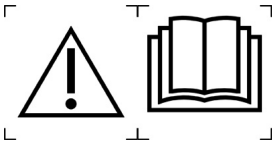
EASYair

ETE523...ETE523X...ETE5...ETE5X... ETG5...ETE7...ETE7X...ETG7...ETE10... ETE10X...ETG10

ENGLISH: Installation, Use and Maintenance Manual



03/2017

Contents

Dear Customer,

Thank you for purchasing one of our products.

This oven is part of a series of electrical equipment designed for the food sector. Our ovens are easy to use, ergonomic and enable cooking control, while boasting a pleasant and modern design. The oven has a 12-month warranty that covers any manufacturing defects from the date indicated on the Bill of Sale. The warranty covers normal operation of the oven and does not include consumables (lamps, seals etc.) and damage caused by incorrect installation, wear, maintenance, repair, incorrect cleaning and descaling, tampering and improper use.

1. INSTALLATION

1.1 General and safety warnings

- Read this manual thoroughly before installation and use of the oven, since it gives important instructions regarding its safe installation, use and maintenance.
- Keep the manual in a location that can be easily accessed by the operators for further consultation.
- Always include the manual if the oven is transferred; if necessary, request a new copy from the authorized dealer or directly from the manufacturer.
- As soon as the packaging is removed, make sure the appliance is in good condition and there was no damage caused during transport. Never install or use a damaged appliance; if in doubt, contact the after-sales technical assistance or your local dealer immediately.
- As the packaging material is potentially dangerous, it must be kept out of the reach of children or animals and disposed of correctly in compliance with local regulations.
- Before installing the equipment, check that the systems are compliant with the regulations in force in the country of use and with that stated on the information plate.
- Installation or maintenance different to those indicated in the manual can cause damage, injury or fatal accidents.
- Installation, extraordinary maintenance and repair operations on the equipment must only be performed by professionally qualified personnel and following the manufacturer's instructions.
- During assembly of the equipment, those not involved with the installation should not

pass through or remain in the working area.

- The appliance was designed to cook foodstuffs in indoor environments and must only be used for this function. Any different use must therefore be avoided as it is considered improper and dangerous.
- The appliance must only be used by personnel who have been appropriately trained in its use. To avoid the risk of accidents or damage to the equipment, it is essential that the staff is constantly trained with regard to safe operation.
- The appliance must not be used by persons with reduced physical, sensory or mental capacities or by those who do not have the necessary experience or knowledge unless they are supervised or instructed in the use of the equipment by a person who is responsible for their safety.
- The appliance must be placed in a suitably ventilated room to prevent the excessive accumulation of harmful substances in the air.
- Children must be supervised to ensure they neither play with nor use the appliance.
- During operation, pay attention to the hot areas on the exterior surfaces of the equipment which, during operation, can exceed 60°C.
- The use of hearing protection is not necessary as the sound pressure level of the oven is lower than 70 dB(A).
- In the event of failure or malfunctioning, the equipment must be deactivated; any repairs must only be performed by an assistance centre authorised by the manufacturer and original spare parts must be used.
- Disconnect the appliance from the electric power supply before performing any installation or maintenance intervention.
- Interventions, tampering

or modifications not expressly authorised, which do not respect that stated in this manual, will make the warranty null and void.

- Do not place other heat sources, such as fryers or cooking plates, near to the oven.
- Do not deposit or use flammable substances near the equipment.
- In the event of prolonged non-use, the electricity, water and gas must be turned off.
- Before commissioning the appliance, make sure that all parts of the packaging have been removed, making sure they are disposed of in compliance with current legislation.
- Any changes to appliance installation that become necessary must be approved and performed by authorised technicians.
- The appliance is intended for professional use only.
- No changes of any kind are permitted to the wiring of the equipment.
- Failure to comply with the previous warnings can compromise both your safety and the safety of the equipment.
- When the cooking chamber is hot, be careful when opening the door. BURNS HAZARD!!
- The trays and grills must be extracted from the hot oven using heat-resistant protective gloves for the hands.
- Use protective glasses and suitable gloves during cooking chamber cleaning operations.
- ATTENTION: the floor near to the oven could be slippery.
- The information plate provides important technical information: this is essential if interventions must be requested for maintenance or repairs of the appliance; therefore, it must not be removed, damaged or modified.
- The version of the gas

ovens conform to the Gas Directive 2009/142/EEC and have therefore been issued with a CE certificate by a notified body.

- The equipment complies with the essential requirements of the Machinery Directive 2006/42/EC.

- The equipment complies with the essential requirements of the Electromagnetic Compatibility Directive 2014/30/EC.

- The equipment complies with the essential requirements of the Low Voltage Directive 2014/35/EC.

1.2 Placement

The appliances have been designed to be installed indoors. They cannot be used outdoors and cannot be exposed to atmospheric agents.

The place designated for the installation of the oven must have a rigid, level and horizontal surface, which must be able to safely support the weight of the device/support assembly and the load at maximum capacity.

The appliance must be transported to the place of installation packed on the wooden pallet.

The oven must be handled using a pallet truck, taking all precautions that it does not overturn. Also at the end of its life span the oven must be loaded onto a pallet and handled with great care in order to prevent the hazard of overturning.

The appliance must be placed in a suitably ventilated room to prevent the excessive accumulation of harmful substances in the air.

All of the materials used for packaging are compatible with the environment, they can be stored without danger or be disposed of according to local regulations.

The oven must be level: to adjust the height of the levelling feet, use a spirit level, as indicated in **Fig. 1**.

Unevenness or inclinations of a certain degree can compromise the operation of the oven.

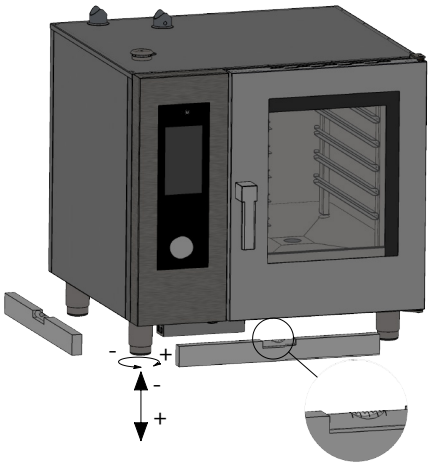


Fig. 1

Remove the entire protective film from the external panels of the appliance, detaching it slowly to remove all traces of adhesive.

Make sure that all openings and holes designed for heat intake/discharge are not obstructed.

The oven should be installed exclusively on a stable support.

Remove the packaging from the appliance and make sure it is intact. Position it in the place of use, taking care not to lace it on top of or against walls, bulkheads, partition walls, kitchen furniture or coatings in inflammable material.

We recommend you strictly comply with fire-prevention regulations in force.

A minimum distance of 50 mm on each side must be maintained between the oven and the walls or other equipment. It is advisable to leave 500 mm space between the left side of the oven and the corresponding wall of the room (**Fig. 2**) to allow the oven to be installed easily and facilitate successive maintenance.

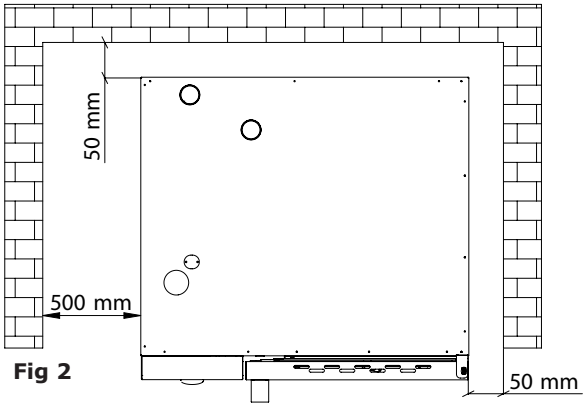


Fig 2

It is good practice to have the periodic maintenance of the ovens performed every year by an authorised technician and in compliance with specific regulations. On this occasion all controls regarding the operation of electric components (switches, electronics, solenoid valves, heating elements, motors, cooling fans, etc.) and the mechanical controls relative to functionality of the doors, hinges, closing mechanisms, and gaskets will be performed.

1.3 Water connection

The water pressure must be of maximum (600 kPa) 6 bars. If the water pressure of the mains water should be over this value, a pressure reducer must be installed upstream from the oven.

The minimum water pressure for correct operation of the oven must be above 1.5 bar.

The oven has a mains water inlet (1). The installation of a lime scale softener-eliminator is always recommended to bring the hardness of inlet water to values between 8° and 10°F.

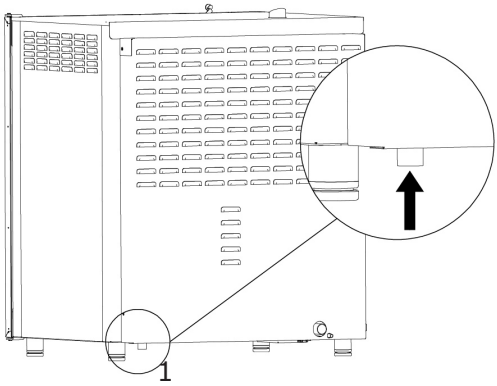


Fig.3

Before connection, drain off a sufficient amount of water to clean

the pipe from metal residues.

Connect the "Water" pipeline to water mains and install a shut-off valve and a filter on the pipe.

Ensure that the shut-off valve is positioned so that it can be easily operated by the operator at any time.

Attention: if the water supply pipe malfunctions, it should be replaced with a new one while the old broken one should not be used again.

1.4 Connection to the drain

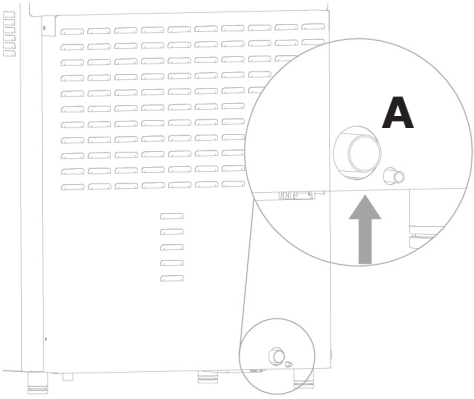


Fig. 4

The oven is equipped with a water drain; this device is placed at the bottom of the rear part of the appliance and has a tube with diameter of 32 mm.

Connect the pipe that projects from the drainage device (**Fig. 4, ref. A**). It is, however, advisable to connect the pipe to an open funnel.

1.5 Connecting the detergent

To start the washing phases correctly, the oven must be connected to the detergent container. Insert the white pipe for the detergent container to make the connection. The pipe is at the lower left side of the oven (**fig.5**).

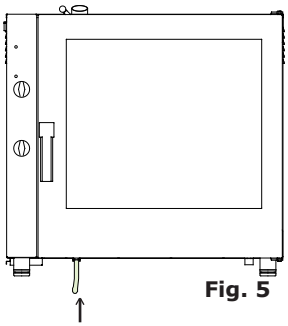


Fig. 5

1.6 Electric connection

As prescribed, the electrical system must have an efficient earth system, as required by the regulations in force. The electrical safety of the appliance can only be ensured when the electrical system is conform.

Before making the electrical connection, check the mains voltage and frequency values to ensure that they conform to the requirements of the appliance, as indicated on its information plate (**Fig. 6**).

For direct connection to the mains, a device, sized according to the load, must be placed between the appliance and the mains itself, which ensures disconnection. Its contacts should have a minimum opening distance that enables complete disconnection under the conditions of category III overvoltage, according to installation rules; this device should also be located so that it can be easily used by the operator at any time.

MOD	ETE5	NR	000000/01/16		
POWER SUPPLY		3N 400V AC 50 HZ			
TOT. POWER kW	6,3	CE	GK®	IP	

Fig. 6

Turn the mains switch, to which the power supply plug will be connected, to position 0 (zero). Have the socket cable section checked by qualified staff to make sure it suits the power absorbed by the device.

Loosen the screws that fix the left side of the oven and remove it (**Fig.7**). The flexible cable must be in polychloroprene or equivalent oil-resistant synthetic elastomer sub-sheath. Use a cable with section suitable to the load corresponding to every appliance, as indicated in the table (**tab. 1**).

Insert the power cord into the hole of the cable gland located on the left bottom side of the oven.

Fig. 7

ELECT. Model	ETE523	ETE523X	ETE5	ETE5X	ETE7	ETE7X	ETE10	ETE10X
Weight	53	53	75	75	105	105	110	110
Voltage	1N 230V	3N 400V	3N 400V	3N 400V	3N 400V	3N 400V	3N 400V	3N 400V
Frequency (Hz)	50/60	50/60	50/60	50/60	50/60	50/60	50/60	50/60
Absorbed power (kW)	3.3	4.8	6.3	7.7	9.6	12.6	12.6	17.3
Minimum power cable section (mm^2)	3 x 1.5	5 x 1.5	5 x 1.5	5 x 1.5	5 x 1.5	5 x 2.5	5 x 2.5	5 x 4

GAS Model	ETG5	ETG7	ETG10
Weight	120	130	160
Voltage	1N 230V	1N 230V	1N 230V
Frequency (Hz)	50/60	50/60	50/60
Absorbed power (kW)	0.3	0.6	0.6
Minimum power cable section (mm^2)	3 x 1.5	3 x 1.5	3 x 1.5

tab. 1

Electric ovens	Gas ovens
L1 L2 L3 N ⏚	L N ⏚ Between phases there must be a difference in potential of 230 V.

tab. 2

Connect the cable to the terminal block following the instructions given in **tab. 2**.

Secure the cable with the cable gland.

The supply voltage of the appliance in operation must not deviate from the nominal voltage by ±10%.

The appliance must be included within an equipotential system whose efficiency is checked in compliance with the standards in force.

