EN

PIZZA OVEN

USER – Use and Maintenance

INSTALLER – Installation and maintenance

ZONA PER TARGHETTA

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IMPORTANT SAFETY WARNINGS

Appliances' data

As well as being shown on the cover, the data plate is applied to the oven door frame and is visible with the door open.

CAUTION

These warnings refer to different types of appliance. Pay attention in properly identifying the type you own (see the data plate).

These warnings are valid for the countries mentioned in the plate.

1 Before using the cooker, read the instructions booklet carefully.
This contains very important information concerning safety during installation, use and maintenance.
The instructions booklet must be kept with care for later consultation.

2 The electrical safety of this cooker is guaranteed only if it is correctly grounded as required by the regulations.
It is fundamental to ensure that these regulations have been respected; if you are in doubt, contact a skilled technician to have the electric system accurately checked.
The manufacturer is not responsible for damage caused by a bad grounding system.

3 Before powering the appliance, check that the technical features shown on the data plate match those of the electrical system perfectly.
Installation/regulation must be carried out by qualified personnel.

IMPORTANT SAFETY WARNINGS

4 Check that the electrical system and the sockets have the capacity to withstand the maximum power of the appliance which is shown on the plate.
If in doubt, contact a qualified person.

5 The device must be connected directly to the power supply with the correct polarity.
The connection must have a device ensuring disconnection from the network, with an opening distance of the contacts that allows complete disconnection in the conditions of overvoltage category III, in accordance with installation instructions.

6 If the socket is not suitable for the plug, replace it with a suitable one and in this case contact a qualified person who will also check if the cable section of the socket can withstand the power consumed by the appliance. The power cable does not have a fitted plug. For connection see "Electrical connection" section. The use of adapters, multiple sockets or extension leads, is not recommended.

7 When the appliance is not used for a long time, remove the electrical connection and disconnect the mains switch.

8 Do not block ventilation or heat dissipation slots.

9 If the appliance's electrical power cable is damaged, it must only be replaced by a manufacturer approved service centre.

IMPORTANT
SAFETY WARNINGS

10 The appliance must only be used for the purposes it is intended for (cooking). Any other use (e.g. heating a room) is improper and dangerous.
The manufacturer declines any responsibility for damages caused by such improper uses.

11 The use of any electrical appliance requires that a number of fundamental rules be respected:

A. Never touch the appliance with wet or damp hands or feet;
B. Never use the appliance with bare feet;
C. Avoid using extension cords and possibly take all possible precautions;
D. Do not pull the electric wire to disconnect it from the socket;
E. Do not expose the appliance to atmospheric agents (rain, sun, etc.)
F. Keep children under the age of 8 away from the appliance if they are not continuously supervised. This appliance can be used by children from 8 years and by persons with reduced physical, sensory or mental capacities or with lack of experience and knowledge if they are under adequate supervision or if they have been instructed about the use of the appliance safely and if they realize the related dangers. Children must not play with the appliance. Cleaning and maintenance operations must not be carried out by children without supervision.

12 The appliance and its accessible parts become very hot during use. Care should be taken not to touch the heating elements. Children must be kept at a distance. Children under 8 years of age must be kept away unless constantly supervised.

IMPORTANT SAFETY WARNINGS

13 Before cleaning the appliance or performing maintenance, disconnect the appliance by disconnecting the power cord or by cutting off the electricity using the special switch.

14 **In case of breakdown or malfunction switch off the appliance and do not attempt any repairs that must only be performed by an authorized service centre. Always insist on original spare parts.**
Failure to comply with these instructions may compromise the appliance's safety.

15 **It is strongly recommended not to make accessible the parts that can be dangerous, especially if there are children who could use the appliance for play.**

16 **Do not use flammable liquids (alcohol, petrol, ...) near the appliance in operation.**



17 The materials used for the construction of our appliance are compatible with the environment and therefore recyclable. The packaging residues must not be left within the reach of children, but must be disposed of using the appropriate separate collection channels. For the scrapping of your equipment the disposal options must be used at your retailer and/or at your municipal administration; remember to scrap your appliance before making it useless.

18 Do not use steam cleaners to clean the inside of the oven.

19 Do not use abrasive detergents or sharp metal tools to clean the glass door of the oven, as they could damage the surface and cause it to break.

IMPORTANT
SAFETY WARNINGS



20 Warning: Make sure the product is off before replacing the lamp to avoid the possibility of electric shock.

21 All accessories in direct contact with food must be thoroughly cleaned using suitable products before their first use.
Cooking food in direct contact with grills and oven trays is not allowed

INSTRUCTIONS FOR USE

TFT touch display - Icons legend

Pause

Start

°C - °F

Screen lock

Confirmation

Settings

Meat probe

Home

Light

Timer

Exit - Term

Time

Settings Confirmation

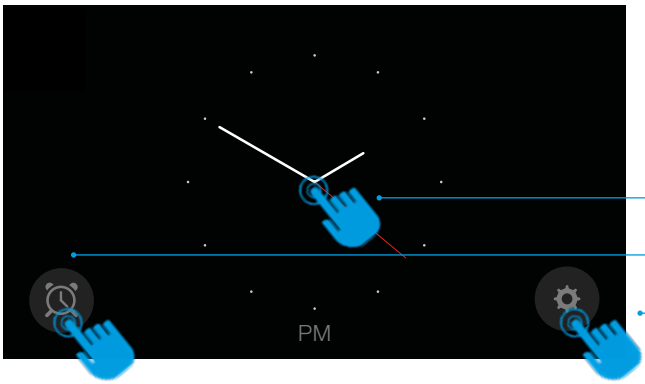
Off



Knob present in some models (allows to set and confirm the TFT functions besides the Touch)

