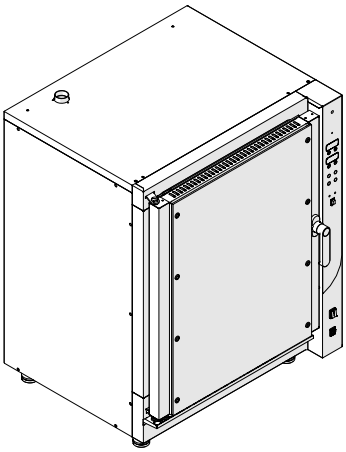
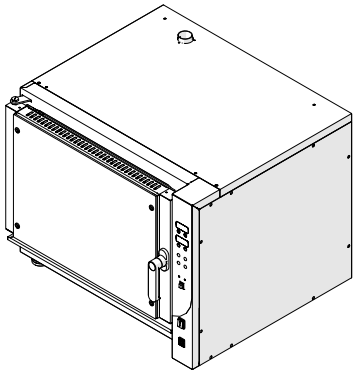
NERONE®

CONVECTION/STEAM OVENS

TRANSLATION OF THE ORIGINAL INSTRUCTIONS





CL

Revision 00 - 06/2021

EN USE AND MAINTENANCE MANUAL

TABLE OF CONTENTS

TECHNICAL DATA SHEETS

series
NERONE
CL
digital

EN

05 trays/grids

Digital convection oven, with and without water injection
capacity **5** trays or grids **600x400** mm or **GN 1/1**

LH SWING DOOR

FUNCTIONS

- CONVECTION
- DIRECTION INVERSION
- DELTA T°
- RECIPES
- CORE PROBE
- LIGHT
- H_2O

TECHNICAL FEATURES	
Version	**Electrical - Digital**
Trays capacity	**5 - 600x400 / 5 - GN 1/1**
Distance between trays	**75 mm**
Chamber dimensions	**L 660 x P 450 x H 440 mm**
External dimensions	**L 920 x P 840 x H 770 mm**
Total electrical power	**6.45 kW**
Voltage	**220-240 V / 380-415 V 3/3 +N 50/60 Hz**
Packaging dimensions	**L 966 x P 830 x H 900 mm**
Net weight	**89 kg**
Gross weight with packaging	**112 kg**

EN

10 trays/grids

Digital convection oven, with and without water injection
capacity **10** trays or grids **600x400** mm or **GN 1/1**

LH SWING DOOR

FUNCTIONS

- CONVECTION
- DIRECTION INVERSION
- DELTA T°
- RECIPES
- CORE PROBE
- LIGHT
- H_2O

TECHNICAL FEATURES	
Version	**Electrical - Digital**
Trays capacity	**10 - 600x400 / 10 - GN 1/1**
Distance between trays	**75 mm**
Chamber dimensions	**L 660 x P 455 x H 840 mm**
External dimensions	**L 920 x P 840 x H 1170 mm**
Total electrical power	**12.7 kW**
Voltage	**220-240 V / 380-415 V 3/3 +N 50/60 Hz**
Packaging dimensions	**L 960 x P 880 x H 1300 mm**
Net weight	**130 kg**
Gross weight with packaging	**153 kg**

EN

USE AND MAINTENANCE MANUAL

EN

1. GENERAL PRELIMINARY INFORMATION

Thank you for purchasing one of our products.

Carefully read this manual before carrying out installation, maintenance and/or before using the equipment.

This manual is attached to all versions of the equipment**NERONECL**.

The Manufacturer is not liable for breakages, accidents or various problems due to non-compliance with and in any case the non-application of the provisions contained in this manual.

1.1. PURPOSE OF THE DOCUMENT

This **User and Maintenance Manual** represents the reference document, drawn up by the manufacturer of the equipment, aimed at operators and specialised personnel who will come into contact with it during its entire life cycle.

The purpose of the document is to provide information for the correct use of the machine, from installation to disposal,bringing attention to the dangers that may arise from incorrect use and taking into account the reasonably foreseeable incorrect behaviour of the operator.

1.2. SUPPLY AND PRESERVATION

The manual is supplied in **electronic format.**

This manual is an integral part of the equipment.

Keep this manual in a place that is accessible to all users for future consultation. In case of transfer or sale of the equipment, be sure to provide the new user with this manual, so that they may be properly informed about the installation procedure, the use and safety requirements.

1.3. SYMBOLS USED IN THE MANUAL

Symbols are used throughout the manual to emphasise information of significant importance. The ones used are provided below:

SYMBOL	TYPE	DESCRIPTION
	WARNING	Symbol used to identify important warnings for the safety of the operator and/ or equipment.
	FORBIDDEN	Symbol used to identify operations that must not be performed or behaviours that must not be adopted as they could cause personal injury or damage to the machine.
	OBLIGATION	Symbol used to identify particularly important information inside the manual. The information also regards the safety of personnel involved in use of the equipment.

1.4. REGULATORY FRAMEWORK

The equipment has been designed according to the regulatory framework described in the declarations of conformity accompanying the product and the identification plate placed on the same, as well as requirements, which can be downloaded directly from the manufacturer's website.

1.5. WARRANTY

The warranty terms established by law apply. Should the product be faulty, contact the nearest Authorised Service Centre, or the reference Dealer.

The following documentation must be forwarded in order to repair the equipment;

- copy of the invoice with the date of purchase of the product;
- description of the fault.

EN

2. SAFETY WARNINGS

The Manufacturer cannot be held liable for any damage, suffered by people or things, caused by non-compliance with the aforementioned requirements or deriving from tampering with even a single part of the equipment and from the use of non-original spare parts.

Do not place flammable materials and or heat sources close to the oven (min. safety distance 0.6 m laterally).

This professional equipment can only be used and cleaned by adults (> 18 years in Europe or other limits defined by the local regulatory framework) with normal physical and mental health and adequately trained and informed on the subject of health and safety in the workplace.

Hot steam may flow out during oven operation. Burns hazard!

During operation, the cooking chamber reaches high temperatures. Do not touch the internal parts of the oven. Always use the special oven gloves to extract and insert trays. Danger of burns due to contact!

All operations regarding maintenance and replacement of parts must be carried out by qualified technical personnel.

The power supply must be disconnected before carrying out maintenance, control, cleaning operations.

It is strictly forbidden to make changes to the equipment.

Do not start the equipment with wet hands or when there is contact with water.

Replace any broken or faulty components only with original spare parts.

2.1. OBLIGATIONS AND PROHIBITIONS

2.1.1. OBLIGATIONS

- To install the equipment, follow the instructions in the **"INSTALLATION" chapter**. Installation must be carried out exclusively by qualified technical personnel.
- Make sure there are no electrical cables for other devices close to the oven and that they are not touching the hot parts.
- Keep children and pets away from the device during operation or cooling. The accessible parts are extremely hot.
- During operation of the device, only use baking trays that are suitable for the purpose.

2.1.2. PROHIBITIONS

- Do not install the equipment if it appears damaged upon receipt.
- Do not allow children to play with the equipment.
- Do not use the equipment as a work surface or as a support surface.
- Do not place or keep flammable liquids or materials, or easily ignitable objects inside the equipment or in the immediate vicinity.
- Do not place the oven next to walls, dividers, decorations, plastic sheets or sealing materials, since the walls of the oven could be hot and therefore damage said materials (formation of bubbles or deformations of the surface, detachment of the coating).
- Do not use trays with borders higher than necessary. The borders are barriers for air circulation.
- Do not lift the oven by holding the handle or by the front glass, hold it from the sides.
- Do not place the oven under direct exposure to sunlight and all other forms of thermal radiation.
- Do not place the product inside a room with high relative humidity (potential formation of condensate).
- Do not place the product inside a closed recess or close to a wall.
- Do not store flammable liquids or gasses close to the oven; in fact, this could cause fires if the device is started accidentally.
- Do not obstruct the air vents of the oven.
- Do not use the oven in recessed position.
- Do not rest the oven on any type of material, boxes or others, leaving all of its perimeter free to provide air recirculation. It is also good practice to keep the entire area around the equipment free and clean.
- Do not put foods wrapped in tinfoil, plastic containers or rags in the hot cooking areas.
- Do not place hot materials like containers, grids and/or trays on the oven.
- Do not place heavy objects on the open oven door to prevent damaging it.
- Do not use the cooking surface as a support base or working surface.
- Do not hang any weight on the handle of the oven door.
- Do not leave the device unsupervised when it is operating.
- Do not touch the surfaces when the device is operating. Burn hazard!
- Do not use damaged, inadequately sized and/or badly positioned trays.
- Do not heat trays without food.
- Do not modify or tamper with the equipment in any way.
- Do not place objects sensitive to heat or flammable (e.g. pot holders, curtains, alcohol bottles, etc...) inside the cooking compartment.

