

USER MANUAL



Compact Sapiens

CAUTION: Read the instructions
prior to using the equipment

*Cooking is science,
it's the cook who makes it an art*

Dear Client,

Congratulations for having chosen **Compact Sapiens**.

The product you have just purchased is not a combined oven but rather a cooking Device, whose innovative technological features are designed to make your work easier, offering unbeatable results and continuous repeatability over time.

We recommend you carefully read the warnings and recommendations contained in this manual.

This will make it easier to use your new Device and maintain its performance over time.

For all clarifications, please don't hesitate to call us
on tel. +39 0438 9110 – email: lainox@lainox.it

Technical assistance



MODELS

Each letter of the model number identifies a feature of the device followed by a number that identifies the capacity of the model.

COES_ = Compact Sapiens

CAPACITY

(026) 6 x GN 2/3

(061) 6 x GN 1/1

(101) 10 x GN 1/1

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- ORIGINAL INSTRUCTIONS -

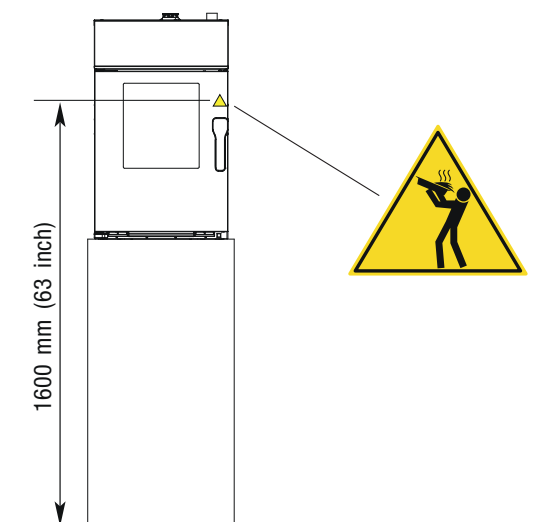
1 • GENERAL WARNINGS

Interventions that will become necessary over time, as well as special oven maintenance, must only be carried out by the manufacturer's personnel or by an authorised technical help service.

- **Read** the warnings in this manual carefully as they provide important information regarding safe use and maintenance.
Store this manual with care!
- This device must only be used **as specifically intended**: to cook food. Any other use is to be considered incorrect and therefore, dangerous.
- Only properly trained service staff can use the device.
- This device can be used by children aged 8 years and over, and by persons with physical, sensorial or mental impairments, or scarce experience and knowledge, provided they are supervised or have been trained on how to use the device by a person responsible for their safety.
- Children must be supervised to ensure they do not play with the device.
- Cleaning and maintenance must not be entrusted to children unless they are supervised.
- The equivalent sound pressure (A-weighted) is lower than 70dB(A).
- Do not use high pressure water jets or steam cleaner when cleaning the oven!

1 • GENERAL WARNINGS

- Caution! During use, the oven's surfaces are hot as indicated by the stickers marked with the international symbol IEC60417 – 5041 . Take care!
- **CAUTION:** Hot steam may be released when the door is opened.
When the device is used, use PPEs against heat.
- If the power cord is damaged, it must be replaced by the manufacturer, their help centre or by a person with similar qualifications, so as to prevent all risks.
- In the event of a fault or malfunction, **turn the oven off immediately!**
- CAUTION: Disconnect the power supply to the oven during cleaning and maintenance operations and when replacing components.
- **CAUTION:** The floor around the oven **may be slippery!**
- **Safety sticker**
- Maximum height for insertion of containers filled with liquids
- CAUTION to avoid burns, do not use containers filled with liquids or food that becomes fluid after cooking to a much higher degree than what can be visibly detected.



1 • GENERAL WARNINGS

- Do not work on the machine using unsuitable systems for accessing the upper part (e.g. by using ladders or by climbing on the machine)
- Treatment of chemical substances:
Use appropriate safety measures. Always refer to the data sheets on safety and to the labels on the product used.
Use the PPEs recommended in the safety data sheets.

WARNINGS

- **See the safety data sheets of the cleaning products.**
- **In case of skin (or hair) contact with the detergent:** Remove any contaminated clothing. Take a shower immediately. Seek medical advice immediately
- **In case of contact with eyes:** Remove any contact lenses. Rinse immediately with plenty of water for at least 30/60 minutes, while holding the eyelids apart. Seek medical advice immediately.
- **In case of inhalation:** Seek medical advice immediately. Take the patient outside, away from the site of the accident. If the patient stops breathing, administer artificial respiration. Adopt suitable precautions for the responder.
- **In case of ingestion:** Drink as much water as possible. Seek medical advice immediately. Do not induce vomiting unless expressly authorised by medical personnel.
- The operator must work on the machine when wearing PPEs
- If technical assistance is required, all information indicated on the ID plate must be provided, **as well as detailed information about the fault** to make it easier for the support service to understand and resolve the problem.
- Ask the installer for instructions about the correct management of water softener, as insufficient or poor maintenance is the main reason for the formation of limescale that is detrimental to the device.

1 • GENERAL WARNINGS

- **The room** where the oven is installed **must be well-ventilated!**
- The oven power supply must have omnipolar mains switch with a minimum opening distance between the contacts of at least 3 mm per pole.
- The device has been designed for permanent connection to the water mains.
- The mains water pressure must be between 200 and 1000 kPa.
- The flexible water intake tube must be supplied by the installer and must conform to standard IEC 61770. Do not reuse pre-existing or used connection tubes.
- The oven must be part of an equipotential bonding system. This connection is made by attaching a conductor with a nominal section of up to 10 mm² to the specific terminal, located on the rear of the oven, marked with the international symbol IEC60417 – 5021 .

The connection is made between all the adjacent devices in the room and the dispersion system in the building.

- This device is for use up to an altitude of 2000m above sea level.

1 • GENERAL WARNINGS

- Each oven is equipped with an ID plate that states the oven model and its main technical features. Following is an example of an electric oven plate and a gas oven plate.

LOGO	
Address *****	
Country *****	
LX TYP *****	
TYP *****	
S/N *****	
3NAC400V 50Hz	
2 x 0,2 kW	11,9 kW
200 – 1000 kPa 	
IPx4 	
2025	

- These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.”
- This manual is also available in electronic format.
Contact your support centre or use the QR code on the machine.

1 • GENERAL WARNINGS

• MAXIMUM PERMISSIBLE CAPACITY

The maximum load for the oven is indicated in the table below.

No. trays	Maximum capacity per level	Maximum capacity of the oven
6 GN 2/3	10 Kg	20 Kg
6 GN 1/1	15 Kg	30 Kg
10 x GN 1/1	15 Kg	50 Kg

IMPORTANT:

The value indicated includes the weight of accessories.

Do not exceed the indicated loads. Exceeding the maximum load could damage the oven.

2 • POINTS TO REMEMBER

- Before any food is cooked in a new oven, the interior must be thoroughly cleaned (see “Washing System”).
- Clean the core probe thoroughly before first use. It is good practice to clean the probe and in particular the stem before each use.
- At the end of the working day, clean the oven thoroughly inside and out; this will ensure smooth operation of the appliance and prolong its useful life.
- **Do not spray cold water on the hot oven.**
- **Do not use pressurised water or steam cleaners to clean the oven!**
- For daily cleaning, **use non-corrosive** (alkaline) detergents suitable for oven cleaning. Do not use abrasive materials or products as they will damage the oven surfaces. If the oven is equipped with an automatic washing system, **ONLY USE** products recommended by the manufacturer (see “Daily cleaning”).
- Always switch off the appliance when work is finished, shutting off all utilities (electricity and water).
- **Avoid** any operation that might cause cooking **salt to be deposited** on the steel surfaces of the oven; if salt is accidentally spilled, rinse off thoroughly without delay.
- After steam cooking, **open the door carefully** to avoid being scalded by the rush of residual steam from the oven. Failure to observe this warning may be dangerous for the operator.

- To ensure safe operation of the oven, **do not obstruct the vents or any other opening on the oven!**



- **CAUTION**

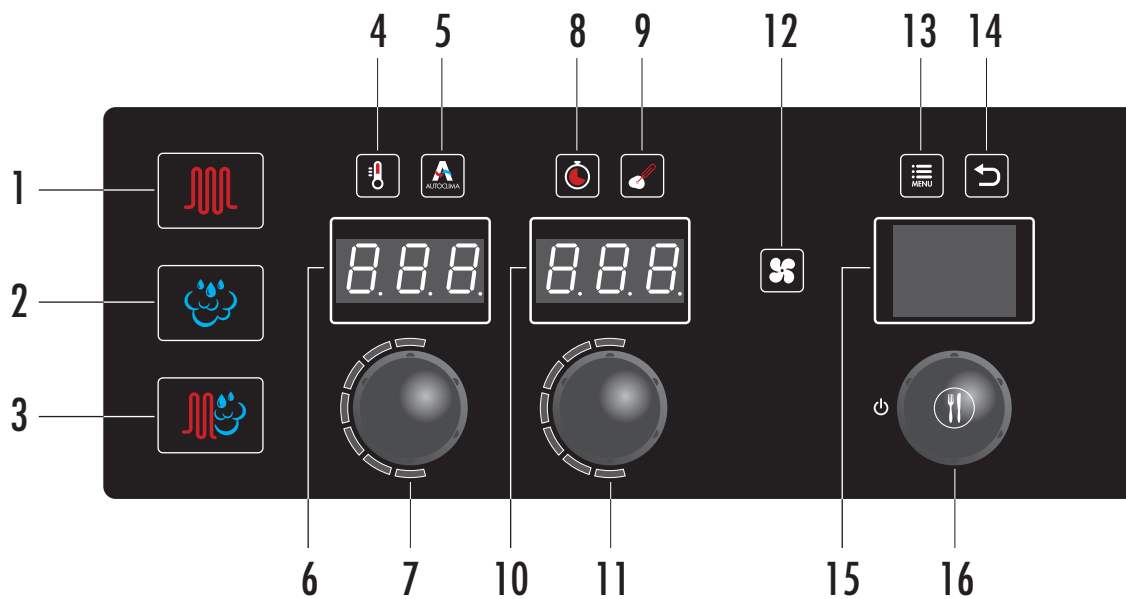
No cooking with alcohol added is permitted!

Failure to observe basic safety guidelines may jeopardize the smooth operation of the oven and expose the operator to grave danger!

The manufacturer accepts no liability if the original function of the oven is altered or there is tampering or failure to observe the instructions given in the manuals.

- **To ensure long term efficiency and reliability of the oven, a full service should be carried out at least once a year. With this in mind, customers are recommended to sign a service agreement.**

3 • DESCRIPTION OF BUTTONS



- | | |
|---|--|
| <p>1 - Convection mode button</p> <p>2 - Steam mode button</p> <p>3 - Combined convection/steam mode button</p> <p>4 - Cooking chamber temperature button</p> <p>5 - Button to start automatic humidifier (AUTOCLIMA), Button for manual humidifier</p> <p>6 - Display for showing cooking chamber temperature and programme/recipe</p> <p>7 - Knob for setting/selection temperature</p> <p>8 - Cooking time button</p> <p>9 - Button to start cooking with core probe</p> | <p>10 - Display showing cooking time, core product temperature</p> <p>11 - Knob for setting/selection core time/temperature</p> <p>12 - Fan speed button</p> <p>13 - Menu button</p> <p>14 - Back button</p> <p>15 - Display showing fan speed, favourites, menus, programmes, settings, services</p> <p>16 - Knob for setting/selection fan speed, favourites, menus, programmes, settings, services - Mains switch</p> <p>A1 - Connection to core probe</p> <p>A2 - Core probe</p> |
|---|--|

3 • DESCRIPTION OF BUTTONS

3.1 • GENERAL SWITCH / SCROLL & PUSH KNOB (KNOB 16)

Activates control panel, activates self-diagnosis.

To turn on, press knob **16 for 3 seconds**.

Turn the knob to change the values shown on display **15**.

To turn off, press knob **16 for 3 seconds**.

3.2 • CONVECTION (BUTTON 1)

CONVECTION cooking mode button.

3.3 • STEAM (BUTTON 2)

STEAM cooking mode button.

3.4 • COMBI (BUTTON 3)

COMBI cooking mode button (Convection + Steam).

3.5 • TEMPERATURE (BUTTON 4)

Used to set the temperature of the cooking chamber.

3.6 • CONTROL BUTTON

AUTOMATIC MOISTURE

(BUTTON 5)

This button also manually supplies moisture if pressed after cooking has begun (button light on).

This function is used for products that require additional moisture during cooking. Keep the button pressed for the amount of time that moisture should be injected into the cooking chamber.

Note: The oven is fitted with an automatic system to lower the temperature, which works in all cooking modes. In fact, if the temperature exceeds the one on the display by 30°C, the moisture function will automatically inject cold water into the cooking chamber, rapidly lowering the temperature. This avoids the risk of cooking the product at a temperature that is too high. Furthermore, the injection of moisture prevents the food from drying out.

3 • DESCRIPTION OF BUTTONS

3.7 • TIME (BUTTON 8)

Used to set the oven's cooking time.

3.8 • CORE PROBE (BUTTON 9)

Used to activate core probe cooking settings.

3.9 • FAN SPEED (BUTTON 12)

Used to activate the fan speed settings.

Note: Open door rapid cooling

*This function is activated only when the oven door is open. If button **12** is pressed for 5 seconds, the fan is activated to allow a rapid fall in the cooking chamber temperature, up to 50°C.*

This function is particularly useful in cases where the oven needs to be cleaned immediately after cooking.

3.10 • MENU (BUTTON 13)

This gives you access to the ICS programmes, Personal programmes, programming, wash, settings and service.

3.11 • BACK (BUTTON 14)

This takes you back to the previous menu/ exits the function.

4 • MANUAL COOKING SETTINGS

OPERATIONS

4.1 • SWITCHING ON

Press knob **16** for **3 seconds**. If an error code appears on displays 715, see chapter "*Self-diagnosis and errors guide*".

4.2 • SELECT THE COOKING MODE

Press the desired cooking mode button (**1 - 2 - 3**). The cooking mode led will remain lit with a fixed light. The oven starts.

