

Convection steam oven
for professional use
WITH PROGRAMMABLE CONTROL

CHAPTER I - INTRODUCTION

About this manual

Thank you for making us your choice! Before using the oven, we remind you to read the manuals that you find included.

This manual contains all the information you may need for a proper use and maintenance of the oven. The purpose of this manual is to let the user take every step and to arrange all the means, human resources and materials necessary for a safe and lasting use of the oven.

This manual must be handed over to the person in charge of the use and of the regular maintenance of the appliances, who is required to keep it in a safe, dry and suitable place, available for consultation and for routine oven maintenance. In the event the oven is sold, the handbook must always accompany the appliance.

This manual is also addressed to the operators for installation and extraordinary maintenance service..

The intended purpose and configurations of the provided appliances are the only ones allowed by the manufacturer: do not attempt to use the appliances in any other way.

The intended purpose indicated is valid only for appliances in a perfect state of repair in terms of construction, mechanics and engineering.

The Manufacturer declines any and all responsibility due to improper use or operation by untrained personnel, from changes and/or repairs performed by the user or by unauthorized personnel, and from use of non-original spare parts or spare parts that are not specific for the oven model.

The manual must be kept until the final accurate disposal of the appliance, it must be kept in good conditions and available for consultation all the time. In case of lost or damage of this manual, an extra copy can be provided directly by the Manufacturer or the retailer.

These pages contain, in particular, the explanations for the use of digitally controlled ovens.

These pages have always to be matched to the manual of electromechanical ovens to complete the installation, use and maintenance instructions.




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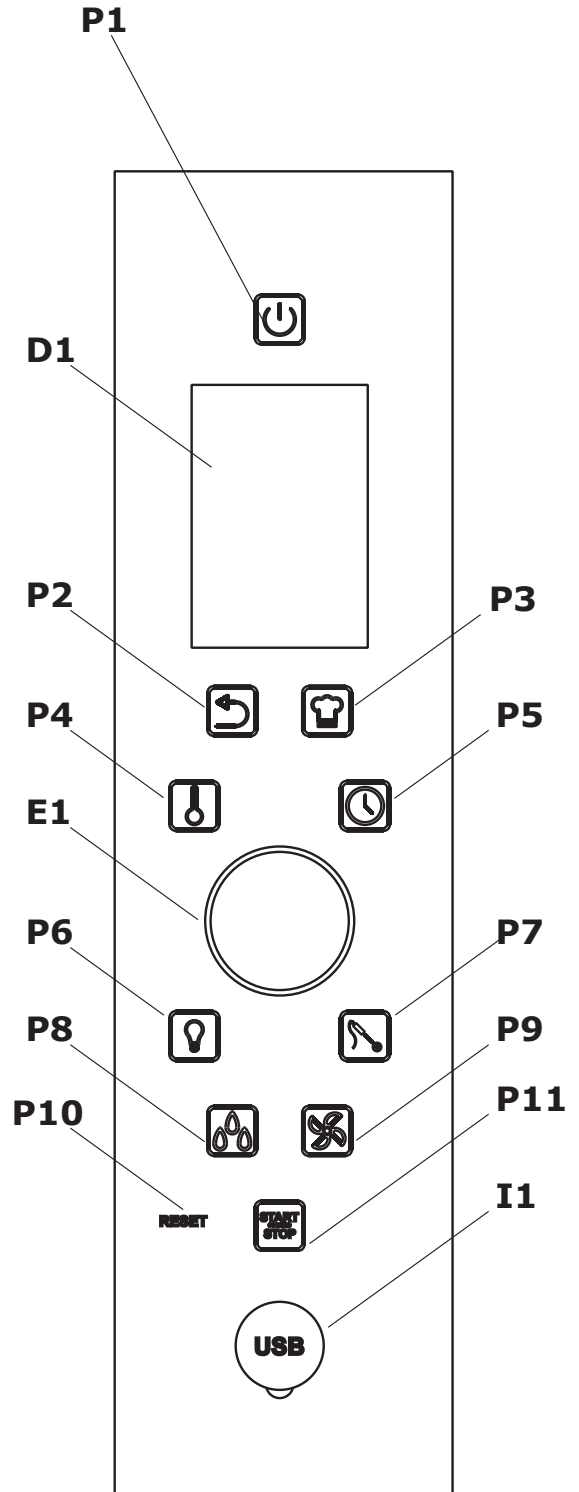


In case of misunderstandings in the following translation, please refer to the Italian version.

CHAPTER III - OPERATING INSTRUCTIONS

Control panel and digital control instructions

- P1** On/Off key
- P2** Back/Shift to... key
- P3** Main menu key
- P4** Temperature selection key
- P5** Time selection key
- P6** Chamber light On/Off key
- P7** Core sensor selection key
- P8** Cook/Steam mode button
- P9** Fan speed selection key
- P10** Reset gas key 
- P11** Cooking start/stop key
- D1** Function management LCD display
- E1** Parameter selection and regulation
- I1** USB inlet



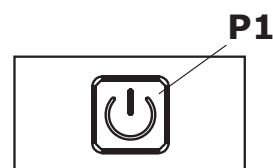
POWER ON/OFF

After power up by means of the power switch, key **P1** flashes to indicate that the oven is active, but in stand-by.

By pressing this key, the appliance turns on; the cooking chamber is lit, and the display is switched on.

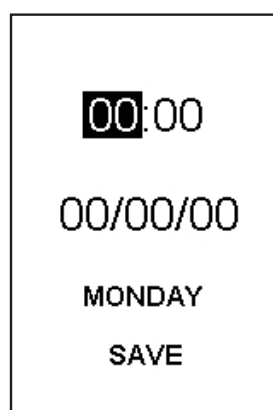
To switch the oven off, hold down key **P1** for a few seconds.

