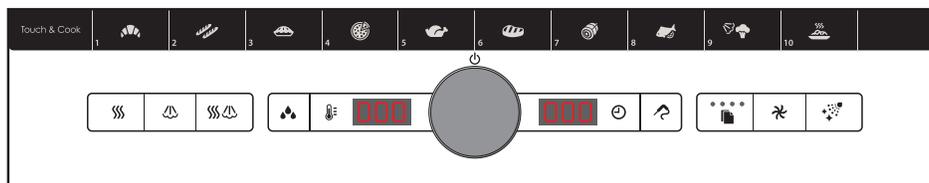


turbofan

EC40 SERIES

COMBINATION OVEN WITH DIRECT STEAM VERSION D



USER'S MANUAL

CAUTION: Read the instructions prior to using the equipment

MOFFAT

turbofan[®]
CONVECTION OVEN SYSTEMS

EN

240066-1

INTERNATIONAL CONTACTS

AUSTRALIA

Moffat Pty Limited

Web: www.moffat.com.au
E.Mail: vsales@moffat.com.au
Main Office: (tel) +61 (03) 9518 3888
(fax) +61 (03) 9518 3833
Service: (tel): 1800 622 216
Spares: (tel): 1800 337 963
Customer Service: (tel): 1800 335 315
(fax): 1800 350 281

CANADA

Serve Canada

Web: www.servecanada.com
E.Mail: info@servecanada.com
Sales: (tel): 800 551 8795 (Toll Free)
Service: (tel): 800 263 1455 (Toll Free)

NEW ZEALAND

Moffat Limited

Web: www.moffat.co.nz
E.Mail: sales@moffat.co.nz
Main Office: (tel): 0800 663328

UNITED KINGDOM

Blue Seal

Web: www.blue-seal.co.uk
E.Mail: sales@blue-seal.co.uk
Sales: (tel): +44 121 327 5575
(fax): +44 121 327 9711
Spares: (tel): +44 121 322 6640
(fax): +44 121 327 9201
Service: (tel): +44 121 322 6644
(fax): +44 121 327 6257

UNITED STATES

Moffat

Web: www.moffat.com
Sales: (tel): 1800 551 8795 (Toll Free)
(fax): +1 336 661 9546
Service: (tel): 866 673 7937 (Toll Free)
(tel): +1 336 661 1556
(fax): +1 336 661 1660

REST OF WORLD

Moffat Limited

Web: www.moffat.co.nz
E.Mail: export@moffat.co.nz

*Cooking is science,
it's the cook who makes it an art*

Dear Client,

Congratulations on your new oven purchase.

Your job will be easier with consistently great results, thanks to the innovative technological solutions featured in the oven.

We recommend you carefully read the warnings and advice contained in this manual.

This will make it easier to use your new oven and maintain its performance over time.

CONTENTS

	PAGE.
1 • GENERAL WARNINGS	5
2 • SPECIAL INSTRUCTIONS	7
3 • DESCRIPTION OF BUTTONS	8
4 • MANUAL SETTINGS FOR COOKING WITH TIMER	11
5 • MANUAL SETTINGS FOR COOKING WITH PROBE	12
6 • SETTING A PROGRAMME WITH SEQUENTIAL CYCLES	13
7 • SELECTING AND STARTING A RECORDED PROGRAMME	15
8 • DELETING A RECORDED PROGRAMME	16
9 • COPYING A RECORDED PROGRAMME	16
10 • SELECTING AND STARTING A RECORDED RECIPE	17
11 • TEMPORARILY MODIFYING A RECORDED PROGRAMME/RECIPE	18
12 • STARTING A TOUCH & COOK PROGRAMME	19
13 • MODIFYING A TOUCH & COOK PROGRAMME	20
14 • SETTING THE CORE PROBE	21
15 • AUTOMATIC MOISTURE CONTROL SYSTEM	24
16 • OPERATING DETAILS	25
17 • USEFUL TIPS	26
18 • REMOVING THE CONTROL PANEL (VERSION D)	27
19 • ROUTINE MAINTENANCE	28
20 • NON-ROUTINE MAINTENANCE	28
21 • SPECIAL PROGRAMMES - MANUAL & AUTOMATIC CLEANING	29
- MANUAL CLEANING	30
- CLEANING KIT	31
23 • SELF-DIAGNOSIS AND ERRORS GUIDE	33
24 • PRE-RECORDED RECIPES	35

MODELS

Each letter of the model number identifies an oven feature followed by a number that identifies the capacity of the model.

EC40D5 = Turbofan Combi Oven Electric - 5 Tray Digital.

EC40D7 = Turbofan Combi Oven Electric - 7 Tray Digital.

EC40D10 = Turbofan Combi Oven Electric - 10 Tray Digital.

CAPACITY

EC40D5 = 5 x GN 1/1 - 5 x 600x400

EC40D7 = 7 x GN 1/1 - 7 x 600x400

EC40D10 = 10 x GN 1/1 - 10 x 600x400

The manufacturer accepts no liability for any inaccuracies in this manual attributable to printing or copying errors. We reserve the right to modify our products as we deem fit, without impairing their basic features.

The reproduction or copying of any part of this manual by any means whatsoever is strictly forbidden unless authorized previously in writing by the manufacturer.

- ORIGINAL INSTRUCTIONS -

1 • GENERAL WARNINGS

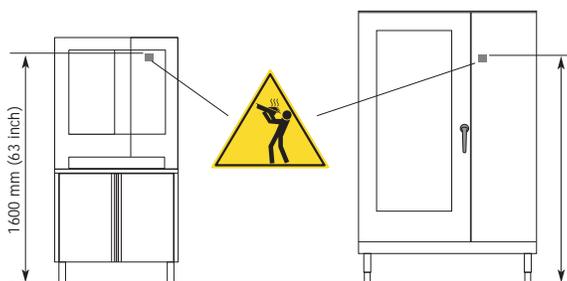
Interventions that will become necessary over time, as well as special oven maintenance, must only be carried out by the manufacturer's personnel or by an authorised technical help service.

- **Read** the warnings in this manual carefully as they provide important information regarding safe use and maintenance.

Store this manual with care!

- This device must only be used **as specifically intended**: to cook food. All other uses are considered improper and therefore hazardous.
- Only properly trained service staff can use the device.
- This device can be used by children aged 8 years and over, and by persons with physical, sensorial or mental impairments, or scarce experience and knowledge, provided they are supervised or have been trained on how to use the device by a person responsible for their safety.
- Children must be supervised to ensure they do not play with the device.
- Cleaning and maintenance must not be entrusted to children unless they are supervised.
- Supervision is necessary during oven use.
- During use, the oven's surfaces are hot. Take care!
- **CAUTION:** Hot steam may be released when the door is opened.
- If the power cord is damaged, it must be replaced by the manufacturer, their help centre or by a person with similar qualifications, so as to prevent all risks.
- In the event of a fault or malfunction, **turn the oven off immediately!**
- **CAUTION:** Disconnect the power supply to the oven during cleaning and maintenance operations and when replacing components.
- **CAUTION:** The floor around the oven **may be slippery!**
- **Safety sticker**
- Maximum height for insertion of containers filled with liquids.