There is a clamp for the connection, located on the frame and marked with the symbol of **Fig. 8**, to which a cable with a minimum 10 mm² section must be connected.

Fig.8

For gas ovens, wait until the gas connection to the appliance has also been completed before re-mounting the side panel of the oven; instead, for electric ovens, on finishing the electric connection, re-mount the side panel.

1.7 Connecting the gas (gas ovens only)

NB:

The oven is calibrated originally for operation with the type of gas specified on placing the order.

The type of gas for which the oven is adjusted is given on the technical plate positioned on the appliance (**Fig.9, ref. A**).

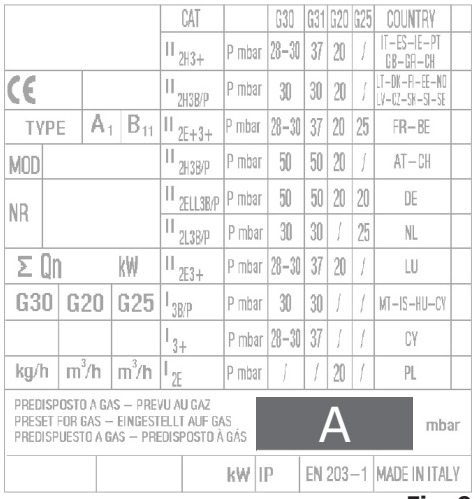


Fig. 9

During the inspection, make sure that the factory calibrations on the burners are appropriate for the specific type of installation, through the analysis of the gases produced by combustion (CO2 and CO) and the verification of the heat output.

More specifically, with the oven working at full capacity, the undiluted CO values in the exhaust must stay within 1000 ppm. If undiluted CO is detected over this limit, the burner adjustments must be only checked by a technician authorized by the manufacturer. The technician will make the appropriate changes to the devices which regulate the combustion and to the relevant parameters.

The data detected must be noted and become an integral part of the technical documentation of said appliance.

Installation instructions

The oven installation and commissioning operations must be performed by qualified staff only in compliance with rules and regulations in force.

The gas systems, the electric connections and the installation sites of the appliances must be in compliance with the regulations and the standards in force.

Remember that the air necessary for combustion of the burners is 2 m3/h per kW of power installed.

In businesses open to the public, accident-prevention regulations must be complied with along with fire-prevention safety and anti-panic regulations.

The connection to the gas supply fitting can be made using flexible metal hoses; placing a type-approved cut-off cock in an easily accessible point.

Make sure that the flexible metal hose, for connection to the gas inlet fitting, does not touch the hot parts of the oven and that it is not subjected to twisting or extension.

Use fixing straps that are in compliance with the installation regulations.

Checks to perform before installation

Check on the technical plate on the left-hand side of the oven that the appliance has been tested and approved for the type of gas that the user's premises (**Fig. 9, ref. A**).

Check the data on the technical plate (**Fig.9**) to make sure that the pressure reducer capacity is sufficient for the appliance supply.

Do not install section reducers between the reducer and the appliance.

It is recommended to install a gas filter upstream from the pressure regulator in order to ensure optimal operation of the oven.

Connect the oven to the gas supply system via a tube with diameter of 3/4" and internal section no smaller than 20 mm (**Fig. 10**).

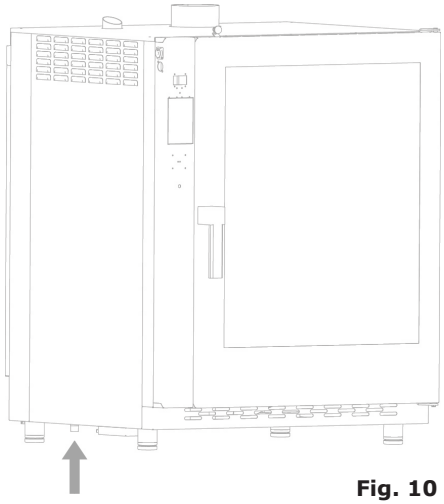


Fig. 10

Provide stopcocks or gate valves with an internal diameter no smaller than the connector tube mentioned above.

After connecting the pipe, make sure that the joints and couplings have no leaks. To do this, use soapy water or specific foamy product to identify the leak.

It is good practice to have the periodic maintenance of the gas ovens performed every year by an authorised technician; on this occasion the flue gases will be analysed and the heat output will be checked.

1.8 Smoke exhaust

In compliance with the installation regulations, the ovens must be used in premises suitable for the evacuation of combustion products.

The oven exhaust can be connected via a forced evacuation system, such as a hood with mechanical extractor (**Fig.11**).

In this case, the gas supply to the appliance must be controlled directly by this system and must cut-off whenever the suction flow rate drops below the values prescribed.

When the appliance is installed under the extraction hood, check that the following indications are respected:

a) the volume extracted must be higher than that of the flue gases generated (see current regulation);

b) the material with which the hood filter is made must resist the temperature of the flue gases which, on exiting the conveyor, can reach 300° C;

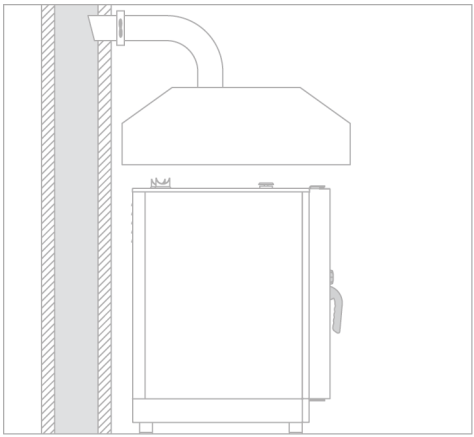


Fig. 11

c) the end part of the appliance evacuation pipe must be positioned inside the base perimeter projection of the hood;

d) the gas supply must be restored manually following a block caused by insufficient suction.

1.9 Gas oven operating values (for gas versions only)

Nominal heat input

Model	ETG5	ETG7	ETG10
Voltage	1N 230V	1N 230V	1N 230V
Frequency (Hz)	50/60	50/60	50/60
Absorbed power (kW)	0.3	0.6	0.6
Nom. heat input (kW)	9.5	16	19
Section power cable (mm^2)	3 x 1.5	3 x 1.5	3 x 1.5

Gas consumption

	ETG5	ETG7	ETG10
G30 kg/h	0.29	0.50	0.59
G20 m^3/h	1.01	1.69	2.01
G25 m^3/h	1.17	1.97	2.34

Gas pressure

COUNTRY	CAT		G30	G31	G20	G25	G27	G2.350	G25.1
IT - ES - IE PT - GB - CH	II2H3+	P mbar	28-30	37	20	//	//	//	//
DK - FI - EE - NO LV - CZ - SI - SE	II2H3B/P	P mbar	30	30	20	//	//	//	//
FR - BE	II2E+3+	P mbar	28-30	37	20	25	//	//	//
GR	II2H3+	P mbar	28-30	37	20	//	//	//	//
	II2H3B/P		30	30	20	//	//	//	//
CY	II2H3+	P mbar	28-30	37	20	//	//	//	//
	II2H3B/P		30	30	20	//	//	//	//
LT	II2H3+	P mbar	28-30	37	20	//	//	//	//
	II2H3B/P		30	30	20	//	//	//	//
AT	II2H3B/P	P mbar	50	50	20	//	//	//	//
CH	II2H3+	P mbar	28-30	37	20	//	//	//	//
	II2H3B/P		50	50	20	//	//	//	//
MT - IS	I3B/P	P mbar	30	30		//	//	//	//
DE	II2ELL3B/P	P mbar	50	50	20	20	//	//	//
NL	II2L3B/P	P mbar	30	30	//	25	//	//	//
RO	II2H3B/P	P mbar	30	30	20	//	//	//	//
	II2E3B/P		30	30	20	//	//	//	//
	II2L3B/P		30	30	//	20	//	//	//
SK	II2H3+	P mbar	28-30	37	20	//	//	//	//
	II2H3B/P		30	30	20	//	//	//	//
	II2H3B/P		50	50	20	//	//	//	//
TR	II2H3+	P mbar	28-30	37	20	//	//	//	//
	II2H3B/P		50	50	20	//	//	//	//
PL	II2ELwLs3B/P	P mbar	37	37	20	//	20	13	//
LU	I2E	P mbar			20	//	//	//	//
HU	II2HS3B/P	P mbar	30	30	25	//	//	//	25

1.10 Adjusting the hinges and the closing pin on the door

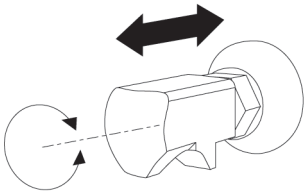


Fig. 12

Once the oven has been positioned correctly in the designated installation location, the closure and seal of the gasket on the oven chamber door must be checked.

The closing pin on the door can be adjusted in depth to eliminate any steam leakage during cooking.

The pressure exerted by the door on the gasket can be adjusted by tightening the pin to increase it or loosening the pin to decrease it (**Fig.12**).

When the adjustment is complete, tighten the bolt, making sure the closing anchor is located at the bottom.

1.11 Oven commissioning and testing

Before putting the oven into operation, you should carefully carry out all the necessary checks to ascertain the conformity of the equipment and installation of the appliance as provided by law and according to the technical and safety instructions given in this manual.

The compliance of the following must also be checked:

The room temperature in the oven installation area must be greater than +4° C. The cooking chamber must be empty.

All packaging must be entirely removed, including the protective film applied on the oven walls.

The vents and air slots must be open and free of obstructions.

Any pieces of the oven that were removed for installation must be replaced.

The general electrical switch must be closed and the water and gas cut-off cocks upstream of the appliance must be open.

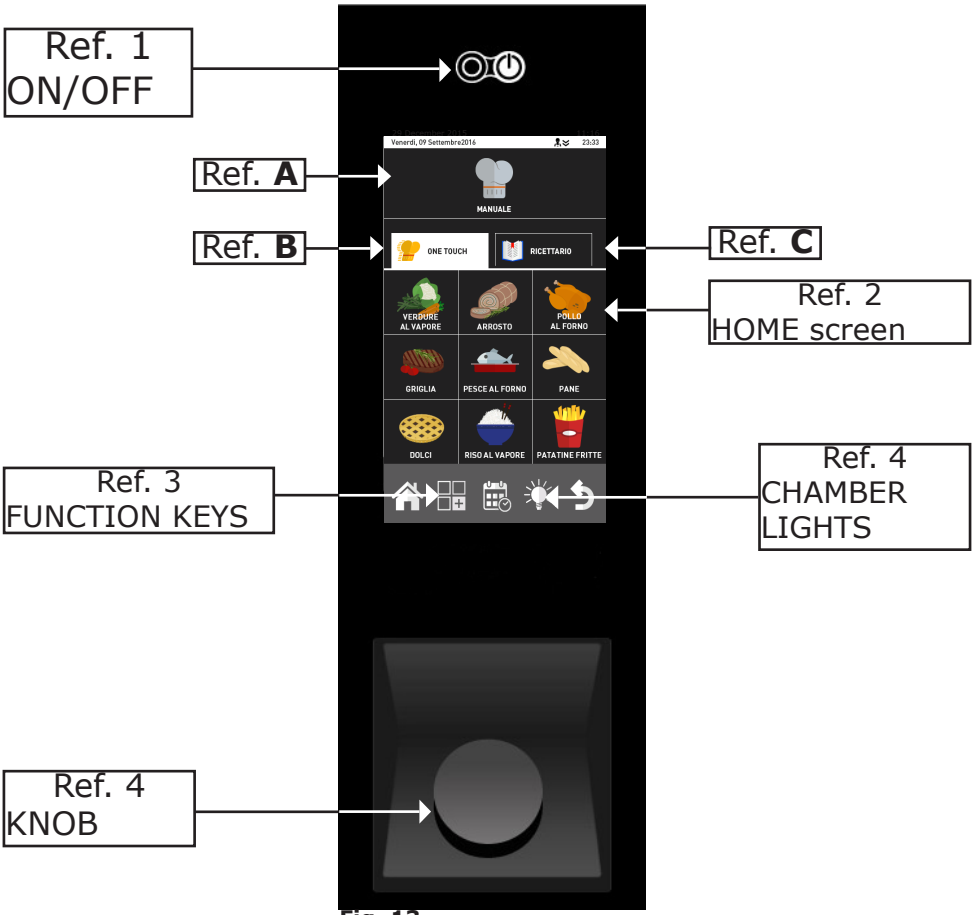


Fig. 13

Testing

The oven should be tested by completing a cooking cycle to verify that the equipment works properly, without any anomalies or problems.

Switch the oven on by pressing the "**ON/OFF**" key **Ref. 1 Fig.13**.

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

Carefully check the points given in the following list:

The lights in the cooking chamber turn on when pressing the key(**Fig.13 - Ref.4**) and turn off automatically after 45 seconds if they are not turned off beforehand by pressing the key again.

The oven stops if the door is opened and starts again when the door is closed.

The fan/s motor reverses the direction of rotation automatically; reversal takes place every 3 minutes (time varies depending on the cooking time).

For the ovens with two fans in the cooking chamber, the motors have the same direction of rotation.

Check the water escaping in the direction of the fan from the humidity inlet tube in the cooking chamber.

At the end of the cooking cycle, the oven emits an audible warning.

