USER'S MANUAL

COMBINATION OVEN WITH DIRECT STEAM

COMPACT - CEV

VERSION X



Technical service

MODELS	
CEV	

CAPAC	ITY
6 x GN 2/3	(026)
6 x GN 1/1	(061)
10 x GN 1/1	(101)

VERSION X

Programmable electronics with liquid crystal display (LCD) "Touch Screen". ICS automatic cooking system. Autoclima with Fast-Dry automatic vent. 2-speed fan, autoreverse (distribution of the air in the chamber with automatic reversing of the fan direction). Multiple point core probe.

Controls for: humidifier, quick cooling with door open, cooking chamber lighting, manual control of vent.

OPTIONAL: automatic washing system.

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- ORIGINAL INSTRUCTIONS -

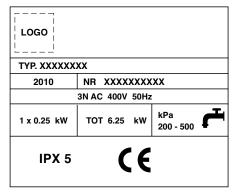
1 • GENERAL REMINDERS

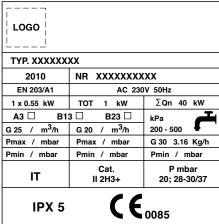
Repairs may become necessary over time; these and all major servicing operations must be performed exclusively by technicians employed by the manufacturer or an authorized service centre.

 Carefully read the directions given in this manual; they contain important information on safety during installation, operation and maintenance.

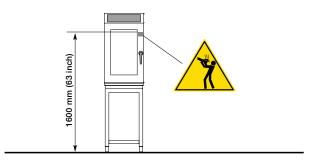
Keep this manual in a safe place for future consultation!

- The appliance must be used only for the purpose for which it was expressly designed: i.e. cooking foods. Any other type of use is improper and therefore dangerous.
- Only suitably trained kitchen personnel should be allowed to use the appliance.
- The oven must not be left unattended during operation.
- There are surfaces of the oven that become hot during operation. Take care!
- Ask the installer for information on correct operation and use of the water softener; incorrect or incomplete maintenance can lead to the formation of scale, which can in turn irreversibly damage the oven.
- Should it become necessary to call out a service technician, all essential identification details of the appliance are shown on the data plate, located at the right-hand side on the bottom.
- If the power supply cable is damaged, it must be replaced by the manufacturer or by its after-sales assistance service or, however, by a person with similar qualification, in order to prevent every risk.
- Each appliance is equipped with a data plate identifying the model and its main technical specifications. An example is given below of a dataplate for an electric oven and one for a gas oven.





- In the event of technical assistance being required, provide as much detailed information about the fault as possible in order to facilitate the service technician in identifying and resolving the malfunction.
- In the event of breakdown or faulty operation, switch off the oven immediately!
- The room in which the oven is to operate must be well ventilated!
- Safety sticker
- Maximum height for inserting containers with liquids
- ATTENTION to avoid scalding, do not use the containers filled with liquid or food which, through cooking become fluid, at levels higher than those which can be observed.



2 • POINTS TO REMEMBER

- Before any food is cooked in a new oven, the interior must be thoroughly cleaned (see "Daily Cleaning").
- At the end of the working day, clean the oven thoroughly inside and out; this will ensure smooth operation of the appliance and prolong its useful life.
- Do not use high pressure water jets when cleaning the oven!
- For daily cleaning, use non-corrosive (alkaline) detergents suitable for oven cleaning. Do not use abrasive materials or products as they will damage the oven surfaces. If the oven is equipped with an automatic washing system, ONLY USE products recommended by the manufacturer (see "Daily cleaning").
- Always switch off the appliance when work is finished, shutting off all utilities (electricity, water, and gas if connected).
- Avoid any operation that might cause cooking salt to be deposited on the steel surfaces of the oven; if salt is accidentally spilled, rinse off thoroughly without delay.
- After steam cooking, open the door carefully to avoid being scalded by the rush of residual steam from the oven.
 Failure to observe this warning may be dangerous for the operator.
- To ensure safe operation of the oven, do not obstruct the vents or any other opening on the oven!



CAUTION

No cooking with alcohol added is permitted!

Failure to observe basic safety guidelines may jeopardize the smooth operation of the oven and expose the operator to grave danger!

The manufacturer accepts no liability if the original function of the oven is altered or there is tampering or failure to observe the instructions given in the manuals.

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

3 • DESCRIPTION OF KEYS



ON-OFF (1)

TURNS on the control panel, activates self-diagnosis.

Key light on: appliance ready for use.

Key light off: appliance powered, control panel off.

TOUCH SCREEN DISPLAY (2)

Touch-senstive display showing all cooking data.



BACK (3)

To return to the menu/previous page.



START-STOP (4)

START-STOP key: to start and stop cooking in progress

• Key light on: START, cooking

started.

- Key light blinking: TEMPORARY STOP obtained by opening the door. Cooking and remaining time are stopped. Closing the door re-starts cooking.
- Key light off: FINAL STOP obtained by pressing the key (4): cooking stops as if cooking time had been completed.

SCROLLER+ (5)

Setting/selection knob.

To personalize oven parameters; turn the Scroller+ to move between menus and confirm your selection by pressing the Scroller+.



RAPID COOLING WITH DOOR OPEN KEY (6)

This function is activated only with the oven door open. Pressing the key activates the fan, which rapidly lowers the temperature in the oven to 50 °C. This function is particularly useful if one cooking operation at high temperature is to be followed by another using a much lower temperature, or when the oven needs cleaning immediately after a cooking operation "Daily cleaning").



OVEN LIGHT KEY (7)

Pressing this key switches on the oven light, permitting the operator to check the progress of the

cooking. The light goes out automatically when the door is opened; with the door closed, press the key again to switch off.

3 • DESCRIPTION OF KEYS



This function is useful for foods that require added humidity when cooking. Press the key and hold for as long as it is wished to let moisture into the oven.

Note: The appliance is fitted with an automatic system for reducing the cavity temperature in all cooking modes. If the temperature exceeds the display setting by 30 °C the humidifier automatically directs cold water into the oven and the temperature is rapidly lowered.

This precludes the possibility that food could start cooking with too high a temperature in the oven.

In addition, the added moisture prevents foods from drying up.

VENT OPENING KEY FOR OVEN STEAM EVACUATION (9)

This function is only activated in convection mode. Pressing the key opens the cavity vent, allowing the escape of moisture from the cavity. It should then be closed manually (LED on = vent open; LED off = vent closed, flashing LED = vent in operation).

4 • DESCRIPTION OF SYMBOLS

This section sums up the meaning of some important functions that frequently recur in the following explanation.



• PREHEATING

For heating the oven before a cooking cycle.



• TEMPERATURE

For adjusting the temperature in the cooking chamber.



• TIME

For adjusting cooking time.



• CORE TEMPERATURE

For adjusting the core temperature of food.



ΔT

Temperature difference between the core of the product and the cooking chamber.



FAST DRY

For rapid evacuation of the humidity in the cooking chamber.



• AUTOCLIMA

The "AUTOCLIMA" humidity control system makes it possible to keep a constant level of humidity in the oven when cooking in convection mode or with a combination cycle.



• CYCLES

For adding/moving between the various cooking cycles



• PLUS

For access to the various special functions, such as: Cooking timer, Delta ΔT cooking, Vent management, Fan management, Holding, Finish.

5 • SWITCHING THE OVEN ON





Press the "ON" key to start the oven. the key light stays on steady.

• Wait 40 seconds for the oven to start.

5.1 - SAVING HACCP LOG



 With the first start-up of the day, the oven prompts the operator to save the HACCP Log on a USB pen.

See chapter 23.2.2 for the procedure on saving the HACCP log.

Note: If you decide not to save HACCP data, press "NO" and the day's data will not be stored.

6 • PREHEATING THE OVEN

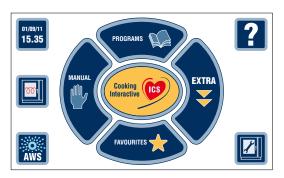
Before cooking it is essential to preheat the oven while empty in order to reduce the cooking time and ensure good results.

The preheating temperature depends on the type of product, size and quantity; as a rule you set a preheating temperature 15-25% higher than the cooking temperature.

With ICS cooking and recipes selected

from the manual, preheating is performed automatically.

SETTINGS





Press the "Pre-heat" key on the touch screen, which will then start-up automatically. The pre-set temperature for pre-heating will be displayed (the value will be displayed under

the wording "SET").

proceed as follows:

To personalize preheating parameters,





- Select the desired preheating mode (convection, steam, combined) by pressing the corresponding key.
- Change the temperature value by selecting the "Temperature" symbol or the value itself on the touch screen and turning the Scroller+ to the desired value, then confirm by pressing Scroller+ (the new value will be displayed under the wording "SET").
- The new settings can be stored by pressing the "Save new setting" key.

6 • PREHEATING THE OVEN



Pre-heating starts-up automatically.
 On reaching the set temperature an acoustic signal sounds to alert the user that the oven is fully pre-heated.

The oven maintains the set temperature and preheating conditions.





 On completion of Preheating the display returns to the main screen, showing the message "OK" inside the "Pre-heat" key

7 • COKING WITH CORE PROBE

Foreword

The core probe allows cooking to be regulated by monitoring the temperature at the core of the product. This device overrides the time setting, and cooking stops as soon as the temperature at the core of the product reaches the selected value.

Using the "multipoint" core probe, with four sensor points, ensures the temperature is reached at the core of the product. In fact, end of cooking is signalled when all of the probe's temperature sensors have exceeded the set value.

7.1 - POSITIONING THE CORE PROBE

12.1 • COOKING WITH THE CORE PROBE

Caution: If you select a program that requires the core probe, connect the core probe to the connection (10), place the probe in its cylindrical housing if the first cycle is used to preheat the oven with no load.

Connect the probe to the connection (10), insert the needle into the product to be cooked.

Set the oven temperature and the desired core temperature (as directed in the chapters on cooking settings), using the Scroller+.

What happens

The temperature in the oven increases until it reaches the set temperature and is then maintained at this level. The product temperature increases gradually, then 5 degrees before reaching the set core temperature, an information window appears indicating 5 degrees to end of cooking, in order to give the operator time to organize distribution.

On reaching the set core temperature an acoustic signal sounds and an information window on the display signals the end of cooking.

Caution: Wait for a few seconds after inserting the core probe in connection **10** (the time it takes the electronic card to identify the probe), then start cooking with key **4 START/STOP.**

If the probe is not identified, a warning message to that effect appears.

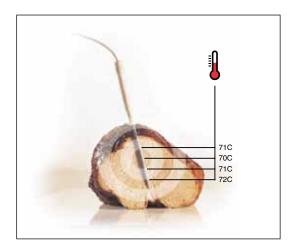
Press "BACK" (3), wait a few seconds and start cooking by pressing the (4) START/STOP key.



7 • COKING WITH CORE PROBE

7.2 - APPLICATIONS - ADVANTAGES

Traditionally with core probe cooking it was always important to position the probe in the very centre of the food. The probe had always to be positioned from the top downwards at the centre of gravity of the food to cook and be fully inserted. This new series of "Heart" combination ovens is equipped with a multipoint **core probe.** This probe measures the temperature at several points in the food and thus ensures the exact temperature at its core, even if the tip of the probe is not exactly in the centre.



It is also recommended to insert the probe with the food at the centre of the oven.

Advantages of core probe cooking

- Improves control over the cooking process, eliminating the risk of loss and waste;
- Permits accurate cooking irrespective of the quality or size of the product;
- Saves time because cooking control is automatic;
- Guarantees strict hygiene because, with precision monitoring of the core temperature, there is no need for food to be handled, poked or pierced;
- Ideal for large items of food;
- Cooking precision to one degree centigrade for delicate foods such as: Roast beef;
- HACCP requirements always respected.

