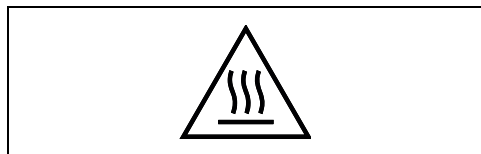


PRECAUTIONS

General safety instructions

Risk of personal injury

- CAUTION: hot surfaces



- CAUTION: When in use, the appliance and its accessible parts become very hot. Small children should be kept away from the appliance.
- CAUTION: When in use, the appliance and its accessible parts become very hot. Do not touch the heating elements when in use.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Never try to put out a fire or flames with water: Turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- Children must never play with the appliance.
- Keep children under the age of eight at a safe distance unless they are constantly supervised.
- Keep children under the age of 8 away from the appliance when it is in use.
- Cleaning and maintenance must not be carried out by unsupervised children.
- The cooking process must always be monitored. A short cooking process must be continuously monitored.
- Never leave the appliance unattended during cooking operations where fats or oils could be released, as these could then heat up and catch fire. Be very careful.
- Do not pour water directly onto very hot trays.
- Keep the oven door closed during cooking.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.

- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Switch off the appliance immediately after use.
- DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THE APPLIANCE.
- DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN USE.
- DO NOT MODIFY THIS APPLIANCE.
- Installation and servicing should be carried out by qualified personnel in accordance with current standards.
- Do not try to repair the appliance yourself or without the assistance of a qualified technician.
- Do not pull the cable to unplug the appliance.
- Shut off the power supply during cleaning and maintenance procedures.
- Do not use the appliance if the glass is damaged. Contact technical assistance immediately.
- Do not sit on the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Racks and trays should be inserted as far as they will go into the side guides. The mechanical safety locks that prevent them from being removed must face downwards and towards the back of the oven cavity.
- Do not use steam jets to clean the appliance.
- Do not use water jets to clean the appliance.
- Do not spray any spray products near the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.

Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. powder products, stain removers and metallic sponges), rough materials or sharp metal scrapers on glass parts as they may scratch the surface and cause the glass to shatter. Use wooden or plastic utensils.
- Fire hazard: never leave objects in the oven cavity.
- DO NOT FOR ANY REASON USE THE APPLIANCE AS A SPACE HEATER.
- Do not use plastic cookware or containers when cooking food.
- Do not use flammable food or liquid during cooking.

- Do not put sealed tins or containers in the oven.
- Remove all trays and racks which are not required during cooking.
- Remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- Do not place pans or trays directly on the bottom of the oven cavity. If necessary, use the tray rack.
- If necessary, you can use the tray rack (supplied or sold separately depending on the model) by placing it on the bottom as a support for cooking.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not use the open door to rest pans or trays on the internal glass pane.
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.
- Do not use the handle to lift or move the appliance.

Installation and maintenance

- **THIS APPLIANCE MUST NOT BE INSTALLED IN**

BOATS OR CARAVANS.

- The appliance must not be installed on a pedestal.
- Position the appliance into the cabinet cut-out with the help of a second person.
- To avoid potential overheating, the appliance must not be installed behind a decorative door or a panel.
- Installation and servicing should be carried out by qualified personnel in accordance with current standards.
- Have the electrical connection performed by authorised technical personnel.
- The appliance must be connected to ground in compliance with electrical system safety standards.
- Use H07RN-F cables withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.
- If the power cable becomes damaged, contact technical support immediately to arrange for it to be replaced in order to avoid possible hazards.
- **CAUTION:** When positioning the appliance, make sure that the power cable is not tangled or

damaged.

- Always use any necessary/required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or movement).
- Before performing any work on the appliance, switch off the power supply.
- Allow the appliance to be disconnected after installation, via an accessible plug or a switch in the case of a fixed connection.
- Fit the power line with an all-pole circuit breaker with a contact separation distance sufficient to provide complete disconnection in category III overvoltage conditions, pursuant to installation regulations.
- The terminal indicated by the  symbol links up parts that are normally earthed. Connect the appliances appropriately using this terminal in order to make sure that they are equipotential.
- **WARNING:** Make sure that the appliance has been switched off and disconnected from the mains power supply or that the mains power has been switched off before replacing the interior

lighting bulbs.

- The bulbs used in this appliance are specific for household appliances; do not use them for home lighting.
- This appliance can be used up to a maximum altitude of 2,000 metres above sea level.

For this appliance

- These appliances are intended to be used for commercial applications - not for continuous mass production of food.
- Do not rest any weight or sit on the open door of the appliance.
- Take care that no objects are stuck in the doors.
- Have the condition of the components checked regularly by Technical Support.
- The A-weighted sound pressure level is below 70 dB (A).

Appliance purpose

This appliance is intended for cooking food in the professional catering environment. Every other use is considered improper.



This appliance may only be installed and used indoors.

This user manual

- This user manual is an integral part of the appliance and must therefore be

kept in its entirety and within the user's reach for the whole working life of the appliance.

- Read this user manual carefully before using the appliance.

Manufacturer's liability

The manufacturer declines all liability for damage to persons or property caused by:

- use of the appliance other than that specified;
- failure to comply with the instructions in the user manual;
- tampering with any part of the appliance;
- use of non-original spare parts.

Identification plate

The identification plate bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason.

Disposal



This appliance conforms to the WEEE European directive (2012/19/EU) and must be disposed of separately from other waste at the end of its service life.

The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.



Power voltage Danger of electrocution

- Disconnect the mains power supply.
- Unplug the appliance.

To dispose of the appliance:

- Cut the power cable and remove it.
- Deliver the appliance to the appropriate recycling centre for electrical and electronic equipment waste, or return it to the retailer when purchasing an equivalent product, on a one for one basis.

Our appliances are packaged in non-polluting and recyclable materials.

- Deliver the packing materials to the appropriate recycling centre.



Plastic packaging Danger of suffocation

- Do not leave the packaging or any part of it unattended.



