

EN - MIXED CONVECTION / STEAM OVENS

**FR - FOURS COMBINES CONVECTION /
VAPEUR**

IT - FORNI MISTI CONVEZIONE / VAPORE

DE - KOMBI-ÖFEN UMLUFT UND DAMPF

NL - COMBI-OVENS CONVECTIE / STOOM

**PL - PIEKARNIKI KOMBINOWANE
KONWEKCYJNO - PAROWE**

PT - FORNOS MISTO CONVEÇÃO / VAPOR

ES - HORNOS MIXTOS CONVECCIÓN/ VAPOR

SV - BLANDADE UGNAR KONVEKTION / ÅNGA

ENGLISH: **Installation, Use and Maintenance Manual**

FRANÇAIS : **Manuel d'Installation, d'Utilisation et d'Entretien**

ITALIANO: **Manuale Installazione, Uso e Manutenzione**

DEUTSCH: **Anleitung zu Installation, Gebrauch und Wartung**

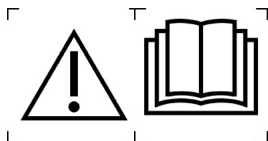
NEDERLANDS: **Handleiding voor installatie, gebruik en onderhoud**

POLSKI: **Instrukcja Montażu, Obsługi i Konserwacji**

PORTUGUÊS: **Manual de instalação, uso e manutenção**

ESPAÑOL: **Manual de Instalación, Uso y Mantenimiento**

SVENSKA: **Manual för Installation, Användning och Underhåll**





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Dear Customer,

Thank you for purchasing one of our products.

This appliance is part of a full range of equipment specifically designed for the food & beverage industry. They are appliances that combine ease of use and ergonomics in a pleasant and modern design.

The appliance has a 12 month warranty against any manufacturing defects which is effective as of the date indicated on the sales invoice. The warranty covers normal operation of the appliance and does not include consumable materials (light bulbs, etc.) and failures due to installation, maintenance, incorrect repairs and cleaning, tampering and improper use.

The manufacturer reserves the right to make changes at any time it deems necessary or useful.

1. INSTALLATION

1.1 General and safety warnings

- Read this manual thoroughly before installation and use of the oven, since it gives important instructions regarding its safe installation, use and maintenance.
- Keep the manual in a location that can be easily accessed by the operators for further consultation.
- Always include the manual if the oven is transferred; if necessary, request a new copy from the authorized dealer or directly from the manufacturer.
- As soon as the packaging is removed, make sure the appliance is in good condition and there was no damage caused during transport. Never install or use a damaged appliance; if in doubt, contact the after-sales technical assistance or your local dealer immediately.
- As the packaging material is potentially dangerous, it must be kept out of the reach of children or animals and disposed of correctly in compliance with local regulations.
- Before installing the equipment, check that the systems are compliant with the regulations in force in the country of use and with that stated on the information plate.
- Installation or maintenance different to those indicated in the manual can cause damage, injury or fatal accidents.
- Installation, extraordinary maintenance and repair operations on the equipment must only be performed by professionally qualified personnel and following the manufacturer's instructions.
- During assembly of the equipment, the transit or permanence of staff not assigned to installation is not permitted in the work area.

- The appliance was designed to cook foodstuffs in indoor environments and must only be used for this function. Any other use must therefore be avoided as it is considered improper and dangerous and invalidates the warranty.
- The appliance must only be used by personnel who have been appropriately trained in its use. To avoid the risk of accidents or damage to the equipment, it is essential that personnel are constantly trained with regard to safe operation.
- The appliance must not be used by persons with reduced physical, sensory or mental capacities or by those who do not have the necessary experience or knowledge unless they are supervised or instructed in the use of the equipment by a person who is responsible for their safety.
- The appliance must be placed in a suitably ventilated room to prevent the excessive accumulation of harmful substances in the air.
- Children must be supervised to ensure they neither play with nor use the appliance.
- During operation, pay attention to the hot areas on the exterior surfaces of the equipment which, during operation, can exceed 60°C.
- The use of hearing protection is not necessary as the sound pressure level of the oven is lower than 70 dB(A).
- In the event of failure or malfunctioning, the equipment must be deactivated; any repairs must only be performed by an assistance centre authorised by the manufacturer and original spare parts must be used.
- Disconnect the appliance from the electric power supply before performing any installation or maintenance intervention.
- Interventions, tampering or modifications not expressly authorised, which do not respect that stated in this manual, will render the warranty null and void.

- Do not place other heat sources, such as fryers or cooking plates, near to the oven.
- Do not deposit or use flammable substances near the equipment.
- In the event of prolonged non-use, the electricity and water must be turned off.
- Before commissioning the appliance, make sure that all parts of the packaging have been removed, ensuring they are disposed of in compliance with current legislation.
- Any changes to appliance installation that become necessary must be approved and performed by authorised technical personnel.
- The appliance is intended for professional use only.
- No changes of any kind are permitted to the wiring of the equipment.
- Failure to comply with the previous warnings can compromise both your safety and the safety of the equipment.
- When the cooking chamber is hot, be careful when opening the door. **BURNS HAZARD!!**
- The trays and grills must be extracted from the hot oven using heat-resistant protective gloves for the hands.
- Use protective glasses and suitable gloves during cooking chamber cleaning operations.
- ATTENTION: the floor near to the oven could be slippery.
- The information plate provides important technical information: this is essential if interventions must be requested for maintenance or repairs of the appliance; therefore, it must not be removed, damaged or modified.
- The equipment complies with the essential requirements of the Machinery Directive 2006/42/EC.
- The equipment complies with the essential requirements of the Electromagnetic Compatibility Directive 2014/30/EU.

- The equipment complies with the essential requirements of the Low Voltage Directive 2014/35/EU.

1.2 Placement

The appliances have been designed to be installed indoors. They cannot be used outdoors and cannot be exposed to atmospheric agents.

The place designated for the installation of the oven must have a rigid, level and horizontal surface, which must be able to safely support the weight of the device/support assembly (95Kg) and the load at maximum capacity.

The appliance must be transported to the place of installation packed on the wooden pallet.

The oven must be handled using a pallet truck, taking all precautions that it does not overturn. Also at the end of its life span the oven must be loaded onto a pallet and handled with great care in order to prevent the hazard of overturning.

The appliance must be placed in a suitably ventilated room to prevent the excessive accumulation of harmful substances in the air.

The oven is not suitable for recessed or under counter installation and must only be installed on a stable support.

Unpack the appliance and make sure it is intact. It must not be positioned on top of or against walls, bulkheads, partition walls, partitions, kitchen furniture or claddings made from flammable material.

We recommend you strictly comply with fire-prevention regulations in force.

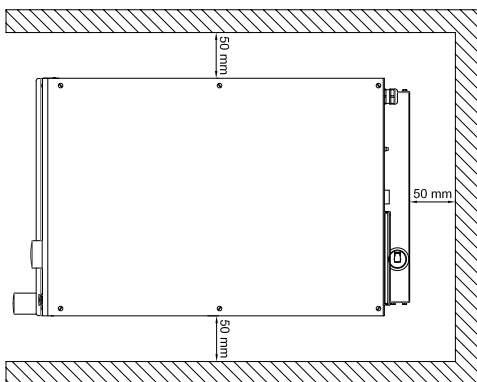


Fig. 1a

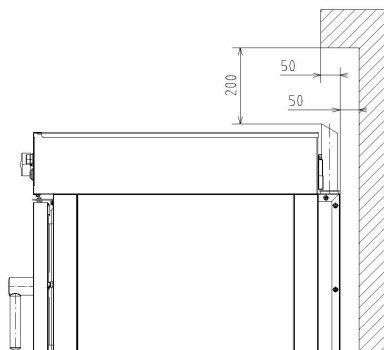


Fig. 1b

A **minimum distance of 50 mm** must be kept on all sides between the oven and the walls or other equipment (**Fig.1a**) and a distance of **200 mm above** the flue (**Fig. 1b**). Cooking generates steam which, upon escaping, could damage parts placed at an insufficient distance.

