

metos

KOMBI OVEN SYNAPSY



User Manual

Original instruction
version 90039900rev00

MODELS

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

SY__BS = Synapsy with boiler

SY__BV = Direct Steam Synapsy

SY__BM = Synapsy with boiler + Synapsy with direct steam

__E_ = Electric

__G_ = Gas

CAPACITY

6 x GN 1/1 (**061**)

6 x GN 2/1 (**062**)

10 x GN 1/1 (**101**)

10 x GN 2/1 (**102**)

16 x GN 1/1 (**161**)

20 x GN 1/1 (**201**)

20 x GN 2/1 (**202**)

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- TRANSLATION OF THE ORIGINAL INSTRUCTIONS -

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1 • GENERAL WARNINGS


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

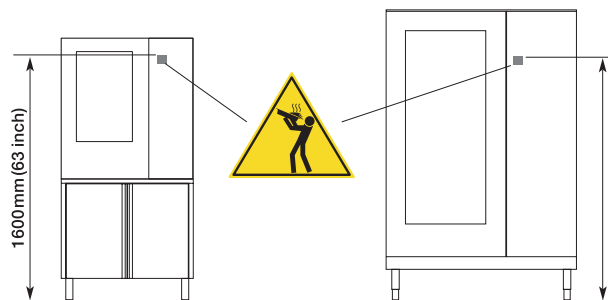
- **Read** the warnings in this manual carefully as they provide important information regarding safe use and maintenance.

Store this manual with care!

- This device must only be used **as specifically intended**: to cook food. Any other use is to be considered incorrect and therefore, dangerous.
- Only properly trained service staff can use the device.
- This device can be used by children aged 8 years and over, and by persons with physical, sensorial or mental impairments, or scarce experience and knowledge, provided they are supervised or have been trained on how to use the device by a person responsible for their safety.
- Children must be supervised to ensure they do not play with the device.
- Cleaning and maintenance must not be entrusted to children unless they are supervised.
- Supervision is necessary during oven use.
- The equivalent sound pressure (A-weighted) is lower than 70dB(A).
- Do not use pressurised water or steam cleaners to clean the oven!

1 • GENERAL WARNINGS

- **Caution!** During use, the oven surfaces are hot as indicated on the safety stickers bearing the IEC60417 - 5041 international symbol . Use utmost caution!
- **CAUTION:** Hot steam may be released when the door is opened. When the device is used, use PPEs against heat.
- If the power cord is damaged, it must be replaced by the manufacturer, their help centre or by a person with similar qualifications, so as to prevent all risks.
- In the event of a fault or malfunction, **turn the oven off immediately!**
- **CAUTION:** Disconnect the power supply to the oven during cleaning and maintenance operations and when replacing components.
- **CAUTION:** The floor around the oven **may be slippery!**
- **Safety sticker**
- Maximum height for insertion of containers filled with liquids
- **CAUTION** to avoid burns, do not use containers filled with liquids or food that becomes fluid after cooking to a much higher degree than what can be visibly detected.




1 • GENERAL WARNINGS

- Do not work on the machine using unsuitable systems for accessing the upper part (e.g. by using ladders or by climbing on the machine)
- Treatment of chemical substances:
Use appropriate safety measures. Always refer to the data sheets on safety and to the labels on the product used.
Use the PPEs recommended in the safety data sheets.

WARNINGS

- **See the safety data sheets of the cleaning products.**
- **In case of skin (or hair) contact with the detergent:** immediately remove all contaminated garments. Wash the skin thoroughly under running water with soap. If irritation persists, seek medical advice”
- **In case of contact with eyes:** Remove contact lenses, if present and easy to do. Wash eye immediately with plenty of water. Seek medical advice.
- **In case of inhalation:** Move the person in question away to a uncontaminated area. If breathing stops, perform artificial ventilation and seek immediate medical assistance if necessary.
- **In case of ingestion:** Seek immediate medical assistance. Drink as much water as possible. Do not induce vomiting unless expressly authorised by medical personnel. Show the doctor the safety data sheet of the product ingested which can be found the starter kit for all devices.
- The operator must work on the machine when wearing PPEs
- If technical assistance is required, all information indicated on the ID plate must be provided, **as well as detailed information about the fault** to make it easier for the support service to understand and resolve the problem.
- Ask the installer for instructions about the correct management of water softener, as insufficient or poor maintenance is the main reason for the formation of limescale that is detrimental to the device.

1 • GENERAL WARNINGS


- **The room** where the oven is installed **must be well-ventilated!**
- The oven power supply must have omnipolar mains switch with a minimum opening distance between the contacts of at least 3 mm per pole.
- The device has been designed for permanent connection to the water mains.
- The mains water pressure must be between 200 and 500 kPa.
- The flexible water intake tube must be supplied by the installer and must conform to standard IEC 61770. Do not reuse pre-existing or used connection tubes.
- The oven must be part of an equipotential bonding system. This connection is made by connecting to the appropriate terminal, located on the rear of the oven and marked with the international symbol IEC60417 – 5021 , a conductor with a nominal section up to 10 mm².


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.

1 • GENERAL WARNINGS

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

LOGO
Address *****
Country *****
LX TYP *****
TYP *****
S/N *****
AC230V 50Hz
1 X 0,5 kW 0,700 kW
Σ Qn 25,00 kW
A3 <input type="checkbox"/> B13 <input type="checkbox"/> B23 <input type="checkbox"/>
G20 2,65 m ³ /h
G25 / m ³ /h
G25.1 / m ³ /h
G30 / kg/h
G100 / m ³ /h
G25.3 / m ³ /h
(ES) (GB)(GR) (IE) (IT) (PT) (SK)
II2H3+
20; 28-30/37 mbar
200 – 500 kPa
IPx5  0085
2020

LOGO
Address *****
Country *****
LX TYP *****
TYP *****
S/N *****
3NAC400V 50Hz
1 X 0,5 kW 19,7kW
200 – 500 kPa
IPx5 
2020

- These appliances are designed for commercial use, for example in restaurant kitchens, canteens, hospitals and retail businesses including bakeries, butcher shops, etc., but not for the continuous series production of food.
- This manual is also available in an electronic format.

Contact your support centre or use the QR code on the machine.

- **MAXIMUM PERMISSIBLE CAPACITY**

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

No. trays	Maximum capacity per level	Maximum capacity of the oven
6 GN 1/1	15 Kg	30 Kg
10 x GN 1/1	15 Kg	50 Kg
6 x GN 2/1 12 x GN 1/1	25 Kg	60 Kg
6 x GN 1/1 + 10 x GN 1/1	15 Kg	30 Kg + 50 Kg
10 x GN 2/1 20 x GN 1/1	25 Kg	90 Kg
20 x GN 2/1 40 x GN 1/1	25 Kg	180 Kg

IMPORTANT:

The value indicated includes the weight of accessories.

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

2 • SPECIAL DIRECTIONS

- Before operating the oven for the first cooking, the cooking chamber must be thoroughly cleaned.
- Clean the core probe thoroughly before first use. It is good practice to clean the probe and in particular the stem before each use.
- At the end of a day's work, thoroughly clean the cooking chamber and the entire device to ensure that it works properly and will be long-lasting.
- **Do not use jets of cold water to cool the oven.**
- **Do not use pressurised water to clean the oven!**
- For daily cleaning, use **only non-corrosive** (alkaline) products suitable for the purpose. Abrasive materials and productions are not recommended because they ruin the surface. If the oven is equipped with an automatic washing system, use **ONLY** the products recommended by the manufacturer.
- Always turn the device off when you have finished using it; stop and switch off all power supplies (electricity, water and, if present, gas).
- **Avoid** any operation that involves the **deposit of kitchen salt** on the steel surfaces of the oven; if this occurs, immediately rinse thoroughly.
- After steam cooking, **take care when opening the door** to prevent being blasted by residual steam from the cooking chamber. Failure to do so could be dangerous for the operator.
- For safe operation of the oven, **the vents and any openings on the oven must not be obstructed!**



CAUTION

Cooking with added alcohol is not permitted!

Failure to respect the fundamental safety indications may compromise the correct functioning of the oven and expose the operator to dangerous situations!

The manufacturer declines any responsibility if the original function of the oven is altered or tampered with, or the instruction in this manual are ignored.

In order for the oven to maintain its efficiency for a long time, it is necessary to subject it to extraordinary maintenance once a year. Therefore, a maintenance contract should be taken out with the technical support service.

3 • BASIC NOTIONS

You can interact with SYNAPSY by using your fingers to touch, drag and scroll objects on the touchscreen.

Control the touchscreen with the following actions:

- **Touch**

Touch once to select or start a recipe.

- **Scrolling**

Drag up or down to scroll.

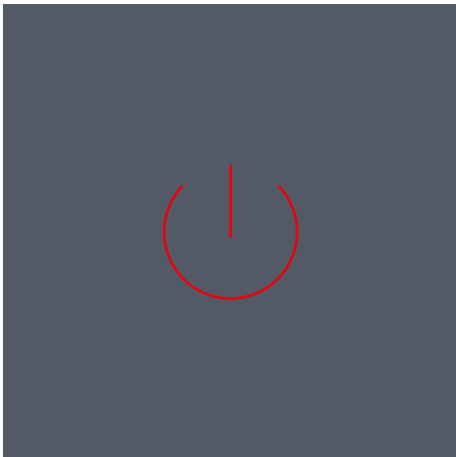
On some screens, you can also swipe the screen from side to side.

By swiping with your fingers, you will be able to view the contents of the screen without selecting or activating other functions.

4 • STARTING AND TURNING OFF SYNAPSY

- **Starting Synapsy**

When the appliance is electrically powered, the display shows the Standby screen with the red power icon.



To start Synapsy, press and hold the icon for 3 seconds until the main menu appears.

If an error code appears on display, see chapter “Self-diagnosis and errors guide”.

- **Turning off Synapsy**

To turn off Synapsy, proceed as follows:



Select the MENU icon located at the bottom left of the home page



Select the last MENU icon to turn off Synapsy.

5 • MAIN ICONS



1 - Status bar

2 - QUICK START manual cooking

3 - Favourite recipes

4 - Recipe categories

5 - General menu

6 - Manual cooking

7 - Multicooking cooking

8 - Creation of a new recipe

9 - Washing

6 • SETTING A MANUAL COOKING



Press the icon to set a Manual cooking.

- **Select a cooking mode.**

The cooking modes are: Convection, Steam and Combi.



The icon corresponding to the selected cooking mode remains lit and fixed.
The oven proposes the default cooking parameters, based on the mode selected.

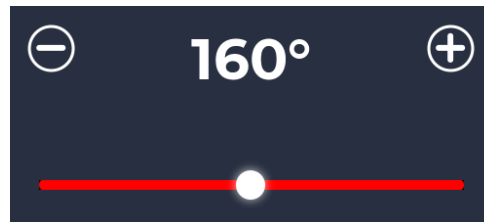
After the cooking mode has been set, it will be possible to personalise the cooking parameters:

- **Temperature**

Set via the touchscreen.

By pressing the temperature icon, a bar for setting the cooking chamber temperature will appear on the displayed value.

The value increases by scrolling to the right and decreases by scrolling to the left. For a precise setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.

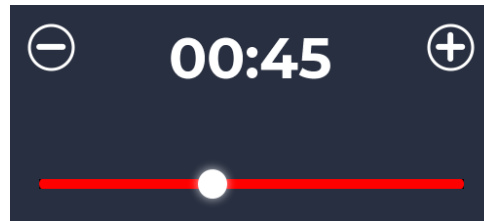


6 • SETTING A MANUAL COOKING

• Time / Core probe

Timed cooking is set by default.

Set via the touchscreen. The value increases by scrolling to the right and decreases by scrolling to the left. For a precise setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.



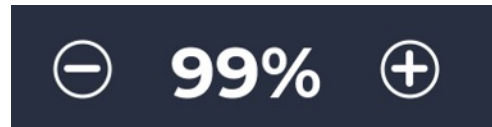
By pressing the time icon, the option to select cooking with the core probe will appear.



Once cooking with the probe has been chosen, it will be possible to set the temperature value to be reached.

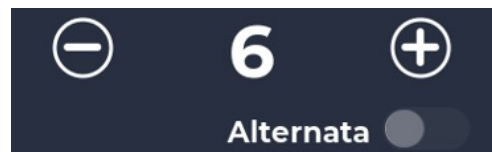
• Autoclima

It can be set via Touch-screen: press on the clima icon or on the numerical value. Use the [+] keys to increase the value or [-] keys to decrease the value.



• Fan speed

Set via the touchscreen. Press the key with the fan icon or the numerical value. Set the desired speed with the - or + buttons, 6 different fan speeds are available.

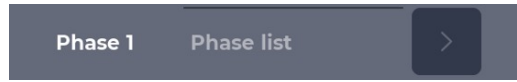


It is possible to set intermittent ventilation (suitable for particularly delicate cooking or holding).

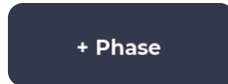
6 • SETTING A MANUAL COOKING

It is possible to divide a cooking programme into several different phases.

By pressing the arrow at the top right, you access the screen in which the various phases can be set and subsequently viewed.

