USER MANUAL

COMBINED OVEN
WITH DIRECT STEAM AND
STEAM GENERATOR

Sapiens®
reloaded

Aroma®
Sapiens

Compact
Sapiens

CAUTION: Read the instructions
prior to using the equipment

Cooking is science per se
it's the cook who makes it an art

Dear Client,

Congratulations on the new oven you have purchased.

Thanks to its innovative technological solutions, it will make your work easier with guaranteed excellent results.

We recommend you carefully read the warnings and recommendations contained in this manual.

This will make it easier to use your new oven and maintain its performance over time.

For any further information, do not hesitate to contact us at:

tel. +39 0438 9110 - email: lainox@lainox.it

Technical support service

MODELS

Each letter of the model number identifies an oven feature followed by a number that identifies the capacity of the model.

SA_B = Sapiens with boiler
SA_V = Sapiens with direct steam

AR_S = Aroma Sapiens

CO_S = Compact Sapiens with direct steam
CV_S = Compact Sapiens with direct steam
CB_S = Compact Sapiens with Boiler

__E_ = Electric

__G_ = Gas

CAPACITY

6 x GN 2/3	**(026)**	6 x (600x400)	**(064)**
6 x GN 1/1	**(061)**	8 x (600x400)	**(084)**
7 x GN 1/1	**(071)**	14 x (600x400)	**(144)**
7 x GN 2/1	**(072)**	15 x (600x400)	**(154)**
10 x GN 1/1	**(101)**		
10 x GN 2/1	**(102)**		
17 x GN 1/1	**(171)**		
20 x GN 1/1	**(201)**		
20 x GN 2/1	**(202)**		

CONTENTS

Interventions that will become necessary over time, as well as special oven maintenance, must only be carried out by the manufacturer's personnel or by an authorised technical help service.

- **Read** the warnings in this manual carefully as they provide important information regarding safe use and maintenance.
  Store this manual with care!

- This device must only be used **as specifically intended:** to cook food. Any other use is to be considered incorrect and therefore, dangerous.

- Only properly trained service staff can use the device.

- This device can be used by children aged 8 years and over, and by persons with physical, sensorial or mental impairments, or scarce experience and knowledge, provided they are supervised or have been trained on how to use the device by a person responsible for their safety.

- Children must be supervised to ensure they do not play with the device.

- Cleaning and maintenance must not be entrusted to children unless they are supervised.

- Supervision is necessary during oven use.

- The equivalent sound pressure (A-weighted) is lower than 70dB(A).

- During use, the oven's surfaces are hot. Take care!

- **CAUTION:** Hot steam may be released when the door is opened. When the device is used, use PPEs against heat.

- If the power cord is damaged, it must be replaced by the manufacturer, their help centre or by a person with similar qualifications, so as to prevent all risks.

- In the event of a fault or malfunction, **turn the oven off immediately!**

- CAUTION: Disconnect the power supply to the oven during cleaning and maintenance operations and when replacing components.

- **CAUTION:** The floor around the oven **may be slippery!**

- **Safety sticker**
- Maximum height for insertion of containers filled with liquids
- CAUTION to avoid burns, do not use containers filled with liquids or food that becomes fluid after cooking to a much higher degree than what can be visibly detected.

1600 mm (63 inch)

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- Do not work on the machine using unsuitable systems for accessing the upper part (e.g. by using ladders or by climbing on the machine

- Treatment of chemical substances:
  Use appropriate safety measures. Always refer to the data sheets on safety and to the labels on the product used.
  Use the PPEs recommended in the safety data sheets.

- The operator must work on the machine when wearing PPEs

- If technical assistance is required, all information indicated on the ID plate must be provided, **as well as detailed information about the fault** to make it easier for the support service to understand and resolve the problem.

- Ask the installer for instructions about the correct management of water softener, as insufficient or poor maintenance is the main reason for the formation of limescale that is detrimental to the device.

- **The room** where the oven is installed **must be well-ventilated!**

- The oven power supply must have omnipolar mains switch with a minimum opening distance between the contacts of at least 3 mm per pole.

- The device has been designed for permanent connection to the water mains.

- The mains water pressure must be between 200 and 500 kPa.

- The oven must be part of an equipotential bonding system. This connection is made by attaching a conductor with a nominal section of up to 10 mm2 to the specific terminal, located on the rear of the oven, marked with the international symbol IEC60417 – 5021.
The connection is made between all the adjacent devices in the room and the dispersion system in the building.

- This device is for use up to an altitude of 2000m above sea level. For installations at altitudes over 2000m above sea level., please contact an authorised technical service centre.

- Each oven is equipped with an ID plate that states the oven model and its main technical features. Following is an example of an electric oven plate and a gas oven plate.

LOGO		
TYP. XXXXXXXX		
2010	**NR XXXXXXXXXX**	
EN 203/A1	**AC 230V 50Hz**	
1 x 0.55 kW	**TOT 1 kW**	**ΣQn 40 kW**
A3 ☐ **B13** ☐ **B23** ☐		**kPa**
G 25 / m³/h	**G 20 / m³/h**	**200 - 500**
Pmax / mbar	**Pmax / mbar**	**G 30 3.16 Kg/h**
Pmin / mbar	**Pmin / mbar**	**Pmin / mbar**
IT	**Cat. II 2H3+**	**P mbar 20; 28-30/37**
IPX 5	**CE 0085**	

LOGO		
TYP. XXXXXXXX		
2010	**NR XXXXXXXXXX**	
3N AC 400V 50Hz		
1 x 0.25 kW	**TOT 6.25 kW**	**kPa 200 - 500**
IPX 5	**CE**	

- This manual is also available in an electronic format.
Contact your help service.

• MAXIMUM PERMISSIBLE CAPACITY

The maximum load for the oven is indicated in the table below.

No. trays	Maximum capacity per level	Maximum capacity of the oven
6 GN 2/3	7 Kg.	18 Kg.
6 GN 1/1	10 Kg.	30 Kg.
7 x GN 1/1	15 Kg.	35 Kg.
10 x GN 1/1	15 Kg.	50 Kg.
7 x GN 2/1 14 x GN 1/1	25 Kg.	70 Kg.
7 x GN 1/1 + 10 x GN 1/1	15 Kg.	35 Kg. + 50 Kg.
10 x GN 2/1 20 x GN 1/1	25 Kg.	90 Kg.
20 x GN 2/1 40 x GN 1/1	25 Kg.	180 Kg.
6 x 600x400	15 Kg.	30 Kg.
8 x 600x400	15 Kg.	40 Kg.
6 x 600x400 + 8 x 600x400	15 Kg.	30 Kg. + 40 Kg.
15 x 600x400	15 Kg.	90 Kg.

IMPORTANT:

The value indicated includes the weight of accessories.
Do not exceed the indicated loads. Exceeding the maximum load could damage the oven.

2.1 • Before turning the oven on for the first cooking session, the cooking chamber must be thoroughly cleaned (see the chapter *"Daily cleaning"*).

2.2 • At the end of a day' work, thoroughly clean the cooking chamber and the entire device to ensure that it works properly and will be long-lasting.

2.3 • **Pressure hoses must not be used to clean the oven!**

2.4 • For daily cleaning, use **only alkaline products** which are suitable for this purpose. Abrasive materials and productions are not recommended because they ruin the surface.

2.5 • Always turn the device off when you have finished using it; stop and switch off all power supplies (electricity, water and, if present, gas).

2.6 • **Avoid** any operation that involves the **deposit of kitchen salt** on the steel surfaces of the oven; if this occurs, immediately rinse thoroughly.

2.7 • After steam cooking, **take care when opening the door** to prevent being blasted by residual steam from the cooking chamber. Failure to do so could be dangerous for the operator.

2.8 • For the oven to work safely, **all the vents and openings must be kept free from blockage!**

2.9 • **ATTENTION**
Cooking with added alcohol is not permitted!

2.10 • **Failure to respect the fundamental safety indications may compromise the correct functioning of the oven and expose the operator to dangerous situations!**
The manufacturer declines any responsibility if the original function of the oven is altered or tampered with, or the instruction in this manual are ignored.

2.11 • **To ensure that the oven remains efficient in the long term, it must undergo scheduled maintenance once a year. Therefore, a maintenance contract should be taken out with the technical support service.**

2.12 • **Do not spray cold water on the hot oven.**
To cool the oven correctly, follow the procedure indicated in paragraph 3.11.

2.13 • To ensure maximum efficiency of the cleaning system, **the drawer cap and its slot must be kept clean following every detergent delivery.**

3.1 • **GENERAL SWITCH / SCROLL & PUSH KNOB (KNOB 16)**

Activates control panel, activates self-diagnosis.

To turn on, press knob **16 for 3 seconds.**

Turn the knob to change the values shown on display **15**.

To turn off, press knob **16 for 3 seconds.**

3.2 • CONVECTION (BUTTON 1)

CONVECTION cooking mode button.

3.3 • STEAM (BUTTON 2)

STEAM cooking mode button.

3.4 • COMBI (BUTTON 3)

COMBI cooking mode button (Convection + Steam).

3.5 • TEMPERATURE (BUTTON 4)

Used to set the temperature of the cooking chamber.

3.6 • **CONTROL BUTTON AUTOMATIC MOISTURE (BUTTON 5)**

This button also manually supplies moisture if pressed after cooking has begun (button light on).

This function is used for products that require additional moisture during cooking. Keep the button pressed for the amount of time that moisture should be injected into the cooking chamber.

Note: T*he oven is fitted with an automatic system to lower the temperature, which works in all cooking modes. In fact, if the temperature exceeds the one on the display by 30°C, the moisture function will automatically inject cold water into the cooking chamber, rapidly lowering the temperature. This avoids the risk of cooking the product at a temperature that is too high. Furthermore, the injection of moisture prevents the food from drying out.*

3.7   • TIME (BUTTON 8)

Used to set the oven's cooking time.

3.8   • CORE PROBE (BUTTON 9)

Used to activate core probe cooking settings.

3.9   • FAN SPEED (BUTTON 12)

Used to activate the fan speed settings.

Note: Open door rapid cooling

This function is activated only when the oven door is open. If button 12 is pressed for 5 seconds, the fan is activated to allow a rapid fall in the cooking chamber temperature, up to 50°C.

This function is particularly useful in cases where the oven needs to be cleaned immediately after cooking.

3.10   • MENU (BUTTON 13)

This gives you access to the ICS programmes, Personal programmes, programming, wash, settings and service.

3.11   • BACK (BUTTON 14)

This takes you back to the previous menu/exits the function.

4.1 • SWITCHING ON

Press knob 16 for 3 seconds. If an error code appears on displays 715, see chapter *"Self-diagnosis and errors guide"*.

4.2 • SELECT THE COOKING MODE

Press the desired cooking mode button   (**1 - 2 - 3**). The cooking mode led will remain lit with a fixed light. The oven starts.

4.3 • SETTING THE TEMPERATURE

The default temperature is shown on the temperature display. **Turn knob 7** to set the temperature (right to increase, left to decrease), which will be shown on display **6**. Confirm by pressing knob **7** or wait 10 seconds.

4.4A • SETTING THE TIME

The time display **10** reads **[InF]**. **Turn knob 11**:
- to the right to set the cooking time;
- to the left to set an infinite cooking time **[InF]** or preheat
   the cooking chamber **[PrE].**

Or

4.4B • SETTING THE CORE PROBE

See chapter *"Setting the core probe"."*.

Confirm by pressing knob **11** or wait 10 seconds.