ATTENTION: to avoid burns, do not use containers filled with liquids or food that becomes fluid after cooking to a much higher degree than what can be visibly detected.



1 • GENERAL WARNINGS

- If technical assistance is required, all information included in the ID plate must be provided, **as well as detailed information about the fault** so as to make it easier for the help service to understand and resolve the problem.
- Ask the installer for instructions about the correct management of water softener, as insufficient or poor maintenance is the main reason for the formation of limescale that is detrimental to the device.
- **The room** where the oven is installed **must be well-ventilated!**
- Each oven is equipped with an ID plate that states the oven model and its main technical features. Following is an example of an electric oven plate.

LOGO		
TYP. XXXXXXXX		
2010	NR XXXXXXXXXX	
3N AC 400V 50Hz		
1 x 0.25 kW	TOT 6.25 kW	kPa 200 - 500 
IPX 5		

- This manual is also available in electronic format.
Contact your help service.

2 • POINTS TO REMEMBER

- 2.1 • Before any food is cooked in a new oven, the interior must be thoroughly cleaned (See "Section 21.Special Programs - Manual Cleaning").
- 2.2 • At the end of the working day, clean the oven thoroughly inside and out; this will ensure smooth operation of the appliance and prolong its useful life.
- 2.3 • **Do not use high pressure water jets when cleaning the oven!**
- 2.4 • For daily cleaning, use **only alkali based products** suitable for the purpose. Do not use abrasive materials or products as they will damage the oven surfaces.
- 2.5 • Always switch off the appliance when work is finished, shutting off all utilities (electricity and water).
- 2.6 • **Avoid** any operation that might cause cooking **salt to be deposited** on the steel surfaces of the oven; if salt is accidentally spilled, rinse off thoroughly without delay.
- 2.7 • After steam cooking, **open the door carefully** to avoid being hit by the rush of residual steam escaping from the oven. Failure to observe this warning may be dangerous for the operator.
- 2.8 • To ensure safe operation of the oven, **do not obstruct the vents or any other opening on the oven!**



2.9 • CAUTION

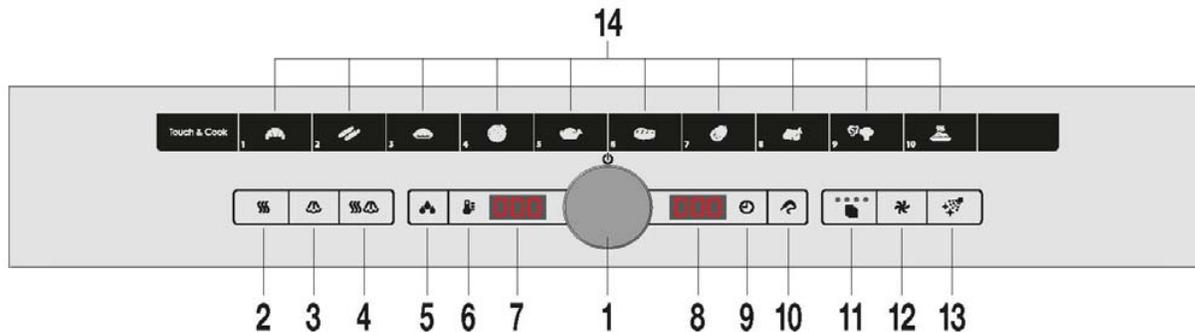
No cooking with alcohol added is permitted!

- 2.10 • **Failure to observe basic safety guidelines may jeopardize the smooth operation of the oven and expose the operator to serious danger!**
The manufacturer accepts no liability if the original function of the oven is altered or there is tampering or failure to observe the instructions given in the manuals.

- 2.11 • **To ensure long term efficiency and reliability of the oven, scheduled servicing should be carried out at least once a year. With this in mind, customers are recommended to sign a service agreement.**

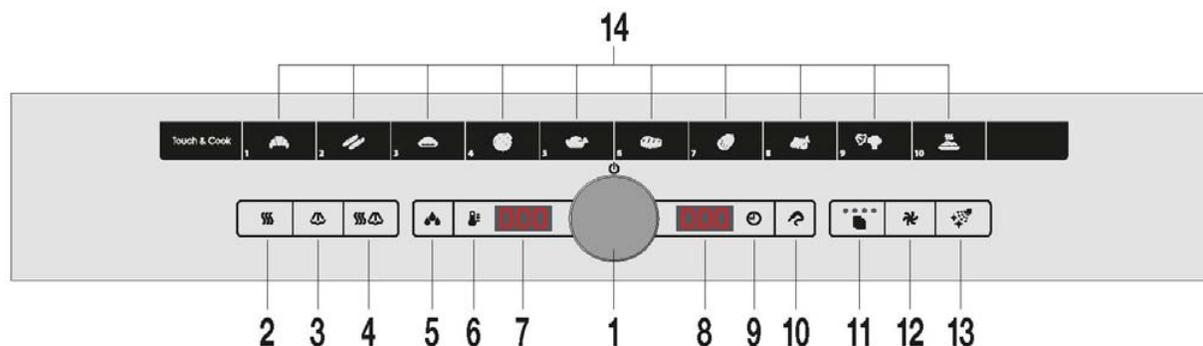
- 2.12 • **Do not use jets of cold water to cool the oven.**
To correctly cool the oven, follow the procedure indicated in paragraph 3.8

3. DESCRIPTION OF DISPLAY & BUTTONS



- 1 - General switch - setting/selection knob
- 2 - Convection mode button
- 3 - Steam mode button
- 4 - Combined convection/steam mode button
- 5 - Automatic moisture control activation button, manual moisture injection button
- 6 - Chamber temperature button
- 7 - Cooking chamber temperature display, moisture value display, programme/recipe display
- 8 - Cooking time display (none/set), product core temperature display (real/set), Touch & Cook button display
- 9 - Cooking time button
- 10 - Button to start cooking with core probe
- 11 - Cooking/recipe programmes button, cooking cycle settings button
- 12 - Reduced speed button
- 13 - Cleaning programme activation button
- 14 - Touch & Cook keypad

3 • DESCRIPTION OF DISPLAY & BUTTONS



3.1 • GENERAL SWITCH / SCROLL & PUSH KNOB (KNOB 1)

Activates control panel, activates self-diagnosis.

To turn on, press knob **1 for 3 seconds**.

Turn the knob to change the values shown on displays **7** and **8**.

To turn off, press knob **1 for 3 seconds**.

3.2 • CONVECTION (BUTTON 2)

CONVECTION cooking mode button.

3.3 • STEAM (BUTTON 3)

STEAM cooking mode button.

3.4 • COMBINED (BUTTON 4)

COMBINED cooking mode button.

