



# Combination Oven

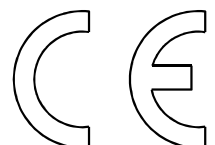
Sapiens Reloaded Series - Electric and Gas,  
with Direct Steam - (Aus / NZ Only)

Sapiens Reloaded Compact Series - Electric - (Aus / NZ Only)



## User Operating Manual

Date Purchased	_____
Serial Number	_____
Dealer	_____
	_____
Service Provider	_____
	_____



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**- ORIGINAL INSTRUCTIONS**

## 1 • GENERAL REMINDERS

We are confident that you will be delighted with your Blue Seal Sapiens Reloaded Series / Compact Series Combi Ovens, and it will become a most valued appliance in your commercial kitchen.

To ensure you receive the utmost benefit from your new Blue Seal appliance, there are two important things you can do.

### **Firstly**

Please read the instruction book carefully and follow the directions given. The time taken will be well spent.

### **Secondly**

If you are unsure of any aspect of the installation, instructions or performance of your appliance, contact your BLUE SEAL dealer promptly. In many cases, a phone call could answer your questions.

### **WARNING:**

**INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS ,ARE TO BE POSTED IN A PROMINENT LOCATION. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.**

### **WARNING:**

**THE OPERATOR MUST TAKE GREAT CARE TO USE THE EQUIPMENT SAFELY AND TO GUARD IT AGAINST THE RISK OF FIRE.**

- **THE APPLIANCE MUST NOT BE LEFT 'ON' UNATTENDED.**
- **IT IS RECOMMENDED THAT A REGULAR INSPECTION IS MADE BY A QUALIFIED SERVICE PERSON TO ENSURE CORRECT AND SAFE OPERATION OF YOUR APPLIANCE IS MAINTAINED.**
- **DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**

### **WARNING:**

**IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS APPLIANCE.**



## 1 • GENERAL REMINDERS

### • MAXIMUM PERMISSIBLE CAPACITY

The maximum load for the oven is indicated in the table below.

No. of Trays	Maximum Capacity per Level	Maximum Capacity of the Oven
6 GN 2/3	7 Kg.	18 Kg.
6 GN 1/1	10 Kg.	30 Kg.
7 x GN 1/1	15 Kg.	35 Kg.
10 x GN 1/1	15 Kg.	50 Kg.
7 x GN 2/1 14 x GN 1/1	25 Kg.	70 Kg.
7 x GN 1/1 + 10 x GN 1/1	15 Kg.	35 Kg. + 50 Kg.
10 x GN 2/1 20 x GN 1/1	25 Kg.	90 Kg.
20 x GN 2/1 40 x GN 1/1	25 Kg.	180 Kg.

### **IMPORTANT:**

**The value indicated includes the weight of accessories.**

**Do not exceed the indicated loads. Exceeding the maximum load could damage the oven.**

# 1 • GENERAL REMINDERS

## CAUTION:

- This appliance is for professional use and is only to be used by authorised people.
- Only authorised service persons should be used to carry out installation, servicing or gas conversion operations (Refer to Installation and Operating Manuals).
- Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.

Repairs may become necessary over time; these and all major servicing operations must be performed exclusively by technicians employed by the manufacturer or an authorised 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 will cause 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 on the appliance are shown on the rating plate, located on the bottom right hand side of the oven.

- 1.8** Each appliance is equipped with a rating plate identifying the model and its main specifications.

- 1.9** In the event of technical assistance being required, provide as much detailed information about the fault as possible, so that a service technician will be able to identify and resolve the fault.

LOGO		
TYP. XXXXXXXX		
2010	NR	XXXXXXXXXX
3N AC 400V 50Hz		
1 x 0.25 kW	TOT 6.25 kW	kPa 200 - 500 
IPX 5 		

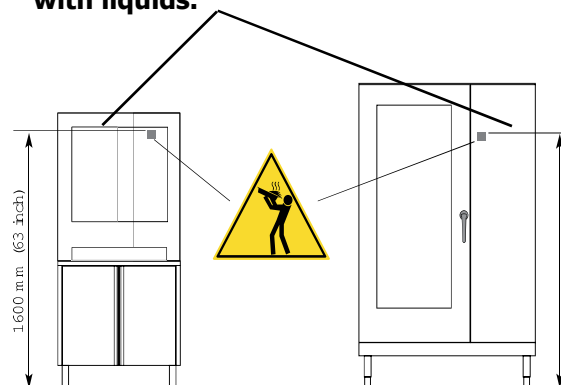
LOGO		
TYP. XXXXXXXX		
2010	NR	XXXXXXXXXX
EN 203/A1 AC 230V 50Hz		
1 x 0.55 kW	TOT 1 kW	Σ Qn 40 kW
A3 <input type="checkbox"/> B13 <input type="checkbox"/> B23 <input type="checkbox"/>	kPa 200 - 500 	
G 25 / m³/h	G 20 / m³/h	G 30 3.16 Kg/h
Pmax / mbar	Pmax / mbar	Pmin / mbar
Pmin / mbar	Pmin / mbar	Pmin / mbar
IT	Cat. II 2H3+	P mbar 20; 28-30/37
IPX 5  0085		

- 1.10** In the event of breakdown or faulty operation, switch 'Off' the oven immediately.

- 1.11** The room in which the oven is installed must be well ventilated.

- 1.12** Safety Sticker.

- **Maximum height for inserting containers with liquids.**



- **ATTENTION to avoid scalding, do not use the containers filled with liquid or food which, through cooking become fluid, at levels higher than those which can be observed.**

## 2 • POINTS TO REMEMBER

- 2.1** Before any food is cooked in a new oven, the interior must be thoroughly cleaned (see Section 22, 'Manual 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 oven door carefully after steam cooking, 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:**

**Cooking with alcohol added is not 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.

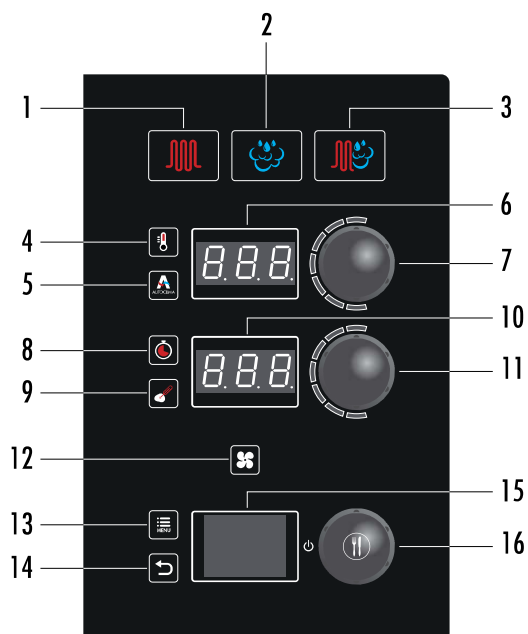
**2.11 To ensure long term efficiency and reliability of the oven, scheduled servicing should be carried out at least once a year. Customers are recommended to sign a service agreement.**

- 2.12 Do not spray cold water on the hot oven. To cool the oven correctly, follow the procedure indicated in paragraph 3.11.**

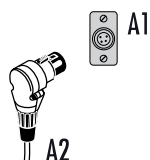
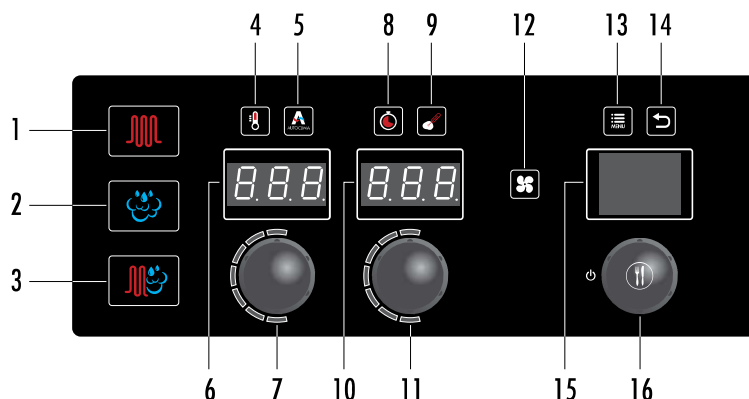
- 2.13** To ensure maximum efficiency of the cleaning system, **the drawer cap and its slot must be kept clean following every detergent delivery.**

### 3 • DESCRIPTION OF DISPLAY AND KEYS

#### SAPIENS



#### COMPACT SAPIENS



- 1** - Convection mode button
- 2** - Steam mode button
- 3** - Combined convection/steam mode button
- 4** - Cooking chamber temperature button
- 5** - Button to start automatic humidifier (AUTOCLIMA),  
Button for manual humidifier
- 6** - Display for showing cooking chamber temperature and  
programme/recipe
- 7** - Knob for setting/selection temperature
- 8** - Cooking time button
- 9** - Button to start cooking with core probe

- 10** - Display showing cooking time, core product  
temperature
- 11** - Knob for setting/selection core time/temperature
- 12** - Fan speed button
- 13** - Menu button
- 14** - Back button
- 15** - Display showing fan speed, favourites, menus,  
programmes, settings, services
- 16** - Knob for setting/selection fan speed, favourites, menus,  
programmes, settings, services - Mains switch
- A1** - Connection to core probe
- A2** - Core probe

### 3 • DESCRIPTION OF DISPLAY AND KEYS

#### 3.1 GENERAL SWITCH / SCROLL & PUSH KNOB (KNOB 16)

Activates control panel, activates self-diagnosis.

To turn on, press knob **16 for 3 seconds**.

Turn the knob to change the values shown on display **15**.

To turn off, press knob 16 for 3 seconds.

#### 3.2 CONVECTION (BUTTON 1)

CONVECTION cooking mode button.

