

*INSTRUCTION MANUAL ON INSTALLATION,  
USE AND MAINTENANCE OF GOURMET  
ELECTRIC OVENS WITH MECHANICAL  
PANEL*



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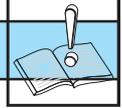
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# 1.

# INSTALLATION

## 1.1 IMPORTANT NOTICES



Read this manual carefully because it provides important information on safe installation, use and maintenance of the appliance. Keep this manual carefully, so that it can be consulted by different users.

- The appliance must be installed in accordance with the manufacturer's instructions by professionally qualified personnel.
- The appliance must be used only by personnel who have been trained in its use.
- If the appliance is broken or faulty, disconnect it. If it needs to be repaired, use only an after-sales centre that has been approved by the manufacturer and ensure that manufacturer approved spare parts are used.
- Failure to comply with these regulations may jeopardise appliance safety.

The appliance conforms to the following directives:

CEE 89/336: RADIO FREQUENCIES AND ELECTROMAGNETIC DISTURBANCES (E.M.C.)  
CEE 73/23 – 93/68: LOW VOLTAGE

## 1.2 POSITIONING

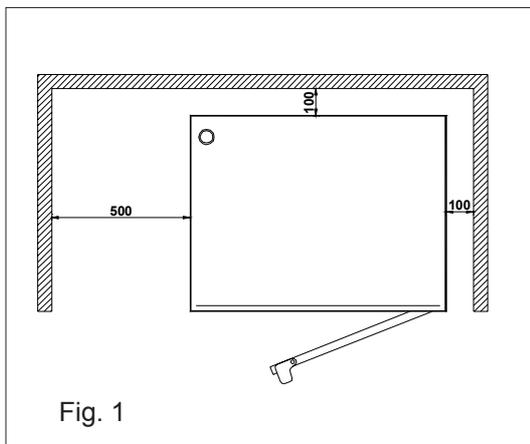
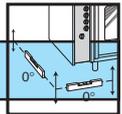


Fig. 1

Remove the appliance from its packing, check that it is undamaged and place it in position for use. Do not position it against walls, panelling, partitions, kitchen furniture or flammable wall coverings. Maintain a distance of **at least 10mm** from walls or other equipment on all sides, Leave at least 500 mm of space between the left-hand side and the wall (Fig. 1). Place the appliance in a well ventilated place.

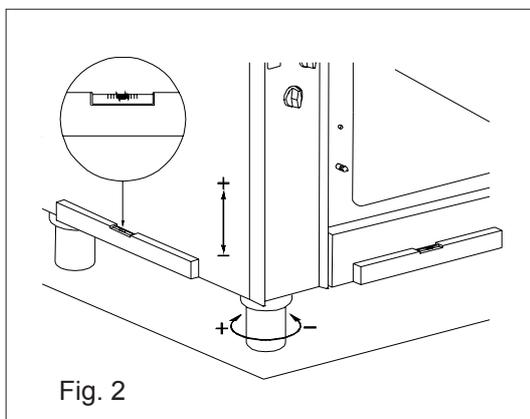


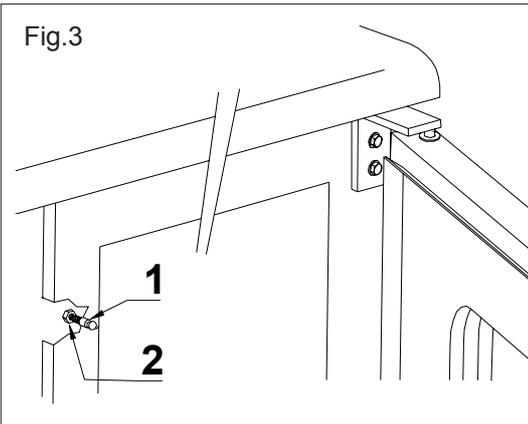
Fig. 2

Level it by adjusting the feet in the manner shown in Fig. 2.

Slowly remove the protective film from the outside panels, making sure that there are no traces of adhesive. Check that openings and gaps for taking in or venting heat are not obstructed.

### 1.3 ADJUSTING THE DOOR

Fig.3



Check that the door closes properly on the oven chamber and forms a perfect seal.

If necessary, adjust the closing pin (1) by first loosening the internal counternut (2) behind the control panel.