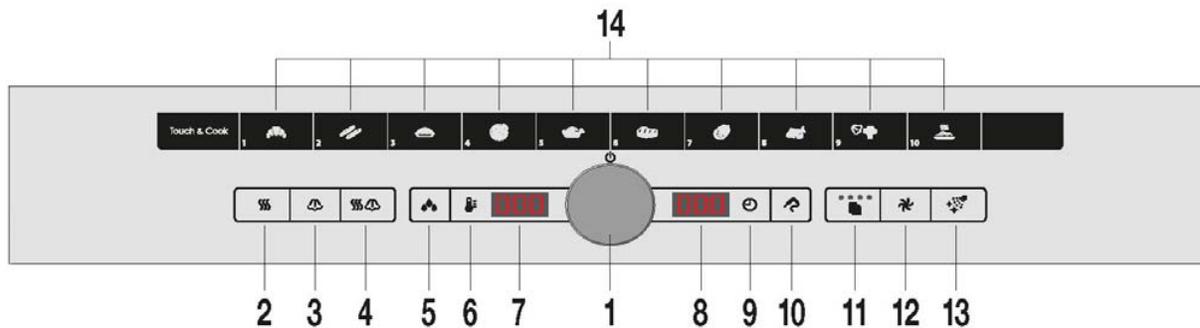
3.5 • AUTOMATIC MOISTURE CONTROL BUTTON (BUTTON 5)

This button also manually supplies moisture if pressed after cooking has begun (button light on).

This function is used for products that require additional moisture during cooking. Keep the button pressed for the amount of time that moisture should be injected into the cooking chamber.

Note: The oven is fitted with an automatic system to lower the temperature, which works in all cooking modes. In fact, if the temperature exceeds the one on the display by 30°C, the moisture function will automatically inject cold water into the cooking chamber, rapidly lowering the temperature. This avoids the risk of cooking the product at a temperature that is too high. Furthermore, the injection of moisture prevents the food from drying out.

3 • DESCRIPTION OF DISPLAY & BUTTONS



3.6 • TEMPERATURE (BUTTON 6)

Used to set the temperature of the cooking chamber.

3.7 • TIME (BUTTON 9)

Used to set the oven's cooking time.

3.6 • CORE PROBE (BUTTON 10)

Used to activate core probe cooking settings.

3.7 • COOKING (BUTTON 11)

Used to set, recall and display cooking programmes and pre-recorded recipes and to set and display cooking cycles.
Fixed LED lights indicate the cycle settings. Flashing LED lights indicate the cycle underway.

3.8 • FAN SPEED (BUTTON 12)

Button to select fan speed; normal with light off, low speed and low power with light on.

Note: Open door rapid cooling

This function is activated only when the oven door is open. If button 12 is pressed for 5 seconds, the fan is activated to allow a rapid fall in the cooking chamber temperature, up to 50°C.

This function is particularly useful in cases where the oven needs to be immediately cleaned after cooking.

3.9 • CLEANING (BUTTON 13)

Button to select cleaning mode for oven cooking chamber.

3.10 • KEYPAD TOUCH & COOK (BUTTON 14)

Allows the selection and immediate start of one of 10 pre-set cooking programmes.

4 • MANUAL SETTINGS FOR COOKING WITH TIMER

OPERATIONS

4.1 • TURNING THE OVEN ON

Press knob **1** for **3 seconds**. If an error code appears on displays **7-8**, see “Section *Self-Diagnosis and Errors Guide*”.

4.2 • SELECTING THE COOKING MODE

Leds on cooking mode buttons flashing: **press the desired cooking mode button (2 - 3 - 4)** and start cooking.

The cooking mode led will remain lit with a fixed light.

Cooking will begin, display **8** will read **[InF]**, indicating that an infinite time has been pre-set.

4.3 • SETTING THE TEMPERATURE

Press button **6**, the temperature will flash on display **7**. Turn knob **1** to set the temperature (right to increase, left to decrease), which will be shown on the display.

Press button **6** to confirm, or wait 10 seconds to confirm the set temperature.

Display **7** will now show the current temperature in the cooking chamber.

4.4 • SETTING THE TIME

The time display reads **[InF]**.

Press button **9**, display **8** reads **[0.00]**. Turn knob **1**:

- to the right to set the cooking time;
- to the left to set an infinite cooking time **[InF]**.

Press button **9** to confirm, or wait 10 seconds to confirm the set time.

NOTE: While cooking, if it becomes necessary to switch to cooking with probe, press button **10** and set the desired core temperature.

Press button **10** to confirm, or wait 10 seconds for the set probe temperature to be registered.

Insert products for cooking into cooking chamber. Also see “Section *14 Setting the Core Probe*”.

Now...

display 7 shows the real temperature of the cooking chamber.

Display 8 shows how much time remains until cooking is complete.

4.5 • COOKING COMPLETE

If infinite time is selected, manually stop cooking by pressing the active cooking buttons 2, 3 or 4, for 3 seconds (Fixed led light).

Once cooking has stopped, the cooking mode leds will begin to flash **(2 - 3 - 4)**.

If a cooking time has been set, when the time runs out an acoustic signal will notify that cooking is complete.

To stop the sound, simply open the door or turn knob **(1)**.

Remove the product from the cooking chamber in accordance with instructions in paragraph 2.7 of the “*Chapter 2 - Points to Remember*”.

Viewing and changing saved values

If it becomes necessary to check the set values during cooking, press button **11**, the displays will flash.

Wait 10 seconds for the real values to reappear.

If the displayed values need to be changed, follow the instructions in paragraphs 4.3 and 4.4.

5 • MANUAL SETTINGS FOR COOKING WITH PROBE

OPERATIONS

5.1 • TURNING THE OVEN ON

Press knob **1** for **3 seconds**. If an error code appears on displays **7-8**, see "Section 22 - Self-Diagnosis and Error Guide".

5.2 • SELECTING THE COOKING LEVEL WITH CORE PROBE

Press button **11**, display **8** will read **SP**.

5.3 • SELECT THE COOKING MODE

Leds on cooking mode buttons flashing: **press the desired cooking mode button (2 - 3 - 4)** and start cooking. The cooking mode led will remain lit with a fixed light.

Cooking will begin, display **8** will read **[50°]**, indicating a pre-set core temperature of 50°C.

5.4 • SETTING THE TEMPERATURE

Press button **6**, the temperature will flash on display **7**. Rotate knob **1** to set the temperature (right to increase, left to decrease), which will be shown on the display.

Press button **6** to confirm, or wait 10 seconds to confirm the set temperature. Display **7** will now show the current temperature in the cooking chamber.

5.5 • SETTING THE CORE PROBE

Press button **10**, display **8** will show the probe temperature. Turn knob **1** to set the temperature (right to increase, left to decrease), which will be shown on display **8**.

Press button **10** to confirm, or wait 10 seconds to confirm the set probe temperature.

See "Section 14 - Setting the Core Probe".

NOTE: While cooking, if it becomes necessary to switch to timed cooking, press button **9** and set the desired time. Press button **9** to confirm, or wait 10 seconds for the set time to be registered.

Insert products for cooking into cooking chamber and insert core probe.

Also see "Chapter 14 - Setting the Core Probe".

Now...

display 7 shows the real temperature of the cooking chamber.

Display 8 shows the temperature of the core probe.

5.6 • COOKING COMPLETE

When the pre-set probe temperature has been reached, an acoustic signal will notify that cooking is complete.

To stop the sound, simply open the door or turn knob **(1)**.

Remove the product from the cooking chamber in accordance with instructions in paragraph 2.7 of the chapter "*Special instructions*".

