

**USER'S MANUAL
COMBINATION OVEN
WITH AND WITHOUT STEAM GENERATOR**

VERSION D

EN

Technical service



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VERSIONS

D - Manual controls with electronic control, humidifier, manual vent, lighting and core probe (optional).

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ALI S.p.A. - 01.09.2004

1 • GENERAL REMINDERS

Repairs may become necessary over time; these and all major servicing operations must be performed exclusively by technicians employed by the manufacturer or an authorized service centre.

- 1.1 • **Carefully read** the directions given in this manual; they contain important information on safety during installation, operation and maintenance.

Keep this manual in a safe place for future consultation!

- 1.2 • This appliance must only be used **as specified in the design**, i.e. cooking foods. Any other type of use is improper and therefore dangerous.

- 1.3 • Only suitably trained kitchen personnel should be allowed to use the appliance.




- 1.4 • The oven must not be left unattended during operation.




- 1.5 • There are surfaces of the oven that become hot during operation. Take care!

- 1.6 • Ask the installer for information on correct operation and use of the water softener; incorrect or incomplete maintenance is at the origin of the formation of scale, which would badly damage the oven.

- 1.7 • Should it become necessary to call out a service technician, all essential identification details of the appliance are shown on the data plate, located at the right-hand side on the bottom.

- 1.8 • Each appliance is equipped with a data plate identifying the model and its main specifications. An example is given below of a dataplate for an electric oven and one for a gas oven.

			TYP. ME 061 "P"	2003
			NR xxxxxxxxxxxx	
3N AC 400 V		50 Hz		
8 kW		kPa 200 - 500		
IPX 5  - 03				

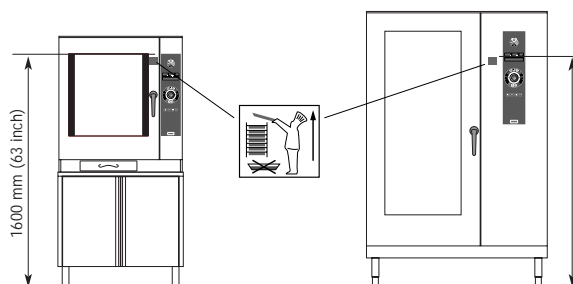
			LX TYP. MG 101 "P"	TYP.
			2003	NR xxxxxxxxxxxx
AC 230 V	50 Hz	1.00 kW		
		kPa 200 - 500		
ΣQ_n 18 kW				
A3 <input type="checkbox"/>	B13 <input checked="" type="checkbox"/>	B23 <input type="checkbox"/>		
IT	Cat. II 2H3+	P mbar 20; 28-30/37		
IPX 5  0085				

- 1.9 • In the event of technical assistance being required, **the trouble must be described in as much detail as possible**, so that a service technician will be able straight away to understand the nature of the problem.

- 1.10 • In the event of breakdown or faulty operation, **switch off the oven immediately!**

- 1.11 • **The room**, in which the oven is to operate, **must be well ventilated!**

- 1.12 • Safety sticker
 - Maximum height for inserting containers with liquids



2 • POINTS TO REMEMBER

- 2.1 • Before any food is cooked in a new oven, the interior must be thoroughly cleaned (see “Daily Cleaning”).
- 2.2 • At the end of the working day, clean the oven thoroughly inside and out; this will ensure smooth operation of the appliance and prolong its useful life.
- 2.3 • **Do not use high pressure water jets when cleaning the oven!**
- 2.4 • For daily cleaning, use **only alkali based products** suitable for the purpose. Abrasive materials and products should not be used as they will damage the surfaces.
- 2.5 • Always switch off the appliance when work is finished, and shut off all energy supplies (electricity, water, and gas if connected).
- 2.6 • **Avoid** any operation that might cause cooking **salt to be deposited** on the steel surfaces of the oven; if salt is accidentally spilled, rinse off immediately and thoroughly.
- 2.7 • After steam cooking, **open the door carefully** to avoid being hit by the rush of residual steam escaping from the oven. Failure to observe this warning may be dangerous for the operator.
- 2.8 • To ensure safe operation of the oven **do not obstruct the vents or any other opening in the casing!**

- 2.9 • **To ensure long term efficiency and reliability of the oven, scheduled servicing should be carried out at least once a year. With this in mind, customers are recommended to sign a service agreement.**

Failure to observe basic safety guidelines may jeopardize the smooth operation of the oven and expose the operator to serious danger!

The manufacturer accepts no liability if the original function of the oven is altered or there is tampering or failure to observe the instructions given in the manuals.

3 • DESCRIPTION OF KEYS

ON-OFF (KEY 1)

Turns on the control panel, activates self-diagnosis.

