DIGITAL LINE
INSTALLATION AND USE MANUAL



Original language: Italian

The installation work and non-routine maintenance described in the manual must only be performed by qualified technicians, authorised by the manufacturer, and not by the end user.
Failure to follow the instructions above may cause damage and injury including death, invalidates the warranty and relieves the manufacturer of all liability.

DIGITAL LINE
INSTALLATION

Dear Installer,

This manual contains all the necessary information for safe installation of the appliance. Please read it carefully before carrying out any operation, and store it properly for future reference.

For any further information or if you have not understood any part of the manual, please contact us for clarification.

Enjoy!

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1. 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.

1.1. INSTALLER SAFETY REGULATIONS

- **All installation work and non-routine maintenance must be performed exclusively by qualified technicians, authorised by the manufacturer, in compliance with the regulations in force in the user country and the regulations on systems and safety in the workplace.**

- Before installing the appliance, check that the systems are compliant with the regulations in force in the country where the appliance is used and with the specifications on the appliance technical data plate ▶ **Fig. 2.3** .
- Disconnect the appliance from the electrical power supply before starting installation or maintenance work.
- Interventions, alterations or modifications not expressly authorised and that do not comply with the indications in this manual shall invalidate the warranty.
- Performing any installation or maintenance work not specified in this manual may cause injury or death for the installer or user, and damage the facilities at the installation site.
- When the appliance is being fitted, people not involved with the installation must not pass through or occupy the work space.
- The power supply cable must only be replaced by a qualified, authorised technician. The cable must only be replaced with an identical one: the technical data plate always indicates the type of cable to be used and its cross section. The earthing cable must always be yellow and green.
- The technical data plate provides essential technical information which is needed in the event of any appliance maintenance work or repairs. Do not remove, damage or modify the plate.
- The packaging material is potentially dangerous. It must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.

1.2. 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 this manual before installing/using the appliance



Consult another section



Earthing symbol



Further information



Equipotential symbol



Hot surfaces, risk of burns

2.1. CHECKING THE APPLIANCE AND KIT SUPPLIED

▶ **Fig. 2.1**

When you receive the product, check the appliance is integral, make sure it has not been damaged during transportation, and check that all the components needed for installation and use are there.

In the event of damage or missing parts:

- make a note of the equipment data found on the technical data plate ▶ **Fig. 2.3**;
- document the damage by taking photos;
- promptly inform the carrier/manufacturer.

2.2. REMOVING THE FILM

▶ **Fig. 2.2**

Remove the protective film from the ovens, avoiding the use of abrasive or aggressive substances or metal objects (e.g. scrapers).

If any adhesive residue remains, rub with a soft cloth soaked in an oil-based detergent, suitable for surfaces in stainless steel, that is not aggressive or abrasive. Do not use abrasive or sharp tools or scrapers.

2.3. TECHNICAL SPECIFICATIONS LABEL

▶ **Fig. 2.3**

A) Item
B) Model
C) Reference
D) Serial number
E) Usage pressure
F) Protection rating
G) Electrical data
H) Appliance weight

1) Oven
2) Manual
3) Jumpers
4) Inspection report
5) Detergent float (where provided)
6) "Risk of tray spilling" label
7) Filter

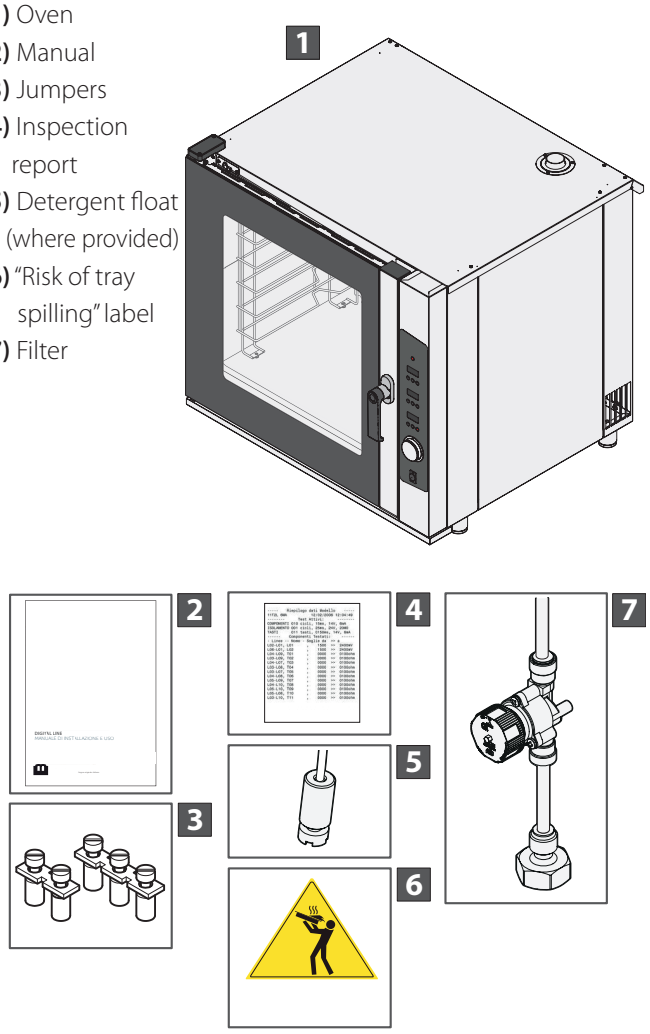


Fig. 2.1

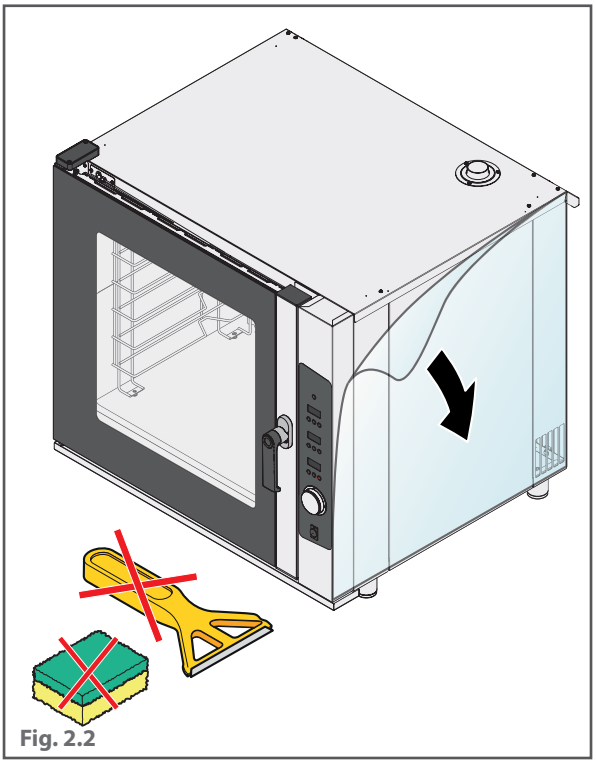


Fig. 2.2

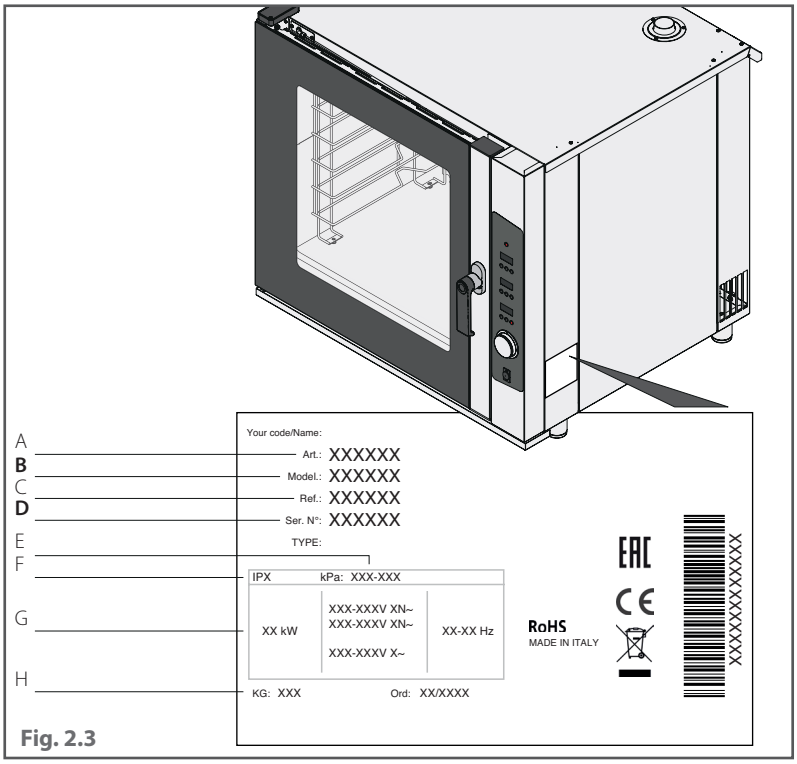


Fig. 2.3

3.1. TRANSPORTING THE APPLIANCE

▶ **Fig. 3.1**

Wearing the appropriate personal protective equipment, take the appliance to the installation room. Use suitable equipment and take into account the appliance weight.

The appliance must never be knocked over, dragged or turned upside down. When the appliance is being transported, anyone not involved must refrain from passing through or occupying the work space.

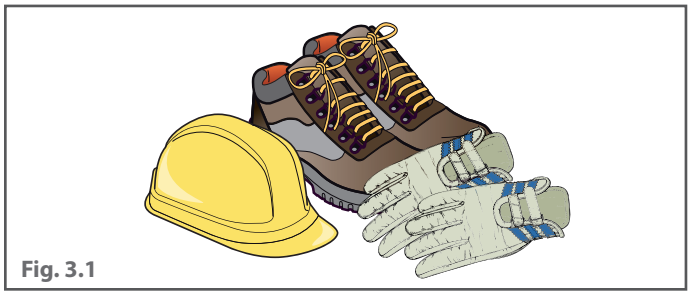


Fig. 3.1

3.2. CHARACTERISTICS OF THE INSTALLATION AREA

▶ **Fig. 3.2**

The installation area must:

- be well ventilated and not exposed to atmospheric agents;
- have a temperature between +5°C and + 45°C (41°F and + 113°F) and humidity below 70%;
- have perfectly level, smooth flooring, that is non-flammable, not sensitive to heat, and supports the appliance at full load;
- comply with the laws in force regarding system safety and safety in the workplace;
- be dedicated to food preparation.

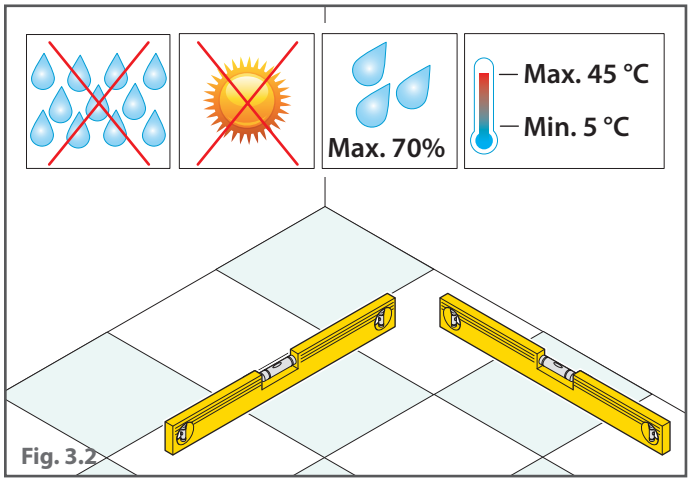
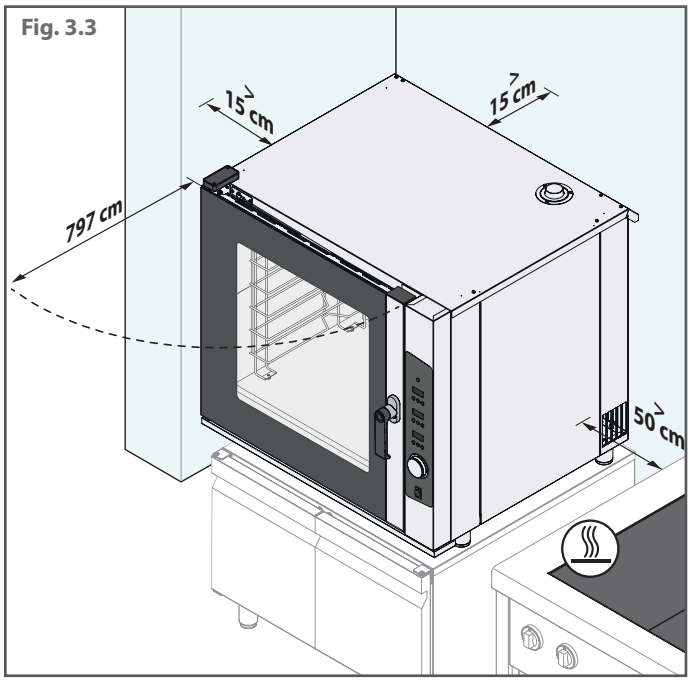


Fig. 3.2

▶ **Fig. 3.3**

Install the appliance:

- under a suitably powerful extractor hood; we recommend installing one of the manufacturer's hoods for maximum performance;
- so that all the water and electrical connections are accessible;
- away from flammable or potentially explosive materials (e.g. gas canisters);
- so that the appliance door can still be fully opened;
- respecting the safety clearances shown in the figure.



▶ **Fig. 3.4** Do not position the appliance near other appliances that reach high temperatures. If necessary, keep a space of at least 50 cm to the side and 70 cm at the rear, or install an insulating wall.

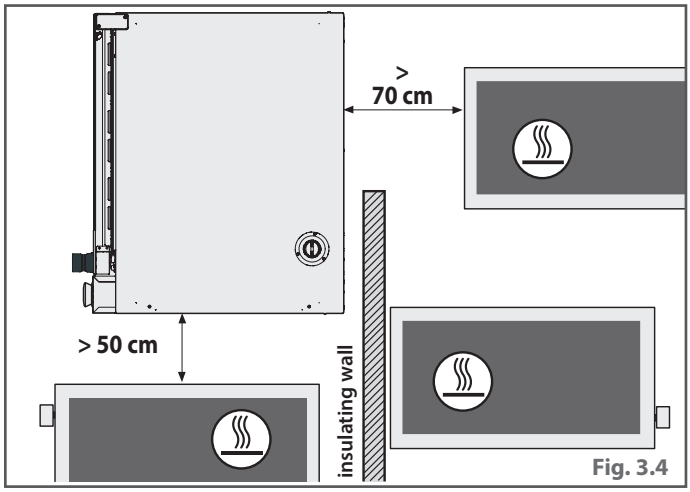


Fig. 3.4

▶ Fig. 3.5

For safety reasons, do not place the last tray at a height greater than 160 cm.

