

TOUCH LINE 7" USE AND MAINTENANCE

Countertop oven

Dear Customer,

We would like to thank you for choosing our appliances.

This manual contains all the information you need to use and maintain your appliance. This means you can get started quickly and easily. We recommend that you read this manual carefully before using the appliance and store it properly for future reference. For any further information or if any part of the manual is unclear, we will be happy to assist you.

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Safety precautions



Failure to follow the instructions in this manual may cause damage and injury including death, invalidates the warranty and relieves the manufacturer of all liability. Read this manual carefully before installing, using or maintaining the appliance. Store this manual with care for future reference. If you do not understand all of the contents of this manual, please contact the manufacturer. If the document is lost or damaged, please request a replacement from the manufacturer.

SAFETY REGULATIONS FOR THE USER

- **Read this guide carefully before using the appliance and performing routine maintenance, and store it with care for future consultation by users. If some parts are not understandable, please contact the manufacturer.**
- **If the oven is transferred to a new user, please make sure this booklet is also passed on.**
-  **Using, cleaning and maintaining the appliance using procedures other than those indicated in this manual is considered inappropriate and may cause damage, injury or fatal accidents, in addition to invalidating the warranty and relieving the manufacturer of all liability.**
- User cleaning and maintenance must not be carried out by unsupervised children.
- Children must be supervised to ensure they do not play with the appliance.
- This appliance must only be used for cooking food in professional kitchens by qualified personnel. Any other use is not compliant with the scope of use and is therefore hazardous.
- We recommend always monitoring the appliance during operation.
- If the appliance does not function or if there are any functional or structural anomalies, disconnect the electricity and water mains, and contact a customer support service authorised by the manufacturer. Do not attempt to repair the appliance yourself. For any repairs, please request original spare parts. Non-observance of these standards invalidates the warranty.
- To ensure that the appliance is in perfect condition in terms of use and safety, an authorised service centre should perform maintenance and inspections at least yearly.
- Do not obstruct any of the air intakes on the appliance.
- The appliance can be used by children of 8 years and over and by people with reduced physical, sensory or mental capabilities or people lacking the experience or knowledge needed, provided they are supervised or have received instructions relative to the safe use of the appliance and that they understand the inherent dangers. Children must not play with the appliance. User cleaning and maintenance must not be carried out by unsupervised children.
- The user must only perform routine cleaning. Contact an authorised service centre to request the assistance of a specialist, suitably trained technician for inspection work, special maintenance and replacement of any defective parts.
- Disconnect the appliance power supply and wear adequate personal protective equipment (e.g. gloves) before performing any cleaning.
- If the appliance is equipped with wheels or positioned on a unit with wheels, use a device such as a chain to limit its movement. This to ensure that it does not damage the electric cables or water and drainage pipes in any way during movement.
- To ensure that the appliance is in perfect condition in terms of use and safety, an authorised service centre should perform maintenance and inspections at least yearly.

PICTOGRAMS

The installation and user instructions are valid for all models, unless otherwise specified by the following pictograms:



Danger! Situation presenting immediate danger, or a hazardous situation which could cause injury or death.



Read the instruction manual



Consult another section



Earthing symbol



Further information










Equipotential symbol




Hot surfaces, risk of burns

SAFETY REGULATIONS FOR COOKING AND CLEANING

-  **Before using the appliance, make sure that there are no non-compliant objects (instruction manuals, plastic bags, etc.) or detergent residue inside the oven cavity. Also make sure that the flue is free of obstructions and that there are no flammable materials in the vicinity.**
-  Wear appropriate protective thermal clothing (PPE) such as oven gloves to move containers, accessories and other objects inside the oven cavity.
-  While cooking and until fully cooled, the external and internal parts of the appliance may be extremely hot (temperature above 60°C/140°F). To avoid the risk of burning yourself, do not touch parts marked with this symbol.
-  Be extremely careful when removing trays from the appliance cavity, especially if they contain liquids.
- Do not use highly flammable food or liquids while cooking (e.g. alcohol).
-  **Always keep the oven cavity clean by cleaning it every day after each use. Grease or food residues could catch fire if not removed.**
-  If used, extract the probe from the core of the food before removing the trays. Handle the probe with care because it is extremely sharp and, after use, can be very hot.
- Use only the core probe supplied by the manufacturer.
- Do not open the appliance door during cleaning to avoid the risk of injury caused by the moving fan, hot steam and aggressive chemical detergents.
- Replace the detergent pack very carefully, avoiding contact with eyes and skin. In case of contact with eyes, rinse thoroughly with running water and contact a doctor.
-  **Do not place sources of heat (grills, fryers, etc.), highly flammable substances or fuels (diesel, petrol, bottles of alcohol, etc.) near the appliance.**

1 COOKING ADVICE

- **The first time the appliance is used**, carefully clean the cavity running a wash cycle (see page 47). Make sure that the appliance cavity and flues/vents are free from non-compliant objects (manuals, plastic bags, etc.)

 **Start a cooking cycle at 150°C for 10 minutes, with medium humidity and no food in the cooking cavity. White smoke may exit the back of the appliance and there may be an unpleasant smell: this is caused by manufacturing residues and is normal at the start.**

► **Starting the cooking cycle: see the section “Manual cooking” on page 14**

► Fig. 1

- Do not salt food inside the oven cavity. If this cannot be avoided, clean the appliance as soon as possible.

► Fig. 2

- Try to place the food evenly on the trays, and avoid overlapping foods or overloading the trays (maximum 10 kg per tray). Distribute the trays evenly over the full height of the oven cavity, respecting the maximum number indicated for each appliance. Always respect the loading instructions for your appliance.

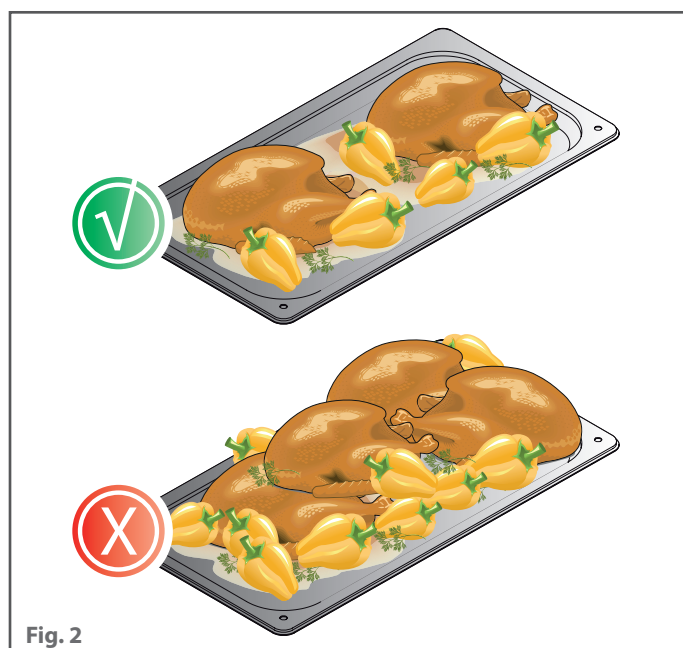
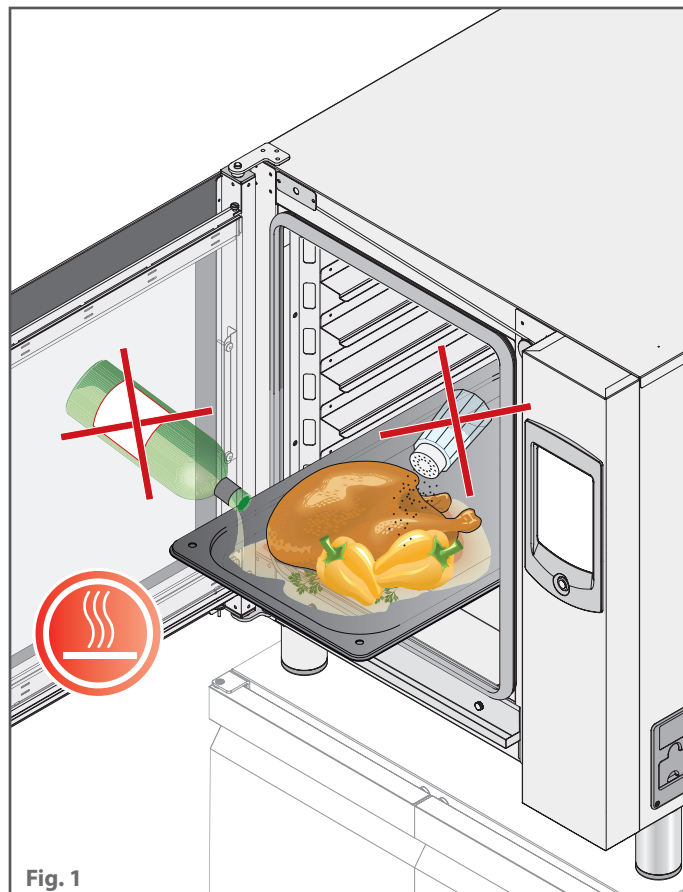
- When cooking especially fatty foods with grills (for example roast meat or poultry), place a deep tray at the bottom of the cavity to collect grease.

- It is always better to preheat the appliance to a temperature at least 30°C higher than is required for cooking, in order to reduce the effects of heat loss when opening the door.

- For best results, open the door as little as possible when cooking.

- After 20 minutes without starting a cooking program or automatic wash cycle, the appliance goes into stand-by mode (energy saving). To exit this mode, simply touch the screen.

- Operate the appliance at a room temperature between +5°C and +45°C (+41°F and +113°F).



2 MANUAL COOKING AND COOKING WITH A RECIPE

► Fig. 3

During **manual cooking**, the user, according to his/her experience, sets the desired cooking parameters for one or more cooking steps:

- **cooking duration** with set time or core probe;
- **temperature** in the oven cavity;
- **humidity** input/extraction (optional);
- **fan speed** (optional).

If the cooking cycle duration has been set:

- to **time** (e.g. 1:40 hours:minutes) the cycle will end when the time is up (0.00);
- with a **core probe**, the cycle will end when the probe detects that the temperature at the core of the food has reached the value set by the user (e.g. 85°C).

When **cooking with recipes**, recipes pre-set by the manufacturer or previously stored by the user are used.

The appliance can store up to 400 recipes, divided into categories (200 are already included and the user can add another 200). The recipes can be imported or exported using a USB key and then modified according to your needs.

3 INJECTING OR REMOVING HUMIDITY FROM THE CAVITY

► Fig. 4

The appliance is used to inject humidity into the cavity, or remove it by opening the shut-off valve on the top flue.

Changing the percentage of humidity means being able to cook different dishes according to their characteristics (e.g. for vegetables, a lot of humidity is generally recommended) or according to the result you want to obtain (e.g. to brown a roast you need to cook by extracting humidity).

There are 3 available positions:

—	flue fully closed
/	flue partly open
	flue fully open

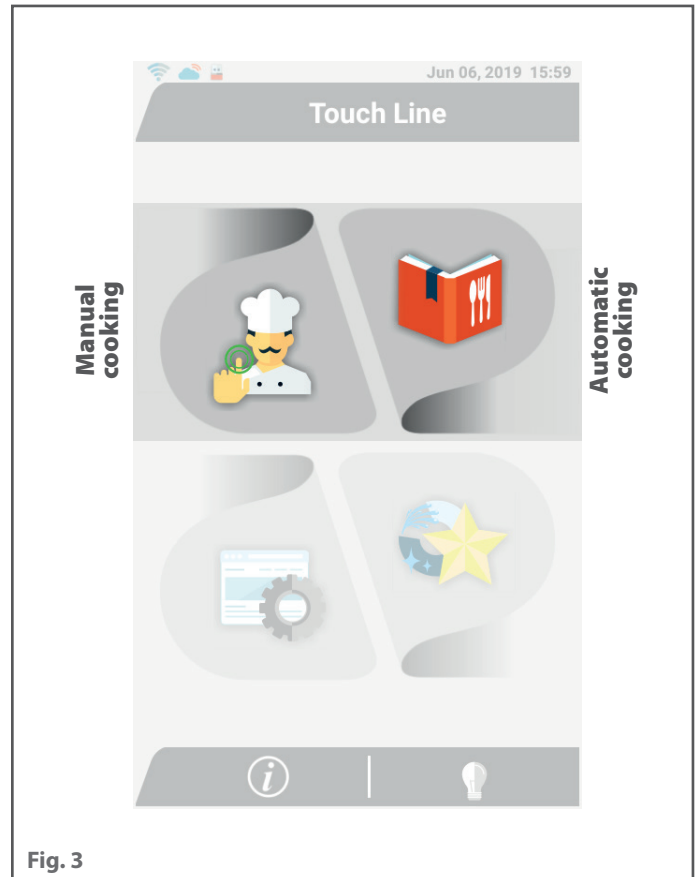


Fig. 3

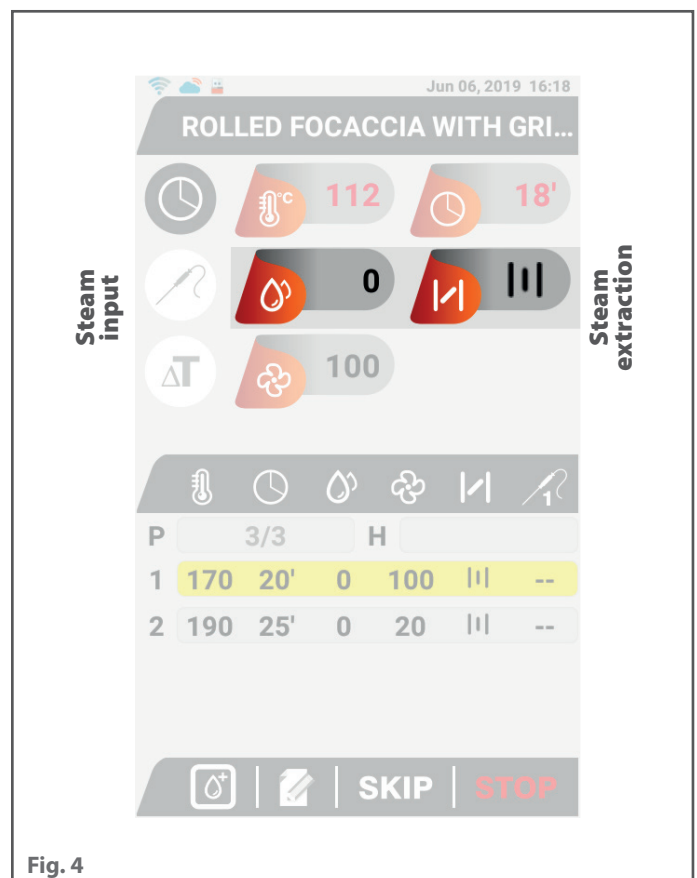
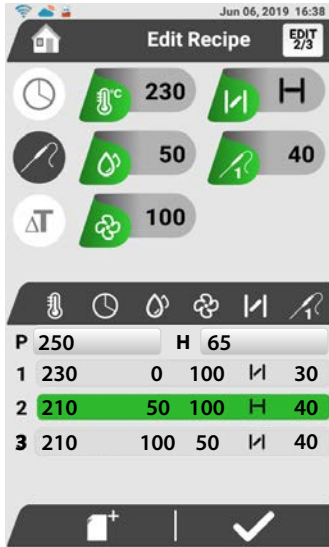


Fig. 4

4 COOKING STEPS

Each recipe can consist of a **minimum of 1 cooking step** and up to a **maximum of 10 steps** for better results, each with different cooking parameters + preheating (P) + a keep-warm step (H).
It is not necessary to use all the steps, for example just two or three can be used.




STEP P (preheating)	PHASE 1	PHASE 2	PHASE 3	STEP H (keep warm)
Preheat to 250°C	230°C core probe at 30°C humidity: 0% fans 100% vent partly open	210°C core probe at 40°C humidity: 50% fans 100% vent closed	210°C core probe at 40°C humidity: 100% fans 50% vent partly open	Keep warm at 65°C

5 HOW TO USE THE NEEDLE PROBE

During the cooking cycle, the needle probe detects the temperature at the core of the food. When the temperature reaches the factory-set value, or the value set by the user, this means the product is cooked.

- The needle probe must be inserted deep into the food being cooked. The probe head must reach the core of the food i.e. the innermost point, without piercing its way through the other side.
- Do not insert it into very fatty parts or near the bone.
- If the food you are cooking is relatively thin, insert the probe parallel to the oven tray.
- Keep the probe clean.

 Handle the probe with care because it is sharp and, after use, can be very hot.

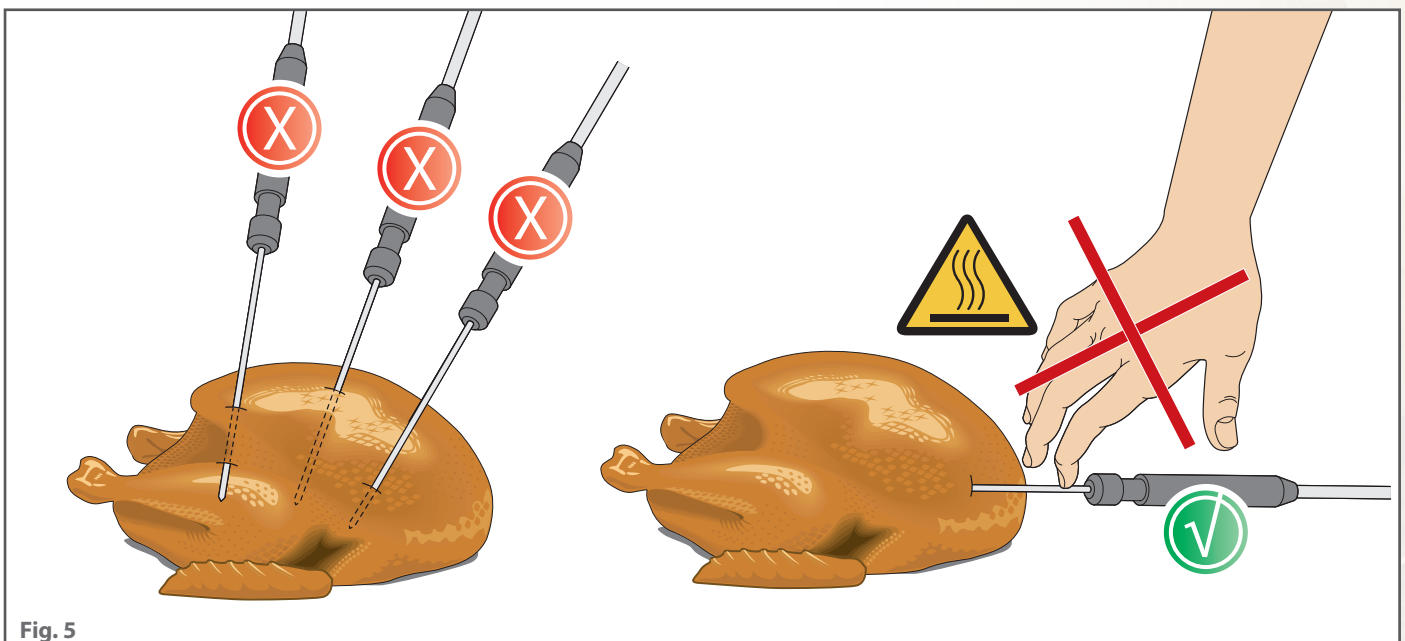


Fig. 5



The appliance is intuitive and simple to use.

In this manual we will guide you through the different features and functions of this appliance. This will ensure you always achieve the right results, and guarantee optimal performance and a long service life for your appliance.

