

Contents

1 Instructions	38
1.1 General safety instructions	38
1.2 Identification plate	41
1.3 Manufacturer liability	41
1.4 Appliance purpose	41
1.5 Disposal	41
1.6 This user manual	42
1.7 How to read the user manual	42
2 Description	43
2.1 General Description	43
2.2 Control panel	44
2.3 Controls description	44
2.4 Side panel	45
2.5 Other parts	46
2.6 Available accessories	46
3 Use	47
3.1 First use	47
3.2 First time switching on	47
3.3 Home screen	48
3.4 Baking parameters and default values	48
3.5 Description of the functions	48
3.6 Baking modes	49
3.7 Step cooking	49
3.8 Cooking with a recipe	54
3.9 Special functions	56
3.10 Cooking advice	58
4 Cleaning and maintenance	60
4.1 Cleaning the appliance	60
4.2 Cleaning the door	60
4.3 Cleaning the door glazing	61
4.4 Cleaning the inside of the oven	62
4.5 Extraordinary maintenance	63
4.6 If the appliance is not working properly	65
5 Installation	66
5.1 Electrical connection	66
5.2 Water connection	67
5.3 Positioning	67

TRANSLATION OF THE ORIGINAL INSTRUCTIONS

We advise you to read this manual carefully, as it contains all the instructions for maintaining the appliance's aesthetic and functional qualities. For further information on the product: www.smegfoodservice.com




Instructions


1 Instructions

1.1 General safety instructions

Risk of personal injury

-  **CAUTION:** Hot surfaces.
- During use the appliance and its accessible parts become very hot.
- Never touch the heating elements during use.
- Keep children under the age of eight at a safe distance unless they are constantly supervised.
- Children must never play with the appliance.
- 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.
- Keep the oven door closed during cooking.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Do not allow children to approach the appliance when it is in operation.
- 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.
- **WARNING:** opening the door during or after cooking can let out hot steam.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Do not spray any spray products near the appliance.
- Do not use or leave flammable materials near the appliance.
- Do not use plastic cookware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Do not leave the appliance unattended during cooking operations where fats or oils could be released.
- Remove all trays and racks which are not required during cooking.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Switch off the appliance immediately after use.
- Do not modify this appliance.



- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- If the power supply cable is damaged, it must be replaced by the manufacturer, by Technical Support or other qualified personnel in order to ensure a hazard is not created.
- Do not place containers with liquids or food products which can melt during cooking on the upper shelves which are not visible.
- The floor next to the appliance could be very slippery. Be very careful.
- 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: To avoid scalding, do not use loaded containers with liquids or cooking goods which becomes fluid by heating in higher levels than those which can be easily observed.
- Have the electrical connection performed by authorised technical personnel.
- The appliance must be connected to ground in compliance with electrical system safety standards.
- Disconnect the mains power supply.
- Do not pull the cable to remove the plug.
- Use H07RN-F cables that can withstand a temperature of at least 75°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.

Risk of damaging the appliance

- Racks and trays have to be inserted into the side guides until they come to a complete stop. The mechanical safety locks that prevent the rack from being taken out accidentally must face downwards and towards the back of the appliance.
- Do not seat on the appliance.
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.



Instructions

- Do not use steam jets to clean the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave the appliance unattended during cooking operations where fats or oils could be released.
- Never leave objects on the cooking surface.
- Do not use the appliance to heat rooms for any reason.
- 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.
- 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 place pans or trays directly on the bottom of the oven cavity.
- Do not pour water directly onto very hot trays.
- 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).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Shut off the power supply during cleaning and maintenance procedures.
- A fixed electrical connection must incorporate a means of electrical isolation per electrical wiring code.

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).



1.2 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.

1.3 Manufacturer 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.

1.4 Appliance purpose

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

This appliance must not be used by people (including children) of reduced physical or mental capacity, or lacking in experience in the use of electrical appliances, unless they are supervised or instructed by adults who are responsible for their safety.

1.5 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.

To dispose of the appliance:

- Cut the power supply cable and remove it along with the plug.



Power voltage

Danger of electrocution

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



Instructions

- 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.
- Do not let children play with the plastic bags.

1.6 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.

1.7 How to read the user manual

This user manual uses the following reading conventions:

Instructions



General information on this user manual, on safety and final disposal.

Description



Description of the appliance and its accessories.