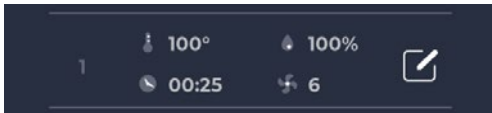


• Add cooking stages

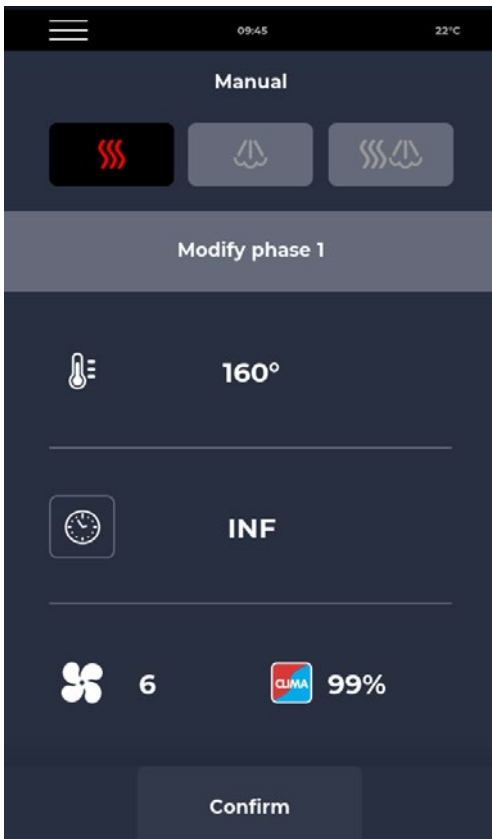


Once you have accessed the phase list, press the bottom key [+ Phase] to add a phase.

CAUTION! It is not possible to add a cooking phase if preceded by another in which the “infinite time” value is set.



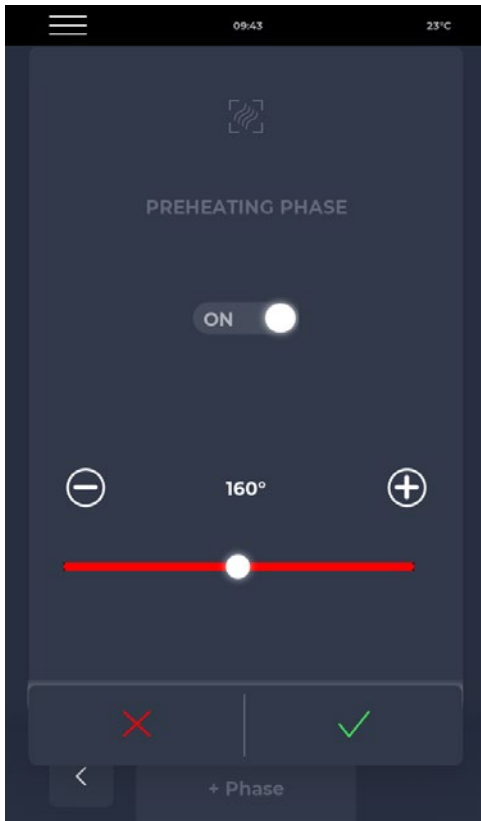
Using the edit icon, you access the screen in which to manage the cooking parameters.



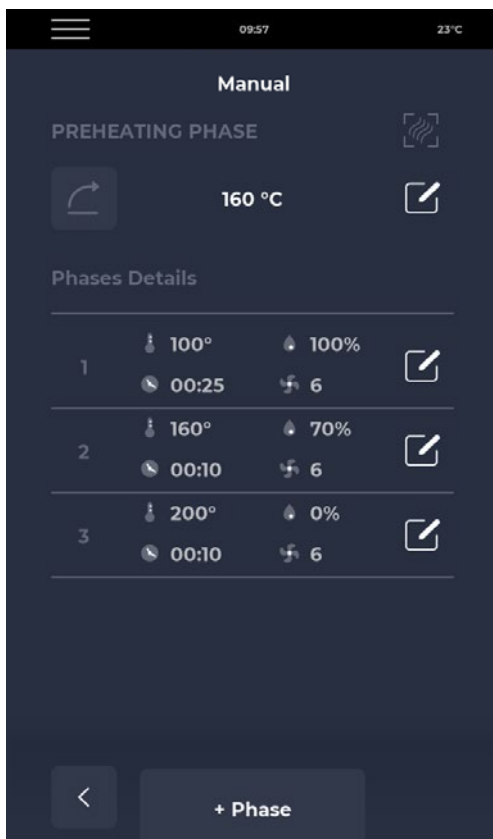
Set the desired cooking parameters, then confirm to save them.

Repeat the operations to add more phases.

6 • SETTING A MANUAL COOKING



N.B. It is possible to set a preheating phase of the cooking chamber and its relative temperature.



At the end of the operation, the phases will be summarised in the list as in the example shown here.

6 • SETTING A MANUAL COOKING

Start

- **Start cooking**

Press the START button at the bottom to start cooking.



Once cooking has started, a summary screen of the phase in progress will appear.

By pressing on the screen, you go back to the setting screen where it is possible to personalise the various parameters.

Stop

- **End cooking**

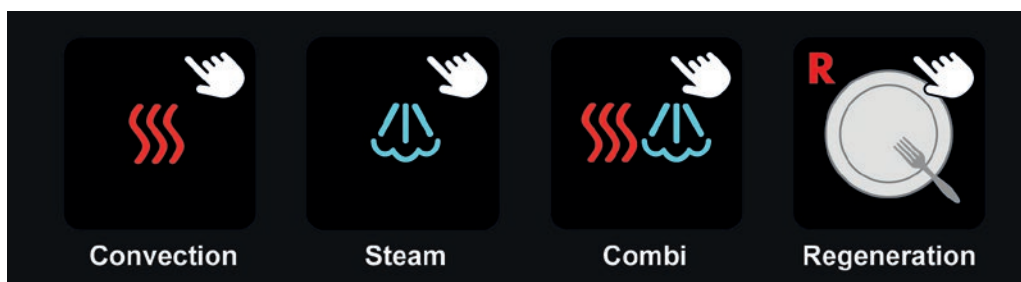
The programme will end automatically once the set time or core probe temperature is reached: a message will appear on the display to warn that the programme has been completed.

While the programme is running, it is possible to interrupt it at any time by pressing the STOP key at the bottom.

7 • MANUAL COOKING WITH ONE TOUCH QUICK START

- **Select a cooking mode.**

The cooking modes are: Convection, Steam and Combi. Press the desired cooking mode button (1 - 2 - 3).



The icon corresponding to the selected cooking mode remains lit and fixed.

The oven starts with the default temperature, based on the selected mode, and Infinite time.

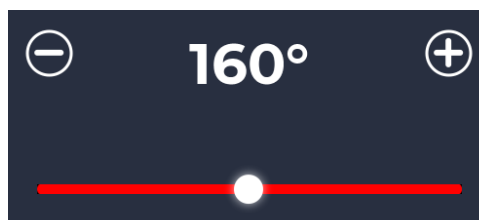
It will be possible to customise the cooking parameters while the programme is running:

- **Temperature**

Set via the touchscreen.

By pressing the temperature icon, a bar for setting the cooking chamber temperature will appear on the displayed value.

The value increases by scrolling to the right and decreases by scrolling to the left. For a precise setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.

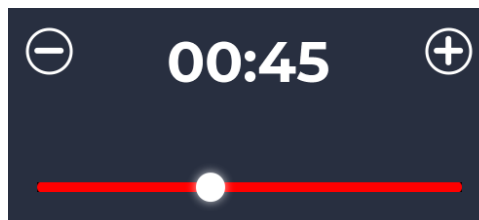


7 • MANUAL COOKING WITH ONE TOUCH QUICK START

• Time / Core probe

Timed cooking is set by default.

Set via the touchscreen. The value increases by scrolling to the right and decreases by scrolling to the left. For a precise setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.



CAUTION! Once the programme has started, it is not possible to change from timed cooking to core probe cooking. If you want to set cooking with the probe, you must first stop the programme in progress by pressing the STOP key.

By pressing the time icon, the option to select cooking with the core probe will appear.



Once cooking with the probe has been chosen, it will be possible to set the temperature value to be reached.

• Autoclima

It can be set via Touch-screen: press on the clima icon or on the numerical value.

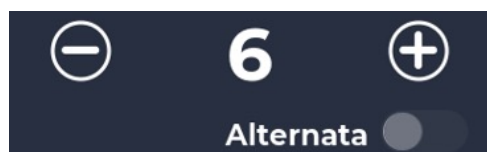
Use the [+] keys to increase the value or [-] keys to decrease the value.



• Fan speed

Set via the touchscreen. Press the key with the fan icon or the numerical value.

Set the desired speed with the - or + buttons, 6 different fan speeds are available.

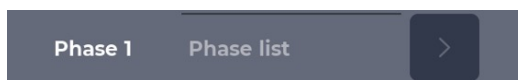


It is possible to set intermittent ventilation (suitable for particularly delicate cooking or holding).

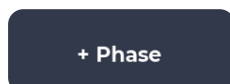
7 • MANUAL COOKING WITH ONE TOUCH QUICK START

It is possible to divide the recipe into several different phases.

By pressing the arrow at the top right, you access the screen in which the various phases can be set and subsequently viewed.

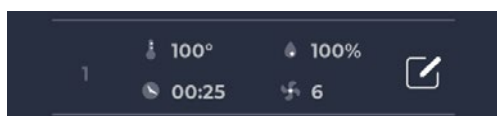



• Add cooking stages

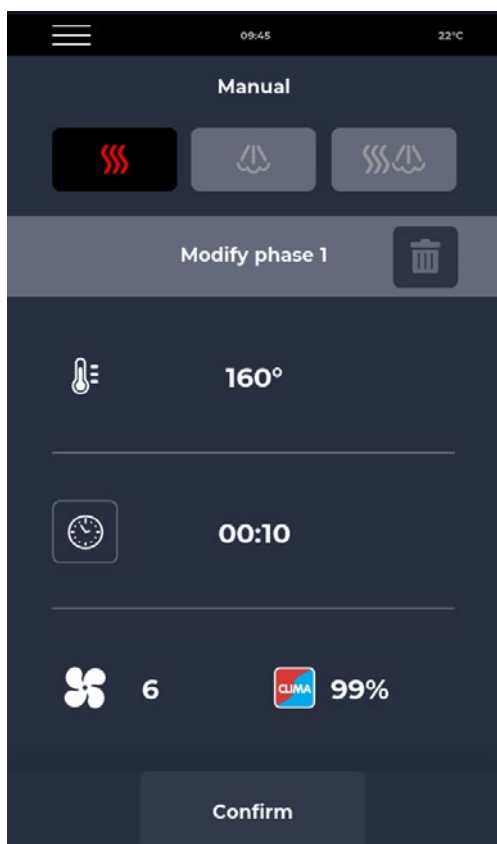


Once you have accessed the phase list, press the bottom key [+ Phase] to add a phase.

CAUTION! It is not possible to add a cooking procedure if preceded by another one in which the "infinite time" value is set.



 Using the edit icon, you access the screen in which to manage the cooking parameters.



Set the desired cooking parameters, then confirm to save them.

Repeat the operations to add more phases.

8 • CREATING A NEW RECIPE



Press the icon to create a new recipe.

- **Select a cooking mode.**

The cooking modes are: Convection, Steam and Combi.



The icon corresponding to the selected cooking mode remains lit and fixed.

The oven proposes the default cooking parameters, based on the mode selected.

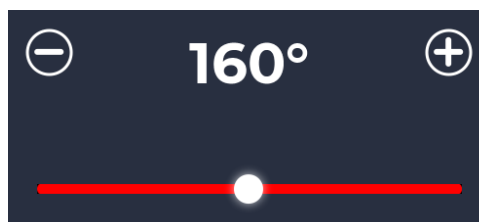
After the cooking mode has been set, it will be possible to personalise the cooking parameters:

- **Temperature**

Set via the touchscreen.

By pressing the temperature icon, a bar for setting the cooking chamber temperature will appear on the displayed value.

The value increases by scrolling to the right and decreases by scrolling to the left. For a precise setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.



8 • CREATING A NEW RECIPE

• Time / Core probe

Timed cooking is set by default.

Set via the touchscreen. The value increases by scrolling to the right and decreases by scrolling to the left. For a precise setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.



By pressing the time icon, the option to select cooking with the core probe will appear.



Once cooking with the probe has been chosen, it will be possible to set the temperature value to be reached.

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It can be set via Touch-screen: press on the clima icon or on the numerical value. Use the [+] keys to increase the value or [-] keys to decrease the value.



• Fan speed

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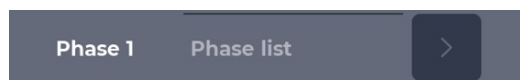


It is possible to set intermittent ventilation (suitable for particularly delicate cooking or holding).

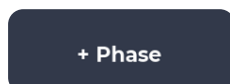
8 • CREATING A NEW RECIPE

It is possible to divide the recipe into several different phases.

By pressing the arrow at the top right, you access the screen in which the various phases can be set and subsequently viewed.

