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INSTRUCTIONS FOR THE USER: these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.



INSTRUCTIONS FOR THE INSTALLER: these instructions are intended for the qualified technician who must perform the installation, put it into operation and test the appliance.

**GB-IE** 



# 1. INSTRUCTIONS FOR SAFETY AND USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. IT MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE OVEN. WE URGE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE OVEN. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS OVEN IS INTENDED FOR PROFESSIONAL USE AND CONFORMS TO THE **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING** AND **HEATING-UP OF FOOD**; ALL OTHER USES ARE CONSIDERED IMPROPER.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.



DO NOT DISCARD PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SELECTIVE WASTE COLLECTION CENTRE.



THE APPLIANCE MUST BE CONNECTED TO EARTH IN COMPLIANCE WITH ELECTRICAL SYSTEM SAFETY REGULATIONS.



WHEN LINKING UP TO MAINS BY PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH APPLICABLE REGULATIONS. **NEVER UNPLUG BY PULLING ON THE CABLE**.



DO NOT OBSTRUCT VENTILATION OR HEAT DISPERSAL OPENINGS.



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE OVEN, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE POWER SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE. **NEVER ATTEMPT TO REPAIR THE APPLIANCE**.



NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: IF IT SHOULD ACCIDENTALLY BE SWITCHED ON, THIS MIGHT CAUSE A FIRE.



THE APPLIANCE BECOMES VERY HOT DURING USE. SUITABLE HEAT-PROOF GLOVES SHOULD BE WORN FOR ALL OPERATIONS.



THE ID PLATE WITH TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME IS POSITIONED VISIBLY ON THE SIDE OF THE OVEN. DO NOT REMOVE THIS PLATE FOR ANY REASON.

# Instructions for safety and use

DETERGENT (DO NOT USE ABRASIVE PRODUCTS)





THE APPLIANCE IS DESIGNED FOR PROFESSIONAL USE BY TRAINED PERSONS. DO NOT ALLOW CHILDREN TO GO NEAR IT OR PLAY WITH IT.

TRAYS MUST BE WASHED BEFORE USE WITH A SUITABLE KITCHENWARE

THE OVEN IS DESIGNED FOR A MAXIMUM LOAD OF 3.5 KG.





THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT – (WEEE).

THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.



BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

The manufacturer declines all responsibility for damage to persons or things caused by the non-observance of the above prescriptions or deriving from tampering with any part of the appliance or by the use of non-original spares.



### **INFORMATION FOR USERS**

Pursuant to Directives 2002/95/EC, 2002/96/EC and 2003/108/EC relating to the reduction of the use of hazardous substances in electrical and electronic appliances, as well as to the disposal of refuse. The crossed out bin symbol on the appliance indicates that the product, at the end of its useful life, must be collected separately from other refuse. Therefore, the user must consign the product that has reached the end of its working life to the appropriate selective collection centres for electrical and electronic refuse, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis. Adequate selective collection for the subsequent forwarding of the decommissioned product to recycling, treatment and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health and promotes the recycling of the product by the user results in the application of administrative sanctions.





# 2. OVEN INSTALLATION



The oven must be installed on a free-standing horizontal work top. The distance from the rear wall must allow easy access to the terminal board for connection of the power supply cable. Installation must be carried out by a **qualified technician** and in compliance with EEC DIRECTIVES currently in force.

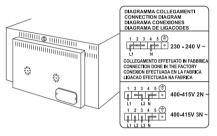
## 2.1 Electrical connection



Make sure the voltage and the cross-section of the power cord match the specifications indicated on the identification plate positioned on the side of the oven. **Do not remove this plate for any reason**.

The oven is equipped with a three-core H07RN-F cable for operation at 220-240V~.

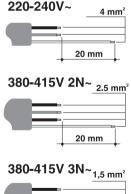
For operation at **380-415V2N**~ or **380-415V3N**~, the power supply cable must be changed and the connection to the terminal board must be modified. This is can be accessed by removing the panel located on the back of the oven.

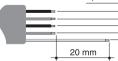




The supplied cable is a H07RN-F 3 x 4  $mm^2$  three-core cable.

For operating at **380-415V2N**~ or **380-415V3N**~, the cable must be replaced by a H07RN-F type. The cross-section of the wires of the new cable must not be less than 2.5-1.5 mm<sup>2</sup> (4 x 2.5 mm<sup>2</sup> - 5 x 1.5 mm<sup>2</sup>), remembering that the end to be connected to the oven must have an earth cable (yellow-green) that is at least 20 mm longer.