If necessary to do so, you must apply the "risk of burns" sticker supplied with the appliance at the height shown (see ▶ **Fig. 2.1)** page 5.

▶ Fig. 3.6

Do not install the appliance near flammable materials or containers of flammable materials (e.g. partitions, gas canisters) due to the risk of fire. COat any walls with a thermal non-flammable material. The appliance is not suitable for recessed installation.

When choosing the installation room, take into account that the appliance must be easily movable for any non-standard maintenance work. Make sure that any building work following installation (e.g. building walls, replacing doors with narrower models, renovation work) does not hinder movement.

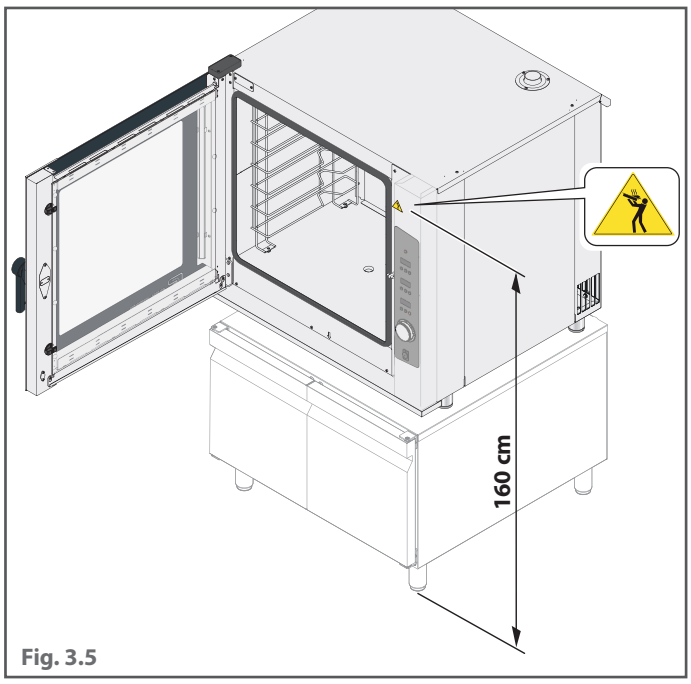
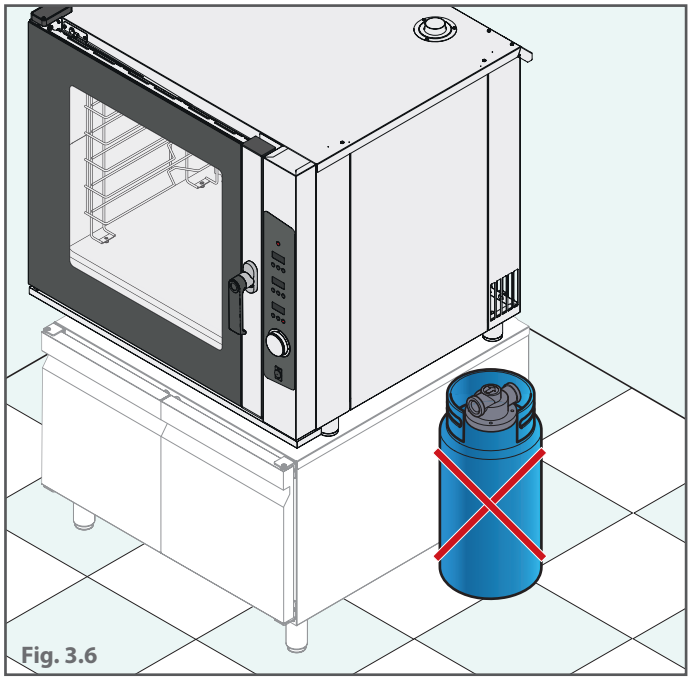


Fig. 3.5


Fig. 3.6

4. Positioning

The appliance can be positioned:
- on a table or cabinet owned by the user;
- on a compatible prover;
- on a compatible oven;
- on a compatible blast chiller;
- on a stand provided by the manufacturer.

The appliance must not be placed directly on the floor. Supports are available from the manufacturer or dealer which can be placed under the appliance to reach the desired height from the ground.

Do not install the appliance without feet.

The maximum number of stackable appliances is two.

4.1. RESTING ON A TABLE/CABINET

Fig. 4.1

If the appliance is placed on top of a work table or neutral cabinet, the surface must be perfectly level and stable, and must be able to bear the weight of the appliance at full load; and the supporting surface must be fireproof and, if possible, resistant to high temperatures. If necessary, adjust the appliance feet to make it level.

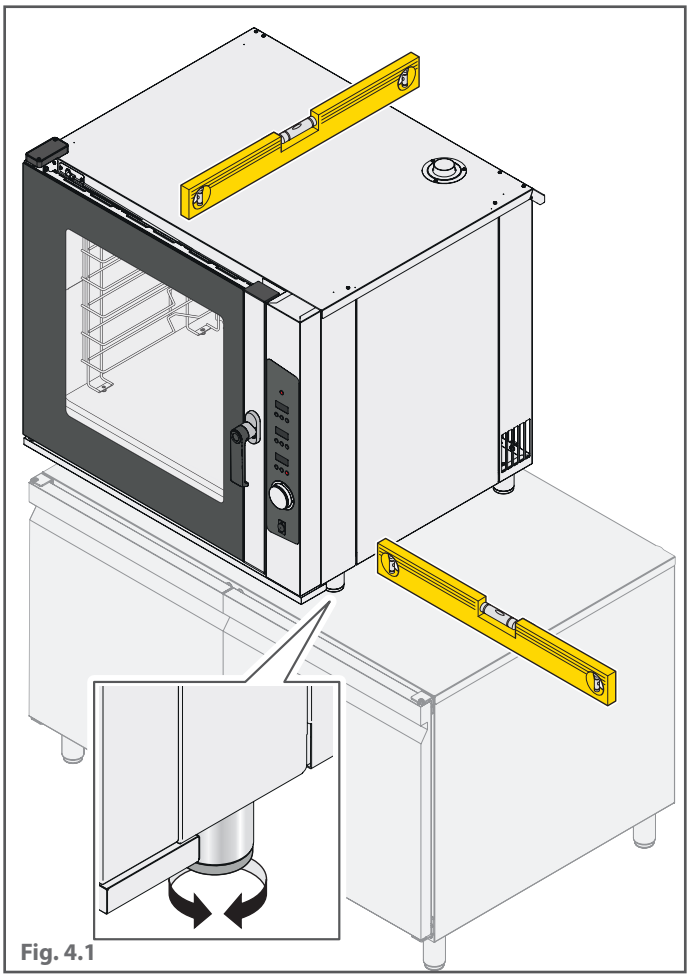


Fig. 4.1

4.2. RESTING ON A PROVER

Fig. 4.2

If the appliance is positioned on a prover from the same series, simply place it on top, making sure the feet are stable and slot into the pins in the structure below.

4.3. RESTING ON AN OVEN

Fig. 4.3

If the appliance is placed on an oven from the same series, you must request and fit a stacking kit supplied by the manufacturer, then insert the base of the oven feet in the pins in the appliance below.

For the stacking kit assembly instructions, please see the sheet provided with the product.

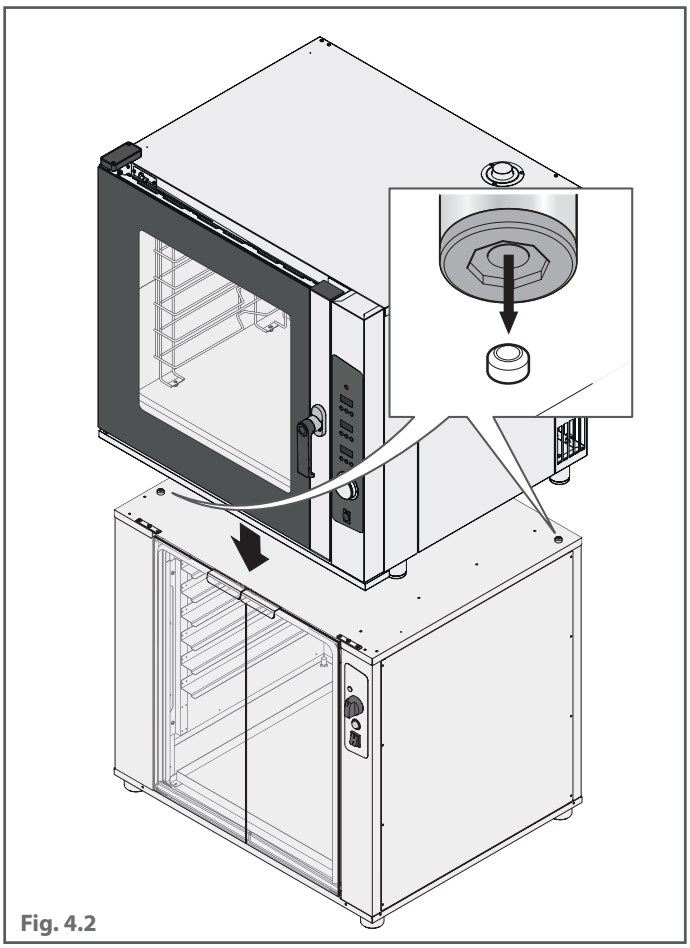


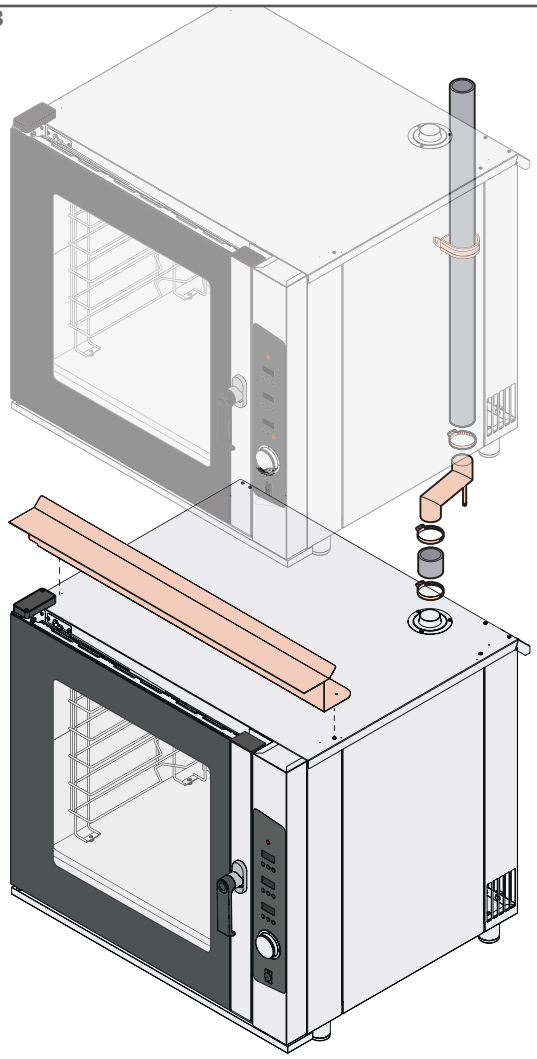
Fig. 4.2

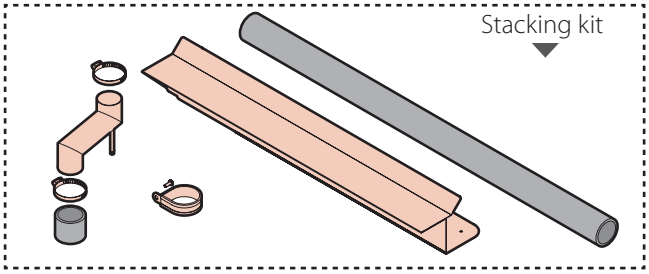
4.4. RESTING ON A STAND

Fig. 4.4

If the appliance is positioned on a prover from the same series, insert the base of its feet in the pins in the structure below.

Fig. 4.3





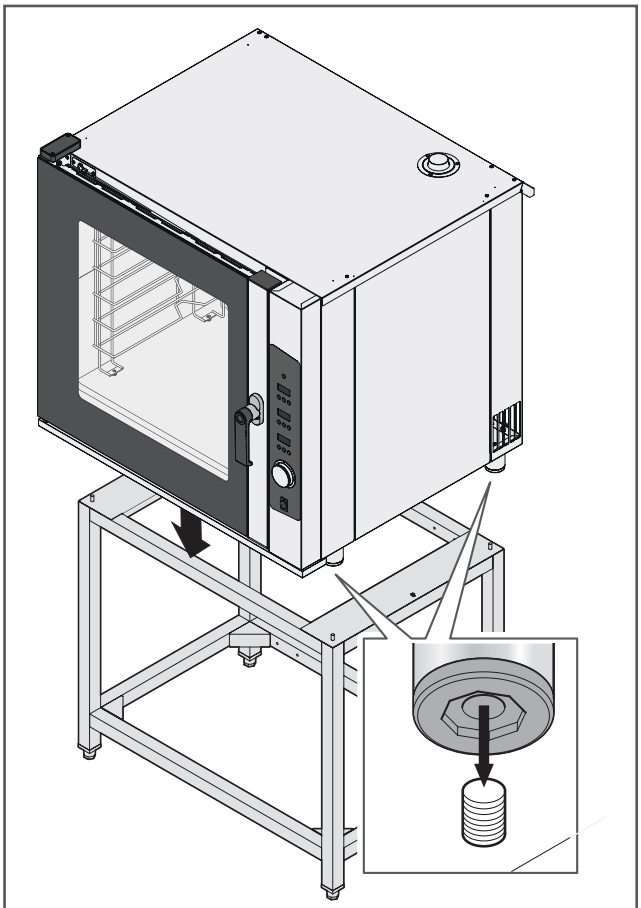


Fig. 4.4

It is always possible to complete your composition at a later date, adding or replacing complementary accessories and appliances to meet any cooking or space requirement. Visit our website or contact us for more information.