### 1.4 CONNECTING TO WATER SUPPLY



Max. water pressure: (250K/Pa) 2.5bar. Connect the water pipe to the cold water supply using the special mechanical filter supplied and a stopcock.

Before connecting to the filter, run through a little water to wash out any ferrous deposits from the pipe. .

### 1.5 CONNECTING THE DISCHARGE PIPE

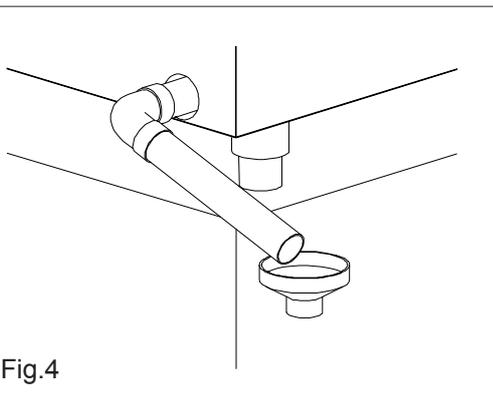
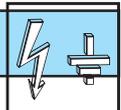


Fig.4

To connect the drain pipe, fit the funnel supplied at the appliance's outlet to ensure that the water will drain easily. The discharge pipe must always be free in order to prevent pressure building up inside the chamber (Fig. 4).

### 1.6 WIRING



Check that there is an efficient earth system that complies with wiring regulations.

To connect the power supply, fit a master switch of adequate capacity in an easily accessible position between the appliance and the main power supply. Its contacts must open by at least 3 mm.

Loosen the screws to remove the left-hand side of the appliance, insert the power cable into the cable clamp hole, connect the cable to the terminal clamp and fix it in position with the cable clamp.

Use a cable that is able to carry the load! For all electrical connections, it is advisable to utilize H07RN-F 3x1.5 standards-approved cables.

The terminal clamp has this identification:

L1 N  $\perp$

for single-phase versions

L1 L2 L3 N  $\perp$

for three-phase versions (**check fan rotation direction, see section 4**).

The operating voltage of the appliance must not deviate by more than 10% from nominal voltage.

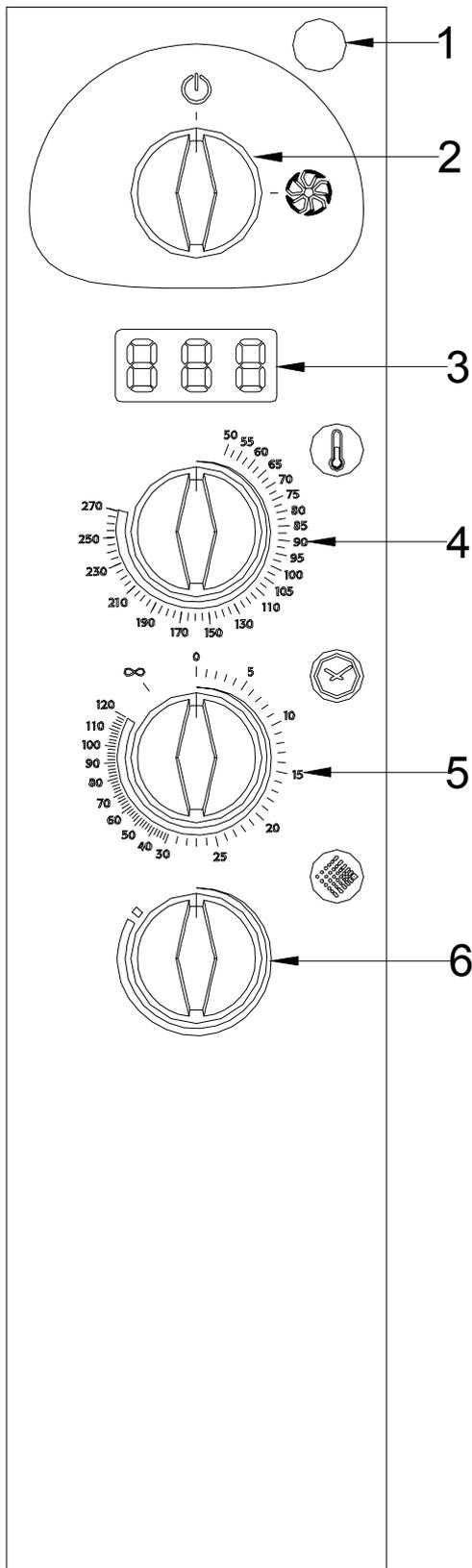
The appliance must be electrically isolated and the efficiency of the isolation system must comply with current regulations. A clamp on the frame marked with the message 'isolation' must be used to connect the appliance to the isolation system.

