MOD : FPE-10/T

Production code : T ANEMOS 10 E/MC TOUCH

04/2026

FPE-6/T

FPE-10/T

Manual for installation, use and maintenance

INDEX

1. INTRODUCTION

The Teorema Ànemos series convection oven has been designed for kitchens with limited space available.

The arrangement of stacked baking pans in a uniformly ventilated environment guarantees excellent baking of confectionery, bread and gastronomy products with a small footprint.

The heating elements are of armoured type so, since they are placed in the centre of steel tubes interposed with ceramic material, they have remarkable qualities of mechanical resistance and insulation from direct contact with external agents, thus guaranteeing an almost unlimited duration and safety from electrical insulation.

Cooking takes place by means of a flow of hot air, heated by the heating elements, which is sent into the cooking chamber. The homogeneity of the air flow allows constant heat distribution, cooking the product evenly all around.

The ovens can be supplied with chambers large enough to contain 6 or 10 baking pans of 60x40 cm.

Particular care has been taken in the construction and the use of stainless steel both in the bodywork and in the cooking chamber guarantees excellent ease of cleaning and a long life even when cooking food containing high percentages of salt, humidity etc

The Manufacturer thanks you for choosing our product. We can assure you that you have made a good choice in putting your trust in a company that has decades of experience in the making of high quality products, never cutting corners and always using the best materials.

2. HOW TO USE THIS MANUAL

⚠ This installation use and maintenance manual must be kept near the equipment in a place where it can be readily consulted. This manual must accompany the equipment in the event of transfer to another owner, as it cannot be considered complete and safe without its documentation.

Note the code and revision number behind the cover. In case of loss you can order another one quoting those numbers.

⚠ This manual consists of a number of chapters. They should all be read by installers and maintenance staff as well as by the final user, both for its **safe use** and to obtain the best results from this product.

Despite this we give here below some useful indications for rapid consultation of the various chapters.

⚠ **The paragraphs marked with this symbol contain essential safety information. They must all be read by installers and the final user, as well as his employees who use the equipment. The Manufacturer assumes no liability for any damage resulting from failure to observe the rules set forth in these paragraphs.**

⊘ The paragraphs marked with this symbol contain important information to avoid any action that could damage the equipment. It is in the user's interest also to read these paragraphs.

Chapter 3 indicates the intended field of use of the equipment and gives the characteristics and all the numbers that may be necessary for its choice, installation and use. It should be used as a reference point to check that the use you intend to make of the equipment does in fact come within those for which it was intended and any time you need to know any value or parameter relating to the equipment.

Chapter 4 contains all the information needed to install the machine. The information is primarily intended for specialised staff but should also be read in advance by the final user so he can arrange the rooms, or have the rooms and necessary plant arranged for the proper working of the equipment.

Chapters 5 and 6 are intended for the user who has to learn how to use the machine. These serve as a guide to the essential operations of turning on, using and turning off of the machine under safe conditions.

Chapter 7 provides all the information required for the cleaning of the equipment i.e. all those operations which have to be carried out by the user in order to ensure that the equipment continues to function safely (especially from the point of view of hygiene) and generally obtains the best result at all times.

Chapter 8 provides the information necessary for proper periodic and extraordinary maintenance, e.g. repairing or replacing parts of the equipment.

⚠ **These maintenance operations must be carried out by specialised staff.**

Chapter 9 provides the information necessary for the decommissioning and demolition.

The technical annexes contain features related to the specific model of oven and all values which may be necessary for the selection, installation and use. This chapter should be used as a point of reference to check that the way the owner intends to use it is in line with the way the machine has been designed to operate and ensure that and ensure that information concerning the precise value of a given measurement or tolerance of the equipment is available whenever necessary.

This chapter also provides a description of the electrical equipment that comes with the machine, the exploded of equipment and a list of spare parts, to facilitate order and replace any damaged parts.

⚠ The Manufacturer reserves the right to update the production series and instruction manuals without the obligation to update the previous production series and previously issued instruction manuals.

3. TECHNICAL SPECIFICATIONS

3.1. Product identification

This manual refers to the Teorema Ànemos 6-10 electric, in the version with Touchscreen controls cooking modules.

3.2. Meeting directives

The Teorema Ànemos cooking modules bear the compulsory markings CE that certify compliance with the following EU directives:

2014/35/CE Low Tension Directive
2014/30/CE Electromagnetic Compatibility Directive
2006/42/CE Machines Directive
2011/65/CE RoHS 2 Directive
1935/2004/CE Regulation for Equipment intended to come into Contact with Foodstuffs.

3.3. Proper and improper machine use

The Teorema Ànemos cooking modules have been designed to cook fine pastries and cakes for professional use in restaurants, patisseries etc. **by qualified persons only.**

The operations provided for in normal use are the opening and closing of the doors, loading unloading the products on the pans, switching on, adjustment, switching off and the cleaning of the equipment.

3.4. Technical specifications

For technical specifications refer to the following technical annexes at the end of this manual:
A. Technical Specifications
B. Connections
C. Wiring diagrams
D. Exploded views and list of spare parts

4. INSTALLATION

⚠ **WARNING! These installation instructions are for the exclusive use of qualified personnel installing and maintaining electrical equipment. Installation by other not qualified staff may cause damage to the equipment, persons, animals or things.**

Where installation of the equipment requires modifications to or additions to the building's electrical plant, whoever carries out these modifications must certify that the works have been carried out according to the regulations in force in the country of installation.

⚠ **If damage has occurred do not attempt to use the equipment and contact professionally qualified persons.**

4.1. Check on delivery

Unless it is agreed otherwise, the products shall be carefully packed with a strong wooden structure and a sheet of bubble pack nylon to protect it from shocks and humidity in transit and shall be delivered to the haulier in the best of condition.

We therefore recommend you check the packaging on delivery to see if there are any signs of damage. If there are such signs, have the fact recorded on the receipt, which must be signed by the driver.

Once the equipment has been unpacked, check for damage.

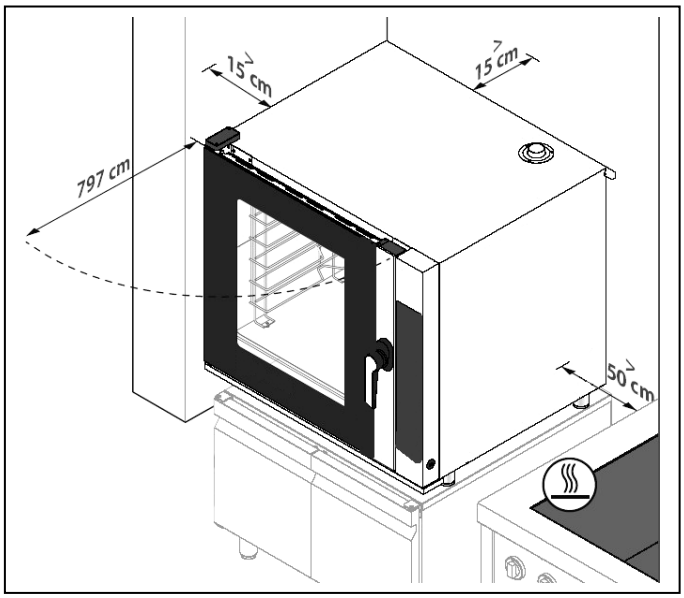
Also check that all the parts are present, included any non assembled parts. If the equipment is damaged or any parts are missing, bear in mind that the haulier accepts complaints only within 15 days of delivery and that the Manufacturer shall not be liable for any damages suffered by its products during transportation. We shall nevertheless be at your disposal to assist you in presenting your claim.

4.2. Choice of place of installation

The good, safe and long-lasting working of the equipment depends also on the place in which it is installed. It is therefore advisable to carefully assess where it will be installed before it is delivered.

Install the equipment in a dry and easily accessible place, both for its use and for cleaning and maintenance. The surrounding area must be kept free of obstacles. In particular make sure the cooling openings are not obstructed.

It must in any case be installed at least 15 cm from the room's walls or other equipment.



⊘ Placement near other equipment that reaches high temperatures is not recommended. If necessary, ensure a gap of at least 50 cm at the sides and 70 cm at the rear or place an insulating wall in between.

⚠ You must finally make sure that the temperature and relative humidity of the room where the equipment is installed must never exceed the maximum and minimum values indicated in its characteristics (see Enclosure A). Exceeding the maximum temperature or relative humidity in particular may easily and unpredictably cause a breakdown or damage the electrical equipment and create a dangerous situation.

When choosing the place to install the cooking modules Teorema Ànemos take account of the fact that they can be completed by other modules in the series (hood, proofer, etc.).

⚠ For safety reasons, do not place the highest baking pan higher than 160 cm. If this is needed, it is mandatory to apply the adhesive  “burn hazard” supplied with the equipment.

4.3. Moving the module

To unload and transport the module when it is still in its packaging, use a forklift truck or transpalett of a capacity at least that of the weight of the module, sliding the forks into the space provided under the bottom of the packaging.

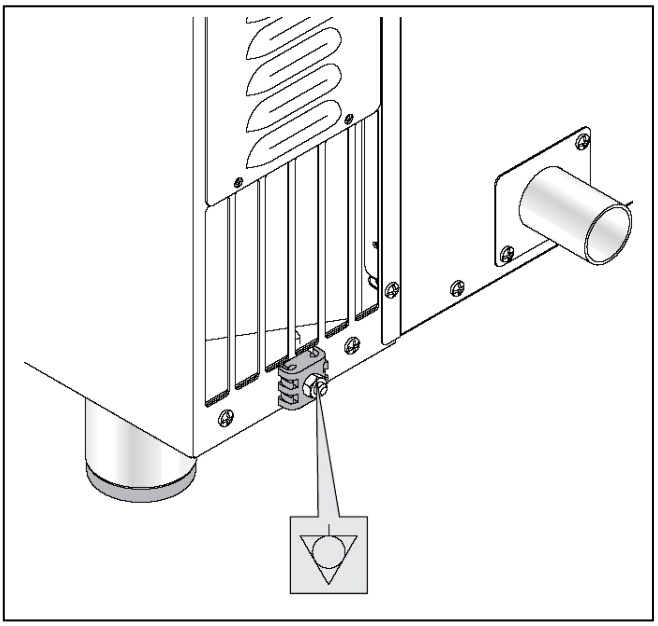
⚠ In any case, to avoid sudden movements, take into account the position of the centre of gravity.

⊘ To avoid any damage to the module, place protective material between it and the forks.

4.4. Electrical connection

⚠ The equipment is supplied with electrical connection cable with an earth wire. In observance of the safety regulations currently in force **it is compulsory to connect the earth wire (yellow-green) to an equipotential system whose effectiveness must be properly checked in accordance with the regulations in force.**

The figure below shows the position of the equipotential bonding terminal on the oven and its symbol:



⚠ Before carrying out any connections make sure the mains supply corresponds to that to which the equipment has to be connected (see Enclosure A).

See Enclosure A for the exact cable output position for the equipment supply.

The supply cable must end with a plug to connect to an electrical supply board with a corresponding socket and differential magnetothermal switch.

The plug-socket connection must be such that the earth wire is connected and first and disconnected last and must be of the right size for the nominal current (see Enclosure A). Type CEE17 plugs and sockets are suitable, and any others satisfying the European norm EN 60309.

The thermal safety device must be calibrated for the total nominal current, the magnetic safety device must be calibrated for the maximum instant current (in the case of ovens it is little more than the nominal current, while in the case of machines it is the surge current of the most

powerful motor), while the differential device must be set at the 30 mA current (see Enclosure A).

⚠ **The Manufacturer shall not be liable for any damages suffered as a result of failure to observe the above norms.**

4.5. Connection of steam outlet

During cooking, hot fumes and odours are produced which are evacuated from the chimney at the top of the appliance.

The fumes must be carried outside according to the solution provided by the place of installation:

- oven without extractor hood: to be placed under the hood connected to a fume exhaust system with suitable draught.
- oven with extractor hood (400 m^3/h): Ø200 mm tube to be connected to a vapour exhaust system with suitable draught;
- oven with extractor hood (600 m^3/h): Ø135 mm tube to be connected to a vapour exhaust system with suitable draught..

⊘ Avoid long horizontal sections where condensation could accumulate with possible dripping.

⊘ Do not connect suction units as they would cause too much of a pressure drop that would take heat out of the cooking chamber even with the valves closed.

See Enclosure B for the exact connection position.

4.6. Water connection

NB: The electromechanical version of the Teorema Ànemos oven is not equipped with the washing function and it is not possible to install it later.

4.6.1. Inlet water

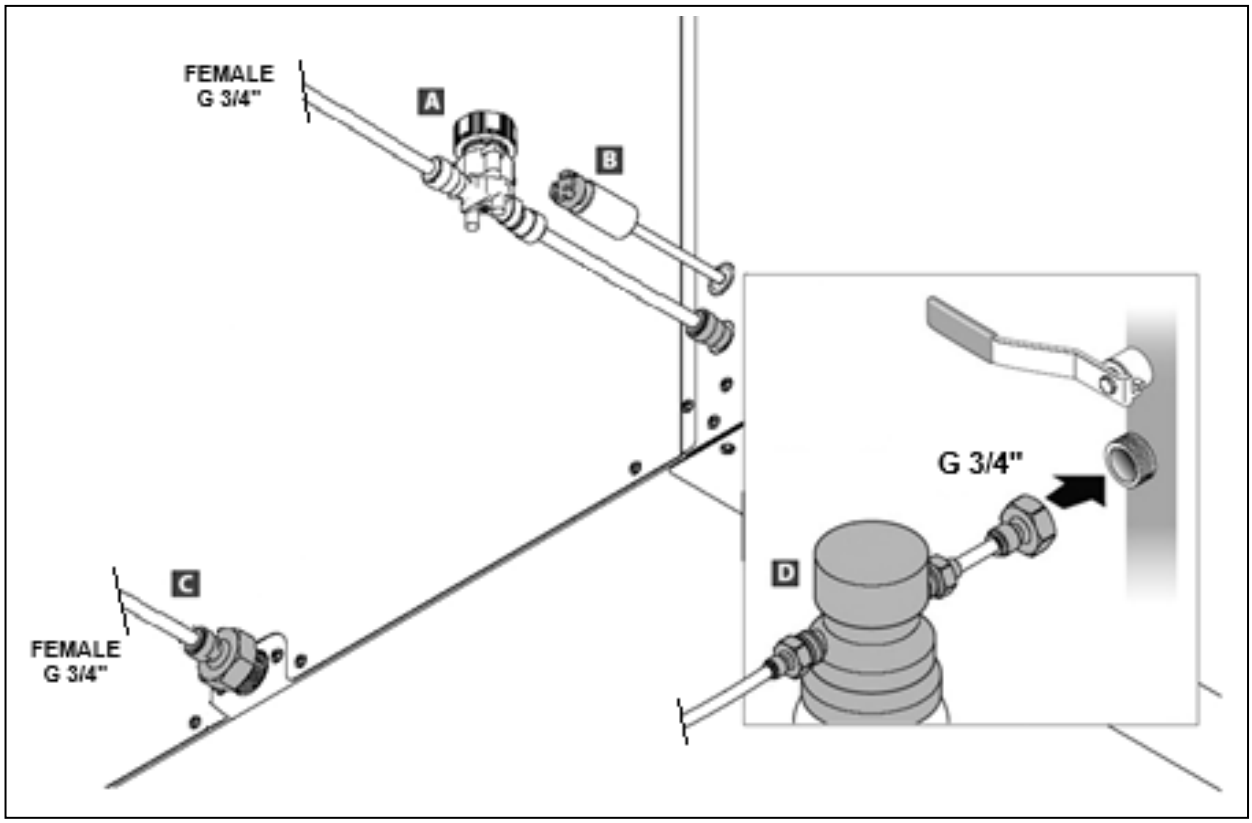
The appliance is equipped with a ø 8 mm inlet with filter. A 1.5 m tube with G3/4” connections is also supplied, as required by current regulations, to be mounted during installation.

