01/2020

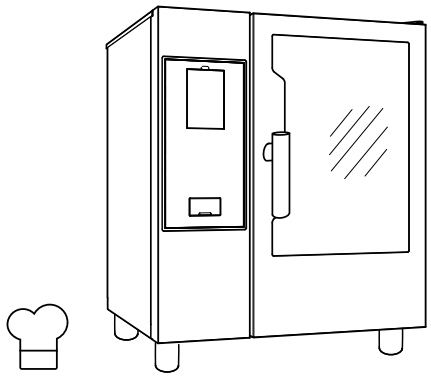
# Mod: SDET/XC-20

**Production code: 228624**

Diamond

# Electrical and Gas Oven

## Combi TOUCH



**EN** User manual *

*Original instructions

0595402L00- 2019.09

# Foreword

The installation, use and maintenance manual (hereinafter Manual) provides the user with information necessary for correct and safe use of the machine (or “appliance“).

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving machine performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures.

All persons involved in machine transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the machine's integrity or endanger people. Make sure to periodically inform the user regarding the safety regulations. It is also important to instruct and update personnel authorised to operate on the machine, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the machine is used, so that it is always at hand for consultation in case of doubts or whenever required.

If, after reading this manual, there are still doubts regarding machine use, do not hesitate to contact the Manufacturer or the authorised Service Centre to receive prompt and precise assistance for better operation and maximum efficiency of the machine. During all stages of machine use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the machine is started and operated only in optimum conditions of safety for people, animals and property.



**IMPORTANT**

- The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.
- The manufacturer reserves the right to modify the appliances presented in this publication without notice.
- No part of this manual may be reproduced.
- This manual is available in digital format by:
  - contacting the dealer or reference customer care;
  - downloading the latest and up to date manual on the web site;
- The manual must always be kept in an easily accessed place near the machine. Machine operators and maintenance personnel must be able to easily find and consult it at any time.

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# A WARNING AND SAFETY INFORMATION

## A.1 General information

To ensure safe use of the machine and a proper understanding of the manual it is necessary to be familiar with the terms and typographical conventions used in the documentation. The following symbols are used in the manual to indicate and identify the various types of hazards:

**WARNING**
Danger for the health and safety of operators.

**WARNING**
Danger of electrocution - dangerous voltage.

**CAUTION**
Risk of damage to the machine or the product.

**IMPORTANT**
Important instructions or information on the product

Read the instructions before using the appliance

Clarifications and explanations

- Incorrect installation, servicing, maintenance, cleaning or modifications to the unit may result in damage, injury or death.
- This appliance is to be intended for commercial and collective use, not for continuous mass production of food. Any other use is deemed improper.
- Only specialised personnel are authorised to operate on the machine.
- This appliance must not be used by minors and adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance or close to the appliance
- Do not remove, tamper with or make the machine “CE“ marking illegible.
- Refer to the data given on the machine’s data plate “CE“ marking for relations with the Manufacturer (e.g. when ordering spare parts, etc.).
- When scrapping the machine, the “CE“ marking must be destroyed.

## A.2 Personal protection equipment

**Summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the machine's service life.**

| Stage | Protective garments | Safety footwear | Gloves | Glasses | Safety helmet |
|---|---|---|---|---|---|
| Transport | — | ● | ○ | — | ○ |
| Handling | — | ● | ○ | — | — |

**Summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the machine's service life. (cont'd.)**

| Stage | Protective garments  | Safety footwear  | Gloves  | Glasses  | Safety helmet  |
|---|---|---|---|---|---|
| Unpacking | — | ● | ○ | — | — |
| Installation | — | ● | ●[1] | — | — |
| Normal use | ● | ● | ●[2] | — | — |
| Adjustments | ○ | ● | — | — | — |
| Routine cleaning | ○ | ● | ●[1–3] | ○ | — |
| Extraordi-nary cleaning | ○ | ● | ●[1–3] | ○ | — |
| Maintenance | ○ | ● | ○ | — | — |
| Dismantling | ○ | ● | ○ | ○ | — |
| Scrapping | ○ | ● | ○ | ○ | — |
| **Key:** | | | | | |
| ● | **PPE REQUIRED** | | | | |
| ○ | **PPE AVAILABLE OR TO BE USED IF NECESSARY** | | | | |
| — | **PPE NOT REQUIRED** | | | | |

1. During these operations, gloves must be cut-resistant. Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to damage to health (depending on the model).
2. During these operations, gloves must be heatproof to protect hands from contact with hot food or hot parts of the appliance and/or when removing hot items from it. Failure to use the personal protection equipment by operators, specialised personnel or users can involve exposure to chemical risk and cause possible damage to health (depending on the model).
3. During these operations, gloves must be suitable for contact with chemical substances used (refer to the safety data sheet of the substances used for information regarding the required PPE). Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to chemical risk and cause possible damage to health (depending on the model).

## A.3 General safety

- The machines are provided with electric and/or mechanical safety devices for protecting workers and the machine itself.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Do not make any modifications to the parts supplied with the appliance.
- Several illustrations in the manual show the machine, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the machine without the guards or with the protection devices deactivated.
- Do not remove, tamper with or make illegible the safety, danger and instruction signs and labels on the machine.
- Place emergency telephone numbers in a visible position.
- The A-weighted emission sound pressure level does not exceed 70 dB(A).
- Turn the appliance off in case of fault or poor operation.

- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it.
- Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts. Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Do not spray water or use water jets or steam to clean the equipment.
- Do not store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not place flammable liquids (e.g. spirits) inside the oven during operation.
- Never check for leaks with an open flame.
- Install the appliance under conditions of adequate ventilation in order to provide a suitable air change per hour. Make sure that the ventilation system, whatever it is, always remains operational and efficient for the entire period of time during which the equipment is operating.

## A.4 General safety rules

### Protection devices installed on the machine

- The guards on the machine are:

  fixed guards (e.g. casings, covers, side panels, etc.), fixed to the machine and/or frame with screws or quick-release connectors that can only be removed or opened with tools. Therefore the user must not remove or tamper with such devices. The Manufacturer declines any liability for damage due to tampering or their non-use.

### Instructions for use and maintenance

- Risks mainly of a mechanical, thermal and electrical nature exist in the machine. Where possible the risks have been neutralised:
  - directly, by means of adequate design solutions.
  - indirectly by using guards, protection and safety devices.
- During maintenance, always carried out by personnel qualified, several risks remain, as these could not be eliminated, and must be neutralised by adopting specific measures and precautions.
- Do not carry out any checking, cleaning, repair or maintenance operations on moving parts. Workers must be informed of this prohibition by means of clearly visible signs.
- To guarantee machine efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in this manual.
- Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.
- Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel provided with all the appropriate personal protection equipment, tools, utensils and ancillary means.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Before carrying out any operation on the machine, always consult the manual which gives the correct procedures and contains important information on safety.

### Residual risks

- The machine has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices. Nevertheless, through

this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the personal protection equipment to be used by them. In order to reduce the risks, provide for sufficient spaces while installing the unit.

To preserve these conditions, the areas around the machine must always be:

– kept free of obstacles (e.g. ladders, tools, containers, boxes, etc.);
– clean and dry;
– well lit.

For the Customer's complete information, the residual risks remaining on the machine are indicated below: such situations are deemed improper and therefore strictly forbidden.

| **Residual risk** | **Description of hazardous situation** |
|---|---|
| Slipping or falling | The operator can slip due to water or dirt on the floor |
| Burns/abrasions (e.g. heating elements) | The operator deliberately or unintentionally touches some components inside the machine without using protective gloves |
| Electrocution | Contact with live parts during maintenance operations carried out with the electrical panel powered |
| Sudden closing of the lid/door/ oven door (if present, depending on the appliance type) | The operator for normal machine use could suddenly and deliberately close the lid/door/oven door (if present, depending on the appliance type) |
| Falling from above | The operator intervenes on the machine using unsuitable systems to access the upper part ( e.g. rung ladders or climbs on it) |
| Tipping of loads | When handling the machine or the packing containing it, using unsuitable lifting systems or accessories or with the unbalanced load |
| Chemical | Contact with chemical substances (e.g. detergent, rinse aid, scale remover, etc.) without taking adequate safety precautions. Therefore always refer to the safety cards and labels on the products used. |

**Mechanical safety characteristics, hazards**

- The appliance does not have sharp edges or protruding parts. The guards for the moving and live parts are fixed to the cabinet with screws, to prevent accidental access.



**CAUTION**

In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, smell of gas indicating possible leakage, etc.) the operator must:
immediately deactivate the machine.

## A.5 Safety signs to be placed near the machine area

| Prohibition | Meaning |
|---|---|
|  | Do not remove the safety devices |
|  | Do not use water to extinguish fires (placed on electrical parts) |
|  | Keep the area around the appliance clear and free from combustible materials. Do not keep flammable materials in the vicinity of the appliance |
|  | Install the appliance in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the same room |

| Danger | Meaning |
|---|---|
|  | caution, hot surface |
|  | danger of electrocution (shown on electrical parts with indication of voltage) |

**End of use**

- When the appliance is no longer to be used, make it unusable by removing the mains power supply wiring.

## A.6 Reasonably foreseeable improper use

Improper use is any use different from that specified in this manual. During machine operation, other types of work or activities deemed improper and that in general can involve risks for the safety of operators and damage to the appliance are not allowed. Reasonably foreseeable improper use includes:

- lack of machine maintenance, cleaning and periodical checks;
- structural changes or modifications to the operating logic;
- tampering with the guards or safety devices;
- failure to use personal protection equipment by operators, specialised personnel and maintenance personnel;
- failure to use suitable accessories (e.g. use of unsuitable equipment or ladders);
- keeping combustible or flammable materials, or in any case materials not compatible with or pertinent to the work, near the machine;
- wrong machine installation;
- placing in the machine any objects or things not compatible with its use, or that can damage the machine, cause injury or pollute the environment;
- climbing on the machine;
- non-compliance with the requirements for correct machine use;
- other actions that give rise to risks not eliminable by the Manufacturer.

**The previously described actions are prohibited!**

## A.7 Machine cleaning and maintenance

**IMPORTANT**
In order to maintain the oven performance and safeness, the oven shall be maintained and cleaned.

- Before carrying out any cleaning or maintenance, disconnect the appliance from the power supply. For details see the Electrical Connection paragraph in the Installation Manual.
- Do not touch the appliance with wet hands or feet or when barefoot.
- Do not remove the safety guards.
- Use a ladder with suitable protection for work on appliances with accessibility from above.
- Use suitable personal protection equipment.
- Machine maintenance, checking and overhaul operations must only be carried out by specialised personnel or the Customer Care Service, provided with adequate personal protection equipment, tools and ancillary means.
- Work on the electrical equipment must only be carried out by specialised personnel or the Customer Care Service.
- Put the machine in safe conditions before starting any maintenance operation.
- Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.

### Ordinary maintenance

- For the manual ordinary maintenance disconnect the power supply before cleaning the appliance.
  For details see the Electrical Connection paragraph in the Installation Manual.
- Do not clean the machine with jets of water.

### Preventative Maintenance

- In order to ensure the safety and performance of your equipment, it is recommended that service is undertaken by Electrolux authorised engineers every 12 months, in accordance with Electrolux Service Manuals. Please contact your local Electrolux Service Centre for further details.

### Precautions in case of long idle periods

- The warranty does not cover any damages caused by ice formations in the appliance pipes.

### Repair and extraordinary maintenance

- Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel. The manufacturer declines any liability for any failure or damages due to personnel being not authorised by the Manufacturer. Interventions performed by unauthorised personnel void the original manufacturer warranty.

### Parts and accessories

- Use only original accessories and/or spare parts. Failure to use original accessories and/or spare parts will invalidate the original manufacturer warranty and may render the machine not compliant with the safety standard.

## A.8 Warranty terms and exclusions

- Electrolux Professional provides warranty services in line with local regulations and is conditional on the equipment being installed and used for the purposes as designed, and as described within the appropriate equipment documentation.
- Warranty will be applicable where the customer has used only genuine spare parts and has performed maintenance in accordance with Electrolux Professional user and maintenance requirements.
- Electrolux Professional strongly recommends to use Electrolux Professional approved cleaning agents, rinse and descaling agents to obtain better results and maintain product efficiency over time.

The Electrolux Professional warranty does not cover damages and inefficiencies deriving from external causes beyond the manufacturer's responsibilities, such as:

- Insufficient and abnormal capacity of the electrical, hydraulic and gas systems, irregular supply voltage, impurities contained in the gas or water supply that does not comply with the technical requirements for each machine, insufficient extraction systems, customer's negligence and misuse;
- Deterioration caused by action of unsuitable detergents, additives or cleaning means;
- Non-compliance with the use and care instructions detailed in this manual;
- Tampering, modifications and repairs carried out by third parties not entrusted in writing by Electrolux Professional;
- Use of non-original components (e.g.: consumables, wear and tear, or spare parts);
- Modification of safety systems;
- Poor maintenance and misuse;
- Warranty does not include scheduled planned maintenance activities, or the supply of cleaning agents unless specifically covered within any local agreement, subject to local terms and conditions.

# B GENERAL INFORMATION

**WARNING**
Refer to "*WARNING and Safety Information*"

### B.1 Introduction

Given below is some information regarding the intended use of this appliance, its testing, and a description of the symbols used (that identifies the type of warning), the definitions of terms used in the manual and useful information for the appliance user.

### B.2 Additional indications

The drawings and diagrams given in the manual are not in scale. They supplement the written information with an outline, but are not intended to be a detailed representation of the machine supplied.

The numerical values given on the machine installation diagrams refer to measurements in millimeters and/or inches.

### B.3 Intended use and restrictions

This appliance is designed for cooking food. It is intended for collective use.

Any other use is deemed improper.

**CAUTION**
The machine is not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.).

NOTE!
The manufacturer declines any liability for improper use of the product.

### B.4 Testing and inspection

Our appliances have been designed and optimized, with laboratory testing, in order to obtain high performance and efficiency.

**IMPORTANT**
For 20 grids models only: the oven shall be used with the supplied trolley or with the appropriate ones listed in the accessory catalogue.

The product is shipped ready for use.

Passing of the tests (visual inspection - electrical test - functional test) is guaranteed and certified by the specific enclosures.

### B.5 Copyright

This manual is intended solely for consultation by the operator and can only be given to third parties with the permission of Electrolux Professional SpA.

### B.6 Keeping the manual

The manual must be carefully kept for the entire life of the machine, until scrapping. The manual must stay with the machine in case of transfer, sale, hire, granting of use or leasing.

### B.7 Recipients of the manual

**This manual is intended for:**

- the carrier and handling personnel;
- installation and commissioning personnel;
- the employer of machine users and the workplace manager;
- operators for normal machine use;
- specialised personnel - Customer Care service (see service manual).

### B.8 Definitions

Listed below are the definitions of the main terms used in the manual. It is advisable to read them carefully before use.

| | |
|---|---|
| Operator | machine installation, adjustment, use, maintenance, cleaning, repair and transport personnel. |
| Manufacturer | Electrolux Professional SpA or any other service centre authorised by Electrolux Professional SpA. |
| Operator for normal machine use | an operator who has been informed and trained regarding the tasks and hazards involved in normal machine use. |
| Customer Care service or specialised personnel | an operator instructed/trained by the Manufacturer and who, based on his professional and specific training, experience and knowledge of the accident-prevention regulations, is able to appraise the operations to be carried out on the machine and recognise and prevent any risks. His professionalism covers the mechanical, electrotechnical and electronics fields etc. |
| Danger | source of possible injury or harm to health. |
| Hazardous situation | any situation where an operator is exposed to one or more hazards. |
| Risk | a combination of probabilities and risks of injury or harm to health in a hazardous situation. |
| Protection devices | safety measures consisting of the use of specific technical means (guards and safety devices) for protecting operators against risks. |
| Guard | an element of a machine used in a specific way to provide protection by means of a physical barrier. |
| Safety device | a device (other than a guard) that eliminates or reduces the risk; it can be used alone or in combination with a guard. |
| Customer | the person who purchased the machine and/or who manages and uses it (e. g. company, entrepreneur, firm). |
| Electrocution | an accidental discharge of electric current on a human body. |

### B.9 Responsibility

**The Manufacturer declines any liability for damage and malfunctioning caused by:**

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect machine operation and invalidates the original manufacturer warranty);
- operations carried out by non-specialised personnel;
- unauthorized modifications or operations;
- missing, lack or inadequate maintenance;
- improper machine use;
- unforeseeable extraordinary events;
- use of the machine by uninformed and / or untrained personnel;
- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

The Manufacturer declines any liability for damage caused by arbitrary modifications and conversions carried out by the user or the Customer.

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use.

The Manufacturer declines any liability for inaccuracies contained in the manual, if due to printing or translation errors.

Any supplements to the installation, use and maintenance manual the Customer receives from the Manufacturer will form an integral part of the manual and therefore must be kept together with it.

## C NORMAL MACHINE USE

### C.1 Characteristics of personnel trained for normal machine use

The Customer must make sure the personnel for normal machine use are adequately trained and skilled in their duties, as well as ensuring their own safety and that of other persons.

The Customer must make sure his personnel have understood the instructions received and in particular those regarding work hygiene and safety in use of the machine.

### C.2 Characteristics of personnel enabled to operate on the machine

The Customer is responsible for ensuring that persons assigned to the various duties:

- read and understand the manual;
- receive adequate training and instruction for their duties in order to perform them safely;
- receive specific training for correct machine use.

### C.3 Operator qualified for normal machine use

Must have at least:

- knowledge of the technology and specific experience in operating the machine;
- adequate general basic education and technical knowledge for reading and understanding the contents of the manual, including correct interpretation of the drawings, signs and pictograms;
- sufficient technical knowledge for safely performing his duties as specified in the manual;
- knowledge of the regulations on work hygiene and safety.

In case of a significant anomaly (e. g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, etc.) the operator for normal machine use must:

- immediately deactivate the machine.

# D PRODUCT DESCRIPTION

## D.1 Use – Introduction

The instructions and information given in this manual are important for correct and optimum oven use. If required, further details regarding its characteristics and cooking performance can be obtained from the dealer.

- To avoid obstructing the fume and steam discharge pipes, do not place pans or utensils of any kind on the oven.
- Do not place objects (e.g. pans) under the bottom of the oven, so as not to obstruct any cooling air inlet or outlet holes.

**IMPORTANT**
**In 20 Grids models run the cleaning cycles only with trolley inside the oven.** It helps the sealing in closing the bottom openings between the cavity and the door.

- Do not salt food inside the oven, in particular with humid cycles.
- Do not place flammable liquids (e.g. spirits) inside the oven during operation.

**IMPORTANT**
After the installation of 6 and 10 grids ovens (stacking installation included) is carried out, check at which height the upper trays are placed in the oven. If required, place the following sticker (supplied) on the front of the oven and ***at a height of 1,60 m above the floor***.



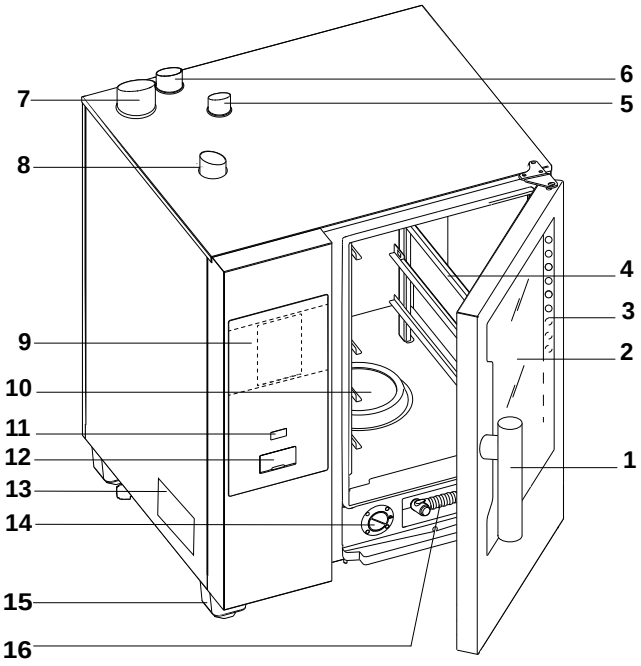
**CAUTION**
To avoid burns, do not use recipients containing liquids (or products that become liquid with cooking) in shelves positioned at levels higher than 1,6 m above the floor. This is to prevent spilling during handling.

**Food loading on oven**

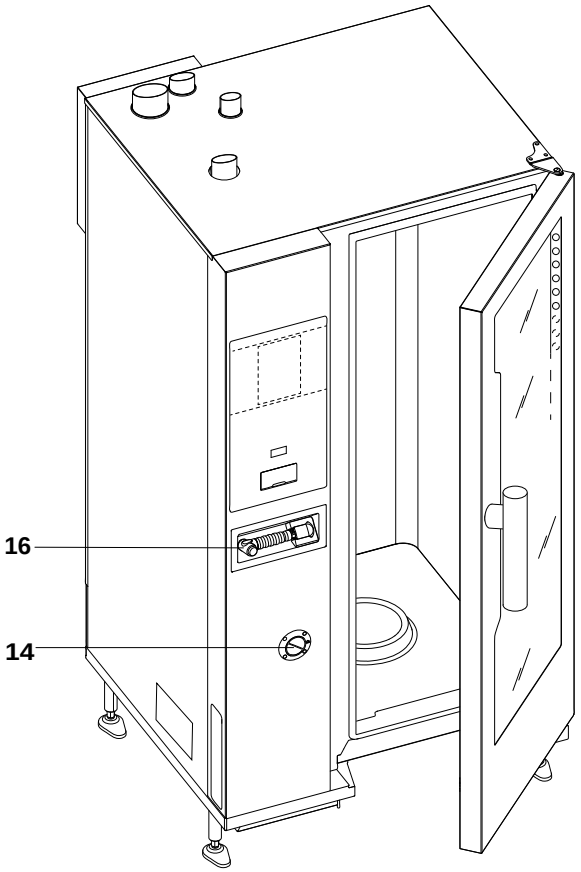
| No. of grids | | MODELS | | | | | |
|---|---|---|---|---|---|---|---|
| | | 6 GN 1/1 | 6 GN 2/1 | 10 GN 1/1 | 10 GN 2/1 | 20 GN 1/1 | 20 GN 2/1 |
| **Maximum oven load** | Kg | 30 | 60 | 50 | 100 | 100 | 200 |
| **Maximum pan/ tray load** | Kg | 15 | 30 | 15 | 30 | 15 | 30 |

## D.2 Appliance overview

**6 - 10 GN model**




**20 GN model**



1. Door handle (shape depending on the model)
2. Glass door
3. Led bar for lighting cavity
4. Grids support
5. Exhaust gas cavity heat exchanger (all gas models)
6. Steam discharge (electric and gas models)
7. Exhausting gas from steam generator (gas models with boiler)
8. Air inlets (electric and gas models)
9. Control panel
10. Cavity filter – housing for detergent tabs (cavity washing)
11. ON/OFF button
12. USB pendrive position
13. Dataplate
14. Descaling/rinse agent drawer
15. Feet
16. Hand spray cleaning unit, if present in your model

### D.3 Opening and closing the oven door

Below the instructions for closing and opening the oven door, model by model.

**6 GN and 10 GN Model**



1. Turn the door handle clockwise or counterclockwise all the way to fully open the oven door. The cooking cycle is stopped, if in progress.
2. To close the door press it against the oven enough to lock it.

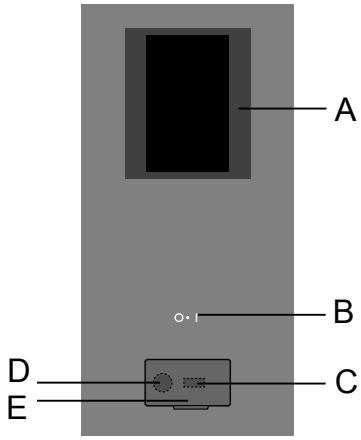
**20 GN Model**



1. Rotate the handle by 90°C counterclockwise to open the door completely. The cooking programme is stopped, if in progress.
2. For closing rotate the handle by 90°C counterclockwise until it stops and bring the door against the oven.
3. Keeping the door pressed against the oven, rotate the handle back in its vertical position to complete its locking.

### D.4 Control panel

**WARNING**
Refer to "*WARNING and Safety Information*".

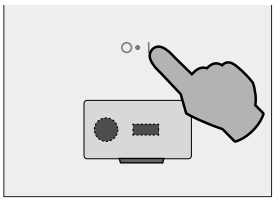



A. Display – Touch screen
B. ON/OFF button
C. USB pendrive in/out
D. Connection for accessory/data recovering
E. Openable flap

## E OPERATING

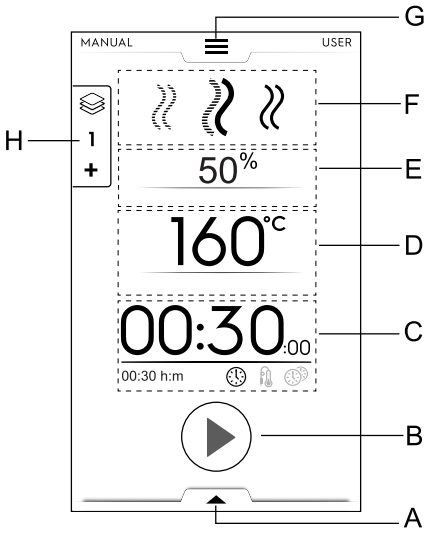
### E.1 Switch the oven ON

Press the ON/OFF button to switch the oven on.



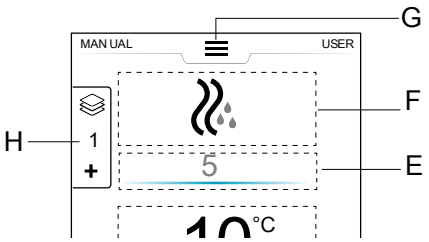
The display illuminates, loads the software and after a while shows, by default the following screen, in MANUAL mode.

**Models with boiler**




A. Lower drawer – Additional functions (utilities)
B. Start button area
C. Time / Food Probe / MultiTimer area
D. Cavity temperature area
E. Cavity humidification area
F. Cooking cycle(s) area
G. Upper drawer – Main menu
H. Multiphase Drawer

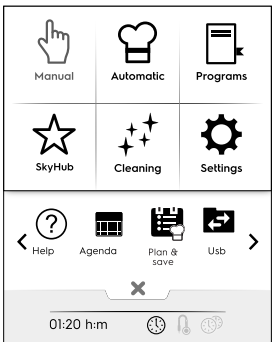
**Models boilerless**



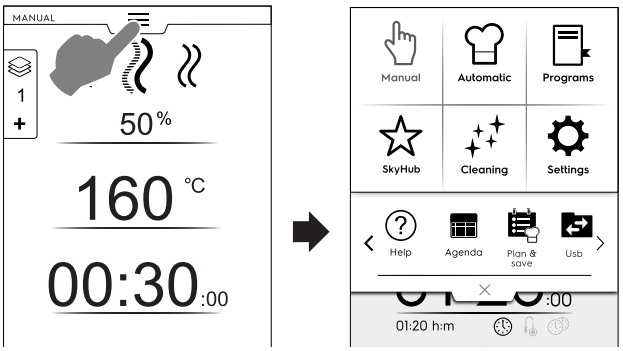

## E.2 Main menu

The oven allows cooking in different cooking modes according to your food type and requirements, to create and store recipes, programs, to recall them, to plan cooking activities or to carry out an automatic cleaning.

