INSTRUCTION BOOKLET FOR INSTALLATION, USE AND MAINTENANCE OF ELECTRONICALLY-CONTROLLED TRIPLE-FUNCTION GAS OVENS

CE

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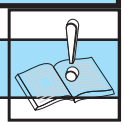
1. INSTALLATION

1.1. IMPORTANT



Read this booklet carefully as it provides important information about safety during installation, use and maintenance of the appliance. Keep this booklet in a safe place so that it can be used for consultation by different technicians whenever necessary. In the event that the appliance is moved to a different location, attach this booklet (if necessary request a new copy from your authorised dealer or directly from the manufacturer).

- Installation, adaptation to another type of gas, extraordinary maintenance and repairs must be carried out only by professionally qualified staff, according to the manufacturer's instructions.
- The appliance must only be used by staff trained to use it.
- Switch off the appliance in the event that it breaks down or does not work properly. For any repairs, only contact one of the service centres authorised by the manufacturer and demand original spare parts.
- These conditions are only valid for the country which appears in abbreviated form on the oven data plate.
- Failure to comply with the above may compromise the safety of the appliance.
- Take care whilst using the appliance as some of the external surface areas can get hot.

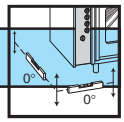
The appliance complies with the essential requirements of Gas Directive 90/396/EEC and therefore comes complete with an EC test certificate issued by a registered body.
It satisfies the requirements of the following gas standards:
- EN203 and and subsequent modifications
- EN437 and and subsequent modifications

For installation, the safety requirements given in the following must be respected:
- UNI CIG standards n° 7222-7723-8723 and successive updates.

The appliance complies with the essential requirements of Low Voltage Directive 73/23/EEC and 93/68EEC.
It satisfies the requirements of the following electrical standards:
- EN60335-1 + and subsequent modifications
- EN60335-2-42 + and subsequent modifications
- EN60335-2-46 + and subsequent modifications
- EN60335-2-36 + and subsequent modifications

The appliance complies with the essential requirements of Electro-Magnetic Compatibility Directive 89/336/EEC.

1.2 POSITIONING



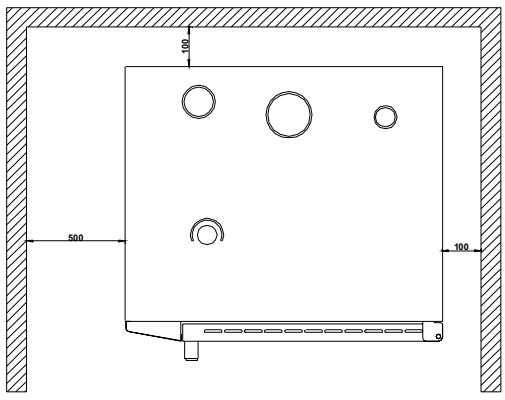


Fig. 1

These appliances are designed for indoor use, and must not be used in the open. Never expose the appliance to the elements (rain etc.).
Remove the appliance from its carton and check for damage. Place the appliance in the preferred position. Avoid installation against a wall or partition, kitchen cabinets or near inflammable materials.
The oven must always be installed on the special stand.
Leave a gap of **at least 100mm** between all sides of the appliance and surrounding walls or other appliances. It is advisable to leave a gap of 500mm between the left side of the appliance and the wall (see Fig. 1).
The room in which the appliance is installed should be adequately veltilated.
All materials used for packaging are environmentally friendly. These materials may be stored without risk or incinerated in a suitable refuse incinerator.

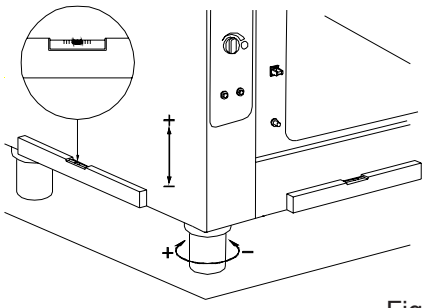


Fig. 2

Adjust the feet as shown in Fig. 2 in order to level the appliance and to adjust the height as desired.
The operation of the oven will be affected if it is not level.
Carefully remove the protective film from the external panels in order to avoid leaving traces of adhesive.
Check that the air intake grilles and other apertures are not obstructed.

1.3 ADJUSTING THE DOOR

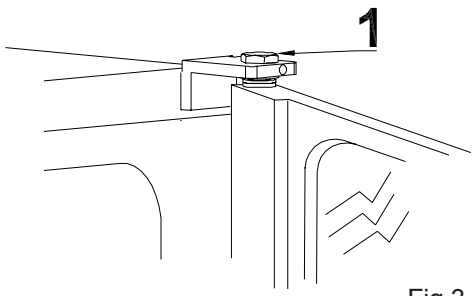


Fig.3

Check that the door closes correctly and that the seal between the door and the oven compartment is correctly positioned. If necessary, adjust the door hinges in order to ensure that the oven is air-tight when in operation.
In order to adjust the closure of the door, proceed as follows: loosen the screw (1, Fig. 3), adjust the door, and then re-tighten the screw. Both hinges (upper and lower) can be adjusted.

1.4 CONNECTING TO THE WATER SUPPLY

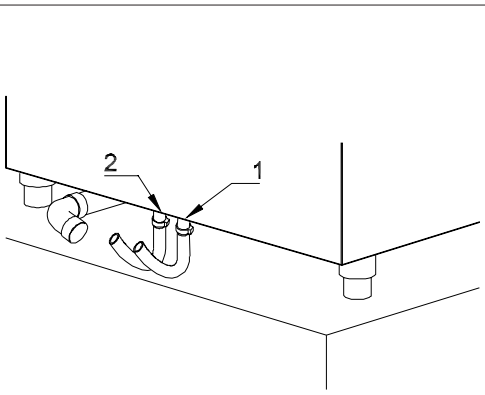


Fig.4

Maximum mains water pressure: (250Kpa) = 2.5 bar.
The oven is fitted with two water intake couplings. The first should be used to connect to a softened water supply (1, Fig. 4); the second should be used for direct connection to the mains water supply (2, Fig. 4).
The manufacturer recommends the installation of a water-softener. 8 - 10°F approx.
Before connecting the appliance to the water supply, allow a certain quantity of water to run off in order to remove any ferrous residue from the pipes. Check that the filters of the solenoid valves are clean (see paragraph 4.1).
Connect the water intake coupling marked “Water” to the cold water supply. A cut-off valve should be installed between the water outlet and the intake coupling.
If a softened water supply is not available, both water intake couplings should be connected to the mains water supply.

1.5 CONNECTINGTHE DRAIN OUTLET

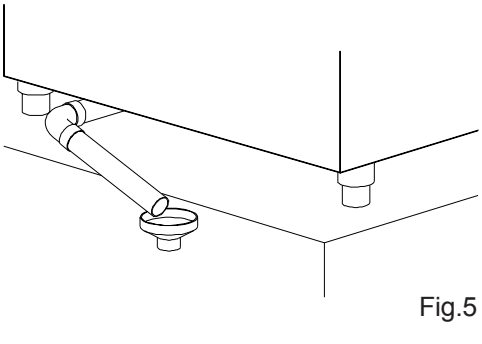


Fig.5

For connection to the drain outlet, install the funnel (supplied with the appliance) in order to ensure that the water drains off freely. The drain tube must always be open in order to avoid problems of pressure in the chamber (Fig. 5).

