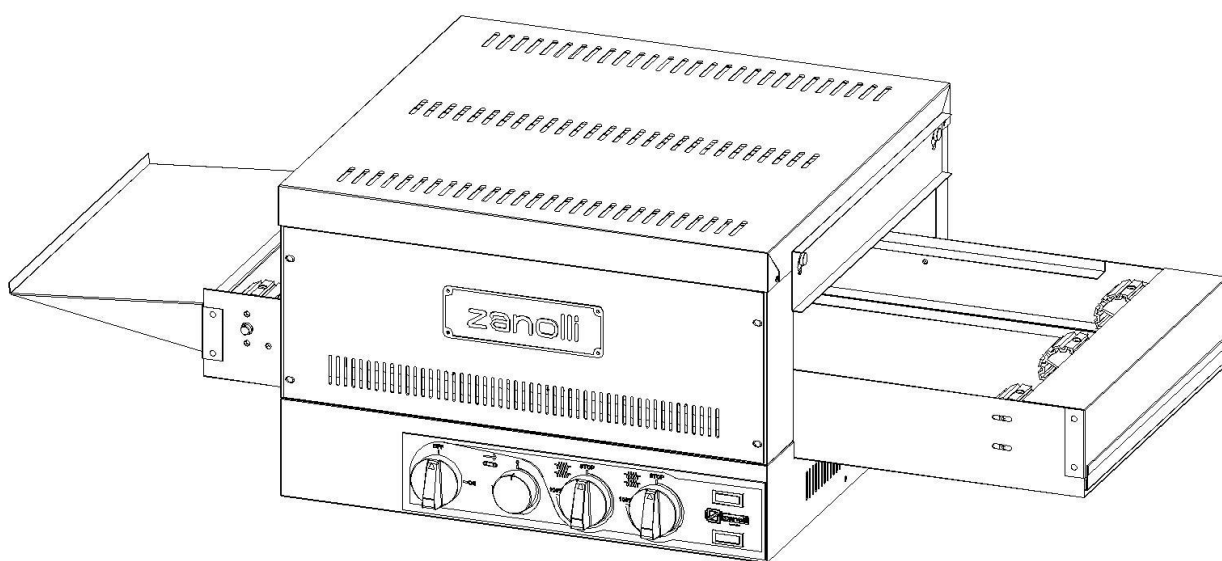




DR. ZANOLLI s.r.l.
Via Casa Quindici, 22
37066 Caselle di Sommacampagna
(Verona) Italy
Tel +39 045 8581500 (r.a.)
Fax +39 045 8581455
Web: www.zanoli.it • e-mail: zanoli@zanoli.it



ROMEO 76-120

Manuale di installazione, uso e manutenzione
Manual for installation, use and maintenance
Manual de instalación, uso y mantención
Notice d'installation, d'utilisation et d'entretien
INSTALLATIONS-, BEDIENUNGS- UND INSTANDHALTUNGSHANDBUCH



**DICHIARAZIONE DI CONFORMITÀ
DECLARATION OF CONFORMITY
DECLARACIÓN DE CONFORMIDAD
DÉCLARATION DE CONFORMITÉ
KONFORMITÄT SERKLÄRUNG**



Noi
*We / El que suscribe /
Nous / Wir*

Dr. ZANOLLI s.r.l.
Via Casa Quindici, 22
37066 Caselle di Sommacampagna, VR

dichiaro sotto la nostra esclusiva responsabilità che l'apparecchiatura
*declare under our responsibility that the equipment / declara bajo su propia responsabilidad que el equipo /
déclarons sous notre responsabilité que l'appareil / erklären in alleiniger Verantwortung, daß das Gerät*

Marca

Manufactured by / Marca / Marque de fabrication / Bezeichnung

Modello

Model / Modelo / Model / Modell

N° di serie

Serial number / N° de serie / N° de série / Seriennummer

Anno di costruzione

Year of construction / Año de construcción / Année de construction / Baujahr

come descritto nella documentazione allegata, è in conformità con le seguenti direttive europee
*is in conformity with the following European Directives / es conforme con las siguientes Directivas europeas /
est conforme aux suivantes Directives européennes / auf das sich diese Erklärung bezieht, mit den E - Normen*

- 2014/35/CE Direttiva Bassa Tensione

Low Tension Directive / Directiva Baja Tension / Directive Basse Tension / Niederspannungsrichtlinie

- 2014/30/CE Direttiva Compatibilità Elettromagnetica

*Electromagnetic Compatibility Directive / Directiva Compatibilidad Electromagnetica /
Directive Compatibilité Electromagnétique / Elektromagnetische Verträglichkeit*

- 2006/42/CE Direttiva Macchine

Machines Directive / Directiva Maquinas / Directive Machines / Maschinenrichtlinie

- 1935/2004/CE Regolamento Oggetti destinati a venire in Contatto con i Prodotti Alimentari

*Regulation for Equipment intended to come into Contact with Foodstuffs / Normativa para Equipos destinados a
entrar en Contacto con Alimentos / Réglementation Objets destinés à venir en Contact avec des Produits
Alimentaires / Gesetzliche Regelung der Gegenstände, die mit Lebensmitteln in Kontakt kommen*

e con le norme cogenti alle direttive.