When linking up to mains by plug and socket, the connection must be completed with a three-core plug of adequate capacity (25A), or, for operation at **380-415V2N**~ or **380-415V3N**~, a five-core plug (16A). The plug and wall-mounted socket must be of the same type (in accordance with CEI regulations). Make sure that the supply line is suitably earthed. Avoid use of adapters and shunts.



If the appliance is connected to the electrical mains supply in a permanent manner, install a multipolar cut-out device on the line, with contact opening distance equal to or greater than **3 mm** located near the appliance and in an easily reachable position.



WARNING: if the phase voltage drops below 190 VAC, the performance of the oven may suffer, not due to the product itself.



The terminal marked with this symbol connects parts together that are normally at zero potential. Connect the appliances appropriately using this terminal in order to make sure that they are equipotential.

### 2.1.1 Safety thermostat

The oven is equipped with a safety device that takes action in case of serious malfunction. To re-arm the safety device you must contact the technical assistance service.



**The manufacturer declines all responsibility** for damage to persons or things caused by the non-observance of the above prescriptions or deriving from tampering with any part of the appliance.



### 2.2 Levelling

Level the oven on the ground using the four adjustable feet. In order to adjust them, loosen the lock nut and unscrew the foot. The adjustment screws have a range of 10 mm.





## 2.3 Connection to the water mains (only in the steam model)

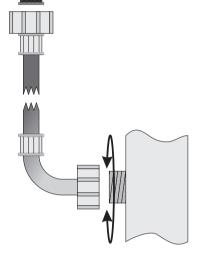
Connect the water inlet socket on the back to a water socket with a threaded **34** gas opening, taking care to screw it tightly to the hose.

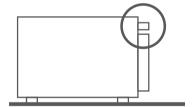
If the water piping is new or has been unused for a long time, before connection, run the water to make sure it becomes clear and free of impurities. Without this precaution, there is a risk that the water inlet will become clogged causing damage to the appliance.

It is recommended to supply the oven with water pressure between: min. 50 kPa and max. 500 kPa.

## 2.4 Steam outlet pipe

Depending on the model, there are two outlet pipes on the back of the oven for releasing the steam produced during cooking. These **must** be left free of any obstruction. **Avoid crushing them**.





# 3. DESCRIPTION OF CONTROLS





# START BUTTON

This button lets you start cooking operations or perform a rapid cooling cycle when they are finished. In the steam model it starts the humidification cycle.





STOP BUTTON This button lets you stop cooking at any time.



### DISPLAY

This lets you display the selected program and related cooking parameters, as well as the operating power.



### PROGRAM SELECTION KNOB

Allows you to set the cooking operation using one of the preset programs, to select the temperature and duration of the cooking operation as well as the operating power.











# 4. USING THE OVEN

### 4.1 Warnings and general advice



When using the oven for the first time, heat it up to its maximum temperature for a duration long enough to burn off any oily residues from the manufacturing process.

To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.



## 4.2 Setting the power

When connecting the oven for the first time, the maximum power absorbed will appear **flashing** on the display. If the product is already connected, this will be in the "**OFF**" state. In both cases proceed as follows:

- Press the "**PUSH**" knob for at least 3 seconds: the display will show the text "**P8.3**" (equivalent to the maximum absorbed power of 8.3 kW) if the oven connection is **three phase**, or "**P5.5**" (equivalent to the maximum absorbed power of 5.5 kW) if the oven connection is **single phase**.
- Turn the knob to the + or symbols to move between the proposed power absorptions P8.3, P5.5 and P3.0 (if the oven connection is three phase), or P5.5 and p3.0 (if the oven connection is single phase).
- Once you have selected the power, press the "**PUSH**" button to confirm the selection.



The power setting operation must be performed the first time that the oven is connected.

The value set is stored and used automatically whenever the oven is used subsequently.





### 4.3 Choice of programs

This appliance allows you select 40 cooking programs including:

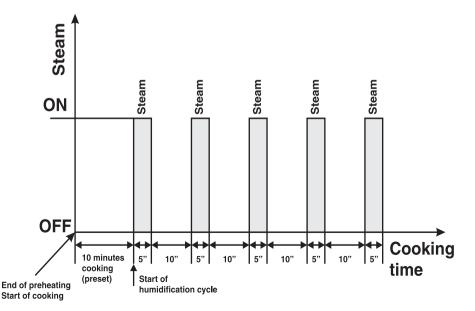
- 38 programs that can be edited and saved as the user wishes
- 1 manual program "P40"
- 1 preheating program with delayed start "P39"

# 4.4 Humidified cooking operations (only in the steam model)

The **humidified** programs that the user can modify are included between **P01** and **P40** apart from program **P39**. For each program it is possible to increase the number of the humidification cycles from **0** to **10** (where 0 corresponds to traditional cooking without using humidification). Humidification cycles can be modified only if an oven temperature higher than 150°C is set.

