MAGNIFICO

MULTI FUNCTION OVENS

USE AND MAINTENANCE MANUAL

MPE423 - MPE523
MPE5 - MPE7 - MPE10
MDE523 - MDE5 - MDE7 - MDE10
MPG5 - MPG7 - MPG10
MDG5 - MDG7 - MDG10

GB

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Dear Customer,

We thank you for having purchased our product.

This oven is part of a line of appliances specifically designed for baking and patisserie, made of gas and electric ovens with different capacities. The pleasant and modern design of these ovens encloses ease of use, ergonomics and cooking control.

The oven has a 12 months warranty against any manufacturing faults, starting from the date on the sales invoice. The warranty covers the normal functioning of the oven and does not include the consumption materials (lights, gaskets, etc.) and faults caused by incorrect installation, wear, maintenance, repair, decalcification and cleaning, tampering and improper use.

The manufacturer reserves the right at any time to make improving or necessary amendments to the product.

1. Installation

1.1 General and safety warnings

- Carefully read this manual before installing and commissioning the oven, in that the text gives important indications regarding the safe installation, operating and maintenance of the equipment.
- Keep this manual in a safe and easily accessible place for further consultation by the operators.
- In case of transferring the oven, always attach the manual; if necessary, a new copy must be requested from the authorised dealer or directly from the manufacturing company.
- Once unpacked, ensure the oven is intact and does not show signs of damage due to transport. A damaged appliance must never be installed and commissioned; if in doubt, immediately contact the after-sales technical assistance or your own dealer.
- The appliance has been designed to cook food in closed premises and must only be used for this purpose: any other different use must, therefore, be avoided as considered improper and dangerous.
- The oven must only be used by staff adequately trained for its use. To avoid the risk of accidents or damages to the appliance, it is also fundamental that staff regularly receive precise instructions regarding safety.
- The oven must not be used by persons with reduced physical, sensorial or mental capacities or by persons without experience and knowledge, unless supervised or educated regarding the operating of the appliance by a person responsible for their safety.
- Installation, extraordinary maintenance and repair operations on the equipment must only be carried out by professionally qualified staf.
- Children must be supervised to assure they do not play with the appliance or use it.
- Pay attention to the hot parts of the external surfaces of the equipment during functioning that, in working conditions, may exceed 60°C.
- In case of fault or bad functioning, the equipment must be deactivated; in case of repair, contact only an after-sales technical assistance centre authorised by the manufacturer and request original spare parts.
- Do not position other heat sources like, for example, fryers or hotplates, near the oven.
- Do not deposit or use flammable substances near the equipment.
- In case of prolonged disuse of the appliance, both the water and electric energy supply must be shut-off.
- Before commissioning the equipment, ensure to have removed all packaging, being careful to dispose of it in compliance with the Standard in force.
- Amendments to the oven wiring are not admitted.
- The non-compliance with the above warnings can jeopardise the safety of the equipment and yours.

The gas ovens comply with the essential requirements of 90/396/EEC Gas Directive and therefore have the EC conformity certificate issued by an approved body. They satisfy the requirements of the following gas regulations:
- EN 203 + subsequent amendments;
- EN 437 + subsequent amendments.

Installation must be carried out in compliance with safety requirements contained in the following regulations:
- UNI CIG n° 7222-7723-8723 + subsequent amendments.

The appliance complies with the essential requirements of the Low Voltage Directives 2006/95/CEE. It satisfies the requirements of the following electrical regulations:
- EN 60335-1 + subsequent amendments;
- EN 60335-2-42 + subsequent amendments;
- EN 60335-2-46 + subsequent amendments;
- EN 60335-2-36 + subsequent amendments;
- EN 55104 / EN 55014 + subsequent amendments;
- EN 61000 + subsequent amendments.

The appliance complies with the essential requirements of the Electromagnetic Compatibility Directive 2004/108/CEE.

1. Installation

1.2 Oven start-up and testing

Before commissioning the oven, scrupulously carry out the necessary checks to ensure the compliance of the systems and installation of the appliance with the legal Standards and technical and safety indications in this manual.

The following points must also be satisfied:

- The ambient temperature of the place of installation of the oven must be higher than +4° C.
- The cooking compartment must be empty.
- All packaging must be fully removed, including the protective film applied on the oven walls.
- The air vents and louvers must be open and not obstructed.
- The eventually dismantled oven pieces must be, for installation purposes, re-mounted.
- The main electric switch must be closed and the water and gas shut-off cocks upstream of the appliance must be open.

Testing

The oven test is carried out by completing a sample cooking cycle enabling to check the correct functioning of the appliance and the absence of anomalies or problems.

Switch on the oven via the main switch **T1**.

Set a cooking cycle with temperature at 150°C, time at 10 min. and humidity at 5%/min.

Press the T16 "Start/Stop" key".

Scrupulously check the following list:

- The lights inside the cooking compartment switch-on by pressing the appropriate key and, after 45 seconds, unless switched off by pressing the key again, automatically switch-off.
- The oven stops if the door is opened and starts working again when the door is closed.
- The adjustment thermostat of the temperature inside the cooking compartment intervenes upon reaching of the set temperature and the heating element(s) is/are temporarily switched off;
- The fan(s) motor performs automatic inversion of the rotary direction; inversion happens every 3 minutes.
- In ovens with two fans in cooking compartment, the motors have the same rotary direction.
- Verify the leaking of water towards the fan of the humidity input tube in cooking compartment.
- Once cooking cycle is completed, the oven emits a sound warning signal that lasts about 15 seconds.

IMPORTANT 

In case of blockage of the procedures during the setting of the cooking phases, or to solve any other blockages of the control panel, press, even more than once, the **T15** key.

1. Installation

1.3 Collegamento del gas (solo per forni a gas)

			CAT		G30	G31	G20	G25	COUNTRY
			II 2H3+	P mbar	28-30	37	20	/	IT-ES-IE-PT GB-GR-CH
CE			II 2H3B/P	P mbar	30	30	20	/	LT-DK-FI-EE-NO LV-CZ-SK-SI-SE
TYPE	A_1	B_{11}	II 2E+3+	P mbar	28-30	37	20	25	FR-BE
MOD			II 2H3P/P	P mbar	50	50	20	/	AT-CH
NR			II 2ELL3B/P	P mbar	50	50	20	20	DE
			II 2L3P/P	P mbar	30	30	/	25	NL
Σ Qn		kW	II 2E3+	P mbar	28-30	37	20	/	LU
G30	G20	G25	I 3B/P	P mbar	30	30	/	/	MT-IS-HU-CY
			I 3+	P mbar	28-30	37	/	/	CY
kg/h	m^3/h	m^3/h	I 2E	P mbar	/	/	20	/	PL
PREDISPOSTO A GAS – PREVU AU GAZ PRESET FOR GAS – EINGESTELLT AUF GAS PREDISPUESTO A GAS – PREDISPOSTO À GÁS					A				mbar
			kW	IP	EN 203-1				MADE IN ITALY

N.B.

The oven is factory set for the type of gas specified in the order.

The label attached to the appliance indicates which type of gas the oven has been set for.

During testing, the gas produced through combustion (CO2 and CO) should be analysed and the nominal heat rating should be measured to ensure that the burners have been correctly calibrated for the type of installation required.

Data collected should be written down and included in the technical documentation of the appliance.

Installation instructions

The oven should be installed and commissioned by qualified technicians in compliance with current regulations and legislation. Gas appliances, electrical connections and rooms where the appliance is to be sited must comply with current regulations and legislation. The air requirement of the burners is 2 m3/h per kW of power installed. Premises open to the public must comply with accident prevention laws and fire safety regulations. A flexible metal hose can be used to connect the appliance to the gas supply; make sure you fit an approved tap in a point that is easy to reach. Make sure that the flexible hose is not twisted or over-stretched or in contact with parts of the oven subject to overheating. Use locking clamps complying with installation regulations.

Checks to be carried out prior to installation.

Check the label on the left-hand panel of the oven to make sure that the appliance has been set for the type of gas on your premises. Check the label to make sure that the capacity of the gas pressure reducer is adequate for the supply of the appliance. Do not insert section reducers between the reducer and the appliance. We recommend fitting a gas filter between the tap and pressure regulator to ensure perfect performance.

1. Installation

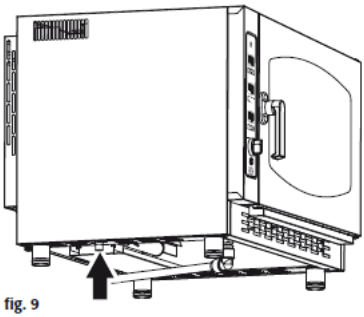


fig. 9

Connect the oven to the gas supply using a special R 1/2" hose with an internal section of at least 16 mm. Connection to gas supply must be carried out using rigid or flexible metal pipes.

Use taps or gates with an internal diameter that is greater than that of the hose. After connecting the appliance to the gas supply make sure that there are no leaks from joints or connections.

You can test for leaks by using soapy water or foaming agent for leak detection.

Gas ovens should be inspected in compliance with specific regulations once a year by an authorised technician who will analyse combusted gases and check nominal heat rating.

Tipo di gas	Pressione gas [mbar]		
	Nom.	Min.	Max
Metano G20	20	17	25
G.P.L. G30/G31	28-30/37	20/25	35/45

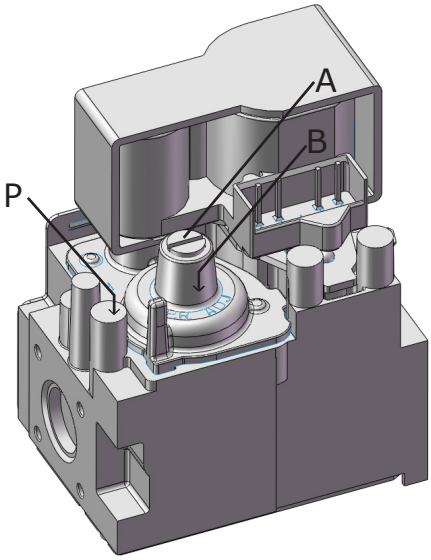
The appliance can work correctly only when gas pressure keeps within specific values for each gas type .

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, call a technician to check your gas mains (ducts, gates and eventually pressure reducers) then, if necessary, contact your gas provider.