*and with the compulsory regulations of the Directives / y con las normas ineludibles de las Directivas /
et aux normes inéluctables des Directives / und mit den Zwangsvorschriften der Richtlinien, übereinstimmt*

Caselle di Sommacampagna

Dr. Zanolli s.r.l.
Collaudatore
Tester / Ensayador / Testateur / Prüfer

ALL. 7.2-C3 Dichiarazione di Conformità

Rev. 4 del 7/07/2014

Dr. ZANOLLI s.r.l.

Via Casa Quindici, 22
37066 Caselle di Sommacampagna (Verona) Italy
Tel. + 39 045 8581500 (r.a.)
Fax + 39 045 8581455
web: www.zanolli.it • e-mail: zanolli@zanolli.it

Capitale sociale € 93.600,00
Reg. Imprese N. 3367
Cod. Fisc./Part. IVA 00213620230
Codice Comunitario IT 00213620230
R.E.A. VERONA N. 57706
Export M. VR005011

Dr. Zanolli s.r.l.
Via Casa Quindici, 22
37066 Caselle di Sommacampagna VR
Tel. +39-0458581500 Fax +39-0458581455
VAT N.IT00213620230

INDEX

1. PRESENTATION	5
2. HOW TO USE THIS MANUAL	6
3. TECHNICAL SPECIFICATIONS	8
3.1 Identifying the product	8
3.2 Conformity to European directives.....	8
3.3 Use intended for the product	8
3.4 Technical Specifications	9
4. INSTALLATION	10
4.1 Checking on delivery	10
4.2 Choosing a place for installation.....	10
4.3 Moving the unit.....	11
4.4 Electrical Connection.....	12
5. FUNCTIONING AND USE	13
5.1 Preparing the machine for use	13
5.2 Description of controls.....	13
5.3 Use.....	13
6. SAFETY WARNINGS	15
6.1 Prohibited actions and obligations towards the prevention of accidents.....	15
6.1.1 <i>Warnings for installers</i>	15
6.1.2 <i>Warnings for users</i>	15
6.1.3 <i>Warnings for the maintenance operator</i>	16
7. CLEANING AND MAINTENANCE	17
7.1 Maintenance.....	17
7.2 Exploded diagrams.....	18
7.3 Wiring diagrams	20
8. DECOMMISSIONING AND DEMOLITION	22

1. PRESENTATION

The **ROMEO 76-120** are two models of static electric oven designed to customers' requirements.


They have been designed and constructed to a high standard of quality and ease of maintenance so they last longer.


The construction of the machine has been undertaken with care: the use of stainless steel both in the casing and in the cooking chamber ensures extremely easy cleaning and a long working life to the product even with its repeated use for cooking foods with a high level of salt and humidity, etc.


Manufacturer thanks you for the preference expressed in purchasing this product. We can confidently assure you that it is a good choice. Our company has been committed to the manufacture of quality products for many years. We do not believe in making compromises and use the best possible materials.


To get the best use out of your new conveyor oven please read the information contained in this manual carefully.


2. HOW TO USE THIS MANUAL

 The paragraphs marked with this symbol contain indications essential to safety. They must all be read by installers, the end user and any employees that use the machine. Manufacturer does not assume any responsibility for damage or injury incurring as a result of ignoring the safety criteria outlined in these paragraphs.


 This symbol, applied to various points on the machine, serves to warn the user of the presence of a non-insulated “high voltage hazard” inside the machine’s casing there being enough power to constitute a fire risk or to electrocute a person.

 The paragraphs marked with this symbol contain important information to avoid causing damage to the machine. It is in the users own interests to read these paragraphs carefully.

 This symbol applied to various surfaces of the machine, shows that these can reach very high temperatures and should never be touched without taking the necessary precautions.

 It is recommended that this installation, instruction and service manual be kept in close proximity to the equipment so that it can be easily and quickly consulted. The manual must accompany the equipment if it is resold as it cannot be considered complete and safe without it.

Take note of the manual code and version shown on the back cover. In the event that this copy is lost or destroyed, you can order another using these

 This manual is made up of a number of chapters. They should be read in their entirety by both installers and service personnel as well as by the end user to ensure **safety of use** and to get the best results from this product.

Some useful indications for the consultation of each chapter are given below.

Chapter 3 describes the work that the machine can be put to and contains all the specifications and values necessary for choosing the right environment for its installation and use.

This chapter should be used as a point of reference to check that the way the owner intends to use it is in line with the way the machine has been designed to operate and ensure that and ensure that information concerning

the precise value of a given measurement or tolerance of the equipment is available whenever necessary.

Chapter 4 contains all the information needed to install the machine. These are mainly aimed at specialized personnel but should be read by the end user beforehand so as to predispose the environment where the machine will be operated for the installation.


Chapters 5 and 6 are intended for the user who has to learn how to use the machine. These serve as a guide to the essential operations of turning on, using and turning off of the machine under safe conditions.

Chapter 7 gives all the information necessary for the cleaning of the equipment: all those operations that must be carried out by the user to guarantee that it continues to function under safe, hygienic and sanitary conditions and continues to give the best results.

Complete the chapter instructions for the exceptional maintenance of the machine complete with a series of exploded diagrams of the appliance to help in ordering and substituting its various parts if damaged. It gives a list of the electrical equipment supplied.

 **These maintenance operations must be carried out by specialized personnel.**

Chapter 8 gives directions for dismantling the machine.

 The Manufacture reserves the right to update the production series and instruction manuals without the obligation to update the previous production series and previously issued instruction manuals.

3. TECHNICAL SPECIFICATIONS

3.1. Identifying the product

This manual refers to ROMEO 76-120 conveyor ovens.