4.5 • SETTING AUTOMATIC MOISTURE CONTROL

See chapter "Automatic moisture control system".

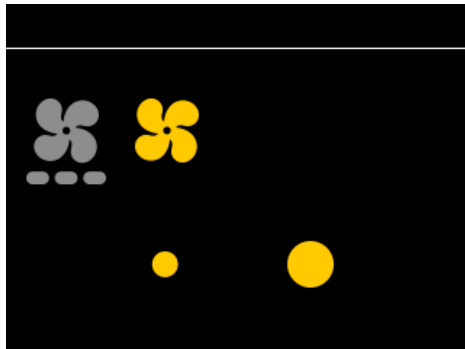Confirm by pressing knob **7** or wait 10 seconds.

4.5 • SETTING THE FAN SPEED

Press button **12**. To set the fan speed, turn knob **16** (right to increase, left to decrease), which will be shown on display **15**.

SAPIENS / AROMA SAPIENS
6 FAN SPEEDS

COMPACT SAPIENS:
2 FAN SPEEDS

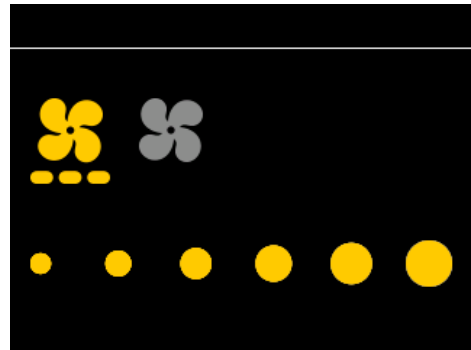Confirm by pressing knob **16** or wait 10 seconds.

SET ALTERNATING FAN:

To set alternating fan, turn the knob further left until the symbol below lights up.

To set the fan speed, turn knob **16** (right to increase, left to decrease), which will be shown on display **15**.

SAPIENS / AROMA SAPIENS
6 FAN SPEEDS

COMPACT SAPIENS:
2 FAN SPEEDS

Confirm by pressing knob **16** or wait 10 seconds.

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Insert products for cooking into cooking chamber. Also see chapter *""Practical recommendations"*.
If you have chosen standard cooking with the core probe, see chapter *"Setting the core probe"*.

Now...
temperature display 6 shows the real temperature of the cooking chamber.

time display 10 shows how much time remains until cooking is complete.

4.8 • END OF COOKING
If infinite cooking time has been selected, stop cooking manually by pressing button **14**.

If a cooking time or a temperature for the core probe has been set, when the time has expired or the temperature set for the core probe has been reached, an acoustic signal will notify you that cooking has finished. (cooking mode led flashing)
To stop the sound, simply open the door or turn knob **(7 - 11)**.
Remove the product from the cooking chamber in accordance with instructions in paragraph 2.7 of the chapter *"Special instructions"*.

Note: the first time the device is switched on every day, the steam generator drains the water in it, activates the time wash of the steam generator, then, after the water is filled, it switches to AUTOMATIC PREHEATING of the steam generator. If a programme with steam or mixed cooking cycle is started, **the programme starts automatically as soon as the steam generator reaches the preheating temperature** to prevent the programme from starting if there is no steam present.
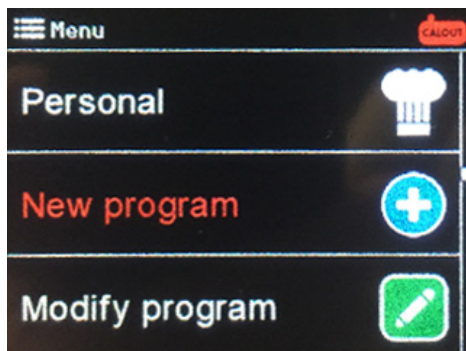
OPERATIONS

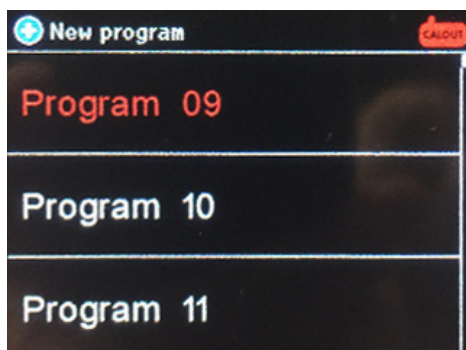**5.1** • **TURNING THE OVEN ON**
Press knob 16 for 3 seconds. If an error code appears on displays 715, see chapter *"Self-diagnosis and errors guide"*.

5.2 • **SELECTING A PROGRAMME**
Press the MENU button **13**, turn knob **16** until "New programme" is displayed and confirm by pressing knob **16**.

Turn knob **16**, select one of the free programmes and confirm by pressing knob **16**.

5.3 • **SELECT THE COOKING MODE**
The Leds on cooking mode buttons flash: **press the desired cooking mode button** (**1 - 2 - 3**). The cooking mode led will remain lit with a fixed light.

5.4 • **SETTING THE TEMPERATURE**
The default temperature is shown on the temperature display. **Turn knob 7** to set the temperature (right to increase, left to decrease), which will be shown on display **6**.

Confirm by pressing knob **7** or wait 10 seconds.

5.5A • **SETTING THE TIME**
The time display **10** reads **[InF]**. **Turn knob 11**:
- to the right to set the cooking time;
- to the left to set an infinite cooking time **[InF]** or preheating
  the cooking chamber **[PrE]**.

Or

5.5B • **SETTING THE CORE PROBE**
See chapter "*Setting the core probe*".".

Confirm by pressing knob **11** or wait 10 seconds.
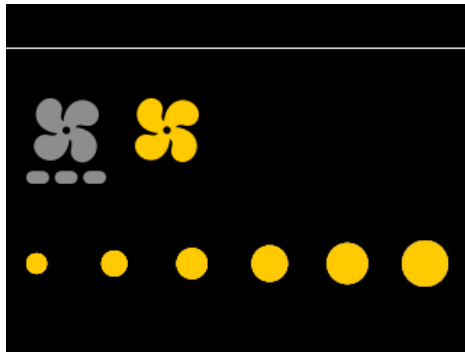
5.6 • **SETTING AUTOMATIC MOISTURE CONTROL**

See chapter "Automatic moisture control system".

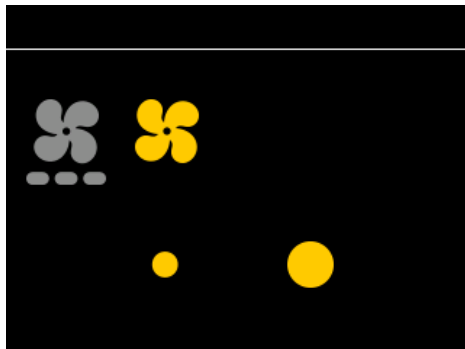Confirm by pressing knob **7** or wait 10 seconds.

OPERATIONS

5.7 • SETTING THE FAN SPEED

Press button **12**. To set the fan speed, turn knob **16** (right to increase, left to decrease), which will be shown on display **15**.

**SAPIENS / AROMA SAPIENS
6 FAN SPEEDS**

**COMPACT SAPIENS:
2 FAN SPEEDS**

Confirm by pressing knob **16** or wait 10 seconds.

SET ALTERNATING FAN:

To set alternating fan, turn the knob further left until the symbol below lights up.

To set the fan speed, turn knob **16** (right to increase, left to decrease), which will be shown on display **15**.

**SAPIENS / AROMA SAPIENS
6 FAN SPEEDS**
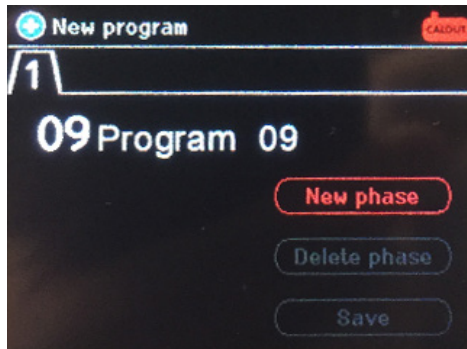

**COMPACT SAPIENS:
2 FAN SPEEDS**

Confirm by pressing knob 16 or wait 10 seconds.

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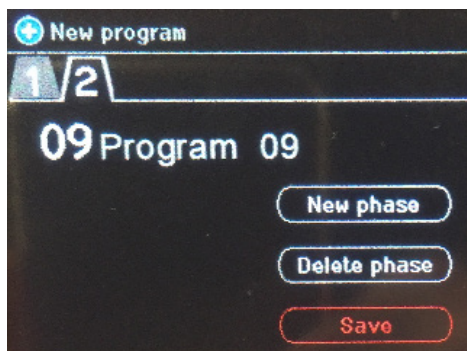**5.8** • **SELECTING PHASE 2 AND SUBSEQUENT PHASES (UP TO 9 PHASES)**
Turn knob **16**, select "New phase" and confirm by pressing knob **16**.

Set as per paragraph 5.3. If additional phases are needed, follow the same sequence.
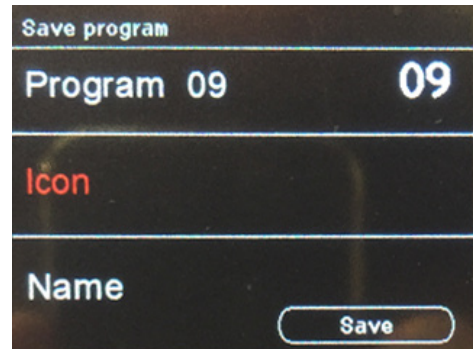
5.9 • **STORING THE PROGRAMME**
Turn knob **16**, select "Save" and confirm by pressing knob **16**.

5.10 • **SETTING THE PROGRAMME ICON**

Turn knob **16,** select "Icon" and confirm by pressing knob **16**.

Turn knob **16**, select the desired icon and confirm by pressing knob **16**.
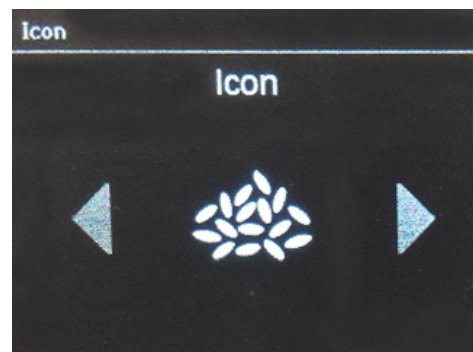
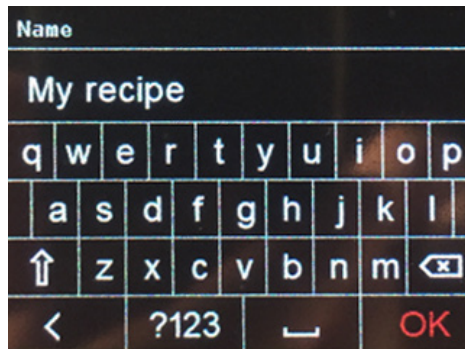## 5.11 • SETTING THE PROGRAMME NAME

Turn knob **16,** select "Name" and confirm by pressing knob **16**.

Set the name of the programme by turning the knob and confirming the selected letter by pressing knob **16.** After setting the programme name, select "OK" and confirm by pressing knob **16**.
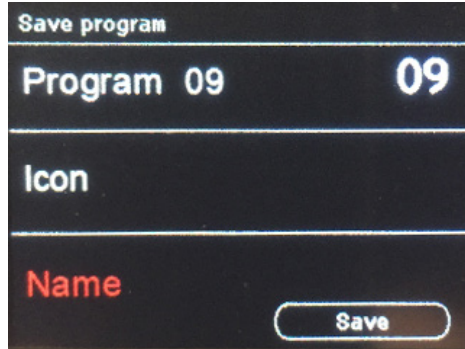
5.12 • SAVING

Select "Save" and confirm by pressing knob **16.**

6.1 • TURNING THE OVEN ON
Press knob 16 for 3 seconds. If an error code appears on displays 715, see chapter *"Self-diagnosis and errors guide"*.

