



4-6-10 Tray

MULTI - PURPOSE OVEN



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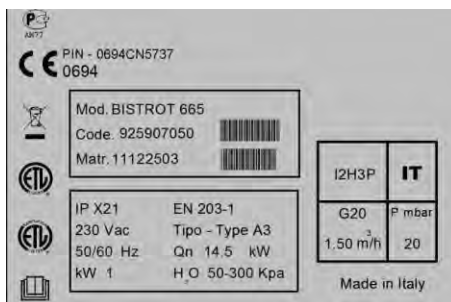
GENERAL INFORMATION

- This manual must be delivered along with the appliance and must accompany it for its entire duration.
 - These instructions must be kept near the unit in an easily accessible place for easy reference over time.
 - Installation, commissioning and maintenance of the oven must be performed only by qualified personnel in compliance with these manufacturer instructions and with the latest current standards.
 - No devices or safety devices must be moved, removed, disabled or interrupted, as this would void the manufacturer's guarantee.
 - The unit must undergo scheduled maintenance by qualified personnel from the manufacturer. In case of inobservance of this warning, the constructor's warranty will be voided.
 - The oven must be used only for the purpose for which it has been projected, built, and protected, that is to say baking all types of bread and pastry, of fresh or frozen gastronomy products, steam cooking of meat, fish and vegetables. Any other use is to be considered improper.
 - It is not advisable to cook products with a high alcohol content in the oven.
 - The oven must be used only by persons who have been properly trained to use it.
 - The cooking chamber and the entire unit need to be cleaned every day. This will safeguard appearance, hygiene and proper operation of the oven.
 - If the oven will not be used for an extended period of time, all connections are to be cut off (electrical power, water and gas supply).
 - Deactivate the oven in case of malfunction or failure.
 - Non-original spare parts may not ensure safe and perfect operation of the oven.
- Therefore, only by contacting the manufacturer or personnel authorized by the manufacturer you can be sure that the spare parts and labor are of the required quality.
- For better operation and for longer oven life, the manufacturer recommends to place a water softener between the water supply network and the oven.

TECHNICAL DATA AND IDENTIFICATION

The most important technical data related to the appliance are listed in the serial number label which can be found on the left side of the oven.

For every communication to the manufacturer or to the assistance centre it is necessary to indicate the oven model, code and serial number.



INSTALLERS MANUAL

Preliminary operations:

Once the oven has been unpacked, check it thoroughly to detect any damage. If damages due to the transport are found, search in the supply contract for the procedures to be applied in order to claim for economic coverage.

During positioning and installation, following regulations, technical rules and Directives need to be respected:

- current legal requirements and National and local current regulations;
- regional building and fire prevention regulations;
- Law no. 1083 dated 06.12.71 "Standards of safety for the use of combustible gas" ;
- Circular letter no. 412/4183 dated 06.05.75 "Standards of safety for kitchen gas equipments supplied with liquefied petrol LPG" ;
- Standards UNI - CIG 7129/72 "Standards for gas equipments supplied with LPG gas distribution net"
- accident prevention requirements;
- directives and requirements of the gas supplying authority;
- directives and requirements of the electrical energy supplying authority;
- CEI current requirements;
- building directives on the requirements for fire prevention techniques of aeration installations;
- any extraordinary local regulations;
- regulations about working places;
- safety rules for kitchens;
- Law no. 1083 del 06.12.71 "Standards for safe use of combustible gas" ;
- Circular letter of the Home Office no. 68 dated 25.11.1959 and further variations "Safety norms for thermal net installations" ;
- Current standards for chimneys and connections;
- Directives about the ventilation installations for kitchens.

Remove protective film from the outer panels of the oven by detaching it slowly. Make sure to remove any residues of adhesives. Residual adhesive can be removed using suitable products such as a stain remover.

The unit must be placed in a well-ventilated location, if possible under an exhaust hood to ensure rapid removal of baking fumes. Respect the free sections required by the current standards for both the supply of combustible agent – air – and the evacuation of eventual gas leaks.

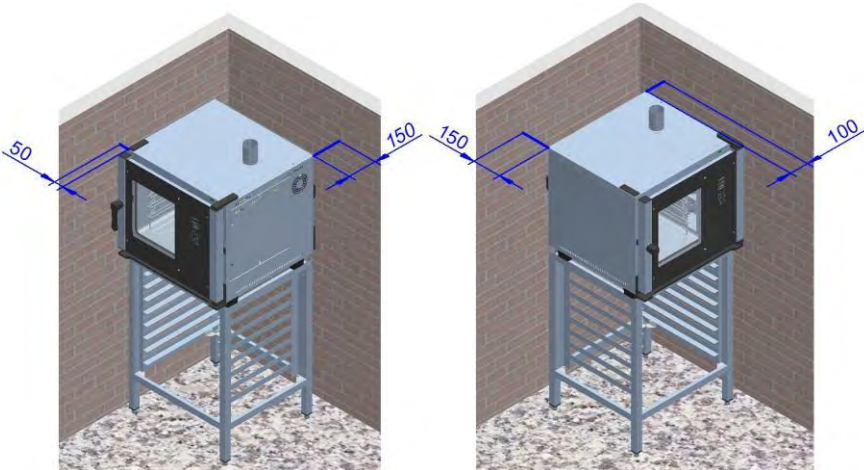
The temperature in the installation place must not drop below + 5°C or exceed + 40°C. The air humidity must be within a range from 40% to 75%. Different conditions may have a negative effect on the appliance operation.

In our catalogue you can find a stand suitable for the oven. The stand is equipped with adjustable feet to set the oven perfectly flat. It is possible to check the oven correct position with a standard spirit level or simply by inserting a pan with some water in it.

In case of oven positioning directly on the counter, it is necessary to consider the weight of the appliance (this data can be found on the specific technical data sheets). Once the oven has been positioned, make sure that it stands on a perfectly flat surface. To check this, it is possible to use a

standard spirit level, or to place a pan filled with water inside the oven. In case this condition is not respected, the unit could not work properly.

The distance from the walls, necessary for a correct appliance ventilation, is indicated in the drawing here under.



If the distance is less or if the oven is positioned next to other units that give off heat (e.g. fryers), appropriate measures must be taken, such as placing protection against radiance.

- The manufacturer suggests a distance of 500 mm to ease cleaning and service.
- Make sure that the openings of the unit are not obstructed or covered.

FEET AND WATER COLLECTION TRAY FASTENING:

Once the oven has been completely unpacked, unscrew the water collection tray from the back (Fig.1).

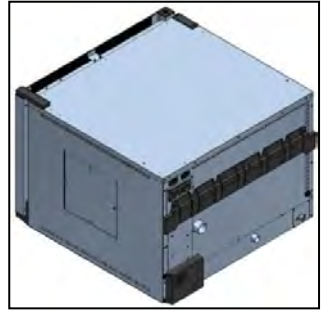


Fig.1

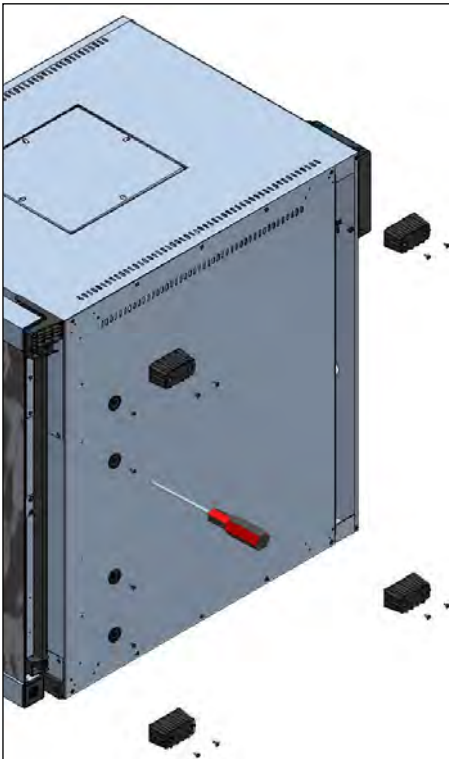


Fig.2

Now insert the tray in its guides (Fig. 3). In this way we have a removable tray that can be emptied by simply pulling it out

Then position the oven on its left side and fasten the 4 feet and the tray guides using the screws provided as shown in Figure 2.