Use



Information on the use of the appliance and its accessories, cooking advice.

Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

Installation



Information for the qualified technician: Installation, operation and inspection.



Safety instructions



Information



Advice

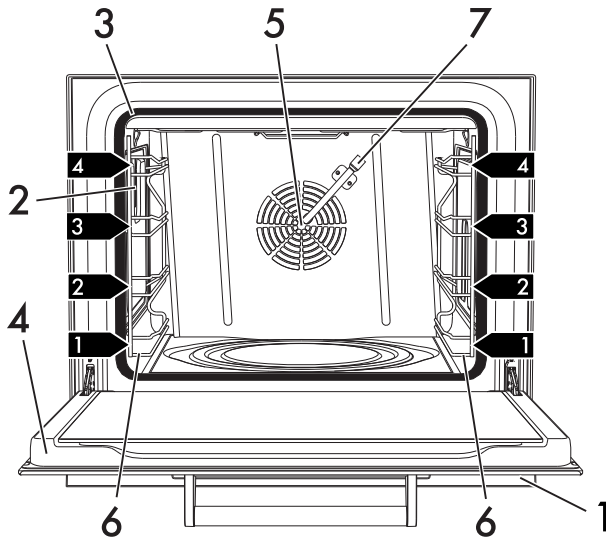
1. Sequence of instructions for use.

- Standalone instruction.



2 Description

2.1 General Description



1 Control panel

2 Oven light

3 Seal

4 Door

5 Fan

6 Tray support frames

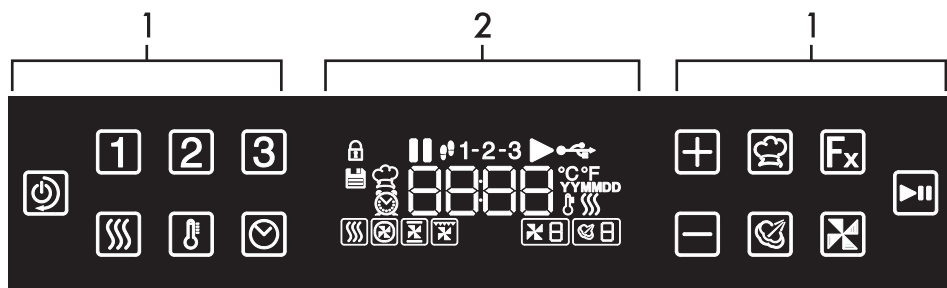
7 Water intake line

1,2,3 Frame shelf



Description

2.2 Control panel



1 Backlit capacitive buttons

2 LCD display and icons

2.3 Controls description

Backlit capacitive buttons


 On-Off / Back / Stand-by

 Step 1 button

 Step 2 button

 Step 3 button

 Function selection


 Fan speed adjustment

 Start / pause

 Humidification

 Increase

 Decrease

 Time settings

 Temp set

 Preheating setting



LCD display and icons



Numeric display

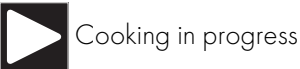
Cooking steps



Ventilation level



Humidity Level



Cooking in progress



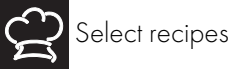
Pause cooking



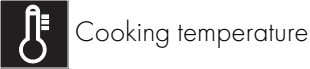
Recipes lock



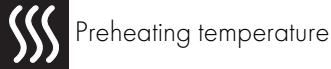
Saved recipe



Select recipes



Cooking temperature



Preheating temperature



Cooking duration



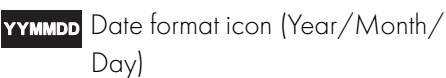
Delayed start



Degrees Celsius/Fahrenheit icons

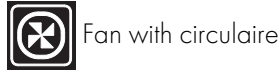


USB connection icon



Date format icon (Year/Month/Day)

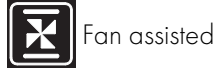
Function icons



Fan with circulaire



Static



Fan assisted



Bottom



Fan-assisted bottom

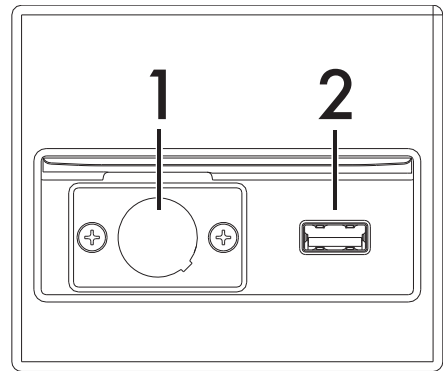


Grill

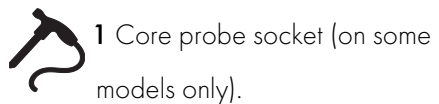


Fan with grill

2.4 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 (on some models only).



