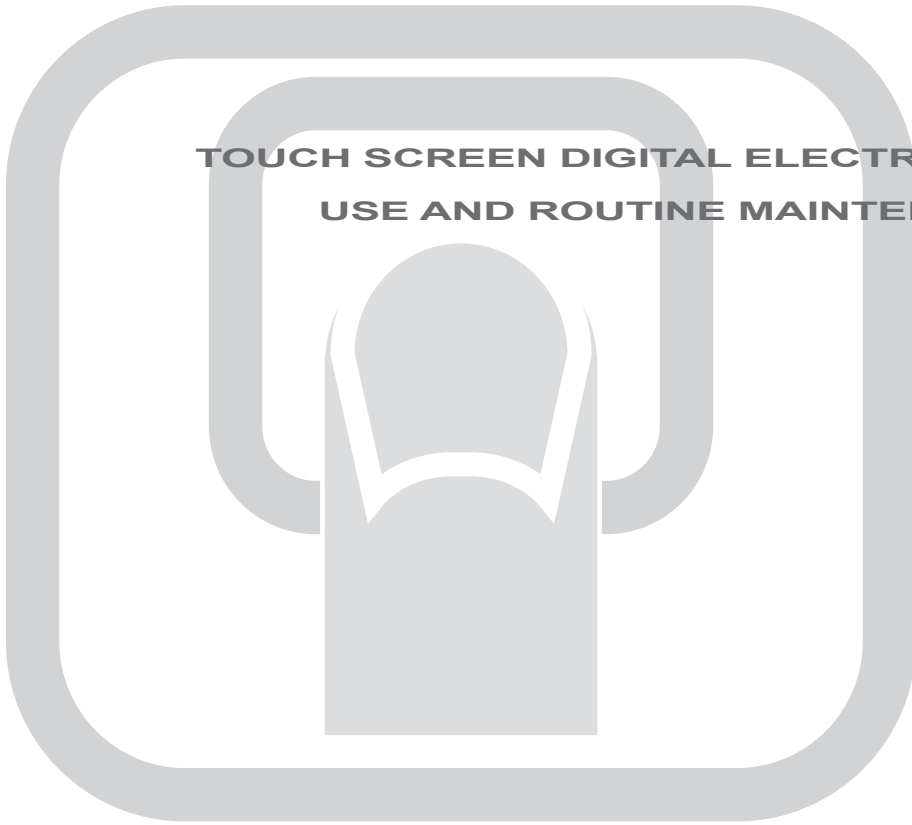


TOUCH SCREEN DIGITAL ELECTRONIC OVEN - 2.0
USE AND ROUTINE MAINTENANCE MANUAL

EN



CMFE
CMFG

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FORNO ELETTRICO
ELECTRIC OVEN
FOUR ELECTRIQUE
ELEKTROBACKOFEN
ELEKTRISCHE OVEN
FORNO ELÉTRICO
ELEKTRISK OVN



FORNO A GAS
OVEN GAS
FOUR A GAZ
GASBACKOFEN
GASOVEN
FORNO A GÁS
GAS OVN



0.	DOCUMENT IDENTIFICATION
0.1	REFERENCE STANDARDS
1.	INFORMATION FOR USERS Foreword - Purpose of document - How to read the document - Keeping the document - Addressees - Operator training program - Pre-arrangements depending on customer - Intended use - Allowed operating conditions - Test inspection and warranty - Authorisation
2.	GENERAL SAFETY INFORMATION Description of pictograms - Individual general protection measures - Information plates - Foreword - Obligations - Restrictions - Suggestions - Recommendations Information on residual risks - Operating method for gas odours in room
3	OPERATING FUNCTIONS Mode and function of buttons - Control panel operation - Description of the operating modes - Software language setup - Description of stop modes
4.	COMMISSIONING Commissioning - Daily activation - Daily and prolonged deactivation - Starting production - Switching on and off
5.	OPERATING PARAMETERS Date/clock - Setting the temperature - Setting the time - Setting the humidity - Setting the vent valve (convection only) - Setting the fan speed - Setting pre-heating - Setting fast cooling - Setting the programmed start (postponement)
6.	COOKING PARAMETERS Convection (rising), steam, combi - Core probe and Delta T - Cooking mode on "levels" (One by one - Ready to go)
7	PROGRAMMING Recipe Index (Save recipe - Edit recipe - Start recipe - Delete recipe) - USB DEVICE
8.	LOADING AND UNLOADING THE PRODUCT Loading and unloading the product
9.	ROUTINE MAINTENANCE Cleaning the appliance - Cleaning at commissioning - Automatic washing - Manual washing - Periodic inspections (cleaning the cooking compartment - cleaning the filter, etc.)
10	ALARM SIGNALS List of alarms - Troubleshooting
	DISPOSAL Deactivating and scrapping the appliance - Waste disposal

1. INFORMATION FOR USERS

Foreword

“Original instructions” This document has been drawn up in the mother language of the manufacturer (Italian). The information it contains is for the sole use of the operator authorised to use the appliance in question. Operators must be trained concerning all aspects regarding functioning and safety. Special safety prescriptions are given in a specific chapter concerning these issues (GENERAL SAFETY INFORMATION). This document cannot be handed over to third parties to take vision of it without written consent by the manufacturer. The text cannot be used in other publications without the written consent of the manufacturer.

The use of: Figures/Images/Drawings/Layouts inside the document, is purely indicative and can undergo variations. The manufacturer reserves the right to modify it, without being obliged to communicate his acts.

Scope of the document

Every type of interaction between the operator and the appliance during its entire life cycle has been carefully assessed both during designing and while drawing up this document. We therefore hope that this documentation can help to maintain the characteristic efficiency of the appliance. By strictly keeping to the indications it contains, the risk of injuries while working and/or of economical damage is limited to a minimum.

How to read the document

The document is divided into chapters which gather by topics all the information required to use the appliance in a risk-free way. Each chapter is divided into paragraphs; each paragraph can have titled clarifications with subtitles and descriptions.

Keeping the document

This document is an integral part of the initial supply. It must therefore be kept and used appropriately during the entire operational life of the appliance.

Addressees

This document is structured for the exclusive use of the “Generic” operator (Operator with limited responsibilities and tasks). Person authorised and employed to operate the appliance with guards active and capable of performing routine maintenance (cleaning the appliance).

Operator training program

Upon specific demand by the user, a training course can be held for operators in charge of using the appliance, following the modalities provided in the order confirmation.

Depending on the demand, preparation courses can be held at the site of manufacturer or of the user, for:

- Homogeneous operator in charge of electric/electronic maintenance (specialised technician);
- Homogeneous operator in charge of mechanical maintenance (specialised technician);
- Generic operator for simple operations (Operator - Final user).

Pre-arrangements depending on customer

Unless different contractual agreements were made, the following normally depend on the customer:

- setting up the rooms (including masonry work, foundations or channelling that could be requested);
- smooth, slip-proof floor;
- pre-arrangement of installation place and installation of equipment respecting the dimensions indicated in the layout (foundation plan);
- pre-arrangement of auxiliary services adequate for requirements of the system (electrical mains, waterworks, gas network, drainage system);
- pre-arrangement of electrical system in compliance with regulatory provisions in force in the place of installation;
- sufficient lighting, in compliance with standards in force in the place of installation;
- safety devices upstream and downstream the energy supply line (residual current devices, equipotential earthing systems, safety valves, etc.) foreseen by legislation in force in the country of installation;
- earthing system in compliance with standards in force;
- pre-arrangement of a water softening system, if needed (see technical details).

1. INFORMATION FOR USERS

Intended use

This device is designed for professional use. The use of the appliance treated in this document must be considered "Proper Use" if used for cooking or regeneration of goods intended for alimentary use; any other use is to be considered "Improper use" and therefore dangerous. The appliance must be used according to the foreseen conditions stated in the contract within the prescribed capacity limits carried in the respective paragraphs.

Only use original accessories and spare parts supplied by the manufacturer to maintain regulatory compliance.

Allowed operating conditions

The appliance has been designed to operate only inside of rooms within the prescribed technical and capacity limits. The following indications must be observed in order to attain ideal operation and safe work conditions.

The appliance must be installed in a suitable place, namely, one which allows normal running, routine and extraordinary maintenance operations. The operating area for maintenance must be set up in such a way that the safety of the operator is not endangered.

The room must also be provided with the features required for installation, such as:

- minimum cooling water temperature $> + 10\text{ }^{\circ}\text{C}$;
- the floor must be anti-slip, and devices positioned perfectly level;
- the room must be equipped with a ventilation system and lighting as prescribed by standards in force in the country of the user;
- the room must be set up for draining greywater, and must have switches and gate valves which cut all types of supply upstream the appliance when needed;
- the walls around the appliance must be fireproof and/or insulated against possible heat sources.

Test inspection and warranty

Testing: the equipment has been tested by the manufacturer during the assembly stages at the site of the production plant. All certificates related to the testing performed will be delivered to the customer upon request.

Warranty: The guarantee is of 12 months from invoice date and it covers the faulty parts only. Carriage and installation charges are for the buyer's account. Electric components, accessories as well as other removable parts are not covered by the guarantee.

Labor costs relating to the intervention of authorized by the manufacturer at the customer's premises, for removal of defects under warranty are charged to the dealer, except in cases where the nature of the defect is such that it can be easily removed on site by the customer.

Excluded are all tools and supplies, possibly supplied by the manufacturer together with the machines.

Damage occurred in transit or due to incorrect installation or maintenance can't be considered. Guarantee is not transferable and replacement of parts and appliance is at the final discretion of our company. The manufacturer is responsible for the device in its original setting.

The manufacturer declines all responsibility for improper use, for damages caused as a result of operations not covered in this manual or not authorized in advance by the manufacturer.

The warranty terminates in case of:

- Damage caused by transportation and/or handling. Should this occur, the customer must inform the dealer and carrier via fax or RR and must write what has happened on the copies of the transportation documents. The specialised technician installing the appliance will assess whether it can be installed depending on the damage. The warranty also terminates in the presence of:
- Damage caused by incorrect installation;
- Damage caused by parts worn due to improper use;
- Damage caused by use of unadvised or non-original spare parts;
- Damage caused by incorrect maintenance and/or lack of maintenance;
- Damage caused by failure to comply with the procedures described in this document.

Authorisation

Authorisation means the permission to undertake an activity related to the appliance.

Authorisation is given by the entity who is responsible for the appliance (manufacturer, purchaser, signatory, dealer and/or owner of the premises).

Description of pictograms

DANGER



General danger



Danger of electrocution



Danger from high temperatures



Danger of material at high temperatures



Danger of crushing limbs

PROHIBITIONS



Prohibition for the heterogeneous operator to perform any type of operation (maintenance and/or other) that should instead be carried out by a qualified and authorised technician.



Prohibition for the homogeneous operator to perform any type of operation (maintenance and/or other) without having first read the entire documentation.

OBLIGATION



Obligation to read the instructions before carrying out any work.



The electricity must be switched off whenever operating on the appliance under safety conditions.



Current legislation regarding the disposal of special waste must be respected.



Obligation to use safety goggles.



Obligation to use protective gloves.



Obligation to use a protective helmet.



Obligation to use safety shoes.



Obligation to use head wear to prevent accidental loss of hair.

