



BAILO ALDO & FIGLIO S.r.l.

Instruction manual for use and maintenance of MULTI oven

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USE AND MAINTENANCE MANUAL FOR MULTI OVEN SERIES

1. OBJECT OF MANUAL

This manual has been written by the manufacturer and it is an integral part of the machine's equipment. Before installing or using this machine, the instruction found on this manual must be read carefully. This manual must be kept for future reference.

2. GENERAL CHARACTERISTICS/EXPECTED USE

The MULTI oven series allow to program up to a maximum of 10 programmable cycles each composed of a timer phase and four working phases completely manageable according to the operator's needs thanks to free data input within the programming ranges.

Data Chart

Phase 1 (Timer)

Programmable Data	Programming Range
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Clock	from Immediate start to 7 days.
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Phases 2/3/4 (Heating)

Programmable Data	Programming Range
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Temperature	From 0°C to 1100°C
Heating gradient	From 0°C/min. to 30°C/min.
Holding time	From 00.00 (hrs.min.) to 20.59 (hrs.min)

Phase 5 (Heating)

Programmable Data	Programming Range
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Temperature	From 0°C to 1100°C
Heating gradient	From 0°C/min. to 30°C/min.
Holding time	From 00.00 (hrs.min.) to 20.59 (hrs.min)

Fan turn-off temperature	From 0°C to 1000°C
Or	
Fan turn-on time	From 1 minute to 120 minutes

Hood's turn-off temperature	From 0°C to 1100°C
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The operator also has the opportunity to create an 8 phases working cycle by unifying cycles 8 and 9. (see chapter 4.2.).

In the MULTI oven series it is also possible to program cooling phases. In this specific case the cooling speed is not carried out by the oven.

Expected use: Equipment for exsiccation and baking of refractory coatings of the cylinders for the fusion of the metal prosthetic elements.

3. INSTALLATION

3.1 Verify the apparatus has not suffered any evident damage during transportation.

3.2 In ovens which have a fumes extractor, for transport reasons, the extractor is supplied separately from the oven. To install the chimney, proceed as follows:

- insert the extractor's curved throat in the hole found on the upper wall of pre-heating chamber.

- fit the extractor using the two screws supplied with the equipment by inserting them in the holes found in the small square applied to the extractor and in the holes found in the back of the oven.

- Stick the extractor's plug in the outlet found in the back part of the oven (lower outlet – see enclosed figure).

- Such operation must be carried out always with the general switch in the off position (0) and the electric cable disconnected.

Only a BAILO ALDO & FIGLIO srl. supplied fumes extractor must be installed to the extractor outlet found on the back of the oven.

3.3 Place the apparatus on a stable horizontal non flammable surface away from any water sprayings and from flammable materials. The oven must be placed under an extracting hood that allows outside emission of fumes produced during preheating respecting the environment and current laws.

3.4 Before installation make sure the supply mains are in conformity with tag (230 Vac – 50/60 Hz) and that the power line is protected with a differential thermo magnet switch. Also check electrical inputs and power installed. If you are not sure what kind of power is available to you please contact the Electric Power Company. In particular, verify if the grounding system is efficient. .

3.5 Make sure the general switch is in the off position (0), then connect the electric cable's plug to an electrical outlet.

4. PROGRAMMING OF CYCLE

To program a cycle follow correctly and in the indicated order the instructions below:

4.1 Turn-on machine

4.2 Program cycle and phase

4.3 Program temperature, increase gradient and holding time.

4.4 Program fan's turn-off temperature or fan's turn-on time.

4.5 Program hood's turn-off temperature.

4.1.Turn-on machine

The oven is turned-on by turning the general switch to the ON position (1).

On the DATA display, the number indicating the version of the electronic board will appear. After a few seconds the message will disappear and the word OFF will appear on display. All leds will be off.

In case numbers would appear on DATA display, press START/STOP button to put oven in IDLE-OFF state.

4.2.Programming cycle and phase

When turning on the oven, there will appear the last selected cycle on the CYCLE digit.

On the PHASE digit it will appear the last selected phase.

