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VERSIONS

P - Manual controls with electronic control, ability to program 91 programs 9 cycles in automatic sequence, numerical displays, Autoclima with Fast-Dry automatic vent, self-diagnosis, automatic reverse (distribution of the air in the chamber with automatic reversing of the fan direction), humidifier and lights.

OPTIONAL: core probe, hand shower.

The manufacturer accepts no liability for any inaccuracies in this manual attributable to printing or copying errors. We reserve the right to modify our products as we deem fit, without impairing their basic features.
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.

1.9 In the event of technical assistance being required, provide as much detailed information about the fault as possible in order to facilitate the service technician in identifying and resolving the malfunction.

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

1.11 The room in which the oven is to operate must be well ventilated!

1.12 Safety sticker

Maximum height for inserting containers with liquids
2.1 • Before any food is cooked in a new oven, the interior must be thoroughly cleaned (see “Daily Cleaning”).

2.2 • At the end of the working day, clean the oven thoroughly inside and out; this will ensure smooth operation of the appliance and prolong its useful life.

2.3 • Do not use high pressure water jets when cleaning the oven!

2.4 • For daily cleaning, use only alkali based products suitable for the purpose. Do not use abrasive materials or products as they will damage the oven surfaces.

2.5 • Always switch off the appliance when work is finished, shutting off all utilities (electricity, water, and gas if connected).

2.6 • Avoid any operation that might cause cooking salt to be deposited on the steel surfaces of the oven; if salt is accidentally spilled, rinse off thoroughly without delay.

2.7 • After steam cooking, open the door carefully to avoid being hit by the rush of residual steam escaping from the oven. Failure to observe this warning may be dangerous for the operator.

2.8 • To ensure safe operation of the oven, do not obstruct the vents or any other opening on the oven!

2.9 • CAUTION
   No cooking with alcohol added is permitted!

2.10 • Failure to observe basic safety guidelines may jeopardize the smooth operation of the oven and expose the operator to serious danger! The manufacturer accepts no liability if the original function of the oven is altered or there is tampering or failure to observe the instructions given in the manuals.

2.11 • To ensure long term efficiency and reliability of the oven, scheduled servicing should be carried out at least once a year. With this in mind, customers are recommended to sign a service agreement.
3.1 • 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.

3.2 • CONVECTION (KEY 2)
CONVECTION cooking mode key.

3.3 • STEAM (KEY 3)
STEAM cooking mode key.

3.4 • COMBI (KEY 2 + 3)
COMBI cooking mode key.
Press the Convection 2 and Steam 3
buttons together.

3.5 • PROGRAMS (KEY 4)
Used to set, call up and view the cooking
programs.

3.6 • CYCLES (KEY 5)
Used to set, call up and view the cooking
cycles.

3.7 • CORE PROBE (KEY 10)
Used to activate the core probe cooking
setting.

3.8 • AUTOMATIC HUMIDITY
CONTROL KEY
(KEY 11)
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.
3.9 • OVEN LIGHT KEY
(KEY 12)
Pressing this key switches on the oven light, permitting the operator to check the progress of the cooking.

3.10 • RAPID COOLING KEY
(OVEN DOOR OPEN)
(KEY 13)
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”).

3.11 • OVEN STEAM EXTRACTION VENT KEY (KEY 14)
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.

3.12 • START-STOP (KEY 15)
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 15 again restarts cooking.
• Key light off: FINAL STOP obtained by keeping key 15 pressed for 3 seconds: cooking stops, as if cooking time had been completed.
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 6-8), refer to “Self-diagnosis and fault identification”.

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

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 a value of 130°C. Turn knob 7 to set the temperature (to the right increases, to the left decreases), which will be shown in the display.

4.4A • SET THE TIME
The time display 8 shows [ InF ]. Turn knob 9:
- to the right to set the cooking time;
- to the left to set infinite time [ InF ].

Or

4.4B • SET CORE PROBE
See “Setting the core probe”.
The settings are saved approx. 10 seconds after the last setting.
Place the food in the oven. Refer to the “Practical Advice” heading for more information.
If the core probe is to be used, refer to “Setting the core probe”.

4.5 • START
Press key 15 to start cooking: The LED associated with the key remains permanently alight.

At this point ...
The temperature display 6 indicates the actual oven temperature.