4.3 • SETTING THE TEMPERATURE

The default temperature is shown on the temperature display. Turn knob **7** to set the temperature (right to increase, left to decrease), which will be shown on display **6**. Confirm by pressing knob **7** or wait 10 seconds.

4.4A • SETTING THE TIME

The time display **10** reads [**InF**]. Turn knob **11**:

- to the right to set the cooking time;
- to the left to set an infinite cooking time [**InF**] or preheat the cooking chamber [**PrE**].

Or

4.4B • SETTING THE CORE PROBE

See chapter "*Setting the core probe*".

Confirm by pressing knob **11** or wait 10 seconds.

4.5 • SETTING AUTOMATIC MOISTURE CONTROL

See chapter "Automatic moisture control system".

Confirm by pressing knob **7** or wait 10 seconds.

4 • MANUAL COOKING SETTINGS

OPERATIONS

4.5 • SETTING THE FAN SPEED

Press button **12**. To set the fan speed, turn knob **16** (right to increase, left to decrease), which will be shown on display **15**.

6 FAN SPEEDS



Confirm by pressing knob **16** or wait 10 seconds.

SET ALTERNATING FAN:

To set alternating fan, turn the knob further left until the symbol below lights up.



To set the fan speed, turn knob **16** (right to increase, left to decrease), which will be shown on display **15**.

6 FAN SPEEDS



Confirm by pressing knob **16** or wait 10 seconds.

4 • MANUAL COOKING SETTINGS

START COOKING

OPERATIONS

Insert products for cooking into cooking chamber. Also see chapter "*Practical recommendations*".

If you have chosen standard cooking with the core probe, see chapter "*Setting the core probe*".

Now...

temperature display 6 shows the real temperature of the cooking chamber.

time display 10 shows how much time remains until cooking is complete.

4.8 • END OF COOKING

If infinite cooking time has been selected, stop cooking manually by pressing button **14**.

If a cooking time or a temperature for the core probe has been set, when the time has expired or the temperature set for the core probe has been reached, an acoustic signal will notify you that cooking has finished. (cooking mode led flashing)

To stop the sound, simply open the door or turn knob **(7 - 11)**.

Remove the product from the cooking chamber in accordance with instructions in paragraph 2.7 of the chapter "*Special instructions*".

5 • PROGRAM SETTINGS AND STORAGE

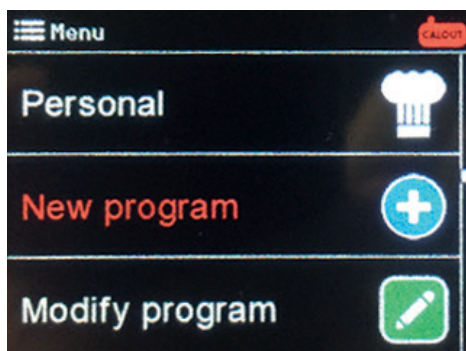
OPERATIONS

5.1 • TURNING THE OVEN ON

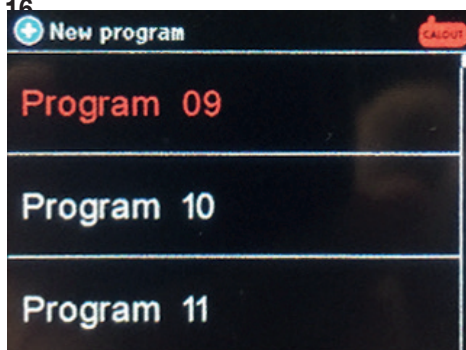
Press knob **16** for **3 seconds**. If an error code appears on displays 715, see chapter "Self-diagnosis and errors guide".

5.2 • SELECTING A PROGRAMME

Press the MENU button **13**, turn knob **16** until "New programme" is displayed and confirm by pressing knob **16**.



Turn knob **16**, select one of the free programmes and confirm by pressing knob **16**.



5.3 • SELECT THE COOKING MODE

The Leds on cooking mode buttons flash: **press the desired cooking mode button (1 - 2 - 3)**. The cooking mode led will remain lit with a fixed light.

5.4 • SETTING THE TEMPERATURE

The default temperature is shown on the temperature display. **Turn knob 7** to set the temperature (right to increase, left to decrease), which will be shown on display **6**.

Confirm by pressing knob **7** or wait 10 seconds.

5.5A • SETTING THE TIME

The time display **10** shows [PRE] Preheating, turn knob **11**:
- to the right to set the cooking time;
- to the left to preheat the cooking chamber [PrE].

Or

5.5B • SETTING THE CORE PROBE

See chapter "Setting the core probe".

Confirm by pressing knob **11** or wait 10 seconds.

5.6 • SETTING AUTOMATIC MOISTURE CONTROL

See chapter "Automatic moisture control system".

Confirm by pressing knob **7** or wait 10 seconds.

5 • PROGRAM SETTINGS AND STORAGE

OPERATIONS

5.7 • SETTING THE FAN SPEED

Press button **12**. To set the fan speed, turn knob **16** (right to increase, left to decrease), which will be shown on display **15**.

6 FAN SPEEDS



Confirm by pressing knob **16** or wait 10 seconds.

SET ALTERNATING FAN:

To set alternating fan, turn the knob further left until the symbol below lights up.



To set the fan speed, turn knob **16** (right to increase, left to decrease), which will be shown on display **15**.

6 FAN SPEEDS



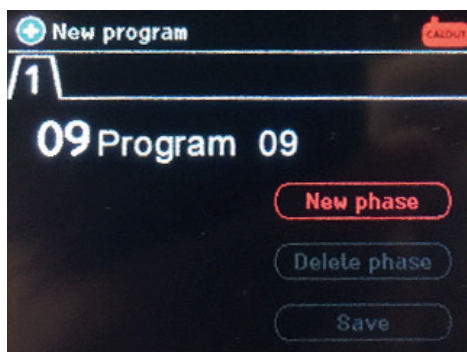
Confirm by pressing knob **16** or wait 10 seconds.

5 • PROGRAM SETTINGS AND STORAGE

OPERATIONS

5.8 • SELECTING PHASE 2 AND SUBSEQUENT PHASES (UP TO 9 PHASES)

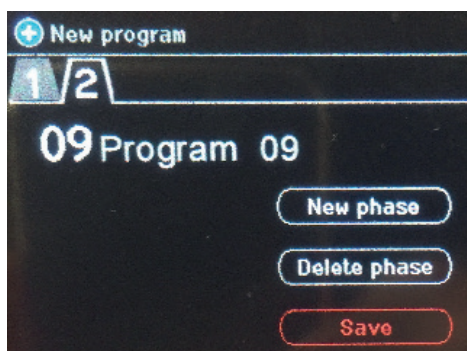
Turn knob **16**, select “New phase” and confirm by pressing knob **16**.



Set as per paragraph 5.3. If additional phases are needed, follow the same sequence.

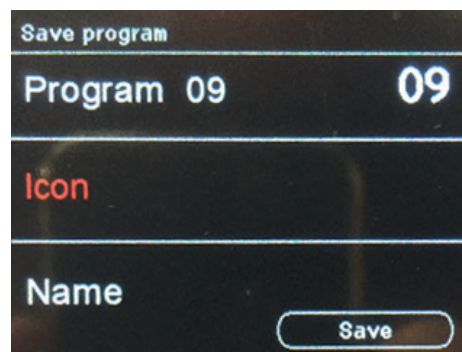
5.9 • STORING THE PROGRAMME

Turn knob **16**, select “Save” and confirm by pressing knob **16**.

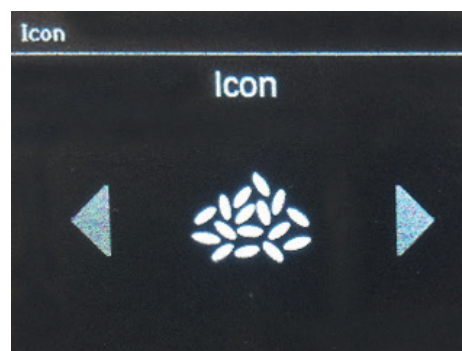


5.10 • SETTING THE PROGRAMME ICON

Turn knob **16**, select “Icon” and confirm by pressing knob **16**.



Turn knob **16**, select the desired icon and confirm by pressing knob **16**.

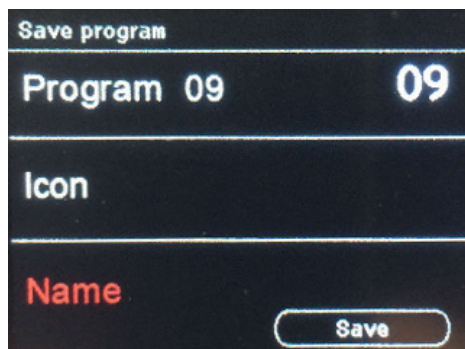


5 • PROGRAM SETTINGS AND STORAGE

OPERATIONS

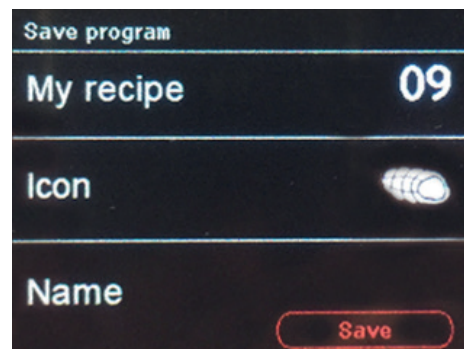
5.11 • SETTING THE PROGRAMME NAME

Turn knob **16**, select “Name” and confirm by pressing knob **16**.

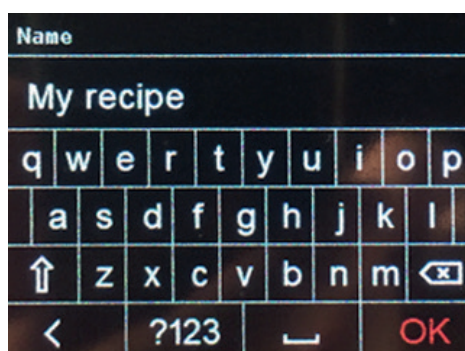


5.12 • SAVING

Select “Save” and confirm by pressing knob **16**.



Set the name of the programme by turning the knob and confirming the selected letter by pressing knob **16**. After setting the programme name, select “OK” and confirm by pressing knob **16**.



6 • SELECTING AND STARTING A RECORDED PROGRAMME

OPERATIONS

6.1 • TURNING THE OVEN ON

Press knob **16** for **3 seconds**. If an error code appears on displays 715, see chapter “Self-diagnosis and errors guide”.

WARNING: if the programme uses the core probe, connect the probe to the front panel, otherwise the error message “Probe pin error” will appear. See chapter “Self-diagnosis and errors guide”.

6.2 • RECALLING

Press the MENU button **13**, turn knob **16** until “Personal” is displayed and confirm by pressing knob **16**. Turn knob **16** by selecting the programme that you want to recall, shown on display **15** and confirm by pressing knob **16**.

6.3 • STARTING

6.3 a • STARTING A PROGRAMME WITH PRE-HEATING If the programme recalled includes a preheating phase, the writing [PrE] appears on display 10 and the oven starts. A cyclical acoustic signal will be heard and the writing [LoA] will appear on the display to notify that the chamber has reached temperature. Insert the food (if the programme has core probe phases, insert the probe into the product). Close the door. Display 15 shows the second phase, indicating that the second cooking phase has started.	6.3 b • STARTING A PROGRAMME WITHOUT PRE-HEATING Insert the food (if the programme has core probe phases, insert the probe into the product). Turn knob 16, select “skip phase” and confirm by pressing knob 16. An acoustic signal indicates that the preheating phase has been excluded. Warning: pre-heating is not necessary only when the cooking chamber has already reached temperature.	6.3 c • STARTING A RECORDED PROGRAMME WITHOUT PRE-HEATING Insert the food (if the programme has core probe phases, insert the probe into the product).
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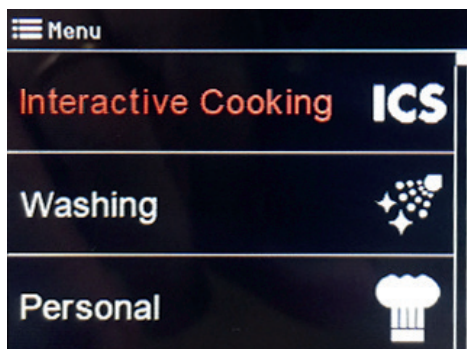
7 • SELECTING AND STARTING A RECORDED RECIPE

7.1 • TURNING THE OVEN ON

Press knob **16** for **3 seconds**. If an error code appears on displays 715, see chapter “Self-diagnosis and errors guide”.

7.2 • RECALLING

Press the MENU button **13**, select “Interactive Cooking” by pressing knob **16**.



Turn knob **16** by selecting the recipe that you want to recall, shown on display **15** and confirm by pressing knob **16**.



WARNING: if the recipe uses the core probe, connect the probe to the front panel, otherwise the error message “Probe pin error” will appear. See chapter “Self-diagnosis and errors guide”.

7.3 • STARTING

7.3 a • STARTING A RECIPE WITH PRE-HEATING

If the recipe recalled includes a preheating phase, the writing **[PrE]** appears on display **6**.

A cyclical acoustic signal will be heard and the writing **[LoA]** will appear on the display to notify that the chamber has reached temperature.

Insert the food (if the programme has core probe phases, insert the probe into the product).

Close the door.

Display **15** shows the second phase, indicating that the second cooking phase has started.

7.3 b • STARTING A RECIPE WITHOUT PRE-HEATING

Insert the food (if the recipe has core probe phases, insert the probe into the product).

Turn knob **16**, select “skip phase” and confirm by pressing knob **16**.

An acoustic signal indicates that the preheating phase has been excluded.

Warning: pre-heating is not necessary only when the cooking chamber has already reached temperature.

