USER MANUAL

PUFF

CAUTION: Read the instructions
prior to using the equipment

EN

90041260rev00

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

Dear Client,

Congratulations for having chosen **PUFF**.

The product you have just purchased is not a combined oven but rather a cooking Device, whose innovative technological features are designed to make your work easier, offering unbeatable results and continuous repeatability over time.

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

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

For all clarifications, please don't hesitate to call us

on tel. +39 0438 9110 – email: lainox@lainox.it

Technical assistance

MODELS

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

PFEN_ = Combi ovens for pastry and bakery

CAPACITY

(**044**) 4 x 600x400

(**064**) 6 x 600x400

(**084**) 8 x 600x400

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- ORIGINAL INSTRUCTIONS -

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 high pressure water jets or steam cleaner when cleaning the oven!

- Caution! During use, the oven's surfaces are hot as indicated by the stickers marked with the international symbol IEC60417 – 5041 . Take care!

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

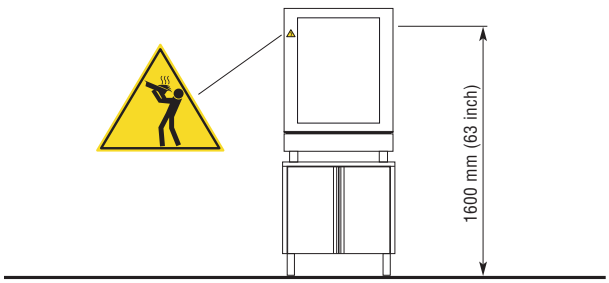
- If the power cord is damaged, it must be replaced by the manufacturer, their help centre or by a person with similar qualifications, so as to prevent all risks.

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

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

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

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



- 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.

- **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.

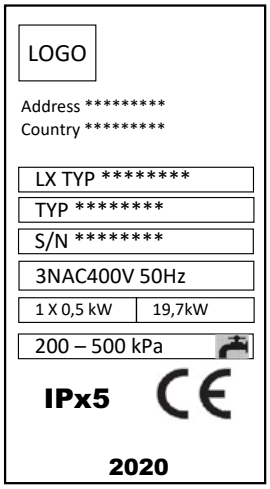
- The flexible water intake tube must be supplied by the installer and must conform to standard IEC 61770. Do not reuse pre-existing or used connection tubes.

- The oven must be part of an equipotential bonding system. This connection is made by attaching a conductor with a nominal section of up to 10 mm^2 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.

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



- 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 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
4 x 600x400	15 Kg	25 Kg
6 x 600x400	15 Kg	35 Kg
8 x 600x400	15 Kg	40 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 • POINTS TO REMEMBER

- Before any food is cooked in a new oven, the interior must be thoroughly cleaned (see *"Washing System"*).

- Clean the core probe (optional) thoroughly before first use. It is good practice to clean the probe and in particular the stem before each use.

- 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.

- **Do not spray cold water on the hot oven.**

- **Do not use pressurised water or steam cleaners to clean the oven!**

- For daily cleaning, **use non-corrosive** (alkaline) detergents suitable for oven cleaning. Do not use abrasive materials or products as they will damage the oven surfaces. If the oven is equipped with an automatic washing system, **ONLY USE** products recommended by the manufacturer (see *"Daily cleaning"*).

- Always switch off the appliance when work is finished, shutting off all utilities (electricity, water).

- **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.

- After steam cooking, **open the door carefully** to avoid being scalded by the rush of residual steam from the oven. Failure to observe this warning may be dangerous for the operator.

- To ensure safe operation of the oven, **do not obstruct the vents or any other opening on the oven!**

- **CAUTION**
  No cooking with alcohol added is permitted!

Failure to observe basic safety guidelines may jeopardize the smooth operation of the oven and expose the operator to grave 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.

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

3 • BASIC KNOWLEDGE

You can interact with PUFF using your fingertips to touch, drag and scroll the objects on the touchscreen.

Control the touchscreen using the following actions:

• Touch

Touch once to select or start a recipe.

• Press and hold

Hold an element pressed for more than 2 seconds to select one of the available options.

• Scroll

Drag up or down to scroll.

On some screens you can also scroll from side to side.

By scrolling with your fingertips you can also display the content of the screen without selecting or activating other functions.

• Drag

Touch an element and move it to a new position.

4 • STARTING PUFF

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

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

If an alarm message appears on the display, see the “Self-diagnosis and fault legend” chapter.

• Shutdown of PUFF

To turn off PUFF, select the icon located at the bottom center of the main page

5 • PRIMARY ICONS

1 - ICS Multi-level Cooking

2 - ICS Automatic Cooking

3 - Multi-level folder

4 - Cooking folder

5 - Manual mode

6 - Multi-level mode

7 - Programming mode

8 - Washing

9 - Settings

10 - My Nabook - Recipe archive present in PUFF

11 - Power off button

12 - Online help

6 • INTERACTIVE COOKING

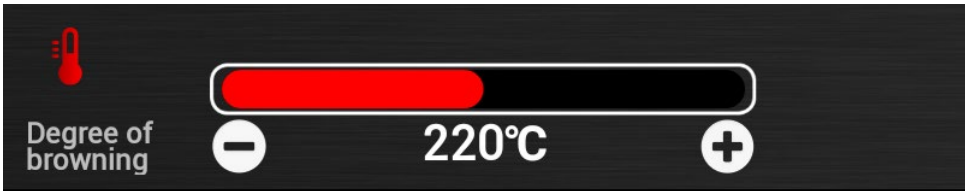
Select the **ICS** icon to begin "one touch" cooking, starting with predefined settings.

PUFF starts and when it reaches the set temperature, a popup appears instructing you to insert the product.

Based on the selected cooking method, **ICS** automatically proposes parameters that can be customised as needed.

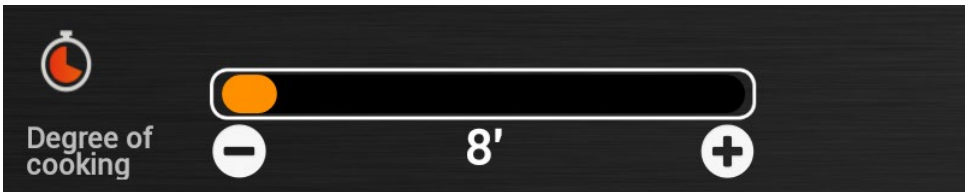
• DEGREE OF BROWNING

This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.



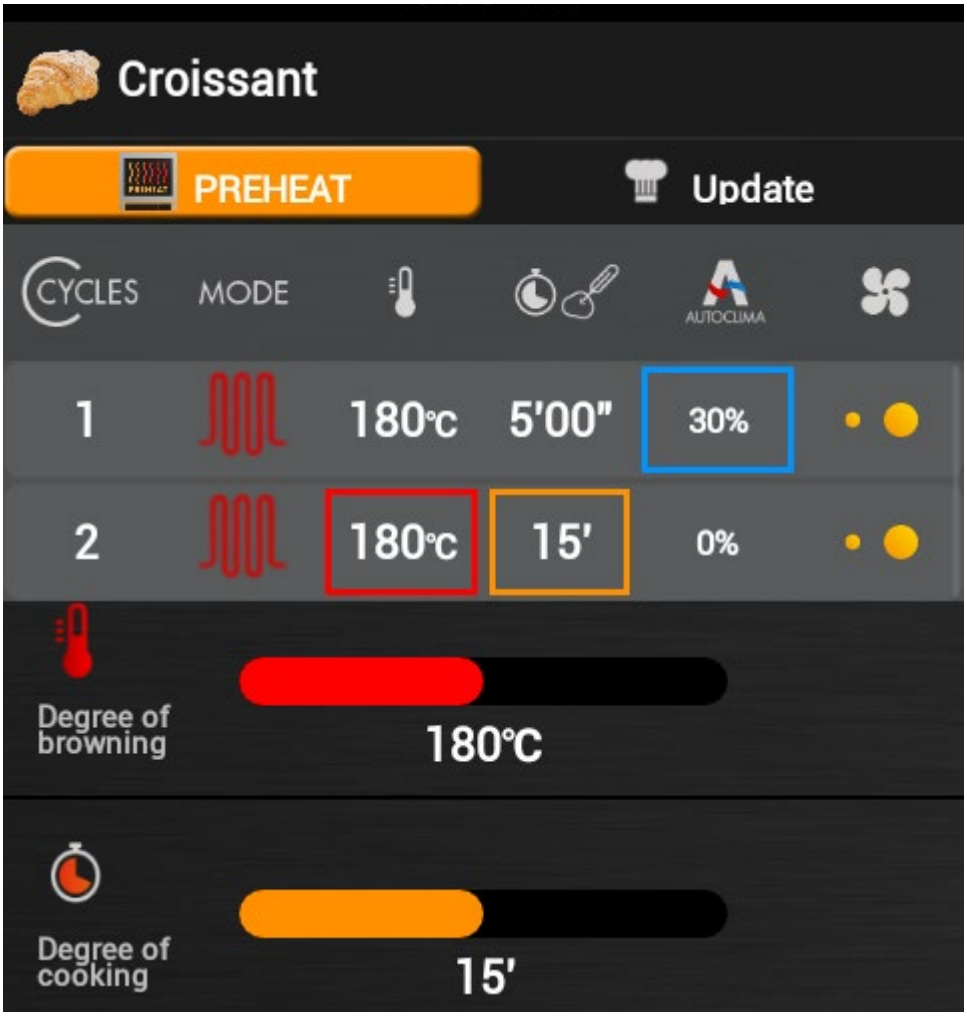
• DEGREE OF COOKING

This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.



Press "**Display recipe**" to view all of the cooking phases.

Press "**HACCP**" to see the HACCP graphic again.



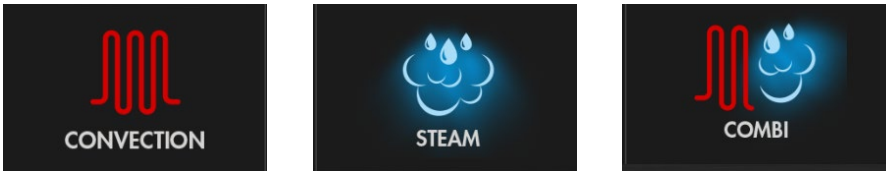
At the end of cooking, a buzzer sounds and a popup signals that cooking has completed.

7 • SETTING UP MANUAL COOKING

Press the icon to set Manual cooking.

• Select a cooking mode.

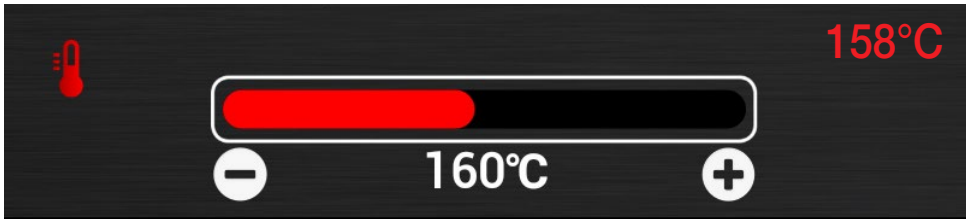
The cooking modes are: Convection, Steam and Mixed.



PUFF starts with a default temperature based on the mode selected and infinite time.

Once the cooking mode has been set, the following cooking parameters can be customised:

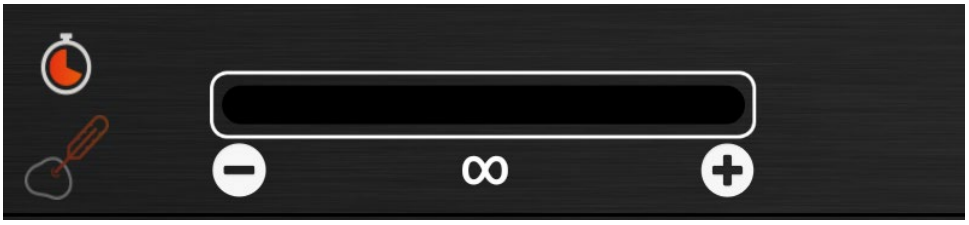
• Temperature
This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.



The value shown at the centre is the set value, the value shown on the right is the current value.

• Timed / Core probe
Timed cooking is set by default.

To switch to probe cooking, press the related key.
This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.

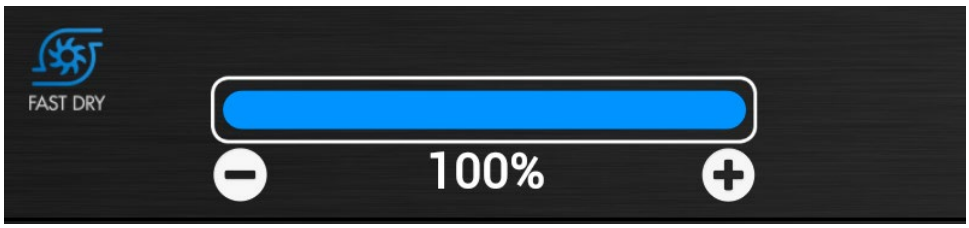


The value shown at the centre is the set value, the value shown on the right is the current value.

7 • SETTING UP MANUAL COOKING

• Fastdry/Autoclima

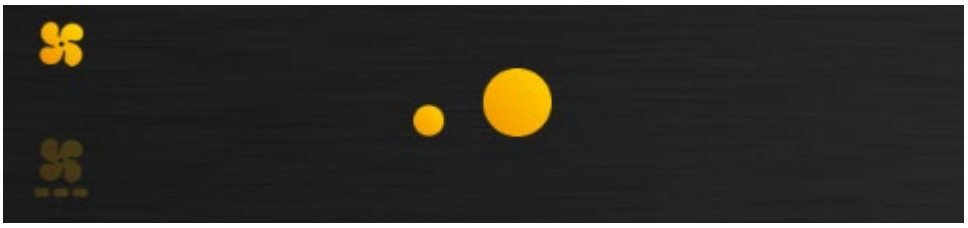
This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.



The value displayed in the centre is the set value.

• Fan Speed.

This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it.



Press the button to activate intermittent ventilation (suitable for particularly delicate cooking cycles or holding).

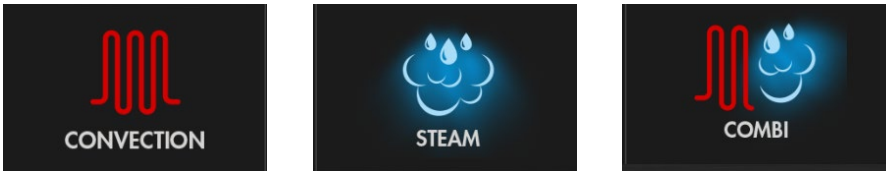
If Time /Core Temperature is set, when finished cooking, a buzzer sounds and a popup signals that cooking is complete.

8 • SETTING UP MULTI-LEVEL MANUAL COOKING

Press the icon to set Multi-level Manual cooking.

Select a cooking mode.

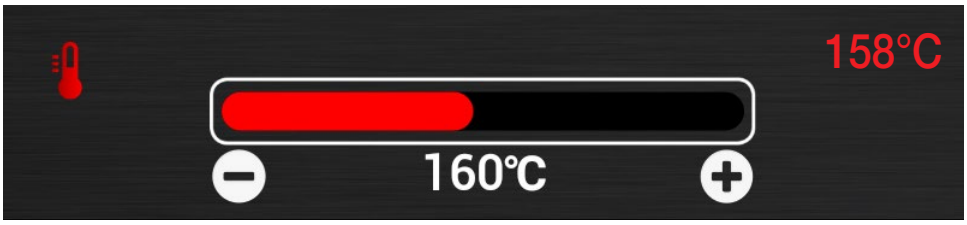
The cooking modes are: Convection, Steam and Mixed.



PUFF starts with a default temperature based on the mode selected and infinite time.

Once the cooking mode has been set, the following cooking parameters can be customised:

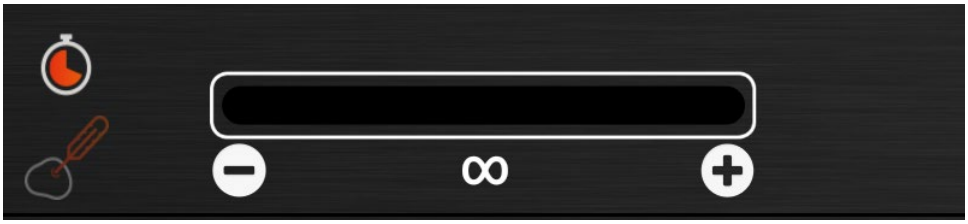
• Temperature
This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.



The value shown at the centre is the set value, the value shown on the right is the current value.

• Timed / Core probe
Timed cooking is set by default.

To switch to probe cooking, press the related key.
This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.



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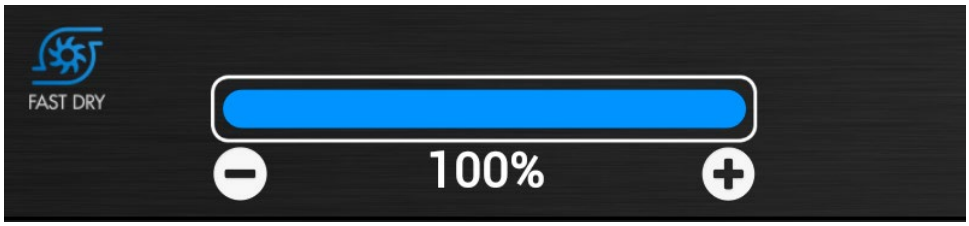

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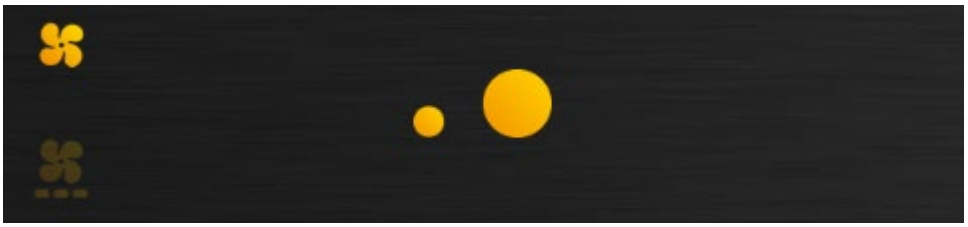


Press the button to activate intermittent ventilation (suitable for particularly delicate cooking cycles or holding).

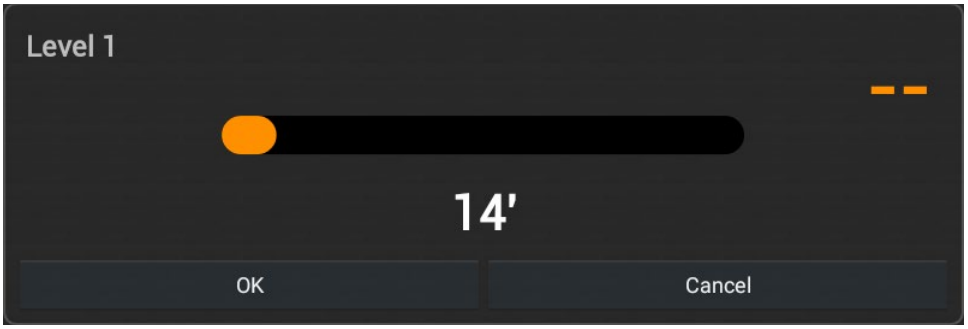
If Time /Core Temperature is set, when finished cooking, a buzzer sounds and a popup signals that cooking is complete.

8 • SETTING UP MULTI-LEVEL MANUAL COOKING

Pressing the "**PLAY"** button starts the cooking cycle and switches to the cooking level settings screen.

Select the desired level directly on the screen.

• **Level customisation:**
Press once on the set level to modify the values and confirm with OK.

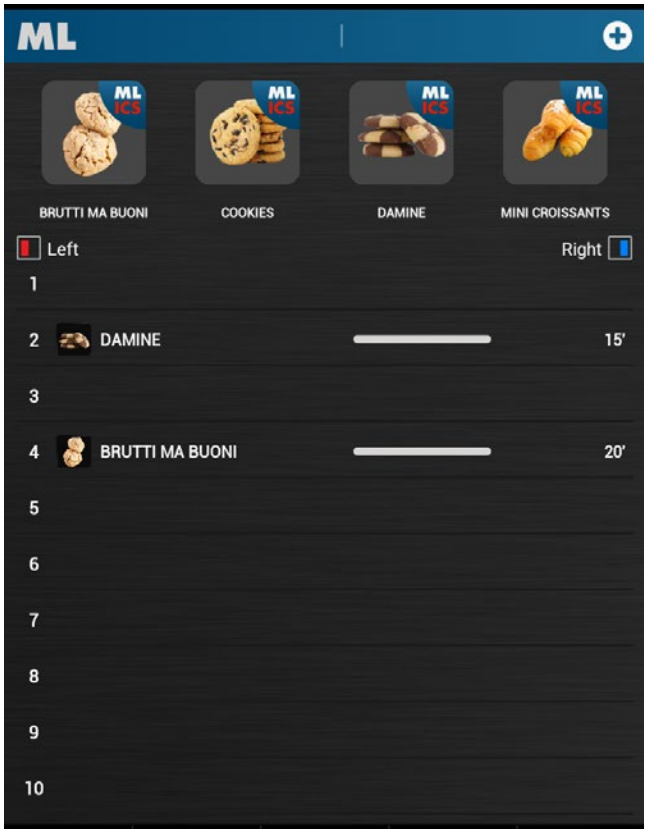


A popup appears each time indicating the completed level.