The time display 8 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”).

4.6 • END OF COOKING
If infinite time has been selected, stop cooking manually by pressing key 15 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 15 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, press key 5, the displays will blink.
If the values displayed have to be modified, use the relevant knob or keys.
After approximately 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 of the day, the steam generator drains the water contained, it turns on timed steam generator washing, then, after filling with water, it AUTOMATICALLY PREHEATS the steam generator. When starting a program that includes steam or combi cooking cycles, the program is automatically started as soon as the steam generator has reached the preheating temperature so as to avoid starting the program without any steam. The intermittent LED of key 15 indicates that the steam generator has not yet reached the preheating temperature.
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”).

**OPERATIONS**

5.1 • SWITCH ON
Press key 1. If a symbol appears in the fault warning display, refer to “Self-diagnosis and fault identification”.

*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 and the inscription [LoA] will indicate it is time to put the food into the oven. On closing the door, display 8 will show [C 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 7 sets the cooking temperature, which is shown on the relevant display.

5.4A • SET THE TIME FOR CYCLE 1
The time display shows [Inf].
**Turn knob 9:**
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”.

5.5 • SELECT CYCLE 2 AND THE FOLLOWING ONES (UP TO 9 CYCLES)
Press the cycle key 5, the cycles display 8 shows [C 2]. Now go back to paragraph 5.2 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

OPERATIONS

STARTING THE COOKING PROGRAM

5.6 • START

Press key 15 to start cooking: The LED associated with the key remains permanently alight.

At this point ...

the temperature display 6 indicates the actual oven temperature.

The time display 8 indicates the time remaining to complete cooking.

The luminous dot alongside the value indicates:

blinking = cooking in progress;

permanently alight = cooking suspended.

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

5.7 • END OF COOKING

A beep will be generated to indicate that cooking has terminated (LED next to key 15 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, press key 5, the displays will blink.

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

After approximately 10 sec. the new data are saved automatically and the displays show the actual values.
6.1 • SWITCH ON THE OVEN
Press key 1.

6.2 • SELECT THE PROGRAM
Press the programming key 4, and turn knob 7 to select the number you want to give the cooking program, shown in the display 8.

Caution
The program is “new” when the LEDs of the cooking mode keys blink.

The program is “busy” when at least one LED of the cooking mode keys blinks.

6.3 • 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.

6.4 • SET THE TEMPERATURE OF CYCLE 1
Turning knob 7 sets the cooking temperature, which is shown on the relevant display.

6.5A • SET THE TIME OF CYCLE 1
The time display shows [InF].
Turn knob 9:
to the right to set the cooking time;
to the left to set infinite time, [InF] thus utilizing the first cycle as preheating.

Or

6.5B • SET THE CORE PROBE FOR CYCLE 1
Refer to “Setting the core probe”. Page 13.

6.6 • SELECT CYCLE 2 AND THE FOLLOWING ONES (UP TO 9 CYCLES)
Press the cycle key 5, the cycles display 8 shows [C 2]. Now go back to paragraph 6.3 to continue with the setting. Repeat the sequence for further phases if required.

6.7 • SAVING THE PROGRAM
Press the cycles key 5 or wait 10 seconds to save the settings automatically or, without waiting, press key 15 to start multi-phase cooking.
7.1 • SWITCH ON
Press key 1.

7.2 • RETRIEVE
Press the programming key 4, and turn knob 6 to select the number you want to retrieve), shown in the display 6.

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

7.3 • START
Viewing the settings
If, during cooking, it is necessary to check the settings for the current phase, press key 4. To see the settings for successive phases, press key 5 and turn the knob, until the display shows the required phase.

7.3a • STARTING A PROGRAM WITH PREHEAT
If the retrieved program has preheating, display 8 will show [InF].
Press key 15 to start preheating. A beep and the inscription [LoA] on the display will signal when the oven has reached the temperature.
Place the food in the oven (if the program includes cooking phases with the core probe, insert the probe in the food). Close the door.
The display 8 shows [C 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 display 8 shows [C 1]). Start cooking phase by pressing key 15 (LED on steady). Turn the knob 9 to take the time to zero.
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 display 8 shows [C 1]), start the first cooking cycle by pressing key 15 (LED on steady).
8 • DELETING A SAVED PROGRAM

8.1 • SWITCH ON
Press key 1.