1. Installation

1.4 Controllo della pressione del gas (solo per forni a gas)

Check that the installed nozzles are correct for the type and pressure of supplied gas. If you need to change the nozzles, read the following paragraph.



When the appliance is connected, turn it on and check the gas pressure.
Check gas pressure directly on the valve, as described below:

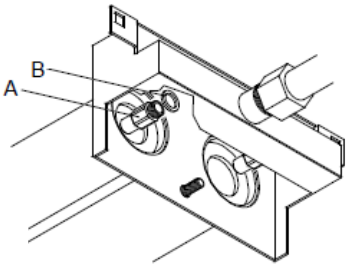
- Unscrew screw "P" on the pressure outletof the valve.
- Apply the pressure gauge to the pressure outlet.
- Regulate gas pressure to the values of table 2 by adjusting the pressure reducer outside the oven
- When the pressure is at the correct level, switch off the oven, remove the pressure gauge and replace screw "P".

In case of necessity, if the adjustment of the pressure is not sufficient, act as follows:

- Remove the protective cap **A**.
- Screw to increase the pressure of the outlet gas acting on the screw **B** and unscrew to decrease.
- At the end of the calibration reapply the protective cap **A**.

1.5 Replacing nozzles (gas type change) (for gas ovens only)

Category of appliance: **II2H3+**			Country: **IT- ES -PT- CH-GB -GR - IE**	
Oven	**Nominal Power**	**Nozzle for G30 gas [30 mbar]**	**Nozzle for G31 gas [37 mbar]**	**Nozzle for G20 gas [20 mbar]**
5 GN 1/1	9,5 kW	115	115	161R
7 GN 1/1	16 kW	145	135	195R
10 GN 1/1	19 kW	155	145	225R



Use only original nozzles which must not be tampered with them in any way!

For connection to a type of gas that is different from the one specified on the rating plate, the burner/s nozzle/s must be replaced as follows:

- Unscrew nozzle to be replaced and replace it with the one that corresponds to the type of gas to be used.
- Refit washer.
- Nozzles are marked in hundredths of a millimetre.
- After replacing the nozzle/s, check gas pressure.

1. Installation

1.6 Electric connection

The electric system, as prescribed and specified by the Standard in force, must be equipped with an efficient ground. It is possible to guarantee the electric safety of the appliance only in the presence of Standard electric system.
For direct connection to the mains it is necessary to interpose a device between the equipment and the same mains, dimensioned depending on the load, that ensures its disconnection and which contacts have an opening distance enabling the full disconnection in the conditions of over-voltage category III, in compliance with the installation regulations; this device also must be located in a place and in a manner to be easily accessible at any moment by the operator.
Bring the main switch, to which the power supply cable plug will be collected, in position 0 (zero).
Have professionally qualified staff check that the plug cables section is adequate to the power absorbed by the appliance.
Loosen the screws fixing the left side of the oven and extract it.

ELECTRIC OVENS	GAS OVENS
L1 L2 L3 N ⏚	L N ⏚ Between phases and ⏚ **there must be** a potential difference of 230 V

tab 1

Connect the cable to the terminal board following the indications on ***"tab 1"***.
Lock the cable with the cable gland.

The power supply voltage with machine funcioning,must not be different from the nominal voltage value of ±10%.
The equipment must be included in an equipotential system which efficiency must be checked according to that reported in the Standard in force.
For the connection there is a clamp, located on the frame and marked with the symbol

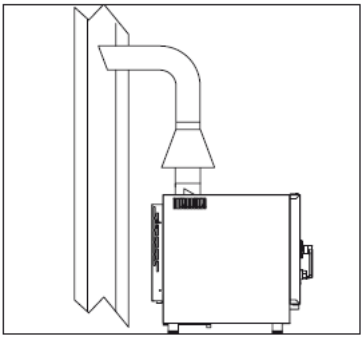
to which a cable with minimum section of 10 mm² must be connected.
For gas ovens, complete gas connection to the appliance before assembling the oven side again;
for electric ovens assemble the oven side.

1. Installation

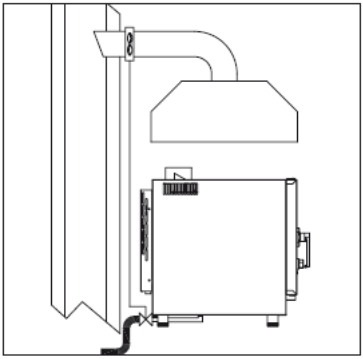
1.6 Fume discharge (for gas ovens only)

Ovens should only be installed in adequately ventilated rooms in compliance with installation regulations.

The oven discharge can be connected in either of the following ways:



- By connecting the oven to a natural draught flue to discharge combusted gases directly outside. The gas will either be discharged directly outside or through a chimney. Fume discharge must not be obstructed and the length of the discharge tube must not exceed 3 metres.



- By means of a forced evacuation system (e.g. hood fitted with an extractor fan). In this case the gas supply to the appliance must be controlled by the extraction system and will be interrupted if the extraction capacity drops below the prescribed values. When installing the appliance beneath a hood take care to ensure that:
  a) the extracted volume is greater than the volume of combusted gas produced (refer to current regulations);
  b) the hood filter is made from a heat-resistant material (combusted gases may reach 300°C;
  c) the final section of the gas discharge tube must be inserted inside the hood;
  d) following interruption of gas supply the gas will be switched on manually.

1. Installation

1.7 Switching on oven and testing

Before switching on the oven, carefully check that all systems and installation of the appliance are in compliance with current laws and with the technical and safety guidelines in this manual.

Check the following:

- The oven must be installed in a room where the temperature is over +4° C.
- The oven chamber must be empty.
- All packaging has been completely removed, including the protective film applied to the walls of the oven.
- Vents and ventilation openings must be open and unobstructed.
- Any parts that have been removed for installation purposes must be replaced.
- The main switch must be switched on and the water and gas taps must be open.

Testing

The oven should be tested by carrying out a trial cooking session to check that the appliance is working properly and that there are no problems or malfunctioning.

Switch on the oven pressing for 1 second the main switch **T1**.

Carry out a trial cooking session setting the temperature to 150° C, the timer to 10 min. and humidity to 5.

Check every item in the list below:

- The light in the oven chamber switches on.
- The oven switches off if the door is opened and starts up again after the door has been closed.
- The temperature controller regulating the oven temperature is activated, causing the heating elements to switch off temporarily.
- Every 2 minutes the fan motor automatically reverses direction of rotation followed by a 20-second rest.
- During the 20-second motor rest the S1 "°C" lighting indicator will temporarily switch fixed-on showing that the oven chamber heating elements have been temporarily switched off.
- For 7-tray and 10-tray ovens: the two fans in the oven chamber rotate in the same direction.
- Check that water is being discharged to the fan/s from the humidity inlet duct in the oven chamber.
- At the end of the cooking session the oven alarm sounds for about 15 seconds.

2. Use instructions

2.1 Preliminary information

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

Survey the equipment during functioning.

Before cooking, we recommend pre-heating the oven at a temperature of about +30°/+40°C higher than that required.

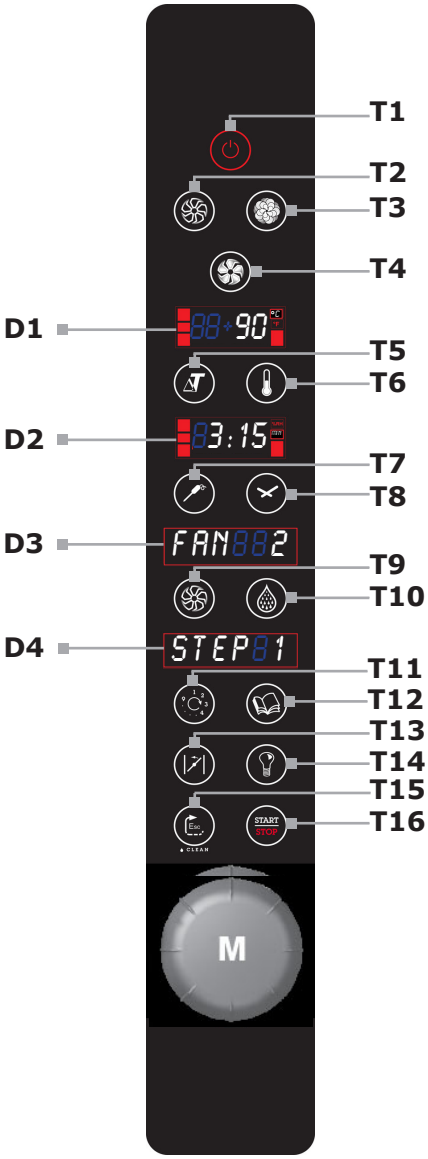
Once it has been connected to the mains, the oven is in "stand-by" condition (waiting).

The oven control panel is equipped with a knob **M** to perform the insertion and modification of the functioning parameters of the appliance. Such knob can also be pressed to select a function or confirm a certain parameter. The knob acts on a digital encoder and, therefore, is in continuous rotation (no end run). The parameters adjusted by the encoder vary clockwise increasingly.

In the stand-by condition, by pressing the **T1** key one switches to the "on" condition after board reset (a few seconds). The oven is ready to receive the cooking settings.