#### 3.3 STEAM (BUTTON 2)

STEAM cooking mode button.

#### 3.4 COMBI (BUTTON 3)

COMBI cooking mode button (Convection + Steam).

#### 3.5 TEMPERATURE (BUTTON 4)

Used to set the temperature of the cooking chamber.

#### 3.6 CONTROL BUTTON AUTOMATIC MOISTURE (BUTTON 5)

This button also manually supplies moisture if pressed after cooking has begun (button light on).

This function is used for products that require additional moisture during cooking. Keep the button pressed for the amount of time that moisture should be injected into the cooking chamber.

#### 3.7 TIME (BUTTON 8)

Used to set the oven's cooking time.

#### 3.8 CORE PROBE (BUTTON 9)

Used to activate core probe cooking settings.

#### 3.9 FAN SPEED (BUTTON 12)

Used to activate the fan speed settings.

#### NOTE: Open door rapid cooling

This function is activated only when the oven door is open. If button 12 is pressed for 5 seconds, the fan is activated to allow a rapid fall in the cooking chamber temperature, up to 50°C.

**This function is particularly useful in cases where the oven needs to be cleaned immediately after cooking.**

#### 3.10 MENU (BUTTON 13)

This gives you access to the ICS programmes, Personal programmes, programming, wash, settings and service.

#### 3.11 BACK (BUTTON 14)

This will take you back to the previous menu / exits the function.

**NOTE: The oven is fitted with an automatic system to lower the temperature, which works in all cooking modes. If the temperature exceeds the one on the display by 30°C, the moisture function will automatically inject cold water into the cooking chamber, rapidly lowering the temperature. This avoids the risk of cooking the product at a temperature that is too high. In addition, the injection of moisture prevents the food from drying out.**

## 4 • MANUAL COOKING SETTINGS

### OPERATIONS

#### 4.1 SWITCHING ON

Press knob **16** for 3 seconds. If an error code appears on displays 715, see chapter "Self-diagnosis and Errors Guide".

#### 4.2 SELECT THE COOKING MODE

Press the desired cooking mode button (**1 - 2 - 3**). The cooking mode led will remain lit with a fixed light. The oven starts.

#### 4.3 SETTING THE TEMPERATURE

The default temperature is shown on the temperature display. Turn knob **7** to set the temperature (right to increase, left to decrease), which will be shown on display **6**. Confirm by pressing knob **7** or wait 10 seconds.

#### 4.4A SETTING THE TIME

The time display **10** reads [InF]. Turn knob **11**:  
- to the right to set the cooking time;  
- to the left to set an infinite cooking time [InF] or preheat the cooking chamber [PrE].

Or

#### 4.4B SETTING THE CORE PROBE

See chapter "Setting the Core Probe".

Confirm by pressing knob **11** or wait 10 seconds.

#### 4.5 SETTING AUTOMATIC MOISTURE CONTROL

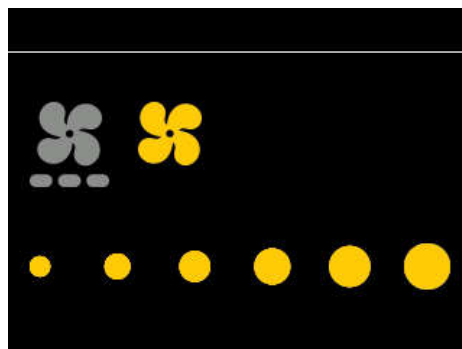
See chapter "Automatic moisture control system".

Confirm by pressing knob **7** or wait 10 seconds.

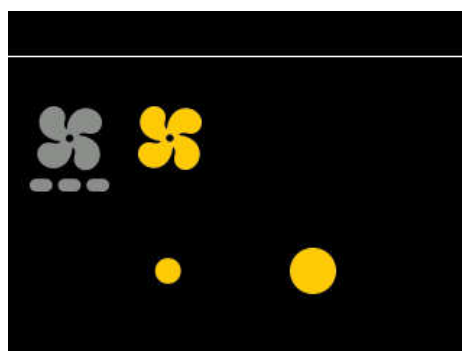
#### 4.6 SETTING THE FAN SPEED

Press button **12**. To set the fan speed, turn knob 16 (right to increase, left to decrease), which will be shown on display **15**.

#### SAPIENS / 6 FAN SPEEDS



#### COMPACT SAPIENS / 2 FAN SPEEDS



Confirm by pressing knob **16** or wait 10 seconds.

## 4 • MANUAL COOKING SETTINGS

### OPERATIONS

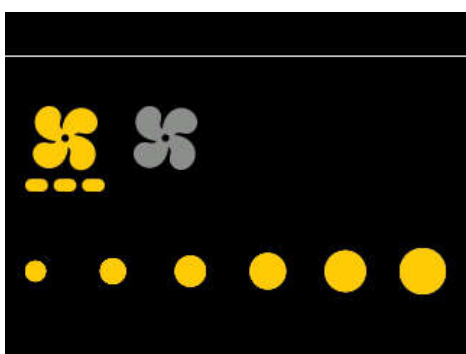
#### SET INTERMITTENT FAN:

To set intermittent fan, turn the knob further left until the symbol below lights up.

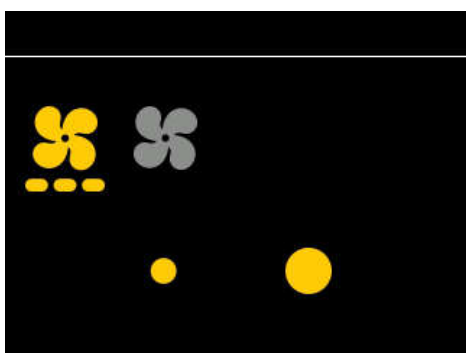


To set the fan speed, turn knob **16** (right to increase, left to decrease), which will be shown on display **15**.

#### SAPIENS / 6 FAN SPEEDS



#### COMPACT SAPIENS / 2 FAN SPEEDS



Confirm by pressing knob **16** or wait 10 seconds.

## 4 • MANUAL COOKING SETTINGS

### START COOKING

### OPERATIONS

Insert products for cooking into cooking chamber.  
Also see chapter "Practical Recommendations".  
If you have chosen standard cooking with the core probe, see chapter "Setting the core probe".

#### Now...

**temperature display 6** shows the real temperature of the cooking chamber.

time display 10 shows how much time remains until cooking is complete.

#### 4.7 END OF COOKING

If infinite cooking time has been selected, stop cooking manually by pressing button **14**.

If a cooking time or a temperature for the core probe has been set, when the time has expired or the temperature set for the core probe has been reached, an acoustic signal will notify you that cooking has finished. (cooking mode led flashing)  
To stop the sound, simply open the door or turn knob **(7 - 11)**.

Remove the product from the cooking chamber in accordance with instructions in paragraph 2.7 of the chapter "Special Instructions".



## 5 • PROGRAM SETTINGS AND STORAGE

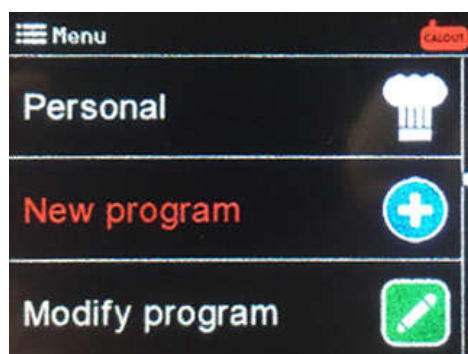
### OPERATIONS

#### 5.1 TURNING THE OVEN ON

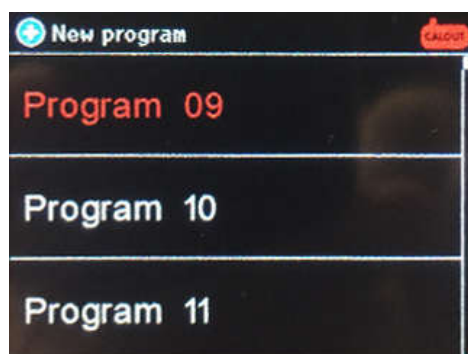
**Press knob 16 for 3 seconds.** If an error code appears on displays 715, see chapter "Self-Diagnosis and Errors Guide".

#### 5.2 SELECTING A PROGRAMME

Press the MENU button **13**, turn knob **16** until "New Programme" is displayed and confirm by pressing knob **16**.



Turn knob **16**, select one of the free programmes and confirm by pressing knob **16**.



#### 5.3 SELECT THE COOKING MODE

The Leds on cooking mode buttons flash: **press the desired cooking mode button (1 - 2 - 3)**. The cooking mode led will remain lit with a fixed light.

#### 5.4 SETTING THE TEMPERATURE

The default temperature is shown on the temperature display. Turn knob 7 to set the temperature (right to increase, left to decrease), which will be shown on display 6.

Confirm by pressing knob 7 or wait 10 seconds.

#### 5.5A SETTING THE TIME

The time display **10** reads **[InF]**. Turn knob **11**:

- to the right to set the cooking time;
- to the left to set an infinite cooking time **[InF]** or preheating the cooking chamber **[PrE]**.

Or

#### 5.5B SETTING THE CORE PROBE

See chapter "Setting the Core Probe".

Confirm by pressing knob **11** or wait 10 seconds.

#### 5.6 SETTING AUTOMATIC MOISTURE CONTROL

See chapter "Automatic Moisture Control System".

Confirm by pressing knob **7** or wait 10 seconds.