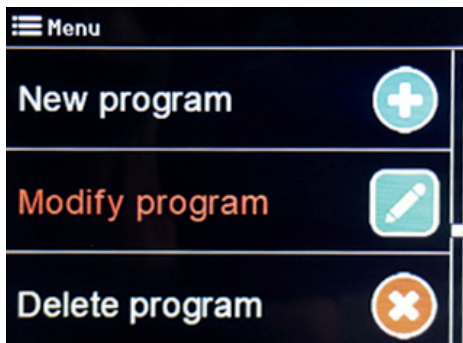
8 • MODIFYING A STORED PROGRAMME

8.1 • TURNING THE OVEN ON

Press knob **16** for **3 seconds**. If an error code appears on displays 715, see chapter “Self-diagnosis and errors guide”.

8.2 • RECALLING

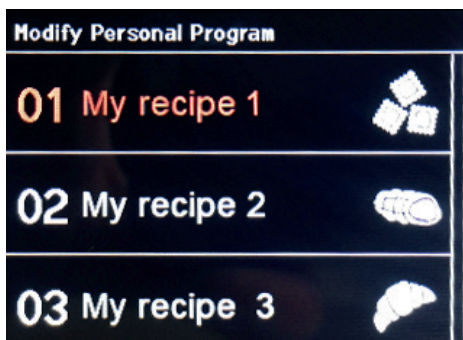
Press the MENU button **13**, turn knob **16** until “Modify programme” is displayed and confirm by pressing knob **16**.



Select the type of programme you want to modify: “interactive cooking” or “personal” by turning knob **16** and confirming by pressing knob **16**.



Select the programme to modify by turning knob **16** and confirming by pressing knob **16**.

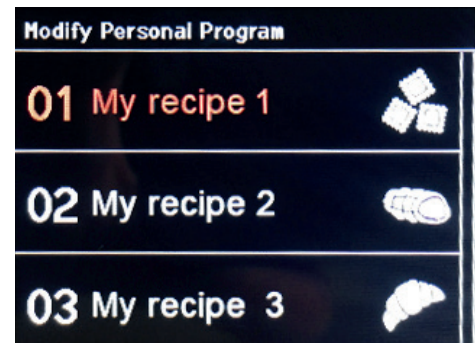


8.3 • MODIFYING

Make the desired modifications as per chapter 5 “Setting and storing a programme”

8.4 • SAVING

After modifying the programme, select “Save” and confirm by pressing knob **16**.



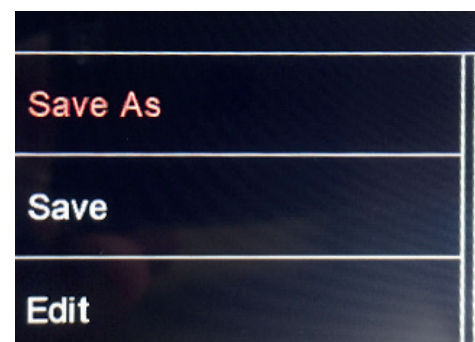
Choose between:

“Save with name” to save the changes made and rename the programme.

Note: Preset recipes can only be saved by renaming them.

“Save” to save the programme changes.

“Edit” to go back to the editing screen.



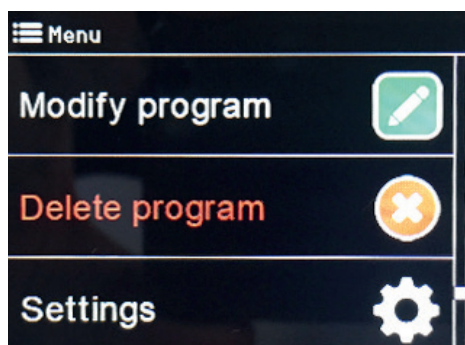
9 • DELETING A RECORDED PROGRAMME

9.1 • SWITCHING ON

Press knob 16 for 3 seconds. If an error code appears on displays 715, see chapter “Self-diagnosis and errors guide”.

9.2 • RECALLING

Press the MENU button 13, turn knob 16 until “Modify programme” is displayed and confirm by pressing knob 16.



Select the programme to delete by turning knob 16 and confirming by pressing knob 16.



Confirm you want to delete the programme by selecting “OK” and pressing knob 16.



10 • TEMPORARILY MODIFYING A RECORDED PROGRAMME/RECIPE

Premise

The oven allows the temporary modification of the stored programme, i.e. for the current cooking operation only.

This may be essential when the programme is stored for a product with a different size, therefore it may be necessary to increase cooking times, raise the temperature or change any other type of parameter.

OPERATIONS

Recall the set programme and start cooking as per previous instructions.

To modify a stored programme:

Cooking mode

... press the button that corresponds to the desired cooking mode **(1 - 2- 3)**, the change will be automatically saved.

Increasing/decreasing the temperature

... turn knob **7** to set the new temperature, confirm by pressing knob **7** or wait 10 seconds (TIME OUT), the change will be automatically saved.

Increasing/decreasing the time

... turn knob **11** to set the new time, confirm by pressing knob **11** or wait 10 seconds (TIME OUT), the change will be automatically saved.

Increasing/decreasing the core probe temperature

... turn knob **11** to set the new temperature, confirm by pressing knob **11** or wait 10 seconds (TIME OUT), the change will be automatically saved.

Increasing/decreasing the AUTOMATIC MOISTURE CONTROL value

... press button **5**, turn knob **7** to set the new value, press button **5** to confirm or wait 10 seconds (TIME OUT), the change will be automatically saved.

*Note: Display **15** shows the icon below and indicates the temporary change to the programme.*



The change will be deleted when cooking is complete: the original version of the programme will remain.

11 • SETTING THE CORE PROBE

Premise

The core probe allows cooking regulated by the product's core temperature. The oven stops the cooking process as soon as the core of the product reaches the set temperature, without the need to set a cooking time.

The core probe can easily be used as a portable thermometer. In fact, by inserting the probe on connection with the oven in any cooking time mode, if button **9** is pressed for several seconds, display **10** will show the probe temperature for a few seconds. This makes it possible to check the temperature at the core of the product when it is not being cooked, and, therefore, outside the oven itself.

OPERATIONS

11.1 • COOKING WITH THE CORE PROBE

Attention: if cooking with the core probe and the error message "Pin probe error" appears on display **15**, you must connect the core probe to connection. If the first cycle is used for pre-heating, the probe pin must be kept outside the cooking chamber; otherwise the programme will not be able to start.

After setting the temperature in the cooking chamber (as per the relevant chapters on settings), press button **9** and turn knob **11** to set the desired core temperature. Attach the probe to the connection, insert the probe into the product (see chapter "Recommendations for using core probe"), and continue based on the cooking method selected.

Consequently, you have chosen...

PRACTICAL EXAMPLE

Settings

Mode: **Convection**

Cooking chamber temperature: **140 °C**

Time: **Infinite**

Core temperature: **78 °C**

What happens

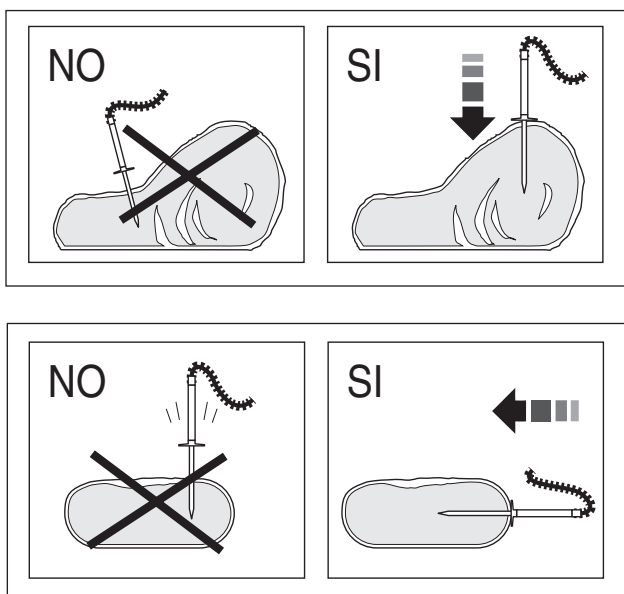
Once the core of the product reaches a temperature of 78 °C, with the cooking chamber temperature at 140 °C, heating will stop and will automatically restart when the core temperature reaches 1 °C.

In essence, heating is no longer based on the cooking chamber temperature, but rather works with the selected core probe temperature.

11 • SETTING THE CORE PROBE

The position of the core probe in cooking operations using this device is very important: The probe must be positioned from top to bottom in the barycentre of the product being cooked, and it must be completely inserted. For products with a thickness less than twice the probe pin, it must be inserted horizontally with respect to the resting surface, so that the tip of the probe is nonetheless positioned at the centre of the product (see figure).

It is also recommended to insert the probe so that the pin positioned at the centre of the chamber.



Optional: it is possible to select another needle probe to monitor a vacuum temperature or that of small-sized products.

Advantages

- improves cooking monitoring, eliminates risk of product loss and wastage;
- allows precise cooking, regardless of the quality or mass of the product;
- saves time, because cooking monitoring is automatic;
- guarantees hygiene, because given that it indicates the exact core temperature, there is no need to handle or prick the food;
- ideal for large-sized products;
- centigrade precision when cooking delicate products, for example: ROAST-BEEF;
- compliance with basic requirements of HACCP standard.

11 • SETTING THE CORE PROBE

11.2 • EXAMPLES OF CORE TEMPERATURE

BEEF

FILLET STEAK	from 52°C to 57°C
ROAST BEEF	from 48°C to 55°C
ROAST	from 78°C to 84°C
BOILED	from 87°C a 90°C

VEAL

LEG	from 72°C to 75°C
FLANK	from 75°C to 78°C
FRICANDEAU	from 75°C to 78°C
SHOULDER	from 75°C to 80°C
RACK	from 67°C to 72°C
SADDLE	from 67°C to 72°C

PORK

LEG	from 65°C to 72°C
RACK	from 65°C to 70°C
LOIN	from 67°C to 72°C
SHOULDER	from 70°C to 75°C
KNUCKLE	from 78°C to 83°C
COOKED HAM	from 65°C to 70°C
PORCHETTA	from 68°C to 73°C

LAMB

LEG	from 72°C to 76°C
RACK	from 72°C to 76°C

POULTRY

CHICKEN BREAST	from 65°C to 70°C
TURKEY	from 78°C to 83°C
TURKEY BREAST	from 67°C to 72°C
DUCK	from 78°C to 83°C
DUCK BREAST	from 55°C to 57°C

FISH

SALMON	from 58°C to 63°C
WHOLE FISH	from 60°C to 65°C

PATE' AND TERRINE

PATE'	from 70°C to 75°C
FOIE-GRAS	52°C
CHICKEN TERRINE	from 64°C to 65°C
FISH TERRINE	from 60°C to 65°C

12 • AUTOMATIC MOISTURE CONTROL SYSTEM

Premise

The automatic moisture control system **AUTOCLIMA** ensures a constant moisture level in the cooking chamber when cooking in convection or combined cycle modes. It performs a dual function. It not only injects moisture, but it also removes moisture from the product when it exceeds the set value.

This is particularly useful in the case of fresh products that may not have the same moisture characteristics every day, but which once cooked, will always have the same appearance and consistency: the level of moisture inside the cooking chamber is constantly indicated during the cooking phase, and remains constant.

This system makes it possible to achieve the same cooked result for the same product cooked in different quantities.

OPERATIONS

12.1 • COOKING WITH THE AUTOMATIC MOISTURE CONTROL SYSTEM

Note: *cooking mode must be Convection or Combined*

Set the temperature in the cooking chamber or for the core probe (see the relevant chapters on settings), press button **5** to set the desired **AUTOMATIC MOISTURE CONTROL**, from **h00** (very dry) to **h99** (very moist).

Put the product in the oven and, if the core probe has been set, insert the needle in the product (see the chapter “*Setting the core probe*”), attach the probe to connection **A1** and proceed based on the cooking method chosen.

Recommendations

A certain level of experience is assumed in defining moisture values.

In any case, it is not possible to make irreversible errors as this function enhances the appearance of the product.

Suitable for:

products that tend to dry out, small-sized products or those that tend to release excess moisture (e.g. roast chicken) or for re-heating, particularly on a plate.

Advantages

Results can be reproduced even for products with different characteristics.

13 • FAVOURITE PROGRAMMES

Premise

The “Favourite” function allows you to quickly and easily select the 10 most used cooking programmes (ideal function for standardised and repetitive cooking).

OPERATIONS

13.1 • SWITCHING ON

Press knob 16 for 3 seconds. If an error code appears on displays 715, see chapter “Self-diagnosis and errors guide”.

13.2 • RECALLING

Turn knob **16** until the programme you want to start is displayed and confirm by pressing knob **16**.

Cooking starts.



14 • SPECIAL PROGRAMMES

Premise

These programmes are aimed at a cooking process to obtain the best results in terms of presentation, degree of cooking, weight loss

reduction and succulence of the product to serve, without direct operator intervention.

OPERATIONS

14.1 • EXPRESS REHEATING

Premise

Express reheating is part of an organised kitchen management system:

cooking → blast chilling → preservation
→ reheating → serving.

Reheating can be done both for the product in the pan and on the plate.

14.2 • PRE-STORED, FACTORY SET REGENERATION PROGRAMMES

This version includes regeneration programmes pre-stored in the factory. The aim is to make it easier for the chef to use the oven immediately.

How to set them:

Set the regeneration programme based on the instructions in chapter:

7 • SELECTING AND STARTING A STORED RECIPE.

The pre-stored regeneration programmes are the following:

- Timed

L77 = REGENERATION on plate

L78 = REGENERATION in the pan

L79 = REGENERATION with steam

- With the core probe

L80 = REGENERATION on plate

L81 = REGENERATION in the pan

L82 = REGENERATION with steam

Recommendations

Reheating is the process which reactivates the temperature up to 65°C at the core. This must occur as quickly as possible, obviously in compliance with the provisions of local hygiene/sanitary regulations.

For frozen and/or deep-frozen products, the cooking chamber temperature is set to 160°C, the product is inserted and after a few minutes, when possible, the core probe is inserted which will require the programme to be temporarily modified.

Advantages

This system allows the product to be presented “as if just cooked”, in terms of appearance, taste and consistency, even after it has been preserved at +3°C for several days. Versatility of the device which can perform a variety of functions without the need for additional devices.