9 • INTELLIGENT MULTI-LEVEL RECOGNITION

When the "+" icon is pressed during multi-level cooking, PUFF verifies the cooking compatibility of the various dishes and proposes those that can be performed at the same time.

Select the cooking cycles that are to be added and press the "ADD" icon.



Once added, they can be dragged to the levels desired.

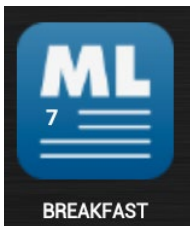
Multilevel cooking block:
By pressing the cooking icon for 3 seconds, an open padlock appears.

Click on the padlock to close it and block cooking on the selected level.

By selecting a new multilevel cooking, the cooking with the lock will already be present on the set levels.

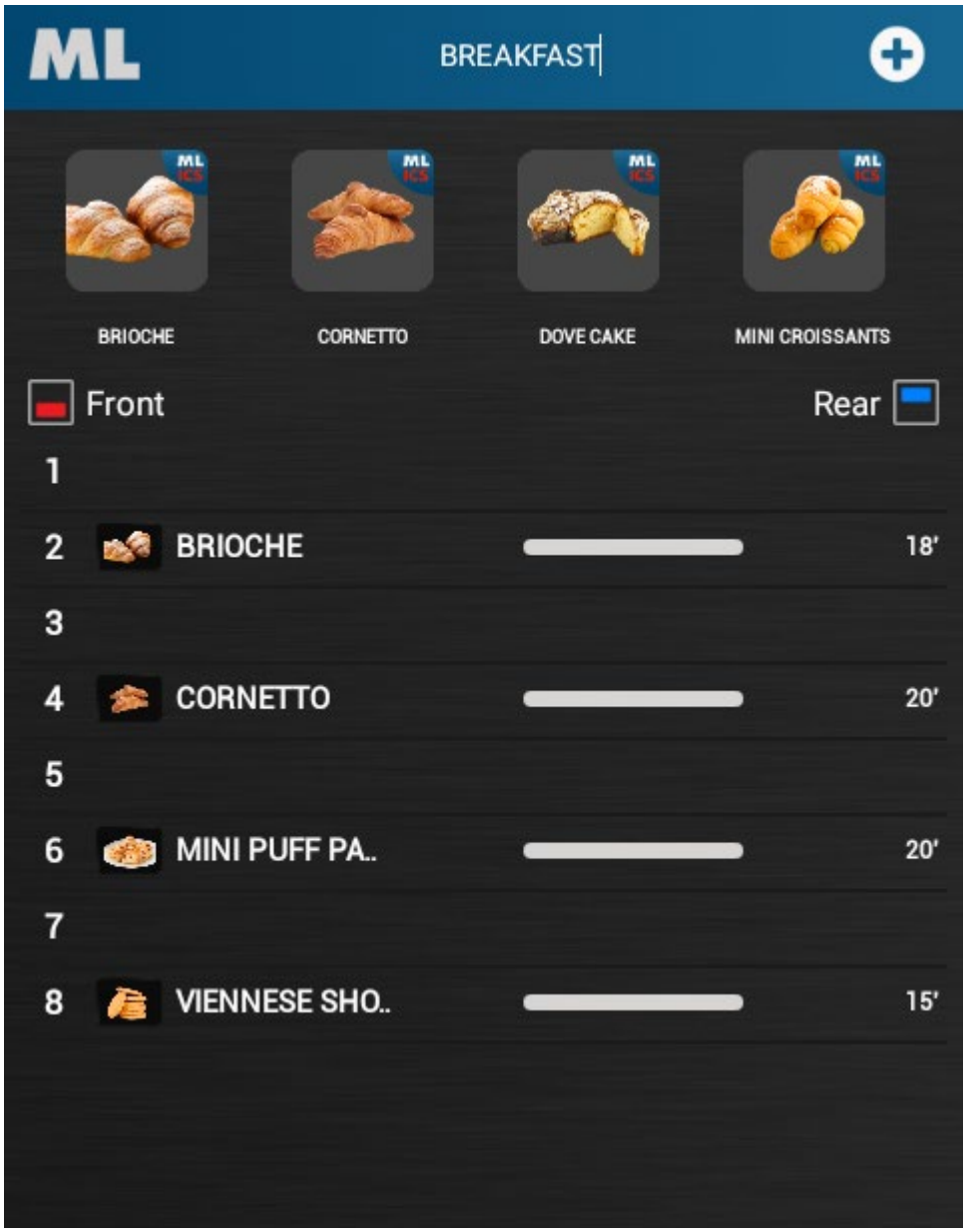
To remove the lock, press the cooking icon for 3 seconds and click on the padlock to open it.

10 • RECALLING A MULTI-LEVEL FOLDER



Select the icon for the desired multi-level folder.

PUFF starts. Drag the cooking cycles directly to the levels desired.

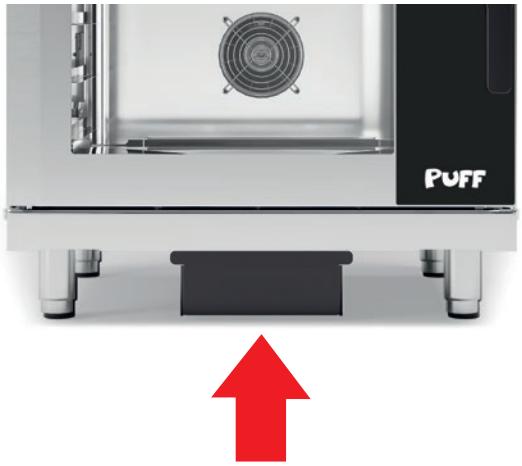


A popup appears each time indicating the completed level.

11 • WASHING SYSTEM

AVAILABLE WASHING SYSTEM TYPES

FOR COUNTERTOP MODELS: 044 / 064 / 084



The detergents are located in the special compartment under the cooking chamber in the countertop appliances.

A tank of COMBIBLUE detergent/sanitiser is supplied to carry out the initial washing and sanitisation of the oven cooking chamber.
Subsequently, to wash the oven, use only COMBICLEAN detergent.

IMPORTANT
Only use COMBICLEAN detergent and CALFREE descaler or products approved by the manufacturer.

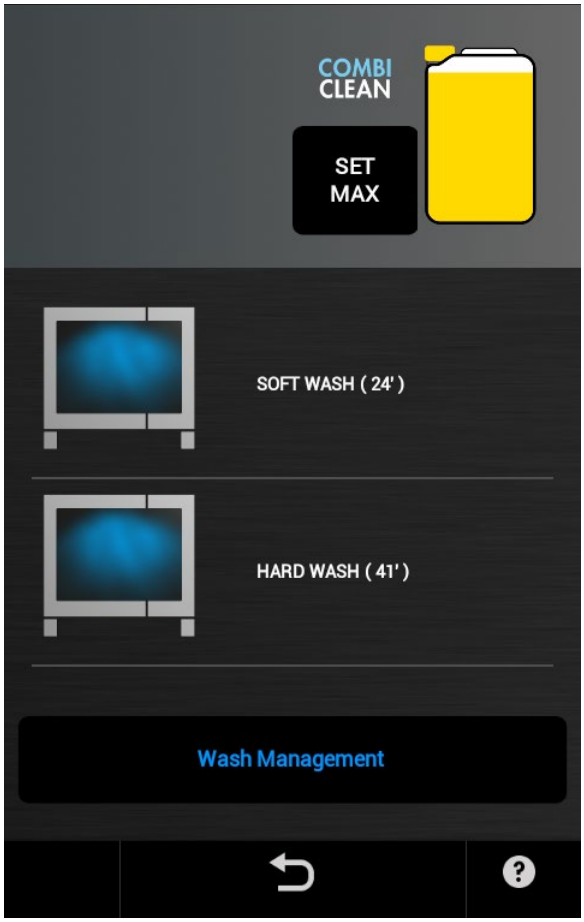
11 • WASHING SYSTEM

STARTING A WASHING PROGRAM

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.

Press the icon to select the desired washing cycle.



PUFF is equipped with 7 washing programs:

• **Manual** (A simple procedure that allows thorough cleaning in a short period of time with limited intervention on the part of the operator).

• **Rinse** (Procedure for a quick rinse of the oven without the operate intervening directly in the cleaning operations).

• **Soft** (Washing procedure for removing daily soiling without the operator directly intervening in the cleaning operations).

• **Hard** (Washing procedure for removing normal soiling without the operator directly intervening in the cleaning operations).

• **Hard Plus** (Washing procedure for removing heavy soiling without the operator directly intervening in the cleaning operations).

• **ECO** (Washing procedure for removing heavy soiling without the operator directly intervening in the cleaning operations).
For considerable water and detergent savings with a slightly longer wash time.

• **GRILL** - Washing procedure to remove stubborn dirt (e.g. roasting chickens), without the operator having to intervene directly in the cleaning operations.

11 • WASHING SYSTEM

STARTING A WASHING PROGRAM

Before starting a wash, always make sure that water reaches the appliance.

When the desired wash is selected, the washing procedure starts.
Before cleaning, always check the amount of detergent displayed.

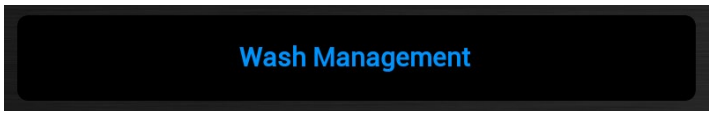
In ovens equipped with Smart Chemicals Control (optional), thanks to the intelligent sensors positioned in the washing system, it precisely controls detergent consumption, alerting you when it is about to end, suggesting the wash suitable for the residual quantity of detergent. Furthermore, thanks to Smart Chemicals Control you will no longer have the risk of washing without the correct amount of detergent.

If there are consistent residues deposited on the drain filter located in the bottom centre of the cooking chamber, clean it to ensure the free flow of water and detergent.

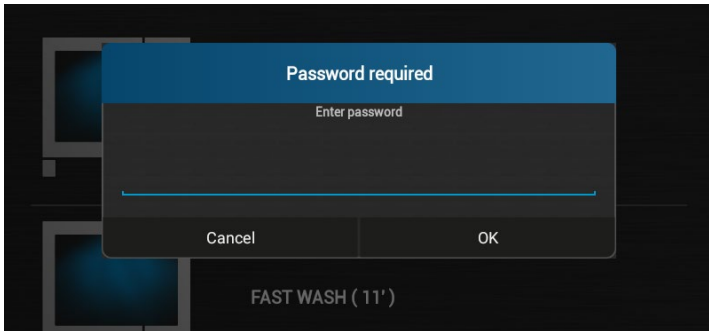
The end of the washing program is signalled with a cyclic buzzer and an informative popup.

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

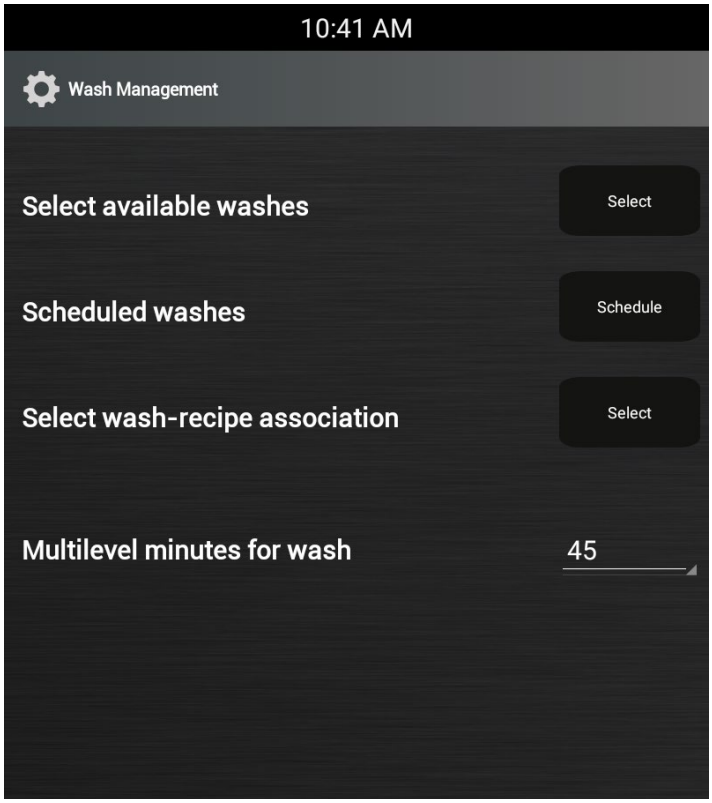
WASH MANAGEMENT



Select “Wash Management”



To open the wash management settings, a password must be set.
Insert the password and retype it to confirm.



Select available washes:
Used to set which washes the user can view and select.

Scheduled washes:
Used to schedule the washes defined by the user on a certain date and time.
An alert informs of the need to execute the wash.

Select wash-recipe association:
Used to associated a wash with certain recipes. After the recipe has been executed a certain number of times, an alert informs of the need to execute the wash.

Multilevel minutes for wash:
Used to set after how much time, in a multilevel program, the wash count must be increased.

WASH MANAGEMENT

SELECT AVAILABLE WASHES

Press the “**Select**” button

Select the wash cycles to view in the main Wash screen.

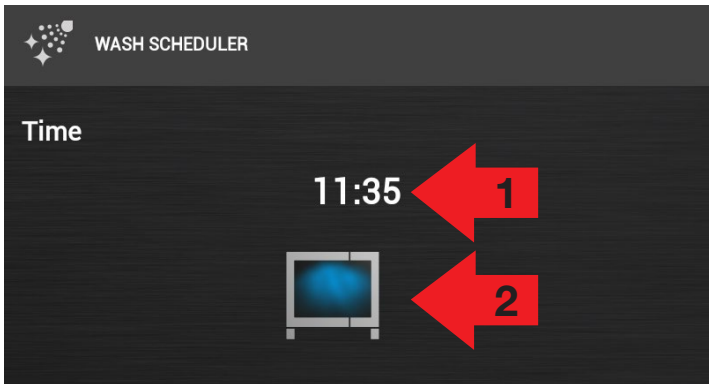
Press the **SAVE** button to save the settings that have been entered.

WASH MANAGEMENT

SCHEDULED WASHES

Press the “**Schedule**” button

Press the [+] button to schedule a wash.



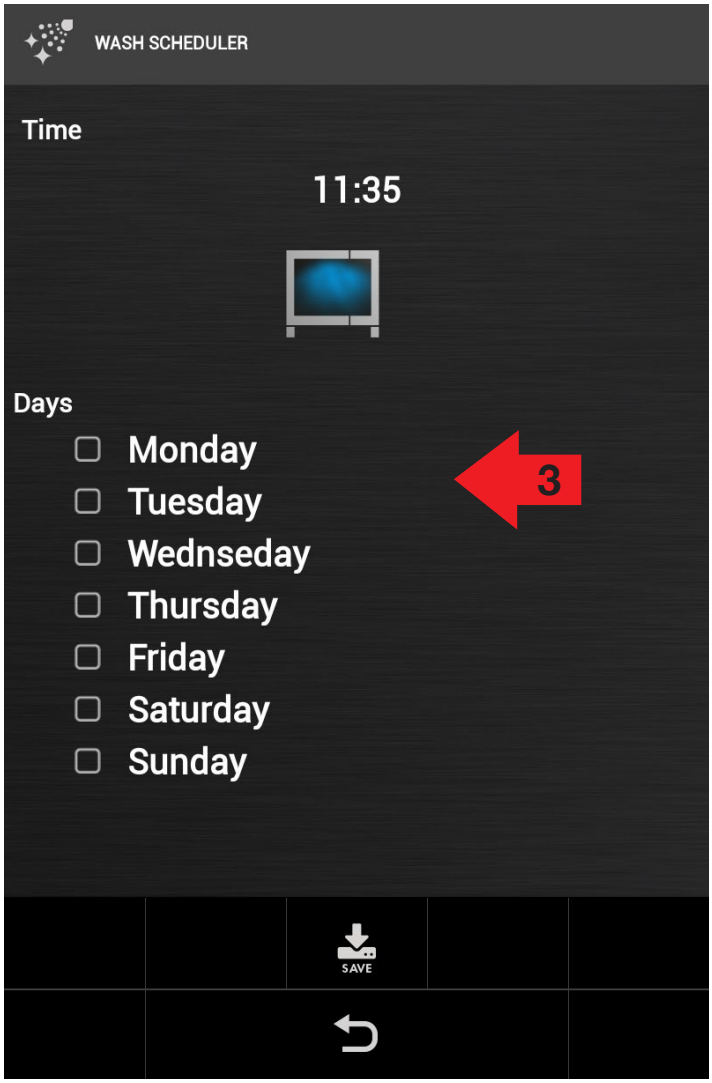
Select the indicated time (1) to set the wash cycle execution time.

Select the oven wash icon. (2)

Select the desired wash cycle and confirm by pressing **OK**.

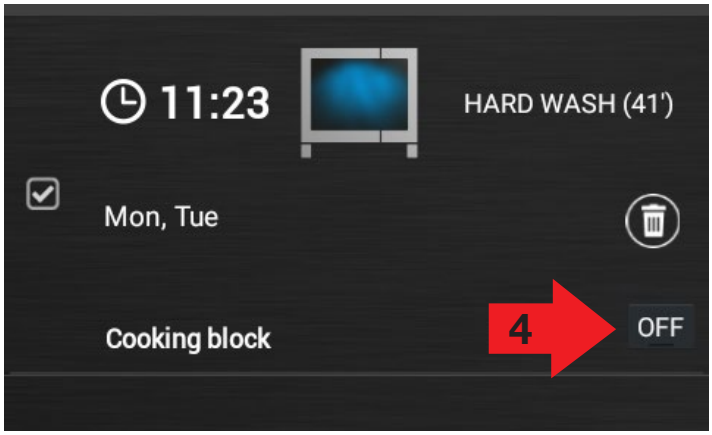
WASH MANAGEMENT

SCHEDULED WASHES



Select the days on which to schedule the wash (3)

Press the **SAVE** button to save the settings that have been entered



Cooking block (4)
Set the function to **ON** to block the execution of cooking if the wash cycle is not executed as per the schedule.

To set a schedule, repeat the procedure.

11 • WASHING SYSTEM

WASH MANAGEMENT

SELECT WASH-RECIPE ASSOCIATION

Press the “**Select**” button

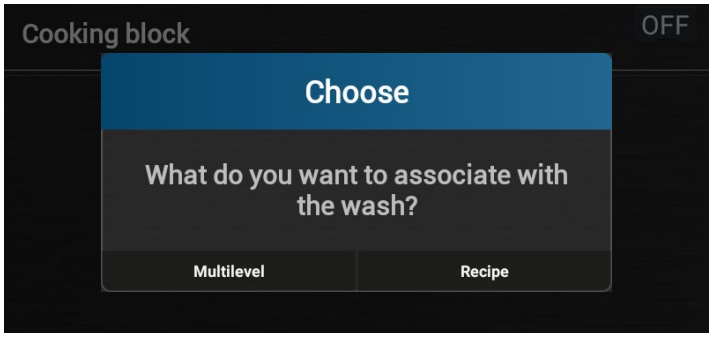
Press the [+] button to set a Wash-Recipe association.

Select the desired wash cycle and confirm by pressing **OK**.

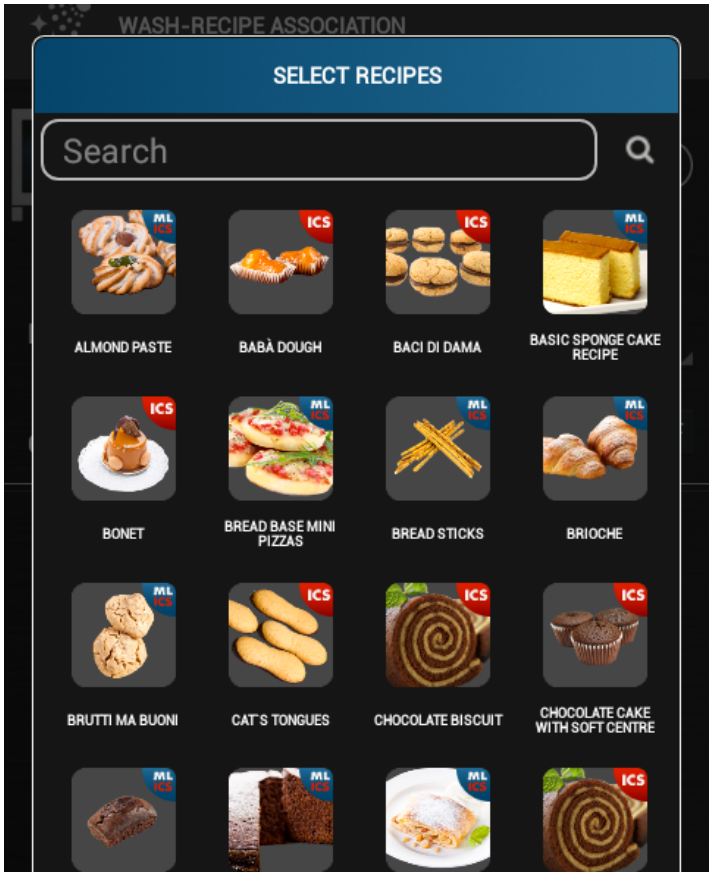
WASH MANAGEMENT

SELECT WASH-RECIPE ASSOCIATION

Press the [+] button (1) to set a Wash-Recipe association.