INSTRUCTIONS FOR USE

TFT touch display - Settings



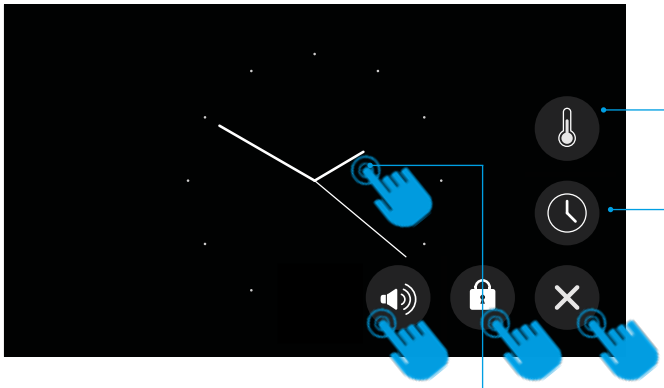
Home: display start page.

3 options

Allows you to proceed to the cavity setting screen

Allows you to set the timer

Allows direct access to the settings



Settings

Choice of degree scale (° C or ° F).

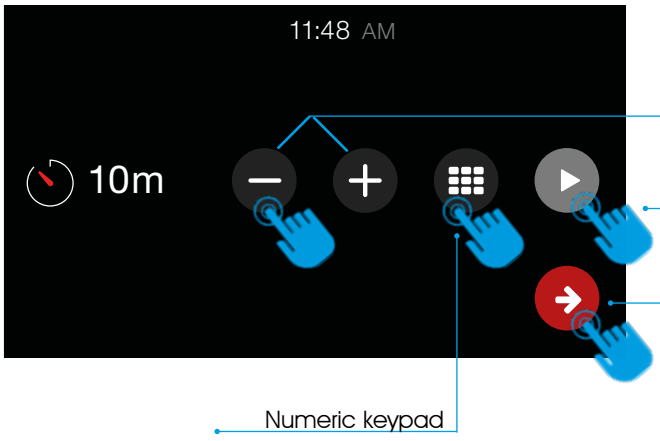
Setting the time.

Exit - Term

Screen lock

It allows you to set the volume of the acoustic signal and optionally a sound at the touch of the display

To unlock, tap on the display for 10 seconds



Set a timer

Increase or decrease time.

Confirm once the desired time has been set. An acoustic signal will indicate the term.

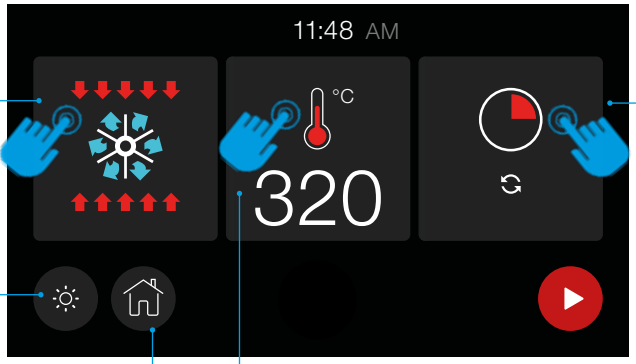
Confirm and return to the home page.

Numeric keypad

ATTENTION: if the display does not respond to the commands (touch locked), simply open and close the oven door

INSTRUCTIONS FOR USE

TFT touch display - Settings



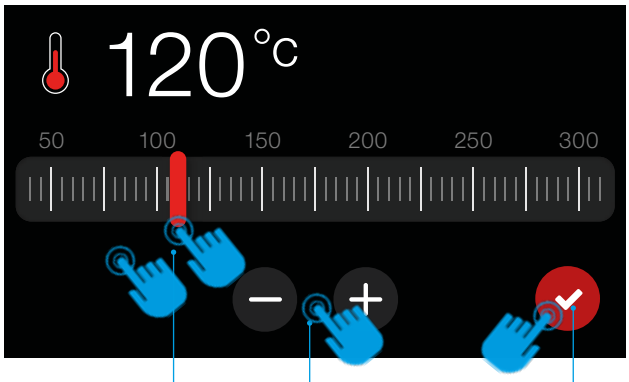
1- Choose cooking function

3- Set the cooking time and programmed start

Light (turned on or off)

Home (back to the home screen)

2- Set the cooking temperature

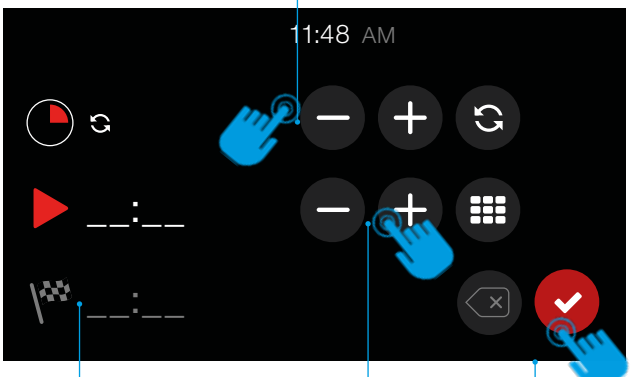


2a - There are two opzini per set the temperature:

