





## ADVICE FOR THE USER

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## INSTRUCTIONS FOR THE USER

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## I. ADVICE FOR THE USER

In the case of cooking particularly fatty foods, such as roasts or poultry, using grills, it is advisable to insert a container at the bottom of the cooking chamber to collect the fat that will fall during cooking.

In the case of cooking foods with containers full or filled with liquids, pay particular attention to any spillage of the same, both during cooking and when removing the containers from the oven. In the case of devices positioned above provers, stainless steel tables or other ovens, it is not recommended to use higher shelves than the one in which the user can see inside the container due to burn dangers.

**Always clean accessories before using them.**

If interventions are necessary on the contents of trays and grills during cooking, the door must be left open as shortly as possible to prevent the temperature inside the oven from dropping to such an extent as to jeopardize the success of cooking.



**CAUTION: it is advisable to open the door in two stages: for 4-5 seconds keep the door half-open (3-4 cm / 1.2-1.6 "), then open completely. This is to prevent any steam and heat in the oven from causing discomfort or causing burns.**

## II. PREHEATING

To cancel the effects of heat loss due to the opening of the door when placing food in the oven, it is recommended to preheat above the cooking temperature.

In the case of cooking with sous-vide containers (for example vacuum-sealed bags), do not preheat the oven above the maximum temperature in which the material that makes up the container deteriorates.

Only use containers suitable for the desired cooking process.  
An inappropriate container could contaminate food or alter the quality of the cooked product.

## III. HUMIDIFICATION AND STEAM

The presence of steam or humidity is suitable for cooking different types of food more delicately. It is also suitable for defrosting quickly, for heating foods without drying or hardening them and for naturally desalting salted foods. The combination of the humidification function with the traditional one allows flexibility of use and energy and time savings, all while maintaining the nutritional qualities and flavor of the food.

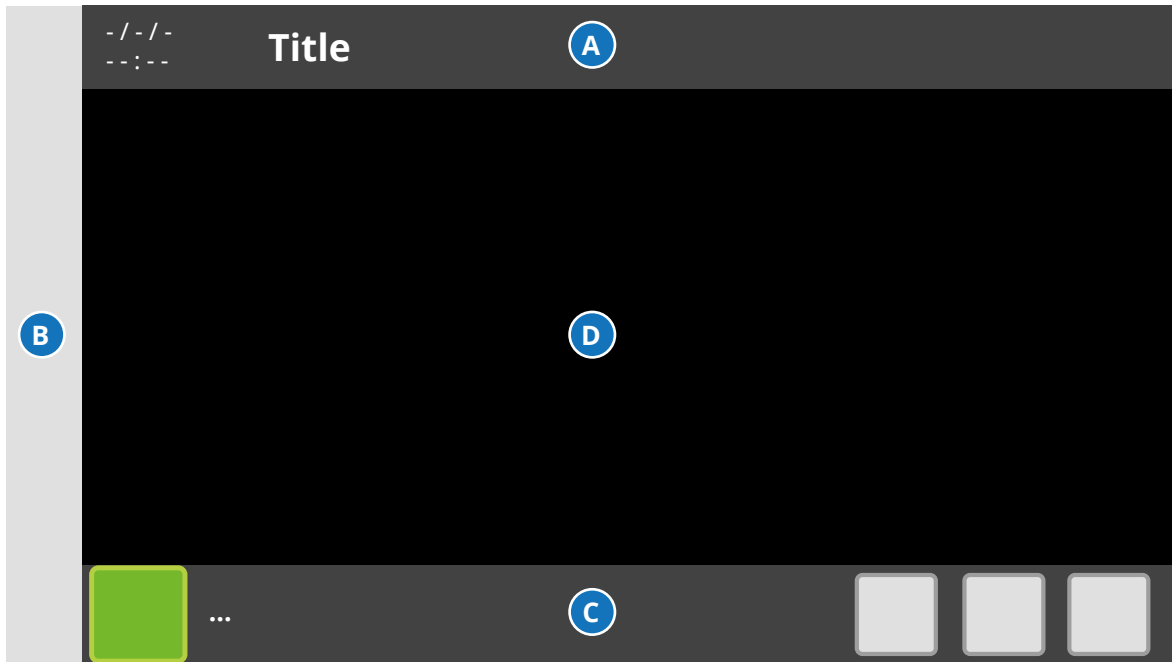
Steam cooking is when the cooking chamber is completely or nearly full of steam, therefore the cooking chamber is said to be saturated with steam. Other situations, i.e. cooking with the presence of steam but in which the chamber is not saturated with steam, are defined as cooking with humidification.

Typically, steaming is done between 80 ° C (176 ° F) and 120 ° C (248 ° F). It is of course possible to steam cook outside this temperature range.



**CAUTION:** it is advisable not to cook with steam above 140 ° C (284 ° F), when this temperature is exceeded the cooking device automatically sets a safety limiter for the introduction of steam (see the section “Manual cooking “ for more information).

## I. 7"/10" TOUCH OVEN CONTROL PANEL



The oven control panel is divided into 4 main sections:

- A** Title bar.
- B** Information sidebar (or simply sidebar).
- C** Command bar.
- D** Current screen.

### **A** TITLE BAR

» TITLE AREA



- a** **On the left-hand side, the title bar always highlights:**
  - Date and time, settable from system settings  
(see the section "Entering date and time" for more information).
  - Name of the active menu or screen.

## » FILTERS AREA

The title bar may change depending on which screen you are on:



### **b** Title bar for the Recipe book screen (see the section "Recipe book" for more information)



#### **Category:**

It allows you to reduce the number of recipes displayed by selecting recipes belonging to one category from among: first courses, meat, fish, side dishes, desserts and bakery products. This filter, when pressed, displays a drop-down menu where each category is accompanied by its recognition icon. The category "all" is used to remove the effect of the filter. When the filter is activated, the title bar will show the icon of the chosen category. In the recipe book screen, the selectable categories are: preset, personal, seasonal or ethnic.



#### **Select favourites:**

It only allows you to see the recipe books or recipes marked as favourites. When the filter is activated, the favourites icon turns white.



#### **Chronology:**

Sorts the recipes in chronological order of execution in cooking. The recipes are ordered from the most recently baked one, top left, to the least recent one, bottom right. Recipes that have never been baked are not displayed. When the filter is activated, the history icon turns white. Used in the recipe books screen, it sorts the recipe books in order of creation by placing the most recent ones at the top left.



#### **Alphabetical sorting:**

You can choose to sort recipe books or recipes from A to Z or vice versa. The filter icon changes according to the type of sorting selected: ascending alphabetical order sees A placed above Z, descending alphabetical order the opposite.



#### **Search field:**

Allows you to search for a recipe book or recipe by typing in the name or part of the name.



#### **Login/logout button:**

Allows authentication for customised management of recipe books.



**C Title bar for the Activity History screen**  
*(see the section "Activity History" for more information)*



**Daily selection:**  
 allows you to select the operations and cooking performed during the day.



**Weekly selection:**  
 allows you to select the operations and cooking performed over the last seven days.



**Selection by calendar:**  
 allows you to select operations and cooking performed from a certain date to another, both specified via a calendar.

**B SIDE INFORMATION BAR**

It presents informative and generally useful icons. The side information bar (or simply sidebar) can display the following icons:

*Note: for connection to a network and the internet, please refer to the section "Connection to a Network and Internet" for more information.*



Device connected to the internet via WiFi connection.



Device connected to the internet via network cable.



Device connected to a WiFi network but without internet access available.



Device connected to a network via cable but with no internet access available.



Connection to an unavailable network.



Presence of a software update to be performed  
*(see the section "Software update" for more information).*



**Back:**  
 this icon is also a button that when pressed allows you to return to the previous screen.  
**Note: it is never displayed on the Home screen.**



**Demo mode:**  
 mode used for demonstration and teaching purposes. If this mode is active, the oven does not turn on the heating elements during cooking. Contact customer service for more information.



## C COMMAND BAR



### a » STATUS ICONS AREA

**On the left, the command bar always shows the status of the oven**

indicated by an icon and its description. Regardless of the screen you are on, if pressed the status icon takes you to the relevant section.

The device may have the following status icons:



**Stand by:**

the device is switched on and waiting for commands from the user.



**Cooking:**

the device is performing a cooking operation.



**Scheduled start:**

a scheduled start has been set (see the section "Scheduled start" for more information).



**Washing:**

the device is performing a wash (see the section "Washing" for more information).



**Fast cooling:**

the device is performing fast cooling (see the section "Fast Cooling" for more information).



**Update:**

the device is performing a software update (see the section "Software update" for more information).



**Error:**

an error or technical problem has occurred that does not allow the device to function (see the section "Diagnostics" for more information).



**Service:**

diagnostics and maintenance mode is activated, reserved for technical personnel carrying out maintenance and checks on the device.

**CAUTION: if the device displays the "Service" status icon in the absence of qualified technical personnel to supervise the maintenance and control activity, switch off the device using the I/O switch (located near the handle, near the control panel or at the back of the oven) or the wall switch and contact technical service.**

**Warning:**

an error or technical problem has occurred that does not lead to the device being blocked, but the cooking result may not be optimal, the warning status icon associates the triangular warning signal with the current operation status icon (see the section "Diagnostics" for more information).



**Open door:**

the device detects that the door is open. The background of this status icon shows a different colour depending on the operation the device was carrying out when the door opening was detected.



# INSTRUCTIONS FOR THE USER

## b » COMMAND BUTTONS AREA

**On the right, the command bar displays different buttons for controlling the oven.**  
The device can have the following command buttons:



Starting an operation (cooking, washing, etc.)  
*(see the section "Start/interruption of an operation" for more information).*



The selected operation cannot be started  
*(see the section "Start/interruption of an operation" for more information).*



Stopping an operation (cooking, washing, etc.)  
*(see the section "Start/interruption of an operation" for more information).*



The operation in progress cannot be interrupted  
*(see the section "Start/interruption of an operation" for more information).*



Confirm entry or editing of parameters (cooking parameter values, configuration parameters, etc.).



Parameter entry cannot be confirmed  
*(see the "Creating a new recipe" section for more information).*



Cancel the entry or editing of parameters (cooking parameter values, configuration parameters, etc.).



Switching lights off/on  
*(see the section "Switching lights on/off" for more information).*



Saving the cooking programme in the recipe book  
*(see the section "Recipe book" for more information).*



Loading the selected recipe on the cooking screen  
*(see the section "Recipe book" for more information).*



The recipe selected in the cooking screen cannot be loaded  
*(see the section "Recipe book" for more information).*



Deleting a cooking programme or recipe  
*(see the section "Recipe book" for more information).*



Entering the multitimer screen  
*(see the "Multitimer" section for more information).*



Starting manual humidification during a cooking operation  
*(see the section "Start cooking" for more information).*



Entering the HACCP screen  
*(see the "HACCP" section for more information).*



Creating a new recipe  
*(see the section "Recipe book" for more information).*



Load data from or into a USB storage device (e.g. a USB stick), this button is visible in several screens: recipe book, HACCP, gallery, etc.



Entering the Gallery screen  
*(see the section "Recipe book" for more information).*



Editing an existing recipe  
*(see the section "Recipe book" for more information).*



Entering the Scheduled Washing screen  
*(see the "Washing" section for more information).*



Returning to the cooking status display  
*(see the "Multitimer" section for more information).*



Entering the Service screen, reserved for technical personnel  
*(see the section "Diagnostics" for more information).*



Connection to a wifi or lan network  
*(see the section "Connecting to a network and the internet" for more information).*



Disconnection from a wifi or lan network  
*(see the section "Connecting to a network and the internet" for more information).*

# INSTRUCTIONS FOR THE USER



Entering the recipe book editing screen  
(see the section "Edit or delete a recipe book" for more information).



Multiple selection button  
(see the section "Mass editing operations" for more information).



