

USER MANUAL

AIR FRYER

EN

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SAFETY WARNINGS



Read this instruction manual carefully and fully understand the information contained in it. Such information is provided for the purpose of carrying out the installation, use, maintenance and cleaning phases in a proper manner.

Operations other than the ones indicated in this manual may cause damages (including serious ones) to people, animals and/or property, in addition to causing the appliance warranty to be forfeited and relieving the manufacturing company from any and all responsibility.



Danger! Immediate danger or dangerous situation that could cause injury or death



Read the instruction manual



Grounding symbol



Equivalent symbol



Hot surface symbol



For your own safety, do not use or store any type of flammable substance near the appliance, during both the installation phase and the operating phase. Risk of fire!

The appliance you have purchased has been thoroughly tested for the purpose of guaranteeing the highest quality.

The instruction manual is considered integral part of the appliance, hence it must be kept for future reference. Keep all the documentation supplied with the appliance, so as to ensure easy referral to information about maintenance, use and cleaning of the appliance itself. Prior to installing and using the appliance, all information contained in this instruction manual must have been fully understood.

INSTALLER INSTRUCTIONS

To ensure proper installation, all operations need to be carried out by authorised and qualified personnel, according to the instructions provided in this manual and in compliance with regulations in force in the country of installation. Failure to comply with said instructions may cause damages and injuries (including serious ones) to people and/or property.

EQUIPMENT TRANSPORT



The appliance you purchased may be quite heavy. In order to prevent any type of damage to installation personnel, always use a suitable number of qualified workers and/or equipment (forklift truck) when handling the device.



Use special safety gloves when handling, positioning and installing the appliance. Failure to use such safety equipment may cause injury to installation personnel.

- Make sure the passageway for the transport and the entrance door to the installation room are large enough.
- Do not drag or tilt the appliance in order to move it. Instead, lift it up straight from the ground, moving it horizontally.
- Prior to handling the appliance, always make sure that there are no cutting and/or delicate edges that may be damaged.

UNPACKAGING THE DEVICE

When you receive the appliance, check carefully that it has not been damaged during transport, by carefully verifying the intactness of the packing in which the appliance was delivered. In case the packing shows significant damage, immediately contact the courier and the retailer where you purchased the appliance, indicating the name of the product and its serial number and enclosing photographic evidence.

- Carefully remove the appliance from its packing. Keep the cardboard box and all packing material until the appliance has been completely checked and tested.
- Remove all protective film packing material and any accessories from the appliance prior to plugging it into the mains.
- Store any accessories in a suitable place.


PLACEMENT

- The place of installation must be indoors and well ventilated.
- The appliance is not suited for outdoor installation.
- Have a temperature between +5°C and +35°C and non-condensing humidity.
- The appliance must be positioned on top of a flat surface.
- The installation surface of the appliance must be made of fireproof material.
- Check the flatness of the appliance once it is positioned, using the special measuring instruments.
- Make sure the installation surface (table) is suited to withstand the weight of the appliance (also consider the additional weight when the appliance is completely full).
- The appliance must be installed with the provided feet.
- The appliance is equipped with adjustable feet: in case the support surface is not flat, they can be unscrewed or screwed to adjust the appliance height.
- The appliance is not suitable for built-in or recessed installation, and its positioning has to comply with the minimum distances from the walls of the installation room (there is a label affixed to the appliance that specifies such distances):
 - ***non-combustible walls: 100 mm from the sides and back of the appliance.***
 - ***combustible walls: 500 mm from the sides and 700 mm from the back of the appliance.***
- Make sure that the place intended for the appliance installation is such as to allow the appliance door to be opened all the way, for the purpose of working safely.
- It is advisable to position the appliance in such a way as to make it easy to carry out any maintenance and/or cleaning on the appliance itself.
- Do not place the appliance near flammable materials or containers of flammable materials (walls, furniture, screens, gas canisters) as this can create a fire hazard.
- Do not obstruct or reduce the air flow rate of the natural ventilation openings provided on the appliance.
- In case maintenance and/or cleaning operations require the appliance to be moved, at the end of such operations be especially careful to correctly reposition the appliance, according to the criteria provided above.
- Failure to comply with these instructions may result in damage to the internal components of the appliance.
- Failure to comply with these instructions will void the appliance warranty and release the manufacturing company from any and all liability.





TECHNICAL DATA LABEL

Before you proceed with the subsequent installation operations, carefully read the technical data label affixed on the side of the appliance (looking at it from the front).

The technical data label provides important technical information that is essential in case of a request for intervention for a maintenance or a repair of the equipment: it is therefore recommended not to remove, damage or modify it.

Art.: *****								
Ref.: *****								
Ser. N.: *****								
								
<table border="1"><tr><td colspan="2">IPX3</td><td>kPa: 150-200</td></tr><tr><td>9.5kW</td><td>380-415V 3N~</td><td>50/60 Hz</td></tr></table>			IPX3		kPa: 150-200	9.5kW	380-415V 3N~	50/60 Hz
IPX3		kPa: 150-200						
9.5kW	380-415V 3N~	50/60 Hz						
Net Weight: 75.2 Kg								
Ord.: *****								

RoHS
Yr: 2025





ELECTRICAL CONNECTION



WARNING



All electrical connections must be carried out by qualified and authorised personnel, in compliance with the laws in force. Operations carried out incorrectly may cause damages and injuries (including serious ones) to people, animals and/or property.



Read this instruction manual carefully and fully understand the information contained in it prior to carrying out the installation.



The power supply must comply with the voltage and frequency specified in the technical data plate.

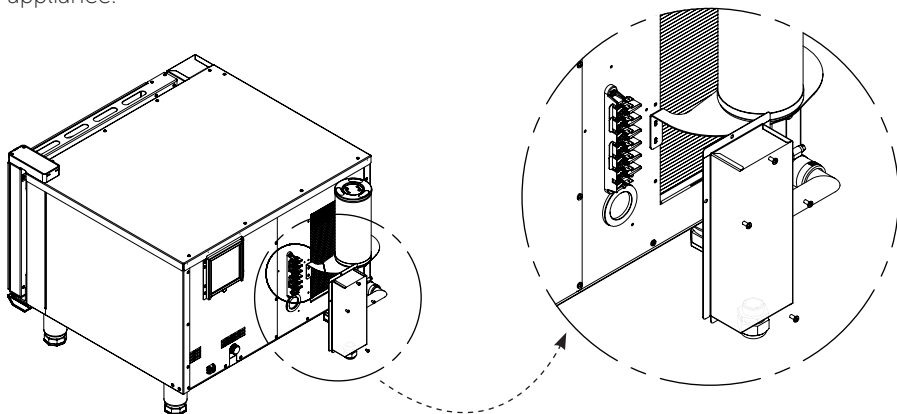


The appliance must be connected to an earthing system, in compliance with local regulations in force. In the absence of regulations governing the earthing of the device, please refer to the "National Electrical Code ANSI/NFPA No. 70". In Canada, all electrical connections must be performed according to standards CSA C22.1.



To prevent any damages (including serious ones) to people, animals and/or property, unplug the appliance from the mains prior to carrying out any type of maintenance, installation and/or cleaning operations.

The terminal strip is positioned on the rear panel of the appliance. To access it, undo the screws securing the side panel of the appliance to the outer shell of the appliance.



Make the electrical connection to the terminal block referring to the connection diagram applied on the appliance.

- L = PHASE CONDUCTOR
- N = NEUTRAL CONDUCTOR
- PE = PROTECTIVE EARTH (GROUND) CONDUCTOR

Prior to electrically testing the appliance, make sure that all cables and connectors are properly secured, since they can become loose during transport. After having completed all the connections (electrical and water), check once again the proper fixing of all electrical connections.



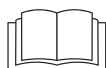
WATER CONNECTION

INLET WATER



WARNING

Using a type of water with unsuitable characteristics may cause considerable damage to the heating elements, to the fans and to the cooking chamber of the appliance.



WARNING

It is recommended to use a type of water with suitable characteristics, as indicated in the paragraph below.

The appliance must be installed using a suitable anti-backflow system, in accordance with federal, state and local standards.

To supply the appliance, always use cold drinking water, having the following characteristics:

- Free chlorine = less than 0.1ppm (mg/L)
- Hardness = 60-90 ppm
- Chloride = < 30 ppm
- PH = > 7.5
- Silica = < 12ppm (mg/L)
- Total dissolved solids (TDS) = 50-125ppm

The owner of the appliance is solely responsible for checking the water quality and ensuring it meets the required characteristics. Any damages resulting from poor water quality or failure to comply with the specified parameters are not covered by the Manufacturer's warranty.