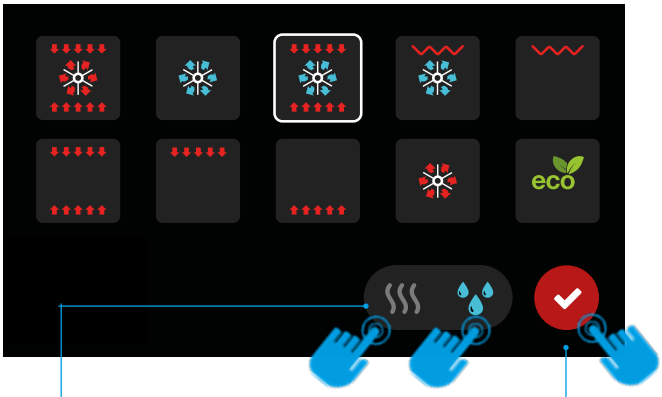
- scrolling the bar
- with + or −

2b - Confirm the cooking function

3a - Set the cooking time



3c - Set the start time



1a - Choose dry / wet cooking

NOTE: only possible in certain cooking methods

1b - Confirm cooking function

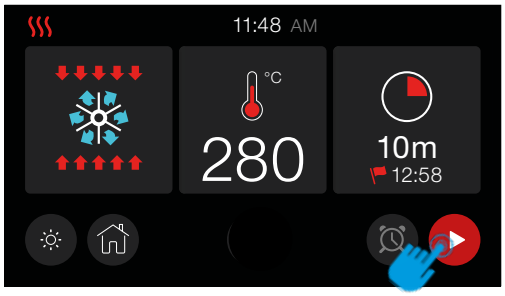
3b - Shows the cooking time

3d - Confirm the cooking function

INSTRUCTIONS FOR USE

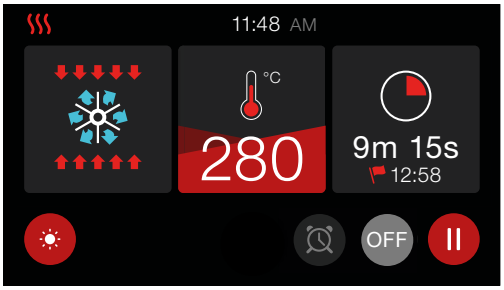
Cooking process





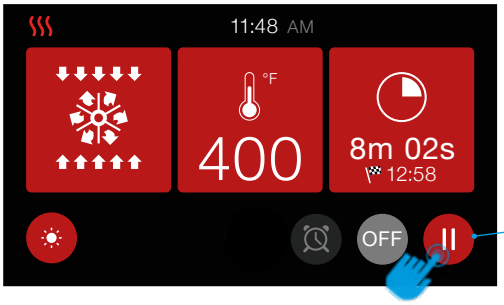
SETTED CAVITY

Once the cavity has been set (cooking function, temperature and timer set) confirm to start preheating. At this point the display will switch to preheating mode



PRE-HEATING PHASE

There are four levels that allow you to monitor the preheating process. The red part will progressively increase until it fills the display



PRERISCALDO ENDED

When the set temperature is reached, the display will turn red to indicate the end of the preheating phase, and the start of the cooking phase. If a cooking time was set, the oven will automatically switch off when the time expires.

In case of no cooking time set, it is possible to suspend



and then finish cooking

INSTRUCTIONS FOR USE

T4 static model with TFT touch - Icons



Pizza function
This function is particularly suitable for cooking pizzas, focaccias and bread. The main source of heat comes from the lower heating element which works in combination with the other furnace resistances.



Normal static cooking
It is the classic function of the electric oven particularly suitable for cooking the following foods: pork chop, sausages, cod, braised meat, game, roast veal, meringues and biscuits, baked fruit, etc.



Cooking from below
This is the best cooking to finish cooking food, especially pastry (biscuits, meringues, leavened cakes, fruit desserts, etc.) and other foods.



Cooking from above
Particularly suitable for browning and to give the final touch of color to many foods; it is the recommended function for hamburgers, pork chops, veal steaks, sole, cuttlefish, etc.



Grill cooking with closed door
The function indicated for quick and deep grilling, for grilling and roasting meat in general, fillet, Florentine steak, grilled fish and even grilled vegetables. Cooking with the electric grill must be carried out with the thermostat at 180 ° C.



Ventilated grill cooking
Particularly fast and deep with considerable energy savings, this function is suitable for many foods such as: pork chop, sausages, pork or mixed skewers, game, Roman-style gnocchi, etc. Cooking with the electric grill must be carried out with the thermostat at 180 ° C.



Intensive cooking
It is the function of the rapid and intense cooking of various dishes; suitable for: baked fish, braised vegetables, skewers, duck, chicken, etc.



Multiple ventilated cooking
It is the function that allows the simultaneous cooking of different dishes without the smells mixing together; you can cook baked lasagna, pizza, croissants and croissants, pies, cakes, etc.



Eco cooking
It is the function that allows you to cook with a considerable saving on electricity consumption. To make the most of this feature it is useful, before inserting the ECO function, to introduce the dish inside the oven, positioning it in the center of the cavity.
With the Eco function, cooking times adapt to slow cooking such as: braised meats, white meats, baked pasta, delicate pastries.



Thawing
Allows quick thawing of all frozen foods in general that are quickly brought to room temperature.



Quick Start (only available for some models)
This function is used to speed up the preheating of your oven. We suggest you use this function when setting a cooking temperature between 200 and 320° C. Using the QuickStart function for temperatures below 200° C does not offer particular advantages.
To use the Quick Start function, turn the selector knob (S) until it is positioned on the symbol (9), then set the desired temperature with the thermostat knob (T). Once the oven has reached the temperature, the orange thermostat light goes off and the oven is ready to receive the food to be cooked. At this point, set the desired cooking function.
CAUTION: the Quick Start function is not suited to cooking food, it only serves to preheat the oven more quickly.
DO NOT USE THE QUICK START FUNCTION FOR MORE THAN 20 MINUTES.