A WHAT YOUR APPLIANCE CAN DO

The appliance you have purchased is suitable for:

- **cooking** food manually or following a recipe ▶ **page 14** (manual) - **page 24** (with a recipe)



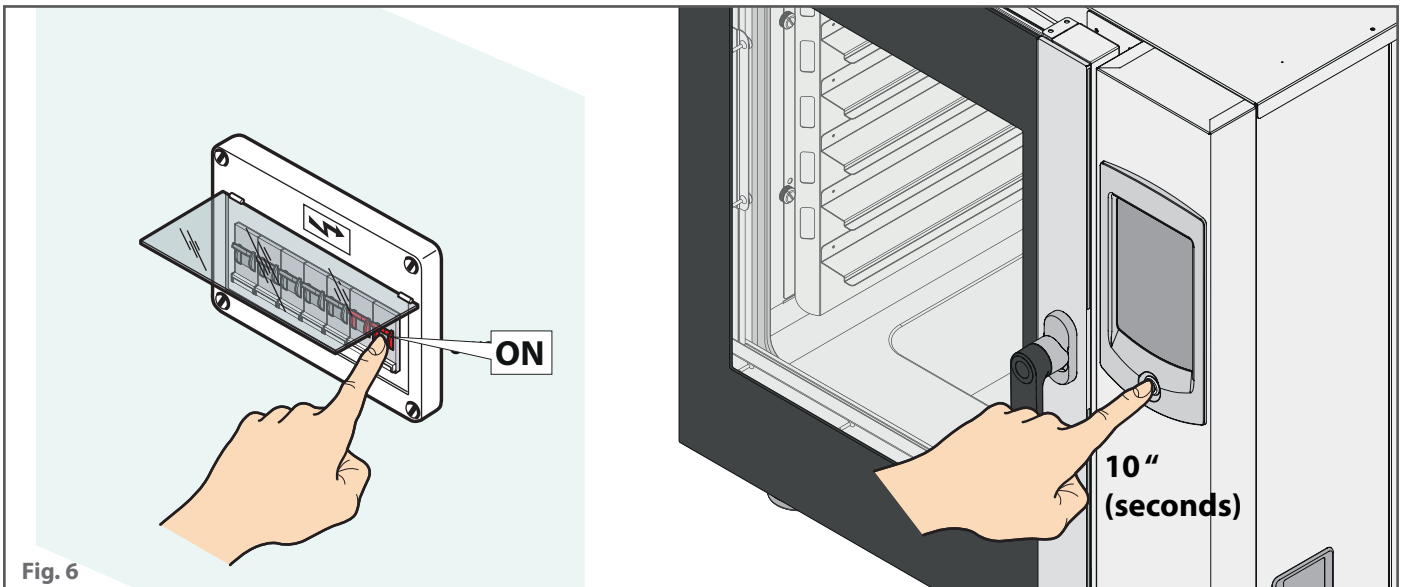
special functions: multitimer, recipe book, delayed start, cavity cooling function, MultilevelMix function (menu of the day), alarm, calendar and recipe import/import via USB, HACCP

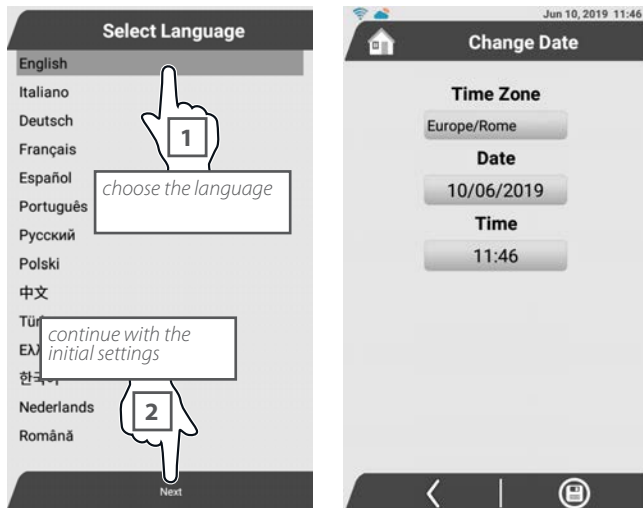
- **regenerating** chilled or frozen food with a set time or core probe ▶ **page 43**

- running cavity **wash** or rinse cycles ▶ **page 47**

- being connected to WIFI or the cloud, to send data to the server and download updates online.

B TURNING ON THE APPLIANCE AND THE DISPLAY





The first time you turn on the appliance, you are guided through setting the language and correct date and time.

If you then need to make any changes to the settings, follow the instructions on ► **page 36**

Fig. 7



What to do in the event of a blackout

If a cooking cycle is interrupted, once power has been restored, the cycle starts again from the beginning. If you do not think this is necessary, stop it by pressing the **“STOP”** button.


If a washing cycle is interrupted, once power has been restored, the cycle starts again from the beginning to prevent detergent residues that have not yet been washed off from contaminating the next cooking cycles.

C CONTROL PANEL

Your appliance is equipped with a large touchscreen control panel, which makes it quick and easy to use and to clean. When navigating and setting parameters only use your finger (which must be clean and dry); avoid using tools such as forks, spoons, etc.

Manual cooking: the user set the desire cooking parameters.

▶ for more details, see page 14




Cooking with recipes: use recipes pre-set by the manufacturer or previously stored by the user. The appliance can store up to 400 recipes, divided into categories (200 are already included and the user can add another 200).

▶ for more details, see page 24


Settings: the user can define some settings (e.g. the chosen language)

▶ for more details, see page 30



Special cycles
Access the appliance's 8 special cycles

▶ for more details, see page 42



Appliance system information

Turning the cavity light on and off

Fig. 8

On the righthand side of the appliances there is a small panel that enables access to the two sockets, one for a USB key and one for an optional second core probe.

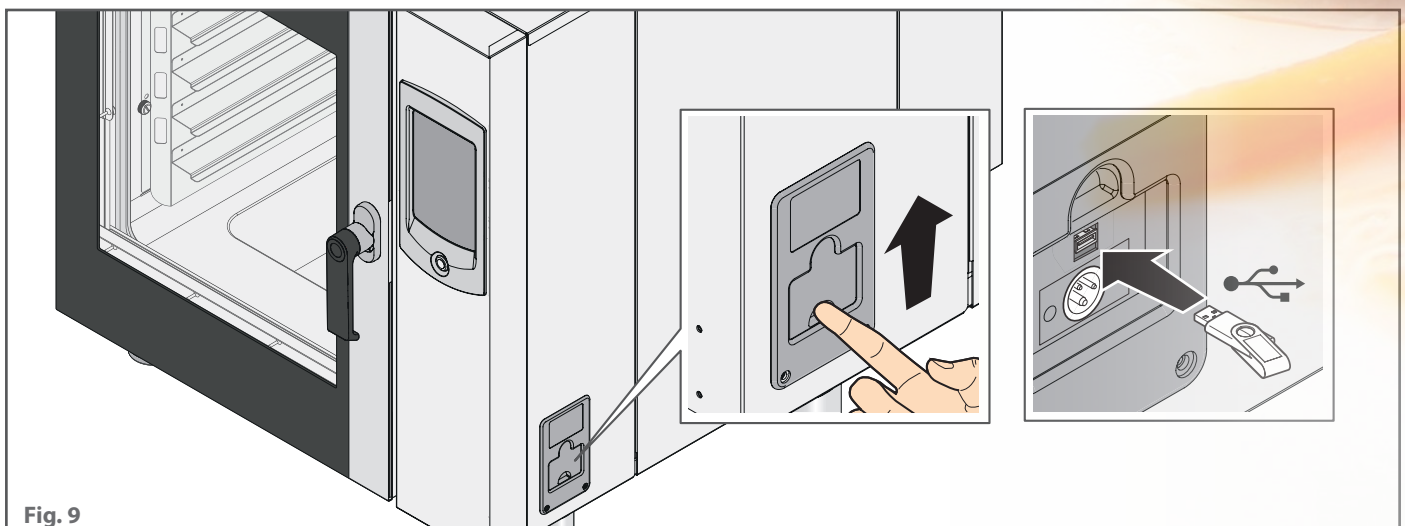


Fig. 9





MANUAL COOKING

For this type of cooking, the user sets the desired cooking parameters for one or more cooking steps:

- **cooking duration** (with set time or probe)
- **temperature**;
- **humidity** input/extraction;
- fan **speed**.

After having set the cooking parameters (duration, time, etc.), you can:

- directly start the cooking: at the end of cooking the set parameters will NOT be saved;
- save the cooking cycle set and then start it: at the end of the cooking cycle, the parameters are saved and the cycle can be used again in the future, without having to set the parameters each time.



Types of cooking cycle

convection cooking: the food is cooked thanks to the **dry heat** generated by the resistors. Fans (see ► on page 19) are used to distribute the hot air evenly in the cavity.

Where needed, with this type of cooking you can manually inject humidity in the cavity (see ► on page 18) or open the vent to release the humidity generated by the food being cooked (see ► on page 18).

steam cooking: food is cooked using the **steam** that is injected into the cavity. To ensure excellent results, the humidity value needs to be set to "100%" (see ► on page 18). Steam cooking is ideal for all those dishes requiring delicate cooking or to pasteurize creams.

combined cooking: food is cooked using the **high temperature** created by the heating elements and associated with **the steam** injected automatically into the cavity.


manual cooking index

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HOW TO SET A MANUAL COOKING CYCLE

A Setting preheating

 Preheating is optional but recommended to achieve the best cooking results (except for particular recipes which must begin with the oven cold). **Preheating must be carried out with the appliance EMPTY.** To cancel out the heat loss when opening the door to put foods inside the cavity, preheating cycle is recommended at a temperature of at least 30°C above the temperature set for cooking. During preheating, the fans do not invert the direction of rotation, so as to reach the set temperature more quickly. Preheating can be run before every a manual cycle or program.

► Preheating settings

► Fig. 10

- 1** Press "P".
- 2** You can choose between 4 preheating values according to the type of load: press the "+" or "-" buttons or drag the slider bar to set the value.
NO= no preheating
1\3= minimum load
2\3= medium load
3\3= full load

- 3** Press "✓" to confirm or "✕" to exit the settings without saving.
 During preheating, a screen (**Fig. 11**) warns that you must wait before putting food in the cavity (*preheating*).
 When the set preheating temperature is reached, you will here an intermittent beep and see the **Fig. 12** (*insert food*): you can now put the food to be cooked in the oven.
 The temperature is kept stable until the door is opened, then the cooking cycle will start automatically, according to the set steps.
 A preheating cycle in progress can always be cancelled by pressing "✕".

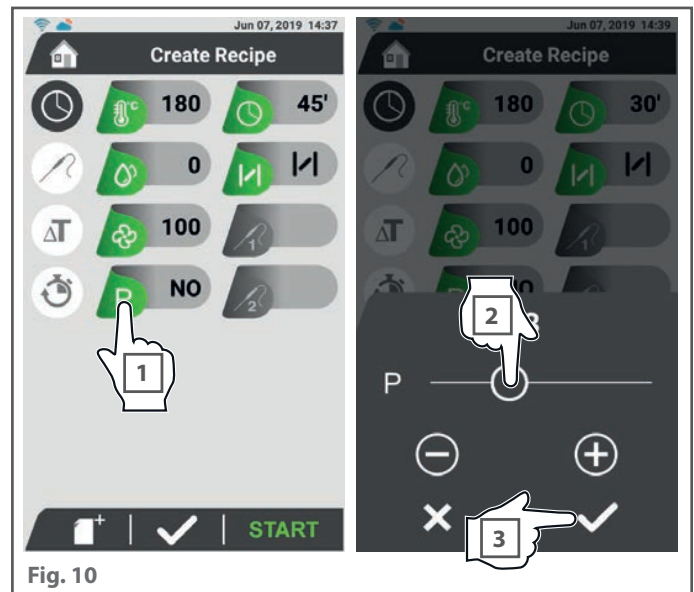


Fig. 10

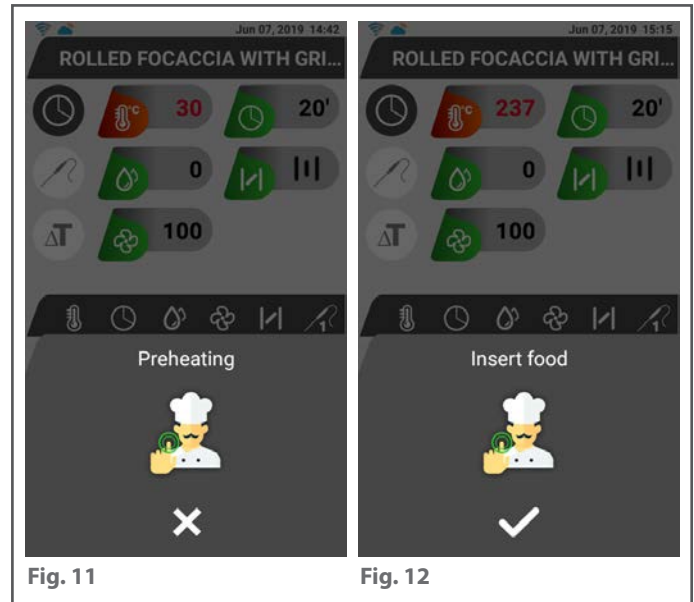


Fig. 11

Fig. 12

B Setting the cooking temperature

► Fig. 13

- 1** Press the "thermostat" icon.
- 2** Press the "+" or "-" buttons (increases one unit at a time) or drag the slider to set the desired value (20°C to 280°C / 68°F to 536°F).
- 3** Press "✓" to confirm or "✕" to exit the settings without saving.

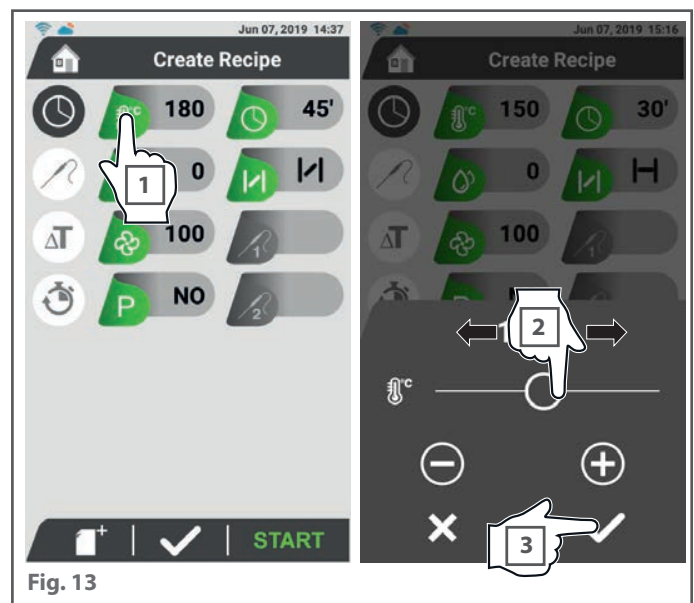



Fig. 13

C Setting the duration of the cooking cycle

► Fig. 14

 By selecting one of the three modes, the appliance deactivates the fields that do not need to be set; for example, if you select the core probe, the "time" field becomes inactive.

Cooking duration can be set:

- by entering a **cooking time**: cooking ends when the time set by the user expires;
- using the **core probe**: the cooking cycle ends when the core temperature set by the user is reached. For information on how to use the probe correctly, please read page 8.
- using the **Delta T function**: the cooking cycle ends when the core temperature set by the user is reached.

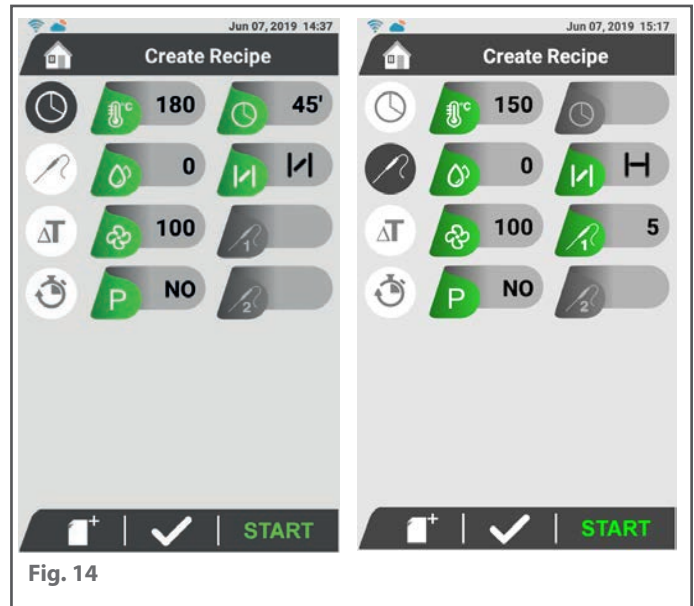


Fig. 14



Cooking with Delta T

By definition, Delta T is the difference between the product **core temperature** and the temperature in the **cooking** cavity. Thanks to its advanced technology, the oven keeps the temperature difference between the cavity and the food core (set Delta T) constant **at all times** until the set core temperature is reached.

This type of cooking does not aggressively expose the product to excessively high temperatures, and can be used for cooking medium-to-large sized pieces of meat (e.g. roasts or ham). Cooking times are long but there are multiple benefits, for example minimum weight loss.

Example

You want to cook a piece of ham and you set:

- core temperature of **68°C**
- Delta T **10°C**

When cooking starts, if the temperature inside the ham (as measured by the needle probe) is **10°C**, the oven maintains the temperature in the cavity at **20°C** ($20^{\circ}\text{C} - 10^{\circ}\text{C} = 10^{\circ}\text{C}$, set Delta T).

When the temperature at the product core reaches 60°C, the oven is operating at 70°C. After this point, the temperature starts to drop slowly to align with the set core temperature, and continues until a balance is reached between the temperature in the cavity and the temperature at the core of the product.

When the needle probe detects that the temperature at the core of the food has reached **68°C**, cooking is stopped.



► Timed configuration

► Fig. 15

- 1 Press the **"cooking time"** icon.
- 2 Press the **"time"** icon.
- 3 Press the **"+"** or **"-"** (increases one unit at a time) or drag the slider bar to set the desired value (from 0.01, one minute, to 9:59, nine hours and fifty-nine minutes): press the **"∞"** symbol if you want the appliance to work continuously.
- 4 Press **"√"** to confirm or **"x"** to exit the settings without saving.

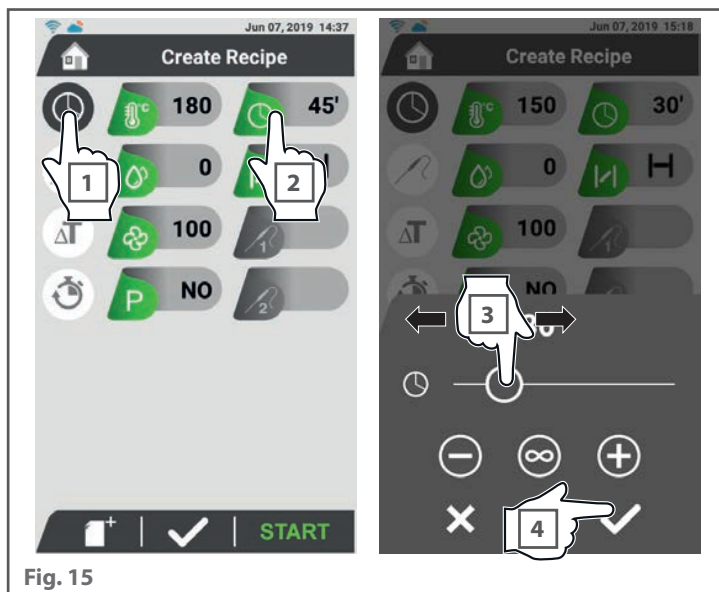



Fig. 15

► Configuration with core probe

► Fig. 16

- 1 Press the **"core probe"** icon.
- 2 Press the **"needle probe 1 temperature"** icon.
- 3 Press the **"+"** or **"-"** buttons (increases one unit at a time) or drag the slider to set the desired core temperature (5°C to 100°C).
- 4 Press **"√"** to confirm or **"x"** to exit the settings without saving.

 You can use a second core probe (optional), to be requested from the manufacturer. Connect it to the relevant socket behind the small panel on the right-hand side of the appliances. In this case, set the values as you did for the standard probe.

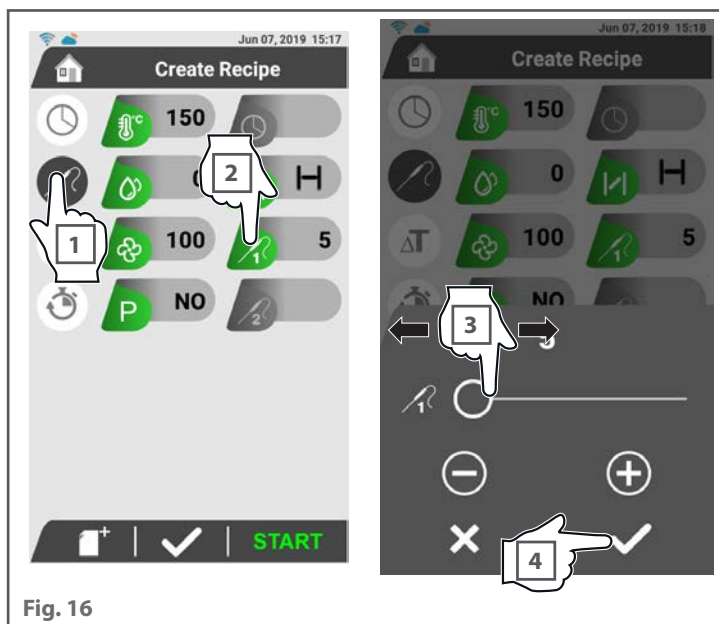


Fig. 16

► Setting with Delta T function

► Fig. 17

To use this mode, set:

- the **temperature** of the **needle probe** (when reached, cooking ends);
- the **Delta T** which the appliance should maintain (Delta T = the difference between the temperature in the cavity measured by a probe and the temperature measured by the needle probe).

- 1 Press the **"Delta T"** icon.
- 2 Press the **"needle probe 1 temperature"** icon.
- 3 Press the **"+"** or **"-"** buttons (increases one unit at a time) or drag the slider to set the desired core temperature (5°C to 100°C).
- 4 Press **"√"** to confirm or **"x"** to exit the settings without saving.
- 5 Press the **"Delta temperature"** icon.
- 6 Press the **"+"** or **"-"** buttons (increases one unit at a time) or drag the slider to set the desired core temperature (5°C to 90°C).
- 7 Press **"√"** to confirm or **"x"** to exit the settings without saving.

