

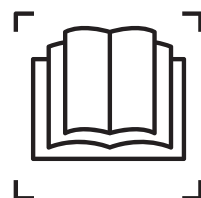


COMBI OVEN

INSTALLATION AND USE INSTRUCTIONS



MSTBB 0611 E / MSTBB 1011 E / MSTBD 0611 E / MSTBD 1011 E



Dear Customer,

We would like to thank you and congratulate you on purchasing this device. We hope that this is just the beginning of a long and fruitful relationship.
This manual contains all the information you need to use and maintain the device.
We therefore recommend that you read it carefully and keep it for future reference. We wish you success in working with the device!

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SUPPORT

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MAINTENANCE

p. 16

USE

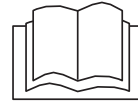
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IMPORTANT INFORMATION

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WARNING

Safety warning



Failure to comply with these regulations may result in damage and injury, even fatal, will void the warranty and relieve

the manufacturer of any liability.



Before using and performing routine maintenance on the device, read this manual carefully and keep it in a safe place for future reference by workers. If any parts are unclear, contact the manufacturer.



When selling the device, you must also hand over this manual to the new owner.



Uses, cleaning, and maintenance other than those specified in this manual are inappropriate and may cause damage, injury, or fatal accidents. They also void the warranty and release the manufacturer from all liability.



This appliance is intended exclusively for cooking food in professional kitchens and may only be used by qualified personnel: any other use is not in accordance with the intended purpose of the appliance and is therefore dangerous.



The manufacturer has designed and manufactured this appliance in accordance with current regulations and using the best safety systems available to reduce risks; however, there is still a residual risk, which must be further reduced by the user, who must comply with the instructions in this user and maintenance manual.



If the appliance does not work or if you notice any functional or structural changes, disconnect it from the power supply and water supply and contact the manufacturer's authorized service center. Do not attempt to repair it yourself. Request original spare parts for any repairs.



Do not block the air supply. The device must be easy to move for any emergency maintenance: make sure that any

Bricklaying work carried out after installation (e.g., building walls, replacing doors with narrower ones, renovations, etc.) did not prevent movement.



Children over 8 years of age, persons with reduced physical, sensory, or mental capabilities, or persons without experience or necessary knowledge may only use the device under supervision or after they have been instructed on the safe use of the device and understand the dangers associated with it. Children must not play with the appliance. Cleaning and maintenance must only be carried out by the user; these activities must not be carried out by children without supervision.



When preparing fatty foods on the grill (e.g., roasting or poultry), place a container at the bottom of the oven to catch the fat.



Before use, make sure that there are no unsuitable objects (user manual, plastic bags, etc.) or cleaning agent residues inside the oven; also make sure that the smoke vent is not blocked and that there are no flammable materials in its vicinity.



When using for the first time, run the appliance empty at 200°C for 30-40 minutes to burn off any manufacturing residues; wait for the chamber to cool down and then run the SOFT wash cycle. Before each use, carefully wash and dry the accessories and trays. When handling containers, accessories, and other items inside the baking chamber,



always wear heat-protective clothing (personal protective equipment) suitable for this use (e.g., heat-resistant gloves).



To avoid burns, do not use containers filled with liquids or food that will melt during baking on shelves higher than you can see.



During baking and until cooling, the exterior and interior of the oven may be very hot (the temperature may exceed 60 °C/140 °F). To avoid the risk of burns, we recommend that you do not touch areas marked with this symbol.



Be extremely careful when removing trays from the oven, especially if they contain liquids.



Be very careful when opening the door during and after baking, especially when steam baking: risk of burns. Do not salt food inside the baking chamber.



Do not use flammable foods or liquids (e.g., alcohol) during baking. Keep the baking chamber clean at all times and clean it after each use: grease or food residues can catch fire if not removed!



If you are using a center probe, remove it from the food before removing the trays from the oven. Before removing the trays, check that the probe cable is not in the way. Handle the probe with care, as it is very sharp and reaches high temperatures after use. Do not open the oven door during cleaning, as hot steam and aggressive chemical cleaning agents could cause injury.



When installing or replacing the cleaning agent or rinsing solution canister for the first time, use personal protective equipment (e.g., safety goggles and gloves). Never touch the cleaning agent with your bare hands. If it comes into contact with your skin or eyes, rinse the affected area with plenty of running water and contact a doctor immediately.



Do not place heat sources (e.g., grills, deep fryers, etc.) or highly flammable substances or fuels (e.g., diesel, gasoline, alcohol bottles, etc.) near the device.



Use only the center probe supplied by the manufacturer.



For safety reasons, we recommend NOT PLACING the last tray higher than 160 cm, as boiling liquids may spill out when removing it and cause serious burns.



The yellow "burn hazard" sticker on the front warns of this danger.



If the glass of the appliance is broken or damaged, contact an authorized service center and request immediate replacement. Do not use the oven: danger of glass explosion!



Do not place any objects (e.g., instructions, oven mitts, etc.) between the oven and the support surface to prevent the fans under the oven from becoming blocked.

The manufacturer reserves the right to make improvements to device or accessories at any time without notice. make improvements to the device or accessories at any time without notice. Distribution of this manual or parts thereof is prohibited without the manufacturer's consent. The dimensions given are approximate and non-binding. In case of discrepancies, the original Italian version of the manual is decisive. The manufacturer is not responsible for any errors in translation/interpretation.

Explanation of pictograms

The installation instructions apply to all models, unless otherwise stated in the following pictograms:



Danger! A situation involving immediate danger or a dangerous situation that could result in injury or death.



Danger! Hot surfaces, risk of burns and damage to heat-sensitive objects when touched (5041 - IEC 60417).



Useful tips and information



Read the instructions for use

**CONTENTS OF SECTION B**

- p. 8 **Baking and safety recommendations p.**
- 10 **Power failure during baking**
- p. 10 **Placing food on baking sheets p. 11**
- Baking stages (steps)**
- p. 13 **Types of baking**
- p. 14 **Using the center probe**

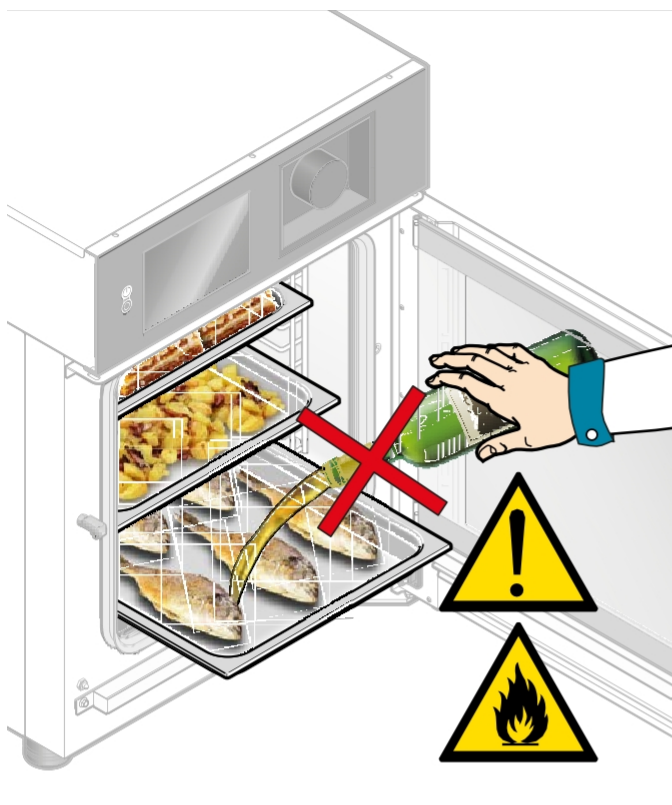
Baking and safety recommendations

Below are some recommendations and notes which, combined with your experience, will enable you to achieve excellent results when using the appliance and ensure maximum operational safety:

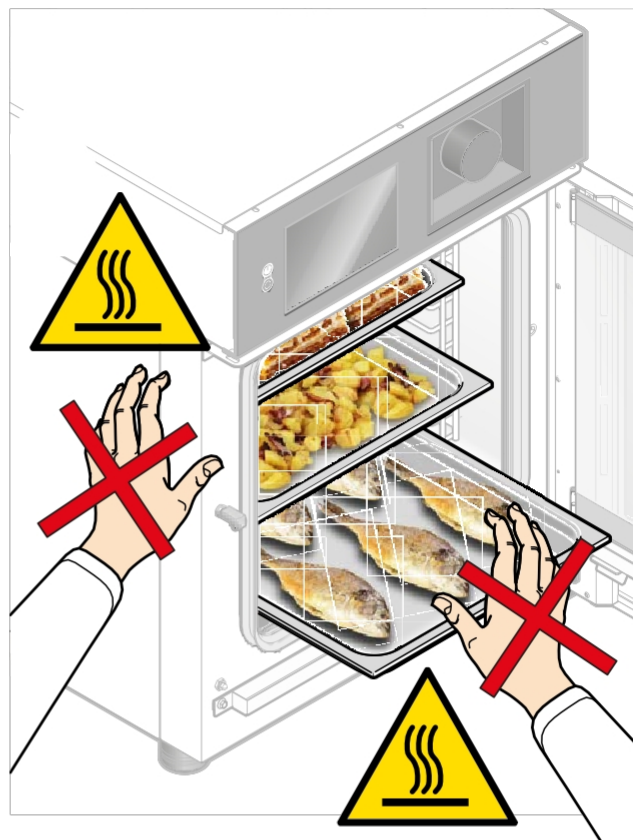
- **1** Do not use easily flammable foods or liquids (e.g., alcohol) when baking.
- **2** During baking and until cooling, **be careful and do not touch** the **exterior and interior** parts of the oven, which may be very hot (the temperature may exceed 60°C/140°F).
- **3** **It is strictly forbidden to place any metal sheet, hot/cold container, or other types of objects on the oven, even when it is turned off.** Do not place flammable objects, potentially explosive objects, or heat-sensitive objects (e.g., decorative plastic objects, lighters, etc.) near the device. **DO NOT** place potentially explosive objects (e.g., gas cylinders or pressurized bottles) near the appliance, as there is a risk of explosion. **DO NOT place** any objects (e.g., manuals, oven mitts, etc.) **between the oven and the support surface**, as this may block the fans under the oven.
- Open **the door as little as possible** during baking.
- When inserting or removing baking trays, **be careful not to bump them against the touch screen.**
- When preparing fatty foods on the rack (e.g., roasts or poultry), place a container on the bottom of the oven to catch the fat.
- **For safety reasons, baking only takes place when the door is closed.** If you open the door during baking, the oven will temporarily stop and signal this with a message on the display. To resume baking, simply close the door.
- If, after baking at high temperatures, you want to bake food that requires low temperatures, you can use the **Chamber cooling p. 38**, which quickly cools the baking chamber and brings it to the desired temperature.



When using the appliance for the first time, smoke and an unpleasant odor may be produced due to moisture evaporating from the insulation materials. This will gradually disappear during subsequent operating cycles.

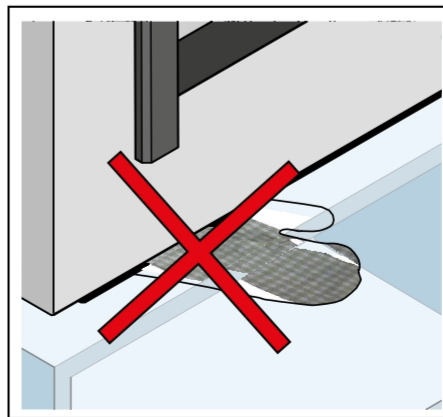
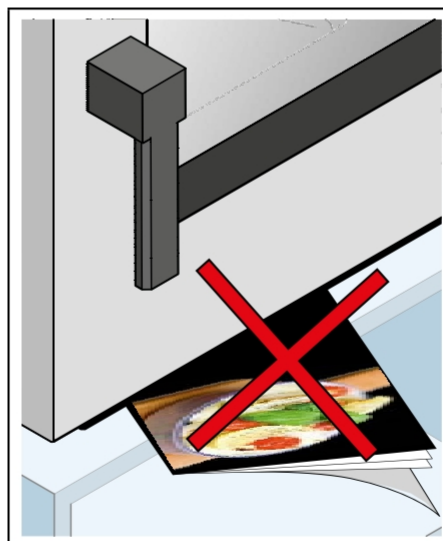


1



2

3



Power failure during baking

It may happen that the power supply is interrupted during baking, e.g. due to a power failure or fuse tripping.

In this case, if the interruption:

- **takes less than two minutes**, baking will automatically resume from where it was interrupted when power is restored, without any signal being emitted and without the user having to take any action.
- **takes longer than two minutes**, the interruption is signaled when power is restored and an audible signal sounds; when the wheel is pressed, baking will resume from where it was interrupted.



Caution! If a time-controlled baking duration has been set, the current countdown will be blocked when the interruption occurs.

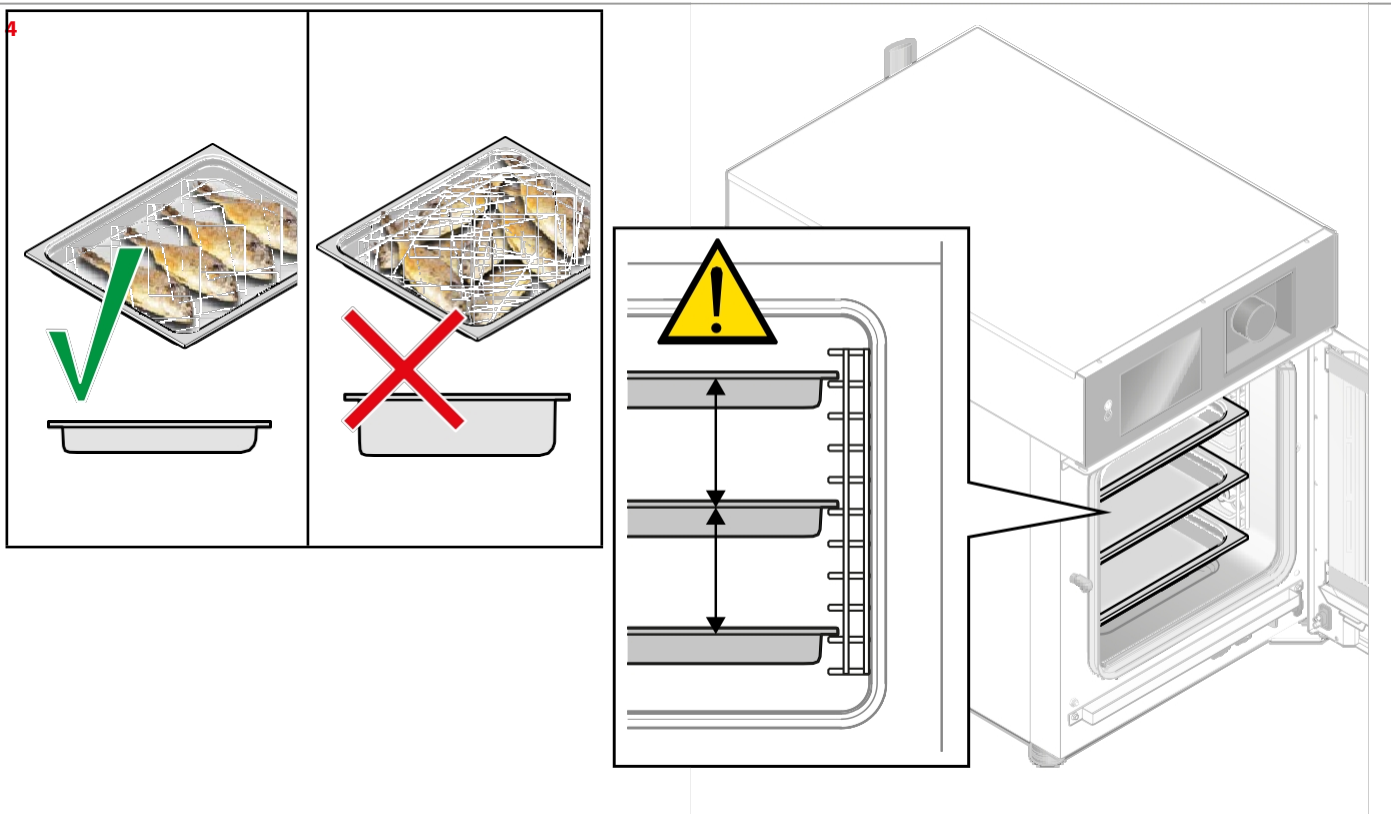
In this case, the user must use their experience to assess whether the baking time needs to be shortened (even when switched off, the oven retains its temperature for varying lengths of time, so the food continues to bake due to the residual heat).

Placing food on baking trays

If you are not using the appliance at full capacity, **distribute the trays** evenly throughout the height of the chamber **without overloading it**, so that good air circulation is ensured between them: this will improve baking results and reduce baking time. Use **trays with low sides** and spread the food evenly in a single layer.



For optimal results, the manufacturer recommends using its own baking trays.



Baking phases (steps)

After setting all the parameters for phase 1, you can set additional baking phases if necessary.

One baking process can consist of a minimum of **1 baking phase** or, for better results, up to a maximum of **9 baking phases**.

The phases can:

- **be of the baking type**, each characterized by **baking types** (e.g., *some phases can be set to steam baking, others to mixed baking, others to maintenance baking*) and **different parameters** (e.g., *some phases can be set to time-controlled baking, others to center probe baking*);
- **contain only text messages** (e.g., "check baking" or "add pancetta").

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



After removing the food from the oven, the internal temperature will continue to rise by a few degrees, even though no heat is being supplied.

Example: roasting a chicken

1 STEP 1/5 Preheating	2 STEP 2/5 Toasting	3 STEP 3/5 Internal baking	4 STEP 4/5 Text message	5 STEP 5/5 Storage
temperature: 160 °C	Type: convection Duration: 10 minutes Temperature: 130 °C Fan speed: 5 ventilation: closed	type: combined Duration: 80 °C in the center Temperature: 190 °C Fan speed: 2 humidity 70%	add salt	Type: storage Duration: unlimited temperature: 70 °C Fan speed: 5 Exhaust: closed

Baking modes

The oven allows for five different baking modes:

- convection baking;
- combination baking;
- steaming;
- smoking;
- storage.

It is advisable to choose the most suitable type for the dish being prepared based on your own experience.

+ For perfect baking results, different types of baking should be used gradually for certain types of food. To achieve this, the following baking stages are most useful; an example is given on page 11.

Baking type	temperature range	Moisture absorptio n	Moisture removal	use
 Convection baking Convection baking uses dry heat from heating elements dispersed by fans with variable speeds to ensure fast and even baking.	from 30 °C to 300 °C	manual pressing button 	ventilation open or closed	- Baking cookies - Baking frozen products - broiling food from the outside - grilling food
 Mixed baking (combined) Food is prepared at a percentage humidity set by the user . Ventilation inside the baking chamber ensures fast and even baking.	from 30 °C to 270 °C	adjustable from 0% to 100%	vent open or closed	- Baking of all foods that should remain tender inside (e.g., poultry) - Proofing
 Steam baking Food is baked evenly thanks to steam by variable-speed fans.	from 30 °C to 120 °C	constant humidity 100 %, unchanging	vent always closed	- vacuum baking (sous-vide) - baking delicate dishes - preparation of creams and sauces - Pasteurization - regeneration - proofing
 Smoking Allows you to set baking suitable for use with external smoking accessories (optional).	from 10 °C to 310 °C	not possible do not allow moisture to enter	vent open or closed	- roasting meat
 Storage maintains the temperature of the prepared dish for an adjustable period of time or indefinitely	from 30 °C to 120 °C	adjustable from 0% to 100%,	ventilation always closed	- storing prepared dishes

Use of the center probe

The device comes with a center probe that is inserted deep into the food being prepared. Once the probe reaches the temperature set by the user, it means that the food is cooked both on the surface and in the center ("in the middle") and cooking is complete.

5

To use the center probe, plug the connector into the corresponding socket located in the door and remove the red cap from the tip.

6

The tip of the center probe must be inserted deep into the food being prepared, taking care that it does not slip out. Do not insert it into overly fatty areas or close to bones (as this could cause the cooking to end too soon).

7

When not in use, place the probe in **the magnetic holder** located on the left side of the oven.



After baking, remember to remove the center probe before removing the baking tray.



The center probe is very sharp and reaches high temperatures after use!

