

USER'S MANUAL
CONVECTION OVEN
FOR PASTRY SHOPS
AND BAKERIES

VERSION S

EN

Technical service



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VERSIONS

S - 99 program electronics, with automatic 4-cycle sequence - Cycle management key with 4 LED display - Alphanumerical displays - Pre-set recipes - Direct access key to programs and recipes - USB output - Self-diagnosis - Autoreverse (automatic inversion of fan rotation) - Lights - Two speed (except for mod. 044/054) - Power reduction - Manual or automatic controlled humidifier - Automatic vent with pre-opening control - Double-glass opening door - Standard semi-automatic washing program.

OPTIONAL: Core probe - Hand-held shower - Automatic washing system, with three washing intensities

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- ORIGINAL INSTRUCTIONS -

1 • GENERAL REMINDERS

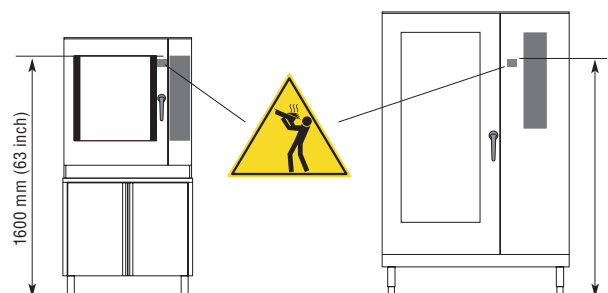
Repairs may become necessary over time; these and all major servicing operations must be performed exclusively by technicians employed by the manufacturer or an authorized service centre.

- 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; 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.

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	Σ Qn 40 kW
A3 <input type="checkbox"/>	B13 <input type="checkbox"/>	B23 <input type="checkbox"/>
G 25 / m ³ /h	G 20 / m ³ /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

- 1.9 • In the event of technical assistance being required, **provide as much detailed information about the fault as possible** in order to facilitate the service technician in identifying and resolving the malfunction.
- 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.
 - **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. Do not use abrasive materials or products as they will damage the oven surfaces.
- 2.5 • Always switch off the appliance when work is finished, shutting off all utilities (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 thoroughly without delay.
- 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 on the oven!**



2.9 • CAUTION

No cooking with alcohol added is permitted!

- 2.10 • **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.

- 2.11 • **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.**

3 • DESCRIPTION OF KEYS

3.1 • CYCLES (KEY 1)

Allows to set, recall and display the cooking cycles.

The LEDs on with a fixed light indicate the cycles set.

The flashing LED indicates the cycle in progress.

3.2 • CONTINUOUS STEAM (KEY 2)

Allows cooking with steam being continuously introduced into the oven.

3.3 • TIMED INITIAL PUFFED STEAM (KEY 3)

This allows you to set the time for a puff of steam at the start of cooking.

3.4 • REDUCED POWER (KEY 4)

This allows you to reduce the oven's power (ideal for delicate cooking).

3.5 • FAN SPEED (KEY 5)

Fan speed selection key, normal with light off, reduced speed and power with light on.

3.6 • RECIPES (KEY 6)

Allows to set, recall and display the cooking programs, the memorised recipes and service programs (e.g. washing the oven).

3.7 • CORE PROBE (KEY 11)

Used to activate the core probe cooking setting.

3.8 • HUMIDITY CONTROL KEY (KEY 12)

This key also performs the function of a manual humidifier when pressed with cooking in progress (key light on).

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.*

3 • DESCRIPTION OF KEYS

3.9 • OVEN STEAM EXTRACTION

VENT KEY (KEY 13)

This function is only activated in convection mode. Pressing the key opens the cavity vent, allowing the escape of moisture from the cavity. (LED on = vent open; LED off = vent closed, flashing LED = vent in operation).

The position of the vent (vent open/vent closed) can also be saved in several cycles of a program.

3.10 • OVEN LIGHT KEY (KEY 14)

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

3.11 • RAPID COOLING KEY WITH OVEN DOOR OPEN (KEY 15)

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*”).

3.12 • MAIN SWITCH - START-STOP (KEY 15)

Press button **16** for 3 seconds

Allows the activation of the control panel, activates selfdiagnosis.

START-STOP button: allows to start and stop the cooking in progress.

- Button light on: START, cooking started.
- Flashing button light: TEMPORARY STOP obtained by opening the door. Cooking and remaining time stop. By closing the door, cooking starts again.
- Button light off: DEFINITIVE STOP obtained by pressing key **16**: cooking stops definitively as if the time has expired.

4 • MANUAL SETTINGS FOR ONE-PHASE COOKING

OPERATIONS

4.1 • SWITCH ON

Press button **16** for 3 seconds. Whenever a symbol appears in the anomalies display (display **7-9**) see the “*Selfdiagnosis and anomalies key*” chapter.

4.2 • SELECTION

Press button **2** if you wish to cook with continuous steam

Or

Press button **3** if you wish to set a timed puff of steam when cooking begins [**SEC**] appears on display **7**, turn knob **10** to set the time when steam is to be introduced when cooking begins (expressed in seconds), shown on display **9**.

The selected LED remains on with a fixed light.

4.3 • SETTING THE REDUCED SPEED

Press **4** to select the reduced speed; the light is off when normal speed is selected and goes on when reduced speed is selected (ideal for delicate cooking).

4.4 • SETTING THE FAN SPEED

Press **5** to select the fan speed; the light is off when normal speed is selected and goes on when reduced speed is selected.

4.5 • SET THE TEMPERATURE

The temperature display shows a value of 130°C. Turn knob **8** 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.*

4.6A • SET THE TIME

The time display **9** shows [**InF**].

Turn knob **10**:

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

Or

4.6B • SET CORE PROBE

See “*Setting the core probe*”.

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

4.7 • SETTING THE HUMIDITY CONTROL

Press button **12** to set the desired **HUMIDITY CONTROL**. Turn knob **10** to set the degree of humidity (from **h00** - very dry to **h99** - very humid), which is appears on display **9**.

4.8 • SET THE VENT OPENING

Press key **13**, display **7** shows [**oFF**] (vent closed), turning knob **8** displays [**on**] (vent open), turning knob **8** further shows [**oPE**] on display **7** and [**0.00**] on display **9** (vent pre-opening, [**0.00**] minutes before the end of cooking). Knob **10** is used to change the vent preopening time, according to the time set in the cooking cycle.

4.9 • SAVING THE COOKING

If the cooking is to be memorised, hold button **1** down for 3 seconds, display **7** shows [**REC**], confirm memorisation by pressing knob **8**.

The program number where the cooking mode has been saved is shown on the display **7**.

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.

If the core probe is to be used, refer to “*Setting the core probe*”.

4.10 • START

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

At this point ...

the temperature display 7 indicates the actual oven temperature.

The time display 9 indicates the time remaining to complete cooking.

4.11 • END OF COOKING

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

To stop the signal just open the door or press a knob (**8 - 10**). Remove the food from the oven, following the directions given under paragraph 2.7 of the “*Points to remember*” heading”.