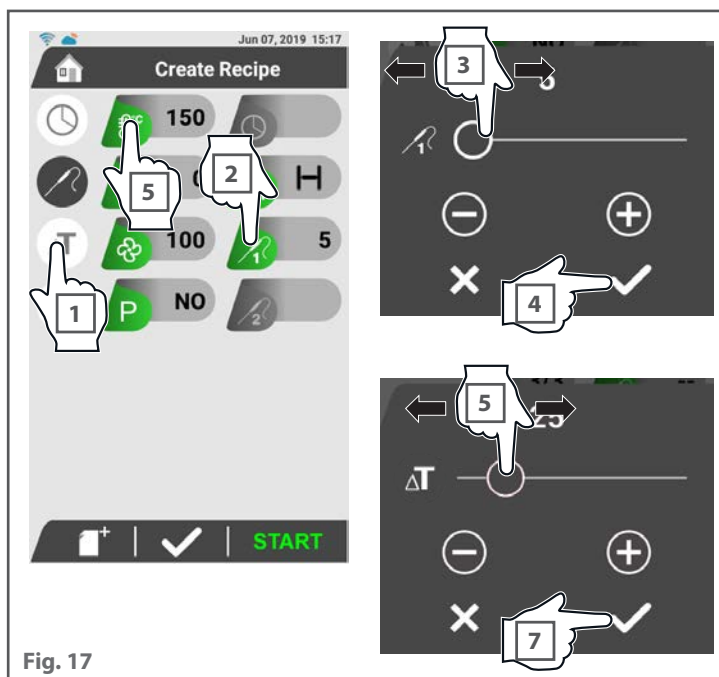


Fig. 17

D Setting the cavity humidity

► Fig. 18

- 1 Press the “humidity” icon.
- 2 Press the “+” or “-” buttons (increases 10 units at a time) or drag the slider to set the desired value.
You can choose from 11 values from 0 to 100:

Value on display	Percentage of steam in the cavity
0	0%
10	10%
20	20%
30	30%
40	40%
50	50%
60	60%
70	70%
80	80%
90	90%
100	100%

Each value represents the percentage of humidity inside the cooking cavity.

- 3 Press “✓” to confirm or “✕” to exit the settings without saving.

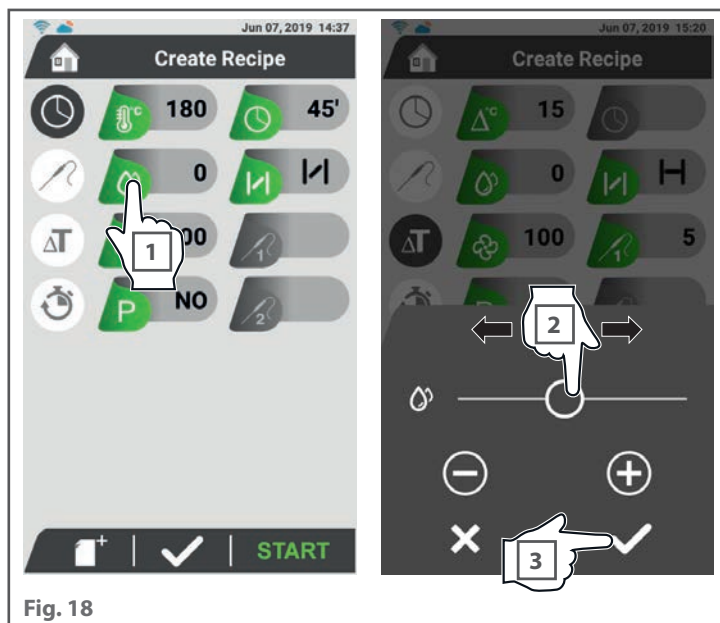


Fig. 18

E Setting the position of the vent

► Fig. 19

- 1 Press the “flue” icon.
- 2 Press the “+” or “-” buttons or drag the slider bar to set the desired mode:

	flue fully closed
	flue partly open
	flue fully open

- 3 Press “✓” to confirm or “✕” to exit the settings without saving.

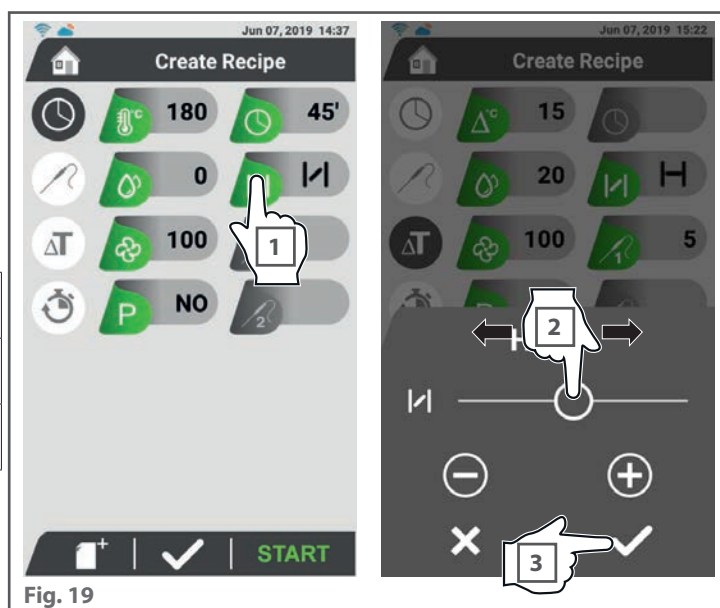


Fig. 19

F Setting the fan speed

► Fig. 20

- 1 Press the “fans” icon.
- 2 Press the “+” or “-” buttons (increases 10 units at a time) or drag the slider to set the desired value.
- 3 Press “√” to confirm or “x” to exit the settings without saving.

Value on display	Fan speed percentage
0	0%
10	10%
20	20%
30	30%
40	40%
50	50%
60	60%
70	70%
80	80%
90	90%
100	100%

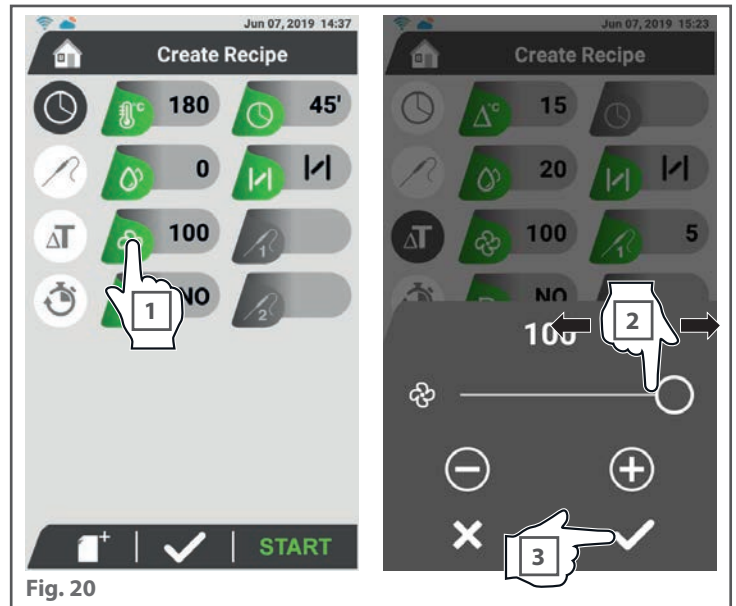



Fig. 20

G Adding additional cooking steps

After having set cooking step “1” as explained in the previous sections, you can set more cooking steps.

 For more information about the cooking steps, see page 8

► Fig. 21

- 1 Press the “add step” icon: a screen will appear.
- 2 The bottom part summarises the step “1” cooking parameters; the top part is used to set the step “2” parameters as normal.
- 3A Press the “add step” icon to set cooking step “3”.
- 3B Press the “√” to confirm the settings and end recipe programming.

To delete the last set cooking step, press and hold it for a few seconds, then tap the bin icon that appears.

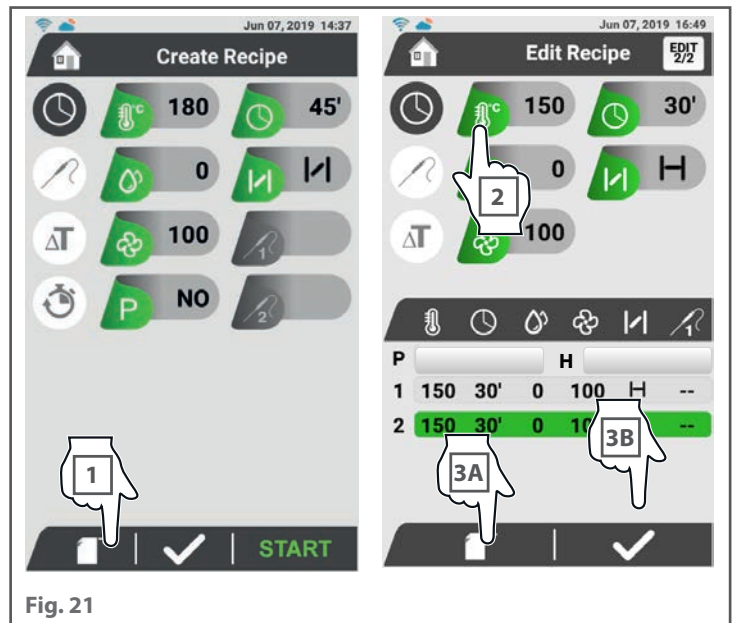


Fig. 21

Special function: Multitimer

Using this special function, products requiring different cooking times but in the same conditions (temperature, humidity, etc.) can be inserted in the cavity at the same time. The appliance will keep the set parameters infinitely and up to 10 timers can be set to notify you when each dish is ready.

► Fig. 22

- 1 Press the **"multitimer"** icon.
- 2 Set the cooking parameters as explained in the previous sections. You can set: the cooking temperature, humidity, vent opening, fan speed and preheating, but not the duration as the appliance operates continuously.
- 3 Pressing the **"START"** icon: the cooking cycle starts with the set parameters. Where preheating is required, wait until preheating has finished. Otherwise, put the trays in the oven.
- 4 Press the icon for each timer to set the cooking time. We recommended setting timer 1 for the tray at the top of the appliance, timer 2 for the tray below and so on. This helps the user to know which tray needs to be taken out when the timer sounds (for example, when timer 2 sounds, take out the second tray down).
- 5 When a timer expires, a beep notifies the user that the corresponding tray needs to be taken out. When the door is opened and closed, the expired timer is reset. To stop continuous appliance operation, press the **"STOP"** icon.

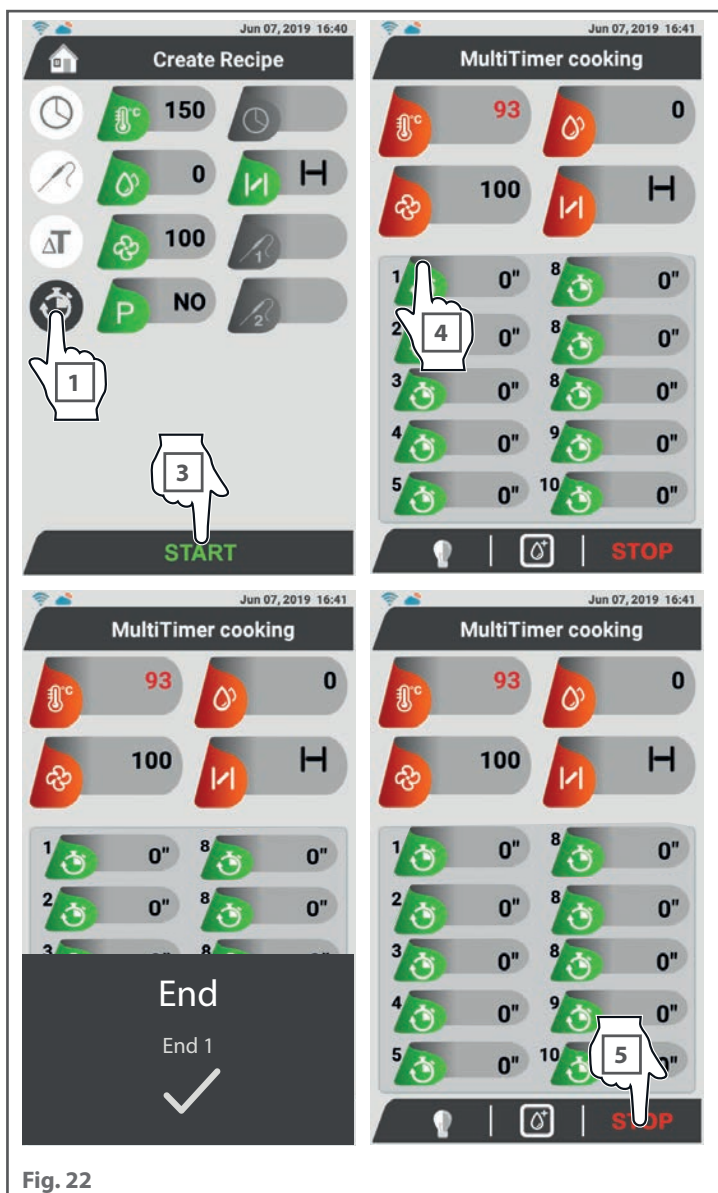


Fig. 22

H Starting the cooking cycle or saving the set recipe

After having set the cooking parameters (duration, time, etc.), you can:

- 1 ► Fig. 23 start cooking immediately: at the end of cooking cycle, the set parameters will NOT be saved;
- 2 ► Fig. 24 save the cooking cycle set and then start it: at the end of the cooking cycle, the parameters are saved and the cycle can be used again in the future, without having to set the parameters each time. To call up a saved recipe, go to the "Recipe book" section – see page 24.

In both cases, after pressing the **"START"** button the cooking cycle starts immediately with the set parameters or, where preheating is required, the relevant screens are shown. Where preheating is required, wait until preheating has finished before putting the food in the oven.

 For more information on preheating, please read page 15

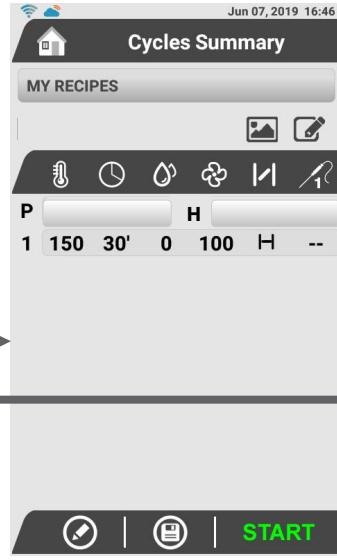
 During a cooking cycle, you can **always change the recipe parameters** or manually add humidity: these changes are temporary and are not saved.

Start the cooking cycle

COOKING WITH ONE COOKING STEP



Summary screen of all the set cooking parameters



Screen that shows during cooking



start cooking

Use this to make changes to the recipe

Save the recipe: see Fig. 24

start cooking

Inject steam into the cavity until the button is released

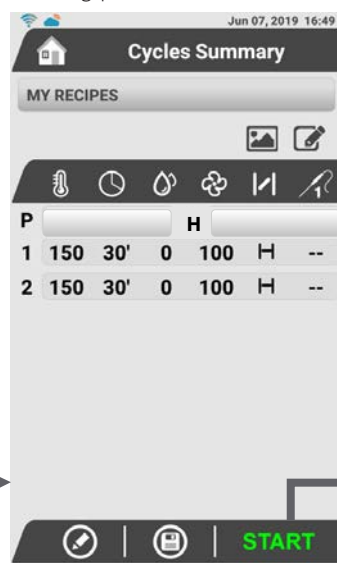
Stop the cooking cycle in progress

Switches on the light in the cavity

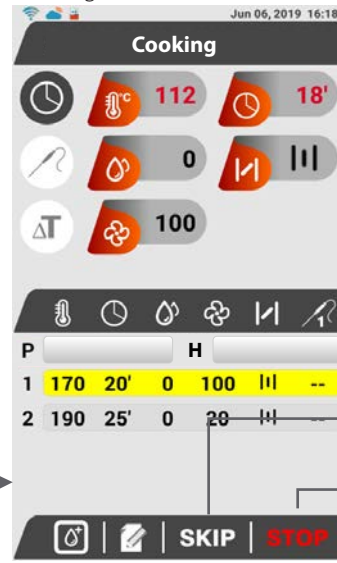
COOKING WITH MULTIPLE COOKING STEPS



Summary screen of all the set cooking parameters



Screen that shows during cooking



Use this to make changes to the recipe

Save the recipe: see Fig. 24

start cooking

Skip the current step

Stop the cooking cycle in progress

Read the recipe notes

Inject steam into the cavity until the button is released

Fig. 23

Save the set cooking and then start cooking

2

COOKING WITH ONE COOKING STEP

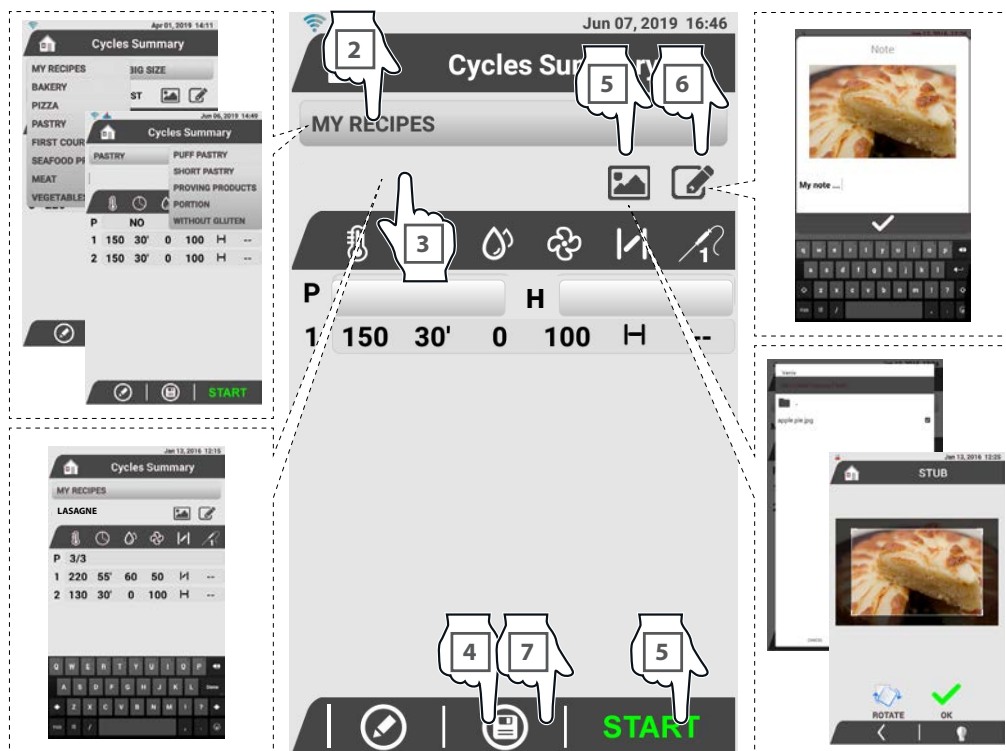


COOKING WITH MULTIPLE COOKING STEPS



Choose the category and subcategory where you want to save the recipe (e.g. category: MEAT, subcategory: CHICKEN)

Assign personal comments to a recipe (e.g. really soft cake)



Assign a name to enter the recipe: enter the name using the keyboard that appears and finish by tapping "Done"

start cooking

Assign an image to the recipe: the image is taken from your USB stick

Fig. 24

I Cooking complete

If the cooking cycle has been set:


- by entering a **cooking time**: it ends when the time set by the user expires;
- using the **core probe**, the cycle ends when the core temperature set by the user is reached;
- using the **Delta T function**, the cycle ends when the core temperature set by the user is reached, see page 16.


► Fig. 25


The cooking cycle can be stopped earlier by pressing the **"STOP"** button. In this case, a screen is displayed requesting confirmation to stop the cooking cycle: press **"√"** to confirm or **"x"** to cancel.

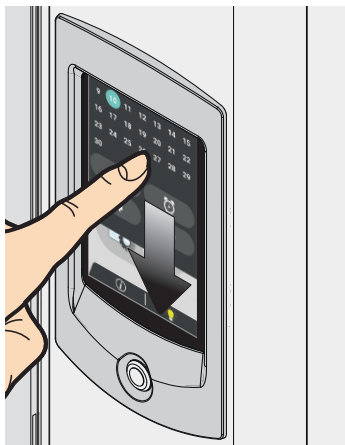
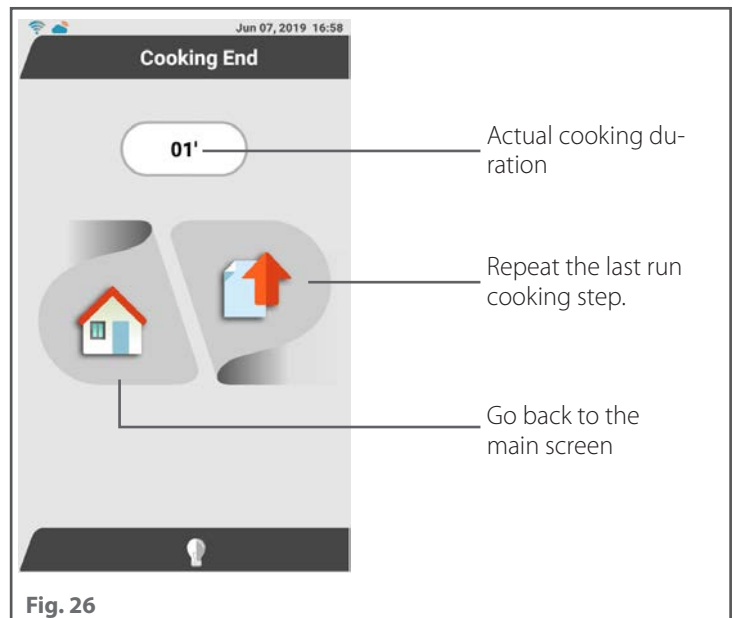
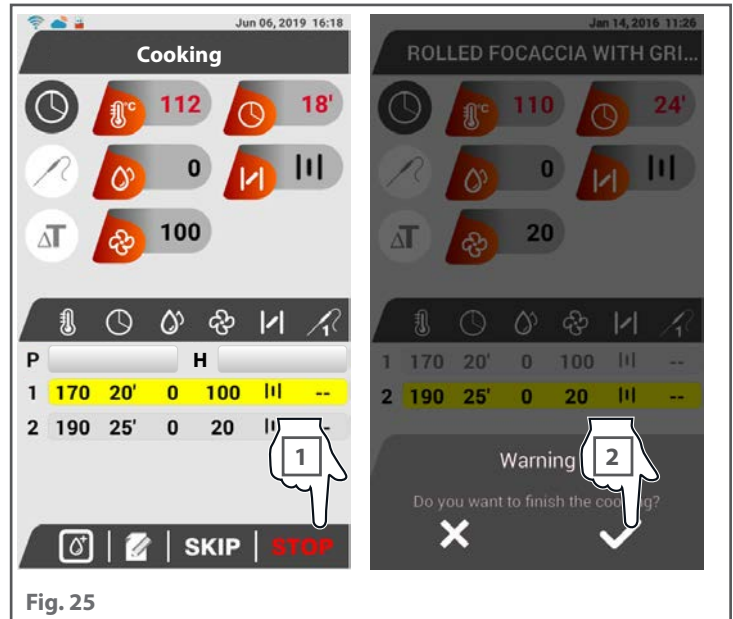
► Fig. 26

When the cooking cycle ends, the screen shown to the side appears and a beep sounds for approximately 5 seconds. Wear appropriate protective thermal clothing (PPE) such as oven gloves to move containers, accessories and other objects inside the oven cavity.

