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INDEX: page

## **INSTRUCTIONS FOR THE INSTALLER**

I.	WARNING	2
II.	PRELIMINARY OPERATIONS	2
III.	INSTALLATION AREA	2
IV.	PREPARING FOR INSTALLATION	3
V.	ELECTRICAL CONNECTION	3
VI.	WATER CONNECTION	6
VII.	FUMES DISCHARGE	7
VIII.	STACKING OVENS	7
IX.	SPECIFICATIONS	7

## **INSTRUCTIONS FOR THE USER**

I.	WARNING	8
II.	TESTING	9
III.	ORDINARY MAINTENANCE	9
IV.	EXTRAORDINARY MAINTENANCE	10
V.	MAINTENANCE IN CASE OF BREAKAGE	11
VI.	ADVICE DURING COOKING	12
VII.	MECHANICAL OVEN CONTROL PANEL	13
VIII.	MULTIFUNCTION OVEN CONTROL PANEL	14
IX.	DIGITAL OVEN CONTROL PANEL	15

## INTRODUCTION

Dear client, thank you and congratulations for buying this appliance; we are confident that this is the beginning of a positive and long-lasting collaboration.

This manual has all the necessary information for the correct use, maintenance and installation of this appliance. The objective of this manual is to enable the technician and user to take all measures and precautions necessary for the safe, efficient, long-term use of the appliance.

Keep this booklet in a safe place, over the entire life cycle of the product for subsequent reference by the operators designated to use and specialized technicians.

Where documents are lost or damaged the replacement documentation must be requested directly from the manufacturer or retailer.

The manufacturer is not held liable for any damage caused by people or things or for inappropriate use of the appliance, modifications or repairs carried out by unauthorized personnel or used with spare parts not recommended by the manufacturer and not intended for use with this model.

This appliance complies with the EEC directives in force.

## INSTRUCTIONS FOR THE INSTALLER

### I. WARNING

Read this instructions booklet carefully before starting the installation and start-up operations.

**All installation, assembly, assistance and extraordinary maintenance shall be carried out by qualified personnel and supplied with necessary professional (authorizations by the manufacturer or retailer), in accordance with local laws in effect where installation takes place regarding product and workplace safety.**

Incorrect installation, assistance, maintenance, cleaning, tampering or modifications can cause malfunction, damage and breakage.

The appliance must only be used for cooking or heating of foods in industrial kitchens. Any other use is inappropriate and dangerous.

### II. PRELIMINARY OPERATIONS

On receipt of the product, make sure it has not been damaged during transport and that the packaging has not been tampered with. In the case of damage or missing parts inform the carrier and retailer/manufacturer immediately, indicating **the code (Art.) and serial number (Ser N°)** and attach a photo.

Check that the installation area is kept clear so that doors, corridors and passageways are accessible.

**WARNING:** the appliance may fall over during transport leading to breakage and damage to things and people. Use suitable transport capable of taking the weight of the appliance. Do not drag or lean the device for any reason. Lift it up straight from the ground and place horizontally.

### III. INSTALLATION AREA

The appliance shall be installed in enclosed and well ventilated areas (not outdoors).

The ambient temperature of the place of installation of the oven must be higher than +4° C.

Before positioning the appliance, check the overall dimensions and the exact position of the electrical, water and fumes exhaust connections, fumes exhaust.

It is advised to place the oven under an extractor hood or in such a way that hot fumes and odours exit the oven via adequate ventilation to the outside.

The oven must be placed on a flat surface so that it does not slip or turn over.

The installation area must be able to support the weight of the appliance filled to the maximum.

See the information level on the back of the oven for the gross weight.

Make sure that it is placed so that the door may be fully opened.

Position it so that the back of the oven is easily accessible for maintenance, connection to the mains sockets, and water.

The appliance is not meant to be fitted and a 5 cm space must be left all round it.

Do not position other heat sources like, fryers or hotplates, near the oven. If this is not possible at least respect the following distances from machinery: 50 cm from the sides and above the appliance and 70 cm from behind.

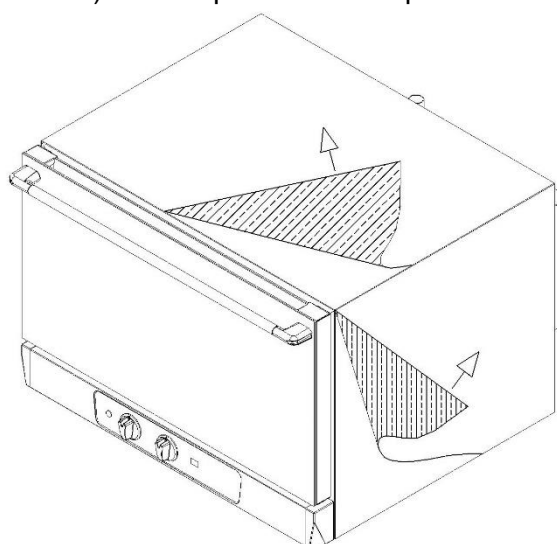
Do not place the device near materials or containers of inflammable liquids (such as walls, furniture, screens, gas canisters) as it can be a fire hazard. If this is not possible, cover the inflammable parts with fire and heatproof material and by checking fire hazard regulations.

#### IV. PREPARING FOR INSTALLATION

Remove the outer packaging (wooden or carton box) and dispose it in compliance with the laws in force in the country of installation.

##### REMOVING PROTECTIVE FILM ETC.

Remove the protection film from the external and internal walls. (See image)



**Remove all information covering from the inside, and take off all plastic packaging.**

##### STAND ADJUSTMENT

**Do not use the appliance without feet.**

The adjustable feet are already screwed to the underside of the oven.

If they are not used, this prevents airflow from cooling the electric parts and outsides of the oven which causes over-heating and damage to components.

The oven will function correctly if placed level on a flat surface by adjusting the feet accordingly and using a spirit level. Screw or unscrew them as necessary to adjust.

#### V. ELECTRICAL CONNECTION

**WARNING: Mains connection must be carried out by a qualified and authorized technician according to national, international and local laws in the country where it is installed. Before mains connection, ensure that the frequency (.....V) and voltage (....Hz) meet the requirements indicated in the in the information tag on the back of the appliance.**

The electric system, as prescribed and specified by the Standard in force, must be equipped with an efficient ground. It is possible to guarantee the electric safety of the appliance only in the presence of Standard electric system.