If no operation is carried out, the oven automatically goes into stand-by mode after a preset time.



FIRST START-UP

Upon first start-up the language and date/time setting screens can appear.



To select the desired language, rotate knob **E1** and confirm the choice by pressing it.

The date/time screen will automatically appear. Using knob **E1** it is possible to move the cursor to select the value to be edited. To edit the selected value, press the knob, edit the value as desired and confirm by pressing **E1** again.

After editing all the values as desired, position the cursor on "Save" and confirm with **E1**.

Now the oven will start automatically, and the introduction screen will be displayed.

 **These operations can be required each time the oven remains without power supply for a very long time.**

OPERATION

After the oven has been started, the initial screen will appear where it will be possible to choose the type of work to be carried out, i.e. manual cycles, cooking from preset or personal recipes, execution of oven washing cycles, setting and management of the oven configuration and operation menu.

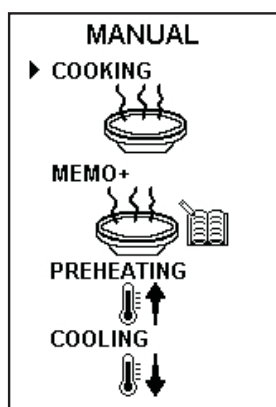


The operations to be carried out are selected by means of knob **E1** with which it is possible to interact with the option selection cursor. The choice made is confirmed by pressing **E1**.

Key **P2** (back) is used to go back to the previous page if the user has browsed through several pages, and key **P3** (menu) is used to go back to the initial screen from any point of the various selection and configuration menus.

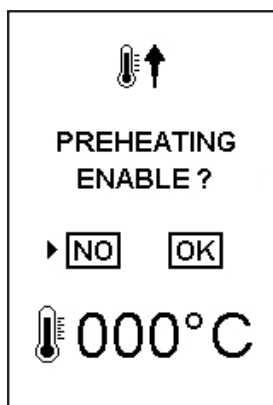
MANUAL

Selecting the first item of the initial screen, the manual operation menu will appear.



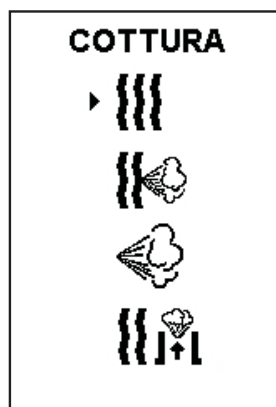
Cooking

By selecting the "COOKING" item, you enter the configuration of a normal manual cooking. On selection of "OK" with the cursor, the system automatically allows you to select the temperature for the pre-heating cycle.



On confirmation of this value, the display then shows the cooking mode selection screen. The following 4 options are available:

- Convection
- Combi-steam
- Steam
- Cook and dry

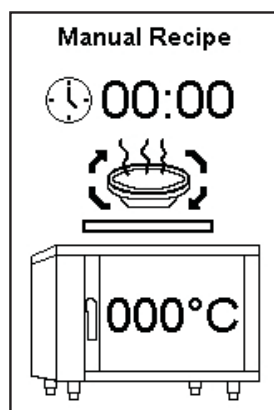
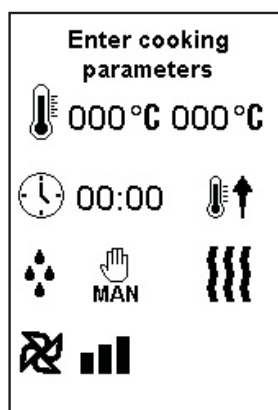


Once the required cooking mode is selected, the display switches to the parameter entry screen. If the pre-heating cycle has been selected, the thermometer symbol will be displayed with an arrow pointing upwards.

On the parameter setting page it is possible to enter values in a self-guided way, i.e. when the set data is confirmed with **E1**, you are automatically taken to the setting of the next value.

To skip this phase and therefore accept the default parameters set, press the START/STOP key, and the oven automatically remains in stand-by until the cooking cycle is started by pressing the START/STOP key again.

During the cooking cycle, the screen displays the main cooking values.



During the cooking cycle, it is possible to edit the parameters at any time by pressing the corresponding keys and setting the value by means of knob **E1**.

Cooking Cycle Start/Stop

After setting all cooking parameters, key **P11** will flash to indicate that by pressing it you can start the cycle with the parameters set.

During the cooking cycle it is possible to edit all the parameters entered at any time.

To stop the cooking, simply press key **P11**, the oven will stop the current cooking indicating the cooking end until one of the active keys or knob **E1** is pressed.

If during the cooking cycle the oven door is opened, the current cycle is temporarily interrupted, and it will be resumed when the door is closed.

Temperature 000°C

To set a desired temperature value which is different from the default one, rotate knob **E1** and press it to confirm. On the other hand, to accept the default value immediately press either **E1** or temperature key **P4**.

If no other operation is carried out, the temperature value is automatically confirmed after 10 seconds. The temperature value can be edited at any time. After pressing the corresponding pushbutton **P4**, the value flashes and it is possible to enter the desired one.

The maximum temperature value that can be selected is 270°C.

Cooking time 00:00

To set the cooking time value, simply rotate knob **E1** and press it to confirm the entered value.

The parameter is automatically stored after 10 seconds if no operation is carried out.

The value can be edited at any time by pressing pushbutton **P5** and by adjusting it using knob **E1**.

