

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

**EN**

**Technical service**





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## VERSIONS

**P** - Programmable electronics with automatic humidity control, twin speed, core probe, lighting and double-glazed door.  
(KL automatic washing system on request)

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ALI S.p.A. - 01.09.2004

## 1 • GENERAL REMINDERS

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

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

**Keep this manual in a safe place for future consultation!**

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

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



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



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

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

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

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

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

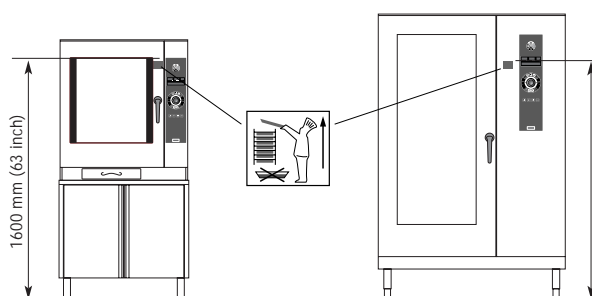
		
LX TYP. MG 101 "P"		TYP.
2003	NR xxxxxxxxxxxx	
AC 230 V	50 Hz	1.00 kW
		kPa 200 - 500 
		Σ Qn 18 kW
A3 <input type="checkbox"/>	B13 <input checked="" type="checkbox"/>	B23 <input type="checkbox"/>
IT	Cat. II 2H3+	P mbar 20; 28-30/37
IPX 5		CE 0085

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

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

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

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



## 2 • POINTS TO REMEMBER

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

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

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

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

## 3 • DESCRIPTION OF KEYS

### ON-OFF (KEY 1)

Turns on the control panel, activates self-diagnosis.

Key light on: appliance ready for use.

Key light off: appliance powered, control panel off.

### CONVECTION (KEY 2)

CONVECTION cooking mode key.

### STEAM (KEY 3)

STEAM cooking mode key.

### COMBI (KEY 2 + 3)

COMBI cooking mode key.

### START-STOP (KEY 16)

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

- Key light on: START, cooking started.

- Key light blinking: TEMPORARY STOP obtained by opening the door or pressing the key once. Cooking and remaining time are stopped. Closing the door or pressing key **16** again restarts cooking.

- Key light off: FINAL STOP obtained by keeping key **16** pressed for 3 seconds: cooking stops, as if the time had elapsed.

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#### 3.1 • OVEN LIGHT KEY (KEY 22)

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

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

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

#### 3.3 • CAVITY VENT KEY (KEY 24)

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

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

#### 3.4 • SPEED SELECTION (KEY 4)

Ventilation speed selection key; normal with light off, reduced speed with light on.

## 3 • DESCRIPTION OF KEYS

### OPERATIONS

#### 3.5 • AUTOMATIC HUMIDITY CONTROL KEY (KEY 14)

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

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

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

#### 3.6 • DELETING A PROGRAM

To delete the content of a cooking program that has been saved, proceed as follows: display the program to delete (e.g. 09), press and hold keys 18 (up and down direction keys) for 5 sec. and its content is automatically deleted.

## 4 • MANUAL SETTINGS FOR ONE-PHASE COOKING

### OPERATIONS

#### 4.1 • SWITCH ON

Press key 1. If a symbol appears in the fault warning display (display 5-6), refer to "Self-diagnosis and fault identification". Page 25.

#### 4.2 • COOKING MODE SELECTION

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

#### 4.3 • SET THE TEMPERATURE

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

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

#### 4.4A • SET THE TIME

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

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

Or

#### 4.4B • SET THE CORE PROBE

See "Setting the core probe".

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



## 4 • MANUAL SETTINGS FOR ONE-PHASE COOKING

### STARTING THE COOKING PROGRAM

#### OPERATIONS

Place the food in the oven. Refer to the “*Practical Advice*” heading for more information. Page 23.

If the core probe is to be used, refer to “*Setting the core probe*” and “*Hints on using the core probe*”. Page 15.

#### 4.5 • START

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

##### **At this point...**

**the temperature display** indicates the actual oven temperature.

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

The luminous dot alongside the value indicates:

blinking = cooking in progress;

permanently alight = cooking suspended.

This occurs, for instance, when opening the door (refer to “*Operating Details*”). Page 21.

#### 4.6 • END OF COOKING

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

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

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

#### **Displaying and changing saved values**

If, during cooking, it is necessary to check the settings, press key **19**, the displays will blink.

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

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

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

## 5 • MANUAL SETTINGS FOR COOKING WITH UP TO 9 CYCLES IN SEQUENCE

A manual setting with more than one cycle cannot be saved; for cooking you want to repeat, it is recommended to use the saved

programs (see “*Entering and saving a program*”). Page 11.