Key light on: appliance ready for use.

Key light off: appliance powered, control panel off.

CONVECTION (KEY 2)

CONVECTION cooking mode key.

STEAM (KEY 3)

STEAM cooking mode key.

COMBI (KEY 2 + 3)

COMBI cooking mode key.

START-STOP (KEY 16)

START-STOP key: to start and stop cooking in progress.

- Key light on: START, cooking started.
- Key light blinking: TEMPORARY STOP obtained by opening the door or pressing the key once. Cooking and remaining time are stopped. Closing the door or pressing key **16** again restarts cooking.
- Key light off: FINAL STOP obtained by keeping key **16** pressed for 3 seconds: cooking stops, as if the time had elapsed.

3.1 • OVEN LIGHT KEY (KEY 22)

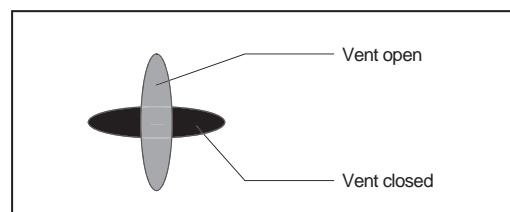
Pressing this key switches on the oven light, permitting the operator to check the progress of the cooking.

3.2 • RAPID COOLING KEY WITH DOOR OPEN (KEY 21)

This function is activated only with the oven door open. Pressing the key activates the fan, which rapidly lowers the temperature in the oven to 50 °C. This function is particularly useful if one cooking operation at high temperature is to be followed by another using a much lower temperature, or when the oven needs cleaning immediately after a cooking operation (see “Daily Cleaning”).

3.3 • CAVITY VENT KEY

This function is only activated in convection mode; turning the valve 39 extracts excess humidity from the cavity.



3 • DESCRIPTION OF KEYS

OPERATIONS

3.5 • HUMIDITY KEY (KEY 14)

This function is useful for foods that require added humidity when cooking. Press the key and hold for as long as it is wished to let moisture into the oven, the corresponding LED will light up for as long as the key is pressed.

***Note:** The appliance is fitted with an automatic system for reducing the cavity temperature in all cooking modes. If the temperature exceeds the display setting by 30 °C, the humidifier automatically directs cold water into the oven and the temperature is rapidly lowered. This precludes the possibility that food could start cooking with too high a temperature in the oven. In addition, the added moisture prevents foods from drying up.*

4 • MANUAL SETTINGS FOR ONE-PHASE COOKING

OPERATIONS

4.1 • SWITCH ON

Press key 1. If a symbol appears in the fault warning display (display 5-6), refer to "Self-diagnosis and fault identification". Page 19.

4.2 • COOKING MODE SELECTION

The two LEDs of the cooking mode keys blink: **press the desired cooking mode key (2 - 3 - 2+3)**. The LED of the selected cooking mode remains permanently alight (while the other one stays off) or, in combi mode, with both lights on steady.

4.3 • SET THE TEMPERATURE

The temperature display shows the temperature of 130 °C. Turn knob 25 to set the temperature (to the right increases, to the left decreases), which will be shown in the display.

Note: Approximately 10 sec. after releasing the knob, the display will revert to the actual oven temperature.

4.4A • SET THE TIME

The time display 6 shows [000]. Turn knob 26:

- to the right to set the cooking time;
- to the left to set infinite time [Inf].

Or

4.4B • SET THE CORE PROBE

See "Setting the core probe".

The settings are saved approx. 10 seconds after the last setting.

4 • MANUAL SETTINGS FOR ONE-PHASE COOKING

STARTING THE COOKING PROGRAM

OPERATIONS

Place the food in the oven. Refer to the “*Practical Advice*” heading for more information. Page 15.

If the core probe is to be used, refer to “*Setting the core probe*” and “*Hints on using the core probe*”. Page 9.

4.5 • START

Press key 16 to start cooking: the LED associated with the key remains permanently alight.

At this point...

the temperature display indicates the actual oven temperature.

The time display indicates the time remaining to complete cooking.

The luminous dot alongside the value indicates:

blinking = cooking in progress;

permanently alight = cooking suspended.

This occurs, for instance, when opening the door (refer to “*Operating Details*”). Page 14.

4.6 • END OF COOKING

If infinite time has been selected, stop cooking manually by pressing key **16** for a few seconds (LED next to key off).

If a cooking time or core probe temperature has been entered, a beep will be generated when the time elapses or the set probe temperature has been reached to indicate that cooking has terminated (LED next to key **16** OFF).

Just open the door to stop the beeping. Remove the food from the oven, following the directions given under paragraph 2.7 of the “*Points to remember*” heading. Page 4.