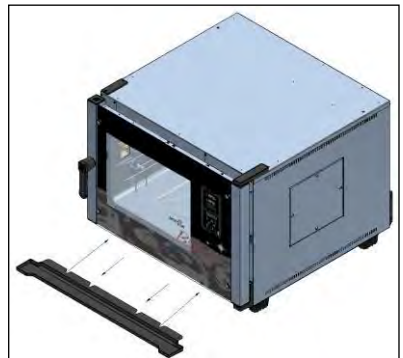
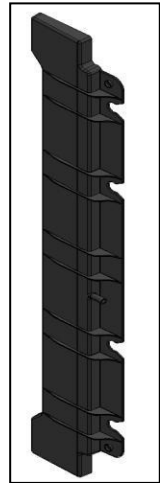


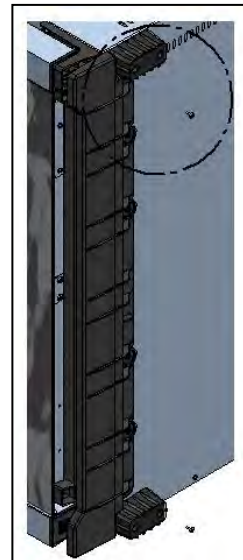
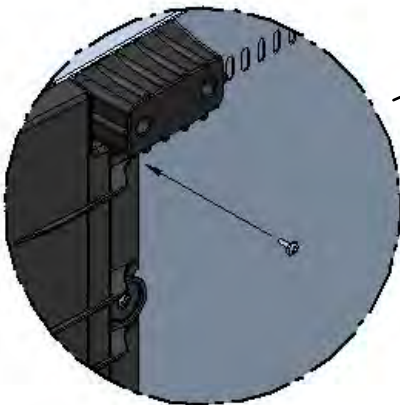
Fig.3

Alternatively, we can also have the tray fastened permanently, with the drain connected by means of a hose. Proceed as follows:

Make a hole inside the drain tube of the tray using a drill with a $\varnothing 5$ bit. Attach a $\varnothing 8$ drain hose to allow the liquids in the tray to flow out into an external container or directly into a dedicated drain.

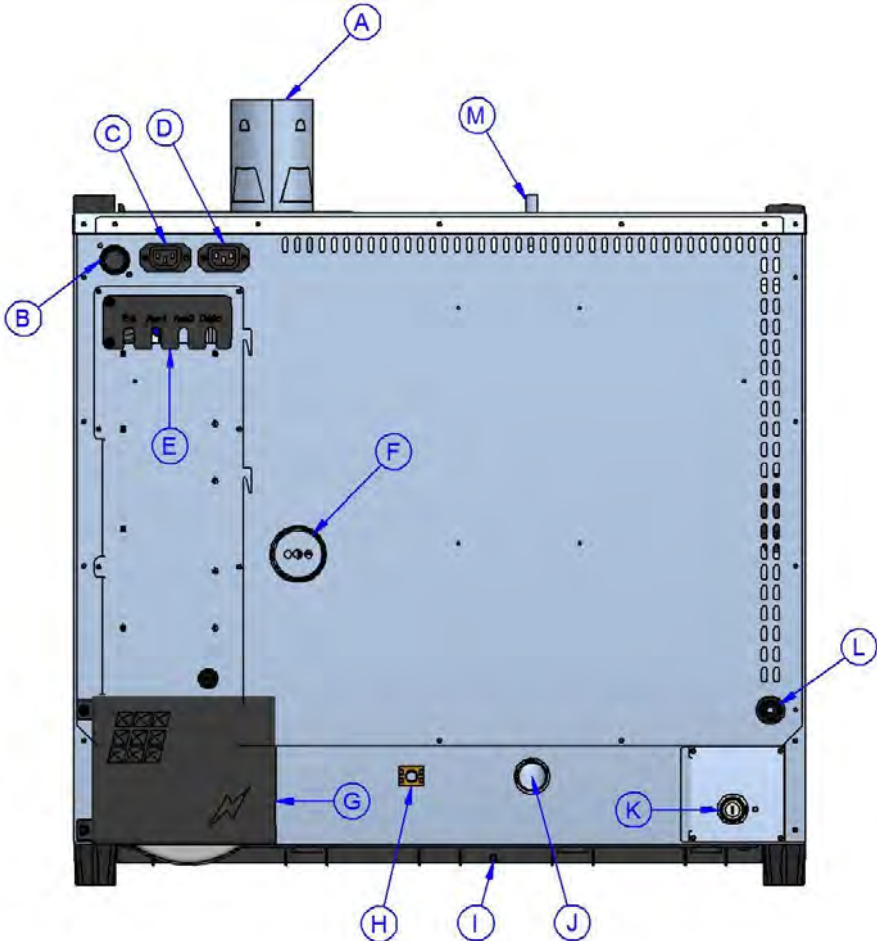


Insert the tray in its guides and fasten it using the screws provided in the appropriate holes, as shown below.



Attention:

Once the oven has been positioned, make sure that it stands on a perfectly flat surface. This operation can be done by using a standard spirit level, or by placing a pan filled with water inside the oven. In case this conditions is not respected, the unit could not work properly.

BACK VIEW OF THE APPLIANCE

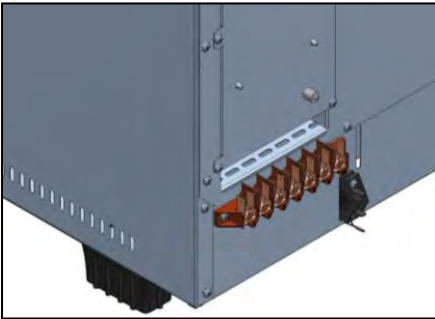
- A Combustion chamber fumes exhaust (Ø80mm) (Only Gas Version)
- B Gas supply inlet (¼" gas conical male) (Only Gas Version)
- C Extracting hood supply and control (only the hood can be connected in this point)
- D Steam condenser supply and control (only the steam condenser can be connected in this point)
- E Connections for accessories and optional equipments
- F Baking chamber steam exhaust (Ø50mm)
- G Access to electric supply terminal block
- H Equipotential terminal
- I Drain for the water collection tray (Ø8mm)
- J Drain for baking chamber liquids (Ø30mm)
- K Inlet for water to generate steam in the baking chamber (¼" male)
- L Inlet for oven washing kit (make ref. to the related manual concerning the "washing kit")
- M Depressurizer (only with the Gourmet models)

ELECTRICAL CONNECTION

The electrical connection must be made only by qualified personnel. It must be in compliance with CEI requirements and specifications.