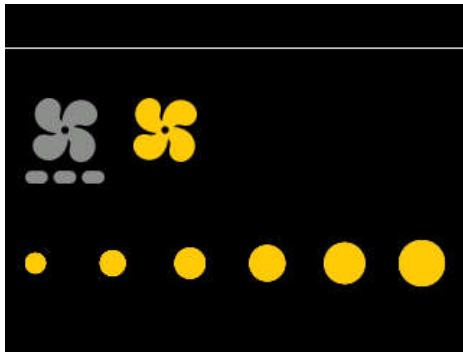
## 5 • PROGRAM SETTINGS AND STORAGE

### OPERATIONS

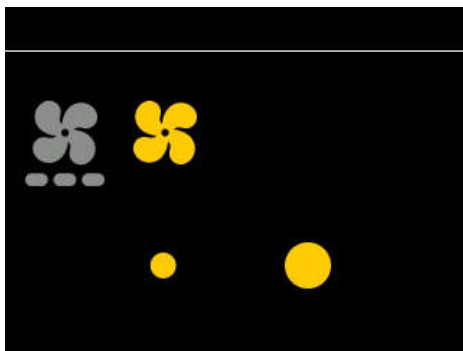
#### 5.7 SETTING THE FAN SPEED

Press button 12. To set the fan speed, turn knob 16 (right to increase, left to decrease), which will be shown on display 15.

##### SAPIENS / 6 FAN SPEEDS



##### COMPACT SAPIENS / 2 FAN SPEEDS



Confirm by pressing knob 16 or wait 10 seconds.

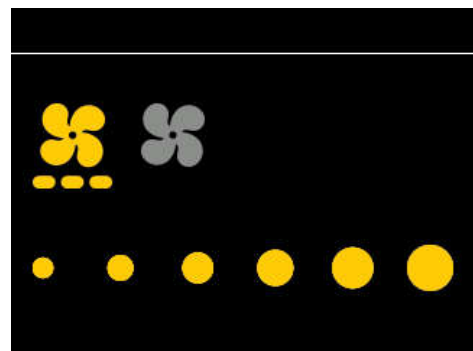
#### SET INTERMITTENT FAN:

To set intermittent fan, turn the knob further left until the symbol below lights up.

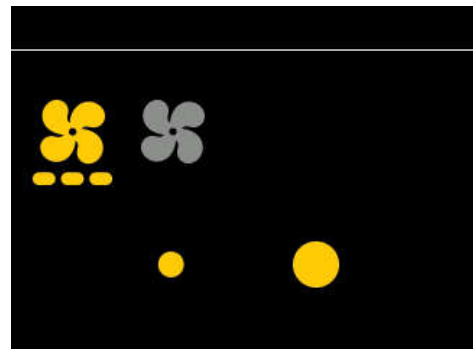


To set the fan speed, turn knob 16 (right to increase, left to decrease), which will be shown on display 15.

##### SAPIENS / 6 FAN SPEEDS



##### COMPACT SAPIENS / 2 FAN SPEEDS



Confirm by pressing knob 16 or wait 10 seconds.

## 5 • PROGRAM SETTINGS AND STORAGE

### OPERATIONS

#### 5.8 SELECTING PHASE 2 AND SUBSEQUENT PHASES (UP TO 9 PHASES)

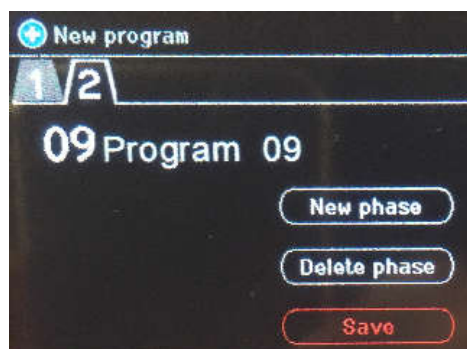
Turn knob **16**, select "New Phase" and confirm by pressing knob **16**.



Set as per paragraph 5.3. If additional phases are needed, follow the same sequence.

#### 5.9 STORING THE PROGRAMME

Turn knob **16**, select "Save" and confirm by pressing knob **16**.



#### 5.10 SETTING THE PROGRAMME ICON

Turn knob **16**, select "Icon" and confirm by pressing knob **16**.



Turn knob **16**, select the desired icon and confirm by pressing knob **16**.



## 5 • PROGRAM SETTINGS AND STORAGE

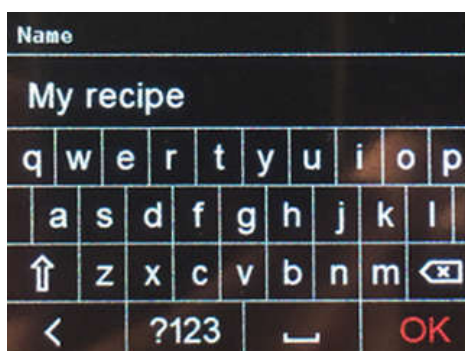
### OPERATIONS

#### 5.11 SETTING THE PROGRAMME NAME

Turn knob **16**, select "Name" and confirm by pressing knob **16**.



Set the name of the programme by turning the knob and confirming the selected letter by pressing knob **16**. After setting the programme name, select "OK" and confirm by pressing knob **16**.



#### 5.12 SAVING

Select "Save" and confirm by pressing knob **16**.



# 6 • SELECTING AND STARTING A RECORDED PROGRAMME

## OPERATIONS

### 6.1 TURNING THE OVEN ON

**Press knob 16 for 3 seconds.** If an error code appears on displays 715, see chapter "Self-Diagnosis and Errors Guide".

### WARNING:

**If the programme uses the core probe, connect the probe to the front panel, otherwise the error message "Probe Pin Error" will appear. See chapter "Self-Diagnosis and Errors Guide".**

### 6.2 RECALLING

Press the MENU button 13, turn knob **16** until "Personal" is displayed and confirm by pressing knob **16**.  
Turn knob **16** by selecting the programme that you want to recall, shown on display **15** and confirm by pressing knob **16**.

### 6.3 STARTING

#### 6.3 a

#### STARTING A PROGRAMME WITH PRE-HEATING

If the programme recalled includes a preheating phase, the writing **[PrE]** appears on display **10** and the oven starts.  
A cyclical acoustic signal will be heard and the writing **[LoA]** will appear on the display to notify that the chamber has reached temperature.  
Insert the food (if the programme has core probe phases, insert the probe into the product).  
Close the door.  
Display **15** shows the second phase, indicating that the second cooking phase has started.

#### 6.3 b

#### STARTING A PROGRAMME WITHOUT PRE-HEATING

Insert the food (if the programme has core probe phases, insert the probe into the product).  
Turn knob **16**, select "Skip Phase" and confirm by pressing knob **16**.  
An acoustic signal indicates that the pre-heating phase has been excluded.

### WARNING:

**Pre-heating is not necessary only when the cooking chamber has already reached temperature.**

#### 6.3 c

#### STARTING A RECORDED PROGRAMME WITHOUT PRE-HEATING

Insert the food (If the programme has core probe phases, insert the probe into the product).

## 7 • SELECTING AND STARTING A STORED RECIPE

### 7.1 TURNING THE OVEN ON

**Press knob 16 for 3 seconds.** If an error code appears on displays 715, see chapter "Self-Diagnosis and Errors Guide".

### 7.2 RECALLING

Press the MENU button **13**, select "Interactive Cooking" by pressing knob **16**.



Turn knob **16** by selecting the recipe that you want to recall, shown on display **15** and confirm by pressing knob **16**.



#### WARNING:

**If the recipe uses the core probe, connect the probe to the front panel, otherwise the error message "Probe Pin Error" will appear. See chapter "Self-Diagnosis and Errors Guide".**

### 7.3 STARTING

#### 7.3 a

##### STARTING A RECIPE WITH PRE-HEATING

If the recipe recalled includes a preheating phase, the writing **[PrE]** appears on display **6**.

A cyclical acoustic signal will be heard and the writing **[LoA]** will appear on the display to notify that the chamber has reached temperature.

Insert the food (If the programme has core probe phases, insert the probe into the product).

Close the door.

Display **15** shows the second phase, indicating that the second cooking phase has started.

#### 7.3 b

##### STARTING A RECIPE WITHOUT PRE-HEATING

Insert the food (if the recipe has core probe phases, insert the probe into the product).

Turn knob **16**, select "Skip Phase" and confirm by pressing knob **16**.

An acoustic signal indicates that the preheating phase has been excluded.

#### WARNING:

**Pre-heating is not necessary only when the cooking chamber has already reached temperature.**

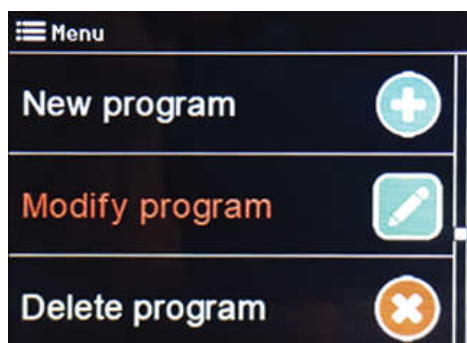
## 8 • MODIFYING A STORED PROGRAMME

### 8.1 TURNING THE OVEN ON

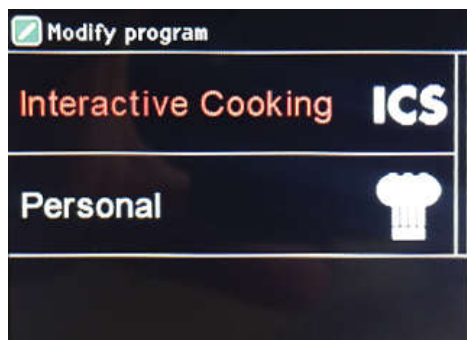
**Press knob 16 for 3 seconds.** If an error code appears on displays 715, see chapter "Self-Diagnosis and Errors Guide".

