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*INSTRUCTIONS FOR THE INSTALLER: these are intended for the **qualified technician** who must install the appliance, set it functioning and carry out an inspection test.*



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

## 1. INSTRUCTIONS FOR SAFE AND PROPER USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE OVEN. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE OVEN. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED ENGINEERS IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS OVEN IS INTENDED FOR COMMERCIAL USES AND CONFORMS TO CURRENT **REGULATIONS 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 LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.



IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



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. THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN. **NEVER UNPLUG BY PULLING ON THE CABLE.**



DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.



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 SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE. **NEVER ATTEMPT TO REPAIR THE APPLIANCE.**



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE 0 (OFF) POSITION WHEN YOU FINISH USING THE OVEN.

# Introduction

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NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: THEY COULD BE ACCIDENTALLY LIGHTED AND CAUSE FIRES.



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



THE I.D. PLATE WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME IS LOCATED IN AN EXPOSED POSITION AT THE REAR OF THE OVEN.  
**THE PLATE MUST NOT BE REMOVED.**



**THE APPLIANCE IS INTENDED FOR COMMERCIAL USE BY APPROPRIATELY TRAINED PERSONNEL.** CHILDREN SHOULD ALWAYS BE KEPT OUT OF ITS REACH AND NEVER BE ALLOWED TO PLAY WITH IT.



THE **HARDNESS** OF THE WATER USED IN THE OVEN WATER RESERVOIR FOR STEAMING **MUST NOT EXCEED 10-11°F**. USE NATURAL MINERAL WATER, OR TAP WATER THAT HAS BEEN TREATED WITH A WATER PURIFICATION OR SOFTENING SYSTEM.



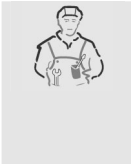
REPLACED APPLIANCES MUST BE TAKEN TO A SPECIAL GARBAGE COLLECTION CENTRE.



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



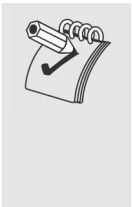
## 2. INSTALLATION OF THE OVEN



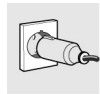
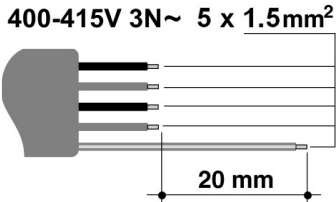
The oven must be set up on a perfectly flat surface and left standing free. Make sure to allow enough room at the sides for easy access to the terminal strip for connection of the power cable to mains. Installation must be carried out by a **qualified technician** in compliance with applicable regulations in force.

### 2.1 Electrical connection

Make sure that the power line voltage matches the specifications indicated on the rating plate located to the rear of the oven. **This rating plate must never be removed.**



**For operation on 400-415V 3N~:** use an H07RN-F-type five-core cable (5 x 1.5 mm<sup>2</sup>).



Make sure that plug and wall socket are of the same type and are in conformity with regulations in force. Also check that the power supply line is provided with adequate earthing. Avoid using adapters or shunters.



In case of permanent connection, ensure that power cable is equipped with an easily accessible omnipolar switch fitted in proximity to the apparatus and with a gap between contacts equal to or greater than **3 mm**.



# Instructions for the installer

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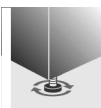
The power supply connector on the back of the oven may be used only for supplying the optional extractor hood, which has maximum power absorption of 300W.

## 2.1.1 Safety thermostat

The oven is fitted with a safety device which trips in case of serious malfunction. To reset, contact the nearest servicing centre.



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



## 2.2 Levelling

Adjust the four feet so as to set the oven on a perfectly level plane. For this purpose, loosen the lock nut and unscrew the foot. The range of adjustment of the screw is 10 mm.

## 2.3 Water line connection

Connect the water intake valve on the back to the water supply using a hose with a  $\frac{3}{4}$  gas thread, making sure that the connections are secured tightly.

If the water hose is new or has not been used for a long period of time, run the water to ensure that the water is clear and free of impurities before you connect it. This is a precautionary measure serving to avoid the risk of the water causing blockage and thus damaging the appliance.

**You are advised to supply the oven with a water pressure ranging between a minimum of 50 KPa and a maximum of 500 KPa.**

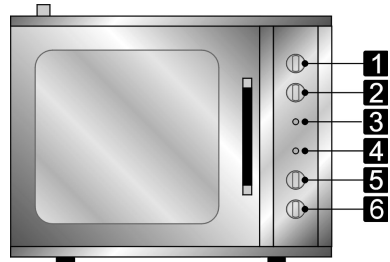
An exhaust pipe is fitted on the top of the oven to allow the discharge of steam during cooking. **Make sure that it's no way obstructed.**





### 3. DESCRIPTION OF CONTROLS

All oven knobs and controls are located on the side panels.



1

#### STEAM REGULATION KNOB

This knob with two positions allows the elimination of steam during cooking that is formed during the cooking phase. The outlet values go from 0 to 1 and all intermediate zones can be used.



2

#### THERMOSTAT KNOB

This permits selection of the ideal cooking temperature. Rotate clockwise to the desired temperature (50° to 250°C). Adjustment is progressive so that the oven also operates at any intermediate value.



3

#### ORANGE LIGHT

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



4

#### GREEN LIGHT


When off, indicates that timed cooking is in progress. When on, indicates that the timed cooking cycle has been completed.



5

#### TIMER KNOB

This permits to select manual or timer-controlled cooking with automatic turning off of the oven at end of the cooking cycle.

To set to manual, turn the knob anticlockwise to .