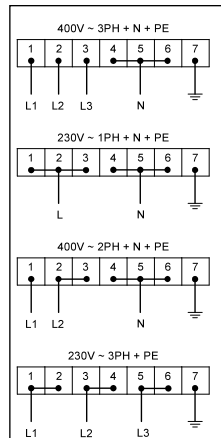
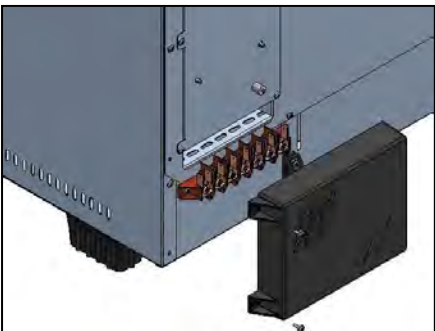
The unit can be connected to the electrical network only if between them there is an omni-polar switch with at least 3 mm opening between contacts for each pole. It must be located in an easily accessible position near the oven.

The available connections and the procedure for replacing the cable, if necessary, are described below.

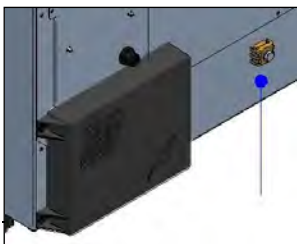


- The figure to the side shows the connection terminal block of the oven. Fasten the cable in the appropriate cable terminal and proceed with the electrical wiring.
- The wiring diagram below shows the possible connections provided for the oven. According to the power supply voltage, wire the oven by installing the appropriate jumpers in the positions indicated. Tighten the screws firmly to prevent dangerous overheating.

- Once the electrical connections have been made, close the terminal block cover as indicated in the figure below.



Attention:
Only electrical version
Not available for Gas version →

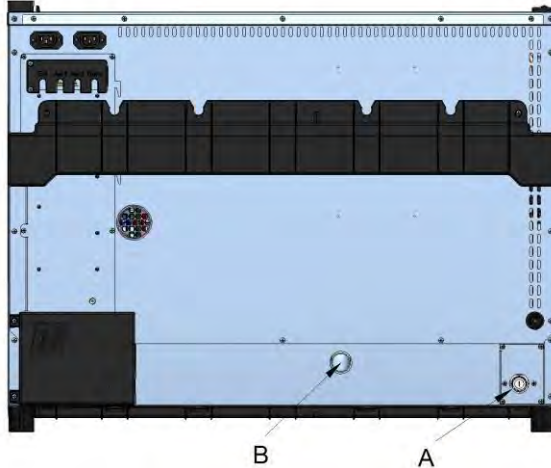


Connect the equipotential clamp to the grounding installation by using a conductor with a section of at least 6mm².

The connection cable must be at least type H07 RN-F. Fixed connections require the use of conduits which must comply with standards.

WATER CONNECTION

It is advisable to use softened water with hardness of 5°f. If the water network pressure is not within the range indicated below, a pressure reducer must be installed upstream.

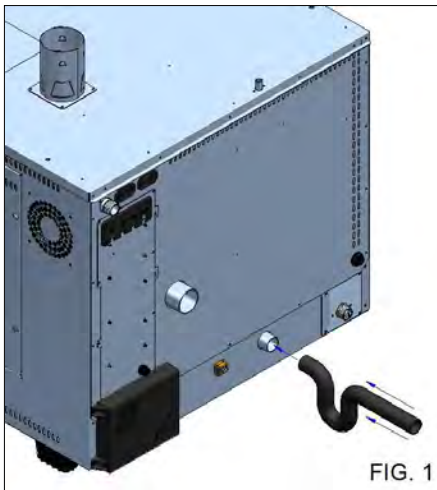


A. Water inlet – $\frac{3}{4}$ "

B. Water drain – \varnothing 30mm

Attention:

The pressure of the inlet water must be between 1 and 3 Bar, and the temperature must not exceed 30°.



For the connection of the exhaust pipe of the oven, it is **absolutely** required a suitable siphon for the proper functioning of the device (Fig.1).

GAS CONNECTION

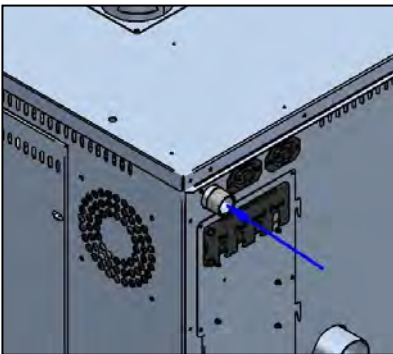
The connection to the gas network must be performed only by specialized personnel with regular license. The manufacturer shall not be held liable for any problem in case this rule is not respected.

Category and operation with the gases are listed in the following chart.

Country code	I2H	I2L	I2E	I2E+	I2N	I2R	I3B/P	I3+	I3P	I3B	I3R
AT	x						x		X		
BE				x	x		x	x	X	x	
CH	x						x	x	X		
CY							x	x		x	
CZ	x						x	x	X		
DE			x		x	x	x		X		x
DK	x						x				
EE	x					x	x				x
ES	x				x	x		x	X	x	x
FI	x						x				
FR	x	x		x	x	x	x	x	X	x	x
GB	x					x	x	x	X	x	x
GR	x				x	x	x	x	X	x	x
HU	x						x		x	x	
IE	x							x	x	x	
IS											
IT	x					x	x	x	x		x
LT	x										
LU			x								
LV	x										
MT											
NL	x	x					x		x		
NO	x					x	x				x
PL			x				x		x		
PT	x				x	x	x	x	x	x	x
RO	x	x	x				x		x		
SE	x						x				
SI	x				x	x	x	x	x		x
SK	x					x					x

The connection can be performed only after the energy provider's approval without limits.

First of all, please check the correspondence between the oven's setting and the available gas (label listing oven characteristics and supplementary label). In case the available gas does not match with the indications, please check the paragraph "Transformation".



The connection to the gas pipes can be made by fixing it permanently or in such a way that it can be disconnected, by interjecting a certified closing cock upstream. It has to be located in an easily accessible position and near the appliance.

In case flexible pipes are used, these have to be made of stainless steel and satisfy the requirements of the norms related to them. It is strictly forbidden to reduce the diameter of the gas inlet.

After having performed the connection, it is necessary to check the presence of eventual gas leaks with a dedicated spray, which does not cause corrosion. The use of open flames is strictly forbidden!

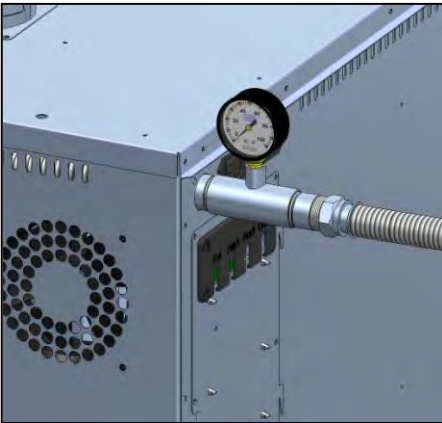
CHECK OF THE CONNECTION PRESSURE

The connection pressure needs to be measured with the appliance off by using a pressure measuring device. Please check that the measured value matches with the pressure value indicated in the following chart.

Countries:AL,AT,BE,BG,CH,CY,CZ,DE,DK,EE,ES,FI,FR,GB,GR,HR,HU,IE,IS,IT,LT,LU,LV,MK,MT,N O,NL,PL,PT,RO,SE,SI,SK,TR.

I2H	G20	20 mbar	
I2H	G20	25 mbar	(solo HU)
I3P	G31	30 mbar	
I3P	G31	37 mbar	
I3p	G31	50 mbar	

The gas families and groups here listed can be combined in compliance with the regulation EN437:2009 and the specific laws of the related Countries.



