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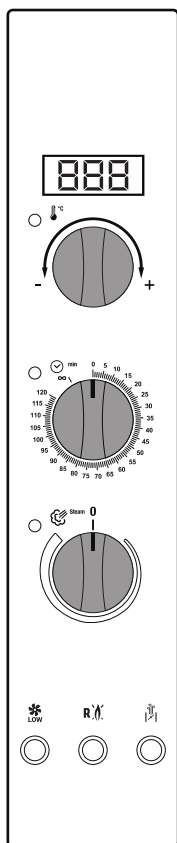
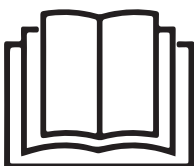
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EN

CONVECTION OVENS - INSTRUCTIONS FOR USE AND MAINTENANCE

TRANSLATION OF THE ORIGINAL INSTRUCTION IN ITALIAN LANGUAGE



	EN	IT	DE	FR	ES
	Warnings for use	Avvertenze per l'uso	Warnhinweise zur Verwendung	Avertissements pour l'utilisation	Advertencias de uso
1.0	Description of the control panel components	Descrizione componenti pannello comandi	Beschreibung der Komponenten der Steuertafel	Description des composants du panneau de contrôle	Descripción de los componentes del panel de control
2.0	Starting the oven	Avviamento del forno	Einschalten des Ofens	Démarrage du four	Arranque del horno
2.1A	Cooking chamber preheating	Preriscaldamento camera di cottura	Vorheizen der Garkammer	Préchauffage de la chambre de cuisson	Pre calentamiento de la cámara de cocción
2.1B	Temperature setting	Impostazione della temperatura	Einstellung der Temperatur	Réglage de la température	Ajuste de la temperatura
2.1C	Setting the cooking time	Impostazione del tempo di cottura	Einstellung der Garzeit	Réglage du temps de cuisson	Ajuste del tiempo de cocción
2.1D	Humidity regulation	Regolazione dell'umidità	Regulierung der Luftfeuchtigkeit	Régulation de l'humidité	Regulación de la humedad
2.1E	Ventilation speed	Velocità della ventilazione	Geschwindigkeit der Belüftung	Vitesse de ventilation	Velocidad de ventilación
2.1F	Breather valve	Valvola di sfogo	Entlüftungsventil	Soupape de purge	Válvula de ventilación
2.1G	Gas reset	Reset gas	Gas zurücksetzen	Réinitialisation du gaz	Restablecimiento del gas
3.0	Turning the oven off	Spegnimento del forno	Ausschalten des Backofens	Arrêt du four	Apagado del horno
4.0	Maintenance	Manutenzione	Wartung	Maintenance	Mantenimiento
4.1	Cleaning the Oven Exterior	Pulizia delle parti esterne del forno	Reinigung der Außenseite des Ofens	Nettoyage de l'extérieur du four	Limpieza del exterior del horno
4.2	Cleaning the oven chamber	Pulizia della camera forno	Reinigung des Garraums	Nettoyage de la chambre du four	Limpieza de la cámara del horno
5.0	Behaviour in the event of breakdown and/or prolonged inactivity	Comportamento in caso di guasto e/o prolungato inutilizzo	Verhalten bei Ausfall und/oder längerer Untätigkeit	Comportement en cas de panne et/ou d'inactivité prolongée	Comportamiento en caso de avería y/o inactividad prolongada
6.0	Remedies for cooking anomalies	Rimedi alle anomalie di cottura	Abhilfemaßnahmen für Kochanomalien	Remèdes aux anomalies de cuisson	Remedios para las anomalías culinarias
6.1	Remedies for cooking anomalies	Rimedi alle anomalie di cottura	Heilmittel für Kochanomalien	remèdes aux anomalies de cuisson	remedios para las anomalías culinarias

WARNING FOR USE**INSTRUCTIONS FOR A SAFE USE OF THE OVEN**

- Ensure the oven is on a stable position and safety devices installed upstream are efficient.
- Always use adequate protection gloves to introduce or pull out the trays.
- Always pay maximum attention to the floor, that due to cooking steam could be slippery.
- In order to avoid burns, never use trays or containers with liquids or fluids over a level that can be easily controlled at sight.
- Don't put trays or other kitchen tools on the oven.
- Periodically have a check with technical service and replace eventual damaged parts, that could alter the proper functioning of the oven or be a danger.
- Often clean the oven following the instructions stated in this manual.