8.2 • RETRIEVE
Press the programming key 4, and turn knob 6 to select the number you want to retrieve), shown in the display 6.

8.3 • DELETING
Hold down the oven light 12 and rapid cooling 13 keys for three seconds.
After deletion the LEDs of keys 2 and 3 blink to indicate the program is empty.

9 • TEMPORARILY ALTERING A SAVED PROGRAM

Foreword
The appliance permits temporarily modifying the saved program, that is for cooking in progress only. The program to be changed must have been started (key 15 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 5, the cycle display 8 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
... turn knob 7 to set the new temperature setting. Wait for 10 seconds (TIME OUT), the change will be saved automatically.

Increase/decrease time
... turn knob 9 to set the new temperature setting. Wait for 10 seconds (TIME OUT), the change will be saved automatically.

Increase/decrease core probe temperature
... turn knob 9 to set the new temperature setting. Wait for 10 seconds (TIME OUT), the change will be saved automatically.

Increase/decrease setting
AUTOMATIC HUMIDITY CONTROL
... press key 11, the LED will blink. Make the new setting by turning knob 9, wait for 10 seconds (TIME OUT) and the change will be saved automatically.

Note: The program display 6 shows the temporary change with two steady luminous dots.
The change made is cancelled when the cooking time elapses: the program will remain in the original version.
10 • 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 16 in any time operation mode; with the oven on stand by, keeping key 10 pressed for a few seconds, display 8 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

10.1• COOKING WITH CORE PROBE
Caution: When cooking with the core probe and “Err SP” is shown on displays 6 and 8, it is necessary to connect the core probe to connection 16. 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 10 and turn knob 9 to set the required core temperature. Connect the core probe to connection 16, 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...

10.1 a • ONE-PHASE MANUAL COOKING: press key 15 to start cooking

10.1 b • MULTI-PHASE MANUAL COOKING: pass on to setting the next phase or press key 15 to start the first phase of the set cooking

10.1 c • A PROGRAM TO BE SAVED: pass on to setting the next phase or wait for automatic saving of the set program

AUTOMATIC HOLDING FUNCTION
If you want to keep the food hot at the end of cooking: set infinite time [ InF ], then press key 10, and set the required core temperature with knob 9. 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 16 (the time it takes the electronic card to identify the probe), then start cooking with key 15 START/STOP.
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, which 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.
11 • AUTOMATIC HUMIDITY CONTROL SYSTEM

Foreword
The AUTOCLIMA 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 makes it possible to achieve consistent cooking results for the same food cooked in different quantities.

OPERATIONS

11.1 • 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 11 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 16 and proceed according to the cooking mode selected. Therefore, if you have chosen...

| 11.1 a • ONE-PHASE MANUAL COOKING: press key 15 to start cooking | 11.1 b • MULTI-PHASE MANUAL COOKING: pass on to setting the next phase or press key 15 to start the first phase of the set cooking | 11.1 c • A PROGRAM TO BE SAVED: pass on to setting the next phase or wait for automatic saving of the set program after 10 seconds (TIME OUT). |

Note: The vent must be closed, because if it were set open (key 14) 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.
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

12.1 • HOLDING AT TEMPERATURE AT THE END OF COOKING
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;

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

How to set:
Set a program as directed under the headings:

4 • MANUAL SETTINGS FOR ONE-PHASE COOKING

Or

5 • MANUAL SETTING FOR MULTI-PHASE COOKING IN SEQUENCE,

make sure that the appliance is on FINAL STOP (light of key 15 off), press key 5, select the last cycle of the program (the first one free) with knob 9 and select any one cooking mode with keys 2 or 3.

Turn knob 9 to the left, display 8 will show “HLD” and display 6 will show “DRY”.

By turning knob 7 you can select the required holding mode (“DRY” - “30”); press key 5 to confirm the selection.

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

If you want to eliminate the set HOLDING function, select the program.

Using knob 9, select the last cycle in the program. Press key 5, display 8 will show “HLD”, turn knob 9 to the right, display 8 will show the number of the cycle and the the blinking LEDs of keys 2 and 3 that the cycle is empty.
HOLDING is the last cycle in the program, if the previous 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 display 6 will show the cavity temperature for a time-based program and display 8 will show the probe temperature for a core probe program.

