TRANSLATION OF ORIGINAL ORIGINAL OPERATING AND INSTRUCTION MANUAL
ELECTRONIC OVEN WITH TOUCH SCREEN

KDTE511 – KDCTE612 – KDTE611SC –
KDTE711 – KDTE1011SC – KDTE1111

CONTENTS

GENERAL INFORMATION

It is essential for this instruction manual to be stored together with the appliance
for future referencing; in the event of misplacing it, a copy must be obtained directly from the manufacturer.
This information has been prepared for your safety and that of others.

Therefore, we kindly ask you to read it carefully before installing and using the appliance.

If upon reception of the goods the packaging should not be intact or should it be damaged, affix the following wording: "GOODS SUBJECT TO CHECK", with the specification of the damage and countersigned by the driver; file a written complaint with the vendor within 4 calendar days (not business days) from the date of delivery, after which no complaints shall be accepted.

For periodic maintenance checks and repairs, contact your nearest Technical Support Centre and only use original spare parts. Failure to comply with this provision shall forfeit the warranty right

The "technical data" plate is located on the side panel of the appliance.

The inappropriate or incorrect use of the appliance shall invalidate any liability and warranty right by the Manufacturer.

BURN and INJURY HAZARD

- The temperature of the appliance's external surfaces may exceed 60°C, only touch control elements. Burn hazard!
- Pay attention to handling food containers during and after cooking: they might be very hot. Wear appropriate protective thermal clothing to prevent burns.
- During operation, with the door open, do not remove the fan cover; do not touch the moving fans and resistors which are still hot.
- **The maximum working height, referred to the highest surface level, must be 160 centimetres from the floor. After installing the appliance apply the suitable adhesive symbol (supplied) at a height of 160 centimetres.**
- To prevent boiling, do not use containers filled with liquids or food that liquefy with heat, in excessive amounts that cannot be easily kept under control. For this reason, only use trays that let you see inside the container. When extracting a tray containing hot liquid pay attention not to spill any liquid.
- Before removing the food from the oven after cooking with the needle shaped thermal probe (core probe), carefully extract the still hot probe from the food, taking care not to leave it hanging outside the cooking chamber.
- Do not open the door during washing operations, as chemical substances (corrosive) used for cleaning and hot fumes might escape.
- After baking open the door with caution, to avoid the violent outflow of heat which might cause burns.

ELECTRIC SHOCK HAZARD

- Before performing any cleaning on the appliance, disconnect the power supply (act on the safety magnetic circuit breaker) and water supply (close the water cock). Let it cool completely.
- Any modification to the electrical system that might be required to be able to install the appliance must be carried out by competent personnel only.

3

- The power supply system must be fitted with effective earthing connection according to the regulations in force.
- In the permanent connection to the mains, a protective pole switch must be provided between the appliance and the mains with minimum opening between the contacts of overvoltage category III (4000V), sized for the load and complying with applicable regulations (automatic circuit breaker).
- If the power supply cable is damaged, it must be replaced by the manufacturer or their technical support service, or in any case by a person with similar qualifications, to prevent any risk.
- The appliance also has electrical components inside, for safety reasons it is forbidden to wash it with water or steam jets especially if aimed at the aeration vents on the metal surfaces of its outer casing.

 FIRE HAZARD

- No foods containing easily flammable substances must be cooked, such as alcohol-based foods; self-combustion phenomena might occur leading to fires and explosions in the cooking chamber.
- Before using the appliance, make sure that there are no non-compliant objects (e.g. User manuals, plastic bags or other flammable objects) or detergent residues, inside the cooking chamber.
- Always keep the cooking chamber clean. Cooking liquids (fats) or food residues may ignite!

USER SAFETY
- The appliance is intended for professional use in institutional and professional kitchens and must only be used by skilled personnel who have been trained on its proper use. For safety reasons the appliance must be supervised during operation.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- In the event of failure or poor operation, switch off the appliance, close the water supply cock, disconnect the power supply and contact an authorised Technical Support Centre.
- This appliance shall be used only for the purposes for which it was designed, meaning for all types of baking of pastries, baked goods and food: fresh and frozen; for reconditioning chilled and frozen food, for steam cooking meats, fish and vegetables.
  Any other use is considered improper.
- The noise level of the appliance in operation is less than 70 dB (A).

INFORMATION FOR THE USER
- When the appliance is first used it is recommended to operate it unladen for 40/50 minutes at a temperature of 220/230°C. In this way all unpleasant yet fully normal smells due to heating the thermal insulation enveloping the cooking chamber and the silicone used for its external sealing are dissipated.
- Avoid prolonged permanence on the steel surfaces of foods containing acidic substances (lemon juice, vinegar, salt, etc.) which cause corrosive deterioration.
- The appliance must be cleaned at regular intervals, even daily (using automatic washing, if available), to assure best functionality and lengthening its life cycle.
- In the event specific detergents (degreasers) are used for cleaning stainless steel, ensure they do not contain corrosive acid substances (no presence of chlorine even if diluted) or abrasive substances. Carefully follow the instructions and warnings of the detergent's manufacturer and take precautions such as using adequate rubber gloves.
- Strictly avoid using scouring pads, steel wool and scrapers that may ruin the treated surfaces.
- In order not to irreparably damage the needle shaped thermal probe (core probe), avoid using it in high temperature cooking (OVER 230°C); also avoid letting the probe cable come into direct contact with the hot metal surfaces inside the cooking chamber.

COOKING TIPS

- In placing the food in the cooking chamber, maintain a space of at least 40 mm between trays in order not to excessively obstruct air circulation.
- Do not use trays with sides higher than necessary: the sides form barriers that prevent hot air circulation.
- Preheat the oven every time before cooking to achieve top performance.
- For cooking as consistently as possible, spread the food evenly in every tray taking into account its size, layer or thickness.
- Avoid adding salt to food in the cooking chamber.
- To check correct progress of the cooking cycle use the chamber's internal lighting: avoid uselessly opening the door, which causes wastes of energy and longer cooking times.

RESIDUAL RISKS

- After baking open the door with caution, to avoid the violent outflow of heat which might cause burns.
- During oven operation pay attention to hot areas of its outer surfaces (marked on the appliance).
- Do not use the door handle to move the appliance (possible glass breakage).
- The supporting bench must be able to withstand the weight of the machine and house it correctly.
- The appliance is fitted with electrical parts and must never be washed with a water or steam jet.
- The appliance is electrically connected: disconnect the power supply before performing any type of cleaning.
- To avoid incorrect connections of the appliance, the relevant electrical/water connections are marked on the appliance by suitable identification plates.

1. Technical service

- It is essential for this instruction manual to be stored together with the appliance for future referencing; in the event of misplacing it, a copy must be obtained directly from the manufacturer.
  This information has been prepared for your safety and that of others; therefore we kindly ask you to read it carefully before installing and using the appliance.
- For periodic maintenance checks and repairs, contact your nearest Technical Support Centre and only use original spare parts. Failure to comply with this provision shall forfeit the warranty right.
- All installation and commissioning operations must exclusively be performed by technically skilled installers, according to the manufacturer's instructions and in compliance with national standards in force.
- The "technical data" plate is located on the side panel of the appliance.

Note: The inappropriate or incorrect use of the appliance and failure to comply with installation rules shall invalidate any liability by the Manufacturer.

2. Instructions for the user

2.1 Control panel

1- 7" Touch Screen Display

2- Knob with "PUSH" function

2.2 Touch Screen control operation

The oven is equipped with a Touch Screen control and an adjustment knob.
The Touch Screen control works by touching the icon of the displayed parameter and/or function with your finger (only use dry and clean fingers and no other tool such as knives, forks or other objects in general).
Turning the adjustment knob clockwise/anti-clockwise changes the selected operating parameter, modifying the value shown on the display. Pressing it slightly ("push" function) confirms the selected operating parameter and corresponding set value, switching automatically to the next operating parameter.