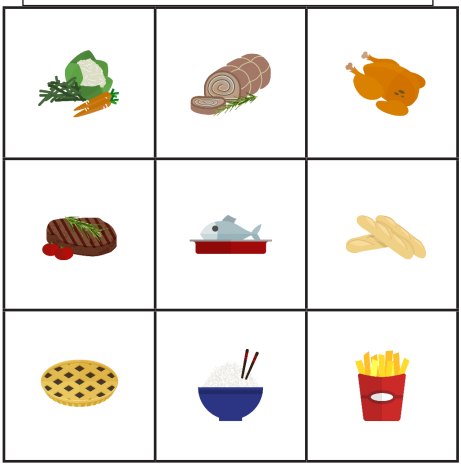
2. COOKING

2.1 Pictograms key

Start screen

MANUAL

ONE TOUCH



RECIPES

Pasta and rice	Meat	Fish
Poultry	Bread	Vegetables
Desserts	Extra	Rack Control

FUNCTIONS

CHAMBER LIGHTS

Manual cooking screen

Cooking mode: convection

Cooking mode: mixed

Cooking mode: steamed

Mode: maintenance

Automatic cooling.
Present only from phase 2.

Mode: message

Mode: smoking

Time / timer

Core probe mode

Delta-T mode

Humidity discharge valve: closed

Humidity discharge valve: open

Relative humidity percentage

Unlock key: allows a program to be changed

Indicator of program changed by the user, or new program

During cooking, it allows the program SET to be checked

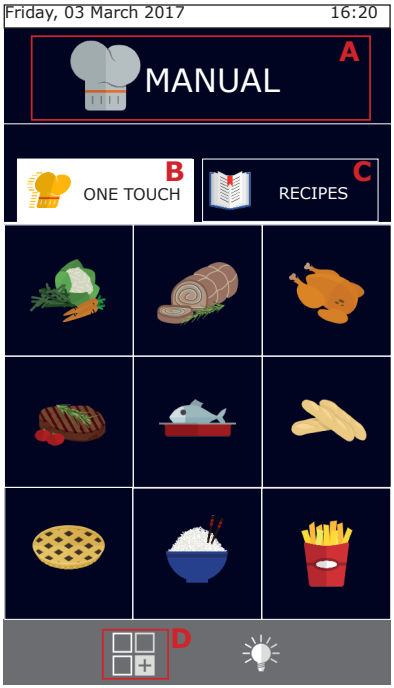
Manual humidifier key

Programmed start key

Home key: brings one back to the start screen

2.2 Home Screen

Turn the oven on by pressing the "**ON/OFF**" key (**ref.1 Fig.13**), the initial "**HOME**" screen will appear on the display (**Ref. 2 Fig. 13**).



It is possible to select whether to perform "Manual Cooking" (ref. **A**), or use one of the favourite programs, set by the user in the "One touch" program (ref. **B**) or in the "Recipe book" (ref. **C**).

By pressing button **D,** access is given to the "Functions" menu where it is possible to set washing, import and export the cooking programs and change the oven system settings. (Some of these functions are password-protected and reserved exclusively for specialised technicians).

The "One touch" groups (ref. **B**) allow you to directly access your favourite recipes, starting the type of cooking desired with one touch of the icon, cutting times to a minimum. These groups include cooking programs which the user has chosen to configure by customising the menu and the relevant icon.

Instead the "Recipe book" (ref.**C**) groups cooking programs, divided by product type, as for example: meat, vegetables, desserts, etc.

2.3 How to interact with the touch-screen

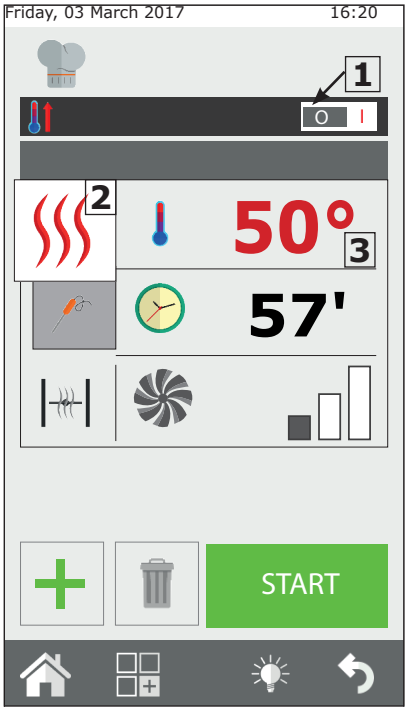
All of the operations can be selected by clicking on the desired item or pictogram.

To modify a cooking parameter, e.g. the temperature, click on the relative field and turn the knob.

To confirm the modification, click on the parameter again or press the knob.

2.4 Manual cooking mode

From the "Home" page, by pressing on "Manual" access is given to the cooking parameters setting screen.



In "Manual" mode, the oven can be set for individual cooking with one or more phases and/or a cooking program can be set and saved in the recipe books.

Setting automatic pre-heating

The "preheating" function heats the oven to the desired temperature before the dishes to be cooked are introduced.

If the oven temperature is higher than the one indicated for pre-heating the oven, the oven will automatically cool down to the correct temperature.

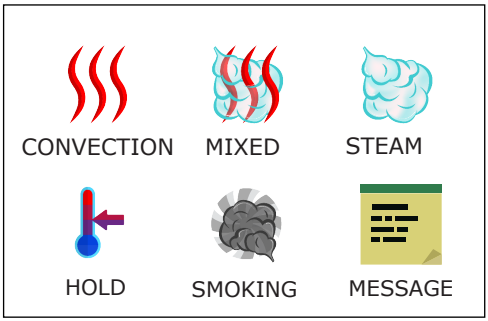
"Pre-heating" is set automatically, but this function can be modified after the "start" button has been pressed, by clicking on the temperature displayed.

By pressing button **1** on the left or right, this function can be enabled or disabled.

Preheating with oven empty.

Setting the cooking mode

Button **2** is set as default in the convection cooking mode (hot air). By pressing this button, the cooking mode can be changed to mixed or steam. Alternatively, set a maintenance cycle (HOLD) or set a message cycle. Furthermore, the oven can be set in smoke mode.

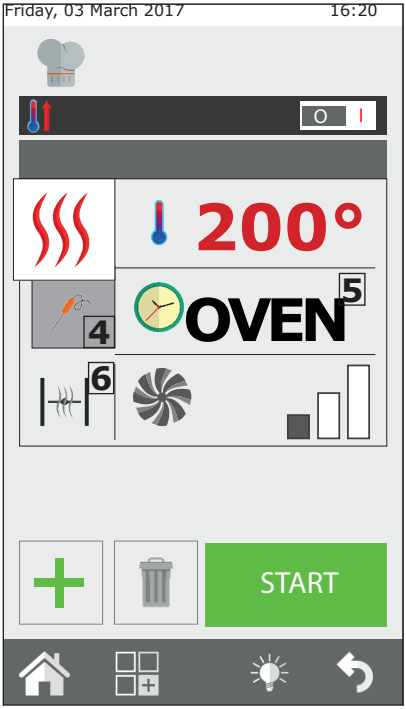


2.4a Cooking modes: convection, mixed and steam

Setting the cooking temperature

By pressing button **3,** you can set the cooking chamber temperature. The temperature that can be set varies depending on the selected cooking method.

Setting the timer/probe/Delta-T



4a Cooking mode with core probe

4b Cooking mode in **ΔT**

6a Valve closed

6b Valve open

Having selected the "Cooking Mode", you can cook in "timed" mode or using the "core probe".

By pressing button **5** , you can set the timer (countdown).

The time is indicated in the minutes format (1h30' = 90 minutes).

On expiry of the time, the oven emits a sound and cooking stops.

If the time has not been set, cooking will take place in "infinity" mode (**INF**), the oven will continue to cook until the operator intervenes manually to stop cooking.

When cooking with the "core probe" it is possible to choose between probe (**4a**) or **ΔT** (**4 b**).

This mode allows the product to be cooked more accurately.

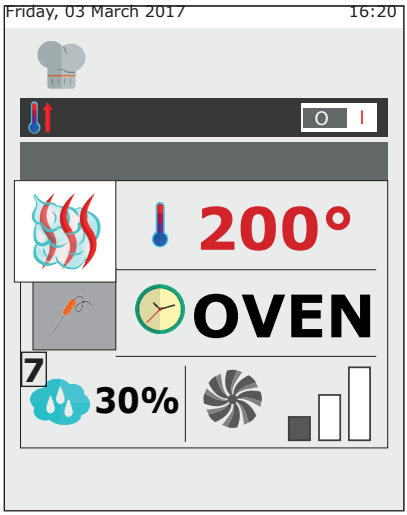
Additional information on **ΔT** cooking is given in chapter 2.16.

Setting the humidity vent valve

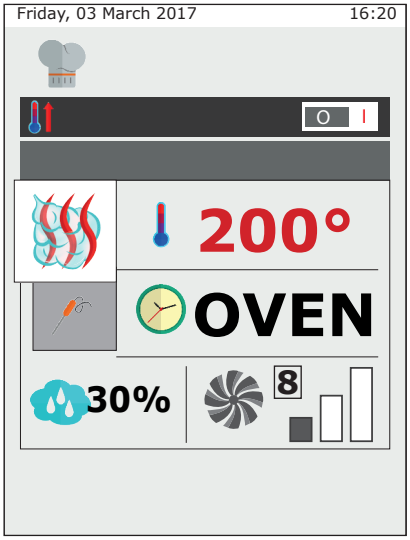
Only in convection mode is it possible to manually set the opening or closing of the humidity discharge valve. When it is open, the humidity present in the cooking chamber is evacuated, thus allowing the cooking chamber, and therefore the product, to dry. Press button **6** to manoeuvre the valve.

Setting the relative vapour percentage

Only in "Mixed" mode is it possible to set the percentage of humidity that the oven will maintain during cooking.



To set the desired level of humidity, press button **7** and set the valve.



Setting fan rotation speed

The fan rotation speed parameter can be modified in the "Convection" and "Mixed" modes.

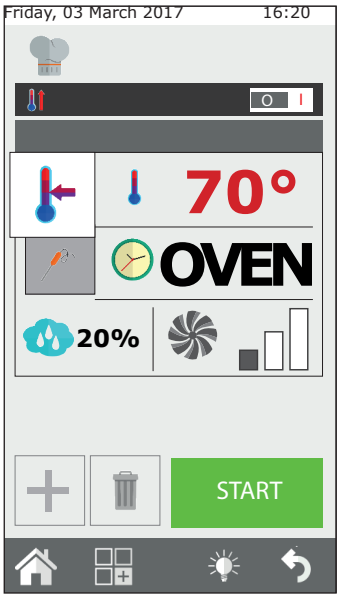
Instead, in the "Steam" mode, this setting is automatic.

Fan operation, in relation to the temperature set, is mainly is that of evenly distributing the heat inside the oven chamber for uniform cooking and browning of the products on the various trays.

Further information is give in chapter **2.17c**.

To set the rotation speed, press button **8** and select the desired level.

2.4b HOLD Mode



The hold mode has the purpose of maintaining the products at a hygienically safe temperature(> 65°C) without product core cooking undergoing changes. It is used at the end of night time cooking to maintain the products cooked until the operator returns.

The HOLD mode by default has humidity set at 20% and the fan at speed 1. For effective maintenance, it is recommended not to modify fan speed. in the case of roasted products, the hold humidity setting is recommended between 20% and 35%, in the case of brazing or stewing, humidity is recommended between 90% and 100%.

To modify the hold phase, click on the cooking mode button (2) and select HOLD.

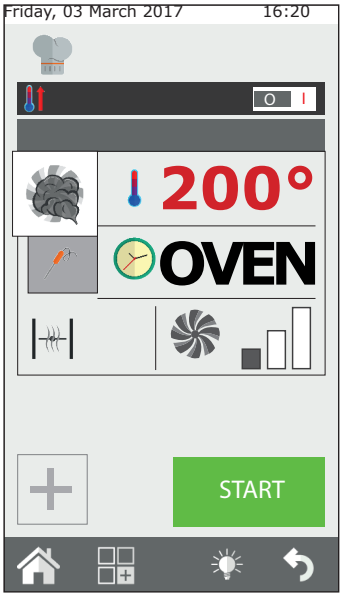
2.4c Smoking mode

The "Smoker" accessory is required to perform smoking in the oven. This must be inserted into the oven on one of the trays before the smoking phase begins.

If the cooking program envisions a cooking phase successive to the smoking phase, the “Smoker” accessory must be removed from the oven. Refer to the accessory manual for further information regarding the connection and use of the smoker.

Once cooking has been started by pressing the Start button, the oven will ask for the smoker to be introduced before the smoking phase begins. At the end of the smoking phases, the oven will request the removal of the smoker. Both these passages must be confirmed by the operator. Only after confirmation will the oven pass to the next phase.

The temperature, time, ventilation and humidity discharge valve can be adjusted during smoking. It is recommended to keep



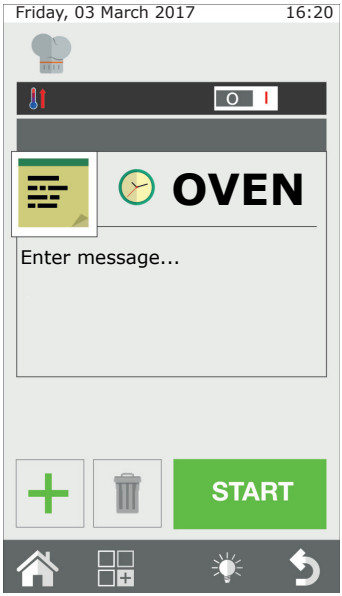
the latter closed so that smoke does not escape from the chamber.

Smoking can be performed both hot and cold, depending on the type of product and the desired result.

In the first case, set a temperature between 10°C and 30°C. The minimum temperature in the oven chamber will be similar to room temperature. The chamber can be cooled further by inserting ice.

The maximum temperature that can be set in this mode is 200°C.

2.4d Message mode



"Message" mode allows you to manage the cooking phases through messages which act as notes for the user.

It can be used for all cooking programs and allows the user to describe the entire cooking cycle, including manual phases requiring manual intervention.