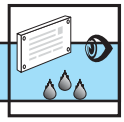
1.6 CONNECTION TO THE POWER SUPPLY

Check that the power socket is efficiently grounded in compliance with current safety legislation. Check that the mains voltage and frequency are correct for the appliance.
When connecting the appliance to the power supply, it is necessary to install a safety switch of suitable capacity on all poles of the power supply. The safety switch must be installed between the appliance and the mains, and must be easily accessible to the user. The contact apertures of the safety switch must be at least 3mm.
Set the main switch on the power socket to which the plug on the power cable will be connected to position 0 (zero).
Have a qualified technician check that the power socket is suitable for the power absorption of the appliance.
Remove the screws which secure the left-hand panel in position, remove the panel and dismantle the cable protection.
Remove the wiring diagram, which is contained in an evelope.
Ensure that the cable is of sufficient dimensions for the power absorption.
Pass the power cable through the cable clamp fitted to the frame, and then through the cable clamp on the wiring bar. Ensure that the distance between the cable clamp on the wiring bar and the cable clamp on the frame is at least 60cm.
Connect the cable to the terminal block. The terminals are marked as follows:

L1 L2 ⏚ for single-phase versions (**ensure that the polarity is correct**)
L1 L2 L3 N ⏚ for three-phase versions

Tighten the cable clamps to secure the power cable.
When the appliance is in operation, the power supply voltage must not differ from the rated voltage for the appliance by more than ±10%.
The appliance must be connected to an equipotential circuit whose efficiency must be checked as required by current safety legislation. The terminal for connection to the equipotential circuit is positioned on the frame and marked “Equipotential”.
Replace the wiring diagram in its envelope on the wiring support for future reference, replace the protective casing and re-fit the side panel.
Having made sure that you have replaced the wiring diagram in the cable support wallet for eventual future maintenance use, wait until the gas connection of the appliance has been completed before repositioning the protective device and re-assembling the side.

1.7 GAS CONNECTION



INSTALLATION INSTRUCTIONS

Installation work, any adaptation to other types of gas, switching on for the first time and the elimination of any initial problems in the installations must be carried out solely by qualified staff according to regulations and standards in force.
Gas installations, electrical connections and rooms where the appliances are to be installed must comply with regulations and standards in force. In particular, it is necessary to bear in mind that the burners need 2 m³/h per kW of installed power of air for combustion.
Standards for the prevention of accidents and fire and panic safety standards must be respected in premises open to the public. During installation the standards given in paragraph 1.1. must be observed.
Connection to gas mains supply must be carried out using rigid or flexible metal pipes, placing an approved closing-off tap in an easily accessible position. Make sure that the flexible metal pipe connecting to the gas mains supply does not touch parts of the oven that get very hot and is not subject to any stress or torsion. Use fixing clamps that comply with regulations regarding installation.

TESTS TO BE CARRIED OUT BEFORE INSTALLATION

Check on the technical data plate place on the left-hand side of the oven that the appliance has been tested and approved for the type of gas available on site. Check that the nozzles fitted on the appliance are the correct ones for the type of gas available.
Check with the data given on the technical data plate that the capacity of the pressure reducer is sufficient for the supply of gas to the appliance. (Fig. 6)

				CAT/KAT	GAS/GAZ	G30	G31	G20	G25		
				II2H3+	P mbar	30	37	20		IT	
				II2E+3+	P mbar	28	37	20	25	FR	
				II2E+3+	P mbar	28	37	20	25	BE	
CE	2001			II2H3B/P	P mbar	30	30	20		DK	
				II2H3+	P mbar	28	37	20		ES	
TIPO/TYPE			B11	II2H3+	P mbar	28	37	20		IE	
MOD.				II2L3B/P	P mbar	30	30		25	NL	
				II2H3+	P mbar	30	37	20		PT	
MAT.				II2H3+	P mbar	28	37	20		GB	
$\sum$ Qn k W				II2 ELL3B/P	P mbar	50	50	20	20	DE	
				II2H3+	P mbar	28-30	37	20		GR	
G30-G31 Kg/h	G20 m^3/h	G25 m^3/h		II2H3B/P	P mbar	50	50	20		AT	CH
				II2H3B/P	P mbar	30	30	20		SE	
				II2H3B/P	P mbar	30	30	20		FI	
				I3B/P	P mbar	30	30			NO	
Vac		kW	IPX 5	Hz			Made in Italy				

Fig. 6

The appliance, unless requested otherwise at the time of ordering, is regulated in the factory for use with Methane gas (G20).
Avoid fitting further devices that reduce the cross section between the reducer and the appliance.
We recommend you fit a gas filter above the pressure regulator so as to guarantee optimum functioning.

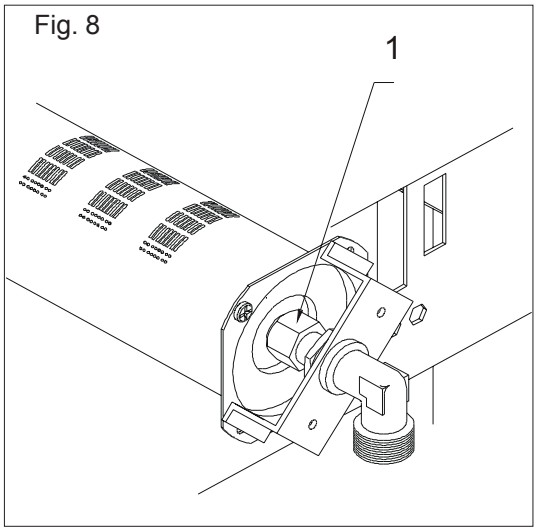
Connect the appliance to a special tube with an internal cross-section of no less than 16 mm diameter for 3/4" connections and no less than 20mm for G3/4" connections (Ref. Fig. 7). Fit taps or gate valves having an internal diameter no smaller than the connecting tube indicated above.
After connecting to the gas mains supply, it is necessary to check that there are no leaks in the joints and connections. To identify leaks use either soapy water or a specific foam-producing product for this purpose.

Fig. 7

REPLACING NOZZLES

For connection to a different type of gas to the one given on the data plate, the nozzles on the oven burners and steam generator must be replaced as follows:

Fig. 8



- Gain access to the burner and unscrew nozzle 1 to be replaced (Fig. 8) using the correct screwdriver;
- Replace it with a nozzle that corresponds to the type of gas to be used;
- After replacing the nozzles, gas pressure must be checked.

WARNING! Every time the appliance is adapted to a new type of gas, make sure:
- an indelible sticker is placed over the data plate with the new installation data;
- the gas circuit is tested for leaks.

CHECKING HEAT RATING

During initial installation and whenever maintenance is carried out or the appliance is adapted to another type of gas, it is necessary to measure the nominal heat rating. This can be done using a method that measures volume, with the aid of a container that measures litres, or a stop watch.

The appliance functions correctly when pressures keep within the following values:

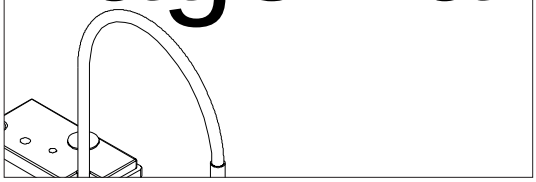
GAS TYPES	PRESSURE in mbar		
	NOM.	MIN	MAX
NATURAL GAS G20	20	18	25
L.P.G. G30/31	28-30/37	25/25	35/45

if the pressure falls outside these values, it will not be possible to achieve optimum functioning of the appliance and for it to be installed permanently. Should this happen, contact your gas provider.
After checking the connection pressure and the diameter of the burner injectors, measure the hourly gas capacity and compare your readings with the figures given on the data plate (Fig. 6). A tolerance of +-5% is allowed for.

CHECKING GAS PRESSURE

Check that the nozzles fitted are the correct ones for the type and pressure of gas supplied. If these need to be replaced, see following paragraph. Once the appliance is connected, with the appliance switched on, check the gas pressure on both valves located on the left-hand side of the oven, which regulate the steam generator and cooking chamber respectively.

