



INSTRUCTIONS MANUAL



CE

The data may be varied according to the different use of the equipments

NOTE: MANNA FORNI SRL reserves the right to modify without prior notice the features of the products presented in this publication

MANNA FORNI SRL via Alcide de Gasperi, 8 80013 - Casalnuovo di Napoli (NA)



www.mannaovens.it

SERIAL NUMBER





DECLARATION OF CONFORMITY

CE

The Manna Forni S.r.l. located in Via Alcide De Gasperi 8, 80013 Casalnuovo di Napoli (NA) declares under its sole responsibility that all the electric ovens produced by it are in conformity with the following directives:

Safety of machinery. Basic concepts, general design principles. Specifications and technical principles. **UNI EN ISO 12100:2010**

Safety of household and similar electrical appliances. General rules - Part 1- **CEI EN 60335-1**. Safety of household and similar electrical appliances. Part 2- Special rules for kitchens, ovens, electric cooking plates for collective use **CEI EN 60335-2-36 2017**

Disturbances in power supply networks produced by household appliances and similar electrical equipment - Part 2 -Harmonics - **EN 60555-2-34**

Disturbances in power supply networks produced by household appliances and similar electrical equipment - Part 3 -Voltage fluctuations - **EN 60730-2-9**

Electromagnetic Compatibility - Generic emission standard - Part 1- Residential, commercial and light industry environments - **EN 50081-1**

Electromagnetic Compatibility - Generic Immunity Standards - Part 1- Residential, Commercial, and Light Industry -**EN 50082-1**

The person authorised to safeguard this technical sheet is Mrs. Maria Manna, legal representative of MANNA FORNI SRL pla ced in Via Alcide de Gasperi 8, 80013 Casalnuovo di Napoli (NA)



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Dear Olient

Before starting the use of this oven, read the following manual. Safety of the operator, devices of the equipments must be kept in constant efficiency. This booklet is intended to illustrate to correct use and maintenance. The operator has the duty and responsibility to follow it.





WARRANTY

The Machine is guaranteed for 12 (twelve) consecutive months from the date of purchase, provided it is used in accordance with the instructions and the recommendations contained in this manual.

The responsibility of the company MANNA FORNI SRL is limited to replace-ment is/or repairing of parts that after inspection had a manufacturing defect.

Shipping costs of the parts recognized as collateral, of the workforce for the removal of the parts and for their replacement, are not included in the warranty.

At the time of delivery, the customer must check that the machine has not been damaged during transport.

Any complaints must be submitted in writing within ten days from the date of receipt of the machine.

Customer can claim his warranty rights only after he / she has fulfilled the warranty conditions. The guarantee does not applies in cases of normal wear, poor maintenance , misuse, neglect, accident or improper use

THE WARRANTY DECLINES IN THE FOLLOWING CASES

- Improper use of the machine or its use by of unqualified and/or not profes sionally trained personnel;
- Use contrary to specific local legislation;
- Incorrect installation;
- Defects of power;
- Serious shortcomings in scheduled maintenance;
- Changes or interventions not authorized by the manufacturer;
- Using of spare parts non original or not specific for the model;
- Failure to observe the instructions in full or in part;
- Exceptional events;
- If the buyer is not in line with the payments.





1 TECHNICAL, MECHANICAL AND ELECTRICAL DATA



2 PLACE WHERE THE OVEN IS INSTALLED

The local must have the following characteristics:

CHIMNEY: for exhaust vapour, with an efficient damper suitable for receiving a pipe of a diameter of not less than 110 millimetres.

POWER SUPPLY: Tri-phase at least equal to the maximum oven power. Lower power may be installed as the oven is equipped with electronic control with power partializers (For further information contact the oven manufacturer). In any case, consider other electrical utilities to determine the power to be installed in the room where the oven will be installed.





3 OVEN INSTALLATION

To install a oven the following operations must be performed:

UNLOAD the oven through a forklift or crane (see page 6-7)

CONTROL the state of the oven and all its constituent parts .

WARNING! -

In the event of anomalies or breaks, inform the manufacturer of the product, otherwise the warranty will be void.

