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INTRODUCTION

Dear Customer. We would like to thank you for purchasing this product and congratulate you for making an excellent choice. We hope this will be the start of a positive and lasting relationship.

This booklet contains all of the information needed for the correct use, maintenance and installation of the equipment. This manual has been created to enable the installation engineer and above all the end user to take every action and precaution needed to ensure safe, long-lasting and efficient use of the equipment.

This booklet must be carefully conserved for the equipment's entire life cycle so that it remains available for future reference for operators and specialised technical personnel. Replacement documentation should be requested from the manufacturer or dealer in the event of loss or damage.

The manufacturer shall not be held liable for damage to people or things deriving from improper use of the equipment, changes or repairs carried out by unauthorised personnel and the use of spare parts that are not original or specifically designed for the model concerned.

This equipment complies with EU directives in force.

INSTALLATION INSTRUCTIONS

WARNINGS

Read this manual carefully before installing and commissioning this device.

All non-routine installation, assembly, servicing and maintenance work must be performed by qualified personnel equipped with the necessary professional requirements (authorised by the manufacturer or dealer), in compliance with the regulations in force in the country of installation and those concerning product safety and safety in the workplace.

Incorrect installation, servicing, maintenance and cleaning and any tampering with or modifications to the equipment may cause malfunction, damage or injuries.

The equipment must only be used to cook or heat food in the context of industrial kitchens. Any other use is considered improper and therefore hazardous.

PRELIMINARY OPERATIONS

On receipt of the oven, make sure that it has not been damaged in transit and that the packaging has not been tampered with. In the event of damage or missing parts please notify the carrier and manufacturer/dealer immediately specifying the **Article (ART) and serial number (Ser No)** and attaching photographic evidence.

WARNING: the oven may be at risk of tipping over during transit and consequently there may be a risk of breakages and damage caused to people and things. Use suitable means taking into account the weight of the equipment. Do not drag or tilt the oven for any reason; lift it off the ground, keeping it straight and move it horizontally.

PLACE OF INSTALLATION

The oven must be installed in a closed and well-ventilated room (not outdoors).

Before putting it into position, check the overall dimensions and the exact position of the electric power and water supply connections.

The oven should be installed below an extraction hood or provision should be made for the hot air and smells coming out of the cooking chamber outlet to be conveyed outdoors.

The oven must be placed on a flat surface to prevent it from slipping and tipping over.

The oven should be installed on a site capable of supporting the weight of the equipment combined with its maximum load. The weight is specified on the tag plate attached to the back of the oven itself.

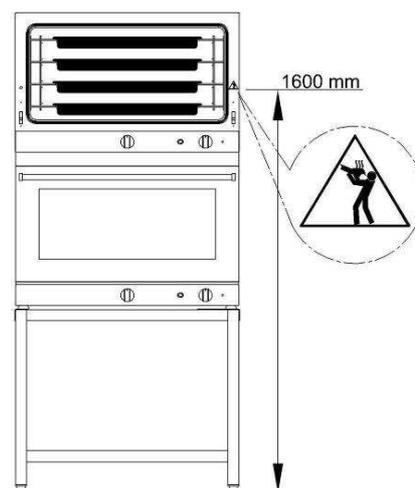
Make sure the back of the oven is easily accessible for connection to the electric power and water supply and to allow maintenance work to be carried out.

The oven is not suitable for built-in installation and a space of 15 cm must be left around it.

The oven **should not** be placed close to sources of heat, fryers or other hot items; if unavoidable, the following safety distances must be maintained: 50 cm above and to the sides of the oven and 70 cm from the back.

Do not, for any reason, place the oven close to flammable materials or containers (such as walls, furniture, partitions, gas bottles); it could cause a fire hazard. If unavoidable, cover flammable parts with non-flammable thermal insulation material, in strict compliance with fire prevention regulations.

If the oven is to be installed above proofers, stainless steel tables or other ovens, shelves that are above the user's line of sight **should not** be used. For safety reasons, after installing the oven apply the "Burn Hazard" sticker provided, positioning it at a height of 1600 mm from the ground. (see image to the side)



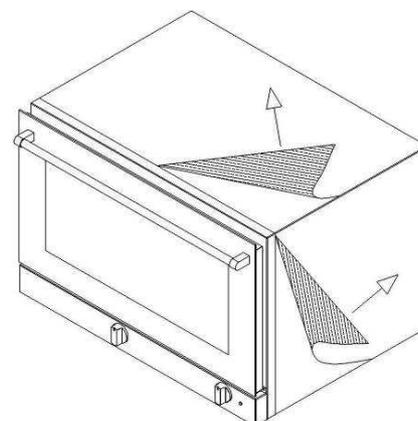
INSTALLATION PREPARATIONS

Remove the external packaging (wooden crate and/or cardboard box) and dispose of it in accordance with the regulations in force in the country of installation.

REMOVAL OF PROTECTIVE FILM AND OTHER MATERIALS

Remove all of the protective film from the oven, inside and out (see illustration on the right)

Remove all of the documents and any plastic bags from inside the oven.



ADJUSTING THE FEET

Do not use the oven without the feet.

Failure to use them would prevent air from passing underneath, which is needed to cool the electrical components and external walls of the oven, causing overheating that could damage the oven's components.

The equipment must be level for it to operate correctly; this can be achieved by adjusting the feet during installation and checking it with a spirit level. Screw and/or unscrew the feet to adjust the height.

ELECTRICAL CONNECTION

WARNING: Connection to the electric power supply must be performed by qualified and authorised technical personnel in accordance with the international, national and local regulations in force in the country of installation.

Before connecting the oven to the electric power supply, check that the voltage and frequency of the power supply matches that specified on the tag plate attached to the back of the oven.

CONNECTING OR REPLACING THE POWER CORD

To connect the equipment to the electric power supply, refer to the label attached to the manual or on the lower part of the back of the oven, close to the tag plate.

WARNING: the yellow/green earth wire in the power cord must be at least 3 cm longer than the other wires.

To connect the power cord to the terminal block, proceed as follows:

Unscrew the plug on the cable gland and remove the back cover from the equipment.

Pass the new power cord through the cable gland. Connect the power cord wires to the terminal block in accordance with the wiring diagrams shown on the label attached to the back of the equipment. Only make the connections illustrated, inserting the copper jumper and power cord under the screw together. Each wiring diagram label specifies the type of power cord to be used (HO7RN-F) and the wire sizes in mm².

Replace the cover on the lower part of the back of the equipment, fastening it into place with the screws and block the cord by fastening the plug onto the cable gland.

Incorrect connection may cause the terminal block to overheat to the point of melting with the consequent risk of electric shocks.

Check that all of the electrical connections are tightly fastened before connecting the oven to the power supply.

PE = Yellow/Green: "EARTH" safety wire

N = Blue: neutral wire

L1, L2, L3 = Brown, Grey, Black: live wires

The oven must be connected directly to the electric power supply and must be equipped with an easily accessible switch installed upstream from the equipment and in accordance with the international, national and local regulations in force in the country of installation. The contacts of said switch must be separated in all poles to guarantee complete disconnection in accordance with Class III surge protection.

Correct earthing is compulsory and the earth cable must not be interrupted by the safety switch for any reason.

BONDING CONNECTION

This connection must be made when more than one device is installed in the same area. Use the terminal marked with the symbol: (see illustration on the right).