All of the materials used for packaging are compatible with the environment, they can be stored without danger or be disposed of according to local regulations.

The oven must be level: to adjust the height of the levelling feet, use a spirit level, as indicated in **Fig.2**.

Unevenness or inclinations of a certain degree can compromise the operation of the oven.

Remove the entire protective film from the external panels of the appliance, detaching it slowly to remove all traces of adhesive.

Make sure that all openings and holes designed for heat intake/discharge are not obstructed.

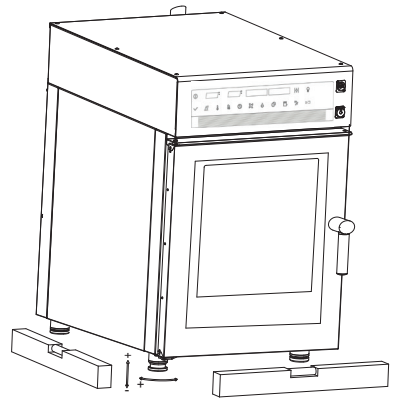


Fig. 2

1.3 Water Connection

The water pressure must be 150 and 300 kPa (1.5 - 3 bar / 22-43 psi). If the pressure of mains water is greater than this value, it is necessary to install a pressure reducer upstream of the oven.

The oven has an inlet for softened water at the lower central part of the oven (**Fig.3**).

It is recommended to verify that the characteristics of water are in compliance with the table at page 344.

Before connection, drain off a sufficient quantity of water to clean the pipe from any metal residues.

Connect the "Water" pipeline to water mains and install a shut-off valve and a filter on the pipe.

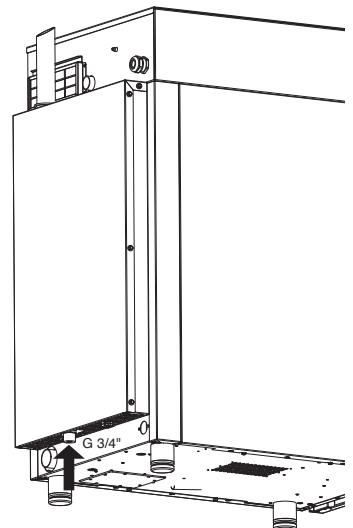


Fig. 3

Ensure that the shut-off valve is positioned so that it can be easily accessed by the operator at any time.

Attention: if the water supply pipe malfunctions, it should be replaced with a new one while the old broken one should not be used again.

1.4 Connection of the drain

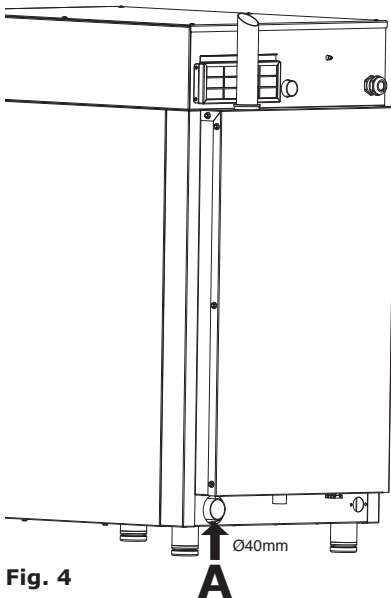


Fig. 4

The oven is equipped with a water drain; this device is located at the rear lower part of the appliance and has a tube with diameter of 40 mm.

Connect the pipe of the drain trap (**Fig.4, ref. A**).

It is, however, advisable to connect the pipe to an open funnel.

Make sure the internal trap is full of water, otherwise fill it up with water through the drain present in the cooking chamber.

1.5 Electric connection

As prescribed, the electrical system must have an efficient earth system, as required by the regulations in force.

The electrical safety of the appliance can only be ensured when the electrical system is conform.





MOD	ECDxxxxL	S/N	XXXXXXXX		
PNC	xxxxxx				
POWER SUPPLY	380-415V 3N ~ / 220-240 1N ~ / 220-240 3 ~ 50/60 HZ				
OVEN POWER kW	xxx				
Electrolux Professional SpA - Viale Treviso, 15 - 33170 Pordenone (Italy) MADE IN ITALY					

Fig. 5

Before making the electrical connection, check the mains voltage and frequency values to ensure that they conform to the requirements of the appliance, as indicated on its technical plate (**Fig.5**).

For direct connection to the mains, you should placed between the appliance and the network a device, sized according to the load, which ensures disconnection. Its contacts should have a minimum opening distance that enables complete disconnection under the conditions of overvoltage category III, according to installation rules; this device should also be located so that it can be easily used by the operator at any time.

Turn the master switch, to which the power plug will be connected, to position 0 (zero). Have the socket cable section checked by qualified personnel to make sure it sufficiently absorbs power to the device.

The oven is supplied with a 3N 400V cable. When connecting to a different voltage, open the upper compartment, unscrewing the mounting screws (**Fig.6**) and connect the cable, compliant with the regulations in force, to the power supply terminal board. Refer to **tab. 1**.

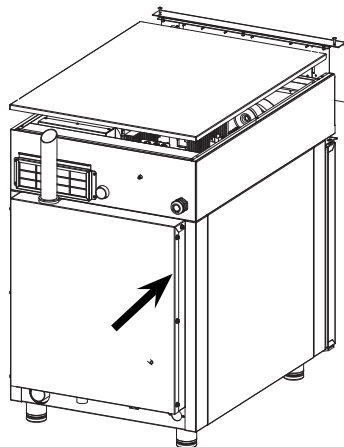


Fig. 6

To make the electrical connection refer to the wiring diagrams annexed to this manual.

Insert the power cord into the hole of the cable gland located on the higher right rear side of the oven (**Fig.6**).

Secure the cable with the cable gland.

The supply voltage of the appliance in operation must not deviate from the nominal voltage by $\pm 10\%$.

	400V 3N 50/60Hz	230V 3 50/60Hz	230V 50/60Hz
6 GN 1/1	5 X 1.5 mm ²	4 X 2.5 mm ²	3 X 6 mm ²

tab. 1

The appliance must be included within an equipotential system whose efficiency is checked in compliance with the standards in force. For the connection use the clamp, placed on the frame and marked with the symbol of **Fig.7**, to which to connect a cable with the minimum section of 10 mm².



Fig. 7

1.6 Oven commissioning and testing

Before putting the oven into operation, you should carefully carry out all the necessary checks to ascertain the conformity of the equipment and installation of the appliance as provided by law and according to the technical and safety instructions given in this manual.

The compliance of the following must also be checked:

- The temperature in the oven installation area must be greater than +4°C.
- The cooking chamber must be empty.
- All packaging must be entirely removed, including the protective film applied on the oven walls.
- The vents and air slots must be open and free of obstructions.
- Any pieces of the oven that were removed for installation must be replaced.

- The master switch should be closed and the water shut-off valve upstream of the unit must be opened.

Testing

The oven should be tested by completing a cooking cycle to verify that the equipment works properly, without any anomalies or problems.

Turn the oven on using the button on the main switch **T1 Fig. 8** (next page)

Set a cooking cycle with temperature at 150°C, time set to 10 min. and humidity at 2.

Press the **T14 (Fig.8)** "Start/Stop" key.

Carefully check the points given in the following list:

- The lights in the cooking chamber turn on when pressing the relevant button **T13 (Fig.8)** and turn off automatically after 45 seconds if they are not turned off early by pressing the button again.
- The oven stops if the door is opened and starts again when the door is closed.
- The temperature regulation thermostat in the cooking chamber is triggered once the set temperature is reached and the heating element(s) is/are temporarily turned off;
- The fan motor reverses direction of rotation automatically; reversal takes place every 2 minutes approx. (time varies depending on the cooking time).
- Check the output of water in the direction of the fan from the humidity inlet tube in the cooking chamber.
- At the end of the cooking cycle, the oven emits an audible signal.