Plastic packaging Danger of suffocation

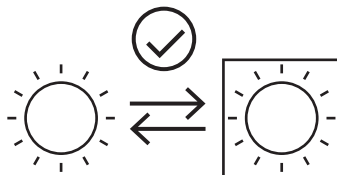
- Do not let children play with the plastic bags.

To save energy

- Only preheat the appliance if the recipe requires you to do so.
- Unless otherwise indicated on the package, defrost frozen foods before placing them in the oven.
- When cooking several types of food it is recommended to cook the foods one after the other to make the best use of the already hot oven.
- Use dark metal moulds: They help to absorb the heat better.
- Remove all trays and racks which are not required during cooking.
- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the oven clean at all times.

Light sources

- This appliance contains user-replaceable light sources.



- The light sources contained in the appliance are declared suitable for operation at ambient temperature $\geq 300^{\circ}\text{C}$ and intended for use in high temperature applications such as ovens.
- This appliance contains light sources of efficiency class "G".

How to read the user manual

This user manual uses the following reading conventions:



Warning/Caution



Information/Advice

Graphics instructions

The appliance and the user manual use the following pictograms:



Electric shock hazard



Warning hot surface



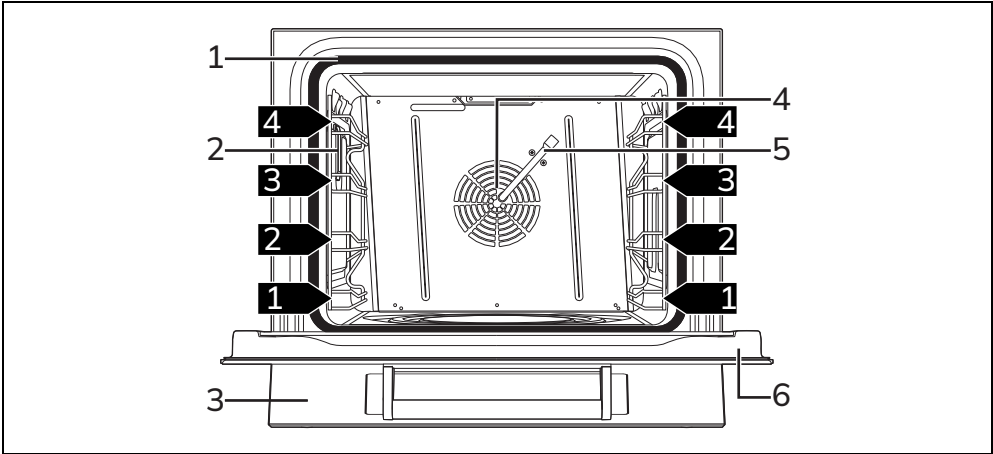
Risk of burns



Connect the parts that are normally grounded together

DESCRIPTION

General description



- 1 Seal

2 Oven light

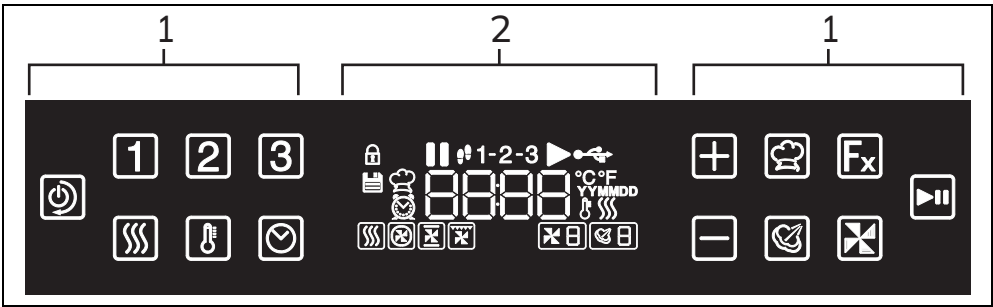
3 Control panel

4 Fan
- 5 Water intake line

6 Door

1,2,3... Frame shelf

Control panel



- 1 Backlit capacitive buttons
- 2 LCD display and icons

Backlit capacitive buttons



On-Off / Back / Stand-by

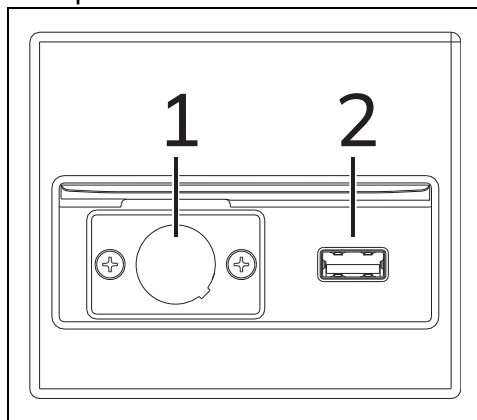
-  Step 1 button
-  Step 2 button
-  Step 3 button
-  Functions selection
-  Fan speed adjustment
-  Start / pause
-  Humidification
-  Increase
-  Decrease
-  Time settings
-  Temperature settings
-  Preheating settings

LCD display and icons

-  Numeric display
-  Cooking steps
-  Ventilation level
-  Ventilation level
-  Cooking in progress
-  Pause cooking
-  Recipes lock
-  Saved recipe
-  Select recipes
-  Cooking temperature

-  Preheating temperature
-  Cooking duration
-  Delayed start
-  Degrees Celsius/Fahrenheit icons
-  USB connection icon
-  Date format icons

Side panel



The side panel is located close to the bottom left corner on the right hand side of the appliance.

-  1 Core probe socket
-  2 USB port

Other parts

Shelves

The appliance features shelves to position trays and racks at different heights. The insertion heights are indicated from the bottom upwards.

 The shelves of this appliance are also suitable for non-flat "Gastronorm 2/3" trays.

Internal ventilation

The internal fan is an integral part of the cooking process. It has two speed settings that you can adjust as you wish. The fan and cannot be disabled.

Oven lighting

The appliance's interior lighting comes on:

- when the door is opened.
- when it is in operation.

Water intake line

It allows water to be introduced to the cavity for humidified cooking, following to regular activation and pause cycles.

Accessories



Not all accessories are available on some models.