Fig. 9



The gas pressure is regulated as follows:

- Check that the nozzles are the right ones;
- Remove screw “P” (Fig. 9) on the pressure outlet of the valve;
- Apply the pressure gauge to the pressure outlet;
- Switch on the oven and light the burners;
- Regulate the gas pressure to the settings given in the chart by turning the 8mm screw. Remember that by turning the screw clockwise the pressure is increased and by turning it anti-clockwise the pressure is reduced; for the G20 version, the output pressure of the valve must be 10 mbar; for liquid petroleum gas (LPG) (G30-G31) turn the screw to minimun;
- When the pressure is at the correct level, switch off the oven, remove the pressure gauge and replace the fixing screw. Check that there are no leaks using the special liquid for that purpose.

CHART SHOWING NOZZLES TO BE USED FOR EACH TYPE OF GAS Use only original nozzles which must not be tampered with in any way!

OVEN	G30-30mbar	G31-37mbar	G20-20mbar
6 GN1/1 STEAM	180K 180R	180K 180R	310L 310L
10 GN1/1 STEAM	245K 180R	245K 180R	420L 310L
10 GN2/1 STEAM	200K 180K	200K 180K	350L 310L
20 GN1/1 STEAM	200K 180K	200K 180K	350L 310L

1.8 CONNECTION TO SUPPLEMENTARY SYSTEMS

HACCP

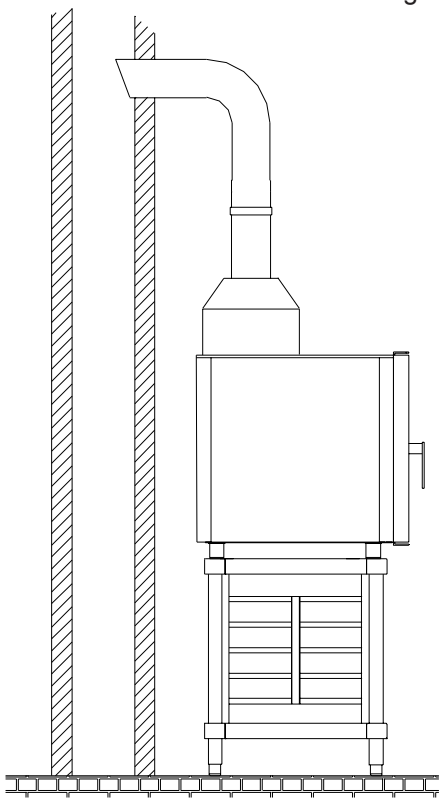
The appliance is fitted with an output socket for connection to a printer for installations featuring the HACCP system. In this way, the cooking cycle times and temperatures can be printed.
The appliance is not fitted with a clock.

1.9 VENTING FUMES TO THE OUTSIDE

The appliances must be operated in rooms suitable for venting combustion fumes to the outside, in compliance with standards for their installation.

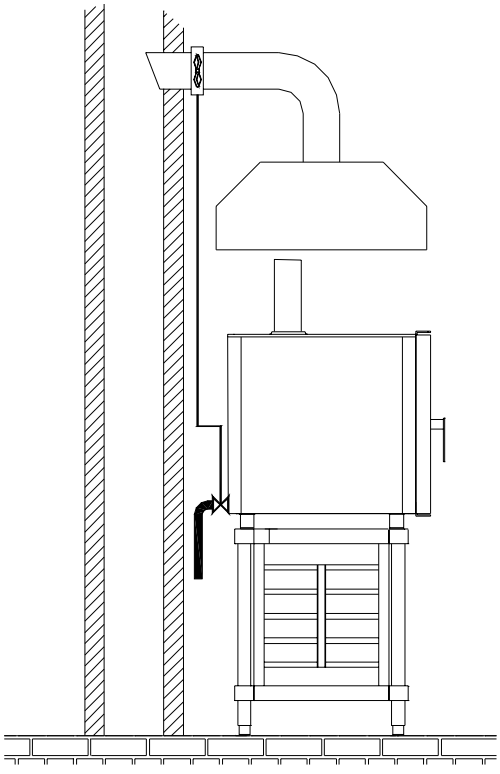
The following types of connections exist:

Fig. 10



- a natural conduit such as a naturally-drawing flue which is efficient enough to vent the combustion fumes directly to the outside (Fig. 10)
  An extension venting to the outside or into a flue using an appropriate conduit resistant to a temperature of 300°C.
  This system must guarantee that the venting of fumes to the outside is not hindered by obstructions and/or excessive length of the venting pipe (maximum length 3m).
  WARNING: before positioning the fume venting pipe, remove the cylindrical connection from the oven chimney pipe!

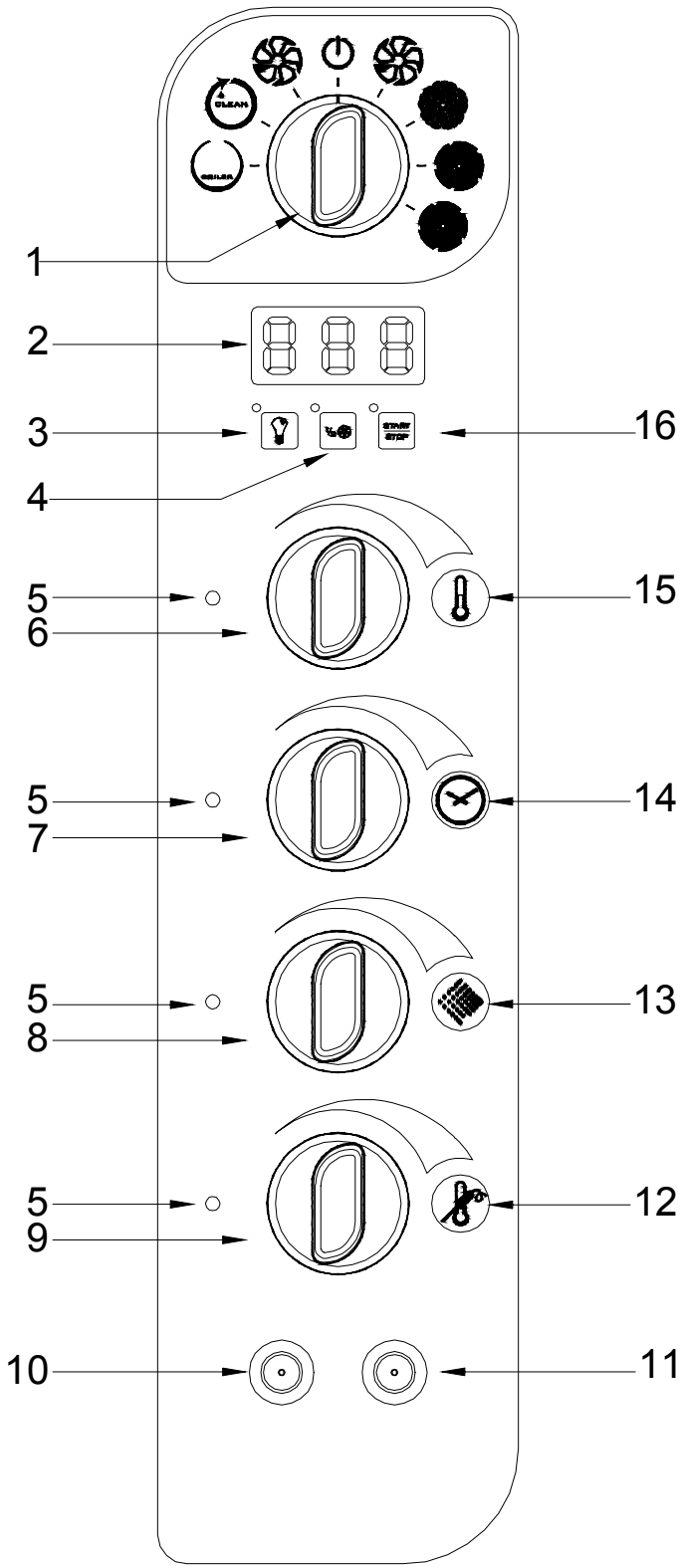
Fig. 11



- a system of forced venting such as a hood fitted with a mechanical air extraction system. In this case the supply of gas to the appliance must be controlled directly by this system and must be interrupted whenever the capacity falls below prescribed levels.
  When the appliance is installed under the hood, checks must be made that the following indications are respected:
  The volume of extracted air must be greater than the volume of burnt gas generated (see standards in force);
  The material the hood filter is made from must be checked since the temperature of burnt gasses coming from the venting pipe can reach 300°C;
  The end part of the appliance's venting conduit must be positioned inside the projection of the perimeter base of the hood;
  It must only be possible to restore gas supply to the appliance manually (Fig. 11).