Individual general protection measures to be adopted



Whenever the "cooking compartment" must be accessed, always remember that there is a burn hazard. It is therefore mandatory to take appropriate measures for personal protection.



Wear protective equipment suitable for the operations to be performed. Do not wear clothing and objects such as bracelets, necklaces or rings that could become entangled in the cooking compartment.



Read the instructions before performing any operations.



Turn off the electricity to the appliance whenever necessary to operate in safe conditions on the appliance.

Information plates on the appliance



There are plates and pictograms on the appliance that are described below. It is absolutely forbidden to tamper with or remove the plates or pictograms from the machine. It is the user's responsibility to verify periodically the integrity of the plates and pictograms attached to the machine. Remove and replace damaged ones by requesting them from the manufacturer.



General danger



Voltage present



High temperature material output








Earthing



















Connecting to the equipotential system

Foreword






	The operating instructions have been drawn up for the "Generic" operator (Operator with limited responsibilities and tasks). Person authorised and employed to operate the appliance with guards active and capable of performing routine maintenance (cleaning the appliance).
	The operators who use the appliance must be trained in all aspects concerning its functioning and safety features. They must therefore interact using appropriate methods and instruments, complying with required safety standards.
	This document does not include information regarding transportation, installation and extraordinary maintenance which must be performed by technicians qualified for the relevant operation.
	The "Generic" operator to whom this document is intended must operate on the appliance after the technician has completed installation (transportation, fixing electrical, water, gas and drain connections).
	This document does not include information regarding every modification or variation on the appliance. The manufacturer reserves the right to modify it, without being obliged to communicate his acts.

Obligations - Restrictions - Suggestions - Recommendations

	Upon reception, open the packaging and make sure that the appliance and accessories have been damaged during transportation. If there is any damage, inform the transporter immediately of what was detected and do not install the appliance. Contact qualified and authorised personnel to report the problem detected. The manufacturer is not liable for damage caused during transportation.
	Unauthorised persons (including children, disabled individuals and people with limited physical, sensory and mental abilities) are prohibited from performing any procedures. Generic operators are prohibited from performing any procedures reserved for qualified and authorised technicians.
	Read the instructions before acting.
	Disconnect all supplies (electrical - gas - water) upstream the appliance whenever you need to work in safe conditions.
	Wear protective equipment suitable for the operations to be performed. As far as personal protective equipment is concerned, the European Community has issued Directives which the operators must comply with. Airborne noise ≤ 70 dB
	It is forbidden to obstruct the air vents on the appliance with grills, trays or other accessories that impede free air circulation.
	Do not leave flammable objects or material near the appliance.
	Refer to standards in force for disposal of special waste.
	When loading the product into the appliance and unloading it, there is a residual risk of being burnt; this risk can occur coming into unintentional contact with: surfaces, pans, material treated.
	Use the cooking vessels in such a way that while the product is cooking, they are in the operator's sight. Liquid containers can spill during cooking, thus creating dangerous situations.
	Failure to keep the appliance in hygienic conditions could cause it to deteriorate quickly, influencing operation and creating dangerous situations.
	It is strictly forbidden to tamper with or remove the plates and pictograms applied to the equipment.
	Store this document carefully, so that it is available for whoever uses the appliance, consulting it when needed.
	The controls on the appliance can only be switched by hand. Damage caused by sharp objects or the likes terminate all and any warranty rights.
	In order to minimise the risk of shocks or fire, do not connect or disconnect the unit with wet hands.
	Whenever you access the cooking area, always remember that the danger of being burnt persists. Therefore, suitable personal protection measures.

Indications concerning residual risks

Even though the rules for “good manufacturing practice” and the provisions of law which regulate manufacturing and marketing of the product have been implemented, “residual risks” still remain which, due to the very nature of the appliance, it has not been possible to eliminate. These risks include:

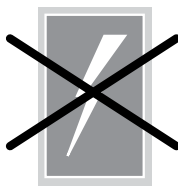
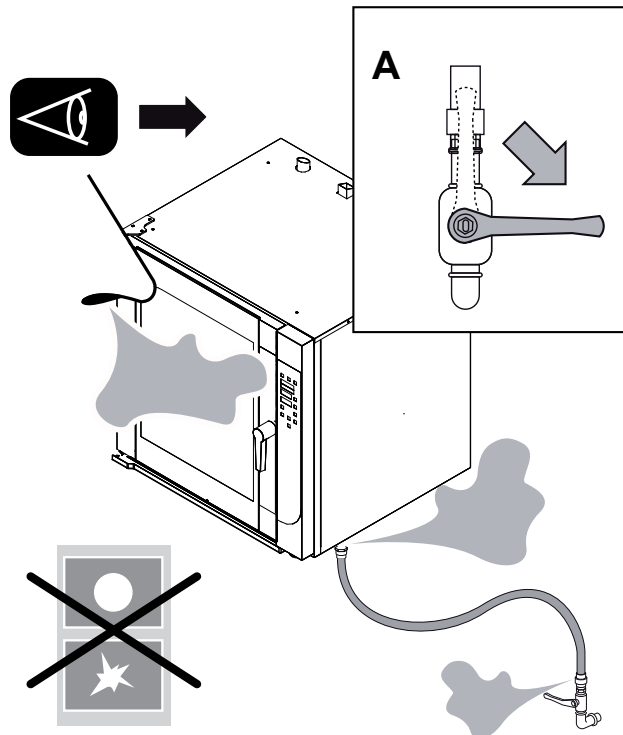
	<p>Residual risk of electrocution: Such risk persists if you have to operate electrical and/or electronic devices under voltage.</p>
	<p>Residual risk of burning: Such risk persists if the operator comes accidentally into contact with materials at high temperature.</p>
	<p>Residual risk of burning due to material leak Such risk persists if the operator comes accidentally into contact with leaking material at high temperature. Overfilled containers with liquids and/or solids that change morphology during heating (switching from solid to liquid state), may cause burns, if used improperly. During work, the containers should be placed at levels that ensure good visibility.</p>
	<p>Residual risk of explosion This risk remains when:</p> <ul style="list-style-type: none"> • if there is gas odour in the room; • use of the equipment in atmosphere containing substances at risk of explosion; • use of foodstuff in close containers (such as barrels and boxes), that are not suitable for such purpose.
	<p>Residual risk of fire This risk remains when:</p> <ul style="list-style-type: none"> • using with flammable liquids (such as alcohol).

What to do when there is a gas odour in the area

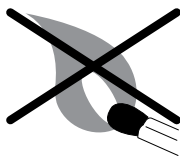


If there is a smell of gas in the environment, it is mandatory to urgently implement the procedures described below.

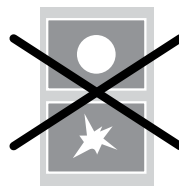
- Immediately stop the gas supply (Close the network tap, detail A).
- Ventilate the room immediately.
- Do not operate any electrical device in the environment (Detail B-C-D).
- Do not operate any device which could produce sparks or flames (Detail B-C-D).
- Use a means of communication that is external to the environment where there is a smell of gas to warn the relevant entities (electricity operator and/or fire-fighters).



B



C




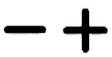










D

3. OPERATING FUNCTIONS

3.1 Mode and function of buttons

The layout of the figures is purely indicative and can undergo variations.

	“ENTER” key: turn on, off, confirm or interrupt/ exit a function		“TIME” icon: cooking time
	“ALARM VENT” key: valve open (flashing LED), valve closed (steady LED)		“PREV” and “NEXT” icon: to reduce or increase the selected parameter.
	“ESC” key: exit a function		“RECIPES” icon: creation or selection of a recipe
	“CONV.” icon: “Conv.” cooking mode		“VENTILATION” icon: fan speed in the cooking chamber
	“STEAM” icon: “Steam” cooking mode		“WASHING” icon: washing mode
	“COMBI” icon: “Combi” cooking mode		“FUNCTION POST.” icon: function postponed mode

3.2 Control panel operation

The buttons are used to carry out the operations required and to call up or program various functions.

The “ENTER” key (Fig.1/A) can be selected to perform three different functions:

1. Stop or start a work cycle (and/or consent to access a specific function, e.g., core probe cooking, delayed start).
2. Confirm a setting choice.
3. Pause the current function (press the “ENTER” button to resume the cycle-PAUSE function).

3.3 Description of the operating modes

- STAND BY mode: display switched off and “ENTER” key lit up (Fig.1).
- “HOME PAGE” mode: display switched on, clock shown and “ENTER” key lit up (Fig.1).
- “MAIN MENU” MODE: functions shown (RECIPES MENU - MANUAL COOKING - WASHING - POSTPONEMENT FUNCTION - Fig.1/C).



Unless otherwise indicated, the instructions in this manual are intended for use when the oven is showing the “HOME PAGE” and with the parameters set by the manufacturer

After 60 seconds of inactivity in the “MAIN MENU”, the oven goes into “STAND BY” mode.

After 5 seconds of inactivity in the “function selection” or “parameter selection” mode, the oven saves the function or the value displayed. The cooking types can be managed by the user in two modes:

- MANUAL mode: the operator sets the operating parameters each time (see section 6 “COOKING PARAMETERS”).
- AUTOMATIC mode: the operator sets the operation by selecting a cooking program (see section 7 “PROGRAMMING”).

The “Program” and/ cooking “Recipe” can be called up or repeated as needed. The appliance can save up to 100 programs. The duration of each program cannot exceed 9 hours of consecutive operation. Inside the “Program”, 5 cooking phases are possible. The “cooking phase”, indicated by the word “PHASE”, denotes the cooking characteristics that will be used on the food.

When using a "Recipe" with several processing phases, the appliance ends the cooking cycle at the end of the last memorized phase (see 7.1. Recipe Index).

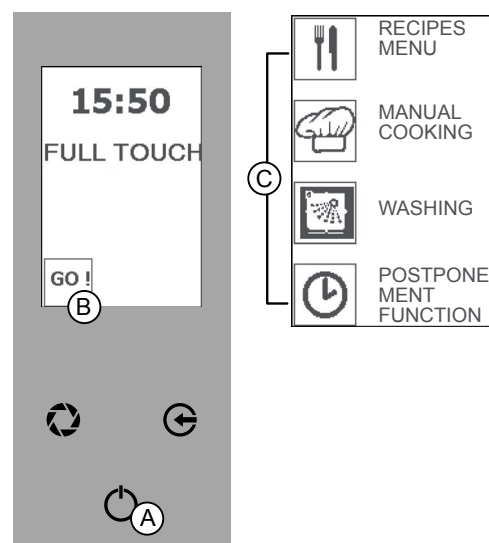


Fig.1

3. OPERATING FUNCTIONS

3.4 Software language setup



With the electrical power supply stopped upstream of the appliance for longer than 100 hours, reset the software language.

The oven is set to Italian.

To select the language you require, press and hold the “GO!” icon and the “ENTER” key at the same time (Fig. 2/A+C).

Press the “TEST” icon (Part. D) and select the “FACTORY SETTINGS” icon (Fig. 2/E).

Press the “CONFIRM” icon (Fig. 2/F) and use the “MINUS” and “PLUS” icons (Fig. 2/G) to select the language you require.

Press the “CONFIRM” (Fig. 2/F) button to confirm your choice and press the “ESC” key several times (Fig. 2/B) to return to the Home Page.