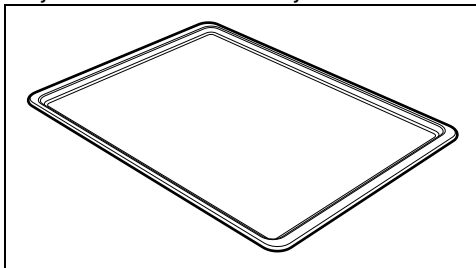


The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.



Original supplied and optional accessories can be requested to Authorised Assistance Centres. Use only original accessories supplied by the manufacturer.

Tray (on some models only)



Used as a support for food that is being cooked in the oven cavity.

USE

Preliminary operations



See General safety instructions.



Weight of empty appliance: 38 kg.



This appliance is designed to operate with a maximum load of 3.5 kg.

- Remove any protective film from the outside or inside of the appliance, including accessories.
- Remove any labels (apart from the technical data plate) from the accessories and shelves.
- Remove and wash all the appliance accessories (see "CLEANING AND MAINTENANCE").

First heating

1. Set a cooking time of at least one hour (see paragraph "Using the appliance").
2. Heat the empty oven at the maximum temperature to remove any residues left by the manufacturing process.

During heating of the appliance

- ventilate the room;
- do not stay in it.

First use



See General safety instructions.

To switch on the appliance:

1. Connect the appliance to the mains power supply.

The display lights up for a few seconds.

When finished, only the  button (stand-by screen) appears on the display.



The stand-by screen with only the  button active can also be obtained by performing a factory reset (see "Settings").

The display then shows the settings screen for the current year.

- 2 Select the year, month and day using the  and  keys. Use  to confirm the selection.



Press  to return to the previous digit.

The display then shows the settings screen for the current time.

- 3 Select the desired hours and minutes using the  and  keys. Confirm the selection using .

Setting the appliance ID



- The appliance ID is a unique 2-digit code (from 01 to 99) that identifies the appliance (see "Upload and download functions").
- This setting is enabled only when the appliance is switched on for the first time and after a factory reset.

After setting time and date, you are prompted to set the appliance ID: the

numeric display shows



1. Select the device ID using the keys  and .
2. Press the  key to confirm and go to the home screen.

Digital programmer



- All the buttons on this screen are active and the current time is displayed.
- From this screen, press  for at least 2 seconds to go to stand-by mode.

The parameters and values for the currently selected function will be indicated on the display.

From the main screen you can:

- Create a multi-stage cooking cycle.
- Select a recipe that has been saved.
- Reset the date and time.
- Perform a factory reset.
- Set a delayed start cooking function.
- Activate the cooling function.

- Manage the recipes lock.
- Manage the download/upload of recipes and the download of HACCP data.

Cooking parameters and default values

Parameter	Default value
Cooking temperature	Not set (value "---°C")
Cooking duration	Not set (value " --:--", manual stop)
Cooking function	Fan with circulaire
Ventilation	Level 2 (maximum)
Humidification (where applicable)	Level 0 (disabled/manual)
Preheating	Disabled

Functions list



Some models do not come with all functions.

Fan with circulaire



The combination of the fan and the circulaire heating element (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they require the same temperatures and same type of cooking. Hot air circulation ensures instant and even distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without odours and flavours mingling.

This function can be used to turn on the circulaire heating element that has two power levels that are associated with the two fan speeds (see: "Fan speed")

Static



As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes, and in any case, particularly suitable for fatty meats such as goose and duck.

Fan assisted



The operation of the fan, combined with traditional cooking, ensures consistent cooking even with

complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels. (For multiple-level cooking, we recommend using the 2nd and 4th shelf.)

Bottom



The heat coming just from the bottom allows you to complete the cooking of foods that require a higher bottom temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.

Fan-assisted bottom



The combination of the fan with just the lower heating element allows cooking to be completed more rapidly. This system is recommended for sterilising or for finishing off the cooking of foods which are already well-cooked on the surface, but not inside, which therefore need a little more heat. Perfect for any type of food.

Grill



The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and, in combination with the rotisserie (where fitted), gives the food an even browning at the end of cooking. Perfect for sausages, spare ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.

Fan with grill



The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and, in combination with the rotisserie (where fitted), gives the food an even browning at the end of cooking. Perfect for sausages, spare ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.

Using the Appliance



See General safety instructions.

Step cooking



Step cooking is a cooking method that is carried out in consecutive stages (maximum 3) in which different cooking parameters can be set for each stage.

To start a cooking cycle:

1. Press the key  (it turns red) to configure the cooking parameters.

Cooking temperature



It is not possible to start the cooking cycle unless the temperature is set.



Press the  key for a few seconds to switch from degrees C to degrees F.

To set the cooking temperature:

1. Press the  key. The display shows "--", the  symbol and .



The  and  symbols indicate the default ventilation level and function.

2. Press the  and  keys to select the required temperature (from 30°C to 270°C). Once the temperature has been set, the following icon appears:



You can start cooking by pressing the  button. In this case, the cooking cycle will have only one step and default values will be used for all other parameters.

Cooking duration



If no cooking duration is set, cooking will continue indefinitely "--:--" and must be stopped manually.

To set a cooking duration:

1. Press the  button (it becomes red); the  icon appears.
2. Press the  and  keys to select the desired duration (from 1 minute to 99 hours).

Preheating



The oven is preheated using the fan with circulaire function and with the maximum fan speed.



The oven is always preheated before the first cooking step.

Cooking itself is preceded by a preheating stage, which allows the oven to heat to the cooking temperature more quickly.

1. Press the  key. The display shows "--" and the symbol .
2. Press the  keys to select the desired preheating temperature.

Cooking functions

To select a function:

1. Press the  button (it becomes red).
2. Press  to select the desired function (See "List of functions").

Fan speed



Ventilation is enabled only for the functions that require the fan (see "Functions list") and cannot be disabled. For the other functions, the  key

To adjust the fan speed:

1. Press the  button (it becomes red).
2. Use the  buttons to select the ventilation level:



Low speed, circular heating element at minimum power.