Displaying and changing saved values

If, during cooking, it is necessary to check the settings, press key **1**, the displays will blink.

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

Press the knob to acquire the values modified or wait for about 10 secs. the new data is saved automatically, the displays are fixed on the real values.

Note: When switching on the appliance for the first time of the 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 • MANUAL SETTINGS FOR COOKING WITH UP TO 4 CYCLES IN SEQUENCE

OPERATIONS

5.1 • SWITCH ON

Press button **16** for **3 seconds**. Whenever a symbol appears in the anomalies display (display **7-9**) see the “*Selfdiagnosis and anomalies key*” chapter.

Note: *cooking in manual mode with several phases in sequence allows the pre-heating of the empty cooking chamber before cooking: just set the cycle time 1 at **infinite [InF]**. On reaching the pre-heat temperature, a cyclic acoustic signal and [**LoA**] on the display inform that is time to use the oven. When the door is closed, the Cycles button **1** displays the second LED (2) flashing, which indicates activation of the cooking cycle 2.*

5.2 • SELECTION

Press button **2** if you wish to cook with continuous steam

Or

Press button **3** if you wish to set a timed puff of steam when cooking begins [**SEC**] appears on display **7**, turn knob **10** to set the time when steam is to be introduced when cooking begins (expressed in seconds), shown on display **9**.

The selected LED remains on with a fixed light.

5.3 • SETTING THE REDUCED SPEED

Press **4** to select the reduced speed; the light is off when normal speed is selected and goes on when reduced speed is selected (ideal for delicate cooking).

5.4 • SETTING THE FAN SPEED

Press **5** to select the fan speed; the light is off when normal speed is selected and goes on when reduced speed is selected.

5.5 • SET THE TEMPERATURE OF CYCLE 1

Turning knob **8** sets the cooking temperature, which is shown on the relevant display.

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

5.6A • SET THE TIME FOR CYCLE 1

The time display shows [**InF**].

Turn knob **10**:

to the right to set the cooking time;

to the left to set infinite time, [**InF**] thus utilizing the **first cycle as preheating**.

Or

5.6B • SET THE CORE PROBE FOR CYCLE 1

Refer to “*Setting the core probe*”.

5.7 • SETTING THE HUMIDITY CONTROL

Press button **12** to set the desired **HUMIDITY CONTROL**. Turn knob **10** to set the degree of humidity (from **h00** - very dry to **h99** - very humid), which is appears on display **9**.

5 • MANUAL SETTINGS FOR COOKING WITH UP TO 4 CYCLES IN SEQUENCE

OPERATIONS

5.8 • SET THE VENT OPENING

Press key **13**, display **7** shows [**oFF**] (vent closed), turning knob **8** displays [**on**] (vent open), turning knob **8** further shows [**oPE**] on display **7** and [**0.00**] on display **9** (vent pre-opening, [**0.00**] minutes before the end of cooking). Knob **10** is used to change the vent preopening time, according to the time set in the cooking cycle.

5.9 • SELECT CYCLE 2 AND THE FOLLOWING ONES (UP TO 4 CYCLES)

Press the cycles button **1**, the second flashing LED (2) switches-on on the cycles button. Proceed with setting as per paragraph 5.2. If other phases are desired, follow the same sequence.

5.10 • SAVING THE COOKING

If the cooking is to be memorised, hold button **1** down for 3 seconds, display **7** shows [**REC**], confirm memorisation by pressing knob **8**.

The program number where the cooking mode has been saved is shown on the display **7**.

5.11 • START

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

At this point ...

the temperature display 7 indicates the actual oven temperature.

The time display 9 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*”).

5.12 • END OF COOKING

An acoustic signal informs that cooking has ended (LED at the side of button **16** OFF).

To stop the signal just open the door or press a knob (**8 - 10**).

Extract the product from the cooking chamber following the indications in paragraph 2.7 in the “*Particular indications*” chapter.

Displaying and changing saved values

If, during cooking, it is necessary to check the settings, press key **1**, the displays will blink.

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

Press the knob to acquire the values modified or wait for about 10 secs. the new data is saved automatically, the displays are fixed on the real values.

6 • ENTERING AND SAVING A PROGRAM

OPERATIONS

6.1 • SWITCH ON THE OVEN

Press button **16** for **3 seconds**. Whenever a symbol appears in the anomalies display (display **7-9**) see the “*Selfdiagnosis and anomalies key*” chapter.

6.2 • SELECT THE PROGRAM

Press the Recipes button **6**, the display will show **[ACC]**, turn the knob **8** until **[Pro]** is displayed and confirm by pressing the knob **8**.

Turn the knob until the first free program is displayed (cooking mode LED flashing and also program number on the display **7** flashing) and confirm by pressing knob **8**.

Caution

The program is “new” when the LEDs of the cooking mode buttons and the program number flash on the display **7**.

The program is “busy” when one LED of the cooking mode buttons and the program number on the display **7** have a fixed light.

6.3 • SELECTION

Press button **2** if you wish to cook with continuous steam

Or

Press button **3** if you wish to set a timed puff of steam when cooking begins **[SEC]** appears on display **7**, turn knob **10** to set the time when steam is to be introduced when cooking begins (expressed in seconds), shown on display **9**.

The selected LED remains on with a fixed light.

6.4 • SETTING THE REDUCED SPEED

Press **4** to select the reduced speed; the light is off when normal speed is selected and goes on when reduced speed is selected (ideal for delicate cooking).

6.5 • SETTING THE FAN SPEED

Press **5** to select the fan speed; the light is off when normal speed is selected and goes on when reduced speed is selected.

6 • ENTERING AND SAVING A PROGRAM

OPERATIONS

6.6 • SET THE TEMPERATURE OF CYCLE 1

Turning knob 8 sets the cooking temperature, which is shown on the relevant display.

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

6.7A • SET THE TIME OF CYCLE 1

The time display shows [InF].

Turn knob 10:

to the right to set the cooking time;
to the left to set infinite time, [InF] thus utilizing the **first cycle as preheating**.

Or

6.7B • SET THE CORE PROBE FOR CYCLE 1

Refer to "Setting the core probe".

6.8 • SETTING THE HUMIDITY CONTROL

Press button 12 to set the desired **HUMIDITY CONTROL**. Turn knob 10 to set the degree of humidity (from **h00** - very dry to **h99** - very humid), which is appears on display 9.

6.9 • SET THE VENT OPENING

Press key 13, display 7 shows [oFF] (vent closed), turning knob 8 displays [on] (vent open), turning knob 8 further shows [oPE] on display 7 and [0.00] on display 9 (vent pre-opening, [0.00] minutes before the end of cooking). Knob 10 is used to change the vent preopening time, according to the time set in the cooking cycle.

6.10 • SELECT CYCLE 2 AND THE FOLLOWING ONES (UP TO 4 CYCLES)

Press the cycles button 1, the second flashing LED (2) switches-on on the cycles button. Proceed with setting as per paragraph 6.3. If other phases are desired, follow the same sequence.

6.11 • SAVING THE PROGRAM

Hold button 1 down for 3 seconds, display 7 shows [REC], confirm memorisation by pressing knob 8.

