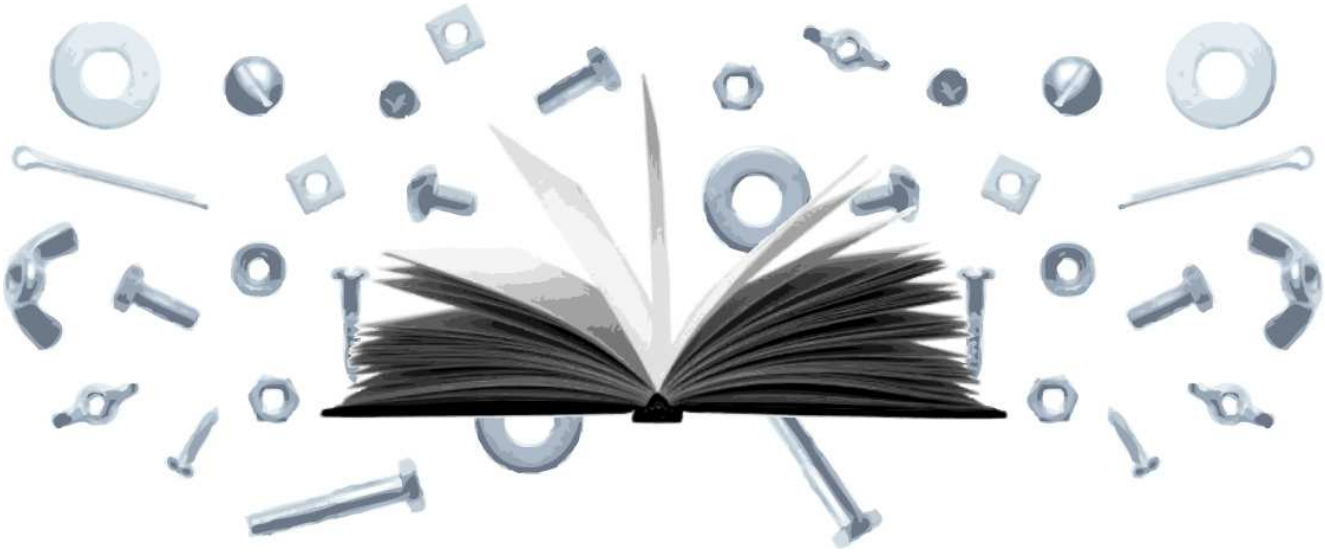

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OWNERS MANUAL CONVECTION OVEN AND COMBI STEAM OVEN

GEBRUIKERS HANDLEIDING CONVECTIEOVEN EN COMBI STOOMOVEN

LE MODE D'EMPLOI FOURS À CONVECTION ET FOURS MIXTES CONVECTION/VAPEUR

GRILLGEBRAUCHSANWEISUNG KONVEKTIONÖFEN UND HEISSLUFTDAMPFÖFEN

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CombiSteel
CATERING EQUIPMENT

Contents

Dear Customer,
Thank you for choosing to purchase one of our products.
This oven is part of a range of appliances designed for low-volume food catering consisting of gas and electric ovens with various capacities dedicated to gastronomy. Easy to use for swift efficient production.

The oven has a 12-month warranty against manufacturing defects starting from the date on the sales invoice. The warranty covers the normal functioning of the oven and does not include consumables (light bulbs, gaskets, etc.) or malfunctioning caused by installation, wear, maintenance, repairs, incorrect descaling or cleaning, tampering or improper use.

The manufacturer reserves the right at any time to make modifications to the product held to be necessary or useful.

1. Installation

1.1. General guidelines and safety warnings

- Before installing or switching on oven read this manual carefully because it contains important information concerning safe installation, use and maintenance.
- Look after the manual and keep in an easily reachable location for future reference by operators.
- Make sure that the manual accompanies the oven should it prove necessary to transfer or move the appliance to another location; if necessary you can ask the authorized retailer or manufacturer for a copy.
- After removing packaging materials, make sure that the oven is in perfect condition and has not been damaged during shipping. Do not install or switch on a damaged appliance; if you have any doubts get in touch immediately with the technical service department or with an authorised retailer.
- Installation, extraordinary maintenance and repairs may only be carried out by qualified staff in compliance with the manufacturer's instructions.
- The appliance is designed for the cooking of foods in closed environments and should be used for this purpose only: failure to do so can be hazardous.
- The oven must only be used by staff trained to use it. To avoid the risk of accidents or damage to the appliance staff should regularly receive specific safety guidelines.
- Use of the oven by people with physical, sensorial or mental disabilities or by people lacking experience or skills may only take place with proper supervision or following training in the use of the appliance by a person responsible for their safety.
- Children must be supervised to prevent them from playing with or using the appliance.
- When the oven is on care must be paid to the hot areas on the exterior of the appliance which may exceed 60° C.
- In case of malfunctioning the appliance must be disconnected; for repairs contact an authorised repair centre and request original spare parts only.
- Do not place other sources of heat like deep-fryers or hotplates in the vicinity of the oven.
- Do not store or use flammable materials in the vicinity of the appliance.
- Disconnect both water and power supply if the oven is to remain switched off for a long period.
- Before switching on the oven check that you have removed all packaging, making sure you dispose of waste in compliance with current waste disposal regulations.
- Any changes in the standard installation process must be approved and carried out by authorised technical staff.
- To avoid damage to health caused by the accidental activation of the thermal protection device, do not use an external switch (e.g. timer) or connect said device to a power supply that is automatically switched on and off.
- The failure to respect the above guidelines could place both the appliance and your own personal safety at risk.

1. Installation

1.1. General guidelines and safety warnings

The gas ovens comply with the essential requirements of 90/396/EEC Gas Directive and therefore have the EC conformity certificate issued by an approved body. They satisfy the requirements of the following gas regulations:

- EN 203 + subsequent amendments;
- EN 437 + subsequent amendments.

Installation must be carried out in compliance with safety requirements contained in the following regulations:

- UNI CIG n° 7222-7723-8723 + subsequent amendments.

The appliance complies with the essential requirements of the Low Voltage Directives 2006/95/CEE. It satisfies the requirements of the following electrical regulations:

- EN 60335-1 + subsequent amendments;
- EN 60335-2-42 + subsequent amendments;
- EN 60335-2-46 + subsequent amendments;
- EN 60335-2-36 + subsequent amendments;
- EN 55104 / EN 55014 + subsequent amendments;
- EN 61000 + subsequent amendments.

The appliance complies with the essential requirements of the Electromagnetic Compatibility Directive 2004/108/CEE.

1.2. Location

These appliances are designed to be installed in closed environments and may not be used in the open air or exposed to rain.

The designated location must have a flat, hard, horizontal surface capable of safely bearing the weight of the entire appliance/support as well as its weight when fully loaded.

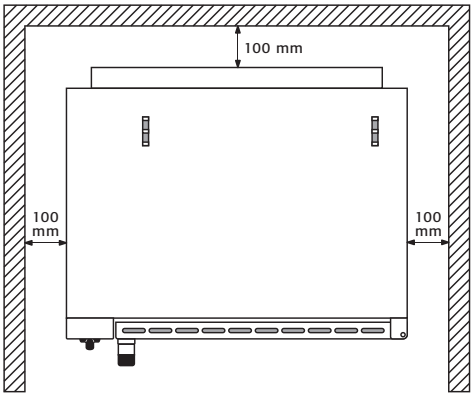


fig. 1

The oven must only be installed on a stable surface.

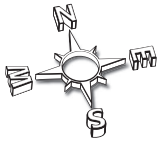
The appliance should be removed from the packaging, checked for damage and placed in the site where it is to be used, taking care not to place it on or against walls, bulkheads, dividing walls, kitchen cabinets or flammable covering materials.

Make sure that the current fire prevention regulations are scrupulously observed.

Ensure that there is a **minimum clearance of 100 mm** between all sides of the oven and walls or other equipment (**fig. 1**).

The appliance must be placed in a properly ventilated room.

1. Installation



1.2. Location

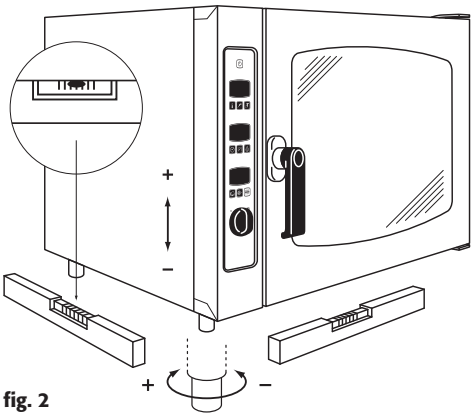


fig. 2

All packaging materials are environmentally friendly and can be safely stored or burnt in a waste incinerator.

The oven must be levelled: use a spirit level to regulate the height of the self-levelling feet as in **fig. 2**.

If the oven is not levelled or if it is standing on a slope it may fail to work properly.

Remove the protective film from the external panels of the appliance, pulling it off slowly to avoid leaving glue residues.

Check that ventilation and cooling clearances are not obstructed.

1.3. Connection to water supply

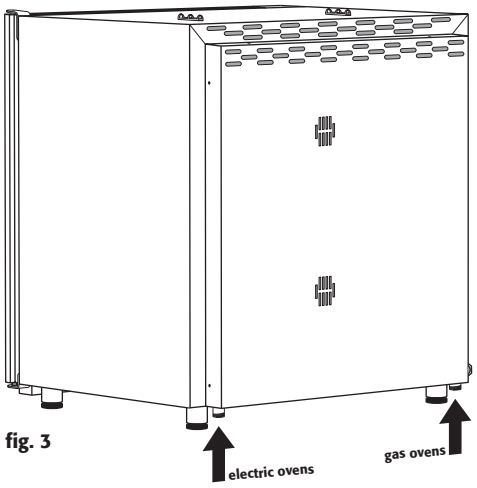


fig. 3

Water pressure should not exceed 2.5 bar (250 KPa). If water pressure is higher, you must install a pressure reducer upstream of the oven.

In order for the oven to work properly the minimum water pressure must be over 0.5 bars.

These ovens have a single softened water inlet (**fig. 3**). You are advised to install a water softener-descaler to ensure that the water hardness lies between 8° and 10° F.

Before plumbing in the oven, let the water run in order to remove eventual iron deposits. Check that the electrovalve filter is clean (see paragraph 5.2).

Fix a tap to water supply and connect the water duct.

Make sure that the tap is located in an easily reachable position allowing the operator to turn it off at any time.

Warning: in case of damage to the mains tube replace with a new tube (do not re-use damaged tube).

1. Installation

1.4. Connection to power supply

MOD	EGE10P	NR	000000/01/09
POWER SUPPLY		400V 3N 50 HZ	
OVEN POWER kW	12,0	BOILER POWER kW	
TOT. POWER kW	12,6	CE GK	IP

fig. 4

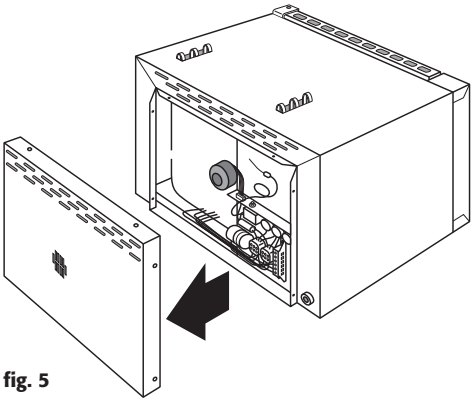


fig. 5

The power supply must be earthed in compliance with the requirements of the current Italian laws. The electrical safety of the appliance can only be guaranteed if the electrical system is compliant with electrical safety standards.

Before connecting the appliance, check the voltage and frequency of the power supply to ensure compliance with the appliance requirements indicated on the technical plate (**fig. 4**).

For direct connection to mains you need to fit an overvoltage protection device suited to the voltage between the appliance and the mains that will interrupt the power supply with a break distance guaranteeing complete disconnection in the case of Category III overvoltage in compliance with the installation regulations; this device should be fitted in a position making it easy to reach at all times.

Set the switch on the socket into which you are about to plug the appliance to "0" position. Ask qualified staff to check that the socket cable section is the right one for the power draw.

Unscrew the back of the oven and remove it (**fig. 5**).

The flexible cable should be made from polychloroprene or synthetic elastomere in an oil-resistant sheath.

Use the right cable section for the voltage of each appliance (see **table 1** below).

Models	**EGE05P EGE05D**	**EGE07P EGE07D**	**EGE10P EGE10D**	**EGG05P EGG05D**	**EGG10P EGG10D**
Voltage	400V 3N 230V	400V 3N	400V 3N	230V	230V
Frequency (Hz)	50	50	50	50	50
Power draw (kW)	6,3	9,6	12,6	0,4	0,8
Amperage draw for single phase (A)	10 28	16	20	2	4
Supply cable section (mm^2)	5 x 1,5 3 x 4	5 x 2,5	5 x 2,5	3 x 1,5	3 x 1,5

tab. 1

1. Installation

1.4. Connection to power supply

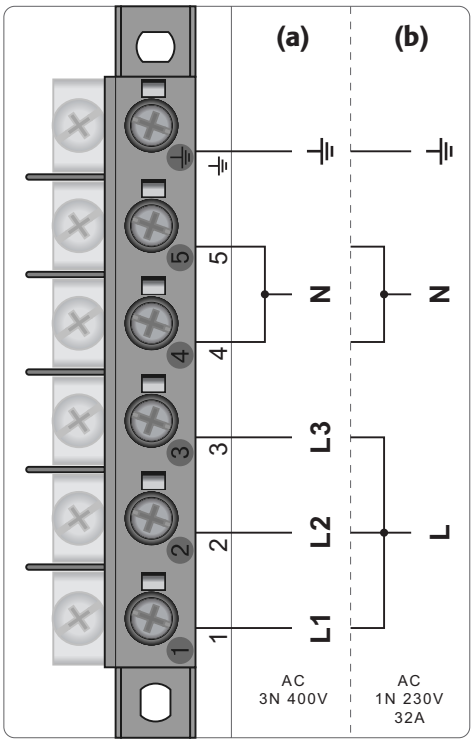


fig. 6

To prevent any risk, the installation or the replacement of the supply cable must be carried out by the manufacturer, by its service or by a qualified person only.

Insert supply cable into cable gland on back of oven.

As shown in the table above (**table 1**), some appliances can use either triphase voltage at 400 V (**fig. 6a**) or monophase voltage at 230 V (**fig. 6b**).

Connect the cable to the junction box following the instructions displayed in the box and listed below (**fig. 6**).

Hold the cable in place using the cable gland.

When the oven is on the supply voltage must remain at the nominal voltage value ±10%.

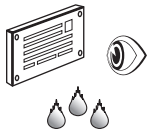
For gas ovens: power cord comes standard with the appliance. Make sure there is a 230 V potential difference between phase and ⏚ .

fig. 7

The appliance must be included in an equipotential system whose effectiveness must be checked in accordance with the guidelines contained in the current laws. There is a connection clamp on the oven frame identified by the symbol shown on **fig. 7**, which must be connected using a cable with a minimum section of 10 mm².

For gas ovens: connect the appliance to the gas inlet before replacing oven back; for electric ovens: replace oven back.

1. Installation



1.5. Connection to gas supply (for gas ovens only)

			CAT		G30	G31	G20	G25	COUNTRY
			II 2H3+	P mbar	28-30	37	20	/	IT-ES-IE-PT GB-GR-CH
CE			II 2H3B/P	P mbar	30	30	20	/	LT-DK-FI-EE-NO LV-CZ-SK-SI-SE
TYPE	A_1	B_{11}	II 2E+3+	P mbar	28-30	37	20	25	FR-BE
MOD			II 2H3B/P	P mbar	50	50	20	/	AT-CH
NR			II 2ELL3B/P	P mbar	50	50	20	20	DE
			II 2L3B/P	P mbar	30	30	/	25	NL
Σ Qn		kW	II 2E3+	P mbar	28-30	37	20	/	LU
G30	G20	G25	I 3B/P	P mbar	30	30	/	/	MT-IS-HU-CY
			I 3+	P mbar	28-30	37	/	/	CY
kg/h	m^3/h	m^3/h	I 2E	P mbar	/	/	20	/	PL
PREDISPOSTO A GAS – PREVU AU GAZ PRESET FOR GAS – EINGESTELLT AUF GAS PREDISPUESTO A GAS – PREDISPOSTO À GÁS					A				mbar
			kW	IP	EN 203-1				MADE IN ITALY

fig. 8

N.B.

The oven is factory set for the type of gas specified in the order.

The label attached to the appliance (**fig. 8**, **ref. A**) indicates which type of gas the oven has been set for.

During testing, the gas produced through combustion (CO_2 and CO) should be analysed and the nominal heat rating should be measured to ensure that the burners have been correctly calibrated for the type of installation required.

Data collected should be written down and included in the technical documentation of the appliance.

Installation instructions

The oven should be installed and commissioned by qualified technicians in compliance with current regulations and legislation.

Gas appliances, electrical connections and rooms where the appliance is to be sited must comply with current regulations and legislation.

The air requirement of the burners is 2 m^3/h per kW of power installed.

Premises open to the public must comply with accident prevention laws and fire safety regulations.

A flexible metal hose can be used to connect the appliance to the gas supply; make sure you fit an approved tap in a point that is easy to reach.

Make sure that the flexible hose is not twisted or over-stretched or in contact with parts of the oven subject to overheating.

Use locking clamps complying with installation regulations.

Checks to be carried out prior to installation

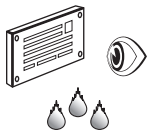
Check the label on the left-hand panel of the oven (**fig. 8**, **ref. A**) to make sure that the appliance has been set for the type of gas on your premises.

Check the label (**fig. 8**) to make sure that the capacity of the gas pressure reducer is adequate for the supply of the appliance.

Do not insert section reducers between the reducer and the appliance.

We recommend fitting a gas filter between the tap and pressure regulator to ensure perfect performance.

1. Installation



1.5. Connection to gas supply (for gas ovens only)

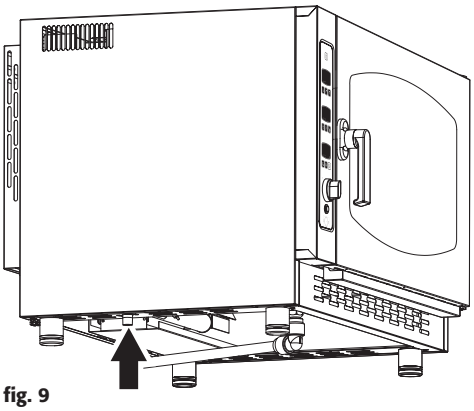


fig. 9

Connect the oven to the gas supply using a special R 1/2" hose with an internal section of at least 16 mm (**fig. 9**).

Connection to gas supply must be carried out using rigid or flexible metal pipes.

Use taps or gates with an internal diameter that is greater than that of the hose.

After connecting the appliance to the gas supply make sure that there are no leaks from joints or connections. You can test for leaks by using soapy water or foaming agent for leak detection.

Gas ovens should be inspected in compliance with specific regulations once a year by an authorised technician who will analyse combusted gases and check nominal heat rating.

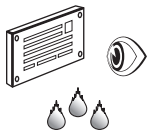
Gas type	Gas pressure [mbar]		
	Nom.	Min.	Max
Methane G20	20	17	25
L.P.G. G30/G31	28-30/37	20/25	35/45

tab. 2

The appliance can work correctly only when gas pressure keeps within specific values for each gas type (see table 2).