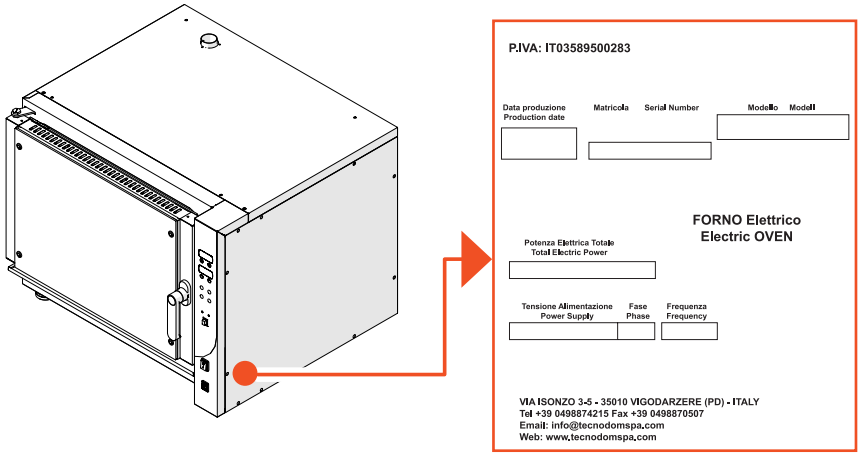
3. IDENTIFICATION AND DESCRIPTION

3.1. EQUIPMENT IDENTIFICATION

An identification plate is placed on the side of the equipment, which shows:

- the serial number,
- the type/functional features,
- the details of the certification and marking.

It is strictly prohibited to remove the identification plate and/or replace it with other plates. Should the plate be damaged, detached or removed for accidental reasons, the customer must inform the Manufacturer.



3.2. INTENDED USE

The equipment covered by this manual is a **CONVECTION/STEAM OVEN** for professional use belonging to the **Nerone** line.**CL** It has been designed and built for cooking food, like brioches and/or bread.

The Manufacturer cannot be held liable for uses other than those indicated.

Do not use this device to heat rooms.

EN

3.3. DESCRIPTION

The device object of this manual is a **CONVECTION/STEAM OVEN**for professional use**, for internal use,**to be used**to cook foot and not for storage,**in the versions with electrical power supply.

3.3.1. TYPES OF COOKING AND OVENS

CONVECTION COOKING

ICON	TYPE OF COOKING	DESCRIPTION
	**CONVECTION COOKING PLUS FANS RESISTANCE**	The oven is equipped with mechanical ventilation that allows an even distribution of hot air inside the cooking chamber

COOKING WITH T DELTA

ICON	TYPE OF COOKING	DESCRIPTION
	**COOKING WITH T DELTA**	Cooking which maintains the temperature difference between the cooking chamber and the core probe constant.

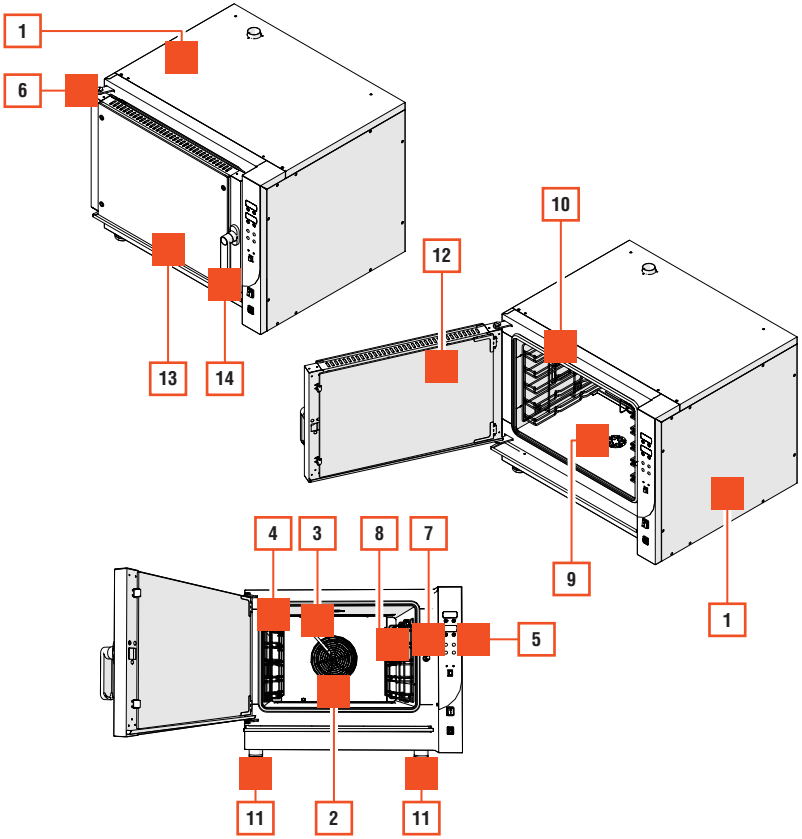
COOKING WITH FUNCTIONS (versions with resistance in the cooking chamber)

ICON	TYPE OF COOKING	DESCRIPTION
	**STEAM H_2O**	Water injection in the cooking chamber, in manual or automatic mode.
	**COOKING WITH CORE PROBE AND Δ °T**	Cooking which maintains the temperature difference between the cooking chamber and the core probe constant.
	**ONLY VENTILATION (COOLING)**	
	**CONVECTION PLUS FANS RESISTANCE**	The oven is equipped with mechanical ventilation that allows an even distribution of hot air inside the cooking chamber

REGENERATION

ICON	TYPE OF COOKING	DESCRIPTION
-	**REGENERATION**	Optimal heating and regeneration of previously prepared or flash frozen foods.

3.4. MAIN COMPONENTS



POS.	ELEMENT
1	OVEN STRUCTURE
2	FAN
3	STEAM PIPE
4	TRAYS/GRIDS SUPPORT
5	CONTROL PANEL
6	OVEN OPENING DOOR
7	DOOR SAFETY MICROSWITCH
8	LAMP
9	WASHING WATER DRAINING HOLE

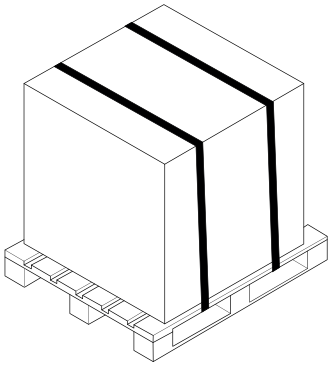
POS.	ELEMENT
10	DOOR GASKET
11	FEET
12	INTERNAL GLASS
13	EXTERNAL GLASS
14	DOOR OPENING HANDLE

4. RECEIPT AND HANDLING

4.1. EQUIPMENT RECEIPT

The device is delivered on a pallet and packaged with a strapped cardboard.

Upon delivery, check that the packaging is intact and that it has not been damaged during transport.



4.1.1. PACKAGING REMOVAL AND INSPECTION

Upon receipt of the equipment, proceed with its unpacking:

STEP	ACTION
1	Remove the bands.
2	Remove the packaging cardboard.
3	Manually lift the oven to move it from the pallet an place it on a support structure. **Note:** at least two people are required to manually move the oven.
4	Remove the plastic covers and the user manual inside the cooking chamber.

After removing all packaging materials, check for any anomalies.

In case of anomalies, do not carry out the installation operations and contact the Manufacturer within 8 days from the date of purchase, reporting the data shown on the identification plate of the equipment and any problems encountered.

4.1.2. PACKAGING DISPOSAL

The materials used for the packaging are recyclable and must be collected according to the regulations concerning separate waste collection.

Separate the various packaging waste materials and dispose of them in compliance with the regulations in force in the country where the oven is installed.

4.2. HANDLING

Carefully read the instructions before moving the equipment.

The equipment must always and only be transported in a horizontal position.
Do not tilt the product!

At least 2 operators are required for lifting/handling.

To move the equipment it is therefore required to lift it manually, grabbing it from under the base.

Pay attention during handling so as not to cause damage to the equipment itself, to people, animals and things in the immediate vicinity.

Do not pull the equipment by the door opening handle to move it.