⚠ For connection, use only the material supplied, do not use or reuse other tubes.

⚠ Before connecting the tube to the appliance, drain the water to eliminate any impurities present in the water pipe.

⚠ Provide a gate valve to shut off the water supply as needed.

See Enclosure B for the exact connection position.



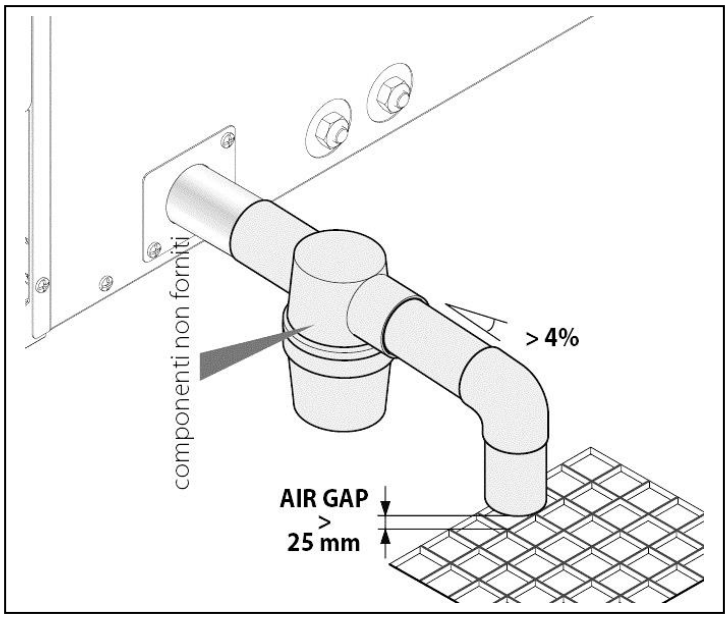
A: Filter;
B: Detergent draw tube;
C: Water inlet ø 8;
D: Water filter cartridge (NOT SUPPLIED).

INLET WATER FEATURES.
The inlet water must have the following characteristics:
- maximum temperature of 30°C (86°F);
- maximum hardness of 5°f (French degrees) to avoid limescale build-up inside the cooking chamber;
- be drinkable;
- pressure values between 150 kPa (1.5 bar) and 200 kPa (2 bar);
- the inlet water must be free from chloramines or present levels not exceeding 0.1 ppm (Ng/l). Warning! Any damage caused by excess chloramines is not covered by the warranty.

Pressure below 150 kPa (1.5 bar): the appliance may not function properly.
Pressure above 200 kPa (2 bar): install a pressure reducer calibrated at 200 kPa (2 bar).

Excessively hard water (> 5°F): use demineralisers; Excessive hardness of the water could cause limescale build-up inside the cooking chamber and damage the internal tubes, heating elements, fans and solenoid valves.

4.6.2. Outlet water



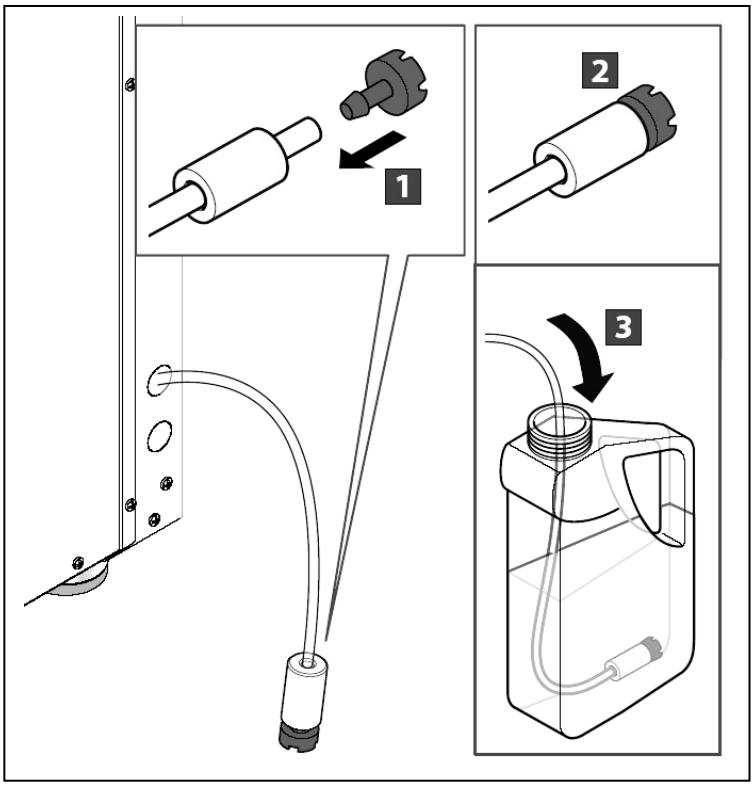
Connect the drain to a hose, NOT metallic, able to withstand high temperatures (over 90°C).
The drain must have the following characteristics:
- be of the siphon type (SIPHON NOT SUPPLIED);
- be a maximum of one meter long;
- have a minimum slope of 4%;
- not have bottlenecks;
- have an "air gap" of at least 25 mm;
- have a diameter not less than that of the drain connection.

⚠ If you often cook large quantities of fatty foods (e.g. poultry), do not use the siphon and add a fat separator or drain directly into a grate. In both cases, maintain the indicated "air gap".

Filling the siphon.
At the end of installation, pour at least 1 litre of water (0.264 gal.) into the drain in the cooking chamber of the oven to fill the siphon.
“Air gap” means the gap between the drain pipe and the evacuation area (grate or other receiving tube). Compliance with this regulation guarantees that potentially dangerous bacteria CANNOT come back up the drain pipe and contaminate dishes.

See Enclosure B for the exact connection position.

4.6.3. Washing water



Insert the tube into the detergent tank. It is recommended to use the Manufacturer's detergents and rinse aids: this is to guarantee the best washing results and perfect maintenance and care of the appliance.

⚠ Keep the detergent tube away from the drain pipe as it could damage it.

⚠ The detergent tank must never be placed on top of the appliance or on hot surfaces.

⚠ The detergent tank must always be raised off the ground and never placed on the floor.

⚠ During assembly of the detergent tank use personal protective equipment. Do not touch the detergent with bare hands. In case of contact with the skin or eyes, rinse thoroughly with running water and contact a doctor immediately.

⚠ After replacing the detergent tank, always start a detergent draw cycle followed by the rinse program.

NB: Use the detergent recommended by the manufacturer.

The safety data sheet and chemical composition of the detergent are available from the manufacturer. It is advisable to request them and keep them in a place accessible to operators.

4.7. Checking before starting work

After completing installation of the unit a series of checks must be carried out, listed as follows:

- check that the various disassembled parts have been assembled.
- Check the power cable.
- Check that the control panel is working.
- Check that the apertures for ventilating the room are adequate.
- If present, check that the ventilation hood is working.

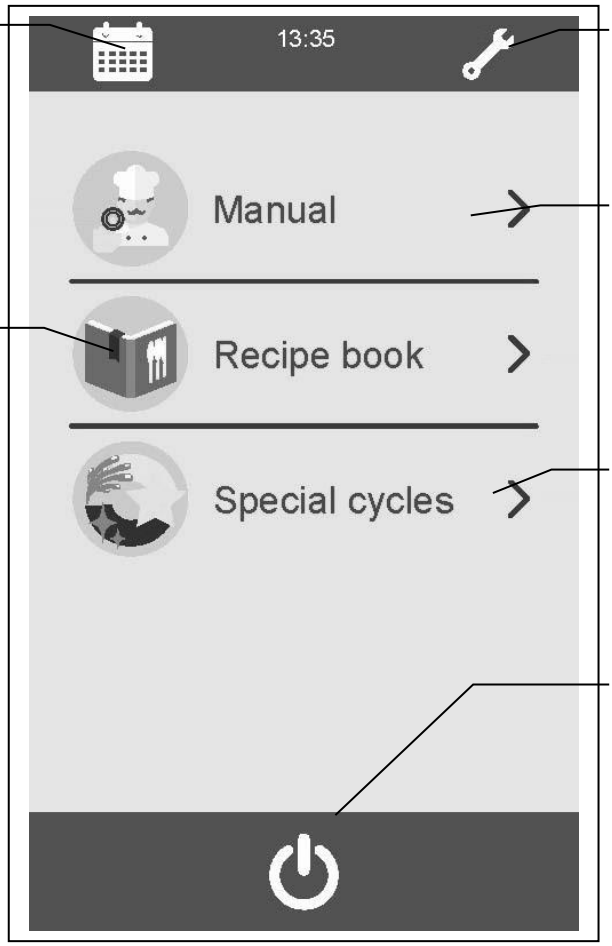
5. FUNCTIONING

5.1. Control panel

The appliance is equipped with a large Touchscreen control panel and an encoder knob. For navigation and parameter setting use only dry and clean fingers, avoiding the use of tools such as forks, ladles, etc ...

Programmed start-up programming: the user can access the weekly programmed start-up from this icon.

Cooking with recipe: recipes preset by the Manufacturer or previously stored by the user are used.
The appliance can contain up to 147 recipes (72 already present, 75 can be stored by the user) divided into several categories.



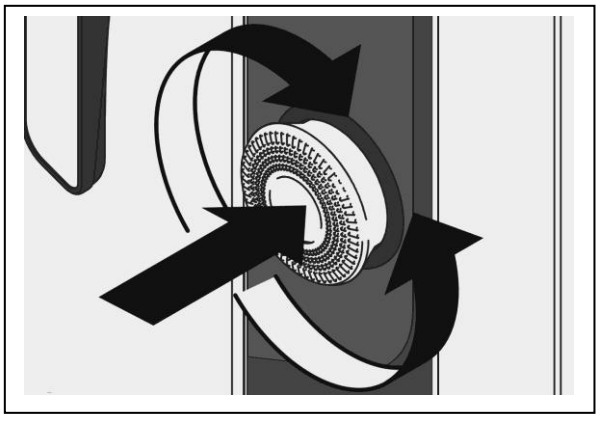
Settings: the user can adjust certain settings (e.g. Language selection)

Manual cooking: the user sets the desired cooking parameters and can create new recipes

Special cycles: allows access to the 5 special cycles of the appliance

Switching off: by touching this button the user can switch to the stand-by screen and then, by pressing the encoder for a few seconds, it will be possible to switch off the appliance

Below the display is the encoder knob; turning it clockwise or counterclockwise selects the parameters, pressing it confirms the selections made.



5.2. Settings

At first power up, a wizard helps you set the correct language and date/time:
- if the display is off, press the encoder knob for 3 seconds.
- if the display is on, follow the instructions.
From the Home screen, this menu can be accessed by touching the spanner symbol at the top right (Fig. 26).

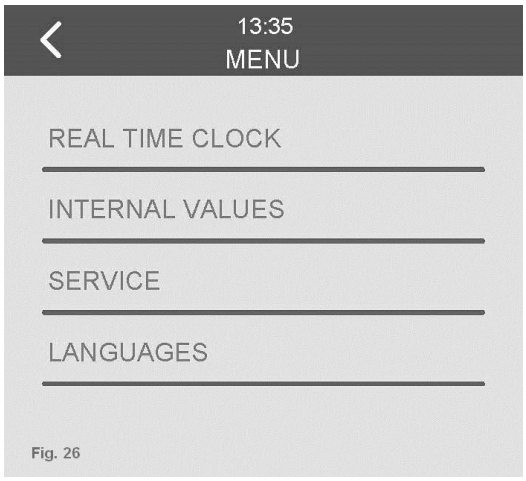


Fig. 26

5.2.1. Clock/day/date

To change a value, touch the corresponding area (Fig. 27):
1-The value will appear in a different color to indicate that it is editable.
2-At this point, use the bar at the bottom to increase or decrease as desired and touch the value again to confirm the change.
3-Touch the save icon at the bottom.

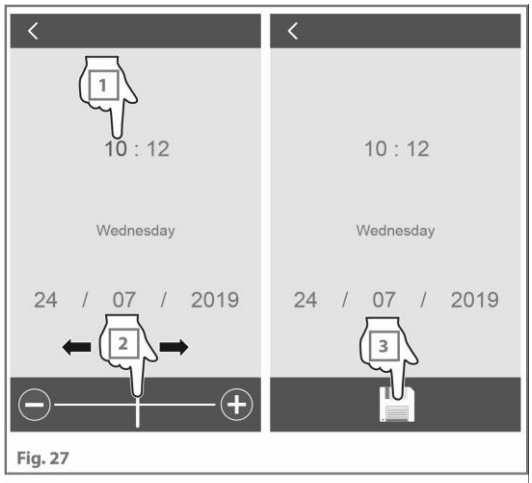


Fig. 27

5.2.2. Internal states

Only the main machine states are displayed on this screen (Fig. 28). To access the display of all internal states, the password must be entered in the SERVICE screen (for the exclusive use of the manufacturer).

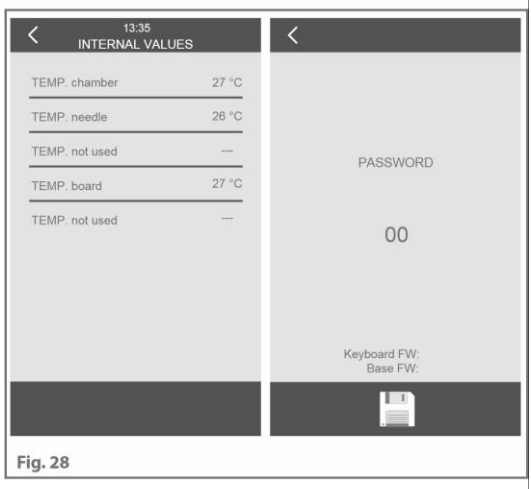


Fig. 28

5.2.3. Languages

This screen displays the languages in which the device can be used (Fig. 29).