## 2.

# INSTRUCTIONS ON USE

The appliance must be used only for its designed purpose. Any other use is improper.  
Do not leave the oven unattended whilst it is running.

Fig. 5



### KEY:

- 1- Programme selector
- 2- Display
- 3- Temperature
- 4- Timer
- 5- Humidifier
- 6- Lamp

## 2.1 COMMISSIONING

Before using the appliance for the first time, remove all packing material. Do not use metal pads or other abrasive material.

To start up the appliance, switch on the master switch and open the water stopcock upstream of the appliance.

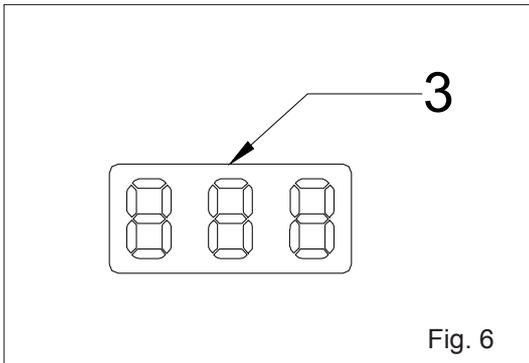


Fig. 6

### DISPLAY

The oven features a single control display panel (3, Fig. 6) which lights when the programme selector is rotated.

The display shows the temperature inside the oven compartment.

## 2.2 SETTING

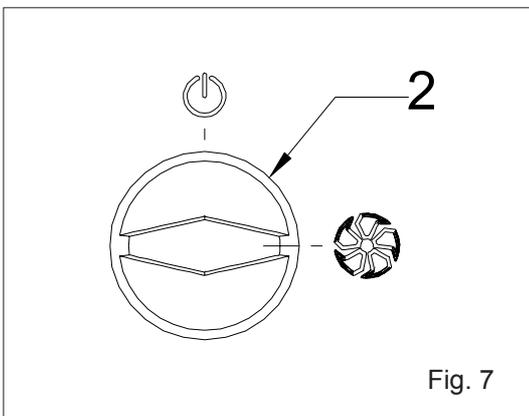


Fig. 7

### SWITCHING ON

To start the cooking cycle, turn selector (2) to position 1, as shown in Fig.7.

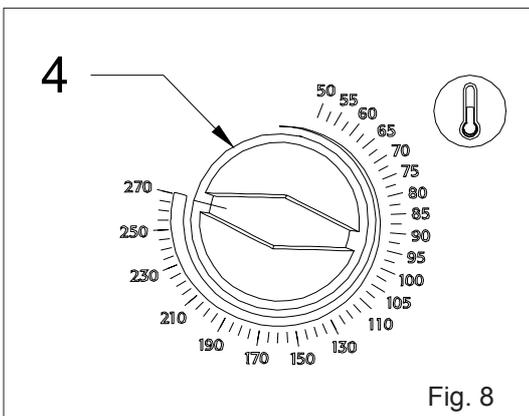


Fig. 8

### TEMPERATURE

Turn the knob (4) clockwise in order to select the desired cooking temperature (up to a maximum of 270°C).

While the oven is in operation, the display will show the temperature inside the oven.

The temperature setting may be modified at any time during the cooking cycle simply by turning the knob to the desired temperature.

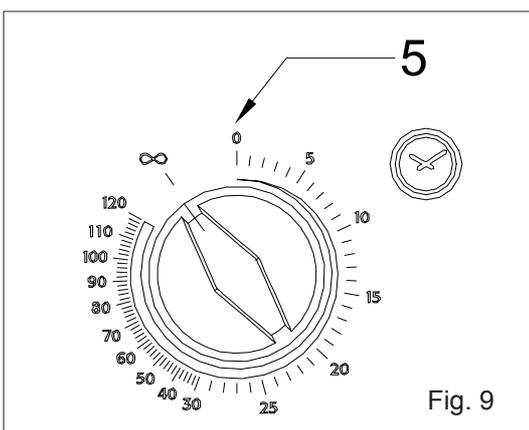


Fig. 9

### TIME

All cooking cycles can be performed with or without timer control of the duration of the cooking cycle.

Turn the timer knob (5) to the desired cooking time (from 1 to 120 minutes).