Dry / wet cooking
The oven is equipped with an automatic device that allows the condensation vapors of the cooking, in some functions, to be expelled from the oven: this involves dry cooking (dry). If the need for cooking requires that the humidity remain inside the oven, moist cooking (moisture)

	Normal static cooking		Intensive cooking
	Cooking from below		Multiple ventilated cooking
	Cooking from above		

INSTRUCTIONS FOR USE

Accessories

Accessories

Lower conveyor (A)
Upper conveyor (B)
Pizza rack (C)
Pizza server (D)

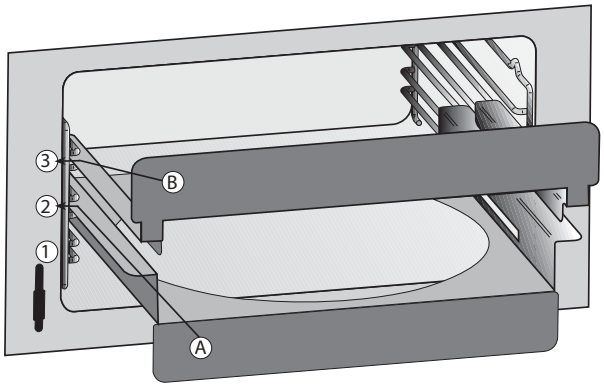
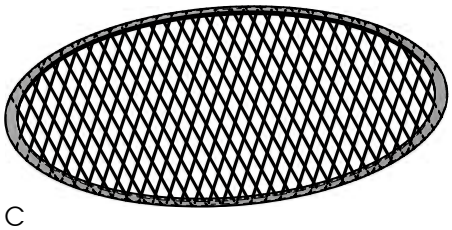
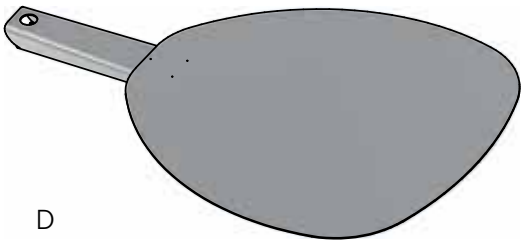


Fig.5



C



D

Insert conveyor A into the oven in position 2 and conveyor B in position 3, see figure 5.

Activate the PIZZAfunction at 400 °C to pre-heat the oven.
The pizza base needs to be rolled out and placed on the pizza rack (C). Top the pizza as desired and then use the pizza server (D), to position it inside the oven.
Use the timer to set the required time, and when the acoustic alarm sounds, remove the pizza from the oven placing it on the pizza rack (C) using the pizza server (D). The recommended pizza cooking time will vary from between two and three minutes according to the type of dough, the ingredients used, and personal cooking tastes.

WARNING: THERE IS A RISK OF ESCAPING STEAM ON OPENING THE OVEN DOOR. TO AVOID THE RISK OF BURNS IT IS ADVISABLE TO ALLOW THE STEAM TO ESCAPE GRADUALLY BY SLOWLY OPENING THE OVEN DOOR, AND TO MAINTAIN A CERTAIN DISTANCE FROM THE APPLIANCE ITSELF.

First use

Quando si usa il forno per la prima volta, farlo funzionare a vuoto per circa 1 ora (230°C), lasciando possibilmente le finestre della cucina aperte. Il forno alla prima accensione emana cattivi odori dovuti a residui di produzione quali grassi, olii o resine. Trascorso il tempo indicato il forno è pronto per effettuare la prima cottura. Quando il forno sarà raffreddato pulirlo seguendo le istruzioni del paragrafo "Pulizia e manutenzione".

CLEANING AND MAINTENANCE

Removing the oven

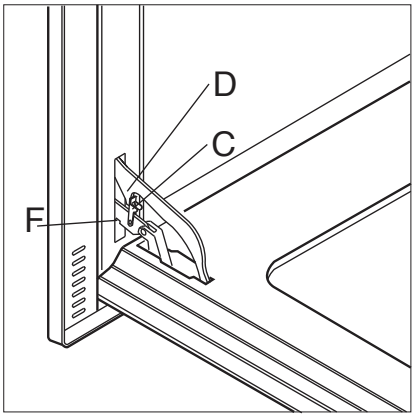
Oven cleaning and care

We recommend cleaning the oven after each use. The dirt is cleaned more easily by avoiding that it burns repeatedly at high temperatures. Wait for the room to be warm. Remove all the extractable parts and wash them separately with hot water and non-abrasive detergent. The cooking chamber is cleaned with a soft cloth soaked in a solution of warm water and ammonia, then rinse and dry.