4 ELECTRICAL CONNECTION

Electrical oven connection operations must be carried out by qualified personnel, in possession of the necessary technical requirements established by the country where the oven is installed. The oven supply cable must be connected to an external polarized circuit-breaker with minimum contact opening of 3 mm in the immediate vicinity, with the following minimum characteristics:



Over current protection devices must comply with the requirements of the relevant standards CEI (or corresponding publications I.E.C) The devices used for the connection must be CE marked if installed in European Community countries, or trademarks recognized in the country of installation and if possible of quality marks. The degree of protection of the casings must be no less than IP 44 with the characteristics set by the CEI EN 60529 " Grades of protection of casings".

Verify that the oven has a ground clamp connected to a grounding system conforming to the CEI standard 64-8 "Earthing Plants" (or corresponding IEC publication)





5 OVEN PRE-TESTING

During the first empty oven cycle the temperature should be gradually increased. Starting from low values occasionally turn off the oven or graduate the calories so that variations of 40/50 degrees they do not occur in less than an hour. This is to avoid unpleasant odours issued from the first heating of insulating materials and allow for a gradual drying of the oven.

WARNING - Make sure that the implant of land is the first thing to be connected to avoid risks relative to dispersion currents.

6 ORDINARY MAINTENANCE

- WARNING OVEN CLEANING. Before any oven cleaning operation, make sure there is no tension; for this purpose open the external polarity switch.
- WARNING Do not clean the oven with detergent products. Do not use water to clean the control panel but clean only with a damp cloth

7 EXTRAORDINARY MAINTENANCE

For operations related to the extraordinary maintenance of the machine, see the section: **SPARE PARTS** (pag. 32) **REPLACING GUIDE** (pag. 33-34)



OVEN INSTALLATION GUIDE



WARNING! - Before replacing one or more of these spare parts, make sure the machine is not connected to the electricity.

OVEN INSTALLATION GUIDE

${f 1}$ replacing refractory plans

1.1 Take the marble plan off



N.B. It is recommended to use 2 flat head screwdrivers to lift the refractory plan.



$\mathbf{2}$ LAMP MAINTENANCE

1.1 The lamp is placed at the right side





To replace the inner lamp, make sure there is no electricity (both 400Vac and 230Vac). To this end open the external single pole switch.

Take off the external grill on the chamber side and replace the lamp making sure that it doesn't hit the separating glass.

OVEN INSTALLATION GUIDE

$\mathbf{1}_{\mathsf{ELECTRIC}} \mathsf{HEATERS} \mathsf{MAINTENACE}$

			Contraction of the second seco		
Unscrew the screws that fix the p Take off the second, blocking par	panel to the oven. The nel to access the he	hen take off the pane aters.	l as showed in the illustration.		
Remove the side screws from the flanges that secure the heaters to the steel panel. Then remove the damaged heaters as shown in the picture.					
 WARNINGS-	BEFORE CARRY MAKE SURE TH AND THAT THE	ING OUT ANY HEAT E MACHINE IS NOT CABLES THAT POW	TER'S MAINTENANCE OPERATION, CONNECTED TO ELECTRICITY VER THE HEATERS ARE		

DISCONNECTED.

${f 1}$ last general warning

MADNINCI		BEFORE CARRYING OUT ANY REPLACING OR CLEANING OPERATION,
WARNING:	-	MAKE SURE THE MACHINE IS NOT CONNECTED TO ELECTRICITY.

	FOR ANY REPLACING AND/OR MAINTENANCE THAT IS NOT CONTAINED
WARNING!	 IN THIS MANUAL, ADDRESS TO A SERVICE CENTRE OR TO THE
	MANUFACTURER.





LAST GENERAL WARNING

WARNING!

The entrance to the work premises and the use of the oven must only be allowed to the staff;

Only qualified personnel should be used for the repair and maintenance of the oven;

Do not put liquid products to be heated in the cooking chamber;

Do not place flammable materials above the oven and do not install the oven near inflammable sources;

Do not insert animal or objects in the chambers;

Do not move the oven even though it has wheels during operation;

Do not use water or liquid or foaming products to clean the chamber.

