



**INSTALLATION, OPERATION AND MAINTENANCE**

# MANUAL



**MKCO6  
LARGE 181 LITRE 6 GRID, WITH STEAM  
OVC043**

**MKCO10  
LARGE 287 LITRE 10 GRID, WITH STEAM  
OVC042**

**CONVECTION OVEN**

# ELECTRICAL-HEATED CONVECTION OVENS

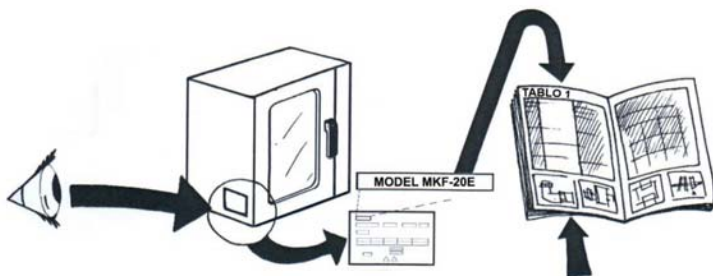
## INSTRUCTIONS FOR INSTALLATION AND USE

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### Appliance identification



# I. MAIN CHARACTERISTICS

## 1. DESCRIPTION OF APPLIANCE

This handbook describes a number of appliance models. For more detailed information about the model in your possession, refer to "Technical Data" table 1.

The appliance has the following features:

- Temperature-reading thermometer.
- Thermostatically-controlled probe for measuring the core temperature of products (core temperature probe) (only available on certain models).
- Oven chamber lighting.
- Double-glazed oven door for reduced heat dispersion into the kitchen and low external oven temperatures. (Excluded 6\*GN 1/1)

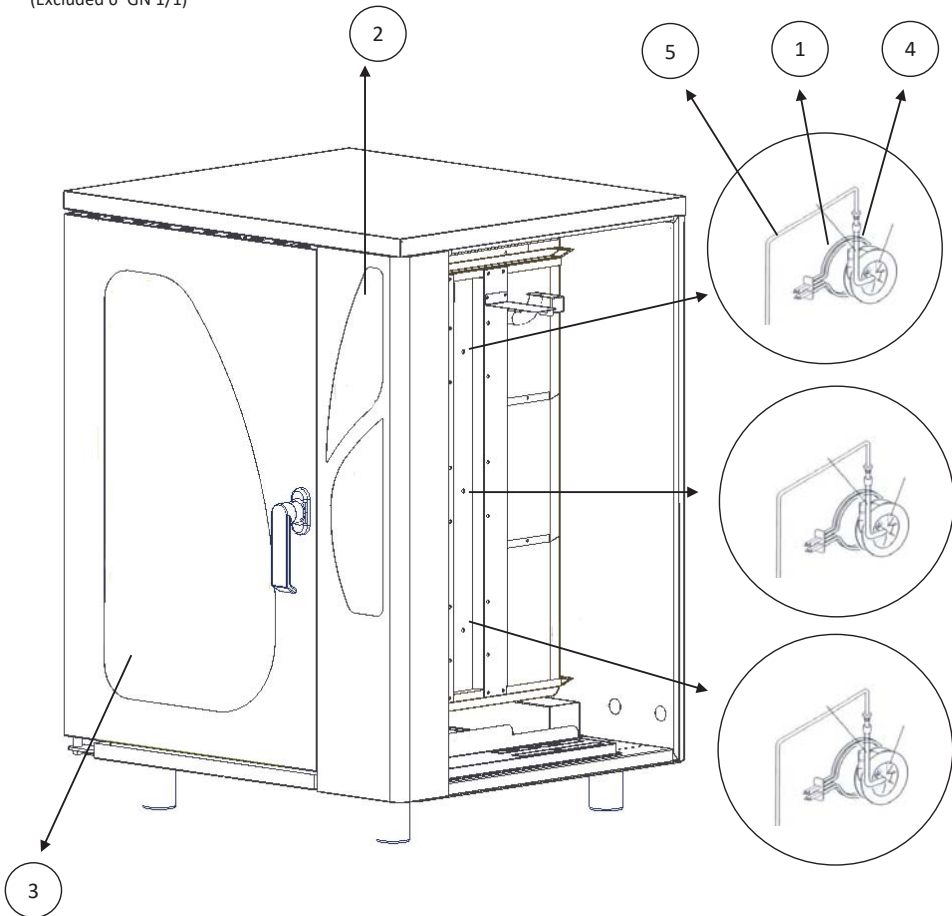
## 2. MAIN COMPONENTS

The components marked by a hatched line are not installed on the following models:

