USER & ISTALLATION MANUAL

CONVENCTION oven
GASTRONOMY

SUMMARY

SAFETY WARNINGS

Failure to comply with the following guide may cause damage and injury even fatal, forfeits the warranty and relieves the Manufacturer of any liability. Before installation, use and maintenance of the equipment, please read this booklet carefully and keep it carefully for any future consultation by the various operators. If you do not understand all the contents of this booklet, please contact the Manufacturer. In case of loss or deterioration of the documentation, request the Manufacturer to send the replacement one.

Danger! Danger! Immediate danger or dangerous situation that could cause injury or death.
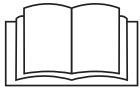
Read the instruction manual.

Grounding symbol.

Equivalent symbol.

- Before use and maintenance of the equipment carefully read this booklet and keep it carefully for any further future consultation by the various operators. If some parts are not understandable, please contact the Builder.
- In case of transfer of the equipment, have the new user have this booklet.
- Use, cleaning and maintenance other than those indicated in this booklet are considered improper and may cause damage, injury or fatal accidents, render the warranty void and relieve the Builder of any liability.
- Cleaning and maintenance intended for the user must not be carried out by children without supervision.
- Children must be supervised to ensure that they do not play with the appliance.

- This appliance must only be used for the cooking of food in professional kitchens by qualified personnel: any other use does not conform to the intended use and therefore dangerous.
- It is recommended to monitor the equipment throughout its operation.
- The apparatus may be used by children aged 8 years or more and by persons with reduced physical, sensory or mental capacity, or without experience or knowledge, provided that they are supervised or after instructions concerning the safe use of the apparatus and the understanding of the hazards inherent in it. Children should not play with the brace. Cleaning and maintenance to be carried out by the user and shall not be carried out by children without surveillance.
- If the equipment does not work or you notice functional or structural anomalies, disconnect it from the power and water supply and contact a Service Center Authorised by the Builder without attempting to repair it yourself. For a possible repair request the use of original spare parts. Failure to comply with this requirement renders the Warranty void.
- It is recommended, to ensure that the appliance is in perfect conditions of use and safety, that it be subject to maintenance and control by an authorised service centre at least once a year.
- Do not block any air intake on the equipment. The user must only carry out routine cleaning operations. For inspection, extraordinary maintenance and replacement of defective components, please contact an Authorised Service Centre to send a specialised and adequately trained technician.
- Before carrying out any cleaning, it is necessary to disconnect the power supply of the appliance and wear appropriate personal protective equipment (e.g. gloves, etc.).
- If the appliance is fitted with wheels or is positioned above a piece of furniture with wheels, its freedom of movement must be limited by means of anti-movement devices (e.g. chains) so that during movement it cannot in any way damage the electrical cables, water and drain pipes.

INSTALLER INSTRUCTIONS

- All installation and extraordinary maintenance operations must be carried out only by qualified personnel authorised by the Builder, in accordance with the regulations in force in the country of use and respecting the regulations relating to installations and safety at work.
- Before installing the equipment, check the compliance of the plants with the regulations in force in the country of use and with the information on the technical data plate.
- The equipment shall be disconnected from the power supply before any installation or maintenance is carried out.
- Interventions, tampering or changes not expressly authorised and that do not comply with the provisions of this manual will discontinue the warranty. Installation or maintenance other than those indicated in this booklet may cause injury or fatal accidents to the installer and the user and cause damage to the facilities of the installation site.
- Replacement of the power cord shall only be carried out by a qualified and authorised technician. The cable may only be replaced by one of similar characteristics: the technical data plate always indicates the type of cable to be used and its section. The grounding cable must always be green yellow.

2.1 DATA LABEL

The technical data plate provides important technical information that is essential in case of a request for intervention for a maintenance or a repair of the equipment: it is therefore recommended not to remove, damage or modify it.
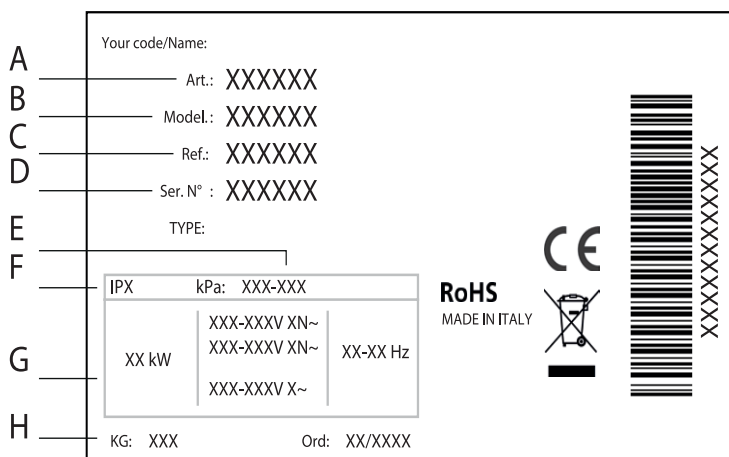
A - ARTICLE
B - MODEL
C - REFERENCE
D - SERIAL NUMBER
E - OPERATING PRESSURE
F - DEGREE OF PROTECTION
G - ELECTRICAL DATA
H -   WEIGHT OF EQUIPMENT

2.2 EQUIPMENT TRANSPORT

Wearing personal protective equipment, bring the equipment into the installation room using a forklift truck. In the case of trolley ovens, insert the forks from the front side taking care not to damage the carriage lanes and the exhaust pipe located at the bottom of the furnace

⚠️ ## ATTENTION! ⚠️

Equipment must never be overturned, or upside down!

During the handling is forbidden the transit or the permanence of not employed persons near the working area. The packaging material, as potentially dangerous, must be kept out of reach of children or animals and properly disposed of in accordance with local regulations.

2.3 PLACEMENT

When choosing the positioning room, take into account that the equipment must be easily movable for any extraordinary maintenance: pay attention that any masonry works after installation (e.g. building walls, replacing doors with narrower ones, renovations, etc...) does not hinder movement.

The positioning room shall:

- Be well ventilated and not exposed to atmospheric agents;
- Have a temperature between +5 and +45 ºF (+41 ºF and +113 ºF) and humidity below 70%;
- Have a floor without roughness, perfectly leveled and supporting the equipment at full load;
- To comply with the current regulations in terms of safety at work and on plants;
- Be dedicated to the preparation of food;

The equipment shall be installed:

- Under a fume hood of adequate power (read carefully the section dedicated to the exhaust);
- So you have access to the connections;
- Away from flammable and/or potentially explosive materials;
- Taking into account that you can completely open the door of the equipment.

AX= >15cm
BX= >15cm
X=
AX= >50cm
BX= >70cm
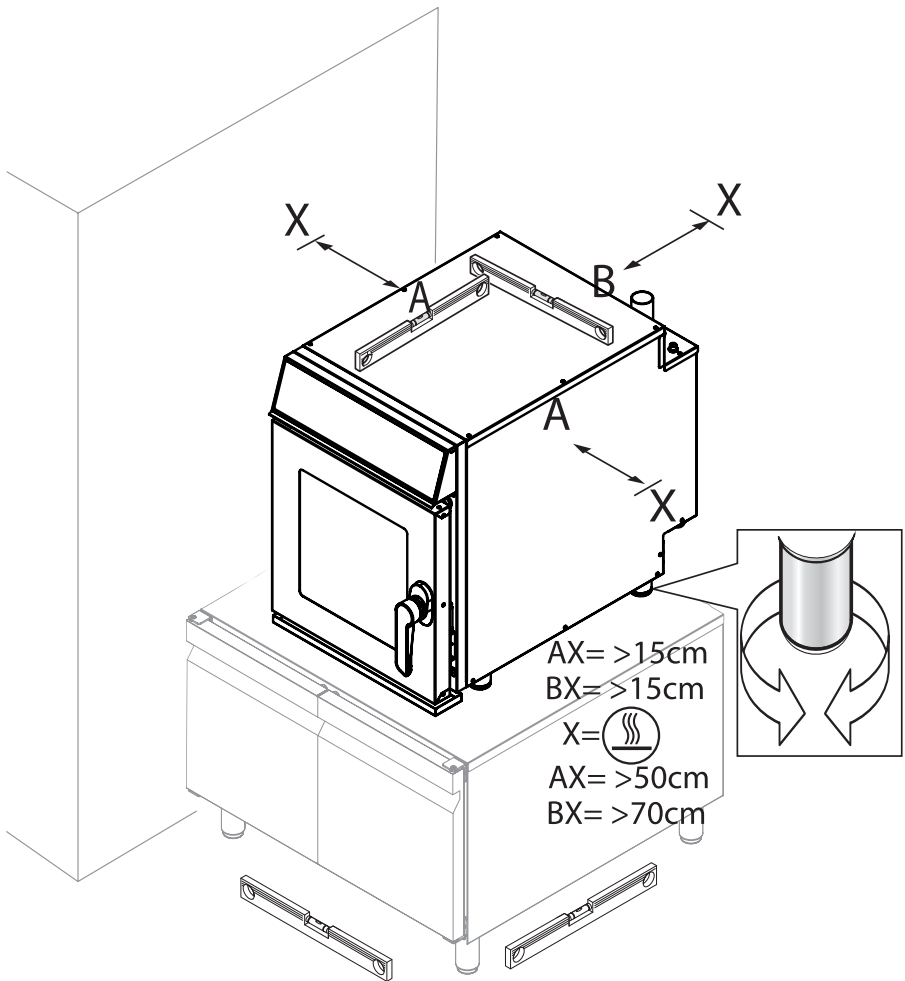
IT IS NOT RECOMMENDED TO PLACE NEAR OTHER EQUIPMENT THAT REACHES HIGH TEMPERATURES.

In case there is a need to provide a space of at least 50 cm side and 70cm back from these or interpose an insulating wall.

FOR SAFETY REASONS, DO NOT PLACE THE HIGHEST PAN AT A HEIGHT OF MORE THAN 160 CM.

If this is necessary, the "burn hazard" adhesive provided with the equipment must be applied at the indicated height.

DO NOT PLACE THE EQUIPMENT NEAR MATERIALS OR CONTAINERS OF FLAMMABLE MATERIAL (E.G. PARTITIONS, GAS CYLINDERS, ETC...) DUE TO FIRE HAZARD.

Cover any walls with non-flammable thermal material.

THE EQUIPMENT IS NOT SUITABLE FOR RECESSED INSTALLATION.

DIRECT GROUND SUPPORT OF THE EQUIPMENT IS NOT ALLOWED.

