

# C4431D



## 206790

**ENGLISH****Table of contents**

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**Read this instruction manual before using and keep them available at all times!**

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

Please keep these instructions and give them to future owners of the device.

## 1. Safety

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

All persons using the device must follow the recommendations and instructions in this instruction manual.

### 1.1 Important safety instructions

- The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with the device.
- This device may only be operated in technically proper and safe condition.
- The device is not adapted for use with an external timer or remote control.

- **Never** leave the device unattended when in use.
- Only use the device indoors.
- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device.  
**Do not attempt to repair the device yourself.**
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.
- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled.
- Never place the device or other objects on the power cable.
- Do not lay the cable over carpets or heat insulations. Do not cover the cable. Keep away the cable from operating range and do not dunk it into water.
- Inspect the power cable regularly for damage. Never use the device if the cable is damaged. If the power cable is damaged, have an authorised service center or qualified electrician replace it.

## 1.2 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



### **WARNING!**

*This symbol highlights hazards which could lead to injury.*



### **WARNING!**

*This symbol highlights dangerous situations which could lead to injury or death.*



### **HOT SURFACE!**

*This symbol is a warning that the device surface is hot when in use. Ignoring this warning may result in burns!*



### **CAUTION!**

*This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.*



### **NOTE!**

*This symbol highlights recommendations and information aimed for effective and trouble-free device operation.*

### 1.3 Hazard sources



**DANGER!**

#### **Electric shock hazard!**

To avoid the hazard results please follow the safety instructions below.

- Do not use the device in case it does not function properly, has been damaged or dropped.
- Never open the housing of the device. If the electrical connections are damaged or electrical or mechanical design is changed, there is **a risk of electrical shock**.
- Never immerse the connecting cable and the the power plug in water or other liquids.
- Never use abrasive agents and make sure no water gets into the device.
- **Never** handle the device with wet hands or while standing on the wet floor.
- Disconnect the device from the power supply:
  - when the device is not used,
  - in the case of interruptions during the operation of the device,
  - before cleaning the device.



**DANGER!**

#### **Suffocation hazard!**

- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements.



## **WARNING! HOT SURFACE!**

### **Danger of burns and injury!**

To avoid the hazard results please follow the safety instructions below.

- During operation, the surface of the device becomes very hot! Do not touch the hot surface of the device with bare hands! Hold the device during operation only at the handles and control elements envisaged for this.
- Even after switching off the surface of the device and the cooking space as well as food in the containers remain hot for quite some time. In order to take out the food from the cooking space, always apply thermal gloves.
- In the course of opening the convection oven door the hot steam can may escape, so be particularly careful.
- Let the device cool down sufficiently before cleaning it.



## **WARNING!**

### **Fire or explosion hazard!**

To avoid the hazard results please follow the safety instructions below.

- Make sure before using the device that there are no objects, such as plastic bags, instruction manual and accessories, located in the cooking space. **Never** place during operation any kitchen utensils, towels, paper and similar into the cooking space and on the device.
- Make sure that the steam outlet is not blocked or plugged.
- **Never** operate the device in the vicinity of flammable, easily ignited (e.g. gasoline, spirit, alcohol, etc.). Due to the heat they evaporate and in case of contact with ignition sources it can come to explosionen, which lead to serious personal injury and property damage.
- Reinigen Sie den Garraum regelmäßig und halten ihn immer sauber: die nicht entfernten Fette und Backrückstände können sich entzünden. Clean the cooking space regularly and keep it always clean: fats and baking residues which are not removed, can ignite.
- Should a fire occur, disconnect the device from the power supply (pull out the power plug!) initiate appropriate fire fighting measures. **Attention:** Do not pour water onto the device still being under voltage: **danger of electric shock!**

## 1.4 Proper use



### CAUTION!

**This device has been designed and built for commercial use and can be operated in kitchens by the qualified personnel only!**

The operational safety of the device is assured only in case of proper use, according to the operation manual.

All technical activities like installation and maintenance must be performed by the qualified service personnel only.

**The convection oven may only be used for the following purposes:**

- Baking of confectioneries and bread in fresh and frozen state;
- Cooking of all gastronomy products in fresh and frozen state;
- Steam cooking of vegetables, meat and fish;
- Cooking in vacuum (using only appropriate bags);
- Air-conditioning of food in refrigerated and frozen state.



### CAUTION!

**Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.**

**Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.**

**The operator is liable for all damages resulting from inappropriate use.**



## 2. General information

### 2.1 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.



#### **CAUTION!**

**Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!**

Manufacturer **is not liable** for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

### 2.2 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



#### **NOTE!**

**The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.**

### 2.3 Declaration of conformity



The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity. If required we will be glad to send you the according declaration of conformity.