### OPERATIONS

#### 5.1 • SWITCH ON

**Press key 1.** If a symbol appears in the fault warning display, refer to “*Self-diagnosis and fault identification*”. Page 27.

**Note:** *Cooking in manual mode with a number of phases in sequence permits preheating the cavity with no load before putting food into the oven: it will be enough to set the time for cycle 1 on infinite “ [ Inf ] ” and, on reaching the preheating temperature, a cyclical beep will indicate it is time to put the food into the oven. On closing the door, display 9 will show “2” indicating cooking cycle 2 has started.*

#### 5.2 • SELECT

The LEDs of the cooking mode keys all blink. **Press the key of the required cooking mode (2 - 3 - 2+3)** for cycle 1: the LED of the chosen cooking mode stays on with a steady light (while the other one goes out) or, in combi mode, with both lights on steady.

#### 5.3 • SET THE TEMPERATURE OF CYCLE 1

**Turning knob 25 sets the cooking temperature**, which is shown on the relevant display.

#### 5.4A • SET THE TIME OF CYCLE 1

The time display shows [ 000 ].

**Turn knob 26:**

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

Or

#### 5.4B • SET THE CORE PROBE FOR CYCLE 1

Refer to “*Setting the core probe*”. Page 15.

#### 5.5 • SELECT CYCLE 2 AND THE FOLLOWING ONES (UP TO 9 CYCLES)

Press key **19** again, the cycles display **9** shows [ 2 ]. Now go back to paragraph 5.3 to continue with the setting. Repeat the sequence for further phases if required.

## 5 • MANUAL SETTINGS FOR COOKING WITH UP TO 9 CYCLES IN SEQUENCE

### STARTING THE COOKING PROGRAM

#### OPERATIONS

##### 5.6 • START

Press key **16**.

The LED associated with the key remains permanently alight.

##### **At this point...**

**the temperature display** indicates the actual oven temperature.

**The time display** indicates the time remaining to complete cooking (sum of times of each single phase). The luminous dot alongside the value indicates:

blinking: cooking in progress;

permanently alight: cooking suspended.

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

##### 5.7 • END OF COOKING

A beep will be generated to indicate that cooking has terminated (LED next to key **16** off). Just open the door to stop the beeping.

Remove the food from the oven, following the directions given under paragraph 2.7 of the *“Points to remember”* heading.

##### **Displaying and changing saved values**

If, during cooking, it is necessary to check the settings for the current phase, press key **19** and the displays will blink for 10 sec.

If the values displayed have to be modified, use the relevant knob or keys, or press key **19** again to “skip” on to the following cycle.

After approx. 10 sec. (TIME-OUT) the new data are saved automatically and the displays show the actual values.

## 6 • ENTERING AND SAVING A PROGRAM

### FOREWORD

The example given in this heading comprises a preheat stage and three

consecutive cooking phases, controlled both by time and by the core probe.

### OPERATIONS

#### 6.1 • SWITCH ON THE OVEN

Press key **1**.

#### 6.2 • SELECT THE PROGRAM

Use keys **18** to select the number you want to give the cooking program (e.g. **9**), shown in the program display **8**.

#### Caution

The program is “new” when the time display **6** shows no values.

The program is “busy” when values appear on the time display **6**.

#### 6.3 • SET OVEN PREHEATING (CYCLE 1)

To gain access to the temperature setting, press key **2** (CONVECTION) and turn knob **25** to the required value (140 °C). Turn the knob **26** to the left to set infinite time [ **Inf** ].

#### 6.4 • SET CYCLE 2: COOKING

Press key **19**. The cycle display **9** shows [ **2** ].

<b>6.4a • SELECT THE COOKING MODE FOR CYCLE 2</b> Press key <b>3</b> for the steam cooking mode.	<b>6.4b • SET THE TEMPERATURE FOR CYCLE 2</b> As the cooking mode for cycle <b>2</b> is steam and the temperature of 100 °C already preset, move on to the next step.	<b>6.4c • SET THE TIME FOR CYCLE 2</b> Turn knob <b>26</b> and enter a cooking time of 10 minutes.
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## 6 • ENTERING AND SAVING A PROGRAM

### OPERATIONS

#### 6.5 • SET CYCLE 3

Press key **19**; the cycle display **9** shows nr. [ **3** ].

