metos

COMBINATION OVENS

METOS GASTROMIX CKES, CKES B

User manual

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OVEN MODELS

GASTROMIX CKES direct steam
Manual cleaning, hand shower. Models **CKES T21/20** and **CKEST21/15** rack with castors

Model	Rails	Diamensions mm
CKES T07	7	892 x 830 x 910
CKES T07/5	5	892 x 830 x 910
CKES T10	10	962 x 830 x 1030
CKES T10/8	8	962 x 830 x 1030
CKES T21/20	20/10	960 x 830 x 1810
CKES T21/12	15	960 x 830 x 1810

GASTROMIX CKES B with steam generator
Automatic cleaning program, hand shower, core probei. Models **CKES T21/20B** and **CKEST21/15B** rack with castors

Model	Rails	Diamensions mm
CKES T07B	7	892 x 830 x 910
CKES T07/5B	5	892 x 830 x 910
CKES T10B	10	962 x 830 x 1030
CKES T10/8B	8	962 x 830 x 1030
CKES T21/20B	20/10	960 x 830 x 1810
CKES T21/12B	15	960 x 830 x 1810

Options

Stands, mobile racks, rack trolley, special guides, needle probe, cleaning detergents (core probe for CKES model)

1 • GENERAL REMINDERS

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

1.1 • Carefully read the directions given in this manual; they contain important information on safety during installation, operation and maintenance.
Keep this manual in a safe place for future consultation!

1.2 • This appliance must only be used as specified in the design: i.e. cooking foods.
Any other type of use is improper and therefore dangerous.

1.3 • Only suitably trained kitchen personnel should be allowed to use the appliance.

1.4 • The oven must not be left unattended during operation.

1.5 • There are surfaces of the oven that become hot during operation. **Take care!**

1.6 • Ask the installer for information on correct. operation and use of the water softener; incorrect or incomplete maintenance is at the origin of the formation of scale, which would badly damage the oven.

1.7 • Should it become necessary to call out a service technician, all essential identification details of the appliance are shown on the data plate, located at the right-hand side on the bottom.

1.8 • Each appliance is equipped with a data plate identifying the model and its main specifications. An example is given of a dataplate for an electric oven and one for a gas oven.

1.9 • In the event of technical assistanceing required, provide as much detailed nformation about the fault as possible in order to facilitate the service technician in identifying and resolving the malfunction.

LOGO		
TYP. XXXXXXXX		
2008	NR XXXXXXXXXX	
3N AC 400V 50Hz		
1 x 0.25 kW	TOT 8 kW	kPa 200 - 500
IPX 5	CE	

LOGO		
TYP. XXXXXXXX		
2008	NR XXXXXXXXXX	
EN 203/A1	AC 230V 50Hz	
1 x 0.55 kW	TOT 1 kW	ΣQn 40 kW
A3 ☐ B13 ☐ B23 ☐		kPa 200 - 500
G 25 / m^3/h	G 20 / m^3/h	
Pmax / mbar	Pmax / mbar	G 30 3.16 Kg/h
Pmin / mbar	Pmin / mbar	Pmin / mbar
IT	Cat. II 2H3+	P mbar 20; 28-30/37
IPX 5	CE 0085	

1.10 • In the event of breakdown or faulty operation, **switch off the oven immediately!**

1.11 • The room in which the oven is to operate **must be well ventilated!**

1.12 • Safety sticker
• Maximum height for inserting containers with liquids
• ATTENTION to avoid scalding, do not use the containers filled with liquid or food which, through cooking become fluid, at levelshigher than those which can be observed.

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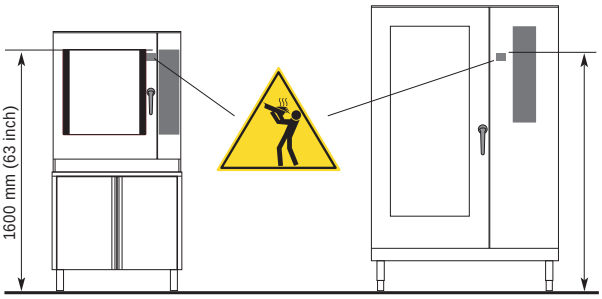


2 • POINTS TO REMEMBER

2.1 • Before any food is cooked in a new oven, the interior must be thoroughly cleaned (see "Daily Cleaning").

2.2 • At the end of the working day, clean the oven thoroughly inside and out; this will ensure smooth operation of the apppliance and prolong its useful life.

2.3 • Do not use high pressure water jets when cleaning the oven!

2.4 • For daily cleaning, use only alkali based products suitable for the purpose. Do not use abrasive materials or products as they will damage the oven surfaces.

2.5 • Always switch off the appliance when work is finished, shutting off all utilities (electricity, water, and gas if onnected).

2.6 • Avoid any operation that might cause cooking salt to be deposited on the steel surfaces of the oven; if salt is accidentally spilled, rinse off thoroughly without delay.

2.7 • After steam cooking, open the door carefully to avoid being hit by the rush of residual steam escaping from the oven. Failure to observe this warning may be dangerous for the operator.

2.8 • To ensure safe operation of the oven, do not obstruct the vents or any other opening on the oven!

2.9 • CAUTION No cooking with alcohol added is permitted!

2.10 • Failure to observe basic safety guidelines may jeopardize the smooth operation of the oven and expose the operator to serious danger! The manufacturer accepts no liability if the original function of the oven is altered or there is tampering or failure to observe the instructions given in the manuals.

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

3 • DESCRIPTION OF KEYS

3.1 • CYCLES (KEY 1)
Allows to set, recall and display the cooking cycles.
The LEDs on with a fixed light indicate the cycles set.
The flashing LED indicates the cycle in progress.

3.2 • CONVECTION (KEY 2)
CONVECTION cooking mode key.

3.3 • STEAM (KEY 3)
STEAM cooking mode key.

3.4 • COMBI (KEY 4)
COMBI cooking mode key.

3.5 • FAN SPEED (KEY 5)
Fan speed selection key, normal with light off, reduced speed and power with light on.

3.6 • RECIPES (KEY 6)
Allows to set, recall and display the cooking programs, the memorised recipes and service programs (e.g. washing the oven).

3.7 • CORE PROBE (KEY 11)
Used to activate the core probe cooking setting.

3.8 • AUTOMATIC HUMIDITY CONTROL KEY (KEY 12)
This key also performs the function of a manual humidifier when pressed with cooking in progress (key light on).
This function is useful for foods that require added humidity when cooking.
Press the key and hold for as long as it is wished to let moisture into the oven, the corresponding LED will light up for as long as the key is pressed.

Note: The appliance i s f i t t e d with an automatic system f o r reducing the cavity temperature in all cooking modes. If the temperature exceeds the display setting by 30°C, the humidifier automatically directs cold water into the oven and the temperature is rapidly lowered. This precludes the possibility that food could start cooking with too high a temperature in the oven. In addition, the added moisture prevents foods from drying up.

33.9 • OVEN STEAM EXTRACTION VENT KEY (KEY 13)
This function is only activated in convection mode. Pressing the key opens the cavity vent, allowing the escape of moisture from the cavity. (LED on = vent open; LED off = vent closed, flashing LED = vent (peration).
The position of the vent (vent open/vent closed) can also be saved in several cycles of a program.

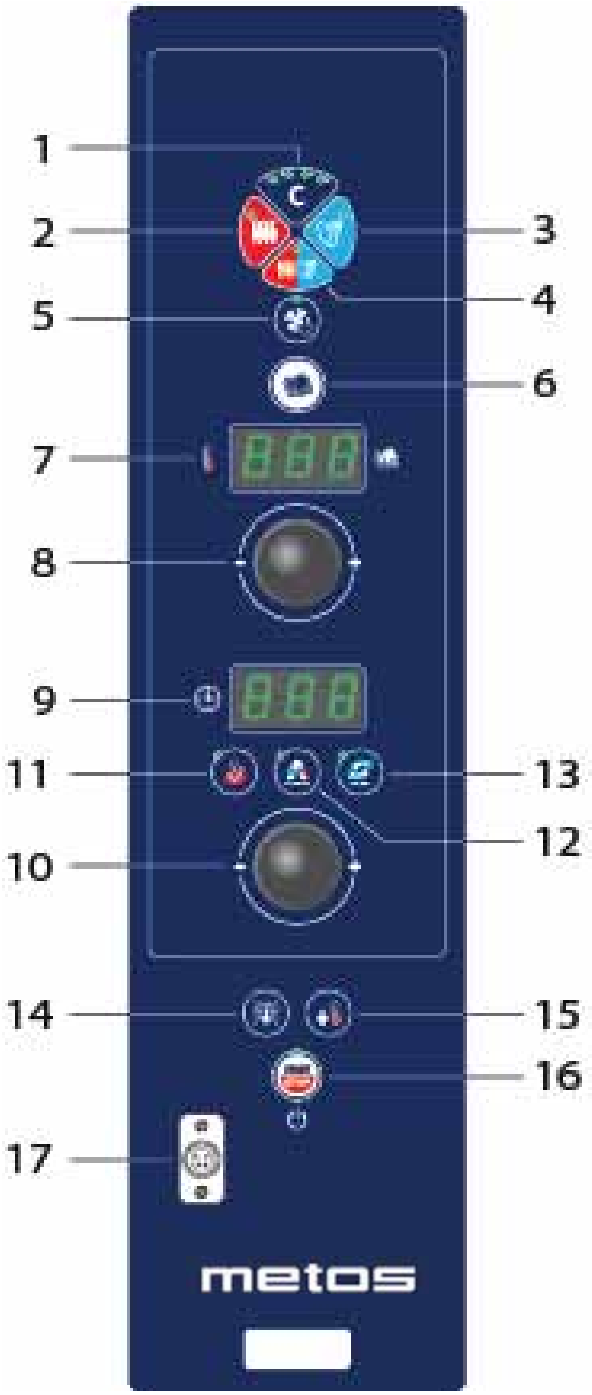
3.10 • OVEN LIGHT KEy (KEY 14)
Pressing this key switches on the oven light, permitting the operator to check the progress of the cooking.