### 3. Transport, packaging and storage

#### 3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

#### 3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



#### **NOTE!**

**If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.**

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

#### 3.3 Storage

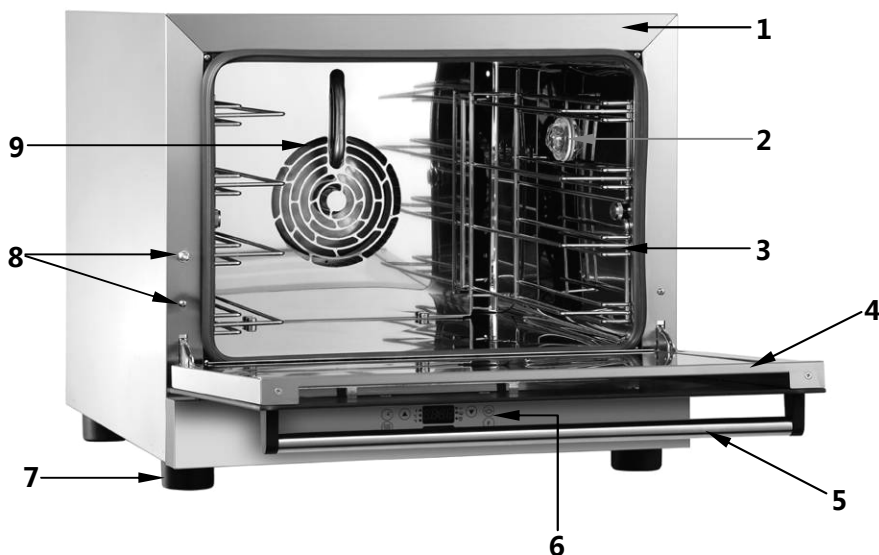
Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- Do not store outdoors.
- Keep it dry and dust-free.
- Do not expose it to aggressive media.
- Do not expose it to direct sunlight.
- Avoid mechanical shocks and vibration.
- In case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly.  
If required refresh or renew.

## 4. Technical data

### 4.1 Overview of parts



- 1 Housing
- 2 Lighting of cooking space
- 3 Support rails
- 4 Convection oven door
- 5 Convection oven door handle
- 6 Control Panel
- 7 Adjustable feet
- 8 Safety system of the convection oven door
- 9 Fan

### Safety apparatus

**The safety system of the device door (micro-switch)** interrupts the operation of the device in the course of opening: both the heating system and the fan are switched off.

## 4.2 Technical specification

Designation	Convection oven C4431D with humidity
Item No.:	<b>206790</b>
Design:	Stainless steel inside and outside
Insertions:	4 (442 x 325 mm)
Distance between insertions:	75 mm
Temperature range:	0 °C – 260 °C
Time Setting:	0 – 120 minutes
Connection values:	3,3 kW / 220-240 V 50/60 Hz - ready to plug in
Permanent water connection:	G3/4"
Water pressure:	max. 2 bar
Dimensions:	B 600 x T 720 x H 540 mm
Weight:	40,2 kg
Accessories:	1 Connecting hose with check valve
	4 sheets 442 x 325 mm

Technical changes reserved!

### Properties of the convection oven

- Design: Stainless steel inside and outside
- Electronic control with 3 cooking phases
- LED indications for temperature, time, steaming, program
- Reversible engine running (clockwise/anticlockwise rotation) for optimum atmosphere of the cooking space
- Exhaust of cooking vapours
- Door with double glazing, interior glass removable
- Interior lighting
- Rounded cooking space for easy, quick and efficient cleaning
- Protection class IPX4

## 5. Installation and operation

### 5.1 Instructions for the installer



#### CAUTION!

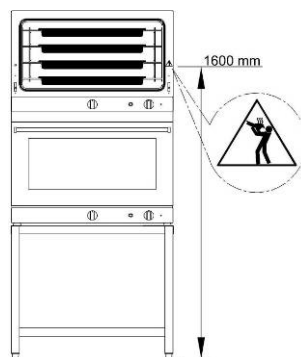
Any operation related to installation, assembly, operation and maintenance must be performed by the specialized personnel who has appropriate qualifications (manufacturer' or seller's authorisation). The required activities need to be performed while taking into account the installation regulations valid in a given country as well as the product safety legislation and health and safety regulations.

#### 5.1.1 Installation instructions

- Before the installation and the use of the device, read carefully these operating instructions.
- Defective installation, mistakes during the operation, conservation and cleaning, as well as possible changes and modifications may cause improper operation, damages and injuries.
- Manufacturer will not assume any liability for personal injuries or material damages resulting from the failure to observe the aforementioned regulations or tampering with single components of the device or using non-original spare parts.
- Immediately after receiving the appliance, make sure that it has not been damaged in transit, and that the packaging is not damaged. In the case of damage or missing components, immediately notify the shipper or vendor/manufacturer providing the **code-no. and serial numbers** (nameplate is on the back of the unit) and attaching photo evidence.
- Make sure that there are no obstacles on the path to the installation site limiting access through doors, corridors or other communication routes.
- **NOTE:** During the transport of the device, it may turn over, which might result in the damage to the device itself or other objects or in personal injuries. During the device's transport, use the measures appropriate for its weight. The device should not be pulled or tipped, but lifted perpendicularly to the floor and moved horizontally.

## 5.1.2 Installation place

- The device must be installed in closed and well ventilated rooms (not outdoor).
- Check the dimensions and the exact position of connections for electricity, water and extractor connections before installation of the convection oven.
- We recommend to install the convection oven under an extractor or to ensure the discharge outside the hot vapours and odours which emerge from the cooking space.
- The convection oven must be installed on a flat surface in order to prevent it from slipping or tipping.
- The installation surface of the convection oven must be suitable for the weight of the device at maximum load.
- Place the device unit on a firm, dry, water-resistant and heat-resistant surface. The installation surface must be well accessible and big enough to be able to operate freely with the device and to ensure good air circulation.
- Install the device in such manner that the rear part is easily accessible in order to allow the electricity and water connections and maintenance.
- Should the convection oven be installed on a fermentation cabinet, table of stainless steel or other convection oven, it is **not recommendable**, to use the higher insertions than those, at which the user can look into the container.
- For safety reasons, after installation of the device, the label „**Danger of burns**“, which is located in the package must be attached to the convection oven at a height of 1600 mm from the floor (see figure on the right).