<p><b>6.5a •</b> <b>SELECT THE COOKING MODE FOR CYCLE 3</b> Press key <b>2</b> for the convection cooking mode.</p>	<p><b>6.5b •</b> <b>SET THE TEMPERATURE FOR CYCLE 3</b> Turn knob <b>25</b> to the right and set 180 °C.</p>	<p><b>6.5c •</b> <b>SET THE TEMPERATURE AT THE CORE OF THE FOOD</b> On pressing key <b>12</b> display <b>6</b> will blink. Set 68 °C (the time is not set when using the core probe) by turning knob <b>26</b>.</p>	<p><b>6.5d •</b> <b>VENT OPENING</b> Press key <b>24</b>, display <b>5</b> shows "oFF" (vent closed), turning knob <b>25</b> displays "on" (vent open), turning knob <b>25</b> further shows "oPE" on display <b>5</b> and "0.01" on display <b>6</b> (vent pre-opening, "0.01" minutes before the end of cooking). Knob <b>26</b> is used to change the vent pre-opening time, according to the time set in the cooking cycle.</p>
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#### 6.6 • SET CYCLE 4

Press key **19**. The cycle display **9** shows nr. [ **4** ].

<p><b>6.6a •</b> <b>SELECT THE COOKING MODE FOR CYCLE 4</b> Press keys <b>2+3</b> simultaneously for the combi cooking mode.</p>	<p><b>6.6b •</b> <b>SET THE TEMPERATURE FOR CYCLE 4</b> Turn knob <b>25</b> to the right and set 160 °C.</p>	<p><b>6.6c •</b> <b>SET THE TEMPERATURE AT THE CORE OF THE FOOD</b> On pressing key <b>12</b> display <b>6</b> will blink. Set 82 °C by turning knob <b>26</b>.</p>
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#### 6.7 • SAVING THE PROGRAM

Wait 10 seconds to save the settings automatically or, without waiting, press key **16** to start cooking with a number of phases.

#### Summary table for entering and saving the cooking program

Cycle	Mode	Temperature °C	Time h : m	Core probe °C	Vent	Fan speed
Preheating oven with no load	Convection	140	Infinite time (Inf)	(setting cannot be activated in this phase)	Closed	Normal
Cycle 1						
Cycle 2	Steam	100	10 min.	--	Closed	Normal
Cycle 3	Convection	180	--	68	Open	Normal
Cycle 4	Combination	160	--	82	Closed	Normal

## 7 • SELECTING AND STARTING A SAVED PROGRAM

### OPERATIONS

#### 7.1 • SWITCH ON

Press key **1**.

#### 7.2 • RETRIEVE

Retrieve the required cooking program by pressing key **18** “UP”.

**CAUTION:** If the program requires using the core probe, connect the probe to the front panel or the display will show “ERR SP” (probe error) See self-diagnosis and fault identification on page 26.

#### Viewing the settings

If, during cooking, it is necessary to check the settings for the current phase, press key **19**. To see the settings for successive phases, press key **19**, until the display shows the required phase.

#### 7.3 • START

##### 7.3a •

##### STARTING A PROGRAM WITH PREHEAT

If the retrieved program has preheating, display **6** will show [ Inf ]

Press key **16** to start preheating.

A beep will signal when the oven has reached the temperature.

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

Close the door.

The cycle display **9** shows [ 2 ] and the oven will automatically switch on.

##### 7.3b •

##### STARTING A PROGRAM WITH PREHEAT EXCLUDED

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

As soon as the program is retrieved (the cycle display **9** shows [ 1 ]). Start cooking phase by pressing key **16** (LED on steady). Keep key **19** pressed for 3 seconds, the cycle display **9** shows [ 2 ] (cycle 2).

The preheat stage has now been skipped.

**Warning:** Preheating is not necessary only when the oven is already hot.

##### 7.3c •

##### STARTING A PROGRAM WITHOUT SAVED PREHEATING

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

As soon as the program is retrieved (the cycle display **9** shows [ 1 ]), start the first cooking cycle by pressing key **16** (LED on steady).

## 8 • TEMPORARILY ALTERING A SAVED PROGRAM

### Foreword

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

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

## OPERATIONS

Retrieve the program and start cooking, as described previously.

**Press key 19, the cycle display 9 blinks, then:**

### Cooking mode

... press the key corresponding to the required cooking mode, wait for 10 seconds (TIME OUT) and the change will be saved automatically.

### Increase/decrease temperature and/or time

... turn knob **25** and/or **26** to set the new temperature setting. Wait for 10 seconds (TIME OUT), the change will be saved automatically.

### Increase/decrease core probe temperature

... press key **12**, the LED will blink. Make the new setting by turning knob **26**, wait for 10 seconds (TIME OUT) and the change will be saved automatically

### Increase/decrease setting

#### AUTOMATIC HUMIDITY CONTROL

... press key **14**, the LED will blink. Make the new setting by turning knob **26**, wait for 10 seconds (TIME OUT) and the change will be saved automatically.

***Note:** The program display 8 shows the temporary change with two steady luminous dots.*

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

## 9 • SETTING THE CORE PROBE

### Foreword

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

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

in connection **26** in any time operation mode; with the oven on stand by, keeping key **12** pressed for a few seconds, display **6** will show the probe temperature for a few seconds. This permits checking the temperature at the core of the food not being cooked and therefore outside the oven.