6.2 • RECALLING
Press the MENU button **13**, turn knob **16** until "Personal" is displayed and confirm by pressing knob **16**.
Turn knob **16** by selecting the programme that you want to recall, shown on display **15** and confirm by pressing knob **16**.

WARNING: if the programme uses the core probe, connect the probe to the front panel, otherwise the error message **"Probe pin error"** will appear. See chapter *"Self-diagnosis and errors guide"*.

6.3 • STARTING

6.3 a •	6.3 b •	6.3 c •
STARTING A PROGRAMME WITH PRE-HEATING	**STARTING A PROGRAMME WITHOUT PRE-HEATING**	**STARTING A RECORDED PROGRAMME WITHOUT PRE-HEATING**
If the programme recalled includes a preheating phase, the writing **[PrE]** appears on display **10** and the oven starts. A cyclical acoustic signal will be heard and the writing **[LoA]** will appear on the display to notify that the chamber has reached temperature. Insert the food (if the programme has core probe phases, insert the probe into the product). Close the door. Display **15** shows the second phase, indicating that the second cooking phase has started.	Insert the food (if the programme has core probe phases, insert the probe into the product). Turn knob **16**, select "skip phase" and confirm by pressing knob **16**. An acoustic signal indicates that the preheating phase has been excluded. **Warning:** pre-heating is not necessary only when the cooking chamber has already reached temperature.	Insert the food (if the programme has core probe phases, insert the probe into the product).

7.1 • TURNING THE OVEN ON
Press knob 16 for 3 seconds. If an error code appears on displays 715, see chapter *"Self-diagnosis and errors guide"*.

7.2 • RECALLING
Press the MENU button **13**, select "Interactive Cooking" by pressing knob **16**.

Turn knob **16** by selecting the recipe that you want to recall, shown on display **15** and confirm by pressing knob **16**.

WARNING: if the recipe uses the core probe, connect the probe to the front panel, otherwise the error message **"Probe pin error"** will appear. See chapter *"Self-diagnosis and errors guide"*.

7.3 • STARTING

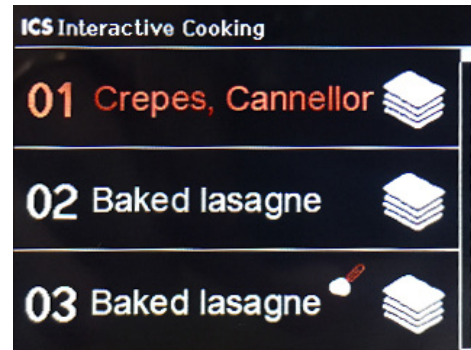| 7.3 a •	7.3 b •
STARTING A RECIPE WITH PRE-HEATING	**STARTING A RECIPE WITHOUT PRE-HEATING**
If the recipe recalled includes a preheating phase, the writing **[PrE]** appears on display **6**. A cyclical acoustic signal will be heard and the writing **[LoA]** will appear on the display to notify that the chamber has reached temperature. Insert the food (if the programme has core probe phases, insert the probe into the product). Close the door. Display **15** shows the second phase, indicating that the second cooking phase has started.	Insert the food (if the recipe has core probe phases, insert the probe into the product). Turn knob **16**, select "skip phase" and confirm by pressing knob **16**. An acoustic signal indicates that the preheating phase has been excluded. **Warning:** pre-heating is not necessary only when the cooking chamber has already reached temperature.

8.1 • TURNING THE OVEN ON

Press knob 16 for 3 seconds. If an error code appears on displays 715, see chapter *"Self-diagnosis and errors guide"*.

8.2 • RECALLING

Press the MENU button **13**, turn knob **16** until "Modify programme" is displayed and confirm by pressing knob **16**.
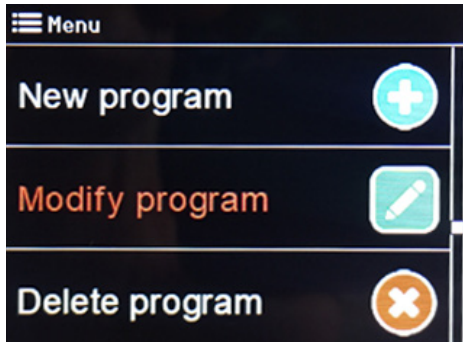
Select the type of programme you want to modify: "interactive cooking" or "personal" by turning knob **16** and confirming by pressing knob **16**.

Select the programme to modify by turning knob **16** and confirming by pressing knob **16**.

8.3 • MODIFYING

Make the desired modifications as per chapter 5 "Setting and storing a programme"

8.4 • SAVING

After modifying the programme, select "Save" and confirm by pressing knob **16**.
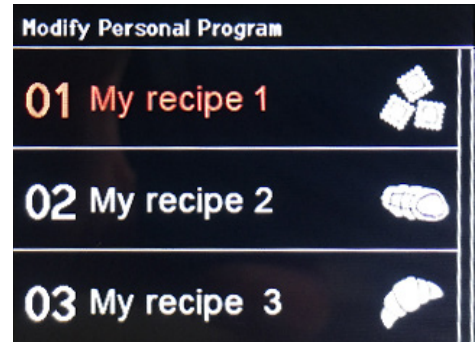
Choose between:

"Save with name" to save the changes made and rename the programme.

Note: Preset recipes can only be saved by renaming them.

"Save" to save the programme changes.

"Edit" to go back to the editing screen.
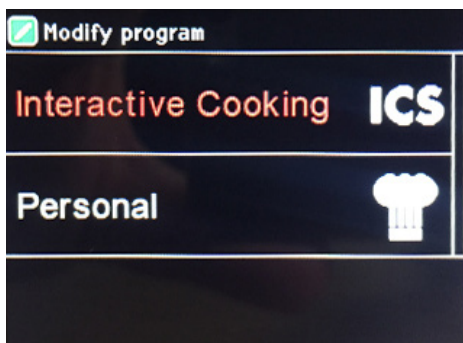

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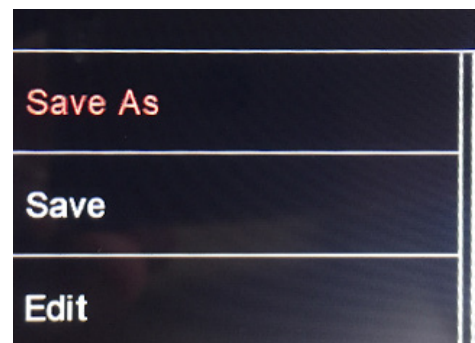
9.1 • **SWITCHING ON**
Press knob 16 for 3 seconds. If an error code appears on displays 715, see chapter *"Self-diagnosis and errors guide"*.

9.2 • **RECALLING**
Press the MENU button **13**, turn knob **16** until "Modify programme" is displayed and confirm by pressing knob **16**.
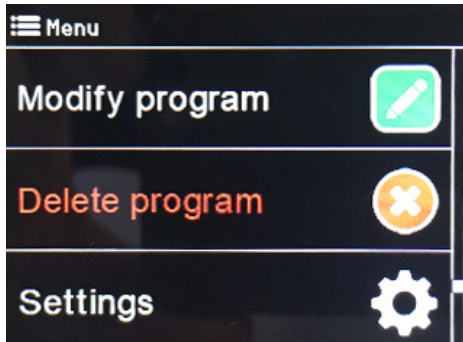
Select the programme to delete by turning knob **16** and confirming by pressing knob **16**.

Confirm you want to delete the programme by selecting "OK" and pressing knob **16**.

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Premise

The oven allows the temporary modification of the stored programme, i.e. for the current cooking operation only.

This may be essential when the programme is stored for a product with a different size, therefore it may be necessary to increase cooking times, raise the temperature or change any other type of parameter.

OPERATIONS

Recall the set programme and start cooking as per previous instructions.

To modify a stored programme:

Cooking mode
... press the button that corresponds to the desired cooking mode **(1 - 2- 3)**, the change will be automatically saved.

Increasing/decreasing the temperature
... turn knob **7** to set the new temperature, confirm by pressing knob **7** or wait 10 seconds (TIME OUT), the change will be automatically saved.

Increasing/decreasing the time
... turn knob **11** to set the new time, confirm by pressing knob **11** or wait 10 seconds (TIME OUT), the change will be automatically saved.

Increasing/decreasing the core probe temperature
... turn knob **11** to set the new temperature, confirm by pressing knob **11** or wait 10 seconds (TIME OUT), the change will be automatically saved.

Increasing/decreasing the AUTOMATIC MOISTURE CONTROL value

... press button **5**, turn knob **7** to set the new value, press button 5 to confirm or wait 10 seconds (TIME OUT), the change will be automatically saved.

*Note: Display **15** shows the icon below and indicates the temporary change to the programme.*

The change will be deleted when cooking is complete: the original version of the programme will remain.

Premise
The core probe allows cooking regulated by the product's core temperature. The oven stops the cooking process as soon as the core of the product reaches the set temperature, without the need to set a cooking time.

The core probe can easily be used as a portable thermometer. In fact, by inserting the probe on connection **A1** with the oven in any cooking time mode, if button **9** is pressed for several seconds, display **10** will show the probe temperature for a few seconds. This makes it possible to check the temperature at the core of the product when it is not being cooked, and, therefore, outside the oven itself.

OPERATIONS

11.1 • COOKING WITH THE CORE PROBE
Attention: if cooking with the core probe and the error message **"Pin probe error"** appears on display **15**, you must connect the core probe to connection **A1**. If the first cycle is used for pre-heating, the probe pin must be kept outside the cooking chamber; otherwise the programme will not be able to start.

After setting the temperature in the cooking chamber (as per the relevant chapters on settings), press button **9** and turn knob **11** to set the desired core temperature. Attach the probe to the connection **A1**, insert the probe into the product (see chapter "Recommendations for using core probe"), and continue based on the cooking method selected.

Consequently, you have chosen...
PRACTICAL EXAMPLE
Settings
Mode: **Convection**
Cooking chamber temperature: **140 °C**
Time: **Infinite**
Core temperature: **78 °C**

What happens
Once the core of the product reaches a temperature of 78 °C, with the cooking chamber temperature at 140 °C, heating will stop and will automatically restart when the core temperature reaches 1 °C.
In essence, heating is no longer based on the cooking chamber temperature, but rather works with the selected core probe temperature.

26

The position of the core probe in cooking operations using this device is very important: The probe must be positioned from top to bottom in the barycentre of the product being cooked, and it must be completely inserted. For products with a thickness less than twice the probe pin, it must be inserted horizontally with respect to the resting surface, so that the tip of the probe is nonetheless positioned at the centre of the product (see figure).

It is also recommended to insert the probe so that the pin positioned at the centre of the chamber.

Optional: it is possible to select another needle probe to monitor a vacuum temperature or that of small-sized products.