If the pressure falls outside these values, it will not be possible to achieve optimum functioning of the appliance and for it to be installed permanently. Should this happen, call a technician to check your gas mains (ducts, gates and eventually pressure reducers) then, if necessary, contact your gas provider.

1. Installation



1.6. Checking gas pressure (for gas ovens only)

Check that the installed nozzles are correct for the type and pressure of supplied gas. If you need to change the nozzles, read the following paragraph.

When the appliance is connected, turn it on and check the gas pressure.

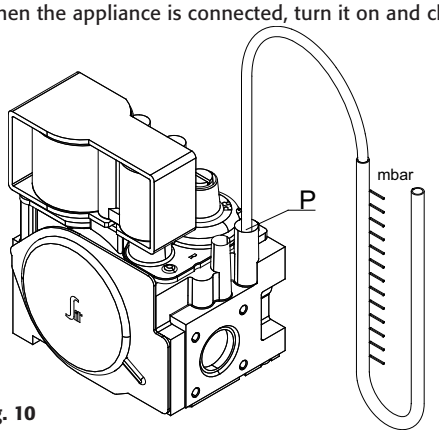


fig. 10

Check gas pressure directly on the valve, as described below:

- Unscrew screw "P" (**fig. 10**) on the pressure outlet of the valve.
- Apply the pressure gauge to the pressure outlet.
- Regulate gas pressure to the values of **table 2** by adjusting the pressure reducer outside the oven.
- When the pressure is at the correct level, switch off the oven, remove the pressure gauge and replace screw "P".

1.7. Replacing nozzles (gas type change) (for gas ovens only)

Category of appliance: **II2H3+**			Countries: **IT - ES - PT - CH - GB - GR - IE**	
Oven	**Nominal Power**	**Nozzle for G30 gas [30 mbar]**	**Nozzle for G31 gas [37 mbar]**	**Nozzle for G20 gas [20 mbar]**
5 GN 1/1	9,5 kW	115	115	161R
10 GN 1/1	19 kW	155	155	225R

tab. 3

Use only original nozzles which must not be tampered with them in any way!

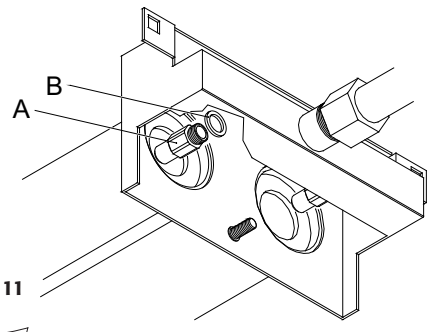


fig. 11

For connection to a type of gas that is different from the one specified on the rating plate, the burner/s nozzle/s must be replaced as follows:

- Unscrew nozzle to be replaced (**fig. 11**, **ref. A**) and replace it with the one that corresponds to the type of gas to be used (see **tab. 3**).
- Refit washer (**fig. 11**, **ref. B**).
- Nozzles are marked in hundredths of a millimetre.
- After replacing the nozzle/s, check gas pressure.

1. Installation

1.8. Fume discharge (for gas ovens only)

Ovens should only be installed in adequately ventilated rooms in compliance with installation regulations.

The oven discharge can be connected in either of the following ways.

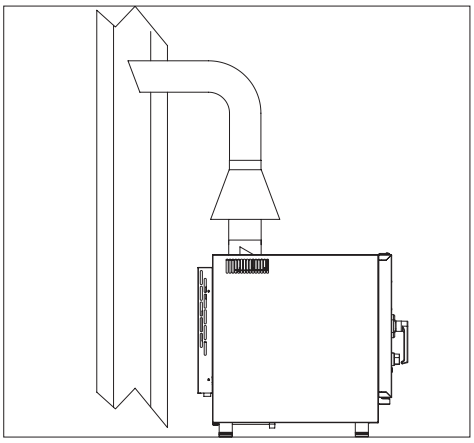


fig. 12

- By connecting the oven to a natural draught flue to discharge combusted gases directly outside (**fig. 12**). The gas will either be discharged directly outside or through a chimney. Fume discharge must not be obstructed and the length of the discharge tube must not exceed 3 metres.

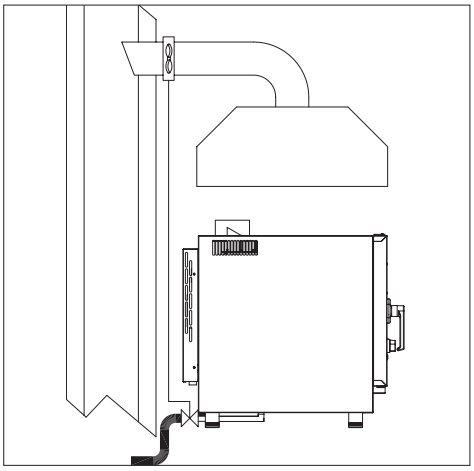


fig. 13

- By means of a forced evacuation system (e.g. hood fitted with an extractor fan). In this case the gas supply to the appliance must be controlled by the extraction system and will be interrupted if the extraction capacity drops below the prescribed values. When installing the appliance beneath a hood take care to ensure that:
  a) the extracted volume is greater than the volume of combusted gas produced (refer to current regulations);
  b) the hood filter is made from a heat-resistant material (combusted gases may reach 300° C);
  c) the final section of the gas discharge tube must be inserted inside the hood;
  d) following interruption of gas supply the gas will be switched on manually (**fig. 13**).

1. Installation

1.9. Switching on oven and testing

Before switching on the oven, carefully check that all systems and installation of the appliance are in compliance with current laws and with the technical and safety guidelines in this manual.

Check the following:
- The oven must be installed in a room where the temperature is over +4° C.
- The oven chamber must be empty.
- All packaging has been completely removed, including the protective film applied to the walls of the oven.
- Vents and ventilation openings must be open and unobstructed.
- Any parts that have been removed for installation purposes must be replaced.
- The main switch must be switched on and the water and gas taps must be open.

At this stage the oven is powered and the display **D1** shows the string "OFF"; with the oven in this condition if you press for 3 seconds button **T3** you can read the version and the revision of the firmware loaded in the logic board of the appliance.

Testing

The oven should be tested by carrying out a trial cooking session to check that the appliance is working properly and that there are no problems or malfunctioning.

Switch on the oven pressing for 1 second the main switch **T0**.

Carry out a trial cooking session setting the temperature to 150° C, the timer to 10 min. and humidity to 5.

Check every item in the list below:
- The light in the oven chamber switches on.
- The oven switches off if the door is opened and starts up again after the door has been closed.
- The temperature controller regulating the oven temperature is activated, causing the heating elements to switch off temporarily, when the set temperature has been reached; temperature controller activation is indicated by the lighting indicator **S1** "° C" (Celsius degrees) remaining switched on.
- Every 2 minutes the fan motor automatically reverses direction of rotation followed by a 20-second rest.
- During the 20-second motor rest the **S1** "°C" lighting indicator will temporarily switch fixed-on showing that the oven chamber heating elements have been temporarily switched off.
- For 7-tray and 10-tray ovens: the two fans in the oven chamber rotate in the same direction.
- Check that water is being discharged to the fan/s from the humidity inlet duct in the oven chamber.
- At the end of the cooking session the oven alarm sounds for about 15 seconds.

2A. CONVECTION OVEN - User's instructions

2A.1. Preliminary informations

The appliance is designed for the cooking of foods in closed environments and should be used for this purpose only: failure to do so can be hazardous.

Do not leave the oven unattended during use.

Before placing food in oven, you are advised to pre-heat the oven to a temperature about +30°/+40° C above the desired temperature.

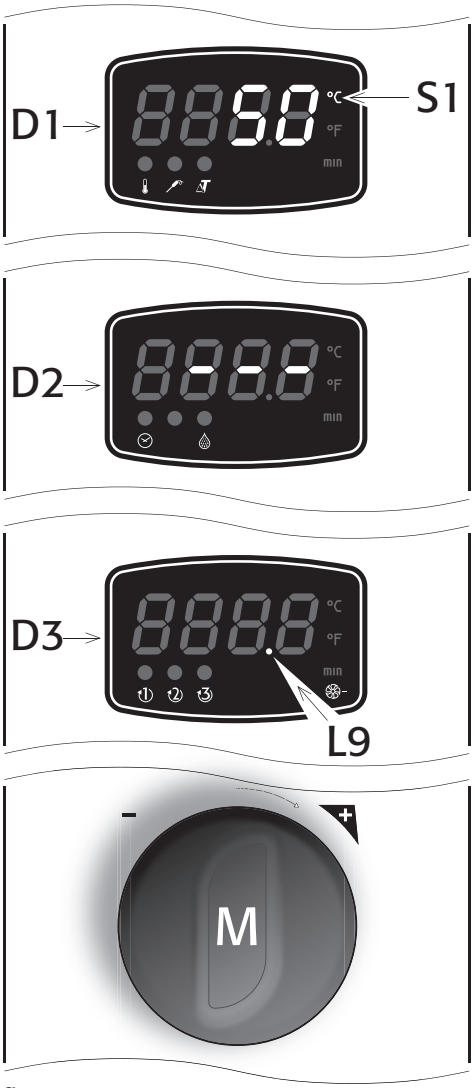


fig. 14

Once switched on, the oven will be in "stop" mode (stand-by mode). The working mode is indicated by the lighting indicator **S1** "° C" (**fig. 14**): if **S1** is flashing the oven is in "start" mode and the heating elements are heating; if **S1** is on and the oven is in "start" mode the heating elements are temporarily switched off because the temperature set has been reached. In "start" mode led **L9** (**fig. 14**) in display **D3** (**fig. 14**) is switched on.

The oven is equipped with 3 displays for setting, showing and checking the relevant values of the cooking programmes; the displays, from top to bottom, refer to: temperature, time/humidity and cooking programs/fan speed.

Each display works according to the status of the oven: set parameters, display set parameters or check current value.

When the oven is switched on, temperature display **D1** (**fig. 14**) shows the cooking chamber temperature, time display **D2** (**fig. 14**) shows "---" (infinite time) and cooking-programs display **D3** is switched off; the cooking chamber light is always switched on.

The oven has a single knob **M** (**fig. 14**) for setting and changing oven parameters. Push the knob to select a function or confirm a given parameter. The knob is connected to a digital encoder and is continuous (there is no stop). The parameters regulated by the encoder increase as you turn it clockwise.

2A. CONVECTION OVEN - User's instructions

2A.2. Temperature cycle settings

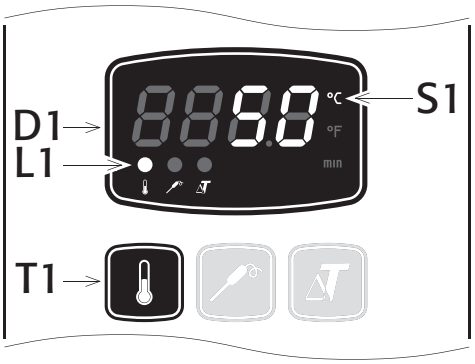


fig. 15

Setting the temperature

To enter temperature setting - with the oven in "stop" mode - press button **T1** (**fig. 15**); led **L1** (**fig. 15**) will flash and display **D1** (**fig. 15**) will show the temperature parameter. To confirm selected parameter press the encoder knob **M** (**fig. 17**); you will remain in the setting mode but the display will move on to the time parameter.

With the oven in "start" mode you can enter temperature setting mode by pressing **T1** for a while, until led **L1** will start flashing. To confirm the parameter, which will remain memorised even when the oven returns to the "stop" mode, just press button **T1** again. Display **D1** will monitor the real temperature value in the chamber.

To set the required temperature turn the knob **M** in a clockwise direction (to increase).

The oven can reach and maintain temperatures ranging from +50° to +280° C.

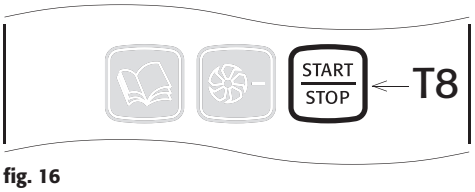


fig. 16

When lighting indicator **S1** "° C" (**fig. 15**) flashes, it means that the heating elements, assisted by a thermostat, are heating; when **S1** is switched on, the heating elements are temporarily switched off because the set temperature has been reached.

You can start a cooking by setting only the temperature (with infinite time and/or without humidifier) simply by pressing button **T8** "Start" (**fig. 16**) just after having set your desired temperature.

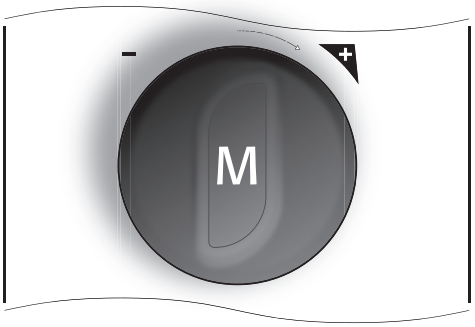


fig. 17

In case of alarm, temperature display **D1** will show the alarm message.

2A. CONVECTION OVEN - User's instructions

2A.2. Temperature cycle settings

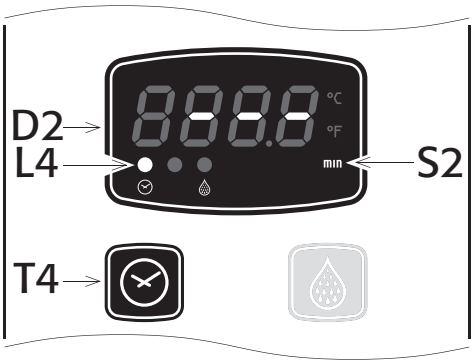


fig. 18

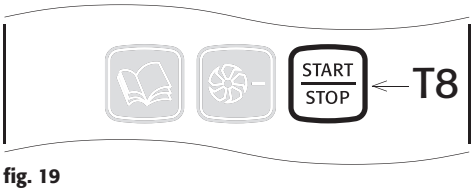


fig. 19

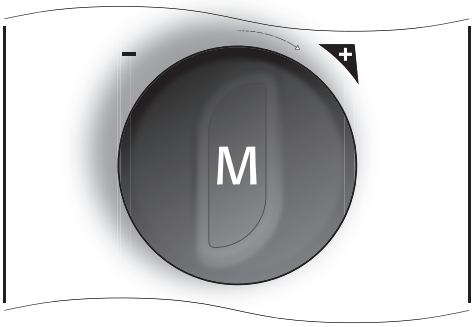


fig. 20

Setting the time

To enter time setting - with the oven in "stop" mode - press button **T4** (**fig. 18**); led **L4** (**fig. 18**) will flash and display **D2** (**fig. 18**) will show the time parameter. To confirm selected parameter press the encoder knob **M** (**fig. 20**); you will remain in the setting mode but the display will move on to the humidity parameter.

To enter the "set time" mode - with the oven in "start" mode - press button **T4** until led **L4** starts flashing. To confirm the parameter selected press button **T4** again. Display **D2** will then show the time left until the end of the cooking session and led **L4** is switched on.

To set the desired cooking time turn the knob **M** in a clockwise direction (to increase).

Pre-set cooking sessions range from 1' to 999'. When display **D2** shows time values, lighting indicator **S2** "min" (**fig. 18**) is switched on.

The cooking time is calculated from the moment the "Start" button **T8** (**fig. 19**) is pressed and is temporarily interrupted when the door is opened or in case of a minor alarm.

At the end of the cooking session, the oven switches off automatically, going into "stop" mode, and the oven alarm sounds for about 15 seconds.

The cooking session can also be carried out without a pre-set cooking time. To manually set the cooking session (no time limit), reduce the time set by turning the encoder knob **M** to less than 1'; display **D2** will now show "---".

In case of "overheat board temperature" alarm, the time display **D2** will show the alarm message.

2A.2. Temperature cycle settings

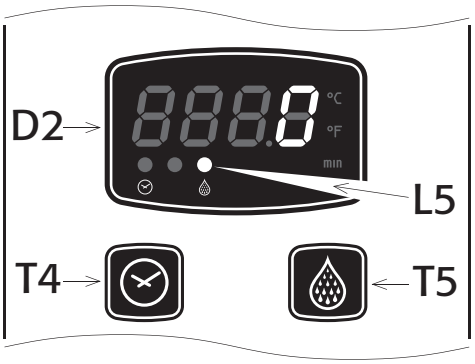


fig. 21

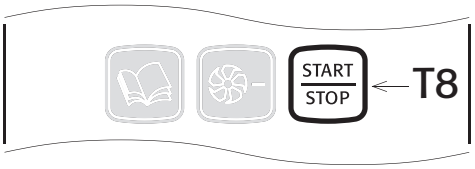


fig. 22

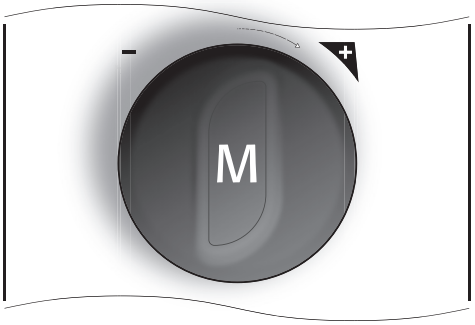


fig. 23

Setting the humidity

To enter humidity setting – with the oven in "stop" mode - press button **T5** (**fig. 21**); led **L5** (**fig. 21**) will flash and display **D2** (**fig. 21**) will show the humidity parameter. To confirm selected parameter press the encoder knob **M** (**fig. 23**).

When the oven is in "start" mode, you can have two circumstances. If no humidification was set, by pressing button **T5** you cause the inmission of water in the cooking chamber and the led **L5** will switch on as long as you press **T5**; otherwise, if there was any humidification set, by pressing **T5** you enter the "set humidity" mode. To confirm selected parameter press button **T5** once again.

You can increase the humidity in the chamber by turning the encoder knob **M** in a clockwise direction (to increase).

The humidity control discharges water into the oven chamber in a controlled manner via a tube that directs the flow onto the convection fans. The setting ranges from 0 (off) to 10 (maximum) and each unit corresponds to 3 seconds of activity per minute.

Warning:

- Avoid using the humidity control on the high setting for long periods of time.
- The humidity control is not intended to produce steam.
- The humidity control should only be used for bread baking.

2A. CONVECTION OVEN - User's instructions

2A.3. Core-probe cycle settings (optional)

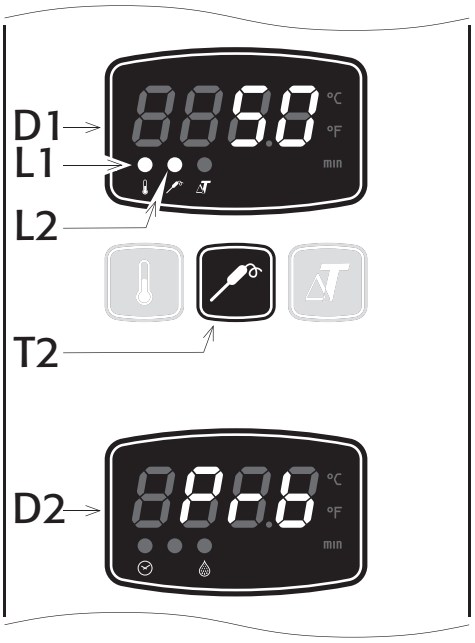


fig. 24

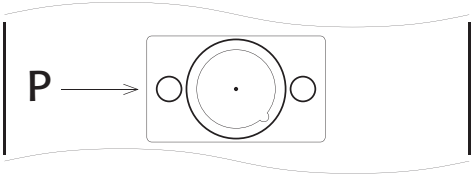


fig. 25

Cooking with the core-probe lets you costantly monitor the temperature inside the product.

