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

CE

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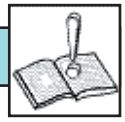
1. INSTALLATION

1.1 IMPORTANT



Read this manual carefully, since it contains important information concerning safe installation, operation and maintenance of the appliance. Keep this manual in a safe place for future reference. If the appliance is transferred to a new user, enclose this manual (if necessary, request your local authorized dealer or the manufacturer to supply a new copy).

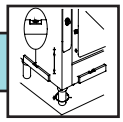
- Installation, special maintenance and repairs must be carried out by a qualified technician in compliance with the manufacturer's instructions.
- The appliance must be used only by persons trained in its operation.
- Disconnect the appliance from the mains in case of malfunction. If repairs should be necessary, contact an authorized service centre and insist on the use of original spare parts.
- These conditions are applicable only for the country indicated on the serial number plate affixed to the appliance.
- Failure to comply with these indications may affect the safety of the appliance.
- When the appliance is in operation, remember that certain areas of the external surface will reach high temperatures.

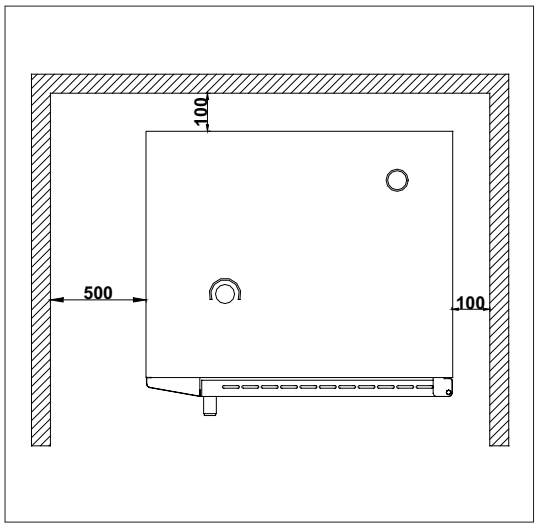
This appliance is in compliance with the essential requirements laid down by Low-Voltage Directives 73/23/EEC and 93/68/EEC.
It is also in full compliance with the following electrical standards:

- EN 60335-1 and subsequent modifications
- EN 60335-2-42 and subsequent modifications
- EN 60335-2-46 and subsequent modifications
- EN 60335-2-13 and subsequent modifications

The appliance is in compliance with the essential requirements laid down by Electromagnetic Compatibility Directive 89/336/EEC.

1.2 POSITIONING





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

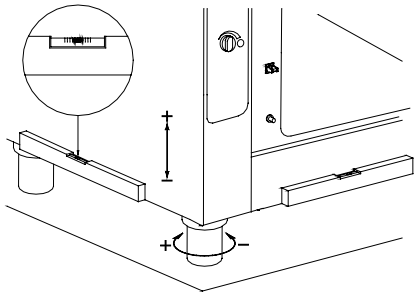


Fig. 2

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

1.3 ADJUSTING THE DOOR

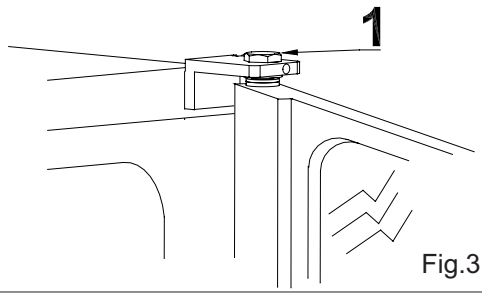


Fig.3

Check that the door closes correctly and that the seal between the door and the oven compartment is correctly positioned. If necessary, adjust the door hinges in order to ensure that the oven is air-tight when in operation.
In order to adjust the closure of the door, proceed as follows: loosen the screw (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

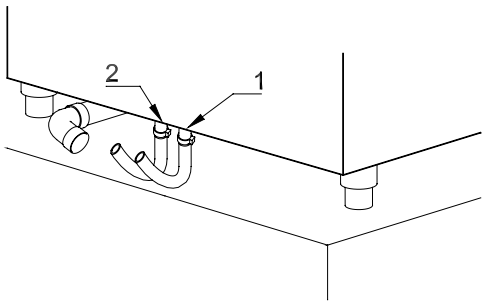
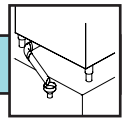