To check the connection pressure, close the gas cut-off valve and set a T- shaped connector between the supplying pipe and the gas inlet of the appliance. On the free terminal of the T-connector set a proper manometer and check the pressure.

Attention

Measure the pressure value of the gas only with the appliance off.

If the pressure value does not match with the one listed in the chart (more than 0.2mbar less than the reference value) please contact the local gas network authority.

The company recommends maintaining a permanently installed the gauge, so you always have under control the gas supply and its correct pressure coming.

OPERATION WITH FORESEEN THERMAL CAPACITY

The appliance is set in the factory for the gas type G20. The pre-setting of the oven is also indicated in the serial number label located on the left side of the oven.

Here after the calibration referring chart (please refer to your own model, traceable in the serial number label)

Model	GOURMET 511	GOURMET 1011	BISTROT 465	BISTROT 665	BISTROT 1065
Power Gas Family I2H	8,0 kW	15,1 kW	11,6 kW	14,5 kW	16,5 kW
Power Gas Family I3P	8,0 kW	15,3 kW	11,6 kW	14,5 kW	16,5 kW

Attention:

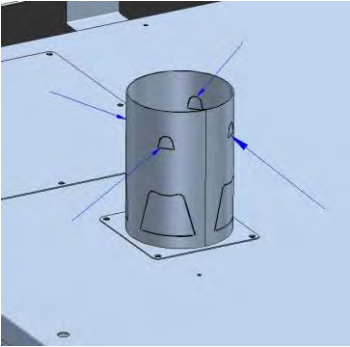
The parts of the solenoid valve regulated and sealed by the manufacturer do not have to be tampered with for any reason. In case more than 20% difference of the nominal power of the appliance is detected, please contact an authorized technician.

FUMES EVACUATION

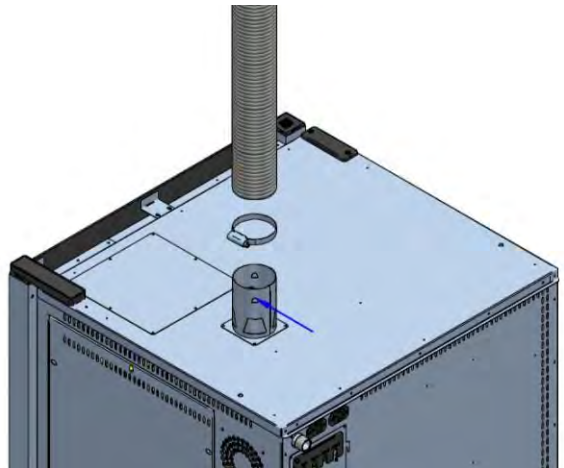
This appliance belongs to an installation category A3, therefore it does not need to be connected to a chimney to evacuate combusted gases. The combusted gases can be evacuated in the installation room. A good and continuous ventilation is necessary to prevent the development of an unacceptable concentration of health-damaging substances.

In case it is not possible to obtain the here above listed conditions, it is possible to conduce the combustion fumes in a dedicated conduct.

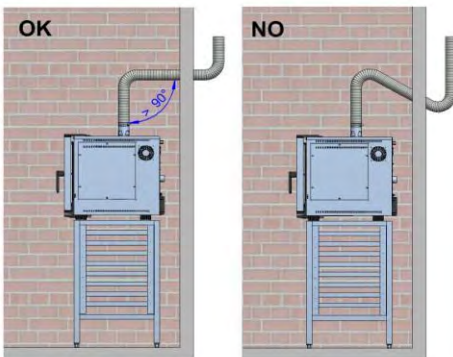
To conduce the combusted gases, follow the instructions and the recommendations here under:



Lay down towards the exterior the 4 sides of the fumes exhaust chimney of the appliance, in order to place on it the channeling pipe.



Connect the channeling pipe to the exhaust pipe of the appliance and fix it with an appropriate metal clamp.



ATTENTION:

- *The exhaust system does not have to present any edge inferior to 90° for its whole length.*
- *Install a chimney cover on the external top part of the exhaust pipe to prevent rain to come in.*
- *Avoid to have more than 2 mt exhaust channel, because in this case the burner operation could have problems.*

GAS TRANSFORMATION

ATTENTION

The work and interventions necessary for the transformation can be performed only by service personnel authorized by the manufacturer or by the manufacturer itself.

For the transformation to another gas type, for ex. from G20 to G31, it is necessary to set a gas regulating diaphragm.

In an installation with gas G31, the burner will have a diaphragm. To make a transformation opposite to the one in the example, remove the diaphragm.

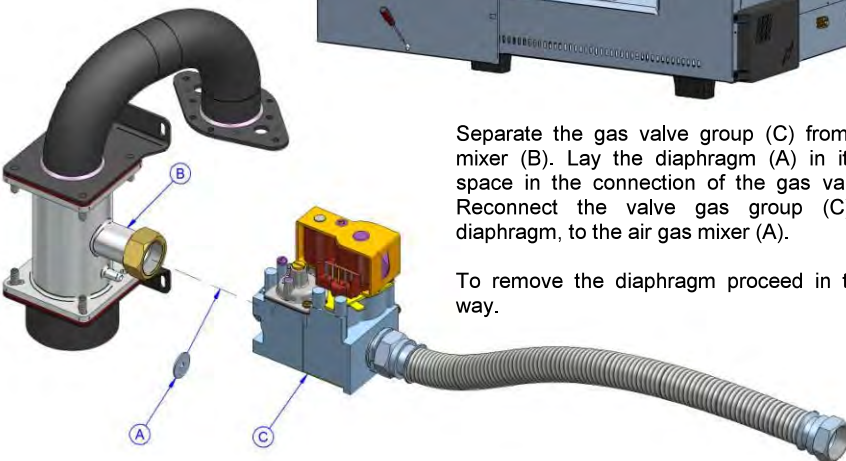
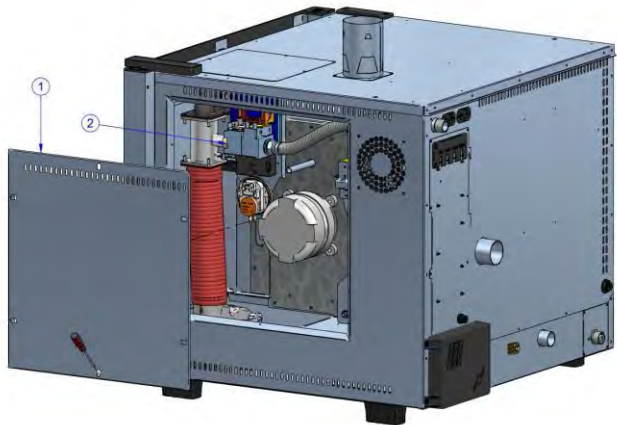
ATTENTION

Before beginning any transformation it is necessary to close the gas cut-off valve and stop the electrical supply.

To position the diaphragm proceed as follow:

Detach the protection panel on the right side of the appliance (1).

Identify the burner supplying unit in the components area (2).



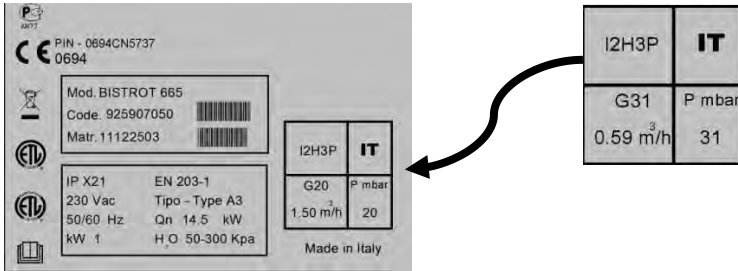
Separate the gas valve group (C) from the gas/air mixer (B). Lay the diaphragm (A) in its dedicated space in the connection of the gas valve unit (C). Reconnect the valve gas group (C), with the diaphragm, to the air gas mixer (A).