When the selected cooking time has elapsed, the oven switches off automatically and the buzzer sounds.

To set the oven to manual cooking (i.e. without timer control), turn the knob (5) to the position shown in the figure opposite.

## 2.3 SUPPLEMENTARY FUNCTIONS

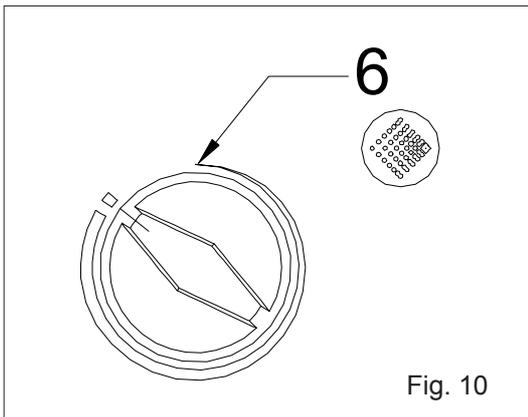


Fig. 10

### 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 level of humidity inside the oven is increased by turning the humidifier knob (6), which introduces nebulized water into the oven. If the humidifier knob is turned to the position shown in the figure opposite, nebulized water will be introduced continuously.

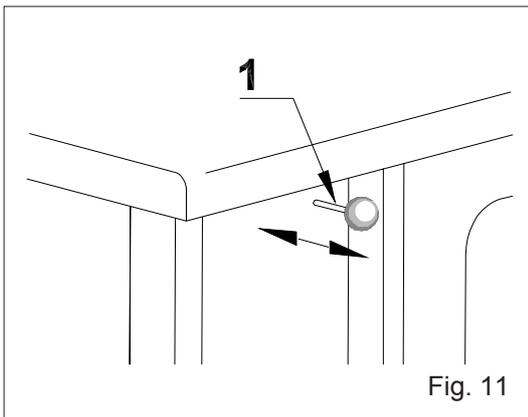


Fig. 11

### CONDENSATE VALVE CONTROL

The condensate discharge valve expels any steam that might form in the chamber during a cooking cycle.

Pull the knob (1) to open the valve by the amount required to allow the steam to escape. Push the knob in completely to completely close the valve and prevent any steam from escaping.

Even if the valve is completely closed, there is no risk of too much pressure building up inside the chamber because pressure is controlled by the vent.

## 2.4 SWITCHING OFF

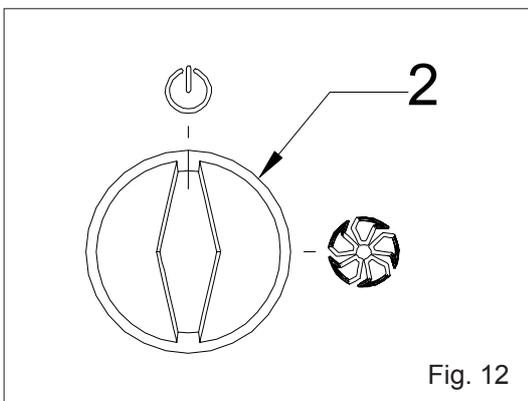


Fig. 12

Turn master switch (2) to "0" and return all switches to initial position. Shut off the water stopcock upstream of the appliance. Switch off master switch on wall.

## 2.5 CLEANING

At the end of a working day, the appliance must be cleaned for reasons of hygiene and also in order to prevent operating faults.

Do not clean the appliance with direct or high-pressure jets of water and do not use steel pads, brushes or scrapers in normal steel. If necessary, stainless steel wool can be used if it is rubbed in the same direction as the grain of the satining.

Wait for the oven chamber temperature to fall below +50°C and slightly lift the shelf supports to remove the shelves. Remove any loose residue by hand and put the filter and all removable parts in the dishwasher. On steel surfaces, use warm soapy water and rinse with plenty of water. Dry with a soft cloth.

## 3.

# MAINTENANCE

## CLEANING

The oven is cleaned in three phases.