Fig. 29

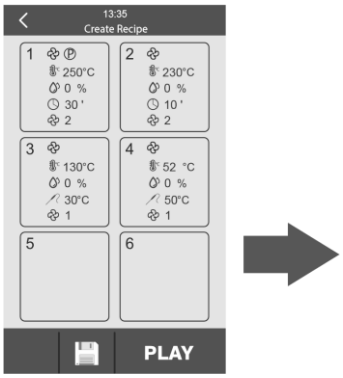
5.3. Manual cooking

In manual cooking, the user, based on his or her experience, sets the type of cooking, choosing among the preset functions **convection**, **steam** and **mixed**; the desired cooking parameters are then set for one or more cooking phases:
- cooking time by time or with core probe;
-temperature in the chamber;
- humidity regulation (optional);
- fan speed (optional);
- chimney regulation (in the models where it is available).

If the cooking time has been set:
- by time (eg 1:40 hours: minutes) it will end at once this has elapsed (0.00);
-with core probe, it will end when this detects that the core temperature of the food has reached the value set by the user (e.g. 85°C).
- using the Delta T function, cooking ends when the core temperature set by the user is reached.

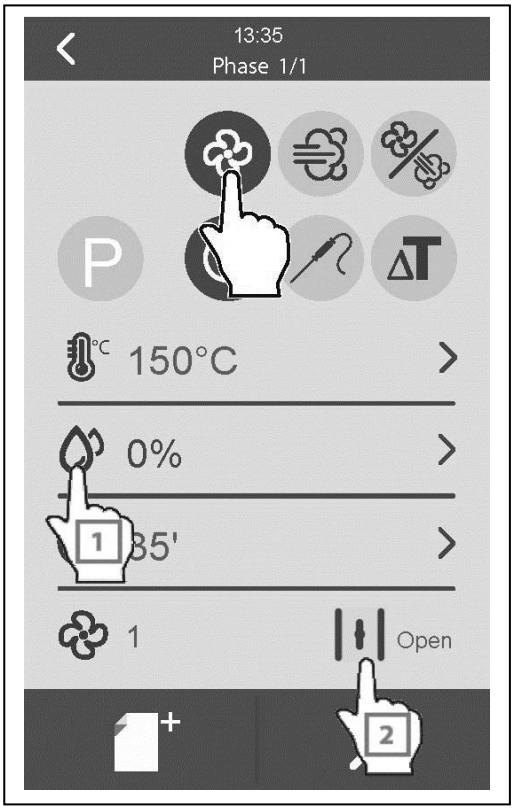
After setting the cooking parameters (time, temperature, etc ...) you can:
- start cooking directly: the parameters set, only at the end of cooking, will remain stored to offer the possibility of adding additional cooking minutes without having to reset all parameters.
NB if the cycle is interrupted before its end, the set parameters will not be saved;
-save the set recipe to be able to start it when you want, guaranteeing an optimal cooking result every time, and standardising the quality.

A cooking cycle can be composed of a minimum of 1 cooking phase or, up to a maximum of 6 cooking phases, each characterised by different parameters + preheating (P); at the end of a phase, the device automatically passes to the next.



PHASE P (preheating)	PHASE 1	PHASE 2	PHASE 3
Preheating to 250°C	230°C 10 MIN humidity: 0% fan max chimney open	130°C core probe at 30°C humidity: 0% fan min chimney closed	52°C core probe at 50°C humidity: 0% fan min chimney closed

5.3.1. Types of cooking



Convection cooking: food is cooked by means of heated air flow sent into the chamber by fans. The homogeneity of the air flow, also thanks to automatic fan direction reversal, allows constant heat distribution, cooking the product evenly all around.
With this type of cooking it is possible to:
1-manually add humidity to the chamber, by pressing the "humidity" symbol and keeping it pressed for the desired time;
2-open the vent valve, thus allowing the humidity created by the cooking food to escape.
NB: in this cooking mode it is not possible to add water vapour automatically; manual only.
Cooking chamber probe minimum working setpoint: 30 °C;
Cooking chamber probe maximum working setpoint: 260 °C.

Steam cooking: food cooks thanks to the steam added to the chamber. To guarantee excellent results, the humidity value must be set at 100% (see 5.3.5). Steam cooking is ideal for all those dishes that require delicate cooking or for pasteurising creams
Cooking chamber minimum probe working setpoint: 30°C
Cooking chamber probe maximum working setpoint: 130°C

Mixed cooking: the foods cook thanks to the high temperature generated by the heating elements associated with a small percentage of steam automatically added to the chamber (see 5.3.5).
Cooking chamber probe minimum working setpoint: 30°C
Cooking chamber probe maximum working setpoint: 230°C

Core probe minimum working setpoint: 5°C
Core probe default working setpoint: 50°C
Core probe maximum working setpoint: 100°C
Delta T minimum working setpoint: 1°C
Delta T default working setpoint: 5°C
Delta T maximum working setpoint: 100°C.

5.3.2. Setting preheating

Each cooking cycle can be preceded by preheating, if selected by the user when setting the cycle, provided that Delta T cooking has not been set, which by its nature does not involve preheating. Preheating is optional but recommended for better cooking results (except for special cooking processes which must start "cold"). **The appliance must be EMPTY during reheating**. Preheating can be performed at each start of a manual cycle or programme.

Fig. 10

Setting preheating:
1-Press “P” (Fig.10).
It is possible to choose between 3 preheating values based on the type of load: press the “P” symbol as many times as necessary to set the desired value.

P. 1\3= minimum load **P..** 2\3= medium load **P…** 3\3= full load

2-Set the cooking values of the first phase, then continue with the arrow at the bottom right to confirm, then press “PLAY” to start.
When the temperature detected by the chamber probe reaches the automatic preheating set point, the buzzer and the flashing LED signal that preheating has ended, press “STOP” or the encoder knob to silence the buzzer.
Once the door has been opened and closed again, the first phase of the cooking cycle begins.

5.3.3. Setting the cooking temperature

1-Press the “thermometer” icon (Fig.11).
2-Press “+” or “-” (increment of one unit at a time), drag the cursor or turn the encoder to set the desired value.
3-Press the encoder knob to confirm the chosen value.

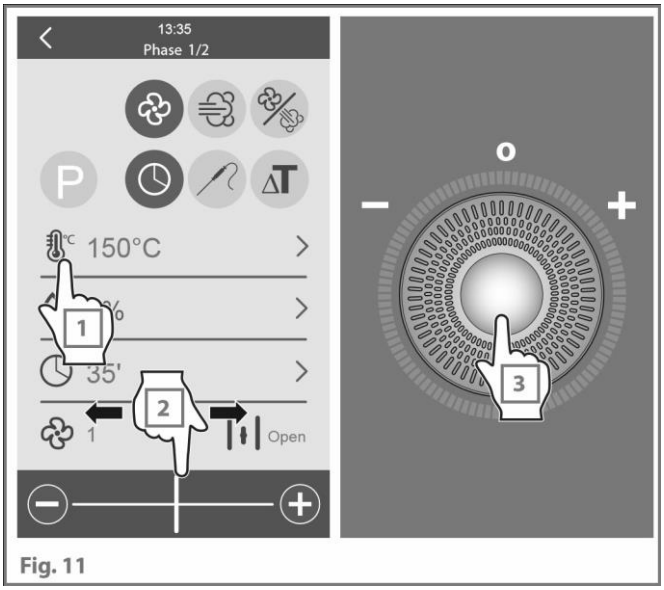


Fig. 11

5.3.4. Setting the cooking time

By selecting one of the three cooking types, the appliance inactivates the fields that don’t need to be set; for example, by selecting the core probe, the “time” field is inactivated (Fig.12).
The cooking duration can be set:

- by entering a cooking time: cooking ends when the time set by the user expires;

- using the core probe: cooking ends when the core temperature set by the user is reached.

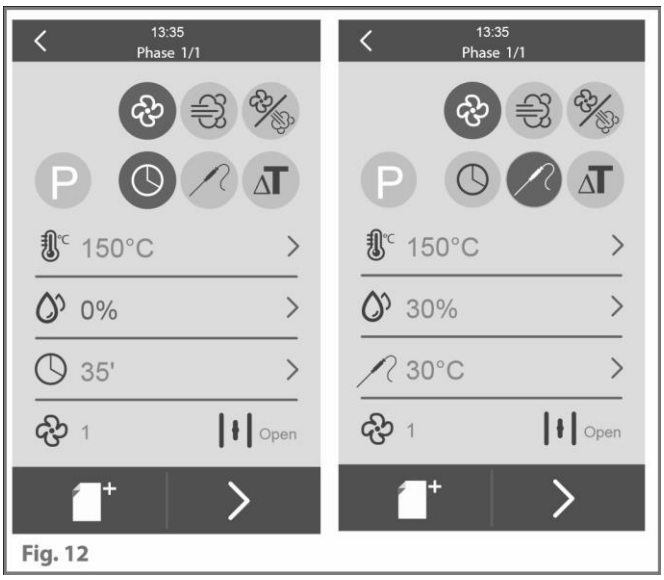


Fig. 12

- using the Delta T function, cooking ends when the core temperature set by the user is reached.

NB: Delta T cooking
By definition, Delta T is the difference between the core temperature of the product and that of the cooking chamber. The oven, thanks to cutting-edge technologies, always keeps the temperature difference between the chamber and the core of the food constant (Delta T set) until the set core temperature is reached.
This type of cooking does not subject the product to excessively high temperatures; the higher the delta value, the faster the cooking will be; vice versa, the lower the delta value, the longer the cooking time will be.

Setting with time (Fig. 13)
1-Press the “cooking time” icon.
2-Press the “time” icon.
3-Press "+" or "-" (increment of one unit at a time) or turn the encoder to set the desired value from 1’ (one minute) to 999' (nine hundred and ninety-nine minutes): if you want the appliance to run continuously, drag the slider all the way to the left until the infinity symbol appears: "∞".
4-Press the encoder knob to confirm the selection.

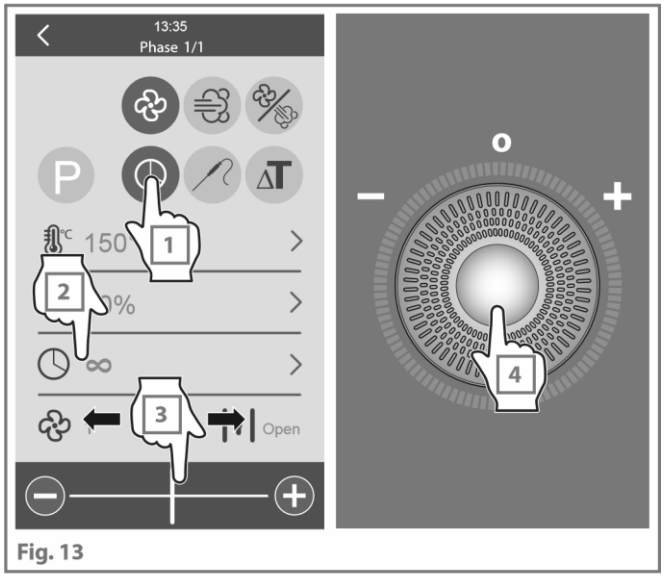


Fig. 13

Setting with core probe
(Fig. 14)
1-Press the "core probe" icon.
2-Press the "needle temperature" icon.
3-Press “+” or “-” (increment of one unit at a time) or turn the encoder to set the desired core temperature (5 - 100°C).
4-Press the encoder knob to confirm the selection.

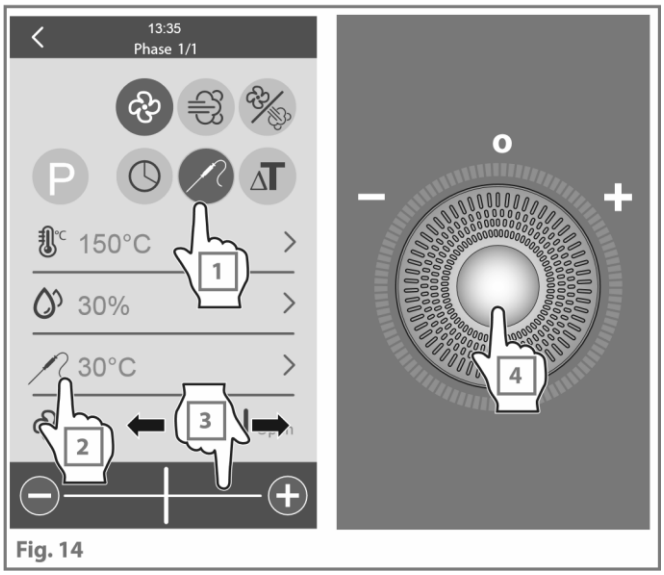


Fig. 14

Setting with function Delta T (Fig. 15)
The parameters that must be set to cook with this function are:
-the temperature of the needle probe (cooking will end when this is reached);
- the Delta T that the appliance must maintain (Delta T = difference between the chamber temperature detected by a probe and the temperature detected by the needle probe).

1-Press the "Delta T" icon.
2-Press the "needle temperature" icon.

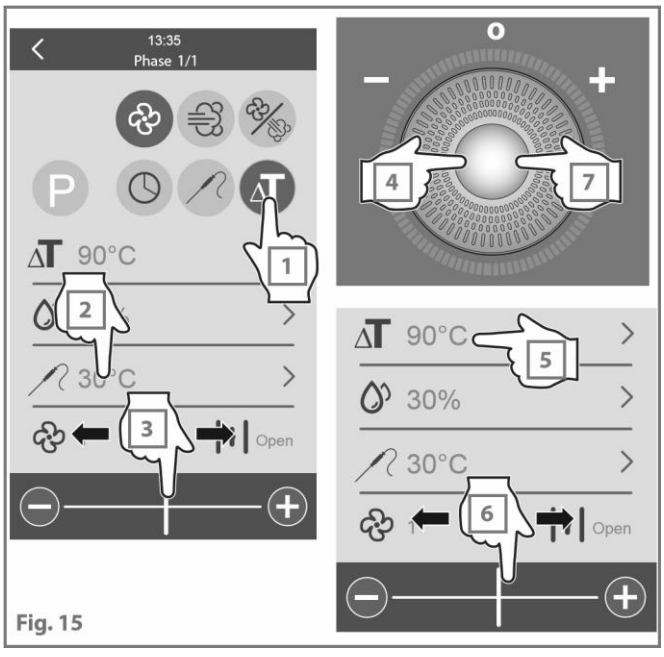


Fig. 15

3-Press “+” or “-” (increment of one unit at a time) or turn the encoder to set the desired core temperature (5 - 100°C).
4-Press the encoder knob to confirm the selection.
5-Press the "Delta temperature" icon.
6-Press “+” or “-” (increment of one unit at a time) or turn the encoder to set the desired Delta (1 - 100°C).
7-Press the encoder knob to confirm the selection.