3.11 • RAPID COOLING KEY W ITH OVEN DOOR OPEN (KEY 15)
This function is activated only with the oven door open. Pressing the key activates the fan, which rapidly lowers the temperature in the oven to 50°C.
This function is particularly useful if one cooking operation at high temperature is to be followed by another using a much lower temperature, or when the oven needs cleaning immediately after a cooking operation.
(see "Daily Cleaning").

3.12 • MAIN SWITCH - START-STOP (KEY 16)
Press button 16 for 3 seconds
Allows the activation of the control panel, activates selfdiagnosis.
START- STOP button: allows to start and stop the cooking in progress.

- Button light on: S TA R T, cooking started.
- Flashing button light: TEMPORARY STOP obtained by opening the door. Cooking and remaining time stop. By closing the door, cooking starts again.
- Button light off: DEFINITIVE STOP obtained by pressing key 16: cooking stops definitively as if the time has expired.

3 • DESCRIPTION OF KEYS



17 • CORE PROBE PORTAL

18 • CORE PROBE

4 • MANUAL SETTINGS FOR ONE-PHASE COOKING

OPERATIONS

4.1 • SWITCH ON
Press button 16 for 3 seconds.
Whenever a symbol appears in the anomalies display (display 7-9) see the "Selfdiagnosis and anomalies key" chapter.

4.2 • COOKING MODE SELECTION
The cooking mode buttons LEDs flash: press the button of the desired cooking mode (2 - 3 - 4). The selected cooking mode LED will remain on with a fixed light.

4.3 • SET THE TEMPERATURE
The temperature display shows a value of 1 3 0 ° C . Turn knob 8 to set the temperature (to the right increases, to the left decreases), which will be shown in the display.
Note: Approximately 10 sec. after releasing the knob, the display will revert to the actual oven temperature.

4.4A • SET THE TIME
The time display 9 shows [InF].
Turn knob 10:
- to the right to set the cooking time;
- to the left to set infinite time [InF].

Or

4.4B • SET CORE PROBE
See "Setting the core probe".
The settings are saved approx. 10 seconds after the last setting.

4.5 • SETTING A NEW COOKING
If you wish to program a new cooking, the previous cooking must be reset by pressing button 1 for 3 seconds, after which the cooking mode LEDs flash to indicate it has been reset.

4.6 • SAVING THE COOKING MODE
If you wish to save the cooking, press knob 8 for 3 seconds.
The first free program will appear on display 7, select the desired program number by turning knob 8 and confirm by pressing knob 8.

Place the food in the oven. Refer to the "Practical Advice" heading for more information.
If the core probe is to be used, refer to "Setting the core probe".

4 • MANUAL SETTINGS FOR ONE-PHASE COOKING

STARTING THE COOKING PROGRAM

OPERATIONS

4.7 • START

Press key 16 to start cooking: The LED associated with the key remains permanently alight.

At this point ...

t**he temperature display 7** indicates the actual oven temperature.

The time display 9 indicates the time remaining to complete cooking.

4.8 • END OF COOKING

If infinite time has been selected, stop cooking manually by pressing key 16 for a few seconds (LED next to key 16 OFF).

If a cooking time or core probe temperature has been entered, a beep will be generated when the time elapses or the set probe temperature has been reached to indicate that cooking has terminated (LED next to key 16 OFF).

To stop the signal just open the door or press a knob (8 - 10). Remove the food from the oven, following the directions given under paragraph 2.7 of the "Points to remember" heading".

Displaying and changing saved values If, during cooking, it is necessary to check the settings, press key 1, the displays will blink. If the values displayed have to be modified, use the relevant knob or keys.

Press the knob to acquire the values modified or wait for about 10 secs. the new data is saved automatically, the displays are fixed on the real values.

Note: When switching on the appliance for the first time of the day, the steam generator drains the water contained, i t turns on timed steam generator washing, then, after filling with water, it AUTOMATICALLY PREHEATS the steam generator. When starting a program that includes steam or combi cooking cycles, the program is automatically started as soon as the steam generator has reached the preheating temperature so as to avoid starting the program without any steam. The intermittent LED of key 16 indicates that the steam generator has not yet reached the preheating temperature.

5 • MANUAL SETTINGS FOR COOKING WITH UP TO 9 CYCLES IN SEQUENCE

OPERATION

5.1 • SWITCH ON
Press button 16 for 3 seconds.
Whenever a symbol appears in the anomalies display (display 7-9) see the "Selfdiagnosis and anomalies key" chapter.

Note: cooking in manual mode with several phases in sequence allows the pre-heating of the empty cooking chamber before cooking: just set the cycle time 1 at infinite [InF]. On reaching the preheat temperature, a cyclic acoustic signal and [LoA] on the display inform that is time to use the oven. When the door is closed, the Cycles button 1 displays the second LED (2) flashing, which indicates activation of the cooking cycle 2.

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5.2 • SELECT
The cooking mode buttons LEDs flash: press the button of the desired cooking mode (2 - 3 - 4). The selected cooking mode LED will remain on with a fixed light.

5.3 • SET THE TEMPERATURE OF CYCLE 1
Turning knob 8 sets the cooking temperature, which is shown on the relevant display.

5.4a • SET THE TIME FOR CYCLE 1
The time display shows [InF].
Turn knob 10:
to the right to set the cooking time;
to the left to set infinite time, [InF]
thus utilizing the first cycle as preheating.

Or

5.4b • SET THE CORE PROBE
for CYCLE 1
Refer to "Setting the core probe".

5.5 • SELECT CYCLE 2 AND THE FOLLOWING ONES (UP TO 4 CYCLES)
Press the cycles button 1, the second flashing LED (2) switches-on on the cycles button. Proceed with setting as per paragraph 5.2. If other phases are desired, follow the same sequence.

5.6 • SETTING A NEW COOKING
If you wish to program a new cooking, the previous cooking must be reset by pressing button 1 for 3 seconds, after which the cooking mode LEDs flash to indicate it has been reset.

5.7 • SAVING THE COOKING MODE
If you wish to save the cooking, press knob 8 for 3 seconds.
The first free program will appear on display 7, select the desired program number by turning knob 8 and confirm by pressing knob 8.

5 • MANUAL SETTINGS FOR COOKING WITH UP TO 9 CYCLES IN SEQUENCE

STARTING THE COOKING PROGRAM

OPERATION

5.8 • START

Press key 16 to start cooking: The LED associated with the key remains permanently alight.

At this point ...
the temperature display 7 indicates the actual oven temperature.

The time display 9 indicates the time remaining to complete cooking.
The luminous dot alongside the value indicates:
blinking = cooking in progress;
permanently alight = cooking spended.
This occurs, for instance, when opening the door (refer to "Operating Details").

5.9 • END OF COOKING

An acoustic signal informs that cooking has ended (LED at the side of button 16 OFF).
To stop the signal just open the door or press a knob (8 - 10).
Extract the product from the cooking chamber following the indications in paragraph 2.7 in the "Particular indications" chapter.

Displaying and changing saved values
If, during cooking, it is necessary to check the settings, press key 1, the displays will blink.
If the values displayed have to be modified, use the relevant knob or keys.
Press the knob to acquire the values modified or wait for about 10 secs. the new data is saved automatically, the displays are fixed on the real values.

6. • ENTERING AND SAVING A PROGRAM

OPERATIONS

6.1 • SWITCH ON THE OVEN
Press button 16 for 3 seconds.
Whenever a symbol appears in the anomalies display (display 7-9) see the "Selfdiagnosis and anomalies key" chapter.

6.2 • SELECT THE PROGRAM
Press the Recipes button 6, the display will show [ACC], turn the knob 8 until [Pro] is displayed and confirm by pressing the knob 8.
Turn the knob until the first free program is displayed (cooking mode LED flashing and also program number on the display 7 flashing) and confirm by pressing knob 8.

Caution
The program is "new" when the LEDs of the cooking mode buttons and the program number flash on the display 7.
The program is "busy" when one LED of the cooking mode buttons and the program number on the display 7 have a fixed light.

6.3 • SELECT
The cooking mode buttons LEDs flash: press the button of the desired cooking mode (2 - 3 - 4). The selected cooking mode LED will remain on with a fixed light.

6.4 • SET THE TEMPERATURE OF CYCLE 1
Turning knob 8 sets the cooking temperature, which is shown on the relevant display.

6.5a • SET THE TIME OF CYCLE 1
The time display shows [InF].
Turn knob 10:
to the right to set the cooking time;
to the left to set infinite time, [InF] thus utilizing the first cycle as preheating.

Or

6.5b • SET THE CORE PROBE FOR CYCLE 1
Refer to "Setting the core probe".

6.6 • SELECT CYCLE 2 AND THE FOLLOWING ONES (UP TO 4 CYCLES)
Press the cycles button 1, the second flashing LED (2) switches-on on the cycles button. Proceed with setting as per paragraph 6.3. If other phases are desired, follow the same sequence.

6.7 • SAVING THE PROGRAM
Hold button 1 down for 3 seconds, display 7 shows [REC], confirm memorisation by pressing knob 8.
The program number where the cooking mode has been saved is shown on the display 7.