MAX. FOOD LOADING

Number of trays	Max. food loading
5 x 1/1 GN - 60x40	15 kg
10 x 1/1 GN - 60x40	30 kg

For a correct comprehension of the terminology used in the following paragraphs, we underline that **cooking phase is the period of time in which the oven carries out one of the following cooking modes:**

Convection

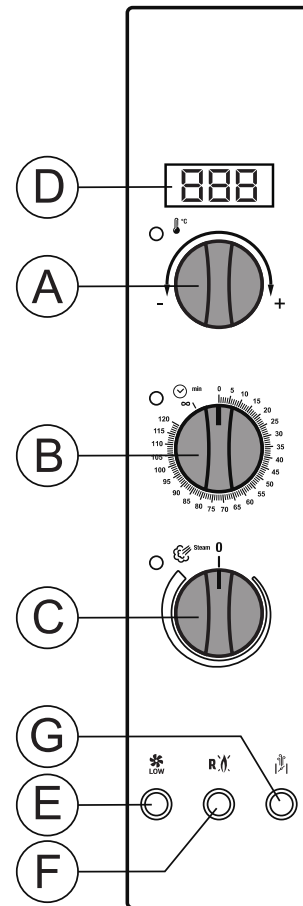
(temperature range between 50 - 270°C)

Convection with steam

(temperature range between 50 - 270°C)

1.0 CONTROL PANNEL DESCRIPTION

A	Thermostat
B	Timer
C	Humidity regulation
D	Temperature display
E	Low ventilation
F	Reset gas
G	Release valve



2.0 STARTING THE OVEN

Ensure that water supply are turned on, eventually gas valve is open and that the electricity supply is switched on. Turn the oven on using the power switch located below the control panel.

2.1A COOKING CHAMBER PREHEATING

It is always advisable to pre-heat the oven before cooking food.

The time needed to heat the oven should be set taking into account that in the hot air convection cycle it takes about 10 minutes to reach 220°C.

Having selected the desired time and temperature, switch the oven on without food inside.

Once the oven reach the preset temperature you can put the meals to cook into the oven. When the oven door is re-closed, the oven starts the cooking.

2.1B TEMPERATURE SETTING

Rotating the knob A is possible to set the cooking chamber temperature.

The display D will show the setted temperature

2.1C COOKING TIME SETTING

To set a cooking time till 120 minutes, rotate the knob B in clockwise direction.

It is also possible to set an infinite cooking time (continuous mode). To set the infinite cooking time rotate the knob B anticlockwise till the symbol ∞.

2.1D HUMIDITY REGULATION

In this oven it is possible to adjust the amount of humidity by turning knob C. The moisture added to the hot air helps keep food moist, preventing it from drying out during cooking.

2.1E VENTILATION SPEED

This oven has 2 fan speeds. Reduced ventilation dries food less than normal, thus helping to keep it moist and soft. The reduced speed is activated by switch E.

2.1F RELEASE VALVE

Switch G opens and closes the vent valve. The opening of the valve favors the escape of excess steam from the cooking chamber. Opening the valve is essential for obtaining dry and crunchy food.

2.1G RESET GAS

Using button F, when it's lighting, is possible to retry to light the burner after a failed attempt. (Only gas models).

3.0 SWITCH OFF THE OVEN

The oven has an ON / OFF switch located under the oven control panel.

4.0 MAINTENANCE

It is compulsory to turn the main switch off and close the water on-off valve, both installed upstream from the oven before servicing it. The oven should be cleaned at the end of each working day, using specific products only.

4.1 CLEANING OF EXTERNAL PARTS

All external stainless steel parts should be:

- cleaned with clear, soapy water;
- rinsed with water;
- dried thoroughly.