### 8.2 RECALLING

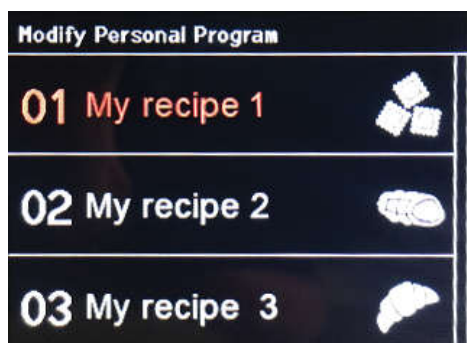
Press the MENU button **13**, turn knob **16** until "Modify Programme" is displayed and confirm by pressing knob **16**.



Select the type of programme you want to modify: "Interactive Cooking" or "Personal" by turning knob **16** and confirming by pressing knob **16**.



Select the programme to modify by turning knob **16** and confirming by pressing knob **16**.



### 8.3 MODIFYING

Make the desired modifications as per Chapter 5 "Setting and Storing a Programme".

### 8.4 SAVING

After modifying the programme, select "Save" and confirm by pressing knob **16**.



Choose between:

"Save with Name" to save the changes made and rename the programme.

**NOTE: Preset recipes can only be saved by renaming them.**

"Save" to save the programme changes.

"Edit" to go back to the editing screen.



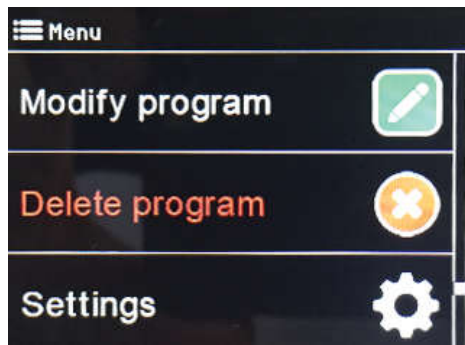
## 9 • DELETING A STORED PROGRAMME

### 9.1 SWITCHING ON

**Press knob 16 for 3 seconds.** If an error code appears on displays 715, see chapter "Self-Diagnosis and Errors Guide".

### 9.2 RECALLING

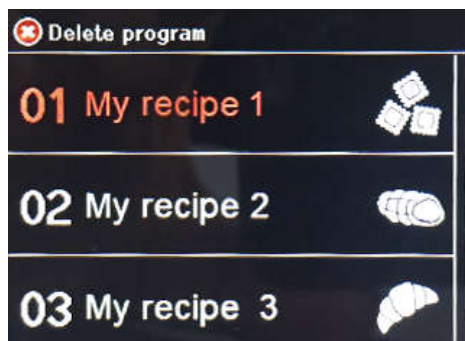
Press the MENU button **13**, turn knob **16** until "Modify programme" is displayed and confirm by pressing knob **16**.



Confirm you want to delete the programme by selecting "OK" and pressing knob **16**.



Select the programme to delete by turning knob **16** and confirming by pressing knob **16**.





## 10 • TEMPORARILY MODIFYING A STORED PROGRAMME / RECIPE

### Foreword

The oven allows the temporary modification of the stored programme, i.e. for the current cooking operation only.

This may be essential when the programme is stored for a product with a different size, therefore it may be necessary to increase cooking times, raise the temperature or change any other type of parameter.

## OPERATIONS

Recall the set programme and start cooking as per previous instructions.

### To modify a stored programme:

#### Cooking Mode

... press the button that corresponds to the desired cooking mode **(1 - 2- 3)**, the change will be automatically saved.

#### Increasing / decreasing the temperature

... turn knob **7** to set the new temperature, confirm by pressing knob **7** or wait 10 seconds (TIME OUT), the change will be automatically saved.

#### Increasing / decreasing the time

... turn knob **11** to set the new time, confirm by pressing knob **11** or wait 10 seconds (TIME OUT), the change will be automatically saved.

#### Increasing / decreasing the core probe temperature

... turn knob **11** to set the new temperature, confirm by pressing knob **11** or wait 10 seconds (TIME OUT), the change will be automatically saved.

#### Increasing / decreasing the AUTOMATIC MOISTURE CONTROL value

... press button **5**, turn knob **7** to set the new value, press button **5** to confirm or wait 10 seconds (TIME OUT), the change will be automatically saved.

**NOTE:** Display **15** shows the icon below and indicates the temporary change to the programme.



The change will be deleted when cooking is complete: the original version of the programme will remain.

## 11 • SETTING THE CORE PROBE

### Foreword

The core probe allows cooking regulated by the product's core temperature. The oven stops the cooking process as soon as the core of the product reaches the set temperature, without the need to set a cooking time.

The core probe can easily be used as a portable thermometer. By inserting the probe on connection **A1** with the oven in any cooking time mode, if button **9** is pressed for several seconds, display **10** will show the probe temperature for a few seconds. This permits checking the temperature at the core of the product when it is not being cooked, outside the oven.

## OPERATIONS

### 11.1 COOKING WITH THE CORE PROBE

**Attention:** if cooking with the core probe and the error message "Pin Probe Error" appears on display **15**, you must connect the core probe to connection **A1**. If the first cycle is used for pre-heating, the probe pin must be kept outside the cooking chamber; otherwise the programme will not be able to start.

After setting the temperature in the cooking chamber (as per the relevant chapters on settings), press button **9** and turn knob **11** to set the desired core temperature. Attach the probe to the connection **A1**, insert the probe into the product (see chapter "Recommendations for Using Core Probe"), and continue based on the cooking method selected.

Consequently, you have chosen...

#### PRACTICAL EXAMPLE;

##### Settings.

Mode: **Convection**.

Cooking chamber temperature: **140 °C**.

Time: **Infinite**.

Core temperature: **78 °C**.

##### What happens,

Once the core of the product reaches a temperature of 78 °C, with the cooking chamber temperature at 140 °C, heating will stop and will automatically restart when the core temperature reaches 1 °C. Therefore, heating is no longer based on the cooking chamber temperature, but rather works with the selected core probe temperature.

## 11 • SETTING THE CORE PROBE

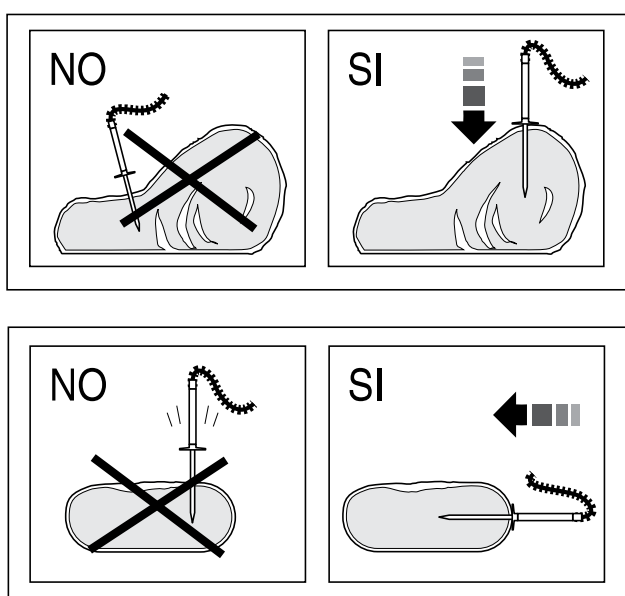
In cooking with this sensor, the position of the core probe is extremely important: The probe must be positioned from the top downwards at the centre of the food to cook and be fully inserted. In pieces where the thickness is less than twice the probe length, the probe should be inserted horizontal to the table top so that the tip of the probe is located in the middle of the food (see the second figure below).

It is also recommended that the food with the probe inserted, is placed into 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 precise 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.
- Compliance with basic requirements of HACCP standard.



## 11 • SETTING THE CORE PROBE

### 11.2 • EXAMPLES OF CORE TEMPERATURE

#### BEEF

FILLET STEAK	from 52°C to 57°C
ROAST BEEF	from 48°C to 55°C
ROAST	from 78°C to 84°C
BOILED	from 87°C a 90°C

#### VEAL

LEG	from 72°C to 75°C
FLANK	from 75°C to 78°C
FRICANDEAU	from 75°C to 78°C
SHOULDER	from 75°C to 80°C
RACK	from 67°C to 72°C
SADDLE	from 67°C to 72°C

#### PORK

LEG	from 65°C to 72°C
RACK	from 65°C to 70°C
LOIN	from 67°C to 72°C
SHOULDER	from 70°C to 75°C
KNUCKLE	from 78°C to 83°C
COOKED HAM	from 65°C to 70°C
PORCHETTA	from 68°C to 73°C

#### LAMB

LEG	from 72°C to 76°C
RACK	from 72°C to 76°C

#### POULTRY

CHICKEN BREAST	from 65°C to 70°C
TURKEY	from 78°C to 83°C
TURKEY BREAST	from 67°C to 72°C
DUCK	from 78°C to 83°C
DUCK BREAST	from 55°C to 57°C

#### FISH

SALMON	from 58°C to 63°C
WHOLE FISH	from 60°C to 65°C

#### PATE' AND TERRINE

PATE'	from 70°C to 75°C
FOIE-GRAS	52°C
CHICKEN TERRINE	from 64°C to 65°C
FISH TERRINE	from 60°C to 65°C

## 12 • AUTOMATIC MOISTURE CONTROL SYSTEM

### Foreword

The automatic moisture control system **AUTOCLIMA** ensures a constant moisture level in the cooking chamber when cooking in convection or combined cycle modes. It performs a dual function. It not only injects moisture, but it also removes moisture from the product when it exceeds the set value.

This is particularly useful in the case of fresh products that may not have the same moisture characteristics every day, but which once cooked, will always have the same appearance and consistency: the level of moisture inside the cooking chamber is constantly indicated during the cooking phase, and remains constant.

This system makes it possible to achieve consistent cooked results for the same product cooked in different quantities.

