

*GAS CONVECTION-STEAM OVENS  
WITH ELECTROMECHANICAL CONTROL  
INSTRUCTIONS FOR INSTALLATION,  
OPERATION AND MAINTENANCE*



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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 subsequent modifications
- EN437 and subsequent modifications.

For installation, the safety requirements given in the following must be respected:

- UNI CIG standards n°8723 and subsequent modifications.

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 + subsequent modifications
- EN60335-2-46 + subsequent modifications
- EN60335-2-36 + subsequent modifications

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

## 1.2 POSITIONING

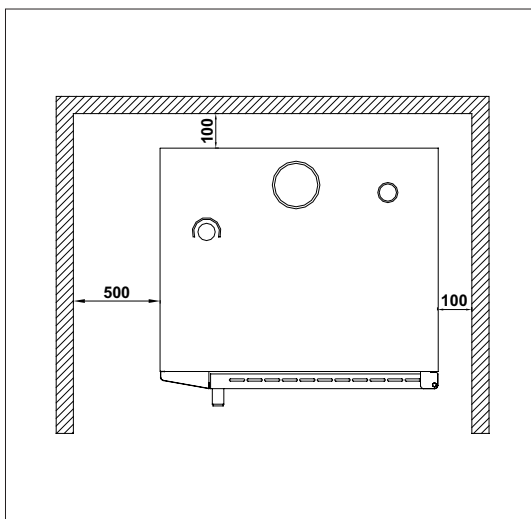
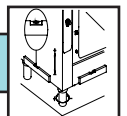


Fig. 1

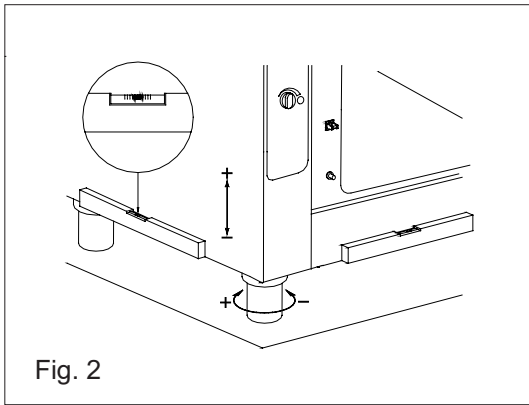
These appliances are designed for indoor use, and must not be used in the open. Never expose the appliance to the elements (rain etc.).

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).

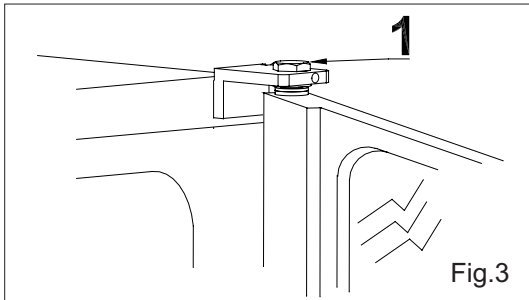
The room in which the appliance is installed should be adequately ventilated.

All materials used for packaging are environmentally friendly. These materials may be stored without risk or incinerated in a suitable refuse incinerator.



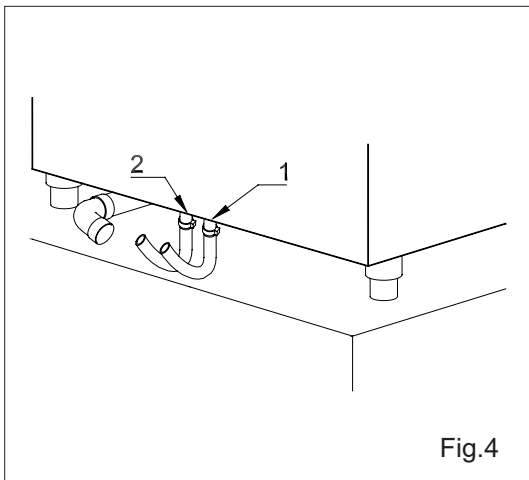
Adjust the feet as shown in Fig. 2 in order to level the appliance and to adjust the height as desired.  
 The operation of the oven will be affected if it is not level.  
 Carefully remove the protective film from the external panels in order to avoid leaving traces of adhesive.  
 Check that the air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

### 1.3 ADJUSTING THE DOOR



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 (ref. 1), adjust the door, and then re-tighten the screw. Both hinges (upper and lower) can be adjusted.

### 1.4 CONNECTING TO THE WATER SUPPLY



Istant ovens are provided with two water inlets, one for connection to softened water (ref. 1) and one for connection to mains water (ref. 2). The convection ovens have only a connection for softened water.

The manufacturer recommends the installation of a water-softener. 8 - 10°F approx.

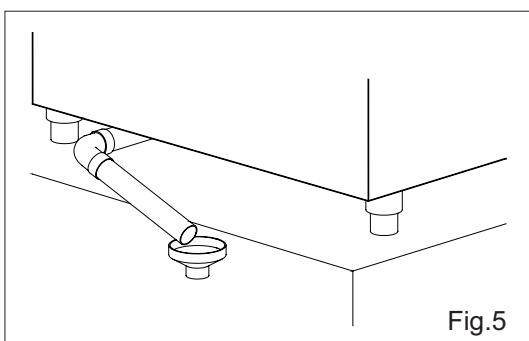
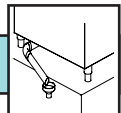
**Before connecting the appliance to the water supply, allow a certain quantity of water to run off in order to remove any ferrous residue from the pipes. Check that the filters of the solenoid valves are clean (see paragraph 4.1).**

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.

Istant ovens: turn the water tap to provide pressure of roughly 1.5 bar in steam operating mode.

### 1.5 CONNECTING THE DRAIN OUTLET



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.

Use cable which is suitable for the load. Check on the electrical diagram and on the cable sizing information sheet.

Connect the cable to the terminal block. The terminals are marked as follows:

L1 N  **ensure that the polarity is correct**

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  $\pm 10\%$ .

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".