The main menu of the start page is composed of various modes corresponding to the different functions of the oven.




NOTE!
To navigate inside the main menu, always touch the upper drawer.




Touch the required icon in the main menu to access inside the different modes.

**Cooking modes**

**Manual Mode**
"Manual" mode customizes the cooking cycles choosing among Convention, Combi and Steam cycles and setting the humidity level, time and temperature (see E.5 *Manual mode* chapter).

**Automatic Mode**
"Automatic" mode allows to cook food in a quick and easy way, just choosing the required food and the way to cook it.
The set parameters enable you to get excellent and repeatable cooking results whenever you want (see E.6 *Automatic mode* chapter).

**Programs mode**
"Programs" mode recalls the recipes previously saved and restores quickly parameters and settings of each cooking cycle avoiding the need to assign them again (see E.7 *Programs mode* chapter).

**Homepage Mode (SkyHub/SoloMio)**
"Homepage Mode" helps to store your recipes managing them inside a customized area (see E.7 *Programs mode* chapter).

**Other modes**

**Cleaning mode**
With "Cleaning mode" it is possible to carry out the cleaning of the cavity and the descaling cycle of the boiler, if available in your model.

**Settings mode**
"Settings mode " allows to customize the oven functions and options for a better use.

**< SCROLLING AREA Options>**

Help

This function provides QR codes in order to display the user manual on your device (smartphone, tablet or laptop). See E.9 *Help mode* chapter).

AGENDA (MyPlanner/Agenda)

This function allows to plan oven activities, cooking or cleaning programs or to set reminders, according to your schedule (see E.10 *Agenda mode (Calendar – My Planner)* chapter).

PLAN-N-SAVE/COOKING OPTIMIZER

This function allows you to optimise consecutive cooking processes in order to reduce energy and water consumption of the transition phases (see E.12 *Plan&Save/Cooking Optimizer mode* chapter).

SKYDUO

NOTE!
Available as option only on specific models combined with the appropriate accessory.

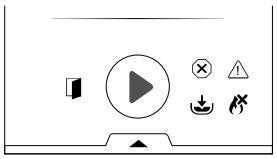
This function can be activated on demand and works combined with connectivity devices installed by specialised personnel. It allows to connect the oven to a blast chiller (see E.13 *SkyDuo mode (optional)* chapter.

USB

The USB mode allows to upload/download, from or into the appliance, programs or other data by means of the USB pendrive. See E.11 *USB mode* chapter.

## E.3 Touch screen commands / info and display messages

The icons of this area allow the interaction with the oven or just give information about the oven status or the accessories connected.



**Touch screen commands**

Touch this icon to confirm and/or save the selection

Touch this icon to discard the selection or close a pop-up window

Touch this icon to come back to the previous menu

Touch this icon to start a cycle

Hold down this button for a few seconds to stop a running cycle

Touch this icons to move between the pages (horizontal scrolling) or increase/decrease a value

Touch this icons to move between the pages (vertical scrolling)

**Signalling information**

Door open warning signalling icon

The icon appears when the door is open or not properly closed

Fan speed level

Boiler in filling or heating phase
**Not available in models boilerless**

Boiler temperature too high
**Not available in models boilerless**

Gas burner blocked

Water injection

Half power

Blocking alarm

**Display messages**

Warnings

A pop up window appears on the display to show the warning in progress.

Alarms signalling icon

A pop up window appears on the display to show the alarm in progress. The icon remain visible until the problem is resolved.

Information

An information message communicates if something is wrong, if a procedure is completed or should be repeated and so on.

## E.4 Drawers area

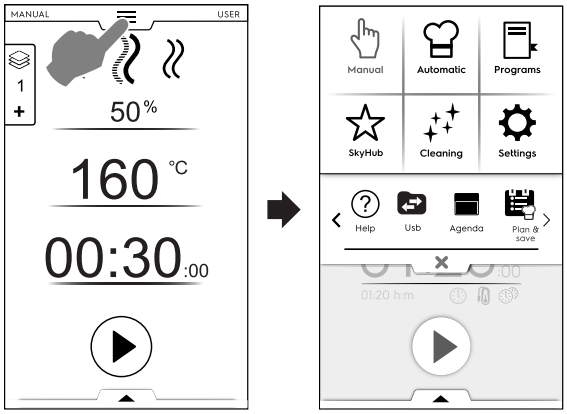
The drawers are an expansion located inside several environments of the menu and contains options and functions.



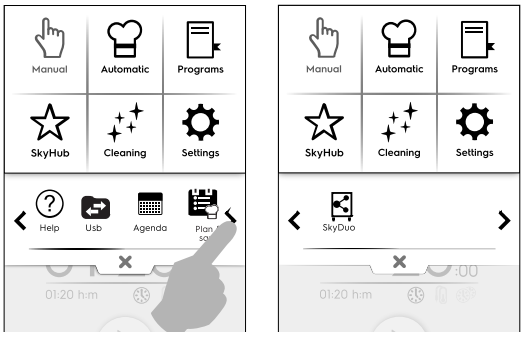

**UPPER DRAWER**

- This drawer allows to navigate into the main menu.

– Upper drawer opening:




– Moving between pages:




Touch the arrows in the scrolling area;

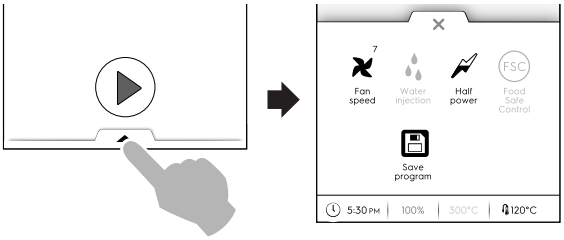
– Upper drawer closing:



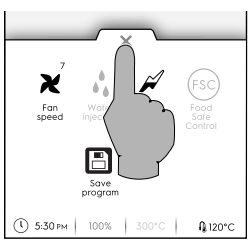

Touch ✕ button to close the drawer.

**LOWER DRAWER**

- This drawer allows to access to further options, accessories and advanced features.
  – Lower drawer opening:




– Lower drawer closing

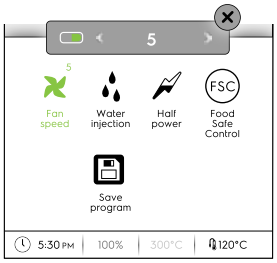



**LOWER DRAWER functions – Utilities**

This drawer contains further settings, accessory management and advanced features. Its composition depends on the setting parameters and on the phase cycle.

### Fan speed

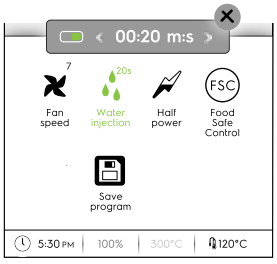
- Touch this icon to set the speed of the fan from 1 to 7 levels.
- Touch ✕ icon to close and enable the setting.
- To disable this function operate on ▭ / ▭ icons.




### Water injection into cavity (**available only for the convection cooking cycle**)

Touch this icon to increase the humidity level in the cavity at the beginning of the cooking phase.

- Set the duration of the water injection (from 10 seconds to 30 minutes).
- Touch ✕ icon to close and enable the setting.
- To disable this function operate on ▭ / ▭ icons.




### Half power

Touch this icon to limit the power peak to half of the installed power. Available for every cooking cycle. When selected the icon becomes green.

### Food Service Control (FSC)

To enable this function see *FSC Safety Control (FSC)* paragraph in E.15 *Settings* chapter.

FSC enables the control of the microbiological safe condition of the food while cooking (see the paragraph *FSC Safety Control (FSC)*)

- Touch this icon. A pop up message asks to select the level of risk between standard or high
- Set the required food icon to change the risk.

  The corresponding icon on the lower drawer FSC changes accordingly FSC.

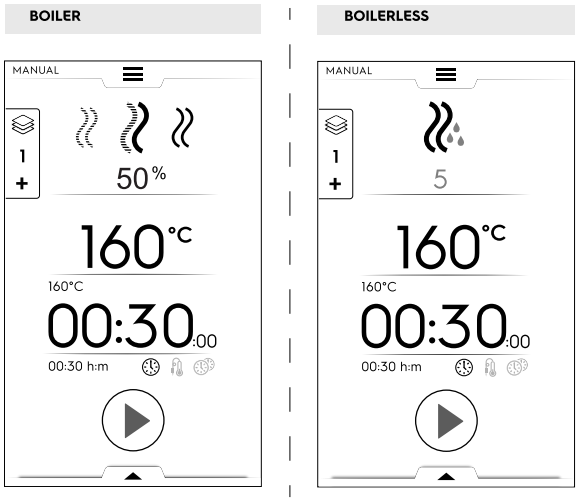



Save program

Touch this icon to save and store customized cooking cycles. See *How to create and save a program* paragraph in E.7 *Programs mode* chapter.

## E.5 Manual mode

The manual mode displays the following **first page**:




To display the home page with more detailed information, see E.15 *Settings* chapter (Manual ⇨ General, ⇨ Show real and set values).

### COOKING CYCLES

**Models with boiler**

**CONVECTION Cycle**
For roasting and gratinating:
Maximum temperature up to 300 °C.

**COMBI Cycle**
The steam generator and compartment heaters are used at the same time to keep foods tender;
Maximum temperature up to 300 °C.

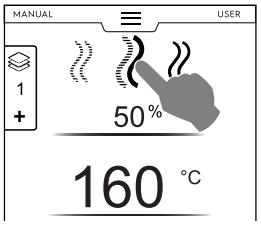
**STEAM Cycle**
Ideal for boiling (operating temperature automatically fixed at 100°C;
Low temperature steam for gentle cooking, vacuum packed foods and for defrosting (temperature from 25°C to 99°C);
Superheated steam (temperature 101°C – 130°C).

**Models boilerless**

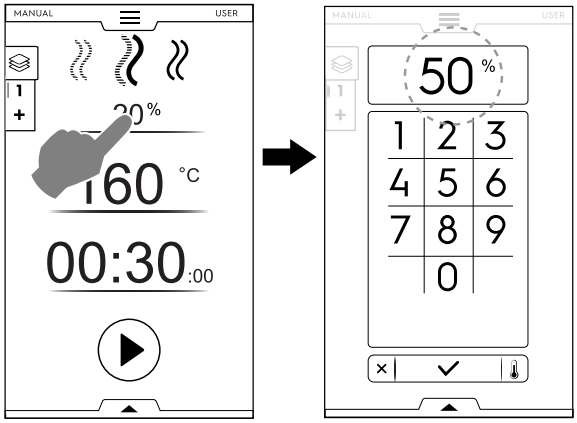
**CONVECTION Cycle**
Maximum temperature up to 300 °C.
For roasting and gratinating; Maximum temperature up to 300 °C.

**How to set a cooking cycle**

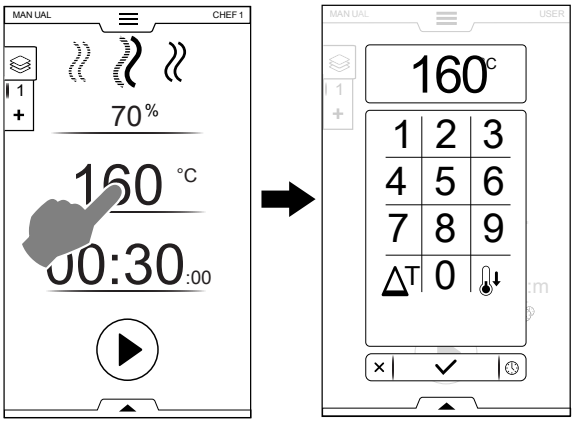
1. Select a cycle, for example COMBI;



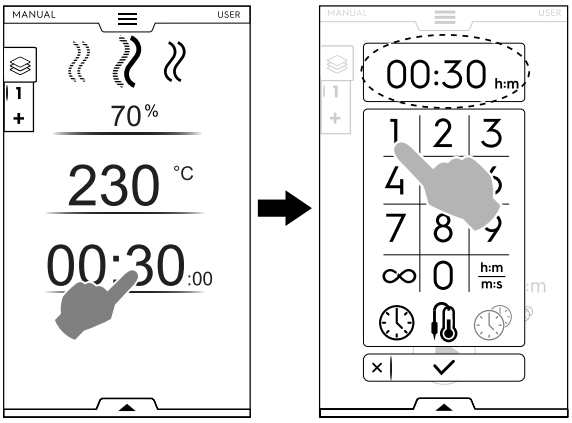

2. If it is necessary, set the required HUMIDITY;
   - Touch the row of the humidity value;
   - Enter the new value on the numeric keypad appearing on the display.




3. Set the required TEMPERATURE
   - Touch the row of the temperature value; enter the new value on the numeric keypad appearing on the display.



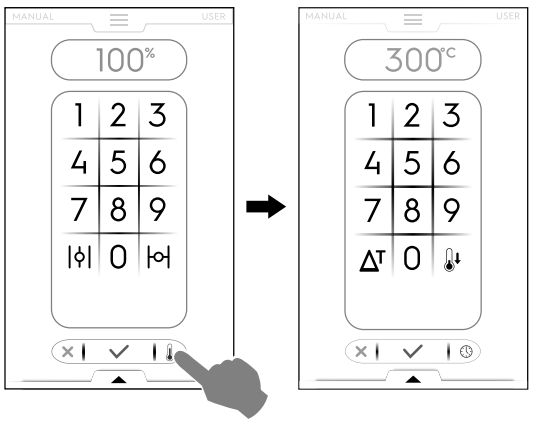
4. Set the duration TIME
   - Touch the row of the time value; enter the new value on the numeric keypad.




| | |
|---|---|
| ∞ | Continuous cooking time |
| h:m / m:s | Displayed time |
| | Food Probe |
| | MultiTimer |

**IMPORTANT**
The numeric keypad allows to set further options of the cycle without returning back to the first page of Manual mode.

- Touch the button illustrated in the figure to access the setting of temperature and time options;

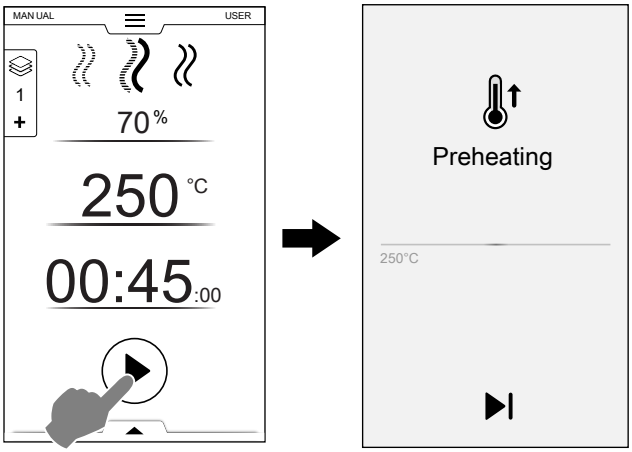



5. Touch ▶ button to start the set cooking cycle.

**Start Options**

AUTO START
The cooking cycle starts by closing the door. The START button is not visible on the display.
To enable the Autostart in all modes see E.15 *Settings* chapter (Autostart).

6. The preheating (or precooling) phase starts. The pre-heating or precooling prepares the cavity temperature before the beginning of the selected cycle.




| | |
|---|---|
| ▶\| | Skip Preheating / Precooling |

Touch the icon ▶| to skip this phase and go immediately to the main cycle.

NOTE!
This phase can be enabled or disabled in E.15 *Settings* chapter (Manual ⇨ General, ⇨ Cooking preheating).

7. At the end of Preheating acoustic signals sound and the door light flashes.
   A pop-up window opens, showing the message that the cycle can start.

1. If a TIME CYCLE is chosen: insert the food in the appliance and close the door to start the cycle;
2. If the PROBE CYCLE is chosen: insert the food in the appliance, the food probe in the product and close the door to start the cycle;




**Stop cycle**

- Hold down the ■ button to stop the cycle.




3. At the end of the cycle acoustic signals sounds A pop-up window opens showing the summary of consumption, time cycle and utility used.

Touch ✓ button to close the pop-up window;



The appliance starts holding.

| | |
|---|---|
| | Electric consumption in kWh |
| | Time consumption in hours : minutes : seconds |
| | Utility used: FSC Food Safe Control<br>The final check by FSC is successful. |
| | Utility used: FSC Food Safe Control<br>The final check by FSC is unsuccessful. |

## TEMPERATURE OPTIONS

(for all cooking modes)

### ECO DELTA $\Delta^T$

- This is an advanced cooking method, where the oven compartment temperature varies according to the core temperature of the food. The cavity temperature is automatically adjusted according to the temperature inside the food (CORE PROBE), maintaining a constant difference, “ECO-DELTA“ between them, from start to end of cooking.

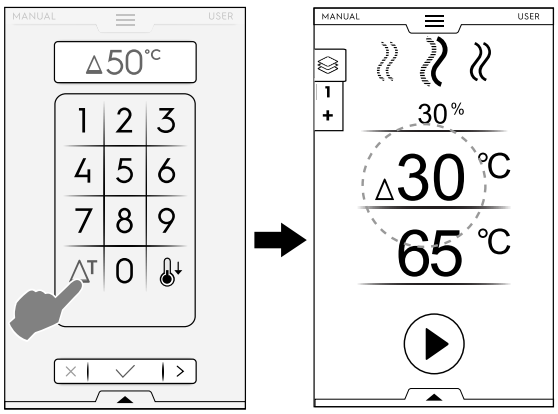
**Delta temperature**

| | |
|---|---|
| Values to be set: | from 5 to 120°C |

This function enables cooking without harming the food with high temperatures; this ensures more gentle and more even cooking, with less weight loss.

The ECO-DELTA function is only possible with the core probe inserted.

1. While setting the temperature, touch the icon $\Delta^T$;
2. Enter the required delta value on the numeric keypad;
   Touch ✓ button to confirm;




3. Touch the probe icon and enter the required value;
4. Insert the probe into the food (see the probe use at the paragraph *How to use a probe*).
5. Close the door and press ⏵ button.

NOTE!
To delete ECO-DELTA function touch the icon $\Delta^T$ again.

With ECODELTA on, the mode “Cooking Time“ switches automatically to the “Core Probe“ mode, that detects the inside temperature of the food (65°C).

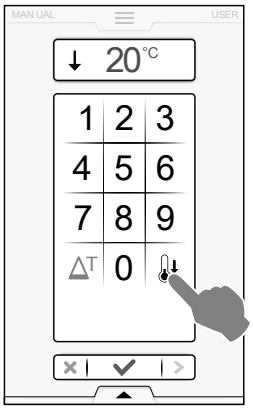
This function is particularly suitable for cooking large pieces of food (at least 5 kg, e.g. whole turkey, leg of pork, etc.).

### COOLING DOWN

- Fast cavity cooling useful for switching from one type of cooking to another at lower temperature;

It enables fan rotation and automatic injection of water even with the door open. This option is not available if the cavity temperature is higher then 180°C.

1. Touch button;




2. Enter the temperature value that the oven has to reach for the next cooking.
3. Touch ✓ button to confirm.

## HUMIDITY OPTIONS

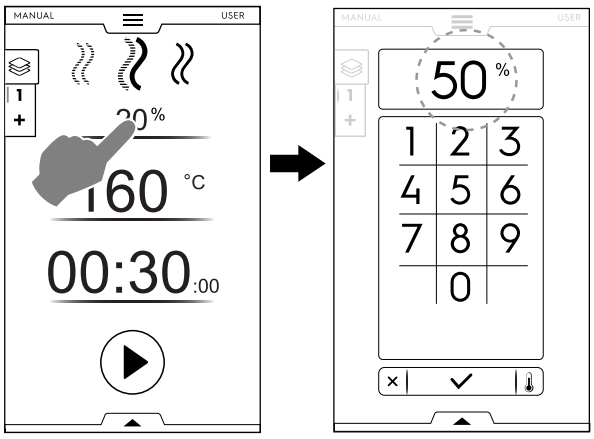
### STEAM cycle

- The humidity value – 100°C is fixed and not adjustable.

### COMBI cycle – Humidity PERCENTAGE LEVEL

| | |
|---|---|
| 01 % | It allows to adjust the required humidity level in the cavity during cooking. |

- Touch the humidity row. Enter the new value on the keypad (e.g. 50).
  The oven will reach and maintain the set humidity during the whole cooking cycle.

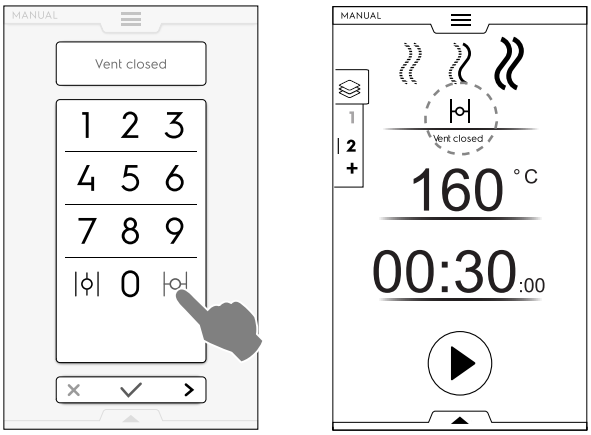



### CONVECTION cycle – VENT VALVE

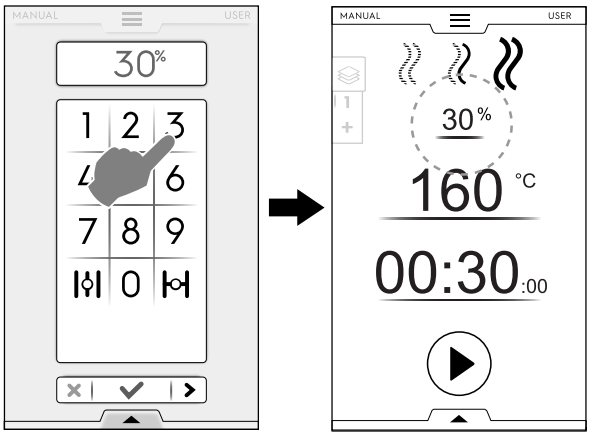
| | |
|---|---|
| | Vent valve CLOSED for high humidity cooking (Default setting) |
| 01 % | Vent valve ADJUSTABLE for cooking with humidity adjustable from 1 to 99 %, allowing the removal of humidity when the set value is exceeded. |
| | Vent valve OPEN for very dry cooking allowing the removal of humidity when necessary.<br>Max. temperature up to 300°C) |

**Vent setting (only for CONVECTION cycle)**

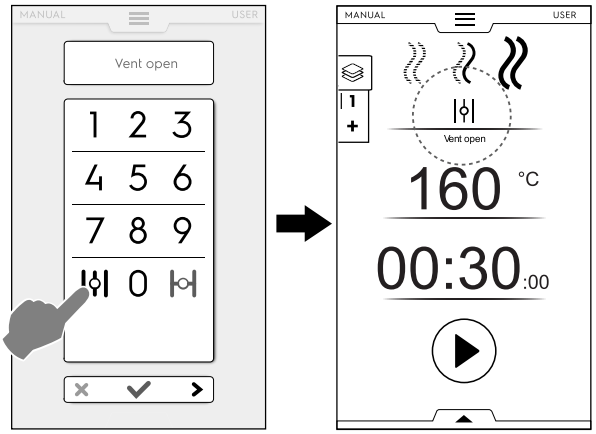
- Touch VENT CLOSED option




- Controlling HUMIDITY PERCENTAGE
  Enter a value on the numeric keypad (for example 30). The vent is closed for the corresponding 30% humidity.




- Touch VENT OPEN option

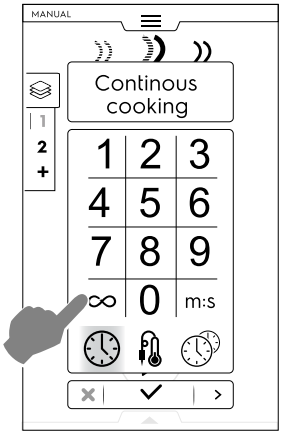



**TIME SETTING OR PROBE SETTING**

TIME OPTION

**CONTINUOUS COOKING**

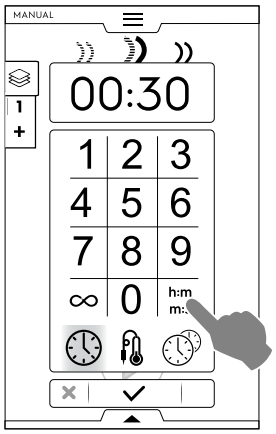
- If this option is activated the cooking cycle is endless.




When the food is cooked hold down ◉ button.

**DISPLAYED TIME**

- If this option is activated the time displayed is converted from hours/minutes into minutes/seconds and viceversa.




FOOD CORE PROBE OPTION

The core probe allows accurate control of the core temperature of the product being cooked. This option excludes the cooking time setting.

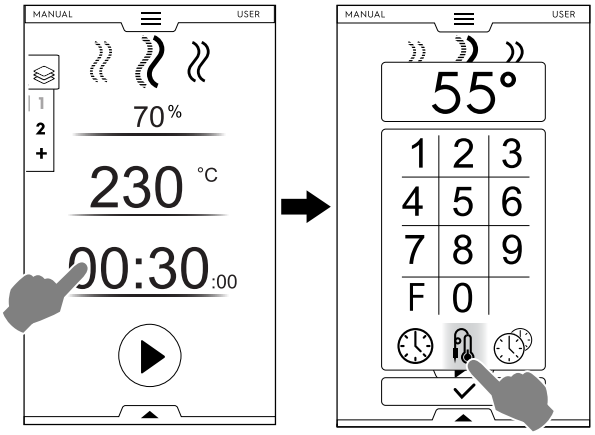
**Probe temperature**

| | |
|---|---|
| Values to be set: | from 10 to 290°C |

When the set value is reached, the oven stops automatically.

**How to use a probe**

1. Touch the time and select the CORE PROBE option;

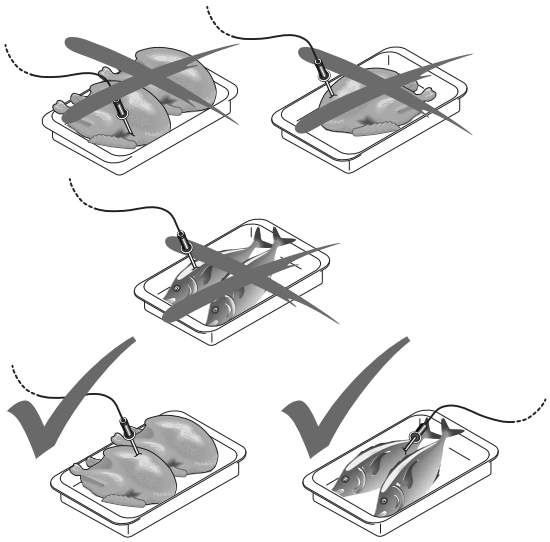


| | |
|---|---|
| F | Pasteurization factor (if activated)<br>Touch “F“ to insert the factor value to be reached by the end of the cooking cycle. |

2. Touch ▶ button to start the cycle.
   Wait until the display indicates that the preheating (or precooling) phase is finished.
3. Open the door, insert the food into the cavity;

**WARNING**
Risk of burns. Always open the door with caution when the oven is hot.

4. Remove the core probe from its seat and insert it in the product without forcing excessively;
   Make sure the tip (the sensitive part) is positioned near the centre of the product.
   It is important to place the core probe correctly near the centre of the product, making sure the tip does not protrude and, in particular, that it does not to touch the pan.