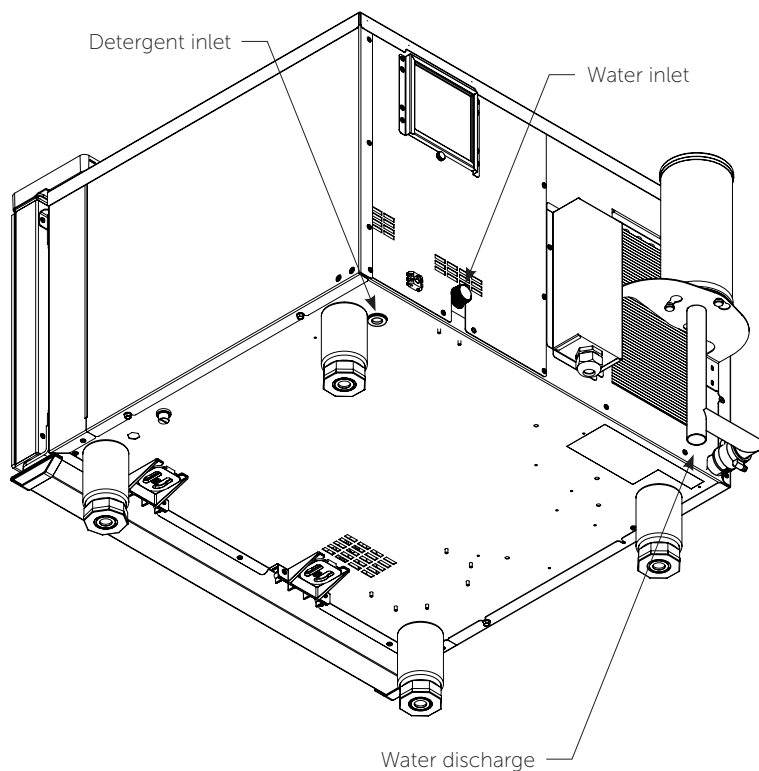
A shut-off valve must be installed between the appliance and the water supply line to allow manual interruption of the water flow.

Prior to carrying out the water connection to the appliance, allow some water to flow out so as to make sure there is no dirt or impurities in the piping.

The water connection must always be carried out by hooking up the water inlet pipe to the threaded fitting G $\frac{3}{4}$ ".

The inlet water must have a pressure value included between 150 kPa (1.5 bar) and 200 kPa (2.0 bar).

TO PREVENT THE RISK OF PIPE RUPTURE, IT IS RECOMMENDED TO CLOSE THE WATER TAP WHEN THE APPLIANCE IS NOT IN USE.





WATER CONNECTION WATER DISCHARGE



WARNING

Depending on operating conditions, the liquids flowing out of the water discharge may reach extremely high temperature values. The reference standard does not allow values exceeding 60°C.



Therefore, in case the measured temperature value of the discharged fluids exceed such limit, a suitable cooling system will need to be installed, in compliance with the provisions of the Standard.

The drain pipe is located at the rear of the appliance and must be connected using either a rigid or flexible pipe directed towards an open or siphoned drain. The pipe diameter must not be smaller than that of the appliance's drain connection.

It is recommended to insert a suitable siphon between the appliance and the mains drain water system in order to prevent vapours from coming out of the appliance and bad odours from entering from the mains drain water.

- Avoid sharp bends in flexible pipes and rigid pipe elbows along the entire drain system.
- The drain pipe must have a minimum slope of 5% to ensure proper water flow.
- The appliance must have its own dedicated drain connection.

If several pieces of equipment or appliances are connected to the same pipe, make sure its size enables normal outflow without any issues.

Local regulations and standards must be complied with.



Once the discharge water connection of the appliance has been carried out, verify its efficacy in a suitable manner, in order to identify any leaks that may cause damages (including serious ones) to people, animals and/or property.

SAFETY RULES FOR THE USER



WARNING



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- The appliance was designed to cook food in closed environments and must be used solely for this purpose. Any other use must be avoided since it is considered improper and dangerous.
- The appliance is intended for professional use and should be used by qualified personnel only.
- People with reduced physical or mental abilities or unskilled and untrained people must not operate the appliance, unless they are supervised or have been instructed on how to operate the appliance by people in charge of their safety.
- Do not leave the appliance unattended in the presence of children, and make sure they do not have access to the appliance or use it as a toy.
- It is not recommended to position the appliance near sources of heat.
- Do not leave easily flammable material next to the appliance for any reason: it can cause a fire.

- The food containers, accessories or other items can reach high temperatures during and after cooking. Be careful when handling in order to prevent burns.
- Only touch them when using heat-protection equipment such as thermal clothing. Danger of burns!
- Be careful when opening the appliance door: danger of burns from high-temperature steam coming out.
- The appliance is equipped with a safety system that automatically disables the operation of heating elements, fans and steam supply when the door is opened.
- Do not place flammable objects or alcohol-based foods in the appliance: they cause combustion and fire that could give rise to explosive phenomena.
- Do not put salt on food inside the cooking chamber of the appliance. This can damage the cooking chamber. If it cannot be avoided, clean the appliance as soon as possible.
- Use your fingers to adjust the control panel options. Using any other object can damage the appliance and thus cause the warranty to be forfeited.

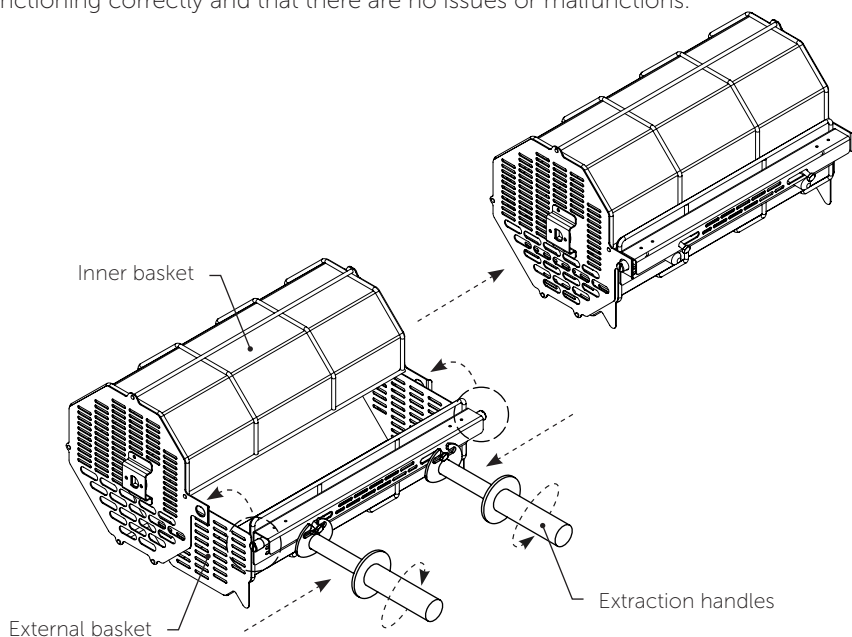
FIRST USE

TESTING PROCEDURE

Before starting the appliance for the first time, ensure that no plastic bags, instruction manuals, informational materials, or plastic film are inside the cooking chamber. Before cooking for the first time, it is recommended to clean the basket and tray in which food will be placed, to remove any manufacturing residues.

Ensure that the rods of the outer basket are securely attached to the inner basket before starting any cooking cycle.

The appliance must be tested by performing a trial cooking session to verify that it is functioning correctly and that there are no issues or malfunctions.



Following the setting instructions provided in the following pages, turn on the appliance and set a cooking cycle with the temperature at 149°C and time at 10 minutes with the basket active (4/4 mode).

Verify the following conditions:

1. The cooking chamber light is ON.
2. The appliance stops (heating elements, motors) when the door is opened and resumes operation when the door is closed again.
3. The basket stops rotating when the door is opened and restarts operating when the door is closed again.
4. Once the set temperature is reached, the thermostat deactivates the heating elements.

During operation and after the cooking process, the appliance surfaces may exceed, depending on how the appliance is used, a temperature of 60°C .

It is therefore recommended to refrain from touching the areas marked with the special "hot surface" label.

FIRST USE

FIRST CLEANING OF THE COOKING CHAMBER

Before cleaning, disconnect the appliance from the power supply and wait until it has completely cooled down.

The cooking chamber must not have any solvent or detergent residue. They should be removed by rinsing thoroughly using a damp cloth and using appropriate eye, mouth and hand protection. **Possible danger of corrosion.**

Heat the empty appliance to 204°C for approximately 30 minutes to eliminate any odors from the thermal insulation.

Clean the walls of the cooking chamber using hot water and soap, then rinse thoroughly. Do not use aggressive, acidic, or abrasive cleaning products.

DIGITAL CONTROL PANEL 2.4" LCD DISPLAY



ON/OFF BUTTON



MENU/SETTINGS
BUTTON



PLUS BUTTON



MINUS BUTTON



TIME BUTTON



TEMPERATURE
BUTTON



V-DRY/FAN ADJUST-
MENT BUTTON



BASKET ROTATION
BUTTON



START/STOP BUTTON



PHASES/CYCLES
BUTTON



QUICK SELECTION
PROGRAM BUTTONS









TEMPERATURE
HOLDING BUTTON

INITIAL SCREEN

Pressing the On/Off button once activates the board's ON state. If the board is already in the ON state, holding the On/Off button will switch it to standby mode. If the board remains in the ON state for a period of inactivity defined by a parameter, it will automatically return to standby mode.

The home page displays the default screen for manual cooking. At the bottom of the display, there are several status icons, and in the central field, the actual chamber temperature is always shown when not cooking, while during cooking, the current time is displayed.

The status icons managed are:

-  Symbol indicating active heating (heating elements on)
-  WiFi signal indicator
-  Alarm triangle
-  "Temperature holding" function symbol
-  Chamber light symbol
-  Pause/play symbol, indicating the cooking status when the door is opened or closed

MANUAL COOKING AND RECIPE-BASED COOKING

In manual cooking, the user sets the desired cooking parameters for one or more phases based on their experience. The cooking duration can be set to a specific time value (e.g., 1:40 hours:minutes) or, if needed, to infinite time (displayed as "INF"). In the first case, the cooking process will automatically stop when the set time expires (0:00).