15 • OPERATING DETAILS

PREMISE

During cooking (fixed Led on), display **6** shows the set temperature. You can, however, check the actual temperature in the cooking chamber. To do this, perform the following actions:

15.1 • DISPLAYING REAL-TIME TEMPERATURE DURING COOKING

(without stopping)

Press button **4**, the displays will flash, showing the values previously set. After 10 seconds (TIMEOUT), the set value will reappear

15.2 • TEMPORARY STOP

Open the door. Cooking will stop, the time counter will stop until the door is closed again. Cooking will automatically restart from the point where it was interrupted.

15.3 • PERMANENT STOP

To stop infinite time cooking or to permanently interrupt cooking, press the active cooking mode button (fixed Led lit) or press the Back button **14**.

16 • WASHING SYSTEM

AVAILABLE WASHING SYSTEM TYPES

STANDARD CONFIGURATION



The equipment in the standard configuration uses Bag-In-Box (BiB) detergent cartridges. The BiB housing is located underneath the cooking chamber.

A COMBIBLUE sanitising BiB is supplied to carry out the first wash and sanitisation of the oven cooking chamber.

IMPORTANT

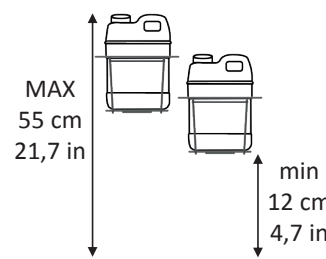
From the second wash onwards, only use **COMBICLEAN** detergent or products approved by the manufacturer.

OPTIONAL CONFIGURATION (EXTERNAL TANK)



All units can be configured for the use of an external detergent tank. The container must be placed in the immediate vicinity of the oven.

If the SPDP detergent support is installed (accessory), follow the instructions below:



A COMBIBLUE sanitising tank is supplied to carry out the first wash and sanitisation of the oven cooking chamber.

IMPORTANT

From the second wash onwards, only use **COMBICLEAN** detergent or products approved by the manufacturer.

16 • WASHING SYSTEM

LIQUID DETERGENTS - BIB



WARNING

PERSONAL PRECAUTIONS

Avoid exposing skin and eyes by wearing suitable protective clothing and gloves, cat. I (EN 374 standard).

Do not inhale product vapour or powder.

16.1 • POSITIONING AND SETTING OF THE COMBICLEAN BAG-IN-BOX (BiB) DETERGENT

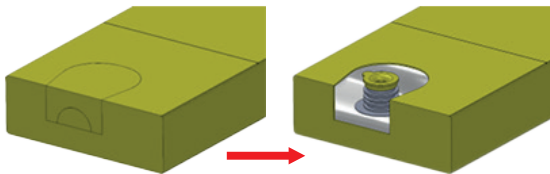
The “**COMBICLEAN**” detergent BiB has a **YELLOW** outer casing and cap.

The BiB housing is located in the drawer beneath the cooking chamber of the oven.

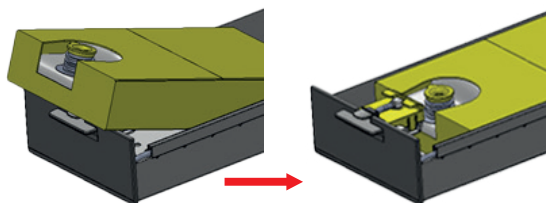
IMPORTANT: During installation, handle the BiB carefully and always with the cap inserted to avoid splashing.

Position the BiB following the illustrations.

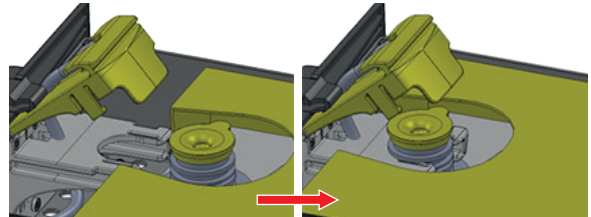
A. Remove the cardboard cover.



B. Insert the BiB into the dedicated housing.

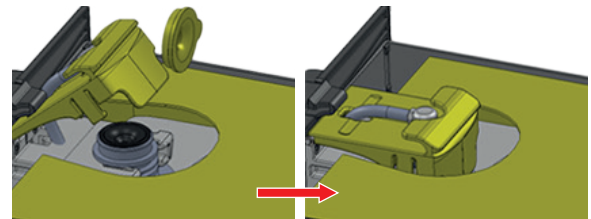


C. Lift the connector and lock the BiB into the dedicated slot.

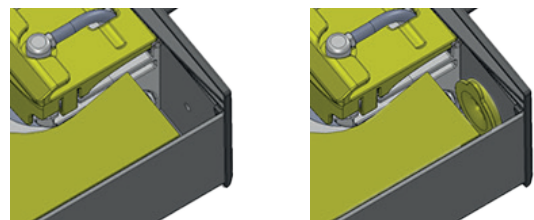


D. Remove the cap and connect the BiB.

IMPORTANT: Before removing the cap, wait for the liquid to stabilize.



E. Store the cap in the dedicated holder for safe handling when necessary.

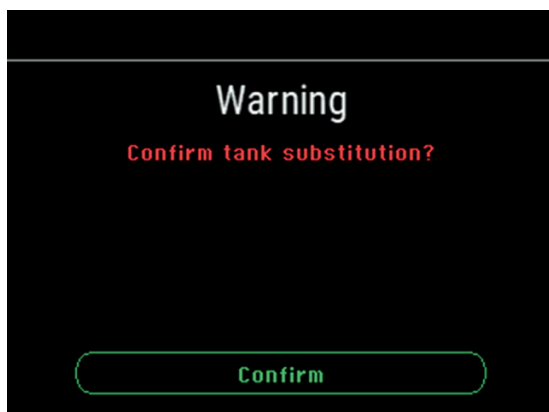


Conditions for safe storage COMBICLEAN

Only store in the original container. Store in a ventilated place, keep away from ignition sources. Keep the containers tightly sealed. Keep the product in clearly labelled containers. Avoid overheating. Avoid violent impacts. Keep the containers away from any incompatible material.

16 • WASHING SYSTEM

LIQUID DETERGENTS - BIB



Press the “**CONFIRM**” button.
Proceed by selecting the desired washing cycle.

16.2 • REPLACEMENT OF THE COMBICLEAN BIB CARTRIDGE

The oven display indicates:

- the washes that can be started according to the available amount of detergent
- insufficient detergent when selecting a non-recommended wash
- via popup, the exhaustion of the detergent during the wash

Replace the BiB: open the oven door and the small door located beneath the cooking chamber of the oven. Remove the existing BiB by performing the operations of the previous paragraph in reverse order. Then insert a new BiB by repeating the procedure.

IMPORTANT: Before removing the cap, wait for the liquid to stabilise.

After inserting the new BiB, it is necessary to restore the “full” status.

Press the “**SET MAX**” button corresponding to the replaced **COMBICLEAN BiB**.

The indicator now displays the BiB as completely full; select the desired wash to start/continue the washing procedure.

Conditions for safe storage COMBICLEAN

Only store in the original container. Store in a ventilated place, keep away from ignition sources. Keep the containers tightly sealed. Keep the product in clearly labelled containers. Avoid overheating. Avoid violent impacts. Keep the containers away from any incompatible material.

16 • WASHING SYSTEM

LIQUID DETERGENTS - TANK

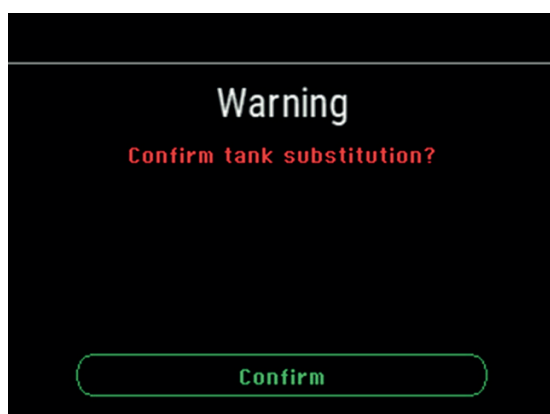
16.3 • POSITIONING AND SETTING OF THE EXTERNAL COMBICLEAN DETERGENT TANK

The external **COMBICLEAN** detergent tank has a **YELLOW** label and cap.

Position the tank in the immediate vicinity of the oven.

IMPORTANT: Before removing the cap, wait for the liquid to stabilise.

Remove the cap from the tank and insert the tube with the **YELLOW** cap, ensuring that it reaches the bottom of the tank, then close the cap securely.



Press the “**CONFIRM**” button.
Proceed by selecting the desired washing cycle.

16.4 • REPLACEMENT OF THE EXTERNAL COMBICLEAN DETERGENT TANK

The oven display indicates:

- the washes that can be started according to the available amount of detergent
- insufficient detergent when selecting a non-recommended wash
- via popup, the exhaustion of the detergent during the wash

Check the amount of detergent remaining in the tank. If the tank is empty, replace it by following the instructions below.

- A. Unscrew the cap of the empty tank and remove it.
- B. Position the new tank.

IMPORTANT: Before removing the cap, wait for the liquid to stabilise.

- C. Remove the cap from the tank and insert the tube with the **YELLOW** cap, ensuring that it reaches the bottom of the tank, then close the cap securely.



Conditions for safe storage COMBICLEAN

Only store in the original container. Store in a ventilated place, keep away from ignition sources. Keep the containers tightly sealed. Keep the product in clearly labelled containers. Avoid overheating. Avoid violent impacts. Keep the containers away from any incompatible material.

16 • WASHING SYSTEM

LIQUID DETERGENTS - TANK



WARNINGS

See the safety data sheets of the cleaning products.

In case of skin (or hair) contact with the detergent: Remove any contaminated clothing. Take a shower immediately. Seek medical advice immediately

In case of contact with eyes: Remove any contact lenses. Rinse immediately with plenty of water for at least 30/60 minutes, while holding the eyelids apart. Seek medical advice immediately.

In case of inhalation: Seek medical advice immediately. Take the patient outside, away from the site of the accident. If the patient stops breathing, administer artificial respiration. Adopt suitable precautions for the responder.

In case of ingestion: Drink as much water as possible. Seek medical advice immediately. Do not induce vomiting unless expressly authorised by medical personnel. Show the doctor the safety data sheet of the product ingested which can be found the starter kit for all devices.

Conditions for safe storage COMBICLEAN

Only store in the original container. Store in a ventilated place, keep away from ignition sources. Keep the containers tightly sealed. Keep the product in clearly labelled containers. Avoid overheating. Avoid violent impacts. Keep the containers away from any incompatible material.

16 • WASHING SYSTEM

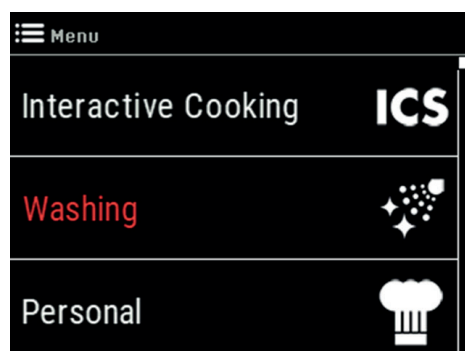
STARTING A WASHING PROGRAM

Clean the appliance every day.

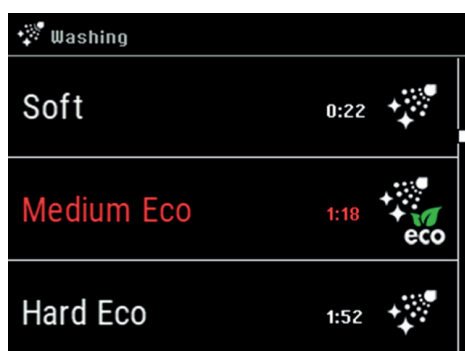
Remove any residues before heating the appliance to cook food.

Remove all containers and baking trays from the cooking chamber.

During washing, the tray racks and the steel grids can stay inside the cooking chamber of countertop ovens.



Press the MENU button 13, turn knob 16 until “Wash” is displayed and confirm by pressing knob 16.



Turn knob 16, select the wash required displayed on display 15 and confirm the start by pressing knob 16.

7 washing programs:

- **Manual** (A simple procedure that allows thorough cleaning in a short period of time with limited intervention on the part of the operator).
- **Rinse** (Procedure for a quick rinse of the oven without the operator intervening directly in the cleaning operations).
- **Fast** - A fast washing procedure designed to remove dirt between cooking cycles without the operator needing to directly intervene.
- **Soft** (Washing procedure for removing daily soiling without the operator directly intervening in the cleaning operations).
- **Medium Eco** (Washing procedure for removing normal soiling without the operator directly intervening in the cleaning operations). **For considerable water and detergent savings with a slightly longer wash time.**
- **Hard Eco** (Washing procedure for removing heavy soiling without the operator directly intervening in the cleaning operations). **For considerable water and detergent savings with a slightly longer wash time.**
- **GRILL** - Washing procedure to remove stubborn dirt (e.g. roasting chickens), without the operator having to intervene directly in the cleaning operations.

16 • WASHING SYSTEM

STARTING A WASHING PROGRAM

Before starting a wash, always make sure that water reaches the appliance.

When the desired wash is selected, the washing procedure starts.

Before cleaning, always check the amount of detergent displayed.

In ovens equipped with Smart Chemicals Control, thanks to the intelligent sensors positioned in the washing system, it precisely controls detergent consumption, alerting you when it is about to end, suggesting the wash suitable for the residual quantity of detergent. Furthermore, thanks to Smart Chemicals Control you will no longer have the risk of washing without the correct amount of detergent.

If there are consistent residues deposited on the drain filter located in the bottom centre of the cooking chamber, clean it to ensure the free flow of water and detergent.

The end of the washing program is signalled with a cyclic buzzer and an informative popup.

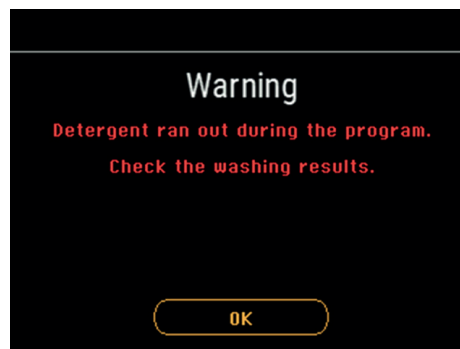
NOTE: washing times are approximate and depend on the conditions of oven use.