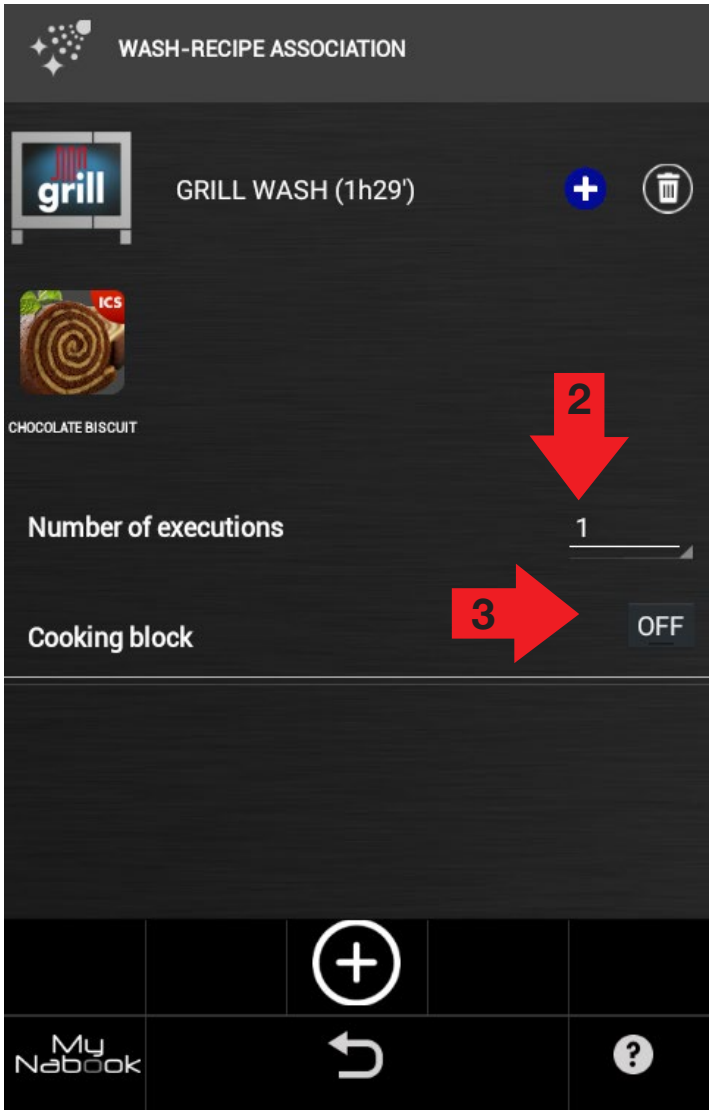
Select the type of cooking to associate with the wash: Multilevel or Recipe



Select the recipes/multilevel to associate with the wash and press "**ADD**".

WASH MANAGEMENT

SELECT WASH-RECIPE ASSOCIATION



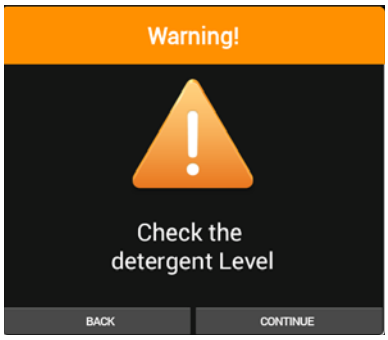
Set the number of times the recipe can be executed (2) before the wash is executed

Cooking block (3)
Set the function to **ON** to block the execution of cooking if the wash cycle is not executed as per the schedule.

To make a new Wash-Recipe association, repeat the procedure.

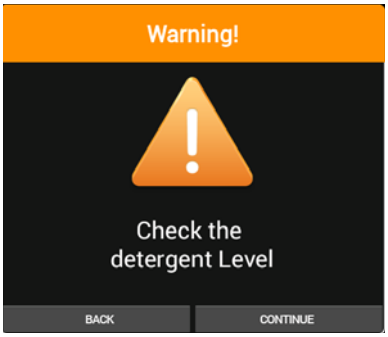
WASHING SYSTEM WITH LIQUID DETERGENTS

CHECK LEVEL DETERGENT



If there is not enough detergent to run the selected wash cycle, a pop-up window will appear on the display telling you to visually check the detergent/descaler level **(1)**.

Open the oven door and the small door under the cooking chamber and check the quantity of detergent/descaler in the cartridge **(2)**.



If the cartridge/canister is empty, press “BACK” **(4)** and replace it by following the instructions in the paragraph “REPLACING THE DETERGENT/DESCALER CARTRIDGE” **(5)** before starting the wash cycle.

11 • WASHING SYSTEM

WASHING SYSTEM WITH LIQUID DETERGENTS

REPLACING THE DETERGENT CARTRIDGE/CANISTER

PERSONAL PRECAUTIONS
Avoid exposing skin and eyes by wearing suitable protective clothing and gloves, cat. I (EN 374 standard).
Do not inhale product vapour or powder.

NOTE:
The "**COMBICLEAN**" detergent cartridge has a **YELLOW coloured cap**

Open the oven door and small door under the cooking chamber, unscrew the top of the empty cartridge and remove it (100% recyclable).

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

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

Remove the top of the new cartridge.

Insert the cap with the extraction system (**YELLOW** for **COMBICLEAN** detergent) ensuring that the clear extraction pipe is facing the front of the cartridge as shown in the figure.

Close the top carefully.

Put the cartridge back in is slot and close the small door and the oven door.

11 • WASHING SYSTEM

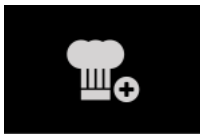
WASHING SYSTEM WITH LIQUID DETERGENTS

REPLACING THE DETERGENT CARTRIDGE/CANISTER

On the oven display, press the "**SET MAX**" key which corresponds to the **COMBICLEAN** that has been replaced.

The indicator now displays the tank as completely full, select the desired wash cycle to start the washing procedure.

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.



Press the icon to create a new Manual Program, Multi-level program or modify an existing program.

SETTING UP A MANUAL PROGRAM

Press the icon to create a new Manual Program.

Proceed as if setting up Manual cooking.

To add a cycle, press "**+**" and set the subsequent cycles as with manual cooking until the program is completed.

SETTING UP A MULTI-LEVEL PROGRAM

Press the icon to create a new Multi-level Program

Proceed as if setting up Manual Multi-level cooking.

MODIFYING AN EXISTING PROGRAM

Press the icon to modify an existing program.

Search for the program to be modifying by keying in at least part of the name of the program.

Select one of the results to proceed with the change.

SAVING A PROGRAM

Press the icon to access the screen to save the program.

• Set the name of the program (minimum 3 characters)

• Set the program icon by pressing the icon and selecting one from among those proposed.

• Set the additional information:

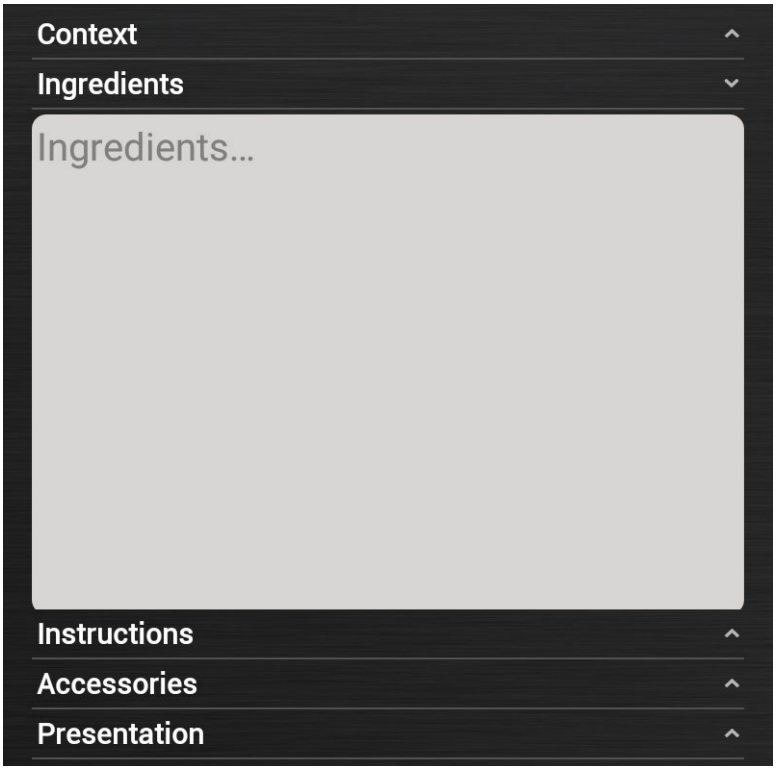
- Context: Information regarding the description of the recipe, season, origin and history of the dish.

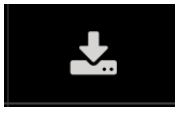
Ingredients: The ingredients and quantities listed in detail.

- Instructions: Detailed information on how to create the recipe, step by step.

- Accessories: Detailed information on how to create the recipe, step by step.

- Presentation: The image of the presentation of the finished dish.

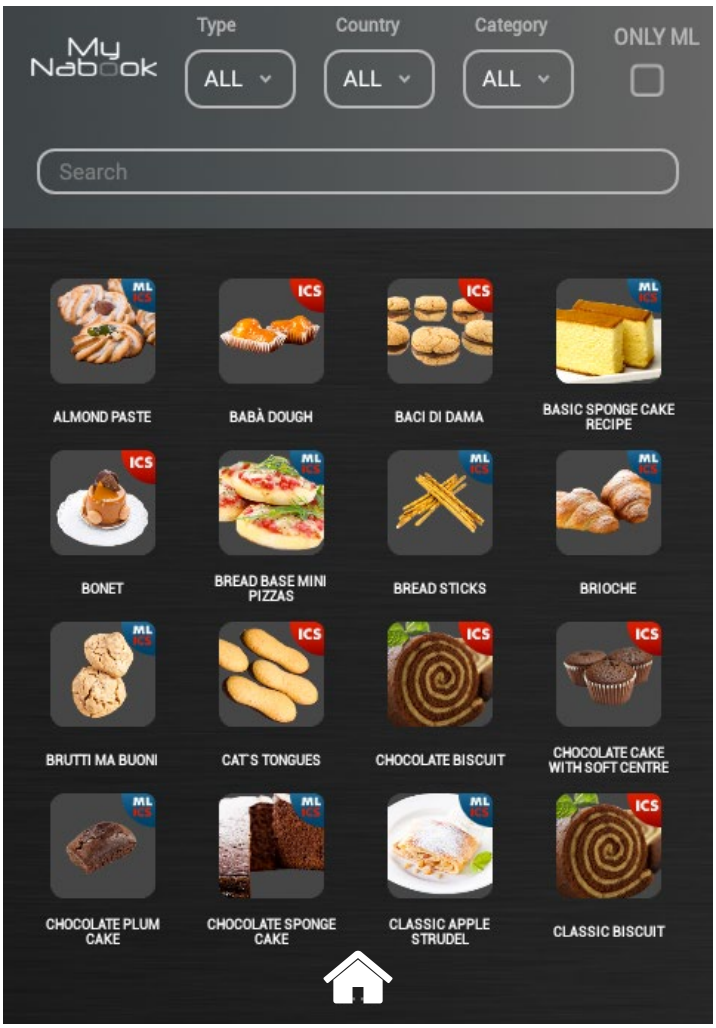




• Press the "**SAVE**" icon to save the program.

13 • MY NABOOK

Press the icon to access **My Nabook**.

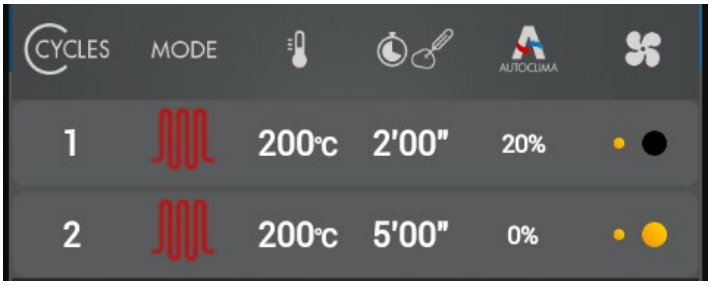


My Nabook is the archive of all of the PUFF cooking programs.

From **My Nabook** you can manage all of the programs contained in PUFF.

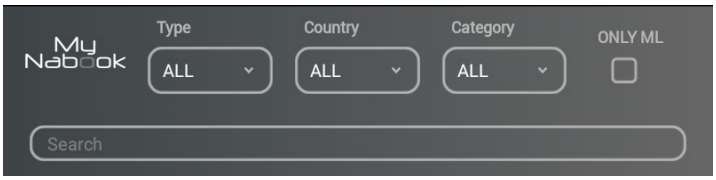
By selecting a program you can see all of the information regarding the program and the related cooking phases.

Example:



13 • MY NABOOK

SEARCH PROGRAMS



In **My Nabook** I can look up programs by:

• **Name:** by keying the text to look for in the appropriate field.

• **Type**: by choosing from among the available values (for example: Pasta, Meat, Vegetables, Fish, Smokegrill, Night Cooking, Pastries, etc.).

• **Country**: by choosing from among the available values (for example: International, Italy, Germany, Austria, France, Russia, etc.).

• **Category**: by choosing from among the available values (for example: Quick cooking, Grill cooking, Finger Food, Fast Food, Happy Hour, etc.).

• **Multi-level**: press the "**ONLY ML**" to display only the Multi-level programs.

PROGRAMS ADDED TO HOME

To add a program to the PUFF home screen, drag the program to the "**HOME**" icon.

The program will now be available in the PUFF home screen.

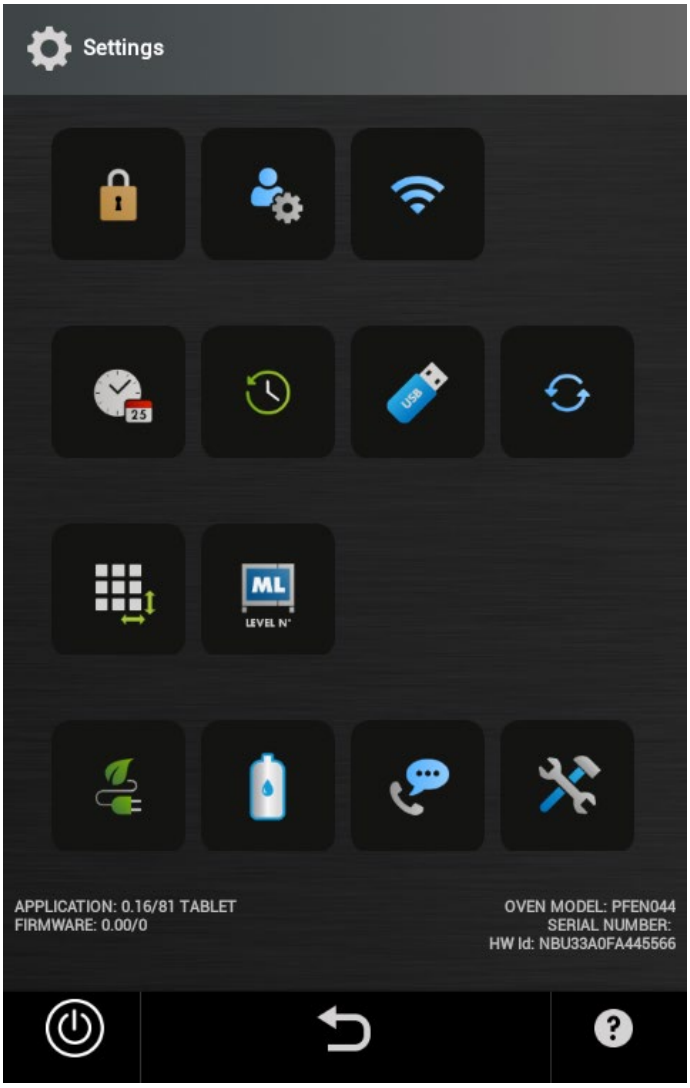
NOTE:
Deleting a program from the PUFF home screen does not remove it from **My Nabook**.
All of the programs in the PUFF home screen are Links to **My Nabook programs.**

14 • CLOUD ACCESS CONFIGURATION

INTRODUCTION:
The requirements to access the **PUFF Cloud** functionality are as follows:
Wi-Fi connection with internet access
Account registration to access the Cloud.

VERIFY THE SOFTWARE VERSION

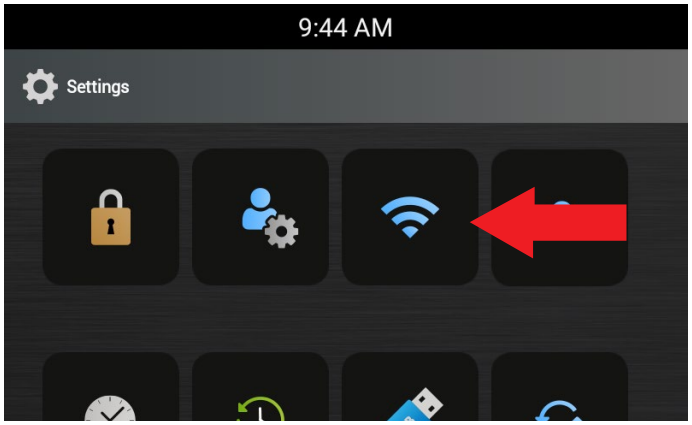
Press the icon to access the PUFF settings.



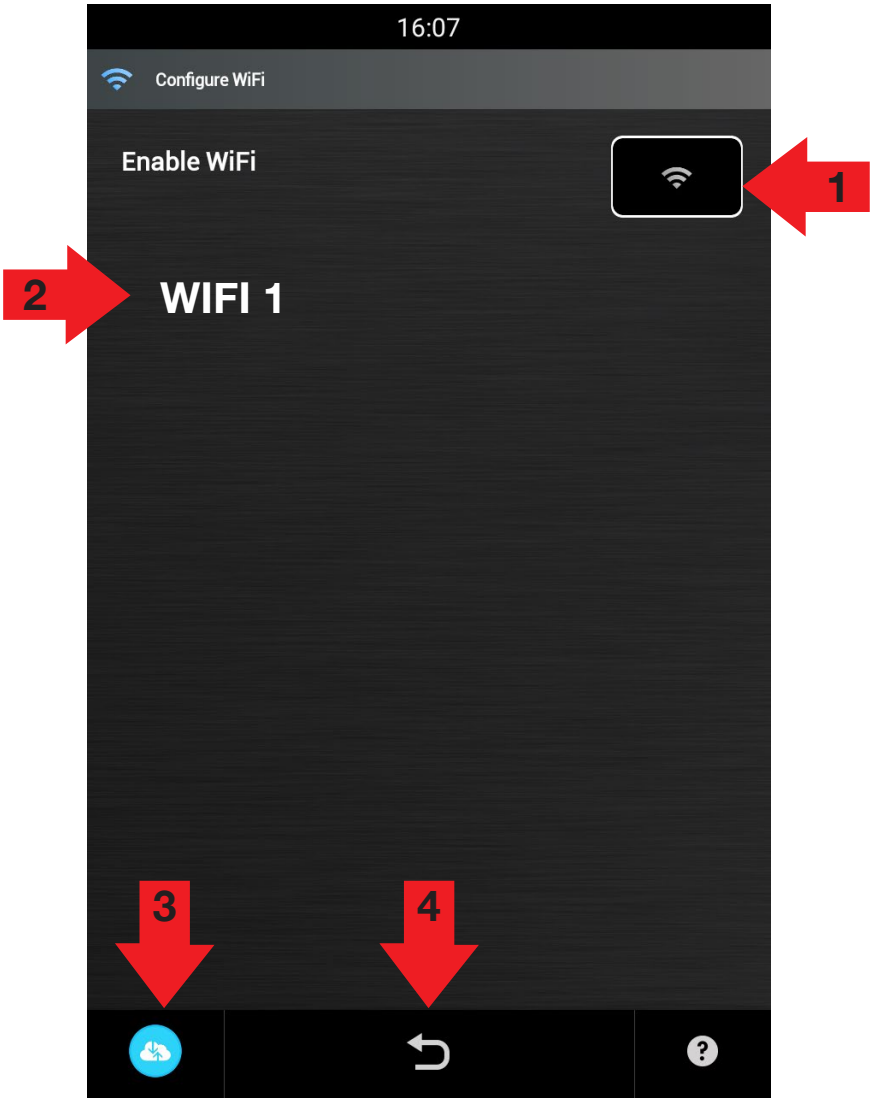
14 • CLOUD ACCESS CONFIGURATION

ACTIVATION OF THE WI-FI CONNECTION

Press the icon to access the PUFF settings.