Moving a selection  
(see the section "Mass editing operations" for more information).



Copying a selection  
(see the section "Mass editing operations" for more information).

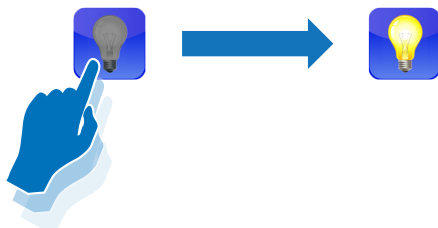


Setting access permissions to the recipe book  
(see the section "Multi-user use" for more information).



Access to the list of deleted users  
(see the section "User management" for more information).

## » SWITCHING LIGHTS ON/OFF

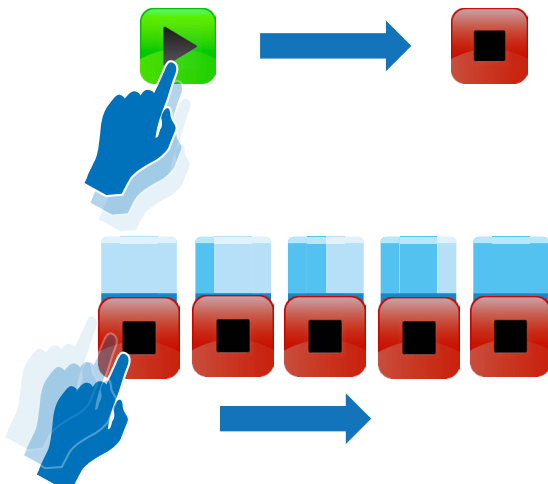


The "lights on / off" button is used to switch the lights on and off. If the lights are on, the button presents the image of an illuminated bulb. Otherwise, the bulb reproduced on the button appears unlit.



**CAUTION: during washing, the device will automatically switch off the lights at the start of the washing programme. Do not switch on the lights during washing unless absolutely necessary.**

## » START/INTERRUPTION OF AN OPERATION



The cooking, washing and fast cooling operations can be started using the "Start" button. Once an operation has started, the "Start" button is replaced by the "Stop" button.

The device is equipped with an anti-accidental stop system, so to stop an operation it is necessary to hold down the "Stop" button until the bar above is completely filled.

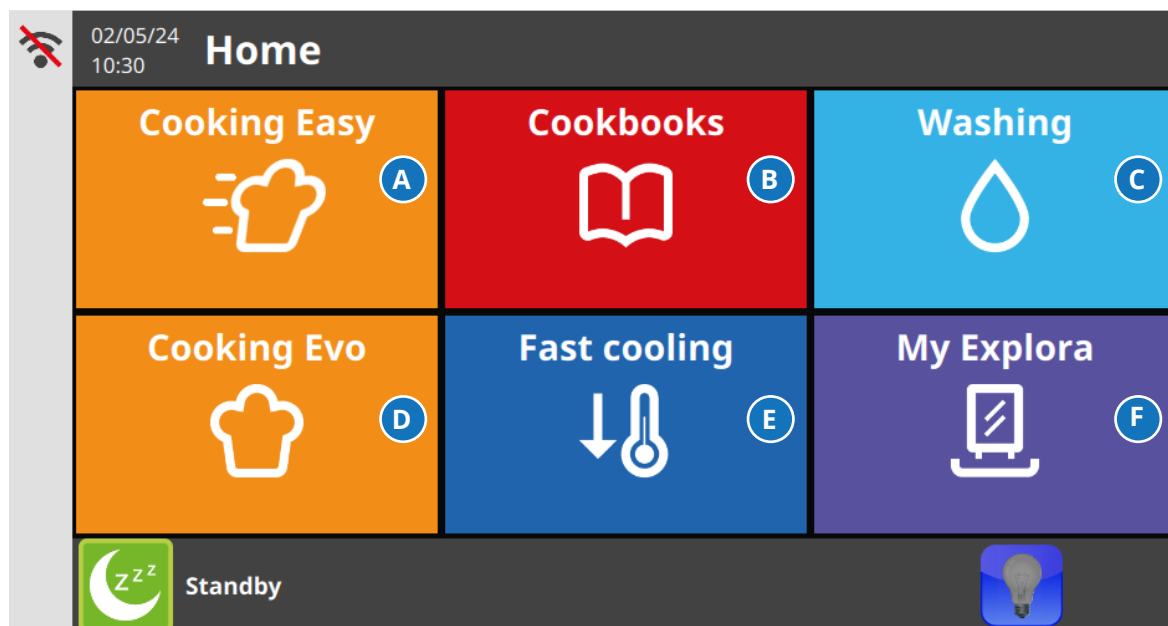


The "Start" button may be disabled (a red bar is displayed above). This happens if an operation cannot be started in complete safety for the user and the device, e.g. it may occur following the generation of an error (such as an unsuccessful washing that disables the possibility of cooking due to the presence of solvents in the chamber) or the execution of critical operations (such as a software update).



Similarly, the "Stop" button may be disabled in the event that the interruption of the operation may compromise the operation of the device, but the execution of the operation is completely safe for the user. For example, it is not possible to interrupt a software update or writing to a USB storage device in order to safeguard the proper functioning of the devices. The interruption will actually occur when the "Stop" button is released.

## II. HOME SCREEN



When the cooking device is switched on, using the switch on the side, the Home screen appears.

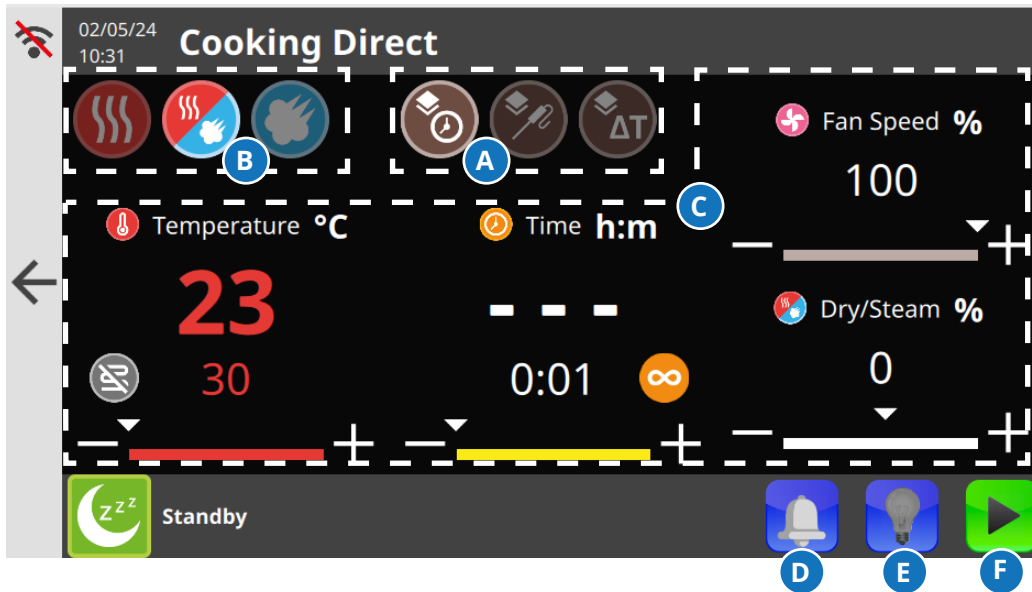
- A** Button to access direct cooking  
(see the section "Direct cooking" for more information)
- B** Button to access the Multi-recipe book  
(see the "Recipe books" section for more information)
- C** Button to access washing  
(see the "Washing" section for more information).
- D** Button to access evo cooking  
(see the section "Evo cooking" for more information)
- E** Button to access fast cooling  
(see the "Fast Cooling" section for more information)
- F** Button to access the "My Explora" menu, where there are advanced functions and the settings of the cooking device  
(see the section "My Explora" for more information)

## III. DIRECT COOKING

### Cooking Easy



This screen allows an “easy” direct cooking process, for which the user must choose and set the type, mode and cooking parameters for each use, in a manner similar to that of an ordinary oven.



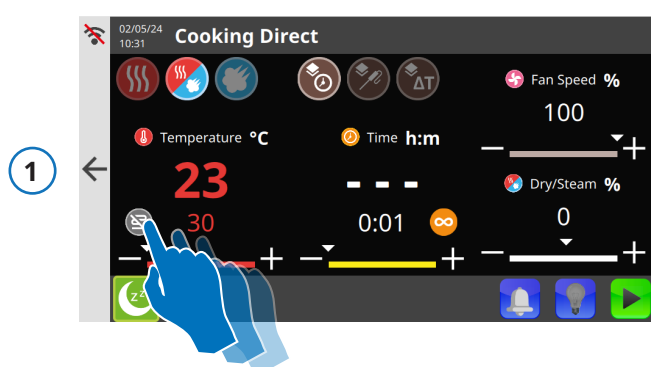
- A** Area for choosing the type of cooking  
(see the section “Performing direct cooking” for more information)
- B** Area for choosing the cooking mode  
(see the section “Performing direct cooking” for more information)
- C** Area for setting the cooking parameters  
(see the section “Performing direct cooking” for more information)
- D** Button to access the multitimer function  
(see the section “Programming one or more timers and/or the core probe alarm” for more information)
- E** Light on/off button  
(see the section “Switching the lights on / off” for more information)
- F** Cooking program start button  
(see the section “Starting / Stopping an Operation” for more information)


## PERFORMING DIRECT COOKING

### » PRE-HEATING

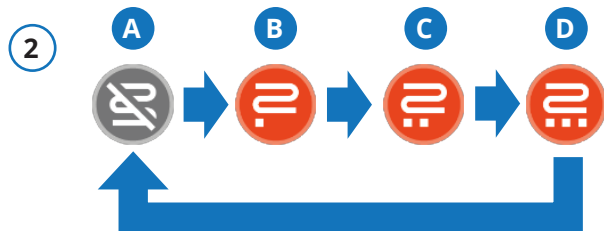


Preheating is optional but is recommended for better cooking results (except for special cooking which must start "cold"). Preheating must be carried out with the oven EMPTY: once the preheating temperature has been reached, the oven emits an acoustic signal and a window will be displayed to indicate that it is time to put the food in the oven; when the door is closed, cooking will begin according to the set parameters.



- 1 Set the preheating.
- 2 You can set the preheating according to the quantity of food you intend to cook. Press the button  in succession until the desired setting appears:

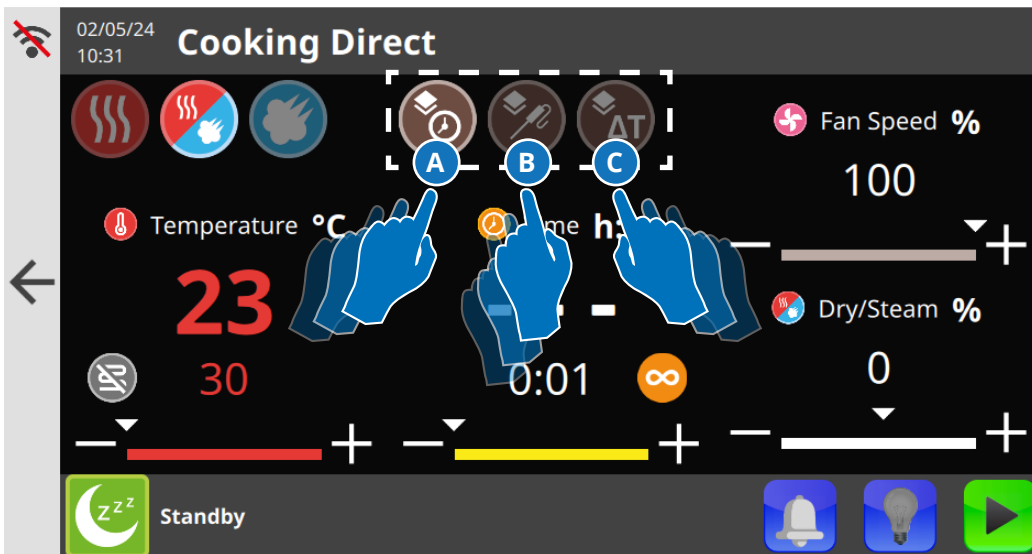
- A No preheating.
- B Minimum load.
- C Average load.
- D Full load.