Select "message" mode from the cooking modes in a new phase and from the menu that appears, enter your message on the screen (e.g. score the rind) and set the time required. If you select INF infinity time, the cooking cycle will not continue until the requested action is performed and confirmed.

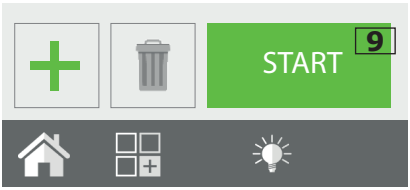
If, however, you select a different time, the message phase will last for the required time and then, move on to the next phase without requesting confirmation.

When selecting message mode, you can enter a message from a list of existing messages or write a new one.

The message is managed like a cooking phase.

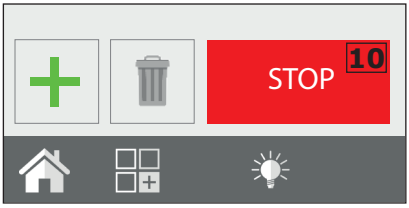
2.4e Starting and stopping cooking

After setting the cooking parameters as desired, press the START button **9**, to start cooking.



The oven will start in pre-heat mode if this has been previously selected, or otherwise directly in cooking mode. By pressing "Advanced Customisation", you can manually select the specific starting phase for cooking or move from one phase to another of the cycle by selecting the desired phase and pressing the **GO** button which is displayed next to the phase number.

Cooking will last until the expiry of the time set or on reaching the core temperature in the core probe cooking mode. If the time is set on infinity, cooking must be stopped manually.



To stop cooking, press STOP, button **10**.

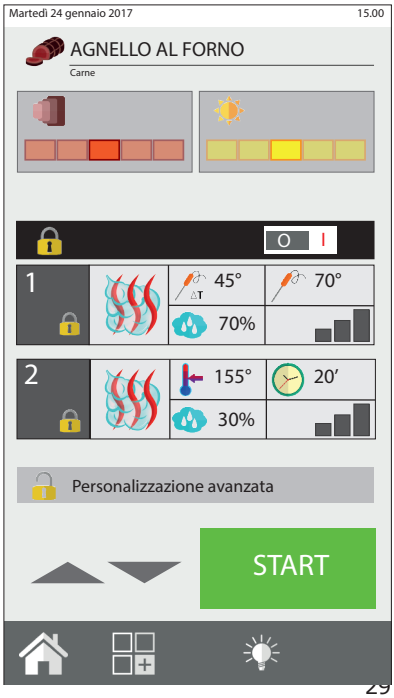
2.5 Customised cooking programs

It is possible and easy to create customised cooking programs that can have up to 9 different phases plus pre-heating.

Every cooking phase is represented by a cooking mode (convection, mixed, steam, etc.) with specific time, humidity, ventilation parameters, etc.

For example: for a roast dish, a program can be created that contains a browning phase, a cooking phase and a hold phase.

The essential condition for creating a successive phase is that the previous phase has a defined time: example, if phase 1 has the time set on infinity, it will not be possible to create phase 2 because the first phase has no end. The hold phase is an exception, which can be set on "INFINITY" and then have one or more



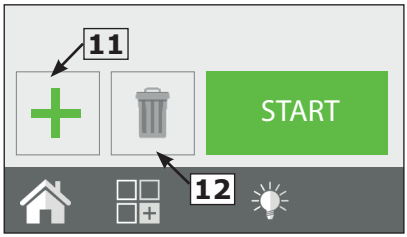
successive phases, which must however be started manually. E.g. in the night time cooking of roast dishes, you may prefer to brown the dish when the operator returns to the kitchen, therefore after the hold phase.

To pass from one cooking phase to another, press and hold the number of the phase you want to move to, or use the arrows to select the desired phase number and press the "GO" button next to the phase number.

The program of a specific phase can be started (different from the first set): after having selected the program, press the "Advanced Customisation" key and use the arrow to go to the desired phase. On pressing Start, the program will start from this phase. If pre-heating was envisioned in this program, it will not be performed. The program can be modified using the Cooking Tuner interface before pressing the "Advanced Customisation" button.

2.6 Creating a cooking program

A cooking program is made up of several phases, which the oven performs in ascending order (phase 1, phase 2, phase 3...) moving from one to another automatically.



After setting the parameters for the initial phase (phase 1), press the new phase (button **11**) to create the next phase.

Then, set the parameters for phase 2.

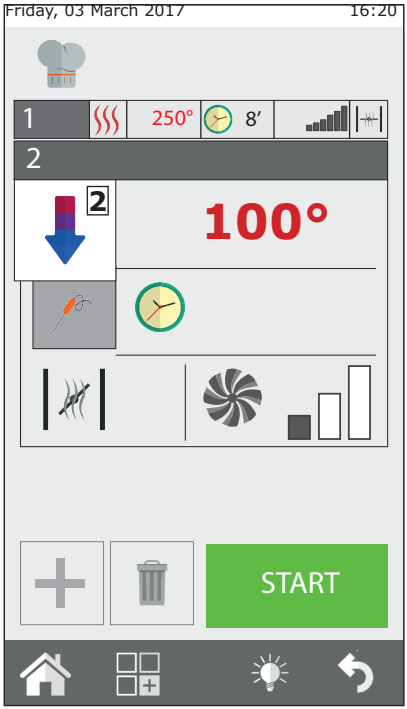
Continue with steps 1 and 2 to create additional phases. You can also create and enter new phases between previously created phases. The new phase will be place under the one selected when you press the "new phase" button.

At the end of programming, press START to start cooking. To delete a phase, select it and press the button "**Eliminate Phase**" (button **12**).

Setting a cooling phase between two phases

The temperature inside the oven chamber may have to be cooled between one phase and another. For example, when roasting the chamber needs to be cooled between the browning phase (at high temperature) and the cooking phase (at low temperature).

This operation can be performed automatically by the oven by setting an automatic cooling phase.



The automatic cooling phase can only be set from phase 2 onwards.

After having set a high temperature phase, create a new phase and select automatic cooling from the cooking modes range (ref. 2).

One this mode has been selected, the oven will propose its default temperature, ventilation and humidity discharge valve values. Set the desired cooling temperature (min. 100°C).

In order to make cooling as fast as possible, do not modify the ventilation and humidity discharge valve values unless indispensable.

2.7 Saving a cooking program

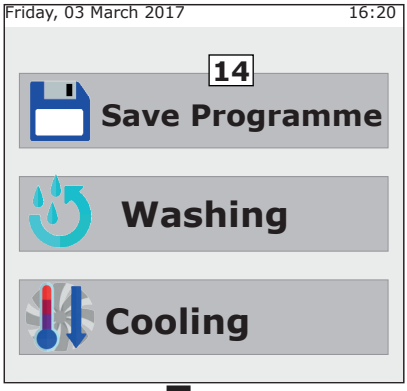
A cooking program created can be saved, for use at a later date, in a 'product type' group in the classic recipe book (meat, fish, chicken, etc.).

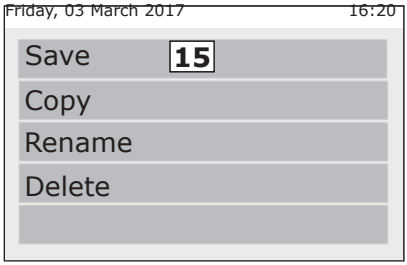
After having created a cooking program, press the functions key (button **13**) to access the programs function screen.

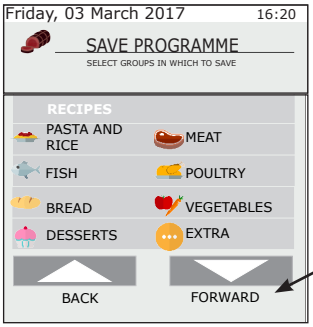
Select the "Program Save" function (button **14**) and in the next screen, press "Save" (button **15**), then select which group to save the program in and press "Next" (button**16**).

Then, enter the program name and press enter (button **17**) to save it.


START
13


Friday, 03 March 2017
16:20
14
Save Programme
Washing
Cooling


Friday, 03 March 2017
16:20
Save
15
Copy
Rename
Delete

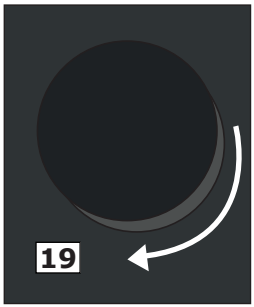

Friday, 03 March 2017
16:20
SAVE PROGRAMME
SELECT GROUPS IN WHICH TO SAVE
RECIPES
PASTA AND RICE
MEAT
FISH
POULTRY
BREAD
VEGETABLES
DESSERTS
EXTRA
BACK
FORWARD
16


Roast
q w e r t y u i o
a s d f g h j k l
z x c v b n m p
space
1#}
àéü
ENTER
17

2.8 Modifying a cooking program

On delivery, the oven will already contain cooking programs.
Both the pre-loaded cooking programs and the new ones created can be customised.

To modify a program, first select the desired program from one of the recipe books. Once open, a summary of the phases set can be seen. In this 'reading' mode it is not possible to modify the cooking parameters. If one or more cooking parameters are to be changed or automatic pre-heating is to be activated/deactivated, click on the "Advanced customisation" button (button **18**) to release the program and make the desired modifications. Select the phase you want to modify by turning the encoder (button **19**) and change it as required.



After making the change, you can start cooking directly (in this case, the changes will only apply to this cooking cycle and will not be saved) and/or create a copy of the program with a different name which includes the changes made.

You cannot save modifications to pre-loaded programs.

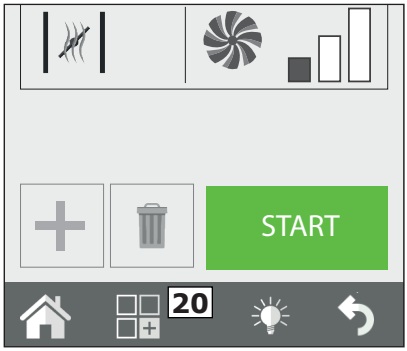
2.9 Copy, move, rename and delete

Every program present can be copied, moved, renamed or deleted totally or partly.

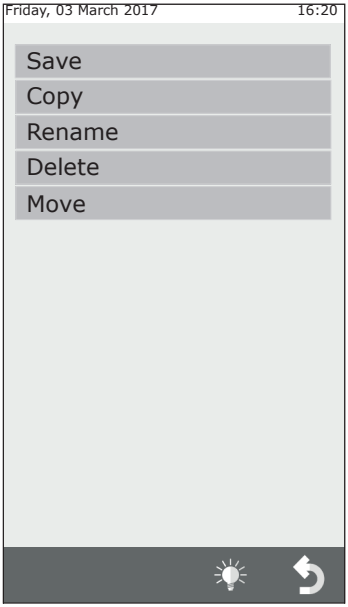
Copy a program

If a new program is to be created by starting from a program already present (because the old and new program share some cooking aspects, it can be copied.

Select the base program, open it and modify it by clicking on Advanced Customisation. Make the desired modifications and using the functions menu (button **20**), select Save and then, Copy.



Select the group in which to save it and then type the name and press Enter to confirm.



Shift a program

If you want to move a program from one group to another, open the program and click on the functions key (button **20**). Select Save and then Move. Select the new group or new groups in which to move it and confirm with the Next key.

Rename a program

After opening the program, click on the Functions key (button **20**) and select Save and then Rename. Type in the new name and press Enter.

Delete a program

After opening the program, press the functions key (button **20**) and click on Save, then Delete.

Confirm the choice by clicking on YES in the pop-up that is shown.

2.10 Selecting a program from the menu

The oven is supplied with a series of cooking programs pre-loaded in the memory.

These are divided by product type (meat, fish, vegetables, etc.).

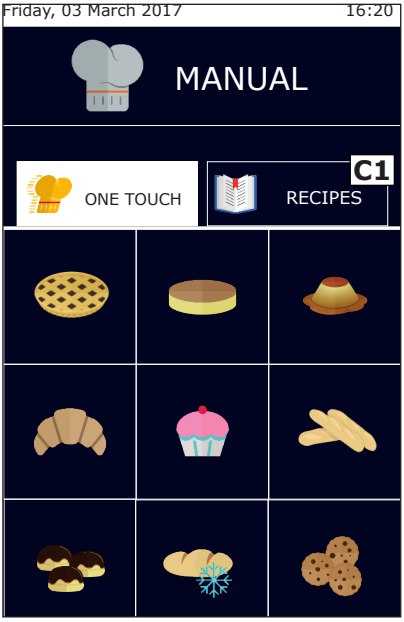
You can view them from the main menu under "recipe book". The One Touch screen, on the other hand, allows the user to display the recipe icons directly which have been saved under favourites.

One Touch

When the oven switches on, the user's favourite recipes which have been set and loaded, are displayed.

By selecting the icon for a specific recipe, the oven will immediately start the cooking cycle, without requiring any other input, cutting down on usage time.

Select the desired recipe from the list. To change the programs in One Touch mode, press and hold the recipe icon you want to replace and choose the one you want



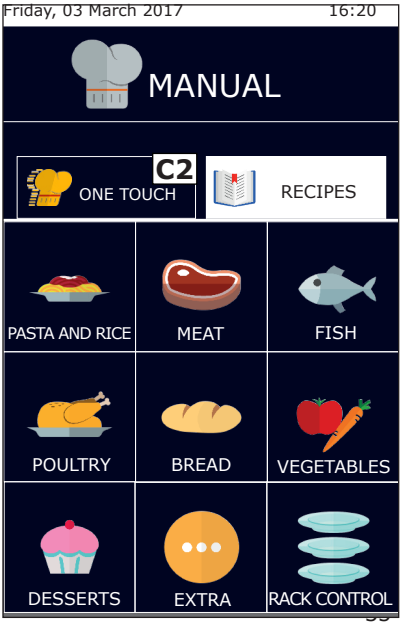
from the list in the list in the main menu. Then, select the icon to associate with the previously selected recipe from the list of icons available.