2. GENERAL INSTRUCTIONS FOR USE

2.1 Identification of controls

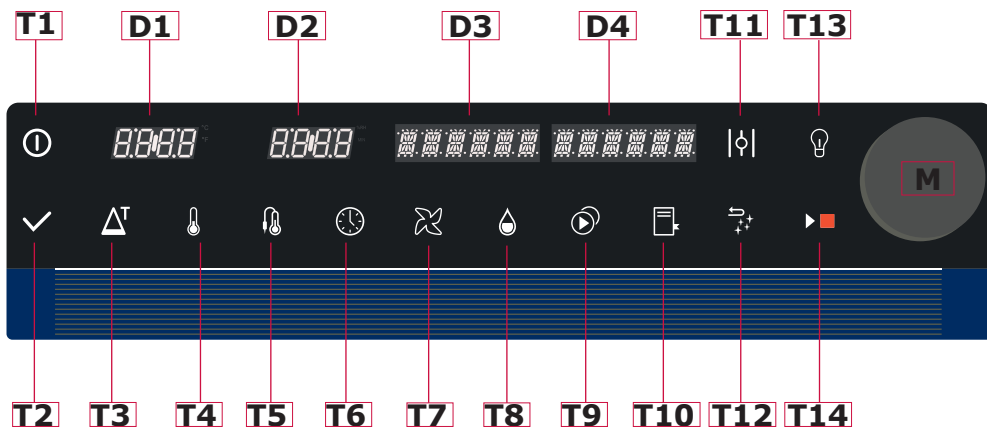


Fig. 8

BUTTON	NAME	ACTION
T1	ON/OFF	Turns the oven on and off
T2	PHASE ACTIVATION	It activates the cooking phase
T3	DELTA-T	Delta-T cooking mode
T4	TEMPERATURE	Fixed temperature cooking mode
T5	PROBE	It sets the temperature of the core probe (optional)
T6	TIME	It sets the duration of the phase, timer or infinity
T7	FAN	It sets the speed of the fan 1-3
T8	HUMIDITY STEAM	It sets the humidity in the COMBI cooking and the steam cooking mode

T9	PHASE	It allows the programming/display of multiple stages of cooking
T10	PROGRAMS	It allows access to the saved programs
T11	HUMIDITY DISCHARGE VALVE	It opens/closes the "flue" humidity drain
T12	ESC / BACK WASHING	Reverse button. It also allows setting of the automatic washing
T13	LIGHTING	It turns the lights on and off in the cooking chamber
T14	START / STOP	It starts/stops cooking
D1	DISPLAY TEMPERATURE	It shows the temperature in the chamber or the Delta-T temperature
D2	DISPLAY TIME / PROBE	It shows the time or the temperature of the core probe
D3	DISPLAY FAN / HUMIDITY	It shows the fan speed and humidity set
D4	DISPLAY PHASE / PROGR.	It shows the program number and the phase number
M	DIAL ENCODER	Rotate clockwise to increase and anti-clockwise to decrease the value. Press to confirm

2.2 Preliminary use information

The appliance was designed to cook foodstuffs in indoor environments and must only be used for this function. Any different use must therefore be avoided as it is considered improper and dangerous and invalidates the warranty.

Do not use the top of the oven as a support surface for any object.

During operation, supervise the appliance.

Before performing cooking, it is recommended to preheat the oven using the automatic preheat function (**para. 3.8**).

The display is fitted with capacitive touch keys. To select the different functions, press the button corresponding to the function to be set. Adjustment of the selected cooking parameter occurs when, by pressing the key, it flashes.

Note: the use of very thick gloves may prevent operating of the button.

Rotating dial M (Fig.8) it is possible to adjust the value of the desired function (e.g. to increase or decrease the temperature / time / humidity.). Confirmation of the value entered is obtained by pressing the same or the corresponding key.

Note: By pressing the dial (M) it is possible to silence the alarms.

Some cooking procedures produce fatty deposits that must be promptly removed after each cooking (e.g. roast chicken); failure to remove it can cause damage to or the obstruction of parts not covered by warranty.

Optimum cooking of grilled vegetables can be achieved by using only one pan.

2.3 Switching the oven on and off

Pressing key **T1 (Fig.8)** three times turns the oven on and turn off. Upon ignition the oven is in standby awaiting insertion of the cooking parameters.

After switching off the oven by pressing and holding down the master switch **T1**, the water shut-off valve located upstream of the unit will be closed.

When turning off the oven, it may happen that the ventilation of the technical compartment at the top, above the cooking chamber, is running continuously to complete the cooling cycle.

2.4 Starting/Stopping of cooking

Pressing the Start/Stop button **T14** (**Fig.9**) starts or stops the cooking.

Cooking can also be interrupted by opening the oven door. Closing it again, cooking resumes from the point where it was interrupted.

2.5 Cooling of the cooking chamber

Press Esc **T12** (**Fig.9**) to return to the initial condition and set the temperature SET POINT to 50 °C. Then press the Start button **T14** (**Fig.9**) To start cooling and only **then open the door**.

Cooling of the cooking chamber only works if the temperature measured in the chamber is above 50°C.

2.6 Cooking chamber lighting

Press the button **T13** (**Fig.9**) to illuminate the cooking chamber.

The lights are switched off automatically at the end of the time set or by pressing the same again.

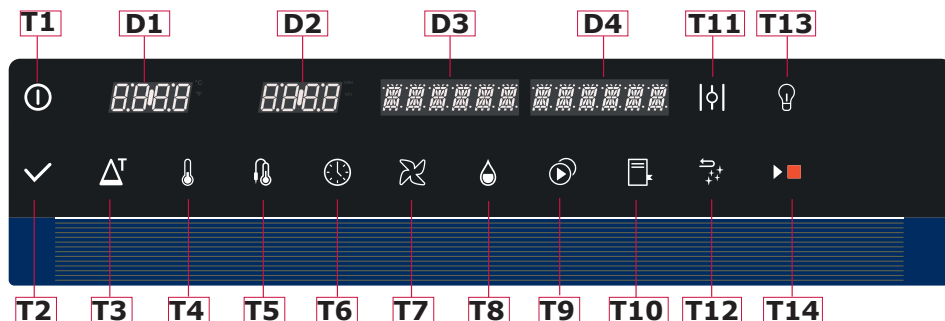


Fig.9

3. MANUAL PROGRAMMING

3.1 Setting the cooking temperature

After turning on the oven by pressing the button **T1 (Fig.10)**, it is in stand-by mode awaiting insertion of the cooking parameters.

Upon ignition, the default values are 160°C for the temperature and 30 min for the time.

The set temperature can be viewed on the display **D1 (Fig.10)**. Set the cooking temperature by pressing key **T4 (Fig.10)**. Set the time turning the dial **M** clockwise to increase the time or anti-clockwise to decrease it. Press the dial **M** or the key **T4** to confirm the value entered . The temperatures which can be set vary depending on the cooking mode set (see **para. 3.3**) and are:

- Convection: min. 50°C - max 280°C
- Mixed: min. 50°C - max 250°C
- Steam: min. 50°C - max 120°C

3.2 Setting the cooking time

The cooking time can be set as a timer (countdown) or infinite. Essential, with the oven on, a time of 30 minutes is proposed on **30** the display **D2 (Fig.10)**.

This value can be modified by pressing the button **T6**. Set the time turning the dial **M** clockwise to increase the time or anti-clockwise to decrease it.

To set infinite time, turn the dial **M** clockwise or anti-clockwise until the display **D2** shows the relevant wording **inf**.

Press the dial **M** or the key **T6** to confirm the value entered .