## OPERATIONS

### 9.1 • COOKING WITH CORE PROBE

**Caution:** When cooking with the core probe and “ERR SP” is shown on display **6**, it is necessary to connect the core probe to connection **27**. If the first cycle is used for preheating, it is necessary to keep the probe outside the cavity; otherwise the program cannot start.

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

Therefore, if you have chosen...

<p><b>9.1 a •</b> <b>ONE-PHASE MANUAL COOKING:</b> press key <b>16</b> to start cooking.</p>	<p><b>9.1 b •</b> <b>MANUAL COOKING WITH MORE THAN ONE PHASE IN SEQUENCE:</b> pass on to setting the next phase or press key <b>16</b> to start the first phase of the set cooking.</p>	<p><b>9.1 c •</b> <b>A PROGRAM TO BE SAVED</b> pass on to setting the next phase or wait for automatic saving of the set program.</p>
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### AUTOMATIC HOLDING FUNCTION

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

### PRACTICAL EXAMPLE

#### Setting

Mode: **Convection**

Oven temperature: **140 °C**

Time: **Infinite**

Core temperature: **78 °C**

#### What happens

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

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

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



## 9 • SETTING THE CORE PROBE

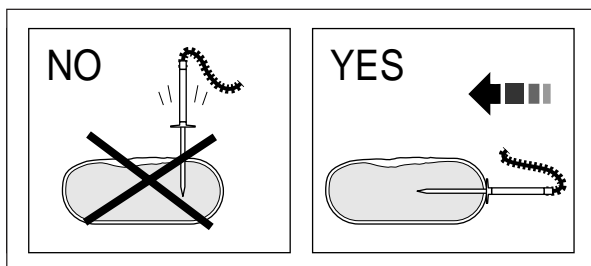
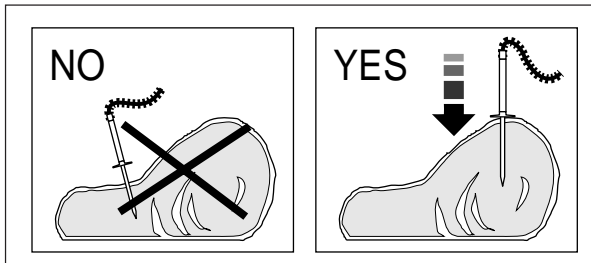
In cooking with this sensor, the position of the core probe is extremely important. The probe must be positioned from the top downwards at the centre of the food to cook and be fully inserted. In pieces whose thickness is less than twice the probe, it is inserted horizontally to the tabletop so that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

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

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

### Advantages

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



## 10 • AUTOMATIC HUMIDITY CONTROL SYSTEM

### Foreword

The **AUTOMATIC HUMIDITY CONTROL SYSTEM** makes it possible to keep a constant level of humidity in the oven when cooking by convection or with the combination cycle. It performs a double function, on the one hand introducing moisture, and on the other extracting moisture from the food when a set value is exceeded.

Especially advantageous for fresh products that cannot have the same moisture content from one day to another, but which when cooked will always have the same aspect and consistency. The level of humidity inside the cavity is constantly measured during the cooking phase and it remains constant. This system permits obtaining the same cooking result for the same food cooked in different quantities.

## OPERATIONS

### 10.1 • COOKING WITH THE AUTOMATIC HUMIDITY CONTROL SYSTEM

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

Once the cavity or core probe temperature has been set (as described under the relevant headings), press key **14** to set the desired **AUTOMATIC HUMIDITY CONTROL**, from **H00** (very dry) to **H99** (very humid). Place the food in the oven and, if the core probe is being used, insert the probe (see "Setting the core probe"), connect the core probe to connection **27** and proceed according to the cooking mode selected. Therefore, if you have chosen...

<p><b>10.1 a • ONE-PHASE MANUAL COOKING:</b> press key <b>16</b> to start cooking.</p>	<p><b>10.1 b • MANUAL COOKING WITH MORE THAN ONE PHASE IN SEQUENCE:</b> pass on to setting the next phase or press key <b>16</b> to start the first phase of the set cooking.</p>	<p><b>10.1 c • A PROGRAM TO BE SAVED:</b> pass on to setting the next phase or wait for automatic saving of the set program after 10 seconds (TIME OUT).</p>
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**Note:** The vent must be closed, because if it were set open (key 24) it would cancel the setting of the humidity control.

### Advice

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

### Ideal for:

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

### Advantages

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

## 11 • SPECIAL PROGRAMS

### Foreword

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

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

### OPERATIONS

#### 11.1• HOLDING at the end of cooking: cook & hold

This function makes it possible to keep food warm when the LAST COOKING CYCLE has ended, enabling the operator to serve the food “warm at just the right time.” The cooking process stops, drying is halted as the temperature and humidity are controlled by the **AUTOMATIC HUMIDITY CONTROL SYSTEM**.

