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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



1 Instructions

1.1 General safety instructions

Risk of personal injury

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



Instructions

- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Switch off the appliance immediately after use.
- **DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THE APPLIANCE.**
- **DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN USE.**
- **DO NOT MODIFY THIS APPLIANCE.**
- 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.
- Do not pull the cable to remove the plug.
- Shut off the power supply during cleaning and maintenance procedures.

Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. powder products, stain removers and metallic sponges), rough materials or sharp metal scrapers on glass parts as they may scratch the surface and cause the glass to shatter. Use wooden or plastic utensils.
- Do not seat on the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Racks and trays 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 use steam jets to clean the appliance.
- Do not spray any spray products near the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.



- Fire hazard: never leave objects in the oven cavity.
- DO NOT FOR ANY REASON USE THE APPLIANCE AS A SPACE HEATER.
- Do not use plastic cookware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Remove all trays and racks which are not required during cooking.
- Remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- Do not place pans or trays directly on the bottom of the oven cavity. If necessary, use the tray rack.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not use the open door to rest pans or trays on the internal glass pane.
- Avoid exerting too much pressure on the oven door when open.
- Do not use the handle to lift or move the appliance.

Installation

- THIS APPLIANCE **MUST NOT BE INSTALLED** IN BOATS OR CARAVANS.
- The appliance must not be installed on a pedestal.
- Position the appliance into the cabinet cutout with the help of a second person.
- To avoid potential overheating, the appliance must not be installed behind a decorative door or a panel.
- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Have the electrical connection performed by authorised technical personnel.
- The appliance must be connected to ground in compliance with electrical system safety standards.
- Use H07RN-F cables that can withstand a temperature of at least 90°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.
- If the power cable becomes damaged, contact technical support immediately to arrange for it to be replaced in order to avoid possible hazards.



Instructions

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

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.
- 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.



Instructions

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

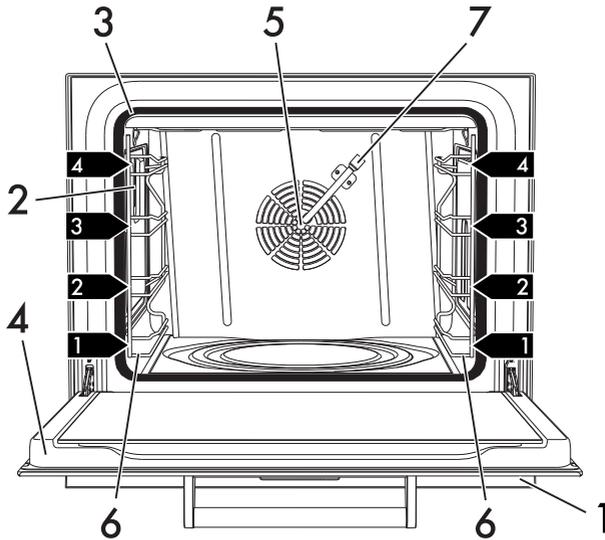
1. Sequence of instructions for use.

- Standalone instruction.



2 Description

2.1 General Description



1 Control panel

2 Oven light

3 Seal

4 Door

5 Fan

6 Tray support frames

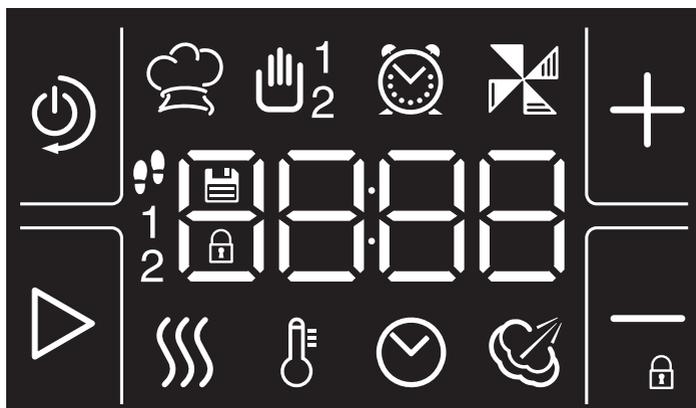
7 Water inlet line (on some models only)

1,2,3 Frame shelf



Description

2.2 Control panel



2.3 Controls description

Control buttons



On-Off / Back / Stand-by



Start / Pause



Value Increase Button



Value Decrease Button

Function buttons



Select / Save recipe



Manual cooking / Step selection



Delayed start



Fan speed adjustment / Cavity cooling function

Function control buttons



Preheating



Cooking temperature



Cooking time



Humidification (on some models only)

List of icons



Numeric display



1

Active cooking steps

2



Recipes lock



Saved recipe



All buttons have a white symbol that indicates their function. The graphics for each button is unique, except for the "Manual cooking / Step selection" button, which contains symbols that can be lit individually. The following graphics can be seen: ,  and  (see specific chapters).