Place the electrical diagram back in the pouch with the instruction booklet. Make sure gas connection is also complete before re-positioning the protection and re-installing 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 m<sup>3</sup>/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 placed 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)



## 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:

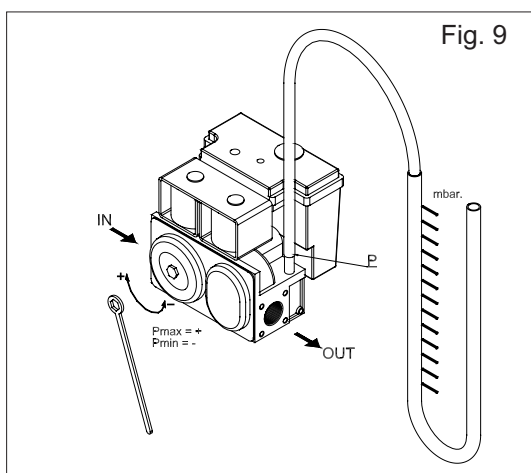
GAS TYPES		PRESSURE mbar		
		NOM.	MIN	MAX
NATURAL GAS	G20	20	17	25
L.P.G.	G30/31	28-30/37	20/25	35/45

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 installed nozzles are correct for the type and pressure of supplied gas. When the unit is connected, turn it on and check the gas pressure at the valve located on the left-hand side of the oven which controls the cooking chamber burner.



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 max (valve control bypassed, pressure controlled by an external control device)

- 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!**

OVENS	G30-30 mbar	G31-37 mbar	G20-20 mbar
6 GN 1/1	180 K	180 K	310 L
10 GN 1/1	245 K	245 K	420 K

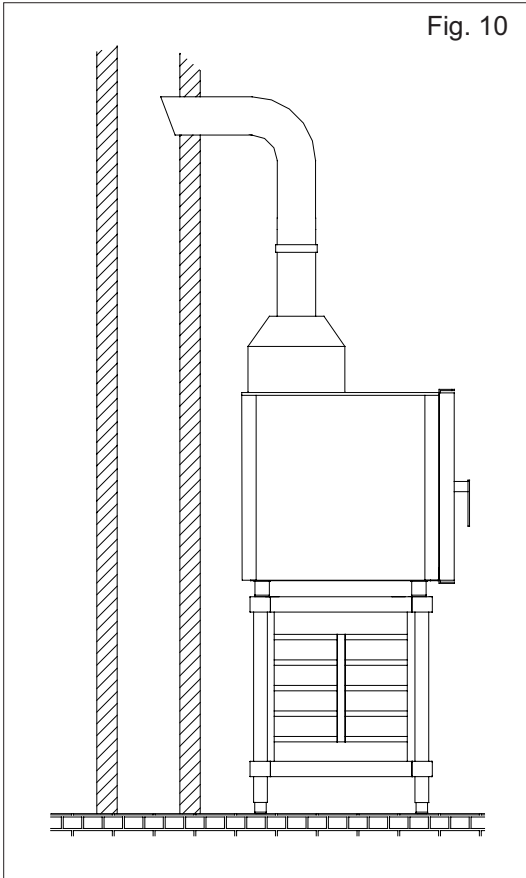
## 1.8 VENTING FUMES TO THE OUTSIDE



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



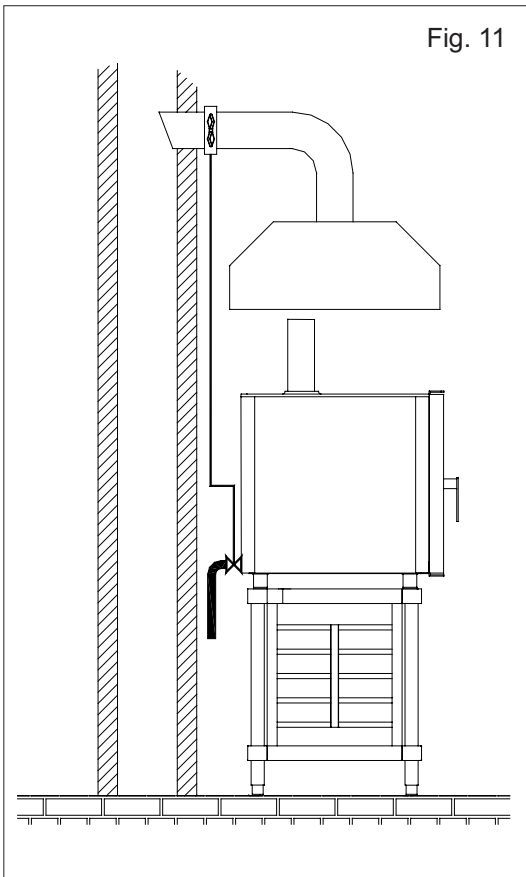
- a natural conduit such as a naturally-drawing flue which is efficient enough to vent the combustion fumes directly to the outside (Fig. 10)

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;