In recipe-based cooking, previously saved recipes are used. The equipment can store up to 99 custom recipes.

GUIDED PROCEDURE FOR MANUAL COOKING

By pressing the On/Off button, the appliance switches to the ON state and loads a manual cooking program with predefined default values. All programs, including the manual one, have an automatic preheating function where the set-point is configured to be equal to the set value of the first phase increased by 20%.

The board can store up to 100 programs, each with up to four phases. The following cooking settings can be adjusted for each phase:

- Temperature setting
- Time setting
- Fan speed setting
- Dry setting
- Basket rotation setting

SETTING THE COOKING TEMPERATURE

- Press the temperature button
- Use the + and – buttons to set the desired value
- Press the temperature button again to confirm

SETTING THE COOKING TIME

- Press the time button
- Use the + and – buttons to set the desired duration
- Press the time button again to confirm

SETTING THE FAN SPEED

The appliance offers 5 different fan/motor speeds. To adjust the fan speed:

- Press the V-Dry/Fan speed button twice
- Use the + and – buttons to set the desired value
- Press the V-Dry/Fan speed button again to confirm

NOTE: During preheating, it is **NOT** possible to change the fan speed.

SETTING THE V-DRY FUNCTION

The V-Dry function allows steam to be removed from the cooking chamber by introducing external air.

- Press the V-Dry/Fan Speed button
- Use the + and – buttons to set the desired value
- Press the V-Dry/Fan Speed button again to confirm

SET THE BASKET ROTATION

This function allows you to set the type of rotation for the basket containing the food to be cooked, ensuring an even heat distribution on all food surfaces and guaranteeing uniform cooking. To set the basket rotation:

- Press the Basket Rotation button
- Use the + and – buttons to select the desired mode
- Each basket rotation mode follows a 30-second cycle, during which the machine alternates between an "active" period (basket rotation) and a "pause" period (rotation stops). The duration of the "on" (rotation) period varies depending on the selected mode, while the "off" (pause) period is simply the remaining time to complete the 30-second cycle. The available modes are:
 - 0: Basket always stationary
 - 1/4: Rotation for 3 seconds, pause for 27 seconds
 - 2/4: Rotation for 9 seconds, pause for 21 seconds
 - 3/4: Rotation for 15 seconds, pause for 15 seconds
 - 4/4: Basket always rotating
- Press the Basket Rotation button again to confirm

Basket operation:

- At the end of each cooking cycle, the basket becomes extremely hot. Direct contact with hands is strictly prohibited. Use high-temperature protective gloves or the specific removal accessories provided with the appliance.
- During cooking, the free rotation of the basket must be ensured. Do not obstruct its movement with any material before starting a cooking process.



Risk of overheating the basket rotation motor if the basket is blocked.

Preheating:

Before starting the preheating phase, remove the outer basket. During preheating, the inner basket remains stationary (it does not rotate), so that once preheating is complete and the door is opened, you can insert the outer basket immediately, with the inner basket already in its correct position and ready for cooking.

Automatic basket realignment:

The basket is automatically realigned in the following situations:

- When the control board is powered on.
- At the end of a cooking cycle (completed automatically at the set time) if at least one phase of the program has been executed with the basket rotation active.
- If a cooking cycle is stopped using the "Start/Stop" button after at least one phase of the program has been executed with the basket rotating, the basket motor will automatically run until the basket reaches its end-stop position

Ensure that the outer basket is properly inserted into the inner basket.

You should wait for the realignment procedure to complete before performing any other operation. During automatic realignment, if the control board is put into standby mode or the door is opened, the operation is temporarily paused until the door is closed again.

With the door closed, the basket can be manually activated by holding down the basket rotation button. When the button is released, the basket stops. While the button is pressed, the motor will stop automatically once it reaches the realignment position, corresponding to the closed end-stop contact.

"TEMPERATURE HOLDING" FUNCTION

"Temperature Holding" is a function that allows the appliance to cook for an infinite time, maintaining the previously set temperature and fan speed parameters. To activate this function:

- Access the manual cooking screen and set the desired cooking parameters (temperature, fan speed).
- Press the Temperature Holding button: if the appliance door is closed, the cooking cycle will start automatically, and the status bar icon will indicate that the function is active.

To deactivate this function, hold down the "Temperature Holding" button: confirmation of the interruption is indicated by the absence of the related icon on the status bar.

NOTE: During the execution of a recipe, the "Temperature Holding" function will be automatically deactivated. At the end or in case of manual interruption of the recipe, after removing the food from the cooking chamber and closing the appliance door, the "Temperature Holding" function will be reactivated automatically.

CREATING A MULTI-PHASE RECIPE

Each program, including the manual one, can consist of:

- One customizable preheating phase and up to 5 cooking phases.
- One fixed preheating cycle and up to 6 cooking phases.

To create a recipe with multiple phases:

- Access the manual cooking screen and set the desired parameters for the first phase (temperature, time, humidity, etc.)
- Press the Phases/Cycles button to proceed to the second phase, or press the Start/Stop button to start cooking
- Set the desired parameters for the second phase. Press the Phases/Cycles button again to proceed to the third phase, or press the Start/Stop button to begin cooking
- Set the desired parameters for the third phase. Press the Phases/Cycles button again to proceed to the fourth phase, or press the Start/Stop button to begin cooking
- Set the desired parameters for the fourth, fifth, and sixth phases, if necessary
- Press the Start/Stop button to begin cooking with the configured parameters

NOTE: To delete a phase, set the phase time to zero using the + and – buttons.

WARNING!

- It is not possible to set a time of 0 for the first phase.
- If the time for any phase is set to infinite, it will not be possible to set a time for subsequent phases.
- It is not possible to set an infinite time for a phase if any subsequent phases are enabled.
- It is not possible to delete a phase if the next one is active. Conversely, only the last active phase can be disabled one at a time.
- During a cooking cycle, it is possible to force the transition to the next phase before the current phase's time expires by setting the cooking time of the current phase to zero.

PREHEATING PHASE

Each program, including the manual cycle, can include its own preheating phase.

The user can select different preheating operation modes by modifying parameter

P20 (see the "Accessing Parameters" section). The available modes are as follows:

- P20 = 0: Preheating disabled + 6 cooking phases.
- P20 = 1: The preheating temperature is equal to the temperature of phase 1 increased by 20%. Preheating can be disabled.
- P20 = 2: The preheating temperature is set to the temperature of phase 1 increased by 20°C. Preheating can be disabled.
- P20 = 3: The user can manually set the preheating temperature.
- P20 = 4: The preheating temperature is equal to the temperature of phase 1 increased by 20%. Preheating cannot be modified or disabled.

To Disable or Modify Preheating:

- Select the desired program or access manual cooking
- Press the Phases/Cycles button to select the "P" (preheating) phase
 - If P20 = 1 or P20 = 2: preheating can be disabled by pressing the time button
 - If P20 = 3: the preheating temperature and fan speed can be manually adjusted
- Press the Phases/Cycles button to return to the first cooking phase.

When the Preheating Temperature is Reached:

- A buzzer sounds to notify the user
- The light flashes to indicate that the temperature has been reached

Maintaining the Preheating Temperature:

The preheating temperature is maintained in the cooking chamber until the door is opened.

Managing Wait Time:

If the door is not opened within 15 minutes after the buzzer sounds:

- The recipe is automatically stopped
- A pop-up appears on the display, indicating that the maximum preheating time has been exceeded

Starting the First Phase:

When the appliance door is closed, the first phase of the cooking cycle starts automatically.

Deactivating the Buzzer:

The buzzer indicating that the preheating temperature has been reached can be deactivated by:

- Opening the appliance door
- Pressing any button on the control panel

Interrupting Preheating:

If the appliance door is opened during the preheating phase, before the temperature is reached, the preheating phase is interrupted.

EDITING AND MANAGING RECIPES

Recipe editing and management allow customization of cooking programs: saving, copying, renaming, or deleting recipes, as well as associating or dissociating images for intuitive handling. Quick editing enables immediate updates, while delayed start allows scheduling the start at a later time.

SAVING A RECIPE

To save a new recipe after configuring the desired cooking parameters and settings, follow these steps:

- Press and hold the menu button
- Use the + and – buttons to scroll through the available programs
- Press the menu button to confirm the "save" selection
- Set the recipe name:

- Use the + and – buttons to select the desired letters (maximum 20 characters)
 - Press the menu button to confirm the selected letter and move to the next one
 - To insert spaces between letters, press the time button
 - To delete previously entered letters, press the temperature button
 - Press the Start/Stop button to save the recipe name
 - Select the category using the + and – buttons
 - Press the menu button to confirm the category selection
 - Press the On/Off button to return to the home screen and view the recipe
- The recipe will now be available in the recipe list for future use.

NOTE: To exit the saved recipe, you must return to the “Recipe List” menu and select the “Manual” option.