The selection of the cycle to be programmed (programmable range from 1 to 0 – 10 cycles) is done by pressing the CYCLE button.

On the relative digit the letter C will appear.

Thus, press on the numerical keyboard the number of cycle chosen.

On the relative digit the number typed will be shown.

The choice of phase to be programmed (programmable range from 2 to 5 –4 working phases) is up to the user's discretion: four phases may be programmed or some phases can be by-passed. The operator must however always set phase 5 because in this phase the final temperature is kept even after the programmed holding time is over, and until the cycle's stop by using the START/STOP button.

Example: To set 4 phases, program phases 2/3/4/5
To set 3 phases, program phases 3/4/5.
To set 2 phases, program phases 4/5.
To set 1 phase, program phase 5.

In order to program a working phase, press the PHASE button.

On the relative digit the letter P will appear.

Thus, press on the numerical keyboard the number of phase chosen.

On the relative digit the number typed will be shown.

The programming of phases is in sequence; consequently, if for example there were 4 phases to be programmed, after having programmed the cycle; chose phase number 2 and proceed with programming.

Passage from one phase to another is done automatically by the electronic board.

As indicated on paragraph 2, the MULTI oven series give the operator the opportunity to join 2 cycles (precisely cycles 8 and 9) allowing to carry out a cycle with 8 working phases (at the end of phase 4 of cycle 8, the oven automatically goes to phase 2 of cycle 9 without interruptions).

Such function is activated by pressing key 9 with oven in the IDLE-OFF position.

On the DATA display the message "8 9" will appear indicating that the two cycles are separate. To carry out the union of the two cycles press the key  or key 9. On the DATA display the message "8-9" indicating the union of the two programs will appear. By pressing the key  the entry data is confirmed and the oven is taken to the IDLE-OFF state.

To separate the cycles carry out the above mentioned operations again until the message "8 9" appears on the DATA display.

4.3. Programming temperature, increase gradient and holding time for phases 2,3,4 and 5

For each working phase, the operator can program in sequence: temperature, increase gradient and holding time.

To enter the program press key .

On the DATA display the message dAtA will appear.

The  key's led will lit intermittently for all time of programming.

To start programming press key .

During programming of phase 2 on PHASE digit will appear the number 2.

On DATA display the message °C will appear and after a few seconds the last temperature programmed will be shown.

At this point, it is possible to set in a new value using the numerical keyboard (programming range 0/1100°C).

For example: to program temperature of phase 2 at 300°C press in sequence 3-0-0.

By selecting 0 the phase is ignored, and by pressing  it goes to the following phase.

Press key  to confirm entry and to pass to programming of increase gradient.

On DATA display the message °C-M will appear and after a few seconds the last increase gradient programmed will be shown.

At this point it is possible to set in a new value (range 0/30 °C/min).

For example: to program the increase gradient of phase 2 at 10°C/min press in sequence 1-0.

By programming this value at 0, the temperature increases at a maximum speed (resistance always active).

During programming of temperature and increase gradient, the increase led of phase 2 remains on.

By pressing the  key the entry is confirmed, the increase led of phase 2 turns off and we pass to programming of holding time with subsequent turn on of phase 2 stationary time led. On DATA display it will appear the message Hr-Mn and after a few seconds the last holding time programmed will be shown.

At this point it is possible to select a new value (range 00/23 hours – 00/59 minutes).

For example: to program the holding time for phase 2 to 1 hour and 30 minutes, press in sequence 1-3-0.

If 0 value is programmed; the holding time is not carried out and it passes onto the following phase.

Press  key to confirm entry.

At this point we pass to programming of phase 3.

The above mentioned procedure is repeated for all phases.

The operator may verify through the PHASE digit and the scale led the phase which is being programmed.

After programming the holding time of phase 5, on the display two parameters appear to programming the fan and the hood.

4.4 Programming fan turn-off temperature or fan turn-on time

The operator has two options to program fan:

- set fan turn-off temperature

or

- set fan turn-on time

- Set fan turn-off temperature

In this specific case the fan starts when the oven goes into working phase (heating) and it turns-off at the temperature set.