**6\*GN1/1 – 10\*GN1/1**

KEY:

- 1.....resistance
- 2.....control panel
- 3.....door with glass
- 4.....oven chamber fan
- 5.....water injector






# TABLE 1: TECHNICAL DATA

TITLES	TYPE PROPERTIES	
SHELVING CAPACITY	6 X GN1/1	10 X GN1/1
INPUT VOLTAGE (VOLT)	380/400 3N~	380/400 3N~
FREQUENCY (Hz)	50 ° 60	50 ° 60
Electricity Consumption (kW)	9,2	14
CURRENT SEVERITY	22-25	33-36
Power supply cable section (mm)	5X2,5	5X4
Fan Motor Power (kW)	0,24	0,36
Convection Power (kW)	12	18
The Maximum Food Capacity (Kg)	33	55

**Noise emissions data:** The noise generated by the functional components of the appliances described in this handbook do not exceed 60 dB (A)

### 3. PRECAUTIONS


The following symbols are used in the manual to mark and identify the various types of hazards:

	ATTENTION! HEALTH AND SAFETY HAZARD TO THE OPERATOR
	ATTENTION! ELECTRICAL HAZARD CONTAINS DANGEROUS VOLTAGE
	ATTENTION! ELEMENT OF THE MACHINE IS AVAILABLE DAMAGING

- Before installing and commissioning the appliance, carefully read this instructions handbook which contains important information about the safety, operation and maintenance of the appliance.

- Keep this instructions handbook in a safe place for consultation by users or future owners if the appliance is resold.



	<b>Önemli:</b> Cihazın montaj ve bakımını aynı zamanda cihazın yer değiştirmesi gerekli durumlarda, işlemi sadece üretici tarafından yetkilendirilmiş bir personele tarafından yapılmalıdır
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- This appliance is intended for collective use and is expressly designed for cooking food. Any other use is deemed improper. **The appliance must only be used by trained staff.**
- This appliance is not intended for use by people (including children) with limited physical, sensory or mental abilities or without experience and knowledge of it, unless they are supervised or instructed in its use by a person responsible for their safety.
- Switch off the appliance if it breaks down or malfunctions.
- **Repairs must only be carried out by authorised service centres using original spare parts. Failure to comply with this obligation may jeopardise the safety of the appliance and invalidate the guarantee.**

- When the oven is hot, open the door with care to avoid burning your hands.
  - Do not sprinkle salt on food already in the oven (see “Instructions for use”).
- When batch cooking foods with a high salt content (i.e. seafood), thoroughly rinse the oven chamber with water at the end of the day.
- Do not wash the appliance with a water jet.



- Do not use products containing chlorine (bleach, hydrochloric acid etc.) even diluted, to clean the steel surfaces.
- Do not use corrosive substances (i.e. muriatic acid) to clean the floor underneath the appliance.
- For further information, refer to the chapter on “Care and maintenance”.

#### 3.1 PERSONAL PROTECTION EQUIPMENT

Given below is a summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the machine’s service life.

(\* ) During Normal use, gloves must be heatproof to protect hands when removing the hot pan from the appliance. Failure to use the personal protection equipment by operators, specialised technicians or users can involve exposure to chemical risk and possible damage to health.

