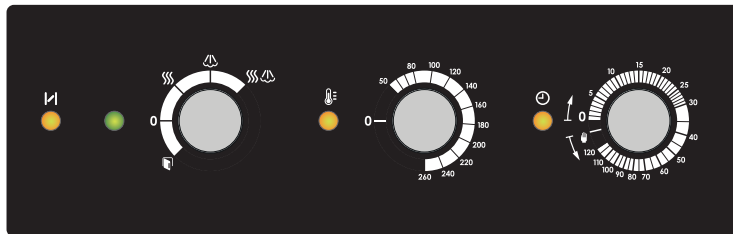


COMBINATION OVEN WITH DIRECT STEAM VERSION M



USER'S MANUAL

CAUTION: Read the instructions prior to using the equipment

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*Cooking is science,
it's the cook who makes it an art*

Dear Client,

Congratulations on your new oven purchase.

Your job will be easier with consistently great results, thanks to the innovative technological solutions featured in the oven.

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

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

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MODELS

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

EC40M5 = Turbofan Combi Oven Electric - 5 Tray Manual.

EC40M7 = Turbofan Combi Oven Electric - 7 Tray Manual.

EC40M10 = Turbofan Combi Oven Electric - 10 Tray Manual.

CAPACITY

EC40M5 5 x GN 1/1 - 5 x 600 x 400

EC40M7 7 x GN 1/1 - 7 x 600 x 400

EC40M10 10 x GN 1/1 - 10 x 600 x 400

The manufacturer accepts no liability for any inaccuracies in this manual attributable to printing or copying errors. We reserve the right to modify our products as we deem fit, without impairing their basic features.

The reproduction or copying of any part of this manual by any means whatsoever is strictly forbidden unless authorized previously in writing by the manufacturer.

- ORIGINAL INSTRUCTIONS -

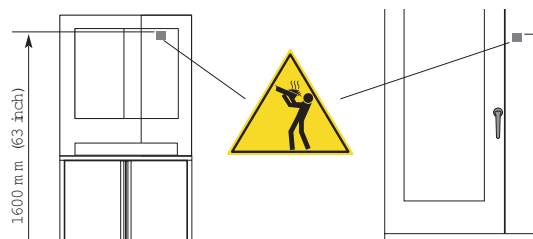
1 • GENERAL REMINDERS

Only Authorised Service Providers are allowed to carry out installation, maintenance and repair on this appliance.

- **Read** the warnings in this manual carefully as they provide important information regarding safe use and maintenance of the appliance.

Store this manual with care!

- This device must only be used **as specifically intended**: to cook food. All other uses are considered improper and therefore hazardous.
- Only properly trained service staff can use the appliance.
- This appliance can be used by children aged 8 years and over, and by persons with physical, sensorial or mental impairments, or minimal 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.
- During use, the oven's surfaces are hot. Take care!
- **CAUTION:** Hot steam may be released when the door is opened.
- 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 and scalding, do not lift containers filled with liquids or food that becomes fluid after cooking, above visible height.



- 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 Personal Protection Equipment (PPEs) as recommended in the safety data sheets.

- The operator must wear PPEs when working on the oven.

1 • GENERAL REMINDERS

- If technical assistance is required, all information included on the Technical Data Plate must be provided, **as well as detailed information about the fault** so as to make it easier for the service provider to understand and resolve the problem.

- Each oven is equipped with a Technical Data Plate that shows the oven model and its main technical features. The following is an example of an electric oven Technical Data Plate .

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

- 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 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.
- The appliance has been designed for permanent connection to the water mains.
- The mains water pressure must be between 200 and 500 kPa.
- These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food”.
- This manual is also available in electronic format.

Contact your Service Provider.

