USER MANUAL



Sapiens
boosted



Aroma Sapiens
boosted

CAUTION: Read the instructions
prior to using the equipment

EN

90037450rev00

Cooking is science per se
it's the cook who makes it an art

Dear Client,

Congratulations on the new oven you have purchased.

Thanks to its innovative technological solutions, it will make your work easier with guaranteed excellent results.

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

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

For any further information, do not hesitate to contact us at:

tel. +39 0438 9110 - email: lainox@lainox.it

Technical support service

MODELS

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

SA_BS = Sapiens with boiler
SA_BV = Sapiens with direct steam
SA_BM = Sapiens with boiler + Sapiens with direct steam

AR_S = Aroma Sapiens

__**E**_ = Electric

__**G**_ = Gas

CAPACITY

6 x GN 1/1 (**061**)	5 x (600x400) (**054**)
6 x GN 2/1 (**062**)	8 x (600x400) (**084**)
10 x GN 1/1 (**101**)	13 x (600x400) (**134**)
10 x GN 2/1 (**102**)	15 x (600x400) (**154**)
16 x GN 1/1 (**161**)	
20 x GN 1/1 (**201**)	
20 x GN 2/1 (**202**)	

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- ORIGINAL INSTRUCTIONS -

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

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

- This device must only be used **as specifically intended:** to cook food. Any other use is to be considered incorrect and therefore, dangerous.

- Only properly trained service staff can use the device.

- This device can be used by children aged 8 years and over, and by persons with physical, sensorial or mental impairments, or scarce experience and knowledge, provided they are supervised or have been trained on how to use the device by a person responsible for their safety.

- Children must be supervised to ensure they do not play with the device.

- Cleaning and maintenance must not be entrusted to children unless they are supervised.

- Supervision is necessary during oven use.

- The equivalent sound pressure (A-weighted) is lower than 70dB(A).

- Do not use high pressure water jets or steam cleaner when cleaning the oven!

- Caution! During use, the oven's surfaces are hot as indicated by the stickers marked with the international symbol IEC60417 – 5041  . Take care!

- **CAUTION:** Hot steam may be released when the door is opened. When the device is used, use PPEs against heat.

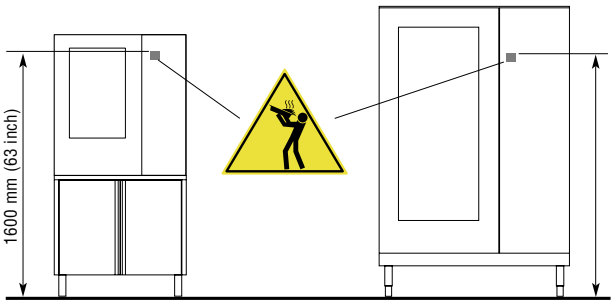
- If the power cord is damaged, it must be replaced by the manufacturer, their help centre or by a person with similar qualifications, so as to prevent all risks.

- In the event of a fault or malfunction, **turn the oven off immediately!**

- CAUTION: Disconnect the power supply to the oven during cleaning and maintenance operations and when replacing components.

- **CAUTION:** The floor around the oven **may be slippery!**

- **Safety sticker**
- Maximum height for insertion of containers filled with liquids
- CAUTION to avoid burns, do not use containers filled with liquids or food that becomes fluid after cooking to a much higher degree than what can be visibly detected.



- Do not work on the machine using unsuitable systems for accessing the upper part (e.g. by using ladders or by climbing on the machine

- Treatment of chemical substances:
  Use appropriate safety measures. Always refer to the data sheets on safety and to the labels on the product used.
  Use the PPEs recommended in the safety data sheets.

WARNINGS

- **See the safety data sheets of the cleaning products.**
- **In case of skin (or hair) contact with the detergent:** immediately remove all contaminated garments. Wash the skin thoroughly under running water with soap. If irritation persists, seek medical advice"
- **In case of contact with eyes:** Remove contact lenses, if present and easy to do. Wash eye immediately with plenty of water. Seek medical advice.
- **In case of inhalation:** Move the person in question away to a uncontaminated area. If breathing stops, perform artificial ventilation and seek immediate medical assistance if necessary.
- **In case of ingestion:** Seek immediate medical assistance. Drink as much water as possible. Do not induce vomiting unless expressly authorised by medical personnel. Show the doctor the safety data sheet of the product ingested which can be found the starter kit for all devices.

- The operator must work on the machine when wearing PPEs

- If technical assistance is required, all information indicated on the ID plate must be provided, **as well as detailed information about the fault** to make it easier for the support service to understand and resolve the problem.

- Ask the installer for instructions about the correct management of water softener, as insufficient or poor maintenance is the main reason for the formation of limescale that is detrimental to the device.

- **The room** where the oven is installed **must be well-ventilated!**

- The oven power supply must have omnipolar mains switch with a minimum opening distance between the contacts of at least 3 mm per pole.

- The device has been designed for permanent connection to the water mains.

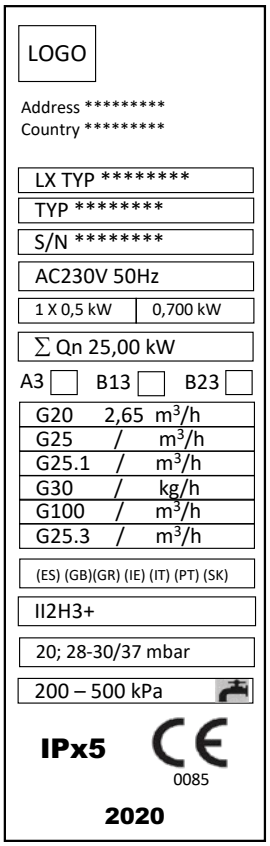
- The mains water pressure must be between 200 and 500 kPa.

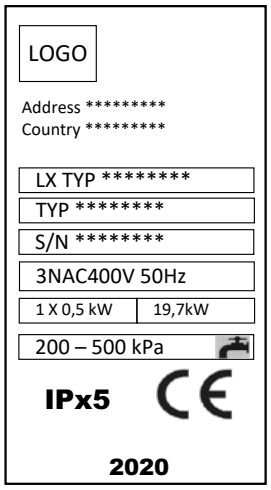
- The flexible water intake tube must be supplied by the installer and must conform to standard IEC 61770. Do not reuse pre-existing or used connection tubes.

- The oven must be part of an equipotential bonding system. This connection is made by attaching a conductor with a nominal section of up to 10 mm^2 to the specific terminal, located on the rear of the oven, marked with the international symbol IEC60417 – 5021.
  The connection is made between all the adjacent devices in the room and the dispersion system in the building.

- This device is for use up to an altitude of 2000m above sea level. For installations at altitudes over 2000m above sea level., please contact an authorised technical service centre.

- Each oven is equipped with an ID plate that states the oven model and its main technical features. Following is an example of an electric oven plate and a gas oven plate.





- These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food."

- This manual is also available in electronic format.
  Contact your support centre or use the QR code on the machine.

• MAXIMUM PERMISSIBLE CAPACITY

The maximum load for the oven is indicated in the table below.

No. trays	Maximum capacity per level	Maximum capacity of the oven
6 GN 1/1	15 Kg	30 Kg
10 x GN 1/1	15 Kg	50 Kg
6 x GN 2/1 **12 x GN 1/1**	25 Kg	60 Kg
6 x GN 1/1 + **10 x GN 1/1**	15 Kg	30 Kg + 50 Kg
10 x GN 2/1 **20 x GN 1/1**	25 Kg	90 Kg
20 x GN 2/1 **40 x GN 1/1**	25 Kg	180 Kg
5 x 600x400	15 Kg	30 Kg
8 x 600x400	15 Kg	40 Kg
5 x 600x400 + **8 x 600x400**	15 Kg	30 Kg + 40 Kg
15 x 600x400	15 Kg	90 Kg

IMPORTANT:

The value indicated includes the weight of accessories.

Do not exceed the indicated loads. Exceeding the maximum load could damage the oven.

2 • POINTS TO REMEMBER

2.1 • Before turning the oven on for the first cooking session, the cooking chamber must be thoroughly cleaned (see the chapter *"Daily cleaning"*).

2.2 • At the end of a day' work, thoroughly clean the cooking chamber and the entire device to ensure that it works properly and will be long-lasting.

2.3 • **Do not use high pressure water jets or steam cleaner when cleaning the oven!**

2.4 • For daily cleaning, use **only alkaline products** which are suitable for this purpose. Abrasive materials and productions are not recommended because they ruin the surface.

2.5 • Always turn the device off when you have finished using it; stop and switch off all power supplies (electricity, water and, if present, gas).

2.6 • **Avoid** any operation that involves the **deposit of kitchen salt** on the steel surfaces of the oven; if this occurs, immediately rinse thoroughly.

2.7 • After steam cooking, **take care when opening the door** to prevent being blasted by residual steam from the cooking chamber. Failure to do so could be dangerous for the operator.

2.8 • For the oven to work safely, **all the vents and openings must be kept free from blockage!**



2.9 • **CAUTION**
No cooking with alcohol added is permitted!

2.10 • **Failure to respect the fundamental safety indications may compromise the correct functioning of the oven and expose the operator to dangerous situations!**
The manufacturer declines any responsibility if the original function of the oven is altered or tampered with, or the instruction in this manual are ignored.

2.11 • **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.**

2.12 • **Do not spray cold water on the hot oven.**
To cool the oven correctly, follow the procedure indicated in paragraph 3.9

2.13 • To ensure maximum efficiency of the cleaning system, **the drawer cap and its slot must be kept clean following every detergent delivery.**

3 • DESCRIPTION OF BUTTONS

3.1 • GENERAL SWITCH / SCROLL & PUSH KNOB (KNOB 16)

Activates control panel, activates self-diagnosis.

To turn on, press knob **16 for 3 seconds.**

Turn the knob to change the values shown on display **15**.

To turn off, press knob **16 for 3 seconds.**

3.2 • CONVECTION (BUTTON 1)

CONVECTION cooking mode button.

3.3 • STEAM (BUTTON 2)

STEAM cooking mode button.

3.4 • COMBI (BUTTON 3)

COMBI cooking mode button (Convection + Steam).

3.5 • TEMPERATURE (BUTTON 4)

Used to set the temperature of the cooking chamber.

3.6 • CONTROL BUTTON AUTOMATIC MOISTURE (BUTTON 5)

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

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

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

3.7 • TIME (BUTTON 8)

Used to set the oven's cooking time.

3.8 • CORE PROBE (BUTTON 9)

Used to activate core probe cooking settings.

3.9 • FAN SPEED (BUTTON 12)

Used to activate the fan speed settings.

Note: Open door rapid cooling

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

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

3.10 • MENU (BUTTON 13)

This gives you access to the ICS programmes, Personal programmes, programming, wash, settings and service.

3.11 • BACK (BUTTON 14)

This takes you back to the previous menu/exits the function.

4 • MANUAL COOKING SETTINGS

OPERATIONS

4.1 • SWITCHING ON

Press knob 16 for 3 seconds. If an error code appears on displays 715, see chapter *"Self-diagnosis and errors guide"*.

4.2 • SELECT THE COOKING MODE

Press the desired cooking mode button (**1 - 2 - 3**). The cooking mode led will remain lit with a fixed light. The oven starts.

4.3 • SETTING THE TEMPERATURE

The default temperature is shown on the temperature display. **Turn knob 7** to set the temperature (right to increase, left to decrease), which will be shown on display **6**. Confirm by pressing knob **7** or wait 10 seconds.

4.4A • SETTING THE TIME

The time display **10** reads **[InF]**. **Turn knob 11**:
- to the right to set the cooking time;
- to the left to set an infinite cooking time **[InF]** or preheat
the cooking chamber **[PrE].**

Or

4.4B • SETTING THE CORE PROBE

See chapter "*Setting the core probe*".".

Confirm by pressing knob **11** or wait 10 seconds.

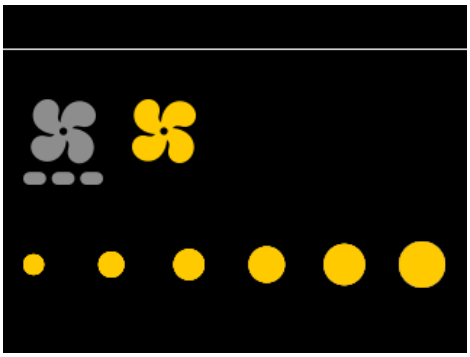
4.5 • SETTING AUTOMATIC MOISTURE CONTROL

See chapter "Automatic moisture control system".

Confirm by pressing knob **7** or wait 10 seconds.

4.5 • SETTING THE FAN SPEED

Press button **12**. To set the fan speed, turn knob **16** (right to increase, left to decrease), which will be shown on display **15**.



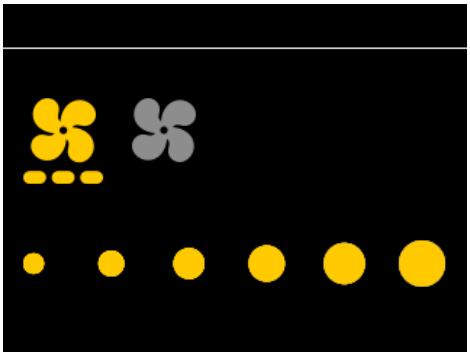
Confirm by pressing knob **16** or wait 10 seconds.

SET ALTERNATING FAN:

To set alternating fan, turn the knob further left until the symbol below lights up.



To set the fan speed, turn knob **16** (right to increase, left to decrease), which will be shown on display **15**.



Confirm by pressing knob **16** or wait 10 seconds.

Insert products for cooking into cooking chamber. Also see chapter *“"Practical recommendations*".
If you have chosen standard cooking with the core probe, see chapter *“Setting the core probe*”.

Now...
temperature display 6 shows the real temperature of the cooking chamber.

time display 10 shows how much time remains until cooking is complete.

4.8 • END OF COOKING

If infinite cooking time has been selected, stop cooking manually by pressing button **14**.