**IMPORTANT**
The core probe is a precision component. Absolutely avoid impacts, forcing when inserting, and pulling of the flexible cable (in particular when using the trolley-mounted structures).
The warranty does not cover the replacement of core probes damaged by improper use.

5. Close the oven door.
   The PROBE cycle keeps running.

**End Probe cycle**

- When the required product core temperature is reached the oven stops automatically. The display shows the duration of cooking cycle;

**Probe cycle deactivation**

- To deactivate the PROBE cycle just press the TIME button and set a cooking time. This action automatically cuts out the core probe and viceversa.
  When the oven is switched off the core probe option is also deactivated.

NOTE!
With vacuum packed food products it is necessary to use the special external core probe (accessory available on request), to be connected to the USB pendrive. For its use, see the instructions included with the accessory.

## MULTITIMER OPTION

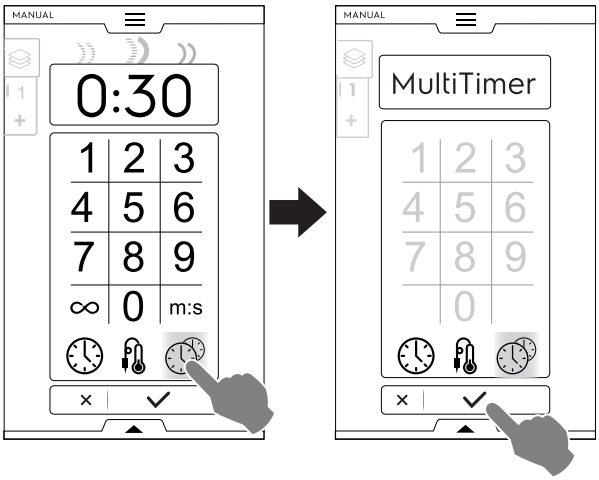
MultiTimer system allows to set a different time for each recipe (chicken, potatoes, etc.) or for each pan placed on the various levels (level 1 for the top pan, next levels for lower pans).

This function also allows the oven to be used with "à la carte" menu, where the food can be placed in the oven at the required time during the same cycle.

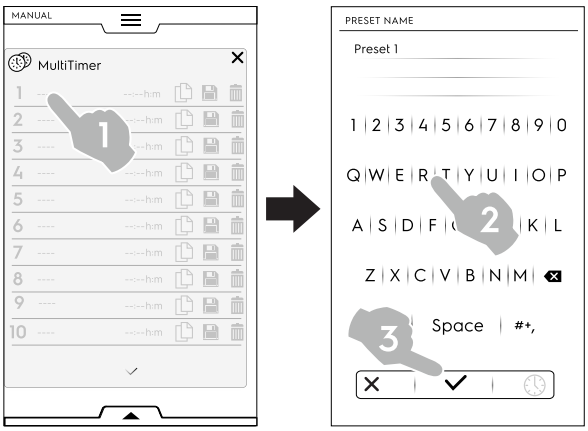
NOTE!
This function cannot be selected in a multiphase cycle.

**Setting a MultiTimer option**

1. While setting a manual program, select MultiTimer option and confirm;

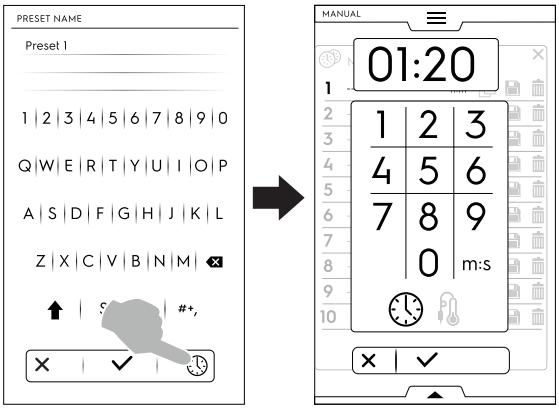



2. A pop-up window opens. Touch the left part of a row to create a new preset, type the new name on the keypad and confirm.

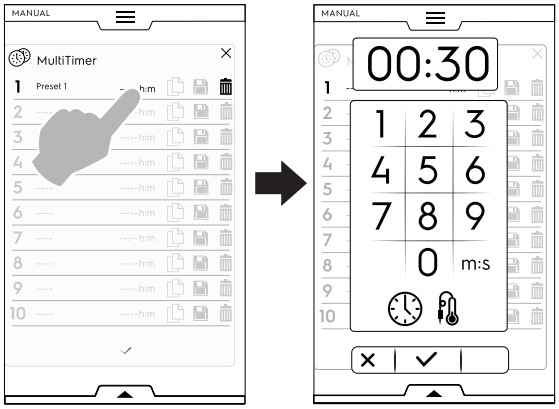



3. Set preset duration or food core temperature. There are two ways to do it:

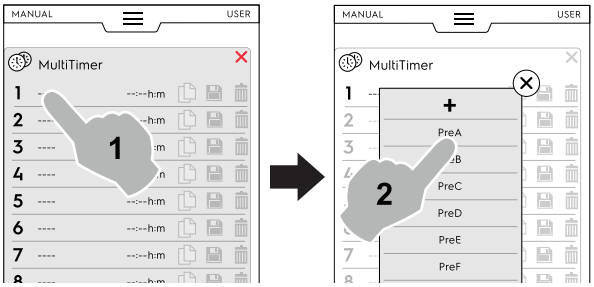
- Touch the time icon on the keypad to access the edit page;




- Touch the touch time area on the right part of the row;

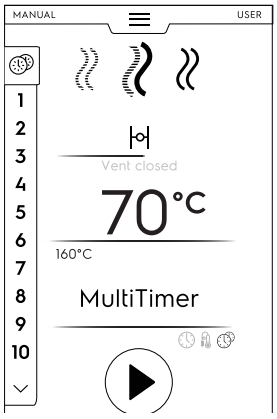



- The appliance shows the most similar presets or the presets compatible with the just set preset. Touch the left part of each rows to recall them and select the required one.

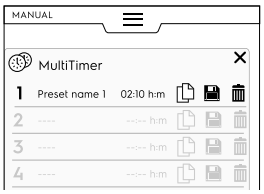



- Touch “+“ to create and add a new preset. Type the new name on the keypad and confirm.

It is possible to add up to 20 presets.



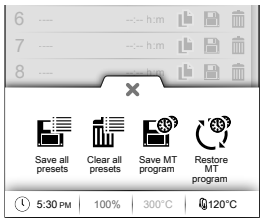

- After having set the required presets, the icons on the right become available.




As per management presets it is possible to:

| | |
|---|---|
| | Duplicate the Preset |
| | Save the Preset<br>(available only for new presets) |
| | Delete the Preset |

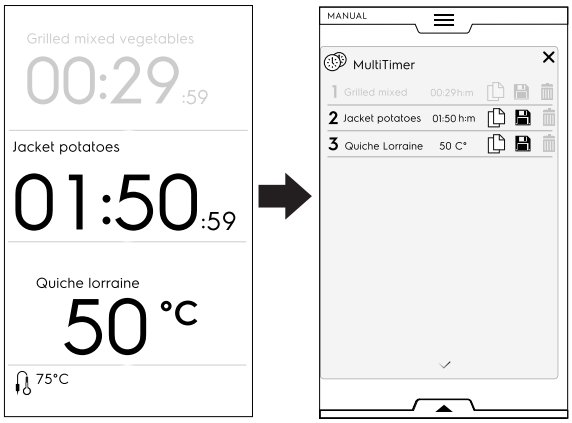
- Additional actions on the program can be done through the lower drawer. Open the lower drawer to:




| | |
|---|---|
| | Save all presets<br>Save all preset instead of saving them one by one. |
| | Clear all presets<br>Delete all presets instead of deleting them one by one. |
| | Save MT program<br>Save all the presets as a MultiTimer program. |
| | Reload Presets<br>Available only in a MultiTimer program, it allows to reload the deleted presets of a MT program. |
| | Reload MT programs<br>It allows to load again a MT program. |

4. Touch the button to start the cycle. The preheating starts.

5. Insert the food in the oven, the core probe in the product (when needed) and close the door to start the cycle.
   The screen saver shows up to three presets: the remaining time (or the current food core temperature) and the name, when present. The presets are ordered from top to bottom according to minimum and maximum remaining time.




6. When a preset ends, some acoustic signals sound. The display shows the MultiTimer page list with the ended preset blinking in green. Open the door and remove food.
   After closing the door, the ended preset disappears from display.

NOTE!
During a preset it is possible to add other presets. The preset reference number blinks while the door is open to insert the food in the appliance. When the door is closed again the preset reference number stops blinking.

7. When the last preset ends and the food is removed, hold down the button ◉ to stop the preset cycle.

## MULTIPHASE DRAWER

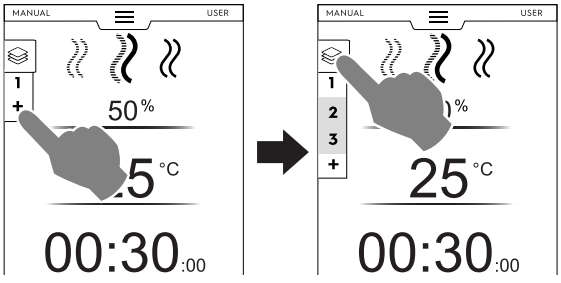
Food can be cooked with different modes during its cycle and therefore in different phases.

The oven enables programmes consisting of several sequential phases (up to a maximum of 16 phases).

During a programme, going from one phase to the next occurs automatically. The program automatically stops when all phases are completed.

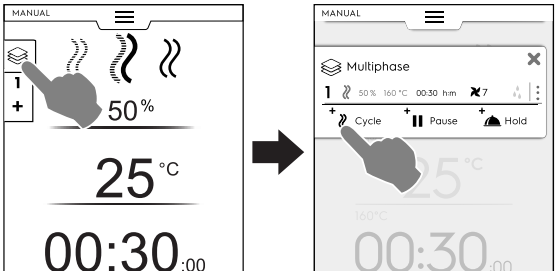
**How to set the Multiphase programme**

1. Set first a cooking cycle, (refer to E.5 *Manual mode* paragraph);
2. Add a new phase;
   There are two ways to add a phase:
   - Touch the “+“ icon in the Multiphase Drawer;




The appliance adds further phases. Touch the Multiphase Drawer to check the phase list.
Touch each phase row to assign new parameters.

- Open the Multiphase Drawer and touch “Add cycle“ icon.




**Add Cycle**
Touch this icon to add a new phase.

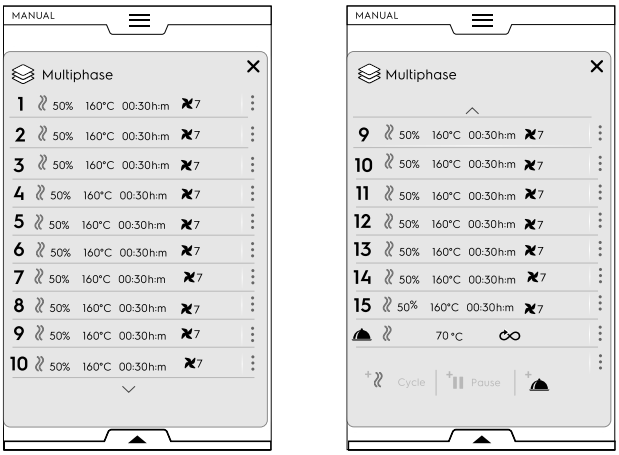
The oven adds default phases. Touch the phase row to set new parameters.

**Add Pause**
Touch this icon to add the Pause phase.

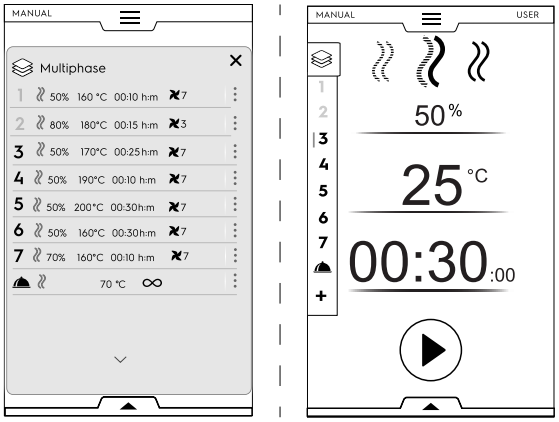
**Add Hold**
Touch this icon to add the Holding phase.

NOTE!
The HOLD phase appears always at the end of the list and cannot be moved and copied.

It is possible to add a maximum of 16 phases + Hold phase.



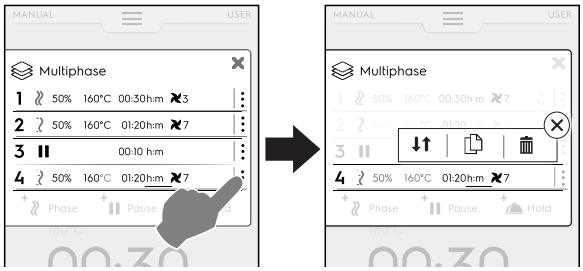

3. Set the parameters of the new added cycles and touch ◉ button to start the cycle.




The running phase is highlighted in green. The phases in grey in the list are already being performed.

**Phases management:**

- Touch the 3 dots on the right to open a mini pop-up with the actions Move, Duplicate and Delete.




NOTE!
The pop-up opens only if the cycle has not started yet.

- Touch ✕ icon in red to close the mini pop-up.

### Move phase

Touch this icon to change the position of the phase.

The other phase numbers start blinking.

Touching the required phase number to select the new position.

### Delete phase

Touch this icon to delete immediately the phase.

### Duplicate phase

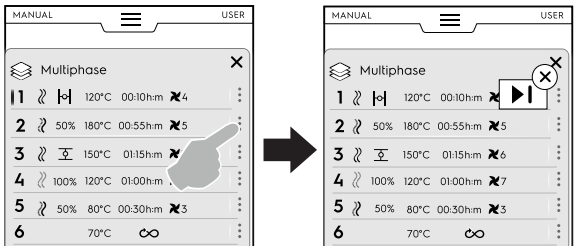
If there is only one phase, it is not possible to move or delete a phase but only Duplicate.

**SKIP option (available during a running programme only):**

1. Touch the three dots on the right **of the selected phase** to open the mini pop-up with Skip function.

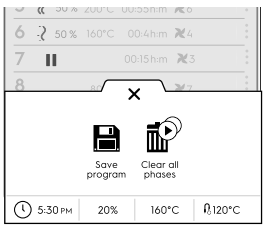
NOTE!
The pop-up opens only if the cycle has already started.

2. Touch Skip icon to leave the current phase and start immediately the selected phase.




**Lower drawer functions:**

- Further actions can be done through the lower drawer:




### Save program

Touch this option to save and store customized cycles in Program mode. Type a name on the numeric keypad to be assigned.

### Clear all phases

Touch this icon to delete all the phases in the Drawer Multiphase and start again from phase 1.

Before clearing the phases in the drawer, a pop-up window opens up asking for confirmation.

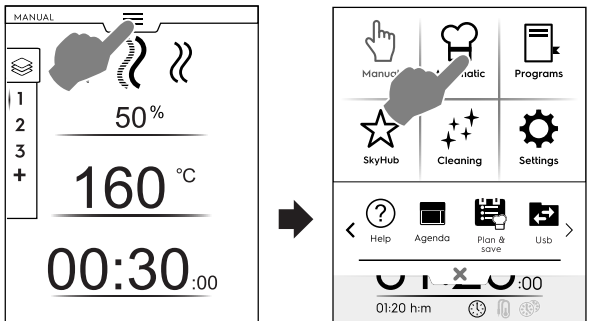
## E.6 Automatic mode

The “Automatic mode“ allows to perform automatically cooking food in easy-to-use way, just setting a few simple functions.

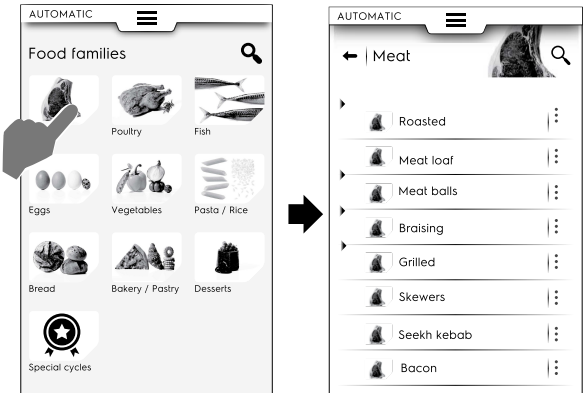
Cooking in “Automatic mode“ means no need to know cooking parameters values (temperature, time and humidity) and get excellent cooking results for each type of food.

**How to set an automatic cycle**

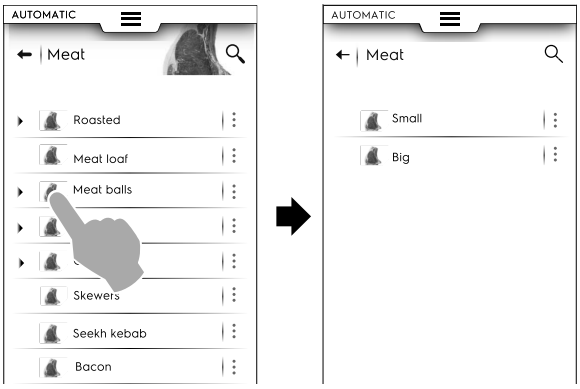
1. Open the upper drawer and select Automatic mode




2. Select a food family;

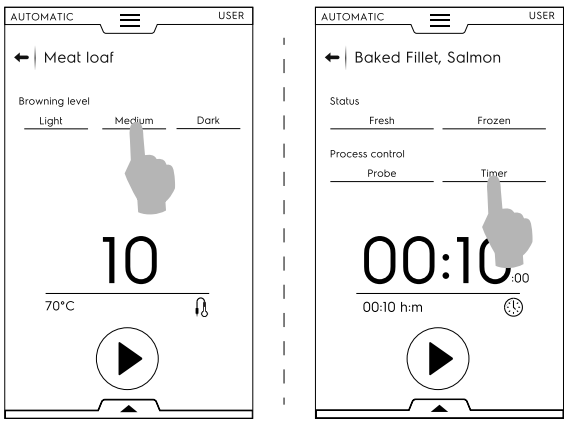



3. Select the category food and the required associated preset;




Each category may have more presets associated with it.

4. Select the required preset and, if required, set the parameters.
   If needed, change the temperature and/or the cooking control;

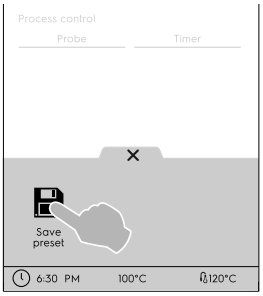



Some presets are entirely automatic.
The display shows that no parameters can be set.

Other presets allow to change a few parameters:

- Browning Level
- Cooking Control (time/probe).
- Food status

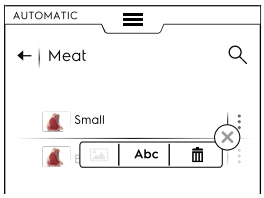
- Once modified the cycle with the new parameters, it is possible to save it as a preset;



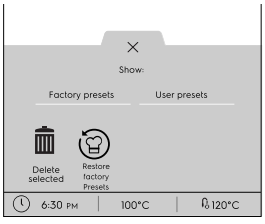

  – Touch the icon to save the preset;
  – A pop-up window opens showing the message to overwrite the preset;
  – Touch ✓ icon to confirm or ✕ icon to save a new preset.

**Presets management**

- Touch the 3 dots to rename or delete the presets.




- Further actions are available in lower drawer. Open it to:

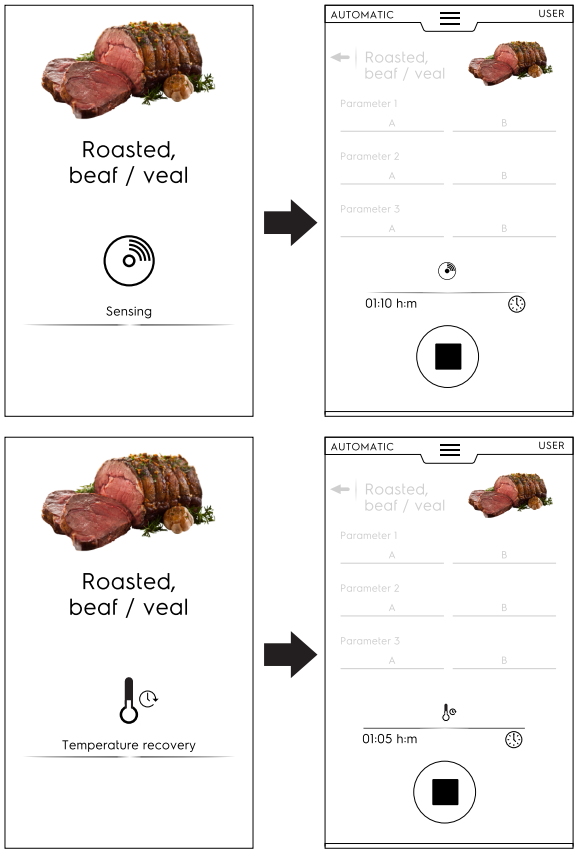



- see Factory presets or User presets
- delete the selected presets (select one or more presets showed on the display and confirm.)
- restore factory presets;

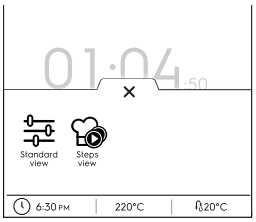
5. Touch ▶ start the cycle;
   The preheating (or precooling) starts.

   NOTE!
   During the cavity preparation it is still possible to make some changes on the parameters.

6. When the preheating phase is over, insert the food into the cavity;
7. At the end of precooling/preheating insert the food in the cavity, the core probe in the product (when needed) and close the door to start the cycle.
8. Sensing/Temperature recovery functions start.
   These functions analyse the cavity conditions to optimise the cycle according to the type and load of food.




9. After Sensing/Temperature recovery phases end, a screen saver appears during the cycle.
   It is possible to customize its view through the lower drawer. Open it and choose the most suitable one.




Standard view

Steps view

10. At the end of the cycle the display shows the following information:




Time consumption in hours : minutes : seconds

HACCP
(recipe data stored into HACCP log)

Reference standard used (if enabled)
The check shows if the standard guide is successful.

Electric consumption in kWh

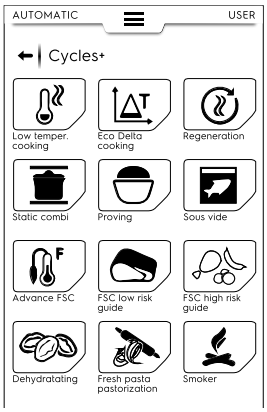
Water consumption in litres

### E.6.1 Cycles+ / Special cycles

This mode contains special cooking approaches designed to obtain specific results.

**Special cycles/Cycles+**

Touch this icon to enter the cycles list:



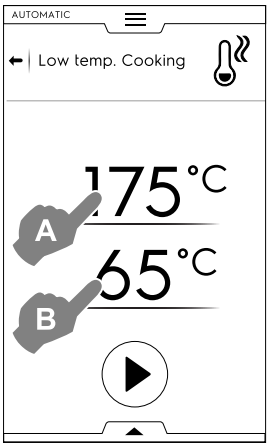

LOW TEMPERATURE COOKING

Low Temperature Cooking is an automatic preset programme for foods cooked evenly with a soft texture.

The holding phase keeps food safe according to HACCP standards for up to 24 hours.

**The programme is composed of following main phases:**

- Preheating
- Searing: dry thermal sealing of food
- Cooling
- Maturing: slow cooking
- Holding: keeping food at required temperature

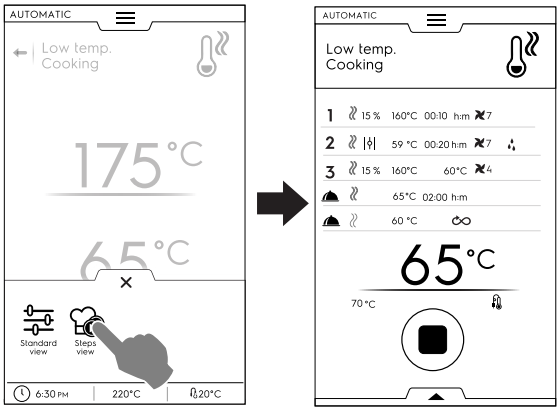



1. Set the SEARING temperature “A“ ;
2. Set the final temperature of the PROBE “B“
3. Touch ▶ button to start the cycle.

**IMPORTANT**
During the preheating phase it is advisable to put the probe outside the cavity.

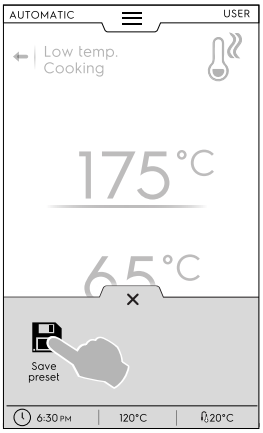
**Cycle displaying**

- The cycle displaying can be customised as standard or steps view. Open the lower drawer and touch the required icon:



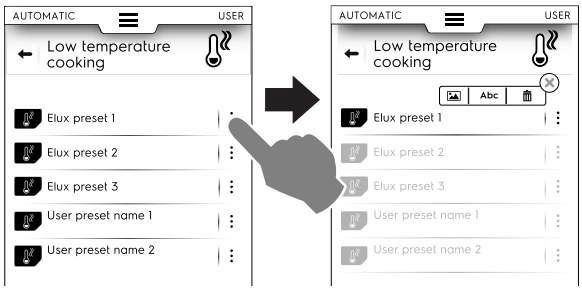

**Saving presets**

- Once the cycle is set, it is possible to save it as a preset; Open the lower drawer and select the related icon.



**Managing presets**

- If you have already saved Low Temperature Cooking presets, they show up as a list.
  Touch three dots to change image, rename or delete the presets (see the same procedure in the *How to manage stored programs* paragraph in E.7 *Programs mode* chapter).




- Further actions can be done through the lower drawer.
  See the available functions with presets through lower drawer in the *Presets management* paragraph in this chapter.

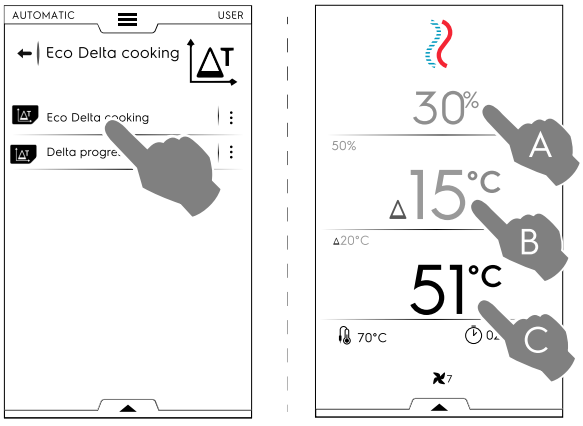
At the end of the cycle the display shows the consumptions (if available) as a recap message.