Press the icon “**Wi-Fi Settings**” to check the activation and availability of the Wi-Fi connection.



Press the icon **(1)** setting it to **ON** to activate the PUFF Wi-Fi connection

Select a Wi-Fi network **(2)** displayed on the screen.

When there are similar networks, choose the one with the best signal.

Enter the Wi-Fi password if required.

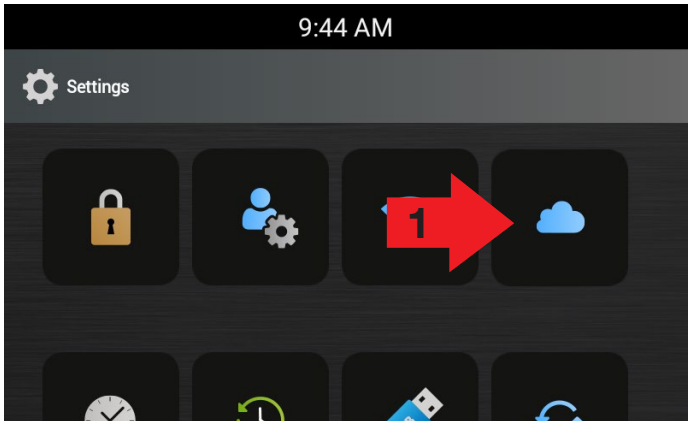
Press the cone (3) to test the connection and check the proper operation.

After having selected the Wi-Fi network, press the back icon **(4)**.

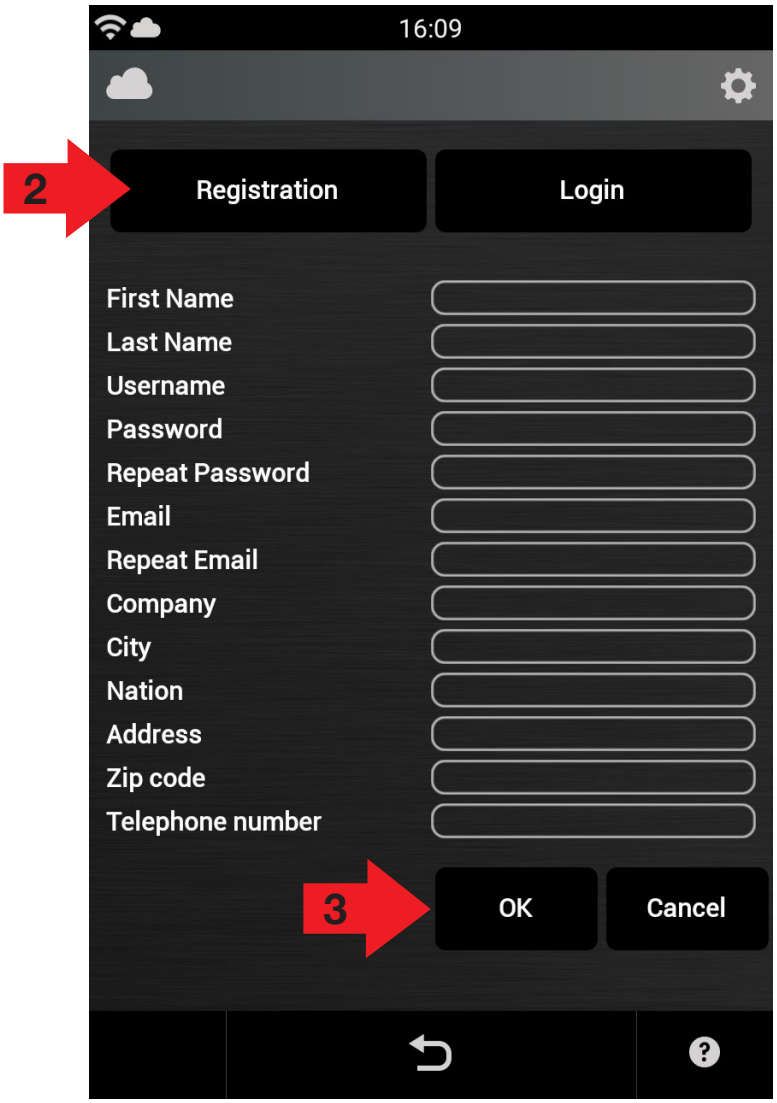
14 • CLOUD ACCESS CONFIGURATION

REGISTERING THE CLOUD ACCOUNT

Press the icon to access the PUFF settings.



Press the icon "**Cloud Settings**" **(1)** to access the Registration/Login to the PUFF Cloud screen.



Select the "**Registration**" icon **(2)** and enter the information required:

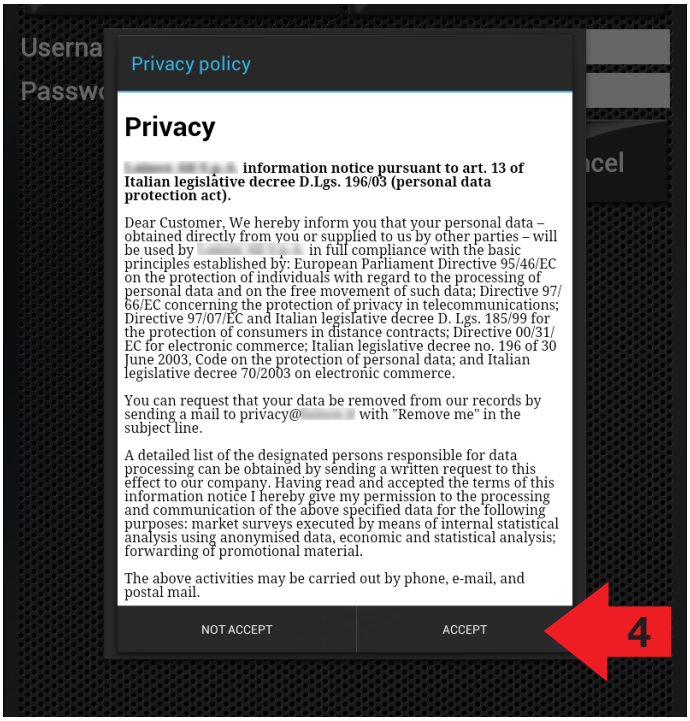
Name
Last Name
Username
Password
Re-enter Password
Email
Re-enter Email
Company
City
Country
Address
Postal Code
Telephone

Once all of the data has been entered, press OK **(3)**.

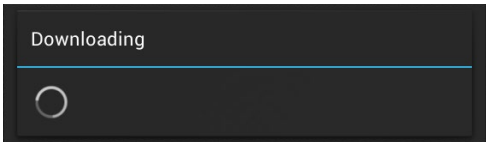
NOTES:

- First and last name must have at least 2 characters.
- Username and password must have at least 6 characters.

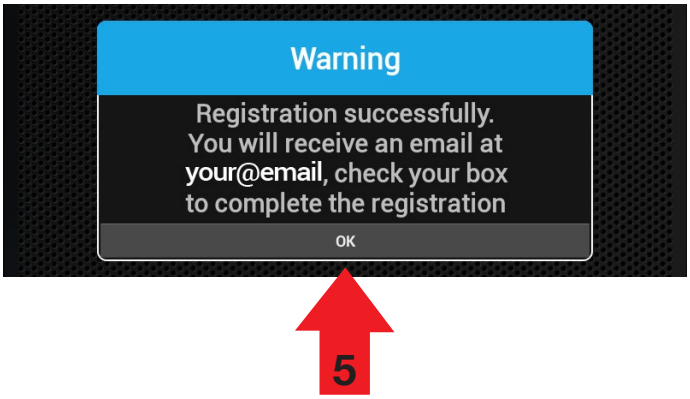
14 • CLOUD ACCESS CONFIGURATION



Read the Privacy terms and select the icon "**ACCEPT**" **(4)** to continue with the registration.



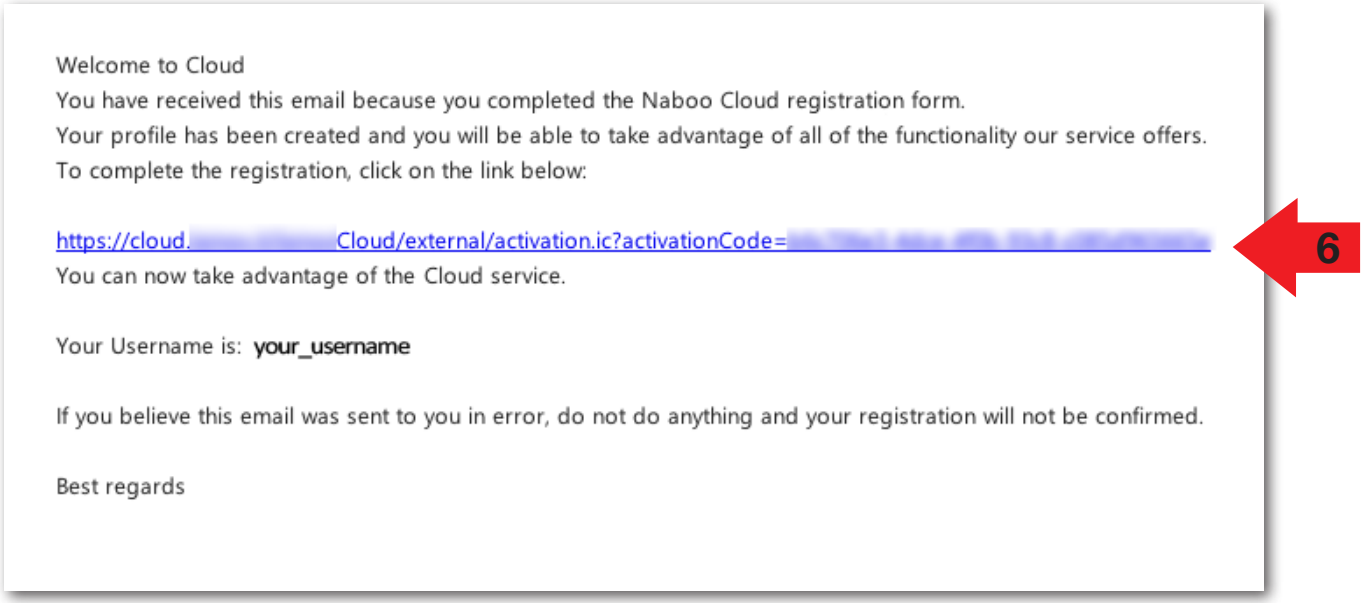
Wait a few seconds for this window to appear.



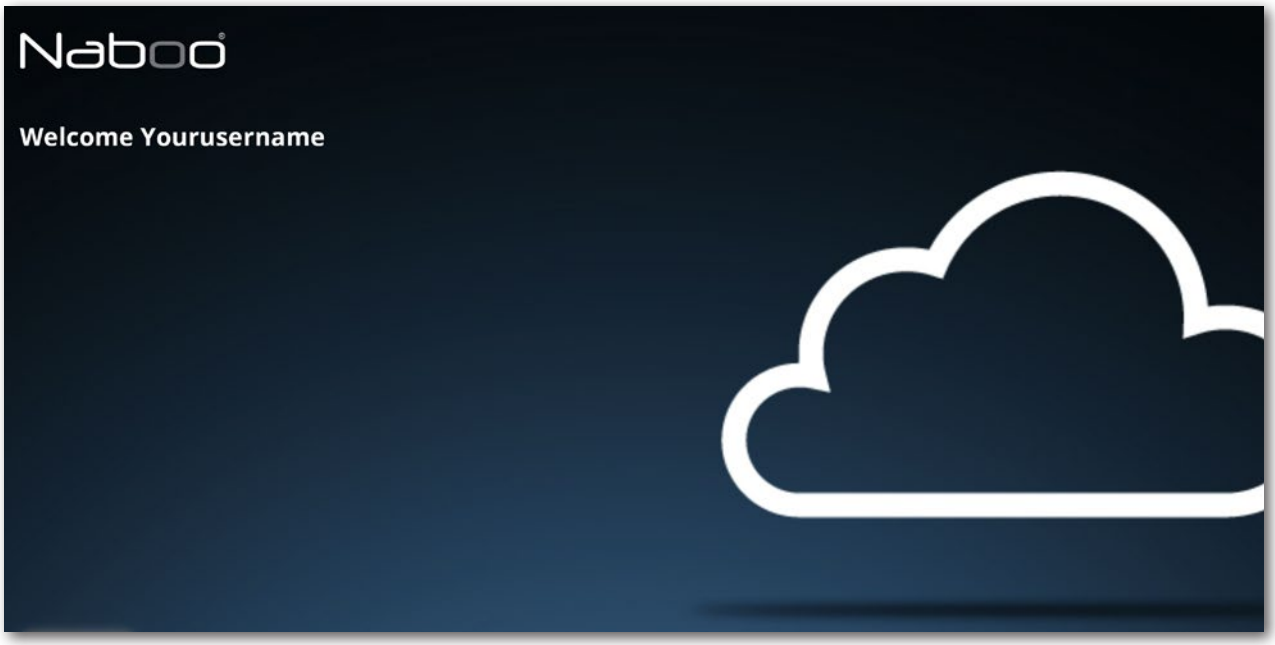
A message will appear on the display indicating that registration is complete. Press **OK (5)**.

You will receive an Email at the address given during registration including the link to complete the registration.

Click on the link in the Email **(6)** to complete the registration.



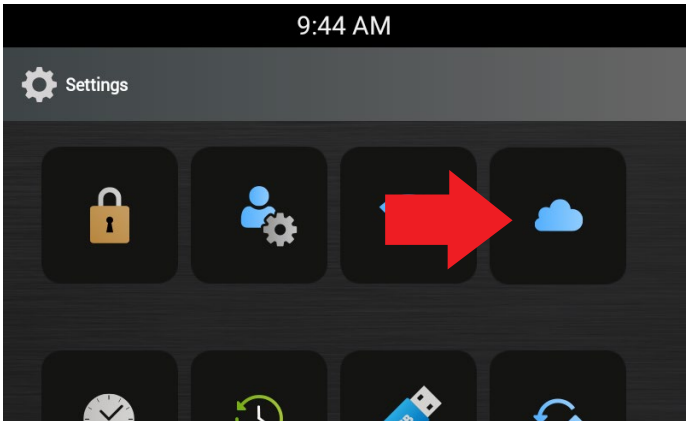
Once activation of the account has been confirmed, the browser will open to the page shown in the figure below.



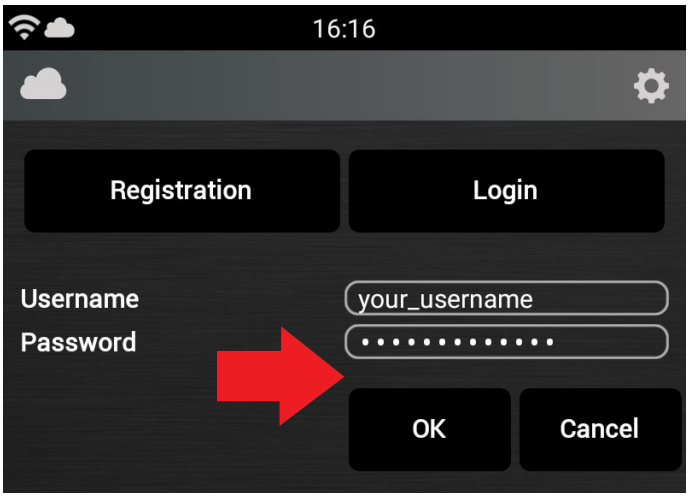
14 • CLOUD ACCESS CONFIGURATION

LOGIN TO THE CLOUD ACCOUNT

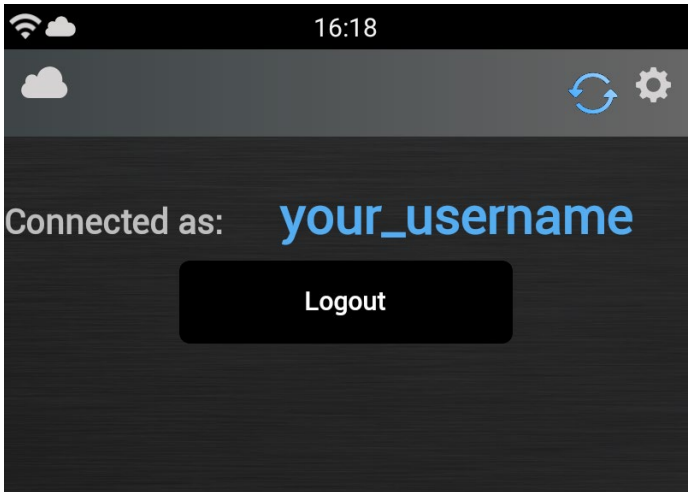
Press the icon to access the PUFF settings.



Press the icon "**Cloud Settings**" to access the Registration/Login to the PUFF Cloud screen.

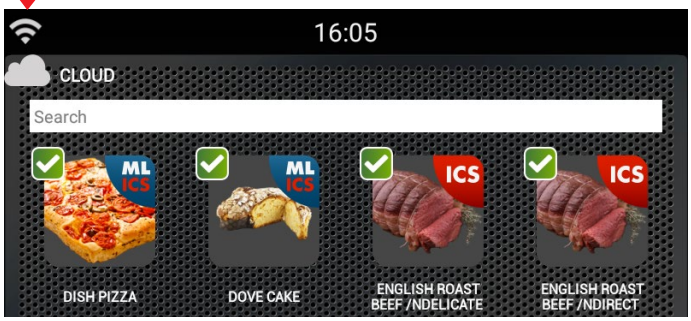


Enter the "Username" and "Password" given during registration and press OK.

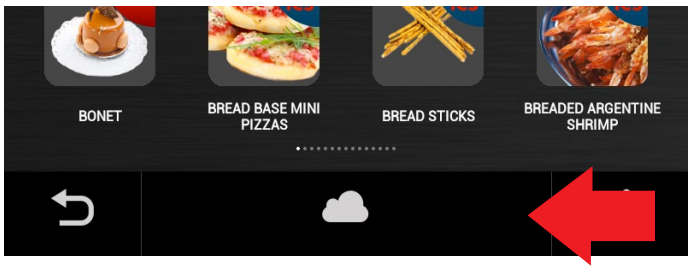


After a few seconds the following screen will appear indicating that connection has been made to the PUFF Cloud.

DOWNLOAD RECIPES



Make sure that the symbols for the Wi-Fi and CLOUD connection appear in the upper left.



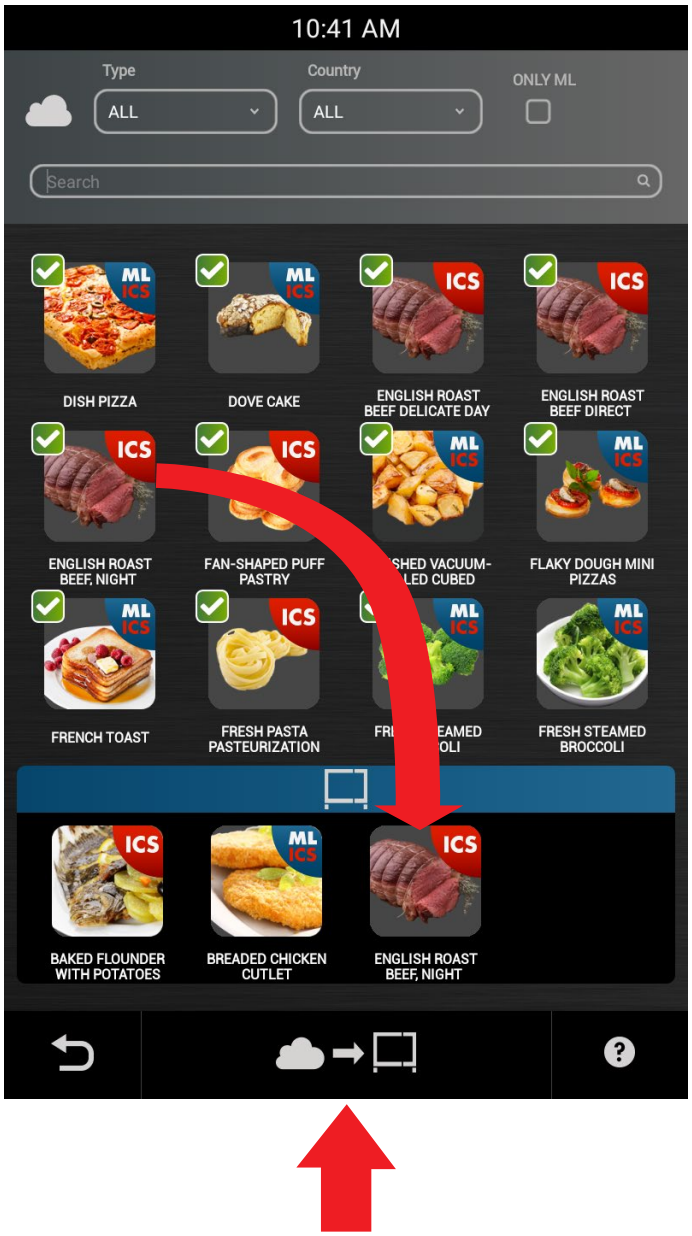
Press the CLOUD button, inside the My Nabook section

The display will show the recipes available in the CLOUD.