- Pay attention to that positioning enables a complete opening of the convection oven door (180 °).
- **The device is not suitable for built-in or series installation.**
- **Never** install the device in the vicinity of heat sources, fryers or other sources with hot liquids; in case this is not be possible, at least it must be kept a safety distance laterally and above the device of 50 cm and at the back side of the device of 70 cm.

- **Never** place the device near flammable materials or containers, or install with flammable materials (such as walls, furniture, partition walls, gas cylinders), this can cause a fire. In the event that such an installation is not possible, cover the combustible parts with non-flammable heat-insulating material under the maximum compliance with the fire safety regulations.
- Do not place any objects on the device.

## 5.1.3 Preparing for Installation

- Remove the external packaging (wooden box and / or carton) and dispose them in accordance with the applicable provisions of the installation country.

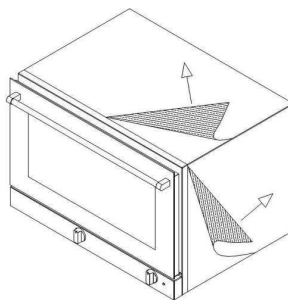
### Removal of the protective foil

- Completely remove the protective foil from the external and internal walls.
- Remove from the internal accessories, all information materials and plastic bags.



#### CAUTION!

- **Never** remove the nameplate and warning notes from the device.



### Adjustment of the feet



#### CAUTION!

#### Do not use the device without adjustable feet!

- If the device is operated without adjustable feet, no air passage for cooling the electronic components and the external walls of the housing is ensured, this could cause overheating and result in damage of the components of this device.
- The adjustable feet are enclosed to the device and must be screwed under the device. The correct flatness of the device ensures a smooth operation. This flatness is obtained by adjusting the feet and verification by a spirit level. It is sufficient, to screw them in or screw out to change their settings.

#### 5.1.4 Electrical connection



##### **DANGER! Danger from electric current!**

**Improper installation of the device may result in injuries!**


**Prior to installation, compare specification of the local power network with the technical specifications of the device (see nameplate).**

**Connect the device only in case of conformity!**

**The device may only be operated on properly installed single plug sockets with protective contact.**

- Before the device is connected to the power supply, make sure that voltage and frequency values specified on the nameplate comply with those of the existing power grid. **A voltage deviation of maximum of  $\pm 10\%$  is allowed.**
- If the device does not have a frame with rollers, which facilitate movement, we recommend to make at first connection to the power network and then to conduct the positioning of the device at its workplace.
- Pay attention to that it will be no damage to the connection cable during displacement.
- Position the cord in such manner that it is exposed at no point to an ambient temperature higher than 50 °C.
- The device is equipped with the **connecting cable and plug** (single phase 230 V). For connection to the power supply it is sufficient to connect the plug to an earthed socket with protective contact.
- The device must be installed in such manner that the plug is always easily accessible so that the device can be quickly disconnected from the network if necessary.
- The current circuit of the socket must be secured to at least 16A. Connection only directly to a wall socket; distributors or multiple sockets may not be used.
- The unit is supplied with the certified connecting cable and socket: they may not be manipulated and altered.

#### **Potential equalization connection**

- The potential equalisation connection between different devices must take place on the terminal strip marked by the following symbol . The connecting terminal is located on the back side of the device.
- This terminal enables connection of the potential equalization cable (yellow / green colour) with a cross section from 4 to 10 mm<sup>2</sup>.
- The device must be connected within a potential equalization system the effectiveness of which must be examined in accordance with the requirements of the applicable provisions.



## 5.1.5 Water connection

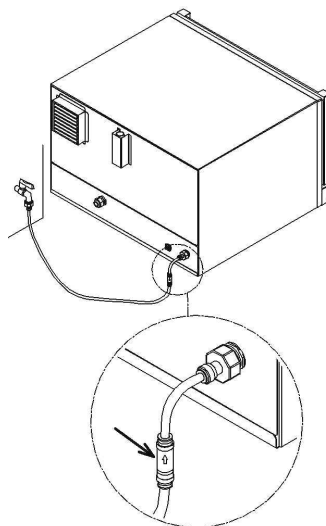
- Take care, that a drinking water connection is in the vicinity of the device.
- Before connecting the device enable to flow off sufficient amount of water, in order to remove any residual substances that are in the pipeline, so they do not reach the solenoid valves.
- It is necessary to install, between the water network and the device a shut-off valve and a mechanical filter (Figure on the right).
- The convection oven has an input G3/4 " with filter on back side of the device on the area marked with a label.
- Withn the scope of delivery it is contained a water pressure hose with length of 2 m with G3/4 " connection and a check valve, as is required by the applicable regulations.



### CAUTION!

**In order to connect the convection oven to the water network only the supplied water pressure hose may be used! Do not use any other hoses.**

- The incoming water must have a pressure value between 150 kPa (1.5 bar) and 200 kPa (2 bar) and a temperature below 30 °C. If the input pressure value is higher than 200 kPa (2 bar), it must be installed a pressure reducer which is calibrated to 200 kPa (2 bar).
- For proper functioning and in order to avoid lime deposits in the cooking space, the water must have a maximum hardness of 5 °dH. A suitable **water softener** must be preinstalled at higher values.