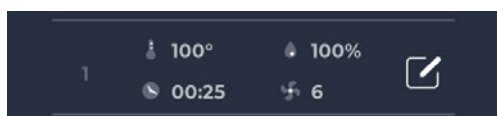


• Add cooking stages

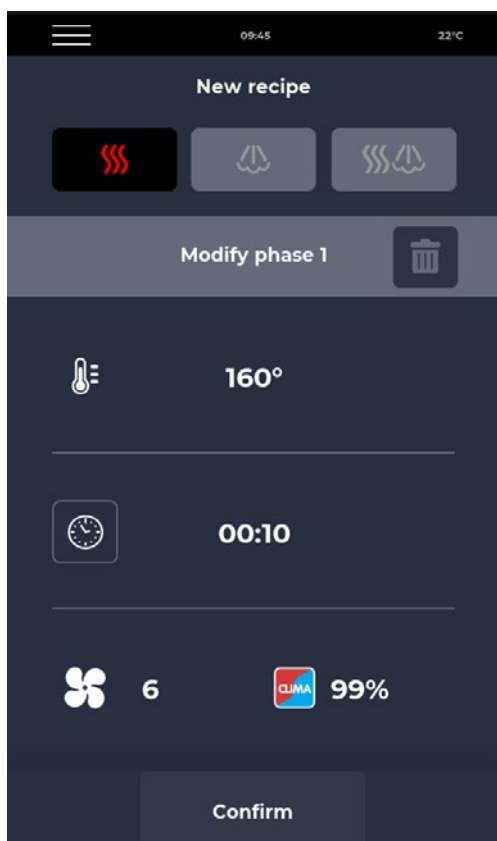


Once you have accessed the phase list, press the bottom key [+ Phase] to add a phase.

CAUTION! It is not possible to add a cooking procedure if preceded by another one in which the “infinite time” value is set.



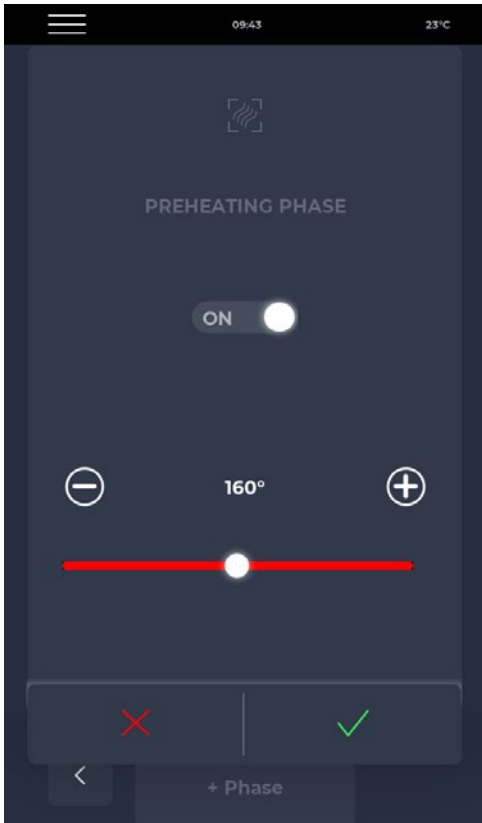
Using the edit icon, you access the screen in which to manage the cooking parameters.



Set the desired cooking parameters, then confirm to save them.

Repeat the operations to add more phases.

8 • CREATING A NEW RECIPE



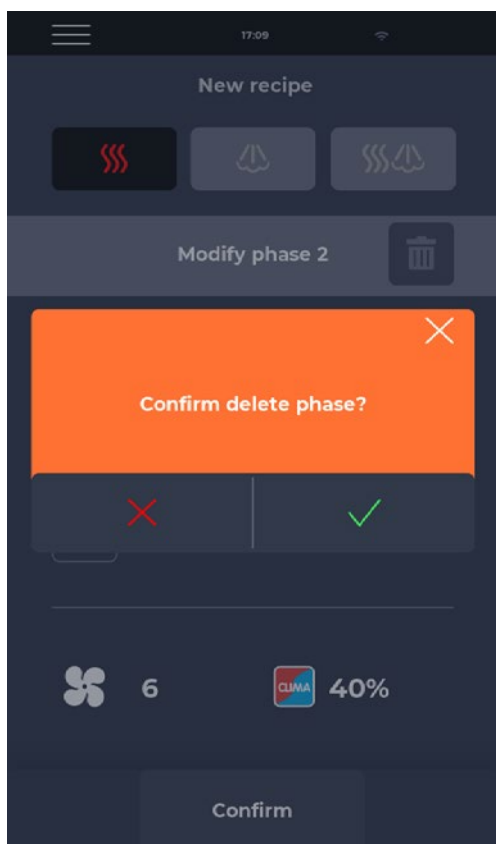
N.B. It is possible to set a preheating phase of the cooking chamber and its relative temperature.



At the end of the operation, the phases will be summarised in the list as in the example shown here.

8 • CREATING A NEW RECIPE

- Delete a cooking stage

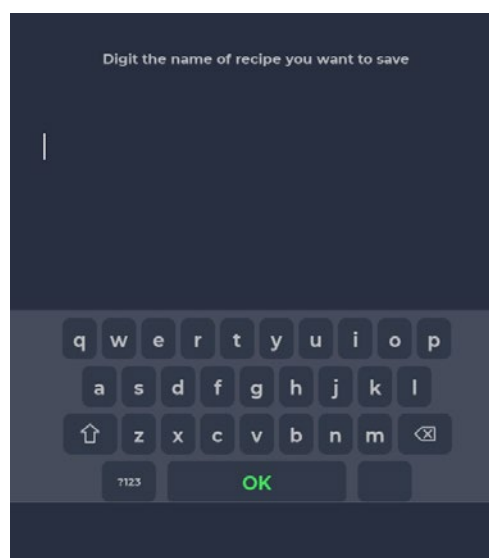
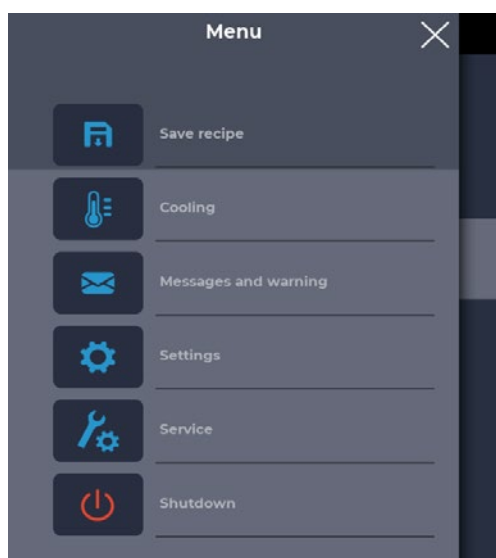


Within the edit screen, selecting the trash can icon at the top allows you to delete a single stage. Confirmation is always requested for each cancellation.

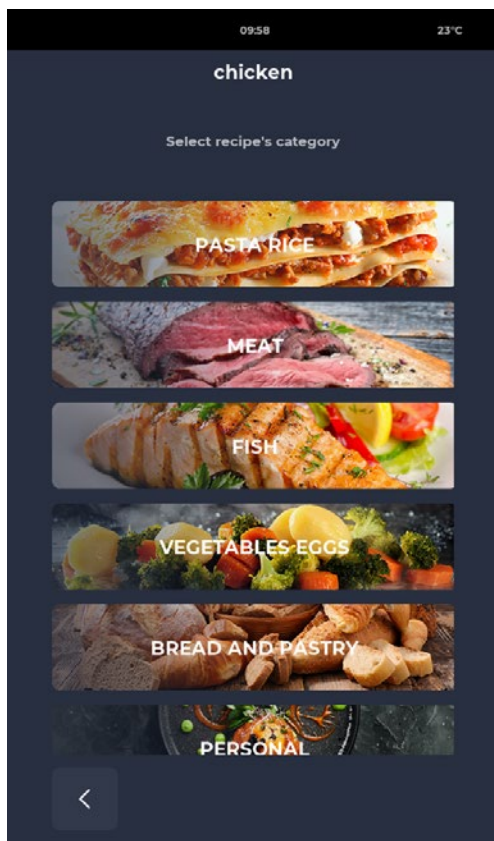


- By pressing the key it is possible to save the recipe

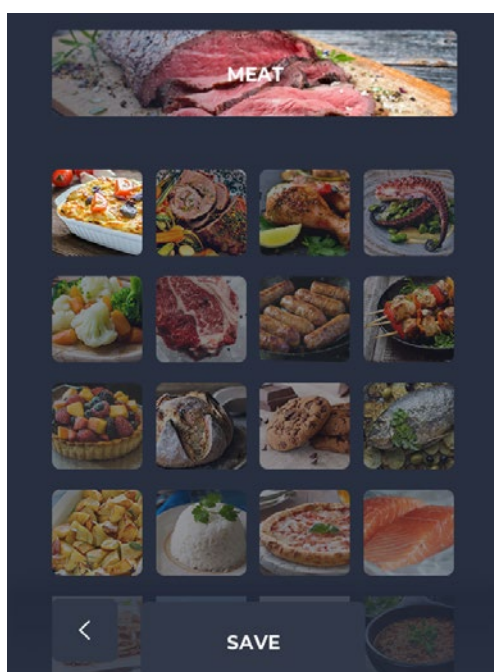
Select the SAVE RECIPE key. After saving the programme, you will be asked to name the recipe using the keyboard.



8 • CREATING A NEW RECIPE



Assign a category among those displayed.

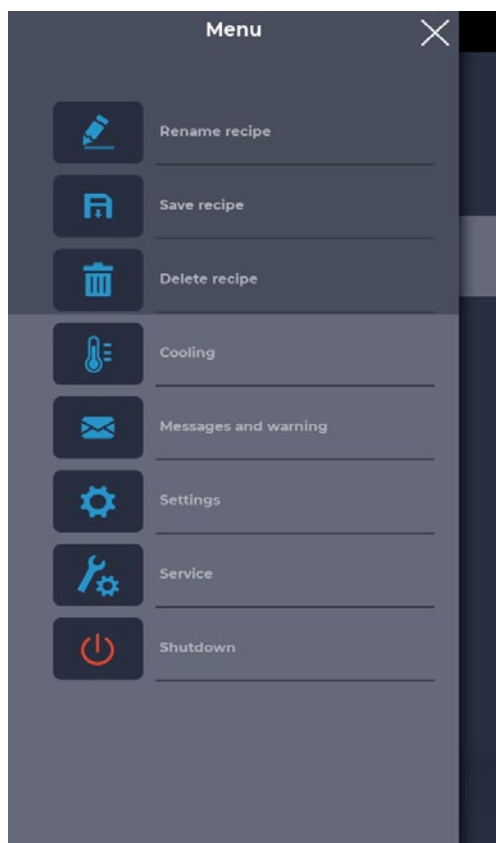


Select a photo and save by pressing the SAVE button. Check that the recipe has been saved in the chosen category.

To create a new programme, you can also proceed as follows:
by selecting any pre-set programme in the recipe book, modifying the settings and saving it, proceeding from the MENU with the SAVE RECIPE icon.

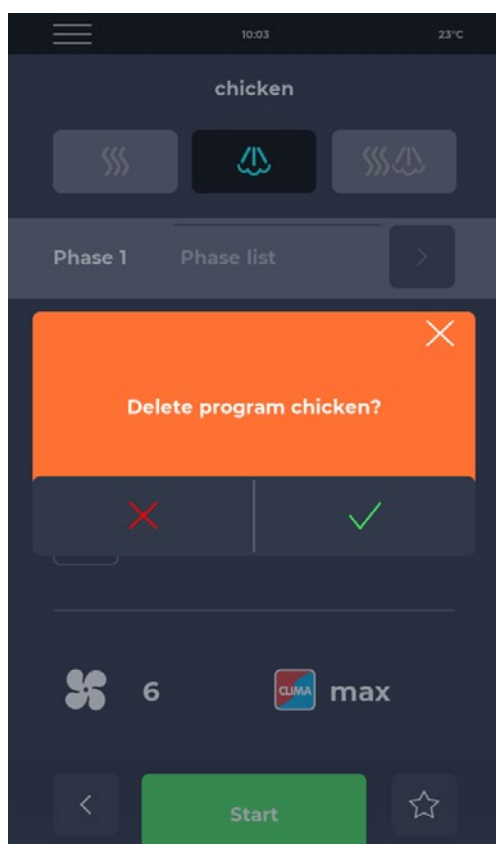
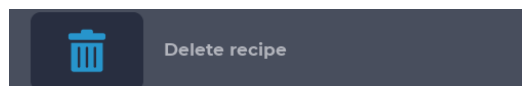
CAUTION! Default programmes cannot be overwritten. To save a modified parameter, it is necessary to save the programme with another name.

8 • CREATING A NEW RECIPE



In the same way, it is possible to delete a recipe: after selecting it, it is necessary to access the MENU and select the DELETE RECIPE icon.

The manufacturer programmes cannot be deleted: a message will warn when it is not possible to delete the programme.



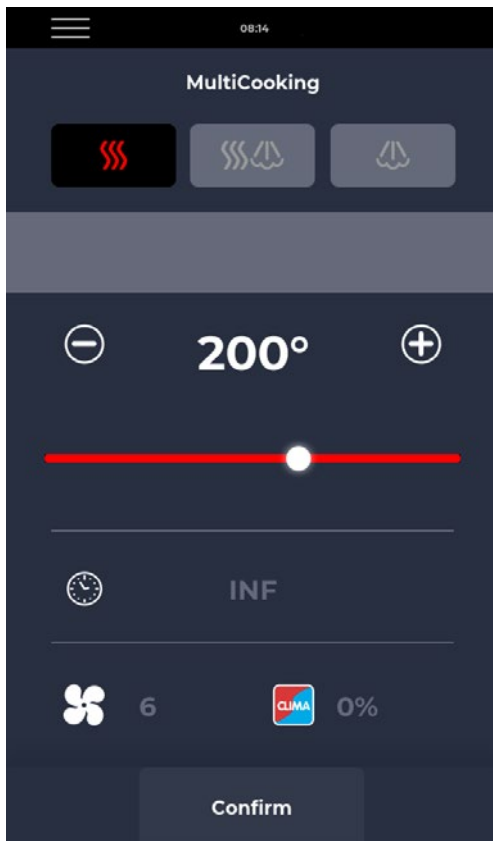
Confirmation is always requested before proceeding with the deletion of a programme.