2. OPERATING INSTRUCTIONS

This appliance must be used exclusively for the purposes for which it is specifically designed. Any other utilization is considered improper.
Always supervise the appliance when in operation.



KEY:

1. Programme selector
2. Display
3. Light
4. Speed changer
5. Indicator that lights up
6. Oven temperature knob
7. Timer knob
8. Humidifier knob
9. Spit temperature knob
10. Button for resetting generator valve
11. Button for resetting oven chamber valve
12. Key for reading / regulating spit temperature
13. Key for reading / regulating humidifier
14. Key for reading / regulating time
15. Key for reading / regulating oven chamber temperature
16. START / STOP cycles

Fig. 12

2.1 SWITCHING ON FOR THE FIRST TIME

Before switching the appliance on for the first time, all the packaging material must be removed and any pieces dismantled to carry out installation must be replaced.
To switch on the appliance, switch off the main switch and turn on the taps supplying water and gas to the appliance.

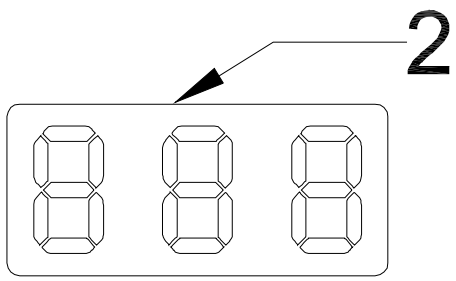


Fig. 13

DISPLAY

The oven features a single control display panel (2, Fig. 13) which lights when the programme selector is rotated.
When the oven is switched on, the display shows the temperature inside the oven compartment.
During cooking, the display indicates the temperature inside the oven. However, depending on the knob used, it also displays the time to elapse, the programmed level of humidity or the temperature of the food probe.
During selection of the oven settings, the display shows the value of the parameter being entered.
During the cooking cycle, the lower right-hand LED flashes: if the door is opened during the cycle, this LED remains lit.

2.2 TYPES OF COOKING

BEFORE COOKING, IT IS ADVISABLE TO PRE-HEAT THE OVEN TO A TEMPERATURE OF APPROXIMATELY +30°C/+40°C HIGHER THAN THE DESIRED COOKING TEMPERATURE.

The triple-function oven features four different types of cooking method:
- CONVECTION COOKING
- STATIC STEAM COOKING
- MIXED COOKING
- VENTILATED STEAM COOKING

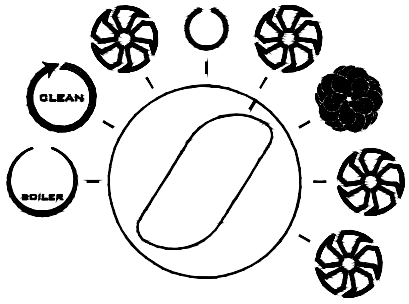


Fig. 14

CONVECTION COOKING

Turn the cooking cycle selector knob to the position shown in Fig. 14.
The display will show the temperature measured inside the oven when it is switched on.
Enter the parameters for the cooking cycle, following the instructions shown in paragraph 2.3.

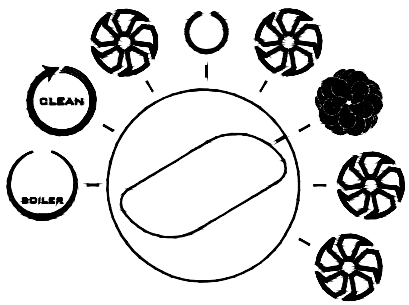


Fig. 15

STATIC STEAM COOKING

Turn the cooking cycle selector knob to the position shown in Fig. 15.
The display will show the temperature measured inside the oven when it is switched on.
Enter the parameters for the cooking cycle, following the instructions shown in paragraph 2.3.

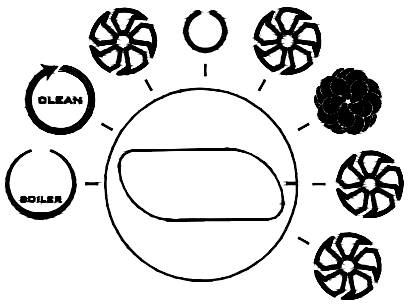


Fig. 16

MIXED COOKING

Turn the cooking cycle selector knob to the position shown in Fig. 16.
The display will show the temperature measured inside the oven when it is switched on.
Enter the parameters for the cooking cycle, following the instructions shown in paragraph 2.3.

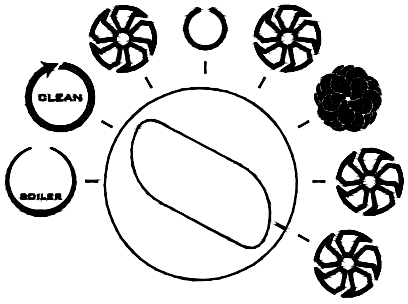


Fig. 17

VENTILATED STEAM COOKING

Turn the cooking cycle selector knob to the position shown in Fig. 17.
The display will show the temperature measured inside the oven when it is switched on.
Enter the parameters for the cooking cycle, following the instructions shown in paragraph 2.3.

2.3 SETTING THE COOKING CYCLE

NOTES ON COOKING CYCLE SELECTION

- when the oven is switched on, all functions (temperature, time, humidifier, probe) are set to a default value.
- when the method of cooking is changed, the settings return to default, except for the temperature which (unless the oven is switched off) maintains the last setting selected and the time, which will display the time that was initially selected.
- during the course of a cooking cycle, it is not possible to switch from timer-controlled cooking to the food probe function and vice-versa.
- if any of the knobs is turned during cooking, the display shows the corresponding value, but the actual parameter is not modified.
- it is not necessary to set the parameters in any particular sequence.

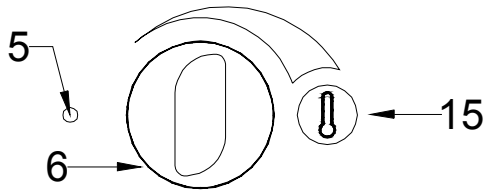


Fig. 18

TEMPERATURE

The temperature shown when the oven is switched on (default value) varies according to the selected cooking cycle as follows:

CONVECTION OR MIXED COOKING:
50°C DEFAULT can be set manually to between 50°C and 270°C.
STATIC STEAM COOKING:
105°C DEFAULT cannot be set manually
VENTILATED STEAM:
50°C DEFAULT can be set manually from 50°C

If no temperature setting is entered, the DEFAULT value will be used.

SELECTION:
In order to select the desired temperature for the oven, turn the knob (6, Fig. 18) clockwise until the desired temperature is shown on the display.
MODIFICATION:
To modify the temperature during the cooking cycle, press the button (15, Fig. 18), turn the knob (6, Fig. 18) until the new temperature is displayed. This setting will be stored in memory 5 seconds after the knob has been released. The system passes to the next setting automatically or when the button (15, Fig. 18) is pressed.
The LED (5, Fig. 18) flashes during selection or modification, and switches off during the actual cooking cycle.

COOKING METHODS

Two cooking methods can be selected: timer-controlled cooking or cooking using the food probe. To select the preferred method, turn the time knob or the food probe knob.
When the oven is switched on, the timer-controlled cooking method is selected by default.

TIMER-CONTROLLED COOKING

When the oven is switched on, the cooking time displayed (default value) is infinite (indicated by three hyphens on the display).