 **While cooking and until fully cooled, the external and internal parts of the appliance may be extremely hot (temperature above 60°C/140°F). To avoid the risk of burning yourself, do not touch parts marked with this symbol. Be extremely careful when removing trays from the cavity, especially if they contain liquids.**

 If you want to run another cooking cycle at a lower temperature in the cavity, the "Cavity cooling" function is available – see page 46.

 If you want to turn the light on/off during cooking, access the hidden menu.





COOKING WITH A RECIPE

In this section, you can find recipes preset by the manufacturer or previously stored by the user by saving the manual cooking cycles set. The appliance can store up to 400 recipes, divided into **categories** and subcategories (200 are already included and the user can add another 200).

The screenshot shows a 'Recipe book' app interface with a dark header containing a home icon and the title 'Recipe book'. The date and time 'Jun 07, 2019 16:59' are displayed in the top right. The main area features a grid of recipe categories, each with a representative image: Bread (loaves and rolls), Patisserie (pastry), Pasta and rice dishes (steamed and au gratin), Vegetables (steamed, au gratin, oven baked), Pizza (whole and single portions), Fish products (whole fish, fillets, shellfish, molluscs), Meat (chicken, turkey, pork, beef, derivatives, fowl/game), and Special cycles (MultilevelMix, user recipes). At the bottom, there is a navigation bar with icons for back, home, favourites (star), and search (magnifying glass).

Bread
Large bread loaves, medium-sized bread, single rolls, gluten free

Patisserie
Puff pastry, shortcrust pastry, dough, single portions, gluten free

Pasta and rice dishes
Steamed, au gratin

Vegetables
Steamed, au gratin, part-processed, oven baked

Pizza
Pizzas, focaccias and single portions

Fish products
Whole fish, fillets of fish, shellfish, molluscs

Meat
Chicken, turkey, pork, beef, derivatives, fowl/game

Special cycles
MultilevelMix, user recipes

Recipe **"search"** field (type in the name to find a recipe)

A list of all the recipes marked as **"favourites"** appears

Return to the previous screen

cooking with a recipe index

A	Searching for a recipe	25
B	Starting a stored recipe	27
C	Copying or duplicating a saved recipe	28



A Searching for a recipe

There are three ways to search for a recipe (in the example the user is searching for the rustic loaf with herbs recipe):

- opening the **category** (pane) and subcategory (medium size) where you think the recipe might be and searching for it in the list that is displayed;
- using the **"favourites"** function, if the recipe you want to use was previously marked as a favourite;
- using the **"search"** function, if you remember the name of the recipe.

► Search by category

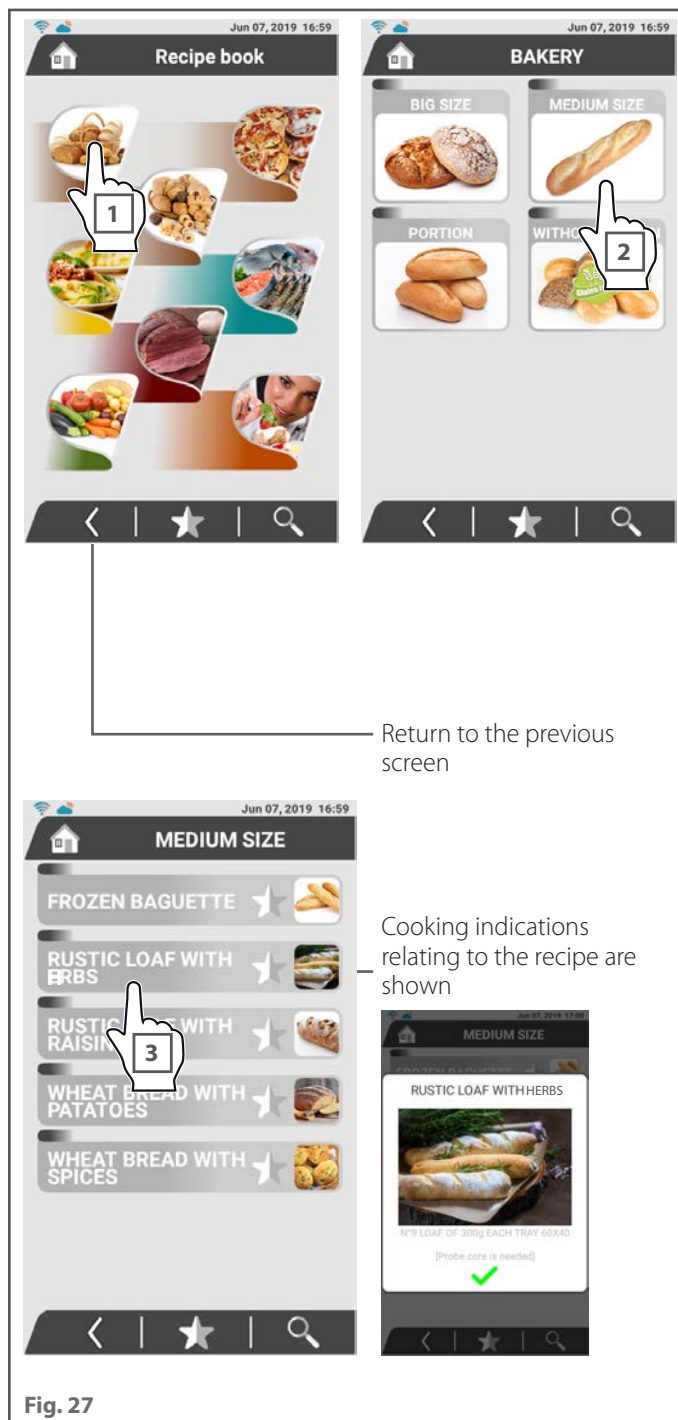
► Fig. 27

► Search with the "favourites" function

► see next page


► Search with the "search" function

► see next page



► Search with the “favourites” function

► Fig. 29

 To use this function, the recipe you want to use must have previously been marked as a favourite (see ► Fig. 28).


Tap the “**star**” button: a list of all the recipes marked as “**favourites**” appears reducing the search field.

You can also search the list by name or recipe.

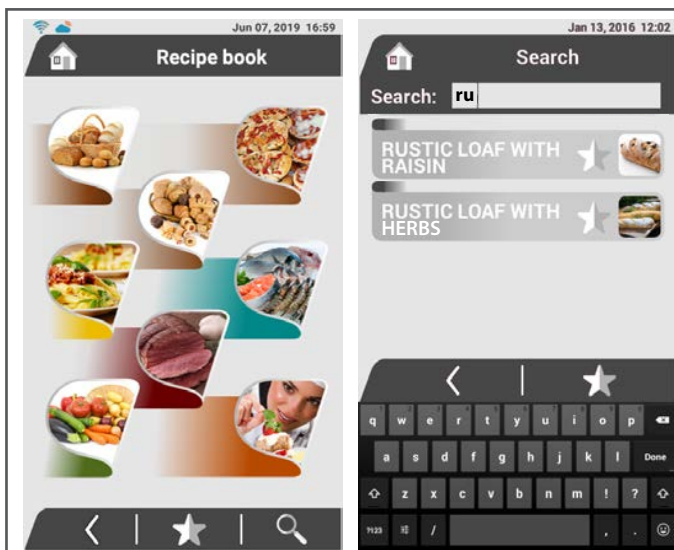


► Search with the “search” function

► Fig. 30

 To use this function, you need to remember the name of the recipe.

Tap the “**search**” button and enter the name or first letter of the desired recipe: a list of all the recipes with that name is shown, reducing the search field.



“**search**” field: search for a recipe by name

Fig. 30

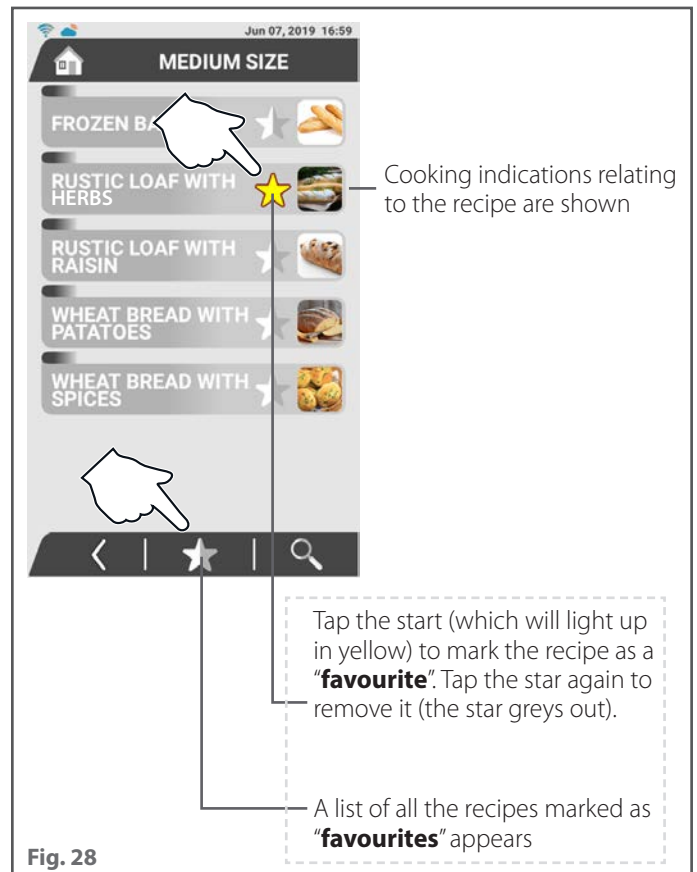
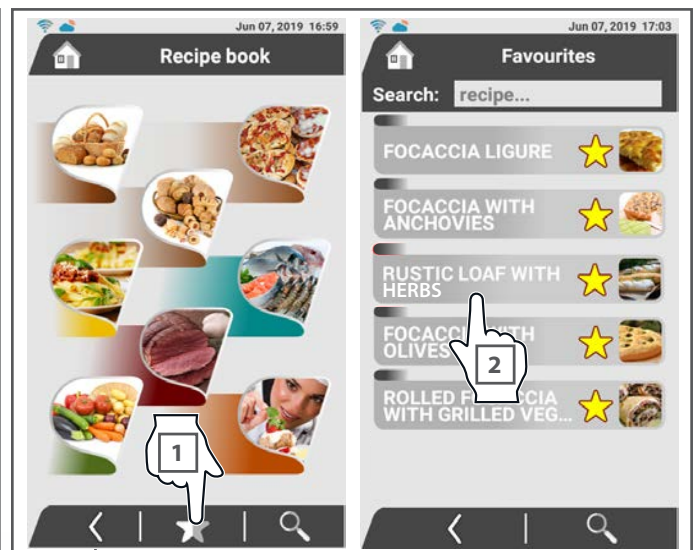


Fig. 28



A list of all the recipes marked as “**favourites**” appears

Return to the previous screen

Fig. 29


B Starting a stored recipe

► Fig. 31


- 1-2 Search for the recipe you want (see page 25).
- 3 Tap the name of the recipe: a screen summarising the cooking parameters is displayed.
- 4 If the recipe parameters meet your requirements, start the recipe by pressing the "START" button. The cooking cycle starts immediately with the set parameters or, where preheating is required, the relevant screens are shown. Where preheating is required, wait until preheating has finished before putting the food in the oven.

► Fig. 31 - Fig. 32

- 5 If the recipe cooking parameters are NOT suited to your requirements, the recipe can be changed PERMANENTLY. This means that the original saved recipe will be replaced by the changed recipe. The original recipe cannot then be recovered.

 **If you do not want the changes to be permanent, duplicate the recipe and modify the copy, preserving the original recipe (see point C).**

The changes to the recipe are made as a normal setting (see the "Manual cooking cycle" section on page 14).

 **If you want to turn the light on/off, access the hidden menu.**

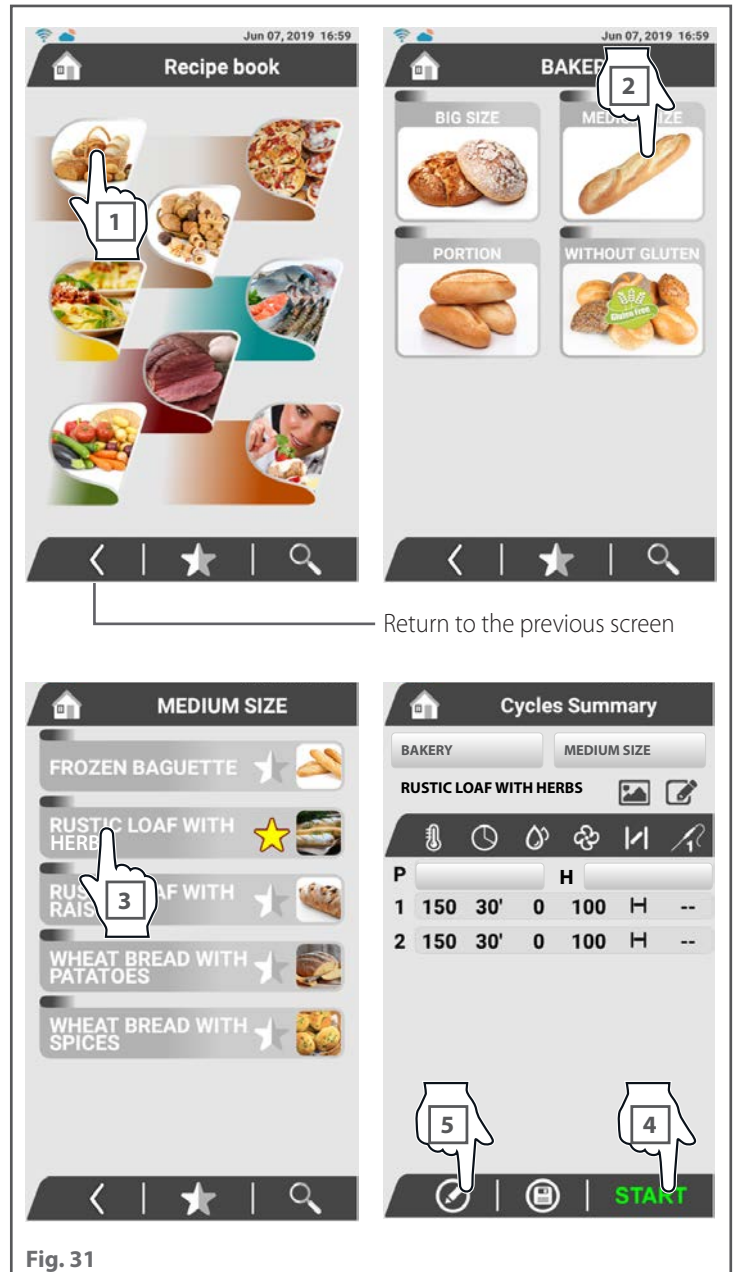
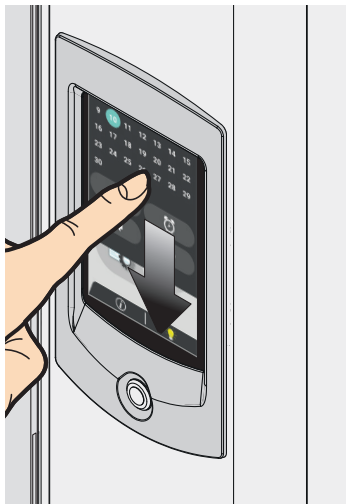


Fig. 31

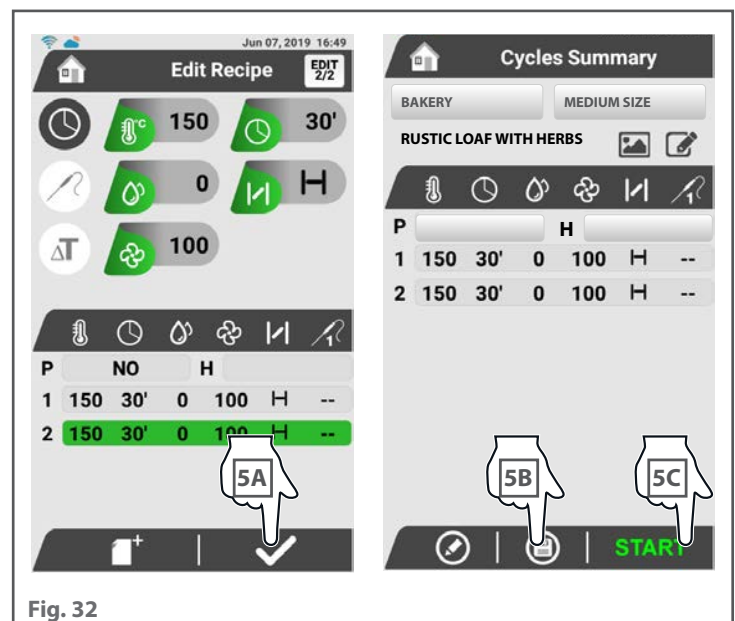


Fig. 32

C Copying or duplicating a saved recipe

► Fig. 33

1-2 Search for the recipe you want to duplicate or delete as explained on page 25.

3 Press the recipe name and hold for **approximately 5 seconds** – two icons will appear:

- +** duplicate the recipe: you can now give the new recipe a name and set the recipe parameters according to need, without altering the original recipe;

- 🗑️** delete the recipe (in this case, a screen prompts you to confirm deletion).

4 Press “✓” to confirm or “✗” to exit the settings without saving.

📌 If you want to recover a deleted recipe, you can do this by following the procedure on page 39



Fig. 33



SETTINGS

From this screen, you can access all the appliance settings.