Supports are available from the Manufacturer and/or Retailer to be placed under it to obtain the desired height from the ground. Do not install equipment without pins.

The equipment can be positioned:

- Above a table or a cabinet made of non-flammable material;
- On top of a compatible leavening agent;
- On top of a compatible furnace or a compatible blast chiller;
- Above a structure of the Builder (stand).

2.3.1 SUPPORT OVER A TABLE / WARDROBE

If the equipment is positioned above a work table or a neutral cabinet, the latter must be perfectly level and stable, must support the equipment at full load, and the support surface must be fireproof and resistant to high temperatures. If necessary, act on the feet of the equipment to adjust the setting.

2.3.2 SUPPORT ON TOP OF A LEAVENING DEVICE

If the equipment is placed on top of a leavening device of the same series, it is sufficient to place it on top of the latter, making sure that the feet are stable and fit into the pins of the lower structure.

2.3.3 SUPPORT OVER AN OVEN OR BLAST CHILLER TEMPERATURE

If the equipment is positioned above furnaces or blast chillers of the same series, it is mandatory to mount the overlap kit to be requested from the manufacturer, then insert the base of the oven feet into the pins of the lower equipment. For the assembly instructions of the overlay kit refer to the sheet contained in the packaging of the same.

2.3.4 SUPPORT ON A STAND

If the equipment is positioned above a stand, insert the base of its feet into the pins of the lower structure. You can always complete your composition, adding or replacing accessories and complementary equipment, in this way you can meet every need for cooking or space. Visit our website or contact us for any further information.

2.4 ADJUSTMENT OF THE NOSE PAD AND DOOR

Once the furnace has been correctly placed in the designated place, it is necessary to check the closing and sealing of the seal If the door is struggling to close, it is possible to act on the hake by rotating it with a clamp until obtaining a perfectly horizontal position or by acting on the depth to eliminate any vapour escapes.

ELECTRICAL CONNECTION

ATTENTION!

Before proceeding with the electrical connection, read carefully the safety warnings in the first pages of this manual and always compare the system data with those shown in the technical data plate.

The connection to the power supply must comply with the regulations in force in the country of installation of the equipment and must be carried out by qualified personnel and authorized by the manufacturer. Failure to comply with these rules may cause damage and injury, forfeits the warranty and relieves the Manufacturer of any liability.

When the appliance is in operation, the value of the supply voltage must not differ by +/- 10% of the value reported in the technical data.

The illustrated connection and the colors of the cables are indicative, please refer ONLY to the diagram shown on the equipment.

For the direct connection to the power supply, it is necessary to interpolate between the equipment and the network itself, a device, sized according to the load, which ensures disconnection and whose contacts have an opening distance allowing complete disconnection under the conditions of voltage category III. Proper ground connection is required and the ground cable shall not be interrupted in any way case.

When several devices are present in the same room, it is mandatory to provide a equipotential connection using the appropriate clamp marked by the symbol located in the lower back of the device. This clamp allows you to connect a ground cable according to current legal requirements. On the equipment there is a sticker indicating how to connect to the terminal block according to the type of voltage available.

3.1 HOW TO MAKE THE CONNECTION
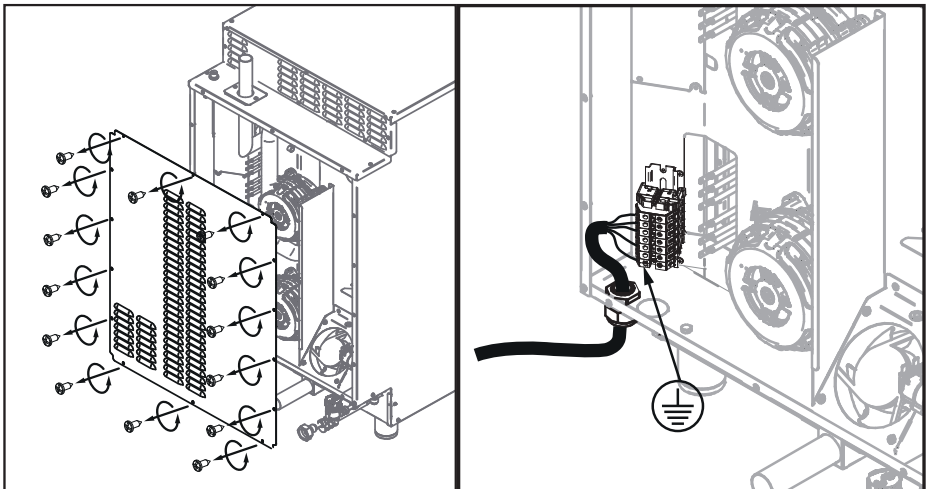
- Open the back of the equipment and locate the terminal block.
- Loosen the grommet and insert the power cord through it. The label on the side always indicates the type of cable to be used and its section, they depend on the voltage and the absorption of the equipment (e.g. Cable: 5x10 mm2 H07RNF).
- Connect the wires of the cable following the diagram on the external adhesive label: make ONLY the indicated connections without changing them. The yellow/green ground conductor shall be at least 3 cm longer than the other conductors.
  - PE (yellow/green): ground protection conductor
  - N (blue): neutral conductor
  - L1/2/3 (brown/grey/black): phase conductors
- A wrong connection could cause overheating of the terminal block leading to melting and risk of electric shock.
- Check the absence of electrical dispersion between phases and earth. Verify the electrical continuity between the external carcass and the ground wire of the network. It is advisable to use a multimeter to carry out these operations.
- Close the side with screws and lock the cable by screwing in the grommet nut.

3.2 REPLACEMENT OF THE POWER CORD

This operation must be carried out only by a qualified and authorized technician. The cable can only be replaced with one of similar features: the technical data plate always indicates the type of cable to be used and its section. The grounding cable must always be yellow green.

WATER CONNECTION
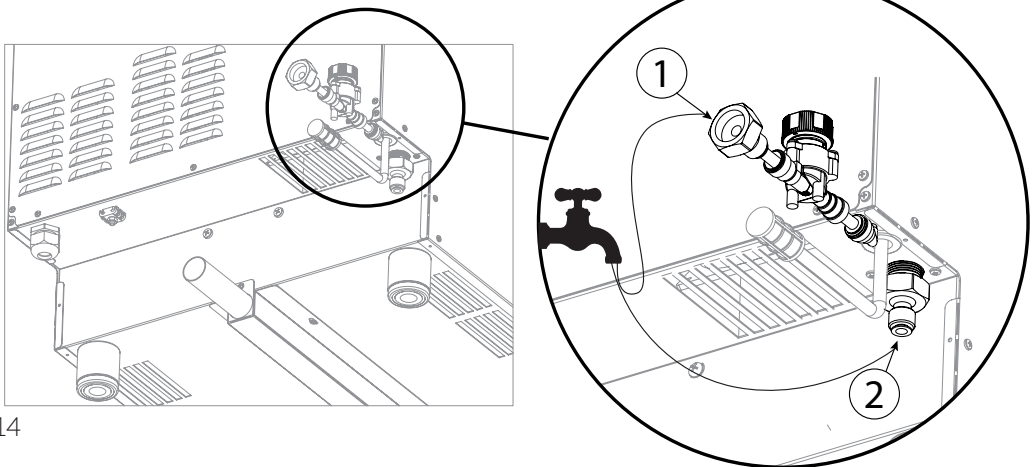
4.1 INCOMING WATER

The equipment is provided with a main water inlet for humidification with a 3/4" connection. The second connection is provided if the equipment is equipped with automatic washing. in this case the connection is 8 mm. It is also provided a 1.5 m tube complete with a filter as required by current regulations, to be mounted during installation.
For connection use only the supplied material, do not use or reuse other pipes.
Before connecting the hose to the appliance, drain water to remove any impurities in the water pipe. Provide a gate valve for closing the water supply when needed.
To properly perform the water connection, always comply with the regulations in force.

4.1.1 FEATURES INCOMING WATER

The inlet water shall have the following characteristics:

- Maximum temperature of 30 ºC (86 ºF);
- Maximum hardness of 5 ºF (French grades) to avoid build-up limestone inside the cooking chamber;
- Be potable;
- Pressure values between 150 kPa (1.5 bar) and 200 kPa (2 bars).

Pressure below 150 kPa (1.5 bar): The equipment may not function properly.
Pressure greater than 200 kPa (2 bar): Install a reducer
pressure set at 200 kPa (2 bar).

The hardness of the water indicates the content of magnesium ions, calcium and heavy metals present in the water. It is measured using commercially available kits. The hardness is expressed in French degrees (somebody f) or German (someone dh) (1 person dh person German degrees = 1.8 person French degrees - 1 person f = 10 mg of calcium carbonate (person 3) per litre of water).

- CLASSIFICATION WATER

The inlet water shall have the following characteristics:

- Very sweet up to 7 flat f
- Sweets from 7 to 14
- Averagely hard from 14 to 22
- Fairly hard from 22' f to 32' f
- Hards from 32 to 54
- Very hard over 54

In the case of excessively hard water (> 5 someone F) use demineralizers (available from the Manufacturer/Dealer); an excessive hardness of the water could cause limescale to accumulate inside the cooking chamber and damage the internal pipes, heating elements, fans, solenoid valves.

4.2 DETERGENT AT THE ENTRANCE

Insert the tube inside the detergent tank.

It is recommended to use detergents and brighteners from the manufacturer: this guarantees the best washing results and the perfect maintenance and care of the equipment.

Keep the cleaner tube away from the drain pipe as it may damage.

The detergent tank must always be placed on the ground, never above the appliance.

After replacing the cleaning tank, always start a cleaning draft cycle followed by the rinsing program.

The safety data sheet and chemical composition of the detergent are available from the manufacturer, it is recommended to request them and keep them in place accessible to operators.
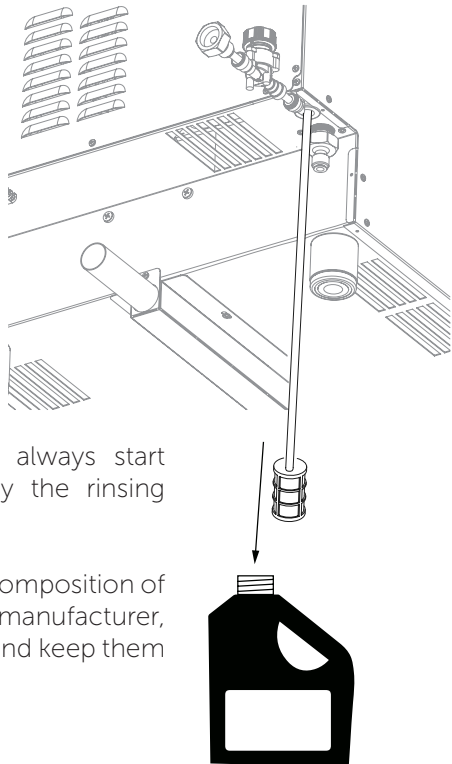
4.3 WASTE WATER

Connect the drain to a flexible pipe, NON-METALLIC, able to withstand high temperatures (over 90 ºC).