It is possible to enter a time value up to 9 hours and 59 minutes, but it is also possible to select the infinite time mode ("Inf" on the display).

During the cooking cycle a countdown is performed referring to the time value set, and a bar indicating the time elapsed in proportion to the set time is displayed.

The cooking end is indicated on the display and by an intermittent acoustic signal. To stop the sound, press any key or the knob.

Cooking mode



The button **P8** enables selection or changes to the cooking mode at any time during the cycle in progress.

On selection of the percentage of humidity or drying, on a scale from 10% to 100%, the system automatically sets the cooking mode to be applied.

In fact the symbol of the cooking mode applied is displayed alongside the selected percentage.

To increase the humidity value, and thus set steam mode, turn the knob **E1** clockwise. Otherwise, to set convection mode with drying, turn the knob anti-clockwise.

- Convection

The convection cooking mode is set by setting the value "MAN"; in this mode, steam can only be delivered to the chamber manually when required.

To deliver steam manually, press and hold button **P8** for the required time. If the oven does not reach a temperature of at least 30°C steam delivery to the cooking chamber is disabled.

- Combi-steam

The combi-steam mode is selected by setting a percentage from 10% to 90% depending on the required humidity in the cooking chamber; when selected, the symbol for this cooking mode appears alongside the set value.

The oven should thus maintain a constant quantity of steam in the cooking chamber, also considering the quantity of humidity released by the product.

- Steam

If the percentage is set at 100%, the system automatically selects the steam cooking mode. In this mode the cooking chamber is filled with steam to guarantee this cooking mode.

- Drying mode

To run the drying cycles, simply select the required cooking mode and set a percentage from 10% to 100%. On confirmation of the drying mode, a symbol appears to indicate the extraction of humidity from the cooking chamber.

If 100% is selected, the extractor duct is kept open all the time to ensure the constant extraction of steam from the chamber to thus maintain the minimum level of humidity inside the oven.

Fan speed

The oven fan speed value is shown on the display by means of a graduated scale.

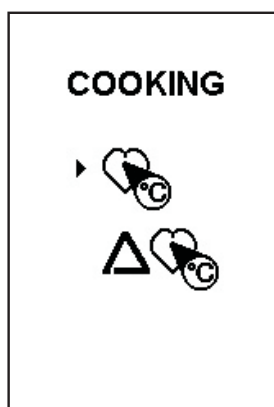
Three values can be chosen, i.e. fan maximum speed, half speed, and minimum speed.

To confirm the parameter, simply press either knob **E1**, or pushbutton **P9**, or wait 10 seconds without carrying out any operation.

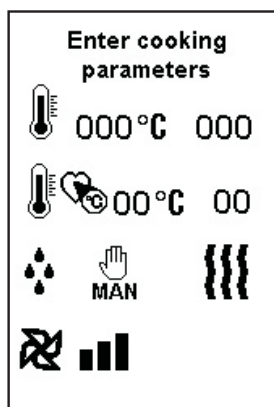
The fan speed can be selected before the cooking cycle, and can be changed during the cycle.

Core Cooking and Delta Core Cooking

When entering parameters, by pressing key **P7** you can select one of the cooking modes with core sensor - core cooking and core cooking with delta.



By selecting this type of cooking with the cursor, a core cooking of the product is carried out. The parameter setting page is automatically changed, and it is possible to set the desired temperature to be reached and to verify it using the core sensor.

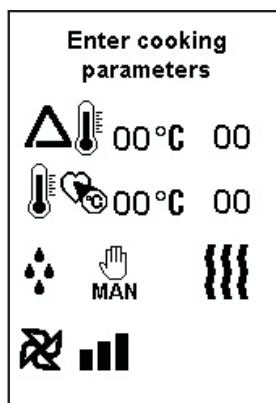


By pressing pushbutton **P7**, and using knob **E1**, it is possible to set the desired temperature to be reached with the core sensor, and to confirm the parameter by pressing the same key and the knob. The reading values that can be set can vary from 30°C to 99°C.



Core cooking with delta allows cooking by setting the desired value to be reached at the food core, also checking the temperature difference between cooking chamber and food. This difference is defined and set with the delta temperature.

In this case, too, the display will change according to the choice made.



By pressing pushbutton **P7**, it is possible to edit the core temperature value, whereas to edit the delta value it is necessary to press pushbutton **P4**.

Setting is always carried out by means of knob **E1**.

To shift from the time mode to the core sensor mode during cooking, first you must stop the current cycle, and then by pressing key **P7** you can select the desired cooking mode as described above.

As for the time cooking mode, when the temperature set for the cooking is reached, the cooking end indication page is displayed and an intermittent acoustic signal is emitted. To stop the sound, press any key or the knob.

To shift from the core cooking mode to the delta mode, when the cycle is stopped, hold down key **P7** for a few seconds, and select the desired option.

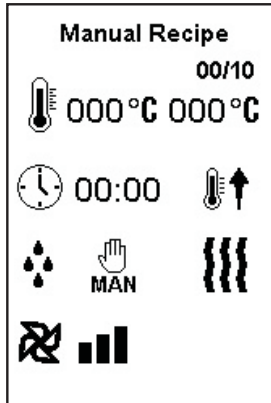
To shift back to the time cooking mode, on the other hand, you must hold down key **P5** for a few seconds, and the time cooking page will be displayed automatically.