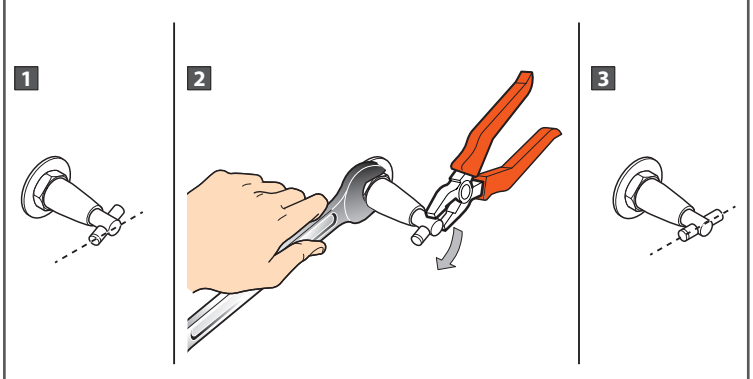


Fig. 4.5

ADJUSTING THE DOOR

▶ **Fig. 4.5**

If the door does not close easily, adjust the pin with a pair of pliers, turning it until it is perfectly horizontal.

5.1. WARNINGS

Before connecting the electrics, read the safety precautions carefully (see sec. 1. Safety precautions) and always compare the system data with the appliance data as specified on the ratings plate.

Connections to the mains must comply with the regulations in force in the country where the appliance is installed; and all connections must be performed by qualified personnel authorised by the manufacturer. Failure to comply with these regulations may cause damage and injuries, invalidates the warranty and relieves the manufacturer of all liability.

When the appliance is running, the supply voltage value must not deviate by +/-10% from the value on the ratings plate.

The connection shown and the cable colours are by way of example only. Please refer ONLY to the diagram on the appliance.

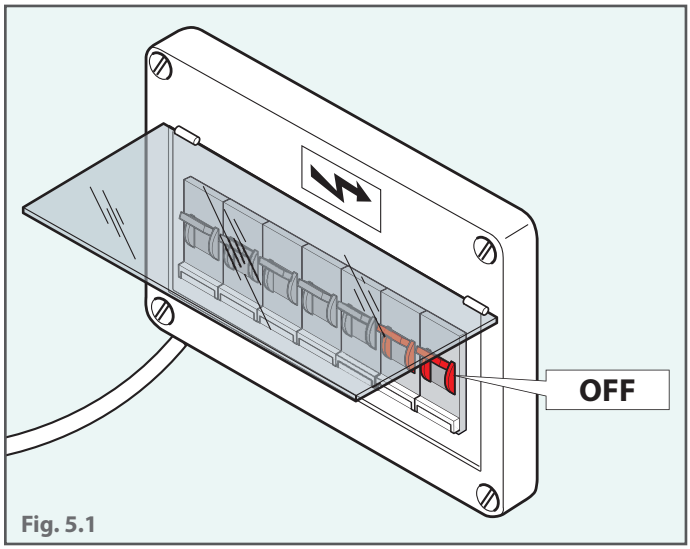


Fig. 5.1

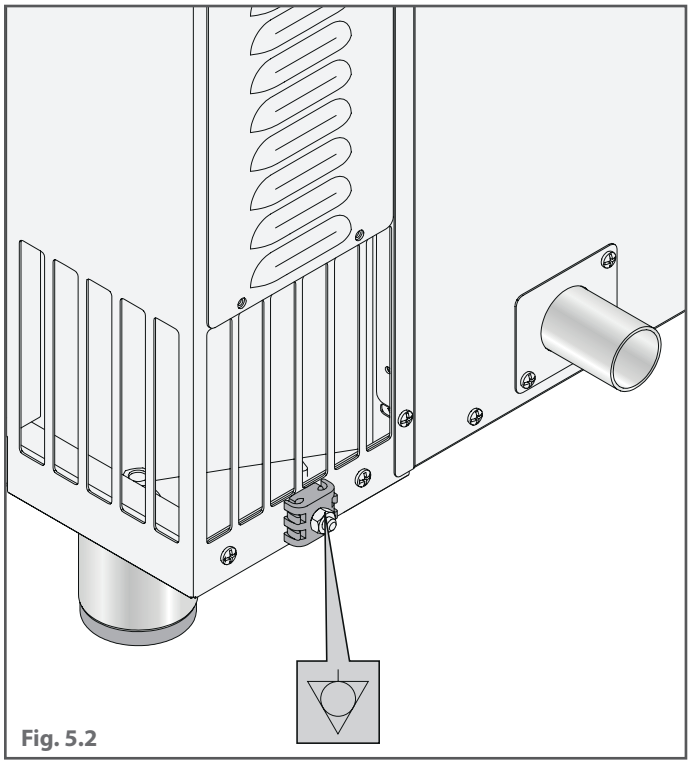

Fig. 5.2

Fig. 5.1

The appliance must be connected directly to the power supply and must be fitted with an easily accessible switch, installed in the system in accordance with the regulations in force in the country in which the appliance is being installed. This switch must separate all pole contacts so as to guarantee complete disconnection under overvoltage category III.

Fig. 5.2

A proper **earth connection** is mandatory and the earth cable must not be cut off by the protective switch for any reason.

An **equipotential connection** must be made using the terminal marked with the symbol.

This terminal allows you to connect an earth cable according to the legal regulations in force. Check the effectiveness of the equipotential system, according to the regulations in force.

Fig. 5.3

The appliance has a sticker indicating how to connect it to the terminal board, according to the type of voltage available.
Only use the jumpers supplied to make the connections.

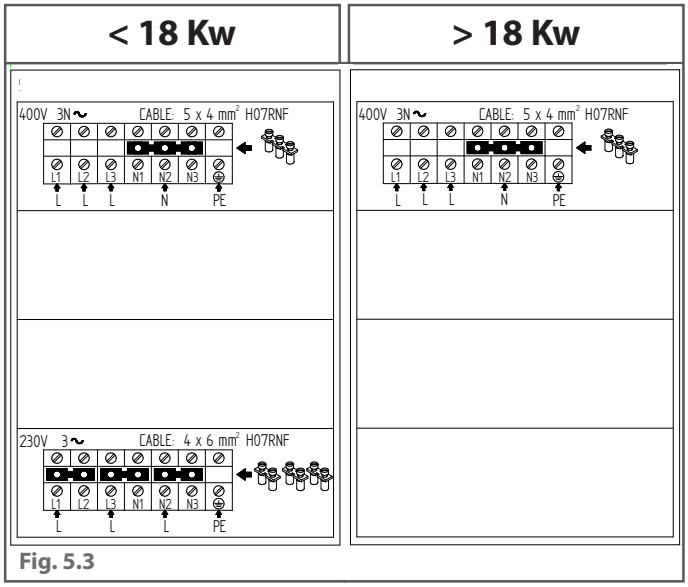


Fig. 5.3

5.2. CONNECTIONS

▶ **Fig. 5.4**

1 Open the side of the appliance and locate the terminal board.

▶ **Fig. 5.3**

2 Loosen the cable gland and insert the power cable through it. The label on the side always indicates the type of cable to use and the cross section. This depends on the appliance voltage and power consumption (e.g. cable: 4x6 mm² H07RNF, see ▶ **Fig. 5.3**).

▶ **Fig. 5.5**

3 Connect the cable conductors following the diagram on the external plate: ONLY perform the connections indicated without modifying them. The yellow/green earth conductor must be at least 3 cm longer than the other conductors.

PE (yellow/green): earth ⏚
N (blue): neutral
L1/2/3 (brown/grey/black): phase

Incorrectly connecting the wires could cause the terminal board to overheat, leading it to melt and creating the risk of an electric shock.

4 Check that there is no electric dispersion between phase and earth. Check the electrical continuity between the outer casing and the system earth cable. Use a multimeter for these operations.

5 Close up the side with screws and fix the wire in place by screwing the cable gland nut.

5.3. REPLACING THE POWER SUPPLY CABLE

This must only be done by a qualified, authorised technician.

The cable must only be replaced with an identical one: the ratings plate always indicates the type of cable to be used and its cross section (e.g. cable: 4x6 mm² H07RNF, see ▶ **Fig. 5.3**). The earthing cable must always be yellow and green.

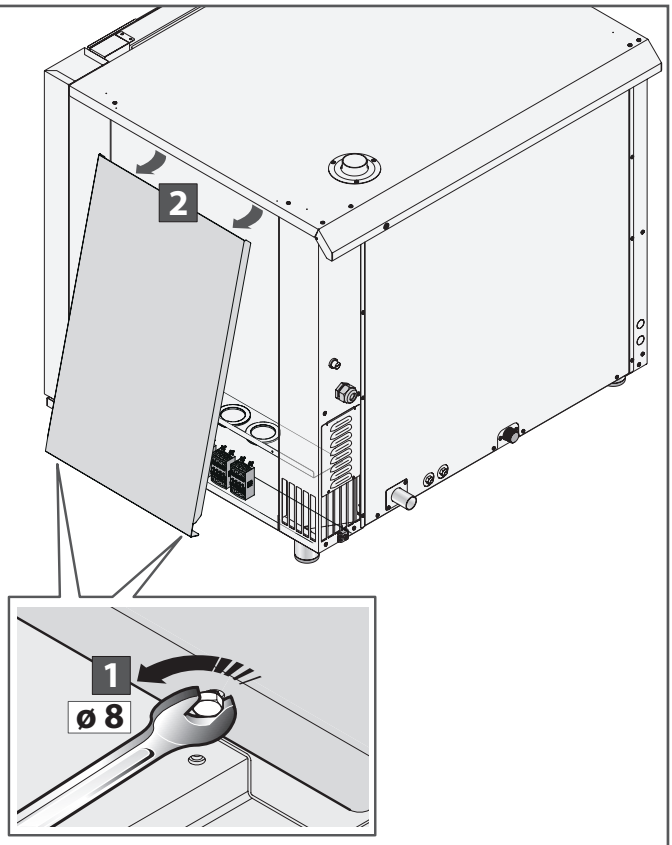
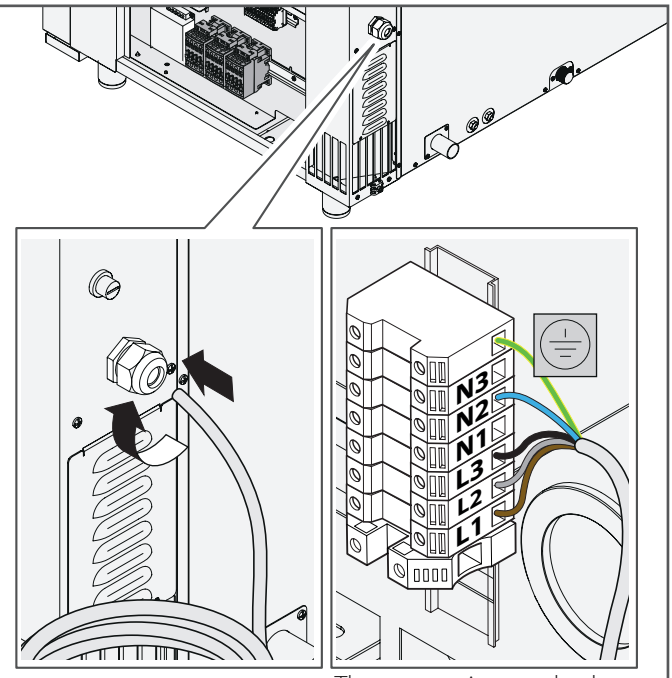


Fig. 5.4



The connections and colours are by way of example only. Please only refer to the diagram on the external plate; see ▶ **Fig. 5.3**

Fig. 5.5

6.1. INCOMING WATER

The appliance has an 8 mm ø inlet with filter. A 1.5 m pipe with a G3/4" connector is also provided as required by the standards in force, to be fitted during installation.

Use only the supplied material to make the connection. Do not use or reuse other pipes.

Before connecting the water pipe to the appliance, flush it out with water to eliminate any impurities.

Use a gate valve to shut off the water supply as needed.

6.2. INLET WATER CHARACTERISTICS

The incoming water must have the following characteristics:
- maximum temperature of 30°C (86°F);
- maximum hardness of 9°f (French degrees) to prevent build-up of limescale inside the oven cavity;
- be drinkable;
- pressure between 150 kPa (1.5 bar) and 200 kPa (2 bar);
- the incoming water supply must be free from chloramine or have a level below 0.1 ppm (Ng/l). Warning! Any damage caused by excess chloramine is not covered by the warranty.

Pressure below 150 kPa (1.5 bar): the appliance may not operate correctly.

Pressure above 200 kPa (2 bar): install a pressure reducer calibrated at 200 kPa (2 bar).

Excessively hard water (> 9°f): use a demineraliser (available from the manufacturer/your retailer); excessively hard water may cause limescale build-up inside the oven cavity and may damage the internal piping, heating elements, fans and solenoid valves.

The water hardness indicates the magnesium ion, calcium and heavy metal content in the water. It is measured using kits commonly found on sale. The hardness is expressed in French degrees (°f) or German degrees (dH).

1 °f = 10 mg of calcium carbonate ($CaCO_3$) per litre of water.