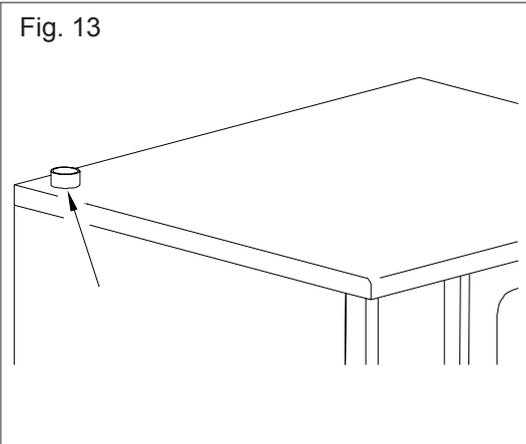
- Remove the shelf supports, run a 10-15 minute cycle at 130°C with maximum humidity.
- Spray a cleaning product inside the oven and let it take effect.

**WARNING:** the product used for cleaning the oven must not contain chlorine and must be suitable for the set temperature.

- Run a 10-15 minute cycle again at 130°C at maximum humidity.

At the end of the cleaning phases, the oven can be dried by running it for a short period with the humidification function switched off.

Fig. 13



## STEAM VENT

The steam vent expels the steam produced inside the oven. Check that it is always clean and completely unobstructed.

## 3.1 SAFETY AND MONITORING COMPONENTS

### SOLENOID VALVE

The solenoid valves are devices for supplying water at set times in set ways.

### DOOR MICROSWITCH

The door's microswitch disconnects heating and fan operation when the oven door is opened. When the door is closed, normal operations resume.

Do not use this device in manual mode when the oven door is open.

### MOTOR THERMAL OVERLOAD PROTECTION

The fan motor has a built-in thermal overload protection device that stops fan operations if it overheats. Operations resume automatically as soon as the motor temperature has fallen sufficiently to allow operations to resume.

### SAFETY THERMOSTAT

If the oven temperature reaches 350°C, the thermostat will disconnect the power supply to the resistances.

This safety device must be reset only by an after-sales technician because further checks are required.

## 4.

## WHAT TO DO IF

If a fault occurs it is **vitaly important** to switch off the appliance at the master switch and to shut off the water stopcocks upstream of the appliance.

### THE OVEN DOES NOT START

Check that the master switch is in the ON position.

Check that the oven door is closed properly.

Check that the settings are correct.

If the oven still does work after these operations, contact the after-sales service.

### THE FAN STOPS DURING OPERATION

Switch off the oven and wait for the motor to restart automatically.

Make sure that the cooling vents are not obstructed.

If the problem recurs, contact the after-sales service.

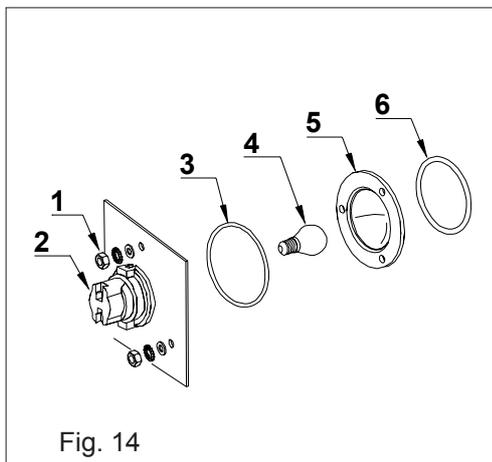
### THE OVEN DOES NOT PRODUCE HUMIDITY

Make sure that the stopcock upstream of the appliance is open.

Check the humidifier selector setting.

If the problem persists, contact the after-sales service.

### THE INTERIOR LIGHT DOES NOT WORK



Change the interior lighting bulb inside the oven.

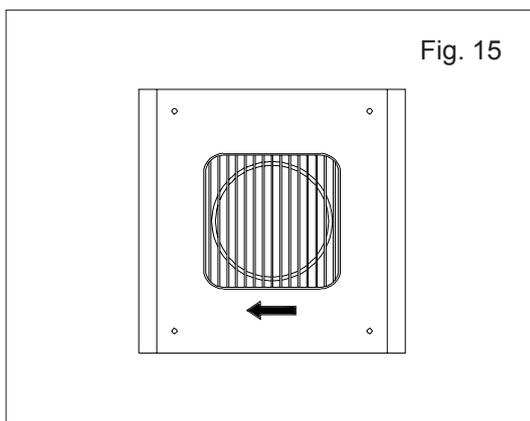
Remove the left-hand side of the oven and remove the parts shown in Fig. 14.

Use heat-resistant bulbs.