The program number where the cooking mode has been saved is shown on the display 7.

7 • SELECTING AND STARTING A SAVED PROGRAM

OPERATIONS

7.1 • SWITCH ON

Press button **16** for **3 seconds**. Whenever a symbol appears in the anomalies display (display **7-9**) see the “*Selfdiagnosis and anomalies key*” chapter.

7.2 • RETRIEVE

Press the Recipes button **6**, the display will show [**ACC**], turn the knob **8** until [**Pro**] is displayed and confirm by pressing the knob **8**.

Turn the knob **8** to select the program number to be recalled (see following list of recipes), shown on the display **7**.

CAUTION: If the program requires using the core probe, connect the probe to the front panel or the display will show “**Err SP**” (probe error). See “*self-diagnosis and fault identification*”.

7.3 • START

Viewing the settings

Whenever it should become necessary during cooking to control the values set for the current phase, press button **1**. If the settings of the next phases are to be displayed, press button **1** and turn the knob until the display shows the phase of interest.

7.3a •

STARTING A PROGRAM WITH PREHEAT

If the retrieved program has preheating, display **9** will show [**InF**].

Press key **16** to start preheating.

A beep and the inscription [**LoA**] on the display will signal when the oven has reached the temperature.

Place the food in the oven (if the program includes cooking phases with the core probe, insert the probe in the food).

Close the door.

The Cycles **1** button shows the second LED (2) flashing, which indicates the activation of the cooking cycle 2.

7.3b •

STARTING A PROGRAM WITH PREHEAT EXCLUDED

Introduce the food (if the program envisions phases with core probe, insert the needle into the product).

Start cooking by pressing button **16** (LED on with fixed light). Press button **1** for 3 seconds or turn knob **10** until the time is taken to zero.

An acoustic signal and LED 2 flashing on button **1** indicate that the pre-heating phase has been excluded.

Warning: pre-heating is not only necessary when the cooking chamber is already in temperature.

7.3c •

STARTING A PROGRAM WITHOUT SAVED PREHEATING

Place the food in the oven (if the program includes cooking phases with the core probe, insert the probe in the food).

Start the first cooking cycle by pressing key **16** (LED on steady).

8 • DELETING A SAVED PROGRAM

8.1 • SWITCH ON

Press button **16** for **3 seconds**.

8.2 • RETRIEVE

Press the Recipes button **6**, the display **7** will show **[ACC]**, turn the knob **8** until **[Pro]** is displayed and confirm by pressing the knob. Turn the knob **8** to select the program number to be recalled, shown on the display **7**.

8.3 • DELETING

Hold button **1** down for 3 seconds, display **9** shows **[DEL]**, confirm cancellation by pressing knob **10**.

When cancellation has taken place, the LEDs of the button **1** flash, indicating that the program is empty.

9 • TEMPORARILY ALTERING A SAVED PROGRAM

Foreword

The appliance permits temporarily modifying the saved program, that is for cooking in progress only. **The program to be changed must have been started (key 16 with LED on steady)! When the program is stored for**

a product with a different size, for which it is necessary to lengthen the cooking times, it may be necessary to raise the temperature or change any of the other parameters.

OPERATIONS

Retrieve the program and start cooking, as described previously.

To modify the memorised program:

Increase/decrease temperature

... Turn the knob **8** to set the new temperature value, confirm by pressing the knob or wait 10 seconds (time out). The modification is saved automatically.

Increase/decrease time

... Turn the knob **10** to set the new temperature value, confirm by pressing the knob or wait 10 seconds (time out). The modification is saved automatically.

Increase/decrease core probe temperature

... Turn the knob **10** to set the new temperature value, confirm by pressing the knob or wait 10 seconds (time out). The modification is saved automatically.

Increase/decrease value HUMIDITY CONTROL

... Press button **12**, the led flashes, set the new value by turning knob **10**, confirm by pressing the knob or wait for 10 seconds (time out). The modification is saved automatically.

Note: The program display **7** shows the temporary change with two steady luminous dots.

The change made is cancelled when the cooking time elapses: the program will remain in the original version.

10 • SELECTING AND STARTING A PRE-STORED RECIPE

OPERATIONS

10.1 • SWITCH ON

Press button **16** for 3 seconds.

10.2 • RETRIEVE

Press the Recipes button **6**. The display shows **[ACC]**, confirm by pressing the knob **8**.

Turn the knob **8** to select the recipe number to be recalled (see following list of recipes), shown on the display **7**.

IMPORTANT: if the recipe involves the use of the core probe, connect the probe to the front panel, otherwise the display will indicate the following fault “**Err SP**” (Core probe error) See chapter “*Self-diagnosis and fault identification*”.

10.3 • START

Viewing the settings

Whenever it should become necessary during cooking to control the values set for the current phase, press button **1**. If the settings of the next phases are to be displayed, press button **1** until the display shows the phase of interest.

10.3a •

STARTING A PROGRAM WITH PREHEAT

If the recipe selected includes a preheating phase, the display **9** shows **[InF]**.

Press button **16** to start pre-heating.

A cyclical acoustic signal and **[LoA]** on the display inform when the chamber has reached the temperature.

Introduce the food (if the program envisions phases with core probe, insert the needle into the product).

Close the door.

The Cycles button **1** shows the second LED (2) flashing, which indicates the activation of the cooking cycle 2.

10.3b •

STARTING A RECIPE WITHOUT PREHEATING

Place the food in the oven (if the recipe includes core probe cooking phases, insert the probe needle into the food).

Start cooking by pressing button **16** (LED on with fixed light). Press button **1** for 3 seconds or turn knob **10** until the time is taken to zero.

An acoustic signal and LED 2 flashing on button **1** indicate that the pre-heating phase has been excluded.

Warning: pre-heating is not only necessary when the cooking chamber is already in temperature.

11 • TEMPORARILY CHANGING A STORED RECIPE

Foreword

The appliance allows the user to make temporary modifications to a stored recipe, applying changes only to the cooking cycle in progress. **In order to make modifications, the recipe to be changed must first be started (button 16 with led on steady)!**

This option can prove essential when the stored recipe is for a different size or weight of product, meaning that cooking time or temperature must be increased or another parameter changed.

OPERATIONS

Retrieve the stored recipe and start cooking as described previously.

To modify the memorised recipe:

Increase/decrease temperature

... Turn the knob **8** to set the new temperature value, confirm by pressing the knob or wait 10 seconds (time out). The modification is saved automatically.

Increase/decrease time

... Turn the knob **10** to set the new temperature value, confirm by pressing the knob or wait 10 seconds (time out). The modification is saved automatically.

Increase/decrease core probe temperature

... Turn the knob **10** to set the new temperature value, confirm by pressing the knob or wait 10 seconds (time out). The modification is saved automatically.

Increase/decrease value

AUTOMATIC HUMIDITY CONTROL

... Press button **12**, the led flashes, set the new value by turning knob **10**, confirm by pressing the knob or wait for 10 seconds (time out). The modification is saved automatically.