If a cooking time or a temperature for the core probe has been set, when the time has expired or the temperature set for the core probe has been reached, an acoustic signal will notify you that cooking has finished. (cooking mode led flashing)
To stop the sound, simply open the door or turn knob **(7 - 11)**.
Remove the product from the cooking chamber in accordance with instructions in paragraph 2.7 of the chapter *“Special instructions”*.

Note: the first time the device is switched on every day, the steam generator drains the water in it, activates the time wash of the steam generator, then, after the water is filled, it switches to AUTOMATIC PREHEATING of the steam generator. If a programme with steam or mixed cooking cycle is started, **the programme starts automatically as soon as the steam generator reaches the preheating temperature** to prevent the programme from starting if there is no steam present.

5 • PROGRAM SETTINGS AND STORAGE

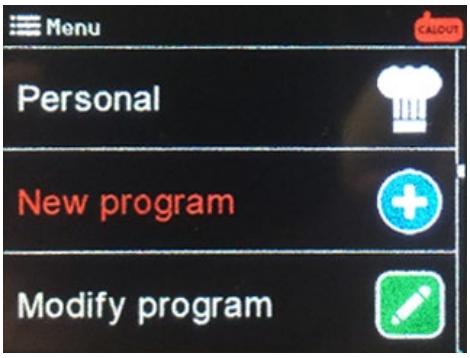
OPERATIONS

5.1 • TURNING THE OVEN ON

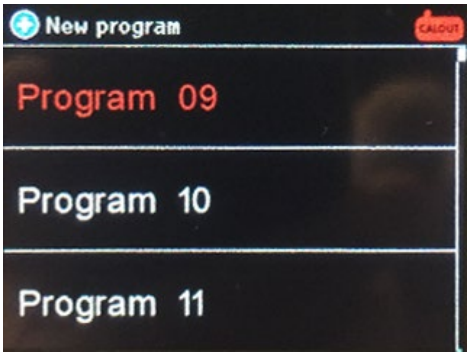
Press knob 16 for 3 seconds. If an error code appears on displays 715, see chapter *"Self-diagnosis and errors guide"*.

5.2 • SELECTING A PROGRAMME

Press the MENU button **13**, turn knob **16** until "New programme" is displayed and confirm by pressing knob **16**.



Turn knob **16**, select one of the free programmes and confirm by pressing knob **16**.



5.3 • SELECT THE COOKING MODE

The Leds on cooking mode buttons flash: **press the desired cooking mode button** (**1 - 2 - 3**). The cooking mode led will remain lit with a fixed light.

5.4 • SETTING THE TEMPERATURE

The default temperature is shown on the temperature display. **Turn knob 7** to set the temperature (right to increase, left to decrease), which will be shown on display **6**.

Confirm by pressing knob **7** or wait 10 seconds.

5.5A • SETTING THE TIME

The time display **10** shows **[PRE]** Preheating, turn knob 11**:**

- to the right to set the cooking time;
- to the left to preheat the cooking chamber **[PrE]**.

Or

5.5B • SETTING THE CORE PROBE

See chapter "*Setting the core probe*".".

Confirm by pressing knob **11** or wait 10 seconds.

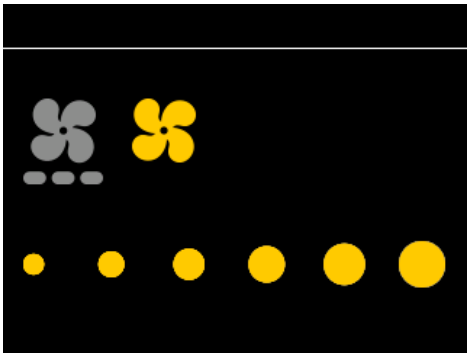
5.6 • SETTING AUTOMATIC MOISTURE CONTROL

See chapter "Automatic moisture control system".

Confirm by pressing knob **7** or wait 10 seconds.

5.7 • SETTING THE FAN SPEED

Press button **12**. To set the fan speed, turn knob **16** (right to increase, left to decrease), which will be shown on display **15**.



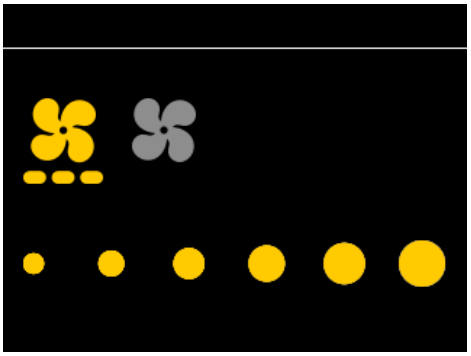
Confirm by pressing knob **16** or wait 10 seconds.

SET ALTERNATING FAN:

To set alternating fan, turn the knob further left until the symbol below lights up.



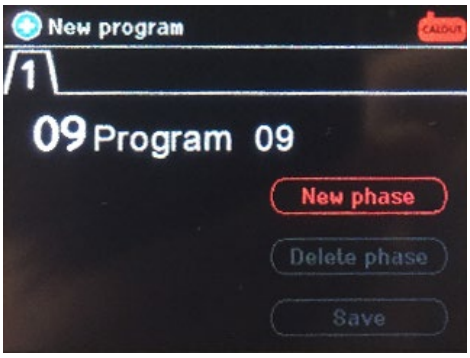
To set the fan speed, turn knob **16** (right to increase, left to decrease), which will be shown on display **15**.



Confirm by pressing knob 16 or wait 10 seconds.

5.8 • SELECTING PHASE 2 AND SUBSEQUENT PHASES (UP TO 9 PHASES)

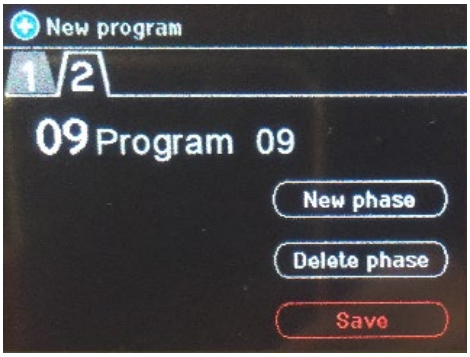
Turn knob **16**, select “New phase” and confirm by pressing knob **16**.



Set as per paragraph 5.3. If additional phases are needed, follow the same sequence.

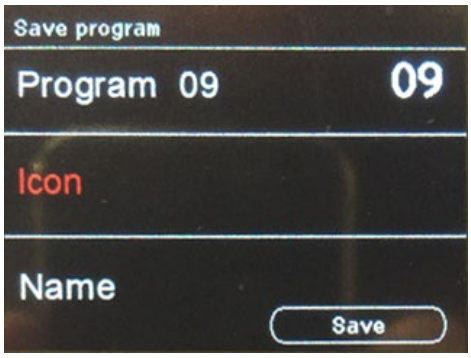
5.9 • STORING THE PROGRAMME

Turn knob **16**, select “Save” and confirm by pressing knob **16**.

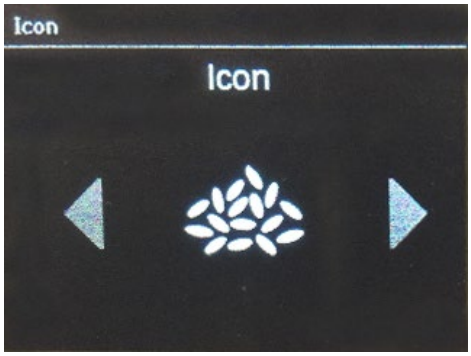


5.10 • SETTING THE PROGRAMME ICON

Turn knob **16,** select “Icon” and confirm by pressing knob **16**.

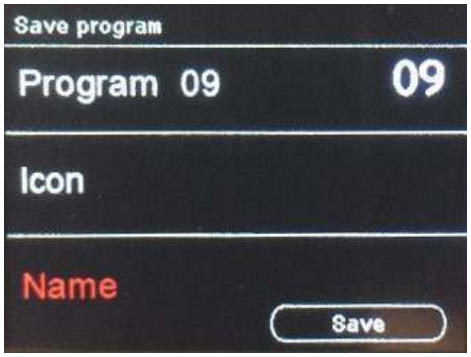


Turn knob **16**, select the desired icon and confirm by pressing knob **16**.

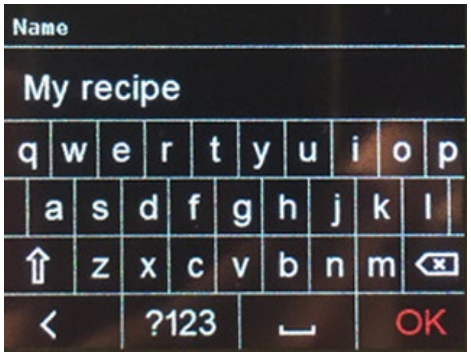


5.11 • SETTING THE PROGRAMME NAME

Turn knob **16,** select “Name” and confirm by pressing knob **16**.



Set the name of the programme by turning the knob and confirming the selected letter by pressing knob **16.** After setting the programme name, select “OK” and confirm by pressing knob **16**.



5.12 • SAVING

Select “Save” and confirm by pressing knob **16.**



6 • SELECTING AND STARTING A RECORDED PROGRAMME

OPERATIONS

6.1 • TURNING THE OVEN ON

Press knob 16 for 3 seconds. If an error code appears on displays 715, see chapter *"Self-diagnosis and errors guide"*.

6.2 • RECALLING

Press the MENU button **13**, turn knob **16** until "Personal" is displayed and confirm by pressing knob **16.**

Turn knob **16** by selecting the programme that you want to recall, shown on display **15** and confirm by pressing knob **16.**

WARNING: if the programme uses the core probe, connect the probe to the front panel, otherwise the error message **"**Probe pin error" will appear. See chapter *"Self-diagnosis and errors guide"*.

6.3 • STARTING

6.3 a • **STARTING A PROGRAMME WITH PRE-HEATING**	**6.3 b •** **STARTING A PROGRAMME WITHOUT PRE-HEATING**	**6.3 c •** **STARTING A RECORDED PROGRAMME WITHOUT PRE-HEATING**
If the programme recalled includes a preheating phase, the writing **[PrE]** appears on display **10** and the oven starts. A cyclical acoustic signal will be heard and the writing **[LoA]** will appear on the display to notify that the chamber has reached temperature. Insert the food (if the programme has core probe phases, insert the probe into the product). Close the door. Display **15** shows the second phase, indicating that the second cooking phase has started.	Insert the food (if the programme has core probe phases, insert the probe into the product). Turn knob **16,** select "skip phase" and confirm by pressing knob **16.** An acoustic signal indicates that the preheating phase has been excluded. **Warning:** pre-heating is not necessary only when the cooking chamber has already reached temperature.	Insert the food (if the programme has core probe phases, insert the probe into the product).

7 • SELECTING AND STARTING A RECORDED RECIPE

7.1 • TURNING THE OVEN ON

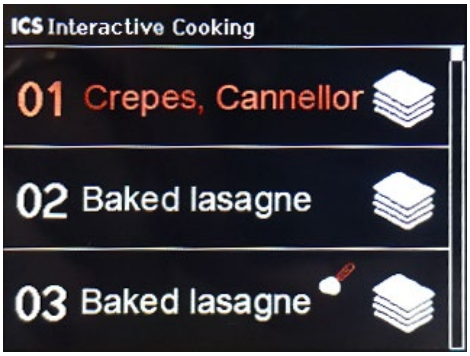
Press knob 16 for 3 seconds. If an error code appears on displays 715, see chapter *"Self-diagnosis and errors guide"*.

7.2 • RECALLING

Press the MENU button **13**, select "Interactive Cooking" by pressing knob **16.**



Turn knob **16** by selecting the recipe that you want to recall, shown on display **15** and confirm by pressing knob **16.**



WARNING: if the recipe uses the core probe, connect the probe to the front panel, otherwise the error message **"**Probe pin error" will appear. See chapter *"Self-diagnosis and errors guide"*.

7.3 • STARTING

7.3 a •	**7.3 b •**
STARTING A RECIPE WITH PRE-HEATING	**STARTING A RECIPE WITHOUT PRE-HEATING**
If the recipe recalled includes a preheating phase, the writing **[PrE]** appears on display **6.** A cyclical acoustic signal will be heard and the writing **[LoA]** will appear on the display to notify that the chamber has reached temperature. Insert the food (if the programme has core probe phases, insert the probe into the product). Close the door. Display **15** shows the second phase, indicating that the second cooking phase has started.	Insert the food (if the recipe has core probe phases, insert the probe into the product). Turn knob **16,** select "skip phase" and confirm by pressing knob **16.** An acoustic signal indicates that the preheating phase has been excluded. **Warning:** pre-heating is not necessary only when the cooking chamber has already reached temperature.

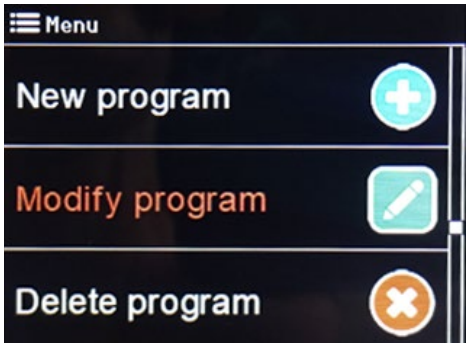
8 • MODIFYING A STORED PROGRAMME

8.1 • TURNING THE OVEN ON

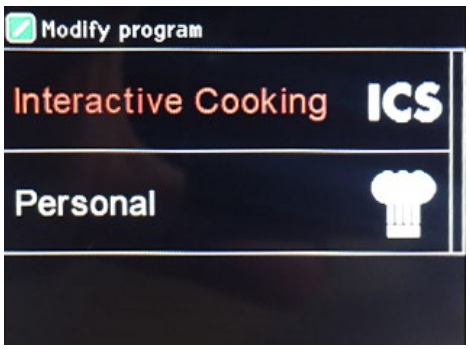
Press knob 16 for 3 seconds. If an error code appears on displays 715, see chapter *"Self-diagnosis and errors guide"*.

