

**USER'S MANUAL**  
**COMBINATION OVEN**  
**WITH DIRECT STEAM**

**REV - RGV**

**VERSION M**

**EN**

**Technical service**



## MODELS

REV .... / RGV ....

## CAPACITY

5 x GN 1/1 (051)

7 x GN 1/1 (071)

10 x GN 1/1 (101)

## VERSIONS

**M** - Electromechanical, with a function selector for convection, steam, combined or open door cooling - Temperature selector adjustable from 70 - 300°C - Programmable timer up to 120 minutes with end of cooking buzzer - Autoreverse (automatic inversion of fan rotation) - Indicator lights for functioning control - Manual humidifier - Manual cavity vent - Cavity lights.

**OPTIONAL:** Hand shower.

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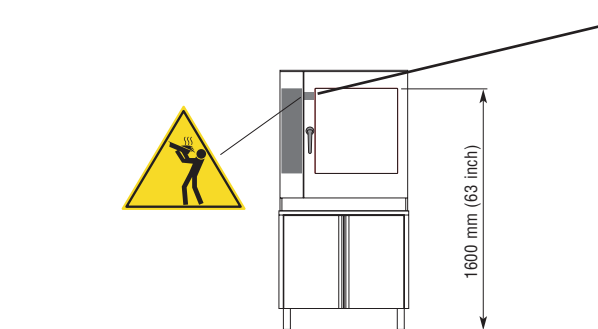
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**- ORIGINAL INSTRUCTIONS -**



# 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; a lack of maintenance on the water softening system can generate scale, which may create technical problems.
- 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.



LOGO		
TYP. XXXXXXXXX		
2010	NR XXXXXXXXXX	
3N AC 400V 50Hz		
1 x 0.25 kW	TOT 6.25 kW	kPa 200 - 500 
IPX 5		

LOGO		
TYP. XXXXXXXXX		
2010	NR XXXXXXXXXX	
EN 203/A1	AC 230V 50Hz	
1 x 0.55 kW	TOT 1 kW	$\Sigma Q_n$ 40 kW
A3 <input type="checkbox"/>	B13 <input type="checkbox"/>	B23 <input type="checkbox"/>
G 25 / m <sup>3</sup> /h	G 20 / m <sup>3</sup> /h	kPa 200 - 500 
Pmax / mbar	Pmax / mbar	G 30 3.16 Kg/h
Pmin / mbar	Pmin / mbar	Pmin / mbar
IT	Cat. II 2H3+	P mbar 20; 28-30/37
IPX 5		 0085

- 1.8 • 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.
- 1.9 • **The room**, in which the oven is to operate, **must be well ventilated!**
- 1.10 • In the event of breakdown or faulty operation, **switch off the oven immediately!**
- 1.11 • Safety sticker
  - Maximum height for inserting containers with liquids.
  - ATTENTION to avoid scalding, do not use the containers filled with liquid or food which, through cooking become fluid, at levels higher than those which can be observed.

## 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, major 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.**



### **CAUTION**

*No cooking with alcohol added is permitted!*

## 3 • DESCRIPTION OF KEYS

### FOREWORD

This page describes the immediate response keys (which, at any moment, activate the additional services available, provided that the oven is working).

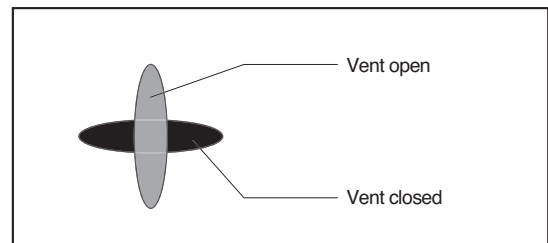
### 3.1 • IMMEDIATE RESPONSE FUNCTIONS

#### Humidification key.

Pressing key **9** sprays water into the oven, increasing the humidity level. The water keeps on flowing as long as the key is pressed. This is useful for foods that require added humidity when cooking.

#### Cavity vent valve.

Turning valve **1** opens or closes the vent. This function is useful for products that release a lot of moisture when cooking. It is recommended not to use this function when cooking with steam.



## 4 • STARTING COOKING

### OPERATIONS

#### 4.1 • SELECT

Turn knob **2** to select the cooking mode:  
convection **4**, steam **5**, combination **6**.

#### 4.2 • SET

Use knob **7** to set the cooking temperature.

#### 4.3 • SET - START

Set the cooking time with knob **8**.  
At this point the oven begins cooking.

#### 4.4 • END OF COOKING

If infinite time has been selected (∞),  
switch off the oven manually with knob **2**  
for setting the cooking mode.

If a cooking time has been entered, a beep  
will be generated when the time expires  
has been reached, to indicate that cooking  
has terminated and the oven has switched  
itself 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.