7 • SELECTING AND STARTING A SAVED PROGRAM

OPERATIONS

7.1 • SWITCH ON
Press button 16 for 3 seconds.
Whenever a symbol appears in the anomalies display (display 7-9) see the "Selfdiagnosis and anomalies key" chapter.

7.2 • RETRIEVE
Press the Recipes button 6, the display will show [ACC], turn the knob 8 until [Pro] is displayed and confirm by pressing the knob 8.
Turn the knob 8 to select the program number to be recalled (see following list of recipes), shown on the display 7.

CAUTION: If the program requires using the core probe, connect the probe to the front panel or the display will show "Err SP" (probe error).
See "self-diagnosis and fault identification".

7.3 • START
Viewing the settings
Whenever it should become necessary during cooking to control the values set for the current phase, press button 1. If the settings of the next phases are to be displayed, press button 1 and turn the knob until the display shows the phase of interest.

7.3a • STARTING A PROGRAM WITH PREHEAT	7.3b • STARTING A PROGRAM WITH PREHEAT EXCLUDED	7.3c • S TARTING A PROGRAM WITHOUT SAVED PREHEATING
If the retrieved program has preheating, display 9 will show [InF]. Press key 16 to start preheating. A beep and the inscription [LoA] on the display will signal when the oven has reached the temperature. Place the food in the oven (if the program includes cooking phases with the core probe, insert the probe in the food). Close the door. The Cycles 1 button shows the second LED (2) flashing, which indicates the activation of the cooking cycle 2.	Introduce the food (if the program, insert the needle into the product). Start cooking by pressing button 16 (LED on with fixed light). Press button 1 for 3 seconds or turn knob 10 until the time is taken to zero. An acoustic signal and LED 2 flashing on button 1 indicate that the pre-heating phase has been excluded. **Warning:** pre-heating is not only necessary when the cooking chamber is already in temperature.	Place the food in the oven (if the program includes cooking phases with the core probe, insert the probe in the food). Start the first cooking cycle by pressing key 16 (LED on steady).

8. DELETING A SAVED PROGRAM

8.1 • SWITCH ON
Press button 16 for 3 seconds.

8.2 • RETRIEVE
Press the Recipes button 6, the display 7 will show [ACC], turn the knob 8 until [Pro] is displayed and confirm by pressing the knob. Turn the knob 8 to select the program number to be recalled, shown on the display 7.

8.3 • DELETING
Hold button 1 down for 3 seconds, display 9 shows [DEL], confirm can cellation by pressing knob 10. When cancellation has taken place, the LEDs of the buttons 2 - 3 - 4 flash, indicating that the program is empty.

9 • TEMPORARILY ALTERING A SAVED PROGRAM

Foreword
The appliance permits temporarily modifying the saved program, that is for cooking in progress only. The program to be changed must have been started (key 16 with LED on steady)! When the program is stored for a product with a different size, for which it is necessary to lengthen the cooking times, it may be necessary to raise the temperature or change any of the other parameters.

OPERATIONS

Retrieve the program and start cooking, as described previously.

To modify the memorised program:

Cooking mode
... press the key corresponding to the required cooking mode, wait for 10 seconds (TIME OUT) and the change will be saved automatically.

Increase/decrease temperature
... Turn the knob 8 to set the new temperature value, confirm by pressing the knob or wait 10 seconds (time out). The modification is saved automatically.

Increase/decrease time
... Turn the knob 10 to set the new temperature value, confirm by pressing the knob or wait 10 seconds (time out). The modification is saved automatically.

I**ncrease/decrease core probe temperature**
... Turn the knob 10 to set the new temperature value, confirm by pressing the knob or wait 10 seconds (time out). The modification is saved automatically.

Increase/decrease value
AUTOMATIC HUMIDITY CONTROL
... Press button 12, the led flashes, set the new value by turning knob 10, confirm by pressing the knob or wait for 10 seconds (time out). The modification is saved automatically.

Note: The program display 7 shows the temporary change with two steady luminous dots.
The change made is cancelled when the cooking time elapses: the program will remain in the original version.

10 • SELECTING AND STARTING A PRE-STORED RECIPE

OPERATIONS

10.1 • SWITCH ON
Press button 16 for 3 seconds.

10.2 • RETRIEVE
Press the Recipes button 6. The display shows [ACC], confirm by pressing the knob 8.
Turn the knob 8 to select the recipe number to be recalled (see following list of recipes), shown on the display 7.

IMPORTANT: if the recipe involves the use of the core probe, connect the probe to the front panel, otherwise the display will indicate the following fault "Err SP" (Core probe error) See chapter "Self-diagnosis and fault identification".

10.3 • START
Viewing the settings
Whenever it should become necessary during cooking to control the values set for the current phase, press button 1. If the settings of the next phases are to be displayed, press button 1 until the display shows the phase of interest.

10.4 • COPYING A PRESET RECIPE
A preset recipe can be copied in the personal programs to then edit it.
Press button 1 for 3 seconds, [REC] appears on display 7 and confirm the copy by pressing knob 8.
The first free program will appear on display 7, select the desired program number by turning and pressing knob 8.

10.3a •	10.3b •
STARTING A PROGRAM WITH PREHEAT If the recipe selected includes a preheating phase, the display 9 shows [InF]. Press button 16 to start pre-heating. A cyclical acoustic signal and [LoA] on the display inform when the chamber has reached the temperature. Introduce the food (if the program envisions phases with core probe, insert the needle into the product). Close the door. The Cycles button 1 shows the second LED (2) flashing, which indicates the activation of the cooking cycle 2.	STARTING A RECIPE WITHOUT PREHEATING Place the food in the oven (if the recipe includes core probe cooking phases, insert the probe needle into the food). Start cooking by pressing button 16 (LED on with fixed light). Press button 1 for 3 seconds or turn knob 10 until the time is taken to zero. An acoustic signal and LED 2 flashing on button 1 indicate that the pre-heating phase has been excluded. Warning: pre-heating is not only necessary when the cooking chamber is already in temperature

11 • TEMPORARILY CHANGING A STORED RECIPE

Foreword
The appliance allows the user to make temporary modifications to a stored recipe, applying changes only to the cooking cycle i n progress.
In order to make modifications, the recipe to be changed must first be started (button 16 with led on steady)!

This option can prove essential when the stored recipe is for a different size or weight of product, meaning that cooking time or temperature must be increased or another parameter changed.

OPERATIONS

Retrieve the stored recipe and start cooking as described previously.

To modify the memorised recipe:

Cooking mode
... press the key corresponding to the required cooking mode, wait for 10 seconds (TIME OUT) and the change will be saved automatically.

Increase/decrease temperature
... Turn the knob 8 to set the new temperature value, confirm by pressing the knob or wait 10 seconds (time out). The modification is saved automatically.

Increase/decrease time
... Turn the knob 10 to set the new temperature value, confirm by pressing the knob or wait 10 seconds (time out). The modification is saved automatically.

Increase/decrease core probe temperature
... Turn the knob 10 to set the new temperature value, confirm by pressing the knob or wait 10 seconds (time out). The modification is saved automatically.

Increase/decrease value
AUTOMATIC HUMIDITY CONTROL
... Press button 12, the led flashes, set the new value by turning knob 10, confirm by pressing the knob or wait for 10 seconds (time out). The modification is saved automatically.

Note: The program display 7 shows the temporary change with two steady luminous dots.
The change made is cancelled when the cooking time elapses: the program will remain in the original version.

12 • SETTING THE CORE PROBE

Foreword

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

The core probe can be handily used as a portable thermometer, by inserting the probe in connection 17 in any time operation mode;

with the oven on stand by, keeping key 11 pressed for a few seconds, display 9 will show the probe temperature for a few seconds. This permits checking the temperature at the core of the food not being cooked and therefore outside the oven.

OPERATIONS

12.1 • COOKING WITH CORE PROBE

Caution: When cooking with the core probe and "Err SP" is shown on displays 7 and 9, it is necessary to connect the core probe to connection 17. If the first cycle is used for preheating, it is necessary to keep the probe outside the cavity; otherwise the program cannot start.

Once the oven temperature has been set (as described under the relevant headings), press key 11 and turn knob 10 to set the required core temperature. Connect the core probe to connection 17, insert the probe into the food (see "Hints on using the core probe"), and proceed according to the cooking mode selected.

Therefore, if you have chosen...

12.1 A •	12.1 B •	12.1 C •
ONE-PHASE MANUAL COOKING: PRESS KEY 16 TO START COOKING	MULTI-PHASE MANUAL COOKING: PASS ON TO SETTING THE NEXT PHASE OR PRESS KEY 16 TO START THE FIRST PHASE OF THE SET COOKING	A PROGRAM TO BE SAVED: PASS ON TO SETTING THE NEXT PHASE OR WAIT FOR AUTOMATIC SAVING OF THE SET PROGRAM.

PRACTICAL EXAMPLE

Setting

Mode: **Convection**

Oven temperature: 140°C

Time: Infinite

Core temperature: 78°C

What happens

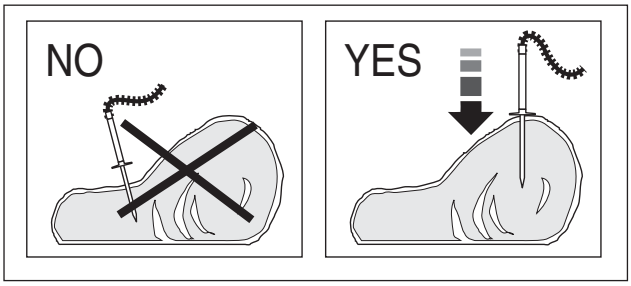
Once the temperature at the core of the food reaches 78°C, with the oven temperature at 140°C, the heat source shuts off and will automatically come into operation again when the core temperature drops by 1°C.