Water classification
- very soft up to 7 °f
- soft from 7 °f to 14 °f
- slightly hard from 14 °f to 22 °f
- relatively hard from 22 °f to 32 °f
- hard from 32 °f to 54 °f
- extremely hard above 54 °f

Conversion table

1°dH (German degrees = 1.8 °f (French degrees

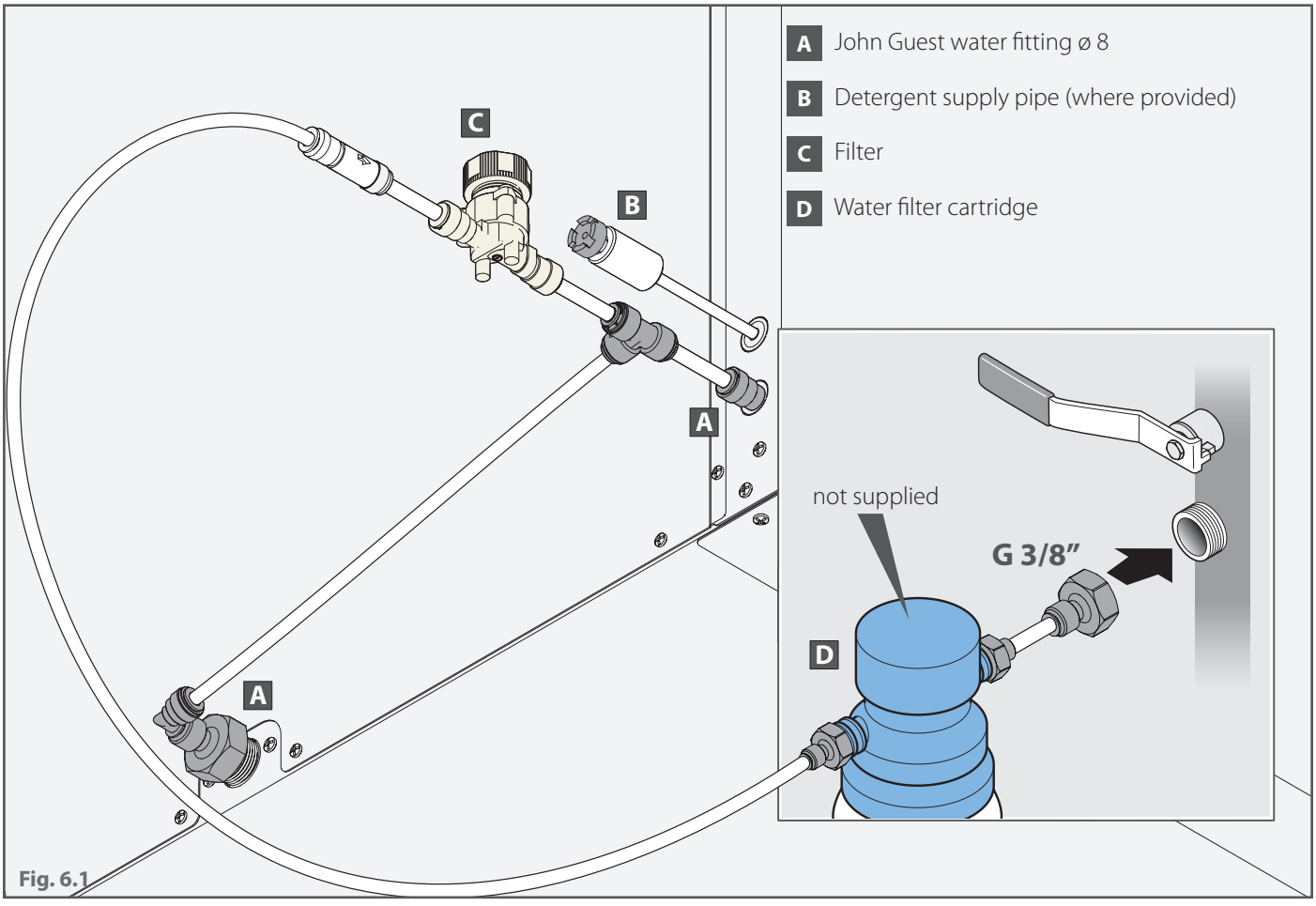


Fig. 6.1

6.3. OUTGOING WATER

Fig. 6.2

Connect the drain to a non-metal pipe that can withstand high temperatures (above 90°C).

The drain must have the following characteristics:

- be a syphon type (siphon not supplied);
- be one meter in length maximum;
- have a minimum incline of 4%;
- be free of constrictions;
- have an **air gap** of at least 25 mm;
- have a diameter that is not less than the flue attachment.

If you often cook large amounts of greasy food (e.g. poultry), do not use the siphon. Add a grease separator or drain directly into a grate. In both cases, keep the indicated air gap.

Refilling the syphon

Fig. 6.3

Once installation is complete, pour at least 1 litre (0.264 gal) into the pipe in the oven cavity to fill the siphon.

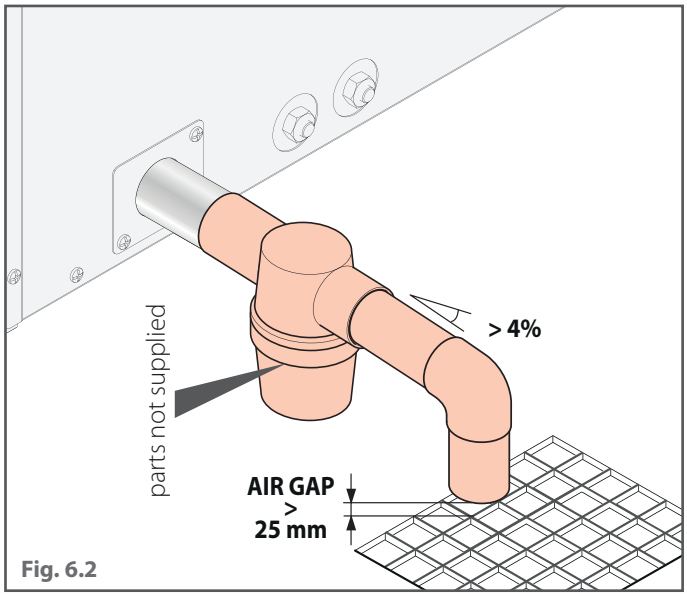
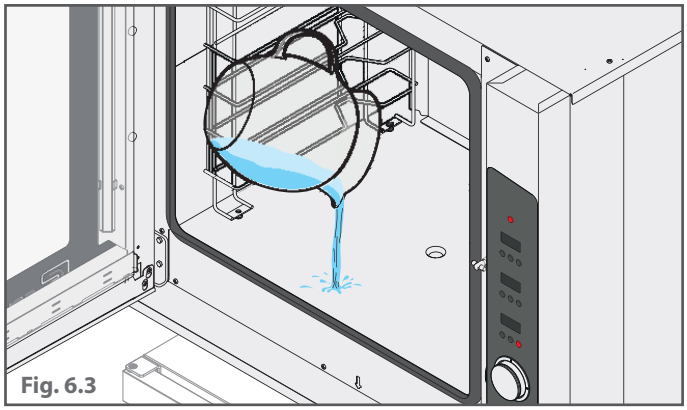


Fig. 6.2


Fig. 6.3

'Air gap' means the clearance distance between the drain pipe and the evacuation area (grate or another receiver pipe). Compliance with this regulation ensures that potentially dangerous bacteria CANNOT go up the drain pipe and contaminate the food.

6.4. WASHING WATER (where provided)

Fig. 6.4

Insert the pipe inside the detergent tank.

We recommend using the manufacturer's detergents and rinse aids. This guarantees the best washing results and helps to keep the appliance in perfect condition.

Keep the detergent pipe away from the drain pipe so as not to damage it.

The detergent tank must never be positioned on top of the appliance or hot surfaces.

When assembling the detergent tank, use appropriate personal protective equipment. Do not touch the detergent with bare hands. In case of contact with skin or eyes, rinse thoroughly with running water and contact a doctor immediately.

After having replaced the detergent tank, always start a detergent supply cycle followed by a rinse program.

The safety information sheet and chemical composition data sheet for the detergent are available from the manufacturer. We recommend that you request them and keep them somewhere accessible to the operators.

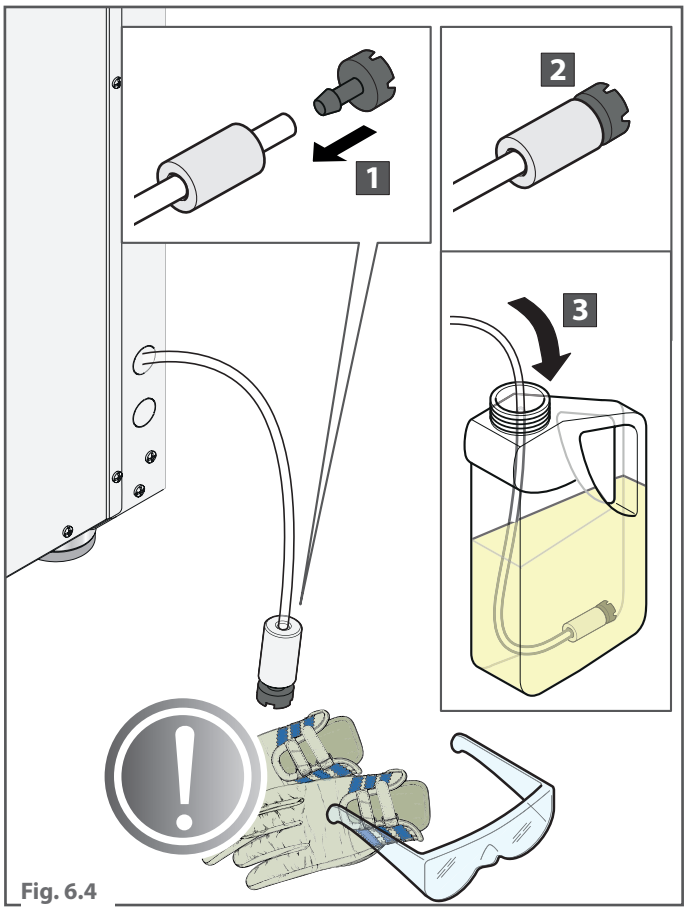


Fig. 6.4

7. Flue pipe

Fig. 7.1

Cooking produces hot fumes and odours that are evacuated through a flue on the top portion of the appliance.
This must be placed under a suitably sized and powerful extractor hood for the type of appliance, respecting the measurement shown in the figure.

The manufacturer recommends installing one of its hoods; follow the assembly instructions that come with the hood.

The hood must remain on at all times when the oven is operating.

Fig. 7.2

Make sure that there are no objects or materials obstructing the flue or which may be damaged by the temperature or fumes.

Do not leave flammable materials near the flue.

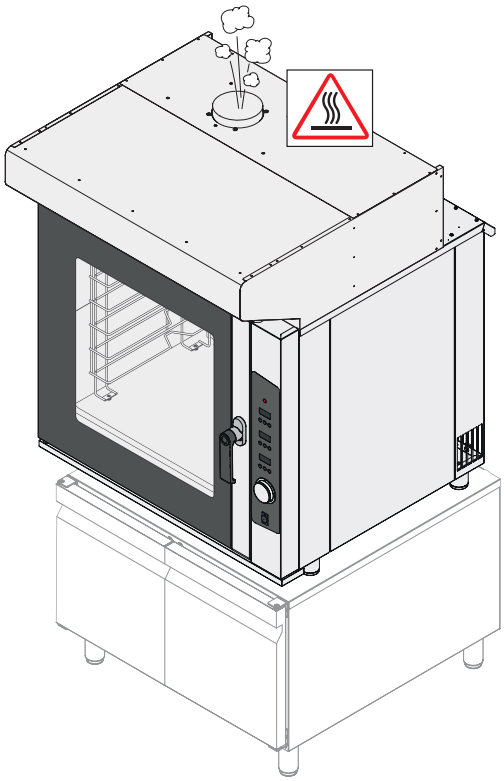


Fig. 7.1

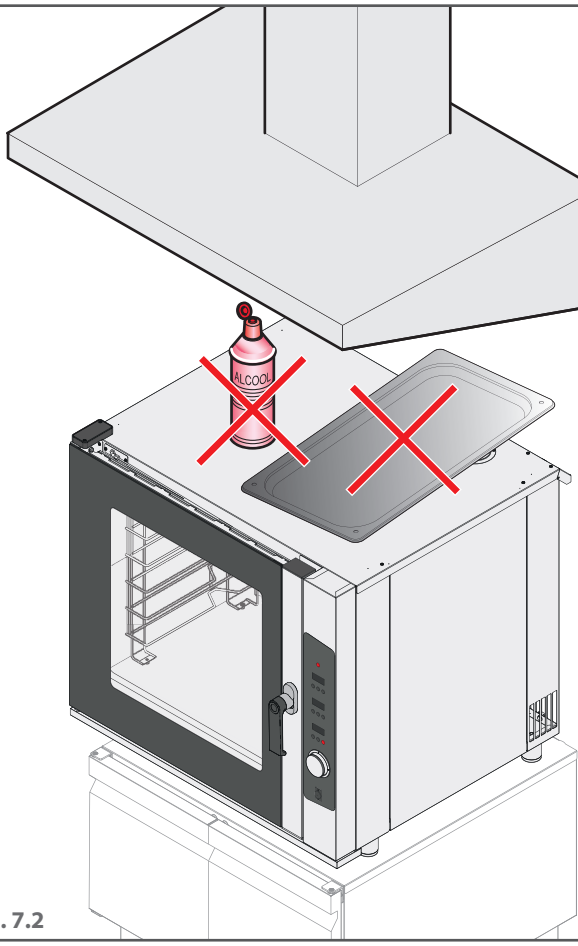


Fig. 7.2

8. Inspections

DATE: ____/____/ 20___

To activate and validate the warranty, fill in and send this page to the manufacturer

Position checks	**√**
The installation rooms have been checked for suitability (correct air exchange, minimum/maximum temperature, etc.).	
The appliance rests on/is fastened perfectly to the appliance, table or accessory underneath it, and is level	
The minimum clearance distances from the walls (15 cm) and any other appliances (50 cm to the side) have been respected	
The protective film has been removed from all surfaces	
The appliance cavity and flues/vents are free from non-compliant objects (manuals, plastic bags, etc.)	
The yellow sticker "risk of burns" has been applied if necessary (160 cm from the ground)	
Electrical checks	**√**
The mains voltage complies with the data on the ratings plate	
The electrical connections have been completed in compliance with the regulations in force in the country where the appliance is installed, according to the diagrams on the technical data plate	
The appliance is connected to an equipotential system	
The appliance must be connected directly to the power supply and must be fitted with an easily accessible switch	
Water checks	**√**
The appliance is connected correctly to the water mains and the stop cock is open	
The incoming water meets the requirements listed in this booklet (read the data):	
- water pressure read: .....(with pressure exceeding 200 kPa (2 bar), a pressure reducer must be installed)	
- water hardness read: ..... (max. hardness permitted: 9°f - French degrees)	
- max. water temperature read:.....(max. temperature permitted: 30 °C -86 °F)	
The appliance is appropriately connected to a drain	
Outgoing flue checks	**√**
The appliance is correctly positioned under a suitable extractor hood or connected to the outside via suitable piping	
General checks after the first switch-on: start a cooking cycle at 150°C, medium humidity, for 10 minutes. White smoke may exit the back of the appliance and there may be an unpleasant smell: this is normal at the start	**√**
Check that the fans, water emission and heating stop when the door opens and that they come back on when it is closed.	
Check that the heating elements turn off when the oven reaches the set temperature	
Check if the light is on, the fans in the cavity are all turning in the same direction and invert every two minutes, and if water is released during humidification	
Starting a wash and rinse cycle, and check if it stops when the door is opened and if there are any leaks	
Check that the user has all the necessary documentation	
Check that the latest version of the software available is installed on the appliance.	
Install the detergent tank and start a detergent supply cycle followed by a rinse program (where provided)	

PURCHASE INVOICE

Date.....Number .....

APPLIANCE DATA (ON THE TECHNICAL DATA PLATE)

Model: .....

Serial number (Ser. No.): .....

CUSTOMER DATA

Name and surname: .....

Company name: .....

Street: ..... no.....

Country: .....Province.....

INSTALLER STAMP AND SIGNATURE

INSTALLER DATA

Name and surname: .....

Company name: .....

Street: ..... no.....

Country: .....Province.....

Tel/E-mail: .....