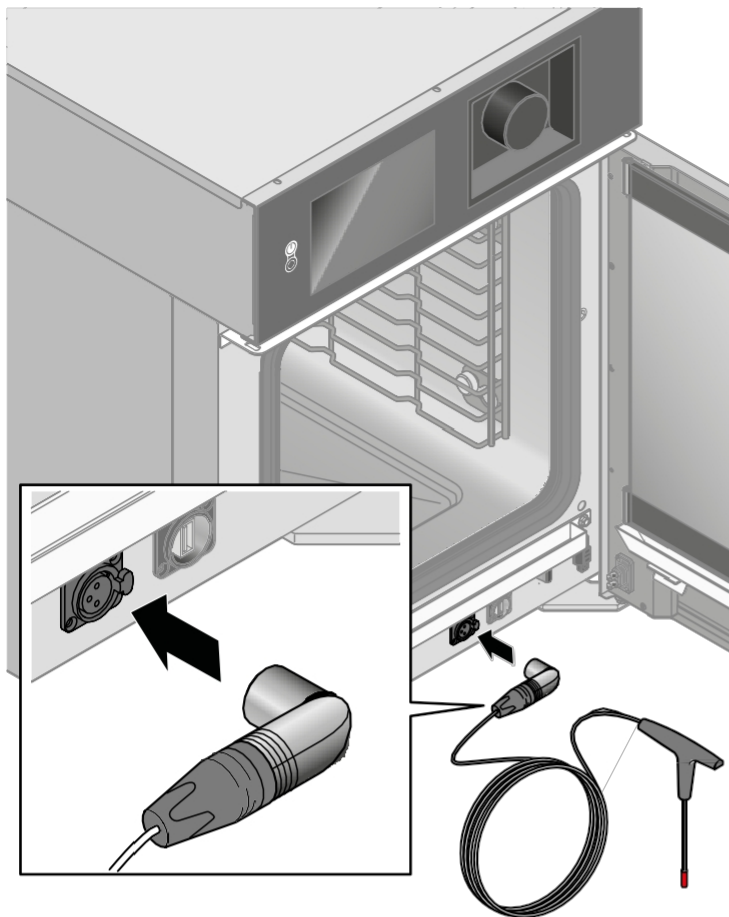


Do not pull the probe by the wire when removing it!

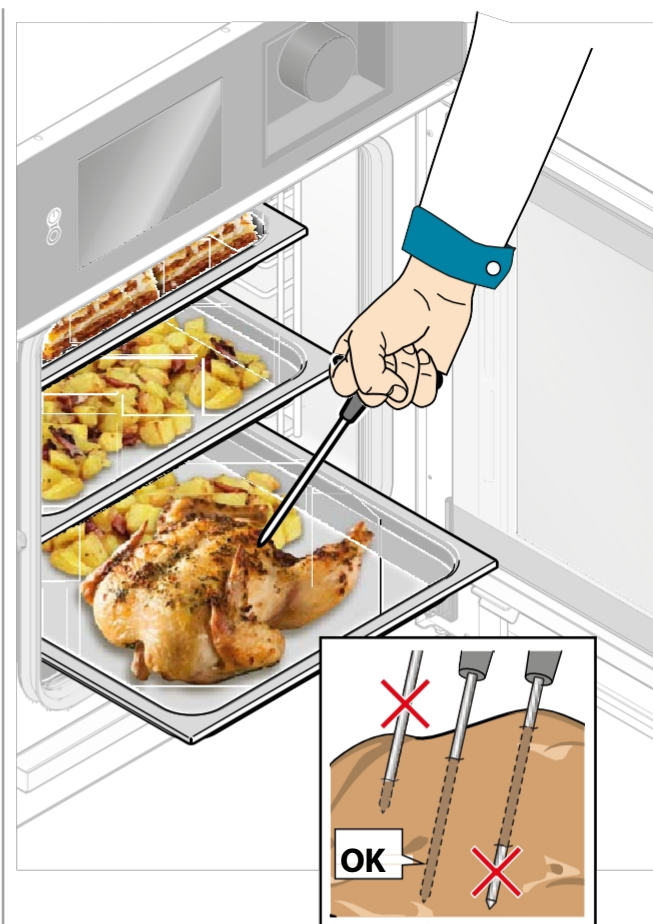


Do not insert the hot probe into frozen food: there is a risk of thermal shock and subsequent breakage!

Food	Recommended core temperature
Beef slice	53-58 °C
Beef (chops, entrecôte, steaks)	from 50 °C to 55 °C: rare 55 °C to 65 °C: medium 66 °C to 70 °C: well done
Pork chop	58-64 °C
Roast veal	72-75 °C
Pork leg/ribs	80-85 °C
Suckling pig	68-75 °C
Lamb chop	58-65 °C
Chicken - turkey (whole)	85-87 °C
Salmon (portion)	58-65 °C

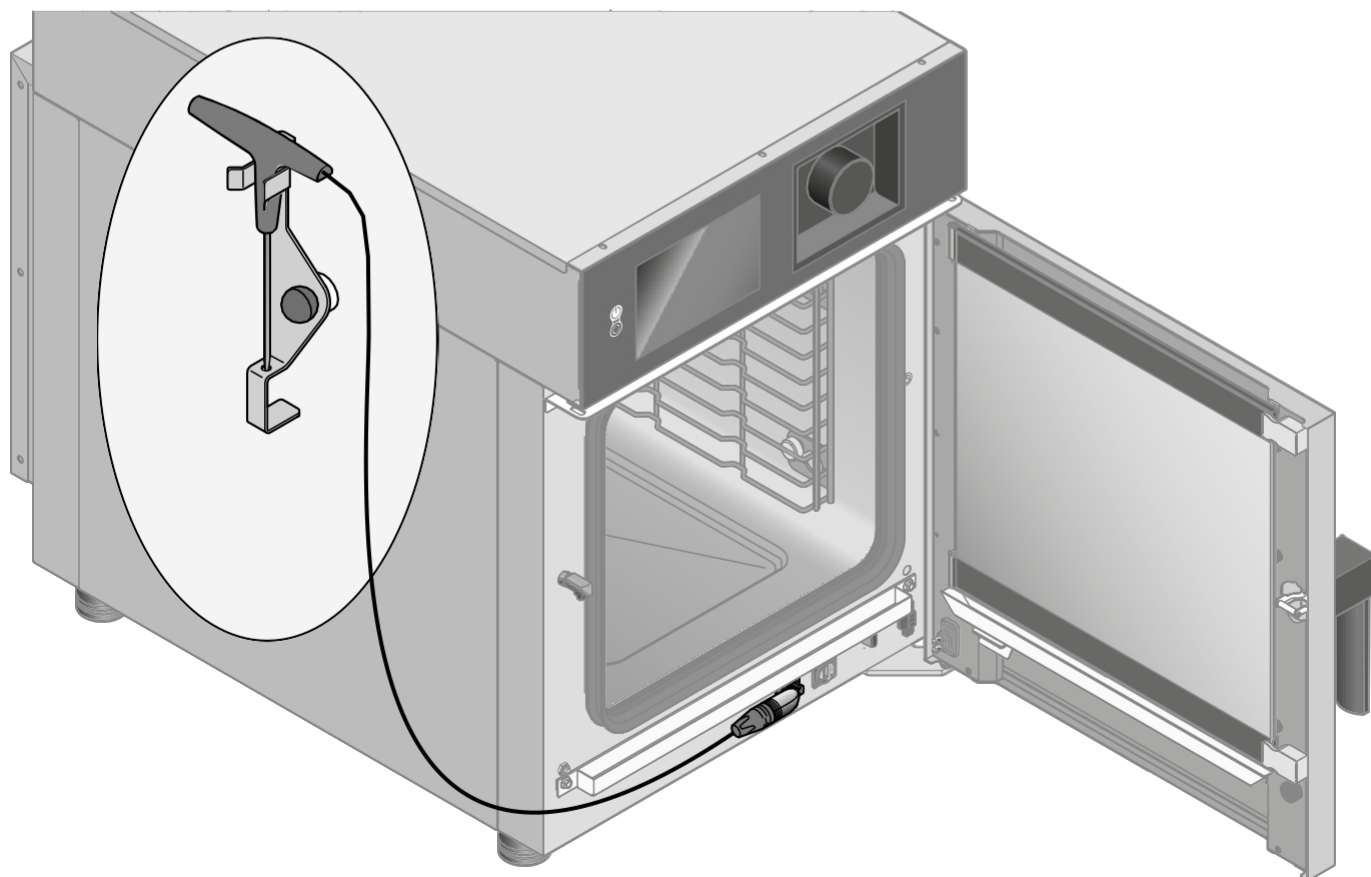


5



6

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CONTENTS OF SECTION C

p. 16 Switching on the oven and navigation p. 18 Initial settings
p. 20 Getting started with baking
p. 22 Baking in manual mode p. 40 Baking in automatic mode
p. 50 Exporting/importing recipes and records to a USB flash drive

Turning on the oven and navigation



Your device guarantees excellent baking results and maximum ease of use.

Two buttons are used to turn the display on and off, **the wide touch screen** allows for quick and intuitive navigation, and **the jog/dial wheel** allows for quick adjustment of baking parameters.



You can operate the panel with dry, clean hands using the large touch screen on the left.

If you need to set a value, such as temperature:

Press the value you want to change.



turn the wheel: turning the wheel to the right increases



the value, turning it to the left decreases the value; **press the**



wheel to confirm the set value
save the value.

The symbols that appear on the right side of many screens have the following functions:



return to the main screen



go to the menu, where possible:

- save or change a recipe;
- select and start washing;
- cooling the chamber;
- go to general settings (e.g., language, time, etc.)



allows you to set a delayed start turns the chamber

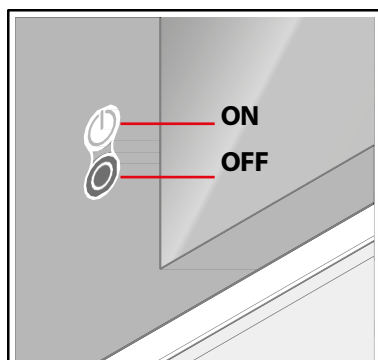


light on/off



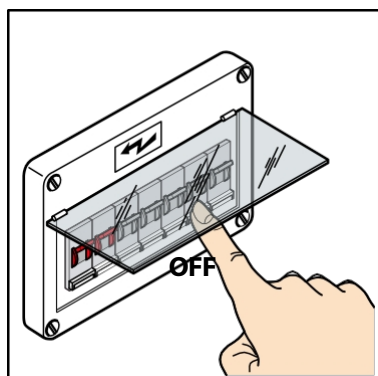
return to the previous window

8

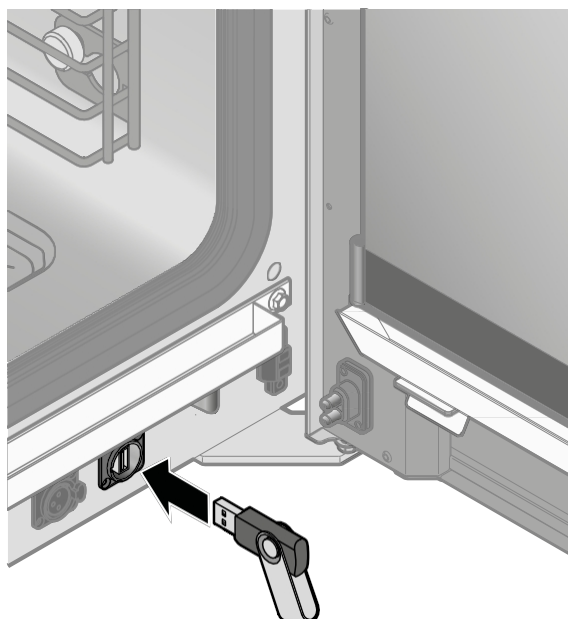


These buttons do not disconnect the power supply to the oven, but only turn the display on and off.

Turn on the display: ON button
Turn off the display: OFF button

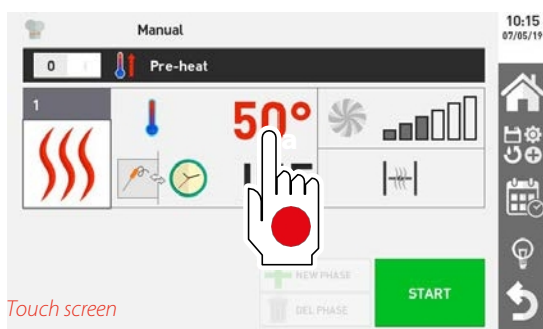


To turn off the furnace, you must disconnect the power supply, i.e., switch the main switch that controls it to the OFF position.

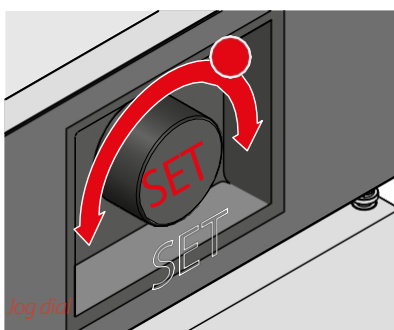


The USB port allows you to export/import alarm and recipe lists.

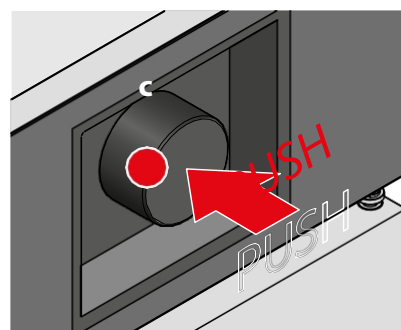
9



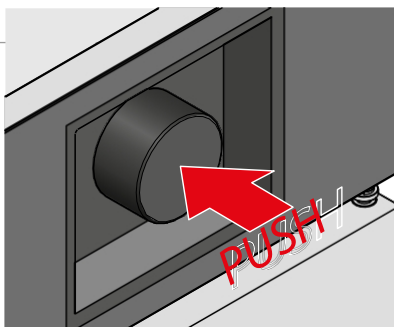
Touch screen



log dial



10



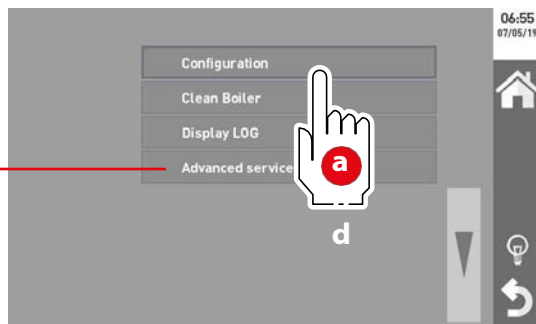
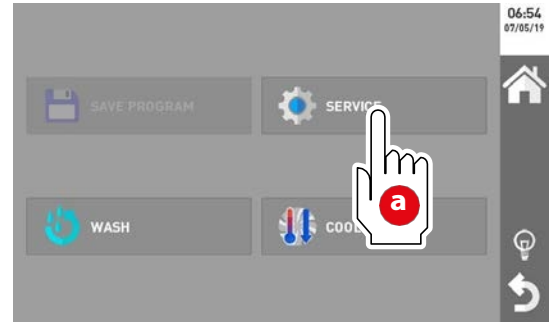
To prevent pop-up windows, press the button (if present) or the wheel.

Initial settings

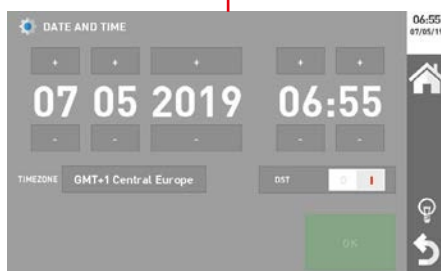
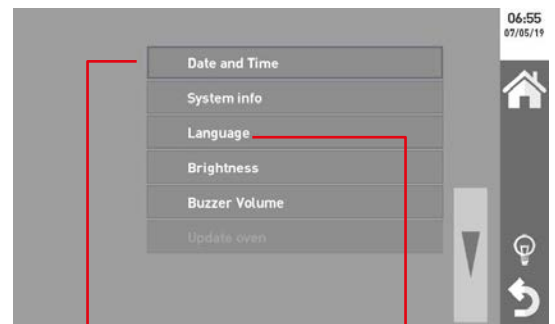


Before you start baking, we recommend that you make a few simple initial settings, such as setting the correct time and the language in which the menus should be displayed.

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Menu reserved for service, password protected



date and time



language selection

Use the "+" and "-" buttons to set the date (day - month - year, for example March 26, 2019) and the correct time (for example 3:50 p.m.). Next, set the time zone (TIME ZONE) by selecting the appropriate geographical area (e.g., for Italy: GMT + 1 Central Europe).

If the furnace is connected to the network, you can also decide whether the time should be changed when switching from winter to summer time and vice versa:

"1": the time is automatically moved forward or backward by one hour on a specified day (October and March).

"2": the time remains unchanged and must be changed manually if necessary.

Confirm all settings with the "OK" button.

Other useful settings



Provides information about the installed firmware

Sets the volume of the acoustic signal (moving the white bar to the right increases the volume). Confirm with the "Save" button.

Sets the display brightness level (move the white bar to the right to increase). Confirm with the "Save" button.



Getting started with baking

This section provides step-by-step instructions on how to use the appliance in the best possible way.
First, select the mode you want to bake in, then follow the instructions on the relevant pages:

MANUAL:

p. 22

Based on their experience, users must set the desired baking parameters for one or more phases:

- **baking types**
- chamber **temperature**;
- baking **time**;
- fan **speed**;
- **moisture** injection/extraction.

After setting the baking parameters, we recommend saving the settings and assigning a name and category to them: this will allow you to quickly find and use them whenever you need them.

AUTOMATIC: p. 40

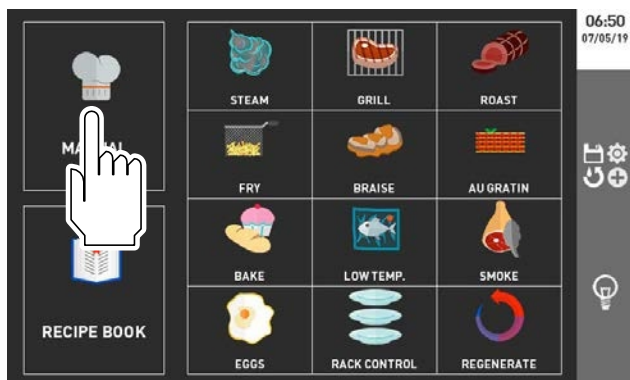
A recipe book with recipes that the user has preset or saved in advance is available. To make it easier to find the desired recipe, the recipes are **divided according to the type of cooking** (e.g., steaming, stewing, etc.) or **into categories** (e.g., pasta and rice, meat, etc.).

All the user has to do is insert the food to be prepared, select the desired recipe from those offered, and start it: the device will prepare the dishes perfectly and automatically.

SPECIAL FEATURES:

▶ chamber **cooling** p. 38
Multi-level baking p. 45 ▶ **Delayed start** p. 38
Regeneration ▶ p. 44

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Manual mode selection

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Select automatic mode



RESISTANCE

MAINTENANCE

USE

IMPORTANT INFORMATION

WARNING

Baking in manual mode



Based on their experience, users must set the desired baking parameters for one or more phases:

Once the settings have been completed, it is possible to:

- **start the recipe without saving:** the entered parameters will not be saved in the memory;
- **save the recipe and then start it:** this way you can quickly find and use it whenever you need it.

Baking in manual mode therefore requires the following operations from the user:

▶ p. 23	1	manual preheating setting (optional)
▶ p. 24	2	Setting parameters PHASE 1
	2a	Selecting the baking type: - convection - Steam - combined
	2b	chamber temperature setting
	2c	baking time setting (by time or with a center probe)
	2d	setting the speed of the fans for
	2e	moisture intake/removal (according to the selected baking type)
▶ p. 30	3	setting additional baking PHASES (optional)
p. 34	4	saving the recipe (optional)
▶ p. 36	5	start recipe

1 Preheating settings

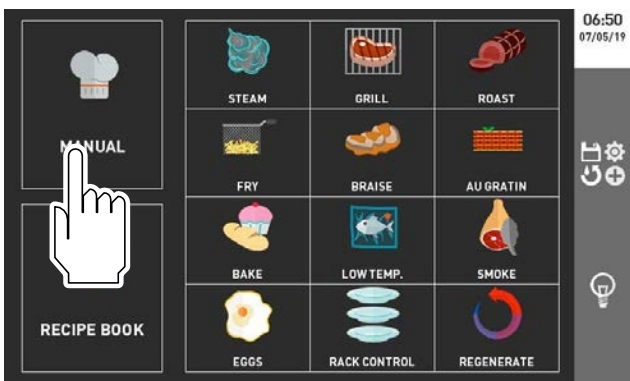
14

Preheating **is always recommended** for better baking results (except for special baking, which must start "cold"), but you can skip it by switching the "0/I" cursor at the top right.