The recipes marked in green are already present in your PUFF.

The recipes with two blue arrows that rotate are more up to date than those in your PUFF.

Click on the recipe to display the information regarding cooking modes, times, etc.



To import the recipes in PUFF, select the recipe to download and pull the recipe icon to the dedicated area.

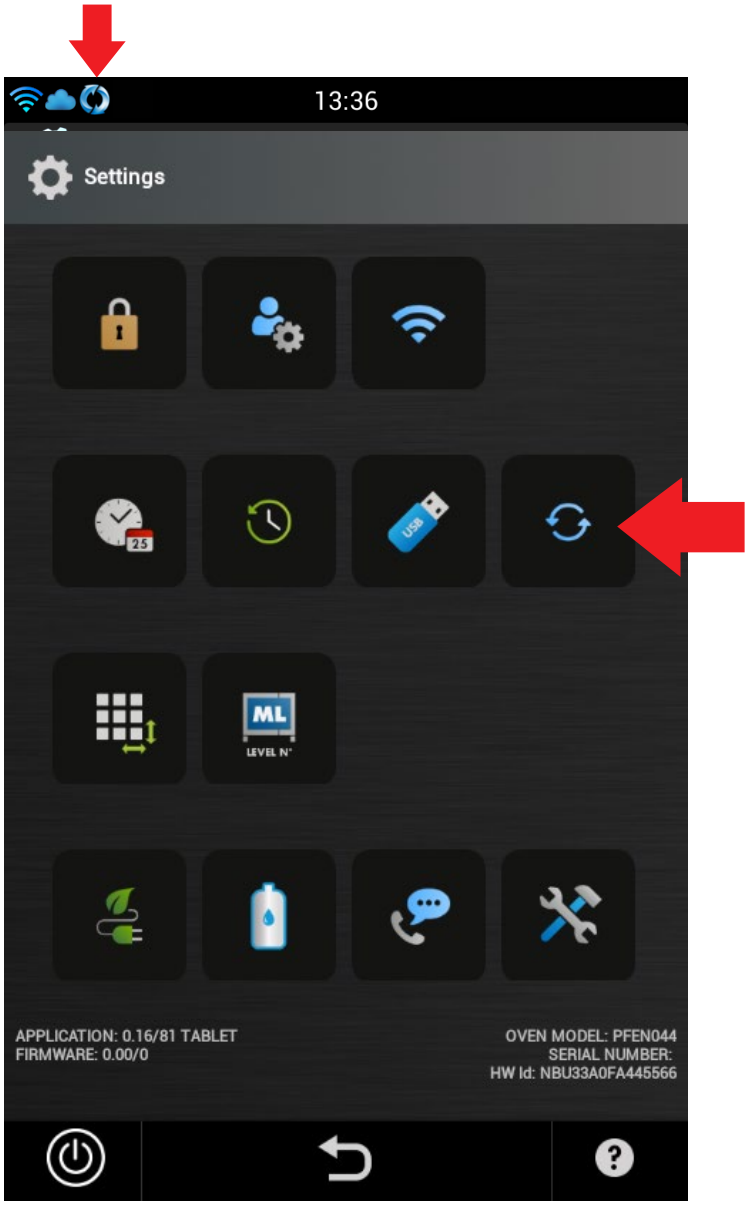
Press the icon “Download to PUFF” to start the recipe download.

15 • USING THE CLOUD

SOFTWARE UPDATE

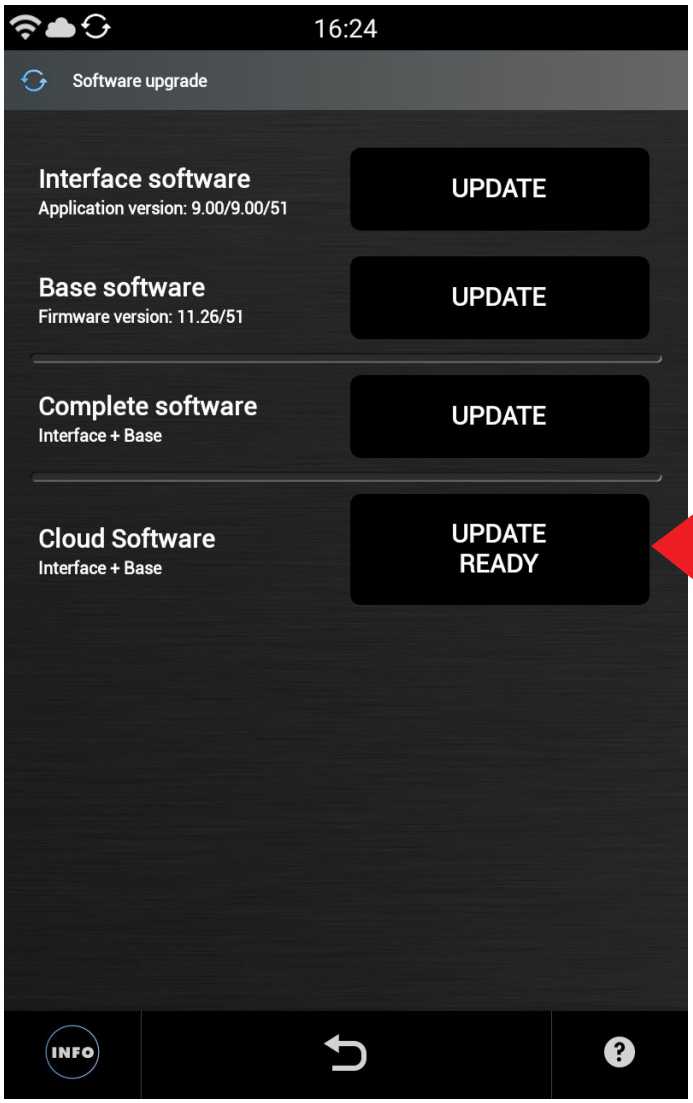
PUFF can be constantly updated to the latest available Software version.

Press the icon to access the PUFF settings.



If there is a Software update available there will be an icon in the notifications area in the top left.

Press the icon "**Software Update**" to access the update screen.

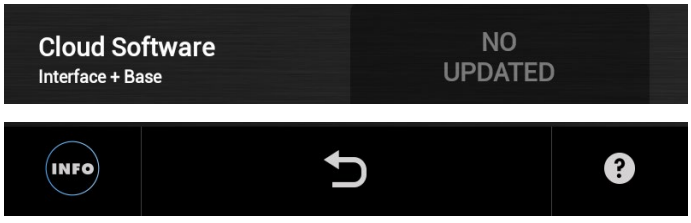


Only for updates with USB

Select “Verify updates”

PUFF will automatically look for any updates in the Cloud.

If available, press the update icon.



If there is no update available, press the “Back” icon to return to the Home page.

16 • USEFUL TIPS

16.1 • 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 to be utilized subsequently in cooking.

In the case of steam cooking, preheat the empty cavity using convection mode as this will allow temperatures of over 130°C to be selected.

16.2 • COOKING LOADS

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.

Nr. pans	Maximum load per pan	Maximum over load
4 x 600x400	4 Kg.	16 Kg.
6 x 600x400	4 Kg.	24 Kg.
8 x 600x400	4 Kg.	32 Kg.

Notes: Obviously, 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 deeper than 1.6 m.

16.3 • 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 hit with temperatures that are too high as, due to its nature, it could dry out on the outside and impair the result.

16.4 • TYPES OF CONTAINER

For optimum results, it is indispensable to use the right pan for the different kinds of food: aluminium or aluminium plate pans for confectionery and baked foods, perforated pans for steam cooking, mesh pans for pre-fried foods such as potatoes.

16.5 • CLEARANCE BETWEEN CONTAINERS

When loading the oven with the food to cook, it is recommended to pay special attention there is sufficient clearance between containers. This makes it possible for 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.

16.6 • 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!

16.7 • 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 o xylene
- Abrasive dish sponges
- Steel wool
- High pressure cleaners
- Sharp or pointed tools

16.8 • 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.

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

17 • ROUTINE MAINTENANCE

17.1 • 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

GASKET

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.

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.

AIR INTAKE

Two intake grilles are located in the bottom of the door and on the left side of the bottom.

The passage of air must be ensured at all times.

Periodically remove dirt, grease or lint with a damp cloth.

Caution: Ensure that the air vents do not suck in steam or hot air in order to avoid damage to electronic parts inside.

CORE PROBE (OPTIONAL)

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.

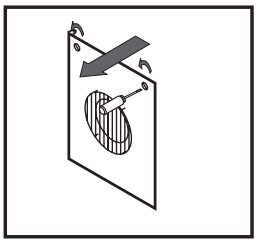
Do not exert too much force when inserting the probe in frozen products

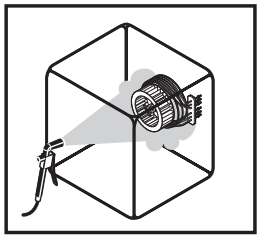
- **PERIODICALLY ...**

... 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 and water);
- remove the pan holder rails;
- loosen the deflector screws with a suitably-sized socket wrench, 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.

17.2 • PLACEMENT OUT OF SERVICE

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 at a suitable level to ensure the utmost cleanliness of the chamber. If the level is not reached, run a new cleaning cycle.

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) Disconnect the water supply tubes.

f) Turn the appliance off by pressing the on button.

g) Disconnect the power supply and pull out the plug

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

i) Leave the door ajar.

j) 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).

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

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

17.3 • PLACEMENT INTO SERVICE AFTER A LONG PERIOD OF NON-USE

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 energize the appliance.

e) Turn the appliance on by pressing the on button

f) Insert/connect the cans of chemical product

g) Check that there are no leaks from the water connections

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

i) Check whether a software update is available; this can be done from the display if the appliance is connected to the internet, otherwise the software version will be available for download from the manufacturer's portal.

j) Run a cleaning programme to prime the cleaning system pumps and check for any water leaks.

18 • SPECIAL MAINTENANCE

As explained in the Installation manual and Warranty...

18.1 • For correct and safe operation, the oven must be subjected to special maintenance at least once per year by the technical help service.

18.2 • It is advisable to sign a maintenance contract with the technical help service to ensure this operation is regularly carried out.

For the softener, follow the supplier's instructions

The CLOUD

How do I create a profile and access the Cloud?

- Through a Wi-Fi internet connection provided by a router or a simple hotspot from a smartphone or tablet.
- Ethernet connection on request (optional).

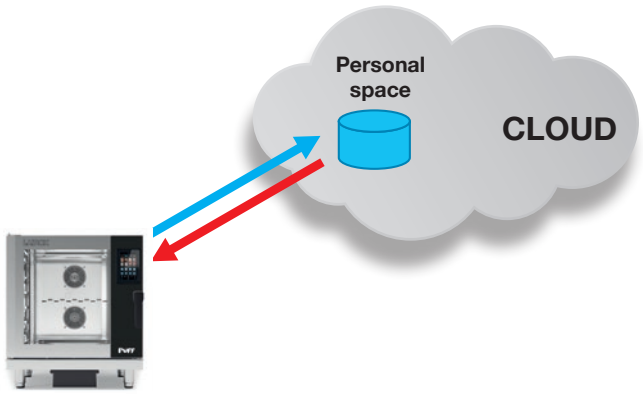
- By registering the PUFF with username, password and personal email that will be chosen by the user.
  When registration is complete in the area on the PUFF screen, a link is sent to the email indicated during registration. This link must be confirmed and then after a few minutes you can access the Cloud.

Does the Cloud have a cost?

- **The service is free** all you need is an internet connection.

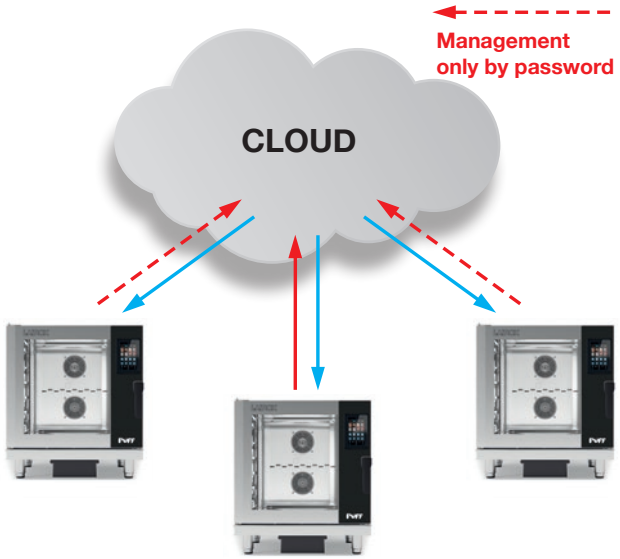
How can I save my recipes to the Cloud?

- With Cloud synchronisation, all the settings and recipes saved in your PUFF are also saved in your personal Cloud space so you never lose anything.



Synchronisation for Restaurant Chains or mass retailers.

- If a chain uses shared access to the Cloud, the Device profile for the chain can be replicated on all the PUFF devices owned.



If I change a recipe in my PUFF do I also change it for everyone who accesses the Cloud with my account?

- Yes. But a block can be activated that makes it impossible for the user to make any changes. It can be unblocked using a password.

So, I could change all of the recipes in all of the PUFF devices connected to the same account by mistake?

- It's easy to avoid any errors, just activate the user block and PUFF will not allow any changes.
- The user block is activated voluntarily by the user by entering a password.

If I don't have an internet connection on my PUFF, how can I update my device?

- PUFF can be updated to the latest Software version available via USB (request from Technical Assistance).

How do I find content in the Cloud?

- The search function will be exactly like "My Nabook". You can search by Type of product or recipe nationality.

PUFF

What is My Nabook for?

- My Nabook gathers and lists in alphabetical order all of the recipes inside the Device, those already available in each PUFF as well as those downloaded from the Cloud and the user's personal recipes. Searching is made easier using selection filters.
- My Nabook lets you display all the information for any cooking recipe like the ingredients, history and suggestions even during cooking so that you always have everything under control.

Why does cooking not start when I touch a recipe in My Nabook?

- My Nabook holds the recipes present in the Device. To activate the recipe it must first be selected, then it must be moved to the "Homepage" using a box that will appear in the bottom centre of the screen. Once the box appears, drag the recipe to it. The box will turn blue and then release the recipe, which will then appear immediately in the home page.

Why do I not have all of the recipes on the PUFF home page?

- The PUFF home page shows the favourites or those recipes that are used often and earn a top spot for searching and use. So, we can bring forward all of the recipes we want to the desired position, even organising them into standard or multi-level recipe folders.

How do I get a recipe in both a custom folder and on the Homepage?

- When you hold your finger on the recipe, 2 icons will appear up on the left and right, use the blue one to duplicate the recipe and move it to the file; or drag it to the My Nabook desktop (creating another Link)

Once a recipe has been used can I delete it from my home page or will I then lose it forever?

- The recipe stays in My Nabook and there are links to access it in the desktop/folders so you can delete it from the desktop and then call it back up from My Nabook. The recipe can be deleted from the Desktop and called back up from My Nabook as many times as you wish.

- Whenever it is cancelled from My Nabook it can always be recalled from the Cloud.

Why does a recipe disappear when I move it to a folder?

- The PUFF Homepage is designed to be simple, quick and intuitive, just like a Desktop. Recipes can be organised in folders for maximum organisation.
  So, whenever you wish to have the same recipe in more than one location, just hold down the icon for that recipe and as soon as it starts to vibrate you have two choices, delete it or copy it. Copy the recipe using the blue selector, moving it where you wish. This operation can be repeated as many times as you wish.
  (See previous point).

Does Manual cooking let me have the same functionality as the recipes?

- Yes. The only limitation is that more cycles cannot be added and it cannot be saved at the end of cooking.

I deleted a recipe from my desktop and I created a similar one with the same name but PUFF says “Recipe already exists”. Why?

- Deleting the recipe from the PUFF desktop does not completely delete it. To delete it it must be deleted from My Nabook.

How many recipes can I create or have on my PUFF?

- Practically an infinite number can be saved on the Cloud before all of the available space is full.

How many recipes are in PUFF by default?

- In “My Nabook” there are about 270 recipes including pastries, and much more. Some of these are already organised in folders.

Can I download the HACCP data registration?

- Yes. You can access the HACCP data for an entire year of work done with PUFF and download the log for any day, up to 365 days prior, onto a USB.

19 • FAQ

What can be imported into PUFF?

- Recipes created by or for another PUFF (only via USB).
- JPEG files (photographs or images) that can be downloaded from a PC onto a USB and then imported into PUFF.

Can videos be imported into PUFF?

- No. Videos are not saved in PUFF, only on the Cloud.

How does temperature maintenance work in PUFF.

- Maintenance with the probe is linked to the last core temperature + a predefined temperature delta to ensure the precision of the maintenance temperature.
- Without using the core probe, maintenance is linked to the temperature at which we want to maintain the food.

What functionality can I find inside the Maintenance function?

- “Dry” maintains the product in the closed chamber without removing the humidity.
- “To Dry” maintains the product in the chamber with fast dry open.
- “30” maintains the product with 30% humidity in combi mode.

How many products can be inserted inside a JIT?

- All of those possible by the number of trays set at the time, as long as they are all timed and without probe.

Can the probe be used in the multi-level setting?

- Yes it can.

20 • SETTINGS

Press the icon to access the PUFF settings.

• In this menu, you can modify the settings for:

Block settings

Home icon size settings

User preferences
Brightness and Energy Savings, Sounds, Language

Wash/Calout

Wi-Fi settings

Multi-level settings

Cloud settings

Energy Monitor

Date and time settings

Water softener settings

Delayed start

Customer service

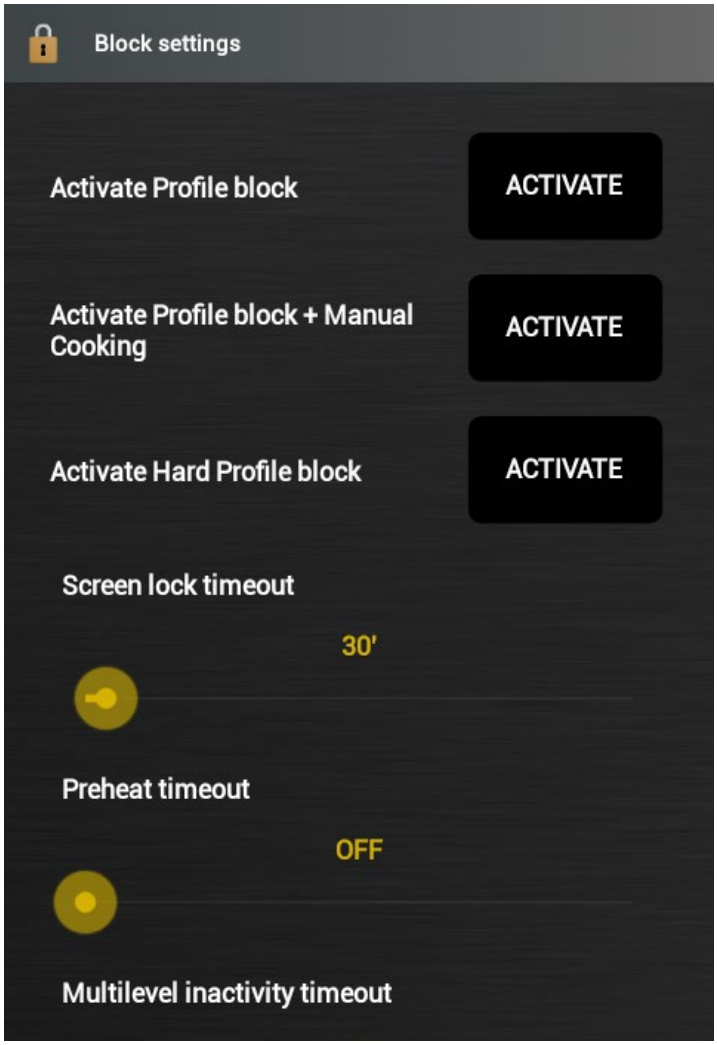
USB settings
HACCP, INFO, Backup

SERVICE menu

Software Update

BLOCK SETTINGS

Press the icon to access the block settings



It is possible to activate the following blocks:

- **Activate profile block**

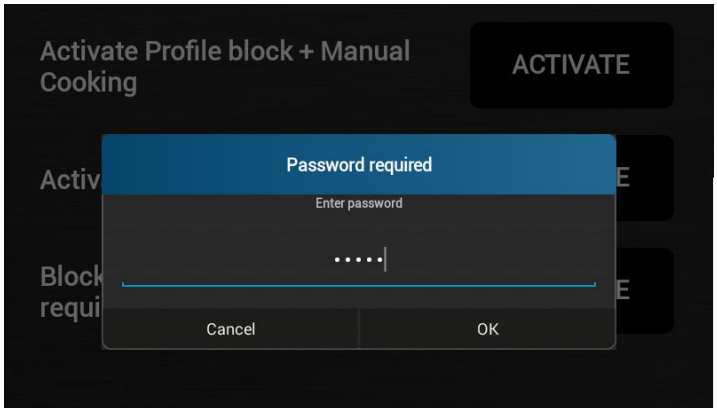
1st level (recipes are not deleted/ stored)

- **Activate profile block + Manual cooking**

2nd level (only recipes and manual mode)

- **Activate hard profile block**

3rd level (recipes only)



To activate the chosen block, press **"ACTIVATE",** then enter the password and repeat it to confirm.