EN

5. INSTALLATION

The installation, and all the interventions on the equipment described in this instruction manual, must be performed by qualified technical personnel and in compliance with current regulations.

The device must not be installed in an area where risk of fire is present. When heat sources are present, keep a side and rear distance of 0.6 m. If there are no other heat sources present, 0.1 m is enough.

The device must be installed on a support structure built in non-flammable material, suitable to support its weight. The structure must be safe in order to avoid sagging, falls or tipping over of the device. Furthermore, it must not protrude by more than 0.3 m beyond the device on all sides.

5.1. INSTALLATION SITE

The device cannot be installed and operated in ATEX classified environments, areas or areas where explosive atmospheres may be present, the deposit of any dusts or other substances must be eliminated with suitable cleaning in order to avoid starting fires/ explosions, especially with the heated surfaces.

5.1.1. FEATURES OF INSTALLATION SITE

The equipment was not designed for outdoor operation. It is not allowed to install the equipment outdoors and in locations directly exposed to the weather.

The equipment must be placed indoors, in a room ventilated and suitable for the purpose (e.g. kitchen).
It cannot be used outside the permitted usage and operating conditions.

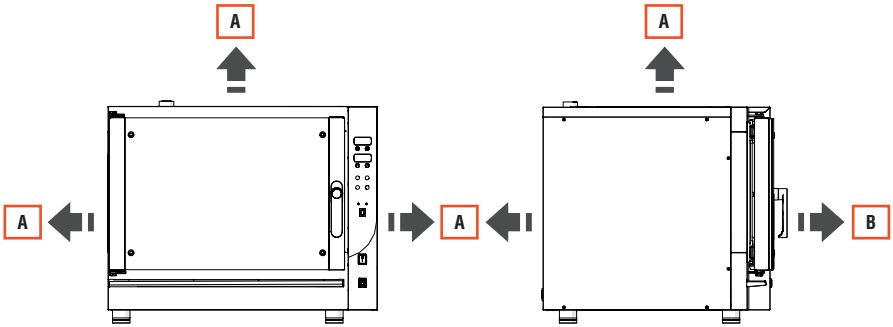
PERMITTED ENVIRONMENTAL CONDITIONS	
Ambient temperature	min. + 15°C / max + 30°C
Relative humidity	max 90%

5.1.2. MINIMUM SAFETY DISTANCES

In order to provide a good performance of the device, respect the minimum safety distance from the side walls, other devices and/or heat sources.

Maintain a minimum safety distance of 0.6 m from other heat sources. 0.1 m is enough if there are no other heat sources present.

MINIMUM SAFETY DISTANCES		
A	Lateral with presence of other heat sources nearby	min 0.6 mm
	Lateral/upper without presence of other heat sources nearby	min 0.1 mm
B	Front	min 0.9 mm



5.2. POSITIONING ON SUPPORT STRUCTURE

The base of the support structure must be built in non flammable material, which adequately supports its weight with a safe structure which prevents sagging, falls or tipping over of the device.

To **position the equipment**on the support structure, proceed as described below:

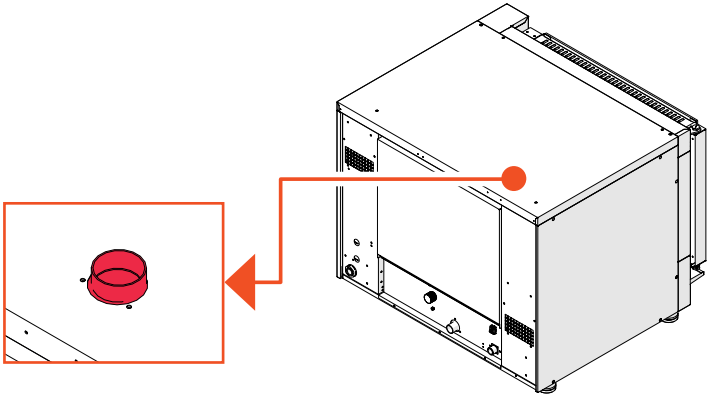
STEP	ACTION
1	Place the equipment in a perfectly vertical position on the support structure.
2	Act (if necessary) on the screw operated feet adjustment of the device.
3	Check the flatness with a spirit level.

EN

5.3. FUMES EXHAUST - HOOD INSTALLATION

The device must be used in combination with a suction hood.

The fumes exhaust chimney is placed in the upper part of the oven.



Do not cover the fume exhaust chimney!

The user must install a hood above the oven and guarantee a high rate of ventilation in the environment where it is installed.

To install the hood, consult the hood assembly instructions that show the correct distance to be provided.

It is forbidden to connect the piping directly to the fume exhaust pipe.

6. CONNECTIONS

6.1. ELECTRICAL CONNECTION

6.1.1. ELECTRICAL POWER SUPPLY CONNECTION

The electrical connection must be carried out by a qualified technician.

The following is required to **perform a correct electrical connection**:

- perform an accurate cleaning, before electrically connecting the oven, using neutral and non-aggressive detergents and warm water; rinse and dry all the damp parts with a soft cloth.
- provide a 0.03 A type A differential magentothermal switch and make sure that the frequency/voltage of the line corresponds to the one shown on the product's identification plate.
- check the power supply voltage at the connection and the ±10% nominal at start up.
- Install a switch downstream with a contacts opening distance which allows complete disconnection in the overtension III category conditions, in compliance with the installation rules.
- that the section of the power cable must be suitable for the power absorbed by the oven.
- The earthing of the system is required by law, therefore it is required to connect it to an efficient earthing system.

The electrical plug of the oven must always be connected to a fixed socket.
It is forbidden to connect the electric plug of the oven to an extension and/or reducer.

MINIMUM SECTIONS OF THE POWER SUPPLY CABLE:		
5 Trays	Ø 2.5 mm^2	Max length 3 m
10 Trays	Ø 4.0 mm^2	Max length 3 m
POWER SUPPLY CABLE TYPE:		
NEOPRENE CABLE	H07RN-F 5G4	

If the power supply cable is damaged, it must be replaced by the Manufacturer, an authorised technician or a person qualified to avoid dangerous situations.

The Manufacturer declines any liability for incorrect connections, not performed in a workmanlike manner or performed by non-professionally qualified persons.

EN

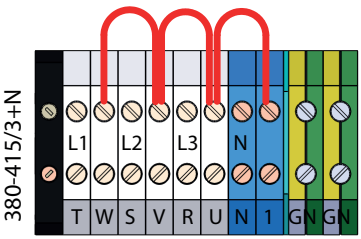
6.1.2. EQUIPOTENTIAL CLAMP CONNECTION

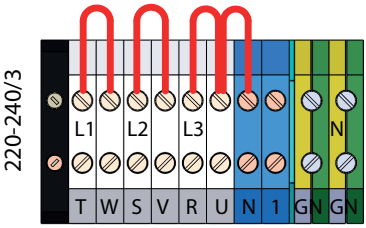
Connect the oven to the earthing system and insert it in the equipotential circuit. The clamp used for this purpose is on the back of the oven and is marked by the international symbol in the figure.

6.1.3. POWER SUPPLY CABLE CONNECTION

Proceed as follows:

STEP	ACTION
1	Unscrew the screws that fasten the right side panel and remove it.
2	Unscrew the 4 screws that fasten the cover of the electrical panel compartment and open it.
3	Pass the power supply cable in the cable gland present on the rear part of the oven and tighten it.
4	Pass the power supply cable through the passage of the electrical panel
5	Connect the power supply cable to terminals N-L1-L2-L3-PE.





6.2. HYDRAULIC CONNECTION

6.2.1. WATER SUPPLY CONNECTION

The supply water pressure must be between 150 and 250 kPa / 1.5 and 2.5 bar).

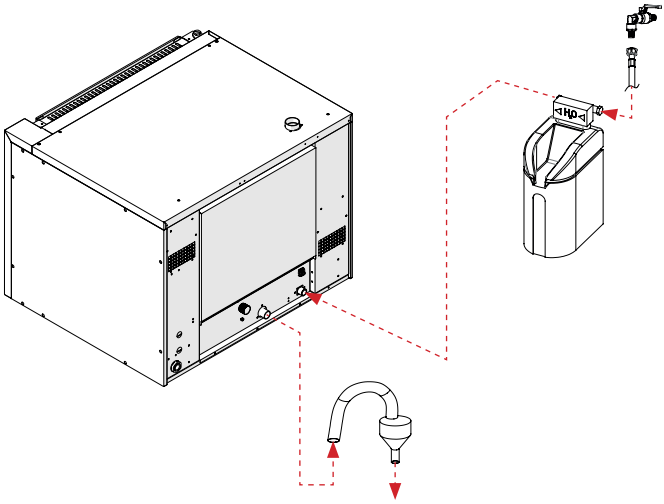
It is recommended to use a softening system for inlet water to keep hardness below 3°F. The calcification of components caused by not using a decalcification system cause technical interventions not included in the oven's warranty.