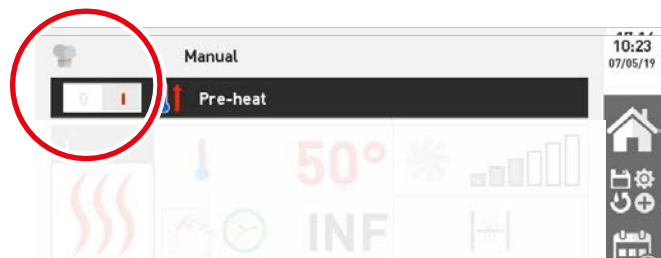
Cursor on:

- **"0"**: preheating does not take place, phase 1 starts immediately.
- **"I"**: preheating is in progress. The oven controls **the temperature** automatically based on the temperature set by the user for phase 1; when this value is reached, the oven emits an audible signal and a window appears indicating that it is time to insert the food. After closing the door, phase 1 starts automatically according to the set parameters.

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Preheating is deactivated



Preheating is activated



The screen shows the current temperature in the chamber (which gradually increases) and indicates that preheating is in progress, so you need to wait until the oven is heated up before placing food inside. If necessary, you can change the value by touching, turning, and pressing the wheel on the right-hand side.

2 Setting the parameters for phase 1

2a SELECTING THE TYPE OF BAKING

The oven allows you to bake in three different ways:



convection



combination



steam

15 ▶

It is advisable to select the most suitable type for the dish you are preparing based on your own experience - press the appropriate icon (combination baking was selected in the example).



Need more information about baking modes? See page

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2b TEMPERATURE SETTING

Selecting the correct temperature is essential for achieving optimal baking results.

16 ▶

To set **the temperature**, proceed as follows:

Press the "temperature" field.

a

b

d

Turn the dial until you reach the desired value.

Press the wheel to save the set value.
in the memory.

2c SETTING THE COOKING TIME

There are three ways to set the end of baking:



time-controlled: baking ends automatically after the set time has elapsed (range: 1 minute to 40 hours);



using the center probe: baking ends automatically when the temperature detected by the center probe reaches the set value;

▶ *Need more information about the probe?*

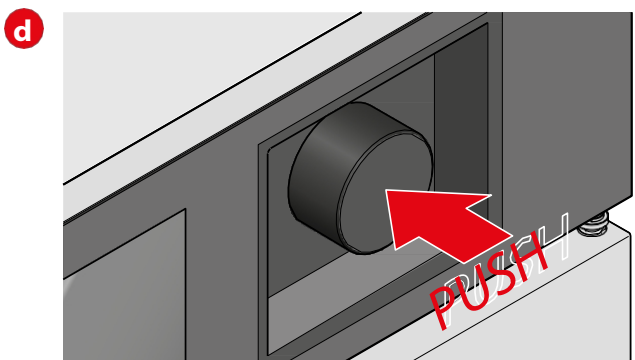
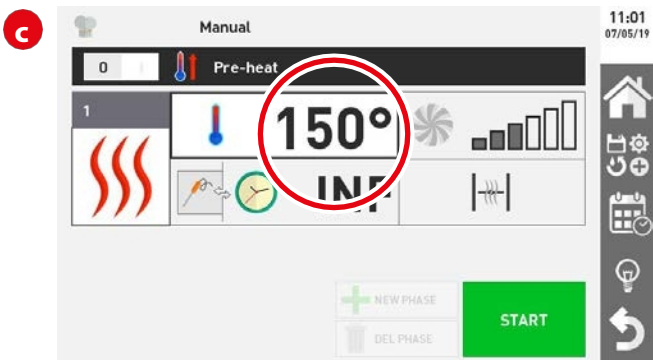
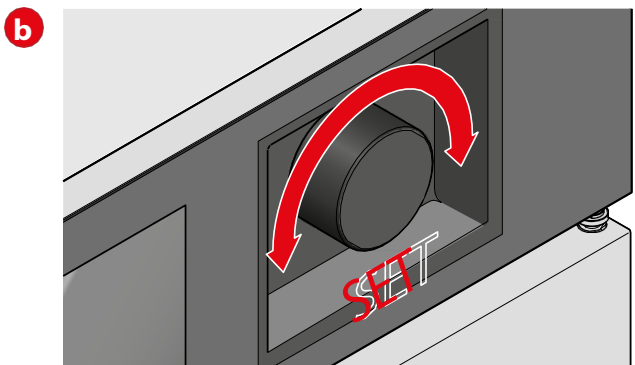
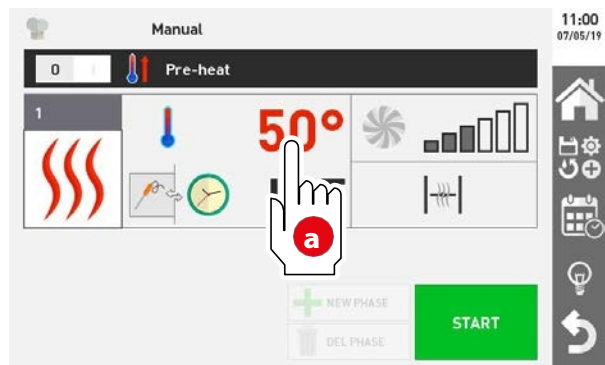
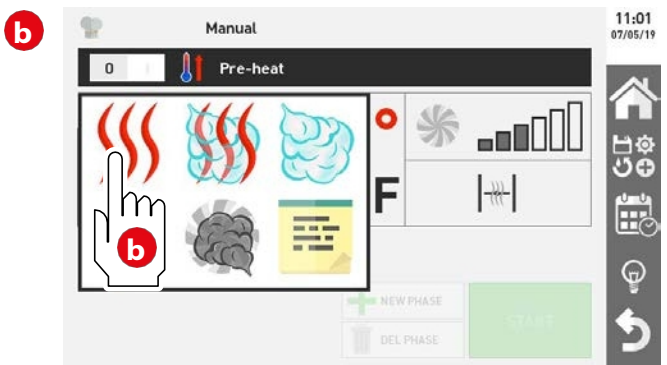
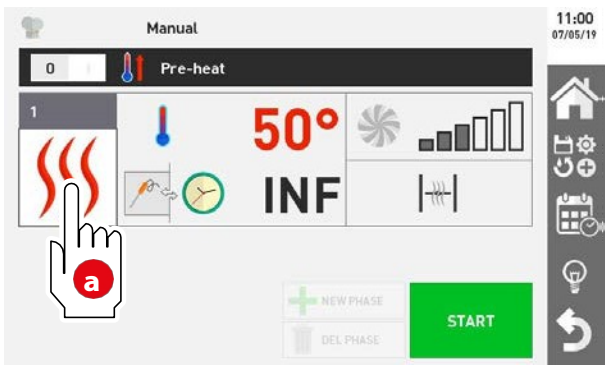
See page 14



using Delta T (Δt): baking ends automatically when the temperature detected by the center probe reaches the set value; During baking, the oven **automatically increases or decreases** the temperature in the baking oven so that the Delta T (Δt) value set by the user remains constant (e.g., 30°C). This baking mode is suitable for large pieces of meat that need to be cooked slowly at low temperatures so that they remain tender and do not lose too much of their weight.

To determine:

Delta T (Δt) = chamber temperature - (minus) core probe temperature



temperature setting

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When setting the baking time, proceed as follows:

- a** To select whether to set the time-controlled baking time, the baking time controlled by the center probe, or using Delta T, press the appropriate symbol (in the example, baking was set to end using the center probe).
- b** Press the field with the value to set the baking minutes or the temperature to be reached by the center probe.
- c** Turn the wheel until you reach the desired value.
- e** Press the wheel to save the set value in memory.



If you want the oven to operate continuously, press the "time" field and turn the wheel to the left until "INF" appears on the display.



If you want to use the **Delta T** function, you must set both the center probe temperature and the Delta T temperature.

2d

FAN SPEED

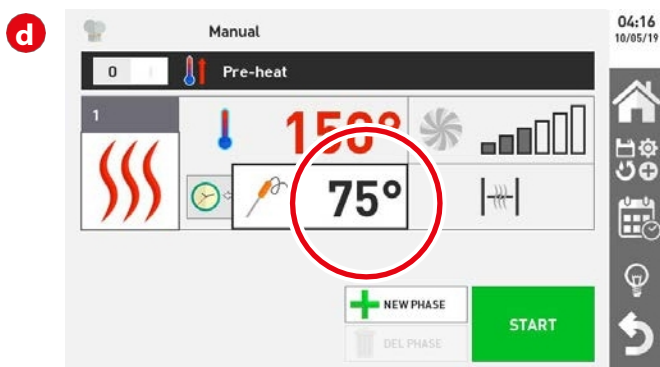
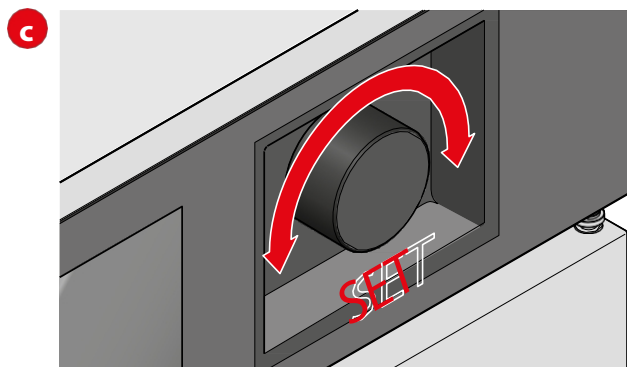
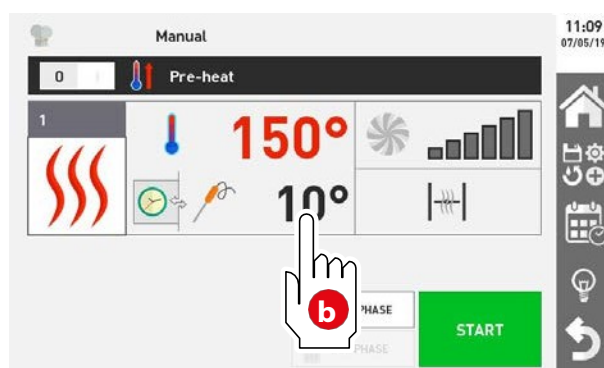
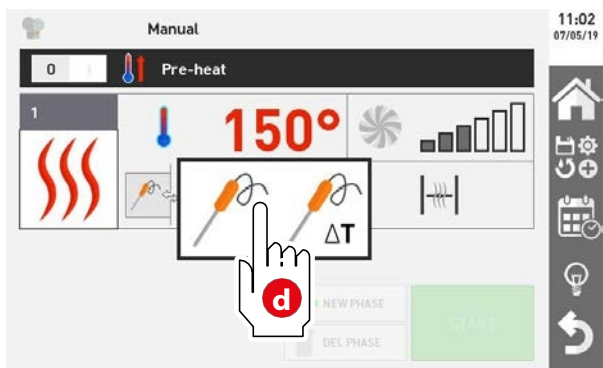
18

When setting **the fan speed**, proceed as follows:

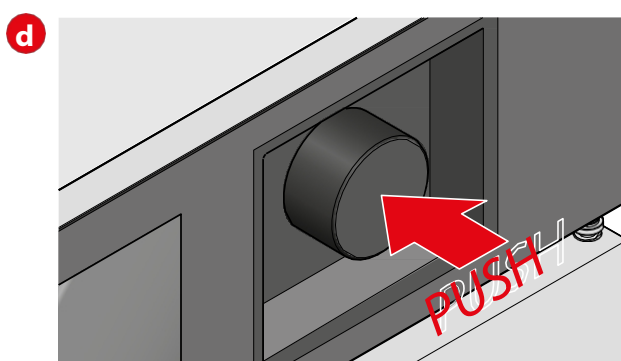
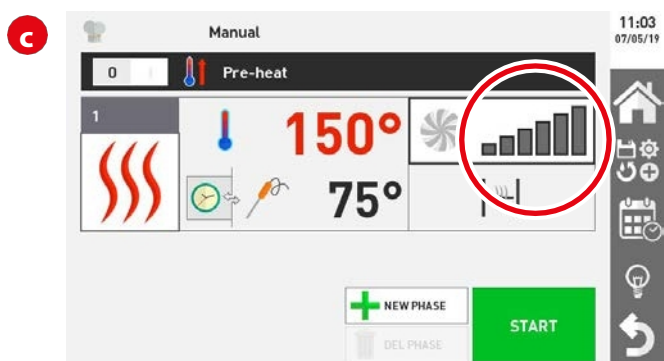
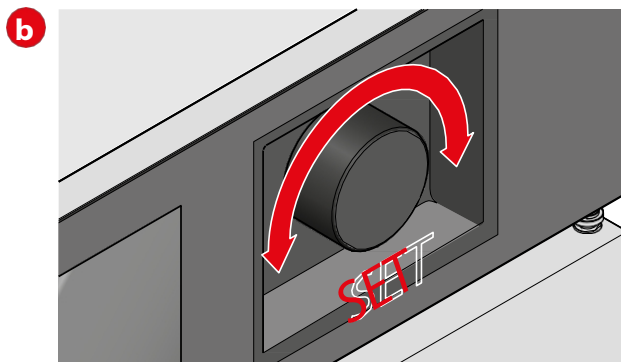
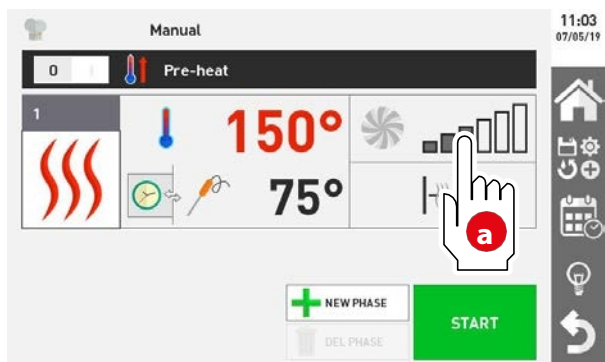
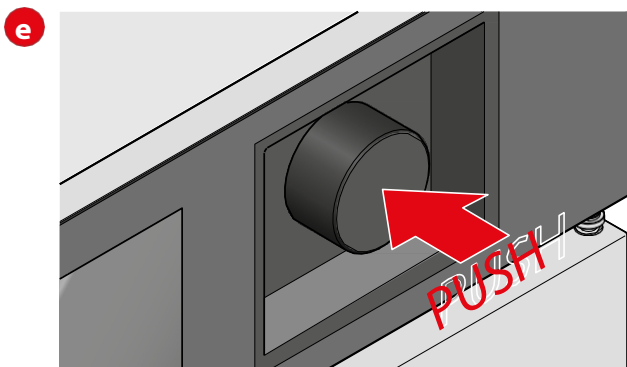
- a** Press the "fans" field.
- b** Turn the wheel until you reach the desired value.
- d** Press the wheel to save the set value in the memory.



For better baking results, the fans regularly change the direction of rotation. The oven automatically controls the change in direction of rotation based on the set baking time, without the need for any adjustments.



setting the temperature of the center probe

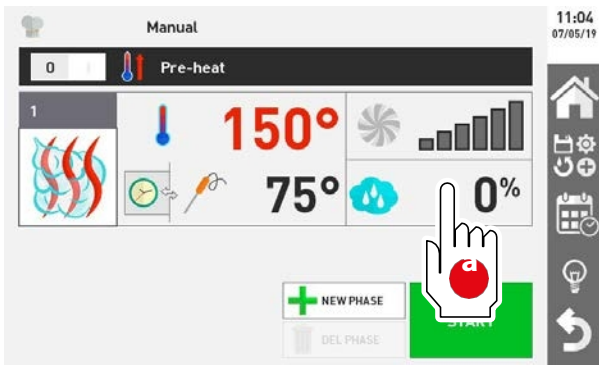


2e **MOISTURE INTAKE/DRAINAGE**

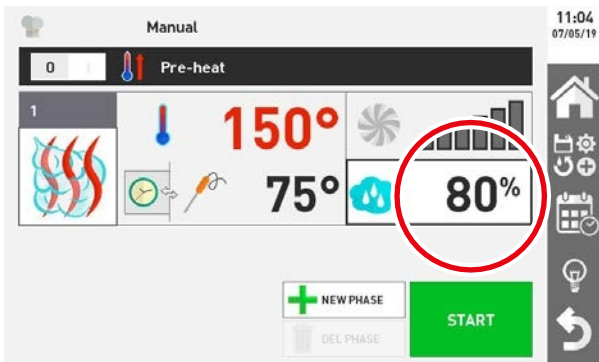
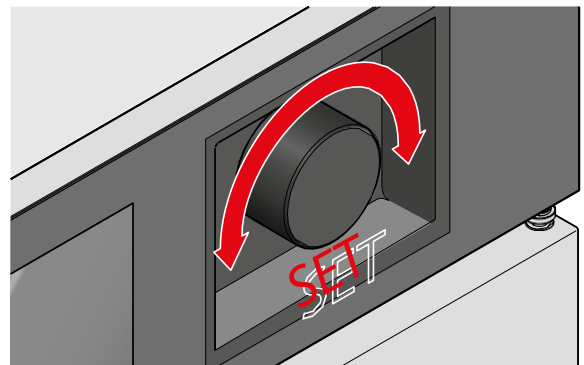
For baking certain foods, it is better to have high humidity inside the chamber, while for others it is better to remove excess moisture. Possible actions depend on the type of baking selected by the user:

Type of baking	Moisture release	Moisture removal
 Convection:	Manual press-and-hold button 	 vent closed
		 vent open
 combined	 adjustable from 0% to 100%	0% opening/closing of the exhaust vent is automatically controlled by the furnace
 Steam	 vent always closed	

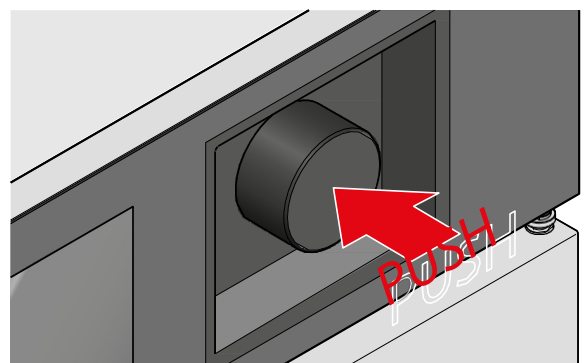
- 19** ▶ To set moisture extraction or admission, proceed as follows:
- a** Press the "moisture/extraction" field; in the case of convection baking, you can only select whether to open the vent or not, but for combination baking or steam baking, you must also set the value the moisture supply; in these two cases: turn the wheel until you reach the desired value;
 - b d** press the wheel to save the set value



b



c



Example of humidity control at 80% during combined baking



3

Setting additional baking phases (optional)

After setting all the parameters for phase 1, you can set additional baking phases if necessary. A single baking process can consist of a minimum of **1 baking phase** or, for better results, up to a maximum of **9 baking phases**.

The phases can be of the following types:

- **baking**, where each phase is characterized by **baking types** (e.g., *some phases can be set to steam baking, others to mixed baking*) and **different parameters** (e.g., *some phases can be set to time-controlled baking duration, others with a center probe*);
- **maintaining**, so that prepared dishes remain warm;
- **may contain only text messages** (e.g., *"check baking" or "add pancetta"*).

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

▶ *Need more information about the baking phases? See page 11*

3a

SETTING NEW BAKING STAGES

20

When **setting additional baking phases**, proceed as follows:

- Press the "+ new phase" field.
- Set the new phase according to the procedure for phase 1 described on the previous pages.

21

Once the settings are complete, a list of the last two stages set (e.g., stages 3 and 4) will appear. To view all of them, press any phase.

22

To **delete a phase**, proceed as follows:

- Press the phase you want to delete.
- Press the "delete phase" field: the phase will be removed from the list.

+

If the first phase is set to INF, the furnace operates continuously, so it is not possible to set phases that would follow the first one.

3b

SETTING THE HOLD PHASE

23

When **setting the storage phase**, you must proceed as follows:

- Press the "+ new phase" field.
- Select the appropriate icon and set the phase according to the procedure for phase 1 described on the previous pages.

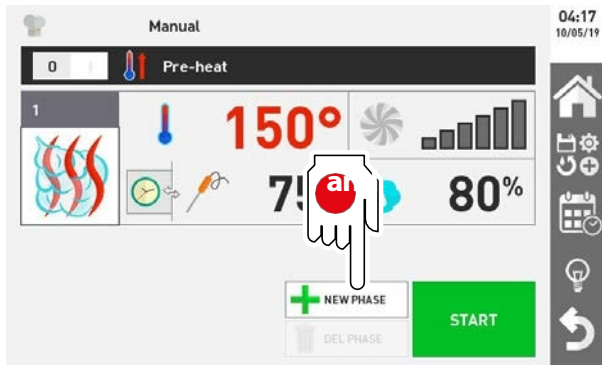
+

The keep warm phase is usually set as the last phase, as it allows prepared meals to be kept warm and is usually set for an indefinite period of time; however, it can also be used as an intermediate phase, but in this case it is necessary to press to start the next phase.