2. Use instructions

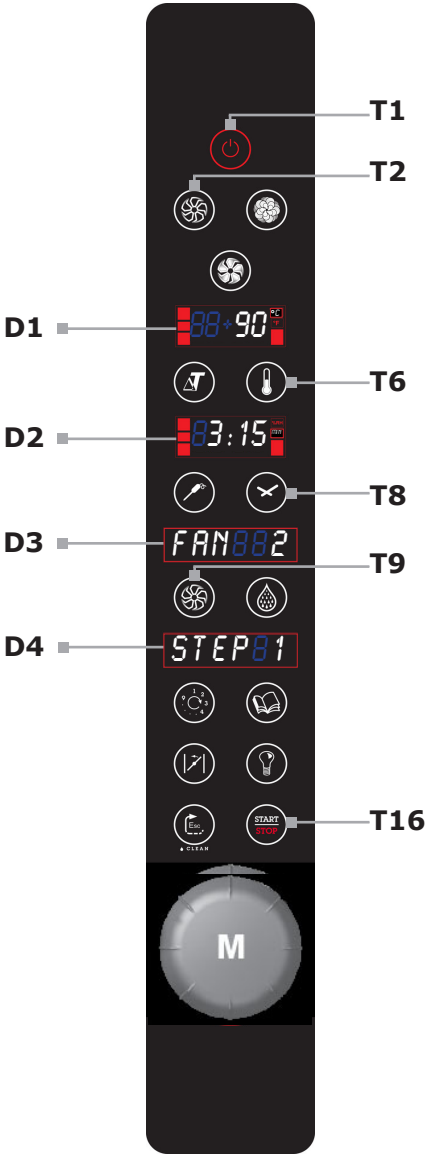
2.2 Control panel



T1	Swich on / Swich off
T2	Cooking mode: CONVECTION
T3	Cooking mode: STEAM
T4	Cooking mode: MIX steam/convection
T5	ΔT (Delta-T) cooking
T6	Temperature
T7	Probe temperature
T8	Time
T9	Fan speed
T10	Humidity
T11	Phases / Pre-heating
T12	Programms
T13	Humidity draining valve
T14	Lights swich on/off
T15	Cancel / Back / Cleaning (opt.)
T16	Start / Stop
D1	Cooking chamber temperature display ΔT set diplay
D2	Time display / Probe temperature display
D3	Fan speed display
D4	Cooking phases display Programs display
M	Knob with encoder

2. Use instructions

2.3 Convection cooking



Once the oven has been switched on by pressing the **T1** key, select the convection cooking modality by pressing the **T2** key. Activate the desired cooking temperature set by pressing the **T6** key, signalled by the flashing of the key itself: set the temperature value by acting on the **M** knob (up to 280°C) and confirm the selection by pressing the **T6** key or the **M** knob of the encoder. The display automatically passes to the selection of the cooking time (the **T8 key** flashes).

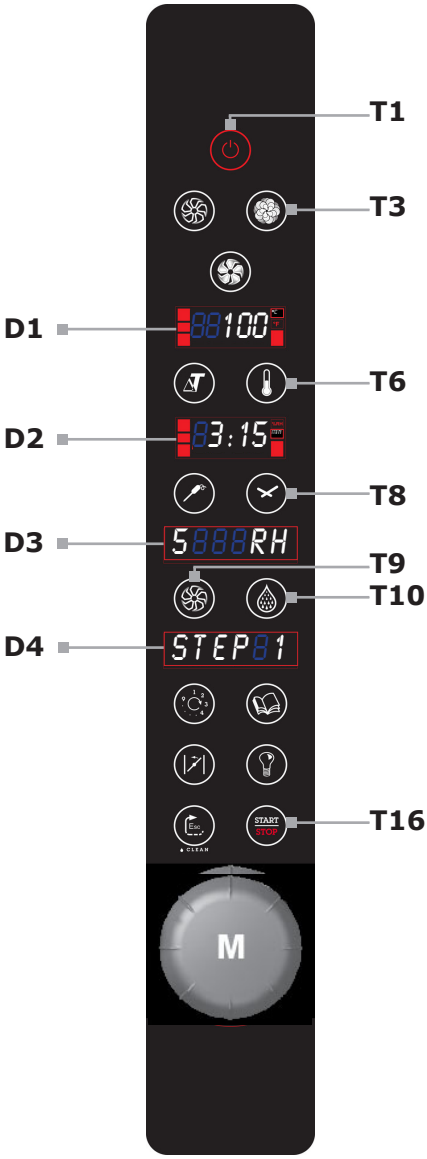
Set the cooking time by acting on the **M** knob and confirm the selection by pressing the **T8** key or the **M** knob of the encoder.

The display automatically passes to the selection of the fan speed (the **T9** key flashes). Set the fan rotation speed (there are 3 available speeds) and confirm the selection by pressing the **T9** key or the **M** knob of the encoder.

Press the **T16** Start key to start cooking.

2. Use instructions

2.4 Steaming



Once the oven has been switched on by pressing the **T1** key, select the steaming mode by pressing the **T3** key. Activate the desired cooking temperature setting by pressing the **T6** key, signalled by the flashing of the key itself: set the temperature value by acting on the **M** knob (up to 120°C) and confirm the selection by pressing the **T6** key or the **M** knob ofthe encoder.

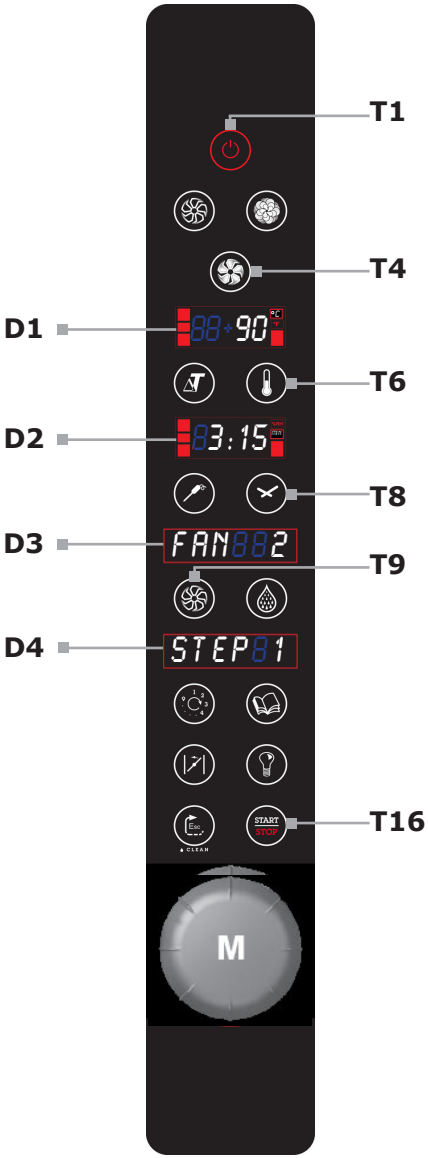
The display automatically passes to the selection of the cooking time (**T8** key flashes). Set the cooking time by acting on the **M** knob and confirm the selection by pressing the **T8** key or the **M** knob of the encoder.

The display automatically passes to the selection of the fan speed (**T9** key flashes). Set the fan rotation speed (there are 3 available speeds) and confirm the selection by pressing the **T9** key or the **M** knob of the encoder.

Press the **T16** Start key to start cooking.

2. Use instructions

2.5 Convection/steam mixed cooking



Once the oven has been switched on by pressing the **T1** key, select the convection/steam mixed cooking modality by pressing the **T4** key.

Activate the desired cooking temperature setting by pressing the **T6** key, signalled by the flashing of the key itself: set the temperature value by acting on the **M** knob (up to 270 °C) and confirm the selection by pressing the **T6** key or the **M** knob of the encoder.

The display automatically passes to the selection of the cooking time (**T8** key flashes). Set the cooking time by acting on the **M** knob and confirm the selection by pressing the **T8** key or the **M** knob of the encoder.

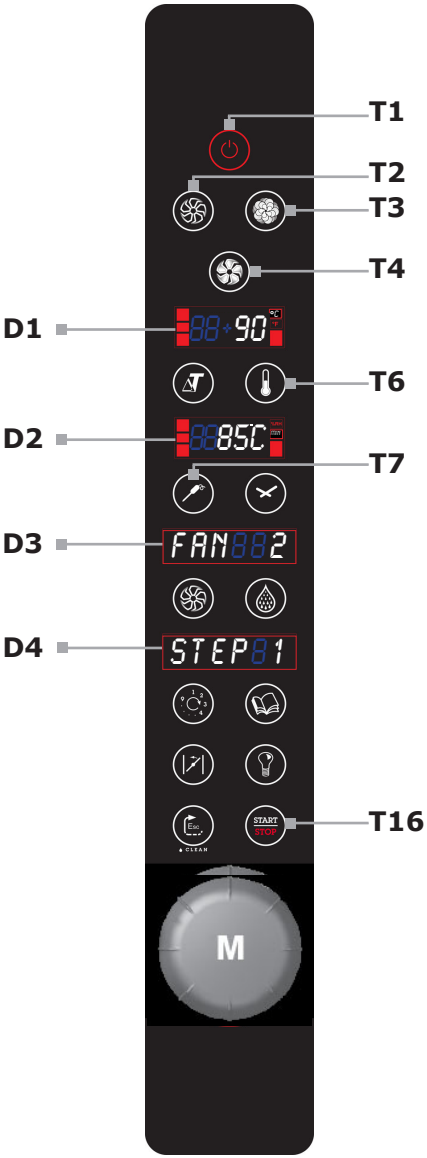
The display automatically passes to the selection of the fan speed (**T9** key flashes). Set the fan rotation speed (there are 3 available speeds) and confirm the selection by pressing the **T9** key or the **M** knob of the encoder.

The display automatically passes to the humidity selection in the cooking chamber (**T10** key flashes). Set the humidity value by acting on the **M** knob (0 to 10, where: 1= 10% h.r.; 2= 20% h.r.; ... 5= 50% u.r.; ....) and confirm the selection by pressing the **T10** key or the **M** knob of the encoder.

Press the **T16** Start key to start cooking.

2. Use instructions

2.6 Core probe cooking



Once the oven has been switched on by pressing the **T1** key, select the desired cooking mode by pressing the relative key (**T2 - T3 - T4**).

Activate the desired cooking temperature setting by pressing the **T6** key, signalled by the flashing of the key itself: set the temperature value by acting on the **M** knob (up to 280 °C) and confirm the selection by pressing the **T6** key or the **M** knob of the encoder.

The display automatically passes to the selection of the cooking time (**T8** key flashes). Do not set the cooking time but choose the core probe cooking by pressing the **T7** key. Select the desired temperature value at the core of the product by acting on the **M** knob. Confirm the selection by pressing the **T7** key or the **M** knob of the encoder. (IMPORTANT: the cooking chamber temperature must be at least 5°C higher than the core probe temperature).