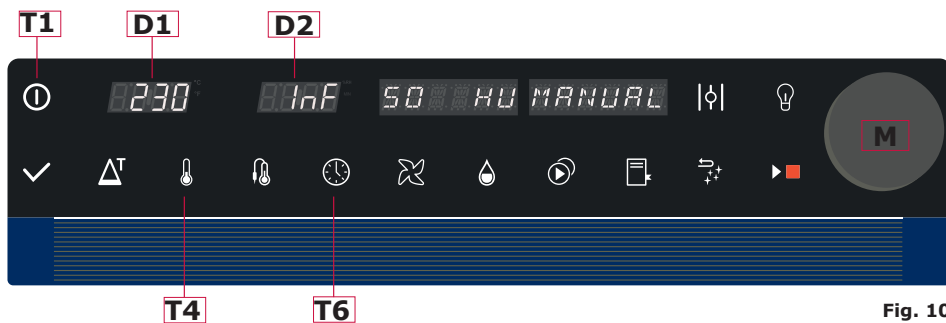


Fig. 10

3.3 Setting the fan speed

The fan speed can be set to three different speeds, where:

- SPEED 1 (low)
- SPEED 2 (medium)
- SPEED 3 (fast)

the speed set can be viewed on the display **D3 FAN 3** (Fig.11). Press the button **T7** (Fig.11), then rotate the dial **M** clockwise to increase or anti-clockwise to decrease the speed. Press the dial **M** or the key **T7** to confirm the value entered.

3.4 Setting the cooking mode

The oven can operate in three different modes:

- **CONVECTION**
- **COMBI**
- **STEAM**

CONVECTION modes involves the use of hot air only without the introduction of humidity into the cooking chamber (except for that released naturally by the product).

STEAM mode instead involves cooking in a saturated steam environment (humidity 100%).

COMBI mode is the use, in varying proportions (set by the operator), of hot air and steam.

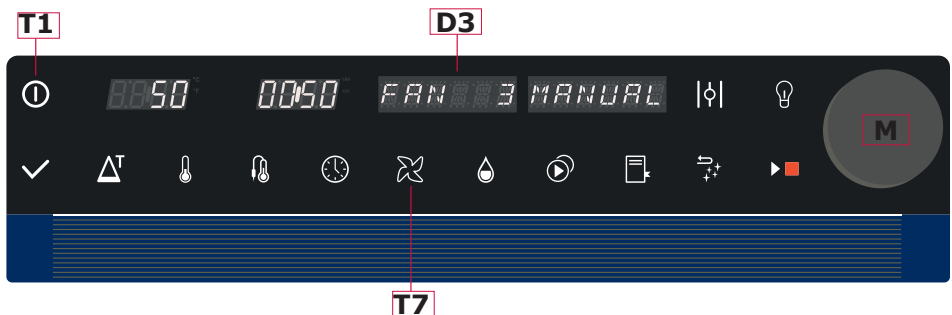


Fig. 11

When the oven is on it offers by default the **CONVECTION** cooking mode, visible on the display **D3**: 0 = humidity **0 HU** after pressing the button **T8 (Fig. 12)** .

Turning dial **M** it is possible to adjust the value between 1 and 9 = **01 HU / 09 HU** to switch to the **COMBI** cooking mode.

The desired value can be confirmed by pressing the same dial or by pressing the **T8** button again.

STEAM cooking instead takes place when, again rotating dial M, the humidity value of = 10 **10 HU** is set.

Therefore the cooking mode changes depending on the basic humidity value set:

Humidity = 0	CONVECTION	Cooking takes place by means of heated air.
Humidity = 1 -9	COMBI	Cooking g takes place by means of heated air and steam.
Humidity = 10	STEAM	Cooking takes place in steam saturation.



Fig.12

3.5 Cooking with the core probe (optional)

This function allows determining of the cooking by measuring the internal temperature of the food.

This mode is particularly suitable for the cooking of meat, poultry and fish.

BY pressing the key **T5 (Fig.13)** the display **D2** will show the

temperature set. Modify this value by turning the dial **M** clockwise to increase or anti-clockwise to decrease the temperature.

Press the dial **M** or the key **T5** again to confirm the value entered.

Note: The cooking chamber temperature must be at least 5°C higher than the core temperature set.

How to position the core probe (optional):

The needle probe should be placed in the food so that the tip is located in the centre of the thickest part of the product.

Indicative core temperatures:

<i>TYPE</i>	<i>COOKING</i>	<i>TEMPERATURE</i>
Beef	rare	50°C
	medium	60°C
	well done	70°C
Chicken thigh	well done	80°C
Chicken breast	well done	73°C
White meat	well done	70-75° C
Boiled foods in general	well done	85-90° C
Fish	terracotta	67-72° C



Fig.13

3.6 Delta-T cooking mode

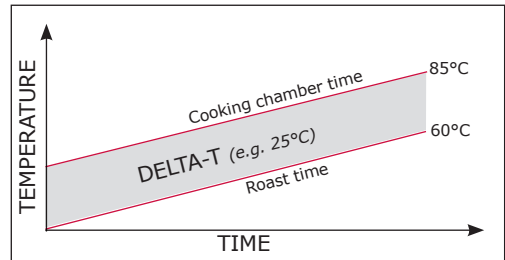
The Delta-T cooking mode involves, unlike the cooking mode at a constant temperature, an increase in the chamber temperature in parallel to an increase in the core temperature measured by the probe (optional) according to the Delta set.

The Delta or Delta-T refers to a temperature difference between the core of the product and the cooking chamber that the oven will maintain constant until the end of cooking.

For the Delta-T cooking a core probe (optional) must be used.

Pressing key **T3** (Fig.14) the display **D1** will show the Delta-T temperature. Modify this value by turning the dial **M** clockwise to increase or anti-clockwise to decrease the temperature.

Press the dial **M** or the key **T5** to confirm the value entered. Then set the cooking temperature at the core as described in the preceding paragraph.



Use cooking in Delta-T:

The Delta-T cooking modes are particularly recommended to cook roasted meat of medium/large size or ham.

During this type of cooking the temperature in the cooking chamber is steadily maintained lower than during conventional cooking but with longer times thus increasing the tenderness of the final product and decreasing the loss of weight of the food at the same time,

We recommend you set the following Delta-T temperature of:

- 30°C to roast red meat with a core temperature of between 45°C and 55°C;
- 25°C to roast white meat with a core temperature of between 75°C and 85°C.

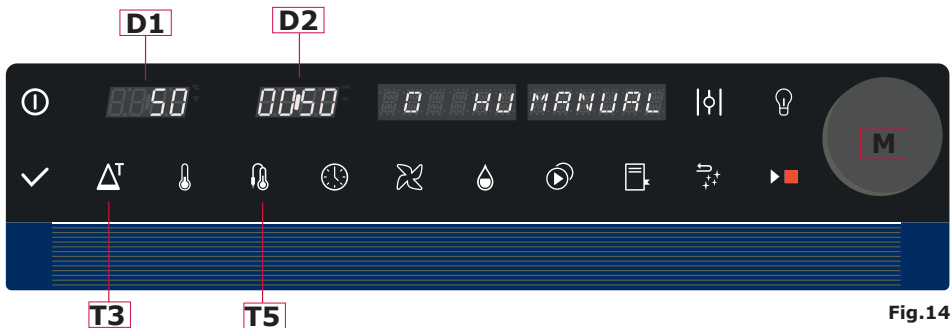


Fig.14

3.7 Programming multiple cooking phases

Each cooking program can be composed of different phases with a variety of settings (cooking mode, temperature, time ...).

Each program can contain up to 9 cooking phases.

After inputting the parameters of the first phase, as described in the preceding paragraphs, press the button **T9 (Fig.15)** and rotate the dial clockwise. Display **D4** indicates that the second phase is in progress **STEP 2**. Press the button **T2** to communicate to the oven the intention to activate that phase of cooking.

Then set the parameters of the second phase and repeat phase described above to add other phases to the programming.

Note: it is possible add one phase only if a finite time is set or a core probe temperature. If both of these parameters are not entered it would not be possible, for the oven, to proceed to the next phase during cooking.

Note: when passing to the next phase, key **T2** flashes until pressed. If this key flashes it means that the phase has not been programmed so the oven will not execute it.

Programming example:

Phase 1: STEAM	110° C	15 min.	Fan 3	10 HU
Phase 2: CONVECTION	205°C	6 min.	Fan 1	0 HU
Phase 3: COMBI	168°C	50° core	Fan 2	3 HU



Fig. 15

3.8 Setting of automatic pre-heating of the cooking chamber

Pressing of the start/stop button **T14 (Fig.16)**, the oven automatically starts preheating of the cooking chamber to a temperature of 25°C higher than the one set.