### 5.1.6 Steam exhaust

- During cooking there are formed hot fumes and other odours which emerged from the steam exhaust pipe of the cooking space. This exhaust pipe is located above the back part of convection oven. Do not put or place any objects above the steam exhaust pipe, so as not to prevent the fume extractor and not to damage the objects themselves.
- We recommend to place the convection oven under an extractor hood or to ensure removal of the hot vapours and odours through a hose, the dimensions of which are not less than those of the steam exhaust pipe of the convection oven.



## 5.2 Instructions for the user



### CAUTION!

**Read the following instructions carefully, because it provides notes concerning safety and use of the convection oven.**

**Keep the instruction manual carefully for later use.**

**Any incorrect installation, operation, maintenance and cleaning as well as possible changes and modifications may cause malfunctions, damages or injuries.**

### 5.2.1 Safety notes

- **Never** place the device near heat sources such as grill or fryer.
- **Never** allow easily flammable materials lying or stand in the vicinity of the device.  
**Fire hazard!**
- The temperatures of the food containers or other objects during and after cooking can be very high; be highly attentive in handling in order to avoid burns. Grasp them only with suitable protective gloves. **Danger of burns!**
- Avoid. Salting the food in the oven the convection oven if it cannot be avoided, ensures timely cleaning, otherwise it may cause damage to the oven.
- Be extremely attentive when opening the oven door: **burn hazard** in the course of emerging of hot vapours.
- Do not place any flammable objects and any food based on alcohol in the convection oven: they cause spontaneous combustion and fires, which can lead to explosive phenomena.
- Avoid salting the food in the cooking space of the convection oven. If it cannot be avoided, ensure timely cleaning, otherwise it can lead to damage at the cooking space.

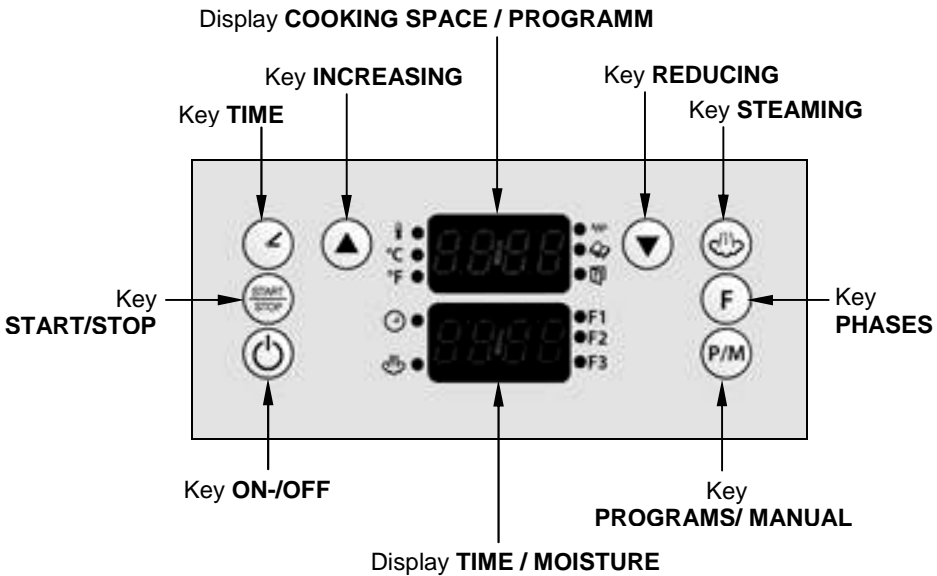


The external parts of the convection oven may not exceed the temperature of 60 °C. In order to avoid burns, the areas or parts which are marked with the adjacent symbol may not be touched.

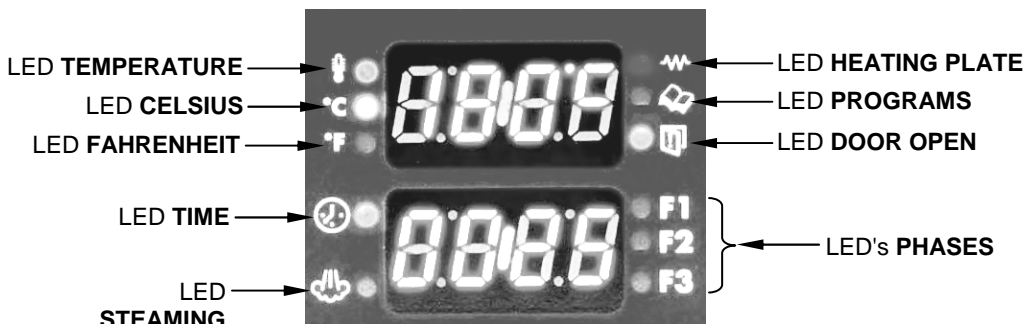
- Damages or breakage of components made of glass, from which the door is made up should be remedied without delay (contact the customer service).
- In the course of non-using of the convection oven (e.g. 12 hours) leave the convection oven door open.
- In case of prolonged non-use (for example for several days), close the water supply and disconnect the device from the power supply.

## 5.2.2 Functions of the control elements and displays

### Digital control panel



## LED Displays



### Key **ON/- OFF**

If the convection oven is connected to the power supply, the control panel switches on and in the display **COOKING SPACE / PROGRAMS** it is indicated **OFF**. In order to activate the control panel, press the **ON / OFF** key.

