

HOP

COOK  
AND  
CRISPY



| TABLE OF CONTENTS:   | page |
|--|------|
| <b>INSTRUCTIONS FOR THE INSTALLER</b>                          |      |
| I. WARNINGS  | 4    |
| II. APPLIANCE CHECK.   | 5    |
| III. FEATURES OF THE INSTALLATION ROOM.                        | 5    |
| IV. TRANSPORTING THE APPLIANCE.                                | 5    |
| V. WHERE TO PLACE THE APPLIANCE.                               | 5    |
| VI. REMOVAL OF FILM, INFORMATION MATERIAL,<br>AND ACCESSORIES. | 6    |
| VII. ELECTRICAL CONNECTION.                                    | 6    |
| VIII. REPLACING THE POWER SUPPLY CABLE.                        | 7    |
| IX. WATER CONNECTION.  | 8    |
| X. FUMES DISCHARGE CONNECTION.                                 | 9    |
| XI. STACKING MULTIPLE OVENS.                                   | 9    |
| XII. TECHNICAL DATA PLATE                                      | 9    |
| <br>   |      |
| <b>INSTRUCTIONS FOR THE USER</b>                               |      |
| I. WARNINGS.   | 10   |
| II. FIRST USE.   | 11   |
| III. TESTING.  | 11   |
| IV. COOKING CHAMBER CLEANING.                                  | 11   |
| V. RECOMMENDATIONS DURING COOKING.                             | 11   |
| VI. ORDINARY MAINTENANCE.                                      | 12   |
| VII. EXTRAORDINARY MAINTENANCE.                                | 13   |
| VIII. MAINTENANCE IN CASE OF FAILURE.                          | 14   |
| IX. SAFETY THERMOSTAT RESET.                                   | 15   |
| X. SPARE PARTS.  | 15   |

## INTRODUCTION

Dear Client, thank you and congratulations on buying this appliance; we are confident that this is the beginning of a positive and long-lasting collaboration.

This manual has all the information necessary to correctly use, maintain and install this appliance. The objective of this manual is to enable the technician and user to take all measures and precautions necessary for the safe, efficient, long-term use of the appliance. Keep this booklet in a safe place, for the entire life of the product for subsequent reference by authorised operators and specialist technicians. If documents are lost or damaged, replacements must be requested directly from the manufacturer or retailer.

The manufacturer is not held liable for any damage caused by people or things or for inappropriate use of the appliance, modifications or repairs carried out by unauthorised personnel or used with spare parts not recommended by the manufacturer and not intended for use with this model.

This appliance complies with the EEC directives in force.

## INSTRUCTIONS FOR THE INSTALLER

### I. WARNINGS

Read this instructions booklet carefully before starting the installation and start-up operations.

- All installation, assembly, assistance and extraordinary maintenance must be carried out by qualified personnel and supplied with necessary professional requirements (authorisations by the manufacturer or retailer), in accordance with local laws in effect where installation takes place regarding product and workplace safety.
- Incorrect installation, assistance, maintenance, cleaning and any tampering or changes can cause malfunctions, damage, and injury.
- Before installing the appliance, check the systems for compliance with the regulations in force in the country of use and with what is stated on the technical data plate.
- The appliance must be disconnected from the power supply before carrying out any installation or maintenance.
- Any not expressly authorised operations, tampering or changes that do not comply with the instructions provided in this manual will void the warranty.
- During the appliance assembly, people not involved in the installation are forbidden to walk or stand in the working area.
- The power supply cable must only be replaced by a qualified, authorised technician. The cable may only be replaced with one having similar features: the type of cable to be used and its section are always specified on the technical data plate. The earth wire must always be yellow green.
- The technical data plate provides important technical information that is indispensable in case of requests for maintenance or repair on the appliance: it is therefore recommended not to remove, damage or change it.
- The packaging material, as it is potentially dangerous, must be kept out of reach of children or animals and properly disposed of according to local regulations.
- The appliance must only be used for cooking or heating food in industrial kitchens. Any other use is inappropriate and dangerous.

## II. APPLIANCE CHECK

On receipt of the product, make sure it has not been damaged during transport and that the packaging has not been tampered with.

In case of damage or missing parts, inform the carrier and retailer/manufacturer immediately, specifying **the item number (Art.) and serial number (Ser N°)** provided on the technical data plate, and attaching photographic documentation.

## III FEATURES OF THE INSTALLATION ROOM

The room where to place the appliance must:

- be well aerated and not exposed to atmospheric agents;
- have a temperature between + 5°C and + 45°C (+41°F e +113°F) and humidity below 70%;
- have a floor with no roughness, perfectly levelled and capable of supporting the full-load equipment;
- meet current standards in terms of work and system safety; be dedicated to food preparation;
- have enough space to house the oven. Checking the overall dimensions and the exact position of the electrical and water connections is recommended.
- be free of flammable substances and/or objects (such as walls, furniture, partitions, gas cylinders) near the point of installation of the appliance (risk of fire).  
If this is not possible, cover the flammable parts with fireproof and heatproof material and check the fire hazard regulations.

## IV. TRANSPORTING THE APPLIANCE

Check that the installation area is kept clear so that doors, corridors and passageways are accessible.

Wear personal protective equipment to take the appliance to the installation area previously inspected.

***WARNING: the appliance may overturn during transport causing people to be injured and things to be damaged. Use suitable transport that can withstand the weight of the appliance. Do not drag or tilt the appliance for any reason. Lift it up straight from the ground and place horizontally.***

## V. WHERE TO PLACE THE APPLIANCE

The appliance can be placed:

- 1) on top of a table or cabinet already available to the user, having compatible dimensions and characteristics;
- 2) on top of a compatible oven;
- 3) on top of a suitable table provided by Manufacturer.

Placing the appliance directly on the ground is not allowed: special tables for installation are available from the Manufacturer and/or Retailer.

### **Do not use the oven without its feet.**

The adjustable feet are already screwed to the underside of the oven.

Not using the feet prevents air from running through and cooling the electric parts and those outside the oven, thus causing over-heating and damage to the oven components.

The oven will operate correctly if placed level on top of a flat surface by adjusting the feet accordingly and using a spirit level. Screw or unscrew them to adjust as needed.

**Failure to comply with this warning will void the warranty on the product and relieve the manufacturer of any responsibility for any damage caused.**

**Maximum two appliances can be stacked up.**

**1) PLACING THE APPLIANCE ON TOP OF A NEUTRAL TABLE/CABINET**

If the appliance is placed on top of a neutral work table or cabinet, it must be perfectly level, stable and capable of supporting the weight of a fully loaded appliance. Its surface must be fireproof and possibly resistant to high temperatures.

**2) PLACING THE APPLIANCE ON TOP OF A COMPATIBLE OVEN**

If the appliance is placed on top of compatible ovens, it is mandatory to install the overlap kit to be requested from the Manufacturer.  
For the overlap kit assembly instructions, please refer to the sheet contained in the packaging of the kit.

Make sure that the appliance is placed in such a way that its door can be fully opened. Make sure that the side and rear parts of the appliance are easily accessible for electrical and water connections as well as maintenance.