- Do not use steam cleaners for cleaning the inside of the oven.
- Do not use abrasive / corrosive detergents or sharp metal tools to clean the glass door of the oven as they could damage the surface and cause it to break.
- **Do not cover the inside of the oven with aluminum sheets to facilitate cleaning. This operation alters the performance of the appliance .**

Oven door disassembly

To facilitate intensive cleaning of the oven, it is practical to disassemble the door by following these instructions:
Insert the hook C in the hinge sector D;
Bring the door in a half-open position and working with both hands, pull the door towards you until it has been released from the attack. To reassemble the door, work in reverse order taking care to correctly insert the two guides (F);



CLEANING AND MAINTENANCE

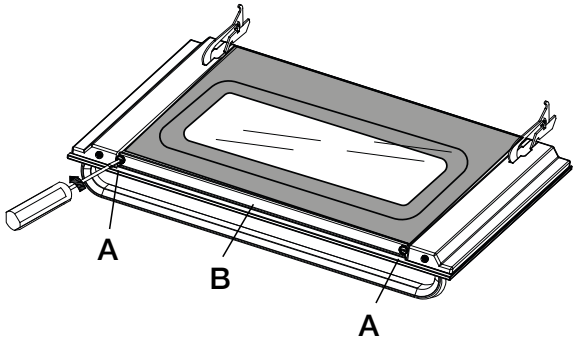
Glass disassembly and cleaning

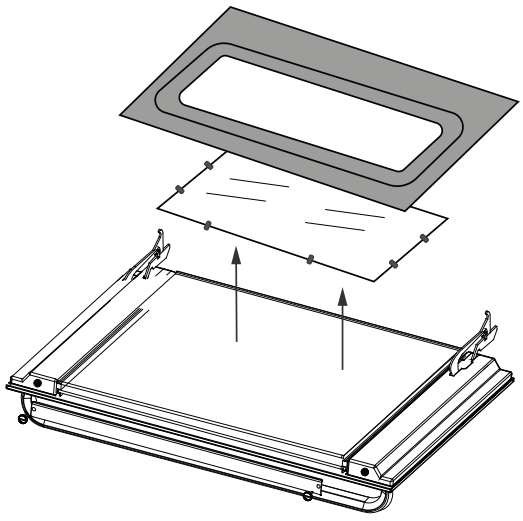
Procedure to follow

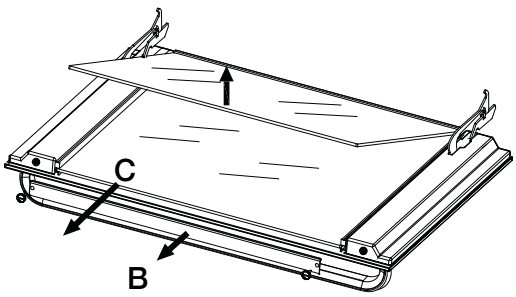
The oven door is composed of three crystals (two in some models). The crystal parts are cleaned using non-abrasive absorbent kitchen paper and a common detergent. Do not use rough abrasive materials or sharp metal scrapers to clean the glass doors of the oven as they can scratch the surface and cause the glass to shatter. The internal crystals are removable to make cleaning easier. For this purpose it is necessary to dismantle the oven door or, alternatively, position it at the intermediate click.

Sequence for removal of the door glass

Warning: do not remove the internal windows with the door fully open. The door may suddenly close and injure you.
Once the door has been dismantled, store it with the outside facing downwards on a flat and soft surface to avoid scratches ature. If you don't want to dismantle the door, the windows can be removed by positioning it at the intermediate opening click, paying attention so that the door does not close suddenly.





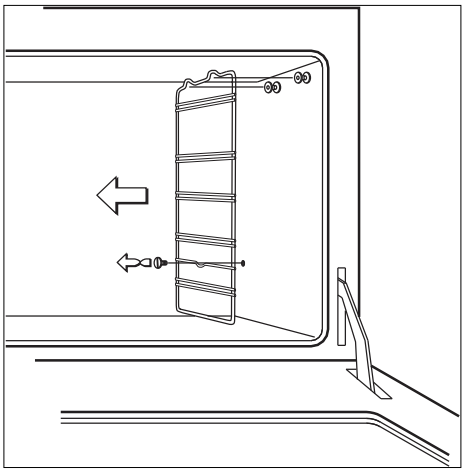


CLEANING AND MAINTENANCE

Cleaning grills

Grills cleaning

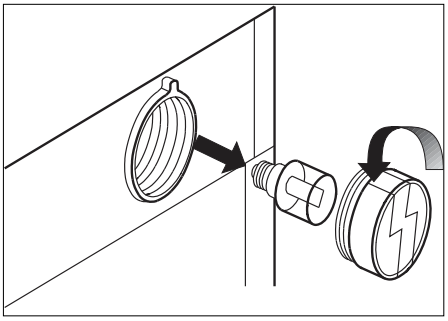
We recommend cleaning the pan support grids after each cooking. Wait for it to cool and proceed with cleaning with NON-ACID detergent. Acidic substances such as lemon juice or other acidic detergents can irreparably damage the enamel of the grids. Carefully dry the grills with a cloth immediately after washing. Washing in a dishwasher is not recommended.



Lamp replacement

Procedure to follow

If the oven light does not work, disconnect the appliance from the mains, remove the lamp protection glass and replace the lamp.
It should of course be noted that the lamp to be inserted is indicated for use at high temperatures and has the characteristics for such use.



PROBLEM SOLVING

– Guide for the resolution

ATTENTION:

During the guarantee period repairs can only be carried out by the authorized after-sales service.

Before repairing, unplug the appliance from the power supply, that is, unplug the power cable or use the appropriate switch.

Unauthorized interventions and repairs can cause electrocution or short circuit, therefore do not carry them out. Leave these works to authorized technicians.

In case of small disturbances, it is possible to solve the problem following the instructions.

After-sales service intervention during the guarantee period is not free, if the appliance does not work because of incorrect use.

