TOUCH LINE 5”
INSTALLATION AND USE MANUAL



Original language: Italian

The installation work and non-routine maintenance described in the manual must only be performed by qualified technicians, authorised by the manufacturer, and not by the end user.
Failure to follow the instructions above may cause damage and injury including death, invalidates the warranty and relieves the manufacturer of all liability.

TOUCH LINE 5”
INSTALLATION

Dear Installer,

This manual contains all the necessary information for safe installation of the appliance. Please read it carefully before carrying out any operation, and store it properly for future reference.

For any further information or if you have not understood any part of the manual, please contact us for clarification.

Enjoy!

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1. Safety precautions

Failure to follow the instructions in this manual may cause damage and injury including death, invalidates the warranty and relieves the manufacturer of all liability. Read this manual carefully before installing, using or maintaining the appliance. Store this manual with care for future reference. If you do not understand all of the contents of this manual, please contact the manufacturer. If the document is lost or damaged, please request a replacement from the manufacturer.

INSTALLER SAFETY REGULATIONS

- **All installation work and non-routine maintenance must be performed exclusively by qualified technicians, authorised by the manufacturer, in compliance with the regulations in force in the user country and the regulations on systems and safety in the workplace.**

- Before installing the appliance, check that the systems are compliant with the regulations in force in the country where the appliance is used and with the specifications on the appliance technical data plate ▶ **Fig. 2.3** .
- Disconnect the appliance from the electrical power supply before starting installation or maintenance work.
- Interventions, alterations or modifications not expressly authorised and that do not comply with the indications in this manual shall invalidate the warranty.
- Performing any installation or maintenance work not specified in this manual may cause injury or death for the installer or user, and damage the facilities at the installation site.
- When the appliance is being fitted, people not involved with the installation must not pass through or occupy the work space.
- The power supply cable must only be replaced by a qualified, authorised technician. The cable must only be replaced with an identical one: the technical data plate always indicates the type of cable to be used and its cross section. The earthing cable must always be yellow and green.
- The technical data plate provides essential technical information which is needed in the event of any appliance maintenance work or repairs. Do not remove, damage or modify the plate.
- The packaging material is potentially dangerous. It must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.

PICTOGRAMS

The installation and user instructions are valid for all models, unless otherwise specified by the following pictograms:


Danger! Situation presenting immediate danger, or a hazardous situation which could cause injury or death.


Read the instruction manual


Consult another section


Earthing symbol


Further information


Equipotential symbol


Hot surfaces, risk of burns

CHECKING THE APPLIANCE AND KIT SUPPLIED

Fig. 2.1

When you receive the product, check the appliance is integral, make sure it has not been damaged during transportation, and check that all the components needed for installation and use are there.

In the event of damage or missing parts:

- make a note of the equipment data found on the technical data plate **Fig. 2.3**;
- document the damage by taking photos;
- promptly inform the carrier/manufacturer.

REMOVING THE FILM

Fig. 2.2

Remove the protective film from the ovens, avoiding the use of abrasive or aggressive substances or metal objects (e.g. scrapers).

If any adhesive residue remains, rub with a soft cloth soaked in an oil-based detergent, suitable for surfaces in stainless steel, that is not aggressive or abrasive. Do not use abrasive or sharp tools or scrapers.

TECHNICAL SPECIFICATIONS LABEL

Fig. 2.3

A) Item
B) Model
C) Reference
D) Serial number
E) Usage pressure
F) Protection rating
G) Electrical data
H) Appliance weight

1) Oven
2) Manual
3) Jumpers
4) Inspection report
5) Detergent supply
6) "Risk of tray spilling" label
7) USB pen drive
8) Filter

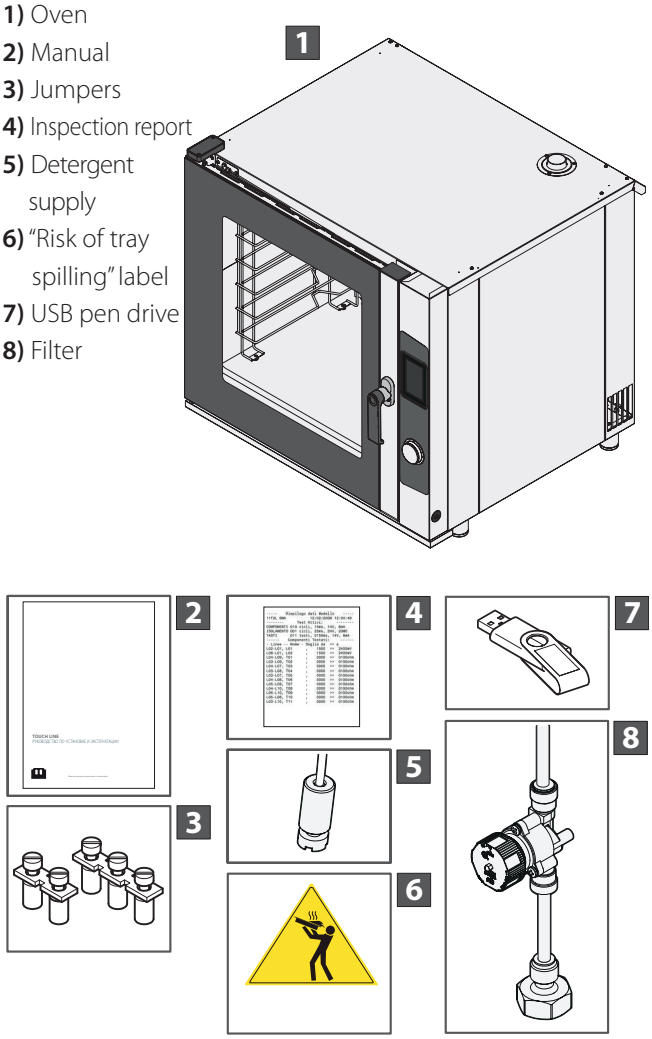


Fig. 2.1

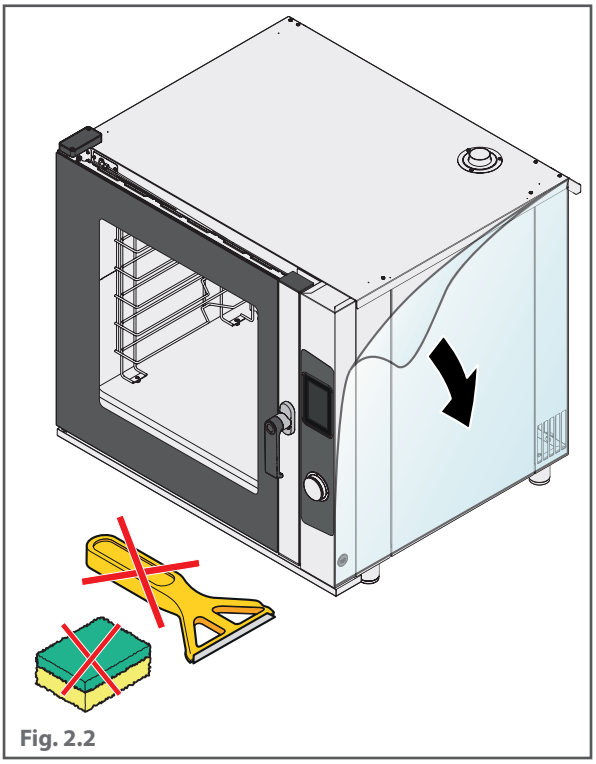


Fig. 2.2

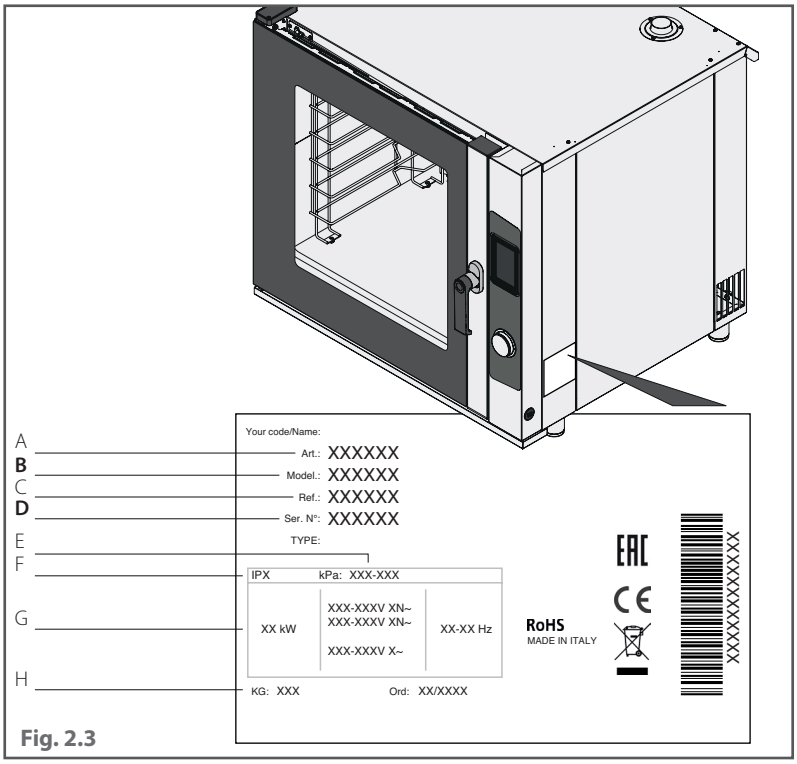


Fig. 2.3

TRANSPORTING THE APPLIANCE

Fig. 3.1

Wearing the appropriate personal protective equipment, take the appliance to the installation room. Use suitable equipment and take into account the appliance weight.

The appliance must never be knocked over, dragged or turned upside down. When the appliance is being transported, anyone not involved must refrain from passing through or occupying the work space.

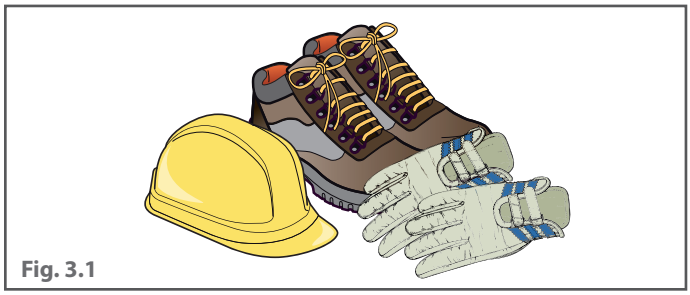


Fig. 3.1

CHARACTERISTICS OF THE INSTALLATION AREA

Fig. 3.2

The installation area must:

- be well ventilated and not exposed to atmospheric agents;
- have a temperature between +5°C and + 45°C (41°F and + 113°F) and humidity below 70%;
- have perfectly level, smooth flooring, that is non-flammable, not sensitive to heat, and supports the appliance at full load;
- comply with the laws in force regarding system safety and safety in the workplace;
- be dedicated to food preparation.

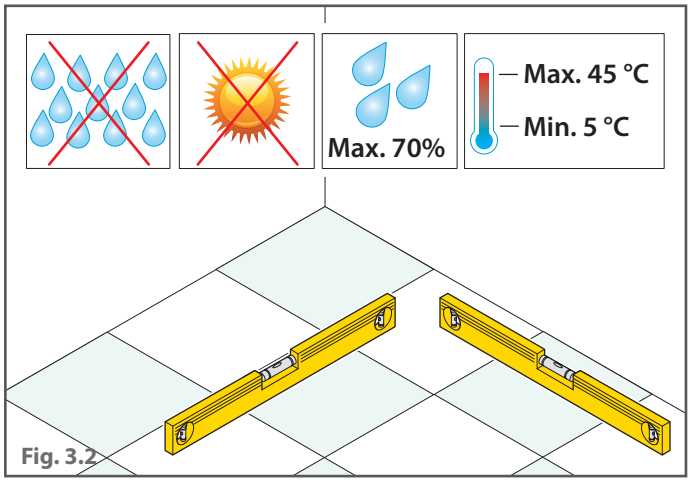


Fig. 3.2

Fig. 3.3

Install the appliance:

- under a suitably powerful extractor hood; we recommend installing one of the manufacturer's hoods for maximum performance;
- so that all the water and electrical connections are accessible;
- away from flammable or potentially explosive materials (e.g. gas canisters);
- so that the appliance door can still be fully opened;
- respecting the safety clearances shown in the figure.

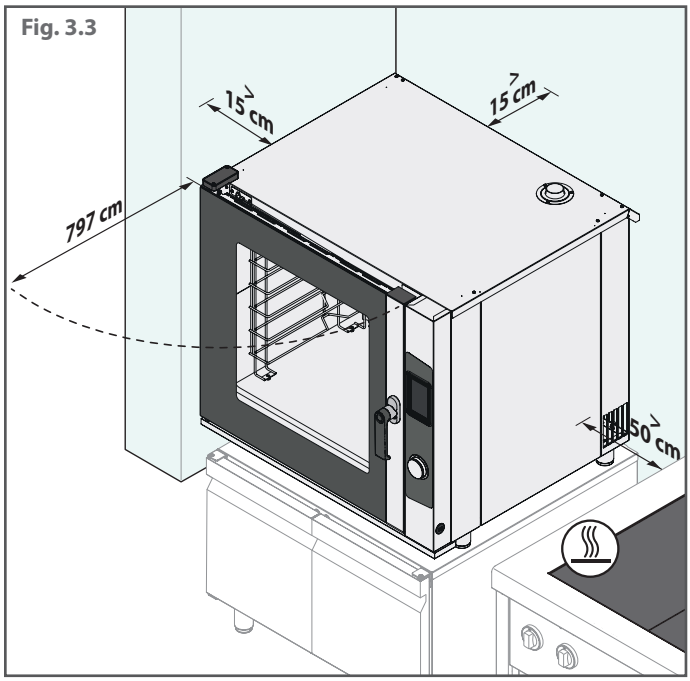


Fig. 3.4 Do not position the appliance near other appliances that reach high temperatures. If necessary, keep a space of at least 50 cm to the side and 70 cm at the rear, or install an insulating wall.

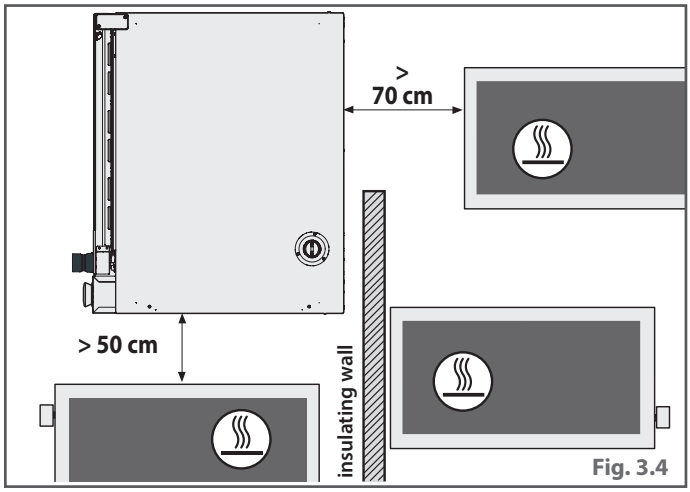


Fig. 3.4

Fig. 3.5

For safety reasons, do not place the last tray at a height greater than 160 cm.

If necessary to do so, you must apply the "risk of burns" sticker supplied with the appliance at the height shown (see **Fig. 2.1)** page 5.

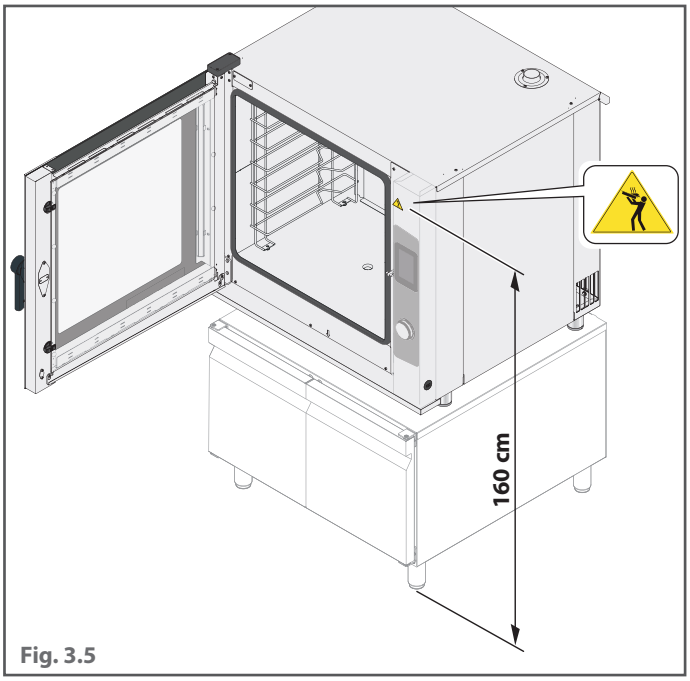


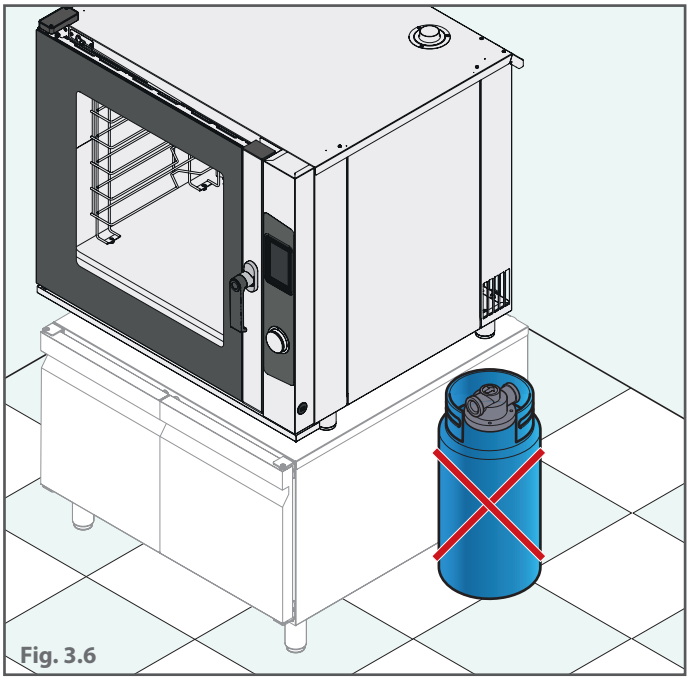
Fig. 3.5

Fig. 3.6

Do not install the appliance near flammable materials or containers of flammable materials (e.g. partitions, gas canisters) due to the risk of fire. COat any walls with a thermal non-flammable material.

The appliance is not suitable for recessed installation.

When choosing the installation room, take into account that the appliance must be easily movable for any non-standard maintenance work. Make sure that any building work following installation (e.g. building walls, replacing doors with narrower models, renovation work) does not hinder movement.


Fig. 3.6

4. Positioning

The appliance can be positioned:
- on a table or cabinet owned by the user;
- on a compatible prover;
- on a compatible oven;
- on a compatible blast chiller;
- on a stand provided by the manufacturer.

The appliance must not be placed directly on the floor. Supports are available from the manufacturer or dealer which can be placed under the appliance to reach the desired height from the ground.

Do not install the appliance without feet.

The maximum number of stackable appliances is two.

RESTING ON A TABLE/CABINET

Fig. 4.1

If the appliance is placed on top of a work table or neutral cabinet, the surface must be perfectly level and stable, and must be able to bear the weight of the appliance at full load; and the supporting surface must be fireproof and, if possible, resistant to high temperatures. If necessary, adjust the appliance feet to make it level.

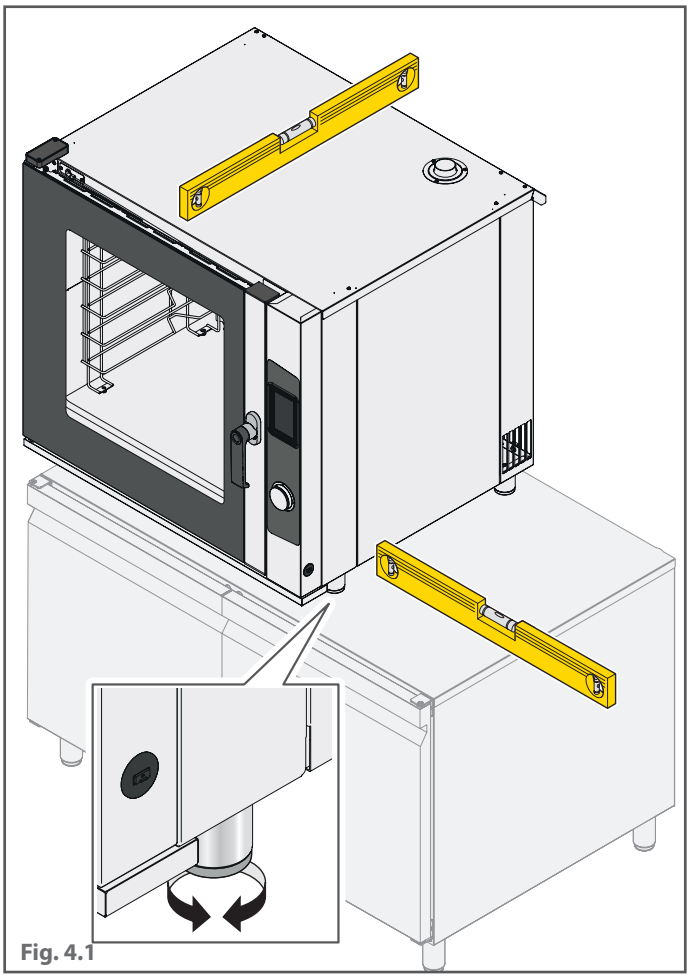


Fig. 4.1

RESTING ON A PROVER

Fig. 4.2

If the appliance is positioned on a prover from the same series, simply place it on top, making sure the feet are stable and slot into the pins in the structure below.

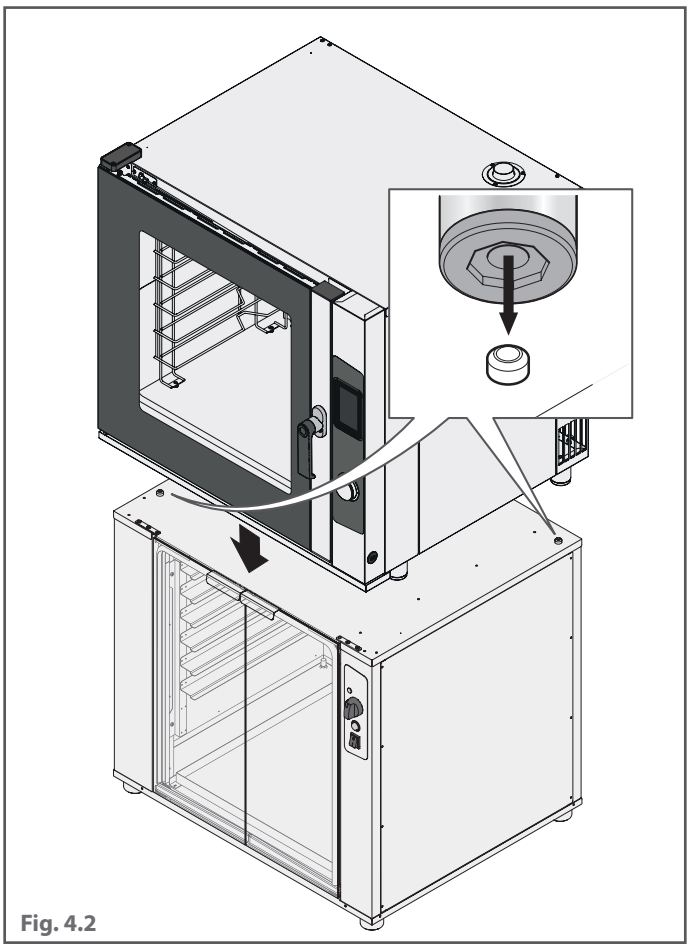


Fig. 4.2

RESTING ON AN OVEN

Fig. 4.3

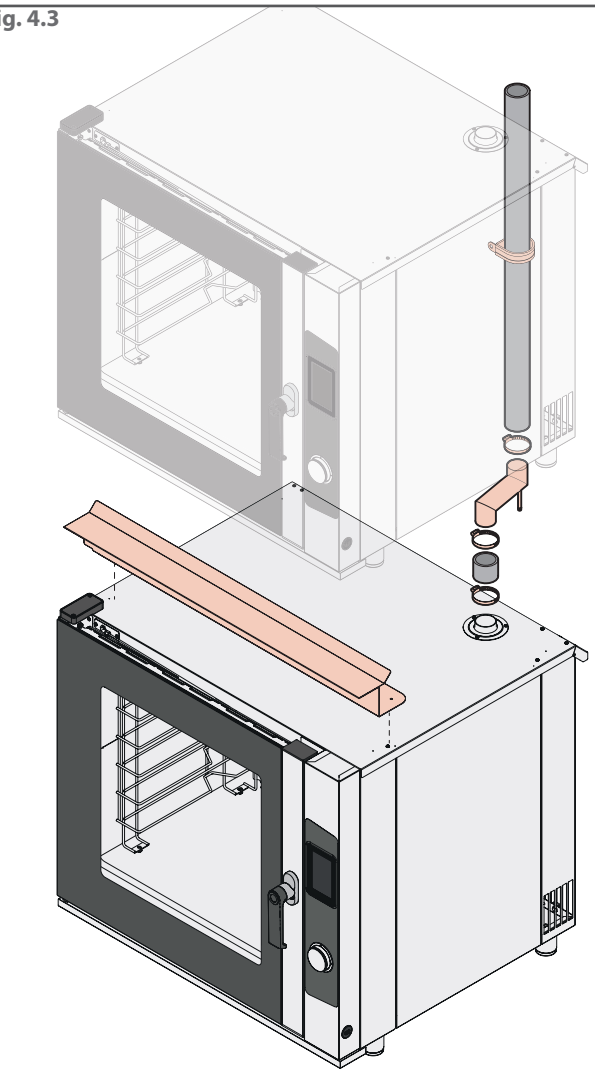
If the appliance is placed on an oven from the same series, you must request and fit a stacking kit supplied by the manufacturer, then insert the base of the oven feet in the pins in the appliance below.
For the stacking kit assembly instructions, please see the sheet provided with the product.