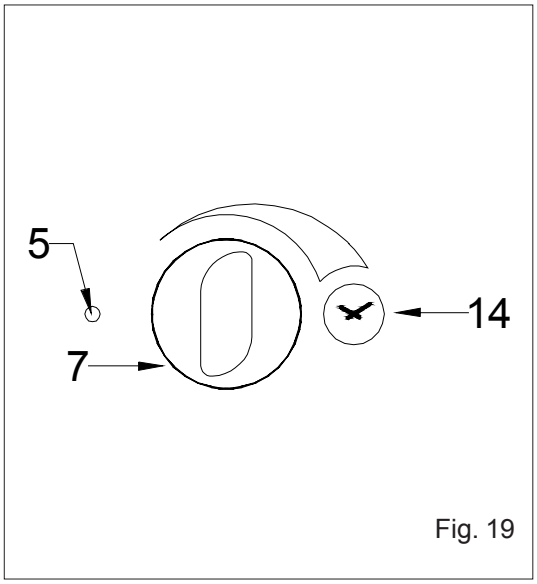


Fig. 19

COOKING WITHOUT TIMER CONTROL
If no time is selected, the cooking cycle will continue until the oven is switched off manually. The LED will remain unlit.
TIMER-CONTROLLED COOKING
SELECTION:
Select the desired cooking time (from 1 to 120 minutes) by turning the knob (7, Fig. 19) clockwise. The value being entered is shown on the display.
MODIFICATION:
To modify the cooking time during the cooking cycle, press the button (14, Fig. 19) to display the time to elapse, which can be incremented or decremented by turning the knob (7, Fig. 19). The modified cooking time is stored in memory 5 seconds after the knob is released. The system passes to the next setting automatically or when the button (14, Fig. 19) is pressed.
The led (Ref. 5) will flash while settings are being selected or modified. It will remain on during and after the cooking time has finished.

COOKING WITH THE FOOD PROBE

The food probe makes it possible to monitor the internal temperature of the food being cooked.
When the oven is switched on, this temperature is set to 20°C (default value).
Cooking with the food probe automatically excludes the timed-cooking function.

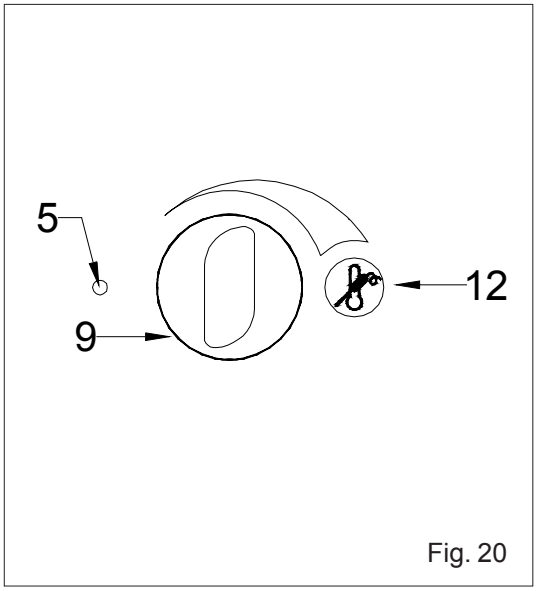


Fig. 20

SELECTION:
Insert the food probe (which is housed in the lateral section of the control panel) correctly into the food to be cooked.
The temperature of the food probe must be at least 5°C lower than the temperature selected for the oven.
Select the temperature you want the product to reach in the middle (20°C-120°C) by pressing the button (Ref. 12) and turning the knob (Ref. 9) clockwise.
MODIFICATION:
To modify the temperature during the cooking cycle, press the button (12, Fig. 20) to display the temperature measured by the probe, and turn the knob (9, Fig. 20). The modified temperature is stored in memory 5 seconds after the knob is released. The system passes to the next setting automatically or when the button (12, Fig. 20) is pressed.
If the food probe function is selected, the LED (5, Fig. 20) will remain lit except during selection or modification, when this LED flashes.

STARTING AND STOPPING THE COOKING CYCLE

N.B. If the humidifier function is desired, this function must be selected BEFORE starting the cooking cycle (see following paragraph).

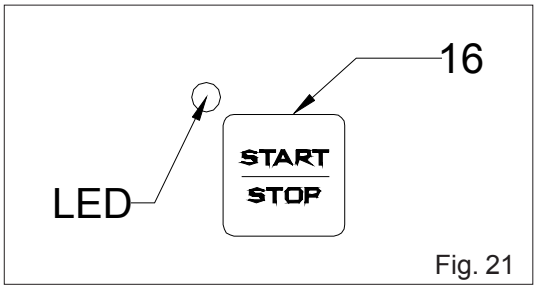


Fig. 21

After entering all the parameters correctly, press START (16, Fig. 21) to start the cooking cycle. The LED will light when the cycle is in operation. The cycle may be interrupted at any time by pressing STOP (16, Fig. 21).
TIMER-CONTROLLED CYCLE:
The cooking cycle will terminate automatically when the selected cooking time has elapsed. At the end of the cooking cycle, the oven will emit a beeping sound for 30 seconds, which can be stopped by turning any knob or opening the door.

COOKING CYCLE WITH FOOD PROBE:
The cooking cycle will be terminated automatically when the food probe reaches the selected temperature. The oven will emit a beeping sound for 30 seconds, which can be stopped by turning any knob or opening the door.
COOKING CYCLE WITHOUT TIMER CONTROL
To interrupt the cooking cycle manually, press STOP (16, Fig. 21). The LED switches off. After interruption of the cycle, new settings may be entered for a subsequent cooking cycle.

- N.B. If the door is opened, the cooking cycle is interrupted and the time count is suspended. When the door is re-closed, the cycle will resume. Aperture of the door sets the oven to PAUSE mode, during which the settings are maintained and can be modified.

2.4 SUPPLEMENTARY FUNCTIONS

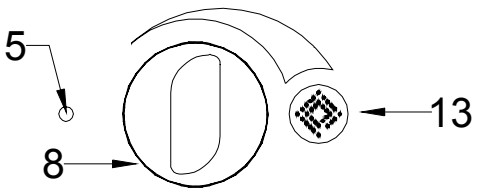


Fig. 22

USING THE HUMIDIFIER

The humidifier function can be selected for the convection cooking cycle only. If other cooking cycles are selected, the humidifier function is automatically disabled.
The humidifier function makes it possible to increase the level of humidity inside the oven.
The level of humidity is increased by introducing nebulized water into the oven. The user can select from 11 settings in multiples of 6 seconds (0 seconds, 6 seconds, 12 seconds, 18 seconds and so on up to 60 seconds).

SELECTION:
Turn the knob (8, Fig. 22) clockwise and check that display shows the desired level of humidity.
MODIFICATION:
To modify the humidity setting while the cooking cycle is in operation, press the button (13, Fig. 22) and turn the knob (8, Fig. 22) until the desired setting is displayed. The modified setting is stored in memory 5 seconds after the knob is released. The system passes to the next setting automatically or when the button (13, Fig. 22) is pressed. The LED (5, Fig. 22) flashes during selection or modification, and remains lit only when the humidifier is injecting nebulized water into the oven.

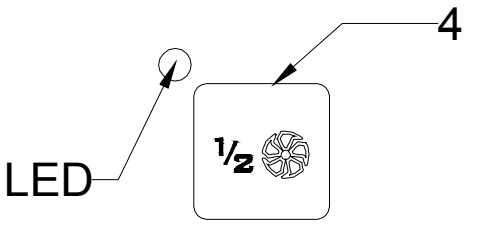


Fig. 23

SELECT FAN SPEED

The fan speed function enables the user to select the speed of rotation of the fan.
The default speed is FAST. Press the button (4, Fig. 23) to set the fan speed to SLOW. Press the button again to return to FAST etc. If this function is selected, the LED remains lit.