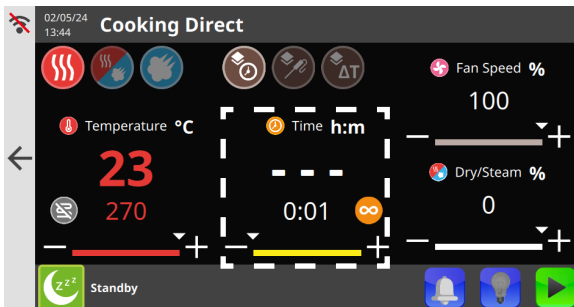
*NOTE: For Delta T cooking (see the section "Types of cooking"), preheating is not recommended.*

*NOTE: If you select a preheating programme based on the amount of food you intend to cook, the device will autonomously apply the best preheating programme by analysing the cooking programme you wish to apply and modifying the temperature.'*

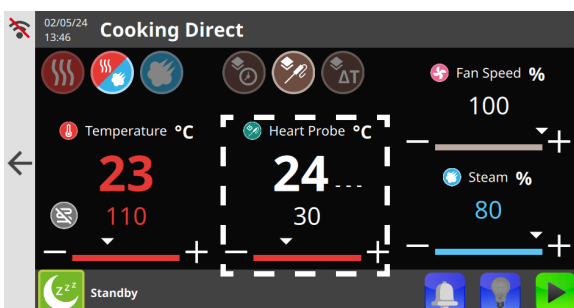
## » TYPES OF COOKING



Choose whether to set cooking:



- A Timed cooking:**  
cooking automatically ends when the set time expires.



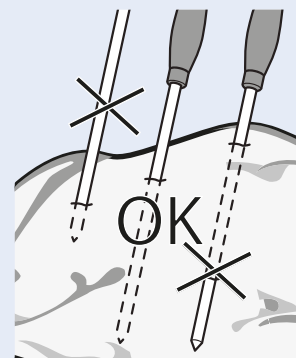
- B Cooking with core probe:**  
cooking automatically ends when the internal temperature of the food, measured by the probe, reaches the set value.

# INSTRUCTIONS FOR THE USER



The core probe, throughout the cooking process, measures the temperature at the “core” of the food, i.e. at its innermost point. The point of highest measuring accuracy is located at the tip of the probe. The tip of the core probe is inserted deep into the food to be cooked, right down to the innermost point of the food, without sticking out.

BE CAREFUL not to stick it in very fat places and close to the bones, the temperature in these areas may not correctly reflect the temperature at the core of the product. If the food is thin, insert the probe parallel to the support surface.



*NOTE: when using multipoint core probes, the device will consider the coldest point as the internal temperature of the food.*



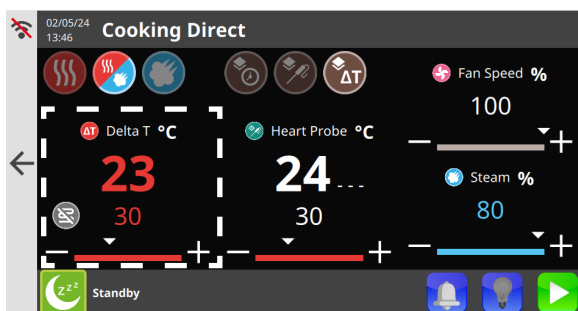
**CAUTION:** it is possible to keep the core probe inside the device during preheating or timed cooking. If, during cooking with a core probe, the temperature measured is higher than the maximum value that the probe can measure (180 ° C / 356 ° F), for example due to preheating, the device will not display any temperature. In this case, the device will wait a few minutes to check that the probe returns within the acceptable temperature range, after which it will display a warning signal.



*NOTE: core probe cooking ends only when the set temperature is reached for heating and not for cooling.*



**CAUTION:** at the end of cooking, be careful to remove the core probe before removing the tray from the oven. The tip of the core probe is very pointed and, after cooking, reaches high temperatures!



## Cooking with Delta T:

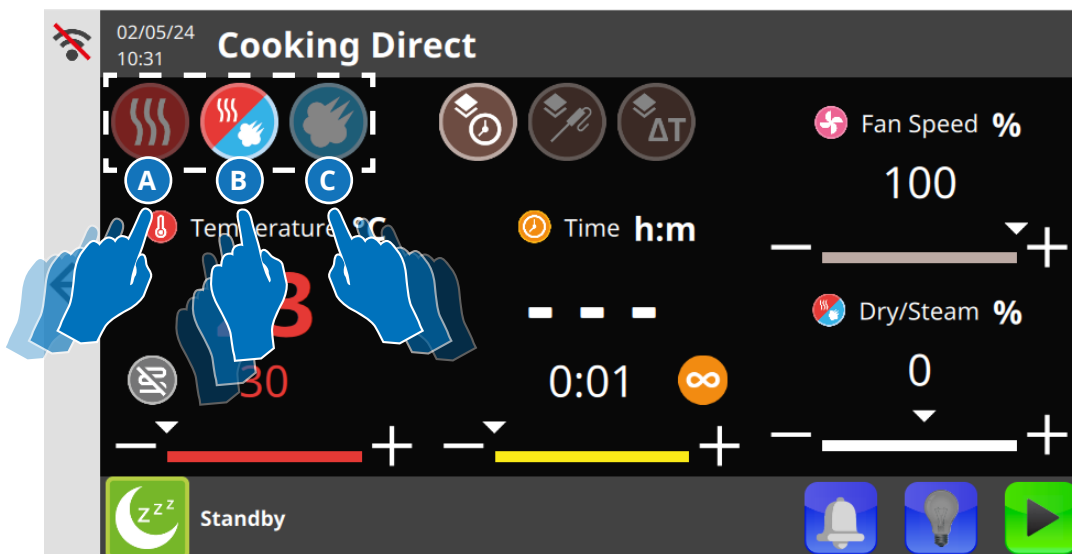
cooking automatically ends when the internal temperature of the food, measured by the probe, reaches the set value. Unlike cooking with a core probe, in this mode the temperature difference between the core probe and the cooking chamber is kept constant, a difference represented by the delta T parameter.



Cooking in Delta T mode is particularly suitable for cooking medium/large roasts. This type of cooking is carried out by maintaining a lower temperature in the chamber than traditional cooking and with longer cooking times, thus increasing the tenderness of the final product and at the same time decreasing the weight loss of the food.



## » COOKING METHODS



Choose whether to set cooking:

- A Cooking in dry mode:**  
cooking is carried out without automatic steam injections.  
It will still be possible to inject steam manually when and if required.
- B Cooking in mixed mode:**  
cooking can be either dry or with activation of the automatic steam injection.  
It will still be possible to inject steam manually when and if required.
- C Cooking in steam mode:**  
cooking always takes place with automatic steam activation with selectable range.  
It will still be possible to inject steam manually when and if required.

## COOKING PARAMETERS

Depending on the type (timed, core probe or Delta T) and mode (dry, mixed or steam) of cooking chosen, various parameters will be need to be set.



### **TEMPERATURE/HEATING:**

represents the desired temperature in the cooking chamber. It allows a minimum value of 30°C (86°F) and a maximum value of 260°C (500°F). It allows increments and decrements of a single degree at a time.





### **COOKING DURATION:**

represents the cooking duration, in "hours:minutes". It allows a minimum value of 1 minute and a maximum value of 24 hours. It allows increments and decrements of a single minute. If the infinite button is pressed, cooking with infinite duration is selected. In this mode, cooking continues until the user stops it. (see the section "Starting / Stopping an Operation" for more information)



### **DRY/STEAM:**

allows you to adjust the opening of the chimney, negative values, or the input of water for steam generation, positive values. When water is introduced, the chimney is automatically closed. If a negative value is selected, to expel moisture from the device during cooking, the parameter icon will change, indicating that you are cooking dry . Conversely, if you set a positive value by inputting water for cooking with moisture or steam, the parameter icon will change to indicate that you are cooking with steam . The parameter values represent the percentage relative to the device's maximum capacity to evacuate steam, for negative values, and the percentage relative to the device's maximum capacity to generate steam, for positive values. It allows increases and decreases of ten percentage points at a time. If cooking is set to "dry" mode, the positive steam setting will be automatically disabled. If cooking is set to "mixed" mode, a positive value of more than 90% cannot be set.



### **FAN SPEED**

allows the air speed to be adjusted as a percentage of the maximum speed attainable by the device. It allows increases and decreases of ten percentage points at a time with a minimum value of 30%.



### **CORE PROBE:**

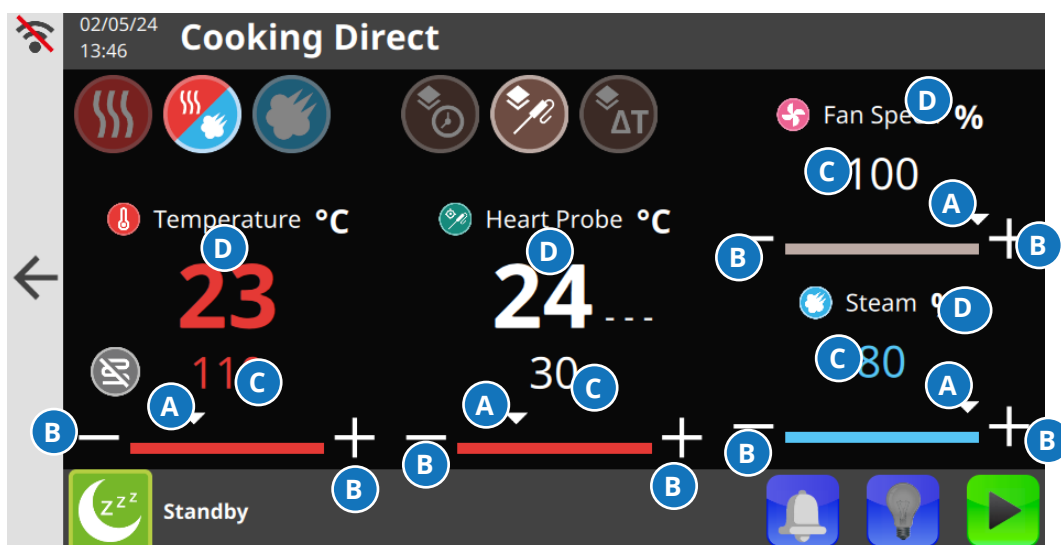
represents the temperature you want the core probe to reach in order for cooking to end, either in a core probe cooking or in a delta T cooking. It allows you to set the value in a range from -10°C (14°F) to 120°C (248°F). It allows increments and decrements of a single degree at a time.



### **DELTA T:**

allows you to set the temperature interval to be maintained between the value measured by the core probe and the temperature of the cooking chamber, for delta T cooking. It allows you to set the difference value in a range from 5°C to 80°C. It allows increments and decrements of a single degree at a time.

## » SETTING OF COOKING PARAMETERS

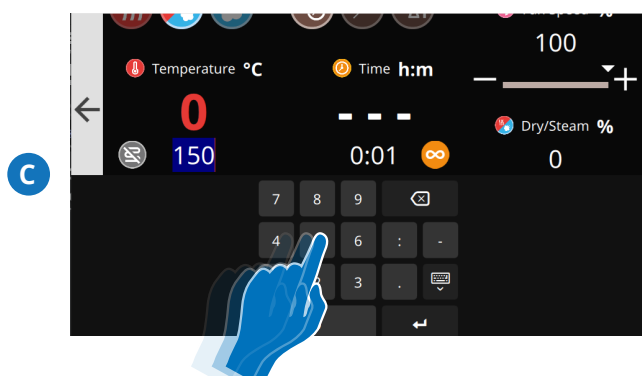


It is always possible to set the parameters in 3 ways:



**A** Drag the slider above the bar with one finger to the right, to increase the value, or to the left, to decrease the value.