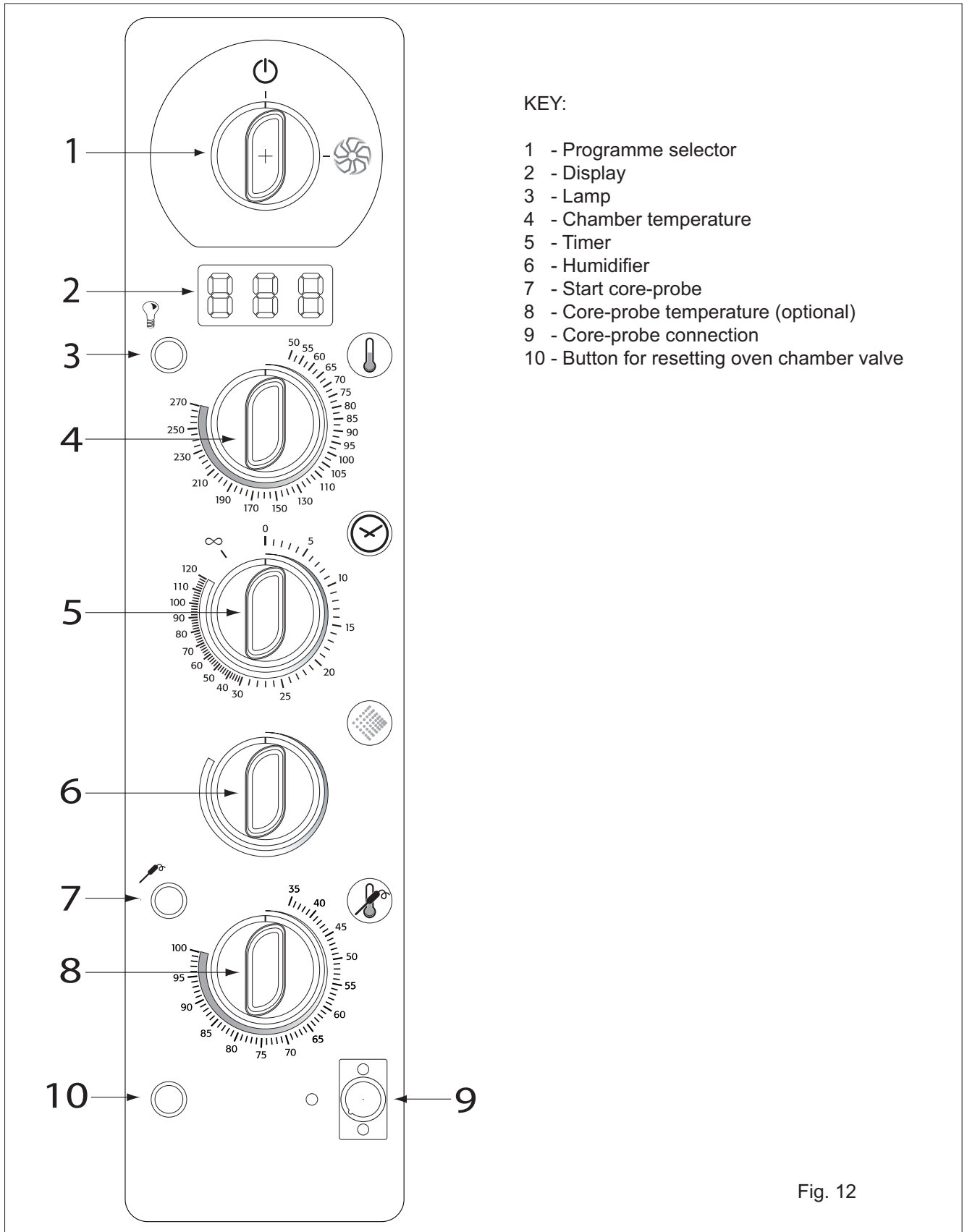
It must only be possible to restore gas supply to the appliance manually (Fig. 11).



## 2.A CONVECTION OVEN : 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:

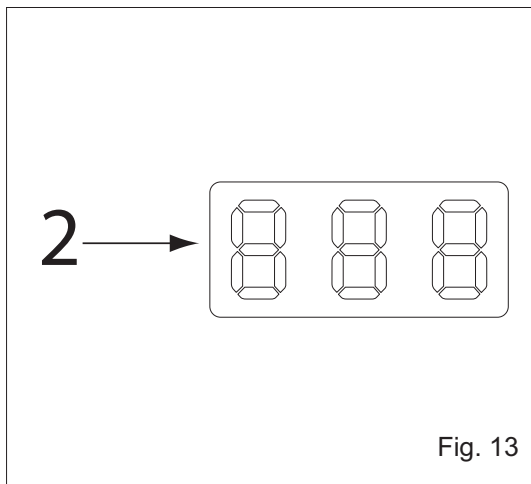
- 1 - Programme selector
- 2 - Display
- 3 - Lamp
- 4 - Chamber temperature
- 5 - Timer
- 6 - Humidifier
- 7 - Start core-probe
- 8 - Core-probe temperature (optional)
- 9 - Core-probe connection
- 10 - Button for resetting oven chamber valve

Fig. 12

## 2.1A STARTING THE APPLIANCE

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.



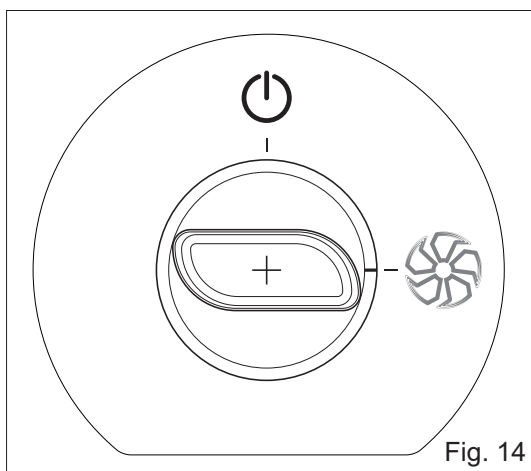
### DISPLAY

The oven features a single control display panel (ref.2, Fig. 13) which lights when the programme selector is rotated.

The display shows the temperature inside the oven compartment.

## 2.2A 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.



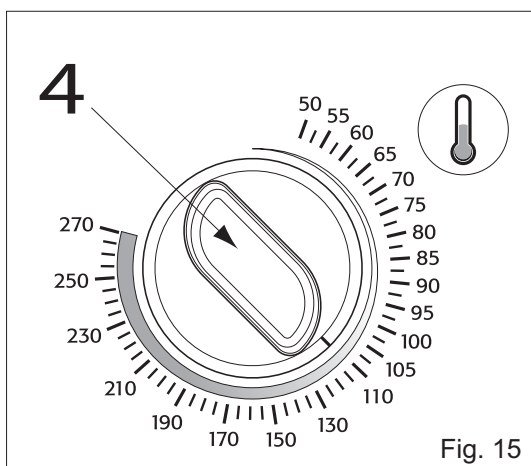
### CONVECTION COOKING

Turn the cooking cycle selector knob to the position shown in Fig. 14.

Enter the parameters for the cooking cycle, following the instructions shown in paragraph 2.3.

The cycle will start automatically after a few seconds.