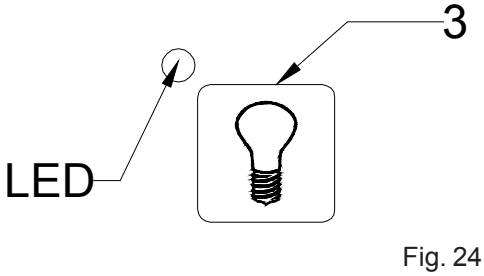


Fig. 24

OVEN LIGHTS

If the door is closed, the oven lights can be switched on in all phases and operating modes by pressing the corresponding button (3, Fig. 24). The oven lights will switch off automatically after 45 seconds. To switch off the lights before the 45-second period has elapsed, press the button again.
When the door is opened, the lights switch off. However, if the door is re-closed before the 45-second switch-off period has elapsed, the lights will switch on again for the remaining period.
The LED remains lit for the 45 seconds during which the lights are switched on.

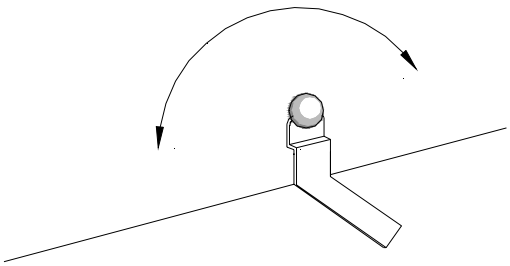


Fig. 25

STEAM DISCHARGE COMMAND

The steam discharge function expels the steam produced during cooking from the oven.
Turn the lever (Fig. 25) to open the steam discharge valve.
Even if the discharge valve is completely closed, there is no risk of excessive pressure in the oven, since the discharge outlet acts as a safety valve.

2.5 SWITCHING OFF THE OVEN

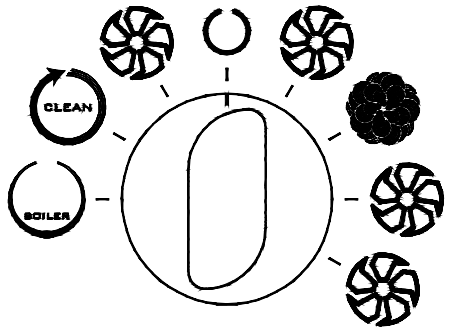


Fig. 26

Once a cooking cycle has ended, turn the cooking cycle selector back to the position indicated in figure 26.
Turn off the taps supplying gas and water to the appliance.
Switch on the omnipolar switch on the wall.
If the steam system or mixed system of cooking has been used, the oven will automatically drain off the residual water remaining in the steam generator through the drainage pipe.

NOTE: switching off the oven (also in the case of a power cut) causes the cycle setting to be lost, therefore, when it is switched on again, the settings must be re-entered.

2.6 COOLING CYCLE

COOLING

The “COOLING” cycle enables the user to rapidly reduce the temperature inside the oven.
This is an important cycle when the user desires to perform a steam cooking cycle immediately after a convection or mixed cycle in which the oven temperature is in excess of 105°C (maximum temperature for a steam cooking cycle).

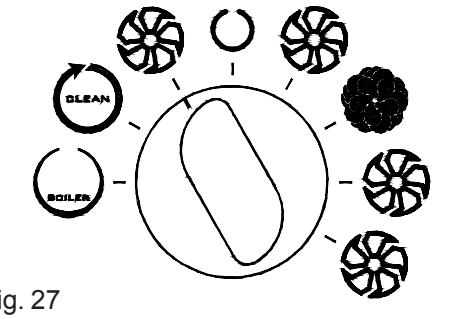


Fig. 27

SELECTION OF THE COOLING CYCLE:

- Turn the knob to the position shown in Fig. 27.
- The cycle starts automatically.
- The cycle ends when the temperature in the oven reaches 50°C (value shown on the display).

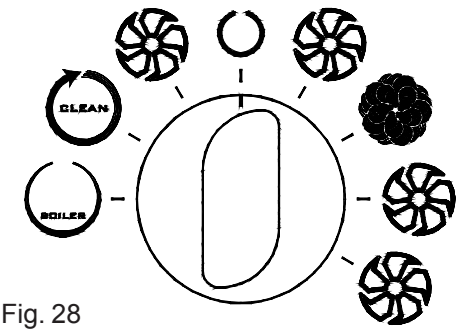


Fig. 28

If the door is opened during the cooling cycle, introduction of water into the oven is interrupted but the cycle continues, since the fan continues to function.
The LED on the display continues to flash for the entire duration of the cooling cycle.
The cycle ends when the temperature inside the oven falls to 50°C (this value is shown on the display). At the end of the cycle, the buzzer will sound for 30 seconds. The buzzer may be interrupted by turning any of the knobs.
The cooling cycle may be interrupted at any time by turning the programme selector knob to the position shown in Fig. 28.

2.7 CLEANING CYCLES

CLEAN

The “CLEAN” function performs a semi-automatic cycle for cleaning of the oven. The cleaning cycle should be performed at the end of each working day.

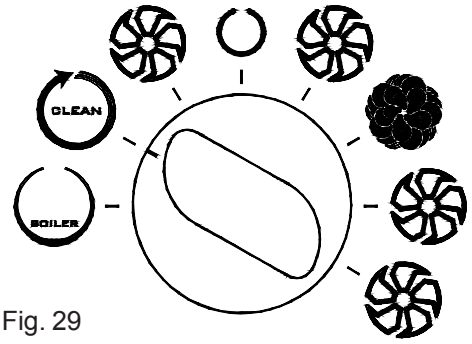


Fig. 29

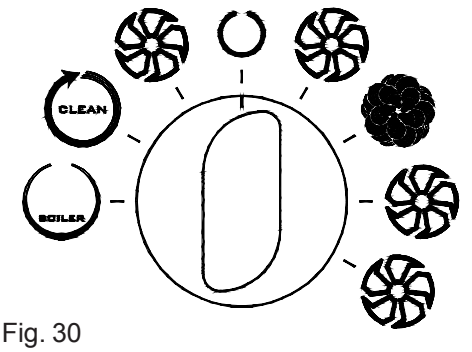


Fig. 30

STARTING THE CLEANING CYCLE

- Remove the grille support.
- Close the oven door.
- Turn the knob to the “CLEAN” symbol: the display window will show “Cln”.
- The oven will operate in static steam mode for 12 minutes. When this time has elapsed, the buzzer will sound for 5 seconds.
- Open the door and allow the steam to escape for a few seconds, then spray the interior walls of the oven cavity with a suitable cleaning product. IMPORTANT: Do not use cleaning products containing chlorine.
- Close the oven door. The system will remain in standby for 15 minutes to allow the cleaning product to act.
- The oven will then resume operation in static steam mode for 15 minutes. When this time has elapsed, the buzzer will sound for 5 seconds.
- At this point, the oven cleaning procedure is completed. Open the oven door and rinse the cavity using the water spray nozzle.

If the cleaning cycle is interrupted by the user, the buzzer will sound for 20 seconds, during which the cycle can be resumed by turning the knob back to “CLEAN”. Otherwise, after the twenty-second warning, the cycle will be terminated. To drain the water from the boiler, turn the knob to “OFF” (fig. 30).
After a few minutes, the steam generator will be drained automatically.

BOILER

The “BOILER” function cleans the steam generator and drains off all the water.