GO

GO

20

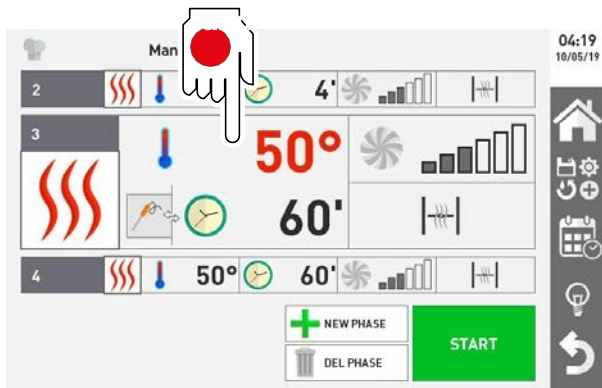


b

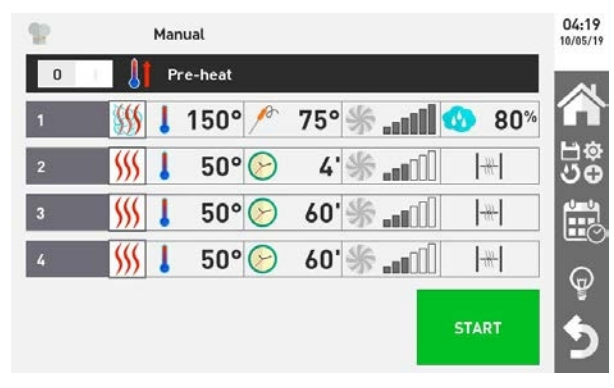


creation of a new phase

21

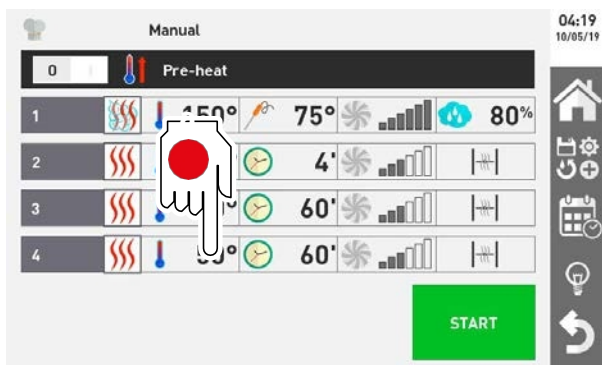


c

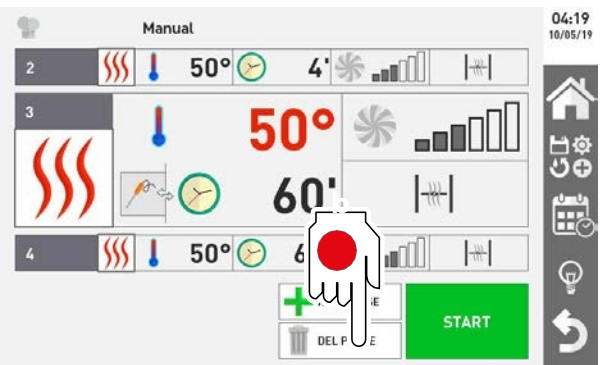


display of all created phases

22

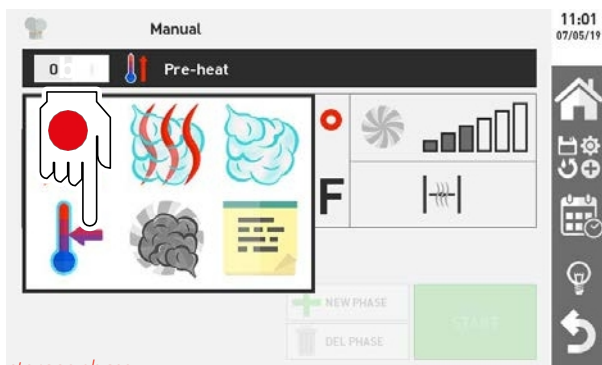


d



deleting a phase

23



storage phase

RESISTANCE

MAINTENANCE

USE

IMPORTANT INFORMATION

WARNING

3c

SETTING NEW PHASES WITH TEXT MESSAGES

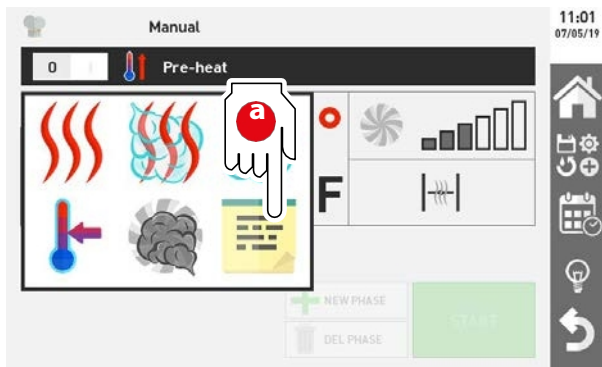
A phase can easily include text messages (e.g., *check baking or add pancetta*).

24

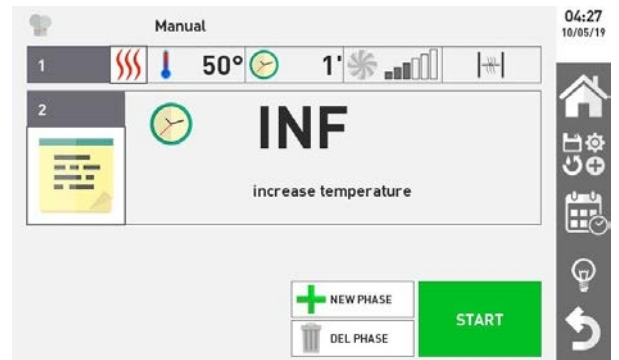
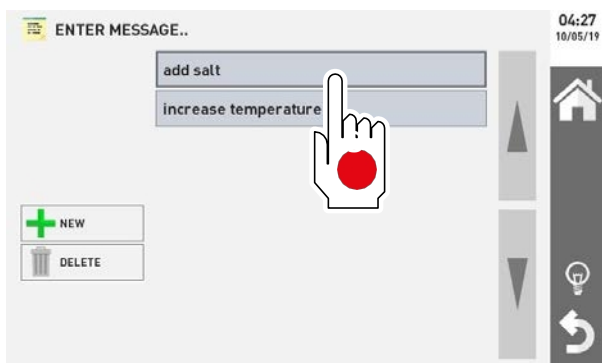
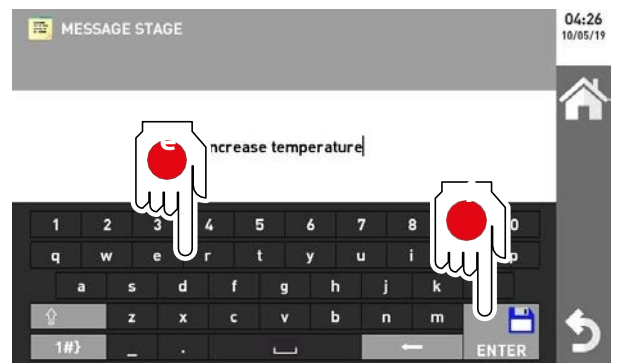
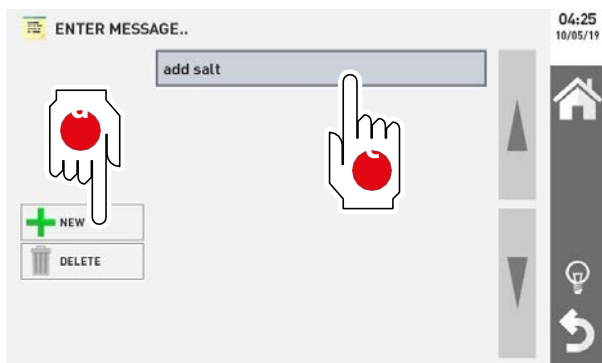
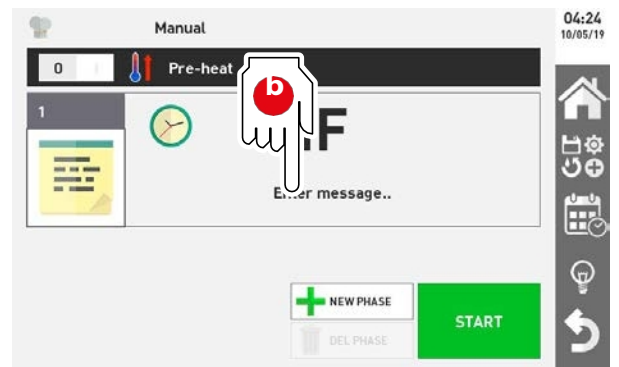
- a Select the "text" icon.
- b Press the "Insert message" field.
- c Touch to select from existing messagesone (e.g., *"add olives"*) or alternatively
- d create a new one, which you can type on the keyboard, which will appear, e and press "Enter" to confirm
- f



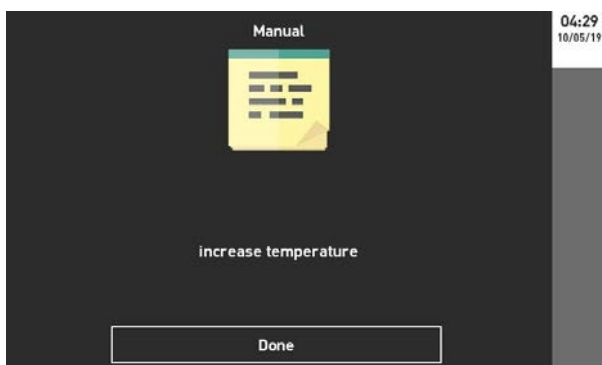
While the message remains on the screen, the oven continues to operate in continuous mode and maintains the set temperature until the user confirms by pressing the "Done" button: at that point, the oven moves on to the next phase, if one has been set.



creation of a new phase with a text message



Phase 2 has a text message that appears on the screen after the end of phase 1



Text message that appears after the end of phase 1

4 Saving a recipe (optional)

After setting the baking parameters, we recommend saving the settings and assigning **search parameters** and **a name** to them: this way you can quickly find and use them whenever you need them.

- 25 ▶
- a Press the icon on the right.
 - b Press the **"Save program"** icon. Press the **"Save"** icon.
 - d **Select which search parameters should be assigned** to the recipe; they will help you find the recipe easily (*the example shows a recipe belonging to the group "Pasta and rice" and the baking type "In the oven"*); confirm with **"NEXT"**.
 - e **Assign a name to the recipe**; type it in using the keyboard (*in the example, "Lasagna"*); **confirm by pressing ENTER**.
 - f Depending on the selected cooking mode, the oven may also require you to set **the browning level, moisture** percentage, or **cooking level** (*e.g., ROASTING mode*); press the symbol and set the desired value.

At this point, the recipe is stored in memory. It is

possible to:

- run it immediately by pressing a button



- use it later; exit the window using the button

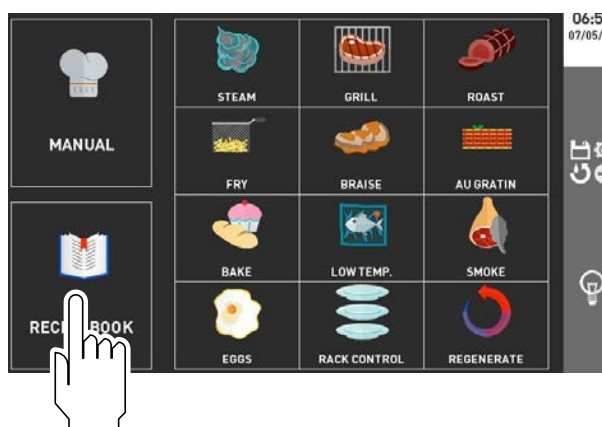
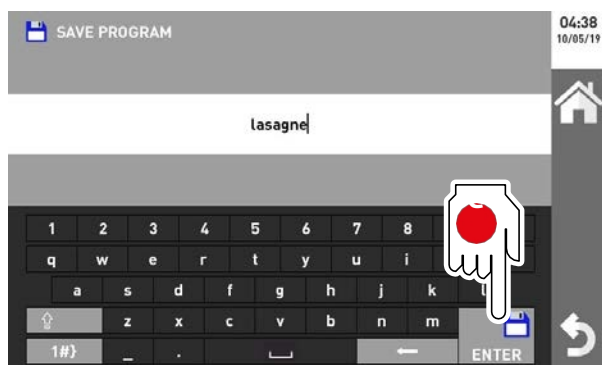
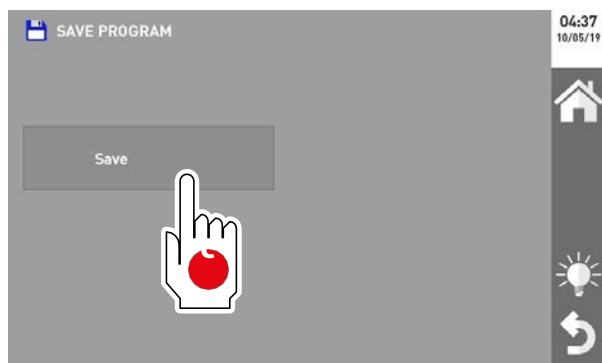
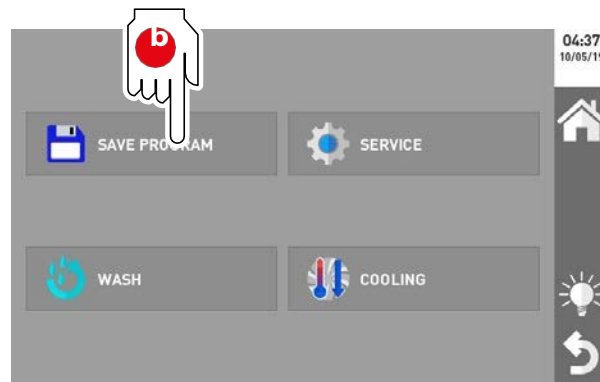
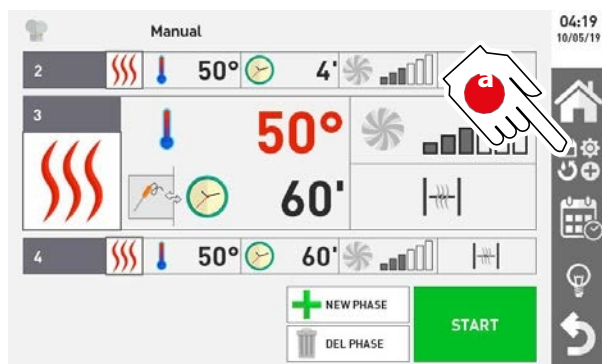


button.

- 26 ▶ User recipes **will be saved in the baking section in automatic mode** (Recipe book / baking types) behind the manufacturer's recipes, which are listed in alphabetical order.

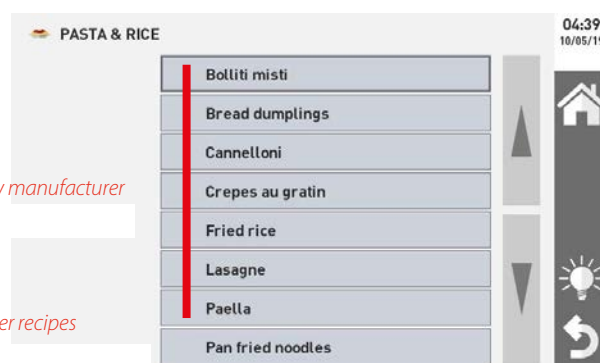


Unlike manufacturer recipes, **user** recipes can be **changed at any time** by opening them and changing the desired parameters: the original recipe will be permanently overwritten and the previous parameters cannot be restored.



recipes by manufacturer

user recipes



This section contains manufacturer recipes and user-saved recipes. User-saved recipes are located in the group specified during saving (e.g., Pasta and Rice), followed by manufacturer recipes, which are listed in alphabetical order.

5 Starting a recipe

After setting the baking parameters and saving them (optional), start the recipe by pressing the green button :

- If **preheating** is **activated** (0/1 button in the "I" position), do not place the food in the oven, but wait for the audible signal; only then can you place the food in the oven.
- If **preheating** is not **activated** (0/1 button in the "0" position), place the food in the oven immediately.

27 After closing the door, **the first baking phase starts** according to the set parameters and a page with a summary of the current baking parameters is displayed. After phase 1 is complete, the next phase starts automatically, if specified.

28 Baking ends after the set time has elapsed (**time-controlled end of baking**) or **when the core temperature or set Delta T is reached** (end of baking controlled by the center sensor or Delta T). When baking is complete, the screen and an audible signal indicate that the trays should be removed from the baking chamber; after opening the door and removing the prepared dishes, the same baking cycle is offered again. If necessary, start it by pressing the green button  (Start baking again).



To stop baking before the set time, press the  button.

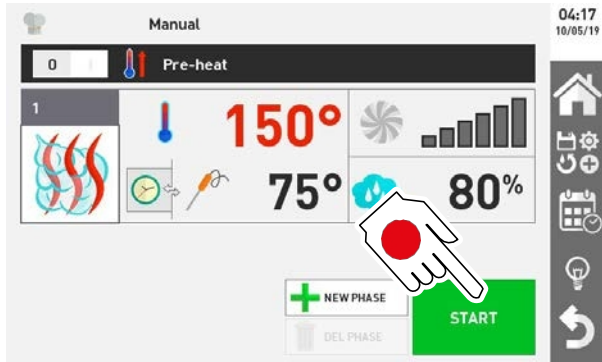


If you want to make changes during baking, press the parameter you want to change and proceed as usual by turning and pressing the wheel.

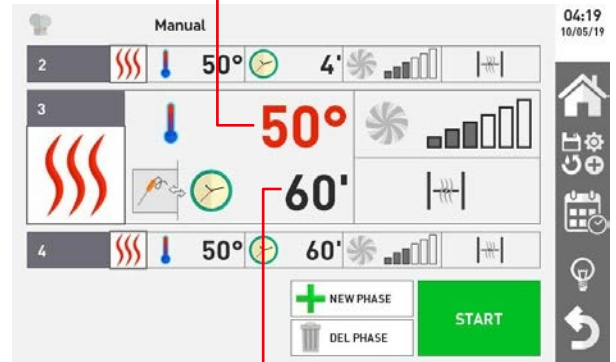


During baking, you can manually add moisture by pressing and holding the  button. Moisture addition will stop when the button is released.

27



Current temperature in the baking chamber. To check **the set temperature**, press the "set" button.



Time remaining until the end of baking (if the baking time is controlled by a timer)
or
temperature measured by the center probe (if baking with a center probe is set) To find **out the set value**, press the "set" button



28



Special functions

CHAMBER COOLING

29  If necessary, you can **cool the chamber** before starting the recipe, before placing products that require lower baking temperatures in it, or before starting the wash cycle; to do this, press the appropriate button and set the temperature as usual.



You cannot use any other function while cooling is in progress.

Cooling can take place with the door closed or open; we recommend leaving **the door closed** at the start and **opening it** once the temperature has dropped.