At the end of preheating, the oven will beep after which it is possible to introduce the food to be cooked. The cooking cycle starts upon closing of the door following introduction of the food.

Pressing the key T14 (start/stop) for 3 seconds, the cycle is started without the pre-heating phase (no alert is given).

The pre-heating phase can be interrupted, once started, by pressing and holding key T14 for 3 seconds. In this case the oven emits an audible and visual warning. The cooking cycle is started by opening and closing the door.

Management of pre-heating can also be performed in a different manner: after defining the cooking cycle, press the key **T9** key and turn the knob anti-clockwise to the word "**pre? N**" on the display **D4**. To activate press the knob; the display shows "**pre? Y**". Then rotate the knob clockwise to the desired phase and press Start.

**IMPORTANT: PERFORM PRE-HEATING WITH THE OVEN EMPTY.
WAIT FOR THE PREHEATING SUCCESSFUL SIGNAL BEFORE INTRODUCING THE FOOD TO BE COOKED.**

3.9 Opening and closing of the throttle valve

In **CONVECTION** cooking mode it is possible to adjust opening and closing of the throttle valve.

The function of the throttle valve is to allow the evacuation of moisture from the cooking chamber.

To open the throttle valve press the button **T11 (Fig.16)**.

IT IS possible to check opening/closing of the valve by the state of button **T11**:

ON = VALVE OPEN
OFF = VALVE CLOSED

Note: throttle control is only possible in CONVECTION mode. In COMBI and STEAM mode the valve will be automatically controlled by the oven.

4. PROGRAMMING

4.1 Saving a cooking program

Each cooking program created in manual mode, with 1 or several cooking phases, can be stored in the internal memory of the oven in order to be called up from the programs menu for later use.

After entering all the required cooking parameters, press the button **T10** (Fig.16) for 3 seconds. The display **D4** will show the number of the first program available in the memory (e.g. if the positions: 1, 2, 3 are already occupied by other programs, the number 4 will be proposed to save the new program).

Turning the dial **M**, it is possible to select a number different from that proposed. Then save the position set by holding down the button **T10** for three seconds. The display **D4** will show **MEM**.

4.2 Loading of a saved cooking program.

When the oven is in standby mode, press the button **T10** (Fig.16) and turning the dial **M** select the desired program number on the display **D4**.

Now start the cooking by pressing the Start/Stop button **T14**.

Note: it is possible to view the phases of the program by pressing the button **T9** and turning the dial **M**. The display **D4** will show the phase in progress.

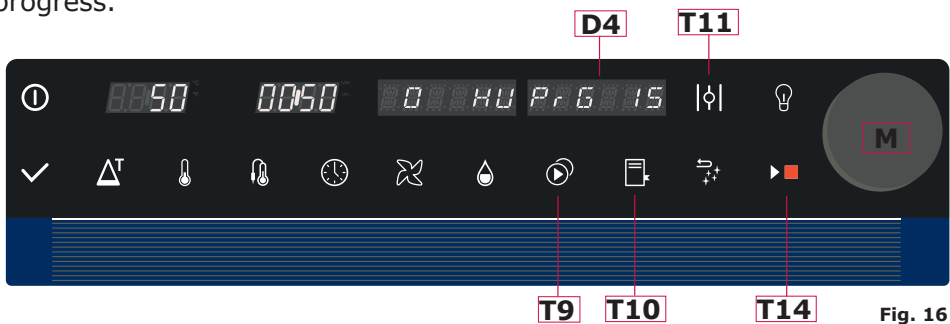


Fig. 16

4.3 Modification of a saved cooking program

After selecting the desired cooking program, it is possible to modify the cooking parameters as described in **chapter 3** "manual programming".

To save the modifications, press and hold the **T10** (Fig.17) button for 3 seconds.

The new modified program will be overwritten by the previous one.

4.4 Cancellation of the saved program

It is possible to completely delete a stored program or a part of it. To completely delete the program, proceed as follows:

1. Select the relevant program
2. Move to the first step (STEP 1)
3. Press and hold the button **T9** (Fig.17).
4. The display **D4** (Fig.17) will show: **DEL? N**
5. Turn the dial **M**, the display **D4** will show: **DEL? Y** and confirm the operation by pressing the dial **M**.

To delete one part only, select the desired program, move to the phase in question to be deleted and press the button **T9**. Proceed as in points 4 and 5 explained above.

Note 1: the deletion of a phase of the program will also result in deletion of all the subsequent stages. For example, if a program has 5 phases and phase 3 is deleted, phases 4 and 5 will consequently also be deleted:

Note 2: After having deleted only one part of this program, this will remain saved with the new modification (therefore without the deleted phases).



Fig. 17

4.5 Recipes upload/download with USB

The cooking programs can be imported and exported from the oven by means of a USB stick inserted into the port on the control panel.

We recommend a USB stick with 1GB or lower capacity.

Importing the programs:

1. Turn the oven on
2. Insert a compatible USB flash drive into the USB port of the oven.
3. Press at the same time both dial **M** and button **T10** (Fig.19).
4. The procedure will be complete when the dis-

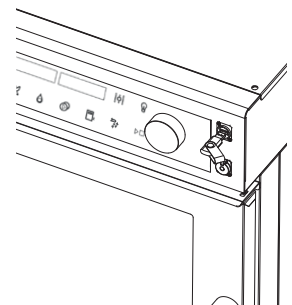


Fig.18

play shows the following message:



5. Remove the USB stick

Export of programs:

1. Turn the oven on
2. Insert a compatible USB stick
3. Press at the same time both dial **M** and button **T9 (Fig.19)**.
4. The procedure will be complete when the display shows the following message:



5. Remove the USB stick.

4.6 HACCP recording

Date and Time Racking

To perform recording, it is necessary to set the date and time parameters of the oven.

To perform this operation, simply hold down the button **T6 (Fig.19)** and follow the instructions of the D3 and D4 displays, turning the dial M clockwise or anti-clockwise and confirming the data selected by pressing the same dial.

HACCP Operation

The HACCP function is always active and allows recording of each change of: temperature, which takes place inside the cooking chamber or on the core probe (if any), phase, or time, which occur during the cooking program.

Recording of the HACCP function, performed every minute, is activated at the start of the program and after inserting a USB stick (into the relevant port in the control panel) and finishes at the end of the same.

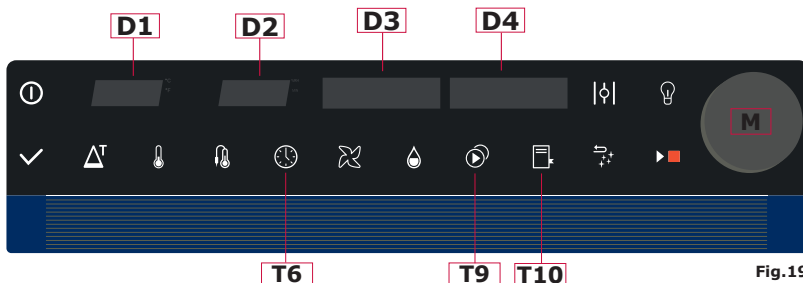


Fig.19

4.7 POWER FAIL alarm

In case of power failure for a period of time of less than 2 minutes, the oven, upon resumption, continues normal activity without reporting alarms.

If the power failure lasts for more than 2 minutes, upon resumption the wording **POWER FAIL** appears on the display, accompanied by an audible signal. The alarm is reset and the cycle resumes by pressing the knob.

If the power failure occurs for more than 2 minutes during washing, upon resumption, pressing the knob the oven will continue washing normally, if the detergent had not yet previously been loaded, or will pass directly to the rinsing phase.

5. MAINTENANCE and CLEANING

5.1 Cleaning

Disconnect the appliance from the electric power supply before performing any cleaning or maintenance intervention.