The appliance is not meant to be encased and a 5 cm clearance must be left around it. Do not place the oven next to heat sources, fryers, or other hot liquid sources. If this is not possible, comply with the following safety distances: 50 cm to the side and above the equipment, and 50 cm to the rear part of the oven.

## **VI. REMOVAL OF FILM, INFORMATION MATERIAL AND ACCESSORIES**

Once the appliance has been placed, remove the protective film, information material and accessories from the appliance.

It is recommended not to use abrasive/aggressive substances or metal objects (e.g. scrapers). If any adhesive residues are left over, wipe with a soft cloth soaked in an oil-based detergent, suitable for stainless steel surfaces and not aggressive or abrasive.

## **VII. ELECTRICAL CONNECTION**

**The connection to the mains power supply must comply with the regulations in force in the country where the appliance is installed and be carried out by qualified, authorised personnel.**



**Failure to comply with these rules may cause damage and injury, void the warranty and relieve the Manufacturer of any responsibility.**

**Before connecting to the mains power supply, ensure that voltage (V) and frequency (Hz) meet the requirements specified on the Technical Data Plate on the back of the appliance.**

**When the appliance is operating, the value of the power supply voltage must not differ by +/- 10% of the value specified on the technical data plate.**

The appliance is equipped with a cable with a schuko plug.

To connect to the mains power supply, simply insert the plug into the appropriate socket.

Proper **earthing**  is mandatory and the earth wire must never be disconnected via the protection switch. When several appliances are present in the same environment, it is mandatory to provide an **equipotential connection** using an appropriate terminal marked with the  symbol.

This terminal allows for the connection of an earth wire in accordance with current legal requirements. The equipotential system effectiveness must be duly tested in accordance with the provisions of the laws in force.

The oven must be connected directly to the mains power supply and must have an easily accessible switch upstream from it. It must be installed to the system according to the national, international and local laws in the country where it is installed.

This switch must have separate polarisation guaranteeing complete disconnection in accordance with the overvoltage III category.

Correct earthing is obligatory and the earth wire must not be operated by the protection switch.

## VIII. REPLACING THE POWER SUPPLY CABLE

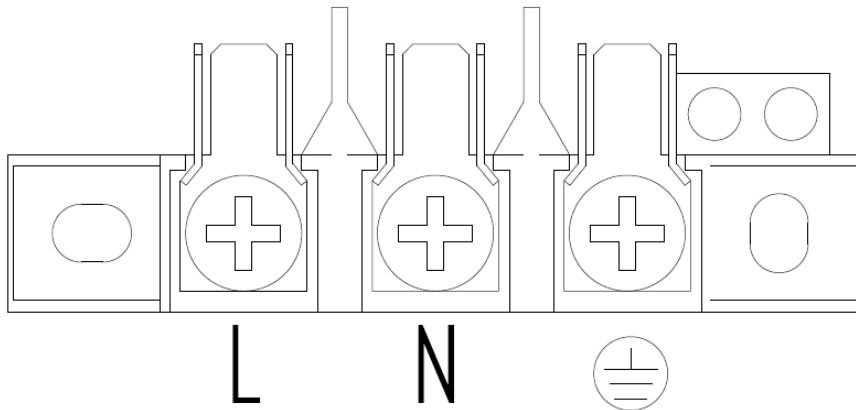
**This must be carried out by a qualified and authorised technician. The earth wire must always be yellow green.**

**WARNING: An incorrect connection could cause the terminal box to overheat and thus lead to a blow-out and electric shock.**

The appliance must be connected to the mains using a H07RN-F cable.

To replace the power supply cable, proceed as follows:

- **Disconnect the appliance from the mains power supply.**
- Remove the screws securing the rear panel of the oven.
- Remove the rear panel of the oven.
- Loosen the cap of the gland cable.
- In the terminal box, loosen the screws that fasten the conductors
- Remove the power supply cable conductors. Remove the old cable from the cable gland.
- Run the new supply cable through the cable gland.
- Connect the new cable conductors to the terminal box following the connection diagrams on the plate on the rear wall at the back of the oven.
- Check that all the connections are tight before connecting the oven to the mains.
- Close the bottom part of the back of the appliance by tightening the corresponding screws, locking the power supply cable and fixing the cable gland cap.



 = **Yellow/Green:** "EARTH" protection conductor.

**N = Blue:** neutral conductor.

**L = Brown, Grey, Black:** live conductors

## IX. HYDRAULIC CONNECTION

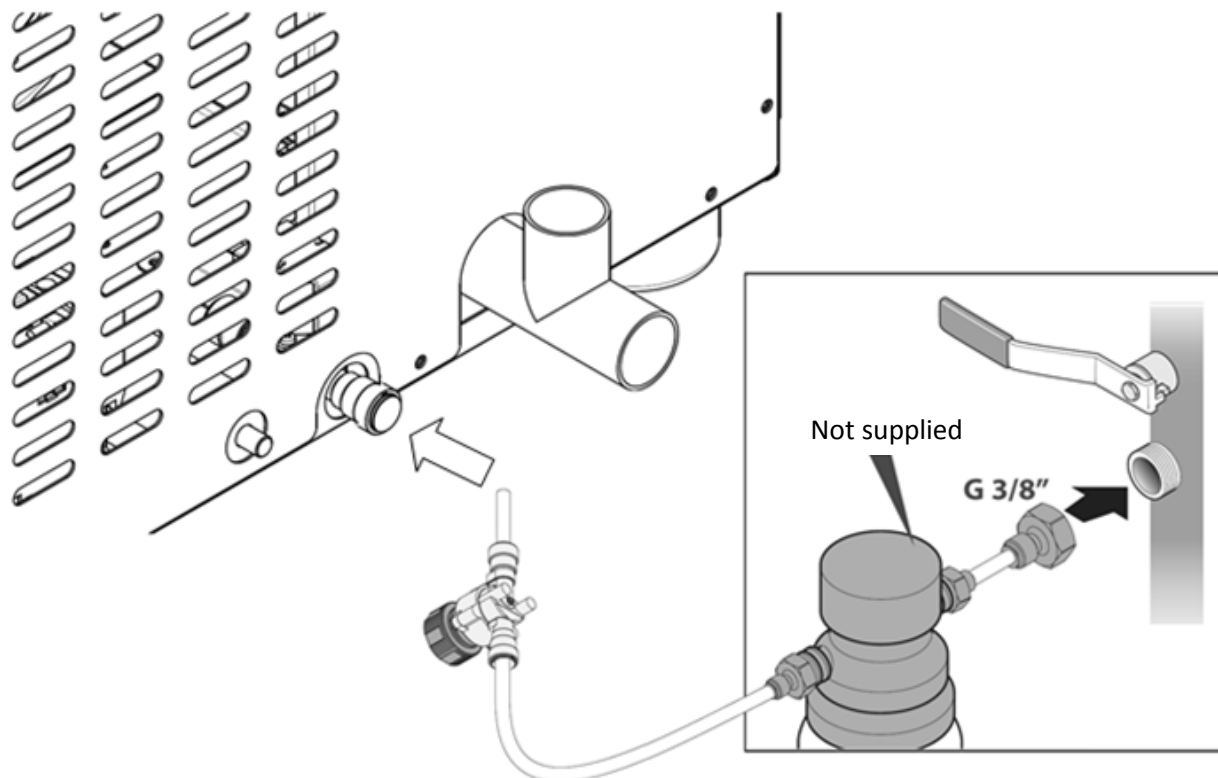
The appliance is provided with a  $\varnothing$  8 mm water inlet.