A needle probe is available on request for monitoring the temperature of vacuum-packed or small-sized products; this probe likewise is plugged into the front panel, with no special adaptation required.

7 • COKING WITH CORE PROBE

7.3 - SETTING COOKING WITH CORE PROBE





 Having selected ICS cooking or set a cooking cycle of your choice (manual or preset recipes) press the "Core probe" key and set the core temperature of the product by turning the Scroller+ to the desired value, then confirm by pressing the Scroller+.

Personalize the other cooking parameters if desired.

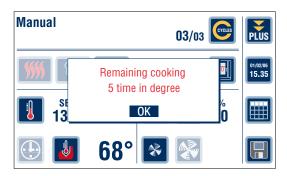




- Next, preheat the oven, if necessary, by pressing the "Pre-heat" key.
- Insert the probe in the connection (10), place the food in the oven and insert the probe, then confirm insertion by pressing "YES" in the information window on the touch screen.



If the oven is already preheated, press "START/STOP" to start cooking.



- Five degrees before reaching the set core temperature, an information window appears indicating 5 degrees to end of cooking, in order to give the operator time to organize distribution.
 - Press "OK" or confirm by pressing the Scroller+ to close the window.

8 • FAST DRY HUMIDITY EVACUATION SYSTEM

The Fast Dry humidity evacuation system exploits the Venturi effect generated by the movement of the fan, enabling rapid, efficient removal of excess humidity. This makes it possible to cook au gratin, "fry" and brown in an entirely revolutionary way.

Ideal for cuisine foodstuffs such as:

- au gratin dishes (tomatoes au gratin, lasagne, savoury pancakes, etc.)
- fried food (French fries, cutlets, etc.)
- browning roast joints and grilled meat.

Ideal for patisserie and bakery products such as:

- choux pastries
- puff pastry
- sponge cake
- all types of bread
- focaccias, pizzas and savoury pies
- meringues



"FAST DRY" Symbol

9 • AUTOCLIMA HUMIDITY CONTROL SYSTEM

The Autoclima humidity control system makes it possible to maintain a constant level of humidity in the oven chamber when cooking with convection or combined cycle. It performs a dual function, on the one hand introducing moisture, and on the other extracting moisture from the food when a set value is exceeded.

It is especially advantageous for fresh products, which inevitably have different moisture content from one day to another, but which when cooked will always have the same appearance and texture. This system makes it possible to achieve consistent cooking results for the same food cooked in different quantities.



"AUTOCLIMA" Symbol

10 • VENTILATION SYSTEM

The oven's ventilation system guarantees optimal distribution of heat and humidity inside the cooking chamber.

The "PLUS" intermittent fans function automatically maintains the optimal climate in the oven and is ideal for slow cooking.



"VENTILATION" Symbol

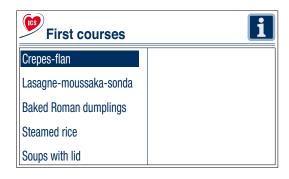
11.1 - SELECTING COOKING





Press the "Cooking Interactive ICS" key to start cooking immediately with preset settings.

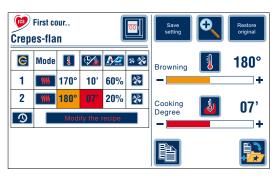
 Select the type of foodstuff directly on the touch screen or turn the Scroller+ to the desired foodstuff and then confirm by pressing the Scroller+.



 Select the desired recipe directly on the touch screen or turn the Scroller+ to the desired recipe and then confirm by pressing the Scroller+.

11.2 - PERSONALIZATION OF PARAMETERS

Based on the cooking mode selected, ICS automatically proposes parameters which can be personalised to suit individual needs.











• BROWNING

Personalize the degree of browning by selecting the "Temperature" symbol or the value itself on the touch screen, turning the Scroller+ to the desired value, then confirm by pressing the Scroller+.

• DEGREE OF COOKING

Personalize the degree of cooking by selecting the "Time"/"Core probe" symbol or the value itself on the touch screen, turning the Scroller+ to the desired value, then confirm by pressing the Scroller+.

• LEVEL OF HUMIDITY

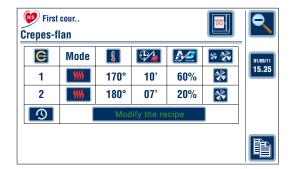
Personalize the level of humidity by selecting the "Autoclima" symbol or the value itself on the touch screen, turning the Scroller+ to the desired value, then confirm by pressing the Scroller+.

• To further personalise the parameters, press the "change recipe" button (the button will turn green).

Press on the number of the cycle that is to be personalised in order to access parameters change relative to

- Temperature,
- Time/Core temperature,
- Fast Dry/Autoclima,
- Fan speed

By simply pressing the relative symbol on the touch screen and turning the Scroller+ to the desired value, then confirming the selection by pressing the Scroller+.

















11.2 - PERSONALIZATION OF PARAMETERS

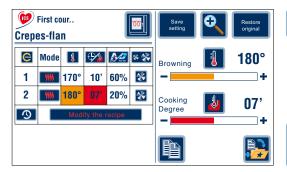




 Press the "Cycles" key and turn the Scroller+ to move between the various program cycles, confirming by pressing the Scroller+ to personalise the parameters of the relative cycle.



• Press the "display grid" button to go back to the previous display.









 Press the "delayed start"button to delay startup of the oven (see paragraph 17.3 Delayed start)

or

 Proceed to preheat the oven by pressing the "Preheat" key (see chapter "Preheating the oven chamber ") or, if the oven is already preheated, place food inside and press the "START/STOP" key.

The oven maintains the set preheat temperature and conditions.

11.3 - PERSONALIZATION OF COOKING CYCLES

During cooking cycles, the parameters displayed are given in real time: when the symbols or corresponding values are pressed, the set values are shown.

• To personalise the parameters, press the "modify the recipe" button (the button will turn green).

Press on the number of the cycle that is to be personalised in order to access parameters change relative to

- Temperature,
- Time/Core temperature,
- Fast Dry/Autoclima,
- Fan speed,

By pressing on the relative symbol on the touch screen and turning the Scroller+ to the desired value, then confirming the selection by pressing the Scroller+.

• Press the "Cycles" key and turn the Scroller+ to move between the various program cycles, confirming by pressing the Scroller+ to personalize the parameters for the relative cycle.

NOTE: If you move onto a subsequent cycle without applying any changes, after 10 seconds the display shows the current cycle.

• Press the "display grid" button to go back to the previous display.

• At the end of each working cycle, an end of cooking message appears on the display.

Confirm by pressing "OK" or press the Scroller+.





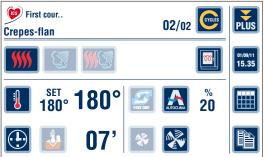




















11.4 - ADVANCE TO THE NEXT COOKING CYCLE





 During cooking, to advance to the next cooking cycle, press the "Cycles" key and then "Proceed" on the display.

11.5 - ELIMINATING COOKING CYCLES

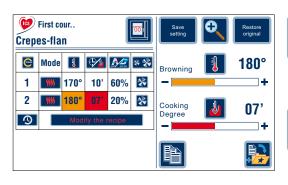




 During cooking, the last cooking cycle can be eliminated.

Press the "Cycles" key, turn the Scroller+ to the last cooking cycle and press "Eliminate" on the display.

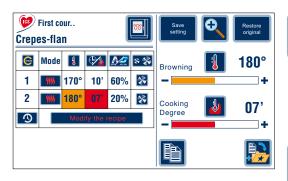
11.6 - MANAGEMENT ICS/EXTRA PROGRAMS





- After personalizing the desired parameters, these settings can be saved by pressing the "Save Setting" key.
- Press the "Copy" key to create a copy of the personalized program in the user programs (see Programs chapter).

NOTE: If the program already exists in the "User programs" a progressive number is added to the file name. Example: "Crepésflan" becomes "Crepés-flan(001)".





 Press the "Add to Favourites" key to add the program to the list of favourite recipes in the main menu.
 Confirm by pressing "OK" on the touch



screen.

 If the personalized programs are unsatisfactory or surplus to requirements, press "Restore original" to reinstate the preset recipe.





 At the end of cooking, press the "Copy" key to create a copy of the program complete with personalized cycles in the user programs (see Programs chapter).

NOTE: If the program already exists in the "User programs" a progressive number is added to the file name. Example: "Crepésflan" becomes "Crepés-flan(001)".





Press the "EXTRAS" key to access setting of additional functions, namely:

Multilevel, Reheating, Holding, Browning, Vacuum cooking, Leavening and Thawing.

 Select the desired type of operation on the touch screen or turn the Scroller+ to the desired position and confirm by pressing the Scroller+.

Multilevel

This function is used to set different cooking times for different levels and the "JIT" option makes it possible to ensure the various different foods finish cooking at the same time.

Reheating

This function is used for quickly reheating food cooked previously, with the ideal temperature and humidity.

Holding

This function is used for keeping food which has just been cooked at the right temperature, so it can be served piping hot and cooked to perfection.

The cooking process is halted and food is prevented from drying out, as the conditions inside the oven chamber are controlled by the "AUTOCLIMA" system.

Browning

This function allows you to easily brown the products, starting from pre-programmed settings.

Night-time cooking

This function comes in handy to cook products at night with ease, starting off with preset parameters.

Vacuum cooking

This function lets you easily cook vacuumed food products starting from pre-programmed settings.

Leavening

This function allows you to easily leaven the products, starting from pre-programmed settings.

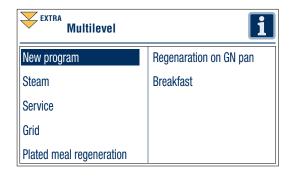
Thawing

This function is used for defrosting food quickly, with the option of monitoring the core temperature.

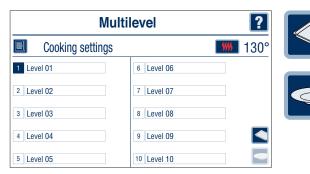
12.1 - MULTILEVEL COOKING

12.1.1 - MULTILEVEL TIMED/CORE PROBE COOKING

Multilevel cooking makes it possible to cook different products together at the same time: the oven will signal when the various products are ready to be served.



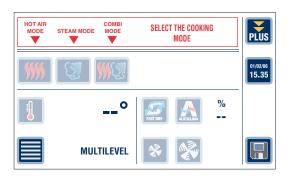
 Select a preset program or create a new one directly on the touch-screen, or rotate the Scroller+ until you are positioned on the program you want and then confirm by pressing the Scroller+.



 Select the type of multi-level (on plate or baking tray) by pressing the matching button.



 Press the Parameters key to access the menu for personalizing cooking modes.



 Select the cooking mode directly on the touch screen by pressing the symbol below the description of the type of cooking.

12.4 - MULTILEVEL COOKING

12.1.1 - MULTILEVEL TIMED/CORE PROBE COOKING











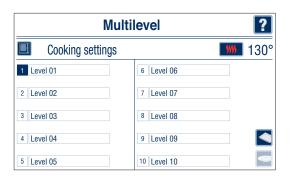
- Personalize the parameters for
 - Temperature,
 - Fast Dry/Autoclima,
 - Fan speed,

simply by pressing the relative symbol on the touch screen and turning the Scroller+ to the desired value, confirming the selection by pressing the Scroller+.

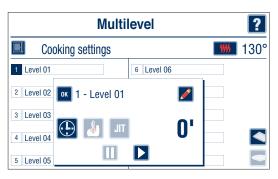




 Next, preheat the oven by pressing the "Pre-heat" key or, if the oven is already preheated, place the food in the oven and press "START/STOP".e premere il pulsante "START/STOP".



 Select the level you wish to personalize directly on the touch screen or turn the Scroller+ to the desired level and then confirm by pressing the Scroller+.

