

CE

Convection
electric oven
BRIO X

CHAPTER I

1.1 General warnings

- Read the instructions contained in the present booklet in order to acquaint yourself with the proper security precautions to take for the safety of the installation of the appliances described, for their maintenance and for a better use of these appliances.
- These appliances should only be used for the purposes for which they have been expressly designed, which is for the cooking or reheating of foods; every other use is to be considered improper and therefore dangerous.
- These appliances, before leaving the factory, have been tested and fine tuned by expert and specialized personnel so as to produce the best results during functioning.
The installation and any necessary repair must be performed **ONLY** by qualified and authorised persons.
For this reason **we recommend that you always refer to the Dealership** that made the sale, specifying the type of trouble, the exact **model** and **serial number** you own.
- In case of repairs use only original spare parts.
- Before the installation check that the electric current value be compatible with the value indicated on the technical plate.
- The electrical safety of these appliances is ensured only by their connection to an efficient grounding system (to be periodically checked).
- Only specifically trained personnel should be allowed to use and supervise ovens during use.
- Do not have the appliance installed near sources of heat such as fryers, open flames, etc.
- Do not for any reason obstruct the heat release vents.
- Before operating a new appliance it is necessary to carefully clean the inside of the cooking chamber and the included backing trays.

- Carefully open the door in order to avoid cooking steam from blowing out on the user.
- Always electronically deactivate the appliance before cleaning.
- At the end of every working day, carefully clean the cooking chamber.
- Do not use steel wool for the cleaning of the appliance.
- The equipment requires some precautionary measures during installation, connection to the electric power and water systems. See chapter II.
- The equipment requires some precautionary measures for cleaning. See chapter II.

 **Lack of compliance to these fundamental rules can compromise the safety of the appliance and of the user.**

 **The Manufacturer shall deny liability for the failure in the accomplishment of the regulations contained herein, and for any accident or trouble as a result of said non compliance.**

 **In case of misunderstandings in the following translation, please refer to the Italian version.**

1.2 Handling, transportation and unloading

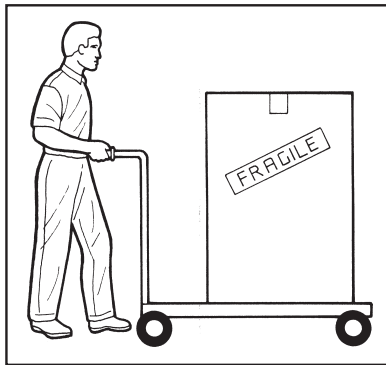
The packaging of the appliance is produced by the company according to the agreements signed case by case, to on the country the appliance is being sent to, or to the means of transport used. Once the appliance is installed, packaging can be reused or disposed according to the regulations in force in each country.

Ovens must be carried with their original packaging as close as possible to the installation site.

Only specialized personnel can lift or handle the oven or any accessories carried independently. Material sent is checked thoroughly before being handed over to the forwarding agent.

Make sure that the appliance has not been damaged during the delivery and that the packaging has not been damaged and some contents removed.

In case of damaged products, or missing components, immediately contact the carrier and the manufacturer providing photographic evidence.



WARNING!
Please check the supplied material matches order specifications. Don't drag or incline the oven for any reason. The oven is to be lifted up perpendicularly to the floor, moved in a horizontal direction and then laid down perpendicularly to the floor.



WARNING!
It is recommended not to install the oven on a slippery floor.

1.3 Norm and installation

General norms

The establishment where the appliance is to be installed must be well ventilated.

The installation or reparation of the appliance must be done only by specialized personnel.

The appliance should be placed on a **FLAT SURFACE**. Any possible support structures should be capable of adequately supporting the weight of the appliance.

By using the adjustable legs, make sure the appliance rests perfectly level.

The back panel of the appliance must not be placed against the wall of the establishment, but must be placed at a distance of at least 10 cm.