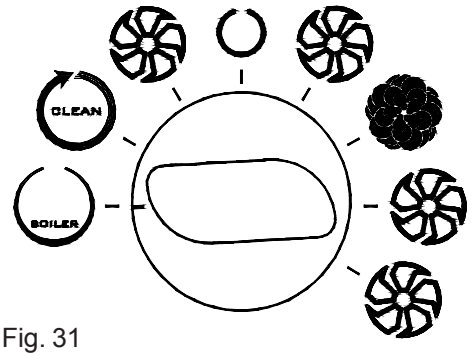


Fig. 31

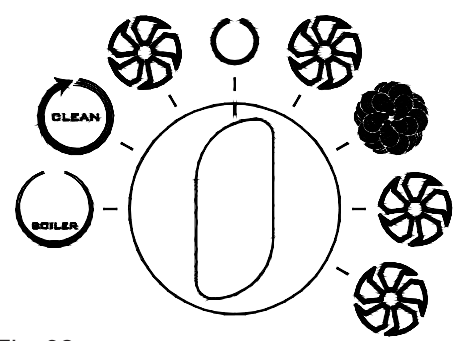


Fig. 32

STARTING THE BOILER FUNCTION

- Turn the knob to the position shown in Fig. 31.
- The display shows “Cln”.
- - FOR OVENS 6GN 1/1 AND 10GN 1/1: Introduce about 4 litres of vinegar into the breather pipe (see Fig. 34).
  FOR OVENS 10GN 2/1 AND 20GN 1/1: Pour approximately 8 litres of vinegar through a funnel and into both chamber steam outlet tubes, wich are located on the baffle.
- The cycle starts automatically.
- The cycle terminates after approximately 3 hours 15 minutes, and the buzzer sounds for 5 seconds.

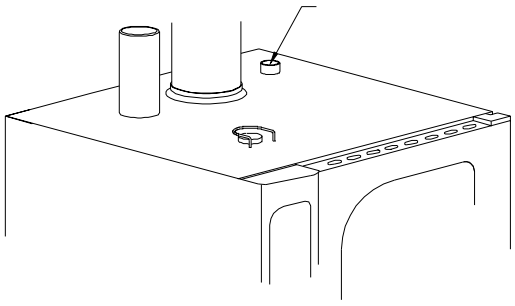
If the knob is turned to a different position, the cleaning cycle is interrupted and the buzzer sounds continuously for 20 seconds. To disactivate the buzzer, turn the knob to BOILER. The cycle will resume from the point at which it was interrupted.
To interrupt the cycle before completion, turn the knob to the position shown in Fig. 32 and wait for a few seconds. The oven will automatically discharge the contents of the steam generator.

2.8 CLEANING

At the end of the working day, the appliance must be cleaned in order to ensure perfect hygiene and to prevent possible malfunctions.
Never clean the appliance using direct or high-pressure water jets. Never use steel wool pads, brushes or normal steel scrapers. If necessary, use stainless steel wire wool, brushing in the direction of the satin finish.
If the interior of the oven is cleaned by hand, select a cooling cycle in order to reduce the temperature rapidly and wait until the display shows a temperature below +50°C.
Lift the grille support slightly to remove.
Remove any loose residue by hand. Place the filter and all removable parts in a dishwasher.
When cleaning the inside of the oven, use warm soapy water and then rinse thoroughly to remove all traces of detergent.
Use a soft cloth and a mild detergent to clean the exterior of the appliance.

3. MAINTENANCE

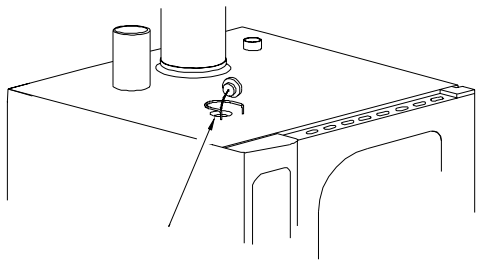
Fig. 33



STEAM DISCHARGE

This function expels the steam produced during cooking from the inside of the oven.
Check that the steam discharge outlet is always clean and unobstructed.

Fig. 34



BREATHER OUTLET

The breather outlet is positioned on the top of the oven, and allows steam to vent from the oven in order to prevent excessive pressure build-up.
Remove the cap and check that the surface of the outlet is clean. If not, clean using a cloth and replace the cap, ensuring that it is correctly positioned.

CLEANING THE GLASS PANEL

In order to clean both sides of the glass panel fitted to the door, remove the screws which hold it in position, remove the glass panel and clean using a suitable detergent.
Replace the glass panel and re-tighten the screws.

3.1 SAFETY AND CONTROL DEVICES

SOLENOID VALVE

The function of the solenoid valves is to introduce water in the correct quantities and at the appropriate times.

DOOR MICROSWITCH

The function of the door microswitch is to interrupt the cooking cycle if the door is opened.
When the door is re-closed, the cooking cycle resumes normally.
Do not action this device manually when the door is open.

MOTOR OVERLOAD CUT-OUT

The fan motor features a thermal overload cut-out which interrupts its operation in the event of overheating. The cut-out resets automatically as soon as the temperature of the motor returns to the normal operating level.

SAFETY THERMOSTATS

OVEN CHAMBER SAFETY THERMOSTAT
If the temperature in the oven chamber reaches 350°C, the safety thermostat cuts off the gas supply to the burners.
This safety device can only be reset by a service centre technician as further checks must be carried out.
STEAM GENERATOR SAFETY THERMOSTAT
This interrupts the supply of gas to the burners whenever the temperature exceeds danger level and in the event that the steam generator does not take in water.
This safety device can only be reset by a service centre technician as further checks must be carried out.

FLAME CONTROL

Controlling the flame by means of the special electrode guarantees normal functioning of the burners.
Should the flame be extinguished accidentally or the burners not work properly, the system automatically blocks the gas supply and the corresponding light on the control panel lights up (Fig. 12 Ref. 11 for the oven chamber, Ref. 10 Fig. 12 for the steam generator).
Wait at least 10 seconds between attempts to reset.

4. TROUBLESHOOTING

In the event of an abnormal occurrence, it is **extremely important** to switch off the appliance at the omnipolar switch and turn off the taps supplying water and gas to the appliance.

THE OVEN DOES NOT WORK

Check that the omnipolar switch is switched off.
Check that the tap supplying gas to the appliance is turned on.
Make sure the oven door is closed properly.
Check that the data settings are correct.
Check that the valve control buttons are switched off (Fig.12 Ref. 10-11).
If after these operations the oven still does not work, contact the service centre.

THE OVEN DOES NOT GENERATE STEAM

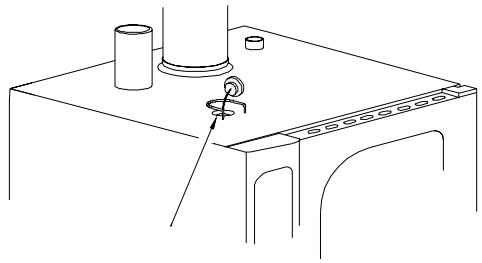
Check that the water tap installed upstream of the appliance is open.
Wait until the water in the steam generator is heated to the operating temperature.
If steam is still not generated, contact your nearest service centre.

THE FAN STOPS DURING OPERATION

Switch off the oven and wait until the motor overload cut-out resets automatically.
Check that the cooling vents are not obstructed.
If the malfunction persists, contact your nearest service centre.

STEAM IS EXPELLED FROM THE BREATHER OUTLET

Fig. 35



If steam is expelled via the breather outlet, proceed as follows:

- Turn the selector to position "⏻" in order to switch off the oven.
- Open the door slowly and take care to avoid scalding by the steam.
- Remove the cap (with care, because it will be hot) and check that its surface is clean. If not, clean using a cloth.
- Replace the cap in the correct position.
- Check that the drain outlet located in the centre of the bottom panel of the oven is not obstructed by food residue. If necessary rinse with plenty of tapwater and again check that the outlet drains freely.

THE OVEN LAMP DOES NOT LIGHT

Proceed as follows to replace the bulb of the oven lamp:

- Remove the screws which secure the inner glass panel to the door.
- Remove the glass protective panels from the lamp.
- Replace the bulb.

VALVE CONTROL BUTTON LIGHTS UP

Check that the tap supplying gas to the appliance is turned on
Reset the control by pressing the button that is lit up (Fig. 12 Ref. 10-11).
Wait at least 10 seconds between attempts to reset.
If the oven continues not to work because the burners fail to ignite, contact the service centre.