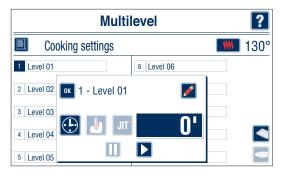






- A window will appear, allowing the operator to select the type of cooking to be carried out on that level.
 Select the type of cooking for that level:
 - Timed
 - with core probe

by pressing the relative symbol.







- Personalize the Time/Core temperature by turning the Scroller+ and confirm by pressing the Scroller+.
- Choose whether to start cooking immediately or delay it by pressing the relative (Start - Pause) keys.

Repeat the same procedure for the desired levels.



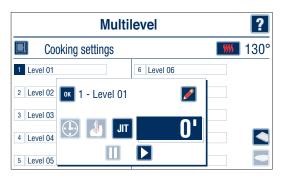
• The colours corresponding to the levels indicate:

Green: cooking in progress Orange: cooking is pending Red: cooking has ended

12.1.2 - MULTILEVEL "JIT" JUST IN TIME COOKING

"JIT - Just in Time" cooking makes it possible to cook a number of foodstuffs, setting the oven so that all the food finishes cooking at the same time and can be served together.

The oven will signal when to insert the various products so that they all finish cooking at the same time.



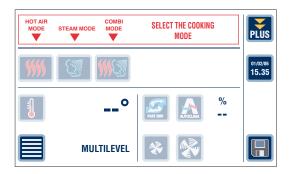


 Personalize the "JIT" value by turning the Scroller+, then confirm by pressing the Scroller+.

Repeat the same procedure for the desired levels.



 Press the Cooking parameters key to access the menu for personalizing cooking modes.



 Select the cooking mode directly on the touch screen by pressing the symbol below the description of the type of cooking.





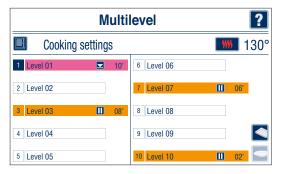






- Personalize the parameters for
 - Temperature,
 - Fast Dry/Autoclima,
 - Fan speed,

simply by pressing the relative symbol on the touch screen and turning the Scroller+ to the desired value, confirming the selection by pressing the Scroller+.



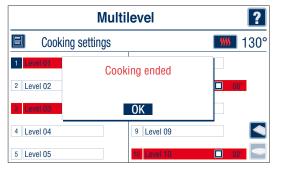






- Preheat the oven by pressing the "Preheat" key or, if the oven is already preheated, place the food in the oven and press "START/STOP".
- The level to load first will be highlighted in magenta colour and the "Load" icon will appear next to the name of the level Insert the product on the indicated level and the oven will automatically restart.

An acoustic signal and the highlighted "Load" icon next to each level that is to be loaded will indicate that the product can be inserted on the corresponding level.





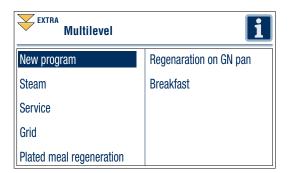
When cooking is complete, the "Stop" icon of each level onto which food has been entered will be highlighted in red and an information window will indicate that the cooking has ended.

Confirm by pressing "OK" or press the Scroller+.

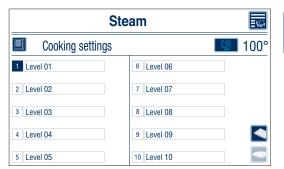
12.1.4 - CUSTOMIZING THE LEVELS

If we have selected a preset program for the multi-level, we can customize the single levels by selecting a preset recipe directly on the screen.

The recommended Time/Temperature at the core are already preset in the recipes.

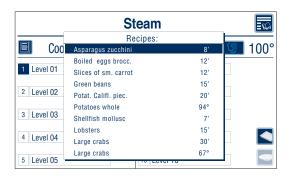


 Select a preset program directly on the touch-screen, or rotate the Scroller+ until you are positioned on the program you want and then confirm by pressing the Scroller+.

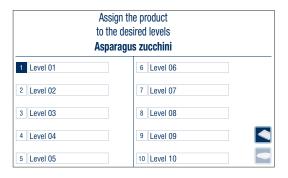




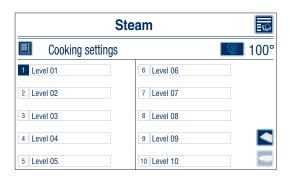
• Press "Recipe List" directly on the touchscreen to access the preset recipes.



 Select a recipe directly on the touchscreen, or rotate the Scroller+ until you are positioned on the program you want and then confirm by pressing the Scroller+.



 Assign the product to the desired levels, selecting them directly on the touchscreen, or rotate the Scroller+ until you are positioned on the level you want and then confirm by pressing the Scroller+.

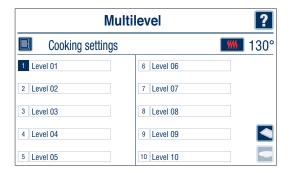


• Press the "BACK" push-button to view the cooking parameters again.

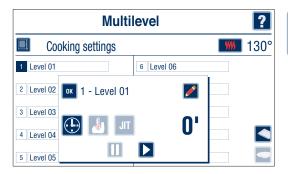
Repeat the procedure described above for the other levels you wish to program.

12.1.3 - MANUAL CUSTOMIZING LEVEL NAME

Each level can be personalized with a name as follows:



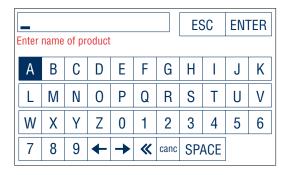
 Select the level you wish to personalize directly on the touch screen or turn the Scroller+ to the desired level and then confirm by pressing the Scroller+.





 Personalize the name of the level by selecting the "Pencil" symbol on the display.

Enter the name of the new recipe and confirm by pressing ENTER.



Moves the cursor one space to the left

Moves the cursor one space to the right

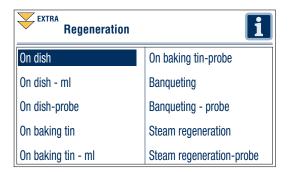
Cancels the character immediately to the left of the cursor

Cancels the character immediately to the right of the cursor

SPACE

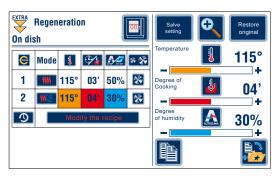
Inserts a blank space

12.2 REGENERATION



 Select the desired type of regeneration on the touch screen or turn the Scroller+ to the desired regeneration position and confirm by pressing the Scroller+.

Based on the cooking mode selected, the oven automatically proposes parameters which can be personalised to suit individual needs.











• **BROWNING**

Personalize the degree of browning by selecting the "Temperature" symbol or the value itself on the touch screen, turning the Scroller+ to the desired value, then confirm by pressing the Scroller+.

• DEGREE OF COOKING

Personalize the Time/Core probe by selecting the "Time"/"Core probe" symbol or the value itself on the touch screen, turning the Scroller+ to the desired value, then confirm by pressing the Scroller+.

• LEVEL OF HUMIDITY

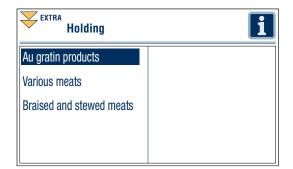
Personalize the level of humidity by selecting the "Autoclima" symbol or the value itself on the touch screen, turning the Scroller+ to the desired value, then confirm by pressing the Scroller+.





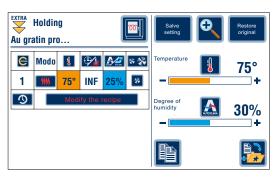
 Proceed to preheat the oven by pressing the "Preheat" key (see chapter "Preheating the oven chamber ") or, if the oven is already preheated, place food inside and press the "START/STOP" key.

12.3 - HOLDING



 Select the desired type of holding on the touch screen or turn the Scroller+ to the desired holding position and confirm by pressing the Scroller+.

Based on the cooking mode selected, Heart automatically proposes parameters which can be personalised to suit individual needs.











• BROWNING

Personalize the degree of browning by selecting the "Temperature" symbol or the value itself on the touch screen, turning the Scroller+ to the desired value, then confirm by pressing the Scroller+.

• <u>DEGREE OF COOKING</u>

Personalize the degree of cooking by selecting the "Time"/"Core probe" symbol or the value itself on the touch screen, turning the Scroller+ to the desired value, then confirm by pressing the Scroller+.

• LEVEL OF HUMIDITY

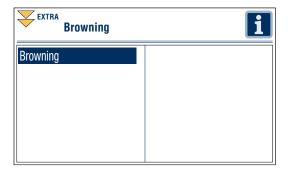
Personalize the level of humidity by selecting the "Autoclima" symbol or the value itself on the touch screen, turning the Scroller+ to the desired value, then confirm by pressing the Scroller+.





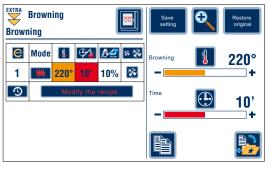
 Proceed to preheat the oven by pressing the "Preheat" key (see chapter "Preheating the oven chamber ") or, if the oven is already preheated, place food inside and press the "START/STOP" key.

12.4 - BROWNING



 Select "Browning" directly on the touchscreen or confirm by pressing the Scroller+.

Depending on the type of browning selected, parameters are automatically suggested that can be customized based on your personal needs.











• LEVEL OF GOLDEN CRISP

Personalize the golden crisp by selecting the "Temperature" symbol or the value itself on the touch screen, turning the Scroller+ to the desired value, then confirm by pressing the Scroller+.

• **BROWNING**

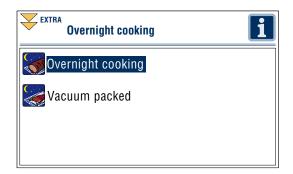
Personalize the degree of browning by selecting the "Time"/"Core probe" symbol or the value itself on the touch screen, turning the Scroller+ to the desired value, then confirm by pressing the Scroller+.



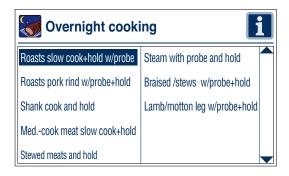


 Proceed to preheat the oven by pressing the "Preheat" key (see chapter "Preheating the oven chamber ") or, if the oven is already preheated, place food inside and press the "START/STOP" key.

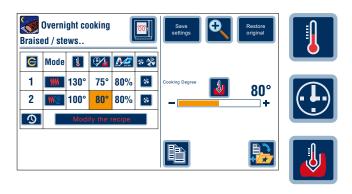
12.5 - NIGHT-TIME COOKING



 Select the type of night-time cooking directly on the touch-screen or turn the Scroller+ to the desired cooking position and then confirm it by pressing the Scroller+.



 Select the desird recipe directly on the touch-screen or turn the Scroller+ to the recipe you want and then confirm it by pressing the Scroller+.



Depending on the selected cooking mode, a set of parameters are automatically suggested that can be customized according to your specific needs.

• TEMPERATURE

Customize the temperature selecting the "Temperature" icon or directly set the value on the touch-screen and turn the Scroller+ to the desired value, confirming it by pressing the Scroller+.

MORE OR LESS COOKED

Customize the cooking level by selecting the "Time/Core Probe" or directly setting the value on the touch-screen and turning the Scroller+ to the desired value, confirming it by pressing the Scroller+.



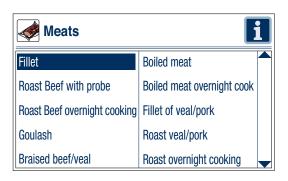


Proceed to preheat the oven by pressing the "Preheat" button or, if you have already preheated the oven, place the product inside and press "START/STOP".

12.5 - VACUUM COOKING



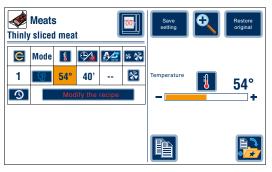
 Select the type of foodstuff directly on the touch screen or turn the Scroller+ to the desired foodstuff and then confirm by pressing the Scroller+.