8.2 • RECALLING

Press the MENU button **13**, turn knob **16** until "Modify programme" is displayed and confirm by pressing knob **16.**



Select the type of programme you want to modify: "interactive cooking" or "personal" by turning knob **16** and confirming by pressing knob **16.**



Select the programme to modify by turning knob **16** and confirming by pressing knob **16.**



8.3 • MODIFYING

Make the desired modifications as per chapter 5 "Setting and storing a programme"

8.4 • SAVING

After modifying the programme, select "Save" and confirm by pressing knob **16**.



Choose between:

"Save with name" to save the changes made and rename the programme.

Note: Preset recipes can only be saved by renaming them.

"Save" to save the programme changes.

"Edit" to go back to the editing screen.



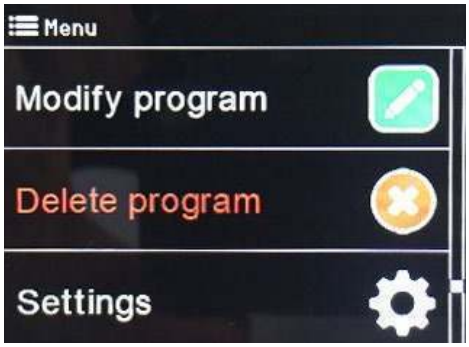
9 • DELETING A RECORDED PROGRAMME

9.1 • SWITCHING ON

Press knob 16 for 3 seconds. If an error code appears on displays 715, see chapter *"Self-diagnosis and errors guide"*.

9.2 • RECALLING

Press the MENU button **13**, turn knob **16** until "Modify programme" is displayed and confirm by pressing knob **16.**



Select the programme to delete by turning knob **16** and confirming by pressing knob **16.**



Confirm you want to delete the programme by selecting "OK" and pressing knob **16.**



10 • TEMPORARILY MODIFYING A RECORDED PROGRAMME/RECIPE

Premise

The oven allows the temporary modification of the stored programme, i.e. for the current cooking operation only.

This may be essential when the programme is stored for a product with a different size, therefore it may be necessary to increase cooking times, raise the temperature or change any other type of parameter.

OPERATIONS

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

To modify a stored programme:

Cooking mode

... press the button that corresponds to the desired cooking mode **(1 - 2- 3)**, the change will be automatically saved.

Increasing/decreasing the temperature

... turn knob **7** to set the new temperature, confirm by pressing knob **7** or wait 10 seconds (TIME OUT), the change will be automatically saved.

Increasing/decreasing the time

... turn knob **11** to set the new time, confirm by pressing knob **11** or wait 10 seconds (TIME OUT), the change will be automatically saved.

Increasing/decreasing the core probe temperature

... turn knob **11** to set the new temperature, confirm by pressing knob **11** or wait 10 seconds (TIME OUT), the change will be automatically saved.

Increasing/decreasing the AUTOMATIC MOISTURE CONTROL value

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

*Note: Display **15** shows the icon below and indicates the temporary change to the programme.*



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

11 • SETTING THE CORE PROBE

Premise

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

The core probe can easily be used as a portable thermometer. With the oven in any cooking time mode, if button **9** is pressed for several seconds, display **10** will show the probe temperature for a few seconds. This makes it possible to check the temperature at the core of the product when it is not being cooked, and, therefore, outside the oven itself.

OPERATIONS

11.1 • COOKING WITH THE CORE PROBE

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

After setting the temperature in the cooking chamber (as per the relevant chapters on settings), press button **9** and turn knob **11** to set the desired core temperature. Insert the probe into the product (see chapter "Recommendations for using core probe"), and continue based on the cooking method selected.

Consequently, you have chosen...

PRACTICAL EXAMPLE

Settings

Mode: **Convection**

Cooking chamber temperature: **140 °C**

Time: **Infinite**

Core temperature: **78 °C**

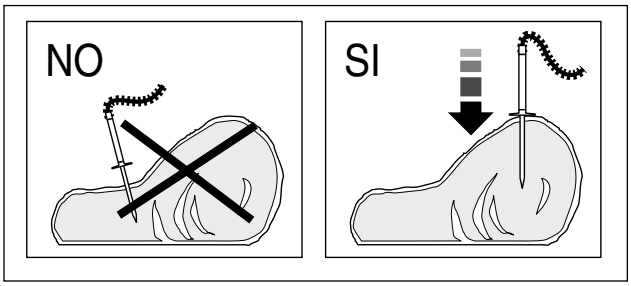
What happens

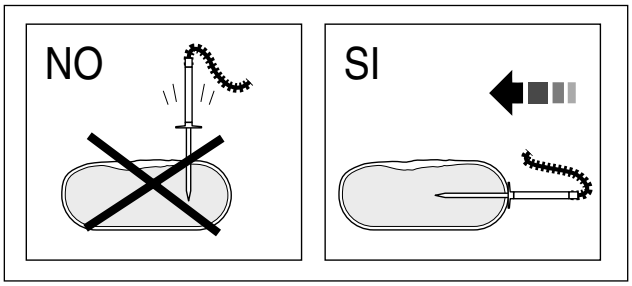
Once the core of the product reaches a temperature of 78 °C, with the cooking chamber temperature at 140 °C, heating will stop and will automatically restart when the core temperature reaches 1 °C.

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

11 • SETTING THE CORE PROBE

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





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

Advantages

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

11.2 • EXAMPLES OF CORE TEMPERATURE

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

VEAL	
LEG	from 72°C to 75°C
FLANK	from 75°C to 78°C
FRICANDEAU	from 75°C to 78°C
SHOULDER	from 75°C to 80°C
RACK	from 67°C to 72°C
SADDLE	from 67°C to 72°C

PORK	
LEG	from 65°C to 72°C
RACK	from 65°C to 70°C
LOIN	from 67°C to 72°C
SHOULDER	from 70°C to 75°C
KNUCKLE	from 78°C to 83°C
COOKED HAM	from 65°C to 70°C
PORCHETTA	from 68°C to 73°C

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

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

FISH	
SALMON	from 58°C to 63°C
WHOLE FISH	from 60°C to 65°C

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

12 • AUTOMATIC MOISTURE CONTROL SYSTEM

Premise

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

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

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

OPERATIONS

12.1 • COOKING WITH THEAUTOMATIC MOISTURE CONTROL SYSTEM

Note: *cooking mode must be Convection or Combined*

Set the temperature in the cooking chamber or for the core probe (see the relevant chapters on settings), press button **5** to set the desired **AUTOMATIC MOISTURE CONTROL,** from **h00** (very dry) to **h99** (very moist).

Put the product in the oven and, if the core probe has been set, insert the needle in the product (see the chapter *"Setting the core probe"*) and proceed based on the cooking method chosen.

Recommendations

A certain level of experience is assumed in defining moisture values.

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

Suitable for:

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

Advantages

Results can be reproduced even for products with different characteristics.

13 • FAVOURITE PROGRAMMES

Premise

The “Favourite” function allows you to quickly and easily select the 10 most used cooking programmes (ideal function for standardised and repetitive cooking).

OPERATIONS

13.1 • SWITCHING ON

Press knob 16 for 3 seconds. If an error code appears on displays 715, see chapter *“Self-diagnosis and errors guide”*.

13.2 • RECALLING

Turn knob **16** until the programme you want to start is displayed and confirm by pressing knob **16.**

Cooking starts.



14 • SPECIAL PROGRAMMES

Premise

These programmes are aimed at a cooking process to obtain the best results in terms of presentation, degree of cooking, weight loss reduction and succulence of the product to serve, without direct operator intervention.

OPERATIONS

14.1 • EXPRESS REHEATING

Premise

Express reheating is part of an organised kitchen management system:
cooking → blast chilling → preservation → reheating → serving.
Reheating can be done both for the product in the pan and on the plate.

Recommendations

Reheating is the process which reactivates the temperature up to 65°C at the core. This must occur as quickly as possible, obviously in compliance with the provisions of local hygiene/sanitary regulations.
For frozen and/or deep-frozen products, the cooking chamber temperature is set to 160°C, the product is inserted and after a few minutes, when possible, the core probe is inserted which will require the programme to be temporarily modified.

Advantages

This system allows the product to be presented “as if just cooked”, in terms of appearance, taste and consistency, even after it has been preserved at +3*°C for several days. Versatility of the device which can perform a variety of functions without the need for additional devices.

14.2 • PRE-STORED, FACTORY SET REGENERATION PROGRAMMES

The **S** version includes regeneration programmes pre-stored in the factory. The aim is it make it easier for the chef to use the oven immediately.

How to set them:

Set the regeneration programme based on the instructions in chapter:

7 • SELECTING AND STARTING A STORED RECIPE.

The pre-stored regeneration programmes are the following:

- Timed
L77 = REGENERATION on plate
L78 = REGENERATION in the pan
L79 = REGENERATION with steam

- With the core probe
L80 = REGENERATION on plate
L81 = REGENERATION in the pan
L82 = REGENERATION with steam

15 • OPERATING DETAILS

PREMISE

During cooking (fixed Led on), display **6** shows the set temperature. You can, however, check the actual temperature in the cooking chamber. To do this, perform the following actions:

15.1 • DISPLAYING REAL-TIME TEMPERATURE DURING COOKING (without stopping)

Press button **4**, the displays will flash, showing the values previously set. After 10 seconds (TIMEOUT), the set value will reappear

15.2 • TEMPORARY STOP

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

15.3 • PERMANENT STOP

To stop infinite time cooking or to permanently interrupt cooking, press the active cooking mode button (fixed Led lit) or press the Back button **14**.

16 • PRACTICAL RECOMMENDATIONS

16.1 • MAXIMUM LOAD PERMITTED

The maximum load for the oven is indicated in the table below.

No. trays	Maximum load per level	Maximum load for oven
6 GN 1/1	4 Kg.	24 Kg.
10 x GN 1/1	4 Kg.	40 Kg.
6 x GN 2/1 12 x GN 1/1	4 Kg.	48 Kg.
10 x GN 2/1 20 x GN 1/1	4 Kg.	80 Kg.
20 x GN 2/1 40 x GN 1/1	4 Kg.	160 Kg.
5 x 600x400	4 Kg.	20 Kg.
8 x 600x400	4 Kg.	32 Kg.
15 x 600x400	4 Kg.	60 Kg.

IMPORTANT:

the value indicated includes the weight of accessories.

Do not exceed the indicated loads. Exceeding the maximum load could damage the oven.

16.2 • PREHEATING THE COOKING CHAMBER

The preheating phase of the cooking chamber is very important and useful to make sure the cooking results are perfect.

You should always preheat the cooking chamber when it is empty, by setting a higher temperature, between roughly 15% and 25% higher than the actual cooking temperature.

When steam cooking, preheat the cooking chamber in convection mode because it allows you to set temperatures higher than 130°C.

16.3 • FROZEN/DEEP FROZEN PRODUCTS

Preheating and loading these products must be done based on the quality and type of product For example, frozen spinach should not be heated at very high temperature, otherwise it will dry out externally and compromise the result.

16.4 • TYPES OF PANS

To get the best results, it is essential to use the right pan for the different types of products: aluminium or aluminized steel for confectionery and baking products, perforated pans for steam cooking, rack pans for pre-fried products, such as potatoes.

16.5 • SPACE BETWEEN PANS

When loading the products to cook in the cooking chamber, we recommend taking care that there is sufficient space between one pan and another. This allows the heat and air to be evenly distributed for a uniform result which is not possible if the product on one pan is touching the pan above.

16.6 • CUTTING DOWN CONDIMENTS

Using this type of oven means you can virtually eliminate the use of condiments, such as oil, butter, fats and flavourings. Consequently, by using less condiments during cooking, the flavours of the product will be enhanced and the nutritional content already in the product will be maintained which is an advantage for lower calorie diets.



• CAUTION

Cooking with added alcohol is not permitted!

16.7 • COOKING LOADS

The depth of the tray must be suitable for the height of the product.
To obtain uniform cooking, the load should be distributed on more than one low tray rather than in one very deep tray.

For best results, comply with the weights specified in the following table.

Notes: Obviously, when loading the oven, you should consider not only the weight of the product, but also the size, consistency and thickness.

CAUTION
Do not insert trays/containers with liquids exceeding 1.6 m in height.