High speed, circulaire heating element at maximum power.

Humidification



Humidification can only be activated if:

- The selected function is "Fan with circulaire".
- The fan speed is set to level 2 (maximum).
- The cooking temperature is higher than 130°C.

To set the level of humidification:

1. Press the  button.



The  icon appears only when the set temperature is at a minimum of 130°C.

2. Press  to select the desired level (from level 0 to level 5).



Each humidification cycle consists of 5 regular 2-second intervals in which water is introduced into the oven cavity followed by 15 seconds during which no water is introduced.



If level 0 is selected, humidification can be activated manually by pressing the key  for a few seconds.



You must wait for 14 seconds before reactivating the humidification again.

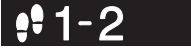
Level of humidification	Pause between one cycle and the next
0	Disabled / manual
1	1 cycle every 8 mins
2	1 cycle every 6 mins
3	1 cycle every 4 mins
4	1 cycle every 2 mins
5	1 cycle every 35 seconds

Adding a cooking step



A second or third cooking step can be added only if a temperature and cooking duration have been set for the previous step.

After having set the parameters for the first step:

1. Press the  button (it becomes red).
2. Set the cooking parameters (See paragraph "Step cooking"). Once the temperature has been set, the  icon appears.
3. Start cooking with the  button or add another step by setting the parameters as described above (in the latter case the  icon will appear.

 Each additional step will initially be given the default cooking parameters (see "Cooking parameters and default values").

Removing one or more cooking steps

To remove a step, you need to press and hold the dedicated icon that you want to remove.

When you remove a step, it also deletes any subsequent steps (if set).

For example, if there are 3 active steps:

- Pressing and holding button  will remove only step 3.
- Pressing and holding button  will remove step 2 and step 3.
- Pressing and holding the  button will remove all steps and take you back to the parameter setting screen for the first step showing the default values.

Starting cooking

With preheating:

1. After setting the cooking cycle, press the  key (turns red) to start preheating.



During preheating:

- The lights remain off and the  icon appears on the display.
- The increasing internal temperature is displayed.
- The flashing  icon appears.
- The target preheating temperature can be displayed by pressing the  key. To change the temperature, press  / .
- The preheating phase can be skipped by holding down the  key for a few seconds.

When the preheating stage is over, a buzzer will sound and the lamp will light up to indicate that the food can be placed inside the oven.

2. Open the door.
3. Place the food to be cooked in the oven.
4. Close the door. Cooking starts automatically.



If the dish was placed inside before preheating, simply press the  key to start cooking.

Without preheating:

1. Once the cooking cycle has been set, press  (it turns red).

Cooking starts, the light comes on and the



icon appears.

Cooking in progress

- During cooking, the flashing  icon will indicate the number of the cooking step carried out.
- The numeric display shows the sum of the times of the individual steps.
- The icons of the relative parameters are displayed for each step.
- If the cooking program in progress is a recipe, pressing the  button displays the number associated with it; press the



button or wait 5 seconds to go back to the cooking cycle in progress screen.

- If the last step doesn't include a cooking time ("--:--" on the display), the numeric display counts the time starting from "00:00" and cooking has to be stopped manually.
- At the end of a step, the appliance passes directly to the next step.
- When the remaining time is less than one minute, the numeric display shows a countdown of the seconds remaining.

The parameters can be modified during

cooking. After each modification, press  or wait for 10 seconds to exit from

modification mode.

- Display the set temperature (for the current step) by pressing the  key and optionally modifying it with the keys.
- Display the actual internal temperature by pressing  the button for a few seconds.
- Change the cooking duration of the current step by pressing  and  .



When cooking is in progress, the cooking duration cannot be set to "--:--", for any of the steps.

- Change the fan speed by pressing  and pressing .
- Change the humidification level by pressing  and pressing .

Pausing, restarting and stopping a cooking cycle

To suspend a cooking cycle:

- Press the  key; the fan and the heating elements are deactivated while the countdown continues. To resume cooking, press the key .
- Open the door. Close the door to resume cooking.

To stop cooking:

1. Pause the cooking cycle that is in progress using the .

2. Press  to stop the cooking cycle.



When cooking is paused, the parameters of the step in progress can be modified using the corresponding buttons.



Once paused, it is possible to modify the parameters, add or remove steps and save the cooking cycle as a recipe.

End of cooking

At the end of the cooking cycle:

- A series of beeps are emitted and the lamp turns off.



When cooking has ended, opening and closing the door switches off the light.

- The  icon appears.
- "00:00" flashes on the time display.
- Pressing  button will take you back to the cooking parameter setting screen where you can modify the parameters and steps, or save the cooking cycle as a recipe.
- If the cooking cycle that has just ended was a recipe, opening the door or pressing the  button takes you directly to the recipe management screen on which the recipe that has just finished is displayed.

Cooking with a recipe



A recipe is an automatic cooking program that was previously saved or downloaded via the USB port.

This mode allows you to recall a recipe that consists of one or more cooking steps. The recipes can be created in two ways:

1. Set up a cooking cycle and save it as a recipe.
2. Download recipes from a USB device to the appliance's memory (See "Special functions").

Creating a new recipe

1. Set up a cooking cycle (See "Step cooking").

2. Press the  button; you are taken back to the recipe management screen.



The numeric display shows the number associated with the position of the recipe in the memory and the  icon appears.



You can save up to a maximum of 99 recipes.

3. Press the   buttons to select a position in the memory.



The  icon appears when the selected position in the memory is already used by another recipe.



Press the  key to return to the previous screen (the set cooking cycle is maintained, but not stored).



Press the key  for a few seconds to return to the stand-by screen (the set cooking cycle is lost and not stored).

4. Keep the  key pressed to store the recipe with the cooking cycle set (or overwrite the existing recipe); a beep confirms the operation.
5. After it has been saved, you are taken back to the previous screen.



This icon  indicates the recipes lock (See "Special functions").

Calling up a previously saved recipe

From the home screen:

1. Press the  button; you are taken back to the recipe management screen.
2. Press the   buttons to select a recipe.
3. Press the  button to start the recipe.