Insert the core-probe connector correctly in the appropriate socket **P** (**fig. 25**) on the control panel.

Insert the tip of the core-probe into the middle of the food to be cooked.

To enter core-probe temperature setting - with the oven in "stop" mode - press button **T2** (**fig. 24**). If no chamber temperature was set, the led **L1** (**fig. 24**) will flash, display **D2** (**fig. 24**) will show the string "Prb" and display **D1** (**fig. 24**) will show the chamber temperature parameter. To confirm selected parameter press the encoder knob **M** (**fig. 23**); you will remain in the setting mode but the display will move on to the core-probe temperature parameter. If there was any chamber temperature set, the led **L2** (**fig. 24**) will flash and display **D1** will show the core-probe temperature parameter. To confirm selected parameter press the encoder knob **M**.

When the oven is in "start" mode during a core-probe cooking session, you can enter core-probe temperature setting by pressing for 1 second button **T2**; led **L2** will flash. To confirm selected parameter press button **T2** again. You can also check the previously set core-probe parameter by pressing button **T2** shortly; in this way led **L2** will turn on for 5 seconds while display **D1** will show that parameter. Then, display **D1** will monitor the real temperature at the core of the product.

To set the required temperature turn the knob **M** in a clockwise direction (to increase).

The core-probe temperature can be set from +30° to +90° C.

During a core-probe cooking cycle the time parameter is automatically excluded.

For setting the humidity, see previous page.

To start cooking press button **T8** "Start" (**fig. 22**).

You can start a core-probe cooking without humidifier by pressing button **T8** after the temperature has been set.

When the core-probe temperature set is reached, the oven switches off automatically, going into "stop" mode, and the oven alarm sounds for about 15 seconds.

You can disable core-probe cooking by pressing button **T4** (**fig. 21**).

2A.4. Delta-T cycle settings (optional)

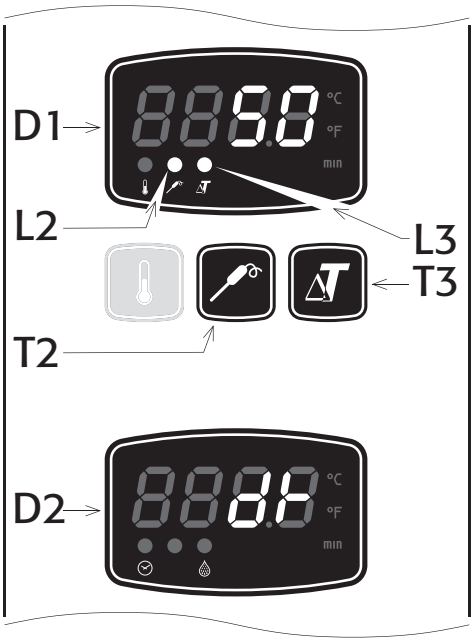


fig. 26

Delta-T cooking is advised for cooking meal in a slow and steady way; the temperature inside the cooking chamber is raised and constantly adjusted to ensure that the thermal differential (delta-T) set between food core and cooking chamber is maintained, as long as the core-probe temperature required is reached.

Insert the core-probe connector correctly in the appropriate socket **P** (**fig. 25**) on the control panel.

Insert the tip of the core-probe into the middle of the food to be cooked.

To enter delta-T temperature setting - with the oven in "stop" mode - press button **T3** (**fig. 26**); led **L2** (**fig. 26**) will flash, display **D2** (**fig. 26**) will show the string "dt" and display **D1** (**fig. 26**) will show the core-probe temperature parameter. To confirm selected parameter press the encoder knob **M** (**fig. 28**); you will remain in the setting mode but the display will move on to the delta-T temperature parameter. Led **L3** (**fig. 26**) will flash and display **D1** will show the delta-T temperature parameter. To confirm selected parameter press the encoder knob **M**.

When the oven is in "start" mode during a delta-T cooking session, you can enter core-probe temperature setting by pressing for 1 second button **T2** (**fig. 26**); led **L2** will flash and display **D1** will show the core-probe temperature parameter. To confirm selected parameter press button **T2** again. You can also monitor the actual core temperature by pressing button **T2** shortly; in this way led **L2** will turn on for 5 seconds while display **D1** will show the temperature detected by the core-probe. If you press for 1 second button **T3** you can enter delta-T temperature setting; led **L3** will flash and display **D1** will show the delta-T temperature parameter. To confirm selected parameter press button **T3** once again. You can also check the delta-T temperature parameter by pressing button **T3** shortly; in this way led **L3** will turn on for 5 seconds while display **D1** will show that parameter. Then, display **D1** will monitor the real temperature inside the cooking chamber.

To set the required temperature turn the knob **M** in a clockwise direction (to increase).

The core-probe temperature can be set from +30° to +90° C; the thermal differential can be set from 0° to +30° C.

During a delta-T cooking cycle the time parameter is automatically excluded.

For setting the humidity, see paragraph 2A.2.

To start cooking press button **T8** "Start" (**fig. 22**).

You can start a delta-T cooking without humidifier by pressing button **T8** after the temperature has been set.

When the core-probe temperature set is reached, the oven switches off automatically, going into "stop" mode, and the oven alarm sounds for about 15 seconds.

With the oven in "stop" mode, you can disable core-probe cooking by sequentially pressing button **T4** (**fig. 21**) and encoder knob **M**.

2A. CONVECTION OVEN - User's instructions

2A.5. Other settings

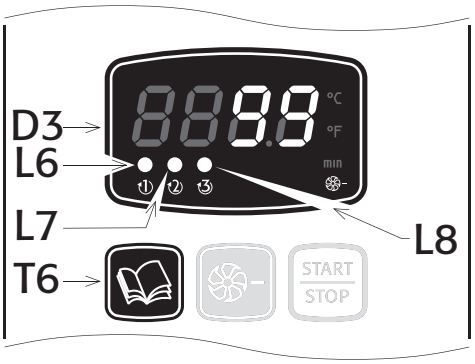


fig. 27

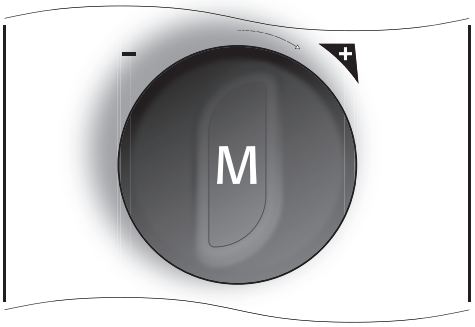


fig. 28

Programs

The oven can store 99 programs for different pre-set cooking sessions. Each program can be made of a maximum of 3 phases.

When the oven is in "stop" mode you can scroll program memory locations by pressing button **T6** (**fig. 27**) and then turning the encoder knob **M** (**fig. 28**); free memory locations are the flashing ones on display **D3** (**fig. 27**); on the contrary fixed ones are occupied.

If you select a memory location already occupied, display **D1** and display **D2** will show its parameters of temperature and time and the three leds **L6**, **L7** and **L8** will, or will not, respectively switch on according to each one's phase status (if the phase has been recorded the led is switched on).

Setting up a new program

You can set up a new cooking program by choosing a free memory location (flashing number on display **D3**) and pressing the encoder knob **M**. The flashing program number will then became fixed.

By pressing button **T6** led **L6** will start flashing; now you can set the parameters of the first phase of the cooking-cycle (temperature, time etc.) as you would do when you use the oven in manual mode. When you press **T6** again this first phase is being stored and you can define the second phase. Led **L7** will start flashing and you can set the parameters of the second phase. By pressing button **T6** once again, the second phase is being stored and you can define the third phase. Led **L8** will start flashing and you can set the parameters of the third and last phase.

Now, by pressing **T6** you store the program just set-up; display **D3** shows the string "MEM" for 5 seconds.

You can also store programs with only one or two phases, simply by pressing for a while button **T6** (until display **D3** shows the string "MEM") when you have completely set the first or the second phase.

This program setting mode has a 30-second time limit; if the operator does not confirm the selected values by pressing button **T6**, the new parameters will not became operative and will be cancelled.

If you want to erase one phase of a program you must select the last stored phase of that program and press button **T4** (**fig. 21**) for 3 seconds; the led related to the erased phase will switch off and the led related to the previous one will start flashing. By repeating this procedure for all the phases you can free a program memory-location. If you keep pressing button **T6** for 3 seconds display **D3** will show the string "MEM" for 5 seconds and the program is being stored.

2A. CONVECTION OVEN - User's instructions

2A.5. Other settings

fig. 29

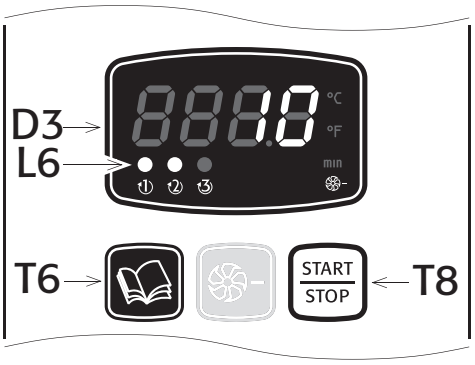


fig. 30

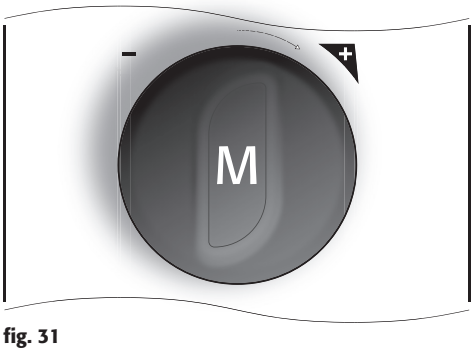


fig. 31

Programmed pre-heating

Pre-heating can occupy the first phase of whichever program.

You can set the first phase of a program with the desired pre-heating temperature and the infinite time ("---"), thus starting true cooking from the second phase.

When you use such a program, display **D2** (**fig. 29**) will show the string "PrE" and oven will start an acoustic signal when the set temperature has been reached; waiting for food insertion, the oven operates maintaining the temperature in the cooking chamber. As far as oven's door is opened the acoustic signal will shut up; by closing the door you start the second phase of the cooking program.

Editing a program

When the oven is in "stop" mode you can edit a program by pressing button **T6** (**fig. 30**), turning encoder knob **M** (**fig. 31**) to choose the desired program (fixed number on display **D3**) and selecting it pressing encoder knob **M**.

If you press button **T6** led **L6** (**fig. 30**) will start flashing; now you can edit the parameters of the first phase of the program (temperature, time etc.) as you would do when you use the oven in manual mode. Each time you press button **T6** you jump to the next phase of the cooking program as already explained in the previous page.

Cooking with a program

When the oven is in "stop" mode, press button **T6**, turn encoder knob **M** to choose the desired program on display **D3** and start the cooking-cycle by pressing button **T8** "Start" (**fig. 30**).

If you modify the cooking parameters during a programmed cooking session (with oven in "start" mode) the new parameters last til that cooking session ends and after that are discarded.

You can make the oven work in manual mode again by pressing **T1** or **T4** when the oven is in "stop" mode.

2A.6. Complementary functions

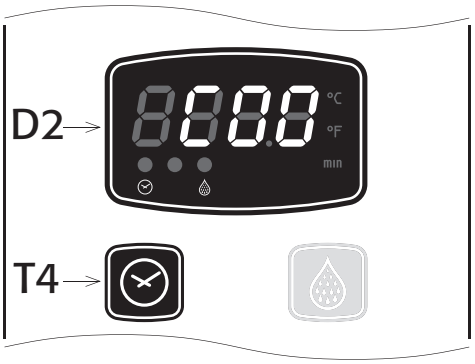


fig. 32

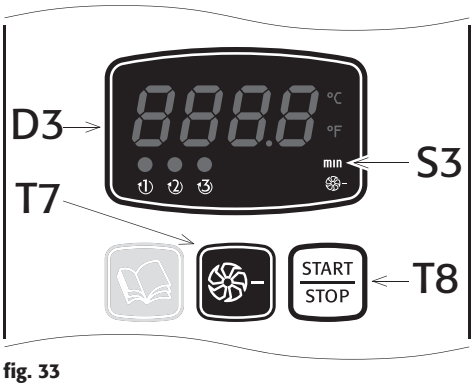


fig. 33

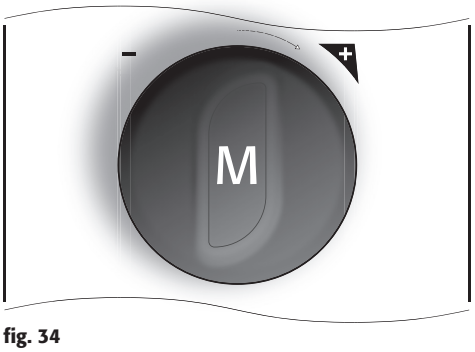


fig. 34

Setting fan speed

There are two fan-rotation speeds and the default one is the fastest.

By pressing button **T7** (**fig. 33**) you select the reduced fan speed causing its lighting indicator **S3** "min" (**fig. 33**) to switch on. The button **T7** toggles between full fan speed (with **S3** switched off) and reduced one.

Oven chamber cooling

The cooling function allows the operator to rapidly bring down the oven chamber temperature.

To carry out an oven chamber cooling cycle make sure the oven in "stop" mode then enter "set temperature" mode by pressing button **T1** and enter a temperature at least 20 degrees below the current temperature in the oven chamber. You can now open the oven door and press "Start/Stop" button **T8** (**fig. 33**) to launch the cycle.

During the cooling cycle the fan/s will rotate at the fastest speed, display **D1** will monitor the real temperature value in the cooking chamber and display **D2** will show the letter "C" in the second digit from left and "O" "O" rotating in the third and fourth digit from left. When the chamber reaches the temperature required the fan/s will stop and the oven will start an acoustic signal. You can stop oven chamber cooling whenever you want by pressing button **T8** "Stop".

Start/Stop

Button **T8** "Start/Stop" can be used to start a cooking session or to stop the current session. When button **T8** is used to start a cooking session it stores the cooking parameters too; in this way it speeds up and eases oven usage for the operator.

If you stop a cooking session by pressing button **T8** before its end there's no acoustic signal.

After pressing button **T8** "Start/Stop" the current cooking parameters are available for another cooking session.

2A. CONVECTION OVEN - User's instructions

2A.6. Complementary functions

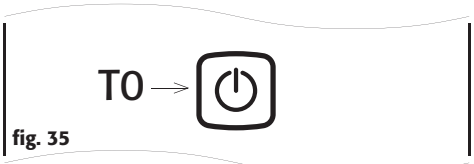


fig. 35

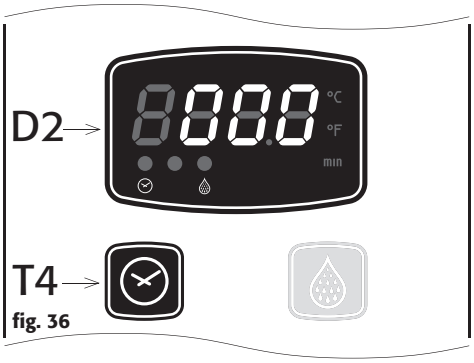


fig. 36

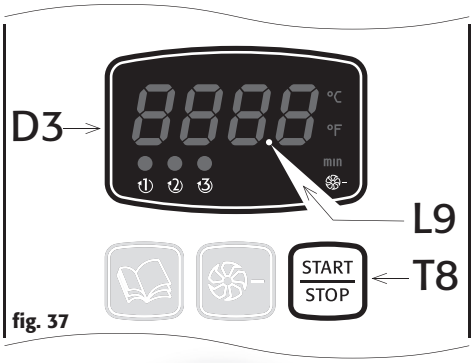


fig. 37

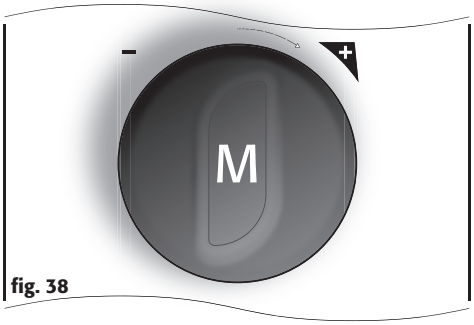


fig. 38

Chamber light

As far as you press for 1 second button **T0** (**fig. 35**) chamber light will switch on toghether with the oven and it will switch off the same way when the oven will be switched off.

Delayed start of a cooking session

You can delay the start of a cooking session both in manual mode and in program mode. After having set the cooking parameters or after having choosed the desired cooking program, you must press button **T4** (**fig. 36**) for 3 seconds until display **D2** (**fig. 36**) will show "000"; now you set delay time, from 0' to 999', turning encoder knob **M** (**fig. 38**) and then you confirm your delayed start pressing encoder knob **M** for 3 seconds. All the elements of the control panel but display **D2** and led **L9** (**fig. 37**) are switched off, **D2** showing the count-down for the delayed start and **L9** flashing.

If a tension black-out occurs during the count-down, when the oven is powered again the count-down will start from the beginning.

Switching off acoustic signal

You can switch off the acoustic signal by pressing any button other than **T8** "Start/Stop", which would stop current cooking session.

2A. CONVECTION OVEN - User's instructions

2A.7. Switching off

To switch off oven press main switch **T0** (**fig. 35**).

Turn off water and gas taps.

When switching off the oven the fan in the cavity behind the control panel may continue to turn to complete cooling.

2A.8. Cleaning oven

At the end of the working day the appliance must be cleaned, both for reasons of hygiene and to prevent malfunctioning.

Do not clean the oven by spraying water into it or using high pressure jets. Do not use iron cleaning pads, abrasive brushes or steel scrapers to clean the oven; you may use stainless steel wool, taking care not to scour across the satin finish lines.

Wait for the oven chamber to cool down before cleaning.

Remove racks and rack supports.

Remove food residues and put all removable parts in the dishwasher.

Use lukewarm soapy water to clean oven chamber. Afterwards all soapy surfaces must be rinsed thoroughly to remove all traces of detergent.

Use a damp cloth and neutral detergent to wipe down oven exterior.

2B. INSTANT OVEN - User's instructions

2B.1. Preliminary informations

The appliance is designed for the cooking of foods in closed environments and should be used for this purpose only: failure to do so can be hazardous.

Do not leave the oven unattended during use.

Before placing food in oven, you are advised to pre-heat the oven to a temperature about +30°/+40° C above the desired temperature.

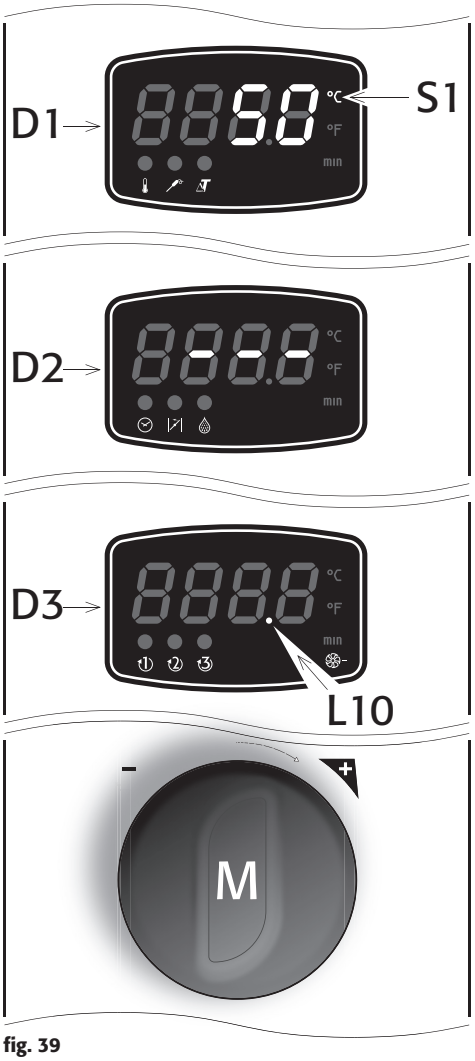


fig. 39

The triple-function oven features three different cooking modes: convection, ventilated steam and mixed. By default the appliance operates in convection cooking mode; if you want to select the other two modes you need to activate the instant (direct injection) cooking cycle (see paragraph 2B.5).