Note: The program display **7** shows the temporary change with two steady luminous dots.

The change made is cancelled when the cooking time elapses: the program will remain in the original version.

12 • 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 **17** in any time operation mode; with the oven on stand by, keeping key **11** pressed for a few seconds, display **9** 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

12.1 • COOKING WITH CORE PROBE

Caution: When cooking with the core probe and “Err SP” is shown on displays **7** and **9**, it is necessary to connect the core probe to connection **17**. If the first cycle is used for preheating, it is necessary to keep the probe outside the cavity; otherwise the program cannot start.

Once the oven temperature has been set (as described under the relevant headings), press key **11** and turn knob **10** to set the required core temperature. Connect the core probe to connection **17**, insert the probe into the food (see “Hints on using the core probe”), and proceed according to the cooking mode selected.

Therefore, if you have chosen...

<p>12.1 a • ONE-PHASE MANUAL COOKING: press key 16 to start cooking</p>	<p>12.1 b • MULTI-PHASE MANUAL COOKING: pass on to setting the next phase or press key 16 to start the first phase of the set cooking</p>	<p>12.1 c • A PROGRAM TO BE SAVED: pass on to setting the next phase or wait for automatic saving of the set program</p>
--	--	---

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 **17** (the time it takes the electronic card to identify the probe), then start cooking with key **16 START/STOP**.

13 • HUMIDITY CONTROL SYSTEM

Foreword

The humidity control system makes it possible to keep a level of humidity in the oven when cooking by convection.

This function is useful for foods that require added humidity when cooking

OPERATIONS

13.1 • COOKING WITH THE HUMIDITY CONTROL SYSTEM

Once the cavity or core probe temperature has been set (as described under the relevant headings), press key **12** to set the desired **HUMIDITY CONTROL**, 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 "Setting the core probe"), connect the core probe to connection **17** and proceed according to the cooking mode selected.

Therefore, if you have chosen...

Note: *The vent must be closed, because if it were set open (key **13**) it would cancel the setting of the humidity control.*

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, or that need a humid cooking climat.

<p>13.1 a • ONE-PHASE MANUAL COOKING: press key 16 to start cooking</p>	<p>13.1 b • MULTI-PHASE MANUAL COOKING: pass on to setting the next phase or press key 16 to start the first phase of the set cooking</p>	<p>13.1 c • A PROGRAM TO BE SAVED: pass on to setting the next phase or wait for automatic saving of the set program after 10 seconds (TIME OUT).</p>
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14 • 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

14.1 • DISPLAYING SETTINGS DURING COOKING PHASE (without stopping)

Press key **1**, 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.

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

<p>14.2 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>14.2 b • HUMIDITY CONTROL Press the humidity control function key 12 (the display shows [h..], the previous setting). Turn knob 10 to make the new setting. After 10 sec. the actual values reappear.</p>	<p>14.2 c • CORE PROBE To change the setting, turn the knob 10 to set the new value. After the 10 seconds of TIME OUT the actual values reappear.</p>
--	---	---

14.3 • TEMPORARY STOP

Open the door. Cooking stops, the time remaining to the end of cooking stops until the door is closed again. Cooking starts again from the point in which it was interrupted.

14.4 • PERMANENT STOP

To stop an infinite cooking time or interrupt it definitively, press key **16**.

15 • USEFUL TIPS

15.1 • 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.

15.2 • 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.

15.3 • FROZEN/DEEP-FROZEN PRODUCTS

The oven must be preheated and loaded respecting the quality and nature of these foods.

15.4 • 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.

15.5 • 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.

15.6 • 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!

16 • ROUTINE MAINTENANCE

16.1 • PERIODICALLY ...

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

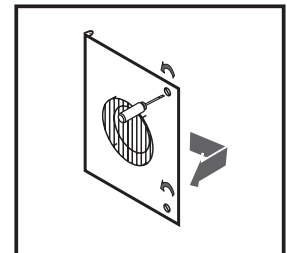
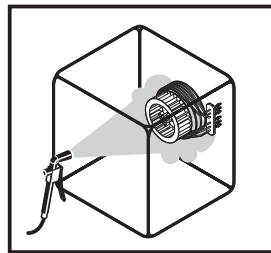
For this purpose, proceed as follows:

- 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 for thorough rinsing (optional);
- 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.

16.2 • PROLONGED DISUSE

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.



17 • NON-ROUTINE MAINTENANCE

- 17.1 • 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.

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

18 • SETTING THE DATE AND TIME

OPERATIONS

- 18.1** • With the appliance live and display off, press button **6**, the display **7** shows **[USb]**, turn knob **8** until **[tIM]** is displayed, press the knob to confirm the selection.
- **Setting the hour**
The display **7** shows **[h]**, and display **9** shows the time set.
Turn the knob **10** to modify the hour
 - **Setting the minutes**
Turn the knob **8** again, display **7** shows **[Min]** and display **9** shows the minutes set.
Turn the knob **10** to modify the minutes
 - **Setting the day**
Turn the knob **8** again, display **7** shows **[dAY]** and display **9** shows the day set.
Turn the knob **10** to modify the day
 - **Setting the month**
Turn the knob **8** again, display **7** shows **[Mon]** and display **9** shows the month set.
Turn the knob **10** to modify the month.
 - **Setting the year**
Turn the knob **8** again, display **7** shows **[YEA]** and display **9** shows the year set.
Turn the knob **10** to modify the year
- Once the date and time has been set, press button 6 to memorise the values.**

19 • DOWNLOAD HACCP LOG

OPERATIONS

- 19.1** • With the appliance live and display off, press button **6**, the display **7** shows **[USb]**, turn knob **8** to confirm the selection

The display **7** shows **[hAC]**.

Loosen the protection screws of the USB port until the protective plate is rotated by 90° in order to have access to the USB port. Insert the pen drive into the oven USB port.

Press the knob **8** to confirm the selection.

When download has been completed, the displays **7** and **9** show **[USB END]**

ATTENTION: When the USB pen drive has been removed, reposition the protective plate and tighten the protection screws.

If the USB pen drive is not inserted, the displays **7** and **9** show **[USB Err]**.

Insert the USB pen drive and press knob **8** to repeat the procedure.

20 • IMPORT/EXPORT RECIPES

OPERATIONS

20.1 • IMPORTING RECIPES FROM USB PEN DRIVE

With the appliance live and display off, press button **6**, the display **7** shows **[USb]**, turn knob **8** to confirm the selection

The display **7** shows **[hAC]**, turn the knob until **[IMP]** is shown.

Loosen the protection screws of the USB port until the protective plate is rotated by 90° in order to have access to the USB port. Insert the pen drive into the oven USB port.

Press the knob **8** to confirm the selection.

When import has been completed, the displays **7** and **9** show **[USB End]**.

ATTENTION: When the USB pen drive has been removed, reposition the protective plate and tighten the protection screws.

If the USB pen drive is not inserted, the displays **7** and **9** show **[USB Err]**.
Insert the USB pen drive and press knob **8** to repeat the procedure.