Advantages

- improves cooking monitoring, eliminates risk of product loss and wastage;
- allows precise cooking, regardless of the quality or mass of the product;
- saves time, because cooking monitoring is automatic;
- guarantees hygiene, because given that it indicates the exact core temperature, there is no need to handle or prick the food;
- ideal for large-sized products;
- centigrade precision when cooking delicate products, for example: ROAST-BEEF;
- compliance with basic requirements of HACCP standard.
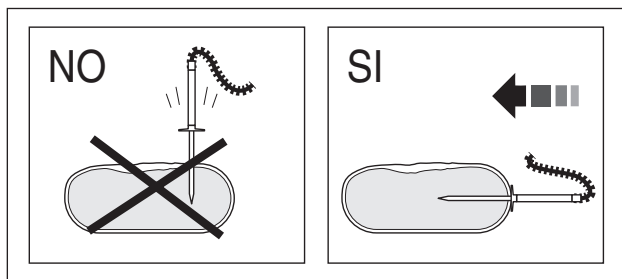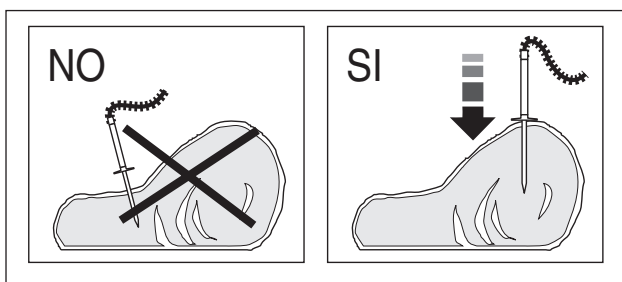
11.2 • EXAMPLES OF CORE TEMPERATURE

BEEF

FILLET STEAK	from 52°C to 57°C
ROAST BEEF	from 48°C to 55°C
ROAST	from 78°C to 84°C
BOILED	from 87°C a 90°C

VEAL

LEG	from 72°C to 75°C
FLANK	from 75°C to 78°C
FRICANDEAU	from 75°C to 78°C
SHOULDER	from 75°C to 80°C
RACK	from 67°C to 72°C
SADDLE	from 67°C to 72°C

PORK

LEG	from 65°C to 72°C
RACK	from 65°C to 70°C
LOIN	from 67°C to 72°C
SHOULDER	from 70°C to 75°C
KNUCKLE	from 78°C to 83°C
COOKED HAM	from 65°C to 70°C
PORCHETTA	from 68°C to 73°C

LAMB

LEG	from 72°C to 76°C
RACK	from 72°C to 76°C

POULTRY

CHICKEN BREAST	from 65°C to 70°C
TURKEY	from 78°C to 83°C
TURKEY BREAST	from 67°C to 72°C
DUCK	from 78°C to 83°C
DUCK BREAST	from 55°C to 57°C

FISH

SALMON	from 58°C to 63°C
WHOLE FISH	from 60°C to 65°C

PATE' AND TERRINE

PATE'	from 70°C to 75°C
FOIE-GRAS	52°C
CHICKEN TERRINE	from 64°C to 65°C
FISH TERRINE	from 60°C to 65°C

Premise

The automatic moisture control system **AUTOCLIMA** ensures a constant moisture level in the cooking chamber when cooking in convection or combined cycle modes. It performs a dual function. It not only injects moisture, but it also removes moisture from the product when it exceeds the set value.

This is particularly useful in the case of fresh products that may not have the same moisture characteristics every day, but which once cooked, will always have the same appearance and consistency: the level of moisture inside the cooking chamber is constantly indicated during the cooking phase, and remains constant.

This system makes it possible to achieve the same cooked result for the same product cooked in different quantities.

OPERATIONS

12.1 • COOKING WITH THEAUTOMATIC MOISTURE CONTROL SYSTEM

Note: cooking mode must be Convection or Combined

Set the temperature in the cooking chamber or for the core probe (see the relevant chapters on settings), press button **5** to set the desired **AUTOMATIC MOISTURE CONTROL,** from **h00** (very dry) to **h99** (very moist).
Put the product in the oven and, if the core probe has been set, insert the needle in the product (see the chapter *"Setting the core probe"*), attach the probe to connection **A1** and proceed based on the cooking method chosen.

Recommendations

A certain level of experience is assumed in defining moisture values.
In any case, it is not possible to make irreversible errors as this function enhances the appearance of the product.

Suitable for:

products that tend to dry out, small-sized products or those that tend to release excess moisture (e.g. roast chicken) or for re-heating, particularly on a plate.

Advantages

Results can be reproduced even for products with different characteristics.

Premise

The "Favourite" function allows you to quickly and easily select the 10 most used cooking programmes (ideal function for standardised and repetitive cooking).
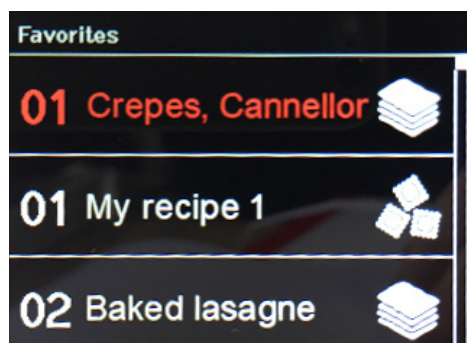
OPERATIONS

13.1 •**SWITCHING ON**

Press knob 16 for 3 seconds. If an error code appears on displays 715, see chapter *"Self-diagnosis and errors guide"*.

13.2 •**RECALLING**

Turn knob **16** until the programme you want to start is displayed and confirm by pressing knob **16.**

Cooking starts.

Premise

These programmes are aimed at a cooking process to obtain the best results in terms of presentation, degree of cooking, weight loss reduction and succulence of the product to serve, without direct operator intervention.

OPERATIONS

14.1 • EXPRESS REHEATING
Premise

Express reheating is part of an organised kitchen management system:

cooking ➔ blast chilling ➔ preservation ➔ reheating ➔ serving.

Reheating can be done both for the product in the pan and on the plate.

14.2 • PRE-STORED, FACTORY SET REGENERATION PROGRAMMES

The **S** version includes regeneration programmes pre-stored in the factory. The aim is it make it easier for the chef to use the oven immediately.

How to set them:

Set the regeneration programme based on the instructions in chapter:

7 • SELECTING AND STARTING A STORED RECIPE.

The pre-stored regeneration programmes are the following:

- Timed
L77 = REGENERATION on plate
L78 = REGENERATION in the pan
L79 = REGENERATION with steam

- With the core probe
L80 = REGENERATION on plate
L81 = REGENERATION in the pan
L82 = REGENERATION with steam

Recommendations

Reheating is the process which reactivates the temperature up to 65°C at the core. This must occur as quickly as possible, obviously in compliance with the provisions of local hygiene/sanitary regulations.

For frozen and/or deep-frozen products, the cooking chamber temperature is set to 160°C, the product is inserted and after a few minutes, when possible, the core probe is inserted which will require the programme to be temporarily modified.

Advantages

This system allows the product to be presented "as if just cooked", in terms of appearance, taste and consistency, even after it has been preserved at +3*°C for several days. Versatility of the device which can perform a variety of functions without the need for additional devices.

PREMISE

During cooking (fixed Led on), display **6** shows the set temperature. You can, however, check the actual temperature in the cooking chamber. To do this, perform the following actions:

15.1 • DISPLAYING REAL-TIME TEMPERATURE DURING COOKING
(without stopping)

Press button **4**, the displays will flash, showing the values previously set. After 10 seconds (TIMEOUT), the set value will reappear

15.2 • TEMPORARY STOP

Open the door. Cooking will stop, the time counter will stop until the door is closed again. Cooking will automatically restart from the point where it was interrupted.

15.3 • PERMANENT STOP

To stop infinite time cooking or to permanently interrupt cooking, press the active cooking mode button (fixed Led lit) or press the Back button **14**.

16.1 • MAXIMUM LOAD PERMITTED

The maximum load for the oven is indicated in the table below.

No. trays	Maximum load per level	Maximum load for oven
6 GN 2/3	7 Kg.	18 Kg.
6 GN 1/1	10 Kg.	30 Kg.
7 x GN 1/1	15 Kg.	35 Kg.
10 x GN 1/1	15 Kg.	50 Kg.
7 x GN 2/1 14 x GN 1/1	25 Kg.	70 Kg.
10 x GN 2/1 20 x GN 1/1	25 Kg.	90 Kg.
20 x GN 2/1 40 x GN 1/1	25 Kg.	180 Kg.
6 x 600x400	15 Kg.	30 Kg.
8 x 600x400	15 Kg.	40 Kg.
15 x 600x400	15 Kg.	90 Kg.

IMPORTANT:

the value indicated includes the weight of accessories.

Do not exceed the indicated loads. Exceeding the maximum load could damage the oven.

16.2 • PREHEATING
THE COOKING CHAMBER

The preheating phase of the cooking chamber is very important and useful to make sure the cooking results are perfect.

You should always preheat the cooking chamber when it is empty, by setting a higher temperature, between roughly 15% and 25% higher than the actual cooking temperature.

When steam cooking, preheat the cooking chamber in convection mode because it allows you to set temperatures higher than 130°C.

16.3 • FROZEN/DEEP FROZEN PRODUCTS

Preheating and loading these products must be done based on the quality and type of product For example, frozen spinach should not be heated at very high temperature, otherwise it will dry out externally and compromise the result.

16.4 • TYPES OF PANS

To get the best results, it is essential to use the right pan for the different types of products: aluminium or aluminized steel for confectionery and baking products, perforated pans for steam cooking, rack pans for pre-fried products, such as potatoes.

16.5 • SPACE BETWEEN PANS

When loading the products to cook in the cooking chamber, we recommend taking care that there is sufficient space between one pan and another. This allows the heat and air to be evenly distributed for a uniform result which is not possible if the product on one pan is touching the pan above.

16.6 • CUTTING DOWN CONDIMENTS

Using this type of oven means you can virtually eliminate the use of condiments, such as oil, butter, fats and flavourings. Consequently, by using less condiments during cooking, the flavours of the product will be enhanced and the nutritional content already in the product will be maintained which is an advantage for lower calorie diets.

⚠️

• CAUTION
Cooking with added alcohol is not permitted!

16.7 • COOKING LOADS

The depth of the tray must be suitable for the height of the product.

To obtain uniform cooking, the load should be distributed on more than one low tray rather than in one very deep tray.

For best results, comply with the weights specified in the following table.

Notes: Obviously, when loading the oven, you should consider not only the weight of the product, but also the size, consistency and thickness.

CAUTION
Do not insert trays/containers with liquids exceeding 1.6 m in height.