At the end of the working day, clean the appliance, both for reasons of hygiene and to prevent operating faults.

In the case of continuous use in convection mode at high temperature, at the end of the day dampen the door seal with a damp cloth.

The seal of the door and of the lights are to be considered consumables.

The oven should never be cleaned with direct water or high pressure jets. Moreover, the appliance should not be cleaned with wire sponges, ordinary steel brushes or scrapers; eventually, you can use stainless steel wool, wiping the appliance in the direction of sheet metal grain.

Wait for the cooking chamber to cool down. Remove the tray holder panels.

Clean the debris that can be removed manually and put the removable parts in the dishwasher.

To clean the cooking chamber use warm soapy water. Subsequently, all concerned surfaces must be rinsed thoroughly and make sure you have removed any detergent residue. To clean the outer parts of the oven, use a damp cloth and a mild detergent.

For cleaning of the glass, use a specific non-abrasive neutral base detergent (no acid or sodium hydroxide). Do not use abrasive cleansers.

Some cooking procedures produce fatty deposits that must be promptly removed after each cooking (e.g. roast chicken); failure to remove it can cause damage to or the obstruction of parts not covered by warranty.

During the annual inspection, conducted by a qualified technician, remove the deflector and wash it with soapy water.

5.2 Automatic cleaning

To activate the AUTOMATIC WASHING (optional), follow this operation:

- Turn the oven on using the button **T1 (Fig.20)**.
- Remove the filter on the exhaust inside the cooking chamber.
- Check that the cleaner is connected to the oven by means of the relevant tube.
- Simultaneously press button **T12 (Fig.20)** and the dial **M**.
- The display **D3 (Fig. 20)** will show the type of wash. Turning the dial **M** it is possible to choose between **SOFT** (light), **NORM** (medium) or **HARD** (intense) wash based on the type and amount of dirt inside the cooking chamber.
- Having chosen the type of appropriate wash, press the button **T14 (Fig.20)** to start automatic washing. **Cleaning can only take place with the door closed.**
- Refit the chamber exhaust filter in position.

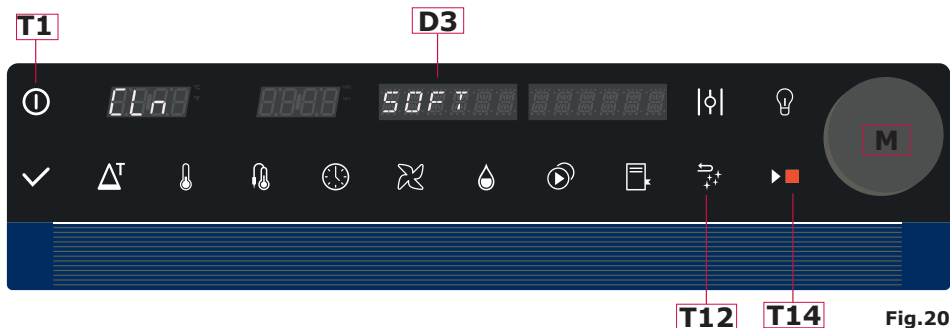


Fig.20

Important:



The use of an approved detergent for cleaning of the oven is recommended.

In case of inactivity for 10 days, perform a wash cycle without detergent, with water only to remove any deposits of detergent whose damage is not covered by warranty!

Use of a non-approved cleaning agent may cause damage to the washing system and to the integrity of the cooking chamber voiding the warranty of the oven.

DANGER! DURING WASHING DO NOT OPEN THE DOOR

During washing, the display **D3** (**Fig.20**) will show the following phases:

WASH	Pre-wash - Wash
RINSE	Rinse
DRY	Drying
FINISH	Wash completed

5.3 Cleaning of the washing diffuser

The cleaning nozzle should be cleaned periodically in a dishwasher.

Loosen the screw **A** (**Fig.21**) and remove the nozzle, pulling it downwards.

After cleaning, re-insert the diffuser into the slot by pushing it upwards and tighten the screw.

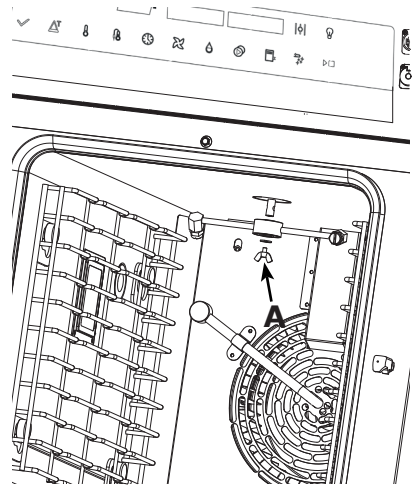


Fig.21

5.4 Technical compartment ventilation filter

In order to keep the electronic components of the oven at a safe temperature, it is necessary to periodically clean the ventilation filter **at least once a month**.

The filter is located in the back of the oven (**Ref. B Fig.22**).

Proceed as follows:

1. Grip the filter tab (**Ref.C**) and lift it, sliding the filter upward from its housing.
2. Remove the filter from its mould, wash it with warm water and mild soap and dry it with a clean cloth.
3. Place the filter inside its mould and slide it inside its housing.

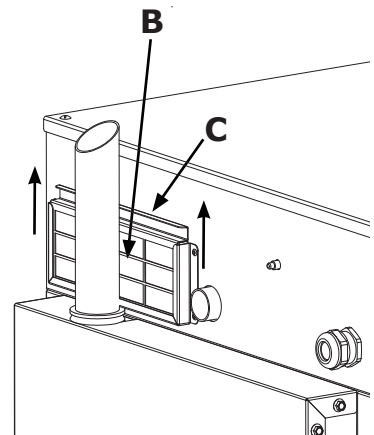


Fig.22

WARNING:

If the oven enters Hi Temp alarm state, the most probable cause is an excessive dirt accumulation on the filter.

Therefore, clean the filter immediately.

5.5 Humidity discharge

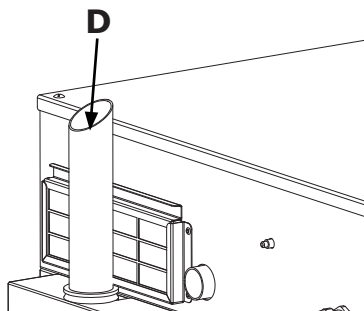


Fig.23

The humidity discharge (**Ref.D Fig.23**) expels the vapours produced inside the cooking chamber.

Check that it is always perfectly clean and free from obstructions.

5.6 Cleaning the glass



Fig.24

The door glass can be cleaned both on the outside and on the inside. To achieve this, turn the latch that holds the internal glass in place (**Fig.24**) and, once the glass is open, clean it with a suitable detergent. Abrasive materials and acidic or base detergents (e.g. sodium hydroxide) must never be used.

The glass should then be closed properly and locked in place by turning the special latch.

5.7 Adjustment of the door closure hinges

Should it be required, the door hinges can be adjusted to optimise closure and tightness of the door seal of the oven's front panel.

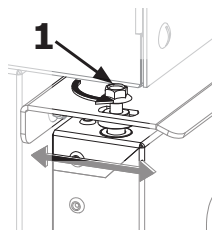


Fig.25

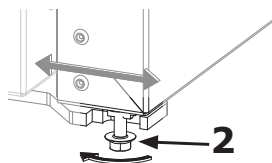


Fig.26

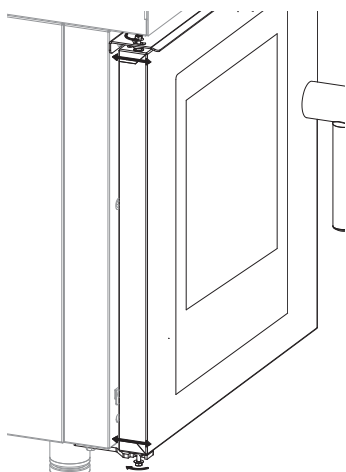


Fig.27

The hinges of the door should be adjusted to ensure maximum sealing during operation of the oven. Both the upper and lower hinge can be adjusted (**Fig.25 e Fig.26**).