Displaying and changing saved values

If, during cooking, it is necessary to check the settings, turn knob **25**, **26**, the displays will blink.

If the values displayed have to be modified, use the relevant knob or keys.

After approx. 10 sec. the new data are saved automatically and the displays show the actual values.

Note: When switching on the appliance for the first time on any day, the steam generator drains the water contained, it turns on timed steam generator washing, then, after filling with water, it AUTOMATICALLY PREHEATS the steam generator. When starting a program that includes steam or combi cooking cycles, **the program is automatically started as soon as the steam generator has reached the preheating temperature** so as to avoid starting the program without any steam. The intermittent LED of key **16** indicates that the steam generator has not yet reached the preheating temperature.

5 • SETTING THE CORE PROBE

Foreword

The core probe allows cooking to be regulated by monitoring the temperature at the core of the product. This device overrides the time setting, and cooking stops as soon as the temperature at the core of the product reaches the selected value.

The core probe can be handily used as a portable thermometer, by inserting the probe

in connection **27** in any time operation mode; with the oven on stand by, keeping key **12** pressed for a few seconds, display **6** will show the probe temperature for a few seconds. This permits checking the temperature at the core of the food not being cooked and therefore outside the oven.

OPERATIONS

5.1 • COOKING WITH CORE PROBE

Caution: When cooking with the core probe and “ERR SP” is shown on display **6**, it is necessary to connect the core probe to connection **27**.

Once the oven temperature has been set (as described under the relevant headings), press key **12** and turn knob **26** to set the required core temperature. Connect the core probe to connection **27**, insert the probe into the food (see “Hints on using the core probe”), and proceed according to the cooking mode selected.

Press key **16** to start cooking.

AUTOMATIC HOLDING FUNCTION

If you want to keep the food hot at the end of cooking: set infinite time [**Inf**], then press key **12**, and set the required core temperature with knob **26**. The dish will keep warm and ventilation will switch on intermittently until you decide to stop the holding function.

PRACTICAL EXAMPLE

Setting

Mode: **Convection**

Oven temperature: **140 °C**

Time: **Infinite**

Core temperature: **78 °C**

What happens

Once the temperature at the core of the food reaches 78 °C with the oven temperature at 140 °C, the heat source shuts off and will automatically come into operation again when the core temperature drops by 1 °C.

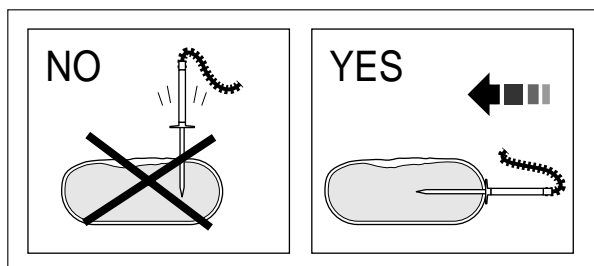
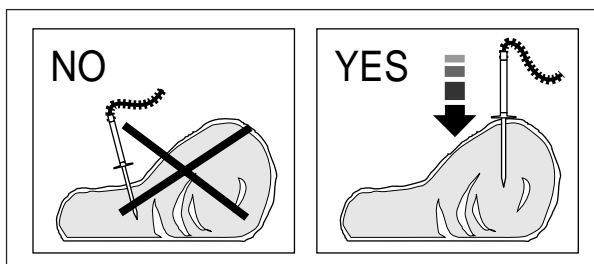
In practice, it is no longer the oven temperature setting that regulates the operation of the heat source, but the temperature selected for the core probe.

Caution: Wait for a few seconds after inserting the core probe in connection **27** (the time it takes the electronic card to identify the probe), then start cooking with key **16 START/STOP**.

5 • SETTING THE CORE PROBE

In cooking with this sensor, the position of the core probe is extremely important. The probe must be positioned from the top downwards at the centre of the food to cook and be fully inserted. In pieces whose thickness is less than twice the probe, it is inserted horizontally to the tabletop so that the tip of the probe is anyhow in the middle of the food (see figure).

It is also recommended to insert the probe with the food at the centre of the oven.



Optional: On request and without any specific adaptation, it is possible to connect a needle probe to control the temperature of vacuum-packed foods or small items.

Advantages

- improves control over the cooking process, eliminating the risk of loss and waste;
- permits accurate cooking irrespective of the quality or size of the product;
- saves time because cooking control is automatic;
- guarantees hygiene; with precision monitoring of the core temperature, there is no need for food to be handled, poked or prodded;
- ideal for large items of food;
- cooking precision to one degree centigrade for delicate foods such as: ROAST-BEEF;
- HACCP requirements always respected.