2 • POINTS TO REMEMBER

- 2.1 • Before any food is cooked in a new oven, the interior must be thoroughly cleaned (See “Section 8 - Daily Cleaning”).
- 2.2 • At the end of the working day, clean the oven thoroughly inside and out; this will ensure smooth operation of the appliance and prolong its useful life.
- 2.3 • **Do not use high pressure water jets when cleaning the oven!**
- 2.4 • For daily cleaning, use **only alkali based products** suitable for the purpose. Do not use abrasive materials or products as they will damage the oven surfaces.
- 2.5 • Always switch off the appliance when work is finished, shutting off all utilities (electricity and water).
- 2.6 • **Avoid** any operation that might cause cooking **salt to be deposited** on the steel surfaces of the oven; if salt is accidentally spilled, rinse off thoroughly without delay.
- 2.7 • After steam cooking, **open the door carefully** to avoid being hit by the rush of residual steam escaping from the oven. Failure to observe this warning may be dangerous for the operator.
- 2.8 • To ensure safe operation of the oven, **do not obstruct the vents or any other opening on the oven!**



2.9 • CAUTION

No cooking with alcohol added is permitted!

- 2.10 • **Failure to observe basic safety guidelines may jeopardize the smooth operation of the oven and expose the operator to serious danger!**

The manufacturer accepts no liability if the original function of the oven is altered or there is tampering or failure to observe the instructions given in the manuals.

- 2.11 • **To ensure long term efficiency and reliability of the oven, scheduled servicing should be carried out at least once a year. With this in mind, customers are recommended to sign a service agreement.**

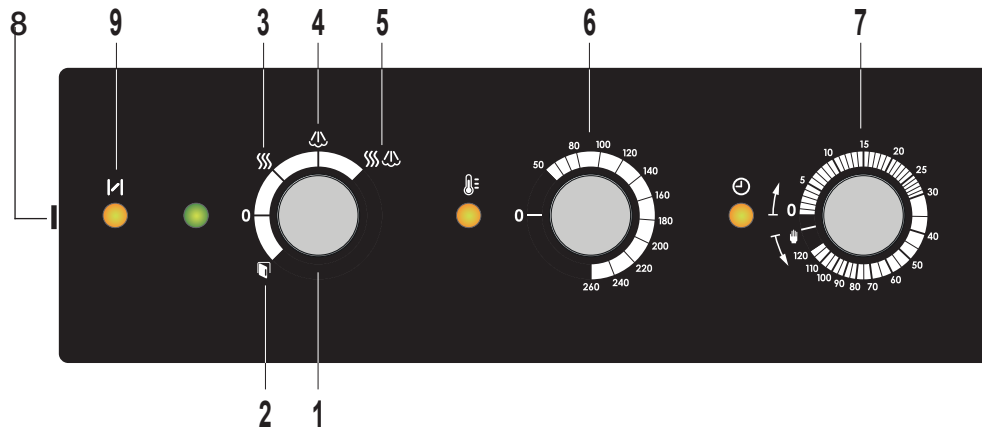
- 2.12 • **Do not use jets of cold water to cool the oven.**

3 • DESCRIPTION OF CONTROL PANEL KNOBS

FOREWORD

This page describes the immediate response knobs (which, at any moment, activate the additional services available, provided that the oven is working).

3.1 • CONTROL PANEL - DESCRIPTION OF CONTROLS



1. COOKING MODE SELECTOR.
2. COOL DOWN.
3. CONVECTION.
4. STEAM.
5. COMBI.
6. TEMPERATURE.
7. COOK TIME
8. OVEN VENT SWITCH (Open / Close - Not Shown).
9. OVEN VENT POSITION INDICATOR.
(OFF = Closed / ON = Open).

By operating the switch on the left side of the control panel, the steam outlet is either opened or closed.