To adjust the door seal when needed, loosen the bolts (**Ref. 1-2 Fig.25 and Fig.26**) and move the door to the desired position (**Fig.27**).

After the adjustment, tighten the bolts again.

To keep the door parallel to the front panel, after adjusting the hinge bolts, it may be necessary to adjust the nose unit of the handle, located on the front of the oven (loosen the locknut, adjust, tighten the locknut) **Fig.28**.

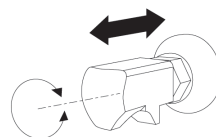


Fig.28

6. TROUBLESHOOTING

6.1 Common problems

In the event of severe failure, it is essential to turn off the appliance, operating the omnipolar circuit breaker, and close the water shut-off valve located upstream of the appliance.

For any repair, use only an after-sales centre that has been approved by the manufacture and ensure that manufacturer-approved spare parts are used.

Failure to comply with the above will compromise the safety of the equipment and will invalidate every form of warranty.

Problem	Possible solution
The oven doesn't start.	Check that the omnipolar circuit breaker is closed and the mains electricity is present.
	Check the integrity of the protection fuses of the oven.
	Make sure the oven door is properly closed.
	Make sure you have set the parameters of the cooking cycle properly.
	Make sure the oven is not in failure.
If the furnace does not start after all these operations, contact the support centre.	
The fans stops during operation.	Possible "motor alarm" signal: turn off the oven and wait for the thermal breaker of the motor to be restored automatically.
	Make sure the cooling vents are not obstructed.
If the problem persists, contact the support centre.	
Internal lighting is not working	Use heat-resistant lamps.
	Replace the lamps proceeding as follows: <ul style="list-style-type: none"> • Make sure that the omnipolar circuit breaker installed upstream of the oven is open and the appliance is cold. • Remove the left tray holder panel. • Loosen the screws that fasten the lamp fitting. • Remove the fitting, the glass and the seal. • Use halogen lamps of 25W. Handle the bulb using a clean cloth or paper in order to avoid direct contact with the fingers.

If the problem persists, contact the support centre.	
Water is not delivered from humidifier pipes	Check that the water shut-off valve is open.
If the problem persists, contact the support centre.	
Hi Temp alarm	Restorable by pressing dial M
The Hi Temp alarm signals overheating of the oven technical compartment. Perform filter cleaning as explained in para. 5.4 .	

6.2 Alarms

No.	MESSAGE	DESCRIPTION
1	"OVEN NOT CONFIGURED"	FORNO NON CONFIGURATO
2	"PROBE NOT CONNECTED"	SPELLONE NON COLLEGATO
3	"TCJ1 SH.CIRC"	MAIN PROBE IN SHORT CIRCUIT
4	"TCJ1 OPEN"	MAIN PROBE OPEN (DISCONNECTED)
5	"TCJ2 SH.CIRC"	PROBE IN SHORT CIRCUIT
6	"SAFETY THERM"	TERMOSTATO DI SICUREZZA
7	"ALARM MOTORS"	ALLARME MOTORI
8	"HI TEMP"	COMPARTMENT HIGH TEMPERATURE ALARM
9	"NO COM"	NO COMMUNICATION WITH CARD
10	"NO WATER"	NO WATER (only ovens with wash)

7. MACHINE DISPOSAL

Procedure concerning macro-operations of equipment dismantling

Before scrapping of the machine, it is advisable to carefully check the physical state of the same, ensuring that there are no parts of the structure that may be subject to possible structural failure or breakage during demolition. Provision must be made for disposal of the machine's constituent parts in a differentiated manner, taking into account the different nature of the same (for example, metals, oils, greases, rubber, plastic, etc.). There are different laws in the various countries of use, therefore follow the requirements imposed by laws and by the authorised bodies of the country of disposal. In general, take the equipment to centres specialising in collection/demolition.



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

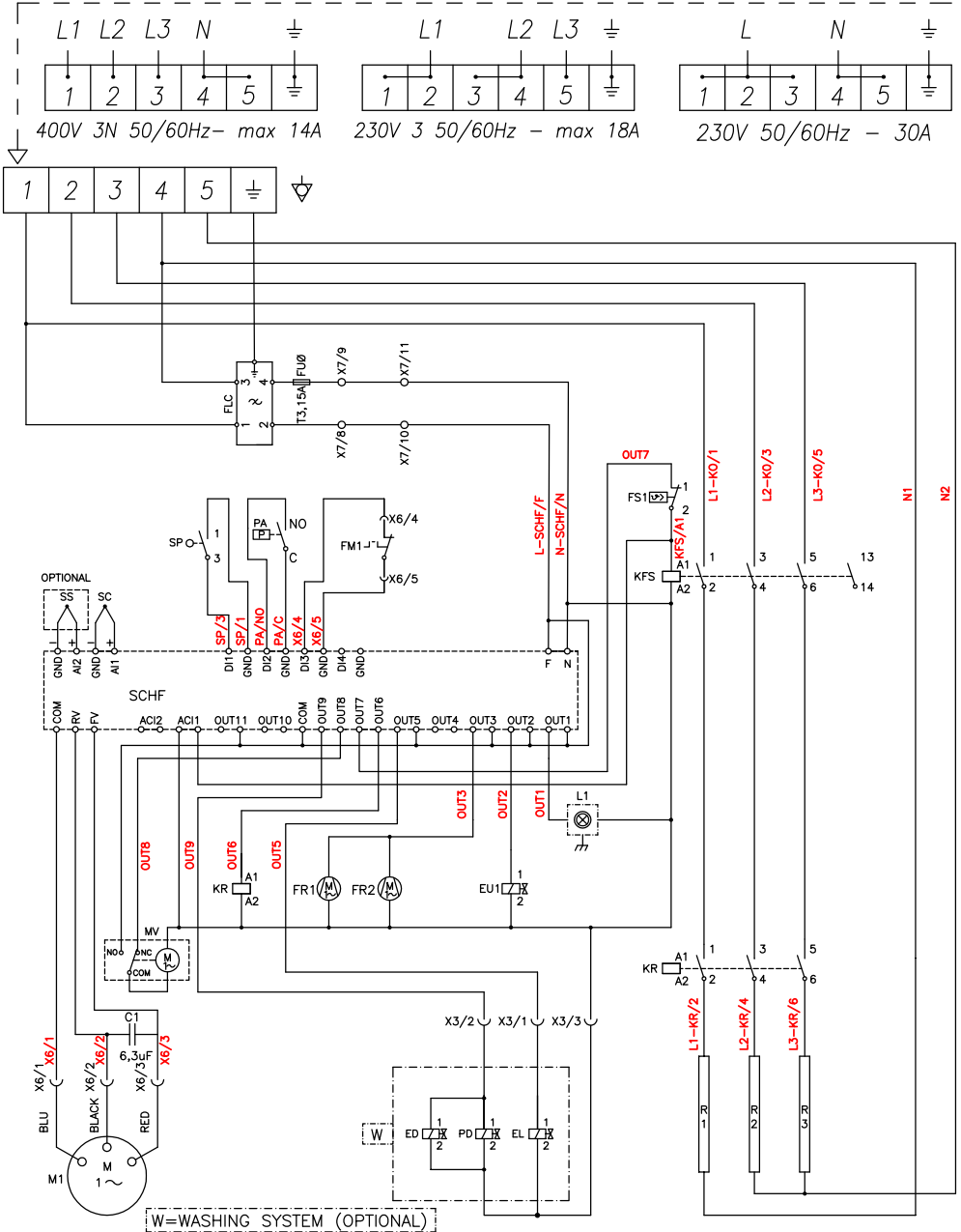


NOTE!

At the time of demolition of the machine, each marking, this manual and other documents related to the equipment must be destroyed.