**B** Use the  $\oplus$  buttons to increase the value, or  $\ominus$  buttons to decrease it.



**C** Click on the value to activate the numeric keypad and enter the desired value. Press enter on the keypad to confirm the completion of typing.

**D** Shows icon and parameter name with any measured or previously set value, at the time of entry.



**NOTE:** if a parameter is changed during a cooking operation and one of the confirm and cancel buttons is not pressed, after a few seconds the device considers the new value as confirmed and acknowledges the change.

**NOTE:** if you enter a value that is too high or too low for the parameter, or a sequence of symbols that does not represent an acceptable value, when you press enter on the keypad to confirm that you have finished typing, the system will automatically enter an acceptable value for the parameter.

## VII. MULTI-TIMER



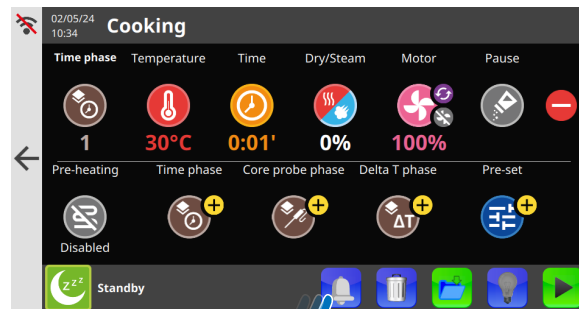
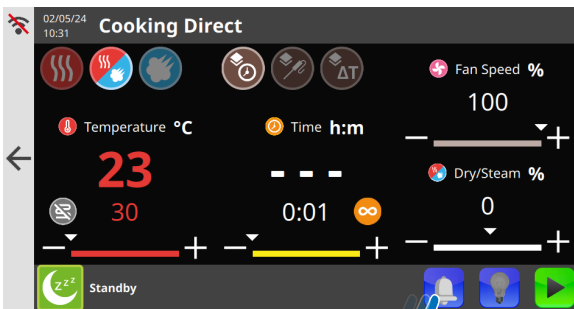
The multi-timer screen allows you to set a series of alarms, called timers, and alarms for use during cooking operations. You can set a timer per tray and an alarm on the core probe.

The number of timers therefore depends on the number of trays in the cooking device, except for devices with 16 and 20 trays where the timers are limited to 10. The timers start automatically when cooking starts and are blocked if cooking is suspended. It is possible to program a timer that expires beyond the cooking duration, in which case the timer will stop at the end of cooking and will restart if a new cooking is started.

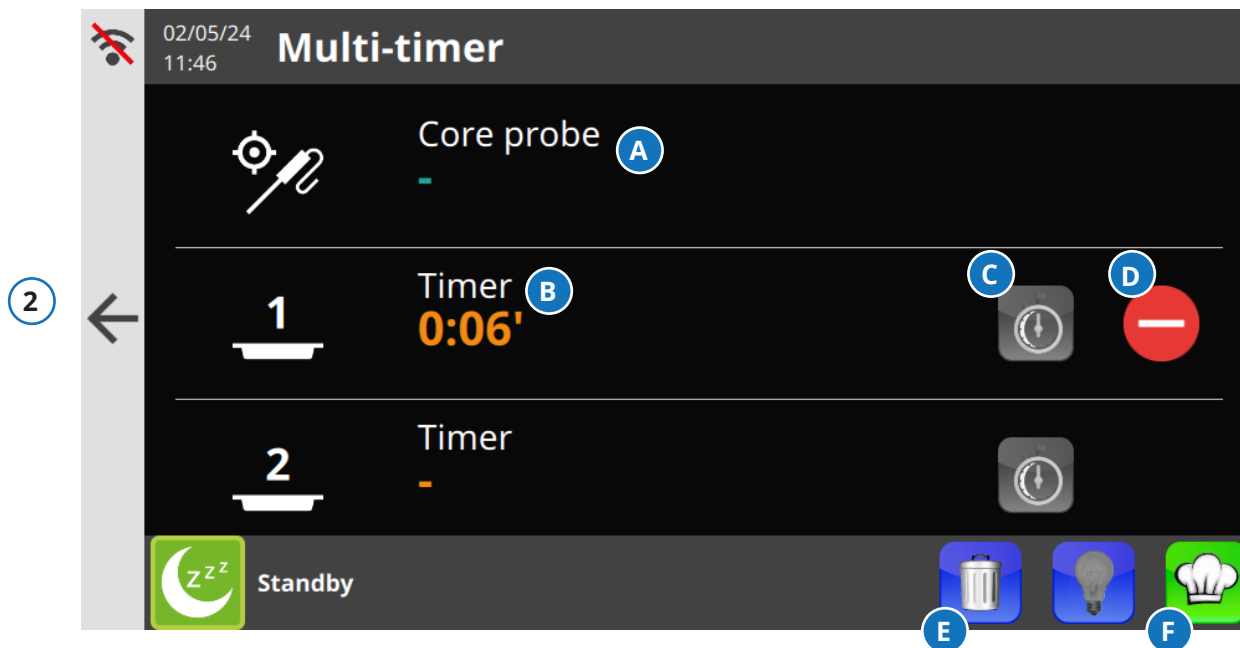


*NOTE: The most common use of the multi-timer system is in cooking programs with timed phases and endless durations (see the section "Performing manual cooking" for more information), where the timers keep track of the cooking time of the dishes in the various trays with the possibility of more baking over time.*

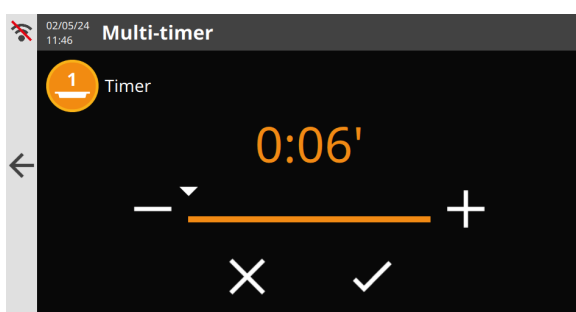
1



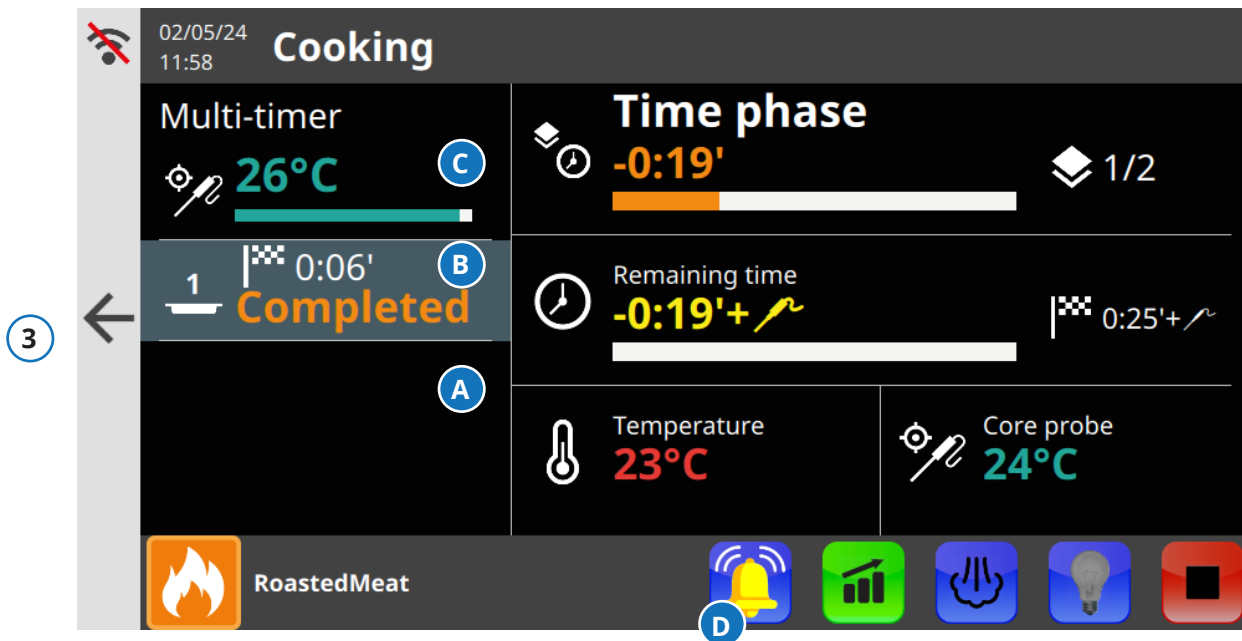
Space to set an alarm on the core probe: when the core probe reaches the temperature set for heating, an alarm will be generated, even during timed cooking.



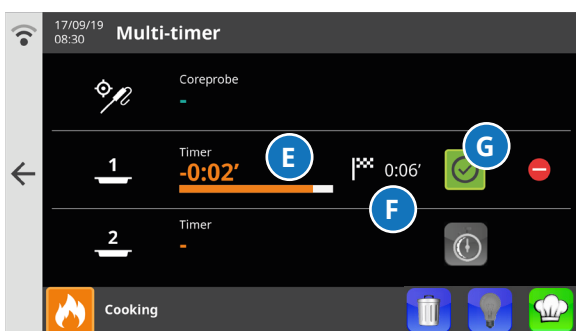
- A** Space to set an alarm on the core probe: when the core probe reaches the temperature set for heating, an alarm will be generated, even during timed cooking.  
*(see the section "Types of cooking" for further information)*  
**If the core probe detects a temperature above 180 ° C (356 ° F) this is not displayed.**
- B** Space to set a timer: if a timer is set, the value is displayed.
- C** Button to enable timer repetition: if repetition is enabled, the background of the button is green. If this option is activated, once the timer is completed it can be restarted simply by pressing it on the summary screen.
- D** Button to delete a previously set timer.
- E** Button to delete all timers set.
- F** Button to directly access the manual cooking screen.



If an input space, space **A** or **B** is pressed, the parameter setting screen, core probe temperature or timer duration is displayed.  
*(see the section "Entering parameters" for more information)*



- A** List of timers: for each timer, the remaining time and the progress bar is shown, which fills up as the timer approaches expiry.
- B** Completed timers: for completed timers, the word “completed” and the total duration of the timer are displayed next to a flag icon.
- C** Core probe alarm if set.
- D** Button to access the multi-timer screen. When pressed, the multi-timer screen appears as follows during cooking:

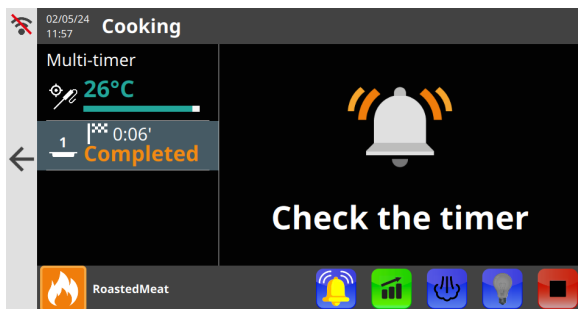


- E** Time remaining until the timer expires.
- F** Overall duration of the timer.
- G** Button to enable timer repetition: if repetition is enabled, the background of the button is green.



