Bartscher

Silversteam2

117733 - 117172 - 117790 - 117182
117735 - 117175 - 117791 - 117184
117737 - 117176 - 117792 - 117185
117740 - 117174 - 117793 - 117186

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Original instruction manual

	**Read these instruction manual before using the appliance and keep it available at all times!**

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance.

Read this instruction manual before you use the appliance and particularly before you start the appliance to prevent injury or damage. Incorrect use may cause damage.

All important information contained in the operating instructions must be available to the appropriate staff at all time. The operator shall be responsible for their availability.

In addition to the operating instructions, you must comply with the general, legal and other applicable regulations for occupational safety and environmental protection.

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1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.

 **DANGER!**

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.

WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.

CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

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1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.

- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

Operator's responsibility

The operator is responsible for complying with the currently applicable laws, regulations, ordinances and existing national regulations on accident prevention, environmental protection, as well as the internal operation, operating and safety instructions that apply at the respective installation site.

Obligations of the operator:

- Operate the appliance and its components only in a technical condition that does not raise any objections, with functional protective and safety elements.
- Prepare risk assessment at work positions.
- Provide instruction and regular staff training. Pay special attention to and observe the section concerning safety and any safety hints.
- Provide suitable personal protective equipment (PPE)
- Observe the intervals of maintenance and cleaning.
- Document training/instructions, replacement of components.

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

1.3 Intended Use

This appliance is only intended for use described in the operating instructions, with the supplied and approved components.

Any other use is considered against the intended purpose. The manufacturer shall not be liable for any damage due to unintended use. In such cases the responsible party shall only be the user/operator.

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The following is an intended purpose:

– Preparation of suitable food.

1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

2 General information

2.1 Liability and Warranty

The appliance was built in accordance with the current state of the art and recognized technical safety principles. Nevertheless, during its use, there may be a threat to the health and life of the user or bystanders, or the danger of damage to the device or other assets. Warranty and liability claims for personal injury/property damage as well as defects at work are excluded if they can be attributed to one or more of the following causes:

- Use against the intended purpose
- Failure to follow/disregard the instructions and all related information
- Unauthorized structural or technical changes to the device
- Engaging insufficiently trained and insufficiently qualified personnel
- Operation with defective or incorrectly installed safety and protective devices
- Inadequate maintenance or cleaning
- Faults not fixed
- Use of prohibited media, cleaning agents, etc.
- Use of unauthorised spare parts
- Errors in operation or other misuse
- Disasters caused by foreign objects or force majeure
- Destruction of the type plate and stickers relevant for operation and safety

2.2 Copyright Protection

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

Version / Characteristics of Digital Combi Steamers

- Series: Silversteam2
- Type of power supply: electric
- Equipment connection:
  - ready to connect (117733, 117172)
  - 3 NAC (other models)
- Functions:
  - automatic 3-stage cleaning system with drying program (DRS models)
  - Cooldown during thermal processing phase
  - steam production by means of direct injection
  - steam roasting
  - Delta-T roasting
  - combi steaming
  - low-temperature roasting
  - reversing motor direction (fan rotors)
  - forced air heating
- Cooking mode:
  - manual
  - One-Touch recipe selection
  - recipe tuner
- Rack Control function
- Type of guide rails: crosswise
- Continuous operation
- Thermal probe connection: front, bottom
- USB connection: front, bottom
- Fume extractor
- Internal lighting
- LED display:
  - steam injection
  - Delta-T roasting
  - roasting phases
  - core temperature
  - fan speed

  - program
  - temperature
  - time
- Control: touch
- Features:
  - Rounded thermal processing chamber
  - Removable guide rails
  - Double door glazing, easy opening of internal door for cleaning
  - LED lighting in door
  - Electric socket (500 W) for connection of extractor hood (except: 117733, 117172, 117790, 117182)
  - Faster heating and reheating times
  - Reduced thermal processing times by up to 28% or 30% (Silversteam2 P models)
  - Excellent solution for heavily filled thermal processing chambers
  - Improved air circulation thanks to additional motor (models with 2 fan motors)

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- **Important note:** For water hardness exceeding 5° dH we expressly recommend using a suitable upstream water softener and keeping water pressure to maximum 3 bar.

4.1 Technical Specifications

Name:	**Combi steamer Silversteam2 5230D - 5230DRS**
Art. No.:	**117733-117172**
Material:	CNS 18/10
Thermal processing chamber material:	CNS 18/10
Number of guide rail pairs:	5
Guide rail format:	2/3 GN
Clearance between guide rail pairs, in mm:	74
Temperature range, min.–max., in °C:	50 - 300
Temperature control, in °C increments:	1
Time setting, from–to, in min.:	0 - 5999
Number of thermal processing programs, max. installed by factory default / max. available for programming:	300 / 300
Number of thermal processing phases:	9
Number of fan motors:	1
Number of stages of fan speed:	3
Water connection:	3/4“
Connected load:	3,3 kW | 230 V | 50 Hz
Dimensions (W x D x H), in mm:	635 x 775 x 680
Weight, in kg:	60,0 | 61,2

We reserve the right to implement technical modifications.

The set includes:

- 1 grate, 2/3 GN
- 1 tray, 2/3 GN
- 1 water supply hose
- 1 cleaning agent supply hose (117172)

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Name:	**Combi steamer Silversteam2 P-5230D - P-5230DRS**
Art. No.:	**117790-117182**
Material:	CNS 18/10
Thermal processing chamber material:	CNS 18/10
Number of guide rail pairs:	5
Guide rail format:	2/3 GN
Clearance between guide rail pairs, in mm:	74
Temperature range, min.–max., in °C:	50 - 300
Temperature control, in °C increments:	1
Time setting, from–to, in min.:	0 - 5999
Number of thermal processing programs, max. installed by factory default / max. available for programming:	300 / 300
Number of thermal processing phases:	9
Number of fan motors:	1
Number of stages of fan speed:	3
Water connection:	3/4“
Connected load:	4,8 kW | 400 V | 50 Hz
Dimensions (W x D x H), in mm:	635 x 775 x 680
Weight, in kg:	60,0 | 61,2

We reserve the right to implement technical modifications.

The set includes:

- 1 grate, 2/3 GN
- 1 tray, 2/3 GN
- 1 water supply hose
- 1 cleaning agent supply hose (117182)

Name:	**Combi steamer Silversteam2 5111D - 5111DRS**
Art. No.:	**117735-117175**
Material:	CNS 18/10
Thermal processing chamber material:	CNS 18/10
Number of guide rail pairs:	5
Guide rail format:	1/1 GN, 600 x 400
Clearance between guide rail pairs, in mm:	74
Temperature range, min.–max., in °C:	50 - 300
Temperature control, in °C increments:	1
Time setting, from–to, in min.:	0 - 5999
Number of thermal processing programs, max. installed by factory default / max. available for programming:	300 / 300
Number of thermal processing phases:	9
Number of fan motors:	1
Number of stages of fan speed:	3
Water connection:	3/4“
Connected load:	6,3 kW | 400 V | 50 Hz
Dimensions (W x D x H), in mm:	905 x 840 x 680
Weight, in kg:	89,0 | 90,0

We reserve the right to implement technical modifications.

The set includes:

- 1 grate, 1/1 GN
- 1 tray, 1/1 GN
- 1 water supply hose
- 1 cleaning agent supply hose (117175)

Name:	**Combi steamer Silversteam2 P-5111D - P-5111DRS**
Art. No.:	**117791-117184**
Material:	CNS 18/10
Thermal processing chamber material:	CNS 18/10
Number of guide rail pairs:	5
Guide rail format:	1/1 GN, 600 x 400
Clearance between guide rail pairs, in mm:	74
Temperature range, min.–max., in °C:	50 - 300
Temperature control, in °C increments:	1
Time setting, from–to, in min.:	0 - 5999
Number of thermal processing programs, max. installed by factory default / max. available for programming:	300 / 300
Number of thermal processing phases:	9
Number of fan motors:	1
Number of stages of fan speed:	3
Water connection:	3/4“
Connected load:	7,7 kW | 400 V | 50 Hz
Dimensions (W x D x H), in mm:	905 x 840 x 680
Weight, in kg:	89,0 | 90,0

We reserve the right to implement technical modifications.

The set includes:

- 1 grate, 1/1 GN
- 1 tray, 1/1 GN
- 1 water supply hose
- 1 cleaning agent supply hose (117184)

Name:	**Combi steamer Silversteam2 7111D - 7111DRS**
Art. No.:	**117737-117176**
Material:	CNS 18/10
Thermal processing chamber material:	CNS 18/10
Number of guide rail pairs:	7
Guide rail format:	1/1 GN, 600 x 400
Clearance between guide rail pairs, in mm:	74
Temperature range, min.–max., in °C:	50 - 300
Temperature control, in °C increments:	1
Time setting, from–to, in min.:	0 - 5999
Number of thermal processing programs, max. installed by factory default / max. available for programming:	300 / 300
Number of thermal processing phases:	9
Number of fan motors:	2
Number of stages of fan speed:	3
Water connection:	3/4“
Connected load:	9,6 kW | 400 V | 50 Hz
Dimensions (W x D x H), in mm:	905 x 840 x 860
Weight, in kg:	108,0 | 109,0

We reserve the right to implement technical modifications.

The set includes:

- 1 grate, 1/1 GN
- 1 tray, 1/1 GN
- 1 water supply hose
- 1 cleaning agent supply hose (117176)

Name:	**Combi steamer Silversteam2 P-7111D - P-7111DRS**
Art. No.:	**117792-117185**
Material:	CNS 18/10
Thermal processing chamber material:	CNS 18/10
Number of guide rail pairs:	7
Guide rail format:	1/1 GN, 600 x 400
Clearance between guide rail pairs, in mm:	74
Temperature range, min.–max., in °C:	50 - 300
Temperature control, in °C increments:	1
Time setting, from–to, in min.:	0 - 5999
Number of thermal processing programs, max. installed by factory default / max. available for programming:	300 / 300
Number of thermal processing phases:	9
Number of fan motors:	2
Number of stages of fan speed:	3
Water connection:	3/4“
Connected load:	12,6 kW | 400 V | 50 Hz
Dimensions (W x D x H), in mm:	905 x 840 x 860
Weight, in kg:	108,0 | 109,0

We reserve the right to implement technical modifications.

The set includes:

- 1 grate, 1/1 GN
- 1 tray, 1/1 GN
- 1 water supply hose
- 1 cleaning agent supply hose (117185)

Name:	**Combi steamer Silversteam2 10111D - 10111DRS**
Art. No.:	**117740-117174**
Material:	CNS 18/10
Thermal processing chamber material:	CNS 18/10
Number of guide rail pairs:	10
Guide rail format:	1/1 GN, 600 x 400
Clearance between guide rail pairs, in mm:	74
Temperature range, min.–max., in °C:	50 - 300
Temperature control, in °C increments:	1
Time setting, from–to, in min.:	0 - 5999
Number of thermal processing programs, max. installed by factory default / max. available for programming:	300 / 300
Number of thermal processing phases:	9
Number of fan motors:	2
Number of stages of fan speed:	3
Water connection:	3/4“
Connected load:	12,6 kW | 400 V | 50 Hz
Dimensions (W x D x H), in mm:	905 x 840 x 1.055
Weight, in kg:	122,0 | 123,0

We reserve the right to implement technical modifications.

The set includes:

- 1 grate, 1/1 GN
- 1 tray, 1/1 GN
- 1 water supply hose
- 1 cleaning agent supply hose (117174)

Name:	**Combi steamer Silversteam2 P-10111D – P-10111DRS**
Art. No.:	**117793–117186**
Material:	CNS 18/10
Thermal processing chamber material:	CNS 18/10
Number of guide rail pairs:	10
Guide rail format:	1/1 GN, 600 x 400
Clearance between guide rail pairs, in mm:	74
Temperature range, min.–max., in °C:	50 - 300
Temperature control, in °C increments:	1
Time setting, from–to, in min.:	0 - 599
Number of thermal processing programs, max. installed by factory default / max. available for programming:	300 / 300
Number of thermal processing phases:	9
Number of fan motors:	2
Number of stages of fan speed:	3
Water connection:	3/4“
Connected load:	17,4 kW | 400 V | 50 Hz
Dimensions (W x D x H), in mm:	905 x 840 x 1 055
Weight, in kg:	122,0 | 123,0

We reserve the right to implement technical modifications.

The set includes:

- 1 grate, 1/1 GN
- 1 tray, 1/1 GN
- 1 water supply hose
- 1 cleaning agent supply hose (117186)

Protective Measures

The combi steamer is equipped with the following safety and protective mechanisms:

Protective thermostat in thermal processing chamber:

if temperature in the thermal processing chamber reaches 350°C, the thermostat interrupts the supply circuit of the appliance's heaters.

WARNING!

That protection must be reactivated by technical service personnel as its operation indicates that other elements must be inspected.

Appliance door contact switch:

interrupts the appliance operation after opening the door — either the heating system or the fan are switched off. When the appliance door is closed, the operation is resumed.

4.2 Functions of the Appliance

The Silversteam series combi steamer with electronic control is designed for preparation of food and keeping it warm with the use of suitable accessories. Thanks to the Rack Control function various dishes may be prepared irrespective of various preparation time.

Automatic 3-level cleaning system (models DRS) facilitates cleaning of the appliance.

More efficiency and greater time savings thanks to added extra power of Silversteam P models. Thanks to the high power and the rack control function, the cooking spaces can be used to full capacity. Reduced cooking times, faster heating times, and easy handling speak for themselves.