### Key **START/STOP**

This key is used to start or to stop a program or a cooking cycle which has been set previously.

## TEMPERATURE

When the convection oven is switched on, the display **COOKING SPACE / PROGRAMS** indicates the internal temperature of the cooking space.

In order to set the desired temperature for cooking, press the **INCREASING** or **REDUCING** keys. The display **COOKING SPACE / PROGRAMS** indicates through flashing the adjusted value.

After 5 seconds or pressing the **TIME** key, the new value is saved and the temperature value inside the cooking space appears in the display.

The adjustable temperature values range from 30°C to 260°C.

During cooking, the display **COOKING SPACE / PROGRAMS** alternately indicates the set temperature (LED **TEMPERATURE** lights continuously) and the current temperature inside the cooking space (LED **TEMPERATURE** flashing). The LED **HEATING PLATE** lights red when the heating is activated and green when it is turned off.

## Key TIME

By pressing the **TIME** key, the value in the display **TIME / MOISTURE** starts flashing and using the **INCREASING** or **REDUCING** key it is possible to change the value. The LED **TIME** is lighting.

The adjustable time ranges from 00 hours and 01 minutes up to 15 hours and 59 minutes.

When falling below the minimum value from **00 hours** and **01 minutes** you get into the mode:

- **END**: it is used in the course of cooking according to the program in order to deactivate unnecessary the phases.
- **INF**: it means "infinite time". The convection oven remains with the set parameters in operation until the **START / STOP** key is pressed.

Through waiting 5 seconds or pressing the **TIME** key the new value is saved.

In the course of cooking, the display **TIME / MOISTURE** indicates, in backward running, the time in hours, minutes, seconds. It is possible to convert the value into infinite time (INF) and vice versa.

## Key STEAMING

It enables to perform the steaming in the course of cooking in manual manner or setting the different moisture levels during cooking with use of programs.

- **Steaming in the course of cooking in manual manner:**  
by pressing the **STEAMING** key during cooking the steam is generated in the cooking space, as long as this key remains pressed. The LED **STEAMING** is lighting. In the case of reverse rotation of the motor the steaming is temporarily interrupted.
- **Automatic steaming in the course of cooking with use of programs:**  
after pressing the **STEAMING** key it is possible to set, using the keys **INCREASING** or **REDUCING**, the desired moisture level. The adjustable moisture ranges are

**OFF – 20% - 40% - 60% - 80% - 100%.**

In the course of setting the values are flashing in the display **TIME / MOISTURE** and by pressing again the **STEAMING** key they are saved.

During cooking, the **STEAMING** LED turns on when the steam is generated in the cooking space. When a pause occurs, it flashes by contrast. In the case of the reverse rotation of the engine, the steaming is temporarily interrupted.

The automatic steaming is only activated when the actual temperature of the cooking space has exceeded the value of 90 °C.

In the course of cooking, the **simultaneous** continued pressing the **STEAMING** and to **REDUCING** key allows activating the manual steaming at any time, as long as the both keys are pressed simultaneously.

## Key PROGRAMM / MANUAL

By pressing this key it is possible to select how the cooking is to be carried out: manually or with use of programs.

Additionally it also allows saving the programs created by you. Totally it is possible to save up to 99 programs.

## Key PHASES

In the course of cooking with use a program **3 PHASES** of different cooking are possible.

### 5.2.3 Initial commissioning

- Make sure that nothing is inside the oven (accessories, packaging foils, instructions for use, etc.).
- Before commissioning, check the proper installation, stability, levelling of the device, as well as the execution of the electrical connection and the connection to the cold water supply.
- The ventilation openings must be open and free of obstacles
- The parts of the device that may have been removed during the installation and connections must be placed on the device again.
- Make sure that the support rails for carrying of sheets or GN- containers are fastened properly to the internal side walls, otherwise the containers that contain warm or hot food, can fall down or slip and cause burns.
- Heat the empty convection oven for about 30 minutes up to a temperature of 200 °C (392 °F) in order to eliminate any odours of thermal insulation.
- Clean the device inside and outside with warm water and a neutral detergent wipe additionally with clear water. Follow the instructions in the Section **6 “Cleaning”**.

- Conduct a **test cooking cycle** for purpose of acceptance of the device. This enables to check the function of the device and to determine possible faults / problems.
- Turn on the convection oven and set a **cooking cycle** with a **temperature of 150 °C, a time of 10 min. and average moisture** .
- Check the following points carefully:
  - ✓ The lighting of the cooking space turns on.
  - ✓ The convection oven stops (heating, steaming, motor / fan) when the door is opened and continues to operate when the door is closed again.
  - ✓ The thermostat switches off when reaching the set temperature of the heating elements.
  - ✓ The fan motor performs the automatic reversal of the direction of rotation. The reversal takes place every 2 minutes. The steaming is interrupted during the 24 seconds stop of the engine.
  - ✓ Check if water leaks from the hoses of the moisture loss in the cooking space in the direction of the fan.