The discharge shall have the following characteristics:

- Be of the siphon type (siphon not provided);
- Be up to one meter long;
- Have a minimum gradient of 4%;
- Do not have bottlenecks;
- Have an "air gap" of at least 25 mm;
- Have a diameter not less than that of the exhaust connection.

If you often cook large amounts of fatty foods (e.g. poultry), do not use the siphon and add a fat separator or discharge directly into a grate. In both cases keep the "air gap" indicated.

"Air gap" means the free distance between the exhaust pipe and the evacuation area (grate or other receiving tube). Compliance with this regulation ensures that potentially dangerous bacteria can NOT climb the exhaust pipe and contaminate the food.

DISCHARGE
of FUMES

During cooking, hot fumes and odours are produced and evacuated from the flue gas chimney located at the top of the appliance. The latter must be placed under an extractor hood of suitable capacity and size to the type of equipment.
The manufacturer recommends the installation of their hoods; for their assembly refer to the instructions contained in the packaging of the hoods themselves. The hood must remain lit throughout the operation of the appliance.

Make sure that there are no objects and/or materials on top of the exhaust that could obstruct the flow of the fumes or be damaged by the temperature or the fumes themselves.

Do not leave flammable materials near the exhaust pipe.

SAFETY RULES
for the USER

6.1 WARNINGS FOR THE FIRST IGNITION

The use of its equipment is simple and intuitive.

In the following pages we will guide you step by step in the knowledge of the equipment: this will give you the certainty of getting results that always meet your expectations and will ensure optimal performance and long life of your equipment.

At the first use of the equipment, thoroughly clean the interior of the room by carrying out a wash.

Before use, make sure that there are no non-compliant objects (instruction booklets, plastic bags or anything else) inside the equipment chamber.

Make sure that the exhaust fumes are free from obstructions and there are no flammable materials in its vicinity.

6.1.1 FILM REMOVAL

Remove all protective film from the equipment, avoiding the use of abrasive/aggressive substances or metal objects (e.g. scrapers). If adhesive residue remains, wipe with a soft cloth soaked in oily detergent, suitable for non-aggressive or abrasive stainless steel surfaces. Avoid using scrapers, abrasive tools or cutting edges.
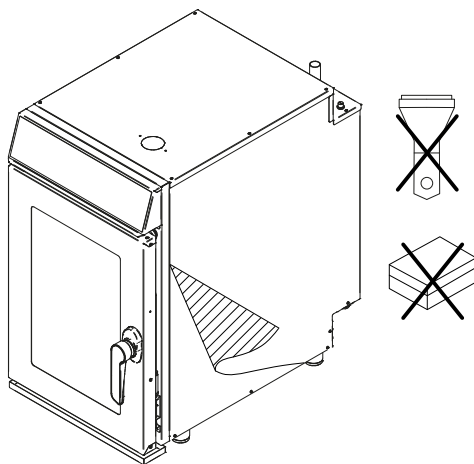
6.2 WARNINGS FOR THE COOKING

Be careful to open the door when the oven is hot.

Avoid salting food in the cooking chamber. If not avoidable, clean the equipment as soon as possible.

Avoid superimposing the food or overloading the trays (maximum 10 kg per pan).

- Distribute the pans evenly over the entire height of the cooking chamber, respecting the maximum number indicated for each appliance. Always

follow the loading instructions of the equipment in your possession.
- In the case of cooking with grills of particularly fatty foods (for example, roasts or poultry), insert a baking tray with high edges on the bottom of the cooking chamber for the collection of fats from foods.
- For best results, avoid opening the door during cooking.
- To handle containers, accessories and other items inside the cooking chamber, always wear protective thermal clothing (PPE) suitable for the use in question (e.g. thermal gloves).
- During cooking and until cooling, the outer and inner parts of the equipment may be very hot (temperature greater than 60 ºC/ 140 ºF). To avoid the risk of burns, it is advisable not to touch the areas marked with this symbol.
- Be careful when extracting trays from the appliance chamber, especially if they contain liquids.
- Do not use highly flammable food or liquids during cooking (e.g. alcohol).
- Make sure that the tray holder structures inside the cooking chamber are well locked to the walls otherwise the trays containing hot food or liquids may fall out causing burns.
- Always keep the cooking chamber clean, carrying out a daily cleaning: fats or food residues if not removed from its interior could catch fire!
- If used, remove the heart probe from the food before extracting the pans
- Handle the probe carefully as it is very pointed and after use reaches high temperatures.
- Use the equipment with an ambient temperature between +5 and +45 ºC (+41 ºF and +113 ºF).

6.3 TYPES OF COOKING

⚠️ ATTENTION! ⚠️

For a good cooking it is necessary to preheat the oven before each cooking. It is advisable to preheat with set a temperature at least 30 ºC higher than what will be the cooking temperature. Increase the temperature in case of full load.

CONVENTIONAL COOKING

Food cooks thanks to the dry heat generated by the resistances. Fans allow a uniform diffusion of the hot air in the cooking chamber. If necessary, this type of cooking allows you to manually enter moisture in the room.

STEAM COOKING

The food cooks thanks to the steam in the room. To ensure optimal results it is necessary that the humidity value is set to "100%". For the humidification function to function satisfactorily, the temperature must be set at least 80-100 ºC.
Steaming is ideal for all those dishes that require "delicate" cooking or for pasteurization of creams.

COMBI-COOKING

Food cooks thanks to the high temperature generated by the resistances associated with the steam automatically fed into the room.

6.4 MANUAL COOKING AND COOKING WITH RECIPE

In manual cooking, the user, based on his experience, sets the desired cooking parameters for one or more cooking steps:

COOKING TIME OR WITH HEART PROBE   TEMPERATURE IN THE ROOM   HUMIDITY REGULATION   FAN SPEED

If the cooking time has been set:

- In time (e.g. 1:40 hours : minutes) it will expire of the latter (0.00);
- With probe to the heart, it will end when the latter detects that the temperature at the heart of the dishes has reached the set value by the user (e.g. 85 C).

In recipe cooking, previously stored recipes are used by the user.

The equipment can hold up to 99 recipes.

6.5 USE OF PIN PROBE

The pin probe, during cooking, detects the temperature at the "heart" of the food: it signals when the inside of the food has reached the value set by the user or the factory.

- The pin probe should be inserted deep into the food to be cooked: make sure that its tip reaches the "heart" of the food, that is, in their innermost point, without escaping.
- Be careful not to stick it in very fat places and close to the bones.
- If the food is of reduced thickness, insert the probe parallel to the support surface.
- It is recommended to always keep the probe clean and sanitized.
- Use only the heart probe provided by the Manufacturer.

Handle the probe carefully as it is pointed and, after use, reaches high temperatures.

MECHANICAL
CONTROL PANEL
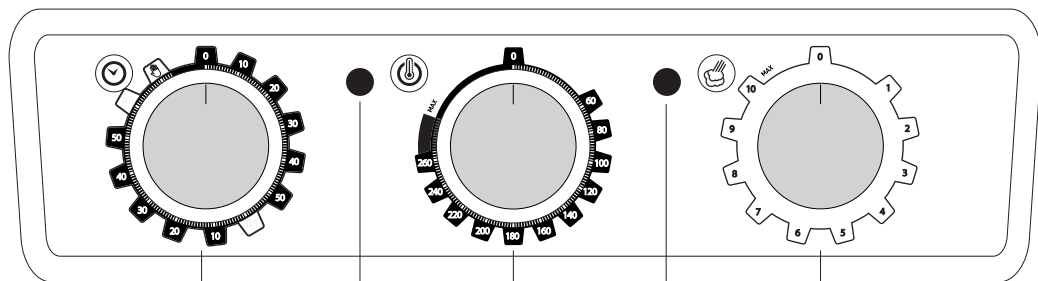
THERMOSTAT
LIGHT

HUMIDIFICATION
LIGHT

SETTING TIME

SETTING STEAM/
HUMIDIFICATION

SETTING TEMPERATURE

– TIME REGULATION

When the manual option is selected, the oven is always on for an infinite time until the operator intervenes. When a certain value is selected, the oven remains on for that amount of time (maximum 120 minutes).

– TEMPERATURE CONTROL

This knob allows you to select the desired cooking temperature.
PREHEATING: To cancel the effects of heat loss due to the opening of the door in the insertion of food in the oven, a preheating of at least 30 ºC higher than the temperature expected for cooking is recommended.

– THERMOSTAT WARNING LAMP

To cancel the effects of heat loss due to the opening of the door in the insertion of food in the oven, a preheating of at least 30 ºC higher than the temperature expected for cooking is recommended.

– REGULATION OF STEAM/HUMIDITY

This knob allows you to activate the humidification function. It is adjustable from minimum to maximum by turning the knob clockwise, the steam injection inside the cooking chamber is proportional to the set position.

⚠ ATTENTION! ⚠

For the humidification function to work optimally, it is necessary that the temperature is set to at least 80-100 ºF. In addition, for a good cooking it is necessary to preheat the oven to the desired temperature before activating the steam injection.

– LED INDICATOR LAMP FOR HUMIDIFICATION

When it is turned on it means that you are injecting steam into the cooking chamber. The injection takes place independently of the temperature (it is necessary to check that the cooking chamber temperature is high enough to generate good quality steam).