The programming is done after confirming the setting of holding time of phase 5 using the  key.

On the DATA display you will now see in sequence the words “SUCt” and “toFF” and after some seconds the last turn-off temperature programmed will be shown. On the PHASE digit it will appear the letter S.

At this point it is possible to set a new value using the numerical keyboard (range 1/1000°C).

For example: to turn off fan at 350°C press in sequence 3-5-0.

Press  key to confirm entry.

- Set fan turn-on time

In this case the fan is activated during working phases (heating) at any time by pressing simultaneously keys CYCLE and PHASE.

The programming of this data can be done only if fan turn-off temperature has been set at a value equal to 0 (toFF=0).

The programming is done after having set the fan's turn off temperature at 0 (toFF=0) and having confirmed the entry using the  key.

On the DATA display will appear the words "SUCt", "tIME" in sequence and after a few seconds the last fan turn-on time programmed will be shown. On the digit PHASE the letter S remains showing.

At this point it is possible to insert a new value using the numerical board (range 1/120 minutes).

For example: to program a fan's turn on time equal to 20 minutes press in sequence 2-0.

Pressing the  key will confirm entry.

The starting of the fan can be activated ONLY during working phases (heating) by pressing simultaneously keys CYCLE and PHASE and it will stay in function for the duration of programmed time.

In case the operator wants to interrupt the functioning of fan before the set time is over, keys CYCLE and PHASE must be pressed simultaneously.

Of course programming this data is only logical if the oven has an extracting chimney.

The MULTI oven series are readied for application of chimney with extracting fan.

The connection of the oven to the extractor must be done by competent and authorized personnel, with the general switch in the off position (0) and the electrical cable disconnected (see paragraph 3.2.).

4.5. Programming hood's turn-off temperature

After having set the data relative to the fan and having confirmed it by using the  key, we pass to the programming of the hood's turn off temperature.

On the DATA display there will appear in sequence the messages "Hood" and "toFF" and after a few seconds the last value programmed for hood turn off. On the PHASE display the letter H will appear.

At this point it is possible to enter the new value using the numerical keyboard (range 0/1100°C).

For example: to turn off hood at 800°C press in sequence 8-0-0.

Press the  key to confirm entry.

By setting a value different than 0, the hood is turned on at the start of baking cycle and it turns itself off at the programmed value re-starting itself if the temperature decreases by 20°C.

By setting a hood turn off value equal to 0, the starting of hood is not linked to the functioning of the oven's heating.

The connection with the hood is carried out through the outlet found on the back of the oven (upper outlet/see figure enclosed): the connection with the hood must be done by competent and authorized personnel (consult our Technical Office for connection), with the oven's general switch in the off position (0) and the electrical cable disconnected.

Caution: the wax pattern contained in the cylinders during preheating burns out transforming itself in toxic fumes, both for the operator as well as for the machine itself: Therefore, the oven must be placed under a hood cabinet.

After confirming these values, on the DATA display, the total necessary time for the execution of the working phases programmed will be shown.

All working phases leds (heating)) will be lit and on the PHASE digit the letter t will appear.
This value is real only if the increase gradients are programmed in the following ranges.

	Temperature from room temperature to 300°C	Temperature from 301°C to 600°C	Temperature from 601°C to 1100°C
Series 1 Muffle	max 18°C/min	max 17°C/min	max 13°C/min
Series 1 Tubes	max 30°C/min	max 27°C/min	max 11°C/min
Series 2 Muffle	max 17°C/min	max 14°C/min	max 9°C/min
Series 2 Tubes	max 30°C/min	max 27°C/min	max 9°C/min
Series 3 Muffle	max 13°C/min	max 12°C/min	max 9°C/min
Series 3 Tubes	max 30°C/min	max 24°C/min	max 9°C/min

To exit the programming of working phases (heating) press the START/STOP button.

As previously indicated, the programmed values remain in memory.
The operator may however change the set values when desired by entering in the program.