A 1.5 m hose provided with G3/4" fittings as required by current regulations, and to be fitted during installation, is supplied as standard.

**For connection, use only the material supplied. Do not use or reuse other hoses.**

**Before connecting the hose to the appliance, run water to remove any impurities in the water line.**

**Provide a gate valve for closing water supply as needed.**



### INCOMING WATER FEATURES

Incoming water must have the following features:

- 30°C (86°F) maximum temperature;
- maximum 5°f (French degrees) hardness to prevent limescale deposits in the cooking chamber;
- be drinkable;
- pressure values between 150 kPa (1.5 bar) and 200 kPa (2 bar).
- **Pressure lower than 150 kPa (1.5 bar):** the appliance may work improperly.
- **Pressure higher than 200 kPa (2 bar):** install a pressure reducer set at 200 kPa (2 bar).

**Excessively hard water (> 5°F):** use demineralisation devices (available from the Manufacturer/Retailer); excessive water hardness may cause limescale build-up in the cooking chamber and damage internal piping, heating elements, fans, solenoid valves.

A shut-off valve and a mechanical filter must be placed between the mains water supply and the oven.

Before connecting the appliance, run enough water through the piping to remove any residues and prevent them from reaching the magnetic valves.



## X. DRAIN CONNECTION

### DRAIN WATER

Water discharged from the oven can reach high temperatures (90°C).

The pipes used to drain the water must be able to withstand such temperatures.

The drain pipe is in the lower rear part of the oven and is to be connected with a rigid or flexible pipe and directed to an open or siphoned drain. Its diameter must not be less than that of the oven's discharge coupling.

It is recommended to insert a suitable siphon between the oven and the mains drain water system in order to prevent vapours from coming out of the oven and bad odours from entering from the mains drain water.

Avoid bends on the flexible pipes and rigid pipe elbows along the entire drain.

The pipe must have a minimum 5% gradient along the section in order to ensure adequate outflow.

The horizontal sections must not be longer than one metre.

The oven must have its own connection to the drains.

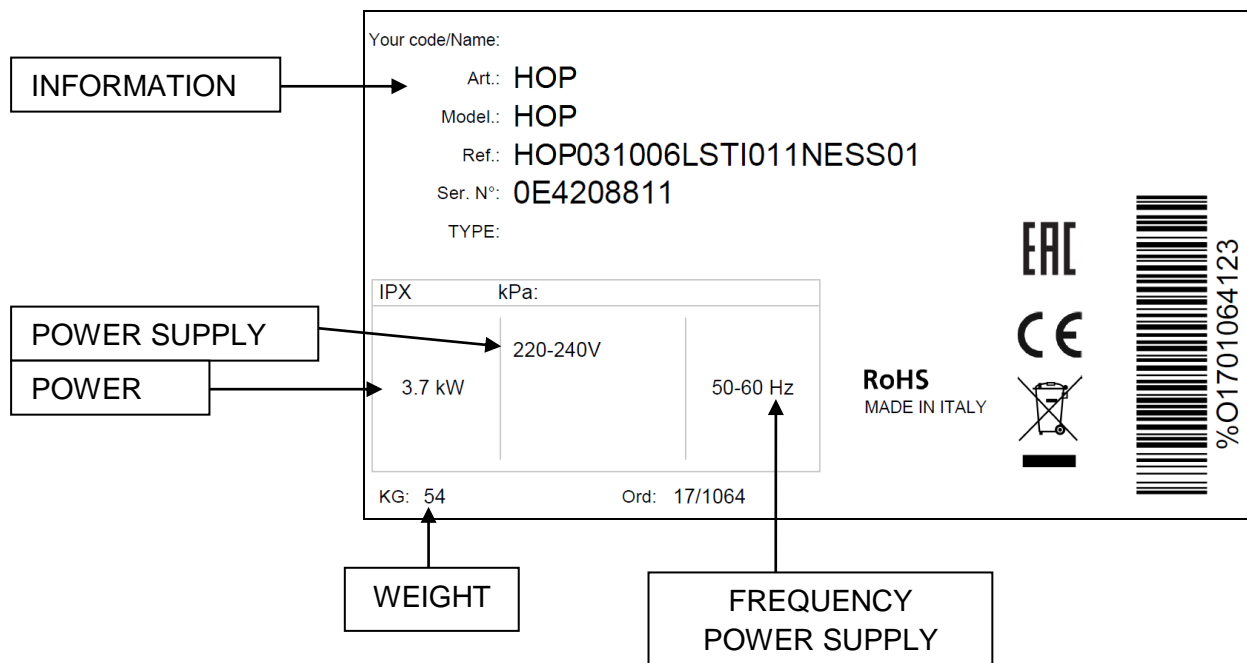
If several pieces of equipment or appliances are connected to the same pipe, make sure its size enables normal outflow without any issues.

Local regulations and standards must be complied with.

## XI. STACKING MULTIPLE OVENS

Stacking several ovens requires the use of the special kit which keeps the correct distance between the ovens.

## XII. TECHNICAL DATA PLATE



|                           |   |
|---------------------------|---|
| <b>Item No./Model:</b>    | model according to customer's classification                                  |
| <b>Ref:</b>               | model according to manufacturer's internal classification                     |
| <b>Ser. N°</b>            | identification number, different for each product                             |
| <b>TYPE:</b>              | identifies the certification code   |
| <b>Information:</b>       | IPX3 protection level against water sprays / kPa.... incoming water pressure. |
| <b>Power consumption:</b> | Appliance nominal power in kW   |
| <b>Power supply:</b>      | TYPE OF ELECTRICAL CONNECTION ON TERMINAL BOX                                 |
| <b>Supply frequency:</b>  | appliance frequency in Hz.  |
| <b>Weight:</b>            | Weight of the appliance in kg   |

## INSTRUCTIONS FOR THE USER

### I. WARNINGS

**Carefully read the following booklet as it provides safety and use instructions for the appliance. Carefully store it for future reference.**

**Incorrect installation, assistance, maintenance, use, cleaning, tampering with, or modifications can cause malfunctions, damage, and injuries.**

The appliance was designed to cook food in closed environments and must be used solely for this purpose. Any other use must be avoided and is considered improper and dangerous. The oven must only be used by personnel suitably trained to use it.

To prevent the risk of accidents or damage to the appliance, it is also important for personnel to receive specific periodic instructions regarding safety.

Use by people with reduced physical or mental abilities or unskilled people is not recommended, unless they have been instructed on how to operate the appliance by people in charge of their safety.