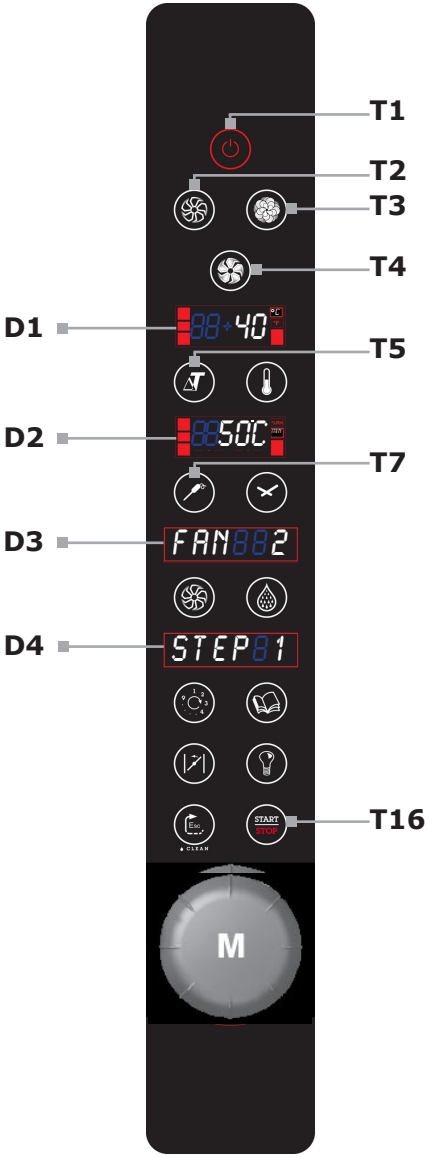
Continue with the set of the other cooking parameters as desired.

Press the **T16** Start key to start cooking.

Note:
How to use the probe:
the core probe tip must be positioned at the center of the thicker part of the product that has to be cooked.

2. Use instructions

2.7 Cooking with ΔT



Once the oven has been switched on by pressing the **T1** key, select the desired cooking mode by pressing the relative key (**T2 - T3 - T4**).

Select the **ΔT** mode by pressing the T5 key. Set the the desired temperature difference between the core of the product and the cooking chamber by acting on the knob **M**. Confirm the selection by pressing the **T5** key or the **M** knob of the encoder.

The display automatically passes to the selection of the core temperature (**T7** key flashes).Set the temperature value at the core of the product by acting on the **M** knob and confirm the selection by pressing the **T7** key or the **M** knob of the encoder.

Continue with the set of the other cooking parameters as desired.

Press the **T16** Start key to start cooking.

Note:

Use of the ΔT cooking:

ΔT *(Delta-T)* mode is particulary indicated for the cooking of medium and big roast. This kind of cooking is done keeping a costant difference of temperature between the cooking chamber and the core of the product.

Since the temperature in the cooking chamber is lower then usual and the time to complete the cooking is longer the roasts result more tender and juicy then ones cooked in traditional way. In the same time the meat shrinkage is reduced.

ΔT temperatures suggested:

- 40°C for red meat roasts (beef..), with a core temperature set between 45°C and 55°C;
- 50°C for white meat roasts (veal..), with a core temperature set between 75°C e 85°C.

2. Use instructions

2.8 Butterfly valve

The humidity draining has the task of expelling humidity formed inside the cooking chamber during the cooking.

Upon oven switch-on the valve is always closed. At the end of the cooking cycle the valve remains in the position it was in at that moment.

The opening or closing of the humidity discharge valve is controlled by pressing the **T13** key. While the valve is operating, it is not possible to give a new command.

The opening of the valve is signalled by the status change of the **T13** key.

- **on: valve is open**
- **off: vale is close**

Even with the valve closed, there is no risk of overpressures inside cooking compartment as they are controlled by the drain.

During the CONVECTION/STEAM MIXED cooking the valve is automaticaly managed. Anyway it is possible to change the status manually.

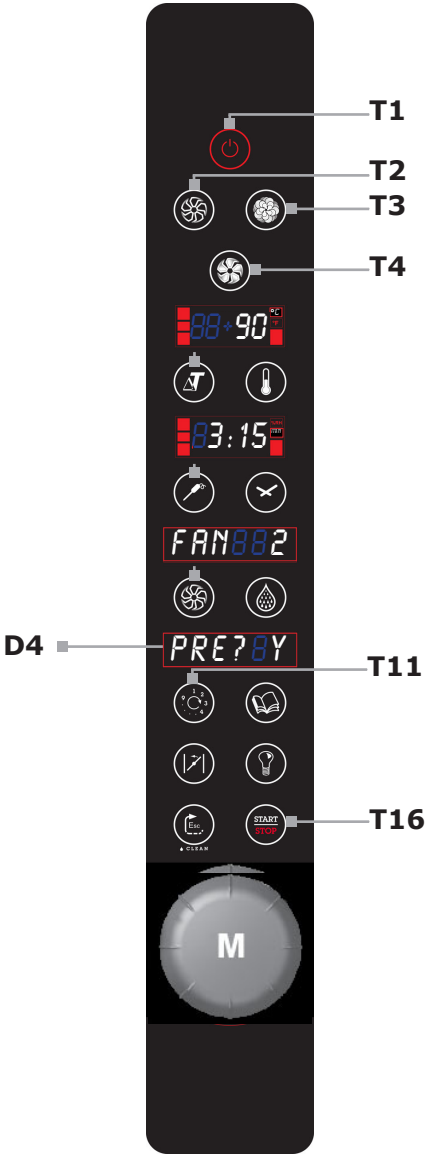
During STEAMING the valve will be kept in close position.

2.9 Cooking chamber cool down

To cool down the cooking chamber, press the button **T15** *ESC* and then the button **T16** *Start*. It is possible to open the door during the cool down. To stop cool down press the button **T15** *ESC.*

2. Use instructions

2.10 Pre-heating



Once the oven has been switched on by pressing the T1 key, select the desired cooking mode by pressing the relative key (**T2 - T3 - T4**).

To activatethe pre-heating press the **T11** key and turn the **M** knob to left. The display **D4** visualize: PRE?8N Press the **M** knob to activate pre-heating . The display **D4** will now visualize: PRE?8Y

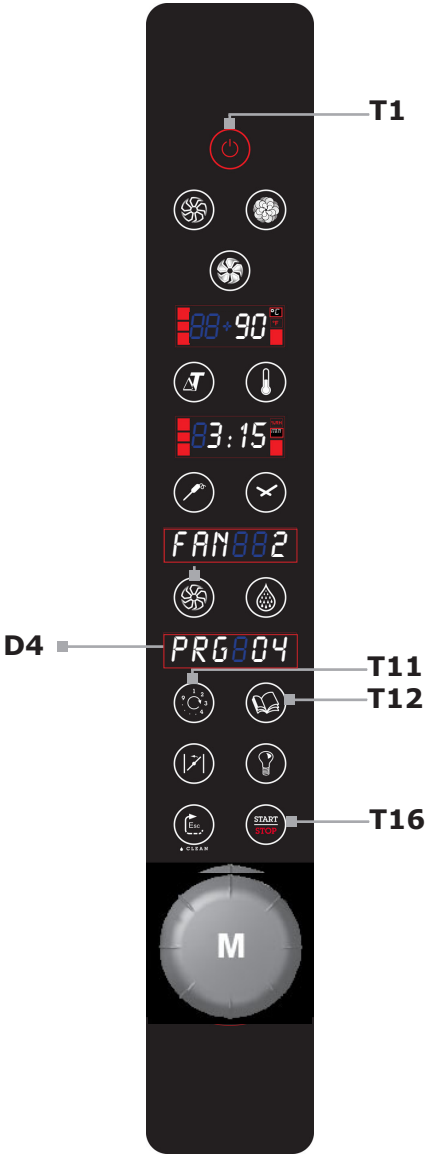
Turn the **M** knob to right to continuing with the set of the other cooking parameters as desired.

Note:
To achive a better result the cooking chamber pre-heating is always suggested (exept for those preparations that need to start cooking in the cold oven).

The products to be cooked must be inserted in the oven once the pre-heating is complited.

2. Use instructions

2.11 Programming cooking processes



Every single previously illustrated cooking phase, can be memorised in order to compose a cooking process.

Once the phase setting is complete, press the **T11** Phase key and turn the M knob to right to add a new phase. The **D4** display now will visualize: STEP 2 It is now possible to continue with the set of the other cooking parameters as desired.

Proceed as above to add new phases (up to 9).

Turn the **M** knob to left until **D4** display shows STEP 1 and press the **T16** Start key to start cooking.

2.12 Cooking program storage

It is possible to save a cooking process on the oven internal memory.

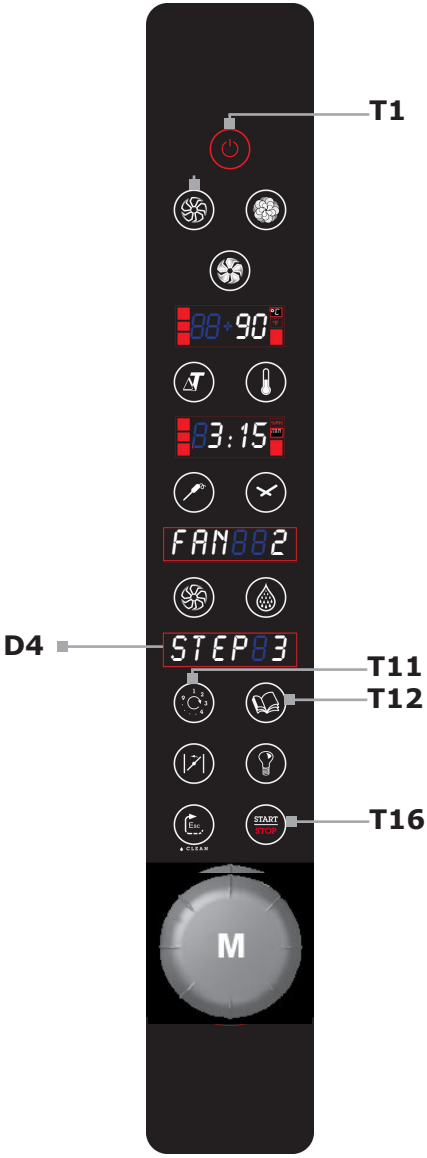
Once the desired program is created press **T12** key for some seconds. The **D4** display will show the first available program number position (ex. if there are already 3 programs stored on the positions 1,2 and 3, it will be shown program 4 as the first available position to save the program).

Chose the position number disired by turning to right or to left the **M** knob and then press again the **T12** key for some seconds to memorize the program. The D4 display will show: MEM

The oven allows to store up to 99 programs.