3.5 Description of stop modes

The description of the various stop modes are described as follows:



In the event of imminent danger, close all of the locking devices connected to the appliance (Electrical - Water - Gas).

1. Emergency stop

In situations or circumstances that could be dangerous, shut off the electricity upstream of the oven.

Restarting:

To restart the production cycle, contact the authorised service centre.

2. Stoppage during a work phase

To stop the operation of the production cycle, proceed as follows: Press “ENTER” (Fig 2/C) to stop the operations in progress and press the “ESC” key (Fig 2/B) several times to return to the Home Page.

Restarting:

To restart the production cycle after a shutdown, follow the procedure given in: Daily activation

3. Stop due to opening the door during operation

The appliance can be immediately stopped by opening the door.

Restarting:

After having resolved the issue that made it necessary to open the door, an authorised operator can restart the appliance by closing the door.



The appliance has hot surfaces: glass, door and front side. When the oven is hot, open the door carefully, standing to the side of the appliance to avoid direct heat: the steam accumulated may cause burns.

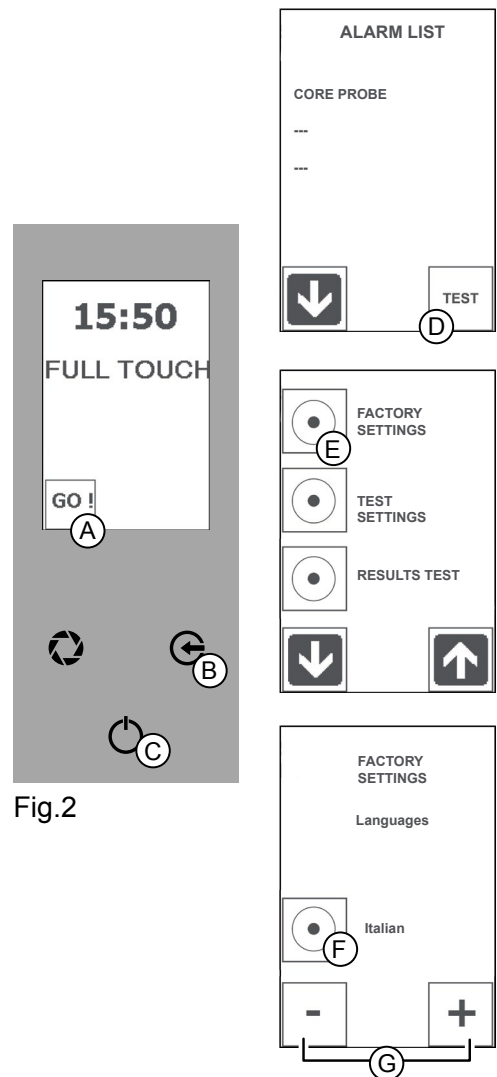


Fig.2

4. COMMISSIONING

4.1 Commissioning



When commissioning the appliance and when starting it after a prolonged stop, it must be thoroughly cleaned to eliminate all residue of extraneous material (see Routine maintenance).



Cleaning at commissioning

Do not use pressurised or direct water jets to clean the appliance.

Remove the outer protective film by hand and thoroughly clean all the outside parts of the appliance. When finished with the cleaning described for the outside of the appliance, proceed as described in "Daily Cleaning" (see 9 Routine maintenance).

4.2 Daily activation

Procedure:

1. Check the cleanliness and hygiene of the appliance.
2. Make sure that the room exhaust system works properly.
3. When necessary, plug the appliance into the appropriate socket.
4. Open the network locks upstream the appliance (Gas - Water - Electric).
5. Make sure that the water drain (if present) is not clogged.
6. Proceed with the operations described in "Starting production".

4.3 Daily and prolonged deactivation

Procedure:

1. Close the network locks upstream the appliance (Gas - Water - Electric).
2. Make sure that the drain cocks (if present) are "Closed".
3. Check the cleanliness and hygiene of the appliance (See Routine Maintenance).



In the event of prolonged inactivity, protect the parts more exposed to oxidation as described in the specific chapter (See Routine Maintenance).

4.4 Starting production



Before proceeding with these operations, see "Daily activation".



When loading the product into the appliance and unloading it, there is a residual risk of being burnt; this risk can occur coming into unintentional contact with: cooking compartment, pans, material treated.



Take appropriate measures for personal protection. Wear protective equipment suitable for the operations to be performed.



GAS BURNER switched on / °C flashing
GAS BURNER switched off / °C lit up (Fig 1/E)

4.5 Switching on and off

Press the "GO!" icon (Fig 1/A) to activate the main menu. Press the icon for the function (Fig 1/D) and switch on what you require (see e.g. section 6 "COOKING PARAMETERS").



After 15 minutes of inactivity on the "Home Page" the oven goes in "stand by" mode. Press the "ENTER" key (Fig 1/C) to reactivate it



After 1 minute of inactivity on the main menu the oven returns to the "Home Page". Press the "ENTER" key (Fig 1/C) to reactivate it



After 5 seconds of inactivity in the parameter selection mode the oven saves the value displayed

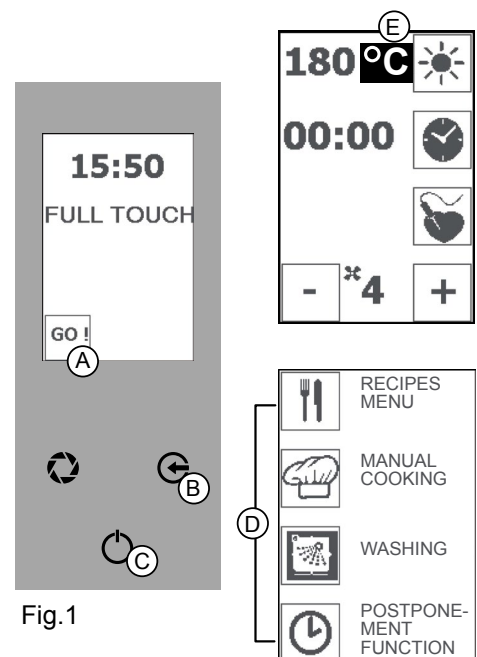


Fig.1

To switch off (from the Home Page):

1. In main menu mode press the "ESC" key (Fig 1/B).
2. In the functions menu, press the "ENTER" key (Fig 1/C) to stop the operation and then press the "ESC" key several times to exit the function(s) and return to the Home Page.

5. OPERATING PARAMETERS



Read the “Description of the operating modes” carefully beforehand

5.1 DATE/CLOCK

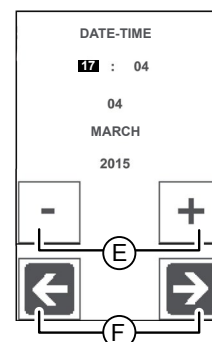
To set the date and the time, press and hold the screen at the bottom right (Fig 1/D).

Use the “ARROW” icons (Fig 1/F) to select the parameter you want to change (e.g. HOUR, DAY, MONTH, YEAR).

Use the “MINUS” and “PLUS” icons (Fig 1/E) to change the parameter.

Press the “ENTER” key (Fig 1/C) to save.

Press the “ESC” key (Fig 1/B) to exit without saving.



5.2 SETTING THE TEMPERATURE

1. Press the “GO!” icon to activate the main menu (Fig 1/A).

Press the “MANUAL COOKING” icon (Fig 1/G) and select the desired cooking mode: CONVECTION, STEAM or COMBI (Fig 1/H).

2. Press the “TEMPERATURE” icon (Fig 1/I) and use the “MINUS” and “PLUS” icons (Fig 1/N) to set the temperature to between 40 °C and 250 °C.



In STEAM mode the temperature is between 40 °C and 100 °C

Press the “TEMPERATURE” icon to confirm (Fig 1/I).

Press the “ESC” key (Fig 1/B) to exit without saving.

5.3 SETTING THE TIME

1. Press the “GO!” icon to activate the main menu (Fig 1/A).

Press the “MANUAL COOKING” icon (Fig 1/G) and select the desired cooking mode: CONVECTION, STEAM or COMBI (Fig 1/H).

2. Press the “TIME” icon (Fig 1/L) and use the “MINUS” and “PLUS” icons (Fig 1/N) to set the time between infinite, 1 minute and 09:00 hours/minutes. Press the “TIME” icon to confirm (Fig 1/L).



It is mandatory to set the time to start the oven

“Infinite time” mode displays the time counting up, while the “time set” displays the time counting down (Fig.1/L).

Press the “ESC” key (Fig 1/B) to exit without saving.

5.4 MOISTURE SETUP

1. Press the “GO!” icon to activate the main menu (Fig 1/A).

Press the “MANUAL COOKING” icon (Fig 1/G) and select the “COMBI” cooking mode (Fig 1/H).

2. Press the corresponding icon (Fig 1/M) and use the “MINUS” and “PLUS” icons (Fig 1/N) to set the humidity to **between 0% and 100%**. Press the corresponding icon to confirm (Fig 1/M).

Press the “ESC” key (Fig 1/B) to exit without saving.

5.5 SETTING THE VENT VALVE (CONVECTION only)

1. Press the “GO!” icon to activate the main menu (Fig 1/A). Select the “CONVECTION” cooking mode (Fig 1/H).

2. Press the “VENT” button (Fig 1/O - LED flashing: VENT OPEN - LED lit: VENT CLOSED) to open or close the motor’s vent valve.



Selecting “VENT OPEN” mode allows the humidity to escape from the cooking compartment while “VENT CLOSED” keeps the humidity inside.



Setting the “COMBI” or “STEAM” functions (Fig 1/H) sets control over valve opening and closing to automatic mode.

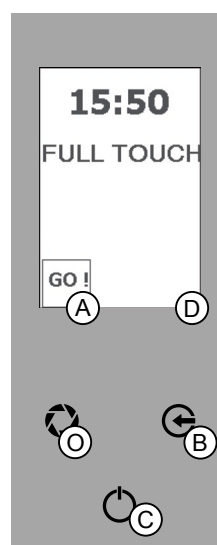
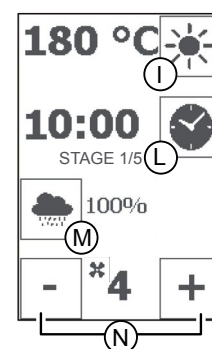
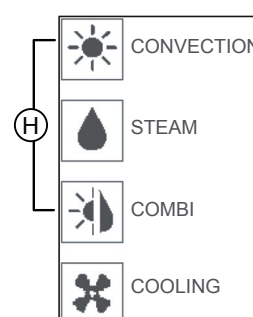
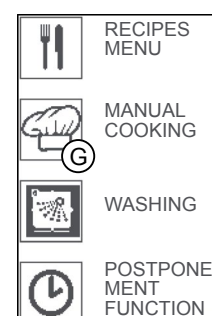


Fig.1



5. OPERATING PARAMETERS

5.6 SETTING THE FAN SPEED

1. Press the "GO!" icon to activate the main menu.
Press the "MANUAL COOKING" icon (Fig 2/D) and the cooking type required (Fig 2/E).

2. Press the "MINUS" and "PLUS" icons (Fig 2/H) to set a value between 1 and 6.



To change the fan speed no icon must be selected



The "RISING" function can be activated (see Cooking parameters "CONVECTION"). In the specific case, the fan can be set to "ZERO".

Press the "ESC" key (Fig 2/B) several times to interrupt the function and return to the Home Page.