Displays 6 and 8 will alternate the temperature display with the type of holding; the display 8 shows for how long holding has been on (increasing time).

During HOLDING the oven 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.

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.
12 • 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

12.2 • REHEAT PROGRAM

Foreword
Reheating plays a significant role in an organized system of kitchen management: cooking ➔ chilling ➔ storing ➔ reheating ➔ service.
Foods can be reheated either in a pan or on a plate.

12.3 • PROGRAMS (FACTORY SET)

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

r1 = REGENERATION on plate

r2 = REGENERATION on pan

rP = user-definable regeneration program

See table attached below.

<table>
<thead>
<tr>
<th>Program r1: RIGENERATION 1 (On plate)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooking mode</td>
</tr>
<tr>
<td>---------------</td>
</tr>
<tr>
<td>Combi</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Program r2: RIGENERATION 2 (On pan)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooking mode</td>
</tr>
<tr>
<td>---------------</td>
</tr>
<tr>
<td>Combi</td>
</tr>
</tbody>
</table>
12 • SPECIAL PROGRAMS

OPERATIONS

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

12.5 • SELECT THE REHEAT PROGRAM

Note: Programs r1 and r2 are already stored in memory.
Press key 4, the LED will blink. To select the r1, r2 or rP program, turn knob 7.
To confirm the program, press key 4.

12.6 • CHANGING THE PROGRAM rP
Press key 4 to go to the setting. Turn knob 7 to display rP; confirm by pressing key 4.
Select the reheat mode.
Set the oven temperature.
Set the time, which generally will be infinite, by turning the relative knob, or the core probe temperature by pressing key 10.
It is advisable to use the needle probe for particularly thin or small items.
At this point we recommend you set the humidity control function (see under the relevant heading) or open the vent.
After approximately 10 seconds (TIME-OUT) the new data are saved automatically and the displays show the actual values.

Advice
Reheating is intended as a process of warming previously cooked foods to a serving temperature of up to 65°C at the core. This must take place as quickly as possible, clearly observing the local health and hygiene regulations.
For deep-frozen and/or frozen products, the oven temperature is set to 160°C, the food is put into the oven and after a few minutes, when it becomes possible, you pass on to use the core probe; clearly, the program needs to be temporarily modified.

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

#### 13 • 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:

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**13.1 • DISPLAYING SETTINGS DURING COOKING PHASE (without stopping)**
Press key 5, 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.

**13.2 • CHANGING THE SETTINGS DURING THE COOKING PHASE (WITHOUT STOPPING)**

<table>
<thead>
<tr>
<th>13.2 a • TEMPERATURE AND TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td>To change the setting, turn the relevant knob to set the new value (increasing to the right, decreasing to the left); the displays show the settings that have just been made, after 10 sec. the actual values reappear.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>13.2 b • COOKING MODE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Press the key corresponding to the new cooking mode. The corresponding LED will light up.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>13.2 c • HUMIDITY CONTROL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Press the humidity control function key 11 (the display shows [H..], the previous setting). Turn knob 9 to make the new setting. After 10 sec. the actual values reappear.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>13.2 d • CORE PROBE</th>
</tr>
</thead>
<tbody>
<tr>
<td>To change the setting, turn the knob 9 to set the new value. After the 10 seconds of TIME OUT the actual values reappear.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>13.3 • TEMPORARY STOP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Open the door or press key 15: the corresponding LED blinks. Cooking stops and the timer pauses until such time as the door has been closed or key 15 pressed a second time. Cooking will resume automatically from the point at which the interruption occurred.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>13.4 • PERMANENT STOP</th>
</tr>
</thead>
<tbody>
<tr>
<td>To stop or permanently interrupt a cooking program for which infinite time is set, press key 15 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 15 goes out.</td>
</tr>
</tbody>
</table>
14.1 • PREHEATING THE OVEN

The oven preheating cycle is extremely important and useful for successful cooking. As a general rule, always preheat the cavity when empty, setting the temperature between approximately 15% and 25% higher than that to be utilized subsequently in cooking. In the case of steam cooking, preheat the empty cavity using convection mode as this will allow temperatures of over 130°C to be selected.

14.2 • 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.