 Select the desired recipe directly on the touch screen or turn the Scroller+ to the desired recipe and then confirm by pressing the Scroller+.

12.5 - VACUUM COOKING

12.5.1 - PERSONALIZATION OF PARAMETERS





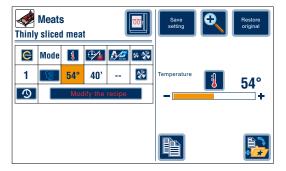






• DEGREE OF COOKING

Personalize the degree of cooking by selecting the "Time"/"Core probe" symbol or the value itself on the touch screen, turning the Scroller+ to the desired value, then confirm by pressing the Scroller+.















- To further personalise the parameters, press the "change recipe" button (the button will turn green).
 - Press on the number of the cycle that is to be personalised in order to access parameters change relative to
 - Temperature,
 - Time/Core temperature,
 - Fast Dry/Autoclima,
 - Fan speed

By simply pressing the relative symbol on the touch screen and turning the Scroller+ to the desired value, then confirming the selection by pressing the Scroller+.

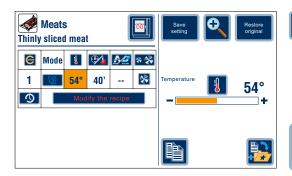




 Press the "Cycles" key and turn the Scroller+ to move between the various program cycles, confirming by pressing the Scroller+ to personalise the parameters of the relative cycle.



 Press the "display grid" button to go back to the previous display.









 Press the "delayed start"button to delay startup of the oven (see paragraph 17.3 Delayed start)

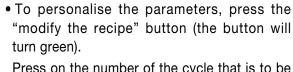
or

 Proceed to preheat the oven by pressing the "Preheat" key (see chapter "Preheating the oven chamber ") or, if the oven is already preheated, place food inside and press the "START/STOP" key.

The oven maintains the set preheat temperature and conditions.

12.5.2 - PERSONALIZATION OF COOKING CYCLES

During cooking cycles, the parameters displayed are given in real time: when the symbols or corresponding values are pressed, the set values are shown.



Press on the number of the cycle that is to be personalised in order to access parameters change relative to

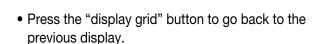
- Temperature,
- Time/Core temperature,
- Fast Dry/Autoclima,
- Fan speed,

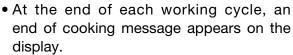
By pressing on the relative symbol on the touch screen and turning the Scroller+ to the desired value, then confirming the selection by pressing the Scroller+.



 Press the "Cycles" key and turn the Scroller+ to move between the various program cycles, confirming by pressing the Scroller+ to personalize the parameters for the relative cycle.

NOTE: If you move onto a subsequent cycle without applying any changes, after 10 seconds the display shows the current cycle.





Confirm by pressing "OK" or press the Scroller+.













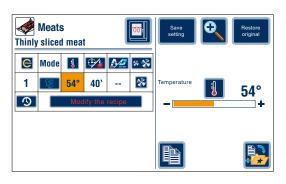








12.5.5 - MANAGEMENT EXTRA PROGRAMS



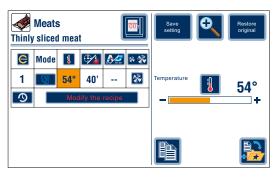


 After personalizing the desired parameters, these settings can be saved by pressing the "Save Setting" key.

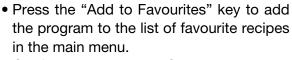


 Press the "Copy" key to create a copy of the personalized program in the user programs (see Programs chapter).

NOTE: If the program already exists in the "User programs" a progressive number is added to the file name. Example: "Thinly sliced meat" becomes "Thinly sliced meat(001)".



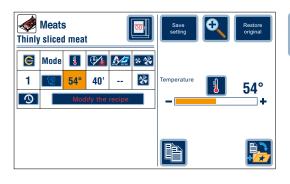




Confirm by pressing "OK" on the touch screen.



 If the personalized programs are unsatisfactory or surplus to requirements, press "Restore original" to reinstate the preset recipe.

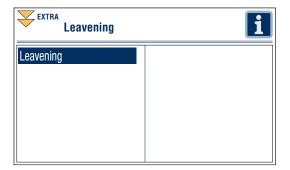




 At the end of cooking, press the "Copy" key to create a copy of the program complete with personalized cycles in the user programs (see Programs chapter).

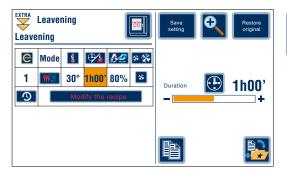
NOTE: If the program already exists in the "User programs" a progressive number is added to the file name. Example: "Thinly sliced meat" becomes "Thinly sliced meat(001)".

12.6 - LEAVENING



 Select "Leavening" directly on the touch-screen or confirm by pressing the Scroller+.

Depending on the type of leavening selected, parameters are automatically suggested that can be customized based on your personal needs.





• <u>DURATION</u>

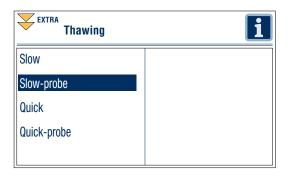
Personalize the length of the leavening by selecting the "Time" symbol or the value itself on the touch screen, turning the Scroller+ to the desired value, then confirm by pressing the Scroller+.



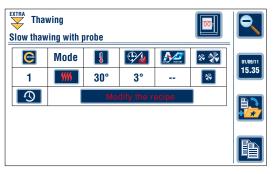


 Proceed to preheat the oven by pressing the "Preheat" key (see chapter "Preheating the oven chamber ") or, if the oven is already preheated, place food inside and press the "START/STOP" key.

12.7 - THAWING



- Select the desired type of defrosting on the touch screen or turn the Scroller+ to the desired defrosting position and confirm by pressing the Scroller+.
- Place food to be defrosted in the oven.



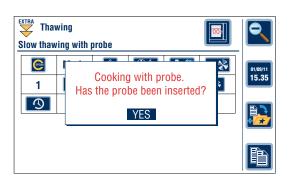


 Press the "delayed start"button to delay startup of the oven (see paragraph 17.3 Delayed start)

or



 Press the "START/STOP" key to start defrosting.



 For core probe cooking, insert the probe in the connection (10), insert the probe into the product and confirm by pressing "YES" on the display.

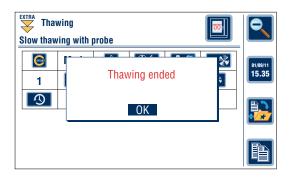


• To personalise the parameters, press the "modify the recipe" button (the button will turn green).

Press on the number of the cycle that is to be personalised in order to access parameters change relative to

- Temperature,
- Time/Core temperature,
- Fast Dry/Autoclima,
- Fan speed,

By pressing on the relative symbol on the touch screen and turning the Scroller+ to the desired value, then confirming the selection by pressing the Scroller+.



 During core probe cooking, when the oven reaches the set temperature a message appears on the display indicating that defrosting is complete.

Confirm by pressing "OK".

13 • MANUAL COOKING

13.1 - SELECTING COOKING



Press the "Manual" key to access manual setting of cooking.



 Select the cooking mode (Convection, Steam or Combined) directly on the touch screen by pressing the symbol below the description of the type of cooking.

Note: the standard recommended temperature for the selected cooking mode appears on the display.















- Personalize the parameters
 - Temperature,
 - Time/Core temperature,
 - Fast Dry/Autoclima,
 - Fan speed,

for the first program cycle, simply by pressing the relative symbol on the touch screen and turning the Scroller+ to the desired value, confirming the selection by pressing the Scroller+.

Note: To activate the "Fast Dry" parameter, you must set the value of the "Autoclima" parameter to zero by pressing the relative symbol and turning the Scroller+ to bring the set value to zero.

13 • MANUAL COOKING

13.2 - ADDING COOKING CYCLES





 To add a cooking cycle, press the "Cycles" key on the touch screen and turn the Scroller+ until the next cycle number appears and then confirm by pressing the Scroller+.

Note: A maximum of 15 cooking cycles can be set.





 Select the type of foodstuff for the new cycle directly on the touch screen, modify the desired parameters as for the previous cycle.

Add new cycles if necessary until the recipe is completed.

• If you wish to view the recipe in table format, in a way to have a general view of all cooking cycles, press the "view grid" button.

To save the recipe, see the next chapter "Saving recipes".







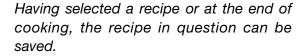
Preheat the oven by pressing the "Preheat" key (see the chapter "Preheating the oven chamber") or, if the oven is already preheated, place the food in the oven and press "START/STOP".

The oven maintains the set temperature and preheating conditions.

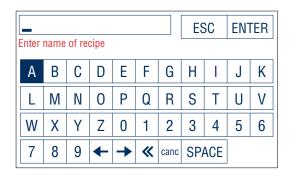
13 • MANUAL COOKING

13.3 - SAVING RECIPES





• Select "Save" to save the new recipe in the user programs.



- Enter the name of the new recipe and confirm by pressing ENTER.
- The recipe is now saved in the User programs menu.

Moves the cursor one space to the left

Moves the cursor one space to the right

Cancels the character immediately to the left of the cursor

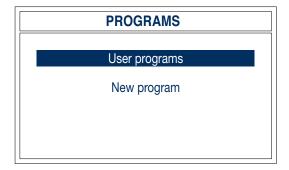
Cancels the character immediately to the right of the cursor

SPACE

Inserts a blank space

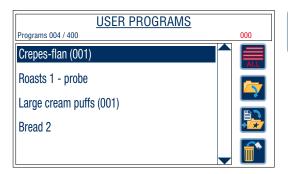
14.1 -RETRIEVE A STORED PROGRAM





Press the "Programs" key to access the "User programs" / "New program" selection screen.

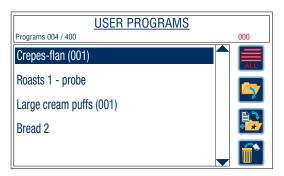
 Select "User program" by pressing the display or confirm by pressing the Scroller+, to retrieve a previously saved program.





 Select the desired recipe directly on the touch screen or turn the Scroller+ to the desired recipe, then press the "Open" key or confirm by pressing the Scroller+.

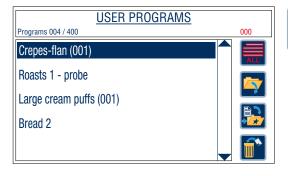
14.2 - ADDING PROGRAMS TO FAVOURITES





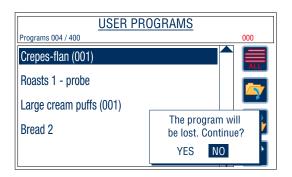
 Select the desired recipe directly on the touch screen or turn the Scroller+ to the desired recipe, then press the "Add to favourite" key to add the recipe to the list of favourite recipes in the main menu.

14.3 - ELIMINATING USER PROGRAMS





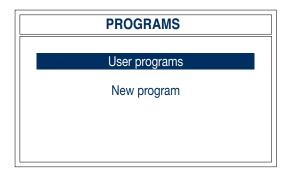
 Select the desired recipe directly on the touch screen or turn the Scroller+ to the desired recipe, then press the "Delete" key.



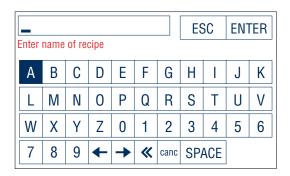
 A window will appear prompting the operator to confirm elimination of the recipe.

Confirm elimination by pressing "YES".

14.4 - CREATING A NEW PROGRAM

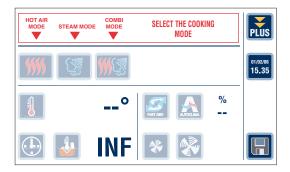


 Select "New program" to create a new recipe by pressing the touch screen or turning the Scroller+ to highlight "New program", then confirm by pressing the Scroller+.