3.2. Conformity to European directives

ROMEO 76-120 conveyor ovens carry the following obligatory mark, guaranteeing their conforming to the following European directives:

2014/35/CE Low Tension Directive

2014/30/CE Electromagnetic Compatibility Directive


2006/42/CE Machines Directive

1935/2004/CE Regulation for Equipment intended to come into Contact with Foodstuffs


3.3. Use intended for the product

ROMEO static electric tunnel ovens have been designed with applications in mind such as

- toasting every kind of bread
- give an “au gratin” finish
- heat “panini”, sandwiches, etc..

 The use to which the product should be put as stated above and the configurations foreseen for this equipment are the only ones authorized by the Manufacturer. **Do not use these machines in any way other than that indicated in the instructions provided.**

The ROMEO 76-120 conveyor ovens are conceived **for professional use in the foodservice industry by trained personnel.**

 The use intended is only valid for equipment which is in good structural, mechanical and electrical condition.


3.4 Technical Specifications


The following table shows the technical specifications for the cooking unit

	ROMEO 76	ROMEO 120
Weight	22 kg	30 kg
External dimensions		
Width	760 mm	1200 mm
Depth	310 mm	600 mm
Height	340 mm	360 mm
Internal dimensions		
Width	500 mm	500 mm
Depth	210 mm	380 mm
Height	100 mm	85 mm
Conveyor belt width	210 mm	375 mm
Electrical specifications		
Installed power	3 kW	6 kW
Top heating elements	1x1500W 230V	3x1000W 230V
Down heating elements	1x1500W 230V	3x1000W 230V
Voltage	230 V – 1N	
	230 V – 3	
	400 V – 3N	
Current 230V – 1N	13 A	26 A
Lead wire	3x1,5 mm ²	3x6 mm ²
Current 230V – 3	7,5 A	15 A
Lead wire	5x1,5 mm ²	5x4 mm ²
Current 400V – 3N	6,53 A	13 A
Lead wire	5x1,5 mm ²	5x4 mm ²
Frequency	50-60 Hz	50-60 Hz
Environmental conditions		
Ambient Temperature	Max 40°C	
Max. humidity	Max 95%	
Rumor level	< 70 decibel	

Table 3.1 Technical Specifications.

4. INSTALLATION

 **ATTENTION!** These installation instructions are for the exclusive use of personnel qualified for the installation and maintenance of electrical equipment conceived for professional use in the foodservice industry and community catering operations. An installation carried out by unqualified persons could cause damage to the machine, to people, animals or property

 **ATTENTION!** Proceed with the installation according to those norms in force in the country where it is being carried out.

In addition, where it is necessary to carry out modifications or adaptations to the electrical systems of the building in which the machine will be installed, whoever carries out such modifications must certify that the work has been undertaken according to current “best practices”.


4.1 Checking on delivery

Unless otherwise agreed, the products are carefully packaged in a robust structure in wood and with a sheet of nylon bubble wrap giving protection against knocks and humidity during transport. These are consigned to the freight operator in the best of condition.

We recommend, however, that you to check the packaging on arrival for any signs of damage. If damage has occurred, have it noted on the receipt which must be signed by the driver.

Once the equipment has been unpacked, check that it has not suffered damage. Also check that all the disassembled parts are present.

In the event of damage to the equipment and/or missing parts, bear in mind that the freight operator can only accept claims within 15 days of delivery and that the manufacturer cannot be held responsible for damage incurred to its products during their delivery. We are however, available to assist you in presenting your claim.


 **In the event of damage do not try to use the equipment and consult with professionally qualified personnel.**

4.2. Choosing a place for installation

An effective, safe and long lasting functioning of the appliance also depends on the position in which it is installed. For this reason, it is advisable to carefully consider where to install the equipment before it is delivered.

Install the appliance in a dry and easily accessible place both to facilitate its use and to carry out cleaning and maintenance. The area around the equipment must be kept clear. It is particularly important to avoid obstructing the cooling outlets located on the sides of the machine.

 **The appliance must be installed at least 20 cm from the walls of the room or from other equipment.**

 A check must be made to ensure that the temperature and relative humidity never exceed the maximum and minimum values indicated in the specifications (see Tab. 3.1) even when the machine or other machines in the room are functioning.


Exceeding these values especially the temperature or the maximum relative humidity can easily and unexpectedly damage electrical equipment creating hazardous situations.

The machine must be installed on a suitable platform, one made from heat resistant material and with an even surface so that it does not produce vibrations or sudden movements which could break or cause deterioration to the surfaces in contact with the appliance.


4.3. Moving the unit


The appliance is supplied complete with all its parts in its own packaging closed and held together with straps.

The appliance must be offloaded from the transport vehicle using an appropriate moving equipment. Whilst it is being raised, avoid tugging or sudden movement. To transport the appliance to its place of installation use a wheeled trolley with an adequate weight capacity.

 Make sure that the lifting equipment has a lifting capacity superior to that of the weight of the load.


All responsibility for the lifting of loads rests with the person doing the lifting.

 In all circumstances, to avoid unpredictable movement, be aware of the equipment's centre of mass.

 **Take care that children do not play with the packaging materials (e.g., plastic sheeting and Styrofoam): suffocation danger!**

Use the adjustable feet to make sure the oven is level to the surface on which it is resting

4.4. Electrical Connection

 Before making any connection, check that the specifications of the electrical supply to which the equipment must be connected, correspond to the specifications of the power supply required by the apparatus itself (see Tab. 3.1).