5.PROGRAMMING OF START UP

After programming the baking cycle the operator is given two options:

- immediate turn-on
- postponed turn-on

- Immediate turn-on

With oven in OFF choose the cycle and the starting phase as indicated in point 4.2.
Press the START/STOP button and the oven will start to heat up.

- Postponed turn-on

With oven in OFF choose the cycle to use and set the starting phase number 1 (see paragraph 4.2) by pressing the PHASE key and typing number 1 in the numerical keyboard.

During programming of postponed turn-on, on the PHASE digit number 1 will keep on showing.

Press the START/STOP button and the phase 1 led and the TIMER led will be lit.

On the DATA display the message dAY will appear.

Press the  key to proceed.

On the DATA display the current day will be shown.

To change the day the operator can choose from a sequential selection by pressing the  key or a direct one by pressing keys from the numerical keyboard from 1 to 7.

1=MONDAY	Mon
2=TUESDAY	tUES
3=WEDNESDAY	vEd
4=THURSDAY	tHU
5=FRIDAY	Fri

6=SATURDAY SAt
7=SUNDAY SU_n

Press the  key to confirm entry.

On the DATA display the message “Hr.Mn.” will appear followed by the present time.

To set the turn on time, press the keys in the numerical keyboard.

At the pressing of the first numerical key the display will zero down and it will show the first value entered.

The entered numbers will move progressively from right to left (range: 0/23 hours and 0/59 minutes).

For example: to program time 9:30, press in sequence 9/3/0.

Press the  key to confirm entry.

In the case in which the operator decided to program a postponed turn on, the oven would show on the DATA display the different references based on the time missing to turn on time.

-When more than 24 hours are missing to oven's turn-on time, on display it will appear the programmed day of start.

-When less than 24 hours are missing to oven's turn-on time, on display it will appear the programmed start-up hour (small dot flashing).

-When 59 minutes are missing to the start up of oven, on the DATA display there will appear flashing intermittently the time in minutes missing to the oven's start up. The time diminishes minute by minute until the the oven turns on (small dot will falsh).

The TIMER led will remain on for all duration of phase 1 postponed turn-on.

When time programmed is completed there is a beep sound and the oven passes on to working phase (heating).

In the case in which the operator wanted to interrupt the postponed turn-on, press the START/STOP key to put oven in an IDLE-OFF state.

The MULTI Oven series have a timer.

For its correct functioning, the operator is required to change the solar hour to legal time and viceversa.

This operation is carried out with oven in the OFF position pressing the  key.

On the DATA display you will now see the message “tiME”. Press the  key. Now you will see on the DATA display the message “SoL” (solar time) or “LEG”(legal time).

Press the  key to change the value and in sequence the  key to confirm the change.

On the DATA display the present day will appear. Press the  key to confirm the entry.

On the DATA display they will appear in sequence the message “Hr.Mn.” followed by the real time.

Press the  key to confirm entry and the oven will go back to OFF.

6.BAKING CYCLE

This cycle begins after programming the start-up (see chapter 5), thus, after pressing the START/STOP key (immediate turn-on) or after the programmed time is over (postponed turn-on). The passage from waiting phase (TIMER) to working phase (HEATING) is announced by a short beep sound.

The cycle and working phase are those indicated by the CYCLE and PHASE digits at the moment of cycle's start-up.

The HEATING led will be lit and it will stay on for all the duration of the baking cycle.

The activated resistance  led will be lit indicating the power delivery to resistances.

On the CYCLE digit it will appear the number of the undergoing cycle.

On the PHASE digit it will appear the number of the undergoing phase.

On the led scale the oblique led corresponding to the undergoing phase will be lit.

On the DATA display it will appear for a few seconds the programmed temperature for the undergoing phase followed by the real temperature found in the chamber.

When the programmed temperature is reached, the oven passes to the programmed holding time.

On the led scale the oblique led turns off and the horizontal led relative to the undergoing phase lits up.

The ^^^ activated resistance led flashes intermittently.

On the DATA display it will appear for a few seconds the programmed holding time for the undergoing phase followed by the present temperature found in the chamber.