Stage	Safety Clothing	Shoe	Glove	Glasses	Earmuff	Mask	Safety Helmet
Transport		X					
Carrying		X					
Unpacking		X					
Assembly		X					
Daily Use	X	X	X(*)				
Placement		X					
Routine Cleaning		X	X				
Special Cleaning		X	X				
Maintenance		X					
Disassembly		X					

#### SYMBOL



NECESSARY



NECESSARY IN CASE OF NEED



UNNECESSARY

### 3.2 RESIDUAL RISKS

The machine has several risks that were not completely eliminated from a design stand point or with the installation of adequate protection devices. For the Customer's complete information, the residual risks remaining on the machine are indicated below: such actions are to be considered incorrect and therefore strictly forbidden.

RESIDUAL RISK	DESCRIPTION OF HAZARDOUS SITUATION
Slipping or falling	The operator can slip due to water or dirt on the floor
Burns	The operator deliberately or unintentionally touches some components inside the machine or dishes at the outfeed without using gloves or without allowing them to cool.
Danger of electric discharge (Electrocution)	Contact with live parts during maintenance operations carried out with the electrical panel powered. The operator intervenes (with a power tool or without disconnecting the power to the machine) lying down on the floor.
Hear unusual noises from the machine	During the washing machine during maintenance or damage as a result of improper use of accessory
Chemical hazard	Contact with chemical substances (e.g. Detergent, rinse aid, scale remover, etc.) without taking adequate safety precautions. Therefore always refer to the safety cards and labels on the products used.
Slipping or falling	The operator can slip due to water or dirt on the floor

### 3.3 TECHNICAL DATA PLATE

<b>M.MOD MKF10</b>		<b>SER.NO:041200001</b>		<b>MKS. MADE IN TURKEY</b>	
EL:	380V	3N	50-60 Hz	14 kW	
Fan Motors		Convection Unit		Weight	
0,36 kW		13,5 kW		115 kg	
Dynamic water pressure : 6 bar max.					
MAKSAN ENDÜSTRİYEL MÜTEFAK SAN.TİC.LTD.ŞTİL 1181 SK. NO:1 SARINÇ GAZİEMİR İZMİR TÜRKİYE				IPX4  	

Meaning of fields given on the plate:

**M.Mod:**.....Product model  
**Ser. No:**.....Serial number  
**MKS:**.....Manufacturer  
**Made in Turkey:**...Place of manufacture  
**EL:**.....power supply, voltage, phase type  
**Hz:**.....power supply frequency  
**kW:**.....max. power input  
**EL:**.....electrical  
**CE:**.....CE marking  
**IP:**.....degree of protection

## 4. SAFEGUARDING THE ENVIRONMENT

### 4.1 Packaging

• All the packaging materials used are environmentally friendly. They may be stored at no risk or burnt at an authorised incineration plant. Plastic materials suitable for recycling are marked with the following symbols:

**Polyethylene:** External wrapping film, instructions booklet bag and gas injectors bag.

**Polypropylene:** Top packaging panels and straps

**Expanded polystyrene:** Protective surround elements

### 4.2. USE


• Our appliances have been designed and perfected by means of laboratory tests to guarantee high levels of performance and efficiency. However, to minimise energy consumption (electricity, gas and water), avoid using the appliance under no-load conditions or conditions that impair optimal performance, i.e. with the door open. We also recommend preheating the appliance immediately prior to use.

### 4.3 Cleaning

• To minimise the emission of harmful substances into the atmosphere, clean the appliance (externally and, where necessary, internally) with products which are at least 90% biodegradable.



### 4.4 Disposal

• The appliances must be disposed of properly at the end of its service life.  
 • Our appliances are made from 90% recyclable materials (stainless steel, iron, aluminium, galvanised sheet steel, etc.). These materials may therefore be recycled in accordance with local waste disposal regulations at a conventional recycling plant.  
 • Make the appliance unusable by cutting off the power cord. Also remove any closure device fitted on the appliance to prevent children from becoming trapped inside.

The symbol  on the product indicates that this product should not be treated as domestic waste, but must be correctly disposed of in order to prevent possible negative consequences for the environment and the human health.

Regarding the recycling of this product, please contact the sales agent or the dealer of your product, your after-sales services or the appropriate waste disposal service.