PRODUCT	MAXIMUM LOAD					
	061 6 x GN1/1	**062** 6 x GN2/1 12 x GN1/1	**101** 10 x GN1/1	**102** 10 x GN2/1 20 x GN1/1	**201** 10 x GN2/1 20 x GN1/1	**202** 20 x GN2/1 40 x GN1/1
OVEN-BAKED LASAGNE	6 x 2 kg	6 x 4 kg	10 x 2 kg	10 x 4 kg	20 x 2 kg	20 x 4 kg
SUSHI / JASMINE RICE	6 x 2.4 kg	6 x 4.8 kg	10 x 2.4 kg	10 x 4.8 kg	20 x 2.4 kg	20 x 4.8 kg
TOMATO SAUCE	6 x 3 kg	6 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
ROASTS	3 x 6 kg	3 x 12 kg	5 x 6 kg	5 x 12 kg	10 x 6 kg	10 x 12 kg
	6 x 3 kg	6 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
BRAISED MEAT	6 x 3 kg	6 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
BREADED CUTLETS	6 x 9 pc	6 x 18 pc	10 x 9 pc	10 x 18 pc	20 x 9 pc	20 x 18 pc
GRILLED MEAT	6 x 10 pc	6 x 20 pc	10 x10 pc	10 x 20 pc	20 x 10 pc	20 x 20 pc
STEAMED AND BOILED MEAT	6 x 3 kg	6 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
	3 x 6 kg	3 x 12 kg	5 x 6 kg	5 x 12 kg	10 x 6 kg	10 x 12 kg
SPIT-ROAST CHICKEN	2 x 8 chickens	2 x (8+8) chickens	3 x 8 chickens	3 x (8+8) chickens	7 x 8 chickens	7 x (8+8) chickens
STEAMED OCTOPUS	6 x 3 kg	6 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
WHOLE STEAMED FISH	6 x 3 kg	6 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
OVEN-BAKED FISH	6 x 2 pc	6 x 4 pc	10 x 2 pc	10 x 4 pc	20 x 2 pc	20 x 4 pc
FRESH STEAMED VEGETABLES	6 x 2.5 kg	6 x 5 kg	10 x 2.5 kg	10 x 5 kg	20 x 2.5 kg	20 x 5 kg
FROZEN STEAMED VEGETABLES	6 x 2.5 kg	6 x 5 kg	10 x 2.5 kg	10 x 5 kg	20 x 2.5 kg	20 x 5 kg
GRILLED VEGETABLES	6 x 1 kg	6 x 2 kg	10 x 1 kg	10 x 2 kg	20 x 1 kg	20 x 2 kg
FRESH ROAST POTATOES	6 x 1.5 kg	6 x 3 kg	10 x 1.5 kg	10 x 3 kg	20 x 1.5 kg	20 x 3 kg
FROZEN ROAST POTATOES	6 x 2 kg	6 x 4 kg	10 x 2 kg	10 x 4 kg	20 x 2 kg	20 x 4 kg

16 • PRACTICAL RECOMMENDATIONS

PRODUCT	MAXIMUM LOAD					
	061 6 x GN1/1	**062** 6 x GN2/1 12 x GN1/1	**101** 10 x GN1/1	**102** 10 x GN2/1 20 x GN1/1	**201** 10 x GN2/1 20 x GN1/1	**202** 20 x GN2/1 40 x GN1/1
FROZEN PRE-FRIED POTATOES	6 x 1kg	6 x 2 kg	10 x 1 kg	10 x 2 kg	20 x 1kg	20 x 2 kg
STEAMED DICED POTATOES	6 x 1.5 kg	6 x 3 kg	10 x 1.5 kg	10 x 3 kg	20 x 1.5 kg	20 x 3 kg
FRIED EGGS	6 x 6 pc	6 x 12 pc	10 x 6 pc	10 x 12 pc	20 x 6 pc	20 x 12 pc
CHIPS/FRIES	6 x 6 pc	6 x 12 pc	10 x 6 pc	10 x 12 pc	20 x 6 pc	20 x 12 pc
FROZEN CROISSANTS	6 x 8 pc	6 x 16 pc	10 x 8 pc	10 x 16 pc	20 x 8 pc	20 x 16 pc
CREME CARAMEL, CUSTARD DESSERTS	6 x 18 pc	6 x 36 pc	10 x 18 pc	10 x 36 pc	20 x 18 pc	20 x 36 pc
FROZEN BREAD	6 x 4 pc	6 x 8 pc	10 x 4 pc	10 x 8 pc	20 x 4 pc	20 x 8 pc
FRESH DOUGH ROUND PIZZA	6 x 2 pc	6 x 4 pc	10 x 2 pc	10 x 4 pc	20 x 2 pc	20 x 4 pc
FILLED TARTS	6 x 3 kg	6 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
REGENERATION ON PLATE WITH PROBE	6 x 1.5 kg	6 x 3 kg	10 x 1.5 kg	10 x 3 kg	20 x 1.5 kg	20 x 3 kg
VACUUM-PACKED FRESH VEGETABLES	6 x 2 kg	6 x 4 kg	10 x 2 kg	10 x 4 kg	20 x 2 kg	20 x 4 kg

PRODUCT	MAXIMUM LOAD		
	054 5 x 600x400	**084** 8 x 600x400	**154** 15 x 600x400
FROZEN CROISSANTS (max. 50 g)	5 x 12 pc	8 x 12 pc	15 x 12 pc
CREME CARAMEL, CUSTARD DESSERTS	5 x 18 pc	8 x 18 pc	15 x 18 pc
FROZEN BREAD (BAGUETTES)	5 x 5 pc	8 x 5 pc	15 x 5 pc
FRESH DOUGH ROUND PIZZA	5 x 2 pc	8 x 2 pc	15 x 2 pc
FILLED TARTS	5 x 3 kg	8 x 3 kg	15 x 3 kg

17 • ROUTINE MAINTENANCE

17.1 • DAILY CARE

Daily care of the appliance will allow the extension of its service life and reduced maintenance costs.

COOL THE MACHINE AND WEAR PPE

GASKET

During periods of non-use and during the night, leave the door slightly ajar, not closed.
Perform the automatic cooling function with the door open before shutdown at the end of service.

Regularly remove the gaskets and any deposits accumulated on the inner door glass during cooking.

Use only microfibre cloths and neutral cleaners to clean the gaskets, glass and inner and outer surfaces.
Do not use abrasive and aggressive chemical products.





In floor-standing appliances, always fully insert the trolley until it comes into contact with the front gasket and block the wheels.
Partial insertion of the trolley may cause damage to both the front and door-mounted gasket.

DOOR GLASS

Regularly clean the inner door glass of any cooking residue using a soft rag.
Regularly open the inner glass by freeing the clips and proceed to clean both glass panes.
Never use abrasive products so as not to damage the glass surface, which may shatter during cooking.



GREASE FILTER

Remove the grease filter before daily cleaning at the end of service, and wash it separately.

GREASE DRIP PAN

Remove the drip pan before each cleaning cycle and wash it separately to stop the residue from clogging the grease drain.

CORE PROBE

REMOVE THE PROBE FROM THE product only by gripping the probe handle; do not pull on the probe cable.

Regularly remove any cooking residue from the core probe cable.

If the probe cable is twisted, handle it carefully, making sure not to pull it.

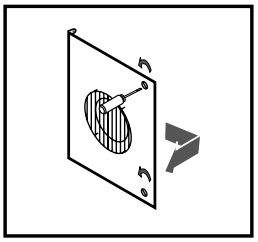
Do not exert too much force when inserting the probe in frozen products

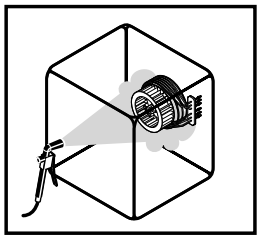
• PERIODICALLY ...

... it is advisable to clean the deflector and the pan holder racks, as required.

To do this, perform the following actions:

- stop and shut off all supplies (electricity, water and if present, gas);
- remove the pan holder rails;
- loosen the deflector screws with a suitably-sized screwdriver or a coin, so the rear part can be cleaned. For a more thorough cleaning, use the shower head (optional);





- if there are carbon deposits, remove them and increase the cleaning level/frequency;
- dry with a clean cloth;
- the deflector must be removed if the dirt is difficult to remove. Do not use abrasive pads or scouring sponges which could damage the steel surface. If the dishwasher is big enough, wash the deflector in it.

Fasten the deflector inside the oven, ensuring that the two fastening screws on the right-hand side are tightened properly.

CHICKEN GRILL GREASE DRAIN

After removing the drip pan, use a tool to remove any residue that may otherwise clog the drain tube over time.

Check the grease level in the dedicated collection pan every day, and drain it if necessary.

.

17.2 • PLACEMENT OUT OF SERVICE

If the appliance won't be used for a long period of time (more than a week), it is advisable to proceed as follows.

a) If the appliance is equipped with Aroma & Smoke, before cleaning, remove the cartridges, insert the small tube in a container full of water and run a few smoke and aroma cycles so as to clean the tubes.

b) Run a cleaning cycle (with Calout)* at a suitable level to ensure the utmost cleanliness of the chamber. If the level is not reached, run a new cleaning cycle, this time without calout*.

c) Remove the can of detergent and run a Soft cleaning cycle, using only water (use an old can filled with water, and remember to remove it at the end).

d) Remove the partitions and unhook the air deflector in the chamber to inspect the rear area and check for any dirt deposits, which need to be removed.

e) Close the water supply valves

f) Open the settings menu and select the boiler* menu, then the boiler emptying command and wait for the operation to be completed.

g) Disconnect the water supply tubes.

h) Disconnect the appliance by pressing the on/off knob for at least 3 seconds.

i) Remove the shower and press the key to drain any water left in the circuit (bring the grip down to floor level).

j) Disconnect the power supply and pull out the plug

k) Close the gas shut-off valve

l) Disconnect the drain tube to prevent any odours or bacteria from entering the appliance

m) Leave the door ajar.

n) If a Brita filter is installed, disconnect it from the line, the filter will need to be replaced in the event of long-term non-use (max. 1 year after installation).

o) Check the wear status of the gaskets so as to arrange for their replacement before operation is resumed.

p) Protect the appliance against frost to avoid error messages when it is turned back on.

* Indication only applies to units equipped with boiler or Calout system

17.3 • PLACEMENT INTO SERVICE AFTER A LONG PERIOD OF NON-USE

After a long period of non-use, it is advisable to contact your trusted help service to arrange a visit in order to check whether any maintenance is required.
If you wish to act independently, proceed as follows, remembering that the manufacturer recommends the annual inspection of the appliance.

a) Flush the water tubes to prevent any deposits or residue from clogging the solenoid valves and then reconnect the supply tubes.

b) If a Brita filter is installed, check the date of installation (the filter must be replaced within a year, otherwise the active carbons will deteriorate and cause the potential spread of bacteria), flush the filter and if necessary replace it according to the instructions in the user manual.

c) Check the connection/reconnect the drain tube.

d) Connect the electrical power supply and energize the appliance (taking care not to invert the phases and neutral for gas appliances in order to avoid error messages)

e) Open the gas supply system valve.

f) Turn the appliance on by pressing the power-on knob for 3 seconds

g) Give the appliance time to fill the boiler*

h) Insert/connect the cans of chemical product

i) Check that there are no leaks from the water and gas connections

j) If a message appears, take note or photograph the display and get in contact with your trusted help service

k) Check whether a software update is available; this can be done from the display if the appliance is connected to the internet, otherwise the software version will be available for download from the manufacturer's portal.

l) Run a cleaning programme (with Calout)* to prime the cleaning/calout system pumps and check for any water leaks.

* Indication only applies to units equipped with boiler or Calout system.

18 • SPECIAL MAINTENANCE

As explained in the Installation manual and Warranty...

18.1 • For correct and safe operation, the oven must be subjected to special maintenance at least once per year by the technical help service.

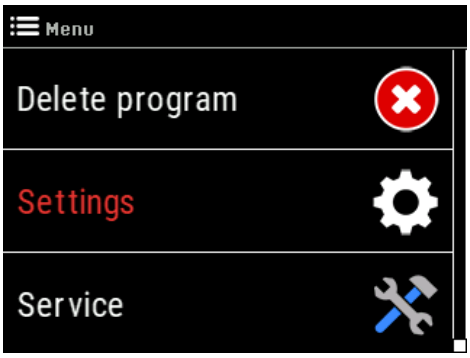
18.2 • It is advisable to sign a maintenance contract with the technical help service to ensure this operation is regularly carried out.

For the softener, follow the supplier's instructions

19 • SETTINGS

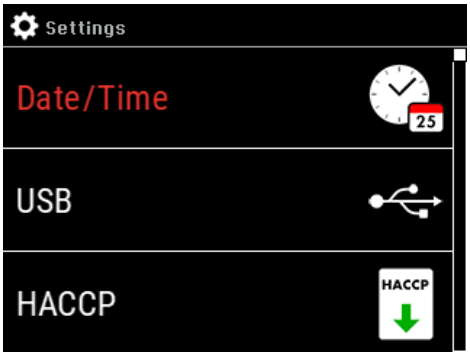
19.1 • TIME AND DATE SETTINGS

19.1 • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.

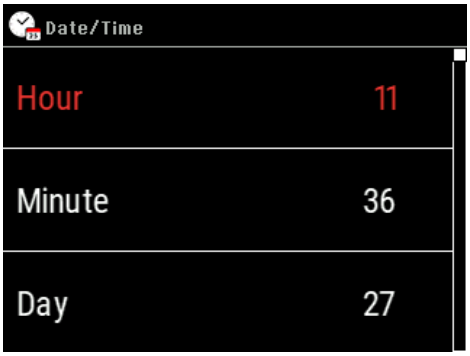


Select “Date/Time” and press knob **16** to confirm.

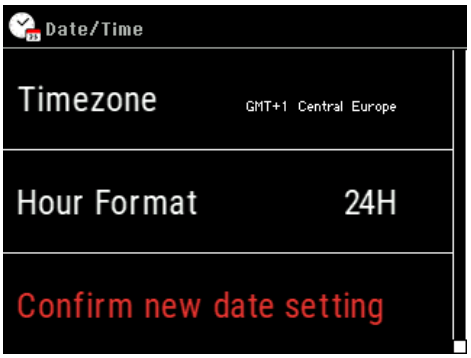
To change the date or time, highlight it by turning knob **16** and confirm by pressing knob **16.**



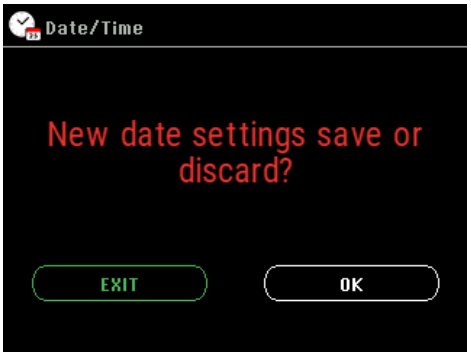
Set the new date or time, by turning knob **16** and confirm by pressing knob **16**.



After modifying the settings, select “Confirm new date setting” and confirm by pressing knob **16**.

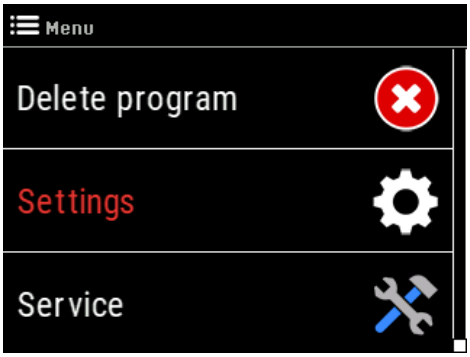


A confirmation message will appear in display window **15,** select “OK” and confirm by pressing knob **16**.