The company reserves the right to apply improvement modifications to appliances and accessories at any time without advance notice.
Partial reproduction is forbidden without the consent of the manufacturer. The measurements provided are approximate and not binding.
The original language of this manual is Italian. The manufacturer is not responsible for any translation/interpretative errors.

DIGITAL LINE
USE AND MAINTENANCE



Original language: Italian

The installation work and non-routine maintenance described in the manual must only be performed by qualified technicians, authorised by the manufacturer, and not by the end user.

Failure to follow the instructions above may cause damage and injury including death, invalidates the warranty and relieves the manufacturer of all liability.

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.

index

Safety precautions ..... page **20**
Basic concepts ..... page **22**
Use ..... page **26**
Manual cooking ..... page **27**
Cooking programs ..... page **35**
Cooking with delayed start ..... page **39**
Automatic wash cycle ..... page **40**
Maintenance ..... page **42**



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 appliance 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.
- 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.
- 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 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.

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).

Make sure that the tray holders inside the cooking cavity are securely fastened to the walls. Otherwise, trays containing hot food or liquids may fall and cause burns.

- **Always keep the oven cavity clean by cleaning it every day. 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 inside by running a wash cycle. Make sure that the appliance cavity and flues/vents are free from non-compliant objects (manuals, plastic bags, etc.).

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.
- For best results, open the door as little as possible when cooking.
- Operate the appliance at a room temperature between +5°C and +45°C (+41°F and +113°F).

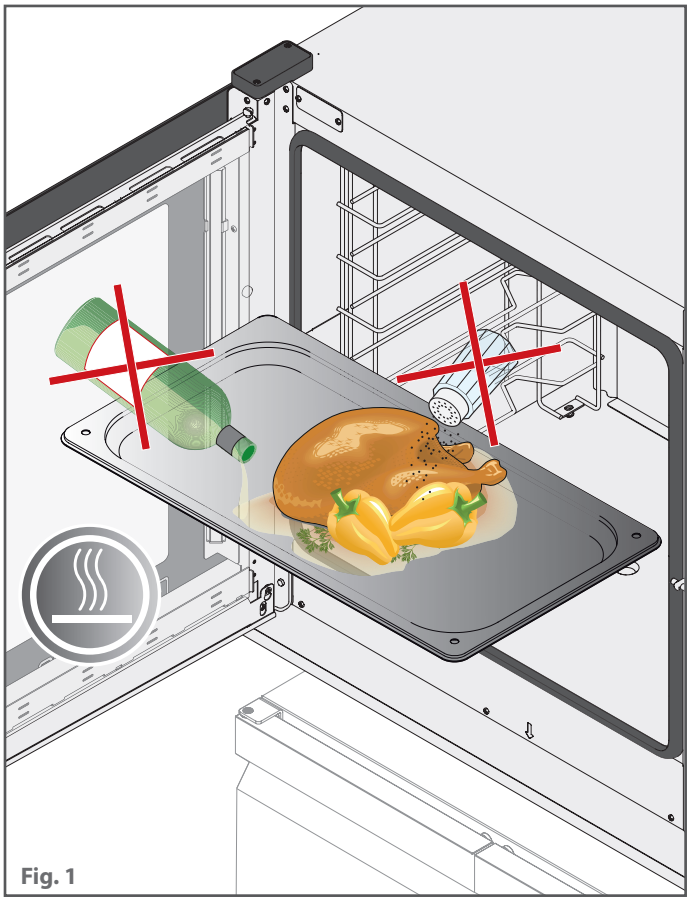


Fig. 1

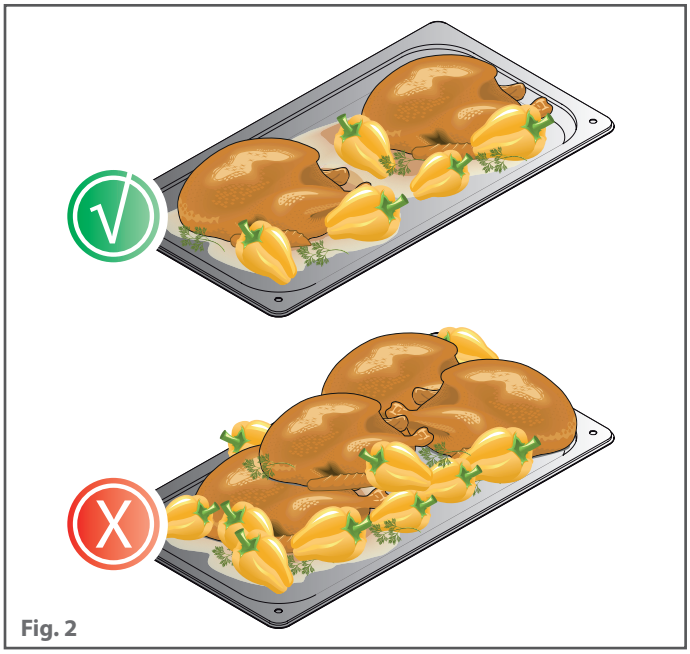


Fig. 2

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 regulation** (optional);
- **fan speed** (optional).
- **flue regulation** (in models in which it is available).

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 previously stored by the user are used.

The appliance can store up to 99 recipes.

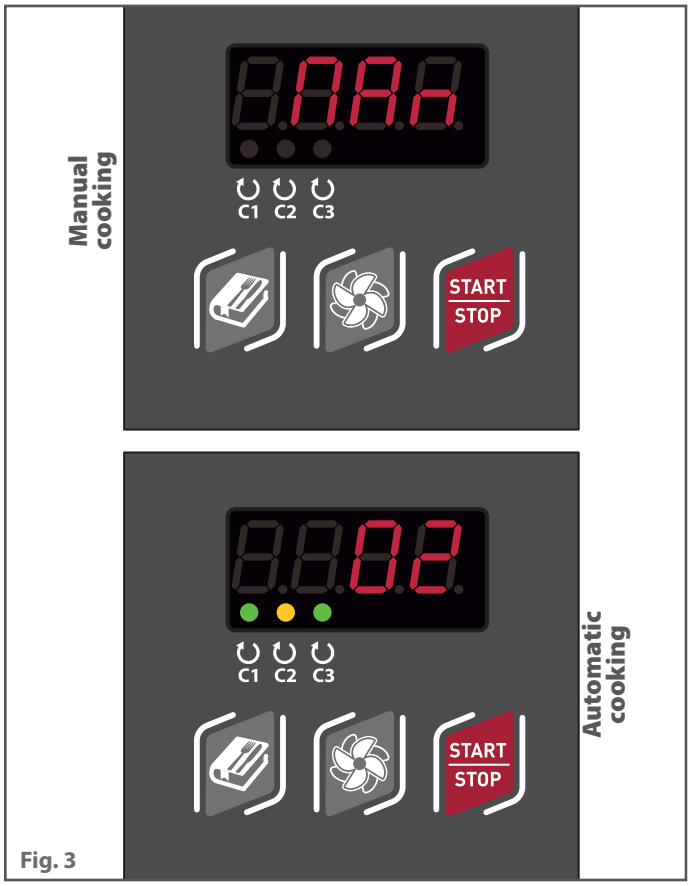


Fig. 3

3 HOW TO USE THE NEEDLE PROBE

Fig. 4

During the cooking cycle, the needle probe detects the temperature at the core of the food. It indicates when the inside of the food reaches the temperature set by the user or at the factory.

- 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 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.

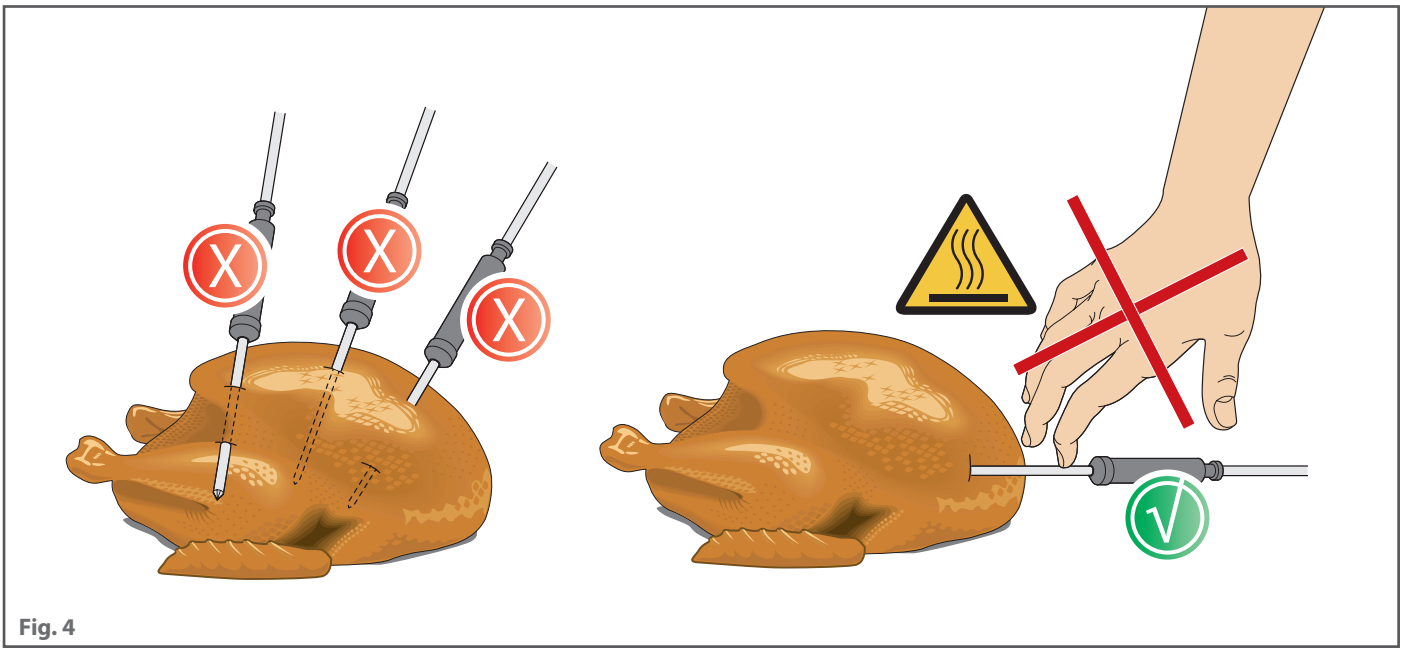
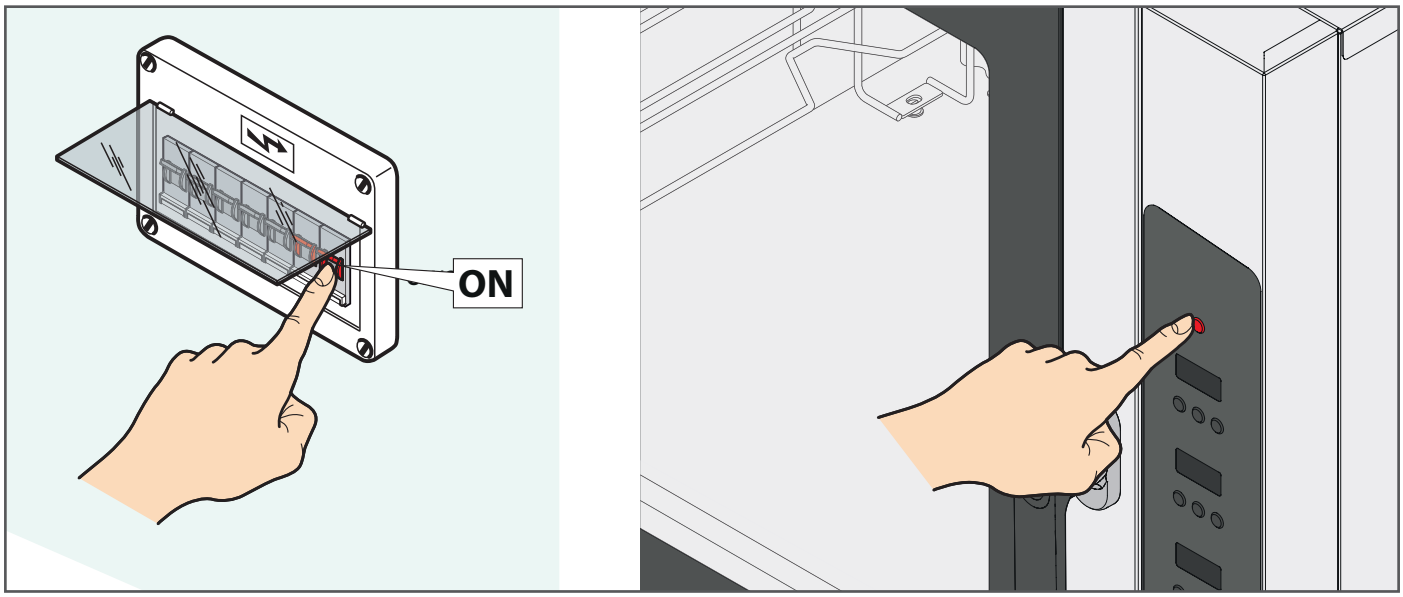


Fig. 4

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 TURNING ON THE APPLIANCE AND THE DISPLAY