ALARM CONDITIONS

In the event of a malfunction of the electronic board, the alarm codes are shown on the display (2, Fig. 12). At the same time, the buzzer sounds. To interrupt the buzzer, turn any of the knobs.
After eliminating the cause of the alarm condition, reset the alarm by pressing START.
The electronic board displays the following errors as follows:

- So1: Cause of error: Oven sensor.
  Solution: Contact your nearest authorized service centre.
- So2: Cause of error: Food probe (this alarm is displayed only if the food probe function has been selected).
  Solution: The cycle is interrupted if the food probe function has been selected. Press STOP (14, Fig. 12).
  A new cycle without the food probe function can be started.
  Contact your nearest authorized service centre.
- Sel: Cause of error: Selection of cooking method.
  Solution: The cooking cycle is interrupted. Contact your nearest authorized service centre.
- Mot: Cause of error: Overheating of the motor. This alarm code is displayed only during the cooking phase, except in the STATIC STEAM COOKING cycle.

4.1 TEST PROCEDURES FOR SERVICE ENGINEERS ONLY

DISCONNECT THE APPLIANCE FROM THE POWER SUPPLY BEFORE CARRYING OUT ANY ADJUSTMENTS OR REPAIRS

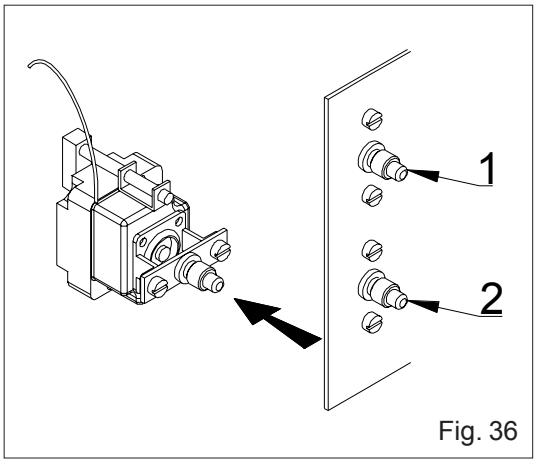


Fig. 36

RESETTING THE SAFETY THERMOSTAT

Remove the control panel, sliding out along the guides.
The thermostats are located at the far end of the cavity which is revealed when the control panel has been removed:
- Thermostat "1" controls the temperature of the steam generator.
- Thermostat "2" controls the temperature of the oven compartment.

To reset the thermostat(s), press the red button until the contacts close (a "click" will be audible).
If the safety thermostat intervenes persistently, this indicates that the appliance is not functioning correctly.

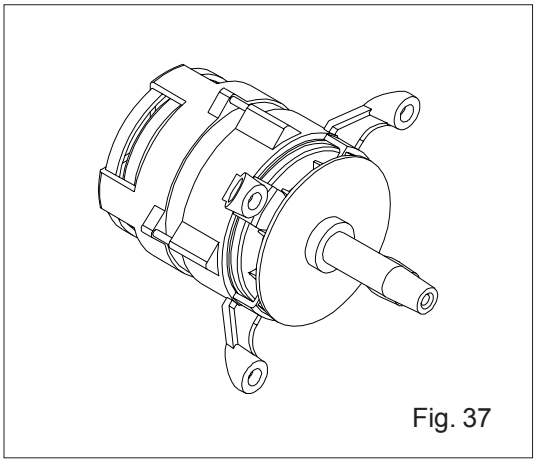


Fig. 37

MOTOR OVERLOAD CUT-OUT

The motor overload cut-out resets automatically. If this cut-out should intervene, check the ventilation grilles and the cooling devices, and check that there is no friction between moving parts.

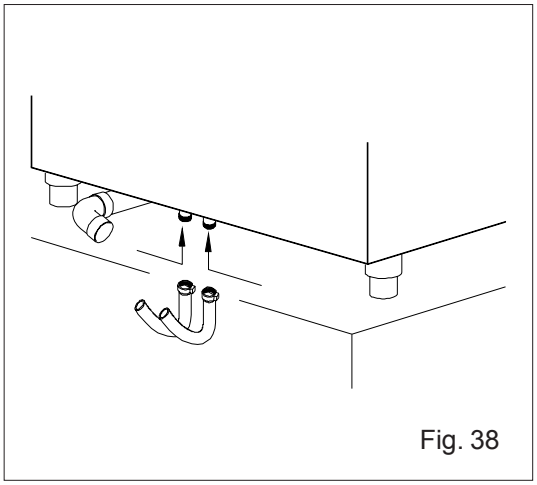


Fig. 38

WATER FILTERS

If the oven does not receive water, check the intake filters on the solenoid valves, which are located at the rear of the oven. To do so, proceed as follows:
- Close the water tap located upstream of the appliance.
- Detach the intake hoses from both intake couplings.
- Use pliers to remove the filters located inside the solenoid valves.
- Clean the filters to remove any residue and replace them correctly in position.
- Re-attach the intake hoses.

N.B. If the connection to the hydraulic circuit features a manifold coupling, the coupling must be removed for access to the solenoid valves.

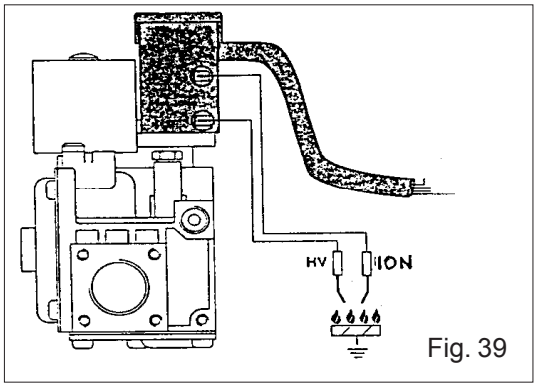


Fig. 39

FLAME CONTROL

WARNING:
THE FLAME CONTROL WORKS PROPERLY IF THE MACHINE CONNECTION HAS BEEN CARRIED OUT RESPECTING THE PHASE AND NEUTRAL POSITIONS.

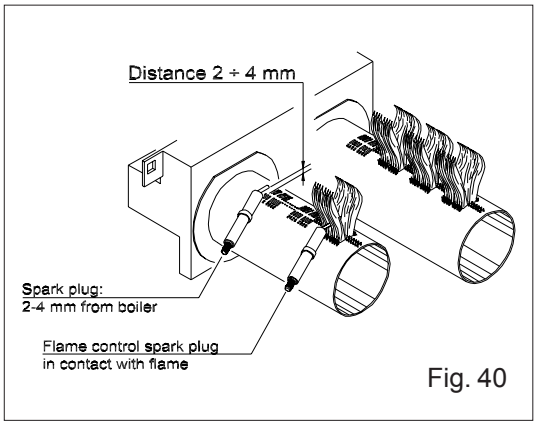


Fig. 40

Regulate the flame control electrode so that while the burners are working it is immersed in the flame otherwise it will not allow the gas valve to supply gas.
Regulate the ignitor at a distance of between 2 and 4mm from the burner on the initial perforated area of the burner and, with the gas turned off, check that it generates sparks.

4.2 SPARE PARTS

Spare parts must be installed only by a service engineer from an authorized service centre.
To ascertain the part numbers of the necessary spare parts, contact your nearest service centre, which will identify the parts and forward a written order to the manufacturer quoting the model, serial number, power supply voltage and frequency as well as the code and description of the required spare part.

THE MANUFACTURER ACCEPTS NO RESPONSIBILITY FOR HARM CAUSED BY INCORRECT INTERVENTIONS, TAMPERING WITH THE APPLIANCE, MISUSE, POOR MAINTENANCE, NON-COMPLIANCE WITH CURRENT REGULATIONS AND INEXPERT USE.

THE MANUFACTURER RESERVES THE RIGHT TO WITHOUT NOTICE MODIFY THE FEATURES OF THE APPLIANCES DESCRIBED IN THIS MANUAL.