• Enter the name of the new recipe and confirm by pressing ENTER.

Moves the cursor one space to the left
 → Moves the cursor one space to the right
 ≪ Cancels the character immediately to the left of the cursor
 Cancels the character immediately to the right of the cursor
 SPACE Inserts a blank space



 Select the cooking mode directly on the touch screen by pressing the symbol below the description of the type of cooking.



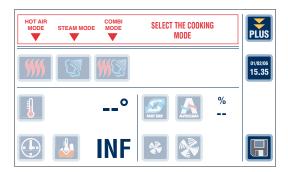
- Personalize the parameters
 - Temperature,
 - Time/Core temperature,
 - Fast Dry/Autoclima,
 - Fan speed,

for the first program cycle, simply by pressing the relative symbol on the touch screen and turning the Scroller+ to the desired value, confirming the selection by pressing the Scroller+.

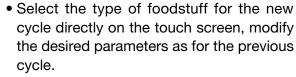




 To add a cooking cycle, press the "Cycles" key on the touch screen and turn the Scroller+ until the next cycle number appears and then confirm by pressing the Scroller+.







Add new cycles if necessary until the recipe is completed.

• If you wish to view the recipe in table format, in a way to have a general view of all cooking cycles, press the "view grid" button.



• Select "Save" to save the new recipe in the "User programs".







- Press "Save", an information window appears confirming that the program has been saved.
 Confirm by pressing "OK".
- Next, preheat the oven by pressing the "Pre-heat" key or, if the oven is already preheated, place the food in the oven and press "START/STOP".

14.5 - CHANGE A STORED PROGRAM





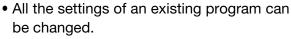












According to your requirements, change the parameters for:

- Temperature,
- Time/Core temperature,
- Fast Dry/Autoclima,
- Fan speed,

for the program cycle displayed, simply by pressing the relative symbol on the touch screen and turning the Scroller+ to the desired value, then confirm the selection by pressing the Scroller+.





 To move on to the next cooking cycle, press the "Cycles" key on the touch screen and turn the Scroller+ until the next cycle number appears, then confirm by pressing the Scroller+.

Personalize the parameters as for the previous cycle.

14.6 - SAVING CHANGES TO A STORED PROGRAM





 Save the changes by pressing the "Save" key.

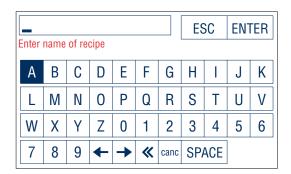
A selection window will appear, allowing you to choose from:

- Save modification
- Save with name
- Rename



 "Save modification" allows you to overwrite the existing recipe.
 Press "Save modification" to overwrite, a window appears confirming that the recipe has been overwritten. Confirm by

pressing "YES"



 Save with name allows you to save the existing recipe under a new name; Press "Save with name" to save the recipe with a new name.

Enter the name of the new recipe and confirm by pressing ENTER.

 Rename allows you to rename the existing recipe with a new name; Press "Rename" to save the recipe with a new name.

Enter the name of the new recipe and confirm by pressing ENTER.

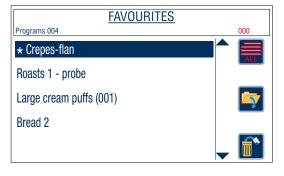
+	Moves the cursor one space to the leπ
→	Moves the cursor one space to the right
«	Cancels the character immediately to the left of the cursor
canc	Cancels the character immediately to the right of the cursor
CDACE	Inserts a blank space

15 • FAVOURITES

15.1 - SELECTING FAVOURITES



Press the "Favourites" key to access the favourite recipes selection screen.





 Select the recipe directly on the touch screen and press the "Open" key or turn the Scroller+ to the desired recipe, then confirm by pressing the Scroller+.





- Personalise cooking if desired, by pressing on the cycle number that is to be personalised and selecting the parameters directly on the touch screen and turning the Scroller+ to the desired value. Confirm by pressing the Scroller+.
- If you wish to view the recipe in table format, in a way to have a general view of all cooking cycles, press the "view grid" button.

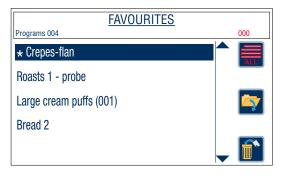




 Next, preheat the oven by pressing the "Pre-heat" key or, if the oven is already preheated, place the food in the oven and press "START/STOP".

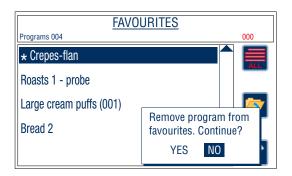
15 • FAVOURITES

15.2 - ELIMINATING FAVOURITES





• Select the recipe directly on the touch screen and press the "Delete" key or turn the Scroller+ to the desired recipe and then press "Delete".



 A window will appear prompting the operator to confirm elimination of the recipe from the list of Favourites.
 Confirm elimination by pressing "YES".



Press the "PLUS" key to access the various Special Functions, such as: Cooking timer, Delta ΔT cooking, Vent management, Fan management, Holding, Finishing, Multiprobes, Core Temp Probe.





 After setting a cooking mode (manual or by retrieving a stored recipe) press "PLUS" to access the Special Functions.



Select the desired function directly on the touch screen or by turning the Scroller+ to the desired function, then confirm by pressing the Scroller+.

16.1 - COOKING TIMER

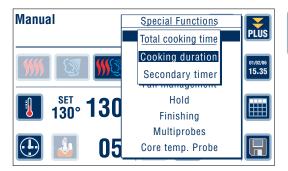


COOKING TIME: During a cooking cycle, you can see how much time has passed since cooking started.

This function is useful when core probe cooking is used and you need to know how much time has passed since the cooking cycle began.

SECONDARY TIMER: A second timer can be set during the cooking cycle. This function is useful when a second product is to be cooked (with less cooking time than the first) during a longer cooking cycle.

16.1.1 - COOKING DURATION





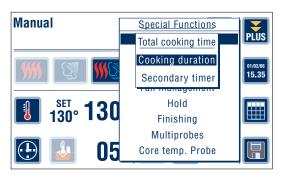
- Press "PLUS" directly on the touch screen to access the Special Functions.
- Select "Cooking timer" directly on the touch screen or turn the Scroller+ until the "Cooking timer" position is reached and confirm by pressing the Scroller+.

Select "Cooking duration" directly on the touch screen or turn the Scroller+ until the "Cooking duration" position is reached: the time that has passed since cooking began will be displayed.



Press the "BACK" button twice to display the cooking settings once again.

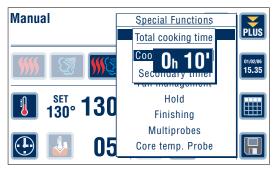
16.1.2 - SECONDARY TIMER





- Press "PLUS" directly on the touch screen to access the Special Functions.
- Select "Cooking timer" directly on the touch screen or turn the Scroller+ until the "Cooking timer" position is reached and confirm by pressing the Scroller+.

Select "Secondary timer" directly on the touch screen or turn the Scroller+ until the "Secondary timer" position is reached and confirm by pressing the Scroller+.





Turn the Scroller+ to set the time for the "Secondary timer" and confirm by pressing the Scroller+.

Press the "BACK" button twice to display the cooking settings once again.





 When the second cooking timer is set, the "Time" icon changes to indicate that this timer is being used (refer to the example and icon at the side).

16.2 • COOKING WITH ΔT SYSTEM

The ΔT function allows the core probe to be used while maintaining a constant difference between the temperature at the core of the food and the temperature in the oven.

With the ΔT system, food need not be assailed by high temperatures, but instead can be uniformly cooked and remain tender, while loss in weight is also considerably reduced.

SETTINGS

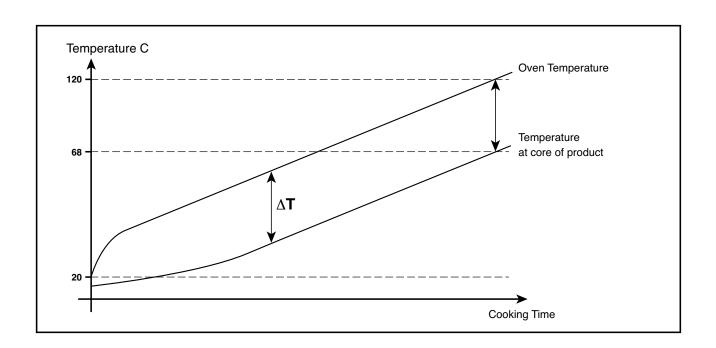
Having set the temperature of the core probe, access "PLUS", select the temperature ΔT , insert the probe needle into the food, as explained in chapter" *Positioning the core probe*", connect the probe to the connection (10) and then proceed in accordance with the cooking method chosen.

What happens

In accordance with the set ΔT , the oven adjusts the temperature of the chamber in relation to the core temperature of the food.

When started, the oven rapidly heats to the ΔT value + the temperature already existing at the core of the food.

The oven operates in such a way that the set ΔT remains constant at all times, adjusting the temperature of the oven chamber in relation to the core temperature of the food.



16.2.1 - ADVICE, APPLICATIONS AND ADVANTAGES

Advice - applications

This type of cooking takes longer; the lower the ΔT the longer the cooking time and the greater the yield: this introduces an important new chapter which, coupled with "regeneration", becomes an integral part of new kitchen management systems with "slow cooking" and "heat maintenance". This system is ideal for large pieces of food that need lengthy cooking at a low temperature. The oven temperature should be set no higher than 130/140°C.

Ideal for:

large items, fresh and delicate or unhung meats, fibrous meats, game.

Tip

Combine the ΔT function with core probe cooking with the **AUTOCLIMA** function for optimal control of humidity in the oven, since this reduces weight loss.

Advantages

During cooking, the heat penetrates the food gradually and uniformly, rendering it succulent and tender and avoiding any hint of burning on the surface. Shrinkage is much less than with any other cooking mode, so that the specific yield of the product is greater.

Cooking can be carried out during down time, thus reducing operating costs. Flavour and consistency are maintained at optimum levels.



ΔT Symbol

SEE CHAPTER
"PLUS - Special FUNCTIONS DELTA T"

16.2.2 - ∆T COOKING SETTINGS



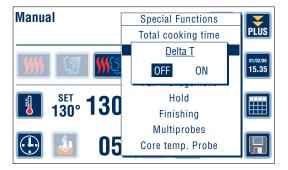


The ΔT cooking system is only available when cooking with the core probe. See the Chapter" Cooking with the core probe in ΔT "

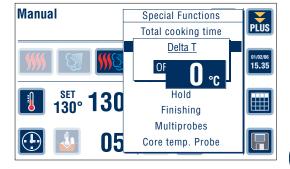
 Press "PLUS" directly on the touch screen to access the Special Functions.



 Select "Delta T" directly on the touch screen or turn the Scroller+ to "Delta T" and then confirm by pressing the Scroller+.



 Select "ON" directly on the touch screen or turn the Scroller+ to "ON" and confirm by pressing the Scroller+.

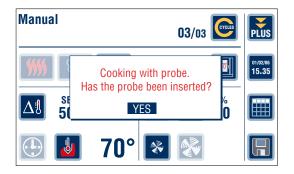




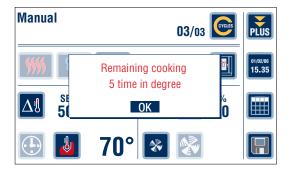
- Turn the Scroller+ to obtain the desired difference in temperature between the core of the product and the oven chamber (ΔT) and confirm by pressing the Scroller+.
- Press the "BACK" key to view the cooking parameters again



 Preheat the oven by pressing the "Preheat" key or, if the oven is already preheated, press "START/STOP".