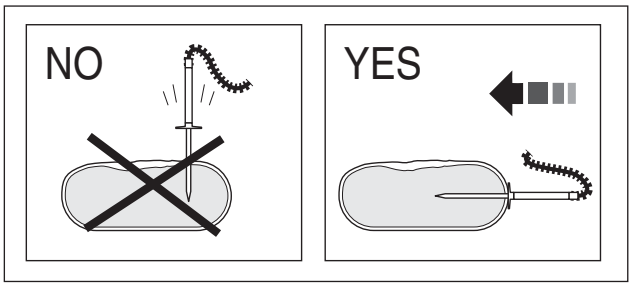
In practice, it is no longer the oven temperature setting that regulates the operation of the heat source, but the temperature selected for the core probe.

Caution: Wait for a few seconds after inserting the core probe in connection 17 (the time it takes the electronic card to identify the probe), then start cooking with key 16 START/STOP.

12 • SETTING THE CORE PROBE

In cooking with this sensor, the position of the core probe is extremely important: he probe must be positioned from the top downwards at the centre of the food to cook and be fully iserted. In pieces whose thickness is less than twice the probe, which is inserted horizontally to the tabletop so that the tip of the probe is anyhow in the middle of the food (see figure).
It is also recommended to insert the probe with the food at the centre of the oven.





Optional: On request and without any specific adaptation, it is possible to connect a needle probe to control the temperature of vacuum-packed foods or small items.

Advantages

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

13 • AUTOMATIC HUMIDITY CONTROL SYSTEM

Foreword

The CLIMA makes it possible to keep a constant level of humidity in the oven when cooking by convection or with the combination cycle. It performs a double function, on the one hand introducing moisture, and on the other extracting moisture from the food when a set value is exceeded.

Especially advantageous for fresh products that cannot have the same moisture content from one day to another, but which when cooked will always have the same aspect and consistency: the level of humidity inside the cavity is constantly measured during the cooking phase and it remains constant.
This system makes it possible to achieveconsistent cooking results for the same food cooked in different quantities.

OPERATIONS

13.1 • COOKING WITH THE AUTOMATIC HUMIDITY CONTROL SYSTEM

Note: The cooking mode must be Convection or Combi

Once the cavity or core probe temperature has been set (as described under the relevant headings), press key 12 to set the desired AUTOMATIC HUMIDITY CONTROL, from h00 (very dry) to h99 (very humid).

Place the food in the oven and, if the core probe is being used, insert the probe (see "Setting the core probe"), connect the core probe to connection 17 and proceed according to the cooking mode selected.

Therefore, if you have chosen...

13.1 a • ONE-PHASE MANUAL COOKING: press key 16 to start cooking	13.1 b • MULTI-PHASE MANUAL COOKING: pass on to setting the next phase or press key 16 to start the first phase of the set cooking	13.1 c • A PROGRAM TO BE SAVED: pass on to setting the next phase or wait for automatic saving of the set program after 10 seconds (TIME OUT).

Note: The vent must be closed, because if it were set open (key 13) it would cancel the setting of the humidity control.

Advice

Defining the humidity value requires a certain amount of practical experience. Nonetheless, it is impossible to commit a catastrophic error, and this function undoubtedly enhances the appearance of the food.

Ideal for:

Foods that tend to dry up, small items or foods that release excess humidity (e.g. roast chicken) and when reheating especially on a plate.

Advantages

Repeatable results, even when foods are cooked together with others having different characteristics.

14 • PARTICULAR programs

Foreword

Their purpose is to complete a cooking process to obtain the best results, without the operator taking any direct action, in terms of presentation, degree of cooking, reduction in weight loss, tenderness of the food to serve.

OPERATIONS

14.1 • HOLDING AT TEMPERATURE AT THE END OF COOKING

This function makes it possible to keep food warm when the LAST COOKING CYCLE has ended, enabling the operator to serve the food "warm at just the right time." The cooking process stops, drying is halted as the temperature and humidity are controlled by the AUTOMATIC HUMIDITY CONTROL SYSTEM.
The succulence of the food remains undiminished, the holding precision is to one degree Celsius, consuming very little power ...

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

[DRY]: holding with the oven vent open to permit drying the food;

[30]: holding with AUTOMATIC HUMIDITY CONTROL (CLIMA) on 30% (ideal HEAT AND HUMIDITY)

How to set:
Set a program as directed under the headings:

4 • MANUAL SETTINGS FOR ONE-PHASE COOKING

Or

5 • MANUAL SETTING FOR MULTI-PHASE COOKING IN SEQUENCE,

Make sure that the appliance is in DEFINITIVE STOP mode (button light 16 off), press button 1 until the last program cycle is selected.

Press knob 10 for 3 seconds, the display 7 shows [HLD] and display 9 shows [OFF].
By turning knob 10 it is possible to select the desired holding mode ([DRY] - [30]); press knob 10 to confirm the selection.
The temperature in the chamber during holding is pre-set at 80°C.

If the set HOLDING function is to be eliminated, select the program, press button 1 until the last cycle of the program is selected, press knob 10 for 3 seconds. The display 7 shows [HLD] and display 9 shows the previously set holding mode.
Turn knob 10 anti-clockwise until [OFF] is displayed and press knob 10 to confirm the selection.

HOLDING is the last cycle in the program, if the previous cycle is time based then HOLDING will automatically turn on at the end of the cooking cycle; if the cycle includes operation with the core probe, it will turn on when the set core temperature is reached.
During the HOLDING function display 7 will show the cavity temperature for a timebased program and display 9 will show the probe temperature for a core probe program.
Displays 7 and 9 will alternate the temperature display with the type of holding; the display 9 shows for how long holding has been on (increasing time).

During HOLDING the oven temperature is kept around 80°C, AUTOMATIC HUMIDITY CONTROL is automatically adjusted according to the type of holding selected.
The temperature at the core of the food is kept as per the setting, and when there is no heating the fan turns alternately to a set time so that the heat and humidity in the oven remain well mixed to ensure optimal conditions.
The food will keep warm until you decide to stop the cycle.

Advice
Once cooked, food can of course only be kept warm for a limited period of time, which must not exceed current health and hygiene regulations.
It is not recommended for foods requiring special cooking (such as roast beef), since lengthy exposure to heat, even if moderate, could alter their colour.

14.2 • REHEAT PROGRAM

Foreword

Reheating plays a significant role in an organized system of kitchen management:
cooking → chilling → storing → reheating → service.
Foods can be reheated either in a pan or on a plate.

14.3 • FACTORY- SET PRE-S TORED REGENERATION PROGRAMS

Version S comes equipped with factoryset pre-stored regeneration programs.
The aim is to help the chef use the oven immediately.

How to set:
To set the regeneration program, follow the instructions given in chapter:

10 • SELECTING AND STARTING A RESTORED RECIPE.

The pre-stored regeneration programs are as follows:

- Timed
L77 = REGENERATION of plated foods
L78 = REGENERATION of trays
L79 = Steamed REGENERATION

- With core probe
L80 = REGENERATION of plated foods
L81 = REGENERATION of trays
L82 = Steamed REGENERATION

Advice

Reheating is intended as a process of warming previously cooked foods to a serving temperature of up to 65°C at the core. This must take place as quickly as possible, clearly observing the local health and hygiene regulations. For deep-frozen and/or frozen products, the oven temperature is set to 160°C, the food is put into the oven and after a few minutes, when it becomes possible, you pass on to use the core probe; clearly, the program needs to be temporarily modified.

Advantages

This system makes it possible to present the food "freshly cooked", as regards its appearance, flavour and firmness, even after a few days' conservation at +3°C.
The appliance is versatile as it can perform differentiated functions without the aid of additional equipment.

15 • OPERATING DETAILS

FOREWORD

During cooking (LED on steady) the displays show the actual values (current status). It is anyhow possible to check the settings. For this purpose, proceed as follows:

OPERATIONS

15.1 • DISPLAYING SETTINGS DURING COOKING PHASE (without stopping)
Press key 1, the displays blink showing the previous settings. After 10 sec. the actual values reappear (TIME OUT) so in general:
display blinking: value set.
display on steady: actual value.

15.2 • CHANGING THE SETTINGS DURING THE COOKING PHASE
(without stopping)

15.2 a • TEMPERATURE AND TIME	15.2 b • COOKING MODE	15.2 c • HUMIDITY CONTROL	15.2 d • CORE PROBE
To change the setting, turn the relevant knob to set the new value (increasing to the right, decreasing to the left); the displays show the settings that have just been made, after 10 sec. the actual values reappear.	Press the key corresponding to the new cooking mode. The corresponding LED will light up.	Press the humidity control function key 12 (the display shows [h..], the previous setting). Turn knob 10 to make the new setting. After 10 sec. the actual values reappear.	To change the setting, turn the knob 10 to set the new value. After the 10 seconds of TIME OUT the actual values reappear.

15.3 • TEMPORARY STOP
Open the door. Cooking stops, the time remaining to the end of cooking stops until the door is closed again. Cooking starts again from the point in which it was interrupted.

15.4 • PERMANENT STOP
To stop an infinite cooking time or interrupt it definitively, press key 16.

16 • USEFUL TIPS

16.1 • PREHEATING THE OVEN

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

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

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

16.2 • Cooking loads

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

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

Keep to the weights specified in the following table.