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

The best “HOLDING” results are obtained when the last cooking phase includes temperature control with the core probe.

**DRY:** holding with the oven vent open to permit drying the food;

**“0”:** holding with the oven vent closed to permit keeping the temperature and humidity the same as at the end of cooking;

**“30”:** holding with AUTOMATIC HUMIDITY CONTROL on 30% (ideal HEAT AND HUMIDITY);


#### How to set:

**Set a program as directed under the headings:**

**4 • MANUAL SETTINGS FOR “MANUAL” COOKING or**

**5 • MANUAL SETTINGS FOR MANUAL COOKING WITH UP TO 9 CYCLES IN SEQUENCE,**

make sure that the appliance is on FINAL STOP (light of key **16** off), press key **19** to select the last cycle of the program, the

cycle will blink on display **9**, press key **18** , display **9** will show “H”, display **5** will show “HLD”. Turn knob **25** to select the holding mode. Press key **19** to confirm the selection.

The cavity temperature during holding is preset to 80 °C.

If you want to eliminate the set HOLDING function, go back over the setting procedure till display **5** shows the selected type of holding, turn knob **25** to display “HLD”, press key **19** to confirm deleting the function in the program.

**HOLDING follows the last program cycle**, if the last cycle is time based then HOLDING will automatically turn on at the end of the cooking cycle; if the cycle includes operation with the core probe, it will turn on when the set core temperature is reached.

During the HOLDING function the cavity temperature display **5** will show the cavity temperature for a time-based program and the core temperature for a core probe program. Display **9** will show “H” indicating HOLDING; the display **6** shows for how long holding has been on (increasing time). During HOLDING the cavity temperature is kept around 80 °C, automatic humidity control is automatically adjusted according to the type of holding selected. The temperature at the core of the food is kept as per the setting, and when there is no heating the fan turns alternately to a set time so that the heat and humidity in the oven remain well mixed to ensure optimal conditions.

The food will keep warm until you decide to stop the cycle.

## 11 • SPECIAL PROGRAMS

### OPERATIONS

- If the saved program includes holding at the end of cooking, display **9** will show the letter “**H**” to remind you that the cooking includes holding the food at a selected temperature.

#### **Advice**

Once cooked, food can of course only be kept warm for a limited period of time, which must not exceed current health and hygiene regulations.

It is not recommended for foods requiring special cooking (such as roast beef), since lengthy exposure to heat, even if moderate, could alter their colour.

#### **11.2 • Cooking with ALTERNATING FANS**

This is an option that can be turned on in any cooking cycle.

This function is useful for large items of food, fresh and delicate meats.


The ventilation during the time without heating works alternately on a time basis so that the heat and humidity in the oven remain well mixed to ensure optimal conditions.

#### **How to set:**

**Set a program as directed under the headings:**

#### **4 • MANUAL SETTINGS FOR “MANUAL” COOKING or**

#### **5 • MANUAL SETTINGS FOR MANUAL COOKING WITH UP TO 9 CYCLES IN SEQUENCE,**

make sure that the appliance is on **FINAL STOP** (light of key **16** off), press key **18** , display **9** shows “**A**”, display **5** shows “**OFF**”, turning knob **25** for display **5** to show “**ON**”, and press key **19** to confirm the selection.

If the saved program includes using the “**ALTERNATING FANS**” function, display **9** will show the letter “**A**” to remind you that the cooking includes using the function.

## 11 • SPECIAL PROGRAMS

### OPERATIONS

#### 11.3 • REHEAT PROGRAM

##### Foreword

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

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

**The setting is made as a normal cooking program. It is recommended to set the humidity for perfect control in the oven.**

This is particularly suited for reheating food on a plate in order to prevent condensation on the plate or for foods requiring a supply of humidity in the oven for them to keep their characteristics.

#### 11.4 • FACTORY-SET PROGRAMS

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

Press key **18** and hold it down until display 7 shows "**L1**".

**L1 FROZEN CROISSANTS**

**L2 FRESH LASAGNE**

**L3 MIXED FROZEN VEGETABLES**

**L4 FROZEN PRE-BAKED BREAD**

**L5 ROAST POTATOES**

**L6 ROAST VEAL**

**L7 CHICKEN ON A SPIT 1.2kg**

**r1 REGENERATION on plate of normal foods (meat) + vegetables with steam**

**r2 REGENERATION on pan**

See programs table on page 31 - 32.

## 12 • OPERATING DETAILS

### FOREWORD

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

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

### OPERATIONS

#### 12.1 • DISPLAYING SETTINGS DURING COOKING PHASE (without stopping)

Press the cycle key **19**, the displays blink showing the previous settings. After 10 sec. the actual values reappear (TIME OUT) so in general:

display blinking: value set.

display on steady: actual value.