In case of oven with humidification, permanently connect the appliance to the water distribution system. Do not use a set of separable couplings.

Important

Before carrying out any installation, maintenance or cleaning operation, it is absolutely necessary to disconnect the appliance from the electrical supply.


Ovens comply with the provisions and safety requirements indicated in the following European Directives and their specific associated standards:

- directive **2006/42/CE** on machinery and subsequent updates;
- low voltage safety directives **2006/95/CE** and subsequent updates (Standard **EN60335-1** , **EN60335-2-42**);
- directive **2004/108/CE** on electromagnetic compatibility and subsequent updates (Standard **EN50165**, **EN55014**, **EN55014-1**, **EN50366** e **EN61000** series).

According to the previous directives, the Manufacturer declares that its products comply with the European legislation in force and, consequently, feature regulation CE marking enabling them to be sold in European countries.

The functional components of the oven have a noise emission level of less than **70 dB(A)**.

1.4 Connection to the electrical supply

- In case of direct connection to the grid (without plug), it is necessary to include a device allowing disconnection from the grid, with a break distance of contacts enabling complete disconnection under the conditions of overvoltage category III, in compliance with installation rules.
- The electrical safety of the appliance is guaranteed only if it is connected to an efficient system of grounding in accordance with the norms in force and checked periodically by specialized and certified personnel.
The yellow/green grounding cable must not be interrupted.
- In any case the feed cable must be positioned so that it does not reach a temperature that exceeds 50 °C above room temperature and must be type not less H05 RN-F.
- If the power cable is damaged, it must be replaced by the manufacturer or by its technical assistance service, or in any case by a person having a similar qualification, so as to prevent any risk.
- Be sure that the supply voltage corresponds to that indicated on the technical plate of the appliance.
- The oven must be included in an equipotential system. Connection must be made with a wire featuring a cross-section of at least 10 mm² connected to the terminal marked  located on the rear of the oven.

Important


The installer is expected to:

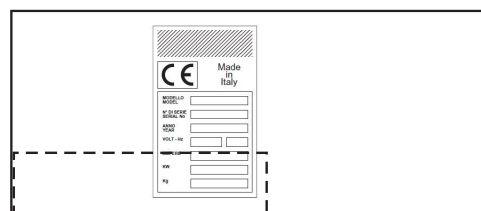
- reattach appliance parts which may have been removed;
- check that the electrical feed current is suitable for operating the appliance;
- check that there is no danger to the user or the appliance itself;
- instruct the user of the appliance with practical demonstrations, explaining all the necessary expedients for following the safety norms;
- hand over the present manual with the advice to hold on to it for possible future adjustments or reparations to the appliance or its electrical supply system.

1.5 Technical specifications

	BRIOX ECO
Dimensions (mm)	590x620x590
Electric power	2,7 kW
Power supply	220-240 V ~ 50/60 Hz
Wiring type	H05RN-F 3x1,5 mm ²
No-load oven weight	36 Kg
Number of pans	4
Number of fans	1
Mounting	ON STAND
Insulation class	I
IP rating	IPX3
Control panel	ELECTROMECHANICAL

	BRIOX MULTI
Dimensions (mm)	590x620x590
Electric power	2,5 kW
Power supply	220-240 V ~ 50/60 Hz
Wiring type	H05RN-F 3x1,5 mm ²
No-load oven weight	36 Kg
Number of pans	4
Number of fans	1
Mounting	ON STAND
Insulation class	I
IP rating	IPX3
Control panel	ELECTROMECHANICAL