## 2.3A SETTING THE TEMPERATURE AND COOKING TIME

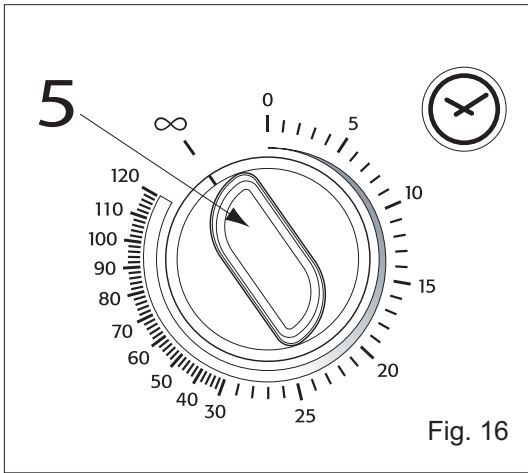


### TEMPERATURE

Turn the knob (ref.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.



### TIME

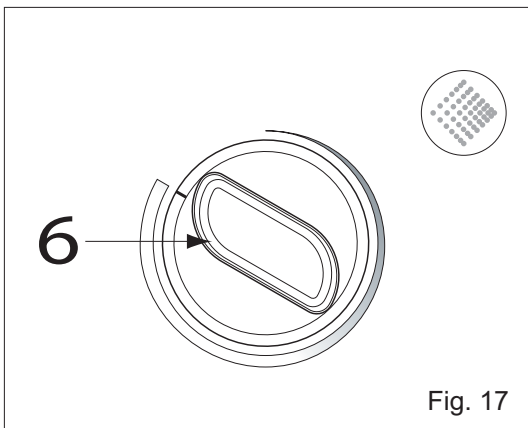
All cooking cycles can be performed with or without timer control of the duration of the cooking cycle.

Turn the timer knob (ref.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 (ref.5) to the position shown in the figure opposite.

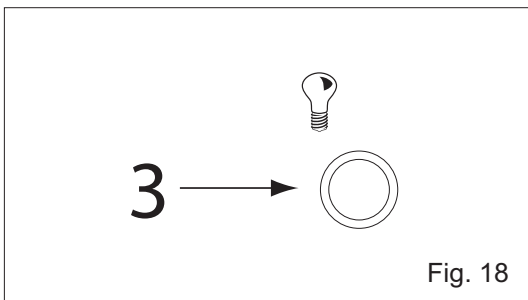
## 2.4A COMPLEMENTARY FUNCTIONS



### HUMIDIFIER

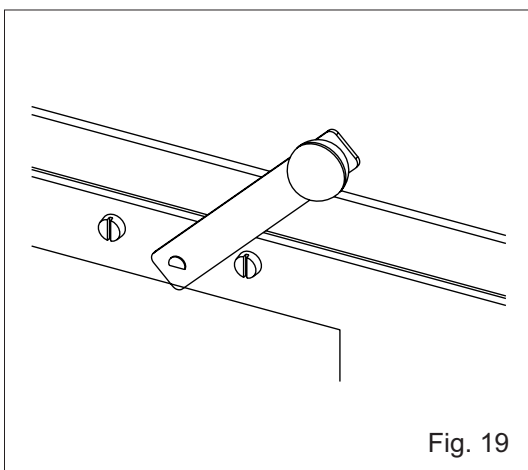
The level of humidity inside the oven is increased by turning the humidifier knob (ref.6), which introduces nebulized water into the oven.

If the humidifier knob is turned to the position shown in the figure opposite, nebulized water will be introduced continuously.



### OVEN LIGHT

The oven light is switched on and off using the button on the panel (Ref.3).



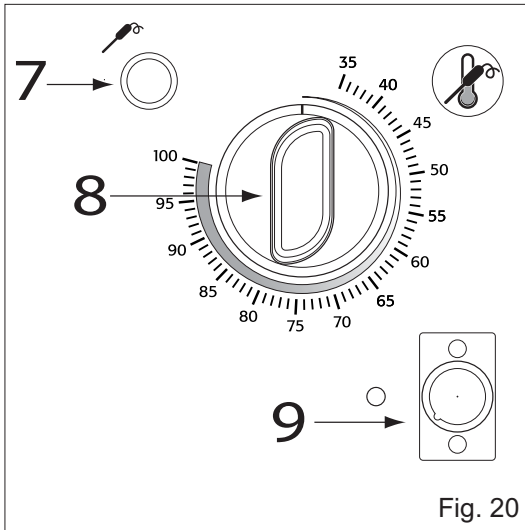
### STEAM DISCHARGE LEVER

The steam discharge function expels the steam produced during cooking from the oven.

Turn the lever (Fig. 19) 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.

## 2.5A COOKING WITH THE FOOD PROBE (OPTIONAL)



Cooking with the shaft probe lets you constantly monitor the temperature inside the product.

**ATTENTION:** when setting data, the display will show the current temperature in the chamber.

**SETTING:**

Insert the core probe connector correctly in the appropriate socket on the control panel. (Ref.9 Fig.20).

Insert the tip of the core probe into the middle of the food to be cooked.

Place the timer knob (Ref.5 Fig.16) in the "infinite" position.

Set chamber temperature by turning the knob (Ref.4 Fig.15).

The shaft probe temperature must be at least 5°C lower than the set chamber temperature 5°C.

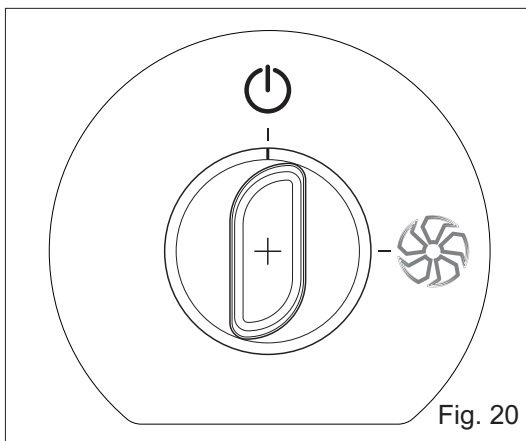
Select the temperature that you want the core of the product to reach (from 35°C to 100°C) by turning the knob (Ref.8 Fig.20) clockwise.