#### 12.2 • CHANGING THE SETTINGS DURING THE COOKING PHASE (WITHOUT STOPPING)

<p><b>12.2 a • TEMPERATURE AND TIME</b> To change the setting, press the cycle key <b>19</b>. Then turn the relevant knob to set the new value (increasing to the right, decreasing to the left). The displays show the settings that have just been made, after 10 sec. the actual values reappear.</p>	<p><b>12.2 b • COOKING MODE</b> Press the key corresponding to the new cooking mode. The corresponding LED will light up.</p>	<p><b>12.2 c • AUTOMATIC HUMIDITY CONTROL</b> Press the cycle key <b>19</b> and then press key <b>14</b> automatic humidity control function, (the display shows [ H.. ], set previously). Turn knob <b>26</b> to make the new setting. After 10 sec. the actual values reappear.</p>	<p><b>12.2 d • CORE PROBE</b> Press the cycle key <b>19</b> and then press the core probe key <b>12</b>, display <b>6</b> will show the core probe setting. Turn knob <b>26</b> to make the new setting. After the 10 seconds of TIME OUT the actual values reappear.</p>
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## 12 • OPERATING DETAILS

### OPERATIONS

#### 12.3 • FORCING THE COOKING PHASES OF A MANUAL PROGRAM WITH MORE THAN ONE PHASE IN SEQUENCE

If you wish to skip a cooking phase or complete it sooner, press and hold key **19** for approximately 3 sec.; the display will automatically show the next phase.

#### 12.4 • TEMPORARY STOP

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

#### 12.5 • FINAL STOP

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

## 13 • PRACTICAL ADVICE

### 13.1 • PREHEATING THE OVEN

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

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

### 13.2 • COOKING LOADS

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

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

Keep to the weights specified in the following table:

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

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

#### CAUTION

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

### 13.3 • FROZEN/DEEP-FROZEN PRODUCTS

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

### 13.4 • TYPES OF CONTAINER

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

### 13.5 • CLEARANCE BETWEEN CONTAINERS

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

### 13.6 • LESS SEASONING

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



## 14 • DAILY CLEANING

### 14.1 • THOROUGH CLEANING...

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

- the food's own flavour remains unchanged;
- during operation there are no fumes caused by previous remains of food that burn;
- energy savings;
  - less maintenance work and a longer service life;
  - in addition, the simplicity of the procedure means that a thorough clean can be carried out quickly and with minimum inconvenience to the operator:
    - approximately 5 min. for the cleaning product to act
    - 10 min. steam cycle
    - 5 minutes rinsing
    - 5 min. drying

### 14.2 • CAUTION

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

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

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

### 14.3 • It is recommended to use a specially formulated detergent.

## OPERATIONS

### 14.4 • CLEANING THE OVEN AT THE END OF WORK, PRESET PROGRAM "CL" Proceed as follows:

- 1 • Switch on the oven:
- 2 • Press key **18** to display the "CL" program. Press key **16**; the oven automatically heats or cools the cavity to take the temperature to 50 °C. A beep indicates that the oven is at the set temperature;
- 3 • Open the door and proceed to remove any cooking spills, using a spatula that will not scratch the steel surface, then spray the inside with a proprietary oven cleaner. Use a non-corrosive alkaline product. Close the door and allow the chemical to act for the time indicated by the manufacturer, generally between 5 and 10 minutes,
- 4 • Press key **16**: this will start a preset program using steam at 100 °C, and lasts for 20 min.
- 5 • At the end, an audible warning tells the operator the cycle has finished. At this point, switch off the appliance completely and open the oven door slowly;
- 6 • Rinse the oven thoroughly with plenty of clean water and wipe the door seals with a sponge. The use of a hand-held shower (optional) is recommended.
- 7 • Switch on again, and select a convection cycle of approx. 5 minutes: drying phase.
- 8 • Stop and shut off all utilities (electricity, water, and gas, if connected). Leave the door slightly ajar when the appliance is not in use.

## 15 • ROUTINE MAINTENANCE

### 15.1 • PERIODICALLY...

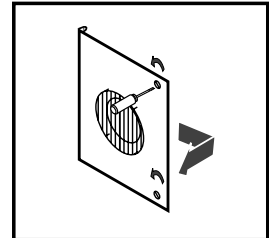
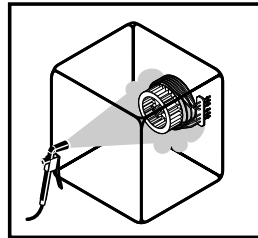
... It is recommended to clean the deflector and pan racks as necessary.