	
Water inlet	3/4"
Water pressure	150÷400 kPa (3-4 bar)
Water hardness	7-11° F

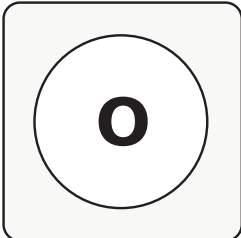
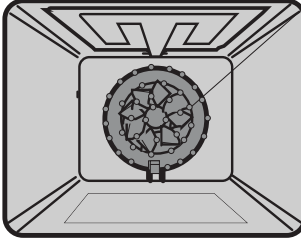
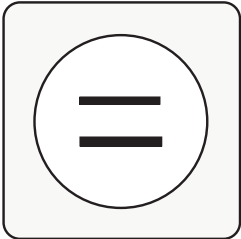
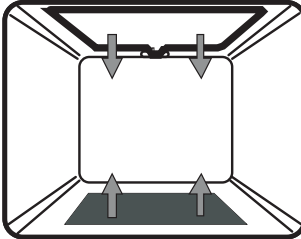
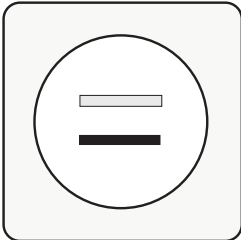
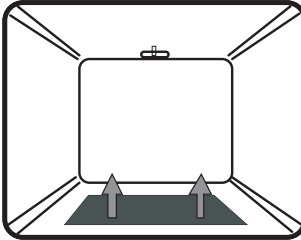
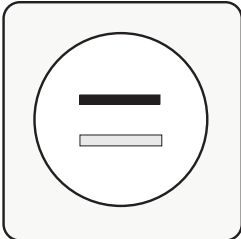
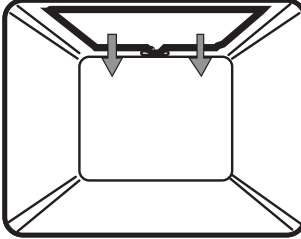
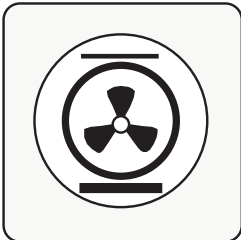
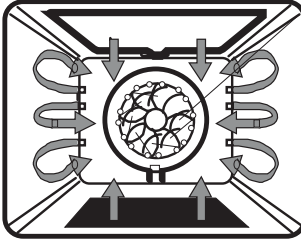
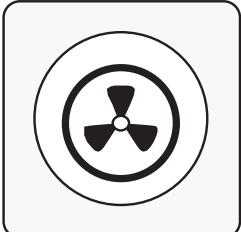
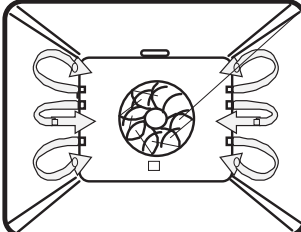


20xx: YEAR OF PRODUCTION
A: CONVECTION HUMIDIFICATION OVENS
FOR PROFESSIONAL USE

MADE IN ITALY

CHAPTER II

2.1 Manual programming

POSITION	FUNCTION	EFFECT
	Not function - Off	
	Top and bottom resistance	
	Bottom resistance	
	Top resistance	
	Top and bottom resistance Circular resistance and Motorfan	
	Motorfan and circular resistance	

2.2 Description of the appliance

The ventilation oven

The ventilation oven represents a modern system of cooking food which tends to conserve the characteristics of the food, enhancing its flavor. In addition, it provides a notable.

Cooking

Food is cooked through a process of heat transference from the source to the food by some intermediary means. The efficiency of the heat transference is indicated by the coefficient of conduction.

AIR CONDUCTION COEFFICIENTS

AIR STATIC	5 - 10
VENTILATED AIR	20- 40

The FORCED CONVECTION of heated air used in thermoconvection ovens increases the efficiency with respect to the static oven by at least 300%. The most evident general characteristics depending on the type of food to be cooked are:

- **savings in cooking time**
- **savings in energy consumption**

2.3 Multifunction oven

The oven has the following heating systems:

- System of **traditional heating**.

The heating elements utilized are found in the upper and lower parts of the oven. This system is suitable for cooking or roasting on **one level only**.