2.3 Switching on

The oven is equipped with an "ON/OFF" button to electrically power the electronic control board and activate its operational functionality (Fig. 1).
The button (A) is not directly visible as it is located under the base of the oven, in the direction of the door sensor: an identification plate (B) on the side indicates its presence.
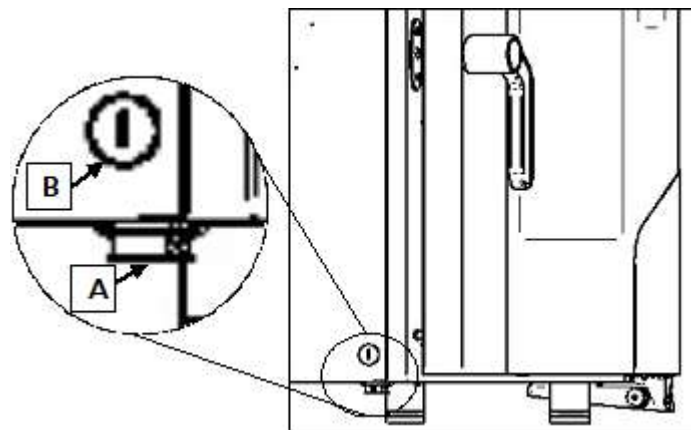To activate the oven function, set the button to "ON".


Fig.1

Stand-by and "lock" of display

If the oven is not used (no operation is being performed), the stand-by mode is automatically activated after 5 minutes.
In this configuration, the current time is shown in the center of the display. To reactivate the functional mode of the oven, just double tap display.

Using the Touch Screen display

TOUCH (confirms the active function, the selected operating parameter and the corresponding set value)
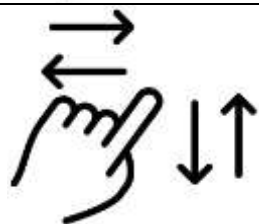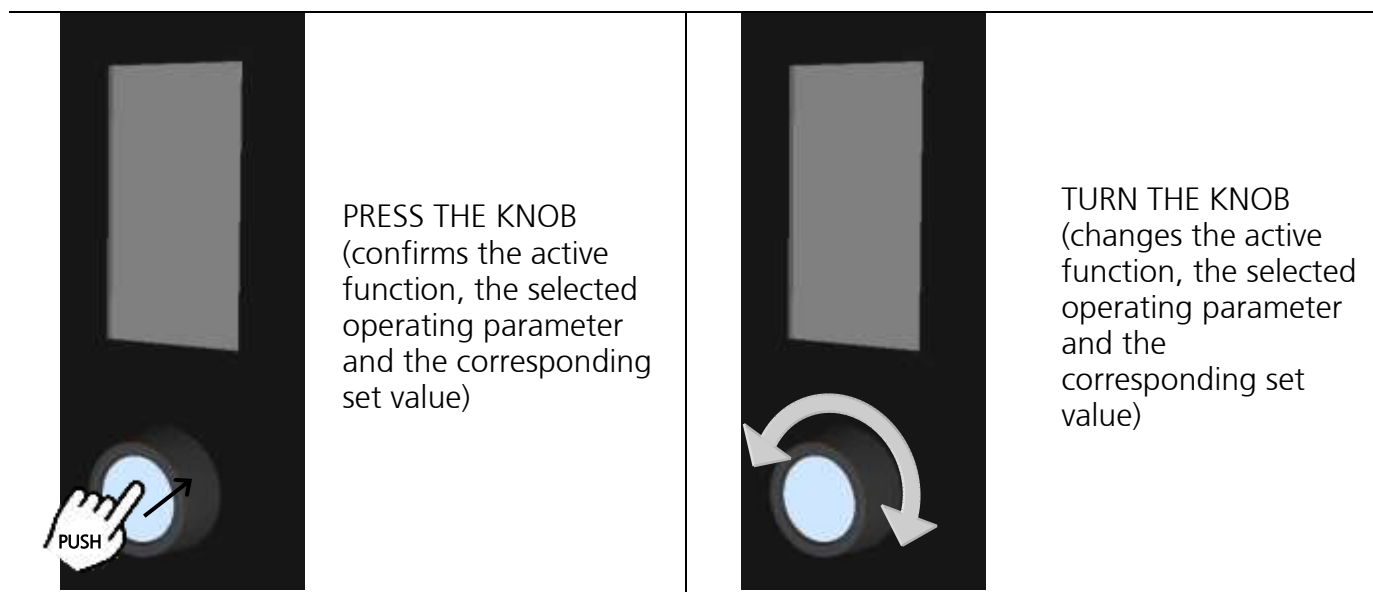

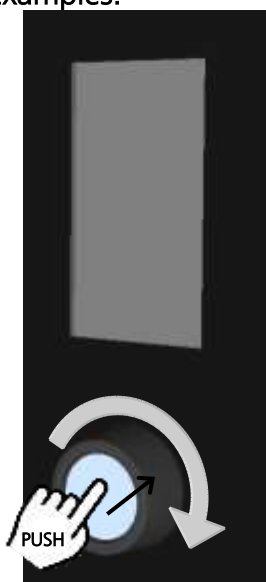**SCROLL** (selects the active function and the set parameter value)
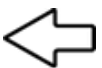
Examples:

Using the knob

PRESS THE KNOB
(confirms the active function, the selected operating parameter and the corresponding set value)

TURN THE KNOB
(changes the active function, the selected operating parameter and the corresponding set value)
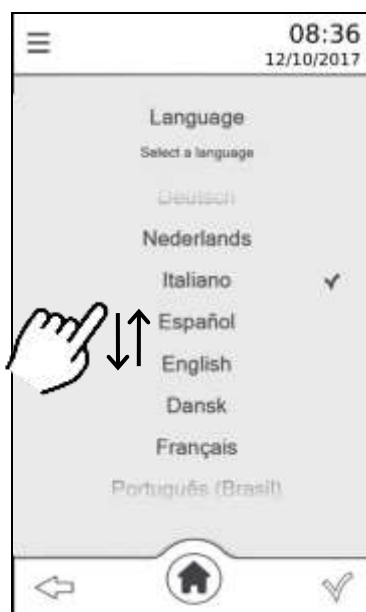
Examples:

By turning the knob clockwise, you can select the various active functions and the values of the operating parameters in sequence. Pressing the knob again confirms the active function and the value of the operating parameter.

2.4 Explanations of the symbols:

|		
	CONFIRM	Confirms the set operating parameter
	START	Starts the cooking cycle
	STOP	Stops the cooking cycle
	BACK	Goes back to the previous screen
	HOME	Goes back to the main screen
	ADDITIONAL FUNCTIONS	Accesses the additional functions
	ON	Activates the indicated function
	OFF	Deactivates the indicated function
	ADD	Adds a baking level when using the "Multilevel" function/add cooking steps
	DELETE	Deletes the unwanted data inside the selected function
	"BROWSE" THE VARIOUS MENUS/NAVIGATE BETWEEN THE VARIOUS MENUS/WINDOWS	"Browse" the data of the various menus + ADD COOKING STEPS
	RECIPE NOT SAVED IN THE RECIPE BOOK	The set recipe is not saved in the recipe book
	RECIPE SAVED IN THE RECIPE BOOK	The set recipe is saved in the recipe book
	RECEPTIVE MENU	The recipe list is sorted by type
	ADDITIONAL INFORMATION	Displays additional information (if any)
	STOP "COOLING" or "WASHING"	The "COOLING"/"WASHING" function stops

2.5 "HOME" screen

The "**Home**" screen (Fig.2) appears once the first switch-on procedure is completed.