Viewing and changing saved values

If it becomes necessary to check the set values during cooking, press button **11**, the displays will flash.

Wait 10 seconds for the real values to reappear.

If the displayed values need to be changed, follow the instructions in paragraphs 5.3 and 5.4.

6 • SETTING A PROGRAMME WITH SEQUENTIAL CYCLES (UP TO 4)

OPERATIONS

6.1 • TURNING THE OVEN ON

Press knob **1** for **3 seconds**. If an error code appears on displays **7-8**, see "Section 22 - Self-Diagnosis and Error Guide".

***Note:** cooking with sequential cycles allows the pre-heating of the empty cooking chamber, prior to inserting the food. Set the time for cycle **1** to **infinite [InF]**; when the pre-heating temperature has been reached, a cyclical acoustic cycle will be heard and the writing **[LoA]** will appear on the display to notify that it is time to insert the food. When the door is closed again, button **11** will show a second flashing LED, indicating the activation of cooking cycle **2**.*

6.2 • SELECTING THE PROGRAMME

Press Recipe button **11**, the display will read **[L01]**.

Turn knob **1** until the first free programme is shown (cooking mode led is flashing and programme number on display **7** is flashing) and press knob **1** to confirm.

Caution

The programme is "new" when the cooking mode button leds and the programme number on display **7** are flashing.

The programme is "occupied" when the cooking mode button leds and the programme number on display **7** are fixed.

6.3 • SELECT THE COOKING MODE

Leds on cooking mode buttons flashing: **press the desired cooking mode button (2 - 3 - 4)**. The cooking mode led will remain lit with a fixed light.

6.4 • SETTING THE TEMPERATURE FOR CYCLE 1

Press button **6**, the temperature will flash on display **7**. Turn knob **1** to set the temperature (right to increase, left to decrease), which will be shown on the display.

Press button **6** to confirm, or wait 10 seconds to confirm the set temperature. Display **7** will now show the current temperature in the cooking chamber.

6.5A • SETTING THE TIME FOR CYCLE 1

The time display reads **[InF]**.

Press button **9**, display **8** reads **[0.00]**. Turn knob **1**:

- to the right to set the cooking time;
- to the left to set an infinite time **[InF]** to use the **first cycle for pre-heating**.

Press button **9** to confirm, or wait 10 seconds to confirm the set time.

Or

6.5B • SETTING THE CORE PROBE FOR CYCLE 1

Press button **9**, display **8** will show the probe temperature. Turn knob **1** to set the temperature (right to increase, left to decrease), which will be shown on display **8**.

Press button **9** to confirm, or wait 10 seconds to confirm the set probe temperature.

See "Section 14 - Setting the Core Probe".

6 • SETTING A PROGRAMME WITH SEQUENTIAL CYCLES (UP TO 4)

OPERATIONS

6.6 • SELECTING CYCLE 2 AND SUBSEQUENT (UP TO 4 CYCLES)

Press button **11**, the second flashing LED on the button will turn on. Set as per paragraph 6.3. If additional phases are needed, follow the same sequence.

Once the last cycle has been set, wait 10 seconds to confirm the cycle settings. On button 11, the set cycle leds will remain fixed.

6.7 • RECORDING THE PROGRAMME

Press button **11** for 3 seconds, display **7** will read **[REC]**, press button **6** to confirm. The number where the cooking programme has been saved will be shown on display **7**.

6.8 • STARTING THE SET PROGRAMME

Press the flashing cooking mode button (**2 - 3 - 4**) to start cooking. The cooking mode led will remain lit with a fixed light.

6.9 • SETTING A NEW COOKING LEVEL

If you wish to set a new cooking level, the previous programme must be reset. Press button **11** for 3 seconds, display **7** will read **[ESC]**. Confirm the reset by pressing button **9**. Flashing cooking mode LEDs indicate that the programme has been reset.

7 • SELECTING AND STARTING A RECORDED PROGRAMME

OPERATIONS

7.1 • TURNING THE OVEN ON

Press knob **1** for **3 seconds**. If an error code appears on displays **7-8**, see "Section 22 - Self-Diagnosis and Error Guide".

7.2 • RECALLING

Press Recipe button **11**, the display will read **[L01]**.

Turn knob **1** to select the programme number you'd like to recall, which will be shown on display **7**.

Viewing and changing saved values

If it becomes necessary to check the set values during cooking, press button **11**, the displays will flash.

Wait 10 seconds for the real values to reappear.

If you wish to view the settings of the subsequent phases, press button **1** and turn the knob until the desired phase appears on the display.

7.3 • START

<p>7.3 a • STARTING A PROGRAMME WITH PRE-HEATING Press the cooking mode button with fixed led light to start pre-heating, display 8 will read [PrE]. A cyclical acoustic signal will be heard and the writing [LoA] will appear on the display to notify that the chamber has reached temperature. Insert the food (if the programme has core probe phases, insert the probe into the product). Close the door. Button 11 will show a second flashing LED (2) to indicate the activation of cooking cycle 2.</p>	<p>7.3 b • STARTING A PROGRAMME WITHOUT PRE-HEATING Insert the food (if the programme has core probe phases, insert the probe into the product). Start cooking by pressing the cooking mode button with fixed led light. Press button 11 for 3 seconds or press button 9, the display will read [0.00] and then press button 9 again. An acoustic signal and the flashing LED 2 on button 1 indicates that the pre-heating cycle is not included. Warning: pre-heating is not necessary only when the cooking chamber has already reached temperature.</p>	<p>7.3 c • STARTING A RECORDED PROGRAMME WITHOUT PRE-HEATING Insert the food (if the programme has core probe phases, insert the probe into the product). Start cooking by pressing the cooking mode button with fixed led light.</p>
--	--	---

7.4 • STOPPING COOKING IN PROGRESS

To manually stop cooking in progress, press the active cooking button (fixed led light) for 3 seconds.

Once cooking has stopped, the cooking mode leds will begin to flash (**2 - 3 - 4**).

To exit the menu press button **11**.

8 • DELETING A RECORDED PROGRAMME

- 8.1 • TURNING THE OVEN ON**
Press knob **1** for **3** seconds.

- 8.2 • RECALLING**
Press Recipe button **11**, the display will read **[L01]**.
Turn knob **1** to select the programme number you'd like to recall, which will be shown on display **7**.

- 8.3 • DELETING**
Press button **11** for 3 seconds, display **8** will read **[ESC]**, turn knob **1** until **[DEL]** appears on display **8** and confirm the deletion by pressing button **9**.
After successful deletion, the flashing leds on buttons **2 - 3 - 4** indicate that the programme is empty.

9 • COPYING A RECORDED PROGRAMME

- 9.1 • TURNING THE OVEN ON**
Press knob **1** for **3** seconds.

- 9.2 • RECALLING**
Press Recipe button **11**, the display will read **[L01]**.
Turn knob **1** to select the programme number you'd like to recall, which will be shown on display **7**.

- 9.3 • COPYING**
It is possible to copy a programme and then subsequently modify it.
Press button **11** for 3 seconds, display **7** will read **[CPY]**, confirm the copy by pressing button **6**.
Display **7** will show the first free programme, select the desired programme number by turning knob **1** and press the knob to confirm.