For direct connection to the mains, it is necessary to interpose a device between the equipment and the same mains, sized for the load, that ensure its disconnection. The contacts must have an opening distance enabling the full disconnection, in conditions of over-voltage category III, per compliance with installation regulations.

This device also must be located in a place and in a manner to be easily accessible at any moment by the operator.

### OVENS WITH CABLE AND SINGLE PHASE PLUGS

For appliance with cable and plug (single phase 220-240V) the plug merely needs to go into the appropriate socket (the socket must be adapted for the supplied plug and must withstand the voltage required by the appliance indicated on the information plate). The product must be positioned so that the plug is always accessible.

The appliance comes with certified cable and plug therefore they must not be tampered with or modified. Only the cable can be substituted: **this must be carried out by a qualified authorized technician.** The earth wire must always be yellow green.



### APPLIANCE NOT SUPPLIED WITH CABLE WITH THREE PHASE TERMINALS

Articles supplied by us come with terminals such as in the image. To connect to the mains see the label in the manual and stuck to the lower part of the back of the appliance near the Information Plate .

The oven must be connected to the electricity with a rubber cable such as H07RN-F.

**WARNING: the yellow/green voltage wires in the earth cable must be 3cm longer than the others.**



The oven must be connected directly to the mains and must have an easily accessible switch from the start ,installed for the device according to the national, international and local laws in the country where it is installed. This switch must separate polarization guaranteeing complete disconnection in accordance with the overvoltage III category.

Correct earthing is obligatory and the earth wire must not be operated by the protection switch.

### CABLE CONNECTION

Proceed as follows to connect the power supply wire to the terminal board:

- ( A1 ) Loosen the tops of the cable gland and open the bottom part of the back of the appliance by loosening the screws.
- ( A2 ) Feed the new cable through the cable gland.
- ( A3 ) Connect the cable voltage to the terminal strips following the connection diagram on the label on the back of the appliance. Only connect what is indicated inserting the copper bridge and the electricity cable together under the screws, in the tightening direction, so the cable and the bridge are tightly fixed by tightening the screw. The type of cable to be used (H07RN-F) is indicated on the label for each connection and the voltage sections in mm<sup>2</sup>.
- ( A4 ) Close the bottom part of the back of the appliance by tightening the screws and fit the cable by tightening the cable gland top.

Erroneous connection could lead to overheating of the terminal board which could lead to blowout and electric shock.

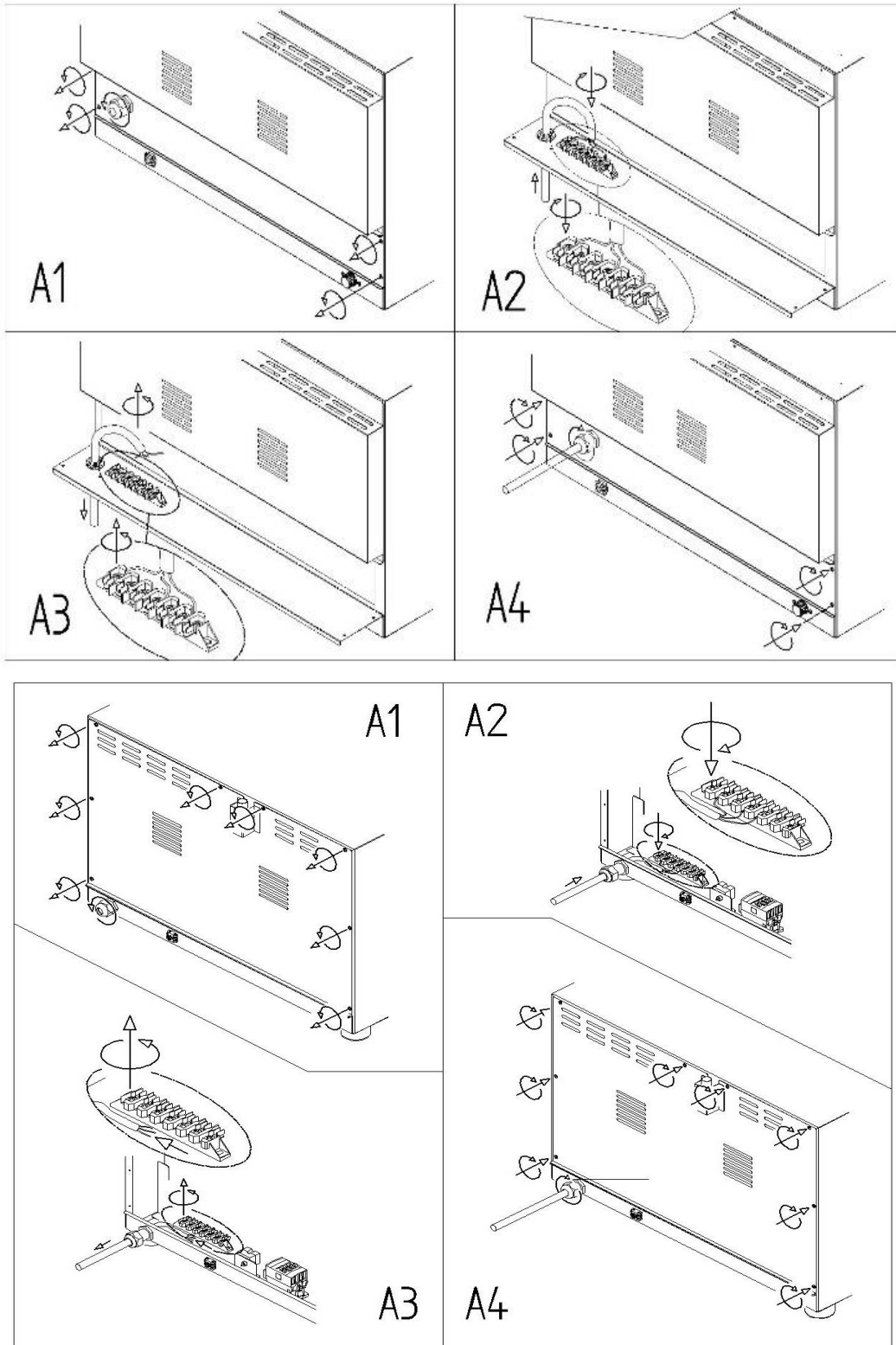
Check that all the connections are tight before connecting the oven to the mains.