Fig.4

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



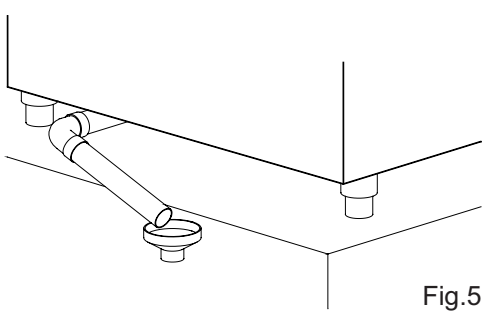


Fig.5

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

1.6 CONNECTION TO THE POWER SUPPLY

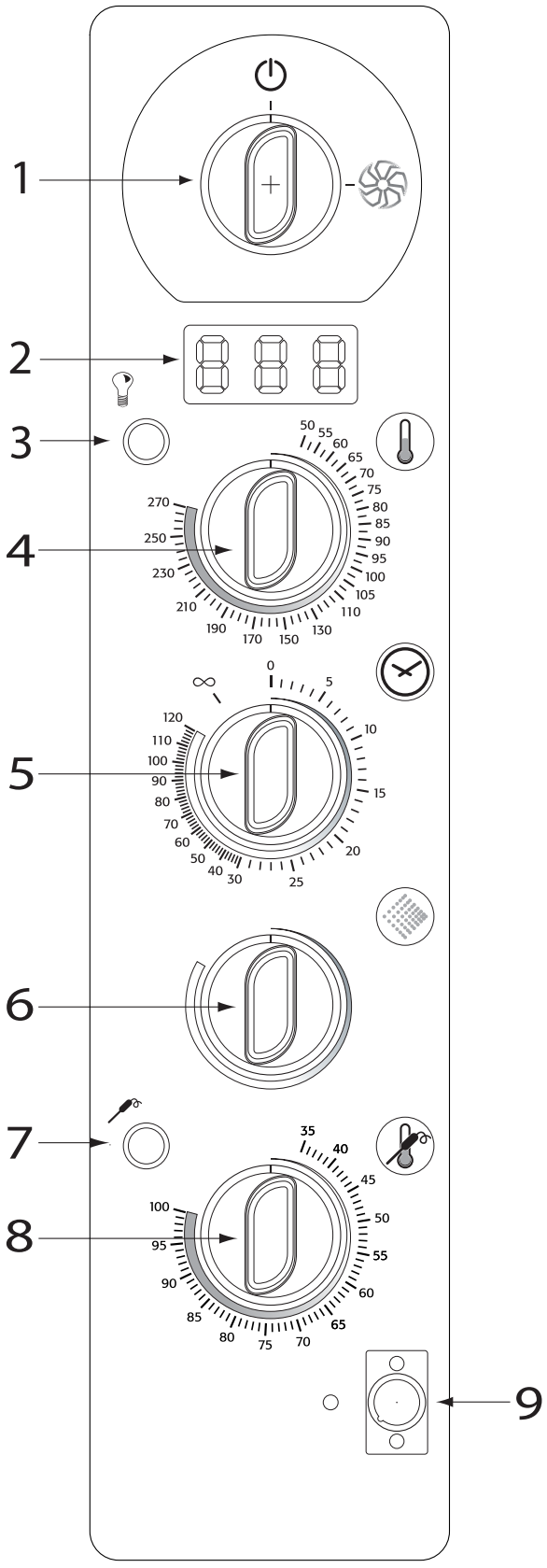
Check that the power socket is efficiently grounded in compliance with current safety legislation. Check that the mains voltage and frequency are correct for the appliance.
When connecting the appliance to the power supply, it is necessary to install a safety switch of suitable capacity on all poles of the power supply. The safety switch must be installed between the appliance and the mains, and must be easily accessible to the user. The contact apertures of the safety switch must be at least 3mm.
Set the main switch on the power socket to which the plug on the power cable will be connected to position 0 (zero).
Have a qualified technician check that the power socket is suitable for the power absorption of the appliance.
Remove the screws which secure the left-hand panel in position, remove the panel.
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 L2 L3 N ⏚ for three-phase versions

Tighten the cable clamps to secure the power cable.
When the appliance is in operation, the power supply voltage must not differ from the rated voltage for the appliance by more than ±10%.
The appliance must be connected to an equipotential circuit whose efficiency must be checked as required by current safety legislation. The terminal for connection to the equipotential circuit is positioned on the frame and marked “Equipotential”.
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.