COPYING A RECIPE

To copy a recipe, go to the “Recipe List” menu, select the category and desired recipe, then follow these steps:

- Press and hold the menu button on the saved recipe
- Use the + and – buttons to scroll through the available programs
- Press the menu button to confirm the “copy” selection
- Set the recipe name:
 - Use the + and – buttons to select the desired letters (maximum 20 characters)
 - Press the menu button to confirm the selected letter and move to the next one
 - To insert spaces between letters, press the time button
 - To delete previously entered letters, press the temperature button
- Press the Start/Stop button to save the recipe name
- Select the category using the + and – buttons
- Press the menu button to confirm the category selection
- Press the On/Off button to return to the home screen and view the recipe

RENAMING A RECIPE

To rename a recipe, go to the “Recipe List” menu, select the category and desired recipe, then follow these steps:

- Press and hold the menu button on the saved recipe
- Use the + and – buttons to scroll through the available programs
- Press the menu button to confirm the “rename” selection
- Rename the recipe:
 - Use the + and – buttons to select the desired letters (maximum 20 characters)
 - Press the menu button to confirm the selected letter and move to the next one
 - To insert spaces between letters, press the time button
 - To delete previously entered letters, press the temperature button

- Press the Start/Stop button to save the recipe name
- Select the category using the + and – buttons
- Press the menu button to confirm the category selection
- Press the On/Off button to return to the home screen and view the recipe

DELETING A RECIPE

To delete a recipe, go to the “Recipe List” menu, select the category and desired recipe, then follow these steps:

- Press and hold the menu button on the saved recipe
- Use the + and – buttons to scroll through the available programs
- Press the menu button to confirm the “delete” selection

At the end of the process, the control will automatically return to the home screen.

ASSOCIATING A RECIPE WITH AN IMAGE

To associate a recipe with an image, go to the “Recipe List” menu, select the category and desired recipe, then follow these steps:

- Press and hold the menu button on the saved recipe
- Use the + and – buttons to scroll through the available programs
- Press the menu button to confirm the “associate” selection
- Use the + and – buttons to scroll through the available images
- Press the menu button to confirm the selection

NOTE: If the USB stick contains images in the dedicated folder, after the last image in the local archive, the system will begin scrolling through the images saved on the USB memory. By selecting an image from the USB stick, it will be imported into the device’s database.

DISASSOCIATING A RECIPE FROM AN IMAGE

To disassociate a recipe from an image, go to the “Recipe List” menu, select the category and the desired recipe, then follow these steps:

- Press and hold the menu button on the saved recipe
- Use the + and – buttons to scroll through the available programs
- Press the menu button to confirm the “disassociate” selection
- Press the menu button again to confirm the disassociation

QUICK EDIT OF A RECIPE (WEB SERVER)

The quick edit function allows you to modify a recipe via a direct connection with a smartphone. To perform this function:

- Turn on the equipment by pressing the On/Off button
- Press the On/Off button again to display the first QR Code “Connect” on the screen of the equipment
- Scan the first QR Code displayed on the screen using a smartphone with an Internet connection
- Accept the connection to the network on the smartphone screen
- Wait for the connection between the smartphone and the equipment to be established

- Press the – button to connect to the second QR Code “Access”
- Scan the second QR Code displayed on the screen using the smartphone with an Internet connection
- Confirm access to the website on the smartphone
- A screen will appear on the smartphone that allows you to access the device’s recipe list. Press the “Go to recipe list” button to proceed

In the recipe list, you can select the desired category and modify or create a new recipe. You can also configure the parameters, save the recipe, associate images, or delete it directly from the smartphone.

WARNING: To use this mode, the appliance display must remain on the connection screen. If the On/Off button is pressed and you return to the homepage, the internet connection will be lost.

SETTING A RECIPE WITH DELAYED START

To set a recipe with a delayed start, go to the ‘Recipe List’ menu, select the category and the desired recipe, and then follow these steps:

- Press and hold the menu button on the saved recipe
- Use the + and – buttons to scroll through the available programs
- Press the menu button to confirm the selection “Delayed Start”
- Select the delayed start period using the + and – buttons:
 - Today: The cycle starts at the scheduled time on the current day
 - +24h: The cycle starts at the scheduled time within 24 hours of the current day
 - +48h: The cycle starts at the scheduled time within 48 hours of the current day
- Press the menu button to confirm the selection
- Set the desired start time using the + and – buttons
- Press the menu button to confirm the selection

WARNING: When a delayed start program is set, no other cycles can be executed. To cancel the setting, press the ON/OFF button.

ASSOCIATING A RECIPE WITH ONE OF THE QUICK SELECT PROGRAM BUTTONS

You can quickly select a recipe by pressing one of the “Quick Select Program” buttons P1-P5, as long as no other cycles are running. The corresponding recipe will be immediately displayed and ready to start.

NOTE: If you press one of the “Quick Select Program” buttons that has not been assigned a recipe, an error sound will be triggered, and no recipe will be selected.

By pressing and holding one of the “Quick Select Program” buttons P1-P5, you will be able to view the image associated with the corresponding recipe. To associate a program with one of the “Quick Select Program” buttons:

- Go to the “Recipe List” menu
- Select the desired recipe using the + and – buttons
- Press the button (P1-P5) to which you want to associate the recipe

- Confirm the association by responding to the prompt with the menu button

DISASSOCIATING A RECIPE FROM ONE OF THE QUICK SELECT PROGRAM BUTTONS

To disassociate a program from a "Quick Select Program" button:

- Press the menu button repeatedly to access the service menu
- Use the + and – buttons to select the "parameters" program
- Press the menu button to confirm the selection
- To access this section, a password is required. Use the + and – buttons to enter the password (**user password: 30**)
 - If the password entered is incorrect, the control will automatically return to the main menu
- Locate the parameter for the desired "Quick Select Program" button (refer to the parameter table in the dedicated chapter)
 - Set the value to 0 to disassociate the recipe from the button
- Press the On/Off button to return to the home screen

TEMPORARY MODIFICATION OF A RECIPE

You can temporarily modify the settings of a recipe both before and during execution. These changes are temporary and will not be saved in the device's memory.

STARTING, PAUSING, OR INTERRUPTING A RECIPE

To start a selected recipe, simply press the Start/Stop button. Opening the door while the recipe is running temporarily interrupts the cycle, which will resume once the door is closed. A pause symbol will appear at the bottom of the screen during the interruption.

The final stop of the recipe occurs when the time set for the last cooking phase expires or by pressing the Start/Stop button. At the end of the recipe, a notification message will appear on the screen, and a sound signal will be emitted.

The sound signal will remain active until the door is opened or any button is pressed.

MENU LIST

By repeatedly pressing the menu button (when no cooking cycle is running), you can scroll through the following menu options:

- Last Used Programs Menu
- Recipe List Menu
- Special Cycles Menu
- Cleaning Menu
- Service Menu (only accessible if the "Temperature Holding" function is deactivated)

By holding down the menu button (when no cooking cycle is running) within a new program or a previously saved recipe, you can access the recipe modification menu.

LAST USED PROGRAMS MENU

In this menu, you can view the last 10 cooking programs used. You can also access the recipe book. To start a program:

- Press the menu button
- Use the + and – buttons to scroll through the available programs
- Press the menu button to confirm your selection
- Press the Start/Stop button to start the program

RECIPE LIST MENU

The recipe book is divided into five categories and can contain up to 100 programs in total. Each program can include up to four stages. Using the programs ensures the standardization of cooking processes, consistently delivering high-quality results. To start a program from the recipe book:

- Press the menu button twice
- Use the + and – buttons to choose the desired category
- Press the menu button to confirm the category selection
- Use the + and – buttons to choose the desired recipe
- Press the menu button to confirm the recipe selection
- Press the Start/Stop button to start the program

SPECIAL CYCLES MENU

In this menu, you can access special cycles:

- Start/stop “Temperature holding” function
- Quick Cooling
- Delayed Wash

START/STOP FUNZIONE “TEMPERATURE HOLDING”

To activate/deactivate the “Temperature Holding” function:

- Press the menu button repeatedly to access the “special cycles” menu
- Use the + and – buttons to select the desired program
- Press the menu button to confirm the selection
- Press the menu button to activate/deactivate the function
- Press the On/Off button repeatedly to return to the home screen

If the “Temperature Holding” function is active, at the end of a cooking cycle, it will automatically activate after closing the door. However, it will not restart automatically after:

- Washing
- Rinsing
- Cooling

If the program remains active for more than 30 minutes, it will automatically shut off.

QUICK COOLING

To start the quick cooling cycle of the chamber:

- Press the menu button repeatedly to access the "special cycles" menu
- Use the + and – buttons to select the desired program
- Press the menu button to confirm the selection
- Press the temperature button to set the value to be maintained during the quick cooling phase
 - Use the + and – buttons to set the desired value
 - Press the temperature button again to confirm
- Press the ventilation adjustment button to set the fan speed
 - Use the + and – buttons to set the desired value
 - Press the ventilation adjustment button again to confirm
- Press the Start/Stop button to start the program

Operation of the Quick Cooling Cycle:

- A progress bar will appear at the top of the screen, representing the cycle's progress as the cooking chamber temperature decreases
- The quick cooling cycle ends when the chamber temperature is lower than the set value
- The quick cooling cycle can be performed with either the door open or closed
- With the door closed, water is injected into the cooking chamber to accelerate the process

DELAYED WASH START PROGRAM

To start the special "Delayed Wash" cycle:

- Press the menu button repeatedly to access the "special cycles" menu.
- Use the + and – buttons to select the desired program.
- Press the menu button to confirm the selection.
- Select the wash type using the + and – buttons.
- Press the menu button to confirm the selection.
- Select the wash start delay period using the + and – buttons:
 - Today: The cycle starts at the scheduled time on the current day.
 - +24h: The cycle starts at the scheduled time within the next 24 hours.
 - +48h: The cycle starts at the scheduled time within the next 48 hours.
- Press the menu button to confirm the selection.
- Set the desired start time using the + and – buttons.
- Press the menu button to confirm the selection.