Once switched on, the oven will be in "stop" mode (stand-by mode). The working mode is indicated by the lighting indicator **S1** "° C" (**fig. 39**): if **S1** is flashing the oven is in "start" mode and the heating elements are heating; if **S1** is on and the oven is in "start" mode the heating elements are temporarily switched off because the temperature set has been reached. In "start" mode led **L10** (**fig. 39**) in display **D3** (**fig. 39**) is switched on.

The oven is equipped with 3 displays for setting, showing and checking the relevant values of the cooking programmes; the displays, from top to bottom, refer to: temperature, time/humidity and cooking programs/fan speed.

Each display works according to the status of the oven: set parameters, display set parameters or check current value.

When the oven is switched on, temperature display **D1** (**fig. 39**) shows the cooking chamber temperature, time display **D2** (**fig. 39**) shows "---" (infinite time) and cooking-programs display **D3** is switched off; the cooking chamber light is always switched on.

The oven has a single knob **M** (**fig. 39**) for setting and changing oven parameters. Push the knob to select a function or confirm a given parameter. The knob is connected to a digital encoder and is continuous (there is no stop). The parameters regulated by the encoder increase as you turn it clockwise.

2B. INSTANT OVEN - User's instructions

2B.2. Temperature cycle settings

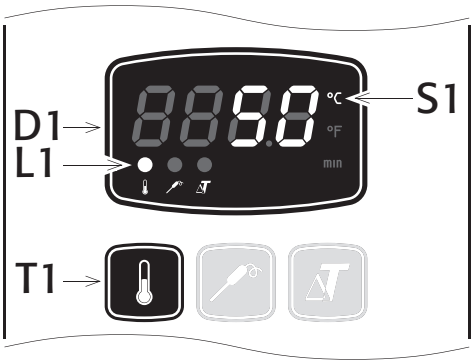


fig. 40

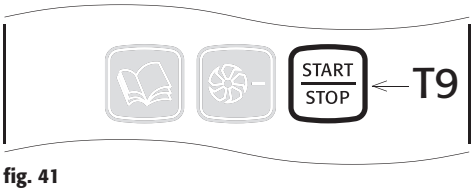


fig. 41

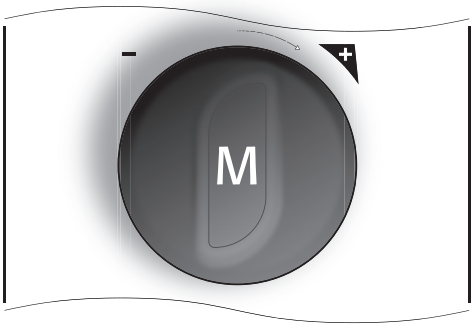


fig. 42

Setting the temperature

To enter temperature setting - with the oven in "stop" mode - press button **T1** (**fig. 40**); led **L1** (**fig. 40**) will flash and display **D1** (**fig. 40**) will show the temperature parameter. To confirm selected parameter press the encoder knob **M** (**fig. 42**); you will remain in the setting mode but the display will move on to the time parameter.

With the oven in "start" mode you can enter temperature setting mode by pressing **T1** for a while, until led **L1** will start flashing. To confirm the parameter, which will remain memorised even when the oven returns to the "stop" mode, just press button **T1** again. Display **D1** will monitor the real temperature value in the chamber.

To set the required temperature turn the knob **M** in a clockwise direction (to increase).

The oven can reach and maintain temperatures ranging from +50° to +280° C.

When lighting indicator **S1** "° C" (**fig. 40**) flashes, it means that the heating elements, assisted by a thermostat, are heating; when **S1** is switched on, the heating elements are temporarily switched off because the set temperature has been reached.

You can start a cooking by setting only the temperature (with infinite time and/or without humidifier) simply by pressing button **T9** "Start" (**fig. 41**) just after having set your desired temperature.

In case of alarm, temperature display **D1** will show the alarm message.

2B. INSTANT OVEN - User's instructions

2B.2. Temperature cycle settings

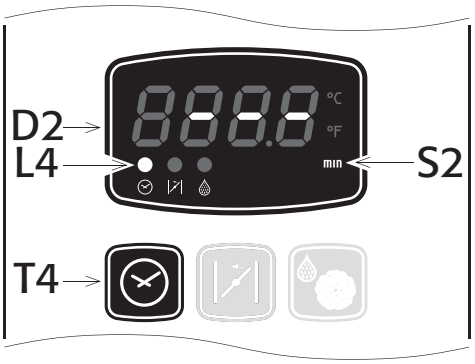


fig. 43

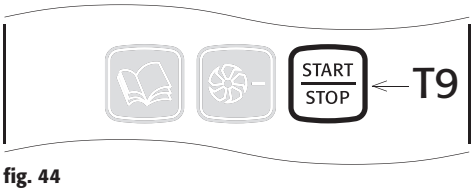


fig. 44

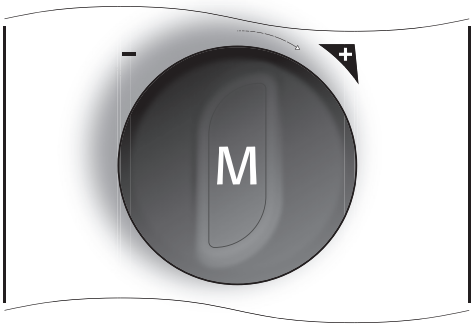


fig. 45

Setting the time

To enter time setting - with the oven in "stop" mode - press button **T4** (**fig. 43**); led **L4** (**fig. 43**) will flash and display **D2** (**fig. 43**) will show the time parameter. To confirm selected parameter press the encoder knob **M** (**fig. 45**); you will remain in the setting mode but the display will move on to the humidity parameter.

To enter the "set time" mode - with the oven in "start" mode - press button **T4** until led **L4** starts flashing. To confirm the parameter selected press button **T4** again. Display **D2** will then show the time left until the end of the cooking session and led **L4** is switched on.

To set the desired cooking time turn the knob **M** in a clockwise direction (to increase).

Pre-set cooking sessions range from 1' to 999'. When display **D2** shows time values, lighting indicator **S2** "min" (**fig. 43**) is switched on.

The cooking time is calculated from the moment the "Start" button **T9** (**fig. 44**) is pressed and is temporarily interrupted when the door is opened or in case of a minor alarm.

At the end of the cooking session, the oven switches off automatically, going into "stop" mode, and the oven alarm sounds for about 15 seconds.

The cooking session can also be carried out without a pre-set cooking time. To manually set the cooking session (no time limit), reduce the time set by turning the encoder knob **M** to less than 1'; display **D2** will now show "---".

In case of "overheat board temperature" alarm, the time display **D2** will show the alarm message.

2B.2. Temperature cycle settings

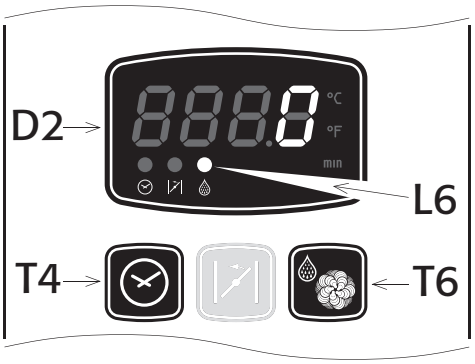


fig. 46

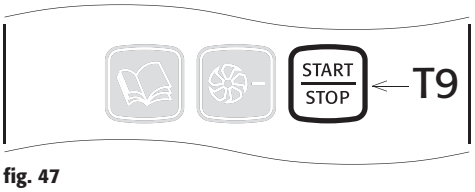


fig. 47

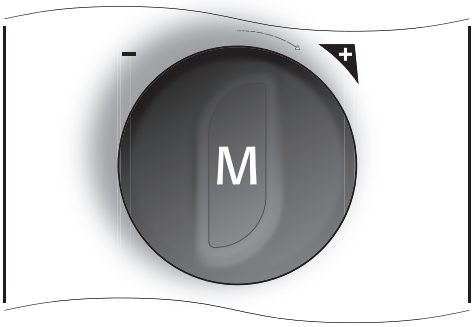


fig. 48

Setting the humidity

To enter humidity setting – with the oven in "stop" mode - press button **T6** (**fig. 46**); led **L6** (**fig. 46**) will flash and display **D2** (**fig. 46**) will show the humidity parameter. To confirm selected parameter press the encoder knob **M** (**fig. 48**).

When the oven is in "start" mode, you can have two circumstances. If no humidification was set, by pressing button **T6** you cause the inmission of water in the cooking chamber and the led **L6** will switch on as long as you press **T6**; otherwise, if there was any humidification set, by pressing **T6** you enter the "set humidity" mode. To confirm selected parameter press button **T6** once again.

You can increase the humidity in the chamber by turning the encoder knob **M** in a clockwise direction (to increase).

The humidity control discharges water into the oven chamber in a controlled manner via a tube that directs the flow onto the convection fans. The setting ranges from 0 (off) to 10 (always on) and each unit corresponds to 6 seconds of activity per minute.

The humidifier is automatically excluded when you activate the instant (direct injection) cooking cycle, which comprehends two cooking modes: ventilated steam and mixed (see parargraph 2B.5).

2B. INSTANT OVEN - User's instructions

2B.3. Core-probe cycle settings (optional)

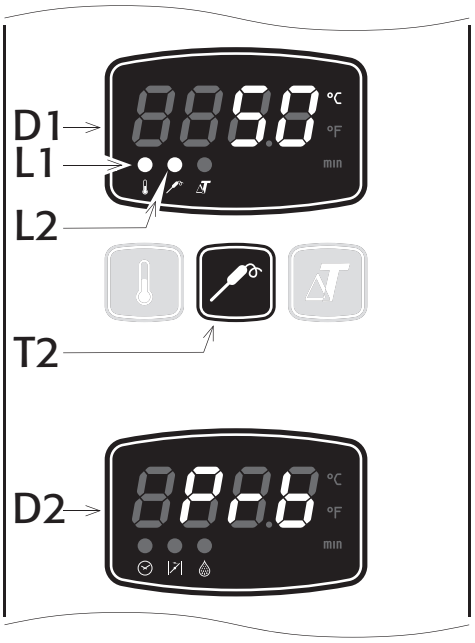


fig. 49

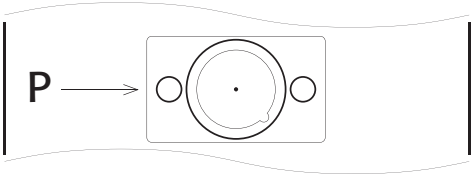


fig. 50

Cooking with the core-probe lets you costantly monitor the temperature inside the product.

Insert the core-probe connector correctly in the appropriate socket **P** (**fig. 50**) on the control panel.

Insert the tip of the core-probe into the middle of the food to be cooked.

To enter core-probe temperature setting - with the oven in "stop" mode - press button **T2** (**fig. 49**). If no chamber temperature was set, the led **L1** (**fig. 49**) will flash, display **D2** (**fig. 49**) will show the string "Prb" and display **D1** (**fig. 49**) will show the chamber temperature parameter. To confirm selected parameter press the encoder knob **M** (**fig. 48**); you will remain in the setting mode but the display will move on to the core-probe temperature parameter. If there was any chamber temperature set, the led **L2** (**fig. 49**) will flash and display **D1** will show the core-probe temperature parameter. To confirm selected parameter press the encoder knob **M**.

When the oven is in "start" mode during a core-probe cooking session, you can enter core-probe temperature setting by pressing for 1 second button **T2**; led **L2** will flash. To confirm selected parameter press button **T2** again. You can also check the previously set core-probe parameter by pressing button **T2** shortly; in this way led **L2** will turn on for 5 seconds while display **D1** will show that parameter. Then, display **D1** will monitor the real temperature at the core of the product.

To set the required temperature turn the knob **M** in a clockwise direction (to increase).

The core-probe temperature can be set from +30° to +90° C.

During a core-probe cooking cycle the time parameter is automatically excluded.

For setting the humidity, see previous page.

To start cooking press button **T9** "Start" (**fig. 47**).

You can start a core-probe cooking without humidifier by pressing button **T9** after the temperature has been set.

When the core-probe temperature set is reached, the oven switches off automatically, going into "stop" mode, and the oven alarm sounds for about 15 seconds.

You can disable core-probe cooking by pressing button **T4** (**fig. 46**).

2B. INSTANT OVEN - User's instructions

2B.4. Delta-T cycle settings (optional)

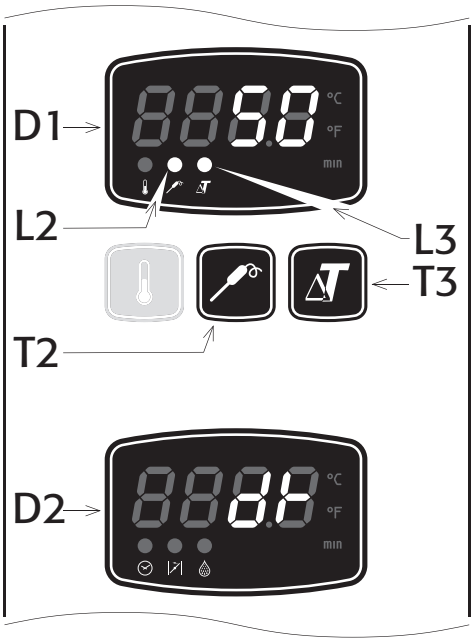


fig. 51

Delta-T cooking is advised for cooking meal in a slow and steady way; the temperature inside the cooking chamber is raised and constantly adjusted to ensure that the thermal differential (delta-T) set between food core and cooking chamber is maintained, as long as the core-probe temperature required is reached.

Insert the core-probe connector correctly in the appropriate socket **P** (**fig. 50**) on the control panel.

Insert the tip of the core-probe into the middle of the food to be cooked.

To enter delta-T temperature setting - with the oven in "stop" mode - press button **T3** (**fig. 51**); led **L2** (**fig. 51**) will flash, display **D2** (**fig. 51**) will show the string "dt" and display **D1** (**fig. 51**) will show the core-probe temperature parameter. To confirm selected parameter press the encoder knob **M** (**fig. 48**); you will remain in the setting mode but the display will move on to the delta-T temperature parameter. Led **L3** (**fig. 51**) will flash and display **D1** will show the delta-T temperature parameter. To confirm selected parameter press the encoder knob **M**.

When the oven is in "start" mode during a delta-T cooking session, you can enter core-probe temperature setting by pressing for 1 second button **T2** (**fig. 51**); led **L2** will flash and display **D1** will show the core-probe temperature parameter. To confirm selected parameter press button **T2** again. You can also monitor the actual core temperature by pressing button **T2** shortly; in this way led **L2** will turn on for 5 seconds while display **D1** will show the temperature detected by the core-probe. If you press for 1 second button **T3** you can enter delta-T temperature setting; led **L3** will flash and display **D1** will show the delta-T temperature parameter. To confirm selected parameter press button **T3** once again. You can also check the delta-T temperature parameter by pressing button **T3** shortly; in this way led **L3** will turn on for 5 seconds while display **D1** will show that parameter. Then, display **D1** will monitor the real temperature inside the cooking chamber.

To set the required temperature turn the knob **M** in a clockwise direction (to increase).

The core-probe temperature can be set from +30° to +90° C; the thermal differential can be set from 0° to +30° C.

During a delta-T cooking cycle the time parameter is automatically excluded.

For setting the humidity, see paragraph 2B.2.

To start cooking press button **T9** "Start" (**fig. 47**).

You can start a delta-T cooking without humidifier by pressing button **T9** after the temperature has been set.

When the core-probe temperature set is reached, the oven switches off automatically, going into "stop" mode, and the oven alarm sounds for about 15 seconds.

With the oven in "stop" mode, you can disable core-probe cooking by sequentially pressing button **T4** (**fig. 46**) and encoder knob **M**.

2B. INSTANT OVEN - User's instructions

2B.5. Instant (direct injection) cycle settings

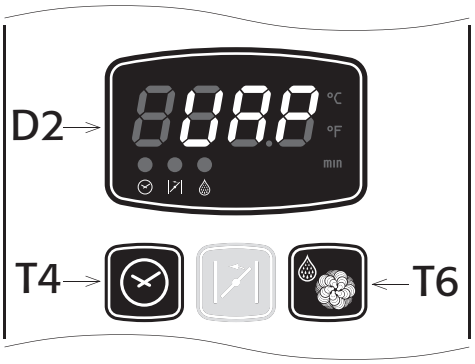


fig. 52

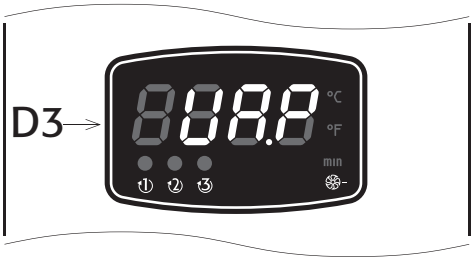


fig. 53

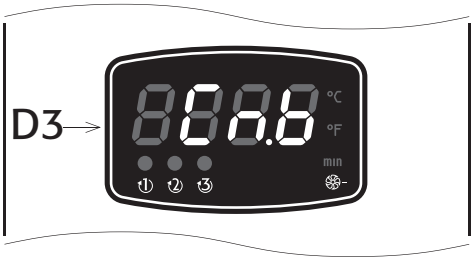


fig. 54

The instant (direct injection) cycle comprehends two cooking modes: ventilated steam and mixed.

You can activate this cycle both in manual cooking sessions and in one or more phases of a cooking program. When the instant cycle is activated the humidifier is automatically excluded.

To activate instant cycle - with the oven in "stop" mode - press for 1 second button **T6** (**fig. 52**); display **D2** (**fig. 52**) will show the string "UAP". If the cooking chamber temperature is set below 120° C, you cause the continuous inmission of water in the cooking chamber (ventilated steam cooking mode); otherwise, if the cooking chamber temperature is set above 120° C, you cause the inmission of water in the cooking chamber for 10 seconds followed by a 30-second rest (mixed cooking mode).

When the oven is in "start" mode, you can have two circumstances. In manual cooking, display **D3** (**fig. 53** and **fig. 54**) will show the string "UAP" (ventilated steam cooking mode) when the cooking chamber temperature parameter set is below 120° C and "Cnb" (mixed cooking mode) when it's set above 120° C. In programmed cooking, display **D3** will show the same strings ("UAP" and "Cnb", according to the same logic) for 10 seconds and the running program number for 2 seconds.

The injection of water in the cooking chamber takes place only when the fan motor/s is/are working and stops when the oven door is open.