**PE = Yellow/Green: "EARTH" protection conductor.**

**N = Blue: neutral conductor.**

**L1, L2, L3 = Brown, Grey, Black: live conductors**

Check there is no static discharge between live and earth. Check the limit switch continuity between the external casing and the earth wire of the mains. It is advised to use a multi tester to carry out these operations.



## CABLE SUBSTITUTION

This must be carried out by a qualified authorised technician. The earth wire must always be yellow green.

**WARNING: the yellow/green voltage wires in the earth cable must be 3cm longer than the others.**

Proceed as follows to connect the power supply wire to the terminal board:

- ( A1 ) Loosen the tops of the cable gland and open the bottom part of the back of the appliance by loosening the screws.
- ( A3 ) Loosen the terminal screws and feed the cable conductors through. Take out the old cable from the cable gland.
- ( A2 ) Feed the new cable through the cable gland. Connect the new cable's conductors to the terminal following the connection diagram on the label at the lower part of the back of the appliance. Only connect what is indicated inserting the copper bridge and the electricity cable together under the screws, in the tightening direction, so the cable and the bridge are tightly fixed by tightening the screw. The type of cable to be used (H07RN-F) is indicated on the label for each connection and the voltage sections in mm<sup>2</sup>.
- ( A4 ) Close the bottom part of the back of the appliance by tightening the screws and fit the cable by tightening the cable gland top.

Check that all the connections are tight before connecting the oven to the mains.

**WARNING: Erroneous connection could lead to overheating of the terminal board which could lead to blowout and electric shock.**

Check there is no static discharge between live and earth. Check the limit switch continuity between the external casing and the earth wire of the mains. It is advised to use a multi tester to carry out these operations

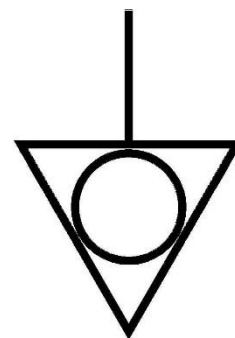
The appliance must be connected to the mains using a H07RN-F cable.

## EQUIPOTENTIAL CONNECTION

This connection shall be carried between the different appliances with the terminal marked by the symbol: (see image).

This terminal enables the connection of Yellow/Green cable with a section between 2.5 and 10mm<sup>2</sup>.

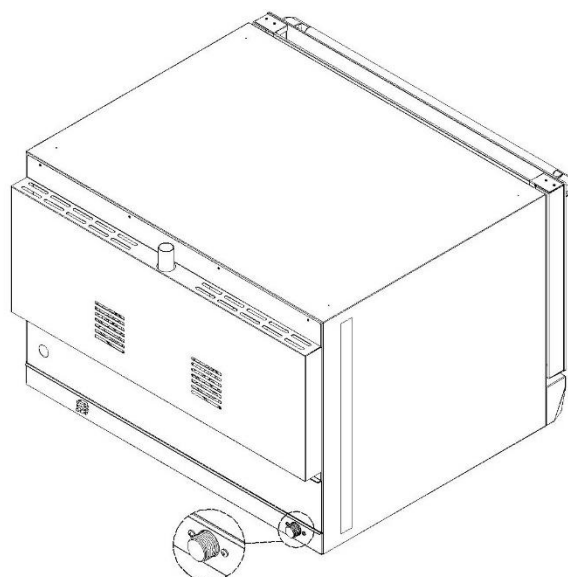
The appliance shall be included in an equipotential system whose efficiency shall be duly verified according to the provisions of the laws in force.



## VI. WATER CONNECTION

Make sure the device is placed near a water connection. Before connecting the device,

allow enough water through to remove any remnants in the piping so that they did not get into the magnetic valves. It is necessary to install a shut-off valve and mechanical filter between the plumbing and the device. On the back of the device, in the area marked with a label, the convection oven has an input G 3/4" with a filter.



The inflowing water shall have a pressure value comprised between 150 (1,5 bar) and 200 kPa (2bar) and a maximum temperature of 30°C. If the inflow pressure value exceeds 200kPa (2bar), a pressure reducer will have to be installed, calibrated at 200kPa (2 bar).

## WATER TREATMENT

In order to ensure trouble-free operation of the device, the water should have a hardness of maximum 5°dH to prevent lime deposits. For higher values a **water softening station** should be installed first.

## VII. FUMES DISCHARGE

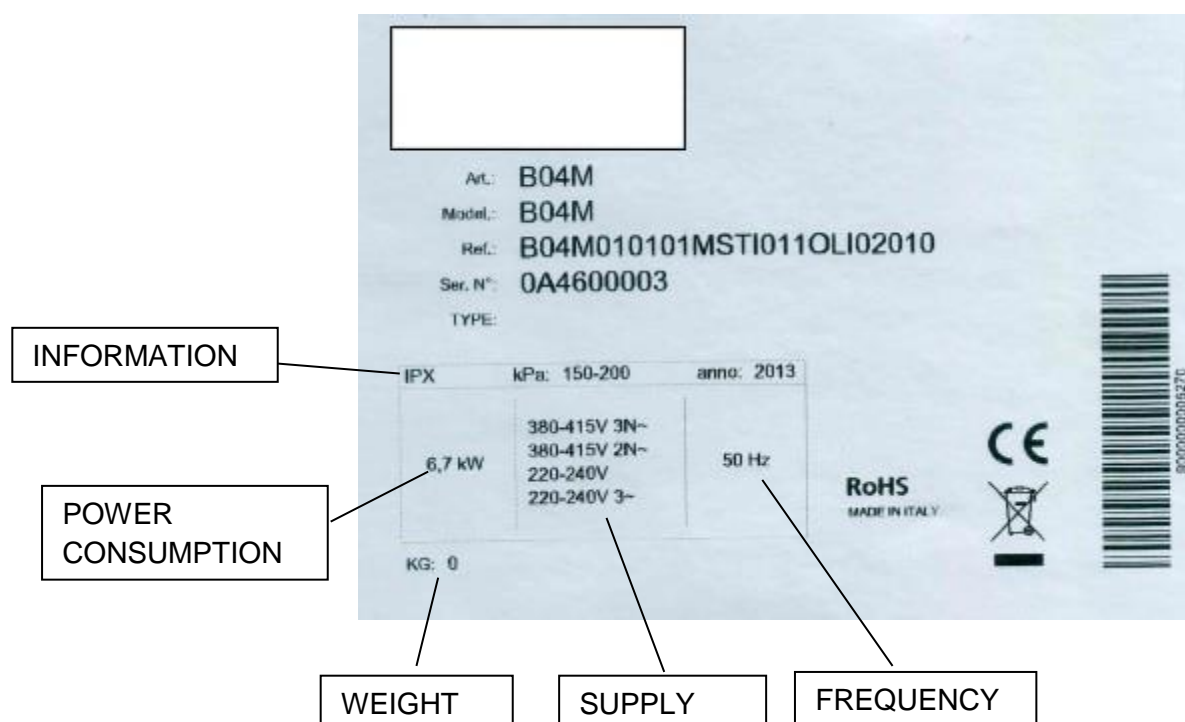
Hot fumes and odours are emitted from the cooking chamber during cooking. This is located at the top part of the back of the oven. Do not place objects on the discharge so as not to hinder the outflow of the fumes and hence avoid causing damage thereto. It is advisable to position the oven under a suctioning or ensure adequate ventilation to outside for hot fumes and odours through a pipe no smaller than the oven drainage. Avoid bends and blockages.