2. Use instructions

2.13 Loading a stored cooking program



To access a memorised program, press the **T12** Book key and select the program number, shown on the **D4** display, by turning the **M** knob to right or to left.Confirm the selection by pressing the **M** knob when the disired program nuber is shown on the **D4** display. Ex.: PRG 04

The **T11** key will blink and it will be possible, by rotating the **M** knob, see the phases of the program.

Select phase 1 (STEP 1) and press T16 Start key to start the program.

It is also possible to start the cooking from a differante phase then 1 by choosing the phase number (e.g. STEP 3) and press T16 Start key to start the program from the selected phase. In this case the pre-heating will not work.

2.14 Modification and cancelling of the cooking programs

To modify a stored program choose the program as explained at the previous chapter (2.12). Choose the phase number to modify by rotating the **M** knob. When modification is completed, if desired, it is possible to save the modified program by pressing the **T12** key for some seconds (as explained at chapter 2.10).

It is also possible to erase either the whole program or a part of it. To cancel part of a program move to the phase that you want to delete, press and hold button **T11** for a few seconds. The display **D4** will show: DEL? N By turning the knob M to the right, the display shows: DEL? Y . At this point you can confirm by pressing the knob **M**. You will then erase all the phases from the one you selected (eg. if you selected phase 3, pressed and held button **T11** then steps 3, 4, 5 would be de-

leted). You cannot delete just one phase between others (eg. you cannot delete only phase 3 and avoid deleting phase 4, 5 ...).

If you wish to cancel the entire program move to phase 1, press and hold button **T11**. The display **D4** will show: DEL?88N By turning the knob **M** to the right, the display shows: DEL?88Y At this point you can confirm by pressing the knob **M**.

If you want to abort program erasing, when you see the message, DEL?88N confirm with **M** knob or press **T15** button *ESC*.

2.15 Compartment lighting.

Press **T14** key to turn on the cooking chamber lights. Lights will be swiched on for 45 seconds before automatically turn off.

It is possible to turn off manually the cooking chamber lights by pressing **T14** key.

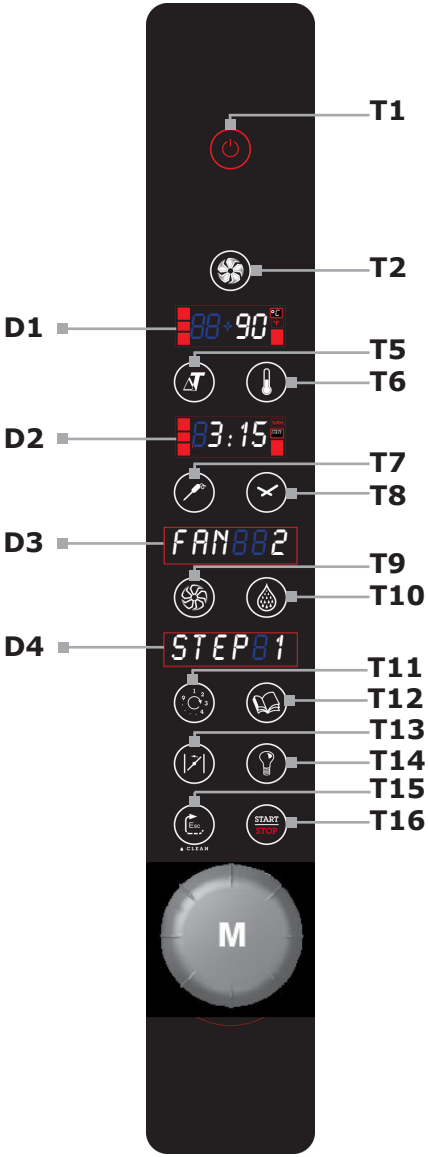
2.16 Off and oven swich off.

To stop a cooking press **T16** key.

To turn off the oven press **T1** key.

2. Use instructions

2.17 Convection version with humidifier



Models:

MPE423 - MPE523
MPE4 - MPE5 - MPE7 - MPE10
MPG5 - MPG7 - MPG10

T1	Swich on / Swich off
T2	Cooking mode: CONVECTION
T5	ΔT (Delta-T) cooking
T6	Temperature
T7	Probe temperature
T8	Time
T9	Fan speed
T10	Humidity
T11	Phases / Pre-heating
T12	Programms
T13	Humidity draining valve
T14	Lights swich on/off
T15	Cancel / Back / Cleaning (opt.)
T16	Start / Stop
D1	Cooking chamber temperature display ΔT set diplay
D2	Time display / Probe temperature display
D3	Fan speed display
D4	Cooking phases display Programs display
M	Knob with encoder

3. Maintenance

3.1 Cleaning

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

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

Wait for the cooking compartment to cool down.

Remove the side tray racks.

Remove the manually removable residues and place the removable parts inside dishwashers.

To clean the cooking compartment use soapy warm water. Subsequently, all interested surfaces must be thoroughly rinsed, being careful to ensure no detergent residues remain.

To clean the oven external parts, use a damp cloth and a non-aggressive detergent.

ATTENTION

Never use, for any reason, chlorine-detergents and / or chlorine-containing products in general. The use of these products will void the oven warranty.

3.2 Cleaning of the glass

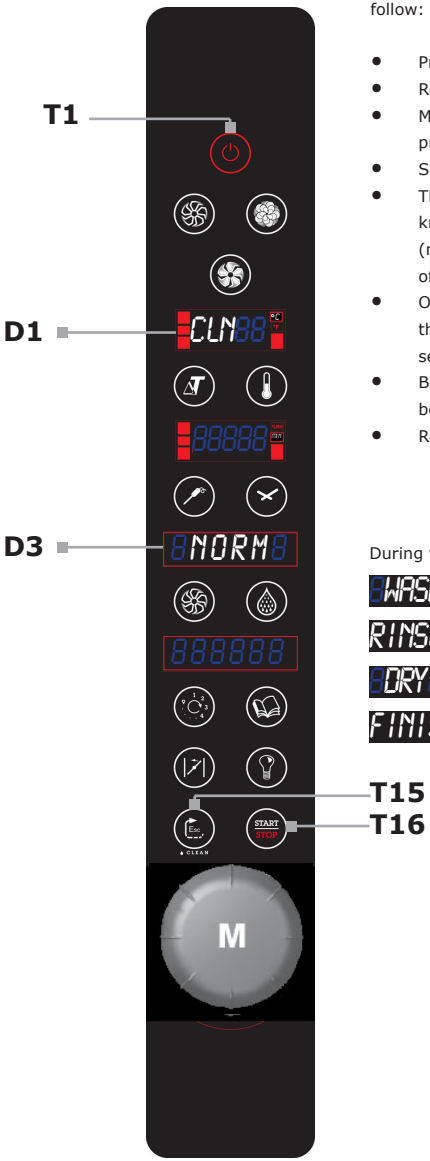
The door glass can be cleaned externally and internally. For this purpose, turn the stop holding the internal glass in position clockwise and, once the glass is opened, clean it with suitable detergent.

Never use abrasive materials.

The glass must be correctly closed and locked in position by turning the stop anti-clockwise.

3. Maintenance

3.3 Automatic cleaning system



To enable the AUTOMATIC CLEANING function (optional kit) do as follow:

- Press **T1** button to turn on the oven
- Remove the filter on the discharge inside the cooking chamber.
- Make sure the cleaner is connected to the oven by the appropriate pipe.
- Simultaneously pressing the key **T15** (Clean) and the knob **M**.
- The display **D3** will display the type of washing. Turning the knob **M**, you can choose between washing SOFT (light), NORM (medium) or Hard (intense) according to the type and amount of soil inside the cavity.
- Once chosen the appropriate washing press **T16** (Start) to start the automatic wash. The cleaning works only with the door closed.
- Before starting a new cooking rinse manually the cooking chamber with the hand-shower to remove any residual detergent.
- Replace the filter of the cavity discharge in place again.

During washing, the display **D3** will show the following phases:

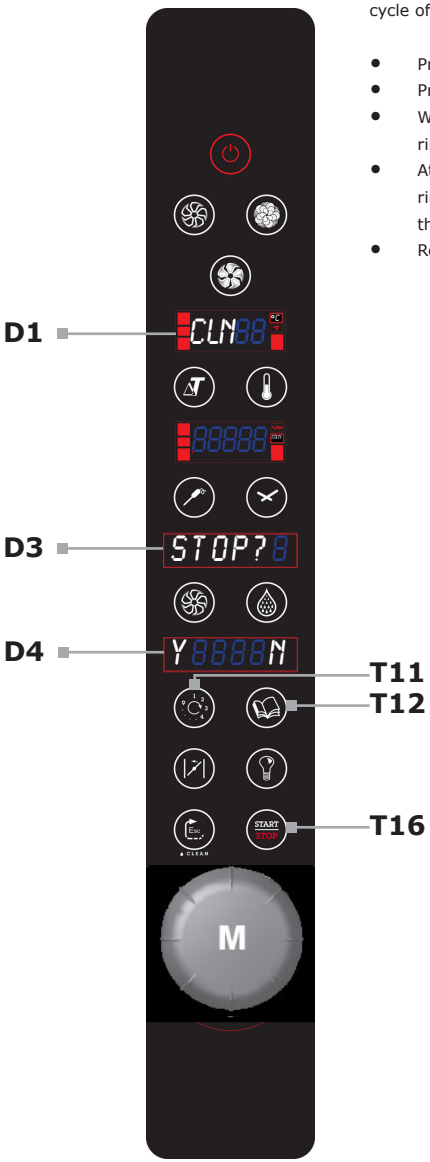
WASH	Pre-wash (steam) - Wash
RINSE	Rinse
DRY	Drying
FINISH	Cleaning complete

Important:

We recommend the use of the approved cleaner to clean the oven (ECOLAB OVEN CLEANER POWER).

The use of a cleaner not approved may cause damage to the washing system and the integrity of the cavity and will void the manufacturer's warranty.

3. Maintenance



To end the AUTOMATIC WASHING before it has completed the full cycle of cleaning, follow these steps:

- Press the Stop button **T16**;
- Press the button **T11** to confirm or **T12** to resume washing.
- When the washing is interrupted automatically switches to the rinsing phases.
- At the end of the automatic rinsing phases perform additional rinses with hand-shower to remove any detergent residue from the cooking chamber.
- Replace the filter of the cavity discharge in place again.

