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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.

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 SPECIAL GARBAGE 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.

Instructions for safety and use

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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.



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 DETERGENT (DO NOT USE ABRASIVE PRODUCTS).



THE HARDNESS OF THE WATER TO BE USED FOR STEAMING **MUST NOT EXCEED 10-11°F**. USE TAP WATER THAT HAS BEEN TREATED WITH A WATER PURIFICATION OR SOFTENING SYSTEM.



THE USE OF THIS APPLIANCE IS NOT PERMITTED TO PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL ABILITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES.



THE OVEN IS DESIGNED FOR A MAXIMUM LOAD OF 25 KG.



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.



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.

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 MATERIALS OF WHICH THE APPLIANCE CONSISTS. THE ILLICIT DISPOSAL OF THE PRODUCT BY THE USER RESULTS IN THE APPLICATION OF ADMINISTRATIVE SANCTIONS.



Instructions for the installer



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.

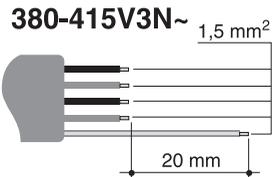
2.1 Electrical connection

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.



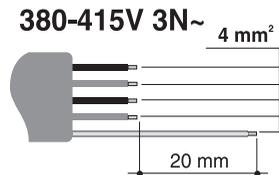
ALFA241

For operation on 380-415V 3N~: use an H07RN-F type five-core cable (5 x 1.5 mm²).



ALFA341

For operation on 380-415V 3N~: use an H07RN-F type five-core cable (5 x 4 mm²).



When linking up to mains by plug and socket, the connection must be completed with a plug of adequate capacity. 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.

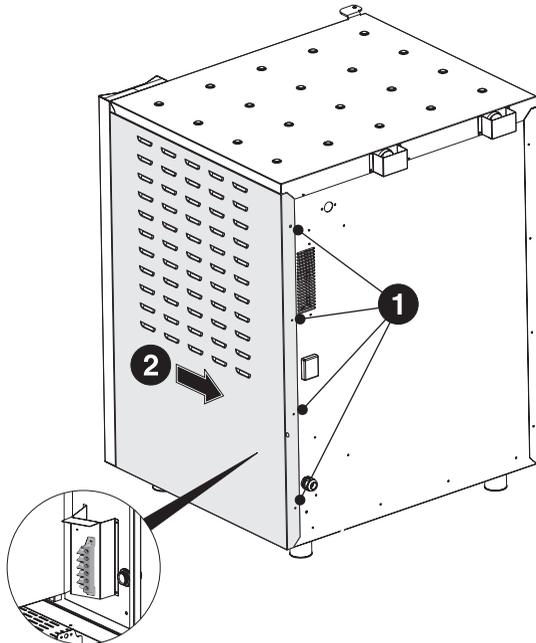


The power socket located in the rear part of the oven must be used only to supply the extraction hood. The hood is provided as an optional accessory and has a maximum absorbed power of 300W.



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 How to reach the terminal board



- 1 Unscrew the fixing screws at the back of the side casing.
- 2 Slide the side casing as shown in the figure.



Instructions for the installer

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2.1.2 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



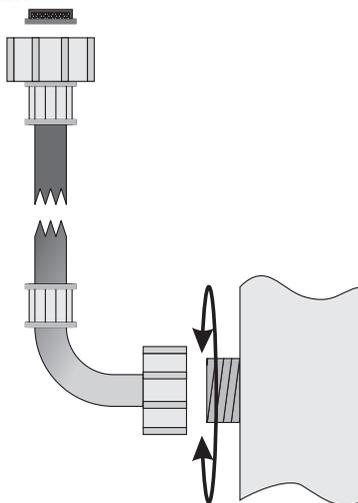
Level the oven on the ground using the four adjustable feet. In order to adjust them, loosen the lock nut and unscrew the foot. The adjustment screws have a range of 10 mm.

2.3 Connection to the water mains

Connect the water inlet socket on the back to a water socket with a threaded $\frac{3}{4}$ 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.