To remove the diaphragm proceed in the opposite way.

After having performed the connection, it is necessary to check the presence of eventual gas leaks with a dedicated spray, which does not cause corrosion. The use of open flames is strictly forbidden!


CORRECT DATA INSERTION IN THE SERIAL NUMBER LABEL

After the transformation it is compulsory to attach the adhesive label with the correct data on the serial number label which can be found on the left side of the appliance.



BURNER SAFETY LOCK

At first switching on (since there could be air in the circuit), after the transformation for a different gas or for technical problems, the burners could get locked (after the third unsuccessful try to light the flame on). This block is indicated by the display on the oven door with the message "Burner Block".

To unlock the burner keep the key  pressed until the writing "Block" is canceled from the display.

In case the block gets repeated frequently, contact the technical service.

COMMISSIONING

Before switching the appliance on for the first time please check that:

- All connecting operations have been performed correctly;
- The film has been completely removed;
- The trays-holders have been assembled correctly;
- The main switch for up-stream electrical supply has been activated;
- The up-stream gas cut-off valve is open;
- The water supply cock is open.

USERS MANUAL

COOKING MODALITIES

Steam cooking (Temp. from 40° to 103° + Steam 100%)

(low-temperature steam: from 40° to 90° + Steam 100%)

(high-temperature steam: from 90° to 130° + Steam 100%)

Steam cooking is considered the most healthy and "dietetic" cooking system. Food cooks with the wet heat inside the chamber, preventing direct contact with water and in this way reducing any dissolving effect. Furthermore food cooks at relatively low temperatures, below 100 degrees, thus preventing excessive loss of vitamins and minerals while maintaining its flavor and aroma practically unchanged. Finally, steam cooking allows to avoid or at least reduce the use of seasonings which, in any case, do not cook at these low temperatures, giving as a result lighter and more digestible dishes.

- *Suitable to cook meat, fish and vegetables.*

Convention cooking (Temp. from 70° to 270°)

Convection cooking is based on the recirculation of hot air inside the chamber by means of the fans. This allows to obtain uniform browning of the food. Another advantage of convection cooking is that it is possible to bake different types of foods such as meat, fish and vegetables at the same time without mixing their flavors.

- *Suitable to grill, roast and cook au gratin.*

Convention and steam cooking (Temp. from 70° to 270° + Steam from 20% to 60%)

This method combines the use of hot air and steam, distributed in a homogeneous way, so that the food loses really few weight and remains tender inside. This efficient technique provides a remarkable reduction in the required working times

- *Suitable for roasts, roastbeefs, fish and stews.*

Convection and dry air cooking (Temp. from 70° to 270°+Dry from 10% to 100%)

This method is based on the use of hot air and the extraction of the humidity produced by the product while baking. It creates a dry baking environment to obtain fragrant, crispy and flaky products.

- *Suitable to bake bread, bread-sticks and biscuits.*

Cooking using core probe and chamber temperature

The Star Series ovens provide gradual, measured, and controlled cooking of food: the electronic control technology allows to identify the type of product placed in the chamber and to manage the optimal amount of moisture and heat for the duration of the cooking programme, obtaining the same result regardless of the number of pans in the oven chamber.

For this method, you need to use the cooking by core probe. The probe allows you to cook a certain food using the core temperature of the product as a reference.

By setting the temperature parameters related to the core of the product and the oven chamber, related to each other, you will get even cooking inside and outside the food item.

- **Suitable for chicken, roasts, pork shank and fowl.**

Vacuum cooking through control probe (optional) - Temp. from 40°C to 103°C

Vacuum cooking is very profitable under the nutritional, the qualitative and the hygienic point of view. Considering the nutritional side, the low cooking temperature used allows to limitate at the minimum the alterations of the vitaminic factors. Plus, the fact that cooking takes place in an ermetic closed environment avoids the wasting of the nutrients and, like all the low temperature cookings, reduces the normal weight loss of the products that comes with the traditional cookings.



The cooking programme cycle with vacuum probe (optional) is the same as the one explained for the core probe. In the core probe cooking mode, insert the probe in the specific vacuum outlet, as shown in the next figure.

Display shows the following symbol:




Multi-Point probe (optional):




The Multi-Point probe (optional accessory) is an advanced core probe, controlled by various sensors, which allows precision and detection of the temperature inside the product much more effectively than the traditional probes. The setting and the programming are the same as those of traditional "core probes". In addition, it has a number of specific alarms that warn the user of abnormal positioning or commissioning. After starting the preset cooking programme, the Multi-Point probe performs a check of about 90 seconds, after which it proceeds with the actual cooking program. If positioning errors are detected, an acoustic signal displays the error on display. If not restored within 90 seconds, the programme will stop automatically, displaying the error found on display.



VISION CONTROL PANEL

Once the electrical connection is completed (see page 52), at the first power supply wait about a minute to load the software. When the operation is completed the button  will light indicating the possibility to turn on the control panel. Press and hold the button for 3 seconds to turn on the oven. **Note:** the software loading operation occurs every time the machine is re-powered after a prolonged interruption of electrical supply.

Now the Vision control panel is operating with the home screen below:



Press the buttons  to access the menus indicated by their icon above.

The Slider  is used to regulate the setting of the numerical parameters of every option to be set up (scroll right or left until the desired value), to scroll the other icons pages (where available) and to scroll the pages of the recipes books. Confirm every setting with the button .

SETTINGS MENU







Access and set up of the main system settings.


By pressing the icon  the User enters the following screen:



- Language: User's language setting
- Date: Date setting
- Time: Time setting
- Colour: It allows to choose the background image of the display and the colours to be used in the climate bar
- HACCP: report of all performed registrations when the machine is used. It is possible to export it on a USB key.
- USB: disable/enable USB pen drive – enable password to access USB pen drive (access to the menu with password)
- Working parameters: set up of the underground functional parameters of the oven (access allowed only to technical staff authorized with a password)
- Information: Information on firmware version of the device and the expansion card

With the arrows  and  scroll until the chosen option. Confirm with .



Use the Slider and the above mentioned arrows to set up the various options. Confirm always every setting with the button .


By pressing the button  the User gets back to the previous screen. Press more times to reach the main screen.

WORKING MODES:**Chef Mode –**

in this menu it is possible to select various recipes setted and loaded in the Factory, or downloaded from our website and loaded in the Vision Panel with the USB key.

4 recipes per page will be visualized. Scroll the pages with the Slider and



select the desired recipe with the arrow buttons  and .


Confirm with the button .

**Recipes Mode –**

in this menu it is possible to select various recipes saved by the User.

4 recipes per page will be visualized. Scroll the pages with the Slider

and select the desired recipe with the arrow buttons  and .

Confirm with the button .



**Manual Mode –**


working mode completely free, manually managed by the operator by setting directly the desired data.

Scroll with the Slider to access the other available icons:

**Cooling –**

in every working mode it is possible to access the Cooling menu. This program allows to fast decrease the temperature in the oven baking chamber, with open door. Select the program by pressing

the icon  and start it with the button . The fans will be activated at the maximum speed to rapidly cool the oven chamber.

Once gained the desired result, press the button  to stop the running cycle.