5.7 SETTING THE PREHEATING

1. Press the "GO!" icon to activate the main menu.
Press the "MANUAL COOKING" icon (Fig 2/D) and the cooking type required (Fig 2/E).

Set the temperature (see section 5.2 "Setting the temperature", point 2).

Set the time (see section 5.3 "Setting the time", point 2).

2. Press and hold the "TEMPERATURE" icon (Fig 2/F).



A flashing "P" will appear when you confirm the command

Press the "ENTER" key (Fig 2/C) to activate the function.



"PRE-HEATING" phase: 20 °C higher than the set temperature



Press the "ENTER" key (Fig 2/C) and the "ESC" key to stop pre-heating and return to the Home Page.

When preheating is done, "LOAD" appears on the display (Fig. 2- Display 2): Open the door and place the product inside. Then close the door of the oven. The selected cooking mode will start.

5.8 SETTING FAST COOLING

Press the "GO!" icon to activate the main menu.

Press the "MANUAL COOKING" icon (Fig 2/D) and the "COOLING" icon (Fig 2/I).

Press the "VENTILATION" icon (Fig 2/M) and use the "MINUS" and "PLUS" icons (Fig 2/H) to set the required temperature **to at least 40 °C**. Press the "ENTER" key (Fig 2/C) to activate the function.



The corresponding display will appear (Fig 2/L)

Press the "ESC" key (Fig 2/B) several times to return to the Home Page.

Press the "ESC" key (Fig 2/B) several times to interrupt the function and return to the Home Page.

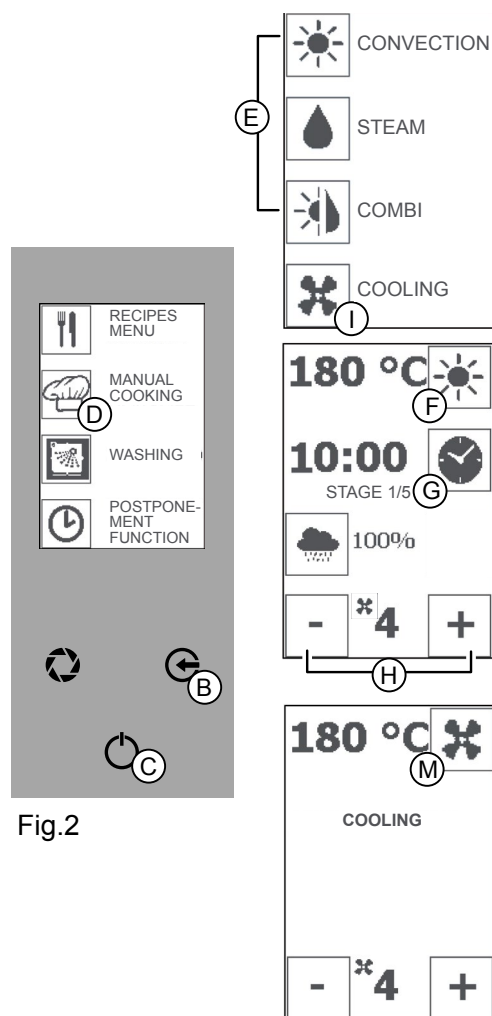



Fig.2

5. OPERATING PARAMETERS

5.9 SETTING THE PROGRAMMED START (POSTPONEMENT)

 **To proceed with this function, the clock must be set (see 5.1. DATE/CLOCK)**

Press the “GO!” to activate the main menu (Fig 3/A).

Press the “FUNCTION POST.” icon (Fig 3/D).
Select the “MANUAL COOKING” “RECIPES” or “WASHING” function and follow the procedures described to activate the functions (see e.g. sections 6.1, 7.1, 9.3).
Press the “ENTER” key (Fig 3/C) to confirm.
Press the “ARROWS” icons (Fig 3/F) to set the starting time.
Press the “ENTER” key (Fig 3/C) to confirm.

An acoustic signal confirms saving.

 **The postponement time flashes**

 **There is no pre-heating in the POSTPONEMENT function**

Press the “ENTER” key (Fig 3/C) and press the “ESC” key (Fig 3/B) several times to cancel the program and return to the Home Page.

When the set time has been reached, the selected function starts together with the countdown.

Press the “ENTER” key (Fig 3/C) and press the “ESC” key (Fig 3/B) several times to stop the program in progress and return to the Home Page.

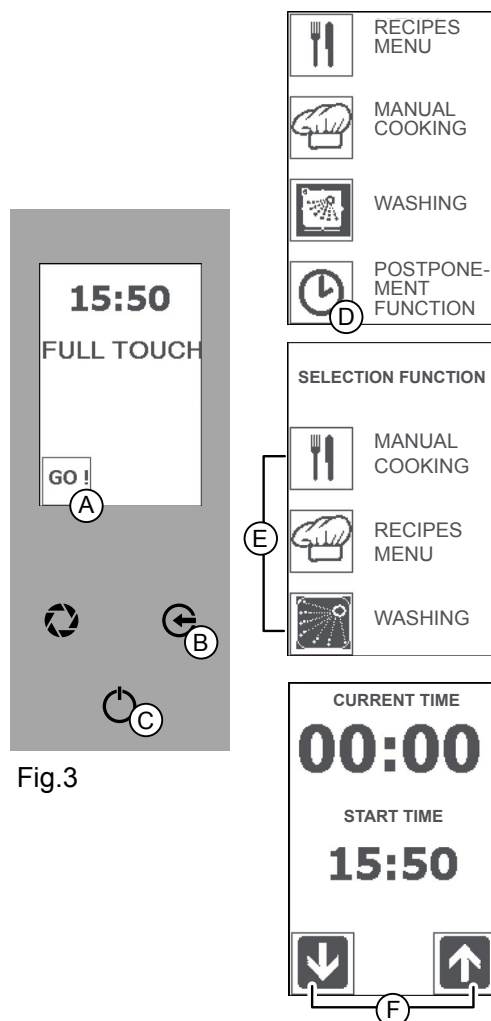


Fig.3

6. COOKING PARAMETERS

6.1 CONVECTION (RISING) - STEAM - COMBI

CONVECTION: cooking with ventilation (static) and with ventilation.

STEAM: delicate cooking, defrosting and heating products.

COMBI: mixed cooking, with convection and humidity.


Press the "GO!" icon to activate the main menu (Fig 1/A).


Press the "MANUAL COOKING" icon (Fig 1/D) and select the desired cooking mode: CONV., STEAM, COMBI (Fig 1/E).

Press the icon for the cooking mode (e.g. Fig 1/F)

Set the temperature (see section 5.2 "Setting the temperature", point 2).

Set the time (see section 5.3 "Setting the time", point 2)


 **When cooking without setting a time the oven can be stopped manually by the operation.**


 **The vent valve can only be set in "CONVECTION" mode (see section 5.5 "Setting the vent valve")**


Set the fan speed (see 5.6 Setting the fan speed).

Press the "ENTER" key (Fig 1/C) to start cooking.

The time starts decreasing (set time mode) or increasing (infinity time mode).

 **After 3 minutes of inactivity the temperature and cooking time appear on the screen (Fig 1/I). Press the "ENTER" key to return to the screen with the set parameters.**

 **"PAUSE" function: Press the "ENTER" key (Fig 1/C) to interrupt the function in progress and press the "ENTER" key again (Fig 1/C) to resume cooking**

 **During the "COOKING" function you can switch from one mode to another (CONVECTION, STEAM, COMBI and CORE PROBE) and change all of the parameters (time, temperature, fan, vent)**


 **To activate the "PRE-HEATING" function, see section 5.7, point 2**

Press the "ENTER" key (Fig 1/C) to interrupt cooking.

Press the "ESC" key (Fig 1/B) several times to return to the Home Page.

RISING

For bread and pastry making.

 **The "RISING" mode function can only be set in "CONVECTION" mode.**

Press the "GO!" icon to activate the main menu (Fig 1/A).

Press the "MANUAL COOKING" icon (Fig 1/D) and select the cooking mode: CONVECTION (Fig 1/E).

Press the "MINUS" button to select the "ZERO" parameter.

Press the "TEMPERATURE" button (Fig 1/F) and use the "MINUS" and "PLUS" buttons to set the temperature to between 25 °C and 40 °C. Press "TEMPERATURE" to confirm.

Press the "TIME" button (Fig 4/G) and use the "MINUS" and "PLUS" buttons (Fig 1/H) to set the time to infinite, 1 minute or 09:00 hours/minutes.

Press "ENTER" to confirm the function.

Press the "ENTER" key (Fig 1/C) to interrupt the process.

Press the "ESC" key (Fig 1/B) several times to return to the Home Page.

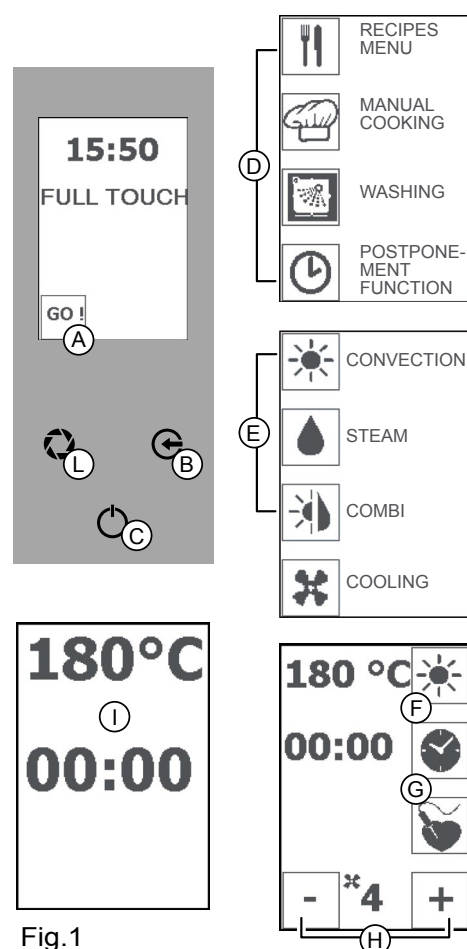


Fig.1

6. COOKING PARAMETERS

6.2 CORE PROBE and DELTA T

The probe detects the internal temperature of a product during cooking. The cooking time cannot be set or calculated while using the probe.

The cooking cycle ends when the temperature of the product reaches the one set for the probe.

There are three ways to manage the oven temperature while using the core probe mode.

A - CORE PROBE (SINGLEPOINT, MULTIPOINT, VACUUM)


1. Insert the sharp end of the internal core probe inside the product (placed on the tray inside the cooking chamber) so that the tip is approximately in the middle of the product.

2. Close the door of the oven, press the “GO!” icon and press the “MANUAL COOKING” icon (Fig 2/D).
Select a cooking mode (Fig.2/E).

3. Press the “CORE PROBE” icon (Fig 2/F) and the “CORE PROBE INT or EXT” (Fig 2/H) icon. Press the “CORE PROBE” icon (Fig 2/F) and use the “MINUS” and “PLUS” icons (Fig 2/G) to set the temperature for the core probe. Press the “CORE PROBE” icon (Fig 2/F) to confirm.

 **You can set the temperature of the core probe up to 99° C**

Press the “ENTER” key (Fig 2/C) to start cooking.