LEGAL AND REGULATORY HINTS

Law 1/03/68 $N^\circ 186\,$ Provisions concerning the production of materials, equipment, machinery and electrical and / or electronic installation

Law 18/10/77 N°791 IMPLEMENTATION OF THE COUNCIL DIRECTIVE OF THE EUROPEAN COMMUNITIES (2006/95 / EEC) RELATING TO THE SECURITY GUA-RANTEES OF ELECTRIC MATERIAL

Law 05/03/90 N°46 SAFETY RULES FOR IMPLANTS

D.P.R. 6/12/91 N°477 DECREE IMPLEMENTATION LAW 46

D.P.R. 23/08/82 N°777 AIMPLEMENTATION OF THE COUNCIL DIRECTIVE OF THE EUROPEAN COMMUNITIES (N ° 2006/95 / EEC) ON MATERIALS AND OBJECTS INTENDED FOR CONTACT IN FOOD **D.P.R. 27/04/55 N°547** PREVENTION ACCIDENT ON WORK

NATIONAL RULES

RULES CEI 11 - 1 ELECTRICAL SYSTEMS GENERAL RULES RULES CEI 64 - 8 EARTHING SYSTEMS RULES CEI 11 - 17 CABLE LINES (LAYING CONDITIONS) RULES CEI 70 - 1 DEGREES OF PROTECTION PROVIDED BY ENCLOSURES



Read this document carefully before using the device and take all the prescribed precautions. Keep this document with the device for future consultation.



The device must be disposed of according to local regulations governing the collection of electrical and electronic machines.

INITIAL INFORMATION

The interface has the following operation mode:

• "STAND-BY": the device is powered up but switched off by the software; the loads are switched off.

- "ON" the device is powered up and switched on; the loads are on.
- "OFF": the device is not powered up; the loads are switched off.



1 "ON" SCREEN ON-OFF key Date and time Energy Saving Rapid heating Status bar Temperature detected ON-OFF vent Temperature set point Light ON-OFF Top power





As for the MFE6 model, it is possible to differentiate the managing of top and floor temperature by setting the percentage of the power supplied by the top and floor.

1 on-screen functions



The light **On/Off key** only switches the light on if the devices is on; the light goes out when the device is switched off.



The **energy-saving key** activates the "energy-saving" function, except when rapid heating is in operation. The Energy Saving mode (i.e. the percent reduction in the floor and top ignition time) helps you cut down energy consumption.



The **rapid heating key** activates the function making possible to reach the regulation set point more quickly by activating the top and floor heaters at full power. **N.B**. you can activate the mode only if the oven temperature is below 250°C.

Press the **Expert Menu** key to save up to 99 recipes (see chapter "Recipes" page 17 paragraph 06).

17/02/20 10:27

The **Clock** shows the current date and time.

235 ° C The **Temperature icon** measures the current oven temperature (large-type 350 °C number) and set one (small-type number on the right).

70% The **Power icon**, displays the percentage of energy set on the oven top (percentage above) and on the flooe (percentage below). When the icon is red, the heating element is on; when the icon is white, the heating element is off.

O:01^{ph 1/1} Touch the **Timer** key to set up the perfect time for baking pizza (one minute in the example); when cooking is finished, an alarm will sound.

N.B. : the **Vent** key is not enabled. To open and close the ventilation value it is necessary to pull or push the handle placed inside the hood in the front.

2 status bar

PRE HEATING	Pre-heating
PRESS TO START	Oven up to temperature cooking cycle
PRESS TO STOP	Cooking cycle in progress
END OF COOKING	Cooking cycle terminated

3 EXPERT SCREEN



Press the **Expert Menu** key to use the following functions:



Select a recipe from the recipe book



Save a recipe in the recipe book



Add phase to a recipe

Delete phase from a recipe. **N.B.** This item is visible only if there are at least two phases.



4 SCREEN SAVER

After a period of inactivity of the keypad, the display switches to the screen saver. It offers a better visibility of the cooking chamber temperatures. If a cooking cycle is in progress, the cooking chamber temperature, the timer and the floor/top temperature setting will be displayed (a red line with the heater on, a white line with the heater off). If no cooking cycle is in progress only the percentages/set points and the temperature detected will be displayed.

Just touch the screen to return to the main page.



5 TEMPERATURE CONTROL

The regulation is always ON-OFF type. The outputs are switched on together or in sequence, according to the set power, until the temperature detected by the chamber probe reaches the working set point (in the example 350°C).

Once the oven has reached the temperature, the heating elements will work automatically to hold both the set temperature and the power ratio between the oven top and the floor (red line=heater on; white line=heater off).