To unblock, press **"REMOVE"**, and enter the password.

20 • SETTINGS

BLOCK SETTINGS

• Screen lock

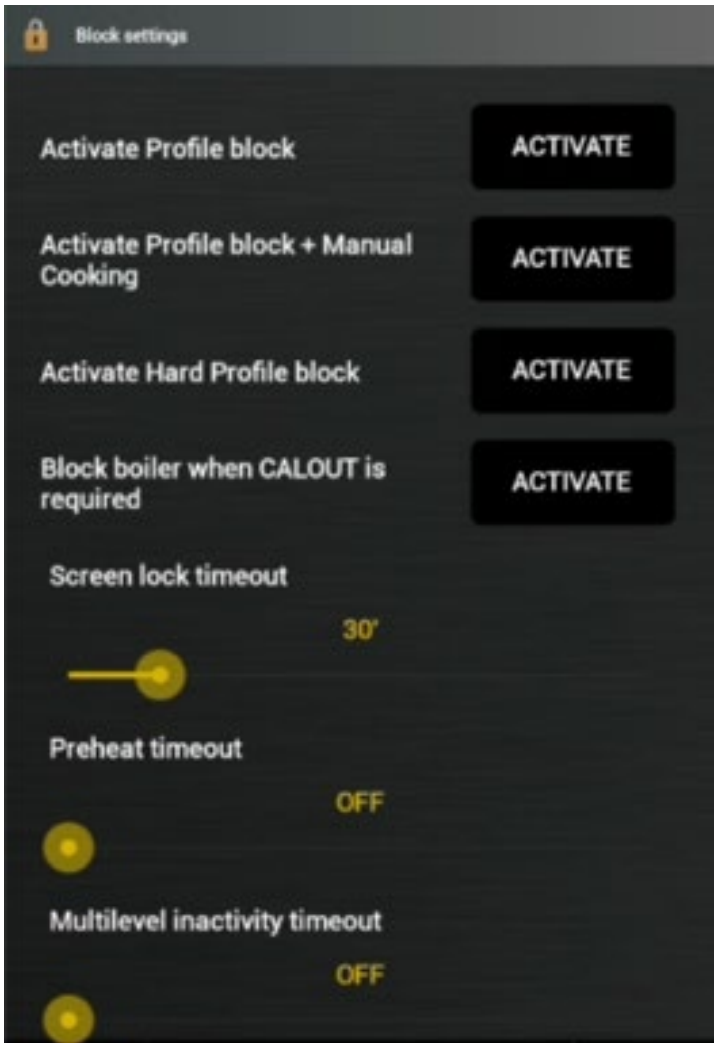
It aims to prevent involuntary touches by the user.

It is possible to set a block waiting time from 2 to 180 minutes.

Set the desired time.

Once the inactivity time is reached, i.e. without operations on the display, the screen locks and the padlock symbol appears.

To unlock the screen, press the padlock.



• Preheat timeout

The aim is to reduce the power consumption and wear of the parts.

It is possible to set a timeout period from 1 to 10 minutes.

Once the preheat temperature is reached, if the door is not opened to insert the dish within the set time, the recipe is cancelled and the display returns to the initial page. A message informs the user that the time limit has been reached and that the recipe needs to be restarted.

• Multi-level idle timeout

It aims to reduce energy consumption and reduce wear on components.

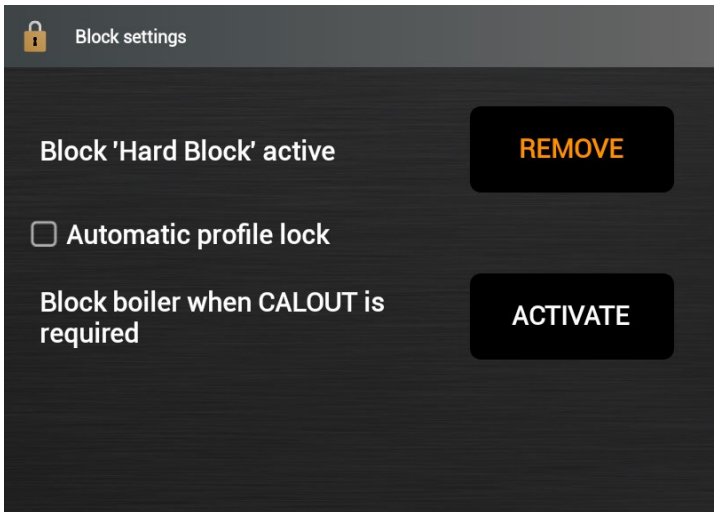
It is possible to set a timeout period from 1 to 120 minutes.

Set the desired password and retype it to confirm.

Set the desired time.

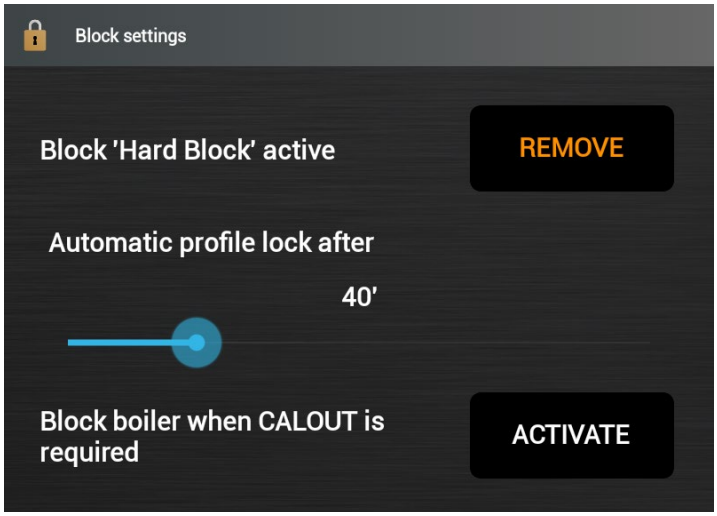
Once the inactivity time is reached, i.e. with no cooking in progress, the multilevel program will be automatically interrupted and the oven returns to the main screen.

BLOCK SETTINGS

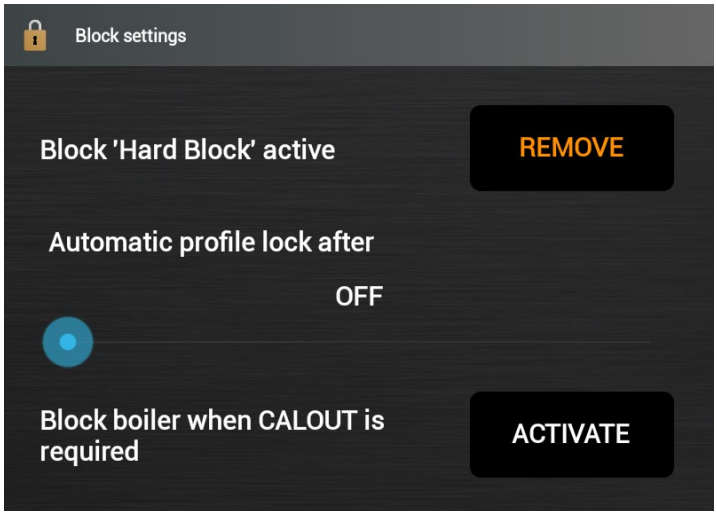


Automatic profile lock:
By enabling this function, when the profile lock is removed, it will automatically be locked again after the set time.

Click on the check box to enable the automatic profile lock function after a specific time.



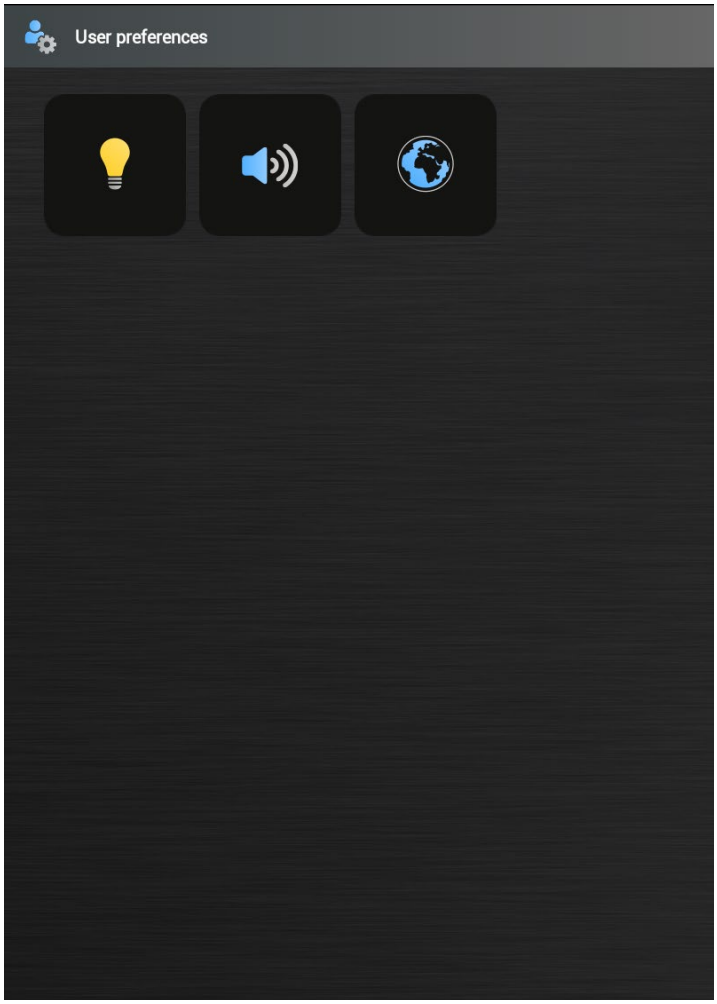
When the automatic lock has been enabled, drag the cursor to set the time after which the lock will be enabled.



Drag the cursor to the left to disable the automatic lock function.

USER PREFERENCES

Press the icon to access the user preferences



Brightness and Energy Saving:
Brightness settings, flashing light at end-of-cooking and Energy saving

Sounds:
Volume settings and sound configuration

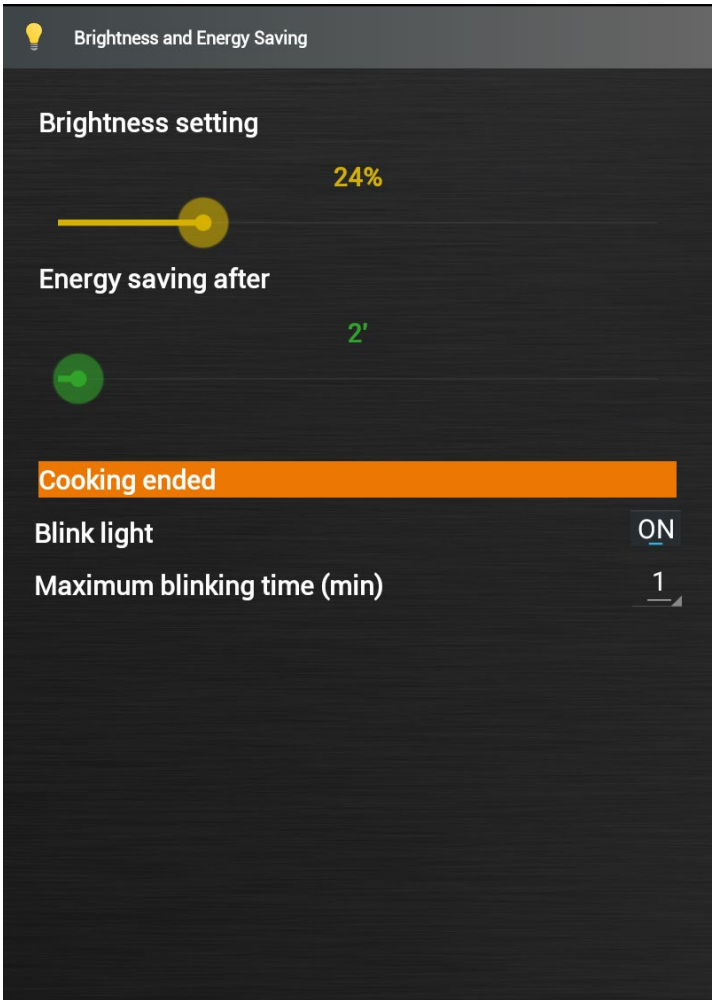
Language:
Language setting, unit of measurement and keyboard choice/configuration

20 • SETTINGS

USER PREFERENCES

BRIGHTNESS AND ENERGY SAVINGS

Press the icon to access the Brightness and Energy Savings settings



Brightness setting:
Drag the cursor to increase or decrease the brightness of the display

Energy savings after:
Drag the cursor to set the period of time after which Energy savings mode will start.

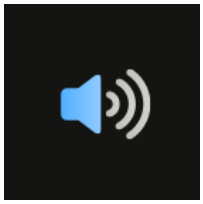
Drag the cursor to the left to disable the function.

Flashing light at end-of-cooking:
Set flashing light to ON and set how long it flashes for

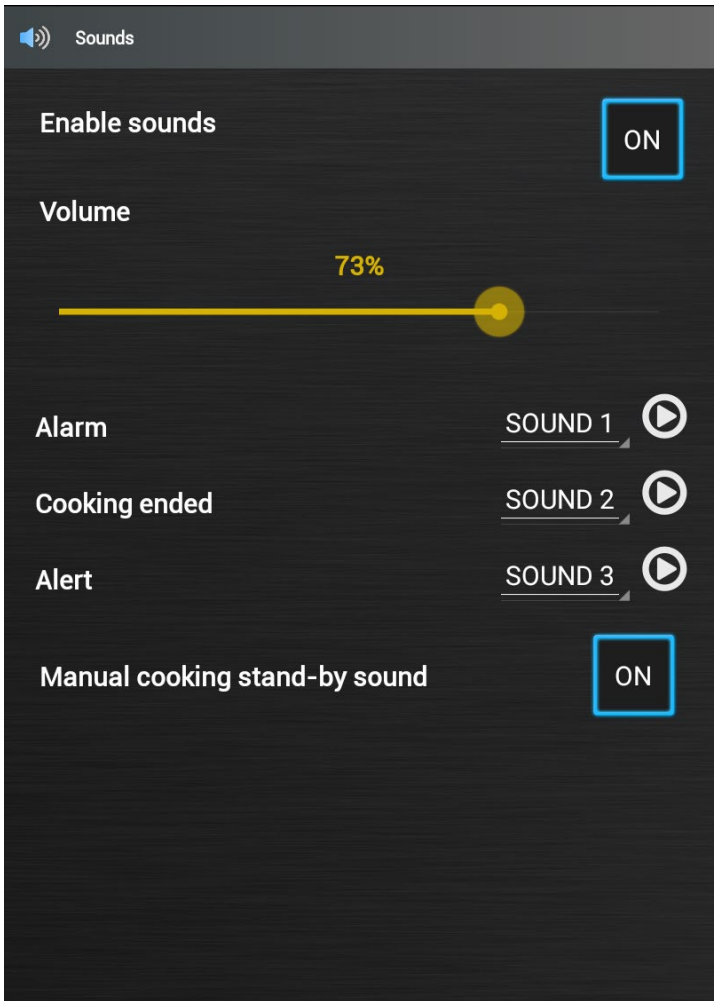
21 • SETTINGS

USER PREFERENCES

SOUNDS



Press the icon to access the Sound settings



Enable sounds:
Set to ON to enable sounds

Volume setting:
Drag the cursor to increase or decrease the volume

Alarm: Select the sound for alarms

Cooking ended: Select the sound for end-of-cooking

Alert: Select the sound for messages/ alerts

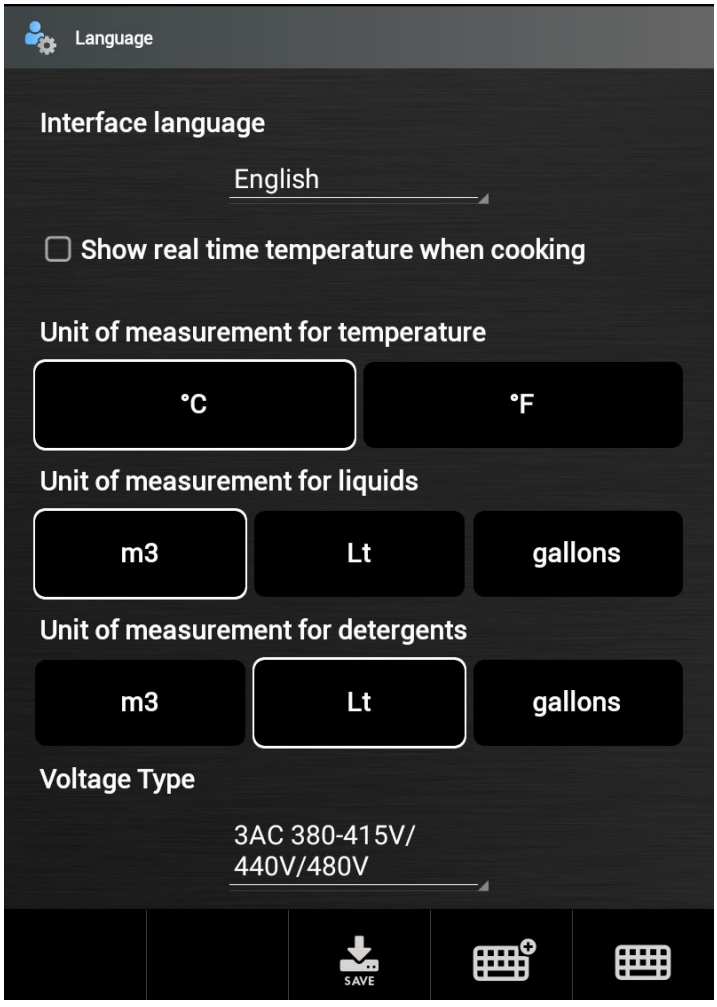
Manual cooking stand-by sound:
Set to ON to enable the sound for manual cooking stand-by

21 • SETTINGS

USER PREFERENCES

LANGUAGE

Press the icon to access Languages and Unit of measurement



Set Interface language:
Select the language from the drop-down menu

Enable cooking settings in mm:ss:
Click on the box to enable the function.
When the function is enabled, a cooking time can be set in 10-second steps up to a maximum time of 10 minutes.

Show real time temperature when cooking:
Click on the box to enable the function

Unit of measurement for temperature:
Click on the unit of measurement required (°Centigrade or °Fahrenheit)

Unit of measurement for gases:
Click on the unit of measurement required (Cubic metres, gallons or cubic feet)

Unit of measurement for liquids
Click on the unit of measurement required (Cubic metres, litres or gallons)

Press the SAVE button to save the settings that have been entered

You can also load plugins for special keyboards, such as Korean, Chinese, etc. by selecting the keyboard icons.

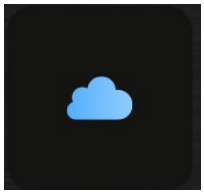
WIFI CONFIGURATION

Press the icon to access WIFI configuration

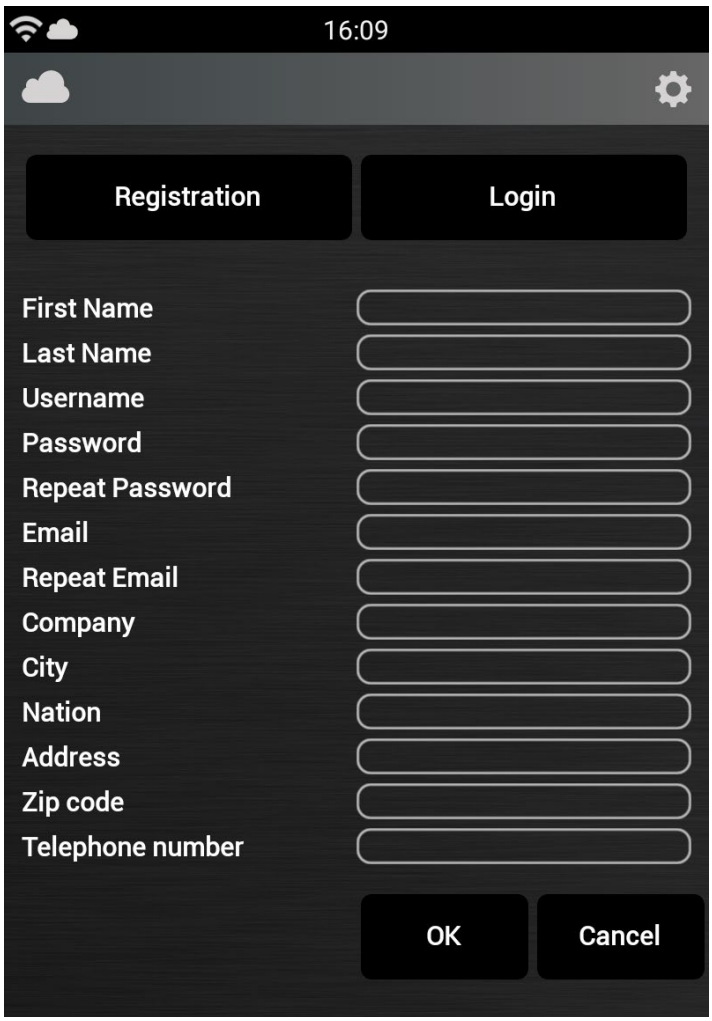
Press the icon **“Enable WIFI”** to access the WIFI networks available.