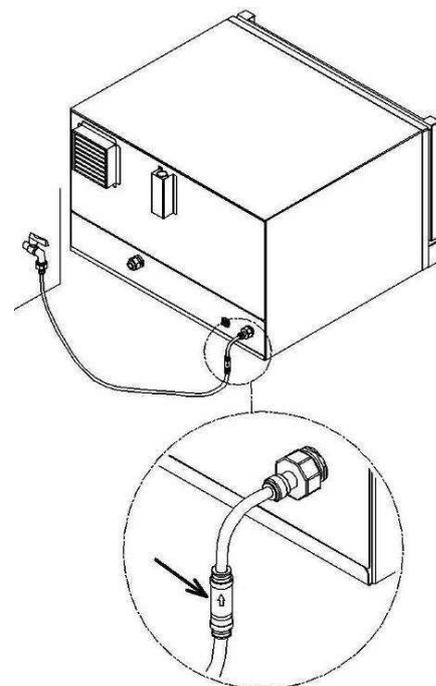
This terminal can be used to connect a yellow/green cable of a size between 2.5 and 10mm².

The equipment must be included in a bonding system, the effectiveness of which must be tested in accordance with the regulations in force.



CONNECTION TO THE WATER SUPPLY

A shut-off valve and mechanical filter must be placed between the water supply and the oven. The rear of the oven is equipped with a G3/4" type inlet with a filter. A 2-metre pipe with G3/4" fittings and a non-return valve for fluids are also provided as required by the regulations in force. **WARNING:** only use the parts provided (pipe with fittings and non-return valve) to connect the oven; do not use or reuse other piping. Allow some water to flow out of the pipe to eliminate any material residues before connecting it to the equipment. The pressure of the water supplied must be between 150 (1.5 bar) and 200 kPa (2 bar) and the maximum temperature must not exceed 60°C (140°F). If the pressure of the water supplied exceeds 200kPa (2 bar), a pressure regulator must be fitted, set to 200kPa (2 bar).



WATER TREATMENT

The maximum hardness value of the water must not exceed 5 °f (to prevent the accumulation of limescale inside the cooking chamber). The use of a demineralizing device (inverse osmosis) is recommended to prevent limescale and other mineral deposits accumulating inside the oven.

CONNECTION OF OUTLETS

SMOKE OUTLET

Hot fumes and other smells are produced during the cooking process, which are expelled through the cooking chamber outlet. It is located at the top of the back of the oven. Do not place objects over the outlet as they could prevent fumes from escaping and the objects themselves could be damaged. The oven should be positioned below an extraction hood or provision should be made to convey the hot fumes and smells outdoors using a pipe of at least the same diameter as the outlet. Avoid choking the pipe.

TECHNICAL DATA

See tag plate containing technical data attached to this manual and the rear of the oven.

USER INSTRUCTIONS

WARNINGS

Read this manual carefully as it contains all of the information needed related to safety and use of the equipment. Store carefully for future reference.

Incorrect installation, servicing, maintenance, use and cleaning and any tampering with or modifications to the equipment may cause malfunction, damage or injuries.

The oven must only be used to cook food in industrial and professional kitchens. Any other use will be deemed improper. The manufacturer shall not be held liable for uses other than those specified.

The equipment is intended for professional use and must be operated by qualified personnel.

- It is not suitable for use by those with reduced physical or mental abilities or who are inexperienced, unless they have been suitably trained to operate the equipment by a person responsible for their safety.
- Avoid leaving the equipment unattended in the presence of children and ensure that they do not use it.
- It is not recommended to position the oven close to sources of heat.
- Do not, for any reason, leave highly flammable materials close to the equipment; it could cause a fire hazard.
- The temperature of food containers, accessories or other objects used during the cooking process may be high; proceed with caution to avoid the risk of burns.
- Be careful when opening the oven door; burn hazard from high temperature steam.
- Do not place flammable objects or food containing alcohol in the oven; they are at risk of self-combustion, pose a fire hazard and may also cause explosions.
- **The external parts of the oven may exceed a temperature of 60°C (140°F), so to prevent the risk of burns avoid touching the areas or parts marked with the symbol shown here on the right.**



- **If any of the door's glass components break or become damaged they must be replaced immediately (contact the Service Centre).**
- **Disconnect the electric power and water supply in the event of prolonged periods of disuse.**
- **The manufacturer shall not be held liable for damage caused to people or things as a result of non-compliance with the above provisions or tampering with even a single part of the equipment or the use of non-original spare parts.**
- **This equipment complies with EU directives in force.**
- Make sure that the structures designed to support the pans inside the cooking chamber are firmly secured to the sides. Otherwise pans containing hot food or liquid could fall, causing a burn hazard.
- The temperature of the room where the oven is installed must be greater than +5°C.
- The air vents must be open and free of obstruction.

CLEANING AND TURNING ON THE COOKING CHAMBER FOR THE FIRST TIME

Before cleaning the equipment it must be disconnected from the electric power supply.

Clean the walls of the cooking chamber using soap and water, then rinse; never use aggressive or acidic products.

Heat the empty oven to 200°C (392°F) for about 30 minutes to eliminate any smells.

CLEANING: GENERAL RULES

Before cleaning the equipment, disconnect it from the electric power supply and wait until it has cooled down completely.

WARNING: the equipment should never be cleaned with high-pressure steam or jets of water.

ROUTINE CLEANING OF THE COOKING CHAMBER

The cooking chamber should be cleaned daily to maintain the correct level of hygiene and prevent the steel from deteriorating.

The cooking chamber must be at room temperature before cleaning can begin.

If necessary, use the fast cooling program.

Do not use high-pressure jets or steam generators for manual cleaning. Acids, abrasive substances, corrosive detergents containing sand or caustic soda must not be used.

Use the automatic cleaning program if present (optional for some models).

The cooking chamber's gasket must be cleaned on a daily basis using a non-abrasive detergent to ensure it remains efficient and in good condition.

Warning: incrustations or greasy food residues may cause unpleasant odours if not removed.

ROUTINE MAINTENANCE

The user is only required to perform routine maintenance. Please contact the Service Centre to request assistance from specialised or authorised technical personnel for non-routine maintenance.

EXTERNAL CLEANING

Only use a cloth dampened with warm water or products suitable for cleaning steel. Do not use products containing acids or ammonia.

WARNING: the equipment should never be cleaned with high-pressure steam or jets of water.

RECOMMENDATIONS FOR THE COOKING PROCESS

When cooking particularly fatty foods such as roasts or poultry on a grill it is best to place a container on the bottom of the cooking chamber to collect the fat.

When cooking food in containers that are full or full of liquid be careful of any spills, both during the cooking process and when taking the containers out of the oven. Burn hazard!



Always clean accessories before using them.

Leave at least 2 cm between food and the pan above it to ensure correct and efficient air circulation.

A cooking chamber preheating cycle is recommended to replace the heat lost whilst inserting the pans in the cooking chamber.

If food needs attention during the cooking process, the door must be left open for the shortest amount of time possible to prevent the temperature from falling to a point that could compromise the results.

DEFROSTING

The oven can be used to accelerate the time required to defrost food to be cooked using low-temperature forced air.

FEATURES

CURRENT TIME TIMER	YES
COOKING DURATION TIMER	min. 00:01 – max. 15:59
COOKING TEMPERATURE RANGE	min. 30°C (86°F) – max. 260°C (500°F)
VENTILATION	6 speeds
HUMIDIFICATION	10 gradients
Cooking with core probe	YES
CORE PROBE TEMPERATURE RANGE	min. 30°C (86°F) – max. 99°C (210°F)
Δt . Gradient between cooking temperature and core probe temperature range.	min. 30°C (86°F) – max. 99°C (210°F)
NUMBER OF LOCATIONS FOR SAVING COOKING PARAMETERS (RECIPES)	90
WASHING programs	4
Number of programming stages per recipe	5
Individual operating settings.	YES
Acoustic signals	YES

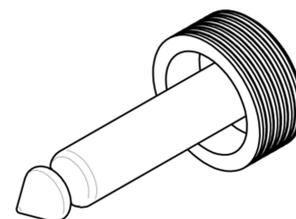
Door sensor

This sensor starts or stops the cooking or washing process depending on the status of the door (open/closed).