Note: *by selecting a saved program that requires a starting temperature much lower than the temperature actually present in the oven chamber, the oven directly suggests the **Cooling option** that will stop automatically when the suitable temperature for the previously selected program will be reached.*



Washing – in every working mode it is possible to access the Washing menu. This option includes 4 washing programs ,which determinates the intensity of the cleaning cycle, 1 rinsing program and 1 refilling program. Select the icon



to access the following screen:



Go on the desired program and press . Start the washing cycle by pressing the button .

- The **Refilling** option manages the substitution of the detergent and rinse agent. Insert the refilling tubes in the new tanks and start the refilling program. At its end the acoustic signal will indicate the correct execution of the program and the baking chamber washing system will be operative.

Note: *in case the washing program is interrupted (by a blackout or by an intentional interruption by the operator), the power board will give an alarm, asking the compulsory starting of the rinsing program to cancel detergent traces in the oven chamber.*

MANUAL PROGRAMMING:



Select the Manual menu . Following screen appears:



In this mode we find 4 icons for fast selection of the various food baking modes.

Here they are in detail:




Steam – fast selection for the pre-set program with optimal values for steam baking. The “Time” parameter is pre-defined on the “Infinite” value, to start a continuous baking program. All parameters are customizable, but at the next access the program will come back to the pre-defined values set by the Factory. To modify the parameters, press the button , perform the desired modifications and go on with the button  to save them. Choose if you want to save the program as new recipe (User), or use the same program for a single baking performance (Manual).



Convection –

fast selection for the pre-set program with optimal values for simple convection baking, without steam inlet. The “Time” parameter is pre-defined on the “Infinite” value, to start a continuous baking program. All parameters are customizable, but at the next access the program will come back to the pre-defined values set by the Factory. To modify

the parameters, press the button  perform the desired

modifications and go on with the button  to save them. Choose if you want to save the program as new recipe (User), or use the same program for a single baking performance (Manual).




Convection and steam – program that combines the characteristics of the above described processes. This mode is totally programmable and customizable accordingly to the User’s needs. To access the set

up of the single parameters enter the menu Settings . Set

the desired values and confirm with the button .



When all parameters that compose the program are set, go on


with the button  to save it. Choose if you want to save the program as new recipe (User), or use the same program for a single baking performance (Manual).

At the next selection of this mode, the program will show the parameters settings related to the last performed baking.



Step – with this mode it is possible to divide the program to be saved into different baking steps. It will be possible to set time, temperature, fan speed and climate in an independent way for each step of the program, for a total of 10 steps for each program.

Enter the menu Step by pressing the icon . Press the button . The number corresponding to the Step to be programmed will light. With the arrow buttons and the Slider set the desired baking values for this Step and confirm each

value with the button . Once the last parameter has been set (Climate) it is possible to decide to save the program as a single Step or add other Steps. To pass

to the following Step press always the icon  and repeat the programming like before. Once all desired baking parameters are set, save the program as new

recipe (User), or execute it in a single mode (Manual), always by pressing the icon



Hereinafter it will be possible to edit and modify every time the programmed Steps with the button



and pass from one Step to another always with the same button.

- **Elimination of a Step:** If a Step in a program is not necessary it will be possible to cancel it with this simple operation:

7. Enter the Step mode

8. After that enter the Setting mode



9. Scrol the Steps until reaching the one to be cancelled

10. Keep the button  pressed for 3 seconds

11. this Step will be cancelled and the numerical sequence of the other steps that compose the program will be automatically updated.

12. Save the operation with the button





ATTENTION: if the operation is not saved at the end of the cancellation of one or more Steps, the modifications will be cancelled.




Delayed Start – in every baking mode (Chef, Recipes and Manual), it is possible to set the start of the chosen baking program at a determined time. Select the desired baking program, scroll with the Slider and entre the menu Delayed Start. Following screen will appear:




With the Slider, set the desired time for the program start and, in case it is necessary, the pre-heating phase. Confirm every setting with the button . Save with the button .

On the main screen the chosen program will appear together with the starting time. Press the button  to start the countdown, at whose end the program will start.

It is possible to interrupt every time the delayed start by pressing the button .

Press the button  until coming back to the main screen Home.

BAKING PARAMETERS:

Pre-heating :  With the pre-heating phase the oven reaches a temperature of about 30° more than the temperature value which is set in the first program baking step, in order to compensate the temperature decrease when the door is opened to put the product in the oven. At the end of this phase an acoustic signal is heard and the lights in the baking chamber flash. It is possible to put the product to be baked in the oven and when the door will be closed, the program will start the baking cycle. This operation can be selected or deselected accordingly to the User's needs in the programming phase or while modifying a program.



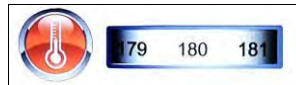
Time parameter –

it manages the various baking times and allows to set the modes Check Heart Probe and Multi-Timer. By scrolling until position INF, the time becomes endless.



Temperature parameter –

it manages the temperature settings set up for a baking program. If the mode Check Heart Probe is set, it allows to select the option ΔT .



Fan Speed parameter–

it manages the set up of the desired fan speed for the baking mode to be used:

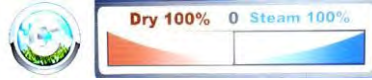


- 5 – high speed
- 4 – medium speed
- 3 – low speed
- 2 – medium speed, semi-static
- 1 – low speed, semi-static

The **semi-static mode** stops the fans once the set-point temperature is reached and reactivates them at every starting of the heating elements, so that the temperature in the baking chamber remains constant. In this mode the User will obtain a baking result comparable to a baking in a static oven. The use of the semi-static mode will be underlined by the lighting of the writing “**Pulse**” on the display.



Climate parameter – this parameter manages the level of steam injection related to the baking cycle, and will therefore create a dry or humid climate in the baking chamber accordingly to the User's needs.




MULTI-TIMER MODE AND CHECK HEART PROBE

- **Multi-Timer:**

in this mode it is possible to find 10 programmable timers that will act only and exclusively on a single baking program.

It is very useful to bake different products at the same temperature and climate but with different baking times.

The oven will reach the set temperature and climate, than the timers will independently regulate the different baking cycles. When the last set timer will expire, the oven will continue keeping constant the values of temperature and climate set during the programming phase.





In the "Manual" menu, select the chosen baking mode (Steam, Convection, Convection and steam) and select Settings .

When the value time is reached, scroll with the Slider over the 0, so that the function Multi is visualized:




Confirm the selection with the button .



Fig. 1 – Set the desired timers (max 59 minutes each), confirming each value with the button . After having set the desired timers, scroll the remaining ones with the arrows buttons until the parameter Temperature is visualized . After that, save all settings with the button . When the program will start with the button , the timers will start counting (**Fig. 2**). The timer of a different colour will be the first to end and will correspond to the tray number to be pulled out. At the end of each counting the chamber lights light and the acoustic signal is activated. Open the door and pull out the tray.


ATTENTION: the baking with the next timer will start only when the door will be closed. If the door will still be open, the oven will remain in stand-by.

During the baking program execution, it is possible to add other timers, modify the ones already set up, or exit the Multi mode by pressing the button “Modify” .



In case the Multi mode needs to be canceled by the program (also in case of running baking), enter the Settings menu  and in the Time parameter scroll the Slider to pass from “Multi” mode to a specific time.

- **Check Heart Probe:**


The check heart probe parameter substitutes the baking time value, allowing to use the achievement of a determined product temperature as ending of the baking program.