20.2 • EXPORTING RECIPES ONTO USB PEN DRIVE

With the appliance live and display off, press button **6**, the display **7** shows **[USb]**, turn knob **8** to confirm the selection

The display **7** shows **[hAC]**, turn the knob until **[ESP]** is shown.

Loosen the protection screws of the USB port until the protective plate is rotated by 90° in order to have access to the USB port. Insert the pen drive into the oven USB port.

Press the knob **8** to confirm the selection.

When import has been completed, the displays **7** and **9** show **[USB End]**.

ATTENTION: When the USB pen drive has been removed, reposition the protective plate and tighten the protection screws.

If the USB pen drive is not inserted, the displays **7** and **9** show **[USB Err]**.
Insert the USB pen drive and press knob **8** to repeat the procedure.

SPECIAL PROGRAMS

MANUAL AND AUTOMATIC CLEANING

- **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 burnt food residue;
- 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:

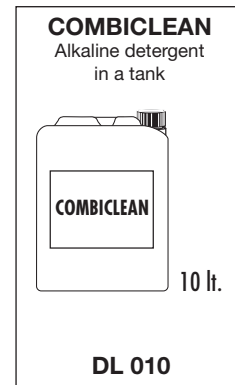
- **CAUTION**

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 this could result in irreparable damage. 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.

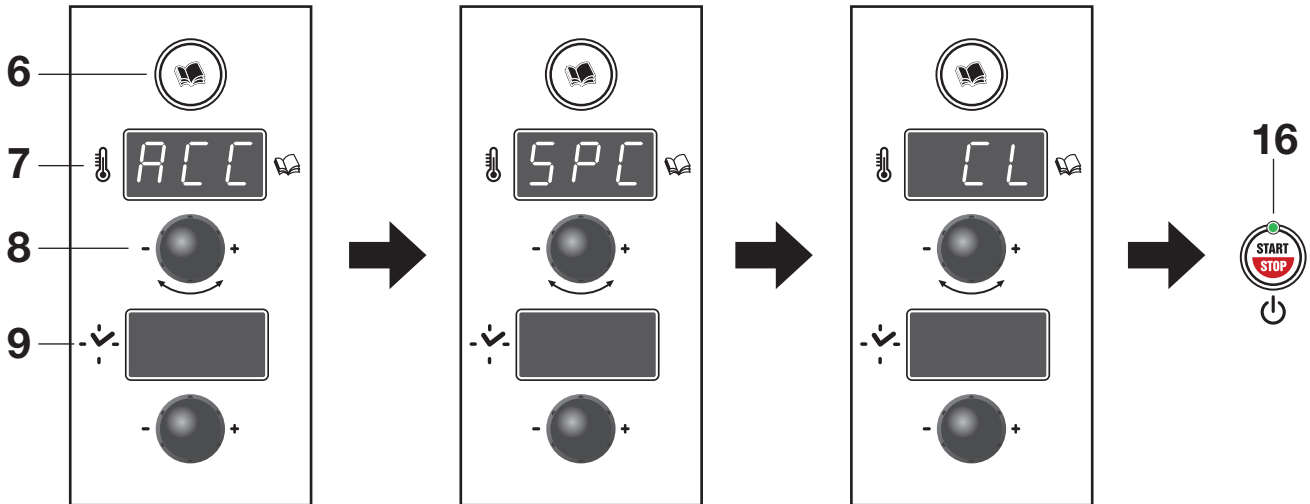
- **It is recommended to use a specially formulated detergent.**



SPECIAL PROGRAMS

21 • MANUAL CLEANING

21.1 • EXECUTING THE MANUAL CLEANING CYCLE [CL]



Press the Recipes button **6**,

the display will show **[ACC]**, turn the knob **8** until **[SPC]** is displayed and confirm by pressing the knob.

Turn the knob **8** to the right until the **[CL]** message appears.

Press button **16** to activate the **MANUAL** washing program, simplified successively.

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.

If considerable deposits form on the drain filter in the middle of the bottom of the cavity, clean so as to ensure water and detergent flow out freely.

The end of the program is defined by a cyclic beep, open the door to turn it off.

Switch off the appliance with key 16.

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.

SPECIAL PROGRAMS

22 • WASHING KIT

The device with Cleaning Kit allows the operator to execute three cleaning cycles for the cooking compartment: **“SC” SOFT CLEANING** (for NORMAL dirt) - **“MC” MEDIUM CLEANING** (for THICK dirt) - **“HC” HARD CLEANING** (for STUBBORN dirt) without having to intervene in the cleaning processes directly.

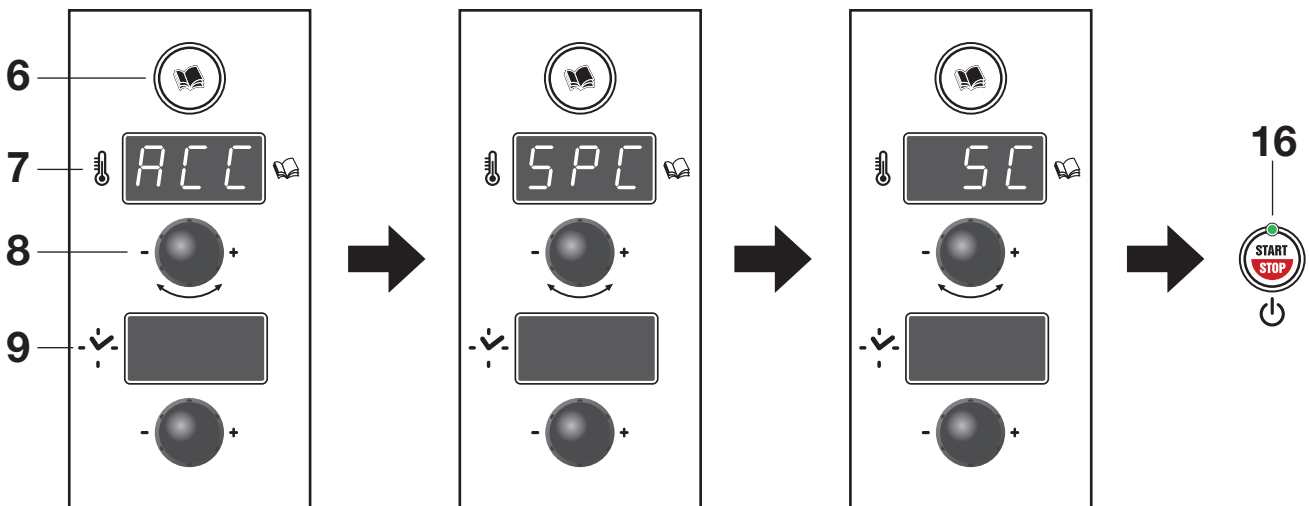
The detergent is evenly distributed through the special nozzle at the right time, avoiding any risk of contact with the operator.

Using detergents other than the one recommended by the manufacturer is advised against because it might not ensure good cleaning and could damage the integrity of the washing system.

Make sure that the coupling for the detergent is properly inserted and the tank is supplied with enough of the detergent recommended by the manufacturer.