PRODUCT	MAXIMUM LOAD							
	023 6 x GN2/3	**061** 6 x GN1/1	**071** 7 x GN1/1	**072** 7 x GN2/1 14 x GN1/1	**101** 10 x GN1/1	**102** 10 x GN2/1 20 x GN1/1	**201** 10 x GN2/1 20 x GN1/1	**202** 20 x GN2/1 40 x GN1/1
OVEN-BAKED LASAGNE	6 x 1.3 kg	6 x 2 kg	7 x 2 kg	7 x 4 kg	10 x 2 kg	10 x 4 kg	20 x 2 kg	20 x 4 kg
SUSHI / JASMINE RICE	6 x 1.5 kg	6 x 2.4 kg	7 x 2.4 kg	7 x 4.8 kg	10 x 2.4 kg	10 x 4.8 kg	20 x 2.4 kg	20 x 4.8 kg
TOMATO SAUCE	6 x 2 kg	6 x 3 kg	7 x 3 kg	7 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
ROASTS	3 x 4 kg	3 x 6 kg	3 x 6 kg	3 x 12 kg	5 x 6 kg	5 x 12 kg	10 x 6 kg	10 x 12 kg
	6 x 2 kg	6 x 3 kg	7 x 3 kg	7 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
BRAISED MEAT	6 x 2 kg	6 x 3 kg	7 x 3 kg	7 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
BREADED CUTLETS	6 x 5 pc	6 x 9 pc	7 x 9 pc	7 x 18 pc	10 x 9 pc	10 x 18 pc	20 x 9 pc	20 x 18 pc
GRILLED MEAT	6 x 6 pc	6 x 10 pc	7 x 10 pc	7 x 20 pc	10 x10 pc	10 x 20 pc	20 x 10 pc	20 x 20 pc
STEAMED AND BOILED MEAT	6 x 2 kg	6 x 3 kg	7 x 3 kg	7 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
	3 x 4 kg	3 x 6 kg	3 x 6 kg	3 x 12 kg	5 x 6 kg	5 x 12 kg	10 x 6 kg	10 x 12 kg
SPIT-ROAST CHICKEN	2 x 4 chickens	2 x 8 chickens	2 x 8 chickens	2 x (8+8) chickens	3 x 8 chickens	3 x (8+8) chickens	7 x 8 chickens	7 x (8+8) chickens
STEAMED OCTOPUS	6 x 2 kg	6 x 3 kg	7 x 3 kg	7 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
WHOLE STEAMED FISH	6 x 2 kg	6 x 3 kg	7 x 3 kg	7 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
OVEN-BAKED FISH	6 x 1 pc	6 x 2 pc	7 x 2 pc	7 x 4 pc	10 x 2 pc	10 x 4 pc	20 x 2 pc	20 x 4 pc
FRESH STEAMED VEGETABLES	6 x 1.6 kg	6 x 2.5 kg	7 x 2.5 kg	7 x 5 kg	10 x 2.5 kg	10 x 5 kg	20 x 2.5 kg	20 x 5 kg
FROZEN STEAMED VEGETABLES	6 x 1.6 kg	6 x 2.5 kg	7 x 2.5 kg	7 x 5 kg	10 x 2.5 kg	10 x 5 kg	20 x 2.5 kg	20 x 5 kg
GRILLED VEGETABLES	6 x 0.6 kg	6 x 1 kg	7 x 1 kg	7 x 2 kg	10 x 1 kg	10 x 2 kg	20 x 1 kg	20 x 2 kg
FRESH ROAST POTATOES	6 x 0.8 kg	6 x 1.5 kg	7 x 1.5 kg	7 x 3 kg	10 x 1.5 kg	10 x 3 kg	20 x 1.5 kg	20 x 3 kg
FROZEN ROAST POTATOES	6 x 1 kg	6 x 2 kg	7 x 2 kg	7 x 4 kg	10 x 2 kg	10 x 4 kg	20 x 2 kg	20 x 4 kg

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PRODUCT	MAXIMUM LOAD							
	023 6 x GN2/3	**061** 6 x GN1/1	**071** 7 x GN1/1	**072** 7 x GN2/1 14 x GN1/1	**101** 10 x GN1/1	**102** 10 x GN2/1 20 x GN1/1	**201** 10 x GN2/1 20 x GN1/1	**202** 20 x GN2/1 40 x GN1/1
FROZEN PRE-FRIED POTATOES	6 x 0.6 kg	6 x 1kg	7 x 1kg	7 x 2 kg	10 x 1 kg	10 x 2 kg	20 x 1kg	20 x 2 kg
STEAMED DICED POTATOES	6 x 0.8 kg	6 x 1.5 kg	7 x 1.5 kg	7 x 3 kg	10 x 1.5 kg	10 x 3 kg	20 x 1.5 kg	20 x 3 kg
FRIED EGGS	--	6 x 6 pc	7 x 6 pc	7 x 12 pc	10 x 6 pc	10 x 12 pc	20 x 6 pc	20 x 12 pc
CHIPS/FRIES	--	6 x 6 pc	7 x 6 pc	7 x 12 pc	10 x 6 pc	10 x 12 pc	20 x 6 pc	20 x 12 pc
FROZEN CROISSANTS	6 x 4 pc	6 x 8 pc	7 x 8 pc	7 x 16 pc	10 x 8 pc	10 x 16 pc	20 x 8 pc	20 x 16 pc
CREME CARAMEL, CUSTARD DESSERTS	6 x 10 pc	6 x 18 pc	7 x 18 pc	7 x 36 pc	10 x 18 pc	10 x 36 pc	20 x 18 pc	20 x 36 pc
FROZEN BREAD	6 x 2 pc	6 x 4 pc	7 x 4 pc	7 x 8 pc	10 x 4 pc	10 x 8 pc	20 x 4 pc	20 x 8 pc
FRESH DOUGH ROUND PIZZA	6 x 1 pc	6 x 2 pc	7 x 2 pc	7 x 4 pc	10 x 2 pc	10 x 4 pc	20 x 2 pc	20 x 4 pc
FILLED TARTS	6 x 2 kg	6 x 3 kg	7 x 3 kg	7 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
REGENERATION ON PLATE WITH PROBE	6 x 1 kg	6 x 1.5 kg	7 x 1.5 kg	7 x 3 kg	10 x 1.5 kg	10 x 3 kg	20 x 1.5 kg	20 x 3 kg
VACUUM-PACKED FRESH VEGETABLES	6 x 1.3 kg	6 x 2 kg	7 x 2 kg	7 x 4 kg	10 x 2 kg	10 x 4 kg	20 x 2 kg	20 x 4 kg

PRODUCT	MAXIMUM LOAD		
	064 6 x 600x400	**084** 8 x 600x400	**154** 15 x 600x400
FROZEN CROISSANTS (max. 50 g)	6 x 12 pc	8 x 12 pc	15 x 12 pc
CREME CARAMEL, CUSTARD DESSERTS	6 x 18 pc	8 x 18 pc	15 x 18 pc
FROZEN BREAD (BAGUETTES)	6 x 5 pc	8 x 5 pc	15 x 5 pc
FRESH DOUGH ROUND PIZZA	6 x 2 pc	8 x 2 pc	15 x 2 pc
FILLED TARTS	6 x 3 kg	8 x 3 kg	15 x 3 kg

17 • SCHEDULED MAINTENANCE

17.1 • PERIODICALLY ...

... it is advisable to clean the deflector and the pan holder racks, as required.
**To do this, perform the following actions:**

- stop and shut off all supplies (electricity, water and if present, gas).
- remove the pan holder rails;
- loosen the deflector screws with a suitably-sized screwdriver or a coin, so the rear part can be cleaned. For a more thorough cleaning, use the shower head (optional);
- dry with a clean cloth;
- the deflector must be removed if the dirt is difficult to remove. Do not use abrasive pads or scouring sponges which could damage the steel surface. If the dishwasher is big enough, wash the deflector in it.

Fasten the deflector inside the oven, ensuring that the two fastening screws on the right-hand side are tightened properly.

17.2 • PROLONGED INACTIVITY

If the oven is not used for a prolonged period, during holidays or seasonal maintenance work, clean it thoroughly, making sure there is no residue. Leave the door ajar so that the air can circulate inside the cooking chamber. Make sure all supplies (electricity, water and if present, gas) are shut off. For overall care, the outer surfaces can be treated within off-the-shelf protective product.
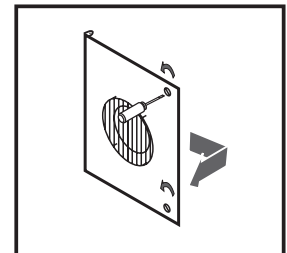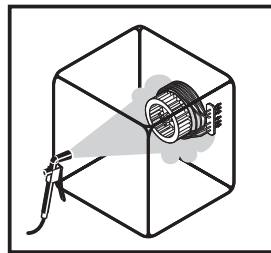
18 • EXTRAORDINARY MAINTENANCE

18.1 • To ensure the oven works correctly and safely, it should undergo be serviced at least once a year by a technical service company.

18.2 • It is advisable to take out a maintenance contract with a technical service company to ensure maintenance is carried out.

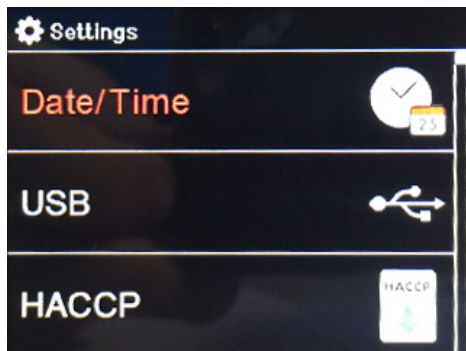**19.1** • Press the MENU button **13**, turn knob **16** until "Settings" is displayed and confirm by pressing knob **16**.

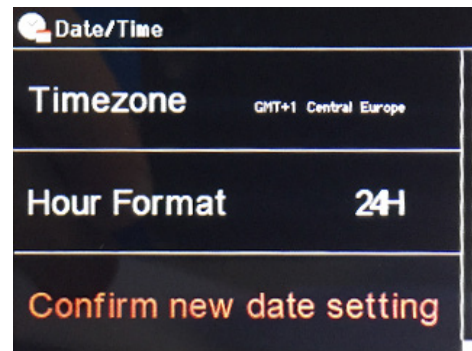Select "Date/Time" and press knob **16** to confirm.
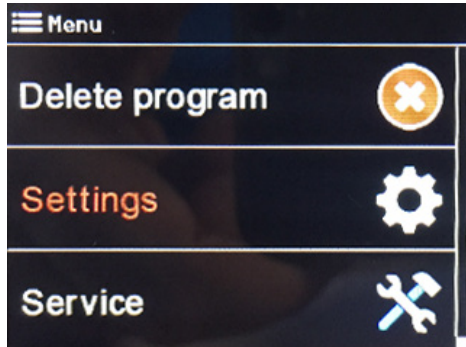
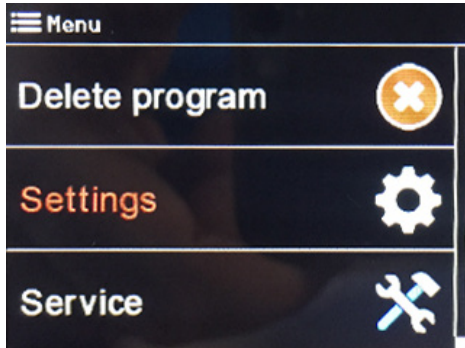To change the date or time, highlight it by turning knob **16** and confirm by pressing knob **16**.

Set the new date or time, by turning knob **16** and confirm by pressing **16**.

After modifying the settings, select "Save new Date/Time" and confirm by pressing knob **16**.
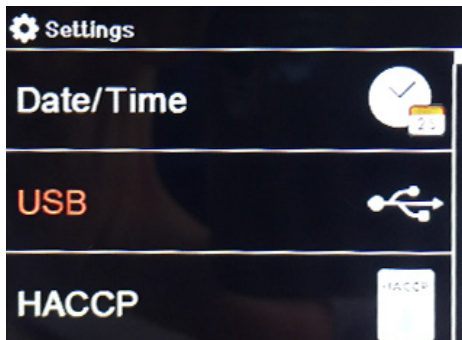
OPERATIONS

20.1 • Press the MENU button **13**, turn knob **16** until "Settings" is displayed and confirm by pressing knob **16**.

Select "USB" and press knob **16** to confirm.