The connection to the water mains must always pass through a shut-off valve.

Proceed as follows:

STEP	ACTION
1	Connect the oven to the water mains (drinking water) using flexible pipes and connections with 3/4 connections.
2	Apply a Ø 30 mm syphon to the oven drain
3	Connect the syphon to the waste water draining system, using Ø 30 mm flexible pipes and connections.

Do not reduce the diameter of the drain below Ø 30 mm



EN

6.2.2. WASHING PRODUCTS CONNECTION (ONLY “THREE DISPLAY” VERSION)

The oven is equipped with an automatic washing system for the cooking chamber.

To supply this system, the oven must be connected to the containers of the cleaning products used in the washin cycle, in addition to the clean water supply, specifically:

- cleaning product compatible with food;
- rinse-aid additive.

To know the features of the products to be used in the washing cycle, refer to the Manufacturer.

These products, provided by the customer, must be introduced inside the oven washing system, proceeding as described below:

STEP	ACTION
1	Insert suction pipe no.1 (red pipe) inside the container of the cleaning product.
2	Insert suction pipe no.2 (green pipe) inside the container of the rinse- aid product.
3	Simultaneously press buttons F and . **Note:**the writing “Cari” appears on the display normally used to set the cooking time.
4	Press buttons or to select the action to be performed in the oven washin system, selecting between: ▪ det = allows to load the cleaning product; ▪ bri= allows to load the rinse aid product; ▪ risc= allows to rinse the system
5	Press button to start loading the product in the oven washing system. **Note:**the display normally used to set the cooking temperature will show the countdown to the end of the product loading phase.
6	Perform the same loading operation for both products.
7	Press buttons or to select the rinsing mode.
8	Press button to start rinsing the system.

The rinsing cycle at the end of the product loading is compulsory before cooking a product.

EN

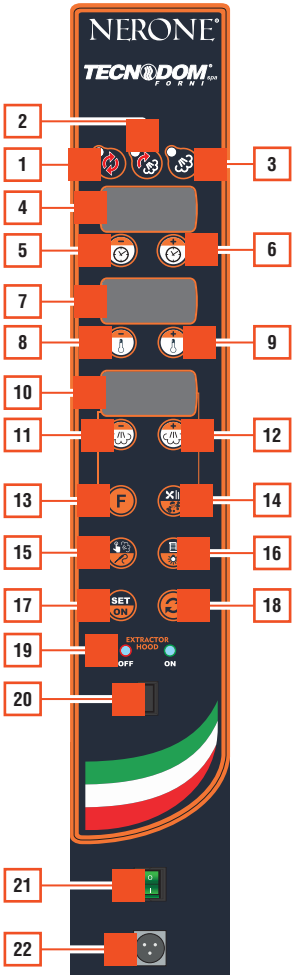
7. CONTROL PANEL

7.1. CONTROL PANEL

7.1.1. "THREE DISPLAY" VERSION

The controls present on the control panel for the three display version are shown below.

Some of the buttons may have secondary functions determined by pressing them with other buttons and/or pressing time.

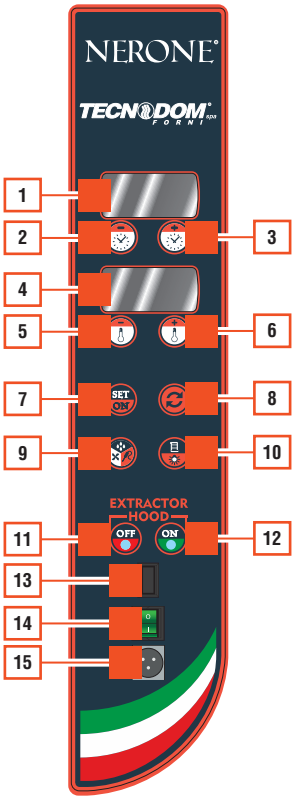


POS.	ICON	ELEMENT
1		CONVECTION COOKING
2		MIXED COOKING (CONVECTION / STEAM)
3		STEAM COOKING
4	-	“COOKING TIME / CORE TEMPERATURE” DISPLAY
5		COOKING TIME REDUCTION
6		COOKING TIME INCREASE
7	-	“COOKING TEMPERATURE / Δ°T SETTING” DISPLAY
8		COOKING TEMPERATURE REDUCTION
9		COOKING TEMPERATURE INCREASE
10	-	“COOKING HUMIDITY” DISPLAY
11		COOKING HUMIDITY DECREASE
12		COOKING HUMIDITY INCREASE
13		COOKING PHASE
14		FAN SPEED/AUTOMATIC WASHING ADJUSTMENT
15		STEAM MANUAL INPUT/CORE TEMPERATURE MODE
16		RECIPES / INTERNAL LAMP OPERATION
17		SET / ON
18		PRE-HEATING / COOKING START
19		“INTAKE HOOD DISABLED/ENABLED” LIGHTS
20	-	ENABLE/DISABLE INTAKE HOOD OPERATION
21	-	MAIN SWITCH “0/I”
22	-	CONNECTION FOR CORE PROBE

7.1.2. "TWO DISPLAY" VERSION

The controls present on the control panel for the two display version are shown below.

Some of the buttons may have secondary functions determined by pressing them with other buttons and/or pressing time.



POS.	ICON	ELEMENT
1	-	“COOKING TIME / CORE TEMPERATURE” DISPLAY
2		COOKING TIME REDUCTION
3		COOKING TIME INCREASE
4	-	“COOKING TEMPERATURE / Δ°T SETTING” DISPLAY
5		COOKING TEMPERATURE REDUCTION
6		COOKING TEMPERATURE INCREASE
7		SET / ON
8		PRE-HEATING / COOKING START
9		H2O INJECTION - COOKING WITH CORE PROBE - COOLING
10		RECIPES / INTERNAL LAMP OPERATION
11		“INTAKE HOOD DISABLED” LIGHT
12		“INTAKE HOOD ENABLED” LIGHT
13	-	ENABLE/DISABLE INTAKE HOOD OPERATION”
14	-	MAIN SWITCH “O/I”
15	-	CONNECTION FOR CORE PROBE

8. USE

Before use, it is required to check that the oven is in perfect condition. In the presence of faults, the equipment must be decommissioned and the Technical Assistance Service must be contacted.

8.1. FIRST USE

Before switch-on, it is recommended to carefully clean the equipment and its components as indicated in the chapter "CLEANING".

When using the oven for the first it is suggested to perform an empty operation cycle (heating the oven above 200°C), in order to remove the impurities on the construction materials.

Before starting the oven, make sure that:

- **your hands are not wet;**
- **the surfaces of the oven and floor are dry;**
- **the oven door is closed**

After making the checks shown above, the oven may be started.

8.2. ACTIVATION

Do not start the equipment with wet hands or when there is contact with water.

Make sure that the oven door is closed before switch-on. If open, the safety microswitch is tripped and stops oven switch-on/ operation. It will resume operations once the door is closed.

"THREE DISPLAY" PUSHBUTTON PANEL VERSION

To start the **oven**, proceed as described below:

STEP	ACTION	IMAGE
1	Switch on the device by pressing the O/I main switch. **Note:** when the three displays are switched on, the writing "Stand by" will appear on the first two display.	
2	Press button SET ON to switch on the oven.	

"TWO DISPLAY" PUSHBUTTON PANEL VERSION

To start the **oven**, proceed as described below:

STEP	ACTION	IMAGE
1	Switch on the device by pressing the O/I main switch. **Note:** when the displays are switched on, the writing "Stand by" will appear.	
2	Press button SET ON to switch on the oven.	

8.2.1. LANGUAGE SELECTION (ONLY "THREE DISPLAY" VERSION)

Proceed as follows to **change the display language**:

STEP	ACTION
1	Simultaneously press buttons and from the "Stand- by" mode. **Note:**the writing "SIC" appears on the display normally used to set the cooking time.
2	Press the button **Note:**the writing "PAS" appears on the display normally used to set the cooking temperature.
3	Press buttons or until the "H01" writing appears on the display.
4	Press the button **Note:** the display normally used to set cooking humidity will show a number.
5	Press buttons or to select the desired language: ▪ 3 = Italian; ▪ 4 = English; ▪ 5 = French.
6	Press button to set the desired language.
7	Press button SET ON twice, untilyou return in "Stand-by" mode.