To start cooking, press the button (Ref.7 Fig.20).

During the cooking cycle, the display shows the current temperature inside the product.

The set temperatures can be modified at any time during the cycle by turning the corresponding knob.

## 2.6A SWITCHING OFF THE OVEN



Once a cooking cycle has ended, turn the cooking cycle selector back to the position indicated in figure 20.

Turn off the taps supplying gas and water to the appliance.

Switch on the omnipolar switch on the wall.

## 2.7A 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.

Before cleaning the interior of the oven, select a cooling cycle in order to reduce the temperature rapidly and wait until the display shows a temperature below +50°C.

Remove the sides and raise the grill support structure to remove it.

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.

## 2.B STEAM OVEN : 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.

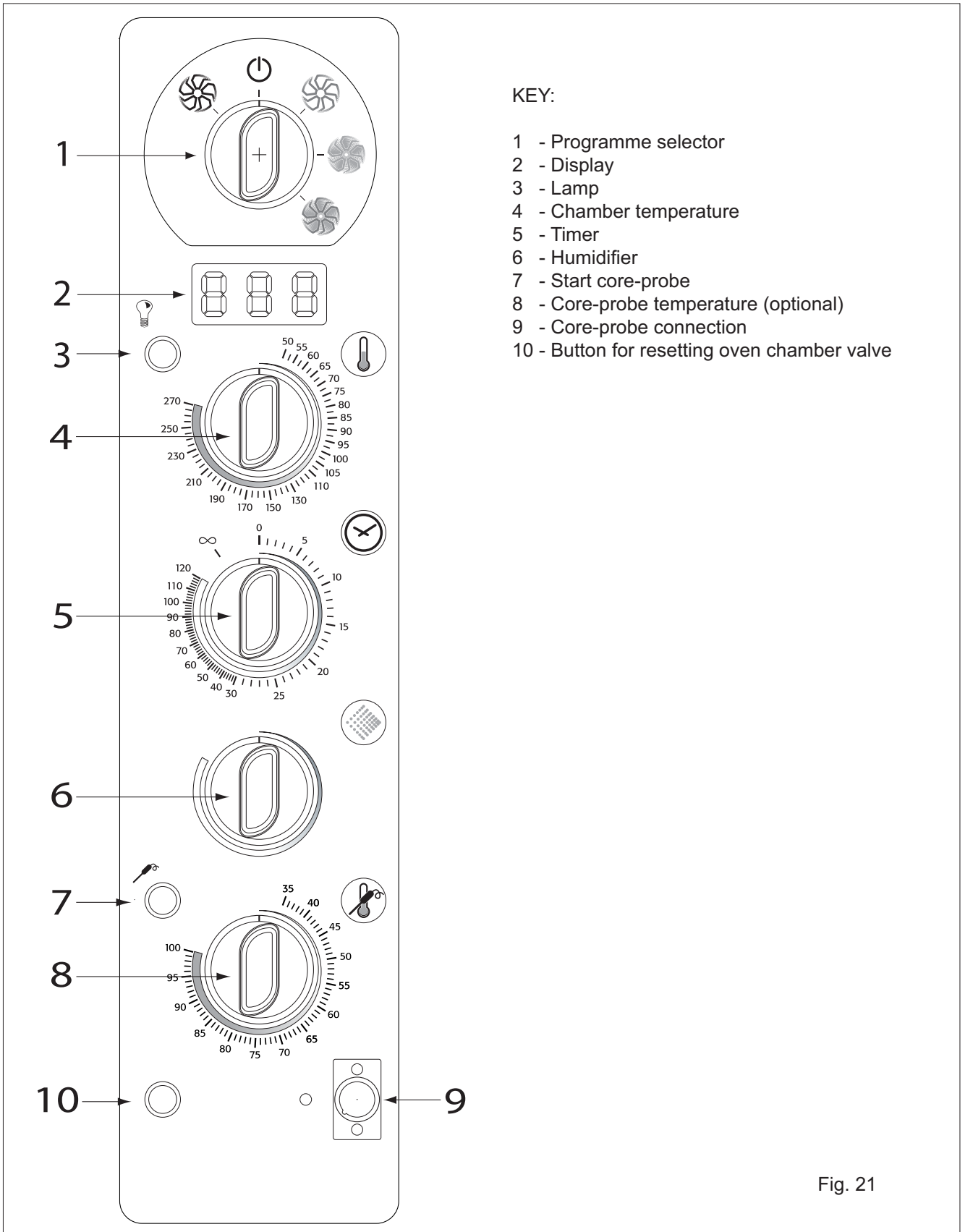


Fig. 21

## 2.1B STARTING THE APPLIANCE

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.

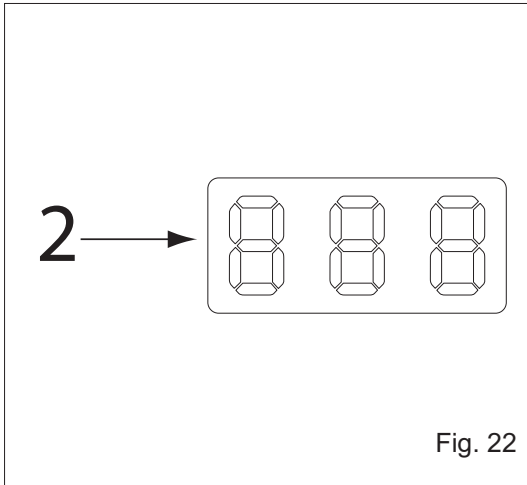


Fig. 22

### DISPLAY

The oven features a single control display panel (ref.2, Fig. 22) which lights when the programme selector is rotated.

The display shows the temperature inside the oven compartment.