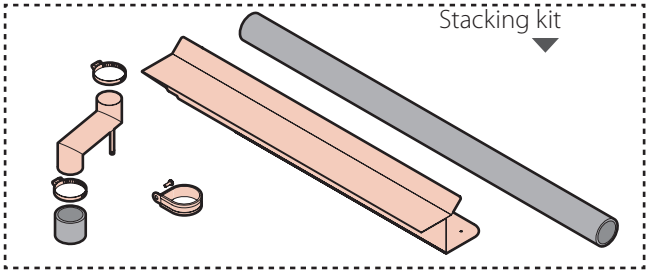
RESTING ON A STAND

Fig. 4.4

If the appliance is positioned on a prover from the same series, insert the base of its feet in the pins in the structure below.

Fig. 4.3





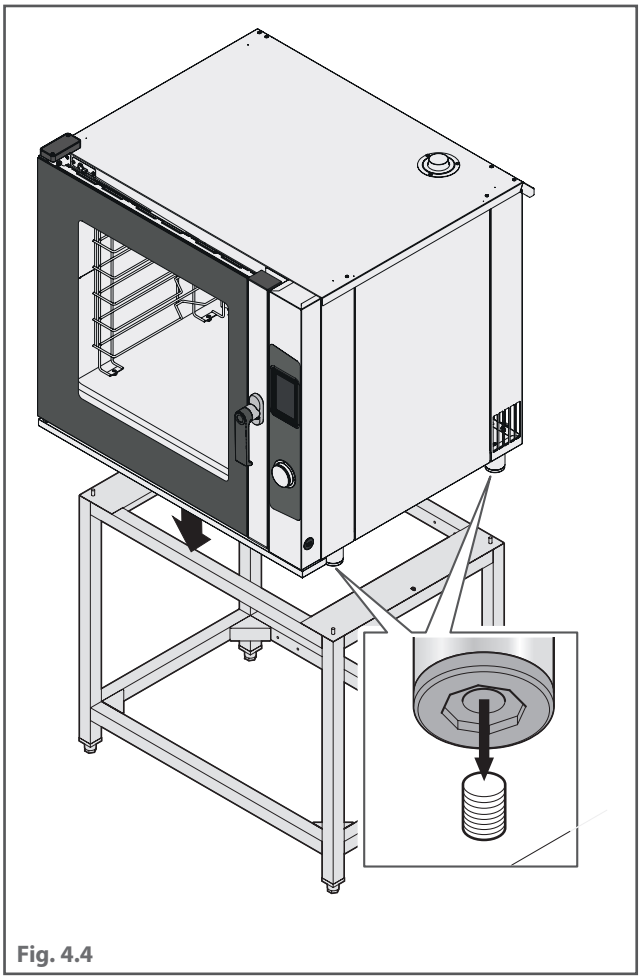


Fig. 4.4

It is always possible to complete your composition at a later date, adding or replacing complementary accessories and appliances to meet any cooking or space requirement. Visit our website or contact us for more information.

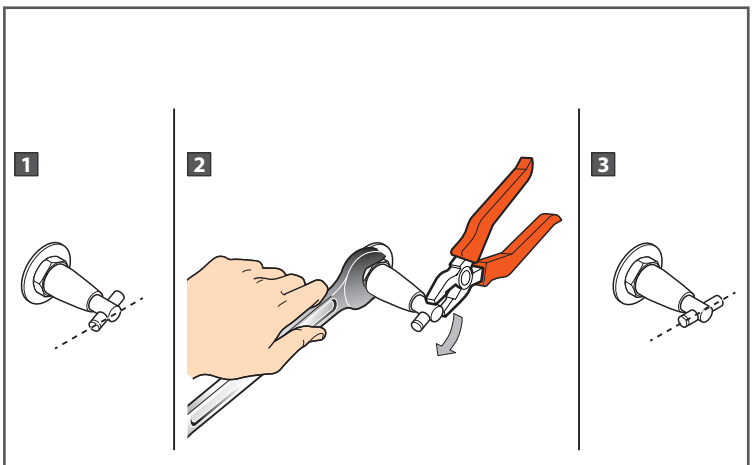


Fig. 4.5

ADJUSTING THE DOOR

▶ **Fig. 4.5**

If the door does not close easily, adjust the pin with a pair of pliers, turning it until it is perfectly horizontal.

WARNINGS

Before connecting the electrics, read the safety precautions carefully (see sec. 1. Safety precautions) and always compare the system data with the appliance data as specified on the ratings plate.

Connections to the mains must comply with the regulations in force in the country where the appliance is installed; and all connections must be performed by qualified personnel authorised by the manufacturer. Failure to comply with these regulations may cause damage and injuries, invalidates the warranty and relieves the manufacturer of all liability.

When the appliance is running, the supply voltage value must not deviate by +/-10% from the value on the ratings plate.

The connection shown and the cable colours are by way of example only. Please refer ONLY to the diagram on the appliance.

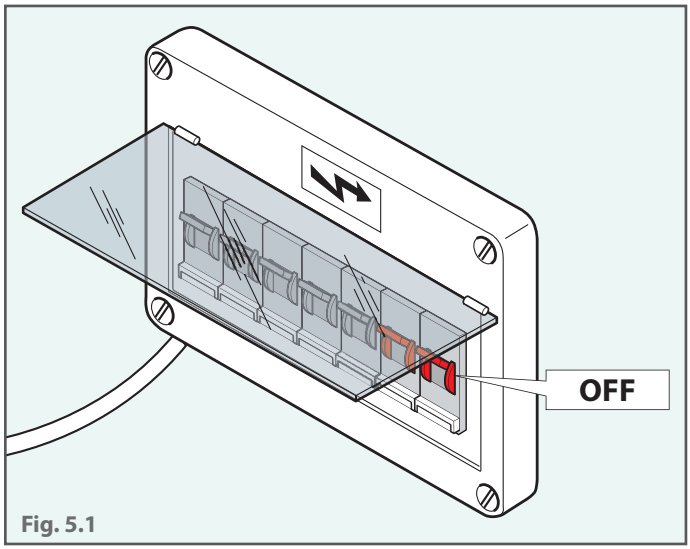


Fig. 5.1

Fig. 5.1

The appliance must be connected directly to the power supply and must be fitted with an easily accessible switch, installed in the system in accordance with the regulations in force in the country in which the appliance is being installed. This switch must separate all pole contacts so as to guarantee complete disconnection under overvoltage category III.

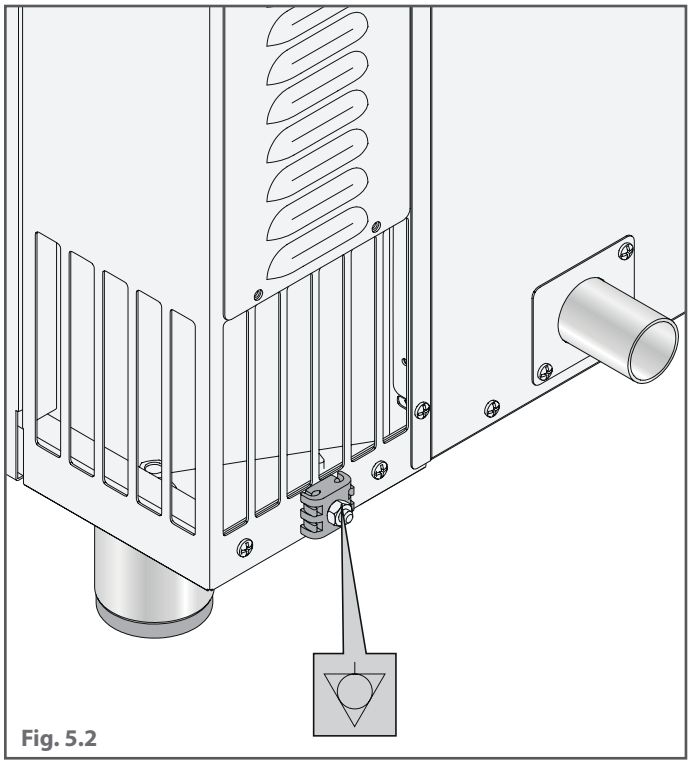

Fig. 5.2

Fig. 5.2

A proper **earth connection** is mandatory and the earth cable must not be cut off by the protective switch for any reason.

An **equipotential connection** must be made using the terminal marked with the symbol.

This terminal allows you to connect an earth cable according to the legal regulations in force. Check the effectiveness of the equipotential system, according to the regulations in force.

Fig. 5.3

The appliance has a sticker indicating how to connect it to the terminal board, according to the type of voltage available.

Only use the jumpers supplied to make the connections.

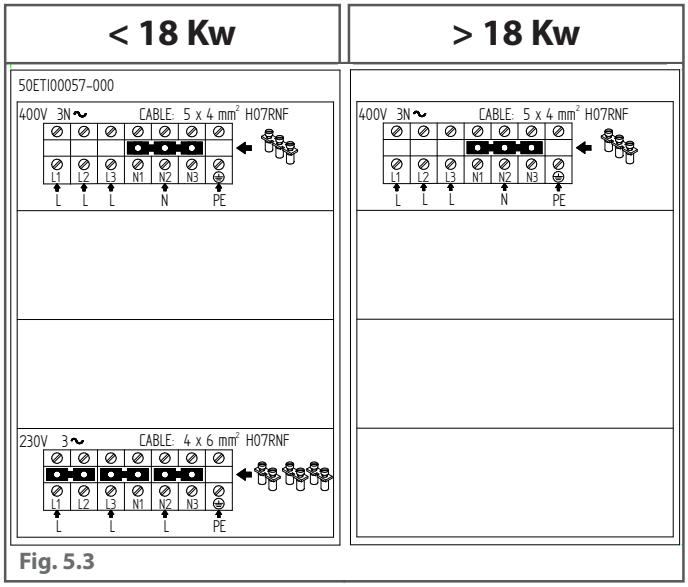


Fig. 5.3

CONNECTIONS

▶ **Fig. 5.4**

1 Open the side of the appliance and locate the terminal board.

▶ **Fig. 5.5**

2 Loosen the cable gland and insert the power cable through it. The label on the side always indicates the type of cable to use and the cross section. This depends on the appliance voltage and power consumption (e.g. cable: 4x6 mm² H07RNF, see ▶ **Fig. 5.3**).

▶ **Fig. 5.5**

3 Connect the cable conductors following the diagram on the external plate: ONLY perform the connections indicated without modifying them. The yellow/green earth conductor must be at least 3 cm longer than the other conductors.

PE (yellow/green): earth ⏚
N (blue): neutral
L1/2/3 (brown/grey/black): phase

Incorrectly connecting the wires could cause the terminal board to overheat, leading it to melt and creating the risk of an electric shock.

4 Check that there is no electric dispersion between phase and earth. Check the electrical continuity between the outer casing and the system earth cable. Use a multimeter for these operations.

5 Close up the side with screws and fix the wire in place by screwing the cable gland nut.

REPLACING THE POWER SUPPLY CABLE

This must only be done by a qualified, authorised technician.

The cable must only be replaced with an identical one: the ratings plate always indicates the type of cable to be used and its cross section (e.g. cable: 4x6 mm² H07RNF, see ▶ **Fig. 5.3**). The earthing cable must always be yellow and green.

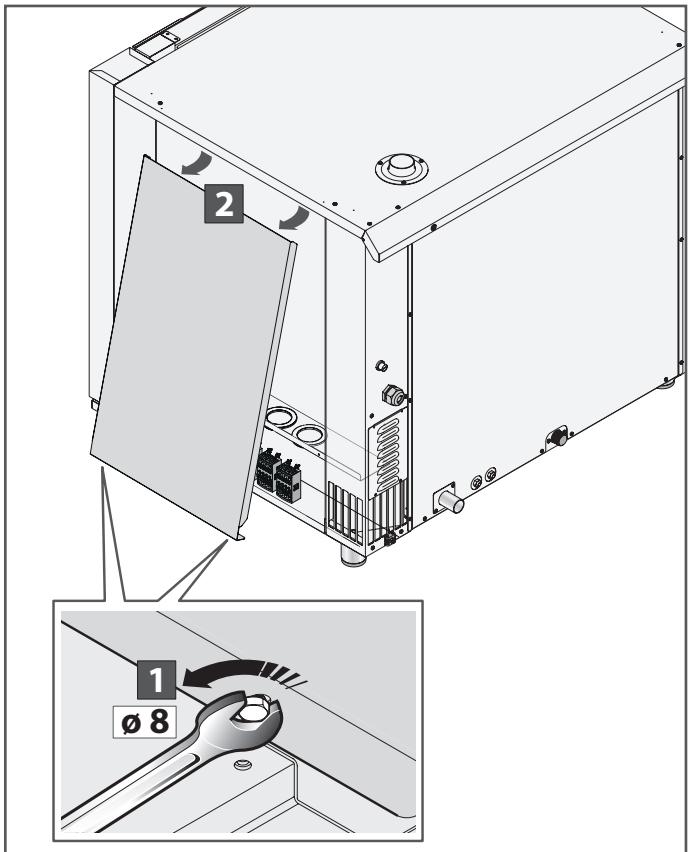
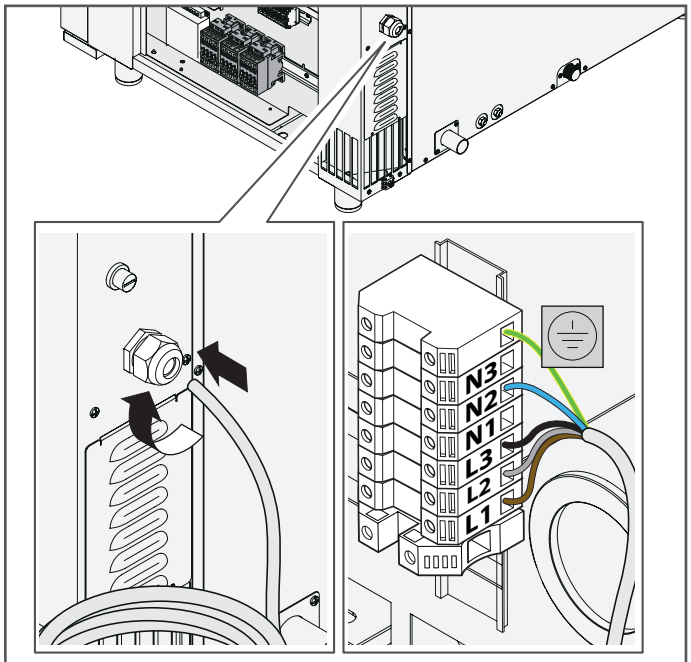


Fig. 5.4



The connections and colours are by way of example only. Please only refer to the diagram on the external plate; see ▶ **Fig. 5.3**

Fig. 5.5

6. Water connections

INCOMING WATER

The appliance has an 8 mm ø inlet with filter. A 1.5 m pipe with a G3/4" connector is also provided as required by the standards in force, to be fitted during installation.

Use only the supplied material to make the connection. Do not use or reuse other pipes.

Before connecting the water pipe to the appliance, flush it out with water to eliminate any impurities.

Use a gate valve to shut off the water supply as needed.

INLET WATER CHARACTERISTICS

The incoming water must have the following characteristics:
- maximum temperature of 30°C (86°F);
- maximum hardness of 9°f (French degrees) to prevent build-up of limescale inside the oven cavity;
- be drinkable;
- pressure between 150 kPa (1.5 bar) and 200 kPa (2 bar);
- the incoming water supply must be free from chloramine or have a level below 0.1 ppm (Ng/l). Warning! Any damage caused by excess chloramine is not covered by the warranty.

Pressure below 150 kPa (1.5 bar): the appliance may not operate correctly.
Pressure above 200 kPa (2 bar): install a pressure reducer calibrated at 200 kPa (2 bar).
Excessively hard water (> 9°f): use a demineraliser (available from the manufacturer/your retailer); excessively hard water may cause limescale build-up inside the oven cavity and may damage the internal piping, heating elements, fans and solenoid valves.

The water hardness indicates the magnesium ion, calcium and heavy metal content in the water. It is measured using kits commonly found on sale. The hardness is expressed in French degrees (°f) or German degrees (dH).
1 °f = 10 mg of calcium carbonate ($CaCO_3$) per litre of water.
Water classification
- very soft up to 7 °f
- soft from 7 °f to 14 °f
- slightly hard from 14 °f to 22 °f
- relatively hard from 22 °f to 32 °f
- hard from 32 °f to 54 °f
-extremely hard above 54 °f

Conversion table
1°dH (German degrees = 1.8 °f (French degrees

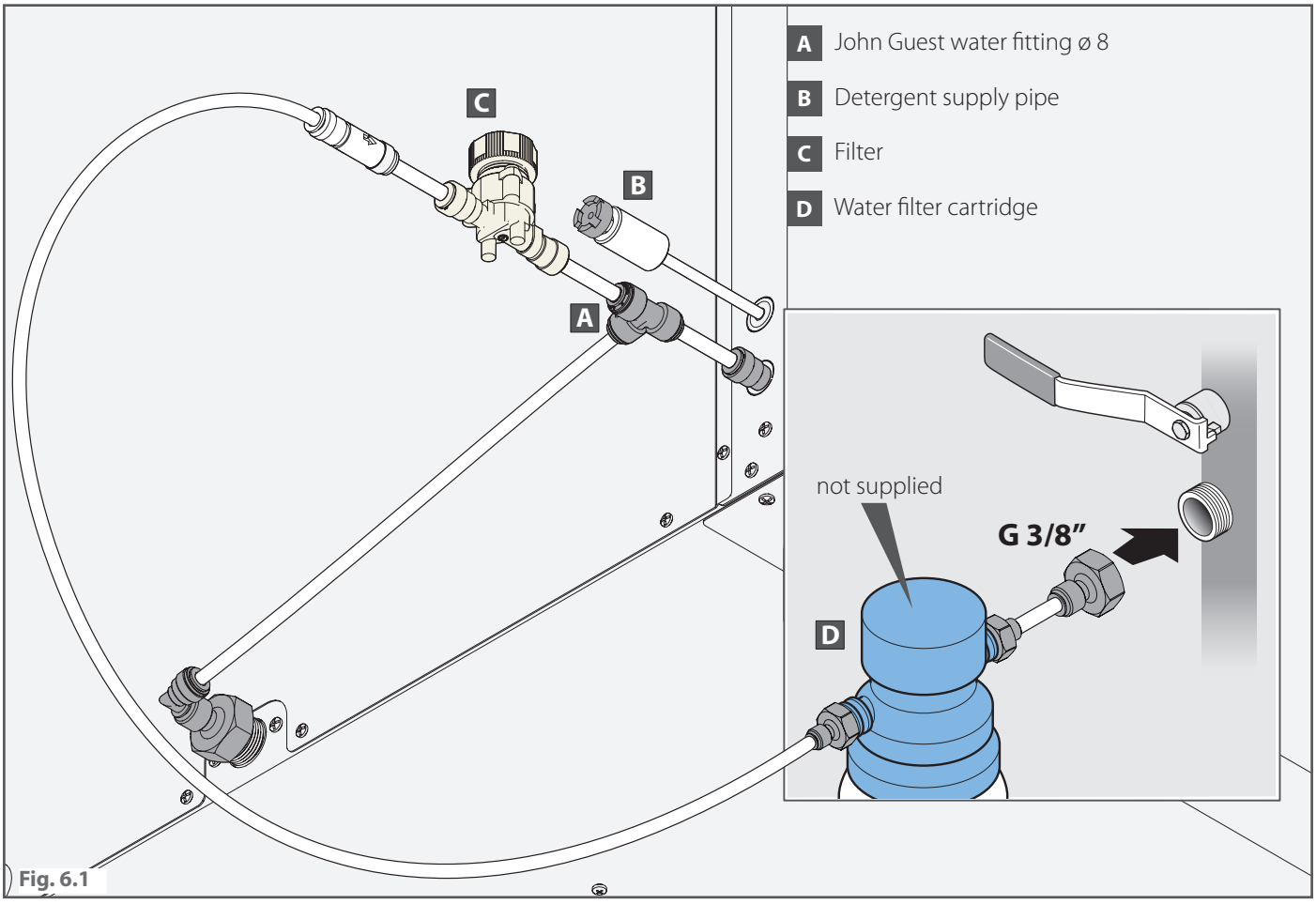


Fig. 6.1

OUTGOING WATER

▶ **Fig. 6.2**

Connect the drain to a non-metal pipe that can withstand high temperatures (above 90°C).

The drain must have the following characteristics:

- be a syphon type (siphon not supplied);
- be one meter in length maximum;
- have a minimum incline of 4%;
- be free of constrictions;
- have an **air gap** of at least 25 mm;
- have a diameter that is not less than the flue attachment.

If you often cook large amounts of greasy food (e.g. poultry), do not use the siphon. Add a grease separator or drain directly into a grate. In both cases, keep the indicated air gap.

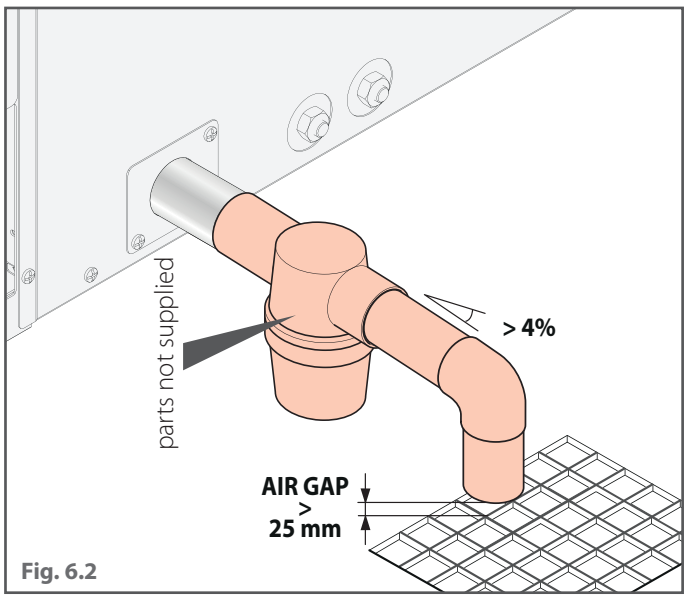
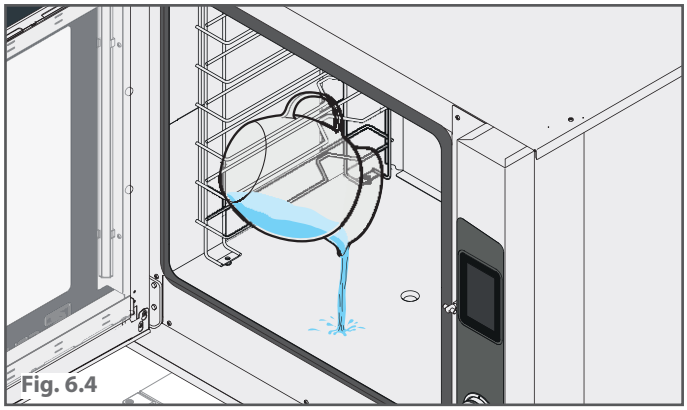


Fig. 6.2

Refilling the syphon

▶ **Fig. 6.4**

Once installation is complete, pour at least 1 litre (0.264 gal) into the pipe in the oven cavity to fill the siphon.