Operation of the Delayed Wash Start Program:

- Once the cycle is confirmed, the oven will enter standby mode.
- The screen will display the scheduled date and time for the delayed cycle start.
- When the set time and day are reached, the cycle will automatically start.

WASH MENU

This menu provides access to the washing and rinsing cycles of the appliance:

- Rinse: Performs a washing cycle using water only, without detergent.
- Short: Performs a quick washing cycle with detergent.
- Long: Performs a deep washing cycle with detergent.
- Detergent Load: Performs a priming cycle for the pump and fills the hydraulic circuit with detergent.

It is recommended to run the Detergent Load cycle during the first use, after replacing the detergent tank, and after long periods of inactivity of the automatic washing system. Additionally, it is advisable to run a Rinse cycle after the Detergent Load cycle to remove any detergent residues from the cooking chamber.

To start the washing cycle:

- Press the menu button repeatedly to access the Wash Menu
- Use the + and – buttons to select the desired program
- Press the menu button to confirm the selection
- Press the Start/Stop button to start the program

WARNING: If the cooking chamber temperature is too high, the washing cycle will start only after a cooling cycle, as indicated on the display.

SERVICE MENU

In this menu, you can access the following functions of the machine:

- Parameters
- USB Function
- Wi-Fi Connection - WebServer / Connection Info
- Machine Information
- Language
- Date and Time
- Delete Program Images

ACCESS TO PARAMETERS

To access the parameters setup menu:

- Press the menu button repeatedly to access the service menu
- Use the + and – buttons to select the desired program
- Press the menu button to confirm the selection
- A password is required to access this section. Use the + and – buttons to enter the password (**user password: 30**)
 - If the password entered is incorrect, the control will automatically return to the main menu
- Press the menu button to confirm the selection
- Use the + and – buttons to scroll through the list of parameters
- Press the menu button to select the parameter to modify
 - Set the desired value within the predefined limits using the + and – buttons
 - Press the menu button to confirm the selection
- To exit the parameter menu, press the On/Off button or wait 2 minutes of inactivity for automatic exit

The following is a list of all modifiable parameters:

PARAMETERS	DESCRIPTION	VALUE	LIMITS	UNIT OF MEASURE
P01	Temperature unit - 0=°C - 1=°F	0	0-1	Number
P06	Default cooking setpoint	150	30 ÷ 260	°C
P09	Default cooling setpoint	50	30 ÷ 70	°C
P11	Max phase time	240	60 ÷ 999	Minutes
P12	Default cooking extension time	1	1 ÷ 999	Minutes
P13	Delay for extending cooking	120	1 ÷ 600	Seconds
P20	Preheating mode 0= disabled + 5 cooking phases 1= delta % from phase 1 temperature + 5 cooking phases 2= delta °C from phase 1 temperature + 5 cooking phases 3= manual temperature setting + 5 cooking phases 4= fixed % preheating + 6 cooking phases	1	0 ÷ 4	Number
P21	Manual preheating delta	20	0 ÷ 100	% / °C
P24	Modifiable percentage P20=4	20	0 ÷ 100	%
P25	Preheating active in manual program	1	0 ÷ 1	Flag
P120	Appliance light mode when On: 0=timed on button press 1=always on during cooking 2=always on when ON	1	0 ÷ 2	Flag
P121	Light activation time (for P120=0)	1	0 ÷ 120	Seconds
P138	ND			
P140	Buzzer sound (0=always sounds)	0	0 ÷ 999	Seconds
P204	Appliance inactivity time for automatic stand-by switch	10	0 ÷ 60	Minutes
P220	Program number associated with button P1 - 0 = no program associated	0	0 ÷ 100	Number
P221	Program number associated with button P2 - 0 = no program associated	0	0 ÷ 100	Number
P222	Program number associated with button P3 - 0 = no program associated	0	0 ÷ 100	Number
P223	Program number associated with button P4 - 0 = no program associated	0	0 ÷ 100	Number
P224	Program number associated with button P5 - 0 = no program associated	0	0 ÷ 100	Number
P333	ND			
P351	ND			
P352	ND			
P380	ND			
P381	ND			
P382	ND			
P391	Program temperature "Temperature holding"	230	50 ÷ T max	°C
P400	ND			
P500	HACCP log time - 0 = HACCP log disabled	5	0 ÷ 10	Minutes
P501	Temperature delta for HACCP log (*)	5	0 ÷ 300	°C
P639	Reset of Detergent Usage Count	0	0 ÷ 1	Flag

USB FUNCTIONS

The USB menu allows the following operations:

- Update firmware (appears only if a compatible file is detected)
- Update languages (appears only if a compatible file is detected)
- Export HACCP
- Export recipes
- Import recipes (appears only if a compatible file is detected)
- Import parameters (appears only if a compatible file is detected)
- Import images (appears only if a .jpg file is detected in the designated subfolder)
- Import recipes + images (appears only if a compatible file is detected)
- Full update (appears only if a compatible group of files is detected)

NOTE: If you attempt to access this menu without a USB drive inserted, a message will appear informing you of the missing USB stick.

FIRMWARE UPDATE FROM USB

To start an update:

- Load the update files onto a USB drive
 - **NOTE: Only use files released by the manufacturer**
- Press the menu button repeatedly to access the service menu
- Use the + and – buttons to select the USB program
- Press the menu button to confirm the selection
- Use the + and – buttons to select the desired program
- Press the menu button to confirm the selection
- Press the menu button again to start the program

Once confirmed, the first phase of the firmware update will begin and may take a few minutes.

- At the end of the first phase, press the Start/Stop button to begin the second phase, which might take a few minutes

Upon completion of the process, the device will automatically enter standby mode.

LANGUAGE UPDATE FROM USB

WARNING: The language update procedure irreversibly deletes the previously existing database and may take a few minutes.

To start an update:

- Press the menu button repeatedly to access the service menu
- Use the + and – buttons to select the USB program
- Press the menu button to confirm the selection
- Use the + and – buttons to select the desired program
- Press the menu button to confirm the selection
- Press the menu button again to start the program

Once confirmed, the first phase of the language update will begin and may take a few minutes. At the end of the process, a notification message will appear.

- Press the On/Off button repeatedly to return to the home screen

EXPORTING HACCP TO USB

To export the HACCP log:

- Press the menu button repeatedly to access the service menu
- Use the + and – buttons to select the USB program
- Press the menu button to confirm the selection
- Use the + and – buttons to select the desired program
- Press the menu button to confirm the selection
- Press the menu button again to start the program

At the end of the process, a notification message will appear.

- Press the On/Off button repeatedly to return to the home screen

How HACCP Data Export Works:

The HACCP export procedure allows saving operation data stored in the control onto the USB drive.

- A file is exported for each day of use, named with the type yy_mm_dd and the ".csv" extension.
- Each log file is accompanied by a file with the same name but with the .md5 extension for integrity verification.

The exported data can include a series of events such as:

- Start event
- Phase change event
- Stop event or cooking cycle end
- Any alarms
- Logging every 5 minutes:
 - Temperature
 - Setpoint
 - Time remaining at the end of the phase
 - Duration of the phase
- Logging every 5-degree temperature change in the chamber

EXPORTING RECIPES TO USB

To export all recipes:

- Insert a USB stick
- Press the menu button repeatedly to access the service menu
- Use the + and – buttons to select the "parameters" program
- Press the menu button to confirm the selection
- Use the + and – buttons to enter the password (**user password: 30**)
 - If the password entered is incorrect, the control will return automatically to the main menu
- Press the menu button to confirm the selection
- Press the On/Off button to return to the service menu
- Use the + and – buttons to select the USB program

- Press the menu button to confirm the selection
- Use the + and – buttons to select the desired program
- Press the menu button to confirm the selection
- Press the menu button again to start the program

At the end of the process, a notification message will appear.

- Press the On/Off button repeatedly to return to the home screen

IMPORTING RECIPES FROM USB

To import all recipes:

- Insert a USB stick with the file UTRIC*.csv
- Press the menu button repeatedly to access the service menu
- Use the + and – buttons to select the “parameters” program
- Press the menu button to confirm the selection
- Use the + and – buttons to enter the password (**user password: 30**)
 - If the password entered is incorrect, the control will automatically return to the main menu
- Press the menu button to confirm the selection
- Press the On/Off button to return to the service menu
- Use the + and – buttons to select the USB program
- Press the menu button to confirm the selection
- Use the + and – buttons to select the desired program
- Press the menu button to confirm the selection
- Press the menu button again to start the program

At the end of the process, a notification message will appear.

- Press the On/Off button repeatedly to return to the home screen

IMPORTING PARAMETERS FROM USB

WARNING: Incorrect parameter import may cause irreversible malfunction of the equipment.

To import parameters:

- Load the update files onto a USB stick
 - **NOTE:** Only use files released by the manufacturer
- Press the menu button repeatedly to access the service menu
- Use the + and – buttons to select the USB program
- Press the menu button to confirm the selection
- Use the + and – buttons to select the desired program
- Press the menu button to confirm the selection
- Press the menu button again to start the program

Upon confirmation, the first phase of the firmware update will start, which may take a few minutes. At the end of the process, a notification message will appear.

- Press the On/Off button repeatedly to return to the home screen

IMPORTING IMAGES FROM USB

WARNING: This operation will irreversibly delete all previously loaded images from the control's memory.