9 • MULTICOOKING COOKING



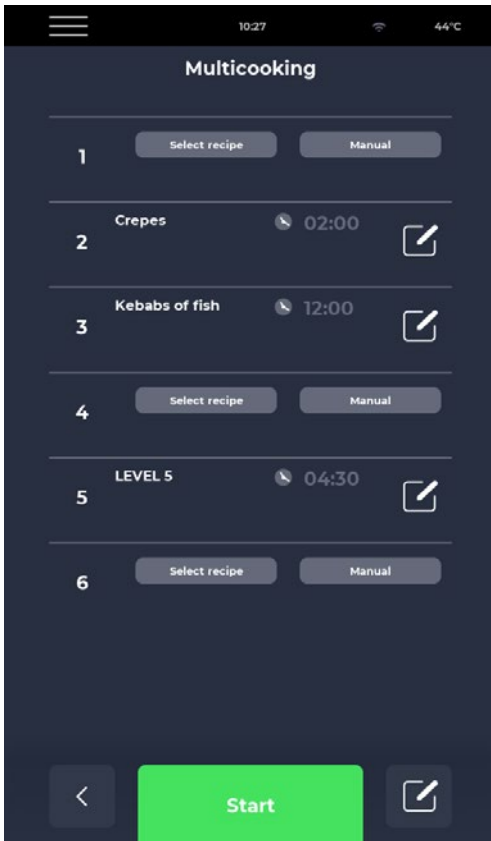
Press the icon to set up Multicooking cooking.

This allows differentiated cooking according to the dish corresponding to a given oven level. This allows to optimise time and resources.



The parameters are set as for any other programme and must always be confirmed.

9 • MULTICOOKING COOKING



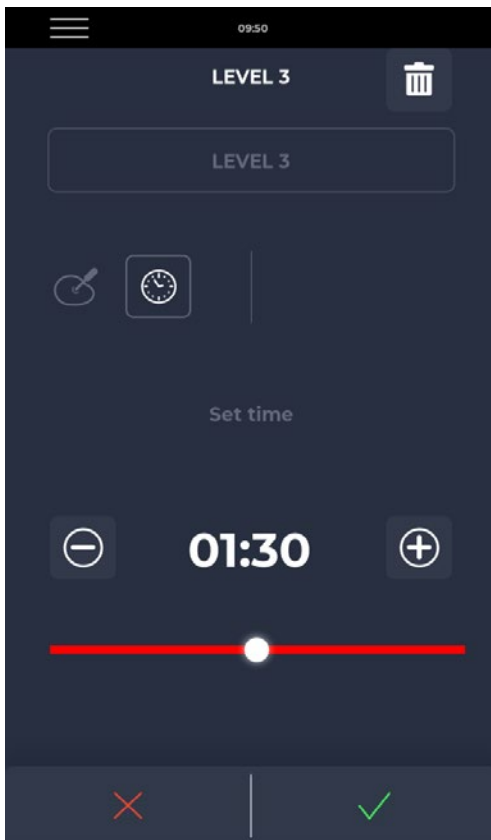
After confirming the general settings of the programme, the levels in which to insert the recipes or alternatively a manual programme will appear on the display.



- **Entering recipes.**

For each level, recipes can be entered by selecting the available icons and confirming.

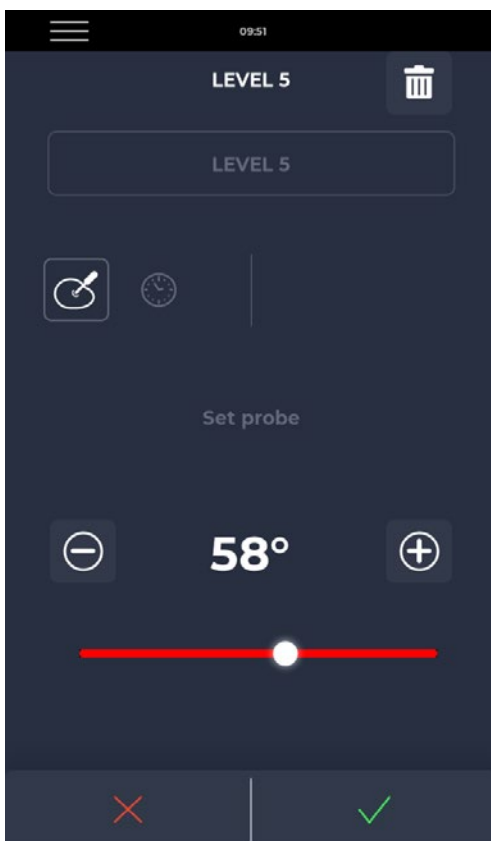
9 • MULTICOOKING COOKING



• SET TEMPO settings

Different parameters can be set for each level.
The SET TIME indicates the cooking time of the dish.

Set via the touchscreen. The value increases by scrolling to the right and decreases by scrolling to the left. For a precise setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.

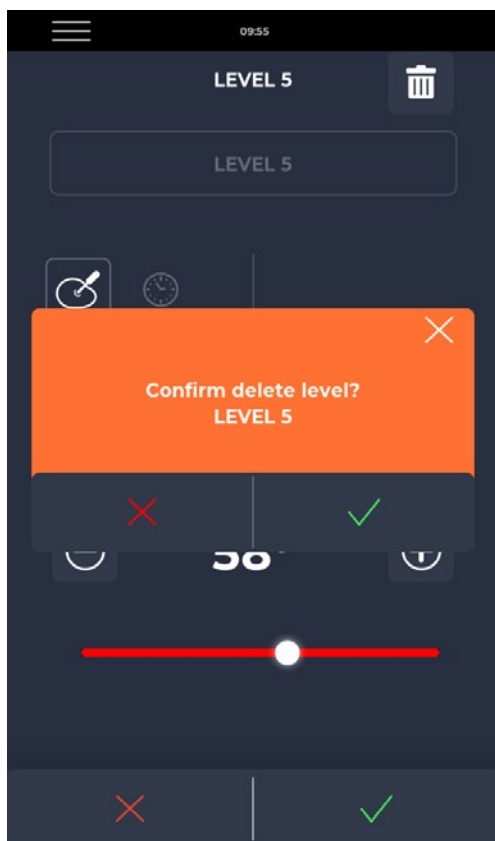


• PROBE SET settings

Different parameters can be set for each level.
The SET PROBE indicates the temperature at which cooking of the dish is to be considered complete.

Once cooking with the probe has been chosen, it will be possible to set the temperature value to be reached.

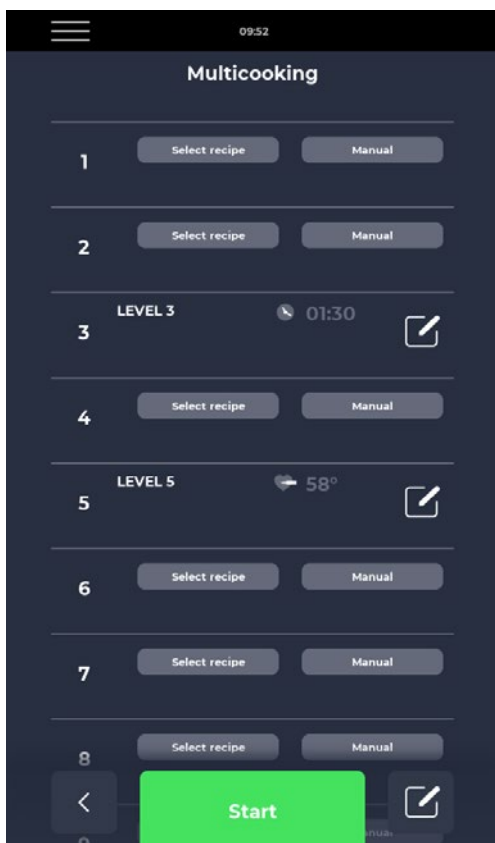
9 • MULTICOOKING COOKING



• Level cancellation



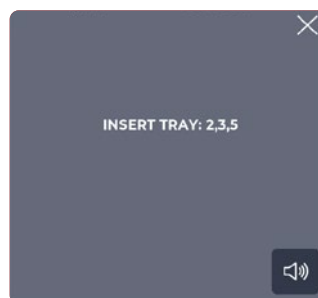
It is possible to delete any level by selecting the trash can icon and confirming the request.



• Start

Once the different levels have been set, proceed with the start of the cycle by selecting the green START icon.

A popup message warns you to insert the dishes on the previously set level.

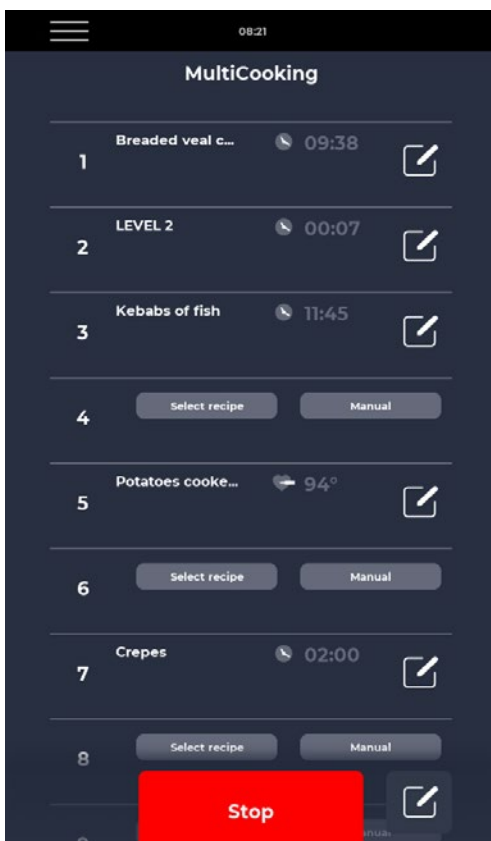


9 • MULTICOOKING COOKING



- **Level end warning**

A message on the display informs you when the levels are ready and the dishes need to be taken out.



- **Interrupting**

If you want to interrupt the cycle, press and hold down the red STOP button.

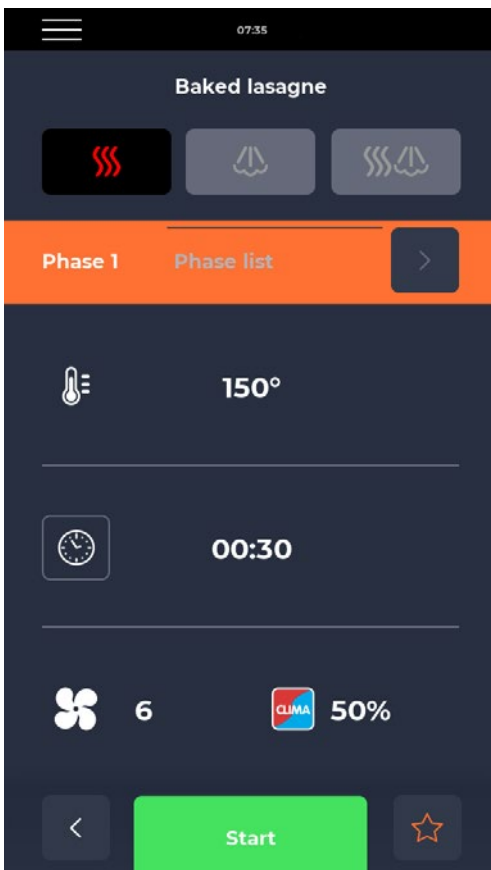
10 • SELECT A COOKING PROGRAMME



Through the favourite icons or from the recipe book categories, it is possible to find and select a cooking programme or start a recipe search through a bar that appears after accessing the above sections.



By deleting the category, it is possible to view all the recipes.



Once the desired programme has been found, it can be added to a “favorites” section by selecting the STAR at the bottom right.

The recipe book also allows complete customisation of the parameters.

CAUTION! Default programmes cannot be overwritten. To save a modified parameter, it is necessary to save the programme with another name.

10 • SELECT A COOKING PROGRAMME

Once the programme has started, it is possible to change the parameters:

• Temperature

Set via the touchscreen.

By pressing the temperature icon, a bar for setting the cooking chamber temperature will appear on the displayed value.

The value increases by scrolling to the right and decreases by scrolling to the left. For a precise setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.



• Time / Core probe

Set via the touchscreen. The value increases by scrolling to the right and decreases by scrolling to the left. For a precise setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.



By pressing the time icon, the option to select cooking with the core probe will appear.



Once cooking with the probe has been chosen, it will be possible to set the temperature value to be reached.

• Autoclima

It can be set via Touch-screen: press on the clima icon or on the numerical value.

Use the [+] keys to increase the value or [-] keys to decrease the value.