2B. INSTANT OVEN - User's instructions

2B.6. Other settings

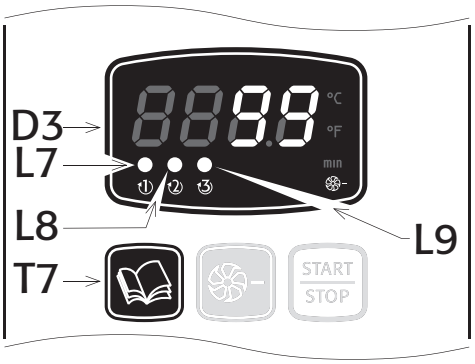


fig. 55

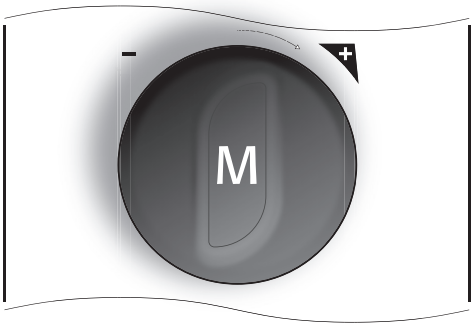


fig. 56

Programs

The oven can store 99 programs for different pre-set cooking sessions. Each program can be made of a maximum of 3 phases.

When the oven is in "stop" mode you can scroll program memory locations by pressing button **T7** (**fig. 55**) and then turning the encoder knob **M** (**fig. 56**); free memory locations are the flashing ones on display **D3** (**fig. 55**); on the contrary fixed ones are occupied.

If you select a memory location already occupied, display **D1** and display **D2** will show its parameters of temperature and time and the three leds **L7**, **L8** and **L9** will, or will not, respectively switch on according to each one's phase status (if the phase has been recorded the led is switched on).

Setting up a new program

You can set up a new cooking program by choosing a free memory location (flashing number on display **D3**) and pressing the encoder knob **M**. The flashing program number will then became fixed.

By pressing button **T7** led **L7** will start flashing; now you can set the parameters of the first phase of the cooking-cycle (temperature, time etc.) as you would do when you use the oven in manual mode. When you press **T7** again this first phase is being stored and you can define the second phase. Led **L8** will start flashing and you can set the parameters of the second phase. By pressing button **T7** once again, the second phase is being stored and you can define the third phase. Led **L9** will start flashing and you can set the parameters of the third and last phase.

Now, by pressing **T7** you store the program just set-up; display **D3** shows the string "MEM" for 5 seconds.

You can also store programs with only one or two phases, simply by pressing for a while button **T7** (until display **D3** shows the string "MEM") when you have completely set the first or the second phase.

This program setting mode has a 30-second time limit; if the operator does not confirm the selected values by pressing button **T7**, the new parameters will not became operative and will be cancelled.

If you want to erase one phase of a program you must select the last stored phase of that program and press button **T4** (**fig. 52**) for 3 seconds; the led related to the erased phase will switch off and the led related to the previous one will start flashing. By repeating this procedure for all the phases you can free a program memory-location. If you keep pressing button **T7** for 3 seconds display **D3** will show the string "MEM" for 5 seconds and the program is being stored.

2B. INSTANT OVEN - User's instructions

2B.6. Other settings

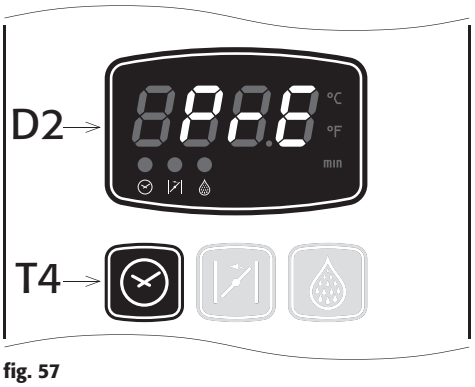


fig. 57

Programmed pre-heating

Pre-heating can occupy the first phase of whichever program.

You can set the first phase of a program with the desired pre-heating temperature and the infinite time ("---"), thus starting true cooking from the second phase.

When you use such a program, display **D2** (**fig. 57**) will show the string "PrE" and oven will start an acoustic signal when the set temperature has been reached; waiting for food insertion, the oven operates maintaining the temperature in the cooking chamber. As far as oven's door is opened the acoustic signal will shut up; by closing the door you start the second phase of the cooking program.

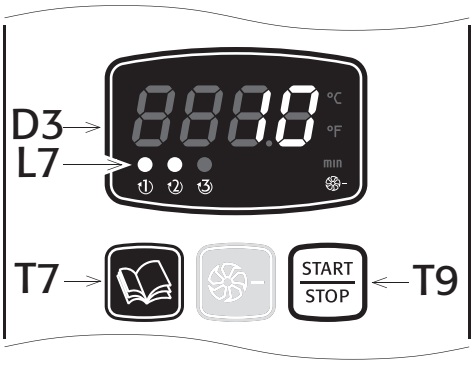


fig. 58

Editing a program

When the oven is in "stop" mode you can edit a program by pressing button **T7** (**fig. 58**), turning encoder knob **M** (**fig. 59**) to choose the desired program (fixed number on display **D3**) and selecting it pressing encoder knob **M**.

If you press button **T7** led **L7** (**fig. 58**) will start flashing; now you can edit the parameters of the first phase of the program (temperature, time etc.) as you would do when you use the oven in manual mode. Each time you press button **T7** you jump to the next phase of the cooking program as already explained in the previous page.

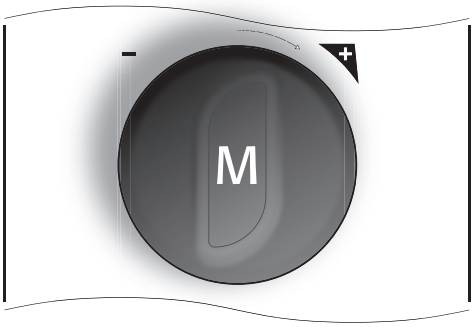


fig. 59

Cooking with a program

When the oven is in "stop" mode, press button **T7**, turn encoder knob **M** to choose the desired program on display **D3** and start the cooking-cycle by pressing button **T9** "Start" (**fig. 58**).

If you modify the cooking parameters during a programmed cooking session (with oven in "start" mode) the new parameters last til that cooking session ends and after that are discarded.

You can make the oven work in manual mode again by pressing **T1** or **T4** when the oven is in "stop" mode.

2B.7. Complementary functions

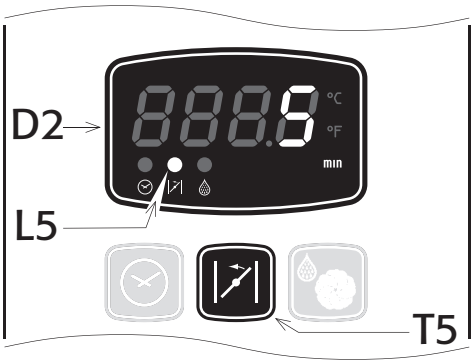


fig. 60

Setting humidity discharge valve

By default, the humidity discharge valve is shut.

When led **L5** (**fig. 60**) is switched off the valve is shut, when **L5** is switched on the valve is open.

During timed cooking sessions with use of steam the humidity discharge valve operates, being shut when the cooking cycle starts and open when the cycle-end is approaching; you can set the amount of time before the cooking cycle ends at which the valve will open.

To enter humidity discharge valve timing setting - with the oven in "stop" mode - press button **T5** (**fig. 60**); led **L5** (**fig. 40**) will flash and display **D2** (**fig. 60**) will show the valve-timing parameter in minutes. To confirm selected parameter press the encoder knob **M** (**fig. 61**). The maximum amount of time that can be set, by turning the knob **M** in a clockwise direction (to increase), is equal to the duration of the cycle.

With the oven in "start" mode you can toggle valve status (from shut to open or the contrary) by pressing for 3 seconds button **T5**; led **L5** will start flashing and, when the valve ends operating, it will be switched on or off according to the new valve status. If you press button **T5** during a cooking cycle you stop the pre-set valve behaviour for that cooking cycle.

You can change the valve status even when the oven is out of a cooking cycle, by pressing for 3 seconds button **T5**; in this case your setting lasts until a new cycle is started.

When a cycle ends the humidity discharge valve reverts to its rest position (shut).

If you open the oven's door, the humidity discharge valve will open; as soon as you close the oven's door the valve reverts to the status it was before.

Once the oven is switched on the valve performs a full reset so it can reach its rest position (shut).

When the humidity discharge valve is operating to change its status (from shut to open or the contrary), led **L5** flashes; you can't input other commands until it will complete the previous one.

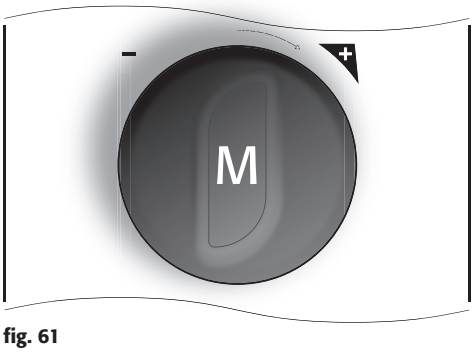


fig. 61

2B.7. Complementary functions

fig. 62

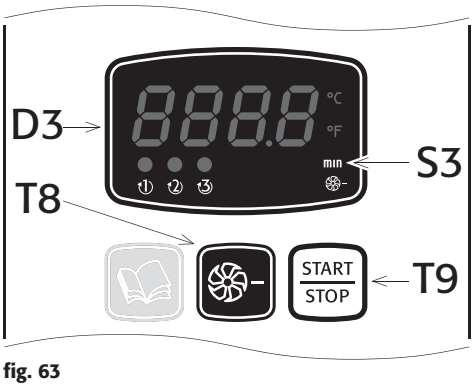


fig. 63

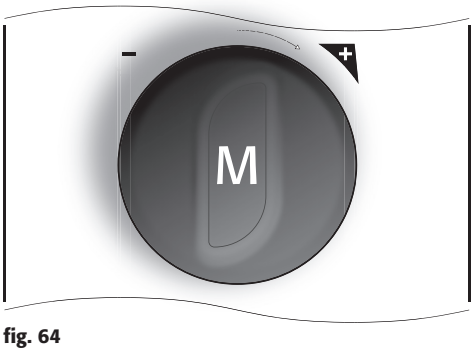


fig. 64

Setting fan speed

There are two fan-rotation speeds and the default one is the fastest.

By pressing button **T8** (**fig. 63**) you select the reduced fan speed causing its lighting indicator **S3** "min" (**fig. 63**) to switch on. The button **T8** toggles between full fan speed (with **S3** switched off) and reduced one.

Oven chamber cooling

The cooling function allows the operator to rapidly bring down the oven chamber temperature.

To carry out an oven chamber cooling cycle make sure the oven in "stop" mode then enter "set temperature" mode by pressing button **T1** and enter a temperature at least 20 degrees below the current temperature in the oven chamber. You can now open the oven door and press "Start/Stop" button **T9** (**fig. 63**) to launch the cycle.

During the cooling cycle the fan/s will rotate at the fastest speed, display **D1** will monitor the real temperature value in the cooking chamber and display **D2** will show the letter "C" in the second digit from left and "O" "O" rotating in the third and fourth digit from left. When the chamber reaches the temperature required the fan/s will stop and the oven will start an acoustic signal. You can stop oven chamber cooling whenever you want by pressing button **T9** "Stop".

Start/Stop

Button **T9** "Start/Stop" can be used to start a cooking session or to stop the current session. When button **T9** is used to start a cooking session it stores the cooking parameters too; in this way it speeds up and eases oven usage for the operator.

If you stop a cooking session by pressing button **T9** before its end there's no acoustic signal.

After pressing button **T9** "Start/Stop" the current cooking parameters are available for another cooking session.

2B. INSTANT OVEN - User's instructions

2B.7. Complementary functions

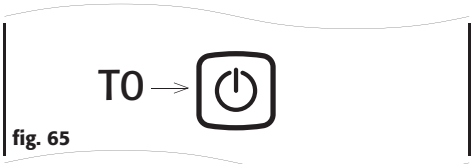


fig. 65

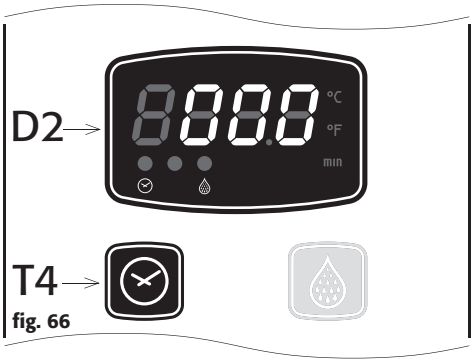


fig. 66

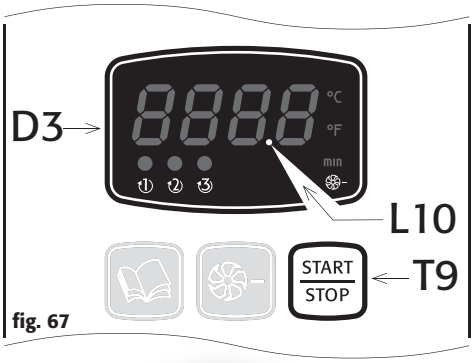


fig. 67

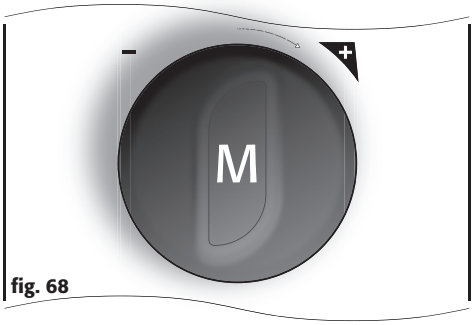


fig. 68

Chamber light

As far as you press for 1 second button **T0** (**fig. 65**) chamber light will switch on toghether with the oven and it will switch off the same way when the oven will be switched off.

Delayed start of a cooking session

You can delay the start of a cooking session both in manual mode and in program mode. After having set the cooking parameters or after having choosed the desired cooking program, you must press button **T4** (**fig. 66**) for 3 seconds until display **D2** (**fig. 66**) will show "000"; now you set delay time, from 0' to 999', turning encoder knob **M** (**fig. 68**) and then you confirm your delayed start pressing encoder knob **M** for 3 seconds. All the elements of the control panel but display **D2** and led **L10** (**fig. 67**) are switched off, **D2** showing the count-down for the delayed start and **L10** flashing.

If a tension black-out occurs during the count-down, when the oven is powered again the count-down will start from the beginning.

Switching off acoustic signal

You can switch off the acoustic signal by pressing any button other than **T9** "Start/Stop", which would stop current cooking session.

2B. INSTANT OVEN - User's instructions

2B.8. Switching off

To switch off oven press main switch **T0** (**fig. 65**).

Turn off water and gas taps.

When switching off the oven the fan in the cavity behind the control panel may continue to turn to complete cooling.

2A.9. Cleaning oven

At the end of the working day the appliance must be cleaned, both for reasons of hygiene and to prevent malfunctioning.

Do not clean the oven by spraying water into it or using high pressure jets. Do not use iron cleaning pads, abrasive brushes or steel scrapers to clean the oven; you may use stainless steel wool, taking care not to scour across the satin finish lines.

Wait for the oven chamber to cool down before cleaning.

Remove racks and rack supports.

Remove food residues and put all removable parts in the dishwasher.

Use lukewarm soapy water to clean oven chamber. Afterwards all soapy surfaces must be rinsed thoroughly to remove all traces of detergent.

Use a damp cloth and neutral detergent to wipe down oven exterior.

3. Maintenance

3.1. Cleaning glass

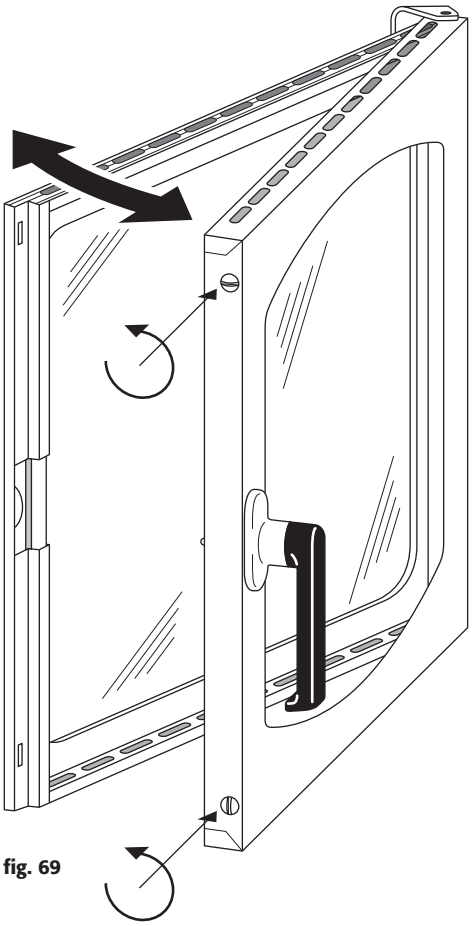


fig. 69

The glass can be cleaned both from the inside and the outside. To do so, you need to unscrew the screws and, after opening the glass, clean it using a neutral detergent. Do not use abrasive materials.

After cleaning replace the glass and screw in the two screws.

4. Control and safety components

4.1. Electrovalve

The electrovalve is the device supplying the water according to the set times and modes.

4.2. Door microswitch

The door microswitch switches off the oven the moment the door is opened.

Once the door is closed again, the oven will switch back on.

Do not activate this device manually with the oven door open.

4.3. Protection against motor overheating

The fan motor is equipped with a device that switches it off if it overheats.

The motor switches back on automatically as soon as the temperature returns within the safety limits.

4.4. Oven chamber safety thermostat

If the temperature in the oven chamber reaches 350° C, the safety thermostat interrupts the power supply at the resistances.

This safety device can only be reset by a technician from customer service who will carry out the further checks necessary.

4.5. Flame control (only present in gas ovens)

The flame control uses a special electrode to ensure burner/s work properly.

Should the burner/s accidently go out or malfunction the system signals an error, the corresponding light **R** on the control panel lights, the gas is shut off and the cooking session is temporarily interrupted so that the operator to intervene. In order to reset the gas press the lighted button **R** for 1 second. The flame control will automatically perform three attempts to reset before signaling an error.

5. Troubleshooting

5.1. Common problems

If major malfunctioning takes place you must switch off the appliance using the all-pole disconnection switch and turn off both gas and water taps.

Problem	Possible solution
The oven does not switch on	Check that the all-pole disconnection switch is switched on and that there is power.
	Check that the gas tap is turned on.
	Check the oven fuse.
	Make sure that the oven door is shut properly.
	Check that the cooking session settings are correct.
	Check that there is no gas valve error.
If the oven still does not switch on, contact customer service.	
The fan switches off while the oven is on	Every 2 minutes the fan motor automatically reverses direction of rotation followed by a 20-second rest. If the last cooking session ended with the fan rest-period the next time you switch the oven on the motor will remain briefly switched off. Check that the fan is not temporarily switched off (no more than 20 seconds) due to the normal functioning of the oven.
	Switch off the oven and wait for the oven overheating control to reset automatically.
	Make sure that the cooling vents are not obstructed.
If the problem persists contact customer service.	
The oven chamber light does not worknon funziona	Use heat-resistant light-bulbs.
	Replace the light-bulbs as follows: ■ Check that the all-pole disconnection switch is switched off and that the appliance is cold. ■ Remove the screws of the glass cover and the glass cover. ■ Replace light-bulbs.
If the problem persists contact customer service.	
Humidity control tubes are not discharging water	Check that the water tap is open.
	Check that the humidity control or the instant (direct injection) cycle has been activated by entring the corrrect parameter.
If the problem persists contact customer service.	
Valve control button lights up	Check that the gas tap is turned on.
	Carry out the gas reset procedure (see paragraph 4.5).
	Ask a technician to check that the electrical connection to the junction box is correct and that there is a 230 V potential difference between phase and ⏚.
If the oven continues not working because the burners are not switching on contact the help desk.	