See page 41.

CLOUD SETTINGS



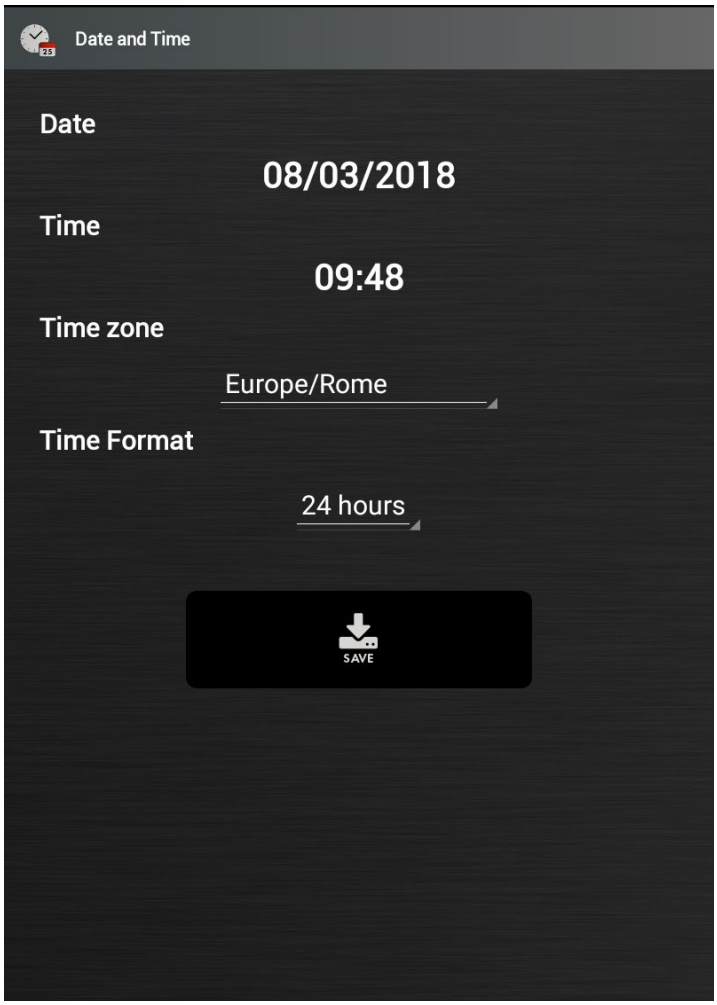
Press the icon to access the Cloud



See page 41.

DATE AND TIME

Press the icon to access the Date and Time settings



Date setting:
Click on date and select the date from the calendar

Time setting:
Click on time and set it by dragging the clock hands.

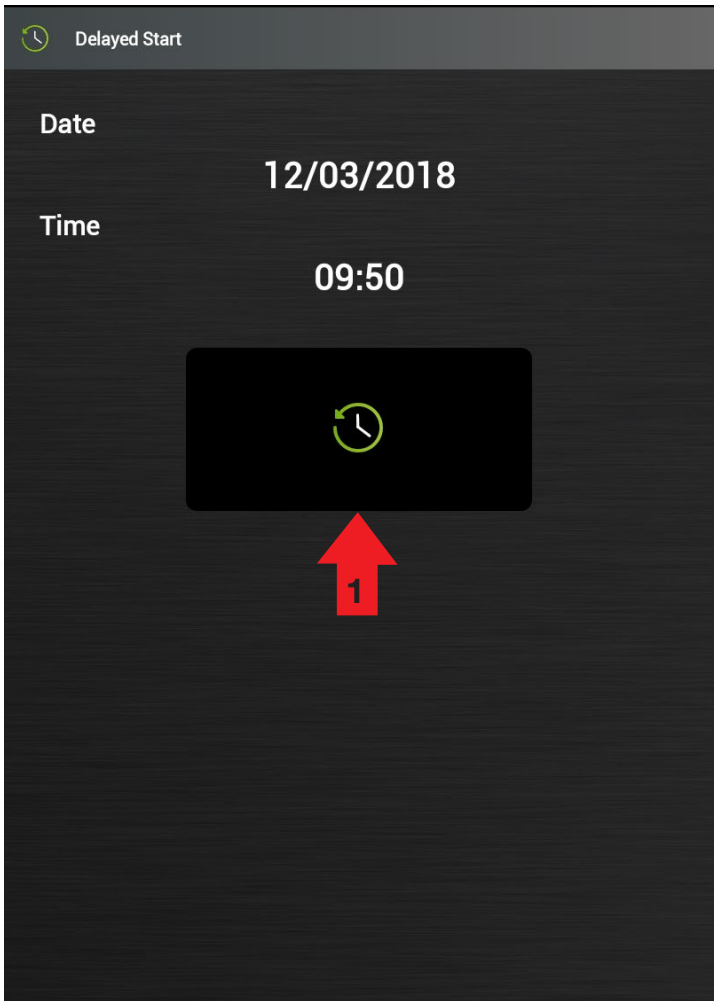
Time zone:
Select your time zone from the drop-down menu.

Time format:
Select the required time format from the drop-down menu.

Press the SAVE button to save the settings that have been entered

DELAYED START

Press the icon to access the delayed start setting

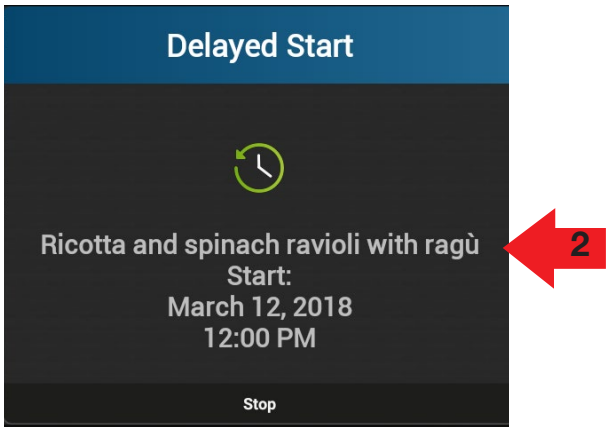


Date setting:
Click on date and select the date from the calendar

Time setting:
Click on time and set it by dragging the clock hands.

Press the “Delayed start” icon **(1)** and select the recipe

A pop-up window with a summary **(2)** will appear showing the chosen recipe and the date and time of the delayed start.



USB

Press the icon to access the USB menu

HACCP:
Allows you to download the HACCP log for a specific period of time.

INFO:
Create a backup of the technical data.

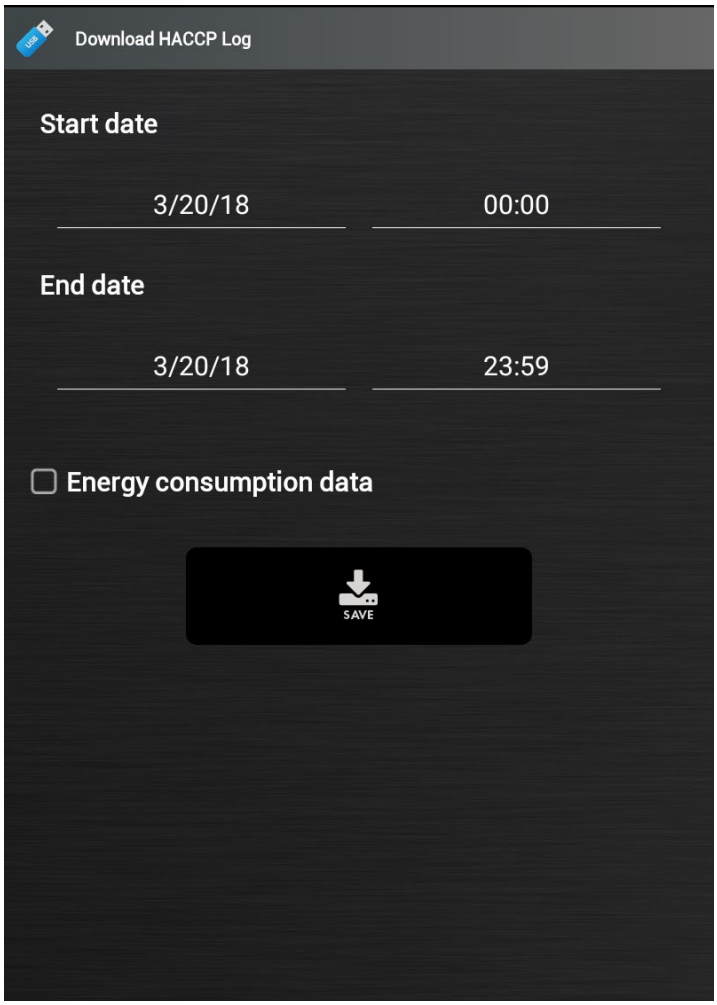
Backup:
Allows you to create and import a backup of recipes and/or settings.

User preferences backup:
Allows the creation or import of the user preferences backup.

USB

HACCP

Press the icon to download the HACCP log



Select the required period for which to download the HACCP log:

Set the start date and time.

Set the end data and time.

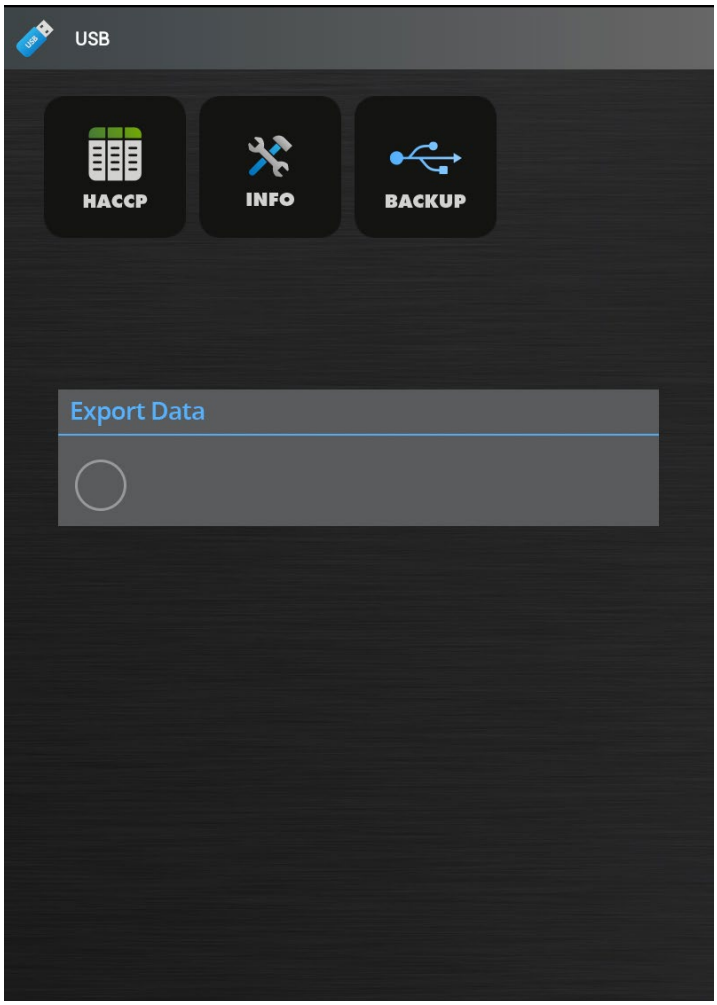
Insert a USB key and press the SAVE button.

A pop-up window will show you that the operation has been successfully completed.

USB

INFO

Press the icon to download the technical service information for the oven



Allows you to download the technical service information log for the oven

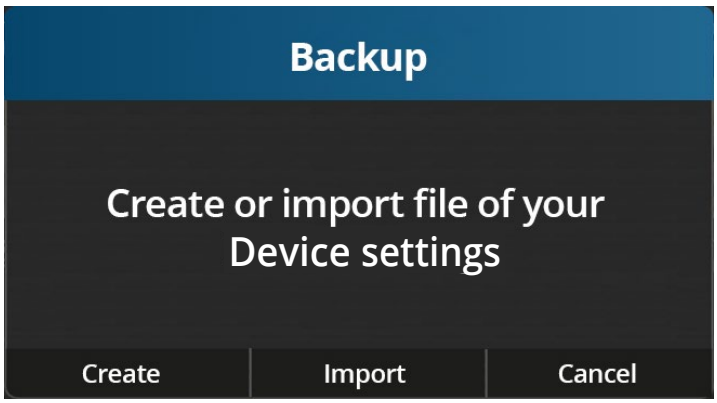
Insert a USB key and press the INFO button

A pop-up window will indicate that the data is being exported to the USB key.

USB

BACKUP

Press the icon to create or import a backup file of recipes and/or settings.



Insert USB key.

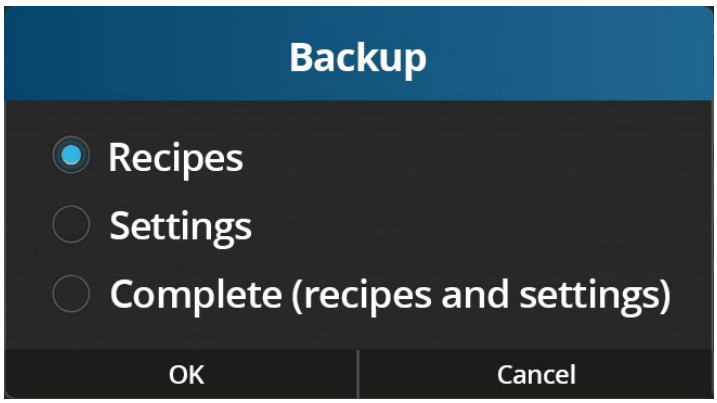
Select "**Create**" to create a backup.

Select the type of backup you want to create:

Recipes: Save the recipes only on the USB key

Settings: Save the settings only on the USB key

Complete: Save the recipes and settings on the USB key



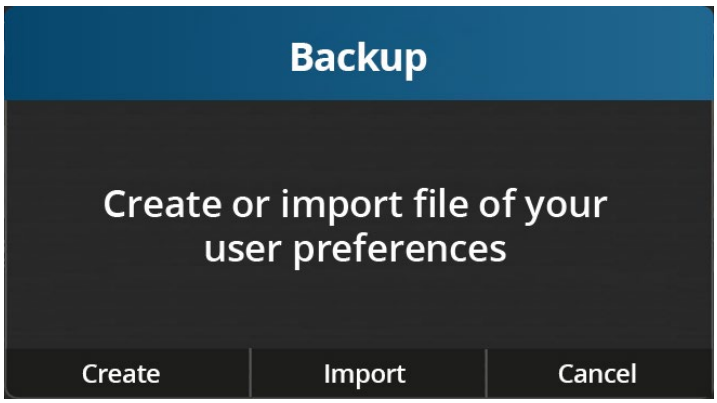
Or select "**Import**" to import the backup from the USB key.

Select the backup to import it.

USB

USER PREFERENCES BACKUP

Press the icon to create or import the user preferences backup.



Insert USB key.

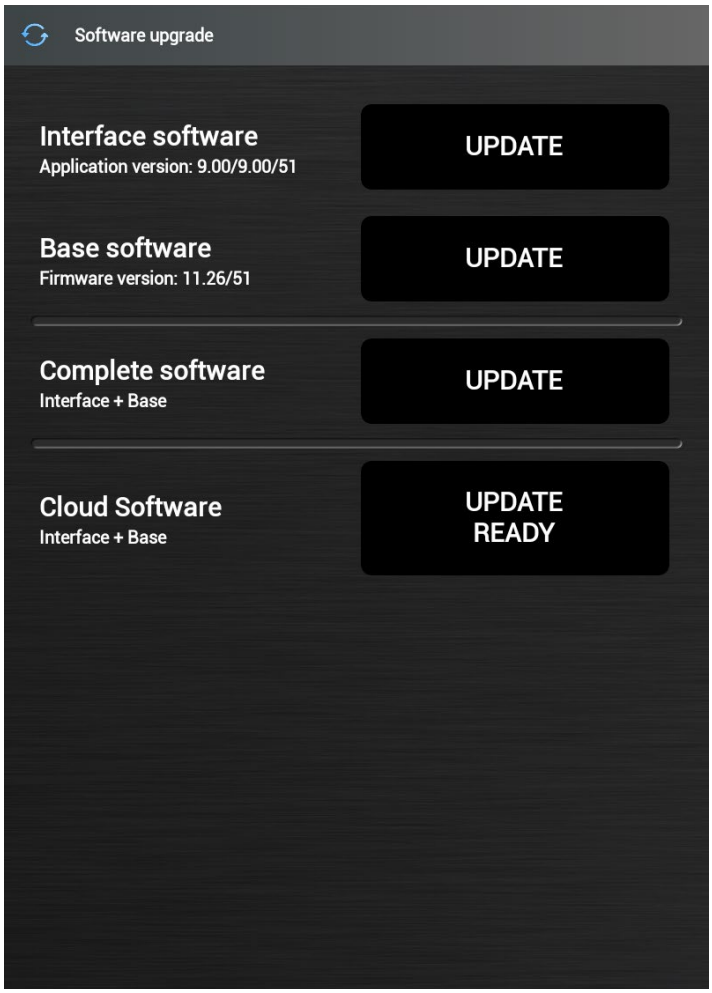
Select "**Create**" to run a user preferences backup.

Or select "**Import**" to import the backup from a USB.

Select the backup to import it.

SOFTWARE UPDATE

Press the icon to access Software update.



Select the type of software update you want to perform:

From USB key:
- Interface software)
- Base software)
- Complete software (Interface + Base)

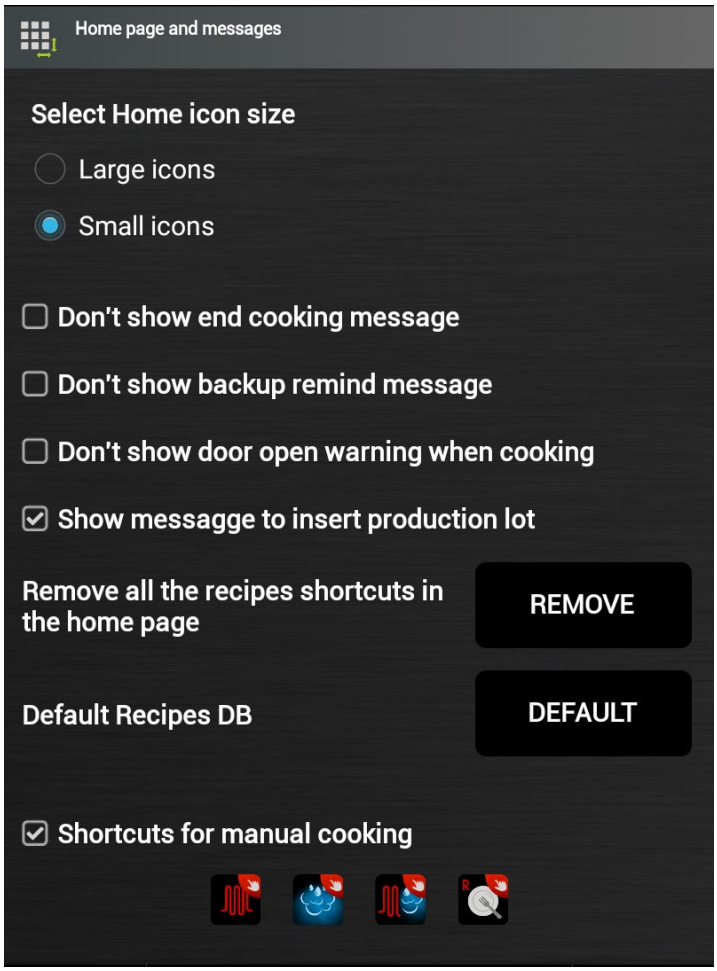
From the Cloud:
- Complete software (Interface + Base)

See instructions on page 49

We recommend always running a Complete update

HOME PAGE AND MESSAGES

Press the icon to access the home page settings and messages.



Select Home icon size:
Allows you to select the size of the icons on the home page.