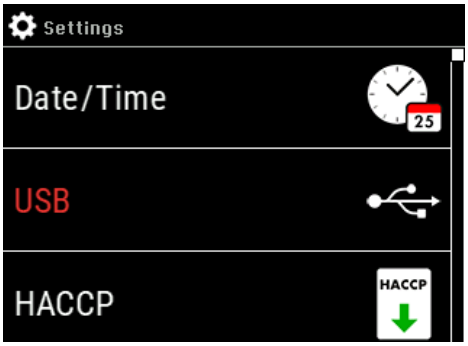


19.2 • IMPORT/EXPORT FROM USB

19.2 • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



Select “USB” and press knob **16** to confirm.



Remove the USB port cover. Insert the USB key in the USB port on the oven.

Turn knob **16** to select:
- “Import User Recipes” to load recipes from the USB key.
- “Export User Recipes” to copy recipes onto the USB key.
- “Import Manufacturer Recipes” to load the manufacturer’s recipes from the USB key.
- “Import Languages” to load the software interface languages from the USB key.

Press knob **16** confirm the selection.



Select “START” by turning knob **16** and confirm by pressing knob **16**.



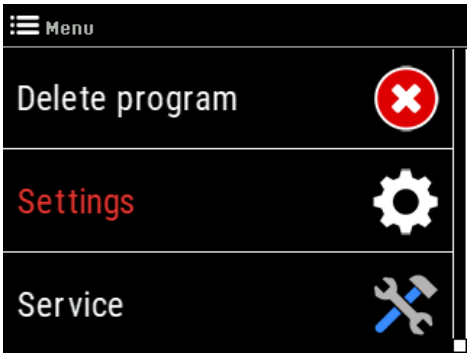
Display **15** will show the message “Operation completed”, select “OK” and confirm by pressing **16**.



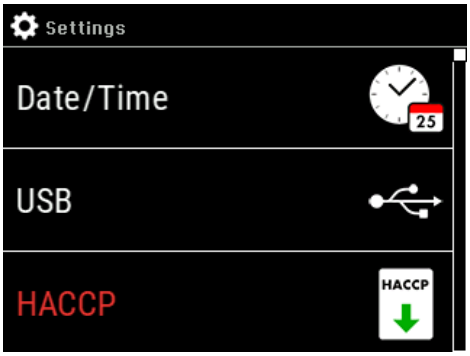
CAUTION: After removing the USB key, put the cover back in place.

19.3 • DOWNLOAD HACCP LOG

19.3 • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



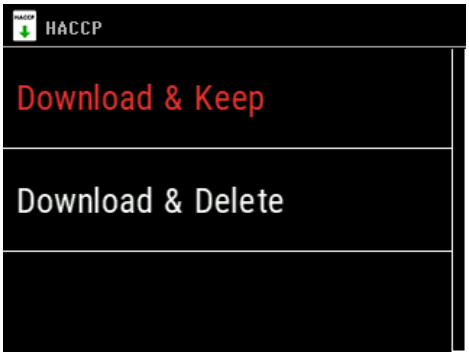
Select “HACCP” and press knob **16** to confirm.



Remove the USB port cover. Insert the USB key in the USB port on the oven.

Turn knob **16** to select:
- “Download & Keep” to download the data onto the USB key and leave them on the oven.
- “Download & Delete” to download the data onto the USB key and delete them from the oven.

Press knob **16** confirm the selection.



Select “START” by turning knob **16** and confirm by pressing knob **16**.



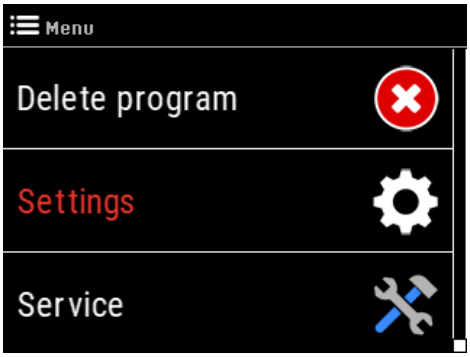
Once downloaded, display **15** will display the message “Operation completed”, select “OK” and confirm by pressing **16**.



CAUTION: After removing the USB key, put the cover back in place.

19.4 • LANGUAGE SETTINGS

19.4 • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



Select “Language” and press knob **16** to confirm.



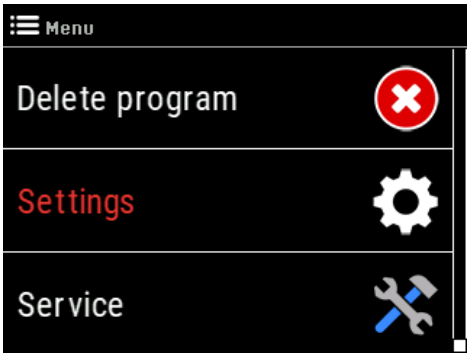
Select the desire language by turning knob **16** and confirm by pressing knob **16**.



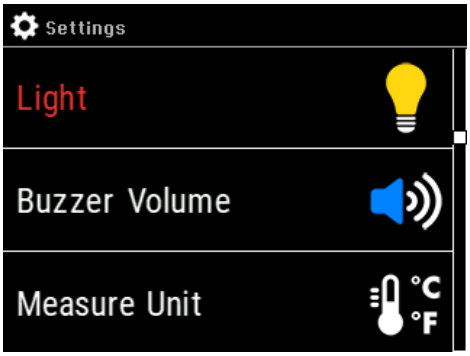
19 • SETTINGS

19.5 • LIGHT SETTINGS

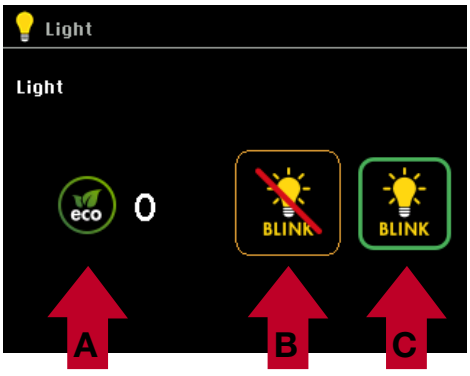
19.5 • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



Select “Light” and press knob **16** to confirm.



Turn knob **16** to select:

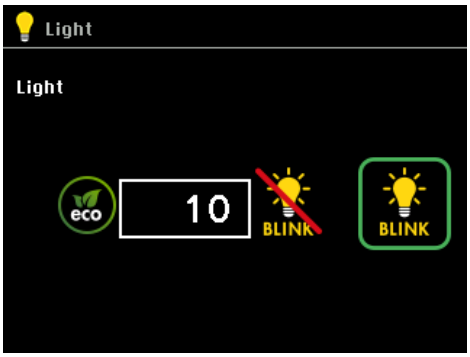


A - Energy Saving ECO.
Turns off the chamber light and displays **6** and **10**, in display **15** you will see:



You can set the time delay until the energy saving mode starts.

Select the time from 0 to 10 minutes, highlighting the time set and confirming with knob **16**.
Change the setting by turning the knob and confirm by pressing knob **16**.



B - Flashing light at end-of-cooking DISABLED

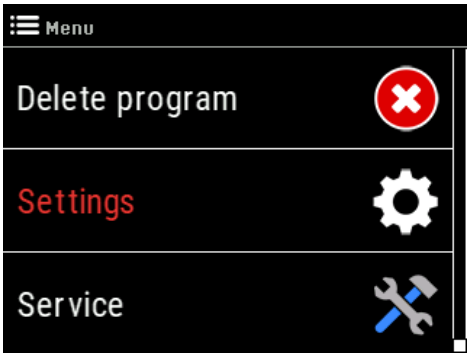
C - Flashing light at end-of-cooking ENABLED

Select function **B** or **C** by turning knob **16** and confirm by pressing knob **16**.

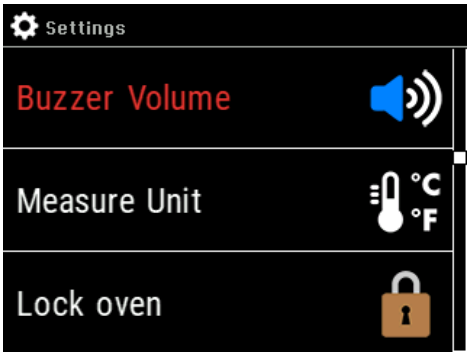
The yellow box indicates which function has been selected.
The green box shows which function is enabled

19.6 • BUZZER VOLUME SETTING

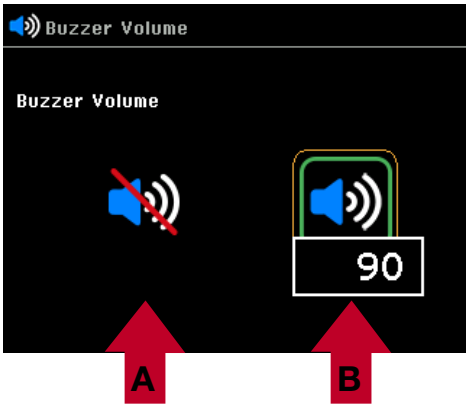
19.6 • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



Select “Buzzer Volume” and press knob **16** to confirm.



Turn knob **16** to select:



A - Buzzer DISABLED

B - Buzzer ENABLED

Select function **A** or **B** by turning knob **16** and confirm by pressing knob **16**.

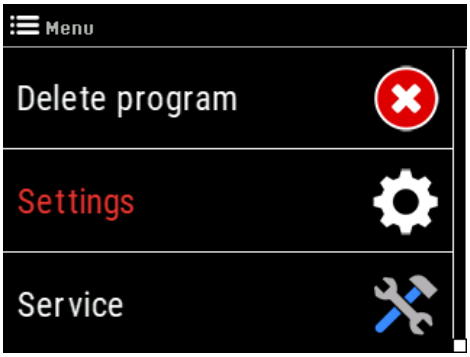
Select function **B**, set the volume by turning knob **16** and confirm by pressing knob **16**.

The yellow box indicates which function has been selected.
The green box shows which function is enabled

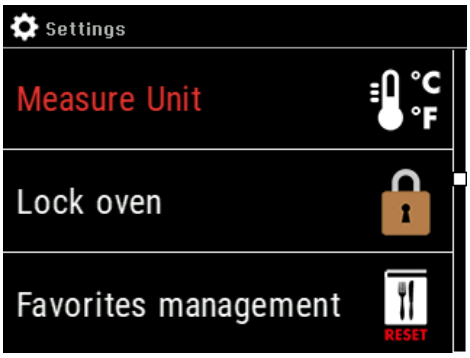
19 • SETTINGS

19.7 • MEASURE UNIT SETTING

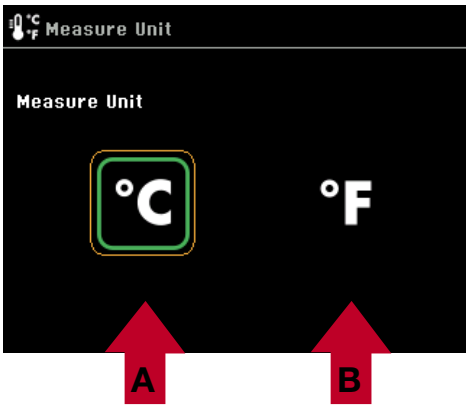
19.7 • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



Select “Measure Unit” and press knob **16** to confirm.



Turn knob **16** to select:



A - Degrees CELSIUS °C

B - Degrees FAHRENHEIT °F

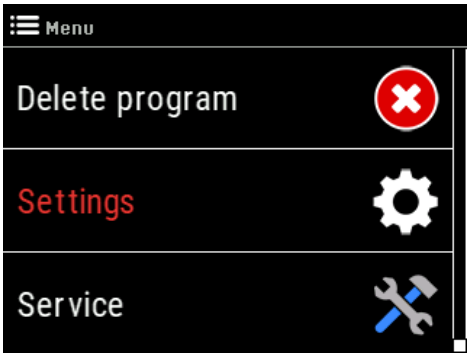
Select function **A** or **B** by turning knob **16** and confirm by pressing knob **16**.

The yellow box indicates which function has been selected.
The green box shows which function is enabled

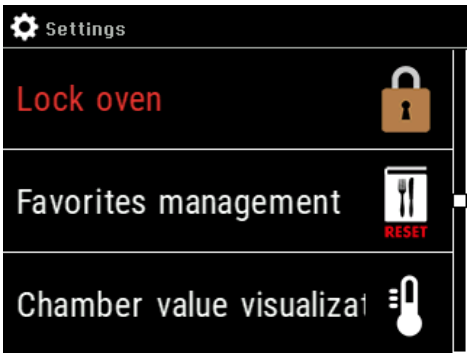
19 • SETTINGS

19.8 • LOCK OVEN SETTING

19.8 • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



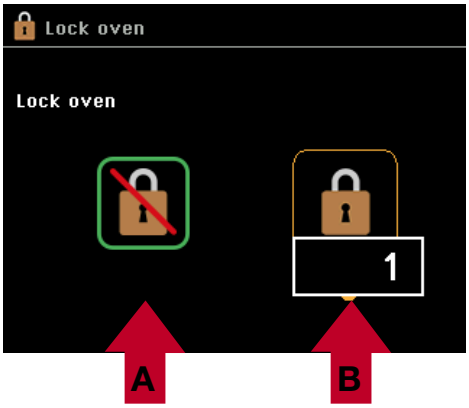
Select “Lock oven” and press knob **16** to confirm.



Enter the lock password by turning knob **16** and confirm by pressing knob **16**.
Confirm the lock password by turning knob **16** and confirm by pressing knob **16**.



Turn knob **16** to select:



A - Oven lock DISABLED

B - Oven lock ENABLED

Select function **A** or **B** by turning knob **16** and confirm by pressing knob **16**.

Select function **B**, set the type of lock **0 / 1 / 2 / 3** by turning knob **16** and confirm by pressing the knob.