Using a USB stick
Manage a series of operations using a USB stick
▶ for more details, see page 31

Network settings
Setting the Wi-Fi and the cloud
▶ for more details, see page 32

Alarm history
Show the list of active alarms
▶ for more details, see page 34

Device options
Setting the date/time and language
▶ for more details, see page 36

HACCP
▶ for more details, see page 38

Info
This provides information about appliance consumption and usage
▶ for more details, see page 38

Recover deleted recipes
Recover deleted recipes
▶ for more details, see page 39

Settings area
Password-protected area; enter the setup password to enter
▶ for more details, see page 39

Switches on the light in the cavity
Return to the previous screen

settings index

A	Using a USB stick	31
B	Network settings	32
C	Alarm history	34
D	Device options	36
E	HACCP	38
F	Info	38
G	Recover deleted recipes	39
H	Setup	39


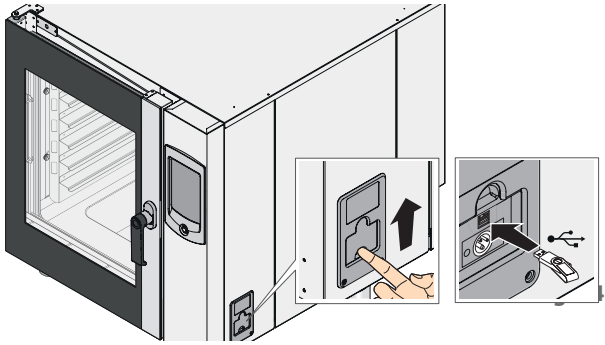
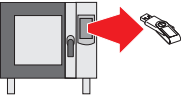


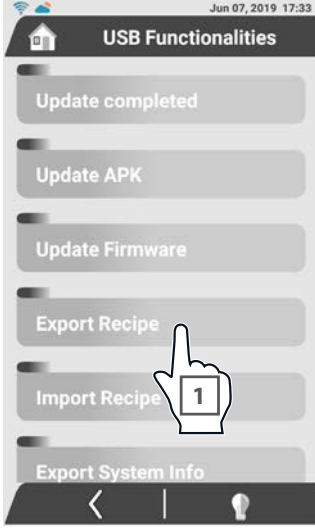
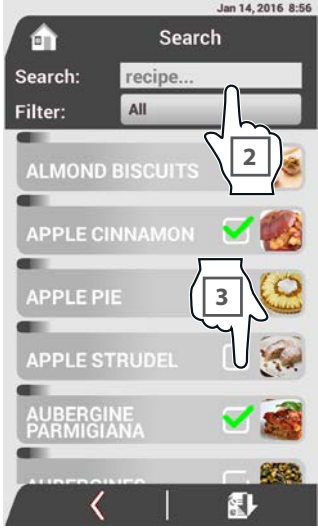
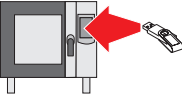


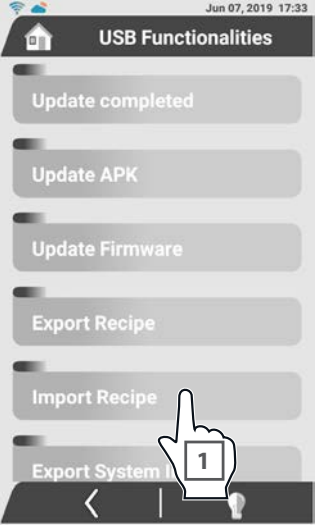
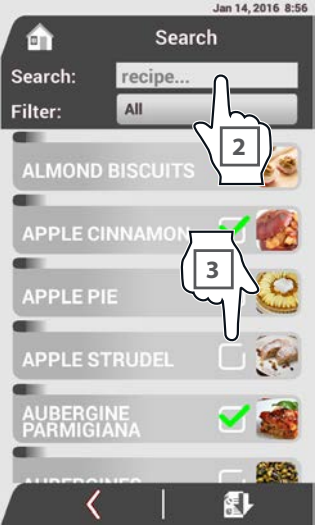


A Using a USB stick

► Fig. 34

Insert a USB stick in the port on the right-hand side of the appliance; if you are using your own USB stick, it must be FAT32 formatted.

1 On the main screen, tap the “USB” icon: a screen with various submenus will show – for more information, please refer to the table.

Menu name	What it does	Notes
Update: Complete APK Firmware	<p>Install an update sent by the manufacturer from a USB stick to the appliance, according to the type of update received. The file name has the suffix: .vxu -> select “update complete” .apk -> select “update apk” .ucjb -> select “update firmware”</p> <p> If you are using your own USB stick for the update, it must only contain the update file.</p>	
Export recipes: 	<p>Export recipes from the oven memory ► to a USB stick</p> <ol style="list-style-type: none"> 1 Tap “Export recipe” 2 Selecting recipes to export: the recipes marked with “✓” will be exported to the USB stick. 3 Tap the “export” icon  to start exporting. <p> If you are using your own USB stick, it must contain one single file.</p>	 
Import recipes: 	<p>Import recipes from a USB stick ► to the oven memory</p> <ol style="list-style-type: none"> 1 Tap “Import recipe” 2 Select recipes to import: the recipes marked with “✓” will be imported to the oven memory 3 Tap the “import” icon  to start importing. <p> If you are using your own USB stick, it must contain one single file.</p>	 
Export System Info:	Export a file that contains information on the appliance, useful for service calls.	

B Network settings

In this section, you can connect the device to the Wi-Fi or to the cloud, so that the oven can send data to the server and download updates online.

Make sure that the access point is configured according to one of these security protocols which are managed by the Wi-Fi:

- WEP 64/128
- WPA TKIP
- WPA2 AES
- WPA2 PSK
- WPA2 Mixed Mode
- EAP TLS
- PEAPv0

► Connect the oven to the Wi-Fi

► Fig. 35

To connect the oven to the Wi-Fi:

- 1 Tap **"WI-FI"**.
- 2 Set the device to "ON".
- 3 Wait for network availability.
- 4 Select your chosen network.
- 5 Enter a **password** using the keyboard, if necessary. The signal quality is shown on the screen (*signal strength*) and there is an option to set up some advanced settings (*Show advanced options*).
- 6 Confirm with **"connect"**
- 7 Confirm with **"next"**
- 8 Wait for a few seconds for the device to connect: you can check that connection was successful via the **"Test Wi-Fi connection"** section.

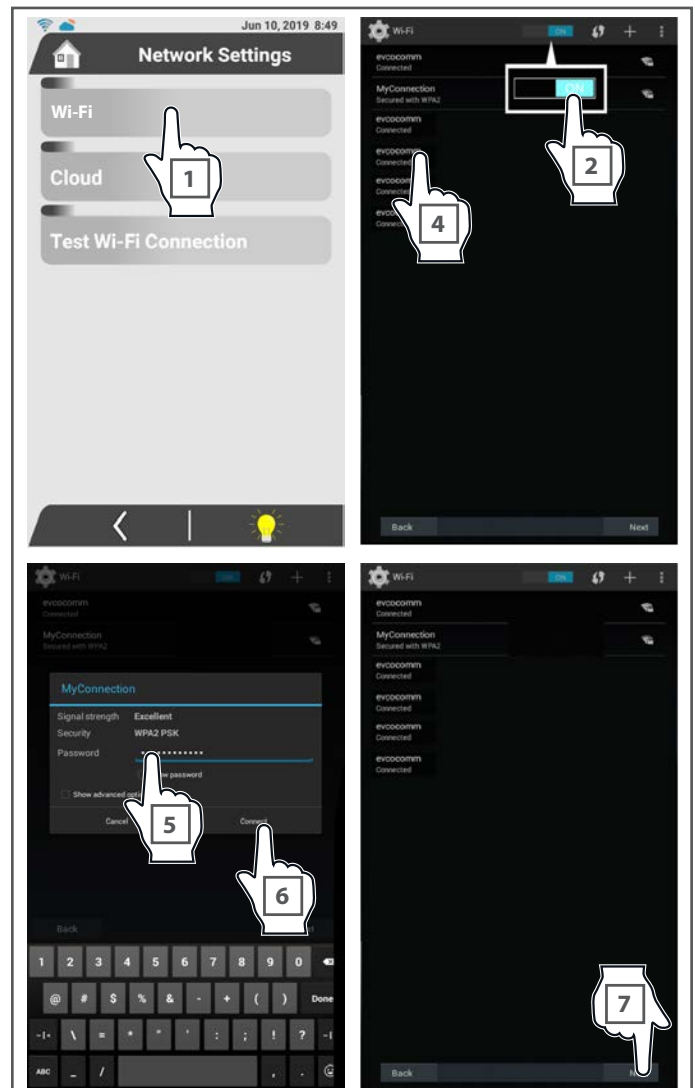


Fig. 35

► Connect the oven to the cloud

► Fig. 36

Connect to a new network (► see section “Connect the oven to the Wi-Fi” on page 32).

To connect the oven to the cloud:

- 1 Tap “Cloud”.
- 2 Set “Cloud activation” to “ON” to connect the oven to the cloud and make use of all of the services it offers.
- 3 Use the keypad to enter the “Api Key” code which the retailer has (please contact your installer).
- 4 After entering the code, tap “Done”.
- 5 Fill in the screen shown with your data:

Italian	English	Example
nome cognome	First name Surname	John Smith
società	Company	Lambert's Restaurant
indirizzo	Address	13 Leeds Road, Leeds
regione	Region	West Yorkshire
stato	State	Italy
Email	Email	p.bianchi@xxxx.it
categoria	Category	Restaurant
fuso orario (time zone)	Time zone	(UTC+01:00) Amsterdam, Berlin, Bern, Rome, Stockholm, Vienna
nome utente	Username	johnsmith (insert your chosen username)
password	password	lambert2010 (insert your chosen password)
conferma password	Confirm password	lambert2010 (enter the password again)

You also need to mark the box accepting the terms and conditions of service.

- 6 Once filled in, tap “submit” to send the data to the manufacturer.
- 7 After a short time, you will receive an email at the email address you provided (*johnsmith@xxxx.com*) indicating that you have been registered. **Click on the link in the email** to activate the cloud service. The procedure is now complete.

► Fig. 37

Should the router disconnect, you can access the cloud again by entering your username (e.g. *johnsmith*) and password (e.g. *lambert2010*) and tapping “Login”.

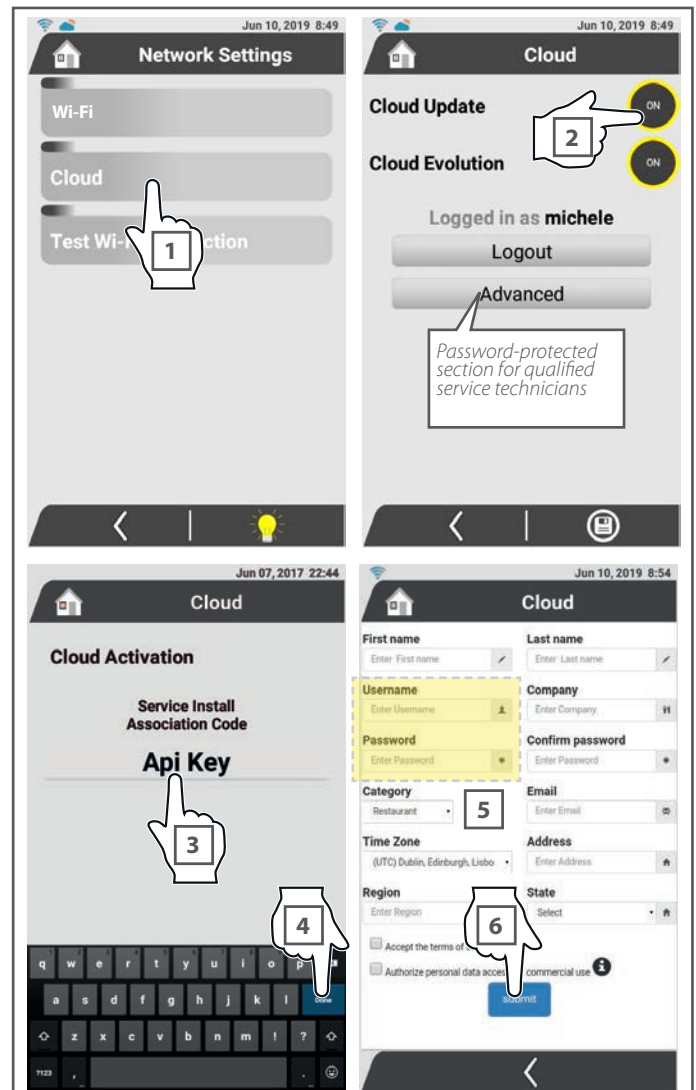


Fig. 36

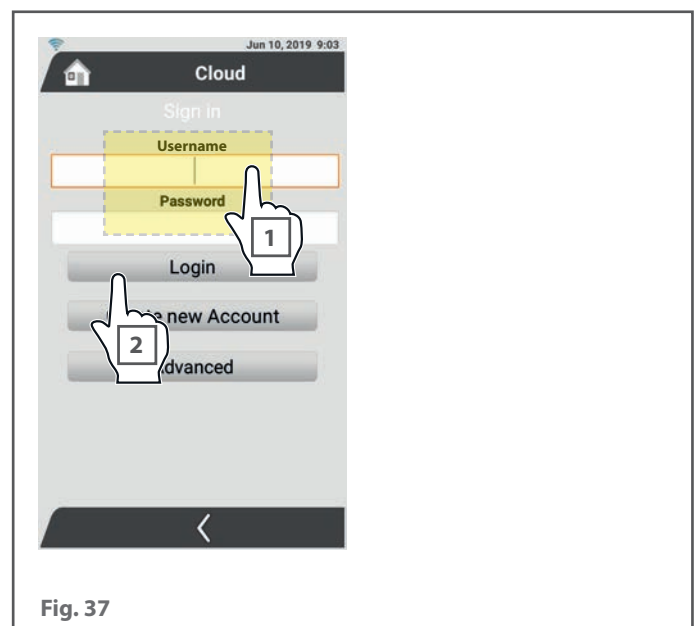




Fig. 37

C Alarm history

This folder contains the history of activated alarms; the list is useful for any maintenance work.

Alarm	SOLUTIONS
Serial communication error	Check the cable connections between the display board and the power board
FW incompatibility	Contact technical support
Cavity probe error	Check that the cavity probe is connected correctly Replace the cavity probe
Needle probe error	Check that the needle probe connection is not interrupted Replace the needle probe
Optional needle probe error	Check that the needle probe connection is not interrupted Check that the connector is correctly connected to the power board Replace the needle probe
Board probe error	Contact technical support
Maximum temperature in the cavity	Call the technical support service – Maximum temperature reached, setpoint abnormally exceeded.
Fan thermal protection	Check the motorised fans are working properly
Safety thermostat protection	Contact technical support
High energy consumption	Call the technical support service – Check the voltage supply to the appliance
High board temperature	Check that the room is well ventilated Check that the cooling motor is working

From this screen you can:

-  permanently delete the list of alarms if you have a secret password (in this case, a screen prompts you to confirm deletion as it cannot be undone);
-  Export the alarm list to a USB stick inserted in the port on the right-hand side of the appliance.

► Fig. 38

The screen is displayed where:

- the USB memory stick is not inserted;
- the USB stick is not compatible with the system;
- the USB stick is damaged;

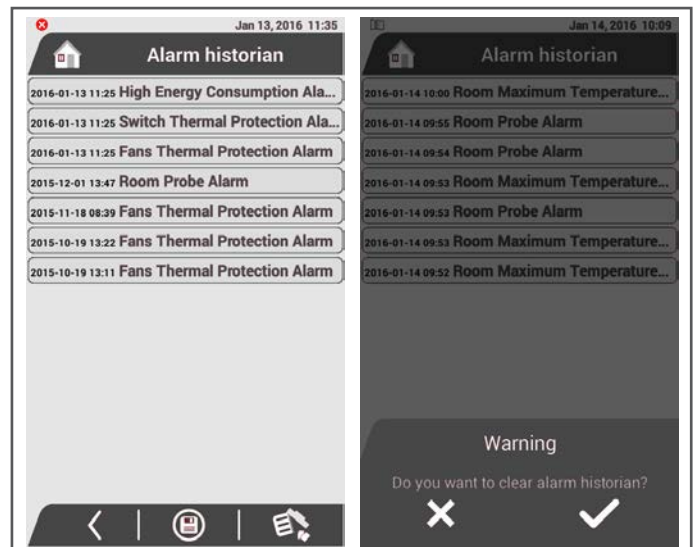


Fig. 39

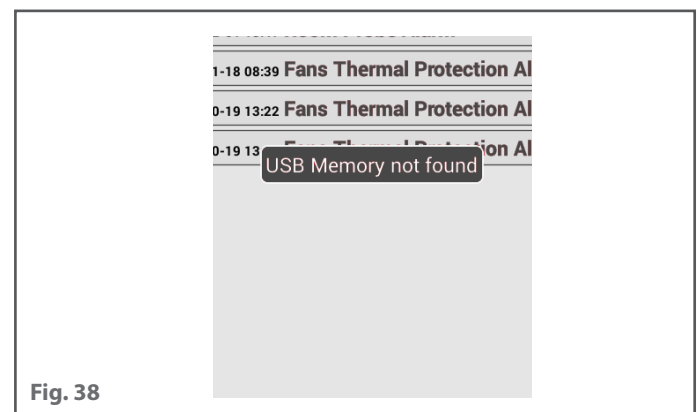


Fig. 38

Inverter alarm

Should there be any voltage or power surges during a cooking or washing cycle, the programs are interrupted and a message will appear on screen notifying you that attempts are being made to restore correct usage conditions.

If:

- the **reset is successful**, the cooking or washing cycle will pick up from the point it was interrupted as though the alarm had not taken place;
- the **alarm does not disappear**, a message will show informing you that all functions requiring use of the fans are unavailable; you should then contact support. Press "✓" to confirm you have read the message.

The alarm symbol shows on the main screen in the dropdown menu: if you try to run a cooking cycle, wash or MultilevelMix, the inverter alarm message will show.

After about 20 seconds, the alarm symbol will disappear from the menu: if you start a cooking cycle or any other function that requires activation of the fans, this will stop a few seconds after starting and the inverter alarm message will come back.



If the inverter alarm shows during a wash, the cycle is interrupted and the heating elements and fans are disabled; however, the detergent loading function and the water spray function inside the cavity continue.

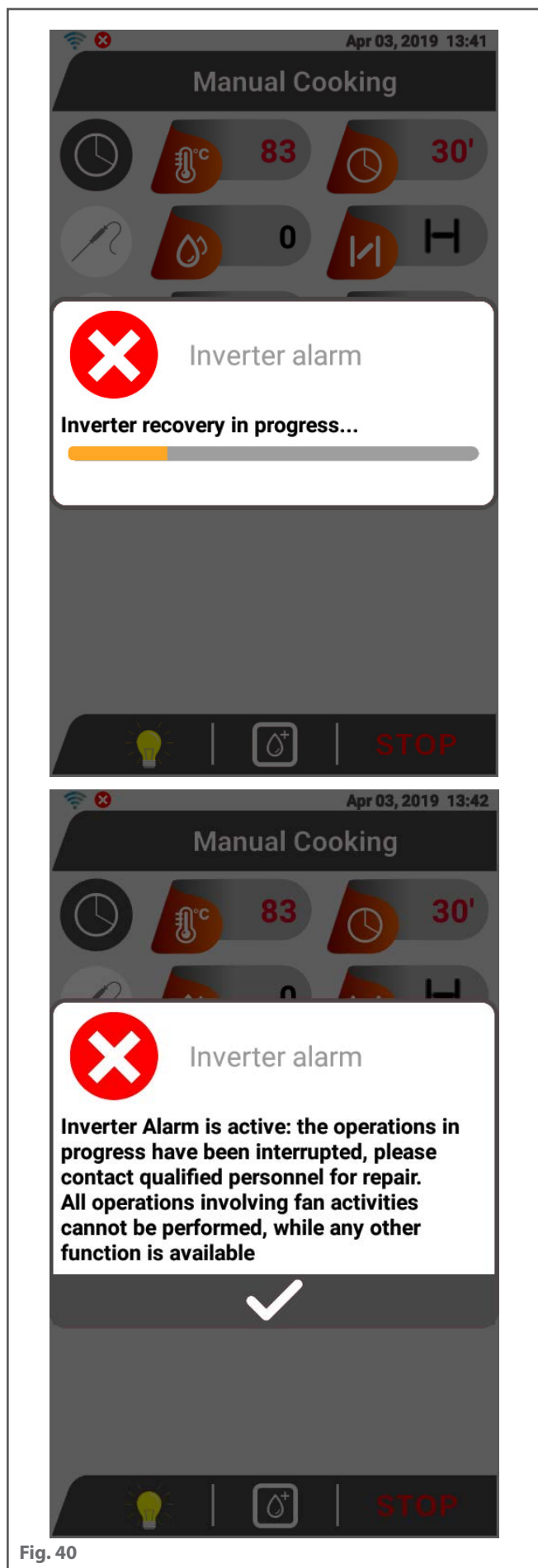


Fig. 40

D Device options

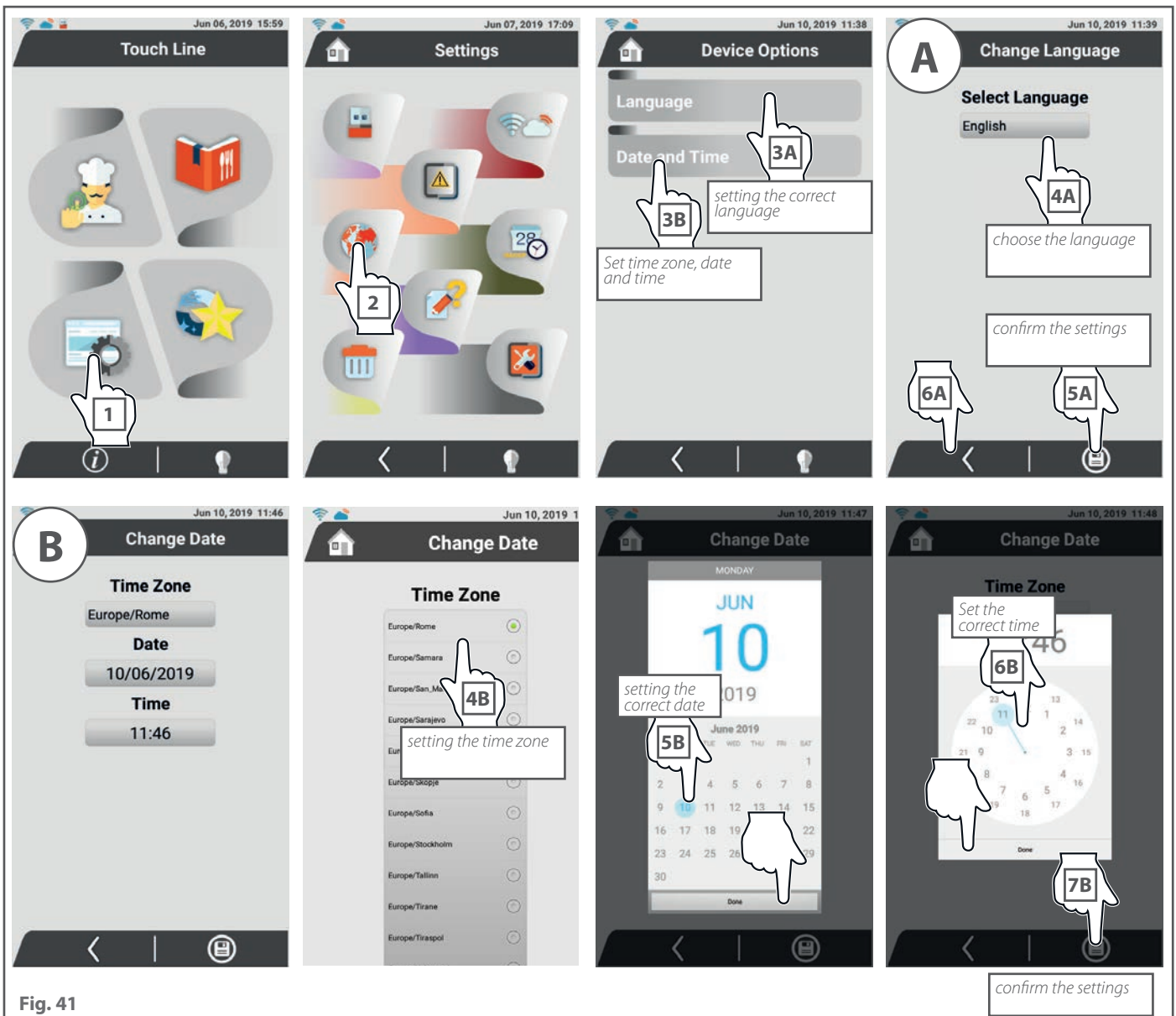


Fig. 41

► Fig. 41

1 On the main screen, tap the “**Settings**” icon;

2 Tap the “**Device options**” icon;

Setting the language

3A Tap the “**Language**” icon, and screen **A** shows;

4A choosing your preferred language;

5A Confirm the choice made;

Setting the date and time

3B Tap the “**Date/time**” icon, and screen **B** shows;

4B set the time zone by choosing the city closest to you;

5B Set the correct date and confirm with “Done”;

6B Set the correct time and confirm with “Done”;

7B Confirm the choices made.