Light turning on/turning off

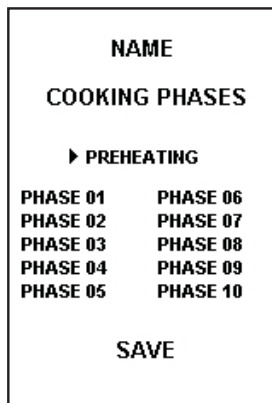
By means of key **P6** it is possible to turn on or off the oven cooking chamber lights at any time.

Memo+

By selecting this manual cooking type, it is possible to create and save a recipe starting from a simple manual work cycle.
 After setting the cooking parameters and starting up the oven, it is possible to edit all parameters during the cycle. These operations are acknowledged automatically and stored as cooking phases.
 A counter has been added on top of the page to indicate how many phases have been created.



When a parameter is changed, in a minute after the change all the edited values are acknowledged as a single phase.
 For the setting and regulation of cooking parameters, reference is always made to what is reported for simple manual cooking.
 At the end of the cycle carried out, it is possible to save it or not, and to name the recipe as desired (see also "creation of a new recipe").
 After entering the name, the recipe phases identified are displayed, and it is possible to see and edit them.



To confirm the operations carried out, you must always confirm, by means of knob E1, with the "Save" option on the bottom of the page.
 Once the recipe is changed according to needs and stored, it is possible to repeat it immediately, confirming on the relevant video page that will appear.
 Automatically the oven will go into stand-by mode, and then the recipe will be started as soon as it is selected. This is indicated by the intermittent flashing of the Start/Stop key.

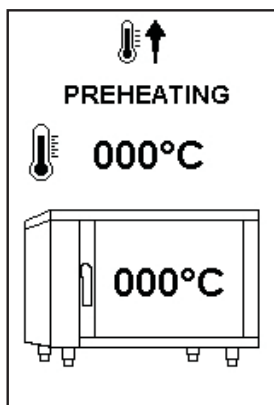
Preheating

In manual mode it is also possible to start a simple preheating cycle.

This allows to heat up the cooking chamber so that the oven is already stabilised when a cooking cycle is started, so the result will certainly be better.

To set the temperature, simply press temperature key **P4** from the relevant video page, and set the value by means of knob **E1**.

Once the temperature is set, confirm the preheating start with the Start-Stop key.



During the cycle, the set temperature and the cooking chamber temperature will be displayed.

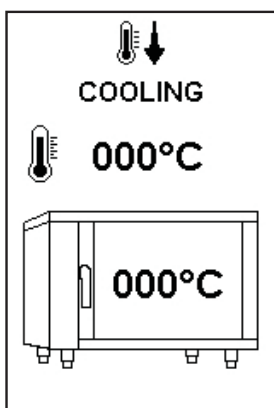
Once the temperature value set is reached, a video page will appear to indicate the cycle end, accompanied by an acoustic signal.

Until any operation is executed, the temperature hold is started, and the preheating ended video page is displayed.

Cooling

In manual mode it is also possible to carry out a rapid cooling of the cooking chamber.

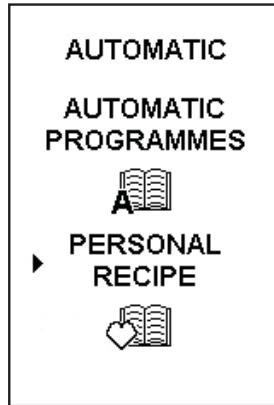
If you select the relevant option, as for preheating, you will be requested to set the temperature to be reached during cooling. When the cycle is started with the Start-Stop key, a message will appear indicating to open the oven door in order to speed up the cooling process.



At the cycle end, the oven will remain in stand-by until the operator carries out some operations, otherwise the oven will go into off mode after the preset time.

AUTOMATIC MODE

On automatic mode the user can start stored cooking cycles without having to enter any parameter. These cycles are identified either as recipes that can be autonomously created by each operator or as preset programmes supplied with the oven.



Automatic Programmes

This menu contains all the standard recipes supplied with the oven. These recipes are the result of tests carried out by the manufacturer, and give the final user some indications to carry out certain types of cooking. It is at the final operator's discretion to test cooking methods and to verify if they meet his/her needs.

Personal Recipes

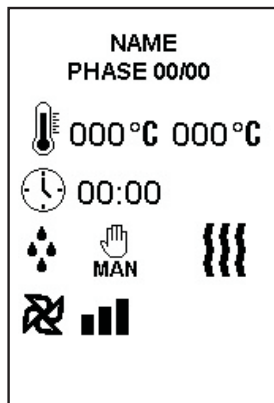
Personal recipes include all those programmes that are created by each operator during use, as well as the oven personalisation.

The recipes contained in this collection are created either by saving from manual recipes or by creating new recipes from the management menu (see "recipes menu").

Cooking recipes are displayed in alphabetic order.

Once the desired recipe is selected, a video page will appear displaying the cooking parameters, and by rotating knob **E1** it is possible to browse through the various phases, if the selected programme includes several phases.

At every stage it is possible straightaway to change the cooking parameters. This is possible by pressing the relevant parameter selection keys in the same way as for manual cooking settings.

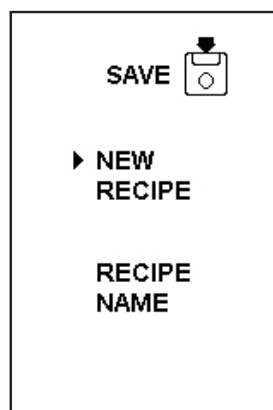
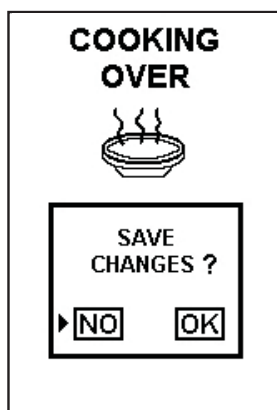


To start the selected cooking, simply press the Start/Stop key.