## ΔT ECO DELTA COOKING

This special cycle adjusts the cavity temperature adjusts the cavity temperature to maintain a constant difference (delta) with the food core probe.

- Set the humidity value;
- Set the delta value for the cavity temperature;
- Then set the core probe temperature;
  The display shows the set humidity value (A), for the cavity temperature the delta value set (B) and for the probe the current and the target values (C);

NOTE!
If creating more phases at least one of them must be driven by probe with the cavity temperature set as a delta from the food core temperature probe value. Otherwise the START button is disabled and the message “Eco delta cooking program invalid pops up.




- Touch ▶ button to start the cycle.
- Once the cavity temperature is reached, load the oven and insert the food probe in the product.

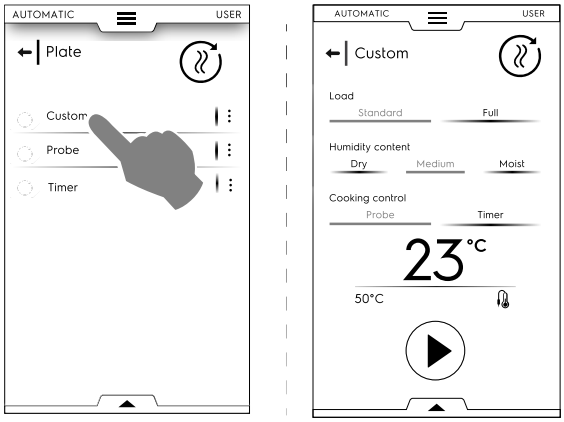
At the end of the cycle the display shows the consumptions (if available) as a recap message.

## REGENERATION

This cycle is a set of categories and cooking cycles to reheat chilled food keeping the humidity controlled. It works as a standard automatic cycle.

**To start a regenerating cycle, proceed as follows:**

1. Access the cycle;



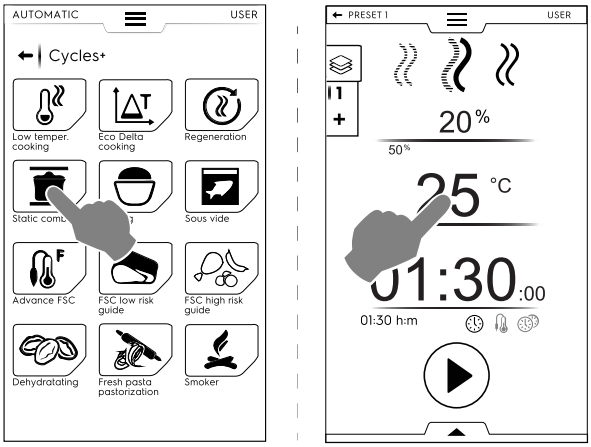

2. Set the parameters defining the status of the food to regenerate;
3. Touch ▶ button to start the cycle.

**CAUTION**
Cold food shall not to be added to the cavity for regeneration while the Maintaining (HOLD) phase is operating.

At the end of the cycle the display shows the consumptions (if available) as a recap message.

## STATIC COMBI

This cycle simulates static cooking using a more gentle air distribution. The oven performs the cycle in manual mode without the fan adjusting.




**To start a static combi cycle, proceed as follows:**

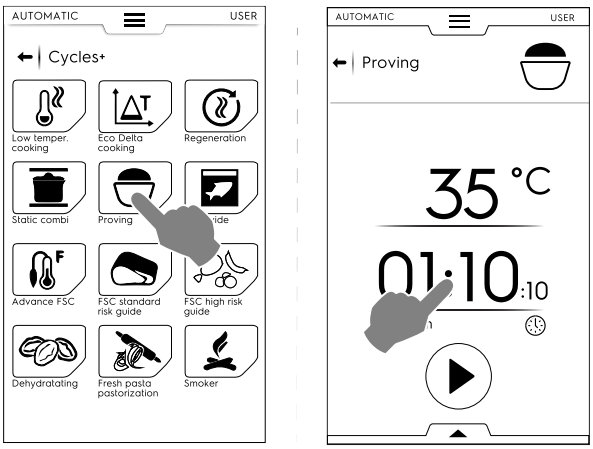
1. Select a preset, if created;
2. Close the door and touch ▶ button to start the cycle.
   If the cavity temperature is lower or higher then the set temperature the oven starts a cooling or a preheating phase.
3. When the oven has reached the cooking temperature, load the oven and, if necessary, insert the food probe in the product.
   The fan speed is not adjustable.

At the end of the cycle the display shows the consumptions (if available) as a recap message.

It is possible to save and store the performed presets; see how to manage them at *Presets management* paragraph of this chapter.

## PROVING

Controlled humidity, thanks to the unique lambda sensor, and temperature allow the oven work like a proving cabinet, to prove any pastry or bakery product.




**To start a Proving cycle proceed as follows:**

1. Set the temperature from 25 to 50 °C;
2. Set the time;
3. Touch ▶ button to start the cycle.
   If the cavity temperature is lower or higher then the set temperature the oven starts a cooling or a preheating phase.
4. Once the set cavity temperature is reached, load the food into the oven.

At the end of the cycle the display shows the consumptions (if available) as a recap message.

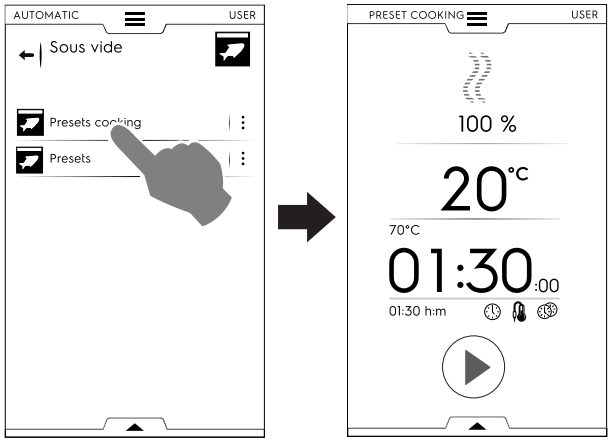
It is possible to save and store the performed presets; see how to manage them at *Presets management* paragraph of this chapter.

## SOUS VIDE

This is a steam cycle suitable for cooking food previously vacuum sealed in a plastic bag. This special cycle allows to cook or to regenerate the food.

The oven works in manual mode with the only STEAM cycle available;

- If required, change the cavity temperature;
- Set the time or
- set the core probe temperature (if only the “USB sous vide food core probe” is available for the appliance).
- Touch ▶ button to start the cycle.

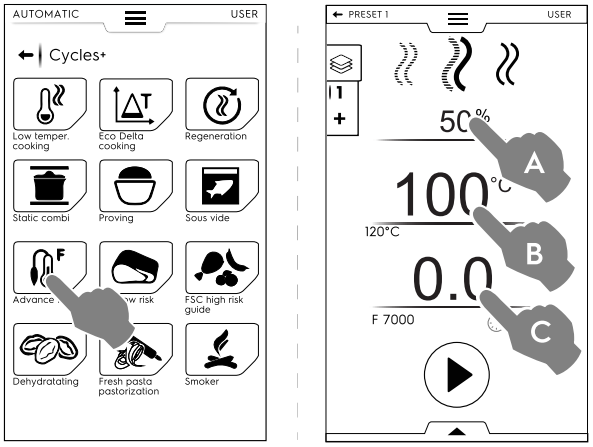



At the end of the cycle the display shows the consumptions (if available) as a recap message.

## ADVANCED FSC

This cycle associates the reaching of pasteurization factor to the end of the cooking cycle.

This cycle is performed as a manual cycle.




**To start an Advanced FSC cycle proceed as follows:**

1. Set the humidity (A);
2. Set the temperature (B);
3. Set the Pastorization factor (C);
4. Touch ▶ button to start the cycle.
   If the cavity temperature is lower or higher then the set temperature the oven starts a cooling or a preheating phase.
5. Once the set cavity temperature is reached, load the food into the oven and the food core probe into the product.
   When the “F“ parameter is reached the cycle finishes.

At the end of the cycle the display shows the consumptions (if available) as a recap message.

It is possible to save and store the performed presets; see how to manage them at *Presets management* paragraph of this chapter.

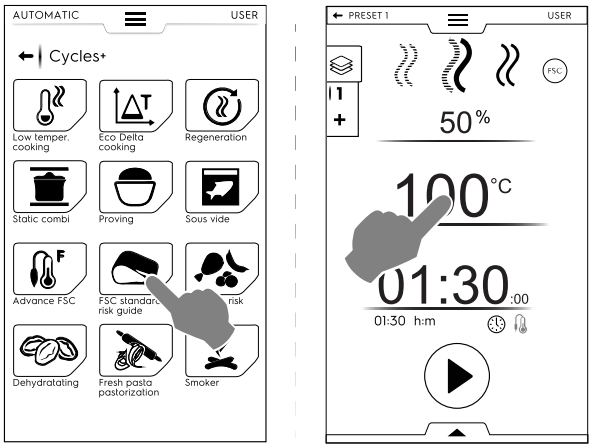
## FSC STANDARD RISK

The FOOD SAFE CONTROL (FSC) is a device enabling the microbiological SAFE condition of the food to be controlled during cooking. This option recognises the moment when the food reaches an acceptable sanitisation level for its SAFE consumption.

The process requires strict compliance with proper food processing practices according to the rules of hygiene, before and after cooking.

NOTE!
Cooking using the FSC does not sanitise bad or deteriorated food, which remains so even after cooking.

The cycle is performed with presets in MANUAL mode with FSC (FSC) option enabled.



**To set the FSC Standard Risk cycle proceed as follows:**

- Set humidity, temperature and time of the cycle;
- Touch ▶ button to start the cycle;
  If the cavity temperature is lower or higher then the set temperature the oven starts a cooling or a preheating phase.
- Once the set cavity temperature is reached, load the food into the oven and the food core probe into the product.
- At the end of the cycle, the oven check if he food has reached the required sanitisation level:
  – If the FSC parameter is satisfied a recap message informs about the successfully ending of the cycle;



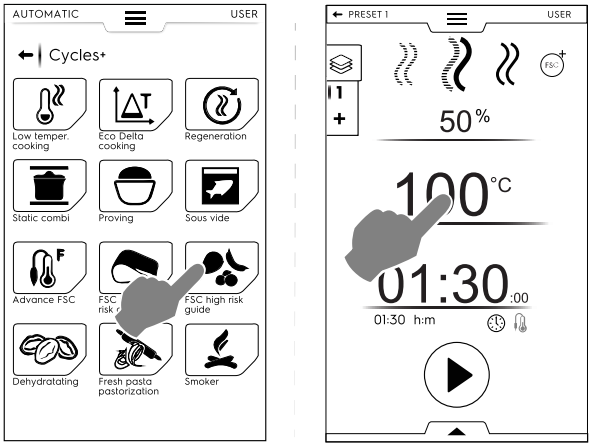

  – If the FSC parameter is NOT satisfied a message warns about the need to prolong the cycle until the food is in safe conditions for its consumption.

It is possible to save and store the performed presets; see how to manage them at *Presets management* paragraph of this chapter.

## FSC HIGH RISK

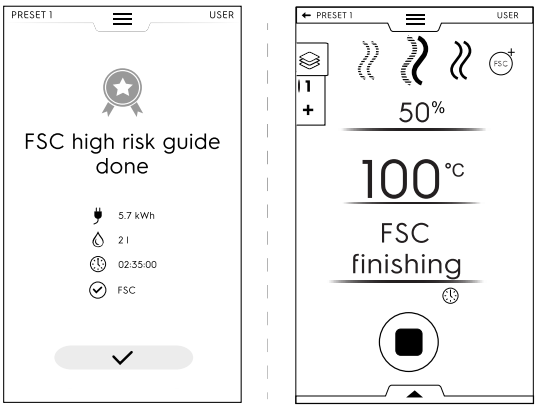
For foods having a high contamination level. (e.g. roulades of meat, mince-meat, poultry, pork, fish)

The cycle is performed with presets in MANUAL mode with FSC+ option enabled.




**To set the FSC High Risk cycle proceed as follows:**

- Set humidity, temperature and time of the cycle;
- Touch ▶ button to start the cycle;
  If the cavity temperature is lower or higher then the set temperature the oven starts a cooling or a preheating phase.
- Once the set cavity temperature is reached, load the food into the oven and the food core probe into the product.
- At the end of the cycle, the oven check if the food has reached the required sanitisation level:
  – If the FSC parameter is satisfied a recap message about ending cycle pops up;

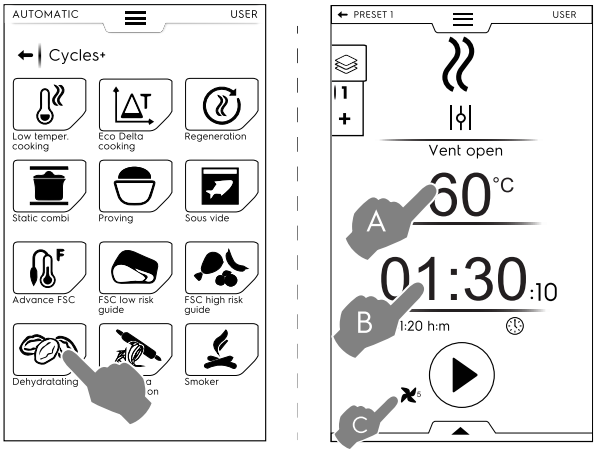



  – If the FSC parameter is NOT satisfied a message warns about the need to prolong the cycle until the food is in safe conditions for its consumption.

## DEHYDRATION

This cycle quickly dehydrates fruits, vegetables, meat and fish. It eliminates the liquids from the food ingredients by making the oven chamber dry thanks the highest air evacuation flow (up to 90 $m^3/h$).

The oven works in manual mode with the only CONVECTION cycle available with the vent OPEN.




**To set the Dehydration cycle proceed as follows:**

- Set temperature (A), time (B) and speed fan (C);
- Touch ▶ button to start the cycle;
  If the cavity temperature is lower or higher then the set temperature the oven starts a cooling or a preheating phase.
- Once the set cavity temperature is reached, load the food into the oven.

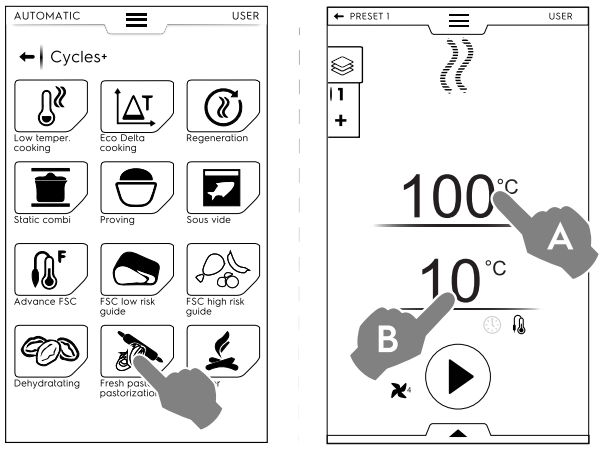
At the end of the cycle the display shows the consumptions (if available) as a recap message.

It is possible to save and store the performed presets; see how to manage them at *Presets management* paragraph of this chapter.

## PASTEURIZATION OF PASTA

This cycle is a special preset suitable for fresh pasta pasteurization.

The oven works in manual mode with the only STEAM cycle available.




**To set the cycle proceed as follows:**

- Set the cavity temperature (A);
- Set the core probe temperature or the time (B);
- Touch ⓑ button to start the cycle;
  If the cavity temperature is lower or higher then the set temperature the oven starts a cooling or a preheating phase.
- Once the set cavity temperature is reached, load the food into the oven and the food core probe into the product.

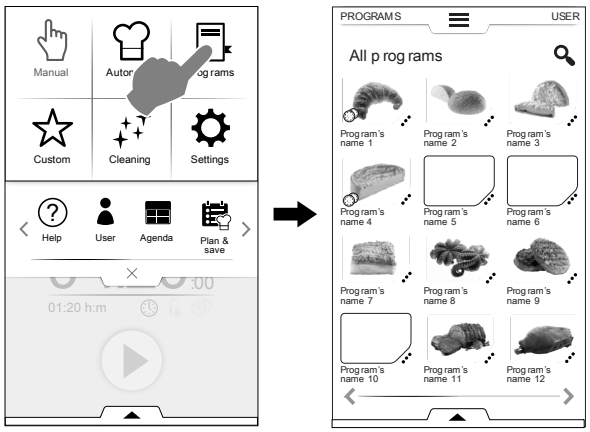
At the end of the cycle the display shows the consumptions (if available) as a recap message.

It is possible to save and store the performed presets; see how to manage them at *Presets management* paragraph of this chapter.

## E.7 Programs mode

The “Programs Mode“ allows to recall program recipes already stored or create and store new ones.

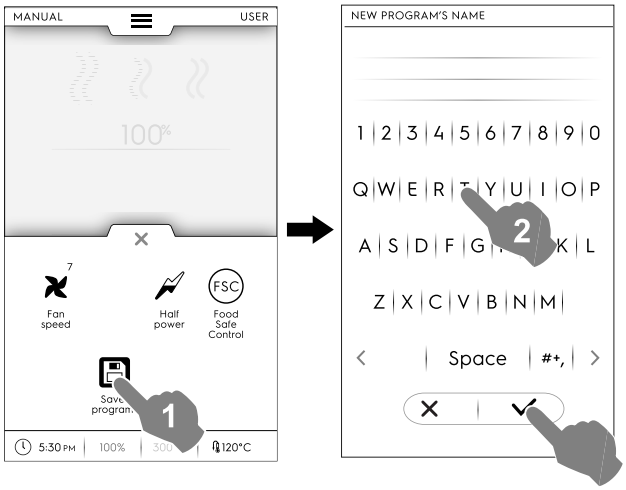
1. Select Programs mode. The display shows all stored programs.
   (To change the programs displaying see E.15 *Settings* chapter ⇨ Program mode ⇨ grid visualization).
2. Touch the required program;



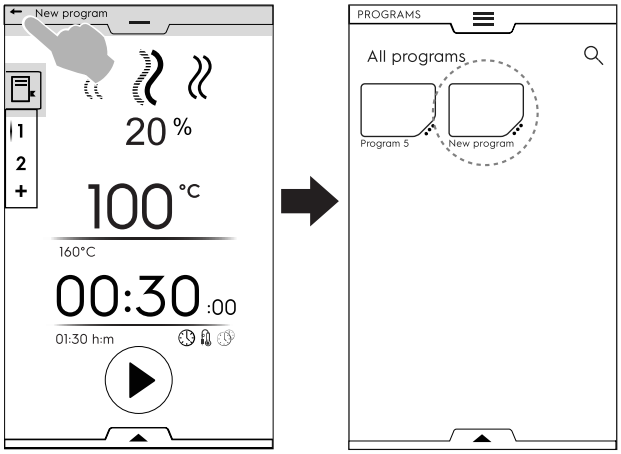

The oven loads the program in Manual mode ready to be launched.

**How to create and save a program**

- Select a cycle in Manual mode (see E.5 *Manual mode* chapter);
- If necessary modify the cooking parameters according to your requirement;
- Open the lower drawer and touch the relevant icon to save the programme;
- Edit the program name on the appearing keypad and confirm.

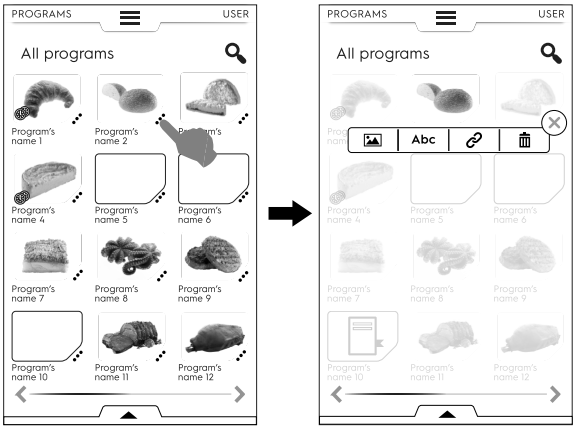



The new program will be stored in Programs mode.



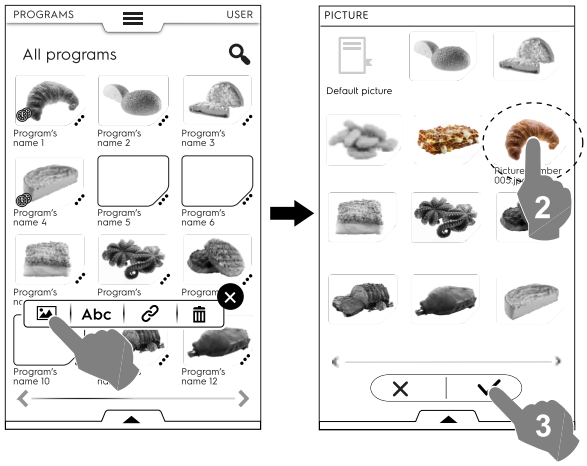

**How to manage stored programs**

1. Touch the 3 dots near the program icon to access the “features management“ menu;



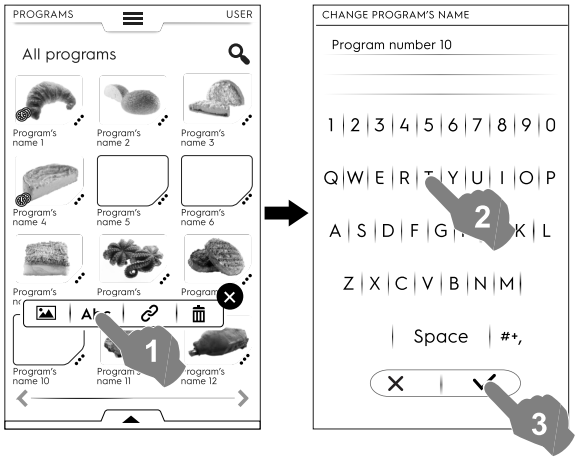

CHANGE IMAGE

- Touch the image icon to change the default image;
  Choose the required image and confirm it.



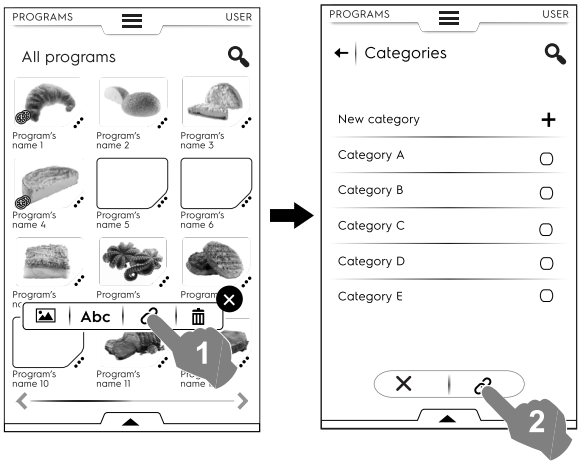

Abc EDIT NAME

- Touch “abc“ icon to edit the programme name;
  Digit the new name and confirm it.




LINK TO CATEGORY

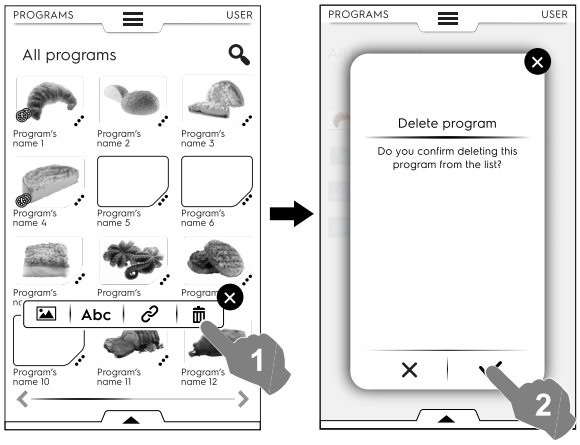
- Touch link icon to associated the program to a category;




Once a category is selected, touch the link button.

DELETE PROGRAM

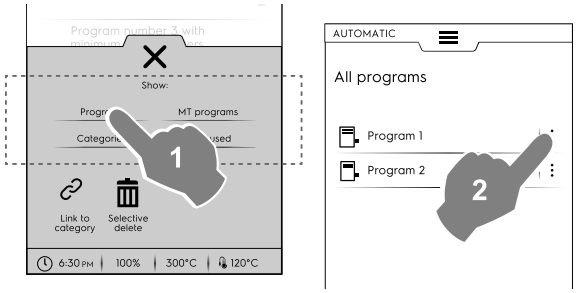
- Touch the recycle bin icon to delete a program;
  Confirm to delete.




**Management features menu**

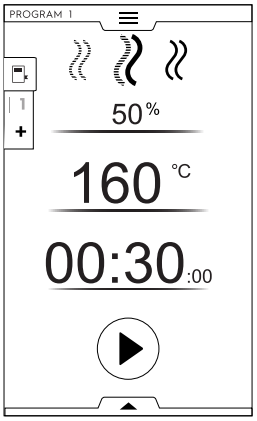
Accessing the management features menu is also possible through the lower drawer;

- Open the lower drawer to:




  – **see the list of all programs (Programs)**
  The three vertical dots on the right side of the displayed programs open a popup window with features for editing and deleting programs.
  – **see only the list of Multi timer programs (MT programs)**
  (popup window with features for programs management).
  – **see the list of all categories (Categories)**
  Each category expands showing the linked programs.
  (popup window with features for category management).

2. Select a program of the list and touch ▶ button to start it;

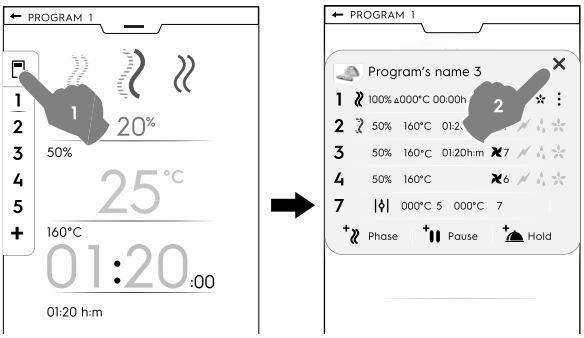



NOTE!
Once recalled the program, it is till possible modify it adding more phases or more presets.

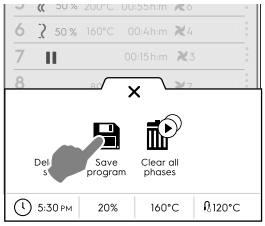
**Adding phases to a program**

- Touch the Multiphase drawer to display all the phases composing the entire cycle;
- Add more phases (see *How to set the Multiphase programme* paragraph);

- Touch ✕ icon to close the EDIT window;



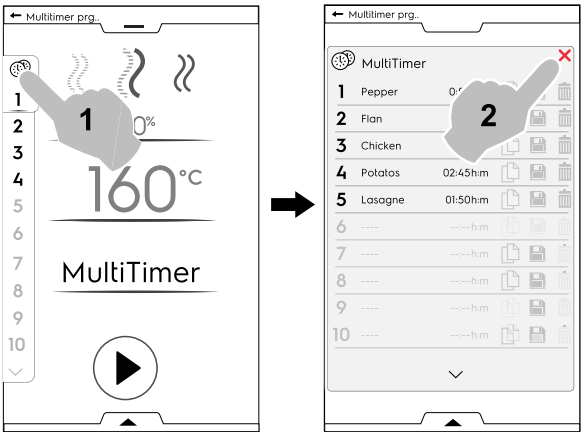

- Open the lower drawer and save the program:



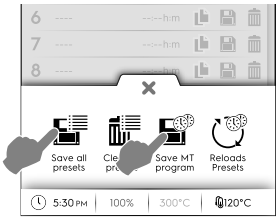

  – Edit the same program name on the appearing keypad to overwrite the existing one;
  – Enter a new name to save the program with the just added phase.