10 • SELECTING AND STARTING A RECORDED RECIPE

OPERATIONS

10.1 • TURNING THE OVEN ON

Press knob **1** for **3 seconds**. If an error code appears on displays 7-8, see "Section 22 - Self-Diagnosis and Error Guide".

10.2 • RECALLING

Press Recipe button **11**, the display will read **[L01]**.

Turn knob **1** to select the programme number you'd like to recall, which will be shown on display **7**.

(see "Section 23 - Pre-Recorded Recipes").

Viewing the set values

If it becomes necessary to check the set values for the current phase during cooking, press button **1**. If you wish to view the settings of subsequent phases, press button **1** until the desired phase appears on the display.

10.3 • START

10.3 a •

STARTING A RECIPE WITH PRE-HEATING

Press the cooking mode button with fixed led light to start pre-heating, display **8** will read **[PrE]**.

A cyclical acoustic signal will be heard and the writing **[LoA]** will appear on the display to notify that the chamber has reached temperature.

Insert the food (if the programme has core probe phases, insert the probe into the product).

Close the door.

Button **11** will show a second flashing LED (2) to indicate the activation of cooking cycle 2.

10.3 b •

STARTING A RECIPE WITHOUT PRE-HEATING

Insert the food (if the programme has core probe phases, insert the probe into the product).

Start cooking by pressing the cooking mode button with fixed led light. Press button **11** for 3 seconds or press button **9**, the display will read **[0.00]** and then press button **9** again.

An acoustic signal and the flashing LED 2 on button **1** indicates that the pre-heating cycle is not included.

Warning: pre-heating is not necessary only when the cooking chamber has already reached temperature.

10.4 • COPYING A

PRE-RECORDED RECIPE

It is possible to copy a pre-recorded recipe in the personal programmes and subsequently modify it.

Press button **11** for 3 seconds, display **7** will read **[CPY]**, confirm the copy by pressing button **6**.

Display **7** will show the first free programme, select the desired programme number by turning knob **1** and confirm by pressing the knob.

11 • TEMPORARILY MODIFYING A RECORDED PROGRAMME / RECIPE

Premise

The oven allows the temporary modification of the recorded programme/recipe for the current cooking operation only..

The recipe selected for modification must have been started.

This may be necessary when the programme/recipe is recorded for a product with a different entity, therefore it may be necessary to lengthen cooking times, increase the temperature or change any other type of parameter.

OPERATIONS

Recall the set programme/recipe and start cooking as per previous instructions.

To modify a recorded programme / recipe:

Cooking mode

... press the button that corresponds to the desired cooking mode, the change will be automatically saved.

Increasing / decreasing the temperature

Press button **6**, the temperature will flash on display **7**. Turn knob **1** to set the new temperature value, which will be shown on display **7**.

Press button **6** to confirm, or wait 10 seconds to confirm the set temperature.

Increasing / decreasing the time

Press button **9**, display **8** reads **[0.00]**.

Turn knob **1**:

- to the right to set the cooking time;
- to the left to set an infinite cooking time

[InF].

Press button **9** to confirm, or wait 10 seconds to confirm the set time.

Increasing / decreasing the core probe temperature

Press button **9**, display **8** will show the probe temperature. Turn knob **1** to set the temperature (right to increase, left to decrease), which will be shown on display **8**.

Press button **9** to confirm, or wait 10 seconds to confirm the set probe temperature.

Increasing / decreasing the Automatic Moisture Control Value.

... press button **5**, display **7** will flash, turn knob **1** to set the new value, press button **5** to confirm or wait 10 seconds (TIME OUT), the change will be automatically saved.

Note: display **7** indicates the temporary change with three fixed lit dots.

The change will be deleted when cooking is complete: the original version of the programme/recipe will remain.

12 • STARTING A TOUCH & COOK PROGRAMME

Premise

The Touch & Cook function allows 10 pre-set cooking programmes, identified by icons, which can be instantly started.

It is possible to select your preferred cooking programme with just one finger, quickly and easily (function ideal for standardised and repetitive cooking).

OPERATIONS

12.1 • TURNING THE OVEN ON

Press knob 1 for 3 seconds. If an error code appears on displays 7-8, see chapter "Self-diagnosis and errors guide".

12.2 • STARTING A

TOUCH & COOK PROGRAMME

Press the desired Touch & Cook **14** icon. Cooking will start and display **7** will show the linked recipe/programme (e.g. **[L01]**).

12.3 • PRE-RECORDED recipes:

- L01** Frozen patisserie
- L02** Frozen bread
- L03** Desserts and cakes
- L04** Pizza and focaccia in baking tray
- L05** Baked chicken
- L06** Grilled
- L07** Meat roasts
- L08** Baked fish
- L09** Steaming
- L10** Regeneration

13 • MODIFYING A TOUCH & COOK PROGRAMME

OPERATIONS

13.1 • TURNING THE OVEN ON

Press knob **1** for 3 seconds.

13.2 • RECALLING

Press button **11**, display **7** reads **[L01]**.

Turn knob **1** to select the programme number you'd like to recall, which will be shown on display **7**.

13.3 • RECORDING

Press the Touch & Cook button **14** that you intend to link with the Recipe/Programme for 3 seconds. On display **8**, the number of the linked button will appear (e.g. **[b06]**).

Note the new programme on the supplied slate, next to the corresponding icon.



14 • SETTING THE CORE PROBE

Premise

The core probe allows cooking regulated by the product's core temperature. The oven stops the cooking process as soon as the core of the product reaches the set temperature, without the need to set a cooking time.

The core probe can easily be used as a portable thermometer. In fact, with the oven on in any time mode, when button **10** is pressed, display **8** shows the temperature of the probe pin for a few seconds. This makes it possible to check the temperature at the core of the product when it is not being cooked, and therefore outside the oven itself.

OPERATIONS

14.1 • COOKING WITH THE CORE PROBE

If the first cycle is used for pre-heating, the probe pin must be kept outside the cooking chamber; otherwise the programme will not be able to start.

Once the cooking temperature has been set as per relative chapters on settings, insert the probe into the product (see "Section 14 - Setting the Core Probe"), and continue based on the cooking method selected.

PRACTICAL EXAMPLE

Settings

Mode: **Convection**

Cooking chamber temperature: **140°C**

Time: **Infinite**

Core temperature: **78°C**

What happens

Once the core of the product reaches a temperature of 78°C, with the cooking chamber temperature at 140°C, heating will stop and will automatically restart when the core temperature reaches 1°C.

In essence, heating is no longer based on the cooking chamber temperature, but rather works with the selected core probe temperature.