The "Start/Pause" button, the function buttons and the function control buttons will have a red outline to indicate that they are active.

Pressing and holding the buttons   allows you to scroll through the values more quickly.

2.4 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").

Internal ventilation

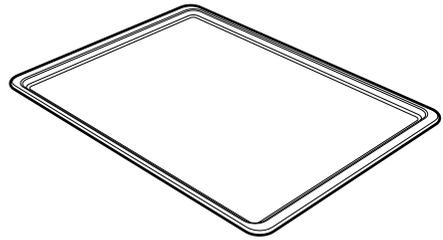
The internal fan is an integral part of the cooking process. It has two speed settings that you can adjust as you wish. The fan and cannot be disabled.

Water inlet line (on some models only)

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

2.5 Available accessories

Tray



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



3 Use

3.1 Preliminary operations



- 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 without clock) appears on the display.



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

Current time setting



This setting is only presented when the appliance is switched on for the first time and after a factory reset.

The digits that are being set flash on the numeric display.

Select the hours and minutes using the  and  buttons. Use  to confirm the selection. Press  to return to the previous digit.

After you have finished entering the settings, the stand-by screen with the clock is activated.

If the time setting is not completed, when you press and hold the  button, you are taken back to the stand-by screen without clock. You are prompted to set the time when the appliance is switched on again.

3.3 Home screen



- The navigation and function buttons are active on this screen, together with the current time.
- From this screen, press  for at least 2 seconds to go to stand-by mode.

From this screen, you can:

- Manually create a single-step or multi-step cooking cycle.
- Select a recipe that has been saved.
- Reset the date and time.



- Perform a factory reset.
- Set a delayed start cooking function.
- Activate the cooling function.
- Manage the recipes lock.
- Go to the stand-by screen (press and hold ).

3.4 Baking parameters and default values

Parameter	Default value
Cooking temperature	Not set (value "---°C")
Cooking duration	Not set (value "--:--", manual stop)
Cooking function	Fan with circulaire
Ventilation	Level Hi (high)
Humidification (where applicable)	Level H0 (disabled/manual)
Preheating	Disabled

3.5 Cooking modes

The appliance has two baking modes:

- 1 Step cooking (button .
- 2 Cooking with a recipe ( button).

 The only cooking function available for this appliance is fan with circulaire, which is also used for preheating.

3.6 Step cooking

 Step cooking is a cooking method that is carried out in consecutive stages (maximum 2) in which different cooking parameters can be set for each stage.

From the home screen, press the  button. It is now possible to set the cooking parameters. The cooking parameters configuration does not require confirmation; the selection is saved automatically. You can switch from one parameter to another by pressing the relative button. The activation of the first cooking step is indicated by .

The first parameter shown is preheating and the  button is activated automatically to allow you to set it immediately.



Use

Preheating



- Preheating, if set, is always carried out before the first cooking step.
- The oven is preheated using the maximum fan speed.

To set up the preheating:

1. Press the button; "---" and the degrees symbol appear on the numeric display.
2. Use the buttons to select the preheating temperature.

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.
- If you first set a preheating temperature, the appliance will suggest that this one should be used as the cooking temperature.

To set the cooking temperature:

1. Press the button.
 - The numeric display shows "---" next to the degrees symbol .

2. Use the buttons to select the cooking temperature.

- Minimum temperature: 30°C (86°F).
- Maximum temperature: 270°C (518°F).

Once the temperature has been set, the



icon appears with **1** below it and

you can start cooking by pressing the button: in this case, the program will have only one step and the default cooking 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.

1. Press the button.
2. Use the buttons to set a cooking duration:
 - Minimum duration: 1 minute.
 - Maximum cooking: 99 hours.
 - Infinite duration: --:-- (manual stop).



In the case of two cooking steps, it is only possible to set an infinite duration "--:--" for the second step.