Fig. 6.4

'Air gap' means the clearance distance between the drain pipe and the evacuation area (grate or another receiver pipe). Compliance with this regulation ensures that potentially dangerous bacteria CANNOT go up the drain pipe and contaminate the food.

CLEANING WATER

▶ **Fig. 6.3**

Insert the pipe inside the detergent tank.

We recommend using the manufacturer's detergents and rinse aids. This guarantees the best washing results and helps to keep the appliance in perfect condition.

Keep the detergent pipe away from the drain pipe so as not to damage it.

The detergent tank must never be positioned on top of the appliance or hot surfaces.

When assembling the detergent tank, use appropriate personal protective equipment. Do not touch the detergent with bare hands. In case of contact with skin or eyes, rinse thoroughly with running water and contact a doctor immediately.

After having replaced the detergent tank, always start a detergent supply cycle followed by a rinse program.

The safety information sheet and chemical composition data sheet for the detergent are available from the manufacturer. We recommend that you request them and keep them somewhere accessible to the operators.

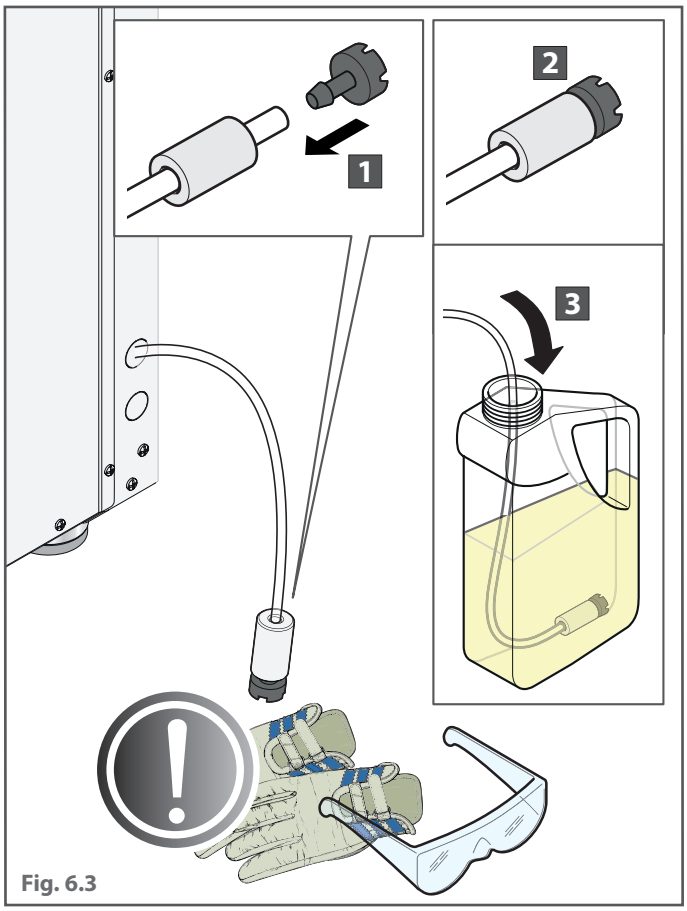


Fig. 6.3

7. Flue pipe

▶ Fig. 7.1

Cooking produces hot fumes and odours that are evacuated through a flue on the top portion of the appliance.

This must be placed under a suitably sized and powerful extractor hood for the type of appliance, respecting the measurement shown in the figure.

The manufacturer recommends installing one of its hoods; follow the assembly instructions that come with the hood.

The hood must remain on at all times when the oven is operating.

▶ Fig. 7.2

Make sure that there are no objects or materials obstructing the flue or which may be damaged by the temperature or fumes.

Do not leave flammable materials near the flue.

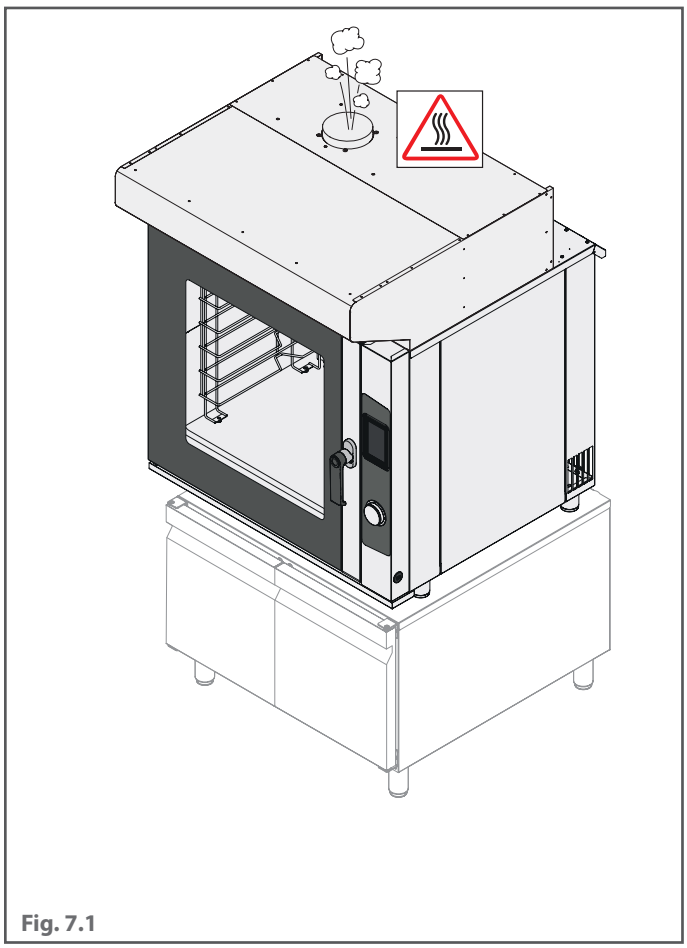


Fig. 7.1

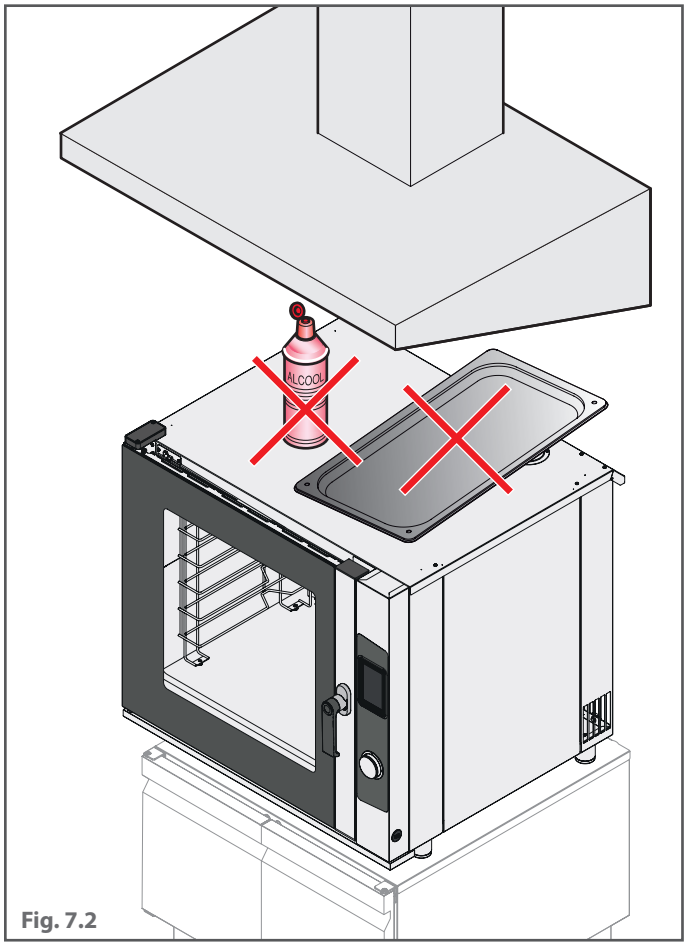


Fig. 7.2

8. Inspections

DATE: ____/____/ 20___

To activate and validate the warranty, fill in and send this page to the manufacturer

Position checks	**√**
The installation rooms have been checked for suitability (correct air exchange, minimum/maximum temperature, etc.).	
The appliance rests on/is fastened perfectly to the appliance, table or accessory underneath it, and is level	
The minimum clearance distances from the walls (15 cm) and any other appliances (50 cm to the side) have been respected	
The protective film has been removed from all surfaces	
The appliance cavity and flues/vents are free from non-compliant objects (manuals, plastic bags, etc.)	
The yellow sticker "risk of burns" has been applied if necessary (160 cm from the ground)	
Electrical checks	**√**
The mains voltage complies with the data on the ratings plate	
The electrical connections have been completed in compliance with the regulations in force in the country where the appliance is installed, according to the diagrams on the technical data plate	
The appliance is connected to an equipotential system	
The appliance must be connected directly to the power supply and must be fitted with an easily accessible switch	
Water checks	**√**
The appliance is connected correctly to the water mains and the stop cock is open	
The incoming water meets the requirements listed in this booklet (read the data):	
- water pressure read: ..... (with pressure exceeding 200 kPa (2 bar), a pressure reducer must be installed)	
- water hardness read: ..... (max. hardness permitted: 9°f - French degrees)	
- max. water temperature read:.....(max. temperature permitted: 30 °C -86 °F)	
The appliance is appropriately connected to a drain	
Outgoing flue checks	**√**
The appliance is correctly positioned under a suitable extractor hood or connected to the outside via suitable piping	
General checks after the first switch-on: start a cooking cycle at 150°C, medium humidity, for 10 minutes. White smoke may exit the back of the appliance and there may be an unpleasant smell: this is normal at the start	**√**
Check that the fans, water emission and heating stop when the door opens and that they come back on when it is closed.	
Check that the heating elements turn off when the oven reaches the set temperature	
Check if the light is on, the fans in the cavity are all turning in the same direction and invert every two minutes, and if water is released during humidification	
Starting a wash and rinse cycle, and check if it stops when the door is opened and if there are any leaks	
Check that the user has all the necessary documentation	
Check that the latest version of the software available is installed on the appliance.	
Install the detergent tank and start a detergent supply cycle followed by a rinse program	

PURCHASE INVOICE

Date.....Number .....

APPLIANCE DATA (ON THE TECHNICAL DATA PLATE)

Model: .....

Serial number (Ser. No.): .....

CUSTOMER DATA

Name and surname: .....

Company name: .....

Street: ..... no.....

Country: .....Province.....

INSTALLER STAMP AND SIGNATURE

INSTALLER DATA

Name and surname: .....

Company name: .....

Street: ..... no.....

Country: .....Province.....

Tel/E-mail: .....

The company reserves the right to apply improvement modifications to appliances and accessories at any time without advance notice.
Partial reproduction is forbidden without the consent of the manufacturer. The measurements provided are approximate and not binding.
The original language of this manual is Italian. The manufacturer is not responsible for any translation/interpretative errors.

TOUCH LINE 5”
USE AND MAINTENANCE



Original language: Italian

The installation work and non-routine maintenance described in the manual must only be performed by qualified technicians, authorised by the manufacturer, and not by the end user.

Failure to follow the instructions above may cause damage and injury including death, invalidates the warranty and relieves the manufacturer of all liability.

Dear Customer,

We would like to thank you for choosing our appliances.
This manual contains all the information you need to use and maintain your appliance. This means you can get started quickly and easily. We recommend that you read this manual carefully before using the appliance and store it properly for future reference. For any further information or if any part of the manual is unclear, we will be happy to assist you.

index

Safety precautions ..... page **20**
Basic concepts ..... page **22**
Use ..... page **25**
What your appliance can do ..... page **25**
Turning on the appliance and the display ..... page **25**
Control panel ..... page **27**
Manual cooking ..... page **28**
Cooking with a recipe ..... page **37**
Settings ..... page **41**
Special cycles ..... page **44**
Maintenance ..... page **51**
Inactivity ..... page **53**
Disposal ..... page **53**
Troubleshooting ..... page **54**

Failure to follow the instructions in this manual may cause damage and injury including death, invalidates the warranty and relieves the manufacturer of all liability. Read this manual carefully before installing, using or maintaining the appliance. Store this manual with care for future reference. If you do not understand all of the contents of this manual, please contact the manufacturer. If the document is lost or damaged, please request a replacement from the manufacturer.

SAFETY REGULATIONS FOR THE USER

- **Read this guide carefully before using the appliance and performing routine maintenance, and store it with care for future consultation by users. If some parts are not understandable, please contact the manufacturer.**
- **If the appliance is transferred to a new user, please make sure this booklet is also passed on.**
- **Using, cleaning and maintaining the appliance using procedures other than those indicated in this manual is considered inappropriate and may cause damage, injury or fatal accidents, in addition to invalidating the warranty and relieving the manufacturer of all liability.**

- User cleaning and maintenance must not be carried out by unsupervised children.
- Children must be supervised to ensure they do not play with the appliance.
- This appliance must only be used for cooking food in professional kitchens by qualified personnel. Any other use is not compliant with the scope of use and is therefore hazardous.
- We recommend always monitoring the appliance during operation.
- If the appliance does not function or if there are any functional or structural anomalies, disconnect the electricity and water mains, and contact a customer support service authorised by the manufacturer. Do not attempt to repair the appliance yourself. For any repairs, please request original spare parts. Non-observance of these standards invalidates the warranty.
- To ensure that the appliance is in perfect condition in terms of use and safety, an authorised service centre should perform maintenance and inspections at least yearly.
- Do not obstruct any of the air intakes on the appliance.
- The appliance can be used by children of 8 years and over and by people with reduced physical, sensory or mental capabilities or people lacking the experience or knowledge needed, provided they are supervised or have received instructions relative to the safe use of the appliance and that they understand the inherent dangers. Children must not play with the appliance. User cleaning and maintenance must not be carried out by unsupervised children.
- The user must only perform routine cleaning. Contact an authorised service centre to request the assistance of a specialist, suitably trained technician for inspection work, special maintenance and replacement of any defective parts.
- Disconnect the appliance power supply and wear adequate personal protective equipment (e.g. gloves) before performing any cleaning.
- If the appliance is equipped with wheels or positioned on a unit with wheels, use a device such as a chain to limit its movement. This to ensure that it does not damage the electric cables or water and drainage pipes in any way during movement.
- To ensure that the appliance is in perfect condition in terms of use and safety, an authorised service centre should perform maintenance and inspections at least yearly.

PICTOGRAMS

The installation and user instructions are valid for all models, unless otherwise specified by the following pictograms:


Danger! Situation presenting immediate danger, or a hazardous situation which could cause injury or death.


Read the instruction manual


Consult another section


Earthing symbol


Further information


Equipotential symbol


Hot surfaces, risk of burns

SAFETY REGULATIONS FOR COOKING AND CLEANING

- **Before using the appliance, make sure that there are no non-compliant objects (instruction manuals, plastic bags, etc.) or detergent residue inside the oven cavity. Also make sure that the flue is free of obstructions and that there are no flammable materials in the vicinity.**

- Wear appropriate protective thermal clothing (PPE) such as oven gloves to move containers, accessories and other objects inside the oven cavity.

- While cooking and until fully cooled, the external and internal parts of the appliance may be extremely hot (temperature above 60°C/140°F). To avoid the risk of burning yourself, do not touch parts marked with this symbol.
- Be extremely careful when removing trays from the appliance cavity, especially if they contain liquids.

- Do not use highly flammable food or liquids while cooking (e.g. alcohol).

- **Always keep the oven cavity clean by cleaning it every day after each use. Grease or food residues could catch fire if not removed.**

- If used, extract the probe from the core of the food before removing the trays. Handle the probe with care because it is extremely sharp and, after use, can be very hot.
- Use only the core probe supplied by the manufacturer.
- Do not open the appliance door during cleaning to avoid the risk of injury caused by the moving fan, hot steam and aggressive chemical detergents.
- Replace the detergent pack very carefully, avoiding contact with eyes and skin. In case of contact with eyes, rinse thoroughly with running water and contact a doctor.

- **Do not place sources of heat (grills, fryers, etc.), highly flammable substances or fuels (diesel, petrol, bottles of alcohol, etc.) near the appliance.**

1 COOKING ADVICE

- The **first time the appliance is used**, carefully clean the cavity inside by running a wash cycle. Make sure that the appliance cavity and flues/vents are free from non-compliant objects (manuals, plastic bags, etc.).

Fig. 1

- Do not salt food inside the oven cavity. If this cannot be avoided, clean the appliance as soon as possible.

Fig. 2

- Try to place the food evenly on the trays, and avoid overlapping foods or overloading the trays (maximum 10 kg per tray). Distribute the trays evenly over the full height of the oven cavity, respecting the maximum number indicated for each appliance. Always respect the loading instructions for your appliance.
- When cooking especially fatty foods with grills (for example roast meat or poultry), place a deep tray at the bottom of the cavity to collect grease.
- For best results, open the door as little as possible when cooking.
- Operate the appliance at a room temperature between +5°C and +45°C (+41°F and +113°F).

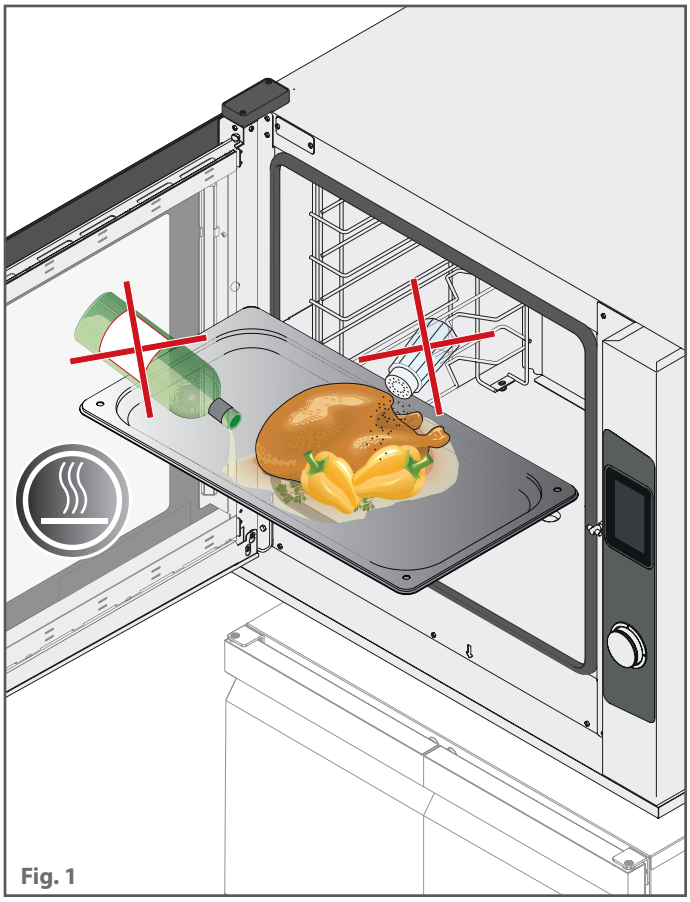


Fig. 1

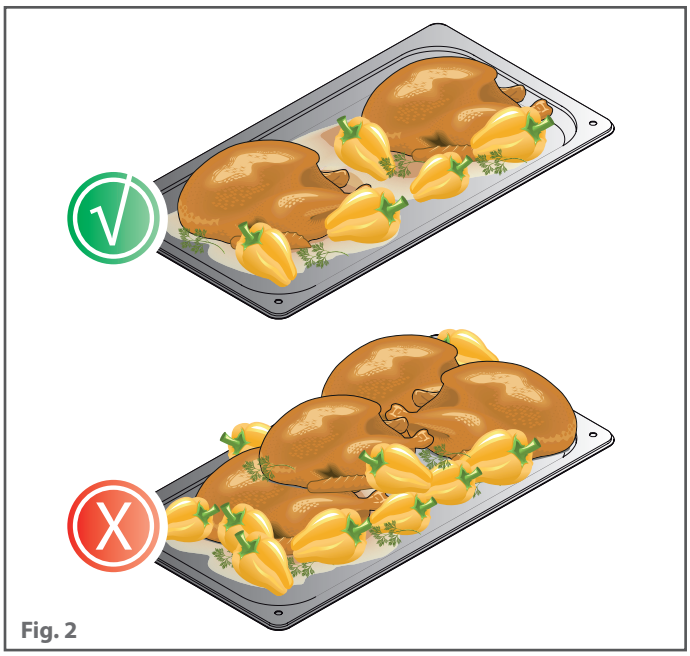


Fig. 2

2 MANUAL COOKING AND COOKING WITH A RECIPE

Fig. 3

During **manual cooking**, the user, according to his/her experience, sets the type of cooking cycle, choosing from the preset functions "**convection**", "**steam**" and "**combi**", followed by the desired cooking parameters for one or more cooking steps:

- **cooking duration** with set time or core probe;
- **temperature** in the oven cavity;
- **humidity regulation** (optional);
- **fan speed** (optional);
- **flue regulation** (in models in which it is available).

If the cooking cycle duration has been set:
- to **time** (e.g. 1:40 hours:minutes), the cycle will end when the time is up (0.00);
- with **a core probe**, the cycle will end when the probe detects that the temperature at the core of the food has reached the value set by the user (e.g. 85°C).

When **cooking with recipes**, recipes pre-set by the manufacturer or previously stored by the user are used.

The appliance can store up to 147 recipes, divided into categories (72 are already included and the user can add another 75). The recipes can be imported or exported using a USB key and then modified according to your needs.

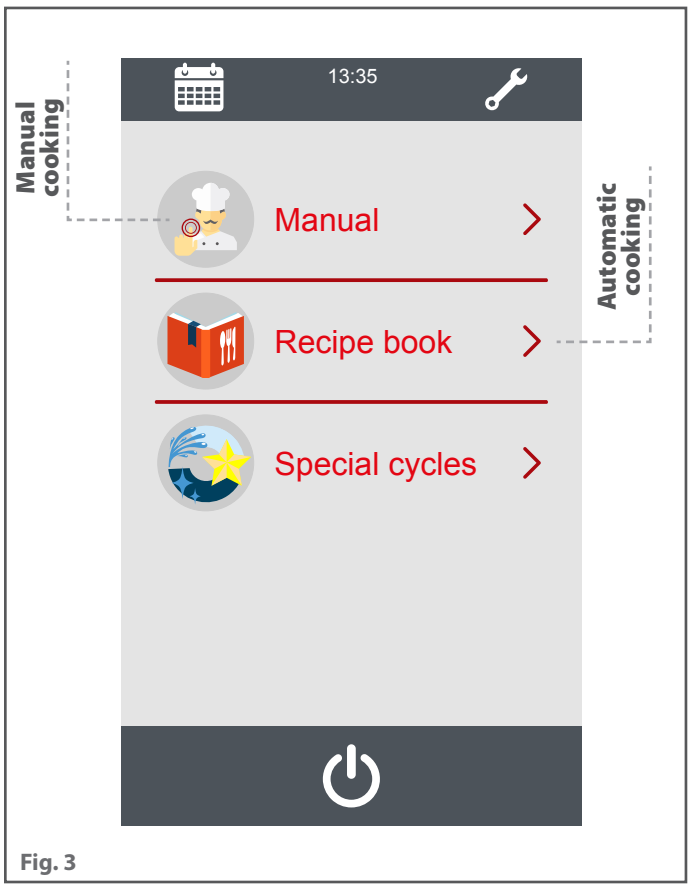


Fig. 3

3 HUMIDITY AND FLUE REGULATION

Fig. 4

Your appliance lets you regulate humidity in the oven cavity, or, conversely, remove it by opening the shut-off valve on the top flue.

There are two available positions:

	flue fully closed
	flue fully open

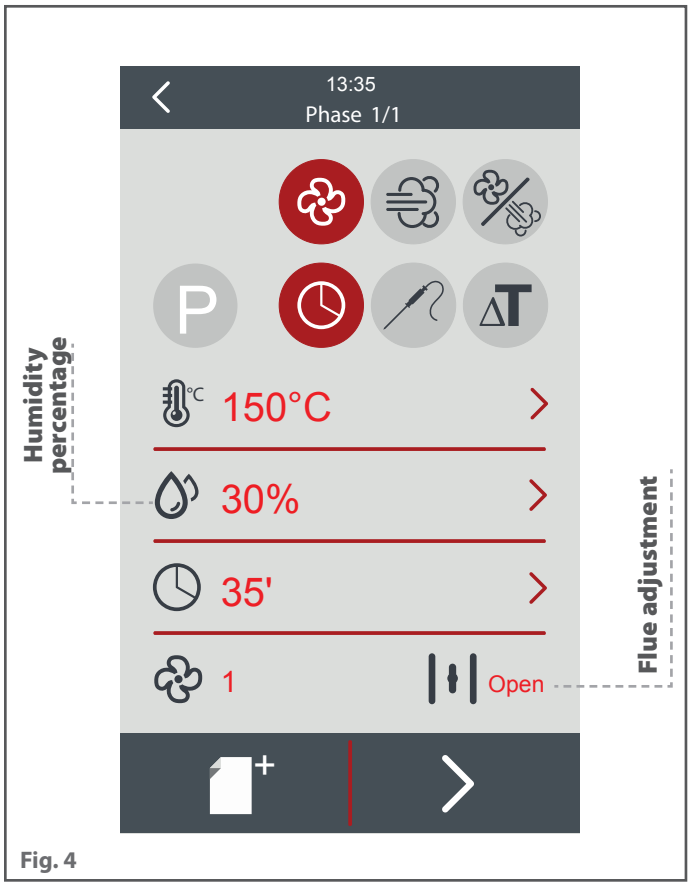
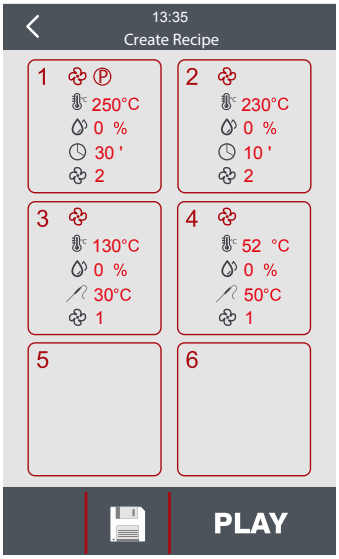


Fig. 4

4 COOKING STEPS

Each recipe can consist of a **minimum of 1 cooking step** or up to a **maximum of 6 cooking steps**, each with different parameters + preheating (**P**).