Do not leave the appliance unattended in the presence of children, and make sure they do not have access to the appliance or use it as a toy.

It is not recommended to position the appliance near sources of heat.

Do not, for any reason, leave easily flammable material next to the appliance: it can cause a fire.

The food containers, accessories or other items can reach high temperatures during and after cooking. Be careful when handling in order to prevent burns. Only touch them when using heat-protection equipment such as thermal clothing. Danger of burns!

Be careful when opening the oven door: danger of burns due to high-temperature steam coming out of the oven.

The oven is equipped with a safety system that automatically disables resistors and fans.

Do not place other sources of heat such as fryers or hotplates next to the oven.

Do not put salt on food inside the cooking chamber of the oven.

This can damage the cooking chamber. If it cannot be avoided, clean the appliance as soon as possible.

Use your fingers to adjust the control panel options. Using any other object can damage the appliance and thus render the warranty null and void.

**The outer parts of the oven can exceed temperatures of 60°C. Therefore, to prevent the risk of burning, it is recommended not to touch the areas or parts marked with the symbol on the side.**



**Damage or breakage of glass components forming part of the door must be replaced immediately (contact Customer Care).**

**In the event of prolonged non-use (several days), it is recommended to disconnect the power and water supplies.**

**The manufacturer cannot be held liable for any damage caused to people or objects due to failure to comply with the aforesaid provisions, or as a result of tampering with even one single part of the appliance, and using non-original spare parts.**

**This appliance complies with the EU directives in force.**

## II. FIRST USE

Before putting the appliance into operation, you must carry out scrupulously all the checks necessary for establishing conformity of the systems and installation of this appliance to the regulations and the technical and safety indications in this manual.

**Inside the appliance there must be no plastic bags, instruction booklets, plastic films or other types of information material.**

All packaging must be thoroughly removed, including the protective film applied to the walls of the oven.

The vents and the ventilation slots must be open and free from obstructions.

The pieces of the oven eventually dismantled for installing must be refitted.

## III. TESTING

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

Set the temperature controller at 150° C and the timer to 10 minutes.

Check every item in the list below:

- The cooking chamber light is ON.
- The oven stops (heating, motor/fan) when the door is opened and restarts operating when the door is closed again.
- The cooking temperature control probe trips when the set temperature is reached, turning the heating elements off.

## IV. CLEANING THE COOKING CHAMBER BEFORE USE

**Before cooking with the oven for the first time, it is recommended to clean the appliance so as to remove any processing residues from the cooking chamber.**

**Any cleaning operation must be carried out with an electrically disconnected oven: it is therefore necessary to switch off the appliance power supply, and wait for the appliance to completely cool down.**

**WARNING: never clean the appliance with water jets or pressurised steam.**

Heat the empty oven to 200°C (392°F) for about 30 minutes in order to eliminate and odour from the thermal insulation.

Clean the walls of the cooking chamber using hot water and soap, then rinse; never use aggressive or acidic products.

The cooking chamber must not have any solvent or detergent residue.

They should be removed by rinsing thoroughly using a damp cloth and using appropriate eye, mouth and hand protection.

It is recommended to always use only products compatible with steel.

Possible danger of corrosion.

## V. RECOMMENDATIONS DURING COOKING

If you need to cook particularly fatty foods, it is recommended to always use the grease collecting pan supplied as standard to collect any fats and oils falling during cooking.

Before each use, it is recommended to clean the drum thoroughly.

For even cooking, do not overload the oven.

To avoid the effects of heat loss when the oven door is opened to place food inside, preheat the oven to at least 30 °C higher than the desired cooking temperature.

In the case of interventions on the food, leave the door open for a little time as possible, to prevent the temperature within the oven from dropping to a point of jeopardizing successful cooking.

**WARNING: it is advisable to open the door twice: keep the door ajar (3-4 cm) for 4-5'', then open completely. This is to prevent any heat in the oven from causing problems or burns.**

The appliance is equipped with a condensation system to eliminate the steam generated during cooking and thus keep the quality of the frozen products to be cooked unaltered. Thanks to this system, the oven does not need a condensate or suction hood.

## VI. ORDINARY MAINTENANCE

The user is solely responsible for ordinary maintenance. Customer Service must be contacted for extraordinary maintenance, which requires a specialist authorised technician.

**Before carrying out any routine maintenance, it is necessary to switch off the appliance power supply and wait for the appliance to completely cool down.**

**WARNING: never clean the appliance with water jets or pressurised steam.**

### ORDINARY CLEANING OF THE COOKING CHAMBER

At the end of a working day, clean the equipment, both for hygienic reasons and to avoid malfunctions.

The oven must never be cleaned with high pressure water jets or steam generators.

Do not use any acidic products, abrasive substances, sand-based corrosive detergents or caustic soda.

Use suitable protective gloves to carry out washing operations.

To clean the oven, proceed as follows:

- With a cold oven, open the oven door and, using a manual sprayer, spray water on all the cooking chamber surfaces, keeping a distance between the spray and the surfaces of at least 20cm.

***Warning: do not use salt water to do this.***

- Turn on the appliance, set the temperature to 80°C and let the oven run for 10 minutes.
- Turn the appliance off and let it cool down
- Clean with hot water and suitable soap, **then rinse.**

***Note: As an alternative to soap, depending on the condition of the oven, it is also possible to use an oven detergent cleaner.***

It is strictly forbidden to wash the cooking chamber at temperatures higher than 80°C. Danger of scalding. Daily cleaning of the oven cooking chamber gasket seal must be carried out with a non-abrasive detergent to guarantee its proper functioning. Use plastic bristles or a sponge soaked in vinegar and warm water in the case of dried residue.

Warning: any fats and food residues in the cooking chamber could catch fire when using the oven, therefore, it is advisable to remove them promptly.

Only use products recommended by the manufacturer of the appliance.

### DRUM CLEANING

The rotating drum is made entirely of stainless steel so a dishwasher can be used to clean it along with special detergents for steel surfaces.

It is recommended to use metal scourers as little as possible, in order not to damage the wire mesh the drum is made of.

***Warning: try to clean the drum as often as possible, so that no stubborn deposits will form that can only be removed with metal scourers.***

### EXTERNAL CLEANING

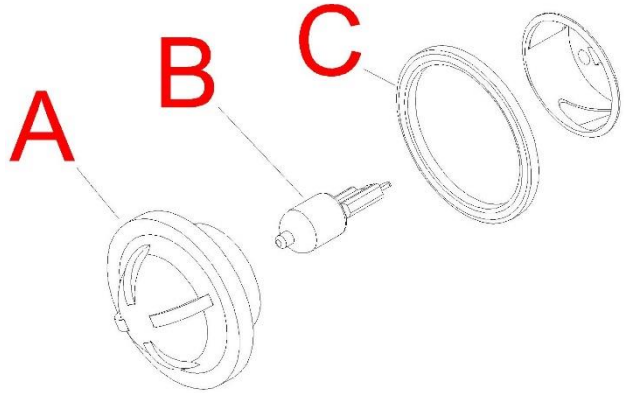
Only use a damp cloth with warm water or products suitable for cleaning stainless steel. Do not use acidic products or ammonia.