 Insert the probe in the connection (10), place the food in the oven and insert the probe, then confirm insertion by pressing "YES" in the information window on the touch screen.



 Five degrees before reaching the set core temperature, an information window appears indicating 5 degrees to end of cooking, in order to give the operator time to organize distribution.

Press "OK" or confirm by pressing the Scroller+ to close the window.

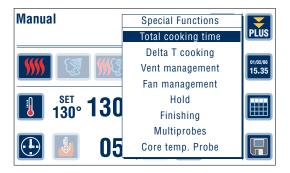
16.3 - VENT MANAGEMENT



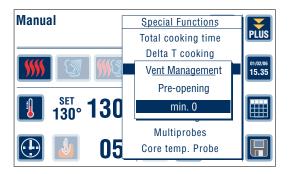


Allows the operator to manage the oven's air vent manually for convection cooking without AUTOCLIMA.

 Press "PLUS" directly on the touch screen to access the Special Functions.



 Select "Vent management" directly on the touch screen or turn the Scroller+ to "Vent management" and confirm by pressing the Scroller+.



- PRE-OPENING MIN. 0: Allows the operator to open the vent X minutes before the end of cooking.
 - Select "Pre-opening min. 0" and turn the Scroller+ to set the desired time, then confirm by pressing the Scroller+.





 Press the "BACK" key to view the cooking parameters again.



 When the vent pre-opening is programmed, the "FAST DRY" icon changes to indicate that the vent preopening function is in use (see the example and icon on the side).



• Preheat the oven by pressing the "Preheat" key or, if the oven is already preheated, press "START/STOP".



16.4 - FAN MANAGEMENT

Fan management is a special function which can be activated with any cooking cycle.

This function is useful for large items of food, fresh and delicate meats and for thawing.

During the time the oven is not heating, the fan works intermittently on a time basis so that the heat and humidity in the oven remain well mixed to ensure optimal conditions.

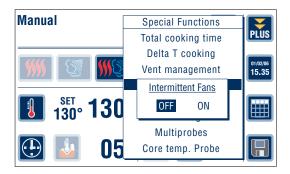




 Press "PLUS" directly on the touch screen to access the Special Functions.



 Select "Fan management" directly on the touch screen or turn the Scroller+ to "Fan management" and confirm by pressing the Scroller+.



 Select "ON" directly on the touch screen or turn the Scroller+ to "ON" and confirm by pressing the Scroller+.





 Press the "BACK" key to view the cooking parameters again.

The display shows "V. Intermit." which means that the function has been activated.



 Preheat the oven by pressing the "Preheat" key or, if the oven is already preheated, press "START/STOP".



16.5 - HOLDING

Holding is a special function which allows the operator to keep a product hot after the LAST COOKING CYCLE, so food can be served "hot at the right time". Cooking is stopped and food is prevented from drying out since the conditions in the oven are controlled by the "AUTOCLIMA" system.

The succulence of the food remains undiminished, the holding precision is to one degree Celsius, consuming very little power.

The best "HOLDING" results are obtained when the last cooking phase includes temperature control with the core probe.

DRY: holding with the oven vent open to allow the food to dry;

HOLD DRY: holding with the oven vent closed to maintain the same temperature and humidity as at the end of cooking;

HOLDING 30: holding with AUTOCLIMA on 30% (ideal HEAT AND HUMIDITY).

HOLDING follows the last program cycle, if the last cycle is time based then HOLDING will automatically turn on at the end of the cooking cycle; if the cycle includes operation with the core probe, it will turn on when the set core temperature is reached.

During HOLDING the oven temperature stays around 80 °C (adjustable), AUTOCLIMA adjusted automatically according to the type of holding selected, the temperature at the core of food is maintained at the set value, when the oven is not heating the fan works intermittently on a time basis so that the heat and humidity in the oven remain well mixed to ensure optimal conditions.

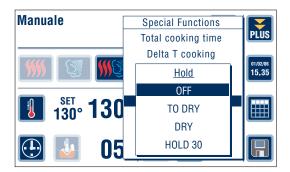
The food will keep warm until you decide to stop the cycle.

SETTING HOLDING





- Press "PLUS" directly on the touch screen to access the Special Functions.
- Select "Hold" directly on the touch screen or turn the Scroller+ to "Hold" and confirm by pressing the Scroller+.



 Select the desired type of Holding directly on the touch screen or turn the Scroller+ to the type of finish desired and confirm by pressing the Scroller+.

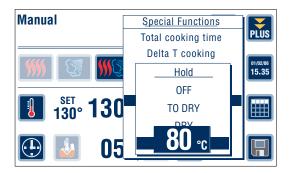
OFF: no holding

DRY: Allows the food to dry;

HOLD DRY: Maintains the same temperature and humidity as at the end of

cooking;

HOLDING 30: holding with AUTOCLIMA on 30% (ideal HEAT AND HUMIDITY).



 Personalize the holding temperature if desired (oven temperature or core temperature, depending on the type of cooking selected)

Note: With core probe cooking, the holding temperature can only be decreased.





 Press the "BACK" key to view the cooking parameters again.

The display shows the type of holding selected.



 Preheat the oven by pressing the "Preheat" key or, if the oven is already preheated, press"START/STOP".



16.6 - FINISH

Finish is a special function which is used in combination with the last or only cooking cycle. It enables a gradual, controlled increase in oven temperature in convection mode in order to obtain the desired AU GRATIN - DRYING effect.

The best FINISHING results are obtained when the last cooking phase includes temperature control with the core probe. The probe establishes the right time to turn the function on based on the the level of FINISH desired.

FINISH "OFF": No finish

SOFT" FINISH": *delicate browning;* **MEDIUM FINISH:** *normal browning;* **HARD" FINISH":** *marked browning.*

The FINISH is an integral part of the last cycle of the program. If the last cycle is time based, the finish function will automatically turn on before the end of the cooking cycle in proportion to the selected degree of FINISH; if the cycle includes operation with the core probe, the higher the degree of finish, the earlier the function will be turned on. During the FINISH function, no cooking parameters can be changed.

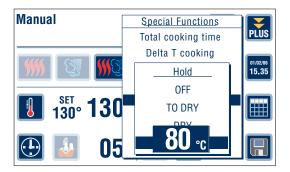
The end of cooking signal tells you the food has been cooked to the desired degree of FINISH.

SETTING FINISH





- Press "PLUS" directly on the touch screen to access the Special Functions.
- Select "Finishing" directly on the touch screen or turn the Scroller+ to "Finishing" and confirm by pressing the Scroller+.



 Select the desired type of Finish directly on the touch screen or turn the Scroller+ to the type of finish desired and confirm by pressing the Scroller+.

OFF: No finish

SOFT: delicate browning; MEDIUM: normal browning; HARD: marked browning.





 Press the "BACK" key to view the cooking parameters again.

The display shows the type of finish selected.

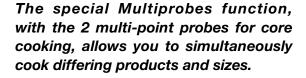


 Preheat the oven by pressing the "Preheat" key or, if the oven is already preheated, press "START/STOP".



16.7 - MULTIPROBES

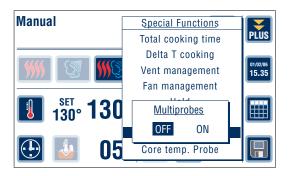




• Press "PLUS" directly on the touch screen to access the Special Functions.



 Select "Multiprobes" directly on the touch-screen, or rotate the Scroller+ until you are positioned on "Multiprobes" and then confirm by pressing the Scroller+.



 Select "ON" directly on the touch-screen, or rotate the Scroller+ until you are positioned on "ON" and then confirm by pressing the Scroller+.





• Press the "BACK" key to view the cooking parameters again.



"Multiprobes" will appear on the display with its relative icon, which indicates that the function is enabled.





 Press the "Multiprobes" button and set the core temperature for the 2 probes, by selecting the relative icon and rotating the Scroller+ until you obtain the desired value, confirming it pressing the Scroller+.

If you wish, you can customize the other cooking parameters

NOTE:

Probe no. 1 with white cable Probe no. 2 with black cable

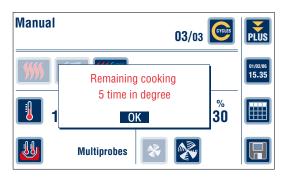




- Next, preheat the oven, if necessary, by pressing the "Pre-heat" key.
- Insert the probe in the connection (10), place the food in the oven and insert the probe, then confirm insertion by pressing "YES" in the information window on the touch screen.



If the oven is already preheated, press "START/STOP" to start cooking.



• Five degrees before reaching the set core temperature, an information window appears indicating 5 degrees to end of cooking, in order to give the operator time to organize distribution.

Press "OK" or confirm by pressing the Scroller+ to close the window.

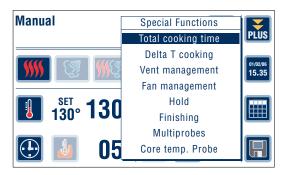
16.7 - CORE TEMPERATURE PROBES



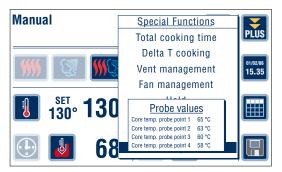


The special Core Temperature Probes function allows you to monitor the core temperatures in the single points of the multi-point core probe.

• Press "PLUS" directly on the touch screen to access the Special Functions.



 Select "Core Temp. Probe" directly on the touch-screen, or rotate the Scroller+ until you are positioned on "Needle probes" and then confirm by pressing the Scroller+.





- The temperatures of the single probe points are displayed for a more accurate control.
- Press the "BACK" key to view the cooking parameters again.

17.1 - ONLINE HELP







Online Help explains the function of each key, making everything even easier.

A contextual menu appears explaining the selected function, clearing up any doubts the operator may have had.

 On the main screen, select the "HELP" key on the touch screen and press the key for which you need online help.



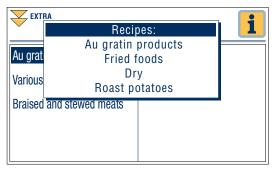


 A window appears with an explanation of the key's functions.

Press the "BACK" key to exit the Online help function.



 In the submenu, select the line of text for which you need online help by turning the Scroller+ to that line.







 Press the "INFO" key. A window appears with an explanation of the selected function.

Press the "BACK" key to exit the Online help function.

17.2 - SETTING DATE/TIME





• Press the "date/time" key.



 Turn the Scroller+ to day - month - year and/or date - time.

To change a parameter, highlight it and press the Scroller+.

Turn the knob to personalize the desired parameter and confirm by pressing the Scroller+.

Repeat the same procedure for the desired parameters.

Having set the time and date, select "SET" and confirm by pressing the Scroller+.

17.3 - DELAYED START







 If desired, once you have set a manual program or retrieved a stored program from the program list, oven switch-on can be delayed.

Press the "date/time" key.





• Turn the Scroller+ to day - month - year and/or date - time.

To change a parameter, highlight it and press the Scroller+.

Turn the knob to personalize the desired parameter and confirm by pressing the Scroller+.

Repeat the same procedure for the desired parameters.

Having set the time and date, select "SET" and confirm by pressing the Scroller+.

 An information window appears informing the operator of the programmed Start, specifying the set date and time.

18 • USEFUL TIPS

PREHEATING THE OVEN

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

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

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

COOKING LOADS

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

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

Keep to the weights specified in the following table:

Nr. pans	Maximum load per pan	Maximum over load	
6 x GN 2/3	2,6 Kg.	15,6 Kg.	
6 x GN 1/1	4 Kg.	24 Kg.	
10 x GN 1/1	4 Kg.	40 Kg.	

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

CAUTION

Do not insert pans/containers with liquids deeper than 160 cm., see "GENERAL REMINDERS".

• FROZEN/DEEP-FROZEN PRODUCTS

The oven must be preheated and loaded in relation to the quality and characteristics of these foods. For example, frozen spinach must not be exposed to excessively high temperatures as, due to its delicate nature, it could dry out on the outside and impair the end result.