Special keyboards: Chinese and Korean


If you choose Chinese or Korean, please load the specific keyboards with the relevant characters.

To do this:

- 1 ▶ **Fig. 42** tap the keyboard icon at the bottom right;
- 2 ▶ **Fig. 43** a message will display asking you to insert the USB with the keyboard update file saved on it in the port on the side;
- 3 ▶ **Fig. 44** then another message is displayed requesting confirmation of keyboard installation.
- 4 Press “✓” to confirm or “✗” to exit the settings without saving. Once installation is complete, a message will show to confirm it was successful.

From now on, according to the language set (Chinese or Korean), the relevant keyboard will appear.

If you want to return to the Western keyboard, tap the “world” icon (on the keyboard near the space bar).

 If the application file on the USB stick is in a folder that has not been correctly renamed, a warning message will display (“Keyboard extension not found”).

 If the version of firmware installed in the oven is older than 1.36, update it before installing the special keys.

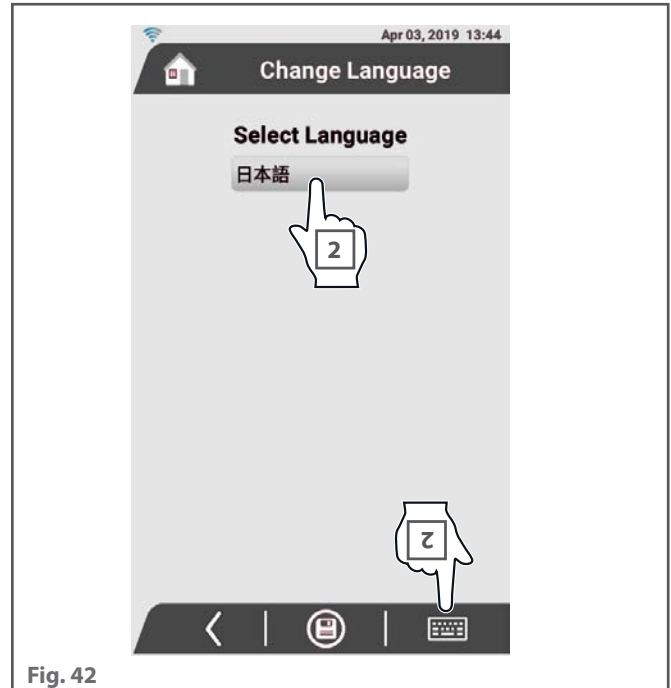


Fig. 42

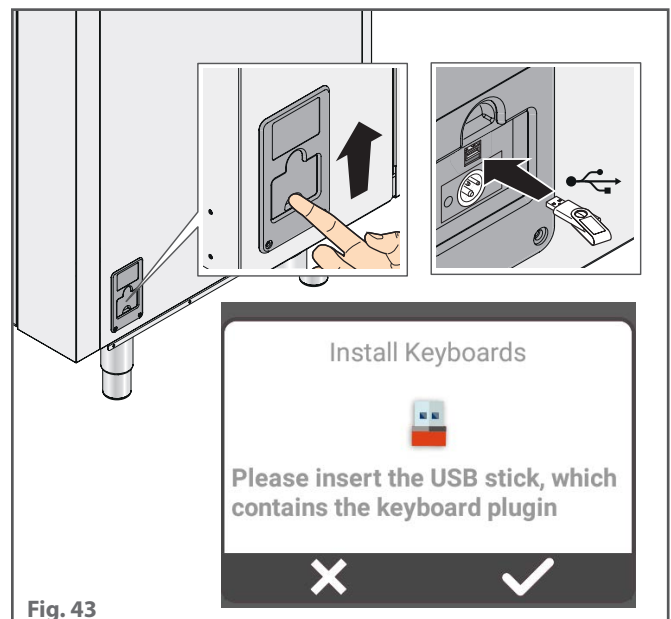


Fig. 43

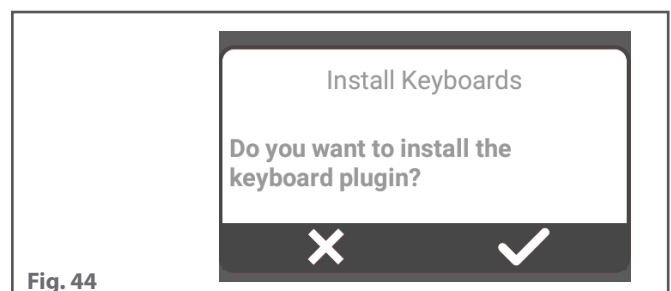



Fig. 44

E HACCP

► Fig. 45

To download the HACCP (Hazard Analysis and Critical Control Points):

- 1 Insert the USB flash drive into the port on the right-hand side of the appliance.
- 2 Choose the **"Date Start"** and **"Date End"** for the period for which you want to download HACCP data.
- 3 Press the **"save"** icon to save the data to the USB..




 **If you are connected to the cloud, device saves the cooking data for a year. After the first year of use, the appliance will start overwriting data, eliminating previous data. However, it will always have a record of the last 365 days.**


F INFO

This section allows you to view the appliance manual on screen and to check consumption.

- To consult the manual, tap **"Manual"**.

From this screen you can:

-  enlarge the display by tapping the area with two fingers and then moving them in an outward direction
 -  press the icon to download the manual onto a USB stick.
 -  exit the screen.
- To check consumption, press **"Power consumption"**.
The list includes the following values:
 - ON time (how long the appliance has been on for)
 - Cooking time (how long the appliance has been cooking for)
 - Heating elements (consumption in kW)
 - Steam (litres of water consumed to make the steam in the oven cavity)
 - Water (litres of water consumed for washing)
 - Detergent (litres of detergent consumed for washing)
 - Motors (consumption in kW)
 - Lights (consumption in kW).

 **Consumption data is very useful for estimating the exact cost of each preparation and type of cooking cycle.**

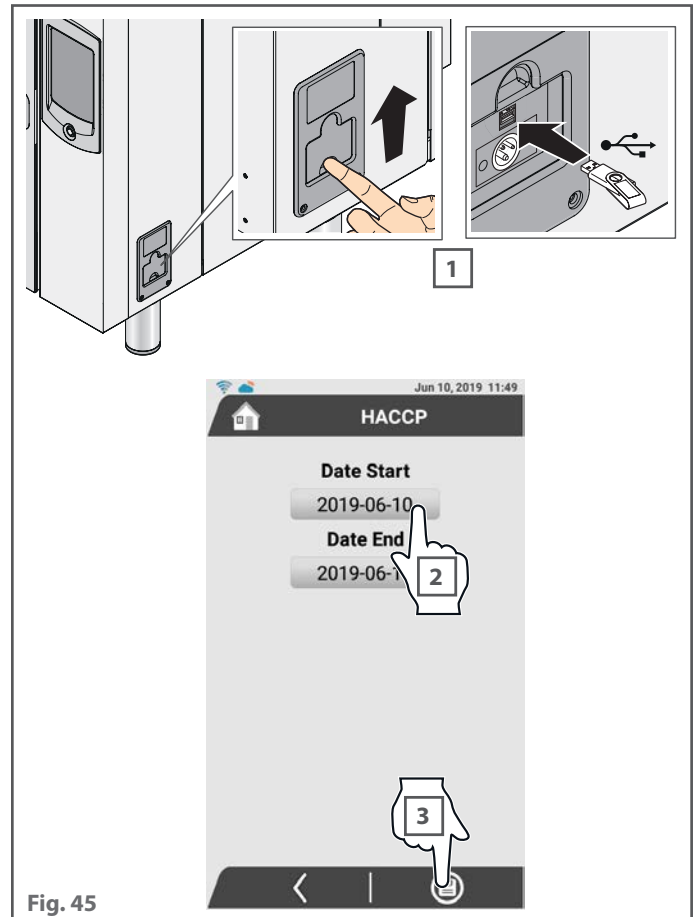


Fig. 45

G Recover deleted recipes

► Fig. 46

- 1 Select the recipes you want to restore using “✓” (in the example: apple cinnamon)
- 2 Tap the relevant icon;
 - to restore the deleted recipe in the original category (e.g. *patisserie*): a screen will show to confirm that the recipe has been restored (*Recipes correctly restored*)
 - PERMANENTLY delete the recipe (it cannot be restored).

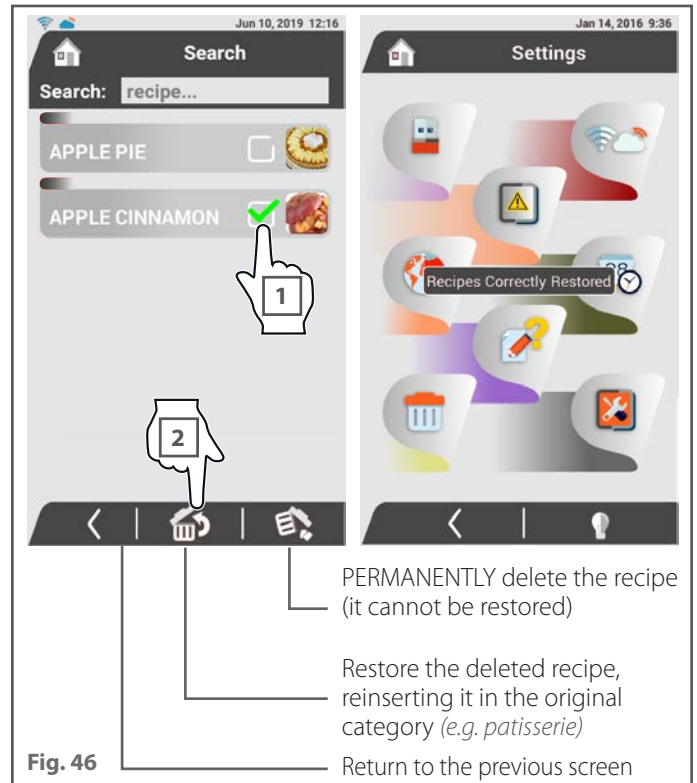


Fig. 46

H Settings area

► Fig. 47

- 1.3 Tap the grey field and enter the setup password; tap “Done” to exit;
- 4 Press “✓” to confirm or “x” to exit the settings without saving.

► Screen lock

► Fig. 48

Set the number of minutes of inactivity before the appliance locks out. This is useful to prevent unauthorised people from using the appliance without supervision, as, to unlock it, you need to enter a PIN (password).

- 1 Drag the slider bar to set the number minutes of inactivity after which the appliance will lock out (e.g. 60 minutes).
- 2 Tap the “PIN number” item to insert a 4-digit number of your choice (only share this with authorised persons).
- 3 Enter your chosen PIN (for example, “1234”) and a screen will appear asking you to **confirm** the value entered. Enter the same PIN again (e.g. “1234”).
- 4 Confirm your choice: from now on, once the appliance has locked out, to use it again you will need to enter your chosen PIN (e.g. “1234”, otherwise you will not be able to use it).

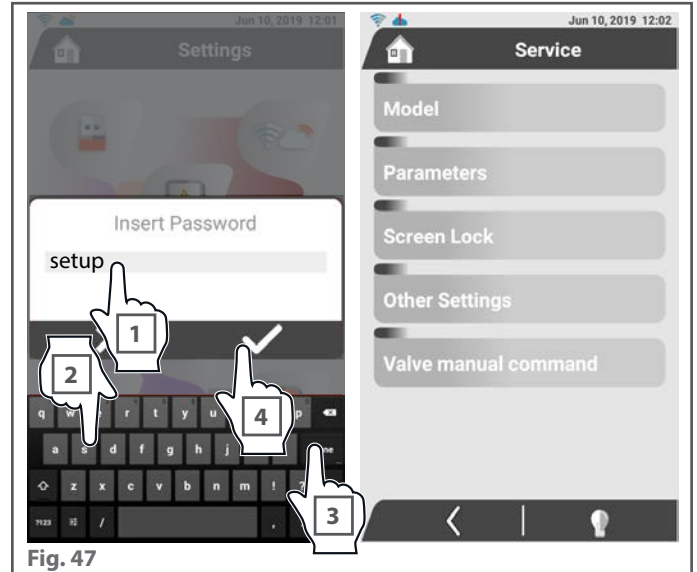


Fig. 47

► Model

Menu for specialist service operators only.

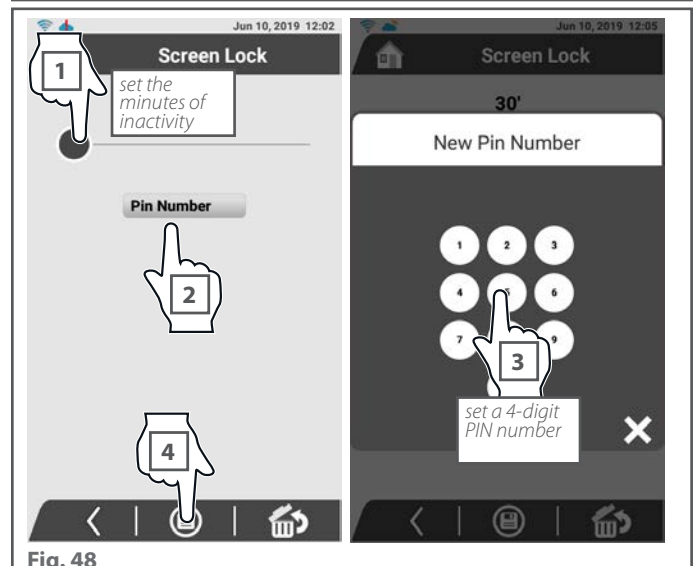


Fig. 48

► Parameters

► Fig. 49

- P1** temperature unit of measure
0 = °C (degrees centigrade)
1 = °F (degrees Fahrenheit)
- r3** factory-set operating setpoint (temperature measured by the room probe)
- r6** factory-set core operating setpoint (temperature measured by the core probe)
- r7** minimum Delta T setpoint (temperature measured by the core probe)
- r8** maximum Delta T setpoint (temperature measured by the core probe)
- r9** factory Delta T setpoint (temperature measured by the core probe)
- c0** duration of the beep indicating that the cooking cycle has ended (in seconds)
-1 = the beep continues until muted manually
- c1** activation of a beep at the end of a cooking step
0 = no acoustic signal
1 = 1 second beep

► Other settings

► Fig. 50

This menu allows you to update of the recipe screens when a new language is loaded (via a file provided by the manufacturer).

- 1** Tap the "Default recipes" button
- 2** Press "✓" to confirm or "✕" to exit the settings without saving.

Warning! After confirmation, the original, factory-set recipes will be loaded. These will replace the current recipes which can no longer be recovered. For this reason, before confirming, we recommend exporting the current recipes to a USB stick then, if necessary, re-import them to the oven memory.

! If you want further information on how to import and export recipes with a USB stick, see page 31.

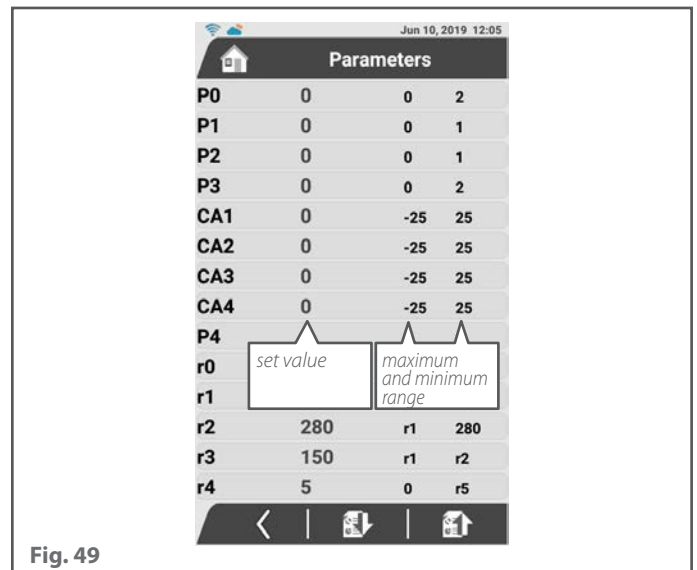


Fig. 49

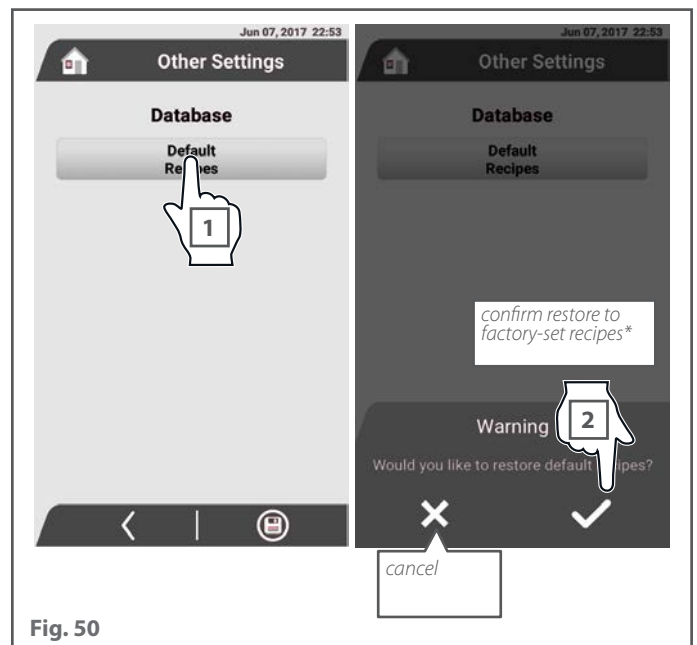


Fig. 50



SPECIAL CYCLES

From this screen, you can access all the appliance settings.



The screenshot shows a mobile app interface titled "Special Cycles" with a home icon and a date/time display (Jun 07, 2019 17:06). The interface features eight large, stylized icons representing different special cycles, labeled A through H. The icons are arranged in a grid-like pattern. Below the icons, there are navigation controls: a back arrow, a vertical line, and a lightbulb icon.

Regeneration with core probe
 ▶ for more details, see page 43

Timed regeneration
 ▶ for more details, see page 43

Delayed start
 Set the start time for a cooking/cleaning cycle
 ▶ for more details, see page 43

MultilevelMix
 ▶ for more details, see page 45

Keep warm
 ▶ for more details, see page 44

Cavity cooling
 ▶ for more details, see page 46

Rinsing the oven cavity
 ▶ for more details, see page 47

Cleaning the oven cavity
 ▶ for more details, see page 47

Switches on the light in the cavity
 Return to the previous screen

Special cycles index

A	Regeneration with core probe	43
B	Timed regeneration	43
C	Delayed start	43
D	Keep warm	44
E	MultilevelMix	45
F	Cavity cooling	46
G	Rinsing the oven cavity	47
H	Cleaning the oven cavity	47




A B Regeneration with core probe or timed

► Fig. 51

Regeneration with a **core probe** is specifically for **delicate products** as, thanks to its precision, it is easy to check the temperature of the food at any time and select the best temperature for serving.

Timed regeneration is specifically for **products in small pieces**, where it would not be possible to use a core probe.

In both functions (timed regeneration or with a core probe), there are **six regeneration programs**, each with different parameters to adapt to any type of food.

Press the  icon or above the name of the program to see all program settings. This makes it easier to associate the most suitable regeneration program to each preparation.