<table>
<thead>
<tr>
<th>Nr. pans</th>
<th>Maximum load per pan</th>
<th>Maximum oven load</th>
</tr>
</thead>
<tbody>
<tr>
<td>6 x GN 1/1</td>
<td>4 kg</td>
<td>24 kg</td>
</tr>
<tr>
<td>10 x GN 1/1</td>
<td>4 kg</td>
<td>40 kg</td>
</tr>
<tr>
<td>10 x GN 2/1</td>
<td>8 kg</td>
<td>80 kg</td>
</tr>
<tr>
<td>20 x GN 1/1</td>
<td>4 kg</td>
<td>80 kg</td>
</tr>
<tr>
<td>20 x GN 2/1</td>
<td>8 kg</td>
<td>160 kg</td>
</tr>
<tr>
<td>40 x GN 1/1</td>
<td>4 kg</td>
<td>160 kg</td>
</tr>
</tbody>
</table>

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.

14.3 • 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.

14.4 • 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.

14.5 • 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.

14.6 • LESS SEASONING

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

• CAUTION
No cooking with alcohol added is permitted!
15.1 • 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 burnt food residue;
• energy savings;
• less maintenance work and a longer service life;
• the simplicity of the procedure means that a thorough clean can be carried out quickly and with minimum inconvenience to the operator:

Activate automatic cooling with key 13 if the oven is very hot.

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

Switch on the oven with key 1.
Press key 4, the display 6 will blink “MAN”, turn the knob 7 to the right until “CL” appears. Press key 15 to turn on the MANUAL wash program explained below.

Cycle 1 - Cooling/preheating:
the display shows “rAF” if the oven temperature is high, “Att” if the oven temperature is low, on reaching the temperature, it shows “dEt In”, the light of key 15 blinks to indicate a TEMPORARY STOP, a beep signals it is time to open the door and spray detergent in the oven. Close the door and press key 15 to turn the wash cycle back on, after which the operator needs to take no other action until the end of the program.

Cycle 2 - Cleansing action
Cycle 3 - Steam cycle

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

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

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

15.2 • 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 this could result in irreparable damage. Similarly, aggressive detergents, of non-alkaline formulation containing high percentages of sodium and ammonia, can soon damage the seals, jeopardizing oven efficiency and operation.
The outside of the oven should be washed with a sponge and warm water with an ordinary detergent suited to the purpose.

15.3 • It is recommended to use a specially formulated detergent.
17 • ROUTINE MAINTENANCE

17.1 • PERIODICALLY ...

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

For this purpose, proceed as follows:

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

Secure the deflector in the oven, making sure the two fixing screws on the right-hand side are well tightened.

17.2 • PROLONGED DISUSE

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

18 • DESCALING THE BOILER

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

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

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

Note that the steam generator runs a drain and wash cycle automatically every day so as to regenerate the water in it. Descaling frequency is defined by several parameters entered on the electronic card by the technician at the time of installation on the basis of the characteristics of the supply water (upstream from the softener) and on the basis of its technical characteristics.

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

Descaling should be performed with the appliance cold and clean (see “Daily Cleaning”), preferably with the assistance of the authorized technician.
Activating the “de” descaling cycle
Switch on the oven with key 1, press key 4 and turn knob 7 until the display shows the “dE” program, press key 4 to confirm the program.
Press key 15 to start the descaling cycle “dE”.
The display shows “At” 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:

<table>
<thead>
<tr>
<th>Models</th>
<th>GAS Litres</th>
<th>ELECTRIC Litres</th>
</tr>
</thead>
<tbody>
<tr>
<td>6 x GN 1/1</td>
<td>2.5</td>
<td>3.5</td>
</tr>
<tr>
<td>7 x GN 1/1</td>
<td>2.5</td>
<td>3.5</td>
</tr>
<tr>
<td>7 x GN 2/1</td>
<td>-</td>
<td>11</td>
</tr>
<tr>
<td>10 x GN 1/1</td>
<td>4</td>
<td>11</td>
</tr>
<tr>
<td>10 x GN 2/1</td>
<td>6</td>
<td>12.5</td>
</tr>
<tr>
<td>20 x GN 1/1</td>
<td>6</td>
<td>18</td>
</tr>
<tr>
<td>20 x GN 2/1</td>
<td>20.5</td>
<td>30</td>
</tr>
</tbody>
</table>

Close the cap “A”.