In compliance with the norms in force. **It is obligatory to connect the ground/earth cable (yellow-green) to an earthing system with the same dispersion capacity as the appliance itself. The efficiency of this system must be correctly verified according to the norms in force.**

The electrical socket must be easily accessible and must not require further location after the installation of the equipment. The distance between the equipment and the socket must be sufficient to avoid stretching the power cable. The power cable must never be trapped under the feet or wheels of the equipment.

Other things to look out for:

- the distance between the machine and the power socket should be such that the power cable is never stretched;
- the cable should never get under the machine's supporting feet;
- the cable should not run near to heat sources and the ambient temperature should not exceed **50°C**.

 **If the Power cable is damaged it must be substituted by customer support or by a qualified service engineer so as to avoid any risk.**

The Manufacturer does not accept responsibility for damage caused by failure to observe the abovementioned norms.

5. FUNCTIONING AND USE

5.1. Preparing the machine for use

⚠ If the machine has just been installed or if it has lain idle for a number of days, it needs to be completely cleaned as indicated in chapter 7 before using it for cooking. This is to eliminate residues left over from the manufacturing process and the accumulation of dust or other substances that could contaminate food products.

5.2. Description of controls



KEY:

- A. General on/off switch
- B. Belt speed selector
- C. Top oven power regulator
- D. Bottom oven power regulator
- E. Top oven functioning indicator
- F. Bottom oven functioning indicator


5.3 Use

⚠ **Warning! Whilst the oven is working and immediately after it has been switched off, its surfaces reach high temperatures. Be careful not to touch them to avoid burns**

⚠ If for some reason the food remains lodged inside the oven, do not attempt to remove it **whilst the oven is working and in any case do not bring your hands near to the oven**

⚠ Only introduce foods that have a height inferior to that of the entrance to the oven and a width smaller than that of the conveyer belt

⚠ **Warning!** Never let an excessive number of products accumulate at the end of the oven as these could block the exit of those being baked later.

 **Warning!** Never leave the machine unattended when children are around. Never allow children to operate or touch the machine.

Once the appliance has been connected to the electricity supply, it is ready to be put to work

1. Rotate the general mains switch “A” to position **1**: the conveyor belt will begin to move.
2. Rotating knob “B” varies the speed of the belt.
3. Rotate the knob “C” and “D” to regulate the power to the heating elements at the top and bottom of the oven. The indicator lights “E” and “F” show that the elements are functioning.
4. Regulate the speed of the conveyor belt and the power of the heating elements according to the properties of the product being cooked.
5. Wait at least five minutes before beginning to bake.
6. Put the product on the conveyor belt on the right hand side of the machine, the cooked product will emerge from the left.

6. SAFETY WARNINGS

6.1. Prohibited actions and obligations towards the prevention of accidents

 **Read the warnings listed in this chapter carefully. They give important indications concerning safety.**

It is forbidden to install accessories that do not conform with safety standards.

Have the appliance inspected regularly by a qualified technician to guarantee your safety.

6.1.1 Warnings for installers

Check that the preparation for housing the appliance conforms to the local National and European regulations.

- Follow all the indications in this manual
- Do not make any overhead electrical connections using provisional or non-insulated cabling.
- Check that this electrical equipment is efficiently earthed.
- Always use personal safety devices and other means of protection foreseen by the law.

6.1.2 Warnings for users

The environmental conditions of the place where the appliance is to be installed must have the following characteristics:


- the area must be dry;
- be distant from sources of heat or water;
- have adequate ventilation and illumination conforming to the norms of hygiene and safety foreseen by the laws in force;
- The floor must be level and compact to facilitate thorough cleaning;
- there must not be any obstacles of any kind in the immediate vicinity that could compromise the normal ventilation of the area;


Apart from this the user must:

- make sure that children do not come close to the equipment whilst it is functioning;
- observe the rules laid out in this manual;
- not use the machine inappropriately but stick scrupulously to the use for which it was designed;


6. SAFETY WARNINGS

- not remove or interfere with the equipment's safety mechanisms;
- keep the safety systems in good working order;
- carry out all working procedures with the utmost safety and calm;
- respect the instructions and warnings highlighted by the signs on the equipment. These signs are to prevent accidents and must always be perfectly legible. Whenever they are damaged or illegible it is obligatory to replace them by requesting the original part from the manufacturer;
- disconnect the electricity supply after the appliance has been used,
- before carrying out cleaning or maintenance.

 **ATTENTION! Whilst the machine is working it is forbidden to remove the safety protection seeing that its parts are moving. These could cause injury to hands.**


 In the case of fire do not use liquid extinguishing agents but only those in powder form

6.1.3 Warnings for the maintenance operator


 Disconnect the electricity supply before working on electrical or electronic parts or connections.


- Always use personal safety devices and other means of protection.
 - Before beginning any maintenance operations make sure that the equipment has cooled down if it has just been used.
 - Should one of the safety devices not work or not be set correctly the appliance must be considered out of order.
- .

7. CLEANING AND MAINTENANCE


 **Cleaning should be carried out with the equipment turned off and at room temperature having taken the precaution of disconnecting the electricity supply.**

Weekly maintenance can be carried out by the equipment's operator given that they observe the safety procedures set out in this manual. A simple but regular and careful clearing guarantees efficient performance and the normal functioning of this equipment.


 Always use person protection gear and always use tools that are appropriate for maintenance.