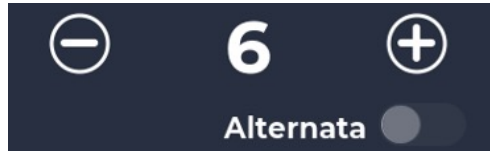


10 • SELECT A COOKING PROGRAMME

• Fan speed

Set via the touchscreen. Press the key with the fan icon or the numerical value.

Set the desired speed with the – or + buttons, 6 different fan speeds are available.



It is possible to set intermittent ventilation (suitable for particularly delicate cooking or holding).



• End cooking

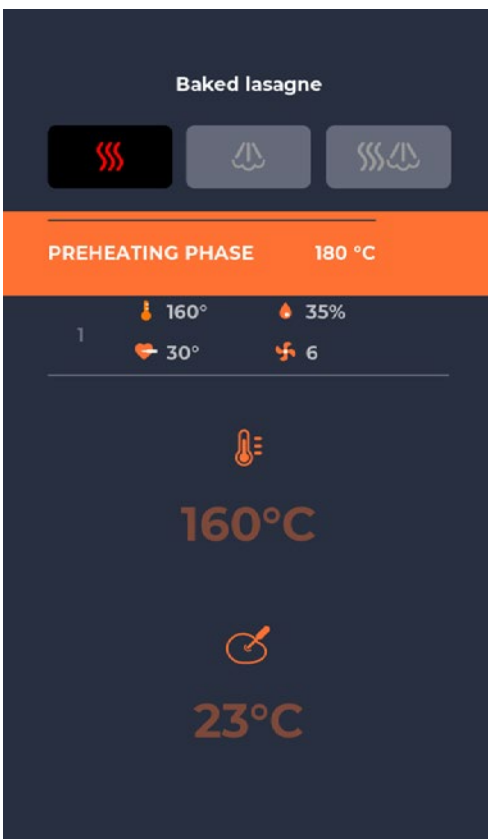
The programme will end automatically once the set time or core probe temperature is reached: a message will appear on the display to warn that the programme has been completed.

While the programme is running, it is possible to interrupt the cycle at any time by pressing the STOP key at the bottom.

A confirmation request precedes the actual shutdown.

• Progressive screen with programme started

About 10 seconds after the start of the cycle, the display shows the current chamber temperature next to the THERMOMETER icon and below the temperature set by the programme, or alternatively, as in this case, the CORE PROBE temperature.



11 • WASHING THE OVEN

Clean the appliance every day.

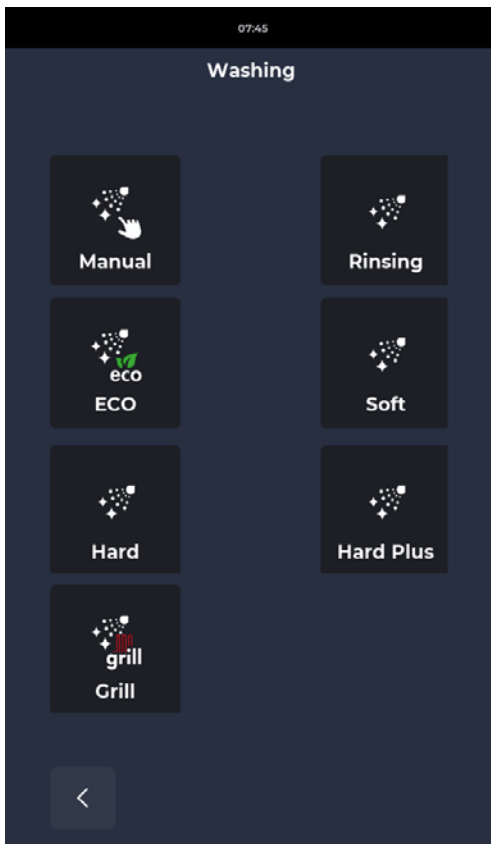
Remove any residues before heating the appliance to cook food.

Remove all containers and baking trays from the cooking chamber.

During washing, the tray racks and the steel grids can stay inside the cooking chamber of countertop ovens.

For floor-standing ovens, the trolley must always be inserted in the cooking chamber before washing.

WASH SCREEN



From the WASH icon on the home page, you can access the various washing modes.

Synapsy is equipped with 7 washing programmes:

- **Manual** - Simple procedure that allows thorough cleaning in a short time with limited effort on the part of the operator.
- **Rinse** - Procedure for quick rinsing of the oven without the operator intervening directly in the cleaning operations.
- **ECO** - Washing procedure suitable for removing normal dirt without the operator intervening directly in the cleaning operations.
For a significant saving of water and detergent, with a slight lengthening of the washing time.
- **Soft** - Washing procedure suitable for removing daily dirt without the operator intervening directly in the cleaning operations).
- **Hard** - Washing procedure suitable for removing normal dirt without the operator intervening directly in the cleaning operations.
- **Hard Plus** - Washing procedure suitable for removing stubborn dirt without the operator intervening directly in the cleaning operations.
- **Grill** - Washing procedure to remove stubborn dirt (e.g. roasting chickens), without the operator having to intervene directly in the cleaning operations.

11 · WASHING THE OVEN

START CYCLE



Once the desired type of wash has been selected, select the green START icon.

The display will show a timer and an indication of the phase in progress.

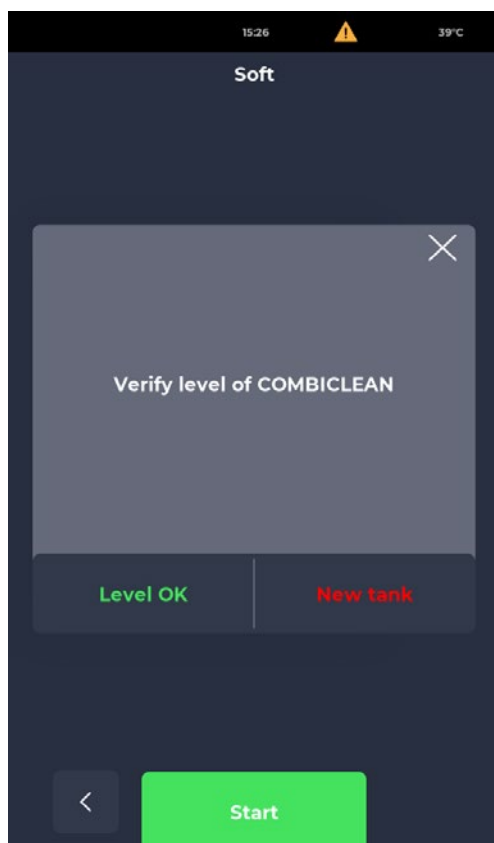
Before cleaning, always check the amount of detergent/descaler displayed.

In the floor oven models, automatic washing is only permitted with the tray trolley positioned correctly inside the cooking chamber. Check that the trolley is inserted correctly before starting any automatic washing programme.

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

A repeated acoustic signal and pop-up window will let you know when the wash program has finished.

NOTE: The washing times are indicative and depend on the conditions of use of the oven.



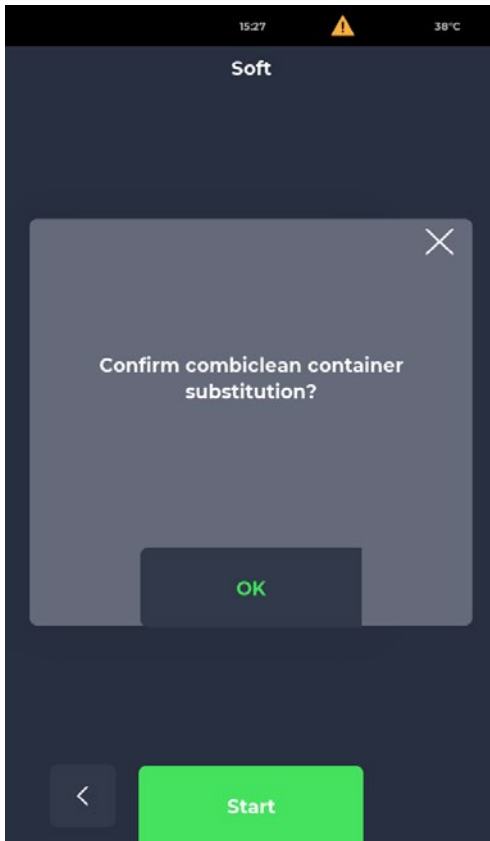
• **Combiclean detergent tank replacement**

If, when the automatic washing procedure is called up, the warning message “**Check COMBICLEAN level**” appears on the display, check the amount of detergent in the tank.

If the tank is empty, replace it following the instructions given in the next paragraph, otherwise press “Level OK” to proceed with washing.

The “**COMBICLEAN**” detergent tank has a **YELLOW** cap

11 · WASHING THE OVEN



Unscrew the cap of the empty tank and remove it.
Reposition the tank.

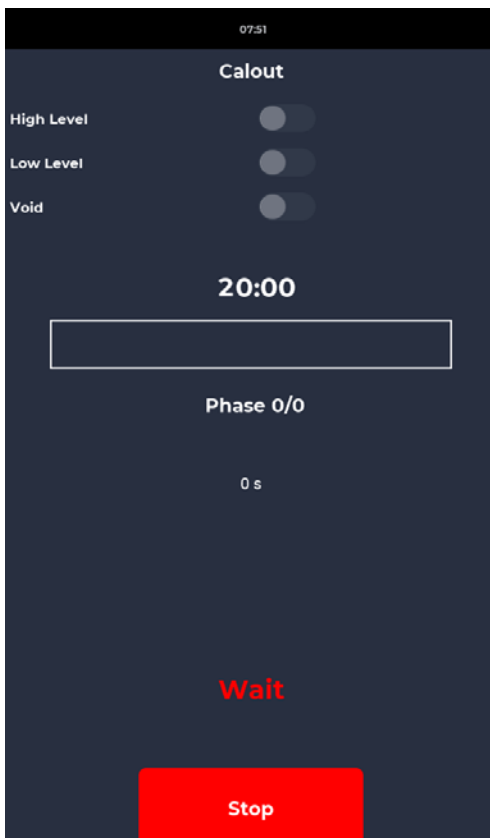
IMPORTANT: Wait for the liquid to stabilise before opening the cap.

Remove the cap from the tank and insert the tube with the **YELLOW** cap, making sure that the tube reaches the bottom of the tank, and close the cap tightly.

Press the **"New Tank"** button and confirm the tank replacement by pressing **"OK"**

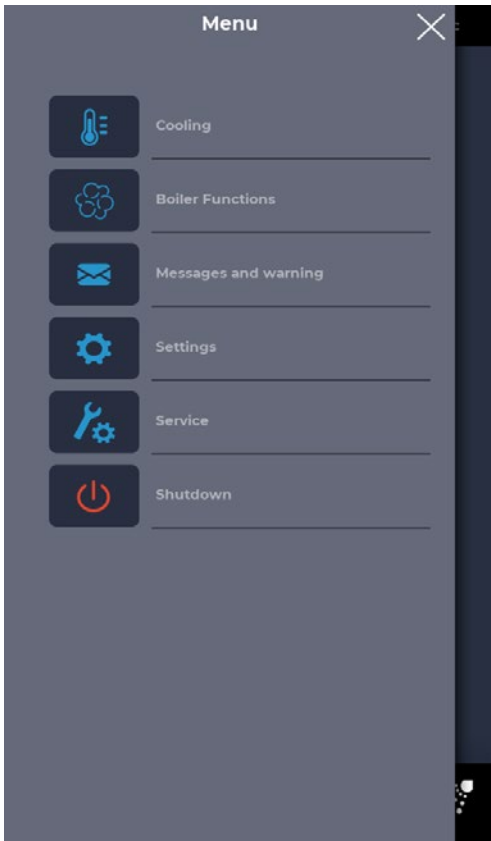
Press **"Start"** to start the washing procedure.

CYCLE INTERRUPTION



To interrupt a washing cycle, the installer password is required.

12 • GENERAL MENU

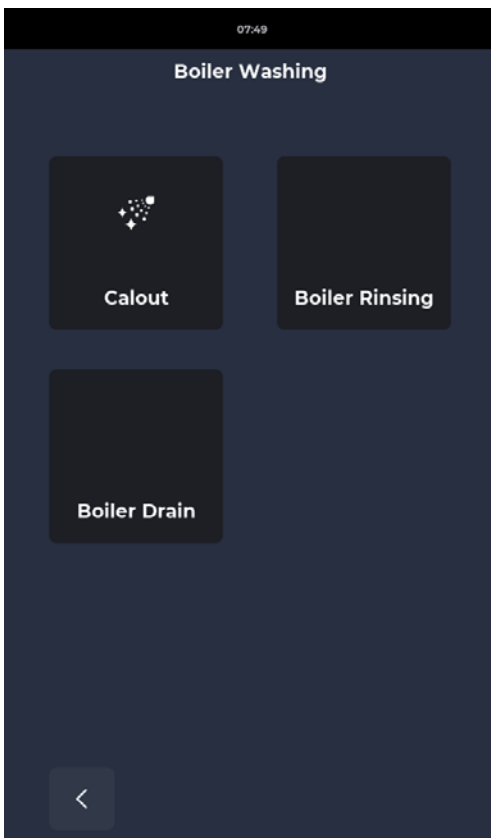


Selecting the MENU icon located at the bottom left of the home page accesses a list of general settings that can be adjusted and whose descriptions are found in the appropriate sections below.



The first icon in the MENU allows you to start the cooking chamber cooling process.