• TYPES OF CONTAINER

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

CLEARANCE BETWEEN CONTAINERS

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

LESS SEASONING

By using this type of oven it is possible to virtually eliminate the use of seasoning, oil, butter, fat and flavouring. With a minimum use of such ingredients in cooking, the natural flavours of the food are brought out and the nutrients locked in, making for lighter, healthier cuisine.



CAUTION

No cooking with alcohol added is permitted!

19 • DAILY CLEANING

METICULOUS CLEANING ...

- ... is a prerequisite for impeccable cooking results and better yields:
- the food's own flavour remains unchanged;
- during operation there are no fumes caused by burnt food residue;
- energy savings;
- less maintenance work and a longer service life;
- the simplicity of the procedure means that a thorough clean can be carried out quickly and with minimum inconvenience to the operator

It is a good rule at the end of the wash cycle to rinse the inside of the oven again with the hand-held shower and wipe the front seal of the oven with a sponge or cloth to prevent premature deterioration.

Shut off all utilities (electricity, water and gas if connected). Leave the door slightly ajar when the appliance is not in use.

CAUTION

Never use direct or high-pressure jets of water to clean the outside of the oven.

Never use corrosive and/or abrasive substances on steel surfaces, and avoid scouring or scrubbing with steel wool or wire brushes, as this could result in irreparable damage. Similarly, aggressive detergents, of non-alkaline formulation containing high percentages of sodium and ammonia, can soon damage the seals, jeopardizing oven efficiency and operation.

The outside of the oven should be washed with a sponge and warm water with an ordinary detergent suited to the purpose.

• Use a specially formulated detergent.









Press the "AWS" key to access the selection screen listing the oven washing options.

The oven is equipped with 5 washing programs:

- Manual (a simple procedure which gives a thorough clean in a short space of time with minimum inconvenience to the operator).

With OPTIONAL Washing Kit:

- Rinse (Procedure for a fast rinse of the oven without without the need for direct intervention by the operator).
- Soft (washing cycle designed for the removal of day-to-day grime without the need for direct intervention by the operator).
- Medium (Washing procedure designed to remove normal dirt without the operator taking any direct action in the cleaning operations).
- Hard (Washing procedure designed to remove tough dirt without the operator taking any direct action in the cleaning operations).

SELECTION OF WASHING TYPE



 Select the desired type of washing cycle directly on the touch screen or turn the Scroller+ to the type of washing desired and confirm by pressing the Scroller+.

20.1 - MANUAL WASH





• Press the "START/STOP" key to start the manual wash cycle.



• The display shows "COOLING" if the oven temperature is high or "WAIT" if the oven temperature is too low.

The oven heats or cools to the ideal temperature for the washing cycle.





 The display shows "SPRAY WITH COMBICLEAN", open the door and spray the detergent in the oven chamber.
 Close the door and press "START/STOP" to start the wash cycle again.



• The oven proceeds with the subsequent cycles, the display shows the time remaining until the end of the washing cycle (total duration of wash: 10').





 At the end of the washing cycle a window appears on the display indicating that the cycle is finished.

Press "ESC" directly on the Touch Screen or confirm by pressing the Scroller+ to close the window.

Press the "BACK" key to return to the main menu.

• Rinse the oven thoroughly

20.2 - WASHING KIT (if present)

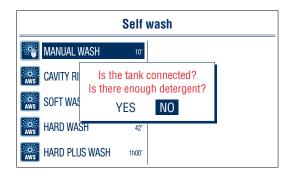
OPTIONAL: The device with Cleaning Kit allows the operator to execute four cleaning cycles for the cooking compartment: RINSING (for a fast rinsing), SOFT CLEANING (for NORMAL dirt) - MEDIUM CLEANING (for THICK dirt) - HARD CLEANING (for STUBBORN dirt) without the need for operator intervention during cleaning.

The detergent is evenly distributed through the special nozzle at the right time, avoiding any risk of contact with the operator; the easy-to-ift washing arm rinses the oven.

Make sure that the quick-fit coupling for the detergent is properly inserted and that the detergent tank contains enough of the manufacturer's recommended detergent.

When the cleaning process has been selected, the oven warns the user to check the connection of the tank and the presence of detergent (refer to the picture below).

Confirm by pressing "YES" to continue.



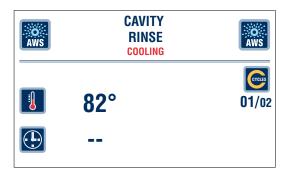
The manufacturer strongly advises using the recommended detergent only, since other detergents may not ensure effective cleaning and could result in damage to the washing system.

20.3 - CAVITY RINSE





 Press the "START/STOP" key to start the Soft wash cycle.



 The display shows "COOLING" if the oven temperature is too high or "WAIT" if the oven temperature is too low.

The oven heats or cools to the ideal temperature for the washing cycle.



 The oven proceeds with the subsequent cycles, the display shows the time remaining until the end of the washing cycle (total duration of rinsing: 3').



 At the end of the washing cycle a window appears on the display indicating that the cycle is finished.

Press "ESC" directly on the Touch Screen or confirm by pressing the Scroller+ to close the window.

20.4 - SOFT WASH





 Press the "START/STOP" key to start the Soft wash cycle.



• The display shows "COOLING" if the oven temperature is too high or "WAIT" if the oven temperature is too low.

The oven heats or cools to the ideal temperature for the washing cycle.



- The oven proceeds with the next cycles, the screen displays the time left for the washing cycle to end and the percentage of remaining COMBICLEAN (total length of washing cycle: 24').
- At the end of the washing cycle a window appears on the display indicating that the cycle is finished.

Press "ESC" directly on the Touch Screen or confirm by pressing the Scroller+ to close the window.



20.5 - MEDIUM WASH





 Press the "START/STOP" key to start the Hard wash cycle.



• The display shows "COOLING" if the oven temperature is high or "WAIT" if the oven temperature is too low.

The oven heats or cools to the ideal temperature for the washing cycle.



- The oven proceeds with the next cycles, the screen displays the time left for the washing cycle to end and the percentage of remaining COMBICLEAN (total length of washing cycle: 42').
- At the end of the washing cycle a window appears on the display indicating that the cycle is finished.

Press "ESC" directly on the Touch Screen or confirm by pressing the Scroller+ to close the window.



20.6 - HARD WASH





 Press the "START/STOP" key to start the Hard wash cycle.



• The display shows "COOLING" if the oven temperature is high or "WAIT" if the oven temperature is too low.

The oven heats or cools to the ideal temperature for the washing cycle.



- The oven proceeds with the next cycles, the screen displays the time left for the washing cycle to end and the percentage of remaining COMBICLEAN (total length of washing cycle: 1h00').
- At the end of the washing cycle a window appears on the display indicating that the cycle is finished.

Press "ESC" directly on the Touch Screen or confirm by pressing the Scroller+ to close the window.



21 • ROUTINE MAINTENANCE

• PERIODICALLY ...

... clean the deflector and pan racks as necessary.

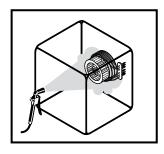
For this purpose, proceed as follows:

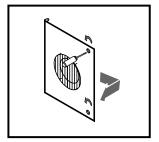
- stop and shut off all utilities (electricity, water, and gas if connected);
- take out the pan racks;
- using a suitably sized screwdriver or a coin, unscrew the deflector screws in order to facilitate cleaning of the rear of the oven. After cleaning, rinse thoroughly with the hand-held shower and
- dry with a clean cloth;
- in the event of particularly stubborn grime and dirt, the deflector must be removed; do not use abrasive products or scourers since these will damage the steel surface. Size permitting, wash the deflector in the dishwasher.

Secure the deflector in the oven, making sure the two fixing screws on the righthand side are well tightened.

• PROLONGED DISUSE

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





22 • NON-ROUTINE MAINTENANCE

- To ensure correct and safe operation, the oven must be inspected and serviced at least once a year by a manufacturer technician or authorized service agent.
- With this in mind, customers are recommended to sign a service agreement.

23.1 - **SERVICE**



OVEN MANAGEMENT ? MODEL:
CEV061X

S/NUMBER:
LA0200AAAA

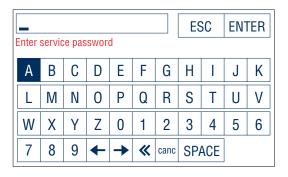
User setting
User Language

SOFTWARE:
VER306REV000a

Press the "SERVICE" key to access the oven's maintenance and service functions, namely: Service, User settings, User language.

 Press "Service" or press the Scroller+ to access the menu for oven setting/ maintenance.

FOR AUTHORIZED TECHNICIAN ONLY



• Enter the Service password and confirm by pressing "ENTER".

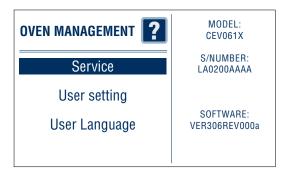
Moves the cursor one space to the left

→ Moves the cursor one space to the right
 ≪ Cancels the character immediately to the left of the cursor

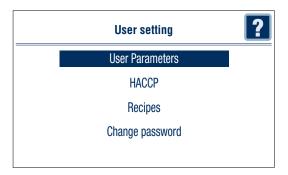
Cancels the character immediately to the right of the cursor

SPACE Inserts a blank space

23.2 - USER SETTINGS

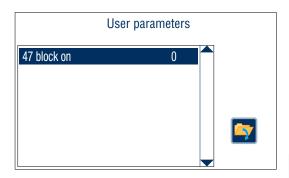


 Press "User setting" or turn the Scroller+ to "User setting" and confirm by pressing the Scroller+ to access the menu for personalized user settings.



 Select the desired parameter directly on the touch screen or turn the Scroller+ to highlight the desired parameter and confirm by pressing the Scroller+.

23.2.1 - USER PARAMETERS - Block Functions

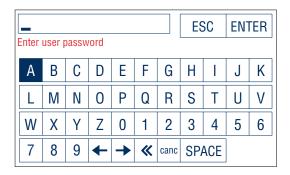




This function allows the operator to block all the functions of the main menu except "Favourites" and "Washing".

It only allows the operator to use recipes included in the list of favourites and to wash the oven.

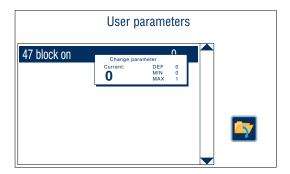
 Press "Open" directly on the display or press the Scroller+ to confirm the selection.



• Enter the user password and confirm by pressing ENTER.

(Default Password: USERPWD1)

Moves the cursor one space to the left
 → Moves the cursor one space to the right
 ≪ Cancels the character immediately to the left of the cursor
 Cancels the character immediately to the right of the cursor
 SPACE Inserts a blank space



• Turn the Scroller+ to highlight the number "1". Confirm by pressing the Scroller+.



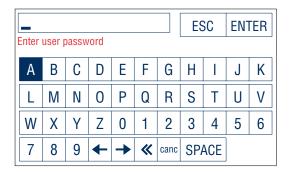
• Press the "BACK" key to exit the "User parameters" function.

RESTORING ALL THE MENU FUNCTIONS



 Press anywhere on the display except for "Favourites" and "Washing" and a warning screen will appear indicating that the functions are blocked.

To unblock all the functions, press "Unblock" or turn the Scroller+ to "Unblock" and confirm by pressing the Scroller+.



 Enter the user password and confirm by pressing ENTER. (Default Password: USERPWD1).

- Moves the cursor one space to the left
- Moves the cursor one space to the right
- Cancels the character immediately to the left of the cursor
- Cancels the character immediately to the right of the cursor

SPACE Inserts a blank space



 An information window will appear, indicating restoration of all oven functions.
 Confirm by pressing "OK" or press the Scroller+.