 **“PAUSE” function: Press the “ENTER” key (Fig 1/C) to interrupt the function in progress and press the “ENTER” key again (Fig 1/C) to resume cooking**

Press the “ENTER” key (Fig 2/C) and press the “ESC” key (Fig 2/B) several times to return to the Home Page.

 **It is possible to set the core probe function in all cooking modes and/or recipe phases**


B - DELTA T

Repeat the procedure described above in points 1 and 2.

3. Press the “CORE PROBE” icon (Fig 2/F) and the “DELTA T” icon (Fig 2/H). Press the “CORE PROBE” icon (Fig 2/F) and use the “MINUS” and “PLUS” icons (Fig 2/G) to set the temperature for the probe. Press the “CORE PROBE” icon (Fig 2/H) and use the “MINUS” and “PLUS” icons (Fig 2/G) to set the permanent temperature difference between the cooking compartment and the core probe (between **20 °C and 120 °C**). Press the “CORE PROBE” icon (Fig 2/H) to confirm.

Press the “ENTER” key (Fig 2/A) to start cooking.

Press the “ENTER” key (Fig 2/C) to stop the function and press the “ESC” key (Fig 2/B) several times to return to the Home Page.

 **The core probe function and delta T can be set in all cooking mode and/or recipe phases**

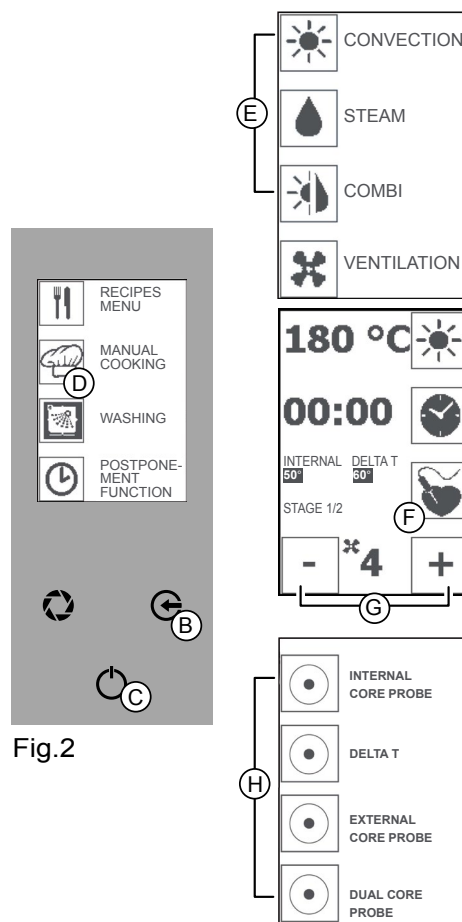


Fig.2

6. COOKING PARAMETERS

C - DUAL CORE PROBE (SINGLEPOINT, MULTIPOINT, UNDER VACUUM)

You can cook two types of products in a single cooking cycle. Proceed as follows:

1. Insert the external core probe into the holder for this purpose below the oven's control panel.

2. Insert the sharp end of the external core probe inside the product (placed on a tray inside the cooking chamber) so that the tip is approximately in the middle of the product.

3. Insert the sharp end of the internal core probe inside the product (placed on a tray inside the cooking chamber) so that the tip is approximately in the middle of the product.

4. Close the door of the oven making sure the external core probe remains connected.

Press the "GO!" button (Fig 3/A) to access the main menu.

Press the "MANUAL COOKING" icon (Fig 3/D) and select a cooking mode (Fig 3/E).

5. Press the "CORE PROBE" icon (Fig 3/F) and the "DOUBLE CORE PROBE" (Fig 3/H) icon. Press the "CORE PROBE" icon (Fig 3/F) and use the "MINUS" and "PLUS" icons (Fig 3/G) to set the temperature for the internal core probe.



You can set the temperature of core probes up to 99° C

6. Press the "CORE PROBE" icon (Fig 3/F) and use the "MINUS" and "PLUS" icons (Fig 3/G) to set the temperature for the external core probe. Press the "CORE PROBE" icon (Fig 3/F) to confirm.

Press the "ENTER" key (Fig 3/C) to start cooking.



"PAUSE" function: Press the "ENTER" key (Fig 1/C) to interrupt the function in progress and press the "ENTER" key again (Fig 1/C) to resume cooking

Press the "ENTER" key (Fig 3/C) and press the "ESC" key (Fig 3/B) several times to return to the Home Page.

7. To change the temperatures of the probes, press the "CORE PROBE" button and repeat the steps described at points 5 and 6.

Once the minimum set temperature has been reached, the word "END" for the corresponding probe will flash.

Once the maximum set temperature has been reached, the word "END" for the corresponding probe will flash. The word "MAINTENANCE" will appear and the oven will retain the minimum temperature set.

Press the "ESC" key (Fig 3/B) several times to return to the Home Page.

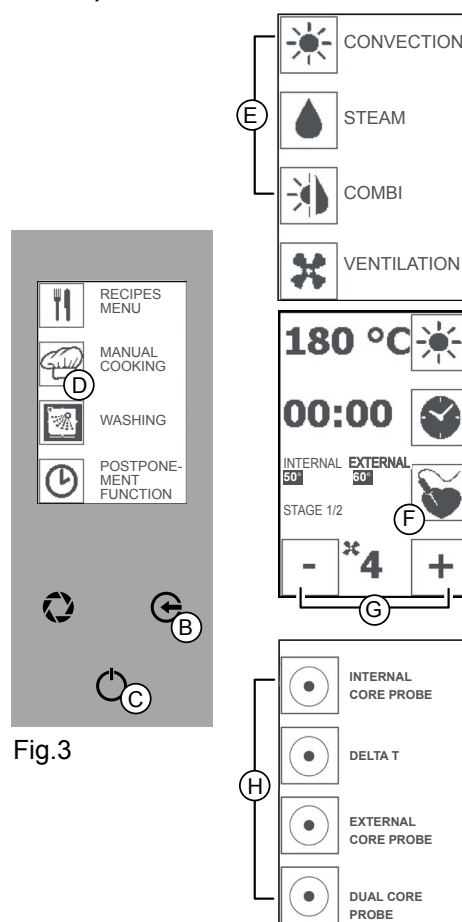


Fig.3

6. COOKING PARAMETERS

6.3 COOKING MODE ON "LEVELS"

You can cook multiple products at the same time by specifying different cooking times for the grilling levels (ONE BY ONE) or by setting cooking for each level according to a set timetable (e.g. to take dishes out - READY TO GO)



This function is disabled when using a cooking program (recipe)

A - ONE BY ONE

Place the product to be cooked on trays and insert them into the oven on the tray holders previously installed. Close the door.

1. Press the "GO!" icon to activate the main menu. Select the "MANUAL COOKING" icon (Fig 4/D) and the required cooking mode (Fig 4/E).

2. Press and hold the "TIME" icon (Fig.4/F). The display will show 10 numbered positions (one tray per position).

3. Select the required level using the "ARROW" icons and select it using the "CONFIRM" icon (Fig 4/H).

4. Adjust the cooking time for the level using the "MINUS" and "PLUS" icons (Fig 4/G). Press the "CONFIRM" icon (Fig 4/I).

If required, proceed in the same way for the other levels (repeat the procedure described at points 3 and 4).

Press the "ENTER" key (Fig 4/C) to return to the previous page.

Set the temperature (see section 5.2 "Setting the temperature", point 2)



To activate the "PRE-HEATING" function, see section 5.7, point 2

Press the "ENTER" key (Fig 4/C) to activate the function. The time will begin to count down.

Press the "ENTER" key (Fig 4/C) and press the "ESC" key several times (Fig 4/B) to interrupt and then exit the function.



Press the "TIME" icon to display the levels and the time counting down. Press the "ESC" key (Fig.4/B) to return to the previous page

A visual and audible signal will appear/sound once the time that has been set for each level has been reached (the word **REMOVE** will appear).



The audible signal will stop automatically after a few seconds. The visual signal shown on the display is deactivated when the door is opened.

Signals for all the other levels will sound once the time that has been set for each of them has elapsed.



The (audible and visual) signals do not stop the cooking process and the oven will continue operating unless switched off.



This means that the oven needs to be switched off manually once cooking is complete: Press the "ENTER" key (Fig 4/C) and press the "ESC" key (Fig 4/B) several times to return to the Home Page.

B - READY TO GO

Repeat the procedure described above from point 1.

2. Press the "TIME" icon (Fig.4/F) and set the finishing times for the dishes (e.g. it is 09.00 and the dishes need to be cooked by 12.00: Set three hours). Press the "TIME" icon to confirm.

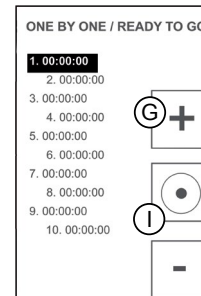
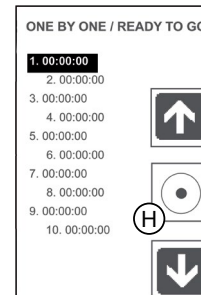
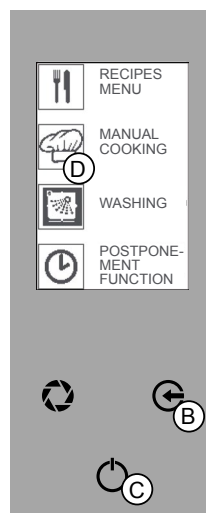
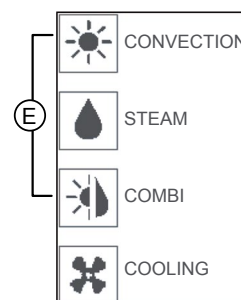


Fig.4

6. COOKING PARAMETERS

3. Press and hold the “TIME” icon (Fig.4/F). The display will show 10 numbered positions (one tray per position).

4. Select the required level using the “ARROW” icons and select it using the “CONFIRM” icon (Fig 4/H).

5. Adjust the cooking time for the level using the “MINUS” and “PLUS” icons (Fig 4/G). Press the “CONFIRM” icon (Fig 4/I).

If required, proceed in the same way for the other levels (repeat the procedure described at points 4 and 5).


6. Press the “ENTER” key (Fig 4/C) to return to the previous page.

Set the temperature (see section 5.2 “Setting the temperature”, point 2)

 **To activate the “PRE-HEATING” function, see section 5.7, point 2**


Press the “ENTER” key (Fig 4/C) to activate the function. The time will begin to count down.


Press the “ENTER” key (Fig 4/C) and press the “ESC” key several times (Fig 4/B) to interrupt without saving.

 **Press the “TIME” icon to display the levels and the time counting down. Press the “ESC” key (Fig.4/B) to return to the previous page**

A visual and audible signal will appear/sound once the time that has been set for each level has been reached (the word **ADD** will appear).

7. Place the product to be cooked on trays and place them in the oven on the tray holders. Close the door.

 **When the oven is hot, open the door carefully, standing to the side of the appliance to avoid direct heat: the steam accumulated may cause burns.**

 **The audible signal will stop automatically after a few seconds. The visual signal shown on the display is deactivated when the door is opened.**

Signals for all the other levels will then sound. Repeat the procedure from point 7.