6 • HUMIDITY CONTROL SYSTEM

Foreword

The humidity control system makes it possible to keep a constant level of humidity in the cavity when cooking by convection or with the combi cycle.

Especially advantageous for fresh products that cannot have the same moisture content from one day to another, but which when cooked will always have the same aspect and consistency.

This system permits obtaining the same cooking result for the same food cooked in different quantities.

OPERATIONS

6.1 • COOKING WITH THE HUMIDITY CONTROL SYSTEM

Note: *The cooking mode must be Convection or Combi*

Once the cavity or core probe temperature has been set (as described under the relevant headings), press key **14** to set the desired value, from **H00** (very dry) to **H99** (very humid).

Place the food in the oven and, if the core probe is being used, insert the probe (see "*Hints on using the core probe*"), connect the core probe to connection **27** and proceed according to the cooking mode selected.

Therefore, if you have chosen...

Advice

Defining the humidity value requires a certain amount of practical experience. Nonetheless, it is impossible to commit a catastrophic error, and this function undoubtedly enhances the appearance of the food.

Ideal for:

Foods that tend to dry up, small items or foods that release excess humidity (e.g. roast chicken) and when reheating especially on a plate.

Advantages

Repeatable results, even when foods are cooked together with others having different characteristics.

7 • SPECIAL PROGRAMS

Foreword

Their purpose is to complete a cooking process to obtain the best results, without the operator taking any direct action, in

terms of presentation, degree of cooking, reduction in weight loss, tenderness of the food to serve.

OPERATIONS

7.1 • HOLDING AT THE END OF COOKING: COOK & HOLD

This function makes it possible to keep food warm when cooking has just ended, enabling the operator to serve the food “warm at just the right time”.

The succulence of the food remains undiminished, the holding precision is to one degree Celsius, consuming very little power...

The best HOLDING results are achieved when there is temperature control with the core probe.

7.2 • REHEAT PROGRAM

Foreword

Reheating plays a significant role in an organized system of kitchen management: cooking → cooling → conserving → reheating → serving.

Foods can be reheated either in a pan or on a plate.

7.3 • FACTORY-SET PROGRAMS

Version D is equipped with factory-set programs. The aim is to help the chef use the oven immediately.

r1 = REGENERATION on plate with core probe

r2 = REGENERATION on pan with core probe

rP = user-definable regeneration program

See table attached below.

7.4 • SWITCH ON THE OVEN

Press key 1. A short beep indicates that the self-diagnosis routine has been completed. If a symbol appears in the fault warning display, refer to “Self-diagnosis and fault identification”.

Program r1: RIGENERATION 1 (On plate)							
	Cooking mode	Temperature °C	Core probe °C	Time h : m	Fan speed	Automatic humidity	Vent
Cycle 1	Convection	140	-	Infinite	-	-	-
Cycle 2	Combi	115	65	8'	Normal	20%	Off

Program r2: RIGENERATION 2 (On pan)							
	Cooking mode	Temperature °C	Core probe °C	Time h : m	Fan speed	Automatic humidity	Vent
Cycle 1	Convection	140	-	Infinite	-	-	-
Cycle 2	Combi	130	65	15'	Normal	30%	Off

7.5 • SELECT THE REHEAT PROGRAM

Note: Programs *r1* and *r2* are already stored in memory.

Press key **50**, the LED will blink. To select the *r1*, *r2* or *rP* program, turn knob **26**.

To confirm the program, press key **50**.

7.6 • CHANGING PROGRAM *rP*

Press key **50** to go to the setting. Turn knob **26** to display *rP*; confirm by pressing key **50**.

Select the reheat mode.

Set the oven temperature.

Set the time, which generally will be infinite, by turning the relative knob, or the core probe temperature by pressing key **12**.

It is advisable to use the needle probe for particularly thin or small items.

At this point we recommend you set the humidity control function (see under the relevant heading) or open the vent. After approximately 10 seconds (*TIME-OUT*) the new data are saved automatically and the displays show the actual values.

Advice

Reheating is intended as a process of warming previously cooked foods to a serving temperature of up to 65 °C at the core. This must take place as quickly as possible, clearly observing the local health and hygiene regulations.

For deep-frozen and/or frozen products, the oven temperature is set to 160 °C, the food is put into the oven and after a few minutes, when it becomes possible, you pass on to use the core probe; clearly, the program needs to be temporarily modified.

Advantages

This system makes it possible to present the food “freshly cooked”, as regards its appearance, flavour and firmness, even after a few days' conservation at +3 °C. The appliance is versatile as it can perform differentiated functions without the aid of additional equipment.