2 USB port.



2.5 Other parts

Shelves

The appliance features shelves to position trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see "General Description").



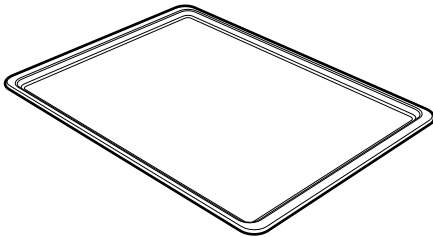
The shelves of this appliance are also suitable for non-flat "Gastronorm 2/3" trays.

Internal ventilation

The internal fan (together with the heating elements) is switched on and off according to the baking mode selected. The speed of the fans can be adjusted, even during cooking.

2.6 Available accessories

Tray




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



3 Use


3.1 First use



-  • Weight of the empty appliance: 38 kg.
- The oven is designed for a maximum load of 3.5 kg.

1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the oven cavity.
3. Remove and wash all the appliance accessories (if fitted) (see "Cleaning and maintenance").
4. Heat the empty oven at the maximum temperature to burn off any residues left by the manufacturing process.

3.2 First time switching on





When the appliance is connected to the mains power socket, all the LEDs and the buttons on the display light 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 is obtained by performing a factory reset (see "Special functions").

Setting the date and time



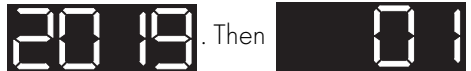
During this procedure, you have to press the  button to confirm each step, or the  button to return to the previous step (apart from the first one). Use the  /  buttons to edit the parameters for each step.

The first step requires you to enter the year.



The following will be shown next to the numeric display "YY", "MM" and "DD" respectively for year, month and day.

The numeric display shows



is shown for the month and



Now set the current time (hours and minutes - format 0-24h). The numeric display shows





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 having set the time and date, you are prompted to set the appliance ID.




appears on the numeric display; this can be modified using the

/  buttons. Once the date, time and appliance ID have been set, you can use the  button to go to the home screen.

3.3 Home screen



- 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.

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

3.4 Baking parameters and default values

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

3.5 Description of the 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 need 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 runner).

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 air produced by the fan softens the strong heatwave generated by the grill, grilling perfectly even very thick foods. Perfect for large cuts of meat (e.g. shin of pork).

3.6 Baking modes

The appliance has two baking modes:

- 1 Step cooking (buttons **1**, **2** and **3**).
- 2 Cooking with a recipe ( button).

3.7 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.


From the home screen, press the **1** button (it becomes red). It is now possible to set the cooking parameters.








Use

Cooking temperature






- You must set a temperature, otherwise the step will not be active and it will not be possible to start cooking.
- You can select between °C and °F by pressing and holding the  button during configuration.

To set the cooking temperature:

- Press the  button (it becomes red).
- The numeric display shows "---" next to the  and  icons.
- Icons  and  appear as the default function and ventilation level.




If the selected temperature is at least 130°C (266°F), the   icon will also appear.

- The  buttons are used to select the temperature (keep pressed to fast forward).
 - Minimum temperature: 30°C (86°F).
 - Maximum temperature: 270°C (518°F).

Once the temperature has been set, the






1 icon appears and you can start cooking by pressing the  button: in this case, the cooking program will have only one step and the default values for all the other parameters will be used.

Cooking duration

To set the cooking duration:



If you do not set a cooking duration, by confirming the default value "--:--", cooking will continue indefinitely and will have to be stopped manually.




- Press the  button (it becomes red); the  icon appears.
- Use the  buttons to set a cooking duration.
 - Minimum duration: --:-- (manual stop).
 - Maximum cooking: 99 hours.

Preheating



The oven is always preheated before the first cooking step.

To set up the preheating:

- Press the  button (it becomes red); the  icon appears.
- Use the  buttons to select the preheating temperature.






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




Cooking functions

To select a function:




1. Press the  button (it becomes red).
2. Use the  /  buttons to select a function (see "Description of the functions"). The function icons appear on the display when they are selected.