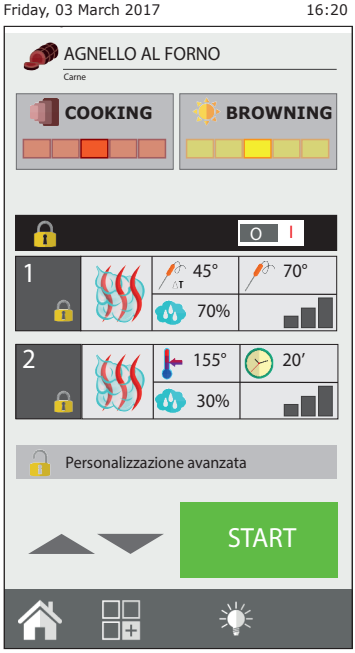
The product recipe book

By clicking on the recipe book button (Ref. **C1**) , the cooking programs will be displayed, divided by product category, e.g. meat, fish, vegetables.

By selecting the desired product category, the list of all cooking programs will open relative to that category. Select the desired program from the list.

To display your favourite cooking programs again, press the One touch button (Ref. **C2**).





2.11 The RecipeTuner interfaces

Once a cooking program has been opened, it can be modified simply by using the RecipeTuner interfaces. Depending on the type of cooking selected, the cooking, browning, degree of rising, etc. of a product can be easily modified.

The **RecipeTuner** function is present for pre-set programs and newly created ones. The **RecipeTuner** system recognises the phase to be modified in order to meet cooking requirements.

Function of the interfaces

Cooking: allows modification of the cooking of a product. Starting from average cooking at 60°C starting from the left the following types of cooking will be obtained: "rare", "medium-rare", "medium", "medium-well done" and "well done".

Browning: product browning can be modified on 5 different levels from the lightest (on the left), to the most intense (on the right).

Humidity: when brazing, it refers to the residual humidity on the product at the end of cooking.

Rising: it is possible to add the degree of rising (20 minute steps) to then perform an automatic rising and cooking program

Cooking method	Interfaces	
Steamed	Cooking	
Grilling	Cooking	Browning
Roasted	Cooking	Browning
Frying	Cooking	Browning
Braising	Moisture	
Au gratin	Browning	
Bakery products	Leavening	Browning
Low temperature	Cooking	
Smoked		
Eggs	Cooking	

2.12 Rack Control service mode

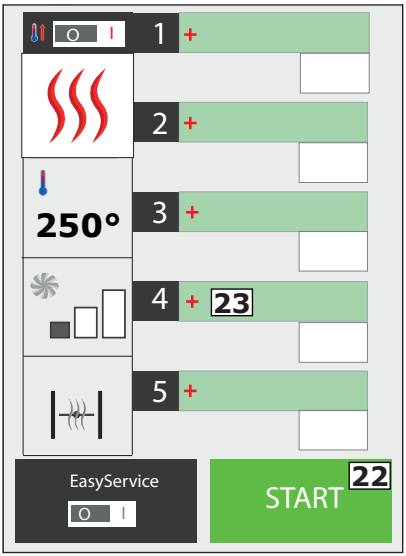
The **Rack Control** function allows separate control of up to 10

different levels during cooking. This function manages a unique "Cooking Mode" setting, temperature, humidity, etc. However, each level may have a core cooking time or temperature independent from the others.

Once the **Rack Control** icon (button **21**) has been clicked, you access the list of pre-set programs, such as: Breakfast, Lunch, Multibaker, Mixed steam. Each of these programs will contain a series of dishes regarding the program.

Example: the Lunch program will contain the dishes for the lunch service, such as grilled steak, breaded cutlet, stir-fried vegetables and lasagne.

It is possible to create and add other programs and sub-programs (dishes).



2.12a Using the Rack Control function

Selecting a Rack Control program

By selecting one of the programs from the list, for example: "Lunch", will open a screen with the general program settings on the left: Pre-heat, Cooking Mode, Temperature, Fan, Butterfly valve (or humidity or SteamTuner if the Mixed or Steam) cooking mode is set. The 5 empty levels will be seen in the right part.

Starting a Rack Control Program

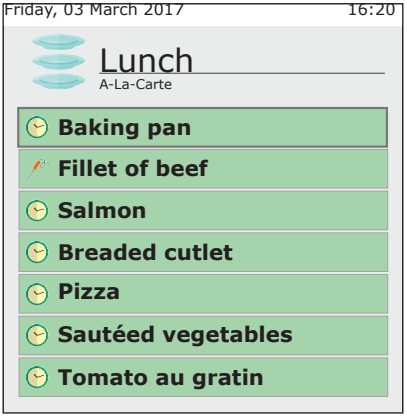
All Rack Control programs by default work with infinite time. Therefore, regardless of whether the program includes pre-heating or not, the first thing to do is start the program by pressing START (button **22**).

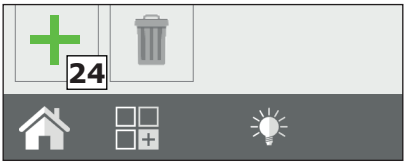
Adding dishes to the program levels

After starting the program and at the end of pre-heating (if present), click on **+** (button **23**) of any one of the right hand boxes to add the name of the dish to enter in the level selected.

The list of sub-programs already set will then open (dishes). Select one by clicking in it and this will automatically be added to the previously selected box. Before selecting a dish, it must be placed inside the oven for cooking. Continue by adding the rest of the servings that are to be cooked. It is possible to add and manage up to a maximum 5 levels at a time.

The time remaining until the end of cooking will be displayed next to the level name or, if probe cooking has been selected, the real core temperature.





Create new names for dishes for the levels

New dish names can be added both to the programs created by the user and to those pre-set.

Enter the list of dishes and click on an empty box, press "New" (button **24**). Enter the name of the serving into the screen along with the cooking time and the core temperature. Finally press the "Save" icon (button **25**). Continue by pressing "New" to add others.

Delete a dish from the list

A serving is deleted from the list by simply pressing the name to be eliminated. This operation is only possible if the cooking of this dish is NOT active.

Direct or scheduled use

RackControl can be used in direct mode and in programmed mode.

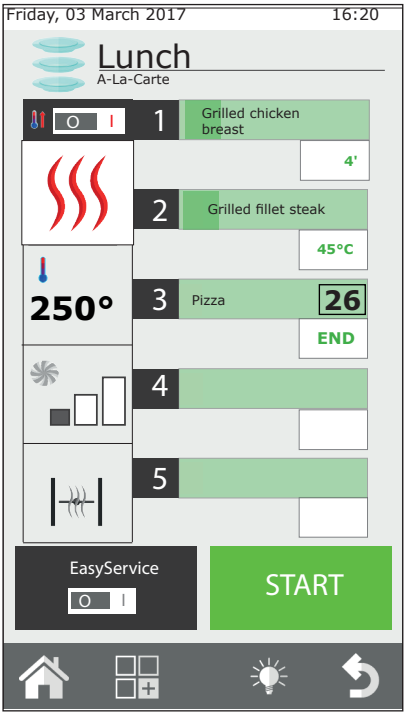
The first mode is the one described in the previous chapter (Add dishes to the program) in which the dishes are added after pressing START (and at the end of pre-heating, if present).

In the programmed mode, instead, the servings are added when the oven is in STOP mode, i.e. when it is not cooking. In this, the levels selected will not activate. Only after having pressed START (and having waited until the end of pre-heating if present), can they be activated one by one, by clicking on the time box on the right.

Modifying the time or the temperature of the dish probe

The cooking time or the core probe set of a dish can be modified by prolonged pressing of the same.

To modify definitively, enter the list of dishes, select the name of the dish to be modified by prolonged pressing. Enter the new time (or probe temperature). The name of the serving can also be modified in this way. If, instead, the time of a serving is to be changed during cooking, click on the remaining time box and enter the new time or temperature probe .



The end of cooking a dish

When the pre-set cooking time of a dish has finished (or when the core temperature set has been reached), the oven will emit an audible signal and the message "**END**" (**26**) will appear in the time box. Just open the oven door and remove the product that is ready. Opening and closing the door will automatically reset the level.

Quick insertion of a dish

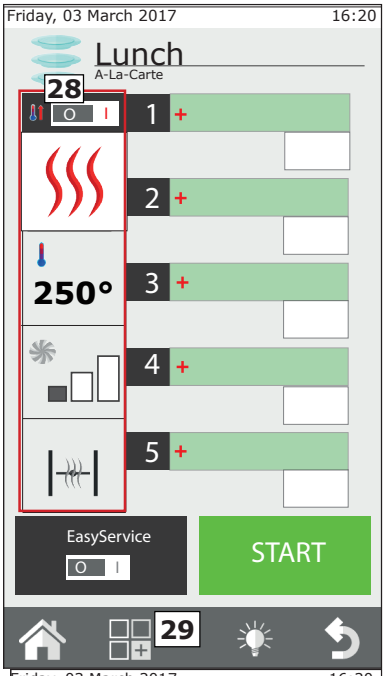
During the cooking and service phase, you may need to cook a product that is not on the list. It is possible to quickly insert a dish in the RackControl without having to record it with a specific name. The generic name of "Tray" will appear. To do this, click on an empty level and select the sub-program named "Tray" (**27**).

This represents a spare sub-program to which a different time can be set every time. Several "Tray" servings can be introduced into the RackControl simultaneously.

Modifying a RackControl program

If a RackControl program is to be modified, once open, modify the sets shown in the left hand column (**28**). The cooking mode, temperature, fan (excluding steam mode) and butterfly valve can be modified at any time.

It is also possible to save the modification made or copy, rename and delete the program. In this case, press the functions key (**29**) and proceed as explained in chapter 2.9 of this instruction manual.



2.12b Creating a new RackControl program

In addition to the RackControl programs already present, customised programs can be created.

Enter the list of RackControl programs (from the Home screen, click on the RackControl icon). The first program shown at the top is: "Manual" (**30**). The "Manual" program allows the creation of a new program and also to work in RackControl mode without memorising the program. In the second case, on exiting the program, the cooking sets set will be lost.

To create a new program, enter the "RackControl Manual" section and enter the desired cooking sets into the left hand column. Press the functions key and memorise the program as explained in chapter 2.7 of this instruction manual.

Only after the program has been saved is it possible to enter the list of dishes.

Using the RackControl in "Manual" mode

If you do not want to save the program set, RackControl can be used in manual mode.

However, in this mode, specific dishes cannot be saved. The generic name "Tray" will be displayed for all levels instead.

2.13 Using the EasyService function in RackControl

RackControl is designed to cook the dishes separately on distinct levels. The servings can be introduced at the same time or different times as the times expire, the oven informs which level it has reached at the end of cooking.

By activating the EasyService function, it is possible to have all of the dishes ready at the same time. In this way, the oven informs when it is necessary to insert the servings at the various levels in a way that they are ready at the same time.

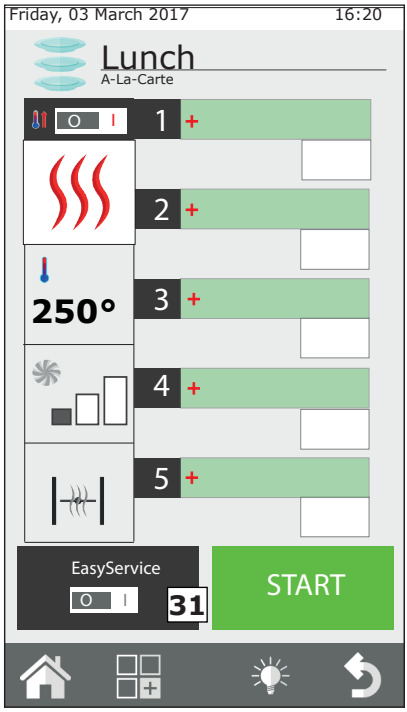
In this mode, only levels with the time parameter setting can be selected (not with the core probe parameter).

Activate EasyService

The EasyService function must be activated before pressing the START button; in fact, it is only available when the oven is in STOP mode.

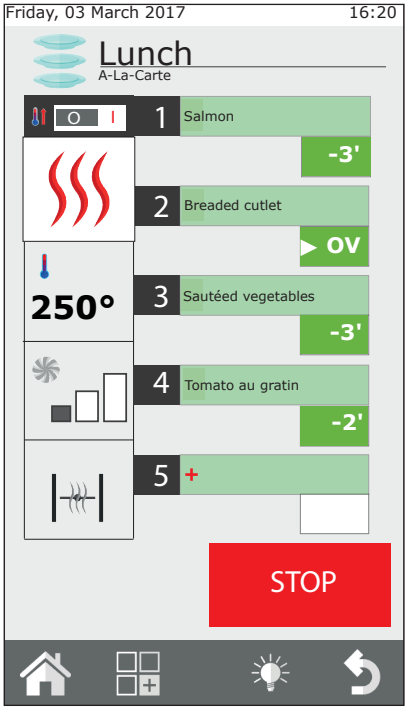
To activate EasyService, move the EasyService switch (button **31**) to position **I**.

This action allows access to the list of dishes of the relative RackControl program. Select he dishes to be served at the same time (maximum 10) and press the START button.