*NOTE: the various timers and the core probe alarm can be set or changed even while cooking is in progress.*

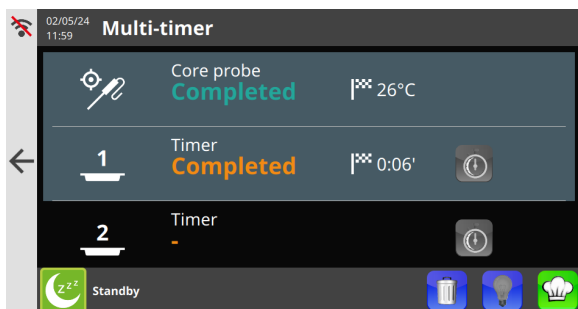
4



4

When a timer expires, or core heart probe alarm, this screen appears. This screen remains visible for a few seconds and is accompanied by an audible alarm. If the repeatability option has been activated for the expired timer, it will be possible to restart the timer by pressing on it.

5



5

When accessing the multi-timer screen, it will look like this. Expired timers are displayed with the word "completed" and a light grey background.

## IV. RECIPE BOOKS



The Recipe books screen allows the management of user recipes with the possibility of organising them into Recipe books. From this screen, it is also possible to access the predefined recipes entered in the device or to set read and edit permissions for each recipe book.



The first time you access the screen, only the recipe book of predefined recipes will be present. These are not editable and if the users want to create their own recipes they must first create at least one recipe book. In subsequent accesses to the screen, in addition to the predefined recipe book always located as the first recipe book in the list, any other recipe books created by users will also be displayed.

The Recipe books screen has the following elements:

- A** Screen title.
- B** Title bar area dedicated to filters.
- C** Button to access the image gallery.
- D** Button that allows you to create a new recipe book.
- E** Representation of a recipe, in particular:
  - a** Image associated with the recipe book;
  - b** Name of the recipe book;
  - c** Author of the recipe book (if any);
  - d** Icon to indicate if the recipe book is marked among the favourite recipe books;

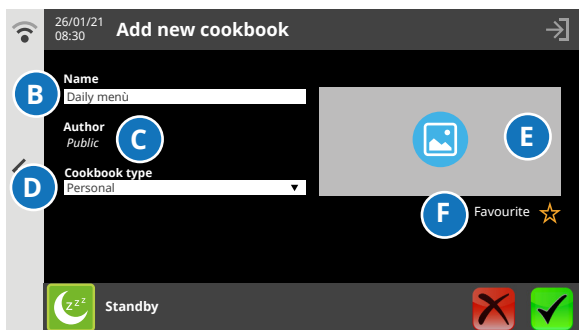
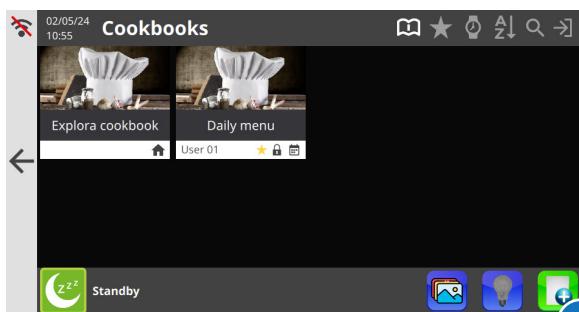


- e Password protection;
- f Icon indicating the type of recipe book among:
  - Predefined recipe book;
  - Seasonal recipe book;
  - Ethnic recipe book;
  - Personal recipe book.

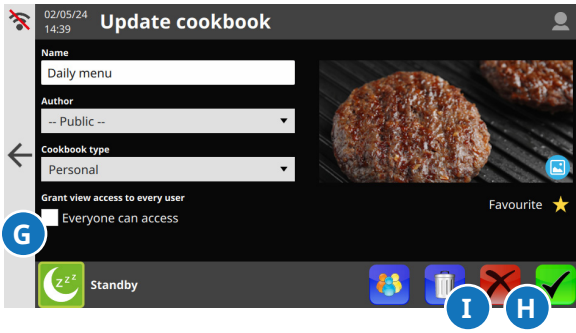


*NOTE: the type of recipe book has the sole purpose of helping the search for a specific recipe book in the list.*

## CREATE A NEW RECIPE BOOK



- A Selecting the button to create a new recipe book will open the New Recipe Book screen where you can set:
  - B Recipe book name: if you enter a name that already exists for a recipe book, the oven will display an error.
  - C Author: this box is only active if you are creating a recipe book and have logged in as "Device administrator", otherwise it is not editable and displays "public", if you have not logged in, or the name of the user who logged in.  
*(see the section "Multi-user use" for more information)*
  - D Recipe book type: you can choose a wording between "personal", "seasonal" or "ethnic" to make it easier to find the recipe book in the list.  
*(see "Using Filters" for further information)*
  - E Reference image: an image can be selected from the list within the device.
  - F Favourite: selecting this option marks the recipe book as one of your favourite recipe books; this makes it easier to find the recipe book in the list.  
*(see "Using Filters" for further information)*



- G** If you are creating a new recipe book and you have logged in, the “Access allowed to all users” option is also available, which allows anyone who uses the device, even without logging in, to view the recipes in the recipe book and launch them in cooking, but without the possibility of changing them unless otherwise indicated. (see the section “Multi-user use” for more information)

Once the data has been entered, it is possible to:

- H** Confirm the entry and return to the previous screen where it will be possible to see the new recipe book.
- I** Cancel the entry and return to the previous screen, in this case the recipe book is not created (this button has the same operation as the back button in the information bar).

## OTHER PREDEFINED RECIPE BOOKS



Normally a device has only one recipe book with predefined recipes. This recipe book cannot be deleted or modified, with the exception of access permissions (see section “Multi-user use” for more information), and recipes within it cannot be deleted or modified.

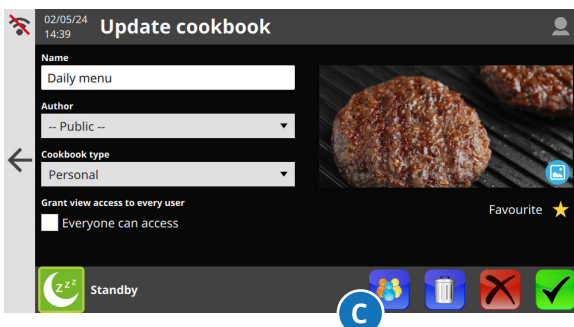
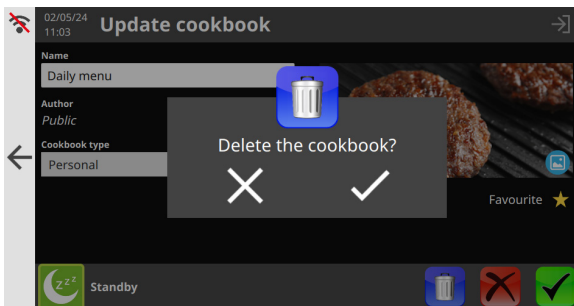
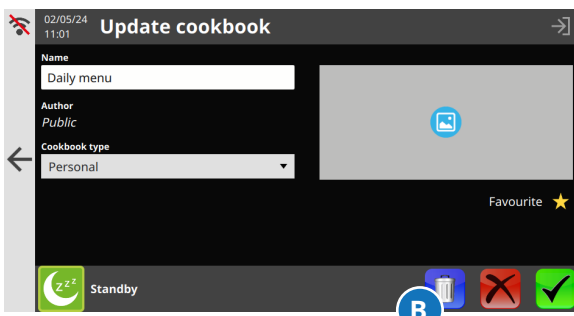
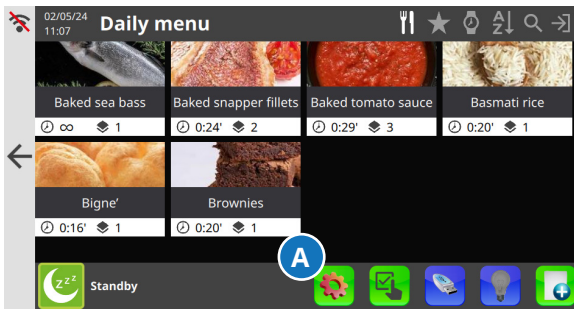


**CAUTION:** following software update operations from previous versions without the multi-recipe book function, the device can present a second recipe book with predefined recipes containing all the recipes created or modified by the user before the software update. This recipe book is called a personal recipe book and can be edited or deleted.



**NOTE:** This is done when updating the device controller from a previous version to version 2.00 or later.

## EDIT OR DELETE A RECIPE BOOK



**A** By selecting the appropriate button it is possible to modify the data of the recipe book. It is possible to modify all the data indicated in the paragraph "Creating a recipe book" with two additional buttons:

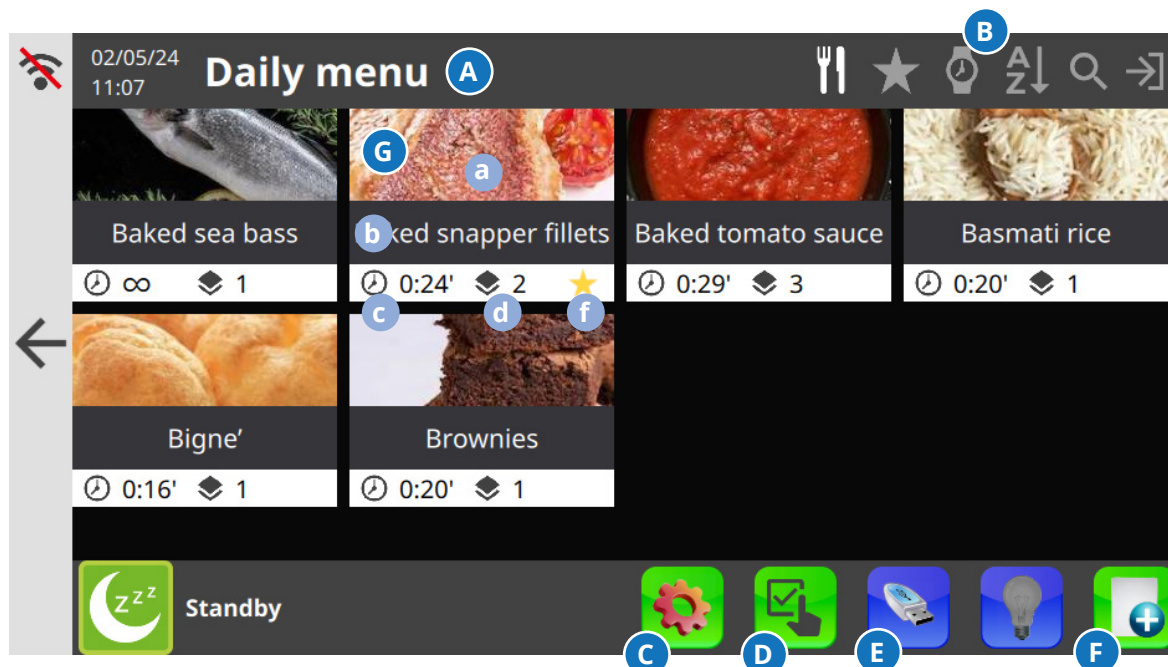
**B** Deletion of the recipe book: the oven will ask for confirmation for the irreversible deletion of the recipe book and all the recipes in it.

**CAUTION:** it is not possible to recover the data contained in a recipe book that has been deleted.

**C** OPTION ONLY AVAILABLE AFTER LOGIN  
Setting access permissions to the recipe book.  
(see the section "Multi-user use" for more information)

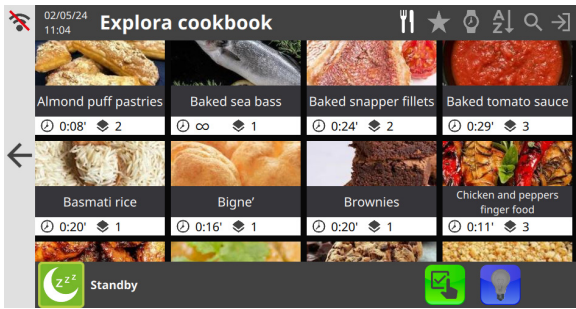
## RECIPE MANAGEMENT

By selecting the representation of a recipe book you access the Recipe book screen which allows you to manage the recipes stored in the device if there are any, otherwise an empty screen will be shown.