This procedure allows you to import images to associate with recipes, provided there is enough memory space in the control.

Requirements for image files to import:

- They must be located in a folder named "jpg"
- The format must be ".jpeg," with a recommended resolution of 300x160 pixels
- The maximum allowed size is 64 Kbyte per image

Procedure to import images:

- Insert a USB stick containing a single folder named "jpg," within which all images to be imported are saved
- Press the menu button repeatedly to access the service menu
- Use the + and – buttons to select the USB program
- Press the menu button to confirm the selection
- Use the + and – buttons to select the desired program
- Press the menu button to confirm the selection
- Press the menu button again to start the program

Upon confirmation, the first phase of the update will begin, which may take a few minutes. At the end of the process, a notification message will appear.

- Press the On/Off button repeatedly to return to the home screen

IMPORTING RECIPES + IMAGES FROM USB

To import recipes and associated images:

- Insert a USB stick containing:
 - A single folder named "jpg," within which all images to be imported are saved
 - The prepared recipe file, named UTRIC.csv* (refer to section 14.2.5 for details on preparing the file)
- Press the menu button repeatedly to access the service menu
- Use the + and – buttons to select the USB program
- Press the menu button to confirm the selection
- Use the + and – buttons to select the desired program
- Press the menu button to confirm the selection
- Press the menu button again to start the program

Upon confirmation, the first phase of the update will begin, which may take a few minutes. At the end of the process, a notification message will appear.

- Press the On/Off button repeatedly to return to the home screen

COMPLETE FIRMWARE UPDATE FROM USB

WARNING: During the complete firmware update procedure, it is crucial to ensure that all necessary files are correctly present on the USB stick. If the required files are not available, the update program will not be selectable from the menu. The update involves all the operational files of the system simultaneously, and special care is needed to ensure it is completed correctly.

To start a complete firmware update:

- Load the update files onto a USB stick
 - **NOTE: Use only the files provided by the manufacturer**
- Press the menu button repeatedly to access the service menu
- Use the + and – buttons to select the USB program
- Press the menu button to confirm the selection
- Use the + and – buttons to select the desired program
- Press the menu button to confirm the selection
- Press the menu button again to start the program

Upon confirmation, the first phase of the firmware update will begin, which may take a few minutes.

- At the end of the first phase, press the Start/Stop button to begin the second phase, which may take another minute

Once the process is complete, the control will automatically switch to standby mode.

DIRECT CONNECTION TO SMARTPHONE

It is possible to establish a direct connection between the equipment and a smartphone. This connection allows local access to the recipe book via the smartphone, within a range of approximately 6 meters from the equipment, and enables the necessary operations to connect to a Wi-Fi network.

To connect the equipment directly to a smartphone:

- Turn on the equipment by pressing the On/Off button
- Press the On/Off button again to display the first “Connect” QR code on the equipment’s screen
- Scan the first QR code displayed on the screen using a smartphone with an internet connection
- Accept the network connection on the smartphone screen
- Wait for the connection between the smartphone and the equipment to be established
- Press the – button to connect to the second “Access” QR code
- Scan the second QR code displayed on the screen using the smartphone with an internet connection

- Confirm the access to the proposed website on the smartphone
- The smartphone will display a screen that allows access to the equipment's recipe book. Press the "Go to Recipe Book" button to proceed
- To disconnect, press the On/Off button

Once connected, the smartphone will display the recipe book structure, allowing navigation, viewing, creating, editing, saving, associating images, or deleting recipes.

WI-FI NETWORK AND CLOUD SERVER CONNECTION

The QR codes required for network and Cloud connection can be accessed either by following the standard procedure described in the chapters below or through the Service Menu, by entering the "Wi-Fi" program and selecting the "QR Code" option. Both access methods provide the same QR codes and lead to the same connection procedure. To connect the equipment to the Cloud Server, carefully follow the procedure below.

CONNECTION TO THE CONTROL BOARD NETWORK (WEB SERVER)

- Turn on the equipment by pressing the On/Off button
- Press the On/Off button again to display the first "Connect" QR code on the equipment's screen
- Scan the first QR code displayed on the screen using a smartphone with an internet connection
- Accept the network connection on the smartphone screen
- Wait for the connection between the smartphone and the equipment to be established

ACCESS TO THE WEB SERVER

- Press the – button two times to display the second "Access" QR code
- Scan the second QR code using the same smartphone
- Confirm access to the proposed website on the smartphone
 - **NOTE:** To use this mode, the display must remain on this screen at all times. If you press ON/OFF/BACK and return to the homepage, the Internet connection will be lost.
 - **NOTE:** From the Web Server, you can also access the equipment Cookbook by pressing the "Go to the cookbook" button. Within the Cookbook it is possible to view, create, edit, save, associate images, or delete recipes.

WI-FI CONNECTION AND CLOUD REGISTRATION

A screen on the smartphone will appear allowing you to manage the Wi-Fi connection:

- Tap the "Connect the oven / Connect Appliance" button
- Select one of the available Wi-Fi networks
 - **NOTE:** If the list does not appear automatically, tap "Scan Networks"
- Enter the Wi-Fi network password and tap the "Connect" button
- Wait until the message "Online" appears in a green field
- Interrupt the connection to the smartphone via the Wi-Fi connection management menu on the smartphone

- Press the On/Off button to interrupt the connection and wait 30 seconds
- Press the On/Off button twice on the equipment

CLOUD CONNECTION (CHEFCLLOUDCONNECT)

- Press the On/Off button
- Press the – button five times to display the "Chefcloudconnect" QRCode on the equipment screen
- Scan the QRCode using the smartphone
- Tap the "Copy Text" button on the smartphone to copy the proposed address
- Open a browser page on the smartphone and paste the copied address
 - **NOTE: Before proceeding, make sure the smartphone has Internet access (mobile data enabled)**
- Follow the instructions on the web page to complete the Cloud connection configuration
- Choose the appropriate type of association depending on the user and complete the registration procedure to the Cloud Server.

ETHERNET LAN CONNECTION AND CLOUD REGISTRATION

If the equipment is connected via Ethernet LAN, follow the same procedure described in Wi-Fi Connection and Cloud Registration, with the following change:

- Select the Wi-Fi network CLOUDWLAN
 - SSID: CLOUDWLAN
 - PASSWORD: Elan123!

CLOUD CONNECT

Home Page

On the Cloud Connect Home Page, several interactive functions are available and accessible with a click. From the left-side menu, you can scroll through three main categories:

- **DEVICES BOOKMARKED:** displays favorite devices
- **DEVICES:** allows navigation among connected devices
- **COOKBOOK LIST:** user cookbook where operators can create or edit recipes and send selected recipes to one or more devices

Devices Menu

Within the DEVICES menu, three additional subcategories are available:

- **LIST:** shows the list of available devices
- **MAP:** displays a real-time map to locate devices
- **MANAGE FAVOURITE DEVICES:** allows managing, controlling, or deleting groups of devices

Machine Detail

By selecting the serial number of a device, the Machine Detail screen appears, providing an overview of the machine and the following features:

- **MACHINE DATA:** machine description and geolocation.
- **LOG HACCP:** view and download stored operating data.
- **MEASUREMENTS:** reports all machine activities (cooking or washing), including:
 - Washing (total washes, detergent loads, long washes, short washes, rinses)
 - Real-Time Temperature Probes (core probe and chamber temperature)
 - Energy (total energy consumed)
 - All Measures (summary of all measurements)

- **PARAMETERS:** view and modify configuration parameters. Remote cooking or washing activation is not allowed.
- **ALARMS:** current alarms and alarm history.
- **GRAPH:** customizable charts showing trends for recipes, washing cycles, usage time, probes, energy consumption, and statistics.
- **FIRMWARE & FILE:** view the latest firmware version and send firmware updates to the equipment.
- **MACHINE COOKBOOK:** recipe book synchronized with the oven. Recipes currently running cannot be edited.
- **ALERT SETTINGS:** configure automatic email notifications for alarms or maintenance
- **ACTIVITY LOG:** log of major events (power-on, firmware upload, parameter changes)
- **INVITE USER:** invite users for configuration changes or technical updates. Invited users will receive an email and, after login creation, will be able to view the assigned oven group.

WI-FI INFO

This section provides detailed information about the Wi-Fi and Cloud connection status of the equipment, including the Wi-Fi network, connection status, signal quality, Cloud address and communication status, as well as identification and software details such as serial number, Cloud ID, Wi-Fi software version, COM quality, and MAC address. To access the info:

- Press the menu button repeatedly to access the Service menu
- Use the + and – buttons to select the WI-FI program
- Press the menu button to confirm the selection
- Use the + and – buttons to select the desired program
- Press the menu button to confirm the selection
- Use the + and – buttons to scroll through and view the available information
- Press the On/Off button repeatedly to return to the home

TURN WI-FI MODULE ON/OFF

- Press the menu button repeatedly to access the Service menu
- Use the + and – buttons to select the WI-FI program
- Press the menu button to confirm the selection
- Use the + and – buttons to select the desired program
- Press the menu button to activate or deactivate the selected item
- Press the On/Off button repeatedly to return to the home

MACHINE INFORMATION

To access the device information:

- Press the menu button repeatedly to access the Service menu
- Use the + and – buttons to select the desired program
- Press the menu button to confirm the selection
- The following information will be displayed on the screen:
 - Firmware version
 - Firmware release date
 - Serial number or identification number
- Press the On/Off button repeatedly to return to the home

LANGUAGE SETTINGS

To change the device language:

- Press the menu button repeatedly to access the Service menu
- Use the + and – buttons to select the desired program
- Press the menu button to confirm the selection
- Use the + and – buttons to select the nationality of the desired language
- Press the menu button to confirm the selection
- Press the On/Off button repeatedly to return to the Home

DATE AND TIME SETTINGS

To change the device date and time:

- Press the menu button repeatedly to access the Service menu
- Use the + and – buttons to select the desired program
- Press the menu button to confirm the selection
- Use the + and – buttons to modify the desired setting
- Press the menu button to confirm the selection
- Press the On/Off button repeatedly to return to the Home

WARNING: If the equipment is connected to a Wi-Fi network, the date and time settings will not be available. The required information is automatically set through the network.