## 2.2B 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 three different types of cooking method:

- CONVECTION COOKING
- VENTILATED STEAM COOKING
- MIXED COOKING

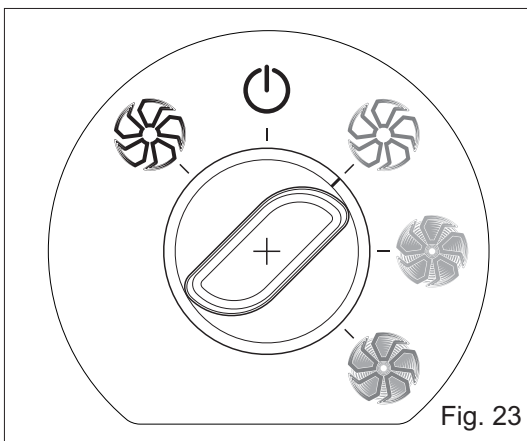


Fig. 23

### CONVECTION COOKING

Turn the cooking cycle selector knob to the position shown in Fig. 23.

Enter the parameters for the cooking cycle, following the instructions shown in paragraph 2.3.

The cycle will start automatically after a few seconds.

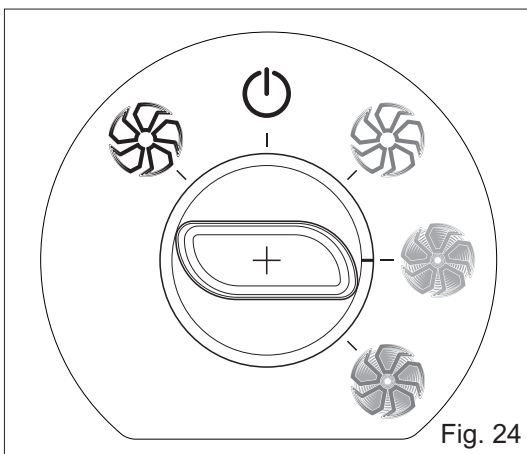


Fig. 24

### VENTILATED STEAM COOKING

Turn the cooking cycle selector knob to the position shown in Fig. 24.

Enter the parameters for the cooking cycle, following the instructions shown in paragraph 2.3.

The cycle will start automatically after a few seconds.

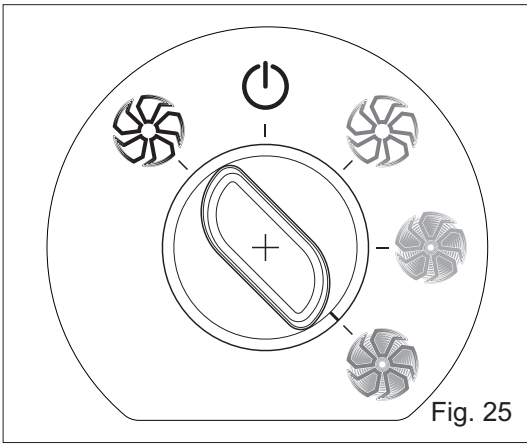


Fig. 25

### MIXED COOKING

Turn the cooking cycle selector knob to the position shown in Fig. 25.

Enter the parameters for the cooking cycle, following the instructions shown in paragraph 2.3.

The cycle will start automatically after a few seconds.

## 2.3B SETTING THE TEMPERATURE AND COOKING TIME

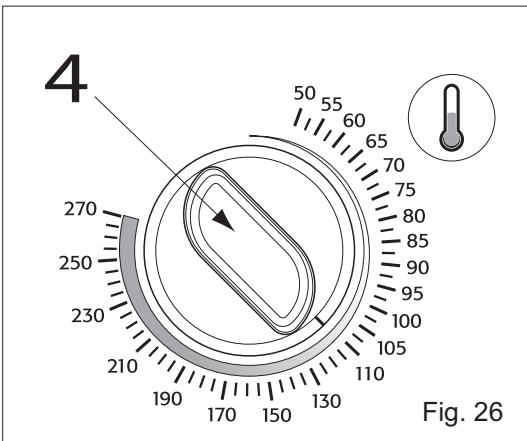


Fig. 26

### TEMPERATURE

Turn the knob (ref.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.

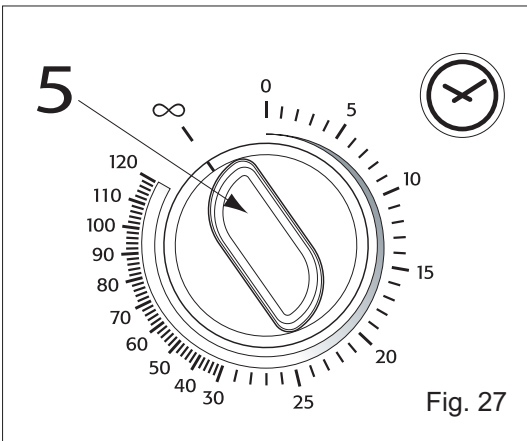


Fig. 27

### TIME

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

Turn the timer knob (ref.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 (ref.5) to the position shown in the figure opposite.

## 2.4B COMPLEMENTARY FUNCTIONS

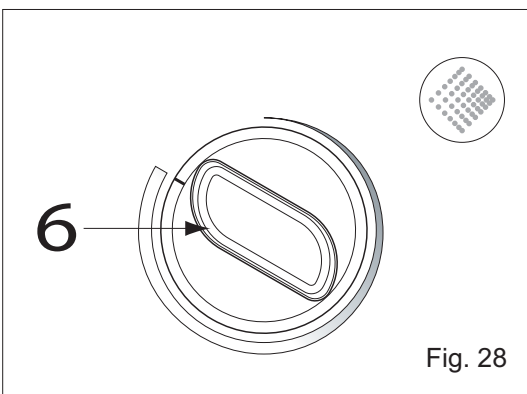


Fig. 28

### 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 (ref.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.

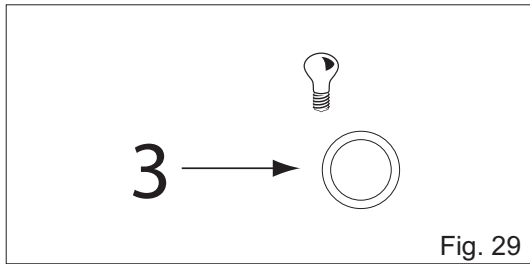


Fig. 29

### OVEN LIGHT

The oven light is switched on and off using the button on the panel (Ref.3).