Nr. pans	Maximum load per pan	Maximum oven load
4x GN 2/3	2,6 kg	10,4 kg
5x GN 1/1	4 kg	20 kg
6x GN 1/1	4 kg	24 kg
7x GN 1/1	4 kg	28 kg
10x GN1/1	4 kg	40 kg
7x GN 2/1 14x GN1/1	4 kg	56 kg
10x GN 2/1 20x GN 1/1	4 kg	80 kg
20x GN 2/1 40x GN1/1	4 kg	160 kg

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

CAUTION
Do not insert pans/containers with liquids deeper than 1.6 m.

16.3 • FROZEN/DEEP-FROZEN PRODUCTS

The oven must be preheated and loaded respecting the quality and nature of these foods. For example, frozen spinach must not be hit with temperatures that are too high as, due to its nature, it could dry out on the outside and impair the result.

16.4 • TYPES OF CONTAINER

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

16.5 • CLEARANCE BETWEEN CONTAINERS

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

16.6 • LESS SEASONING

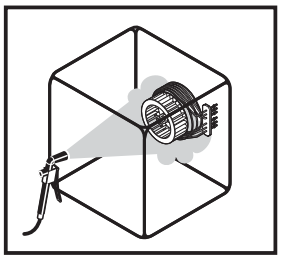
By using this type of oven it is possible to virtually eliminate the use of seasoning, oil, butter, fat and flavouring. With a minimum use of such ingredients in cooking, the natural flavours of the food are highlighted and the nutritional content remains intact; this brings the benefits of a more dietconscious type of cuisine.

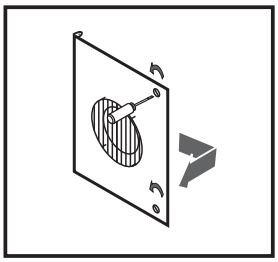
• CAUTION
No cooking with alcohol added is permitted!

17 • ROUTINE MAINTENANCE

17.1 • PERIODICALLY ...
... It is recommended to clean the deflector and pan racks as necessary. For this purpose, proceed as follows:
• stop and shut off all utilities (electricity, water, and gas if onnected);
• take out the pan racks;
• using a screwdriver of the right size, or a coin, unscrew the deflector screws to be able to clean the back; it is recommended to use the hand-held shower for thorough rinsing (optional);
• dry with a clean cloth;
• it is necessary to remove the deflector if the dirt is particularly tough to remove; do not use abrasives or scourers that would damage the steel surface; size permitting, wash the deflector in a dishwasher. Secure the deflector in the oven, making sure the two fixing screws on the righthand side are well tightened.

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





18 • NON-ROUTINE MAINTENANCE

18.1 • To ensure correct and safe operation, the oven must be inspected and serviced at least once a year by a manufacturer technician or authorized service agent.

18.2 • With this in mind, customers are recommended t o sign a service agreement.

19 • SETTING THE DATE AND TIME

OPERATIONS

19.1 • With the appliance live and display off, press button 6, the display 7 shows [USb], turn knob 8 until [tIM] is displayed, press the knob to confirm the selection.

• Setting the hour
The display 7 shows [h], and display 9 shows the time set.
Turn the knob 10 to modify the hour

• Setting the minutes
Turn the knob 8 again, display 7 shows [Min] and display 9 shows the minutes set.
Turn the knob 10 to modify the minutes

• Setting the day
Turn the knob 8 again, display 7 shows [dAY] and display 9 shows the day set.
Turn the knob 10 to modify the day

• Setting the month
Turn the knob 8 again, display 7 shows [Mon] and display 9 shows the month set.
Turn the knob 10 to modify the month.

• Setting the year
Turn the knob 8 again, display 7 shows [YEA] and display 9 shows the year set.
Turn the knob 10 to modify the year
Once the date and time has been set, press button 6 to memorise the values.

20 • DOWNLOAD HACCP LOG

OPERATIONS

20.1 • With the appliance live and display off, press button 6, the display 7 shows [USb], turn knob 8 to confirm the selection.

The display 7 shows [hAC].

Loosen the protection screws of the USB port until the protective plate is rotated by 90° in order to have access to the USB port. Insert the pen drive into the oven USB port.

Press the knob 8 to confirm the selection.

When download has been completed, the displays 7 and 9 show [USB END]

ATTENTION: W hen the USB pen drive has been removed, reposition the protective plate and tighten the protection screws.

If the USB pen drive is not inserted, the displays 7 and 9 show [USB Err].
Insert the USB pen drive and press knob 8 to repeat the procedure.

21 • IMPORT/EXPORT RECIPES

OPERATIONS

21.1 • IMPORTING RECIPES FROM USB PEN DRIVE

With the appliance live and display off, press button 6, the display 7 shows [USb], turn knob 8 to confirm the selection.

The display 7 shows [hAC],turn the knob until [IMP] is shown.

Loosen the protection screws of the USB port until the protective plate is rotated by 90° in order to have access to the USB port. Insert the pen drive into the oven USB port.

Press the knob 8 to confirm the selection.

When import has been completed, the displays 7 and 9 show [USB End].

ATTENTION: W hen the USB pen drive has been removed, reposition the protective plate and tighten the protection screws.

If the USB pen drive is not inserted, the displays 7 and 9 show [USB Err]. Insert the USB pen drive and press knob 8 to repeat the procedure.

21.2 • EXPORTING RECIPES ONTO USB PEN DRIVE

With the appliance live and display off, press button 6, the display 7 shows [USb], turn knob 8 to confirm the selection.

The display 7 shows [hAC],turn the knob until [ESP] is shown.

Loosen the protection screws of the USB port until the protective plate is rotated by 90° in order to have access to the USB port. Insert the pen drive into the oven USB port.

Press the knob 8 to confirm the selection.

When import has been completed, the displays 7 and 9 show [USB End].

ATTENTION: W hen the USB pen drive has been removed, reposition the protective plate and tighten the protection screws.

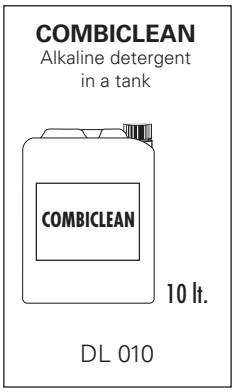
If the USB pen drive is not inserted, the displays 7 and 9 show [USB Err]. Insert the USB pen drive and press knob 8 to repeat the procedure.

MANUAL AND AUTOMATIC CLEANIN

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

• Caution
Never use direct or high-pressure jets of water to clean the outside of the oven.
Never use corrosive and/or abrasive substances on steel surfaces, and avoid scouring or scrubbing with steel wool or wire brushes, as this could result in irreparable damage.
Similarly, aggressive detergents, of non-alkaline formulation containing high percentages of sodium and ammonia, can soon damage the seals, eopardizing oven efficiency and operation.
The outside of the oven should be washed with a sponge and warm water with an ordinary detergent suited to the purpose.

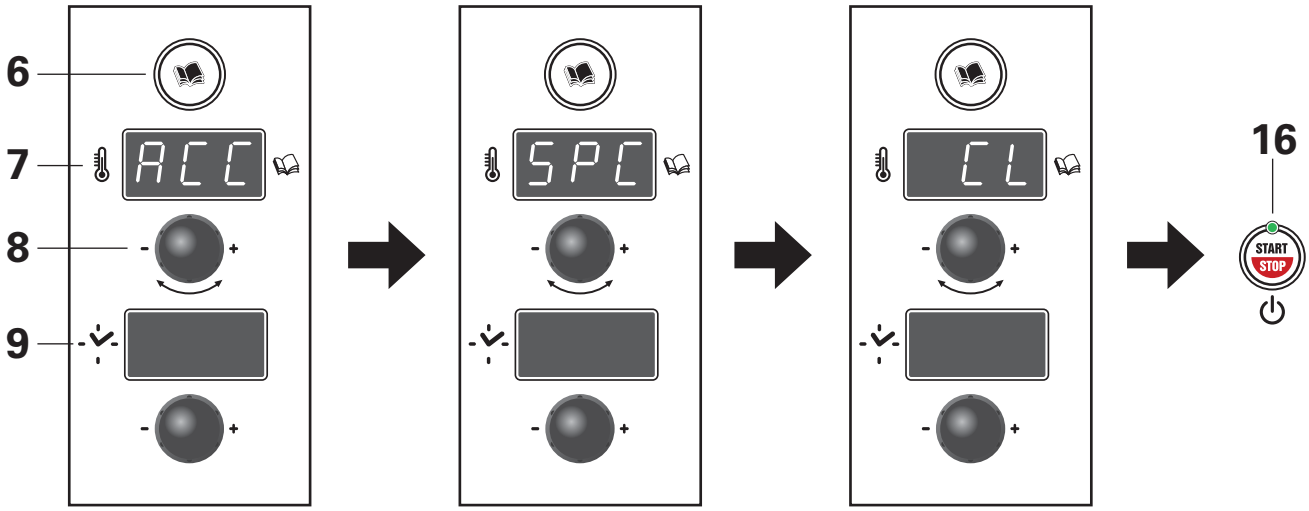
• It is recommended to use a specially formulated detergent.



SPECIAL PROGRAMS

22 •MANUAL CLEANIN

22.1 • EXECUTING THE MANUAL CLEANING CYCLE [CL]



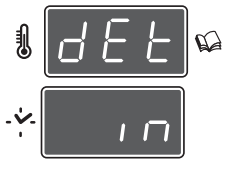
Press the Recipes button 6,

the display will show [ACC], turn the knob 8 until [SPC] is displayed and confirm by pressing the knob.

Turn the knob 8 to the right until the [CL] message appears.

Press button 16 to activate the MANUAL washing program, simplified successively.