Press the  button to go back to the home screen.



Press and hold the  button to go to the stand-by screen.

Changing an existing recipe

After having selected a recipe (See "Calling up a previously saved recipe"):

1. Press and hold the  button to show the selected recipe; you are taken to the cooking parameter setting screen.
2. Modify the parameters and steps using the relative buttons.
3. After having made the changes, press and hold the  button again to save the recipe in the same position or a different position in the memory (select the position using the   buttons).

Deleting a recipe

From the home screen:

1. Press the  button to go to the recipe management screen.



This mode allows you to select the recipes to be deleted using the relative buttons.



The display shows the number associated with the recipe.

2. Use the   buttons to select the recipe you wish to delete.
3. Press and hold both the  and  buttons to access the delete mode.
4. Press the  button to confirm deletion; a beep is emitted and you are taken to the recipe management screen.
5. Press the  button to go back to the home screen.



This icon  indicates the recipes lock (See "Special functions").

Special functions for the manager

Recipes lock



Function that prevents recipes from being saved or deleted.

From the home screen:

1. Press the  and  buttons at the same time for at least 8 seconds to enable the lock.
2. If the lock is enabled, press the  and  buttons at the same time for at least 8 seconds to disable it.

 The  icon indicates that the recipes lock is active.

Delayed start

 Function that allows you to start cooking at a set time.

From the home screen:

1. Press the  button.
2. Press the  /  keys to set the required time.
3. Press the  button to confirm (first the hours and then the minutes).
4. After confirming, you will be taken back to the home screen and the  icon will be displayed to the left of the numeric display.

 The last time that was set will be displayed the next time you access the delayed start menu.

- 
- A delayed start can only be set from the home screen.
 - If cooking is not started, the delayed start time will be considered to be for the following day.

To cancel a delayed start, simply press and hold  on the home screen until the stand-by screen appears.

Cooling

 Function that cools the oven down. The function can only be started if the internal temperature is greater than 60°C.

From the home screen:

1. Press and hold the  button.



During cooling:

- The fan is activated at high speed.
- The numeric display shows the decreasing internal temperature.
- The flashing  icon appears.

To deactivate the function:

1. Wait until the temperature has reached 60°C.
2. Press the  button to go back to the home screen.
3. Press and hold the  button to go to the stand-by screen.

Upload and download functions



These functions can only be used from the home screen.

Recipes can be uploaded and downloaded to/from a USB device and HACCP data downloaded to it.



HACCP data is a log of all the appliance's activities in the form of a file that can be downloaded and viewed by qualified personnel.

To enable these functions, use one of the following key combinations, each of which is associated with a specific function:

- Press the  and  buttons for 8 seconds to enable the uploading of recipes from the USB device.
- Press the  and  buttons for 8 seconds to enable the downloading of recipes from the USB device.
- Press the  and  buttons for 8 seconds to enable the downloading of HACCP data to the USB device.

1. Insert the USB stick (the  icon flashes).



If the USB key stick not been inserted, the  icon continues to flash until it is inserted.

2. Once a function has been enabled, press  to confirm (the button turns red and the  icon stops flashing). To

cancel the operation, press the  button.

3. Once completed, the  button becomes white again and after a few moments you are taken back to the home screen.



The appliance ID is useful when downloading recipe files or HACCP data from multiple ovens onto a USB device; there is no risk of the files being overwritten as they remain separate and are indicated with the ID itself.

Resetting the date and time

From the home screen:

1. Press and hold the  button.
2. Follow the instructions as described in the section regarding switching on the appliance for the first time (see "First use").



The appliance ID settings screen is also displayed during this operation, but it cannot be changed (see "Setting the appliance ID").

Special functions for the manager

Factory reset



Function that allows you to reset the current time, reset the appliance ID, delete all saved recipes, reset the temperature measurement unit in degrees C and deactivate the recipes lock.

From the home screen:

1. Press the  and  buttons at the same time for at least 8 seconds
2. If the command has been accepted, all the buttons will flash red for a few seconds and you are taken to the standby screen, without the time indication.



After a factory reset, the current time has to be re-entered (see "First use").

Cooking advice

General advice

- Use a fan assisted function to achieve consistent cooking at several levels.

- It is not possible to shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside).

Advice for cooking meat

- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- Turn the food to brown on both sides.
- Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is hard, it is ready; if not, it needs to be cooked for a few more minutes.

Advice for cooking desserts/pastries and biscuits

- Use dark metal moulds: they help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- To check whether the dessert is cooked right through: At the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.

Advice for defrosting

- Place frozen foods without their packaging in a lidless container on the first shelf of the oven.
- Avoid overlapping the food.
- To defrost meat, use the rack placed on the second level and a tray on the first level. In this way, the liquid from the defrosting food drains away from the food.

To save energy

- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.

Advice for cooking using fan assisted functions

The fan can operate at two different speeds:

- The maximum speed (MAX), associated with maximum circulaire heating element power, is suitable for high-temperature cooking and for large-size foods (cakes, meat, fish, first courses etc.).
- The minimum speed (MIN), associated with minimum circulaire heating element power, is suitable for delicate cooking and small-size foods (pastries and vegetables).

CLEANING AND MAINTENANCE

Cleaning the appliance



See General safety instructions.

Cleaning the surfaces

To keep the surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

Ordinary daily cleaning

Always and only use specific products that do not contain abrasives or chlorine-based acids.

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Cleaning the exhaust

For correct operation of the appliance and to avoid any risk of damage, the smoke evacuation area must be kept clean and dry on a regular basis.

Food stains or residues

Do not use steel sponges and sharp scrapers as they will damage the surface.