5. Troubleshooting

5.2. Checks that may only be carried out by an authorised technician

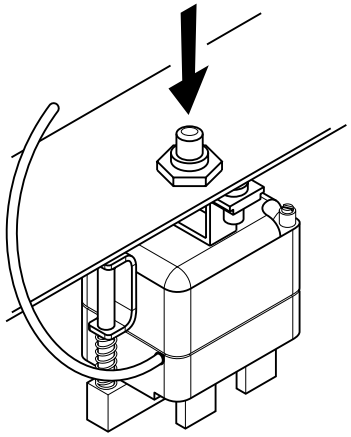


fig. 70

Switch off power supply before carrying out any adjustment or repairs.

Resetting safety thermostat

Remove oven back.

Find the thermostat and press the red button (**fig. 70**) until you hear a click produced by the contacts closing.

If the safety thermostat switches on continuously it is a sign that the appliance is malfunctioning.

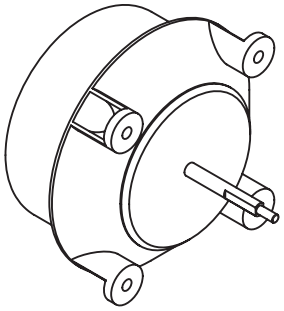


fig. 71

Motor overheating control

The motor overheating control resets automatically; if it is activated you need to check that vents are clean and that the motor is rotating smoothly.

You are advised to switch off the power supply.

Fuse

The fuse protects the burn control board from excess voltage.

5. Troubleshooting

5.2. Checks that may only be carried out by an authorised technician

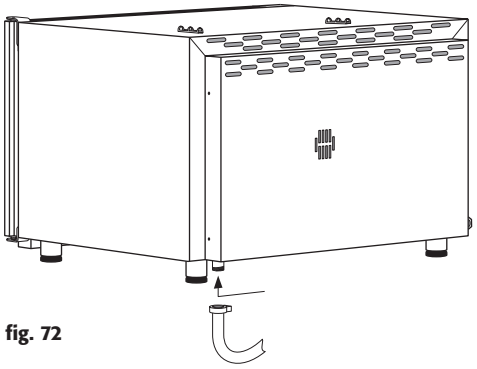


fig. 72

Water filter

If the water supply to the oven is interrupted, check the electrovalve input filter behind the oven following the steps below:

- turn off the water tap on the rising main;
- disconnect the tube connecting the oven to the mains;
- use pliers to remove the filter located behind the electrovalve;
- clean filter of any impurities and replace it behind the electrovalve;
- reconnect the tube.

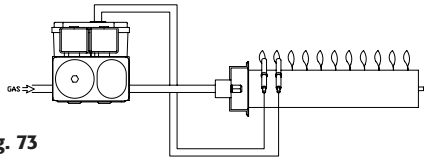


fig. 73

Flame control

(only present in gas ovens)

Warning:

The flame control only works properly if the electric connection has been correctly carried out making surre the phase and ⏚ positions are correct. Make sure there is a 230 V potential difference between phase and ⏚.

Regulate the flame control electrode so that while the burners are working it is immersed in the flame (**fig. 74**), otherwise it will not allow the gas valve to supply gas.

Regulate the ignitorat a distance of between 2 mm and 4 mm from the burner (**fig. 74**) on the initial perforated area of the burner and, with the gas turned off, check that it generates sparks.

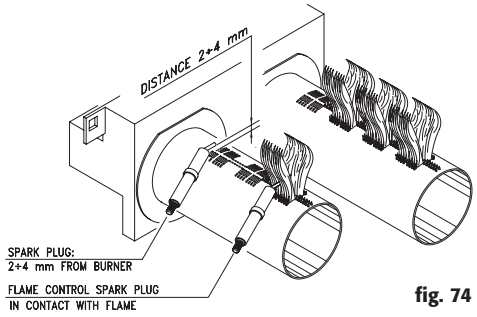


fig. 74

5.3. Spare parts

Parts can only be replaced by authorised customer service staff.

To identify spare part codes, contact customer service.

After correctly identifying the spare parts required, customer service will send a written order to the manufacturer including the appliance model, the serial number, power supply voltage and frequency, as well as the code and description of parts required.

6. Specifications

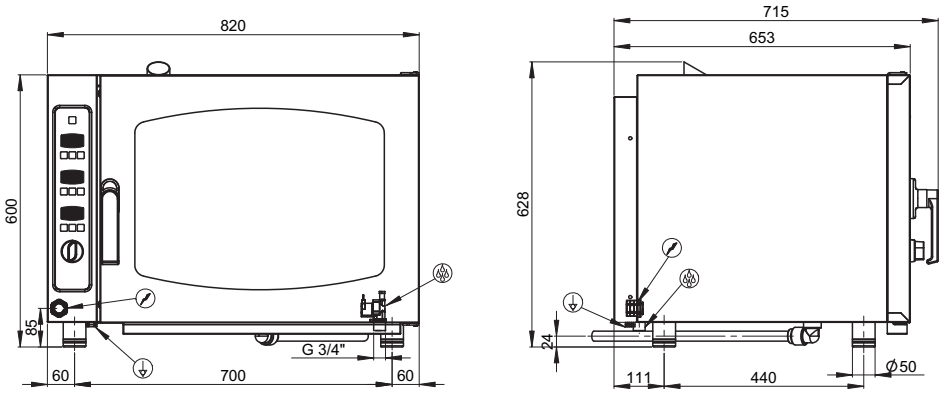
6.1. Technical data

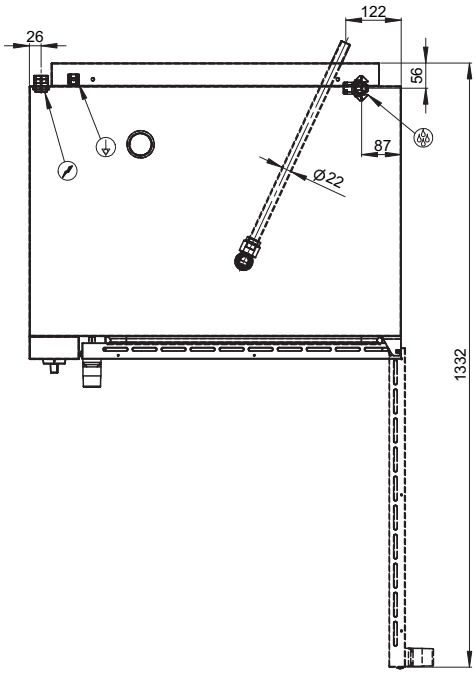
Article	YEG0531P	YEG0531D	YEG0731P	YEG0731M	YEG1031P
Model	**EGE05P**	**EGE05D**	**EGE07P**	**EGE07D**	**EGE10P**
Type of oven	Convection	Instant	Convection	Instant	Convection
Load capacity **Distance between oven trays**	5 GN 1/1 H 70 mm	5 GN 1/1 H 70 mm	7 GN 1/1 H 70 mm	7 GN 1/1 H 70 mm	10 GN 1/1 H 70 mm
Operation	Electric	Electric	Electric	Electric	Electric
Nominal gas thermal power (kW)	–	–	–	–	–
Electric power oven chamber (kW)	6	6	9	9	12
Electric power total (kW)	6,3	6,3	9,6	9,6	12,6
Voltage / Tension	400V 3N 50 Hz 230V 50 Hz	400V 3N 50 Hz 230V 50 Hz	400V 3N 50 Hz	400V 3N 50 Hz	400V 3N 50 Hz
Chamber size L x W x H (mm)	570 x 375 x 420	570 x 375 x 420	570 x 375 x 600	570 x 375 x 600	570 x 375 x 800
External size L x W x H (mm)	820 x 653 x 600	820 x 653 x 600	820 x 653 x 780	820 x 653 x 780	820 x 653 x 980

Article	YEG1031D	YGG0511P	YGG0511D	YGG1011P	YGG1011D
Model	**EGE10D**	**EGG05P**	**EGG05D**	**EGG10P**	**EGG10D**
Type of oven	Instant	Convection	Instant	Convection	Instant
Load capacity **Distance between oven trays**	10 GN 1/1 H 70 mm	5 GN 1/1 H 70 mm	5 GN 1/1 H 70 mm	10 GN 1/1 H 70 mm	10 GN 1/1 H 70 mm
Operation	Electric	Gas	Gas	Gas	Gas
Nominal gas thermal power (kW)	–	9,5	9,5	19	19
Electric power oven chamber (kW)	12	–	–	–	–
Electric power total (kW)	12,6	0,4	0,4	0,8	0,8
Voltage / Tension	400V 3N 50 Hz	230V 50 Hz	230V 50 Hz	230V 50 Hz	230V 50 Hz
Chamber size L x W x H (mm)	570 x 375 x 800	645 x 445 x 420	645 x 445 x 420	645 x 450 x 800	645 x 450 x 800
External size L x W x H (mm)	820 x 653 x 980	895 x 740 x 696	895 x 740 x 696	895 x 770 x 1076	895 x 770 x 1076

7. Installation table

7.1. Mod. EGE05P (5 GN 1/1) and EGE05D (5 GN 1/1)





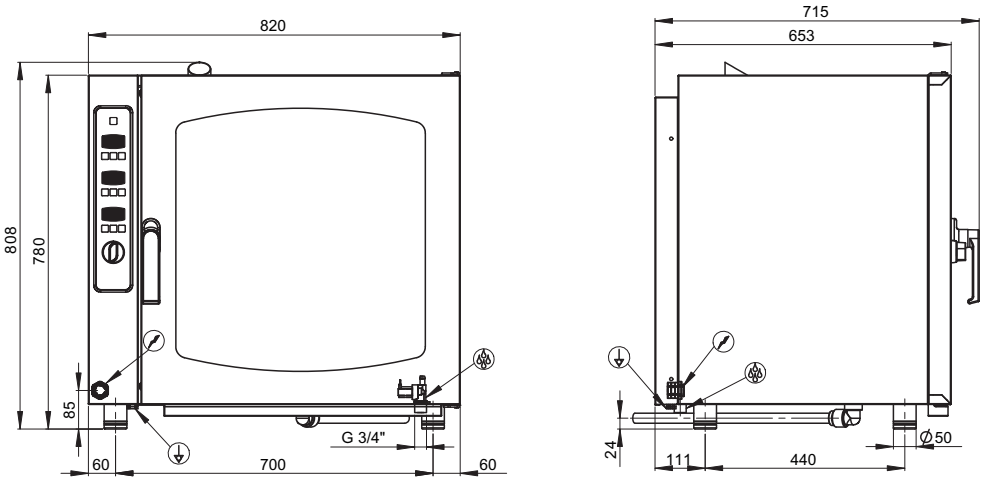
Electrical connection

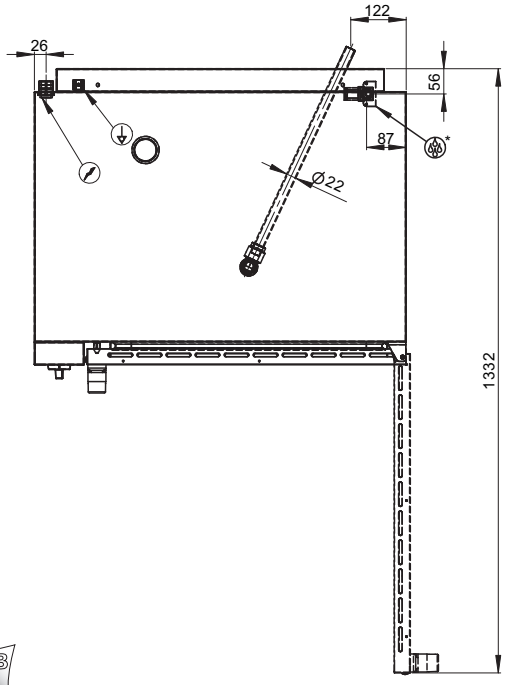
Equipotential connection

Softened water inlet G 3/4"

7. Installation table

7.2. Mod. EGE07P (7 GN 1/1) and EGE07D (7 GN 1/1)





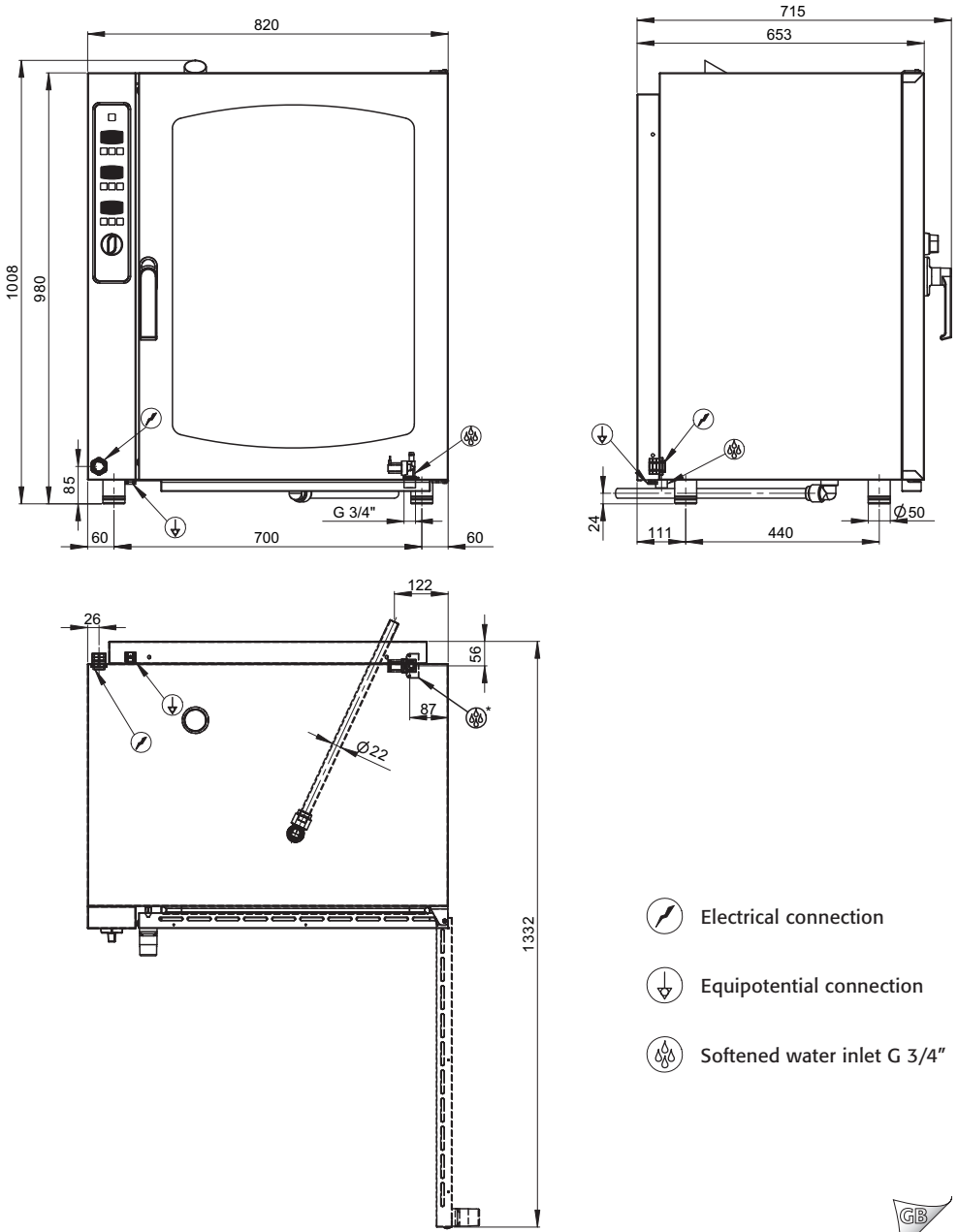
Electrical connection

Equipotential connection

Softened water inlet G 3/4"

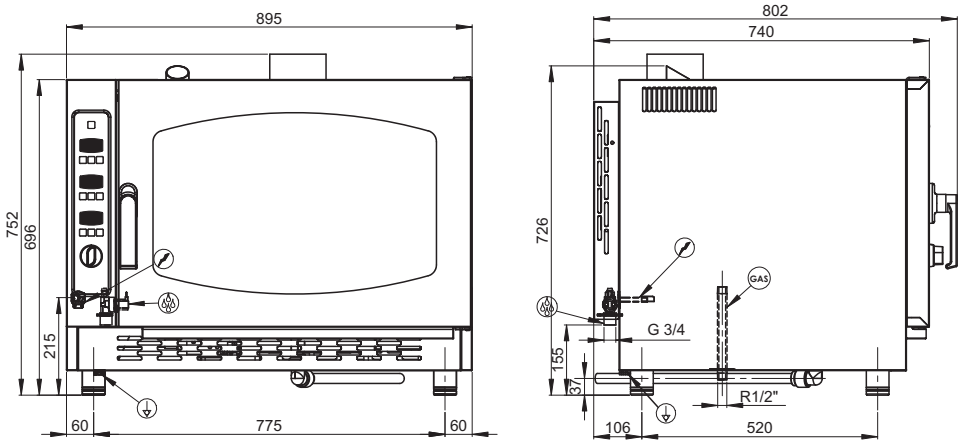
7. Installation table

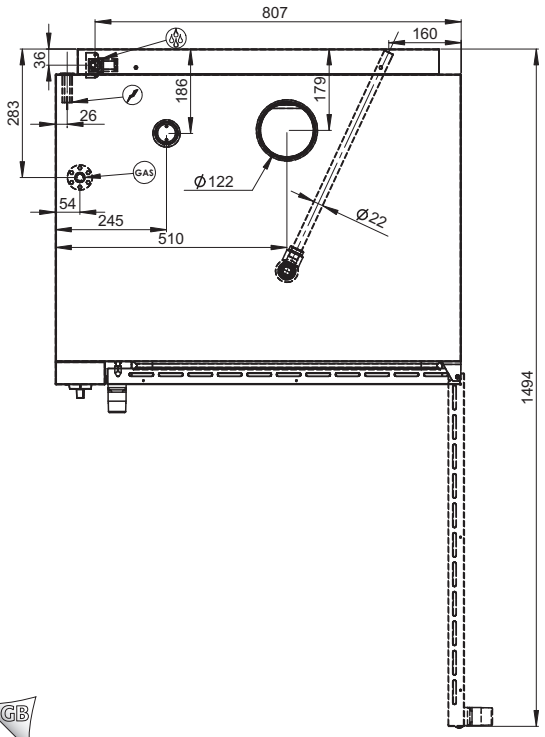
7.3. Mod. EGE10P (10 GN 1/1) and EGE10D (10 GN 1/1)