 **The (audible and visual) signals do not stop the cooking process and the oven will continue operating unless switched off.**

 **This means that the oven needs to be switched off manually once cooking is complete: Press the “ENTER” key (Fig 4/C) and press the “ESC” key (Fig 4/B) several times to return to the Home Page.**

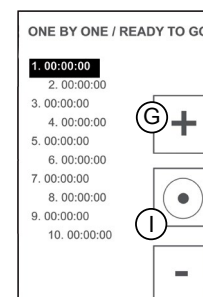
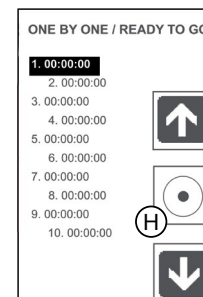
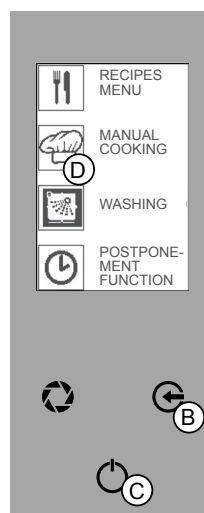
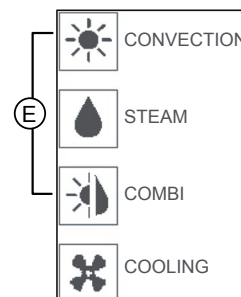


Fig.4

7. PROGRAMMING

7.1 RECIPES LIST

SAVE RECIPE

Press the “GO!” icon to activate the main menu.

1. Press the “RECIPES” icon (Fig 1/D) and then press the “NEW” icon (Fig 1/E).

Select the first letter of the recipe with the “ARROWS” icons (Fig 1/F). Press the “ENTER” key (Fig 1/C) to confirm.

Fill in the name of the recipe.



Press the “BACK” icon (Fig 1/P) to cancel the letter you entered

Keep the “ENTER” key pressed (Fig 1/C) and select the desired cooking mode: CONV., STEAM, COMBI (Fig 1/G).

2. Press the icon for the required cooking mode (e.g. Fig 1/I) and use the “MINUS” and “PLUS” icons (Fig 1/N) to set the temperature to between 40 °C and 250 °C.

Press the “CONVECTION” icon to confirm (Fig 1/H).



In STEAM mode the temperature is between 40 °C and 100 °C

Press the “TIME” icon (Fig 1/L) and use the “MINUS” and “PLUS” icons (Fig 1/N) to set the time between 1 minute and 09:00 hours/minutes.

Press the “TIME” icon to confirm (Fig 1/E).



The time must be set (not infinite) in order to proceed to the next stage

3. To save other stages, press the “NEXT” button (Fig 1/M) and repeat the operations.



“DOOR” stage: Press the “DOOR” icon (Fig 1/O). This stage reminds the operator to open the door to make changes to the product being cooked (e.g. by adding ingredients)

4. Press and hold the “ENTER” key (Fig 1/C) and press the corresponding icon in which you would like to save the new recipe (Fig 1/N).



The icons represent cooking categories: e.g. fish, meat, pastry, vegetables, bread and preferred (the most used recipes saved automatically)



It is possible to save 100 recipes and 5 phases/recipe

A screen and a triple acoustic signal confirm saving.



You can set other parameters in the “SAVE RECIPES” function (e.g. fan, humidity, vent and core probe)

Press the “ESC” key (Fig 1/B) several times to exit without saving and return to the Home Page.

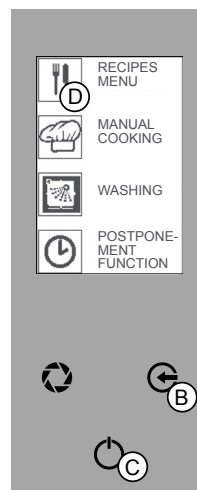
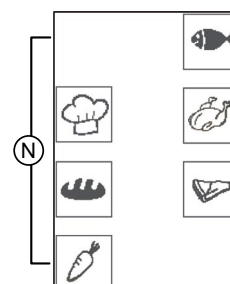
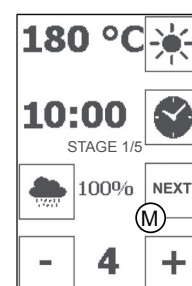
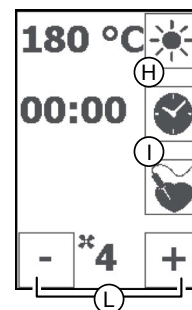
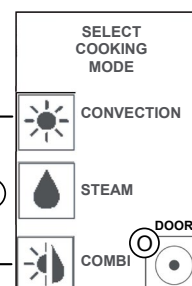
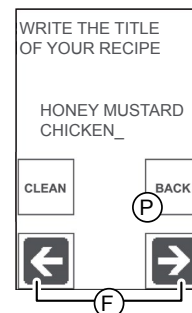
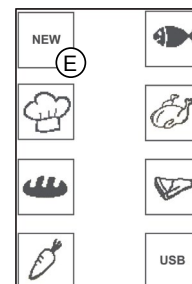


Fig.1

7. PROGRAMMING

CHANGE RECIPE

Press the “GO!” icon to activate the main menu.

Press the “RECIPES” icon (Fig 2/I) and the icon in which the recipe you would like to change is saved (Fig 2/E).

Select the saved recipe with the “ARROWS” icons (Fig 2/M) and press the “CONFIRM” icon (Fig 2/L) to display the recipe.

If required, change the parameters (see section 7.1 “Saving RECIPES, point 2).

Keep the “NEXT/PIÙ” or “PREV/MENO” icon (Fig 2/N) pressed to select other phases of the recipe.



To delete a stage, press the “TIME” icon, press the “MINUS” icon (Fig 2/N) and reset the time (00:00) for the stage to be deleted.

Press the “ENTER” key (Fig 2/C) twice and the “ESC” key (Fig 2/B) once to save the changes.



“SAVE?” is displayed

Press the “ENTER” key (Fig 2/C) and select the icon where you would like to save the recipe that has been changed (Fig 2/E). A screen and a triple acoustic signal confirm saving.

To exit without saving, press the “ESC” key several times to return to the Home Page (Fig 2/B).

START RECIPE

Press the “GO!” icon to activate the main menu.

Press the “RECIPES” icon (Fig 2/I) and press the icon in which the recipe you require is saved (Fig 2/E).

Select the recipe using the “ARROW” icons (Fig 2/M).

Press the “CONFIRM” icon (Fig 2/L) to select the recipe.

Press the “ENTER” key to start pre-heating.



“PRE-HEATING” phase: 20°C higher than the set temperature



Press the “ENTER” key (Fig 2/C) to stop pre-heating (“PAUSE” function)

The “ADD” screen will appear once pre-heating is complete (Fig. 2/L). Open the door and place the product inside. Then close the door of the oven.

The selected recipe starts, countdown starts.



“PAUSE” function: Press the “ENTER” key (Fig 2/C) to interrupt the function in progress and press the “ENTER” key again (Fig 1/C) to resume cooking



Press the “ESC” key (Fig 2/B) twice to interrupt the recipe.

DELETE RECIPE

Press the “GO!” icon to activate the main menu.

Press the “RECIPES” icon (Fig 2/I) and press the icon in which the recipe you would like to delete is saved (Fig 2/E).

Select the required recipe using the “ARROW” icons (Fig 2/M).

Keep the “DEL” key (Fig 2/G) pressed to delete the saved recipe.

An acoustic signal confirms deletion.

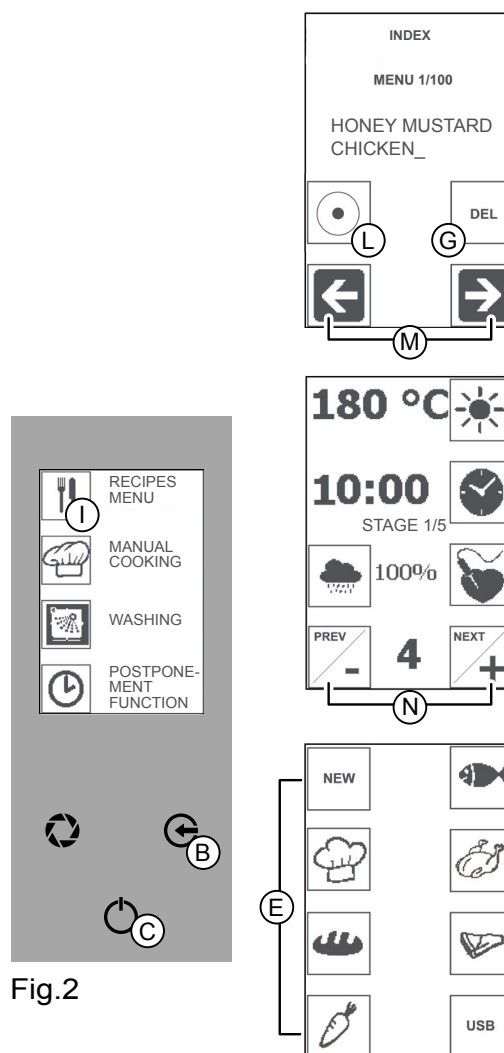


Fig.2

7. PROGRAMMING

7.2 USB DEVICE

DOWNLOADING RECIPES

Proceed as follows to save the recipes saved on the oven to a USB device:

Press the "GO!" icon to activate the main menu.

Press the "RECIPES" icon (Fig 3/D) and the "USB" icon (Fig 3/E).

Open the cover below the oven's control panel and insert the USB device. Press the "SAVE RECIPES" button to select the function (Fig 3/F).

Wait until the recipes have been downloaded (SAVE - FINISH - Fig 3/G). Remove the USB device and close the cover again. Press the "ESC" key (Fig 3/B) several times to return to the Home Page.

UPLOADING RECIPES

Proceed as follows to save the recipes saved on a USB device to the oven:

Press the "GO!" icon to activate the main menu.

Press the "RECIPES" icon (Fig 3/D) and the "USB" icon (Fig 3/E).

Open the cover below the oven's control panel and insert the USB device.

Press the "IMPORT RECIPES" button to select the function (Fig 3/F).

Wait until the recipes have finished uploading (READ - FINISH - Fig 3/G).

Remove the USB device. Close the cover. Press the "ESC" key (Fig 3/B) several times to return to the Home Page.

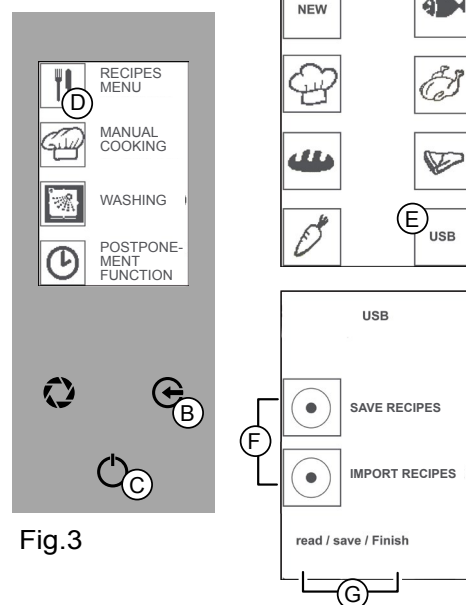


Fig.3

8. LOADING AND UNLOADING THE PRODUCT



When loading the product into the appliance and unloading it, there is a residual risk of being burnt; this risk can occur coming into unintentional contact with the cooking compartment, trays or recipients or processed material



Whenever the "cooking compartment" must be accessed, always remember that there is a burn hazard. It is therefore mandatory to take appropriate measures for personal protection. Wear protective equipment that is suited to the operations to be performed.