4.3 List of Components of the Appliance

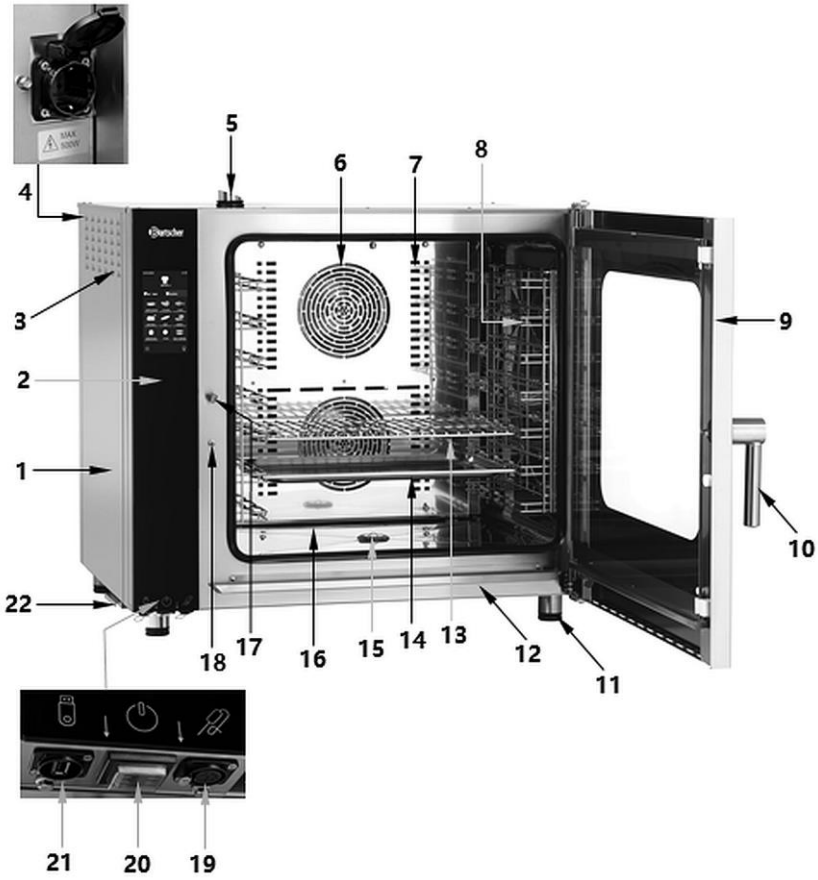

Fig. 1

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Description to Fig. 1

1. Housing
2. Control panel
3. Ventilation openings
4. Socket (500 W) for connection of an extractor hood
5. Vapour extraction
6. Fan
7. Air stream control plate
8. Guide rails
9. Door
10. Door handle
11. Height adjustable feet (4 pcs)
12. Drain tray
13. Grate
14. Trays
15. Drain
16. Thermal processing chamber
17. Door latch
18. Contact switch
19. Thermal core probe connection
20. ON/OFF switch
21. USB connection
22. Control panel ventilation filter

5 Installation Instructions

5.1 Installation

CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.

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Unpacking

Remove the external packaging (wooden crate and/or carton box) and recycle it according to regulations in force in the country of installation.

CAUTION!

Choking hazard!

Prevent children from accessing packaging materials, for instance: plastic bags and EPS elements.

Transport to Installation Room

Use protective clothing and use a forklift to move the appliance to the room where it is to be installed: To ensure proper transportation, forks should be inserted from the left-hand side or from the rear side, and NEVER from the front side (Fig. 2). We recommend that you always transport the appliance on a pallet.

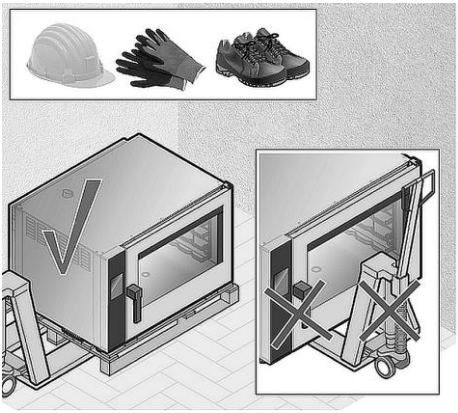

Fig. 2

Installation Room Requirements

The appliance is designed to operate indoors, and may not be used in open air.

The installation room (Fig. 3), in which the appliance is to be set up must:

- be well ventilated and not exposed to weather conditions;
- feature a smooth and perfectly level floor;
- feature a load-bearing capacity adequate for the weight of the appliance at maximum load;
- feature an ambient temperature exceeding +5°C;
- feature a relative humidity of maximum 70%;
- conform to workplace and plant safety regulations;
- not contain any explosive materials nor substances;
- be suitable for food preparation.

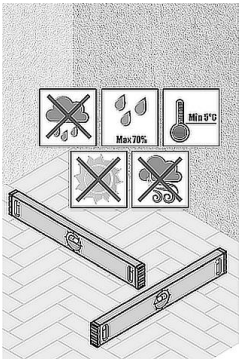

Fig. 3

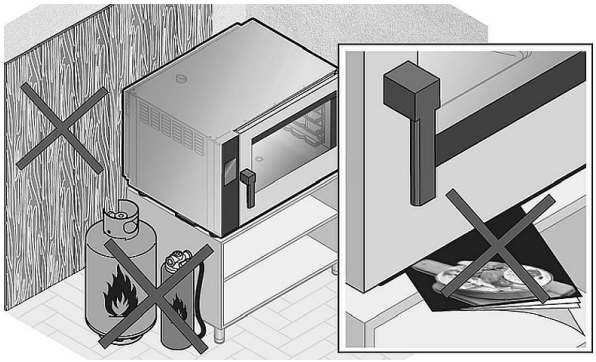

Fig. 4

When choosing an installation site, keep the following factors in mind (Figure 4):

- NEVER leave flammable, explosive nor heat-sensitive items near the appliance;
- NEVER place explosive items (e.g., gas cylinders nor pressurised cylinders) near the appliance, otherwise there is a risk of deflagration;
- DO NOT place objects (e.g., manuals, oven mitts, etc.) between the stove and the supporting surface;
- NEVER install the appliance near combustible nor heat-sensitive walls (e.g., made of wood). If this is not possible to avoid, use appropriate protective measures (e.g., heat-resistant foil) that will ensure keeping the wall temperature within the safe range (up to 60°C).

ATTENTION!

Observe fire safety regulations in force in the country of installation.

Appliance Preparation

- Prior to installation, check that all components required for installation are available and intact. If a component is missing or damaged, contact the manufacturer or dealer.

Removal of protective films (Fig. 5)

- Carefully remove protective film from the appliance. Remove any adhesive residue with a suitable solvent, without damaging the surface with tools nor aggressive or corrosive cleaning agents.

  CAUTION!

The removed, potentially hazardous protective film must be stored outside the reach of children and animals, and properly disposed of pursuant to local standards.

Checking for the presence of the “Risk of Burns/Scalding” sticker (Fig. 6)

- Make sure that a yellow “Risk of Burns/Scalding” sticker is attached at the front. This sticker indicates that one should exercise proper caution when removing baking trays from the thermal processing chamber, as hot liquid may leak from them.

  NOTE!

  If there is no sticker, contact the manufacturer.

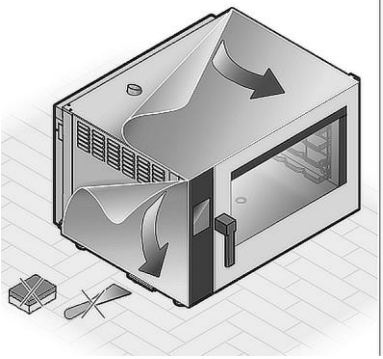

Fig. 5

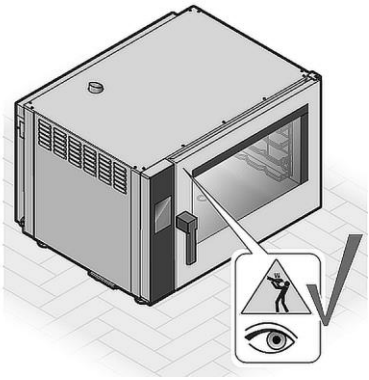

Fig. 6

Appliance Positioning

To ensure proper height of use, the appliance should be placed on:

- a suitable piece of equipment (Fig. 7);
- a base supplied by the manufacturer;
- another oven of the same series (using the appropriate and optionally available connecting kit);
- a table or a neutral cabinet.

ATTENTION!

In any case, these units must be perfectly level and stable, and must be suitable for a fully loaded appliance. Their surface must be fireproof and heat-resistant (Fig. 8).

If the appliance is to be placed on top of another device, its surface must not be warmer than 35°C. If necessary, it is possible to level the appliance with the feet; when doing so, be careful not to unscrew them completely.

ATTENTION!

Differences in height or tilting may negatively influence the appliance's functionality.

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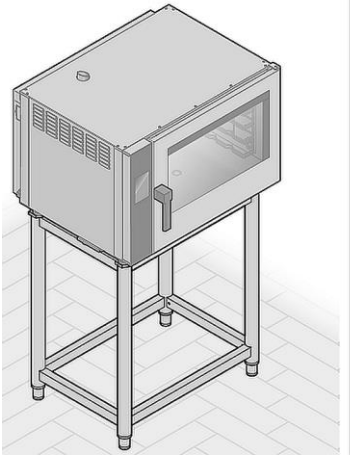

Fig. 7

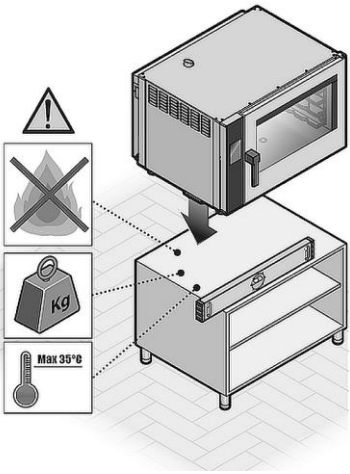

Fig. 8

Minimum distances to be maintained (Fig. 9, 10)

- Before positioning the appliance, check the dimensions and exact positions of the electric, water, and vapour extraction connections.
- Install the appliance only:
  - under a hood of sufficient power;
  - so as to have access to water and electricity connections;
  - with a clearance of at least 5 cm on the sides and behind the appliance;
  - with a side clearance of 50 cm and 70 cm behind fryers or other hot appliances.

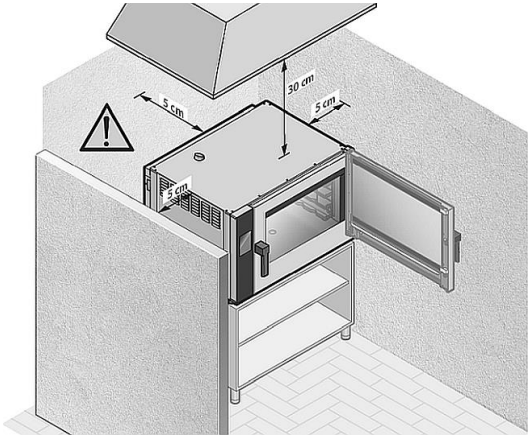

Fig. 9

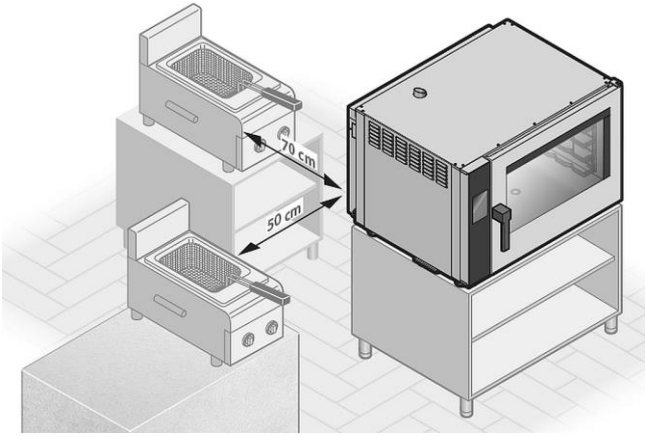

Fig. 10

EN

ATTENTION!

Appliances, whether stationary or on a cart, must be — if necessary — easy to move for any emergency maintenance work.

Make sure that any masonry structures that may be constructed after installation (e.g., walls, new narrower doors, renovations, etc.) does not adversely affect the operation of the appliance.

Appliances, whether stationary or on a cart, are not approved for a built-in nor flush-mounted installation.

Door Locking Pin Adjustment

After placing the appliance in the selected location, check the closing mechanism and position of door seals on the thermal processing chamber.

To adjust the door tightness (if necessary), proceed as follows:

- Using a 13 mm wrench, adjust the door distance by tightening or loosening the screw **(A)**.
- Adjust the door locking screw **(B)** to prevent the possible escape of vapours during thermal processing (tightening the screw increases the pressure that the door exerts on the gasket, while loosening it—reduces it).
- When the adjustment is complete, re-tighten the screw **(A)**.

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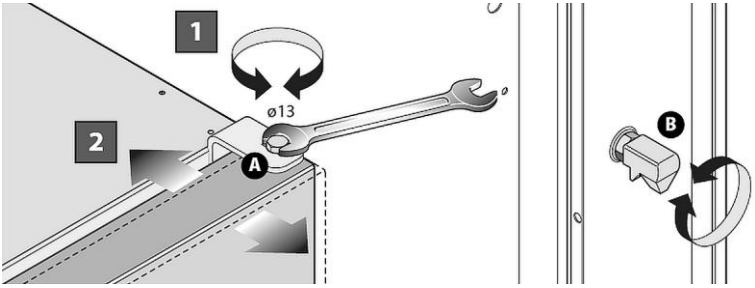

Fig. 11

Electrical Connection

- Before connecting the appliance to the power supply, make sure that voltage and frequency values on the rating plate are conforming to the existing electric installation. Connect the appliance only if the above mentioned parameters are consistent with each other!

  The allowable voltage deviation is ±10%.

- We recommend making the connection through a control cabinet, with an upstream and easily accessible switch, and integrated into the system pursuant to the regulations in force in the country of installation (Fig. 12). Alternatively, a suitable plug can be installed.
- When connecting to the control cabinet, pay attention to the wire polarity.

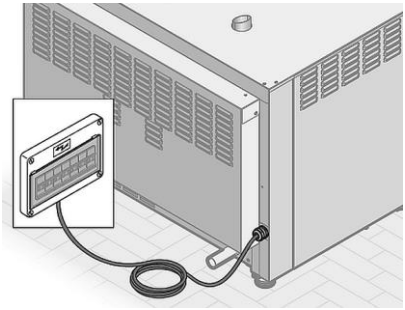

Fig. 12

EN

- To check whether the connection has been made correctly, check whether there is voltage between the appliance housing (grounding ⏚) and the phase.
- The cord must be replaced with a cord of equivalent characteristics and length by a qualified and authorized technician. The grounding wire must always be yellow-and-green.
- It is essential for the grounding wire to be properly connected with a single yellow-and-green conductor in the cord; the grounding wire must not have any connection points and must not be interrupted by a protective switch. It must be at least 3 cm longer than the other conductors in the cord.

- The **117733, 117172** appliances are factory-equipped with a connection cable and power plug (single-phase, 230 V).
- To connect the appliance to electric supply, it is enough to insert the plug in a single grounded socket.
- When placing the appliance, make sure the power plug is easily accessible to immediately unplug the appliance if necessary.
- The electric power circuit must be protected by at least 16 A fuse. Connect the appliance only directly to a wall grounded socket and do not use any power boards or multisockets.

  WARNING!

The appliance is delivered with a certified power cord and plug: it is prohibited to manipulate them or modify them.

Potential Equalising Connection

- Each appliance must be integrated into an efficient potential equalising system that complies with the regulations in force in the country of installation.
- Connect the potential equalising cord to the connection terminal marked with the ⏚ symbol.
- The connection clamp is found at the back of the appliance.