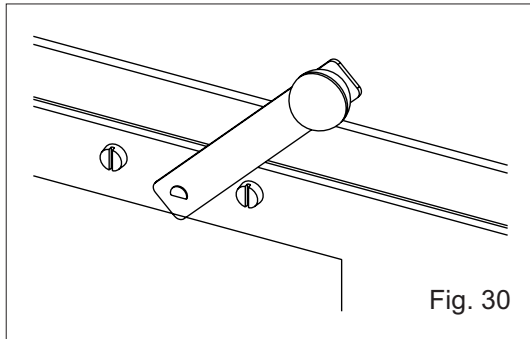


Fig. 30

### STEAM DISCHARGE LEVER

The steam discharge function expels the steam produced during cooking from the oven.

Turn the lever (Fig. 30) 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.

## 2.5B SUPPLEMENTARY FUNCTIONS

### COOLING

The “COOLING” cycle enables the user to rapidly reduce the temperature inside the oven. The cycle can be timer-controlled or manual.

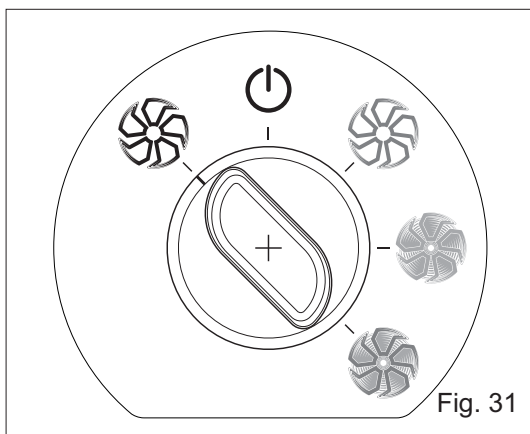


Fig. 31

#### STARTING THE COOLING CYCLE:

- Turn the knob to the position shown in Fig. 31.
- Enter the desired cycle time.
- The cycle starts automatically after a few seconds.
- The cycle ends when the time entered has elapsed, and the buzzer sounds.

If the door is opened while the cooling cycle is in operation, the cycle is interrupted, and will re-start only when the door is closed.

## 2.6B COOKING WITH THE FOOD PROBE (OPTIONAL)

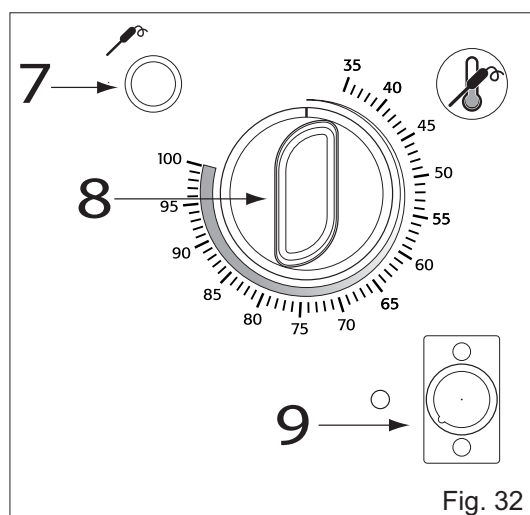


Fig. 32

Cooking with the shaft probe lets you constantly monitor the temperature inside the product.

**ATTENTION:** when setting data, the display will show the current temperature in the chamber.

**SETTING:**

Insert the core probe connector correctly in the appropriate socket on the control panel.(Ref.9 Fig.32).

Insert the tip of the core probe into the middle of the food to be cooked.

Place the timer knob (Ref.5 Fig.27) in the “infinite” position.

Set chamber temperature by turning the knob (Ref.4 Fig.26).

The shaft probe temperature must be at least 5°C lower than the set chamber temperature 5°C.

Select the temperature that you want the core of the product to reach (from 35°C to 100°C) by turning the knob (Ref.8 Fig.32) clockwise.



To start cooking, press the button (Ref.7 Fig.32).

During the cooking cycle, the display shows the current temperature inside the product.

The set temperatures can be modified at any time during the cycle by turning the corresponding knob.

## 2.7B SWITCHING OFF THE OVEN

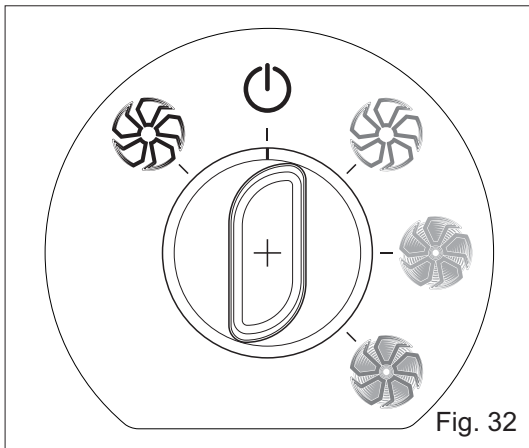


Fig. 32

Once a cooking cycle has ended, turn the cooking cycle selector back to the position indicated in figure 32.

Turn off the taps supplying gas and water to the appliance.

Switch on the omnipolar switch on the wall.

## 2.8B 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.

Before cleaning the interior of the oven, select a cooling cycle in order to reduce the temperature rapidly and wait until the display shows a temperature below +50°C.

Remove the sides and raise the grill support structure to remove it.

Remove any loose residue by hand. Place the filter and all removable parts in a dishwasher.

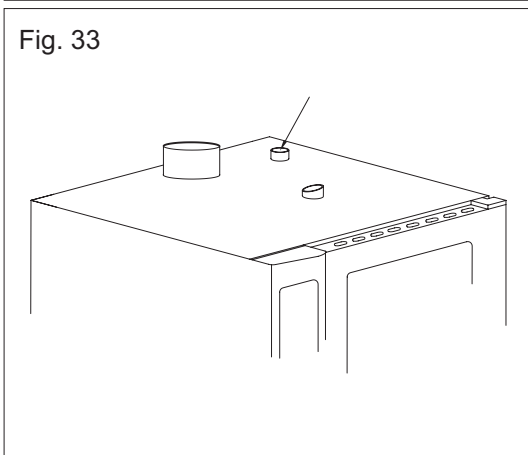
When cleaning the inside of the oven, use warm soapy water and then rinse thoroughly to remove all traces of detergent.