"Recipe book Board"

("Active functions")

"Window"

("Available functions")
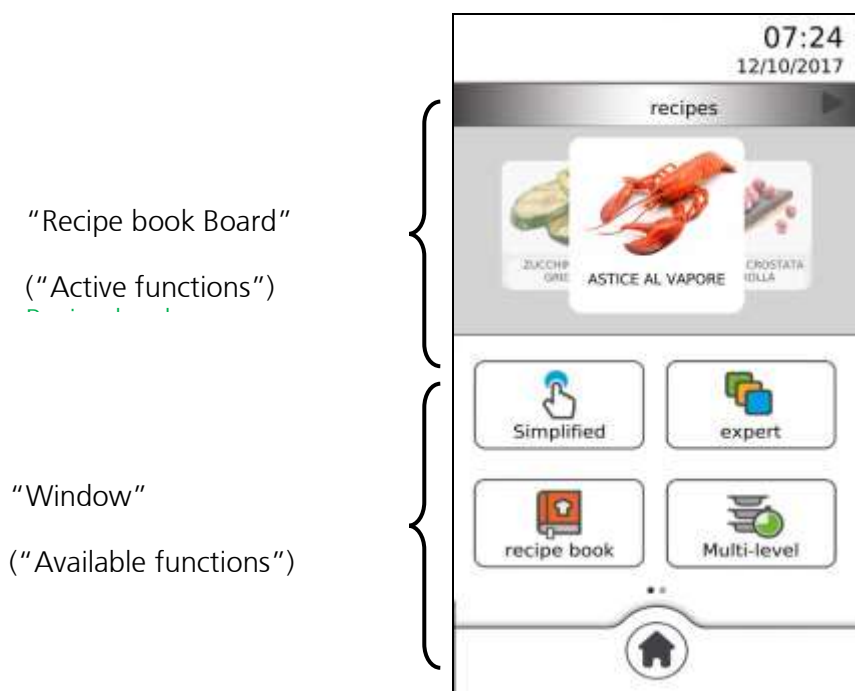
Fig.2

The "active functions" are those used by the oven.
The "available functions" are those that can be potentially used by the oven for its operation. And they are:

- SIMPLIFIED MODE
- ADVANCED MODE
- RECIPE BOOK
- MULTI LEVEL

- ACCESSORIES
- COOLING
- SETTINGS
- TECHNICAL SERVICE

The "Home" screen can be activated whenever the " " symbol is touched.

2.6 Operating parameters

	COOKING TIME	from 1 minute to 11 hours and 59 minutes or INFINITE (⚬⚬ = OFF ∞ = ON)
	COOKING TEMPERATURE	from 30°C to 270°C
	CORE TEMPERATURE	from 0 to 100°C (only in "Advanced Mode")
	ΔT TEMPERATURE	from 0 to 100°C (only in "Advanced Mode")
	HUMIDITY	from 0 to 100% with 10% step or OFF
	FAN SPEED	from 1 to 5
	SEMI STATIC	from 1 to 5
	MANUAL HUMIDIFICATION KEY	Humidification always active
	MANUAL DRYING KEY	Drying always active

INSIGHTS

- **"SEMI-STATIC" MODE**

"Semi-static" baking is a mode that allows motors to be activated only when the heating elements are operating. **The mode is activated by touching the " " symbol on the display.**
The fans are activated in order to distribute the heat generated by the heating elements and make the temperature inside the cooking chamber even.
In this way static oven operation is reproduced.

- **HUMIDIFICATION / DRYING OPERATION**

Using the algorithms, the oven is able to detect the actual percentage of humidity/steam in the cooking chamber. This independently activates drying or humidification. If, for example, there is 80% of humidity in the cooking chamber and a value of 20% is set on the display, the oven automatically detects that the humidity present is greater than that set and so independently activates the drying system; otherwise, if a higher value of humidity compared to that detected in the cooking chamber is set on the display, the oven independently activates the input of humidity/steam. **The value "0" indicates no presence of humidity/steam in the cooking chamber** (automatic activation of the drying system). **The "OFF" value deactivates the automation of the system** that manages "the climate" in the cooking chamber, and **the amount of humidity/steam or drying can only be manually activated by touching the " or "** symbols on the display.

2.7 Additional functions:

PRE-HEATING	The **"PRE-HEATING"** function can be enabled or disabled by the user; when enabled, there is an automatic increase of 40°C of the set cooking temperature. If, for example, a temperature of 180°C is set ("Fase 1" (Step 1)), the **"PRE-HEATING"** function will allow reaching the temperature of 220°C inside the cooking chamber. A buzzer warns that this temperature has been reached and the display shows the following message: "**PRE-HEATING OK OPEN THE DOOR".** The temperature is maintained until the door is opened. Open the door, put the food in the oven, close the door: the cooking cycle starts automatically. The **"PRE-HEATING"** function cannot be used together with the delayed start. The pre-heating temperature cannot exceed 270°C.
MAINTENANCE	The **"MAINTENANCE"** function can be enabled or disabled by the user; when enabled in the cooking program, it becomes operational in the last step of the program and it consists in maintaining the temperature inside the cooking chamber at 80°C. This function is used to keep food warm at the end of cooking, for as long as necessary. It stops when the door is opened.
POSTPONE	The **"POSTPONE"** function can be enabled by the user in the cooking program; when enabled, it allows a "delayed" start of the cooking cycle: useful for products that must be allowed to rise before being cooked. The "delayed" start can be preset for a time between 1 minute and 11h and 59'. During this time only the cooking chamber lighting is active. This function cannot be enabled together with "pre-heating".

2.8 "Simplified" mode function (allows a single cooking step)

The following parameters can be set by touching the "**Simplified**" mode icon on the display:

- Cooking time
- Cooking temperature
- Humidity %

- Fan speed
- "Semi-static" cooking

Fig.3   Fig.4   Fig.5

The parameter value is set by sliding, up or down, your finger on the "number" next to the parameter (Fig. 3), to the desired value; or by turning the knob clockwise or anti-clockwise to the desired value. This value is confirmed by pressing the knob; turning it again goes directly to the next parameter.

The "☰" symbol is present at top-left of the display; touching it, displays a window (Fig. 4) which allows enabling the following functions:

- Pre-heating

- Maintenance

Touching "✓" displays the "summary" screen (Fig. 5); touching it again, enables the cooking cycle. The following are displayed at the top-right of the screen: the remaining cooking time and the actual temperature in the cooking chamber. The "⌚" symbol is on the left of the screen and the "⚒" symbol is in the centre. The "summary" screen contains all parameters and functions that can be set for a single cooking step. By selecting each individual parameter, you can edit the set value at any time; simply touch the symbol of the desired parameter: a window appears indicating the parameter and its set value. The new value can be set by sliding the finger or turning the knob; touching the "✓" symbol in the window automatically confirms the value and the window goes back to "summary" screen mode; vice-versa, if the "⇦" symbol is touched the new parameter value is not confirmed and the previous value remains active. Bottom-left of the "summary" screen has the symbol "⇦" which allows to go back to the previous screen, while bottom-right has the symbol "✕" which allows stopping the cooking cycle.

2.9 "Advanced" mode function (allows 10 cooking steps)

The following parameters can be set by touching the "**Advanced**" mode icon on the display:

- Cooking steps (from 1 to 10)
- Cooking time
- Cooking temperature
- Core temperature
- ΔT Temperature
- Humidity%
- Fan speed
- "Semi-static" cooking

Fig.6   Fig.7   Fig.8
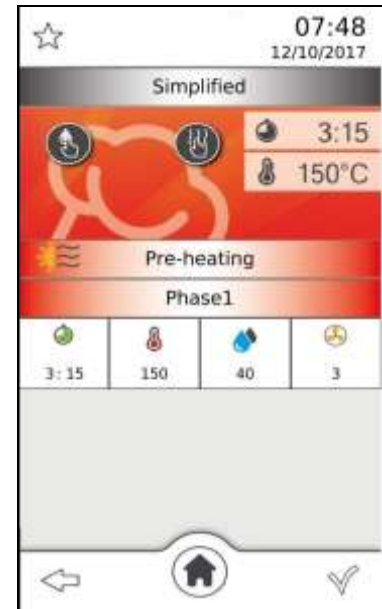
The parameter value is set by sliding, up or down, your finger on the "number" next to the parameter (Fig. 6) to the desired value; or by turning the knob clockwise or anti-clockwise to the desired value. This value is confirmed by pressing the knob; turning it again goes directly to the next parameter.

The "☰" symbol is present at top-left of the display; touching it, displays a window (Fig. 7) which allows enabling the following functions:

- Pre-heating
- Maintenance
- Postpone

Touching "✓" displays the "summary" screen (Fig. 8); touching it again, enables the cooking cycle. The following are displayed at the top-right of the screen: the remaining cooking time, the actual temperature in the cooking chamber and the actual temperature of the core probe, if enabled (in this case, the "Cooking time" parameter is disabled). The "🌡" symbol is on the left of the screen and the "👐" symbol is in the centre. The "summary" screen contains all parameters and functions that can be set for each cooking step. By selecting each individual parameter, you can edit the set value at any time; simply touch the symbol of the desired parameter: a window appears indicating the parameter and its set value. The new value can be set by sliding the finger or turning the knob; touching the "✓" symbol in the window automatically confirms the value and the window goes back to "summary" screen mode; vice-versa, if the "⇐" symbol is touched the new parameter value is not confirmed and the previous value remains active. Bottom-left of the "summary" screen has the symbol "⇐" which allows to go back to the previous screen, while bottom-right has the symbol "✕" which allows stopping the cooking cycle.