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

Fig. 6

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.

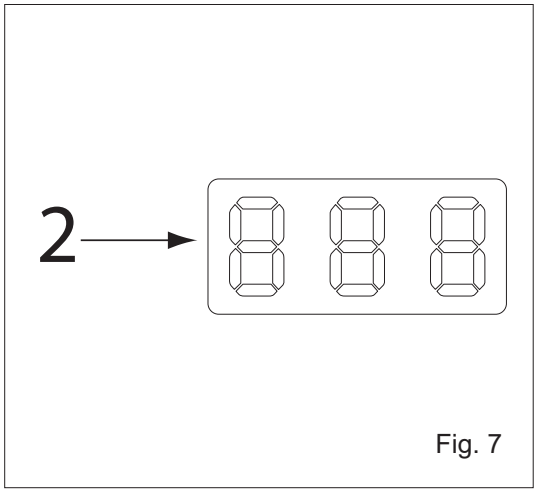


Fig. 7

DISPLAY

The oven features a single control display panel (ref.2, Fig. 7) 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.

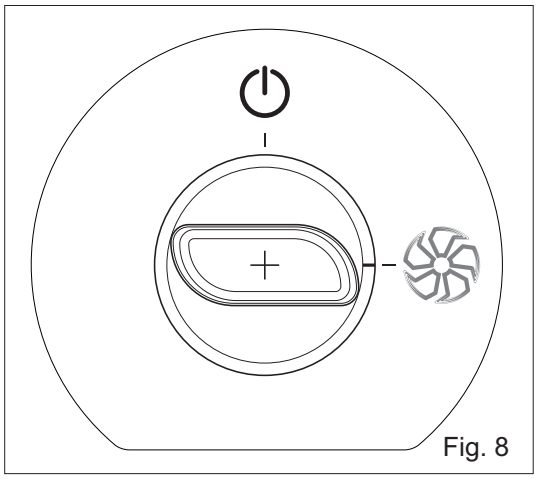


Fig. 8

CONVECTION COOKING

Turn the cooking cycle selector knob to the position shown in Fig. 8.
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

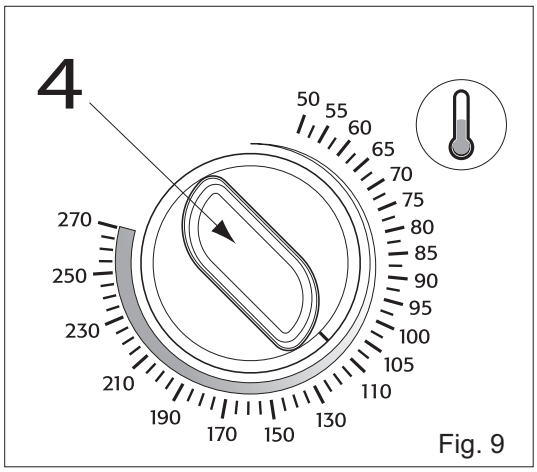


Fig. 9

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.

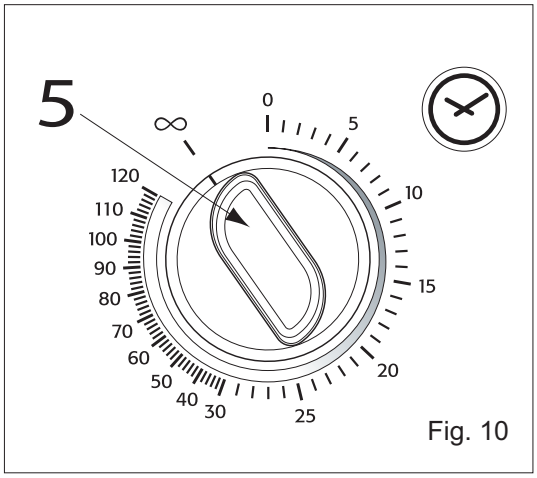


Fig. 10

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

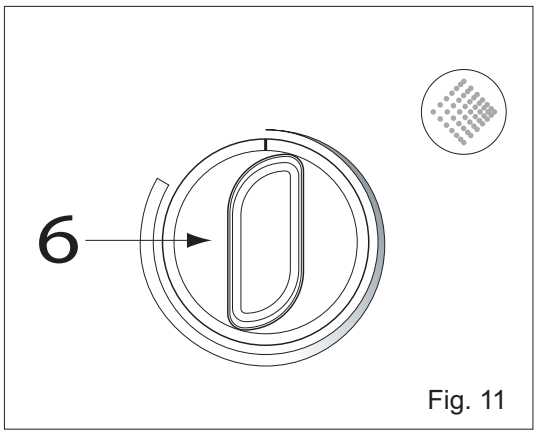


Fig. 11

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.