8 • OPERATING DETAILS

FOREWORD

During cooking (LED on steady) the displays show the actual values (current

status). It is anyhow possible to check the settings. For this purpose, proceed as follows:

OPERATIONS

8.1 • DISPLAYING SETTINGS DURING COOKING PHASE (without stopping)

Turn knob **25** or **26**, the displays blink showing the previous settings. After 10 sec. the actual values reappear (TIME OUT), so in general:

display blinking: value set.

display on steady: actual value.

8.2 • CHANGING THE SETTINGS DURING THE COOKING PHASE (WITHOUT STOPPING)

<p>8.2 a • TEMPERATURE AND TIME To change the setting, turn the relevant knob to set the new value (increasing to the right - decreasing to the left). The displays show the settings that have just been made, after 10 sec. the actual values reappear.</p>	<p>8.2 b • COOKING MODE Press the key corresponding to the new cooking mode. The corresponding LED will light up.</p>	<p>8.2 c • HUMIDITY CONTROL Press the humidity control function key 14 (the display will show [H.], set previously). Turn knob 26 to make the new setting. After 10 sec. the actual values reappear.</p>	<p>8.2 d • CORE PROBE Press the core probe key 12, display 6 will show the core probe setting. Turn knob 26 to make the new setting. After the 10 seconds of TIME OUT the actual values reappear.</p>
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8.3 • TEMPORARY STOP

Open the door or press key **16**: the corresponding LED blinks. Cooking stops and the timer pauses until such time as the door has been closed or key **16** pressed a second time. Cooking will resume automatically from the point at which the interruption occurred.

8.4 • FINAL STOP

To stop or permanently interrupt a cooking program for which infinite time is set, press key **16** and hold for approx. 3 seconds. A continuous beep confirms the end of the cooking operation as if the full time had elapsed, and the LED associated with key **16** goes out.

9 • PRACTICAL ADVICE

9.1 • PREHEATING THE OVEN

The oven preheating cycle is extremely important and useful for successful cooking.

As a general rule, always preheat the cavity when empty, setting the temperature between approximately 15% and 25% of that to be utilized subsequently in cooking. In the case of steam cooking, preheat the empty cavity using convection mode as this will allow temperatures of over 130 °C to be selected.

9.2 • COOKING LOADS

The depth of the pan must be suitable for the height of the food.

For even cooking, it is preferable to distribute the load over several shallow pans rather than loading just one extremely deep pan.

Keep to the weights specified in the following table.

Nr. pans	Maximum load per pan	Maximum oven load
6 x GN 1/1	4 kg	24 kg
7 x GN 2/1	8 kg	56 kg
10 x GN 1/1	4 kg	40 kg
10 x GN 2/1	8 kg	80 kg
20 x GN 1/1	4 kg	80 kg
20 x GN 2/1	8 kg	160 kg
40 x GN 1/1	4 kg	160 kg

Notes: Obviously, when loading the oven you should take account not only of the weight of the food, but also its size, consistency and thickness.

CAUTION

Do not insert pans/containers with liquids deeper than 1.6 m, see 1.12.

9.3 • FROZEN/DEEP-FROZEN PRODUCTS

The oven must be preheated and loaded respecting the quality and nature of these foods. For example, frozen spinach must not be hit with temperatures that are too high as, due to its nature, it could dry out on the outside and impair the result.

9.4 • TYPES OF CONTAINER

For optimum results, it is indispensable to use the right pan for the different kinds of food: aluminium or aluminium plate pans for confectionery and baked foods, perforated pans for steam cooking, mesh pans for pre-fried foods such as potatoes.

9.5 • CLEARANCE BETWEEN CONTAINERS

When loading the oven with the food to cook, it is recommended to pay special attention so that there is sufficient clearance between containers. This makes it possible for the heat and air to distribute evenly for a more uniform result, which would not be possible if the food in one pan were in contact with the pan above.

9.6 • LESS SEASONING

By using this type of oven it is possible to virtually eliminate the use of seasoning, oil, butter, fat and flavouring. With a minimum use of such ingredients in cooking, the natural flavours of the food are highlighted and the nutritional content remains intact; this brings the benefits of a more diet-conscious type of cuisine.

10 • DAILY CLEANING

10.1 • THOROUGH CLEANING...

... is a prerequisite for faultless cooking and better yields:

- the food's own flavour remains unchanged;
- during operation there are no fumes caused by previous remains of food that burn;
- energy savings;
- less maintenance work and a longer service life;
- the simplicity of the procedure means that a thorough clean can be carried out quickly and with minimum inconvenience to the operator:

Activate automatic cooling with key **21** if the oven is very hot.