IMAGE DELETION

To delete images from the library:

- Press the Menu button repeatedly to access the Service menu
- Use the + and – buttons to select the desired program
- Press the Menu button to confirm the selection
- Use the + and – buttons to select the image to be deleted
- Press the Menu button to confirm the selection
- Press the On/Off button repeatedly to return to the Home

CLEANING AND MAINTENANCE

Cut off power to the appliance before carrying out any cleaning and/or maintenance operations.

ORDINARY CLEANING OF THE COOKING CHAMBER

At the end of a day's work, it is necessary to clean the equipment, both for hygiene reasons and to avoid operating failures.

The appliance must never be cleaned with direct or high pressure water jets.

Similarly, for cleaning the appliance you should not use iron scouring pads, brushes or common steel scrapers; you can optionally use stainless steel wool, rubbing it in the direction of the satin finish of the sheets.

Manual Cleaning Procedure:

- Wait until the cooking chamber has cooled down.
- Turn on the appliance, set the temperature to 80°C (176°F), and leave it on for 10 minutes with the steam function activated (if available).
- Turn off the appliance and allow it to cool.
- Remove the side tray supports.
- Manually remove any solid residues and place the removable parts in the dishwasher.
- Spray a suitable detergent over the entire interior surface of the cooking chamber and let it act for approximately 10 minutes.
- Clean with warm water and a soft cloth.
- Thoroughly rinse all interior surfaces to remove any detergent residues.
- Clean the exterior of the appliance with a damp cloth and a mild detergent.

IT IS STRICTLY FORBIDDEN TO WASH THE COOKING CHAMBER AT TEMPERATURES HIGHER THAN 70°C. DANGER OF SCALDING.

Daily cleaning of the appliance cooking chamber lining must be carried out with a non-abrasive detergent to guarantee its proper functioning.

Use plastic bristles or a sponge soaked in vinegar and warm water in the case of dried residue.

ATTENTION: Any fats and food residues in the cooking chamber could catch fire when using the appliance, therefore, it is advisable to remove them promptly.

Use only the recommended products to clean the stainless steel surfaces.

EXTERNAL CLEANING

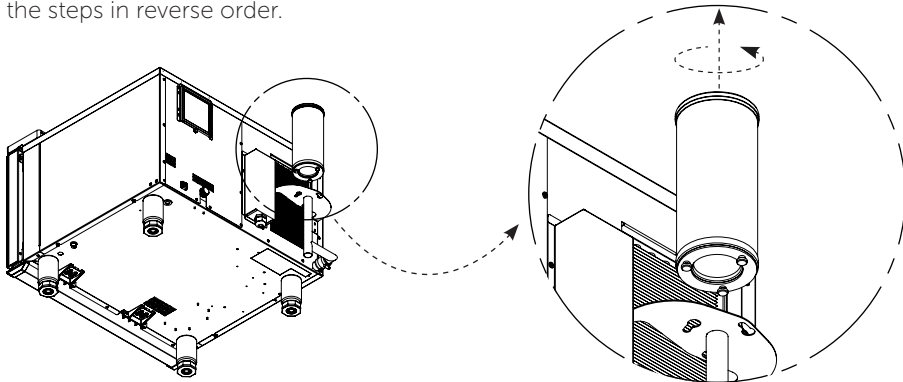
Only use a damp cloth with warm water or products suitable for cleaning stainless steel. Do not use acidic products or ammonia.

ATTENTION: Never clean the device with water jets or pressurised steam.

REPLACEMENT OF THE ACTIVE CARBON FILTER

There is an active carbon filter in the form of a cartridge at the rear of the appliance that can be useful for removing odours generated during cooking. This filter has a duration that depends on the intensity of use of the appliance and the type of products cooked. You can detect when the filter is no longer effective because cooking smells start to be emitted without being captured: this means that it is necessary to replace it.

To replace the filter, simply access the rear of the appliance, turn the filter anticlockwise and pull it upwards to remove it. To install the new cartridge, follow the steps in reverse order.



NOTES FOR REPLACEMENT: only use the replacement filters recommended by the manufacturer to guarantee the effective removal of smoke and smells.

The use of other filters and/or active carbons does not guarantee the removal of smoke and smells.

REMOVING THE REMOVABLE BASKET

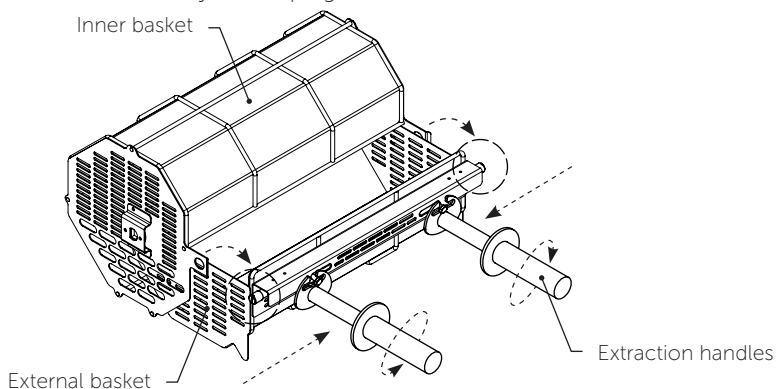
Wait for the appliance to cool down fully in order to remove the basket in safety.
Burn hazard!



It is recommended to use suitable thermal clothing or the specific extraction handles.

The removable basket that contains the product to be cooked can be fully removed in order to be thoroughly cleaned. Follow the simple steps below to remove the basket:

- Insert the handles in the pins of the basket and turn them inwards.
- Pull the basket towards you, keeping the handles turned inwards, and remove it.



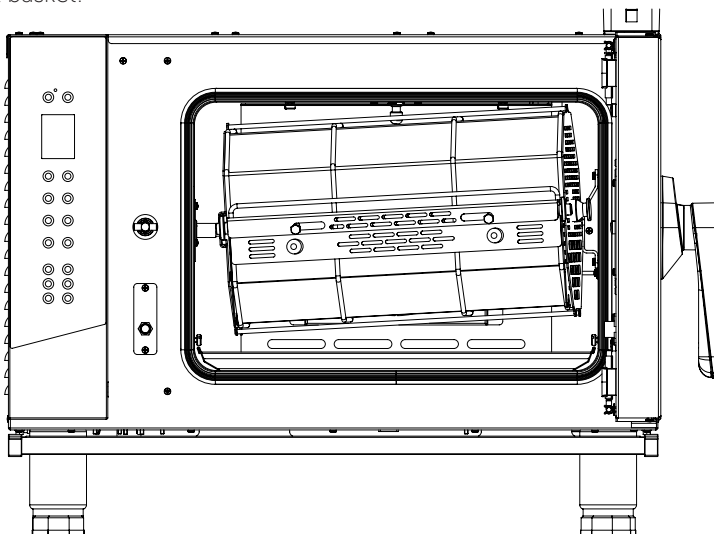
REMOVING THE INTERNAL BASKET

Wait for the appliance to cool down fully in order to remove the basket in safety.
Burn hazard!

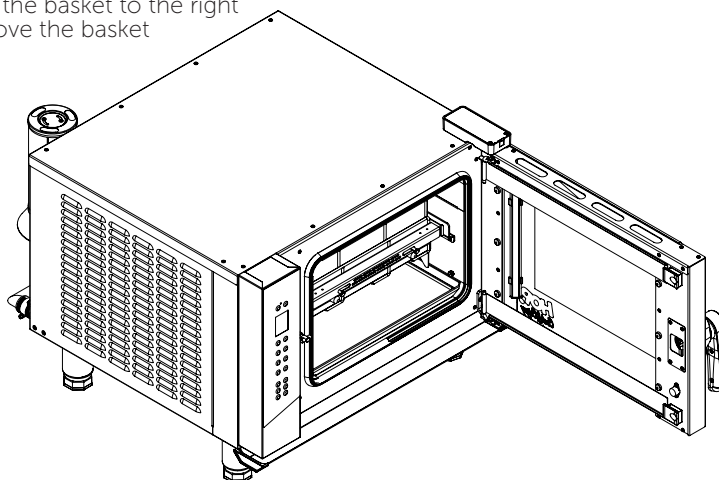


It is recommended to use suitable thermal clothing.