Water can be allowed to flow inside the cooking chamber <u>only during</u> <u>cooking</u>, by controlling the relevant inlet valve manually. To do this, just keep the "**START**" button pressed for at least one second. Releasing the button stops the water from flowing in.

The diagram below represents an example of cooking with 5 humidification cycles.







## 4.5 Editing / saving a program

The oven has 38 programs that can be modified by the user (from **P01** to **P38**). To set the operational parameters of a program:

- Turn the knob to the + or symbols to select the program you wish to save / edit.
- Keep the "**PUSH**" knob pressed for 3 seconds: the display will show the cooking temperature.
- Turn the knob to the 🖿 or 🔤 symbols to set the cooking temperature.
- Press the "PUSH" knob: the display will show the cooking time.
- Turn the knob to the + or symbols to set the cooking time (from 1 to 99 min).
- <u>Only on the steam model</u>, press the "**PUSH**" knob; the display will show the "**H00**" humidification cycle. Turn the knob to the 📑 or 🧮

show the "H00" humidification cycle. Turn the knob to the symbols to set the humidification from "H00" to "H10".

- Press the "**PUSH**" knob to exit from the data setting and saving phase. The message "**PEnd**" will appear on the display and the parameters will be saved.
- After 3 seconds the display will show the parameters set in rotation.
- To return to the "**OFF**" condition keep the "**STOP**" button pressed for 4 seconds.





### 4.6 Running a program

From the "OFF" status proceed as follows:

- Turn the knob to the 🛨 or 🗖 symbols to select one of the available programs from **P01** to **P38**. The display will show the parameters of the selected program in rotation.
- To start the program press the "START" button. The appliance will perform a preheating cycle, showing the message "PrEh" on the display.
- When preheating is finished, a series of beeps lasting 3 seconds indicate that is possible to proceed with the cooking operation. The message "**PrEh**" will flash on the display.
- To start the cooking, keep the "**START**" pressed for 2 seconds. The display will show, in order, the temperature set, the time remaining until the end of cooking and the program selected.
- It is possible to start the cooking early before the preheating temperature is reached, by keeping the "START" button pressed for 3 seconds.
- During the last minute of cooking, only the countdown of the remaining 60 seconds will be displayed. At the end, a beep and the text "**End**" flashing (for 20 minutes) will indicate that the cooking has been completed.
- To return to the "**OFF**" condition keep the "**STOP**" button pressed for 4 seconds.



During cooking, if it is necessary to open the oven door, the display shows the message "**door**" together with a continuous acoustic signal. When the door is closed the oven will continue cooking.





### 4.6.1 Extending a cooking operation

When a cooking operation finishes, it is possible to extend it manually:

- While the display is showing the message "End", press the "START" button; the text "tP00" will appear on the display.
- Turn the knob to the + or symbols to set the additional minutes of cooking; at most 20 extra minutes are allowed.
- To start the cooking extra time that has just been set, press the "START" button for at least 2 seconds.
- At the end of cooking, the text "**End**" will continue to flash for the next 20 minutes and the oven light will remain on.

## 4.7 Manual cooking

The manual program is "**P40**" and can be edited by the user, but does not save the cooking parameters set in memory. To select this program proceed as follows:

- Save the program temporarily, as described in chapter 4.5 Editing / saving a program. Unlike saved programs, the cooking time can be set to infinite; the display will show the text "InF".
- After saving it, DO NOT return to the "**OFF**" condition. Press the "**START**" button. The appliance will perform a pre-heating cycle, showing the text "**PrEh**" on the display.
- When preheating is finished, a series of beeps lasting 3 seconds indicate that is possible to proceed with the cooking operation. The text "**PrEh**" will flash on the display.
- To start the cooking, keep the "**START**" button pressed for 2 seconds. The display will show, in order, the temperature set, the time remaining until the end of cooking and the program selected.
- It is possible to start the cooking early before the preheating temperature is reached, by keeping the "**START**" button pressed for 3 seconds.
- During cooking, it is possible to modify the temperature by turning the knob to

the 🛨 or 🔤 symbols; it will continue with the new setting after 3 seconds.