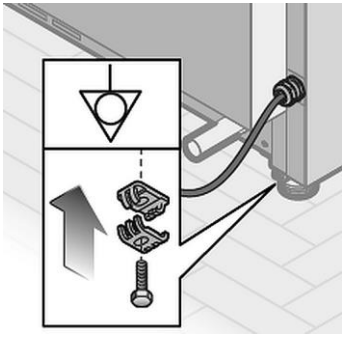

Fig. 13

EN

Water Connection

- The appliance is designed for permanent connection to the water supply (not through a set of detachable connection elements).
- The inlet water is used to moisten the thermal processing chamber and for cleaning processes.
- For connection, use only a food-grade, 3/4” hose; other hoses must not be used nor reused.
- Make sure that the potable water connection is located close to the appliance.
- Before connecting to the appliance, pass enough water through the supply hose to remove any debris from the water line.
- In the case of two ovens stacked on top of each other, a single supply is possible. In this case, use a “T” connector (not included in the delivery) to direct water to both appliances.

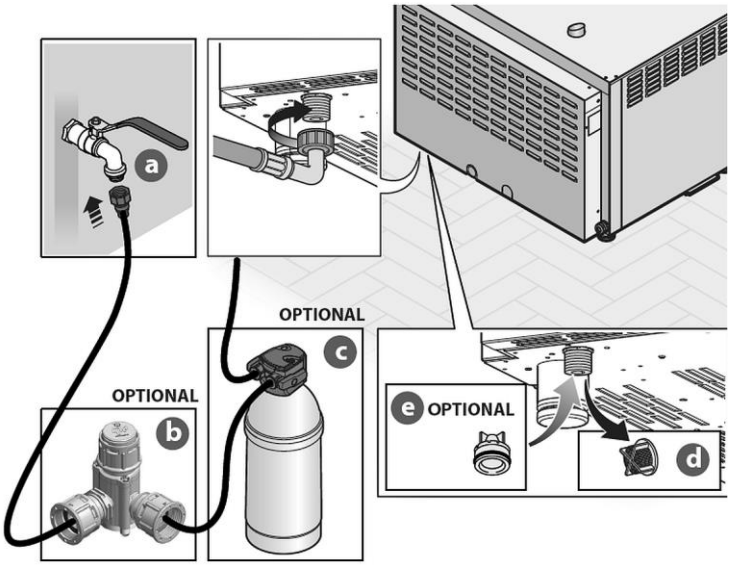

Fig. 14

EN

- It is recommended to:
  - install (not included in the delivery) a **shut-off valve a** (Fig. above) between the water connection and the appliance, so that the appliance can be disconnected from the water supply if necessary;
  - plan an (optional) **dirt filter b** at the appliance inlet (e.g., 168 microns);
  - use a **water softener and/or water treatment system** (both not included in the scope of delivery) to meet the minimum water requirements (see table below).
  - If necessary, the **filter d**, which is already installed on the inlet connection, can be replaced by an optional **check valve e** (see local regulations).
  - If necessary, a pressure regulator should still be installed upstream of the appliance.

Inlet Water Properties

The inlet water must feature the following properties:

Drinking water quality	
Maximum temperature	15°C ±5 (cold water)
Hardness (CaCO3)	3–9 °f (30–90 ppm; 1.5–5 °d)
Pressure	1.5–3 bar (150–300 kPa)
pH	7.0–8.5
TDS (residual solids)	40–150 mg/l
Langelier index	>0,5

Salt and Metal Ion Content

Chlorine	< 20 mg/l
Sulfates + nitrates	< 20 mg/l
Free chlorine	< 20 mg/l
Chloramine	< 0,5 mg/l
Iron	< 0,1 mg/l
Total silica	< 10 mg/l

ATTENTION!

If the water supplied from the local water supply does not feature the properties listed above, appropriate measures must be taken to meet the specified values (e.g., softening filter, pressure reducer, osmosis system, etc.).

Drain Connection

- Water used for humidification or cleaning is drained from the heat processing chamber through a drain, which can sometimes contain fats dripping from food, especially if fatty foods (e.g., poultry) are frequently processed.

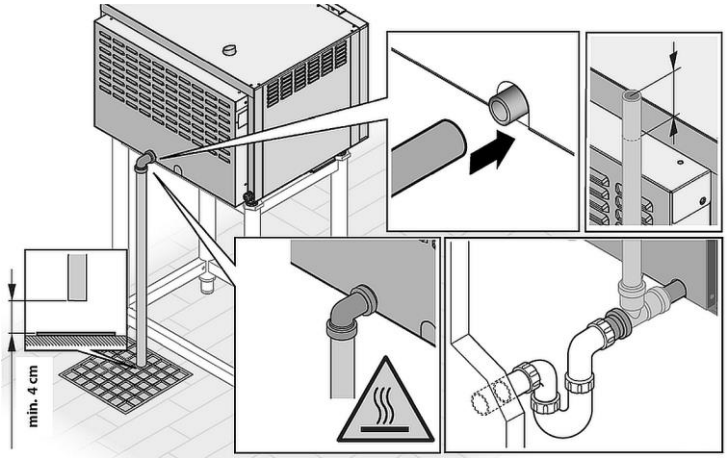

Fig. 15

EN

- There is no siphon in the appliance, so it is necessary to attach the outer nozzle to the floor drain; to this end use metal clamps (not included in the scope of delivery) to establish connection to the rigid pipe and the angle connection.
- Then connect the heat-resistant pipe to the angle connection to drain it into the grate located in the installation room.
- Alternatively, there is also a wall drain option. In such a case, an upward vent and a trap must be provided. (The choice of siphon is the responsibility of the installer).
- In any case, it is recommended to use heat-resistant pipe and avoid contact with liquids that are drained when the appliance is on.

  ATTENTION!

  It is mandatory for the drain to be located outside the appliance.

  CAUTION!

  A clearance of at least 4 cm must be left between the drain pipe and the grate to prevent the back-flow of dangerous bacteria into the appliance.

Steam Exhaust Connection

ATTENTION!

It is mandatory for the appliance to be installed under a kitchen hood with sufficient capacity.

Depending on the model, there are one/two fume extraction hoods at the rear of the appliance, as well as a **shaft for exhausting** vapour/moisture normally generated during the thermal processing.

WARNING!

Escaping vapours are very hot, so there is a risk of burns/scalding!

Always make sure that the fume extraction hood is not obstructed. Do not place any combustible nor heat-sensitive materials near the exhaust duct.

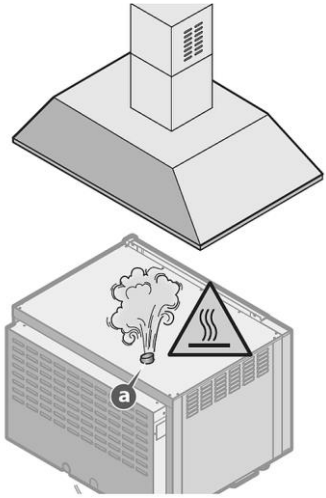

Fig. 16

EN

5.2 Inspections and Commissioning Test

Inspections Prior to Start-up

Before the first start-up, electric appliances must be thoroughly inspected in order to confirm the consistency of the appliance and its installation with regulations in force, technical data, and recommendations for safety.

The following conditions must be met:

- Temperature in the installation location must exceed +5°C.
- The thermal processing chamber must be empty.
- All packaging elements must be fully removed, including the protective film on external walls.
- Ventilation openings cannot be covered nor obstructed.
- Parts disassembled during installation of the appliance must be re-assembled.
- The main switch of the electric installation must be on, and water shut-off valve upstream of the appliance must be open.

Inspection During Commissioning

When commissioning, the following conditions must be met:

- Internal lighting switches on automatically.
- The appliance is switched off after opening the door and is switched on again after closing it.
- The temperature setting thermostat in the appliance is triggered only when the set temperature is reached. The heater(s) switch on in intervals.
- In appliances with two fans, motors feature the same direction of rotation.
- Fan motors automatically change direction after 3 minutes; when the motor is stopped, the break lasts 20 seconds.
- After setting the steam injection, water flows out of the water hose in the thermal processing chamber towards the fan.
- At the end of the cooking/roasting cycle, an acoustic signal sounds for approx. 15 seconds. This ends automatically after a few seconds.

First Start-Up

The commissioning of the appliance is realized upon the basis of the test cycle allowing for checking the correctness of operation and revealing any damages or problems.

Switch the appliance on with the ON/OFF switch (20, Fig. 1).

Set the cooking/roasting cycle with the following parameters:

Time: 10 minutes

Temperature: 150°C

Steam injection: 5%

6 Operating Instruction

WARNING!

Risk of burns!

During operation, the housing and appliance door become very hot and remain hot for a while after switching the appliance off.

Never touch the appliance during operation or immediately after it has been switched off.

Open and close the appliance door with a door handle only.

Use designated operating elements and handles only to operate.

When opening the appliance door, a hot steam may escape.

When opening the appliance door remain extremely cautious, and open the appliance door in two stages: leave them half-open (3-4 cm) for 4-5 seconds and only then do open them entirely.

During operation, the grate and food containers become very hot and remain hot for a while after finish of the cooking/roasting process.

To remove hot food containers use safety gloves or dish-washing cloths.

EN

- Never install the appliance in the vicinity of heat sources, such as a grill or a deep-fryer.
- Never leave flammable materials near the appliance. **Fire hazard!**
- Do not put flammable materials nor food products containing alcohol in the combi steamer: it may cause self-ignition and fire that, in turn, may lead to an explosion.
- Avoid salting food inside the thermal processing chamber. If you cannot avoid this, clean the appliance as quickly as possible, otherwise the thermal processing chamber may be damaged.
- If glass elements (appliance door) get damaged or cracked, replace them immediately. To this end, contact the service company.
- If the appliance is not to be used (e.g. for 12 hours), leave the appliance door open.
- If the appliance is not to be used for a prolonged period of time (e.g., a number of days) close water supply and disconnect the appliance from mains power supply.
- When the combi steamer is to be placed on another combi steamer or appropriate base it is not recommended to use guides higher than the ones enabling the user to look into the container.

Due to safety reasons, when the appliance is installed, it is mandatory to place a safety sticker at the height of 1600 mm from the floor, saying: **'Risk of burning! Hot liquid inside the container!'**, which is part of the delivery.

- When grilling or roasting food products on a grate, it is necessary to place a container for collecting grease or juices on a level below or at the bottom of the thermal processing chamber.
- Mind the correct usage of the thermal core probe: Introduce the thermal core probe at the thickest point of the food product, proceeding from top to bottom, until reaching the centre of the product by the tip of the thermal core probe.
- If there is the need to intervene with the prepared food during its thermal processing, open the appliance door for possibly the shortest period of time to prevent temperature drop in the chamber to an extent deteriorating the thermal processing results.
- To compensate the heat loss, we recommend pre-heating the appliance.

NOTE!

Before cooking/roasting, heat the appliance up to the temperature higher than the intended cooking/roasting temperature by 20-25%. After reaching the pre-heating temperature, the appliance may be loaded.

The temperature should then be reduced to the temperature provided for the preparation of the dish.

EN

- Never put any type of GN containers/baking trays, cold/hot containers or other objects on the appliance, even if it is switched off (Fig. 17).
- NEVER bring or leave flammable, explosive or heat-sensitive items (e.g., plastic decorative items, lighters, etc.) near the appliance.
- NEVER come nowhere near the appliance with explosive items (e.g., gas cylinders or pressurised cylinders), otherwise there is a risk of deflagration.
- Do not place any objects (e.g., manuals, oven mitts, etc.) between the stove and the supporting surface, so as not to interfere with the operation of fans and thus the air flow under the appliance.

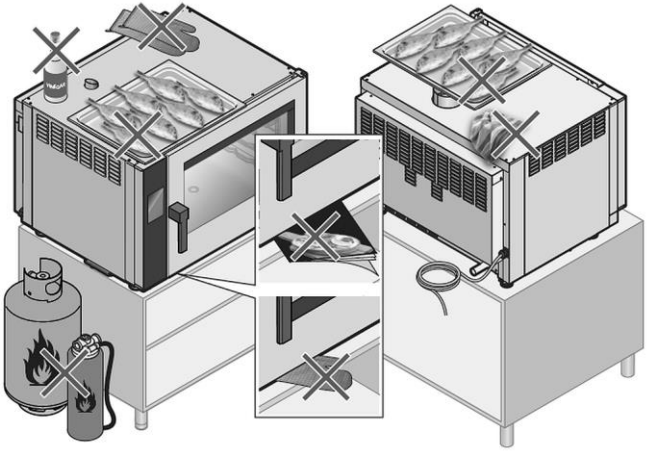

Fig. 17

EN

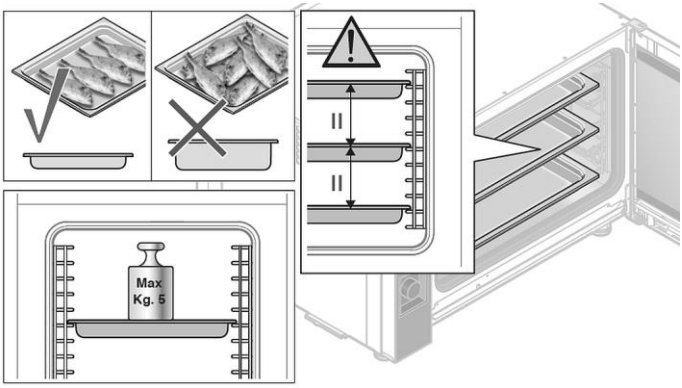

Fig. 18

- To provide for perfect and uniform thermal processing of food, we recommend using GN containers or baking trays with limited height, in order to secure good and suitable air circulation (Fig. 18).
- There must be a clearance of at least 2 cm between the top GN container/baking tray and food in bottom food containers.
- Do not overfill GN containers/baking trays; also, spread food for thermal processing evenly, preferably in a single layer, to achieve a satisfactory result.
- If the appliance is not used fully loaded, GN containers/baking trays should be distributed over the entire height of the thermal processing chamber without

overloading it, to ensure effective air circulation between GN containers/baking trays: Owing to this thermal processing results can be optimised and processing times can be reduced.

Thermal core probe connection (optional)

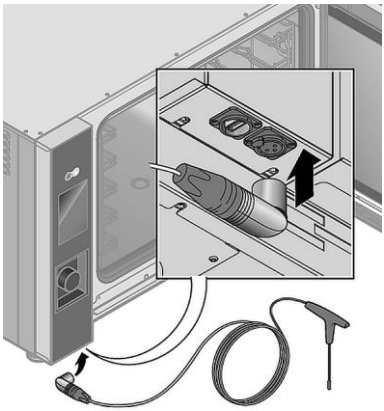

Fig. 19

1. Connect the thermal core probe to the connection under the control panel.
2. Before use, remove the red protective rubber from the tip.