• COOKING WITH CORE PROBE

There are two parameters to be set to cook with core probe: **core temperature** and **cooking temperature**.
The cooking time is no longer a control parameter and so does not appear on the "summary screen".
If the cooking cycle consists of a single step, the oven works until the temperature detected by the core probe is reached inside the food. If the cooking cycle consists of several steps and core probe cooking is enabled in one of them, once the temperature detected by the core probe is reached, the oven continues to work switching to the next step.
If, during a cooking cycle with needle shaped thermal probe (core probe) the probe is not properly connected, the display shows an error with corresponding sound alarm.

IMPORTANT
The needle shaped thermal probe must be inserted inside the food, in the thickest area, avoiding contact with any bones.
If a cooking cycle with core probe is enabled, the needle shaped thermal probe must already be connected to the specific socket on the bottom of the oven; otherwise, the display will show the corresponding alarm.
With the door closed, the needle shaped thermal probe cable must pass between the door gasket (bottom area) and the door itself.

• COOKING WITH "ΔT" TEMPERATURE

There are two parameters to be set to cook with "ΔT" temperature: **core temperature** and **"ΔT" temperature**. The cooking time is no longer a control parameter and so does not appear on the "summary screen".
The "ΔT" temperature parameter makes it possible to maintain constant, throughout the cooking step, the difference between the temperature inside the food (temperature detected by the needle shaped thermal probe) and the temperature inside the cooking chamber (cooking temperature). In this way the value of the temperature in the cooking chamber becomes the sum of the temperature inside the food and the set "ΔT" temperature. In practical terms there is a slow increase of the temperature in the cooking chamber: the food undergoes a prolonged and delicate cooking process.
If the cooking cycle consists of a single step, the oven works until the temperature detected by the core probe is reached inside the food. If the cooking cycle consists of several steps and cooking with "ΔT" temperature is enabled in one of them, once the temperature detected by the core probe is reached, the oven continues to work switching to the next step.
If, during a cooking cycle with "ΔT" temperature and needle shaped thermal probe (core probe) the probe is not properly connected, the display shows an error with corresponding sound alarm.

2.10 Cooking cycle with core probe "Advanced" mode

Set the following parameters by touching the "**Advanced**" mode function icon on the display (Fig. 9) and then sliding your finger on the display to the left (Fig. 10):

- Core temperature
- Cooking temperature
- Humidity %

- Fan speed
- "Semi-static" cooking

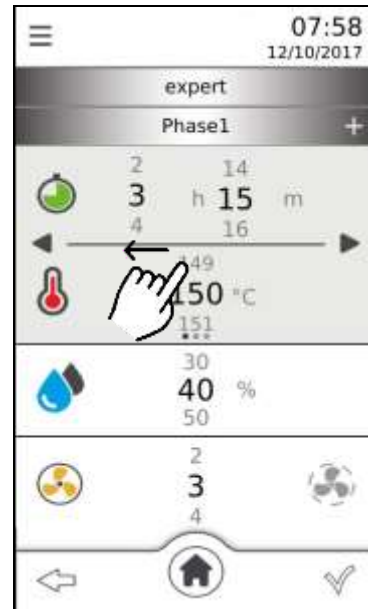Fig.9   Fig. 10

Fig. 11   Fig. 12

The parameter value is set by sliding, up or down, your finger on the "number" next to the parameter (Fig. 11) to the desired value; or by turning the knob clockwise or anti-clockwise to the desired value. This value is confirmed by pressing the knob; turning it again goes directly to the next parameter.

Touching "✓" displays the "summary" screen (Fig. 12); touching it again, enables the cooking cycle. The following are displayed at the top-right of the screen: the actual temperature in the cooking chamber and the actual temperature of the core probe. The " ⬡ " symbol is on the left of the screen and the " ⬡ " symbol is in the centre. The "summary" screen contains all parameters and functions that can be set for each cooking step. By selecting each individual parameter, you can edit the set value at any time; simply touch the symbol of the desired parameter: a window appears indicating the parameter and its set value.

The new value can be set by sliding the finger or turning the knob; touching the "✓" symbol in the window automatically confirms the value and the window goes back to "summary" screen mode; vice-versa, if the "⇦" symbol is touched the new parameter value is not confirmed and the previous value remains active. Bottom-left of the "summary" screen has the symbol "⇦" which allows to go back to the previous screen, while bottom-right has the symbol "✗" which allows stopping the cooking cycle.

2.11 Cooking cycle with core probe and ΔT temperature "Advanced" mode

Set the following parameters by touching the "**Advanced**" mode function icon on the display (Fig. 13) and then sliding your finger twice on the display to the left (Fig. 14):

- Core temperature
- ΔT Temperature
- Humidity %

- Fan speed
- "Semi-static" cooking
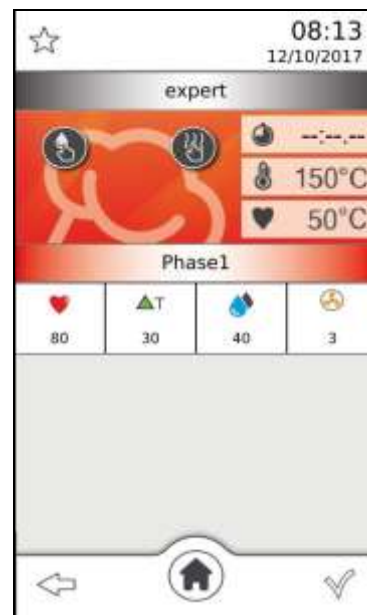

Fig.13   Fig. 14

Fig. 15   Fig. 16

The parameter value is set by sliding, up or down, your finger on the "number" next to the parameter (Fig. 15) to the desired value; or by turning the knob clockwise or anti-clockwise to the desired value. This value is confirmed by pressing the knob; turning it again goes directly to the next parameter.

18

Touching "✓" displays the "summary" screen (Fig. 16); touching it again, enables the cooking cycle. The following are displayed at the top-right of the screen: the actual temperature in the cooking chamber and the actual temperature of the core probe. The " 🔥 " symbol is on the left of the screen and the " ⚙ " symbol is in the centre. The "summary" screen contains all parameters and functions that can be set for each cooking step. By selecting each individual parameter, you can edit the set value at any time; simply touch the symbol of the desired parameter: a window appears indicating the parameter and its set value. The new value can be set by sliding the finger or turning the knob; touching the "✓" symbol in the window automatically confirms the value and the window goes back to "summary" screen mode; vice-versa, if the "⇐" symbol is touched the new parameter value is not confirmed and the previous value remains active. Bottom-left of the "summary" screen has the symbol "⇐" which allows to go back to the previous screen, while bottom-right has the symbol "✗" which allows stopping the cooking cycle.

2.12 Cooking cycle with "Pre-heating" function

The "Pre-heating" function can be set before or after setting the cooking cycle parameters. It can be set in both "Simplified" or "Advanced" mode.

Simply touch the "☰" symbol at the top-left of the "Parameters" screen: a window appears indicating the "Pre-heating" function symbol 🔆≈ and the symbol of the switch not enabled (⬤—). Touching the switch enables the function (—🟢); touching it again, disables it. Touching the "✓" symbol on the window automatically confirms the function and the window goes back to show the "Parameters" screen; vice-versa, if the "⇐" symbol is touched, the function is not confirmed. The window still goes back to "Parameters" screen mode.

The "Pre-heating" function cannot be enabled together with the "delayed" start.

2.13 Cooking cycle with "Maintenance" function

The "Maintenance" function can be set before or after setting the cooking cycle parameters. It can be set in both "Simplified" or "Advanced" mode.

Simply touch the "☰" symbol at the top-left of the "Parameters" screen: a window appears indicating the "Maintenance" function symbol ♨ and the symbol of the switch not enabled (⬤—). Touching the switch enables the function (🟢—); touching it again, disables it. Touching the "✓" symbol on the window automatically confirms the function and the window goes back to show the "Parameters" screen; vice-versa, if the "⇐" symbol is touched, the function is not confirmed. The window still goes back to "Parameters" screen mode.

2.14 Cooking cycle with "Postpone" function

The "Postpone" function can be set before or after setting the cooking cycle parameters. It can only be set in "Advanced" mode.