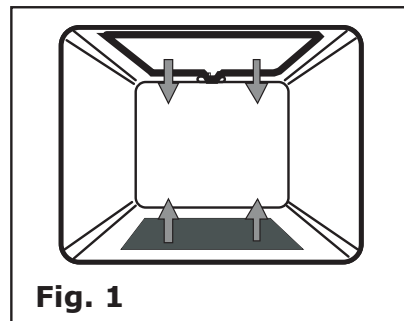


Fig. 1

- System of **air heating**.

The forced circulation of air inside the oven allows the heat to come into quick contact with the foods, thereby not only cooking foods at lower temperatures than those required for traditional cooking but also making it possible to cook **on more than one level simultaneously**.

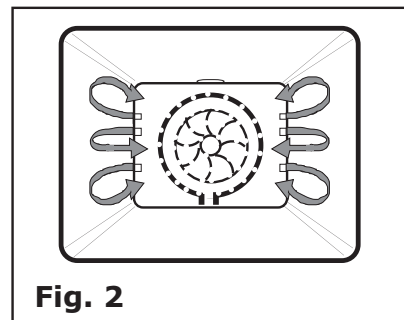


Fig. 2

Humidification

The oven can be equipped with a humidification system combined with the heating system. In order to obtain the desired steam quantities, it is necessary to hold down the humidifier push-button. Use the humidification function for maximum 10 seconds with a minimum dry-operation interval of 120 seconds.

2.4 Operation of the oven

On the inside of the oven, on both sides, there are runners which can accommodate 3 (**fig. 3**) or 4 (**fig. 4**) trays.

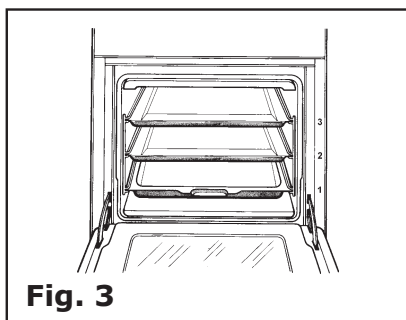


Fig. 3

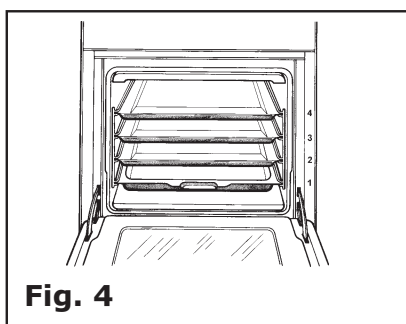


Fig. 4

To operate the oven proceed as follows:

- Turn the **oven function knob** to position which corresponds to the desired heating symbol.
- Turn the **oven thermostat knob** to the desired setting.
- Turn the timer knob and select the desired cooking time.
- These steps cause the internal lamp and heating elements to switch on.
- To turn the oven off, turn the **oven function knob** to the "0" position.

2.5 Traditional functioning

This classic system of upper and lower heating is suitable for baking on one level.

- Turn the oven function knob to the position



- To cook perfectly it is necessary to preheat the oven selecting the cooking temperature adjusting the thermostat knob and loading only when the yellow indicator light turns off.
- **Only if fat meats are being cooked should one load when the oven is still cold.**
- In the case of frozen meats it is possible to roast without having previously defrosted. Choose a temperature about 20 °C lower than normal and cooking times longer by about one quarter of an hour.
- Try to use trays with high edges so the oven walls remain cleaner.

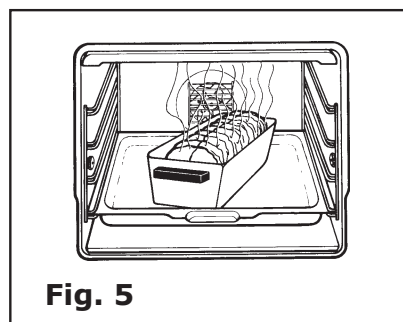


Fig. 5

2.6 Hot air functioning

The hot air system is suitable for baking on more than one level:

- Turn the oven function knob to the position



in this way the motorfan is activated. The oven begins heating up only when the temperature has been selected with the thermostat knob.