Activate automatic cooling with key **15** if the oven is very hot.

22.1 • EXECUTING THE AUTOMATIC CLEANING CYCLE [SC] - [MC] - [HC].



Press Recipe button **6**,

[ACC] appears on the display **7**. Turn the knob **8** to the left until you see **[SPC]** and press the knob to confirm.

Turn the knob **8** to the right to select the required cleaning cycle: **SOFT [SC]**, **MEDIUM [MC]**, or **HARD [HC]**.

Press button **16** to start the cleaning program you have just selected.

SPECIAL PROGRAMS

22 • WASHING KIT

the display shows **[rAF]** if the oven temperature is high, **[Att]** if the oven temperature is too low

The **SOFT [SC]**, **MEDIUM [MC]** e **HARD [HC]** programs are an automatic sequence of cycles (working time and remaining time to the end of the program are visualized on display **9**), to provide the best combined action of cleansing, steam cycle, rinsing alternated with the steam cycle, final rinsing combined with ventilation and drying to make the oven cavity dry and shiny.

If considerable deposits form on the drain filter placed at the center of the cavity bottom, clean so as to ensure water and detergent flow out freely.

The end of the SOFT clean program is defined by a cyclical audible warning.

Switching off the appliance with key 16 is not permitted during operation of the SOFT CLEAN, MEDIUM CLEAN and HARD CLEAN programs; wait for the end of washing signal, to be able to switch off the appliance.

Wipe the front seal of the oven with a sponge or cloth to prevent it from deteriorating too soon.

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.

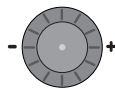
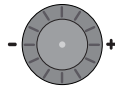
23 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION

23.1 • 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.

23.2 • If any irregularities are discovered, on the other hand, these are indicated in the displays **7-9**. 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.

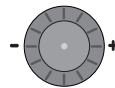
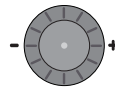
The main fault warning messages are:

MESSAGES



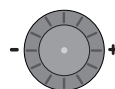
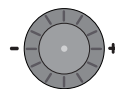
“ Err SC ”

Message on the **displays 7 and 9**. Oven temperature probe faulty, **switch off the oven immediately** and contact a manufacturer technician or authorized service agent.



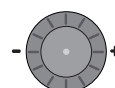
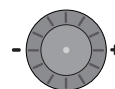
“ Err Sd ”

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.



“ Err SP ”

Core probe faulty. Should the message appear, it is necessary to check the connector is plugged into the socket (**17**) properly. The oven can continue to be used until the arrival of a service technician, but without this accessory.



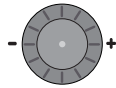
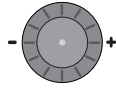
“ no H2o ”

This means there is no water: **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 a manufacturer technician or authorized service agent. In the meantime, the oven can still be used in convection mode.

23 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION

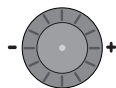
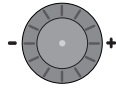
The main fault warning messages are:

MESSAGES



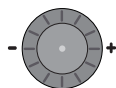
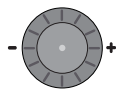
“ Er 1 ”

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.



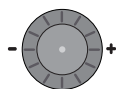
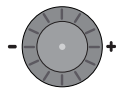
“ Er 2 ”

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



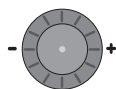
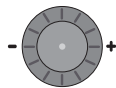
“ Er 7 ”

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.



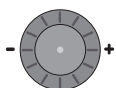
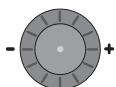
“ Er 8 ”

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.



“ 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, all the technical service.



“ Err dEt ”

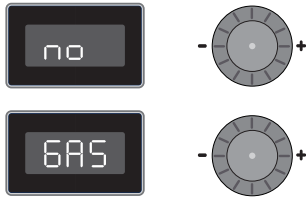
Check that the container of detergent is not empty and the detergent is withdrawn correctly. If the signal persists, call the technical after-sales service.

23 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION

The main fault warning messages are:

MESSAGES

WARNING FOR GAS MODELS



“ no GAS ”

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.

“ Err Fbc ”

Gas appliances are fitted with ignition devices incorporating an automatic reset function. If automatic restore does not take place after several attempts, displays **7** and **9** will show the error code [**Err Fbc**], given in the margin. An acoustic signal warns the operator. Press key **16** to restore ignition. 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.



“ Err brx ”

Burners Alarm.

Switch the oven off immediately and call the technical after-sales service.

Note: x indicates the number of the burner in alarm conditions.

- TIMED RECIPES

- L1 Fresh strudel 500 gr.
- L2 Frozen strudel 1 Kg.
- L3 Dry fruit cake
- L4 Granny cake
- L5 Plum cake
- L6 Fruit cakes
- L7 Fresh meringues
- L8 Puffs
- L9 Small puffs
- L10 S. Giacomo puffs
- L11 Cat's tongues
- L12 Shortcrust pastry biscuits
- L13 Petit four biscuits
- L14 Cantucci biscuits
- L15 Shortcrust/short pastry tarts
- L16 5 mm puff pastry
- L17 Short pastry savoury cakes
- L18 Flat biscuit
- L19 Bisquit Roulè
- L20 Savour/sweet ranchen
- L21 Tin sponge cake
- L22 Pan sponge cake
- L23 300 gr. frozen baguette
- L24 Chocolate croissants
- L25 Small fresh bread
- L26 Slice/sandwich bread
- L27 Walnut bread
- L28 500 gr. Ciabatta bread
- L29 Butter rolls 50 gr.
- L30 Italian breadsticks
- L31 Apulian bread 1 Kg.
- L32 Bread from Tuscany 1 Kg.
- L33 Ferrarese bread 200 gr.
- L34 Pre-cooked frozen pizza
- L35 Fresh round pizza
- L36 Sliced pizza
- L37 Genoese focaccia
- L38 Apulian and Ligurian Focaccia
- L39 Fresh croissants
- L40 50% pre-cooked croissants
- L41 Frozen croissants
- L42 Sweet or savoury croissants
- L43 30-50 gr. Babà
- L44 Panettone or colomba 1 Kg.
- L45 Sweet focacce 1 Kg.
- L46 Creme caramel
- L47 Frozen vol au vent
- L48 Chocolate/Vanilla soufflè
- L49 Sweet or savoury flan
- L50 Slow thawing
- L51 Quick thawing

- RECIPES WITH CORE PROBE

- L52 Fruit cakes w/probe
- L53 Angel food cake w/probe
- L54 Granny cake w/probe
- L55 Plum cake w/probe
- L56 Tin sponge cake w/probe
- L57 Pan sponge cake w/probe
- L58 Apulian bread w/probe
- L59 Bread from Tuscany w/probe
- L60 Ferrarese bread w/probe
- L61 Panettone or colomba w/probe
- L62 Sweet focacce w/probe
- L63 Slow thawing with probe
- L64 Quick thawing with probe

N.B.: Recipes with core probe are only displayed if the oven is actually equipped with a core probe.