In the chosen baking mode select the Settings menu . After having visualized the time value, scroll with the Slider over 0, until the function Probe appears, underlined in the figure here under:




Confirm the selection with the button . After that it is necessary to set the temperature that the probe will have to feel in order to stop the baking cycle. Confirm the value with the button . The next step is the setting of the temperature in the baking chamber. Following screen will appear:



now it is possible to set the desired value and after having confirmed the parameter always with the button  the programming of the other program parameters can continue (fan speed and climate).

Save with the button  (with name or for single baking).

Start the baking program with the button .

CHAMBER TEMPERATURE ΔT :

In the Check Heart Probe mode it is possible to manage also the temperature ΔT parameter. This parameter allows to program how many degrees more the temperature in the baking chamber must have in comparison with the temperature registered by the check heart probe or by the probe for in vacuum baking. This Δ will be automatically managed by the program, allowing an optimal progression of the temperature and climate in the oven chamber during all products baking cycle.


To set this delta, proceed as follows:

After having set and confirmed the referring temperature for the check heart probe, enter in the section ΔT from the temperature parameter by scrolling with the Slider (fig.1). Confirm with the


button .

Now it is possible to set the desired temperature as showed in picture 2:




Set the desired value and confirm with the button .

Go on with the programming of the remaining baking parameters and save the program as described


in the previous page. When starting the program with the button , following screen will be visualized. It is possible to modify the just set parameters also during the baking cycle, by pressing the specific icons.




EXECUTION OF A MANUAL PROGRAM



After having completed the Manual programming press the button  to start the chosen baking cycle. On the display following screen will appear:



When the program starts the icons in the bottom change and refer to the baking parameters. These parameters are always modifiable also during the baking cycle. Press the selected icon and change the parameters with the new desired values. Confirm with the button  and the modifications will be immediately in force.

At the end of the baking cycle the oven suggests the baking time extension. If necessary, select the extension and its duration. Confirm with the button . A new countdown related to the chosen extension will start. The baking parameters will remain the same. At the end of the baking extension, the same extension option will be suggested again. If further baking is necessary proceed as described here above, on the contrary the program will end.

EXECUTION OF A CHEF PROGRAM

Entering the menu  screen n. 1 appears with the list of available recipes. Scroll the recipes with the arrow buttons and the pages with the Slider. Select the desired recipe and press the button . After that, screen n. 2 will appear, which suggests the two main parameters to proceed with the real baking cycle.








1



2

- **Cooking degree:** the Chef recipes are developed for a minimum baking suitable for the product to be baked (baking degree to 0). It is possible to increase the baking time by operating in the related scale.
- **Cooking Load:** the scale indicates the trays number in the oven. As pre-defined value at the first selection, the program will consider n. 1 tray in the oven. Increase the parameter accordingly to the trays number in the oven.

Press on  to regulate the “**Cooking degree**”, increase or decrease the scale with the Slider. Confirm the value with the button . Now it is possible to regulate the “**Cooking Load**”. Increase or decrease the scale with the Slider and confirm with the button . Save the new settings with the button . Now the baking program can start by pressing the button . The baking cycle and all its phases will therefore begin.

When the same Chef recipe will be recalled, the Vision control will suggest the last settings regarding the Cooking Degree and the Cooking Load.

In the programs where the check heart probe is used, while entering the baking program, following screen will be visualized:





instead of the setting related to the “Cooking Load”, we have an automatic setting that visualizes the use of the probe. The total baking time will be managed by setting the temperature that the probe will feel inside the program.

- ***We recommend a correct probe positioning in the product***

EXECUTION OF A RECIPE PROGRAM



Entering this menu, it is possible to find all the recipes saved by the User with the programming in the manual mode. Scroll the recipes with the arrow button and the pages with the Slider. Select the

desired recipe and press the button . Start the program by pressing the button . At the end of the cycle it will be possible to extend the baking time if necessary, as explained for the execution in manual mode.





Add –

in the Recipe mode it is possible to quickly add another customized recipe and save it with name without going also in Manual mode. Enter the menu. Following screen will be showed:



Now we are able to copy and rename a recipe (modifying it if necessary), or add a new one programming every single parameter. At the end, save with name the new recipe:



Use the arrow buttons to move through the lines and the Slider to scroll the specific letters. Confirm every digit with the button . At the end, press the button **OK** in the keyboard and save the name in the recipes storage, always with the button .

ALARM CODES:

The error messages provided by the electronic control in case of operating anomalies are listed below. When one of the following errors is displayed, with the exception of error 009 which is self-resetting, you must contact your nearest customer service centre.

Er. 001 = the power board gives no feedback

Er. 002 = wrong firm-ware

Er. 003 = probe alarm: a probe is disconnected or short-circuited

Er. 004 = heating element anomaly

Er. 005 = program memory not working

Er. 006 = program for delayed start removed after setting

Er. 007 = blackout error: the baking could not resume after a blackout

Er. 008 = no network synchronism: the frequency of the network is unstable, or the power board is faulty.

Er. 009 = motor thermal protection: the power board has blocked the oven because of excessive heating of the motor. Once the anomaly is resolved, the oven returns operational.

Er. 010

011 = expansion board is not powered

012

013

Er. 015 = Disconnect vacuum probe to the cooking cycle in progress

Burner Block = safety burner block. The burner did not succeed in lighting on the flame for 3 consecutive times. To unlock the burner keep the key "Start/Stop" pressed until the writing "Block" disappears from the display.

Multi-point probe alarm:

- **External probe alarm** = Probe out of the cooking chamber.
- **Internal probe alarm** = Probe inside the firing chamber, but outside of the product.
Probe inserted in the product incorrectly.