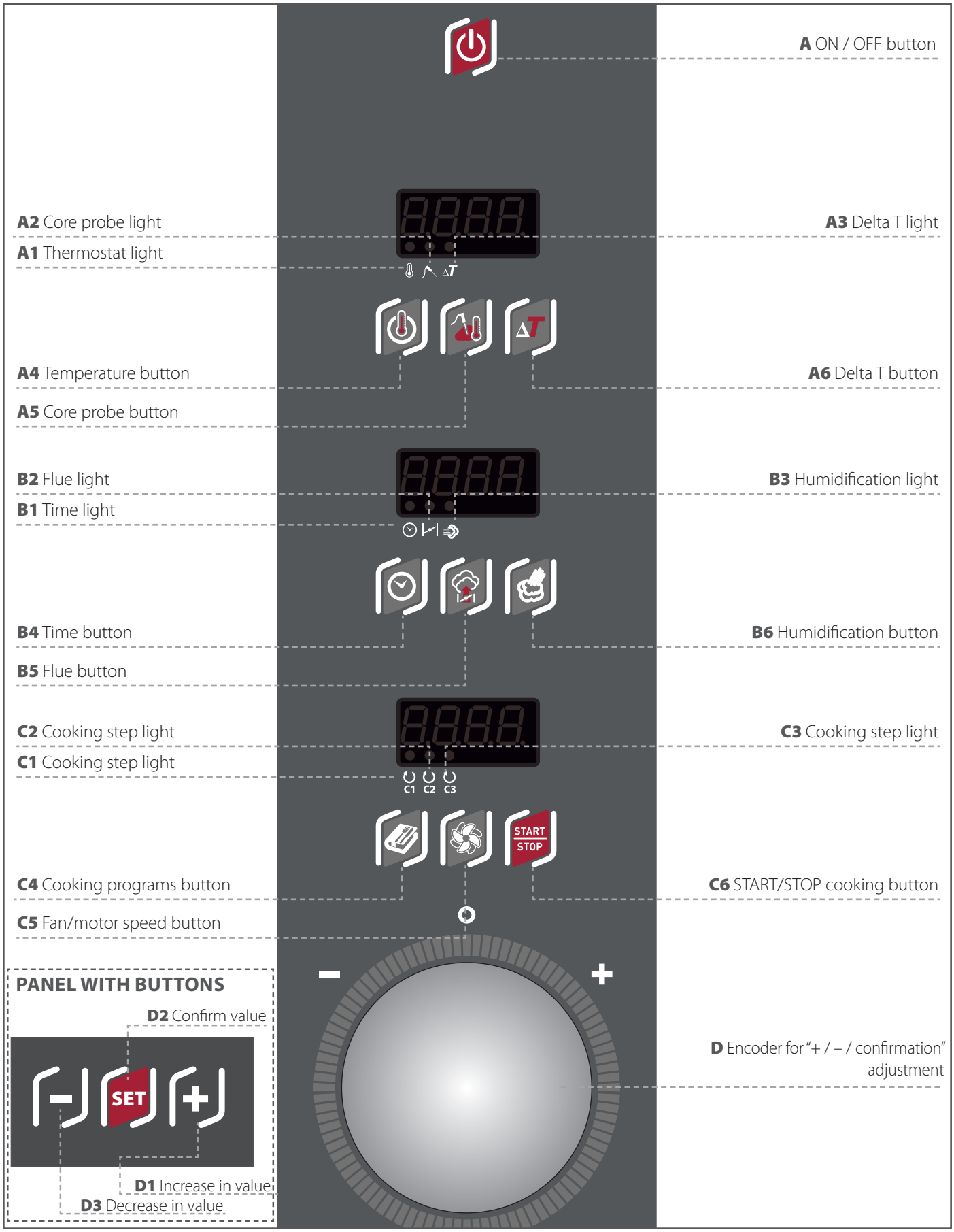
What to do in the event of a blackout

If a cooking cycle is interrupted, when power is restored the program must be reset from the start.

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.

B CONTROL PANEL

Your appliance is equipped with a large control panel fitted with an encoder knob.



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 core probe;
- **temperature** in the oven cavity;
- **humidity regulation** (optional);
- **fan speed** (optional);
- **flue regulation** (in models in which it is available).

After having set the cooking parameters (duration, temperature, 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 recipe 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 33**) 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 31**) or open the vent to release the humidity generated by the food being cooked (see ▶ **on page 32**).

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 31**). 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.

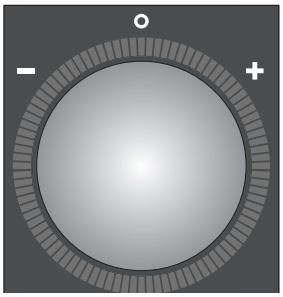
START/STOP

This button starts/stops a program that was previously set, the cooking program or automatic cooling.



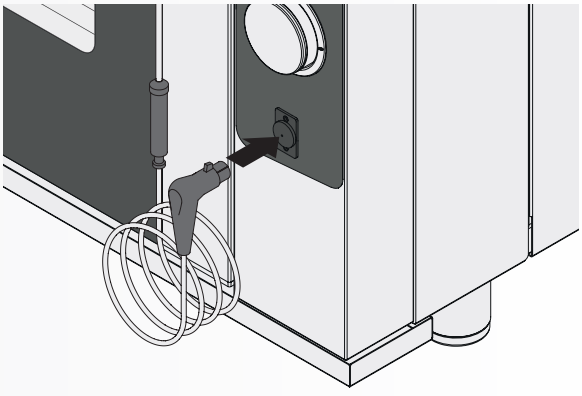
ENCODER

The encoder knob can be turned clockwise or anticlockwise to increase or decrease the number shown on the display.
Remember to press the encoder to confirm, otherwise the command will not be registered.



CORE PROBE

Hole for core probe.
When using the core probe program, the cooking time is not shown as the program ends when the internal temperature measure by the probe is reached.



HOW TO SET A MANUAL COOKING CYCLE

A Setting preheating

The preheating function can be set to occupy the first step of any program.

▶ **Fig. 5**

Preheating settings

To set oven preheating:

1 Adjust a cavity temperature setting.

2 turn the encoder back until "INF" is displayed (this stands for 'infinite') + press the encoder to confirm.

Now you can enter the other cooking steps.

3 When you press START/STOP, the oven starts preheating the oven cavity (during operation the TIME display will show "PrE"), until it reaches the temperature set. The oven will then beep and the temperature will be maintained at that level.

To stop the beep, open the door (and put the food in the oven). When the door is closed, the second preset program step will start. Without the preheating activation/deactivation step, you can stop the beep simply by pressing the START/STOP button.
Preheating can be run before every manual cycle or program.

It is recommended that you set the pre-heating temperature at least 30°C higher than the cooking temperature to be used.
Increase the temperature if there is a full load.

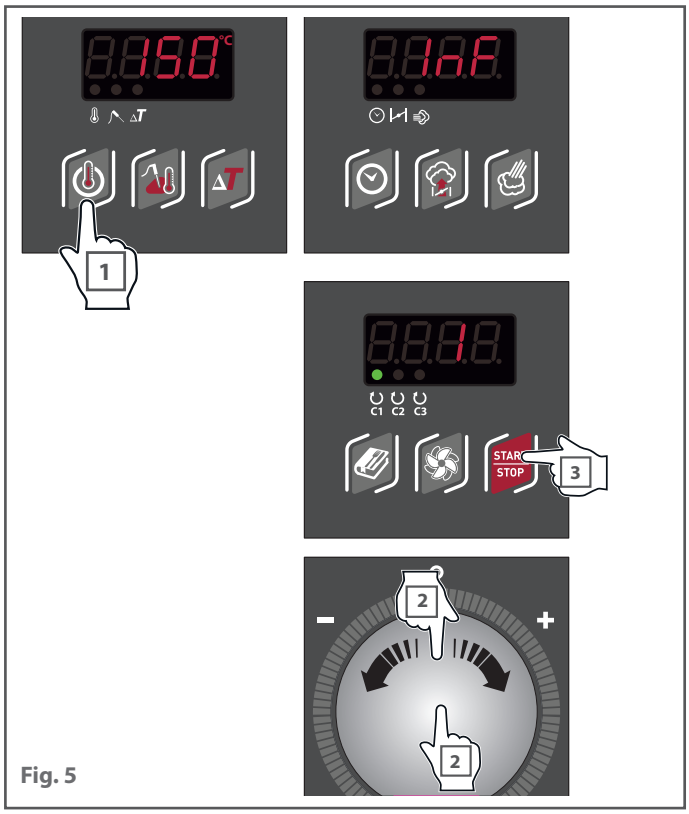


Fig. 5



B Setting the cooking temperature

▶ **Fig. 6**

1 Press the temperature selector.

2 Set the temperature using the encoder knob.
Turn the knob clockwise or anticlockwise to increase or decrease the temperature shown on the display

3 Press the encoder to confirm.

The oven always displays the real temperature in the oven cavity. To see the set temperature, press the temperature button.

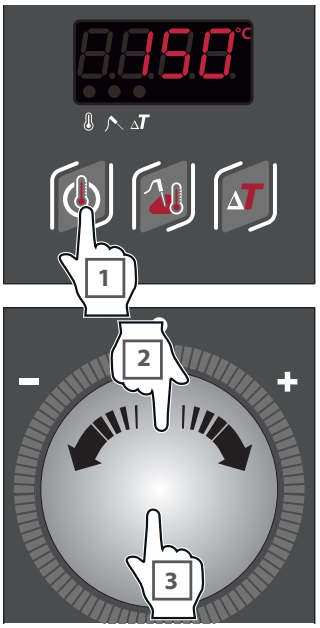


Fig. 6

C Setting the duration of the cooking cycle

▶ **Fig. 7**

Cooking duration can be set:

1 By entering a **cooking time**: cooking ends when the time set by the user expires;

2 Using the **core probe**: the cooking cycle ends when the core temperature set by the user is reached.

3 Using the **Delta T function**: 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 **24.**

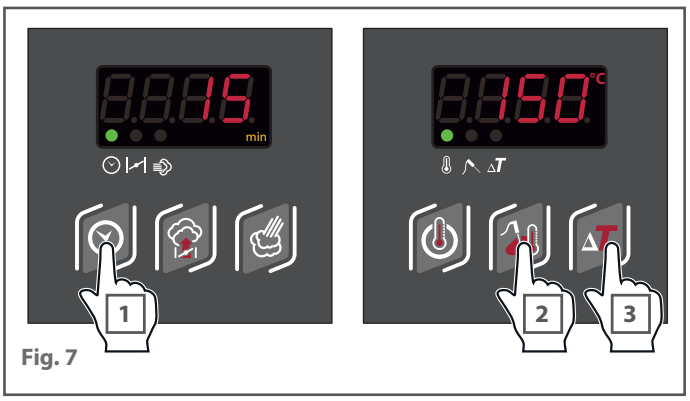


Fig. 7

Cooking with Delta T

By definition, Delta T is the difference between the **temperature at the core** of the product and the temperature in the **oven** 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 expose the product to excessively high aggressive temperatures, and can be used for cooking medium-to-large pieces of meat (e.g. roasts or ham). The higher the delta value, the faster the cooking time; conversely, the lower the delta value, the longer the cooking time.

Example

You want to cook a piece of ham and you set:
*- a 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°C - 10°C = **10°C**, set Delta T).*
When the temperature at the product core reaches 60°C, the oven is operating at 70°C.
*When the needle probe detects that the core temperature of the food has reached **68°C** , the cooking step ends. The temperature of the oven cavity will then be **78°C**.*

▶ **Fig. 8**

Timed configuration

1 Press the time selector.

2 Set the cooking time using the encoder knob.
Turn the knob clockwise or anticlockwise to increase or decrease the minutes shown on the display

3 Press the encoder to confirm.

By turning the encoder fully to the left, an "infinite" time is set.
By selecting this mode, the oven will run continuously, without your being able to set a specific cooking time, and you will have to stop it manually.

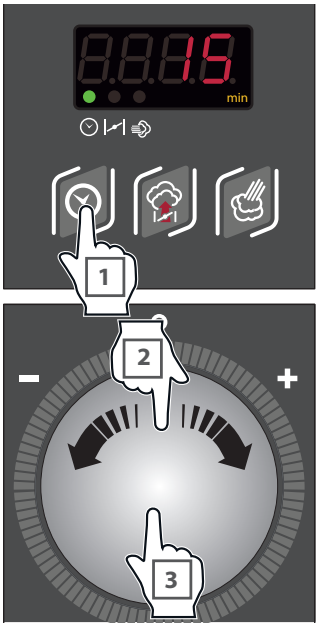


Fig. 8

▶ **Fig. 9**

Configuration with a core probe

For cooking with a core probe, insert the probe in the lower part of the control panel, removing the cap

1 Press the core probe button

2 Set the temperature using the encoder knob

3 Press the encoder to confirm.

When the oven reaches the required food temperature, cooking stops and the motors, fans, and heating elements switch off, and it will lock out.

Please remember to insert the core probe in the oven before starting this selection.

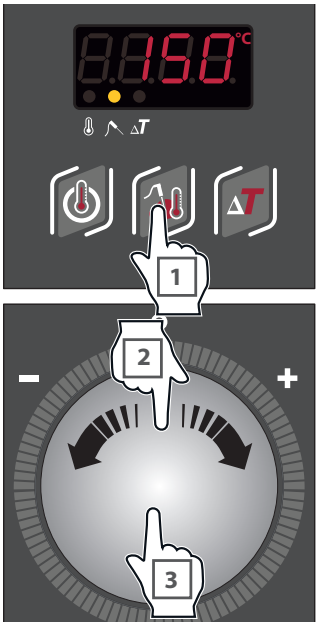


Fig. 9

▶ **Fig. 10**

Setting with Delta T function

1 Press the Delta T button

2 Set the core probe temperature using the encoder knob

3 Press the encoder to confirm.

4 Set the Delta T temperature (desired difference between the core probe and the oven cavity) using the encoder knob

5 Press the encoder to confirm.

Please remember to insert the core probe in the oven before starting this selection.

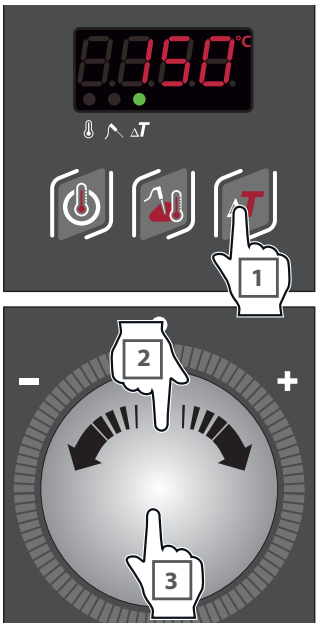


Fig. 10

D Adjusting the steam/humidity

During the start phase, if a humidification cycle has not been previously set, pressing the HUMIDITY button opens the water solenoid valve for the period for which the button is pressed down (HUMIDITY LED on). If, on the other hand, a humidification cycle has been set up, pressing the HUMIDITY button shows the parameter set and allows it to be changed via the encoder.

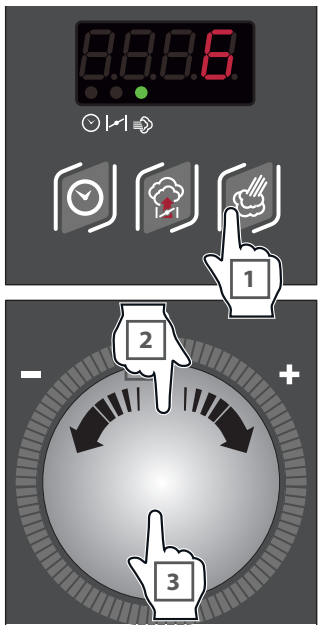


Fig. 11

▶ **Fig. 11**

1 Press the humidification button.

2 Set the desired steam percentage using the encoder knob. The value can be set to between 0 and 10. The table below shows the corresponding percentages:
Each value represents the percentage of humidity inside the cooking cavity.