**WARNING: never clean the appliance with water jets or pressurised steam.**

### REPLACING LIGHT BULBS

WARNING: Strictly adhere to the following procedure in order to avoid electrocution or damage to people:

- Disconnect the oven from the electrical supply and leave it to cool.
- Unscrew the glass cover “A” while paying attention to gasket seal “C”.
- Replace light bulb “B” with one having the same characteristics.
- Screw back on glass cover “A” while paying attention to gasket seal “C”.



Should the glass lid break or get damaged, do not use the oven until the lid is replaced (Contact Customer Service).

## VII. EXTRAORDINARY MAINTENANCE

It is advisable to have the appliance subjected to periodical checks (at least once per year) by a specialist, authorised technician.

Any maintenance, installation or repair work must be carried out by qualified, authorised personnel by contacting the Customer Service.

Before carrying out any operation the appliance must be disconnected from the mains power supply, turn off the water mains taps and wait for it to cool down.

Before moving the appliance from its position, check that the electricity and water connections (electric cables, water pipe and drainage) have been properly disconnected.

If the appliance is on wheels check that the electric cables, pipes or anything else are not damaged while moving it.

Ensure the brake is on.

Avoid placing the appliance near heat sources (such as fryers, etc.).

After carrying out the task and returning the appliance to its initial position, check that the electric and water supplies are connected correctly.

## VIII. MAINTENANCE IN CASE OF BREAKAGE

In the event of a fault, disconnect the appliance from the power supply and close the water supply. Before ringing the Customer Service, check the chart below.

| FAULT   | CAUSE  | SOLUTION   |
|---|--|--|
| When cooking is started via the "START" button, the oven will not start         | The oven door is open  | Make sure the oven door is closed  |
|   | The microswitch to detect the door being closed may be disconnected or damaged   | To make connections or replace parts, contact a specialist technician (Customer Service).  |
| The motor fan stops during cooking  | The motor thermal protection trips due to reasons related to motor overheating (surrounding heat sources, lack of natural ventilation) | Switch the oven off and wait for the motor thermal protection to reset automatically. If the problem persists, contact a specialist technician to replace the motor (Customer Service).  |
|   | Motor capacitor breakage   | To replace the motor capacitor, contact a specialist technician (Customer Service).  |
| Oven light off  | Loose lamp   | Insert the light bulb correctly into its holder.   |
|   | Blown lamp   | Replace the faulty lamp (see paragraph "Ordinary maintenance")   |
|   | Drive relay (on electronic board) malfunctioning   | To replace the electronic board, contact a specialist technician (Customer Service).   |
| The oven does not cook uniformly  | One of the fans has stopped  | To check and repair fans, contact a specialist technician (Customer Service).  |
|   | One of the heating elements is broken  | To replace heating elements, contact a specialist technician (Customer Service).   |
|   | The gasket seal is not properly in place or is damaged   | Place the gasket correctly and contact a specialist technician to replace it (Customer Service) if it is damaged.  |
| The oven is completely off  | No power supply  | Restore the supply voltage (magnetothermic switch)   |
|   | Incorrect connection to the mains power supply   | Check connection to the mains power supply   |
|   | Safety thermostat triggered  | Reset the safety thermostat (see paragraph "Resetting the safety thermostat"). Should the problem arise again, contact a specialist technician (Customer Service).                       |
| A large quantity of steam coming out of the oven fume discharge pipe is visible | The water inlet is closed  | Open the water inlet valve.  |
|   | Incorrect connection to the mains water supply   | Check the connection to the mains water supply to make sure there are no obstructions.   |
|   | Water inlet filters obstructed by dirt.  | Clean water inlet filters.   |
|   | Solenoid valve not working/obstructed  | Check the solenoid valve for proper operation and make sure there are no obstructions. Should the problem arise again, contact a specialist technician to replace it (Customer Service). |

| FAULT   | CAUSE  | SOLUTION   |
|---|--|--|
| Alarm "Er1" appears on the display (see paragraph "Electronic board signalling and alarms") | Temperature detection probe malfunction in the cooking chamber - probe is probably disconnected or broken.                           | To reconnect or replace it, contact a specialist technician (Customer Service).                        |
| Alarm "Er2" appears on the display (see paragraph "Electronic board signalling and alarms") | Malfunction of the microswitch detecting the rotation of the rotisserie unit motor - microswitch is probably disconnected or broken. | To reconnect or replace the microswitch, contact a specialist technician (Customer Service).           |
|   | The rotisserie unit motor is not operating properly as it is not electrically connected or it is damaged                             | To reconnect or replace the rotisserie unit motor, contact a specialist technician (Customer Service). |
| Alarm "Er3" appears on the display (see paragraph "Electronic board signalling and alarms") | Temperature detection probe malfunction in the condensation chamber - probe is probably disconnected or broken.                      | To reconnect or replace the microswitch, contact a specialist technician (Customer Service).           |

If the problem persists, we advise you to contact the retailer or manufacturer asking for Customer Service, specifying the problem and **providing the item number (Art.) and serial number (Ser N°)** of your appliance.

This information is provided on the INFORMATION PLATE on the back of the machine.

## IX. SAFETY THERMOSTAT RESET

The safety thermostat is a device that monitors the internal temperature of the oven and stops its operation if it reaches an abnormal temperature in the cooking chamber, usually caused by damage to the oven control probe or by positioning heat sources near the oven.

When the safety thermostat trips, all oven functions are locked.

The oven main terminal box, on the other hand, is still electrically powered.

**The thermostat must be restored by specialised, qualified technical personnel. Electric shock hazard.**

**Disconnect the appliance from the power supply before restoring the safety thermostat,** then proceed as follows:

- 1) Wait until the oven has completely cooled down and unscrew the 6 removable side fixing screws.
- 2) On the lower part there is a reset button. Press the button until you hear "click": this indicates that reset has been performed.
- 3) Reposition the removable side and fix it with the 6 previously removed screws.
- 4) Reconnect the oven to the power supply to make it work again.

After tripping a few times, the safety thermostat becomes more sensitive to temperatures.

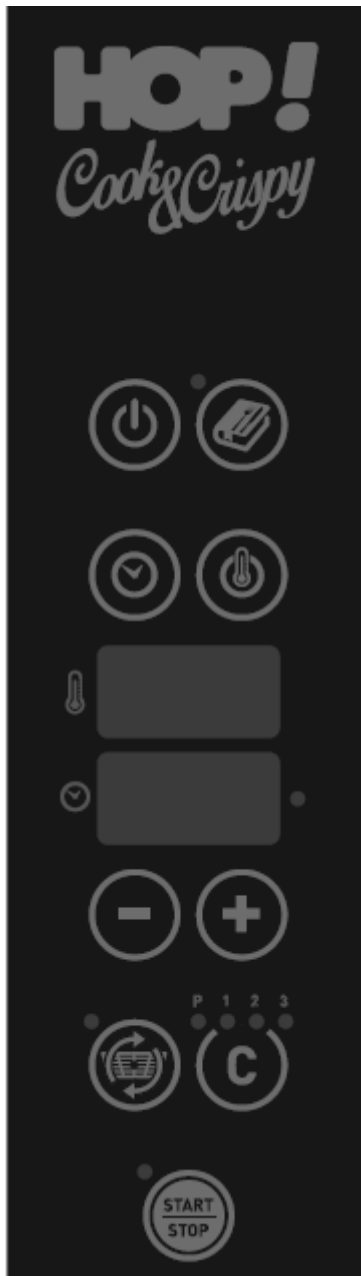
It is recommended to replace the component if the situation is repeated, and to check the oven for proper operation and positioning.