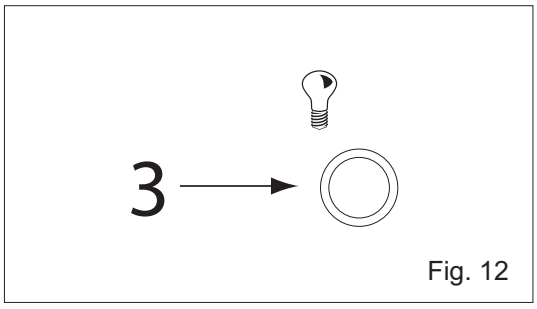


Fig. 12

OVEN LIGHT

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

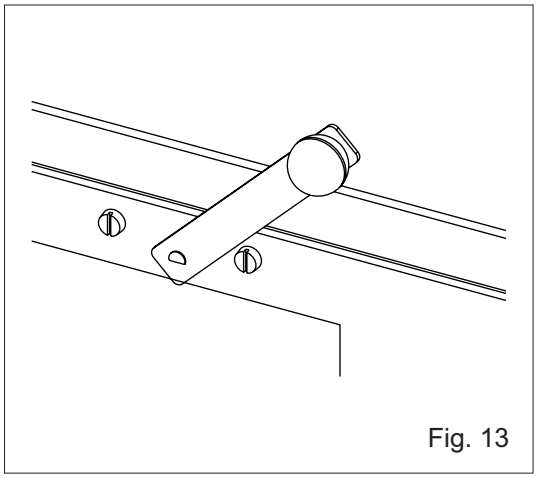


Fig. 13

STEAM DISCHARGE LEVER

The steam discharge function expels the steam produced during cooking from the oven.
Turn the lever (Fig. 13) 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)

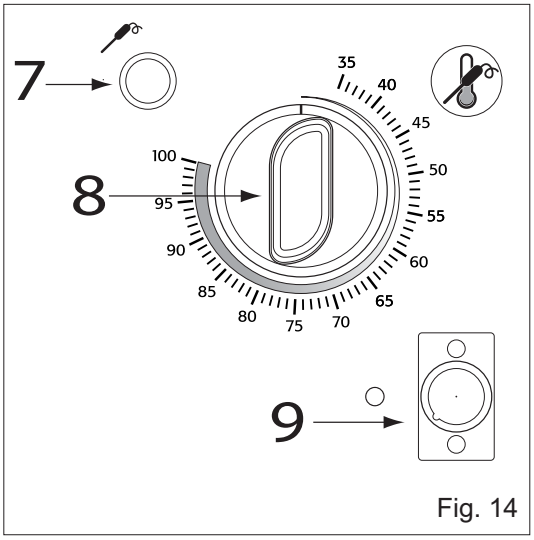


Fig. 14

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.14).
Insert the tip of the core probe into the middle of the food to be cooked.
Place the timer knob (Ref.5 Fig.10) in the “infinite” position.
Set chamber temperature by turning the knob (Ref.4 Fig.9).
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.14) clockwise.