Wear the proper individual protective clothing before proceeding with cleaning operations (gloves, mask, goggles)



Open the door while standing to the side of the appliance to avoid direct heat



Door opening: hold the handle, turn right or left and pull to release the spring mechanism. Door closing: hold the handle and push the door to lock the spring mechanism.



See section 5 "OPERATING PARAMETERS" before placing food in the oven

LOADING THE PRODUCT

Load the product to be processed on tray(s) and insert on the tray holders previously installed in the oven. (Fig. 1)

Start the commissioning procedure daily (see 4. Commissioning or Programming (see 7 PROGRAMMING))

UNLOADING THE PRODUCT

Open the oven door and unload the trays from the tray holder using the appropriate personal protection equipment.



Once you have finished processing, if necessary, start the maintenance procedure (see 9 Routine maintenance).

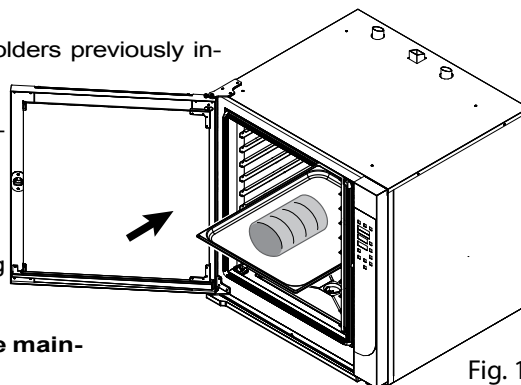


Fig. 1

9. ROUTINE MAINTENANCE

9.1 CLEANING THE APPLIANCE

General remarks



The appliance is used to prepare food products. Keep the appliance and the surrounding area constantly clean.



The appliance must be cleaned regularly and every incrustation or food deposit removed.



The appliance must be cleaned with the cooking compartment empty



In the event of prolonged inactivity, besides disconnecting the supply lines, you must thoroughly clean all the inside and outside parts of the appliance.



Whenever the "cooking compartment" must be accessed, always remember that there is a burn hazard. It is therefore mandatory to take appropriate measures for personal protection. Wear protective equipment that is suited to the operations to be performed.



Wear the proper individual protective clothing before proceeding with cleaning operations (gloves, mask, goggles)



Open the door while standing to the side of the appliance to avoid direct heat



The chemical effect of salt and/or vinegar or other acid substances can in the long run cause the inside of the cooking chamber to corrode during cooking. At the end of the cooking cycle for these substances, the appliance must be washed thoroughly with detergent and thoroughly rinsed.



The liquid detergent for cleaning the cooking compartment must have certain chemical features:

- pH greater than 12
- without chlorides/ammonia and with a viscosity and density similar to water.



Thoroughly read the information on the detergent product labels. Wear protective equipment suitable for the operations to be performed. (See the protection methods on the package label)



Use non-aggressive products for cleaning the outside of the appliance (use detergents on the market for cleaning steel and glass).



Be careful not to damage stainless steel surfaces. Do not use corrosive products, abrasive material or sharp tools.



Rinse the surfaces with tap water and dry them with an absorbent cloth or other non-abrasive material.



Do not clean the appliance with direct jets of water and/or water under pressure.



When cleaning is finished, for good door seal maintenance, clean the gaskets with water and neutral soap, dry thoroughly and, once dry, put talcum powder on the surface of the gaskets. For proper gasket maintenance, this operation must be performed weekly



Cleaning of aeration apertures: Cooling the electronic compartment is ensured by means of the ventilation apertures at the right front of the equipment (6 and 10 level). Once a week, check that the aeration grid is clean and not obstructed by dust by cleaning its surface with a dry cloth



Maintenance of internale surface: The general principle consists in not allowing the following to settle or be left in certain places:

- substances likely to become concentrated and so become very corrosive.
- Settling of different minerals contained in water and likely to generate corrosion effect performance reduce service life (fan balancing, exchanger dissipation, etc)



Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision



Wait for the temperature of the appliance and all its parts to cool off, so that the operator is not burnt

9. ROUTINE MAINTENANCE

Summary table: qualification-intervention-frequency



Generic operator

Person authorised and employed to operate the appliance with guards active, capable of performing routine tasks.



Homogeneous operator

Expert operator authorised for handling, transporting, installing, servicing, repairing and scrapping the equipment.

	TYPE OF OPERATION	FREQUENCY OF THE OPERATIONS
	Cleaning at commissioning Cleaning the cooking compartment FILTER CLEANING Checking the liquid detergent level Cleaning the condensation collection tray Cleaning the interior and exterior glass Inspection and cleaning of the door gasket	Upon arrival after installation At the end of daily production As needed Every 2/3 days (as needed) At the end of daily production As needed At the end of weekly production
	Check and clean the drains	Every 30 days with very hard water and no water softener

9.2 CLEANING AT COMMISSIONING



When the appliance leaves the factory, the exposed parts are treated with special protective material.



At the first startup, the appliance must be thoroughly cleaned to remove any foreign material from inside and outside the cooking compartment.

Remove the outer protective film by hand and thoroughly clean all the outside parts of the appliance.



Do not use abrasive tools and corrosive detergents (see 9.1 See general warnings)

When finished with the cleaning described for the outside of the appliance, clean the cooking compartment.

Depending upon the model, the cooking compartment can be cleaned with the automatic procedure if the appliance has this option, or with the manual procedure.



For models with washing, position the filter connected to the tube for collecting the detergent in the appropriate container (Fig. 1/A).



The appliance must be cleaned with the cooking compartment empty

Open the door and remove the trays (if present) from the tray holder (Fig. 1).

Remove the tray holding, removing it from the pins (Fig 2/B-C-D).

Depending on the model, for cooking compartment cleaning follow the instructions in paragraphs:

- Clean the cooking compartment with automatic washing. The oven will perform a cleaning cycle with the detergent and will complete the procedure by rinsing the cooking compartment.
- Clean the cooking compartment with manual washing. This procedure is used in ovens that do not have the automatic washing option.

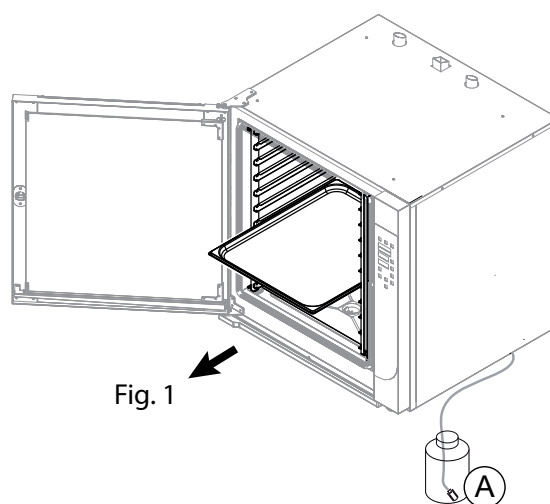


Fig. 1

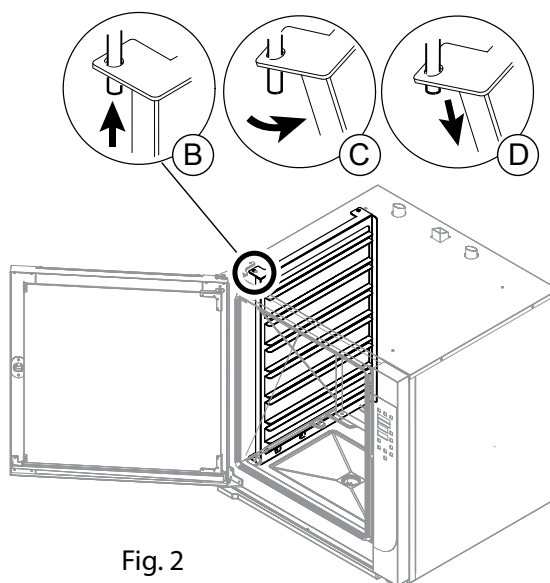


Fig. 2

9. ROUTINE MAINTENANCE

9.3 AUTOMATIC WASHING

START WASHING

1. Press the "GO!" icon to activate the main menu.
Press the "WASHING" icon (Fig 3/L).

It is possible to select the following washing cycles:

FAST: brief washing cycle without detergent.

RINSE ONLY: complete washing cycle without detergent.

SHORT: brief washing cycle with one detergent cycle.

MEDIUM: complete washing cycle with two detergent cycles

LONG: complete washing cycle with three detergent cycles.

2. Press the corresponding icon to select the desired washing cycle (Fig 3/L).

Press the "ENTER" key (Fig 3/C) to start washing.

The features of the selected washing cycle with the countdown appear on the display (Fig 3/M).



Depending on the amount of dirt, the recommended washing cycle is displayed.

STOP WASHING

Press the "ENTER" key (Fig 3/C).

Before adding the DETERGENT (Fig 3/M - SOFTENING)

Press the "ENTER" key (Fig 3/C) to resume washing (Fig 3/C).

Press the "ESC" key (Fig 3/B) several times to return to the Home Page.

After adding the DETERGENT (WITH DETERGENT + WATER)

Press the "ENTER" key (Fig 3/C) to resume washing (Fig 3/C).



ONLY THE WASHING FUNCTION (the rest of the functions are disabled).

Possible actions: Press the "ENTER" key to resume the interrupted washing cycle or select a different washing program (see "START WASHING", point 2).

9.4 MANUAL WASHING

The operator performs the washing and rinsing of the cooking compartment by applying liquid detergent during the cleaning procedure and drinking water during the rinsing procedure.



The appliance must be cleaned with the cooking compartment empty, without grills, trays or other accessories (Fig.4-5).

Set the STEAM cooking mode, the TEMPERATURE parameter to 100 °C and the TIME to 20' (see section 6.1 Convection - Steam - Combi).

When the operation is complete, open the door, allowing the cooking compartment to cook for a few seconds.

Apply using a regular steamer (Fig. 6) over the entire surface of the cooking chamber and manually thoroughly clean the entire surface using a non-abrasive sponge (Fig. 6).

When the operation is complete, rinse the cooking compartment thoroughly with drinking water and never use jets of water under pressure.

Having successfully completed the operations described, carefully wipe the cooking chamber with a non-abrasive cloth.

If necessary, repeat the operations described above for a new cleaning cycle.