Small icons: to view 20 icons on the home page

Large icons: to view 12 icons on the home page

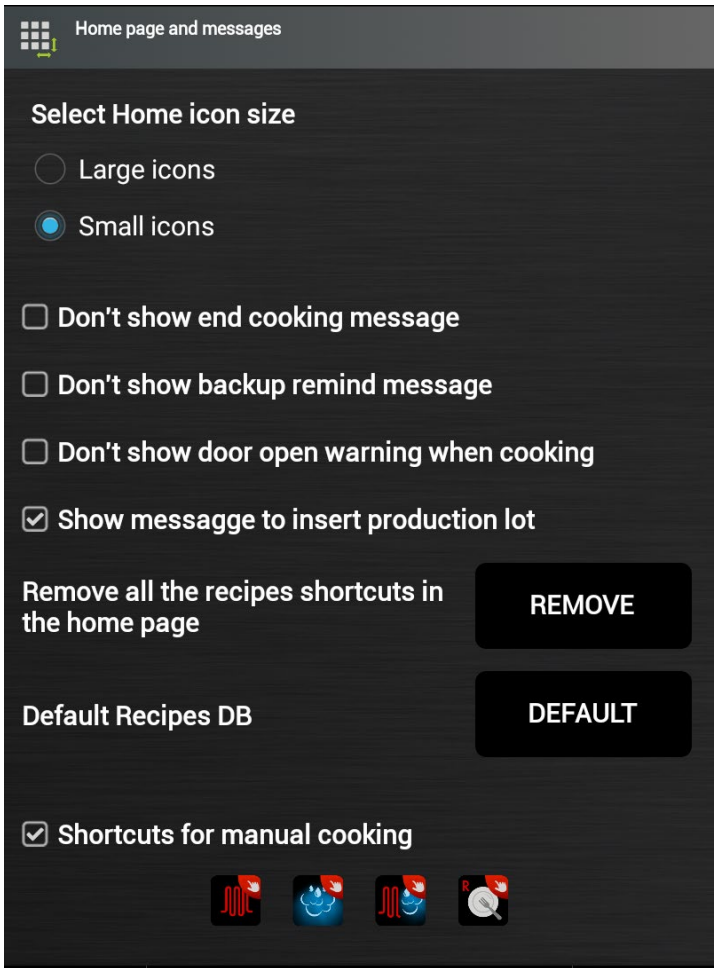
Don’t show end cooking message:
If selected, the end-of-cooking message does not appear.

Don’t show backup remind message:
If selected, the message reminding you to do a backup does not appear.

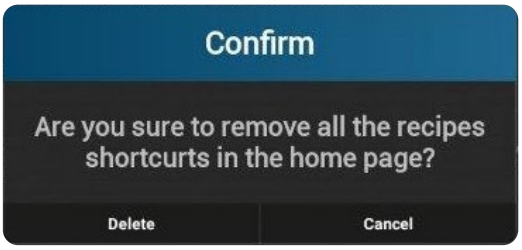
Don’t show door open warning when cooking:
If selected, the warning message if the door is opened during cooking does not appear.

Shows the message to enter the production batch:
If selected, at the end of cooking a pop-up appears asking me to confirm the production batch entered previously.
The production batch is also recorded in the HACCP Log.

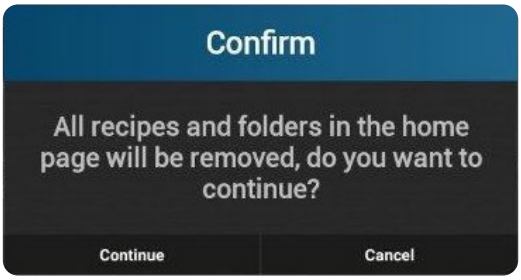
HOME PAGE AND MESSAGES



Remove all the recipe shortcuts in the home page:
Press the “REMOVE” key to eliminate all the recipe shortcuts from the home page.



A pop-up window will appear asking for confirmation to remove all the recipe shortcuts from the home page.
Confirm by pressing “Delete” or “Cancel” to eliminate the pop-up window.



If you select “Delete”, another pop-up window will appear asking for confirmation to remove all the recipe shortcuts from the home page.
Confirm by pressing “Continue” or “Cancel” to eliminate the pop-up window.

HOME PAGE AND MESSAGES

If you press “Continue”, the home page will be blank.

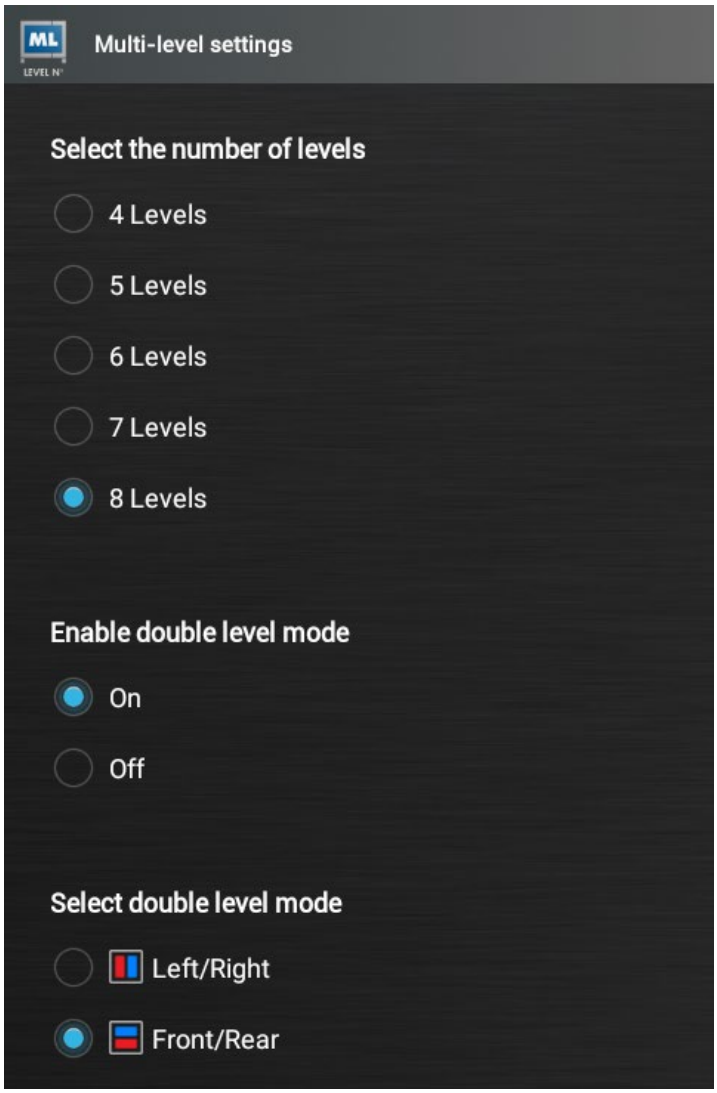
To add recipes to the home page, you can:

- Create new recipes
- Import recipes from My Nabook
- Import Recipes from the Cloud

Shortcuts for manual cooking:
If selected, the shortcuts for manual cooking and regeneration are shown on the home page.

MULTI-LEVEL SETTINGS

Press the icon to access the multi-level oven settings



Select the number of levels:
allows you to select the number of levels you intend to use in the oven.
(useful if, for example, you intend to use only 4 levels on an oven that has 8)
Select the desired number of levels.

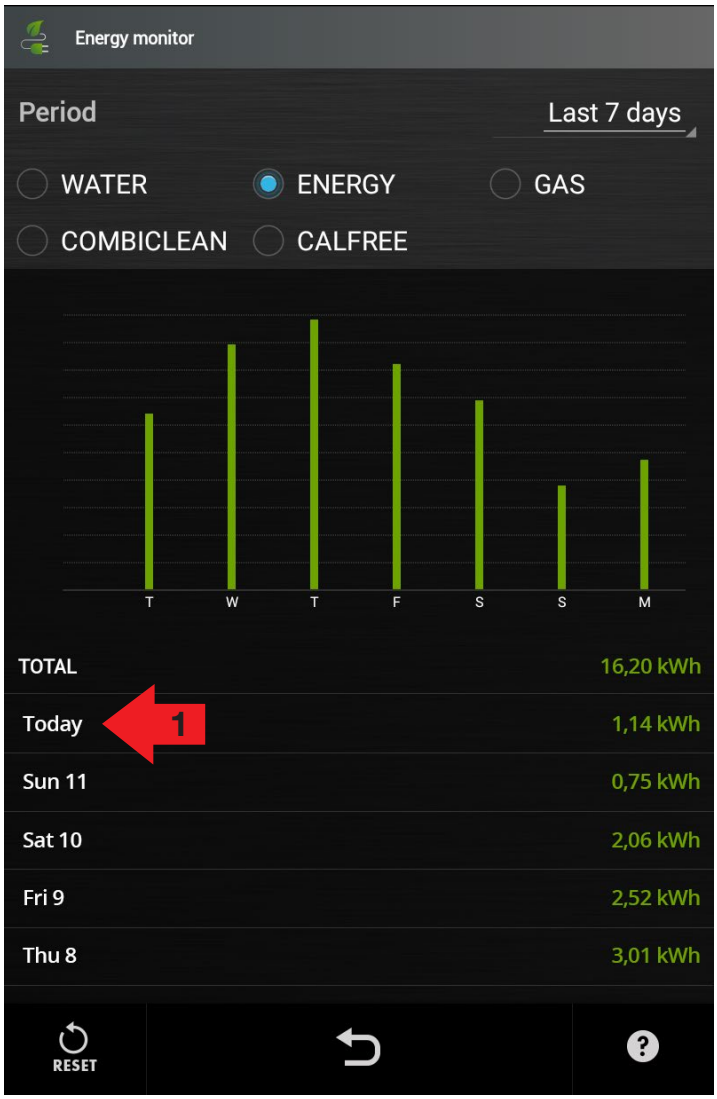
Enable double level mode:
allows you to enable different cooking for 2 products per level.

Select ON to enable the function
Select OFF to disable the function

Select double level mode:
Select “Left/Right” or “Front/Back” depending on the type oven you own.

CONSUMPTION MONITOR

Press the icon to access the consumption monitor for the oven.



The Energy Monitor allows you to view the information about oven consumption in a specific period.

Period:
Select the period for which you wish to analyse the consumption data:

- Last operation
- Last 24 hours
- Last 7 days
- Last 30 days
- Last 12 months
- Search by date (to analyse a specific period of time)

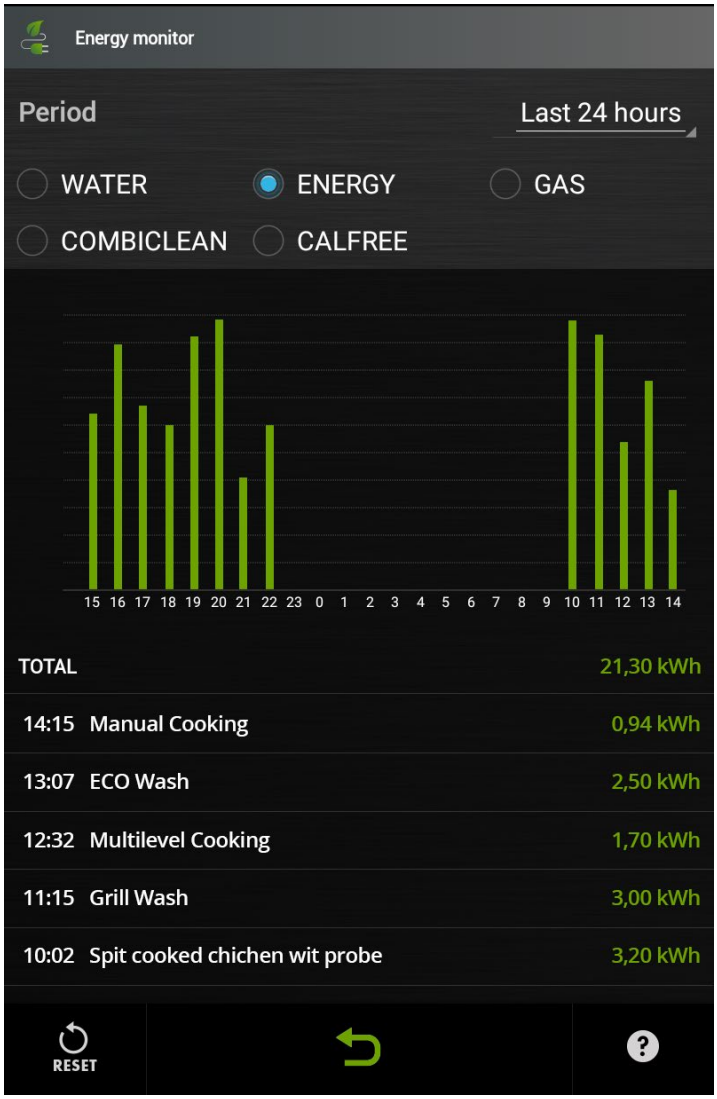
Select the type of consumption from:

- Water
- Energy
- Gas
- Combiclean/Solid Clean
- Calfree/Solid Cal

A graph and a table of consumptions will be displayed for the selected period.

By selecting a value in the table, you switch to a detailed view (**Example 1 -** by selecting a day of the week, you switch to a daily view divided into hours).

CONSUMPTION MONITOR



You can check the actual consumptions in the last operations in the detailed view.

The green BACK icon lets you go back to the previous consumption data.

To go back to the previous screen, press the green BACK icon.

IMPORTANT:
THE WATER, ENERGY AND GAS CONSUMPTIONS ARE APPROXIMATIVE.

The water consumption is calculated for 3.5 bar pressure and indicated in m^3, litres or gallons.

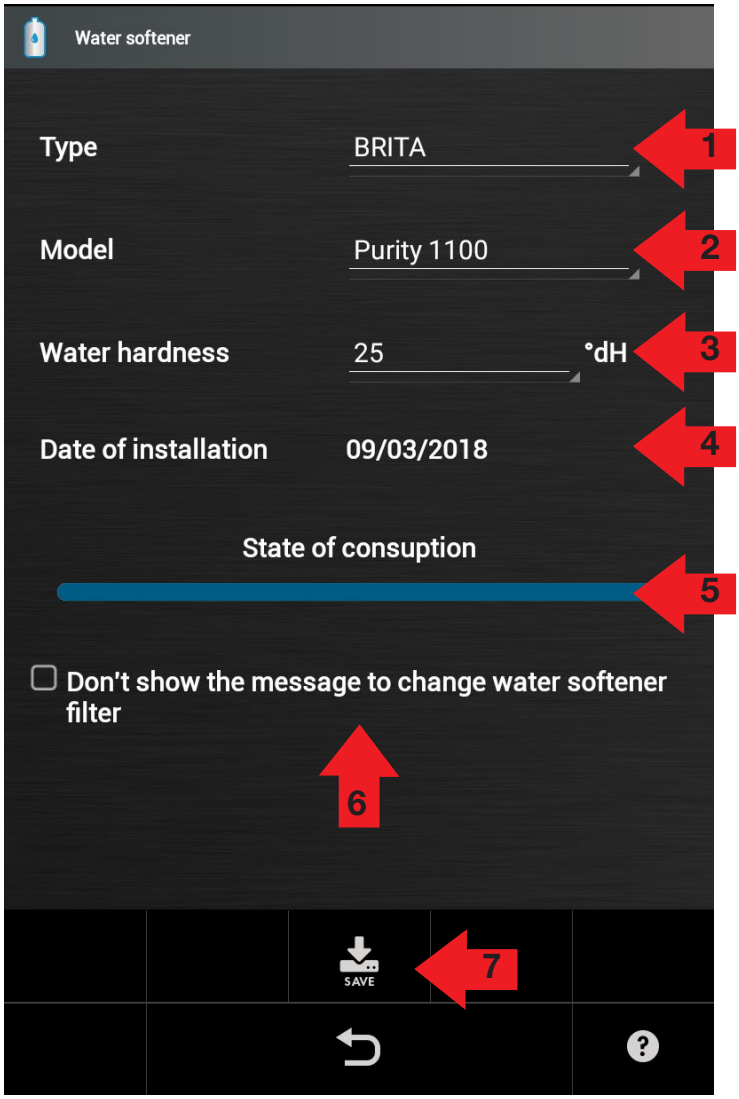
Energy consumption data is available for the following power supplies: 230V-1N, 400V-3, 400V-3N, 440V-3, 440V-3N, 480V-3, 208V-3, 120V and expressed in kWh.

The gas consumptions are calculated for: Natural gas G20 - 20 mbar and LPG G30- 30 mbar and are expressed in m^3, Kg, gallons or cubic feet.

The wash cycles are indicated in Litres or gallons, and refer only to the use of original products.

WATER SOFTENER

Press the icon to access the Monitor and check the efficiency and maintenance of the external water softener (optional water softener).



1) Set the type of softener
Enter the password “waterfilter” and set the type of softener installed

2) Enter the water softener model

3) Enter the water hardness expressed in °dH

4) Select “Installation date”, the current date is shown, confirm by pressing “end”

5) The water softener filter consumption level is indicated by a light blue bar.
When the water softener filter needs changing, a message appears prompting replacement.

6) Select if you want to turn off the message to change the water softener filter

7) Press the SAVE button to save the settings that have been input

REPLACING THE FILTER CARTRIDGE:
Replace the filter and change the “Installation date” as shown in point **4**, press button **7** to save the settings.

IMPORTANT:
The consumptions have been calculated in standard conditions (3.5 bar water pressure).
Consult the water softener manual.

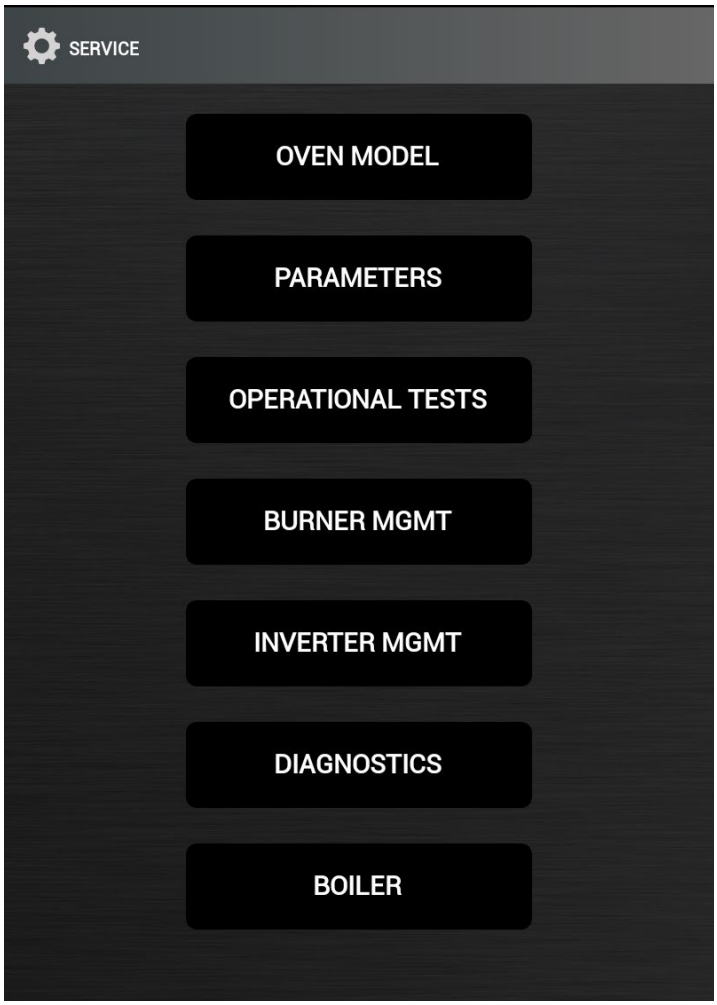
CUSTOMER SERVICE

Press the icon to access the Customer service menu

Allows you to enter and view the customer service numbers:
Chef Support and Technical support.

SERVICE SETTINGS

Press the icon to access the Service settings.



RESERVED FOR AUTHORISED TECHNICAL PERSONNEL

Press the **“SERVICE settings”** icon to access the Oven settings.

Enter the service password to access the functions.

21 • SELF-DIAGNOSIS AND ERRORS GUIDE

21.1 • When the oven is turned on, an electronic check of the main functions will automatically be performed by the device. Once the self-diagnosis has been performed, it is possible to proceed with using the device.

21.2 • If on the other hand the oven detects errors, these will be shown on 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

A10
Fault in cooking chamber temperature probe, **immediately turn off** the oven and call the technical support service.

A12
Fault in vapour condensation temperature probe. The vapour condensation is working continuously, the oven however, can work under **strict observation** (greater water consumption), until the technical support service is called out

A13
Fault in core probe. The oven may still be used in timed mode until the technical support service intervenes, but without using this accessory.

A04
This means that no water is reaching the oven; it is therefore necessary to **check** that the tap is open and that there is water in the network. If the lack of water depends on the network, inform the supplying entity. If on the other hand there is water in the network, call the technical support service. In the meantime, the oven can be used in convection mode.

A01
Intervention by **motor's thermal protective device. Immediately turn off** the oven and call the technical support service.

A02
Intervention by the **cooking chamber safety thermostat. Immediately turn off** the oven and call the technical support service.

A07
There is **overheating** in the electrical **components** compartment. The oven can still be used under careful observation until the technical support service intervenes.

A08
There is excessive overheating **in the electrical components compartment,** which may compromise the integrity of components. **Immediately turn off** the oven and call the technical support service.

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

A14
Excessive overtemperature has occurred in the door compartment, which may impair the integrity of the components. Switch off the oven immediately and call the service department

NOTES

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