To start cooking, press the button (Ref.7 Fig.14).
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

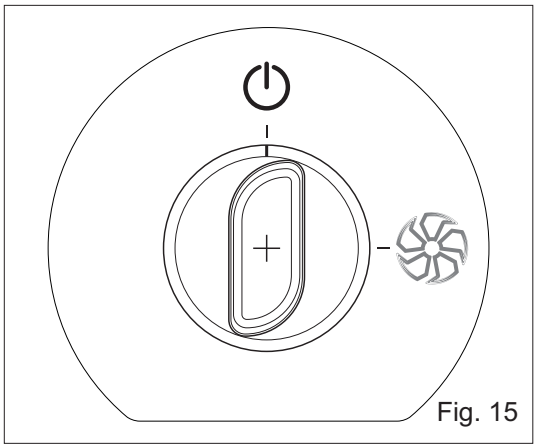


Fig. 15

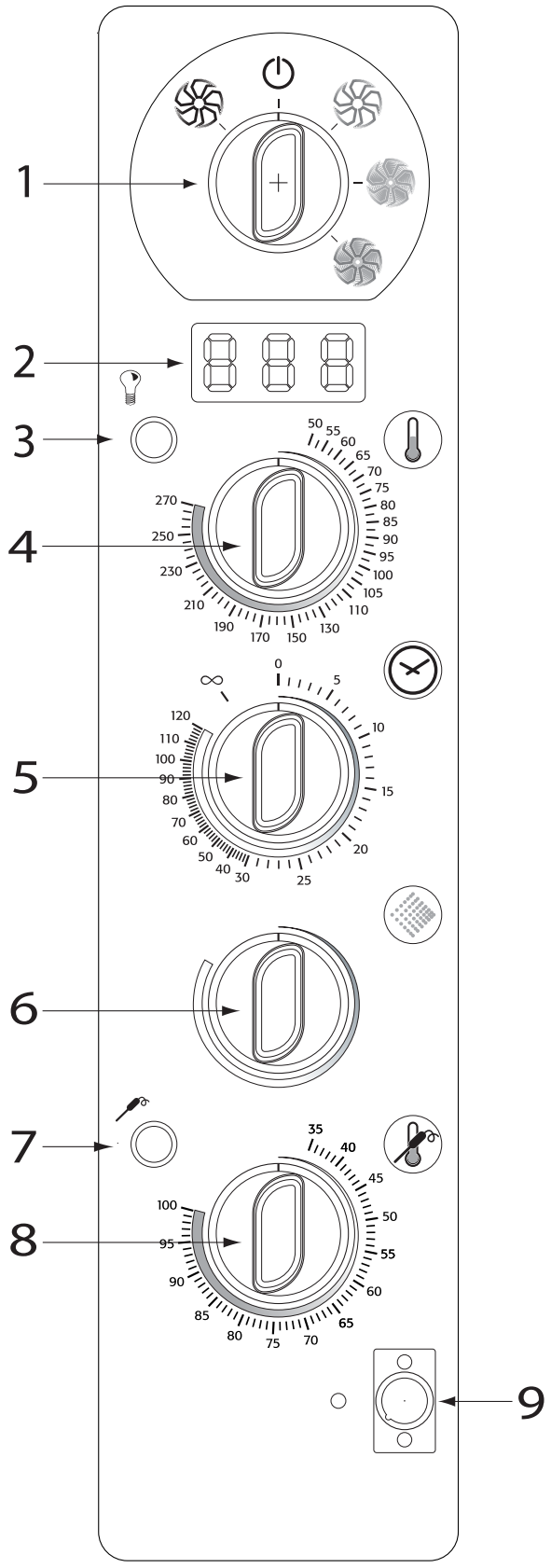
Once a cooking cycle has ended, turn the cooking cycle selector back to the position indicated in figure 15.
Turn off the tap supplying water to the appliance.
Switch on the omnipolar switch on the wall.

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 or 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.



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

Fig. 16

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.

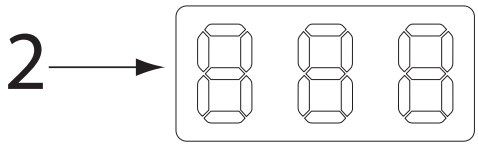


Fig. 17

DISPLAY

The oven features a single control display panel (ref.2, Fig. 17) 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.

he triple-function oven features three different types of cooking method:

- CONVECTION COOKING
- VENTILATED STEAM COOKING
- MIXED COOKING

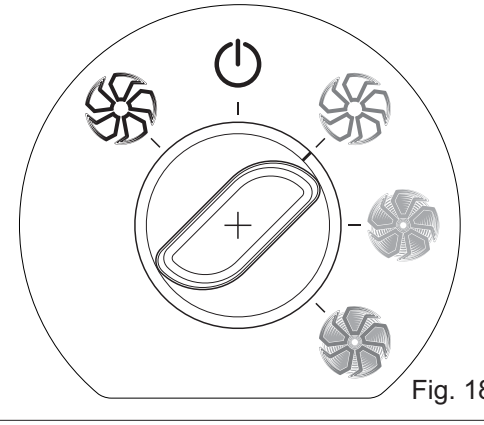


Fig. 18

CONVECTION COOKING

Turn the cooking cycle selector knob to the position shown in Fig. 18.
Enter the parameters for the cooking cycle, following the instructions shown in paragraph 2.3.
The cycle will start automatically after a few seconds.