14 • SETTING THE CORE PROBE

14.2 • RECOMMENDATIONS FOR USING CORE PROBE

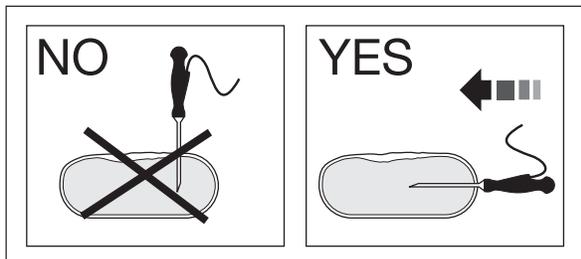
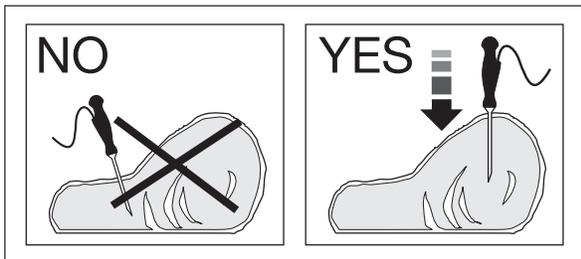
The position of the core probe in cooking operations using this device is very important: The probe must be positioned from top to bottom in the barycentre of the product being cooked, and it must be completely inserted. For products with a thickness less than twice the probe pin, it must be inserted horizontally with respect to the resting surface, so that the tip of the probe is nonetheless positioned at the centre of the product (see figure).

It is also recommended to insert the probe so that the pin positioned at the centre of the chamber.

Optional: on request, it is possible to select another needle probe to monitor a vacuum temperature or that of small-sized products.

Advantages

- improves cooking monitoring, eliminates risk of product loss and wastage;
- allows precise cooking, regardless of the quality or mass of the product;
- saves time, because cooking monitoring is automatic;
- guarantees hygiene, because given that it indicates the exact core temperature, there is no need to handle or prick the food;
- ideal for large-sized products;
- centigrade precision when cooking delicate products, for example: ROAST-BEEF;
- compliance with fundamental requirements of HACCP standard.



14 • SETTING THE CORE PROBE

14.3 • EXAMPLES OF CORE TEMPERATURES

BEEF

FILLET	from 52°C to 57°C
ROAST BEEF	from 48°C to 55°C
ROASTS	from 78°C to 84°C
BOILED	from 87°C to 90°C

VEAL

LEG	from 72°C to 75°C
CAP	from 75°C to 78°C
FRICANDEAU	from 75°C to 78°C
SHOULDER	from 75°C to 80°C
RACK	from 67°C to 72°C
LOIN	from 67°C to 72°C

PORK

LEG	from 65°C to 72°C
RACK	from 65°C to 70°C
LOIN	from 67°C to 72°C
SHOULDER	from 70°C to 75°C
SHANK	from 78°C to 83°C
BOILED HAM	from 65°C to 70°C
SUCKLING PIG	from 68°C to 73°C

LAMB

LEG	from 72°C to 76°C
RACK	from 72°C to 76°C

POULTRY

CHICKEN BREAST	from 65°C to 70°C
TURKEY	from 78°C to 83°C
TURKEY BREAST	from 67°C to 72°C
DUCK	from 78°C to 83°C
DUCK BREAST (Pink)	from 55°C to 57°C

FISH

SALMON	from 58°C to 63°C
FISH "IN BELLA VISTA"	from 60°C to 65°C

PATE' AND TERRINES

PATE'	from 70°C to 75°C
FOIE-GRAS	52°C
CHICKEN TERRINE	from 64°C to 65°C
FISH TERRINE	from 60°C to 65°C

15 • AUTOMATIC MOISTURE CONTROL SYSTEM

Premise

The **AUTOMATIC MOISTURE CONTROL SYSTEM** ensures a constant moisture level in the cooking chamber when cooking in convection or combined cycle modes. It performs a dual function. It not only injects moisture, but it also removes moisture from the product when it exceeds the set value.

This is particularly useful in the case of fresh products that may not have the same moisture characteristics every day, but which once cooked, will always have the same appearance and consistency: the level of moisture inside the cooking chamber is constantly indicated during the cooking phase, and remains constant.

This system makes it possible to achieve the same cooked result for the same product cooked in different quantities.

OPERATIONS

15.1 • COOKING WITH AUTOMATIC MOISTURE CONTROL SYSTEM

Note: cooking mode must be Convection or Combined

Set cooking level as per chapters relative to settings, press button **5** to set desired **AUTOMATIC MOISTURE CONTROL**, from **h00** (very dry) to **h99** (very moist) by turning knob **1** (right to increase, left to decrease). The value will be shown on display **7**. Press button **5** to confirm, or wait 10 seconds to confirm the set value.

Recommendations

A certain level of experience is assumed for the definition of moisture values.

In any case, it is not possible to make irreversible errors as this function assesses the appearance of the product.

Suitable for:

products that tend to dry out, small-sized products or those that tend to release excess moisture (e.g. roast chicken) or for re-heating, particularly on a plate.

Advantages

Results can be reproduced even for products with different characteristics.

16 • OPERATING DETAILS

PREMISE

During cooking (fixed led light) the displays show the real values (of the current situation).

It is nonetheless possible to check the set values. To do this, perform the following actions:

OPERATIONS

16.1 • VIEWING SET

VALUES DURING COOKING (without stopping)

Press button **11**, the displays will flash, showing the values previously set. After 10 seconds (TIME OUT) the real values will reappear, therefore in general:
flashing display: set value.
fixed display: real value.

16.2 • MODIFYING SET VALUES DURING COOKING (WITHOUT STOPPING)

See “Section 11 - Temporarily Modifying a Recorded Programme / Recipe”.

16.3 • TEMPORARY STOP

Open door. Cooking will stop, the time counter will stop until the door is closed again. Cooking will automatically restart from the point where it was interrupted.

16.4 • PERMANENT STOP

To stop infinite time cooking or to permanently interrupt cooking, press the active cooking mode button (led lit) for 3 seconds.

17 • USEFUL TIPS

17.1 • PREHEATING THE OVEN

The oven preheating cycle is extremely important and useful for successful cooking.

As a general rule, always preheat the cavity when empty, setting the temperature between approximately 15% and 25% higher than that to be utilized subsequently in cooking.

In the case of steam cooking, preheat the empty cavity using convection mode as this will allow temperatures of over 130°C to be selected.

17.2 • COOKING LOADS

The depth of the pan must be suitable for the height of the food.

For even cooking, it is preferable to distribute the load over several shallow pans rather than loading just one extremely deep pan.

Keep to the weights specified in the following table.

Nr. pans	Maximum load per pan	Maximum oven load
5 x GN 1/1 5 x 600 x 400	4 Kg.	20 Kg.
7 x GN 1/1 7 x 600 x 400	4 Kg.	28 Kg.
10 x GN 1/1 10 x 600 x 400	4 Kg.	40 Kg.

Notes: Obviously, when loading the oven you should take account not only of the weight of the food, but also its size, consistency and thickness.

CAUTION

Do not insert pans/containers with liquids deeper than 1.6 m.

17.3 • FROZEN/DEEP-FROZEN PRODUCTS

The oven must be preheated and loaded respecting the quality and nature of these foods. For example, frozen spinach must not be hit with temperatures that are too high as, due to its nature, it could dry out on the outside and impair the result.

17.4 • TYPES OF CONTAINER

For optimum results, it is indispensable to use the right pan for the different kinds of food: aluminium or aluminium plate pans for confectionery and baked foods, perforated pans for steam cooking, mesh pans for pre-fried foods such as potatoes.