**Adding presets to a MultiTimer program**

- Touch the MultiTimer drawer to display all the presets linked to a programme;
- Add more presets (see *Setting a MultiTimer option* paragraph);
- Touch ✕ icon to close the EDIT window;



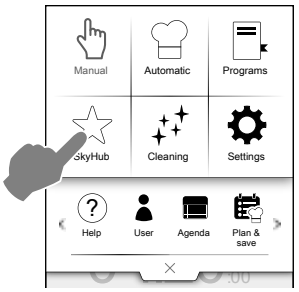

- Open the lower drawer to:
  – save all presets to save the last cycle added;
  – save the MT program. The display asks to overwrite the existing program.



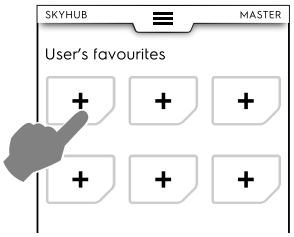

## E.8 SkyHub favorites mode (Homepage)

This mode is a repository of links to the most used features of the oven and allows to customize the display menu according to your needs.

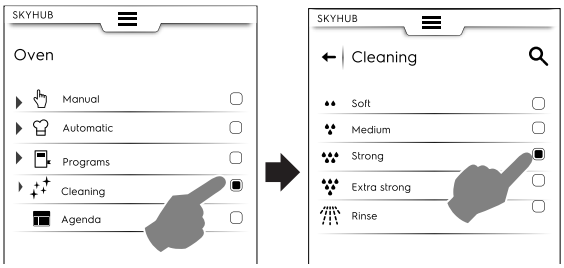
1. Select SkyHub mode;



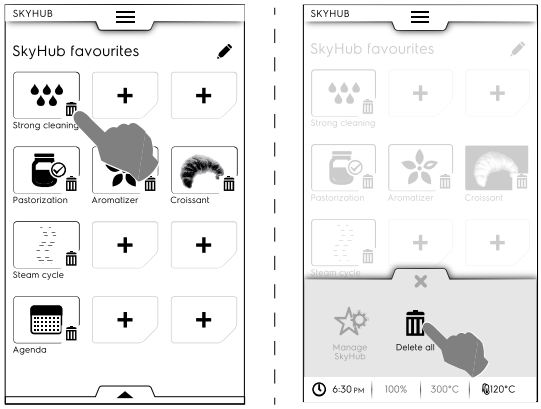

2. The fist time you access the menu, all favourites are empty. Touch "+" to add the required function to add New favourites;



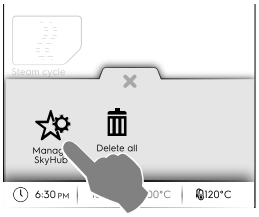

3. Select the required function (for example Strong cycle in Cleaning mode) and confirm it;




4. At this stage, if it is necessary to delete a function:
   - touch them one by one
   - or open the lower drawer and select 🗑 (Delete all)



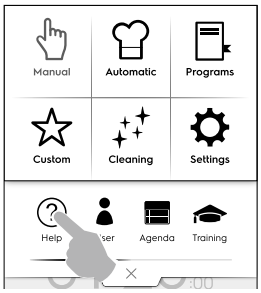

5. To save your favourites open the lower drawer and touch "Manage SkyHub" icon.
   The green icon becomes white. The display go out from the EDIT menu and goes back to the favourites list.



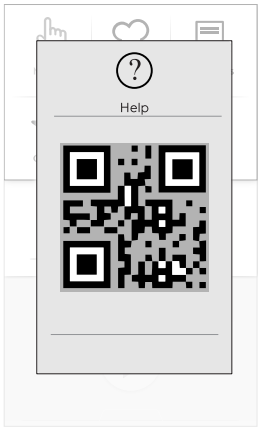

## E.9 Help mode

This function provides QR codes in order to display the user manual on your device (smartphone, tablet or laptop).

1. Make sure to have the application for QR code reading on your device and an internet connection available;
2. Select help mode;




3. The display shows the QR code;

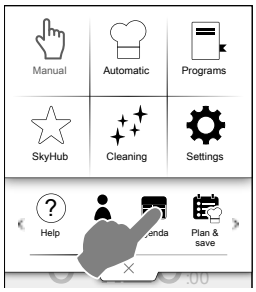



4. Scan the QR code;
5. Consult the documents needed;

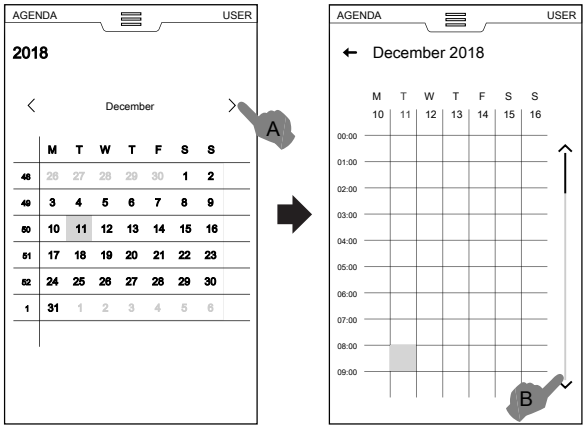
## E.10 Agenda mode (Calendar – My Planner)

This function allows to plan oven activities, cooking or cleaning programs or to set reminders, according to your schedule.

1. Select the agenda function in the upper drawer;

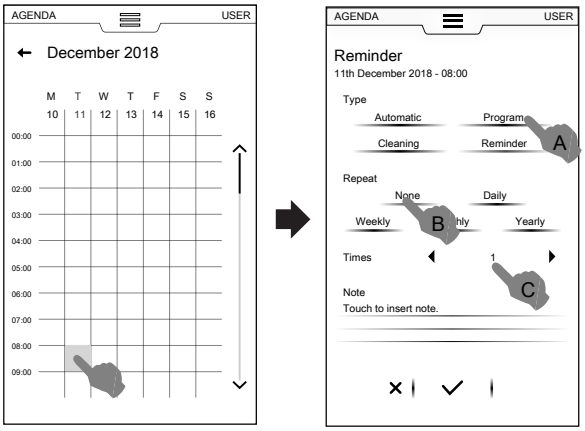



2. Select a date and time;




a. Touch to scroll the months;
b. Touch to scroll down the time;

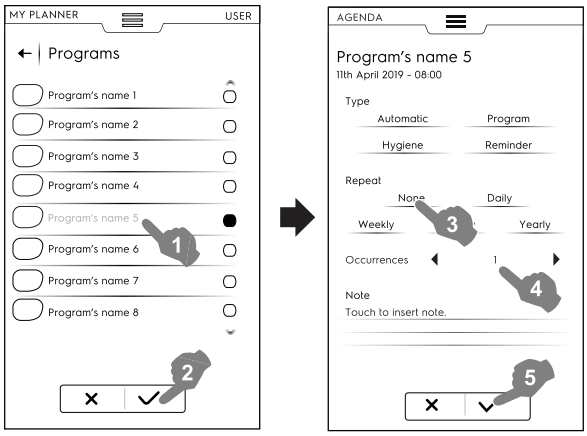
3. Touch the required time;



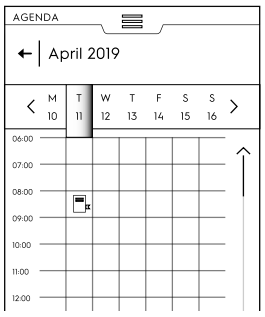

a. Select the event type;
b. Select the frequency;
c. Select the event number.

**Program setting**

- Select the date and the time;
- Select the event type – programs in this case;
  The display shows the list of the stored programs. Select the required program among the available ones;



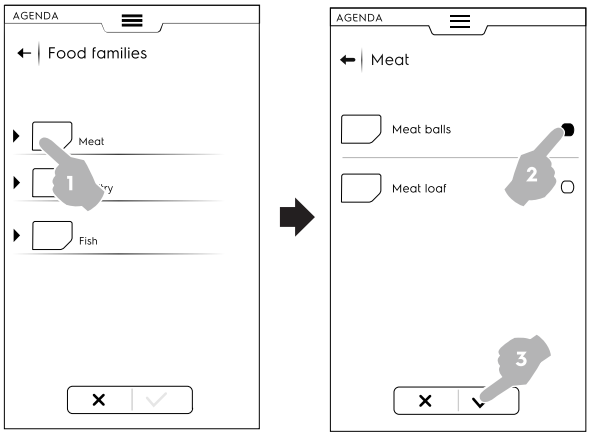

- Select the frequency and the occurrence;
- Touch ✓ to confirm it;
  The display shows in the calendar the selected program at the required time;




**Automatic program event**

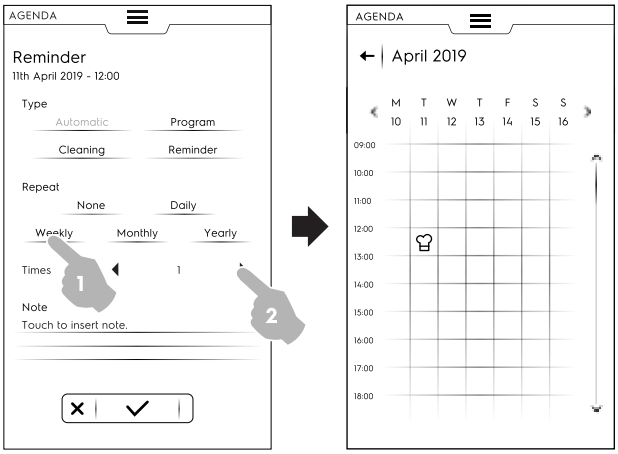
- Select the date and the time;
- Select the event type – Automatic in this case;
  The display shows the list of all food families stored;

- Select the required food family and the preset.
  The display shows the automatic program details.



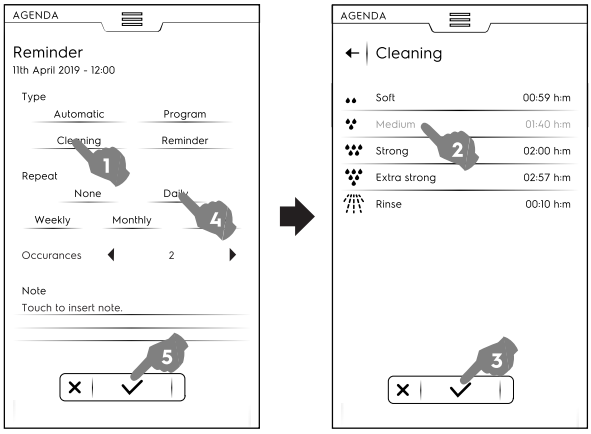

- Select the frequency and the occurrence;
- Touch ✓ to confirm it;

The display shows in the calendar the automatic program at the required time;



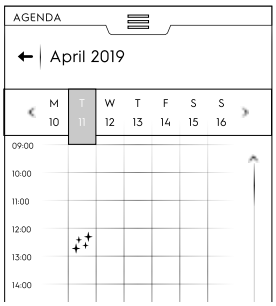

**Cleaning setting**

- Select the date and the time;
- Select the event type – Cleaning in this case;
  The display shows the list of all cycles.
- Select the required cleaning cycle among the available ones;
  The display shows the selected cycle details.




- Set the frequency and the number of cleaning cycle;
- Touch ✓ to confirm it;

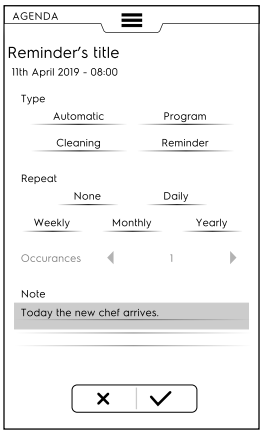
The display shows in the calendar the selected event at the required time;




The display shows in the calendar the selected cleaning cycle at the required time;

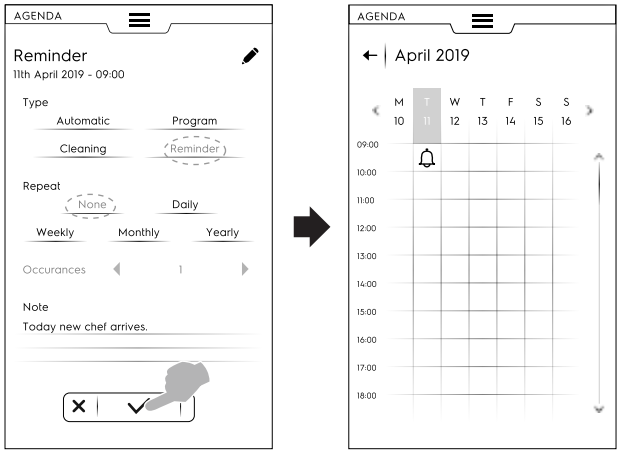
**Reminder setting**

- Select the date and the time;
- Select the event type – Reminder in this case;
- Type the reminder title on the keypad and touch ✓ to confirm;
- Type the reminder text in note field and confirm;

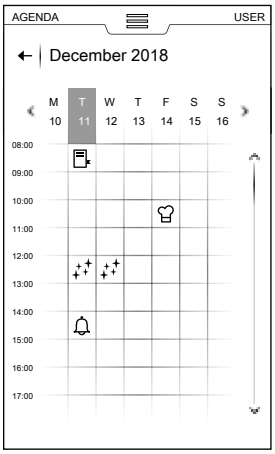



- Select the frequency and the reminder number and confirm;
- Touch ✓ to confirm it;

The display shows in the calendar the selected event at the required time;

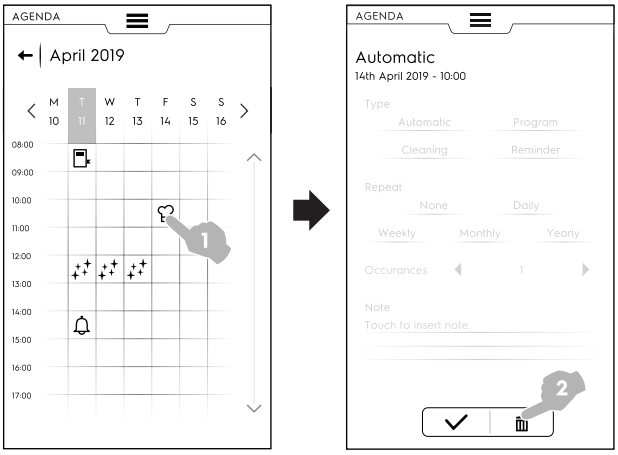



If there are other planned events on the calendar the display shows them up:

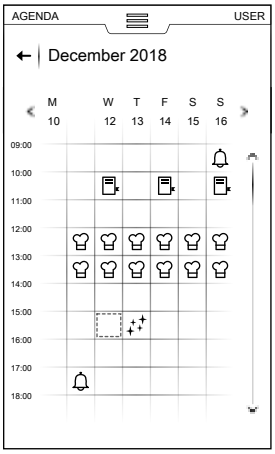



**Cancellation of an event**

- Select an event and touch the icon to delete;




The calendar shows the event deletion:



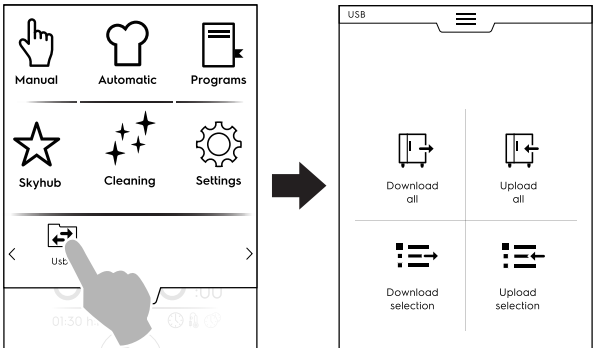

- If there is in agenda an event planned while the oven is still working, the appliance advises that the event cannot start. It is necessary to plan a new event.




## E.11 USB mode

"USB" mode allows to upload/download, from or into the appliance, programs or other data by means of the USB pendrive.

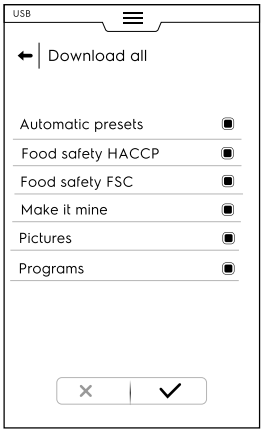
1. Select USB from the upper drawer.




2. Choose the required function.

**Download all**

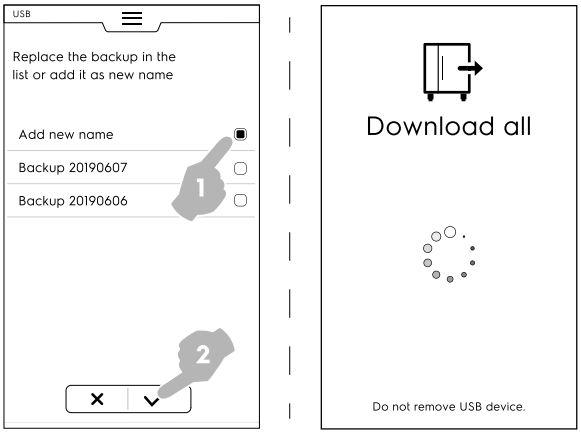
- Select Download all.
- Select the required items and confirm.




- The downloading can:
  - replace a backup in the list;
  - be saved with new name.

  Touch ✓ to confirm it.
- If selecting an existing backup the oven overwrites the current one.

  If selecting Add new name, type it on the appearing keypad. If the new name already exists, a popup window informs that the name has to be changed.



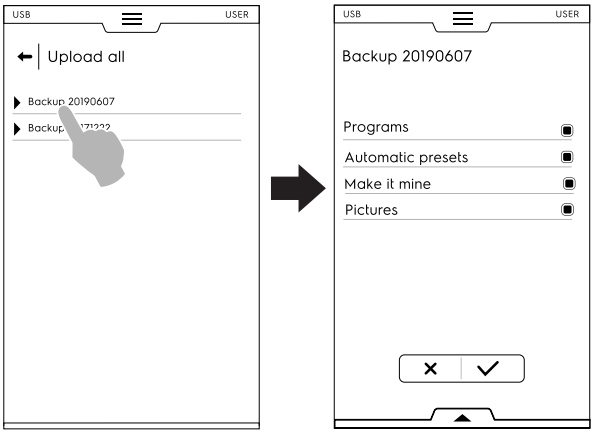

The download starts.

NOTE!
Do not remove the USB pendrive during the download.

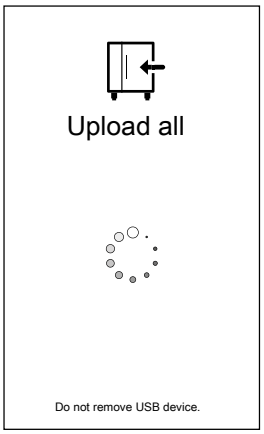
**Upload all**

- Select Upload all.

- Select one of the existing backups. Then select the required items associated with the selected backup.

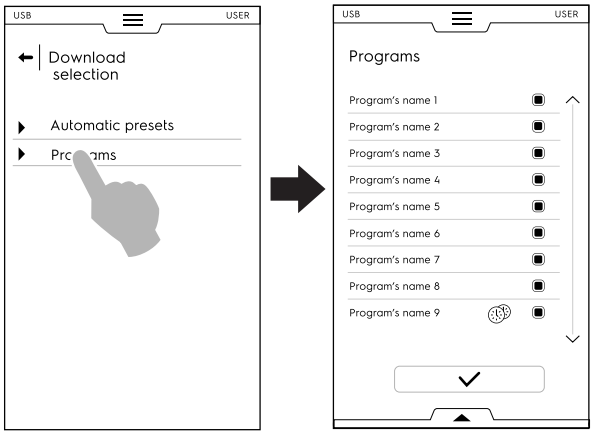



- Confirm the selection. The upload starts.



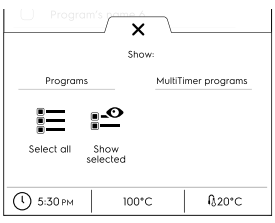

**Download selection**

- Select Download selection.
- Expand the items. All files associated are selected.




- Deselect the required files and touch ✓ to confirm it.

It is also possible to select all files or to check the selected ones through the **bottom drawer** :

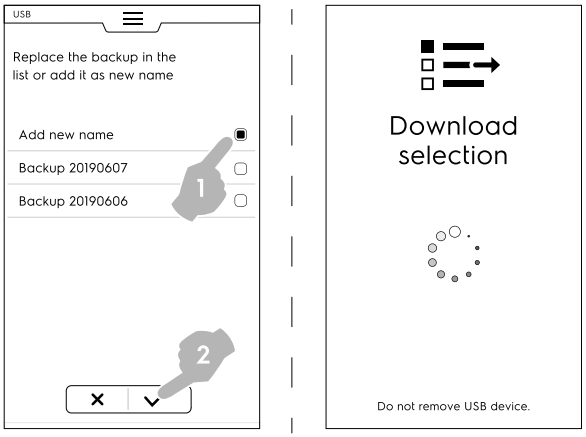



Select all

Show selected

Touch Programs and/or MultiTimer programs. When the wordings become green all the associated programs are shown on the display.

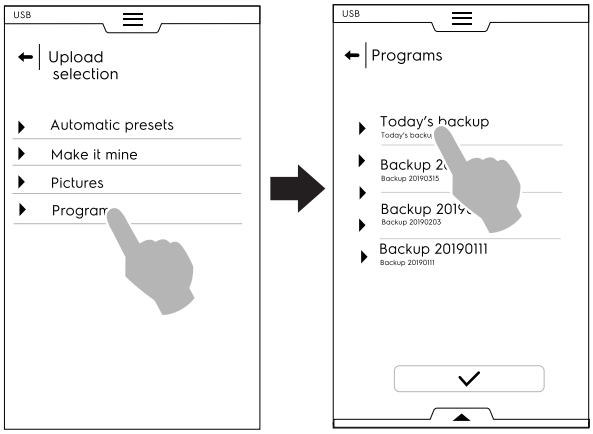
- The just created backup can replace an existing one or can be stored with a new name.
  If the new name already exists, a popup window informs that the name has to be changed.



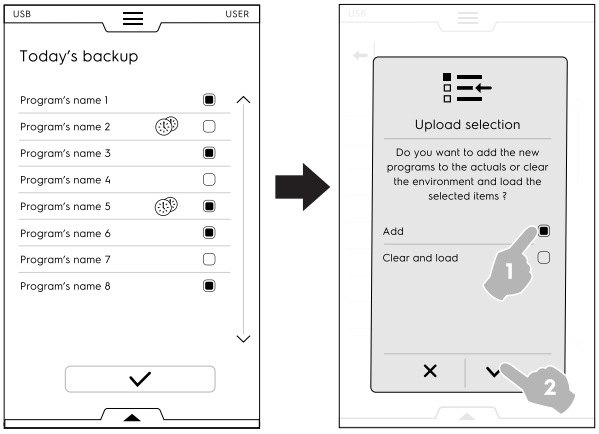

The download starts.

**Upload selection**

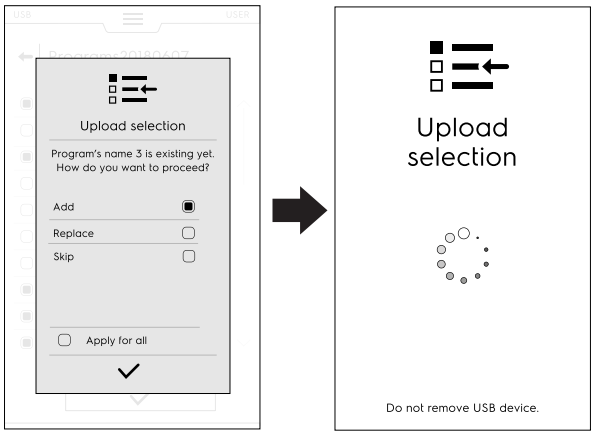
- Select Upload selection;
- Expand the items. The backups associated are displayed;
- Select the required backup from the list.




- All files associated are selected. Deselect the not needed files and touch ✓ to confirm it.
  Regarding the selected files, the oven asks to choose:
  – adding them to the actual ones;
  – clearing the existing ones and uploading the selected items;



- If selecting “add“ and a file name is already existing, a popup window asks how to proceed:
  – Rename
  – Replace
  – Skip

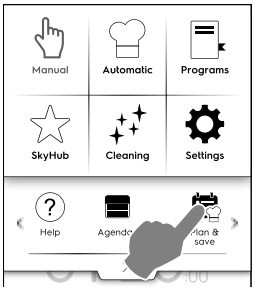



Confirm the selection; the upload starts.

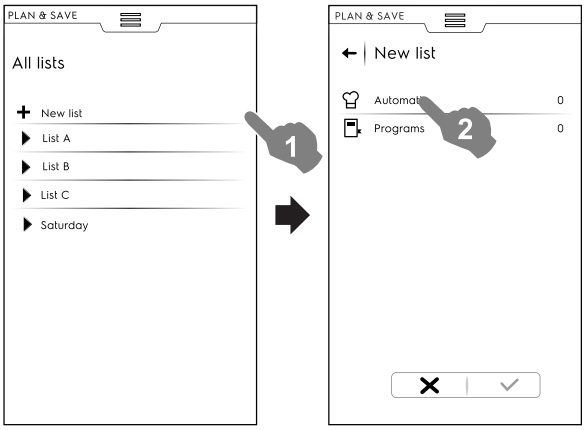
## E.12 Plan&Save/Cooking Optimizer mode

This function allows you to optimise a series of consecutive cookings in order to reduce energy and water consumption of the transition phases.