24 • PRE-STORED RECIPES



Cooking cycle

Mode



Convection cooking mode



Steam cooking mode



Oven temperature



Cooking time



Core temperature



% of humidity / Vent position



Vent closed



Vent open

n'



N° of minutes of vent pre-opening



* Ventilation speed (* where present)



Standard speed



Reduced speed

TIMED RECIPES

L01 Fresh strudel 500 gr.

CYCLES	Mode	Temperature	Time	Core Temp	Humidity	Ventilation
1		170°C	10'	--	20%	
2		180°C	15'	--		

L04 Granny cake

CYCLES	Mode	Temperature	Time	Core Temp	Humidity	Ventilation
1		160°C	30'	--	--	
2		165°C	20'	--		

L02 Frozen strudel 1 Kg.

CYCLES	Mode	Temperature	Time	Core Temp	Humidity	Ventilation
1		170°C	15'	--	20%	
2		175°C	10'	--	--	
3		175°C	10'	--		

L05 Plum cake

CYCLES	Mode	Temperature	Time	Core Temp	Humidity	Ventilation
1		165°C	20'	--	--	
2		165°C	20'	--		

L03 Dry fruit cake

CYCLES	Mode	Temperature	Time	Core Temp	Humidity	Ventilation
1		170°C	20'	--	20%	
2		160°C	10'	--		










L06 Fruit cakes












CYCLES	Mode	Temperature	Time	Core Temp	Humidity	Ventilation
1		170°C	20'	--	--	
2		160°C	20'	--		














Note: Always pre-heat the oven!











24 • PRE-STORED RECIPES


TIMED RECIPES












L07 Fresh meringues						
	Mode					
1		100°C	180'	--		














L12 Shortcrust pastry biscuits						
	Mode					
1		160°C	10'	--	--	
2		170°C	5'	--		












L08 Puffs						
	Mode					
1		200°C	5'	--	30%	
2		180°C	10'	--	--	
3		170°C	9'	--	4' 	










L13 Petit four biscuits						
	Mode					
1		170°C	15'	--	--	
2		160°C	10'	--	--	












L09 Small puffs						
	Mode					
1		200°C	3'	--	30%	
2		180°C	10'	--	--	
3		170°C	5'	--		

L14 Cantucci biscuits						
	Mode					
1		170°C	20'	--	10%	
2		140°C	20'	--		

L10 S. Giacomo puffs						
	Mode					
1		190°C	5'	--	30%	
2		180°C	10'	--	--	
3		170°C	7'	--		

L15 Shortcrust/short pastry tarts						
	Mode					
1		160°C	15'	--	50%	
2		170°C	17'	--		

L11 Cat's tongues						
	Mode					
1		180°C	10'	--		

L16 5 mm puff pastry						
	Mode					
1		170°C	10'	--	20%	
2		180°C	15'	--		

Note: Always pre-heat the oven!

24 • PRE-STORED RECIPES

TIMED RECIPES

L17 Short pastry savoury cakes

		Mode					
1			160°C	20'	--		
2			170°C	20'	--		

L23 300 gr. frozen baguette

		Mode					
1			165°C	12'	--	20%	
2			180°C	7'	--		

L18 Flat biscuit

		Mode					
1			190°C	8'	--		

L24 Chocolate croissants

		Mode					
1			160°C	3'	--	30%	
2			167°C	14'	--		

L19 Bisquit Roulé

		Mode					
1			200°C	8'	--		

L25 Small fresh bread 30 gr.

		Mode					
1			150°C	4'	--	60%	
2			170°C	10'	--	--	
3			180°C	7'	--		

L20 Savour/sweet ranchen

		Mode					
1			165°C	18'	--	--	
2			175°C	5'	--	--	

L26 Slice/sandwich bread

		Mode					
1			180°C	5'	--	50%	
2			180°C	20'	--	--	
3			190°C	10'	--		

L21 Tin sponge cake

		Mode					
1			150°C	15'	--	40%	
2			160°C	7'	--		

L27 Walnut bread

		Mode					
1			190°C	5'	--	50%	
2			190°C	12'	--	--	
3			180°C	14'	--		

L22 Pan sponge cake

		Mode					
1			150°C	15'	--	--	
2			160°C	10'	--	--	

Note: Always pre-heat the oven!

24 • PRE-STORED RECIPES

TIMED RECIPES

L28 500 gr. Ciabatta bread						
	Mode					
1		190°C	10'	--	60%	
2		180°C	10'	--	--	
3		185°C	10'	--		

L33 Ferrarese bread 200 gr.						
	Mode					
1		200°C	10'	--	60%	
2		190°C	15'	--	--	
3		180°C	10'	--		

L29 Butter rolls 50 gr.						
	Mode					
1		160°C	8'	--	60%	
2		175°C	10'	--		

L34 Pre-cooked frozen pizza						
	Mode					
1		200°C	8'	--		

L30 Italian breadsticks						
	Mode					
1		180°C	5'	--	--	
2		185°C	5'	--		

L35 Fresh round pizza						
	Mode					
1		285°C	3'	--		

L31 Apulian bread 1 Kg.						
	Mode					
1		150°C	10'	--	60%	
2		155°C	30'	--	--	
3		165°C	10'	--		

L36 Sliced pizza						
	Mode					
1		170°C	12'	--	30%	
2		180°C	10'	--		

L32 Bread from Tuscany 1 Kg.						
	Mode					
1		180°C	10'	--	60%	
2		180°C	30'	--	--	
3		170°C	10'	--		

L37 Genoese focaccia						
	Mode					
1		170°C	10'	--	--	
2		180°C	12'	--		

L38 Apulian and Ligurian Focaccia						
	Mode					
1		175°C	5'	--	40%	
2		160°C	20'	--		

Note: Always pre-heat the oven!

24 • PRE-STORED RECIPES

TIMED RECIPES

L39 Fresh croissants						
	Mode					
1		165°C	12'	--	20%	
2		180°C	7'	--		

L44 Panettone or colomba 1 Kg.						
	Mode					
1		150°C	20'	--	40%	
2		160°C	35'	--	20'	

L40 50% pre-cooked croissants						
	Mode					
1		160°C	2'	--	30%	
2		170°C	6'	--		

L45 Sweet focacce 1 Kg.						
	Mode					
1		140°C	20'	--	40%	
2		150°C	30'	--	15'	

L41 Frozen croissants						
	Mode					
1		160°C	5'	--	40%	
2		165°C	10'	--	--	
3		170°C	5'	--		

L46 Creme caramel						
	Mode					
1		85°C	45'	--		

L42 Sweet or savoury croissants						
	Mode					
1		160°C	5'	--	40%	
2		165°C	10'	--	--	
3		170°C	5'	--		

L47 Frozen vol au vent						
	Mode					
1		180°C	20'	--	10'	

L43 30-50 gr. Babà						
	Mode					
1		170°C	2'	--	30%	
2		170°C	10'	--	15%	
3		175°C	8'	--		

L48 Chocolate/Vanilla soufflé						
	Mode					
1		165°C	5'	--	--	
2		170°C	10'	--	--	

L49 Sweet or savoury flan						
	Mode					
1		175°C	20'	--	5'	

Note: Always pre-heat the oven!