To set cooking time, turn the knob clockwise. Time is expressed in minutes (5 to 60). Adjustment is progressive so that time can also be set to any intermediate value. Upon





## Instructions for the user

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completion of the cooking cycle, the knob automatically returns to **0**, the oven turns off and a buzzer signal is set off, which switches off automatically after 20 seconds.

**6**

### STEAM EROGATION KNOB

This serves for selecting the amount of steam most suited to the foods 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.

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





## 4. USE OF THE OVEN

### 4.1 Warnings and general advice



When using for the first time, it is advisable to heat up the oven to its maximum temperature (250°C) for enough time to burn off any possible oily manufacturing residues.

It should be borne in mind that when the oven door is opened, the heating elements and the fan are automatically switched off. This means that, if the food being cooked needs to be checked, it is best to leave the door open for as short a time as possible in order to avoid the temperature inside the oven from dropping too much and thus compromising cooking results.

To prevent any problems that could be caused from the steam in the oven, open the door in two stages: keep the door ajar (about 5-6 cm) for 4-5 seconds and then open it fully.



### 4.2 Oven lights

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

### 4.3 Cooking hints



**THE OVEN DIMENSIONS ARE DESIGNED FOR A OVERALL LOAD OF 15 KG.**

#### 4.3.1 Defrosting

**TIMER KNOB  
SET TO MANUAL**



**THERMOSTAT KNOB  
SET TO VENTILATION**



Moving air at ambient 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.





## Instructions for the user

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### 4.3.2 Pre-heating

Before cooking, it is advisable to pre-heat the oven to the desired temperature for at least 15 minutes.

### 4.3.3 Manual cooking

<b>TIMER KNOB</b> <b>SET TO MANUAL</b>	
<b>THERMOSTAT KNOB</b> <b>SET TO BETWEEN 50° AND 250°C</b>	<b>EX. 200</b>

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

### 4.3.4 Timed cooking

<b>TIMER KNOB</b> <b>SET TO BETWEEN 5' AND 60'</b>	<b>30</b>
<b>THERMOSTAT KNOB</b> <b>SET TO BETWEEN 50° AND 250°C</b>	<b>EX. 200</b>

The oven heats up as signalled by the orange light going on. Upon the set temperature being reached, the light goes off. The orange 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 off, set the thermostat knob to **0**.

# Instructions for the user



## 4.3.5 Steaming foods

<b>STEAM DISTRIBUTION KNOB</b>	<b>On pos. 1 (max. 10 sec. a time)</b>
<b>THERMOSTAT KNOB</b>	<b>BETWEEN 150° AND 250°C</b>
<b>TIMER KNOB</b>	

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



## Instructions for the user

GB-IE

### 5. CLEANING AND MAINTENANCE



**Important:**

*never spray water directly on to the oven. Never use pressure nozzles.*



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

#### 5.1 Cleaning stainless steel parts



*To maintain stainless steel parts in perfect condition, clean regularly at the end of the work day. Allow to 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 normal non-abrasive products for steel, and a wooden or plastic tool 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. If left to set for too long, they might damage the enamel lining of the oven.

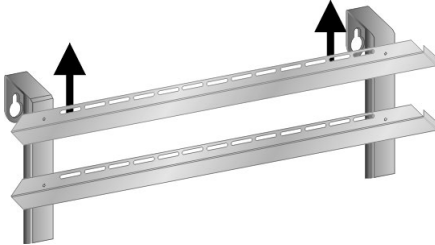




### 5.2 Cleaning the inside of the oven



*To maintain the oven in perfect condition, clean it regularly at the end of the work day. Allow to cool first. Take off all removable parts. Remove the side guides by lifting them and extracting them from the supporting pins (as shown in the diagram).*



- Clean oven grill and side guides with warm water and non-abrasive detergents. Rinse and dry.
- Clean the inside walls of the oven with a soft cloth soaked in an ammonia solution; rinse and dry. In case of persistent spots or drip-offs, place an ammonia-imbibed cloth on the bottom of the oven, close the door and after a few hours wash the oven with warm water and a liquid detergent. Rinse and dry.

### 5.3 Door glass

The door glass should always be kept clean. Use absorbent kitchen paper to clean. In case of tough spots, clean with a damp sponge using regular detergent.



## Instructions for the user

GB-IE

### 6. EXTRAORDINARY MAINTENANCE

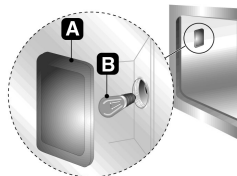
The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



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

#### 6.1 Replacing the light bulb

Remove protection cover **A** using a screwdriver to pry open. Replace bulb **B** with a similar one. Remount protection cover **A**.



**Use only oven light bulbs (suitable for a temperature of up to 300°C).**

# Instructions for the user



## 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 persons.

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	PROBABLE SOLUTION
<b>The oven is not working</b>	<ul style="list-style-type: none"> <li>• The minute minder knob is positioned on 0.</li> <li>• The plug is not properly inserted in the socket.</li> <li>• The electrical system is damaged or not working properly.</li> <li>• The fuses have blown or the circuit breakers have been activated.</li> </ul>
<b>Foods either take too long or too little to cook</b>	The temperature setting is incorrect.
<b>No steam is being supplied</b>	<ul style="list-style-type: none"> <li>• The control knobs have not been positioned correctly.</li> <li>• The oven door has not been closed properly.</li> <li>• There is something that does not allow water to enter inside the oven (closed tap or bent tube)</li> </ul>
<b>Moisture forms inside the oven and on the foods</b>	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.
<b>There is water inside the oven</b>	<ul style="list-style-type: none"> <li>• The device controlling the supply of water to the water reservoir is not working properly.</li> <li>• A temperature of less than 150° has been selected.</li> </ul>