17.5 • CLEARANCE BETWEEN CONTAINERS

When loading the oven with the food to cook, it is recommended to pay special attention there is sufficient clearance between containers. This makes it possible for the heat and air to distribute evenly for a more uniform result, which would not be possible if the food in one pan were in contact with the pan above.

17.6 • LESS SEASONING

By using this type of oven it is possible to virtually eliminate the use of seasoning, oil, butter, fat and flavouring. With a minimum use of such ingredients in cooking, the natural flavours of the food are highlighted and the nutritional content remains intact; this brings the benefits of a more diet-conscious type of cuisine.



• CAUTION

No cooking with alcohol added is permitted!

18 • REMOVING THE CONTROL PANEL (Version D)

The following are the instructions for removing the control panel to replace the control board or the glass panel.

18.1 • REMOVING THE CONTROL PANEL

Disconnect the power supply to the oven.

To remove the control panel, first remove the plastic covers inside the front tray that protect the 3 mounting screws (pry up using a flat head screwdriver) and loosen the 3 screws.



On the lower part of the control panel, loosen and remove the two black mounting knobs.

Once removed, the panel slides down.



18.2 • REPLACING THE CONTROL BOARD KEYPAD

Disconnect the control board keypad connector and the encoder connector.

Unscrew the 4 mounting screws on the panel of the control board keypad/frame and remove them.

Insert the new control board keypad/frame assembly, replace the 4 screws and reconnect the wiring.

Replace the control panel.

18.3 • REPLACING THE GLASS PANEL

Remove the encoder knob and unscrew the mounting nut.

Disconnect the control board keypad connector and the encoder connector.

Unscrew the 4 mounting screws on the panel of the control board keypad/frame and remove them.

Remove the encoder board.

Put the encoder board on the new glass panel and screw the mounting nut. Replace the knob.

Replace the control board keypad/frame assembly, replace the 4 screws and reconnect the wiring.

Replace the control panel.

19 • ROUTINE MAINTENANCE

19.1 • PERIODICALLY ...

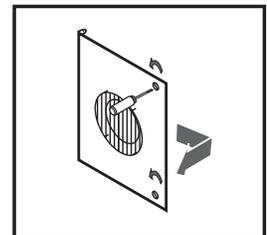
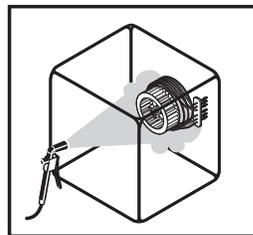
... It is recommended to clean the deflector and pan racks as necessary.

For this purpose, proceed as follows:

- stop and shut off all utilities (electricity, water, and gas if connected);
- take out the pan racks;
- using a screwdriver of the right size, or a coin, unscrew the deflector screws to be able to clean the back; it is recommended to use the hand-held shower for thorough rinsing (optional);
- dry with a clean cloth;
- it is necessary to remove the deflector if the dirt is particularly tough to remove; do not use abrasives or scourers that would damage the steel surface; size permitting, wash the deflector in a dishwasher. Secure the deflector in the oven, making sure the two fixing screws on the right-hand side are well tightened.

19.2 • PROLONGED DISUSE

If the oven is to stand idle for any length of time (e.g. holidays or seasonal closing) it must be cleaned thoroughly, leaving no traces of food or dirt. Leave the door slightly ajar so that air can circulate inside the oven. Be absolutely certain to shut off all utilities (electrical power supply, water, and gas if connected). For added care after cleaning, the external surfaces can be protected by applying a proprietary metal polish.



20 • NON-ROUTINE MAINTENANCE

- 20.1** • To ensure correct and safe operation, the oven must be inspected and serviced at least once a year by a manufacturer technician or authorized service agent.

- 20.2** • With this in mind, customers are recommended to sign a service agreement.

- **PROPER CLEANING ...**

...is the key to impeccable cooking and improved final products:

- the flavour of products does not change;
- during cooking, no vapours are generated by previous residue that subsequently burns;
- energy savings;
- less maintenance operations and a longer oven life cycle;
- the simplicity of the procedure allows proper cleaning in a short time, with minimal effort by the operator

- **CAUTION**

Do not throw water or pressurised cleaning water directly onto the external walls of the oven.

Strictly avoid the use of corrosive and/or abrasive substances, as well as steel wool or iron brushes on steel surfaces, so as not to permanently ruin them. Furthermore, **detergents that are too aggressive**, non-alkaline, or which contain high percentages of sodium and ammonia, **may prematurely damage the gaskets, compromising the oven's seal.**

External surfaces must be cleaned with a sponge and warm water, with the addition of a common detergent suitable for such scope.

- **It is recommended to use a special-purpose detergent.**

- **NOTE:**

OPEN DOOR RAPID COOLING

This function is activated only when the oven door is open. If button **12** is pressed for 5 seconds, the fan is activated to allow a rapid fall in the cooking chamber temperature, up to 50°C. **This function is particularly useful in cases where the oven needs to be immediately cleaned after cooking.**

21.1 • ACTIVATING MANUAL CLEANING CYCLE [CL]

Press button **13**, display **7** will read **[CL]**, press knob **1** to confirm.

Display **8** now reads **[run]**, press button **9** to activate the **MANUAL** cleaning programme, simplified below.

The display reads **[rAF]** if the chamber temperature is too high, **[Att]** if the chamber temperature is too low. When the temperature is reached, the writing **[dEt In]** will appear, an acoustic signal will notify that it is time to open the door and spray the detergent into the cooking chamber.

Close the door and press button **9** to reactivate the cleaning cycle. From this moment on, no action is required by the operator until the programme has been completed.

If consistent dirt residue is deposited on the drainage filter located at the centre of the cooking chamber base, clean in order to guarantee the free flow of water and detergent.

The end of the programme is signalled by a cyclical acoustic sound, open the door to deactivate the sound.

Display 7 will read [End], press button 13 to exit the cleaning menu.

Turn the oven off using knob 1.

IMPORTANT

Thoroughly rinse the inside of the cooking chamber to remove any detergent residue. Use the sprayer (optional) or a similar one that is available.

Wipe the front cooking chamber gasket with a sponge in order to keep it from deteriorating prematurely.

CLEANING KIT

The oven is supplied with a Cleaning Kit that allows the activation of five cooking chamber cleaning cycles:

- RINSE [**riS**] (for rapid rinsing),
- ECO CLEAN [**ECo**] (for OBSTINATE dirt and for **significant savings on water and detergent, with a slightly longer cleaning time**),
- SOFT CLEAN [**SC**] (for NORMAL dirt),
- MEDIUM CLEAN [**MC**] (for DIFFICULT dirt)
- HARD CLEAN [**hC**] (for OBSTINATE dirt),

Without the need for the operator to directly intervene in cleaning operations.

The detergent is evenly distributed by the special spray nozzle, at the right time, avoiding the possibility of contact with the operator.

The use of detergents other than those indicated by the manufacturer is not recommended, as this may not guarantee proper cleaning and may damage the integrity of the cleaning system.

Ensure that the detergent connection is properly inserted and that there is sufficient detergent in the cartridge, as per manufacturer recommendations.