5.3.5. Setting the chamber humidification

1-Press the "humidity" icon (Fig.16).
2-Press “+” or “-” (increment of 10 units at a time) or turn the encoder to set the desired value.
You can choose between values ranging from 10 to 100%;
3-Press the encoder knob to confirm the selection.

Settable values:
- Steam cooking: 50 to 100%;
- Mixed cooking: 10 to 100%.

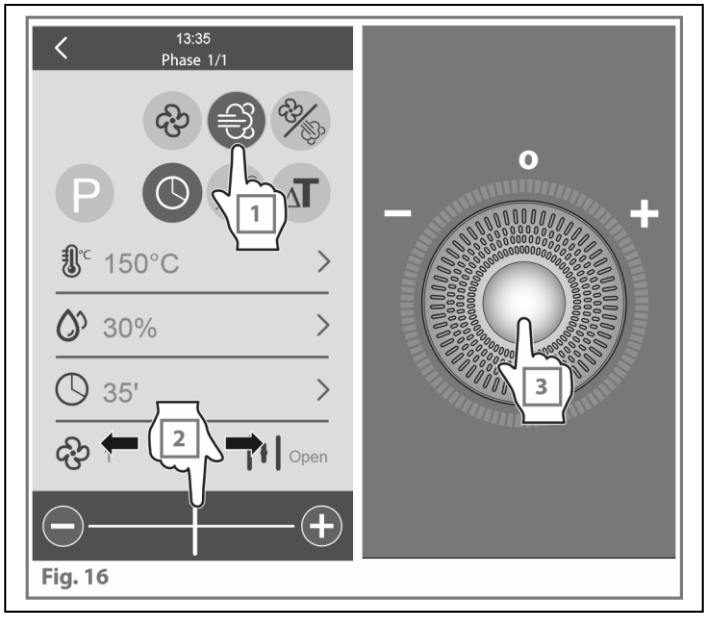


Fig. 16

5.3.6. Setting the valve position

1-Press the "chimney" icon (Fig.17).
2-Press "+" or "-" or turn the encoder to set the desired mode:
fully closed chimney
fully open chimney
3-Press the encoder knob to confirm the selection.

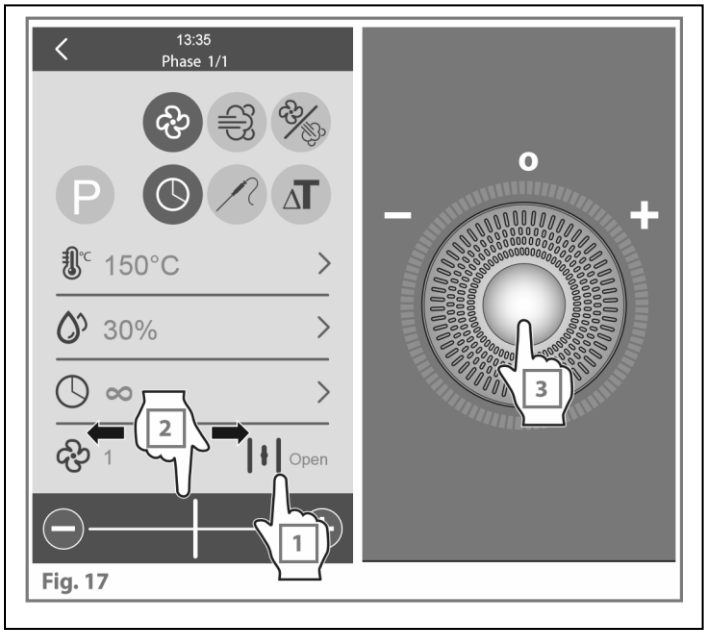


Fig. 17

Duration of automatic valve opening (Fig. 18).
To programme the opening/closing of the valve, make sure that cooking is not active and that the TIME display does not show the INFINITE mode, then proceed as follows:

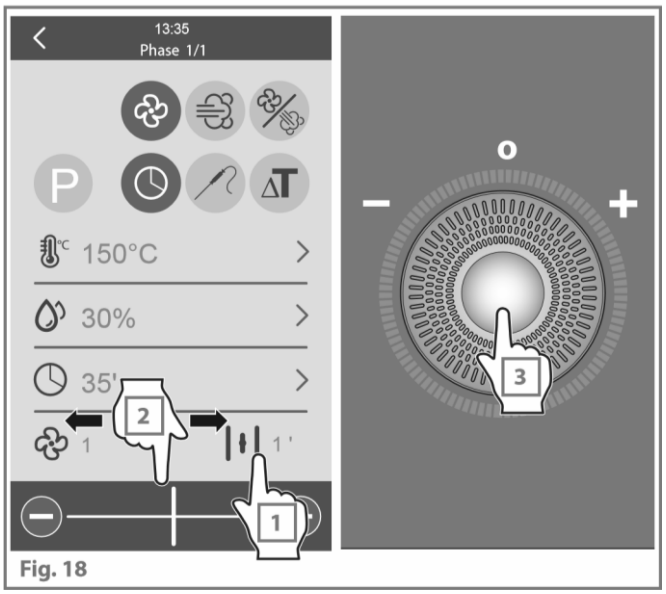


Fig. 18

1-Press the "chimney" icon; by pressing “+” or “-” or turning the encoder, a time in minutes will be displayed next to the icon itself, which represents the time in advance of the phase ending that the valve will open.
2-Set the desired time by pressing “+” or “-” or turning the encoder.
You can set a maximum time equal to the duration of the cooking phase.
3-Press the encoder knob to confirm the selection.

5.3.7. Setting the fan speed

1-Press the "fans" icon (Fig.19).
2-Press “+” or “-” or turn the encoder to set the desired value. (min or max)
3-Press the encoder knob to confirm the selection.

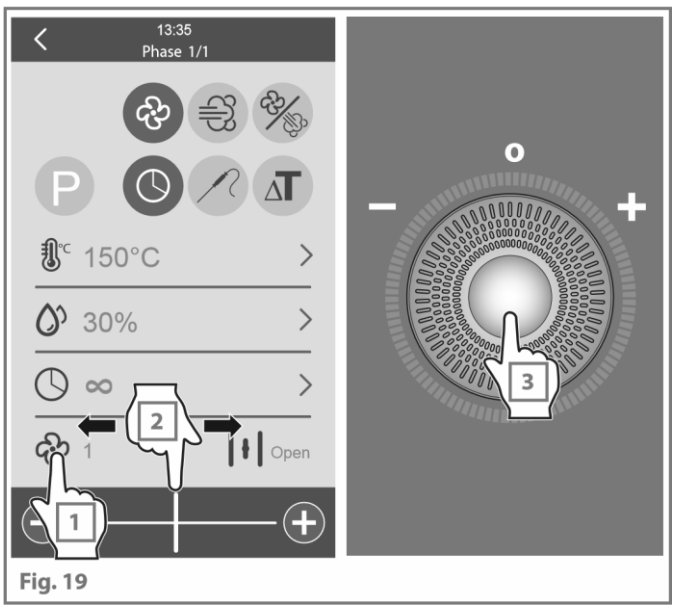


Fig. 19

5.3.8. Add or remove additional cooking steps

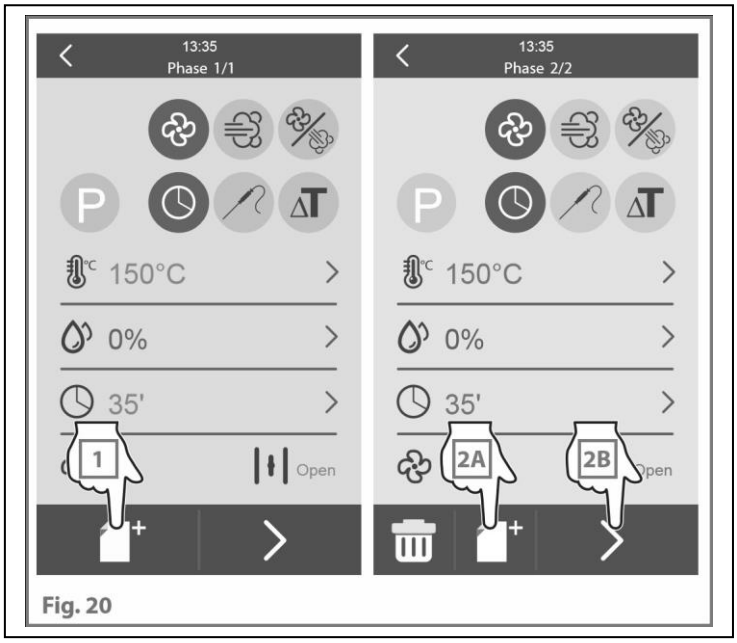


Fig. 20

After having set the cooking phase “1” as explained in the previous chapters, it is possible to set further cooking steps (Fig.20).
1-Press the "add step" icon: a screen will appear, which will assume the cooking parameters of step "1", set the parameters of step "2" as usual.
2A-Press the “add step” icon to set the cooking step “3”, and so on up to cooking step “6”.
2B-Press the arrow at the bottom right to confirm the settings and finish programming the recipe.
To cancel the last cooking step set or intermediate steps, select the step by touching the arrow icons located in the upper bar on the right and left; then touch the waste bin icon that will appear from step 2.

5.3.9. Start cooking immediately or save the set recipe

After setting the steps with the various cooking parameters (duration, temperature, etc ...) it is possible to:

- start cooking immediately;
- save and name the recipe set: it will be possible to start it immediately afterwards or at a later time. Having saved the parameters, it will be possible to reuse the recipe later, as many times as you want, without having to reset the parameters each time. To set the saved recipe it is necessary to access the "Cookbook" section see 5.4.

In both cases, after pressing the “PLAY” button, cooking starts immediately with the set parameters or if preheating is required, the relevant screens appear; in the latter case, wait for preheating to finish before putting the dishes in the oven.

For more information on preheating read 5.3.2.

During cooking it is always possible to change the recipe parameters or manually add humidity: these changes are however temporary and will not be stored.

5.3.10. Cooking finished

If the cooking cycle has been set:
- by entering a **cooking time**, it ends when the time set by the user expires;
- by using the **core probe**, it ends when the core temperature set by the user is reached;
- by using the **Delta T function**, it ends when the core temperature set by the user is reached, see 5.3.4.

The end of cooking can also be brought forward by pressing the “STOP” button for at least two seconds (Fig.22).
In this case the display will show the main menu again.
The end of cooking is signaled by the appearance of the screen on the side, by a sound signal and a flashing LED. The next screen gives the user the option to extend the recipe that has just ended by setting a new timer value, or to return to the Home page by pressing “STOP”.