During the cooking cycle, the name of the recipe underway and the phase being carried out will always be displayed. To shift to the next phase before the end of the one underway, simply press key **P2** without having to stop the cooking.

During the recipe it is always possible to edit cooking parameters at any time, always making reference to what is reported in the manual cooking paragraph.

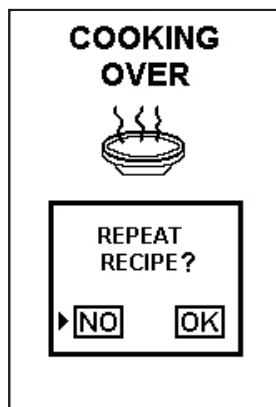
At the end of the programme, if some changes have been made, they will be identified automatically, and the user will be required to save them either as a new recipe or overwriting the executed one.



If you choose to save the recipe changes, after selecting this option from the screen reported above, you will be asked whether you want to resume or not the cooking cycle that was being carried out. If the answer is yes, the oven will position on the first cooking phase waiting for the Start key to be pressed to start the cycle.

If you decide to save the changes as a new recipe, you will be asked to enter the new reference name. After that, the list of the recipe phases will be displayed, and it will be possible to enter each one and to further edit parameters or just verify them, as already indicated for the creation of recipes in the manual cooking mode. To save the new recipe it is necessary to confirm the Save item on the bottom of the screen with knob **E1**.

In this case, too, after saving, the user is asked whether he/she wants to repeat the recipe that has just been saved.



WASHING

Through this function, it is possible to carry out the washing of the cooking chamber.

In the case of automatic and semi-automatic washing cycles, refer to the instruction booklet supplied with the oven.

Manual Washing (Easy Cleaning)

This washing type is featured on all the ovens that do not feature the automatic rinsing of the cooking chamber.

After selecting the washing, the operator's sole possibility will be the performance of the washing cycle called Easy Cleaning.

With this washing type, the user will be guided through the entire cycle performance.

Several operations will be necessary, such as the door opening, the cleaner introduction, and the final rinsing of the cooking chamber.

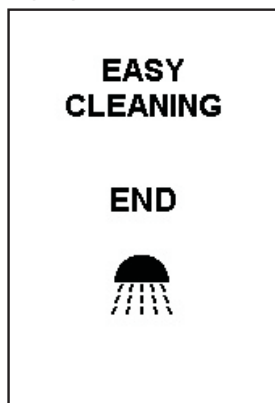
To start Easy Cleaning, after selecting it, simply press the Start pushbutton.



During the execution of the washing cycles, a screen will appear showing a progress bar referring to the work cycle underway.

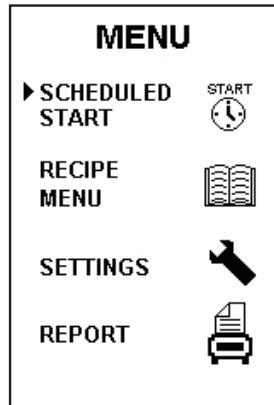


After the washing cycle ends, a screen is displayed to indicate that it is over.



MENU'

After selecting the Menu item, a screen will appear reporting several possible actions for the oven configuration and programming at the discretion of the user.



Scheduled Start

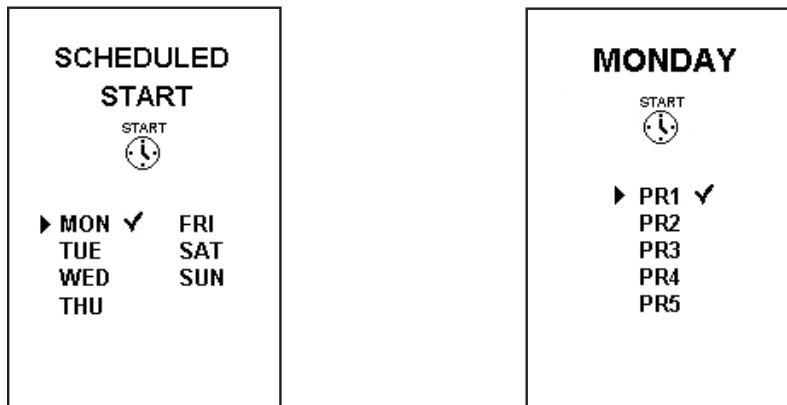
With this option, it is possible to programme postponed oven start-ups. These allow to start cooking programmes on the days and at the time desired in an autonomous way.

After selecting Scheduled Start from the menu, a video page will appear reporting all week days.

By moving the cursor with knob **E1** and by pressing it to confirm the day chosen, another video page is displayed showing the programmes available for that day. The already set programmes will be marked by a "V".

If for example a start has already been scheduled on one day, symbol "V" will be visible next to it.

Maximum 5 starts can be scheduled on a day for all week days.



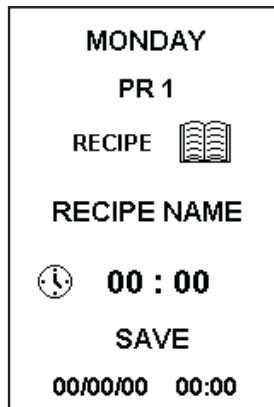
If a new programme is configured, a screen will appear asking whether it must be enabled or not.

If yes, it will be possible to select the programme to start, choosing among automatic and personal recipes.