18.1 • DESCALING ACTION
Press key 15; 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 6-8 (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.
18 • 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 6 and 8, 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.

19 • NON-ROUTINE MAINTENANCE

19.1 • 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.

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

20 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION

20.1 • 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.

20.2 • If any irregularities are discovered, on the other hand, these are indicated in the displays 6-8. Error codes are extremely important when trouble cannot be remedied by the operator, since they give the service technician an indication as to the nature of the fault. The message on the display is accompanied by a beep of 5 seconds, repeated every minute, until the oven is switched off.
The main fault warning messages are:

<table>
<thead>
<tr>
<th>MESSAGE</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>&quot;Err SC &quot;</td>
<td>Message on the displays 6 and 8. Oven temperature probe faulty. Switch off the oven immediately and contact a manufacturer technician or authorized service agent.</td>
</tr>
<tr>
<td>&quot;no H2o &quot;</td>
<td>This means there is no water: check that the shutoff valve is open and that there is water still coming from the main. If there is no supply from the main, inform the water company or agency. If there is no problem with the main, contact a manufacturer technician or authorized service agent. In the meantime, the oven can still be used in convection mode.</td>
</tr>
<tr>
<td>&quot;Er 1 &quot;</td>
<td>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.</td>
</tr>
<tr>
<td>&quot;Er 2 &quot;</td>
<td>The oven safety thermostat has cut in. Switch off the oven immediately and contact a manufacturer technician or authorized service agent.</td>
</tr>
<tr>
<td>&quot;Err Sd &quot;</td>
<td>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.</td>
</tr>
<tr>
<td>&quot;Er 7 &quot;</td>
<td>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.</td>
</tr>
<tr>
<td>&quot;Er 8 &quot;</td>
<td>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.</td>
</tr>
</tbody>
</table>
### SELF-DIAGNOSIS AND FAULT IDENTIFICATION

The main fault warning messages are:

<table>
<thead>
<tr>
<th>MESSAGE</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>&quot;Err SP&quot;</td>
<td>Core probe faulty. Should the message appear, it is necessary to check the connector is plugged into the socket (16) properly. The oven can continue to be used until the arrival of a service technician, but without this accessory.</td>
</tr>
<tr>
<td>&quot;no GAS&quot;</td>
<td>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.</td>
</tr>
<tr>
<td>&quot;no IGn&quot;</td>
<td>Gas appliances are fitted with ignition devices incorporating an automatic reset function. If operation is not restored automatically after several attempts, display 6 and 8 will show the error code [ no IGn ] shown alongside. A beep warns the operator. Press key 15 to restore ignition. If the fault persists, contact a manufacturer technician or authorized service agent.</td>
</tr>
<tr>
<td>&quot;Err Sb&quot;</td>
<td>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.</td>
</tr>
</tbody>
</table>

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.
## 20 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION

The main fault warning messages are:

<table>
<thead>
<tr>
<th>MESSAGES</th>
<th>Message Description</th>
</tr>
</thead>
</table>
| ![Er 3](image) | **“Er 3”**  
The boiler safety thermostat has cut in, switch off the oven immediately and contact a manufacturer technician or authorized service agent. |
| ![no drn](image) | **“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 15 to bypass the fault temporarily. If the fault occurs during the “de” descaling program it will stop the appliance, call the technical service. |
| ![CAL](image) | **“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 15. |
| ![doP](image) | **“doP”**  
It appears when the door is open and signals that the door microswitch fails to close the contact. Check that the door is properly closed. If the signal persists, all the technical service. |
| ![no con](image) | **“no con”**  
Indicates no connection between the motherboard and keyboard; check the fuses. |
1 - Main switch
2 - Convection mode button.
3 - Steam mode button
4 - Cooking program button
5 - Cooking cycle button
6 - Display with oven temperature, program display
7 - Temperature setting/selection knob
8 - Display with cooking time (remaining/set), product core temperature display (real/set), humidity display, cooking cycle display
9 - Knob for setting/selecting Time/Core Temperature
10 - Button for cooking with core temperature probe
11 - Button for automatic humidity (Autoclima), Manual humidifier button
12 - Oven lights key
13 - Button for fast cooling with door open
14 - Button for cavity vent
15 - Start/Stop button
16 - Core temperature probe connection