Use normal, non-abrasive products and a wooden or plastic tool, if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

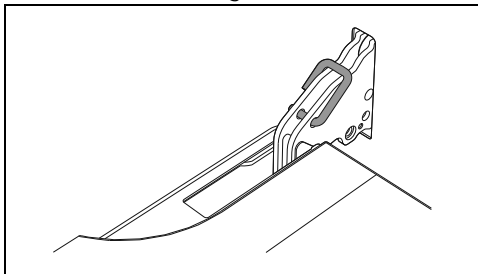
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

Cleaning the door

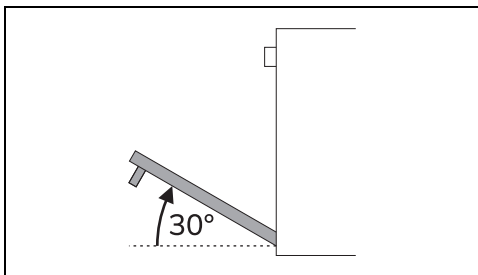
Door disassembly

For easier cleaning it is recommended to remove the door and place it on a tea towel. To remove the door proceed as follows:

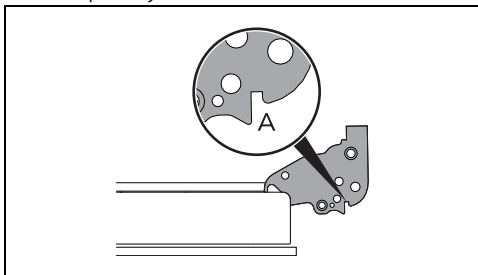
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.



3. To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections A are resting completely in the slots.



4. Lower the door and once it is in place remove the pins from the holes in the hinges.

Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen

roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.

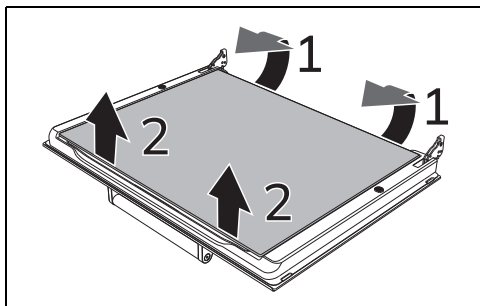
Removing the internal glass panes



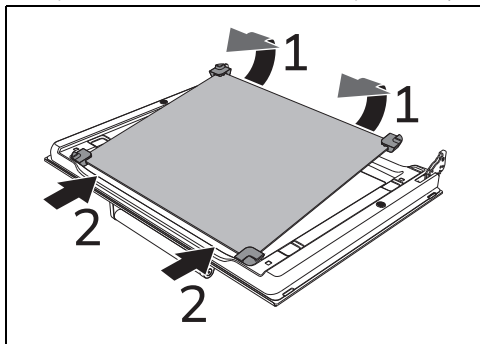
Ensure you have locked the door hinges before removing the glass panes.

For easier cleaning the internal glass panes of the door can be removed.

1. Remove the internal glass panel by pulling the rear part gently upwards, following the movement indicated by the arrows (1).
2. Then, pull the front part upwards (2). This way, the 4 pins attached to the glass detach from their housings in the oven door.



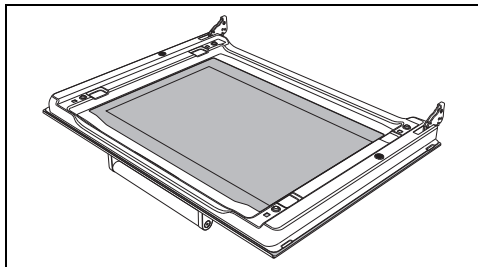
3. Remove the middle pane by lifting it upwards (models with inner pane only).



Make sure that you replace all the rubber protections for the intermediate glass panel in exactly the same position.

4. Clean the external glass pane and the panes removed previously. Use absorbent kitchen roll. In case of

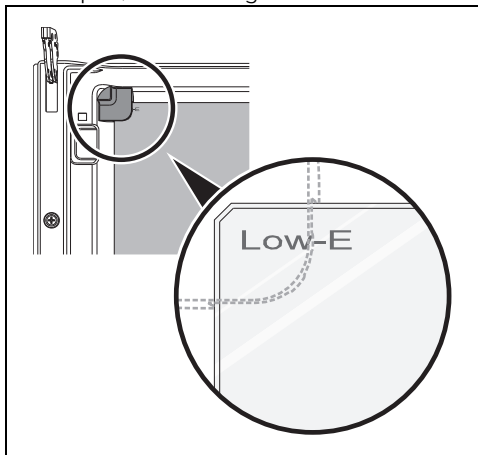
stubborn dirt, wash with a damp sponge and neutral detergent.



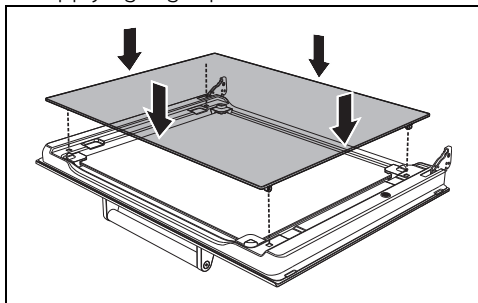
"Low-E" can be found at the rear left corner of the intermediate glass panel.

When the glass panel is put back, it should be possible to read it through the glass.

5. Replace the intermediate glass panel so that "Low-E" can be seen when the door is open, as in the figure below.



6. Reposition the internal glass pane. Take care to centre and insert the 4 pins into their housings in the oven door by applying slight pressure.



Cleaning the oven cavity

In order to keep your oven in the best possible condition, clean it regularly after letting it cool down.

Avoid letting food residue dry inside the oven cavity, as this could damage the enamel.

Take out all removable parts before cleaning.

For easier cleaning, it is recommended to remove:

- the door;
- The rack/tray support frames.



In the event you are using specific cleaning products, we recommend running the oven at maximum temperature for 15-20 minutes in order to eliminate any residue.

Drying

Cooking food generates moisture inside the appliance. This is a normal phenomenon and does not affect the appliance's operation in any way.