## 5.2.4 Settings

### Manual cooking

- After you have set the **TIME** and **TEMPERATURE**, start the cooking cycle with the **START / STOP** key. You can interrupt the cooking cycle at any time by pressing the **START / STOP** key. The remaining cooking time appears in the display **TIME / MOISTURE**. Press the **START / STOP** key again to resume the interrupted cooking cycle.
- At the end of the cooking cycle is flashing in the display END, ventilation, steaming and heating switch off and an acoustic signal sounds for 40 seconds. If during those 40 seconds, a time by the **INCREASING** or **REDUCING** keys is set and this time is confirmed by pressing the **TIME** key, the convection oven automatically resumes the cooking process with the temperature parameters of the cooking just ended
- Otherwise, by pressing the **START / STOP** key expires the acoustic signal and the convection oven switches off definitely.
- The convection oven automatically switches off after lapsing of 15 minutes after finishing the cooking process.

## Cooking with use of programs

- The convection oven enables in the **MANUAL** operation by pressing the **PROGRAM / MANUAL** key to get to the mode with the PROGRAMS. The LEDs **PROGRAMS** and **PHASES** light. The recipe P01 appears flashing on the display **COOKING SPACE / PROGRAMS**.
- Select a cooking program with the **INCREASING** or **REDUCING** keys. After 5 seconds the saved values appear in the display **COOKING SPACE / PROGRAMS**.
- It is now possible, to set the values of time, temperature and steaming of the various phases as described in the previous subparagraphs. The LEDs **PHASES** always indicate which phase of the program is currently running.
- It is possible at any time to display the selected program by pressing the **PROGRAM / MANUAL** key
- The cooking program starts by pressing the **START / STOP** key.
- After lapsing of 40 seconds the acoustic signal goes out and the convection oven is ready to repeat the selected program in advance.
- Otherwise the acoustic signal goes out within 40 seconds when the **START / STOP** key is pressed and the convection oven returns to the **MANUAL cooking** mode.

## PROGRAM SAVING:

Press and hold the **PROGRAM / MANUAL** key for 4 seconds.

The saving performed is confirmed for several seconds by an acoustic signal and the display of the number of the programs together with the **MEM** display confirmed.

## RETURN TO MANUAL COOKING:

In order to return to the mode **MANUAL COOKING** and to end the mode **PROGRAMS** perform the following steps:

By pressing the **PROGRAM / MANUAL** key, the number of the previously selected programs is displayed for 5 seconds. If the **PROGRAMS / MANUAL** key is pressed within these 5 seconds, the indication of MANU (manual) appears in the display. After 5 seconds this selection is automatically saved.

The LEDs of **PROGRAMS** and **PHASES** go out in the course of manual cooking.



## SETTING THE PARAMETERS

### LANGUAGE

To In order to select the desired language, proceed as follows:

Simultaneously press and hold the **INCREASING** and **DECREASING** keys for 4 seconds. Then press the **INCREASING** key until "**LANGUAGE**" is indicated on the display.

Press the **STEAMING** key to enter the menu. Press the **INCREASING** and **DECREASING** keys to select the desired language and confirm the selection by pressing the **START / STOP** key.

Press the **ON / OFF** key to exit the menu.

### AUTOMATIC PREHEATING

This feature is only available in the course of **COOKING WITH PROGRAMS** and it means preheating of the convection oven to a temperature of 30 °C above the temperature set in the first phase of the first program.

This function is necessary to compensate for the heat losses that occur in the course of opening the door to be provided with food.

When starting the program the convection oven carries out this preheat cycle (the display shows the signal "**PRE**"), at its end, an acoustic signal is generated, which ends in the course of opening the door at first.

The previously selected program will start automatically in the course of closing the door.

If the acoustic signal is to be interrupted without opening the door, the **START / STOP** key must be pressed.

### DEACTIVATION OF THE AUTOMATIC PREHEATING

The function of the automatic pre-heating has been set at the factory.

Simultaneously press and hold the **INCREASING** and **DECREASING** keys for 4 seconds, then press the **INCREASING** key until "**PRE**" appears in the display. Press the **STEAMING** key to enter the menu. Press the **INCREASING** and **DECREASING** keys to select the **OFF** option. Confirm your selection by pressing the **START / STOP** key.

Subsequently, in order to activate the preheat function, follow the same steps, as in y selection of the **ON** option. Press the **ON / OFF** key to exit the menu.

## TEMPERATURE SCALE CELSIUS / FAHRENHEIT

The temperature scale °C (degrees Celsius) is set at the factory. To change this, proceed as follows:

Simultaneously press and hold the **INCREASING** and **DECREASING** keys for 4 seconds. Then press the **INCREASING** key until **USER** is shown in the display.

Press the **STEAMING** key to enter the menu. Press the **INCREASING** or **DECREASING** keys in order to select the option of °C (Celsius degree) or °F (Fahrenheit degree). Then confirm the selection by pressing the **START / STOP** key.

Press the **ON / OFF** key to exit the menu,

On the control panel of the convection oven it lights, depending on the selected temperature scale, the LED **CELSIUS** or **FAHRENHEIT**.

## OPENING THE DOOR OF THE CONVECTION OVEN

In the course of opening of the convection oven the micro-switches intervenes which moves the convection oven to the pause state. It appears the light signal: LED **OPENED DOOR** lights red.

If the convection oven door is closed again, the LED **OPENED DOOR** lights green and the device continues the cooking cycle there, where it has been interrupted.

## MISSING VOLTAGE

When it comes to power failure while performance of a cooking cycle, the convection oven goes to **OFF** when there is voltage again.

## MESSAGES AND ALARMS

The following alarm signs appear on the display, while all the rest will remain switched off and it sounds an audible signal to indicate the error.