To set the right temperature for using the oven, proceed ad follows:

- 1 Touch the temperature section on the screen 235 ° C 350 °C
- 2 Set the desired temperature value by scrolling right or left or by using and + keys.
- **3** Touch the \checkmark green key to confirm the setting. Press **X** key to cancel settings

6 RECIPES

SAVING A RECIPE

It is possible to save up to 99 recipes. To save a recipe proceed as follows:

- 1 Make sure that the device is switched on and that no cooking cycle is in progress.
- 2 In the ON screen, select the desired temperature, the top and floor heating elements power and the cooking time.





4 Touch the **Save Recipe** key:



Select the desired position by giving a new name to or overwriting an existing recipe. Touch the key to confirm.

6 Leaf through the cookbook with the recipe list using the < or > keys. Press the green key

7 PHASES

A single recipe can involve one o more phases independent of each other. To save different phases of the recipe, proceed as follows:

- 1 Access the Expert Menu page: 4
- 2 Press the Add key as many times as the phases you want to append to the recipe.
- After returning to the main page, find at the right of the Timer the phases added to a recipe with heading "**ph**" and the corresponding number.

- Use the < or > keys to leaf through the several phases.
- 5 At this point it is possible to set the desired values of each phase (temperature, top and floor power percentage, timer)
- 6 To save, go back to the Expert Menu page. Then press Save recipe and the place to overwrite.
- 7 Once the timer of a multiphase recipe starts running, all the sequences will be automatically triggered.

$\mathbf{8}$ selecting a saved recipe

- **1** Make sure the device is switched on and that no procedure is in progress.
- **3** Use the \wedge or \vee keys to select a recipe.
- 2 Touch the **Recipe Book** key on the **Expert screen**.



- Touch the screen near the recipe in question.
- 5 Touch START to load the setting: the recipe name will appear under the timer.
 6 To start the cycle up, touch the status bar. To make changes to the recipe, proceed as for the manual program.
 7 When a cycle starts up, the status bar will be displayed allowing the cycle to be interrupted at any time.

9 DELETING A RECIPE

To delete a recipe, proceed as follows:

- **1** Make sure the device is switched on and that no operation is in process
- 2 Touch the **Recipe Book** key in the **Expert screen**.



- **3** Use the \land or \lor to select a recipe in question.
- 4 Touch the display near the recipe in question.
 5 To DELETE the recipe, touch the Delete key:
 6 Confirm by pressing the green key

10 programmed switch-on

The weekly programmed switch-on allows to program up to 9 weekly switch-ons to pre-heat the oven.

The recipe will be loaded and the oven will reach the set temperature. To execute the recipe, it is necessary to press the specific key.



11 SETTING AND ACTIVATING THE WEEKLY PROGRAMMED SWITCH-ON FUNCTION

To access this system, proceed as follows:



back through all the switch-ons by pressing the back < key repeatedly.

Once the programmed switch-on has been set, the device will suggest its activation whenever it is switched off (see the following picture).

N.B. Once the programmable settings are saved, switch the device on/off to start or view the programmed schedule. At this point, it will ask you what you want to do (see the following photo).

If there are multiple programmed switch-ons, the one closest in time will be used.

To switch the device off without activating the programmed switch-on, touch the **Switch-off** key.

To activate the programmed switch-on, touch the **Switch-off with Planning** key.



12 configuration

INITIAL INFORMATION



On the **Stand-by** screen touch the **SETUP** key to move to the set up screen with the following functions menu. For alarms and internal values, date are only displayed:

CLOCK	
ALARM LIST	Displaying set alarms
INTERNAL VALUES	Displaying real-time data
SERVICE	
LANGUAGES	

To access the various procedures, touch the screen near the information/function required.

13 setting the time, date and day of the week

- Access the **CLOCK** menu by touching the corresponding line.
- Use the < or > keys to scroll the several
 values till a green-sided rectangle highlights the value to modify.
- **3** To set the desired value use and + keys or the slide-bar.

4 To save, press 🖌

5 To exit this procedure without making any changes, press X



14 SETTING THE LANGUAGE

Access the languages menu by touching the corresponding line.

Touch the screen on the required language. The screen will immediately display the chosen language, with no need to press other keys to confirm it.



15 SERVICE

SETTING THE CONFIGURATION PARAMETERS

The Opal series allows to act on the circuit board to set the default parameters. The access to this section is password-protected; only the manufacturer and the retailer can gain entry to this configuration.