The display shows [rAF] if the oven temperature is high, [Att] if the oven temperature is low, on reaching the temperature, it shows [dEt In], the light of key 16 blinks to indicate a TEMPORARY STOP, a beep signals it is time to open the door and spray detergent in the oven.



Close the door and press key 16 to turn the wash cycle back on, after which the operator needs to take no other action until the end of the program.

If considerable deposits form on the drain filter in the middle of the bottom of the cavity, clean so as to ensure water and detergent flow out freely.

The end of the program is defined by a cyclic beep, open the door to turn it off.

Switch off the appliance with key 16.

It is a good rule at the end of the washing cycle to rinse the inside of the oven again with the shower (optional), wipe the front seal of the oven with a sponge or cloth to protect it from early deterioration.

23 • WASHING KIT

The device with Cleaning Kit allows the operator to execute three cleaning cycles for the cooking compartment: “SC” SOFT CLEANING (for NORMAL dirt) - “MC” MEDIUM CLEANING (for THICK dirt) - “HC” HARD CLEANING (for STUBBORN dirt) without having to intervene in the cleaning processes directly.

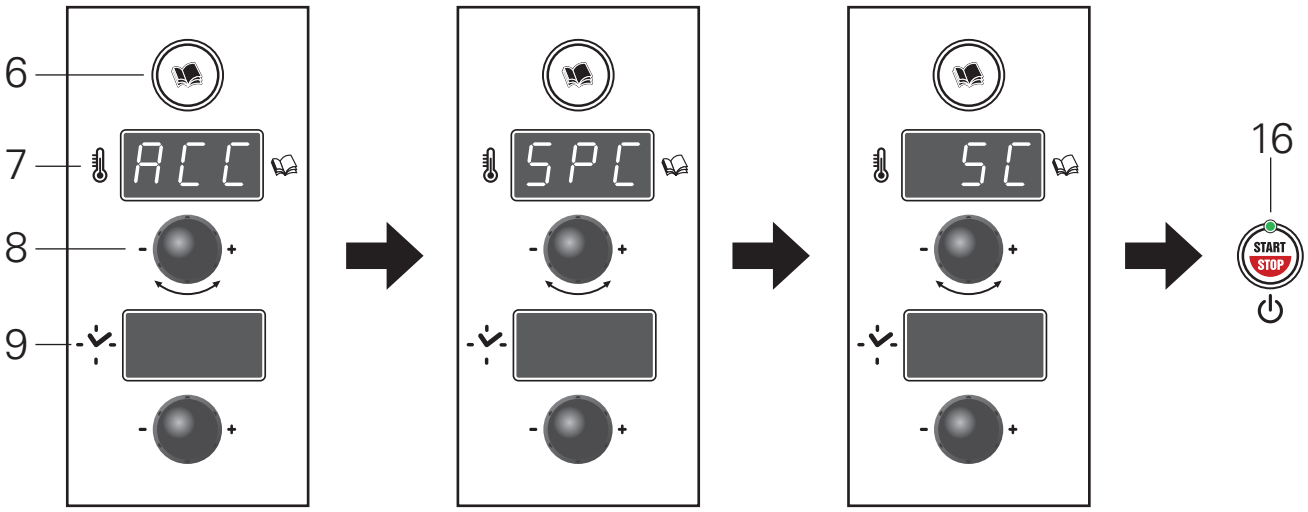
The detergent is evenly distributed through the special nozzle at the right time, avoiding any risk of contact with the operator.

Using detergents other than the one recommended by the manufacturer is advised against because it might not ensure good cleaning and could damage the integrity of the washing system.

Make sure that the coupling for the detergent is properly inserted and the tank is supplied with enough of the detergent recommended by the manufacturer.

Activate automatic cooling with key 15 if the oven is very hot.

23.1 • EXECUTING THE AUTOMATIC CLEANING CYCLE [SC] - [MC] - [HC].



Press Recipe button 6,

[ACC] appears on the display 7. Turn the knob 8 to the left until you see [SPC] and press the knob to confirm.

Turn the knob 8 to the right to select the required cleaning cycle: **SOFT [SC], MEDIUM [MC], o HARD [HC].**

Press button 16 to start the cleaning program you have just selected.

23 • WASHING KIT

the display shows [rAF] if the oven temperature is high, [Att] if the oven temperature is too low The SOFT [SC], MEDIUM [MC] e HARD [HC] programs are an automatic sequence of cycles (working time and remaining time to the end of the program are visualized on display 9), to provide the best combined action of cleansing, steam cycle, rinsing alternated with the steam cycle, final rinsing combined with ventilation and drying to make the oven cavity dry and shiny. If considerable deposits form on the drain filter placed at the center of the cavity bottom, clean so as to ensure water and detergent flow out freely.

The end of the SOFT clean program is defined by a cyclical audible warning.

Switching off the appliance with key 16 is not permitted during operation of the SOFT CLEAN, MEDIUM CLEAN and HARD CLEAN programs; wait for the end of washing signal, to be able to switch off the appliance.

Wipe the front seal of the oven with a sponge or cloth to prevent it from deteriorating too soon.

Stop and shut off all utilities (electrical power supply, water, and gas if connected). Leave the door slightly ajar when the appliance is not in use.

24 • DESCALING THE BOILER (IF PRESENT)

The appliance can count the functioning hours of the steam generator and therefore inform the operator when it is necessary to activate de-scaling of the steam generator via the special cycle [dE].

When the appliance is switched off, the display 7 shows the [dE] message and display 9 shows the days missing until recommended de-scaling of the boiler, indicated by the [dE End] message.

NOTE: Display 9 indicates the DAYS missing until the appearance of the [dE End] message.

The message starts to appear 15 days before the appearance of the [dE End] message.

The [dE End] message does not stop the appliance definitively for obvious service reasons. It is however recommended to activate the [dE] program as soon as possible after the appearance of the [dE End] message.

To check the amount of hours missing until the appearance of the [dE End] message, with the appliance live and display off, press button 6. The display 7 shows [USb], turn knob 8 until [hrS] is displayed, press the knob to confirm the selection.
The display 7 shows [P00], turn knob 8 until the display shows [dE]. The display 9 shows the hours missing until the appearance of the [dE End] message.

The presence of scale causes loss of power in the steam circuit and serious damage to the steam generator.
Note that the steam generator runs a drain and wash cycle automatically every day so as to regenerate the water in it. Descaling frequency is defined by several parameters entered on the electronic card by the technician at the time of installation on the basis of the characteristics of the supply water (upstream from the softener) and on the basis of its technical characteristics.

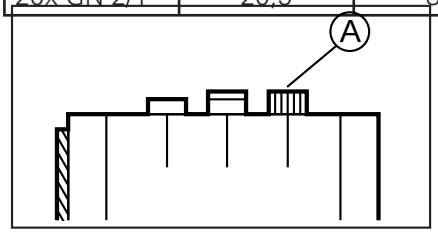
The end of the [dE] descaling cycle permits resetting the total number of hours and the removal of the message: to permit this operation, disconnect the oven from the electric mains for a few seconds after the end of the descaling program.
Descaling should be performed with the appliance cold and clean (see "Daily Cleaning"), preferably with the assistance of the authorized technician.

Activation of de-scaling cycle [dE]
With the appliance live and display off, press button 6. The display 7 shows [USb], turn knob 8 until [bOI] is displayed, press the knob to confirm the selection.

The displays 7 show [dE]. Press button 16 to activate the de-scaling cycle [dE].

The display shows [Att] wait, the automatic operations of boiler draining and washing are activated, then [dEt In] appears with a cyclical audible warning telling the operator to add the descaling agent after unscrewing the cap A (the dilution per litre, if necessary, should be done following the directions of the manufacturer of the product), observing the capacity of the boiler, see table:

Models	Gas	Electric
	Litres	Litres
6x GN 1/1	2,5	3,5
7x GN 1/1	2,5	3,5
7x GN 2/1	-	11
10x GN 1/1	4	11
10x GN 2/1	6	12,5
20x GN 1/1	6	18
20x GN 2/1	20,5	30



Close the cap A.

24 • DESCALING THE BOILER (IF PRESENT)

24.1 • Descaling action
Press key 16; the boiler fills to capacity with water mixed with descaling detergent

"CYCLE 1": This is the first automatic cycle permitting the boiler to heat up and hold its temperature for 30 minutes (countdown on display 7) so the descaling agent can act effectively, after which time the boiler drains off the content (impurity of detergent mixed with water). Check that it flows out freely, if it does not then call in the technical assistance service as the drain could be blocked and the boiler need servicing. This problem is also indicated on displays 7-9 (see "Self-diagnosis and fault identification").
Afterwards the boiler is cleaned of the more resistant particles of scale by forcing in normal tap water, then it loads cleaned water.

"CYCLE 2": This is the second automatic cycle that permits operating the oven with steam for 25 min. so as to thoroughly cleanse the steam generator and the pipes for introducing steam into the oven. The cycle is completed with the phases of: drain boiler, wash boiler by introducing ordinary mains water and filling with cleaned water.

I***mportant:***
The above sequence ensures thorough cleaning of the steam generator that is ready for use, any faults found during the cycle will be signalled on display 7 and 9, at which stage the appliance must NOT be used until an authorized technician has seen it!

The correct conclusion of the program is indicated by the [End] message. Press button 6 to exit the [dE] program. The amount of hours missing until a new de-scaling cycle is updated at the same time.

Caution:
This operation must be carried out under the close supervision of the operator!
The operator must adhere strictly to the precautions (mask, gloves etc.) for use of the product!
The descaling cycle must not be interrupted for any reason!
Interrupting the cycle renders the whole process ineffective, wastes descaler, and provokes the risk of contamination if the descaler has not been completely flushed out of the boiler. An interruption will also prevent the electronic control from resetting the boiler hour-counter to zero.