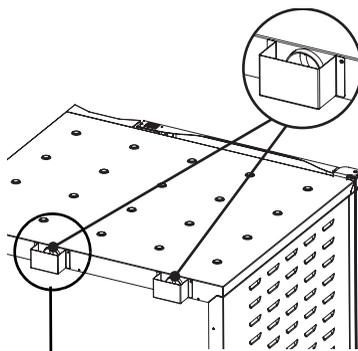
It is recommended to supply the oven with water pressure between: min. 50 kPa and max. 500 kPa.





2.4 *Steam discharge*

Depending on the model, there are two outlet pipes on the back of the oven for releasing the steam produced during cooking. Make sure the pipes are not obstructed and take care not to obstruct them.



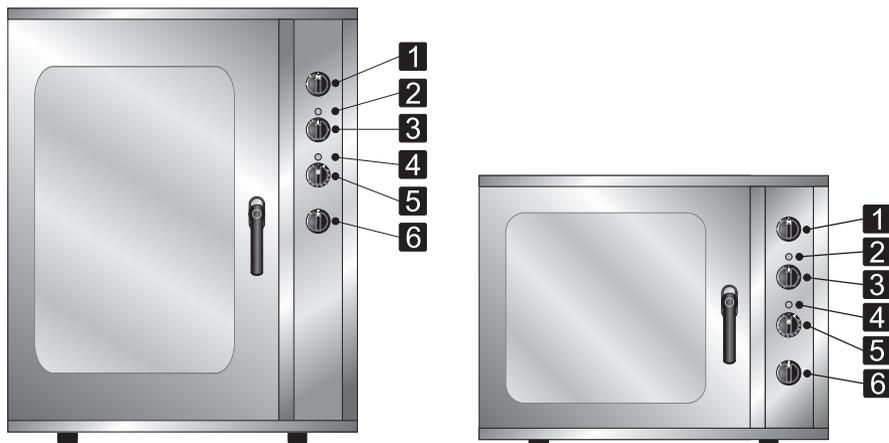
Only on ALFA341



Instructions for the User

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3. DESCRIPTION OF CONTROLS



All the oven controls are grouped together on the side panel.

1

STEAM DISCHARGE REGULATION KNOB

This two-position knob allows to eliminate during cooking the steam that is produced after cooking food. The discharge settings range from 0 to 1 and all the intermediate zones can be used.



2

ORANGE INDICATOR LIGHT

When on, it indicates that the oven is heating up. When the set temperature is reached, the light goes off. During the cooking cycle, the indicator light comes on and goes off various times signalling that the temperature in the oven is being kept constant as per the set value.



3

THERMOSTAT KNOB

This knob allows to select the most suitable cooking temperature for the food to be cooked. The cooking temperature is selected by turning the knob clockwise to the desired setting between 50°C and 250°C. Adjustment is progressive so that the oven also operates at any intermediate value.



Instructions for the User



4

GREEN INDICATOR LIGHT

When off, it indicates the beginning of timed cooking. When on, it indicates that the timed cooking cycle has been completed.



5

TIMER KNOB

For manual control of the cooking time, turn the knob counterclockwise to the symbol .

To set the cooking time, turn the knob clockwise. The numbers from **5** to **60** correspond to minutes. Adjustment is progressive so that the time can also be set to any intermediate value between these numbers. Upon completion of the cooking cycle, the knob automatically returns to **0**, the oven turns off and a buzzer signal is set off. The buzzer will switch automatically off after 20 seconds.



6

STEAM SUPPLY KNOB

This knob allows to select the most suitable amount of steam for the food to be cooked.

Turning the knob clockwise, the selection options range from the **0** setting (no steam is supplied), to the **1** setting (maximum steam supply). Steam continues to be supplied until the knob is released; once released the knob automatically returns to the **0** setting.

Note: The oven thermostat knob must be set between **150°** and **250°C** for steaming.