Fan speed



Ventilation is enabled only for the functions that require the fan (see "Description of the functions") and cannot be disabled. For the other functions, the  button is not active.

To adjust the fan speed:

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



Level 1 - low speed, circulaire heating element at minimum power.



Level 2 - 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 at least 130°C (266°F).

To set the level of humidification:

1. Press the  button (it becomes red).
- The  icon appears only when the set temperature is at least 130°C.
2. Use the  /  buttons to select the level of humidification (from level 0 to level 5).




The humidification levels represent the frequency at which regular cycles of 2 seconds are activated in which water is introduced to the oven cavity followed by 15 seconds in which no water is introduced.

Level of humidification	Activation frequency
0	Disabled / manual
1	1 cycle every 8 minutes
2	1 cycle every 6 minutes
3	1 cycle every 4 minutes
4	1 cycle every 2 minutes
5	1 cycle every 35 seconds



Use

If you select level 0, humidification can be activated manually by pressing and holding the  button (only with a temperature of at least 130°C). In this case, humidity will be provided for 2 seconds followed by a 1.5 second pause (during which the corresponding button flashes to indicate that humidification has been disabled until the end of the cycle).




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 as per step 1.
Once the temperature has been set, the  icon appears.

Once the parameters for step 2 have been set, you can start cooking by pressing the  button, or you can add the last cooking step using the  button, setting the parameters as described above (in this case, the  icon will appear once the temperature has been set).






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

Removing one or more cooking steps

To remove a cooking step, press and hold the button of the step that you wish 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 button  will remove all steps and take you back to the parameter setting screen for the first step with the default values.




Starting cooking

With preheating:

1. Once the cooking cycle has been set, press  (it becomes red) to start preheating.
 - The lights remain off and the  icon appears on the display.
 - The flashing  icon appears.
 - The increasing internal temperature is displayed.
 - The target preheating temperature can be displayed using the  button and it can be modified using the  and  buttons.
- You can start cooking immediately by pressing and holding the  button.



Once preheating has ended, the appliance goes into pause mode:


- a series of beeps are emitted and the light comes on.
- The  icon appears and the  icon stops flashing.
- The  icon becomes white again and flashes.

2. Open the door.


3. Place the food in the oven.


Cooking starts when the door is closed.




If the food was placed in the oven from the beginning, simply press the  button to start cooking.

Without preheating:



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


Cooking starts, the light comes on and the  icon appears.






Cooking in progress

During cooking, the flashing  1-2-3 icon will indicate the number of the cooking step carried out.

- The step icon only displays the number of the steps set.
- The numeric display shows the sum of the times of the individual steps.
- The icons of the relative parameters are displayed for each step.
- 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.



- If the cooking cycle in progress is a recipe, pressing the  button displays the number of the recipe; press the  button or wait 5 seconds to go back to the cooking in progress display.
- 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.

The parameters can be modified during cooking. After each modification, press  or wait for 10 seconds to exit from modification mode:

- Display and if necessary modify the set temperature (for the current step) by briefly pressing the  button.
- Display the current oven temperature by pressing and holding the  button.
- Modify the cooking time of the current step by pressing the  button and the  and  buttons. (It is not possible to set the time to "--:--").
- Modify the fan speed and the level of humidification using the relative buttons (if provided).

Pausing, restarting and stopping a cooking cycle


To pause cooking:

- The  button switches off the fan and the heating elements, but the countdown continues. To resume cooking press the  button again.





Use


- Open the door to pause the countdown and the heating elements. Close the door to resume cooking.

The  icon anyway appears on the display.

To stop cooking:


1. Pause the cooking cycle that is in progress using the  button.
2. When the  button is pressed, cooking is stopped and you are taken back to the parameter and cooking step setting screen.



It is now possible to modify the cooking parameters, add or remove steps and save the cooking cycle as a recipe.


 When cooking is paused or in progress, the parameters of the step in progress can be modified using the corresponding buttons (they become red).

At the end of the cooking cycle


- A series of beeps are emitted and the light comes on.

 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.

3.8 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 an automatic program (Recipe) that consists of one or more cooking stages.

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 step cooking cycle (see “Step cooking”).
 2. Press and hold the  button (it becomes red); you are taken 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.