4. What to do if...

4.1 Most common problems

In case of a serious anomaly it is very important to switch-off the equipment, by acting on the multiple pole switch, and close the gas and water shut-off cocks upstream of the appliance.

Problem	
The oven does not start	Check that the multiple pole switch is closed and there is mains voltage.
	Check that the gas shut-off cock upstream of the appliance is open.
	Check integrity of the oven protection fuses.
	Ensure the oven door is correctly closed.
	Check to have correctly set the cooking cycle parameters.
	Ascertain the oven is not in error.
If after these operations the oven does not start, contact the after-sales assistance.	
The fan stops during functioning	Switch-off the oven and wait for the motor thermal protection to automatically reset.
	Ensure that the cooling inlets are not obstructed.
Should the problem repeat, contact the after-sales assistance.	
Internal lighting does not work	Use lamps resistant to heat.
	Replace the lamps as follows: • Ascertain that the omnipolar switch upstream of the oven is open and the appliance is cold. • Open the internal glass of the oven door. • Remove the protection glasses of the lamps. • Replace the lighting lamps.
Should the problem repeat, contact the after-sales assistance.	
Water does not flow into the humidifier tubes	Check that the water shut-off cock is open.
Should the problem repeat, contact the after-sales assistance.	
The oven is in "GAS" error	Check that the gas shut-off cock upstream of the appliance is ope ⏚
	Press the **M** knob for 1 second
	Have a technician check the electric connection sequence is correct and that a potential difference of 230 V is present between phase and .
Should the oven continue not to work, due to the burners not igniting, contact the after-sales assistance.	

4. What to do if...

4.2 Alarm message list

N°	**MESSAGE**	**DESCRIPTION**
1	"OVEN NOT CONFIGURED"	OVEN MODEL NOT SPECIFIED
2	"PROBE NOT CONNECTED"	PROBE IS NOT CONNECTED TO THE OVEN
3	"TCJ1 SH.CIRC"	SHORT CICUIT ON MAIN PROBE
4	"TCJ1 OPEN"	MAIN PROBE UNPLUGGED
5	"TCJ2 SH.CIRC"	SPILLONE IN CORTO
6	"SAFETY THERM"	SECURITY THERMOSTAT
7	"ALARM MOTORS"	ALLARME MOTORI
8	"HI TEMP"	HI TEMPERATURE ALARM IN THE COMPARTMENT (LEFT SIDE)
9	"NO COM"	MANCATA COMUNICAZIONE CON SCHEDA USB

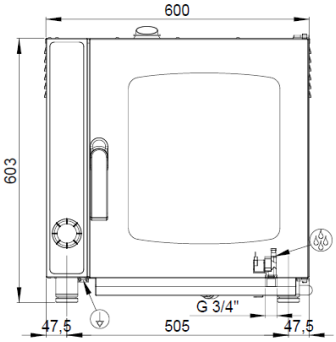
4.3 Safety thermostat of the cooking compartment

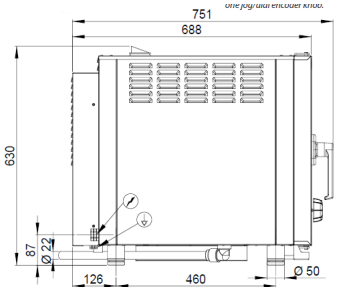
If the temperature inside the cooking compartment reaches 350°C, the safety thermostat interrupts supply to the oven's heating elements.

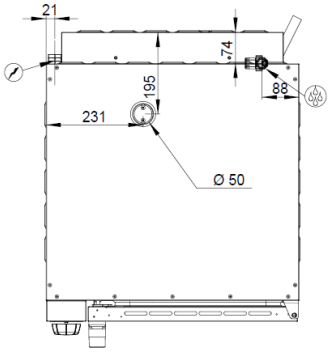
Such safety device can be restored only by an after-sales assistance service technician as further checks are required.

5. Data sheet

5.1 MPE523 - MDE523



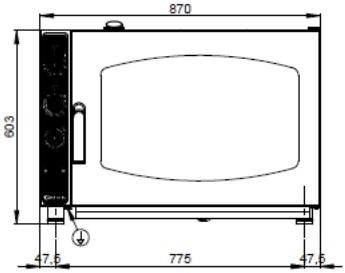


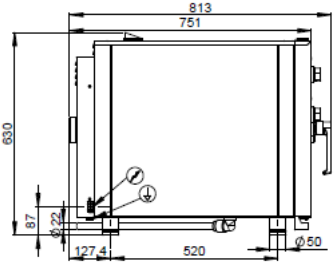


TECHNICAL DATA

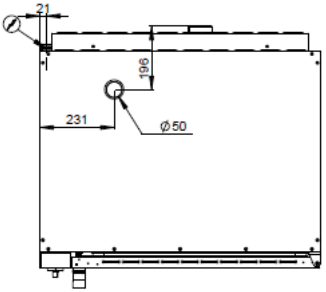
Dimensions: **600x608x603** mm
Volume: **0,25** m^3
Weigth: **52** Kg
Chamber capacity: **5x(GN 2/3)**
Distance between layers: **74** mm
Net dimension of oven cavity: **375x420x390** mm (LxHxP)
Oven cavity power: **3** kW
Total electric power: **3,3** kW
Total electric power: **1N 230V AC-50Hz**

5.2 MPE5 - MDE5





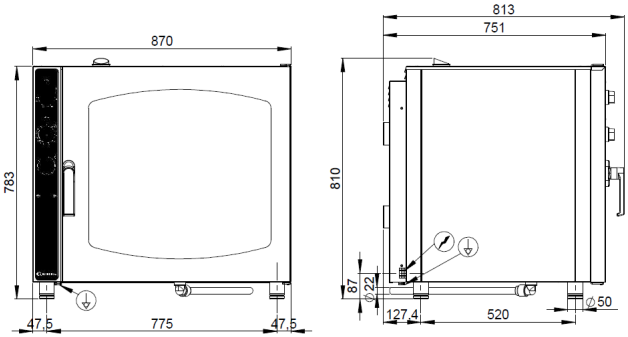
5. Data sheet

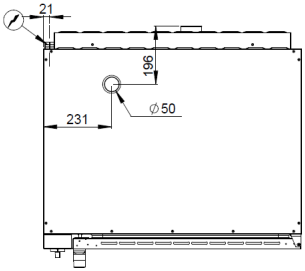


TECHNICAL DATA

Dimensions: **870x751x603** mm
Volume: **0,39** m^3
Weigth: **65** Kg
Chamber capacity: **5x(GN 1/1) - 5x(60x40)**
Distance between layers: **75** mm
Net dimension of oven cavity: **645x420x450** mm (LxHxP)
Oven cavity power: **6** kW
Total electric power: **6,3** kW
Power supplay voltage: **3N 400V AC-50Hz**

5.3 MPE7 - MDE7



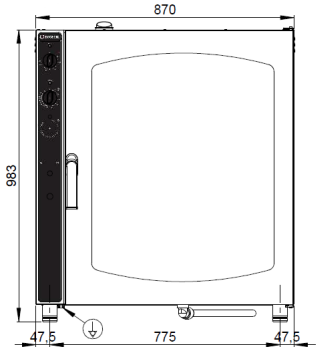


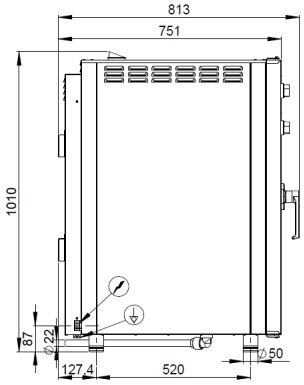
TECHNICAL DATA

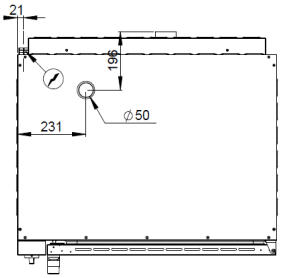
Dimensions: **870x751x783** mm
Volume: **0,50** m^3
Weigth: **80** Kg
Chamber capacity: **7x(GN 1/1) - 7x(60x40)**
Distance between layers: **75** mm
Net dimension of oven cavity: **645x600x450** mm (LxHxP)
Oven cavity power: **9** kW
Total electric power: **9,6** kW
Power supply voltage: 3N 400V AC-50Hz

5. Data sheet

5.4 MPE10 - MDE10



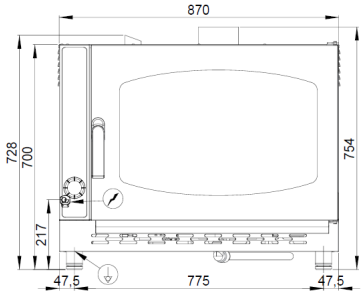


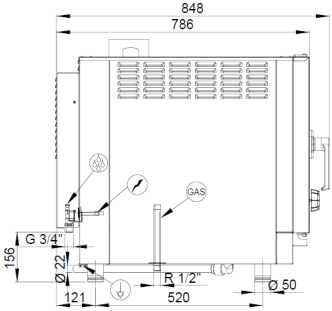


TECHNICAL DATA

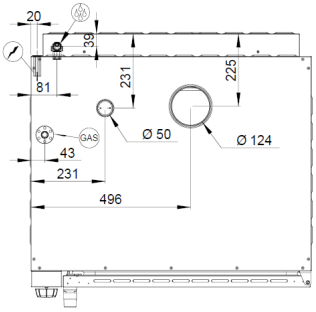
Dimensions: **870x751x983** mm
Volume: **0,64** m^3
Weigth: **100** Kg
Chamber capacity: **10x(GN 1/1) - 10x(60x40)**
Distance between layers: **75** mm
Net dimension of oven cavity: **645x800x450** mm (LxHxP)
Oven cavity power: **12** kW
Total electric power: **12,6** kW
Power supply voltage: **3N 400V AC-50Hz**