## OPERATIONS

### 12.1 COOKING WITH THE AUTOMATIC MOISTURE CONTROL SYSTEM

**NOTE: The Cooking Mode must be either Convection or Combi.**

Once cavity or core probe temperature has been set (as described under the relevant chapters on settings), press button **5** to set the desired AUTOMATIC MOISTURE CONTROL, from **h00** (very dry) to **h99** (very moist).

Place the product in the oven and, if the core probe is being used, insert the core probe into the product (see the chapter "Setting the Core Probe"), attach the probe to connection **A1** and proceed according to the cooking method chosen.

### Recommendations

A certain level of experience is required in defining moisture values.

It is impossible to commit a catastrophic error and this function undoubtedly enhances the appearance of the food.

### Suitable for:

Products that tend to dry out, small-sized products or those that tend to release excess moisture (e.g. roast chicken) and especially when re-heating food on a plate.

### Advantages

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

## 13 • FAVOURITE PROGRAMMES

### Foreword;

The "Favourite" function allows you to quickly and easily select the 10 most used cooking programmes (ideal function for standardised and repetitive cooking).

## OPERATIONS

### 13.1 SWITCHING ON

**Press knob 16 for 3 seconds.** If an error code appears on displays 715, see chapter "Self-Diagnosis and Errors Guide".

### 13.2 RECALLING

Turn knob **16** until the programme you want to start is displayed and confirm by pressing knob 16. Cooking starts.



### Foreword;

These programmes are aimed at a cooking process to obtain the best results in terms of presentation, degree of cooking, weight loss reduction and succulence of the product to serve, without direct operator intervention.

## OPERATIONS

### 14.1 EXPRESS REHEATING

#### Foreword

Express reheating is part of an organised kitchen management system:

cooking → blast chilling → preservation  
→ reheating → serving.

Reheating can be done both for the product in the pan and on the plate.

### 14.2 PRE-STORED, FACTORY SET REGENERATION PROGRAMMES

The **S** version includes regeneration programmes pre-stored in the factory. The aim is to make it easier for the chef to use the oven immediately.

#### How to set them:

**Set the regeneration programme based on the instructions in Chapter 7 • SELECTING AND STARTING A STORED RECIPE.**

### Recommendations;

Reheating is the process which reactivates the temperature up to 65°C at the core. This must occur as quickly as possible, obviously in compliance with the provisions of local hygiene/sanitary regulations.

For frozen and / or deep-frozen products, the cooking chamber temperature is set to 160°C, the product is inserted and after a few minutes, when possible, the core probe is inserted which will require the programme to be temporarily modified.

### Advantages;

This system allows the product to be presented "As if just cooked", in terms of appearance, taste and consistency, even after it has been preserved at +3°C for several days. Versatility of the device which can perform a variety of functions without the need for additional devices.

The pre-stored regeneration programmes are the following:

#### - Timed

**L77** = REGENERATION on plate

**L78** = REGENERATION in the pan

**L79** = REGENERATION with steam

#### - With the core probe

**L80** = REGENERATION on plate

**L81** = REGENERATION in the pan

**L82** = REGENERATION with steam

### Foreword

During cooking (fixed Led on), display 6 shows the set temperature. You can, however, check the actual temperature in the cooking chamber. To do this, perform the following actions:

#### 15.1 DISPLAYING REAL-TIME TEMPERATURE DURING COOKING (without stopping)

Press button **4**, the displays will flash, showing the values previously set. After 10 seconds (TIMEOUT), the set value will re-appear.

#### 15.2 TEMPORARY STOP

Open the door. Cooking will stop, the time counter will stop until the door is closed again. Cooking will automatically restart from the point where it was interrupted.

#### 15.3 PERMANENT STOP

To stop infinite time cooking or to permanently interrupt cooking, press the active cooking mode button (fixed Led lit) or press the Back button **14**.



## 16 • PRACTICAL RECOMMENDATIONS

### 16.1 MAXIMUM LOAD PERMITTED

The maximum load for the oven is indicated in the table below.

No. of Trays	Maximum Load per Level	Maximum Load for Oven
6 GN 2/3	7 Kg.	18 Kg.
6 GN 1/1	10 Kg.	30 Kg.
7 x GN 1/1	15 Kg.	35 Kg.
10 x GN 1/1	15 Kg.	50 Kg.
7 x GN 2/1 14 x GN 1/1	25 Kg.	70 Kg.
10 x GN 2/1 20 x GN 1/1	25 Kg.	90 Kg.
20 x GN 2/1 40 x GN 1/1	25 Kg.	180 Kg.

#### IMPORTANT:

the value indicated includes the weight of accessories.

Do not exceed the indicated loads. Exceeding the maximum load could damage the oven.

### 16.2 PREHEATING THE COOKING CHAMBER

The preheating phase of the cooking chamber is very important and useful to make sure the cooking results are perfect.

You should always preheat the cooking chamber when it is empty, by setting a higher temperature, between roughly 15% and 25% higher than the actual cooking temperature.

When steam cooking, preheat the cooking chamber in convection mode because it allows you to set temperatures higher than 130°C.

### 16.3 FROZEN / DEEP FROZEN PRODUCTS

Preheating and loading these products must be done based on the quality and type of product, for example, frozen spinach should not be heated at very high temperature, otherwise it will dry out externally and compromise the result.

### 16.4 TYPES OF PANS

To get the best results, it is essential to use the right pan for the different types of products: aluminium or aluminized steel for confectionery and baking products, perforated pans for steam cooking, rack pans for pre-fried products, such as potatoes.

### 16.5 SPACE BETWEEN PANS

When loading the products to cook in the cooking chamber, we recommend taking care that there is sufficient space between one pan and another. This allows the heat and air to be evenly distributed for a uniform result which is not possible if the product on one pan is touching the pan above.

### 16.6 CUTTING DOWN CONDIMENTS

Using this type of oven means you can virtually eliminate the use of condiments, such as oil, butter, fats and flavourings. Consequently, by using less condiments during cooking, the flavours of the product will be enhanced and the nutritional content already in the product will be maintained which is an advantage for lower calorie diets.



#### • CAUTION:

**Cooking with alcohol added is not permitted.**

## 16 • PRACTICAL RECOMMENDATIONS

### 16.7 COOKING LOADS

The depth of the tray must be suitable for the height of the product.

To obtain uniform cooking, the load should be distributed on more than one low tray rather than in one very deep tray.

For best results, comply with the weights specified in the following table.

#### NOTE:

**When loading the oven, you should consider not only the weight of the product, but also the size, consistency and thickness.**

#### CAUTION

**Do not insert trays / containers with liquids exceeding 1.6 m in height.**

PRODUCT	MAXIMUM LOAD							
	6 x GN2/3	6 x GN1/1	7 x GN1/1	7 x GN2/1	10 x GN1/1	10 x GN2/1	10 x GN2/1	20 x GN2/1
				14 x GN1/1		20 x GN1/1	20 x GN1/1	40 x GN1/1
OVEN-BAKED LASAGNE	6 x 1,3 kg	6 x 2 kg	7 x 2 kg	7 x 4 kg	10 x 2 kg	10 x 4 kg	20 x 2 kg	20 x 4 kg
SUSHI / JASMINE RICE	6 x 1,5 kg	6 x 2,4 kg	7 x 2,4 kg	7 x 4,8 kg	10 x 2,4 kg	10 x 4,8 kg	20 x 2,4 kg	20 x 4,8 kg
TOMATO SAUCE	6 x 2 kg	6 x 3 kg	7 x 3 kg	7 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
ROASTS	3 x 4 kg	3 x 6 kg	3 x 6 kg	3 x 12 kg	5 x 6 kg	5 x 12 kg	10 x 6 kg	10 x 12 kg
	6 x 2 kg	6 x 3 kg	7 x 3 kg	7 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
BRAISED MEAT	6 x 2 kg	6 x 3 kg	7 x 3 kg	7 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
BREADED CUTLETS	6 x 5 pc	6 x 9 pc	7 x 9 pc	7 x 18 pc	10 x 9 pc	10 x 18 pc	20 x 9 pc	20 x 18 pc
GRILLED MEAT	6 x 6 pc	6 x 10 pc	7 x 10 pc	7 x 20 pc	10 x 10 pc	10 x 20 pc	20 x 10 pc	20 x 20 pc
STEAMED AND BOILED MEAT	6 x 2 kg	6 x 3 kg	7 x 3 kg	7 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
	3 x 4 kg	3 x 6 kg	3 x 6 kg	3 x 12 kg	5 x 6 kg	5 x 12 kg	10 x 6 kg	10 x 12 kg
SPIT-ROAST CHICKEN	2 x 4 chickens	2 x 8 chickens	2 x 8 chickens	2 x (8+8) chickens	3 x 8 chickens	3 x (8+8) chickens	7 x 8 chickens	7 x (8+8) chickens
STEAMED OCTOPUS	6 x 2 kg	6 x 3 kg	7 x 3 kg	7 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
WHOLE STEAMED FISH	6 x 2 kg	6 x 3 kg	7 x 3 kg	7 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
OVEN-BAKED FISH	6 x 1 pc	6 x 2 pc	7 x 2 pc	7 x 4 pc	10 x 2 pc	10 x 4 pc	20 x 2 pc	20 x 4 pc
FRESH STEAMED VEGETABLES	6 x 1,6 kg	6 x 2,5 kg	7 x 2,5 kg	7 x 5 kg	10 x 2,5 kg	10 x 5 kg	20 x 2,5 kg	20 x 5 kg
FROZEN STEAMED VEGETABLES	6 x 1,6 kg	6 x 2,5 kg	7 x 2,5 kg	7 x 5 kg	10 x 2,5 kg	10 x 5 kg	20 x 2,5 kg	20 x 5 kg
GRILLED VEGETABLES	6 x 0,6 kg	6 x 1 kg	7 x 1 kg	7 x 2 kg	10 x 1 kg	10 x 2 kg	20 x 1 kg	20 x 2 kg
FRESH ROAST POTATOES	6 x 0,8 kg	6 x 1,5 kg	7 x 1,5 kg	7 x 3 kg	10 x 1,5 kg	10 x 3 kg	20 x 1,5 kg	20 x 3 kg
FROZEN ROAST POTATOES	6 x 1 kg	6 x 2 kg	7 x 2 kg	7 x 4 kg	10 x 2 kg	10 x 4 kg	20 x 2 kg	20 x 4 kg