8.3. PRODUCT LOADING AND COOKING

Do not leave the oven operating without containers or with empty containers.

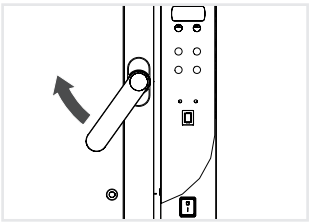
If the oven is not used for more than 10 min, it will automatically enter "Stand-by" mode.

Pay attention during the door opening phases with the oven operating, since the steam generated inside the cooking chamber may burn the operator.

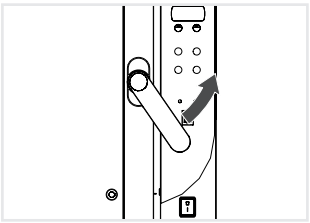
The oven is fitted with a safety opening system which allows to pen the door in two phases to prevent steam outflows when opening the door:

- Phase 1 -Partial opening with safety lock rotating the handle to the left, with steam outflow from the sides of the door.
- Phase 2 - Total opening of the door by rotating the handle to the left (minimum opening) and then to the right.

PHASE 1



PHASE 2



8.3.1. PRODUCT LOADING

For cooking operations, place the tray containing the product in the cooking chamber, inserting it in the relative supports on its sides.

Only use trays and accessories specifically designed for this use, made with materials resistant to high temperatures and suitable for contact with food.

Leave an adequate distance between the levels so that hot air may circulate directly above and below the food to be cooked.

The product to be cooked must not protrude from the trays or containers.

Always use oven gloves suitable for high temperatures.

In case of oven height greater than 1.60 m, danger of tipping of the trays during loading/ unloading phase.

8.3.2. CONVECTION COOKING MODE SETTING (ONLY “THREE DISPLAY” VERSION)

To **set the convection cooking mode**, proceed as described below:

STEP	ACTION
1	Press button to enable convection cooking mode.
2	Press buttons or to adjust the cooking time. **Note:** reducing the time below zero, will cause the writing “Inf” to appear on the display, which indicates that the oven will continue cooking until manually stopped by the operator.
3	Press buttons or to adjust the cooking temperature. **Note:** in this cooking mode, the temperature may be adjusted from 30°C to 280°C.
4	Press button to adjust the fan speed. **Note:** every time it is pressed, a symbol will be cyclically added on the display normally used to manage cooking humidity, up to a maximum of 4.

8.3.3. MIXED COOKING MODE (CONVECTION/STEAM) SETTING (ONLY “THREE DISPLAY” VERSION)

To **set the mixed cooking mode (convection/steam)**, proceed as described below:

STEP	ACTION
1	Press button to enable mixed cooking mode (convection/steam).
2	Press buttons or to adjust the cooking time. **Note:** reducing the time below zero, will cause the writing “Inf” to appear on the display, which indicates that the oven will continue cooking until manually stopped by the operator.
3	Press buttons or to adjust the cooking temperature. **Note:** in this cooking mode, the temperature may be adjusted from 30°C to 260°C.
4	Press buttons or to adjust the cooking humidity. **Note:** in this cooking mode, the temperature humidity be adjusted from 0% to 90%.
5	Press button to adjust the fan speed. **Note:** every time it is pressed, a symbol will be cyclically added on the display normally used to manage cooking humidity, up to a maximum of 4.

8.3.4. STEAM COOKING MODE SETTING (ONLY “THREE DISPLAY” VERSION)

The maximum weight for each tray in steam cooking is 3.5 kg, possibly evenly distributed on the whole surface of the tray.

To**set the steam cooking mode**, proceed as described below:

STEP	ACTION
1	Press button to enable steam cooking mode.
2	Press buttons or to adjust the cooking time. **Note:**reducing the time below zero, will cause the writing “Inf” to appear on the display, which indicates that the oven will continue cooking until manually stopped by the operator.
3	Press buttons or to adjust the cooking temperature. **Note:**in this cooking mode, the temperature may be adjusted from 90°C to 105°C.
4	Press buttons or to adjust the cooking humidity. **Note:**in this cooking mode, the temperature humidity be adjusted from 90% to 100%.
5	Press button to adjust the fan speed. **Note:** every time it is pressed, a symbol will be cyclically added on the display normally used to manage cooking humidity, up to a maximum of 4.

8.3.5. H_2O INJECTION ADJUSTMENT (ONLY IN “TWO DISPLAY” VERSION)

To**adjust the H_2O** injection mode, proceed as described below.:

STEP	ACTION
1	During the programming phase, press the button. **Note:** the writing “H2O” will appear on one of the displays, while the other will show the injection percentage.
2	Press buttons or to adjust the injection percentage. **Note:** the adjustment can be set from “OFF” (off) to 100 (maximum).
3	Press button during the cooking phase to manually inject water.

EN

8.3.6. SETTING COOKING MODE WITH CORE PROBE AND Δ°T

These functions cannot be set during the pre-heating or cooking phase.

"THREE DISPLAY" PUSHBUTTON PANEL VERSION

To **set the cooking mode with core probe and Δ°T** , proceed as described below:

STEP	ACTION
1	Select one fo the cooking modes of the oven (convection, mixed, steam), as indicated in the previous paragraphs.
2	Press the button to enable the cooking mode with core probe. **Note:** the letter "C" appears on the display normally used to set the cooking time.
3	Press buttons or to adjust the core temperature of the product to be reached. **Note:** when said temperature is reached, cooking will stop automatically.
4	If necessary press the button again to enable the cooking mode with Δ°T. **Note:** the letter "d" appears on the display normally used to set the cooking temperature.
5	If the cooking function with Δ°T is set, press buttons or to adjust the temperature difference to be kept between the cooking chamber and the core of the product. **Note:** in this cooking mode, the temperature may be adjusted from 90°C to 105°C.
6	Press buttons or to adjust the cooking humidity. ▪ in mixed cooking mode, the temperature humidity be adjusted from 0% to 90%; ▪ in steam cooking mode, the temperature humidity be adjusted from 90% to 100%; ▪ in convection cooking mode, the adjustment of this parameter is deactivated.
7	Press button to adjust the fan speed. **Note:** every time it is pressed, a symbol will be cyclically added on the display normally used to manage cooking humidity, up to a maximum of 4.

"TWO DISPLAY" PUSHBUTTON PANEL VERSION

To **set the cooking mode with core probe and Δ°T** , proceed as described below:

STEP	ACTION
1	Press the button to enable the cooking mode with core probe. **Note:** the letter "C" appears on the display normally used to set the cooking time.
2	Press buttons or to adjust the core temperature of the product to be reached. **Note:** when said temperature is reached, cooking will stop automatically.
3	If necessary press the button again to enable the cooking mode with Δ°T. **Note:** the letter "d" appears on the display normally used to set the cooking temperature.
4	If the cooking function with Δ°T is set, press buttons or to adjust the temperature difference to be kept between the cooking chamber and the core of the product. **Note:** in this cooking mode, the temperature may be adjusted from 90°C to 105°C.

8.3.7. START COOKING

Pay attention during the door opening phases with the oven operating, since the steam generated inside the cooking chamber may burn the operator.
Follow the procedure described in the "Product loading and cooking" paragraph.

"THREE DISPLAY" PUSHBUTTON PANEL VERSION

To **start cooking**, proceed as described below:

STEP	ACTION
1	Set a cooking mode, following the procedures described in the previous paragraphs.
2	Press button to start the pre-heating phase of the cooking chamber. **Note:** a sound signal will be generated when the pre-heating phase is completed. **Note:** the pre-heating phase may be skipped at any time by pressing button , thus starting cooking.
3	After the pre-heating phase, open the door of the oven and insert the dedicated tray containing the product.
4	Close the oven door.
5	Press button to start cooking. **Note:** if the cooking time or product core temperature has been set, once this parameter is reached cooking will stop automatically, producing an acoustic signal.
6	Press and hold button during cooking to stop and return to the setting phase.

The previously set parameters can be changed during the pre-heating or cooking phase by pressing the relative buttons.
The oven will return to the pre-heating or cooking phase 5 second after the last time one of the buttons of the panel was pressed, applying the new set parameters.