- A** Name of the recipe book.
- B** Title bar area dedicated to filters.
- C** Button to access the recipe book editing screen.
- D** Button for multiple selection and execution of operations related to multiple recipes at the same time, called mass editing operations.  
(see "Mass editing operations" for more information)
- E** Button for saving / loading from USB memory device.
- F** Button that allows you to create a new recipe.
- G** Representation of a recipe, in particular:
  - a** Image associated with the recipe;
  - b** Name of the recipe;
  - c** Total cooking time net of the phases that use the core probe;
  - d** Number of phases that make up the recipe;
  - f** Favourite icon, if shown it means that the users have marked this recipe as one of their favourites.

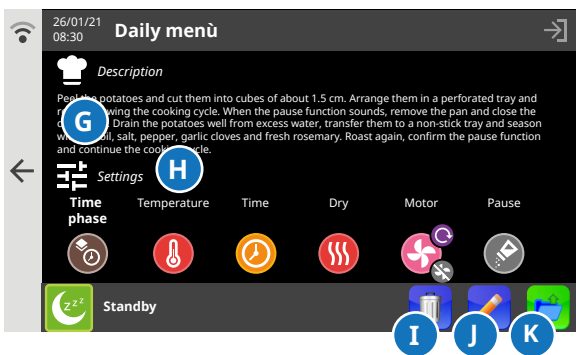
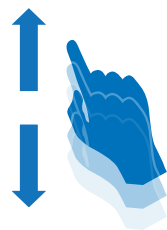
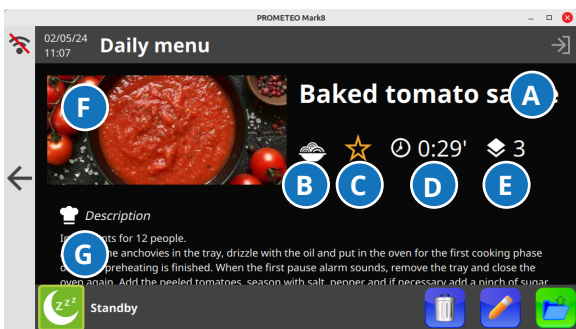
# INSTRUCTIONS FOR THE USER



*NOTE: the recipe book with predefined recipes is a special recipe book where it is not possible to add, modify or delete recipes. Therefore the status bar has only the button for multiple selection (you can copy the predefined recipes to another recipe book to change them).*

*If you log in as "Device Administrator", you will be able to change access permissions to the preset recipe book and save recipes to a USB storage device for backup (see section "Multi-user use" for more information).*

Pressing on a recipe opens the recipe book screen that illustrates its description and cooking parameters.

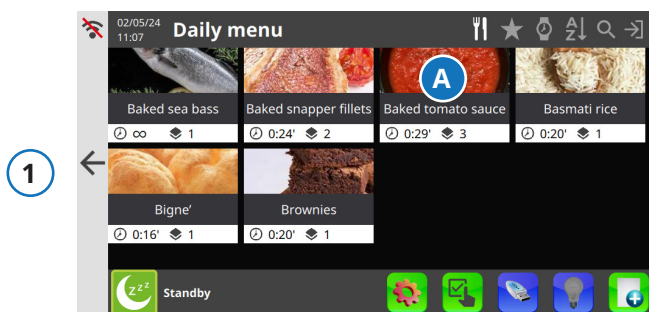


- A** Name of the recipe;
- B** Icon indicating the category among first courses, meat, fish, side dishes, desserts and bakery products;
- C** Icon indicating whether the recipe is classified as a favourite (star "full") or not (star "empty");
- D** Total cooking time net of the phases that use the core probe;
- E** Number of phases that make up the recipe;
- F** Image or photo associated with the recipe;
- G** Recipe description;
- H** Cooking programme saved in the recipe;
- I** Button to delete the recipe;
- J** Button for editing the recipe;
- K** Cooking recipe loading button.

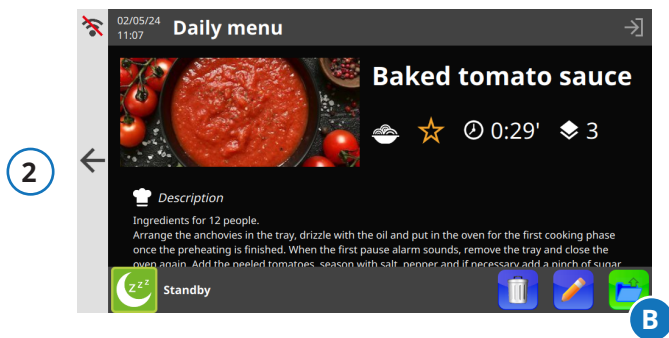
# INSTRUCTIONS FOR THE USER

## SELECT A RECIPE AND START COOKING IT

Starting a cooking recipe is a very simple procedure that requires only three steps.



1 Press on the desired recipe **A**.



2 Press on the cooking recipe loading button **B**.



3 Unlike a normal cooking program, a recipe shows in the first line on the top the image and data such as the name, category icon, favourite icon, total cooking time net of the phases that use the core probe, and number of phases. Press the operation start button to start cooking **C**.

When you press the Load Cooking Recipe button, the recipe parameters are copied to the manual cooking screen.

Here it is also possible to temporarily change the parameters, this does not involve changing the recipe if it is not saved.

*(see "Saving a recipe" for more information)*

Similarly, to proceed with a new manual cooking, press the button to delete all the phases: in this way only the phases copied in the manual cooking screen will be deleted but not the recipe from the recipe book.



## USING FILTERS

The filters in the title bar allow you to search for a specific recipe in the list or reduce the number of recipes displayed. The recipe and recipe screens share the same filters with the same logic.



### Category:

It allows you to reduce the number of recipes displayed by selecting recipes belonging to one category from among: first courses, meat, fish, side dishes, desserts and bakery products. This filter, when pressed, displays a drop-down menu where each category is accompanied by its recognition icon. The category “all” is used to remove the effect of the filter. When the filter is activated, the title bar will show the icon of the chosen category. In the recipe book screen, the selectable categories are: preset, personal, seasonal or ethnic.



### Select favourites:

It only allows you to see the recipe books or recipes marked as favourites. When the filter is activated, the favourites icon turns white.



### Chronology:

Sorts the recipes in chronological order of execution in cooking. The recipes are ordered from the most recently baked one, top left, to the least recent one, bottom right. Recipes that have never been baked are not displayed. When the filter is activated, the history icon turns white. Used in the recipe books screen, it sorts the recipe books in order of creation by placing the most recent ones at the top left.



### Alphabetical sorting:

You can choose to sort recipe books or recipes from A to Z or vice versa. The filter icon changes according to the type of sorting selected: ascending alphabetical order sees A placed above Z, descending alphabetical order the opposite.



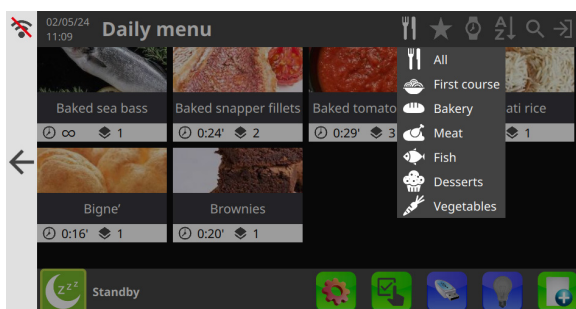
### Search field:

Allows you to search for a recipe book or recipe by typing in the name or part of the name.



### Login/logout button:

Allows authentication for customised management of recipe books.



Example of filter activation by category.

The effect of the filters can be added together by setting several filters together. For example, it is possible to display all contours marked as favourites that contain the word “carrots” in the title.



*NOTE: if you set one or more filters and return to the previous screen with the back button on the info bar, the filters will be reset the next time you return to the screen.*

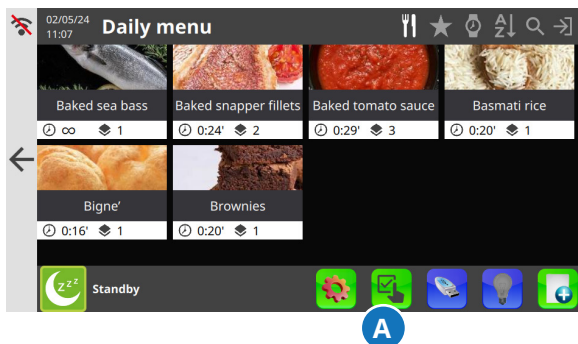
*NOTE: the recipe book with the predefined recipes is always displayed first in the list.*

## MASS EDITING OPERATIONS



Mass editing operations are operations that affect more than one recipe at the same time and can be very useful for performing the same operation repeatedly on a large number of recipes.

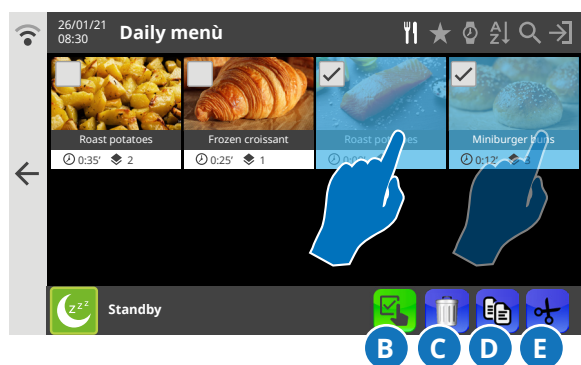
1



1 Mass editing operations start with the selection of the recipes on which you want to perform the operation. This can be done by pressing the multiple selection button **A** on the status bar or by holding down the representation of a recipe in the recipe book screen for more than 3 seconds.

2

2



2 When multiple selection mode is activated, each recipe will have a selection box in the top left corner of its image. If the selection box shows a tick and the recipe image is highlighted in blue, then the recipe is selected.

To select recipes, once the mass editing process has started, you can simply press on them. Similarly, if you press on a selected recipe, it is deselected.

By pressing the multiple selection button **B** again, it is possible to exit the multiple selection mode without performing any operation.

In multiple selection mode, 3 buttons appear in the status bar indicating the possible mass editing operations:

C



**DELETION:** all the selected recipes will be deleted from the recipe book, the program asks for a user confirmation before proceeding. This operation cannot be performed in the default recipe book.



**CAUTION:** the recipes thus eliminated will not be recoverable.

D



**COPY:** all the selected recipes are copied into a new recipe book. This is the only mass editing operation allowed in the recipe book of predefined recipes, as the predefined recipes copied in this way will be modifiable in the new recipe book.



# INSTRUCTIONS FOR THE USER

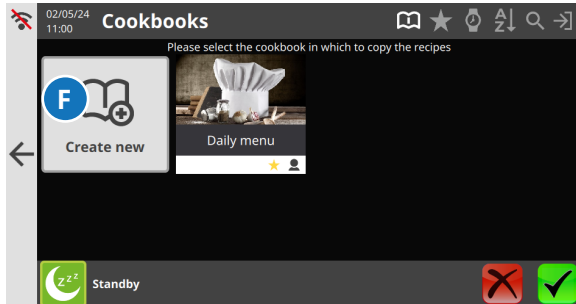
E



**MOVE:** all the selected recipes are moved to a new recipe book. The movement involves copying the selected recipes in the new recipe book and deleting them from the original recipe book.

This operation cannot be performed in the default recipe book.