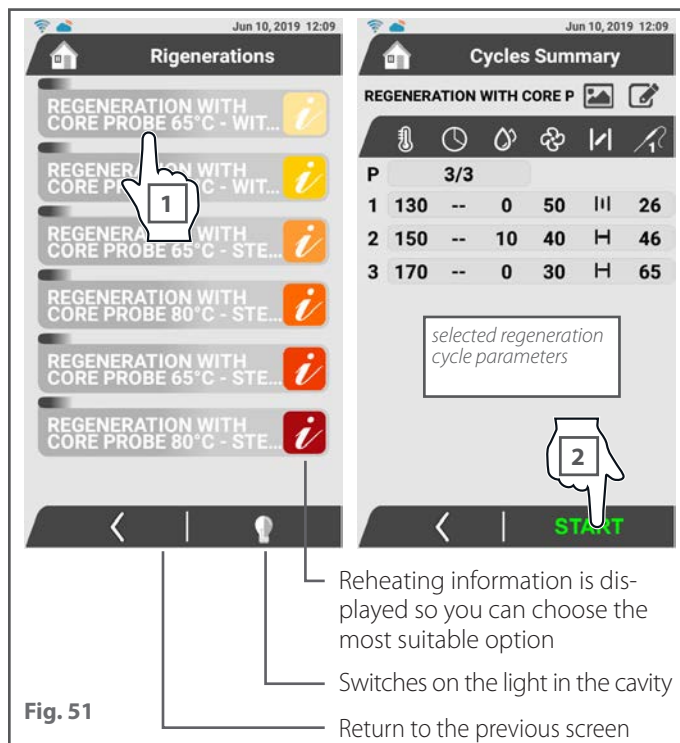


Fig. 51

Reheating information is displayed so you can choose the most suitable option

Switches on the light in the cavity

Return to the previous screen





Regeneration: regeneration is a process by which foods cooked previously and then blast-chilled or frozen are brought back to consumption temperature; the process must be done in the most delicate and controlled way so as not to affect the flavours, aromas and organoleptic properties of the food, preserving quality. Regeneration has numerous advantages: greater menu flexibility, better purchase conditions, less waste, improved food safety, etc. After regeneration, before serving, you can finish off your dish on the griddle, in the fryer, or similar, as long as you do not exceed the initial cooking temperature at the core of the product.

C Delayed start


Thanks to this function, you can select:

- a **recipe** and **run it later**: this is most suited to longer cooking cycles at low temperatures;
- a **wash cycle** and **run it later**: this is helpful for washing the oven overnight, so you can return in the morning to find it clean and ready to use.

► Fig. 52

- 1 If you choose to delay a cooking cycle  or washing cycle 
- 2 ("Date" field Set the day, month and year in which you want to start the cooking/washing cycle; finish by tapping "Done".
- 3 ("Time" field Set the time the cooking/washing cycle should start
- 4 Press the "START" icon: a screen appears where you can select the type of cooking or cleaning that you want to delay.
- 5 Choose your desired cooking or cleaning cycle, then press "✓" to confirm or "✗" to exit the settings without saving.

 To cancel a programmed start, return to the section "Delayed start" and press "✗".

 Refer to the "Cooking with a recipe" section on page 24 or the "Rinsing and washing" section on page 47 for more information.

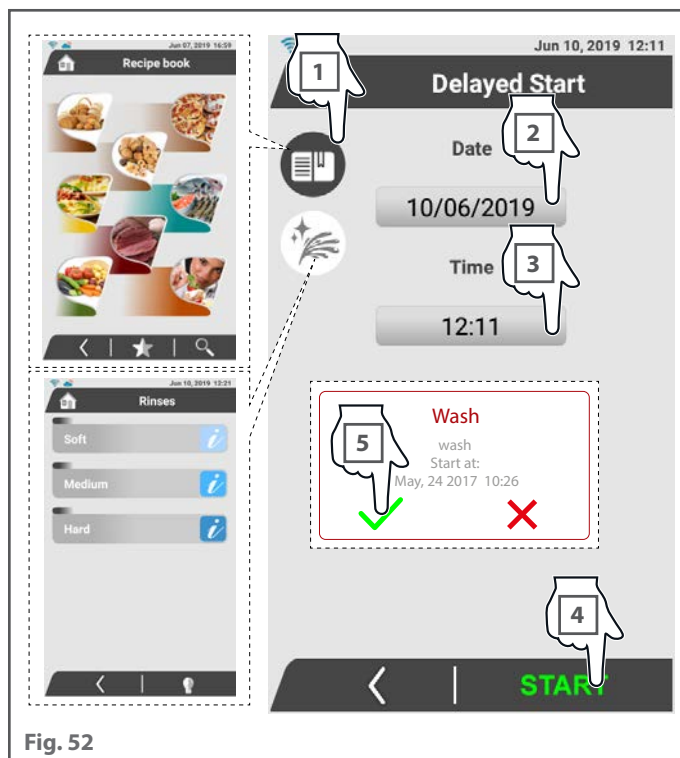


Fig. 52

D Keep warm

Thanks to this function, you can choose from **five keep-warm programs**: they are used to keep dishes that have already been cooked hot and ready to be served, without altering their properties and ensuring the same quality as when they first come out of the oven.

The keep-warm program can be:

- ▶ started via the “Special cycles” function”;
- ▶ matched with a recipe before being started or while running.

▶ Starting via the “Special cycles” function”

▶ Fig. 53

- 1 Choose the desired keep-warm program: tap the name to see all program settings. This makes it easier to choose the most suitable keep-warm program.
- 2 Press the “**START**” icon: the keep-warm cycle starts.

▶ Start-up before or during a cooking cycle

▶ Fig. 54

- 1 Open the “Step summary” screen”.
- 2 Press the “**H**” icon.
- 3 Choose the desired keep-warm program: tap the name to see all program settings. This makes it easier to choose the most suitable keep-warm program.
The selected keep-warm program starts automatically once the recipe has been completed.

The keep-warm function can be ended earlier by pressing the “**STOP**” button. In this case, a screen is displayed requesting confirmation to stop the keep-warm function: press “√” to confirm or “x” to cancel.

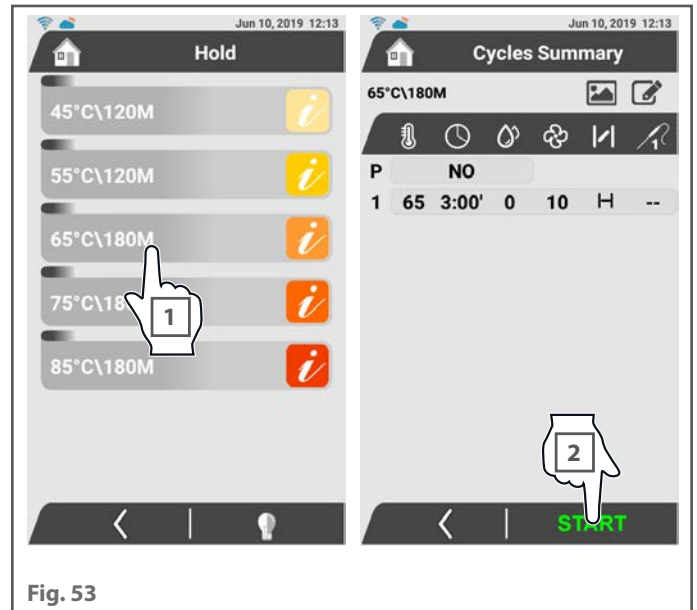


Fig. 53

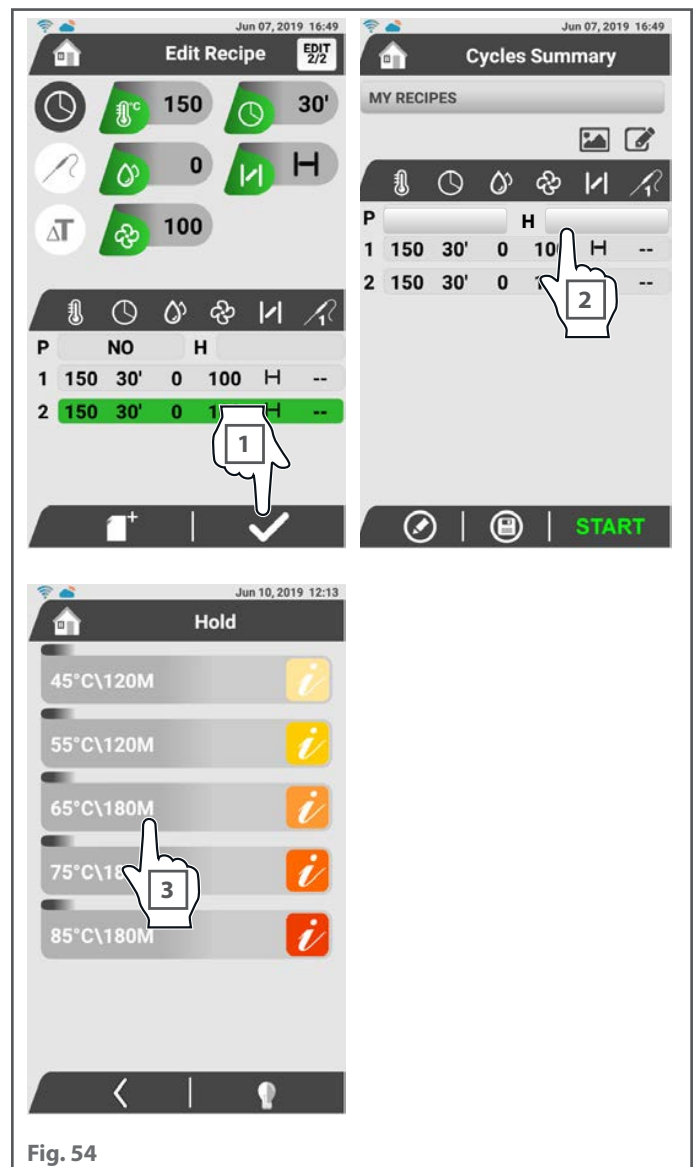


Fig. 54

E MultilevelMix

Thanks to this function, it is possible **to cook multiple compatible* recipes together**, to create the menu of the day. Even where the recipes have different cooking times, **they will be ready to serve at the same time**, as the oven tells you when to put each tray in the oven.

* compatible recipes: recipes that have the same cooking parameters (temperature, humidity, etc.).

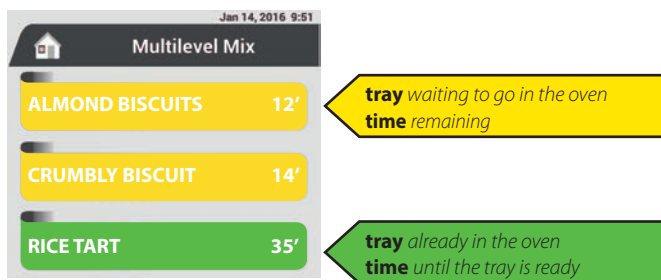
► Use the MultilevelMix function

► Fig. 55

- 1 Tap the first row in the list.
- 2 Choose the "basic" recipe: the cooking parameters for this recipe are the default operating settings for the oven. You can search by name or display only the recipes marked as "favourites".
- 3 Tap the second row in the list.
- 4 The oven automatically generates a list of recipes compatible with the first selected recipe: choose the one you want. Continue in the same way to create a list of compatible recipes.
- 5 Press the "START" icon: preheating starts, followed by the cooking cycle.



A screen will appear that prompts you to put the first tray in the oven, specifying the recipe name (e.g. *Rice tart*): this is the recipe with the longest cooking time (35 minutes) and must therefore go in the oven first.

Press "✓" to confirm insertion: the name of the tray is now shown **in green**, while the others still waiting to go in are **in yellow**.



Then, more screens will show telling you to put each tray in the oven, until the full list has been completed (e.g. *the second tray to go in the oven will be the cherry tart as it has the second longest cooking time*).

The dishes will all be ready at the same time (in the example: 35 minutes, the time it took to cook the rice tart which had the longest cooking time). A beep will notify you that cooking has finished.

 **To delete a recipe on the list, press and hold the name for about 5 seconds, then tap the bin symbol .**

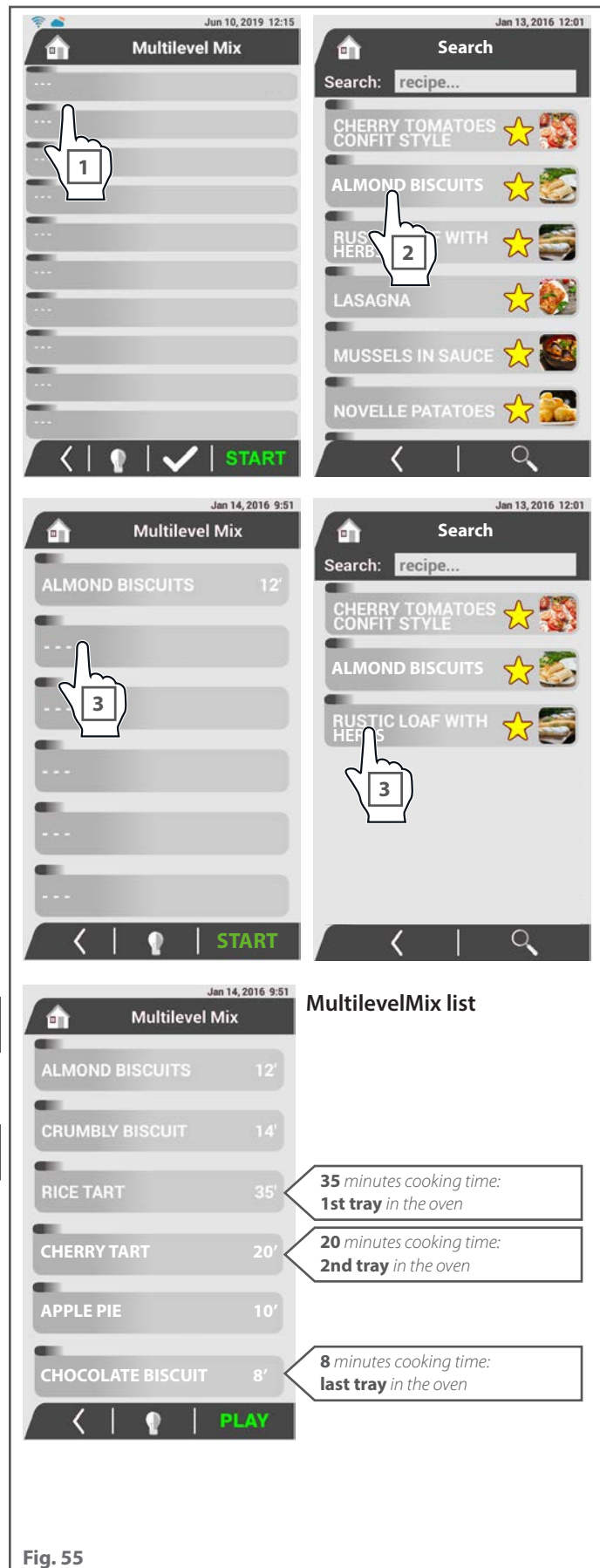


Fig. 55

F Cavity cooling

This function **automatically lowers** the oven temperature very quickly.

This is useful if, when a cooking cycle ends, you want to run another cycle at a lower temperature, or if you need to clean the oven cavity, either manually or using one of the automatic cooking programs.

► Fig. 56

- 1 Open the "Cavity cooling" screen.
- 2 Set the desired temperature.
- 3 Press "✓" to confirm or "✗" to cancel.
- 4 If you confirm, the oven automatically starts the fans and begins lowering the temperature in the cooking cavity. The oven beeps at the end the operation.

► Fig. 57

To start the function, the oven door must be OPEN, otherwise a warning screen will showing reminding you to open it.

 **During cooling, the set temperature can always be changed** (e.g. from 100°C to 120°C) by returning to the screen.

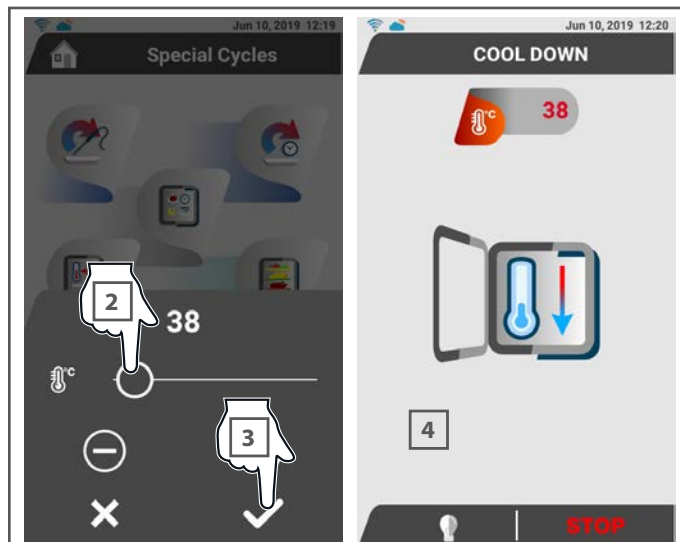


Fig. 56

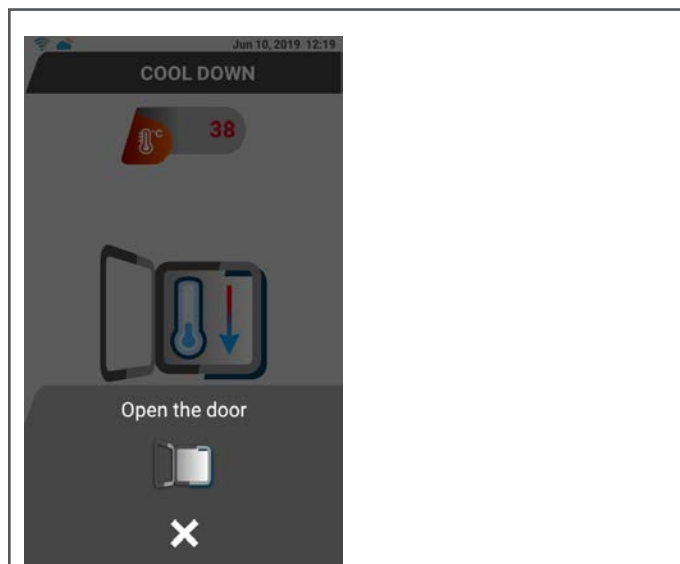



Fig. 57

G H Rinsing and washing the cavity


► Rinse

► Fig. 58

Thanks to this automatic function, you can quickly **rinse the cooking cavity just with water** to move from one cooking cycle to the next without any residues from the previous preparation ending up on the product you are about to put in the oven. You can choose from a **“soft”, “medium” or “hard”** cycle which have different durations. These can be checked by pressing .


► Washes

► Fig. 59

Thanks to this automatic function, you can **clean the cooking cavity using a specific detergent** to ensure your appliance is always perfectly clean. You can choose from a **“soft”, “medium” and “hard”** cycle of different durations, which you can check by pressing .

In addition to the three washing programs, there is a **“reload detergent”** program which must be run in the following cases:

- when turning the appliance on for the first time after installation;
- each time the detergent tank is replaced ► **Fig. 60**;
- after a long period of inactivity.