"TWO DISPLAY" PUSHBUTTON PANEL VERSION

To **start cooking**, proceed as described below:

STEP	ACTION
1	Set the desired operating parameters as shown in the previous paragraphs.
2	Press button to start the pre-heating phase of the cooking chamber. Note:**a sound signal will be generated and the writing "START" will appear on the display when the pre-heating phase is completed** **Note**: the pre-heating phase may be skipped at any time by pressing button , thus starting cooking.
3	After the pre-heating phase, open the door of the oven and insert the dedicated tray containing the product.
4	Close the oven door.
5	Press button to start cooking. **Note:**if the cooking time or product core temperature has been set, once this parameter is reached cooking will stop automatically, producing an acoustic signal.
6	Press and hold button during cooking to stop and return to the setting phase.

The previously set parameters can be changed during the pre-heating or cooking phase by pressing the relative buttons.
The oven will return to the pre-heating or cooking phase 5 second after the last time one of the buttons of the panel was pressed, applying the new set parameters.

The pre-heating cycle is disabled in case of differential cooking.

8.3.8. COOKING WITH RECIPE START

"THREE DISPLAY" PUSHBUTTON PANEL VERSION

To **start cooking using a pre-set recipe**, proceed as described below:

STEP	ACTION
1	Press button from the "Stand by" mode. **Note:** the display normally used to set the cooking time will show the letter "r" followed by the relative number of the recipe (e.g. 001); the parameters set for the selected recipe will also appear intermittently.
2	Press buttons or to select the recipe to be used.
3	Press button to start the pre-heating phase of the cooking chamber. **Note:**a sound signal will be generated when the pre-heating phase is completed. **Note:** the pre-heating phase may be skipped at any time by pressing button , thus starting cooking.
4	After the pre-heating phase, open the door of the oven and insert the dedicated tray containing the product.
5	Close the oven door.
6	Press button to start cooking. **Note:**if the cooking time or product core temperature has been set, once this parameter is reached cooking will stop automatically, producing an acoustic signal. **Note:** the next cooking phase of the recipe can be reached at any moment, press button F.
7	Press and hold button during cooking to stop and return to the setting phase.

"TWO DISPLAY" PUSHBUTTON PANEL VERSION

To **start cooking using a pre-set recipe**, proceed as described below:

STEP	ACTION
1	Press button from the "Stand by" mode. **Note:** the display normally used to set the cooking time will show the letter "r" followed by the relative number of the recipe (e.g. 001); the parameters set for the selected recipe will also appear intermittently.
2	Press buttons or to select the recipe to be used.
3	Press button to start the pre-heating phase of the cooking chamber. Note:**a sound signal will be generated and the writing "START" will appear on the display when the pre-heating phase is completed** **Note**: the pre-heating phase may be skipped at any time by pressing button , thus starting cooking.
4	After the pre-heating phase, open the door of the oven and insert the dedicated tray containing the product.
5	Close the oven door.

STEP	ACTION
6	Press button to start cooking. **Note:**if the cooking time or product core temperature has been set, once this parameter is reached cooking will stop automatically, producing an acoustic signal.
7	Press and hold button during cooking to stop and return to the setting phase.

8.3.9. CREATING A NEW RECIPE

The oven can be used to memorise a maximum of 10 recipes.
Each entered recipe can consist of a maximum of 5 different cooking phases.

"THREE DISPLAY" PUSHBUTTON PANEL VERSION

To **create a new recipe**, proceed as described below:

STEP	ACTION
1	With the oven on, press button . **Note:** the display normally used to set the cooking time will show the letter "r" followed by the relative number of the recipe (e.g. 001); the parameters set for the selected recipe will also appear intermittently.
2	Press buttons or to select the recipe to be set.
3	Press button to enter the setting phase of the first cooking phase of the selected recipe. **Note:** the display normally used to set cooking humidity will show a yellow flashing number which identifies the phase in which the parameters are set.
4	Set the cooking mode to be used in the first phase of the recipe, pressing one of the following buttons: ▪ to set convection cooking; ▪ to set mixed cooking; ▪ to set steam cooking.
5	Set the parameters of the first phase of the recipe, following the procedures described in the previous paragraphs, according to the selected/desired cooking mode.
6	If more cooking phases must be ser, press button to pass to the setting of the following phase. **Note:** the display normally used to set cooking humidity will show a yellow flashing number which identifies the phase in which the parameters are set.
7	Memorise the recipe by pressing and holding button . **Note:**the writing "done" appears on the display normally used to set the cooking time which confirms that the recipe was saved.

STEP	ACTION
8	Press to exit recipes mode.

"TWO DISPLAY" PUSHBUTTON PANEL VERSION

To **create a new recipe**, proceed as described below:

STEP	ACTION
1	With the oven on, press button. **Note:** the display normally used to set the cooking time will show the letter "r" followed by the relative number of the recipe (e.g. 001); the parameters set for the selected recipe will also appear intermittently.
2	Press buttons or to select the recipe to be set.
3	Press button to enter the setting phase of the selected recipe.
4	Set the recipe parameters, following the procedures described in the previous paragraphs.
5	Memorise the recipe by pressing and holding button. **Note:**the writing "done" appears on the display normally used to set the cooking time which confirms that the recipe was saved.
6	Press to exit recipes mode.

EN

8.4. OTHER FUNCTIONS

Switching cooking chamber lighting on/off

- During cooking, pressing button will switch the lighting inside the cooking chamber on or off; lighting is always active at the start of the cooking phase.

Manual Humidity Function

- **"THREE DISPLAY" PUSHBUTTON PANEL** - The "Humidity" function can be used during cooking, if necessary. Press button to give a single impulse to the augers inside the oven (only in mixed or steam cooking mode).
- **"TWO DISPLAY" PUSHBUTTON PANEL"** - The "Humidity" function can be used during cooking, if necessary. Press button to give a single impulse to the augers inside the oven.

Enabling / Disabling intake hood operation

- Press the dedicated button (see "Control panel" paragraph) to activate/deactivate the operation of the hood installed above the oven (not included in this supply).

Oven cooling

- After cooking is completed, the oven can be cooled by opening the door and pressing button . The cooling phase will end automatically once the temperature of 80° has been reached inside the oven.

8.5. SWITCHING OFF

To **turn off the oven**, proceed as described below:

STEP	ACTION	IMAGE
1	Press the O/I main switch. **Note:** the button is no longer green and the displays switch off.	

9. CLEANING

9.1. CLEANING SAFETY WARNINGS

Disconnect the power supply before any cleaning operation. Turn off the proximity switch.

Wait for the oven to cool down before performing cleaning operations.

- The oven must be cleaned after every use.
- It is recommended to have specialised personnel carry out at least the first oven cleaning.
- Clean the equipment regularly to avoid deterioration of the materials of which its surface is made.
- Do not use water jets and/or high pressure lances to was the internal and external parts of the oven since the electrical parts could be damaged. Electrical shock hazard!
- At the end of every cooking cycle, extract the grids or the trays, clean and dry all the internal and external parts of the oven using only warm water and non aggressive detergents making sure to dry all the damp parts with a soft cloth.

Carry out the cleaning operations using work gloves.

Do not use products that contain chlorine, its diluted solutions, caustic soda, abrasive cleaners, muriatic acid, bleach or other products that may scratch or sand.

EN

9.2. COOKING CHAMBER AUTOMATIC CLEANING

After every cooking process, the cooking chamber must be cleaned from any food residue and grease, according to the use of the oven.

The oven is equipped with 4 possible automatic washing cycles:

CYCLE	DESCRIPTION
SOFT	WASHING FOR LIGHT DIRT
NORMAL	WASHING FOR LIGHT/INTENSE DIRT
FULL	WASHING FOR INTENSE DIRT
RINSE	WASHING ONLY WITH WATER (WITH HOT OVEN)

To perform the **automatic washing cycle in the cooking chamber**, proceed as described below:

STEP	ACTION
1	Press and hold the button for a few seconds from the “Stand by” mode. **Note:**the writing “LEA” appears on the display normally used to set the cooking time.
2	Press buttons or to select the washing mode, selecting from: ▪ Soft. ▪ Normal. ▪ Full. ▪ Rinse.
3	Press button to start the washing cycle. **Note:**the display normally used to set the cooking temperature will show the countdown of the washing process
4	An acoustic signal will be produced at the end of the automatic washing cycle.