Simply touch the "☰" symbol at the top-left of the "Parameters" screen: a window appears indicating the "Postpone" function symbol ⬌. The time value (in hours and minutes) for the "delayed" start of the cooking cycle is set by sliding your finger, up or down, on the "number" next to the symbol, to the desired value. Touching the "✓" symbol on the window automatically confirms the function and the window goes back to show the "Parameters" screen; vice-versa, if the "⇐" symbol is touched, the function is not confirmed. The window still goes back to "Parameters" screen mode. The "Pre-heating" function cannot be enabled together with the "Postpone" function.

2.15 Program storage (recipe)

The recipes (programs) created in "Simplified" or "Advanced" mode can be stored by touching the " ☆ " symbol at the top-left of the "summary" screen: the "Image and recipe name " screen appears and a window with the text: "**write here**". Touching the text displays an alphanumeric keypad (Fig. 17) to be used to enter the recipe name.
To write the name of the recipe in the desired language, among the 42 available, tap on the display the

symbol "🌐" and choose the appropriate alphabetical characters. The name of the chosen language is highlighted with the writing on the lower part of the alphanumeric keyboard.
Touching the "✓" symbol confirms the recipe name and displays the screen "Product type" (Fig. 18).
By touching the desired product type name, the confirmation symbol "✓" appears next to the name; then, touching the "✓" symbol at the bottom-right of the screen stores the recipe; vice-versa, by touching the

"⇦" symbol the recipe is not stored and the screen goes back to "Image and recipe name" mode.
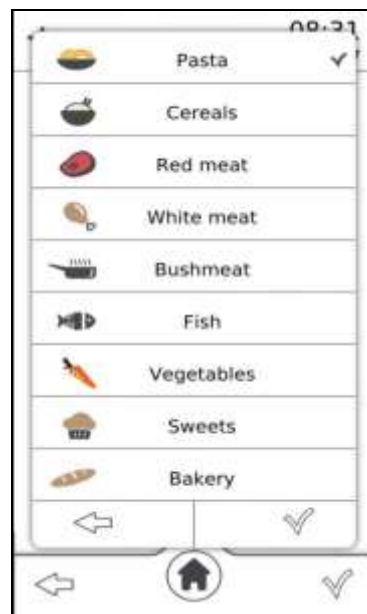

Fig.17   Fig.18

2.16 Program storage (recipe) with picture

To program a recipe with its picture, proceed as follows:

- store the photo with the image of the recipe in a pen drive
- insert pen drive into the USB plug
- write the recipe's name as described previously in point 2.14
- the photo of the recipe will automatically appear during the writing of the relative recipe to be memorized

Important

Only one picture at a time must be stored in the pen drive to be combined with the corresponding recipe. To memorize more recipes with your own picture, the operation described in point 2.15 must be repeated for each recipe every time.

The picture must strictly comply with the following requirements:

- Must have ".png" format
- Must be 205x105 pixels
- Must be named "recipe"

2.17 Recipe book

Touching the "⌂" symbol on the display shows the **"Recipe book"** icon. Touching this icon again displays another 3 icons that represent the 3 different types of recipes available (Fig. 19):
- Recipes
- Chef Recipes

By touching the relative icon, one of the 3 types of recipes can be selected: the "Recipe menu" screen appears containing a series of dishes divided into 9 categories arranged on as many windows overlapping one another (Fig. 20). Each window is identified by the category name:

• PASTA	• WHITE MEATS	• VEGETABLES
• CEREAL	• GAME	• DESSERTS
• RED MEATS	• FISH	• BAKED GOODS

To view all 9 "windows", if already occupied by at least one stored recipe, simply slide up or down the finger on the "windows" of the screen. The recipes, available in the "windows", can be displayed in a single screen by touching the symbol ⠿ (Fig. 21) or, separately, by sliding, to the right or left, the finger on the photos that represent them.
Once the recipe has been selected, the "summary" screen appears (Fig.22) where all the parameters relating to the cooking cycle of the recipe appear. Furthermore, by touching the " ⓘ " symbol, information about the selected recipe can be displayed, if available.
All "**Recipes**" are already available in the "Home" screen: by repeatedly touching the "▶" symbol and/or "◀" symbol, all "**Chef Recipes**" and "**Most used recipes**" also become available. To select the wanted one, simply slide, right or left, your finger on the photo representing the recipe dish; then, to be able to use it in the cooking cycle, simply touch the selected photo: the "summary" screen appears with the dish name. Touch "✓" to start cooking.

Fig.19	Fig.20	Fig.21

Fig.22

2.18 How to delete cooking programs from the "CHEF" library

Only the recipes in the "CHEF" recipe book can be deleted by operating as follows:

- Touch the symbol ⠿ and select the recipe you want to delete: the name of the recipe is highlighted on a red background (Fig. 23)

- Touch the symbol 🗑, a pop-up message will be displayed in order to confirm or undo the operation
- Touch the symbol ✓ to confirm the cancellation, touch the symbol ⇦ to undo the operation.

Fig. 23

Important
Only one recipe can be deleted at a time.

2.19 Import / export from "USB" to "Chef Recipes"

The USB socket available to the lower door hinge allows to import/export cooking programs from/to the oven's user library by using a USB stick
After the USB stick has been connected to the available socket, scroll the screen to the left hand side and tap to the SETTINGS icon.
Scroll down the SETTINGS options and look for IMPORT/EXPORT to/from USB (see picture 24):

• Export all recipes   • Import all recipes   • Export some recipes   • Import some recipes

Fig. 24

2.19.1 Export all recipes (stored programs)

The user through the "USB plug" can "export" all the "Chef Recipes" into a "pen drive".
After following the instructions in point 2.19, simply touch the words "Export all recipes" and automatically "load" all the "Chef Recipes" into the USB stick.

Important

If "**Export all cooking programs**" has been earlier activated it won't be possible to activate the option "**Import a single cooking program**" temporarily. The option "**Import all cooking programs**" could be activated indeed.

2.19.2 Import all recipes (stored programs)

The user through the "USB plug" can "import" all the recipes of a "pen drive" into the "Chef Recipes".
After following the instructions in point 2.19, simply touch the words "Import all recipes" and automatically download all the recipes of the USB stick into the "Recipes Chef".

Important
If a recipe with the same name as the one to be "loaded" is already stored in the food category, the word "**_copy**" will be added to the name to identify it.
If the "pen drive" does not contain stored recipes (programs), when "Import all recipes" is activated, a "window" appears that shows: "file not found".

If the "pen drive" does not contain stored recipes (programs), when "Import all recipes" is activated, a "window" appears that shows: "file not found".

2.19.3 Export some recipes (stored programs)

The user through the "USB plug" can "export" some of the "Chef Recipes" into a "pen drive".
After following the instructions of point 2.18, simply touch the words "Export some recipes": the "Export Recipes" screen appears, where the names of the food categories that include at least one stored recipe are highlighted.
By touching the category name, a "window" appears with all the recipes (programs) stored in that category.
Simply touch the name of the recipe you want to "export" and on the right side of the "window" the symbol "✓" appears. Repeat the same operation for each category and for each recipe that you want to "export".
By touching the "✓" symbol in the lower right of the screen, the "Chef Recipes" selected automatically are loaded into the USB stick: a "window" appears on the screen, highlighting the "export" and the number of "exported" recipes.

Important

If you have activated "Export some recipes" it is not possible to activate "Import all recipes" in the following way, but only "Import some recipes" can be activated.

2.19.4 Import some recipes (stored programs)

The user through the "USB plug" can "import" some recipes of a "pen drive" into the "Chef Recipes".
After following the instructions in point 2.18, simply touch the words "Import some recipes": the "Import Recipes" screen appears, where the names of the food categories in the "pen drive" are highlighted as they include at least one stored recipe.
By touching the category name, a "window" appears with all the recipes (programs) stored in that category.
Simply touch the name of the recipe you want to "import" and on the right side of the "window" the symbol "✓" appears. Repeat the same operation for each category and for each recipe that you want to "import".
By touching the "✓" symbol in the lower right hand corner of the screen, the selected recipes of the pen drive are automatically downloaded into the "Chef Recipes": a "window" appears on the screen in which it is highlighted " import "and the number of" imported "recipes.

Important

If a recipe with the same name as the one to be "loaded" is already stored in the food category, the word "_copy" will be added to the name to identify it.