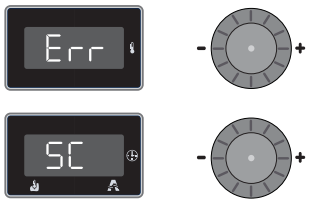
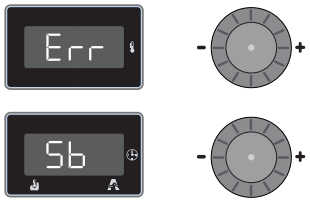
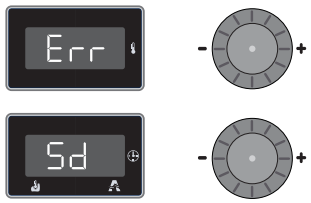
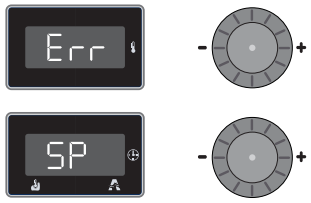
It is advisable to thoroughly rinse the cavity with the shower at the end of the program.

25 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION

25.1 • Whenever the appliance is powered up by pressing the main switch, an electronic diagnostics routine is run automatically to check the principal functions. Assuming the appliance is in perfect working order, the oven temperature display shows the actual temperature in the oven, and the LEDs of the cooking mode keys all blink.
At this point the cooking parameters can be entered.

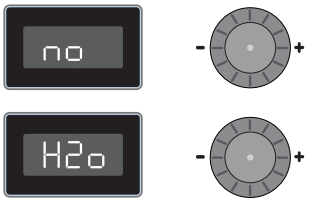
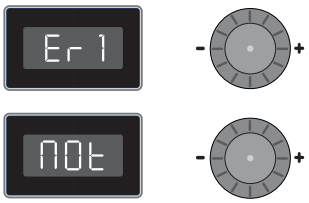
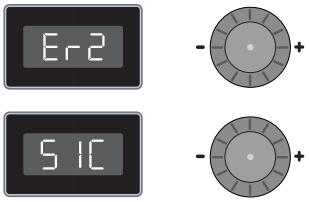
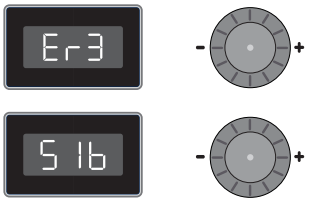
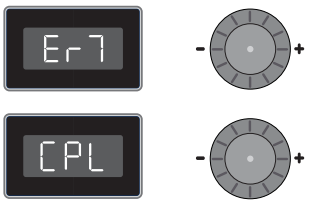
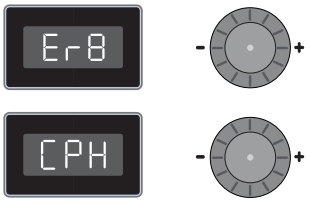
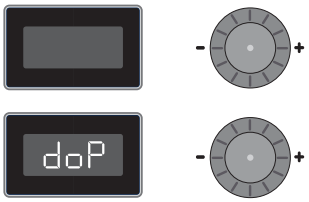
25.2 • If any irregularities are discovered, on the other hand, these are indicated in the displays 7-9. Error codes are extremely important when trouble cannot be remedied by the operator, since they give the service technician an indication as to the nature of the fault. The message on the display is accompanied by a beep of 5 seconds, repeated every minute, until the oven is switched off.

The main fault warning messages are:

MESSAGES	
	**" Err SC "** Message on the displays 7 and 9. Oven temperature probe faulty, switch off the oven immediately and contact a manufacturer technician or authorized service agent.
	**" Err Sd "** Vapour condensation temperature probe faulty. The condenser is in operation continuously, but the oven can still be used under close observation (increased water consumption), until the arrival of a service technician.
	**" Err Sb "** Boiler pre-heating probe fault; oven can only be operated in convection mode; steam and combined modes are disabled. Call in the technical assistance service.
	**" Err SP "** Core probe faulty. Should the message appear, it is necessary to check the connector is plugged into the socket (17) properly. The oven can continue to be used until the arrival of a service technician, but without this accessory

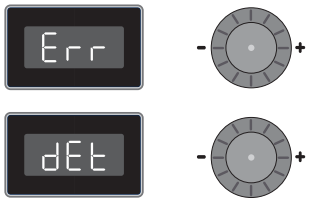
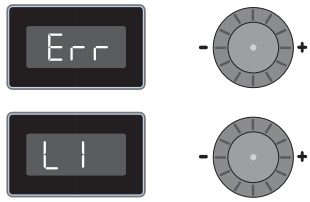
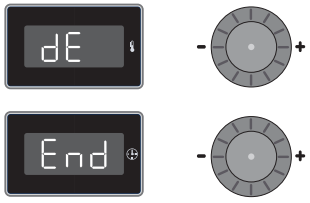
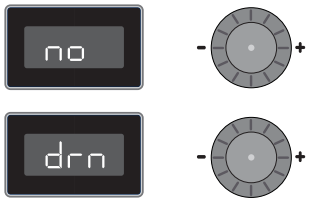
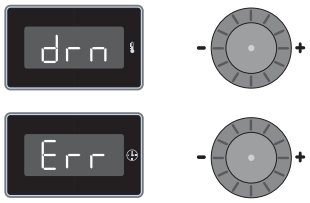
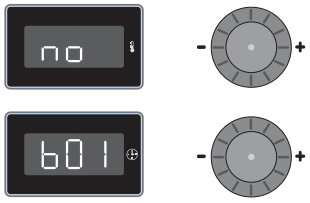
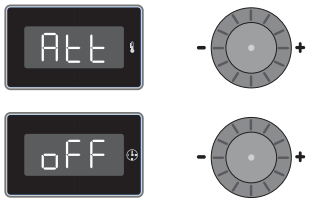
25 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION

The main fault warning messages are:

MESSAGES	
	**" no H2o "** This means there is no water: check that the shutoff valve is open and that there is water still coming from the main. If there is no supply from the main, inform the water company or agency. If there is no problem with the main, contact a manufacturer technician or authorized service agent. In the meantime, the oven can still be used in convection mode.
	**" Er 1 "** The device preventing thermal overload of the motor has cut in. **Switch off the oven immediately** and contact a manufacturer technician or authorized service agent.
	**" Er 2 "** The oven safety thermostat has cut in. **Switch off the oven immediately** and contact a manufacturer technician or authorized service agent.
	**" Er 3 "** The boiler safety thermostat has cut in, **switch off the oven immediately** and contact a manufacturer technician or authorized service agent.
	**" Er 7 "** An abnormally high temperature rise has registered in the compartment housing electrical components. The oven can still be used under close observation, until the arrival of a service technician.
	**" Er 8 "** An excessive temperature rise registering in the electrical components compartment could result in damage to components. **Switch off the oven immediately** and contact a manufacturer technician or authorized service agent.
	**" doP "** It appears when the door is open and signals that the door microswitch fails to close the contact. Check that the door is properly closed. If the signal persists, all the technical service.

25 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION

The main fault warning messages are:

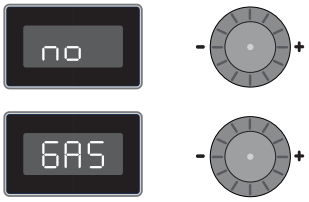
MESSAGES	
	**" Err dEt "** Check that the container of detergent is not empty and the detergent is withdrawn correctly. If the signal persists, call the technical after-sales service.
	**" Err L1" - " Err L2" - " Err L3"** Steam generator malfunctioning. Switch the oven off immediately and call the technical after-sales service.
	**" dE End"** Appears on appliance switch-off and indicates the requirement to indicate the steam generator de-scaling cycle
	**" no drn "** Signals that water has not been drained from the steam generator. If the fault appears during the de-scaling program [dE] it will interrupt appliance functioning. Call the technical after-sales service.
	**" drn err "** Drain error. Switch the machine off and back on again to repeat the unload procedure. If the signal persists, call the technical after-sales service.
	**" NO bOI "** The boiler is disabled as the drain procedure was not performed correctly. Call the technical after-sales service.
	**" Att oFF "** he appearance of the [Att OFF] message indicates that the steam generator is carrying out the procedures predefined daily boiler washing. Wait for the end of the procedure.

25 • SELF-DIAGNOSIS AND FAULT IDENTIFICATION

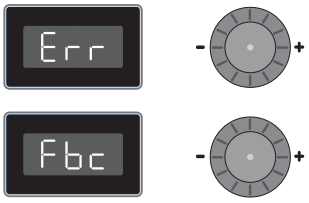
The main fault warning messages are:

MESSAGES

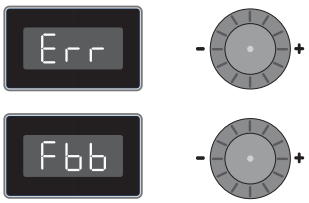
WARNING FOR GAS MODELS



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



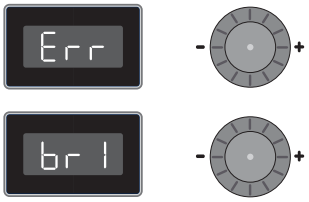
" Err Fbc - Err Fbb "
Gas appliances are fitted with ignition devices incorporating an automatic reset function. If automatic restore does not take place after several attempts, displays 7 and 9 will show the error code [Err Fbc] for chamber burners or [Err Fbb] for boiler burners, given in the margin. An acoustic signal warns the operator. Press key 16 to restore ignition. If the fault persists, contact a manufacturer technician or authorized service agent.