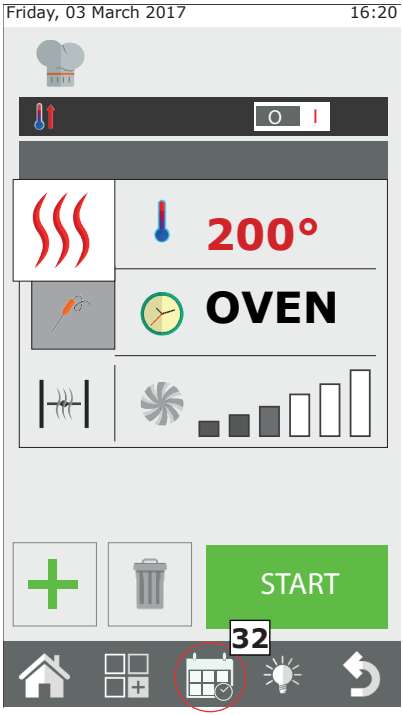
Once pre-heating (if present) has ended, the oven signals to put the dishes with the longer cooking time in the oven. The signal is an audible warning and the word "**OV**" appears in the right hand box. With the opening and closing of the door, the acoustic signal is reset and the countdown begins.

In the other levels, the residual time to placing in the oven is highlighted in green. The oven warns when the other servings must be placed in the oven in the same way. The acoustic warning starts in an intermittent manner starting from -15 seconds. It is recommended to wait until the timer reaches 0 and the wording "IN" is displayed before placing in the oven. In this way, all of the dishes will be cooked exactly at the same time.



Using RackControl with EasyService

When using EasyService, other dishes can be added in RackControl mode, which will be controlled independently from those selected for EasyService. Both functions can be used at the same time only be activating EasyService first and then adding other plates in RackControl mode. EasyService cannot be activated if RackControl is already activated.



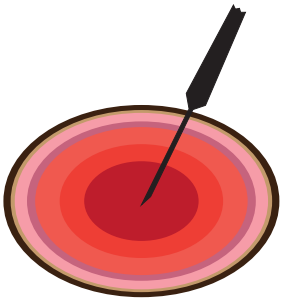
2.14 Programmed Start

A cooking cycle can be programmed to start by selecting button **32.** Select the year, month, day, hour and minutes from the screen and save the setting.

Once the setting has been saved, the oven cannot be switched off and additional cooking programs cannot be started.

2.15 The core probe and cooking in ΔT

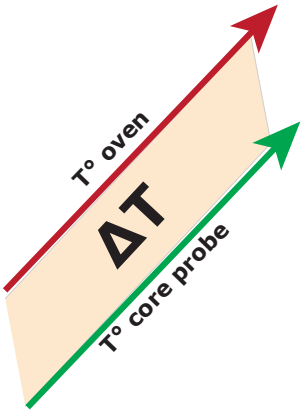
Positioning the probe



The probe detects the temperature via a tip positioned in proximity of the probe.
This must be inserted in a way that the tip coincides with the centre of the product in the largest part.

Cooking in ΔT (Delta-T)

The **ΔT** function is used mainly for slow, low temperature cooking.
In **ΔT** mode, instead of setting the temperature in the chamber, the temperature that the oven must maintain constant between the product core temperature and the chamber must be set. As the core temperature rises, the temperature in the chamber will increase at the same time. The probe must be used for the **ΔT** function. A **ΔT** between 15°C and maximum 30°C is recommended.



Cooking temperatures at the core

Food	Cooking	T° core
Red meat	rare	50°C
	medium	60°C
	well done	70°C
Veal, pork and white meat in general	well done	70°C
Chicken	well done	80-90°C
Boiled and braised meat	well done	80-90°C
Fish	well done	67-72°C

2.16 Recommendations for cooking: roasting, grilling and frying

Roasts

For more effective cooking, it is recommended to place the roasted foods on the steel rod grill in order to achieve more uniform cooking between the upper and lower part without having to turn the product during cooking.

If you want to collect the juices, place a tray on the lower level of the oven.

Grilling

The grill accessory must be used for grilling in the oven. The grill must be in aluminium for the best results to be obtained.

The oven is generally set in convection mode, with valve open and temperature between 230°C and 270°C according to the type of product and browning that is to be obtained and ventilation between 4 and 6.

Frying

All breaded and pre-fried frozen foods can be fried. In the case of breaded products, spray a thin layer of oil in a way that it is absorbed by the bread. Frozen pre-fried products can be fried without adding oil.

Use non-stick aluminium trays or relevant frying baskets. Set the convection oven with the valve open, at a temperature of 250°C and ventilation between 4 and 6.

2.16a Cooking advice: cooking uniformity

The uniformity of cooking could be modified according to the type of product introduced. In this case, it is recommended to try and lower the temperature and operate (increasing or decreasing) the fan rotation speed.

Using correct trays increases the general cooking uniformity of the oven. Always select the tray with the minimum depth possible for the product to be cooked. Aluminium trays offer more uniform cooking that steel trays.

2.16b Cooking recommendations: vacuum cooking and pasteurisation

Vacuum cooking

A product can be cooked directly inside a vacuum bag. This type of cooking allows particularly soft and flavoured meat to be obtained and at the same time decreases the perishability of the product.

After having vacuum packed the product via the use of relevant cooking bags, set the oven with the MIXED CYCLE at 100% humidity and ventilation between 3 and 4. The cooking chamber temperature must be maximum 3°-5°C above that which the core must reach. E.g. for an average fillet (60°C at the core), set the oven temperature at 63°C.

Pasteurisation in jar

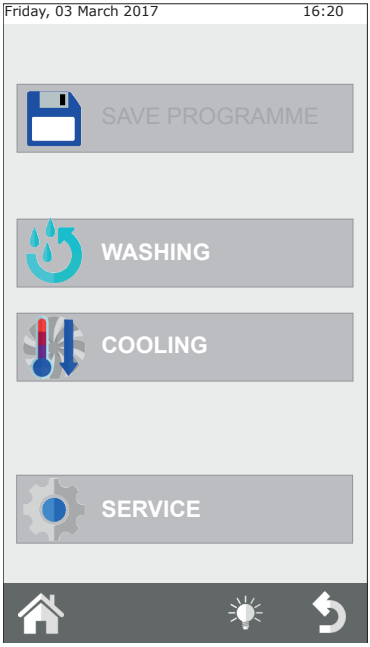
In the pasteurising processes, the product is considered pasteurised when the core temperature reaches a value between 83°C and 85°C.

On the basis of the type of product, dimension of the jar and amount of product it contains, the time of reaching the core temperature may vary. It is therefore recommended to use the core probe on a sample jar (perforating the lid to allow the probe to enter) in order to detect the temperature of the entire production batch.

At the end of cooking the product must be blast frozen quickly to +3°C to end the pasteurisation cycle.

3. FUNCTIONS Menu

The FUNCTIONS menu, accessible from the "HOME" screen allows access to the main routine maintenance functions and oven use settings.



3.1 WASHING

In the FUNCTIONS menu, the first item is "**WASHING**".

There are 3 types of washing that can be selected: **HARD**, **STANDARD** and **SOFT**, or **RINSE ONLY** mode.

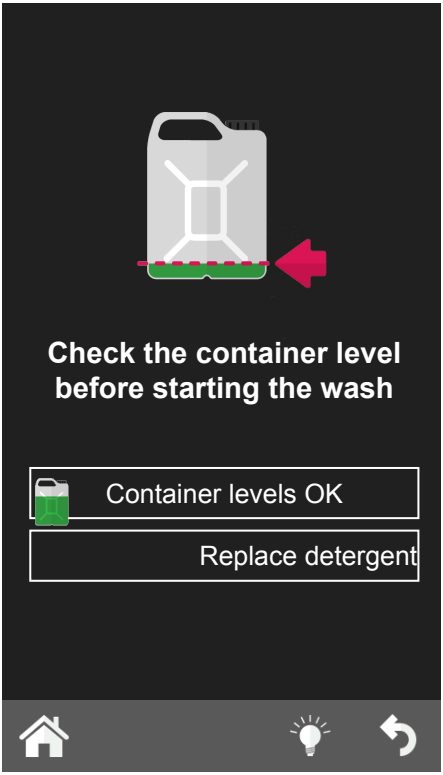
The selection of one of these types of washing depends on the amount of food residues and deposits of fat in the oven cooking chamber; HARD is used for in-depth washing for very resistant dirt, SOFT for a light wash.

Washing duration varies on the basis of the type:

Washing type	Washing duration	Detergent consumption
SOFT	48min.	200ml.
STANDARD	53min.	300ml.
HARD	58min.	500ml.

The "**rinse only**" mode lasts **approx. 8 minutes**.

After making these selections and pressing "OK", you are requested to check the product levels in the containers.



IMPORTANT:

For correct maintenance and quality maintenance of the oven chamber, it is mandatory to use the detergent recommended by the manufacturer.

THE USE OF A DIFFERENT DETERGENT CAN INVALIDATE THE WARRANTY!

Interrupting the washing cycle

The washing cycle can be interrupted by pressing and holding the knob, and when requested, entering the **password 222**.

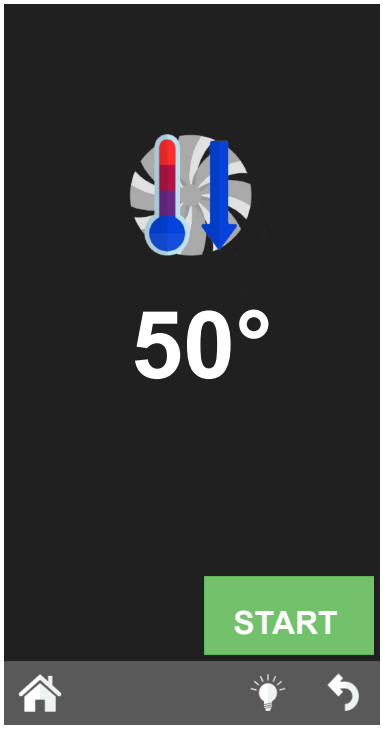
If the detergent has already been loaded, the rinse phase will start, followed by the drying phase. Otherwise, the cycle will stop immediately.

3.2 COOLING

This function allows the temperature inside the oven chamber to be lowered quickly, to pass from cooking at a high temperature to more delicate cooking, which requires lower temperatures (e.g. switching from roasting to steaming vegetables).

To start this function, press the START key and the fan will begin working. Open the oven door to promote the exit of hot air and the entry of cooler air. This allows the desired temperature to be reached in a short time and to proceed with more delicate cooking.

For safety reasons, the cooling function can be enabled only with the door closed. The door can be opened only after this program has started.



By default, the oven lowers the cooking chamber temperature to 50°C, but you can set any temperature from a minimum of 30°C. When this temperature has been reached, the oven will stop cooling and emit a warning signal. Once the cooling cycle has started, you can speed the process up manually by inputting water into the chamber. This function is started manually by pressing the button "manual humidifier" **fig.14** for the desired time.


Fig. 14

WARNING: jets of hot air and steam may be released from the cooking chamber! DANGER OF BURNS!!

3.3 SERVICE

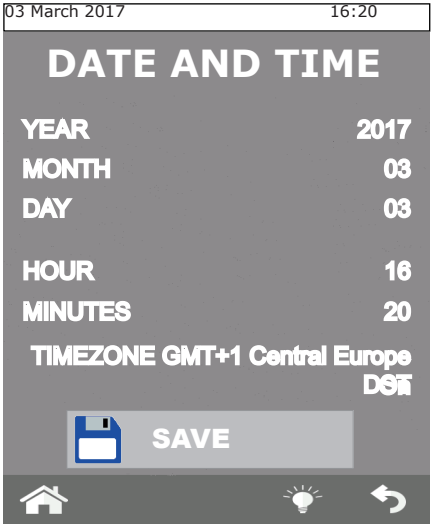
There are 4 functions in this menu: CONFIGURATION; LOG DISPLAY; ADVANCED SERVICES which allow you to adjust and display a range of functions and start the oven maintenance procedures.

3.3.1 CONFIGURATION

A series of parameter configurations can be performed from this menu:

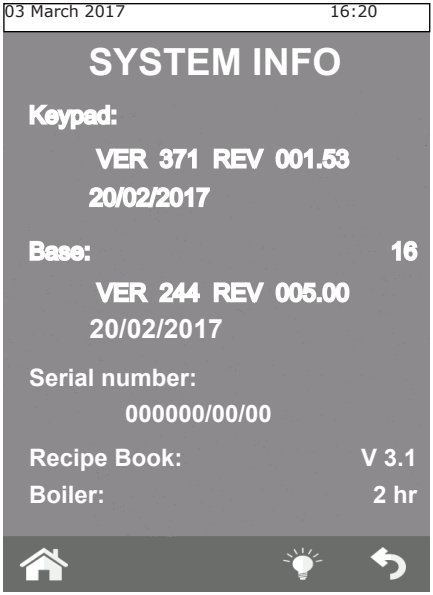
3.3.1a Date and Time

The Date and Time function allows these parameters to be set, by updating them to the current date and time in order to use the oven.



3.3.1b Info System

This function allows you to view the software version installed in the oven and the serial number of the oven.



3.3.1c Language

The language in which the commands and messages are seen on the display can be selected using this function.

3.3.1d Lighting

The Lighting function allows the brightness of the display to the adjusted. Select this function, adjust the brightness using the knob on the control panel and press "Save".

3.3.1e Buzzer volume

This function allows you to adjust the buzzer volume.

3.3.2 LOG DISPLAY

The function proposes the chronological list of the ALARMS LOG and the WASHING LOG.

The first list, ALARMS LOG, displays all of the errors that have been detected and shown on the oven display during its operation.

The second list, WASHES LOG. displays all of the washes and the type of wash, performed by the oven, also stating the date and start time.

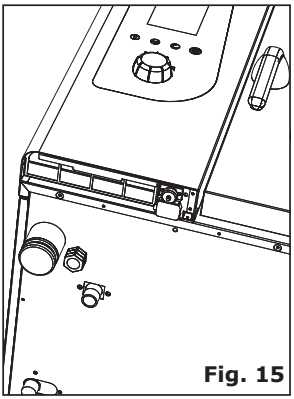


Fig. 15

3.3.3 ADVANCED SERVICES

This function is protected by password and allows access to the configuration, setting and inspection functions reserved for the qualified technical staff.