16 • WASHING SYSTEM

WASHING SYSTEM WITH LIQUID DETERGENTS

CHECK LEVEL DETERGENT

The display may show a pop-up message indicating a “detergent empty” status at the end of a washing cycle **(1)**.



MODELS EQUIPPED WITH THE BIB SYSTEM:

Replace the BiB or check that the connector is correctly inserted **(2)**.



MODELS EQUIPPED WITH TANK CONNECTION:

Check the amount of detergent available in the tank **(3)**.



If the tank is empty, press “NEW” **(4)** and replace it following the instructions in the “DETERGENT CARTRIDGE REPLACEMENT” section; otherwise press “OK” **(5)** to proceed with the washing cycle.

(5)



(4)

17 • USEFUL TIPS

16.1 • PREHEATING THE OVEN

The oven preheating cycle is extremely important and useful for successful cooking.

As a general rule, always preheat the cavity when empty, setting the temperature between approximately 15% and 25% higher than that to be utilized subsequently in cooking.

In the case of steam cooking, preheat the empty cavity using convection mode as this will allow temperatures of over 130°C to be selected.

16.2 • COOKING LOADS

The depth of the pan must be suitable for the height of the food.

For even cooking, it is preferable to distribute the load over several shallow pans rather than loading just one extremely deep pan.

Keep to the weights specified in the following table.

Nr. pans	Maximum load per pan	Maximum over load
6 GN 2/3	10 Kg	20 Kg
6 GN 1/1	15 Kg	30 Kg
10 x GN 1/1	15 Kg	50 Kg

Notes: Obviously, when loading the oven you should take account not only of the weight of the food, but also its size, consistency and thickness.

CAUTION

Do not insert pans/containers with liquids deeper than 1.6 m.

16.3 • FROZEN/DEEP-FROZEN PRODUCTS

The oven must be preheated and loaded respecting the quality and nature of these foods. For example, frozen spinach must not be hit with temperatures that are too high as, due to its nature, it could dry out on the outside and impair the result.

16.4 • TYPES OF CONTAINER

For optimum results, it is indispensable to use the right pan for the different kinds of food: aluminium or aluminium plate pans for confectionery and baked foods, perforated pans for steam cooking, mesh pans for pre-fried foods such as potatoes.

16.5 • CLEARANCE BETWEEN CONTAINERS

When loading the oven with the food to cook, it is recommended to pay special attention there is sufficient clearance between containers. This makes it possible for the heat and air to distribute evenly for a more uniform result, which would not be possible if the food in one pan were in contact with the pan above.

16.6 • LESS SEASONING

By using this type of oven it is possible to virtually eliminate the use of seasoning, oil, butter, fat and flavouring. With a minimum use of such ingredients in cooking, the natural flavours of the food are highlighted and the nutritional content remains intact; this brings the benefits of a more diet-conscious type of cuisine.



• CAUTION

No cooking with alcohol added is permitted!

17 • USEFUL TIPS

17.7 • UNSUITABLE CLEANING PRODUCTS

Do not clean the appliance, its functional components and its accessories with the following unsuitable cleaning products:

- Abrasive detergents
- Hydrochloric acid, alkaline solutions, substances containing sulphur or other oxygen-consuming substances
- Undiluted alcohol, methanol or solvents such as acetone, benzene, toluene or xylene
- Abrasive dish sponges
- Steel wool
- High pressure cleaners
- Sharp or pointed tools

17.8 • CLEANING THE ACCESSORIES

- Allow the accessories to cool down before cleaning them.
- remove any food residues and layers of grease, starch and protein with a soft cloth.
- In case of stubborn dirt, soak the accessories in lukewarm water and then remove the dirt with a soft cloth.

NOTA: For further information, see the user manual of the accessories

18 • ROUTINE MAINTENANCE

18.1 • DAILY CARE

Daily care of the appliance will allow the extension of its service life and reduced maintenance costs.

COOL THE MACHINE AND WEAR PPE

A. GASKET

During periods of non-use and during the night, leave the door slightly ajar, not closed.

Perform the automatic cooling function with the door open before shutdown at the end of service.

Regularly remove the gaskets and any deposits accumulated on the inner door glass during cooking.

Use only microfibre cloths and neutral cleaners to clean the gaskets, glass and inner and outer surfaces.

Do not use abrasive and aggressive chemical products.

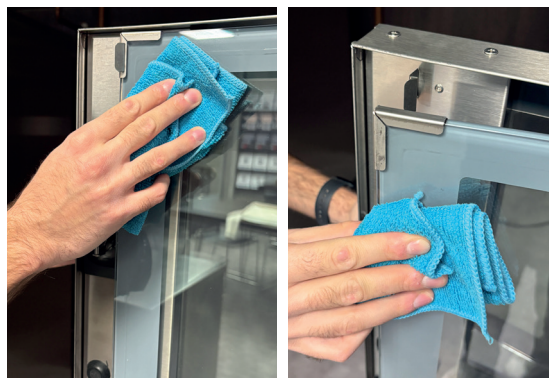


B. DOOR GLASS

Regularly clean the inner door glass of any cooking residue using a soft rag.

Regularly open the inner glass by freeing the clips and proceed to clean both glass panes.

Never use abrasive products so as not to damage the glass surface, which may shatter during cooking.



C. GREASE AND CONDENSATE DRIP TRAY

Clean the grease and condensate drip tray and its drain every day and remove any residues.

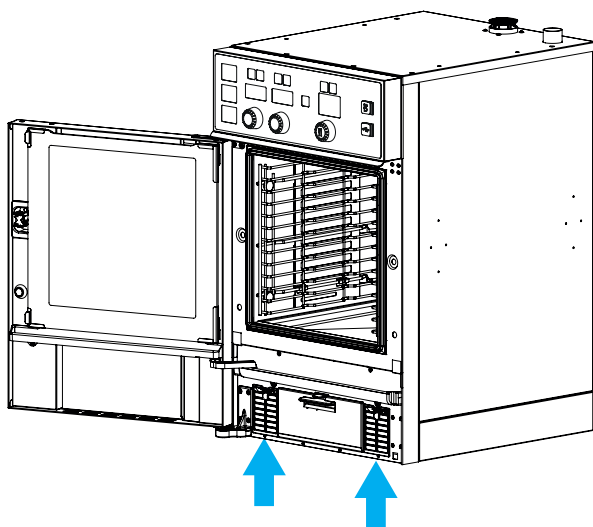
D. GREASE FILTER

Remove the grease filter before daily cleaning at the end of service, and wash it separately.

18 • ROUTINE MAINTENANCE

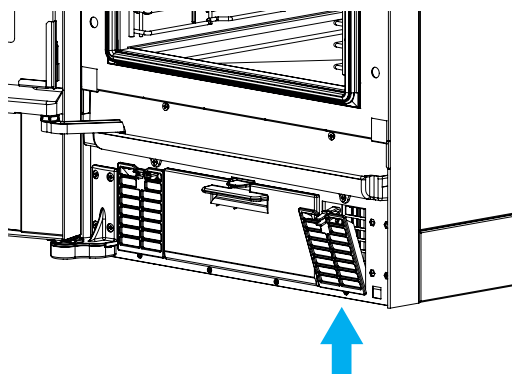
E. AIR INTAKE

Underneath the cooking chamber there is the air intake filter.



Attention: make sure the air intake does not suck in steam or hot air so as to avoid damaging the electronic components situated immediately above.

The filter can be detached for cleaning.



IMPORTANT

It is advisable to check the condition of the filter once per week.

The predictive maintenance system will nonetheless inform the customer when the air filter needs cleaning.

F. CORE PROBE

Remove the probe from the product only by gripping the probe handle; do not pull on the probe cable.

Regularly remove any cooking residue from the core probe cable.

If the probe cable is twisted, handle it carefully, making sure not to pull it.

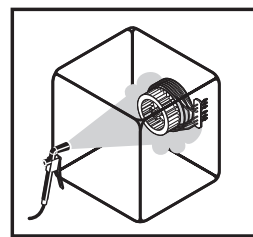
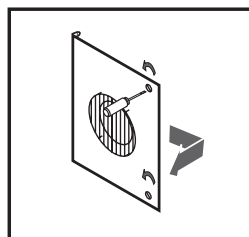
Do not exert too much force when inserting the probe in frozen products

G. PERIODICALLY ...

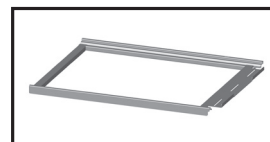
... it is advisable to clean the deflector and the pan holder racks, as required.

To do this, perform the following actions:

- stop and shut off all supplies (electricity and water);
- remove the pan holder rails;
- loosen the deflector screws with a suitably-sized screwdriver or a coin, so the rear part can be cleaned. For a more thorough cleaning, use the shower head (optional);



- if there are carbon deposits, remove them and increase the cleaning level/frequency;
- dry with a clean cloth;
- the deflector must be removed if the dirt is difficult to remove. Do not use abrasive pads or scouring sponges which could damage the steel surface. If the dishwasher is big enough, wash the deflector in it. Fasten the deflector inside the oven, ensuring that the two fastening screws on the right-hand side are tightened properly.
- For models without pull-out structure Clean the insertion frame, removing any carbon residue that may be deposited after cooking.



18 • ROUTINE MAINTENANCE

18.2 • PLACEMENT OUT OF SERVICE

If the appliance won't be used for a long period of time (more than a week), it is advisable to proceed as follows.

a) Run a cleaning cycle at a suitable level to ensure the utmost cleanliness of the chamber. If the level is not reached, run a new cleaning cycle.

b1) Remove the detergent BiB and run a Soft cleaning cycle (ignoring any detergent empty alarms).

b2) Remove the detergent can and run a Soft cleaning cycle, using only water (use an old can filled with water, and remember to remove it at the end).

c) Remove the partitions and unhook the air deflector in the chamber to inspect the rear area and check for any dirt deposits, which need to be removed.

d) Close the water supply valves.

e) Disconnect the water supply tubes.

f) Turn the appliance off.

g) Disconnect the power supply and pull out the plug.

h) Disconnect the drain tube to prevent any odours or bacteria from entering the appliance.

i) Leave the door ajar.

j) If a Brita filter is installed, disconnect it from the line; the filter will need to be replaced in the event of long-term non-use (max. 1 year after installation).

k) Check the wear status of the gaskets so as to arrange for their replacement before operation is resumed.

l) Protect the appliance against frost to avoid error messages when it is turned back on.

18 • ROUTINE MAINTENANCE

18.3 • PLACEMENT INTO SERVICE AFTER A LONG PERIOD OF NON-USE

After a long period of non-use, it is advisable to contact your trusted help service to arrange a visit in order to check whether any maintenance is required.

If you wish to act independently, proceed as follows, remembering that the manufacturer recommends the annual inspection of the appliance.

a) Flush the water tubes to prevent any deposits or residue from clogging the solenoid valves and then reconnect the supply tubes.

b) If a Brita filter is installed, check the date of installation (the filter must be replaced within a year, otherwise the active carbons will deteriorate and cause the potential spread of bacteria), flush the filter and if necessary replace it according to the instructions in the user manual.

c) Check the connection/reconnect the drain tube.

d) Connect the electrical power supply and energize the appliance

e) Turn the appliance on by pressing the on button

f) Insert/connect the cans of chemical product

g) Check that there are no leaks from the hydraulic connections.

h) If a message appears, take note or photograph the display and get in contact with your trusted help service

i) Check whether a software update is available; the software version will be available for download from the manufacturer's portal.

19 • SPECIAL MAINTENANCE

As explained in the Installation manual and Warranty...

19.1 • For correct and safe operation, the oven must be subjected to special maintenance at least once per year by the technical help service.

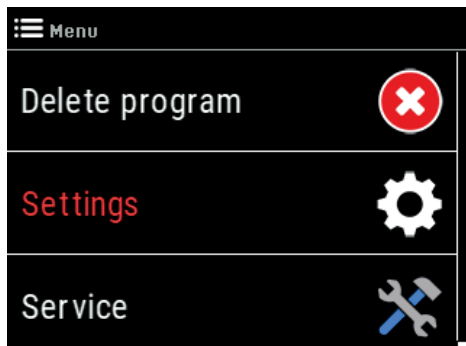
19.2 • It is advisable to sign a maintenance contract with the technical help service to ensure this operation is regularly carried out.

For the softener, follow the supplier's instructions

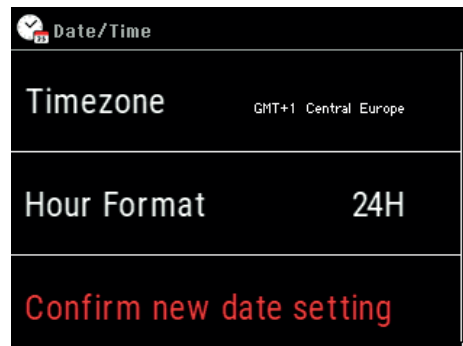
20 • SETTINGS

20.1 • TIME AND DATE SETTINGS

- 20.1** • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



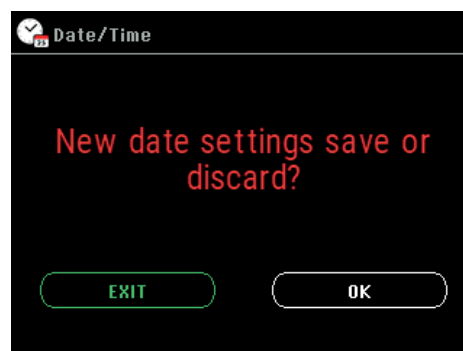
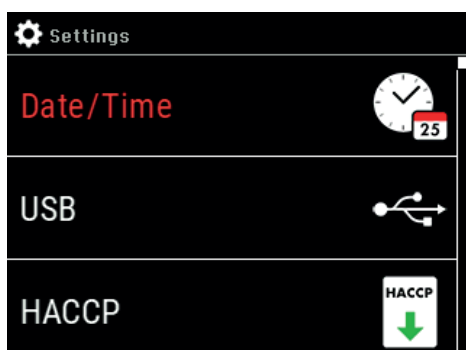
After modifying the settings, select “Confirm new date setting” and confirm by pressing knob **16**.