BOILER FUNCTIONS



If the appliance is equipped with a boiler, the second option in the menu shows the relative functions.

12 • GENERAL MENU

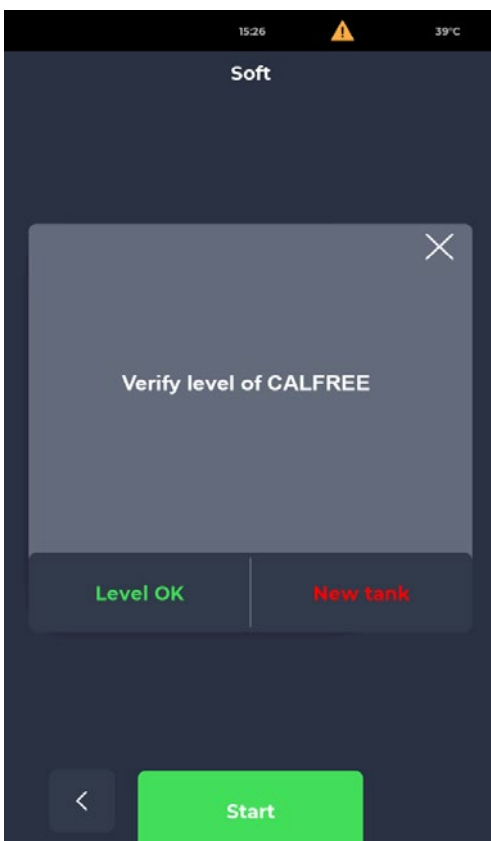


- **Start of cycle**

To start a Calout wash after selecting it, proceed by selecting the green START icon.

The display will show a timer and an indication of the phase in progress.

- **Calfree descaler tank replacement**

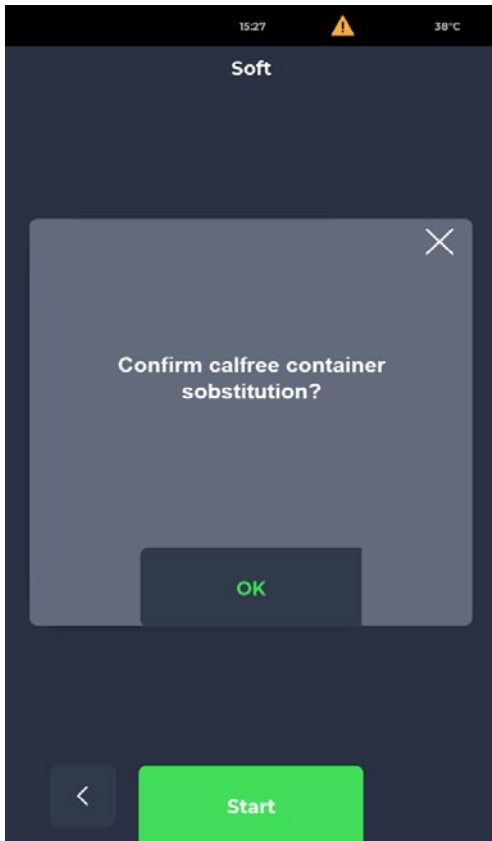


If, when the Calout procedure is called up, the warning message “**Check CALFREE level**” appears on the display, check the amount of descaler in the tank.

If the tank is empty, replace it following the instructions given in the next paragraph, otherwise press “Level OK” to proceed with washing.

The “**CALFREE**” descaler tank has a **GREEN** cap

12 • GENERAL MENU



Unscrew the cap of the empty tank and remove it.
Reposition the tank.

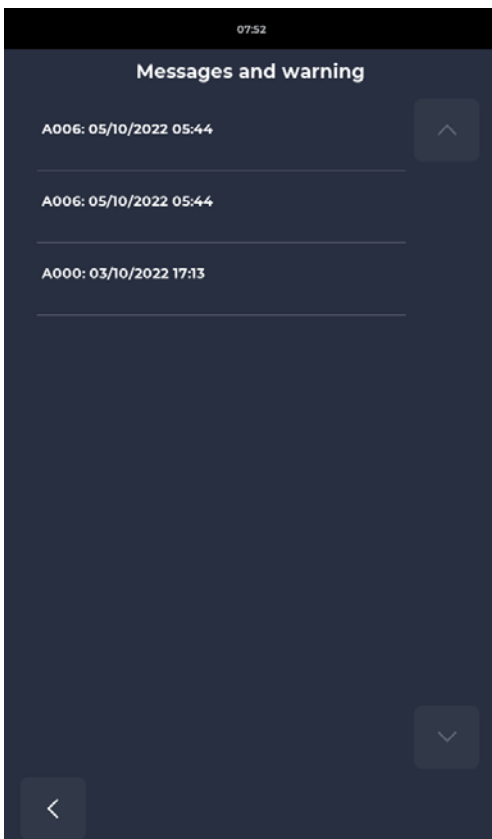
IMPORTANT: Wait for the liquid to stabilise before opening the cap.

Remove the cap from the tank and insert the tube with the **GREEN** cap, making sure that the tube reaches the bottom of the tank, and close the cap tightly.


Press the **“New Tank”** button and confirm the tank replacement by pressing **“OK”**

Press **“Start”** to start the washing procedure.

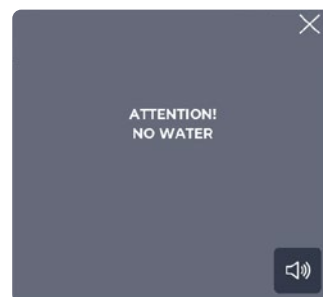
MESSAGES AND NOTICES




This section offers a list of the machine’s message and alert history.

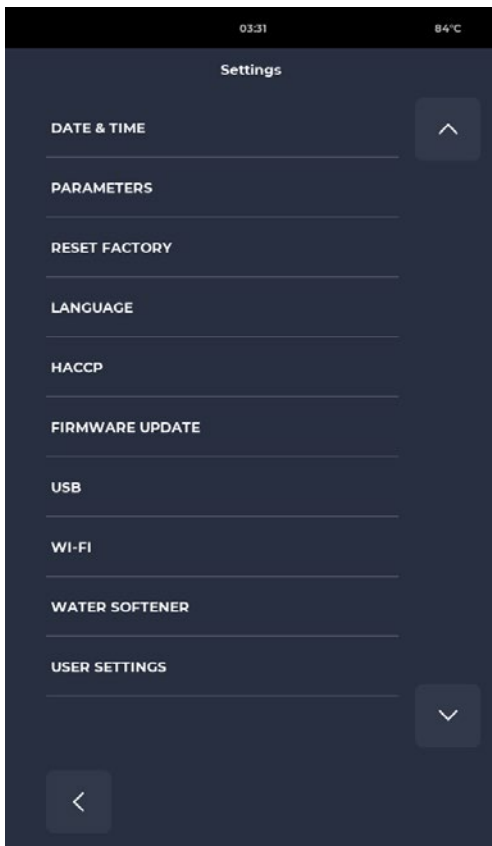
CAUTION! In the event of an alarm, the upper bar always shows the symbol  and a pop-up alert describes the critical issues specifically.

By closing the popup, it will reappear after a certain period of time if no prompt action is taken to resolve the problem.

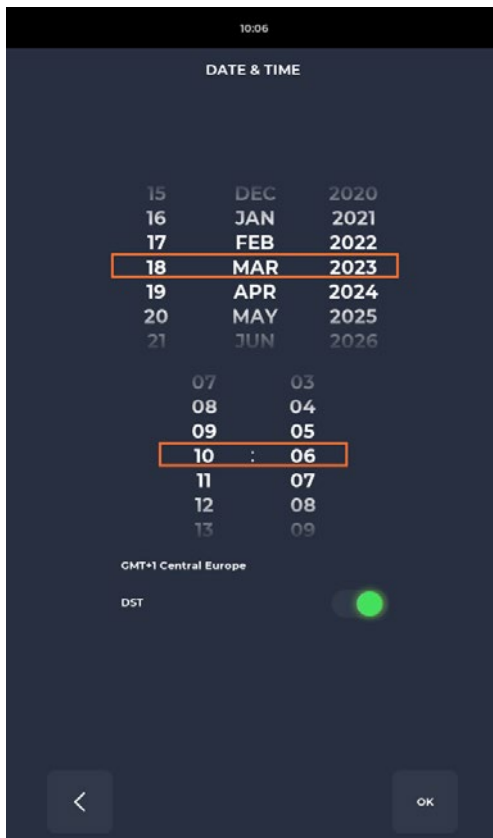


Operation warnings are signalled instead with the symbol  and dedicated popup.

SETTINGS



The settings concern a list of operations on which it is possible to intervene.



- **DATE & TIME setting**

It allows to set the date and time of the machine.

It is possible to set the time-zone and decide whether to enable the automatic switching between summer time and winter time based on the selected time-zone.

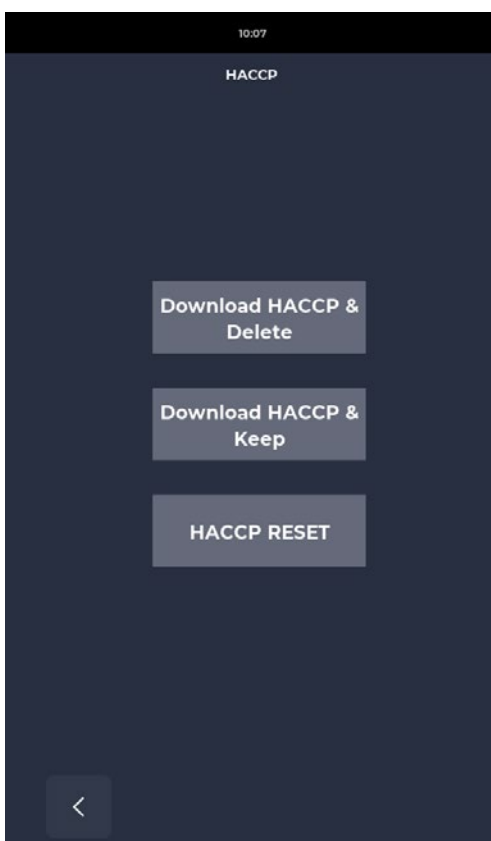


• LANGUAGE setting

It allows to change the language of the user interface and to import new languages.

The addition of a new language, on the other hand, is started by pressing the “+” key at the bottom centre, which allows access to the import screen.

Subsequently, it is always recommended to restart the machine to make the changes effective.

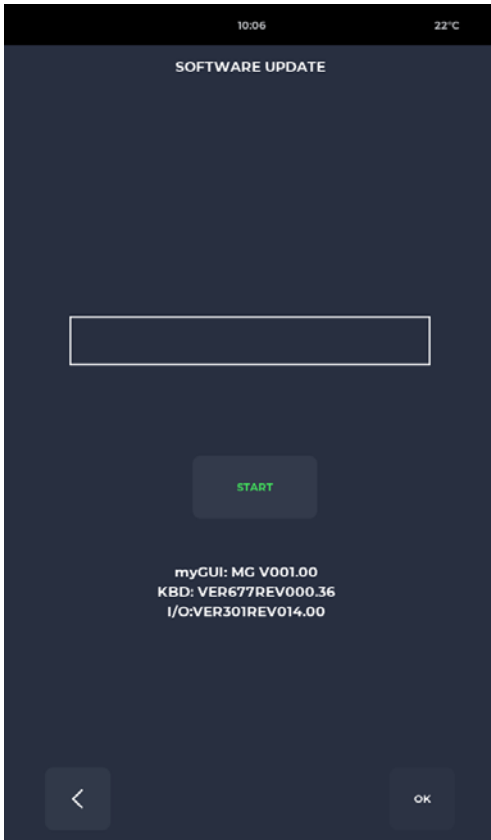


• HACCP Logs

It allows to export the HACCP register to a key in three ways:

- Download HACCP & Delete, export and delete the log in card.
- Download HACCP & Keep, export and keep the log file.
- HACCP Reset, cleans the entire HACCP area.

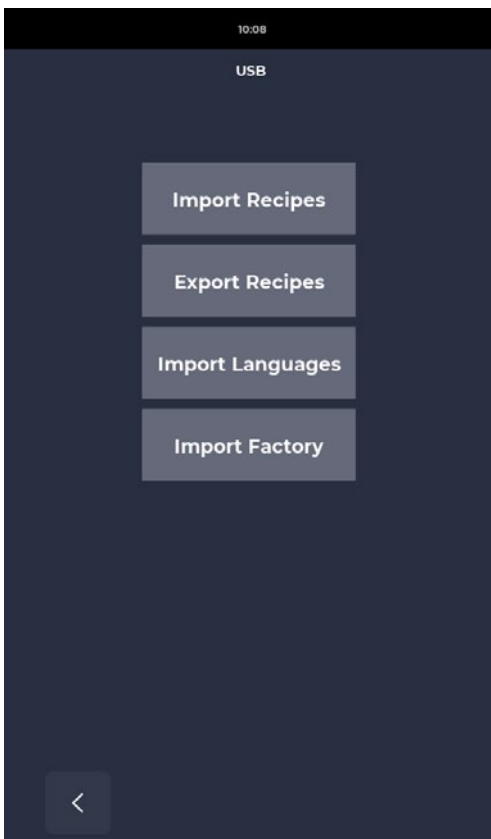
12 • GENERAL MENU



- **SOFTWARE update**

It allows to update the card software.