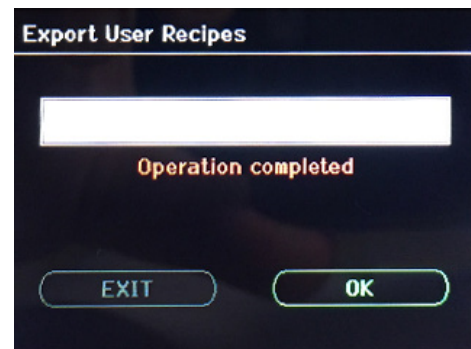Remove the USB port cover. Insert the USB key in the USB port on the oven.

Turn knob **16** to select:
- "Import User Recipes" to load recipes from the USB key.
- "Export User Recipes" to copy recipes onto the USB key.
- "Import Manufacturer's Recipes" to load the manufacturer's recipes from the USB key.
- "Import Languages" to load the software interface from the USB key.

Press knob **16** confirm the selection.

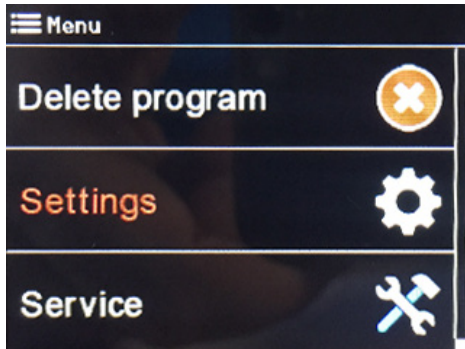Display **15** will show the message "Operation completed", select "OK" and confirm by pressing **16**.

CAUTION: After removing the USB key, put the protective cover back on.

OPERATIONS

21.1 • Press the MENU button **13**, turn knob **16** until "Settings" is displayed and confirm by pressing knob **16**.

Select "HACCP" and press knob **16** to confirm.

Remove the USB port cover. Insert the USB key in the USB port on the oven.

Turn knob **16** to select:
- "Download and maintain" to download the data onto the USB key and leave them on the oven.
- "Download and delete" to download the data onto the USB key and delete them from the oven.
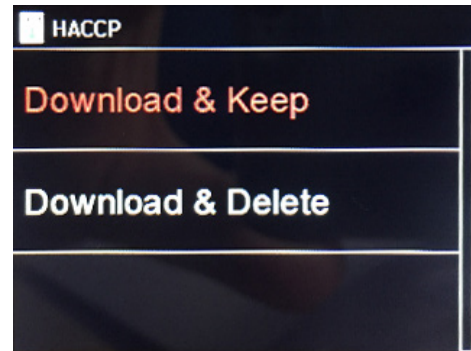
Press knob **16** confirm the selection.

Once downloaded, display **15** will display the message "Operation completed", select "OK" and confirm by pressing **16**.

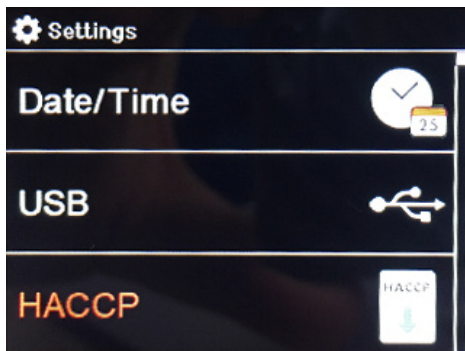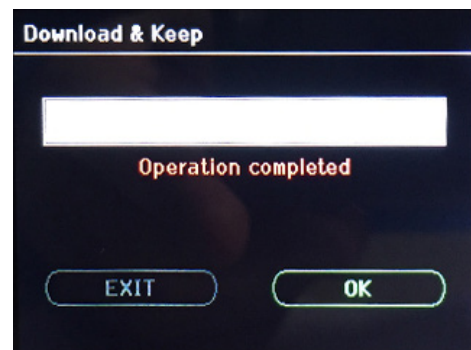CAUTION: After removing the USB key, put the protective cover back on.

SPECIAL PROGRAMMES

• The special programmes included in the Wash menu are:

OVENS WITH BOILER	OVENS WITH DIRECT STEAM
CALOUT - Descaling wash system of the steam generator **(*)** Manual wash	Manual wash
If the oven includes a wash Kit (optional): CALOUT - Descaling wash system of the steam generator **(*)** ECO + CALOUT wash **(*)** HARD + CALOUT wash **(*)** HARD PLUS + CALOUT wash **(*)** Manual wash Rinse ECO wash SOFT wash HARD wash HARD PLUS wash **(*)** Only displayed when it is necessary to perform the CALOUT descaling wash cycle of the steam generator.	If the oven includes a wash Kit (optional): Manual wash Rinse ECO wash SOFT wash HARD wash HARD PLUS wash

To select one of the above-mentioned functions, press the Menu button **13**, turn knob **16** until "Wash" is displayed and confirm by pressing knob **16**.

Turn knob **16**, select the wash required displayed on display **15** and confirm the start by pressing knob **16**.

If the programme ends correctly, a message is displayed on display **15**; press knob **14** to exit the wash programme.

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Premise

The oven counts the number of operational hours of the steam generator, and therefore, notifies the operator when it is time to run a cleaning cycle to descale the steam generator through the special **CALOUT** cycle.

When it is necessary to run the **CALOUT** wash, the following message appears on display 15: "**Run CALOUT by the end of the day**".
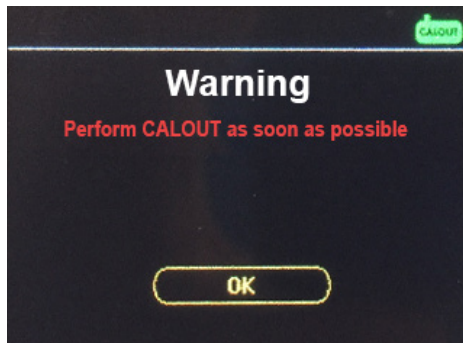
Confirm the "OK" message by pressing knob **16**.

Once confirmed, the message disappears and a green notification icon appears at the top right-hand corner.

If the **CALOUT** wash is not run before the end of the day, the next day the following message will appear on display 15: "**Run CALOUT asap**".
Confirm the "OK" message by pressing knob **16**.

Once confirmed, the message disappears and an orange notification icon appears at the top right-hand corner.

If the **CALOUT** wash is not run, before the maximum maintenance period expires, the following pop-up message is displayed: "**Run CALOUT immediately**".
Confirm the "OK" message by pressing knob **16**.

Once confirmed, the message disappears and a red notification icon appears at the top right-hand corner.

Press "OK" and once the maintenance period has expired, the following pop-up message will appear at every start-up: "**Boiler cleaning not performed with set period. Contact authorised technical service support.**"

The oven will continue to work normally, the **CALOUT** function will be disabled and it will be necessary to call in technical service support as soon as possible to reset the **CALOUT** function.

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22.1 • **CALOUT CLEANING ACTIVATION**
Press the MENU button **13**, turn knob **16** until "Wash" is displayed and confirm by pressing knob **16**.
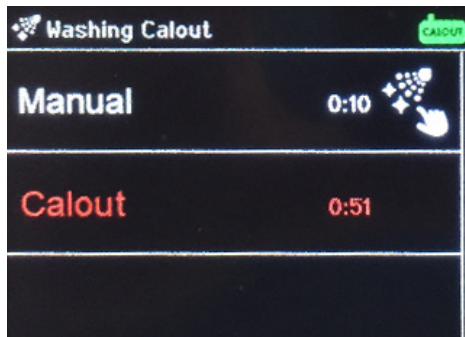
Turn knob **16**, select **CALOUT** and confirm start by pressing knob **16**.

If the programme ends correctly, a message is displayed on display **15**, press button **14** to exit the **CALOUT** programme.

CAUTION (20GN1/1 - 20GN2/1): Make sure the descaler connection plug is properly inserted and that the tank has sufficient descaler in it.

ONLY USE THE DESCALER PRODUCT "SOLID CAL/CALFREE" PROVIDED BY THE MANUFACTURER.

Premise

If the oven includes the automatic wash function (optional), you can choose to run the **CALOUT** descaling cycle at the same time as the **ECO, HARD** o **HARD PLUS automatic wash.**

23.1 • ACTIVATING WASH + CALOUT

Press the MENU button **13**, turn knob **16** until "Wash" is displayed and confirm by pressing knob **16**.

Turn knob **16**, select **WASH**+**CALOUT** and confirm start by pressing knob **16**.
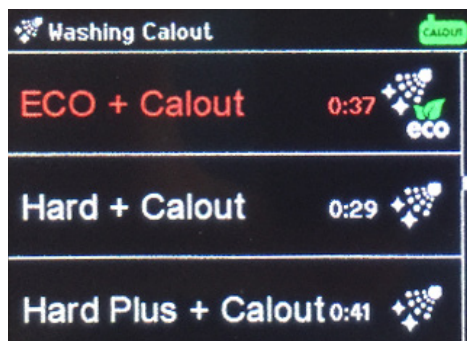
If the programme ends correctly, a message is displayed on display **15**, press button **14** to exit the **CALOUT** programme.

CAUTION (20GN1/1 - 20GN2/1): Make sure the descaler connection plug is properly inserted and that the tank has sufficient descaler in it.
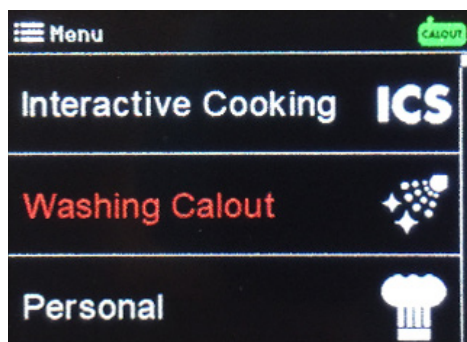
ONLY USE THE DESCALER PRODUCT "SOLID CAL/CALFREE" PROVIDED BY THE MANUFACTURER.

43

- **PROPER CLEANING .. ...**
  ...is the key to impeccable cooking and improved final products:
  - the flavour of products does not change;
  - during cooking, no vapours are generated by previous residue that subsequently burns;
  - energy savings;
  - less maintenance operations and a longer oven life cycle;
  - the simplicity of the procedure allows proper cleaning in a short time, with minimal effort by the operator

- **CAUTION**
  Do not throw water or pressurised cleaning water directly onto the external walls of the oven.
  Strictly avoid the use of corrosive and/or abrasive substances, as well as steel wool or iron brushes on steel surfaces, so as not to permanently ruin them. Furthermore, **detergents that are too aggressive**, non-alkaline, or which contain high percentages of sodium and ammonia, **may** prematurely **damage the gaskets**, **compromising the oven's seal**.
  External surfaces must be cleaned with a sponge and warm water, with the addition of a common detergent suitable for such scope.

- **It is recommended to use a special-purpose detergent.**

44

24.1 • ACTIVATING MANUAL CLEANING CYCLE

Press the MENU button **13**, turn knob **16** until "Wash" is displayed and confirm by pressing knob **16**.
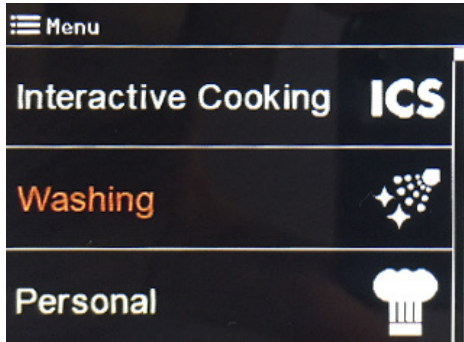
Select "Manual" and confirm by pressing knob **16**.
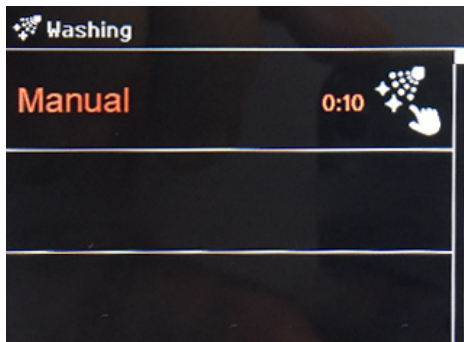
The display reads "Cool" if the chamber temperature is too high, "Wait" if the chamber temperature is too low. When the temperature is reached, the message "Insert detergent" will appear, an acoustic signal will notify that it is time to open the door and spray the detergent into the cooking chamber.