## X. SPARE PARTS

Use only authorised, original parts. All operations must be carried out by authorised, specialist technical personnel.

Contact Customer Service to request spare parts.

## USING THE CONTROL PANEL



ON/OFF BUTTON



"RECIPE PROGRAM" BUTTON



TIMER BUTTON



TEMPERATURE BUTTON



VALUE DECREMENT BUTTON



VALUE INCREMENT BUTTON



DRUM ROTATION BUTTON




COOKING PHASE BUTTON



START/STOP COOKING BUTTON

### on/off button

When the oven terminal box is powered, "OFF" will appear on the upper display. This indicates that the board is powered but is in standby mode.

Press  to enable the features of the board.

The upper display will indicate the temperature of the cooking chamber; the lighting of the cooking chamber will light up.

The board is then ready to be used to set a manual cooking setting or a programmed recipe. If the appliance is not used for 10 minutes, the oven is set to "OFF", indicated by the upper display of the appliance.



## COOKING IN MANUAL MODE

To create a cooking program in manual mode, proceed with the setting of the following necessary values:

- Temperature
- Timer
- Drum rotation

### Temperature




The temperature value that can be set ranges from a minimum of 30°C to a maximum of 300°C.


*Note: the 300°C temperature can be kept active for a maximum of 40 minutes.*

To set the desired temperature, press the  key and then the  or  buttons to set the desired value.

The upper display will show the set value flashing.

Press the  key again to confirm the set value: the set temperature value will be shown on the upper display.

After 5 seconds of inactivity, the upper display will show the current temperature inside the cooking chamber.


**Note: during cooking**, the upper display shows the instantaneous temperature detected inside the cooking chamber. To display the **set** temperature, press 

### Time



The cooking time setting range goes from “- -” to 120 minutes.

Set the desired cooking time by pressing the  key and then press the 

or  buttons to set its value.


The lower display shows the set value flashing.

The displayed initial value will be “- -”. This value indicates an infinite cooking time: the chef

must manually stop the current cooking cycle at the right time by using .

During a cooking cycle with infinite time, the lower display shows the time elapsed since the start of the cooking, expressed in minutes.


During a cooking cycle with preset time, the lower display shows the remaining time at the end of the cooking cycle.



Press  again to confirm the set value: the set cooking time value will appear on the lower display.

After 5 seconds of inactivity, the upper display will show the current temperature inside the cooking chamber.

## Drum rotation


This function allows you to set the type of drum rotation.

To access it, press the  key after setting the time and temperature parameters. The oven shows "rot" on the upper display, whereas the lower display shows "0", flashing.

Use  or  to set the desired rotation value.

The values that can be set are:

- 0 = drum always stopped
- 1 = rotation for 18 seconds, pause for 54 seconds
- 2 = rotation for 36 seconds, pause for 36 seconds
- 3 = rotation for 54 seconds, pause for 18 seconds
- 4 = drum always in rotation

After completing the settings, press  to confirm the value.

## DRUM OPERATION

### Repositioning at oven startup

Each time the oven is started, switching from "OFF" to "ON" mode, the appliance automatically checks the position of the drum.

If the drum is in a position other than alignment, the automatic repositioning of the drum is initiated, indicated by ". . ." in succession on the upper display and "rot" on the lower display.

Regardless of the door opening, the automatic repositioning process will be executed until completion.

At the end of the automatic repositioning, the oven emits a beep to warn that the operation has been successfully completed and the temperature read in the cooking chamber is displayed on the upper display.

### During pre-heating

During the pre-heating phase, the drum does not rotate so as to immediately allow food to be introduced once the door is opened.

### Repositioning at the end of cooking

At the end of a cooking cycle, the oven operates in the same way as the start condition, and then performs an automatic check of the drum position.

If the drum is in a position other than alignment, the automatic repositioning of the drum is initiated, indicated by ". . ." in succession on the upper display and "rot" on the lower display.

Regardless of the door opening, the automatic repositioning process will be executed until completion.

At the end of the automatic repositioning, the oven emits a beep to warn that the operation has been successfully completed and the temperature read in the cooking chamber is displayed on the upper display.


**Note:** At the end of EVERY COOKING CYCLE, the rotation setting value is automatically set to "0".



## Safety use standards

- The drum becomes very hot at the end of each cooking cycle. Direct contact with hands is strictly forbidden.  
Wear protective gloves for hot temperatures, otherwise use the specific accessories for removal supplied as standard.
- During cooking, the drum must rotate freely.  
For this reason, never block the passage of the drum with any type of material, making sure there is rotation space before starting any cooking: **risk of the drum rotation motor overheating.**

## Cooking phases

In any cooking mode, the oven can be set to 4 cooking phases (5 for cooking with programs, considering the pre-heating phase with the pre-heating type P17 = 3).


While setting the cooking parameters, the phase signal light  goes on with each phase being completed.


After completing a phase, you can switch to the next one by pressing the  key: the phase signal light  will move to the next step so that the other steps can be completed.

The signal light:

- When it is on in line with "P" indicates the pre-heating phase (only for programmed cooking, with pre-heating mode P17 = 3)
- When it is on in line with "1" indicates phase 1
- When it is on in line with "2" indicates phase 2
- When it is on in line with "3" indicates phase 3
- When it is on in line with "1,2,3," at the same time, it indicates step 4

**Warning:** an infinite time cooking phase does not allow you to create subsequent phases.

**Note: during cooking** the phase signal light  indicates the current cooking phase. At the end of each cooking phase, the beep will sound briefly to indicate the phase change has taken place.

By pressing the  key, you can switch from one cooking phase to another even before the set time has elapsed.

## Pre-heating the cooking chamber

The appliance is equipped with different pre-heating modes, each useful to fulfil the customer's requirements, who can decide which mode to use.

To select the type of pre-heating, once the description below is understood, you must change parameter P17 (see parameter changing mode) and set it to the desired pre-heating type.

## Removing the pre-heating (P17 = 0)

Any pre-heating function is disabled.

**Automatic preheating (P17 = 1)**

With this type of setting, the pre-heating is automatically set by the appliance.

As soon as the cooking cycle is started via the  button, the upper display will show the temperature read in the cooking chamber and the lower display will show "PrE."

The pre-heating value corresponds to the temperature of the first set cooking phase, increased by 20% (percentage can be changed from parameter P06 - see the table in the parameter changing section).