Lock 0
No lock set

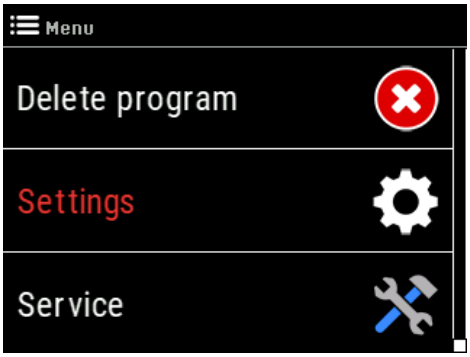
Lock 1
Favourites only show ICS recipes.
Temporary changes to the recipe in progress, ICS recipes, personal recipes, the creation, modification and deletion of a recipe are all blocked.

Lock 2
The ICS recipes, personal recipes, the creation, modification and deletion of a recipe are all blocked.

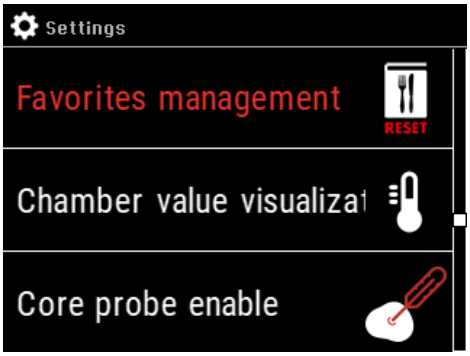
Lock 3
Temporary changes to the recipe in progress, ICS recipes, personal recipes, the creation, modification and deletion of a recipe are all blocked.

19.9 • FAVOURITES MANAGEMENT SETTING

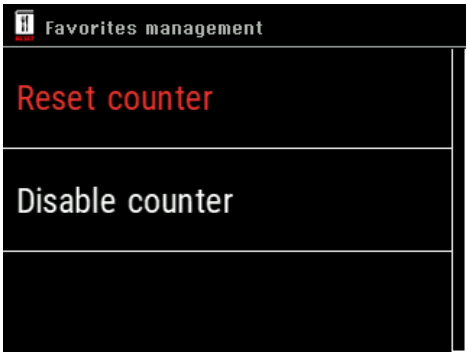
19.9 • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



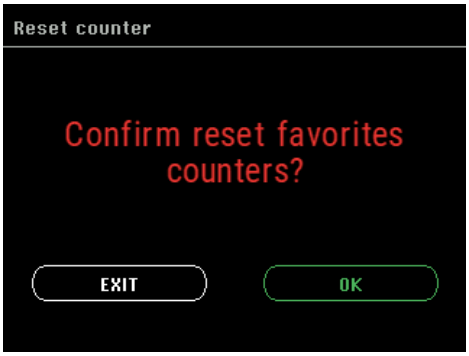
Select “Favourites management” and press knob **16** to confirm.



Turn knob **16** to select:
- “Reset counter” to reset the list of favourites.
- “Disable counter” to maintain the current favourites with overwriting them.



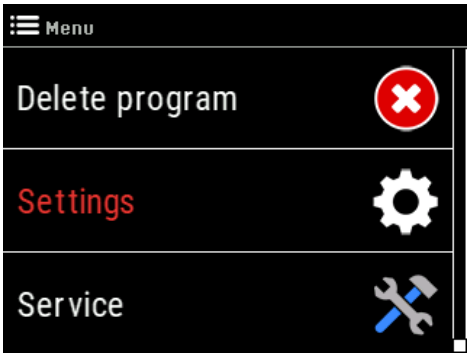
A notification message will appear in display window **15,** select “OK” and confirm by pressing knob **16**.



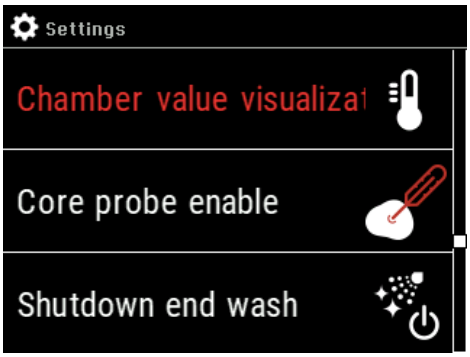
19 • SETTINGS

19.10 • CHAMBER VALUE VISUALISATION

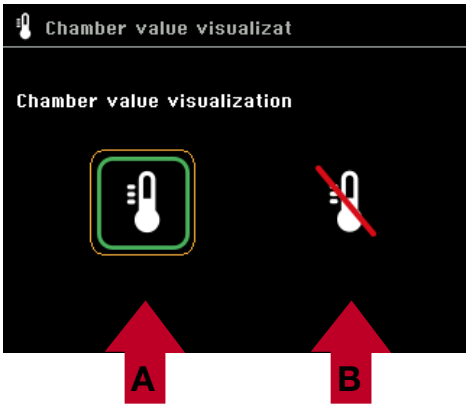
19.10 • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



Select “Chamber value visualisation” and press knob **16** to confirm.



Turn knob **16** to select:



A - To visualise the current chamber temperature
B - To visualise the set temperature.

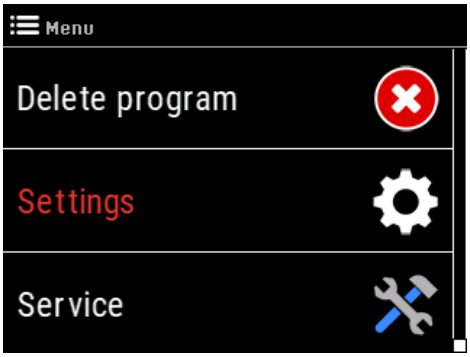
Select function **A** or **B** by turning knob **16** and confirm by pressing knob **16**.

The yellow box indicates which function has been selected.
The green box shows which function is enabled

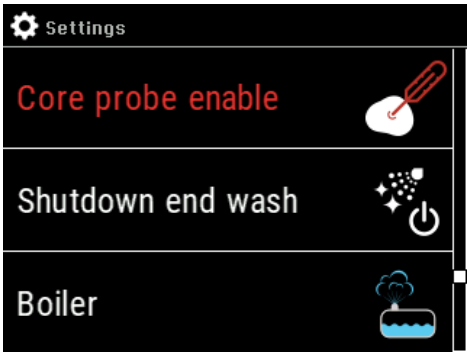
19 • SETTINGS

19.11 • ENABLE CORE PROBE

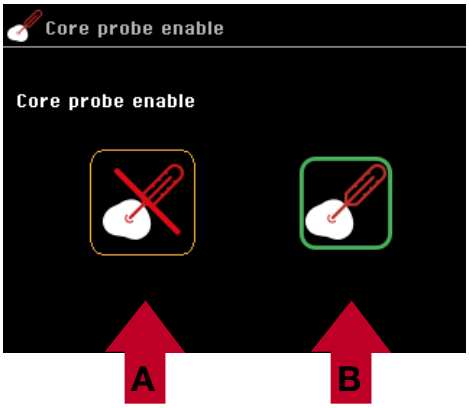
19.11 • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



Select “Core probe Enable” and press knob **16** to confirm.



Turn knob **16** to select:



A - Core probe DISABLED
B - Core probe ENABLED.

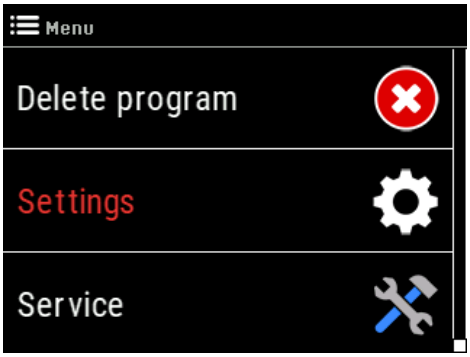
Select function **A** or **B** by turning knob **16** and confirm by pressing knob **16**.

The yellow box indicates which function has been selected.
The green box shows which function is enabled

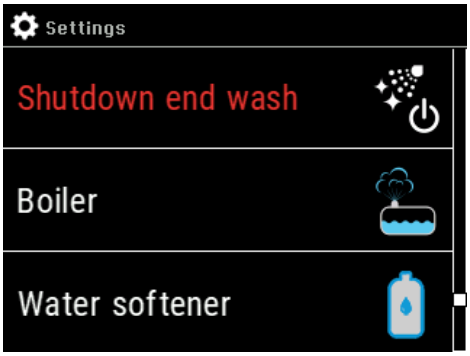
19 • SETTINGS

19.12 • SHUTDOWN AT END OF WASH

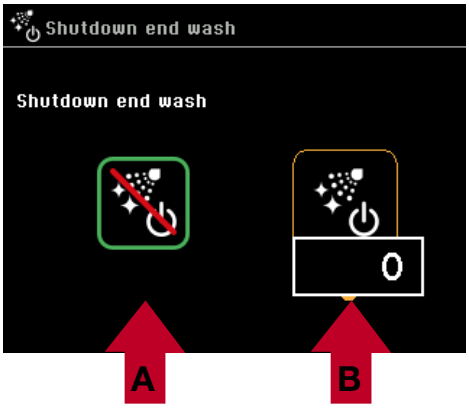
19.12 • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



Select “Shutdown end wash” and press knob **16** to confirm.



Turn knob **16** to select:



A - To disable the shutdown function when the wash cycle has ended
B - To enable the shutdown of the oven when the wash cycle has ended.

Select function **A** or **B** by turning knob **16** and confirm by pressing knob **16**.

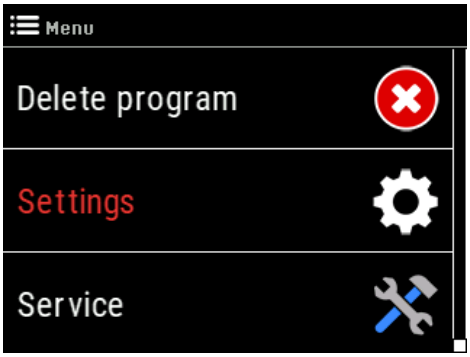
Select function **B** to set the oven shutdown timer after the washing cycle, from 0 (disabled) to 20 minutes by turning the knob and confirming by pressing knob **16**.

The yellow box indicates which function has been selected.
The green box shows which function is enabled

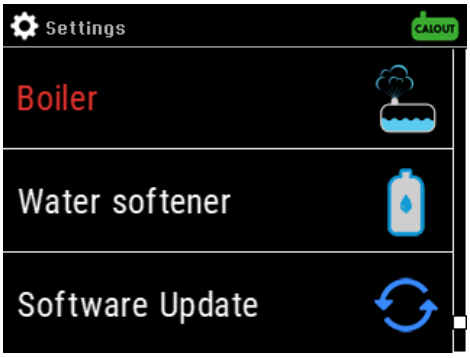
19 • SETTINGS

19.13 • BOILER SETTINGS

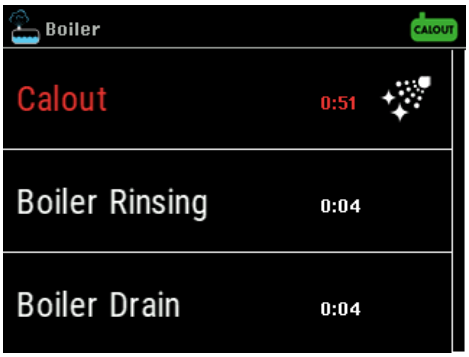
19.13 • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



Select “Boiler” and press knob **16** to confirm.



Turn knob **16** to select:
- “Calout” to run the boiler descaling process, see chapter 20.
- “Boiler Rinsing” to rinse the boiler
- “Boiler Drain” to drain the water from the boiler.

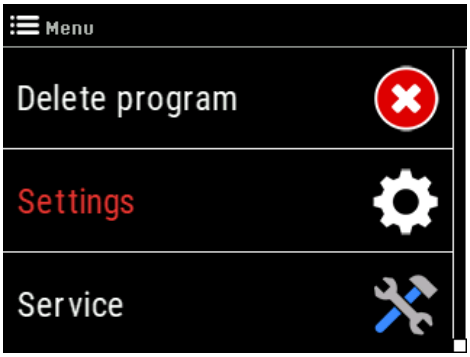


Press knob **16** confirm the selection.

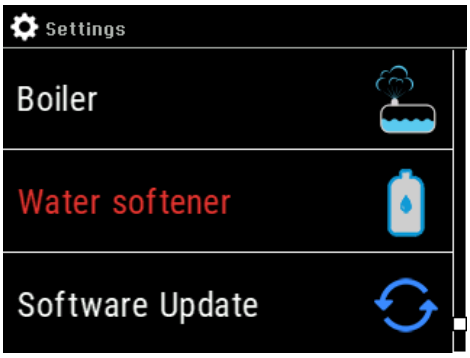
19 • SETTINGS

19.14 • WATER SOFTENER SETTINGS

19.14 • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.

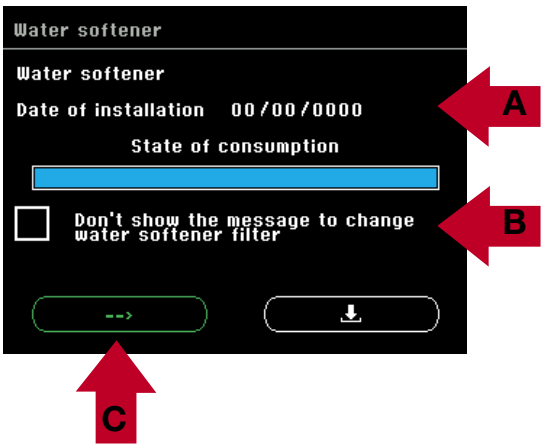


Select “Water softener” and press knob **16** to confirm, to access Monitoring and check the efficiency and maintenance of the external water softener (optional water softener).



19.14.1 •

Set the water softener installation date:



Turn knob **16** to select the day, month and year **(A)**:

To change the date or time, highlight it by turning knob **16** and confirm by pressing knob **16.**

The water softener filter consumption level is indicated by a light blue bar.
When the water softener filter needs changing, a message appears prompting replacement.

19.14.2 •

Select if you want to block the message showing when to change the water softener filter **(B)**, by turning knob **16** and confirm by pressing knob **16**

Turn knob **16** and select icon **(C)** and confirm by pressing knob **16** to continue to the next settings.