5.5 MPG5 - MDG5





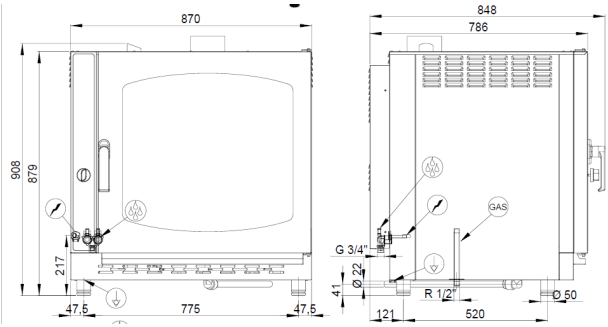
5. Data sheet

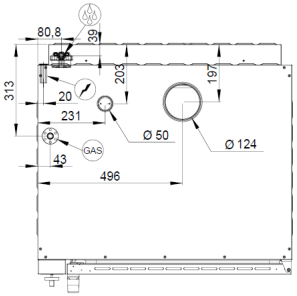


TECHNICAL DATA

Dimensions: **870x786x700** mm
Volume: **0,48** m^3
Weigth: **110** Kg
Chamber capacity: **5x(GN 1/1) - 5x(60x40)**
Distance between layers: **74** mm
Net dimension of oven cavity: **645x420x450** mm (LxHxP)
Oven cavity power: **9,5** kW **8168** Cal/h
Total electric power: **0,4** kW
Power supplay voltage: **1N 230V AC-50Hz**

5.6 MPG7 - MDG7



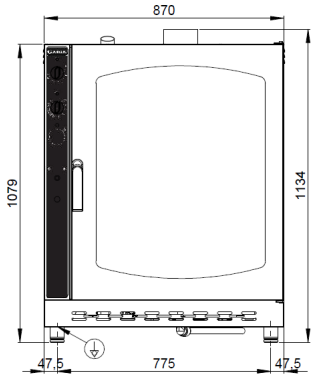


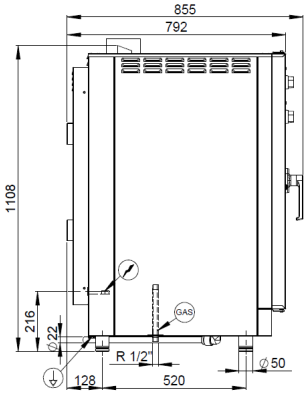
TECHNICAL DATA

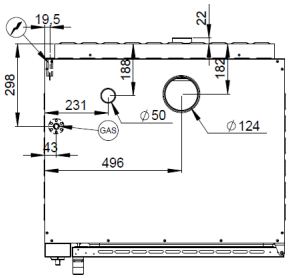
Dimensions: **870x786x879** mm
Volume: **0,60** m^3
Weigth: **148** Kg
Chamber capacity: **7x(GN 1/1) - 7x(60x40)**
Distance between layers: **74** mm
Net dimension of oven cavity: **645x600x450** mm (LxHxP)
Oven cavity power: **16,5** kW **14187** Cal/h
Total electric power: **0,8** kW
Power supply voltage: 1N 230V AC-50Hz

5. Data sheet

5.7 MPG10 - MDG10







TECHNICAL DATA

Dimensions: **870x792x1079** mm
Volume: **0,74** m^3
Weigth: **160** Kg
Chamber capacity: **10x(GN 1/1) - 10x(60x40)**
Distance between layers: **75** mm
Net dimension of oven cavity: **645x800x450** mm (LxHxP)
Oven cavity power: **19** kW - **16337**Cal/h
Total electric power: **0,8** kW
Power supply voltage: 1N 230V AC-50Hz

6. Electrical drawings

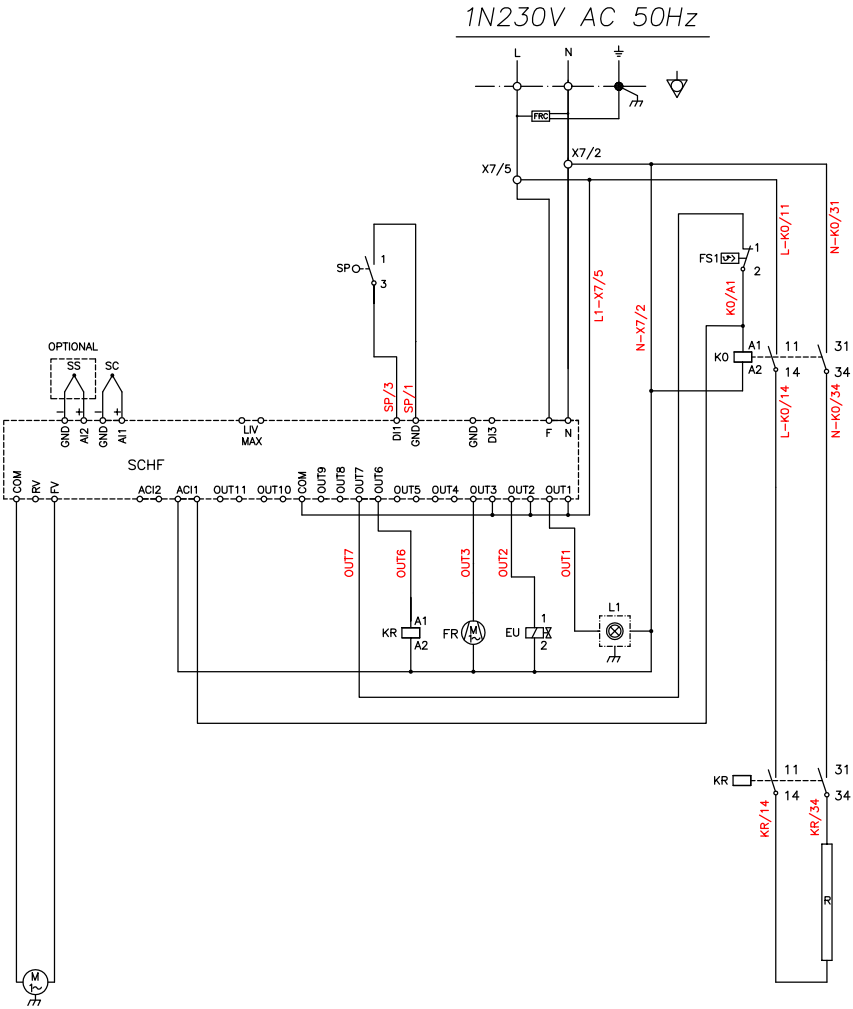
Legenda

C1, C2	Motor capacitor
EL	Washing electrovalve
EU	Humidifier solenoid valve
EVG	Elettrovalvola bruciatore camera
F1	Chamber thermostat
FM1, FM2	Motor thermal protection (inc.)
FR	Cooling fan
FRC, XFLC	Filter E.M.C.
FS1	Chamber safety thermostat
FU1	Fuse
H1, H2	Luminous indicator
IGN1	Burner control board
INV	Motor inverter
K0	Contactor
KR	Contactor for heating elements
L1, L2	Chamber lighting lamp
M1, M2	Motor
MV	Steam butterfly valve

P	Main switch / timer
PD	Detergent pump
PL	Washing pump
R	Elements
S	Main switch/cooking mode selector
SC	Chamber probe
SC	Cooking selector probe/time
SCHB	Electronic buzzer board
SCHF	Oven control electronic card
SP	Microinterruttore porta
SS	Core probe (opt.)
SU	Humidity selector
SV	Fan speed selector
TH20	Timer “instant” (water injection)
TS	Probe thermoregulator
X./..	Connector
Z1 / Z2	Washing Tank level control probes