The elimination of the faults or complaints, caused by incorrect use or installation, will not be repaired under guarantee. In such cases, the repair costs will be borne by the user

– TFT display errors

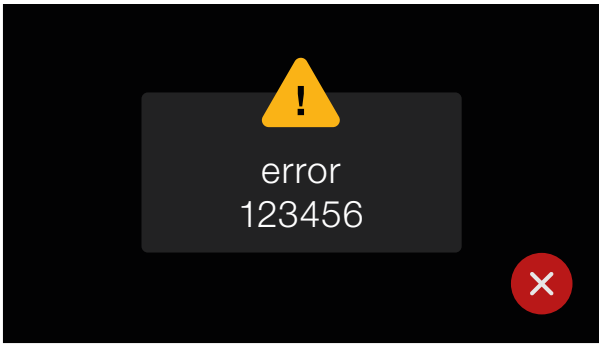
System errors

The following errors are detected:
The error code syntax is: "E YY X", where:

YY = error code
x = cavity number when error occurred or ' 0 ' for general errors

Description	Error ID
Cavity probe in open circuit	00
Cavity probe in short circuit	01
Meat probe in open circuit	04
Meat probe in short circuit	05
Overheating	08
Tangential fan not working	16
Incorrect mapping card	19
Communication error	20

ERROR MESSAGE



In case of error disconnect and reconnect the appliance. If the error is present again you will need the intervention of an authorized technician.

COOKING CHART

Fan oven cooking chart (by way of example only)

DISH	TEMP. C°		MIN.
MEATS			
Roast beef	170-180	2	40/50
Roast ox	170-190	2	40/60
Roast veal	160-180	2	65/90
Roast lamb	140-160	2	100/130
Rare roast beef	180-190	2	40/45
Roast hare	170-180	2	80/100
Roast rabbit	160-170	2	80/100
Roast turkey	160-170	2	160/240
Roast goose	160-180	2	120/160
Roast duck	170-180	2	100/160
Roast chicken	180	2	90/120
FISH	160-180	2	15/25
CAKES			
Fruit cake	180-200	2	40/50
Plain square cake	180-190	2	40/45
Brioches	170-190	2	40/60
Sponge cake	190-200	2	25/35
Plain ring cake	160-180	2	35/45
Sweet biscuits	180-200	2	20/30
Yeast cake	190-200	2	30/40
Strudel	160	2	25/35
Savoy biscuits	150-180	2	50/60
Apple fritters	180-200	2	18/25
Biscuits pudding	170-180	2	30/40
BAKERY			
Bread	180-200	2	45
Pizza	250/300	2	10/20
Toast	185-195	2	25/35

Important Insert the foods when the oven is hot.

Grill baking When appliances are equipped with grill, baking can be achieved keeping the door closed. By using the grill you can cook meat, fish and even vegetables. At first, we suggest using the upper runner.
Place the selector on grill and select a temperature of 180 ° C.

COOKING CHART

Natural convection oven cooking chart (by way of example only)

DISH	TEMP. C°		MIN.
MEATS			
Roast beef	225	2	60/80
Roast ox	250	2	50/60
Roast veal	225	2	60/80
Roast lamb	225	2	40/50
Rare roast beef	230	2	60/50
Roast hare	250	2	40/50
Roast rabbit	250	2	40/50
Roast turkey	250	2	50/60
Roast goose	225	2	60/70
Roast duck	250	2	45/60
Roast chicken	250	2	40/45
FISH	200/225	1/2	15/25
CAKES			
Fruit cake	225	2	35/40
Plain square cake	175/200	2	50/60
Brioches	175/200	2	25/30
Sponge cake	220/225	2	20/30
Plain ring cake	180/200	2	30/40
Sweet biscuits	200/220	2	15/20
Yeast cake	250	2	25/35
Strudel	180	2	20/30
Savoy biscuits	180/200	2	40/50
Apple fritters	200/220	2	15/20
Biscuits pudding	200/220	2	20/30
BAKERY			
Bread	180-200	2	45
Pizza	250/300	2	10/20
Toast	185-195	2	25/35

Important Insert the foods when the oven is hot.

Grill baking When appliances are equipped with grill, baking can be achieved keeping the door closed. By using the grill you can cook meat, fish and even vegetables. At first, we suggest using the upper runner. Place the selector on grill and select a temperature of 180 ° C.