Example of cooking roast beef using multiple steps			
STEP P (preheating)	**PHASE 1**	**PHASE 2**	**PHASE 3**
Preheating at 250°C	230 °C 10 MINS humidity: 0% max. fan flue open	130 °C core probe at 30°C humidity: 0% min. fan flue closed	60 °C core probe at 52°C humidity: 0% min. fan flue closed

5 HOW TO USE THE NEEDLE PROBE

During the cooking cycle, the needle probe detects the temperature at the core of the food. It indicates when the inside of the food reaches the temperature set by the user or at the factory.

- The needle probe must be inserted deep into the food being cooked. The probe head must reach the core of the food i.e. the innermost point, without piercing the other side.
- Do not insert it into very fatty parts or near the bone.
- If the food you are cooking is relatively thin, insert the probe parallel to the oven tray.
- Keep the probe clean.

Handle the probe with care because it is sharp and, after use, can be very hot.

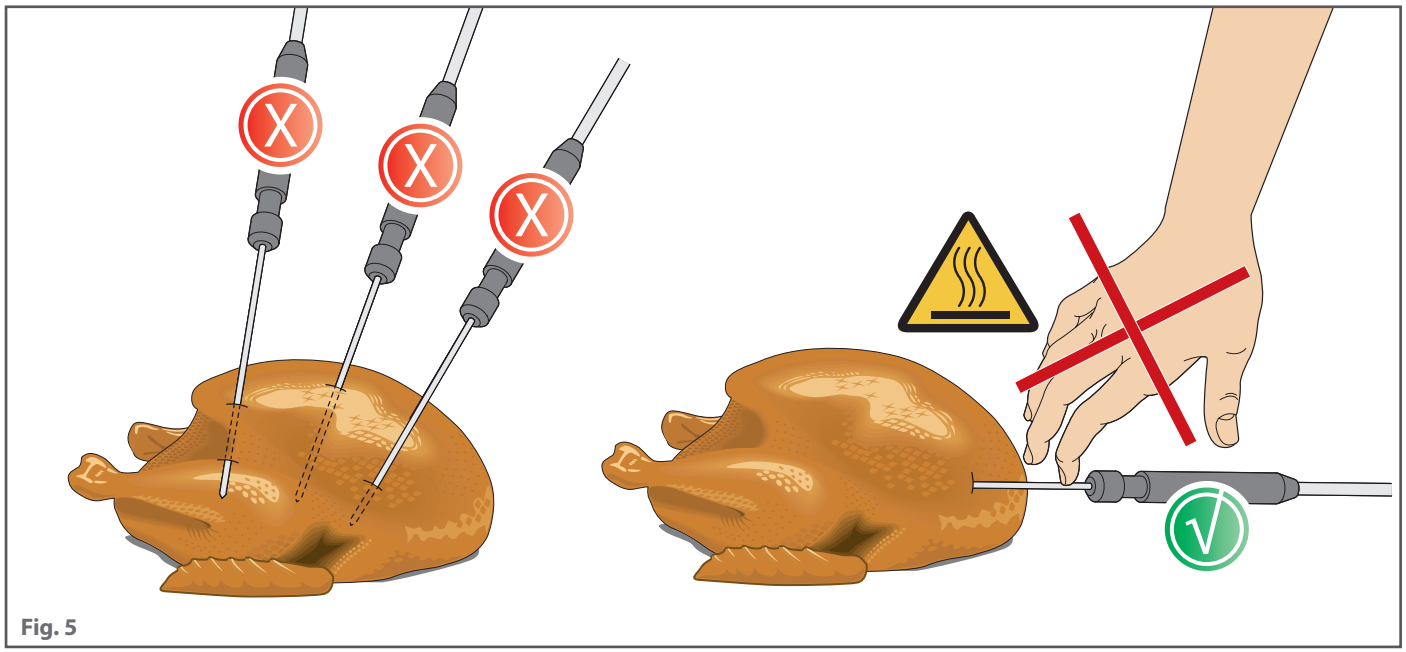


Fig. 5

The appliance is intuitive and simple to use. In this manual we will guide you through the different features and functions of this appliance. This will ensure you always achieve the right results, and guarantee optimal performance and a long service life for your appliance.

A WHAT YOUR APPLIANCE CAN DO

The appliance you have purchased is suitable for:

DIFFERENT TYPES OF COOKING

- convection
- steam
- combi

PROGRAMMED RECIPES

- standard recipes
- recipes created by the user

SPECIAL CYCLES

- multilevel Mix
- regeneration
- proving
- cavity cooling
- washing and rinsing the oven cavity

CLOUD + WI-FI SYSTEM

B TURNING ON THE APPLIANCE AND THE DISPLAY

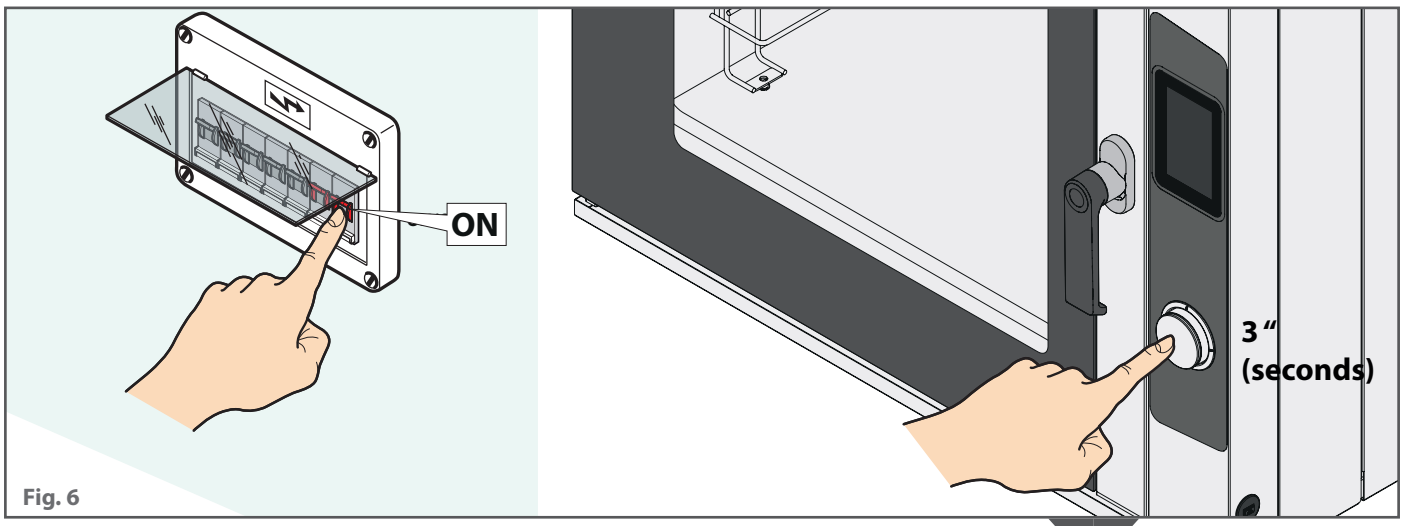
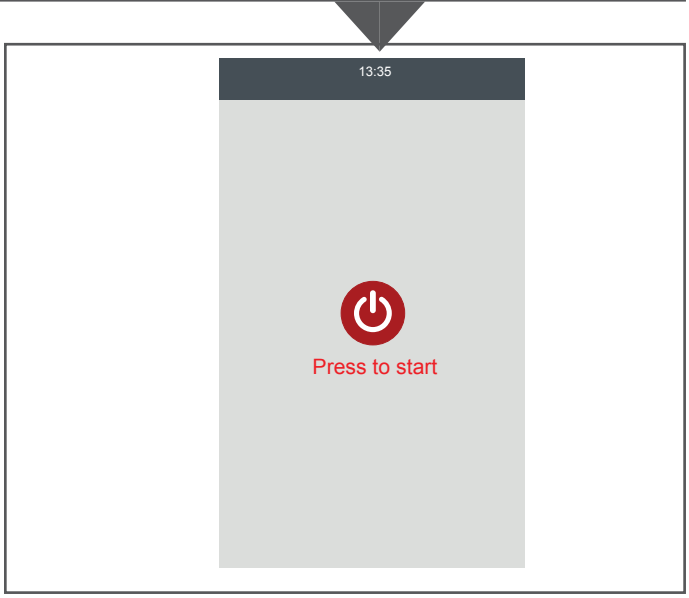
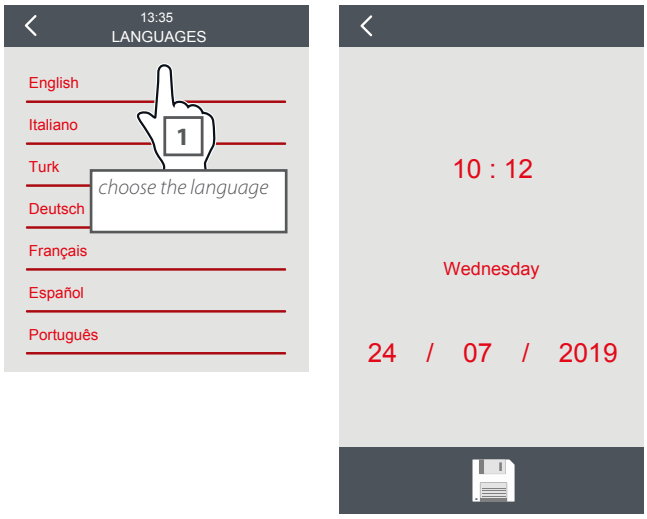


Fig. 6





The first time you turn on the appliance, you are guided through setting the language and correct date and time.

If you then need to make any changes to the settings, follow the instructions on ▶ **page 41**

Fig. 7

What to do in the event of a blackout

If a cooking cycle is interrupted, once power has been restored, the cycle starts again from the beginning. If you do not think this is necessary, stop it by pressing the "STOP" button.

If a washing cycle is interrupted, once power has been restored, the cycle starts again from the beginning to prevent detergent residues that have not yet been washed off from contaminating the next cooking cycles.

C CONTROL PANEL

Your appliance is equipped with a large, touch screen control panel and an encoder knob.
When navigating and setting parameters only use your finger (which must be clean and dry); avoid using tools such as forks, spoons, etc.

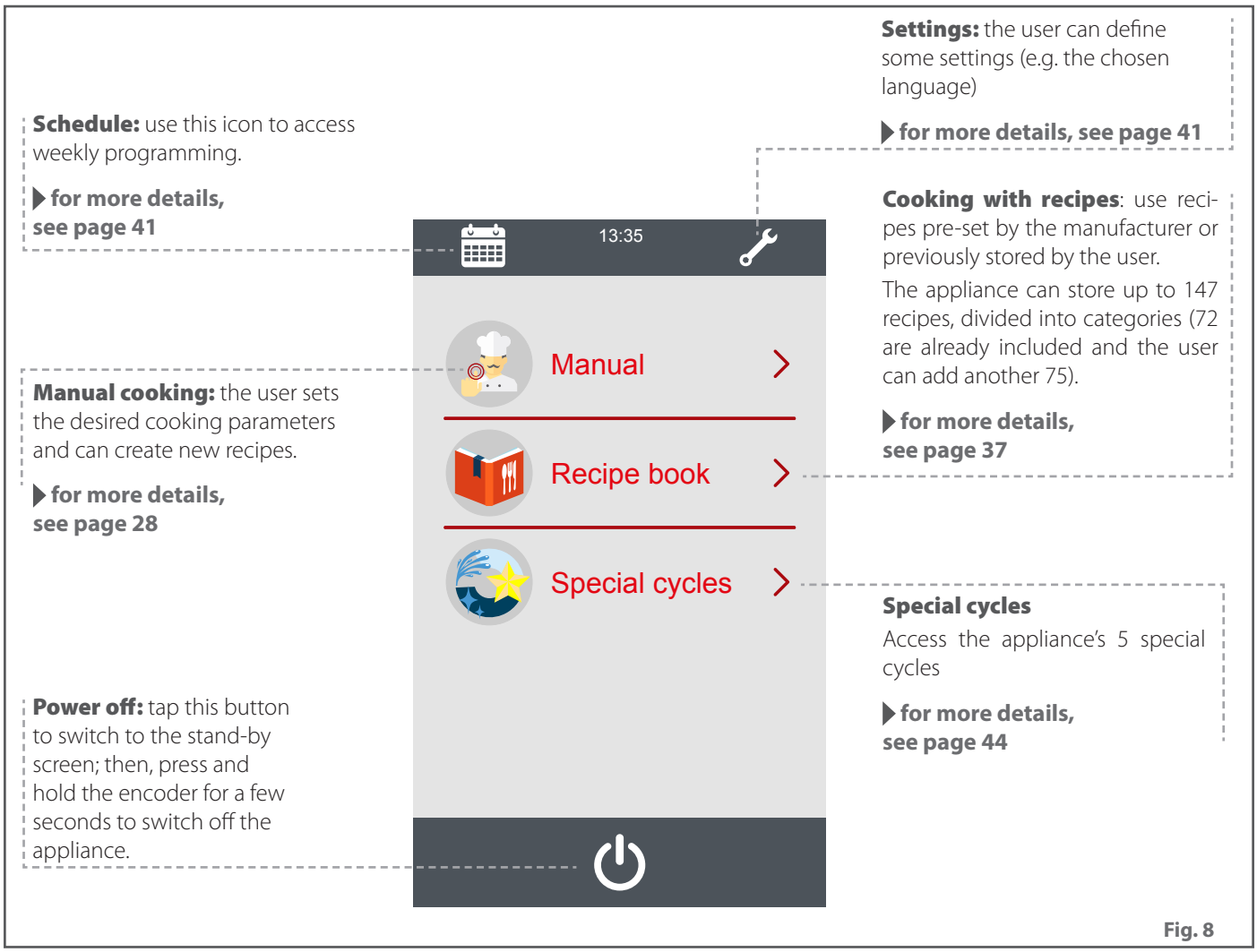


Fig. 8

The encoder knob is located below the display;
turn it clockwise or anticlockwise to select the parameters and press to confirm your choice.

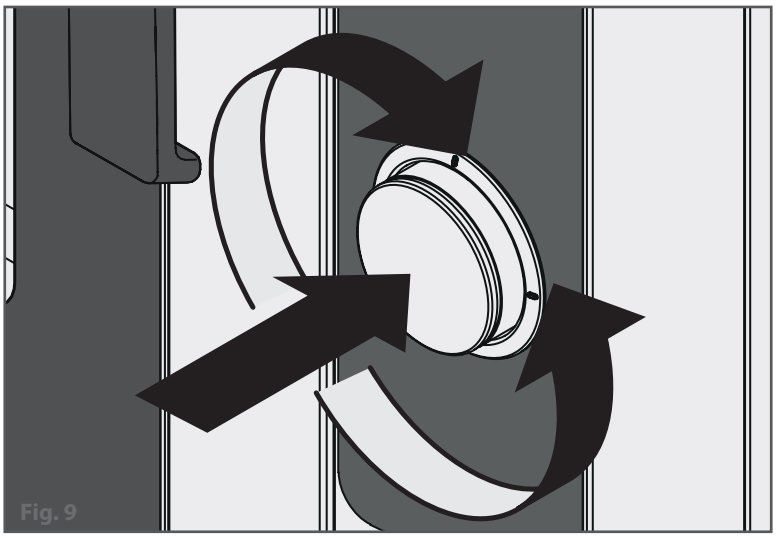
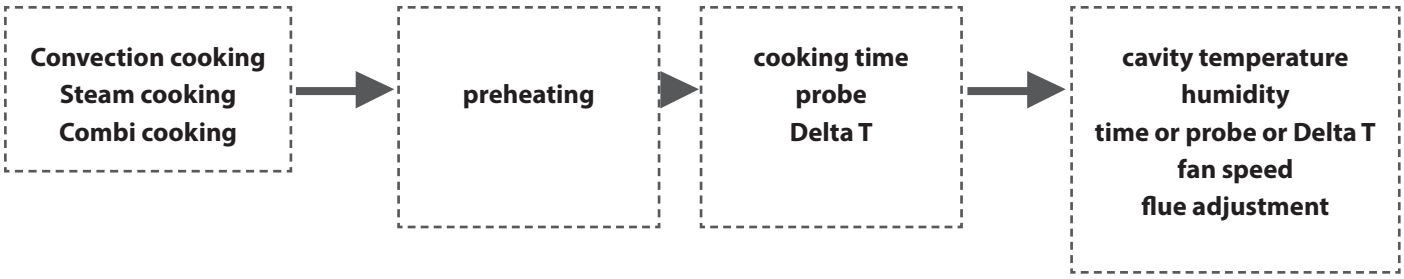


Fig. 9

MANUAL COOKING

For this type of cooking, the user sets the desired cooking parameters for one or more cooking steps:



After having set the cooking parameters (duration, temperature, etc.), you can:
- directly start the cooking cycle: at the end of the cycle, the parameters set are saved so as to give you the option of adding extra minutes of cooking without having to reset all the parameters;
- save the recipe set in order to be able to use it whenever you want, guaranteeing optimum cooking results every time, and standardising quality.

Each cooking cycle consists of one to six steps; once one step has finished, the appliance automatically starts the next one.

HOW TO SET A MANUAL COOKING CYCLE

A Types of cooking cycle

convection cooking: the food is cooked thanks to the **dry heat** generated by the resistors. Fans (see ▶ **on page 33**) are used to distribute the hot air evenly in the cavity.
Where needed, with this type of cooking you can manually inject humidity in the cavity (see ▶ **on page 32**) or open the vent to release the humidity generated by the food being cooked (see ▶ **on page 32**).

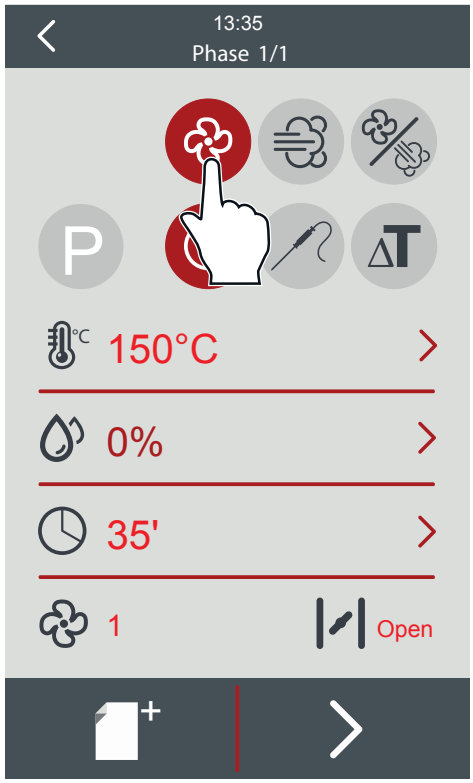
Minimum working setpoint of oven cavity probe – 30°C
Maximum working setpoint of oven cavity probe – 260°C

steam cooking: food is cooked using the **steam** that is injected into the cavity. To ensure excellent results, the humidity value needs to be set to "100%" (see ▶ **on page 32**). Steam cooking is ideal for all those dishes requiring delicate cooking or to pasteurize creams.

Minimum working setpoint of oven cavity probe – 30°C
Maximum working setpoint of oven cavity probe – 130°C

combi cooking: food is cooked using the**high temperature** generated by the heating elements together with a small percentage of **steam** injected automatically into the cavity.

Minimum working setpoint of oven cavity probe – 30°C
Maximum working setpoint of oven cavity probe – 230°C



Minimum working setpoint of core probe – 5°C
Default working setpoint of core probe – 50°C
Maximum working setpoint of core probe – 100°C
Minimum working setpoint of delta T – 1°C
Default working setpoint of delta T – 5°C
Maximum working setpoint of delta T – 100°C

B Setting preheating

Each cooking cycle can be preceded by preheating, if selected by the user when setting the cycle, and provided that Delta T cooking has not been set (preheating cannot be used with Delta T cooking). Preheating is optional but recommended to achieve the best cooking results (except for particular recipes which must begin with the oven cold). **Preheating must be carried out with the appliance EMPTY**. Preheating can be run before every manual cycle or program.

Preheating settings

Fig. 10

1 Press "**P**".

You can choose between 3 preheating values according to the type of load. Press the "**P**" symbol to set the desired value.

1\3= minimum load

2\3= medium load

3\3= full load

2 Set the cooking values for the first step, then continue using the arrow at the bottom right to confirm. Then press "**PLAY**" to start.

Then the temperature detected by the cavity probe reaches the automatic preheating setpoint. At the end of preheating, the buzzer and flashing LED will signal the end of the action.

Opening and closing the door causes the appliance to switch to the first step of the cooking cycle.

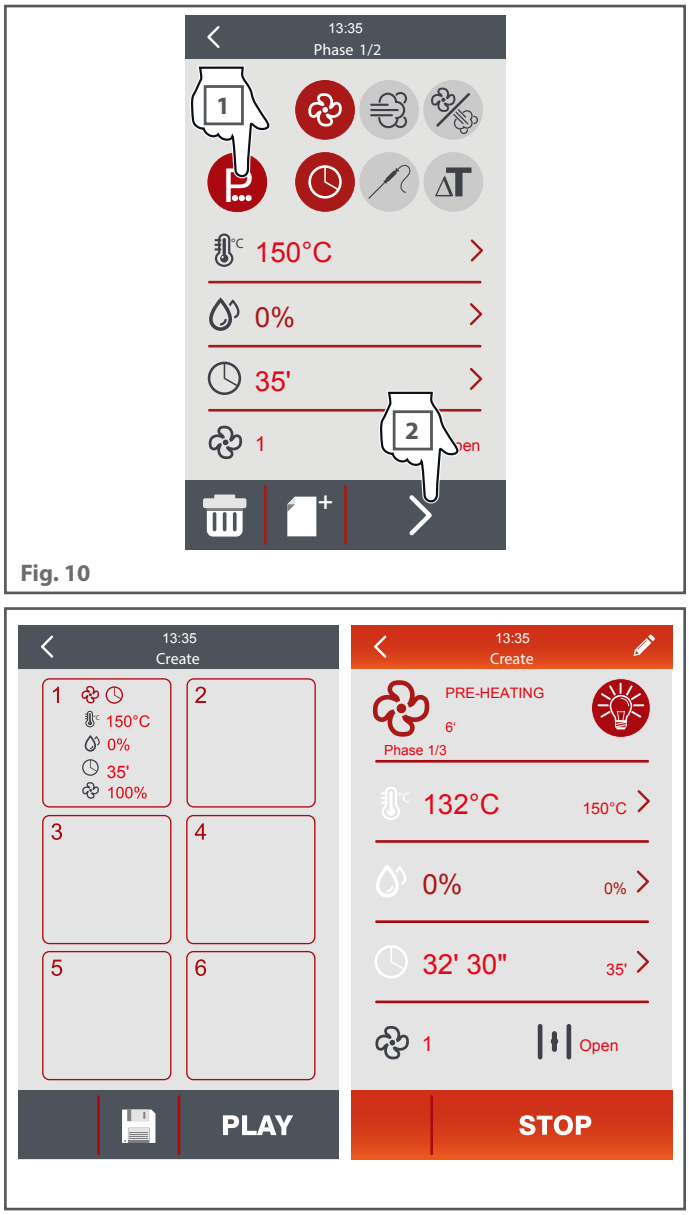


Fig. 10

C Setting the cooking temperature

Fig. 11

1 Press the "**thermostat**" icon.

2 Press "**+**" or "**-**" (increases one unit at a time), drag the slider or turn the encoder to set the desired value.

3 Press the encoder knob to confirm the selected value.

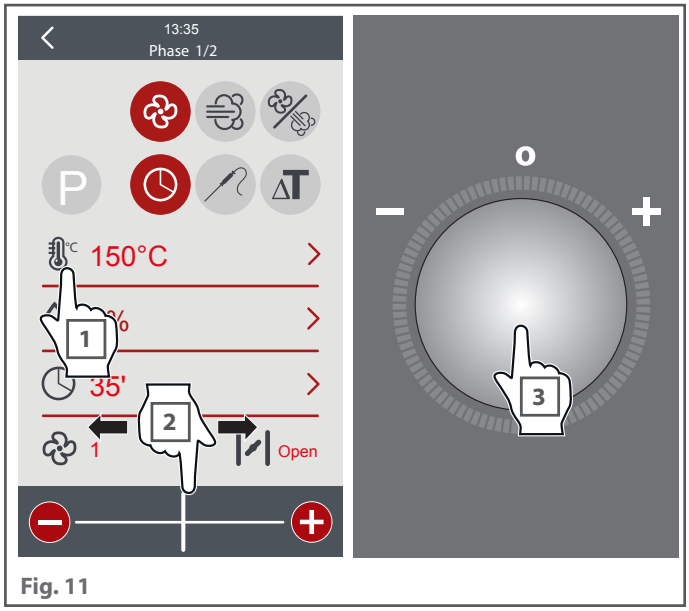


Fig. 11

D Setting the duration of the cooking cycle

▶ **Fig. 12**

By selecting one of the three modes, the appliance deactivates the fields that do not need to be set; for example, if you select the core probe, the "time" field becomes inactive.