If the "pen drive" does not contain stored recipes (programs), when "Import some recipes" is activated, a "window" appears that highlights: "file not found".

2.20 "Multi-level" function

The "Multi-level" function available on the "Home" screen (🏠) allows using the "Servizio" (Service) mode.
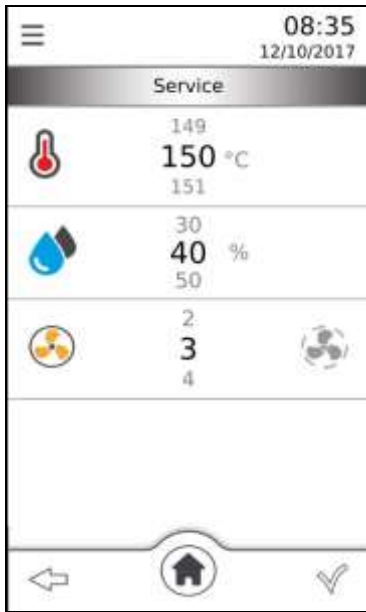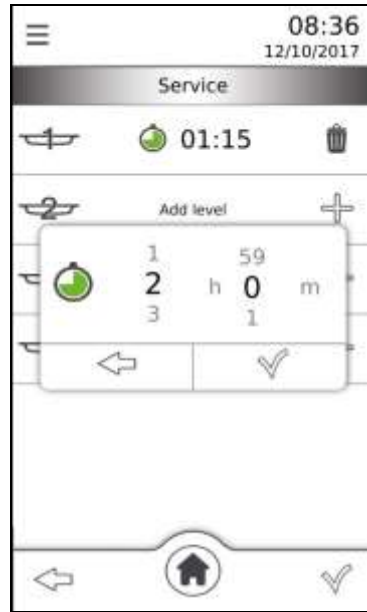

Fig. 25

Fig.26

Fig.27

Touching the "Multi-level" icon displays the "Service" mode screen, with the parameters that can be set (Fig. 25):

- Cooking temperature
- Humidity %

- Fan speed
- "Semi-static" cooking

The parameter value is set by sliding, up or down, your finger on the "number" next to the parameter, to the desired value; or, by turning the knob clockwise or anti-clockwise to the desired value. This value is confirmed by pressing the knob; turning it again goes directly to the next parameter.
Touching the "✓" symbol starts the cooking cycle, the "add level" screen (Fig.26) appears with the availability of the number of cooking levels related to the oven model. It is possible to select a different cooking time for each level.
Touching the "✚" symbol displays a window with the parameter "Time" to be set (in hours and minutes); slide, up or down, your finger on the "number" next to the parameter, to the desired value. Touching the "✓" symbol on the window confirms the value and it starts counting the cooking cycle; the screen with the

parameter value set and the "🗑" symbol appear (Fig.26). Touching the "bin" symbol deletes the parameter value and displays the "add level" screen again. The "Time" parameter can also be set by turning the knob clockwise or anti-clockwise, to the desired value. This value is confirmed by pressing the

knob: the screen with the parameter value set and the "🗑" symbol appear.
Touching the bottom-right symbol "✓" displays the "summary" screen (Fig.27) which shows the value of the set parameters and the number of levels for which the time is operational, with the corresponding countdown. By sliding, up or down, your finger on the numbered levels screen, you can view the remaining cooking time for all of them. The value of the parameters can be changed during cooking also from the "summary" screen: simply touch the parameter symbol and, on the appearing window, slide your finger over the value to be changed or rotate the knob. The new value is confirmed by touching the "✓" symbol on the window or pressing the knob.
When the set cooking time is reached in one of the levels, the "summary" screen displays a window with the message "Remove tray" and corresponding level number. A special buzzer warns to open the oven door and take the dish out of the oven.
With the "Multi-level" function, the oven operation must be manually interrupted after the last dish is taken out.
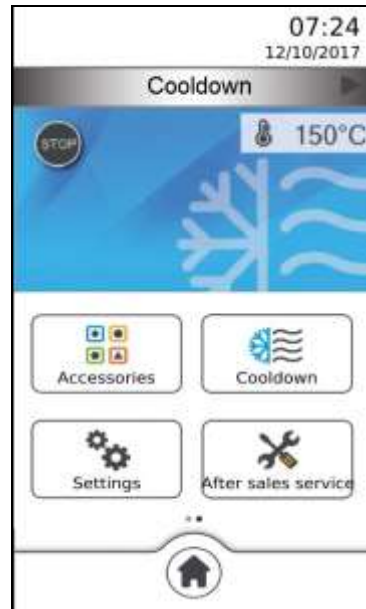
2.21 Accessories

From the "Home" screen (⌂) slide your finger to the left on the "Available functions" window: the "Accessories" icon appears (Fig. 28); touching it displays the window that shows the types of accessories that can be used (Fig. 29):

- WASHING)
- PROOFER/HOLDING CABINET

Fig. 28

Fig. 29

Touching the "Washing" icon displays the screen with the modes available (Fig. 30):

- L1 Eco (39')
- R Rinse (9')

- L2 Normal (69')
- Pump loading (2')

- L3 Intensive (100')

Touching the "text" of the desired mode displays the window that shows the operating time of the mode (Fig. 31). Touching the "✓" symbol starts the washing: the operating screen (Fig. 32) displays the text identifying the washing mode in progress, the washing time countdown and the " 🔘 " symbol which allows disabling the washing in progress at any time, automatically enabling the "Rinse" mode.
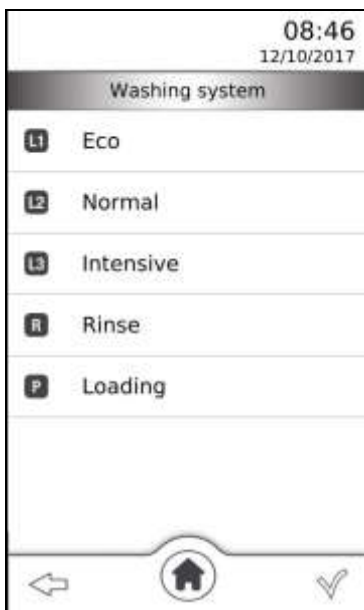
Fig. 30

Fig. 31

Fig. 32

2.22 Cooling

From the "Home" screen (🏠) slide your finger to the left on the "Available functions" window: the "Cooling" icon appears (Fig. 33); touching it enables the function and the corresponding window ("Fast cooling") appears, displaying in real time the temperature in the cooking chamber. Open the oven door to enable the function.

The function may be disabled at any time by touching the " ⬛ " symbol; otherwise, it disables automatically when the temperature inside the cooking chamber reaches 40°C.

Fig.33

2.23 Settings

From the "Home" screen ( ) slide your finger to the left on the "Available functions" window: the "Settings" icon appears (Fig.34); touching it displays the "summary" screen which shows the settings available (Fig.35):

- **Display brightness**
- **Import/export from Flash drive**
- **Time and date**
- **HACCP**
- **Language**
- **Wifi**
- **Sounds**
- **Version info**

Fig. 34   Fig.35

Touching the icon of the desired setting displays a window in which you can modify the state of the setting. By touching the icon again after changing the state of the setting, the window disappears and the "summary" screen of the settings appears again.

	Display brightness	You can adjust the brightness of the display
	Time and date	You can set the desired time and date
	Language	You can select the desired language
	Sounds	You can enable ( ) or disable ( ) the buzzer volume (beep)
	Import/export from Flash drive	You can import ("upload") and export ("download") the cooking programs (recipes) via "USB pen drive"
	HACCP	You can enable ( ) or disable ( ) the "HACCP" function. The "HACCP" function has the purpose of recording the operative data of cooking cycles performed, constantly monitoring their progress. The "HACCP" data can be recorded into a "USB pen drive" which must be connected into the suitable "USB port" of the oven. All the data concerning the cooking done on the same day are contained in the same "HACCP" file.
	Wifi	You can connect to a Wifi network
	Version info	You can display the operational "firmware" version

2.24 "HACCP" function

The "HACCP" function has the purpose of recording the operative data of cooking cycles performed, constantly monitoring their progress.

2.24.1 Activating/deactivating the "HACCP" function

From the "Home" screen ( ) slide your finger to the left on the "Available functions" window: the "Settings" icon appears; touching it displays the "summary" screen which shows the settings available (Fig. 36).