3.3.4 IMPORT/EXPORT

If you insert a USB key, next to the control panel (**Fig.15**) and access the "service" screen from the "home" button, you can import and export some of the above-mentioned functions.

By connecting an EMPTY USB, it is possible to **EXPORT**:

the RECIPE BOOK; HACCP LOGS (this function, when enabled, records the cooking mode and all the relevant data: times, chamber temperature, core probe temperature, the start and all the other phases, etc.) and the WASH LOG.

On connecting a USB key loaded with, for example: new recipes, new parameters or new languages, it is possible **TO IMPORT** this data into the oven software.

4. MAINTENANCE and CLEANING

Disconnect the appliance from the electric power supply before performing any cleaning or maintenance intervention.

At the end of the working day, clean the appliance, both for reasons of hygiene and to prevent operating faults.

The oven should never be cleaned with direct water or high pressure jets. Moreover, the appliance should not be cleaned with wire sponges, ordinary steel brushes or scrapers; eventually, you can use stainless steel wool, wiping the appliance in the direction of sheet metal grain.

Wait for the cooking chamber to cool down.

Remove the tray holder panels. Clean the debris that can be removed manually and put the removable parts in the dishwasher. To clean the cooking chamber use warm soapy water. Subsequently, all concerned surfaces must be rinsed thoroughly and make sure you have removed any detergent residue. To clean the outer parts of the oven, use a damp cloth and a mild detergent.

During the annual inspection, conducted by a qualified technician, remove the deflector and wash it with soapy water.

4.1 HUMIDITY DISCHARGE

The humidity discharge expels the vapours produced inside the cooking chamber.

Check that it is always perfectly clean and free from obstructions.

Fig. 16

4.2 CLEANING THE GLASS

The door window can be cleaned both on the outside and on the inside. To do this, turn the latch that holds the internal glass in place clockwise (**Fig.17**) and, once the glass is open, clean it with a suitable detergent. Never use abrasive materials.

The glass should then be closed properly and locked in place by turning the relevant latch.

Fig. 17

4.3 CLEANING THE VENTILATION FILTER

Cleaning the oven control panel ventilation filter (**Fig. 18**) must be done at least once a month, by hand washing the filter with soap and water.

To slide the filter out, pull sideways and outwards with your fingers, applying force on the relevant hand-hold (**Fig. 18**).

It is good practice to replace the filter at least once a year or even more frequently whenever the oven operates in environments in which there is a high concentration of flours or similar substances.

In all cases, the filter must be replaced when it is consumed or damaged; it must be requested from the supplier as a spare part.

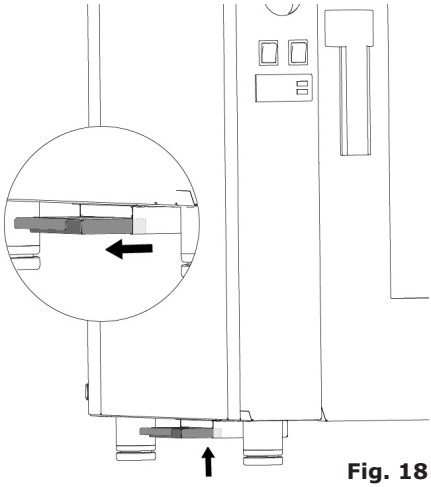


Fig. 18

5. CHECKS THAT CAN ONLY BE PERFORMED BY AN AUTHORIZED TECHNICIAN

Cut off the power supply before making any adjustment or intervention.

5.1 RESET THE SAFETY THERMOSTAT

Loosen the screws that fix the control panel and open it, making it rotate to the left on its guides.

Locate the thermostat, positioned in the lower left side of the technical compartment and press the red button until a mechanical sound ("click") is heard, which will confirm the closure of the contacts (**Fig. 19**).

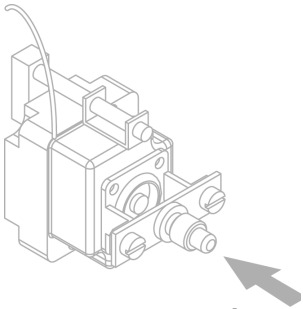


Fig. 19

The thermostat can be triggered due to mechanical stresses to which the oven can be subjected during transport.

Continuous intervention of the safety thermostat indicates a malfunction of the device and makes it essential to investigate the causes.

5.2 MOTOR CIRCUIT BREAKER PROTECTION

If the thermal protection of the motor is triggered, check the cleanliness of the slits, the efficiency of the cooling devices and the regular and friction-free rotation of the motor.

It is recommended to cut off the power supply.

5.3 PROTECTION FUSES

The protection fuses are used to protect the circuit boards of the oven against overvoltage. These are found in the bottom part of the technical compartment, near to the safety thermostat rearm button.

5.4 FLAME CONTROL

Caution:

The flame control only functions correctly if the oven electric connection has been performed respecting the position of the phase and neutral. Between phases there must be a potential difference of 230V.

5.5 SPARE PARTS MANAGEMENT

The parts should be replaced exclusively by an authorized service centre.

To identify the codes of spare parts, contact a service representative.

Once the parts required have been identified, the after-sales service will send a written order to the manufacturer, specifying clearly the model of the device, its serial number, the voltage and frequency of power supply, and also the code and a description of the parts concerned.

Only original spare parts must be used for protection of the health of the user and consumer.

6. ALARMS DESCRIPTION

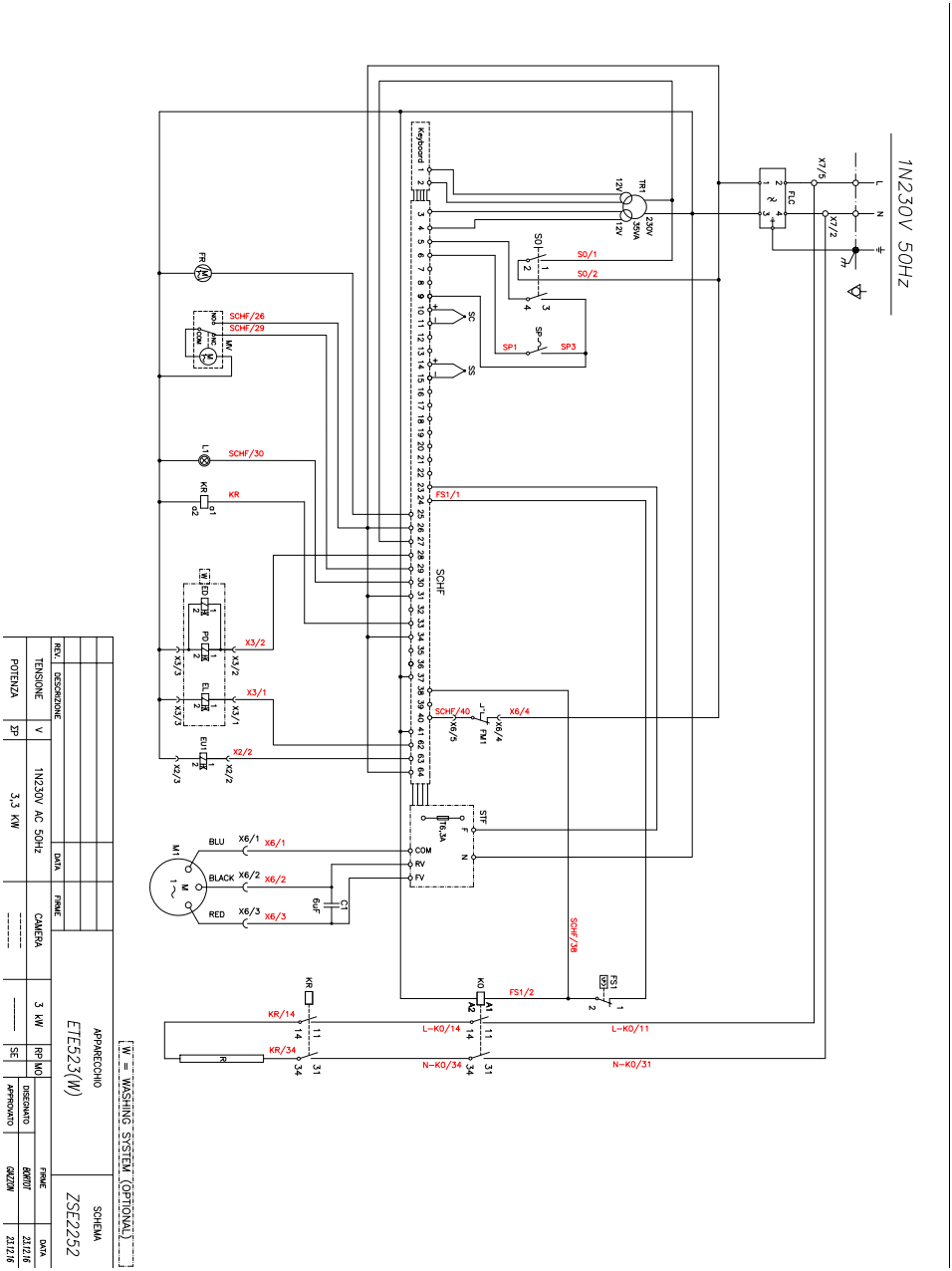
If an alarm is triggered, on temperature and time display is shown the name of the alarm triggered.

The alarms managed are the following

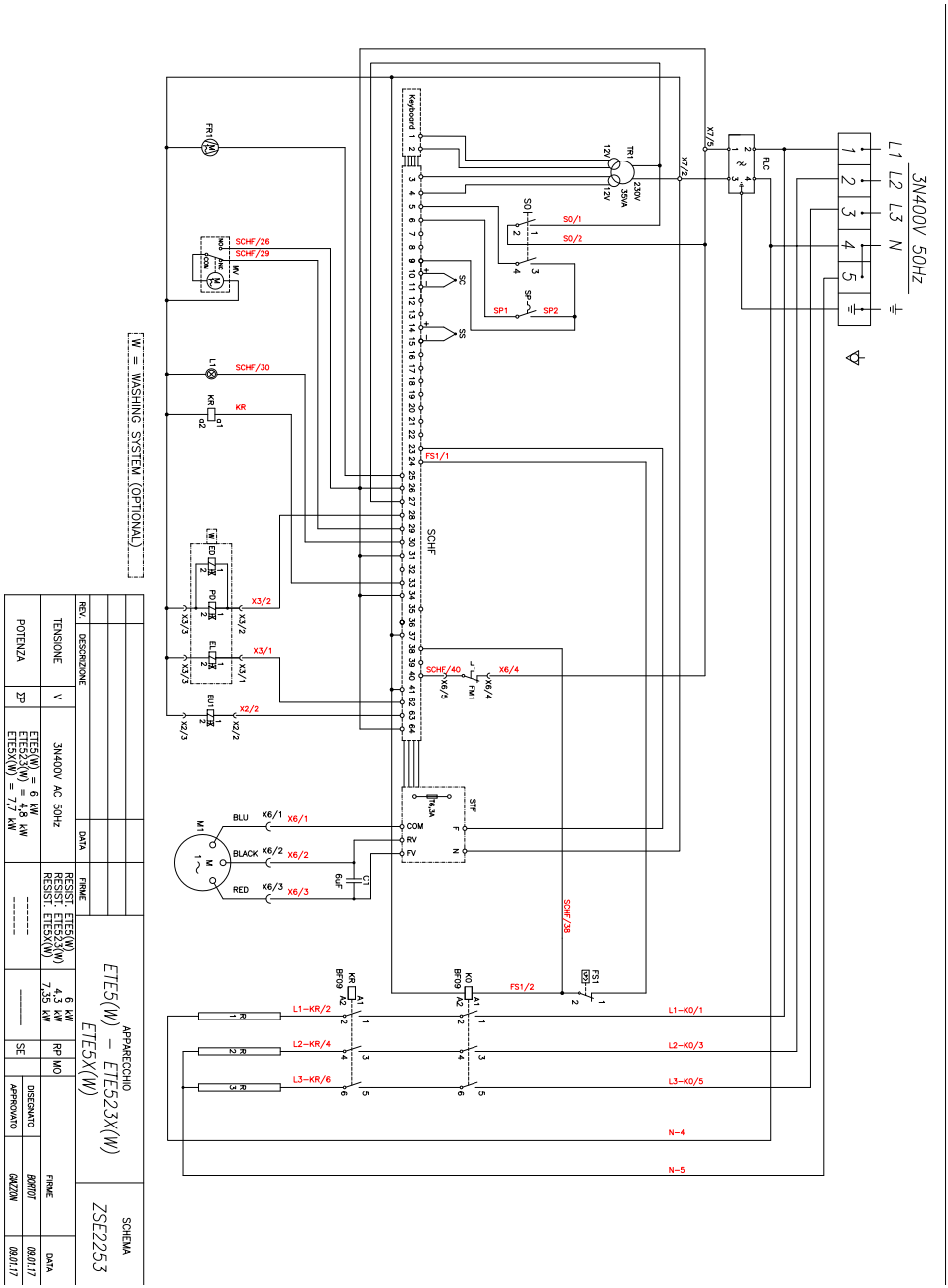
Name	Description	Actions	SOLUTION
E01-Chamber probe	Chamber probe failure	Cooking cycle block; automatic reset.	Replace the chamber probe.
E17-Pin probe	Pin probe failure	Manual reset.	Replace the pin probe.
E12-GAS	Gas burner block	Cooking cycle block, manual reset.	Press manual restore. (encoder button); if the problem persists, contact the support centre.
E05-Motor safety	Motor Alarm	Cooking cycle block; automatic reset.	If the problem persists, contact the support centre.
E11-Motor safety 2	Motor Alarm	Cooking cycle block; automatic reset.	If the problem persists, contact the support centre.
E06-Chamber safety	Chamber thermal breaker	Cooking cycle block; automatic reset.	If the problem persists, contact the support centre.
E14-Hi temp	Temperature inside the technical compartment is too high	Cooking cycle block; automatic reset.	Check the cleanliness of the ventilation filter, the perimeter ventilation of the oven (slots) and the correct operation of the components cooling fans.
E21-No water	There is no water to generate steam	Cooking cycle block; automatic reset.	Check the connection to water pipeline and make sure the shut-off valve is open.
E16-Com-munication	Main board communication failure	Cooking cycle block.	Cut off the power and power again. If the problem persists, contact the support centre.
E22-Power fail	Electric power supply is interrupted	Cooking cycle block.	Press M for 1 second.