Core probe

Use of the core probe makes it possible to accurately control the cooking process.

For detailed information on its use please refer to the chapter entitled CORE PROBE TEMPERATURE SETTING



Plug

If a core probe is not used, the appropriate plug, which looks similar to a stereo jack plug, must be inserted into the jack socket for the oven to operate correctly.

USB Pen Drive WARNINGS

The oven's electronic system can only read and write files with a USB Pen Drive formatted to FAT32.

The manufacturer shall not be held liable for the loss or damage of data saved to USB Pen Drives.

CONTROL PANEL

Preliminary information

Functions attributed to the keys, displayed at the bottom of the screen.

key	action	notes
	cooking chamber light on/off	
	RETURN TO HOME SCREEN	
	START the cooking process or washing program required	An illustration (snake) is displayed around the edge of the display that rotates when mechanical and electrical parts are in operation. This illustration stops when the door is opened or if the cooking process is stopped automatically or manually.
	STOP the cooking process or washing program in progress.	
	CONFIRM the parameters set.	
	RETURN to the PREVIOUS SCREEN	
	CANCEL the values displayed	
	OPEN THE DOOR KEY	The door is opened in two stages. 1 – the door is opened, but NOT released, to safely evacuate any smoke and/or steam contained in the cooking chamber. An acoustic signal is emitted during this stage. 2 – The door is released after 2 seconds.
	DELAYED START	A POP-UP is displayed showing the time that the required process will start.

Meaning attributed to the symbol

RED Access to next page NOT allowed.

Causes:

- Cooking in progress. Stop cooking to access a submenu.
- Or you are trying to save recipes in a USB flash drive which is NOT connected to the USB slot.

BLUE Press on symbol to access the programming page and enter required value.

Oven in stand-by mode

When the oven is connected to the electric power supply, or every time that the oven goes switched off, for one minute in the screen will be displayed current time. After the screen go off. The oven is now in mode stand-by.

it goes into stand-by mode.

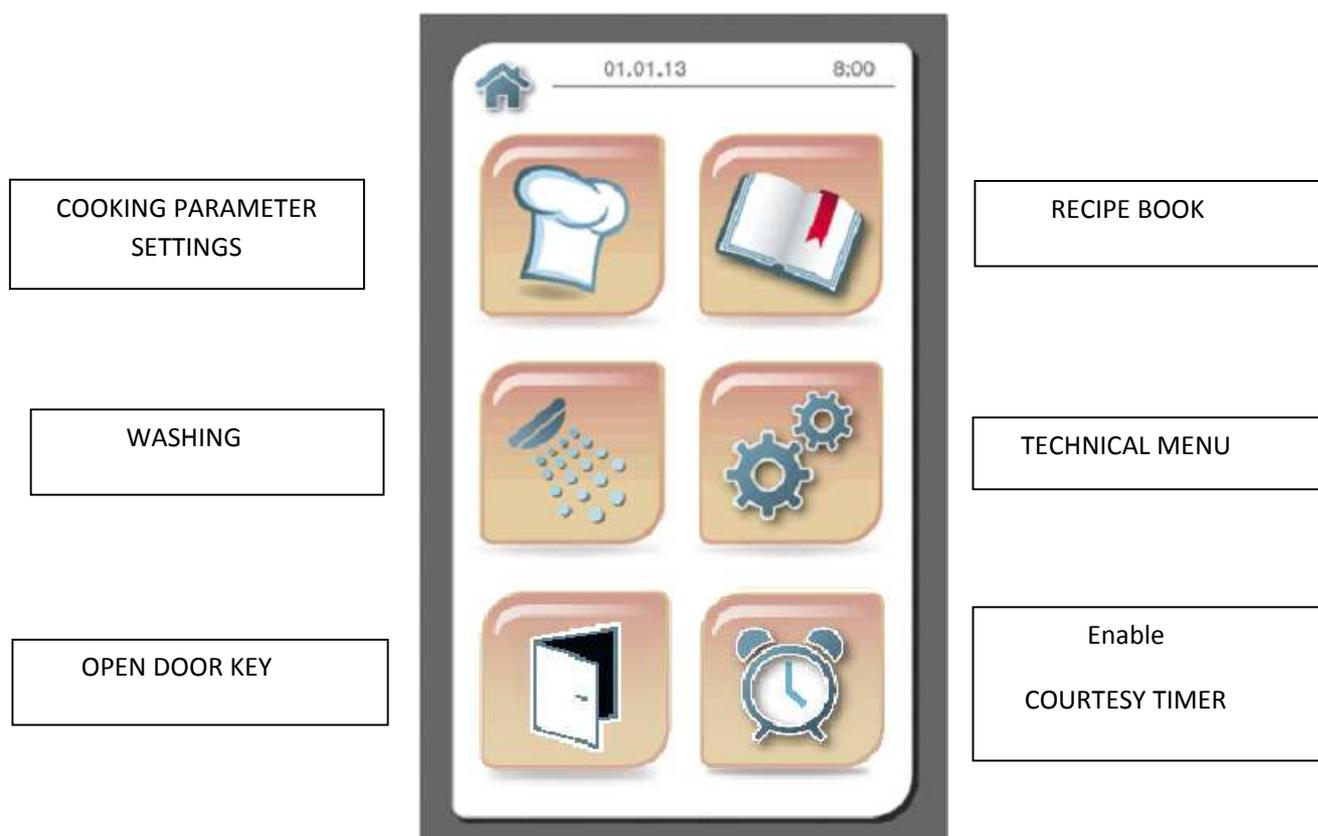
The current time will be displayed on the screen.

How to turn the oven on

Touch the sensor key illuminated in blue, with your finger until the screen turns on.

MAIN MENU

LIST OF FUNCTIONS AVAILABLE FOR SELECTION:



- Each ideogram identifies a precise touch area and gives access to the submenus indicated in the respective boxes.
- At the top, from left to right, the following are displayed: menu page status indicator, followed by current date and time.