Cooking duration can be set:

- by entering a **cooking time**: cooking ends when the time set by the user expires;

- using the **core probe**: the cooking cycle ends when the core temperature set by the user is reached. For information on how to use the probe correctly, please read page **24.**

- using the **Delta T function**: the cooking cycle ends when the core temperature set by the user is reached. For information on how to use the probe correctly, please read page **24.**

▶ **Timed configuration**

▶ **Fig. 13**



Fig. 12

Cooking with Delta T

By definition, Delta T is the difference between the **temperature at the core** of the product and the temperature in the **oven** cavity. Thanks to its advanced technology, the oven keeps the temperature difference between the cavity and the food core (set Delta T) constant **at all times** until the set core temperature is reached.
This type of cooking does not expose the product to excessively high aggressive temperatures, and can be used for cooking medium-to-large pieces of meat (e.g. roasts or ham). The higher the delta value, the faster the cooking time; conversely, the lower the delta value, the longer the cooking time.

Example

You want to cook a piece of ham and you set:
*- a core temperature of **68°C***
*- Delta T **10°C***

*When cooking starts, if the temperature inside the ham (as measured by the needle probe) is **10°C**, the oven maintains the temperature in the cavity at **20°C** (20°C - 10°C = **10°C**, set Delta T).*
When the temperature at the product core reaches 60°C, the oven is operating at 70°C.
*When the needle probe detects that the core temperature of the food has reached **68°C**, the cooking step ends. The temperature of the oven cavity will then be **78°C**.*

1 Press the "**cooking time**" icon.

2 Press the "**time**" icon.

3 Press "**+**" or "**-**" (increases one unit at a time) or turn the encoder to set the desired value (from 1' (one minute) to 999' (nine hundred and ninety-nine minutes)): if you want the appliance to work continuously, drag the slider fully to the left until you see the "∞" symbol.

4 Press the encoder knob to confirm your choice.

Configuration with core probe

Fig. 14

1 Press the "**core probe**" icon.

2 Press the "**needle probe temperature**" icon.

3 Press "**+**" or "**-**" (increases one unit at a time) or turn the encoder to set the desired core temperature (5°C to 100°C).

4 Press the encoder knob to confirm your choice.

Setting with Delta T function

Fig. 15

- the **temperature** of the **needle probe** (when reached, cooking ends);
- the **Delta T** which the appliance should maintain (Delta T = the difference between the temperature in the cavity measured by a probe and the temperature measured by the needle probe).

1 Press the "**Delta T**" icon.

2 Press the "**needle probe temperature**" icon.

3 Press "**+**" or "**-**" (increases one unit at a time) or turn the encoder to set the desired core temperature (5°C to 100°C).

4 Press the encoder knob to confirm your choice.

5 Press the "**Delta temperature**" icon.

6 Press "**+**" or "**-**" (increases one unit at a time) or turn the encoder to set the desired Delta (1°C to 100°C).

7 Press the encoder knob to confirm your choice.

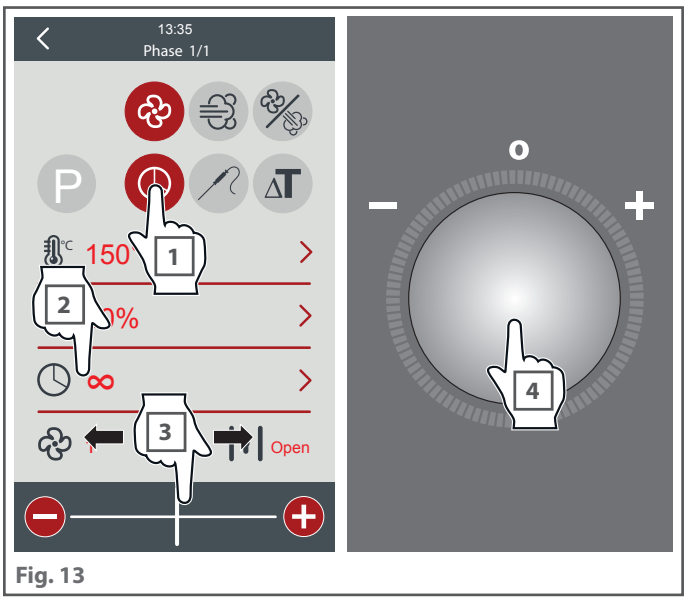


Fig. 13

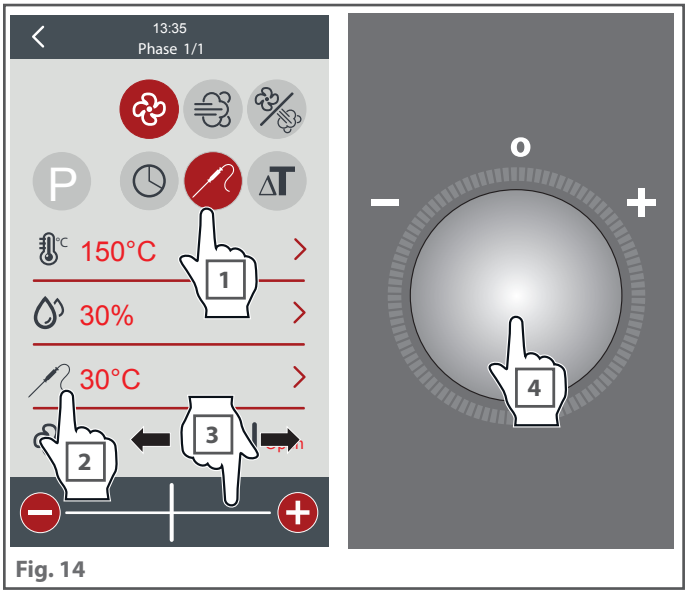


Fig. 14

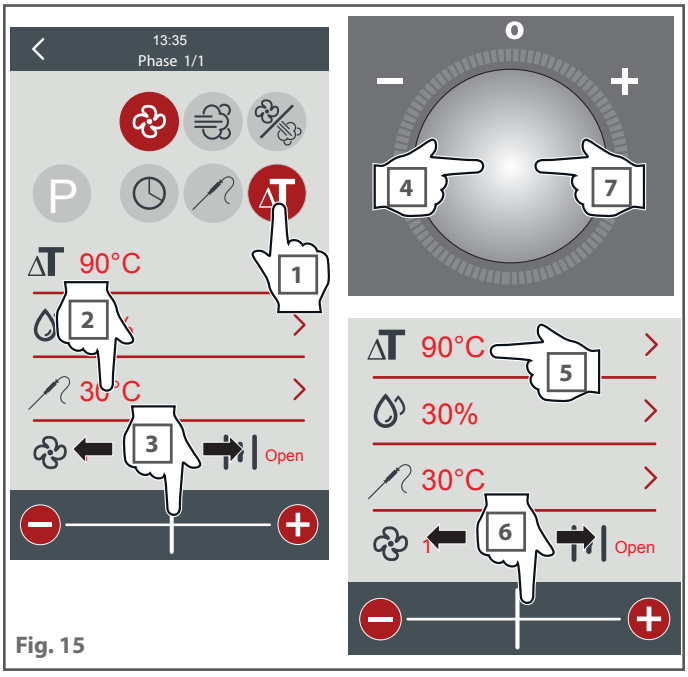


Fig. 15

E Setting the cavity humidity

▶ **Fig. 16**

1 Press the "**humidity**" icon.

2 Press "**+**" or "**-**" (increases 10 units at a time) or turn the encoder to set the desired value.
You can choose from 11 values from 0 to 100:

3 Press the encoder knob to confirm your choice.

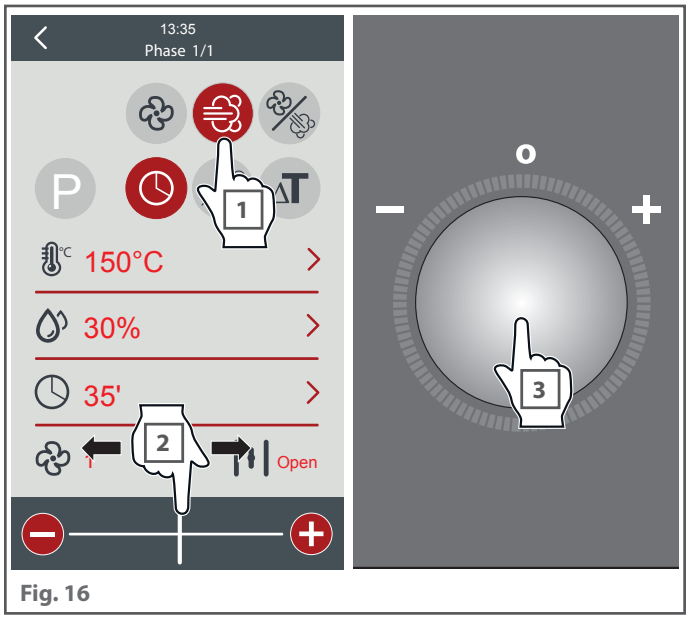


Fig. 16

F Setting the position of the vent

▶ **Fig. 17**

1 Press the "**flue**" icon.

2 Press "**+**" or "**-**" or turn the encoder to set the desired mode:

⊣	flue fully closed
⫣	flue fully open

3 Press the encoder knob to confirm your choice.

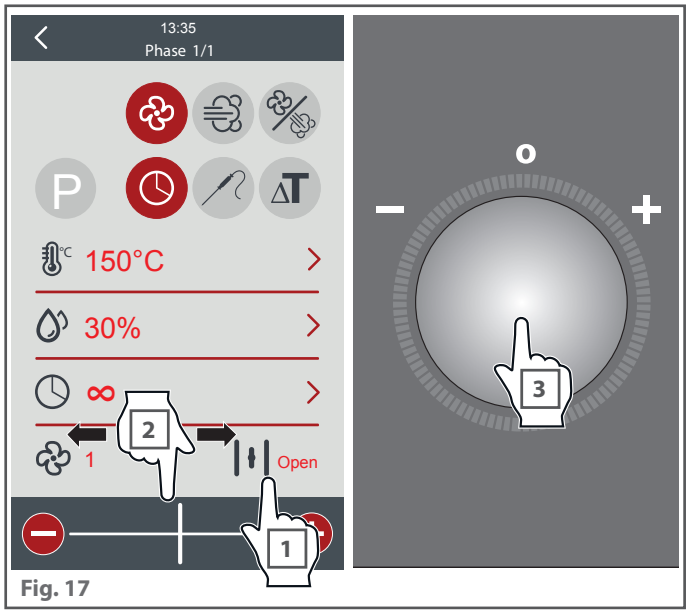


Fig. 17

Duration of automatic vent opening

▶ **Fig. 18**

To **programme** opening / closing the vent: make sure that you do not take any action whilst cooking is in progress, and that the TIME display does not show INFINITE mode; then do the following:

1 Press the "**flue**" icon; by pressing "**+**" or "**-**" or turning the encoder a time in minutes will be displayed alongside the icon itself. This represents the **period the vent opening has been brought forward** before the end of the step.

2 Set the time desired by pressing "**+**" or "**-**" or turning the encoder.
You can set a maximum time equal to the duration of the cooking step.

3 Press the encoder knob to confirm your choice.

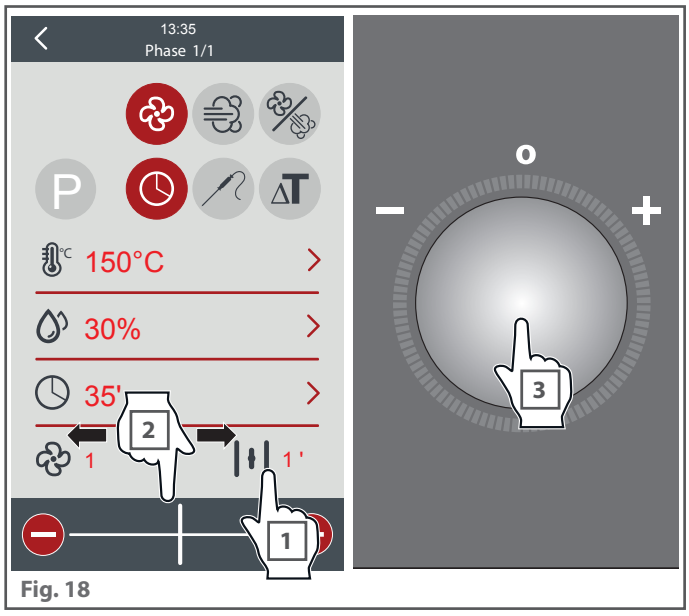


Fig. 18

G Setting the fan speed

▶ **Fig. 19**

1 Press the "**fans**" icon.

2 Press "**+**" or "**-**" or turn the encoder to set the desired value. (min. or max.)

3 Press the encoder knob to confirm your choice.

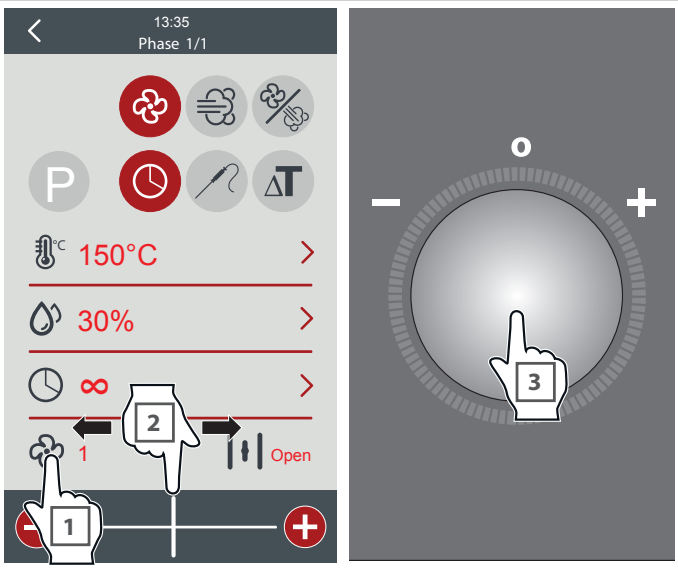


Fig. 19

H Adding or deleting further cooking steps

After having set cooking step "1" as explained in the previous sections, you can set additional cooking steps.

For more information about the cooking steps, see page 24

▶ **Fig. 20**

1 Press the "**add step**" icon: a screen will appear summarising the step "1" cooking parameters; set the step "2" parameters as normal.

2A Press the "**add step**" icon to set cooking step "3" and so on up to cooking step "6".

2B Press the arrow at the bottom to confirm the settings and end recipe programming.

To delete the last cooking step set or intermediate steps, select the step by tapping the arrow icons on the top toolbar on the right and left. Then tap the rubbish bin icon that appears from step 2.

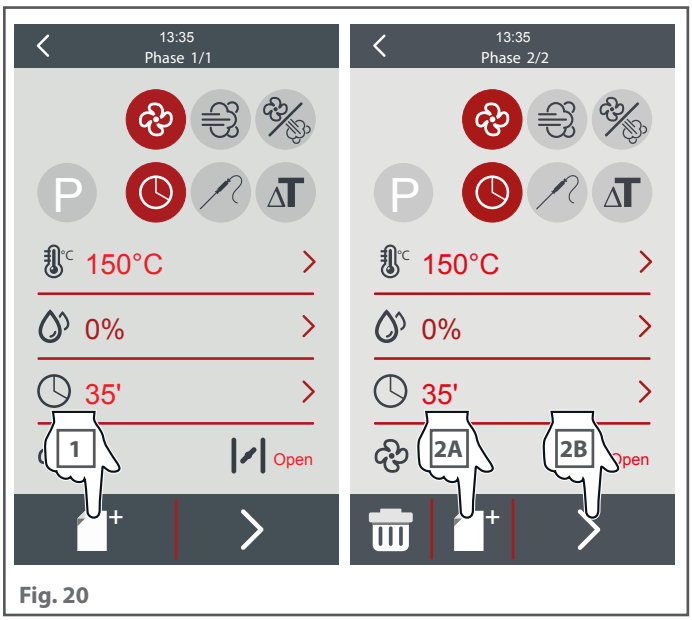


Fig. 20

I Starting the cooking cycle or saving the set recipe

After having set the steps with the various cooking parameters (duration, temperature, etc.), you can:

- ▶ **Fig. 21** start the cooking cycle immediately.
- Save and name the recipe set: it will be possible to start it immediately afterwards or at a late time. Once the parameters are saved you can use the recipe again in the future, as often as you want, without having to reset the parameters each time. To call up a saved recipe, go to the "Recipe book" section – see **page 37.**

In both cases, after pressing the "**PLAY**" button the cooking cycle starts immediately with the set parameters or, where preheating is required, the relevant screens are shown. Where preheating is required, wait until preheating has finished before putting the food in the oven.

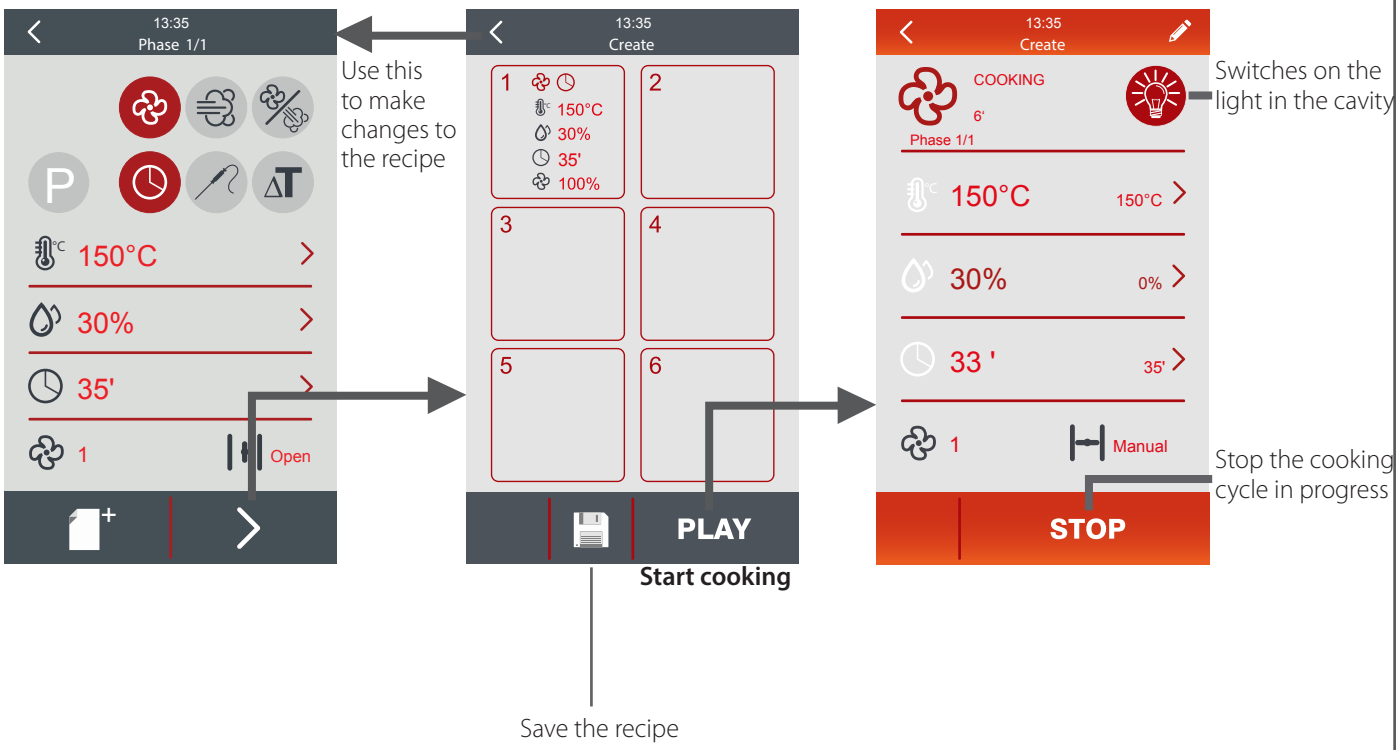
For more information on preheating, please read page 29

During a cooking cycle, you can **always change the recipe parameters** or manually add humidity: these changes are temporary and are not saved.

Start the cooking cycle

1

COOKING WITH ONE COOKING STEP



COOKING WITH MULTIPLE COOKING STEPS

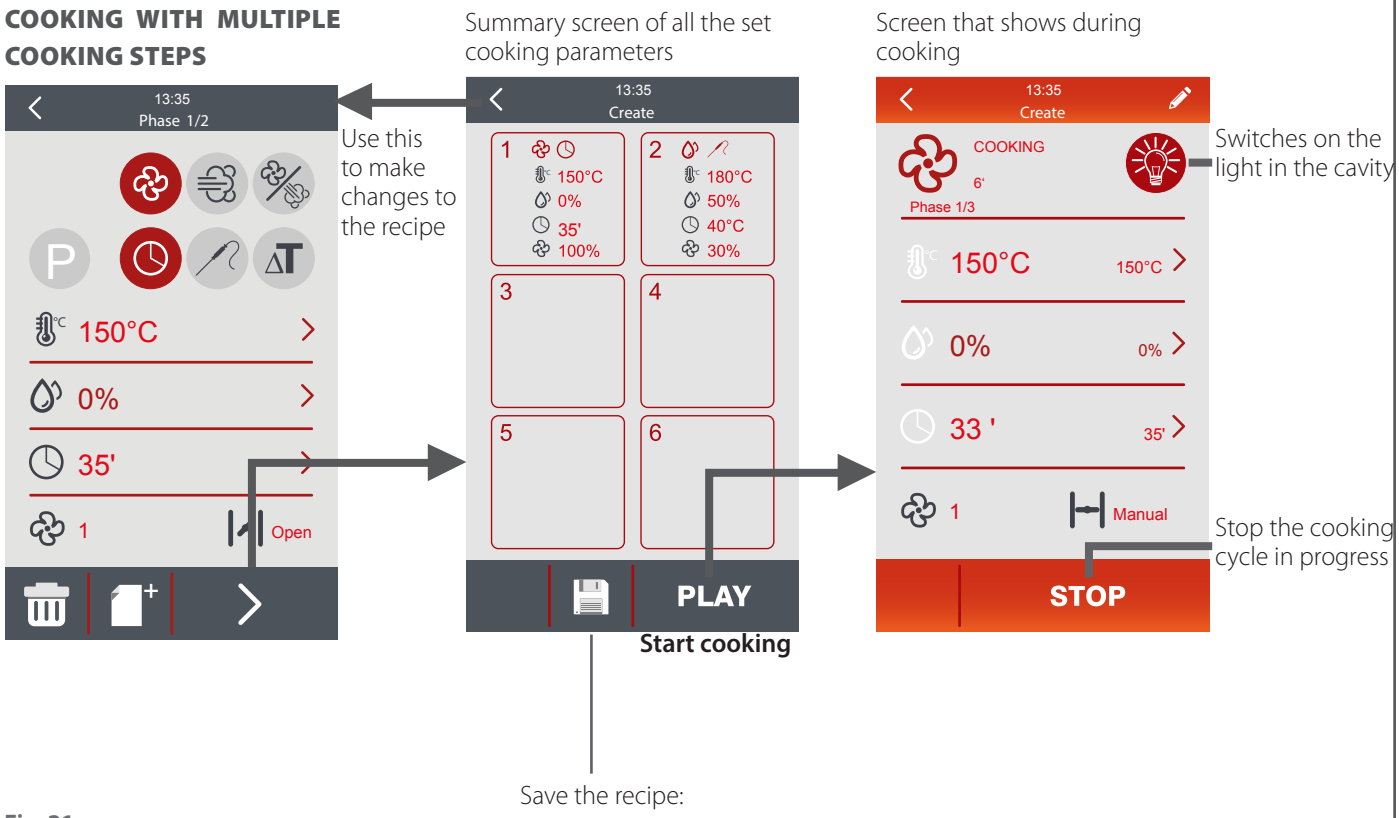


Fig. 21

L Cooking complete

If the cooking cycle has been set:

- by entering a **cooking time**: it ends when the time set by the user expires;
- using the **core probe**, the cycle ends when the core temperature set by the user is reached;
- using the **Delta T function**, the cycle ends when the core temperature set by the user is reached, see page **16.**

Fig. 22

The cooking cycle can also be stopped earlier by pressing the "**STOP**" button and holding it for at least two seconds. The display will show the main menu again.