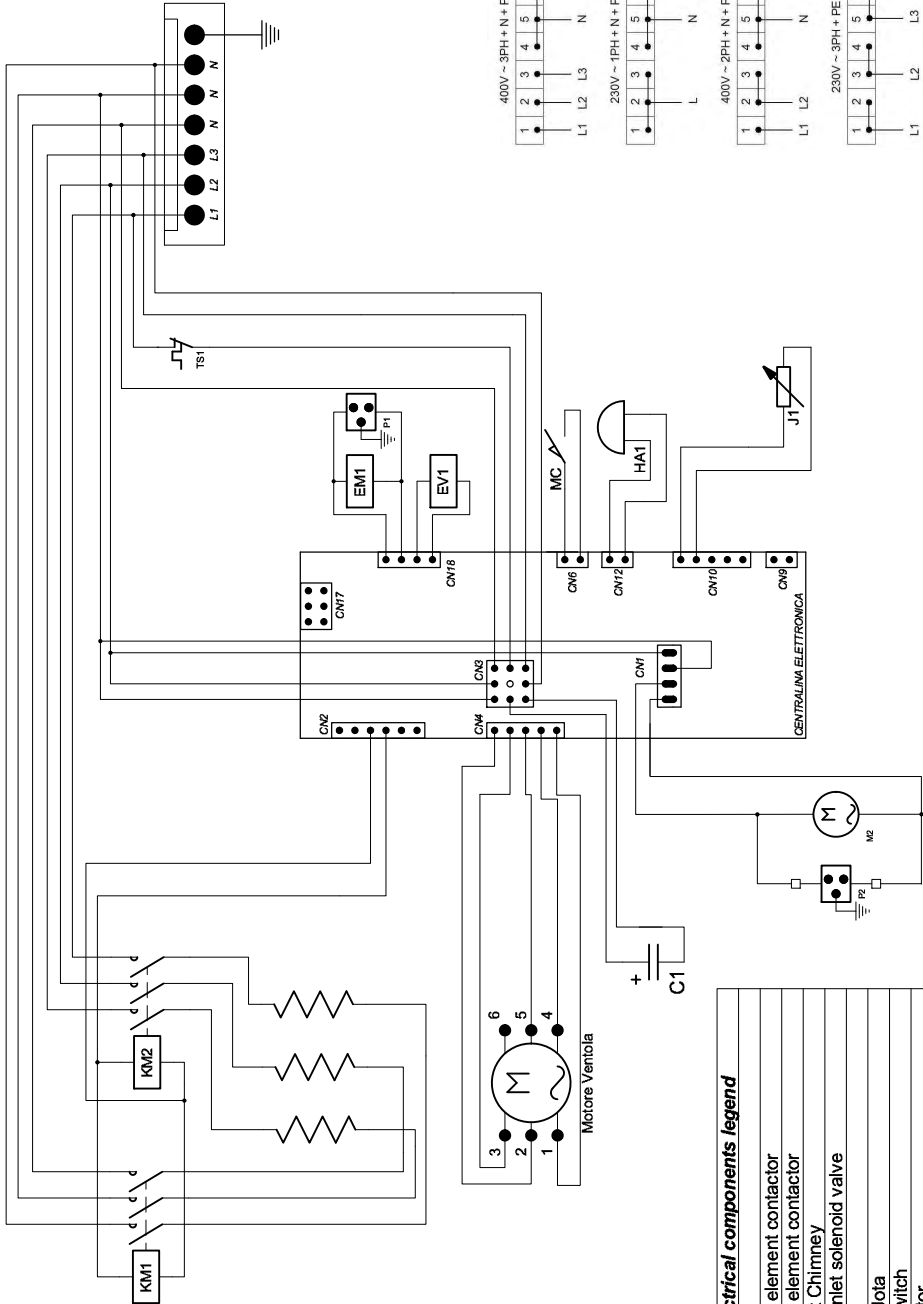
ROUTINE AND SPECIAL MAINTENANCE

The unit must be checked regularly by a specialized technician.

The oven is equipped with a thermal switch with manual reset which intervenes in case of overheating. To reset the thermal switch (after it has turned on), unscrew the plug on the lower left part of the oven back, then press the button to perform the reset. If the switch trips continuously, contact a specialized technician for a thorough check.

CLEANING AND CARE:

- To obtain a constant, automated degree of cleanliness and hygiene inside the chamber, you can purchase our "Automatic Washing Kit", available as option on request.
 - Do not clean the unit with a high-pressure cleaner or with direct jets of water.
 - During cleaning, turn off the power supply to the oven.
 - Clean the unit after it has cooled off.
 - Do not use cold water on hot glass.
 - The oven chamber should be cleaned daily in order to ensure maximum hygiene.
- It is advisable to leave the oven door ajar at the end of each work session, to safeguard the door closing seals.



Electrical components legend

KM1	Heating element contactor
KM2	Heating element contactor
EM1	Magnet Chimney
EV1	Water inlet solenoid valve
HA1	Buzzer
J1	Door switch
MC	Capacitor
C1	Safety thermostat
TS1	Power socket hood
P1	Power socket steam condenser
P2	Power socket steam condenser
M2	Cooling fan

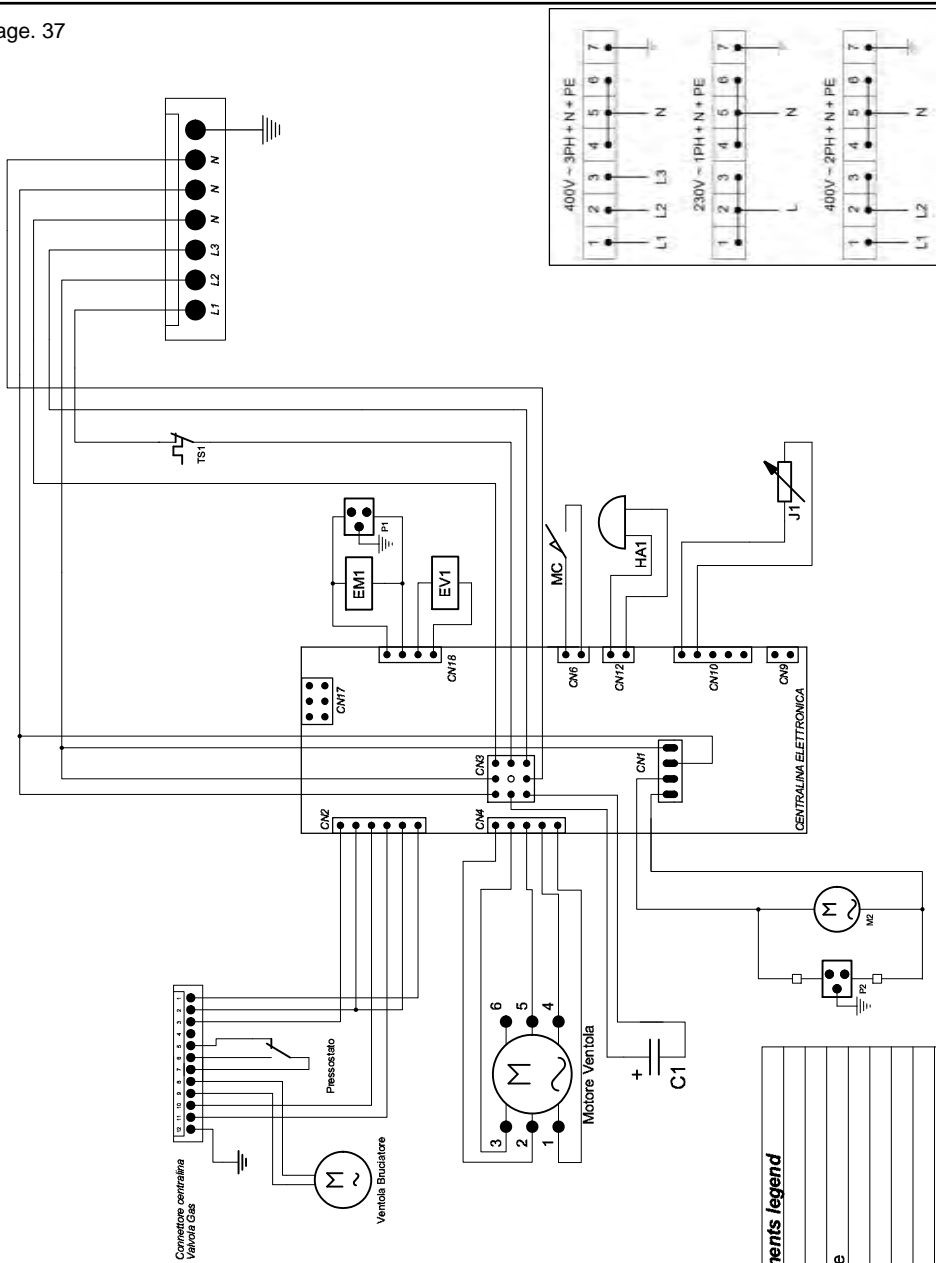
Denominazione / Denomination
Schema elettrico
Forni serie Bistrot - Gourmet S2

Tensione di alimentazione / Power supply
vedere tabella soprastante

Nome File / File Name
BC-03

Data / Date
17/01/2014

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Electrical components legend

EM1	Magnet chimney
EV1	Water inlet solenoid valve
HA1	Buzzer
J1	Probe Jota
MC	Door switch
C1	Capacitor
TS1	Safety thermostat
P1	Power socket hood
P2	Power socket steam condenser
M2	Cooling fan

Denominazione / Denomination
Schema elettrico GAS
 Forni serie Bistrot - Gourmet

Tensione di alimentazione / Power supply
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 BG-04_G
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