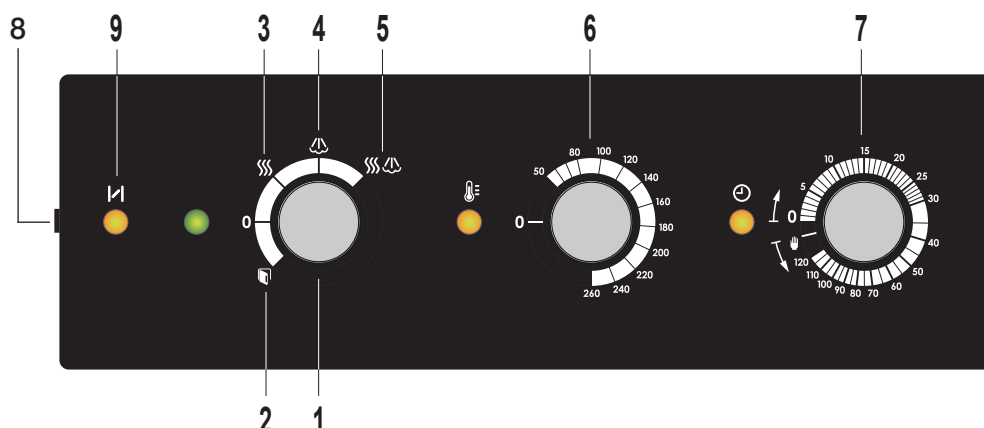
Orange light 9 indicates the status of the steam outlet:

Off - Outlet Closed.

On - Outlet Open.

4 • STARTING COOKING

OPERATIONS




4.1 • SELECT

Turn Knob 1 to select the cooking mode: Convection 3, Steam 4, Combination 5.

4.2 • SET


Use Knob 6 to set the cooking temperature.

4.3 • SET - START

Set the cooking time with Knob 7. Either select desired time, or turn Knob 7 **Clockwise to the**  **position for Infinite time.**

At this point the oven begins cooking.

4.4 • END OF COOKING

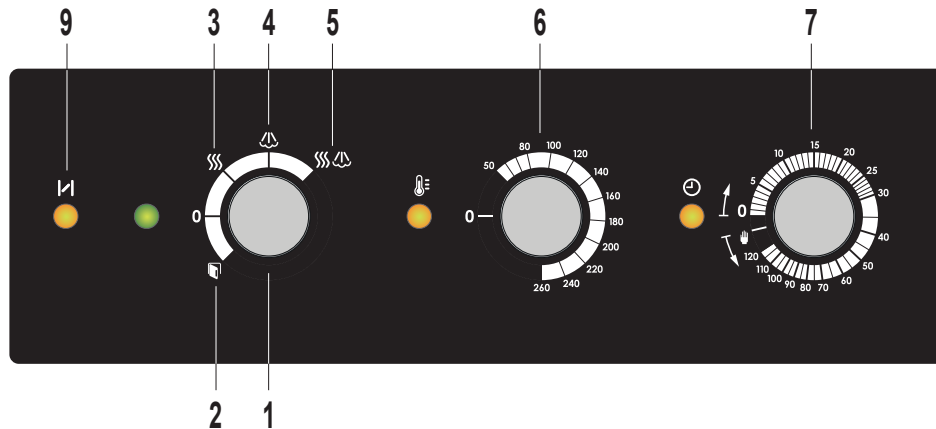
If infinite time has been selected , switch off the oven manually with the Cooking Mode, Knob 1.

If a cooking time has been entered, when the time expired has been reached, an alarm beep will be generated to indicate that cooking has completed and the oven has switched itself off. Either reset timer by turning Knob 7 **Clockwise** to the desired setting (see Paragraph 4.3) or switch 'Off' the oven manually with the Cooking Mode Knob 1.

Remove the food from the oven, following the directions given at Paragraph 2.7 of the "Section 2 - Points to Remember".

5 • OVEN OPERATION

OPERATIONS



5.1 • MAIN SWITCH AND KNOB ALLOWING SELECTION OF COOKING MODE AND COOLING WITH OVEN DOOR OPEN

To switch 'On' the oven, turn the Knob 1 to the required cooking mode:

3 Convection.

4 Steam.

5 Combination.

The indicator light on the left side of Knob 1 turns 'On', indicating that the oven is powered up.

To cool the oven quickly, open the oven door and turn Knob 1 onto Symbol 2. This activates the fan, which rapidly lowers the temperature in the oven. This function can be used when the next product to be cooked requires a much lower oven temperature.