 Do not direct jets of water onto the equipment for clearing as these can penetrate through to and damage the electrical system with the consequent risk of electrocution and the equipment starting up unexpectedly.

It is advisable to wash the various removable parts before food residues on them dry and go hard.

 Do not use abrasive tools (abrasive sponges, etc.) because these will cause the stainless steel and glass parts to become opaque and will, quite quickly, remove the protective layer of aluminium coated sheet steel, at which point it will start to rust.

 Do not use detergents containing chlorine.

 **After the maintenance operation or repair has been carried out, reinstall all physical protection and reactivate all safety devices before putting the machine back into service.**

7.1 Maintenance

If the conveyor starts squeaking it needs lubricating

1. Start the conveyor at medium speed leaving the heating elements off
2. While the conveyor is moving, lubricate the outside part until the supporting guides have been well greased

 **Warning! Only use grease for food preparation purposes**

7.2. Exploded diagrams

⚠ WARNING! These use and maintenance instructions are intended only for staff qualified for the installation and maintenance of electrical equipment. Maintenance by other persons may cause damage to the equipment, persons, animals or things.

⚠ In the majority of cases it is necessary to remove the fixed guards in order to carry out repairs and checks. This also renders the voltage cables accessible.

Before carrying out any maintenance operations check that the equipment's feed cable plug is disconnected from the switchboard. Put the plug in a place where the maintenance operator can easily ascertain that it has been disconnected during all of the work done with the guards removed.

To make it simpler to find the cause of faults and if necessary to substitute damaged parts, exploded diagrams of the equipment are shown below with reference to each component.