21.2 • ACTIVATING AUTOMATIC CLEANING CYCLE [**riS**] - [**ECo**] - [**SC**] - [**MC**] - [**hC**].

Press button **13**, display **7** will read [**CL**], turn knob **1** to the right until the desired clean is selected **RINSE [**riS**]**, **ECO [**ECo**]**, **SOFT [**SC**]**, **MEDIUM [**MC**]**, or **HARD [**hC**]** and press knob **1** to confirm.

Display **8** now reads [**run**], press button **9** to activate the selected cleaning programme, simplified below.

The display reads [**rAF**] if the chamber temperature is too high, or [**Att**] if the chamber temperature is too low.

Cleaning programmes **RINSE [**riS**]**, **ECO [**ECo**]**, **SOFT [**SC**]**, **MEDIUM [**MC**]** and **HARD [**hC**]** are an automatic sequence of cycles (the duration and time remaining until the end of the programme is shown on display **8**), which allow the obtainment of a dry and sparkling chamber.

If consistent dirt residue is deposited on the drainage filter located at the centre of the cooking chamber base, clean in order to guarantee the free flow of water and detergent.

The end of the programme is signalled by a cyclical acoustic sound, open the door to deactivate the sound.

Display 7 will read [End**], press button 13 to exit the cleaning menu.**

It is prohibited to turn the oven off using knob 1 while the following cleaning programmes are underway: RINSE, ECO CLEAN, SOFT CLEAN, MEDIUM CLEAN and HARD CLEAN; wait for the 'cleaning complete' signal before turning the oven off.

Pass a sponge or cloth over the front gasket of the cooking chamber to prevent the premature deterioration of the same.

Stop and close all supplies (electricity, water and if present, gas). When not in use, it is best to leave the door slightly open.

21.3 • REPLACING THE DETERGENT CARTRIDGE

If when calling up the automatic wash procedure **ECO [ECo]**, **SOFT [SC]**, **MEDIUM [MC]**, or **HARD [hC]**, display **8** shows **[dEt]** flashing, check the amount of detergent in the cartridge.

If the cartridge is empty change it, otherwise press button **9** to proceed with the wash.

REPLACING THE CARTRIDGE:

Unscrew the cap of the empty cartridge and remove it.

Position the new cartridge in its dedicated housing in the oven.

IMPORTANT: Wait for the liquid to stabilise before opening the cap.

Remove the cap from the new cartridge and insert the tube with the **YELLOW** cap, making sure that the tube is facing the front part of the cartridge, and close the cap well.

Press button **9** for three seconds (until **[dEt]** disappears from the bottom display) to reset the detergent level to the maximum.

Press button **9** to start the wash.

22 • SELF-DIAGNOSIS AND ERROR GUIDE

22.1 • When the oven is turned on via the main switch, an electronic check of the main functions will automatically be performed. Once the self-diagnosis has been performed, if the oven proves to be in perfect operating conditions, the cooking chamber temperature display will show the real temperature of the chamber and the cooking mode leds will flash. Cooking parameters can therefore be set.

22.2 • If on the other hand the oven detects errors, these will be shown on display 7. The visualisation of errors is very important in the event technical support is required, as this value provides information about the type of error. The message on the display is accompanied by an acoustic signal that lasts for 5 seconds, which is repeated every minute until the oven is turned off.

The main error messages are:

ERROR MESSAGE

E 10

“ E10 ”

Shown on **display 7**. Fault in cooking chamber temperature probe, **immediately turn off** the oven and call the technical support service.

E 12

“ E12 ”

Fault in vapour condensation temperature probe. The oven can be used under **careful observation** (increased water consumption), until the technical support service intervenes.

E 13

“ E13 ”

Fault in core probe. The oven may be used in timed mode until the technical support service intervenes, but without the use of the core probe.

A 4

“ A 4 ”

This means that no water is reaching the oven; it is therefore necessary to **check** that the tap is open and that there is water in the network. If the lack of water depends on the network, inform the supplying entity. If on the other hand there is water in the network, call the technical support service. In the meantime, the oven can be used in convection mode.

22 • SELF-DIAGNOSIS AND ERROR GUIDE

The main error messages are:

ERROR MESSAGE

E 1

“ E 1 ”

Intervention by **motor's thermal protective device**. **Immediately turn off** the oven and call the technical support service.

E 2

“ E 2 ”

Intervention by **cooking chamber safety thermostat**. **Immediately turn off** the oven and call the technical support service.

E 7

“ E 7 ”

There is **overheating** in the electrical **components** compartment. The oven can be used under careful observation until the technical support service intervenes.

E 8

“ E 8 ”

There is **excessive overheating** in the electrical components compartment, which may compromise the integrity of components. **Immediately turn off** the oven and call the technical support service.

doP

“ doP ”

Door appears open, which means the door micro-switch contact is open. Make sure the door is closed properly, if the error persists, call the technical support service.

23 • PRE-RECORDED RECIPES

 Cooking Cycle	 % of humidity / Vent position
<hr/>	<hr/>
Mode	100% Vent Closed
 Convection cooking mode	0% Vent Open
 Steam cooking mode	<hr/>
 Combi convection/steam cooking mode	 * Ventilation speed (* where present)
<hr/>	 Standard speed
 Oven Temperature	 Reduced speed
<hr/>	
 Cooking Time	
<hr/>	
 Core Temperature	

24 • PRE-RECORDED RECIPES

L01 Frozen patisserie						
	Mode					
1	SSS	175°C	∞	--	100%	
2	SSS	145°C	5'	--	100%	
3	SSS	160°C	10'	--	0%	
4	SSS	165°C	10'	--	0%	

L02 Frozen bread						
	Mode					
1	SSS	200°C	∞	--	100%	
2	SSS	180°C	10'	--	100%	

L03 Desserts and cakes						
	Mode					
1	SSS	200°C	∞	--	100%	
2	SSS	170°C	25'	--	100%	

L04 Pizza and focaccia in baking tray						
	Mode					
1	SSS	230°C	∞	--	100%	
2	SSS	210°C	2'	--	40%	
3	SSS	210°C	8'	--	100%	

L05 Baked chicken						
	Mode					
1	SSS	250°C	∞	--	100%	
2	SSS	180°C	30'	--	30%	
3	SSS	200°C	10'	--	10%	
4	SSS	230°C	10'	--	0%	

L06 Grilled						
	Mode					
1	SSS	260°C	∞	--	0%	
2	SSS	250°C	10'	--	10%	

L07 Meat roasts						
	Mode					
1	SSS	180°C	∞	--	100%	
2	SSS	150°C	25'	--	60%	
3	SSS	170°C	20'	--	50%	

L08 Baked fish						
	Mode					
1	SSS	230°C	∞	--	100%	
2	SSS	210°C	8'	--	50%	
3	SSS	190°C	8'	--	20%	

L09 Steaming						
	Mode					
1		130°C	∞	--	--	
2		100°C	8'	--	--	

L10 Regeneration						
	Mode					
1	SSS	140°C	∞	--	100%	
2	SSS	120°C	4'	--	100%	
3	SSS	120°C	6'	--	30%	

ATTENTION: Variable time according to the load size and quantity