DIGITAL CONTROL PANEL
2.4 LCD DISPLAY

TEMPERATURE
BUTTON

STAGES/CYCLES
BUTTON

MENÙ
BUTTON

PLUS/ABOVE
BUTTON

HUMIDITY
BUTTON

SPEED PROGRAMMES
BUTTON

ON/OFF
BUTTON

MINUS/DOWN
BUTTON

VENTILATION
ADJUSTEMENT
BUTTON

TIME/PROBE
BUTTON

START/STOP
BUTTON
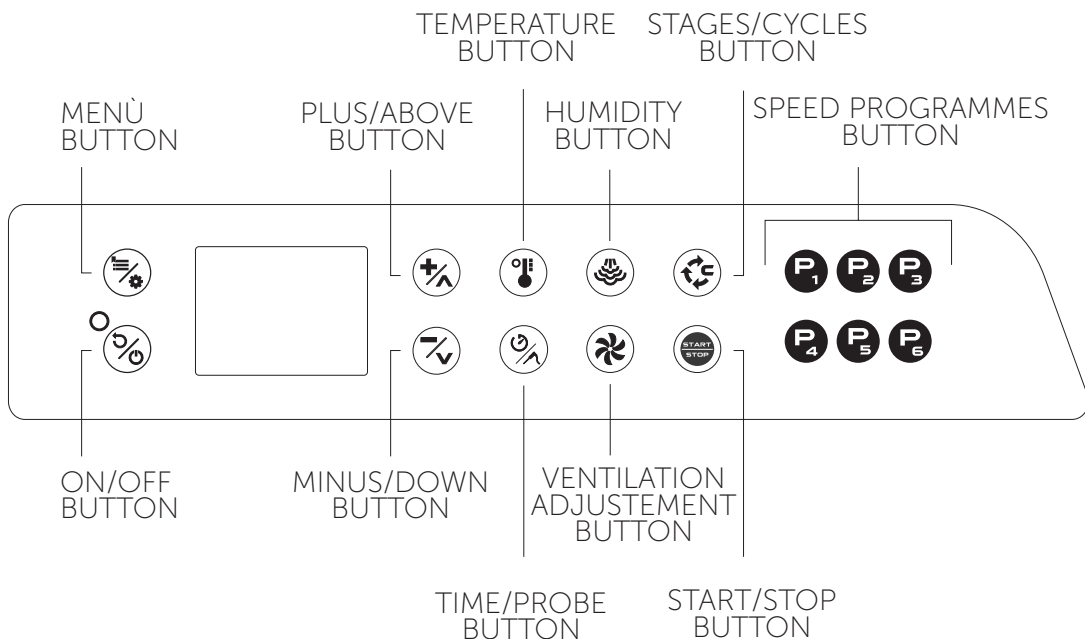
8.1 HOME SCREEN

The single press of the ON/OFF button, leads to activate the ON status of the card.

If the card is already in the ON state, pressing the ON/OFF button for a long time will bring you to the standby state.

If the card remains in the ON state for a parameter-defined downtime, it automatically returns to the standby state.

The home page shows the default manual cooking screen. At the bottom of the display, there are some status icons and in the central field is always shown the actual temperature of the room when we are not cooking, while when we are cooking we have the current time.

The managed status icons are:

- Symbol indicating active heating (heating elements on).
- WiFi presence signal.
- Warning triangle
- Humidification symbol
- Symbol for light room.
- Pause sign/ play, to indicate the state of cooking when you open or close the door.

8.2 WIZARD TO SHOW A COOKING MANUAL

By pressing the ON/OFF button, the oven switches to ON status and loads a manual cooking program with default values.

All programs including the manual one have the automatic preheating function in which set-point is equal to the set of the first phase increased by 20%.

Up to 100 programs with up to four phases each can be stored in the card and the following cooking settings are provided to be adjusted for each phase:

- Temperature set
- Time set or heart probe
- Dampness
- Fan speed

8.2.1 SET THE COOKING TEMPERATURE
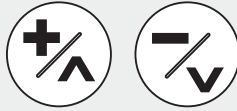
Press the button TEMPERATURE	Set the temperature value by pressing the PLUS and MINUS buttons	Press the button TEMPERATURE to confirm

8.2.2 SET THE COOKING TIME

Press the button TIME	Set the time value by pressing the PLUS and MINUS buttons	Press the button TIME to confirm

8.2.3 SET THE PROBE SET TO THE HEART

Press the button TIME twice

Set the temperature to be reached at the heart of the product by acting on the buttons MORE and LESS

Press the button TIME to confirm

8.2.4 REGULATION OF STEAM/HUMIDITY

Press the button HUMIDITY

Set the percentage of steam desired by acting on the buttons PLUS and LESS

Press the button HUMIDITY to confirm

During the start phase, the prolonged pressure of the steam button opens the water solenoid valve for the duration of the button press, if instead a single press on the humidity button shows the set value and allows the change.

8.2.5 SETTING THE FAN SPEED

The furnace has two different fan/motor speeds:

- 2=Max: Without pressing any button, the motor is at full speed and is used in most of the firing; the starting speed of the fan is always placed in "Max".
- 1=Min: By pressing the fan/motor speed button, the motor reaches the minimum speed, which is mainly used for delicate dishes, such as pastry.

To adjust the fan speed:

Press the button REGULATION VENTILATION	Set the value 1 or 2 using the PLUS and MINUS buttons	Press the button REGULATION VENTILATION to confirm

During preheating, it is NOT possible to change the fan speed.

8.2.6 MULTI-STEP RECIPE CREATION

Each program, including the manual program, may consist of:

1. A pre-set preheating phase and up to 3 cooking phases.
2. A fixed preheating cycle and up to 4 cooking steps.

To create a recipe with multiple steps:

- Access the manual cooking screen and set the parameters of the first phase.
- Press the FASI button to enter the second phase or press the START STOP button to start cooking.

- Set the desired parameters for the second stage.
- Press the PHASES button to enter the third stage or press the STAR STOP button to start cooking.
- Set the desired parameters for the third stage or press the STAR STOP button to start cooking.
- Press the PHASES button to enter the fourth step.
- Set the desired parameters for the fourth stage.
- Press the STAR STOP button to start cooking.
- To cancel a phase it is necessary to bring the set-time of the phase to the value zero.

ATTENTION!

- You cannot set 0 time for the first step.
- If in any phase the set time is infinite, it will not be possible to set a time for the subsequent phases.
- It is not possible to set infinite time on a phase, if one of the following phases is enabled;
- It is not possible to delete a phase if the next one is an active phase vice versa it is possible to disable from time to time only the last active phase);
- During a cooking cycle it is possible to force the transition to the next phase before the time of the current phase expires, setting the cooking time of the current phase to zero.

9.2.7 PREHEATING PHASE

Each program, including the manual cycle, can have its own preheating phase.

To enable the preheating phase, by pressing the PHASES button, select the preheating phase (P), pressing the TEMPO key you can enable or disable the preheating phase.

There are several modes of operation of the preheating phase that the user can select by changing the parameter P20 (See paragraph "Access to parameters"):

- P20 = 0 Preheating disabled
- P20 = 1 The temperature of the preheat is equal to the temperature of phase 1 increased by 20%, you can disable the preheat.
- P20 = 2 The temperature of the preheat is set equal to the temperature of phase 1 increased by 20 ºC (68 ºF), you can disable the preheating.
- P20 = 3 The user manually sets the value of the preheating temperature.
- P20 = 4 The temperature of the preheat is equal to the temperature of phase 1 increased by 20%, it is not possible to change or deactivate the preheating phase.

To disable or change the preheating:

- Select the desired program or access a manual cooking.
- Select the "P" phase by pressing the FASI button.
- If the value of P20 is set to 1 or 2, you can only deactivate it by pressing the TEMPO button.
- If P20 is set to 3, however, you can adjust the fan temperature and speed.
- Press the PHASES button to return to the first stage of cooking.

When the preheating temperature is reached, the buzzer is activated and the light flashes. The preheating temperature is maintained in the cooking chamber until the door is opened. When the oven door is closed, the first phase of the cooking cycle is automatically started.The buzzer that signals the preheating temperature is silenced when the door is opened or when any button is pressed.If during the preheating phase, and Before the preheating temperature is reached, the oven door is opened, the preheating phase is interrupted.

MENU LIST

Repeatedly pressing the MENU button (when no cooking cycle is in progress) scrolls through the menu list:

- Menu last used programs
- Recipe list menu
- Special cycle menu
- Washing menu
- Menu service

By holding down the MENU button (when a cooking cycle is not in progress) in a new program or a recipe already saved, you access the recipe editing menu.

MENUS for FINAL PROGRAMMES

In this menu you can see the last 10 cooking programs used. In this menu you can access the cookbook.

Scrolling with MINUS and PLUS you can choose one of the programs in the list	Press the START/STOP button to confirm the program	Pressing the START/STOP button again starts the selected program

RECIPE LIST MENU

The recipe book is divided into five categories; within them you can save up to a maximum of 100.

Each program can be saved in up to four steps.
The use of the programs allows to standardize the cooking processes and always guarantee the same quality of result.

To start a program from the cookbook:

Select the desired category by pressing the PLUS and MINUS buttons	Confirm your choice by pressing the MENU button	Select the program with the PLUS and MINUS keys

Confirm by pressing the MENU button	Press the button START/STOP to start the program

SPECIAL CYCLE MENU

In this menu you can access the special cycles:

- Rapid cooling
- Leavening
- Cooking delta T
- Multi-timer
- Delayed start of washing

12.1 RAPID COOLING

To start the Rapid Chamber Cooling cycle:
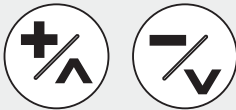
Select the loop by pressing the buttons PLUS AND MINUS	Confirm the cycle selection by pressing the MENU button	Set the temperature you want to reach at the end of the cycle

Set the desired fan speed

Press the START/STOP button to start the program
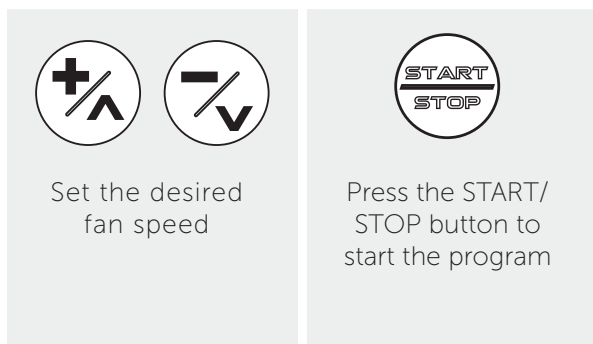
On the top of the screen is displayed a progressive bar that represents the progress of the cycle as the temperature of the cooking chamber decreases. The rapid cooling cycle ends when the temperature of the chamber is lower than the set value. The rapid cooling cycle can be carried out both when the door is open and when the door is closed. With the door closed, water is injected into the cooking chamber to accelerate the process.

12.2 LEAVENING

To start the leavening cycle:
You can access the proofing cycle via the special cycles menu or alternatively (only for units equipped with this option) via the quick program button P1.

Select the loop by pressing the buttons PLUS and MINUS

Confirm the cycle selection by pressing the MENU button

Set the temperature to be maintained during rising

Set the temperature duration of the proofing cycle	Press the START/STOP button to start the program

In the leavening cycle the preheating is not activated at the start of the cycle.
No steps can be added in the leavening cycle.