19.14 • WATER SOFTENER SETTINGS

19.14.3 •

Set the type and model of water softener installed:



Turn knob **16** to select the type and model of water softener:

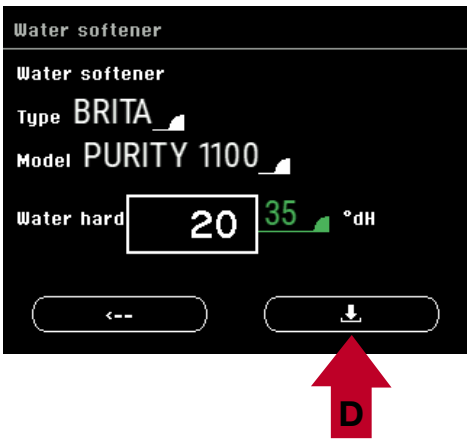


To change the date or time, highlight it by turning knob **16** and confirm by pressing knob **16.**

19.14.4 •

Set the water hardness:

To change the setting, highlight it by turning knob **16** and confirm by pressing knob **16.**



19.14.5 •

Save the settings:

Turn knob **16** and select icon **(D)** and confirm by pressing knob **16**

Turn knob **16** to enter the password "**555**" and confirm by pressing the knob.



REPLACING THE FILTER CARTRIDGE:

Replace the filter and change the "Installation date" as per the instructions for point **19.14.1**, and save the change as per the instructions for point **19.14.5**,

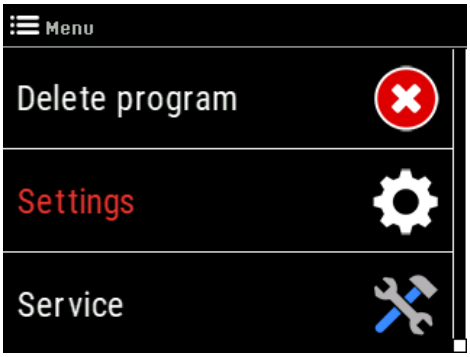
IMPORTANT:

The consumptions have been calculated in standard conditions (3.5 bar water pressure). Consult the water softener manual.

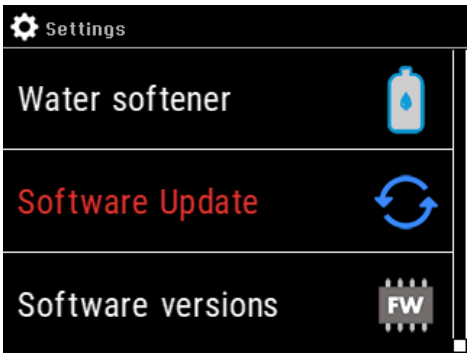
19.15 • SOFTWARE UPDATE

19.15• The update should be carried out by an authorised technician.

Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



Select “Software Update” and press knob **16** to confirm.

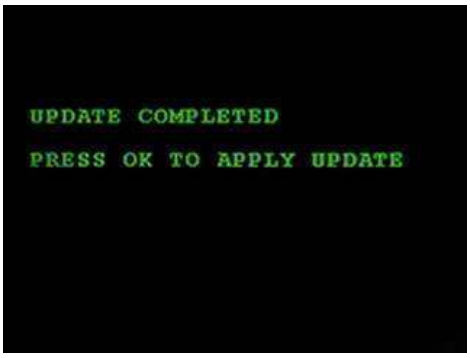


Remove the USB port cover. Insert the USB key in the USB port on the oven.

Select “START” by turning knob **16** and confirm by pressing knob **16**.



The update starts, when the message below appears, press knob **16** to complete the update.

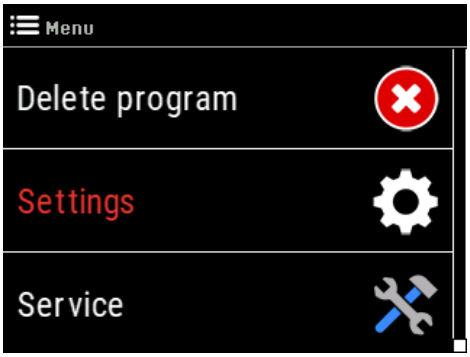


When the program has finished, disconnect the power supply to the oven by turning off the switch upstream of the device without removing the USB key.
Switch the oven on again and wait until the update is completed.

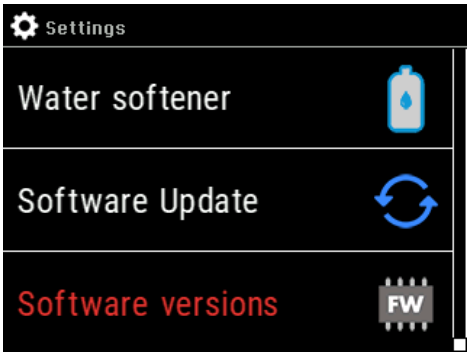
CAUTION: After removing the USB key, put the cover back in place.

19.16 • SOFTWARE VERSIONS

19.16 • Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob **16**.



Select “Software Version” and press knob **16** to confirm.



The software information will be displayed:



SPECIAL PROGRAMMES

•The special programmes included in the Wash menu are:

OVENS WITH BOILER	OVENS WITH DIRECT STEAM
CALOUT - Descaling wash system of the steam generator **(*)** Manual wash	Manual wash
<u>If the oven includes a wash Kit (optional):</u> CALOUT - Descaling wash system of the steam generator **(*)** SOFT + CALOUT wash **(*)** MEDIUM ECO + CALOUT wash **(*)** HARD ECO + CALOUT wash **(*)** GRILL + CALOUT wash **(*)** Manual wash Rinse FAST wash SOFT wash MEDIUM ECO wash HARD ECO wash GRILL wash **(*)** Only displayed when it is necessary to perform the CALOUT descaling wash cycle of the steam generator.	<u>If the oven includes a wash Kit (optional):</u> Manual wash Rinse FAST wash SOFT wash MEDIUM ECO wash HARD ECO wash GRILL wash

To select one of the above-mentioned functions, press the Menu button **13**, turn knob **16** until “Wash” is displayed and confirm by pressing knob **16**.

Turn knob **16**, select the wash required displayed on display **15** and confirm the start by pressing knob **16**.

If the programme ends correctly, a message is displayed on display **15**; press knob **14** to exit the wash programme.

SPECIAL PROGRAMMES

20 • CALOUT

Premise
The oven counts the number of operational hours of the steam generator, and therefore, notifies the operator when it is time to run a cleaning cycle to descale the steam generator through the special **CALOUT** cycle.

When it is necessary to run the **CALOUT** wash, the following message appears on display 15: "**Run CALOUT by the end of the day**".



Confirm the "OK" message by pressing knob **16**.

Once confirmed, the message disappears and a green notification icon appears at the top right-hand corner.

If the **CALOUT** wash is not run before the end of the day, the next day the following message will appear on display 15: "**Run CALOUT asap**".
Confirm the "OK" message by pressing knob **16**.

Once confirmed, the message disappears and an orange notification icon appears at the top right-hand corner.

If the **CALOUT** wash is not run, before the maximum maintenance period expires, the following pop-up message is displayed: "**Run CALOUT immediately**".
Confirm the "OK" message by pressing knob **16**.

Once confirmed, the message disappears and a red notification icon appears at the top right-hand corner.

Press "OK" and once the maintenance period has expired, the following pop-up message will appear at every start-up: "**Boiler cleaning not performed with set period. Contact authorised technical service support.**"

The oven will continue to work normally, the **CALOUT** function will be disabled and it will be necessary to call in technical service support as soon as possible to reset the **CALOUT** function.

SPECIAL PROGRAMMES

20 • CALOUT

20.1 • CALOUT CLEANING ACTIVATION

Press the MENU button **13**, turn knob **16** until "Wash" is displayed and confirm by pressing knob **16**.



Turn knob **16**, select **CALOUT** and confirm start by pressing knob **16**.

If the programme ends correctly, a message is displayed on display **15**, press button **14** to exit the **CALOUT** programme.

CAUTION (20GN1/1 - 20GN2/1): Make sure the descaler connection plug is properly inserted and that the tank has sufficient descaler in it.

ONLY USE THE DESCALER PRODUCT "CALFREE" PROVIDED BY THE MANUFACTURER.

SPECIAL PROGRAMMES

21 • WASH + CALOUT

Premise

If the oven includes the automatic wash function (optional), you can choose to run the **CALOUT** descaling cycle at the same time as the **automatic wash.**

21.1 • ACTIVATING WASH + CALOUT

Press the MENU button **13**, turn knob **16** until "Washing CAlout" is displayed and confirm by pressing knob **16**.



Turn knob **16**, select **WASH**+**CALOUT** and confirm start by pressing knob **16**.

If the programme ends correctly, a message is displayed on display **15**, press button **14** to exit the **CALOUT** programme.

CAUTION (20GN1/1 - 20GN2/1): Make sure the descaler connection plug is properly inserted and that the tank has sufficient descaler in it.

ONLY USE THE DESCALER PRODUCT "SOLID CAL/CALFREE" PROVIDED BY THE MANUFACTURER.

MANUAL AND AUTOMATIC CLEANING

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

- **CAUTION**
  Do not throw water or pressurised cleaning water directly onto the external walls of the oven.
  Strictly avoid the use of corrosive and/or abrasive substances, as well as steel wool or iron brushes on steel surfaces, so as not to permanently ruin them. Furthermore, **detergents that are too aggressive**, non-alkaline, or which contain high percentages of sodium and ammonia, **may** prematurely **damage the gaskets**, **compromising the oven's seal**.
  External surfaces must be cleaned with a sponge and warm water, with the addition of a common detergent suitable for such scope.
- **It is recommended to use a special-purpose detergent.**

SPECIAL PROGRAMMES

22 • MANUAL CLEANING

22.1 • ACTIVATING MANUAL CLEANING CYCLE

Press the MENU button **13**, turn knob **16** until "Wash" is displayed and confirm by pressing knob **16**.



Select "Manual" and confirm by pressing knob **16**.



The display reads "Cool" if the chamber temperature is too high, "Wait" if the chamber temperature is too low. When the temperature is reached, the message "Insert detergent" will appear, an acoustic signal will notify that it is time to open the door and spray the detergent into the cooking chamber.

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

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

If the programme ends correctly, a message is displayed on display **15** and by a repetitive acoustic signal, press button **14** to exit the programme.

Turn the oven off using knob 16.

Carefully rinse the inside of the cooking chamber, using the shower head, pass a sponge or cloth over the front gasket of the cooking chamber to protect it against premature deterioration.

SPECIAL PROGRAMMES

TYPES OF WASHING SYSTEMS AVAILABLE

FOR COUNTER TOP MODELS:
061 / 101 / 062 / 102 / 054 / 084



FOR FLOOR-STANDING MODELS:
161 / 201 / 202 / 134 / 154



23 • CLEANING KIT

The oven is supplied with a Washing Kit that allows the activation of 7 cooking chamber washing cycles, without the operator having to intervene directly in the cleaning operations .

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

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

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

Start automatic cooling with the door open by pressing button **15** if the cooking chamber is too hot.

When the automatic wash is running, you may be requested to replace the cartridge/ detergent tank and/or descaler (e.g. detergent running out).
Follow the instructions in chapter 23.2 for detergent generation and 23.3 for descaler generation.

23 • CLEANING KIT

23.1 • ACTIVATING AUTOMATIC CLEANING CYCLE

Press the MENU button **13**, turn knob **16** until “Wash” is displayed and confirm by pressing knob **16**.



Turn knob **16**, select the wash required displayed on display **15** and confirm the start by pressing knob **16**.

If the programme ends correctly, a message is displayed on display **15**; press knob **14** to exit the wash programme.

Cleaning programmes are an automatic sequence of cycles (the duration and time remaining until the end of the programme is shown on display **15**), resulting in a dry and sparkling clean chamber.

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

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

It is prohibited to turn the oven off using knob 16 while the cleaning programmes are under way; wait for the 'cleaning complete' signal before turning the oven off.

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

Stop and shut off all supplies (electricity, water and if present, gas). When not in use, the door should be left slightly open.

23.2 • REPLACING THE COMBICLEAN DETERGENT CARTRIDGE

If when you recall the wash procedure, the message “Check COMBICLEAN level” appears on display **15**, check the detergent level:

Counter top model: open the oven door and the hatch located under the oven's cooking chamber and check the amount of detergent in the cartridge.

Floor-standing model: check the quantity of detergent in the tank.



If the cartridge/tank is empty, replace it following the instructions in the following paragraph, otherwise confirm the “OK” message by pressing knob **16** to start the wash.

The “**COMBICLEAN**” detergent cartridge has a **YELLOW coloured cap.**

23.2.1 COUNTER TOP MODEL - REPLACING THE CARTRIDGE:

Unscrew the cap of the empty cartridge and remove it.

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

IMPORTANT: Wait for the liquid to stabilise before opening the cap.
Remove the cap from the new cartridge and insert the tube with the **YELLOW** cap, making sure that the tube is facing the front part of the cartridge, and close the cap well.

Turn knob **16**, select “New” and confirm by pressing knob **16** to continue with the wash procedure.

23.2.2 FLOOR-STANDING MODEL - REPLACING THE TANK:

Unscrew the cap of the empty tank and remove it.

Reposition the tank.

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

Remove the cap from the tank and insert the tube with the **YELLOW** cap, making sure that the tube is on the bottom of the tank, and close the cap well.

Turn knob **16**, select “New” and confirm by pressing knob **16** to continue with the wash procedure.

23.3 • REPLACING THE CALFREE DESCALER CARTRIDGE/TANK

If when you recall the wash procedure, the message “Check CALFREE level” appears on display **15**, check the detergent level:

Counter top model: open the oven door and the hatch located under the oven's cooking chamber and check the amount of detergent in the cartridge.

Floor-standing model: check the quantity of detergent in the tank.



If the cartridge/tank is empty, replace it following the instructions in the following paragraph, otherwise confirm the “OK” message by pressing knob **16** to start the wash.