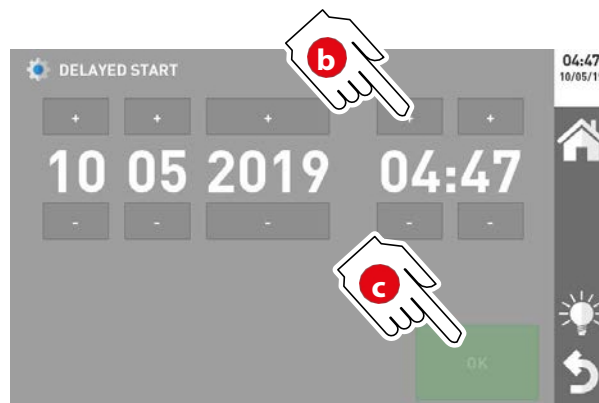
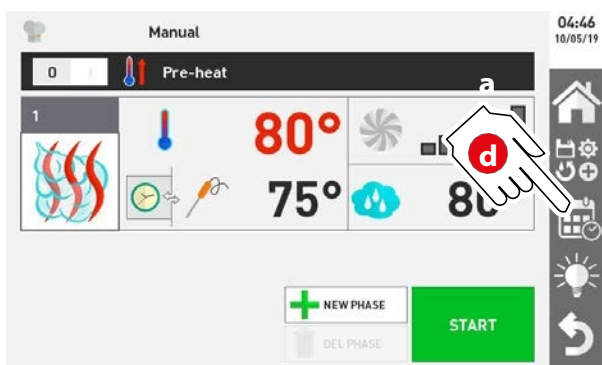
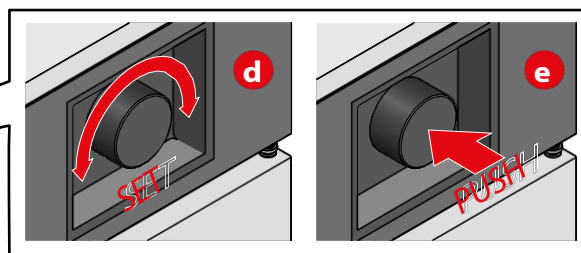
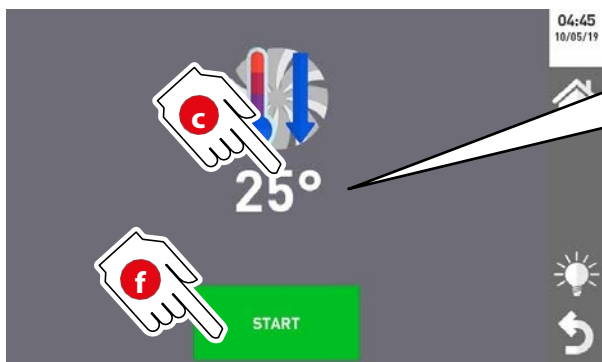
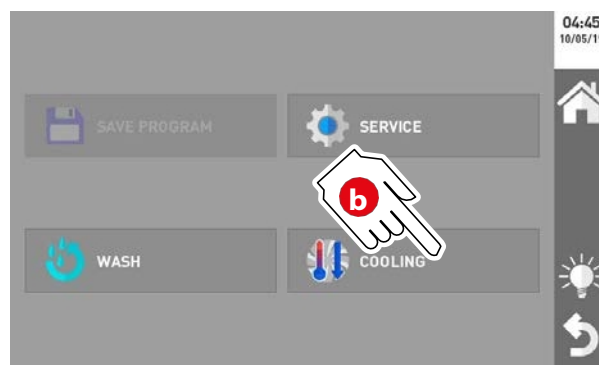
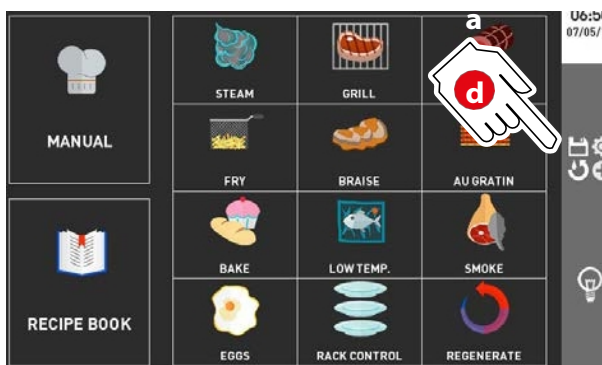


Be very careful when opening the door during operation: risk of burns.

DELAYED START

28  If necessary, you can set a delayed start; you must set the date and time of activation and confirm them with the "OK" button.

This function is useful if you want the oven to be preheated when you arrive in the kitchen so you don't waste time.



Baking in automatic mode



A recipe book with preset or personal recipes, i.e. recipes that the user has saved in advance, is available. To make it easier to find the desired recipe, the recipes are **divided according to the type of baking** (e.g. in steaming, stewing, etc.) or **into categories** (e.g., pasta and rice, meat, etc.).

31

To switch from one search mode to another, simply press the "Recipe book / baking types" button.

How to use baking in automatic mode

32

Baking guide:

- a Select the baking type or category in which the desired recipe is located (*e.g., steam*);
- b Select the desired recipe (*e.g., Bollito misto*); Depending on the selected recipe, choose **the degree of browning**,
- c percentage **of moisture**, or **degree of baking**;
Press the symbol and set the desired time
- d (optional) Change the baking parameters (*e.g., increase the temperature*); press the lock at the bottom and change the parameters as usual, always tapping the appropriate field, turning the wheel, and pressing it to save the entered value.

If changes have been made to the recipe:

...manufacturer	...personal
The changes made are temporary , i.e. they only apply to the baking process you start, but the original recipe retains its default parameters.	The changes made are permanent , i.e. the original recipe will be changed without the possibility of restoring the previously entered parameters.

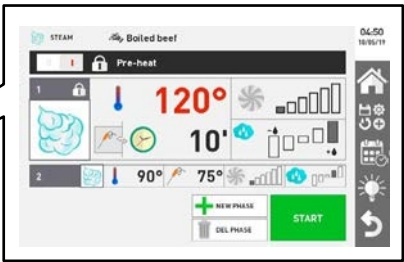
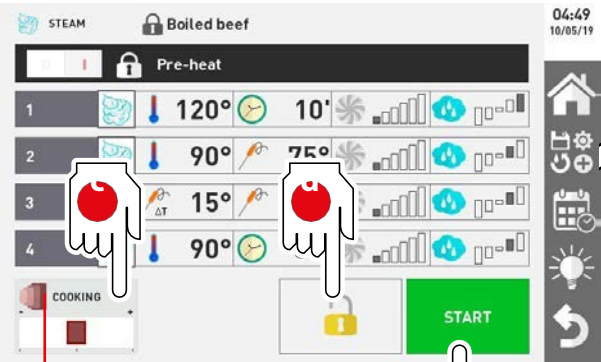
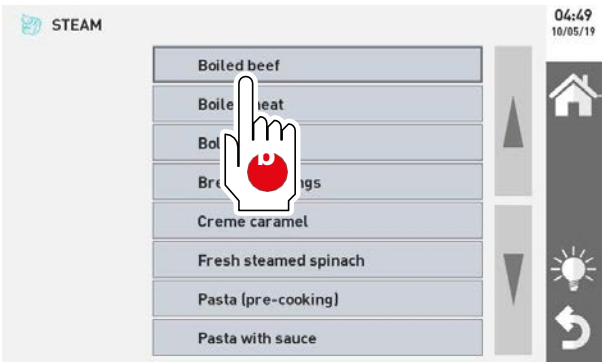
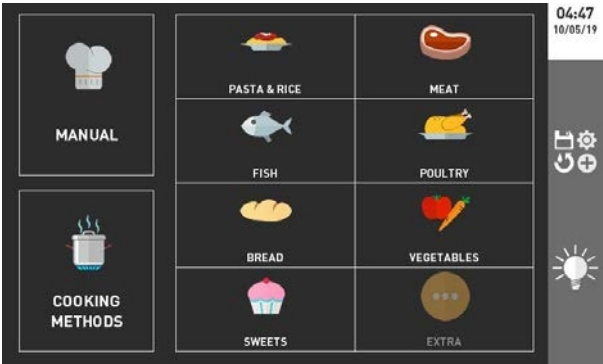
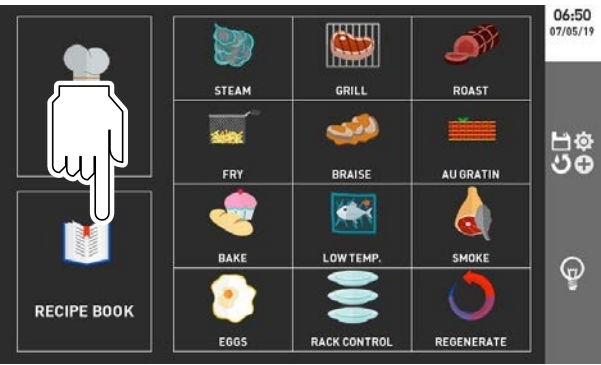
e

Start baking by pressing the green button

START

f

If preheating is set, wait until it is complete and then insert the food to be cooked.



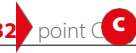
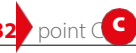
change in baking parameters

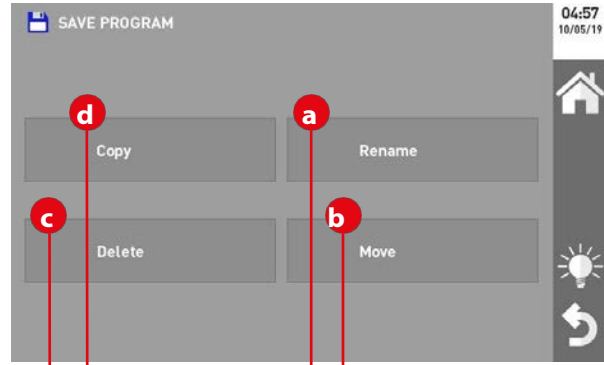
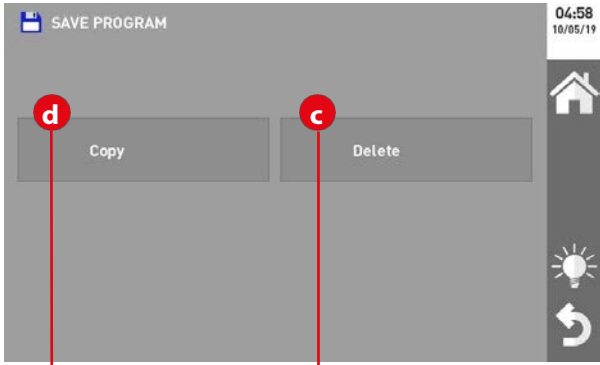
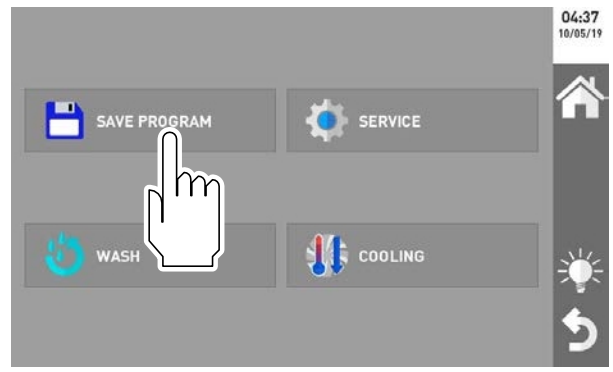
starting a recipe

setting the baking/browning or moisture level

Recipe changes

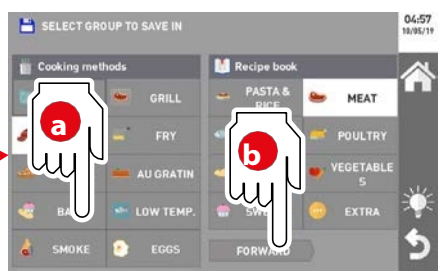
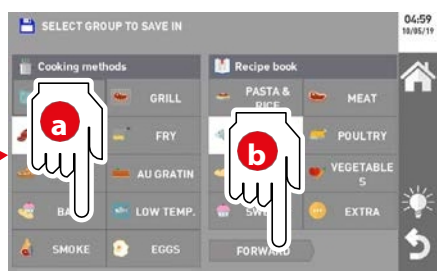
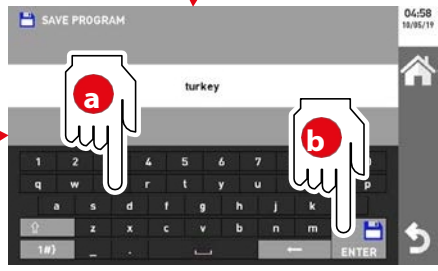
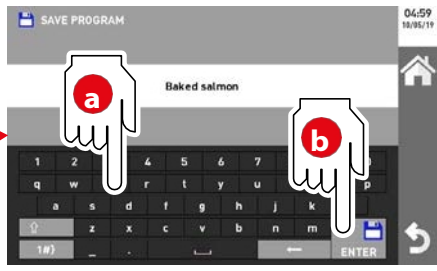
The following changes can be made to recipes:

Change	Manufacturer's recipes	Personal recipes
Change recipe parameters <i>(e.g., increasing the temperature)</i>  32 point 	The changes you make are temporary, i.e. they only apply to the baking process you start, but the original recipe retains its default parameters. Recipes cannot be renamed; alternatively, you can make a copy of the recipe and assign it any name. Recipes cannot be moved; alternatively you can make a copy of the recipe and move it to a new category or desired baking type. Recipes can be deleted without the possibility of recovery. A pop-up window will ask for confirmation before permanently deleting the recipe.	Changes made are permanent, i.e., the original recipe will be changed without the possibility of restoring the previously entered parameters. Recipes can be renamed, and the original recipe will be given a new name. Recipes can be moved to a new category or the desired baking type.
Renaming a recipe <i>(e.g., from "Bollito" to "Bollito misto")</i>  32 point 	Recipes cannot be moved; alternatively you can make a copy of the recipe and move it to a new category or desired baking type.	
Moving a recipe <i>(e.g., from "Pasta and Rice" to "Desserts")</i>  32 point 		
Deleting a recipe  32 point 		
a recipe  32 point 	Recipes can be copied, e.g. to use as the basis for a personal recipe. These copies can then be changed or renamed as desired; the original recipes remain unchanged.	



recipes manufacturer

personal recipes



Special automatic baking: regeneration function



The "Regeneration" function can bring pre-cooked meals that have been stored in a vacuum or freezer to the correct temperature and ideal appearance.

The only parameters that need to be set are:

34 A) baking time, which can be set as:



time-controlled: baking ends automatically after the set time has elapsed (range: 1 minute to 40 hours);



controlled by a center probe: baking ends automatically when the temperature detected by the center probe reaches the set value;

▶ *Need more information about the probe?*
▶ See page 14.

The settings are made as usual by pressing the relevant field, turning the wheel, and pressing it to save the entered value in memory.

34 B) Two types of regeneration are possible:



CRISPY

Ideal for lasagna, pancakes, potatoes.



SOFT

Ideal for delicate products such as fish, roasts, or vegetables.

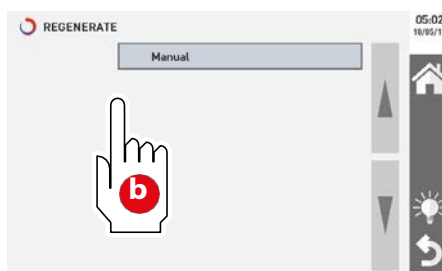
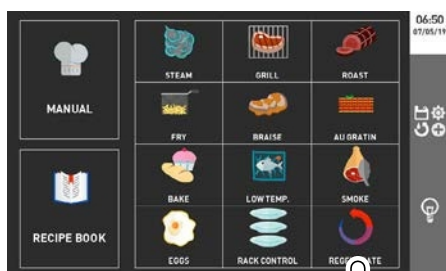
The setting is made by pressing the corresponding icon (it turns gray).

Once you have finished setting the function, press the green button

START

to start.

34



Special automatic baking: "drawer programming" function



The "Drawer Programming" function is very useful in dynamic kitchens where it is necessary to work with dishes **that have the same cooking methods and but different baking times.**

The function allows you to:

A **manually set the timer** for each tray inserted (up to a maximum of 6 or 10 trays, depending on the oven model). All timers can be set as time-controlled or can be set with the supplied center probe.

use some preset menus (e.g., breakfast, multibaker, etc.), where typical dishes with pre-assigned timers may already be entered.

B

*Example: **Breakfast***

Entered dishes:

Croque Madame sandwich, mushrooms, hash browns, pancetta, tomatoes, toast, fried eggs.

If necessary, you can change the timers assigned to individual dishes (*e.g., extend the baking time for pancetta from the preset 4 minutes to 5*) or add commonly prepared dishes (*e.g., sausages*) to personalize the menu according to your own requirements and speed up loading.

C

Use the EASY SERVICE function together with **a** or **b** in In this case, ALL dishes will be ready at the same time, because the oven will "request" that each tray be placed in the oven based on the baking time set for each tray.



For convenience, it is recommended to assign timer 1 to the top tray and proceed downwards so that it is clear which tray to remove.

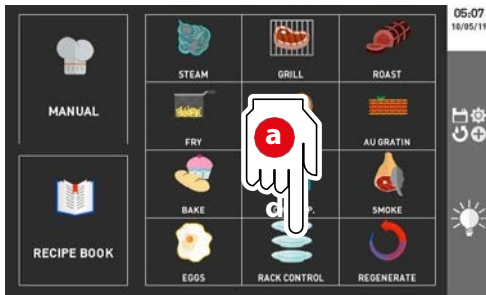
A

MANUAL SETTING OF TIMERS

35

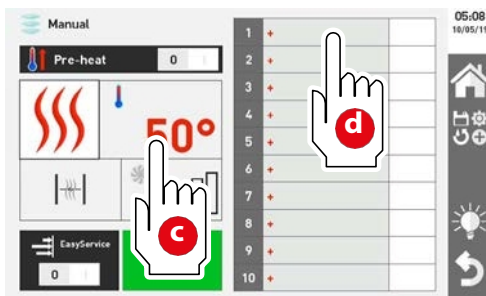
After setting the baking parameters as usual, you can **manually set up to 10 timers**, each assigned to one tray. The timers can all be set **as time-controlled**, or one can be set to be controlled using **the supplied center probe**. After the set time has elapsed (if the baking time is set as time-controlled) or when the set core temperature is reached (when using a center probe), an audible signal will sound and the word "End" will appear, indicating which tray has finished baking and can therefore be removed from the oven, while baking continues for the others (the oven is operating in INFINITE mode).

35



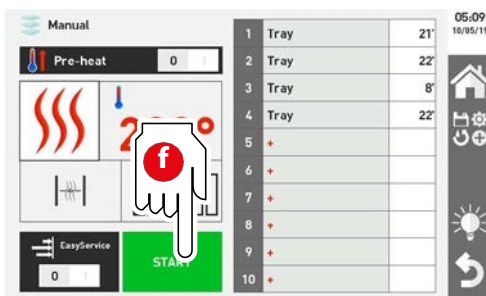
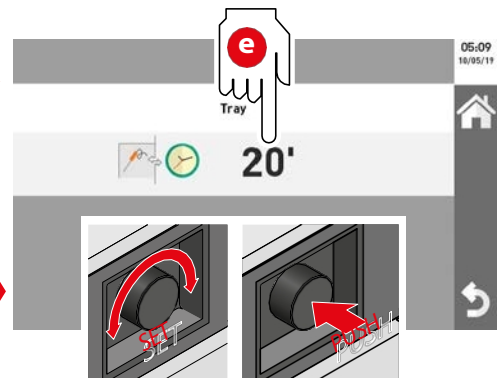
function selection

Manual mode selection



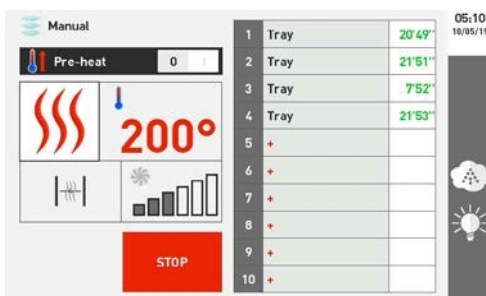
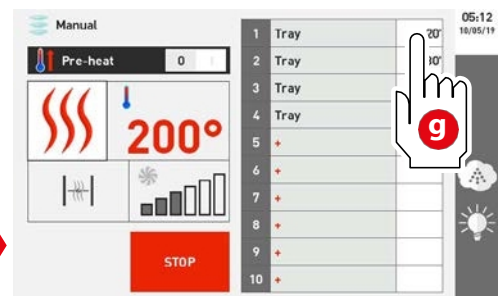
setting baking parameters and the first timer

PLATE 1 - setting the baking time or core probe temperature, which to be achieved

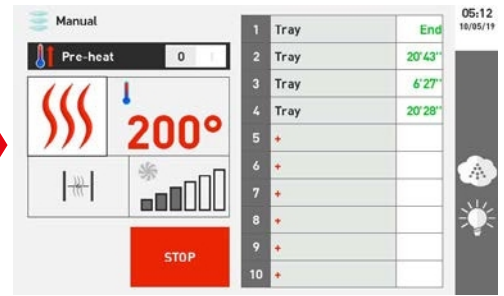


start baking after setting all the baking sheets used

timer activation: starts countdown



Sheets marked "END" on the side can be removed from the oven



36

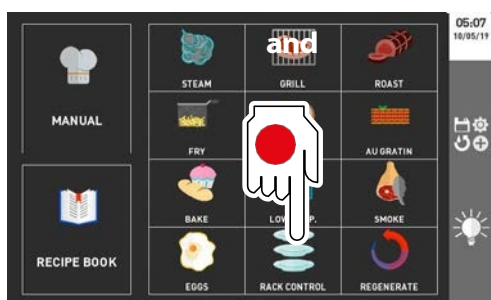
USING THE MENU

36

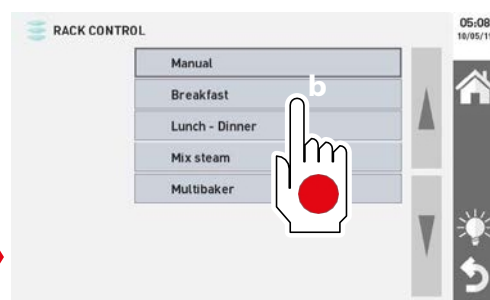
After setting the cooking parameters as usual, you can **select a menu that already offers typical dishes with assigned timers**. If necessary, you can add commonly prepared dishes to personalize the menu according to your own requirements. After the set time has elapsed (if the baking time is set as time-controlled) or when the set core temperature is reached (when using a center probe), an audible signal will sound and the word "End" will appear, indicating which tray has finished baking and can therefore be removed from the oven, while baking continues for the others (the oven operates in INFINITE mode).