## II. INSTALLATION INSTRUCTIONS

	<b>Important:</b> the external oven panels must be removed to perform the operations described in this chapter. Since the appliance must be switched on to make certain adjustments, exercise the utmost care when working in the vicinity of the appliance's "live" parts.
	<b>Attention:</b> Maintenance in the upper part of the appliance requires the use of ladders with protection (guard)

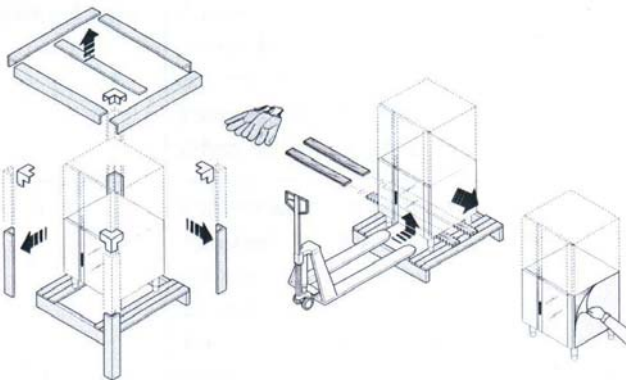
### 1. INSTALLATION PLACE

- The appliance must only be installed in adequately ventilated premises.

### 2. POSITIONING

- Unpack the appliance and carefully remove the protective film from the external panels. Use a suitable solvent to remove any glue residue left on the panels.
- Remove the packing by using protective gloves.
- Lift the appliance with a lift truck, remove the base, and position it to the place of use.
- Remove the protective film and make sure the packing material is not dispersed in the environment but disposed of according to the current regulations in the country where the product is used.

- Dispose of the packaging as instructed in the chapter on "Safeguarding the environment".
- Refer to the installation diagrams at the beginning of this handbook for the appliance's overall dimensions and connections.
- The LH side of the appliance must be installed at least 50 cm from adjacent surfaces to provide easy Access for maintenance, while the RH side must be installed 10 cm from surfaces made from flammable materials.
- Position the appliance on a flat surface and, if necessary, adjust the height of the worktop by means of the adjustable feet.
- The appliance is not suitable for built-in installation.



### 3. ELECTRICAL CONNECTION

- **The appliance must be connected to the mains power supply in compliance with current regulations.**
- Before connecting the appliance to the mains power supply, make sure the voltage and frequency shown on the appliance rating plate correspond with that of the power supply.
- The appliance must be permanently connected to the mains power supply using an H05 RN-F type cable. The power supply cable must be protected by a metal or rigid plastic tube. If the appliance is connected using an existing cable, do not insert the installation tube in the appliance. Also make sure the tube has no sharp edges.
- An isolating switch of suitable current rating with a contact bearing distance of at least 3 mm, and a 16 A delayed-action T type fuse must be fitted upstream of the appliance. The isolating switch must be installed near the appliance in the permanent electrical system of the premises.
- The appliance must be suitably earthed. The earthing conductor must therefore be connected to the terminal marked by the symbol on the connection terminal board.  
The appliance must also be connected to an equipotential bonding system.  
This connection is made using the stop screw marked by the symbol located on the outside of the appliance near the power cable inlet.  
The equipotential wire must have a minimum cross-section of 10mm<sup>2</sup>.

#### 3.1 INSTALLING THE POWER SUPPLY CABLE

(Fig. "9")

To connect the power supply cable, proceed as follows:

- Undo the two screws "V" fixing the terminal board panel underneath the appliance on the front LH side.
- Feed the power supply cable through cable clamp inlet "B".
- Connect the cable to terminal board "A" as shown in the enclosed wiring diagram and fasten with the corresponding cable clamp.
- Remount the panel and secure with the fixing screws.

**The manufacturer declines any responsibility for failure to comply with existing accident prevention standards.**

### 4. WATER MAINS CONNECTIONS

(Refer to the installation diagrams at the beginning of this handbook).

Fit a mechanical fitter and shut-off cock between water inlet pipe "C" and the mains water supply. Before connecting the fitter, run off a certain amount of water to remove any ferrous particles from the piping.