Instructions for the User

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4. USING THE OVEN

4.1 Warnings and general advice



THE **ALFA341** OVEN IS DESIGNED FOR A MAXIMUM LOAD OF **25 KG.**



THE **ALFA241** OVEN IS DESIGNED FOR A MAXIMUM LOAD OF **12 KG.**

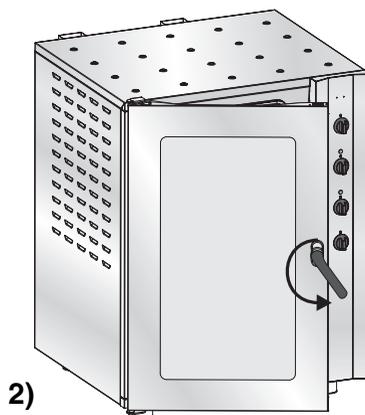
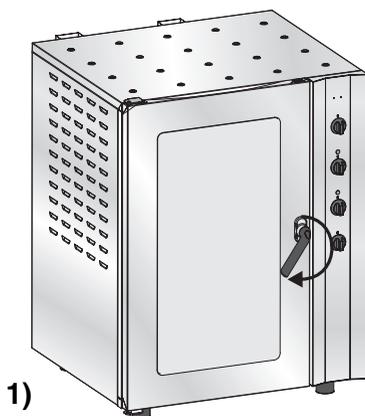


When using the oven for the first time, heat it up to a temperature of 200°C for a duration long enough to burn off any oily residues from the manufacturing process.

As the oven door is opened, the heating elements and the fan are deactivated. 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.

To prevent any steam in the oven from creating problems, the oven door has been equipped with a two-stage opening device:

- 1 turn the knob completely to the left and pull;
- 2 then turn it to the right to fully open the door.



Instructions for the User



4.2 *Oven inside lights*

The lights inside the oven come on automatically upon turning the thermostat knob.

4.3 **COOKING HINTS**

The lights inside the oven come on automatically upon turning the thermostat knob.

4.3.1 **Pre-heating**

With the cold oven, set a preheating temperature not exceeding 200°C. Once the set temperature has been reached, wait a few minutes for the buzzer to sound or the indicator light to switch off before proceeding to cook.

4.3.2 **Thawing**

TIMER KNOB SET TO MANUAL



THERMOSTAT KNOB SET TO VENTILATION



The movement of air at room temperature causes frozen food to quickly thaw. This type of thawing is ideal as the taste and appearance of the defrosted food, whether previously deep-frozen or frozen in the domestic freezer, remain unaltered.

4.3.3 **Manual cooking**

TIMER KNOB SET TO MANUAL



THERMOSTAT KNOB BETWEEN 50° AND 250°C

200

The oven heats up as signalled by the orange indicator light going on. Upon the set temperature being reached, the light goes off. The orange indicator light comes on and goes off various times during the cooking cycle indicating that the temperature in the oven is being kept constant.



Instructions for the User

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4.3.4 Timed cooking

TIMER KNOB BETWEEN 5' AND 60'

30

THERMOSTAT KNOB BETWEEN 50° AND 250°C

200

The oven heats up as signalled by the orange indicator light going on. Upon the set temperature being reached, the indicator light goes off. The orange indicator light comes on and goes off various times during the cooking cycle indicating that the temperature in the oven is being kept constant. Upon completion of the cooking cycle, the oven automatically turns off, the green light comes on and the buzzer sounds for a few seconds. To completely turn the buzzer off, set the thermostat knob to **0**.

4.3.5 Steaming foods

STEAM SUPPLY KNOB

**Set to 1
(max. 10
sec. at a
time)**

TIMER KNOB SET TO MANUAL



THERMOSTAT KNOB BETWEEN 150° AND 250°C

200

No steam is created at temperatures lower than 150°C: temperatures below 150°C cause condensation and consequent dripping. Therefore, turn the thermostat knob to 150°C and wait until the (orange) thermostat indicator light switches off before beginning the steam supply.



5. CLEANING AND MAINTENANCE



Important: Do not use a water jet for cleaning the inside of the oven.



Before any intervention, disconnect the power supply of 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 on 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.

Do not allow residues of sugary foods (such as jam) to set inside the oven.