3



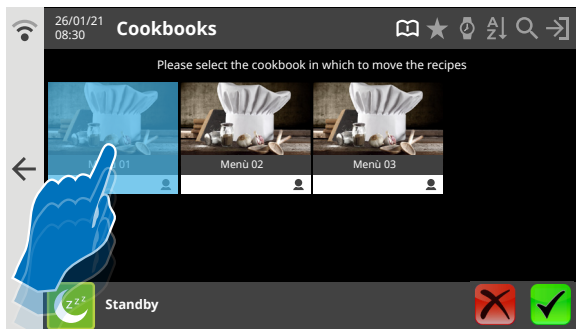
3

For copy and move operations, once started with the **C**, **D** or **E** buttons, a list of the recipe books to which the user has access appears. By clicking on "Create New" **E** you also have the option of creating a new recipe book into which you can copy or move previously selected recipes.

(see the section "Multi-user use" for more information)



4



4

Now the user must either choose the desired existing recipe book or create a new recipe book, into which recipes can be copied or moved.



**NOTE:** if the user does not have access to any recipe book (or only the recipe book of predefined recipes is present in the device), the selection screen will appear blank and it will not be possible to perform the operation.

# INSTRUCTIONS FOR THE USER

## CREATE A NEW RECIPE

There are two ways to create a new recipe: by editing a new recipe from the recipe book or by saving a cooking program from the manual cooking screen.

### » CREATE A NEW RECIPE FROM THE RECIPE BOOK



- A** Pressing the appropriate button will display the screen for editing a recipe in entry mode (i.e. without data entered).
- B** Space to enter the name of the recipe. Each recipe must have a unique name within the recipe book. If you enter a name that is already used for a recipe in the same recipe book, a numeric code is added to the end of the name when saving. You must provide a name in order to save a recipe.
- C** Recipe image. By pressing the blue button, you can access the gallery to choose an image to be assigned to the recipe. If no image is selected, the recipe will be assigned a default image when saving in the recipe book. See the "Gallery" section to add and manage images in the gallery.
- D** Select one of the six categories available. If no category is selected, the recipe will be assigned the "first" category when saving it in the recipe book.
- E** Button to mark the recipe as a favourite (see "Using filters" for more information). If the recipe is marked as a favourite, the star icon will be coloured.
- F** Area where you can type the description of the recipe. The recipe description is optional.

- G** Area for editing the cooking program. The cooking program is edited exactly as indicated in the section "Performing manual cooking". It is also possible to associate a preheating to the recipe if desired.
- H** Button to cancel entry. If pressed, all data entered will be lost and you will return to the previous screen.
- I** Button to confirm entry. If pressed, the recipe is saved in the recipe book and you return to the previous screen.

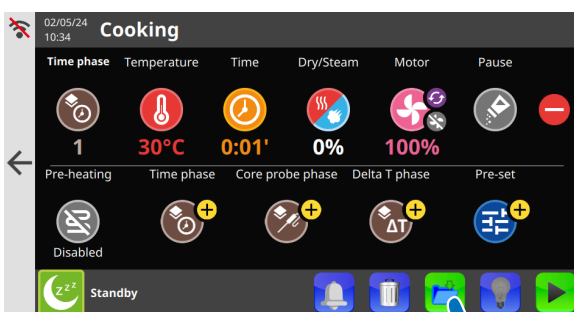


*NOTE: The back button in the information bar on this screen has the same function as the button to cancel the entry.*

## » SAVE A COOKING PROGRAM FROM THE MANUAL COOKING SCREEN



By pressing this button on the manual cooking screen, the currently displayed cooking programme can be saved. Pressing it takes you to the screen for editing a recipe in entry mode, explained in the previous paragraph; but with the difference that the cooking programme, to be set in point **G**, will already be set with the values shown in the manual cooking screen.



When saving a recipe from this point, there will also be a multiple-choice window to locate the existing recipe book in which to save. At the same time, you can also create a new personal recipe book in which to save the recipe you have created, by pressing the create new recipe book button **L**, which also appears on this screen.

*(see the section "Multi-user use" for more information)*

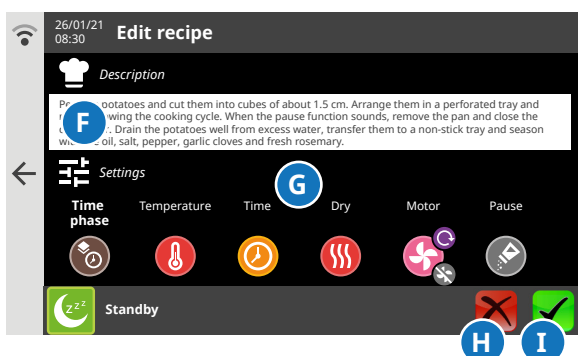
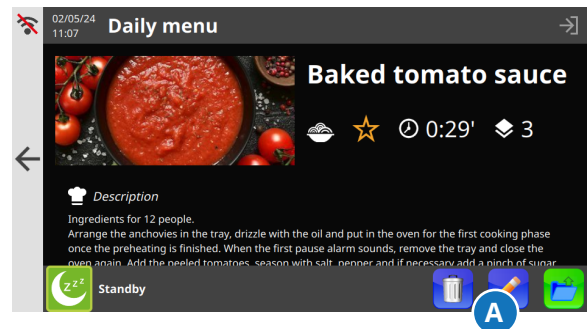
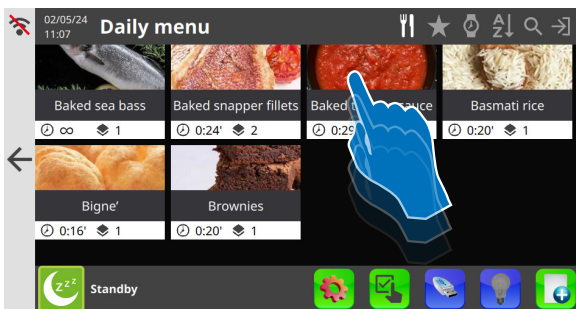
# INSTRUCTIONS FOR THE USER

## EDITING A NEW RECIPE

There are two ways to edit a new recipe: edit a recipe directly from the recipe book or edit a recipe after loading it into the manual cooking screen.

### » EDITING A RECIPE DIRECTLY FROM THE RECIPE BOOK

By pressing the edit button **A** the screen for editing a recipe will open, but in edit mode. In edit mode many of the recipe parameters are already filled in and you will have the possibility of modifying them.



- B** Space to enter the name of the recipe. Each recipe must have a unique name (i.e. there cannot be two or more recipes with the same name).
- C** Recipe image. By pressing the blue button, which in edit mode is positioned in the lower right corner of the image, you access the gallery to choose an image to assign to the recipe. See the "Gallery" section to add and manage images in the gallery.
- D** Select one of the six categories available.
- E** Button to mark the recipe as a favourite (see "Using filters" for more information). If the recipe is marked as a favourite, the star icon will be coloured.
- F** Area where you can type the description of the recipe.

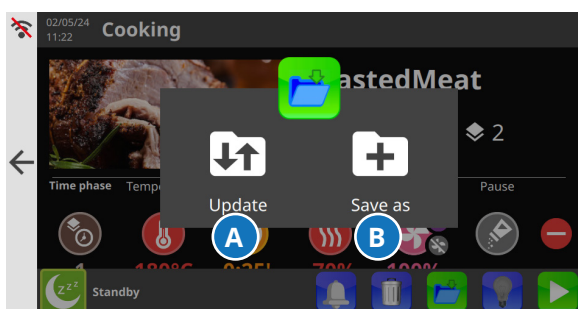
- G** Area for editing the cooking program. The cooking program is edited exactly as indicated in the section “Performing Evo cooking”. It is also possible to associate a preheating to the recipe if desired.
- H** Button to cancel the insertion; if pressed, all the changes made will be lost and you will return to the previous screen.
- I** Button to confirm the entry; if pressed, it proceeds to save the edits to the recipe and returns to the previous screen.



*NOTE: The back button in the information bar on this screen has the same function as the button to cancel the entry.*

## » EDITING A RECIPE AFTER LOADING IT IN THE EVO COOKING SCREEN

After the recipe has been loaded in the manual cooking screen, it is possible to change its parameters, such as inserting a preheating. However, these changes will not be carried over to the original recipe if the user does not press the button to save the recipe in the status bar.

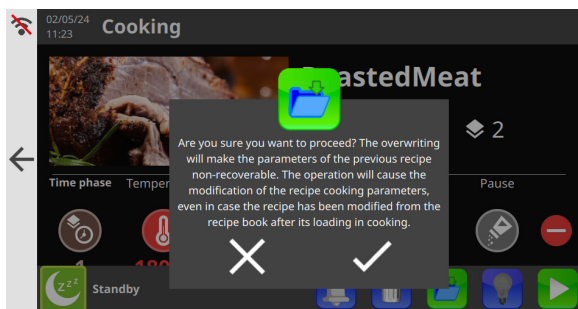


When saving changes to a recipe from the manual cooking screen, the device will ask the user if they want to:

- A** Change the parameters of the loaded recipe
- B** Save changes in a new recipe

If you choose to save changes in a new recipe, the screen for editing a recipe in edit mode will activate as shown in the previous paragraph.

If you decide to save your changes using the **A** option, the cooking parameters of the recipe in the recipe book will be overwritten with those changed during cooking.



If you have modified a recipe from the recipe book while the same recipe was previously started in cooking, using the **A** option will still overwrite the cooking parameters of the recipe in the recipe book with those of the modified recipe in cooking. A warning screen warns of this possibility if option **A** is selected.



*NOTE: this mode of saving changes can be useful if you decide to modify the cooking parameters of a recipe following a cooking test or for practical attempts to set up a recipe.*

## » DELETING A RECIPE



In order to delete a recipe, it is necessary to enter the cooking parameter display screen of the recipe and press the delete button. Once the device has been confirmed, the recipe will be deleted.

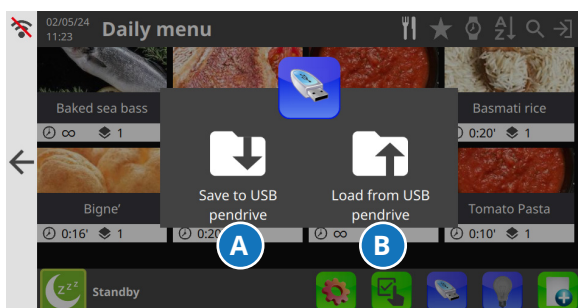


**CAUTION: the recipes thus eliminated will not be recoverable.**

## » SAVING / LOADING RECIPES TO USB MEMORY DEVICE



You can save the recipe book backup to a USB memory device as well as restore a previously made backup. To access the recipe save / load via USB screen, you must connect a USB storage device to the cooking device and press the save / load via USB button in the status bar of the recipe book screen.



From the USB save/load screen, you can choose

- A** saving the backup to the USB
- B** restoring a backup from the USB

In the event of a reset, the oven will display a window to request the confirmation of the operation.



**CAUTION: restoring a backup will delete all the recipes in the recipe book to replace them with those from the backup. It will not be possible to recover the recipes before the restoration.**



## MULTI-USER USE



The device allows the management of several users, each of whom can access, in consultation or modification, the different recipe books (multi-recipe book system). These functionalities are designed to meet the various organisational modes that can be found in a professional food preparation environment.

In particular, the device can be used in three different ways:

### » SIMPLE MODE:

only one user uses the device. Since there are no other users, the user can never log in and create a single personal recipe book or more recipe books to systematically organize his or her own recipes. If there is a need to protect one or more recipe books with a password, you can directly use the administrator user and create new recipe books, or set the administrator as the author of a recipe book.

*(see the section "Edit or delete a recipe book" for more information)*

In this way, when the user tries to enter the desired recipe book, he or she will be asked to log in by entering the user name (Admin in this case) and password.

### » VERTICAL ORGANISATION MODE:

occurs when a user writes recipes on the device but these are used or consulted by other users without the possibility of editing the originals. In this case, the recipe writer logs in as administrator and uses this user to create the recipe books. If you wish further users, without logging in, to be able to consult and execute the recipes you have created without being able to edit them, you must set the "Access allowed to all users" option in the recipe book creation screen with a tick.