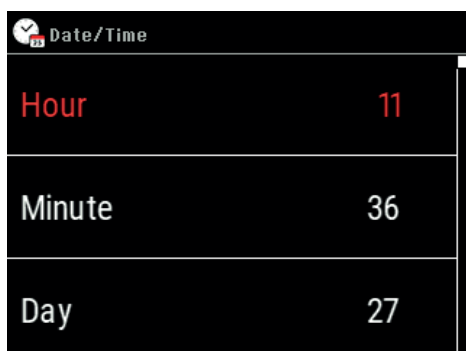
Select “Date/Time” and press knob **16** to confirm.

A confirmation message will appear in display window **15**, select “OK” and confirm by pressing knob **16**.

To change the date or time, highlight it by turning knob **16** and confirm by pressing knob **16**.



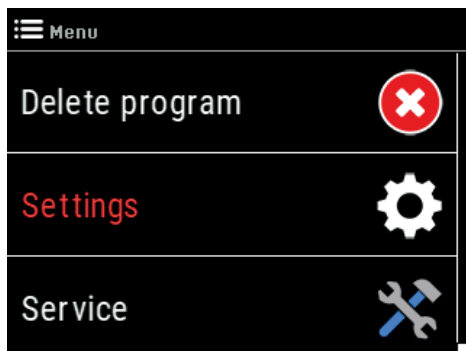
Set the new date or time, by turning knob **16** and confirm by pressing knob **16**.



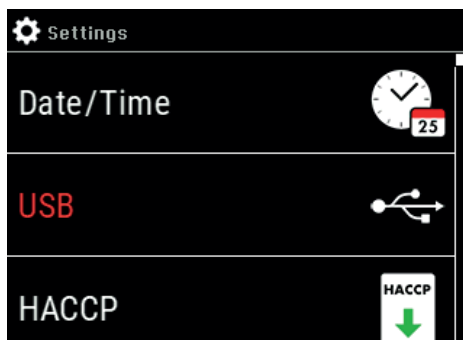
20 • SETTINGS

20.2 • IMPORT/EXPORT FROM USB

- 20.2 •** Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



Select “USB” and press knob **16** to confirm.



Remove the USB port cover. Insert the USB key in the USB port on the oven.

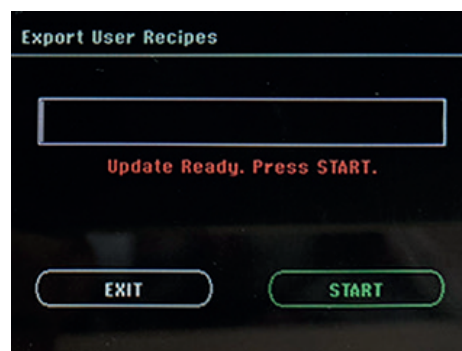
Turn knob **16** to select:

- “Import User Recipes” to load recipes from the USB key.
- “Export User Recipes” to copy recipes onto the USB key.
- “Import Manufacturer Recipes” to load the manufacturer’s recipes from the USB key.
- “Import Languages” to load the software interface languages from the USB key.

Press knob **16** confirm the selection.



Select “START” by turning knob **16** and confirm by pressing knob **16**.



Display **15** will show the message “Operation completed”, select “OK” and confirm by pressing **16**.

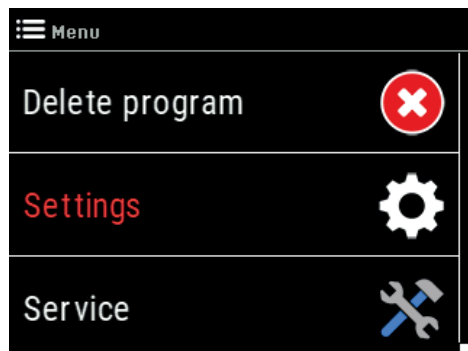


CAUTION: After removing the USB key, put the cover back in place.

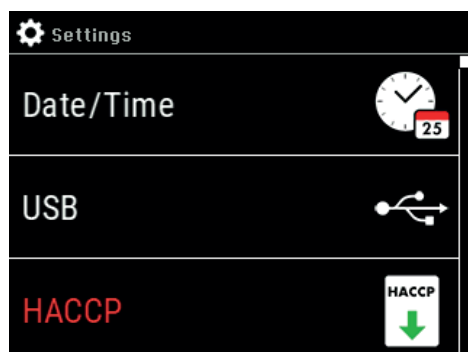
20 • SETTINGS

20.3 • DOWNLOAD HACCP LOG

- 20.3** • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



Select “HACCP” and press knob **16** to confirm.

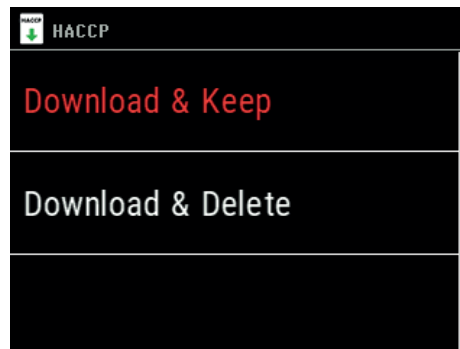


Remove the USB port cover. Insert the USB key in the USB port on the oven.

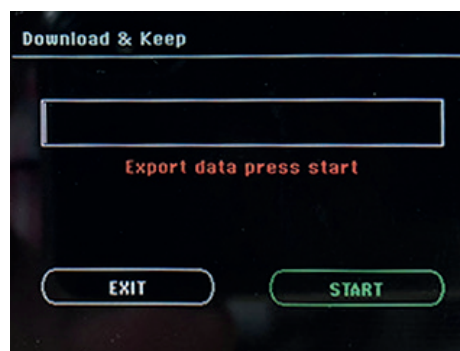
Turn knob **16** to select:

- “Download & Keep” to download the data onto the USB key and leave them on the oven.
- “Download & Delete” to download the data onto the USB key and delete them from the oven.

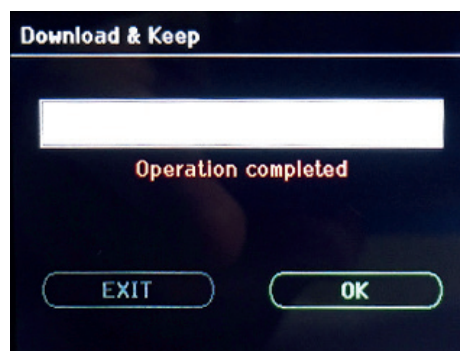
Press knob **16** confirm the selection.



Select “START” by turning knob **16** and confirm by pressing knob **16**.



Once downloaded, display **15** will display the message “Operation completed”, select “OK” and confirm by pressing **16**.

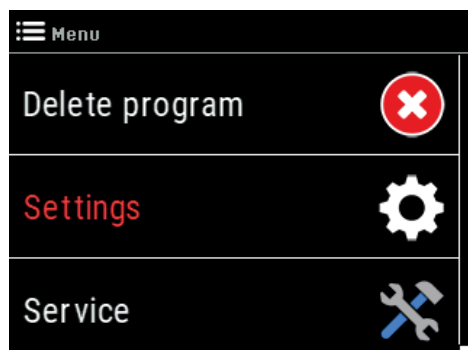


CAUTION: After removing the USB key, put the cover back in place.

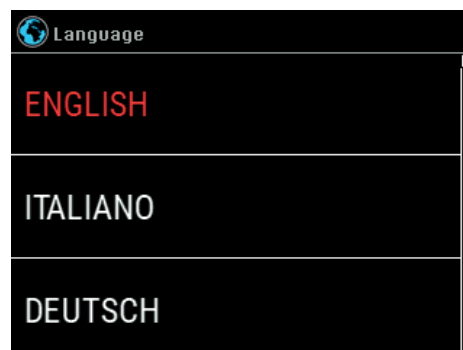
20 • SETTINGS

20.4 • LANGUAGE SETTINGS

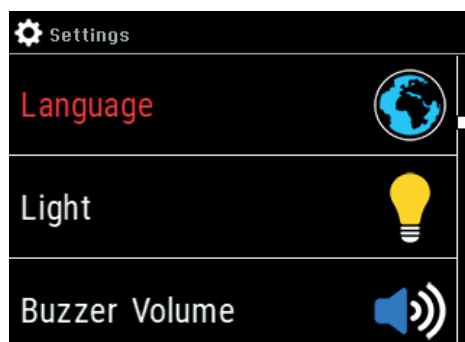
20.4 • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



Select the desire language by turning knob **16** and confirm by pressing knob **16**.



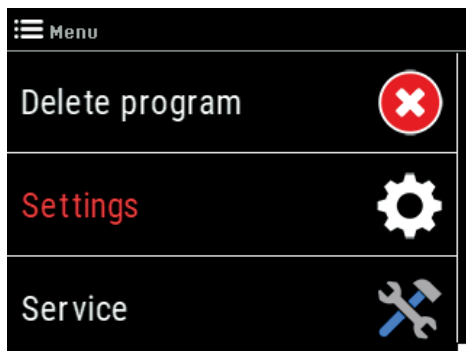
Select “Language” and press knob **16** to confirm.



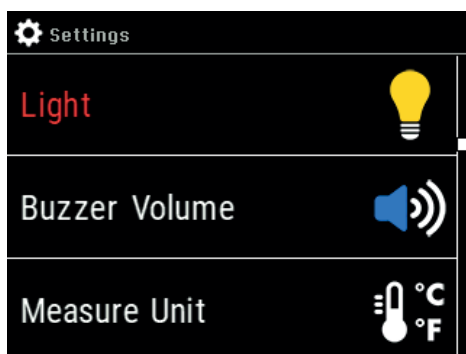
20 • SETTINGS

20.5 • LIGHT SETTINGS

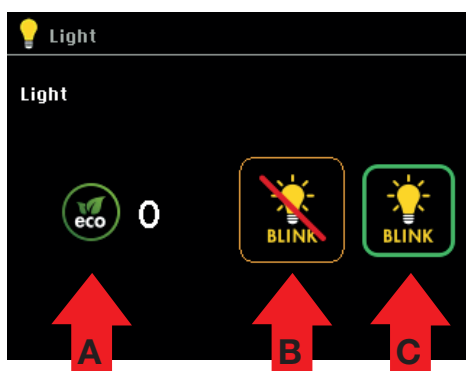
- 20.5** • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



Select “Light” and press knob **16** to confirm.



Turn knob **16** to select:



A - Energy Saving ECO.

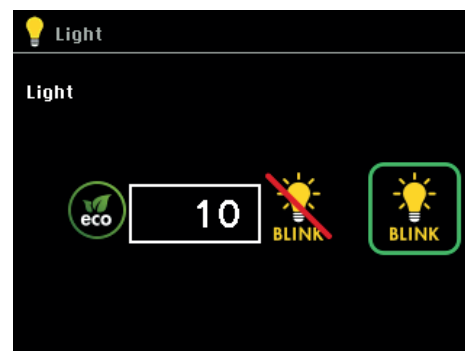
Turns off the chamber light and displays **6** and **10**, in display **15** you will see:



You can set the time delay until the energy saving mode starts.

Select the time from 0 to 10 minutes, highlighting the time set and confirming with knob **16**.

Change the setting by turning the knob and confirm by pressing knob **16**.



B - Flashing light at end-of-cooking DISABLED

C - Flashing light at end-of-cooking ENABLED

Select function **B** or **C** by turning knob **16** and confirm by pressing knob **16**.

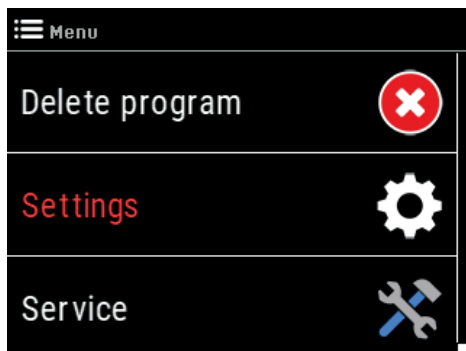
The yellow box indicates which function has been selected.

The green box shows which function is enabled

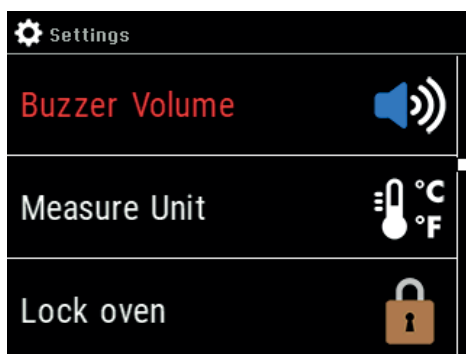
20 • SETTINGS

20.6 • BUZZER VOLUME SETTING

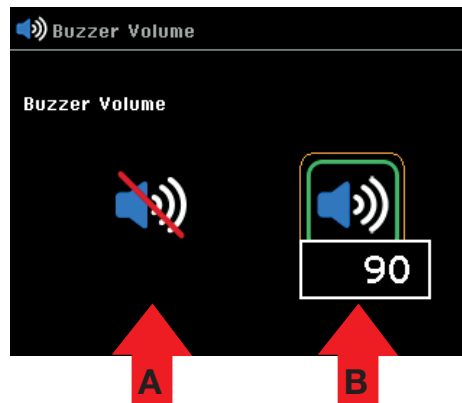
- 20.6** • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



Select “Buzzer Volume” and press knob **16** to confirm.



Turn knob **16** to select:



A - Buzzer DISABLED

B - Buzzer ENABLED

Select function **A** or **B** by turning knob **16** and confirm by pressing knob **16**.

Select function **B**, set the volume by turning knob **16** and confirm by pressing knob **16**.

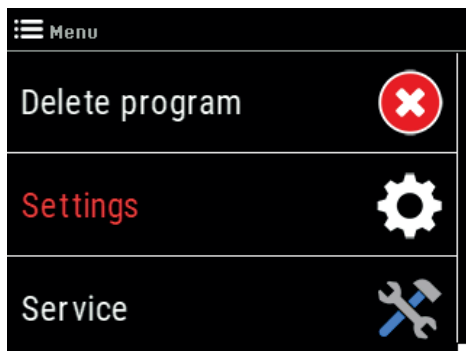
The yellow box indicates which function has been selected.