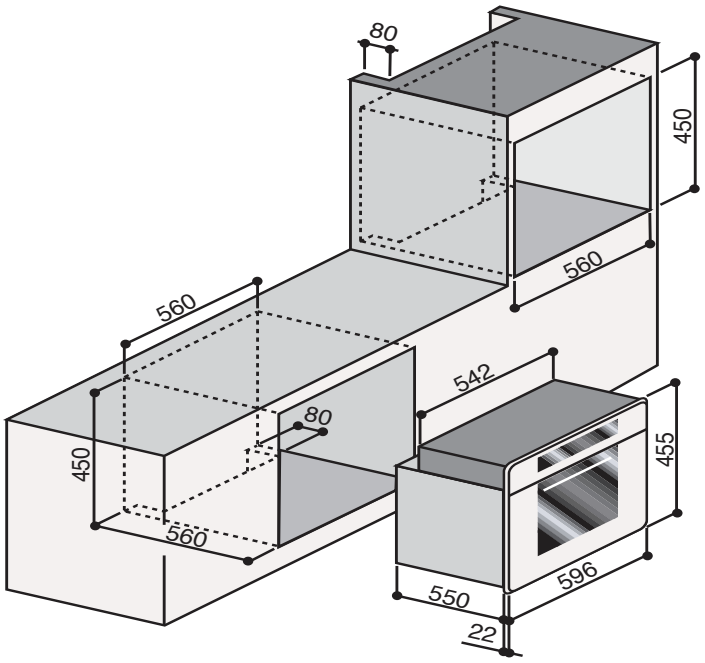
INSTALLATION

Instructions for installation

The small plate containing details of the appliance, voltage, consumption, directions for installation including the required aperture is affi xed to the fl ap of the oven door. This plate can be seen when the oven door is open. The appliance must be located in a suitable housing of the correct dimensions (see plate on oven door for details) it is most important the housing is suffi ciently rigid and sturdy to adequately carry the weight of the appliance. Care must be taken to ensure all material, coatings and glue can withstand temperatures of at least 150°C, without distortion or melting. Screws and all fi ttings to complete the in stal la tion are included. The following illustrations show how to install the oven.

645SLZT4

645SLZTCT4



INSTALLATION

Electrical connection

The instructions below are intended for the skilled technician who will install the cooker, regulate it and perform technical maintenance and who will ensure that these operations are carried out in the most correct way possible, in compliance with the regulations in force.
Important: the oven must be disconnected from the electrical socket before carrying out any adjustment or maintenance operations.

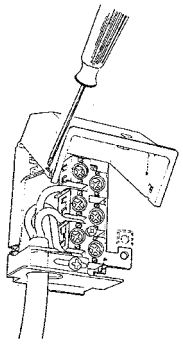
Installation rules

This appliance complies with the following directive/regulation:
DIRECTIVE 2002/96/CE
LOW TENSION DIRECTIVE 2014/35/EU
ELECTROMAGNETIC COMPATIBILITY DIRECTIVE 2014/30/EU
REGULATION No. 1935/2004 (contact with foods)

The installation must be done in a workmanlike manner and in full compliance with the regulations in force concerning electrical installation. Otherwise the manufacturer declines all responsibility. In this booklet you will also find the wiring diagram of your appliance. The appliances are designed to be connected to the voltage shown on the data plate.

Before connecting the appliance to the mains, make sure that:
- The characteristics of the electromagnetic switch or of the socket can withstand the load of the equipment (see data on the plate);
- The power supply system must have an effective earth connection.

The appliance is supplied with a cable (1.2 or 1.8 m) without plug: the connection must be made taking into account that the yellow-green cable is the earth conductor and must never be interrupted.
The socket must be visible and reachable so that you can easily disconnect the appliance.
For direct connection to the network, it is necessary that:
- The limiting valve and the domestic system can bear the load of the equipment (see serial number plate);
- The power supply system is equipped with an effective ground connection;
- The socket or omnipolar switch, with a minimum opening of 3 mm, is easily accessible once the appliance has been installed;
- A landline disconnect switch is incorporated in accordance with the installation rules.



The yellow-green earth conductor must never be interrupted even by the switch. The power supply cable must be positioned so that it does not come into contact with surfaces that have a temperature higher than 50 ° C above the environment. If it is necessary to replace the power supply cable, contact the assistance service.