- The water inlet must be connected to a drinking water supply with pressure of 150-250 kPa (1.5-2.5 bar)

#### 4.2 WATER DRAINAGE SYSTEM

Connect drain fitting "C" to a drain pipe of the same diameter which is between 0.5 and 3 metres in length and is resistant to temperatures of at least 100°C. The drain pipe must be siphoned (height 80 mm) to an open drain "O" ("Air-Break") or floor grating in order to prevent any back-flow from the sewage system from reaching the piping inside the oven or oven chamber.

Check the hoses and elbows on metal pipes for kinks or pinching along the entire drain line and make sure the drain line has a minimum gradient of 5° to prevent water collecting inside the system.



**Important:** The drain system must be installed so that any vapours from the open drain (Air-Break\*) do not enter the aeration vents under the appliance.

### 5. SAFETY DEVICES

The appliance is fitted with the following safety devices:

**Protection fuses** (see electrical wiring diagram) mounted behind the control panel.

To replace, unscrew the cap and replace the blown fuse with another of the same rating. The correct rating is indicated on the corresponding fuse plate.

**Oven chamber safety thermostat** ( manual reset type) mounted behind the control panel. The safety thermostat shut off the power supply to the convection heating system. The thermostat must only be reset by qualified technicians after first eliminating the cause of the fault.

**Thermal cut-out inside fan motor.** If the fan motor overheats, the thermal cut-out trips and blows fuse F1, causing the appliance to shut down (see electrical wiring diagram).

The thermal cut-out must only be reset by qualified technicians after first eliminating the cause of the fault and replacing fuse F1 with another of the same rating. To replace the fuse, open the control panel, unscrew the cap and replace the blown fuse with another of the same rating. The correct rating is indicated on the corresponding fuse plate.

### 6. OPERATION TEST

- Switch on the appliance following the instructions for use.
- Test the appliance for gas leaks.
- Test the operation of the gas exhaust system.
- Test burner ignition and flame uniformity by removing the LH side panel (where necessary) and checking the flame through the corresponding ports.
- Using the instructions manual, explain the operation, routine maintenance and cleaning instructions to the user.



**Important:**  
-Exercise due care since certain areas of the oven exterior get hot during use.  
-Do not cover the exhausts on top of the appliance.



## 7. SERVICING

Access to components requiring routine maintenance may be easily gained by opening the control panel or removing the LH side panel and rear panel.

## 8. TROUBLE SHOOTING

Certain faults may occur during normal use of the appliance:

### **The oven chamber heats inefficiently or not at all.**

Causes:

- The cooking temperature regulator has intervened.
- Damage resistances.
- Resistance contactor coil damaged.
- Thermostat sensor damaged (error EPt1)
- Damaged controller.

### **Oven temperature regulation impossible**

Causes:

- Operational thermostat faulty.

### **Oven switches off**

Causes:

- The F1 motor overheating fuse has tripped.
- The F2 control circuit component fuse has tripped.

## 9. LAYOUT OF MAIN COMPONENTS

**(All work inside the appliance must only be carried out by a trained installer authorised by the manufacturer.)**

The following components may be easily accessed by removing the control panel and left side panel of the appliance:

- Water solenoid valve.

**Note:**

The control panel may be opened to gain access to all the appliance's gas and electrical components, including the power terminal block (also accessible externally from underneath the appliance) and the fuse.

- Removing the rear panel gives Access to the electrical motor by removing the exhaust panel and the fan.

### III. INSTRUCTIONS FOR USE

Before switching on the appliance, carefully read this instructions manual which contains important information about correct and optimum use of the appliance. For further information about the oven's features and cooking performance, consult your local dealer.

- Do not place pans or utensils on top of the oven to avoid obstructing the fume and steam exhaust ducts.
- Once every six months the burners, burner flame uniformity and other related components must be inspected by a qualified technician.
- Periodically (at least once a year) the appliance should undergo a general inspection. For this purpose we recommend taking out a service contract.
- Some models are equipped with a temperature probe which measures the core temperature of products. This is a precision instrument which must be handled with the utmost care to avoid knocks or damage caused by insertion or removal of the lead (particularly when using trolley-mounted units). **The guarantee does not cover damage to the temperature prob caused by improper usage.**
- When using cooking cycles with humidification, do not exceed cooking temperatures of 200-210°C, which might otherwise damage the oven chamber seals.
- When using the oven, leave a gap of at least 40 mm between each container to facilitate the correct circulation of hot air inside the oven.