The “**CALFREE**” descaler cartridge has a **GREEN coloured cap.**

23.3.1 COUNTER TOP MODEL - REPLACING THE CARTRIDGE:

Unscrew the cap of the empty cartridge and remove it.

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

IMPORTANT: Wait for the liquid to stabilise before opening the cap.
Remove the cap from the new cartridge and insert the tube with the **GREEN** cap, making sure that the tube is facing the front part of the cartridge, and close the cap well.

Turn knob **16**, select “New” and confirm by pressing knob **16** to continue with the wash procedure.

23.3.2 FLOOR-STANDING MODEL - REPLACING THE TANK:

Unscrew the cap of the empty tank and remove it.

Reposition the tank.

IMPORTANT: Wait for the liquid to stabilise before opening the cap.
Remove the cap from the tank and insert the tube with the **GREEN** cap, making sure that the tube is on the bottom of the tank, and close the cap well.

Turn knob **16**, select “New” and confirm by pressing knob **16** to continue with the wash procedure.

24 • SELF-DIAGNOSIS AND ERRORS GUIDE

24.1 • When the oven is turned by pressing knob **16** for 3 seconds, an electronic check of the main functions will automatically be performed by the device. Once the self-diagnosis has been performed, if the oven proves to be in perfect operating conditions, the cooking chamber temperature display will show the real temperature of the chamber and the cooking mode Leds will flash. Cooking parameters can therefore be set.

24.2 • If on the other hand the oven detects errors, these will be shown on display **15**. The visualisation of errors is very important in the event technical support is required, as this value provides information about the type of error. The message on the display is accompanied by an acoustic signal that lasts for 5 seconds, which is repeated every minute until the oven is turned off.

The main error messages are:

MESSAGES

A10
Fault in cooking chamber temperature probe, **immediately turn off** the oven and call the technical support service.

A11
Fault in boiler preheating probe, the oven can only work in convection model, **Steam and Combi modes cannot be activated**. Call the technical support service.

A12
Fault in vapour condensation temperature probe. The vapour condensation is working continuously, the oven however, can work under **strict observation** (greater water consumption), until the technical support service is called out

A13
Fault in core probe. The oven may still be used in timed mode until the technical support service intervenes, but without using this accessory.

A04
This means that no water is reaching the oven; it is therefore necessary to **check** that the tap is open and that there is water in the network. If the lack of water depends on the network, inform the supplying entity. If on the other hand there is water in the network, call the technical support service. In the meantime, the oven can be used in convection mode.

A11
Intervention by **motor's thermal protective device. Immediately turn off** the oven and call the technical support service.

A02
Intervention by the **cooking chamber safety thermostat. Immediately turn off** the oven and call the technical support service.

A03
Intervention by the boiler safety thermostat, immediately turn off the oven and call the technical support service.

A07
There is **overheating** in the electrical **components** compartment. The oven can still be used under careful observation until the technical support service intervenes.

24 • SELF-DIAGNOSIS AND ERRORS GUIDE

The main error messages are:

MESSAGES

A08
There is excessive overheating **in the electrical components compartment,** which may compromise the integrity of components. **Immediately turn off** the oven and call the technical support service.

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

A60 - A61 - A62
Steam generator malfunction
I**mmediately turn off** the oven and call the technical support service.

EXTRAORDINARY MAINTENANCE REQUIRED
This message appears when the device is turned off, indicating the descaling cycle of the steam generator needs to be run.

RUN CALOUT
This message appears when the device is turned off, indicating the descaling wash cycle of the steam generator needs to be run.

A05
It indicates that the water has not been drained from the steam generator. If the error message appears during the descaling **"dE" programme, the device shuts down**; call the technical support service.

BOILER DISABLED
The boiler is disabled because the drainage procedure failed. Call the technical support service.

A30 - A31 - A32 - A33 - A34 - A35 - A36 - A37
Inverter malfunction
Immediately turn off the oven and call the technical support service.

WARNING FOR GAS MODELS

A06
No gas Check that the gas tap is open and gas being supplied. If the lack of gas depends on the supply, inform the utility service. If, however, gas being supplied, call the technical support service.

A21 - A23 - A25 - A27
Gas devices are fitted with an ignition device, with automatic re-ignition. If the automatic re-ignition function does not work after a few attempts, display **15** shows error code **A21 - A25** for cooking chamber burners or **A23 - A27** for boiler burners.
An acoustic signal notifies the operator. Press knob **14** to re-ignite. If the problem persists, call the technical support service.

Note: *a blocked burner is a safety measure, therefore this situation is not an indication of an oven malfunction.*

If after carefully performing the above checks the oven still doesn't work properly, call the authorised technical support service.

Note: *when technical support is requested, provide as many details as possible about the defect and all the information shown on the identification plate.*

A20 - A22 - A24 - A26
Burner Alarm
Immediately turn off the oven and call the technical support service.

SAPIENS

FIRST COURSES

01 Savoury pancakes, Cannelloni
02 Oven-baked lasagne
03 Oven-baked lasagne **w/probe**
04 First courses au gratin
05 Steamed rice
06 Paella (e.g. parboiled rice)
07 Tomato sauce
08 Meat sauce

MEAT AND POULTRY

09 Traditional roasts **with probe)**: rack of veal, pork loin, roulade, etc.
10 Traditional roasts - slow cooking **(with probe)**
11 Roasts with rind **(with probe)**: leg of pork, lamb, veal, porchetta
12 Veal, pork knuckle (whole)
13 Roast pork ribs
14 Mixed meat skewers
15 Roast beef and whole fillet steak **(with probe)**
16 Casserole, ossobuco, stewed meat with cover
17 Braised meat and stews with cover **(with probe)**
18 Escalopes
19 Breaded cutlets
20 Grilled meat
21 Grilled T-bone, fillet steak **(with probe)**
22 Grilled pork/veal fillet steak **(with probe)**
23 Steamed meat: boiled cuts **(with probe)**
24 Oven-baked guinea fowl and rabbit pieces
25 Chicken and rabbit casserole
26 Roast chicken pieces
27 Roast chicken
28 Spit-roast chicken **(with probe)**
29 Fried chicken pieces
30 Leg of turkey, goose **(with probe)**
31 Whole roast duck, pheasant, guinea fowl
32 Whole roast duck, pheasant, guinea fowl **(with probe)**

FISH

33 Steamed shellfish and mussels
34 Steamed octopus
35 Steamed lobster and crayfish 500 g
36 Steamed crab and spider crab
37 Steamed whole fish **(with probe)**
38 Whole stewed fish
39 Fish fillets au gratin
40 Grilled whole fish and fish steaks from 400 g
41 Oven-baked fish 500 g: sea bass, turbot, bream, etc.
42 Oven-baked fish 1 kg: sea bass, turbot, bream, etc.
43 Oven-baked fish **(w/probe)**: sea bass, turbot, bream, in salt etc.
44 Large oven-baked fish **(with probe)**
45 Fish, scampi and prawn skewers

VEGETABLES

46 Steamed vegetables
47 Forced steamed frozen vegetables
48 Oven-baked, pan-fried vegetables, Sicilian caponata
49 Vegetables au gratin
50 Grilled vegetables
51 Fresh roast potatoes
52 Frozen roast potatoes
53 Frozen pre-fried potatoes
54 Steamed diced potatoes
55 Steamed whole potatoes **(with probe)**
56 Stewed potatoes
57 Foil-baked potatoes **(with probe)**

EGGS

58 Hard-boiled eggs
59 Fried eggs
60 Omelettes
61 Crepes
62 Sweet or savoury soufflé
63 Savoury flans

SAPIENS

PASTRY AND BREAD MAKING

64 Sponge cake, Shortcrust pastry Tarts
65 Puff pastry, Strudel, Vol au vent
66 Croissants, muffins
67 Meringues
68 Beignet
69 Crème caramel, Custard desserts
70 Fresh bread
71 Genoa-style focaccia
72 Frozen bread
73 Fresh tray pizza
74 Fresh round pizza
75 Filled tarts, apple pie **(with probe)**
76 Brioche bread, Italian Panettone, Colomba, etc. **(with probe)**

REGENERATION

77 Regeneration on plate
78 Regeneration on tray
79 Regeneration with steam
80 Regeneration on plate **(with probe)**
81 Regeneration on tray **(with probe)**
82 Regeneration with steam **(with probe)**

VACUUM COOKING

83 Sliced fruit
84 Sliced pears
85 Custard
86 Fresh green vegetables
87 Fresh vegetables
88 Diced potatoes
89 Stews and overnight cooking
90 Slow-cooked meat **(with needle probe)**
91 Traditional roast meat **(with needle probe)**
92 Poultry and game **(with needle probe)**
93 Whole fish, terrine **(with needle probe)**
94 High temp pasteurisation
95 Low temp pasteurisation

N.B.: The core probe recipes are displayed only if the oven includes a core probe.

AROMA SAPIENS

- TIMED RECIPES

01 Fresh strudel 500 g
02 Frozen strudel 1 Kg
03 Dried fruit cake
04 Custard cake
05 Mini loaf cake
06 Fruit cake
07 Fresh meringues
08 Beignet
09 Mini beignet
10 S. Giacomo beignet
11 Cat's tongues
12 Shortbread
13 Petit fours
14 Cantucci
15 Shortcrust pastry
16 Puff pastry 5 mm.
17 Shortcrust savour pastry base
18 Tray sponge cake
19 Swiss roll
20 Savoury or sweet Ranchen
21 Sponge cake base
22 Sponge cake tray base
23 Frozen baguette 300 g
24 Pain au chocolat
25 Small fresh loaf 30 g
26 Loaf or sliced bread
27 Walnut bread
28 Ciabatta bread 500 g
29 Butter rolls 50 g
30 Breadsticks
31 Bread 1 kg
32 Salt-free bread 1 kg
33 Biscuit bread 200 g
34 Frozen pre-cooked pizza
35 Fresh round pizza
36 Tray pizza
37 Genoa-style focaccia
38 Apulia-style focaccia
39 Fresh croissants
40 Croissant pre-cooked 50%
41 Frozen croissants
42 Sweet or savoury brioches
43 Baba 30-50 g
44 Italian Panettone or colomba 1 kg
45 Sweet focaccia 1 kg
46 Crème caramel
47 Frozen vol au vent
48 Chocolate/Vanilla soufflé
49 Sweet or savoury flan
50 Slow defrost
51 Rapid defrost

- RECIPES WITH CORE PROBE

52 Fruit cake w/probe
53 Vanilla sponge w/probe
54 Custard cake w/probe
55 Mini loaf cake w/probe
56 Sponge cake base w/probe
57 Sponge cake tray base w/probe
58 Bread w/probe
59 Salt-free bread w/probe
60 Biscuit bread w/probe
61 Italian Panettone or colomba w/probe
62 Sweet focaccia w/probe
63 Slow defrost-probe
64 Rapid defrost-probe

N.B.: The core probe recipes are displayed only if the oven includes a core probe.

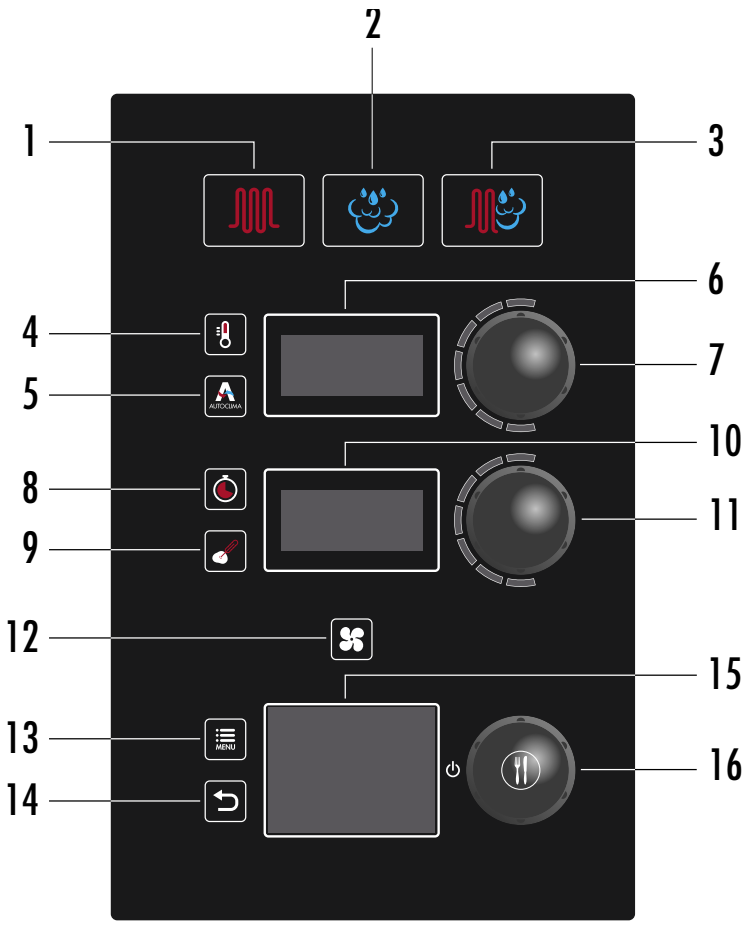
NOTES

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LA90037450 USER MANUAL SAPIENS/AROMA SAPIENS - EN

DESCRIPTION OF DISPLAY AND BUTTONS



1 - Convection mode button
2 - Steam mode button
3 - Combined convection/steam mode button
4 - Cooking chamber temperature button
5 - Button to start automatic humidifier (AUTOCLIMA), Button for manual humidifier
6 - Display for showing cooking chamber temperature and programme/recipe
7 - Knob for setting/selection temperature
8 - Cooking time button
9 - Button to start cooking with core probe
10 - Display showing cooking time, core product temperature
11 - Knob for setting/selection core time/temperature
12 - Fan speed button
13 - Menu button
14 - Back button
15 - Display showing fan speed, favourites, menus, programmes, settings, services
16 - Knob for setting/selection fan speed, favourites, menus, programmes, settings, services - Mains switch