When the cooking cycle ends, the screen shown to the side appears, a beep sounds and an LED flashes.
The next screen gives the option to extend the recipe just done or, by pressing "**STOP**", to go back to the Home page.
Wear appropriate protective thermal clothing (PPE) such as oven gloves to move containers, accessories and other objects inside the oven cavity.

While cooking and until fully cooled, the external and internal parts of the appliance may be extremely hot (temperature above 60°C/140°F). To avoid the risk of burning yourself, do not touch parts marked with this symbol. Be extremely careful when removing trays from the cavity, especially if they contain liquids.

If you want to run another cooking cycle at a lower temperature in the cavity, the "Cavity cooling" function is available – see page 48.

If you want to turn the light on/off during cooking, tap the light bulb symbol in the top righthand corner.

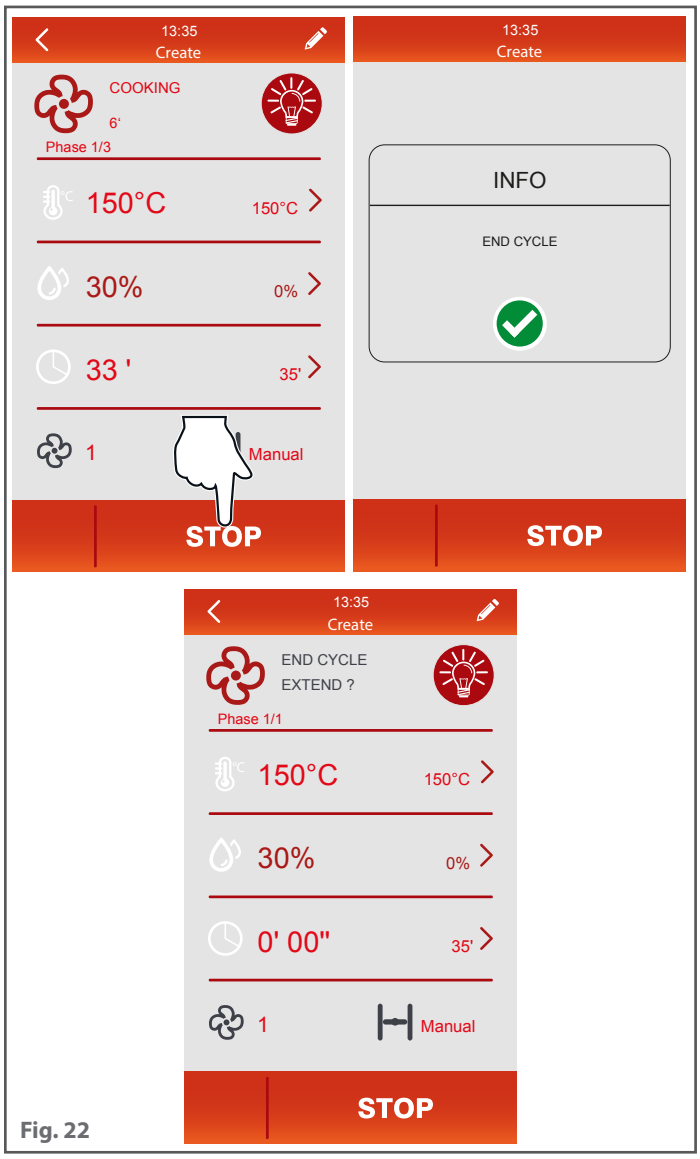
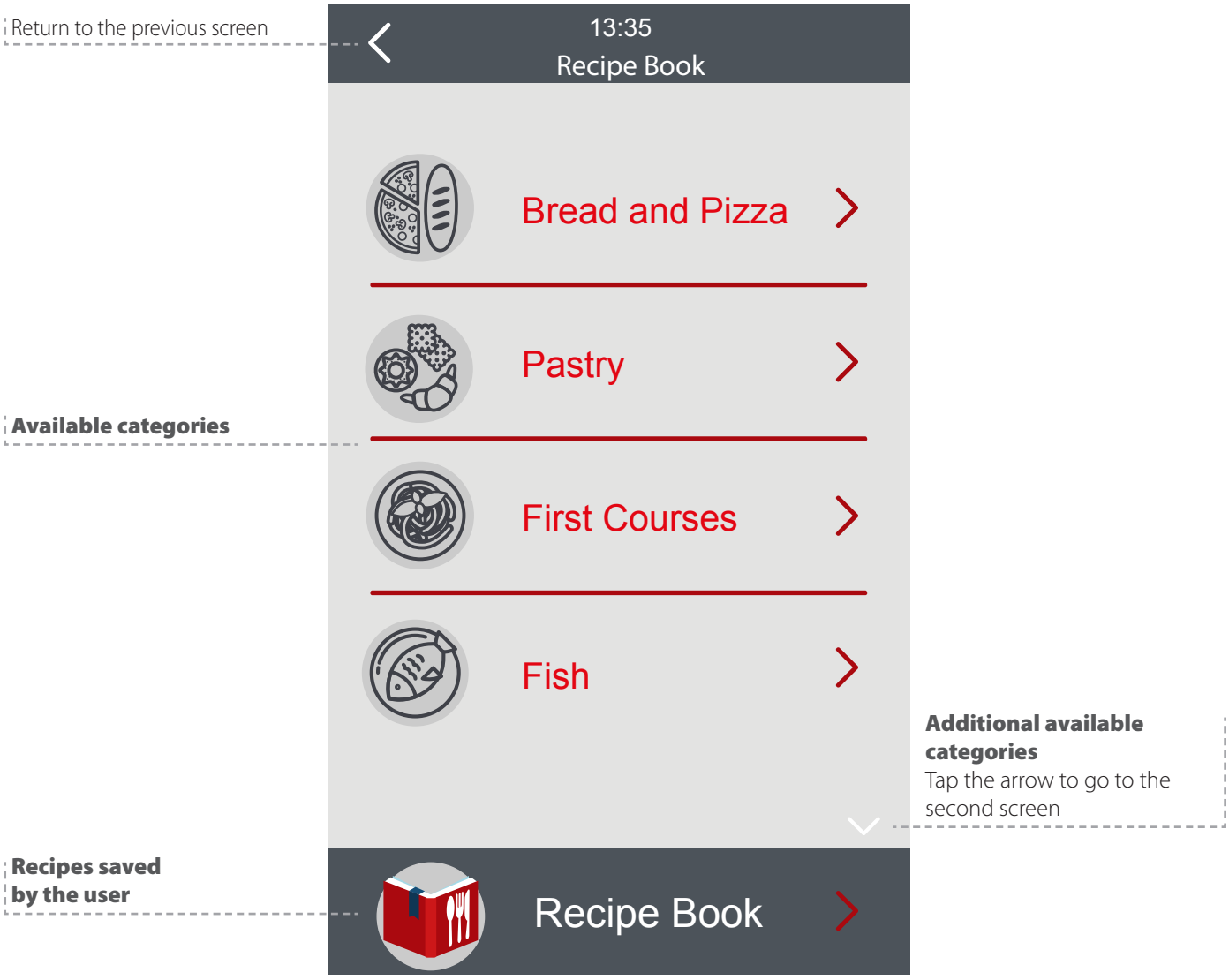


Fig. 22

COOKING WITH A RECIPE

In this section, you will find out how to use and create recipes, preset by the manufacturer or previously stored by the user by saving the set manual cooking cycles. The appliance can store up to 147 recipes, divided into **categories** (72 are already included and the user can add another 75).



A Saving a recipe

▶ **Fig. 23**

To create your own recipe, do as follows:

- After setting the cooking cycle as shown in the previous section, you are taken to a screen summarising the cooking parameters:

1 Once you are happy with the parameters, tap the save icon at the bottom of the screen in the middle.

2 Choose the slot to save in; you can choose a **free** slot or **overwrite** one that is already in use.

3 Confirm you want to save this recipe.

4 Use the keyboard that appears to give the recipe a name and tap the √ button in the bottom righthand corner.

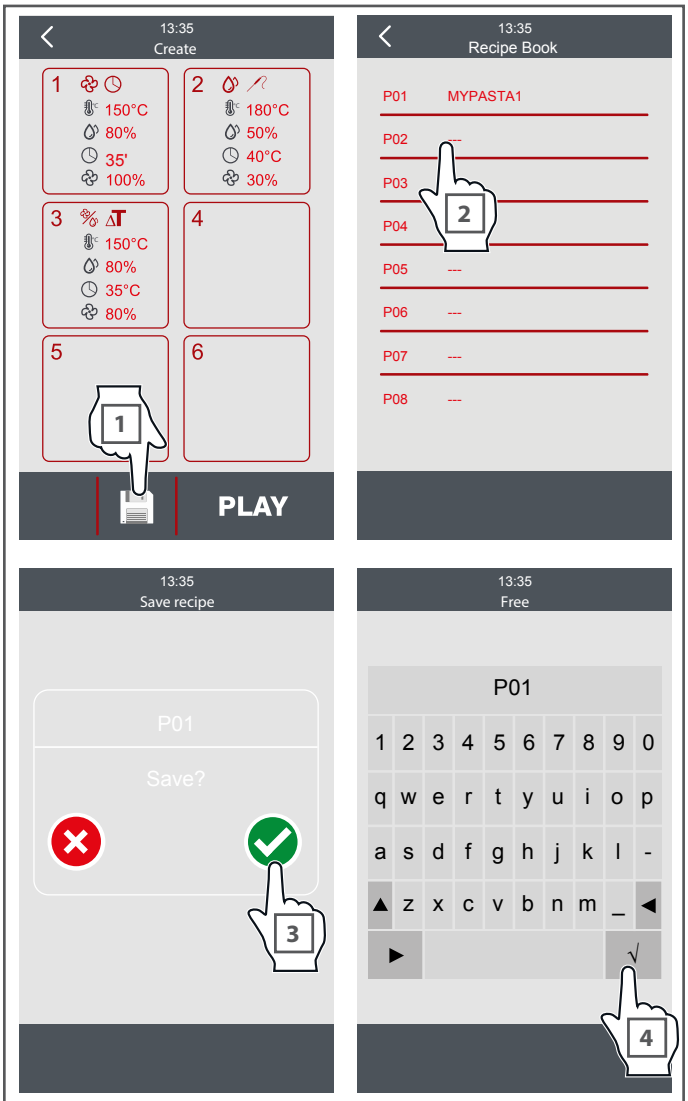


Fig. 23

B Starting a saved recipe

▶ **Fig. 24**

1 In the recipe menu, tap the last item at the bottom relating to saved recipes

2 Tap the name of the recipe: a screen summarising the cooking parameters is displayed.

3 <u>If the recipe parameters meet</u> your requirements, start the recipe by pressing the "**PLAY**" button. The cooking cycle starts immediately with the set parameters.

4 <u>If the recipe's cooking parameters do NOT satisfy</u> your requirements, you can change it and overwrite the values: this means that the original recipe saved in the memory will be replaced by the one that has been changed and you will not be able to recover it.

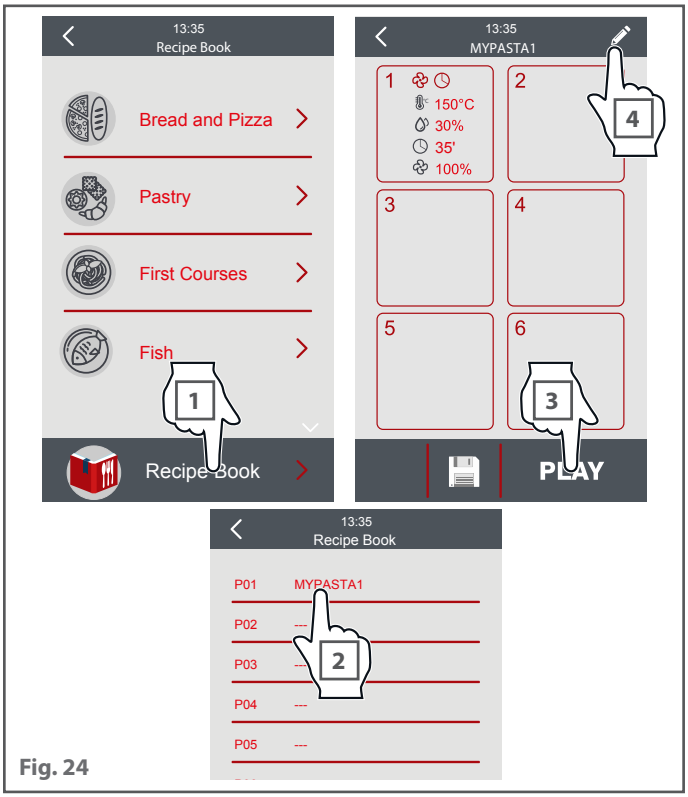


Fig. 24

C Deleting a recipe

▶ **Fig. 25**

To delete a recipe saved previously, do as follows:

1 From the list of previously saved recipes, select the recipe you want to delete

2 From the cooking parameters summary screen, tap the rubbish bin icon at the bottom left.

3 Confirm you want to delete this recipe.

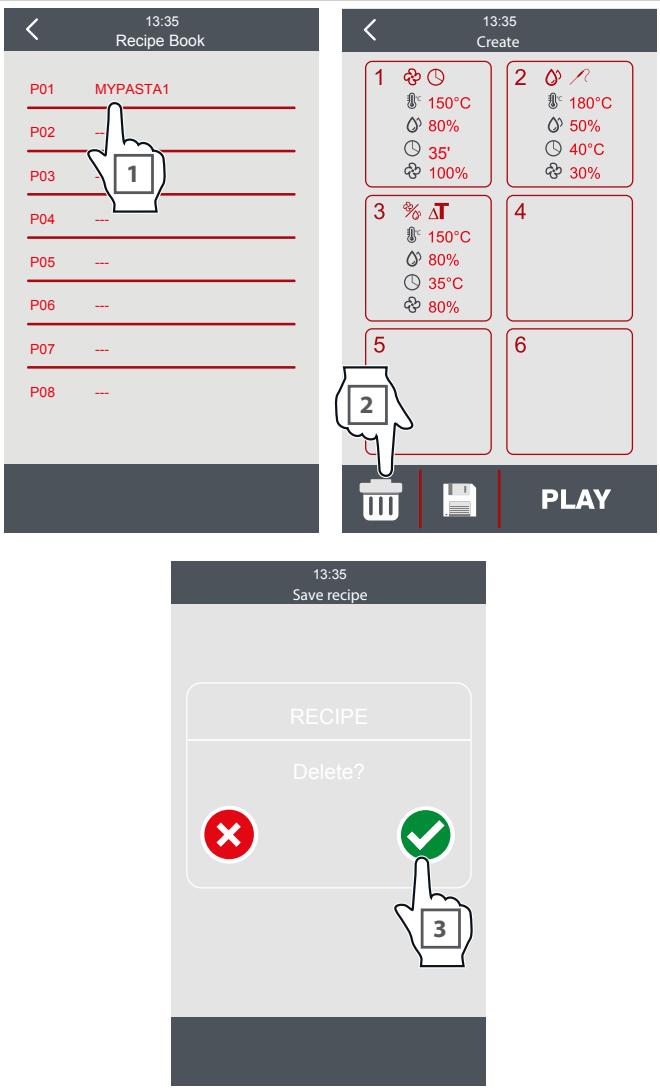
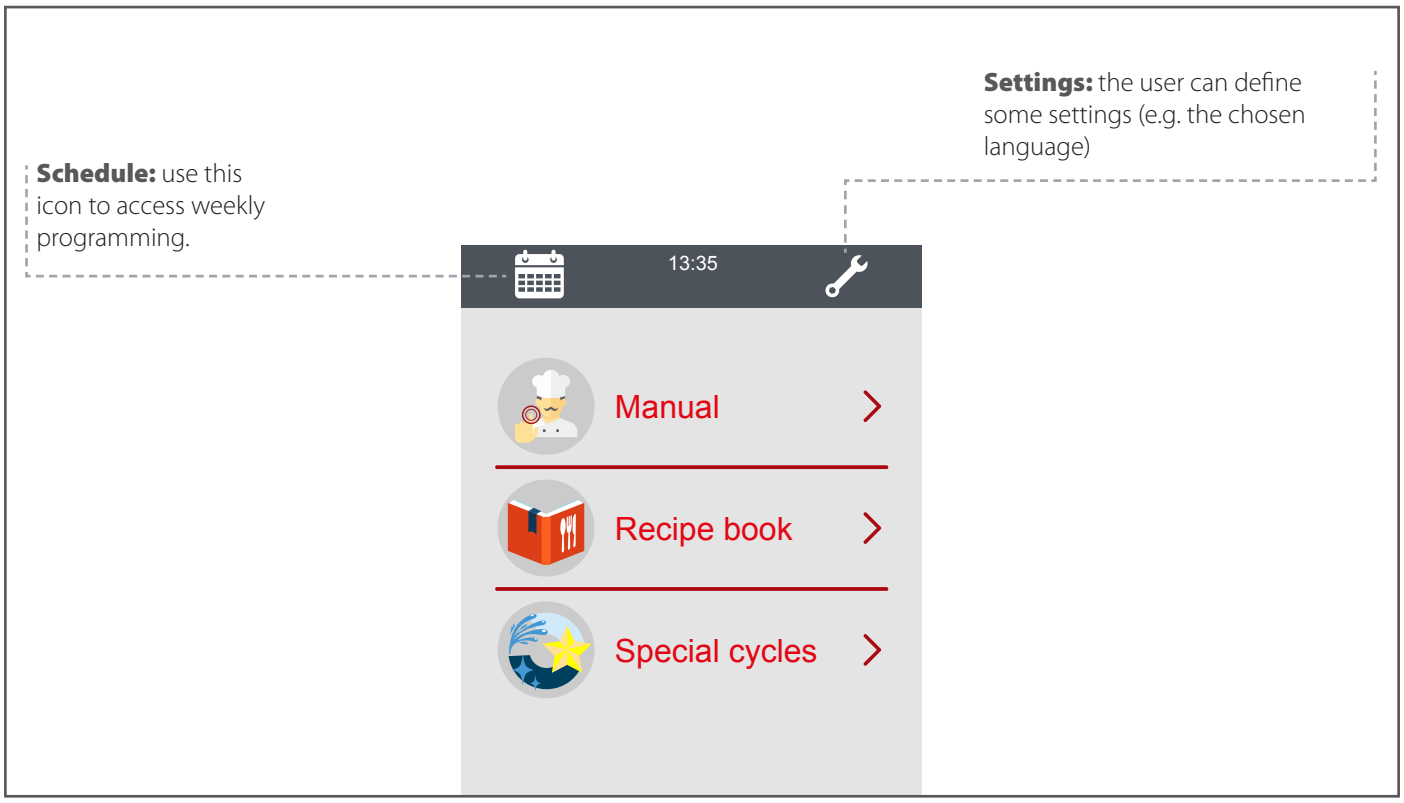


Fig. 25

SETTINGS

From the home screen you can also access two setup menus at the top left and top right of the screen.



A Setting and statuses

▶ **Fig. 26**

From the home screen, you can access this menu by tapping the wrench symbol at the top right.

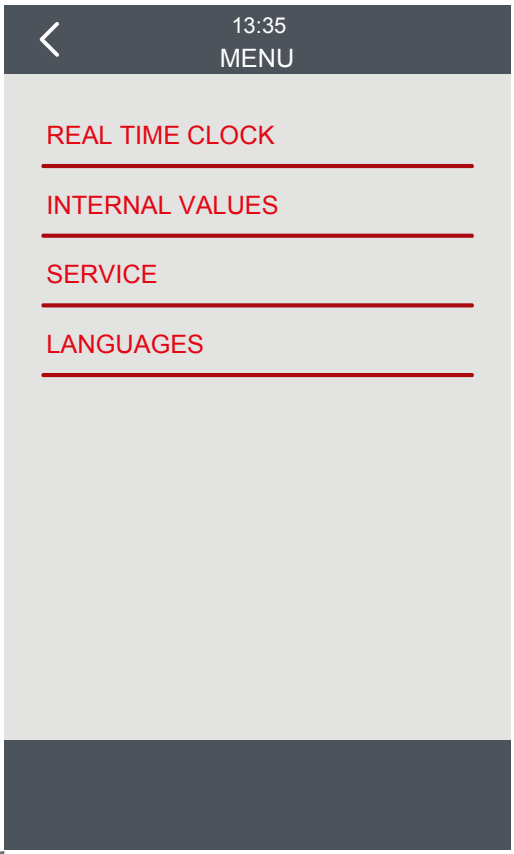


Fig. 26

Clock

Fig. 27

To change a value, tap in the relevant area:

1 The value will show in a different colour to indicate that it can be modified.

2 Use the bar at the bottom to increase or decrease the value as desired; tap the value again to confirm the change.

3 Tap the save icon at the bottom.

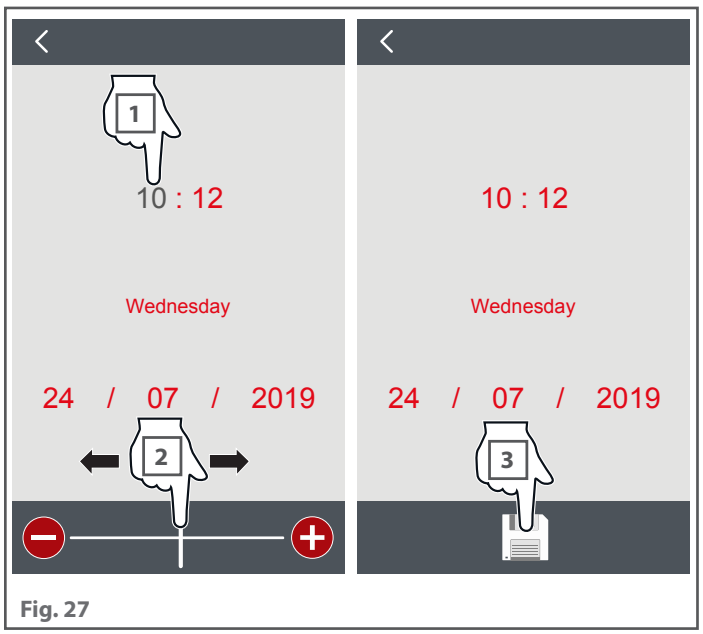


Fig. 27

Internal statuses

Fig. 28

This screen only shows the main appliance statuses.
To display all internal statuses, you must enter the password from the SERVICE screen.

Password

Fig. 28

This screen only shows the main appliance statuses.
To display all internal statuses, you must enter the password from the SERVICE screen.

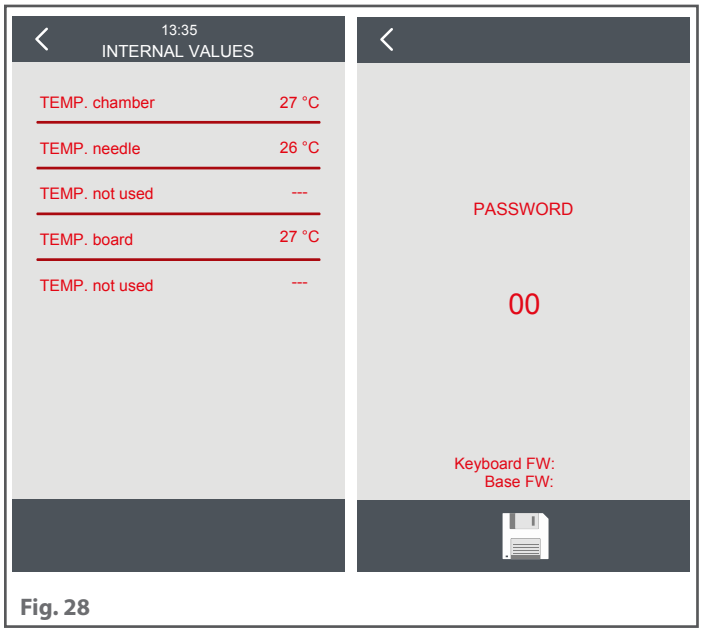


Fig. 28

Parameters that can be changed

Fig. 29

This screen shows the list of parameters the user can change.