While the proofing cycle is in progress, it is possible to add any program to the proofing cycle by pressing the button relative to the desired program.
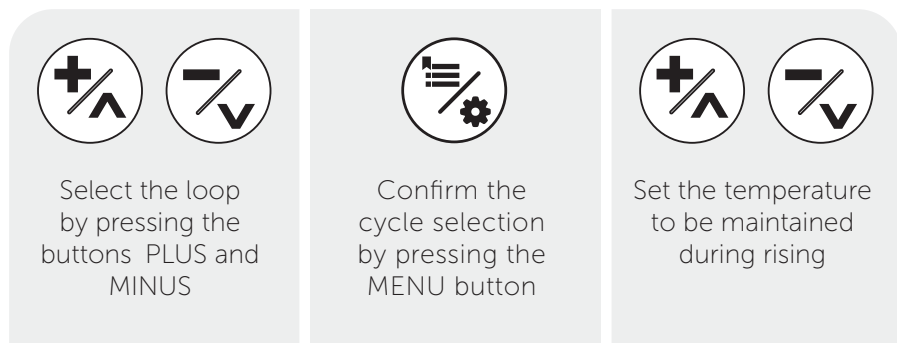
Program queuing is confirmed by a beep.

You can change the associated program by pressing the desired button, the new setting will replace the previous one.

The end of the leavening cycle is accompanied by an acoustic signal; to start the cooking cycle, simply press the START STOP button.

⚠ **ATTENTION!** ⚠

If required by the recipe, cooking begins with preheating.

12.3 COOKING DELTA T

The Delta T cooking cycle allows you to cook a product while maintaining the temperature difference between the heart of the product and the cooking chamber. This condition is maintained until the temperature set at the heart of the product is reached.

To start the special cycle of "cooking delta T":
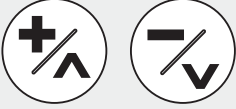
Select the cycle by pressing the PLUS and MINUS buttons	Approve the cycle selection with the MENU button	Press the button TEMPERATURE
Set the delta value with the PLUS and MINUS keys	Press the TEMPERATURE button to confirm	Press the TIME button
Set the value to be reached at the heart of the product with PLUS and MINUS	Press the TIME button to confirm	Set the fan speed and humidity to your liking
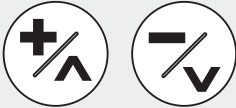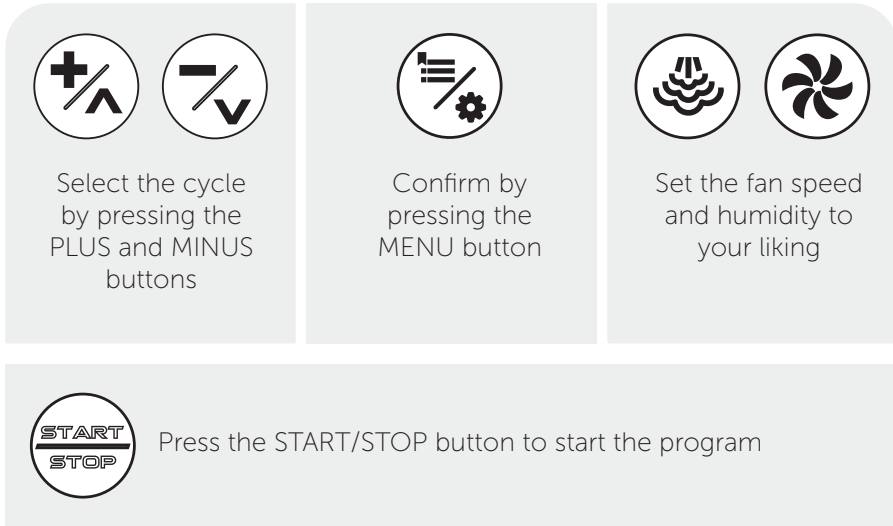
Press the START/STOP button to start the program

12.4 MULTI-TIMER PROGRAM

The multi-timer cycle allows you to manage different timers during the same cycle. It then allows you to cook several products at the same time with different preparation times by means of a single cycle.

To start the special cycle "Multitimer":

Select the cycle by pressing the PLUS and MINUS buttons

Confirm by pressing the MENU button

Set the fan speed and humidity to your liking

Press the START/STOP button to start the program

At this point control starts an infinite time cycle with parameters corresponding to those set.

To activate the individual timers:

- Select the desired timer by pressing the PLUS and MINUS buttons.
- The timer in selected changes color and the relative text is highlighted in red.
- Activate the selected timer change by pressing the TIME button and set the desired value by pressing the PLUS and MINUS buttons.
- Confirm the value setting by pressing the TIME button.
- The timer will start counting once the appliance door is opened and closed.
- If two or more timers are set before the door is opened, they are all started at the same time when the door is opened and closed.
- At the bottom of the screen, during the cycle, there will be status icons and in the central area the temperature of the cooking chamber is shown.
- To stop the cycle, press the START STOP button.

12.5 PROGRAM FOR DELAYED START OF WASHING

To start the special cycle of "Delayed washing":

Select the delayed boot cycle by pressing the PLUS and MINUS buttons

Confirm by pressing the MENU button

Select the type of washing by acting on the buttons PLUS and MINUS

Confirm with the MENÙ button

Choose the period in which the washing cycle will be started with PLUS and MINUS

- Today: The cycle starts at the scheduled time on the current day.
- +24h: the cycle starts at the scheduled time in the 24 hours following the current day.
- +48h: the cycle starts at the scheduled time in the 48 hours following the current day.

Confirm with the MENÙ button

Set the desired start time

ATTENTION
24h format [hh]:[mm]

Then approve the setting with the MENU button

Once the cycle is confirmed, the oven will be in stand-by mode.
The time and date information for the delayed cycle start is displayed on the screen. Once the time and day of departure have been reached, the cycle starts automatically.

WASHING MENU

In this menu you can access the washing and rinsing cycles of the equipment:

- Rinse: Carry out a wash cycle with water and without the use of detergent.
- Short: Carry out a fast washing cycle with the use of detergent.
- Long: Carry out a deep washing cycle with the use of detergent.
- Detergent load: Carries out a cycle of pump initiation and filling of the detergent hydraulic circuit.

It is recommended to carry out this cycle at first use, after the replacement of the detergent tank and after long periods of inactivity of the automatic washing system. It is recommended to carry out a rinsing cycle after the detergent load to remove any remaining detergent in the cooking chamber.

To start the washing cycle:

Select the cycle by pressing the buttons PLUS and MINUS	Confirm with the MENÙ button	Press the START/STOP button to start the program

SERVICE MENU

In this menu you can access the following machine functions:

- Parameters
- USB function

- Wi Fi connection - webserver / Connection info
- Machine information
- Tongue
- Date and time
- Delete images from programs

14.1 ACCESS TO PARAMETERS

To access the parameter setting menu:

Select the service menu by repeatedly pressing the MENU button	Select the item "Parameters" acting on the keys PLUS and LESS	Confirm with the MENÙ button

A login password is required for this section.
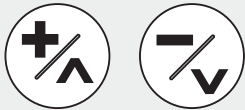
Enter the password with the PLUS and MINUS keys (user password is: 30)	Confirm with the MENÙ button	- If the password entered is incorrect, the control is placed on the main menu. - By pressing the PLUS and MINUS buttons, you can scroll through the list of parameters:

Select the parameter to change	Set the value of the parameter within set limits by pressing the PLUS and MINUS buttons	Confirm with the MENÙ button

Exit the parameter menu by pressing the ON/OFF button, alternatively the output from the menu is automatically after 2 minutes of inactivity.

All the parameters that can be modified are listed below:

PARAMETER	DESCRIPTION	VALUE	LIMITS	UNITS OF MEASURE
P01	Unit of measurement temperature - 0=°C - 1=°F	0	0-1	NUMBER
P06	Default setpoint cooking	150	30-260	°C
P09	Default Set Point Cooling	50	30 ÷ 70	°C
P11	Time Max Phase	240	60 ÷ 999	Minutes
P12	Default cooking time extension	1	1 ÷ 999	Minutes
P13	Delay to prolong the cooking	120	1 ÷ 600	Seconds
P20	Preheating mode 0= disabled + 3 cooking steps 1= delta % from temp. phase 1 + 3 stages cooking 2= delta C from temp. stage 1 + 3 stages cooking 3= manual temp set. + 3 cooking steps 4= preheating at fixed % + 4 cooking steps	1	0 ÷ 4	Number
P21	Delta preheating in manual mode	20	0 ÷ 100	% / °C
P24	Editable percentage P20=4	20	0 ÷ 100	%
P25	Active preheating in manual program	1	0 ÷ 1	Flag
P120	Oven lights mode on: 0=timed on key press, 1=always on while cooking, 2= always on in ON	1	0 ÷ 2	Flag
P121	Lights activation time (for P120=0)	1	0 ÷ 120	Seconds
P138	Default heart probe temperature	50	30 ÷ 280	°C
P140	Buzzer sound (0=always plays)	0	0 ÷ 999	Seconds
P204	Oven downtime for automatic stand-by switching	10	1 ÷ 60	Minutes
P220	Program number associated with key P1 - 0 = no associated program	0	0 ÷100	Number

P332	Set camera Multi-timer	130	30 ÷ 260	°C
P333	Set humidity Multi-timer	0	0 ÷ 100	%
P351	Set temperature in rising	30	20 ÷ 60	°C
P352	Set time in rising	60	1 ÷ 599	Minutes
P380	Pin set for delta T program	50	50	30 ÷ 260
P381	Delta T set of the room	30	30	20 ÷ 60
P382	Humidity set for delta T program	0	0	0 ÷ 100
P400	Enabling washing	1	0 ÷ 1	Number
P500	Log time for HACCP - 0 = HACCP log disabled	5	0 ÷ 10	Minutes
P501	Delta temperature for Log HACCP (*)	5	0 ÷ 30	°C
P703	Program number associated with key P7 - 0 = no associated program	0	0 ÷100	Number
P704	Program number associated with key P8 - 0 = no associated program	0	0 ÷100	Number
P705	Program number associated with key P9 - 0 = no associated program	0	0 ÷100	Number
P706	Program number associated with key P10 - 0 = no associated program	0	0 ÷100	Number
P707	Program number associated with key P11 - 0 = no associated program	0	0 ÷100	Number
P708	Program number associated with key P12 - 0 = no associated program	0	0 ÷100	Number

14.2 USB FUNCTIONS

The USB menu allows the following operations:

- Update firmware (only appears if compatible file is detected).
- Update languages (only appears if compatible file is detected).
- Export HACCP.
- Export recipes.
- Import recipes (only appears if compatible file is detected).
- Import parameters (only appears if compatible file is detected).
- Import images (only appears if.jpg file is detected in the appropriate sub-folder).
- Import recipes + pictures:
- Full update (only appears if a compatible file group is detected).