## 16 • PRACTICAL RECOMMENDATIONS

PRODUCT	MAXIMUM LOAD							
	6 x GN2/3	6 x GN1/1	7 x GN1/1	7 x GN2/1 14 x GN1/1	10 x GN1/1	10 x GN2/1 20 x GN1/1	10 x GN2/1 20 x GN1/1	20 x GN2/1 40 x GN1/1
FROZEN PRE-FRIED POTATOES	6 x 0,6 kg	6 x 1kg	7 x 1kg	7 x 2 kg	10 x 1 kg	10 x 2 kg	20 x 1kg	20 x 2 kg
STEAMED DICED POTATOES	6 x 0,8 kg	6 x 1.5 kg	7 x 1.5 kg	7 x 3 kg	10 x 1.5 kg	10 x 3 kg	20 x 1.5 kg	20 x 3 kg
FRIED EGGS	--	6 x 6 pc	7 x 6 pc	7 x 12 pc	10 x 6 pc	10 x 12 pc	20 x 6 pc	20 x 12 pc
CHIPS/FRIES	--	6 x 6 pc	7 x 6 pc	7 x 12 pc	10 x 6 pc	10 x 12 pc	20 x 6 pc	20 x 12 pc
FROZEN CROISSANTS	6 x 4 pc	6 x 8 pc	7 x 8 pc	7 x 16 pc	10 x 8 pc	10 x 16 pc	20 x 8 pc	20 x 16 pc
CREME CARAMEL, CUSTARD DESSERTS	6 x 10 pc	6 x 18 pc	7 x 18 pc	7 x 36 pc	10 x 18 pc	10 x 36 pc	20 x 18 pc	20 x 36 pc
FROZEN BREAD	6 x 2 pc	6 x 4 pc	7 x 4 pc	7 x 8 pc	10 x 4 pc	10 x 8 pc	20 x 4 pc	20 x 8 pc
FRESH DOUGH ROUND PIZZA	6 x 1 pc	6 x 2 pc	7 x 2 pc	7 x 4 pc	10 x 2 pc	10 x 4 pc	20 x 2 pc	20 x 4 pc
FILLED TARTS	6 x 2 kg	6 x 3 kg	7 x 3 kg	7 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
REGENERATION ON PLATE WITH PROBE	6 x 1 kg	6 x 1.5 kg	7 x 1.5 kg	7 x 3 kg	10 x 1.5 kg	10 x 3 kg	20 x 1.5 kg	20 x 3 kg
VACUUM-PACKED FRESH VEGETABLES	6 x 1.3 kg	6 x 2 kg	7 x 2 kg	7 x 4 kg	10 x 2 kg	10 x 4 kg	20 x 2 kg	20 x 4 kg

## 17 • ROUTINE MAINTENANCE

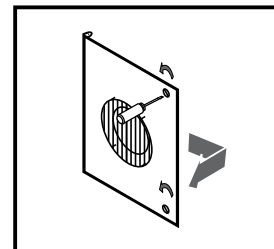
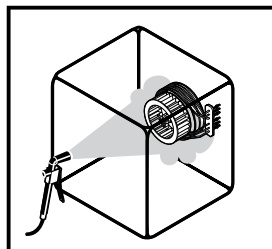
### 17.1 PERIODICALLY ...

**Clean the deflector and the pan holder racks, as required. To do this, carry out the following actions:**

- Stop and shut off all supplies (electricity, water and if present, gas).
  - Remove the pan holder rails;
  - Loosen the deflector screws with a suitably-sized screwdriver or a coin, so the rear part can be cleaned. For a more thorough cleaning, use the shower head (optional);
  - Dry with a clean cloth;
  - The deflector must be removed if the dirt is difficult to remove. Do not use abrasive pads or scouring sponges which could damage the steel surface. If the dishwasher is big enough, wash the deflector in the dishwasher.
- Fasten the deflector inside the oven, ensuring that the two fastening screws on the right-hand side are tightened properly.

### 17.2 PROLONGED INACTIVITY

If the oven is not used for a prolonged period, during holidays or seasonal maintenance work, clean it thoroughly, making sure there is no residue. Leave the door ajar so that the air can circulate inside the cooking chamber. Make sure all supplies (electricity, water and if present, gas) are turned off. For overall care, the outer surfaces can be treated within off-the-shelf protective product.



## 18 • NON-ROUTINE MAINTENANCE

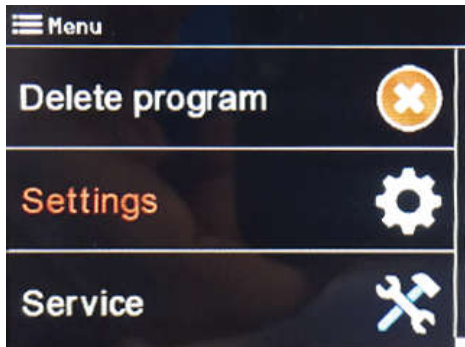
- 18.1** To ensure the oven works correctly and safely, it should undergo be serviced at least once a year by a technical service company.

- 18.2** It is advisable to take out a maintenance contract with a technical service company to ensure maintenance is carried out.

## 19 • TIME AND DATE SETTINGS

### OPERATIONS

- 19.1** Press the MENU button **13**, turn knob 16 until "Settings" is displayed and confirm by pressing knob **16**.

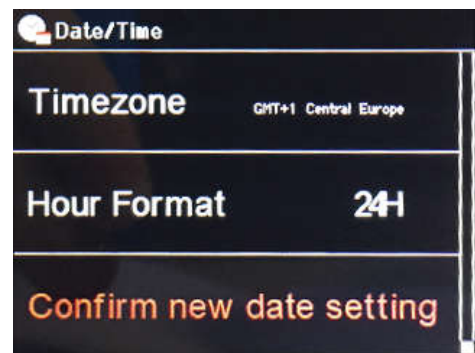
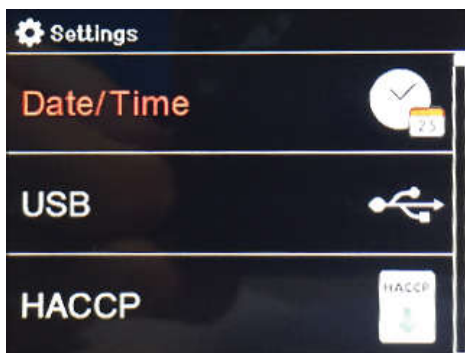


To change the date or time, highlight it by turning knob **16** and confirm by pressing knob **16**.



Select "Date / Time" and press knob **16** to confirm.

Set the new date or time, by turning knob **16** and confirm by pressing **16**.

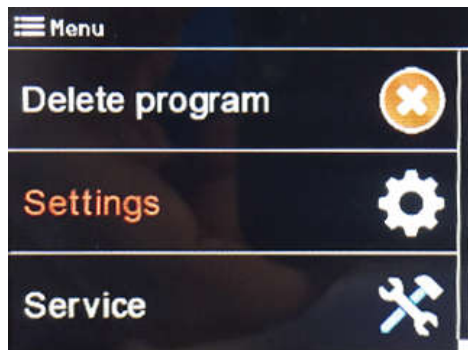


After modifying the settings, select "Save new Date / Time" and confirm by pressing knob **16**.

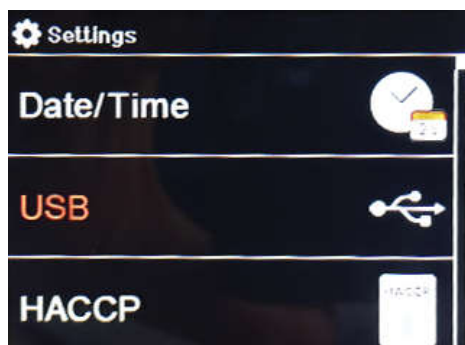
## 20 • IMPORT / EXPORT FROM USB

### OPERATIONS

- 20.1** Press the MENU button **13**, turn knob **16** until "Settings" is displayed and confirm by pressing knob **16**.



Select "USB" and press knob **16** to confirm.



Remove the USB port cover. Insert the USB key in the USB port on the oven.

Turn knob **16** to select:

- "Import User Recipes" to load recipes from the USB key.
- "Export User Recipes" to copy recipes onto the USB key.
- "Import Manufacturer's Recipes" to load the manufacturer's recipes from the USB key.
- "Import Languages" to load the software interface from the USB key.

Press knob **16** confirm the selection.



Display 15 will show the message "Operation completed", select "OK" and confirm by pressing **16**.



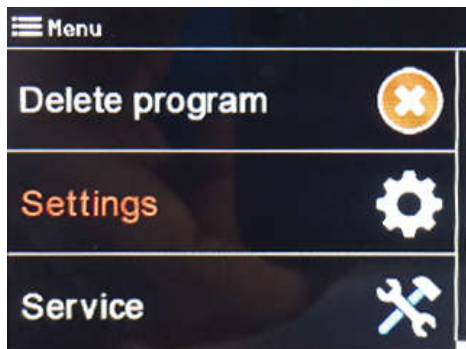
#### CAUTION:

After removing the USB key, refit the protective cover.