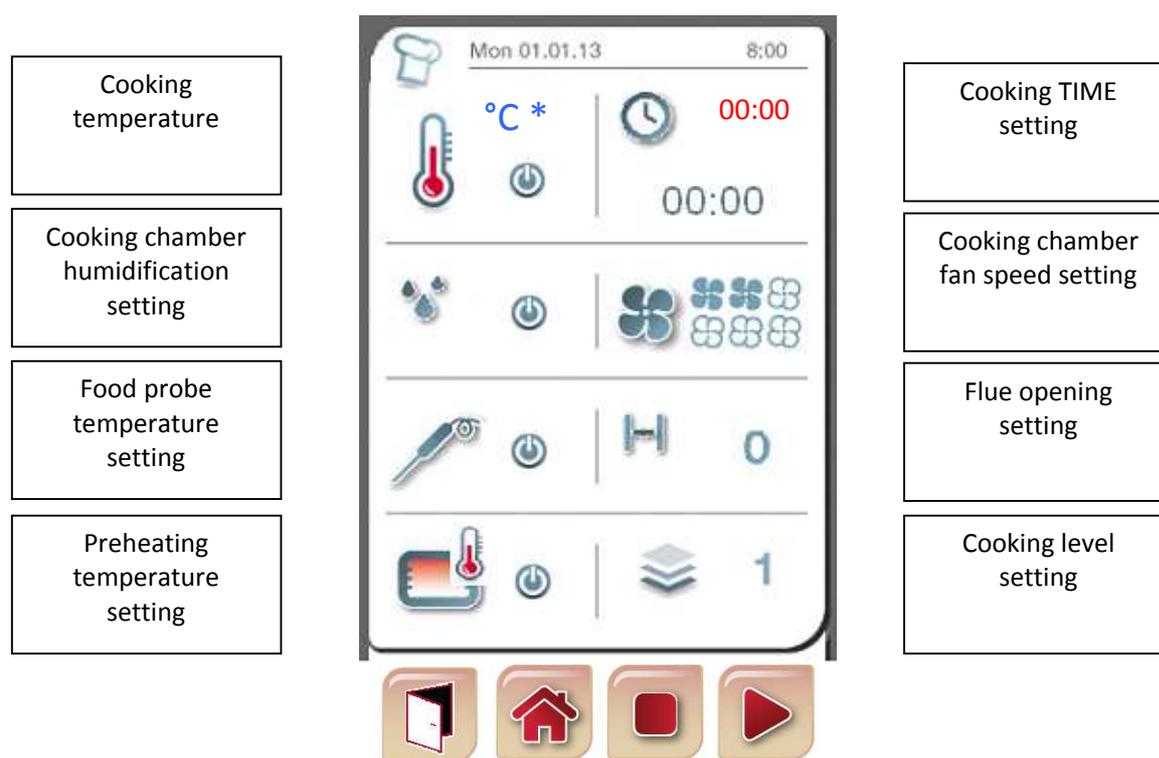
Preliminary settings

See TECHNICAL MENU

Setting the cooking parameters

Press the  key to open the relative submenu

Main screen, displayed during the cooking time.

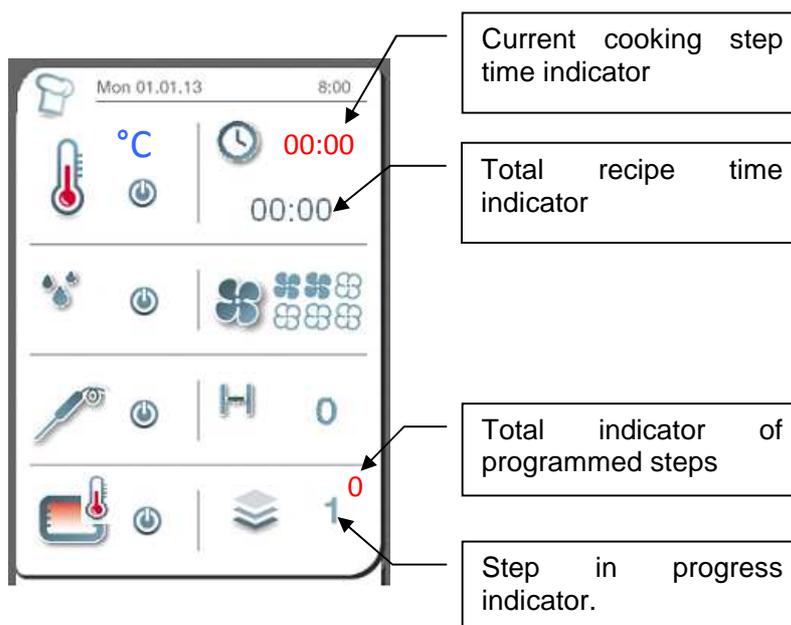


* Note:

C° (Celsius) or °F (Fahrenheit), temperature scales. Symbol flashes while oven chamber is warming up.

°C/°F symbol stops flashing when temperature in oven chamber reaches set temperature.

FEATURES

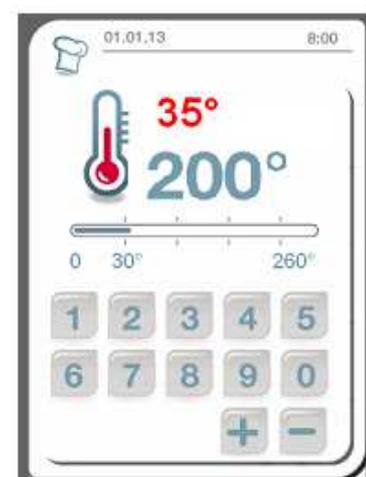
*Setting the cooking parameters**Cooking temperature*

TEMPERATURE RANGE 30°C - 260 °C (36°F - 500 °F (Fahrenheit))

Setting the cooking temperature

Set the cooking temperature using the numeric keys to enter the required value.

Alternatively, press and hold the + or – key until the required value is reached.

**Confirming the data set**

Press the ENTER key 

Cancelling and changing the values set

Press CANCEL  to cancel programmed values and enter 0°, or key-in a new value.

Press the ENTER key 

Preheating



Fast chamber preheating

TEMPERATURE RANGE 100°C - 270 °C (212°F - 518 °F)
(Fahrenheit)

Enter the PREHEATING value required using the numeric keys.

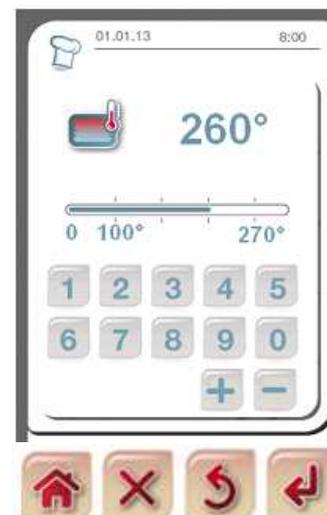
Alternatively, press and hold the + or – key until the required value is reached.

Notes:

A window will open to attract your attention when the oven is hot.

Open the door and place the food in the oven.

Cooking will begin, in accordance with the parameters set, when the door is closed.



Confirming the data set

Press the ENTER key 

Cancelling and changing the values set

Press CANCEL  to cancel value on screen.

Enter the new value.

Note:

For best results only insert products into the oven when the preheating cycle has finished. Preheating is always recommended to improve the oven's performance (with the exception of some special cases when cooking needs to start from a cold oven).

Preheating can be interrupted at any time using the  key.

Setting the cooking time



Cooking can be timed even when a core probe is connected to the oven. Any cooking settings with the core probe will be cancelled and not taken into account (mutual exclusion, see core probe chapter).

AUTOMATIC MODE (defined cooking time)

Cooking stops automatically on expiry of the time set.
Enter the cooking time required using the numeric keys.

Maximum RANGE 00:01 - 15:59

Alternatively, press the + or – key.
Hold the key down until the required value is reached.

A window will open to attract your attention at the end of the period of time set.

Use the   keys to switch rapidly from hours to minutes field and vice versa.



MANUAL MODE (undefined cooking time)

Press the  key to select this mode.

Value displayed 99:99
Cooking will only end when the STOP key is pressed.

Confirming the data set

Press the ENTER key 

Cancelling and changing the values set

Press the CANCEL key  to cancel the values set.

Enter the new value.

Setting cooking chamber humidification

Adding steam in automatic mode

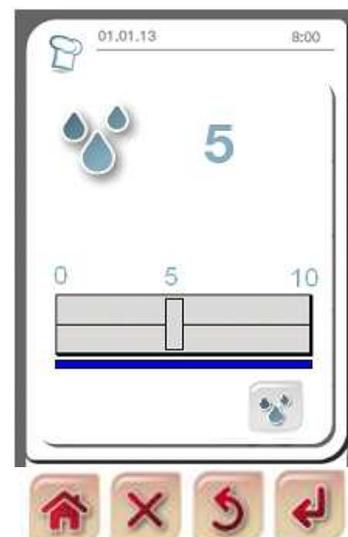
Touch the cursor, see graphic bar, and drag it backwards or forwards to the desired value.