By touching the " " icon, the display shows a "window" indicating the **day/month/year** and with the "switch" symbol not activated ( ). Touching the switch enables the "HACCP" function ( ); touching it again, disables it. After activating the "HACCP" function, touch the "✓" symbol on the "window": the function is automatically confirmed and the "window" goes back to the summary screen with the "Settings".

Once activated, the "HACCP" function remains on until it is deactivated with the "switch" ( ).

2.24.2 Downloading "HACCP" data on a USB flash drive

The "HACCP" data logged and saved during the operation of the oven can be **viewed on a PC** after "downloading" them on a "USB flash drive" connected to the dedicated "USB port" located on the bottom hinge of the oven door.

One can choose the exact day to view the logged "HACCP" data by proceeding as follows (Fig. 36):

from the "summary" screen that displays all the available "Settings", touch the " " icon: this will show the "window" with the **day/month/year** and with the "switch", which must be activated ( ).

Slide up with your finger on the "window" until the " " icon appears ("USB flash drive"). Make sure the "USB flash drive" is inserted correctly in the specific "USB port". Choose the day for which you want to know the "HACCP" data logged by sliding your finger up or down on the **"number"** indicating **"the day"** until you find the desired one (the month/year must be correct; if not, change them by following the same steps followed to choose the day).

Touch the " " icon for a few seconds: **all the files** ("txt") logged during the operation of the oven are "downloaded" to the "USB flash drive", **from the selected day up to the last day the "HACCP" function was active**. The **"export completed"** message appears in the "window" with the related number of files transferred.

All the "HACCP" data relating to the cooking carried out on the same day is in the same file. Basically, **every "HACCP" file contains an entire day of cooking**.

Fig. 36

Important

If the "USB flash drive" is not inserted after touching the " " icon for a few seconds, the **"No USB"** warning appears on the related "window".

If any anomaly occurs during the cooking cycle and triggers an alarm, this will be logged in the "HACCP" data with the wording **"Error Set Exx",** where **"xx" is the number identifying the type of alarm** (see **table 5** on the **"Possible alarms"**).

The text (shown on the PC) **of the logged "HACCP" data is only in English.**

2.25 Wi-Fi network connection

Touching the " " icon the list of available Wi-Fi networks appears (Fig.37)
Touch the name of the internet connection to which you want to connect and then touch the "✓" symbol to confirm (Fig.38).
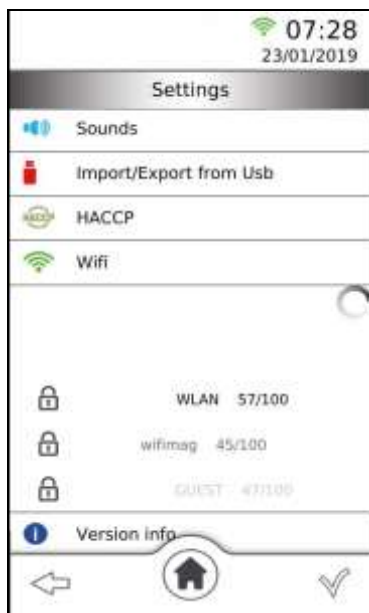

| Fig.37 | Fig.38 |

If the selected Wi-Fi network is password protected, the password request screen appears (Fig.39), proceed with the insertion of the password using the alphanumeric keypad and confirm by touching the symbol "✓".

Fig.39

2.25.1 Software update availability (oprative function update)

If a software update is available, the "software update availability" screen will appear (Fig.40).

Fig.40

Touching the "✓" symbol, it activates the software update (from 5 to 10 min.), it ends when the **"Home"** screen reappears on the display.

Touching the "✗" symbol will not activate the update and the "Software update availability" screen will only reappear when the oven is electrically re-energized.

2.26 Technical Service

Not available

3. Cleaning

3.1 Manual cooking chamber cleaning

For hygienic reasons it is good practice to clean the cooking chamber on a daily basis, at the end of every day the oven is used. Correct cleaning also prevents the formation of corrosive phenomena inside the chamber, as well as preventing the danger of accidental combustion due to any grease and food residues accumulated over time.
To aid cleaning remove the side grilles. The cleaning detergents must not contain abrasive substances or substances of acid/corrosive nature. In case of lack of appropriate detergents it is sufficient to clean the cooking chamber with a sponge soaked in warm soapy water or warm water and a little vinegar. Rinse with plenty of water (use the suitable shower if available) and dry well with a soft cloth. The side grilles must be cleaned separately and fitted back on. When cleaning is completed leave the oven door slightly open.

3.2 Semi-automatic cooking chamber cleaning

spray specific degreaser for stainless steel on the internal walls of the cooking chamber, on the side grilles, on the fan covers (do not spray onto the fans through the grille) and on the internal door glass;
let the product act for about 20 minutes with closed door;
switch the oven on adjusting the temperature at 70-80°C;
run a cycle with maximum steam (100%) for about 15 minutes;
upon completing the cycle switch off the oven, let the cooking chamber cool and rinse it with plenty of water (use the suitable shower if available);
dry by running a heating cycle adjusting the temperature at 150-160°C for about 10 minutes (repeat the cycle if necessary).
When cleaning is completed leave the oven door slightly open.

3.3 Automatic cooking chamber cleaning

From the "Home" screen ( ) it is possible to activate automatic washing for cleaning of the oven's cooking chamber. To run one of the programs provided by the washing system, follow the instructions in paragraph 2.19, bearing in mind the following information:

- The washing system is fitted with a safety device which does not let it be turned on in the event the temperature inside the oven's cooking chamber should exceed 100°C.
- before performing a washing cycle ensure the drain is free to avoid overflowing into the cooking chamber.
- The washing programs and the frequency with which to use them depend on the type of products baked in the oven.
- To maintain adequate hygienic levels and to prevent spoiling the stainless steel of the cooking chamber, the Manufacturers recommend performing an "L3" washing cycle ("intensive washing") at least once a day.
- In the event of caked dirt forming, it must be removed and manual cleaning must be performed.
- The "P" program must be activated when first using the washing system and every time the pumps are emptied, otherwise the washing quality is impaired.

Warnings: *it is strictly forbidden to open the door of the oven during washing,*
danger of contact with corrosive chemicals and hot fumes!

At the end of cleaning with the washing system, ensure there are no detergent residues inside the cooking chamber.
Any residues must be removed and the cooking chamber must be accurately rinsed.

After a black-out the washing system will automatically resume operation from the point where it was interrupted.

Before starting a cooking cycle ensure there are no detergent residues in the chamber that has just been washed. Any residues must be removed with a moist cloth suitably protecting your hands, eyes and mouth, and the cooking chamber must be thoroughly rinsed.

3.4 Cleaning fans

The fans must be regularly cleaned with appropriate descaling products. All their parts must be thoroughly cleaned, eliminating any limescale. The fan cover must be removed to access fans. When cleaning is completed fit the cover back on operating in reverse order.

3.5 Door gasket cleaning

For hygienic and functional reasons it is good practice to clean the door gasket at the end of every day the oven is used. It must be accurately washed with warm soapy water. It must be rinsed and dried with a soft cloth. Any scaling or food residue must be removed with special care, without using sharp metal tools that might irreparably damage the gasket.

3.6 Door cleaning

The internal glass of the cooking chamber door may be cleaned using the same type of degreaser used for manually cleaning the cooking chamber; otherwise, a normal (non toxic) glass cleaning product may be used. A common glass detergent may be used also to clean the external door glass. In any case one may simply use warm soapy water. After rinsing dry the glass surface well with a soft cloth.
Should opaque spots form between the two glass panes, these may be removed as they are inspectable.

3.7 Cleaning the external casing

The outer steel surfaces must be cleaned with a cloth soaked in warm soapy water or mixed with a little vinegar, they must be rinsed well and dried with a soft cloth.
Should you wish to use specific products on the market, these must comply with the cleaning requirements set out in the "General information" paragraph (paragraph 8.1).
It is worth remembering that the counter supporting the appliance, or the floor surrounding the appliance area, should also be cleaned without using acid corrosive substances (e.g. muriatic acid) since the vapours released by them might corrode and deteriorate the outer steel shell and cause irreparable damage to the electrical components inside the appliance.