After choosing the desired cooking cycle, the start time setting screen will appear. To select the setting of hours and minutes, press knob **E1** after positioning the cursor on the value to be set. Set and confirm the parameter by pressing **E1**.

After setting the desired start time, position the cursor on Save and confirm the parameters entered.

If before this operation you want to edit the recipe entered, simply position the cursor on Recipe and, confirming by pressing knob **E1**, you will be able to reselect the cooking type for the scheduled start that is being configured.

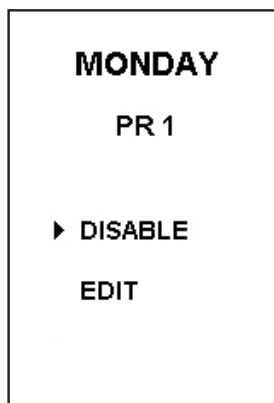


Once the entered programme is confirmed, the corresponding day will appear with the "V" symbol next to it.

If at least a scheduled start is configured on the oven, this is indicated by the relevant symbol on the main screen.



To edit or remove an already entered programme, simply select it, and through the relevant screen it will be possible to choose the operation to carry out.



If option disable is selected, the programme will be automatically removed. On the other hand, if the edit option is selected, it will be possible to enter the programme configuration page again to be able to edit the start time or the set recipe.

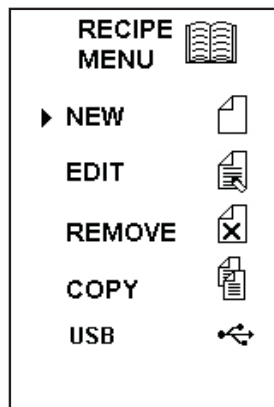
Recipes menu

With this menu all the functions concerning the recipes entered are managed.

It is possible to create, edit and delete new recipes, to copy them to the oven, and to export/import them to/from a USB device.

It is possible to enter up to 90 personal recipes, and to allocate 10 cooking phases - plus an additional preheating phase if necessary - to each of them.

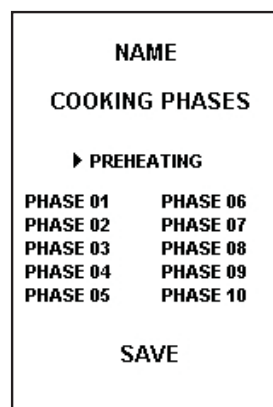
 **Only recipes coming from other ovens of the same type can be imported from USB devices**



Create new recipe

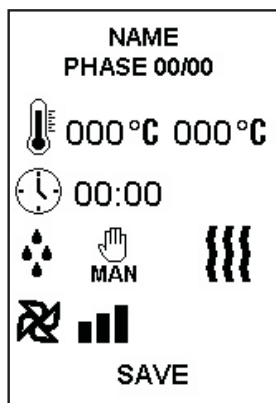
With this operation it is possible to create new recipes and to save them in the collection of personal recipes.

Once the option is selected and confirmed, the user is asked to enter the name of the recipe to be created. After entering this name, and confirming with "Save" by means of knob **E1**, the recipe phases can be created.



After selecting with the cursor the phase to be entered, a screen will appear asking for the confirmation whether the user wants to enable the selected phase.

If yes, the cooking parameters can be entered.



To edit the values of cooking parameters, press the relevant key, and edit them by means of knob **E1**, as is the case with the editing of manual cooking parameters.

Once the parameter is confirmed by pressing **E1**, the text "Save" will flash on the bottom of the screen to indicate that by pressing **E1** again the parameters of the phase being created in that moment are confirmed and saved.

After this, the screen displaying all phases will appear again and symbol "V" will appear next to the set ones.

To remove a phase, simply select it and choose the "Disable" option on the screen (also see recipe editing).

Once the desired phases are created, in order to conclude the operation correctly it is necessary to confirm the creation by selecting with the cursor the "Save" item on the bottom of the screen and by pressing knob **E1**.

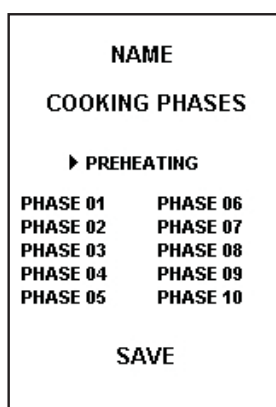
After this, the Recipes Menu screen will be displayed again, and from this screen it will be possible to choose the operation to be carried out next.

Edit

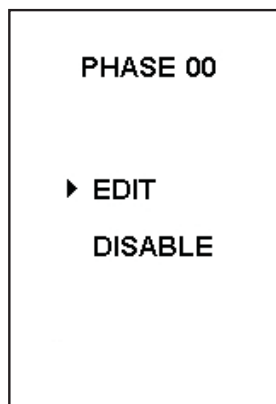
With this command, it is possible to edit the phases and the parameters contained in a personal recipe already created beforehand.

After selecting the "Change" item, the list of all recipes will appear, from which it is possible to select the one to be edited.

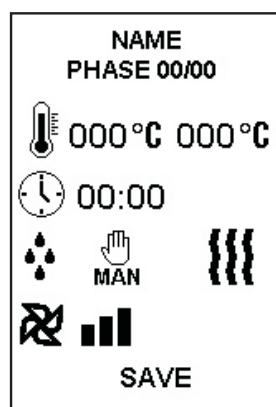
Once the programme to be edited is selected, you enter the screen displaying the phases that the recipe is made up of, and from which it is possible to make all the necessary changes.



To change or disable an already active phase, once it is selected, a screen will appear asking which operation is to be carried out.