## VIII. STACKING OVENS

Stacking several ovens requires the use of the special kit which keeps the correct distance between the two ovens.

## IX. SPECIFICATION

### INFORMATION PLATE



<b>Art./Model:</b>	model according to customer classification
<b>Ref:</b>	model according to internal manufacturer's classification
<b>Ser. N°:</b>	identification number, different for each product
<b>TYPE:</b>	product model according to its technical properties
<b>Information:</b>	IPX4 protection level against water sprays / kPa....inflow water pressure / production year.

**Power consumption:** appliance nominal power kW

**Mains supply:** TERMINAL CONNECTION TYPE: device tension in V, number of phases and neutrals (3N = 3 phases more neutral).

**Supply frequency:** appliance frequency in Hz.

**Weight:** appliance weight

## INSTRUCTIONS FOR THE USER

### I. WARNING

The appliance has been designed to cook food in closed premises and must only be used for this purpose: any other use must, therefore, be avoided as considered improper and dangerous.

The oven must only be used by staff adequately trained for its use.

To avoid the risk of accidents or damages to the appliance, it is also fundamental that staff regularly receive precise instructions regarding safety.

The appliance is not suitable for use by people with low physical or mental abilities or lacking experience, unless instructed regarding the operation of the oven by the personnel in charge of safety their safety.

Do not leave the appliance unattended in presence of children and ensure that the latter do not have access to the appliance.

Do not under any circumstance, leave flammable material near a appliance: it can be a fire hazard.

Food container temperatures, accessories or other objects can be very hot; beware of burns when moving them. Only touch them with relevant thermal protection

Careful while opening the oven door: danger of scalding due to high temperature emissions.

The oven is provided with a safety system which automatically disables the operation of the resistances, fans and vapour supply upon opening the door.

When cooking using core probe, be especially careful while taking out baking trays from the oven: ensure that they are taken out away from cooking food and that they do not block anything.

Do not put flammable or alcohol based foods in the oven as they can cause combustion and explosions.

Avoid putting salt on food inside the cooking chamber of the oven. If this cannot be avoided, ensure that it is cleaned as soon as possible as it can cause damage to the cooking chamber.

Use fingers to regulate the digital panel options; any other object may damage the oven hence nullify the validity of the warranty

Installation, extraordinary maintenance and repair operations on the equipment must only be carried out by professionally qualified staff.

**Caution! The outside parts of the oven can exceed a temperature of 60°C, therefore in order to avoid burning it is advised not to touch the external parts marked by the symbol shown here.**



**Damage or breakage of door glass components must be substituted immediately (contact the Assistance Centre).**

**When not in use for extended periods (for example 12 hours) it is advisable to leave the door slightly open.**

**If it is not in use for long periods of time (many days) it is advisable to turn it off at the mains and disconnect it from the water supply.**

The producer shall not be deemed liable for any damage incurred by persons or properties, caused by non compliance with the aforementioned instructions of deriving from tampering with even a single part of the appliance and use of non-genuine spare parts.

This appliance complies with the EU directives in force.

Ensure that the baking tray holders inside the cooking chamber are well fitted to the walls. Otherwise the baking trays containing food or hot liquids could fall resulting in scalding.



## II. TESTING

The oven should be tested by carrying out a trial cooking session to check that the appliance is working properly and that there are no problems or malfunctioning. Set the temperature controller at 150° C and the timer to 10 minutes.

Check every item in the list below:

- The cooking chamber light is ON.
- The oven stops (heating, humidification, motors/fans) when the door is opened and resumes operating when the door is closed again.
- On reaching the set temperature, the cooking temperature thermostat turns off the heating elements.
- The fans automatically invert the direction of rotation; the inversion occurs every 2 minutes. Humidification turns off briefly for 20 seconds when the machine is stopped (This only for models with inverter gear)
- The cooking chamber fans spin in the same direction.
- If the oven is equipped with a humidity controller, after using button to activate it, check that water is being discharged to the fan from the humidity inlet duct in the oven chamber

## CLEANING

### FIRST CLEANING OF THE COOKING CHAMBER OF THE OVEN

**Disconnect electrical power from the appliance and wait until the oven is cooled completely before cleaning.**

There should never be any residue of solvents or detergents. They should be removed by rinsing thoroughly using a damp cloth. Appropriate eye, mouth and hand protection should be used. Possible danger of corrosion.

Heat the oven empty up to 200° C (392° F) for about 30 minutes so as to eliminate thermal insulation odors.

Clean the walls of the cooking chamber using hot water and soap, then rinse; never use aggressive or acid products

## III. ORDINARY MAINTENANCE

The user is solely responsible for ordinary maintenance. The Assistance Centre must be contacted for extraordinary maintenance which requires a specialized authorized technician.