3.8 Inactivity period

Should the appliance not be used for a long extent of time, it is good practice to disconnect it from the power supply (act on the safety magnetic circuit breaker located upstream of the appliance) and water supply. It is recommended to clean it with care internally (cooking chamber) and externally, paying special attention to removing any salt residues which might lead to corrosion on the steel surfaces.
It is also recommended to protect the appliance with oil-based spray products (e.g. Vaseline oil) which form an effective protective film when sprayed on the surfaces.
Leave the door of the cooking chamber ajar.
Adequately covering the appliance, finally, allows it to be protected from dust.

4 Troubleshooting

Type of fault	Cause of the fault	Corrective action
Control panel totally off (the oven does not work)	Non conforming connection to the power mains	Check connection to the mains
	Mains voltage not present	Restore power supply voltage
	Electronic board protection fuse (with microprocessor) blown	Contact a skilled technician
Cooking cycle activated: the oven does not work	Door open or ajar	Close the door properly
	Magnetic sensor damaged	Contact a skilled technician
Steam cycle activated: there is no steam production in the cooking chamber	Non conforming water mains connection	Check connection to the water mains
	Closed stopcock	Check the cock
	Obstructed water inlet filter	Clean the filter
	Damaged water inlet solenoid valve	Contact a skilled technician
	Steam generator safety thermostat activated	Contact a skilled technician
Closed door: steam escapes through the gasket	Non conforming gasket assembly	Check gasket assembly
	Damaged gasket	Contact a skilled technician
	Loosened handle "nose"	Contact a skilled technician
The oven does not cook evenly	One of the motors is locked or turns at low speed	Contact a skilled technician
	The motors do not reverse direction	Contact a skilled technician

5 Possible alarms

Identify the causes that inhibit the oven operation

	Type of alarm	Cause of the alarm	Effect	Corrective action
E01	Temperature probe not detected Impossible to start cooking	Cooking chamber probe-electronic board/ microprocessor connection down	Impossible to start cooking	Contact your service center
		Damaged cooking chamber probe		
E02	Core probe not detected Impossible to start cooking	Core probe-electronic board/microprocessor connection interrupted.	It is not possible to activate a cooking cycle which requires to set the "core temperature" parameter	Contact your service center
		Damaged needle shaped core probe.		
E03	Overheated motors safety circuit breaker tripped"	Overheated motor (motor thermal protection is triggered).	Disabled oven operation	Contact your service center

E04	**Maximum oven operating temperature exceeded tripped safety thermostat**	Active safety thermostat	Disabled oven operation	Contact your service center
E05	**Display card overtemperature exceeded the temperature of 75°C**	Overtemperature above 75°C on the display card	Disabled oven operation	Contact your service center
E06	**Main power micro card overtemperature exceeded the temperature of 75°C**	Overtemperature above 75°C on the main micro-power board	Disabled oven operation	Contact your service center
E08	**Overheating of the hood micro-power board exceeded the temperature of 75°C**	Overtemperature above 75°C on the hood micro-power board	Disabled oven operation	Contact your service center
E09	**Overheating of the proofer / holding cabinet micro-power board exceeded the temperature of 75°C**	Overtemperature above 75°C on the proofer / holding cabinet micro-power board	Disabled oven operation	Contact your service center
E10	**Poorly positioned glass move the glass upwards**	Wrong position of the door glass	Disabled oven operation	Position the glass up
E11	**Poorly positioned glass move the glass downwards**	Wrong position of the door glass	Disabled oven operation	Position the glass down
E12	**Communications board error S024**	Possible miss communication between touch panel and micro-power board	Disabled oven operation	Contact your service center
E14	**Communications board error T011 hood**	Possible miss communication between touch panel and micro-power board	Disabled oven operation	Contact your service center

E15	⚠ Communications board error T011 prover cabinet	Possible miss communication between touch panel and micro-power board	Disabled oven operation	Contact your service center
E16	⚠ Communications board error T011 holding cabinet	Possible miss communication between touch panel and micro-power board	Disabled oven operation	Contact your service center
E17	⚠ Incorrect FW version S024 board	Not compatible firmware	Disabled oven operation	Contact your service center
E19	⚠ Incorrect FW version T011 board hood	Not compatible firmware	Disabled oven operation	Contact your service center
E20	⚠ Incorrect FW version T011 board prover cabinet	Not compatible firmware	Disabled oven operation	Contact your service center
E21	⚠ Incorrect FW version T011 board holding cabinet	Not compatible firmware	Disabled oven operation	Contact your service center
E22	⚠ Humidity database not detected	No database	Disabled oven operation	Contact your service center
E23	⚠ No Factory Recipe Book	No database	Disabled oven operation	Contact your service center
E24	⚠ No User Recipe Book	No database	Disabled oven operation	Contact your service center
E27	⚠ Settings database not found	No database	Disabled oven operation	Contact your service center

E29	⚠️ Check the discharge valve lever position	Activated the function "fat collection valve" without the exhaust valve supplied.	Disabled oven operation	Contact your service center
E30	⚠️ Hood not electrically connected	The hood power supply cable connection	Disabled oven operation	Check the hood power supply cable connection
	Door open close the door to continue cooking	Door opening during the cooking cycle	Stopping the cooking cycle	Close the oven's door
	Door closed open the door to cool the oven	"Fast cooling" function enabled with door closed	Disabled oven operation	Open the oven door to allow "Fast cooling" of the cooking chamber

6 Possible errors

Communicate information on the abnormal operation of the oven without disabling it

	Type of error	Cause of the error	Effect	Corrective action
	Blackout **the oven is off from xx:xx to yy:yy**	Power supply outage	The display shows the type of error. The oven continues working	The oven automatically resumes operation from the point where the cooking cycle was interrupted
W01	Display card overtemperature exceeded the temperature of 60°C	Overtemperature above 60°C on the display card	The display shows the type of error. The oven continues working	Contact a skilled technician
W02	Main power micro card overtemperature exceeded the temperature of 60°C	Overtemperature above 60°C on the main power micro card	The display shows the type of error. The oven contin ues working	Contact a skilled technician
W03	Auxiliary power micro card overtemperature exceeded the temperature of 60°C	Overtemperature above 60°C on the auxiliary power micro card	The display shows the type of error. The oven continues working	Contact a skilled technician
W06	Humidification malfunction cannot reach the desired humidity.	Insufficient humidity in the cooking chamber	The display shows the type of error. The oven continues working	Contact a skilled technician
W07	Dryer malfunction cannot reach the desired humidity.	Excessive humidity in the cooking chamber	The display shows the type of error. The oven continues working	Contact a skilled technician
W08	Wash oven excessive number of cooking cycles executed without washing the oven	Too many cooking cycles executed without washing	The display shows the type of error. The oven continues working	Activate multiple washing cycles in "Intensive" mode (L3)

W09	⚠️ Faulty heating elements	Excessive time taken to reach the required temperature	The display shows the type of error. The oven continues working without heating the cooking chamber	Contact a skilled technician

7. Technical support

Before leaving the factory this appliance has been calibrated and tested by experienced and skilled personnel in order to obtain the best operation results. Any repair or calibration must be carried out with the utmost care and attention, solely using original parts.

That is why it is required to always contact the Dealer who has sold the appliance or our nearest Technical Support Centre, specifying the kind of failure and the model of the appliance you have. The parts required for adaptation to different types of gas are provided with the appliance hence supplied upon sale or delivery.

8. Disposal of the appliance

In accordance with Directive 2012/19/EU on the disposal of waste electrical and electronic equipment, the crossed-out wheeled bin symbol on the equipment indicates that the product was placed on the market after 13 August 2015, and that at the end of its services life it must be disposed of separately from other waste.

At the end of the appliance's service life, the user must, therefore, deliver it to the appropriate centres (recycling centres) for the separate collection of electrical and electronic waste.

All appliances are made of recyclable metal materials (stainless steel, galvanised sheet metal, iron, copper, aluminium, etc.) which make up more than 90% of the total weight of the appliance. Before disposing of the appliance, it is recommended to make it unusable by removing the power supply cable and removing the mechanism for closing compartments and/or openings, if any.

The separate waste collection and subsequent treatment, recovery and disposal, are conducive to the production of equipment with recycled materials and reduce the negative effects on the environment and health possibly caused by incorrect waste handling. Illegal disposal of the product by the user entails the application of administrative penalties.