Fan speed

To adjust the fan speed:

1. Press the  button.
2. Use the  /  buttons to select the ventilation level:

 Low speed, circulaire heating element at minimum power.

 High speed, circulaire heating element at maximum power.

Humidification (on some models only)

 Humidification can only be activated if:

- The fan speed is set to high.
- The cooking temperature is higher than 130°C (266°F).

To set the level of humidification:

1. Press the  button.
2. Use the  /  buttons to select the level of humidification (from level **H0** to level **H5**).

The levels of humidification have a variable pause time between one humidification cycle and the next. Each humidification cycle consists of 5 regular 2-second intervals in which water is introduced into the oven cavity followed by 14 seconds during which no water is introduced.

If you select level **H0**, humidification can be activated manually by pressing and holding the  button (only if the temperature is at least 130°C) during which humidity will be provided for 2 seconds.

You have to wait 14 seconds in order to activate manual humidification again.

Level of humidification	Pause between one cycle and the next
H0	Disabled / manual
H1	1 cycle every 8 mins
H2	1 cycle every 6 mins 30 sec.
H3	1 cycle every 5 mins
H4	1 cycle every 3 mins 30 sec.
H5	1 cycle every 2 mins

Adding a cooking step



The second step can only be added by setting its temperature and if the duration of the first step is not set to infinite.

After having set the parameters for the first step:

1. Press the  button, which will become .
2. Set the cooking parameters as in the previous step. Once the temperature has been set, the  icon appears below the  and  icons.

Once the cooking temperature has been set for step 2, you can start cooking by pressing the .

If cooking is started before having set the temperature for step 2, the second step will be ignored.



Use

You can move between the set steps using the button.



Step 2 will also 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 or button (the latter only if there is also a second step).

For example, with two steps set:

- On the screen for setting the second step, press the button to delete just the second step (the settings of the first step are kept). The icon disappears.
- On the first step setting screen, press the button to delete the second step and to restore the parameters for the first step to the default values. The and icons disappear.

Starting cooking

With preheating:

1. Once the cooking cycle has been set, press to start preheating (the button becomes outlined in red).
 - The flashing button appears.
 - The light remains off.
 - The increasing internal temperature is displayed.

- The target preheating temperature can be displayed using the button and then modified using the / buttons. Press or wait for at least 10 seconds to confirm the modification.
- You can start cooking immediately by pressing and holding the button.
- You can pause and resume preheating using the button or by opening and closing the door.

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

- a series of beeps are emitted and the light comes on.
- The numeric display shows the target cooking temperature.
- The button flashes and the red outline disappears.

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 outlined in red).

Cooking starts, the light comes on and the icon indicating the number of the active step starts to flash.



Cooking in progress

During cooking, the icon is shown together with the flashing icon that indicates the number of the step in progress.

- The numeric display shows the sum of the times of the individual steps.
- If there is only one step with an infinite duration, the numeric display counts the elapsed time starting from "00:00".
- If there is a second step and it has an infinite duration (--:--), the numeric display only shows the time of the first step.
- 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.

During cooking, you can:

- Display the set temperature (for the step in progress) by briefly pressing the button, and if necessary modify it using the buttons.
- Display the current oven temperature by pressing and holding the button.

- Modify the cooking duration of the step in progress by pressing the button and the buttons.



- When cooking is in progress, the cooking duration cannot be set to "--:--", for any of the steps.
- The duration can only be modified for the step in progress.
- To modify the duration of a second step, if set, you have to wait for the first step to finish.

- Modify the fan speed (button).

On some models only:

- Modify the level of humidification (short press of the button, from level **H1** to **H5**).
- Manual humidification of the oven cavity (press and hold the button with level **H0**).

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

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. In this case, opening the door also pauses the cooking time.



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

In any case, the  button flashes and the red outline disappears.

To stop cooking:

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

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

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

At the end of the cooking cycle

- A series of beeps are emitted and the light switches off.
- "00:00" flashes on the time display.
- The  button flashes to indicate that cooking can be repeated.
- 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 takes you directly to the recipe management screen on which the recipe that has just finished is displayed.

3.7 Cooking with a recipe

 A recipe is an automatic cooking program that was previously saved and which contains preset parameters.

This mode allows you to recall a recipe that consists of one or more cooking steps. Recipes are created by setting and saving a cooking cycle.