24 • PRE-STORED RECIPES

TIMED RECIPES - THAWING

L50 Slow thawing						
	Mode					
1		30°C	INF	--	--	

L51 Quick thawing						
	Mode					
1		30°C	INF	--	--	

RECIPES WITH CORE PROBE

L52 Fruit cakes w/probe						
	Mode					
1		150°C	--	65°C	40%	
2		160°C	--	98°C		

L56 Tin sponge cake w/probe						
	Mode					
1		165°C	--	65°C	40%	
2		170°C	--	98°C		

L53 Angel food cake w/probe						
	Mode					
1		175°C	20'	--	--	
2		170°C	--	85°C		

L57 Pan sponge cake w/probe						
	Mode					
1		150°C	--	65°C	40%	
2		160°C	--	98°C		

L54 Granny cake w/probe						
	Mode					
1		160°C	30'	--	--	
2		165°C	--	85°C		

L58 Apulian bread w/probe						
	Mode					
1		150°C	--	65°C	40%	
2		160°C	--	98°C		














L55 Plum cake w/probe						
	Mode					
1		165°C	25'	--	--	
2		175°C	--	96°C		











L59 Bread from Tuscany w/probe						
	Mode					
1		200°C	5'	--	--	
2		180°C	--	90°C	--	
3		170°C	--	95°C		












Note: Always pre-heat the oven!

24 • PRE-STORED RECIPES









RECIPES WITH CORE PROBE









L60 Ferrarese bread w/probe						
	Mode					
1		200°C	5'	--	60%	
2		190°C	15'	--	--	
3		180°C	--	95°C		

L62 Sweet focacce w/probe						
	Mode					
1		140°C	--	50°C	--	
2		150°C	--	96°C	20%	

L61 Panettone or colomba w/probe						
	Mode					
1		150°C	--	65°C	40%	
2		160°C	--	98°C		

RECIPES WITH CORE PROBE - THAWING

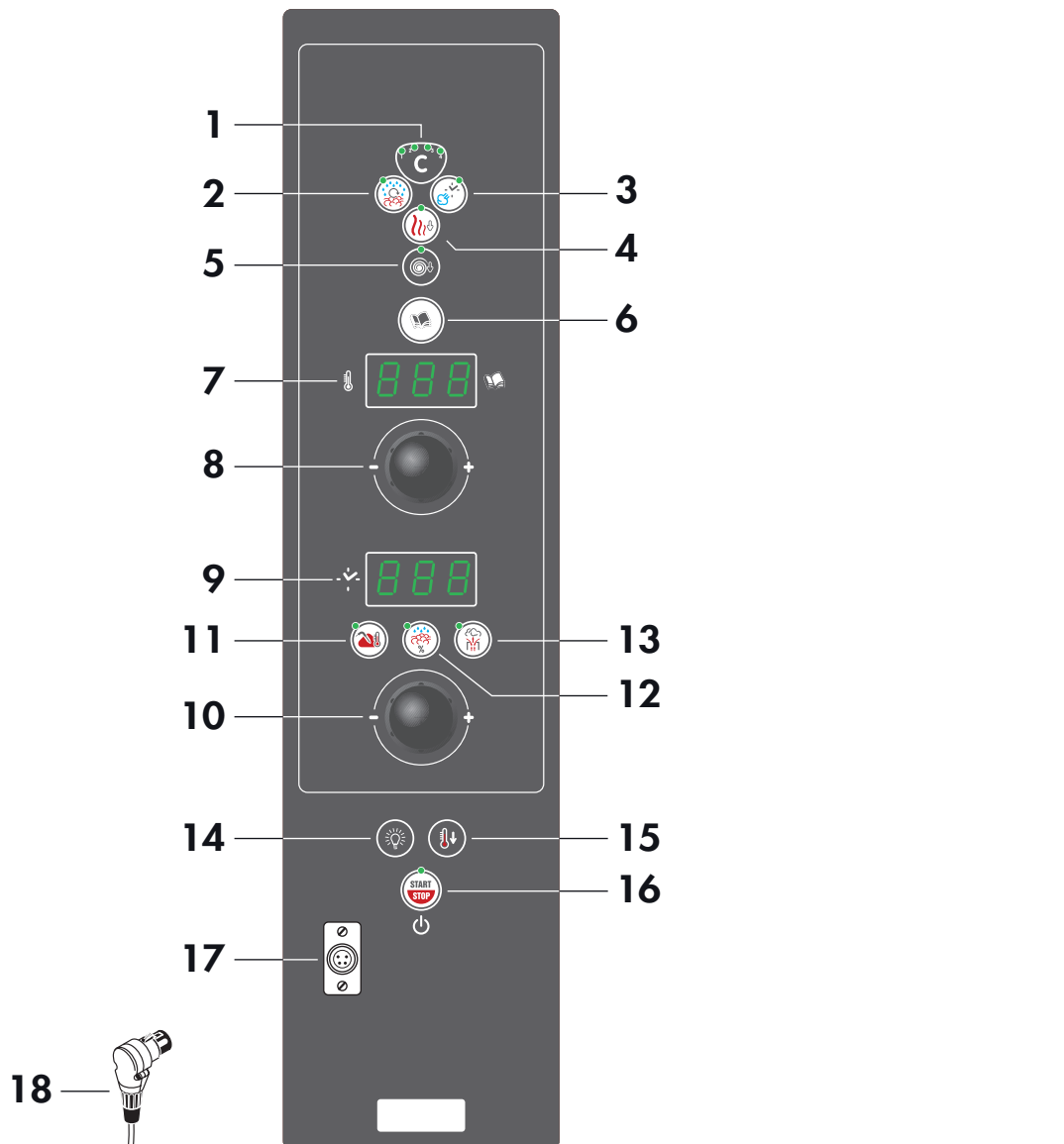
L63 Slow thawing with probe						
	Mode					
1		30°C	--	3°C	--	

L64 Quick thawing with probe						
	Mode					
1		30°C	--	3°C	--	

Note: Always pre-heat the oven!

DESCRIPTION OF DISPLAY AND KEYS

VERSION S



- 1 - Cooking cycle button
- 2 - Continuous steam key
- 3 - Timed initial puffed steam key
- 4 - Normal/reduced power selection key
- 5 - Normal/reduced ventilation speed selection key
- 6 - Cooking/recipes programs button
- 7 - Display showing cooking chamber temperature and the program/recipe
- 8 - Temperature setting/selection knob
- 9 - Display with cooking time (remaining/set), product core temperature display (real/set), humidity display
- 10 - Knob for setting/selecting Time/Core Temperature
- 11 - Button for cooking with core temperature probe
- 12 - Button for humidity control, Manual humidifier button
- 13 - Button for cavity vent
- 14 - Oven lights key
- 15 - Button for fast cooling with door open
- 16 - Main switch - Start/Stop button
- 17 - Core temperature probe connection
- 18 - Core temperature probe