36

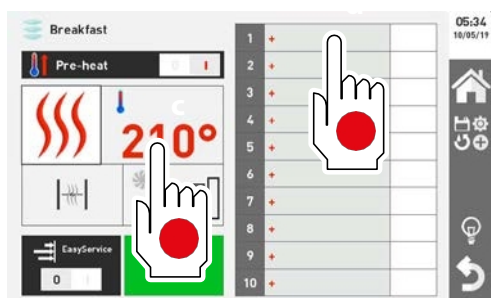
function selection



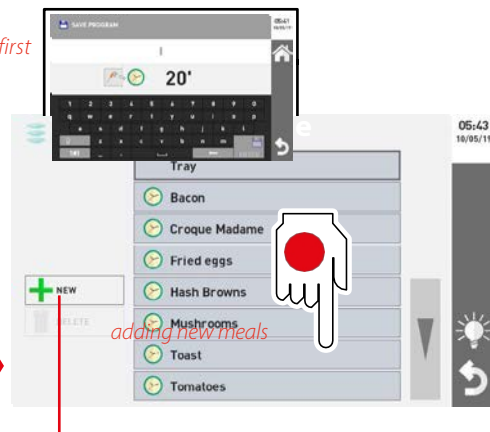
breakfast menu selection



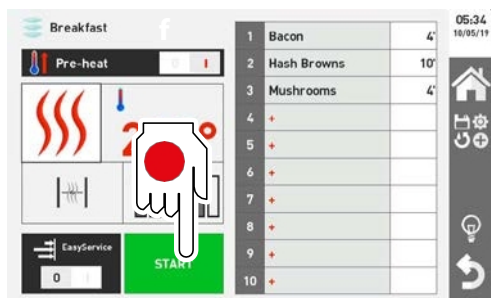
setting the baking parameters and the first timer



TRAY 1 - selection of the dish being prepared: the preset time can be changed if necessary

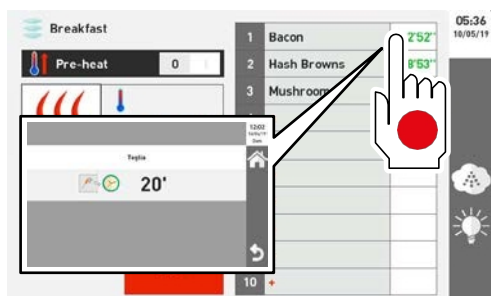
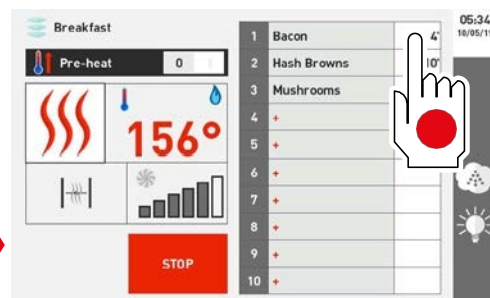


start baking after setting all baking trays used

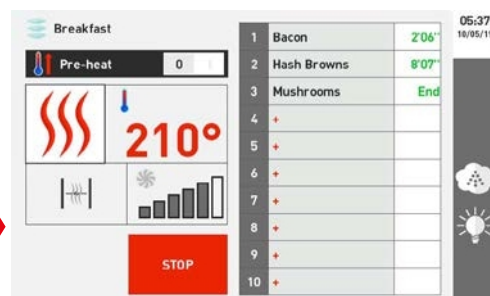


timer activation: starts countdown

change the preset time if necessary



plates marked "END" on the side can be removed from the oven



RESISTANCE

MAINTENANCE

USE

IMPORTANT INFORMATION

WARNING

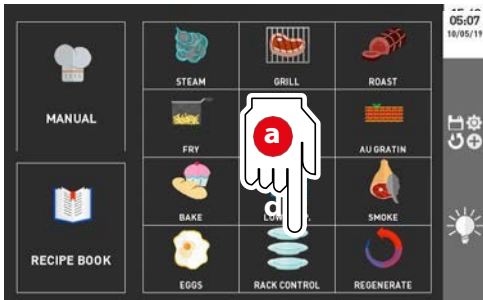
C

USING THE EASY SERVICE FUNCTION

37

After setting the baking time for each tray (see points A or B) you can also select the EASY SERVICE function: in this case, ALL dishes will be ready at the same time, because the oven will "request" each tray to be placed in the oven based on the baking time set for each tray.

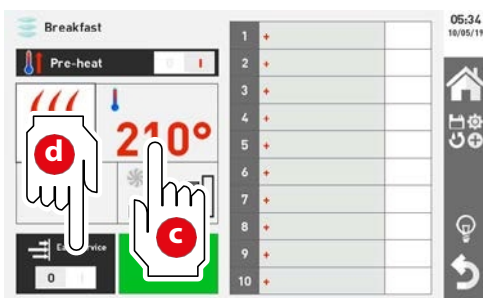
37



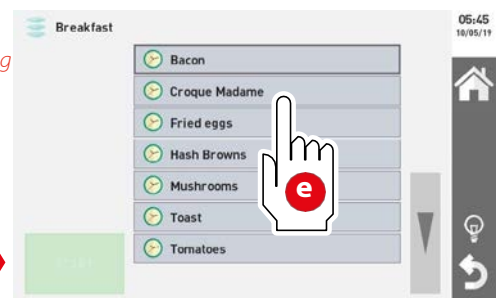
function selection



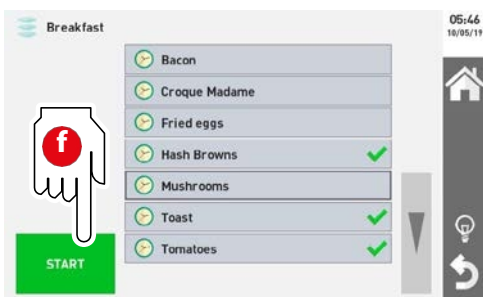
menu selection BREAKFAST



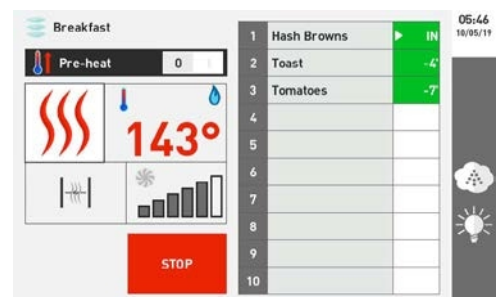
setting baking parameters and selecting the EASY SERVICE function



TRAY 1 - selection of the food being prepared: the preset time can be changed if necessary



starting the EASY SERVICE function



To ensure that all dishes are ready at the same time, you must first place the dishes that require the most time (e.g., toast) in the **IN**. After two minutes, add the pancetta and finally, after 4 minutes, the eggs.



Export/import recipes and records to a USB flash drive

38 Using this menu, you can export or import:

Recipes:

- Personal prescriptions user saved after their manual settings.

Records:

- HACCP;
- past alarms;
- about completed washes.

Records are a "list" of past events, e.g., cleaning records provide information about the type of cleaning and the date and time it was performed.



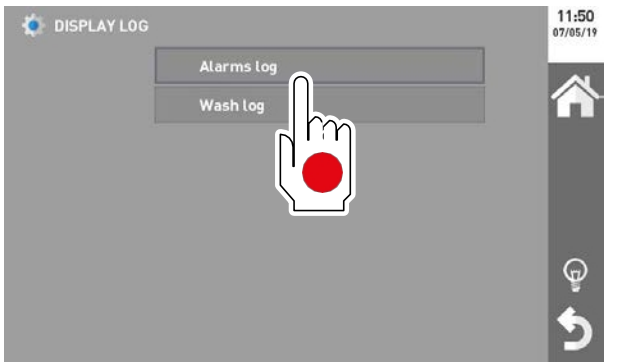
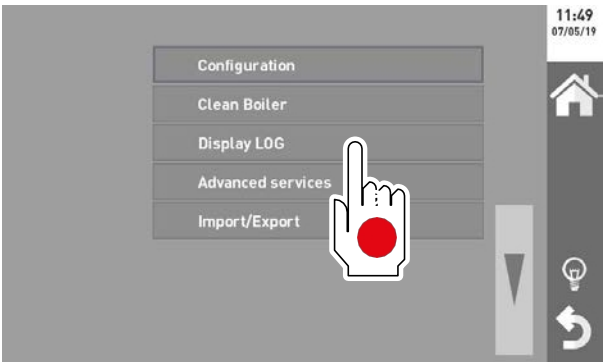
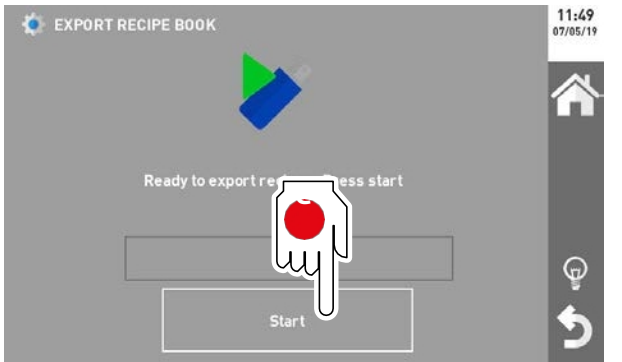
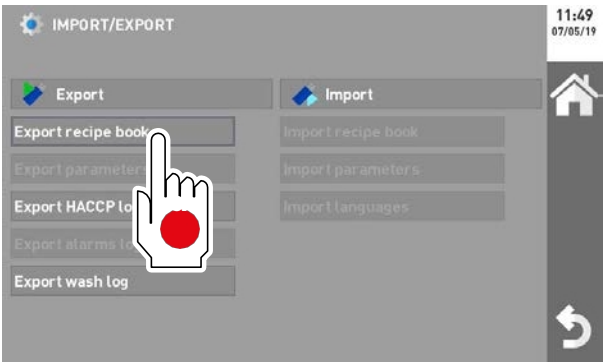
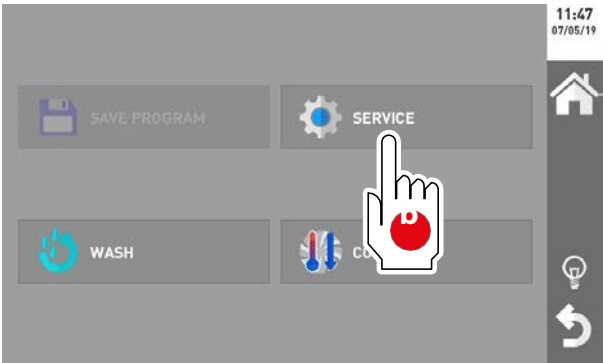
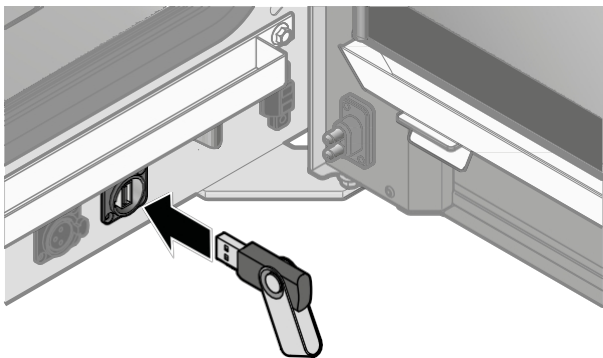
Files are imported/exported by inserting a personal disk (formatted as FAT32) into the USB port located on the front of the oven, which is only visible when the door is open.

After selecting what to import/export, press the "START" button to start the operation.

39 If you only want **to view** the records, follow the instructions in the figure.

HACCP PROTOCOL

HACCP (Hazard Analysis and Critical Control Points) is a set of preventive processes useful for ensuring food hygiene and safety. It is based on an analysis of the possible risks of bacterial, chemical, or physical contamination at all stages of the production process and in subsequent stages, such as storage, transport, and sale to the consumer. Subsequently, "critical points" are identified, i.e., stages where contamination is most likely to occur. Based on the findings, continuous control processes will be devised and implemented at all stages of food processing to prevent potential hazards.



display of alarm or washing records

Proper cleaning

Safety warning

-  Before cleaning, you must disconnect the device from the power supply, unless you want to use the washing programs: these require connection to both the power supply and the water supply.
-  Always use **appropriate personal protective equipment** when cleaning. Protective gloves and goggles **must be worn** when performing manual cleaning that requires direct use of cleaning agents, as these can cause injury and burns on contact and when inhaled.
-  The user may only perform routine cleaning; for special maintenance, contact the service center and request an authorized technician.
-  The manufacturer will not honor the warranty if defects are caused by lack of maintenance or improper cleaning (e.g., use of unsuitable cleaning agents).
-  When cleaning components or accessories, **DO NOT USE** abrasive or powdered cleaning agents, aggressive or corrosive cleaning agents (e.g., hydrochloric/hydrochloric acid, caustic soda, etc.), abrasive or sharp tools (e.g., abrasive sponges, scrapers, steel brushes, etc.), or water jets, steam jets, or pressure cleaning. Caution! Do not use these tools and substances to clean the support structure/floor under the appliance.
-  When starting the wash cycle, the oven may require a preventive cooling cycle of the baking chamber to ensure optimal operation without risk of damage.
-  Washing and rinsing must always be carried out when the chamber is **EMPTY**, **without food or accessories** (e.g., trays, pots, cutlery, etc.).
-  At the end of each working day, clean...

Baking chamber: Fat particles or food residues could ignite during baking and cause injury or damage to the appliance.



Never open the oven door during washing: risk of injury and inhalation of dangerous vapors. The oven is equipped with a safety device that interrupts washing or rinsing when the door is opened: this is indicated by a message. When the door is closed, the message disappears and washing/rinsing continues.



For safety reasons, the washing or rinsing program can only be started when the door is closed.



Dispose of empty cleaning agent or rinse solution containers in accordance with the regulations applicable in the country of use.

Cleaning the exterior surfaces, glass, and touch panel

38 

Wait for the appliance to cool down (if necessary, use the **Chamber Cooling** function, p. 38) and use a cloth dipped in warm water with detergent. Finish cleaning by rinsing thoroughly and drying. Alternatively, you can use a soft cloth moistened with special mild cleaning agents for steel or glass surfaces (depending on the surface being cleaned); follow the cleaning agent manufacturer's instructions.

If you want to clean the glass even more thoroughly, you can turn the inner glass over and clean the surface between the two panes.



When cleaning the touch panel or wheel, be careful not to get cleaning agent under them.

Cleaning the inner rack holders

40 

During automatic washing, the side rack holders are usually cleaned effectively; however, they can be easily removed by following the procedure described in the illustration.

Wait for the appliance to cool down before removing **the parts** (if necessary, use the **Cooling** function, p. 38). Clean them with warm water and detergent, rinse thoroughly, and allow them to dry before returning them to the oven.

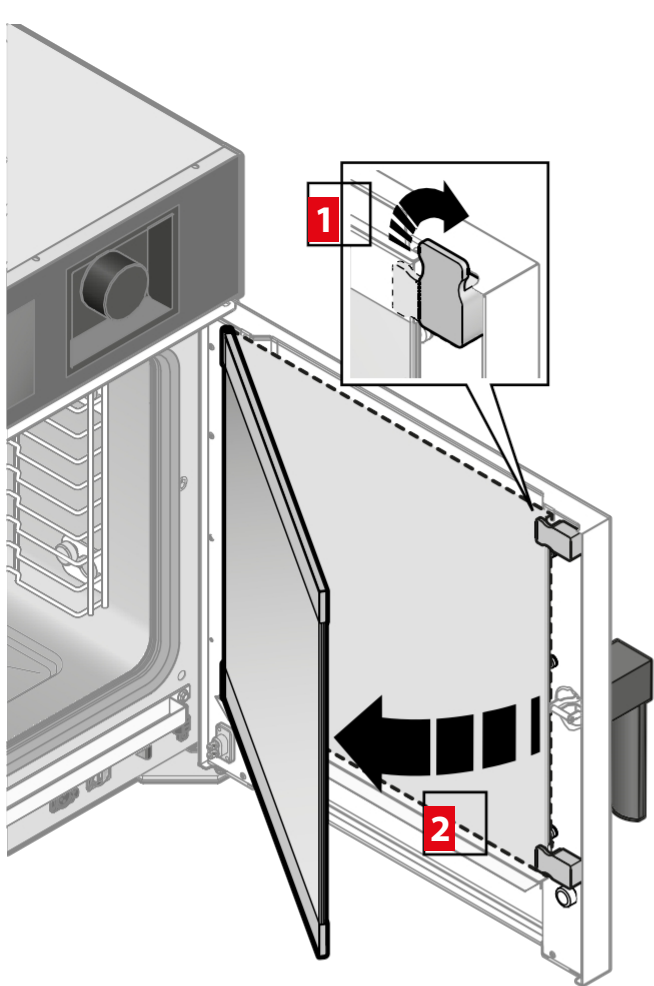
Cleaning the baking chamber

Clean the baking chamber at the end **of each working day** to maintain a high level of hygiene, long-term brightness of the steel, and performance of the appliance.

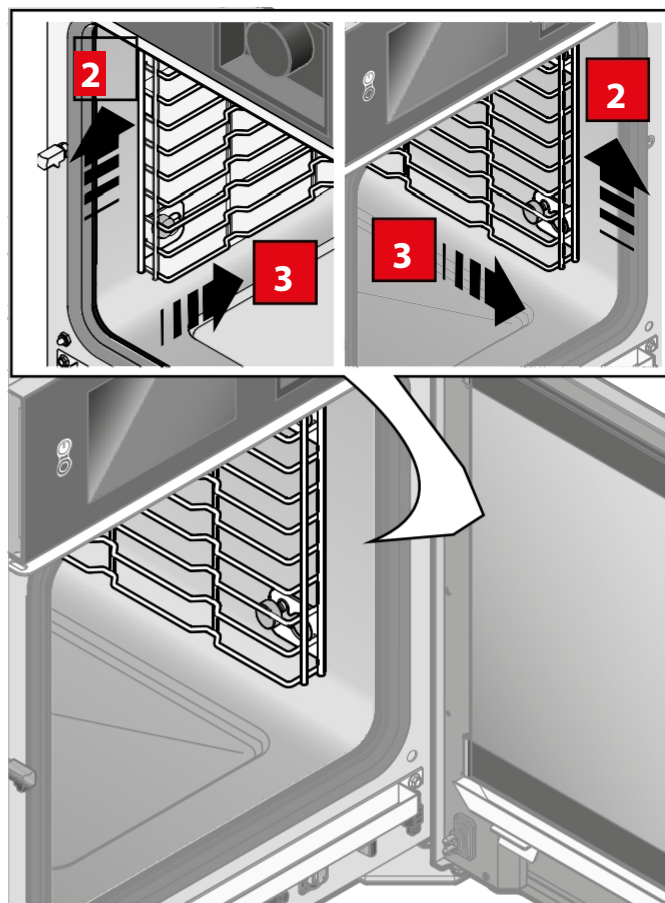
You can wash it manually or using automatic programs.

MANUAL CLEANING

Wait for the appliance to cool down (if necessary, use the **Chamber Cooling** function, p. 38) and use a cloth dipped in warm water with detergent. Finish cleaning by rinsing and drying thoroughly.