Note: *Burner shutdown is a safety condition. Therefore, this situation is not a sign of the appliance malfunctioning.*

If, after carefully carrying out these checks, the appliance still does not function properly, call a manufacturer technician or authorized service agent.

Note: *When contacting manufacturer service technicians, try to explain the fault in as much detail as possible, referring all the information indicated on the identification data plate.*



" Err brx "
Burners Alarm.
Switch the oven off immediately and call the technical after-sales service.
Note: x indicates the number of the burner in alarm conditions.

26 • PRE-STORED RECIPES

FIRST COURSES

L01 Crepes, Cannelloni
L02 Baked lasagne
L03 Baked lasagne (with probe)
L04 First Courses Au Gratin
L05 Steamed rice (e.g. Vialone Nano Rice)
L06 Paella (e.g. Parboiled Rice)
L07 Tomato sauce
L08 Meat sauce

MEAT AND POULTRY

L09 Traditional roasts (with probe): rack of veal, pork loin, rolls, etc.
L10 Traditional roasts - Slow Cooking (with probe)
L11 Roasts with rind (with probe): leg of pork, lamb, veal, porchetta
L12 Shin of veal, pork (whole)
L13 Roasted pork chops
L14 Mixed meat kebabs
L15 Roast-beef and whole fillets (with probe)
L16 Stew, ossobuco, braised meat with lid
L17 Braised meat and pot roasts with lid (with probe)
L18 Cutlets
L19 Breaded veal cutlets and breaded meat
L20 Grilled meat
L21 Grilled Ribs, Fillet (with probe)
L22 Grilled fillet of pork, veal (with probe)
L23 Steamed meat: boiled (with probe)
L24 Baked guinea fowl and rabbit pieces
L25 Braised Chicken and Rabbit
L26 Roast chicken pieces
L27 Roast chicken
L28 Chicken on the spit (with probe)
L29 Fried chicken pieces
L30 Leg of turkey, goose (with probe)
L31 Roast whole Duck, Pheasant, Guinea Fowl
L32 Roast whole Duck, Pheasant, Guinea Fowl (with probe)

FISH

L33 Steamed Shellfish and Molluscs
L34 Steamed Octopus, Squid
L35 Steamed Crayfish and Lobster 500 gr
L36 Steamed Spider Crab and Crab
L37 Steamed whole fish (with probe)
L38 Stewed whole fish
L39 Filleted and au gratin fish
L40 Grilled fish, sliced or whole 400 gr
L41 Baked fish 500 gr: Bass, Turbot, Sea Bream, etc.
L42 Baked fish 1000 gr: Bass, Turbot, Sea Bream, etc.
L43 Baked fish (with probe): Bass, Turbot, Sea Bream, in salt, etc.
L44 Large baked fish (with probe)
L45 Kebabs of fish, scampi and prawns

VEGETABLES

L46 Steamed vegetables
L47 Forced steam frozen vegetables
L48 Baked, sautéed and caponata vegetables
L49 Vegetables au gratin
L50 Grilled vegetables
L51 Roasted fresh potatoes
L52 Roasted frozen potatoes
L53 Frozen pre-fried potatoes
L54 Steamed potato pieces
L55 Steamed whole potatoes (with probe)
L56 Braised potatoes
L57 Potatoes cooked in foil (with probe)

EGGS

L58 Hard-boiled eggs
L59 Sunny side up
L60 Omelettes
L61 Crepes
L62 Sweet, savoury soufflé
L63 Savoury cakes

CONFECTIONERY AND BAKERY

L64 Sponge cake, Shortcrust pastry, Tarts
L65 Puff pastry, Strudel, Vol au vent
L66 Croissants, Muffins
L67 Meringues
L68 Puffs
L69 Crème caramel, Bounet
L70 Fresh bread
L71 Genoese focaccia
L72 Frozen bread
L73 Fresh slice of pizza
L74 Fresh round pizza
L75 Filled tarts, apple pie (with probe)
L76 Pan Brioches, Panettoni, Easter bread, etc. (with probe)

REGENERATION

L77 Regeneration on plate
L78 Regeneration on tray
L79 Steamed regeneration
L80 Regeneration on plate (with probe)
L81 Regeneration on tray (with probe)
L82 Steamed regeneration (with probe)

VACUUM COOKING

L83 Fruit pieces
L84 Pear pieces
L85 Custard
L86 Fresh green vegetables
L87 Fresh vegetables
L88 Potato pieces
L89 Stews and night-time cooking
L90 Low temperature meat (with needle probe)
L91 Meat for traditional roasts (with needle probe)
L92 Poultry and game (with needle probe)
L93 Whole fish, terrines (with needle probe)
L94 High pasteurisation
L95 Low pasteurisation

NOTE: Recipes with core probe are only displayed if the oven is actually equipped with a core probe.

NOTES

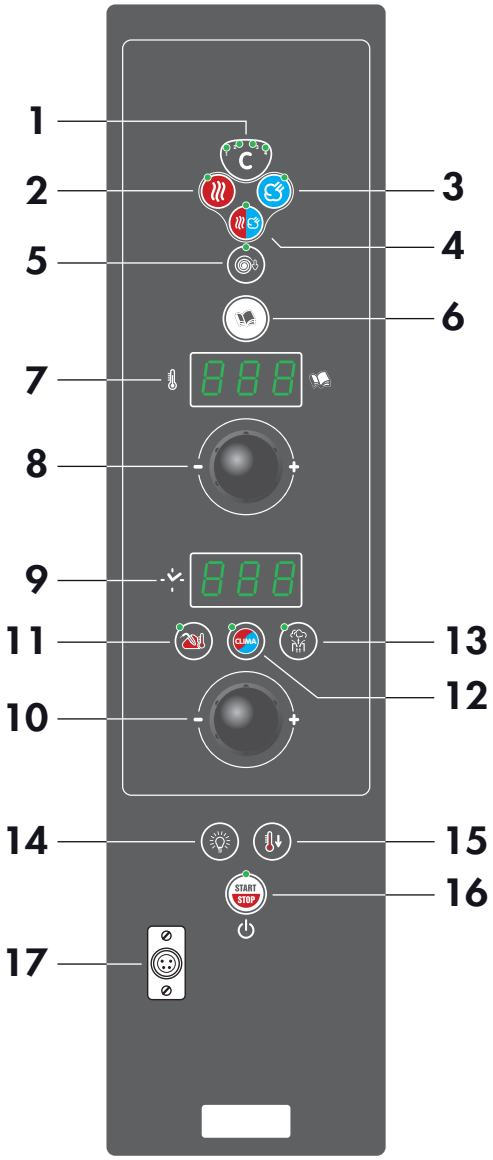
NOTES

NOPTES

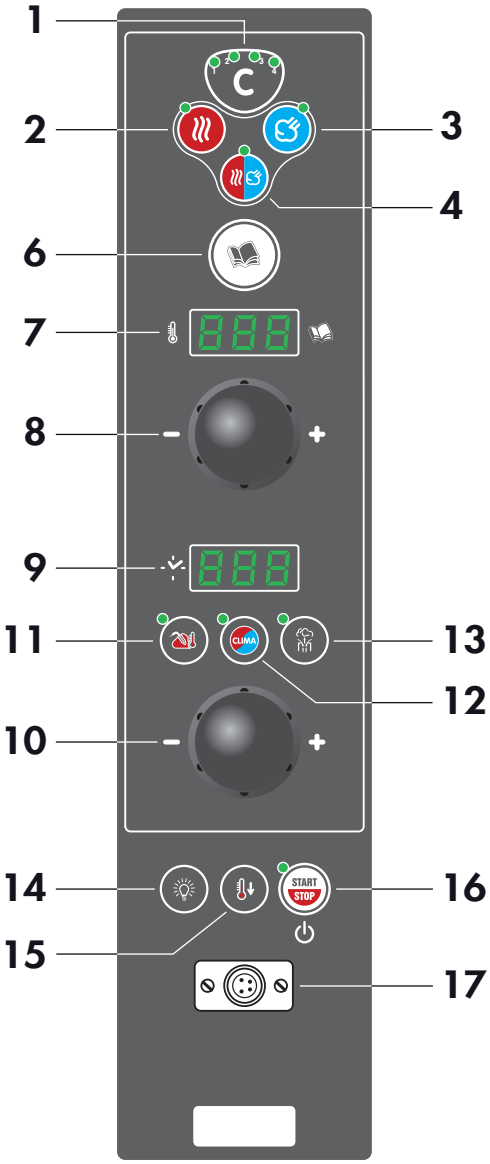
metos
kitchen intelligence

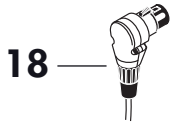
DESCRIPTION OF DISPLAY AND KEYS

VERSION S



VERSION S COMPACT





1 - Cooking cycle button
2 - Convection mode button
3 - Steam mode button
4 - Convection/steam combi mode button
5 - Reduced speed button
6 - Cooking/recipes programs button
7 - Display showing cooking chamber temperature and the program/recipe
8 - Temperature setting/selection knob
9 - Display with cooking time (remaining/set), product core temperature display (real/set), humidity display
10 - Knob for setting/selecting Time/Core Temperature
11 - Button for cooking with core temperature probe
12 - Button for automatic humidity (CLIMA), Manual humidifier button
13 - Button for cavity vent
14 - Oven lights key
15 - Button for fast cooling with door open
16 - Main switch - Start/Stop button
17 - Core temperature probe connection
18 - Core temperature probe