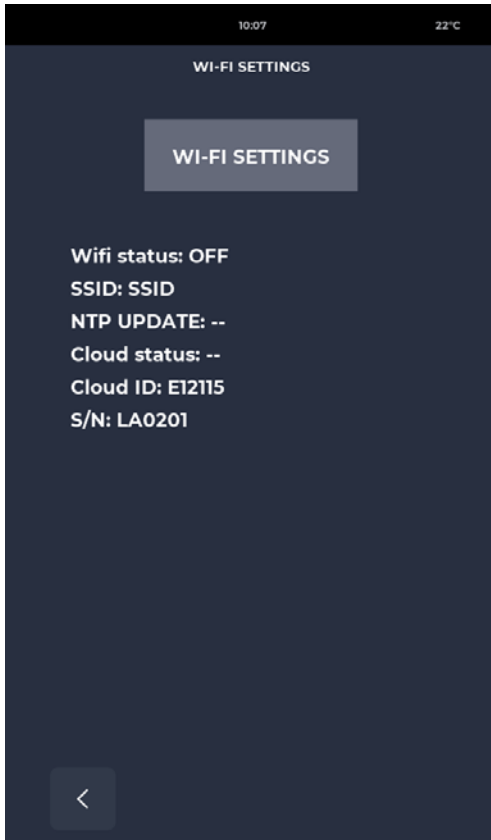
By inserting the key with the file required for the update, the START key is enabled. After pressing it, the bar becomes coloured progressively, signalling the loading of the update. At the end, by pressing the confirm key, the board is reset and the update is installed.



- **USB menu**

It allows to import or export compatible recipes, import translations of messages in new languages

12 • GENERAL MENU



• WIFI menu

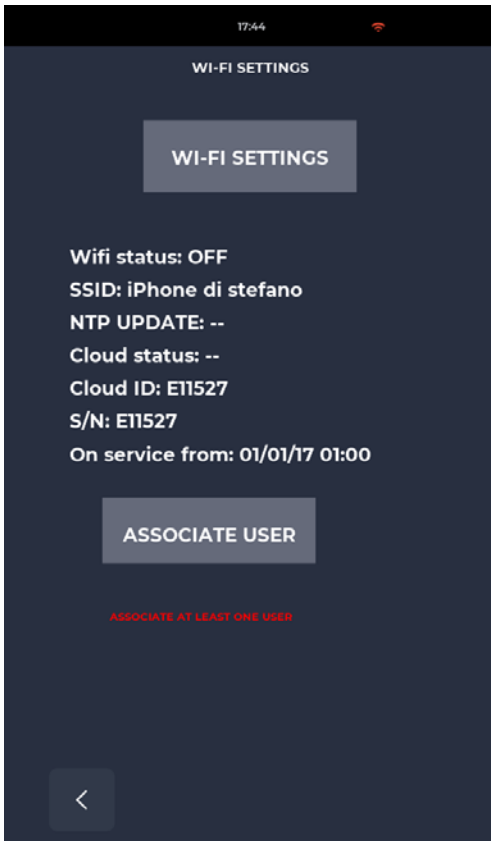
From this screen, it is possible to connect the board to the internet and subsequently register it on Connecty.cloud.



Connection to the WiFi network

Once “Wi-Fi settings”, is pressed, it allows to connect the card to an available WiFi network by entering the SSID and password.

12 • GENERAL MENU

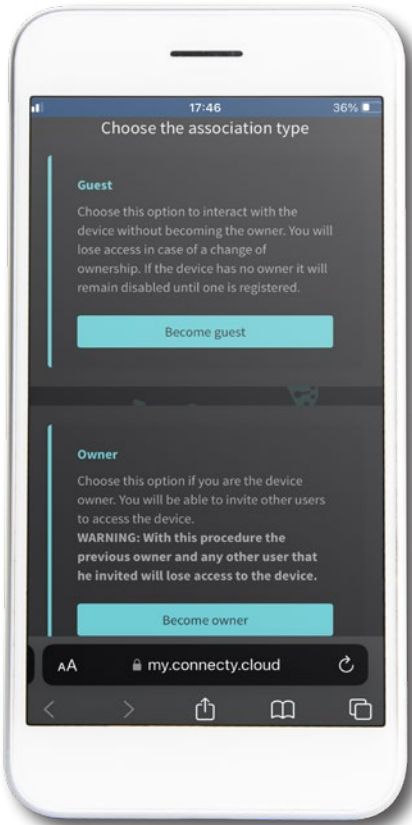


Once connected to the Wi-Fi network, it is possible to associate a user with the appliance.

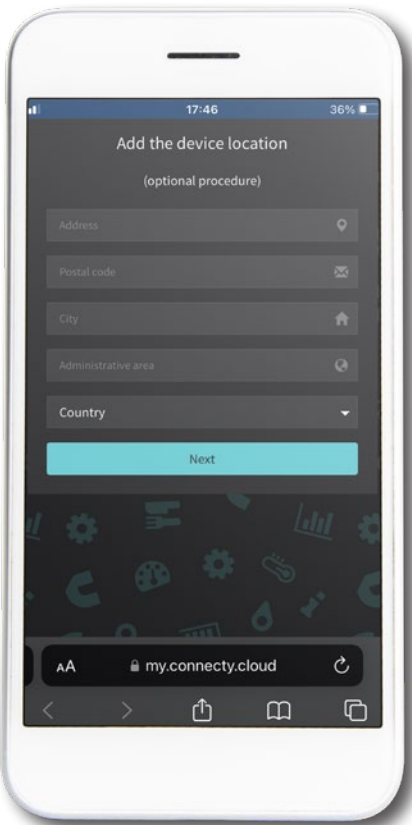
Press “User Association” to view the QR Code dedicated to the procedure.



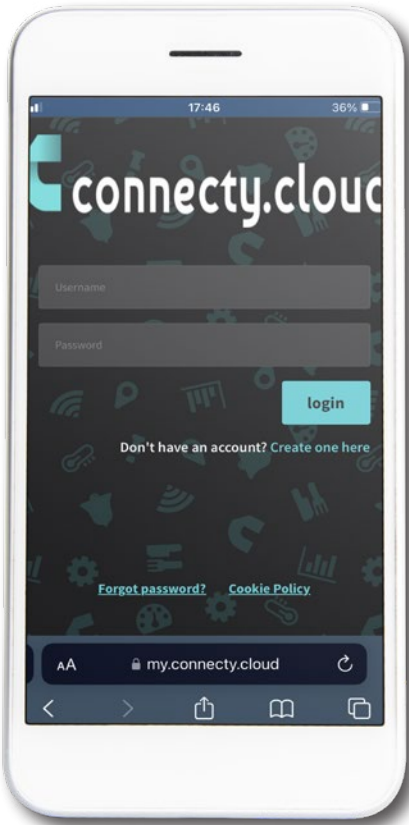
Subsequently, after having scanned the QR code, the registration procedure on Connecty.cloud starts.



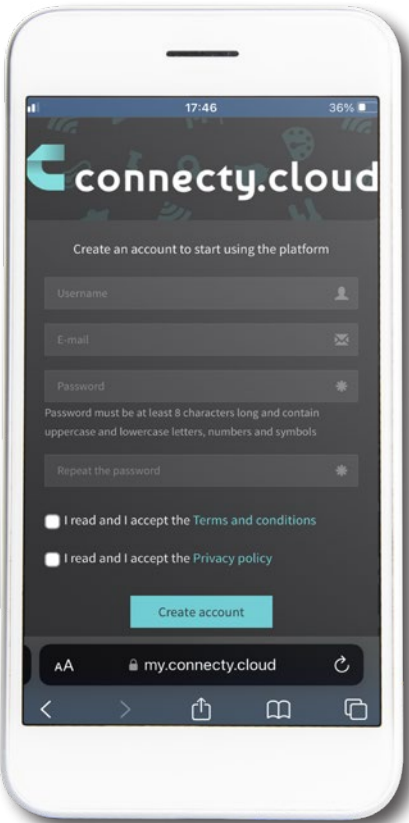
Enter oven location data (optional).



12 • GENERAL MENU



Enter username and password to access the Connecty. cloud portal or create a new user.



To create a new account, it is necessary to:

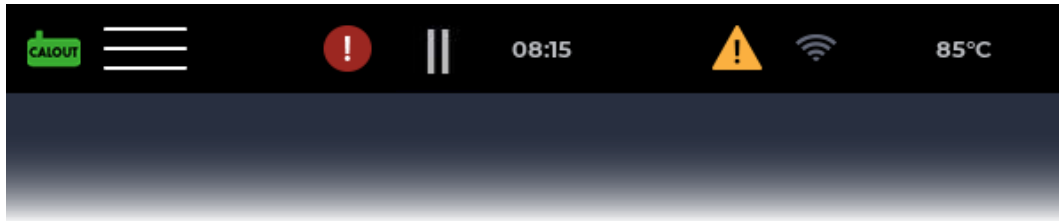
- enter username, password, valid e-mail address.
- accept the terms and conditions and the privacy policy.







An e-mail confirming the procedure will be sent to the address indicated during registration.



13 • STATUS BAR

Below are the main icons on the Status Bar



	<p>“Boiler Calout” icon > indicates the need to perform the Calout</p> <p>green: first alert to run calout by end of day yellow: second alert to execute calout as soon as possible red: third alert to perform calout immediately</p> <p>CAUTION! If not done, the oven can be used in all modes but the manufacturer does not guarantee for any damage caused to the boiler and/or accessories due to the accumulation of limescale</p>
	<p>“General Menu” icon</p> <p>CAUTION! Selectable only when the programme is not running</p>
	<p>“! red” icon > Alarm message</p>
	<p>“Pause” icon > in appliances fitted with a boiler, it indicates waiting for the boiler to complete the preparation phases</p>
<p>08:15</p>	<p>Clock</p>
	<p>“! yellow” icon > Warning message</p>
	<p>“WiFi” icon > indicates the status of the connection to the wireless network</p>
<p>85°C</p>	<p>Temperature indicator inside the chamber > it can be customised via the Settings menu with a °C/°F indicator</p>

14 • PRACTICAL TIPS

- **PREHEATING THE COOKING CHAMBER**

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

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

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

- **FROZEN/FROZEN PRODUCTS**

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

- **THE TYPE OF TRAYS**

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

- **THE SPACE BETWEEN THE TRAYS**

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

- **THE REDUCTION OF SEASONING**

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



CAUTION
Cooking with added alcohol is not permitted!

14 • PRACTICAL RECOMMENDATIONS

• COOKING LOADS

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

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

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

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

CAUTION

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

PRODUCT	MAXIMUM LOAD					
	061 6 x GN1/1	062 6 x GN2/1 12 x GN1/1	101 10 x GN1/1	102 10 x GN2/1 20 x GN1/1	201 10 x GN2/1 20 x GN1/1	202 20 x GN2/1 40 x GN1/1
OVEN-BAKED LASAGNE	6 x 2 kg	6 x 4 kg	10 x 2 kg	10 x 4 kg	20 x 2 kg	20 x 4 kg
SUSHI / JASMINE RICE	6 x 2.4 kg	6 x 4.8 kg	10 x 2.4 kg	10 x 4.8 kg	20 x 2.4 kg	20 x 4.8 kg
TOMATO SAUCE	6 x 3 kg	6 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
ROASTS	3 x 6 kg 6 x 3 kg	3 x 12 kg 6 x 6 kg	5 x 6 kg 10 x 3 kg	5 x 12 kg 10 x 6 kg	10 x 6 kg 20 x 3 kg	10 x 12 kg 20 x 6 kg
BRAISED MEAT	6 x 3 kg	6 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
BREADED CUTLETS	6 x 9 pc	6 x 18 pc	10 x 9 pc	10 x 18 pc	20 x 9 pc	20 x 18 pc
GRILLED MEAT	6 x 10 pc	6 x 20 pc	10 x 10 pc	10 x 20 pc	20 x 10 pc	20 x 20 pc
STEAMED AND BOILED MEAT	6 x 3 kg 3 x 6 kg	6 x 6 kg 3 x 12 kg	10 x 3 kg 5 x 6 kg	10 x 6 kg 5 x 12 kg	20 x 3 kg 10 x 6 kg	20 x 6 kg 10 x 12 kg
SPIT-ROAST CHICKEN	2 x 8 chickens	2 x (8+8) chickens	3 x 8 chickens	3 x (8+8) chickens	7 x 8 chickens	7 x (8+8) chickens
STEAMED OCTOPUS	6 x 3 kg	6 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
WHOLE STEAMED FISH	6 x 3 kg	6 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
OVEN-BAKED FISH	6 x 2 pc	6 x 4 pc	10 x 2 pc	10 x 4 pc	20 x 2 pc	20 x 4 pc
FRESH STEAMED VEGETABLES	6 x 2.5 kg	6 x 5 kg	10 x 2.5 kg	10 x 5 kg	20 x 2.5 kg	20 x 5 kg
FROZEN STEAMED VEGETABLES	6 x 2.5 kg	6 x 5 kg	10 x 2.5 kg	10 x 5 kg	20 x 2.5 kg	20 x 5 kg
GRILLED VEGETABLES	6 x 1 kg	6 x 2 kg	10 x 1 kg	10 x 2 kg	20 x 1 kg	20 x 2 kg
FRESH ROAST POTATOES	6 x 1.5 kg	6 x 3 kg	10 x 1.5 kg	10 x 3 kg	20 x 1.5 kg	20 x 3 kg
FROZEN ROAST POTATOES	6 x 2 kg	6 x 4 kg	10 x 2 kg	10 x 4 kg	20 x 2 kg	20 x 4 kg