EN

Placing Thermal Core Probe in Proper Location within the Food

ATTENTION!

To avoid any damage to the thermal core probe, introduce it into the appliance only over the appliance door.

The thermal core probe is set by inserting it in the prepared food, until its tip is located inside the food (where the thickness of the prepared food is the greatest).

Thermal core probe detects temperature in a point located in the proximity of the probe.

Insert the tip of the probe into the core of a dish. When doing so, make sure the probe does not slide out of the dish. Do not insert the probe in very fatty areas or next to bones (otherwise the thermal processing may end too soon).

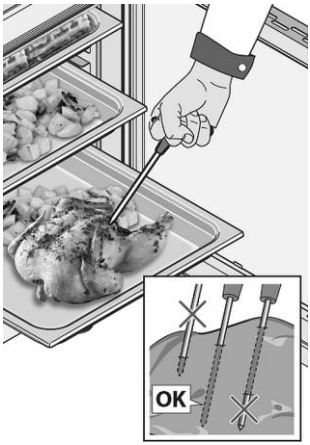

Fig. 20

Dishes	Recommended core temperature
Beef tenderloin	53 °C - 58 °C
Beef (cutlet, entrecôte, steak)	50–55°C: light thermal processing 55–65°C: medium thermal processing 66–70°C: strong thermal processing
Pork tenderloin	58 °C - 64 °C
Veal roast	72 °C - 75 °C
Pork knuckle/ribs	80 °C - 85 °C
Piglet	68 °C - 75 °C
Lamb	58 °C - 65 °C
Chicken, turkey (whole)	85 °C - 87 °C
Salmon (slices)	58 °C - 65 °C

WARNING! Risk of burning/scalding!

The end of the thermal core probe is very sharp and reaches very high temperatures following the cooking process!

Do not touch the hot end of the thermal core probe.

Handle the thermal core probe very carefully.

CAUTION!

When the thermal core probe is not in use, place it in the magnetic holder, which should be attached to the left side of the stove.

When the thermal processing is complete, be sure to remove the thermal core probe from the food before the baking tray is removed from the thermal processing chamber.

Do not pull the thermal core probe out by the wire!

Do not insert the thermal core probe into deep-frozen products, otherwise there is a risk of thermal shock and thus irreversible damage to the thermal core probe.

6.1 Operation

Appliance Preparation

1. Before starting-up, clean the appliance (inside and outside), as well as accessories, observing indications in section 6 **“Cleaning”**.
2. Thoroughly dry all cleaned surfaces and elements.
3. Also, accessories and baking trays should be thoroughly cleaned and dried before each use.
4. Before the first start-up, check the correctness of installation, stability, and levelling of the appliance, as well as execution of all connections.
5. When using the appliance for the first time, run it for 30–40 minutes at 200°C without food to remove any technical processing residues.

Switching the Appliance On / Navigation

1. Switch the appliance on using the ON/OFF switch (20, Fig. 1) under the control panel.

The display is switched on/off using two touch keys; the large touch screen allows quick and intuitive navigation and setting of thermal processing parameters in a very short time.

To set a value (such as temperature), proceed as follows:

Fig. 21

EN

2. Click the value to be changed (a).
3. Through the dialogue box, enter the desired value (b).
4. To save the set value, press the OK symbol (c).

To hide the pop-up notification dialog box, click a key.

The symbols displayed at the bottom of the screen have the following functions:

Opens a menu, where:
- you can save or change a recipe;
- you can select and start cleaning;
- cooling of the thermal processing chamber can be activated;
- there is an access to parameter settings (e.g., language, time, etc.).

Returning to a previous window

Returning to the main screen

Setting a delayed start

Switching the lighting ON/OFF

Basic Settings

Before starting the thermal processing process, you need to introduce some simple basic settings, such as the correct time and the language in which various menus should be displayed.

Date and Time

Fig. 22

EN

Language

Fig. 23

System Info

This option provides information about the installed software:

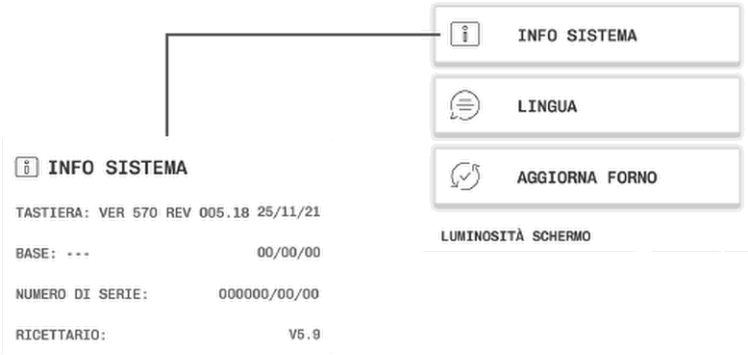

Fig. 24

Display Brightness

Fig. 25

Use this option to set the brightness of the display. Dragging the white bar to the right increases the brightness.

Confirm the setting.

Start Screen

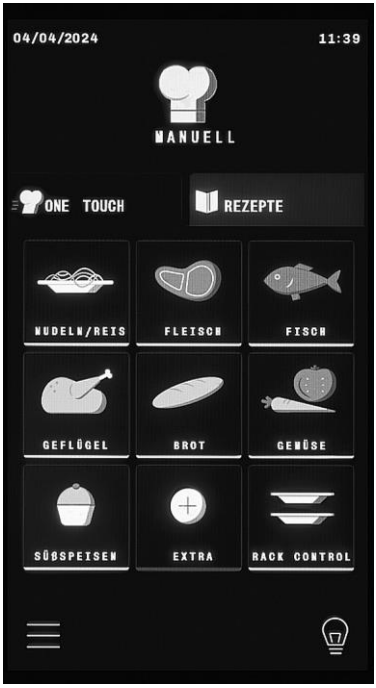

Fig. 26

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Manual Thermal Processing Screen Pictograms

	Thermal processing mode: convection		Thermal core probe mode
	Thermal processing mode: combi steaming		Delta-T mode
	Thermal processing mode: steaming		Discharge humidity valve closed
	Temperature maintaining mode		Discharge humidity valve opened
	Message mode		Relative humidity percentage
	Smoking mode		Manual humidifier key
	Time / timer		

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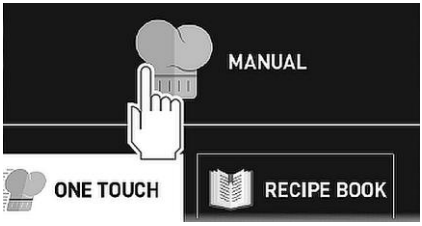
6.2 Thermal processing

Selecting Thermal Processing Methods

1. First select the thermal processing method and then follow the instructions in the relevant sections of these operating instructions.

MANUALLY

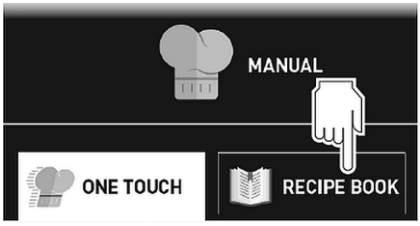


In this case, the operator sets the desired thermal processing parameters for one or more roasting stages according to one's experience:

– type of thermal processing
– the temperature in the thermal processing chamber;
– duration of thermal processing;
– fan speed;
– moisture input/output.

We recommend that you save the set thermal processing method under a name and category: This way you will be able to find it quickly and conveniently every time you need it again.

AUTOMATICALLY



In this case, you can choose from a recipe catalogue with pre-set or recipes saved previously by an operator. To make it easier to search for the right recipe, they are divided by thermal processing mode (e.g., steam roasting, combi steaming, etc.) or by category (e.g., pasta/rice, meat, etc.).

All you have to do is enter food to be prepared, select a necessary recipe and activate it. Then, the thermal processing process starts automatically.

EN

6.2.1 Manual Thermal Processing

By selecting the ‘Manually’ mode, the appliance can be set for an individual thermal processing program with one or more phases and/or a thermal processing program can be set and saved in the ‘Recipe Book’.

Once you have finished introducing the settings, you can:

- **start a recipe without saving it**: parameters entered are not saved in memory; nevertheless, it is possible to save them at the end of a thermal processing process;
- **start a recipe after saving it**: this way you will be able to find it quickly and conveniently every time you need it again.

During the ‘Manually’ thermal processing method, the following steps on the part of an operator are necessary:

1. Setting automatic pre-heating (optionally).

   NOTE!

   Pre-heating should always be done with an empty thermal processing chamber.

EN

2. Setting parameters, Thermal processing phase 1
   - Selecting thermal processing mode (forced air heating/steam roasting/combi steaming)
   - Setting temperature in the thermal processing chamber
   - Setting the thermal processing time (specified by time or using a thermal probe)
   - Setting the fan speed
   - Introduction/removal of moisture (depending on the selected thermal processing mode)
3. Setting subsequent thermal processing stages / thermal processing phases (optionally)
4. Saving a recipe (optionally)
5. Starting a recipe

1. Setting Automatic Pre-Heating

The pre-heating function heats the appliance to the desired temperature before dishes to be thermally processing are introduced into the thermal processing chamber.

Pre-heating OFF Pre-heating ON

Fig. 27

Pre-heating is generally recommended for better thermally processing results (except for special thermally processing methods that must start ‘cold’).

Pre-heating is set automatically, but can be switched off.

By pressing on the:

- ‘x’: pre-heating is switched off and phase 1 starts immediately.
- ‘v’: pre-heating is enabled. The temperature is controlled completely automatically by appliance, based on the temperature set by operator for phase 1. When appropriate value is reached, the appliance generates an acoustic signal and a dialog window is displayed with a message that food can be inserted into the thermally processing chamber. When the appliance door is closed, phase 1 automatically begins with the set parameters.

EN

2. Setting parameters, Thermal processing phase 1

Selecting thermal processing mode

The following thermal processing modes can be set:

Forced air heating

Combi steaming

Steam roasting

Choose the thermal processing mode suitable for the food you are preparing based on your experience.

In the example, it is forced air heating (a).

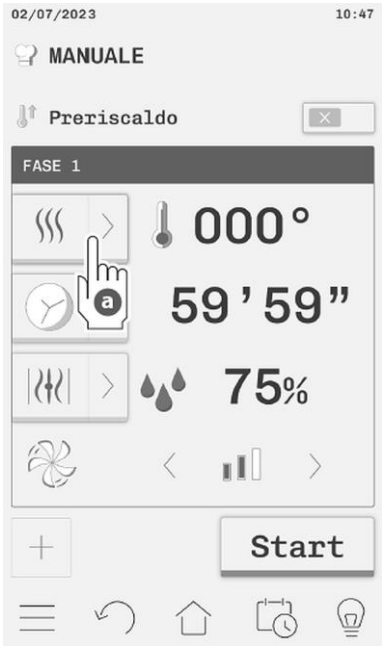
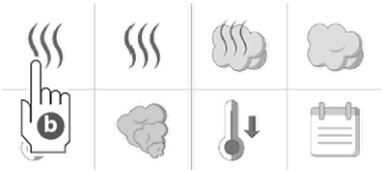


Fig. 28



1. Click on the appropriate symbol for forced air heating.

Setting Thermal Processing Temperature

Choosing the right thermal processing temperature is very important to achieve optimal thermal processing results.

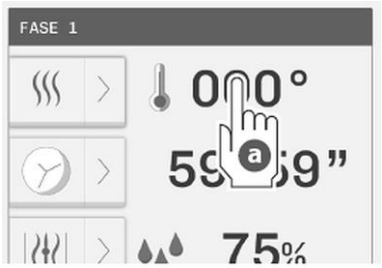


Fig. 29

Fig. 30

1. Click the ‘Temperature’ box (a).
2. Use the pop-up dialog box (b) to set the desired temperature for food (b).
3. Click (c) to save the setting.

EN

Setting Thermal Processing Time

The thermal processing time can be set in three different ways:

based on time: the thermal processing process ends automatically after the set time has elapsed (range: from 1 minute to 10 hours);

based on thermal core probe indication: the thermal processing time ends automatically when the temperature measured by the thermal core probe reaches the set value;

based on Delta-T (Δt) value: the thermal processing time ends automatically when the temperature measured by the thermal core probe reaches the set value. During thermal processing, the appliance automatically increases or decreases the temperature in the thermal processing chamber to always maintain the Delta-T (ΔT) value set by an operator (e.g., 30°C). These thermal processing methods are suitable for large roasts that need to be roasted slowly and at low temperatures to avoid excessive weight loss.

In general, the following rules apply:

Delta-T (ΔT) = temperature in the thermal processing chamber - (minus) core probe

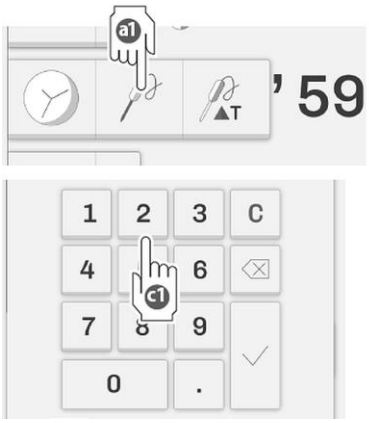


Fig. 31

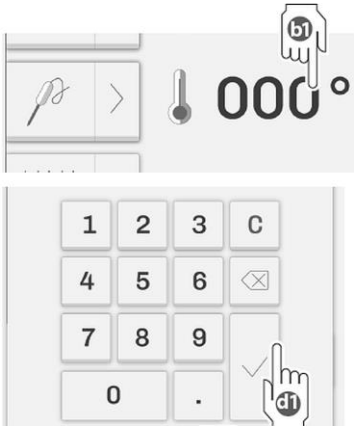


Fig. 32

To set the thermal processing time, proceed as follows:

1. Set the thermal processing time with the core probe or Delta-T by tapping the corresponding symbol (in the example, the end of the thermal processing with the core probe (a1) was selected).
2. Click the corresponding symbol (b1) to set the temperature that the thermal core probe must reach.
3. Use the symbol (c1) in the pop-up dialog box to set the desired temperature.
4. Click the symbol (d1) to save the setting.

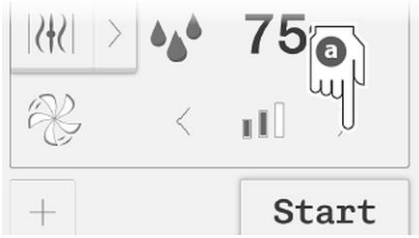
When the time elapses, an acoustic signal sounds and thermal processing stops.

NOTE!

If you want the appliance to operate in continuous operation mode, click the 'Thermal processing time' field until the display shows 'INF' for unlimited time.

To use the Delta-T function, enter both the temperature of the thermal core probe and the duration for Delta-T.