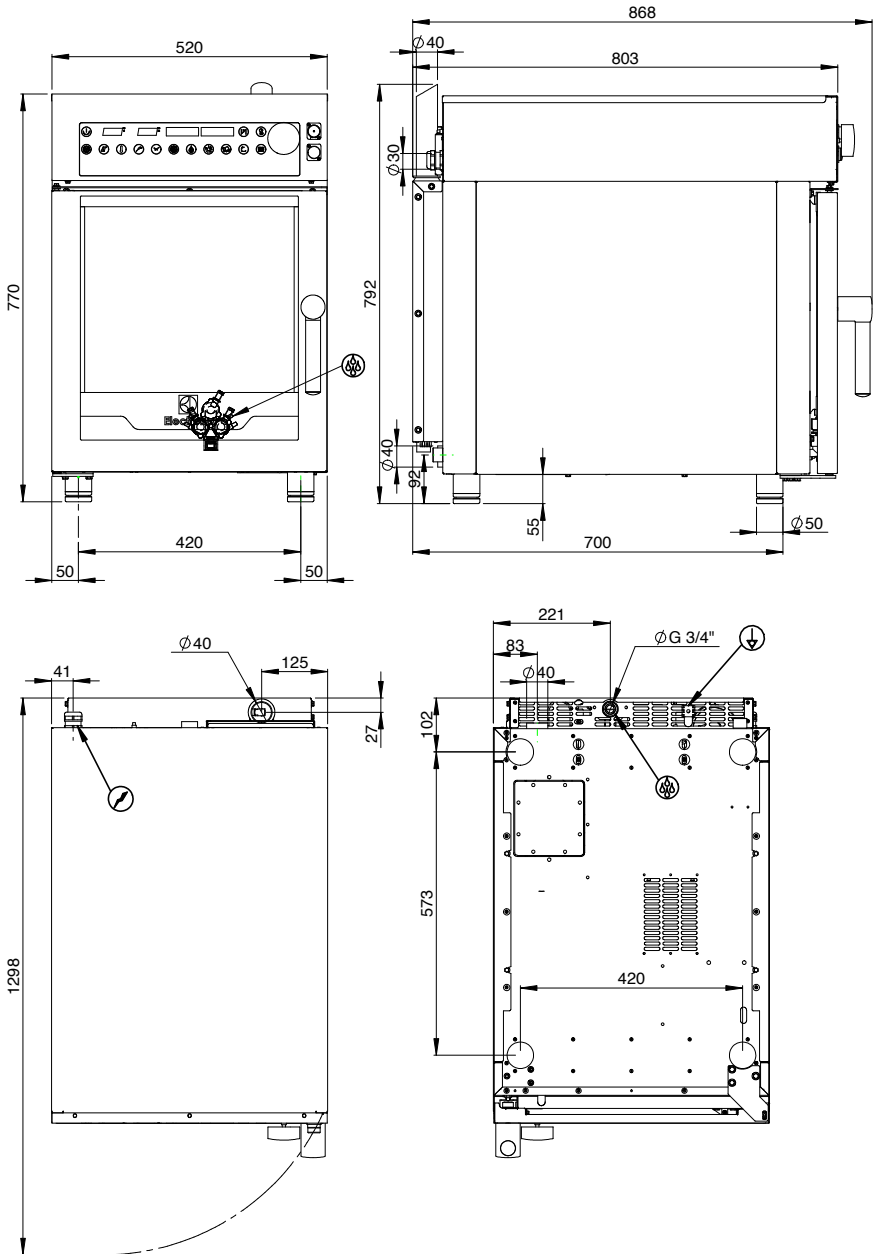
8. WIRING DIAGRAM

8.1 6 GN 1/1 (W)



9. TECHNICAL DATA SHEET

9.1 6 GN 1/1 (W)



10. CARATTERISTICHE ACQUA IN INGRESSO - CHARACTERISTICS OF INCOMING WATER - CARACTÉRISTIQUES DE L'EAU ENTRANTE - EIGENSCHAFTEN DES ZULAUFWASSERS - CARACTERÍSTICAS DEL AGUA DE ENTRADA - KENMERKEN VAN INKOMEND WATER -

IT	EN	FR	
Potabilità	Drinkable	Potabilité	
Temperatura massima	Maximum temperature	Température maximale	15°C ± 5
Durezza (CaCO ₃)	Hardness (CaCO ₃)	Dureté (CaCO ₃)	3°F - 9°F (30 - 90ppm; 1,5-5°d)
Pressione	Pressure	Pression	1,5 - 3 bar (150 - 300kPa)
PH	PH	PH	7.0 - 8.5
TDS (Residuo fisso)	TDS (Fixed residue)	TDS (Résidu fixe)	40 - 150 mg/L
Indice di Langelier	Langelier index	Indice de Langelier	> 0,5
Contenuti di Sali e ioni metallici	Metallic ion and salt content	Contenus de Sels et d'ions métalliques	
Cloruri	Chlorides	Chlorures	< 20 mg/L
Solfati + Nitrati	Sulphates + Nitrates	Sulphates + Nitrates	< 20 mg/L
Cloro libero	Free chlorine	Chlore libre	< 0.1 mg/L
Clorammine	Chloramines	Chloramines	< 0.5 mg/L
Ferro	Iron	Fer	< 0,1 mg/L
Silice totale	Total silica	Silice totale	< 10 mg/L

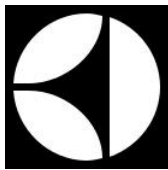
DE	ES	NL	
Trinkwasserqualität	Potabilidad	Drinkbaarheid	
Maximale Temperatur	Temperatura máxima	Maximale temperatuur	15°C ± 5
Härte (CaCO ₃)	Dureza (CaCO ₃)	Hardheid (CaCO ₃)	3°F - 9°F (30 - 90ppm; 1,5-5°d)
Druck	Presión	Druk	1,5 - 3 bar (150 - 300kPa)
PH	PH	PH	7.0 - 8.5
TDS (feste ückstände)	TDS (residuos fijos)	TDS (Vast residu)	40 - 150 mg/L
Langelier-Index	Índice de Langelier	Langelier-index	> 0,5
Salz- und Metallionengehalt	Contenidos de sales e iones metálicos	Inhoud van zouten en metaalionen	
Chlor	Cloruros	Chloriden	< 20 mg/L
Sulfate + Nitrate	Sulfatos + Nitratos	Sulfaten + Nitraten	< 20 mg/L
Freies Chlor	Cloro libre	Chloorvrij	< 0.1 mg/L
Cloramin	Cloraminas	Chlooramine	< 0.5 mg/L
Eisen	Hierro	ijzer	< 0,1 mg/L
Kieselsäure insgesamt	Sílice total	Totaal silica	< 10 mg/L

CHARAKTERYSTYKA WPŁYWAJĄCEJ WODY - CARACTERÍSTICAS DE ENTRADA DE ÁGUA - EGENSKAPER FÖR KOMMANDE VATTEN

PL	PT	SV	
Zdatność do picia	Potabilidade	Drickbar	
Maksymalna temperatura	Temperatura máxima	Max temperatur	15°C ± 5
Twardość (CaCO ₃)	Dureza (CaCO ₃)	Hårdhet (CaCO ₃)	3°F - 9°F (30 - 90ppm; 1,5-5°d)
Ciśnienie	Pressão	Tryck	1,5 - 3 bar (150 - 300kPa)
PH	PH	PH	7.0 - 8.5
TDS (sucha pozostałość)	TDS (Resíduo fixo)	TDS (Fast rest)	40 - 150 mg/L
Indeks Langeliera	Índice Langelier	Langelier-index	> 0,5
Zawartość soli i jonów metali	Conteúdo de sais e íons metálicos	Metalliskt jon- och saltinnehåll	
Chlorki	Cloretos	Klorider	< 20 mg/L
Siarczany + azotany	Sulfatos + Nitratos	Sulfater + nitrater	< 20 mg/L
Wolny chlor	Cloro livre	Fritt klor	< 0.1 mg/L
Chloroamina	Cloraminas	Kloramin	< 0.5 mg/L
Żelazo	Ferro	Järn	< 0,1 mg/L
Krzemionka całkowita	Sílica total	Total kiseldioxid	< 10 mg/L



CE



Electrolux

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