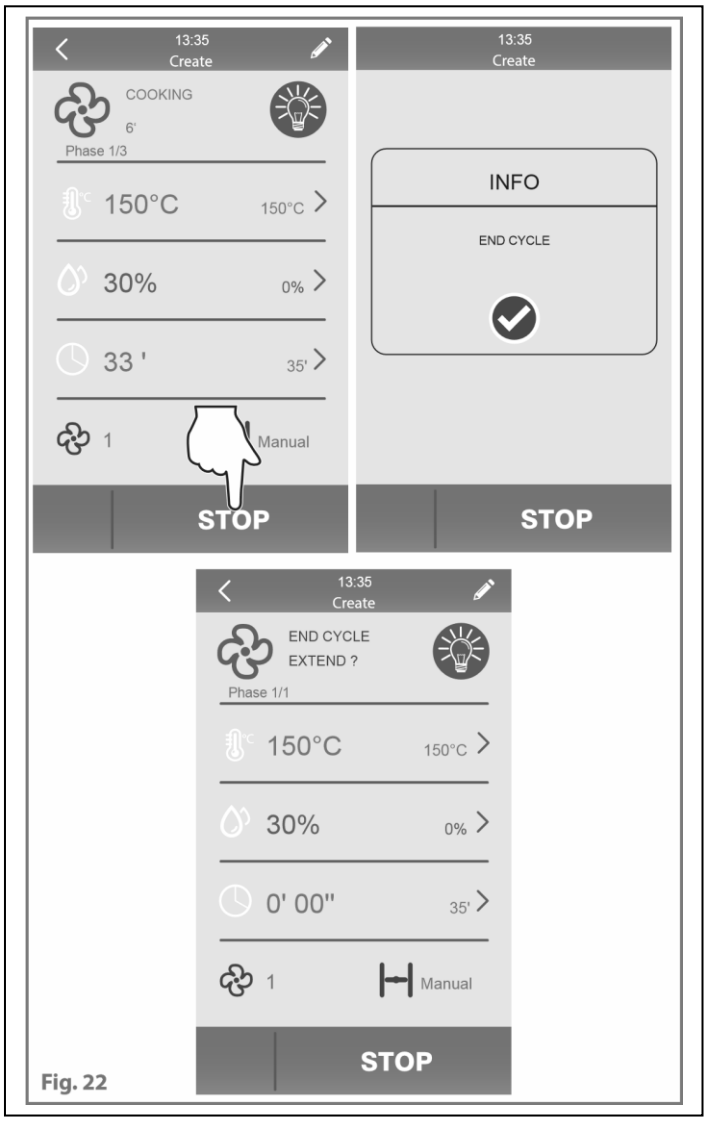


Fig. 22

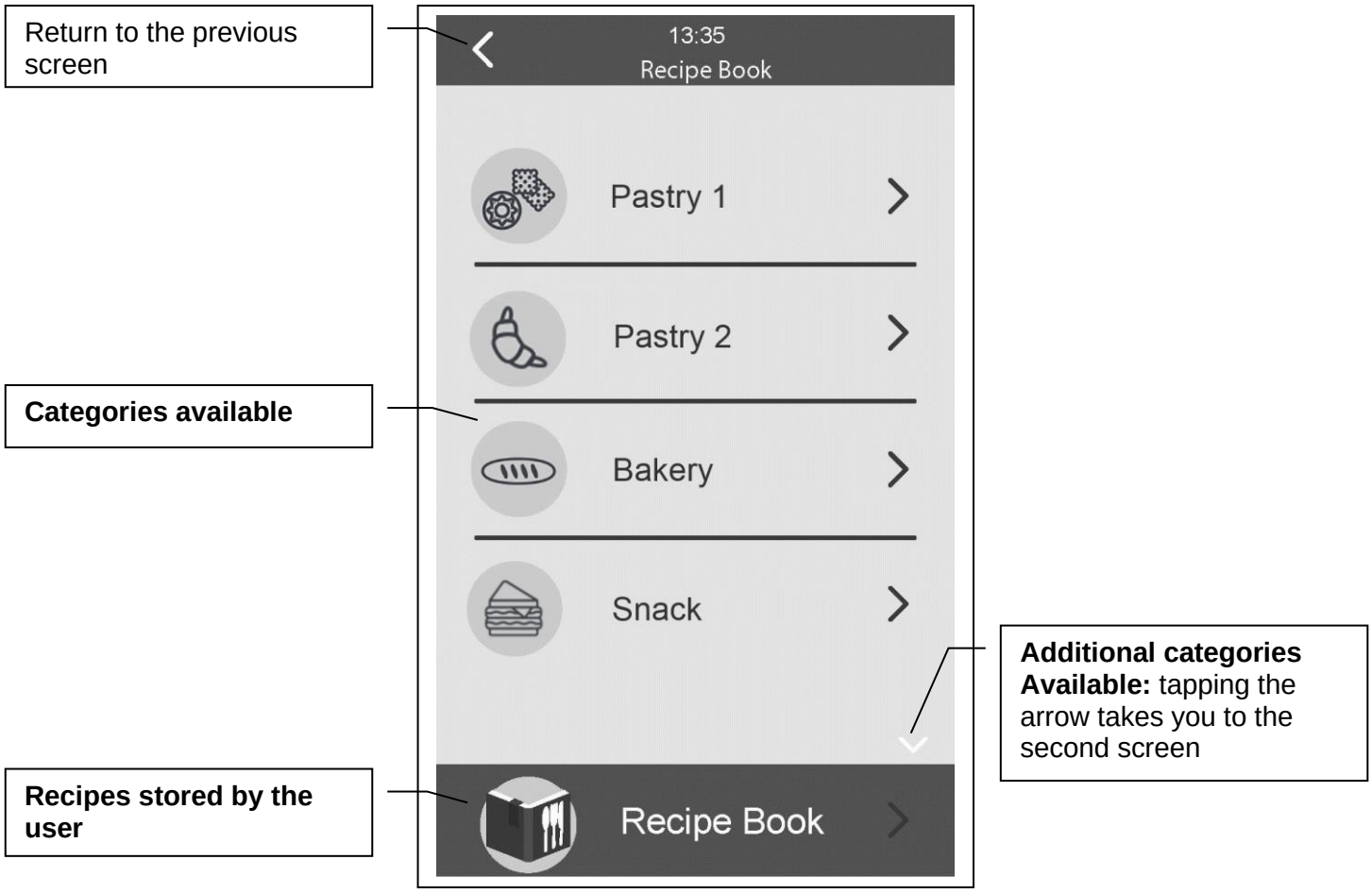
⚠ When handling containers, accessories and other objects inside the cooking chamber, always wear protective thermal clothing (PPE) suitable for use (e.g. thermal gloves).

⚠ **During cooking and until cooling, the external and internal parts of the appliance may be very hot (temperature higher than 60°C / 140°F). To avoid the danger of burns it is recommended not to touch these areas. Be very careful when removing the baking pans from the cooking chamber, especially if they contain liquids.**

If you want to carry out another cooking cycle that involves lower chamber temperatures, the “Chamber cooling” function is available, see 5.5.4.
If you want to switch the light on/off during cooking, touch the light bulb symbol at the top right.

5.4. Cooking with recipes

This section illustrates how to use and create recipes preset by the Manufacturer or previously stored by the user by saving the manual cooking settings. The appliance can contain up to 147 recipes (72 already present, 75 can be stored by the user) divided into several categories.



5.4.1. Save a recipe

To create a personal recipe, proceed as follows.
After setting the cooking cycle as shown in the previous chapter, the summary screen of the cooking parameters is shown:

1-Once the desired parameters have been set, touch the save icon, Fig. 23;
2-Choose the save slot; you can choose a free slot or overwrite a slot already occupied;
3-Confirm that you want to save this recipe;
4-Use the alphabetic keyboard that will appear to name the recipe and touch the tick √ at the bottom right to confirm.

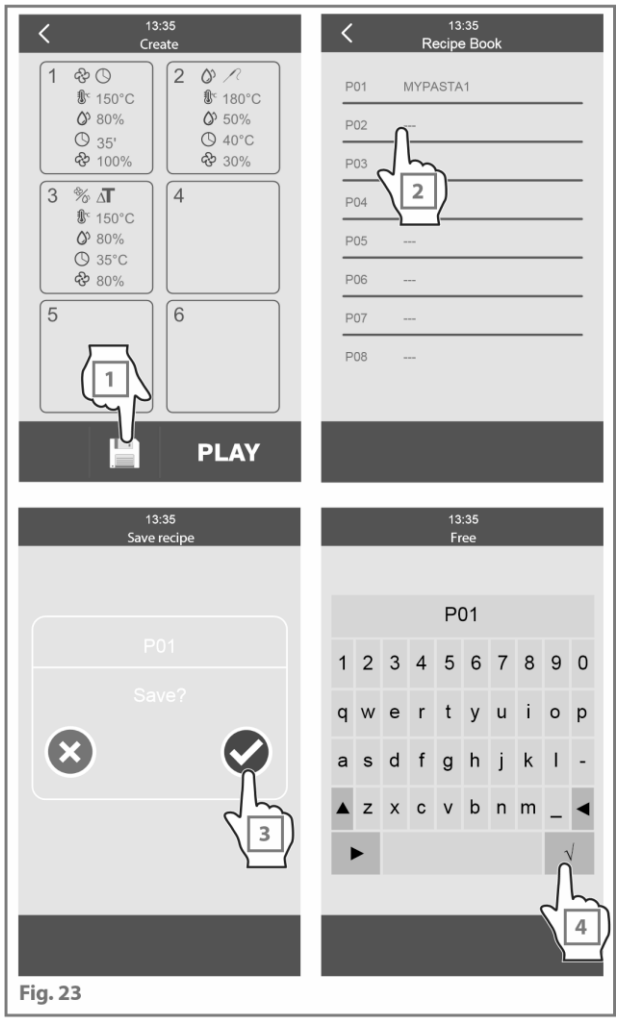


Fig. 23

5.4.2. Start a stored recipe

1-In the recipes menu touch the last item at the bottom for the stored recipes (Fig. 24).
2-Briefly touch the name of the recipe: a summary screen of the cooking parameters appears.
3-If the parameters of the recipe satisfy your needs, start the recipe with the "PLAY" key, cooking starts immediately with the parameters set.
4-If the cooking parameters of the recipe DO NOT meet your needs, you can edit it and overwrite the values: this means that the original recipe stored will be replaced by the edited one with no option for recovery.

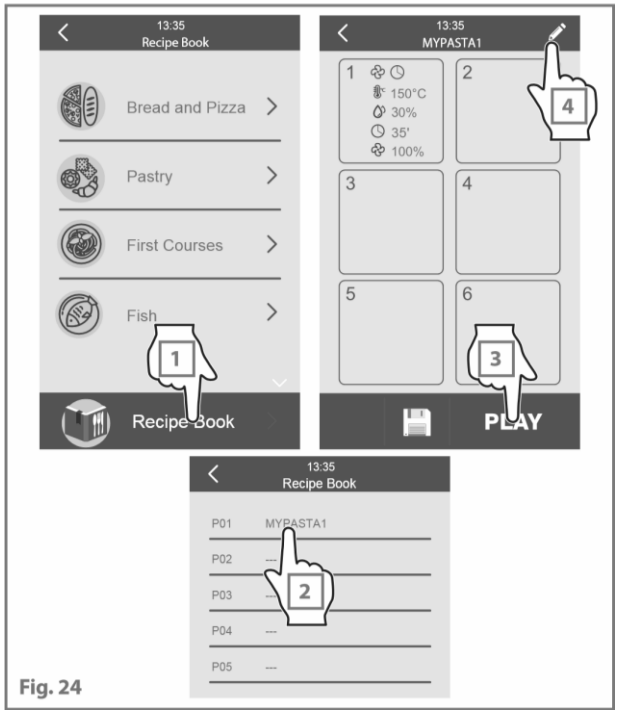


Fig. 24

5.4.3. Deleting a recipe

To delete a previously saved recipe, proceed as follows:
1-From the list of previously saved recipes select the recipe you want to delete (Fig. 25).
2-From the cooking parameters summary screen, touch the waste bin icon at the bottom left.
3-Confirm that you want to delete this recipe;

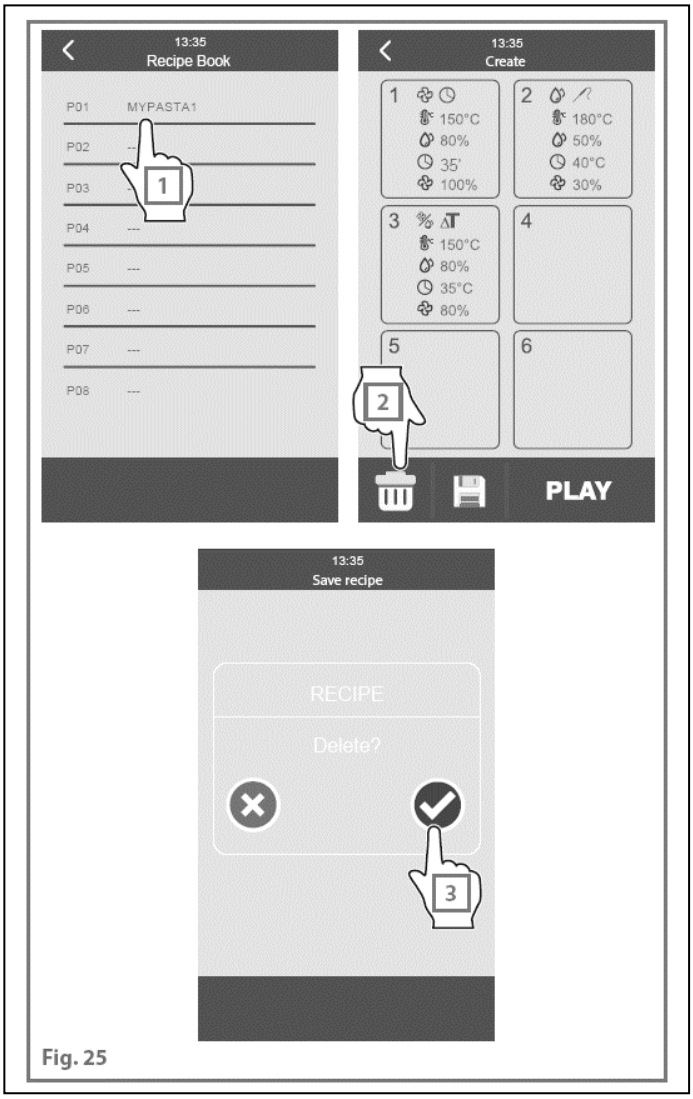
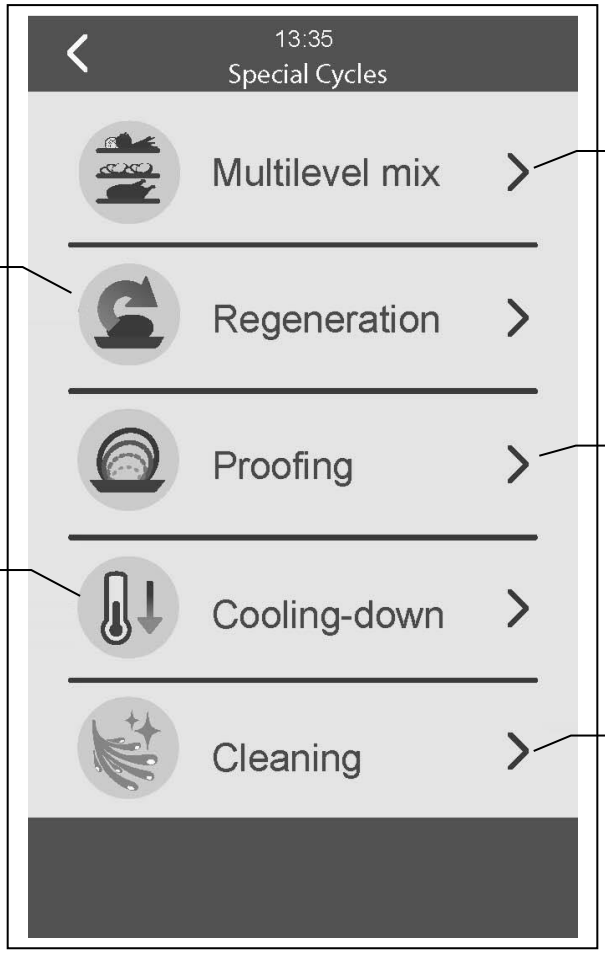


Fig. 25

5.5. Special cycles

Special cycles are pre-set work cycles that allow you to easily perform various actions, for example:



Reheating: allows the food to be brought back to eating temperature.

Multilevel mix: allows you to cook different products at the same time, monitoring the various times.

Leavening: allows you to control the leavening of food.

Chamber cooling: Allows the oven to cool in a very short time.

Chamber washing: allows various types of washing and rinsing cycles to be performed.

5.5.1. Multilevel mix

Thanks to this function it is possible to cook several compatible recipes***** together, to create the menu of the day. There are two types of cooking cycles, **TIMED PAN EXTRACTION** and **TIMED PAN INSERTION:**

*****compatible recipes: recipes that have the same cooking parameters (cooking temperature, humidity, etc ...)

1-Select the Multilevel mix function (Fig. 33).
2A-Set the parameters of a manual recipe or
2B-choose a recipe from a recipe

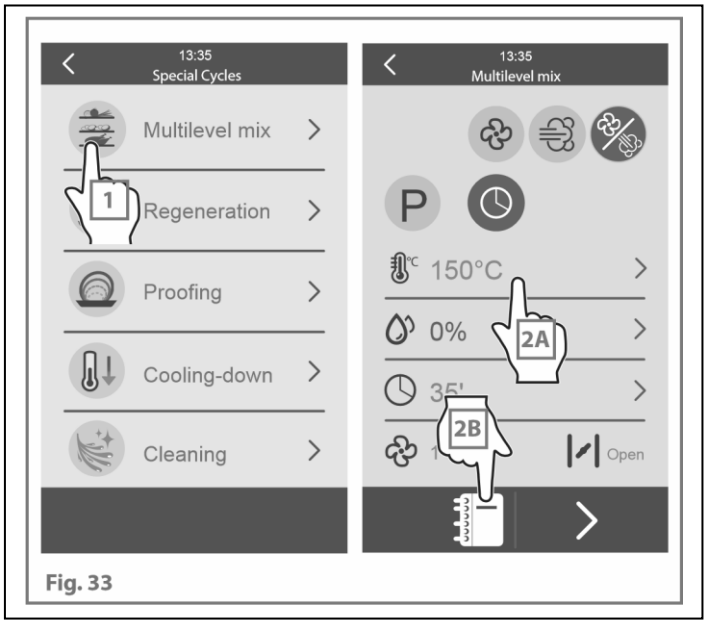


Fig. 33

book, which will act as a guide recipe for the entire cycle, TIMED PAN EXTRACTION or TIMED PAN INSERTION.