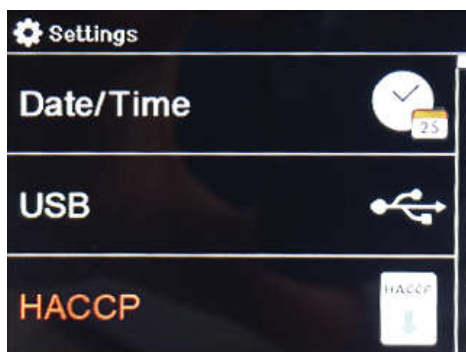
## 21 • DOWNLOAD HACCP LOG

### OPERATIONS

- 21.1** Press the MENU button **13**, turn knob **16** until "Settings" is displayed and confirm by pressing knob **16**.



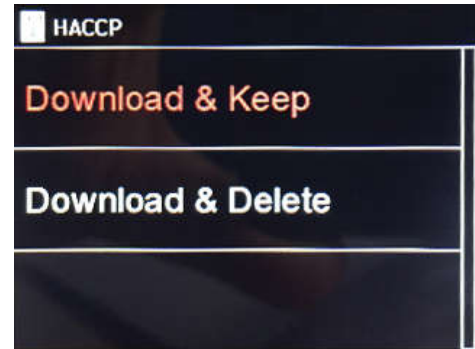
Select "HACCP" and press knob **16** to confirm.



Remove the USB port cover. Insert the USB key in the USB port on the oven.

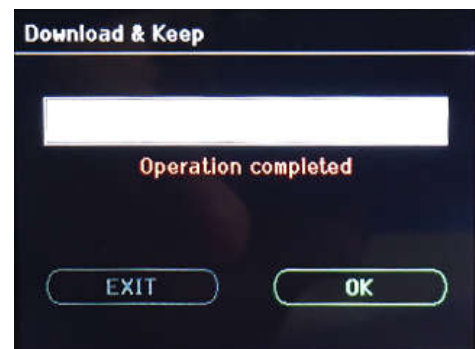
Turn knob **16** to select:

- "Download and maintain" to download the data onto the USB key and leave them on the oven.
- "Download and delete" to download the data onto the USB key and delete them from the oven.



Press knob **16** confirm the selection.

Once downloaded, display **15** will display the message "Operation completed", select "OK" and confirm by pressing **16**.



**CAUTION:**  
After removing the USB key, refit the protective cover.

## 22 • SPECIAL PROGRAMMES

### WASH MENU

•The Special Programmes Included in the Wash Menu are:

**Manual Wash**

**Rinse**

**ECO Wash**

**SOFT Wash**

**HARD Wash**

**HARD PLUS Wash**

If the programme ends correctly, a message is displayed on display **15**; press knob **14** to exit the wash programme.

To select one of the above-mentioned functions, press the Menu button **13**, turn knob 16 until "Wash" is displayed and confirm by pressing knob **16**.

Turn knob **16**, select the wash required displayed on display **15** and confirm the start by pressing knob **16**.



## 22 • SPECIAL PROGRAMMES

### MANUAL AND AUTOMATIC CLEANING

- **THOROUGH CLEANING .. ...**

**This is a pre-requisite for faultless cooking and improved final products:**

- The flavour of products does not change;
- During cooking, there are no fumes caused by burnt food residue;
- Energy savings;
- Less maintenance work and a longer oven life cycle;
- The simplicity of the cleaning process means that a thorough clean can be carried out quickly and with minimum inconvenience to the operator.

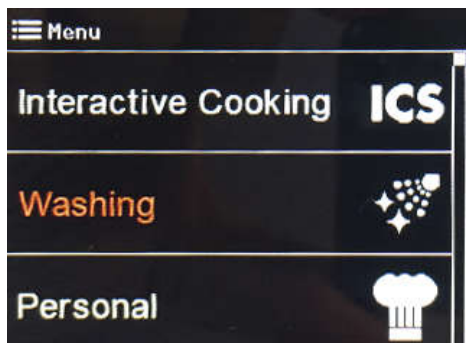
Activate automatic cooling with key **16** if the oven is very hot.

**CAUTION:**

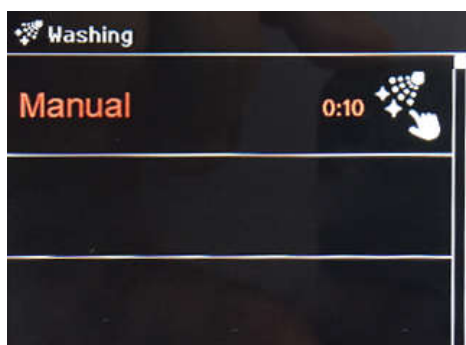
- Never use direct or high-pressure water jets to clean the outside of the oven.
- Never use corrosive and / or abrasive substances on steel surfaces, and avoid scouring or scrubbing with steel wool or wire brushes, as this could result in irreparable damage.
- Aggressive detergents, of non-alkaline formulation containing high percentages of sodium and ammonia, can soon damage the seals, jeopardizing oven efficiency and operation.
- The outside of the oven should be washed with a sponge and warm water with an ordinary detergent suited to the purpose.
- **It is recommended that a specially formulated detergent is used.**

#### 22.1 ACTIVATING MANUAL CLEANING CYCLE

Press the MENU button **13**, turn knob **16** until "Wash" is displayed and confirm by pressing knob **16**.



Select "Manual" and confirm by pressing knob **16**.



The display reads "Cool" if the chamber temperature is too high, "Wait" if the chamber temperature is too low. When the temperature is reached, the message "Insert detergent" will appear, an acoustic alarm will notify that it is time to open the door and spray the detergent into the cooking chamber.

Close the door and to re-activate the cleaning cycle. From this moment on, no action is required by the operator until the programme has been completed.

If consistent dirt residue is deposited on the drainage filter located at the centre of the cooking chamber base, clean in order to guarantee the free flow of water and detergent.

If the programme ends correctly, a message is displayed on display **15** and by a repetitive acoustic signal, press button **14** to exit the programme.

Turn the oven off using knob **16**.

Carefully rinse the inside of the cooking chamber, using the shower head, pass a sponge or cloth over the door seal of the cooking chamber to protect it against premature deterioration.

## 22 • SPECIAL PROGRAMMES

### TYPES OF WASHING SYSTEMS AVAILABLE

#### FOR COUNTER TOP MODELS:



#### FOR FLOOR-STANDING MODELS:



## CLEANING KIT

The oven is supplied with a Cleaning Kit that allows the activation of five cooking chamber cleaning cycles: RINSE (for a rapid rinse), ECO WASH (for STUBBORN dirt and low detergent consumption), SOFT WASH (for NORMAL dirt) - HARD WASH (for DIFFICULT dirt) - HARD PLUS WASH (for STUBBORN dirt). No action is required by the operator in the cleaning operations.

The detergent is evenly distributed by the special spray nozzle, at the right time, avoiding the possibility of contact with the operator.

The use of detergents other than those indicated by the manufacturer is not recommended, as this may not guarantee proper cleaning and may damage the integrity of the cleaning system.

Ensure that the detergent connection is properly inserted and that there is sufficient detergent in the tank, as per manufacturer recommendations.

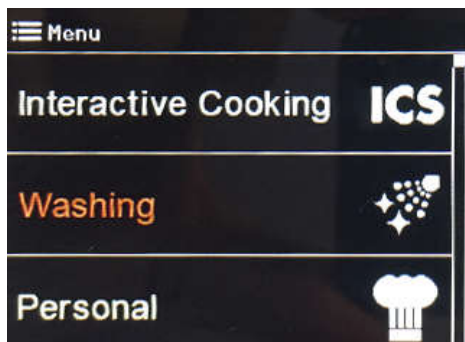
Start automatic cooling with the door open by pressing button **15** if the cooking chamber is too hot.

**When the automatic wash is running, you may be requested to replace the cartridge / detergent tank and / or descaler (e.g. detergent running out).**

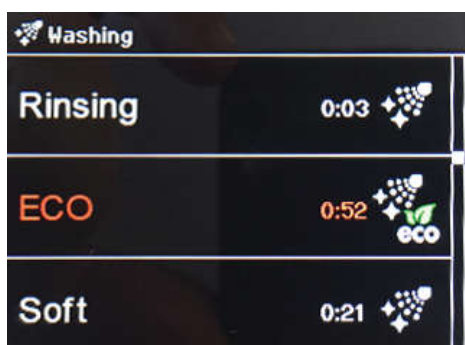
**Follow the instructions in Chapter 22.2 for detergent generation.**

#### 22.1 ACTIVATING AUTOMATIC CLEANING CYCLE

Press the MENU button **13**, turn knob **16** until "Wash" is displayed and confirm by pressing knob **16**.



Turn knob **16**, select the wash required displayed on display **15** and confirm the start by pressing knob **16**.



If the programme ends correctly, a message is displayed on display **15**; press knob **14** to exit the wash programme.

Cleaning programmes **RINSE, ECO, SOFT, HARD and HARD PLUS** are an automatic sequence of cycles (the duration and time remaining until the end of the programme is shown on display **15**), resulting in a dry and sparkling clean chamber.

If stubborn dirt residue is deposited on the drainage filter located at the centre of the cooking chamber base, clean in order to guarantee the free flow of water and detergent.

**The end of the programme is signalled by a cyclical acoustic alarm, open the door to deactivate the alarm.**

**Do NOT turn the oven 'Off' using knob 16 while the following cleaning programmes are in progress; RINSE, ECO WASH, SOFT WASH, HARD WASH and HARD PLUS WASH; wait for the 'cleaning complete' alarm to sound, before turning the oven 'Off'.**

Pass a sponge or cloth over the door seal of the cooking chamber to prevent the premature deterioration of the same.