Creating a new recipe

1. Set any type of cooking cycle (see "Step cooking").
 2. Press and hold the  button; you are taken back to the recipe management screen. The  button disappears.
- The numeric display shows the number associated with the position of the recipe in the memory.

 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).



- Use the buttons to select a position in the memory.
- Press and hold the button again to save the previously set cooking cycle as a recipe (or overwrite a previously saved recipe). A beep is issued to confirm.
- 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 it from being saved (see "Auxiliary functions").

Calling up a previously saved recipe

From the home screen or the cooking parameter setting screen:

- Press the button; you are taken back to the recipe management screen.
- Use the 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 the stand-by screen.

Changing an existing recipe

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

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

Deleting a recipe

From the home screen:

- Press and hold the button for at least 8 seconds to access the delete mode.
 - The number associated with the recipe flashes on the numeric display.
- Use the buttons to select the recipe you wish to delete.



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 "Auxiliary functions").



- If you decide not to proceed with any deletion, you can always press to exit from delete mode.
3. Press the button to confirm deletion; a beep is emitted and you are taken back to the recipe management screen (from the first).
 4. Press to go back to the home screen.

3.8 Auxiliary functions

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 / buttons to set the required time.
3. Press to confirm (first the hours and then the minutes).
4. After confirming, you will be taken back to the home screen and the button will be displayed with a red outline together with the current time



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

It is now possible to create a personalised cooking program or call up a recipe. If you confirm it using the button, a special standby screen will appear in which only the , buttons and the delayed start time are displayed. This will allow cooking to start at the set time.



- 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.

If the appliance is waiting to start a cooking cycle, to cancel the delayed start, simply press and hold until you are taken to the home screen.

Cooling

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

On the home screen, press and hold the button.

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



To deactivate the function:

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



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

Resetting the current time

The current time can be reset from the home screen:

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

3.9 Special functions for the manager

Recipes lock

Function that prevents recipes from being saved or deleted.



The  icon in the bottom right corner of the home screen indicates that the recipes lock is enabled.

From the home screen:

- Press the  button for at least 8 seconds to activate the function.
- Press the  button for at least 8 seconds to deactivate the function.

Factory reset

This function allows you to:

- Reset the current time.
- Delete all the saved recipes.
- Reset the units of measure for temperature to °C
- Disable the recipe lock.

On the stand-by screen:

1. Press the  button for at least 8 seconds.
2. If the command has been accepted, you should keep the  button pressed: all the buttons will flash for a few seconds and you will be taken to the stand-by screen without the clock.



After a factory reset, the current time has 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.
- 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.
- 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.



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.

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.

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.

4.3 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.



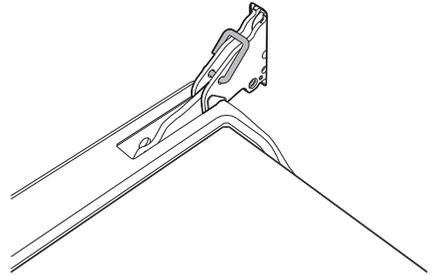
We recommend the use of cleaning products distributed by the manufacturer.

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:

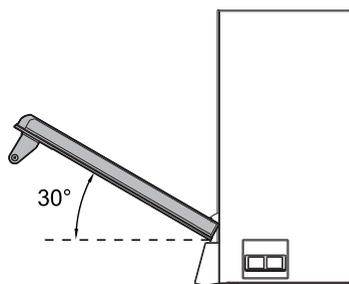
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



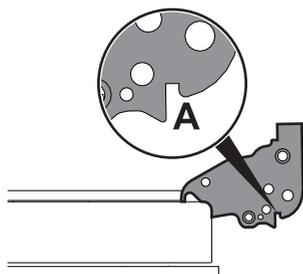


Cleaning and maintenance

2. Grip the door on both sides with both hands, raise it so that it forms an angle of approximately 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.



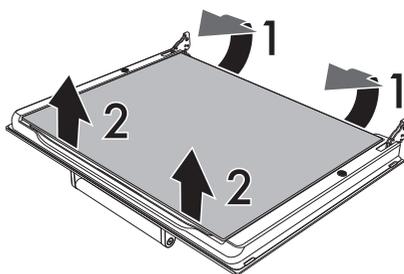
4.4 Cleaning the door glazing

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.