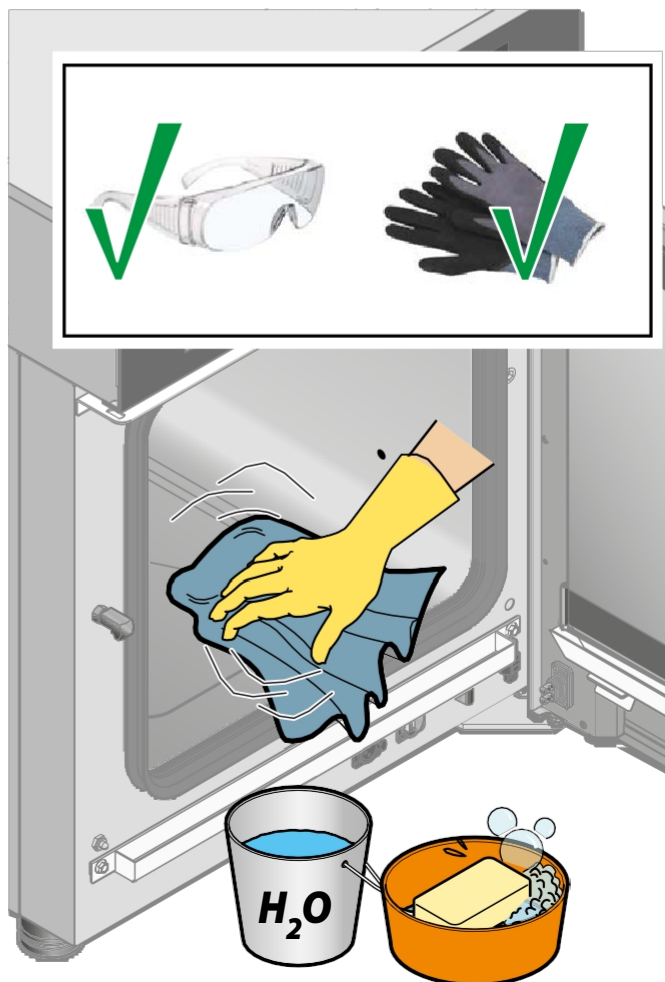
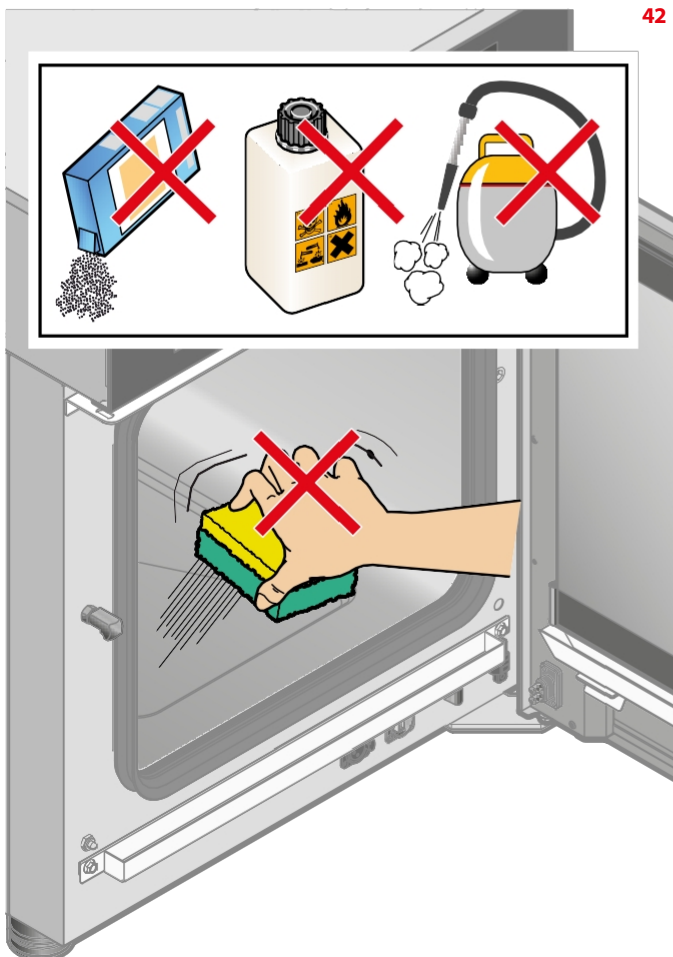


40



41

42



AUTOMATIC WASH

43 ▶ Wait for the appliance to cool down (if necessary, use the **Chamber Cooling** function, p. 38).
Then select:

c the washing program that best suits the type of dirt in the chamber.

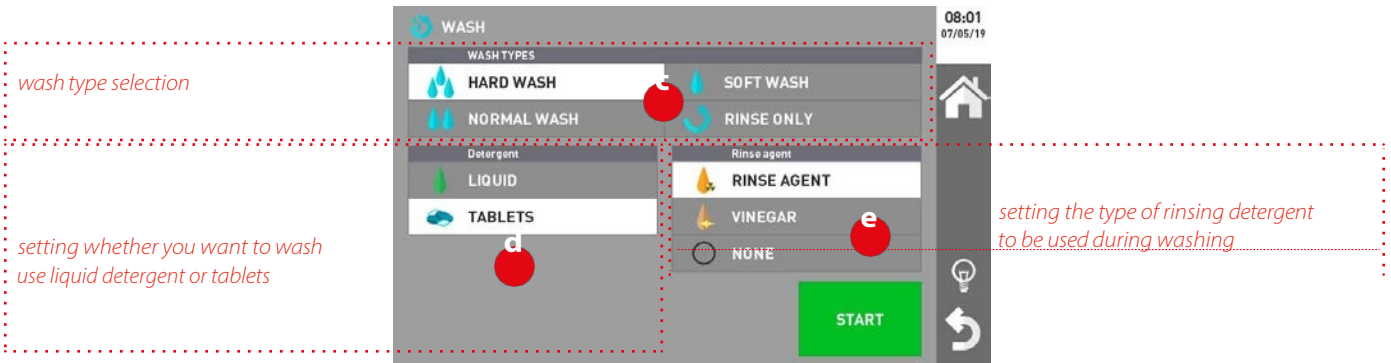
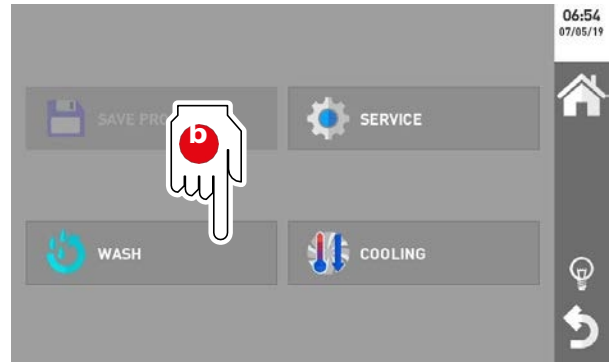
SOFT		55 minutes	Light soiling
NORMAL		1 hour and 10 minutes	normal contamination
HARD		1 hour and 10 minutes (washing with tablets) 1 hour and 20 minutes (washing with liquid detergent)	heavy soiling
OPL ACHO - RINSING	The rinse program does not include the use of detergent, but you can decide whether or not to use a rinse solution.		

- d** type of detergent to be used (**liquid** or **tablets**);
- type of **rinse solution** to be used (white vinegar, organic
- e** rinse solution, none).

+ The manufacturer **recommends using its own cleaning product** specifically designed for your oven: other products may not be compatible with the functional and aesthetic features of the appliance and could cause damage that would not be covered by the warranty.

+ The manufacturer **recommends using its own rinse solution/descaling solution** specific to your oven: the use of white vinegar is permitted, but does not guarantee the same brightness and transparency of the glass. Please also note that **only when using the manufacturer's rinse aid/descaling solution** can you use the automatic descaling/cleaning function on the heater (an operation that is performed at the same time as washing the oven).

If you are using tablets, place them on the grid at the bottom of the chamber before starting the wash cycle.



Upon request, the manufacturer can supply an optional hand shower for rinsing or manual cleaning of the baking chamber.



44

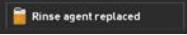
▶

START

Start washing by pressing the button.

Based on the selected options, some screens will alert you to the need to clean the chamber seal with a damp cloth, insert tablets, or check the level of cleaning agent and rinsing solution.

If any canister has been replaced, this operation must be reported by pressing the appropriate button:

	The liquid detergent canister and the rinse aid/descaling solution canister have been replaced.
	The liquid detergent canister has been replaced.
	The rinse solution/descaling solution canister has been replaced.

The washing process is then displayed on the screen, divided into four steps:

Pre-wash	The "wet" steam cleaning phase is in progress cleaning phase without the addition of detergent to soften coarse residues.
Washing	Actual washing with detergent. Careful rinsing baking
Rinsing	chamber (three cycles + one with rinsing if specified) to remove all traces of cleaning agent.
drying	Air drying of the baking chamber.

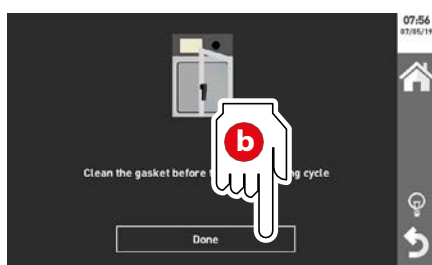
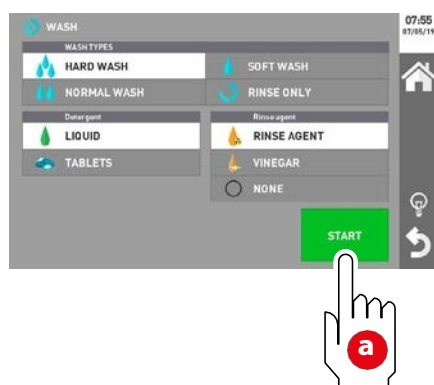


If you often prepare "fatty" foods (e.g., roast pork, roast beef, etc.), **we recommend running the rinsing program between two consecutive roasts** to make final cleaning easier and ensure maximum hygiene.



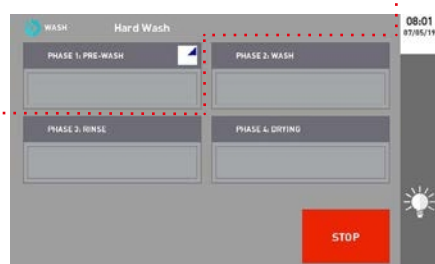
Never open the oven door during washing: risk of injury and inhalation of dangerous vapors. The oven is equipped with a safety device that interrupts washing or rinsing when the door is opened: this is indicated by a message. When the door is closed, the message disappears and washing/rinsing continues.

WASHING WITH LIQUID DETERGENT

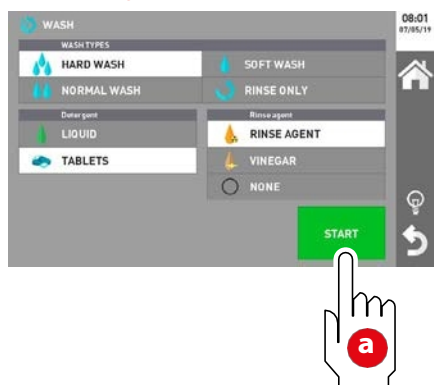


Clean the seal with a damp cloth.

indicates the current phase

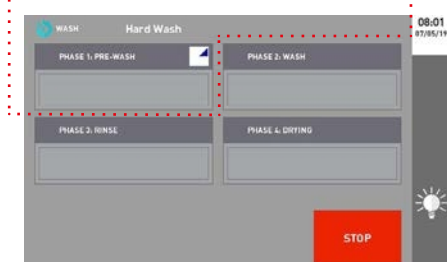


WASHING WITH TABLETS



Clean the seal with a damp cloth

indicates the current phase



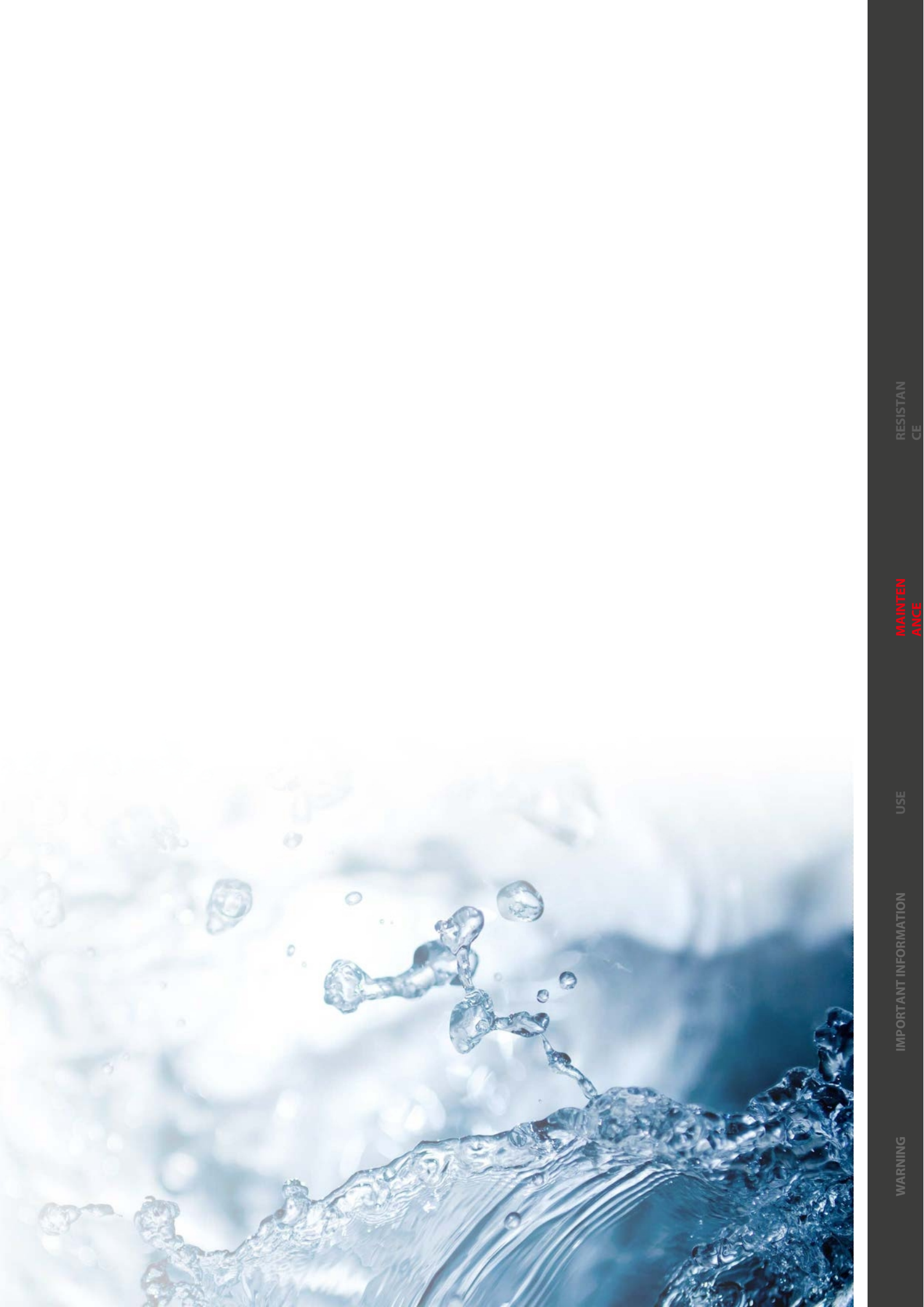
INTERRUPTION OF CURRENT WASHING

Think carefully before interrupting the wash cycle, as cleaning agent residues, if not thoroughly removed, can be a source of contamination for subsequent baking. Arbitrary interruption by the user is therefore not recommended.
However, two different cases may occur.

- a** If **the power supply to the oven is disconnected for less than two minutes** during washing (e.g., a very short power outage), baking will automatically resume from where it was interrupted when the power supply is restored, without any signal being given and without the user having to take any action.
- b** However, if the power outage lasts longer **than two minutes or the user needs to interrupt the wash cycle**, there are two possible scenarios:

interruption during phase...	
pre-wash	INTERRUPTION ALLOWED STOP Press the button  button; if you have used tablets, a pop-up window will appear asking you to remove them - we recommend carefully removing any residue.
wash ing	INTERRUPTION PERMITTED STOP Press the  button. The oven will then automatically switch to the rinsing phase, which cannot be interrupted.
rinse	INTERRUPTION NOT ALLOWED
drying	INTERRUPTION ALLOWED STOP Press the button  to stop immediately

When power is restored, a power failure message will appear, an audible signal will sound, and rinsing will automatically begin. This cannot be interrupted.



REPLACEMENT OF CANISTERS WITH CLEANING AGENT AND RINSING SOLUTION (OR VINEGAR)

46 At the bottom of the device, there are transparent tubes connected to internal pumps that are immersed in cleaning agent and rinsing solution/descaling solution. The tubes are labeled to prevent confusion. Insert them into the appropriate canisters and make sure they touch the bottom.

+ The manufacturer **recommends using its own cleaning agent** specific to your oven: other products may not be compatible with the functional and aesthetic elements of the device and could cause damage not covered by the warranty.

+ The manufacturer **recommends using its own rinse aid/descaling solution** specific to your oven: the use of white vinegar is permitted, but does not guarantee the same shine and transparency of the glass. We would also like to remind you that **only when using the manufacturer's rinse aid/descaling solution** can you use the automatic descaling/cleaning function on the heater (an operation that is performed at the same time as washing the oven).

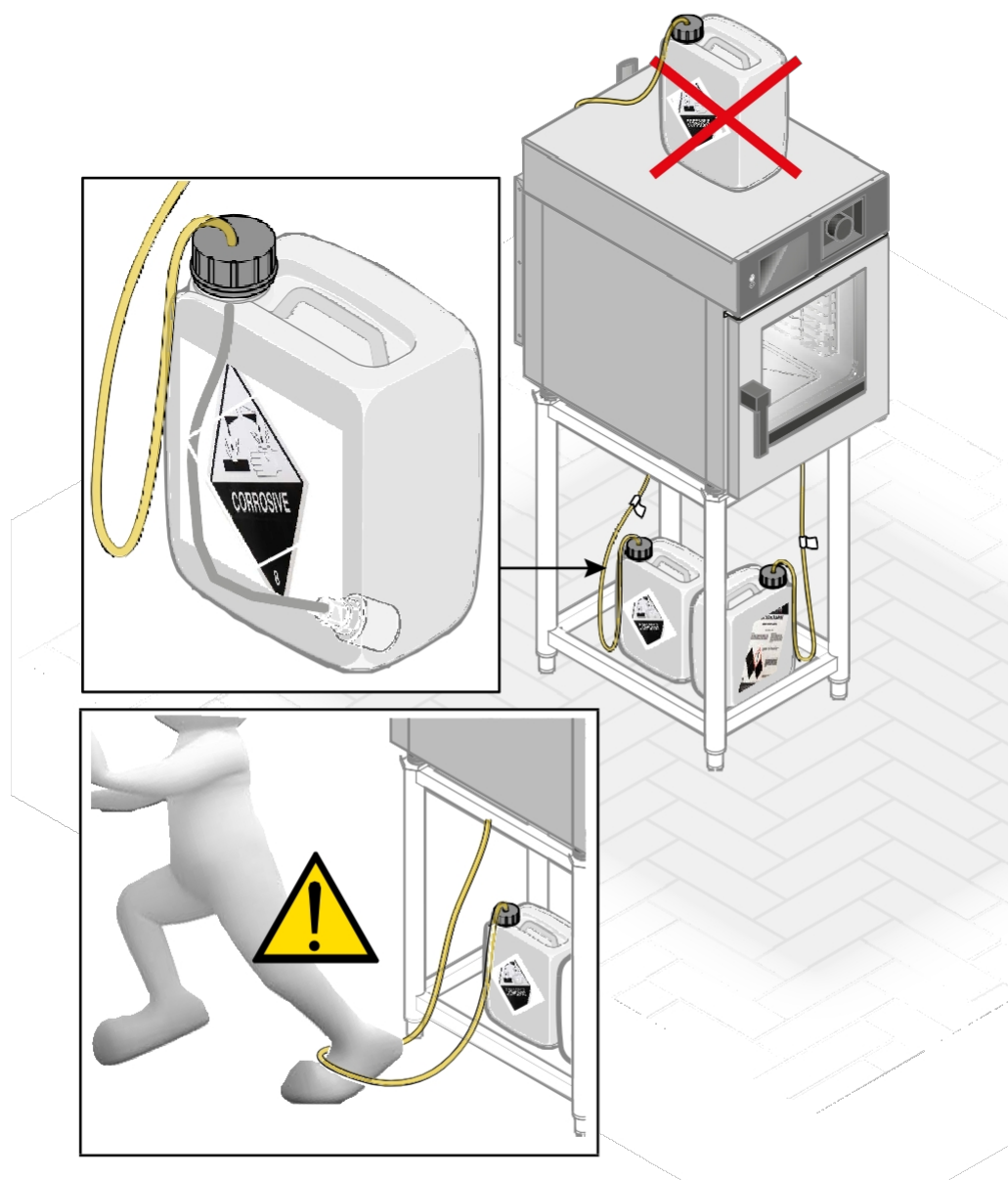
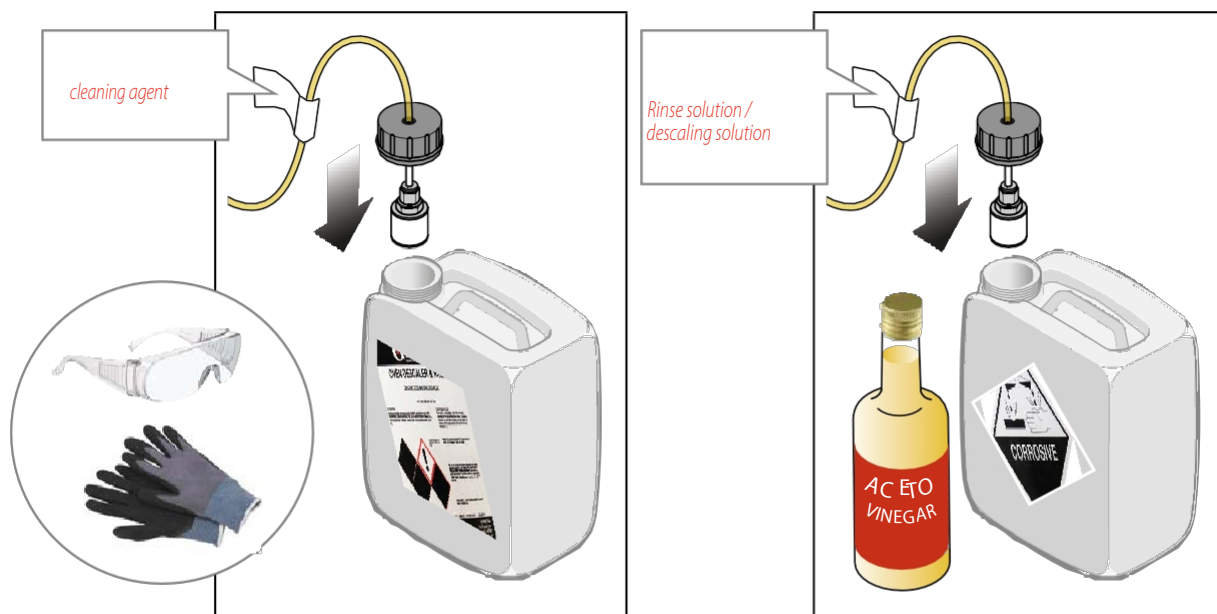
47 Canisters should **only** be placed **on the floor**; make sure they do not obstruct the passage of people. Do not place them above the stove or near other hot appliances or objects.