The humidity in the chamber will increase for a determined amount of time depending on the selection made.

The higher the value the more water will be added to the cooking chamber.

Deactivate or change the humidification gradient

To deactivate the humidification function, press cancel key , or drag cursor to zero and select a new value.



Adding steam in manual mode

Press key at bottom right to increase steam in oven chamber.

Steam is automatically generated in oven chamber for 5 sec.

Water dispensing time is indicated on a bar-graph.

Repeat the operation if you wish to add more steam.

NOTE

During the preheating step, the humidification does not operate in any manner whatsoever

Setting the fan speed

Press on one of the 6 fans to increase or decrease ventilation speed in oven chamber.

The lower key on the left corresponds to the lowest speed.

The selected speed is given by the dark coloured fan number that comes on.

Confirming the data set

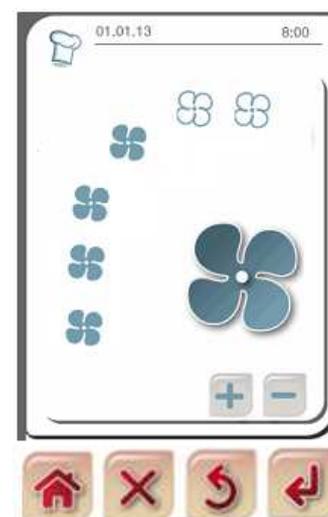
Press the ENTER key 

Ventilation deactivation

Ventilation function can only be deactivated in oven chamber if heating function is deactivated.

See COOKING TEMPERATURE section.

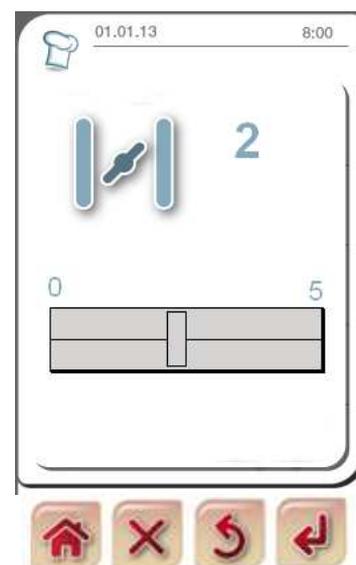
Press CANCEL key  to deactivate ventilation function



Setting opening/closing of the smoke outlet

Touch the cursor positioned above the graphic bar and drag it to the desired value.

- 0 = flue valve CLOSED
- 1 = flue valve open 18°
- 2 = flue valve open 36°
- 3 = flue valve open 54°
- 4 = flue valve open 72°
- 5 = flue valve OPEN



Confirming the data

Press the ENTER key 

Cancelling and changing the value set

Press the CANCEL key to cancel the value set.

Select a new value.

Programming a multi-step recipe



A cooking program for a single recipe may consist of 5 steps. Preheating is an independent function.

Each step consists of a cooking method composed of varying parameters and methods.

Once the step has been set, press the  **1** key.

The number of the new step will be displayed on the screen. Program the cooking parameters for the new step.

• PAUSE FUNCTION

It is possible to set up a step composed of a period in which the oven is inactive. Otherwise known as a "pause".

A pause can be useful, for example for proving foods. The fans, heating and humidification will all be deactivated during this step.

A pause can be set for a time period ranging from 1 min. to 15h.59m.

For put in a time value follow the instruction at the chapter "Setting the cooking time"

Select zero as oven chamber Temperature parameter.

Deactivate the ventilation function; see section "Ventilation deactivation"

The humidity function is deactivated during pause time.

Cooking with core probe

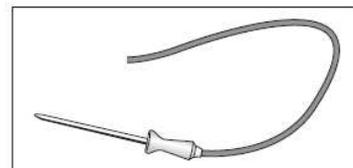
Setting the core probe temperature

PREAMBLE

The core probe can be used to accurately control the cooking process for certain foods. Cooking with a core probe disables the timed cooking function. Any time period set previously will be zeroed.

The tip of the core probe is inserted into the meat and measures the temperature inside it: the **internal temperature or core temperature**.

Once the temperature set has been reached, heating is switched off automatically.



Using a core probe

Insert the tip of the core probe right into the heart of the meat.

Fat and bone contained in the meat may cause the oven to switch off too early.

The tip of the probe must not be touching a bone and should not be inserted into particularly fatty parts.

- Place the dish in the oven.
- Insert the core-probe jack into the relevant socket until it clicks into place.

N.B. REMOVE THE CORE PROBE FROM THE FOOD BEFORE TAKING IT OUT OF THE OVEN.

Notes:

- If cooking with a core probe, the minimum temperature that can be selected for the cooking chamber will automatically be adjusted to 1°C greater than that set for the core probe. If the cooking chamber temperature value is flashing it means that it has been adjusted automatically by the electronic system.

PROGRAMMABLE TEMPERATURE RANGE 30°C (86°F) - 100°C (212°F).

Set the desired probe temperature using the numeric keys to enter the required value.

Alternatively, press and hold the + or – key until the required value is reached.

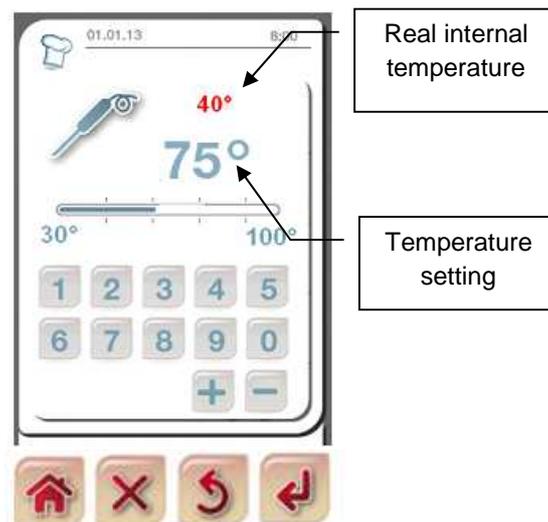
Confirming the data set

Press the ENTER key 

Cancelling and changing the values set

Press the CANCEL key  to cancel the values set.

Enter the new value.



Real internal temperature

Temperature setting

Warning. <<-- means that Core Temperature Probe is NOT connected to connector.

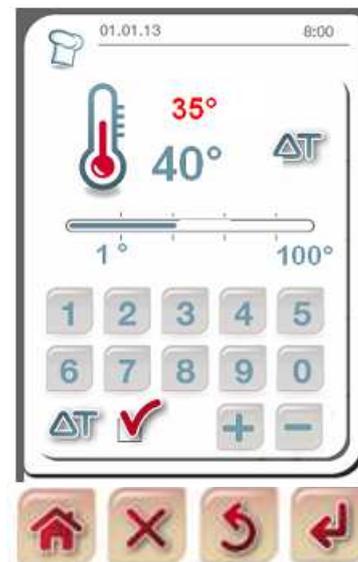
Setting the Delta T or chamber temperature in relation to the core probe temperature

Preamble: Cooking in ΔT mode is particularly good for cooking medium/large roasts. This cooking method consists of maintaining a lower temperature in the chamber compared to traditional cooking methods and increasing the cooking time, thus increasing the tenderness of the end product whilst reducing food weight loss.

How to enable the ΔT function

1. Connect the core probe to the relevant socket.
2. Set the final value for the core probe. See the chapter entitled Setting the core probe temperature.
3. Select the cooking chamber temperature window.
4. Press the key 
5. Enter the desired chamber temperature gradient.