7. Installation table

7.4. Mod. EGG05P (5 GN 1/1) and EGG05D (5 GN 1/1)





GAS Gas inlet

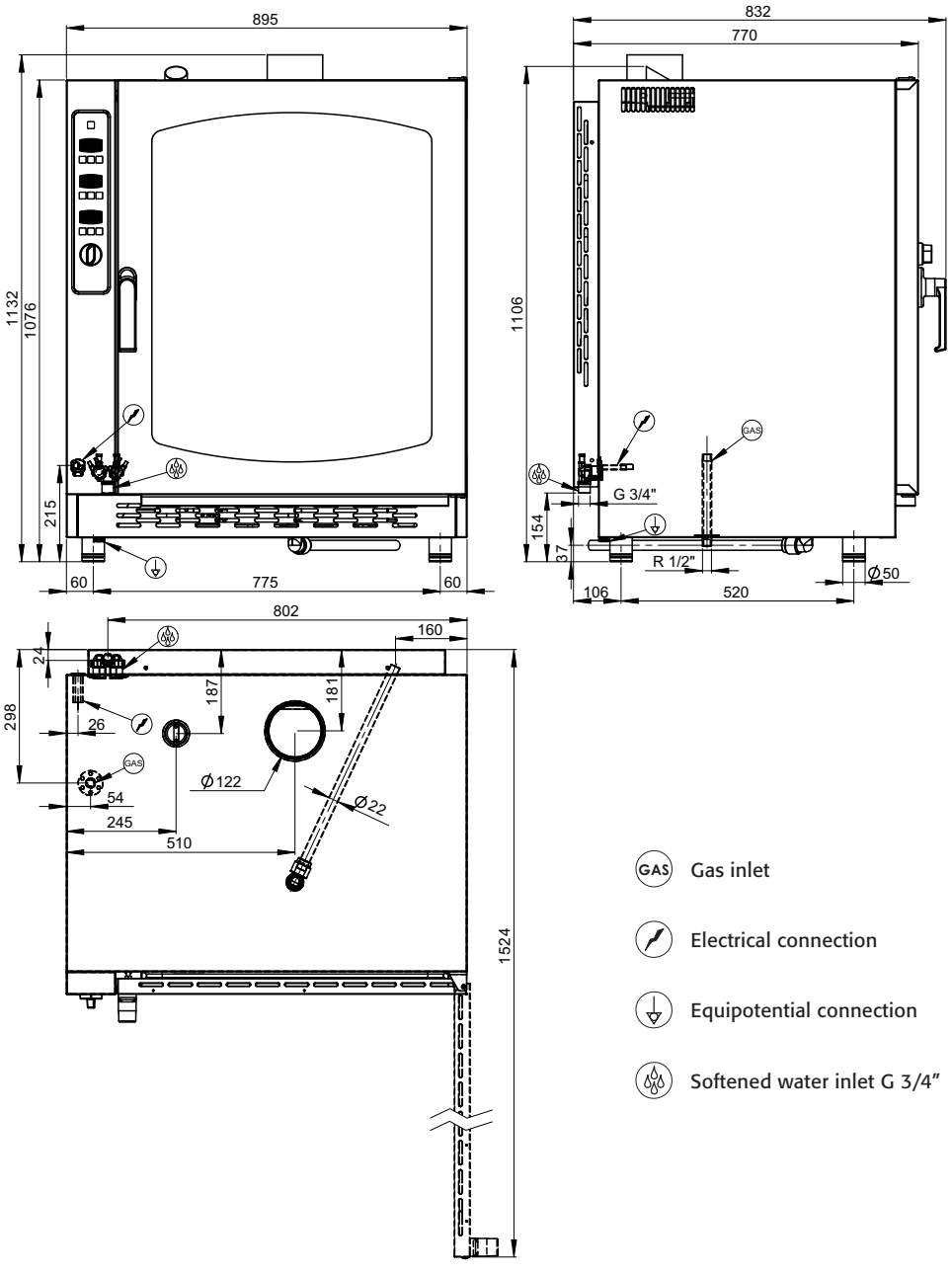
Electrical connection

Equipotential connection

Softened water inlet G 3/4"

7. Installation table

7.5. Mod. EGG10P (10 GN 1/1) and EGG10D (10 GN 1/1)



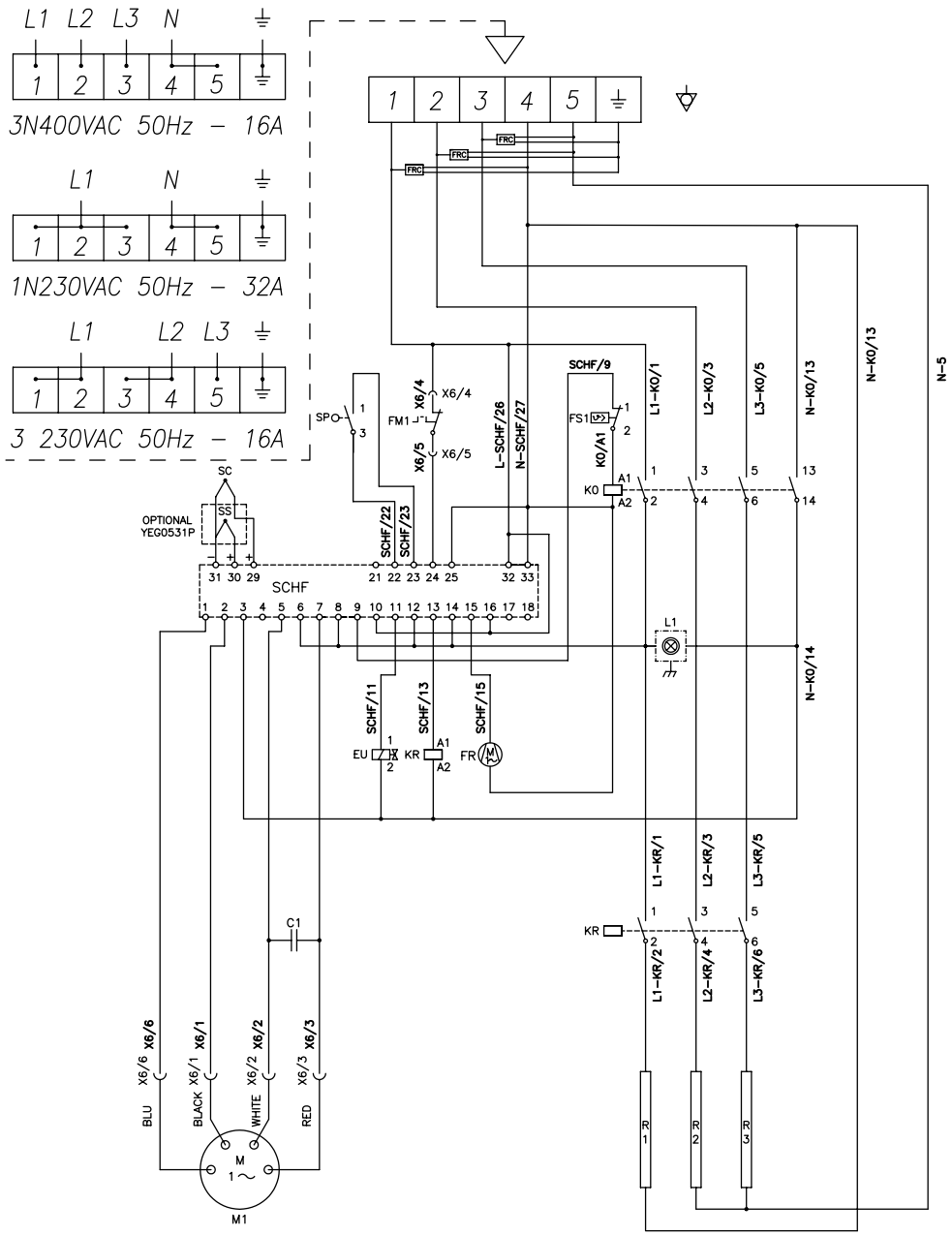
Electrical diagrams

Mod. EGE05P, EGE05D, EGE07P, EGE07D, EGE10P, EGE10D, EGG05P, EGG05D, EGG10P and EGG10D

LEGEND	
C1,C2	Motor capacitor
EU	Humidifier solenoid valve
EVG	Chamber burner solenoid valve
FM1, FM2	Motor over-heating control (incor.)
FU1	Fuse
F1	Chamber thermostat
FRC	Filter E.M.C.
FS1	Chamber safety thermostat
H1, H2	Luminous indicator
INV	Motor rotation inverter
IGN1	Burner control board
K0	Contactor
KR	Contactor for heating elements
L1, L2	Chamber lighting lamp
M1, M2	Motor
MV	Humidity discharge valve
R	Heating element
P	Main switch / timer
PU	Regulator for humidifier
S	Main switch / selector
SC	Chamber probe
SS	Core probe (optional)
SCHB	Electronic buzzer
SP	Door microswitch
TH20	“Instant” timer
X./..	Power plug

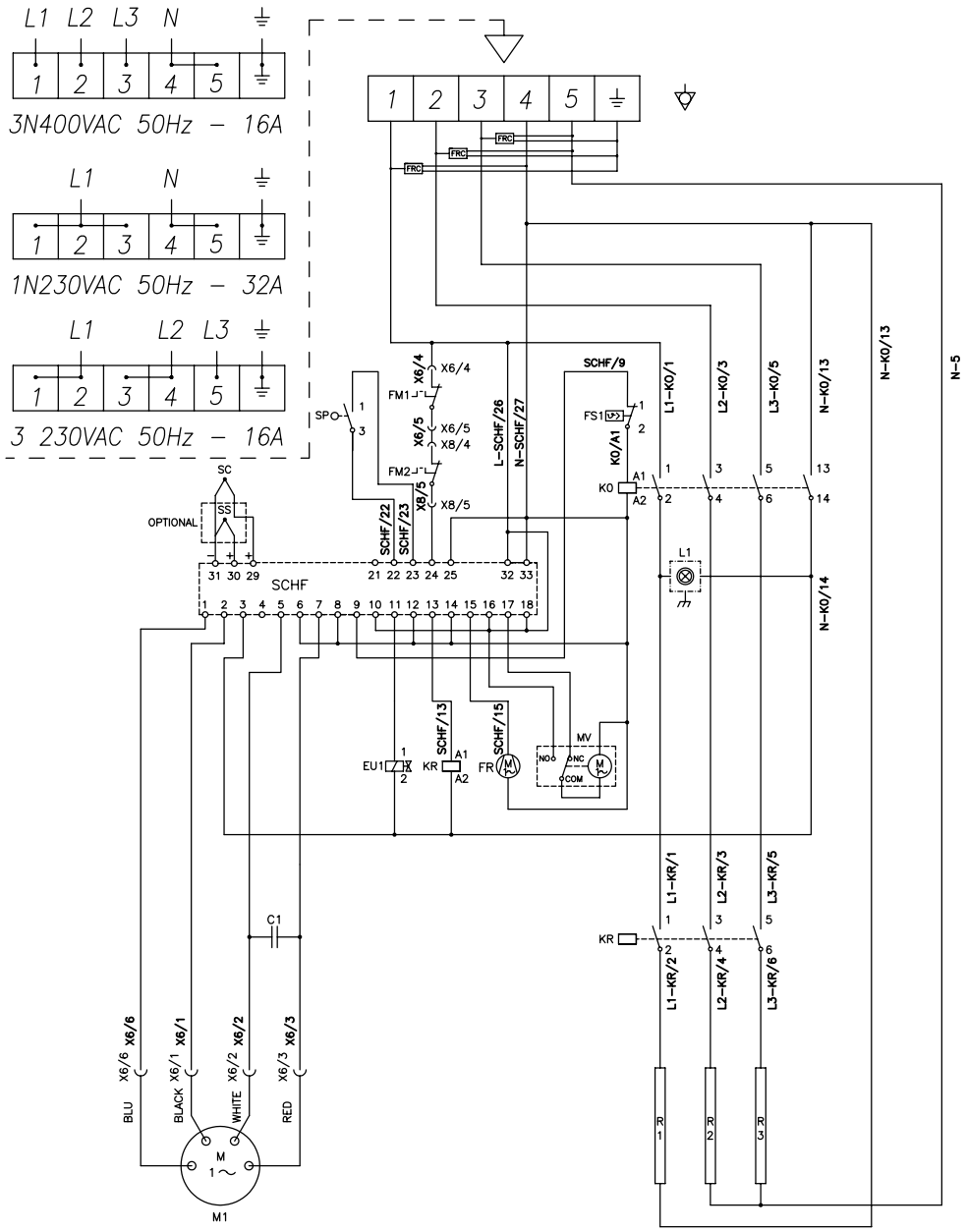
Electrical diagram (rev. 01/2009)

Mod. EGE05P (5 GN 1/1)



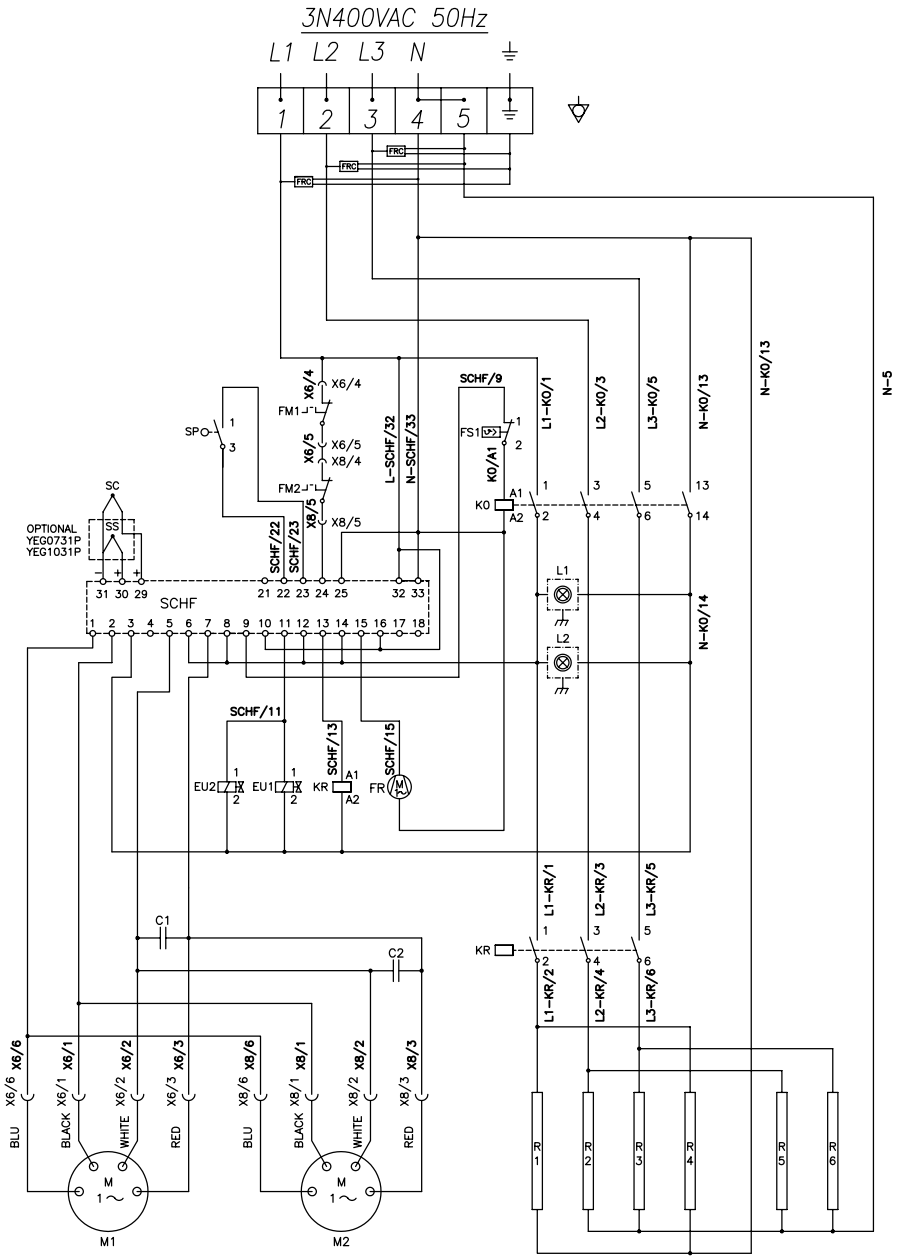
Electrical diagram (rev. 01/2009)

Mod. EGE05D (5 GN 1/1)



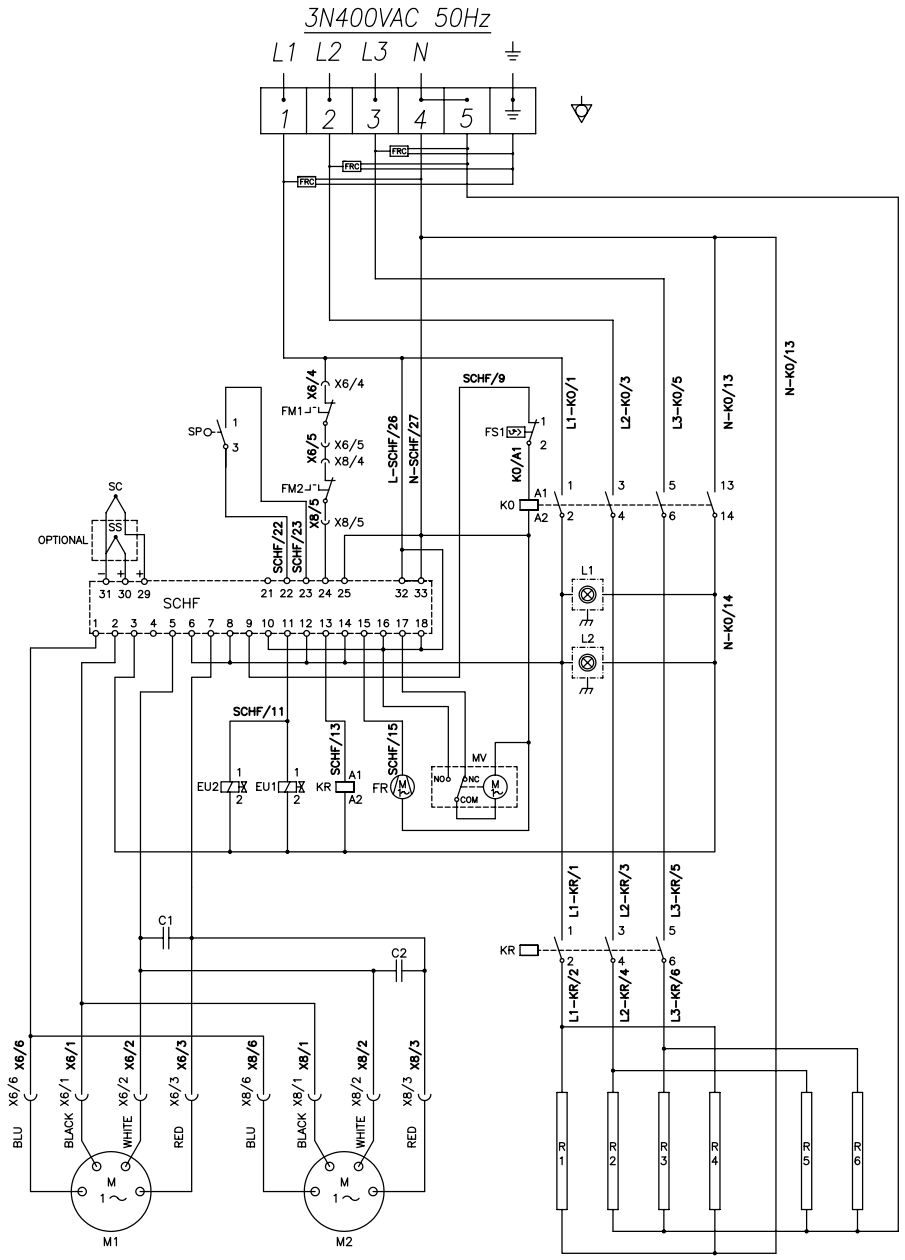
Electrical diagram (rev. 01/2009)

Mod. EGE07P (7 GN 1/1) and EGE10P (10 GN 1/1)