- 1- Nuts
- 2- Light holder
- 3- O-Ring
- 4- Bulb
- 5- Hardened cone
- 6- O-Ring

### 4.1 CHECK MUST BE CARRIED OUT ONLY BY AN AUTHORISED TECHNICIAN

### DISCONNECT THE POWER SUPPLY BEFORE CARRYING OUT ANY ADJUSTMENT OR WORK



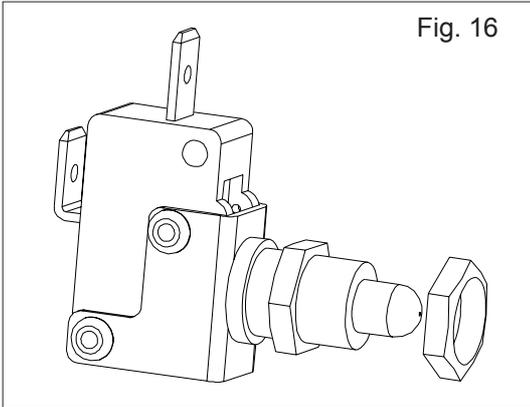
### FAN ROTATES ANTICLOCKWISE

After connecting the appliance, check that fan rotates clockwise Fig.15. If it does not rotate in the correct direction, appliance operation could be impaired and damage might be caused.

To correct fan rotation direction, swap over the two phases on the power terminal block.



Fig. 16

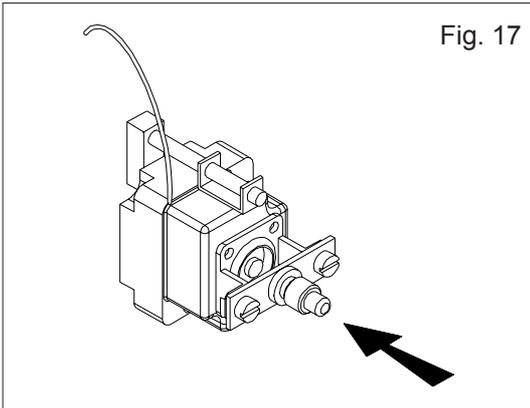


### ADJUSTING DOOR MICROSWITCH

To adjust the position of the door microswitch, adjust the nut and conical nut.

Check that the microswitch contact is closed only when the door closes.

Fig. 17

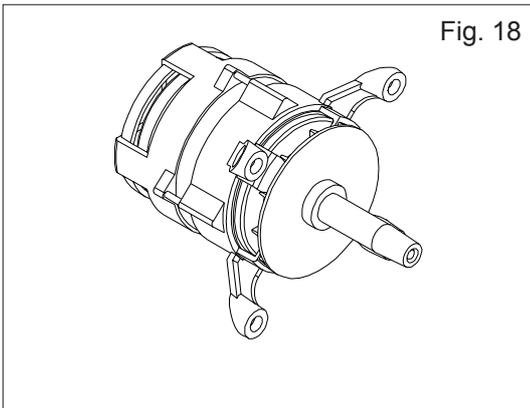


### RESETTING SAFETY THERMOSTAT

Open the control panel, press the red button until the contacts are closed. When they are closed, you will hear a mechanical 'click'.

If the safety thermostat is being constantly tripped, the appliance is faulty.

Fig. 18

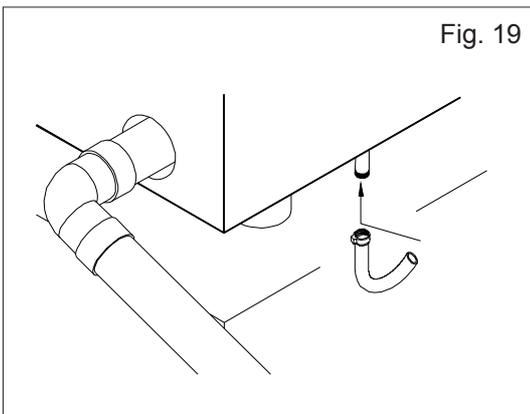


### MOTOR OVERLOAD PROTECTION

The motor's overload protection device is reset automatically. If it is tripped, check the vents and the cooling devices and check for smooth rotation.

Disconnect the power supply.

Fig. 19



### WATER FILTER:

If water does not enter the oven, check the filter on the intake to the solenoid valve. Proceed as follows:

- close the water tap ahead of the oven;
- disconnect the tube from the intake;
- use a pair of pliers to remove the filter from inside the solenoid valve;
- clean the filter and put it back into place;
- reconnect the tube to the intake;
- reset the safety thermostat.

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.