Pastry cooking

- The circulation of hot air in the oven assures an instantaneous and uniform distribution of the heat.

- Together with pastry cooking it is possible to simultaneously cook other kinds of food as well (fish, meat, etc.) without transmitting neither flavors, nor odors.
- This **multiple cooking** can be done only if the cooking temperatures of the different foods are equal.
- The oven can be opened at any moment during cooking, without damaging even the most delicate pastries.

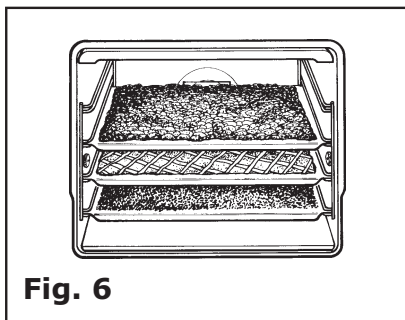


Fig. 6

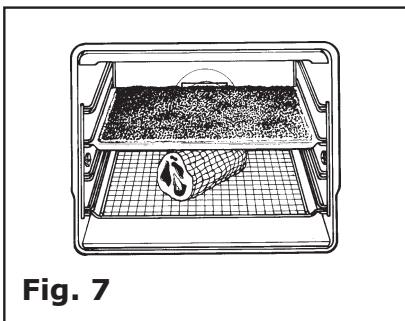


Fig. 7

Roasting

- This system of thermoconvection heating modifies, in part, the various cooking elements acquired by the use of the traditional system of heating.
- The rotating roasting spit is no longer necessary. The meat can be put directly on the grill to have a spit roast.
- The meat is no longer rotated and handled during the cooking. The cooking temperature of the meat should never reach more than 180 - 190 degrees. Higher temperatures are required only to burn the meat, consequently causing the formation of smoke and the dirtying of the oven.
- Furthermore temperatures around 180° C conserve the vitamins in the food, saving on costs and leaving the user a larger margin of error.

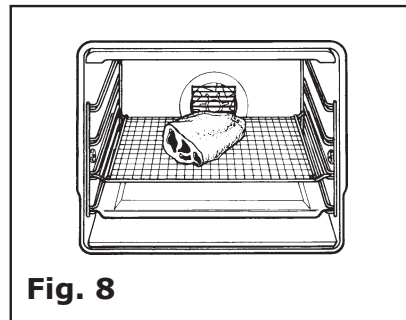


Fig. 8

- To obtain a flavorful and well browned roast dress the meat with lard or thinly sliced bacon.
- Lay the meat on the grill in the oven so the meat rests as close to the middle of the oven as possible.
- Immediately put the juice pan into the runner under the meat. Turkeys and birds in general should be prepared as the roasts and lain with their backs on the grill; if the bird is big, pour 1/4 liter of hot water in the underlying juice pan.
- Lean game is prepared directly in a previously greased pan.
- For large roasts and birds lower the cooking temperature by 10 - 20 degrees.

Thawing

- **Oven function knob** in position:



Without heating for delicate foods like cream cakes, pudding cakes, cakes with chocolate or fruit glaze.



With heating for bread, sandwiches, cookies and the like, turn the oven thermostat knob to a setting between 80 and 100 °C.



To thaw precooked foods turn the oven thermostat knob to 200 °C (the foods are ready after 30 - 40 minutes).

Do not open closed food packages or aluminum wrapping.

Position of the grill: 2 or 3 level.

2.7 Simplified oven

The simplified version of the oven does not offer the possibility to use the traditional cooking system, but rather only the hot air operation. Therefore, the oven use is simplified, since it only features the temperature and time controls.