INSTALLATION

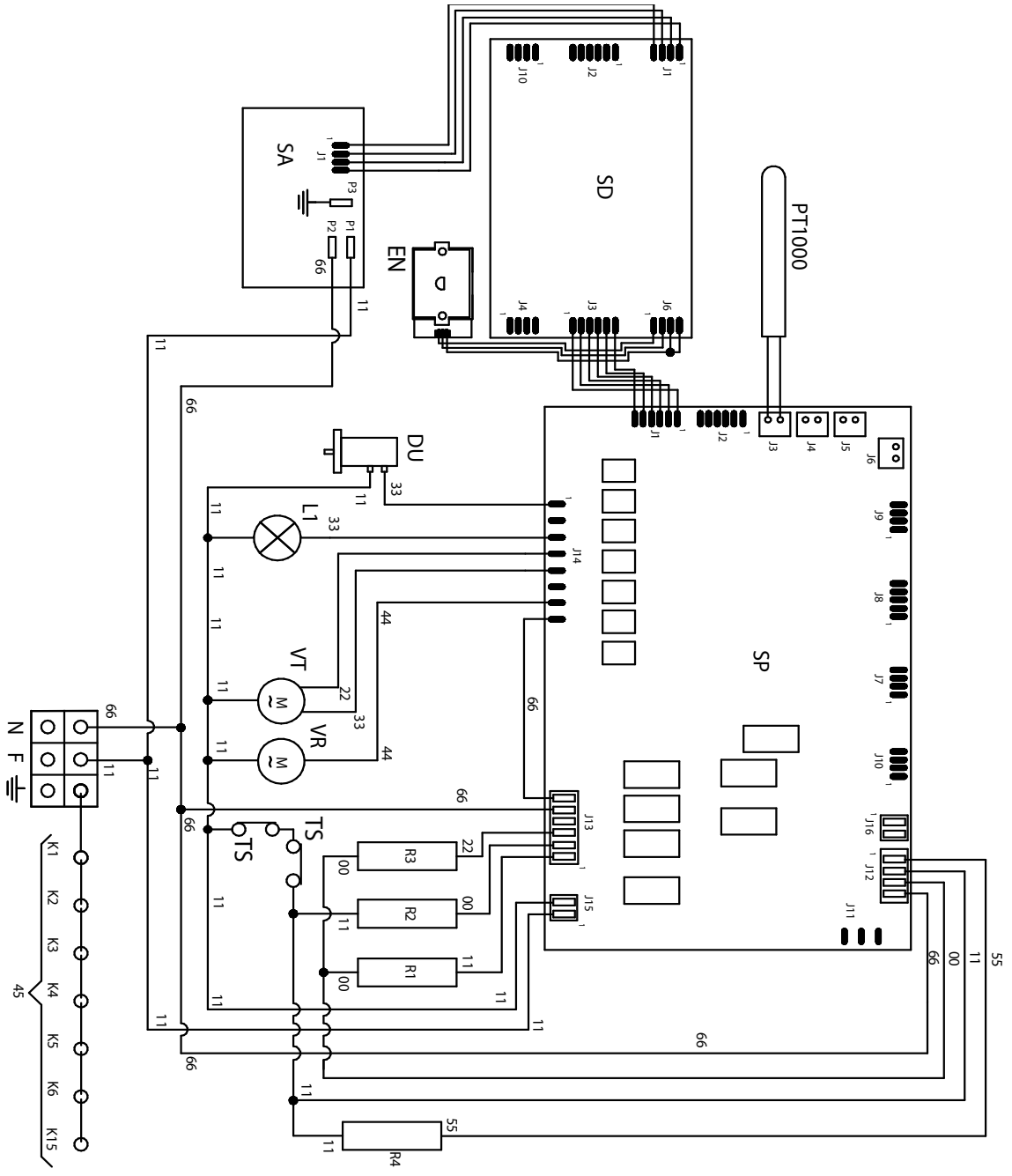
Wiring diagrams

Key

00	Black
11	Brown
22	Red
33	White
44	Yellow
45	Yellow-Green
55	Grey
66	Blue
C	Commutator
CP	Cooking probe
DU	Wax thermal actuator discharging steam
F	Phase
K1	Earth wire terminal block
K2	" " Lower resistance
K3	" " oven fan
K4	" " circulating resistance
K5	" " upper resistance
K6	" " oven light 1
K7	" " oven light 2
K8	" " roaster
K9	" " cooling fan
K10	" " commutator
K11	" " oven thermostat
K12	" " programmer/timer
K13	" " grill resistance
K15	" " frame
L1	Oven light
L2	Oven light
M	Terminal block
MP	Door microswitch
N	Neutral
PT1000	Temperature probe
R1	Upper resistance
R2	Lower resistance
R3	Grill resistance
R4	Circulating resistance
SD	Display board
SP	Power board
TS	Safety thermostat
V	Oven fan
VT	Cooler fan
EN	Encoder

INSTALLATION

Wiring diagrams

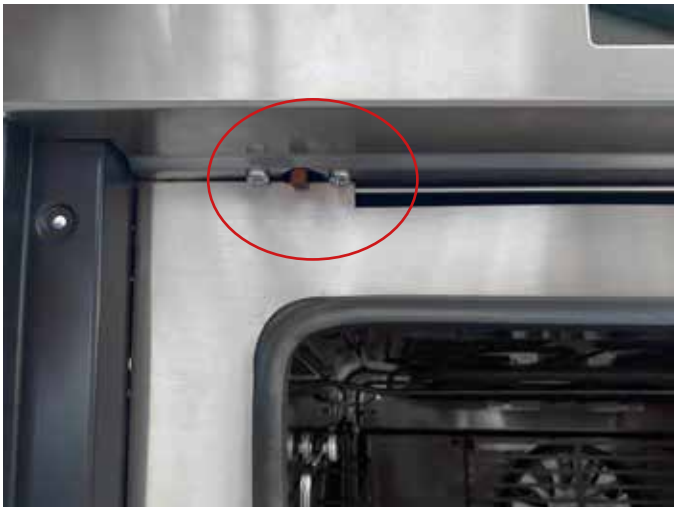


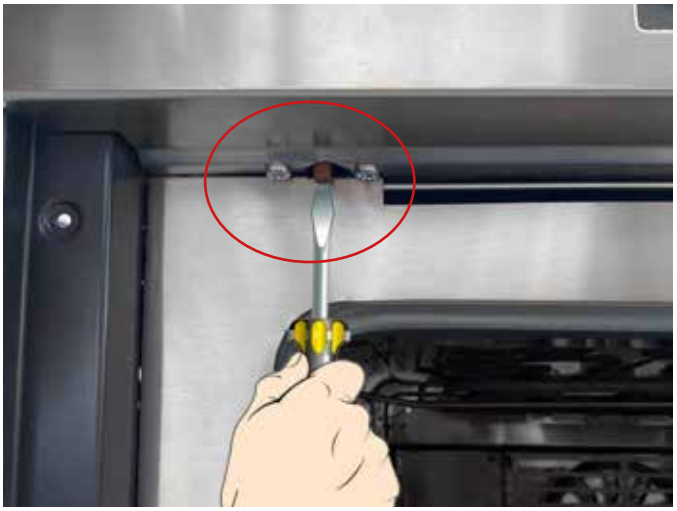
NOTES

Safety thermostat

The oven is fitted with a safety thermostat which stops operation in the event of an increase in the oven temperature. After the appliance has cooled down, you can try to restart it (if the safety thermostat has cut in) by manually resetting the contact.

- To perform a manual reset, follow this procedure:
- First, disconnect the appliance from the mains by unplugging it from the wall socket or by switching off the double pole switch in the house electrical system.
- Open the drawer door.
- The safety thermostat is on the left-hand side under the control panel. See picture A
- Press the thermostat button until you hear a click. See picture B
- Reconnect the appliance to the mains.
- Check if the drawer works (otherwise, you must call the Customer Service).





NOTES