- The  icon appears only when the selected position in the memory is already used by another recipe.
 - Briefly pressing the  button takes you back to the previous screen (the set cooking cycle is maintained but not saved).
 - Pressing and holding the  button takes you to the stand-by screen (the set cooking cycle is discarded and not saved).
3. Use the  and  buttons to select a position in the memory.
 4. Press and hold the  button again to save the previously set cooking cycle as a recipe. A beep is issued to confirm.
 5. After it has been saved, you are taken back to the previous screen.



If the recipes lock is enabled, when you try to save the recipe, the  icon appears briefly and the system prevents you from saving it (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. Use the  and  buttons to select a recipe.
- 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  and  buttons).

Deleting a recipe


From the home screen:

1. Press the  button to go to the recipe management screen.
2. Use the  and  buttons to select the recipe you wish to delete.
3. Press and hold both the  and  buttons to access the delete mode.



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



If the recipe lock is enabled, it will prevent the user from accessing the delete mode (the  icon appears briefly, see “Special functions”).



Use

- The number associated with the recipe starts to flash on the numeric display.
 - Press to exit from delete mode.
4. Press the button to confirm deletion; a beep is emitted and you are taken to the recipe management screen.
 5. Press to go back to the home screen.

3.9 Special functions

Recipes lock

Function that prevents recipes from being saved or deleted.



The icon on the home screen indicates that the recipes lock is enabled.

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.

Delayed start

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

From the home screen:

1. Press .
 - The numeric display shows "00:00".
2. Use the and buttons to set the required time.

3. Press to confirm.
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.

If you wish, you can now set-up a new cooking cycle or call up a recipe; it will start at the time that was previously set.



- 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

This function allows the oven cavity to be cooled if the internal temperature is higher than 60°C (140°F).

From the home screen, press and hold the button (it becomes red).

- 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 or (red) button to go back to the home screen.



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

i This function cannot be activated if the internal temperature is less than 60°C.







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.




i 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 to 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 key (the  icon flashes).

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

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

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

i The appliance ID is useful for example when downloading HACCP data from multiple ovens onto a USB device; there is no risk of the files being overwritten as they are indicated with the same ID.

Resetting the date and time

The current date and time can be reset from the home screen:

1. Press and hold the  button.



- Follow the instructions as described in the section regarding switching on the appliance for the first time (see "First time switching on" - "Setting the date and time").

- 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.
- 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 another few minutes cooking.

Advice for cooking using the Fan with circulaire function

The circulaire heating element has two power settings:

- Low power, associated with the minimum fan speed, is suitable for delicate cooking and small size foods (pastries and vegetables).
- High power, associated with the maximum fan speed, is suitable for high temperature cooking and for large size foods (cakes, meat, fish, first courses etc.).

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.





This also displays the screen for setting the appliance ID, but does not allow it to be modified (see "Setting the appliance ID").

Factory reset

This function allows you to:

- Reset the system time and date
- Reset the appliance ID
- Delete saved recipes
- Reset the units of measure for temperature to °C
- Disable the recipe lock.

From the home screen:

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



After a factory reset, the time and date have to be re-entered (see "First time switching on").

3.10 Cooking advice

General advice

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



- 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 baking 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.



Cleaning and maintenance

4 Cleaning and maintenance

4.1 Cleaning the appliance



We recommend the use of cleaning products distributed by the manufacturer.

Recommendations for cleaning the appliance

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

Ordinary daily cleaning

Always use only 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.

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.

4.2 Cleaning the exhaust outlet

In order for the appliance to work correctly and to prevent damage, the exhaust outlet area should be kept clean and dry.



The cooking fumes that exit from the exhaust outlet may contain residues of sugar or fat. Regularly clean up any deposits on the external surfaces as indicated in the chapter regarding ordinary daily cleaning.

4.3 Cleaning the door

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.



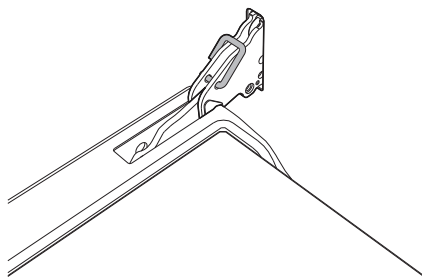
We recommend the use of cleaning products distributed by the manufacturer.