Value on display	Percentage of steam in the cavity
0	0%
1	10%
2	20%
3	30%
4	40%
5	50%
6	60%
7	70%
8	80%
9	90%
10	100%

3 Press the encoder to confirm.

The "Steam" LED stays **on** for the steam input times, **flashing** during the pauses.

E Vent adjustment

Adjusting the vent can be done in two modes, **planned** and **manual.**

Fig. 12

- To **programme** opening / closing the vent: make sure that you do not take any action whilst cooking is in progress, and that the TIME display does not show INFINITE mode; then do the following:

1 Press the vent button, the TIME display will now show a time in minutes, which represents the **period the vent opening has been brought forward** before the end of the phase; at this point, the VENT LED will flash.

2 Set the cooking time using the encoder.
You can set a maximum time equal to the duration of the cooking step.

The VENT LED indicates the **status**:
- **LED off** = vent closed
- **LED on** = vent open.

Fig. 13

- To **manually** open / close the vent:

1 Press the VENT button for 3 seconds;

the vent will change its status, the VENT LED will flash and then turn off or on once the closing or opening operation is completed.

Manual intervention by the user during a cycle **suspends** automatic behaviour of the vent until the end of the cycle.

The user can intervene manually on the vent status even outside the cycle, but this setting will only be valid until the next cycle is activated.
At the end of the cycle the vent will return to the rest position.
During operation of the "rapid cavity cooling" function, the vent is open. When the oven door is opened, the vent valve moves to the 'OPEN' position and then returns to the original position it was in before the door was opened, when the door is closed again

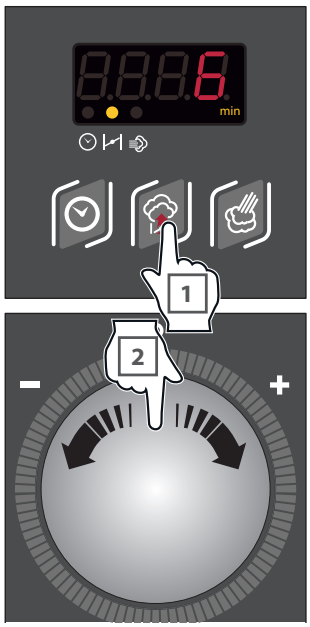


Fig. 12

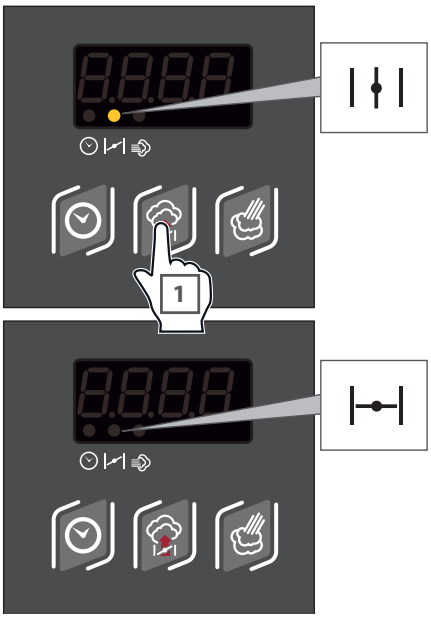


Fig. 13

F Setting the fan speed

▶ **Fig. 14**

The oven has two different fan/motor speeds:

- **Max:** Without pressing any buttons, the motor runs at maximum speed. This speed is used for most cooking cycles. The fan's start-up speed is always in the "Max" position.

- **Min:** By pressing the fan/motor speed button, the motor slows to minimum speed. This speed is used mainly for delicate foods such as pastry.

To adjust the fan speed, press the speed button and enter the desired option: "min" which you will see appear on the display, or maximum speed, which does not show on the display.
To return to the "Max" position from the "Min" position, just press the speed button again.

During preheating, the speed of the fans CANNOT be changed.



Fig. 14

G Automatic cooling

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. 15 - Fig. 16**

To reduce the oven temperature automatically:

1 set a cavity set point temperature **lower** than the real one in the oven cavity.

2 Press START/STOP **with the door open** and the automatic cooling program will be activated.
When the cavity temperature previously set is reached, the fans will turn off, and a beep will sound.

3 You can force the function to stop by pressing the START/STOP button.

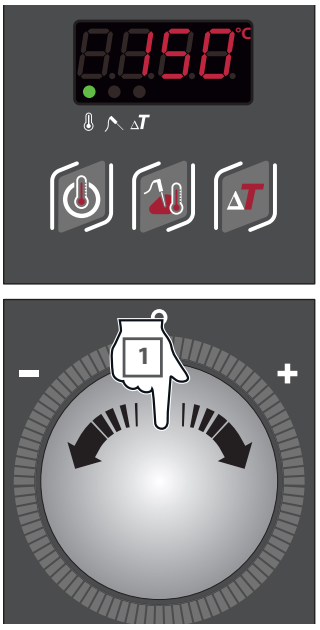


Fig. 15

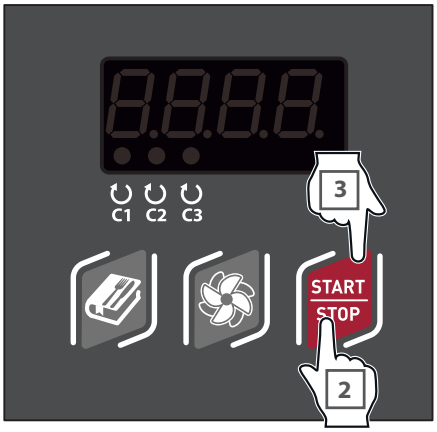


Fig. 16

H 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 cooking 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.



Fig. 17

▶ **Fig. 17**

Cooking can also be stopped by pressing the "**START/STOP**" button.

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 lower cavity temperatures, use the "Automatic cooling" function, see ▶ page 33.

COOKING PROGRAMS

In this section you can store up to 99 recipes with 4 cooking steps each. Being able to save programs means you can standardise the cooking processes and ensures you always have the same end quality.

A Loading a previously saved cooking program

Fig. 18
If you want to use a saved program:

1 Press the cooking programs button

2 Use the encoder to select the desired program number

3 Press the encoder to confirm.

4 Press START//STOP to start the cycle.

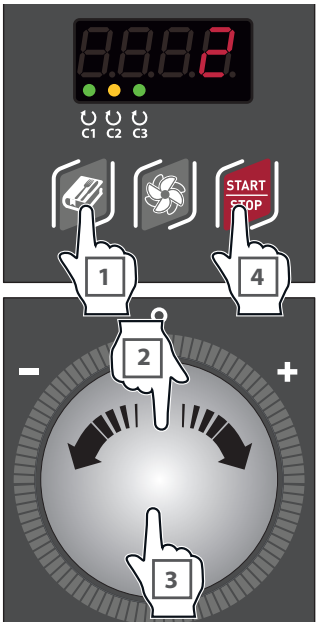


Fig. 18

B New cooking program

▶ **Fig. 19 Fig. 20**

If you want to save the new program:

1 Press the PROGRAMS button and the program number will appear on the PROGRAMS display.

2 Use the encoder to scroll through the program numbers (empty ones will flash, those already saved will have a fixed number).

3 Confirm using the encoder. The number you choose will become fixed.

4 Press the PROGRAMS button.
You can now start entering all the information for the first step (temperature, time, steam, etc.).

5 The FIRST STEP LED will start flashing; (if you choose the first step with infinite time, you are setting **automatic preheating** see ▶ **page 28**).

6 Press the PROGRAM BUTTON to save the step and move on to the next one

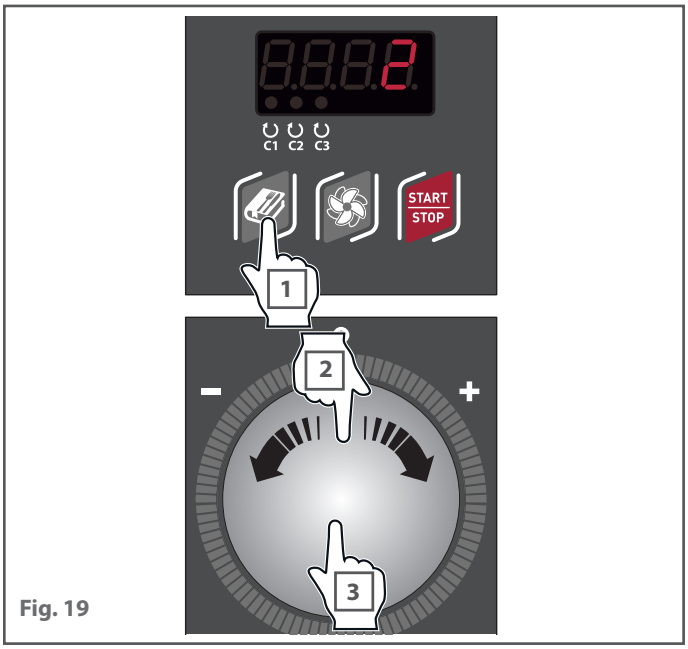


Fig. 19

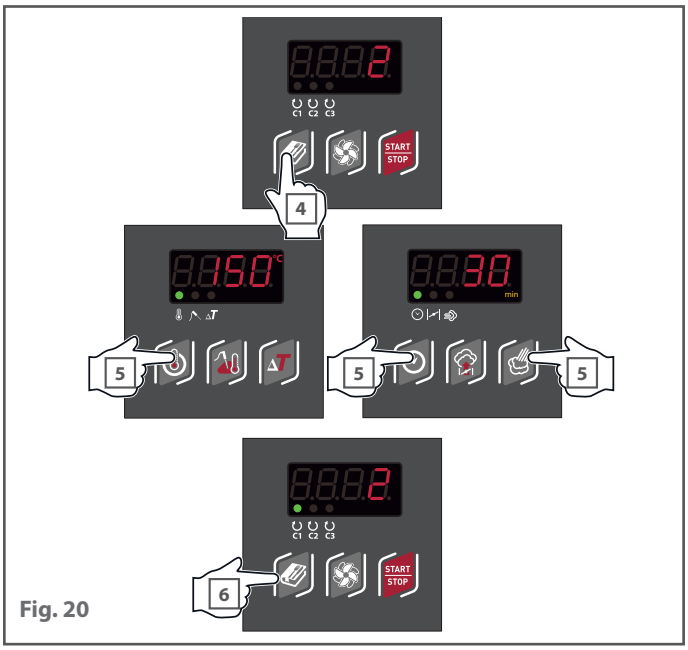


Fig. 20

▶ **Fig. 21**

second step

At this point the SECOND STEP LED starts flashing:

8 Set the second step.

9 By pressing the PROGRAMS button, you save the step and move on to the next one.

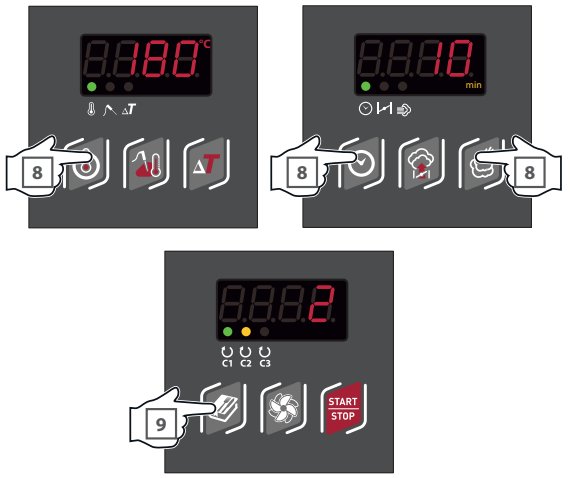


Fig. 21

▶ **Fig. 22**

third step

At this point the THIRD STEP LED starts flashing:

10 Set the third step.

11 By pressing the PROGRAMS button, you save the step, the three LEDs flash and the fourth step can be set.

fourth step (see all 3 LEDs lit).

12 set the step

13 Press the cooking programs button and hold for 5 seconds, until "MEM" shows on the display (this means the program has been saved).

Warning: by holding down the PROGRAMS button for 5 seconds at the end of setting the first or second or third step, the program is saved directly with the desired steps.

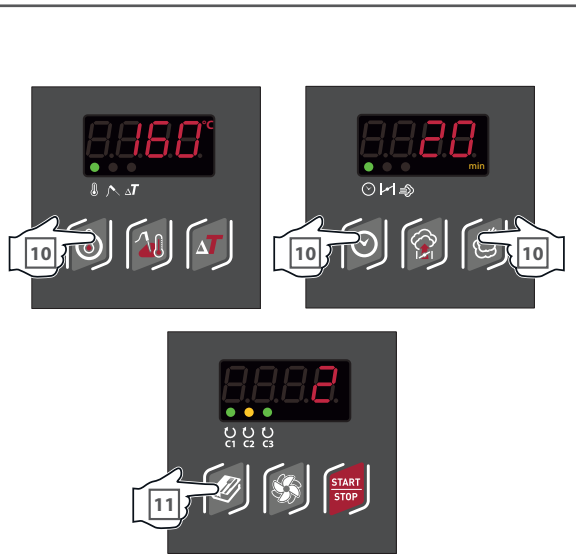


Fig. 22



C Deleting a step or program

If you want to delete a step:

To delete a step,
▶ **Fig. 23**

1 select the last stored step of the program

▶ **Fig. 24**

4 press the TIME button for 3 seconds.
The LED for the deleted step goes off and the LED for the previous step flashes.
You can clear a program by repeating the procedure for all the steps set and then saving.

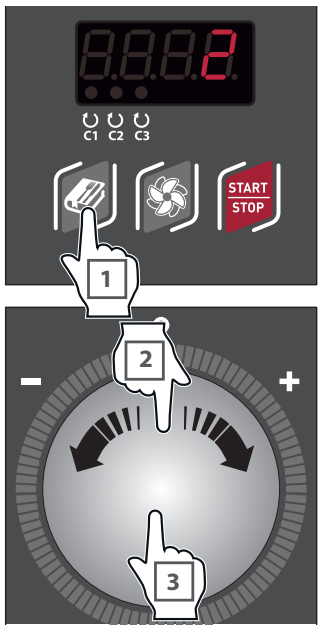


Fig. 23

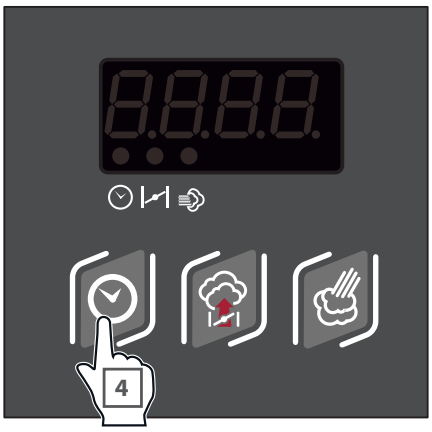


Fig. 24

D Returning to manual cooking

▶ **Fig. 25**

To exit the programs function and return to MANUAL cooking, press and hold the encoder knob until "MAN" shows on the display.