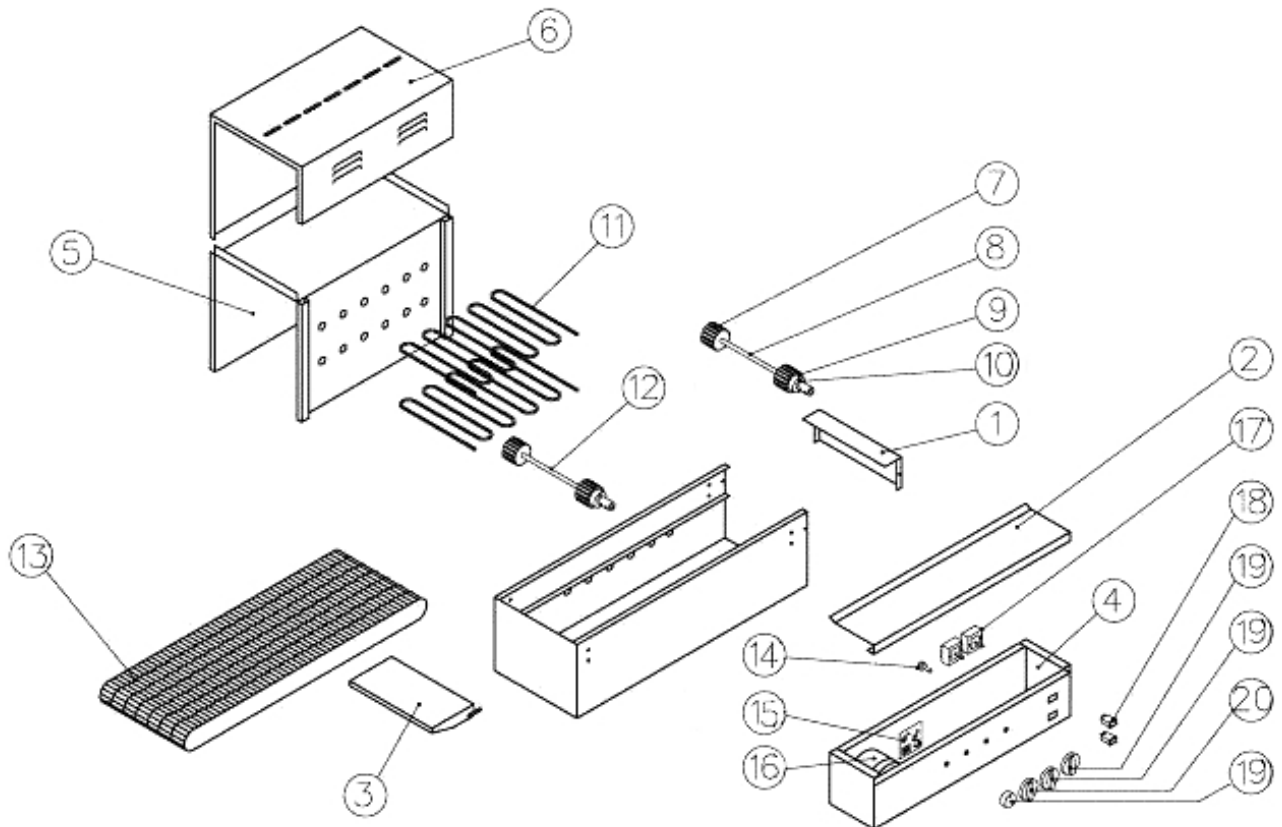


Fig. 7.1

Pos.	Code	Description
1	30016	Conveyor cover
2	30019	Control box cover
3	30020	Food exit ramp
4	30021	Control box
5	30022	Stainless steel screen
6	30023	External cladding cover
7	302117002	Toothed wheel diameter 45mm
8	91213	Rear axle with ten teeth sprocket
9	91021	Brass bearing support
	91020	Aluminium bearing support
10	91018	Self lubricating bearing
11	-	Wire wound resistor 1500W 230V (Mod. Romeo 76)
	302007001	Wire wound resistor 1000W 230V (Mod. Romeo 120)
12	91214	Rear axle
13	91036	Stainless steel chain
14	91014	Speed regulating potentiometer
15	91015	Regulating circuit board
16	91016	Gear motor Rif. K30
17	91031	Element power regulator (Reg1-Reg2)
18	400007017	Orange indicator light 11x30
19	400010003	Black knob Ø i. 6 x Ø e. 50 (GIP-003)
20	400010012	Black knob Ø i. 6 x Ø e. 50 (Rif. white)
PARTS NOT INCLUDED IN FIGURE 7.1		
	91212	11 toothed sprocket with drill (motor exit axle)
	91216	Motor transmission chain
	91032	Circuit board with pizza timings
	91221	Counter 380v 7,5kw 18°
	91218	Cto. Electric installation
	400007019	H07RN-F3G2,5 Mains entry cable
	400007058	H07RN-F5G2,5 Mains entry cable
	400008006	Levelling foot diam. 33 M8x26