TIMED PAN EXTRACTION

This function is recommended for mixed cooking, rapid reheating or at times of service when the oven is normally used at a standard temperature and products are reheated each time (a la carte). This programme allows you to control the cooking times of the different products and helps the chef to not leave dishes in the oven longer than necessary, risking burning them or compromising their end quality.
TIMED PAN EXTRACTION allows you to put all the dishes in the oven at the same time (after preheating if required), then the oven uses a sound signal to alert the chef and indicate which pan (or recipe name) has reached the end of cooking and needs to be removed from the oven.
When each dish has been cooked, the oven offers the option to enter other times (or recipes) and maintains the set temperature until the oven is turned off manually, using the "STOP" button.

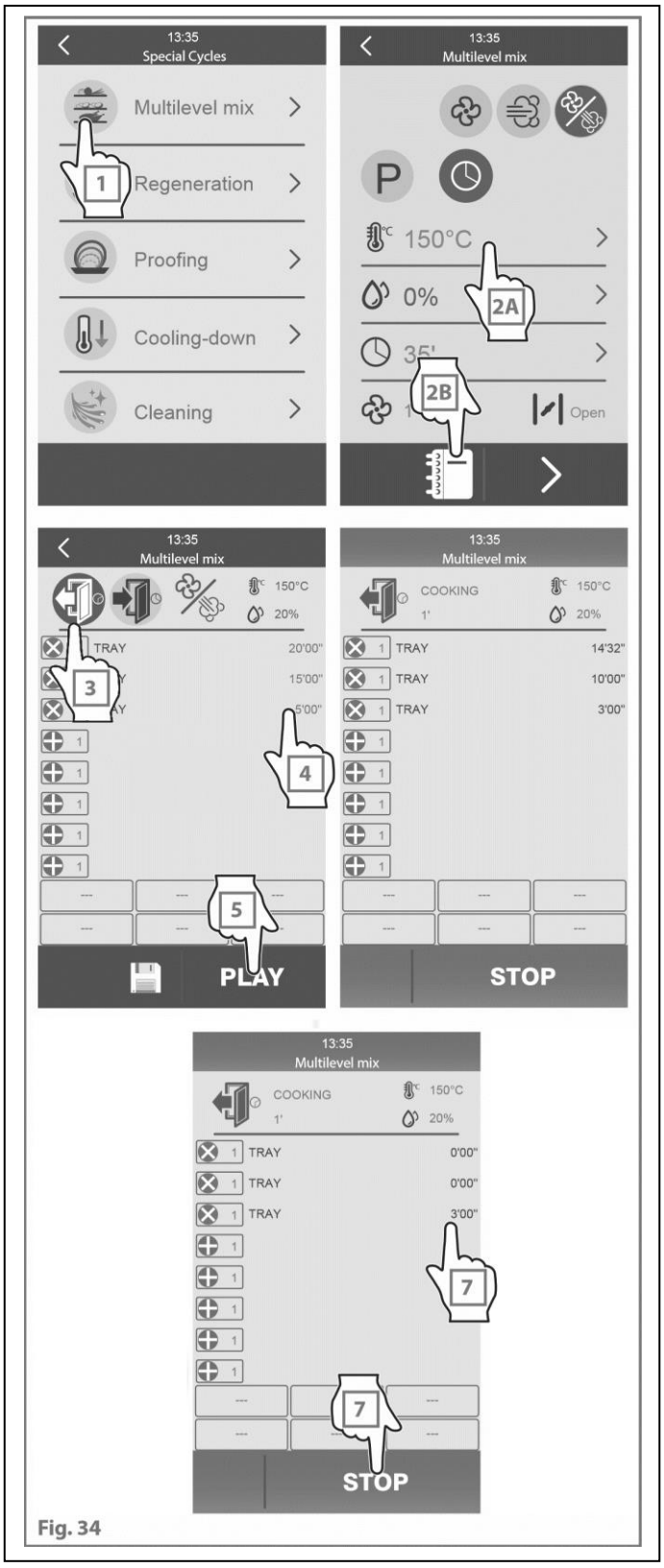


Fig. 34

1-Select the Multilevel mix function (Fig. 34).
2A-Set the parameters of a manual recipe or
2B choose a recipe from a recipe book.
3-Touch the TIMED PAN EXTRACTION function.
4-Insert the pans at the same moment, setting the cooking time for each of them.
NB: Other baking pans with other foods that have different cooking times can be added later.
5-Touch “Play” to start cooking.

6-The display will indicate the timer of the baking pan that has completed cooking both visually and via a buzzer, in order to notify the user which baking pan is ready to be taken out.
7-Once all the baking pans have been removed, the oven will remain at temperature, and it will be possible to add time to the various baking pans or, by holding down “STOP”, manually finish cooking and return to the home page of the special cycles.

TIMED PAN INSERTION

This function is recommended for cooking mixed products during preparation before serving or for example for cooking buffet foods (mixed steamed vegetables, different types of croissants…).
TIMED PAN INSERTION identifies the recipe with the longest time and will start from that one (after preheating if required), then it uses a sound signal to remind the user each time and which baking pan (or recipe name) to put in the oven. The oven will warn you 30 seconds before you need to put each baking pan in the oven so you have time to prepare.
At the end of the cooking cycle all the products will be cooked and hot at the same time and ready for serving or plating.
Once the cooking cycle is finished, the oven stops cooking, remains on the function screen.
To exit, press the “STOP” button for a few seconds.

1-Select the Multilevel mix function (Fig. 35).
2A-Set the parameters of a manual recipe or
2B choose a recipe from a recipe book.
3-Touch the TIMED PAN INSERTION function.
4-Insert the pans at different

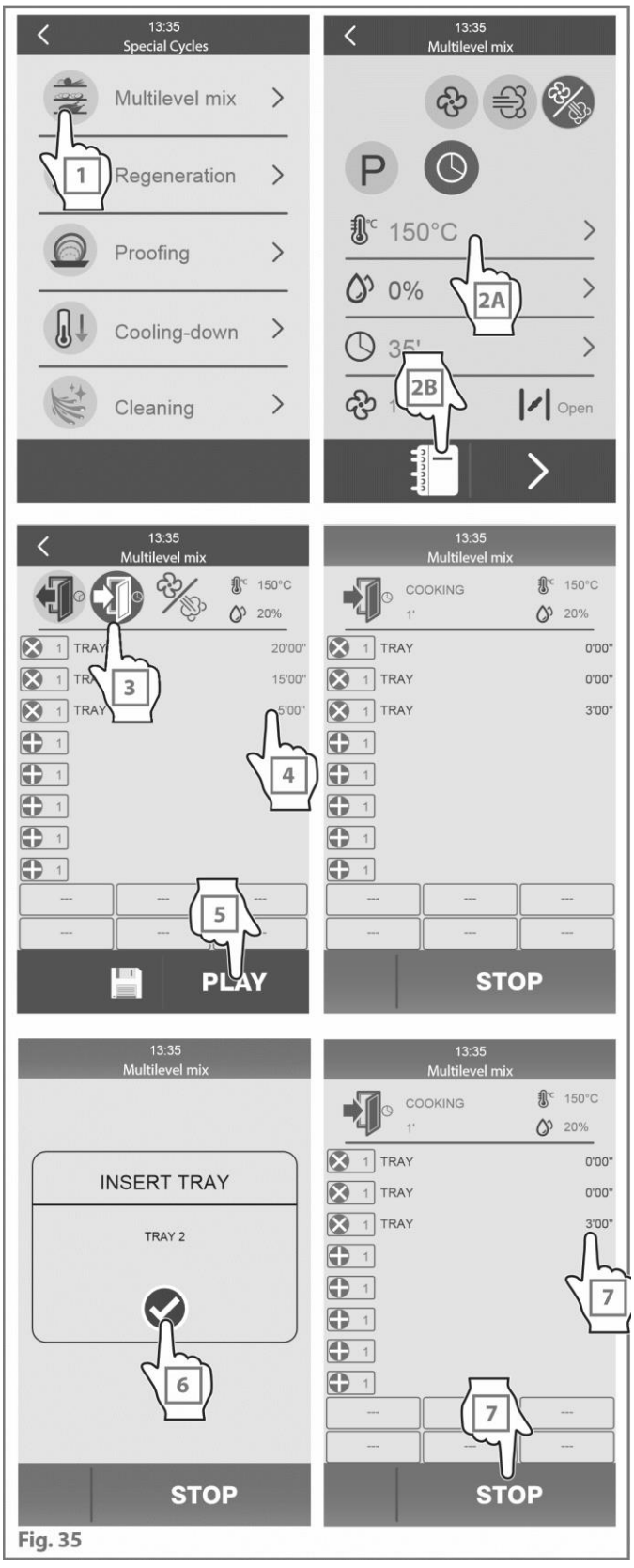


Fig. 35

moments, setting the cooking time for each of them.
NB: Other baking pans with other foods that have different cooking times can be added later.
5-Touch “Play” to start cooking.
6-The display will indicate both visually and via the buzzer which baking pan to put in the oven while the pan with the longest cooking time is being cooked. In this way, all of the baking pans in the cooking cycle will finish cooking at the same time.
7-Once all the pans have been removed, hold the “STOP” key to manually end the cooking process and return to the homepage of the special cycles.

5.5.2. Core/timed reheating

Core probe reheating is used for delicate products: thanks to its accuracy, it is easy to check the temperature of the food at any time and choose the best temperature for service.
Timed reheating is used for small products where it would be impossible to use the core probe.
1-Select the reheating function (Fig. 36).
2A-Select timed or 2B core reheating.
3-After setting the reheating information, touch “Play” to begin.

Fig. 36

5.5.3. Timed leavening

Timed leavening is a function used for bakery and pastry goods.
1-Select the leavening function (Fig. 37).
2-After setting the set-point, touch “Play” to begin.
3-It is also possible to set a second step.

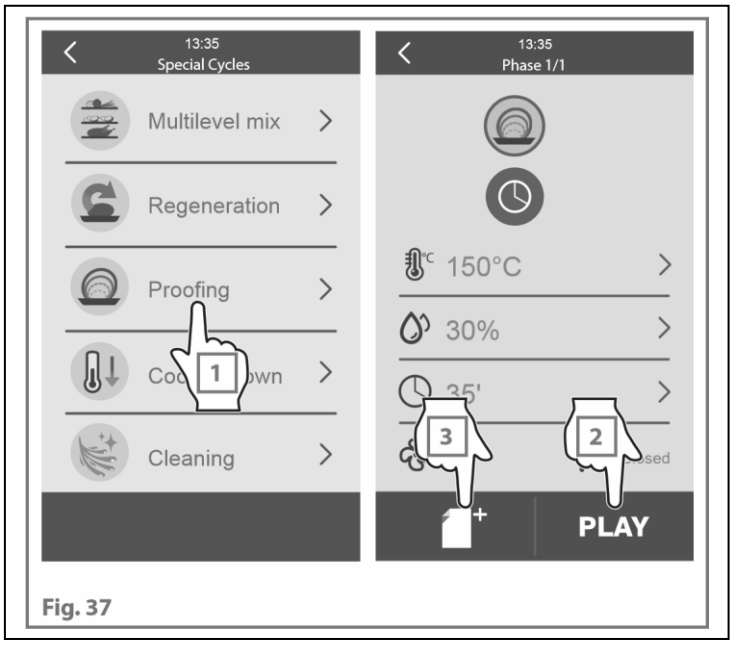


Fig. 37

5.5.4. Chamber cooling

This function automatically lowers the oven temperature in a short time.
This is useful if, once the cooking process has ended, you want to cook something else that requires lower chamber temperatures or if you need to clean the oven chamber, manually or using the automatic programmes.
1-Select the chamber cooling function (Fig. 38).
2-Set the temperature you want it to reach.
3-Tap “Play” to start.

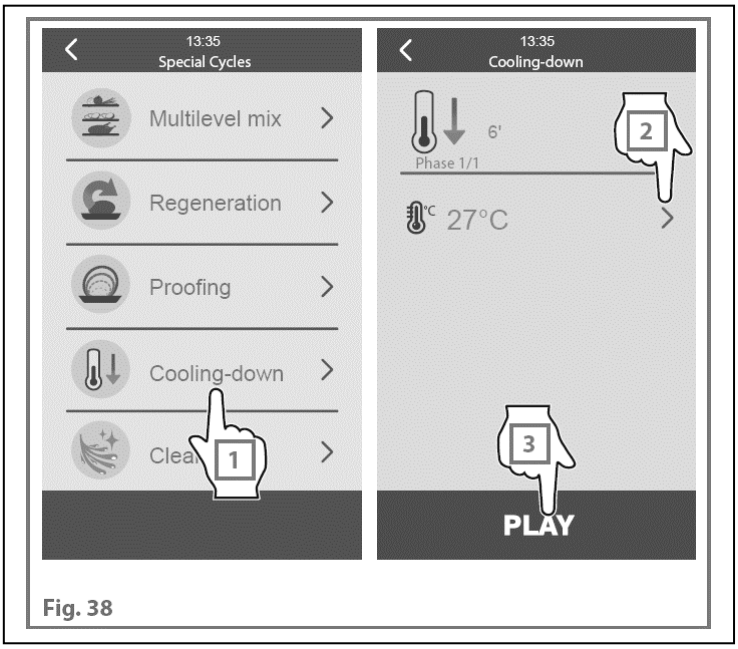


Fig. 38

To start the function, it is essential that the oven door is OPEN: otherwise a warning screen asks you to open it.
During the cooling step it is always possible to change the set temperature (e.g. from 100 to 120°C) by using the touch screen.

5.5.5. Automatic cooking chamber wash and rinse

Rinse

This automatic function can be used to rinse the cooking chamber with water only, quickly, so you can go from one cooking cycle to another without residue from the previous food ending up on the food that is about to be placed in the oven (Fig. 39).
1-Select "Cleaning" from the special cycles menu
2-Select the rinse function.
3-Tap “Play” to start.