The acoustic signal can be switched off by pressing the **START / STOP** key.

### **ER1 Alarm of the sensor in the space.**

This occurs when a defect of the sensor in the cooking space. All functions, except the lighting are deactivated and the current cycle is interrupted.

### **ER2 Alarm at the safety thermostat of the convection oven**

This occurs when a disturbance arises during the heating of the convection oven. All functions are disabled, the current cycle is interrupted.

## 5.2.5 Notes and tips



### **WARNING! Danger of burns!**

When preparing of food or liquids, filled into containers, it is necessary to pay attention to a possible escape of it both during cooking and during withdrawal of the container from the convection oven.

In the case that the convection oven is located on fermentation cabinets, stainless steel tables or other ovens, it is **not recommended**, to use higher fitted shelves than the shelves, where the user can look into the container.

- When grilling or frying of food, it is necessary to place a container on the bottom of the cooking space to catch fat or juices.
- For a perfect and uniform cooking of food, we recommend to use of non-high sheets or GN containers, so that a good and sufficient air circulation is ensured. A minimum distance of 2 cm must be maintained between the upper sheet and the food.
- Do not overfill the sheets, GN containers, distribute the cooking product evenly in order to achieve a satisfactory result.
- Pay attention to the correct use of the core temperature sensors: Introduction in the thickest point of the food from the top to down until reaching the centre with the top of the core temperature sensors.
- In order to compensate the impact of heat loss by opening the convection oven door for introducing food, it is recommended to preheat at least 30 °C above the temperature intended for cooking.
- If during cooking interventions on the food are needed, the convection oven door may be opened only as short as possible in order to avoid that the temperature inside the cooking space will be so reduced that the success of cooking is impaired.

**ATTENTION: we recommend to open the door in two stages: the convection oven doors to keep half opened (3 - 4 cm) for 4 - 5 seconds and then fully open at first. Through this it can be avoided that hot steam and the heat cause disturbances or burns in the convection oven.**

### ❖ THAWING

The convection oven can be used to speed up the thawing process of the food to be cooked using the recirculated air at room temperature or lower temperature (depending on the size and type of product to be defrosted). Thus the frozen foods can be thawed quickly and without loss of flavour or change in appearance.

## ❖ STEAMING

The steam system is suitable to cook softer all types of food. In addition, it is suitable for rapid defrosting, warming up of the food without drying or hardening it and natural desalting of food pickled in salt.

The combination of function of steaming and the traditional function allows the flexibility of the application together with energy and time savings. Simultaneously, the nutritional content and taste of the food are kept unchanged.

The water injected to the fan is atomised and by the passage through the heating plate, it is transformed into steam.

**ATTENTION:** In order to enable the function of the steaming in the satisfactory manner, it is necessary to set the temperature to at least 80 °C - 100 °C. At lower temperatures, it is difficult to produce the steam and the most of water collects at the bottom in the cooking space of the convection oven.

Moreover, preheating of the convection oven to the desired temperature is necessary for a good cooking before the steaming is activated.

## ❖ PREHEATING

To compensate for the effects of heat loss by opening the convection oven door during insertion of food inside the cooking space, it is recommended to preheat to at least 30 °C above the temperature envisaged for cooking.

## 6. Cleaning



### CAUTION!

**Before cleaning separate the device from the power supply (pull the mains plug!) and allow to cool down completely.**

**Never clean the device with water jets or steam under pressure!**

**Make sure that no water penetrates into the device.**

### Regular cleaning by the user

#### *Cleaning of the cooking space*

- In order to ensure proper functioning, hygiene and performance clean the device every day at the end of the workday.
- Do not use any acid products, scouring agents, caustic cleaners with sand or sodium hydroxide.

- Perform the following steps in the course of cleaning:
  - turn the device on and set the temperature dial regulator to 80 °C;
  - keep the convection oven for 10 minutes and generate the steam;
  - turn the device off and let it cool down;



## **WARNING! Danger of burns!**

**Never clean the cooking space at a temperature higher than 70 °C.**

- clean the cooking space with warm water and mild detergent, and then wipe it with clean water.
- The daily cleaning of the seal of the cooking space must be performed with a mild detergent, in order to guarantee its integrity and its perfect performance.
- In the case of stubborn dirt deposition, use only a plastic spatula or sponge soaked in vinegar or hot water.
- **Attention:** if grease or food particles are inside the oven, remove them immediately, as they may ignite during operation of the device.

## ***External cleaning***

- Use a cloth moistened with lukewarm water to clean the external surfaces.
- Use only the special **stainless steel cleaner** for cleaning the housing, the use of unsuitable cleaning agents may cause corrosion of the device.
- Do not use chlorine-containing agents (bleach hydrochloric acid, etc.).
- After cleaning use a soft, dry cloth to dry and polish the surface.

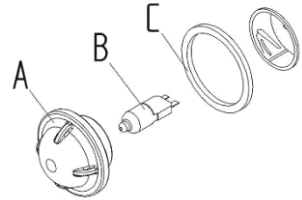
## ***Cleaning of the convection oven door***

- Clean the convection oven door from inside and outside with a soft cloth and mild detergent. Wipe with clean water and dry it then with a soft cloth.
- If necessary the internal glass of the convection oven door can be removed for cleaning. To this aim loose the 2 screws on the top side of the convection oven door and remove the cover. Pull out the internal glass and clean it with a soft cloth and mild detergent on both sides. Then dry thoroughly. Put the internal glass back and fasten the cover with the screws to the convection oven door.