## 5 • OVEN OPERATION

### OPERATIONS

#### 5.1 • MAIN SWITCH AND KNOB ALLOWING SELECTION OF COOKING MODE AND COOLING WITH OVEN DOOR OPEN

To switch on the oven turn the knob **2** onto the required cooking mode:

**4** convection

**5** steam

**6** combination

The indicator light next to knob **2** comes on to show the oven is powered up.

To cool the oven quickly, open the door and turn the knob onto symbol **3**. This activates the fan, which rapidly lowers the temperature in the oven. This function can be used when the next product to be cooked requires a much lower oven temperature.


#### 5.2 • TEMPERATURE SETTING KNOB

Use knob **7** to set the preheat temperature with the oven empty, or the required cooking temperature.

When the set temperature is reached in the oven, the indicator light located near the knob will go out. You can follow the thermostating with this indicator light:

if the indicator is alight, the heating elements are in operation; if the indicator is not alight, the heating elements are OFF.

#### 5.3 • COOKING TIME SETTING KNOB

Use knob **8** to set the required cooking time. When cooking is not controlled by time, position the knob on infinite .

The oven will not come into operation until this final setting has been made.

If a set cooking time has been selected the oven will switch itself off when the time elapses and emit a beep; this can be interrupted either by opening the door or by switching off the oven. Whereas, if infinite time has been selected, the oven must be switched off manually, by returning the knob to the zero position.

When the indicator is alight, the oven is in operation.



## 6 • PRACTICAL ADVICE

### 6.1 • 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% higher than 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.

### 6.2 • 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
5 x GN 1/1	4 kg	20 kg
7 x GN 1/1	4 kg	28 kg
10 x GN 1/1	4 kg	40 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.

### 6.3 • 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.

### 6.4 • 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.

### 6.5 • CLEARANCE BETWEEN CONTAINERS

When loading the oven with the food to cook, it is recommended to pay special attention 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.

### 6.6 • 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.



#### CAUTION

*No cooking with alcohol added is permitted!*

## 7 • DAILY CLEANING

### 7.1 • 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;
- in addition, the simplicity of the procedure means that a thorough clean can be carried out in just a few minutes:
  - approximately 5 min. for the cleaning product to act
  - 10 min. steam cycle
  - 5 min. rinsing
  - 5 min. drying

### 7.2 • WARNING

**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.

### 7.3 • CLEANING THE OVEN ...

... at the end of work, proceed as follows:

- 1 • with the mode selector positioned on cooling with the door open **(3)**, allow the oven to cool to approximately 50 °C. If the oven is cold, preheat the chamber with steam up to 50 °C;
- 2 • remove any cooking spills using a spatula that will not scratch the steel surface;
- 3 • spray the inside with a proprietary oven cleaner. Use a non-corrosive alkaline product;
- 4 • close the door and allow the chemical to act for the time indicated by the manufacturer (generally between 5 and 10 minutes);
- 5 • switch on the oven in steam mode for from 4 to 10 minutes. Switch off the appliance completely and open the oven door slowly;
- 6 • rinse the oven thoroughly with plenty of clean water and wipe the door seals with a sponge;
- 7 • switch on again, and select a convection cycle for about 5 minutes duration; drying phase.
- 8 • stop and shut off all utilities (electrical power supply, water, and gas if connected). Leave the door slightly ajar when the appliance is not in use.

## 8 • ROUTINE MAINTENANCE

### 8.1 • PERIODICALLY ...

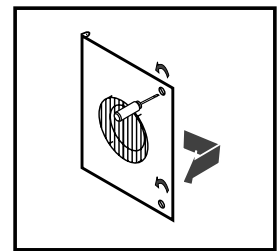
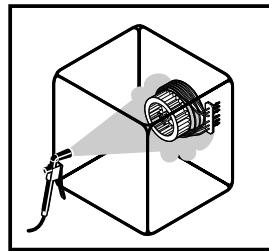
... It is recommended to clean the deflector and pan racks as necessary.

**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, unscrew the deflector screws;
- remove the deflector and wash thoroughly under running water or in a dishwasher;
- for best results when washing and rinsing the oven, the use of a hand-held shower is recommended;
- dry with a clean cloth;
- refit the deflector and secure in place with the two screws.

### 8.2 • 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.



## 9 • MAJOR SERVICING

- 9.1 • 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.

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

## 10 • WHAT TO DO IF...

This paragraph gives a summary of the faults that can be remedied by the user, or of situations that do not jeopardize safety.

- 10.1 • ... the power indicator does not light up** when the cooking mode selector is turned. **Check** that the isolating switch between the appliance and the electrical power supply has been turned on.
- 10.2 • ... no steam is generated in the oven** after selecting the steam cooking mode. **Check** that the water shutoff valve is open.
- 10.3 • ... the convection system does not work, the oven does not heat up** after selecting and switching on. **Check** that the door is properly shut.

**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 4).*













# DESCRIPTION OF DISPLAY AND KEYS

## VERSION M