By selecting "Edit" you enter the video page showing the cooking parameters of the phase, and from it you can edit them according to your needs. To confirm the changes made, it is always necessary to confirm by pressing knob **E1** when the "Save" item on the bottom of the screen flashes.



On the other hand, if you select Disable, that phase will automatically be removed. The consequence of this is that all the phases entered after the removed one will be shifted by one position. If for example phase 2 is removed and phase 3 is also entered, upon the removal of phase 2, phase 3 will automatically take the place of the removed phase.

To confirm the changes made to a recipe, it is always necessary to select the "Save" item on the bottom of the video page, and to press knob **E1** to confirm.

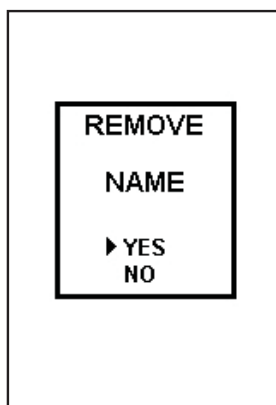
Remove

The Remove command allows to delete in a definitive way the desired recipes.

Simply select the "Remove" command from the recipes menu, scroll down the list and select the programme to be removed.

Once the desired item is selected, and after pressing knob **E1**, the user will be asked to confirm whether he/she really wants to definitively remove the recipe.

If yes, the programme chosen will automatically be removed from the list. Otherwise the list of recipes is displayed again to be able to choose another recipe or to exit the remove menu.



Copy

With the copy command it is possible to make copies of already created recipes, and then to rename them in a different way. By selecting the "Copy" item, the user can duplicate a recipe both from automatic programmes, and from personal recipes.

After choosing from which list the programme to be copied must be selected, it is necessary to select it, and after that the user will be asked to enter the new name to give to the recipe.

Once the name is entered and confirmed, the list of all recipes will be displayed again, and it will be possible either to carry out another operation or to exit.

The option to copy and rename recipes, also allows, through the "Edit" command described above, to edit the parameters of that recipe, starting from an already existing one. This can also be done to carry out some tests without losing the values of the original recipe.

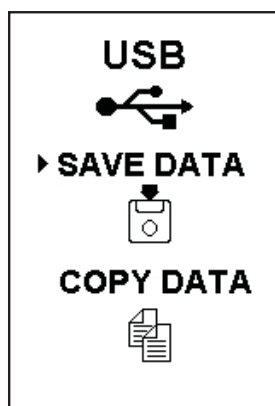
USB

This option allows, by using a USB device, to manage one's recipes to export and import them to the oven, or to create a simple file directly on one's own PC.

The recipes that are exported or imported must in all cases come from ovens of the same model so that they can be acknowledged and used.

By selecting the "USB" item, you enter the menu for the choice of the operation to be carried out.

Then, it is possible to copy a recipe from the oven to the device (Save Data) or vice versa (Copy Data).

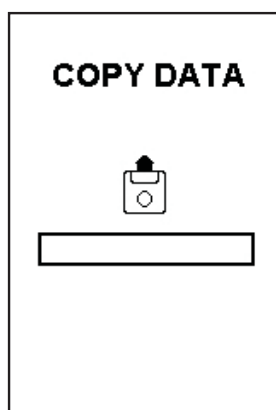


By selecting "Save Data", the list of personal recipes will be displayed. From this list it is possible to choose the recipe to export to the connected USB device. Once the recipe to be copied is identified moving the cursor with knob **E1**, data copying on the connected device is confirmed by pressing the knob.

In the other case, on the other hand, i.e. if you want to import a recipe from a USB device to the oven, option "Copy Data" must be selected. In this case, too, a list of the recipes saved on the connected device will be displayed, from which it is possible to choose which one is to be imported to the oven.

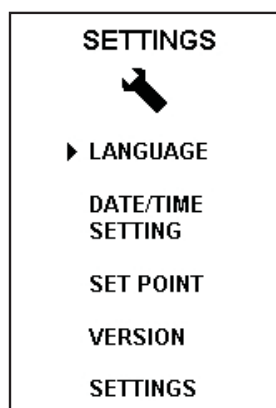
Again by means of knob **E1** the desired recipe is selected, and by pressing it the transfer process is started.

If the operation is successfully carried out, a screen will appear with a status bar concerning the process underway.



Settings

Through this menu it is possible to set all parameters that are needed to personalise the oven according to the customer's needs, such as the language used, default set-point values, etc.



Language

By selecting the "Language" item it is possible to change the language for the interface to the user on the video pages. After choosing this option, simply select and confirm the desired setting by means of knob **E1**.

Data/time setting

This option allows to check for correct time and date on the oven, and then to edit them.

To edit data simply position the cursor on the value to be edited, select it by pressing knob **E1**, and then edit it according to your needs.

To confirm the value after it is entered, simply press knob **E1** again. If you want to edit another value, repeat the same procedure, otherwise if you want to save the changes that you have just made, position the cursor on the "Save" item and confirm by pressing **E1**.

Set Point

By selecting the "Set Point" item, it is possible to edit the time and temperature values at which the oven will start up.

- 1-Time: default cooking time value displayed
- 2-Temperature: default cooking temperature value displayed
- 3-Core: value of the core probe temperature displayed by default
- 4-DeltaT: DeltaT temperature displayed by default
- 5-Preheating: default preheating temperature value displayed
- 6-Cool.: default cooling temperature value displayed

To edit values, simply position the cursor on the parameter to be edited and press knob **E1**.

After this, by rotating **E1** it is possible to edit the value, and to confirm it by pressing the knob again.

Version

If you select this item, the version of the firmware installed on the oven will be displayed.