7. ELECTRICAL DIAGRAMS

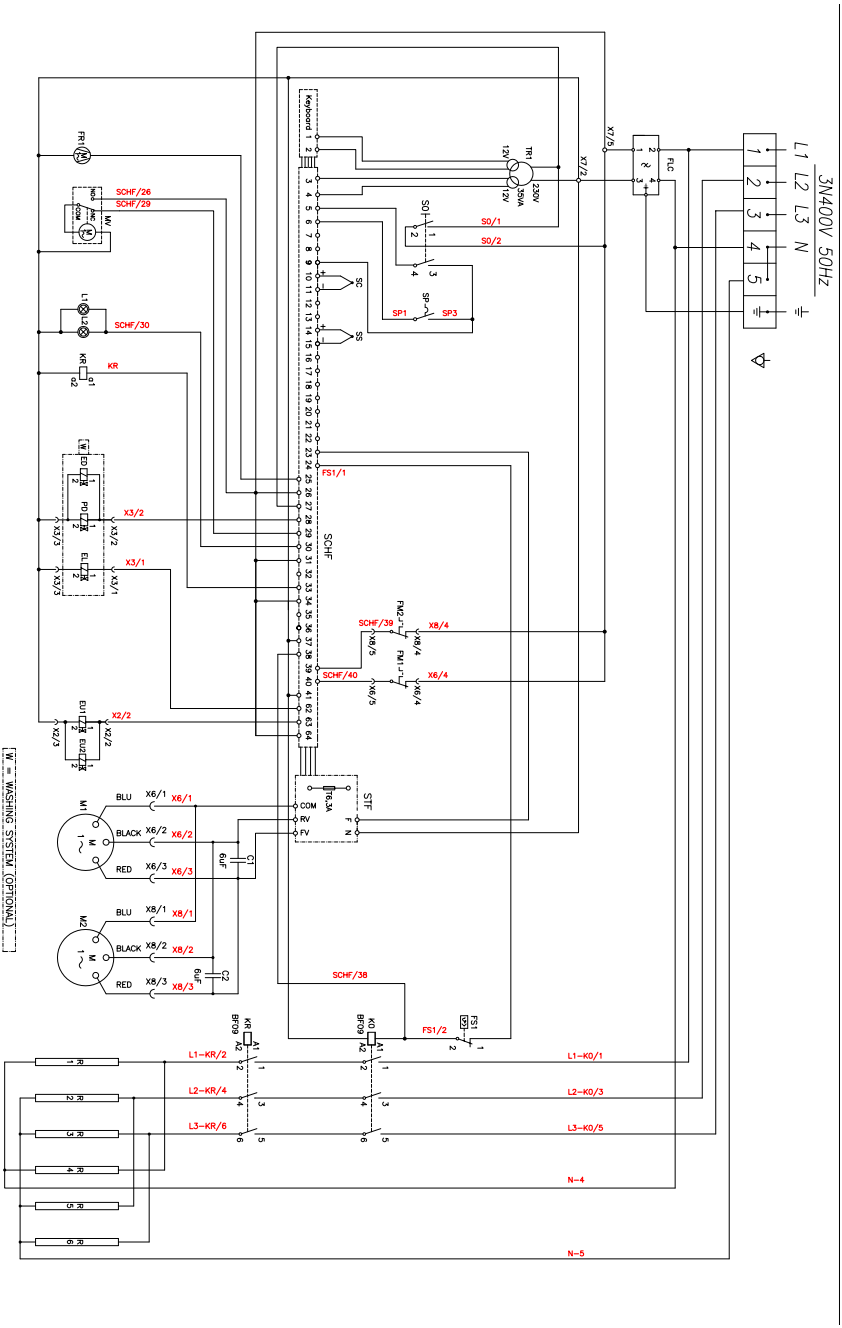
7.1 ETE523(W): ZSE2252



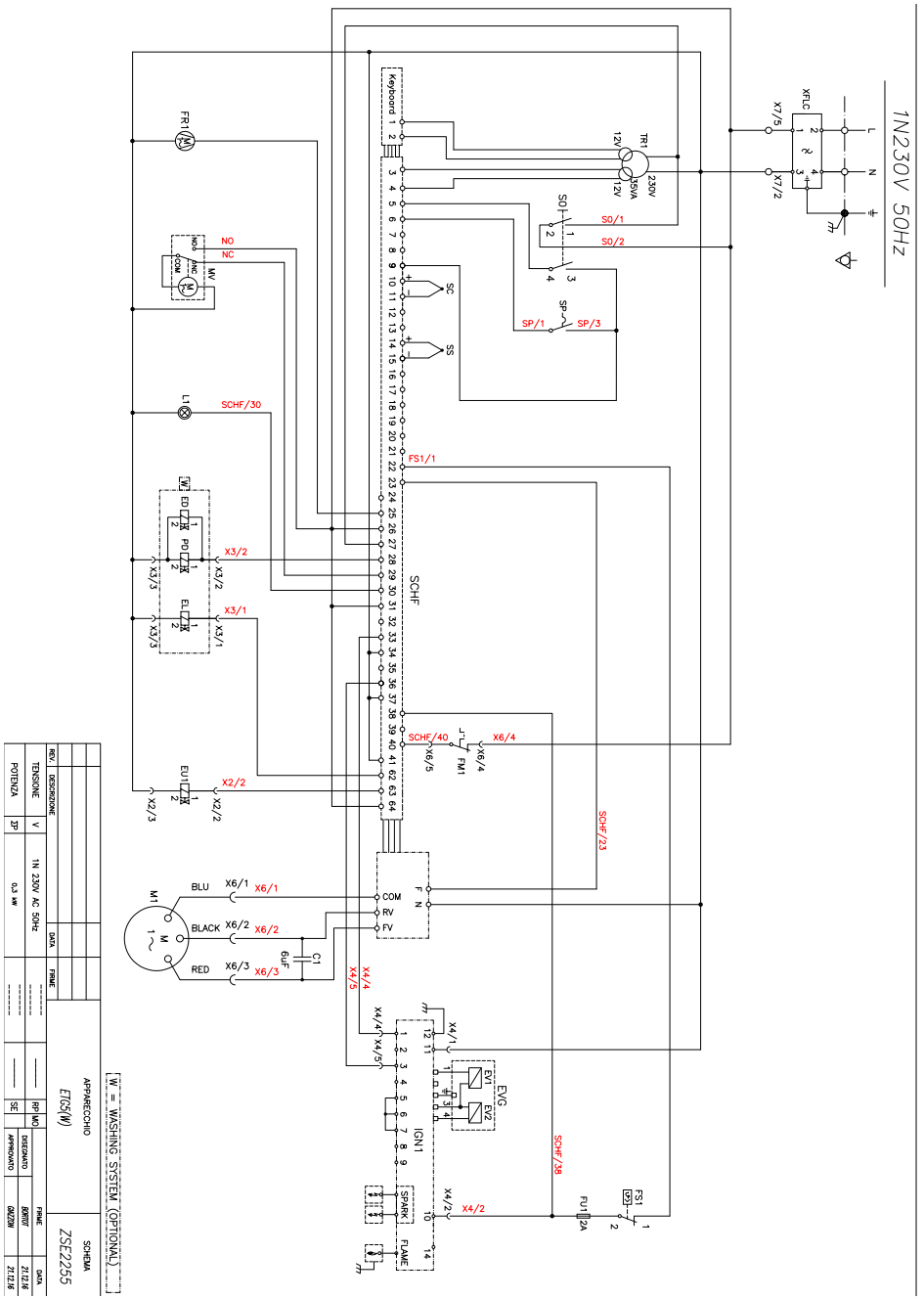
7.2 ETE5(W) - ETE5X(W) - ETE523X(W) : ZSE2253



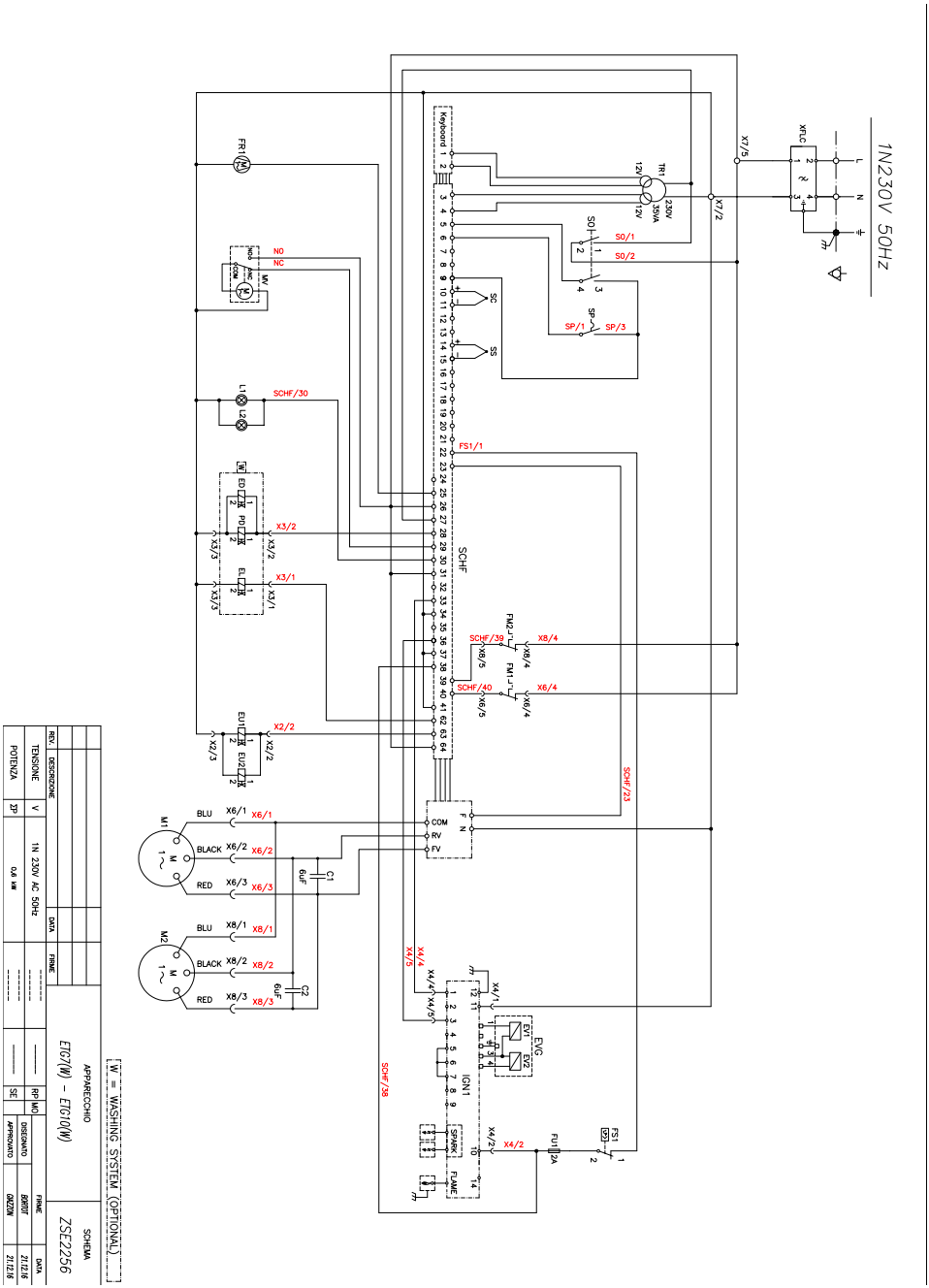
7.3 ETE7(W) - ETE7X(W) - ETE10(W) : ZSE2254



7.4 ETG5(W): ZSE2255



7.5 ETG7(W) - ETG10(W) : ZSE2256



8. DISPOSAL OF THE APPLIANCE

At the end of its life span, the appliance must be disposed of in accordance with legal obligations.

The symbol in **Fig. 20** specifies that, at the end of its life span, the appliance must be disposed of according to the indications of the European Parliament Directive 2012/19/EU dated 04/06/2012.

Fig. 20

Information regarding disposal in nations of the European Union

The European Community Directive regarding WEEE equipment has been implemented differently by each nation, therefore if his appliance is to be disposed of, we suggest you contact the local authorities or the dealer to find out the correct method of disposal.

THE MANUFACTURER SHALL NOT BE HELD LIABLE FOR ANY DAMAGES DUE TO IMPROPER INSTALLATION, TAMPERING WITH THE APPLIANCE, MISUSE, IMPROPER MAINTENANCE, FAILURE TO COMPLY WITH APPLICABLE STANDARDS AND INTENDED USE.

THE MANUFACTURER RESERVES THE RIGHT TO MAKE CHANGES TO THE PRODUCT AT ANY TIME IT DEEMS NECESSARY OR USEFUL.

CE 0051