5.2 • TEMPERATURE SETTING KNOB

Use Knob 6 to set the preheat temperature with the oven empty, or the required cooking temperature.

When the set temperature is reached in the oven, the indicator light on the left side of Knob 1 turns 'Off', indicating that the oven is heated to the set temperature.

If the indicator is 'On', the heating elements are in operation; if the indicator 'Off', the heating elements are not heating.

5.3 • COOKING TIME SETTING KNOB

Use Knob 7 to set the required cooking time. When cooking is not controlled by time, position the knob on infinite 

The oven will not start operating until this final setting has been made.

If a set cooking time has been selected, when the time elapses, the oven will emit an alarm beep and switch itself 'Off'. This can be interrupted either by opening the door or by switching 'Off' the oven. If infinite time has been selected, the oven must be switched 'Off' manually, by returning the Knob 7 to the zero position. When the indicator is 'On', the oven is in operation.

6 • USEFUL TIPS

6.1 • MAXIMUM LOADS PERMITTED

The depth of the pan must be suitable for the height of the food.

For even cooking, it is preferable to distribute the load over several shallow pans rather than loading just one extremely deep pan.

Keep to the weights specified in the following table.

No. of Pans	Maximum Load per Pan.	Maximum Oven load
5 x GN 1/1 5 x 600 x 400	4 Kg.	25 Kg.
7 x GN 1/1 7 x 600 x 400	4 Kg.	35 Kg.
10 x GN 1/1 10 x 600 x 400	4 Kg.	50 Kg.

NOTE:

When loading the oven you should take account not only of the weight of the food, but also its size, consistency and thickness.

CAUTION:

Do not insert pans / containers with liquids higher than 1.6m.

6.2 • PREHEATING THE OVEN

The oven preheating cycle is extremely important and useful for successful cooking.

As a general rule, always preheat the cavity when empty, setting the temperature between approximately 15% and 25% higher than that the actual cooking temperature.

When steam cooking, preheat the empty cooking chamber in Convection Mode as this will allow temperatures of over 130°C to be selected.

6.3 • FROZEN/DEEP-FROZEN PRODUCTS

The oven must be preheated and loaded respecting the quality and nature of these foods. For example, frozen spinach must not be heated at very high temperatures, otherwise it will dry out on the outside and compromise the result.

6.4 • TYPES OF PANS

To get the best results, it is essential to use the right pan for the different types of product: aluminium or aluminised steel pans for confectionery and baked foods, perforated pans for steam cooking, mesh pans for pre-fried foods such as potatoes.

6.5 • SPACE BETWEEN PANS

When loading the products to cook into the cooking chamber, it is recommended to pay special attention to ensure that there is sufficient space between pans. This allows the heat and air to distribute evenly for a more uniform result, which would not be possible if the food in one pan were in contact with the pan above.

6.6 • LESS SEASONING

By using this type of oven it is possible to virtually eliminate the use of seasoning, oil, butter, fat and flavouring.

With a minimum use of such ingredients in cooking, the natural flavours of the food are highlighted and the nutritional content remains intact; this brings the benefits of a more diet-conscious type of cuisine.



• CAUTION

No cooking with alcohol added is permitted!

This paragraph gives a summary of the faults that can be remedied by the user, or of situations that do not jeopardize safety.

- 7.1 • ... **The power indicator does not light up.**
When the Cooking Mode Selector (Knob 1) is turned. **Check** that the isolating switch between the appliance and the electrical power supply has been turned 'On'.
- 7.2 • ... **No steam is generated in the oven.**
After selecting the Steam Cooking Mode. **Check** that the water shut-off valve is open.
- 7.3 • ... **The convection system does not work, the oven does not heat up.**
After selecting and switching the oven 'On'. **Check that the door is properly shut.**

If, after carefully carrying out these checks, the appliance still does not function properly, call the manufacturer or an authorized service agent.