For this purpose, proceed as follows:

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

### 15.2 • PROLONGED IDLE PERIODS

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



## 16 • DESCALING THE BOILER

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

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

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

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

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

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

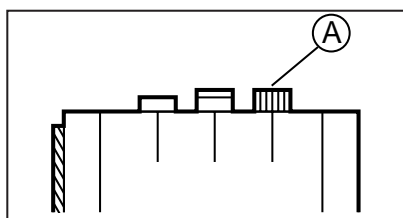
Descaling should be performed with the appliance cold and clean (see “*Daily Cleaning*”), preferably with the assistance of the authorized technician.

## 16 • DESCALING THE BOILER

### Activating the “de” descaling cycle

Switch on the oven with key **1**, press key **18** and keep it pressed until the display shows the “de” program. Display **5** shows “ATT” wait, the automatic operations of boiler draining and washing are activated, then “det” “IN” appears with a cyclical audible warning telling the operator to add the descaling agent after unscrewing the cap A (the dilution per litre, if necessary, should be done following the directions of the manufacturer of the product), observing the capacity of the boiler, see table:

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



5 • Close the cap “A”.

### 16.1 • DESCALING ACTION

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

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

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

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

## 16 • DESCALING THE BOILER

**Important:**

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

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

**Caution:**

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

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

**The descaling cycle must not be interrupted for any reason!**

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

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

## 17 • MAJOR SERVICING

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

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

## 18 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION

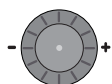
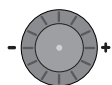
**18.1** • Whenever the appliance is powered up by pressing the main switch, an electronic diagnostics routine is run automatically to check the principal functions. Assuming the appliance is in perfect working order, the oven temperature display shows the actual temperature in the oven, and the LEDs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

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

## 18 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION

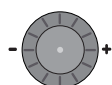
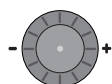
The main fault warning messages are:

### MESSAGES



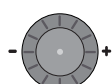
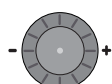
#### “ Err Sc ”

Message on the **display 5 and 6**. Oven temperature probe faulty, **switch off the oven immediately** and contact a manufacturer technician or authorized service agent.



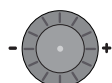
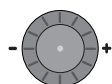
#### “ no H2o ”

This symbol lights up when there is no water reaching the appliance, in which case **check** that the shutoff valve is open and that there is water still coming from the main. If there is no supply from the main, inform the water company or agency. If there is no problem with the main, contact an authorized service agent. In the meantime, the oven can still be used in convection mode.



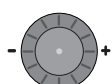
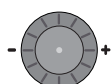
#### “ Er 1 ”

The device **preventing thermal overload of the motor has cut in**. **Switch off the oven immediately** and contact a manufacturer technician or authorized service agent.



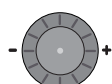
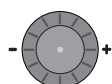
#### “ Er 2 ”

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



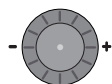
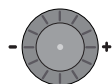
#### “ Err Sd ”

**Vapour condensation temperature probe faulty**. The condenser is in operation continuously, but the oven can still be used under **close observation** (increased water consumption), until the arrival of a service technician.



#### “ Er 7 ”

An **abnormally high temperature rise** has registered in the compartment housing electrical **components**. The oven can still be used under close observation, until the arrival of a service technician.



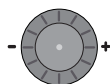
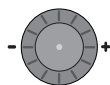
#### “ Er 8 ”

An **excessive temperature** rise registering in the electrical components compartment could result in damage to components. **Switch off the oven immediately** and contact a manufacturer technician or authorized service agent.

## 18 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION

The main fault warning messages are:

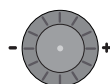
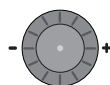
### MESSAGES



#### “ Err SP ”

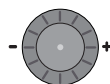
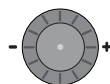
**Core probe faulty.** Should the message appear, it is necessary to check the connector is plugged into the socket (27) properly. The oven can continue to be used until the arrival of a service technician, but without this accessory.

### WARNING FOR GAS MODELS



#### “ Er 6 ”

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



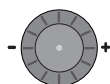
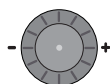
#### “ no ign ”

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

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

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

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



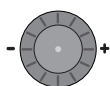
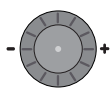
#### “ Err Sb ”

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

## 18 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION

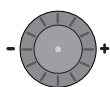
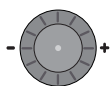
The main fault warning messages are:

### MESSAGES



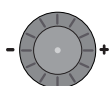
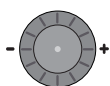
#### “ Er 3 ”

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



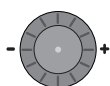
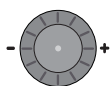
#### “ no VAP ”

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



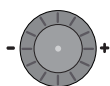
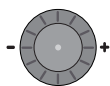
#### “ no drn ”