Stop and shut off all supplies (electricity, water and if present, gas). When not in use, the oven door should be left slightly open.

## 22 • SPECIAL PROGRAMMES

### CLEANING KIT

#### LIQUID DETERGENT

##### 22.2 REPLACING THE COMBICLEAN DETERGENT CARTRIDGE

If when you recall the **ECO, SOFT, HARD or HARD PLUS** wash procedure, the message "Check COMBICLEAN level" appears on display **15**, check the detergent level:

**Counter top model:** Open the oven door and the hatch located under the oven's cooking chamber and check the amount of detergent in the cartridge.

**Floor-standing model:** Check the quantity of detergent in the tank.



If the cartridge / tank is empty, replace it following the instructions in the following paragraph, otherwise confirm the "OK" message by pressing knob **16** to start the wash.

The "COMBICLEAN" detergent cartridge has a YELLOW coloured cap.

##### 22.2.1 COUNTER TOP MODEL - REPLACING THE CARTRIDGE:

Unscrew the cap from the empty cartridge and remove it.

Position the new cartridge in its dedicated housing in the oven.

**IMPORTANT: Wait for the liquid to stabilise before opening the cap.**

Remove the cap from the new cartridge and insert the tube with the YELLOW cap, making sure that the tube is facing the front part of the cartridge and ensure that the cap is fitted properly.

Turn knob **16**, select "New" and confirm by pressing knob **16** to continue with the wash procedure.

##### 22 .2.2

##### FLOOR-STANDING MODEL - REPLACING THE TANK:

Unscrew the cap from the empty tank and remove the cap.

Reposition the tank.

**IMPORTANT: Wait for the liquid to stabilise before opening the cap.**

Remove the cap from the tank and insert the tube with the YELLOW cap, making sure that the tube is on the bottom of the tank and ensure that the cap is fitted properly.

Turn knob **16**, select "New" and confirm by pressing knob **16** to continue with the wash procedure.

## 23 • SELF-DIAGNOSIS AND ERRORS GUIDE

**23.1** When the oven is turned by pressing knob **16** for 3 seconds, an electronic check of the main functions will automatically be performed by the device.

Once the self-diagnosis has been performed, if the oven proves to be in perfect operating order, the cooking chamber temperature display will show the real temperature of the chamber and the cooking mode Leds will flash. At this point, cooking parameters can be entered.

**23.2** If any irregularities are detected, these will be shown on display **15**. Error codes are extremely important when problems can not be remedied by the operator, as they give the service technician The visualisation of errors is very important in the event technical support is required, as this value provides information about the type of error. The message on the display is accompanied by an acoustic signal that lasts for 5 seconds, which is repeated every minute until the oven is turned off.

### The Main Error Messages Are:

#### MESSAGES

##### A10

**Fault in cooking chamber temperature probe, immediately turn 'Off' the oven and call for technical support service.**

##### A12

**Fault in vapour condensation temperature probe.**

The vapour condensation is working continuously, the oven can only be used under strict observation (greater water consumption), until the technical support service is called out

##### A13

**Fault in core probe.** If this error message appears, check that the connector is properly inserted in the slot (**A1**). The oven may still be used in timed mode until the technical support service intervenes, but without using this accessory.

##### A04

**No water is reaching the oven;** check that the water supply is turned 'On' and that there is water in the system. If no water supply at the mains supply, contact your local water authority. If there is water when the supply is turned 'On' but none at the oven, call the technical support service. In the meantime, the oven can be used in convection mode.

##### A11

Intervention by motor's thermal protective device. Immediately turn off the oven and call the technical support service.

##### A02

Intervention by the cooking chamber safety thermostat. Immediately turn off the oven and call the technical support service.

##### A07

There is overheating in the electrical components compartment. The oven can still be used under careful observation until the technical support service intervenes.

##### A08

There is excessive overheating in the electrical components compartment, which may compromise the integrity of components. Immediately turn off the oven and call the technical support service.

##### DOOR OPEN

Door appears open, which means the door micro-switch contact is open. Make sure the door is closed properly, if the error persists, call the technical support service.

##### EXTRAORDINARY MAINTENANCE REQUIRED

This message appears when the device is turned off, indicating the descaling cycle of the steam generator needs to be run.

### The Main Error Messages Are:

#### MESSAGES

#### WARNING FOR GAS MODELS

##### A06

**No gas Check** that the gas tap is open and gas is being supplied. If the lack of gas depends on the supply, inform the gas supplier. If gas is being supplied, call the technical support service.

##### A21 - A23 - A25 - A27

Gas devices are fitted with an ignition device, with automatic re-ignition. If the automatic re-ignition function does not work after a few attempts, display **15** shows error code **A21 - A25** for cooking chamber burners.

An acoustic alarm notifies the operator. Press knob **14** to re-ignite the oven. If the problem persists, call the technical support service.

#### NOTE:

**A blocked burner is a safety issue, this situation is not an indication of an oven malfunction.**

**If after carefully performing the above checks, the oven still doesn't work properly, call the authorised technical support service.**

**NOTE: When technical support is requested, provide as many details as possible about the defect and all the information shown on the rating plate.**

##### A20 - A22 - A24 - A26

##### Burner Alarm

**Immediately turn 'Off'** the oven and call the technical support service.

# SAPIENS / COMPACT SAPIENS

## FIRST COURSES

- 01 Savoury pancakes, Cannelloni
- 02 Oven-baked lasagne
- 03 Oven-baked lasagne w/probe
- 04 First courses au gratin
- 05 Steamed rice
- 06 Paella (e.g. parboiled rice)
- 07 Tomato sauce
- 08 Meat sauce

## MEAT AND POULTRY

- 09 Traditional roasts with probe): rack of veal, pork loin, roulade, etc.
- 10 Traditional roasts - slow cooking (with probe)
- 11 Roasts with rind (with probe): leg of pork, lamb, veal, porchetta
- 12 Veal, pork knuckle (whole)
- 13 Roast pork ribs
- 14 Mixed meat skewers
- 15 Roast beef and whole fillet steak (with probe)
- 16 Casserole, ossobuco, stewed meat with cover
- 17 Braised meat and stews with cover (with probe)
- 18 Escalopes
- 19 Breaded cutlets
- 20 Grilled meat
- 21 Grilled T-bone, fillet steak (with probe)
- 22 Grilled pork/veal fillet steak (with probe)
- 23 Steamed meat: boiled cuts (with probe)
- 24 Oven-baked guinea fowl and rabbit pieces
- 25 Chicken and rabbit casserole
- 26 Roast chicken pieces
- 27 Roast chicken
- 28 Spit-roast chicken ( with probe)
- 29 Fried chicken pieces
- 30 Leg of turkey, goose (with probe)
- 31 Whole roast duck, pheasant, guinea fowl
- 32 Whole roast duck, pheasant, guinea fowl (with probe)

## FISH

- 33 Steamed shellfish and mussels
- 34 Steamed octopus
- 35 Steamed lobster and crayfish 500 g
- 36 Steamed crab and spider crab
- 37 Steamed whole fish (with probe)
- 38 Whole stewed fish
- 39 Fish fillets au gratin
- 40 Grilled whole fish and fish steaks from 400g
- 41 Oven-baked fish 500g: sea bass, turbot, bream, etc.
- 42 Oven-baked fish 1kg: sea bass, turbot, bream, etc.
- 43 Oven-baked fish (w/probe): sea bass, turbot, bream, in salt etc.
- 44 Large oven-baked fish (with probe)
- 45 Fish, scampi and prawn skewers

## VEGETABLES

- 46 Steamed vegetables
- 47 Forced steamed frozen vegetables
- 48 Oven-baked, pan-fried vegetables, Sicilian caponata
- 49 Vegetables au gratin
- 50 Grilled vegetables
- 51 Fresh roast potatoes
- 52 Frozen roast potatoes
- 53 Frozen pre-fried potatoes
- 54 Steamed diced potatoes
- 55 Steamed whole potatoes (**with probe**)
- 56 Stewed potatoes
- 57 Foil-baked potatoes (**with probe**)

## EGGS

- 58 Hard-boiled eggs
- 59 Fried eggs
- 60 Omelettes
- 61 Crepes
- 62 Sweet or savoury soufflé
- 63 Savoury flans



## SAPIENS / COMPACT SAPIENS

### **PASTRY AND BREAD MAKING**

- 64 Sponge cake, Shortcrust pastry Tarts
- 65 Puff pastry, Strudel, Vol au vent
- 66 Croissants, muffins
- 67 Meringues
- 68 Beignet
- 69 Crème caramel, Custard desserts
- 70 Fresh bread
- 71 Genoa-style focaccia
- 72 Frozen bread
- 73 Fresh tray pizza
- 74 Fresh round pizza
- 75 Filled tarts, apple pie (with probe)
- 76 Brioche bread, Italian Panettone, Colomba, etc. (with probe)

### **VACUUM COOKING**

- 83 Sliced fruit
- 84 Sliced pears
- 85 Custard
- 86 Fresh green vegetables
- 87 Fresh vegetables
- 88 Diced potatoes
- 89 Stews and overnight cooking
- 90 Slow-cooked meat (with needle probe)
- 91 Traditional roast meat (with needle probe)
- 92 Poultry and game (with needle probe)
- 93 Whole fish, terrine (with needle probe)
- 94 High temp pasteurisation
- 95 Low temp pasteurisation

### **REGENERATION**

- 77 Regeneration on plate
- 78 Regeneration on tray
- 79 Regeneration with steam
- 80 Regeneration on plate (with probe)
- 81 Regeneration on tray (with probe)
- 82 Regeneration with steam (with probe)

**N.B.: The core probe recipes are displayed only if the oven includes a core probe.**