23.2.2 - DOWNLOADING HACCP LOG



• Press the "Download log" or "Monthly download log" button.



 A screen will appear asking the operator to insert a USB pen.

Remove the safety cap from the USB port.

Insert the pen in the USB port of the oven (see figure).

Confirm you wish to save the data by selecting "YES" directly on the touch screen.



USB port connection

ATTENTION: After you have removed the USB pen drive, reposition the safety cap.



 Upon completion, a window will appear indicating that the data has been successfully exported.

Confirm by pressing "OK" or press the Scroller+.

Press the "BACK" key to return to the oven's main menu.

ERROR SAVING HACCP LOG

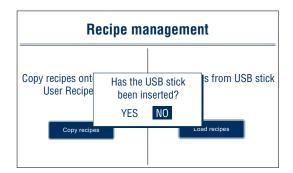


 If the USB pen is not inserted, a window will appear signalling the problem.
 Confirm by pressing "OK"
 Insert the USB pen and repeat the Log download.

23.2.3 - RECIPE MANAGEMENT



 Select "Copy recipes" if you wish to save user recipes on the USB pen or "Load recipes" if you wish to load previously saved recipes into the oven.



• A screen will appear prompting the operator to insert a USB pen.

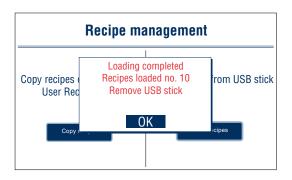
Remove the safety cap from the USB port.

Insert the pen in the USB port of the oven (see figure).

Confirm you wish to save/load data by selecting "YES" directly on the touch screen.

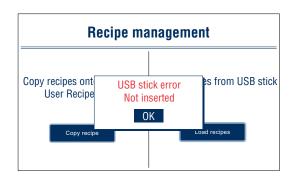


ATTENTION: After you have removed the USB pen drive, reposition the safety cap.



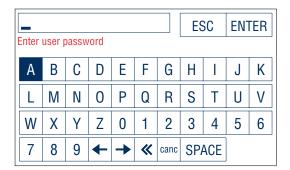
- After copying/loading, a window appears on the display informing the operator that copying/loading has been successfully completed.
 - Confirm by pressing "OK on the touch screen or press the Scroller+.

ERROR COPYING/LOADING RECIPES

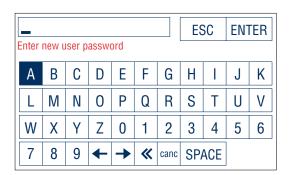


 If the USB pen is not inserted, a window will appear signalling the problem.
 Confirm by pressing "OK"
 Insert the USB pen and repeat the copying/loading of the recipes.

23.2.4 - CHANGE USER PASSWORD



 Enter the user password and confirm by pressing ENTER. (Default Password: USERPWD1)



• Enter the new user password

Moves the cursor one space to the left

Moves the cursor one space to the right

Cancels the character immediately to the left of the cursor

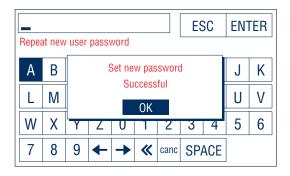
Cancels the character immediately to the right of the cursor

SPACE

Inserts a blank space



• Enter the new user password again



 A window appears informing the operator that the Password has been successfully changed.
 Confirm by pressing "OK" on the display or by pressing the Scroller+.

Moves the cursor one space to the left

Moves the cursor one space to the right

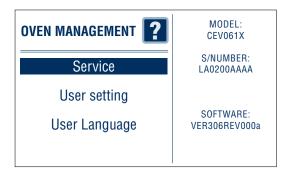
Cancels the character immediately to the left of the cursor

Cancels the character immediately to the right of the cursor

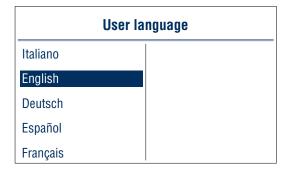
SPACE

Inserts a blank space

23.3 - SELECTING USER LANGUAGE



• Press "User language" or turn the Scroller+ to highlight "User language" and confirm by pressing the Scroller+.



 Select the desired language directly on the touch screen or turn the Scroller+ to highlight it and confirm by pressing the Scroller+.

24 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION

- Whenever the appliance is powered up by pressing the main switch (1), an electronic diagnostics routine is run automatically to check the principal functions. Assuming the appliance is in perfect working order on completion of the self-diagnosis routine, the display shows the main menu.
- If any irregularities are discovered, on the other hand, these are indicated on the display.
- Alarms are divided into two categories based on the type of fault.

"SERIOUS" alarms are signalled by a window with the message "ALARM" and a steady acoustic signal; these halt the oven completely and shut down all functions.



"NON SERIOUS" alarms are indicated by a window with the message "CAUTION" and an intermittent acoustic signal; they only block the function specifically related to the alarm condition.



The acoustic signal stops automatically when the alarm condition ceases to exist, while the operator must press "BACK" to close the alarm window.

Error codes are extremely important when trouble cannot be remedied by the operator, since they give the service technician an indication as to the nature of the fault.

24 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION

24.1 - SERIOUS ALARM

The main fault warning messages are indicated on the display with the appearance of an alarm window.



The type of fault identified is indicated on the second line of the alarm window.

SERIOUS alarms are:

OVEN SAFETY

The oven safety thermostat has cut in. Switch off the oven immediately and contact a manufacturer technician or authorized service agent.

• FAN SAFETY

Fan faulty **Switch off the oven immediately** and contact a manufacturer technician or authorized service agent.

OVEN PROBE

Oven temperature probe faulty, **switch off the oven immediately** and contact a manufacturer technician or authorized service agent.

• NO GAS

No gas. Check that the shutoff valve is open and that there is gas coming from the main. If there is no supply from the main, inform the gas company or agency. If there is no problem with the main, contact a manufacturer technician or authorized service agent.

• OVERTEMP. EL. COMP.

An excessive temperature rise registering in the electrical components compartment could result in damage to components. Switch off the oven immediately and contact a manufacturer technician or authorized service agent.

• CHAMBER BURNER 1

• CHAMBER BURNER 2

Oven burners **malfunction**. Switch off the oven immediately and contact a manufacturer technician or authorized service agent.

- INVERTER 1 OVER CURR.
- INVERTER 1 GENERAL
- INVERTER 1 TIMEOUT
- INVERTER 2 OVER CURR.
- INVERTER 2 GENERAL
- INVERTER 2 TIMEOUT
 Inverter malfunction. Switch off the oven immediately and contact a manufacturer technician or authorized service agent.
- CONDENSATION PROBE (If oven cooking in steam or combined mode).
 Vapour condensation temperature probe faulty. The condenser is in operation continuously, but the oven can still be used under close observation in convection mode until

the arrival of a service technician.

24 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION

24.2 - NON SERIOUS ALARM

The main fault warning messages are indicated on the display with the appearance of an alarm window.



The type of fault identified is indicated on the second line of the alarm window. **NON SERIOUS** alarms are:

• OVERTEMP. WASHING

Error during the wash phase.

It appears when the oven temperature is too high during the MAN, SOFT, HARD or HARD PLUS wash phase.

Switch off the oven and wait for it to cool. If the problem persists call the manufacturer technician or authorized service agent.

• NO H2O

This means there is no water: **check** that the shutoff valve is open and that there is water still coming from the main. If there is no supply from the main, inform the water company or agency. If there is no problem with the main, contact a manufacturer technician or authorized service agent.

CORE PROBE

Core probe faulty. Should the message appear, it is necessary to check the connector is plugged into the socket (10) properly. The oven can continue to be used until the arrival of a service technician, but without this accessory.

• CONDENS. PROBE. (if oven not cooking or convection cooking).

Vapour condensation temperature probe faulty. The condenser is in operation continuously, but the oven can still be used under close observation in convection mode until the arrival of a service technician.

OVEN BURNER BLOCKED

Burners **Blocked** (may be caused by a temporary failure in the gas supply or problems with the gas line).

The blocked burners can be reset manually.

If the problem persists, **switch off the oven immediately** and call the manufacturer technician or authorized service agent.

• PREALARM T. COMP.

An abnormally high temperature rise has registered in the compartment housing electrical components. The oven can still be used under close observation, until the arrival of a service technician.

NO DRAIN

Indicates failure to drain water. Drainage can be restored manually. If the problem persists call the manufacturer technician or authorized service agent.

• SERIAL FLASH

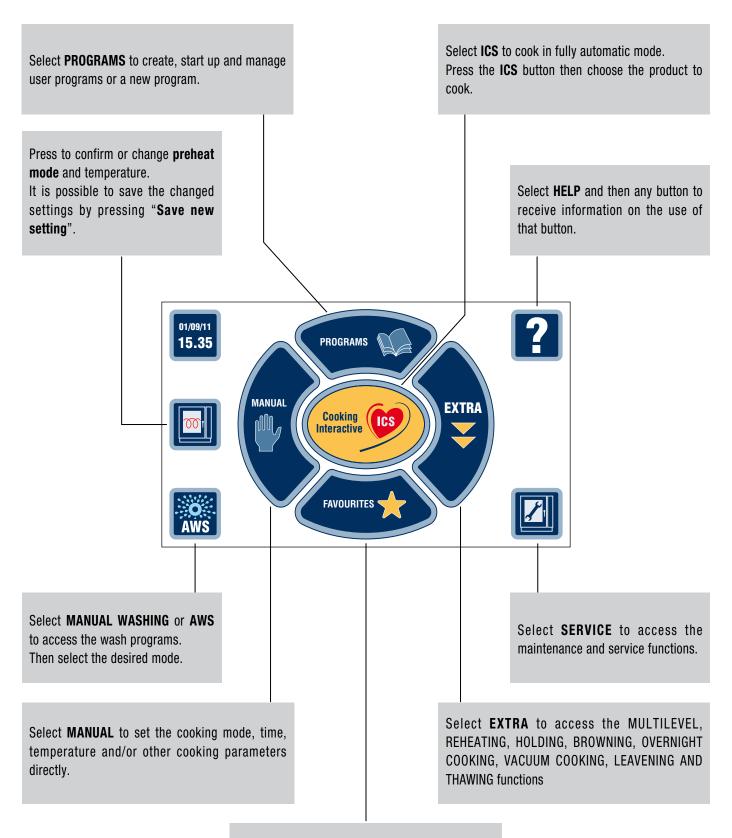
Indicates a faulty serial connection.

If the problem persists call the manufacturer technician or authorized service agent.



TOUCH SCREEN

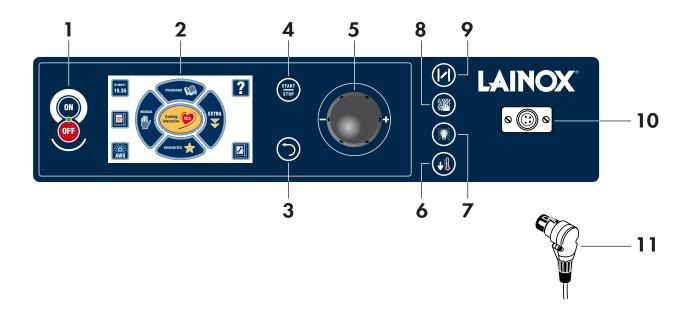
MAIN CONTROL PANEL



Select **FAVOURITES** to access the most frequently used personal and automatic programs.

CONTROL PANEL

DISPLAY, SCROLLER AND KEYS



- 1 ON/OFF key
- 2 Touch screen display
- 3 Back / Return to previous menu key
- 4 Start/Stop key
- 5 Setting / selection knob Scroller+
- 6 Rapid cooling with door open key
- 7 Cooking chamber light key
- 8 Manual humidifier key
- 9 Oven steam evacuation vent key
- 10 Core probe connection
- 11 Core probe