Setting Fan Speed



1. Click the symbol for setting the fan speed.
2. Use left or right arrows to set the desired level (1–3).
3. Save the setting.

Fig. 33

To ensure optimal thermal processing results, the fans regularly change their direction of rotation. This is automatically controlled by the appliance, based on the set thermal processing time. No settings are required.

Setting Humidity

During thermal processing of several foods, a very moist environment in the thermal processing chamber is recommended. For other foods, on the other hand, the moisture must be extracted from the thermal processing chamber. Any given measures depend on the type of thermal processing selected by operator.

EN

<table>
<tr><th>Thermal processing mode</th><th colspan="2">Moisture injection</th><th>Moisture extraction</th></tr>
<tr><td rowspan="2">Forced air heating</td><td colspan="2" rowspan="2">Manually by pressing a key</td><td>Discharge valve closed</td></tr>
<tr><td>Discharge valve opened</td></tr>
<tr><td>Combi steaming</td><td colspan="2">90%
Can be set from 0% to 100%</td><td>Opening/closing of the discharge valve is controlled automatically by the appliance</td></tr>
<tr><td rowspan="2">Steam roasting</td><td></td><td></td><td rowspan="2">Discharge valve always closed</td></tr>
<tr><td>Dry steam</td><td>Wet steam</td></tr>
</table>

To set the moisture extraction or moisture injection, proceed as follows:

1. Touch the ‘Humidity | %’ symbol.

   For **thermal processing with forced air heating**, you can only select whether the discharge valve should be open or not.

   For **thermal processing with combi steaming**, it is also necessary to set the value of the moisture to be injected. In such a case, please:

2. In the pop-up dialog box, set the desired humidity (b).
3. Click the symbol (c) to save the setting.

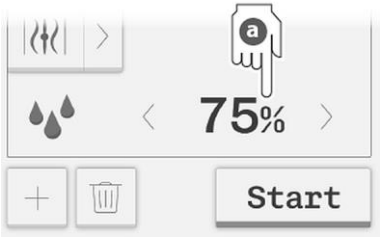


Fig. 34

Fig. 35

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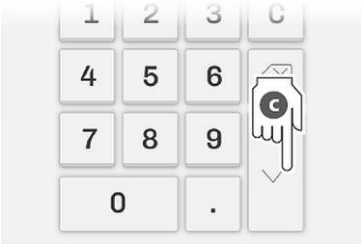

Fig. 36

For **steam roasting**, steam saturation can be adjusted using the following settings:

Dry steam

Wet steam

Setting Subsequent Thermal Processing Stages / Thermal Processing Phases (optionally)

Once all the thermal processing parameters have been set for thermal processing phase 1, further thermal processing steps can be set if necessary. Single thermal processing can consist of a minimum of 1 thermal processing phase up to a maximum of 9 thermal processing phases.

The following phases are available:

- **thermal processing** with stages differing in the type of thermal processing (e.g., some stages can be set for steam roasting, others for combi steaming), as well as different parameters (e.g., some thermal processing stages can configured to be time-controlled and others core–probe–controlled). ;
- **warm-keeping**, for keeping already prepared food warm.
- **text messages** only (e.g., 'Check thermal processing' or 'Add bacon').

It is not necessary to apply all stages; you can apply only two or three, for example.

Setting New Cooking Stages (Fig. 37, 38, 39)

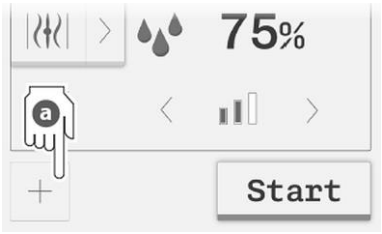

Fig. 37

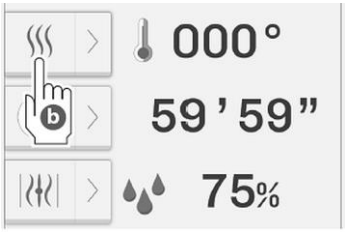

Fig. 38

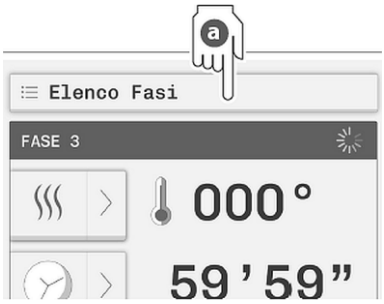

Fig. 39

1. Click the '+ new phase' symbol (a).
2. Set parameters for the new thermal processing phase (b) as described above for thermal processing phase 1.
3. These phases should be confirmed.
4. After completing the settings with arrows, you can always go through the created thermal processing phases in the same way and, if necessary, change parameters of a displayed thermal processing phase.

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NOTE!

If thermal processing phase 1 has been set to 'INF', the appliance operates in continuous mode and no further thermal processing phases can be set after the first thermal processing phase.

Deleting Thermal Processing Phases

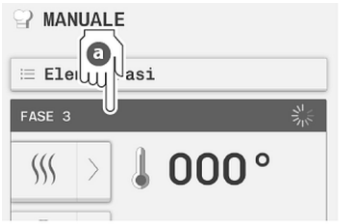

Fig. 40

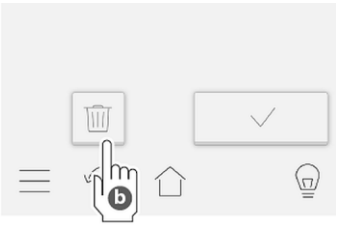

Fig. 41

1. Navigating with arrows ◆, select the thermal processing phase (a) to be deleted.
2. Click the 'Delete' symbol (b): the thermal processing phase is removed from the list.

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Setting Warm-Keeping Phase

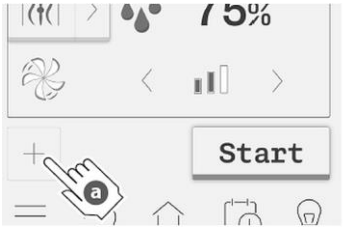


Fig. 42

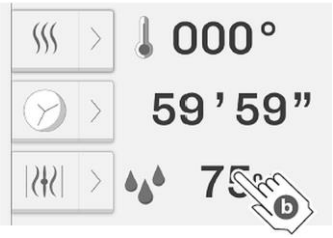


Fig. 43

1. Click the '+ new phase' symbol (a).
2. Set a new thermal processing phase. To this end, select the symbol and set parameters of this thermal processing phase as for thermal processing phase 1, as explained above.

In the warm-keeping mode, the following settings are factory default:

– **humidity** pre-set at 20% (for roasts we recommend a setting between 20% and 35%, for braised meat or roasting processes between 90% and 100%).
– **fan speed** at level 1 (we recommend not changing this value).

Normally, the warm-keeping phase is set without limiting the thermal processing time. However, it can also be configured as an intermediate phase between other phases. In such a case, you need to press the START key to start the next thermal processing phase.

Saving a Recipe (optionally)

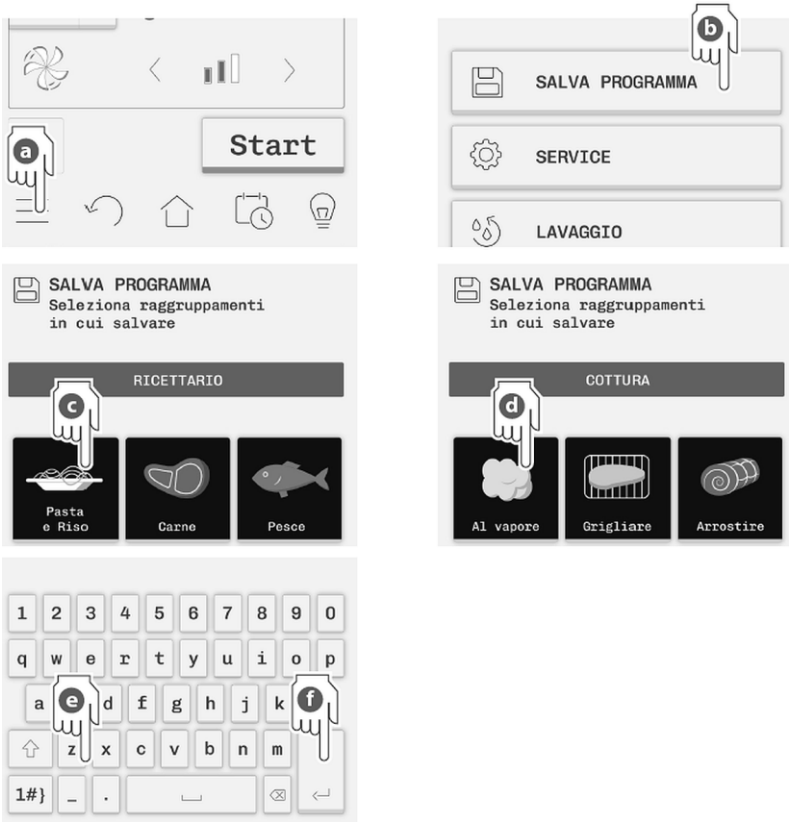


Fig. 44

EN

We recommend that you save the set thermal processing method with search parameters and name: this way you will be able to find it quickly and conveniently every time you need it again.

1. Click the symbol (a, Fig. 44).
2. Clicking the menu box (b), select ‘Save program’.
3. Click the symbol (c), ‘Save at the bottom’.
4. Select the category to be added to the recipe; this makes it easier to find it later (in the example, it is given as ‘Pasta and rice’).
5. Select search parameters (d) to be assigned to the recipe; this makes it easier to find it later (in the example, this is indicated as ‘Braised’ thermal processing type).
6. Confirm with ‘ENTER’ (f).
7. Name the recipe by entering the name with the keyboard.
8. Confirm with ‘ENTER’ (f) to save the recipe.
9. Then, you can start the recipe immediately or use it later and exit the window.

EN

NOTE!

The operator's recipes are saved in the automatic thermal processing section (recipe catalogue/thermal processing types) following the manufacturer's programmed recipes, which, in turn, are saved in alphabetical order.

Unlike the manufacturer's recipes, the operator's recipes can be changed at any time. All you have to do is open a given recipe and change parameters as needed. The original recipe is permanently overwritten, which means that it can no longer be restored to the previously entered parameters.

Starting Thermal Processing with a Set Recipe

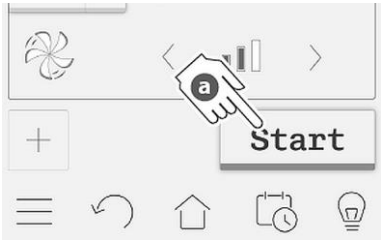


Fig. 45

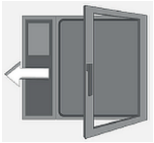


Fig. 46

1. After setting and saving the recipe (optionally), start the thermal processing process with the green key (a) START:
   - When **pre-heating is on**, do not insert food into the thermal processing chamber until the audible signal indicates that the preheating phase is complete. Only at this point insert the food to be thermally processed.
   - When **pre-heating is off**, immediately insert food into the thermal processing chamber.

When the appliance door is closed, the first thermal processing phase starts following the set parameters and the parameter overview page of the current baking process is displayed. Following the end of the thermal processing phase 1, the next thermal processing phase (if set) starts automatically.

The thermal processing ends after the set time has elapsed (with a time-programmed end of thermal processing) or when the core temperature or the set Delta-T temperature is reached (end of thermal processing with thermal core probe or Delta-T).

Following the end of thermal processing, a message displayed on the screen and an audible signal indicate that GN containers/baking trays should be removed from the thermal processing chamber.

After opening the appliance door and removing food from the thermal processing chamber, the same thermal processing program is suggested again.

2. If necessary, restart the thermal processing program with the green key START.
3. To abort the thermal processing program before time elapses, click the red key STOP.
4. To change the parameters while the thermal processing program is in progress, click the corresponding parameter and proceed as previously described to change it.
5. Confirm the setting.

EN

6. To add moisture manually during the thermal processing, click the key  .
Moisture injection will stop when the key is released.

Special Functions

Smoking Mode

The 'Smoker' accessory is required to perform smoking in the thermal processing chamber (it is not included in the delivered set). It must be inserted into the thermal processing chamber on one of the trays, at the beginning of the thermal processing.

If the thermal processing program includes a subsequent thermal processing phase after the smoking phase, the 'Smoker' accessory must be removed from the appliance.

NOTE!

Refer to the accessory manual for further information regarding the connection and use of the smoker accessory.

After starting the thermal processing with the START key, the appliance requests the placement of the smoker accessory before starting the **Smoking** thermal processing phase.

EN

The smoker accessory is placed over the baking tray.

This process must be confirmed by operator for the appliance to start the thermal processing phase.

In the **Smoking** thermal processing phase, it is possible to set the temperature, time, fan speed and humidity discharge valve. However, we recommend that the discharge valve be left closed so that no smoke escapes from the thermal processing chamber.

Smoking may be executed both in hot and cold mode, depending on the type of product and the desired result.

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

For this type of operation, the maximum temperature that can be set is 200°C.

At the end of the **Smoking** thermal processing phase, the appliance requests the removal of the smoker accessory; this process must be confirmed by operator, only then does the appliance proceed to the next phase.

Thermal Processing Chamber Cooling

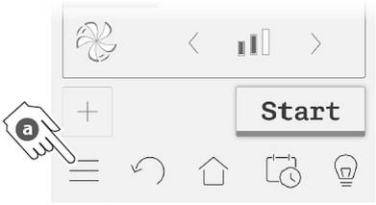


Fig. 47

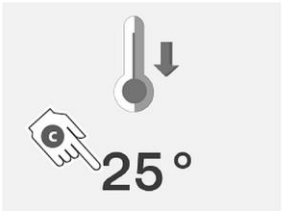


Fig. 48

Selecting the **Cooling** function allows the temperature inside the thermal processing chamber to be reduced quickly, to pass from thermal processing at a high temperature to more delicate thermal processing, which requires lower temperatures (e.g. switching from meat roasting to steaming vegetables).

This function can also be used before cleaning.

1. In such a case, press the settings key (a) to move to the selection of the thermal processing method.
2. Select the **Cooling** function (b).
3. Set the desired temperature (c) using the numeric keypad (d).
4. Confirm the setting (e).
5. Click the START symbol.

   NOTE!

   When the Cooling function is executed, no other function can be used.

EN

WARNING! Risk of scalding!

When opening the appliance door, a hot steam may escape.

For safety reasons, cooling can only be started when the appliance door is closed. Do not open the appliance door until this program has been started.

Be very careful when opening the appliance door while it is running.

Use protective mitts to operate the appliance.

6. Open the appliance door to force escape of hot air and entry of cooler air.

This allows the desired temperature to be reached in a short time and to proceed with more delicate thermal processing.

If necessary, it is possible to add moisture by holding down the manual steam key .