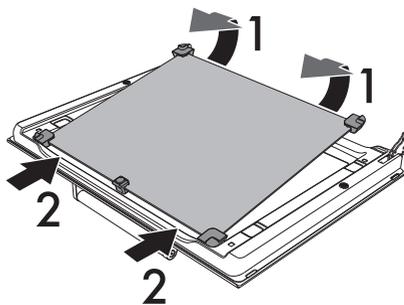
Removing the internal glass panes

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 detach from their housings in the oven door.



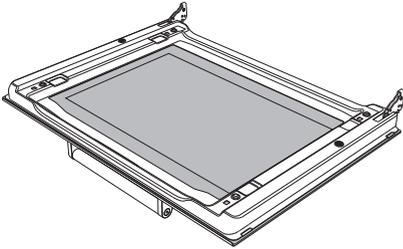
3. Remove the intermediate glass pane by lifting it upwards.



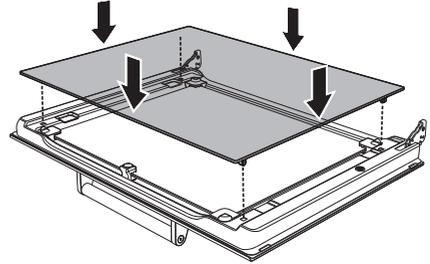
Make sure that you replace all the rubber protections for the intermediate glass panel in exactly the same position.



4. Clean the external glass pane and the panes removed previously. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.



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.

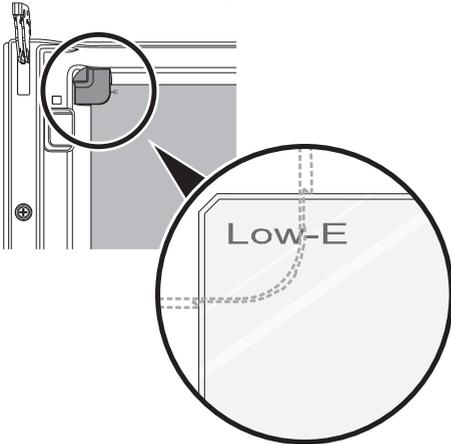


EN



"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:



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.



For easier cleaning, remove the door.

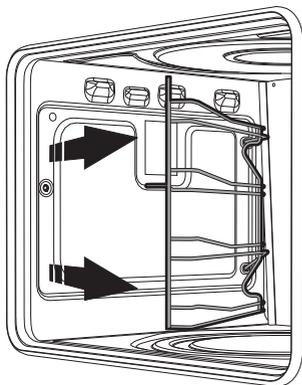


Cleaning and maintenance

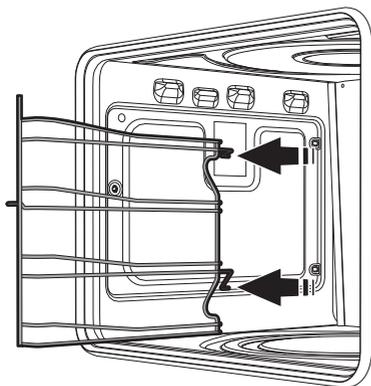
Removing the tray support frames

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

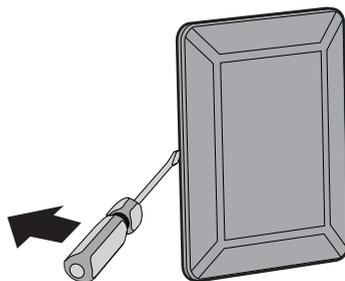
Danger of electrocution

- Disconnect the appliance power supply.

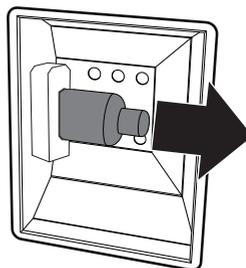
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



Pay attention not to scratch the oven compartment enamel.



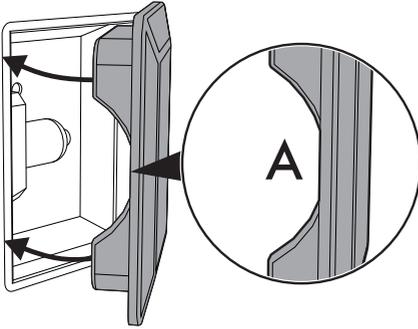
4. Slide out and remove the light bulb.