P1-Temperature unit of measure	0 = °C
	1 = °F
r3-Default working setpoint of oven cavity probe	Can be set from 30°C to 260°C
r6-Default working setpoint of core probe	Can be set from 5°C to 100°C
r9-Default working setpoint of delta T	Can be set from 0°C to 30°C
c0-Length of activation of the buzzer at the end of the cooking cycle	0 = No buzzer or pop-up signals
	-1 = Until muted manually
c1-Activation of a buzzer (for 1 sec) at the end of a step in the cooking cycle	0 = NO
	1 = YES

Language

Fig. 30

From this screen, you can see the languages supported by the appliance.

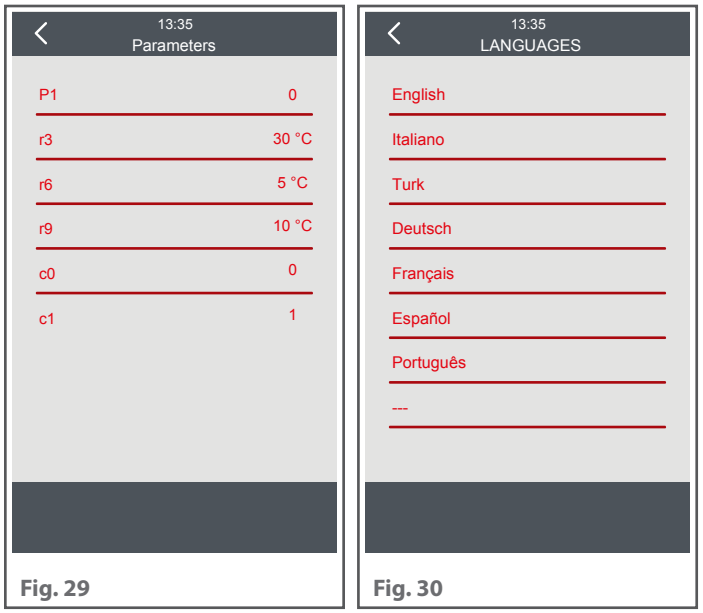


Fig. 29

Fig. 30

B Programmed switch-on (for wash or cooking)

▶ Fig. 31

From the home screen, you can access this menu by tapping the calendar symbol at the top left.

Planning programmed switch-on

To plan a programmed switch-on, you need to:

1 Fill in the fields with the day of the week, the recipe or wash type and the activation time.

2 Confirm each field using the encoder knob

3 You can also add additional programmed switch-ons by tapping the page symbol at the bottom of the screen.

If the selected program includes preheating, the control unit will remain in preheating mode until the trays are
put in the oven.
If the selected program does not include preheating, the control unit will start the selected cooking cycle directly.

Activating programmed switch-on

▶ Fig. 32

To activate a programmed switch-on, you need to:

Make sure that at least one switch-on is set, that the appliance is on and that there are no processes currently running.

1 Go back to the home screen and press the stand-by button for 3 seconds.

2 Then tap the tick symbol on the bottom right if you want the recipe or for it to be deleted.

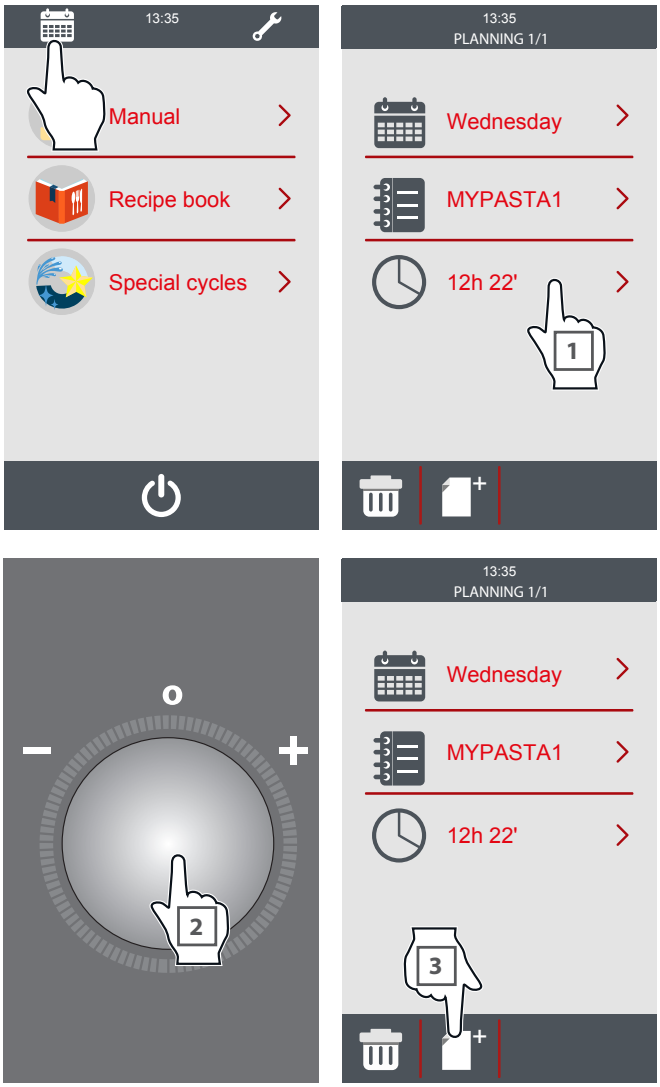


Fig. 31

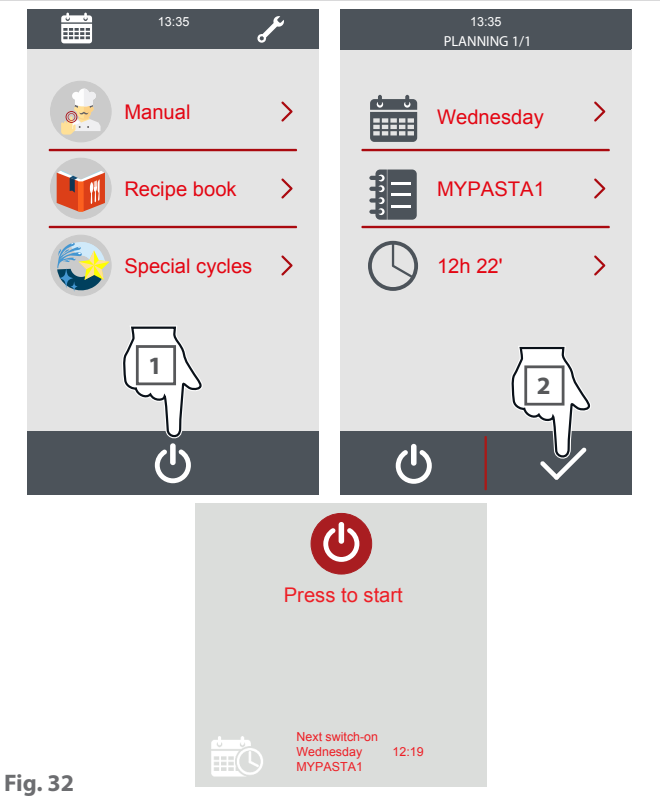
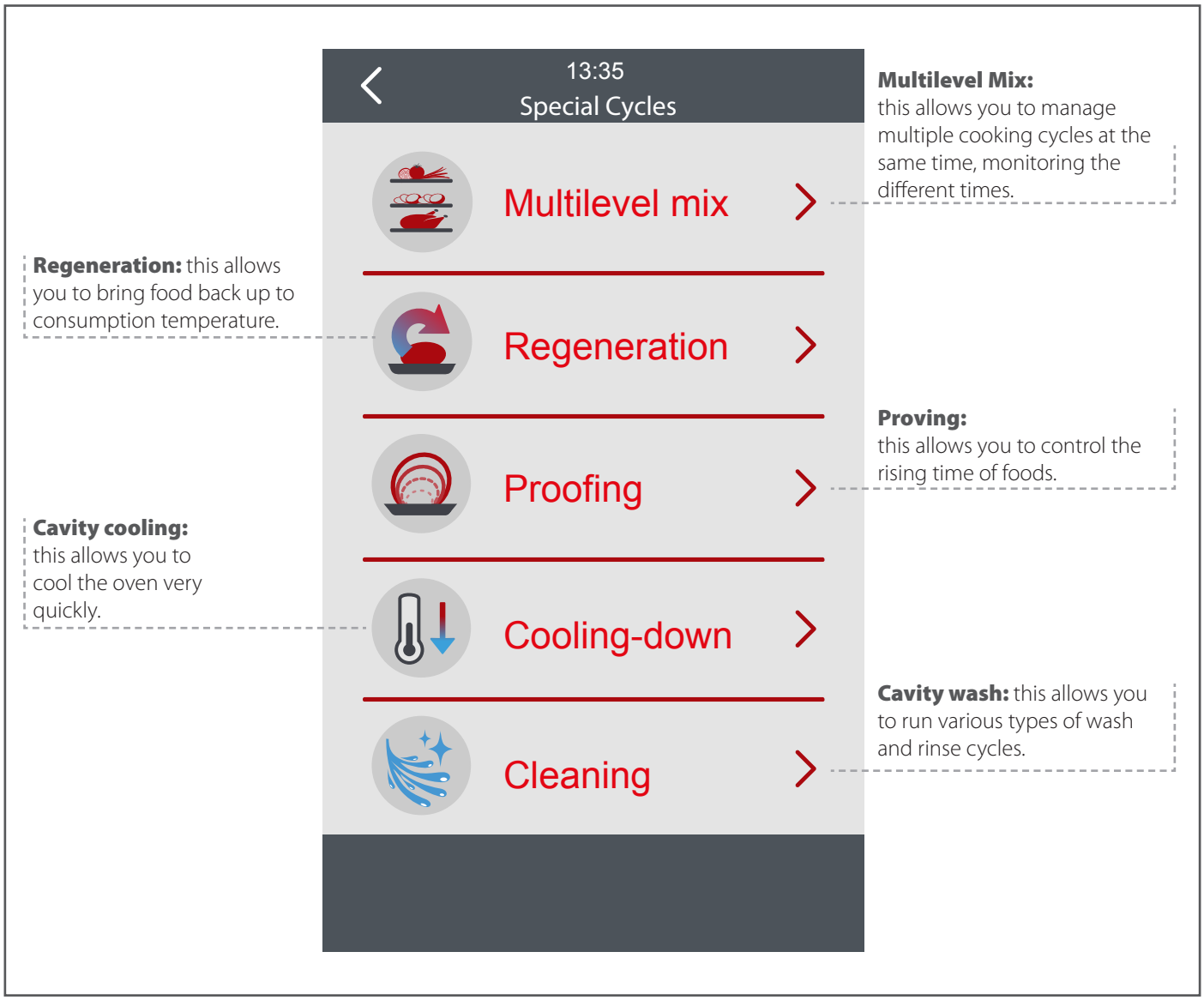


Fig. 32

SPECIAL CYCLES

Special cycles are preset operating cycles that allow you to easily perform a variety of actions, for example:



A Multilevel Mix

You can usethis function to **cook multiple compatible* recipes together**, to create the menu of the day. There are two types of cooking cycle: **All-in** and **All-out**:

** compatible recipes: recipes that have the same cooking parameters (temperature, humidity, etc.)*

Fig. 33

1 Select the Multilevel Mix function.

2A Set the parameters of a manual recipe or 2B choose a recipe from a recipe book, which will be the guide recipe for the whole cycle.

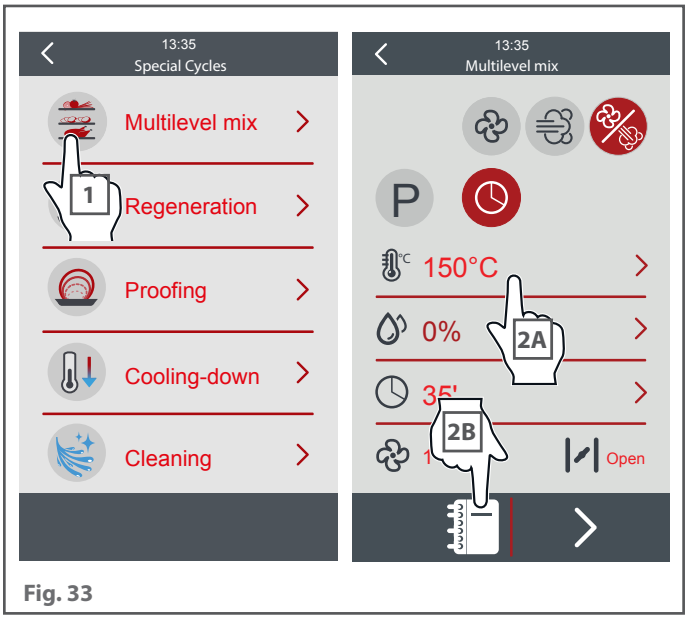


Fig. 33

ALL-IN

This function is recommended for mixed cooking, rapid regeneration or at service times when the oven is normally used at a standard temperature and dishes are regenerated one after the other (a la carte). This program allows you to control the cooking times of the different foods and helps the chef not to leave the dishes in the oven for longer than necessary, risking their being burned or their end quality being compromised.

ALL-IN allows you to put in all the dishes at the same time (after preheating if provided) and with a beep it alerts the chef and tells him which baking tray (or recipe name) has reached the end of cooking and must be taken out of the oven.

When each dish has been cooked, the oven gives you the option to enter other times (or recipes) and maintains the set temperature for as long as the oven is not manually switched off, using the "**STOP**" button .

Fig. 34

1 Tap the **All-in** function.

2 Put the trays in the oven at the same or different times, specifying the type of recipe or the cooking parameters for each of them

Other trays with other foods, again with different cooking times, can be added later.

3 Tap "**Play**" to start the cooking cycle.

4 The display will indicate both visually and via buzzer which timer has completed the cycle, so as to tell the user which tray is ready to be taken out.

5 Once all the trays have been taken out, the oven will stay at that temperature, and it will be possible to add time to the different trays or, by holding down "**STOP**", manually to end cooking and go back to the home page of special cycles.

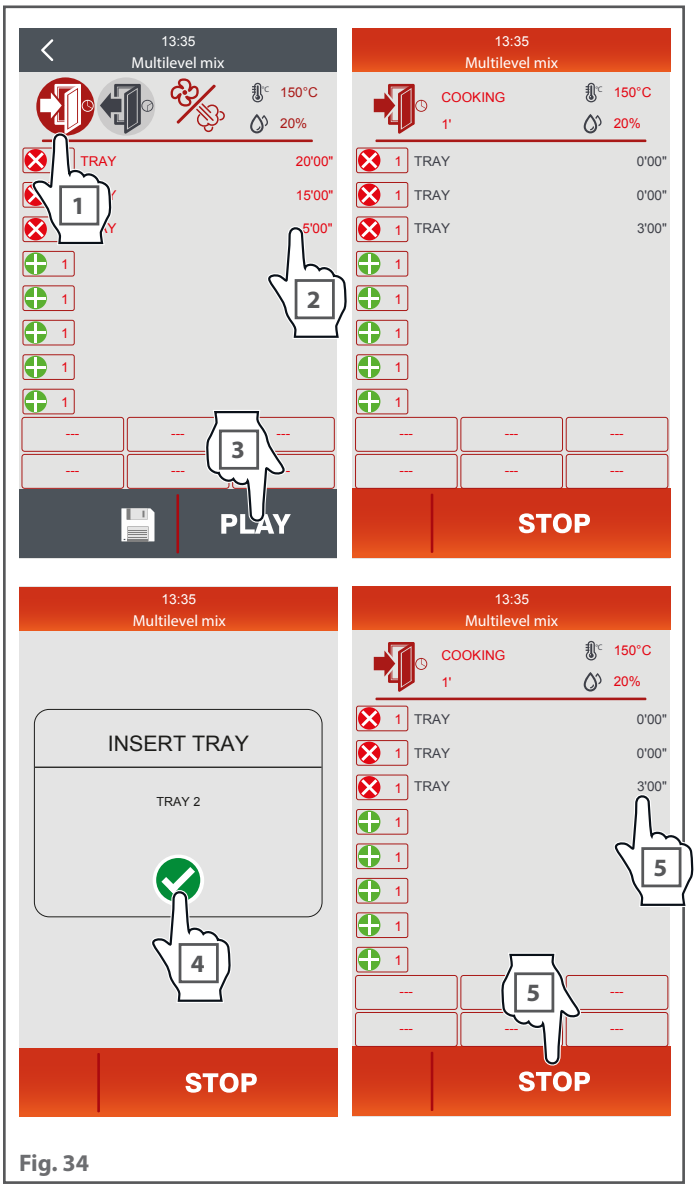


Fig. 34

ALL-OUT

This function is recommended for cooking mixed foods during preparation before service or for example for cooking buffet dishes (different steamed vegetables, different types of croissants, etc.).

ALL-OUT recognises the recipe with the longest timing and will start with that one (after preheating if provided), then with a beep it reminds you one by one when and which baking tray (or recipe name) must be put into the oven. The oven will warn you 30 seconds before you have to put in each tray so that you have time to get ready.

In the end you will find yourself with all the food cooked and hot at the same time and ready for service or plating up.
Once the cooking cycle is finished, the oven stops cooking and remains on the function screen and gives you the option to enter other times and continue to use ALL-OUT.

To exit press the "**STOP**" key for a few seconds.

Fig. 35

1 Select the Multilevel Mix function.

2A Set the parameters of a manual recipe or 2B choose a recipe from a recipe book.

3 Tap the **All-out** function

4 Put the trays in the oven at the same or different times, specifying the type of recipe or the cooking parameters for each of them

Other trays with other foods, again with different cooking times, can be added later.

5 Tap "**Play**" to start the cooking cycle.

6 The display will indicate both visually and via buzzer which tray to insert as the tray with the longest cooking time is cooked.
This means that cooking for all of the trays in the cooking cycle will end at the same time.

7 Once all the trays have been taken out, the oven will stay at that temperature, and it will be possible to add time to the different trays or, by holding down "**STOP**", manually to end cooking and go back to the home page of special cycles.

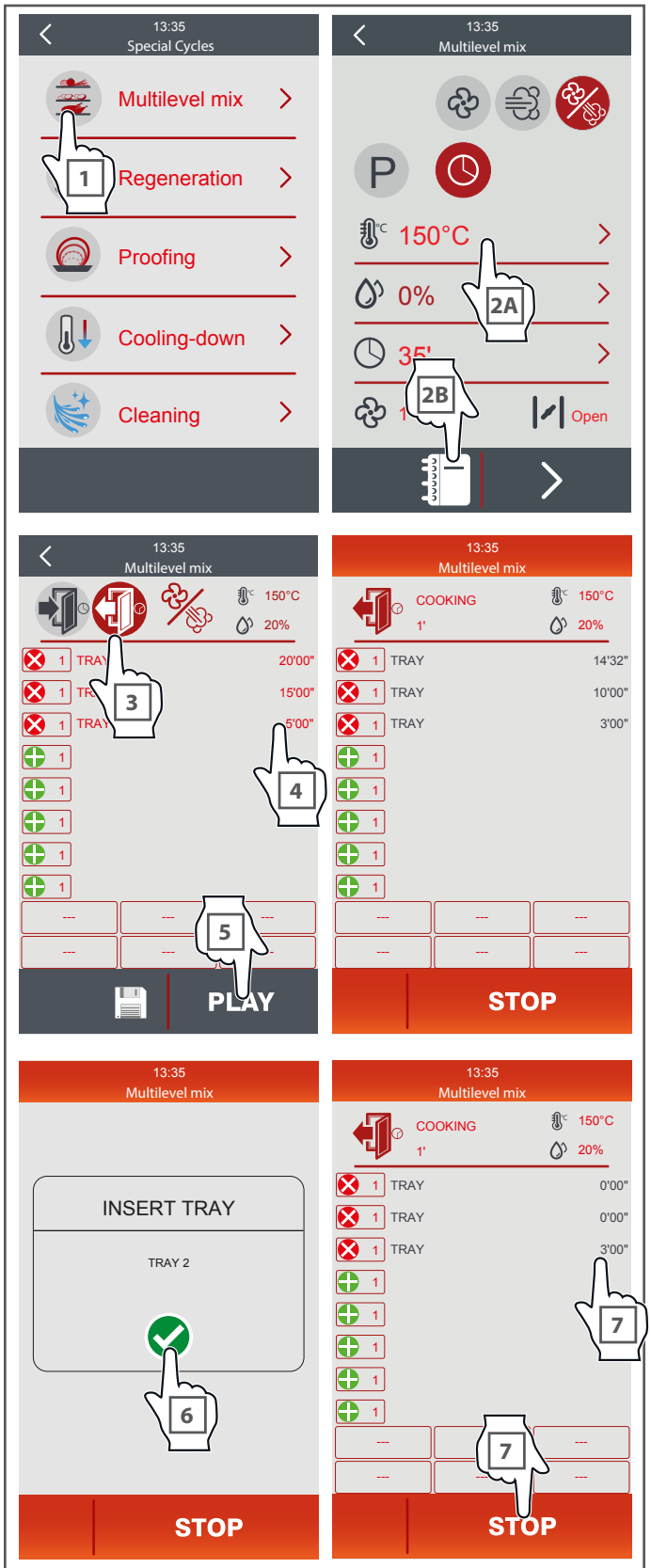


Fig. 35

B Core/timed regeneration

▶ **Fig. 36**

Regeneration with a **core probe** is specifically for **delicate products** as, thanks to its precision, it is easy to check the temperature of the food at any time and select the best temperature for serving.

Timed regeneration is specifically for **products in small pieces**, where it would not be possible to use a core probe.

1 Select the regeneration function.

2A Select timed regeneration or 2B core regeneration.

3 After setting the operating information, tap "**Play**" to start.



Fig. 36

Regeneration: regeneration is a process by which foods cooked previously and then blast-chilled or frozen are brought back to consumption temperature; the process must be done in the most delicate and controlled way so as not to affect the flavours, aromas and organoleptic properties of the food, preserving quality. Regeneration has numerous advantages: greater menu flexibility, better purchase conditions, less waste, improved food safety, etc.
Be aware that regeneration is NOT "thawing", and should NOT be used as such.

C Timed proving

▶ **Fig. 37**

Timed proving is a function specifically for **bread and pastry making**.

1 Select the proving function.

2 After setting the operating setpoint, tap "**Play**" to start.

3 You can also set a second step.

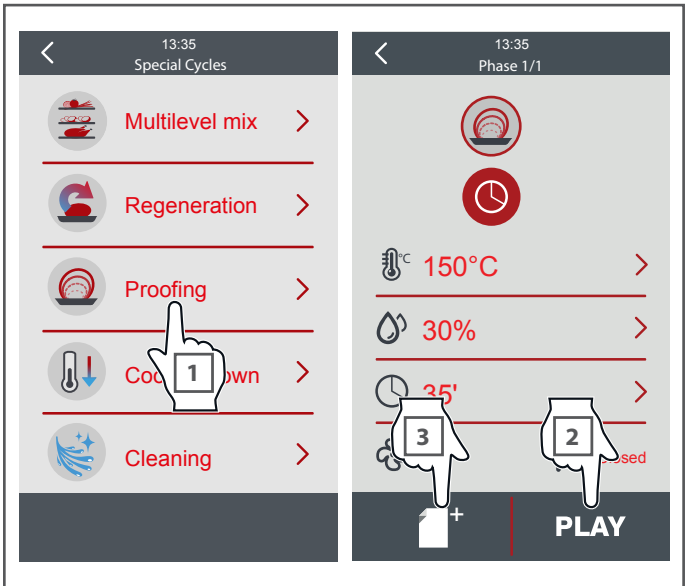


Fig. 37

D Cavity cooling

This function **automatically lowers** the oven temperature very quickly.
This is useful if, when a cooking cycle ends, you want to run another cycle at a lower temperature, or if you need to clean the oven cavity, either manually or using one of the automatic cooking programs.

Fig. 38

1 Select the cavity cooling function.

2 Set the desired temperature.

3 Tap "**Play**" to start.

To start the function, the oven door must be OPEN, otherwise a warning screen will showing reminding you to open it.