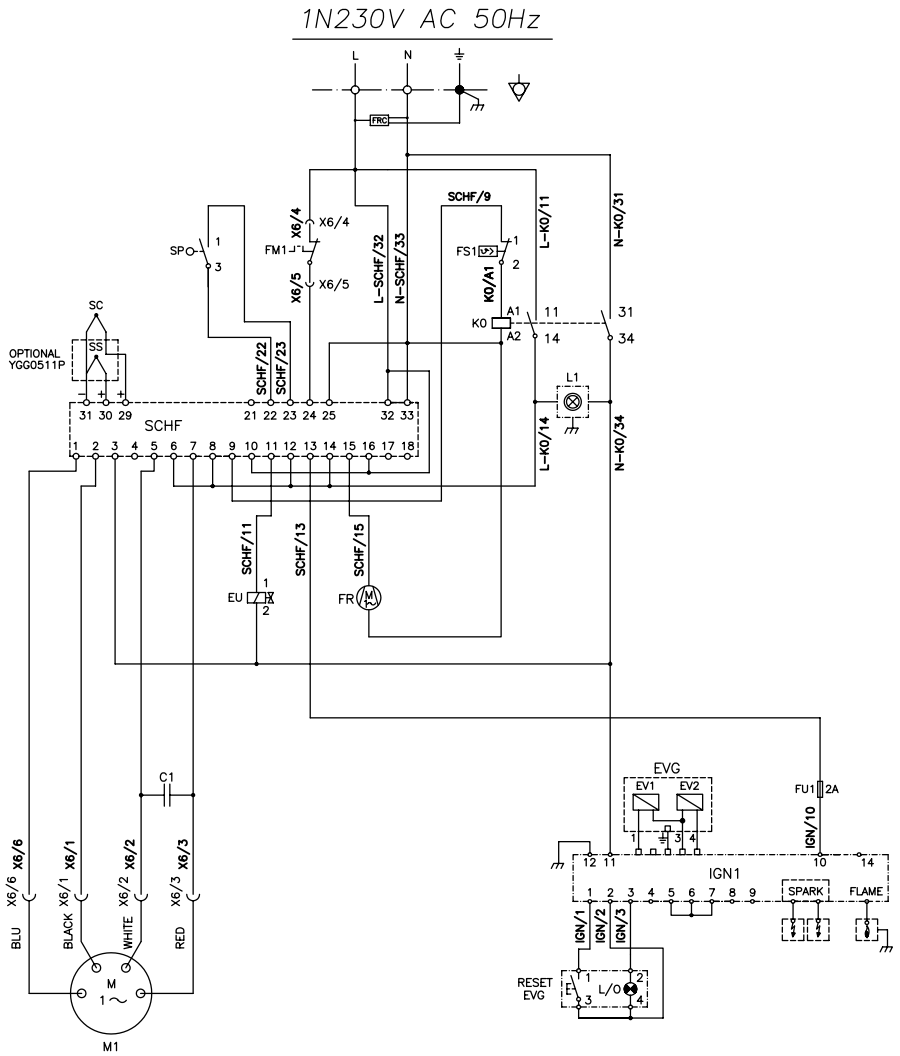
Electrical diagram (rev. 01/2009)

Mod. EGE07D (7 GN 1/1) and EGE10D (10 GN 1/1)



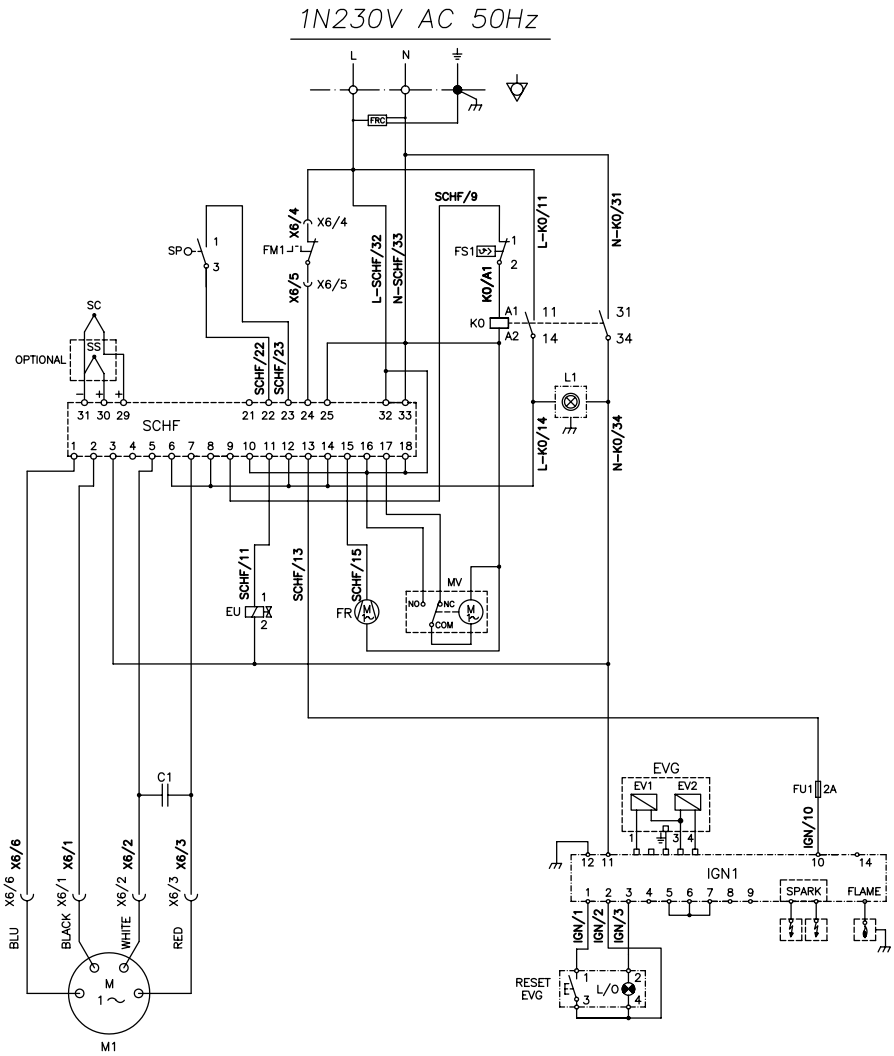
Electrical diagram (rev. 01/2009)

Mod. EGG05P (5 GN 1/1)



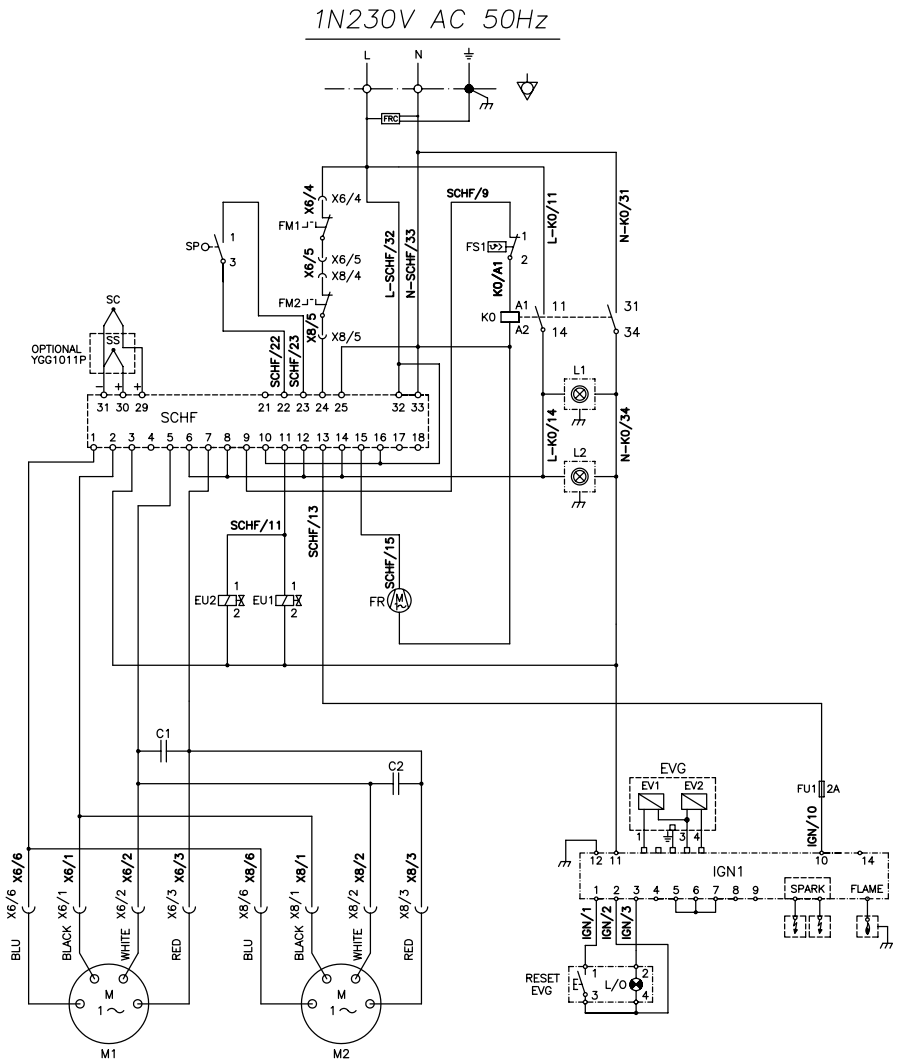
Electrical diagram (rev. 01/2009)

Mod. EGG05D (5 GN 1/1)



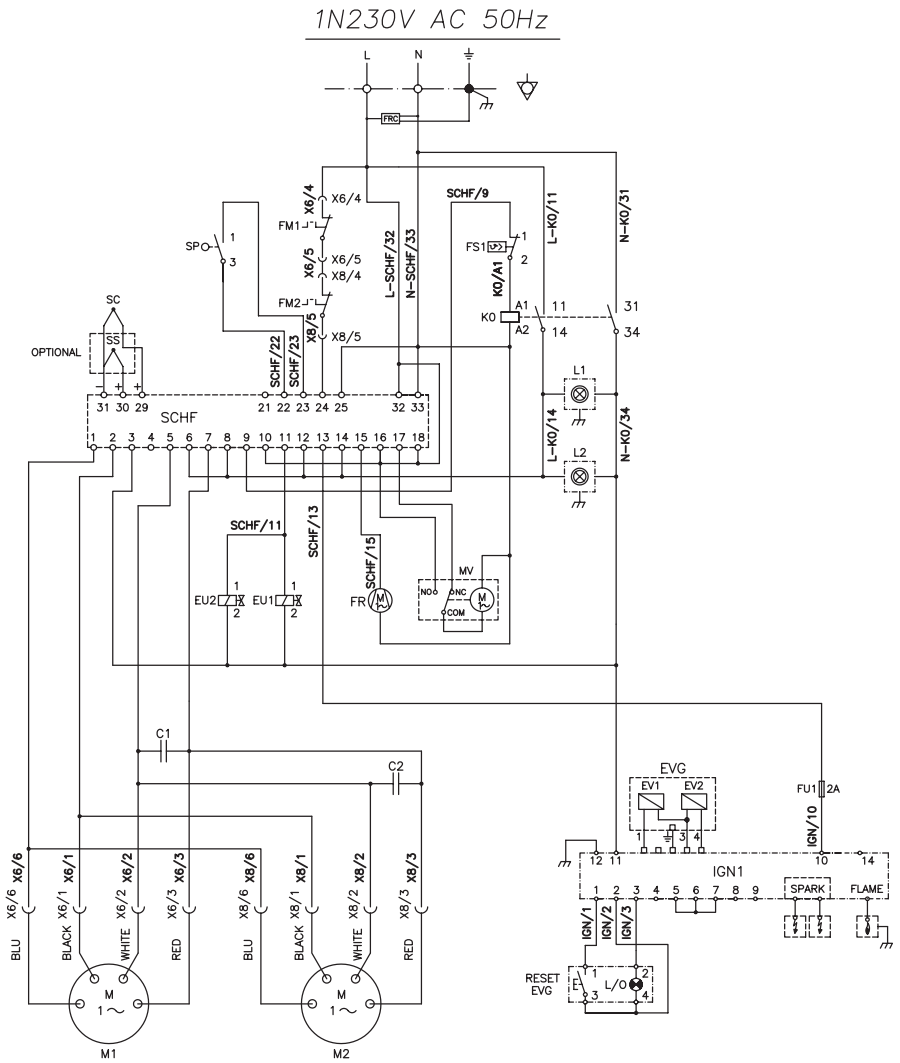
Electrical diagram (rev. 01/2009)

Mod. EGG10P (10 GN 1/1)



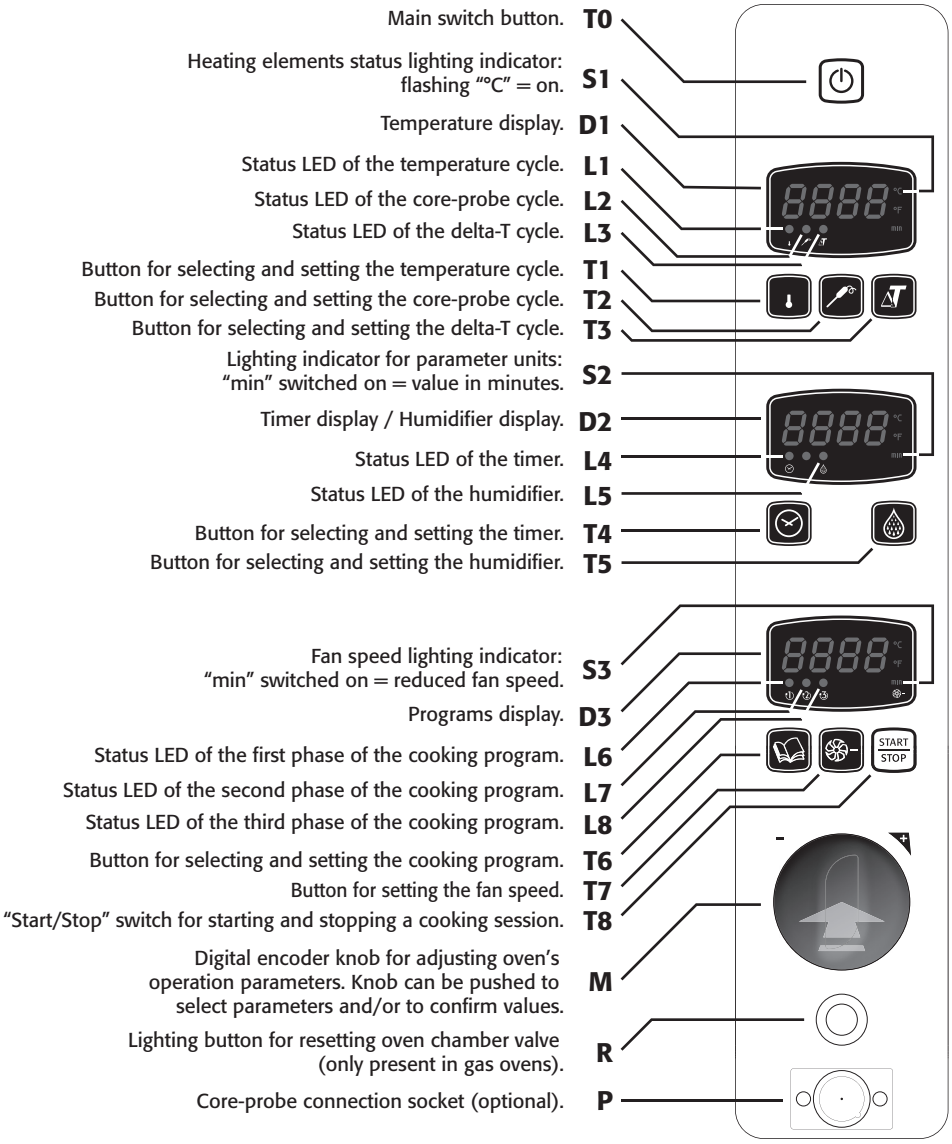
Electrical diagram (rev. 01/2009)

Mod. EGG10D (10 GN 1/1)



Description of control panel

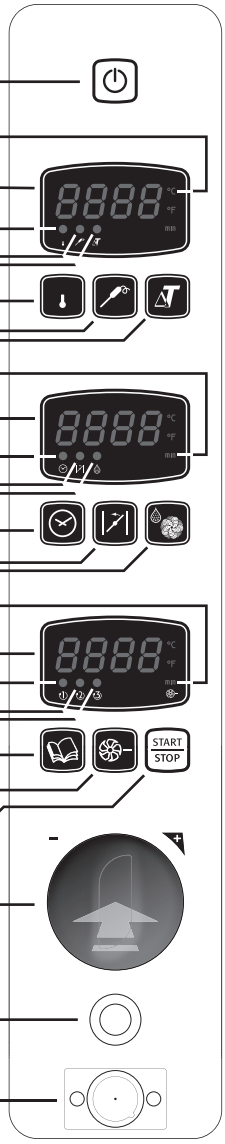
Mod. EGE05P, EGE07P, EGE10P, EGG05P and EGG10P



Control panel for convection ovens.

Description of control panel

Mod. EGE05D, EGE07D, EGE10D, EGG05D and EGG10D



Main switch button. **T0**

Heating elements status lighting indicator: flashing "°C" = on. **S1**

Temperature display. **D1**

Status LED of the temperature cycle. **L1**

Status LED of the core-probe cycle. **L2**

Status LED of the delta-T cycle. **L3**

Button for selecting and setting the temperature cycle. **T1**

Button for selecting and setting the core-probe cycle. **T2**

Button for selecting and setting the delta-T cycle. **T3**

Lighting indicator for parameter units: "min" switched on = value in minutes. **S2**

Timer display / Humidifier display. **D2**

Status LED of the timer. **L4**

Status LED of the humidity discharge valve; on = open. **L5**

Status LED of the humidifier. **L6**

Button for selecting and setting the timer. **T4**

Button for selecting and setting the humidity discharge valve. **T5**

Button for selecting and setting the humidifier or the instant cycle. **T6**

Fan speed lighting indicator: "min" switched on = reduced fan speed. **S3**

Programs display. **D3**

Status LED of the first phase of the cooking program. **L7**

Status LED of the second phase of the cooking program. **L8**

Status LED of the third phase of the cooking program. **L9**

Button for selecting and setting the cooking program. **T7**

Button for setting the fan speed. **T8**

"Start/Stop" switch for starting and stopping a cooking session. **T9**

Digital encoder knob for adjusting oven's operation parameters. Knob can be pushed to select parameters and/or to confirm values. **M**

Lighting button for resetting oven chamber valve (only present in gas ovens). **R**

Core-probe connection socket (optional). **P**

Control panel for instant ovens.

Alarms

In the event of alarm, the temperature and time displays will show the following warning messages.
Type of warning messages

Message	Display	Cause	Effect
Er1	Temperature (**D1**)	Chamber probe failure.	Cooking session suspended.
Er2	Temperature (**D1**)	Core probe failure.	Cooking session suspended. (for core-probe cooking sessions only)
ALL	Temperature (**D1**)	Protection against motor overheating.	Cooking session suspended, manual reset. (main switch button **T0**)
H-t	Time (**D2**)	Logic board over temperature.	Cooking session suspended, manual reset. (main switch button **T0**)

Alarm ""H-t" takes place when the temperature inside the cavity behind the control panel is too much high. During this alarm display **D2** shows the warning message "H-t", and display **D1** monitors the actual temperature of the logic board.