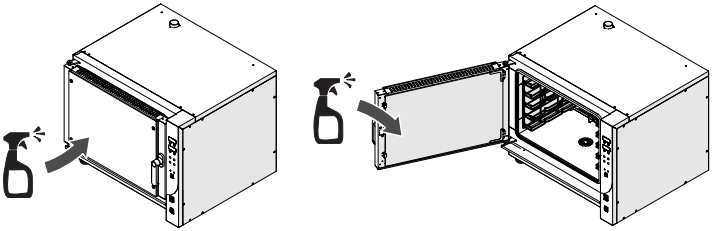
If the washing cycle is interrupted, it must still be completed before cooking a product.

9.3. CLEANING THE GLASS

Clean the glass only once it has completely cooled.

Do not use abrasive material such as scourers, metal sponges or other materials that may compromise the transparency of the glass and/or cause it to break.

To clean the glass (internal and external) use a suitable degreasing product, respecting its indications, instructions for use and warnings. Rinse with a sponge soaked in water.



9.4. CLEANING THE FAN

Periodically check the cleaning condition of the fan, making sure that no excessive grease accumulates on the impellers.

Use a specific product for steel.

The fan must be disassembled for a more thorough cleaning, proceeding as described in paragraph “Fan replacement”.

10. MAINTENANCE

Disconnect the power supply before any maintenance operation. Turn off the proximity switch.

Always wait for the oven to cool down before performing maintenance operations.

Maintenance work must be carried out by a qualified technician.

10.1. ROUTINE MAINTENANCE

Ensure smooth operation over time of the equipment by performing periodic/preventive checks and maintenance.

10.1.1. INSPECTING AFTER DELIVERY

The following table lists a series of controls and activities that need to be carried out according to the recommended frequency.

OPERATION	FREQUENCY			
	WEEKLY	MONTHLY	AT 6-MONTHLY INTERVALS	YEARLY
Make sure that the door closes properly.			■	
Check the integrity of the gasket on the door.			■	
Check the proper operation of the fans.			■	
Check the proper operation of the lamps.				
Check the integrity of the electrical system			■	
Check the correct operation of the fan.			■	

10.2. EXTRAORDINARY MAINTENANCE

Special maintenance includes service, repair, and restoration of nominal operating conditions or replacement of a faulty, defective or worn component.

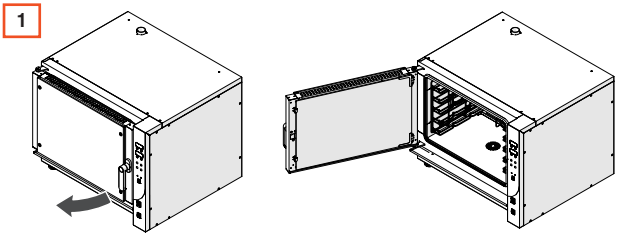
10.2.1. DISASSEMBLY OF THE OVEN DOOR

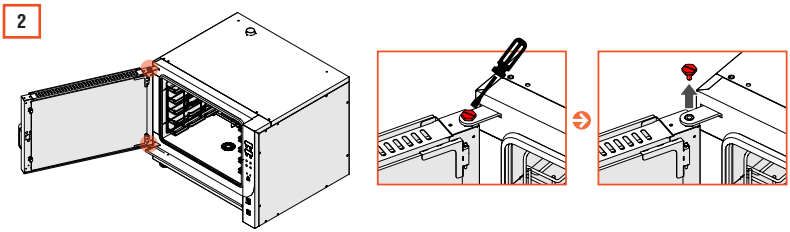
Pay attention when removing the door of the device. The door is heavy!

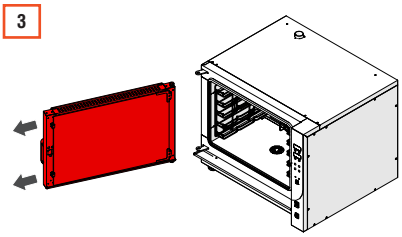
The oven door can be disassembled to facilitate some maintenance operations. After removing the door, place it carefully on a surface.

To **disassemble the door**, proceed as described:

STEP	ACTION
1	Open the door all the way.
2	Unscrew the upper and lower safety screws on the hinge of the oven with a flat head screwdriver, supporting the door free from all safeties.
3	Remove the door with utmost care.
4	To reassemble the door, perform this procedure in reverse order.







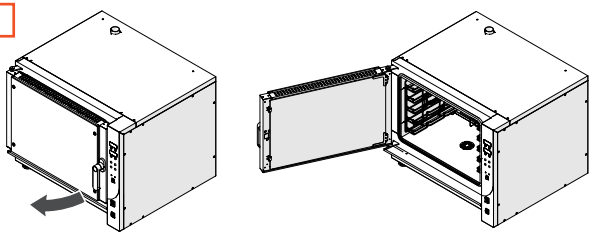
EN

10.2.2. DOOR GASKET REPLACEMENT

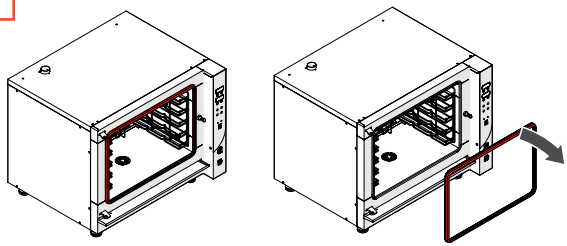
To **replace the gasket** on the door, proceed as follows:

STEP	ACTION
1	Open the door all the way.
2	Gently pull out one corner of the gasket and remove it from the housing.
3	Replace the gasket with one that has the same characteristics.
4	Reassemble the door of the oven (as indicated on paragraph **"DISASSEMBLY OF THE OVEN DOOR"**

1



2

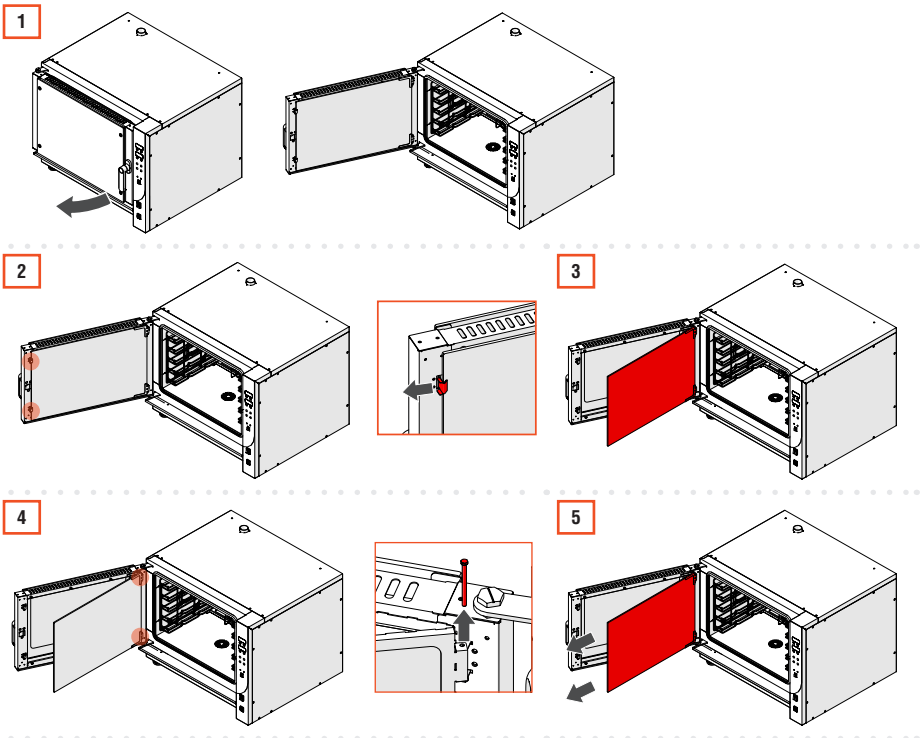


10.2.3. INTERNAL GLASS DISASSEMBLY / REPLACEMENT

The internal glass can be removed to facilitate cleaning operations or in case of damage. In case of damage, recover the glass shards without releasing them in the environment. Handle with care to avoid cuts.

To perform the **disassembly / replacement of the internal glass** proceed as described:

STEP	ACTION
1	Open the door all the way.
2	Unhook the two spring stops of the internal glass.
3	Open the internal glass like a book with respect to the door.
4	Unscrew the two internal glass hinge support screws with a 3 mm Allen wrench and 7 mm hex wrench, supporting the glass free from all supports.
5	Slowly remove the internal glass and clean and/or replace it with one possessing the same features.
6	To reassemble the internal glass, perform this procedure in reverse order.