Removing the door

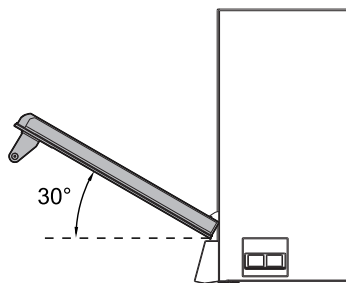
For easier cleaning it is recommended to remove the door and place it on a tea towel.

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.

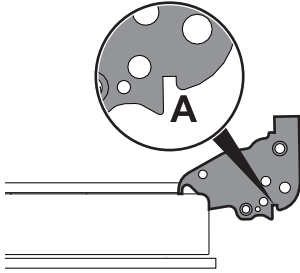


2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.

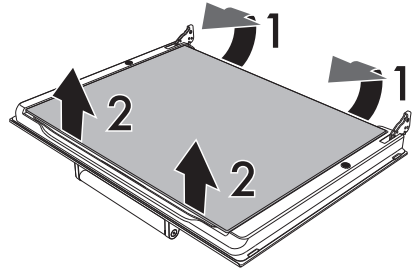




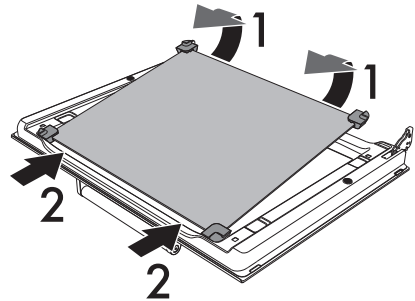
3. To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections **A** are resting completely in the slots. Lower the door and once it is in place remove the pins from the holes in the hinges.



detach from their housings in the oven door.



3. Remove the intermediate glass pane by lifting it upwards.



4.4 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

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

1. Remove the internal glass pane 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

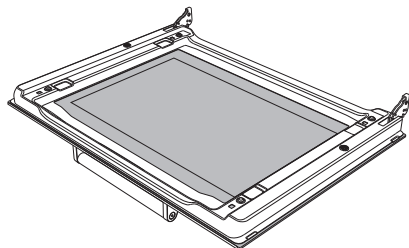


Make sure that you replace all the rubber protections for the intermediate glass panel in exactly the same position.

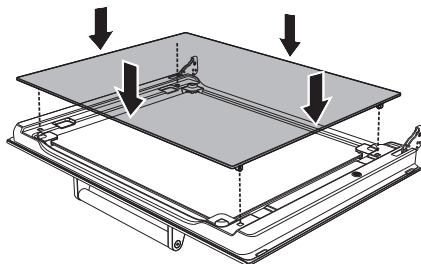


Cleaning and maintenance

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.



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.




4.5 Cleaning the inside of the oven

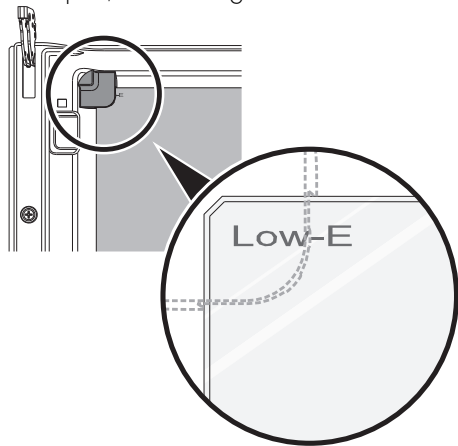
For the best oven upkeep, clean it regularly after having allowed it to cool.



The oven should be operated at the maximum temperature for about 15-20 minutes after the use of specific products, to burn off the residues left inside the oven.

 "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:



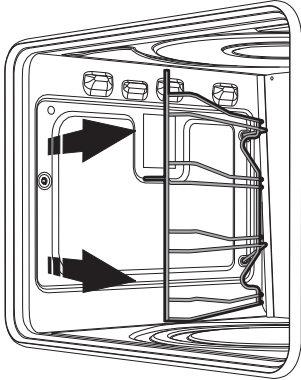
For easier cleaning, remove the door.