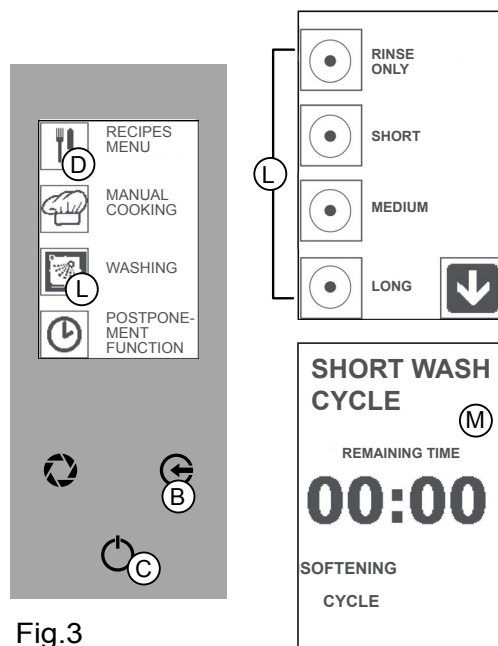


Fig.3

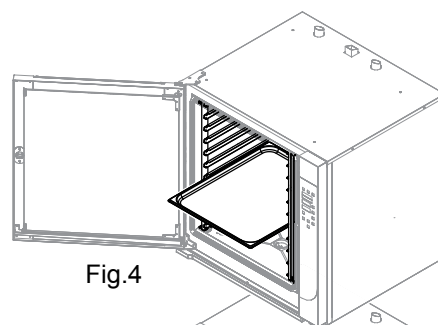


Fig.4

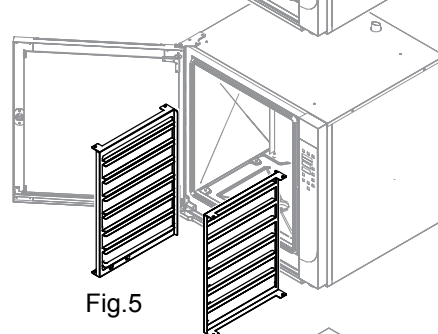


Fig.5

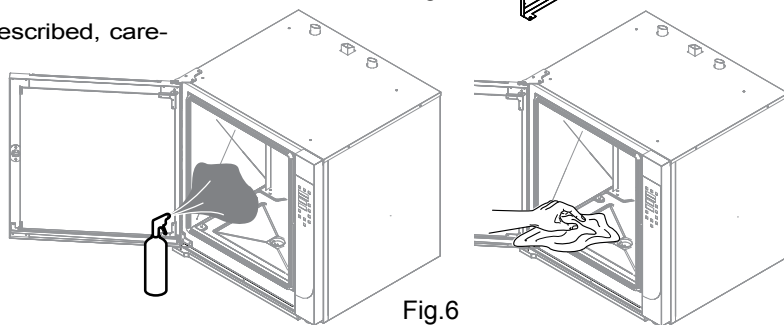



Fig.6

9. ROUTINE MAINTENANCE

9.5 PERIODIC INSPECTIONS CLEANING THE COOKING COMPARTMENT

Inside the cooking compartment there could be various types of solid residue deposits. A visual inspection must be performed at the end of the day to see if this occurred. If so, manually remove these residues and, as needed, unscrew the filter from the base of the cooking compartment (Fig. 7) to free the drain of possible residues. When these operations are complete, replace the filter inside the cooking compartment.

 **If necessary, remove the tray holders from (Fig.8) the pivot and take them out of the cooking compartment**

FILTER CLEANING

If necessary, remove the filter (fig. 14), wash with potable water and non-abrasive and/or corrosive material to eliminate possible solid residues. • Dry carefully. When these operations are complete, install the filter.

 **“Filter Cleaning” message (Display 2): carry out the routine maintenance of the filter.**

Once you have finished cleaning, press and hold the “ENTER” key for 5 seconds to clear the message

CLEANING THE CONDENSATION COLLECTION TRAY

Inside the condensation collection tray there could be residue that obstruct the flow of liquids. A visual inspection is required at the end of the day to see if this has occurred. Manually remove these residues as needed to free the drainage hole (Fig. 10).

CLEANING THE INTERIOR AND EXTERIOR GLASS

The equipment has a fixed, glass attached to the door, and a mobile glass. If necessary and with the door completely open, remove the glass retainers (fig. 9) and carefully clean the glass from both sides. Before hooking it back to the door, carefully clean the fixed internal glass.

INSPECTION AND CLEANING OF THE DOOR GASKET

At the end of each washing of the cooking compartment and at the end of the daily cycle, thorough cleaning of the door gasket is needed for proper maintenance (Fig. 11).

Wash the gasket with non-abrasive and/or corrosive material, dry it thoroughly and spread vaseline (for food) over the surface to keep it soft and in good condition.

CHECKING THE LIQUID DETERGENT LEVEL

Appliances with automatic washing required a visual inspection at the end of the day to check the detergent in the special container (Fig. 12).

Make sure there is liquid detergent in the container and replace and/or refill as necessary.

If there is no liquid detergent, the appliance does not report any anomaly and washing will be performed without detergent.

CHECK AND CLEAN THE DRAINS

For correct disposal of the water in the drainage system, make sure that there are no obstructions or blockages of any kind along the entire line (Fig. 9-13).

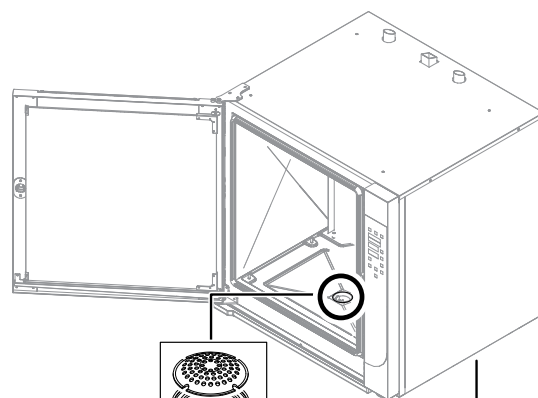


Fig. 7

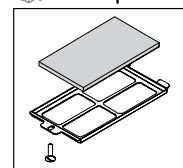
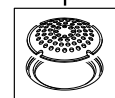


Fig. 14

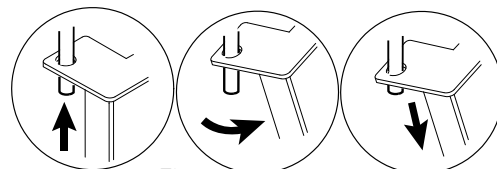


Fig. 8

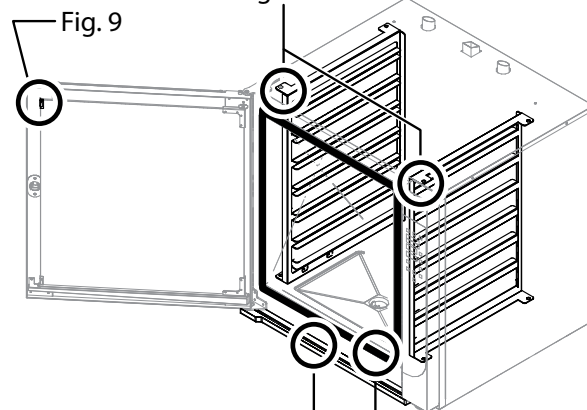


Fig. 9



Fig. 10

Fig. 11

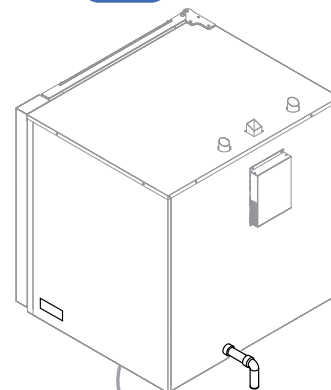


Fig. 12



Fig. 13

10. ALARM SIGNALS

10.1 List of alarms

Anomalies are shown on Display 2 during operation, see the description:

Chamber probe alarm: temperature probe broken or interrupted.

Humidity probe alarm: humidity probe broken or interrupted.

Internal core probe alarm: core probe broken or interrupted (it is possible to use the oven without probe in the core).

External core probe alarm: core probe broken or interrupted or not inserted correctly (it is possible to use the oven without probe in the core).

Board temperature alarm: board overheated (over 70° C).

Motor alarm: motor overheated.

No water alarm: insufficient water supply.

EFP: incorrect loading/updating software.

FLAM: no power flame.

Vent alarm: venting device malfunction.

OFFRUN alarm: fast temperature rise.

Pressing and holding the “ENTER” button for 5 seconds will temporarily clear the alarm. The message will reoccur until resolution of the problem.



Contact the authorised service centre.

The authorised technician will identify the cause of the problem and restore proper operation.

TROUBLESHOOTING



Whenever the appliance does not work properly, try to solve the less serious problems using this table.

ANOMALY	POSSIBLE CAUSE	INTERVENTION
The appliance does not turn on.	<ul style="list-style-type: none"> The master switch is not connected. The circuit breaker or magnetic circuit breaker has tripped 	<ul style="list-style-type: none"> Connect the master switch. Reset the circuit breaker or magnetic circuit breaker
Steam is not being generated	The water tap is closed	Open the water tap
Water does not drain from the cooking compartment.	The drain is clogged.	<ul style="list-style-type: none"> Clean the drain filter. Free the drain from residues.
The inner walls are covered with limescale.	The water softener is not connected or is empty	<ul style="list-style-type: none"> Connect the appliance to a water softener. Regenerate the water softener. Descale the cooking compartment.
The cooking compartment is stained.	<ul style="list-style-type: none"> Water quality Ineffective detergent. Insufficient rinsing. 	<ul style="list-style-type: none"> Filter the water (see water softener). Use the recommended detergent. Rinse once again.
The gas appliance will not turn on	<ul style="list-style-type: none"> Gas valve closed. Air in the hose 	<ul style="list-style-type: none"> Open the gas valve Repeat the operation
No water	The water tap is closed	Open the water tap
Electronic components overheating (Alarm board temperature)	Cooling fans obstructed	Free the air passage or clean the filters
Filter cleaning message	Filter maintenance timer exceeded	Proceed with cleaning (see 9.5 Periodic inspections)



If the problem cannot be resolved, turn the appliance off and shut all the supply valves. Then contact customer service.

Deactivation and scrapping of appliance



OBLIGATION OF DISPOSING OF MATERIALS USING THE LEGISLATIVE PROCEDURE IN FORCE IN THE COUNTRY WHERE THE APPLIANCE IS SCRAPPED.

PURSUANT TO the directives (see section no. 0.1) relating to the reduction of use of the hazardous substances in the electrical and electronic appliance and to the waste disposal. The symbol of the barred waste bin carried on the appliance or its packaging indicates that the product at the end of its useful life it must be disposed of separately from other waste.

Sorted waste disposal of products at the end of their useful life is organised and managed by the manufacturer. The user should dispose of this equipment contacting the manufacturer and following the system adopted by the latter to allow the separate collection of the equipment at the end of its service life. Appropriate separate collection for subsequent start-up of equipment assigned to recycling, treatment and disposal that is environmentally compatible contributes to avoiding possible negative effects on the environment and on health and promotes the reuse and/or recycling of the materials of which the equipment is composed. If the holder of this product disposes of it illegally, this involves the application of administrative sanctions provided by the laws in force.



Specialised personnel is in charge of deactivation and scrapping of the appliance.

Waste disposal



During operation and maintenance, do not disperse pollutants (oils, grease, etc.) into the environment and perform differentiated waste disposal depending on the composition of the different materials and in compliance with relevant laws in force.

Illegal waste disposal will be prosecuted by laws in force in the territory where the violation has been ascertained.

 REMARKS

FOUR ELECTRONIQUE NUMERIQUE A ECRAN TACTILE - 2.0
MANUEL D'UTILISATION ET DE MAINTENANCE ORDINAIRE



FORNO ELETTRICO
ELECTRIC OVEN
FOUR ELECTRIQUE
ELEKTROBACKOFEN
ELEKTRISCHE OVEN
FORNO ELÉTRICO



FORNO A GAS
OVEN GAS
FOUR A GAZ
GASBACKOFEN
GASOVEN
FORNO A GÁS