The green box shows which function is enabled

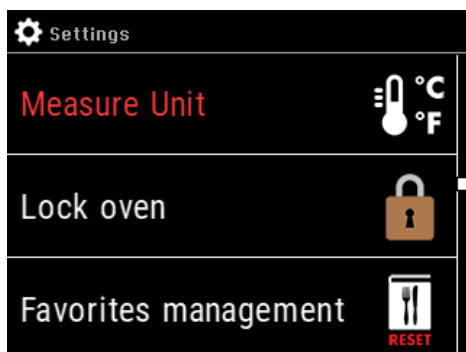
20 • SETTINGS

20.7 • MEASURE UNIT SETTING

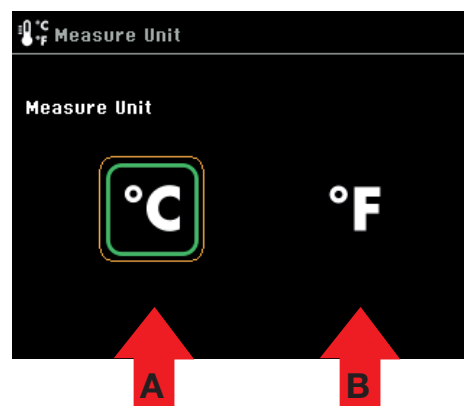
- 20.7** • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



Select “Measure Unit” and press knob **16** to confirm.



Turn knob **16** to select:



A - Degrees CELSIUS °C

B - Degrees FAHRENHEIT °F

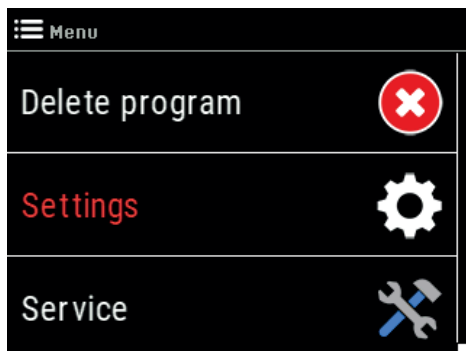
Select function **A** or **B** by turning knob **16** and confirm by pressing knob **16**.

The yellow box indicates which function has been selected.
The green box shows which function is enabled

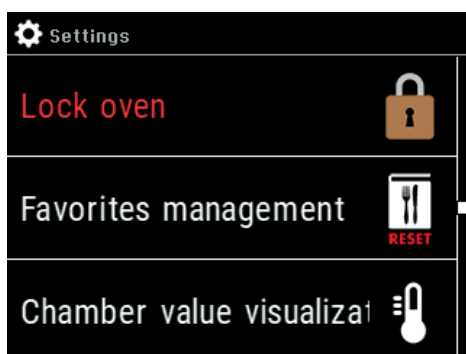
20 • SETTINGS

20.8 • LOCK OVEN SETTING

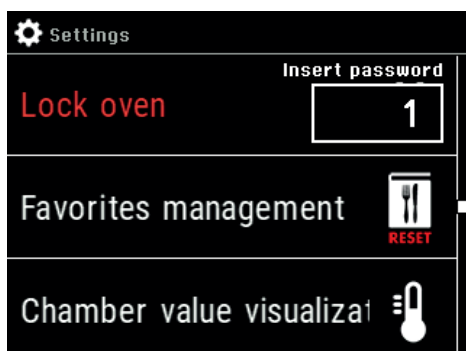
- 20.8** • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



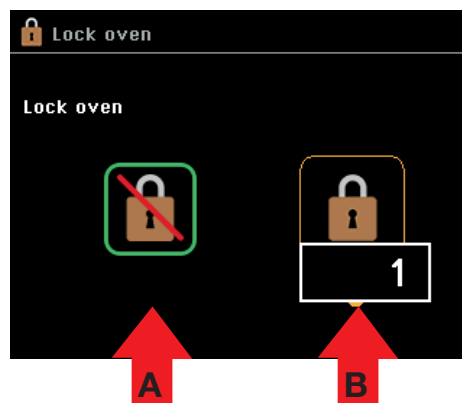
Select “Lock oven” and press knob **16** to confirm.



Enter the lock password by turning knob **16** and confirm by pressing knob **16**.
Confirm the lock password by turning knob **16** and confirm by pressing knob **16**.



Turn knob **16** to select:



A - Oven lock DISABLED

B - Oven lock ENABLED

Select function **A** or **B** by turning knob **16** and confirm by pressing knob **16**.

Select function **B**, set the type of lock **0 / 1 / 2 / 3** by turning knob **16** and confirm by pressing the knob.

Lock 0

No lock set

Lock 1

Favourites only show ICS recipes.

Temporary changes to the recipe in progress, ICS recipes, personal recipes, the creation, modification and deletion of a recipe are all blocked.

Lock 2

The ICS recipes, personal recipes, the creation, modification and deletion of a recipe are all blocked.

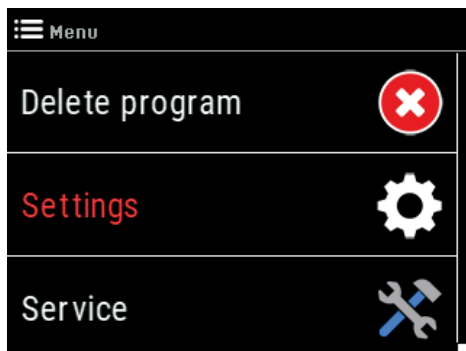
Lock 3

Temporary changes to the recipe in progress, ICS recipes, personal recipes, the creation, modification and deletion of a recipe are all blocked.

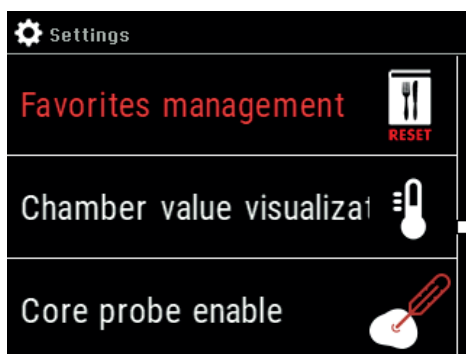
20 • SETTINGS

20.9 • FAVOURITES MANAGEMENT SETTING

- 20.9** • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.

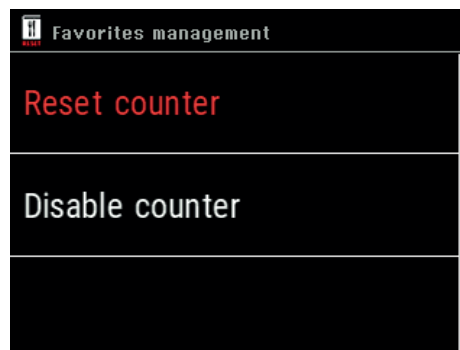


Select “Favourites management” and press knob **16** to confirm.

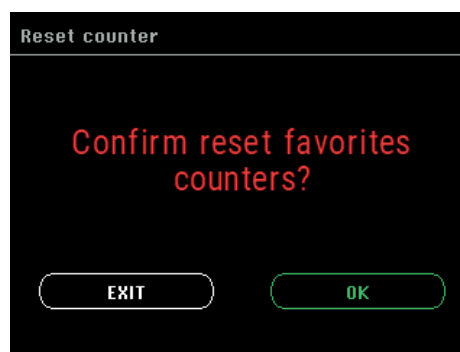


Turn knob **16** to select:

- “Reset counter” to reset the list of favourites.
- “Disable counter” to maintain the current favourites with overwriting them.



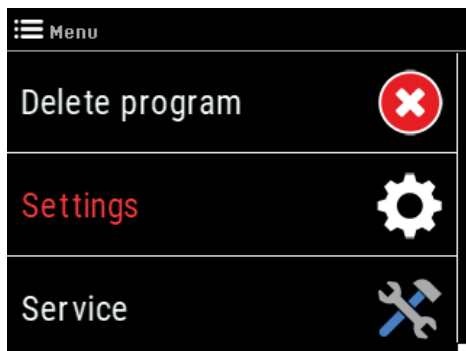
A notification message will appear in display window **15**, select “OK” and confirm by pressing knob **16**.



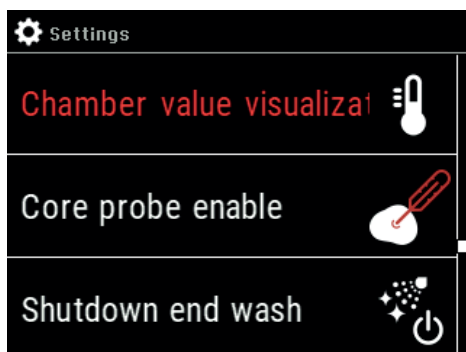
20 • SETTINGS

20.10 • CHAMBER VALUE VISUALISATION

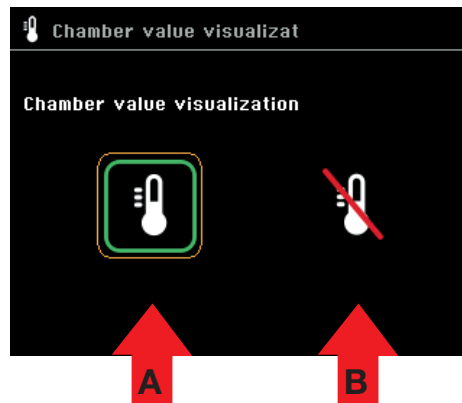
20.10• Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



Select “Chamber value visualisation” and press knob **16** to confirm.



Turn knob **16** to select:



A - To visualise the current chamber temperature

B - To visualise the set temperature.

Select function **A** or **B** by turning knob **16** and confirm by pressing knob **16**.

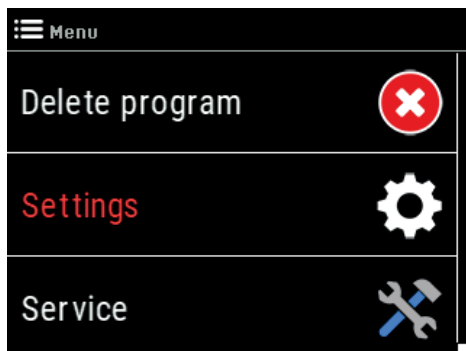
The yellow box indicates which function has been selected.

The green box shows which function is enabled

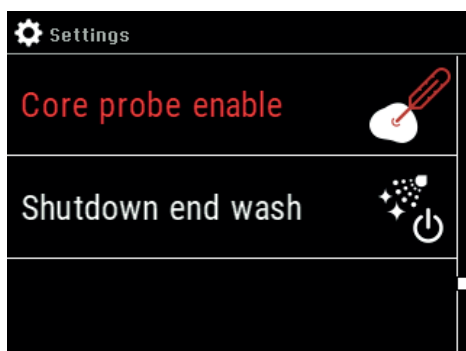
20 • SETTINGS

20.11 • ENABLE CORE PROBE

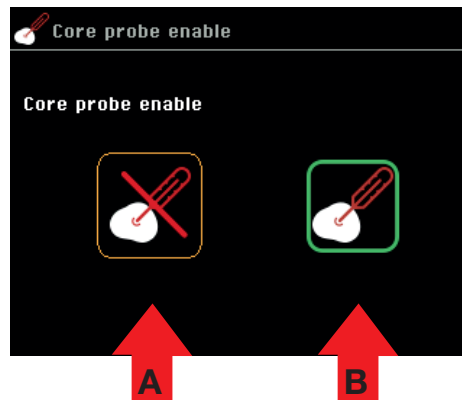
20.11• Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



Select “Core probe Enable” and press knob **16** to confirm.



Turn knob **16** to select:



A - Core probe DISABLED

B - Core probe ENABLED.

Select function **A** or **B** by turning knob **16** and confirm by pressing knob **16**.

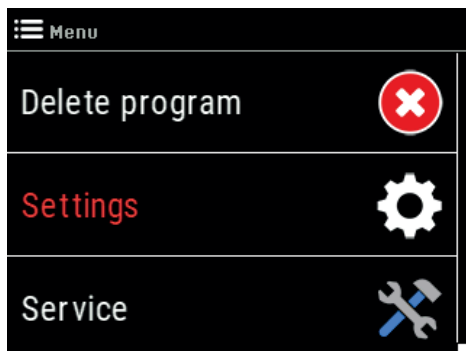
The yellow box indicates which function has been selected.

The green box shows which function is enabled

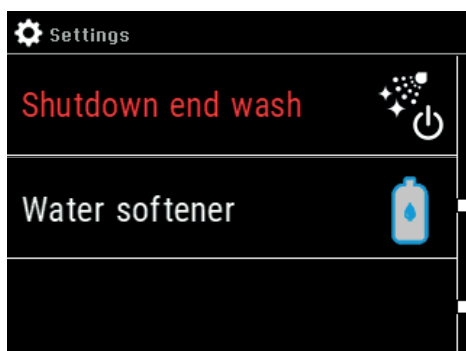
20 • SETTINGS

20.12 • SHUTDOWN AT END OF WASH

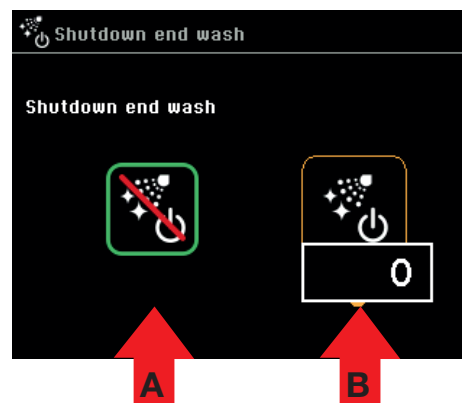
- 20.12** • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



Select “Shutdown end wash” and press knob **16** to confirm.



Turn knob **16** to select:



A - To disable the shutdown function when the wash cycle has ended

B - To enable the shutdown of the oven when the wash cycle has ended.

Select function **A** or **B** by turning knob **16** and confirm by pressing knob **16**.