The oven has a temprature range of 30 to 300°C.

- **Do not salt foods inside the oven chamber, particularly during cooking cycles with humidification.**
- **Do not cook with flammable liquids such as high-alcohol spirits.**

## 1. DESCRIPTION OF CONTROL PANEL

### 1.1. INTRODUCTION

To facilitate familiarisation with the oven'a functions, refer to the fold-out page at the end of this booklet, illustrating the control panel.

The different functions available on the various models are described below.

**Some functions are common to all models while others are only available on certain models.**

### 1.2. CONTROL PANEL

(refer to figure at end of booklet)

- A - Thermostat (temperature programing range: 30-300°C).
- B - Timer (time programming range 0-120 min, "∞").
- C - "Power on" led.
- D - Heaters are switched led.
- E - Fault led. (Please notify an authorized firm is seen lights condition)
- F - Steam key ( manual type)
- G - Lighting lamp key (oven inside cabin lighting)
- H - Heated / unheated operating mode switch (1-0-2 positions)

Note: the parts indicated in zone "K" (Fig. 3 if illustrated) relate to the temperature probe function.

# USING THE OVEN

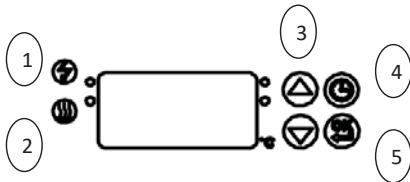
## 2. COMMISSIONING

(see figure at end of booklet)

### Introduction

Before switching on the appliance, connect the appliance to the power supply at the isolating switch and open the water and gas shut-off valves.

### 2.1 TURNING ON THE APPLIANCE



- Turn selector knob “C” to position “7”. Green indicator led “A” illuminates to indicate that the appliance is powered up.
- Press and turn gas knob “S” to position (pilot ignition). Hold the knob pressed in for a few seconds until the pilot flame ignites and then release. On 6\*GN 1/1 models, hold knob “S” pressed in and simultaneously press ignition button “AP” until the pilot flame ignites. Make sure the flame is correctly lit by looking through inspection port “P”. If the flame has gone out repeat the above operation.
- Turn gas knob “S” to position (burner setting).
- Turn selector knob “C” to the required cooking cycle (see para. 1.2).
- Set the cooking temperature using thermostat knob “D”.
- Set the cooking time using timer knob “E”. Indicator led “B” illuminates to indicate activation of the cooking cycle.
- At the end of cooking cycle the oven emits an acoustic signal for about one minute.

**Note:** Before running a cooking cycle with humidification, preheat the oven chamber to about 100°C using the dry heating cycle.

### 2.2 TURNING OFF THE OVEN

- Get the thermostat to 30 degrees.
- Be sure to reset the timer.
- Heated / unheated fan switch take “0” position.
- Water on / off Turn off the tap.
- Unplug the main power source. Be sure to turn off the electrical connection to the machine.

## 3. COOKING CYCLES

(see figure at end of booklet)

Power up the appliance (indicator “H” on).

### 3.1 “CONTINUOUS HEATING” – “DRY HEATING” CYCLE

To activate a continuous heating cycle, simply turn timer knob “E” to position “∞”, after first turning knob “D” to the required temperature setting.

To program a dry cooking cycle (without moisture), simply:

- Turn selector knob “C” (Fig. 3) to position “7” and set the required cooking temperature and time.

### 3.2 HEATING CYCLE “WITH HUMIDIFICATION”

Moisture during cooking to make the desired range “F” humidification by using the key, this process be carried out manually.