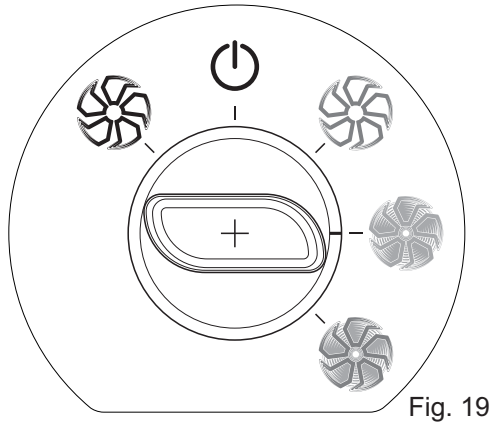


Fig. 19

VENTILATED STEAM COOKING

Turn the cooking cycle selector knob to the position shown in Fig. 19.
Enter the parameters for the cooking cycle, following the instructions shown in paragraph 2.3.
The cycle will start automatically after a few seconds.

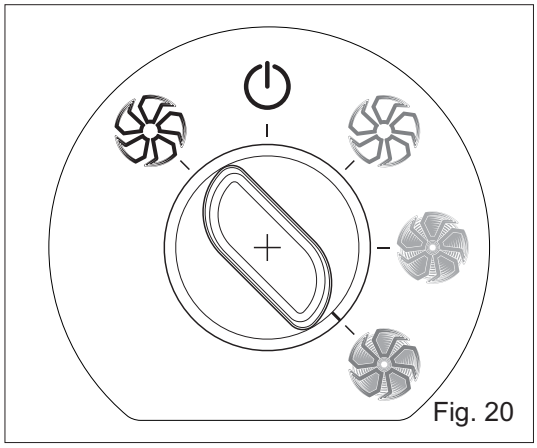


Fig. 20

MIXED COOKING

Turn the cooking cycle selector knob to the position shown in Fig. 20.
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

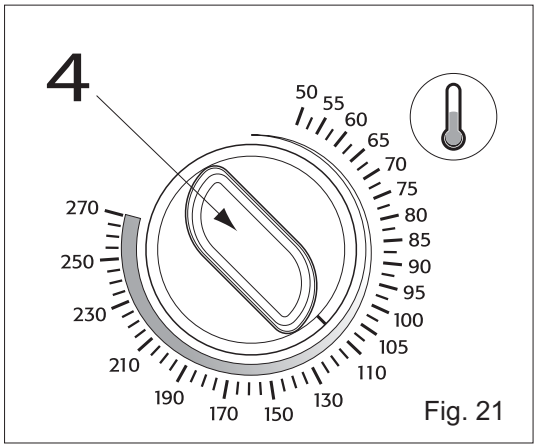


Fig. 21

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.