### ORDINARY CLEANING OF COOKING CHAMBER

At the end of a working day, clean the equipment, both for hygienic reasons and to avoid malfunctioning.

The oven must never be cleaned using direct or high pressure water jets. In the same manner, to clean the appliance do not use pan-scrubbers, steel brushes or scrapers; it is possible to use stainless steel wool, rubbing it in the direction of the sheets satin finish

For manual cleaning follow the procedure below:

- Turn on the appliance and set the temperature to 80°C.
- Leave it on for 10 minutes on steam
- Turn off the appliance and let it cool down
- Remove the side tray racks. Manually remove all removable residues place the removable parts inside dishwashers.
- To clean the cooking compartment use soapy warm water. Subsequently, all surfaces must be thoroughly rinsed, being careful to ensure no detergent residues remain.
- To clean the oven external parts, use a damp cloth and a non-aggressive detergent.
- Clean with hot water and soap then rinse.

It is strictly forbidden to wash the cooking chamber in cooking temperatures higher than 70°C, scalding danger.

Daily cleaning of the oven cooking chamber lining must be carried out with a non-abrasive detergent to guarantee its full function.

Use plastic bristles or a sponge soave in vinegar and warm water in case of dirt crusts.

Warning: residue fats possibly present in the cooking chamber could catch fire when using the oven, hence it is advisable to remove them quickly.

Only use products recommended by the manufacturer of the appliance.

## EXTERNAL CLEANING

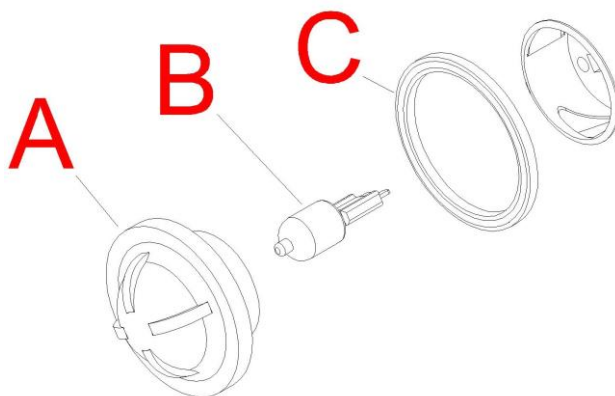
Only use a damp cloth with warm water or products suitable for cleaning stainless steel. Do not use acidic products or ammonia.

**WARNING: the appliance should never be cleaned with high pressure water sprays.**

## REPLACING LIGHT LAMPS

WARNING: Strictly adhere to the following procedure in order to avoid electrocution or damage to people:

- Disconnect the electrical connection of the oven and leave it to cool.
- take off the side grids that hold the baking trays.
- Unscrew the glass cover "A" while observing "C". Replace the lamp "B" with one having the same characteristics.
- Screw back on glass cover "A" while observing washer "C".
- Put the side grids back on ensuring they are well fitted.



Should the glass lid be broken or damaged, do not use the oven until the lid is replaced (Contact the [Assistance Centre](#)).

## IV. EXTRAORDINARY MAINTENANCE

It is advisable to have the appliance subjected to periodical checks (at least once per year) by a specialized authorized technician.

Any maintenance, installation or repair work must be carried out by qualified authorized personnel by contacting the Assistance Centre. Before carrying out any operation the appliance must be plugged out at the mains, turn off the water mains taps and wait for it to cool down.

Before moving the appliance from position, check that the electricity and water connections (electric cables water pipe and drainage) are correctly plugged out.

If the appliance is on wheels check that electric cables, pipes or anything else are not damaged while moving it. Ensure the break is on. Avoid placing the device near heat (such as fryers etc.).

After carrying out the task and replacing the appliance in its initial position, check that the electric and water are connected correctly.

## V. MAINTENANCE IN CASE OF BREAKAGE

If the appliance breaks, disconnect it from the mains and turn off water.

Before ringing Customer Service, check the chart below.

FAILURE	CAUSE	SOLUTION
<b>The oven doesn't start</b>	The door is not closed but open	Check that the door is closed
	Door Micro switch doesn't work properly (for oven with inverter system)	Contact specialised technician for repair (Assistance Service).
<b>The fan stops while the oven is on</b>	Safety thermostat measure motor	Turn off the oven and wait for the motor's thermal protection to reset itself. If the problem persists call a specialised repair technician (Assistance Service).
	Motor capacitor break	Contact specialised technician for repair (Assistance Service).
<b>Internal light does not work</b>	Loose lamp	Correctly fit the lamp into the lamp holder
	Blown lamp	Replace the lamp (see ordinary maintenance)
<b>There is no water inflow from the humidifier pipes</b>	Water inlet closed	Open water inlet
	Incorrect connection to the water supply system	Check connection to the water supply system
	The water filters are blocked by impurities at the top	Clean the filters
<b>Non-uniform cooking</b>	The fans no long invert the direction of rotation (only model with inverter system)	Contact specialised technician for repair (Assistance Service).
	One of the fans not operating	Contact specialised technician for repair (Assistance Service).
	Failure of one of the resistances	Contact specialised technician for repair (Assistance Service).
<b>The oven is completely OFF</b>	Supply voltage failure	Restore power supply voltage
	Incorrect connection to the power supply network	Check connection to the power supply network
	Safety thermostat measure	Contact specialised technician for repair (Assistance Service).
<b>Water leaking from the gaskets with the door open</b>	Dirty lining	Clean the lining with a damp cloth
	Damaged gasket	Contact specialised technician for repair (Assistance Service).
	Problem regarding the closure of the door	Contact specialised technician for repair (Assistance Service).

If the problem persists we advise you to consult a retailer or manufacturer asking for Assistance Service specifying the problem and supplying **the code (Art.) and appliance Ser N°**. This information is provided on the INFORMATION PLATE on the back of the machine.

## SPARE PARTS

Use only authorized parts for product repair. All interventions shall be carried out by authorized and specialized technical personnel. Contact the Assistance Centre to request spare parts.

## VI. ADVICE DURING COOKING

Where the grill is used to cook fatty food such as roasts or poultry it is advisable to insert a container on the bottom of the cooking chamber to collect the fat during cooking.

While cooking food with full containers or filled with liquids, ensure they do not spill, both during and after cooking on taking them out of the oven. Scalding danger!