Fig. 25

COOKING WITH DELAYED START

When using the oven both in the manual version and with cooking programs, it is possible to set a delayed start:

Fig. 26
If you want to set a delayed start, after having set the cooking cycle or selected the program, instead of pressing the START/STOP button you must:

1 Press the TIME button for 6 seconds until "000" appears on the TIME display.

2 Using the encoder, you can select the minutes to delay the start time by.

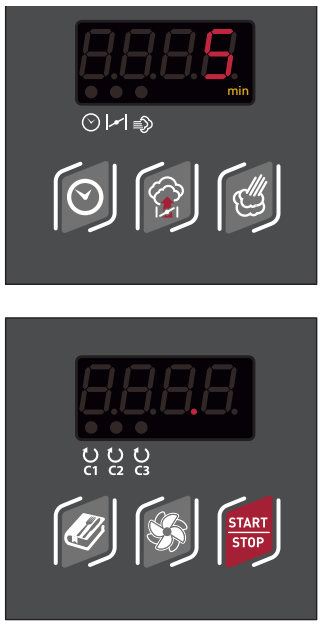
3 Confirm by pressing the encoder for 6 seconds.

Then the panel will turn off, apart from the TIME display which will show the missing time; the punctiform LED on the PROGRAMS display will flash at this point.

- To cancel cooking press ON/OFF.
- To start cooking before the end of the countdown press START/STOP.



Fig. 26



WASH AND AUTOMATIC RINSE (where provided)

The wash system is fully automatic. Simply select the desired program.

Fig. 27
Washes

With the control panel OFF
1 press the encoder knob.

CLN_01 appears on the display.

2 Turn the encoder knob until the desired function is shown.

3 Press the encoder knob again to start the program.

CLN_01	**QUICK** wash (45 minutes)
CLN_02	**MEDIUM** wash (56 minutes)
CLN_03	**LONG** wash (65 minutes)
RIN	Rinse (3 minutes)
Chr	Refill the detergent pump (3 minutes)

Refill the detergent pump using the CHr program in the following cases:

- **first switch on after installation.**
- **every time the detergent in the container runs out.**
- **after a long period of inactivity.**
- **a rinse or wash must be carried out after each Chr program.**

During the wash, pressing the ENCODER button stops the wash and turns the board OFF again. If the power supply goes off during a wash cycle, when the power supply comes back on the card shows "PF" on the TEMPERATURE display and the wash cycle is not resumed. It is therefore mandatory to perform an automatic rinse cycle.



Fig. 27

To stop the detergent from remaining in the cavity and contaminating the food, after loading, you must run a rinsing cycle.

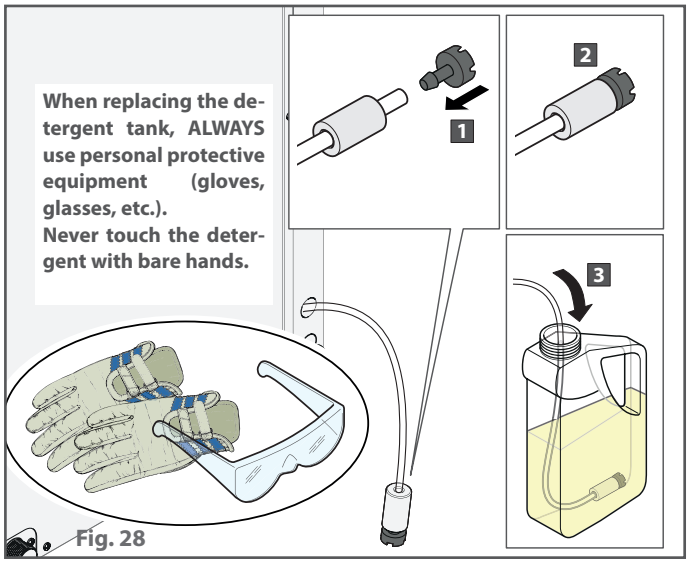


Fig. 28

Warnings regarding washing cycles

- **WARNING: to ensure the wash system works perfectly, make sure that before starting a cleaning program (CLN_01, CLN_02, CLN_03), the temperature in the oven cavity is below 70°C. If this is not the case, perform automatic cooling (see ▶ page 33). Higher temperatures can impede the washing phase being carried out properly.**
- The equipment must be used for cleaning professional cooking ovens. Any other use is considered dangerous and unsuitable, and should be avoided.
- 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 oven cavity. Remove any residues by 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 oven cavity, invalidating the warranty.

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 oven cavity to cool (temperature not above 70°C).

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

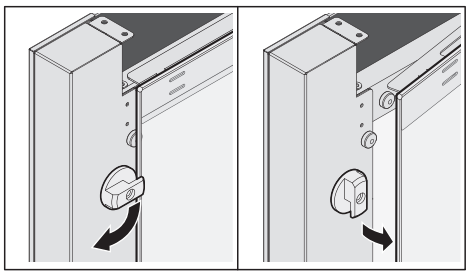
- abrasive or powder detergents;
- aggressive or corrosive detergents (e.g. hydrochloric/muriatic acid, sulphuric acid, caustic soda, etc.). Warning! Never use these substances when cleaning the appliance substructure or the floor under the appliance;
- abrasive or sharp tools (abrasive sponges, scrapers,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

Refer to the drawing on page 43 for information on how to correctly clean each appliance component.

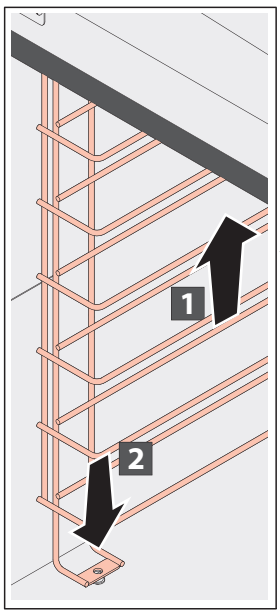
CLEANING THE GLASS

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.

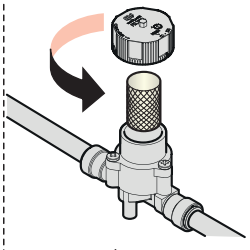


CLEANING THE CAVITY

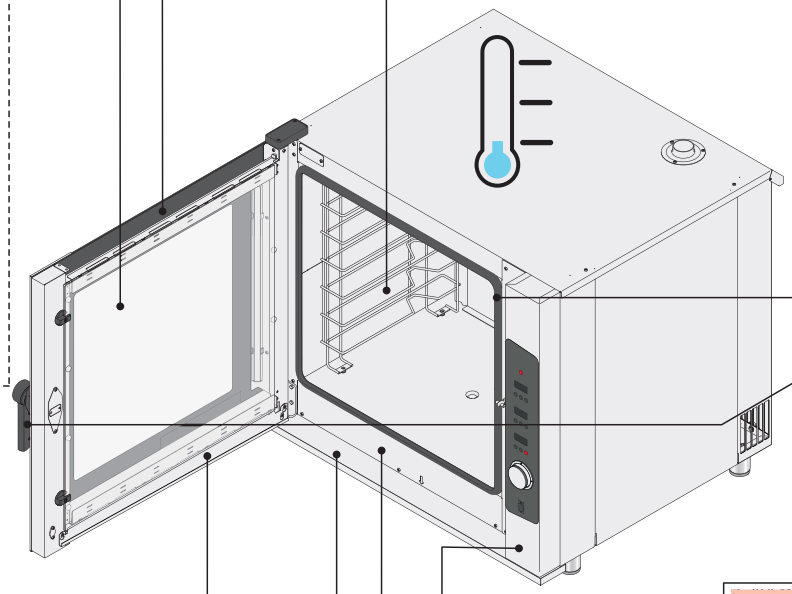


Clean the oven cavity **daily** to maintain high levels of hygiene and to preserve the steel and the performance of the appliance. Fat particles or food residues may also catch fire during cooking, causing damage to people and the equipment. Only clean the cavity when it is cold. Then use one of the washing programs explained in the section "**Automatic washing and rinsing**" on page **40** or, alternatively, if manual washing is required, use a soft cloth soaked in warm soapy water, then rinse and dry. Run the washing cycles WITHOUT trays inserted in the cooking cavity.

The internal grilles can be removed to make cleaning easier.

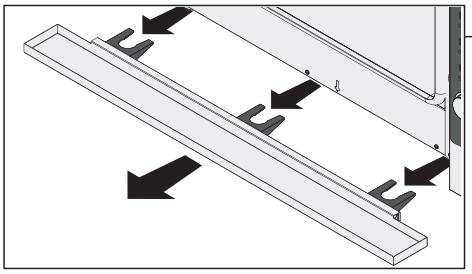


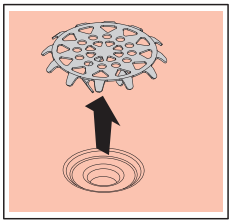
Inspect the water supply filter regularly.

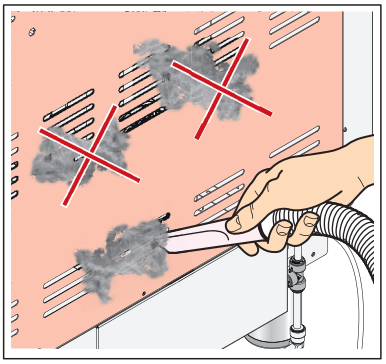


CLEANING PLASTIC SURFACES

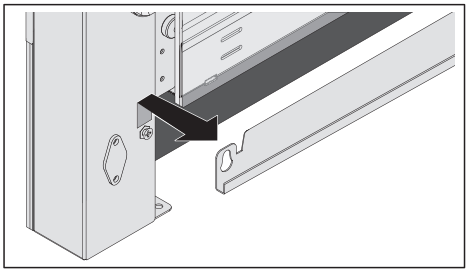
Use a soft cloth slightly dampened with a neutral product specifically for delicate surfaces, and follow the instructions provided by the detergent manufacturer.







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 WARNINGS AND ALARMS

All alarms are also accompanied by a buzzer sound.
The buzzer can be silenced by pressing a button.

Er1 - CAVITY PROBE ALARM
This error is shown when the cavity probe is faulty. Everything is deactivated except the light, and the cycle in progress is stopped.

Er2 - CORE PROBE ALARM
This error is shown when the core probe is faulty, in the cooking programs that use it. Everything is deactivated except the light, and the cycle in progress is stopped.

ALL - MOTOR ALARM
This error is shown when the motor overheats. Everything is deactivated except the light, and the cycle in progress is stopped.
When the alarm disappears, press the ON/OFF button and gold for 1 second to reset the alarm (the control panel switches to OFF).

H-t - CONTROL BOARD TEMPERATURE ALARM
This error is shown when the control board overheats. The cycle in progress is interrupted.
When the alarm disappears, press the ON/OFF button and gold for 1 second to reset the alarm (the control panel switches to OFF).



3 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;
- perform a HARD wash cycle.

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.

4 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 oven 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.

5 CUSTOMER SERVICE

1 Identify the **oven data** (on the rating plate) and the **purchase invoice number and date** for the equipment.

2 **Call** an authorised service centre, giving the details you have just read.

3 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.

4 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.

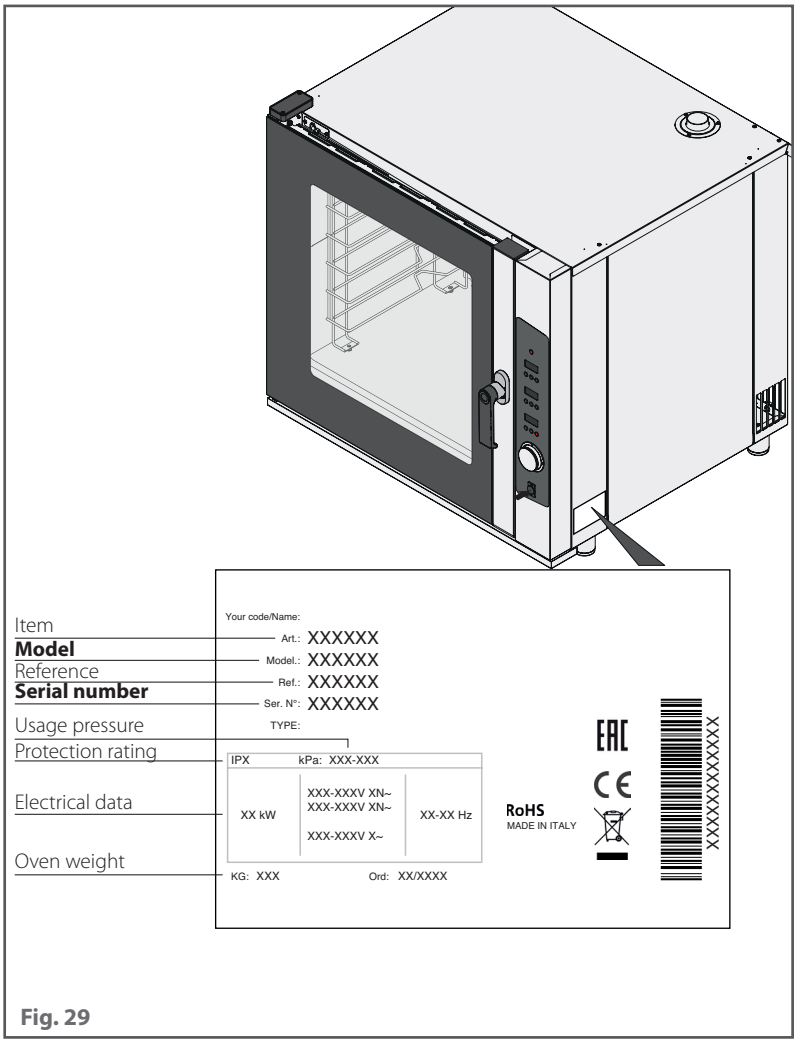


Fig. 29

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.

The company reserves the right to apply improvement modifications to appliances and accessories at any time without advance notice.
Partial reproduction is forbidden without the consent of the manufacturer. The measurements provided are approximate and not binding.
The original language of this manual is Italian. The manufacturer is not responsible for any translation/interpretative errors.