Turn on the "CL" oven cleaning cycle to remove day-to-day dirt.

Switch off the oven with key **1**.

Press key **50**, display **6** blinks "rP". Turn knob **26** to the right to show "CL". Press key **50** and then **16** to turn on the **MANUAL** wash program explained below.

Cycle 1 - Cooling/preheating: the display shows "RAF" if the oven temperature is high, "ATT" if the oven temperature is low, on reaching the temperature it shows "DET IN", the light of key **16** blinks to indicate a **TEMPORARY STOP**, a beep signals it is time to open the door and spray detergent in the oven. Close the door and press key **16** to turn the wash cycle back on, after which the operator needs to take no other action until the end of the program.

Cycle 2 - Cleansing action

Cycle 3 - Steam cycle

If consistent remains of dirt deposit on the outlet filter in the middle of the bottom of the oven, clean so as to ensure a free flow of water and detergent.

The end of the program is defined by a cyclic beep, open the door to turn it off. Switch off the appliance with key **1**.

It is a good rule at the end of the washing cycle to rinse the inside of the oven again with the shower (optional), wipe the front seal of the oven with a sponge or cloth to protect it from early deterioration.

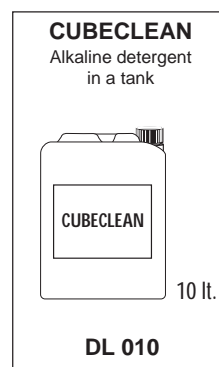
10.2 • CAUTION

Never use direct or high-pressure jets of water to clean the outside of the oven.

Never use corrosive and/or abrasive substances on steel surfaces, and avoid scouring or scrubbing with steel wool or wire brushes, as irreparable damage could occur. Similarly, aggressive detergents, of non-alkaline formulation containing high percentages of sodium and ammonia, can soon damage the seals, jeopardizing oven efficiency and operation.

The outside of the oven should be washed with a sponge and warm water with an ordinary detergent suited to the purpose.

10.3 • It is recommended to use a specially formulated detergent.



11 • ROUTINE MAINTENANCE

11.1 • PERIODICALLY...

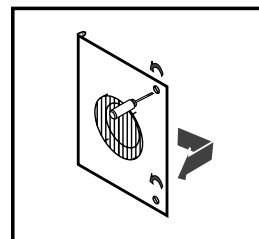
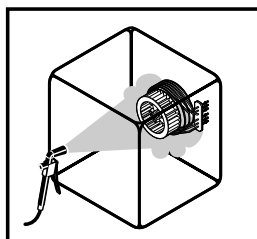
... It is recommended to clean the deflector and pan racks as necessary.

For this purpose, proceed as follows:

- stop and shut off all utilities (electricity, water, and gas if connected);
- take out the pan racks;
- using a screwdriver of the right size, or a coin, unscrew the deflector screws to be able to clean the back; it is recommended to use the hand-held shower (optional) for thorough rinsing;
- dry with a clean cloth;
- it is necessary to remove the deflector if the dirt is particularly tough to remove; do not use abrasives or scourers that would damage the steel surface; size permitting, wash the deflector in a dishwasher. Secure the deflector in the oven, making sure the two fixing screws on the right-hand side are well tightened.

11.2 • PROLONGED IDLE PERIODS

If the oven is to stand idle for any length of time (e.g. holidays or seasonal closing) it must be cleaned thoroughly, leaving no traces of food or dirt. Leave the door slightly ajar so that air can circulate inside the oven. Be absolutely certain to shut off all utilities (electrical power supply, water, and gas if connected). For added care after cleaning, the external surfaces can be protected by applying a proprietary metal polish.



12 • DESCALING THE BOILER

The appliance is able to count the hours of operation of the steam generator and then to warn the operator with the “**CAL**” message when it is necessary to activate steam generator descaling with the special “**de**” cycle.

The “**CAL**” message does not stop the appliance for obvious reasons of service, it is anyhow recommended to activate the “**de**” program in the hours nearest to the message appearing. To check the total remaining hours to the “**CAL**” message appearing, switch off the oven with key **1**, keep key **3** pressed for 5 seconds, the display will show the remaining hours.

The presence of scale causes loss of power in the steam circuit and serious damage to the steam generator.

Note that the steam generator runs a drain and wash cycle automatically every day so as to regenerate the water in it. Descaling frequency is defined by several parameters entered on the electronic card by the technician at the time of installation on the

basis of the characteristics of the supply water (upstream from the softener) and on the basis of its technical characteristics.

The “**CAL**” message appears when the appliance is switched off. The end of the “**de**” descaling cycle permits resetting the total number of hours and the removal of the message: to permit this operation, disconnect the oven from the electric mains for a few seconds after the end of the descaling program.