Each time a phase ends and a new one starts, a beep sound warns the operator and the PHASE digit and the led scale are updated.

When the holding time of phase 5 ends a longer beep sound lets the operator know the the cycle has ended.

The temperature inside the baking chamber is kept until the START/STOP key is pressed to turn the oven OFF

At any time of the cycle the operator can interrupt the ongoing cycle by pressing the START/STOP key.

The oven goes to the OFF position and phase 2 is automatically selected updating the PHASE digit.

7.INSPECTIONS

- 7.1.IDLE OFF state

In the IDLE-OFF state the following inspections may be done, using the indicated key:

- **CHECK**  : by keeping this key pressed you may see on the DATA display the temperature of the baking chamber.
- **LAMP TEST**: by keeping this key pressed a functional test of DISPLAY and LEDS is carried out. All LED and DISPLAY segments are lit.

- 7.2.Phases 1 (TIMER)

During phases 1 (TIMER) the following inspections are possible by pressing the indicated key:

- **CHECK**  : by keeping this key pressed you may see on the DATA display the temperature of the baking chamber.
- : If more than 24 hours are missing to the programmed start-up time or when less than 59 minutes are missing to the programmed start-up time; by keeping this key pressed you may see on the DATA display the programmed start-up time.

- 7.3.Phase 2,3, 4, and 5 (HEATING)

During phases 2, 3, 4 and 5 (HEATING) the following inspections are possible by using the indicated key:

- : by keeping this key pressed the temperature programmed for the phase in course is shown on the DATA display.
-  / : by keeping this key pressed the increase gradient set for the phase in course is shown on the DATA display.

-  : during the increase of the programmed temperature, by keeping this key pressed on the DATA display it will appear the holding time programmed. During holding time, by keeping the button pressed it is shown the residue holding time for the phase in course.

In all these cases at the release of the key, after a few seconds on the DATA display, the value present before pressing the key will appear.

8.POWER FAILURES

In case of power failures, the following situations present:

8.1 During TIMER phase

The oven timer continues to work even if the power fails as the electronic board has a battery.

When power returns, the cycle re-starts waiting time if the time programmed is not over; if waiting time is over the cycle starts immediately.

8.2 During increase on phases 2, 3, 4 and 5 (HEATING)

When power returns, the cycle continues from the phase in which it was at the moment the power failed and it will recuperate the lost temperature.

8.3 During stationary time on phases 2, 3, 4 and 5 (HEATING)

The time count will continue thanks to the battery and when power returns if time is not up yet it will continue until reaching the programmed value.

If the time is up at the return of power, the cycle goes to the following phase recuperating the lost temperature.

9.ALARMS

9.1 “oPEn” open door Alarm

At any phase of the baking cycle, if the operator opens the oven's chamber door the power to the electric resistance will be disactivated.

On the DATA display you will see the word “oPEn” flashing for all the time the door stays open.

Normal functioning is restored after closing the door.

9.2 “OVer” Temperature Alarm

- If the temperature set is lower or equal to 700°C, the temperature alarm is activated each and every time during a cycle when temperature of 750°C is exceeded by 50°C for a time longer or equal to 30 consecutive seconds.
- If temperature set is higher than 700°C, the temperature alarm is activated each and every time during a baking cycle when the set temperature is exceeded by 50°C for 30 consecutive seconds.
- The temperature alarm is activated each and every time temperature of 1150°C is exceeded for a period of time equal or longer than 30 consecutive seconds.
- The temperature alarm is activated in case of non-connected thermocouple (detected after 30 seconds).

On the display you will see the word “oVer” flashing.

A buzzer will notify the operator this problem and the resistances will be disactivated.

In this case the alarm will be turned off if the oven is turned off with the general switch in the off position (0).

Naturally if the cause of the alarm is not resolved, the alarm will sound again when the oven is turned- on.

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Contact our Technical Department in order to solve this problem.

During cooling phase (that is, when the temperature programmed in a phase is lower than the temperature programmed in the previous phase), the temperature alarm does not sound. However the maximum temperature alarm remains active.