When the pre-heating temperature is reached, a beep will indicate that you must open the door to bake the product.


You can silence the beep by pressing any button, however, continue the pre-heating cycle until the door is opened.

Once the door is closed, the cooking starts according to the parameters set in the first cooking phase.

The maximum preheating temperature that can be reached is equal to 300°C for a maximum time of 20 minutes, after which the oven is set at 280°C.

**Manual pre-heating (P17 = 2)**



With this type of setting, the pre-heating must be set manually for each cooking cycle.


Starting the set cooking program from the  key will emit a beep, indicating the need to set the desired pre-heating value.

The upper display shows the set temperature, flashing.

The lower display shows "PrE".

The light in line with the "START/STOP" key flashes, while the "PRE-HEATING" led stays on.

Set the pre-heating temperature by pressing the keys  or .

Press the  key to start the pre-heating.

When the pre-heating temperature is reached, a beep will indicate that you must open the door to bake the product.

You can silence the beep by pressing any button, however, continue the pre-heating cycle until the door is opened.

Once the door is closed, the cooking starts according to the parameters set in the first cooking phase.

The maximum preheating temperature that can be reached is equal to 300°C for a maximum time of 20 minutes, after which the oven is set at 280°C.

**Manual + programmable pre-heating (P17 = 3)**



With this type of setting, the pre-heating must be set manually for each cooking cycle, just like the manual pre-heating.


However, it is defined as "programmable", since a pre-heating value can be saved even in the case of user-saved recipes.

While completing the program, the first phase will refer to the pre-heating.





The upper display will show the pre-heating temperature, flashing.


The lower display will show "PrE", indicating that the pre-heating will be carried out during the cooking cycle.

If you want to remove the preheating phase from the cooking cycle, press the  and  keys: the lower display will show "no" to indicate that pre-heating has been disabled. To

confirm, press the  key.

If you want to keep preheating on and change the preheating temperature, press the

 and then the  and  keys. After that, press the  key to confirm:

When the settings are completed, press the  key to switch to the settings of the other cooking phases (refer to the recipe setting section).

Just like the previously listed pre-heating modes, when the pre-heating temperature is reached, a beep will indicate that you must open the door to bake the product. You can silence the beep by pressing any button, however, continue the pre-heating cycle until the door is opened. Once the door is closed, the cooking starts according to the parameters set in the first cooking phase.

The maximum preheating temperature that can be reached is equal to 300°C for a maximum time of 20 minutes, after which the oven is set at 280°C.






### Button


This button starts/stops a previously set program or cooking cycle.



## COOKING IN PROGRAMMED MODE - SAVING A RECIPE

The oven can save 99 recipes, each with 4 phases (5 considering the pre-heating phase with the pre-heating type P17 = 3).


Create a new cooking program with the oven switched on by pressing the  key and the lower display will show "P01", which will flash if the program is free, and will be fixed if the program is being used.


Pressing the  and  keys will scroll through the program list of the appliance.


Once the program you want to operate is displayed, press the  key: the upper display will show the temperature inside the cooking chamber, whereas the number of the selected program will appear on the lower display.


Press the  or  key to proceed with the cooking program setting.

Except for the pre-heating mode P17 = 3, in which the oven will be preset during the pre-heating setting, the upper display will show the temperature setting, flashing.

The phase  signal light will indicate the phase in which it is operating. Complete the cooking program with the desired values.


Once the first cooking cycle has been completed, pressing the  key allows you to switch to the second (second light on), third (third light on) and fourth (1,2,3 light on) phase setting. The signal light will indicate the switch from one phase to another every time. After completing

each desired cooking phase, press the  key to confirm.




Press the  key again until "STO" appears and flashes on the upper display to confirm that the recipe has been saved.

**Note: during the cooking cycle** you can modify program data in order to adapt the recipe accordingly.





However, changes made during the cooking stage are valid only for cooking.


**Note: while cooking** in multiple phases, you can proceed with the next step before the time of the current phase has elapsed by holding down the  key.

## COOKING IN PROGRAMMED MODE - RETURN TO MANUAL COOKING

Within the recipe book, with the  light flashing, to return to the manual cooking mode, press the  key and then the  key. The upper display shows the temperature of the cooking chamber.



## COOKING IN PROGRAMMED MODE - RETRIEVING A RECIPE



With the oven set to ON, press the  key to enter the recipe book of the appliance. Use keys  and  to scroll the recipe book. Press the  key to select the relevant recipe. The "RECIPE PROGRAM" led is on and the lower display shows the name of the loaded program.

You can change the data of the selected recipe or press the  key to start cooking with the parameters of the selected recipe.


## COOKING IN PROGRAMMED MODE - ELIMINATING A RECIPE



With the oven set to ON, press the  key to enter the recipe book of the oven.




Scroll through the recipe book with the  and  keys until you reach the recipe you want to delete.



Delete the recipe permanently by pressing the  and  keys simultaneously. Once the recipe has been deleted, its identifying name (e.g. P01) will start to flash.

## COOKING IN PROGRAMMED MODE - ELIMINATING A COOKING PHASE

With the oven set to ON, press the  key to enter the recipe book of the oven.

Scroll through the recipe book with the  and  keys until you reach the recipe containing the phase you want to delete.



Press the  key and then press  twice. Using the  key, go to the phase to be deleted (the phase is always indicated by the corresponding light flashing).


Delete the cooking phase permanently by pressing the  and  keys simultaneously. Once the cooking phase has been deleted, the display of the appliance will return to the phase before the eliminated one.

**Note: deleting a cooking phase will eliminate the selected phase and all subsequent phases. For example, if you want to delete phase 3 of a 4-phase recipe, by deleting it, you will also delete phase 4.**

### Quick cooling function of the cooking chamber

The appliance is equipped with a quick cooling function of the cooking chamber, which allows you to quickly lower the temperature of the cooking chamber at the end of a program.

To access it, with the oven set to ON, press the  key and press the  key until "COO" appears on the lower display.

Press the  key to confirm: the set point temperature to be reached before the appliance is switched off will flash on the upper display.

Use keys  and  to reach the desired value.

Press the  key to start the quick cooling of the cooking chamber.

Open the oven door to speed up the cooling process; if the door is closed, the cooling will stop regardless of the chamber temperature.



During cooling, the upper display shows the temperature read in the cooking chamber while the lower one shows "COO" flashing, indicating that the quick cooling cycle is active.


Once this temperature is reached, the oven automatically switches off and "OFF" appears on the upper display.



### USB FUNCTION (Only for models fitted with a USB stick)

The appliance is equipped with various functions related to the USB stick use.

To access these functions, you must first connect a USB stick to the USB port on the appliance.


With the oven set to ON, press the  key and press the  key until "uSb" appears on the lower display.


Press the  key to confirm: "uSb" appears on the upper display, whereas "ESP" appears on the lower display.


Use the  and  keys to select the desired function from the following:

**"ESP"**: this function **exports** the programs inside the appliance memory to the USB stick.

**"iNP"**: this function **imports** the programs inside the USB stick to the appliance memory.

Press the  key to confirm the selection and start the operation.