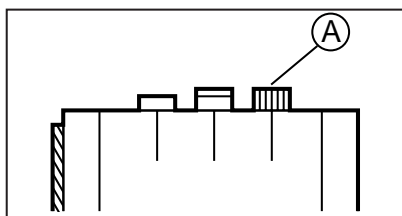
Descaling should be performed with the appliance cold and clean (see “*Daily Cleaning*”), preferably with the assistance of the authorized technician.

12 • DESCALING THE BOILER

Activating the “de” descaling cycle

Switch on the oven with key **1**, press key **50** and turn knob **26** until the display shows the “**de**” program, press key **50** to confirm the program. The display shows “**ATT**” wait, the automatic operations of boiler draining and washing are activated, then “**det**” “**IN**” appears with a cyclical audible warning telling the operator to add the descaling agent after unscrewing the cap A (the dilution per litre, if necessary, should be done following the directions of the manufacturer of the product), observing the capacity of the boiler, see table:

Models	GAS	ELECTRIC
	Litres	Litres
6 x GN 1/1	2.5	3.5
7 x GN 1/1	2.5	3.5
7 x GN 2/1	-	11
10 x GN 1/1	4	11
10 x GN 2/1	6	12.5
20 x GN 1/1	6	18
20 x GN 2/1	20.5	30



- 5 • Close the cap “A”.

12.1 • DESCALING ACTION

Press key **16**; the boiler fills to capacity with water mixed with descaling detergent.

“**CYCLE 1**”: This is the first automatic cycle permitting the boiler to heat up and hold its temperature for 30 minutes (countdown on display 6) so the descaling agent can act effectively, after which time the boiler drains off the content (impurity of detergent mixed with water). Check that it flows out freely, if it does not then call in the technical assistance service as the drain could be blocked and the boiler need servicing. This problem is also indicated on displays **5-6** (see “*Self-diagnosis and fault identification*”).

Afterwards the boiler is cleaned of the more resistant particles of scale by forcing in normal tap water, then it loads cleaned water.

“**CYCLE 2**”: This is the second automatic cycle that permits operating the oven with steam for 25 min. so as to thoroughly cleanse the steam generator and the pipes for introducing steam into the oven. The cycle is completed with the phases of: drain boiler, wash boiler by introducing ordinary mains water and filling with cleaned water.

12 • DESCALING THE BOILER

Important:

The above sequence ensures thorough cleaning of the steam generator that is ready for use, any faults found during the cycle will be signalled on display 5 and 6, at which stage the appliance must NOT be used until an authorized technician has seen it!

The correct conclusion of the program is signalled by the “END” message, press key 1 to exit the “de” program, at the same time the number of hours remaining to the next descaling is updated.

Caution:

This operation must be carried out under the close supervision of the operator!

The operator must adhere strictly to the precautions (mask, gloves etc.) for use of the product!

The descaling cycle must not be interrupted for any reason!

Interrupting the cycle renders the whole process ineffective, wastes descaler, and provokes the risk of contamination if the descaler has not been completely flushed out of the boiler. An interruption will also prevent the electronic control from resetting the boiler hour-counter to zero.

It is advisable to thoroughly rinse the cavity with the shower at the end of the program.

13 • MAJOR SERVICING

13.1 • To ensure correct and safe operation, the oven must be inspected and serviced at least once a year by a manufacturer technician or authorized service agent.

13.2 • With this in mind, customers are recommended to sign a service agreement.

14 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION

14.1 • Whenever the appliance is powered up by pressing the main switch, an electronic diagnostics routine is run automatically to check the principal functions. Assuming the appliance is in perfect working order, the oven temperature display shows the actual temperature in the oven, and the LEDs of the cooking mode keys all blink. At this point the cooking parameters can be entered.

14.2 • If any irregularities are discovered, on the other hand, these are indicated in the displays 5-6. Error codes are extremely important when trouble cannot be remedied by the operator, since they give the service technician an indication as to the nature of the fault. The message on the display is accompanied by a beep of 5 seconds, repeated every minute, until the oven is switched off.