When ovens are placed on leavening cabinets, stainless steel tables or other ovens, it is not advisable to use shelves so high that the inside of the oven is not at eye level. Scalding danger!



Always clean accessories before their usage.

To cook food perfectly and uniformly it is not advised to use deep baking trays because they would prevent the correct air circulation. There must be a space of at least 2cm between the top tray and food.

To cook uniformly do not overload the oven and make sure baked goods or bread face the right direction toward airflow in the cooking chamber.

Correct use of core probe: insert in the thickest part of the food from top to bottom until the center is reached with the core probe.

To counteract the loss of heat through opening the door to put food in the oven, it is advised to preheat to at least 30 °C higher than the desired cooking temperature.

In case of interventions on the food, leave the door open for the least time possible, so as to prevent the temperature within the oven from dropping to a point of jeopardizing successful cooking.

**WARNING: it is advisable to open the door twice: keep the door ajar (3-4 cm) for 4-5'', then open completely. This is to prevent heat and steam causing annoyance or burns.**

## DEFROST

The oven can be used for accelerating the defrosting process for foods to be cooked, by using forced air at ambient temperature or at lower temperature (depending on the size of the product to be defrosted). This guarantees quick thawing of frozen products without altering their taste and aspect.

## STEAM

The humidification system is recommended for more delicate cooking of all types of foods. Furthermore, it is recommended quick defrosting, warming food products without dehydrating or hardening them and for naturally desalting foods preserved by salting. The combination of the steaming function with the conventional ones allows flexibility of use and saving energy and time, simultaneously maintaining the nutritious and taste qualities of the food unaltered. an ideal cooking system for all types of food.

The water – injected on the fan – is atomized and passes through the resistance turning into vapour.

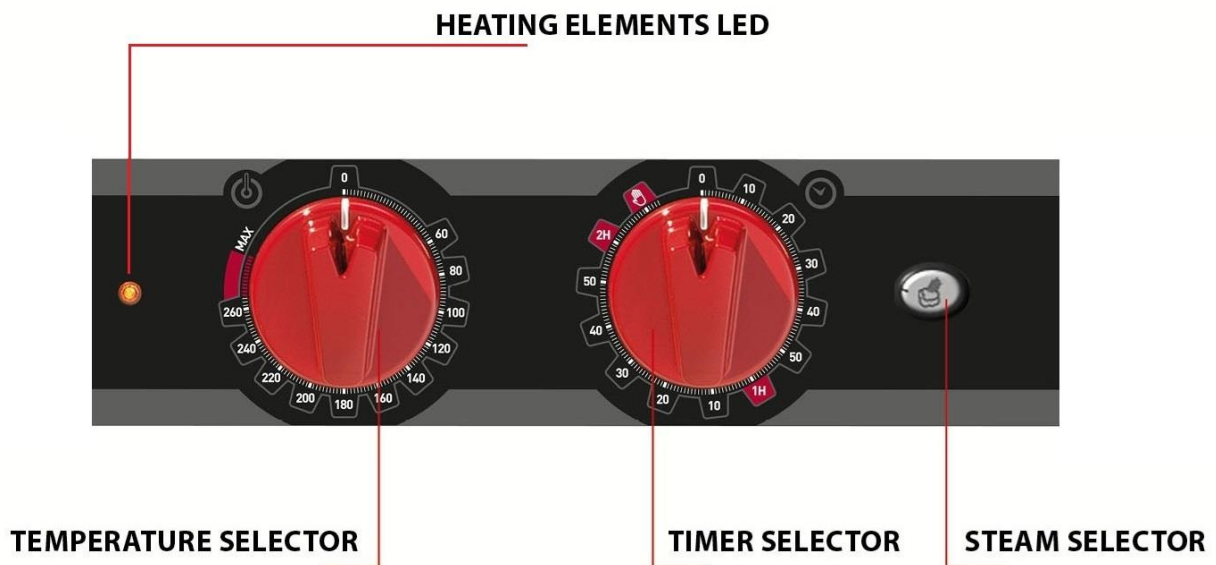
**WARNING:** Satisfactory operation of the moisturizing function requires that the temperature of the thermostat be set at least at 80--100°C. Steam is rarely produced at lower temperatures and the majority of the water falls to the bottom of the oven.

Furthermore, good vapour cooking required preheating the oven to the desired temperature before activating the vapour supply.


## PREHEATING

To avoid the effects of heat loss when the oven door is opened to place food inside it is advised to preheat to at least 30 °C higher than the desired cooking temperature.

## VII. MECHANICAL OVEN CONTROL PANEL



### - TIMER SELECTOR

When manual  is selected, the oven stays on until someone turns it off. When a certain value is selected, the oven stays on for that time (120 minutes maximum).

### - THERMOSTAT SELECTOR

This knob allows selecting the desired cooking temperature.

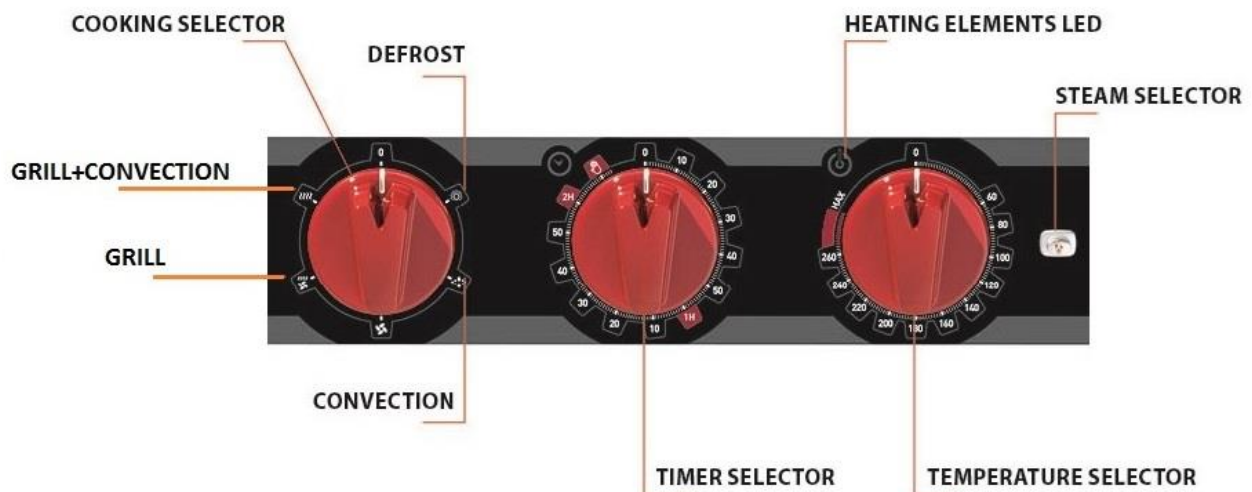
### - THERMOSTAT LIGHT

This light is on when the oven heating elements are on therefore the temperature in the cooking chamber is less than that set by the thermostat dial. When the light goes off it means that the heat is off and that the cooking chamber has reached the set temperature.