## 4. TURNING OFF THE OVEN IN THE EVENT OF FAULTS

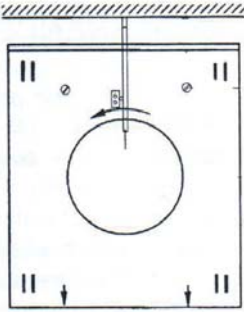
In the event of faults, switch off the appliance as follows:

- Disconnect the appliance from the main power supply at the isolating switch and close the water and gas cocks.
- Contact a technical service centre with personnel trained and authorised by the manufacturer.

## 5. CARE AND MAINTENANCE

- Disconnect the appliance from the main power supply at the isolating switch and close the water and gas cocks.
- At the end of each day clean the oven interior with an oven cleaner, following the directions given by the product supplier.
- Do not wash the appliance with jets of water.

- Do not use products containing chlorine (bleach, hydrochloric acid etc.) even diluted, to clean the steel surfaces.
- Do not use corrosive substances (i.e. muriatic acid) to clean the floor underneath the appliance



#### Cleaning the oven chamber drain pipe

Periodically clean the drain pipe from inside the oven.

- Clean the stainless steel surfaces daily using lukewarm soapy water. Rinse thoroughly and dry carefully.
- Never use abrasive materials such as steel wool pads, iron brushes or scrapers to clean the stainless steel surfaces, since they may leave ferrous particles on the steel surface, causing it to rust.
- If the appliance is to remain idle for long periods, proceed as follows:
  - Disconnect from the electrical power supply at the isolating switch and close the water and gas cocks;
  - Using a cloth soaked in vaseline oil, vigorously rub the stainless steel surfaces until they are well lubricated;
  - Periodically air the premises.

#### Changing the oven bulb (Fig. "14")

If the oven bulb out, replace as follows:

- Disconnect the appliance from the main power supply.
- Unscrew the four screws fixing ring nut "A" to the light fixture and remove glass shield "V" together with seal "G".
- Remove halogen lamp "L" and replace with on the same (12V - 20W - 300°C) using a clean piece of paper/cloth to prevent direct contact with your fingers.
- Make sure the safety glass is correctly fitted inside the seal and remount. When its done, fix the ring nut using the four screws after first lubricating the seal with non-toxic silicon grease.

MAINTENANCE, INSPECTIONS, CHECKS AND CLEANING	FREQUENCY
<b>Routine cleaning</b>	Daily
General Cleaning of machine and surrounding area	
<b>Mechanical protection devices</b>	Monthly
Check condition and for any deformation, loosening or removed parts.	
<b>Control and Machine structure</b>	Yearly
Check mechanical part for any breakage or deformation, tightening of screws. Check readability and condition of words, stickers and symbols and restore if necessary.	
Electrical connection cable and plug	Yearly
Check connection cable (replace it if necessary) and plug.	