If you try to access this menu without USB, a message appears that warns of the lack of the stick.

14.2.1 FIRMWARE UPDATE FROM USB

To start an update:

- Upload the update files to a USB stick. Use only and exclusively released by the manufacturer.

Select the service menu by repeatedly pressing the MENU button	Select the item "USB" acting on the keys PLUS and MINUS	Confirm with the MENÙ button

Upon confirmation, the first phase of the firmware update starts and may take a few minutes.

 At the end of the first phase of update, pressing the START STOP button starts the second and last phase of update that can take a few minutes. At the end of the process, the control is switched to stand-by mode

14.2.2 UPDATE LANGUAGES FROM USB

To start an update:

Select the service menu by repeatedly pressing the MENU button	Select the item "USB" acting on the keys PLUS and MINUS	Select the item "Update languages" acting on the buttons PLUS and MINUS

Confirm with the MENÙ button	- Upon confirmation, the update starts and can last a few minutes. - At the end you send a notification message.	Press the ON/OFF button several times to return to home

⚠️ **ATTENTION!** ⚠️

The procedure of updating the languages irreversibly deletes the database previously present.It takes a few minutes.

14.2.3 HACCP EXPORT TO USB

To export the HACCP log:

Select the service menu by repeatedly pressing the MENU button	Select the item "USB" acting on the keys PLUS and MINUS	Select the item "Export HACCP" acting on the keys PLUS and MINUS

Confirm with the MENÙ button	Confirm with the MENU button again to start the process

A notification message appears at the end of the process.
Press the ON/OFF button repeatedly to return to the homepage

The HACCP export procedure allows you to save the operating data stored in the control on the USB stick.
A file is exported for each day of use with a name of type yy_mm_dd and extension ".csv".
Each log file is accompanied by a file with identical name, but extension."md5", which allows the integrity verification.

The exported operation data identifies a possible set of events:

- The start event
- The event of phase change
- The event stops or at the end of the cooking cycle
- Possible alarm conditions
- One recording every 5 minutes of:
- Temperature
- Set point
- Missing time at end of phase
- Duration of the phase
- One recording every five degrees of temperature change in the room.

14.2.4 EXPORT RECIPES TO USB

To export all recipes:

- Insert the empty USB stick

Select the service menu by repeatedly pressing the MENU button	Select the item "USB" acting on the keys PLUS and MINUS	Select the item "Export recipes" acting on the buttons PLUS and LESS

Confirm with the
MENÙ button

Confirm with the
MENÙ button again
to start the process

At the end of the process, an end-of-process pop-up appears. Press the ON/OFF button repeatedly to return to the homepage

14.2.5 IMPORT RECIPES TO USB

To import all recipes:

- Insert the USB stick with a carefully prepared file

Select the service menu by repeatedly pressing the MENU button

Select the item "USB" acting on the keys PLUS and MINUS

Select the item "Import recipes" acting on the buttons PLUS and MINUS

Confirm with the
MENÙ button

Confirm with the
MENU button
again to start the
process

	At the end of the process, an end-of-process pop-up appears. Press the ON/OFF button repeatedly to return to the homepage

14.2.6 IMPORT PARAMETERS FROM USB

⚠️   **ATTENTION!**   ⚠️

Incorrect import of parameters can lead to irreversible malfunction of the equipment

To import the parameters:

- Upload the update files to a USB stick. Use only and exclusively released by the manufacturere.
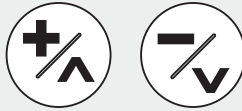
Select the service menu by repeatedly pressing the MENU button	Select the item "USB" acting on the keys PLUS and MINUS	Select the item "Import parameters" acting on the keys PLUS and MINUS
Confirm with the MENÙ button	- Upon confirmation you start updating the database which may take a few minutes. - A notification message appears at the end of the process.	Press the ON/OFF button several times to return to home

14.2.7 IMPORT IMAGES FROM USB

By means of the procedure it is possible to import a series of images (subject recipes.

The Image Files to import must have the following features:

- They must be located inside a folder named "jpg".
- They must have ".jpeg" format and extension. 300x160 pixels resolution is recommended
- Must have a maximum size of 64Kbytes

To import the images:

- Insert into a USB stick containing a single folder named "jpg" containing all the images to import.
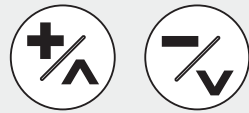
Select the service menu by repeatedly pressing the MENU button	Select the item "USB" acting on the keys PLUS and MINUS	Select the item "Import images" acting on the keys PLUS and LESS
Confirm with the MENÙ button	- Upon confirmation you start updating the database which may take a few minutes. - A notification message appears at the end of the process.	Press the ON/OFF button several times to return to home

ATTENTION!

With this operation, all previously uploaded images are irreversibly removed from the database control memory.

14.2.8 IMPORT RECIPES + IMAGES FROM USB

With this feature you can import recipes and associated images via a single procedure.

To import recipes and associated images:

- Insert into a USB stick containing:
  - A single folder named "jpg" containing all the images to import.
  - The recipe file properly prepared.

Select the service menu by repeatedly pressing the MENU button	Select the item "USB" acting on the keys PLUS and MINUS	Select the item "Import recipes + images" acting on the buttons PLUS and MINUS
Confirm with the MENÙ button	- Upon confirmation you start updating the database which may take a few minutes. - A notification message appears at the end of the process.	Press the ON/OFF button several times to return to home

14.2.9 FULL FIRMWARE UPDATE FROM USB

To start an update:

- Upload the update files to a USB stick. Use only and exclusively released by the manufacturer.

Select the service menu by repeatedly pressing the MENU button	Select the item "USB" acting on the keys PLUS and MINUS	Select the item "Massive Update" acting on the keys PLUS and MINUS

Confirm with the MENÙ button

- The confirmation of the process starts the first phase of the firmware update which may take a few minutes.

- At the end of the first phase of update, pressing the START STOP button starts the second and last phase of update that can take a few minutes.

- At the end of the process, the control is switched to stand-by mode.

⚠ ATTENTION! ⚠

This procedure updates all the scan operation files simultaneously. If there are not all the necessary files inside the USB key, the function is not available on the selection menu.

14.4 DIRECT CONNECTION TO SMARTPHONE

You can create a direct connection between your smartphone and the equipment. The direct connection allows to access locally (within about 6 meters from the device) to the cookbook via smartphone and/ or to perform the necessary operations to connect to a Wi-Fi network.

To connect the equipment directly to a Smartphone:

- Turn on the appliance.

(ON/OFF button icon) Press the ON/OFF button to return to home	- Scan the FIRST qrcode "Connect" that is displayed on the screen using a Smartphone with Internet connection. - Accept the network connection on the Smartphone screen. - Wait for the connection between the Smartphone and the equipment to be established.
(MINUS button icon) Press the MINUS button for connection and the SECOND QRCode	- Scan the SECOND qrcode that appears on the screen using the previously used Smartphone. - Confirm access to the proposed website on the Smartphone screen. - The Smartphone displays a screen that allows you to access the device's cookbook then press the button "Go to the cookbook"
(ON/OFF button icon) Press ON/OFF to disconnect the Smartphone	- The structure of the recipe book where you can navigate to view, create, edit, save, associate images or delete recipes is displayed on your smartphone.

14.5 CONNECTION TO WI-FI NETWORK AND CLOUD SERVER

To connect your equipment to the Cloud Server:

Press the ON/OFF button to return to home	- Scan the FIRST qrcode "Connect" that is displayed on the screen using a Smartphone with Internet connection. - Accept the network connection on the Smartphone screen. - Wait for the connection between the Smartphone and the equipment to be established.
Press the MINUS button for connection and the SECOND QRCode	- Scan the SECOND qrcode that appears on the screen using the previously used Smartphone. - Confirm access to the proposed website on the Smartphone screen. - A screen is displayed on the Smartphone screen that allows you to connect the equipment to a Wi-Fi network. then press the button "Connect oven".
Press ON/OFF to disconnect the Smartphone	- Select one of the proposed available networks you want to access (if no networks are made available automatically press the button "Scan networks"). Enter the Wi-Fi network password and press the "Connect" button. - Wait until the green field with "Online" appears. Disconnect from the device via the smartphone's Wi-Fi connection management menu.

Press the ON/OFF button to disconnect the Smartphone; wait 30 seconds and press the ON/OFF button on the device twice

Press MINUS four times until the "Chefcloudconnect" qrcode appears on the screen

- Scan the qrcode that appears on the screen using your Smartphone.

- Press the "Copy Text" button displayed on your Smartphone.

- Open a Browser page and paste the text.

- Follow the instructions on the web page to configure the CLOUD connection.

ATTENTION!

For more information request the dedicated user manual

14.5 MACHINE INFORMATION

To access the device information:

Select the service menu by repeatedly pressing the MENU button

Select the item "Info" acting on the buttons PLUS and MINUS

Confirm with the MENÙ button

The following information is displayed on the screen:

- The firmware version
- The release date of the firmware
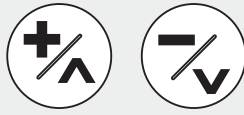- The serial or serial number.

Press the ON/OFF button several times to return to home

14.6 LANGUAGE SETTINGS

To change the device language:

Select the service menu by repeatedly pressing the MENU button	Select the item "Language" acting on the keys PLUS and MINUS	Confirm with the MENÙ button

Select the nationality of the desired language

Confirm with the MENÙ button	Press the ON/OFF button several times to return to home

14.7 SETTING UP DATE AND TIME

To change the date and time of your device:

Select the service menu by repeatedly pressing the MENU button	Select the desired item by pressing the PLUS and MINUS buttons	Confirm with the MENÙ button

Confirm with the MENÙ button	Press the ON/OFF button several times to return to home

⚠️ **ATTENTION!** ⚠️

If the equipment is connected to a Wi-Fi network, the date and time setting section will not be available. The necessary information is automatically set via the network.