### ***Replacing the lamp***

**ATTENTION:** Keep exactly the following notes, in order to avoid electric shock or personal injury:

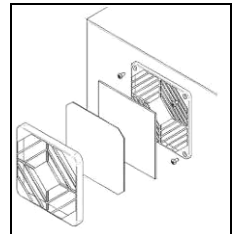
- Disconnect the power supply of the convection oven and let it cool down.
- Loosen the screws that fasten the side support rails. Remove them from the cooking space.
- Unscrew the glass cover **A**. Pay attention to the seal **C**. Replace the lamp **B** with one having the same features.
- Screw the glass cover **A** again. Pay also attention to the seal **C**.
- Fasten the support rails on the side walls and make sure that they are securely screwed.
- If the glass cover is defective or damaged, the convection oven may not be used until the glass cover has been replaced (contact the customer service).



### ***Replacement and cleaning of the cooling filter (back side of the device)***

**ATTENTION:** Keep precisely the following notes to avoid electric shock or personal injury:

- interrupt the power supply to the device and let it cool down;
- loosen the screws that fasten the cooling filter, and clean or replace the cooling filter;
- once this process is finished, put everything back together.



## Maintenance by the customer service

- Allow to carry out the controls of the device regularly (**at least once a year**) by a specialized and authorized technician. Contact the customer service in order to do this.
- Prior to execution of any operation, the power supply must be turned off and the water supply must be closed. Allow the device to cool completely.
- Before you move the device to its new installation location, check that the electrical cables and water supply lines are properly separated.
- If the device is on a system that is equipped with rollers, you need to check that during its displacement the electric lines, pipelines or other are not damaged.
- After you have completed this operation and placed the device in the new set-up position, you must make sure that all electrical and hydraulic connections have been carried out prior to commissioning according to the norms.

## 7. Possible Malfunctions

In case of a disturbance disconnect the device from the power supply and close the water supply. Before contacting customer service, check the possible malfunctions of the device in the table below.

Disturbance	Cause	Remedying
<b>When switching on the convection oven does not start</b>	<ul style="list-style-type: none"> <li>• The convection oven door is not closed</li> <li>• The micro-switch does not signal the closed convection oven door</li> </ul>	<ul style="list-style-type: none"> <li>• Close the convection oven door</li> <li>• Contact the customer service</li> </ul>
<b>The convection oven is completely switched off</b>	<ul style="list-style-type: none"> <li>• No mains voltage</li> <li>• The connection to the power supply is not carried out correctly</li> <li>• Safety thermostat of the engine has been triggered</li> </ul>	<ul style="list-style-type: none"> <li>• Restore power supply voltage</li> <li>• Check and make the connection to the power supply</li> <li>• Contact the customer service</li> </ul>
<b>The lighting is turned off</b>	<ul style="list-style-type: none"> <li>• The lamp has been loosened</li> <li>• The lamp is burnt out</li> </ul>	<ul style="list-style-type: none"> <li>• Insert the lamp correctly into the socket</li> <li>• Replace the lamp, according to the Section <b>“Replacing the Lamp”</b></li> </ul>

Disturbance	Cause	Remedying
<b>Cooking / baking result uneven</b>	<ul style="list-style-type: none"> <li>• The fan does not perform reversing the direction of rotation</li> <li>• The fan stands still</li> <li>• One of the resistors is defective</li> </ul>	<ul style="list-style-type: none"> <li>• Contact the customer service</li> <li>• Contact the customer service</li> <li>• Contact the customer service</li> </ul>
<b>Upon activation of the steaming water is not delivered from the hoses</b>	<ul style="list-style-type: none"> <li>• The water supply is closed</li> <li>• The connection to the water network is not carried out correctly</li> <li>• Water inlet filter is clogged by dirt</li> </ul>	<ul style="list-style-type: none"> <li>• Open the water supply</li> <li>• Check the connection to the water network</li> <li>• Clean the water inlet filter</li> </ul>
<b>Water escapes from the seal when the convection oven door is closed</b>	<ul style="list-style-type: none"> <li>• Dirty seal</li> <li>• Seal damaged</li> <li>• There exists a problem when closing the oven door hot air</li> </ul>	<ul style="list-style-type: none"> <li>• Clean the seal with a moist cloth</li> <li>• Contact the customer service</li> <li>• Contact the customer service</li> </ul>
<b>The fan stops during operation</b>	<ul style="list-style-type: none"> <li>• Safety thermostat of the engine has been triggered</li> <li>• Fan motor is damaged</li> </ul>	<ul style="list-style-type: none"> <li>• Switch the oven door hot air off and wait that the overheating protection of the engine will automatically start up again. In case the problem is repeated, contact the customer service</li> <li>• Contact the customer service</li> </ul>

**If you cannot remove the malfunctions:**

- do not open the housing,
- notify the customer service point or contact the sales agent, while providing the following information:
  - type of malfunction;
  - article and serial number (rating plate at the rear of the device).



## 8. Waste disposal

### Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.



#### **WARNING!**

**To exclude any abuse and the dangers involved make the waste device unfit for use before disposal. For that purpose disconnect device from mains supply and remove mains connection cable from the device.**



#### **CAUTION!**



**For the disposal of the device please consider and act according to the national and local rules and regulations.**

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