Each time you finish cooking:

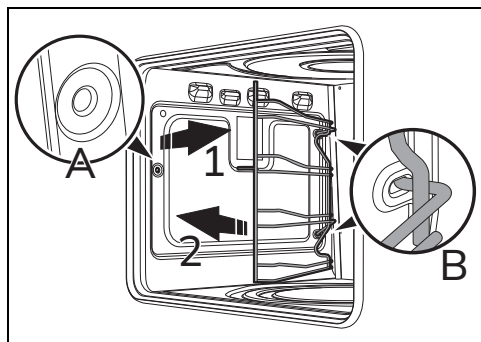
1. Let the appliance cool down.
2. Remove any dirt from inside the appliance.
3. Dry the interior of the appliance with a soft cloth.
4. Leave the door open until the inside of the appliance has dried completely.

Removing rack/tray support frames

Removing the rack/tray support frames enables the sides to be cleaned more easily.

To remove the rack/tray support frames:

- Pull the frame towards the inside of the oven to unhook it from the groove A, and then slide it out of the seats B at the back.



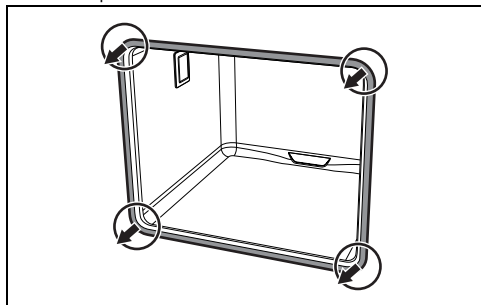
- When cleaning is complete, repeat the above procedures to put the rack/tray support frames back in.

Extraordinary maintenance

Removing and installing the seal

To remove the appliance seal:

- Unhook the clips located in the 4 corners then pull the oven seal outwards.



To fit the appliance seal:

- Hook the fasteners located in the 4 corners onto the oven seal.

Tips for maintenance of the appliance seal.

The appliance seal should be soft and elastic.

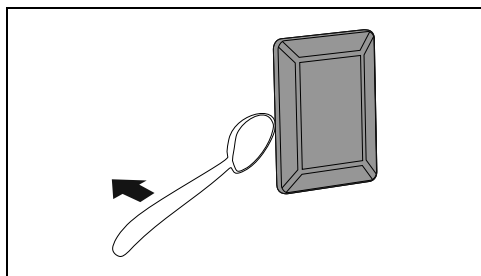
To keep the appliance seal clean, use a non-abrasive sponge and wash with lukewarm water.

Replacing the internal light bulb



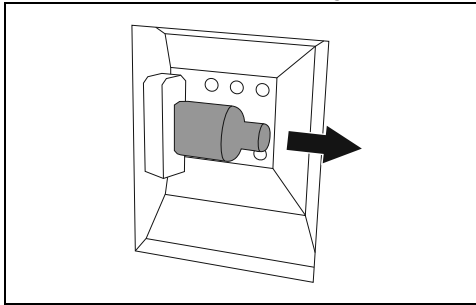
Power voltage
Danger of electrocution

- Unplug the appliance.
 - Wear protective gloves.
1. Completely remove all accessories from inside the oven.
 2. Remove the rack/tray support frames.
 3. Use a tool (e.g. a spoon) to remove the bulb cover.



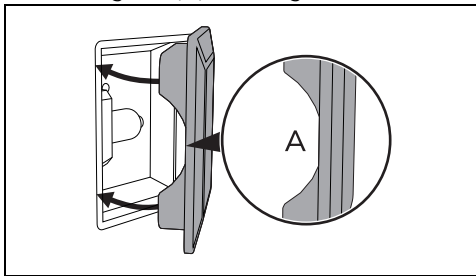
Take care not to scratch the enamel of the oven cavity wall.

4. Slide out and remove the light bulb.



Do not touch the halogen light bulb directly with your fingers, use an insulating material.

5. Replace the light bulb with one of the same type (40 W).
6. Refit the cover. Ensure the moulded part of the glass (A) is facing the door.



7. Press the cover completely down so that it attaches perfectly to the bulb support.

What to do if...

The appliance is not working properly:

- The timer knob is in the 0 position.
- The plug is not properly inserted in the socket.
- The electrical system is damaged or not working properly.
- The fuses have blown or the circuit breakers are off/have tripped.

The appliance cooks food either too slowly or too quickly

- The temperature setting is incorrect.

Moisture forms inside the appliance and on the food:

- The foods are being left in the appliance for too long after cooking. Do not leave them in the appliance for more than 15-20 minutes after the end of the cooking time.

This appliance meets current safety regulations for electrical appliances. To prevent safety hazards for users, all technical inspections or repairs must be carried out by qualified personnel.



If the appliance is not working properly, before calling Technical Support, ensure that the procedures listed above have been performed.

INSTALLATION

Electrical connection

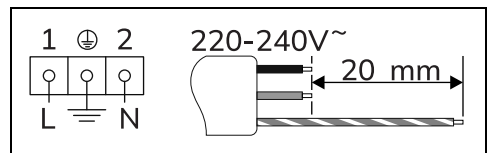


See General safety instructions.



If the phase voltage drops below 190V~, the performance of the appliance may suffer, not due to the product itself.

- 220-240 V~



3 x 1.5 mm² H07RN-F three-core cable.



The values indicated refer to the cross-section of the internal conductor.



The aforementioned power cables are sized taking into account the coincidence factor (in compliance with standard EN 60335-2-6).

General information

Check the grid characteristics against the data indicated on the plate.

The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance. Do not remove this plate for any reason.

Perform the ground connection using a wire that is 20 mm longer than the other wires.

The appliance can work in the following modes:

Cable replacement



Power voltage Danger of electrocution

- Disconnect the mains power supply.
 - Replacement of the electrical connection cable must only be carried out by qualified technical personnel.
1. Unscrew the rear casing screws and remove the casing to access the terminal board.
 2. Replace the cable.
 3. Make sure that the cables follow the best route in order to avoid any contact with the appliance.