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



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

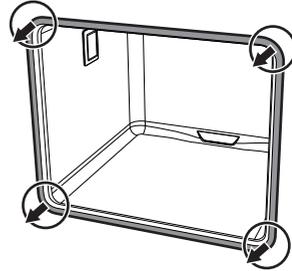


7. Press the cover completely down so that it attaches perfectly to the bulb support.

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.



Cleaning and maintenance

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.



5 Installation

5.1 Electrical connection

i 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~, the performance of the oven may suffer, not due to the product itself.

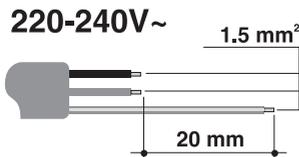
General information

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



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

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.



Installation

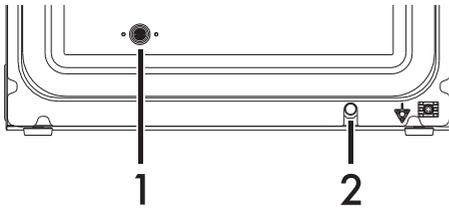
5.2 Water connection (on some models only)



Improper use
Risk of damage to the appliance

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

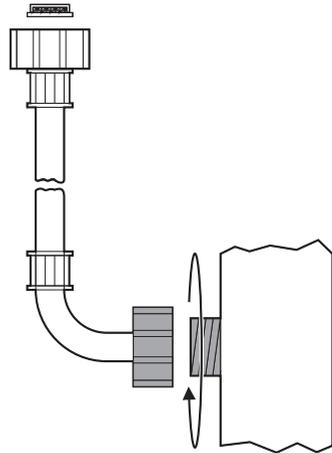
The opening for the plumbing and electrical connections are located on the rear panel of the appliance.



1 Internal humidification connection (on some models only).

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.



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

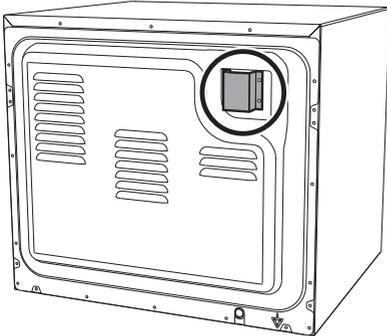
- The appliance support base should not exceed a height of 1.60 m from the floor.

Levelling

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

Steam outlet exhaust

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



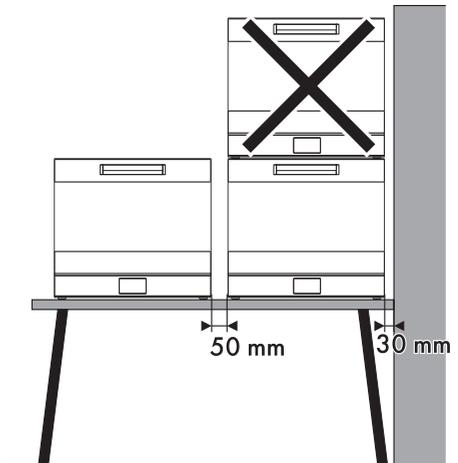
Make sure that it is not obstructed in any way. Avoid crushing them.

Multiple installations

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

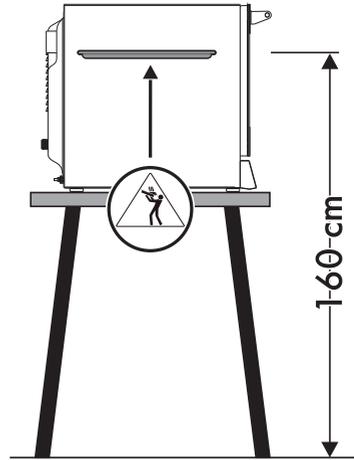
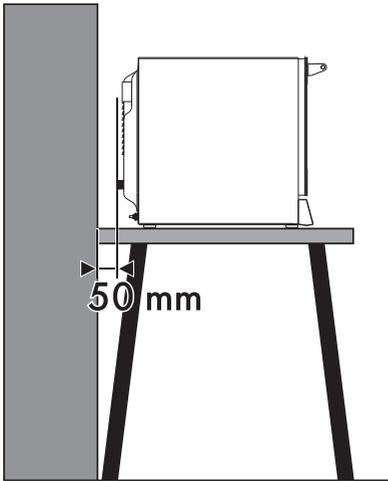


Appliances may not be installed one above another.





Installation



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



High food temperature
Danger of burns

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