9.3“thCO” Inverted Thermo couple Alarm

In the case in which the thermo couple were installed with inverted wires, the word “thCO” will be shown flashing on the DATA display.

A beeper with intermittent sound will notify the operator this problem and the resistances will be disactivated.

To reset the alarm, the wires in the thermo couple must be inverted. This operation must be done by competent and authorized personnel with the general switch in the off position (0) and with the electrical cable disconnected.

9.4.Ram Battery Alarm “rAM”

In the case in which the buffer battery present in the board is discharged, it is indicated on the DATA display by an alarm with the word “rAM” flashing.

A beeper with intermittent sound notifies the operator of this problem. The alarm is disactivated by pressing the START/STOP button.

To solve this problem you only need to substitute the buffer battery. Such operation must be done by competent and authorized personnel with the general switch in the off position (0) and with the electrical cable disconnected.

10.TECHNICAL DATA

Model	Encumbrance dimensions cm	Chamber dimensions cm	Weight Kg	Voltage	Watt Power
MULTI 1	L39xP66xH64.5	L16.5xP26 xH11	37.5	230 V 50/60 Hz.	2.900
MULTI 2	L37xP66xH69	L17xP26xH15	38	230 V 50/60 Hz.	2.800
MULTI 3	L41xP67xH93	L14.5xP32 xH21	70	230 V 50/60 Hz.	3.700
MULTI 4	L51xP72xH93	L24xP32xH25	85	230 V 50/60 Hz.	4.500
MULTI 5	L60xP94 xH131.7	L31xP40xH28	170	380 V 50/60 Hz.	7.200
MULTI 6	L76xP109 xH137.7	L40xP50xH40	350	380 V 50/60 Hz.	13.000

Use: Indoors

Temperature: from +5°C to +40°C

Relative Humidity: 80% maximum

Installation category: II

Altitude: up to 2000 meters

Degree of pollution: 2

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11.ORDINARY MAINTENANCE

The MULTI oven series do not need any particular maintenance.

Only in case of prolonged inactivity the buffer battery found on the board may get discharged thus it is necessary to be substituted (see chapter 9.4). It is therefore, advisable, to make the oven work periodically.

12. INSTRUCTIONS FOR DISPOSAL



This product shall not be disposed of as a mixed municipal rubbish.
For the disposal comply with the provisions of the rules in force.

13.WARNINGS

- For a proper and lasting functioning of this oven it is recommended not to use it for long periods at the maximum temperature.
- It is recommended, before turning off the oven with the general switch in the off position (0), to press the START/STOP key to put oven in IDLE-Off state which is shown with the word “OFF” on the DATA display.
- During the use of oven the operator must wear gloves and safety accessories, as the oven reaches very high temperatures both inside and outside.
- It is indispensable to use the right plyers and gloves to take out and put cylinders inside baking chamber.
- For cleaning operations use a dry cloth and a liquid detergent (do not use flammable liquids). Dry with a soft cloth. Do not place for any reason the oven under a spout of water. Cleaning operations must be done with the general switch off (0) position, with the electrical cable disconnected and the oven cold. Before adopting any cleaning method, except for those recommended by the manufacturer, the user must contact the manufacturer to verify if the proposed method does not pose risk of damage to the apparatus.
- Do not place any objects over the electrical cable and do not put cable in places where it can be stepped over.
- In case of prolonged inactivity disconnect the electrical cable.
- For any needs of transportation, always use the original packaging and do not transport oven when it is still hot.