### - STEAM SELECTOR

This button enables humidifying for the length of time it stays pressed.

## VIII. MULTIFUNCTION OVEN CONTROL PANEL



### - TIMER SELECTOR

When manual  is selected, the oven stays on until someone turns it off. When a certain value is selected, the oven stays on for that time (120 minutes maximum).

### - THERMOSTAT SELECTOR

This knob allows selecting the desired cooking temperature.

### - THERMOSTAT LIGHT

This light is on when the oven heating elements are on therefore the temperature in the cooking chamber is less than that set by the thermostat dial. When the light goes off it means that the heat is off and that the cooking chamber has reached the set temperature.

### - STEAM SELECTOR

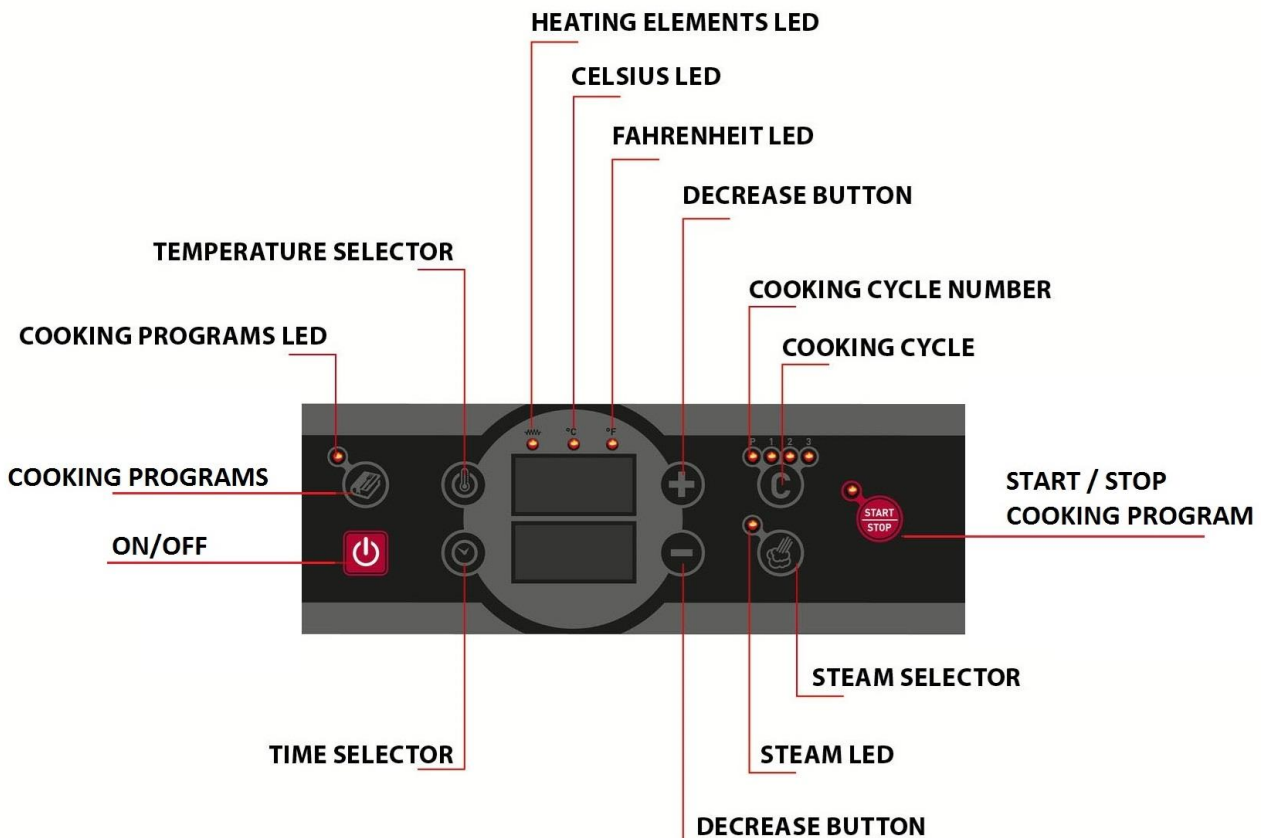
This button enables humidifying for the length of time it stays pressed.

### - COOKING SELECTOR

There are 5 positions: Off, Defrost, Convection, Grill, Grill + Convection.

- 1) When it is set to OFF, the oven is completely off.
- 2) When it is set to DEFROST the fan is working and heating system is off.
- 3) When it is set to CONVECTION, The FAN is running and heating system is on.
- 4) When it is set GRILL, the oven heating system is on and controlled by thermostat knob. Only the grill heating element is working, while the circulating resistance around the fans is off.
- 5) When it is set to GRILL + CONVECTION the oven heating system is on and controlled by thermostat knob. The grill heating element is working and also the circulating resistance around the fans is on.

## IX. DIGITAL OVEN CONTROL PANEL



- **ON/OFF**

When power is supplied to the oven the control panel lights up and the operating display indicates temperature in cooking chamber. The oven now is ready for operating.

- **START/STOP COOKING PROGRAM**

This button starts/stops a previously set program or cooking cycle.

- **TEMPERATURE SELECTOR**

When the oven is on "ON" the temperature display shows the temperature in the cooking chamber. To set the desired cooking temperature press the temperature selector and press (+) or (-) buttons for INCREASE or DECREASE. The temperature display will show the set value. Press the temperature button for confirmation or wait 5 seconds and it will automatically be confirmed. Values go from 30°C to 260°C.