1. Select Plan & Save function in the upper drawer;




2. Select an existing list or create a new one;

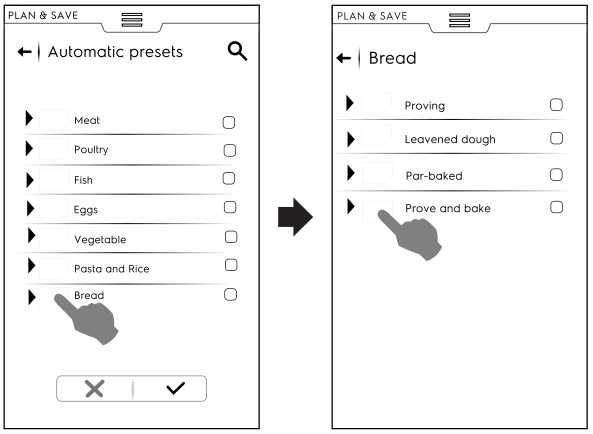



**Creating a new list**

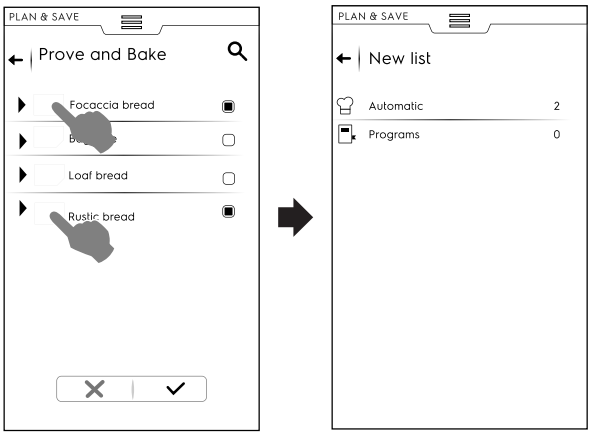
a. Touch “+“ to create a new list;
b. Touch a row to select an automatic preset or a programme;

**Selecting an automatic preset**

- Select AUTOMATIC: all food types are displayed; expand the required food type;
- Expand the items associated to find the required preset(s);



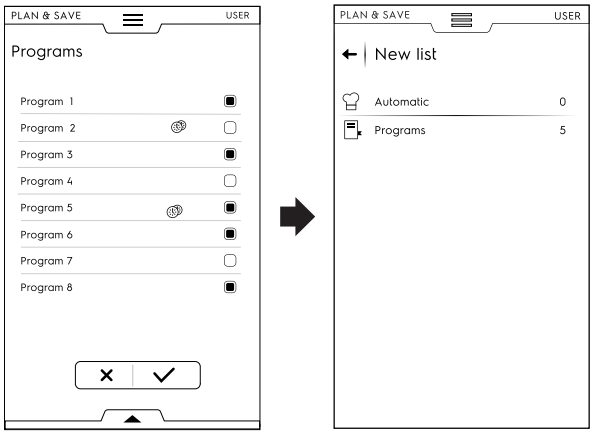

- Touch ✓ icon to confirm;




The display shows the recap page indicating the quantity of **automatic** presets selected.

**Selecting a programme**

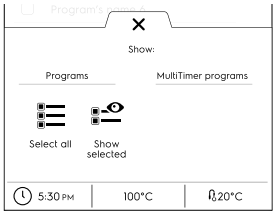
- Touch PROGRAMS: all the available programs are displayed;
- Select the required program(s);
- Touch ✓ icon to confirm it;




The display shows the recap page indicating the quantity of **programs** selected.

It is possible to select all programs or to check the selected one by means of the lower drawer:

- Open the lower drawer;
- Select the required function;



Select all

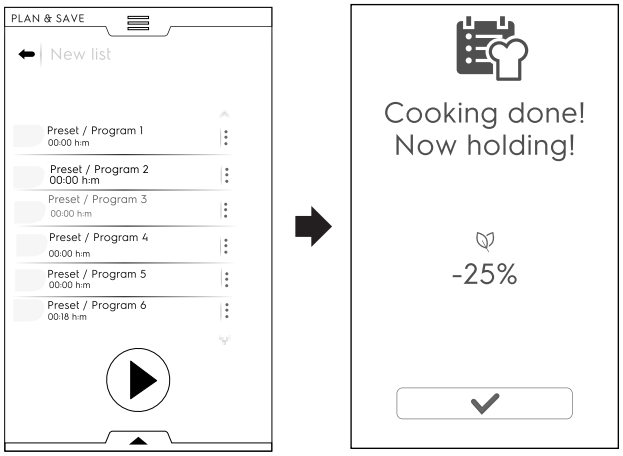
Show selected

3. Once you have selected a series of cooking processes:

- Touch ✓ icon to confirm them; the list of the selected cooking processes opens up;
- Touch ⟲ icon to start the optimization;



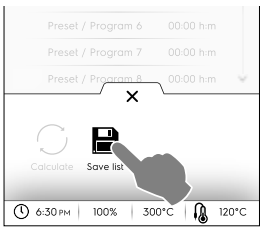

4. When the oven has optimized the sequence, press ▶ button to start the execution;




The oven starts the preheating. When the last cooking is performed an estimation of consumption reduction is displayed.

**Saving a list**

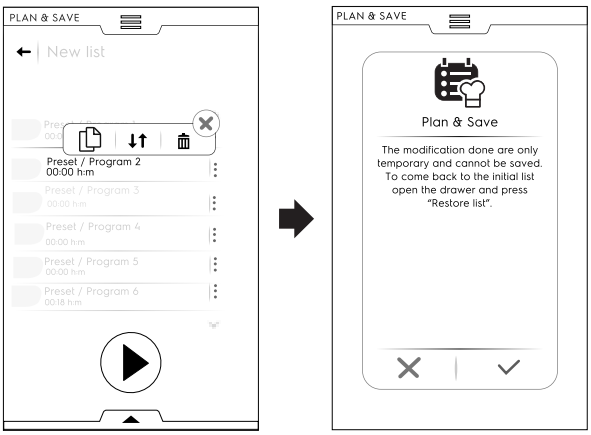
- Open the lower drawer;
- Select Save list;
- Type the new name;




If the name of the new list already exists, a popup window appears to ask for overwriting or renaming it.

**Modifying a list order**

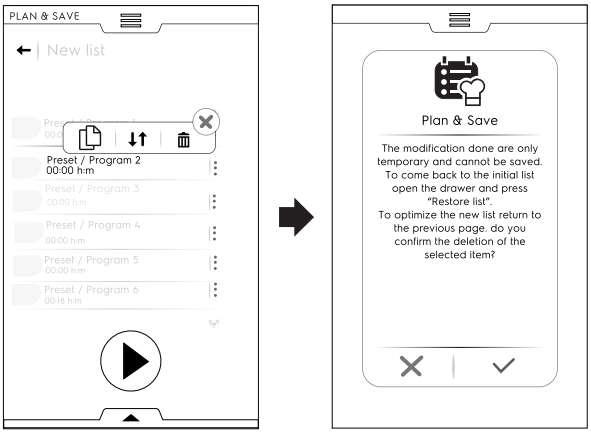
- Touch the three dots of the row correspondent to the cooking to be moved;
- Touch ↓↑ to move the item;
  A pop up message informs that this change cannot be saved.




- All the remaining rows appear highlighted. Touch the row position where you want to move the cooking.
- To recover the initial list open the lower drawer and touch ⟲ Restore list.

**Deleting an item list**

- Touch the three dots of the row correspondent to the cooking to be deleted;
  A pop up message informs that this change cannot be saved.
- Touch 🗑 icon to delete the item;




To recover the initial list open the lower drawer and touch ⟲ (Restore list).

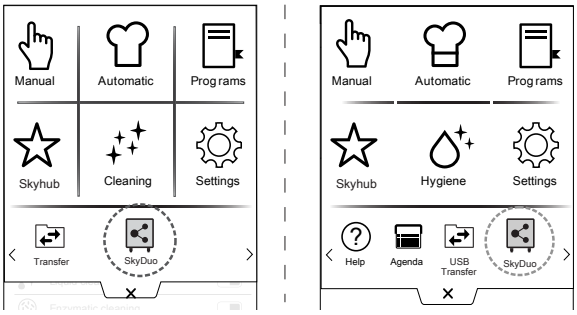
- The list cannot be optimized again. Touch ▶ button to start the execution;

## E.13 SkyDuo mode (optional)

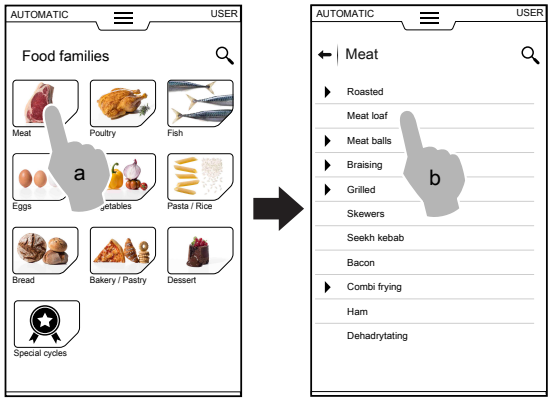
This option can be activated on demand. It works with a Wi-Fi connection, installed by an authorized technician and allows you to connect the oven and a blast chiller.

**IMPORTANT**
Make sure you have the SkyDuo option activated in both appliances. Only an authorized technician can install and activate the SkyDuo option.

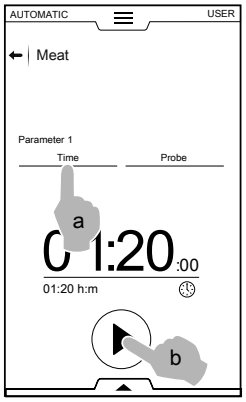
1. When the Skyduo icons are green in both appliances (see figure below), the connection works properly.



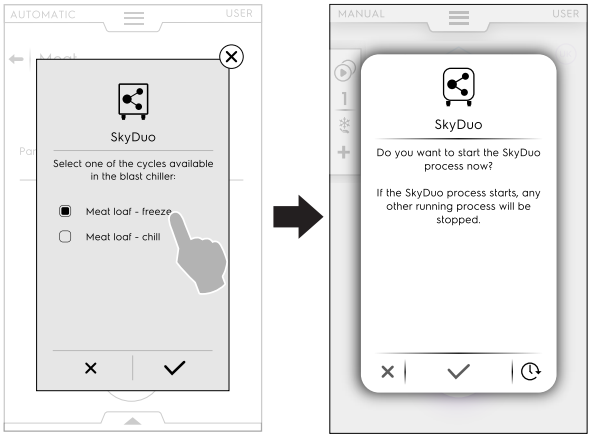

2. Select a cooking cycle in the Automatic mode of the oven;
   a. Select the food family (for example Meat)
   b. Select the type of food (for example Meat loaf)




   c. Select cooking parameters;
      Select Time or Probe ( for example Time).
   d. Start the cycle;

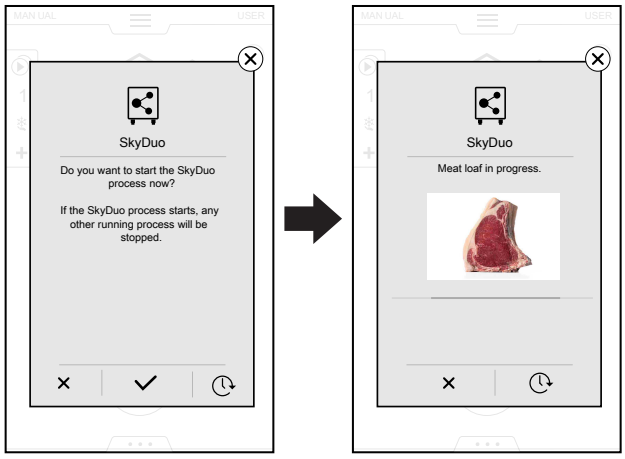



3. The oven has found a similar cycle in the blast chiller;
   Select the required cycle (for example X-freeze) and confirm;




**Confirm the syncronization on the blast chiller display**;

- A pop-up window opens showing the image of the cycle that will be done.




NOTE!
If the SkyDuo process starts, any other running process will be stopped.

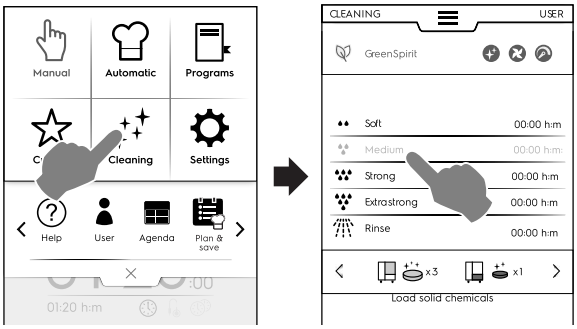
- Touching the icon , it is possible to postpone the connection with the oven.
  The pop-up with the request of synchronization will appear some minutes before the end of the oven cooking cycle.

4. Some minutes before the oven cycle ending, precooling cycle starts to prepare the blast chiller cavity for the food just cooked.

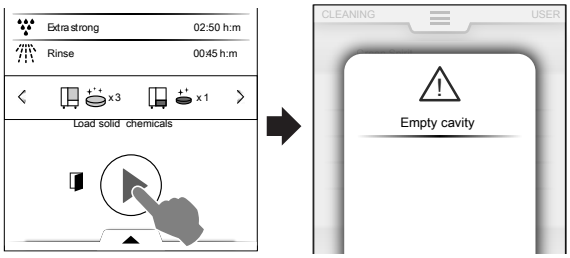
## E.14 Cleaning mode

"Cleaning" function allows to clean the oven cavity automatically choosing the most suitable programme.

1. Touch the cleaning icon and select the required cycle;




2. Touch the button to start the cycle;
   If you have set the start cycle with the door closing, the START icon will not be visible on the display.



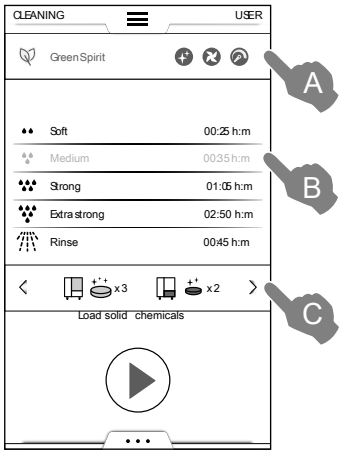

NOTE!
If the temperature is high the start button is disabled until the cool down is completed and the oven is at the correct temperature.

The display reminds to take off the cavity items or any accessories connected to the oven.

3. Open the door;
4. Put the cleaning agents into the centre bottom of the cavity or into the front drawer under the oven cavity, depending on the cycle.
5. Close the door;
   The cleaning programme starts.

**IMPORTANT**
Do not open the door during the cleaning programme!

Thee screen is divided into the following areas:




**Legend**

| | |
|---|---|
| A | GREEN SPIRIT – ECONOMIZER area |
| B | CLEANING CYCLES area |
| C | DETERGENTS area |

**A – GREEN SPIRIT – ECONOMIZER area (this function may not appear on the display)**

The following functions allows you to reduce energy consumption and chemical impact to the environment.

Activate this function to exclude the rinse-aid and descaling agent use;

Skip Rinse Aid and Boiler Descale (**in the models with boiler**). Be aware that traces of scale might remain in the chamber and boiler.

Skip Rinse Aid (**in the models without boilers – and in models that use liquid cleaning**).

Be aware that traces of scale might remain in the chamber.

Activate this function to skip the drying phase; – Skip Drying Phase

Please open the door after cleaning to allow the oven to ventilate.

Activate this function to reduce chemicals use; – Time to save

Be aware that the timing will be extended in order to maximize the effectiveness of the cleaning with reduced consumptions.

**Green Spirit/Economizer setting**

Activate the required function as shown in the example figure:




**B - CLEANING CYCLES area**

| | |
|---|---|
| Soft | Cleaning for low dirt level, i. e. steaming, baking or single loads with cooking temperatures lower than 200°C |
| Medium | Cleaning for medium dirt level, i.e. steaming, baking or single loads with cooking temperatures lower than 200°C |

**B - CLEANING CYCLES area (cont'd.)**

| | |
|---|---|
| Strong | Cleaning for medium-high dirt level with roasted and grilling deposits |
| Extra Strong | Cleaning for high dirt level with heavy roasted and grilling deposits from multiple loads |
| Rinse | Rinsing with cold water |

Cleaning time can vary from 10 minutes up to about 3 hours depending on the complexity of the cycle and the on oven size. The oven will display the duration of each cycle.

**C - DETERGENTS area**

Touch “<“ or “>“ (forward / back) to select the detergent type to use.

**IMPORTANT**
To ensure best cleaning results, as well as to protect the oven with the cleaning programs, use the detergents, rinse aid and descale agents approved by Electrolux Professional.

**DETERGENTS**

**Standard configuration**

x1

SOLID detergent

Open and empty the number of sachets indicated on the display into the drain filter in the centre bottom of the cavity;

**IMPORTANT**
Electrolux Professional approved cleaner: C23 Cleaning Powder or C22 Cleaning Tab (only where available).

**Alternative configuration**

x 3

SOLID enzymatic detergent in sachets

Open and empty the number of sachets indicated on the display into the drain filter in the centre bottom of the cavity;

**IMPORTANT**
Electrolux Professional approved cleaner: C24 Enzymatic Powder (not available for UK).

LIQUID detergent in containers (accessory, on demand)

The optional accessory EXTERNAL CONNECTION KIT FOR DETERGENT/RINSE AID is required (on demand); the oven will automatically use the right amount of chemicals according to selected cycle.

**IMPORTANT**
Electrolux Professional approved cleaner: C20 Extra Strong detergent (Check local availability).

**RINSE AID**

**Standard configuration**

x1

SOLID rinse & descale in tablets

Open and empty the number of tablets indicated on the display to the front drawer under the oven cavity.

Descale effect available only in models with boiler.

**IMPORTANT**
Use only C25 Rinse and Descale tabs by Electrolux Professional.

## C - DETERGENTS area (cont'd.)

### Alternative configuration

LIQUID rinse aid in container (accessory, on demand)

The optional accessory EXTERNAL CONNECTION KIT FOR DETERGENT/RINSE AID is required (on demand); the oven will automatically use the right amount of chemicals according to selected cycle.

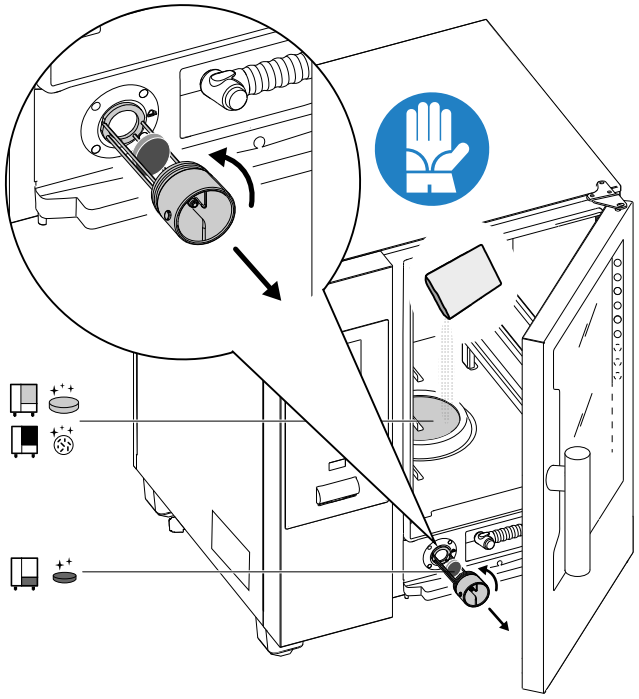
**IMPORTANT**
Electrolux Professional approved rinse aid: C21 Extra Strong rinse aid (check local availability).

**IMPORTANT**
The routine washing cycles with solid chemicals (rinse & descale blue tablets) maintain the boiler scale free.
However, in case of excessive scale in the boiler the display may show a message with “dESC“ error code signalling the need to carry out a descaling.
Run a cleaning program including the rinse aid and descale cycle. Use 2 tablets “C25“ only for 6-10 GN models and 3 tablets only for 20 GN models instead of the usual quantity.
In this case DO NOT activate GREEN SPIRIT – ECONOMIZER function.

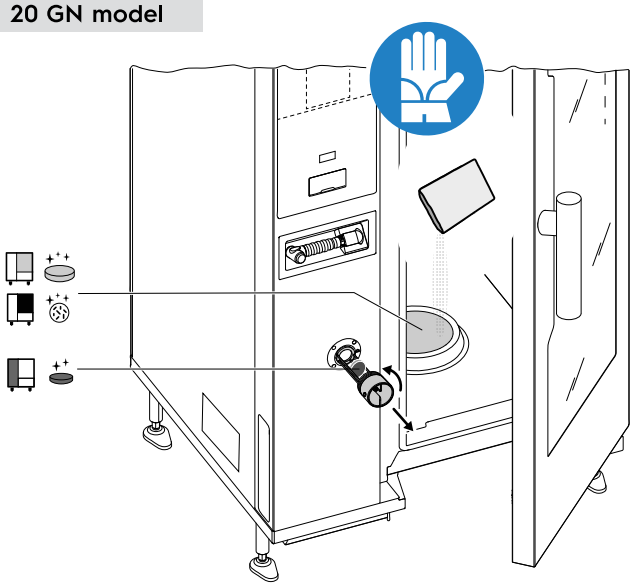
**IMPORTANT**
Always skipping the Rinse Aid and Boiler Descale phase may lead to lime build up in the boiler. After a certain time, the oven disables this feature and asks for a complete cleaning programme with solid chemical in order to descale the boiler.

### Detergent loading

6 - 10 GN model



20 GN model



**IMPORTANT**
**In 20 Grids models run the cleaning cycles only with trolley inside the oven. It helps the sealing in closing the bottom openings between the cavity and the door.**

## WARNING
Do not open the cooking cavity door while cleaning cycle is operating.

**IMPORTANT**
Do not use detergent or rinse aid powder dissolved in water or in gel form and/or containing chlorine.

NOTE!
To ensure best cleaning results, as well as to protect the oven with the cleaning programs, use the detergents, rinse aid and descale agents suggested by Electrolux Professional. In any case make sure the supplier of the chemicals guarantees the detergents and rinse aid agents feature fluid category 3 .

## WARNING
Both chemical substances and hot steam can escape from cavity with risk of burns and scalding. Use Gloves.
Always refer to the safety cards and labels on the products used.

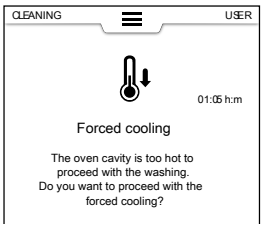
## WARNING
Do not start any cooking cycle if the cleaning cycle has not been completed and/or after cleaning cycle completion if there are still detergent residuals, if any.

## WARNING

In case of steam leakages from the cavity door and/or visible wearing or damage of cavity door gasket, do not start any cleaning cycle.
Call the Customer Care Service.

**Special conditions – Display status**

- Before starting any washing cycle, if the cavity is too hot, the oven proceeds to a forced cooling:

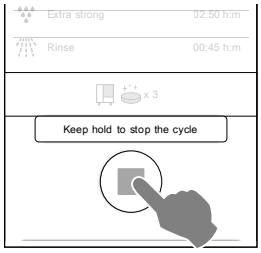



- **Running cycle**
  During the cycle the display shows:
  – the remaining time
  – the duration of the set cycle




- **Cycle stop**

  Keep hold ⏹ button to stop the cycle;
  The Stop button will be available only when the program is running. After the selection the display will show the remaining time for rinsing the cavity and the boiler.



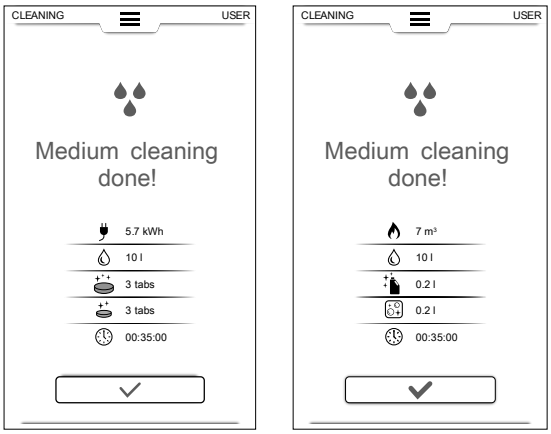

- **Forced rinse**
  If you have stopped a running cleaning cycle, the appliance may proceed to perform a forced rinse to wash out all the chemicals from the cavity.




  During this time the door cannot be opened.

**End of cycle**

- **Cleaning done: info on consumptions**
  Electric and Gas models



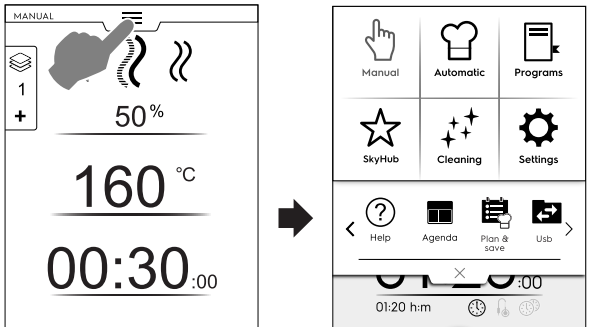

**Legenda**

| | |
|---|---|
| | Electric consumption in kWh |
| | Gas consumption in m³ |
| | Water consumption in litres |
| | Detergent consumption in tablets |
| | Rinse-aid consumption in tablets |
| | Detergents consumption in litres |
| | Descaling agent consumption |
| | Time consumption in hours : minutes : seconds |

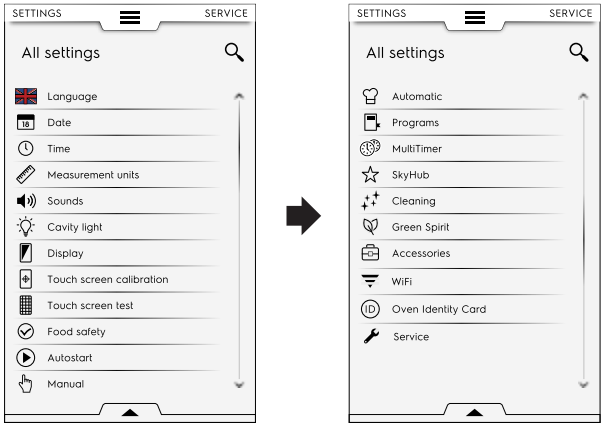
## E.15 Settings

“Settings“ mode allows to change some usage parameters of the oven.

1. Open the upper drawer and select Settings;



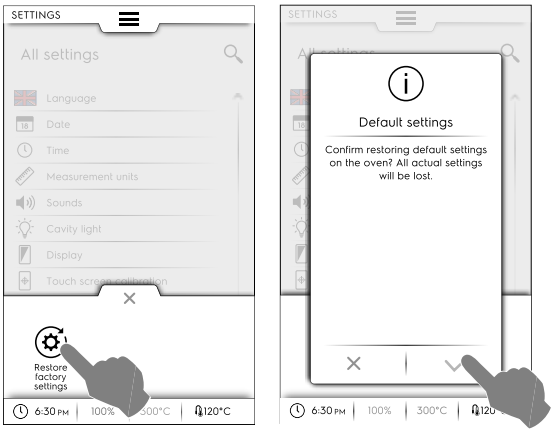

2. The display shows the main menu with ALL SETTINGS;




**Default setting**

If it is required to restore the factory setting, proceed ad follows:

1. Open the lower drawer and select the related icon;




2. Confirm restoring to close the pop-up window.

**Settings list**

### Language

This parameter allows to customize all menus in the selected language.

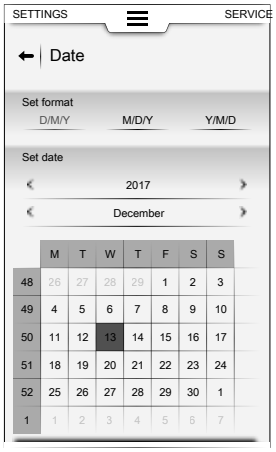
- Touch the flag icon;
- The display shows all settings in the required language.