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



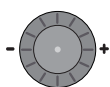
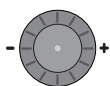
#### “ CAL ”

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



#### “ doP ”

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



#### “ no con ”

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

## 19 • RECIPES

<b>Program L1: FROZEN CROISSANTS</b>							
	<b>Cooking mode</b>	<b>Temperature °C</b>	<b>Core probe °C</b>	<b>Time h : m</b>	<b>Fan speed</b>	<b>Automatic humidity</b>	<b>Vent</b>
Cycle 1	Convection	190	-	Infinite	-	-	-
Cycle 2	Convection	155	-	6'	Normal	20%	On
Cycle 3	Convection	165	-	14'	Normal	-	On

<b>Program L2: FRESH LASAGNE</b>							
	<b>Cooking mode</b>	<b>Temperature °C</b>	<b>Core probe °C</b>	<b>Time h : m</b>	<b>Fan speed</b>	<b>Automatic humidity</b>	<b>Vent</b>
Cycle 1	Convection	200	-	Infinite	-	-	-
Cycle 2	Combination	150	-	10'	Normal	10%	On
Cycle 3	Convection	170	-	15'	Normal	-	On

<b>Program L3: MIXED FROZEN VEGETABLES</b>							
	<b>Cooking mode</b>	<b>Temperature °C</b>	<b>Core probe °C</b>	<b>Time h : m</b>	<b>Fan speed</b>	<b>Automatic humidity</b>	<b>Vent</b>
Cycle 1	Convection	130	-	Infinite	-	-	-
Cycle 2	Steam	110	94	20'	Normal	-	Off

<b>Program L4: FROZEN PRE-BAKED BREAD</b>							
	<b>Cooking mode</b>	<b>Temperature °C</b>	<b>Core probe °C</b>	<b>Time h : m</b>	<b>Fan speed</b>	<b>Automatic humidity</b>	<b>Vent</b>
Cycle 1	Convection	200	-	Infinite	-	-	-
Cycle 2	Convection	165	-	6'	Normal	20%	Off
Cycle 3	Convection	180	-	12'	Normal	-	On

<b>Program L5: ROAST POTATOES</b>							
	<b>Cooking mode</b>	<b>Temperature °C</b>	<b>Core probe °C</b>	<b>Time h : m</b>	<b>Fan speed</b>	<b>Automatic humidity</b>	<b>Vent</b>
Cycle 1	Convection	190	-	Infinite	-	-	-
Cycle 2	Combination	165	-	10'	Normal	40%	On
Cycle 3	Convection	180	-	15/20'	Normal	20%	On

<b>Program L6: ROAST VEAL</b>							
	<b>Cooking mode</b>	<b>Temperature °C</b>	<b>Core probe °C</b>	<b>Time h : m</b>	<b>Fan speed</b>	<b>Automatic humidity</b>	<b>Vent</b>
Cycle 1	Convection	170	-	Infinite	-	-	-
Cycle 2	Combination	150	50	-	Normal	40%	On
Cycle 3	Combination	165	73	-	Normal	20%	On



## 19 • RECIPES

<b>Program L7: CHICKEN ON A SPIT 1.2 Kg</b>							
	<b>Cooking mode</b>	<b>Temperature °C</b>	<b>Core probe °C</b>	<b>Time h : m</b>	<b>Fan speed</b>	<b>Automatic humidity</b>	<b>Vent</b>
Cycle 1	Convection	190	-	Infinite	-	-	-
Cycle 2	Combination	150	-	12'	Normal	60	On
Cycle 3	Combination	160	-	12'	Normal	50	On
Cycle 4	Combination	170	-	12'	Normal	30	On
Cycle 5	Convection	185	-	12'	Normal	10	On
Cycle 6	Convection	200	-	6/12'	Normal	-	On

<b>Program r1: REGENERATION 1 (on plate)</b>							
	<b>Cooking mode</b>	<b>Temperature °C</b>	<b>Core probe °C</b>	<b>Time h : m</b>	<b>Fan speed</b>	<b>Automatic humidity</b>	<b>Vent</b>
Cycle 1	Convection	140	-	Infinite	-	-	-
Cycle 2	Combination	115	65	8'	Normal	30%	On

<b>Program r2: REGENERATION 2 (on pan)</b>							
	<b>Cooking mode</b>	<b>Temperature °C</b>	<b>Core probe °C</b>	<b>Time h : m</b>	<b>Fan speed</b>	<b>Automatic humidity</b>	<b>Vent</b>
Cycle 1	Convection	150	-	Infinite	-	-	-
Cycle 2	Combination	120	65	15'	Normal	40%	Off







# DESCRIPTION OF DISPLAY AND KEYS

DISPLAY, KNOBS AND KEYS

VERSION P

DISPLAY, KNOBS AND KEYS