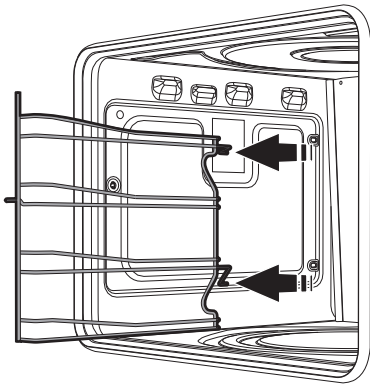
Removing the tray support frames

Removing the guide frames enables the sides to be cleaned more easily. To remove the guide frames:

1. Pull the frame towards the inside of the oven to unhook it from its groove.



2. Slide it out of the seats at the back.



3. When cleaning is complete, repeat the above procedures to put the guide frames back in.

4.6 Extraordinary maintenance

Replacing the internal light bulb



Live parts

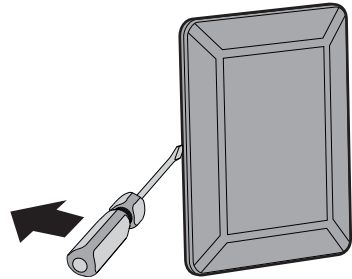
Danger of electrocution

- Disconnect the appliance power supply.

1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



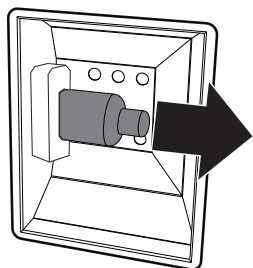
Pay attention not to scratch the oven compartment enamel.





Cleaning and maintenance

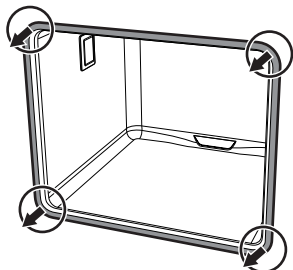
- Slide out and remove the light bulb.



Removing and installing the oven seal

To remove the oven seal:

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




To install the oven seal:

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

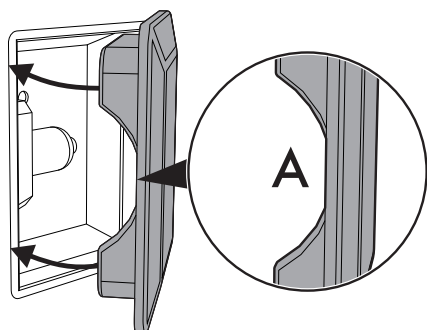
Oven seal maintenance tips

The seal should be soft and elastic.

- To keep the oven seal clean, use a non-abrasive sponge and lukewarm water to wash it.

 Do not touch the halogen light bulb directly with your fingers, but wrap it in insulating material.

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



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



4.7 If the appliance is not working properly

Problem	Possible solution
The oven is not working	<ul style="list-style-type: none"> • 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.
Foods either take too long or too little to cook	<ul style="list-style-type: none"> • The cooking parameters have not been set correctly.
No steam is being supplied	<ul style="list-style-type: none"> • The humidification program has not been set properly. • The oven door has not been closed properly.
Moisture forms inside the oven and on the foods	<ul style="list-style-type: none"> • The foods are being left in the oven for too long after cooking. Do not leave them in the oven for more than 15-20 minutes after the end of the cooking time.
There is water inside the oven	<ul style="list-style-type: none"> • The device controlling the supply of water inside the oven is not working properly. • The dispensing command has been activated for too long.

This product 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.

Regular Maintenance

- The appliance must be checked over thoroughly by a qualified technician on a regular basis (at least once a year).
- Any maintenance work must only be performed by a qualified technician.
- Before performing any kind of maintenance, unplug the appliance from the mains and wait for it to cool down if it has recently been used.




Installation

5 Installation

5.1 Electrical connection



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.



If the phase voltage drops below $190V\sim$, the performance of the oven may suffer, not due to the product itself.

General information

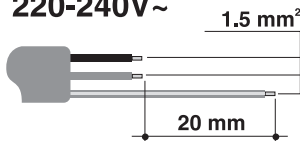
Check the grid characteristics against the data indicated on the plate. The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance. Do not remove this plate for any reason.

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

The appliance is equipped with a three-core H07RN-F cable (3 x 1.5 mm², referring to the cross section of the internal conductor) with plug.

Connection modes:

220-240V~



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

Fixed connection

Fit the power line with an all-pole circuit breaker in compliance with installation regulations.

The circuit breaker should be located near the appliance and in an easily reachable position.

Connection with plug and socket

Check that the plug and power socket are compatible and of adequate capacity for the maximum current draw of the appliance. Avoid using adapters and shunts as these could cause overheating and a risk of burns.