Close the door and to reactivate the cleaning cycle. From this moment on, no action is required by the operator until the programme has been completed.

If consistent dirt residue is deposited on the drainage filter located at the centre of the cooking chamber base, clean in order to guarantee the free flow of water and detergent.

If the programme ends correctly, a message is displayed on display **15** and by a repetitive acoustic signal, press button **14** to exit the programme.

Turn the oven off using knob 16.

Carefully rinse the inside of the cooking chamber, using the shower head, pass a sponge or cloth over the front gasket of the cooking chamber to protect it against premature deterioration.

45

SPECIAL PROGRAMMES

TYPES OF WASHING SYSTEMS AVAILABLE

FOR COUNTER TOP MODELS:
071 / 101 / 072 / 102 / 064 / 084

FOR FLOOR-STANDING MODELS:
171 / 201 / 202 / 144 / 154
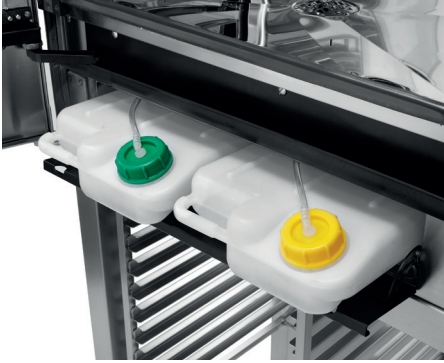
25 • CLEANING KIT

The oven is supplied with a Cleaning Kit that allows the activation of five cooking chamber cleaning cycles: RINSE (for a rapid rinse), ECO WASH (for STUBBORN dirt and low detergent consumption), SOFT WASH (for NORMAL dirt) - HARD WASH (for DIFFICULT dirt) - HARD PLUS WASH (for STUBBORN dirt). No action is required by the operator in the cleaning operations.

The detergent is evenly distributed by the special spray nozzle, at the right time, avoiding the possibility of contact with the operator.

The use of detergents other than those indicated by the manufacturer is not recommended, as this may not guarantee proper cleaning and may damage the integrity of the cleaning system.

Ensure that the detergent connection is properly inserted and that there is sufficient detergent in the tank, as per manufacturer recommendations.

Start automatic cooling with the door open by pressing button **15** if the cooking chamber is too hot.

When the automatic wash is running, you may be requested to replace the cartridge/ detergent tank and/or descaler (e.g. detergent running out).
Follow the instructions in chapter 25.2 for detergent generation and 25.3 for descaler generation.
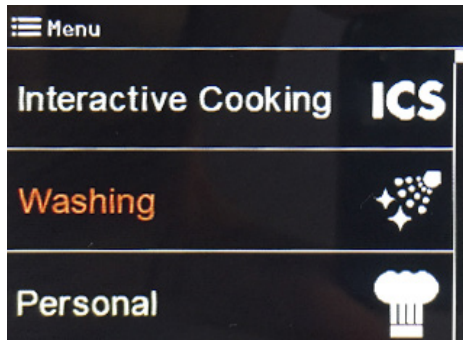
25.1 • ACTIVATING AUTOMATIC CLEANING CYCLE

Press the MENU button **13**, turn knob **16** until "Wash" is displayed and confirm by pressing knob **16**.

Turn knob **16**, select the wash required displayed on display **15** and confirm the start by pressing knob **16**.
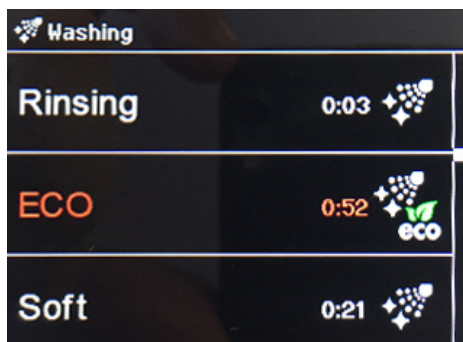
If the programme ends correctly, a message is displayed on display **15**; press knob **14** to exit the wash programme.

Cleaning programmes **RINSE, ECO, SOFT, HARD and HARD PLUS** are an automatic sequence of cycles (the duration and time remaining until the end of the programme is shown on display **15**), resulting in a dry and sparkling clean chamber.

If stubborn dirt residue is deposited on the drainage filter located at the centre of the cooking chamber base, clean in order to guarantee the free flow of water and detergent.

The end of the programme is signalled by a cyclical acoustic sound, open the door to deactivate the sound.

It is prohibited to turn the oven off using knob 16 while the following cleaning programmes are under way: RINSE, ECO WASH, SOFT WASH, HARD WASH and HARD PLUS WASH; wait for the 'cleaning complete' signal before turning the oven off.

Pass a sponge or cloth over the front gasket of the cooking chamber to prevent the premature deterioration of the same.

Stop and shut off all supplies (electricity, water and if present, gas). When not in use, the door should be left slightly open.

25.2 • REPLACING THE COMBICLEAN DETERGENT CARTRIDGE

If when you recall the **ECO, SOFT, HARD or HARD PLUS** wash procedure, the message "Check COMBICLEAN level" appears on display **15**, check the detergent level:

Counter top model: open the oven door and the hatch located under the oven's cooking chamber and check the amount of detergent in the cartridge.

Floor-standing model: check the quantity of detergent in the tank.
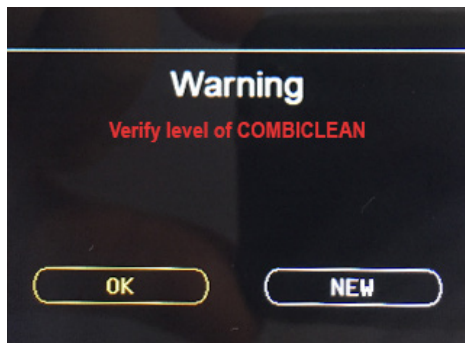
If the cartridge/tank is empty, replace it following the instructions in the following paragraph, otherwise confirm the "OK" message by pressing knob **16** to start the wash.

The "**COMBICLEAN**" detergent cartridge has a **YELLOW** coloured cap.

25.2.1 COUNTER TOP MODEL - REPLACING THE CARTRIDGE:
Unscrew the cap of the empty cartridge and remove it.

Position the new cartridge in its dedicated housing in the oven.

IMPORTANT: Wait for the liquid to stabilise before opening the cap.
Remove the cap from the new cartridge and insert the tube with the **YELLOW** cap, making sure that the tube is facing the front part of the cartridge, and close the cap well.

Turn knob **16**, select "New" and confirm by pressing knob **16** to continue with the wash procedure.

25.2.2 FLOOR-STANDING MODEL - REPLACING THE TANK:

Unscrew the cap of the empty tank and remove it.

Reposition the tank.

IMPORTANT: Wait for the liquid to stabilise before opening the cap.

Remove the cap from the tank and insert the tube with the **YELLOW** cap, making sure that the tube is on the bottom of the tank, and close the cap well.

Turn knob **16**, select "New" and confirm by pressing knob **16** to continue with the wash procedure.

25.3 • REPLACING THE CALFREE DESCALER CARTRIDGE/TANK

If when you recall the **ECO, SOFT, HARD or HARD PLUS** wash procedure, the message "Check CALFREE level" appears on display **15**, check the detergent level:

Counter top model: open the oven door and the hatch located under the oven's cooking chamber and check the amount of detergent in the cartridge.

Floor-standing model: check the quantity of detergent in the tank.
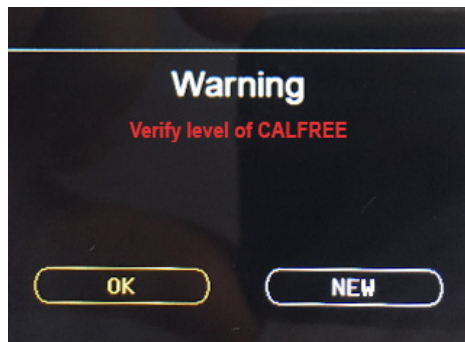
If the cartridge/tank is empty, replace it following the instructions in the following paragraph, otherwise confirm the "OK" message by pressing knob **16** to start the wash.

The "**CALFREE**" descaler cartridge has a **GREEN** coloured cap.

25.3.1 COUNTER TOP MODEL - REPLACING THE CARTRIDGE:
Unscrew the cap of the empty cartridge and remove it.

Position the new cartridge in its dedicated housing in the oven.

IMPORTANT: Wait for the liquid to stabilise before opening the cap.
Remove the cap from the new cartridge and insert the tube with the **GREEN** cap, making sure that the tube is facing the front part of the cartridge, and close the cap well.

Turn knob **16**, select "New" and confirm by pressing knob **16** to continue with the wash procedure.

25.3.2 FLOOR-STANDING MODEL - REPLACING THE TANK:

Unscrew the cap of the empty tank and remove it.

Reposition the tank.

IMPORTANT: Wait for the liquid to stabilise before opening the cap.
Remove the cap from the tank and insert the tube with the **GREEN** cap, making sure that the tube is on the bottom of the tank, and close the cap well.

Turn knob **16**, select "New" and confirm by pressing knob **16** to continue with the wash procedure.

26.1 • When the oven is turned by pressing knob **16** for 3 seconds, an electronic check of the main functions will automatically be performed by the device. Once the self-diagnosis has been performed, if the oven proves to be in perfect operating conditions, the cooking chamber temperature display will show the real temperature of the chamber and the cooking mode Leds will flash. Cooking parameters can therefore be set.

26,2 • If on the other hand the oven detects errors, these will be shown on display **15**. The visualisation of errors is very important in the event technical support is required, as this value provides information about the type of error. The message on the display is accompanied by an acoustic signal that lasts for 5 seconds, which is repeated every minute until the oven is turned off.

The main error messages are:

MESSAGES

A10

Fault in cooking chamber temperature probe, **immediately turn off** the oven and call the technical support service.

A11

Fault in boiler preheating probe, the oven can only work in convection model, **Steam and Combi modes cannot be activated**. Call the technical support service.

A12

Fault in vapour condensation temperature probe. The vapour condensation is working continuously, the oven however, can work under **strict observation** (greater water consumption), until the technical support service is called out

A13

Fault in core probe. If this error message appears, you should check that the connector is properly inserted in the slot (**A1**). In this case, the oven may still be used in timed mode until the technical support service intervenes, but without using this accessory.

A04

This means that no water is reaching the oven; it is therefore necessary to **check** that the tap is open and that there is water in the network. If the lack of water depends on the network, inform the supplying entity. If on the other hand there is water in the network, call the technical support service. In the meantime, the oven can be used in convection mode.

A11

Intervention by **motor's thermal protective device. Immediately turn off** the oven and call the technical support service.

A02

Intervention by the **cooking chamber safety thermostat. Immediately turn off** the oven and call the technical support service.

A03

Intervention by the boiler safety thermostat, immediately turn off the oven and call the technical support service.

A07

There is **overheating** in the electrical **components** compartment. The oven can still be used under careful observation until the technical support service intervenes.