### Date

This setting allows to set the current date.

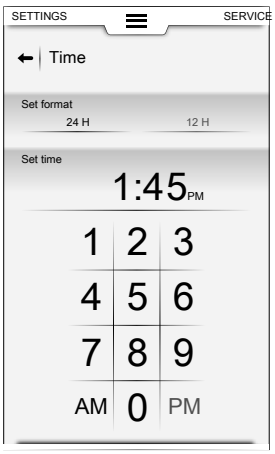
- Set the date format (D/M/Y, D/M/Y, Y/M/D)
- Enter the date: touch “<“ /“>“ to select the month and year and touch the corresponding number on the calendar to select the day.




### Time

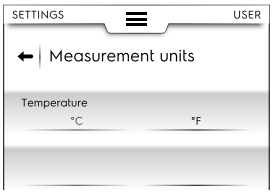
This setting allows to set the current time.

- Set the time format (24H or 12H AM/PM)
- Enter the time: touch the corresponding number on the keypad and, when necessary set also AM or PM.




### Measurement units

- This setting allows to set the temperature measure unit (°C or°F).




## Sound

This setting allows to set the volume level from 0 to 10 and also:

- Enable / disable the End-cooking sound ( / ) and set the Cooking done jingle.

## Cavity light

This setting allows to enable / disable the cavity light ( / )

- Set the brightness from 0 to 100 %
- Enable / disable the end-cooking blinking light ( / )
- Enable / disable the Alarm blinking light ( / )
- Enable / disable the Preheat blinking light ( / )

## Display

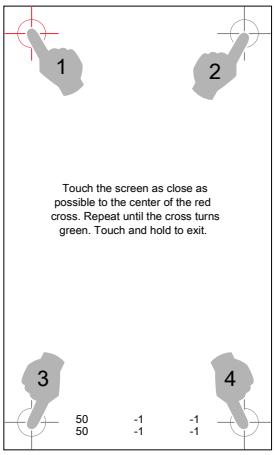
This setting allows to adjust the brightness of display from 0 to 100%.

- Set the sleep timeout value (minutes/seconds).

## Touch screen calibration

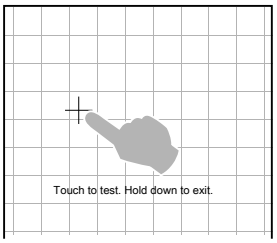
This setting allows to set the calibration of the screen.

1. Touch the screen as close as possible to the centre of the red cross;
2. Repeat until the cross turns green;
3. Touch and hold to exit;




## Touch screen test

- Touch the points required to test the screen.
- Hold down to exit.




## Food safety

This setting allows to enable / disable ( / ) the following parameters:

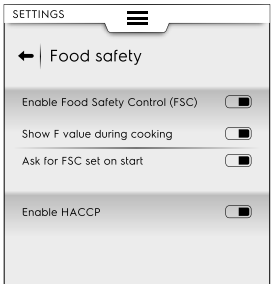
### FSC Safety Control (FSC)

The FSC feature guarantee the microbiological safe condition of the food. If the FSC function is enabled it will be possible to

- Enable/disable the visualisation of the “F“ factor ( / )
- Enable/disable asking for FSC set on start ( / )

### HACCP

- The HACCP feature allows the storage of all the set values identifying a cooking process, and their variation, the cavity temperature and, when used, the food core temperature at specific intervals.




## Autostart

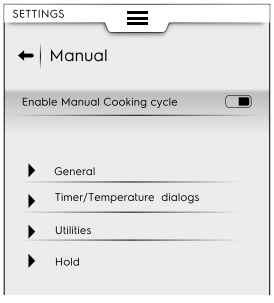
This setting allows to enable / disable ( / ) the Autostart in all modes.

When enabled the cycle is started by closing the oven door.

## Manual

This setting allows to enable / disable ( / ) the Manual cooking mode and modify its options:

NOTE!
If a mode is disabled, it is not visible in the upper drawer.




### General

- Show real and set values. The activation allows to display the cycle with more detailed information: humidity, temperature and time are shown as current and set values.

- Always show probe temperature. It allows to display the probe temperature values.
- Cooking preheating. It allows the oven to perform the preheating/precooling phase.
- Advanced preheating. This activation allows to set a temperature to be reached in preheating/precooling phase. Touch the temperature row and set the required value.
- Multi-phase cooking. It allows the oven to perform Multi-phase cooking cycle.

**Timer/Temperature dialogs**

- Short cooking. The activation enables the short cooking feature showing up.
- Eco-delta cooking. The activation enables the Eco delta cooking feature showing up.
- Minimum cavity-probe temperature difference. Touch to set the minimum value on the appearing touchpad (e.g. 5°C.

**Utilities**

- Cooking info in option drawer.
- Show consumptions at the end of cooking. The activation allows a recap message to show up at the end cycle.

**Hold**

- Default convection temperature 70°. Touch the value to adjust the default temperature.
- Default steam temperature 70°. Touch the value to adjust the default temperature.
- Probe temperature increase 5°. Touch the value to adjust the probe temperature.

**Set default cycle**

This setting allows to define the default cooking cycle with the default parameters in manual mode. Set the cycle and the cooking parameters and save it.

### Automatic

NOTE!
If a mode is disabled, it is not visible in the upper drawer.

This setting allows to enable / disable ( / ) the Automatic cooking.

Once activated, it is possible to enable/disable ( / ):

**Food families**

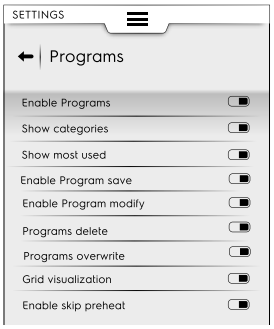
- This setting allows single food family showing up on the display.

**Special cycles**

- This setting allows single special cycle showing up on the display.

### Programs

This setting allows to enable / disable ( / ) the Programs mode and the related functions.




- Show categories. This activation allows food categories to show up on the display.
- Show most used. It allows most used programs to show up on the display.
- Enable Programs save. It allows “save program“ function to be shown on the display.
- Enable Programs modify. It allows “modify program“ function to be shown on the display.
- Programs delete. It allows “delete programs“ function to be shown on the display.
- Programs overwrite. It allows “overwrite programs“ function to be shown on the display.
- Grid visualization. Once activated it allow to display all stored program as a grid. If deactivated, the display show them as a list.
- Enable skip preheat. It allows to skip the preheating phase.

### MultiTimer

This setting allows to enable / disable ( / ) the MultiTimer feature.

Once activated, it is possible to:

- enable/disable MultiTimer programs to show up on the display ( / ).
- enable/disable temperature recovery inside the cavity ( / ).

This setting allows to enable / disable MultiTimer presets functions:

- Enable Presets save. It allows “save preset“ function to be shown on the display ( / ).
- Enable Presets modify. It allows “modify preset“ function to be shown on the display ( / ).
- Enable Presets delete. It allows “delete preset“ function to be shown on the display ( / ).

### SkyHub favorite Mode (Homepage/SoloMio)

This setting allows to enable / disable ( / ) the Homepage Mode (SkyHub).

### Cleaning

This setting allows to enable / disable ( / ) the following parameters:

**Default cycle**

- This activation allows single cleaning programs to show up on the display.

**Default Chemical**

- This activation allows choose between the solid or the powder detergent format.

**Advanced functions**

- Forced cleaning after 00:00 (H: M) of cooking. This activation allows the oven to perform a forced cleaning after a set time. Set the required time

### Green Spirit/Economizer

This setting allows to enable / disable ( / ) the “Saving options“:

**Cleaning**

- Skip rinse-aid and boiler descale. It allows to skip the rinse aid phase and descale the boiler.
- Skip drying phase. It allows to skip drying phase.
- Time to save. It allows to shorten the cleaning time.

**Accessories**

This setting allows to: enable / disable ( / ) the following feature/options:

Usb food probe

Cleaning with Liquid chemicals

**Identity Card**

It shows the latest uploaded software version.

**Service**

This settings is only allowed to an authorized technician.

# F MACHINE CLEANING AND MAINTENANCE

Refer to "*WARNING and Safety Information*".

## F.1 Ordinary maintenance

### F.1.1 Informations for maintenance

Routine maintenance operations can be carried out by non-specialised personnel, carefully following the instructions given below.

NOTE!
The manufacturer declines any liability for operations carried out on the machine without following these instructions.

**IMPORTANT**
Pay attention to the selection and use of cleaning products in order to maintain proper appliance performance and safeness.

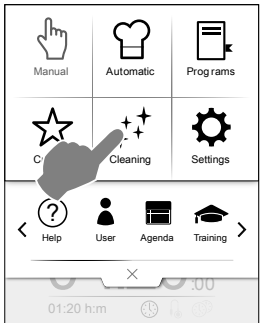
### F.1.2 Appliance cleaning

**REGULAR CLEANING**

The appliance is provided with special cleaning programmes for cleaning the oven cavity and for descaling the cavity and boiler with special detergent and descaling products. Only Electrolux products are approved for these cleaning programmes. Use of any other products will invalidate any applicable user warranty provided by Electrolux.

**Cavity**

- For cavity cleaning see E.14 *Cleaning mode* paragraph.

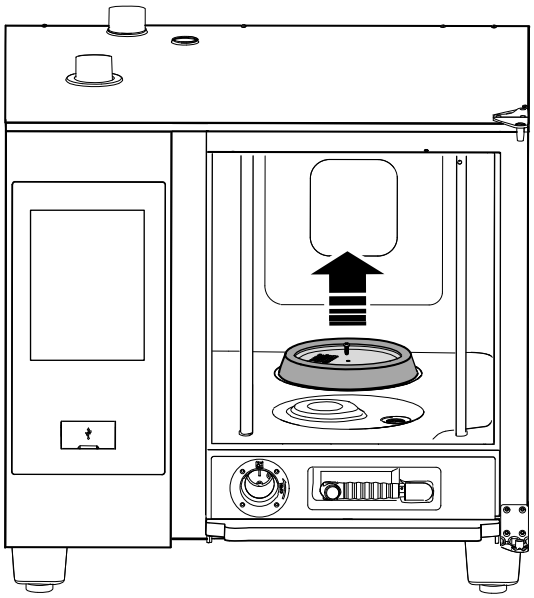



**Cavity filter**

The filter located at the bottom of the cavity helps to prevent a pump damage and/or a cleaning system clogging.

It is recommended to clean it periodically.

1. Undo the screw from the centre of the filter;



2. Remove the filter;
3. Wash it with detergent for dishes and rinse thoroughly under running water;

If necessary, put it in a dishwasher and select a gentle programme.

4. Refit the filter in its seat and screw the central screw.

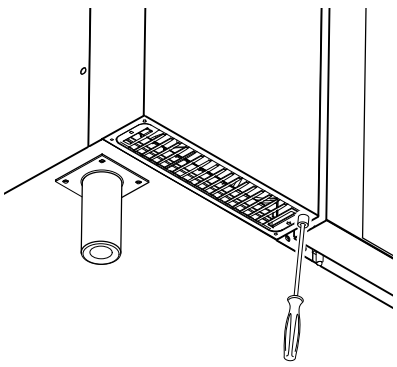
**Air filter**

Clean the air filter, located under the control panel, at least **once a month**.

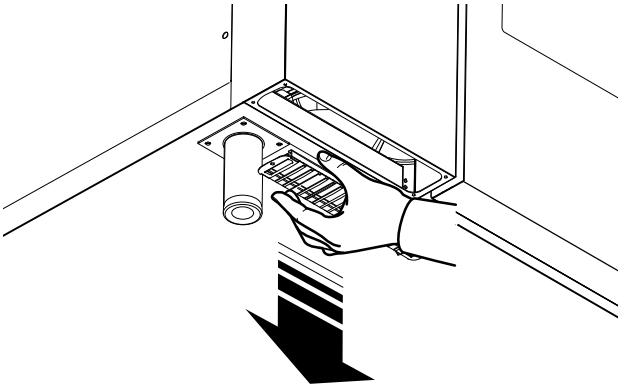
When the control panel shows the alarm icon ⚠, it is necessary to clean it.

Proceed as follows:

1. Unscrew the screws fixing the air filter;



2. Pull out the filter;



3. Clean it with water and detergent for manual cleaning of dishes or surfaces.
4. Refit into its housing fixing the screws.

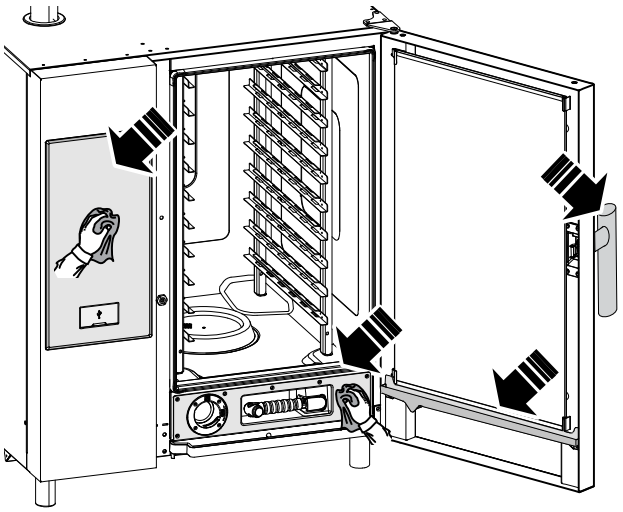
NOTE!
It is mandatory to install it again for safety requirements. If the filter is not present the appliance will stop working.

Non-compliance with the above will result in filter inefficiency and produce anomalous effects in cooking.

**Other surfaces**

- Clean glass, metal and plastic parts only with non-aggressive detergents. Stop immediately using those products if detecting any visual or tactile characteristic change on surfaces and thoroughly rinse with water (examples: glass becoming mat/scratched/other, or plastic discoloring/melting/other, or metal showing rust/stains/scratches). Carefully dry after rinsing.

**IMPORTANT**
As for the plastic handle, do not use detergents containing sodium hypochlorite.



- Clean the stainless steel parts every day using lukewarm neutral soapy water;

  Rinse with plenty of water and dry thoroughly.
- Do not clean the stainless steel with steel wool, brushes or scrapers in common steel, as they could deposit ferrous particles which oxidize, causing rust spots;
- Whenever the appliance is not used for long periods:
  – Disconnect the power supply. Close the water and gas taps;
  – Go over all steel surfaces vigorously with a cloth moistened with paraffin oil in order to create a protective film;
  – Periodically air the premises.

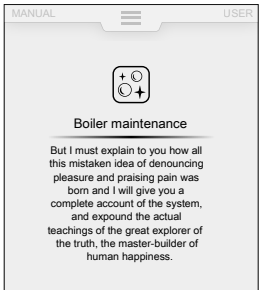
### F.1.3 Boiler maintenance

During the routine washing cycle with solid chemicals (Rinse and Descale blue tabs) the boiler is maintained scale free. However, in case of excessive scale in the boiler the display signals the need to carry out a descaling. A message with “dESC“ error code shows up.

- Run a cleaning program including the rinse and descale cycle and use 2 tablets “C25“ only for 6-10 grids models and 3 tablets only for 20 grids models instead of the usual quantity.

**IMPORTANT**
When performing the cleaning cycle with 2 tablets (or 3 tablets depending on the model) of “C25“ do not activate GREEN SPIRIT – ECONOMIZER function.

- If, after carrying out the cleaning cycle, the display shows a message about boiler maintenance, call Service.




The specialized personnel will descale the boiler by means of a dedicated cycle.

**IMPORTANT**
The manufacturer declines any liability if these prescriptions are not respected;
Also, the warranty does not cover the repair or replacement of components damaged by scale whenever the required supply water characteristics are not respected.

### F.1.4 Particular cleaning

**Discharge system cleaning and efficiency check**

1. Periodically clean the drain pipe, checking for any obstructions involving the draining of water.

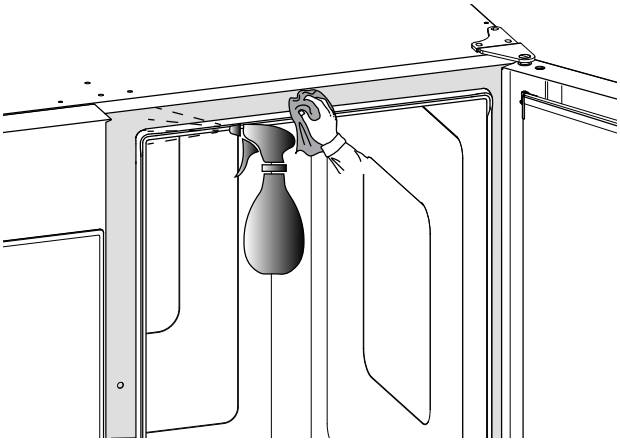
**Regular cleaning of the door area**

**IMPORTANT**
It is strongly recommended to clean **regularly** the area along the entire door perimeter, the rubber seal and the internal glass especially near the edge.

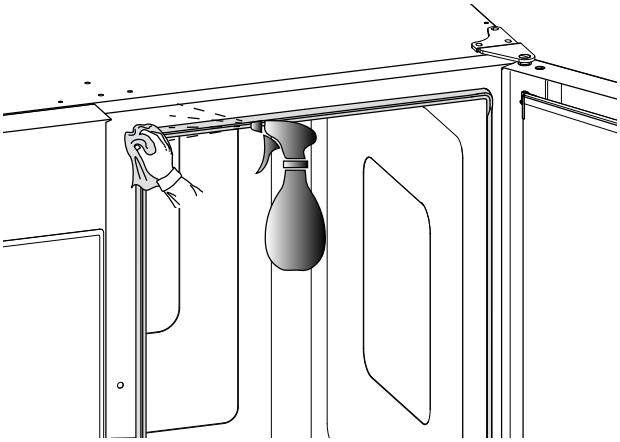
After cooking cycle the oven door, its internal glass, the seal and the area around the door perimeter may become easily dirty due to greasy vapours coming out from the oven.

These operations must be done with the door glass cold, without using abrasive detergents or rags.

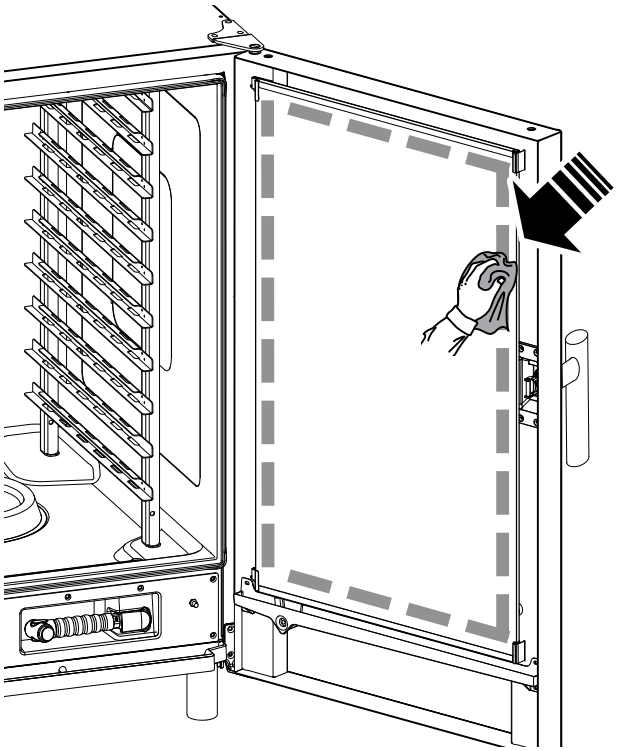
1. Clean thoroughly the oven area along the door perimeter as indicated in the following figure:



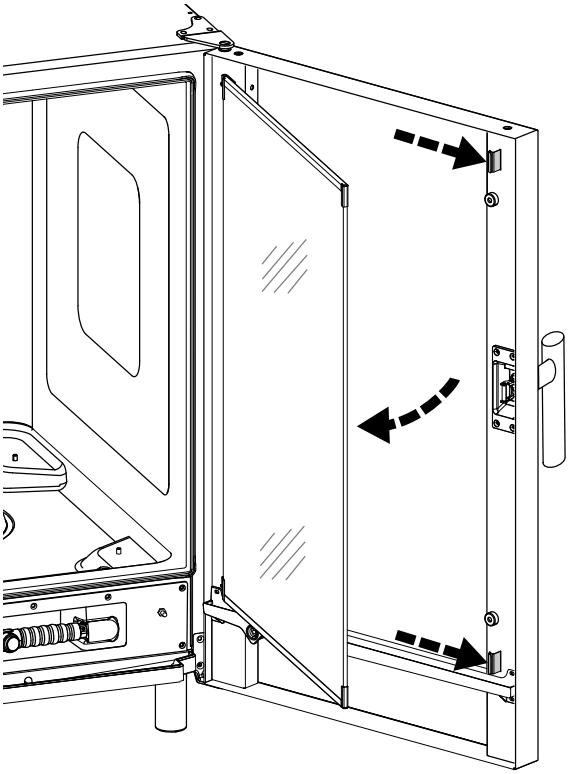
2. Clean along the rubber seal;



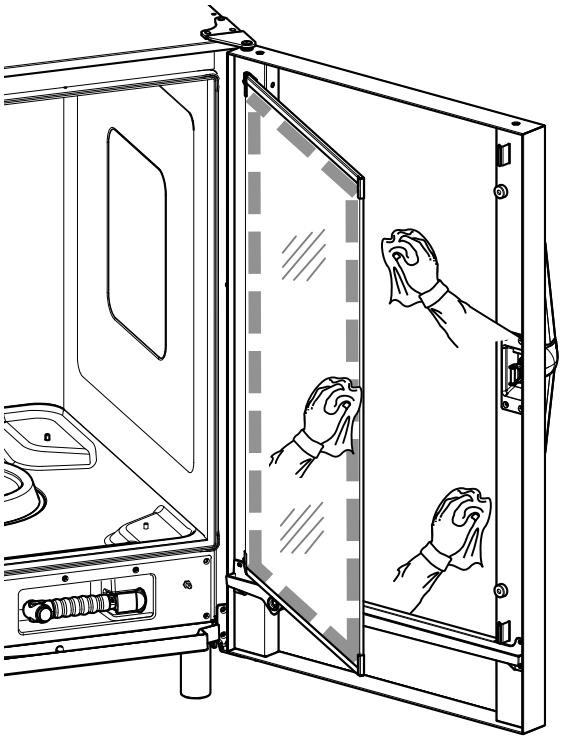
3. Clean the internal glass especially near the edge. See figure below;



4. With the door open, press the two top and bottom retaining clips as shown in the figure;

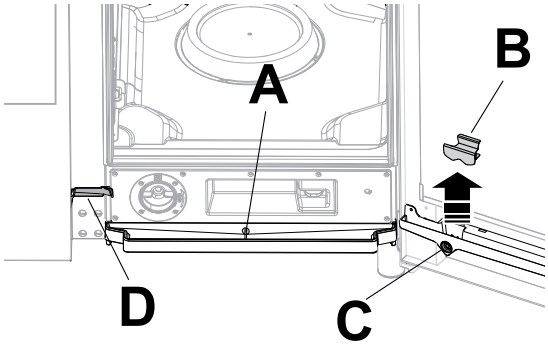


5. Clean the other side of the glass and the interspace surfaces between the two doors.



6. Refit the internal glass into the clips and close the oven door.
7. Clean regularly the drip collector drain pipe (“A“) using a pressure water jet;
   Once in a while spray a detergent solution inside the drain pipe before cleaning with water jet.

8. Remove the metal cover (“B“) and clean regularly the single check valve (“C“) using a pressure water jet;
   Once in a while spray a detergent solution over the single check valve before cleaning with water jet.




9. Clean regularly the small gutter (“D“) with the brush supplied with the appliance;

**Food probe**

Clean the food probe regularly to ensure its efficiency. The probe must be cleaned by hand, using lukewarm water and neutral soap, then rinsed with clean water.

**IMPORTANT**
Pay particular attention when handling the probe; remember that it is a sharp object, therefore handle it very carefully, even during cleaning.

#### F.1.5 Replacing wear and tear components

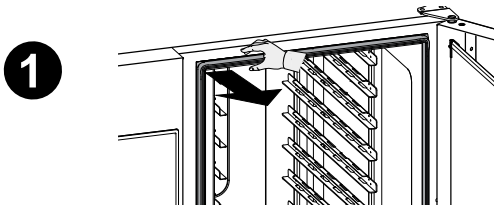
There are parts, whose damage happens because of the ordinary use during a period, which are not covered by the manufacturer warranty.

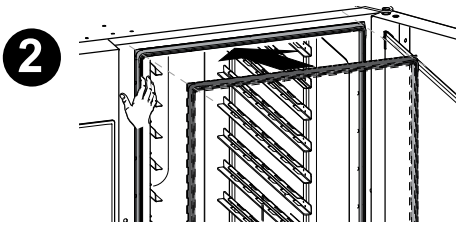
**Replacing door seal**

The door seal is a component that can become worn over time. It is advisable to replace it whenever any hardening or breakage is noticed.

To replace it, proceed as follows:

1. Remove the seal from its seat;
2. Clean the latter of any traces of dirt;
3. Insert the new seal along the entire seat.




### F.2 Repair and extraordinary maintenance

NOTE!
Repair and extraordinary maintenance have to be carried out by specialised authorised personnel, who can ask the manufacturer to supply a servicing manual.

### F.3 Maintenance intervals

All the components requiring maintenance are accessible from the front or the rear panel of the appliance.

The inspection and maintenance intervals depend on the actual machine operation conditions and ambient conditions (presence of dust, damp, etc.), therefore precise time intervals cannot be given.

In any case, careful and periodical machine maintenance is advisable in order to minimise service interruptions.

To ensure constant machine efficiency, it is advisable to carry out the checks with the frequency given in the following table:

**IMPORTANT**
Machine maintenance, checking and overhaul operations must only be carried out by a specialised Technician or the Customer Care Service, provided with adequate personal protection equipment (safety shoes and gloves), tools and ancillary means;
Work on the electrical equipment must only be carried out by a specialised electrician or the Customer Care Service.

| Maintenance, inspections, checks and cleaning | Frequency | Responsibility |
|---|---|---|
| Ordinary cleaning<br>• general cleaning of machine and surrounding area. | Daily | Operator |
| Mechanical protection devices<br>• check their condition and for any deformation, loosening or removed parts. | Yearly | Service |
| Control<br>• check the mechanical part, for cracks or deformation, tightening of screws: check the readability and condition of words, stickers and symbols and restore if necessary. | Yearly | Service |
| Machine structure<br>• tightening of main bolts (screws, fixing systems, etc.) of machine. | Yearly | Service |
| Safety signs<br>• check the readability and condition of safety signs. | Yearly | Service |
| Electrical control panel<br>• check the electrical components installed inside the electrical control panel. Check the wiring between the electrical panel and machine parts. | Yearly | Service |

| Maintenance, inspections, checks and cleaning | Frequency | Responsibility |
|---|---|---|
| Electrical connection cable and plug<br>• check the connection cable (replace if necessary) and plug. | Yearly | Service |
| Preventive maintenance<br>• check all gas components (if present). | Yearly | Service |
| Preventive maintenance<br>• remove any deposits of dirt inside the appliance. | Every 6 months[1] | Service |
| Control<br>• check the conditions of the internal parts. | Every 6 months[1] | Service |
| Control<br>• check and clean the discharge system. | Every 6 months[1] | Service |
| General machine overhaul<br>• check all components, electrical equipment, corrosion, pipes… | Every 10 years[2] | Service |

1. In particular conditions (e. g. intensive use of the appliance, salty environment, etc.) the preventive maintenance should be more frequent.
2. the machine is designed and built for a duration of about 10 years. After this period of time (from commissioning) the machine must undergo a general inspection and overhaul. Some examples of checks to be carried out are given below.