 **To stop the detergent from remaining in the cavity and contaminating the food, after loading, you must run a rinsing cycle. If you do not run this operation, you cannot start any cooking cycle and the following message will appear:**

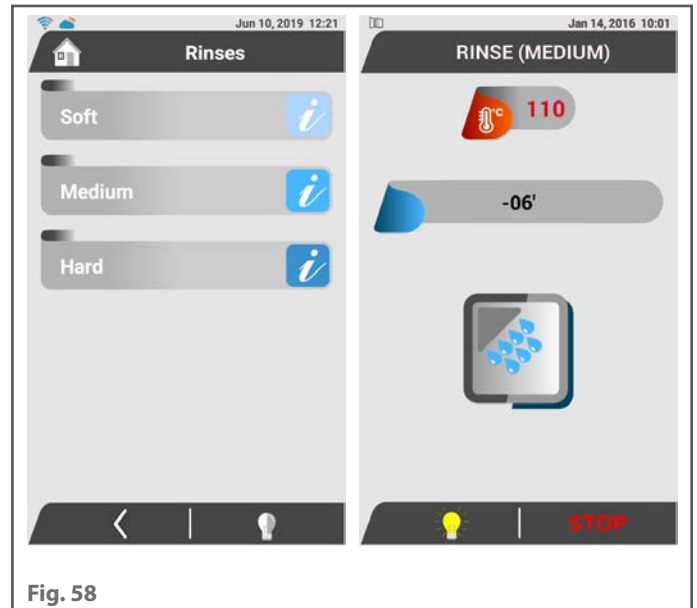
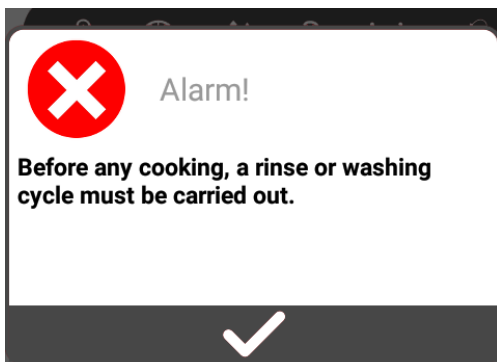


Fig. 58

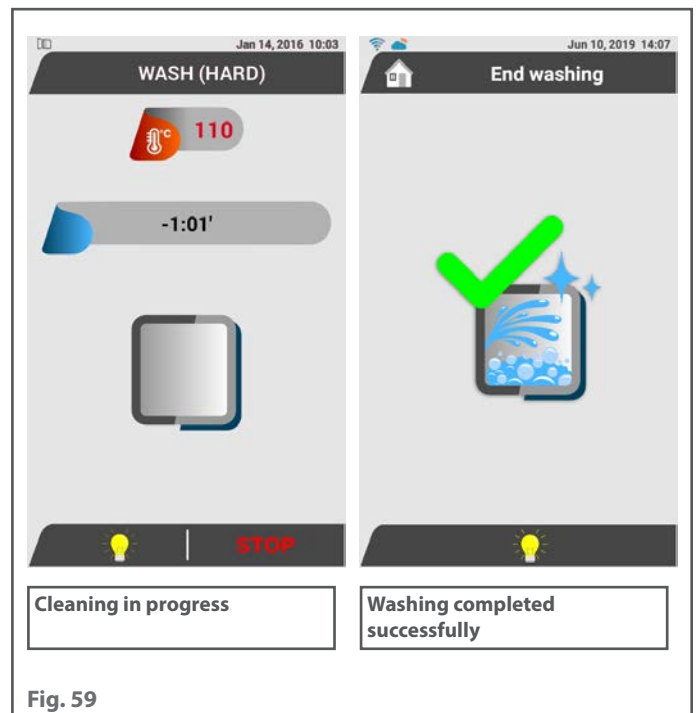


Fig. 59

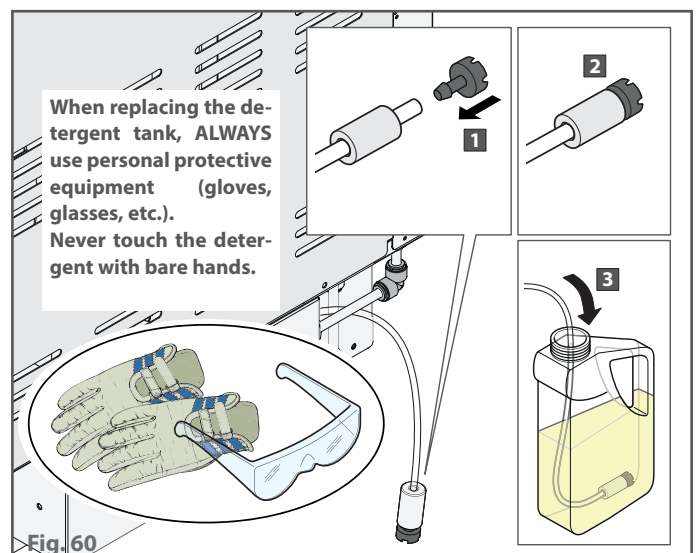


Fig. 60



Warnings regarding washing cycles

- Before starting one of the four programs, make sure that there is no food inside the appliance.
- Before running a cleaning cycle, make sure that the water drain on the bottom of the cavity is clear, to avoid any flooding in the cavity.
- Carefully read the product safety data sheet before handling and using the detergent.
- **Do not open the oven door during a washing cycle as this could cause injury to eyes, mucous membranes and skin caused by contact with the cleaning chemicals used. These chemicals are sprayed by the rotor in the cavity and moved by strong air currents.**
- After each wash, make sure that there is no detergent residue in the cooking cavity. Remove any residues by manually rinsing the cavity.
- We recommended using a detergent approved by the manufacturer. Using an unsuitable detergent may cause damage to the washing system and the cooking cavity, invalidating the warranty.
- To ensure the oven cleaning system works perfectly, make sure that before starting a washing program, the temperature in the cooking cavity is below 100°C. If the temperature is above 100°C, the "Cavity cooling" function will start automatically – see page 46.



DROPDOWN MENU

► Fig. 61

To access the dropdown menu, drag your finger from the top to the bottom of the screen.

You can access this menu from any screen.

Thanks to this quick access, you can always consult the calendar, turn the light on or off, set an alarm, read the instruction manual or consult any of the oven information.

► Calendar

► Fig. 62

Thanks to the calendar, you have the whole week under control so you can best organise your daily or monthly work.

► Managing the light

► Fig. 62


Turn the light on/off at any time and from any available screen.

► Managing alarms

► Fig. 62 - Fig. 63




Use this application to set an alarm, so you do not forget any important dates.

To activate an alarm:

- 1 Press "alarm".
- 2 Choose the alarm activation time.
- 3 Press "✓" to confirm the time entered, "✕" to exit the settings without saving, or  to delete any alarms set. When the alarm is activated, a beep sounds and continues until you press "✓".

► Instruction manual

For any doubts, you can consult the oven manual quickly. From this screen you can:

-  enlarge the display by tapping the area with two fingers and then moving them in an outward direction
-  press the icon to download the manual onto a USB stick.
-  exit the screen.

► Usage information

► Fig. 64

The screen displays all oven information (e.g. temperature inside the cavity or probe temperature).



Fig. 61

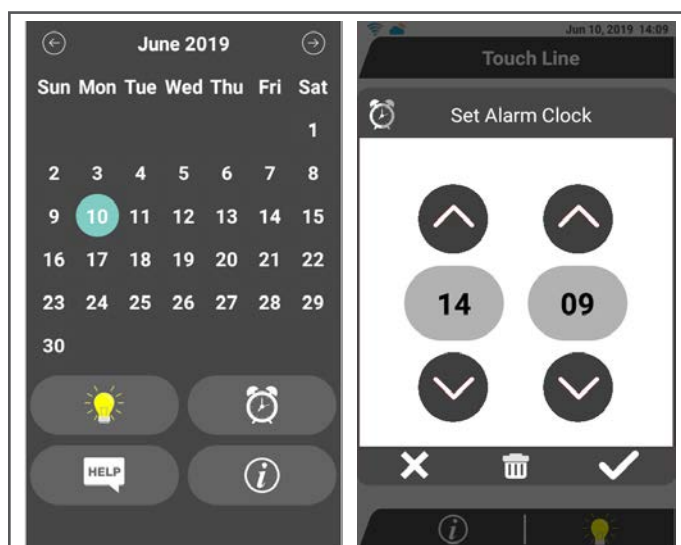


Fig. 62

Fig. 63

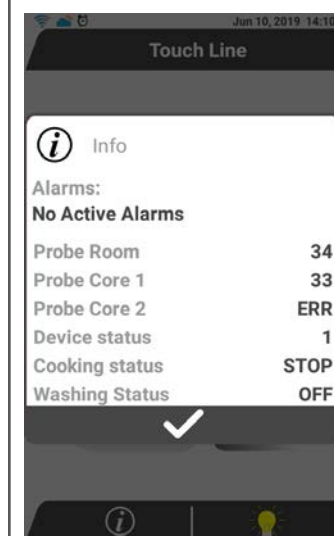






Fig. 64

1 GENERAL CLEANING WARNINGS

-  **Disconnect the appliance power supply and wear adequate personal protective equipment (e.g. gloves) before performing any cleaning.**
-  **The user must only perform routine cleaning. Contact an authorised service centre to request the assistance of a specialist, suitably trained technician for inspection work, special maintenance and replacement of any defective parts.**
-  **During the warranty period, the manufacturer does not recognise damage deriving from a lack of maintenance or incorrect cleaning (e.g. use of unsuitable cleaning agents).**
-  **Before performing any cleaning work, wait for the cooking cavity to cool (temperature not above 60°C).**

When cleaning any part of the appliance or accessory **DO NOT** use:


- abrasive or powder detergents;
- aggressive or corrosive detergents (e.g. hydrochloric/muriatic acid, sulphuric acid, caustic soda, etc.). Warning! Never use these substances when cleaning the appliance substructure or the floor under the appliance;
- abrasive or sharp tools (abrasive sponges, scrapers, steel-bristled brushes, etc.);
- steam or pressurised water jets.

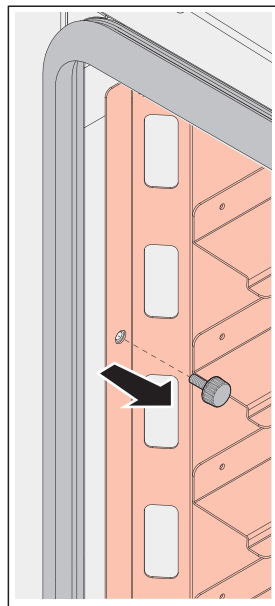
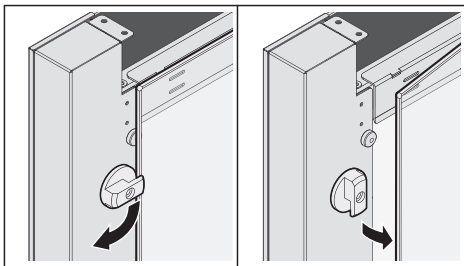
-  **Refer to the drawing on page 51 for information on how to correctly clean each appliance component.**




CLEANING THE GLASS AND TOUCH SCREEN


Use a soft cloth slightly dampened with a neutral product specifically for glass, and follow the instructions provided by the detergent manufacturer.

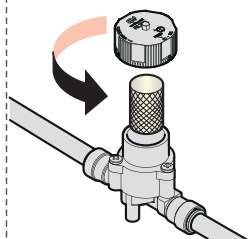
 **The inside glass can be opened to facilitate cleaning.**



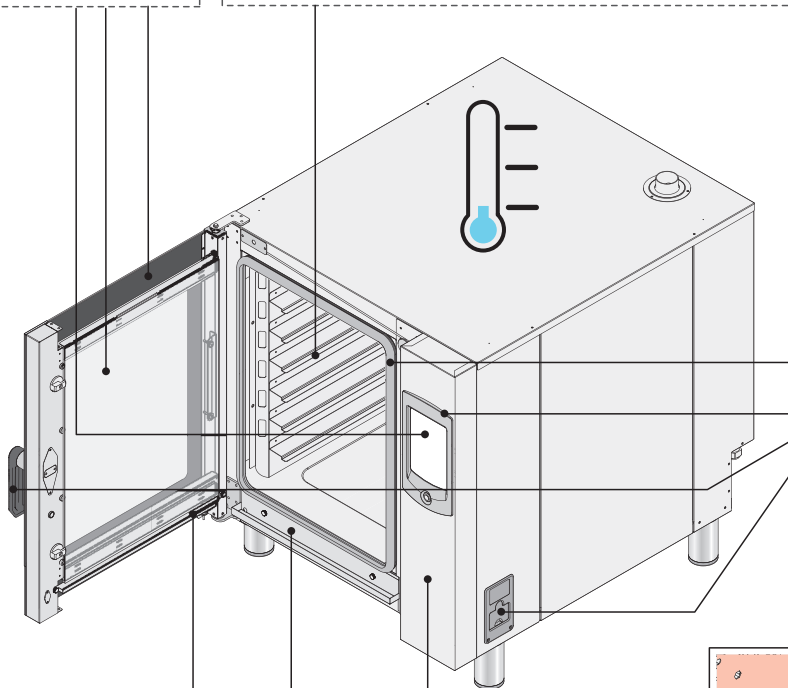
CLEANING THE CAVITY

 Clean the oven cavity **daily** to maintain high levels of hygiene and to preserve the steel and the performance of the appliance. Fat particles or food residues may also catch fire during cooking, causing damage to people and the equipment. Only clean the cavity when it is cold. Use one of the washing programs explained in the section **"Rinsing and washing the cavity"** on page 47 or, alternatively, if manual washing is required, use a soft cloth soaked in warm soapy water, rinse and dry. Run the washing cycles **WITHOUT** trays inserted in the cooking cavity.

 **The internal grilles can be removed to make cleaning easier.**

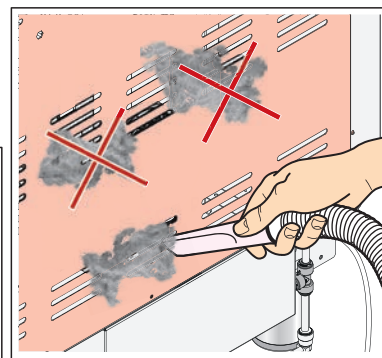
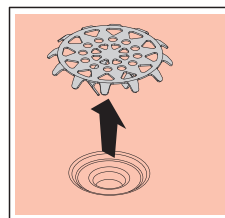


Inspect the water supply filter regularly.




CLEANING PLASTIC SURFACES

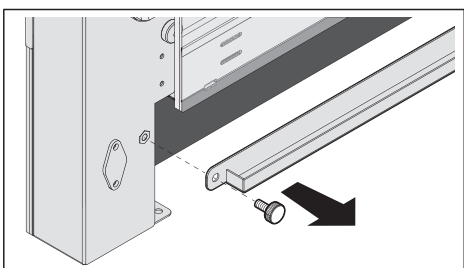
Use a soft cloth slightly dampened with a neutral product specifically for delicate surfaces, and follow the instructions provided by the detergent manufacturer.



CLEANING STAINLESS STEEL SURFACES

Use a soft cloth soaked in warm soapy water or products specifically for steel. Then rinse and dry using a shammy leather where possible.

 **The condensation collection tray can be removed for more thorough cleaning. If you need to descale the tray, use hot vinegar or a specific descaling product.**



2 INACTIVITY

During periods of inactivity, disconnect the electrical and water supplies, remove the detergent tank and close up carefully. Protect the external steel parts of the equipment by wiping them with a soft cloth slightly dampened with Vaseline oil.

Leave the door ajar to guarantee sufficient air exchange.

When restarting, before use:

- thoroughly clean the equipment and the accessories;
- reconnect the appliance to the electrical and water mains;
- inspect the appliance before using it again;
- switch on the appliance at a low temperature for at least 60 minutes without any food inside it.



To ensure that the appliance is in perfect condition in terms of use and safety, an authorised service centre should perform maintenance and inspections at least yearly.

3 DISPOSAL



Prevent unauthorised use and relevant risks by doing the following before disposing of the appliance:

- **make sure that it is no longer possible to use it: the power cable must be cut or removed (the appliance must be disconnected from the power supply).**
- **make sure that children cannot be accidentally trapped inside the cooking cavity when playing by blocking the opening of the door (for example, with adhesive tape or fasteners).**

APPLIANCE DISPOSAL



Pursuant to article 13 of Italian Legislative Decree no. 49 of 2014 "Implementation of the WEEE Directive 2012/19/EU on electrical and electronic equipment waste", the crossed-out wheeled bin symbol indicates 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 disposed of with other waste, but must be collected separately. All appliances are made with recyclable metal materials (stainless steel, iron, aluminium, galvanized steel, copper, etc.) in percentages above 90% by weight.

At the end of its useful life, the product must be disposed of in such a way as to reduce any negative impact on the environment and make efficient use of available resources. Prefer prevention, preparation for reuse, recycling and reclamation, and remember "the polluter pays". Please remember that illegal or incorrect disposal of the product incurs penalties, as provided for by current legislation.

INFORMATION ON DISPOSAL IN ITALY

In Italy, WEEE appliances must be delivered to:

- recycling centres (also known as waste disposal sites/facilities)
- the dealer from whom a new appliance is purchased, who is required to collect them free of charge ("one-for-one" exchange);

INFORMATION ON DISPOSAL IN EUROPEAN UNION COUNTRIES


The EU Directive on WEEE appliances has been implemented differently by each country. Therefore, if you want to dispose of this appliance, we recommend you contact your local authorities or dealer for information on the correct disposal method.

4 MALFUNCTIONS: TROUBLESHOOTING

1 Please refer to the table below: if the problem cannot be solved, continue the procedure.

PROBLEM	TROUBLESHOOTING	
In START mode, the appliance does not start	<ul style="list-style-type: none"> - Door open - Microswitch not indicating that door is closed 	<ul style="list-style-type: none"> - Make sure the door is shut. - Contact a specialised technician for repairs (Customer Support Service)
Cavity light off	<ul style="list-style-type: none"> - Bulb is loose - Bulb is burnt out 	<ul style="list-style-type: none"> - Insert the bulb into the lighting fixture correctly - Replace the bulb
The oven does not cook food evenly	<ul style="list-style-type: none"> - The fans fail to reverse direction - One of the fans is not moving - One of the heating elements is broken - Door seal out of place 	<ul style="list-style-type: none"> - Contact a specialised technician for repairs (Customer Support Service). - Contact a specialised technician for repairs (Customer Support Service). - Contact a specialised technician for repairs (Customer Support Service). - Reposition the appliance door seal correctly.
The appliance is fully turned off.	<ul style="list-style-type: none"> - No mains power - Appliance connected to the power mains incorrectly - Safety thermostat triggered 	<ul style="list-style-type: none"> - Restore the electrical power supply. - Make sure the appliance is connected to the electricity mains. - Contact a specialised technician for repairs (Customer Support Service).
Water is not introduced in the humidification pipes	<ul style="list-style-type: none"> - Water inlet closed - Incorrect connection to the water supply - Water supply filters clogged with impurities. 	<ul style="list-style-type: none"> - Open water inlet. - Make sure the appliance is connected to the water supply. - Clean the filters
Water escapes from the seal when the door is shut	<ul style="list-style-type: none"> - Seal dirty - Seal is damaged - Problem with door closing mechanism 	<ul style="list-style-type: none"> - Clean the seal using a damp cloth - Contact a specialised technician for repairs (Customer Support Service). - Contact a specialised technician for repairs (Customer Support Service).
The fan stops during operation	<ul style="list-style-type: none"> - Motor safety thermostat triggered - Motor condenser broken 	<ul style="list-style-type: none"> - Turn the appliance off and wait for the thermal cut-off device in the motor to reset automatically. If the problem persists, contact a specialised technician for repair work (customer support service). Check the appliance safety clearance distances have been respected. - Contact a specialised technician for repairs (Customer Support Service).

- 2 Check if there are any **error messages on the display**. For additional information, see page 34
- 3 Identify the **oven data** (on the rating plate) and the **purchase invoice number and date** for the equipment.
- 4 **Call** an authorised service centre, giving the details you have just read.
- 5 If you need to replace a faulty part, please keep the parts and take them to an authorised replacement installer; this ensures the parts will be sent to the manufacturer who will run the appropriate checks.
- 6 If you need to send the oven or any parts to a service centre or to the manufacturer (**after first requesting authorisation from them**), you must use the **ORIGINAL** packaging.

 **If it has not been kept, use your own packaging, taking care to make sure that the appliance is not damaged further during transportation. We recommend writing "FRAGILE - KEEP UPRIGHT" on the packaging.**

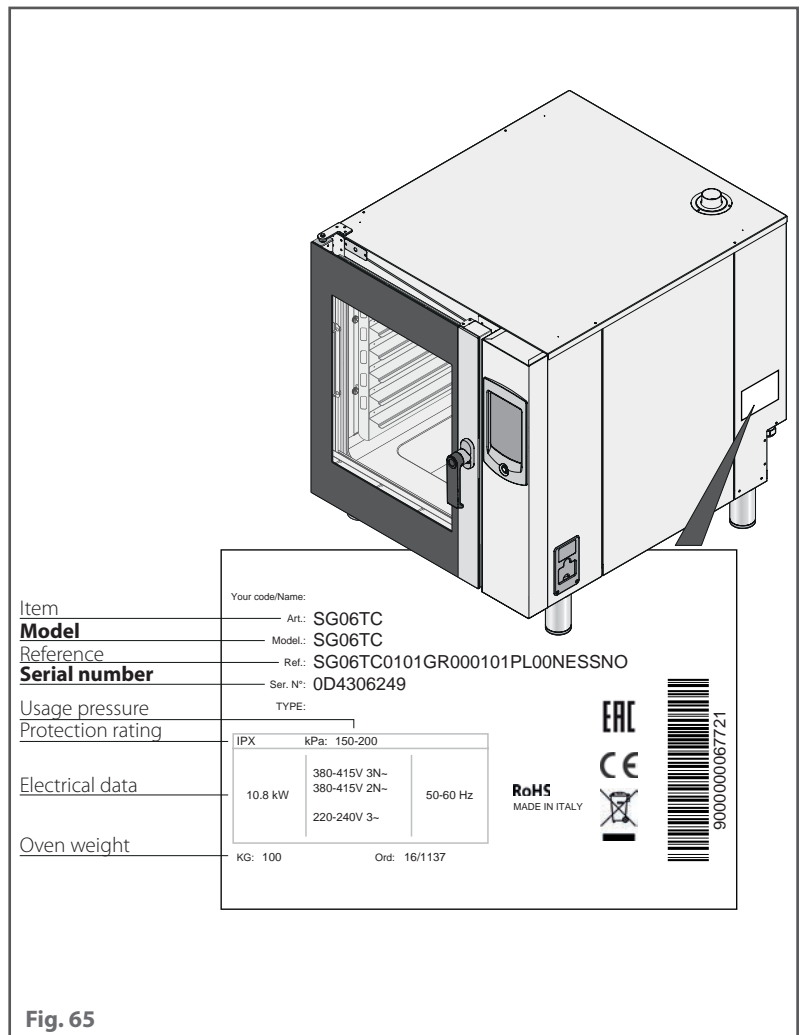



Fig. 65

REPAIRS AND SPARE PARTS

 **Do not try to repair the oven as this could cause serious harm to people, animals or property and will render the warranty null and void.** Request the intervention of an authorised service centre and request ORIGINAL spare parts. Non-observance of these standards invalidates the warranty.