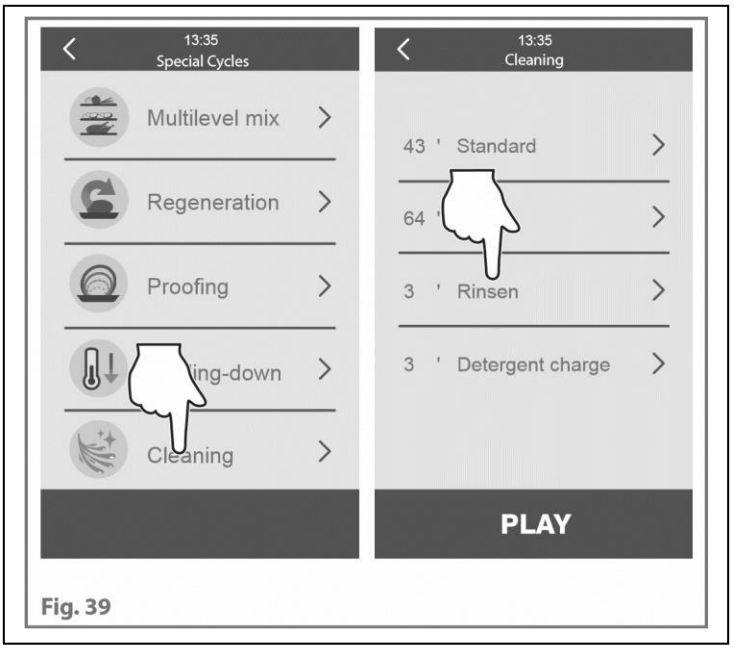


Fig. 39

Wash cycles

This automatic function can be used to wash the cooking chamber with a specific detergent, to make sure the appliance is always perfectly clean. You can choose between a “Standard” and a “Complete” cycle, both of different duration (Fig.40).

In addition to the three wash programmes, there is the "detergent refill" programme which must be carried out in the following cases:

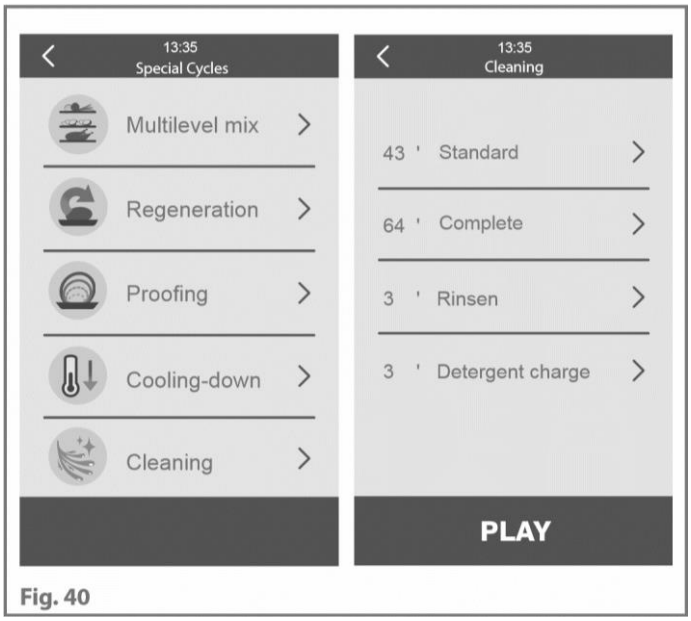


Fig. 40

- when the appliance is switched on for the first time after installation;
- every time the detergent tank is replaced;
- after a long period of non-use.

⚠ It is recommended to always rinse after the refill cycle.

⚠ **Important information on wash cycles!**

-Before starting one of the four programmes, make sure that there are no dishes inside the appliance.

-Before starting a wash cycle, make sure that the water drain at the bottom of the cooking chamber is not blocked to avoid flooding the chamber itself.

-Before handling and using the detergent carefully read the product safety data sheet.

⚠ **Do not open the appliance door during washing due to the risk of injury to the eyes, mucous membranes and skin caused by contact with the chemical detergents used, which are sprayed by the impeller inside the cooking chamber and moved by strong air currents.**

-At the end of each wash cycle, check that there is no detergent residue in the cooking chamber. Remove any residue by manually rinsing or using the rinse programme.

-We recommend using the detergents approved by the manufacturer: using an unsuitable detergent could cause damage to the washing system and to the integrity of the cooking chamber, invalidating the product warranty.

-To ensure the oven washing system works perfectly, before starting a washing programme, make sure that the temperature of the cooking chamber is below 100°C; if the temperature is higher, the “Chamber cooling” function will start automatically, see 5.5.4.

5.6. Scheduled power-on (for washing or cooking)

From the Home screen, this menu can be accessed by tapping the diary symbol at the top left (Fig. 31).

Planning scheduled power-on:
To plan a scheduled power-on it is necessary to:
1-Fill in the fields:
- day of the week;
- type of recipe or wash cycle;
- activation time;

2-Confirm each field set with the encoder knob;
3-To add and store further scheduled power-ons, touch the page symbol at the bottom of the screen.

NB: If the selected programme includes preheating, the oven will remain at the preheating step until the baking pans are put into the oven.
If the selected programme does not include preheating, the oven will carry out the selected cooking cycle straight away

Fig. 31

Activating scheduled power-on:
To activate a scheduled power-on, make sure that at least one power-on is set, the device is switched on and that no procedure is in progress.
1-Go back to the Home screen and press the stand-by key for 3 seconds (Fig. 32).
2-Select the desired power-on set and touch the tick at the bottom right to confirm activation (or the stand-by key to switch off).
To confirm the activation of the scheduled power-on, the screen at the bottom of Fig. 32 will appear.

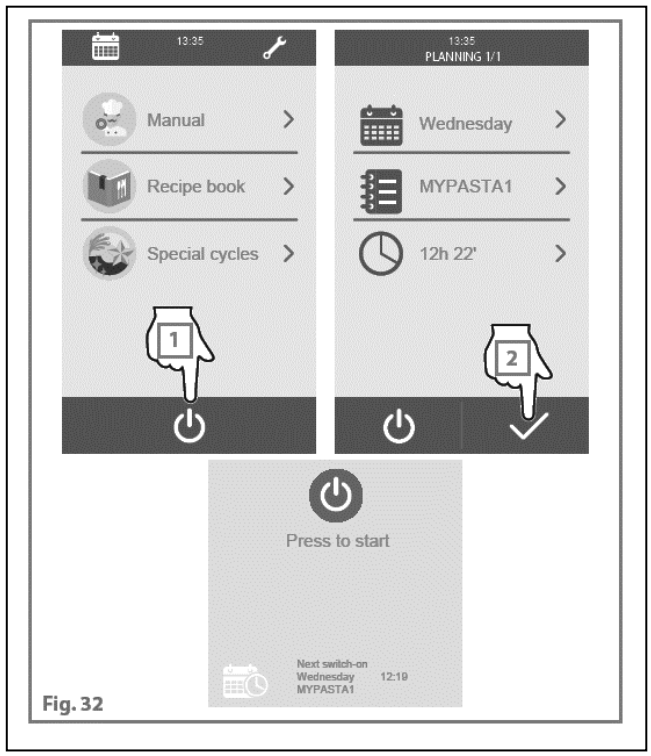


Fig. 32

5.7. Shutdown

By touching this button for a few seconds, Fig. 41 step 1, the user can switch to the stand-by screen and then, by pressing the encoder for a few seconds, Fig. 41 step 2, it will be possible to switch off the appliance.

2-Confirm each field set with the encoder knob;

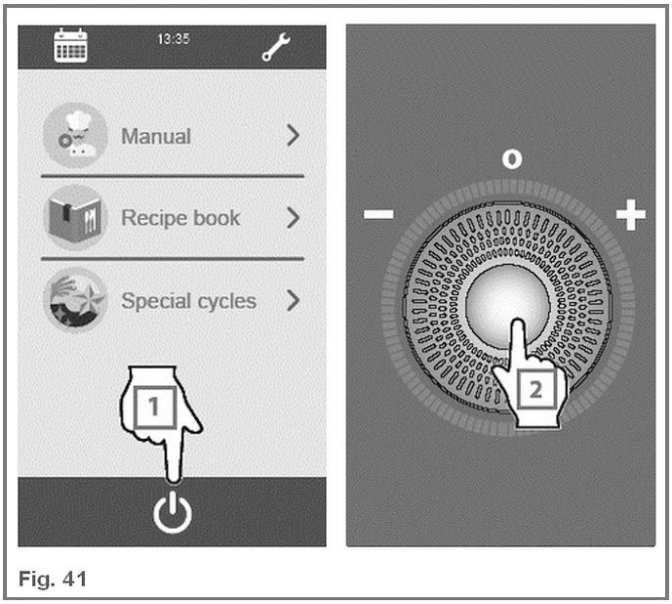


Fig. 41

5.8. Alarms

If an alarm occurs, the buzzer is activated, the display shows the icon ⚠ and a pop-up with an alarm code; touch the display near the centre to silence the buzzer and restore the normal display. The following table outlines the meaning of the appliance alarm codes.

ALARM CODE	**MEANING**
Chamber probe ALARM	**chamber probe alarm solutions:** -check the type of probe; see parameter P0 -check the device-probe connection -check the chamber temperature **Main consequences:** -if the alarm occurs when the appliance is on, it will not be possible to start cooking or washing cycles -if the alarm occurs during a cooking cycle, the cycle will be interrupted -the output for temperature regulation will be switched off
ALARM Needle probe	**Needle probe alarm solutions:** -the same as in the previous case but in relation to the needle probe **Main consequences:** -if the alarm occurs when the appliance is on, it will not be possible to start a Delta T cooking cycle and a core cooking cycle -if the alarm occurs during a Delta T cooking cycle or a core cooking cycle, the cycle will be interrupted
ALARM power failure	**power failure alarm solutions**: - check the device-power supply connection **Main consequences:** -if the alarm occurs when the device is switched on or off, the appliance will switch off when the power is restored -if the alarm occurs during a cooking cycle and the duration of the interruption is less than the time established with parameter r12, when the power is restored, the cycle will be repeated from the beginning of the phase during which the interruption occurred (conversely, if the duration of the interruption is greater than the time established with parameter r12, the cycle will be interrupted when the power is restored)
ALARM	**MEANING**

CODE	
ALARM control module communication	**user interface-control module communication alarm solutions:** -check the user interface-control module connection **Main consequences:** -if the alarm occurs when the appliance is on, it will not be possible to start a cooking cycle -if the alarm occurs during a cooking cycle, there are no consequences
ALARM high temp. control module	**operating temperature alarm solutions**: -check the operating temperature of the control module; see parameter A4 **Main consequences:** -if the alarm occurs when the appliance is on, it will not be possible to start a cooking cycle -if the alarm occurs during a cooking cycle, the cycle will be interrupted -the vent will be opened, the technical compartment fan will be switched on and the remaining outputs will be switched off -if the panel is turned off while the alarm is active, the alarm buzzer will be activated
	**micro door input alarm solutions:** -check what caused the activation of the input; see parameter i0 **Main consequences:** -if the alarm occurs during a cooking cycle, the temperature regulation output, the fan and the steam injection output will be switched off and the vent will be opened
ALARM fan thermal protection	**fan thermal protection input alarm solutions:** - check what caused the activation of the input; see parameters i1 **Main consequences:** -if the alarm occurs during a cooking cycle, the temperature regulation output and the fan will be switched off
ALARM electrical absorption	**electrical absorption input alarm solutions**: -check what caused the activation of the input; see parameter i4 **Main consequences:** -if the alarm occurs during a cooking cycle, the outputs will be switched off
ALARM control module compatibility	**user interface-control module compatibility alarm solutions:** -check that the user interface and the control module are compatible. **Main consequences:** -the current cycle will be interrupted
ALARM thermal protection	**thermostat input safety alarm solutions**: -check what caused the activation of the input; see parameter i3 **Main consequences:** -if the alarm occurs during a cooking cycle, the cycle in progress will be interrupted
ALARM probe control module	**probe control module failure alarm solutions:** -turn the appliance on and off -check the temperature of the technical compartment **Main consequences:** -the technical compartment fan remains active
ALARM rtc	**clock alarm solutions:** - set date and time

6. USE

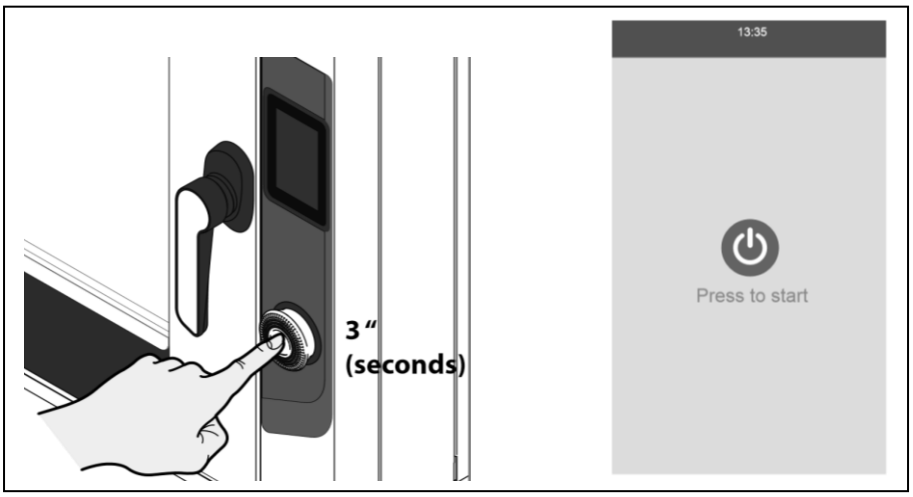
6.1. Preparation for use

⚠ If the equipment has just been installed or if it has been idle for several days, before using it to work with food products it must be completely cleaned in accordance with the procedure in chapter 7, to eliminate manufacturing residues, accumulations of dust or other substances that could contaminate the food products.

6.2. Switching on the control panel

Turn on the main switch on the power supply panel, press and hold the encoder knob for 3 seconds, which will activate the display, then touch “Press to start” to turn on the control panel.

NB At first power up, a wizard helps you set the correct language and date/time: Later, if you need to make any changes to what has been set, follow the instructions given in 5.2.



6.3. Settings

Set all the settings needed to programme a cooking cycle (e.g: manual cooking or recipe cooking, etc… see 5.3 or 5.4 or 5.5).

6.4. Start cooking

At this point, by pressing the “PLAY” button, cooking starts immediately with the set parameters or if preheating is required, the relevant screens appear; in the latter case, wait for preheating to finish before putting the dishes in the oven.

6.5. Loading the oven

⚠ **Warning, when the chamber is up to its temperature the glass and metal parts of the door and some surrounding parts reach temperatures that are dangerous if touched. Caution!**

6.6. General good cooking indications

In general it is not possible to indicate the right temperature for cooking food products because of the enormous range of their characteristics.