The main error messages are:

A08

There is excessive overheating **in the electrical components compartment,** which may compromise the integrity of components. **Immediately turn off** the oven and call the technical support service.

DOOR OPEN

Door appears open, which means the door micro-switch contact is open. Make sure the door is closed properly, if the error persists, call the technical support service.

A60 - A61 - A62

Steam generator malfunction
Immediately turn off the oven and call the technical support service.

EXTRAORDINARY MAINTENANCE REQUIRED

This message appears when the device is turned off, indicating the descaling cycle of the steam generator needs to be run.

RUN CALOUT

This message appears when the device is turned off, indicating the descaling wash cycle of the steam generator needs to be run.

A05

It indicates that the water has not been drained from the steam generator. If the error message appears during the descaling **"dE" programme, the device shuts down**; call the technical support service.

BOILER DISABLED

The boiler is disabled because the drainage procedure failed. Call the technical support service.

A11 - A12 - A13 - A14 - A15 - A16 - A17 - A18

Inverter malfunction
Immediately turn off the oven and call the technical support service.

WARNING FOR GAS MODELS

A06

No gas Check that the gas tap is open and gas being supplied. If the lack of gas depends on the supply, inform the utility service. If, however, gas being supplied, call the technical support service.

A21 - A23 - A25 - A27

Gas devices are fitted with an ignition device, with automatic re-ignition. If the automatic re-ignition function does not work after a few attempts, display **15** shows error code **A21 - A25** for cooking chamber burners or **A23 - A27** for boiler burners.

An acoustic signal notifies the operator. Press knob **14** to re-ignite. If the problem persists, call the technical support service.

Note: a blocked burner is a safety measure, therefore this situation is not an indication of an oven malfunction.

If after carefully performing the above checks the oven still doesn't work properly, call the authorised technical support service.

Note: when technical support is requested, provide as many details as possible about the defect and all the information shown on the identification plate.

A20 - A22 - A24 - A26
Burner Alarm
Immediately turn off the oven and call the technical support service.

SAPIENS / COMPACT SAPIENS

FIRST COURSES

01	Savoury pancakes, Cannelloni
02	Oven-baked lasagne
03	Oven-baked lasagne **w/probe**
04	First courses au gratin
05	Steamed rice
06	Paella (e.g. parboiled rice)
07	Tomato sauce
08	Meat sauce

MEAT AND POULTRY

09	Traditional roasts **with probe)**: rack of veal, pork loin, roulade, etc.
10	Traditional roasts - slow cooking **(with probe)**
11	Roasts with rind **(with probe)**: leg of pork, lamb, veal, porchetta
12	Veal, pork knuckle (whole)
13	Roast pork ribs
14	Mixed meat skewers
15	Roast beef and whole fillet steak **(with probe)**
16	Casserole, ossobuco, stewed meat with cover
17	Braised meat and stews with cover **(with probe)**
18	Escalopes
19	Breaded cutlets
20	Grilled meat
21	Grilled T-bone, fillet steak **(with probe)**
22	Grilled pork/veal fillet steak **(with probe)**
23	Steamed meat: boiled cuts **(with probe)**
24	Oven-baked guinea fowl and rabbit pieces
25	Chicken and rabbit casserole
26	Roast chicken pieces
27	Roast chicken
28	Spit-roast chicken **(with probe)**
29	Fried chicken pieces
30	Leg of turkey, goose **(with probe)**
31	Whole roast duck, pheasant, guinea fowl
32	Whole roast duck, pheasant, guinea fowl **(with probe)**

FISH

33	Steamed shellfish and mussels
34	Steamed octopus
35	Steamed lobster and crayfish 500 g
36	Steamed crab and spider crab
37	Steamed whole fish **(with probe)**
38	Whole stewed fish
39	Fish fillets au gratin
40	Grilled whole fish and fish steaks from 400 g
41	Oven-baked fish 500 g: sea bass, turbot, bream, etc.
42	Oven-baked fish 1 kg: sea bass, turbot, bream, etc.
43	Oven-baked fish **(w/probe)**: sea bass, turbot, bream, in salt etc.
44	Large oven-baked fish **(with probe)**
45	Fish, scampi and prawn skewers

VEGETABLES

46	Steamed vegetables
47	Forced steamed frozen vegetables
48	Oven-baked, pan-fried vegetables, Sicilian caponata
49	Vegetables au gratin
50	Grilled vegetables
51	Fresh roast potatoes
52	Frozen roast potatoes
53	Frozen pre-fried potatoes
54	Steamed diced potatoes
55	Steamed whole potatoes **(with probe)**
56	Stewed potatoes
57	Foil-baked potatoes **(with probe)**

EGGS

58	Hard-boiled eggs
59	Fried eggs
60	Omelettes
61	Crepes
62	Sweet or savoury soufflé
63	Savoury flans

SAPIENS / COMPACT SAPIENS

PASTRY AND BREAD MAKING

64	Sponge cake, Shortcrust pastry Tarts
65	Puff pastry, Strudel, Vol au vent
66	Croissants, muffins
67	Meringues
68	Beignet
69	Crème caramel, Custard desserts
70	Fresh bread
71	Genoa-style focaccia
72	Frozen bread
73	Fresh tray pizza
74	Fresh round pizza
75	Filled tarts, apple pie **(with probe)**
76	Brioche bread, Italian Panettone, Colomba, etc. **(with probe)**

REGENERATION

77	Regeneration on plate
78	Regeneration on tray
79	Regeneration with steam
80	Regeneration on plate **(with probe)**
81	Regeneration on tray **(with probe)**
82	Regeneration with steam **(with probe)**

VACUUM COOKING

83	Sliced fruit
84	Sliced pears
85	Custard
86	Fresh green vegetables
87	Fresh vegetables
88	Diced potatoes
89	Stews and overnight cooking
90	Slow-cooked meat **(with needle probe)**
91	Traditional roast meat **(with needle probe)**
92	Poultry and game **(with needle probe)**
93	Whole fish, terrine **(with needle probe)**
94	High temp pasteurisation
95	Low temp pasteurisation

N.B.: The core probe recipes are displayed only if the oven includes a core probe.

AROMA SAPIENS

- TIMED RECIPES

01	Fresh strudel 500 g
02	Frozen strudel 1 Kg
03	Dried fruit cake
04	Custard cake
05	Mini loaf cake
06	Fruit cake
07	Fresh meringues
08	Beignet
09	Mini beignet
10	S. Giacomo beignet
11	Cat's tongues
12	Shortbread
13	Petit fours
14	Cantucci
15	Shortcrust pastry
16	Puff pastry 5 mm.
17	Shortcrust savour pastry base
18	Tray sponge cake
19	Swiss roll
20	Savoury or sweet Ranchen
21	Sponge cake base
22	Sponge cake tray base
23	Frozen baguette 300 g
24	Pain au chocolat
25	Small fresh loaf 30 g
26	Loaf or sliced bread
27	Walnut bread
28	Ciabatta bread 500 g
29	Butter rolls 50 g
30	Breadsticks
31	Bread 1 kg
32	Salt-free bread 1 kg
33	Biscuit bread 200 g
34	Frozen pre-cooked pizza
35	Fresh round pizza
36	Tray pizza
37	Genoa-style focaccia
38	Apulia-style focaccia
39	Fresh croissants
40	Croissant pre-cooked 50%
41	Frozen croissants
42	Sweet or savoury brioches
43	Baba 30-50 g
44	Italian Panettone or colomba 1 kg
45	Sweet focaccia 1 kg
46	Crème caramel
47	Frozen vol au vent
48	Chocolate/Vanilla soufflé
49	Sweet or savoury flan
50	Slow defrost
51	Rapid defrost

- RECIPES WITH CORE PROBE

52	Fruit cake w/probe
53	Vanilla sponge w/probe
54	Custard cake w/probe
55	Mini loaf cake w/probe
56	Sponge cake base w/probe
57	Sponge cake tray base w/probe
58	Bread w/probe
59	Salt-free bread w/probe
60	Biscuit bread w/probe
61	Italian Panettone or colomba w/probe
62	Sweet focaccia w/probe
63	Slow defrost-probe
64	Rapid defrost-probe

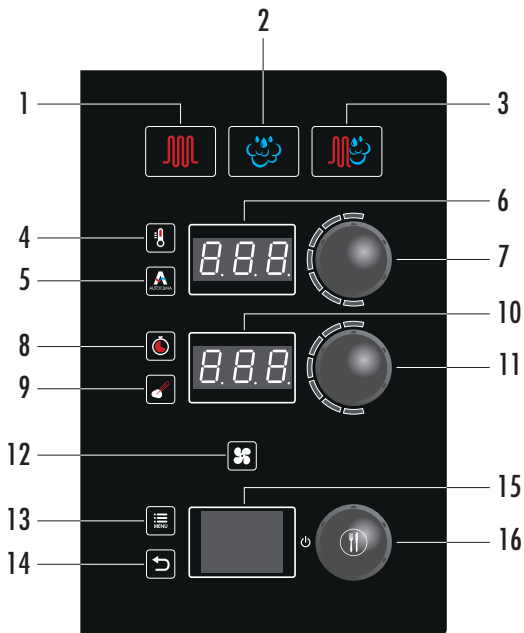*N.B.: The core probe recipes are displayed only if the oven includes a core probe.*

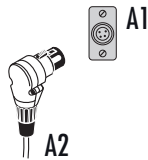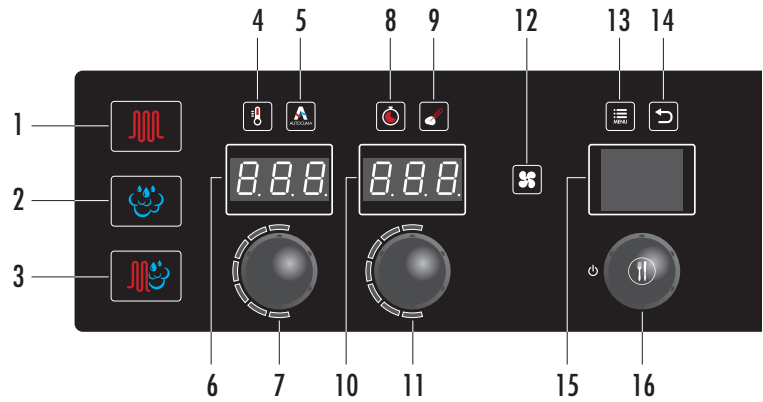USER MANUAL SAPIENS/COMPACT SAPIENS/AROMA SAPIENS - EN

LA90034270

LA90034270

ALI
GROUP

DESCRIPTION OF DISPLAY AND BUTTONS

SAPIENS
AROMA SAPIENS
COMPACT SAPIENS
CB../CV..

COMPACT SAPIENS CO..

1 - Convection mode button

2 - Steam mode button

3 - Combined convection/steam mode button

4 - Cooking chamber temperature button

5 - Button to start automatic humidifier (AUTOCLIMA), Button for manual humidifier

6 - Display for showing cooking chamber temperature and programme/recipe

7 - Knob for setting/selection temperature

8 - Cooking time button

9 - Button to start cooking with core probe

10 - Display showing cooking time, core product temperature

11 - Knob for setting/selection core time/temperature

12 - Fan speed button

13 - Menu button

14 - Back button

15 - Display showing fan speed, favourites, menus, programmes, settings, services

16 - Knob for setting/selection fan speed, favourites, menus, programmes, settings, services - Mains switch

A1 - Connection to core probe

A2 - Core probe