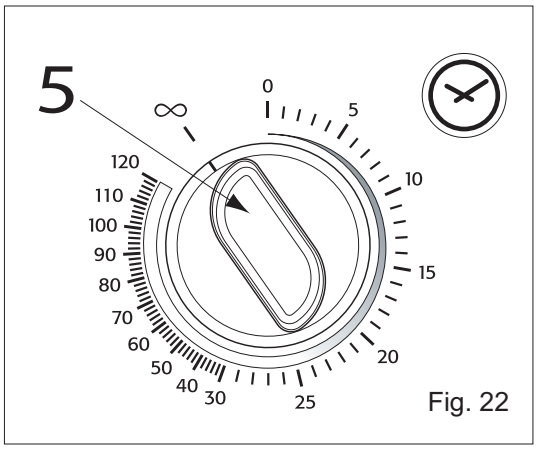


Fig. 22

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

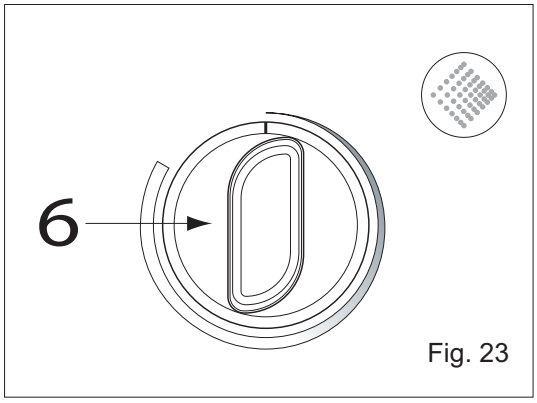


Fig. 23

HUMIDIFIER

He 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.

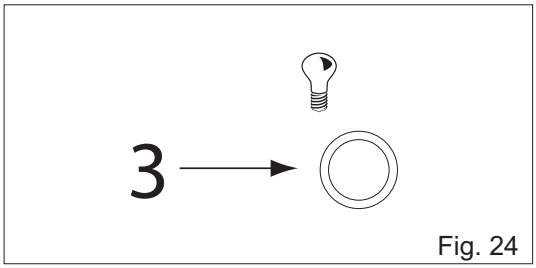


Fig. 24

OVEN LIGHT

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

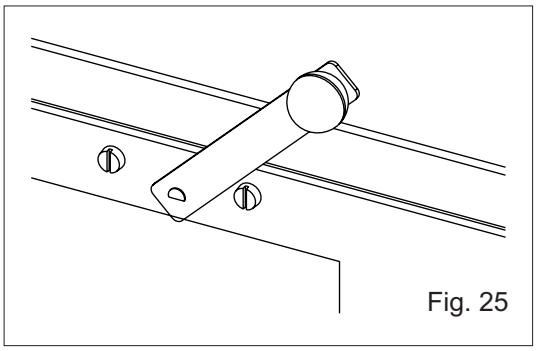


Fig. 25

STEAM DISCHARGE LEVER

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

2.5B 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.

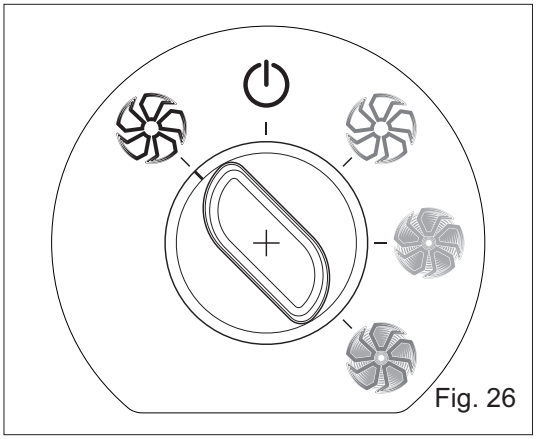


Fig. 26

STARTING THE COOLING CYCLE:

- Turn the knob to the position shown in Fig. 26.
- 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)

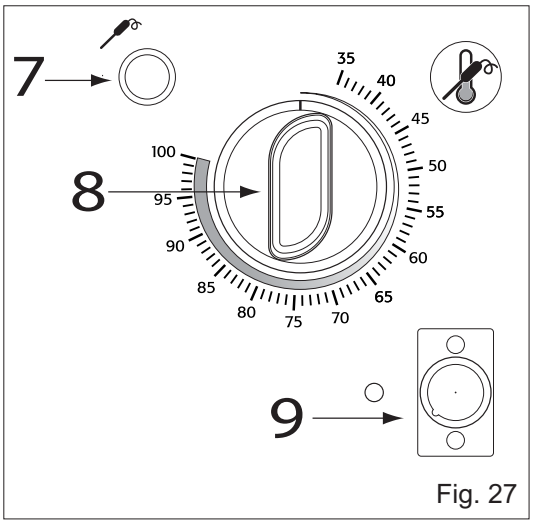


Fig. 27

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.27).
Insert the tip of the core probe into the middle of the food to be cooked.
Place the timer knob (Ref.5 Fig.22) in the “infinite” position.
Set chamber temperature by turning the knob (Ref.4 Fig.21).
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.27) clockwise.