Delayed Start

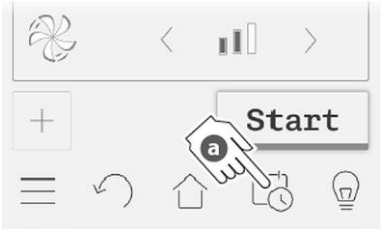


Fig. 49

If necessary, the start can be delayed.

1. On the start screen, click the delayed start symbol (a) .
2. Set the date and time (b) when the appliance is to be switched on.
3. Confirm with 'OK' (c).

Fig. 50

6.2.2 Automatic Thermal Processing Programs

On the start screen, you can select the ‘Cookbook’ option. This Cookbook contains automatic thermal processing programs (recipes) saved by the manufacturer. They cannot be changed, but they can be duplicated and the user can modify the copy as needed.

Recipes entirely created by the user can be added to these automatic thermal processing programs. To make it easier to search for the right recipe, they are divided by thermal processing type (e.g., steam roasting, braising, etc.) or by category (e.g., pasta/rice, meat, etc.).

To switch between the two search modes, simply click the ‘Recipe Catalogue/Baking Types’ key.

Using Automatic Thermal Processing Programs

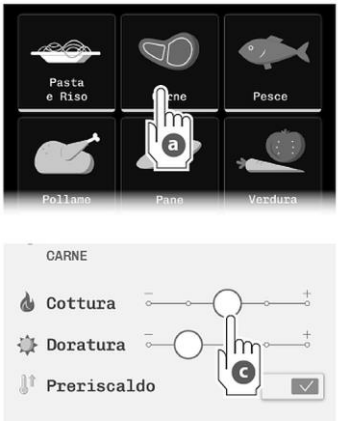


Fig. 51

EN

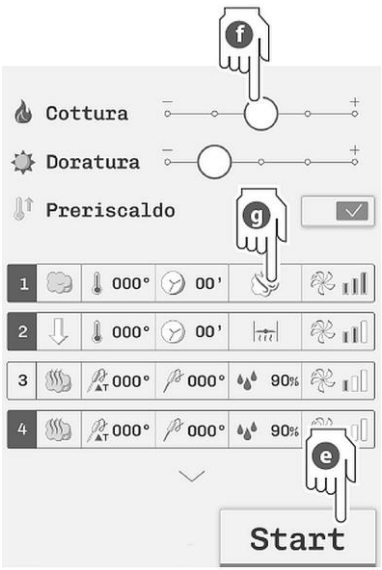


Fig. 52

1. Select the thermal processing method or category (a) that the required recipe is assigned to (e.g., steam roasting).
2. Select the desired recipe (b) (e.g., mixed baked foods).
3. Depending on the recipe, select the degree of browning, moisture level or degree of roasting; to do so, click the symbol and set the desired value (c).
4. (Optionally) Introduce the necessary changes to thermal processing parameters (e.g., *raise the temperature*); to this end, click the symbol with a lock at the bottom and change parameters as described. Confirm new settings.

Follow instructions in the 'Modifying Recipes' table below.

EN

If changes (g) have been made to a recipe:

... which was introduced by the manufacturer	**... which was saved by the operator**
The changes made are temporary, i.e. they only apply to the currently started thermal processing program.	Individual recipes can be freely modified based on your own requirements

5. Start thermal processing using the green key START (e).
6. If necessary (f), wait until the pre-heating is complete and then place food in the thermal processing chamber.

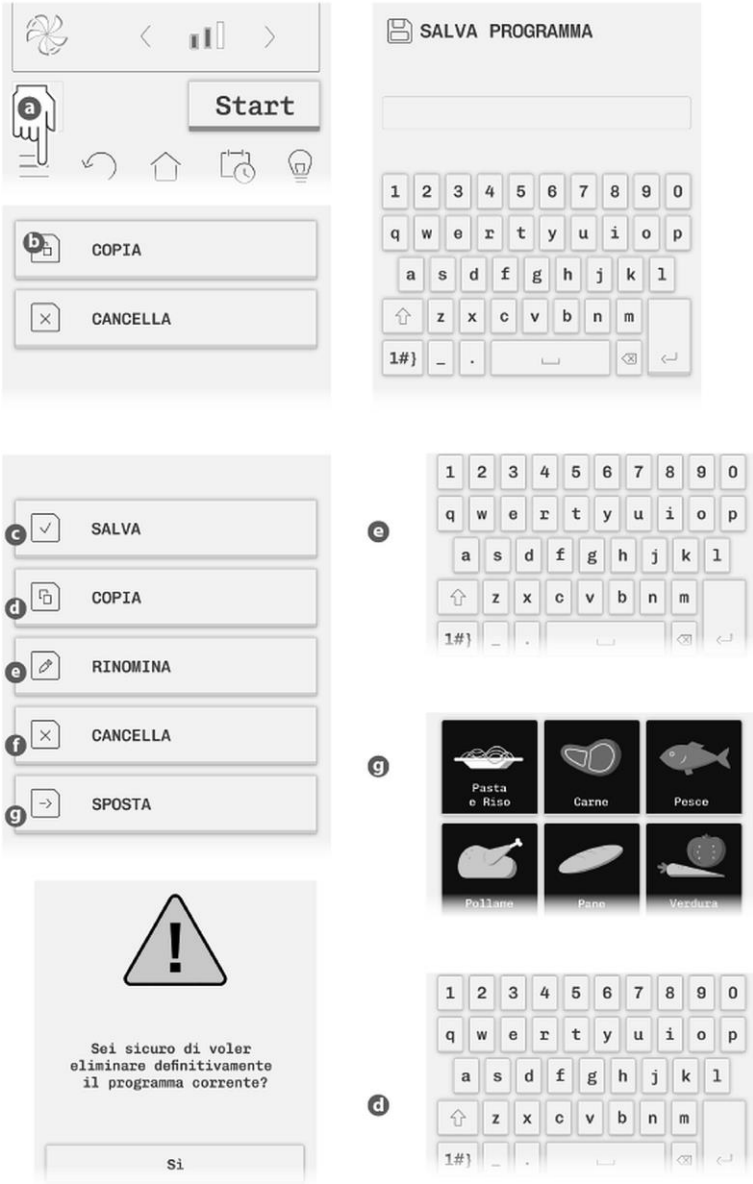

Start
a
COPIA
b
CANCELLA
SALVA PROGRAMMA
1 2 3 4 5 6 7 8 9 0
q w e r t y u i o p
a s d f g h j k l
z x c v b n m
1#}
SALVA
c
COPIA
d
RINOMINA
e
CANCELLA
f
SPOSTA
g
Sei sicuro di voler eliminare definitivamente il programma corrente?
Si
Pasta e Riso
Carne
Pesce
Pollame
Pane
Verdura

Fig. 53

Modifying Recipes

Changes	Manufacturer's recipes	Operator's recipes
Changing recipe parameters (Fig. 52, d)	The changes made are temporary, i.e. they only apply to the currently started thermal processing program. The parameters of an original recipe are retained.	The changes made are permanent, i.e. the parameters of an original recipe are changed and can no longer be restored to the previously set parameters.
Changing a recipe name (Fig. 53, b)	Recipe names cannot be changed; it is possible to copy a given recipe and save it under the desired name.	Recipe names can be changed; the original recipe is marked with the new name.
Moving a recipe (Fig. 53, g)	Recipes cannot be moved; it is possible to copy a given recipe and move this copy to the desired category or thermal processing type.	Recipes can be moved to the desired category or thermal processing type.
Deleting a recipe (Fig. 53, f)	Recipes can be deleted, but they cannot be restored later. Before deleting, the operator is asked to confirm the deletion process with a corresponding message on the screen.	
Copying a recipe (Fig. 53, d)	Recipes can be copied; for example, to be used as the basis for your own recipe. 1. Select the category in which the recipe should be saved (e.g., 'Roast'). 2. Confirm by pressing 'Next'. 3. Rename the copy to any name of your choice. 4. Confirm by pressing 'Save'.	

EN

Special Automatic Thermal Processing Programs

Rack Control Function

The ‘Rack Control’ function is particularly useful in dynamically operating kitchens, where you prepare simultaneously foods with the same thermal processing modes and parameters, but with different thermal processing times.

This function makes it possible to:

A – Manually set a timer for each inserted baking tray (up to a maximum of 6 or 10, depending on the appliance model). Time can be set on all timers, or one of the timers can be set to a thermal core probe.

B – Using several menus that are already set (e.g., Breakfast, Multibaker, etc.) and include frequently prepared foods with timers already assigned.

Example: Breakfast

Loaded dishes: Croque Madame, mushrooms, potato pancakes, bacon, tomatoes, toast, fried egg.

If necessary, you can change timers assigned to each dish (e.g., you can increase the thermal processing time for bacon from the set value of 4' to 5'), or add frequently prepared foods (e.g., sausages) to customize the menu to your requirements to speed up loading.

C – using the **EASY SERVICE function** in combination with **a** or **b** (Fig. 54): In this case, ALL food is ready at the same time because the appliance asks you to insert each baking tray at the appropriate time, according to the thermal processing time set for it.

NOTE!

For practical reasons, it is advisable to assign timer 1 to the baking tray inserted on the highest rails, and other timers to subsequent trays, respectively, to make it easier to know which baking tray to remove.

A – Manual setting of timers

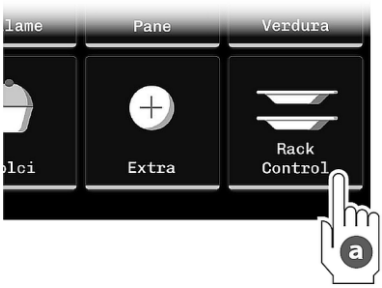
After the standard setting of thermal processing parameters, up to 10 timers can be manually set, one for each baking tray.

All timers can be set to time or one can be set using a thermal core probe.

When the set time is reached (if time is set) or the set core temperature is reached (if the thermal core probe is used), an acoustic signal and the message ‘End’ indicate that the thermal processing for the given baking tray has finished and, therefore, it can be removed from the thermal processing chamber, while the thermal processing of other dishes continues (the appliance is in ‘INF’ mode).

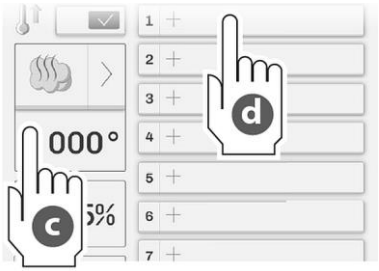
EN

Fig. 54

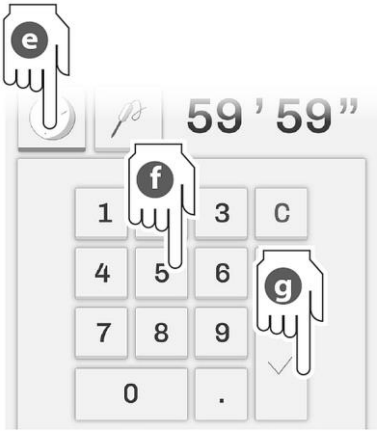


Function selection

Manual mode selection

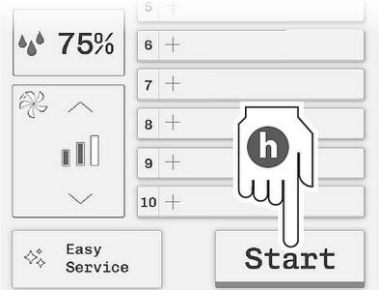


Setting thermal processing parameters and the first timer

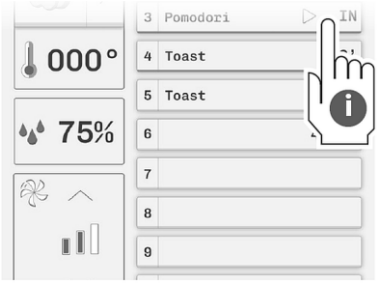


TRAY 1 – Setting the thermal processing time and temperature to be reached by the thermal core probe

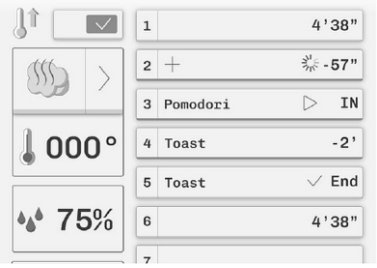
EN



Start thermal processing after setting all the required baking trays



Activation of the timer: start of the countdown



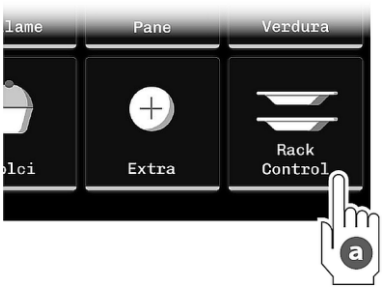
Trays next to which the message ‘End’ is displayed can be removed from the thermal processing chamber

EN

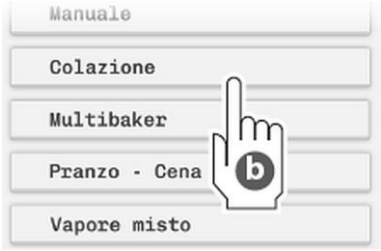
B – Using the menu

After the standard setting of thermal processing parameters, you can select the menu, which offers typical dishes with already assigned timers. If necessary, it is possible to add normally roasted foods to personalize the menu according to specific requirements. When the set time is reached (if time is set) or the set core temperature is reached (if the thermal core probe is used), an acoustic signal and the message ‘End’ indicate that the thermal processing for the given baking tray has finished and, therefore, it can be removed from the thermal processing chamber, while the thermal processing of other dishes continues (the appliance is in ‘INF’ mode).