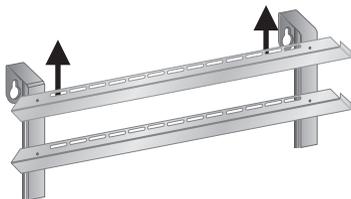
Instructions for the User

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5.2 *Cleaning the oven cavity*



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 guides by lifting and removing them from the support pins. (as shown in the figure).



Clean the oven racks and side runners with hot water and non-abrasive detergent. Rinse and dry.



5.3 Door glazing

Cleaning the oven door glazing is made extremely easier as the internal and middle glass panels can be opened. In this way, each glass panel can be cleaned both internally and externally.

To open the internal glass panel move it towards the outside (figure 1) working on the points indicated in (figure 2), after having opened the internal glass panel the middle glass panel can be opened in a similar way working on the points indicated in (figure 3).

After having carried out the cleaning, in order to close the glass panels again, just delicately push them towards the door and fit the pins into their housings.

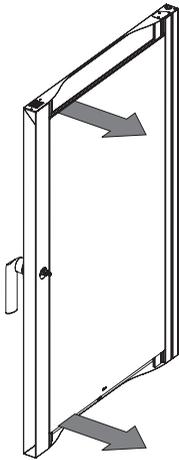


FIG. 1

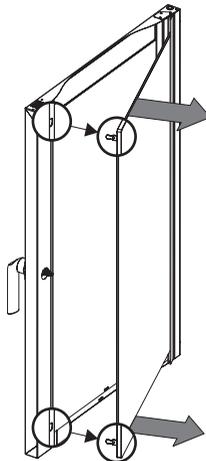


FIG. 2

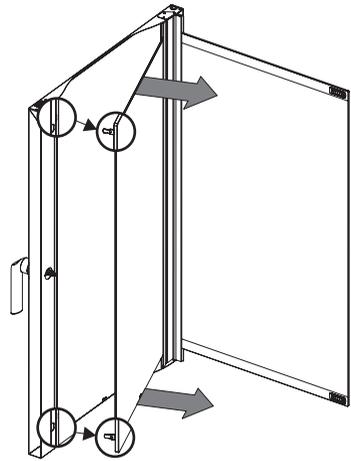


FIG. 3



Instructions for the User

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6. EXTRAORDINARY MAINTENANCE

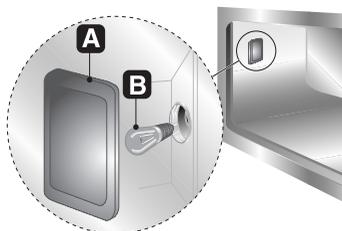
The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



Before any intervention, disconnect the power supply of the oven.

6.1 *Changing the light bulb*

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



Before any intervention, disconnect the power supply of the oven.

6.2 *If the oven is not working properly*

This product meets the current safety regulations in force for electrical appliances. To prevent safety hazards for users, all technical inspections or repairs must be carried out by qualified personnel.

If the appliance is not working properly, before calling Customer Service, ensure that the procedures listed below have been performed. This will help to avoid unnecessary expenses.



PROBLEM	LIKELY SOLUTION
The oven is not working	<ul style="list-style-type: none"> • The timer knob is positioned on 0. • The plug is not properly inserted in the socket. • The electrical system is damaged or not working properly. • The fuses have blown or the circuit breakers have not been activated.
Foods either take too long or too little to cook	<ul style="list-style-type: none"> • The temperature setting is incorrect.
No steam is being supplied	<ul style="list-style-type: none"> • The control knobs are not in a correct position. • The oven door has not been closed properly. • There is something preventing the water from reaching the inside of the oven (closed tap and twisted pipe).
Moisture forms inside the oven and on the foods	<ul style="list-style-type: none"> • The foods are being left in the oven for too long after cooking. Do not leave them in the oven for more than 15-20 minutes after the end of the cooking time.
There is water inside the oven	<ul style="list-style-type: none"> • The device controlling the supply of water inside the oven is not working properly. • A cooking temperature lower than 150°C has been selected.