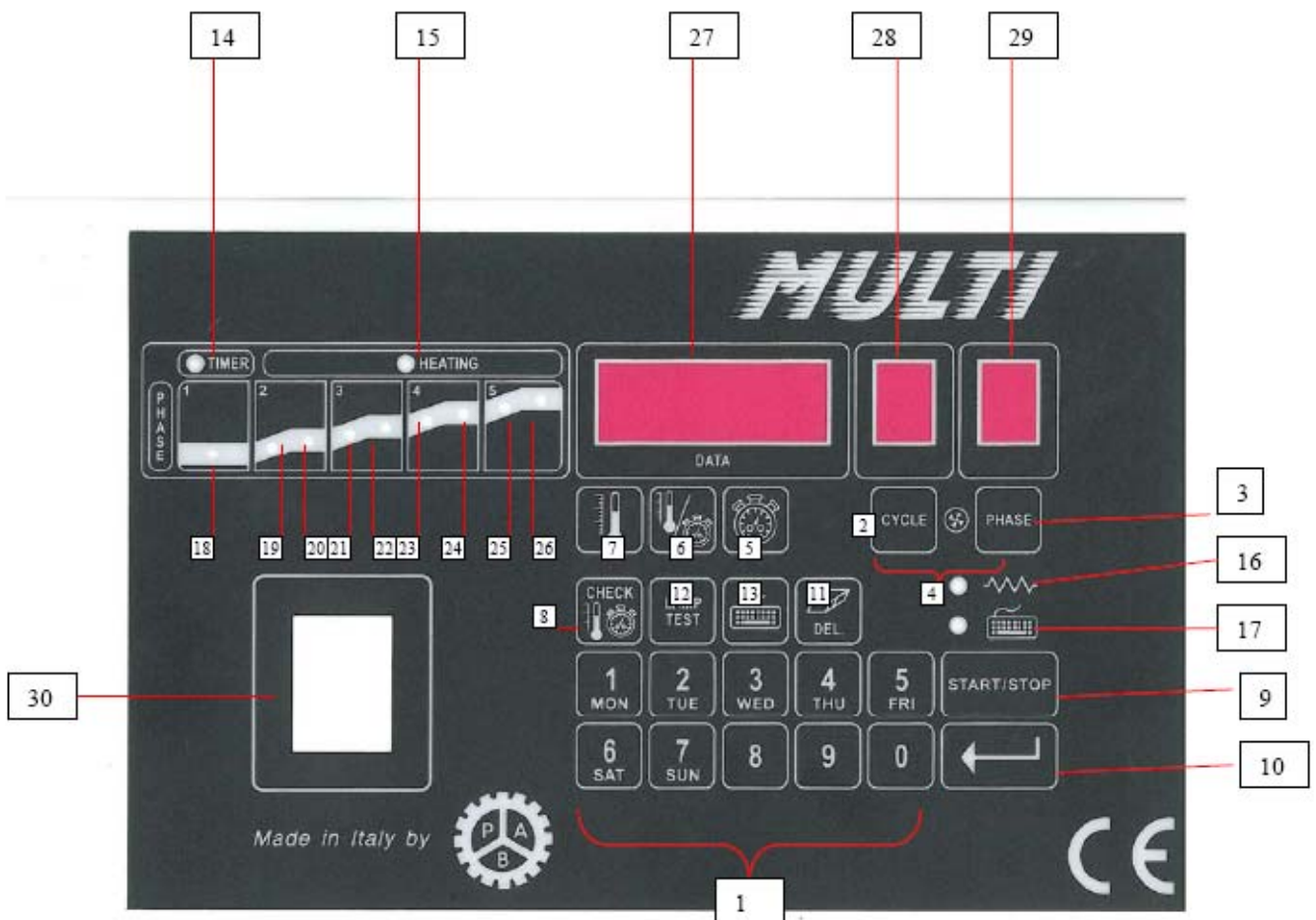
14. IMPORTANT INFORMATION

- The Manufacturing Company declines any responsibility for any apparatus installed, utilized, modified, repaired and/or altered by non competent and unauthorized personnel.
- The apparatus has been designed and built only for the uses contemplated, consequently the Manufacturing Company refuses any responsibility for damages to persons, animals, things, and the machine itself caused by improper use of this apparatus.

The improper use of this machine is dangerous!!

- Subject the apparatus to a complete annual revision by the Manufacturer.
- To clarify any doubt and/or technical explanation please contact our Technical Department.