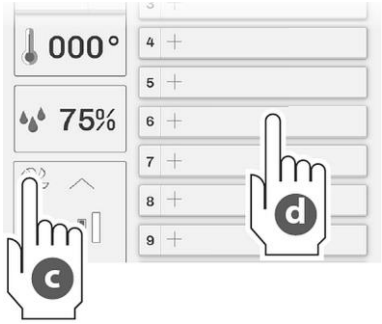
Fig. 55



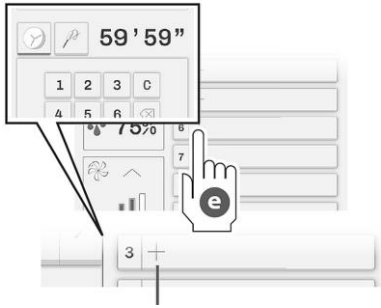
Function selection



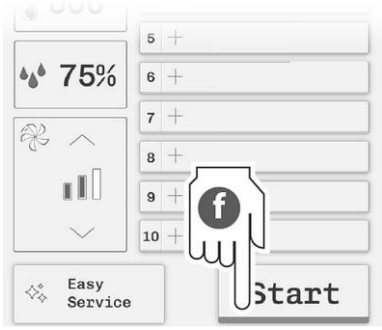
BREAKFAST menu selection



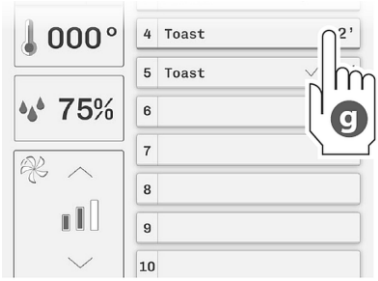
Setting thermal processing parameters and the first timer



TRAY 1 – Selection of the food to be prepared: if necessary, the set time can be changed

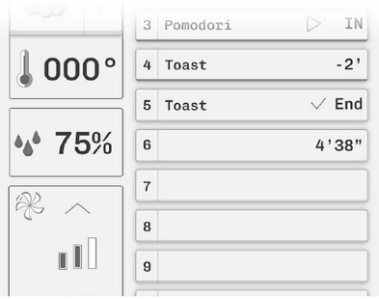


Start thermal processing after setting all the required baking trays



Activation of the timer: start of the countdown

EN



Baking trays next to which the message ‘End’ is displayed can be removed from the appliance

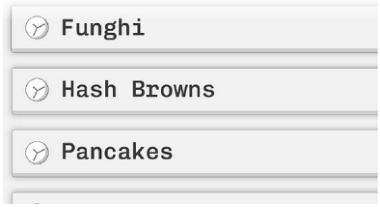
C – Using the EASY SERVICE function

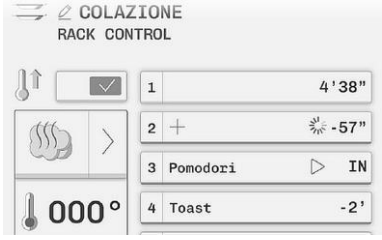
Once you have set the thermal processing duration for each baking tray (see points A or B), you can also select the EASY SERVICE function: in this case ALL food will be ready at the same time, since the appliance, based on the time set for each tray, requests its insertion at the appropriate time.

Fig. 56

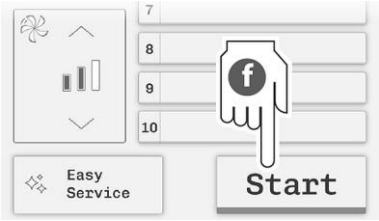
Function selection

BREAKFAST menu selection

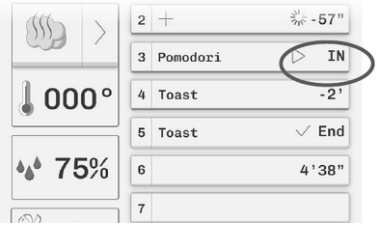




TRAY 1 – Selection of the food to be prepared: if necessary, the set time can be changed



Activation of the EASY SERVICE function



Activation of the timer: Start countdown

To ensure that all dishes can be ready at the same time, first put the dishes marked IN that need a longer time (in this example: toast) into the appliance. Then place bacon in the thermal processing chamber after 2 minutes, and eggs after 4 minutes.

One Touch

The user can put their favourite recipes, either individual or automatic, into the One Touch menu, thereby reducing the search time and speeding up the start time.

The parameters of the entered recipes cannot be changed, the entered recipes can be replaced.

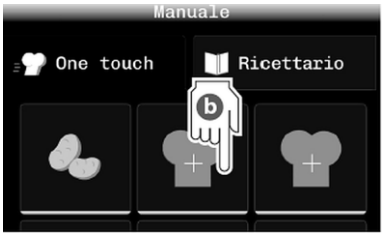
EN

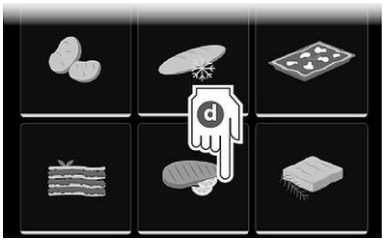
Using One Touch

This is how to add a recipe to the One Touch menu (Fig. 57)

- click the One Touch symbol (a);
- click the chef's hat symbol (b);
- select the recipe to be entered (e.g., Roasted onion rings) (c);
- select the symbol that should be assigned to the recipe (e.g., Vegetables) (d); the symbol is shown in the One Touch page.

Fig. 57

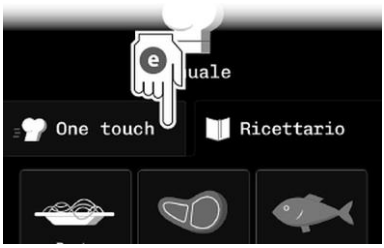


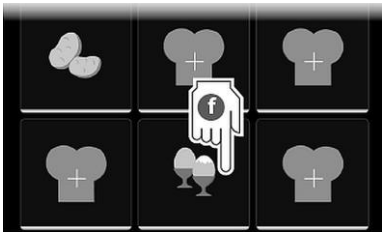


This is how to start a recipe from the One Touch menu (Fig. 58):

- click the One Touch key (e);
- click the symbol (b) of the desired recipe (e.g., Dessert): the recipe is automatically started.

Fig. 58



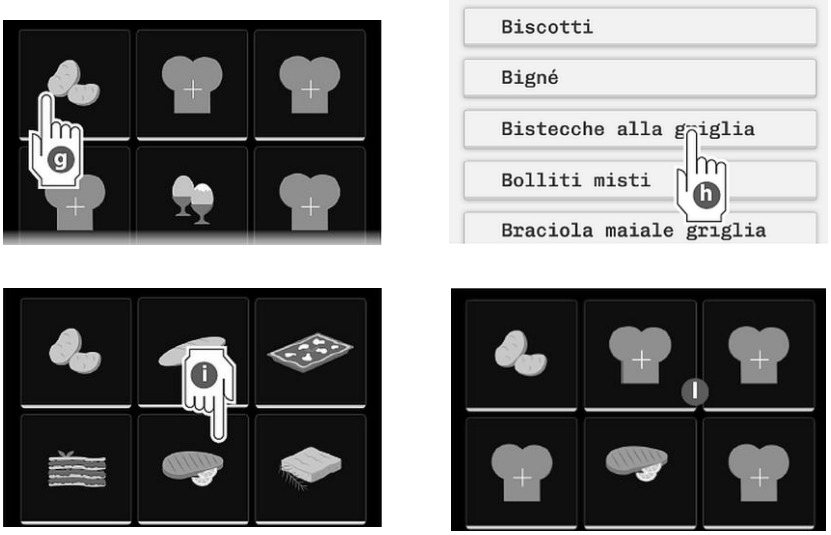


EN

This is how to replace a recipe in the One Touch menu (Fig. 59):

- press the symbol (g) of the recipe to be replaced (e.g., replacing Dessert with Vegetables) and hold it pressed for few seconds;
- select the symbol (h) for the new recipe to be displayed in the menu (e.g., Roasted onion rings);
- select the symbol (i) of the recipe to be assigned to the new recipe (e.g., Vegetables);
- in the One Touch menu, the Dessert symbol has been replaced by the Vegetables (I) symbol.

Fig. 59



EN

Exporting/Importing Recipes and Registers to a USB Flash Drive

The following can be exported and imported using this menu:

Recipes:

recipes individually set by operator, which are saved after manual setting.

Register:

HACCP;

triggered alarms;

cleaning processes performed.

HACCP PROTOCOL

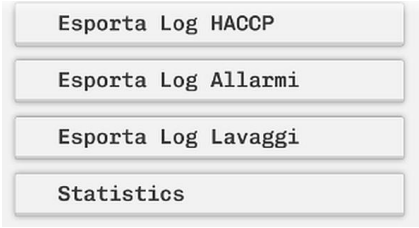
HACCP (Hazard Analysis and Critical Control Points) is a group of preventive measures to ensure hygiene and health protection in the food sector.

It is based on an analysis of possible risks of bacterial, chemical or physical contamination at each stage of the production process, as well as in subsequent phases of storage, transport and sale to consumers.

Below, there are 'critical points' and phases listed, where such contamination is more likely.

Depending on the results of the analysis, permanent control procedures are developed and implemented in each phase of food processing to prevent possible risks.

Registers are 'Lists' of events that have taken place; cleaning registers contain, for example, information on the type of cleaning, as well as the date and time of the cleaning.



Files can be imported/exported by inserting a flash drive (FAT32 file format) into the USB port under the control panel.

Select what is to be imported / exported and press START to start the process.

Fig. 60

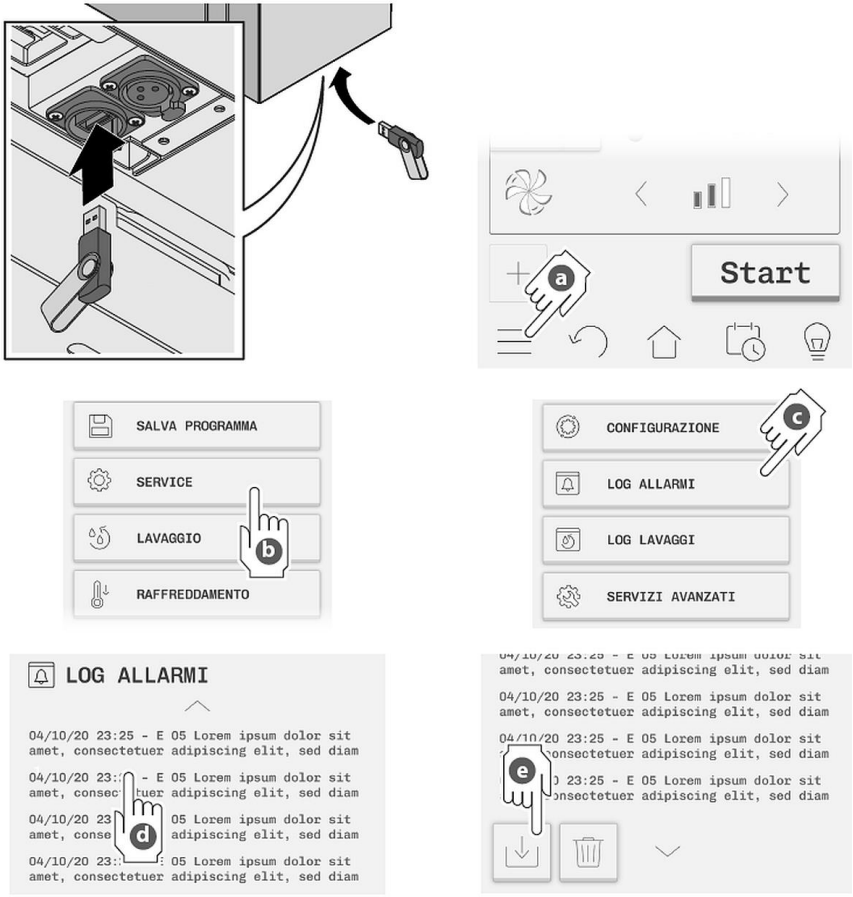

Start
a
SALVA PROGRAMMA
SERVICE
LAVAGGIO
RAFFREDDAMENTO
b
CONFIGURAZIONE
LOG ALLARMI
LOG LAVAGGI
SERVIZI AVANZATI
c
LOG ALLARMI
04/10/20 23:25 - E 05 Lorem ipsum dolor sit amet, consectetuer adipiscing elit, sed diam
d
e

Fig. 61

In order to **just view the registers**, follow the figure.

Fig. 62

7 Cleaning and Maintenance

The operator must ensure that the device and its safety components are kept in good condition. Control and safety systems should be checked for their effectiveness.

Maintenance, cleaning and repairs must only be carried out by suitably trained and specialised personnel.

If the safety devices need to be removed for maintenance, cleaning and repair, they should be reinstalled immediately after completion and their function should be checked.

All maintenance and cleaning work must be carried out in accordance with the operating instructions at the specified intervals.

7.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

- Always use appropriate personal protective equipment during all cleaning operations. When performing manual cleaning operations with direct use of cleaning agents, the use of protective gloves and goggles is mandatory, as cleaning agents can cause injury and burns through contact and inhalation.
- NEVER use abrasive or powdery, not aggressive or corrosive cleaning agents (e.g., hydrochloric/muriatic acid or sulphuric acid, soda lye, etc.), abrasive or pointed tools (e.g., sanding sponges, scrapers, steel brushes, etc.), steam or pressurized water jets to clean components or accessories. Caution! Do not use these tools nor materials to clean the bottom structure/underside of the appliance.

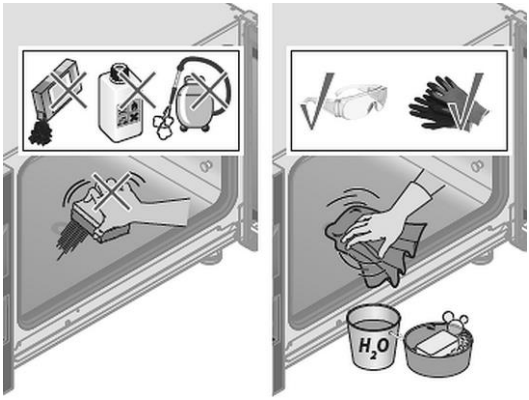


Fig. 63

7.2 Cleaning

User's Regular Cleaning

1. To secure correct operation, hygiene and efficiency, clean the appliance regularly at the end of each working day, and, if necessary, also in the meantime or when the appliance is not to be used for a longer time.

With regular cleaning you may avoid burning leftovers of baked goods and roasts.

2. Remove food from the appliance.
3. Provided the grate, trays and GN containers were used, remove them.
4. Clean the thermal processing chamber with lukewarm water with soap, a soft cloth or a sponge. Thoroughly rinse with fresh water, paying attention not to leave any cleaning agent residues. To end with, dry the thermal processing chamber thoroughly.
5. In the case of stubborn soiling, use special cleaning agents. Observe instructions of such a cleaning agent's manufacturer.

6. Clean the appliance from the outside with a soft, damp cloth. Dry all cleaned surfaces thoroughly. If needed, use only special cleaning agent for stainless steel. Usage of inadequate cleaning agents may cause oxidation of the appliance.
7. Regularly clean the fume extractor.

Guide Rails

To facilitate the cleaning of the thermal processing chamber, remove guide rails from the appliance.