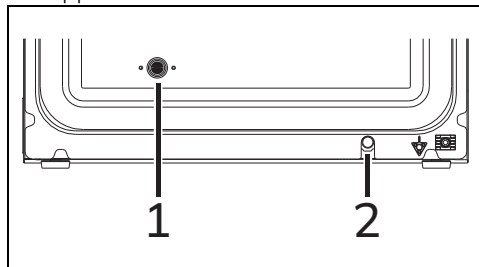
Water connection



Improper use Risk of damage to the appliance

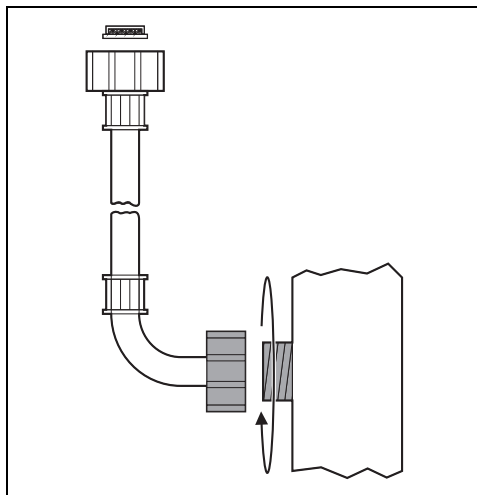
- If the water pipe is new or has not been used for a long time, before making the connection, let the water flow to ensure that it is clear and free from impurities.
- The inlet pressure should be between a minimum of 0.05 MPa and a maximum of 0.5 MPa.

The opening for the plumbing and electrical connections are located on the rear panel of the appliance.



1. Internal humidification connection.
 2. Electrical connection terminal.
- Connect the inlet 1 to a threaded $\frac{3}{4}$ water

outlet.



Positioning



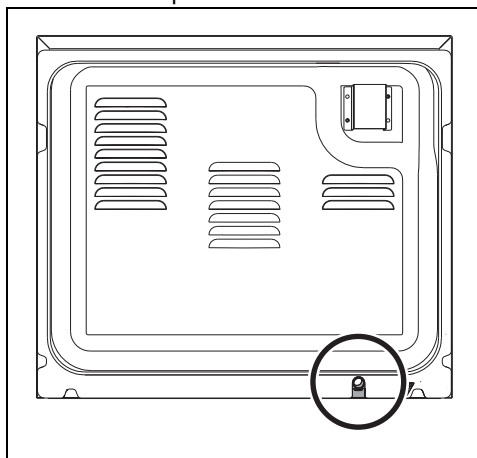
See General safety instructions.



Improper installation Risk of injury

- The appliance support base should not exceed a height of 1.60 m from the floor.

Position of the power cable

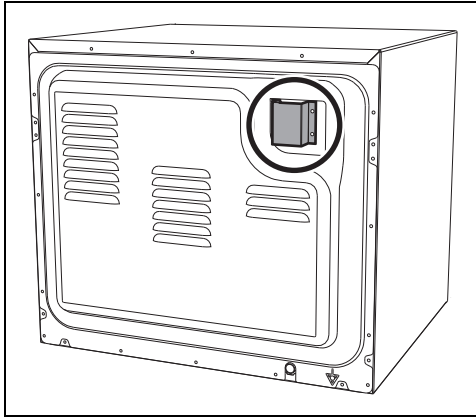


Levelling

Level the appliance on the ground using the adjustable legs. The foot has a range of 10 mm.

Steam outlet exhaust

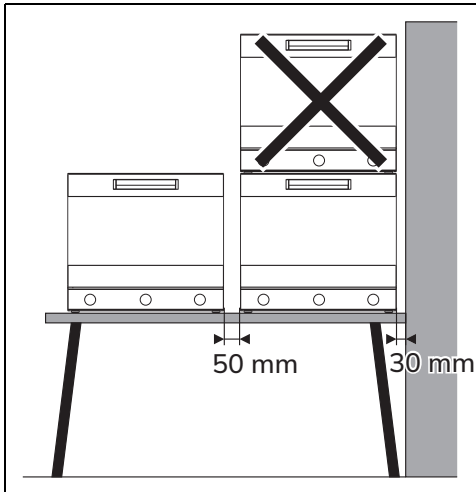
There is an outlet on the back of the appliance for discharging steam produced during cooking.



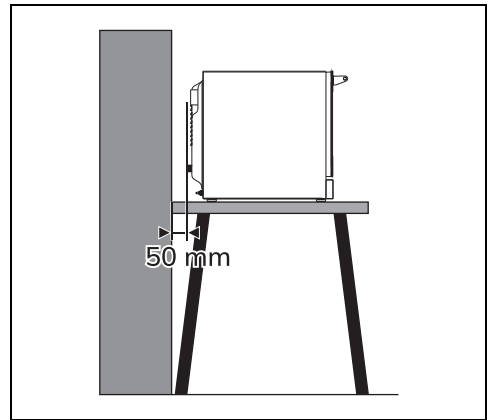
Make sure that it is not obstructed in any way. Avoid crushing them.

Multiple installations

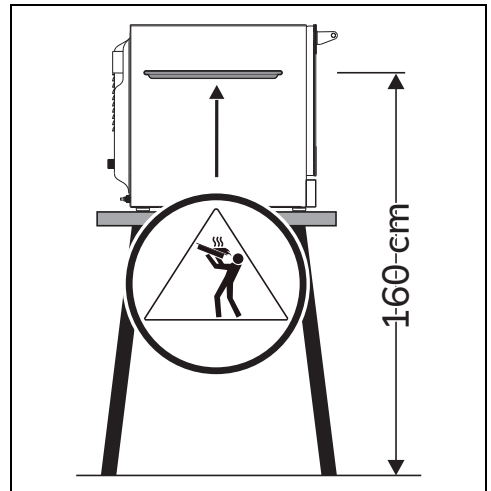
If multiple appliances are installed together, place two or more appliances side by side at a distance of 50 mm between them, positioning them at least 50 mm from the rear wall and 30 mm from any side walls.



Appliances may not be installed one above another.



The appliance must be installed on a worktop. Do not install the appliance on the floor.



**High food temperature
Danger of burns**

- For safety reasons, **DO NOT** position the uppermost tray at a height above 160 cm.
- If necessary, it is **MANDATORY** to apply the supplied adhesive label at the height indicated in the figure above.