Tab. 7.1

7.3. Wiring diagrams

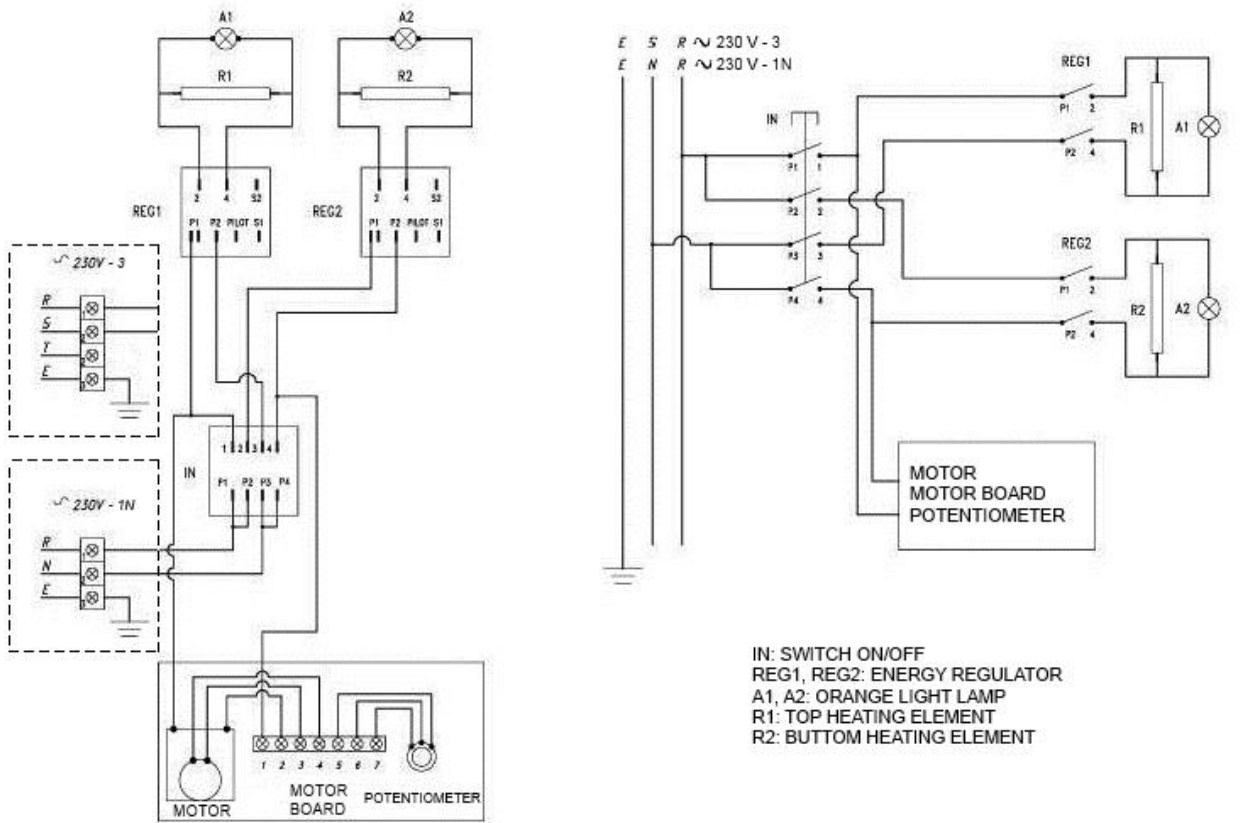


Fig. 7.2 ROMEO 76, 230V wiring diagram

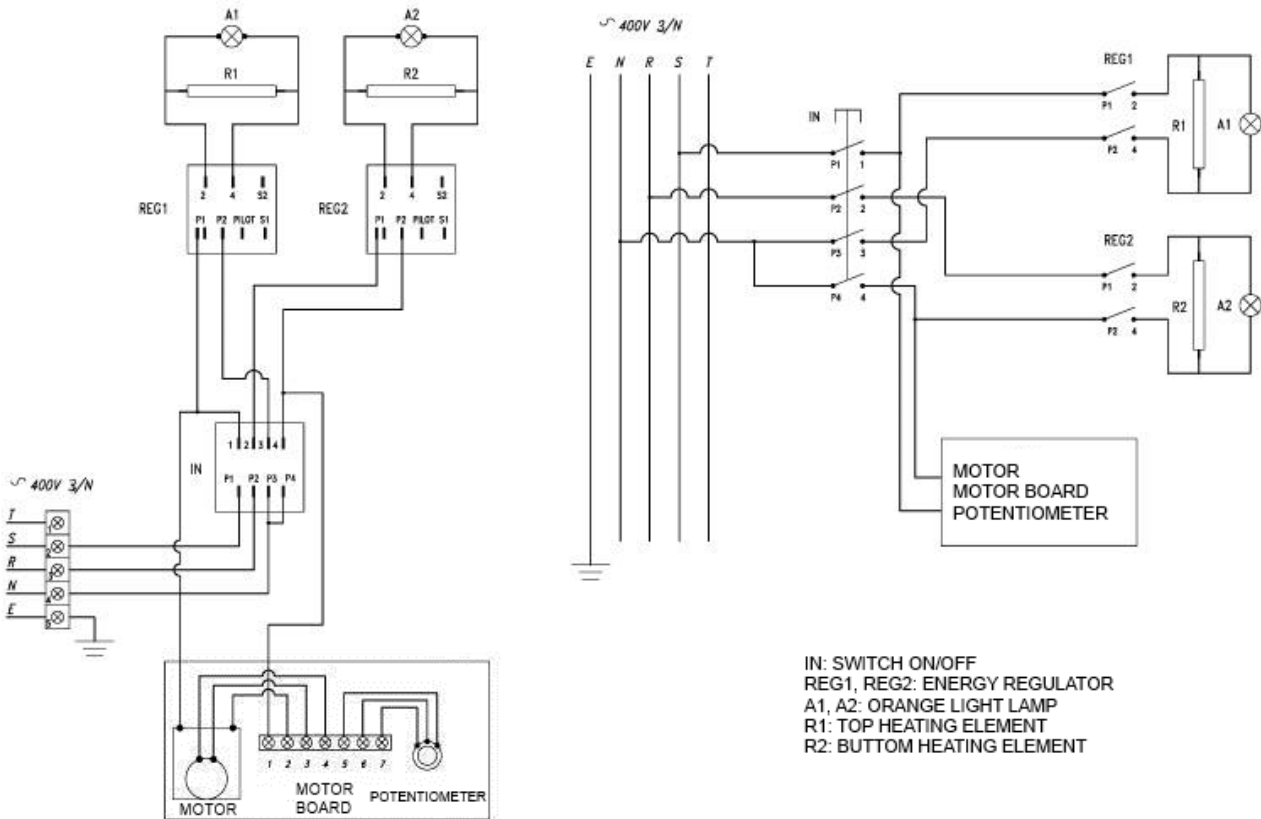


Fig. 7.3 ROMEO 76, 400 V – 3N wiring diagram

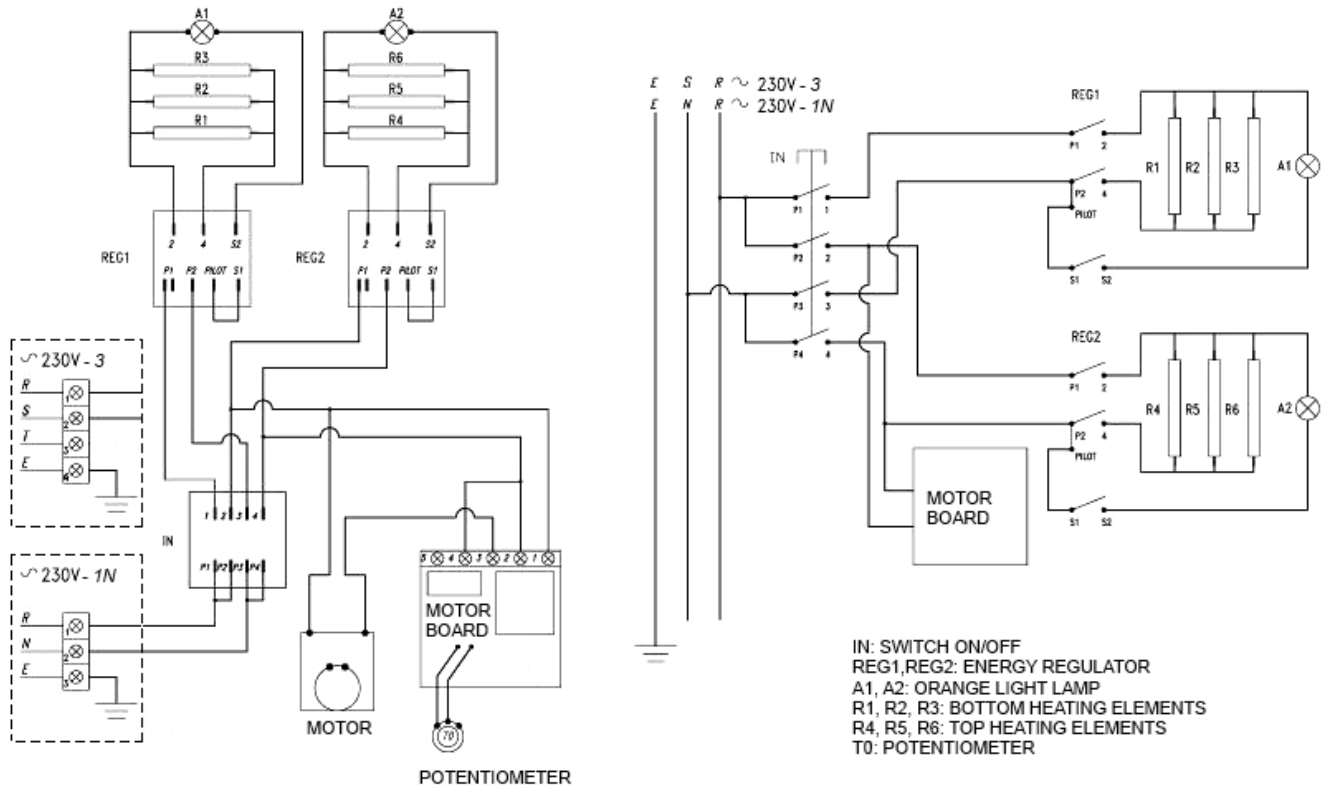


Fig. 7.4 ROMEO 120, 230V wiring diagram

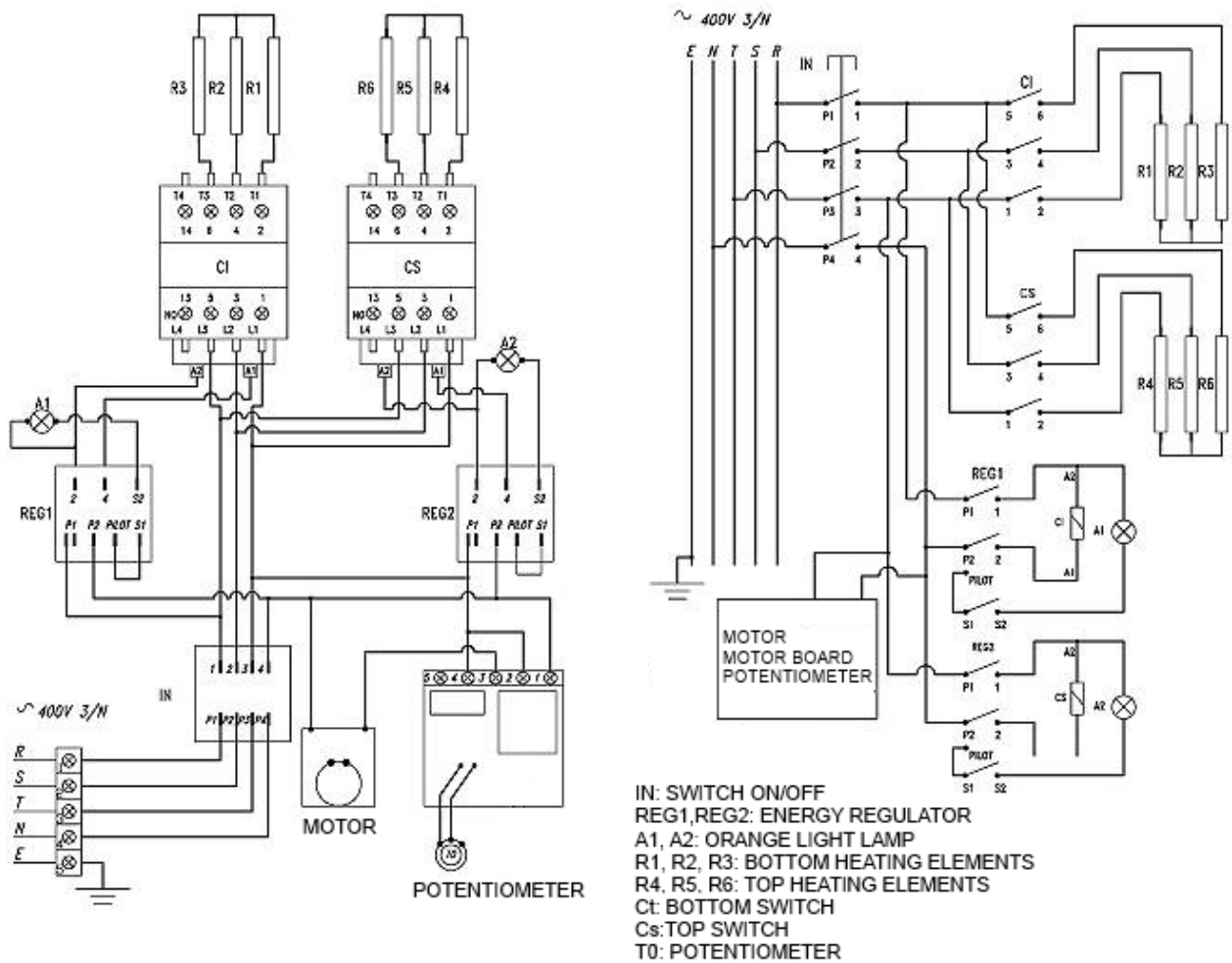


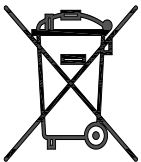
Fig. 7.5 ROMEO 120, 400V wiring diagram

8. DECOMMISSIONING AND DEMOLITION

Before proceeding with the decommissioning disconnect the electrical supplies to the equipment and any other connections there may be and then move the modules using suitable means such as: forklift trucks, hoists, and so on.

The machines are made up of the following materials: stainless steel, coated steel, glass, ceramic material, rock wool and electrical parts. For the purposes of demolition therefore the materials have to be separated in observance with the norms in force in the place where the machine is being dismantled.

In any case, do not dispose of these directly into the environment.



Separate collection. This product must not be disposed of with normal household waste. Local RAEE regulations may provide for separate collection of this kind of product.