To start cooking, press the button (Ref.7 Fig.27).
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

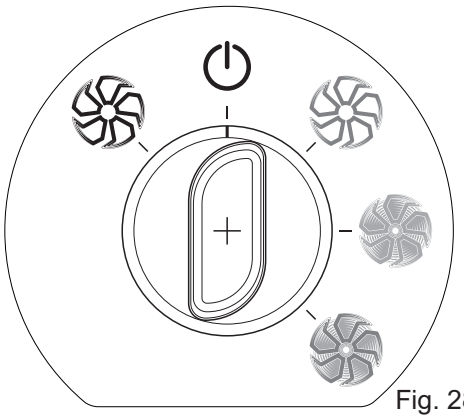


Fig. 28

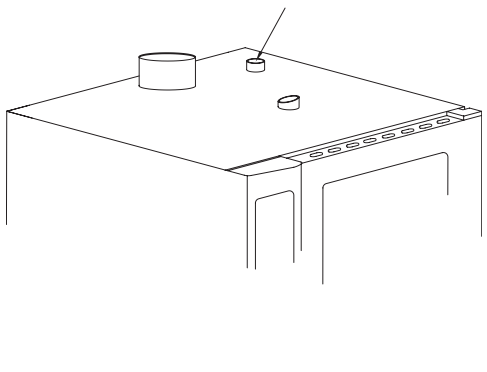
Once a cooking cycle has ended, turn the cooking cycle selector back to the position indicated in figure 28.
Turn off the tap supplying water to the appliance.
Switch on the omnipolar switch on the wall.

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 or 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. 29



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 un-obstructed.

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 disconnects the power supply to the heating elements.
This safety device can only be reset by a service centre technician as further checks must be carried out.

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.
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.

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.

ALARM CONDITIONS

In the event of a malfunction of the electronic board, the alarm codes are shown on the display (Fig.6 Ref.2 e Fig.16 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

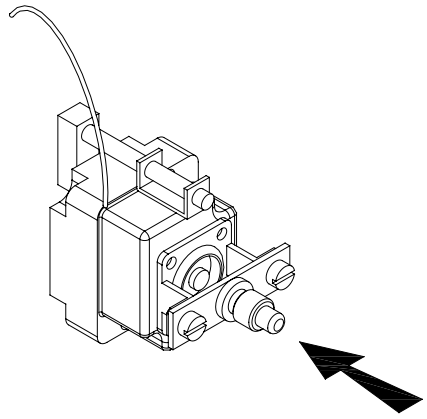


Fig. 30

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.

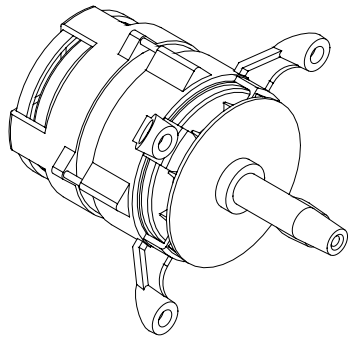


Fig. 31

MOTOR OVERLOAD CUT-OUT

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

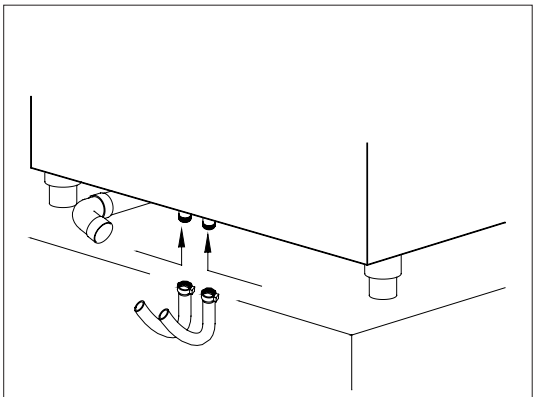


Fig. 32

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.

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.

THE MANUFACTURER ACCEPTS NO LIABILITY FOR DAMAGE OR INJURY ARISING FROM INCORRECT INSTALLATION, TAMPERING WITH THE APPLIANCE, IMPROPER USE, INADEQUATE MAINTENANCE OR FAILURE TO COMPLY WITH CURRENT SAFETY STANDARDS.

THE MANUFACTURER RESERVES THE RIGHT TO MODIFY THE CHARACTERISTICS OF THE APPLIANCE AS DESCRIBED IN THIS MANUAL AT ANY TIME AND WITHOUT PRIOR NOTICE.