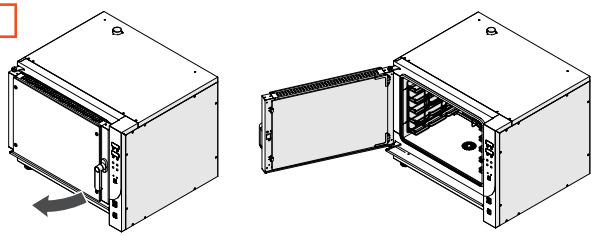


10.2.4. TRAY SUPPORTS DISASSEMBLY

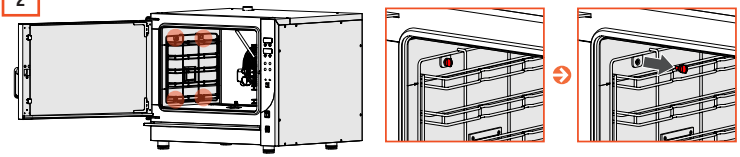
To **disassemble the tray supports**, proceed as follows:

STEP	ACTION
1	Open the door all the way.
2	Unscrew the 4 fixing screws of the support.
3	Extract the support from the cooking chamber.
4	Repeat the operation for the opposite support if necessary.
5	To reassemble the support, perform this procedure in reverse order.

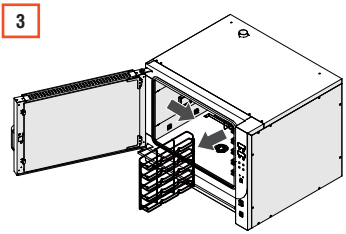
1



2



3



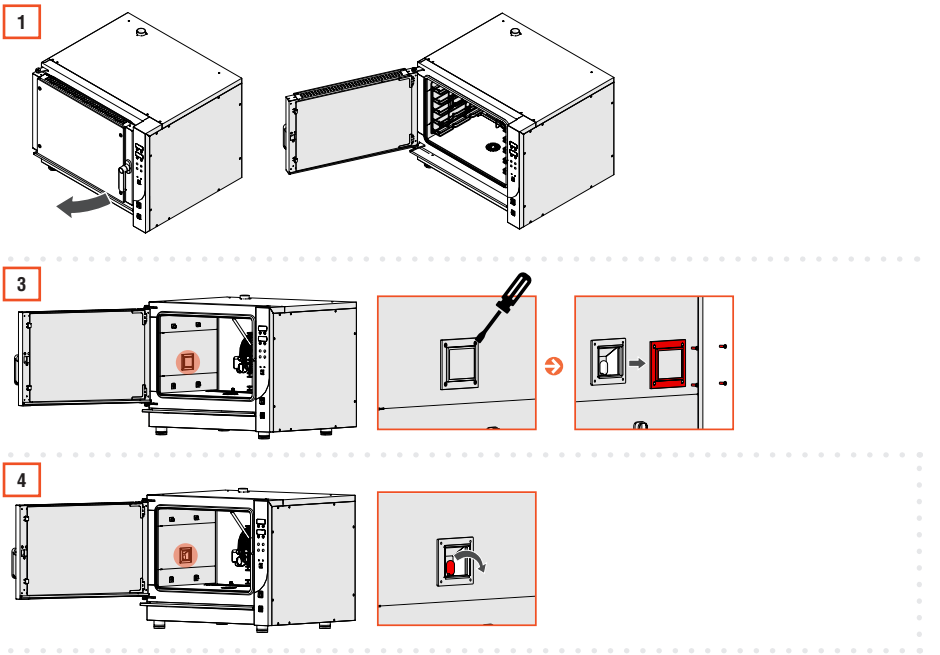
10.2.5. LAMP REPLACEMENT

Do not start the oven without repositioning the lamp-cover. Danger of electrical shocks or burns!

Only use lamps with the same technical specifications. Place a cloth on the lower internal part of the oven, to protect the lamp in case it falls.

Proceed as described to **replace the lamp**:

STEP	ACTION
1	Open the door all the way.
2	Disassemble the tray support on the side of the lamp to be replaced (as indicated in paragraph **"TRAY SUPPORTS DISASSEMBLY"**).
3	Remove the glass cover of the lamp, unscrewing the 4 fixing screws with a Philips screwdriver.
4	Unhook the lamp and remove it.
5	Replace the lamp with a new one having the same characteristics. **Note:**the lamp must be suitable for high temperatures.
6	To reassemble the lamp, perform this procedure in reverse order.



11. DIAGNOSTICS

11.1. ALARM LIST

CODE	ALARM	DESCRIPTION / SOLUTION
PR1	▪ Cooking chamber temperature probe malfunction.	▪ Switch the oven off and back on. ▪ Contact technical support.
PR2	▪ Malfunction or missing probe connection	▪ Switch the oven off and back on. ▪ Contact technical support.
PR3	▪ Malfunction or breakage of electronic board probe.	▪ Switch the oven off and back on. ▪ Contact technical support.
PR4	▪ Cooking chamber temperature second probe malfunction.	▪ Switch the oven off and back on. ▪ Contact technical support.
H2O	▪ Inlet water pressure missing.	▪ Check the presence of water. ▪ Check that the pipe is connected. ▪ Check that the infeed filter is clean.
FAN	▪ Cooking chamber ventilation motor malfunction.	▪ Check that the fan is not locked. ▪ Contact technical support.
HEAT	▪ Overheating of the electrical circuit or the board.	▪ Check the proper operation of the rear fans. ▪ Place the oven correctly.
ESPE	▪ Missing communication between electronic boards.	▪ Contact technical support.
SAFE	▪ Missing electrical supply to board.	▪ Check the over-temperature thermostat. ▪ Contact technical support.
HOOD FILT	▪ Dirty filters.	▪ Clean the filters and reset the alarm. ▪ In stand-by mode, simultaneously press the “Temperature +” and “Time + “ buttons for 10 seconds.
HOOD FAN	▪ Malfunctioning of the suction nut motor. ▪ Dirty nut. ▪ Dirty filters. ▪ Motor condensator malfunctioning.	▪ Clean the filters. ▪ Contact technical support.
HOOD PRD	▪ Malfunctioning of the hood temperature probe.	▪ Contact technical support.
HOOD COON	▪ Missing connection between serial cable between oven and hood. ▪ Missing hood electrical power supply. ▪ Hood board malfunctioning.	▪ Contact technical support.

CODE	ALARM	DESCRIPTION / SOLUTION
HOOD H2O	▪ Missing water on the system. ▪ Water solenoid valve malfunction.	▪ Check the water inlet. ▪ Contact technical support.
HOOD HOT	▪ Temperature too high inside the hood.	▪ Contact technical support.

11.2. TROUBLE SHOOTING

PROBLEM	CAUSE	SOLUTION
The oven does not switch on.	▪ No electrical power supply.	▪ Check electrical power supply.
The oven does not heat up.	▪ Electrical power supply issue. ▪ The door is open.	▪ Check that the plug is inserted correctly and that the oven is powered. ▪ Make sure the door is closed.
The oven does not produce steam	▪ No water	▪ Check water supply. ▪ Clean inlet filter.
The oven does not drain water	▪ Drain clogged.	▪ Clean the drain.
Excessive vibrations	▪ Feet not touching correctly.	▪ Place the oven correctly.
The fan does not spin	▪ Door open.	▪ Make sure the door is closed.
The washing is not working	▪ No water	▪ Check water supply. ▪ Clean inlet filter.
The oven does not wash correctly	▪ No detergents.	▪ Check the presence of the detergent and the rinsing additive (rinse-aid).

12. DECOMMISSIONING AND DISPOSAL

12.1. LONG PERIODS OF INACTIVITY

If the appliance is not to be used for a long period of time (more than 2-3 weeks) proceed as follows:

STEP	ACTION
1	Disconnect the electric power supply.
2	Clean the equipment thoroughly (see chapter "**CLEANING**")
3	Cover the oven with a cloth.

12.2. DISPOSAL

The electrical and electronic equipment that make up the appliance, such as lamps, electronic controls, electrical switches, electric motors and other electrical material in general, must be disposed of and/or recycled separately from urban waste according to the procedures of the regulations in force on the subject in each country. Avoid dispersing the materials in the environment. Furthermore, all materials that make up the product such as sheet metal, plastic, rubber, glass and more, must be recycled and/or disposed of in accordance with the procedures of the relevant regulations in force.

Illegal or incorrect disposal of the equipment entails application of the sanctions required by the current legislation.

Comply with the regulations in force in the Country of installation. Make the equipment, destined for dismantling, unusable by removing the power supply cables.