- During the last minute of cooking, only the countdown of the remaining 60 seconds will be displayed. At the end, a beep and the text "**End**" flashing (for 20 minutes) will indicate that the cooking has been completed.
- At the end of the cooking operation, to perform the same program again press the "START" button once more.
- To return to the "**OFF**" condition keep the "**STOP**" button pressed for 4 seconds. The parameters set for the program are deleted.





## 4.8 Preheating with delayed start

The program with delayed pre-heating is set as follows:

- Turn the knob to the to real symbols to select the program "P39".
- Press the "**PUSH**" button for at least 3 seconds; the display shows the current hour flashing.
- Turn the knob to the or symbols to set the current hour.
- Press the "PUSH" button; the display will show the minutes flashing.
- Turn the knob to the 🛨 or 🔚 symbols to set the minutes.
- Press the "PUSH" button; the display will show the temperature flashing.
- Turn the knob to the 📩 or 🔤 symbols to set the temperature.
- Press the "PUSH" button; the display will show the cooking start hour.
- Turn the knob to the 🗄 or 🔤 symbols to set the cooking start hour.
- Press the "PUSH" button; the display will show the minutes flashing.
- Turn the knob to the 📩 or 🔤 symbols to set the minutes.
- Press the "**PUSH**" button to exit from the data setting and saving phase. The text "**PEnd**" appears on the display and after 3 seconds it will display **P39**, the temperature and the pre-heating start time in succession.
- To start the program press the "START" button for at least 2 seconds. The display will show the current time and "P39A" in succession until the program is activated at the set time.



The oven will perform preheating at the set time; during this phase the display shows "**P39**", the text "**InF**" and the set temperature in succession; this will continue until interrupted by the "**STOP**" button. The program must be activated every day. To reactivate it press the "**START**" button for at least 2 seconds.

## 4.9 Rapid cooling

The oven is equipped with a special function that allows the oven interior to be cooled rapidly.

To activate it, when the display shows the text "**OFF**", open the door and press the "**START**" button for at leasts 4 seconds.

This will activate the internal motor fan, the heating elements are switched off and the display shows the text "----".

To stop the function, press the "STOP" button.





# 5. CLEANING AND MAINTENANCE



### Important:

do not aim jets of water directly against the oven; avoid the use of pressure jets.



Before performing any operations, switch off the power supply to the oven.

### 5.1 Cleaning stainless steel



To keep stainless steel in good condition it should be cleaned regularly at the end of the day. Let it cool first.

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids. **How to use:** pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

Do not use metallic sponges or sharp scrapers: they will damage the surface.

Use ordinary non-abrasive products for steel, with the aid of wooden or plastic utensils if necessary.

Rinse thoroughly and dry with a soft cloth or deerskin.





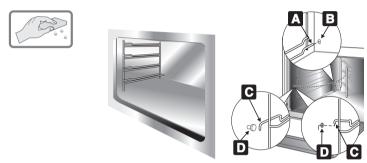




## 5.2 Cleaning the oven interior



To keep the oven in good condition it should be cleaned regularly at the end of the day. Let it cool first. Take out all removable parts. Remove the side runners by extracting the hook "**C**" from the hole or from the pin "**D**" (depending on the model) and the pin "**A**" from the hole "**B**" on the bottom of the oven.



 Clean the oven racks and side runners with hot water and nonabrasive detergent. Rinse and dry.

### 5.3 Door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; in case of stubborn dirt remove with a damp sponge and an ordinary detergent.





# 6. EXTRAORDINARY MAINTENANCE

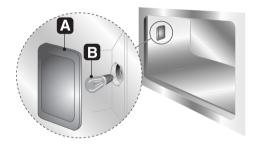
The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



Before performing any operations, switch off the power supply to the oven.

## 6.1 Changing the light bulb

Remove the bulb protector **A**. Replace the bulb **B** with a similar one. Re-fit the bulb protector **A**.





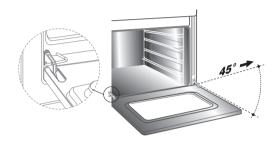
Use only oven bulbs (T 300 °C).





## 6.2 Removing the door

Open the door completely and insert the pins (supplied) into the holes from the inside. Close the door to an angle of about 45° and lift it off. To reassemble, fit the hinges into their grooves, then lower the door into place and extract the pins.



## 6.3 Oven door seal

To permit thorough cleaning of the oven, the seal may be removed. Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.