14.8 IMAGE DELETION

To delete images from the library:

Select the service menu by repeatedly pressing the MENU button	Select "Delete images" by pressing the PLUS and MINUS keys	Confirm with the MENÙ button
Select the image to be deleted using the PLUS and MINUS buttons	Confirm with the MENÙ button	Press the ON/OFF button several times to return to home

MENU CHANGE RECIPE

By means of this menu it is possible:

- Save – Save a new recipe
- Copy – Copy a recipe
- Rename – Rename a recipe
- Cancel – Delete a recipe permanently
- Associate – Associate a recipe to an image
- Disassocia – Dissociating a recipe to an image
- Quick Edit – Change a recipe by means of direct connection to Smartphone
- Delayed Start – Set a Delayed Start Recipe

15.1 SAVE A RECIPE

To save a new recipe or save changes made to a recipe:

| Make a prolonged press of the button the menu | Select "Save" by pressing the PLUS and MINUS buttons | Confirm with START/STOP button |

Set the recipe name to a maximum of 20 characters:

- You can scroll through the letters by acting on the buttons PLUS and LESS
- Confirm the selected letter and proceed to the next one by pressing the MENU button
- Enter any spaces between letters by pressing the TIME button
- Delete letters by pressing the TEMPERATURE button

Then select the category acting on the keys PLUS and LESS	Confirm with the MENÙ button	Press the ON/OFF button several times to return to the home and view the recipe

To exit the saved recipe, go back to Recipe List and select Manual.

15.2 COPY A RECIPE

To copy a recipe:

Make a prolonged press of the button the MENU on the saved recipe	Select "Copy" by pressing the PLUS and MINUS buttons	Confirm with START/STOP button

Set the recipe name to a maximum of 20 characters:

- You can scroll through the letters by acting on the buttons PLUS and LESS
- Confirm the selected letter and proceed to the next one by pressing the MENU button

Then select the category acting on the keys PLUS and LESS	Confirm with the MENÙ button	Press the ON/OFF button several times to return to the home and view the recipe

15.3 RENAME A RECIPE

To rename a recipe:

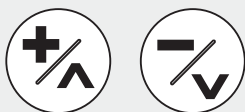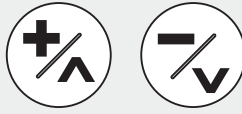|		
Make a prolonged press of the button the MENU on the saved recipe	Select "Rename" by pressing the PLUS and MINUS buttons	Confirm with START/STOP button
Then select the category acting on the keys PLUS and LESS	Confirm with the MENÙ button	Press the ON/OFF button several times to return to the home and view the recipe

15.4 DELETE A RECIPE

To delete an existing program:

Make a prolonged press of the button the MENU on the saved recipe	Select "Delete" by pressing the PLUS and MINUS buttons	Confirm with the MENÙ button

15.5 LINKING A RECIPE TO AN IMAGE

To associate an image to a program:

Make a prolonged press of the button the MENU on the saved recipe	Select "Associate" by pressing the PLUS and MINUS buttons	Confirm with START/STOP button

Select then the image to be associated by acting on the buttons PLUS and LESS	Confirm with the MENÙ button

In case the USB stick is present with images inserted in the appropriate folder, after the last image in the local archive you start scrolling through the list of images on the USB memory.Selecting an image on the USB stick, it is imported into the equipment database.

15.6 DISASSOCIATE A RECIPE TO AN IMAGE

To disassociate an image from a program:
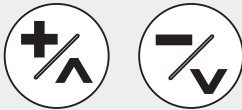
Make a prolonged press of the button the MENU on the saved recipe	Select "Disassociate" by pressing the PLUS and MINUS buttons	Confirm with START/STOP button

15.7 QUICK RECIPE CHANGE (WEB SERVER)

The function of fast editing allows to modify a recipe by means of a direct connection with Smartphone.

There are two procedures to access the quick change:

1. First procedure
- Select the recipe to edit.

Make a prolonged press of the button the MENU on the saved recipe	Select the entry "Quick Edit" acting on the buttons PLUS and MINUS	Confirm with the MENÙ button

- Scan the FIRST QRCODE that appears on the screen using a Smartphone with Internet connection.

- Accept the network connection on the Smartphone screen.

- Wait for the connection between the Smartphone and the equipment to be established.

Press LESS to view connection settings

- Scan the SECOND qrcode that appears on the screen using the previously used Smartphone.

- Confirm access to the proposed website on the Smartphone screen.

Press down again LESS to see the SECOND qrcode

- The selected recipe is displayed on the Smartphone screen. Set parameters, save, associate images or delete the recipe with your Smartphone.

Press the ON/OFF button to disconnect

2. Second procedure
- Select the recipe to edit.

Press the ON/OFF button several times

- Scan the FIRST QRCODE that appears on the screen using a Smartphone with Internet connection.

- Accept the network connection on the Smartphone screen.

- Wait for the connection between the Smartphone and the equipment to be established.

Press LESS to view connection settings

- Scan the SECOND qrcode that appears on the screen using the previously used Smartphone.

- Confirm access to the proposed website on the Smartphone screen.

- The selected recipe is displayed on the Smartphone screen. Set parameters, save, associate images or delete the recipe with your Smartphone.

Press the ON/OFF button to disconnect

15.8 SET UP A RECIPE WITH DELAYED START

To start a recipe with delayed start:

Make a prolonged press of the button the menu	Select the entry "Late departure" acting on the buttons PLUS and MINUS	Confirm with the MENÙ button

Select the start period by pressing the PLUS and MINUS keys from the possible values:
- Today
- +24h
- +48h

| Confirm with the MENÙ button | Set the desired start time

ATTENTION
24h format [hh]:[mm] | Then approve with the MENU button |
|---|---|---|

⚠️ **ATTENTION!** ⚠️

Setting a delayed startup program does not allow other loops to run. To cancel a delayed start setting, simply press the ON OFF button.

SELECTION of a RECIPE with FAVORITE KEYS

You can quickly select a recipe by pressing one of your favorite P1-P6 keys (only if no other loops are running). The corresponding recipe is displayed and ready to start. Pressing one of the hotkeys to which no recipe has been associated will cause an acoustic error signal. No recipe is selected.

Prolonged pressing of one of the favorite buttons P1-P6 allows you to view the image associated with the corresponding recipe.

To associate a program to one of your favorite keys:

- Access the menu "Recipe list":

Set the desired start time **ATTENTION** 24h format [hh]:[mm]	- Press the favorites button that you intend to associate with the recipe. - You will then see a message with the confirmation request.	Then confirm with the MENU button

16.1 TEMPORARY MODIFICATION OF A RECIPE

You can temporarily change the settings of a recipe both before and during execution. These changes are temporary and are not stored in the equipment memory.

16.2 STARTING, PAUSING OR INTERRUPTING A RECIPE

To start a selected recipe, simply press the START/STOP button.

Opening the started prescription port temporarily stops the loop, which resumes when the door is closed again. The pause symbol is displayed at the bottom of the screen to continue the cycle break.

The definitive stop of the recipe takes place at the end of the set time of the last cooking phase or by pressing the START/STOP button. At the end of the recipe, a notification message is displayed on the screen and an acoustic signal is issued.

The acoustic signal remains active until the door is opened or when any key is pressed.

I/O TEST

Access to the I/O test is only enabled to the authorised technical service via a dedicated password. Uninformed I/O test can lead to machine malfunction.
Inside the dedicated screen, all relays and inputs used are indicated.
By pressing the keys as shown in the image below, the relative relays are activated:

- RL1 = Relay test reset gas block
- RL2 = Test relay solenoid valve washing
- RL3 = Cleansing pump relay test
- RL4 = Camera light relay test
- RL5 = test relay solenoidification valve
- RL6 = Test relays resistors
- RL7 = Test relay rotation fan direction clockwise
- RL8 = Test relay rotation fan direction anticlockwise
- RL9 = MIN/MAX fan speed relay test
- PR1 = Displaying room probe temperature
- PR2 = Temperature display probe heart
- BRD = Displaying temperature probe board
- DI4 = Test micro port relay
- DIHV = Safety thermostat relay test
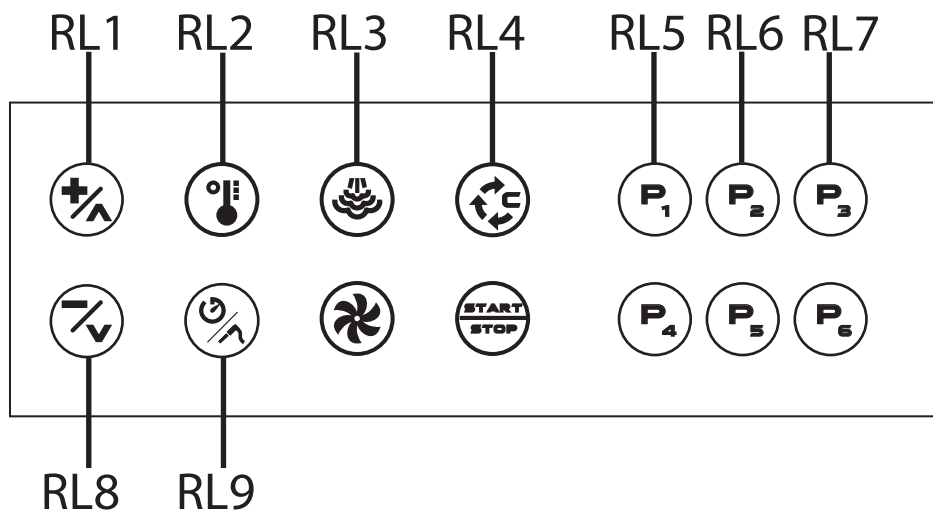
CLEANING and MAINTENANCE

18.1 GENERAL WARNINGS FOR CLEANING

- Before carrying out any cleaning operation, it is necessary to disconnect the power supply of the appliance and to wear appropriate personal protective equipment (e.g. gloves).
- The user shall only carry out routine cleaning operations. For inspection, maintenance and replacement of defective components contact an Authorized Service Center to send a specialized and properly trained technician.
- The Manufacturer does not recognize in the warranty damages resulting from maintenance failure or improper cleaning (e.g. use of unsuitable detergents).
- Before any cleaning, wait until the cooking chamber is cold (temperature not higher than 70 ºC).
- Do not open the door of the appliance during washing because of the danger of injury caused by the movement of the impeller, the hot vapors and the aggressiveness of the chemical detergents used.
- The replacement of the detergent packaging must be done very carefully avoiding contact with eyes and skin. In case of contact with the eyes, rinse thoroughly with running water and contact a doctor. Refer to the Detergent Safety Data Sheet.