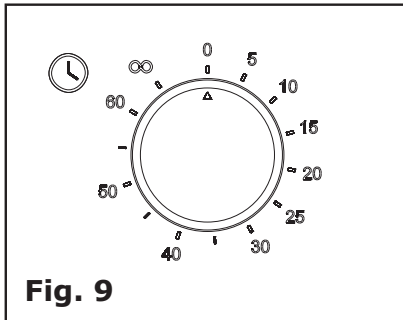


Fig. 9

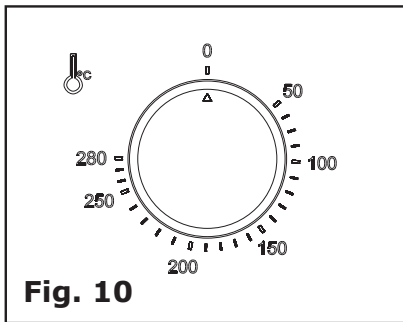


Fig. 10

To start cooking you will thus only need to set the temperature with the corresponding knob, and once the time starts, the oven will start the cooking cycle with the pre-set duration.

If you want to start ventilation only, all you need is to simply act on the time control.

Humidification

The oven can be equipped with a humidification system combined with the heating system. In order to obtain the desired steam quantity, it is necessary to hold down the humidifier push-button. Use the humidification function for maximum 10 seconds with a minimum dry-operation interval of 120 seconds.

2.8 Cleaning and maintenance of the oven

IMPORTANT!
Before operating on the appliance make sure it is unplugged.

To ensure the long life of the appliance it is indispensable that it be frequently and carefully cleaned with the following advice in mind:

- the oven must be cleaned right after use when it is off but still slightly warm so that the glaze and fatty juices have not yet hardened into a hard crust and the film of fat produced by the cooking steam on the chamber walls is still easy to remove;
- the stainless steel parts must be cleaned with suitable non abrasive products found readily on the market. Substances containing chlorine or ammonia must never be used. To clean and carefully remove any eventual dust and any protection or working grease;
- the coated parts and the chrome parts must be cleaned with a cloth dampened with water and soap, or with water and a non corrosive liquid detergent. Never use steel wool or detergents containing abrasive substances.
- In all cases, the appliance must not be cleaned with direct water jets.

Removing the door

To facilitate the cleaning of the oven the door can be removed. The hinges "A" have been equipped with two moveable levers "B" for just this purpose. These levers hook on to the hinge sections "C" and hold the door in place when it is completely open.

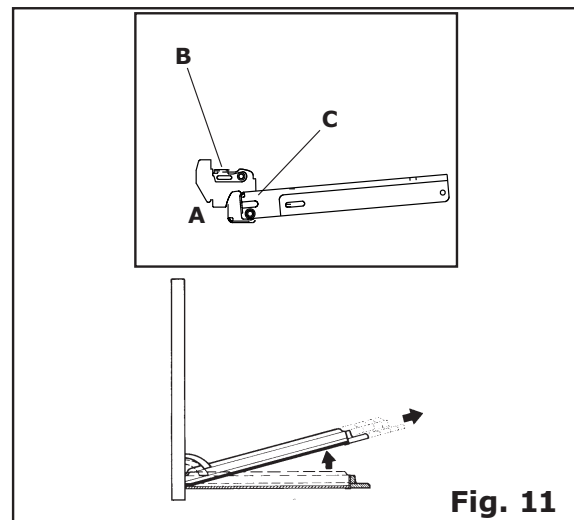


Fig. 11

Having opened the door, pull it away from the oven by completing the two movements illustrated by the figure.

To complete these operations hold the door by the sides at the bottom near the hinges.

To replace the door put the hinges back into their appropriate positions. Before closing the door do not forget to remove the two levers "B" which were used to hook the two hinges.