During cooking the CHAMBER display shows actual internal chamber temperature and to see the set temperature you must press "temperature button". Heating element led is on red when the heat is on and green when it is off.

- **TIMER**

Press Timer button, to set the time value by acting on (+) or (-) for INCREASE or DECREASE. The time which appears on the display must be confirmed pressing the timer button or wait 5 seconds for automatic confirmation.

The programmable times range is 999 minutes.

Acting on the timer button if you go under value of "1" on display you will see "----": means "infinite time" the oven will continue to work with the set parameters until START/STOP button is pressed. The time display will start count-up so you can see from how long the oven is operating.

In case you set minutes on the time display will start countdown during cooking.

- **STEAM**

Enables humidifying in manual cooking or to program the various humidity settings during process.

- Humidifying in manual cooking: during cooking, the STEAM button enables the release of steam into the cooking chamber for as long as it is pressed. The STEAM led will be on. If the motor turns the other way (only for models with inverter system), humidifying will stop briefly.

- To program automatic humidifying during cooking: after pressing the STEAM button, it is possible to increase or decrease the humidity by pressing + / -. It ranges from: OFF – 20% - 40% - 60% - 80% - 100%. During programming the values flash on the display and pressing STEAM again will memorize them or wait 5 seconds for automatic confirmation.

- During cooking, the STEAM led goes on when steam is being released into the cooking chamber and it stop briefly when the motor turns the other way (only models with inverter system).

- During cooking, keeping the STEAM button pressed enables manual humidifying at any time for as long as it is pressed.

The set of humidification is allowed only before running a cycle. To change the set of humidification: press STEAM button and on the Display 1 show "hum", the Display 2 (DISP2) show flashing the set-humidifies, with + / - button you change its value.

- **COOKING CYCLE**

The oven is suitable for 3 different cooking phase for each cooking program (1,2,3).

- **COOKING CYCLE LED**

The led that is on will show you in which cooking phase is operating (1,2,3) .

- **HEATING ELEMENTS LED**

When heating elements are working the led is on.

- **CELSIUS / FAHRENHEIT LED**

The led for Celsius or Fahrenheit will be on to indicate in which condition the oven is operating.

- **COOKING PROGRAMS**

To program a cooking process press the button and acting on + / - you can select the program number to set. After selected the program number confirm pressing on cooking program button. Each program can be modified any time.

- **AUTOMATIC PREHEATING**

This function is automatic for all cooking programs (manual or programmable).

This pre-heats the oven to 20% value higher than the set temperature. This function is necessary to compensate for the loss of heat through opening the door to put food in.

When a program starts the oven first starts this preheat cycle ("PRE" on the display and the first cooking cycle led "P" will light), it beeps at the end and only stops when the door is opened. The previously selected program starts automatically when the door is closed.

The beeping can be stopped by pressing any button other than opening the door. During pre-heating is not possible to use the humidity.

## **MANUAL COOKING**

Press ON/OFF button to activate the oven and after setting TEMPERATURE, TIME, STEAM (see previous instruction) the cooking cycle begins by pressing START/STOP. The oven will start to pre-heat and after “beep” will be ready to load the food. After introduced the food will start the program settled. The cooking cycle may be stopped at any time by pressing START/STOP. During the cooking process you can modify the Temperature and the Time, only the automatic STEAM figure cannot be changed during operating, you need to stop the oven and modify manually.

Manual STEAM can be introduced any time pressing the STEAM button.

During the cooking process the time display will show the count-down.

END flashes on the display at the end of a cooking cycle, fan, humidifying and heating stop and it beeps for 40 seconds.

## **PROGRAMMED COOKING**

The oven has 99 pre-programmed recipes, each one with 3 cooking phases (1,2,3).

To create a new cooking program press the button and on display will appear “P01”, acting on + / - button you go to the program number desired + press the cooking program button for confirmation.

Now the oven will be in position of first cooking cycle (N. 1 led will be on) and you can select the time, temperature and steam in the various phases as below:

- Select the temperature button and with +/- introduce the value desired + press the the temperature button for confirmation
- Select the time button and with +/- introduce the value desired + press the the time button for confirmation
- Select the Steam button and with +/- introduce the value desired + press the the Steam button for confirmation
- Select the cooking cycle button to go at second phase (in case the cooking process as different phases) and you will see the Cooking cycle led on under N. 2. Now you can settle the time, temperature, steam as previously describe and go to “cooking cycle” N. 3. If you have 3 phases then introduce time, temperature, steam and wait 5 seconds at the end for automatic memorization. In case you have only 1 or 2 phases on the new phase leave “0” under time and wait 5 seconds for memorization.
- When program is memorized you can press START/STOP to activate the cooking process.
- The oven will start to pre-heat and after “beep” will be ready to load the food. After introduced the food will start the program settled, the PHASES led always shows the current program phase.
- END flashes on the display at the end of a cooking cycle, fan, humidifying and heating stop and it beeps for 40 seconds.

It is permitted to modify program data is loaded before baking and cooking in execution, to adapt cooking product needs.

For manual cooking cycle, all changes made before or during cooking are impermanent, i.e. are not persisted: If you bring the unit into Standby and then back in ON the manual cycle is reset to default values

For a generic program loaded (P01-P99) changes before or during cooking can be persisted using the following procedure: ON not running cycle, press the T1 button until led L1 so flashing for a few seconds; This indicates that the program has been saved to permanent

memory. If you do not perform this procedure, the changes to the current program are kept only as long as it is maintained the selection on this program.

Time of changes that were made during the cooking stage are valid only for cooking; (once stopped firing, the program still contains the time settings of the phases that had earlier at the start of cooking).

### **RETURN TO MANUAL COOKING**

To go back to MANUAL you have to follow the procedure below to exit programs:

Press Cooking program button until MANU (manual) will appear on the display. Wait 5 seconds to confirm selection.

### **TIME ON DISPLAY**

When the oven started the cooking program the time display will show the countdown. In case you use "INF" time the oven will show the count-up of cooking time.

### **POWER FAILURE**

In case of power failure during the cooking cycle, the oven turns in OFF position.

### **SIGNALS AND ALARMS**

Alarms appear on the display "ERR" while everything else is off and a beep warns of an anomaly.

The beep can be stopped by pressing START/STOP.



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