The basket that contains the removable basket during the cooking process is also known as the "external basket". This basket remains fixed during the cooking process but can be completely removed, with or without the removable basket still inside, for the purpose of thorough cleaning. Follow the simple steps below to remove the external basket:



- Lift the right side of the basket, pulling the pin out of its seat.
- Push the basket to the right
- Remove the basket



REMOVING THE FRONT DEFLECTOR

Wait for the appliance to fully cool down in order to safely remove the front appliance deflector. **Burn hazard!**



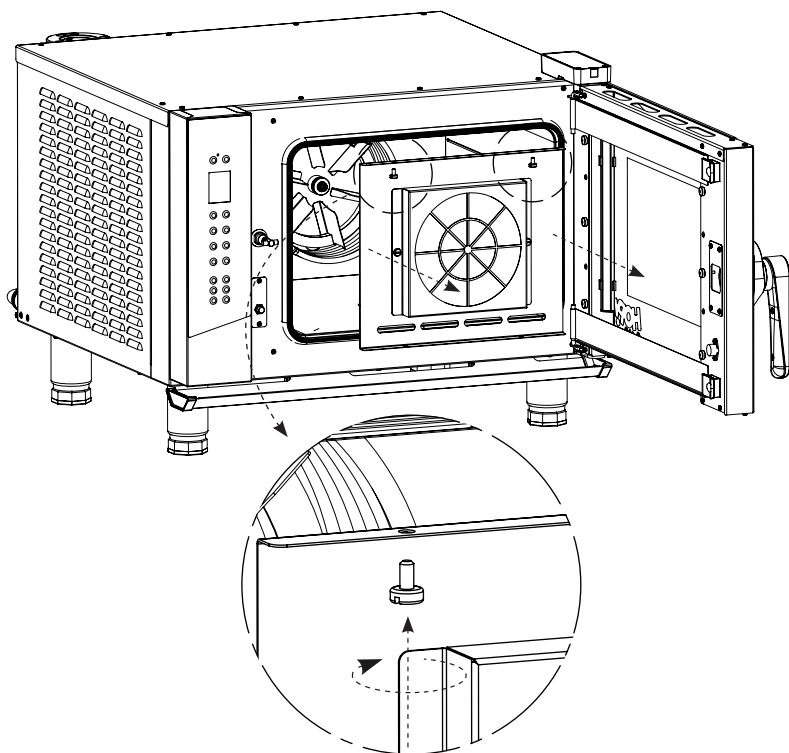
Before starting any operation, make sure that the power cable has been disconnected.



It is recommended to use suitable thermal clothing.

In order to thoroughly perform manual cleaning of the inside of the appliance, it is advisable to remove the front deflector, in order to have complete access to the motor fan. Follow the simple steps below to remove the front deflector:

- Unscrew the screws positioned on the top part of the cooking chamber using a suitable screwdriver.
- Remove the deflector by extracting it from the appliance.



REMOVING THE DRIP TRAY

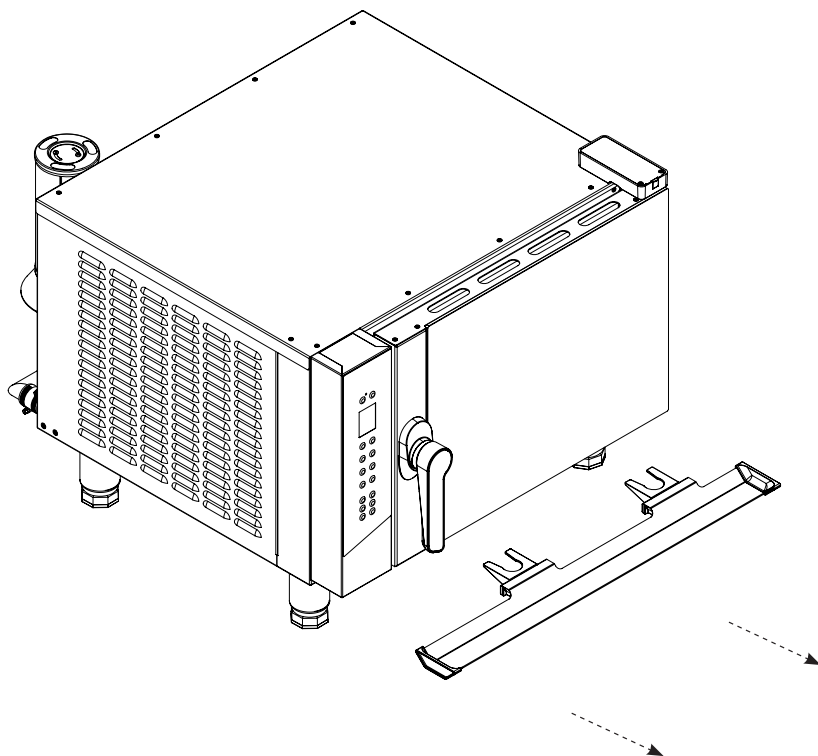


Before starting any operation, make sure that the power cable has been disconnected.

The drip tray is located at the bottom of the unit (see reference image). Follow the simple steps below to remove it:

- Grip the drip tray with both hands and gently pull it towards you until it is completely removed.
- Before reinstalling the drip tray, empty and clean it if necessary.
- To reinstall the drip tray, align it correctly and push it in until fully inserted.

WARNING: Do not force the removal or reinsertion of the drip tray to avoid damage to the appliance.



EXTRAORDINARY MAINTENANCE

- It is advisable to have the appliance subjected to periodical checks (at least once per year) by a specialist, authorised technician.
- Any maintenance, installation or repair work must be carried out by qualified, authorised personnel by contacting the Customer Service.
- Before carrying out any operation, the appliance must be disconnected from the mains power supply and wait for the appliance to cool down.

- Before moving the appliance from its position, check that the electricity and water connections (electric cables, water pipe and drainage) have been properly disconnected.
- During and after maintenance, if the appliance is on wheels or placed on a wheeled support, make sure that the brakes on the wheels are engaged. After completing the maintenance, return the appliance to its original position, check that the electrical and water connections are properly restored, and ensure that the appliance is not positioned next to heat sources, such as fryers or other hot equipment.

MAINTENANCE IN CASE OF BREAKAGE

If the appliance breaks, disconnect it from the mains power supply. Before ringing the Customer Service, check the chart below.

PROBLEM	CAUSE	RESOLUTION
The equipment does not start in START mode	Door open	Check that the door is properly closed
	Micro switch does not detect the door is closed	Contact a specialized technician for repairs (Customer Service)
The equipment does not cook evenly	The fan is not running	Contact a specialized technician for repairs (Customer Service)
	The heating element or contactors are not functioning properly	
	Door gasket is out of place	Correctly reposition the equipment's door gasket in its proper seat
	Issue with the door locking mechanism	Contact a specialized technician for repairs (Customer Service)
The equipment is completely off	Mains power is unavailable	Restore the power supply voltage
	Incorrect connection to the electrical network	Contact a specialized technician for repairs (Customer Service)
	Safety thermostat triggered	Contact a specialized technician for repairs (Customer Service)
The basket does not turn during the cooking	The basket is blocked	Check if there is anything obstructing the basket
	The rotation motor is disconnected or damaged	Contact a specialized technician for repairs (Customer Service)
	The basket micro switch is disconnected or damaged or poorly positioned	
The fan stops during operation	Motor thermal protection activated	Turn off the equipment and wait for the motor thermal protection to reset automatically. If the issue recurs, contact a specialized technician for repairs (Customer Service). Ensure compliance with the equipment's safety distance requirements
	Motor capacitor failure	Contact a specialized technician for repairs (Customer Service)
	Damaged circuit board	
	Damaged inverter	

WARNINGS AND ALARMS

CHAMBER PROBE FAULT

This alarm is triggered if the probe is:

- Short-circuited
- Broken
- Out of measurement range
- Circuit board damaged

This alarm automatically resets, meaning that removing the cause of the fault will reset the alarm automatically. However, this is a critical alarm that interrupts any ongoing cooking process. The buzzer sounds continuously and can be silenced by pressing any button.

Using the ON/OFF button, you can exit the error screen, but if the alarm conditions are not resolved, the alarm screen will reappear during the next attempt to start a cooking process, and the buzzer will sound again.

SAFETY THERMOSTAT

This alarm is triggered if the temperature in the chamber or the technical compartment exceeds the safety limit set by the manufacturer. The safety thermostat cuts off the power to the heating elements and the ventilation system, displaying a warning pop-up on the screen accompanied by the buzzer sound.

To reset the thermostat:

- Remove the thermostat cap located on the back of the appliance.
- Open the door and wait for the appliance to cool down.
- Press the red button to reset it.
- Contact a specialized technician (Customer Service) if the problem persists.

WARNING: If the alarm repeats multiple times, wait for technical intervention before proceeding with further manual resets to avoid damaging the equipment.

BASKET ERROR

This alarm stops all cooking operations and indicates a malfunction in the basket motor. Possible causes include:

- The basket fails to complete a full rotation within a specified time.
- The basket should be rotating but has remained stationary for too long.

INVERTER ERROR

This alarm stops all cooking operations and indicates a malfunction in the fan inverter.

POWER LOSS

In the event of a power loss, the machine checks for any ongoing cooking cycles. The P207 system manages the power lock.

- If the blackout lasts less than 1 minute, the cycle resumes from where it was interrupted upon the return of power, but an alarm is generated.
- If the blackout exceeds 1 minute, the cycle does not automatically resume, and an HACCP alarm is generated for critical time. (The HACCP log will indicate the event.).

CONDENSER PROBE ERROR

This alarm appears in case of:

- Condenser probe out of order.
- Measure out of range.
- Short-circuited probe.
- If the PCB can't read correctly.