Note: When contacting the Manufacturer or Authorised Service Technicians, try to explain the fault in as much detail as possible, referring to all the information shown on the Technical Data Plate (see "Section 1 - General Reminders").

8.1 • THOROUGH CLEANING ...

... is a pre-requisite for faultless cooking and better yields:

- the food's own flavour remains unchanged;
- during operation there are no fumes caused by previous remains of food that burn;
- energy savings;
- less maintenance work and a longer service life;
- in addition, the simplicity of the procedure means that a thorough clean can be carried out in just a few minutes:
 - approximately 5 min. for the cleaning product to act.
 - 10 min. steam cycle.
 - 5 min. rinsing.
 - 5 min. drying.

8.2 • WARNING

Never use direct or high-pressure water jets to clean the outside of the oven.

Never use corrosive and / or abrasive substances on the steel surfaces, avoid scouring or scrubbing with steel wool or wire brushes as irreparable damage could be caused.

Similarly, **aggressive detergents**, of non-alkaline formulation containing high percentages of sodium and ammonia, **can damage the seals, jeopardizing oven efficiency and operation.**

The outside of the oven should be washed with a sponge and warm water with an ordinary detergent suited to the purpose.

8.3 • CLEANING THE OVEN ...

... at the end of work, proceed as follows:

- 1 • With the Mode Selector **(1)** selected to Cool Down **(2)** and the oven door open, allow the oven to cool to approximately 50 °C. If the oven is cold, preheat the chamber with steam up to 50°C;
- 2 • Remove any cooking spills using a spatula that will not scratch the steel surface;
- 3 • Spray the inside of the oven with a proprietary oven cleaner. Use a non-corrosive alkaline product;
- 4 • Close the oven door and allow the chemical to act, for the time indicated by the manufacturer (generally between 5 and 10 minutes);
- 5 • Switch 'On' the oven in Steam Mode for from 4 to 10 minutes. Switch 'Off' the oven completely and open the oven door slowly;
- 6 • Rinse the oven thoroughly with plenty of clean water and wipe the door seals with a sponge;
- 7 • Switch the oven 'On' again and select a Convection Cycle for about 5 minutes duration; drying phase.
- 8 • Stop and shut 'Off' all utilities (electrical power supply, water).

Leave the door slightly ajar when the appliance is not in use.

9 • ROUTINE MAINTENANCE

9.1 • PERIODICALLY ...

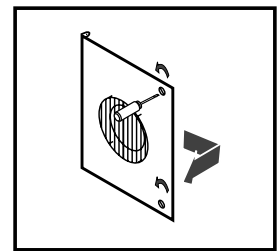
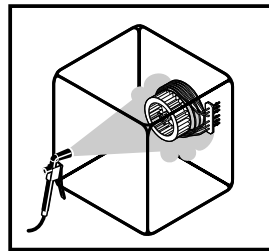
... It is recommended that the deflector and pan racks are cleaned as necessary.

For this purpose, proceed as follows:

- Stop and shut 'Off' all utilities (electrical power supply and water if connected);
- Take out the pan racks;
- Using a screwdriver of the right size, unscrew the deflector screws;
- Remove the deflector and wash thoroughly under running water or in a dishwasher;
- For best results when washing and rinsing the oven, the use of a hand-held shower is recommended;
- Dry with a clean cloth;
- Refit the deflector and secure in place with the two screws.

9.2 • PROLONGED IDLE PERIODS

If the oven is to stand idle for any length of time (e.g. holidays or seasonal closing) it must be cleaned thoroughly, leaving no traces of food or dirt. Leave the door slightly ajar so that air can circulate inside the oven. Be absolutely certain to shut 'Off' all utilities (electrical power supply, water). For added care after cleaning, the external surfaces can be protected by applying a proprietary metal polish.



10 • MAJOR SERVICING

10.1 • To ensure correct and safe operation, the oven must be inspected and serviced at least once a year by the Manufacturers Technician or an Authorized Service Agent.

10.2 • Customers are recommended to sign a Service Agreement.