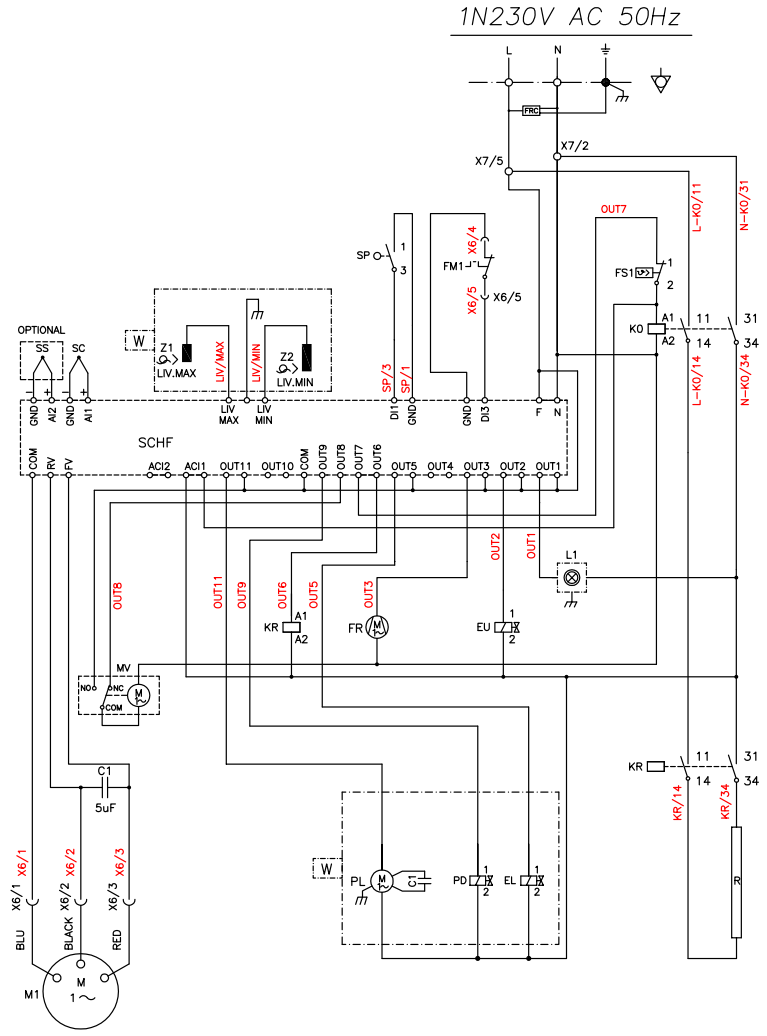
6. Electrical drawings

MPE423



6. Electrical drawings

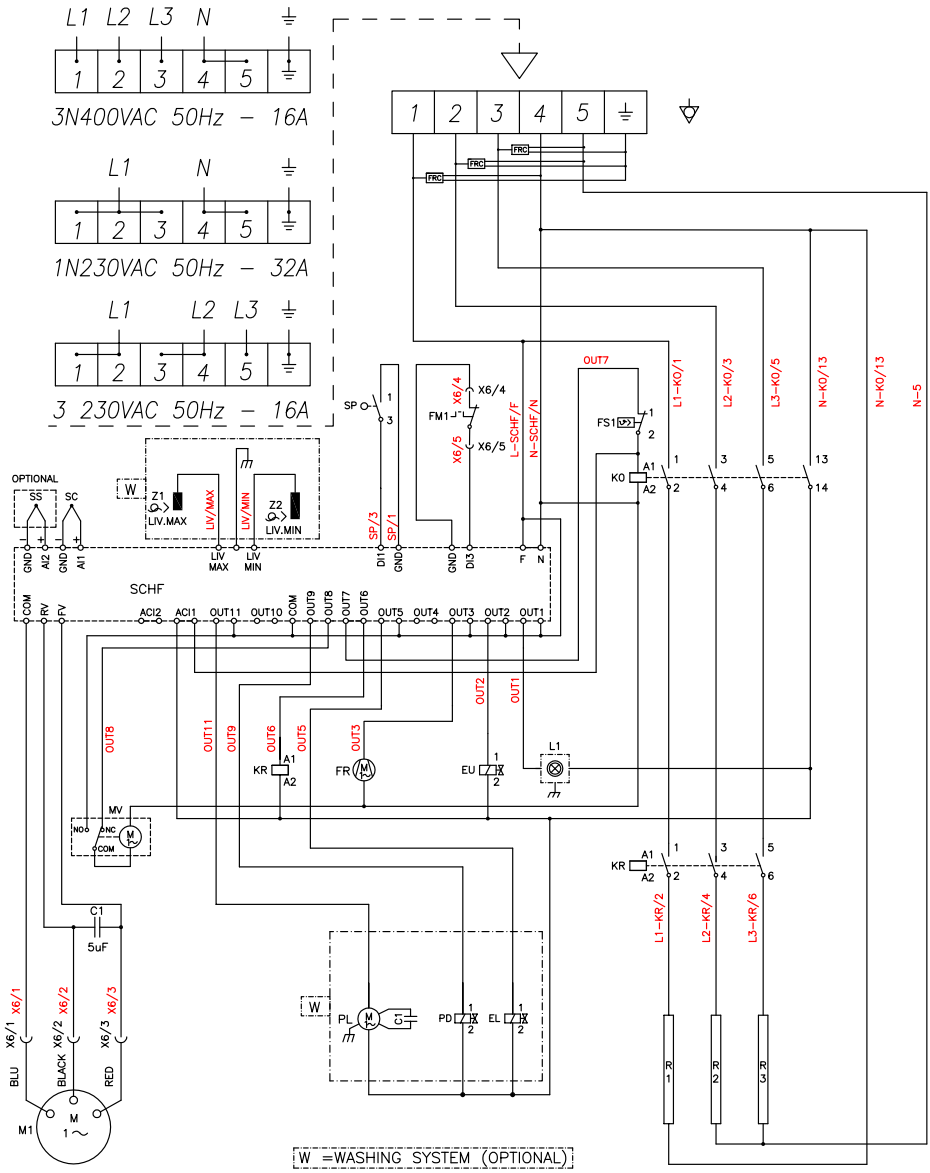
MPE523(W) - MDE523(W)



W =WASHING SYSTEM (OPTIONAL)

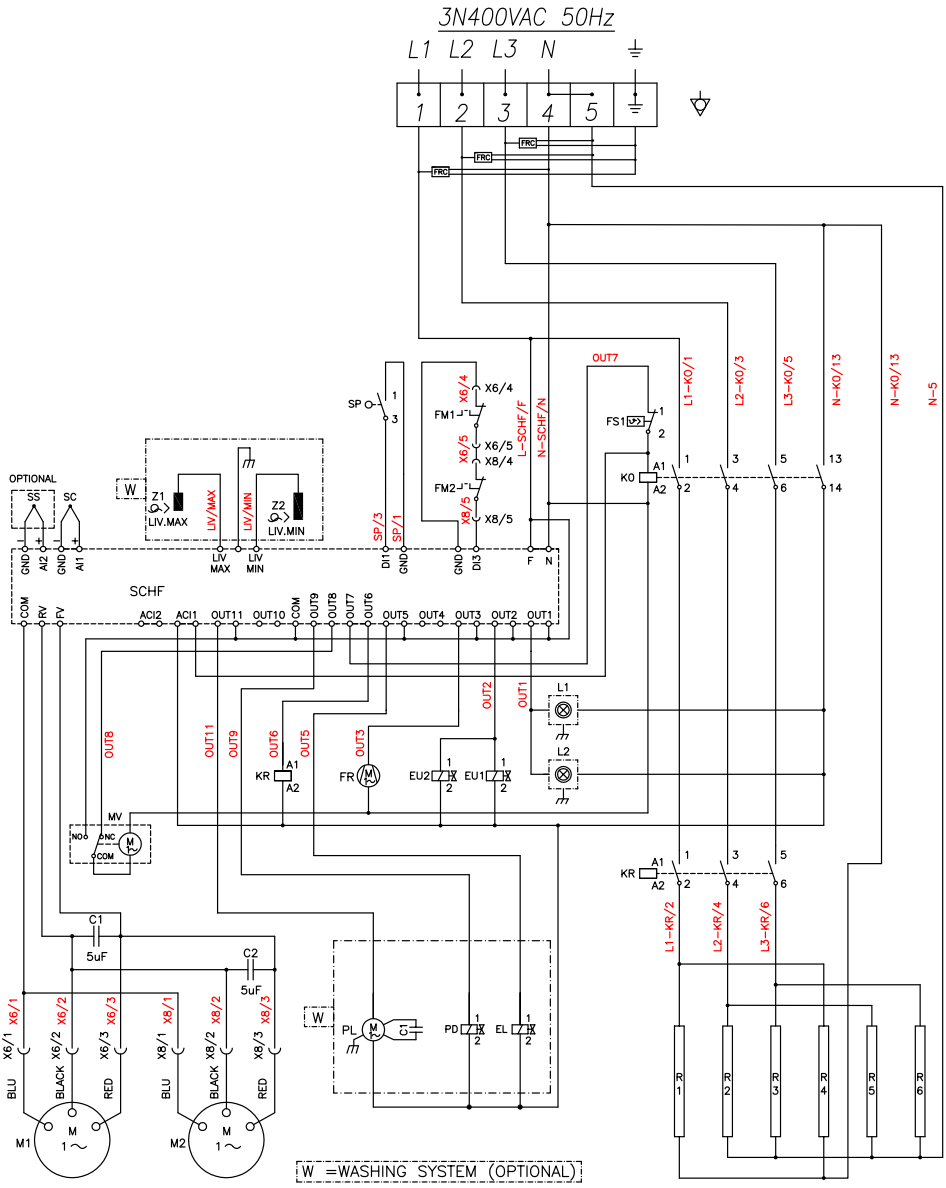
6. Electrical drawings

MPE4(W) - MPE5(W) - MDE5(W)



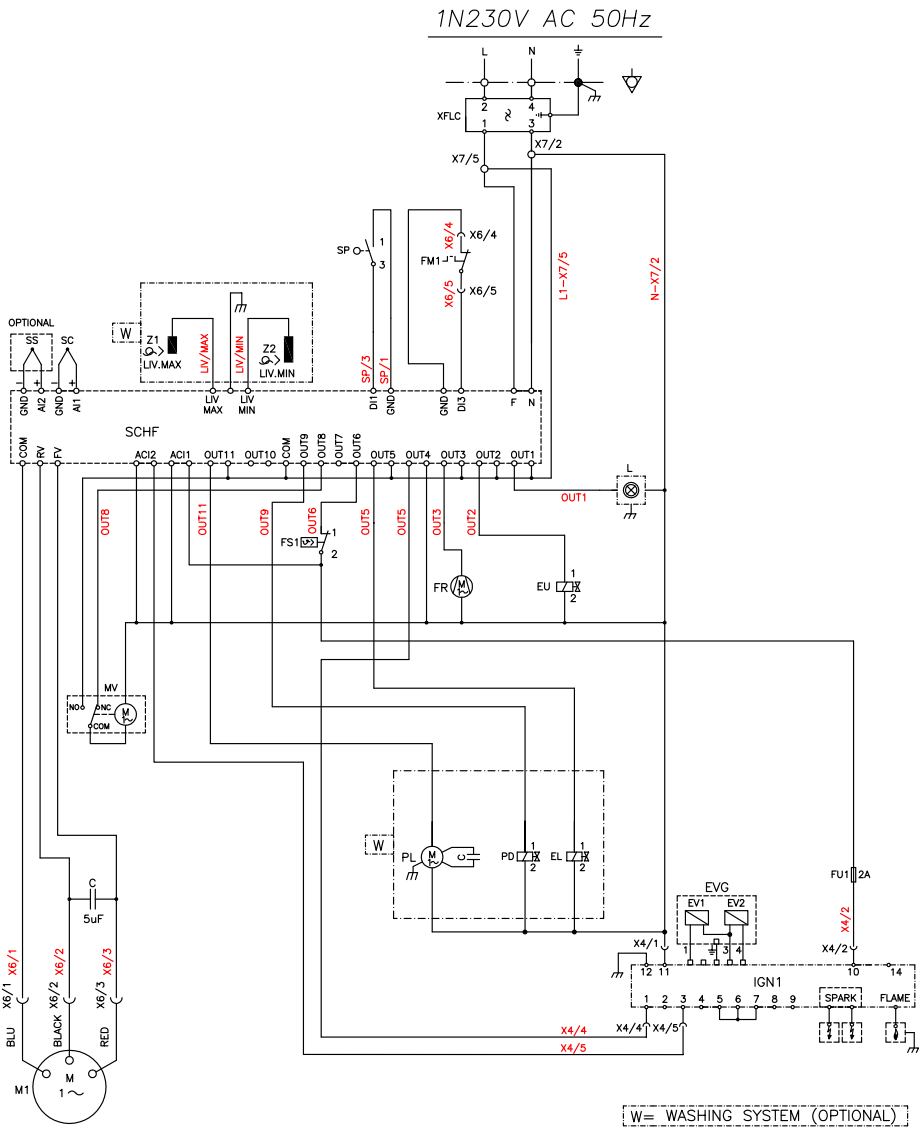
6. Electrical drawings

MPE7(W) - MPE10(W) - MDE7(W) - MDE10(W)



6. Electrical drawings

MPG5(W) - MDG5(W)



6. Electrical drawings

MPG7(W) - MPG10(W) - MDG7(W) - MDG10(W)