It is absolutely forbidden to use scrapers, metal soap pads and other common steel tools as they could besides scratching the surface, deposit iron particles that, oxidizing would cause rust to form.

DO NOT WASH THE APPLIANCE WITH JETS OF WATER.

DO NOT USE PRODUCTS TO WASH THE STAINLESS STEEL PARTS, WHICH CONTAIN CHLOR (BLEACH, CHLORINE ACID) EVEN IF WATERED DOWN.

4.2 COOKING CHAMBER CLEANING

The oven cooking chamber must be cleaned from residues of food and fat at the end of each cooking process. Proceed as follows:

- Heat the oven at a temperature of 80-90°C in steam mode to soften the dirty.
- Vaporize the internal part of the cooking chamber with a specific detergent suitable for stainless steel.
- Rinse with a lot of water using a sponge or a hand shower.

ANY RESIDUES OF DETERGENT COULD DAMAGE THE PARTS IN STAINLESS STEEL WHEN THE COOKING CHAMBER WILL BE HEATED UP.

The fan must be kept clean to avoid grease and fat from depositing on the blades causing motor revolutions to decrease leading to a reduction in the flow of air and dangerous mechanical stress to the motor itself.

5.0 WHAT TO DO IN CASE OF A BREAKDOWN AND/OR EXTENDED PERIOD OF NON USE

If the oven does not work properly, breaks down or if the safety thermostat triggers, switch the oven off, disconnect the electricity and water supply and notify the technical assistance service.

All work of installation, maintenance and repairs should be carried out exclusively by qualified and authorized personnel.

6.0 COOKING TIPS

To obtain the best results, we advise to use **GAS-TRONORM** trays, available in different models and materials according to the type of cooking.

It's fundamental always to **leave an interspace of 3 cm at least** between the food to be cooked and the upper tray for a good air circulation.



The height of the food should be similar to the height of the trays. Very low layers of food in trays of 65 and 80 mm can cook in a non uniform way.

It is advisable to avoid the food to be cooked overflows from the pan , or in case this is not feasible, avoid placing the pan on the top floor to that affected by the situation described.

Cooking of different food can be performed simultaneously at the same temperature , avoiding the overlapping of flavors, placing the products with stronger flavor always on the top of the cooking chamber and the release valve must to be open.

For an optimal cooking temperature you must take into consideration the following rule: select a lower temperature of about 20 % compared to the one set in traditional static ovens without ventilation.

The forced ventilation system, of which this oven is equipped, ensures cooking in reduced time.

Convection cooking with 0% humidification: this method, commonly called "Convection", is indicated for all types of cooking where you want to get dry and crispy food. To achieve this result it is advisable to open the release valve to help the exhaust of steam from the cooking chamber.

Convection cooking with humidification: this method, commonly called "combined" is indicated for all types of cooking where you want to get soft and juicy food.

6.1 REMEDIES TO COOKING HITCHES

If cooking is uneven:

Check that there is at least 3 cm between the food cooking and the tray above it: if there is less space it will not allow correct ventilation of the food to be cooked.

- Make sure that the foods to cook are not against each other which would prevent correct ventilation between them.
- Cooking temperature might be too high, try with a lower temperature.
- The preheating has not been effected. If you introduce the products with cold cooking chamber, it will take a much longer time to reach the selected temperature than the one requested by preheating. During this phase the ventilation and the temperature inside the cooking chamber could not be uniform and produce therefore a loss of cooking uniformity.
- Frozen food has been introduced in the oven. In this case it's advisable to the food at a temperature of 40-50 °C and then proceed with cooking.
- The oven drain could be obstructed and alter the ventilation inside the cooking chamber.
- The door gasket could not be steam tight. The steam coming out from the door could alter the ventilation.

If the food is dry:

- Reduce cooking time.
- The temperature must be adequately lowered.
- Remember that the lower the temperature is the less weight will be lost.
- The combined cycle for a humidity rich cooking environment was not selected.
- The food was not greased with oil or juices before it was put in to cook.