Select function **B** to set the oven shutdown timer after the washing cycle, from 0 (disabled) to 20 minutes by turning the knob and confirming by pressing knob **16**.

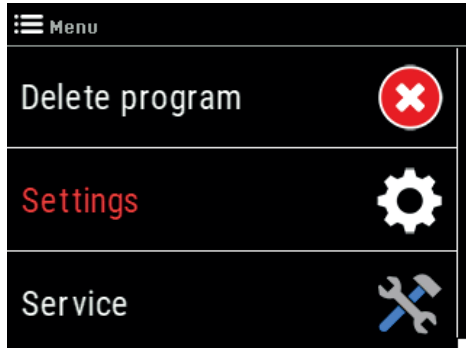
The yellow box indicates which function has been selected.

The green box shows which function is enabled

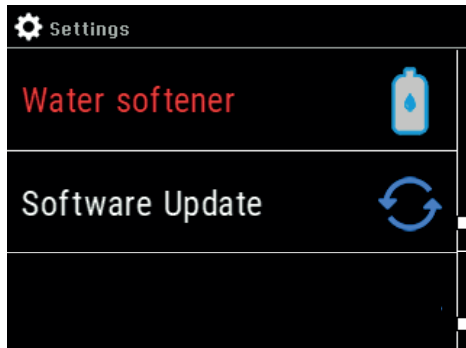
20 • SETTINGS

20.13 • WATER SOFTENER SETTINGS

20.13 • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.

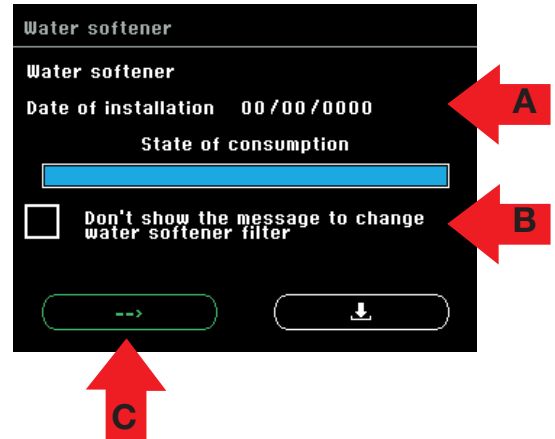


Select “Water softener” and press knob **16** to confirm, to access Monitoring and check the efficiency and maintenance of the external water softener (optional water softener).



20.13.1 •

Set the water softener installation date:



Turn knob **16** to select the day, month and year **(A)**:

To change the date or time, highlight it by turning knob **16** and confirm by pressing knob **16**.

The water softener filter consumption level is indicated by a light blue bar.

When the water softener filter needs changing, a message appears prompting replacement.

20.13.2 •

Select if you want to block the message showing when to change the water softener filter **(B)**, by turning knob **16** and confirm by pressing knob **16**

Turn knob **16** and select icon **(C)** and confirm by pressing knob **16** to continue to the next settings.

20 • SETTINGS

20.13 • WATER SOFTENER SETTINGS

20.13.3 •

Set the type and model of water softener installed:



Turn knob **16** to select the type and model of water softener:



To change the date or time, highlight it by turning knob **16** and confirm by pressing knob **16**.

20.13.4 •

Set the water hardness:

To change the setting, highlight it by turning knob **16** and confirm by pressing knob **16**.



20.13.5 •

Save the settings:

Turn knob **16** and select icon **(D)** and confirm by pressing knob **16**

Turn knob **16** to enter the password “555” and confirm by pressing the knob.



REPLACING THE FILTER CARTRIDGE:

Replace the filter and change the “Installation date” as per the instructions for point **19.14.1**, and save the change as per the instructions for point **19.14.5**,

IMPORTANT:

The consumptions have been calculated in standard conditions (3.5 bar water pressure).

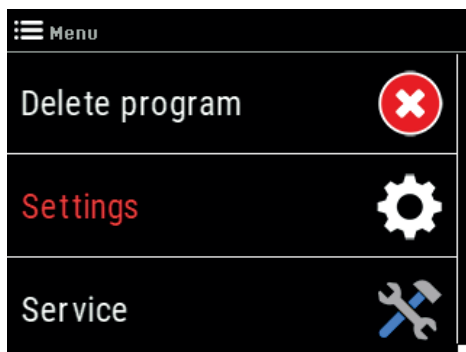
Consult the water softener manual.

20 • SETTINGS

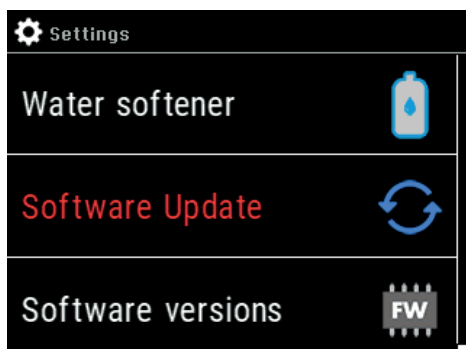
20.14 • SOFTWARE UPDATE

20.14 • The update should be carried out by an authorised technician.

Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.

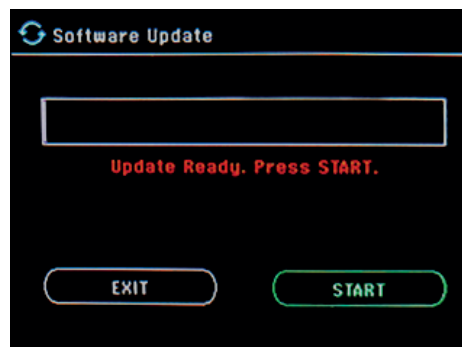


Select “Software Update” and press knob **16** to confirm.

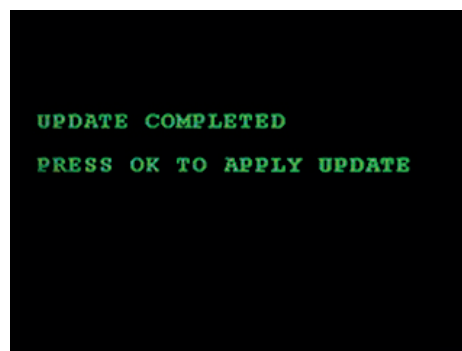


Remove the USB port cover. Insert the USB key in the USB port on the oven.

Select “START” by turning knob **16** and confirm by pressing knob **16**.



The update starts, when the message below appears, press knob **16** to complete the update.



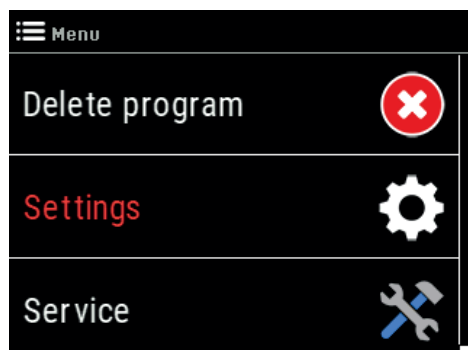
When the program has finished, disconnect the power supply to the oven by turning off the switch upstream of the device without removing the USB key. Switch the oven on again and wait until the update is completed.

CAUTION: After removing the USB key, put the cover back in place.

20 • SETTINGS

20.15 • SOFTWARE VERSIONS

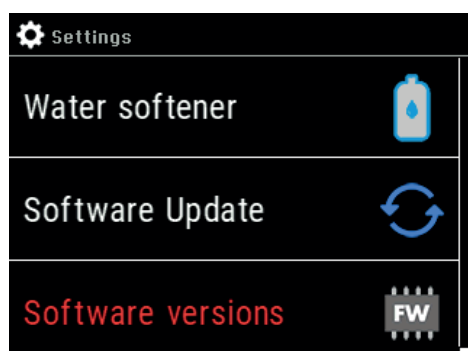
20.15• Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



The software information will be displayed:



Select “Software Version” and press knob **16** to confirm.



21 • SELF-DIAGNOSIS AND ERRORS GUIDE

21.1 • If the oven detects errors, these will be shown on display. The visualisation of errors is very important in the event technical support is required, as this value provides information about the type of error. The

message on the display is accompanied by an acoustic signal that lasts until the oven is turned off.

The main error messages are:

MESSAGES

A10

Fault in cooking chamber temperature probe, immediately turn off the oven and call the technical support service.

A12

Fault in vapour condensation temperature probe. The vapour condensation is working continuously, the oven however, can work under **strict observation** (greater water consumption), until the technical support service is called out

A13

Fault in core probe. The oven may still be used in timed mode until the technical support service intervenes, but without using this accessory.

A04

This means that no water is reaching the oven; it is therefore necessary to **check** that the tap is open and that there is water in the network. If the lack of water depends on the network, inform the supplying entity. If on the other hand there is water in the network, call the technical support service. In the meantime, the oven can be used in convection mode.

A01

Intervention by **motor's thermal protective device.** **Immediately turn off** the oven and call the technical support service.

A02

Intervention by the **cooking chamber safety thermostat.** **Immediately turn off** the oven and call the technical

support service.

A07

There is **overheating** in the electrical **components** compartment. The oven can still be used under careful observation until the technical support service intervenes.

A08

There is excessive overheating **in the electrical components compartment**, which may compromise the integrity of components. **Immediately turn off** the oven and call the technical support service.

DOOR OPEN

Door appears open, which means the door micro-switch contact is open. Make sure the door is closed properly, if the error persists, call the technical support service.

A30 - A31 - A32 - A33 - A34 - A35 - A36 - A37

Inverter malfunction

Immediately turn off the oven and call the technical support service.

If after carefully performing the above checks the oven still doesn't work properly, call the authorised technical support service.

***Note:** when technical support is requested, provide as many details as possible about the defect and all the information shown on the identification plate.*

22 • PRE-STORED RECIPES

FIRST COURSES

- 01 Savoury pancakes, Cannelloni
- 02 Oven-baked lasagne
- 03 Oven-baked lasagne **w/probe**
- 04 First courses au gratin
- 05 Steamed rice
- 06 Paella (e.g. parboiled rice)
- 07 Tomato sauce
- 08 Meat sauce

MEAT AND POULTRY

- 09 Traditional roasts **with probe**: rack of veal, pork loin, roulade, etc.
- 10 Traditional roasts - slow cooking **(with probe)**
- 11 Roasts with rind **(with probe)**: leg of pork, lamb, veal, porchetta
- 12 Veal, pork knuckle (whole)
- 13 Roast pork ribs
- 14 Mixed meat skewers
- 15 Roast beef and whole fillet steak **(with probe)**
- 16 Casserole, ossobuco, stewed meat with cover
- 17 Braised meat and stews with cover **(with probe)**
- 18 Escalopes
- 19 Breaded cutlets
- 20 Grilled meat
- 21 Grilled T-bone, fillet steak **(with probe)**
- 22 Grilled pork/veal fillet steak **(with probe)**
- 23 Steamed meat: boiled cuts **(with probe)**
- 24 Oven-baked guinea fowl and rabbit pieces
- 25 Chicken and rabbit casserole
- 26 Roast chicken pieces
- 27 Roast chicken
- 28 Spit-roast chicken **(with probe)**
- 29 Fried chicken pieces
- 30 Leg of turkey, goose **(with probe)**
- 31 Whole roast duck, pheasant, guinea fowl
- 32 Whole roast duck, pheasant, guinea fowl **(with probe)**

FISH

- 33 Steamed shellfish and mussels
- 34 Steamed octopus
- 35 Steamed lobster and crayfish 500 g
- 36 Steamed crab and spider crab
- 37 Steamed whole fish **(with probe)**
- 38 Whole stewed fish
- 39 Fish fillets au gratin
- 40 Grilled whole fish and fish steaks from 400 g
- 41 Oven-baked fish 500 g: sea bass, turbot, bream, etc.
- 42 Oven-baked fish 1 kg: sea bass, turbot, bream, etc.
- 43 Oven-baked fish **(w/probe)**: sea bass, turbot, bream, in salt etc.
- 44 Large oven-baked fish **(with probe)**
- 45 Fish, scampi and prawn skewers

VEGETABLES

- 46 Steamed vegetables
- 47 Forced steamed frozen vegetables
- 48 Oven-baked, pan-fried vegetables, Sicilian caponata
- 49 Vegetables au gratin
- 50 Grilled vegetables
- 51 Fresh roast potatoes
- 52 Frozen roast potatoes
- 53 Frozen pre-fried potatoes
- 54 Steamed diced potatoes
- 55 Steamed whole potatoes **(with probe)**
- 56 Stewed potatoes
- 57 Foil-baked potatoes **(with probe)**

EGGS

- 58 Hard-boiled eggs
- 59 Fried eggs
- 60 Omelettes
- 61 Crepes
- 62 Sweet or savoury soufflé
- 63 Savoury flans

22 • PRE-STORED RECIPES

PASTRY AND BREAD MAKING

- 64** Sponge cake, Shortcrust pastry Tarts
- 65** Puff pastry, Strudel, Vol au vent
- 66** Croissants, muffins
- 67** Meringues
- 68** Beignet
- 69** Crème caramel, Custard desserts
- 70** Fresh bread
- 71** Genoa-style focaccia
- 72** Frozen bread
- 73** Fresh tray pizza
- 74** Fresh round pizza
- 75** Filled tarts, apple pie **(with probe)**
- 76** Brioche bread, Italian Panettone, Colomba, etc. **(with probe)**

REGENERATION

- 77** Regeneration on plate
- 78** Regeneration on tray
- 79** Regeneration with steam
- 80** Regeneration on plate **(with probe)**
- 81** Regeneration on tray **(with probe)**
- 82** Regeneration with steam **(with probe)**

VACUUM COOKING

- 83** Sliced fruit
- 84** Sliced pears
- 85** Custard
- 86** Fresh green vegetables
- 87** Fresh vegetables
- 88** Diced potatoes
- 89** Stews and overnight cooking
- 90** Slow-cooked meat **(with needle probe)**
- 91** Traditional roast meat **(with needle probe)**
- 92** Poultry and game **(with needle probe)**
- 93** Whole fish, terrine **(with needle probe)**
- 94** High temp pasteurisation
- 95** Low temp pasteurisation

N.B.: The core probe recipes are displayed only if the oven includes a core probe.

NOTES

[illegible]



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