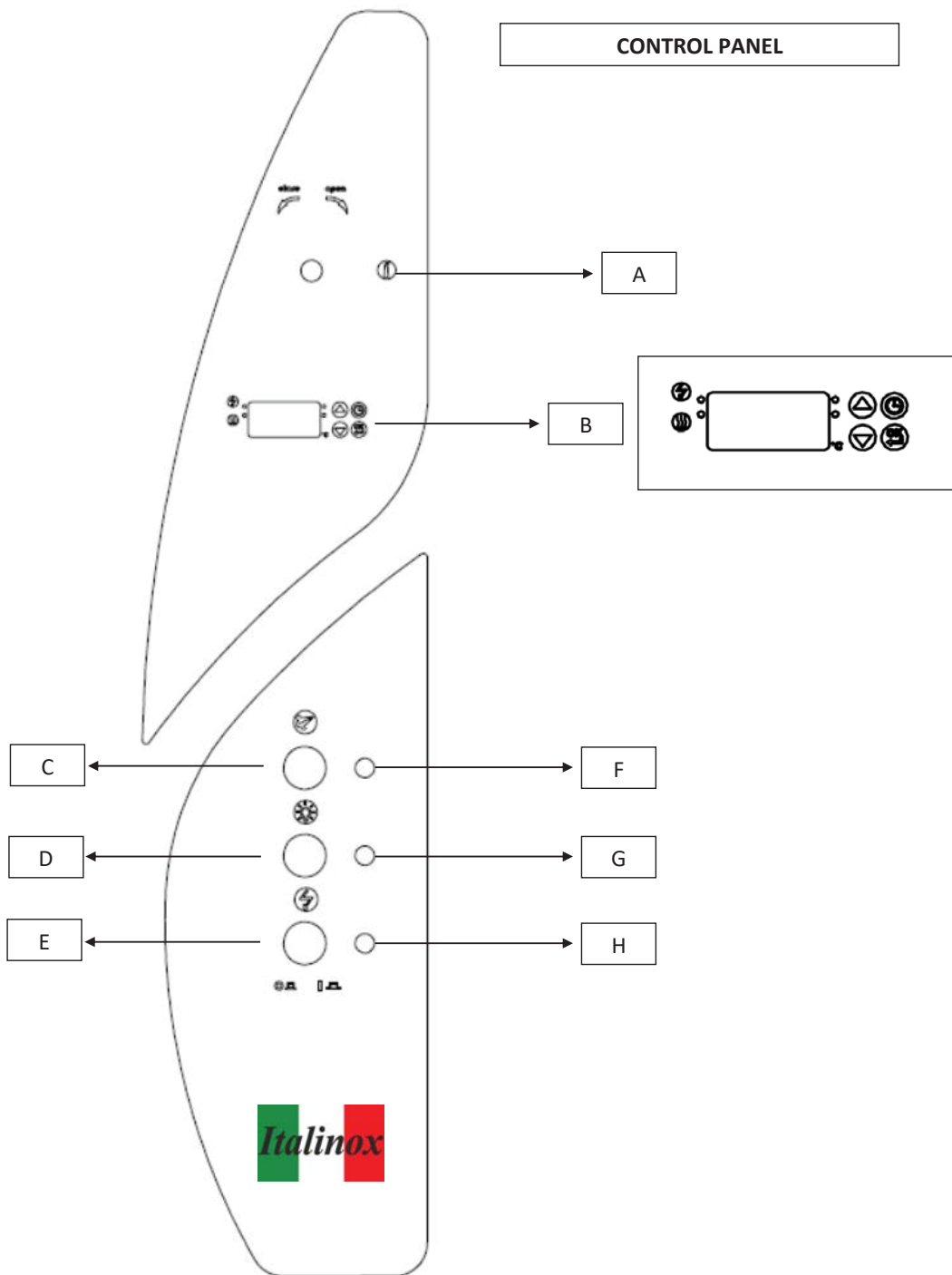
To facilitate the task of cleaning the oven, remove the trolley mounted unit runners in the oven base (if fitted), and also the lateral air diffusors supporting the oven trays, and the fan suction panel.

- To remove the **air diffusors** inside the oven, proceed as follows:
  - Lift the diffuser and rotate to release the two front pins. When this is done, remove the diffuser by detaching the hooks from the slots in the fan panel.
  - To remount the diffuser, simply repeat the above procedure in reverse order.
- To remove **fan suction panel "A"** (Fig. "12") inside the oven, proceed as follows:
  - Remove the lateral air diffusors, onto the two fixing screws "D" and, if necessary, lower humidifier "E", by slackening the corresponding fixing screws.
  - Lift the panel and detach from the two bolts at the bottom of the oven

**Note:** The two arrows on the panel indicate the position of the holes for the bolts at the bottom of the oven.

To remount the fan panel, simply repeat the above procedure in reverse order.

**CONTROL PANEL**



To understand your ovens temperature-time-humidification adjustments for better cooking, don't forget to get benefit from Italinnox cooking guide which has been prepared for you by an executive chef. You can find it inside your oven or you can request from your dealer.



## ITALINOX CONVECTION OVENS COOKING GUIDE

### **Experience**

- ✓ Ability to cook bakery products without needing to reverse the trays
- ✓ Not only cooking bakery products but also any kind of food
- ✓ Smells of the different kind of products do not mix each other
- ✓ Cooking meats without dehydration and with a very low rate of waste