Cleaning of the glass

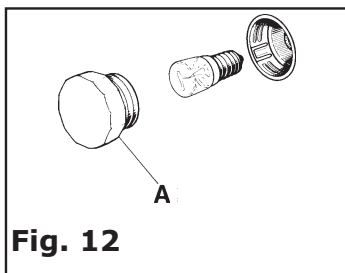
For cleaning the glass use only warmwater and avoid using rough cloths or abrasive substances. **Do not clean the glass when it is hot.**

Replacements

No special maintenance is required. It is enough to be sure that the conductors, the controls and the electric heating elements are in working condition. For certain parts which can and may need to be replaced, proceed in the following manner:

Oven lamp

- unscrew the protective cap "A" which sticks out of the inside of the oven to provide access to the lamp. Immediately after the bulb has been changed, remount the protection cover "A".



Heating element

- the heating element is removed by unscrewing it from the inside of the cooking chamber, having removed preventively the shelterfan and lateral side racks, by unscrewing it from the inside of the cooking chamber. The electrical connections are accessible from behind once the back panel has been removed.

Oven fan

- once the back has been removed, take off the fan protection from inside the oven. Unscrew the left nut to free the fan. Pull it out and then unscrew the three screws holding the motor flange.

Control devices

- these can be reached by removing the control panel and the oven shell.

Door seal

- take out the seal from its position and replace it with a new one.

WARNING!
The installation, transformation and extraordinary maintenance of the oven must be performed only by authorized installers or by the electricity company according to the current and local safety regulations.

WARNING!
The manufacturer cannot be held responsible for possible damage to persons or things if the instructions given in this booklet are not followed or, where insufficient, by the failure to respect norms pertaining to the safety of electric supply installations.

CHAPTER III

3.1 Table of cooking

In the following table the most important cooking instructions for certain main dishes have been indicated.

The recommended cooking times in these tables are indicative. We are certain that after just a few trials the user will be able to make the necessary adjustments in order to obtain the desired results :

Table of traditinal systems of cooking

Preparation	°C	Minutes
Fish	180-240	depending on size
Meat		
Beef roast	250	30 per kg
Veal roast	200-220	60 per kg
Chicken	200-240	50 circa
Duck or goose	220	30 per kg
Leg of mutton	250	30 per kg
Pork roast	250	60 per kg
Soufflets	20	60 per kg
Sweets		
Plum-cake	160	50-60
Savoy cookies	160	30-50
Shortbread	200	15
Pastries	250	15
Fruitcake	200-220	30
Meringue	100	60
Pudding	220	30
Brioches	160-180	45

Table of hot air cooking

Preparation	°C	Minutes	Weight kg
Entrées			
Baked lasagna	200-220	20-25	0,5
Baked pasta	200-220	25-30	0,5
Rice creole	200-230	20-25	0,5
Pizza	210-230	30-45	0,5
Meats			
Roast beef (ox)	170-190	40-60	1-1,2
Roast veal	160-180	65-90	1-1,2
Roast beef (steer)	170-180	65-90	1-1,2
Roast pork	160-170	70-100	1-1,2
Roastbeef	180-190	40-45	1-1,5
Roast lamb	140-160	100-130	1,5
Roast chicken	180	70-90	1-1,2
Roast duck	170-180	100-160	1,5-2
Roast goose	160-180	120-160	3-3,5
Roast turkey	160-170	160-240	5 about
Roast rabbit	160-170	80-100	2 about
Roast hare	170-180	30-50	2 about
Fish	160-180	depending on weight	
Sweet pastries			
Fruitcake	180-200	40-50	
Ciambella cake	160-180	35-45	
Margeret cake	200-220	40-45	
Sponge cake	200-230	25-35	
Schiacciata d'uva	230-250	30-40	
Croissants	170-180	40-60	
Strudel	160	25-35	
Sweet pastries (small)	180-200	20-30	
Apple fritters	180-200	18-25	
Savoyard pudding	170-180	30-40	
Savoy cookies	150-180	50-60	
Toast	230-250	7	
Bread	200-220	40	

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