We nevertheless advise at least the carrying out of some trials (especially if you have never worked with this particular oven before) bearing in mind the following points:

1. It is normal for there to be a drop in temperature of the product even of 20-30°C immediately after being loaded into the oven. This is not a limitation of the oven but rather a useful indication that at the start of cooking the raw product is losing a great amount of heat from evaporation of water present. To overcome this drop in temperature, we recommend setting a higher temperature so that the desired temperature is reached when the product is placed in the oven. In any case, if the oven is used within its maximum capacity, towards the end of cooking the temperature will start to rise again.
2. The oven has a production capacity expressed in Kg of product per hour. If this maximum production is exceeded, the temperature in the cooking chamber will decrease as much as 20-30°C. If this is the case it will be necessary to remove the excess quantity of product and wait until the temperature has been reestablished before the next baking session.
3. avoid salting food in the cooking chamber. If this cannot be avoided, clean the appliance as soon as possible.
4. arrange the food evenly on the baking pans, avoiding overlapping or overloading the food (for maximum capacity, see attachment A). Distribute the baking pans evenly throughout the entire height of the cooking chamber, respecting the maximum number indicated for each appliance. Always respect the load indications of the appliance in your possession.
5. if cooking particularly fatty foods with grilles (for example roasts or poultry), place a pan with high edges on the bottom of the cooking chamber to collect the grease that drips from the food.
6. for best results, open the door as little as possible during cooking.
7. use the appliance with an ambient temperature between +5°C and +45°C (+ 41°F and +113°F).

NB: even cooking is guaranteed by reversing of the direction of rotation of the fans which takes place at regular intervals (2.15 min. in one direction, 15 sec pause and 2.15 min. in the other). This function allows even diffusion of hot air in the cooking chamber.

6.7. Switching off

Switch off the oven at the end of each working day (see 5.7).

⚠ When there are long periods of idleness (for example on closing for vacations) it is advisable to switch off the mains supply switch on electrical panel and close the water supply taps.

6.8. Clean

⚠ At the end of each working day (if not more often) it is necessary to carefully clean the hob and all parts of the oven that came into contact with products, to ensure that such foodstuffs to degrade and pollute the products that will be subsequently cooked.

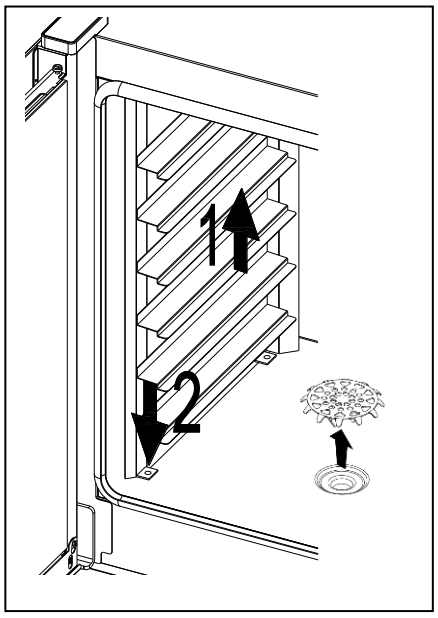
For proper cleaning see chapter 7.

7. CLEANING

⚠ Cleaning needs to be carried out with the equipment switched off and at ambient temperature, after having first switched off the electrical supply with the switch on the electrical panel.

7.1. Cleaning of the oven cooking chambers

Clean the cooking chamber daily to maintain high levels of hygiene and to preserve the brilliance of the steel and the performance of the appliance over time.



Cleaning must always be carried out with a cold chamber: then use one of the wash programmes illustrated in chap. "Washing and automatic rinsing" (see 5.5.5) or, alternatively, if manual washing is necessary, use a soft cloth soaked in hot soapy water and finish with rinsing and drying.

Washes must be performed without baking pans in the cooking chamber. The internal baking pan holder guides are removable for easy cleaning.

Carefully remove any fat or grease deposits with a spatula.

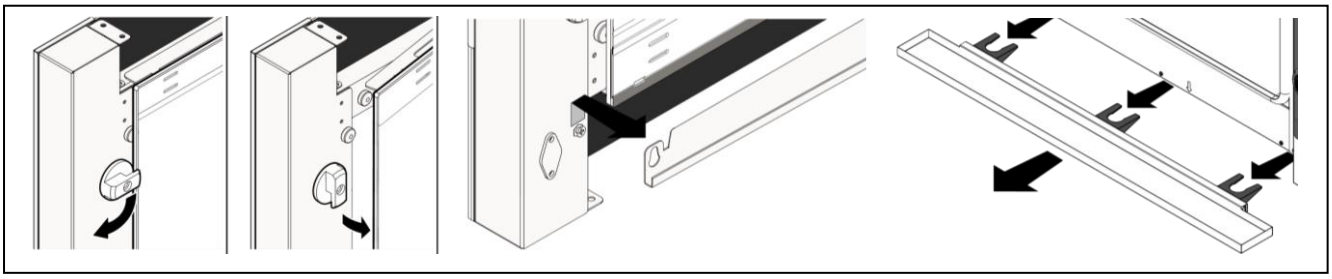
⊘ Do not use abrasive or corrosive detergents as this will remove the shine from stainless steel and quickly remove the protective layer, causing it to oxidise quickly.

⚠ Do not use jets of water as they may enter the electrical panel with a resulting danger of electrocution or sudden start up.

7.2. Cleaning outside surfaces

⚠ The tempered glass parts are particularly sensitive to sudden variations in temperature that can cause them to crack into tiny fragments**. Do not handle glass parts and do not bring them into contact with water until they have cooled down to room temperature.**

To clean outside surfaces made with stainless steel as well as control panels, use a soft damp sponge, if necessary with a mild, non-abrasive detergent.



⚠ It is not recommended to use abrasive tools (abrasive sponges or similar) because over time they take the shine off the stainless steel parts and high impact glass.

⚠ Do not use jets of water as they may enter the electrical panel causing damage to it with a resulting danger of electrocution or sudden start up.

8. MAINTENANCE

⚠ **WARNING:** These maintenance instructions are for the exclusive use of qualified personnel for the installing and maintaining electrical equipment. Maintenance by other non qualified staff may cause damage to the equipment, persons, animals or things**.**

⚠ To carry out repairs and checks it is necessary, in most cases, to remove fixed guards. This will make live wires accessible. **Before carrying our any maintenance operations check that the electrical supply plug for the equipment is unplugged from the panel. Store the plug in a place visible to the maintenance technician so that he or she can easily make sure that it is disconnected during all operations with fixed protections removed.**

8.1. Ordinary maintenance operations

8.1.1. Replacing light

Unplug the electrical supply at the panel.

⚠ The compartment where the light is positioned is in an area of the oven that is not insulated. This means that if this compartment is closed it reaches high temperatures when the oven is working.

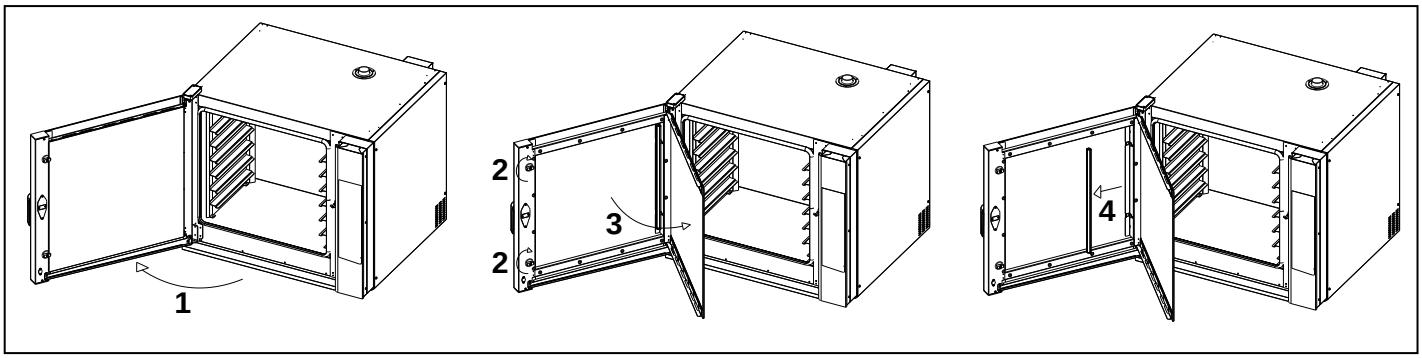
The light should therefore only be replaced when the oven is cold, or using protective gloves**.**

Open the oven door (1).

Rotate the plastic catches (2) locking the internal glass and open it like a book (3).

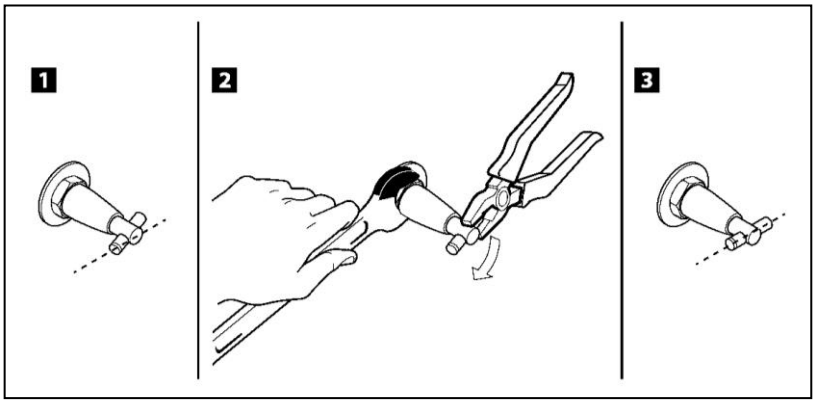
Unhook the led bar from the plastic supports (4). Be careful not to break the electrical wires. The lamp must be replaced with one with the same features.

Reassemble everything in the opposite sequence to the above.



8.1.2. Door adjustment

If it is difficult to close the door, it is possible to adjust the door track by rotating it with pliers and a spanner until a perfectly horizontal position is obtained.



8.2. Malfunctions: what to do?

Consult the table below: if the problem persists see chap. 8.3.

Problem	Description	Solution
At START the appliance does not start	• Door open; • Microswitch does not signal that the door is closed.	• Check that the door is closed; • Contact a specialised technician for repair (Assistance Service).
Chamber light off	• Loose bulb; • Burnt out bulb.	• Place the bulb in the lamp holder correctly; • Replace bulb.
The appliance does not cook evenly	• The fans no longer reverse direction; • One of the fans has stopped; • One of the heating elements is broken; • Door seal out of place.	• Contact a specialised technician for repair (Assistance Service). • Contact a specialised technician for repair (Assistance Service). • Contact a specialised technician for repair (Assistance Service). • Correctly reposition the appliance door seal.
The appliance is completely switched off.	• Lack of mains voltage; • Connection to the electrical network performed incorrectly; • Intervention of safety thermostat.	• Restore the power supply; • Check the connection to the mains; • Contact a specialised technician for repair (Assistance Service).
No water is drawn in by the humidification tubes	• Water inlet closed; • Incorrect connection to the water supply; • Water inlet filters blocked by impurities.	• Open the water inlet; • Check the connection to the water mains; • Clean the filters.
With the door closed, water leaks from the seal	• Dirty seal; • Damaged seal, • Problem with the door closing mechanism;	• Clean the seal with a damp cloth; • Contact a specialised technician for repair (Assistance Service). • Contact a specialised technician for repair (Assistance Service).
The fan stops during operation	• Intervention of motor safety thermostat; • Motor capacitor broken;	• Turn off the appliance and wait for the motor thermal protection to reset automatically. If the problem recurs, contact a specialised technician for repair (Assistance Service). Check that the appliance complies with safety distances. • Contact a specialised technician for repair (Assistance Service).

8.3. Fault signals

The electronic check can recognise some malfunctions, for details see 5.8.

1) If an alarm occurs, the buzzer is activated, the display shows the icon ⚠ and a pop-up with an alarm code; touch the display near the centre to silence the buzzer and restore the normal display. See chap. 5.8.
2) Check for any error messages on the display.
3) Identify the oven details (information plate) and the date and number of the appliance purchase invoice.
4) Call an Authorised Service Center and communicate the information you have just identified.
5) If faulty parts need to be replaced, keep them and hand them over to the installer tasked with replacement so that he or she can send them to the Manufacturer for the necessary checks.

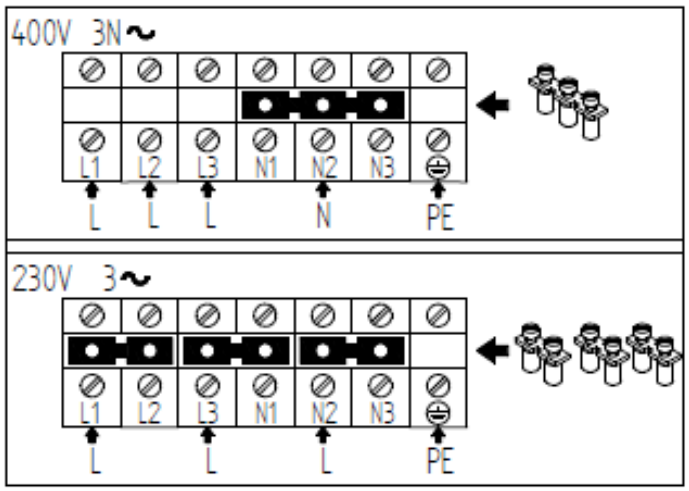
⚠ In this case, use appropriate packaging and ensure that the parts are packaged in such a way that they will not be damaged further during transport; it is advisable to affix the words "FRAGILE-THIS WAY UP" on the outside of the package.

NB: When the cause of the error disappears, the device restores normal operation.

8.4. Adapting to different supply tensions

⚠ Warning! To adapt the equipment to work at voltages other than that indicated in the label, refer to the image below, which shows how to position the jumpers on the terminal block, based on the type of voltage available.

Envisaged voltage range: 380-415V 3N and 220-240V 3.



To make the connections, use only the jumpers supplied with the oven.

8.4.1. Application of the new label.

Remove the old label from the plate on the back of the equipment, clean the area with a cloth dampened with petrol and apply the new label.

9. DECOMMISSIONING AND DEMOLITION

Before proceeding with the decommissioning disconnect the electrical supplies to the equipment and any other connections there may be and then move the modules using suitable means such as: forklift trucks, hoists, and so on.The machines are made up of the following materials: stainless steel, coated steel, glass, ceramic material, rock wool and electrical parts. For the purposes of demolition therefore the materials have to be separated in observance with the norms in force in the place where the machine is being dismantled.

Separate collection. This product must not be disposed of with normal household waste. Local RAEE regulations may provide for separate collection of this kind of product.