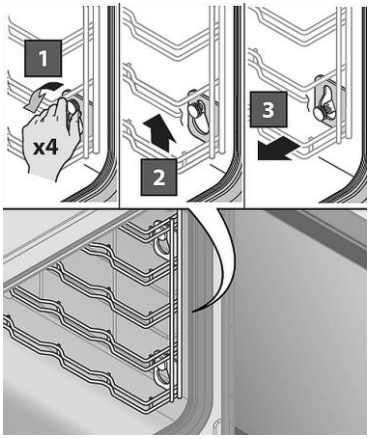


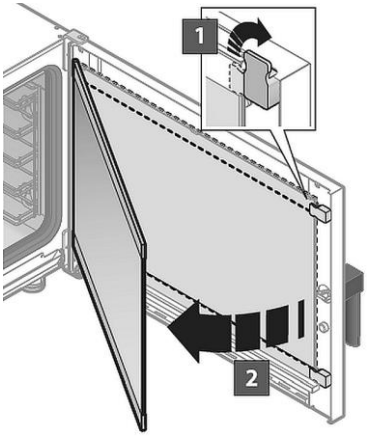
Fig. 64

1. Loosen knurled screws (1) (right and left).
2. Slide the guide rails up (2) and take them out of the thermal processing chamber (3).
3. Clean guide rails with warm water, a soft cloth and a mild cleaning agent.
4. Thoroughly clean guide rails with a soft cloth.
5. When the chamber and guide rails are clean, re-insert guide rails into the chamber and secure them with knurled screws.

EN

Appliance Door/Internal Glass Pane

Double glazing facilitates cleaning. The internal glass pan may be opened and removed when required.



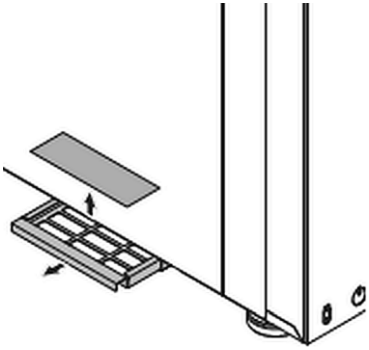
1. To this end, rotate clockwise both latches (top and bottom) that hold the internal glass pane in place (1).
2. Tilt the internal glass pane (2).
3. Clean both sides of the internal glass pane and appliance door with the use of appropriate agents.
4. Thoroughly dry the internal glass pane from both sides.
5. Again, close the internal glass pane or re-insert it correctly, and lock latches in their initial positions by rotating them counter-clockwise.

Fig. 65

EN

Control Panel Ventilation Filter

Clean the control panel ventilation filter at least once a month.



1. Pull the ventilation filter from its holder by holding its sides with your fingers.
2. Clean the ventilation filter manually with the use of water and soap. Rinse with fresh water and then leave it to dry.
3. Re-insert the ventilation filter in the holder.
4. Slide the holder into its place under the appliance.

Fig. 66

ATTENTION!

Do not use the appliance without the ventilation filter.

It is recommended to replace the ventilation filter at least once a year or even more frequently if the appliance is operated in environments featuring high concentration of flour dust or similar substances.

ATTENTION!

If the ventilation filter is damaged or worn, it must be replaced. It should be ordered as a spare part from the supplier.

7.2.1 Automatic Cleaning

(Available on DRS models)

Wait until the thermal processing chamber reaches a temperature of less than 100°C, or use the Cooling function if necessary (section 'Special Functions/Cooling').

WARNING!

Danger of injury and poisoning from escaping fumes.

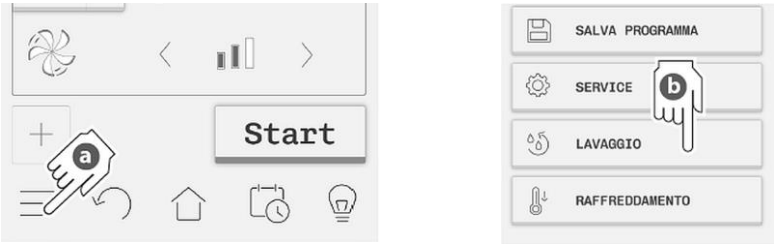
Do not open the appliance door under any circumstances during the cleaning program.

All cleaning or rinsing must be carried out with an EMPTY thermal processing chamber, without food or accessories (e.g., baking trays, pots, cutlery, etc.).

For safety reasons, run cleaning and rinsing programs only when the appliance door is closed.

The appliance is equipped with a safety feature that interrupts the ongoing cleaning or rinsing if the appliance door is opened: this is displayed in the form of a corresponding message. As soon as the appliance door is closed, the message disappears and cleaning/rinsing resumes.

Fig. 67

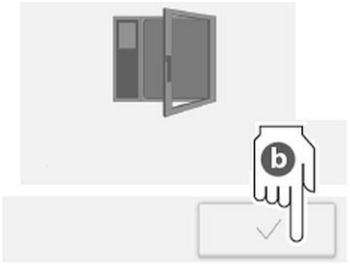


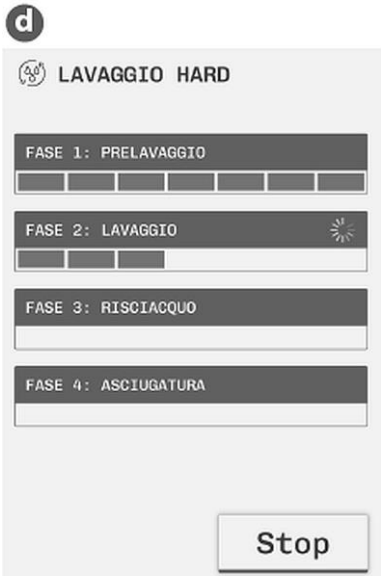
1. Select the ‘Cleaning’ (a + b) setting.
2. Select the cleaning program (c) adequate to the degree of soiling of the thermal processing chamber. Observe the following table.

SOFT		48 minutes	Light soiling
NORMAL		53 minutes	Normal soiling
HARD		58 minutes	Heavy soiling
Rinsing	The rinsing program does not require the use of any cleaning agents		

EN

Fig. 68





EN

1. After selecting the cleaning type (a), use the START key to start the cleaning program.
2. Depending on the options selected, the display may request you to clean the thermal processing chamber seal with a damp cloth (b) or to check the cleaning agent level (c). Perform these steps.
3. If the container has been replaced, confirm this by clicking the corresponding key (c).
4. During the cleaning cycle, the display shows the current phase and its progress (d).

The cleaning cycle consists of four phases:

Pre-cleaning	During pre-cleaning, the ‘wet’ phase of steam without the addition of cleaning agent is activated to soak the thickest residues.
Cleaning	This is the actual phase with the cleaning agent.
Rinsing	In this step, the thermal processing chamber is thoroughly rinsed (three cycles) to remove any cleaning agent residue.
Drying	In this step, the thermal processing chamber is air-dried.

ATTENTION!

If you frequently prepare 'greasy' foods (e.g., piglet, roast, etc.), it is recommended to start the cleaning program also between thermal processing programs to facilitate final cleaning and always ensure the necessary hygienic conditions.

Cleaning Agent Replacement

CAUTION!

Wear personal protective equipment (e.g., safety glasses and gloves) when installing or replacing the cleaning agent container.

Do not touch the cleaning agent with bare hands.

In case of contact with skin or eyes, rinse thoroughly with running water and immediately seek medical attention.

ATTENTION!

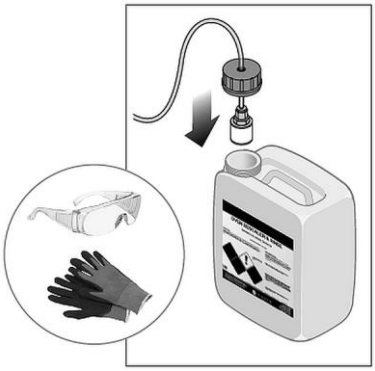
Unsuitable cleaning agents may damage the appliance.

Use only suitable cleaning agents that are dedicated specifically for combi steamers.

If an unsuitable cleaning agent is used, the warranty will be void.

EN

Fig. 69

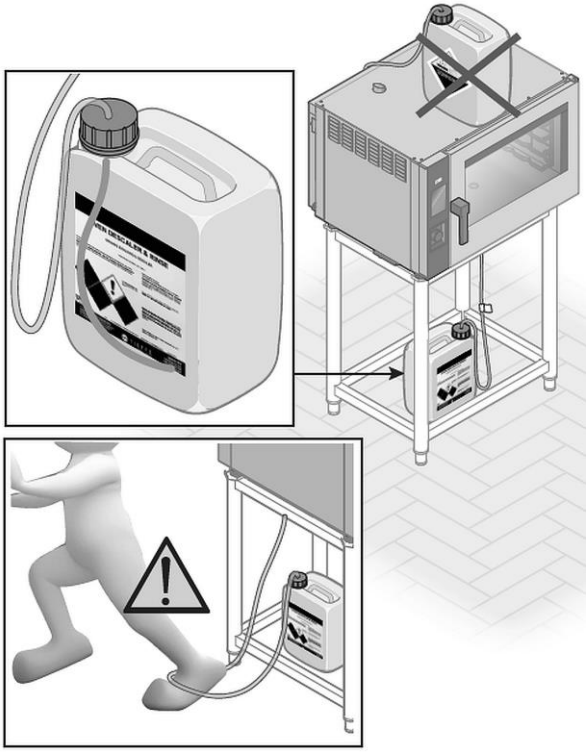


There is a small transparent hose under the appliance, which is connected to an internal pump that sucks up the cleaning agent.

1. This hose should be placed in a suitable container.

Make sure that the container:

– is placed on the floor;
– is not blocking the passage;
– has not been placed on the appliance or in close proximity to other hot appliances or objects.



EN

Confirm the first cleaning after replacing the container by pressing the corresponding key.

CAUTION!

Dispose of empty cleaning agent or rinse aid containers pursuant to regulations in force.

Interrupting Ongoing Cleaning Process

Care should be taken when interrupting cleaning process, as cleaning agent residues that are not removed may contaminate subsequent thermal processing. Therefore, we discourage any operator from interrupting the cleaning process.

Possible cases of interruption:

- If the power supply to the appliance is interrupted for less than two minutes during cleaning (e.g., in the event of a very short power outage), once power is restored, cleaning will resume from where it was interrupted without reporting it or requiring operator's intervention.
- If the power failure lasts longer than two minutes, or if operator must necessarily stop the cleaning for some reason.

In this case, it is possible to:

Interruption at…	
pre-cleaning	**Permissible interruption** Press the STOP key
cleaning	**Permissible interruption** Then press the STOP key; the appliance automatically goes to the rinsing phase, which cannot be interrupted in any way.
rinsing	**Impermissible interruption**
drying	**Permissible interruption** Press the STOP key. Interruption occurs immediately.

NOTE!

Upon return, an interruption message appears, an acoustic signal sounds, and rinsing automatically begins, which cannot be interrupted in any way.

7.3 Maintenance

- Regularly (at least once a year), have an authorized and specialised personnel verify the appliance. To this end, contact the service company.
- Before attempting any maintenance works, disconnect the power supply, close water supply and completely dry the appliance.
- Before moving the appliance into a new location, disconnect power and water supply lines, as appropriate.
- If the appliance is part of a system equipped with rollers, check if the electrical wiring, piping installation and hose connections have not been damaged during moving.
- After moving the appliance into a new location, and prior to its start-up, make sure that all electrical and water connections have been executed following standard regulations in force.

8 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. The works may only be performed by suitably qualified technical personnel.

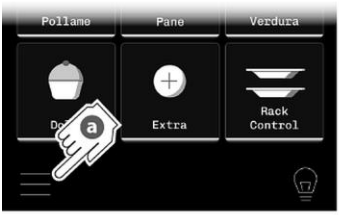
When malfunction cannot be removed, contact the technical service. In such a case, provide article number, model and serial number. You will find this information on the rating plate.

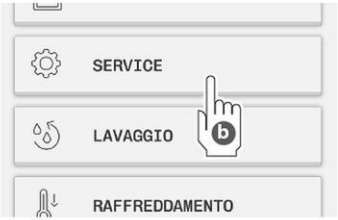
Alarm Display

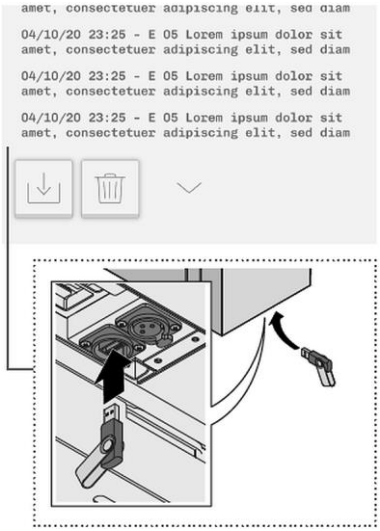
The appliance records all triggered alarms, which can be saved to a USB flash drive before deleting them.

Follow the steps shown below:

Fig. 70







Export alarm messages to a personal USB flash drive (the USB port is located under the appliance's control panel)

List of Alarms

The triggered alarms are shown in the temperature and time display on the control panel. The following alarms may be shown:

Alarm/ Message	Description	Action/Solution	Assistance
E000 Defective thermal processing chamber sensor	Defective thermal processing chamber sensor for measuring the temperature in the thermal processing chamber	Thermal processing is interrupted	Contact the service company
E001 Motor fuse 1	Motor protection thermo-switch alarm (top in case of 2 or 3 motors)	Thermal processing is interrupted Automatic reset	Contact the service company
E002 Thermal processing chamber fuse	Thermal processing chamber over-temperature protection thermo-switch alarm	Thermal processing is interrupted Automatic reset	Contact the service company
E004 Over-heated card alarm — clean the filter	Main board ***too high a temperature alarm***	Thermal processing is interrupted	Clean the control panel filter (Fig. 66) Do not switch the electrical power of the appliance off Contact the service company if the malfunction occurs more often

EN

Alarm/ Message	Description	Action/Solution	Assistance
E005 No communi-cation with the base	Problems with serial communication between the touch-screen display board and the main board	Thermal processing is interrupted	Switch the appliance on/off Contact the service company if the malfunction occurs more often
E006 Motor fuse 2	Lower motor protection thermo-switch alarm	Thermal processing is interrupted Automatic reset	Contact the service company
E007 Motor fuse 3	Lower motor protection thermo-switch alarm	Thermal processing is interrupted Automatic reset	Contact the service company
E030 Over-heated card pre-alarm — clean the filter	Overheated appliance card pre-alarm	Thermal processing is interrupted Manual reset	Clean the control panel filter (Fig. 66) Do not switch the external power supply to the appliance off Contact the service company if the malfunction occurs more often

Alarm/ Message	Description	Action/Solution	Assistance
E031 Defective thermal core probe	Problems with detection of the thermal core probe	Thermal processing is interrupted Automatic reset	Ensure that the correct thermal core probe is connected Contact the service company if the malfunction occurs more often
E032 No electrical power	No external electrical power supply	Thermal processing is interrupted Manual reset	Reset or reset the fuse Check for an interruption of the electrical power supply. Contact the service company if the malfunction occurs more often

9 Disposal

Electrical Appliance

	Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.

EN