! When installing or replacing a canister with cleaning agent or rinsing solution for the first time, **use personal protective equipment** (e.g., safety goggles and gloves). Never touch the cleaning agent with your bare hands. If it comes into contact with your skin or eyes, wash the affected area with plenty of running water and contact a doctor immediately.

! The safety data sheet and chemical composition of the cleaning agent are available from the manufacturer upon request. We recommend that you request them and store them in a place accessible to employees.

When washing for the first time after replacing the canisters, this operation must be reported by pressing the button corresponding to the operation:

 Both replaced	The canister with liquid cleaning agent and the canister with rinsing solution/descaling solution were replaced.
 Detergent replaced	The canister with liquid detergent was replaced.
 Rinse agent replaced	The rinse solution/descaling solution container was replaced.



Descaling the heater (if installed)

If your device is equipped with a heater for generating steam, it must be descaled regularly.

If you use a rinse solution/descaling solution from robce and you have chosen (Figure 48 point **b**), the oven **can calculate calculate** when descaling is necessary and will notify you via a message on the display that it is possible to start the process.

48 ▶ As soon as the pop-up window with the notification appears, the user can press the button:

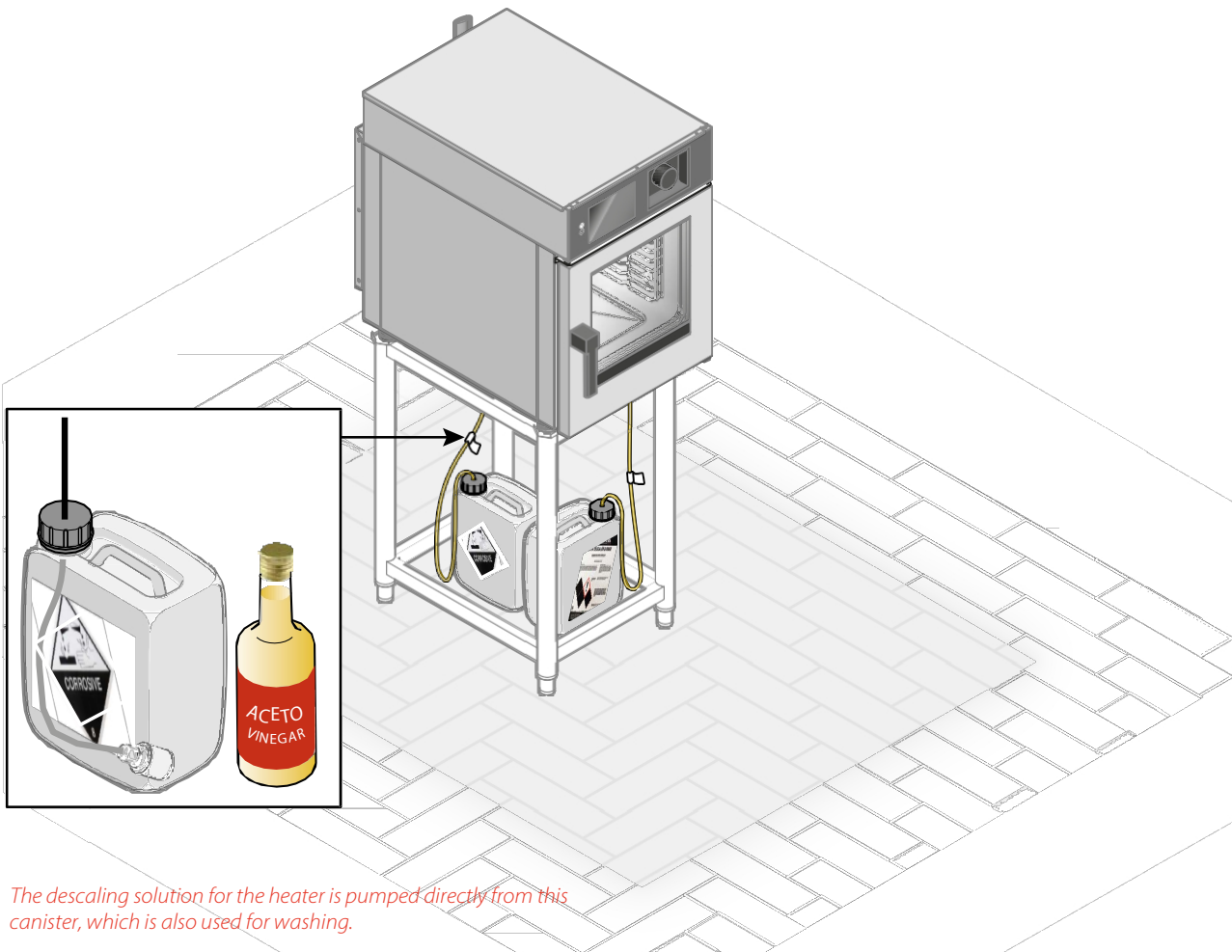
NO: descaling will be postponed.

YES: Descaling starts; the only thing the user has to do is set the type of descaling agent used (organic rinse solution or white vinegar), all other operations are controlled automatically by the oven and are shown on the screen, which provides information about the three-step descaling process: preparation, reaction, **and rinsing**.

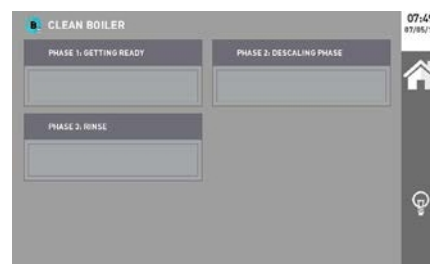
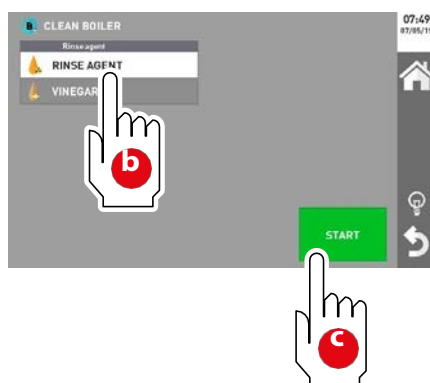
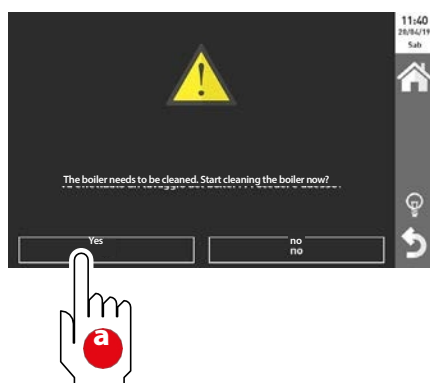
The descaling solution is added directly to the rinsing solution container (which can be an organic rinsing solution or white vinegar, depending on the user's preference).

If you want to use the oven during the descaling phase, the heater will be automatically disabled.

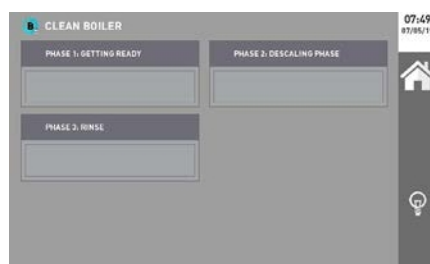
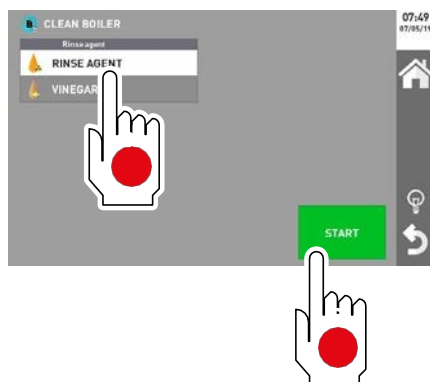
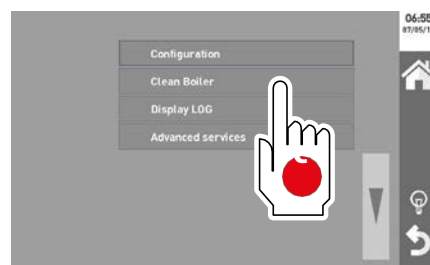
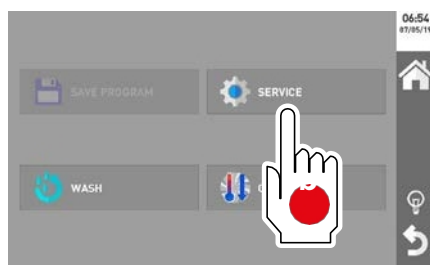
49 ▶ If necessary, descaling can be performed at any time, as shown in the figure.



The descaling solution for the heater is pumped directly from this canister, which is also used for washing.



The screen shows the progress of the descaling process.



The screen shows the progress of the ongoing descaling process.

Your appliance is reliable and durable, but sometimes minor problems may occur, which can be quickly resolved with the help of our service centers.

The manufacturer or dealer will provide you with information about the nearest service center after you provide them with the following information about your oven:

Serial number (S/N):
.....
.....

Model Device
.....

Invoice date

Invoice number

While waiting for technical service, disconnect the oven from the power and water supply.



If you need to replace defective parts, keep them and give them to the installer performing the replacement so that they can be sent to the manufacturer for inspection.



If it is necessary to send the oven or its parts to technical service or the manufacturer (after obtaining their prior consent), you must use the ORIGINAL packaging. If you no longer have it, use your own packaging so that:

- the glass is well protected by a layer of polystyrene blocks;
- the corners and sides of the sheet metal are protected from possible impacts; to do this, use corner and thick polystyrene blocks on all sides and corners;
- the door was closed properly (if necessary, secure it with adhesive tape; place cardboard between the door and the tape);
- the oven was resting on a wooden pallet and secured to it with nylon straps or strong adhesive tape (avoid direct contact between the oven and the adhesive tape; insert cardboard between them);
- the legs were well protected against possible impacts.

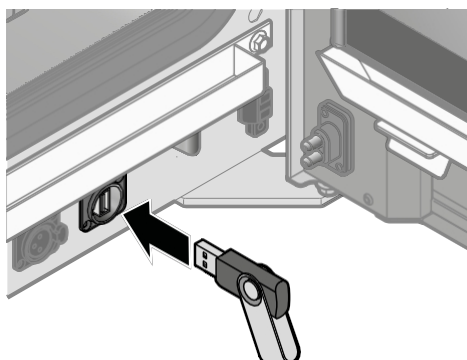
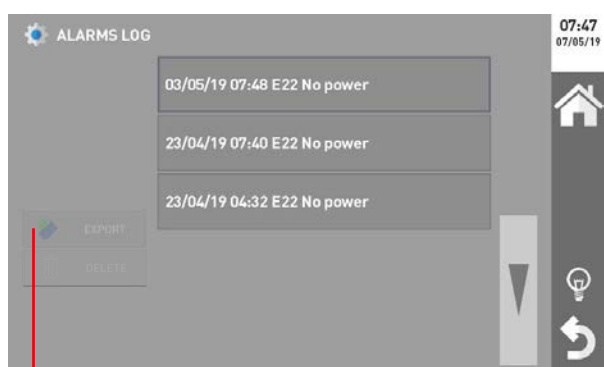
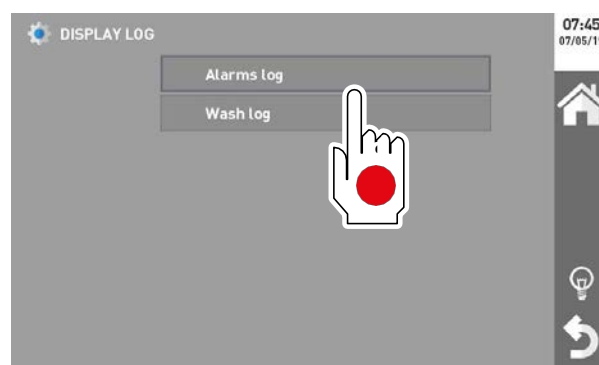
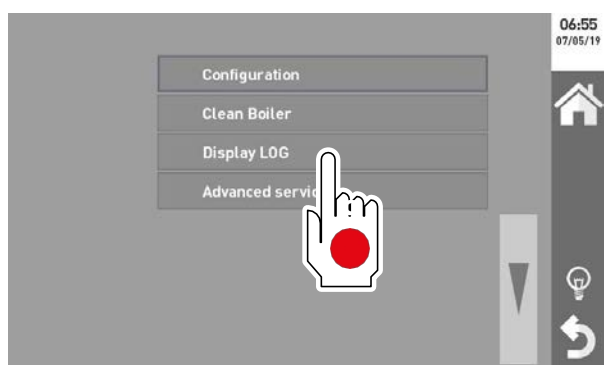
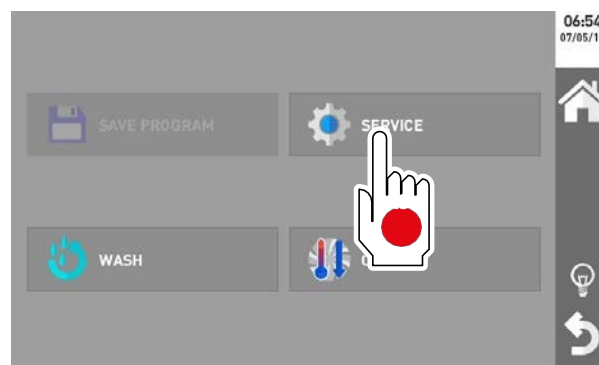
Finally, place the oven and protective elements in a sturdy cardboard box; we recommend writing "FRAGILE" and "DO NOT TIP" on the outside.



Do not attempt to repair the oven yourself, as this could result in serious injury to people and animals, damage to property, and void the warranty. Always contact an authorized technical service center and request ORIGINAL spare parts.

Alarm display

The device stores all alarms in memory and allows them to be downloaded to a USB flash drive before deletion.



Alarm messages are exported to a personal USB flash drive (the USB port is located on the front of the furnace and is only visible when the door is open).

List of alarms

ALARM		DESCRIPTION	ACTION
E01	Chamber probe malfunction	Temperature probe malfunction in the baking chamber	Baking blocked.
E03	Speed converter alarm	Motor control card alarm.	Baking blocked.
E05	Fan fuse	Oven motor thermal fuse alarm (upper, if 2)	Baking blocked. Automatic reset
E06	Chamber fuse	Oven chamber thermal fuse alarm	Baking blocked. Manual reset by authorized technician.
E09	PWM communication	Communication error with PWM burner control card	Baking blocked. Manual reset
E11	Fan fuse 2	Alarm for furnace motor thermal fuse, lower	Baking blocked. Automatic reset
E12	Gas shortage alarm	No ignition or burner flame detection	Baking blocked. Manual reset
E14	Electronic board high temperature alarm	High temperature alarm for electronic oven plate	Baking blocked.
E15	Preliminary high temperature alarm for electronic board	Preliminary high temperature alarm for electronic board of furnace	Baking blocked. Manual reset
E16	Insufficient communication with the base	Problems with serial communication between the touch panel and the base board	Baking blocked.
E17	Penetration probe malfunction	Problems with probe detection	Baking blocked. Automatic reset
E19	Probe 4 malfunction	Humidity control probe 4 malfunction	Blocking mixed baking/steaming
E20	Probe 5 malfunction	Humidity control system probe fault 5	Blocked mixed baking/steam baking function
E21	No water	Alarm for lack of water for steam production	Blockage of mixed baking/steam baking
E22	No power supply	No power supply	Baking blocked. Manual reset
E23	Boiler drainage not complete	Problem with boiler drainage	Baking blocked. Automatic reset
E24	Flow meter malfunction	Alarm for lack of water for washing	Washing blocked. Manual reset
E25	Washing interrupted due to a problem with filling the cleaning agent	Problem with detergent pump for heater.	Washing of heater blocked. Manual reset

SOLUTION	NOTES
Contact the technical service department of your regional dealer.	
Contact the technical service department of your regional dealer and provide them with the specific error code displayed (example: speed converter alarm code 8).	
Contact the technical service department of your regional dealer.	
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Contact the technical service department of your regional dealer.	
Check the gas tap, gas shut-off valve, and gas safety cover. Confirm the alarm by pressing the wheel for 1 second. If it repeats: contact the technical service department of your regional dealer.	
Open the oven door and interrupt baking. Do not switch off the external power supply to the oven. Contact the technical service department of your regional dealer.	
If it happens again: contact the technical service of your regional dealer.	
Turn the appliance off and then on again. If the problem persists: contact the technical service department of your regional dealer.	
Check that you have connected the probe correctly to the connector. If the problem persists: contact the technical service department of your regional dealer.	
Use the oven in convection mode.	
Contact the technical service department of your regional dealer.	
Check the water tap. Press the alarm reset wheel. If the problem persists: Contact the technical service department of your regional dealer.	
Press the alarm reset button. Check that there is no interruption in the electrical wiring. If the problem persists: Contact the technical service department of your regional dealer.	
Contact the technical service department of your regional dealer.	
Check the water tap. Press the alarm reset button. If the problem persists: Contact your regional dealer's technical service department.	
Check that the pipe for pumping the rinsing solution/descaling solution is properly connected to the canister and that the canister is sufficiently full. If it happens again: Contact the technical service department of your regional dealer.	

List of service organizations:

- CZ:** **RM Gastro CZ s.r.o.**, Náchodská 818/16, Prague 9, tel. +420 281 926 604, info@rmgastro.cz , www.rmgastro.cz
- SK:** **RM GASTRO - JAZ S.R.O.**, Rybárska 1, Nové Mesto nad Váhom, tel. +421 32 7717 061, obchod@jaz.sk , www.jaz.sk
- PL:** **RM GASTRO Polska Sp. z o.o.**, ul. Sportowa 15a, 43-450 Ustroń, tel. +48 33 854 73 26, info@rmgastro.pl , www.rmgastro.pl