- Check for any oxidised electrical components or parts; if necessary, replace them and restore the initial conditions;
- Check the structure and welded joints in particular;
- Check and replace bolts and/or screws, also checking for any loose components;
- Check the electrical and electronic system;
- Check the functionality of safety devices;
- Check the general condition of protection devices and guards.

NOTE!
It is advisable to stipulate a preventive and scheduled maintenance contract with the Customer Care Service.

**Disassembly**

- All scrapping operations must occur with the machine stopped and cold and the electrical power supply disconnected;
- Work on the electrical equipment must only be carried out by a qualified electrician, with the power supply disconnected;
- To carry out these operations it is necessary to use: overalls, safety shoes and gloves;
- During disassembly and handling of the various parts, the minimum height from the floor must be maintained.

# G TROUBLESHOOTING

## G.1 Anomaly table

In case of anomaly, the oven always displays a warning message or alarm describing the occurring fault. The corresponding icon remain visible until the problem is resolved.

⚠ Warnings icon

Alarms signalling icon

Follow the indications given by the appliance and, if required, contact the Customer Care Service remembering to:

1. disconnect the appliance from the main power supply;
2. switch off the safety circuit breaker ahead of the appliance;
3. close the gas (in case of gas models) and water taps;

In some cases, faults can be eliminated easily and quickly by following the indication of this troubleshooting guide:

| Anom-aly | Type of anomaly | Description | Possible causes | Actions |
|---|---|---|---|---|
| ACF | Warning | Air filter absent | • Filter not detected;<br>• Possible damage to internal electric and electronic components due to air filter absence. | • Refit the filter;<br>• If the problem persists call Service. |
| ACUM | Stops oven | Main electronic board not identified | Communication problem with the main electronic board. | • Switch the oven OFF/ON;<br>• If the error persists, call Service. |

| Anomaly | Type of anomaly | Description | Possible causes | Actions |
|---|---|---|---|---|
| ASCH | Warning | Component compartment temperature warning | • Filter is dirty;<br>• Too high room temperature. | • Check room temperature considering the oven needs fresh air to cool electronic compartment.<br>• Clean the filter;<br>• Allow oven to cool before cooking;<br>• If the problem persists, call Service |
| BEtc | Stops cleaning | Error, excessive time on closing operation during cleaning | Mechanical or electrical problem with vent valve. | Call Service |
| BEto | Stops cleaning | Error, excessive time on opening operation during cleaning | Mechanical or electrical problem with vent valve. | Call Service |
| BEtr | Warning | Boiler excessive temperature raising time | The oven has detected a low performance in the boiler. | • It is possible to cook. Verify the cooking results.<br>• If the warning persists call Service. |
| Bhtc | Warning | Warning on excessive time on closing operation | • Flap (venting valve) motoreducer or micro switch failure.<br>• Obstruction at the venting valve inlet. | It is possible to continue using the oven. Cooking results maybe different from usual.<br>• With the oven OFF and cold, check if any obstruction at the ventilation chimney on the top of the oven: remove the obstruction if any;<br>• If the problem persists, call Service. |
| Bhto | Warning | Warning on excessive time on opening operation | • Flap (venting valve) motoreducer or micro switch failure.<br>• Obstruction at the venting valve inlet. | It is possible to continue using the oven. Cooking results maybe different from usual.<br>• With the oven OFF and cold, check if any obstruction at the ventilation chimney on the top of the oven: remove the obstruction if any;<br>• If the problem persists, call Service. |
| bntC | Stops boiler | Boiler SSR NTC failure (NTC4) | Temperature sensor issue. | The oven has detected a problem with boiler operation.<br>• Verify cooking results.<br>• If the problem persists, call Service. |
| BoLt | Stops cycle (if the cycle needs the boiler) | Boiler water loading timeout | • Water supply (pressure/ quality of water).<br>• Electric insulation problem with water level sensors. | • Check if the water supply is open;<br>• Check if the water pressure is not too low;<br>• Verify if the water filter is clogged. Clean it or replace it;<br>• Mechanical problem with boiler operation. If the problem persists call Service. |
| BSHt | Warning | Boiler SSR NTC (NTC4) high temperature | • Inlet air filter dirty;<br>• Cooling fan failure;<br>• Cooling inlet air sucking warm/hot air;<br>• Oven installed by hot machine;<br>• Steam/Heat leakage in the electronic compartment; | • Do not switch the oven Off;<br>• Wait for the temperature to decrease;<br>• Clean the inlet air filter;<br>• Check with a thin strip of paper whether a consistent air flow can be detected at the cooling air inlet: if not, call Service;<br>• Check if the inlet cooling air may be affected by heat produced in the kitchen (in case the oven is located by hot appliances, stop working with those appliances and inform Service);<br>• If the error persists, call Service. |
| BSOt | Stops cooking cycle | Boiler SSR NTC overtemperature (NTC4) | • Inlet air filter dirty;<br>• Cooling fan failure;<br>• Cooling inlet air sucking warm/hot air;<br>• Oven installed by hot machine,<br>• Steam/Heat leakage in the electronic compartment. | The oven can continue to work in recovery mode: cooking cycles will not use the boiler.<br>• Do not switch the oven Off;<br>• Wait for the temperature to decrease;<br>• Clean the inlet air filter;<br>• Check with a thin strip of paper whether a consistent air flow can be detected at the cooling air inlet: if not, call service;<br>• Check if the inlet cooling air may be affected by heat produced in the kitchen (in case the oven is located by hot appliances, stop working with those appliances and inform Service);<br>• If the error persists, call Service. |

| Anom-aly | Type of anomaly | Description | Possible causes | Actions |
|---|---|---|---|---|
| Cdo | Stops cleaning | Cleaning drawer absent | • The cleaning drawer has not been inserted or properly inserted in its housing;<br>• The detection devices (magnet/magnetic reed) have issues. | The oven can continue to cook but cleaning cycle could not be performed until the drawer will be in place;<br>• Ensure that the cleaning drawer is in its housing and inserted properly in order to trigger the detection devices;<br>• If the error persists, clean the oven manually and call Service. |
| CFbL | Warning | Cooling fan failure | • Cooling fan motor over-load due to dirt or oxidation<br>• Other electrical/ mechanical issue | The oven will be operative until the electronic will reach the critical temperature.<br>Call Service |
| CntC | Stops cooking | Cavity SSR NTC fail-ure (NTC3) | • Connector failure;<br>• NTC sensor failure;<br>• PCB failure; | • Restart the oven;<br>• If the error persists, call Service. |
| CPUA | Stops oven | ACS micro does not communicate | PCB failure. | • Restart the oven;<br>• If the error persists, call Service. |
| CPUt | Stops oven | TC micro does not communicate | PCB failure. | • Restart the oven;<br>• If the error persists, call Service. |
| CSHt | Warning | Cavity SSR NTC high temperature (NTC3) | • Inlet air filter dirty;<br>• Cooling fan failure,<br>• Cooling inlet air sucking warm/hot air;<br>• Oven installed by hot machine;<br>• Steam/Heat leakage in the electronic compartment; | • Do not switch the oven Off;<br>• Wait for the temperature to decrease;<br>• Clean the inlet air filter;<br>• Check with a thin strip of paper whether a consistent air flow can be detected at the cooling air inlet: if not, call Service;<br>• Check if the inlet cooling air may be affected by heat produced in the kitchen (in case the oven is located by hot appliances, stop working with those appliances and inform Service);<br>• If the error persists, call Service. |
| CSOt | Stops cooking cycle | Cavity SSR NTC overtemperature (NTC3) | • Inlet air filter dirty;<br>• Cooling fan failure;<br>• Cooling inlet air sucking warm/hot air;<br>• Oven installed by hot machine;<br>• Steam/Heat leakage in the electronic compartment; | The oven can continue to work in recovery mode: cooking cycles will not use the boiler.<br>• Do not switch the oven OFF;<br>• Wait for the temperature to decrease;<br>• Clean the inlet air filter;<br>• Check with a thin strip of paper whether a consistent air flow can be detected at the cooling air inlet: if not, call service;<br>• Check if the inlet cooling air may be affected by heat produced in the kitchen (in case the oven is located by hot appliances, stop working with those appliances and inform Service);<br>• If the error persists, call Service. |
| dESC | Stops boiler | Clean Boiler | Scale in the boiler | Run a cleaning program including the rinse and descale cycle and use 2 tabs C25 only. (Follow the procedure as per User Manual) |
| EbOL | Stops cycle/ preheating | Boiler thermocouple failure | • Connector failure;<br>• TC sensor failure;<br>• PCB failure. | The oven can continue to work without pre-heating (check the cooking results).<br>• Inform Service about the failure. |
| EbYP | Warning | Steam exhaust tem-perature sensor failure. | • Connector failure;<br>• TC sensor failure;<br>• PCB failure. | The oven can continue to work, it is possible that water consumption increases.<br>Call Service. |
| ECEd | Stops cycle | Bottom cavity thermo-couple failure | • Connector failure;<br>• TC sensor failure;<br>• PCB failure. | The oven can continue to work only with 100 ℃ cycle.<br>Call Service. |
| ECEu | Stops cycle | Bottom cavity thermo-couple failure | • Connector failure;<br>• TC sensor failure;<br>• PCB failure. | The oven can continue to work only with 100 ℃ cycle.<br>Call Service. |

| Anomaly | Type of anomaly | Description | Possible causes | Actions |
|---|---|---|---|---|
| EH2O | Stops oven | Water measured inconsistent with valves state | • Water supply valve closed or partly closed;<br>• Temporary lack of water supply pressure;<br>• Flow meter failure;<br>• Water system issue. | The oven can continue to work (check the cooking results).<br>• Check if the water supply valve is open;<br>• Check the water pressure is > 1,5 bar;<br>• If the problem, persists call Service. |
| ELMb | Stops cooking with steam over 100 °C | Detected a problem with the oxygen sensor | • Lambda probe failure. | It is possible to continue using the oven in Steam under 100 °C<br>• Cooking results in Steam mode may be different from usual.<br>• Call Service in case cooking results are persistently unsatisfactory. |
| EntC | Stops oven | component compartment NTC failure (NTC1) | • Connector failure;<br>• TC sensor failure;<br>• PCB failure. | Electronic board temperature sensor damaged.<br>• Cooking impossible.<br>• Call Service. |
| Eotd | Warning | High temperature on water drain | Possible lack of water in the drain system. | • Check that the oven has water supply;<br>• Pour some water on the bottom cavity filter;<br>• If the problem persists call Service. |
| Eprb | Stops oven in Food probe mode | Core probe failure | • Food probe misuse (for example, wire pulled or squeezed);<br>• Connector failure;<br>• Probe failure;<br>• PCB failure. | It is possible to run cycles based on time (without food probe);<br>• If available, use the accessory USB food probe;<br>• Call service to restore food probe mode functionality. |
| Ertc | Warning | Problem with internal clock | Issue with software or hardware (for example battery clock exhausted). | It is possible that some functionality do not work (for example HCCP).<br>• Call Service. |
| ESCH | Stops oven | Component compartment overtemperature | • Filter is dirty;<br>• Too high room temperature | • Check room temperature considering the oven needs fresh air to cool electronic compartment;<br>• Clean the filter;<br>• Allow oven to cool before cooking;<br>• Call Service if the problem reoccurs. |
| EStd | Warning | Water drain NTC failure | • Connector failure<br>• NTC sensor failure<br>• PCB failure | The oven continue to work.<br>• Call Service to fix the issue |
| Etb | Stops cycle/ boiler | Boiler safety thermostat trips. Overtemperature in the boiler. | • Missing water in the boiler;<br>• Limestone accumulation in the boiler;<br>• Wrong insertion of the TC probe sensor;<br>• The safety thermostat bulb or the capillary are damaged;<br>• Leakage of heat in the safety thermostat body area;<br>• The parameter BOT is set too high;<br>• Room temperature <5° C. | The oven is not able to produce steam with the boiler. An alternative device will be used, but the performance will be reduced;<br>• Call service to restore the boiler functionality. |

| Anom-aly | Type of anomaly | Description | Possible causes | Actions |
|---|---|---|---|---|
| EtC | Stops the oven | Cavity safety thermo-stat trips. Overtemperature in the cavity | • The cavity is dirty;<br>• The parameter COT is set too high;<br>• The safety thermostat bulb or the capillary are damaged;<br>• The motor fan is blocked while the heat is still On;<br>• The temperature TC sensor provides erratic measurements<br>• Leakage of heat in the safety thermostat body area.<br>• Room temperature <5° C. | Manually clean the oven cavity and call Service. |
| EtUb | Stops boiler cycles | Boiler overtemperature | • Missing water in the boiler (electric heated appliances only);<br>• Limestone accumulation in the boiler;<br>• The parameter BOT is set too low. | • Wait for the boiler temperature to cool down (alarm ETUB will disappear)<br>• Run a cleaning program including the rinse and descale cycle and use 2 tabs C25 only. (Follow the procedure as per User Manual)<br>• In case the alarm re-appears, descale the boiler again.<br>• If the problem persists, call Service. |
| EtUC | Stops the oven | Cavity overtemperature | • The cavity is dirty;<br>• The parameter COT is set too low. | • Launch a cooling cycle; if not possible open the door and let the oven to cool down; clean the cavity.<br>• When the temperature drops it is possible to launch a new cooking cycle.<br>• If the error shows up again call Service. |
| FA8H | After ending cooking cycle, stops oven cooking | Oven worked 8 hours without air inlet filter | Misuse | Restore the air inlet filter checking its clean-ness before fitting it back in place. In case the filter is lost, call Service |
| FDXX (XX = 00 - 17) | Stops oven | Lower cavity motor failure | Diagnostic according to error number (from 00 to 17) displayed. | Switch the oven OFF/ON;<br>If the error persists, manually clean the oven cavity and call Service. |
| FILS | Stops boiler cycles | Water boiler level not reached in time | • Water supply valve closed or partly closed;<br>• Temporary lack of water supply pressure;<br>• Boiler water level sensor failure;<br>• Boiler leakage: drain valve or fracture. | • Ensure the water supply valve is fully open and the water filter has no obstructions (clean it if needed).<br>• The oven can continue to work in Convec-tion mode<br>• Unless the water is missing from the mains, the oven can continue to work in recovery mode.<br>• Call Service to restore boiler functionality. |
| FSnr | Warning | Cooling fan issue | • Inlet air filter dirty<br>• Cooling fan failure | • Clean inlet air filter;<br>• Check with a thin strip of paper whether a consistent air flow can be detected at the cooling air inlet: if not, call Service. |
| FUXX (XX = 00 - 17) | Stops oven | Upper cavity motor failure | Diagnostic according to error number (from 00 to 17) displayed. | Switch the oven OFF/ON;<br>If the error persists, manually clean the oven cavity and call Service. |

| Anomaly | Type of anomaly | Description | Possible causes | Actions |
|---|---|---|---|---|
| GbbU | Stops the boiler | Boiler gas burner locked | • Air in gas supply;<br>• Gas supply is closed;<br>• Issue with the electric supply of the burner system;<br>• Burner system internal failure; | The oven can continue to work both in convection and ISG mode.<br>To recover full boiler functionality:<br>• Switch the oven OFF/ON.<br>• If the error occurs at the cycle start, call Service.<br>• If the error occurs after 5 ignition attempts:<br>1. check the gas supply main valve is open<br>2. reset the error and attempt new cycle<br>3. if the error persists, switch OFF/ON the oven and attempt new cycle again;<br>4. if the error persists, call Service |
| GbCd | Cycle paused | Cavity lower burner locked | • Air in gas supply;<br>• Gas supply is closed;<br>• Issue with the electric supply of the burner system;<br>• Burner system internal failure; | The oven will not operate until restoring the burner functionality.<br>To recover the functionality:<br>• Switch the oven OFF/ON.<br>• If the error occurs at the cycle start, call Service.<br>• If the error occurs after 5 ignition attempts:<br>1. check the gas supply main valve is open<br>2. reset the error and attempt new cycle<br>3. if the error persists, switch OFF/ON the oven and attempt new cycle again;<br>4. if the error persists, call Service |
| GbCU | Cycle paused | Cavity upper burner locked | • Air in gas supply;<br>• Gas supply is closed;<br>• Issue with the electric supply of the burner system;<br>• Burner system internal failure; | The oven will not operate until restoring the burner functionality.<br>To recover the functionality:<br>• Switch the oven OFF/ON.<br>• If the error occurs at the cycle start, call Service.<br>• If the error occurs after 5 ignition attempts:<br>1. check the gas supply main valve is open<br>2. reset the error and attempt new cycle<br>3. if the error persists, switch OFF/ON the oven and attempt new cycle again;<br>4. if the error persists, call Service |
| GrCo | Stops cleaning cycle | Grease collector valve opened | Misuse | Ensure to close the grease collector drain valve before restarting the cleaning cycle. |
| HdXX (XX = 01-26) | Stops oven | Valves/pumps activations | Diagnostic according to error number (from 01 to 26) displayed. | Switch the oven OFF/ON;<br>If the error persists, follow instructions displayed.<br>If the error persists, manually clean the oven cavity and call Service. |
| HFnI | Warning | Humidifier not working | • Water missing;<br>• ISG circuit obstruction. | The oven has detected a problem with the humidifier.<br>Verify the water supply valve is fully open and the water filler has no obstructions. Clean it if needed.<br>If the problem persists, call Service. |
| HFnI | Stops humidifier | Humidifier not working | • Water missing;<br>• ISG circuit obstruction. | The oven has detected a problem with the humidifier (ISG). It is only possible to cook in convection mode.<br>Verify the water supply valve is fully open and the water filler has no obstructions. Clean it if needed.<br>If the problem persists, call Service. |
| Htd | Stops oven | Drain temperature above safety limit | Possible lack of water in the drain system. | • Check that the oven has water supply;<br>• Pour some water on the bottom cavity filter;<br>• Wait for the alarm to blink off;<br>• If the problem persists, call Service. |

| Anom-aly | Type of anomaly | Description | Possible causes | Actions |
|---|---|---|---|---|
| LPIn | Stops cycle | Boiler level sensor problem | • Humid lime shortcutting boiler level sensors.<br>• Insulation issues with the boiler level sensors | The oven can continue to operate in convection or in ISG mode.<br>• There is a problem with the water level in the boiler: run a cleaning program including the rinse and descale cycle and use 2 tabs C25 only. (Follow the procedure as per User Manual);<br>• If the problem persists, call Service. |
| MCbM | Stops oven | Lower inverter communication problem | • Issue with the motor inverter;<br>• Connection or electrical issue | Communication error with lower cavity motor inverter.<br>• Try to switch the oven OFF/ON.<br>• If the problem persists, call Service. |
| MCtM | Stops the oven | Upper inverter communication problem | • Issue with the motor inverter;<br>• Connection or electrical issue, | Communication error with upper cavity motor inverter.<br>• Try to switch the oven OFF/ON.<br>• If the problem persists, call Service. |
| PFAC | Stops oven | Factory parameters map corrupted | Issue with the SW or with the HW | • Try to switch the oven OFF/ON.<br>• If the problem persists, call Service. |
| SbbU | Stops boiler gas | Boiler gas fan speed issue | • Burner blower motor overload due to dirt or oxidation<br>• Other electrical/ mechanical issue | Burner fan does not reach the desired speed.<br>Call Service. |
| SbCd | Stops cycle<br>Stops cycle/ convection | Cavity lower gas burner blower speed issue | • Burner blower motor overload due to dirt or oxidation;<br>• Other electrical/ mechanical issue. | Burner fan does not reach desired speed.<br>Call Service. |
| SbCU | Stops cycle/ convection | Cavity upper gas burner blower speed issue | • Burner blower motor overload due to dirt or oxidation;<br>• Other electrical/ mechanical issue. | Burner fan does not reach desired speed.<br>Ovens with boiler can cook in 100°C steam mode. To restore full oven functionality call Service. |
| SLUS | Stops boiler cycles | Water boiler working level not reached in time | • Water supply valve closed or partly closed;<br>• Temporary lack of water supply pressure;<br>• Boiler water level sensor failure;<br>• Boiler leakage: drain valve or fracture. | • Ensure the water supply valve is fully open and the water filter has no obstructions. Clean it if needed;<br>• The oven can continue to work in Convection mode;<br>• Unless the water is missing from the mains, the oven can continue to work in recovery mode<br>• Call Service to restore boiler functionality. |

**If the fault persists after carrying out the above checks, contact the Customer Care Service, remembering to specify:**

A. the type of fault;
B. the appliance PNC (production number code);
C. the Ser. No. (appliance serial number).

NOTE!
The appliance PNC and serial number are essential for identifying the type of appliance and date of manufacture:

# H FURTHER INFORMATION

## H.1 Ergonomic features

### H.1.1 Certification

The ergonomic features of your product, that may influence your physical and cognitive interaction with it, have been assessed and certified.

A product with ergonomic features, in fact, shall fulfil specific ergonomic requirements, belonging to three different areas: Polytechnic, Biomedical and Psychosocial (usability and satisfaction).

For each of these areas, specific tests with real users have been performed. The product is therefore compliant with the ergonomic acceptability criteria requested by the standards applied.

### H.1.2 General recommendations

The oven or the blast chiller that you use is specifically studied and tested in order to minimise any physical problems associated to the interactions with the product.

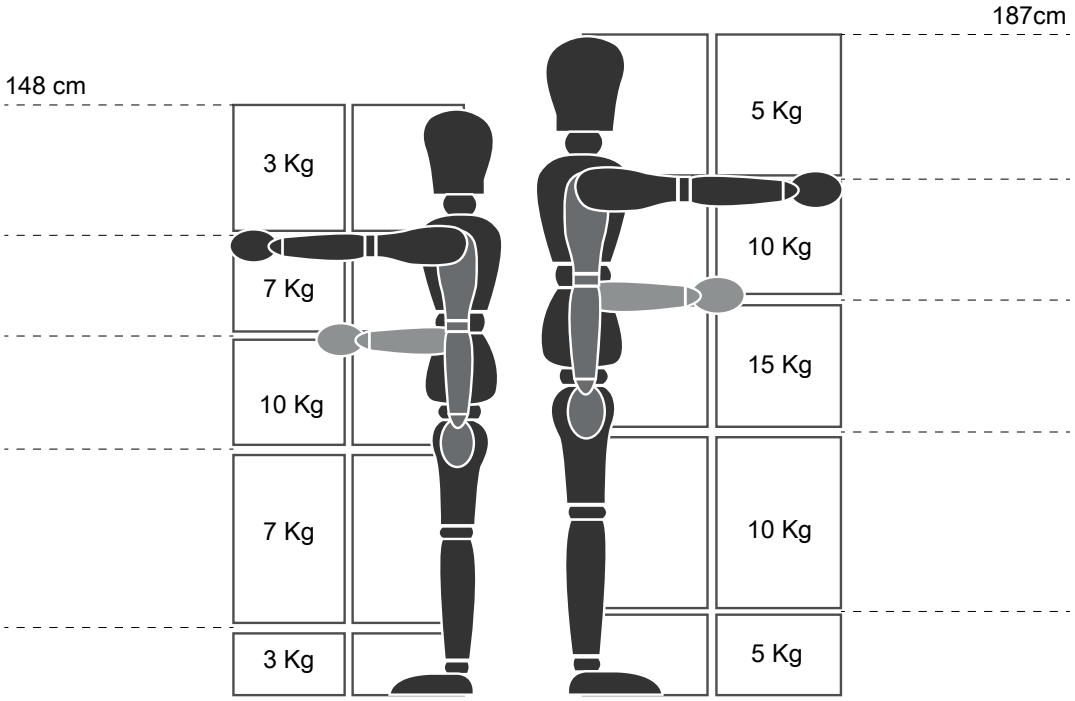
The loading and unloading of the trays and the interaction with the product may bring to incongruous postures and handling of heavy weighs – characteristics of your daily activity that we tried to relieve.

In any case we would like to suggest a few operating procedures to adopt:

- Handle the tray in a balanced way, trying not to arch your back during the loading/unloading.
- If possible, flex your legs and don't bend forward your back during the placement of the trays in the lower shelves and during the achievement of any lower tools or items.
- If possible, try to place the trays in the cavities considering their weighs, as suggested by the pictures below.
- If possible, push the tray holder trolley and pull it in order to reduce the distances.
- Keep the viewing distance in order to understand properly the information displayed in the display or to view the object in the cavity, reducing as much as possible the time spent with the eyes up (neck extensions).

**Suggested movement of trays according to their weights**

Try to place the trays into the cavities considering their weighs as suggested by the pictures below.




Maximum suggested weighs - "Manual Handling Operations Regulations" - Health and Safety Executive (HSE, UK, 2016)

**Below a few examples of common installations and the maximum suggested weights per trays**




| | | |
|---|---|---|
| 1 | Blast Chiller 50Kg | Oven 10G + Base |




2 Blast Chiller 100Kg Oven 20G




3 Blast Chiller 30Kg + Oven 6G Oven 6G + Oven 10G

### H.1.2.1Recommendations on accessories

- **For the installation of the 180 Kg Blast Chiller it is suggested the predisposition of the isolated floor to avoid extra strain for the operator who uses the Mobile GastroNorm rack.**
- **For the wall installation of the 10GN it is suggested the use the Riser accessory not higher than 700 mm to improve easiness of loading**.
- **In the stacking installation 6GN + 6GN it is suggested to use the adjustable feet accessory 230-290mm (code 922745) and set them at maximum height of 290 mm to facilitate an easy loading.**
- **In the configuration 6GN + 6GN on Riser accessory it is suggested to load trays with a weight lower than 3 Kg on upper level.**

# I MACHINE DISPOSAL

## I.1 Waste storage

At the end of the product's life-cycle, make sure it is not dispersed in the environment. The doors must be removed before scrapping the appliance.

SPECIAL waste materials can be stored temporarily while awaiting treatment for disposal and/or permanent storage. In any case, the current environmental protection laws in the user's country must be observed.

## I.2 Procedure regarding appliance dismantling macro operations

Before disposing of the machine, make sure to carefully check its physical condition, and in particular any parts of the structure that can give or break during scrapping.

The machine's parts must be disposed of in a differentiated way, according to their different characteristics (e. g. metals, oils, greases, plastic, rubber, etc.).

Different regulations are in force in the various countries, therefore comply with the provisions of the laws and competent bodies in the country where scrapping takes place.

In general, the appliance must be taken to a specialised collection/ scrapping centre.

Dismantle the appliance, grouping the components according to their chemical characteristics, remembering that the compressor contains lubricant oil and refrigerant fluid which can be recycled, and that the refrigerator components are special waste assimilable with urban waste.



The symbol on the product indicates that this product should not be treated as domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this product, contact the local dealer or agent, the Customer Care service or the local body responsible for waste disposal.



NOTE!
When scrapping the machine, any marking, this manual and other documents concerning the appliance must be destroyed.