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.



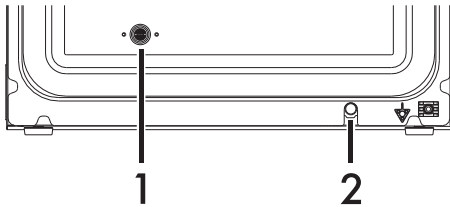
5.2 Water connection



Improper use
Risk of damage to the appliance

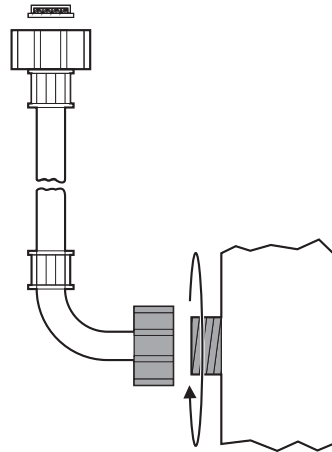
- If the water pipe is new or has not been used for a long time, before making the connection, let the water flow to ensure that it is clear and free from impurities.
- The inlet pressure should be between 50 kPa min. and 500 kPa max.

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.



5.3 Positioning



Heavy appliance
Crushing hazard

- Position the appliance with the aid of a second person.



Pressure on the open door
Risk of damage to the appliance

- Never use the open door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.



Installation



Heat production during appliance operation

Risk of fire

- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (no less than 90°C).



Improper installation

Risk of injury

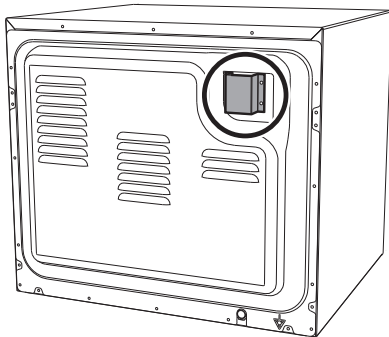
- The appliance support base should not exceed a height of 1.60 m from the floor.

Levelling

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

Steam outlet pipe

There is an exhaust flue on the back of the appliance to discharge the steam produced during cooking.



Multiple installations

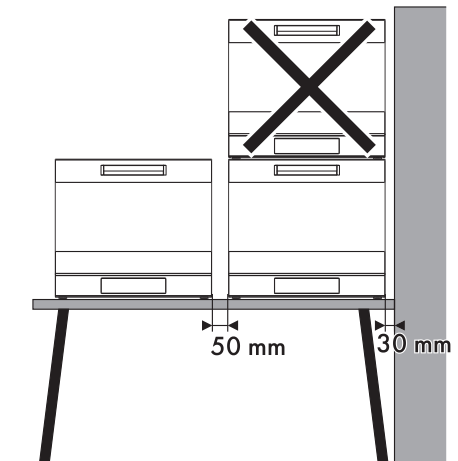


Weight: 32.6 kg

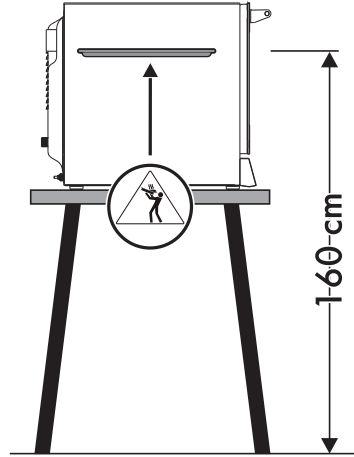
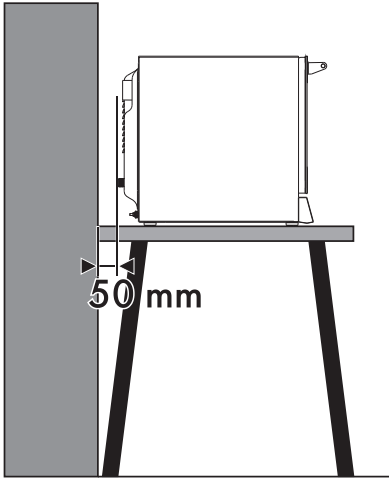
If multiple appliances are installed together, place two or more appliances side by side at a distance of 50 mm between them, positioning them at least 50 mm from the rear wall and 30 mm from any side walls.



Appliances may not be installed one above another.



These must be left free of any obstruction. Avoid crushing them.



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 below.