Unauthorised access and the alteration of the configuration parameters invalidate the warranty. If need be contact the Manna Forni SRLS to talk to qualified personnel.

16 FIRST-TIME USE

<section-header><section-header> GENERAL WARNINGS Image: Constraint of the state of the

17 CONFIGURATION

1 Power up the controller by pressing the Power button.



Starting from this moment the Wi-Fi module will go into "**temporary set-up mode**". During this mode:

the Wi-Fi module acts as an access point (identifying a Wi-Fi network called **Epoca** followed by 6 alphanumeric characters, for example **Epoca279A8E**)

NOTE: After 120 s (240 for the first-time use) of "set-up mode", the module will automatically go into "run mode" if the control panel has not been accessed .

During this mode the Wi-Fi module acts as a "data logger". Thus, there is no connection with the cloud server.





NOTE: If the scan detects more than one network called Epoca, make sure only one Wi-Fi module is being powered.

6 The Home screen of the Wi-Fi module control panel will be displayed. The Wi-Fi module will go into temporary "set-up mode". During this mode:

- the Wi-Fi module acts as an access point but it cannot be accessed with another multimedia device.

- there is no connection with the cloud server.

After 5 min in "set-up mode", the Wi-Fi module will automatically go into "run mode" if the control panel has not been accessed.

				Save the settings switch to "run r WARNING: Closing the web bro doesn't save the set	and node" Doswer Doesn't save the settings tings. and switches to "run mode"
370 seconds Home	to run mode Plant I	Netwo	rk Firmwa	Save and Qu	it Discard and Quit
	Firmware ve	ersion	913.0.2		
	MAC ad	dress	80:7D:3A:1F	:9D:F7	
	Status	code	00000220		

7 Select the **Plant** screen on the Wi-Fi module control panel. **NOTE:** The fields in red are mandatory.

	882 seconds to run mode Save and Quit Discard and Quit			
	Home Plant Network Firmware	plant name, for example		
	Plant name*	Blacks Supermarket; this name must be the same for all the EVlink Wi-Fi		
	Password * O Example: @8xJ-3?Te	evices in the plant → password plant		
	Confirm password * O Example: @8xJ-3?Te	→ confirm plant password		
	Part number O	→ unused		
	Plant category O	► unused		
	Unit name*	Cold room		
	Save	saves settings on the Plant screen and remains in the control panel		
downloads the EVlink Wi-Fi configuration to other keep this file to upload the configuration to other EVlink Wi-Fi devices in the same plant and to the cloud server				
selects the configuration file of an EVlink Wi-Fi which has already been configured to upload the configuration to other EVlink Wi-Fi devices in the same plant; then differentiate the unit name and the settings of the Network screen	Import the plant file <u>into</u> this module. Review unit name and IP address, then save the changes. Select a file Scegli file Nessun file selezionato	uploads the configuration → file of an EVlink Wi-Fi which has already been configured		

8 Select the Network screen on the Wi-Fi modul control panel.

	897 seconds to run mode Save and Quit Discard and	Quit
assigns a static IP address (Static , typical of large	Home Plant Network Firmware	
local networks and assigned manually by an IT manager) or a dynamic IP address (Dynamic , typical of madum (mpul least networks	IP assignment	
and assigned automatically by a router)	Detected networks * (scan every 20 sec) Scanning please wait	→ Wi-Fi networks detected
	Security key	security key of the Wi-Fi network selected from those detected
sends (Yes)/does not send (No) the controller data to the cloud server	Connect to cloud	
unused (do not change) 🚽	Default Custom Test DN	carries out a DNS test; used for diagnostic purposes after configuring the Network screen
deletes the setting of the Plant and Network screens	Reset	connects the Wi-Fi network > selected from those detected and saves the settings



18 first access to server cloud

1 Open the web broswer on the multimedia device and open the web page **epoca.cloud**. The **Login** screen will be displayed.

🚯 EPoCA	⊕ ENGLISH ▼
- 30	은 Username Enter Username
	A Password
	Enter Password
	LOGIN
	Not a member yet? CREATE NEW ACCOUNT

2 Select **CREATE NEW ACCOUNT**. The **New account** screen will be displayed.



Select **REGISTER**. The Account created **OK** screen will be displayed.



19 access via evolink app









CE

The data may be varied according to the different use of the equipments

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