PROGRAMMABLE TEMPERATURE RANGE 1°C (34°F) - 100°C (212°F).



Set the desired probe temperature using the numeric keys to enter the required value.

Alternatively, press and hold the + or – key until the required value is reached.

Programmable range 1° – 100°C

Confirming the data set

Press the ENTER key 

Cancelling and changing the values set

Press the CANCEL key  to cancel the values set.

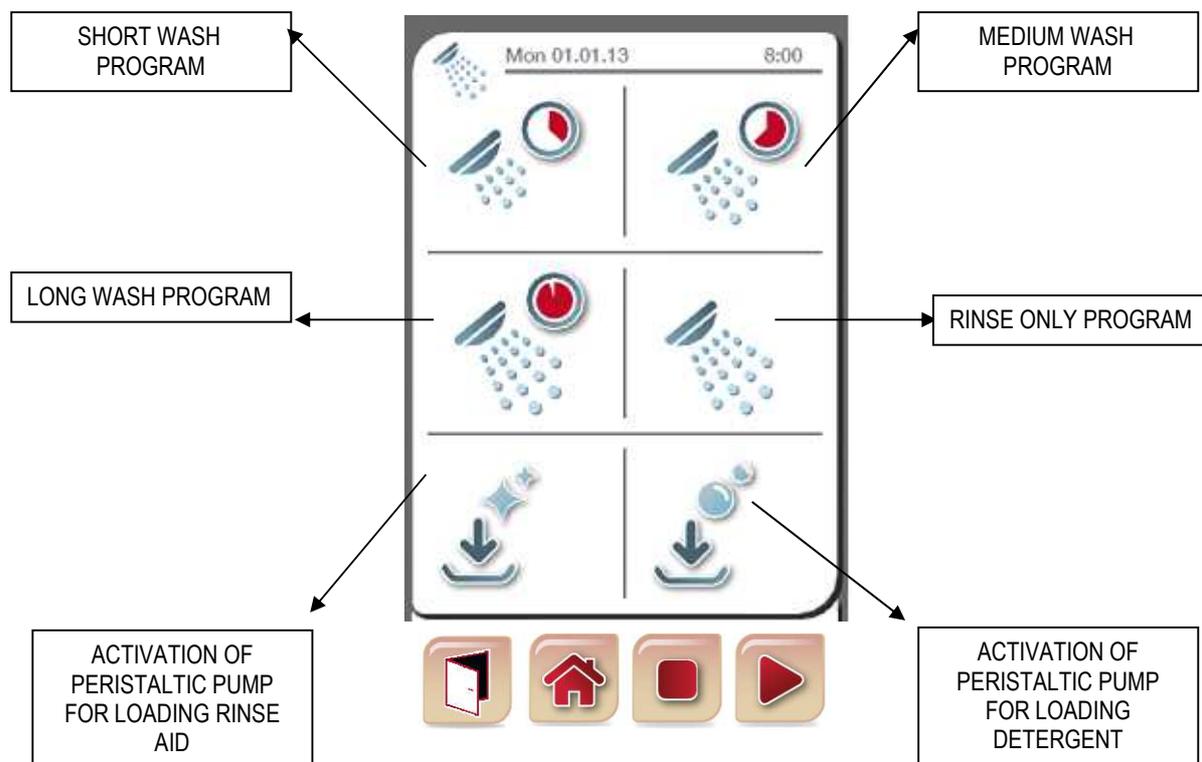
Enter the new value.

Note:

The recommended ΔT temperature settings are:

- 40°C for red meat roasts with a core temperature of between 45°C and 55°C;
- 50°C for white meat roasts with a core temperature of between 75°C and 85°C.

Washing the oven



The cooking chamber can be cleaned efficiently in automatic mode using the washing system.

SHORT wash program	duration 0h 45m.
MEDIUM wash program	duration 0h 50m.
LONG wash program	duration 1h 10m.

After one or both cans of cleaning product (detergent and/or rinsing agent) have been changed, enable the relative program by touching keys  /  , one at a time.

A rinse cycle is performed to ensure that the cooking chamber is free from any drops of detergent or rinse aid.

WARNING

A washing program will only be started if the door is closed and if the oven room temperature's is over of 150°C (302 °F) , else the keys are disabled.

NOTE: If a power cut occurs during this process, for one of the programs listed above in this chapter, when the power returns the electronic system will display on Er14 error message.

No cooking cycles will be allowed except:

1. Repeating a washing program.
2. Activating a rinse cycle.

RECIPE MENU

SAVE RECIPE

DELETE RECIPE

EXPORT RECIPES TO
EXTERNAL PEN DRIVE
MEMORY



LOAD RECIPE

DISPLAY HISTORY

DISPLAY and LOAD RECIPES
FROM EXTERNAL PEN
DRIVE MEMORY

Save recipe

This function allows you to save all of the cooking parameters needed for your recipe in a dedicated area of memory.

Enter the name of the recipe using the keyboard.



Confirm

Press the ENTER key  to confirm the name of your recipe

Cancelling and changing the name of the recipe

Press the CANCEL key  to cancel the name entered previously.

Enter the new name.



Once confirmed, the following screen will be displayed;

Each ideogram represents a different category of dishes.
At the top, from the left:
flans/pies, bread/pizza, fish, meat, desserts, vegetables.

Select the desired category then press the START key to save your recipe.



Load recipe or delete recipe

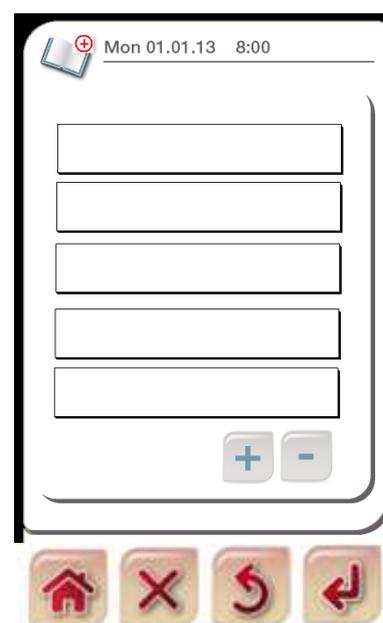
The procedure is the same.

Select the category where your recipe is saved.

A list of the names of your recipes will be displayed, see illustration on the right.

Select the recipe that you wish to load or delete and press the START key.

Press the + or – keys to move between the various pages available.



Display history



The last 5 recipes performed will be displayed on the screen in order of date and time.

Select the recipe to repeat and press the START key.

Export the recipes to a mass storage medium such as a pen drive.

This function allows you to download the category selected containing all of the recipes for that group onto a pen drive.

Connect the pen drive to the USB port located below the control panel box.

Select the category to be exported.

Enter a name for the file to be exported, preferably one appropriate for the category selected, and press the ENTER key.

Import recipes from a pen drive mass storage medium

This function allows you to upload a category of recipes to your oven from a pen drive mass storage medium.

Connect the pen drive to the USB port located below the control panel box.

Press the  key.

The names of the files contained in the pen drive will be displayed on a page on the screen.

Select the name of the file desired, then press the ENTER key.

N.B. if the name of the file is appropriate for a certain category it will be possible to find each recipe without having to search within the various categories.

USB Flash drive



Technical menu



Delayed start



This particular command allows you to delay the start of a cooking or washing program.

Enter the date using the numeric keys.
Then enter the time.

Use the   keys to move quickly between the values displayed, for making any corrections needed.

Press the ENTER key  to confirm the data.