In the case of the first two options, the lower display indicates the end of the operation, showing the word "End". At this point, go back to the recipe book screen by pressing the  key.

Go back to the manual cooking mode by pressing the  key individually on any recipe book selection screen.

## Completing the recipe in text format

When the recipe file is exported, you can open it (in Notepad format).  
The file will be displayed as shown below.

```
>>Oven Recipes
>> 99;1;
001;
00000;-0001;
00010;00210;00002;
00005;00180;00002;
00000;-0001;00000;
00000;-0001;00000;
002;
00000;-0001;
-0001;-0001;00000;
00000;-0001;00000;
00000;-0001;00000;
00000;-0001;00000;
003;
00000;-0001;
-0001;-0001;00000;
00000;-0001;00000;
00000;-0001;00000;
00000;-0001;00000;
004;
00000;-0001;
-0001;-0001;00000;
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-0001;-0001;00000;
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00000;-0001;00000;
006;
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-0001;-0001;00000;
00000;-0001;00000;
00000;-0001;00000;
00000;-0001;00000;
007;
00000;-0001;
-0001;-0001;00000;
00000;-0001;00000;
00000;-0001;00000;
00000;-0001;00000;
008;
00000;-0001;
-0001;-0001;00000;
00000;-0001;00000;
00000;-0001;00000;
00000;-0001;00000;
```

The recipe layout consists of several points.

### First row

The first row indicates the recipe number, for example "001".

### Second row

The second row indicates the pre-heating and its value.

If the first value is "00000", pre-heating is disabled.

If this value is "00001", pre-heating is enabled as determined by parameter 17.

The second value indicates the set pre-heating temperature; the maximum value can be "00300" corresponding to 300°C.

### Third/fourth/fifth/sixth row

The rows following the second indicate the reference values for the various cooking phases. The first value indicates the cooking time.

For the recipe to be valid, this value must be between -0001 (indicates cooking with infinite time, therefore it is impossible to create other phases) and 00120 (two hours of cooking).

The second value indicates the cooking temperature and can range from "00030" and "00300".

### The third value corresponds to the drum rotation mode:

**00000 = drum always stopped**

**00001 = rotation for 18 seconds, pause for 54 seconds**

**00002 = rotation for 36 seconds, pause for 36 seconds**

**00003 = rotation for 54 seconds, pause for 18 seconds**

**00004 = drum always in rotation**

### Resetting a recipe

Reset a recipe and make it as never having been completed by setting it with the data shown in recipe number 2, shown on the left.

**It's important to follow the recipe completion procedure and abide by it when creating or modifying new recipes.**


**Incorrectly set values cause the appliance to malfunction.**


When you finish programming, save the document and load it on to the USB stick to be able to import the recipes that have just been completed in the oven memory, using the "iNP" steps described in the "USB function" paragraph.






### Accessing and changing user parameters




The oven has a menu with which to set a group of parameters dedicated to the user. Access the parameter menu with the oven set to "OFF", indicated by the top display of the appliance.



Press down the  key until the upper display shows "PAS" and the lower display shows "0", flashing.

Press the  key to set the value shown on the lower display to "30".

Confirm by pressing the  key: the upper display will show the name of the parameter, whereas the lower one will show the value of that parameter.

Scroll through the list of editable parameters using the  and  keys.

Once the parameter to be edited has been found, press the  key: the value shown on the lower display will start to flash and then press the  and  keys to change the value.

Once the desired value has been set, according to the table below, press the  key to confirm the change. When the desired parameters have been changed, press the  key to set the appliance back to "OFF".

### Editable parameter table

| PARAMETER | DESCRIPTION OF THE PARAMETER  | SET VALUE | LIMITS   | UNIT OF MEASURE |
|-----------|---|-----------|----------|-----------------|
| P01       | Temperature measurement unit:<br>0= °C, 1= °F   | 0         | 0 - 1    | /               |
| P06       | Pre-heating temperature increase percentage<br>(The maximum pre-heating value that can be reached is always 300°C)  | 20        | 0 - 100  | %               |
| P15       | Cooking chamber light function:<br>0 = timed when keys are pressed<br>1 = always on during cooking<br>2 = always on from the moment the oven is set to ON | 2         | 0 - 2    | /               |
| P16       | Light activation time when key is pressed (if P15 = 0)  | 45        | 0 - 120  | Seconds         |
| P17       | Pre-heating function:<br>0 = disabled<br>1 = automatic pre-heating<br>2 = manual pre-heating<br>3= manual + programmable pre-heating                      | 1         | 0 - 3    | /               |
| P47       | Pre-heating cooking temperature   | 150       | 30 - 280 | °C              |

### Power failure

If there is a power cut during the cooking cycle, when power is restored the appliance is set to "OFF," which is shown on the upper display.

## Electronic board signalling and alarms


All alarms indicating incorrect appliance operation are signalled by the upper display, flashing. Each alarm is accompanied by a beep, which can be silenced by pressing any key on the control panel. Each alarm disappears automatically as soon as the causes of the anomaly are eliminated.

**Alarm "Er1"** = This alarm **stops any cooking in progress** and indicates that the temperature control probe in the cooking chamber is broken or disconnected. Please contact a skilled technician to check connection and, if necessary, replace the component.

**Alarm "Er2"** = This alarm stops **any cooking in progress** and indicates that an anomaly has been diagnosed in the motor operation that makes the drum rotate. It is displayed when:


1. The drum monitoring microswitch does not detect the motor operating for 92 seconds.
2. The drum monitoring microswitch, when the drum should rotate, detects that the motor has been stopped for more than 20 seconds.

Both cases can be traced back to a failure of the microswitch or of the drum rotation motor, so it will be necessary to check these two components when alarm "Er2" occurs.

When alarm "Er2" occurs, by pressing the  key, the alarm can be silenced in order to operate with the oven in "drum rotation = 0" mode, with recipe creation and management being allowed.

**Warning: after silencing the alarm**, if you try to cook with "drum rotation different from 0," alarm Er2 will reappear.

**Alarm "Er3"** = This alarm **stops any cooking in progress** and indicates that the temperature control probe in the condensation chamber is broken or disconnected. Please contact a skilled technician to check connection and, if necessary, replace the component.

When alarm "Er3" occurs, by pressing the  key, the alarm can be silenced and the oven operated. **The condensation system will be however disabled.**


## Exporting parameters (Only for models fitted with a USB stick)


Initiate exporting the parameters of the appliance by first connecting an empty USB stick to the oven USB port.

With the oven set to "OFF", indicated on the upper display of the appliance, press down the




key until the upper display shows "PAS" and the lower display shows "0", flashing.

Press the  key to set the value shown on the lower display to "20".

Confirm by pressing the  key: the upper display will show "uSb", whereas the lower display will show "PAr".

Once the exporting cycle is completed, the lower display will show "oK", flashing.

You can then remove the USB stick from the appliance.

Press the  key to set the appliance back to "OFF" mode.