CONTROL PANEL MULTI OVEN



WARRANTY TERMS

- 1) The period of validity of the warranty is 24 months from the date of delivery of the merchandise to the purchaser stated on the shipping documents, listing the equipment registration number.
- 2) The warranty does not cover manpower, travelling, shipment expenses, which will be charged to the purchaser. It is advisable to keep the original packaging during the warranty validity period, with the purpose to avoid being charged for possible packaging expenses should the equipment need to be reshipped.
- 3) The warranty does not imply any reimbursement for direct or indirect damages of any nature to property or people resulting from the use and possible inefficiency of the equipment.
- 4) The warranty covers the free of charge substitution or repair of those components found defective. The substitution of the equipment during the repair period is not included nor a reimbursement for machine down-time can be requested.
- 5) The purchaser must contact the manufacturer or service centres suggested by the manufacturer for all interventions covered by the warranty.
- 6) The components to be substituted under the warranty terms must be returned to the manufacturer or to the service centre that will arrange for the shipment of the spare part. If the part to be substituted is not returned to the manufacturer its price will be charged to the purchaser.
- 7) In the event of controversy on the application of the warranty, on the quality or conditions of the equipment supplied, the purchaser is not entitled to delay the payment of the equipment.
- 8) The regulations of the Italian Civil Code are applied for any other circumstance not considered herein.

The warranty does not include:

- a) Light bulbs, fuses, glass parts and those parts subjected to normal wear.
- b) Breakdowns and damages which are the result of negligence, use or installation not in conformity with the instructions given, bad maintenance or lack of routine maintenance, negligence or lack of skilfulness on the part of the purchaser.
- c) Breakdowns and damages which are the result of interventions by non authorized personnel.
- d) Breakdowns and damages resulting from the connection of the equipment to voltages different from the ones stated or sudden voltage changes to the network to which the equipment is connected.
- e) Causes or damages not attributable to the manufacturer.

The warranty is no longer in force if:

- a) The equipment is repaired, modified or in any event tampered with by the purchaser or non authorized third parties.
- b) The equipment shows damages which are the result of a fall, exposure to fire, spillage of liquids, lightning, natural calamities or on any account from causes not attributable to the purchaser.
- c) The plate listing the registration number has been removed or if the registration number has been cancelled or modified.

**DICHIARAZIONE DI CONFORMITA'
ALLA DIRETTIVA 89/392 C.E.E.**

COSTRUTTORE:

**BAILO ALDO & FIGLIO S.R.L.
Via Torino, 4
15060 BASALUZZO (AL) ITALY**

RIVENDITORE:

MACCHINARIO o APPARECCHIATURA:	FORNO mod. MULTI
	Volt 220/ Hz. 50

Articolo: **F.09580.**

Lotto Numero: **00..**

Anno di Produzione: **20..**

Il costruttore dichiara che il macchinario / la apparecchiatura qui su-descritta è conforme a quanto prescritto dalla Direttiva C.E.E. nr. 89/392 concernente il riavvicinamento delle legislazioni degli stati membri CEE relative alle macchine e successive modificazioni.

Compatibilità elettromagnetica EMC.

Il forno serie MULTI è stato costruito rispettando le specifiche costruttive atte a ridurre le emissioni di radio-disturbi in modo tale da non alterare il funzionamento di altre apparecchiature industriali, di apparecchiature radio, di apparecchiature mediche, di apparecchiature di telecomunicazioni e di altre apparecchiature elettriche ed elettroniche rispettanti le caratteristiche di immunità ai radio-disturbi richieste dalla direttiva CEE 89/336/ e successive; inoltre il suo funzionamento non è pregiudicato dalla presenza di altre apparecchiature soddisfacenti alla direttiva suddetta.

Il forno mod. MULTI **risulta quindi conforme alle specifiche della direttiva 89/336/CEE e successive.**

Nota: qualora si dovessero verificare interferenze di natura elettromagnetica tra la Macchina ed altre apparecchiature presenti nella stessa area di lavoro o collegate alla stessa linea di alimentazione l'installatore dovrà operare per eliminare tali anomalie modificando la disposizione reciproca delle apparecchiature e verificando la correttezza dei collegamenti elettrici.

IL COSTRUTTORE:

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