Select the washing program, or set the cooking parameters and press the  key for start the processing. The key is in bottom at the right.

A window will open displaying the date and time when the process will start.



Fast cooling of the cooking chamber

Unlike the other programs, the electronic system allows the fans in the cooking chamber to start with the door open.

This particular program makes it possible to cool the cooking chamber quickly.

The oven door must be open.

Press the  key.

When the temperature in the chamber falls below 40°C the fans will stop automatically.

The fans can also be stopped manually. Press the STOP key , or close the door.

SYSTEM SETTINGS



Current date and time
adjustment

Unit of measurement
(temperature) selection
key



Keyboard type
Selection key

Restricted access menu

Adjusting the current date and time

Press the *Set Current Date and Time Key*



Enter the current day, month and year using the numeric keys.
Then enter the current time in 24-hour format.

Use the   keys to move quickly between the values displayed, for making any corrections needed.

Press the ENTER key  to confirm the data.



Change data format

Press the  key to change the date format display to one of the following options;

dd/mm/yyyy
yyyy/mm/dd

Selecting unit of measurement for the temperature

Press the  key.

Then press the ideogram marked with the symbol of the preferred unit of measurement.

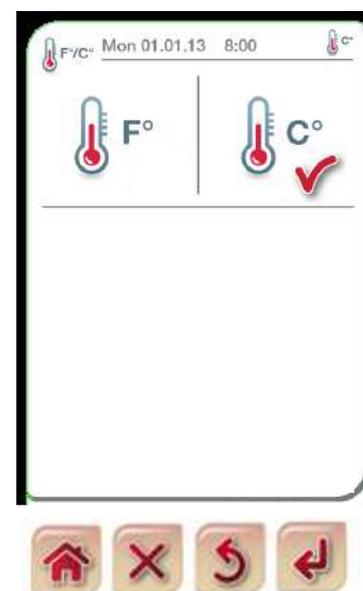
F° = Fahrenheit

C° = Celsius

The tick mark  indicates the preferred selection.

Confirm selection

Press the ENTER key.



Selecting the graphic display of characters on the keyboard

Press the  key.

Now press on one of the flags.

English flag = keyboard with Latin characters
 Japanese flag = keyboard with Japanese pictograms
 Etc.

The tick mark  indicates the preferred selection.

Confirm selection

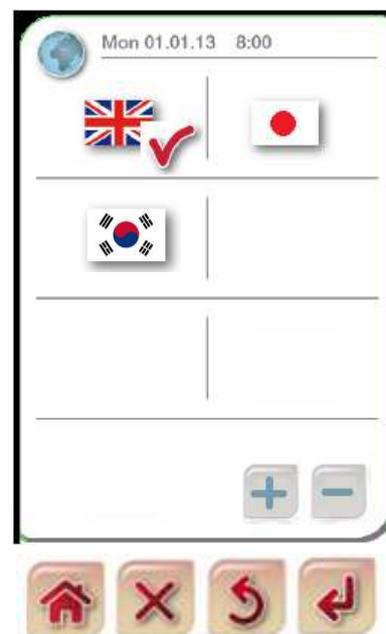
Press the ENTER key.

RETURN TO MAIN MENU

Once the preferred settings have been selected.

Press the  key.

To return to the main menu.



FEATURES

Japanese / other keypad

Recipe name can be formed using ideograms and Latin characters.

Press English / other flag to change writing system.



Restricted access menu



Special menu that can be used to prevent unauthorised persons from using the oven or exporting recipes to a pen drive.

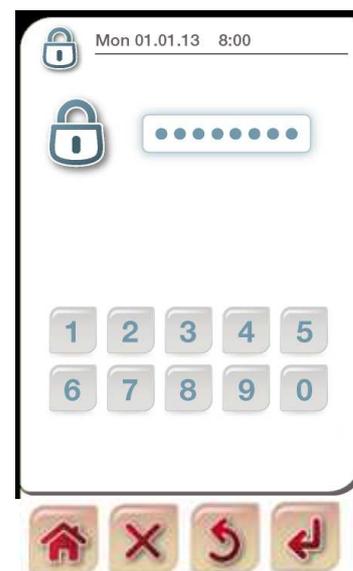
Restriction types allowed:

Use of the oven

When the oven is turned on using the On-Off key, a window similar at the picture in the right will open. Only personnel who enter the correct password will be allowed to use the oven.

Exporting recipes to a pen drive

Only personnel who enter the correct password will be allowed to export recipes.



Preliminary operations

Enter the default password 12345 then press ENTER.

The keys shown below will be displayed on the screen.



Option A touch the key on the left to restrict access for use of the oven exclusively to personnel in possession of the password.

Option B touch the key on the right (B) to restrict exporting recipes to a pen drive exclusively to personnel in possession of the password.

Setting a new password

To set a new password to replace the factory setting (12345) press the X key, enter the new code (5 digits), then confirm the code by pressing ENTER.

TECHNICAL MENU



Access is only permitted by entering a secret code not given in this manual. The technical menu provides access to data that enables service personnel, or authorised personnel, to easily resolve any equipment faults that may occur.

Faults

ERROR CODES

In the event of an error, all of the oven's electrical parts will switch off. A window will open on the screen with an error code. See POP UP

When an error is present the only operations that can be performed are switching the oven off and turning it back on again for a new self-diagnosis.

Er01	Chamber temperature Probe 1 faulty		Contact Authorised Service Centre with the error code
Er02	Chamber temperature Probe 2 faulty		Contact Authorised Service Centre with the error code
Er03	Overtemperature near the motors.		Clean the filters at the back of the oven. Check whether the fan operates when the oven is not in stand-by.
Er04	Overtemperature close to the power panel		Clean the filters located on the back of the oven. Check that the fan works when the oven is not in stand-by mode.
Er06	cooking chamber fans have incorrect number of revs		Contact Authorised Service Centre with the error code
Er07	Thermal switches open	Motor develops a fault	Turn the oven off. When the oven has cooled down, perform a cooking cycle with the oven empty. If the error occurs again or you notice that one of the fans is not turning you must contact an Authorised Service Centre with the error code.
Er08	Flue motor fault	Motor develops a fault	Contact Authorised Service Centre with the error code
Er09	RPM sensor	Motor or rpm sensor develops a fault	Contact Authorised Service Centre with the error code
Er13	EEPROM in error mode	Electronic system's memory develops a fault	Contact Authorised Service Centre with the error code
Er16	Overheating of cooking chamber. Critical value.		Contact Authorised Service Centre with the error code
Er99	Fault in the BUS channel between electronic peripherals		Contact Authorised Service Centre with the error code

ALARM CODES:

In the event of an alarm the error code will be displayed on the oven's operating display and a buzzer will sound for a maximum of 1 minute. Unlike errors, alarms do not prevent the oven from operating and do not cause the immediate loss of any recipe programmed. Every alarm has a consequence, but is generally limited to abandoning the operation that had been attempted.

Er10	A cooking program has been selected but the plug has not been inserted into the relevant socket. Or the plug has been removed during a cooking program.	Insert the jack PLUG into the relevant socket. Alternatively, connect the core probe without setting a temperature value for it. PRESS THE ENTER KEY.
Er11	A program was selected that involves use of the core probe but the probe has not been connected to the oven.	Insert the CORE PROBE connector into the relevant socket. PRESS THE ENTER KEY.
Er14	A WASHING PROGRAM OR DETERGENT/RINSE AID PRE-LOADING PROGRAM HAS BEEN INTERRUPTED DUE TO SUDDEN INTERRUPTION OF THE ELECTRIC POWER SUPPLY.	PERFORM THE WASHING CYCLE PROPOSED BY THE ELECTRONIC SYSTEM OR SELECT THE RINSE CYCLE.
Er20	DOOR OPEN. The process in progress was interrupted.	CLOSE THE OVEN DOOR.
Er25	TRAY RACK TROLLEY ABSENT	INSERT TRAY RACK TROLLEY INTO COOKING CHAMBER
<<- -	Core probe not connected.	Insert the CORE PROBE connector into the relevant socket.