14 • PRACTICAL RECOMMENDATIONS

PRODUCT	MAXIMUM LOAD					
	061 6 x GN1/1	062 6 x GN2/1 12 x GN1/1	101 10 x GN1/1	102 10 x GN2/1 20 x GN1/1	201 10 x GN2/1 20 x GN1/1	202 20 x GN2/1 40 x GN1/1
FROZEN PRE-FRIED POTATOES	6 x 1 kg	6 x 2 kg	10 x 1 kg	10 x 2 kg	20 x 1 kg	20 x 2 kg
STEAMED DICED POTATOES	6 x 1.5 kg	6 x 3 kg	10 x 1.5 kg	10 x 3 kg	20 x 1.5 kg	20 x 3 kg
FRIED EGGS	6 x 6 pc	6 x 12 pc	10 x 6 pc	10 x 12 pc	20 x 6 pc	20 x 12 pc
CHIPS/FRIES	6 x 6 pc	6 x 12 pc	10 x 6 pc	10 x 12 pc	20 x 6 pc	20 x 12 pc
FROZEN CROISSANTS	6 x 8 pc	6 x 16 pc	10 x 8 pc	10 x 16 pc	20 x 8 pc	20 x 16 pc
CREME CARAMEL, CUSTARD DESSERTS	6 x 18 pc	6 x 36 pc	10 x 18 pc	10 x 36 pc	20 x 18 pc	20 x 36 pc
FROZEN BREAD	6 x 4 pc	6 x 8 pc	10 x 4 pc	10 x 8 pc	20 x 4 pc	20 x 8 pc
FRESH DOUGH ROUND PIZZA	6 x 2 pc	6 x 4 pc	10 x 2 pc	10 x 4 pc	20 x 2 pc	20 x 4 pc
FILLED TARTS	6 x 3 kg	6 x 6 kg	10 x 3 kg	10 x 6 kg	20 x 3 kg	20 x 6 kg
REGENERATION ON PLATE WITH PROBE	6 x 1.5 kg	6 x 3 kg	10 x 1.5 kg	10 x 3 kg	20 x 1.5 kg	20 x 3 kg
VACUUM-PACKED FRESH VEGETABLES	6 x 2 kg	6 x 4 kg	10 x 2 kg	10 x 4 kg	20 x 2 kg	20 x 4 kg

• UNSUITABLE CLEANING PRODUCTS

Do not clean the appliance, its functional components and its accessories with the following unsuitable cleaning products:

- Abrasive detergents
- Hydrochloric acid, alkaline solutions, substances containing sulphur or other oxygen-consuming substances
- Undiluted alcohol, methanol or solvents such as acetone, benzene, toluene or xylene.
- Abrasive dish sponges
- Steel wool
- High pressure cleaners
- Sharp or pointed tools

• CLEANING THE ACCESSORIES

- Allow the accessories to cool down before cleaning them.
- remove any food residues and layers of grease, starch and protein with a soft cloth.
- In case of stubborn dirt, soak the accessories in lukewarm water and then remove the dirt with a soft cloth.

NOTE: For further information, see the user manual of the accessories

15 • ROUTINE MAINTENANCE

• DAILY CARE

Daily care of the appliance will allow the extension of its service life and reduced maintenance costs.

COOL THE MACHINE AND WEAR PPE

GARNISH

During periods of non-use and during the night, leave the door slightly ajar, not closed.

Perform the automatic cooling function with the door open before shutdown at the end of service.

Regularly remove the gaskets and any deposits accumulated on the inner door glass during cooking.

Use only microfibre cloths and neutral cleaners to clean the gaskets, glass and inner and outer surfaces.

Do not use abrasive and aggressive chemical products.



In floor-standing appliances, always fully insert the trolley until it comes into contact with the front gasket and block the wheels. Partial insertion of the trolley may cause damage to both the front and door-mounted gasket.

DOOR GLASS

Regularly clean the inner door glass of any cooking residue using a soft rag.

Regularly open the inner glass by freeing the clips and proceed to clean both glass panes.

Never use abrasive products so as not to damage the glass surface, which may shatter during cooking.



GREASE AND CONDENSATE DRIP TRAY

Clean the grease and condensate drip tray and its drain every day and remove any residues.

GREASE FILTER

Remove the grease filter before daily cleaning at the end of service, and wash it separately.

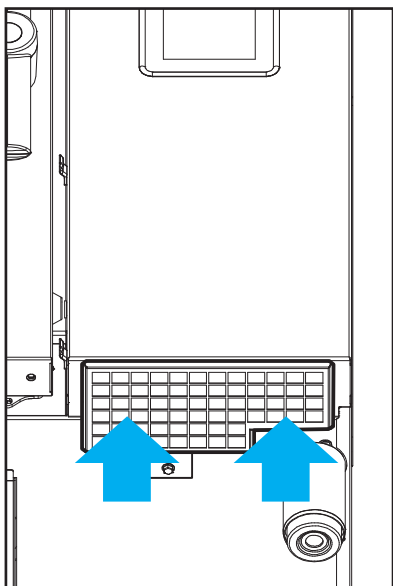
GREASE DRIP PAN

Remove the drip pan before each cleaning cycle and wash it separately to stop the residue from clogging the grease drain.

15 • ROUTINE MAINTENANCE

• AIR INTAKE

In the lower part of the front panel there is an air filter.



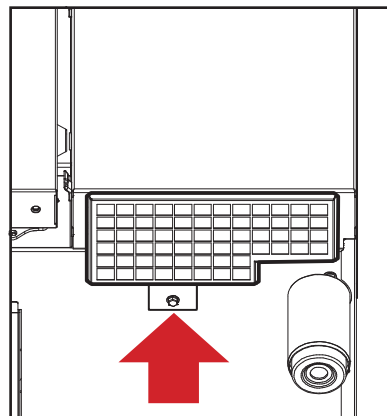
Attention:

make sure the air intake does not suck in steam or hot air so as to avoid damaging the electronic components situated immediately above.

• AIR FILTER

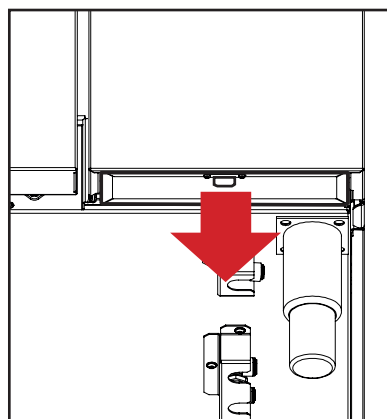
For 061-062-101-102 models

The air filter is secured with a screw. Unscrew the screw to remove the filter for cleaning operations.



For 161 model

The air filter is housed in the bottom area of the front panel; the metal filter can be extracted by pulling the tab in the front part of the filter itself.



IMPORTANT

It is advisable to check the condition of the filter once per week.

The predictive maintenance system will nonetheless inform the customer when the air filter needs cleaning.

The metal air filter can be washed in the dishwasher.

15 • ROUTINE MAINTENANCE

CORE PROBE

Remove the probe from the product only by gripping the probe handle; do not pull on the probe cable.

Regularly remove any cooking residue from the core probe cable.

If the probe cable is twisted, handle it carefully, making sure not to pull it.

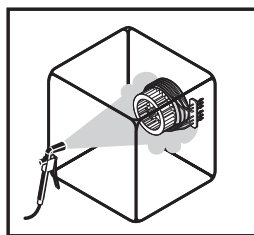
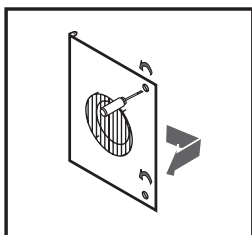
Do not exert too much force when inserting the probe in frozen products

• PERIODICALLY ...

... it is advisable to clean the deflector and the pan holder racks, as required.

To do this, perform the following actions:

- stop and shut off all supplies (electricity, water and if present, gas);
- remove the pan holder rails;
- loosen the deflector screws with a suitably-sized screwdriver or a coin, so the rear part can be cleaned. For a more thorough cleaning, use the shower head (optional);



- if there are carbon deposits, remove them and increase the cleaning level/frequency;
- dry with a clean cloth;
- the deflector must be removed if the dirt is difficult to remove. Do not use abrasive pads or scouring sponges which could damage the steel surface. If the dishwasher is big enough, wash the deflector in it.

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

- For models without pull-out structure Clean the insertion frame, removing any carbon residue that may be deposited after cooking.



CHICKEN GRILL GREASE DRAIN

After removing the drip pan, use a tool to remove any residue that may otherwise clog the drain tube over time.

Check the grease level in the dedicated collection pan every day, and drain it if necessary.

15 • ROUTINE MAINTENANCE

• DECOMMISSIONING

If the appliance won't be used for a long period of time (more than a week), it is advisable to proceed as follows.

A) Run a cleaning cycle (with Calout)* at a suitable level to ensure the utmost cleanliness of the chamber. If the level is not reached, run a new cleaning cycle, this time without calout*.

b) Remove the can of detergent and run a Soft cleaning cycle, using only water (use an old can filled with water, and remember to remove it at the end).

c) Remove the partitions and unhook the air deflector in the chamber to inspect the rear area and check for any dirt deposits, which need to be removed.

d) Close the water supply valves

e) Open the settings menu and select the boiler* menu, then the boiler emptying command and wait for the operation to be completed.

f) Disconnect the water supply pipes.

g) Turn off the appliance by selecting the MENU icon and then the TURN OFF icon.

h) Disconnect the power supply and disconnect the plug

j) Close the gas shut-off valve

k) Disconnect the drain tube to prevent any odours or bacteria from entering the appliance

l) Leave the door ajar.

m) If a Brita filter is installed, disconnect it from the line, the filter will need to be replaced in the event of long-term non-use (max. 1 year after installation).

n) Check the wear status of the gaskets so as to arrange for their replacement before operation is resumed.

o) Protect the appliance against frost to avoid error messages when it is turned back on.

* Indication only applies to units equipped with boiler or Calout system

15 • ROUTINE MAINTENANCE

• COMMISSIONING AFTER A LONG STOP PERIOD

After a long period of non-use, it is advisable to contact your trusted help service to arrange a visit in order to check whether any maintenance is required.

If you wish to act independently, proceed as follows, remembering that the manufacturer recommends the annual inspection of the appliance.

a) Flush the water tubes to prevent any deposits or residue from clogging the solenoid valves and then reconnect the supply tubes.

b) If a Brita filter is installed, check the date of installation (the filter must be replaced within a year, otherwise the active carbons will deteriorate and cause the potential spread of bacteria), flush the filter and if necessary replace it according to the instructions in the user manual.

c) Check the connection/reconnect the drain tube.

d) Connect the electrical power supply and energise the appliance (taking care not to invert the phases and neutral for gas appliances in order to avoid error messages)

e) Open the gas supply system valve.

f) Turn on the machine by pressing the red icon on the display for 3 seconds

g) Give the appliance time to fill the boiler*

h) Insert/connect the tanks of chemical product

i) Check that there are no leaks from the water and gas connections

j) If a message appears, take note or photograph the display and get in contact with your trusted help service

k) Check the manufacturer's portal for a software update.

l) Run a cleaning programme (with Calout)* to prime the cleaning/calout system pumps and check for any water leaks.

* Indication only applies to units equipped with boiler or Calout system.

16 • EXTRAORDINARY MAINTENANCE

As explained in the Installation manual and Warranty...

- To ensure the oven works correctly and safely, it should undergo be serviced at least once a year by a technical service company.
- **It is advisable to enter into a maintenance contract with the technical assistance service, so that this work is always carried out.**

For the softener, follow the supplier's instructions

17 • SELF-DIAGNOSIS AND ERRORS GUIDE

- When turned on, the appliance automatically carries out an electronic check of the main operating devices. Once the self-diagnosis has been carried out, if the appliance is in perfect condition, the main screen appears on the display.
- If, on the other hand, the oven presents operating anomalies, these are indicated on the display. The visualisation of errors is very important in the event technical support is required, as this value provides information about the type of error. The message on the display is accompanied by an acoustic signal that lasts for 5 seconds, which is repeated every minute until the oven is turned off.

The main error messages are:

MESSAGES

A010

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

A011

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

A012

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

A013

Fault in core probe. The oven can still be used until the intervention of the technical assistance service, but without using this accessory.

A004

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

A001

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

A002

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

A003

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

A007

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

17 • SELF-DIAGNOSIS AND ERRORS GUIDE

The main error messages are:

MESSAGES

A008

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

DOOR OPEN

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

A060 - A061 - A062

Steam generator malfunction

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

EXTRAORDINARY MAINTENANCE REQUIRED

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

RUN CALOUT

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

A005 - A065

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

BOILER DISABLED

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

A030 - A031 - A032 - A033 - A034 - A035 - A036 - A037

Inverter malfunction.

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

WARNING FOR GAS MODELS

A006

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

A021 - A023 - A025 - A027

Gas devices are fitted with an ignition device, with automatic re-ignition. If automatic reset does not take place after a few attempts, display **15** shows the error code **A021 - A025** for chamber burners or **A023 - A027** for boiler burners.

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

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

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

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

A020 - A022 - A024 - A026

Burner Alarm

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

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