During cooling, the set temperature can always be changed *(e.g. from 100°C to 120°C)* **by returning to the screen.**

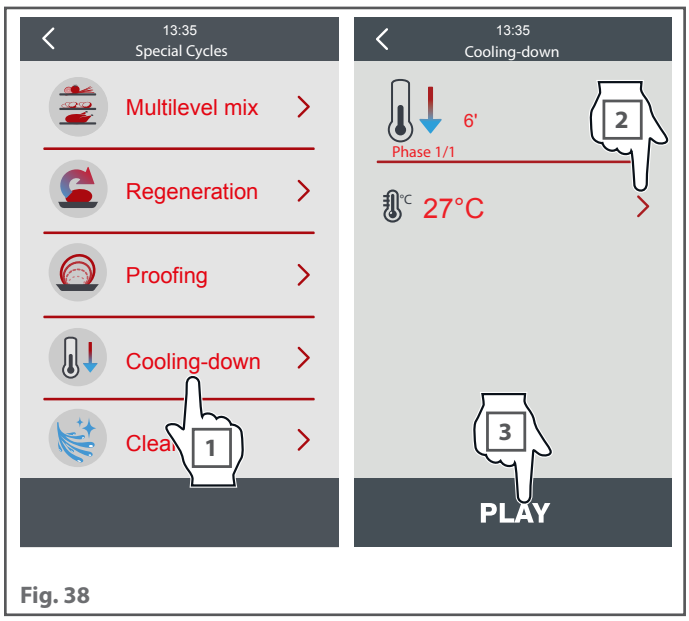


Fig. 38

E Washes and automatic rinse of the oven cavity

Rinse

Fig. 39

Thanks to this automatic function, you can quickly **rinse the oven cavity just with water** to move from one cooking cycle to the next without any residues from the previous preparation ending up on the product you are about to put in the oven.

Washes

Fig. 40

Thanks to this automatic function, you can **clean the oven cavity using a specific detergent** to ensure your appliance is always perfectly clean. YOU can choose between a **"soft", and "hard"** cycle with different durations.

In addition to the three washing programs, there is a **"reload detergent"** program which must be run in the following cases:
- when turning the appliance on for the first time after installation;
- each time the detergent tank is replaced **Fig. 41**;
- after a long period of inactivity.

Rinsing is always recommended after the loading cycle.

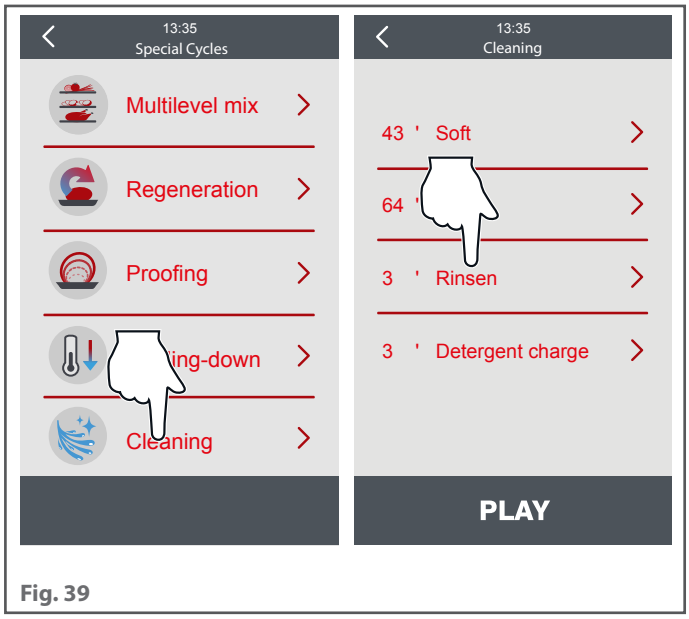


Fig. 39

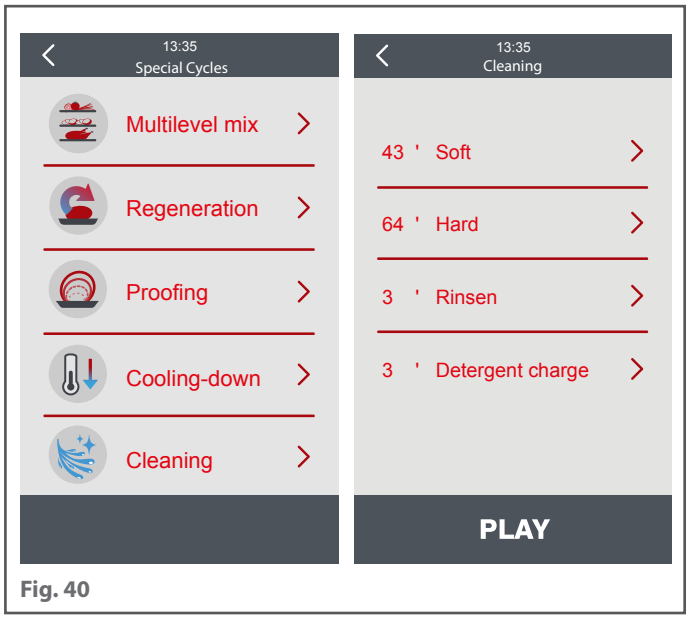


Fig. 40

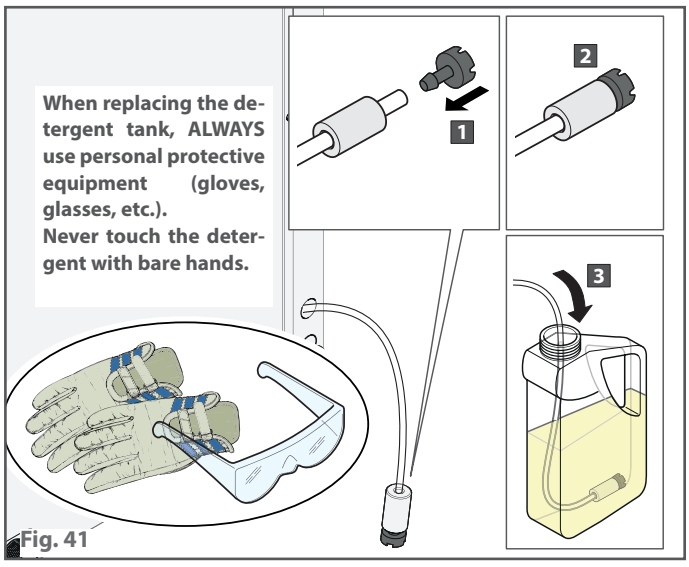


Fig. 41

Warnings regarding washing cycles

- Before starting one of the four programs, make sure that there is no food inside the appliance.
- Before running a cleaning cycle, make sure that the water drain on the bottom of the cavity is clear, to avoid any flooding in the cavity.
- Carefully read the product safety data sheet before handling and using the detergent.
- **Do not open the oven door during a washing cycle as this could cause injury to eyes, mucous membranes and skin caused by contact with the cleaning chemicals used. These chemicals are sprayed by the rotor in the cavity and moved by strong air currents.**
- After each wash, make sure that there is no detergent residue in the oven cavity. Remove any residues by rinsing the oven cavity manually or with the rinse program.
- We recommended using a detergent approved by the manufacturer. Using an unsuitable detergent may cause damage to the washing system and the oven cavity, invalidating the warranty.
- To ensure the oven cleaning system works perfectly, make sure that before starting a washing program, the temperature in the oven cavity is below 100°C. If the temperature is above 100°C, the "Cavity cooling" function will start automatically – see page **48.**

1 GENERAL CLEANING WARNINGS

Disconnect the appliance power supply and wear adequate personal protective equipment (e.g. gloves) before performing any cleaning.

The user must only perform routine cleaning. Contact an authorised service centre to request the assistance of a specialist, suitably trained technician for inspection work, special maintenance and replacement of any defective parts.

During the warranty period, the manufacturer does not recognise damage deriving from a lack of maintenance or incorrect cleaning (e.g. use of unsuitable cleaning agents).

Before performing any cleaning work, wait for the oven cavity to cool (temperature not above 70°C).

When cleaning any part of the appliance or accessory **DO NOT** use:

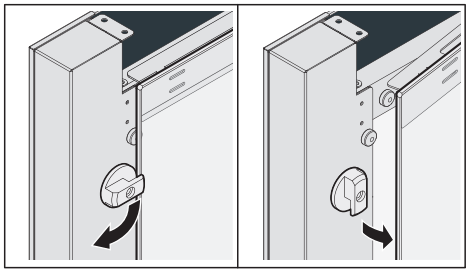
- abrasive or powder detergents;
- aggressive or corrosive detergents (e.g. hydrochloric/muriatic acid, sulphuric acid, caustic soda, etc.). Warning! Never use these substances when cleaning the appliance substructure or the floor under the appliance;
- abrasive or sharp tools (abrasive sponges, scrapers, steel-bristled brushes, etc.);
- steam or pressurised water jets.

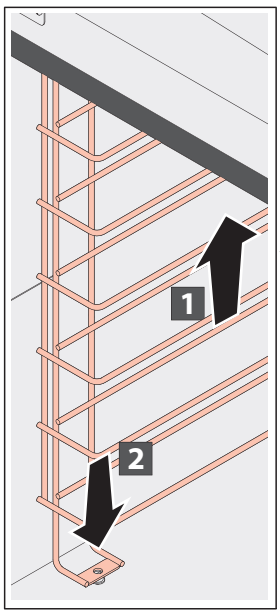
Refer to the drawing on page 52 for information on how to correctly clean each appliance component.

CLEANING THE GLASS AND TOUCH SCREEN

Use a soft cloth slightly dampened with a neutral product specifically for glass, and follow the instructions provided by the detergent manufacturer.

The inside glass can be opened to facilitate cleaning.

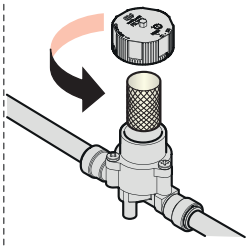




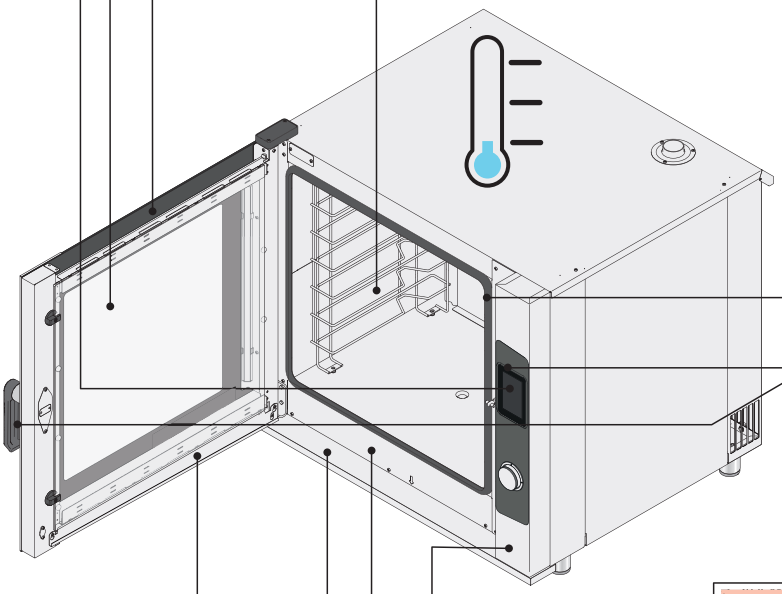
CLEANING THE CAVITY

Clean the oven cavity **daily** to maintain high levels of hygiene and to preserve the steel and the performance of the appliance. Fat particles or food residues may also catch fire during cooking, causing damage to people and the equipment. Only clean the cavity when it is cold. Then use one of the wash programs explained in the section "**Wash and automatic rinse**" on page **49** or, alternatively, if manual washing is required, use a soft cloth soaked in warm soapy water, then rinse and dry. Run the washing cycles WITHOUT trays inserted in the cooking cavity.

The internal grilles can be removed to make cleaning easier.

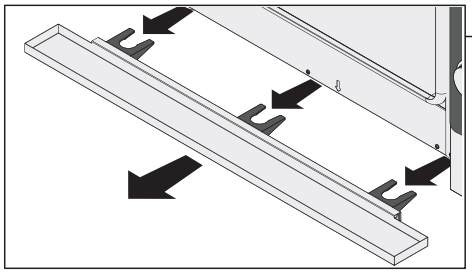


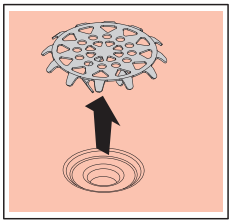
Inspect the water supply filter regularly.

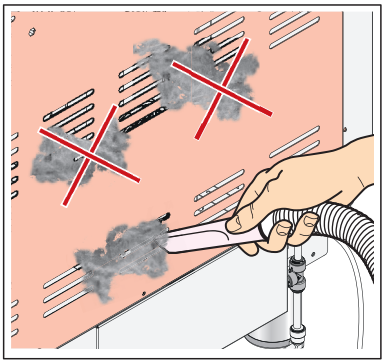


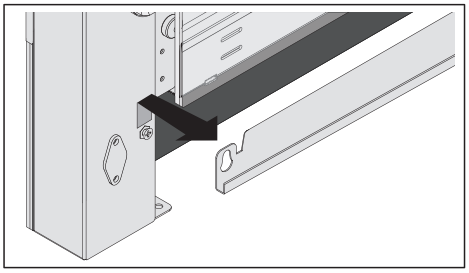
CLEANING PLASTIC SURFACES

Use a soft cloth slightly dampened with a neutral product specifically for delicate surfaces, and follow the instructions provided by the detergent manufacturer.









CLEANING STAINLESS STEEL SURFACES

Use a soft cloth soaked in warm soapy water or products specifically for steel. Then rinse and dry using a shammy leather where possible.

The condensation collection tray can be removed for more thorough cleaning. If you need to descale the tray, use hot vinegar or a specific descaling product.

2 INACTIVITY

During periods of inactivity, disconnect the electrical and water supplies, remove the detergent tank and close up carefully. Protect the external steel parts of the equipment by wiping them with a soft cloth slightly dampened with Vaseline oil.
Leave the door ajar to guarantee sufficient air exchange.
When restarting, before use:
- thoroughly clean the equipment and the accessories;
- reconnect the appliance to the electrical and water mains;
- inspect the appliance before using it again;
- switch on the appliance at a low temperature for at least 60 minutes without any food inside it.

To ensure that the appliance is in perfect condition in terms of use and safety, an authorised service centre should perform maintenance and inspections at least yearly.

3 DISPOSAL

Prevent unauthorised use and relevant risks by doing the following before disposing of the appliance:
- **make sure that it is no longer possible to use it: the power cable must be cut or removed (the appliance must be disconnected from the power supply).**
- **make sure that children cannot be accidentally trapped inside the oven cavity when playing by blocking the opening of the door (for example, with adhesive tape or fasteners).**

APPLIANCE DISPOSAL

Pursuant to article 13 of Italian Legislative Decree no. 49 of 2014 "Implementation of the WEEE Directive 2012/19/EU on electrical and electronic equipment waste", the crossed-out wheeled bin symbol indicates that the product was placed on the market after 13 August 2005 and that, at the end of its useful life, it should not be disposed of with other waste, but must be collected separately. All appliances are made with recyclable metal materials (stainless steel, iron, aluminium, galvanized steel, copper, etc.) in percentages above 90% by weight.
At the end of its useful life, the product must be disposed of in such a way as to reduce any negative impact on the environment and make efficient use of available resources. Prefer prevention, preparation for reuse, recycling and reclamation, and remember "the polluter pays". Please remember that illegal or incorrect disposal of the product incurs penalties, as provided for by current legislation.

INFORMATION ON DISPOSAL IN ITALY

In Italy, WEEE appliances must be delivered to:
- recycling centres (also known as waste disposal sites/facilities)
- the dealer from whom a new appliance is purchased, who is required to collect them free of charge ("one-for-one" exchange).

INFORMATION ON DISPOSAL IN EUROPEAN UNION COUNTRIES

The EU Directive on WEEE appliances has been implemented differently by each country. Therefore, if you want to dispose of this appliance, we recommend you contact your local authorities or dealer for information on the correct disposal method.

4 MALFUNCTIONS: TROUBLESHOOTING

1 Please refer to the table below: if the problem cannot be solved, continue the procedure.

PROBLEM	TROUBLESHOOTING	
In START mode, the appliance does not start	- Door open - Microswitch not indicating that door is closed	- Make sure the door is shut. - Contact a specialised technician for repairs (Customer Support Service)
Cavity light off	- Bulb is loose - Bulb is burnt out	- Insert the bulb into the lighting fixture correctly. - Replace the bulb
The oven does not cook food evenly	- The fans fail to reverse direction - One of the fans is not moving - On of the heating elements is broken - Door seal out of place	- Contact a specialised technician for repairs (Customer Support Service). - Contact a specialised technician for repairs (Customer Support Service). - Contact a specialised technician for repairs (Customer Support Service). - Reposition the appliance door seal correctly.
The appliance is fully turned off.	- No mains power - Appliance connected to the power mains incorrectly - Safety thermostat triggered	- Restore the electrical power supply. - Make sure the appliance is connected to the electricity mains. - Contact a specialised technician for repairs (Customer Support Service).
Water is not introduced in the humidification pipes	- Water inlet closed - Incorrect connection to the water supply - Water supply filters clogged with impurities	- Open water inlet. - Make sure the appliance is connected to the water supply. - Clean the filters
Water escapes from the seal when the door is shut	- Seal dirty - Seal is damaged - Problem with door closing mechanism	- Clean the seal using a damp cloth - Contact a specialised technician for repairs (Customer Support Service). - Contact a specialised technician for repairs (Customer Support Service).
The fan stops during operation	- Motor safety thermostat triggered - Motor condenser broken	- Turn the appliance off and wait for the thermal cut-off device in the motor to reset automatically. If the problem persists, contact a specialised technician for repair work (customer support service). Check the appliance safety clearance distances have been respected. - Contact a specialised technician for repairs (Customer Support Service).

5 ALARMS

1 If an alarm occurs the buzzer is activated, the display shows icon ⚠ and a pop-up with an alarm code. Touch the display near the centre to silence the buzzer and restore the normal display. The following table shows the meaning of the device alarm codes.

ALARM CODE	MEANING
ALARM cavity probe	**cavity probe alarm** **fixes:** - check the type of probe; see parameter P0 - check the device-probe connection - check the cavity temperature **main consequences:** - if the alarm occurs when the device is switched on, starting cooking or washing cycles will not be permitted - if the alarm occurs during a cooking cycle, the cycle will be interrupted - the output for temperature control will be switched off
ALARM needle probe	**needle probe alarm** **fixes:** - the same as for the previous case but with regard to the needle probe **main consequences:** - if the alarm occurs when the device is switched on, starting a Delta T cooking cycle and core cooking cycle will not be permitted - if the alarm occurs during a Delta T cooking cycle or core cooking cycle, the cycle will be interrupted
ALARM power failure	**power failure alarm** **fixes**: - check the device-power supply connection **main consequences:** - if the alarm occurs when the device is turned on or off, the device will turn off when power is restored - if the alarm occurs during a cooking cycle and the duration of the interruption is shorter than the time set with parameter r12, when the power supply is restored, the cycle will be restarted from the beginning of the step during which the interruption occurred (if, on the other hand, the duration of the interruption is longer than the time set with parameter r12, when the power supply is restored, the cycle will be interrupted)
ALARM control module communication	**user interface-control module communication alarm** **fixes:** - check the user interface-control module connection **main consequences:** - if the alarm occurs when the device is switched on, starting a cooking cycle will not be permitted - if the alarm occurs during a cooking cycle, there is no consequence
ALARM control module high temp.	**operating temperature alarm** **fixes**: - check the operating temperature of the control module; see parameter A4 **main consequences:** - if the alarm occurs when the device is switched on, starting a cooking cycle will not be permitted - if the alarm occurs during a cooking cycle, the cycle will be interrupted - the vent will be opened, the fan in the technical compartment will be turned on and the remaining outlets will be turned off - if the board is turned off while the alarm is active, the alarm buzzer will be activated

ALARM CODE	MEANING
	**micro door input alarm** **fixes:** - check what caused the input activation; see parameter i0 **main consequences:** - if the alarm occurs during a cooking cycle, the output for temperature adjustment, the fan and the output for steam injection will be switched off and the vent will be opened
ALARM fan thermal protection	**fan thermal protection input alarm** **fixes:** - check what caused the input activation; see parameters i1 **main consequences:** - if the alarm occurs during a cooking cycle, the temperature adjustment output and the fan will be switched off
ALARM electrical absorption	**electrical absorption input alarm** **fixes**: - check what caused the input activation; see parameter i4 **main consequences:** - if the alarm occurs during a cooking cycle, the outputs will be switched off
ALARM control module compat.	**user interface-control module compatibility alarm** **fixes:** - check that the user interface and the control module are compatible. **Main consequences:** - the cycle in progress is interrupted
ALARM thermal protection	**safety thermostat input alarm** **fixes**: - check what caused the input activation; see parameter i3 **main consequences:** - if the alarm occurs during a cooking cycle, the cycle will be interrupted
ALARM control module probe	**control module probe failure alarm** **fixes:** - turn the device on and off - check the technical compartment temperature **main consequences:** - the fan in the technical compartment remains active
ALARM rtc	**clock alarm** **fixes:** - set the date and time

When the cause of the error disappears, the device resumes normal operation.

2 Check if there are any **error messages on the display**.

3 Identify the **oven data** (on the rating plate) and the **purchase invoice number and date** for the equipment.

4 **Call** an authorised service centre, giving the details you have just read.

5 If you need to replace a faulty part, please keep the parts and take them to an authorised replacement installer; this ensures the parts will be sent to the manufacturer who will run the appropriate checks.

6 If you need to send the oven or any parts to a service centre or to the manufacturer (**after first requesting authorisation from them**), you must use the **ORIGINAL** packaging.

If it has not been kept, use your own packaging, taking care to make sure that the appliance is not damaged further during transportation. We recommend writing "FRAGILE - KEEP UPRIGHT" on the packaging.

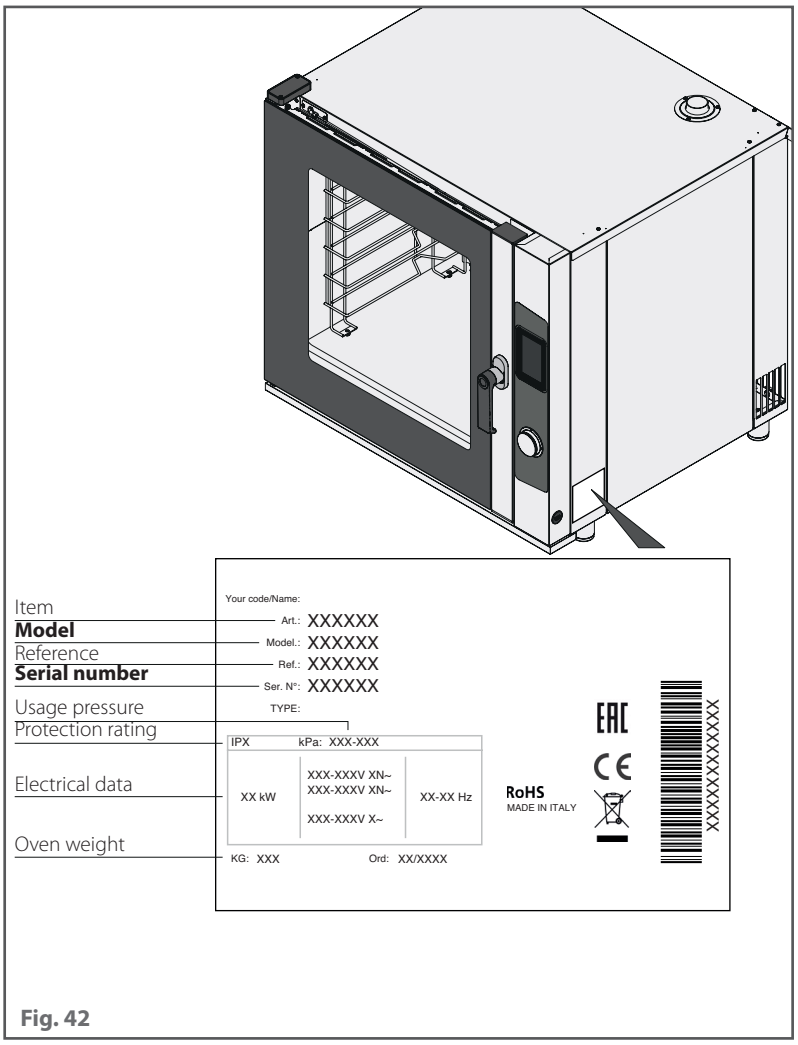


Fig. 42

REPAIRS AND SPARE PARTS

Do not try to repair the oven as this could cause serious harm to people, animals or property and will render the warranty null and void. Request the intervention of an authorised service centre and request ORIGINAL spare parts. Non-observance of these standards invalidates the warranty.

The company reserves the right to apply improvement modifications to appliances and accessories at any time without advance notice.
Partial reproduction is forbidden without the consent of the manufacturer. The measurements provided are approximate and not binding.
The original language of this manual is Italian. The manufacturer is not responsible for any translation/interpretative errors.