Most common faults

The oven doesn't turn on	<ul style="list-style-type: none"> • Check that the omnipolar switch is closed and the electric power supply is present. • Check the state of the oven's protective fuses. • Check that the door of the oven is tightly closed. • Check that the cooking parameters have been set correctly. • Check that there is no error.
	<p>If the temperature of the cooking chamber exceeds 350° C, the safety thermostat disconnects the power supply to the heating elements of the oven.</p> <p>This safety device can only be reset by technical personnel from the Service Centre as further tests will be needed.</p>
No water comes out of the humidifying pipes.	Check that the water supply on-off valve is open.

Non-uniform cooking by the chamber	The fans no long invert the direction of rotation	Contact specialised technician for repair (Assistance Service).
	One of the fans not operating	Contact specialised technician for repair (Assistance Service).
	Failure of one of the resistances	Contact specialised technician for repair (Assistance Service).
There is no water inflow from the humidifier pipes	Water inlet closed	Open water inlet
	Incorrect connection to the water supply system	Check connection to the water supply system
	The water filters are blocked by impurities at the top	Clean the filters
Water leaking from the gaskets with the door open	Dirty lining	Clean the lining with a damp cloth
	Damaged gasket	Contact specialised technician for repair (Assistance Service).
	Problem regarding the closure of the door	Contact specialised technician for repair (Assistance Service).
The fan stops while the oven is on		Contact specialised technician for repair (Assistance Service).

BLACK-OUT

The door will set to the opening position when the electricity supply is restored.

The data of any cooking operation that was in progress will have to be entered again.

In the event of a serious fault it is very important to switch the equipment off using the omnipolar switch, then close the water and gas on-off valves located upstream from the equipment.

If the problem persists we advise you to consult a retailer of manufacturer asking for Assistance Service specifying the problem and supplying **the code (Art.) and appliance Ser N°**. This information is provided on the INFORMATION PLATE on the back of the machine.

SPARE PARTS

Use only authorized parts for product repair. All interventions shall be carried out by authorized and specialized technical personnel. Contact the Assistance Centre to request spare parts.

POP-UP list

Observations:

The warning signals consist of ideograms, a code and an acoustic signal.

They are managed as **pop-ups**, that is to say windows that open whilst the oven is operating and in certain situations. They are designed to attract the user's attention.

List

		<p>Cooking finished</p> <p>Exit key</p>
		<p>Preheating temperature reached</p> <p>Exit key</p>
		<p>Fast cooling in progress</p> <p>Temperature in cooking chamber.</p>
		<p>OVEN MALFUNCTION</p> <p>Error o Alarm Code</p>
		<p>DOOR OPEN</p> <p>Alarm Code</p>
		<p>DELAYED start</p> <p>Start time</p>

WASHING SECTION POP-UPS		
	 	<p>RINSE AID loading process in progress</p>
	 	<p>DETERGENT AID loading process in progress</p>
	 	<p>Rinsing in progress</p> <p>The process lasts 5 mins. The cooking chamber is washed using only water.</p>
	 	<p>SHORT WASH In progress</p> <p>Process time</p>
	 	<p>MEDIUM WASH In progress</p> <p>Process time</p>
	 	<p>LONG WASH In progress</p> <p>Process time</p>
	 	<p>DELAYED WASH</p> <p>Process start time</p>

NON-ROUTINE MAINTENANCE

The equipment should be checked on a regular basis (at least once a year) by specialised and authorised technical personnel.

Any maintenance, installation or repair must be performed by qualified and authorised personnel; please contact the Service Centre. Before performing any work, disconnect the equipment from the electric power and water supply and wait for it to cool down.

Before moving the equipment, check that the electric and water connections (power cords, water feed pipe and outlets) have been disconnected correctly.

If the equipment is installed on a structure equipped with wheels, check that no power cords, piping or other such items are damaged whilst it is being moved. Make sure the safety lock has been applied to prevent it from moving whilst work is being performed. Avoid positioning the oven close to sources of heat (e.g. fryers, etc).

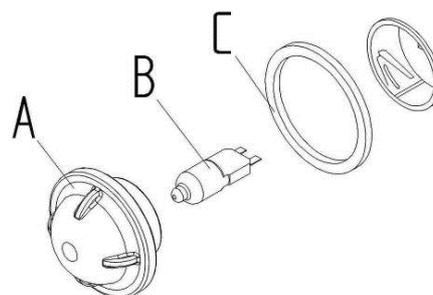
Once the work has been completed and the equipment has been returned to its original position, check that the electric power and water connections have been connected in compliance with the applicable regulations.

REPLACING THE LIGHT

WARNING: adhere strictly to the following procedure to prevent causing electric shocks or harm to people:

- Disconnect the oven from the electric power supply and allow it to cool down.
- Remove the side racks that support the pans.
- Unscrew the glass cover "A", being careful not to damage the gasket "C". Replace the bulb "B" with another one of the same type.
- Screw the glass cover "A" back on, being careful not to damage the gasket "C".
- Replace the side racks and make sure they are securely fastened.

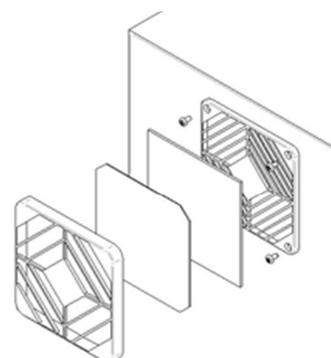
If the glass cover is damaged or broken, do not use the oven until the cover has been replaced (contact the Service Centre).



REPLACING AND CLEANING THE COOLING FILTER

WARNING: adhere strictly to the following procedure to prevent causing electric shocks or harm to people:

- Disconnect the oven from the electric power supply and allow it to cool down.
- Unscrew the screws fastening the racks and replace or clean the filter.
- Once the work has been completed, reassemble everything.



How to change the cooking chamber gasket

If the gasket fitted around the opening to the cooking chamber is cracked it should be replaced. For safety reasons, the gasket must be replaced by technical personnel from the Authorised Service Centre.

DISPOSAL

At the end of its working life, used equipment must be disposed of in accordance with the regulations in force in the given country. We recommend consulting specialised waste disposal companies or the relevant local authority organisations.

Note

Please dispose of the battery contained in the power panel in accordance with the regulations currently in force. Do not dispose of the battery as ordinary waste.



WARNING!

To prevent unauthorised use and the hazards connected with it, make sure that it cannot be turned on again before disposing of it.

For this purpose, cut or remove the power supply cord from the terminal block.

notes

THE MANUFACTURER SHALL NOT BE HELD LIABLE FOR DAMAGE CAUSED BY INCORRECT INSTALLATION, TAMPERING WITH THE EQUIPMENT, IMPROPER OR INCOMPETENT USE, POOR MAINTENANCE OR NON-COMPLIANCE WITH THE REGULATIONS IN FORCE.

THE MANUFACTURER RESERVES THE RIGHT TO MAKE ANY CHANGES TO THE PRODUCTS THAT IT MAY DEEM NECESSARY OR USEFUL AT ANY TIME.

The form and contents of this manual are subject to change at the sole discretion of MANUFACTURER