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.

### 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.

## **4.**

# **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 THERMOSTAT**

#### 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.

### **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.10 e Fig.21 Ref.10).

Wait at least 10 seconds between attempts to reset.

## 5.

# TROUBLESHOOTING

In the event of a malfunction, it is **essential** to switch off the appliance by opening the main multi-pole switch, and to close the water cut-off valves installed upstream of 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 e Fig.21 Ref.10).

If after these operations the oven still does not work, contact the service centre.

### THE OVEN DOES NOT GENERATE STEAM (STEAM-OVEN)

Check that the water tap installed upstream of the appliance is open.

Check the pressure at the water inlet (see paragraph 1.4).

Check that the hub of the nebulizer, located in the centre of the fan, is not obstructed in any way. If necessary, spray with vinegar in order to remove any residue.

If steam is still not generated, contact your nearest service centre. Verificare che il mozzo nebulizzatore situato

### 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.

### 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 lamps.
- 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 Rif.10 e Fig.21 Rif.10).

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

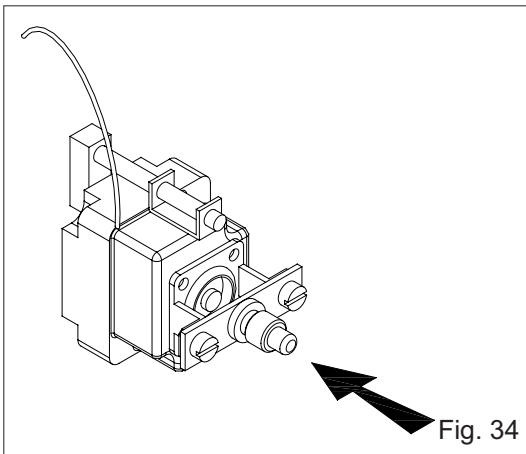
In the event of a malfunction of the electronic board, the alarm codes are shown on the display (Fig.12 Ref.2 e Fig.21 Ref.2).

The electronic board displays the following errors as follows:

- E 1: cause of error: oven sensor.  
Solution: Contact your nearest authorized service centre.
- E 2: Cause of error: Food probe (this alarm is displayed only if the food probe function has been selected).  
The cycle is interrupted if the food probe function has been selected.  
Solution: Contact your nearest authorized service centre.
- E 3: cause of error: shaft probe or chamber if a shaft probe cycle is active;  
Action: cooking cycle is suspended, contact specialized technical service.  
It is possible to start another cycle without use of the shaft probe.

## 5.1 TEST PROCEDURES FOR SERVICE ENGINEERS ONLY

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

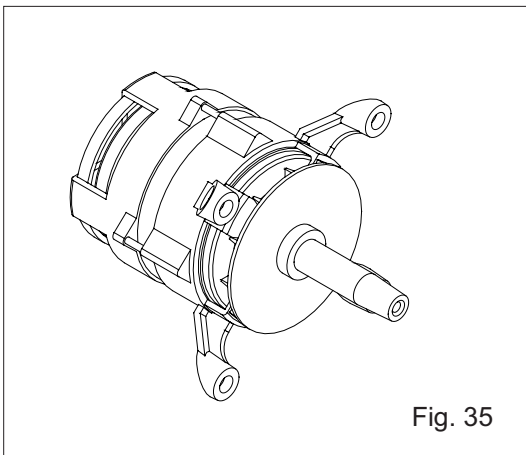


### RESETTING THE SAFETY THERMOSTAT

Remove the left-hand side of the oven.

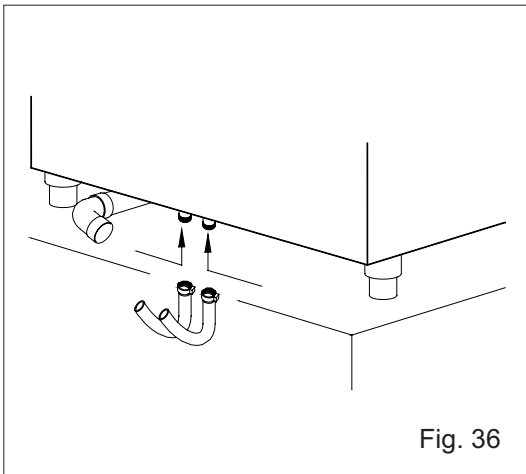
Identify the thermostat and press the red button until the contacts close; you will hear a mechanical click.

If the safety thermostat intervenes persistently, this indicates that the appliance is not functioning correctly.



### 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.



### 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.

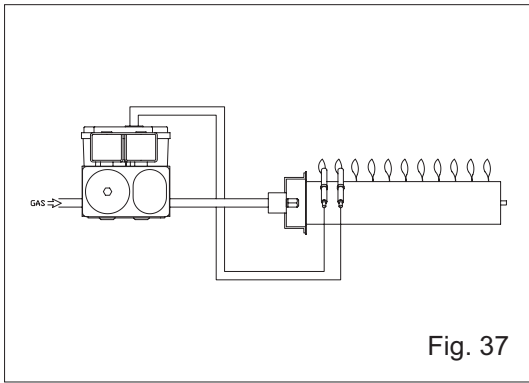


Fig. 37

## LAME CONTROL

### WARNING:

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

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.

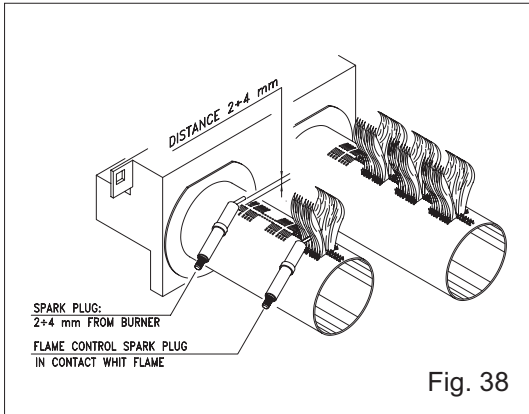


Fig. 38

## 5.2 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.

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