This parameter cannot be edited, but rather only displayed.

Parameters



The operations stated in the following paragraph must be performed exclusively by qualified technical personnel.

On selection of this item, a screen appears to request entry of a password.

- User parameters menu (PSW 0025): this menu enables modifications to the machine parameters to enable the user to personalise the oven according to specific requirements.

LOGO TIME	(logo display time)
GAS	(gas oven model)
SCREENSAVER	(cooking screensaver start-up time)
MOTOR T ON	(motor left and right rotation time)
TEMP UNIT	(unit of measurement)
STANDBY TIME	(standby start time)
ENC SENS	(encoder sensitivity)
CONTRAST	(screen contrast)

- Output test menu (PSW 0018): this menu enables the activation of single outputs on the board and consequently activating the connected components (lights, motors, solenoid valves etc.).

For all relays, the relative output name is displayed (e.g. OUT1) with a status indicator; if OFF this means it can be activated for the test; if ON this means the test is in progress. As regards the outputs for activation of the motors, identified as MOT, on start-up a complete automatic left and right rotation test is run, with relative shutdown of the fan.

For each corresponding pair of output on the electronic board and component to be tested, it is recommended to refer to the relative reference wiring diagram.

- Error log menu (PSW 0834): on access to this menu, the user can view the alarms that have tripped in a log of 10 events. Each alarm has a reference code and the date of activation is recorded for each code.

W55	MOTOR ALLARM
W56	SAFETY THERMOSTAT ALARM
W57	CHAMBER PROBE ALARM
W58	CORE PROBE ALARM
W59	GAS ALARM
W71	WATER FAILURE ALARM
W79	ALARM DUE TO FAILURE TO REACH CHAMBER TEMPERATURE
W80	FUME EXTRACTOR MOTOR ALARM

Report

This option of the main menu allows to carry out some simple reports of the cooking cycles performed. In order to carry out this operation correctly, you must connect a USB device.

After the end of a cooking cycle, by selecting the "Report" item from the menu, you can create a text file on the connected USB device reporting all the values of the cooking cycle that has just been carried out. Five reports can be generated on the last cooking cycles completed.

The file created can be displayed on any computer that is able to read ".txt" formats.

RESET GAS(in gas versions only)

With key **P10** in the gas oven models, you can reset the heating management unit. During normal operation the key is off. It only lights up in case of anomaly of the gas part, which is indicated by the control unit.

If the problem occurs again after reset with the reset key, please consult table "Troubleshooting" or contact the customer service.

INDICATIONS AND ALARMS

The appliance provides for the indication of some alarms that can cause the appliance trip or not. Each alarm is displayed on a graphic video page which makes it easier to identify the problem, reporting the exact reference to the indicated error.

For further information on fault-finding, refer to the chapter "Troubleshooting" in the general instruction booklet supplied with the oven.

Door open

Signal of door open.

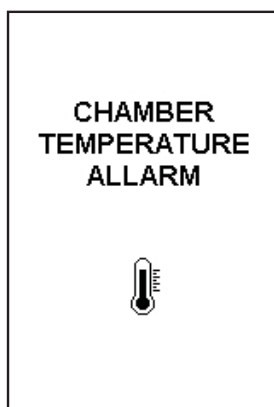
We recommend closing the oven door or checking operation of the door microswitch.



Chamber temperature

Failure to reach the set temperature.

Check correct operation of the chamber temperature probe and heating system.



Chamber probe

Chamber probe open or short-circuited.

Check correct operation of the chamber temperature probe.



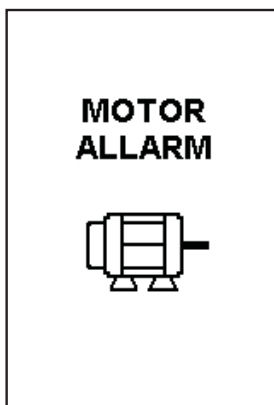
Safety thermostat

Intervention or failure of the safety thermostat.
Check operation of the safety thermostat and relative activation.



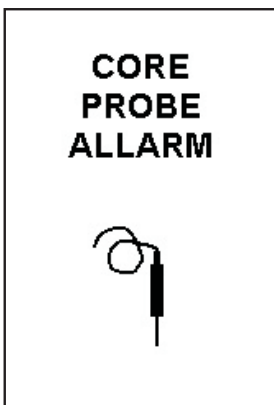
Motor

Intervention of motor thermic protection.
Check operation of the motors and relative safety thermal relays.



Core probe

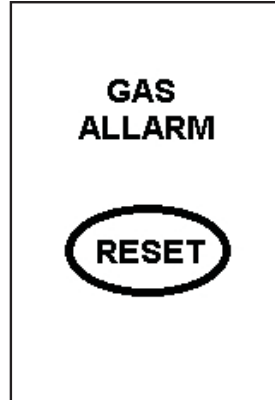
Core probe open or short-circuited.
Check correct operation of the core temperature probe.



Reset Gas 

Failure of control gas board.

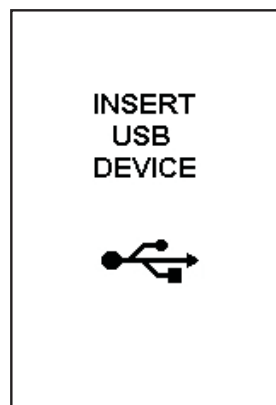
Check to ensure presence of the gas supply, operation of the flame control and correct polarity of the electrical power supply.



USB

Failure insert the USB device or cable disconnected.

Check the status of the USB connector and the correct placement and operation.



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