For cleaning any part of the equipment or accessories DO NOT use:

- Abrasive or powdered detergents;
- Aggressive or corrosive detergents (e.g. hydrochloric/muriatic or sulphuric acid, caustic soda, etc...). Attention! Do not use such substances even to clean the sub-structure / the floor under the equipment;
- Abrasive or pointed tools (e.g. abrasive sponges, scrapers, steel brushes, etc...);
- Steam or pressure water jets.

18.2 CLEANING OF THE DOOR AND INTERIOR GLASS

To clean the glass inside the door, wait until the oven has completely cooled. The inner crystal can be opened for easy cleaning. Use a soft cloth just moistened of a neutral product, specific for crystals, following the instructions of the manufacturer of the detergent.

18.3 ORDINARY AND MANUAL CLEANING OF THE COOKING

At the end of a working day, it is necessary to clean the equipment, both for hygienic reasons and to avoid malfunctions.
The furnace must never be cleaned with direct or high pressure water jets. Similarly, iron cleaning pads, brushes or common steel scrapers should not be used to clean the appliance.

⚠️ **ATTENTION!** ⚠️

Any grease and food residues in the cooking chamber may catch fire while using the oven, so it is advisable to remove them promptly.

- Wait for the cooking chamber to cool.
- Remove the side grids that hold the baking pans.
- Remove any residues that can be removed manually and put the removable parts in the dishwasher.
- Clean the cooking chamber with warm soapy water.
- Subsequently, all affected surfaces should be thoroughly rinsed, taking care not to leave any residue of detergent.
- To clean the outside of the oven, use a damp cloth and a mild detergent.

To properly perform manual cleaning, follow these steps:

- Turn on the appliance and set the temperature to 176 ºC F (80 ºC).
- Leave it on for 10 minutes (with steam function, for preset ovens).
- Turn off the appliance and let it cool.
- Remove the side tray holders.
- Spray the detergent all over the inside of the oven and wait 10 minutes.
- Rinse the cooking chamber thoroughly at the end of the cleaning cycle.

It is strictly forbidden to wash the cooking chamber at temperatures above 70 ºC (158 ºF). Danger of sunburn.

18.4 CLEANING OF EXTERNAL SURFACES

The daily cleaning of the furnace baking chamber coating must be carried out with a non-abrasive detergent to ensure its proper functioning.

Use plastic bristles or a sponge soaked in vinegar and hot water in case of dry residues.
Use only a damp cloth with hot water or products suitable for cleaning stainless steel. Do not use acid or ammonia products.

**It is recommended never to clean the appliance with water jets or steam under pressure.**

18.5 FUSE REPLACEMENT

To replace the fuse, follow the following steps and directions in the image:

- Disconnect the oven from the mains and let it cool.
- Remove the dashboard in the front of the oven.
- The fuse door will be located at the top of the oven. Remove the fuse door, remove the fuse and replace it with a new one.
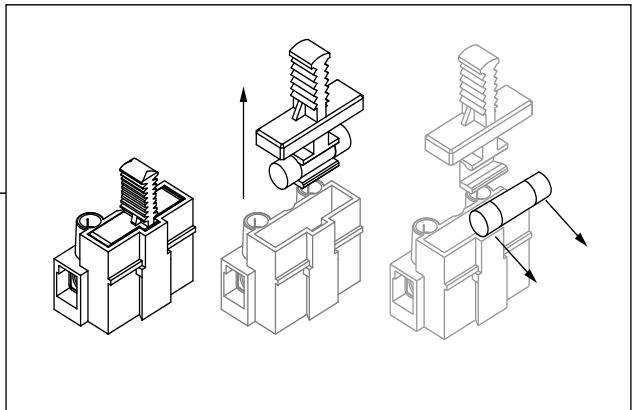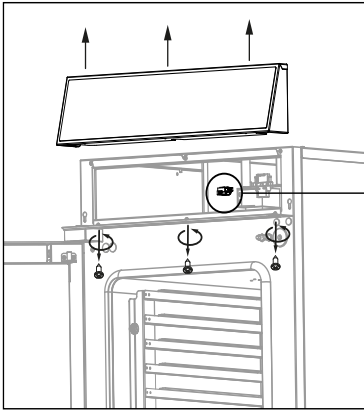
WARNINGS and ALARMS

19.1 CAMERA PROBE FAILURE

This alarm appears if the probe turns out:

- Shorted
- Interrupted
- Out of measurement range

This alarm is automatically reset, then, removing the cause of the fault, the alarm resets automatically. This alarm is a serious alarm that interrupts any cooking process in progress. The buzzer plays continuously, and can be switched off by pressing any key.
With the ON/OFF button you can exit the error screen, but if the alarm conditions are not resolved, the next attempt to perform a firing, the alarm screen reappears and the buzzer resumes to sound.

19.2 SAFETY THERMOSTAT

This alarm appears if the maximum operating temperature of the equipment is exceeded. This is a manual reset alarm, the thermostat can be reset by pressing the red button on the same. Check that the cooling fan filters are clean and that the installation distances have been respected.

⚠️   ATTENTION!   ⚠️

If the alarm repeats several times, wait for technical intervention before proceeding to further manual reset to avoid damaging the equipment.

PREDICTIVE

MAINTENANCE

The furnace performs analyses on some relevant parameters to assess the status of the components and warn about the need to perform predictive maintenance of the equipment, in order to guarantee the customer the highest standard of performance and reliability. When certain thresholds are exceeded, a non-blocking warning will appear on the display to indicate the need to perform maintenance on the affected component.

The alert will appear:

- Each ignition of the oven, for the first week after the threshold has been exceeded;
- At each end of cooking, after the first week of exceeding the threshold. The warning can be hidden by pressing the ON/OFF button.

Predictive Maintenance Alert List:

- Limit number door openings
- Limit safety thermostat interventions
- Limit number water injections
- Limit number of washes
- Limit number of detergent loads
- Limit number of resistance interventions
- Engine operating hours limit
- Light-hour limit on
- Limit hours above 90 °C
- Limit of hours of cooling scooter technical compartment
- Limit of hours motor injection air

Upon the appearance of the notice, the customer is invited to contact the after-sales service to verify the status of the components and their maintenance or possible replacement.

CAUSES of COMMON PROBLEMS

If the appliance has a malfunction, disconnect it from the mains and turn off the water. Before calling customer service, check the table below.

PROBLEM	CAUSE	RESOLUTION
At START the equipment does not start	Door is open	Check that the door is closed.
	Door micro-switch stays open also with closed door	Contact a specialized technician for part check or replacement (after sales support))
The equipment does not cook evenly	Fans no longer reverse rotation direction	Contact a specialized technician for part check or replacement (after sales support)
	One of the fans is not working	
	One of the heating elements is not working	
	Door gasket is not properly positioned	Correctly reposition the door seal to the appropriate location.
The equipment is completely off	Lack of power supply	Restore supply voltage
	Connection to power supply is not correct	Check the connection to the power line according to technical label.
	Safety thermostat triggered	Contact a specialized technician for part check or replacement (after sales support)
Water is not coming out from humidification pipe	Water line is closed	Open water line.
	Connection to power line is not correct	Check the connection to the water supply according to the equipment manual.
	Water inlet filter obstructed by impurities	Clean the filter mesh.
With the door closed, water comes out of the frontal gasket	Gasket is dirty	Clean the gasket with a damp cloth.
	Damaged gasket	Contact a specialized technician for part check or replacement (after sales support)
	Problem with door closing mechanism	
Fan stops during operation	Motor safety thermostat triggered	Turn off the equipment and wait for the thermal protection of the engine to close automatically. Check if installation comply with instructions in the manual. If this happens again, contact a specialized technician for part check or replacement (after sales support).
	Motor capacitor failed	Contact a specialized technician for part check or replacement (after sales support).

21.1 SCHEDULED MAINTENANCE SERVICE (ANNUALLY)

For the annual maintenance of the appliance it is advisable to contact the dealer to send a specialized technician.

PERIODIC ACTIVITIES to BE BORNE by the USER

The table below shows general maintenance that can be performed periodically by the user. Failure to comply with these procedures may result in malfunction or failure of the appliance.

DESCRIPTION	FREQUENCY OF OPERATIONS			
	Daily	Weekly	Monthly	Annual
General visual inspection	X			
Cleaning of the cooking chamber	X			
Cleaning of water inlet filter		X		
Check of softener operation			X	
Cleaning of the electrical components				X
Check of the electrical clamps				X
Detergent level check		X		
General performance check		X		

PERIOD of INACTIVITY

During periods of inactivity, disconnect the electricity and water supply, remove the detergent tank and close them carefully. Protect the outer steel parts of the equipment by passing them with a soft cloth just soaked in petroleum jelly oil. Leave the door ajar to ensure proper air exchange.

When reset, before use:

- Carry out a thorough cleaning of the equipment and accessories;
- Reconnect the equipment to the power supply, water;
- Check the equipment before re-use;
- Run a HARD wash cycle.

In order to ensure that the appliance is in perfect condition for use and safety, it is recommended that it is maintained and checked at least once a year by an authorised service centre.

DISPOSAL at END of LIFE

To avoid any unauthorized use and the risks associated with it before disposing of the equipment:

- Make sure that it is no longer possible to use it: for this purpose, the power cord must be cut or removed (when the equipment is disconnected from the mains).
- Make sure that no child is accidentally trapped inside the cooking chamber for play, to this end block the opening of the door (for example with adhesive tape or fasteners).

24.1 EQUIPMENT DISPOSAL

Pursuant to art. 13 of Legislative Decree no. 49 of 2014 "Implementation of the WEEE Directive 2012/19/EU on waste electrical and electronic equipment" The bar-barred box mark specifies that the product was placed on the market after 13 August 2005 and that at the end of its useful life it should not be treated as other waste but should be disposed of separately. All equipment is made of recyclable metal materials (stainless steel, iron, aluminum, galvanized sheet, copper, etc.) in a percentage greater than 90% by weight.
It is necessary to pay attention to the management of this product at the end of its life by reducing the negative impacts on the environment and improving the effectiveness of the use of resources, applying the principles of "polluter pays", prevention, preparation for reuse, recycling and recovery. Please note that improper or improper disposal of the product involves the application of the penalties provided for by current legislation.

24.2 INFORMATION ON DISPOSAL (UNION EUROPEAN)

The EU Directive on WEEE equipment has been transposed differently from each country, so if you want to dispose of this equipment we suggest that you contact the local authorities or the Reseller to ask for the correct method of disposal.