14 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION

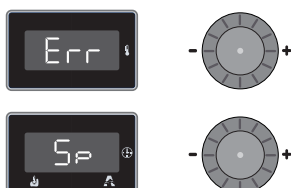
The main fault warning messages are:

MESSAGES		
		<p>“Err Sc” Message on the display 5 and 6. Oven temperature probe faulty, switch off the oven immediately and contact a manufacturer technician or authorized service agent.</p>
		<p>“no H2o” This symbol lights up when there is no water reaching the appliance, in which case check that the shutoff valve is open and that there is water still coming from the main. If there is no supply from the main, inform the water company or agency. If there is no problem with the main, contact an authorized service agent. In the meantime, the oven can still be used in convection mode.</p>
		<p>“Er 1” The device preventing thermal overload of the motor has cut in. Switch off the oven immediately and contact a manufacturer technician or authorized service agent.</p>
		<p>“Er 2” The oven safety thermostat has cut in. Switch off the oven immediately and contact a manufacturer technician or authorized service agent.</p>
		<p>“Err Sd” Vapour condensation temperature probe faulty. The condenser is in operation continuously, but the oven can still be used under close observation (increased water consumption), until the arrival of a service technician.</p>
		<p>“Er 7” An abnormally high temperature rise has registered in the compartment housing electrical components. The oven can still be used under close observation, until the arrival of a service technician.</p>
		<p>“Er 8” An excessive temperature rise registering in the electrical components compartment could result in damage to components. Switch off the oven immediately and contact a manufacturer technician or authorized service agent.</p>

14 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION

The main fault warning messages are:

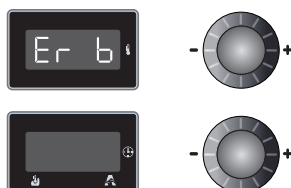
MESSAGES



“Err SP”

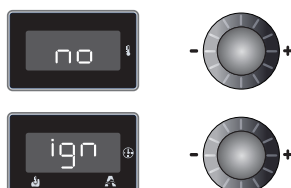
Core probe faulty. Should the message appear, it is necessary to check that the connector is plugged into the socket (27) properly. The oven can continue to be used until the arrival of a service technician, but without this accessory.

WARNING FOR GAS MODELS



“Er 6”

No gas. Check that the shutoff valve is open and that there is gas coming from the main. If there is no supply from the main, inform the gas company or agency. If there is no problem with the main, contact a manufacturer technician or authorized service agent.



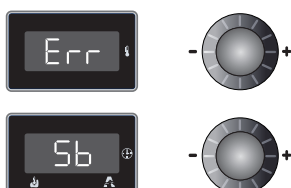
“no ign”

Gas appliances are fitted with ignition devices incorporating an automatic reset function. If operation is not restored automatically after several attempts, display **5** and **6** will show the error code [**NO IGN**] shown alongside. A beep warns the operator. Press key **16** to switch back on. If the fault persists, contact a manufacturer technician or authorized service agent.

Note: *Burner shutdown is a safety condition. Therefore, this situation is not a sign of the appliance malfunctioning.*

If, after carefully carrying out these checks, the appliance still does not function properly, call a manufacturer technician or authorized service agent.

Note: *When contacting manufacturer service technicians, try to explain the fault in as much detail as possible, referring all the information indicated on the identification data plate (see page 3).*



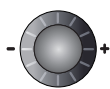
“Err Sb”

Boiler pre-heating probe fault; oven can only be operated in convection mode, **steam and combined modes are disabled.** Call in the technical assistance service.

14 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION

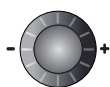
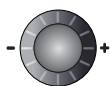
The main fault warning messages are:

MESSAGES



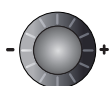
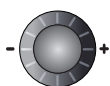
“Er 3”

The boiler safety thermostat has cut in, switch off the oven immediately and contact a manufacturer technician or authorized service agent.



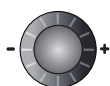
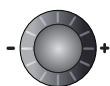
“no VAP”

Indicates steam generator heating failure on gas models. Switch off with key 1, reset the cooking mode, if the signal reappears call the technical service.



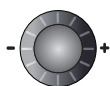
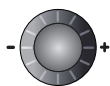
“no drn”

Indicates failure to drain the water from the steam generator. It is possible to use the appliance all the same, remembering that the water has not regenerated. Press key 16 to bypass the fault temporarily. If the fault occurs during the “**de**” **descaling program it will stop the appliance**, call the technical service.



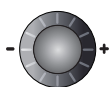
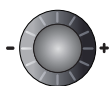
“CAL”

It appears when switching off the appliance and signals the need to activate the steam generator descaling cycle. See chapter 16. To bypass the signal temporarily, press key 16.



“doP”

It appears when the door is open and signals that the door microswitch fails to close the contact. Check that the door is properly closed. If the signal persists, call the technical service.



“no con”

Indicates no connection between the motherboard and keyboard; check the fuses.

DESCRIPTION OF DISPLAY AND KEYS

DISPLAY, KNOBS AND KEYS

VERSION D

DISPLAY, KNOBS AND KEYS