*(see the "Creating a new recipe book" section for more information)*

### » HORIZONTAL ORGANISATION MODE:

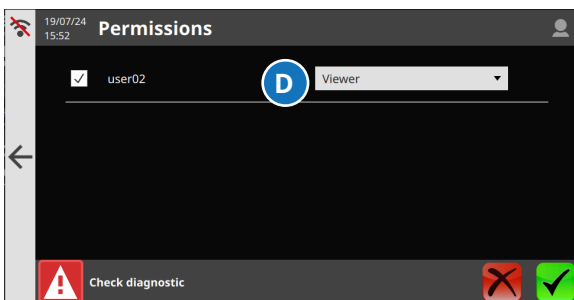
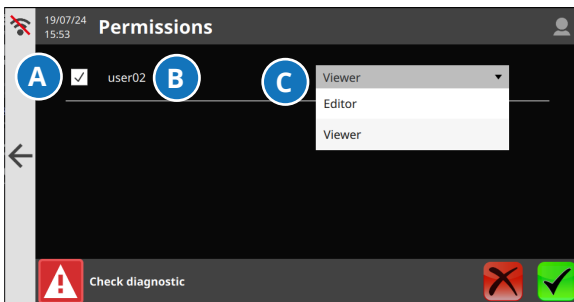
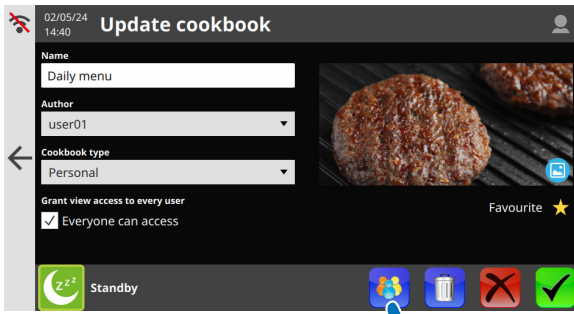
the device is used by several users who wish to keep their recipes confidential or share them only with specific users. In this case, the device administrator must beforehand define the various users and assign each of them with a password.

*(see the section "User management" for more information)*

At a later stage, the various users can log in and create their own recipe books. Once the recipe book has been created, it will be necessary to enter the recipe book editing screen and set user permissions by pressing the appropriate button in the status bar.

*(see the section "Edit or delete a recipe book" for more information)*

# INSTRUCTIONS FOR THE USER



The permissions setting screen consists of a list of users entered on the device. In particular, for each row:

- A User selection box.
- B User name.
- C Permission type selection box.

To assign a permission to a user it is necessary:

Select the user selection box corresponding to that user, by default "Viewer" will appear in the permission type selection box.

- D Select the type of permission for the desired user in the permission type selection box. There are two possibilities:

**Viewer:**

the user can only consult the recipe book, or execute recipes, without making changes.

**Editor:**

the user can make changes to recipes.

Users for whom the user selection box is not selected will not have access to the recipe book, even in consultation.

Whenever a user with read or write permissions tries to access a protected recipe book, he or she must enter a username and password.

Similarly, from the recipe book editing screen, it is possible to change the type of permission for a user (for example by changing it from "Publisher" to "Viewer") and inhibit access to the recipe book by deselecting the user selection box. .



**CAUTION:** the system administrator can enter any recipe book and make any kind of edit, including the possibility of changing the author of a recipe book (operation not allowed to other types of users).



**NOTE:** A user can always change their password after it has been assigned by the system administrator (see the "User Management" section for more information).



# INSTRUCTIONS FOR THE USER



*NOTE: it is still possible to activate the “Access allowed to all users” option to make a recipe book accessible to anyone without having to log in (see the section “Creating a new recipe book” for further information).*

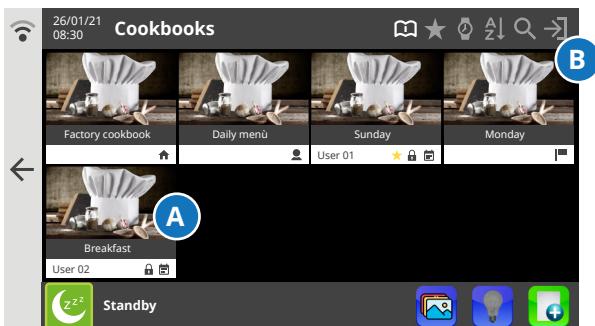


*NOTE: the administrator can also change the access permissions of the predefined recipe books.*



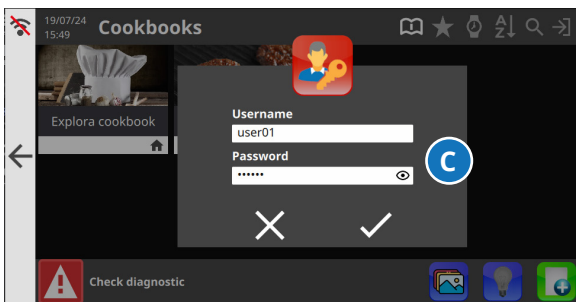
*NOTE: if a users try to enter a recipe book for which they do not have access permissions, they are asked to login as another user (see the section “Login and Log out” for further information).*

## » LOGIN AND LOG OUT

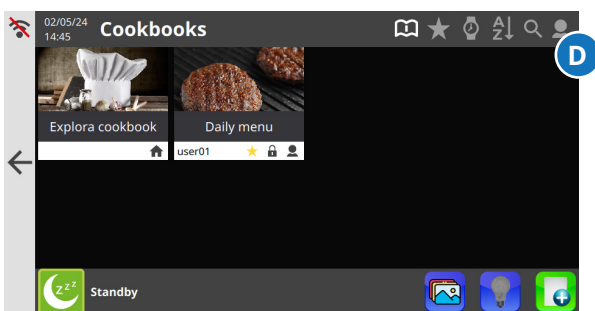


A user can log in in two ways:

- A** Entering a protected recipe book.
- B** Clicking on the appropriate button in the title bar.
- C** In both cases, a window will appear asking you to enter your user name and password.

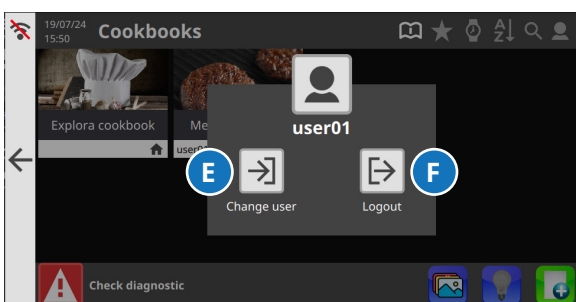


Once the login operation has been performed, the title bar icon corresponding to the login changes to show the user icon.



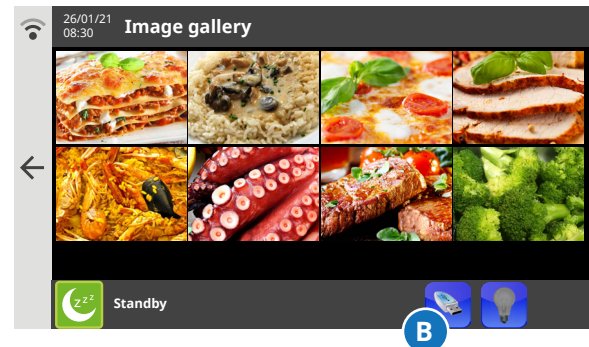
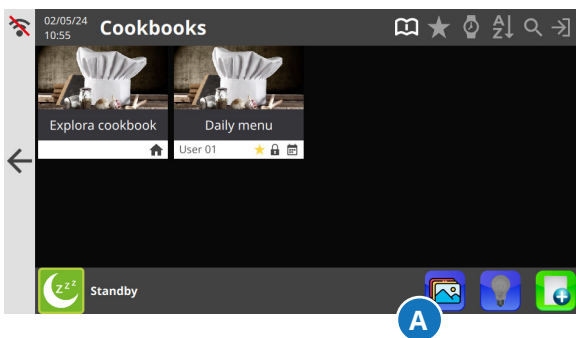
- D** If you now press the user button, a new window is displayed showing the name of the user who is currently logged in. This window allows:

- E User change:** the system allows you to log in with a new user.
- F Log out:** returns to the state where no user has logged onto the device. The user button icon in the title bar returns to the login icon.



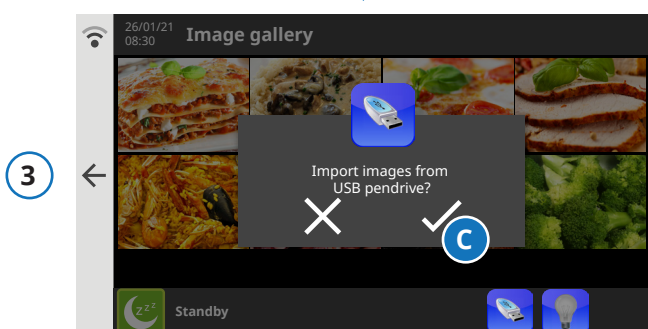
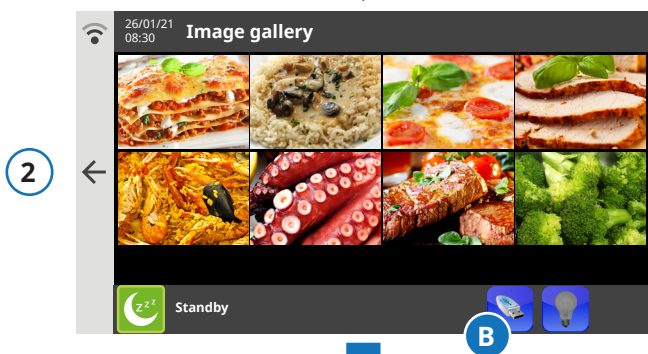
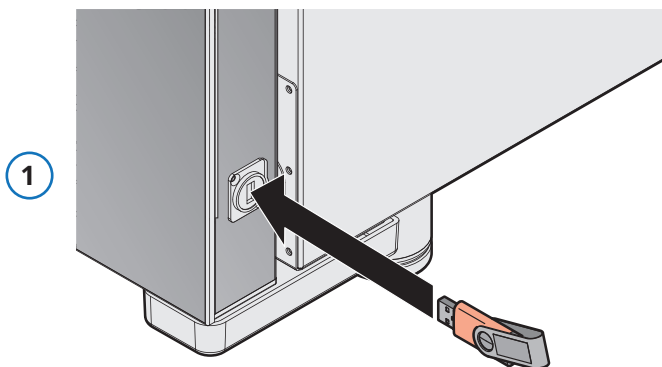
*NOTE: after logging in, the device keeps the entry valid, allowing the user to enter other recipe books without having to re-enter username and password. The user is automatically logged out after 30 minutes of non-use of the device.*

## GALLERY OF IMAGES



Using the gallery button **A** you can access the image gallery screen where you can manage and view all the images contained in the device. The permitted operations are:

### » ADDING IMAGES FROM A USB STORAGE DEVICE



To add images you need to:

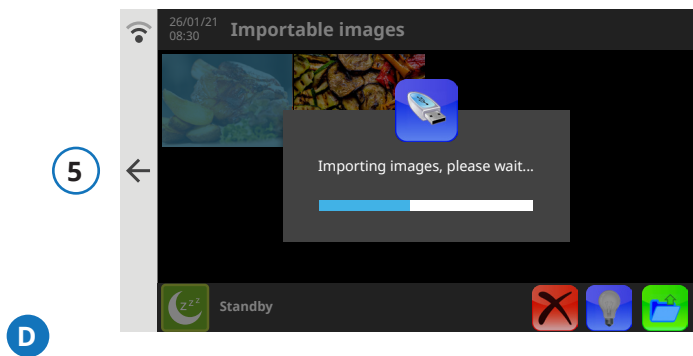
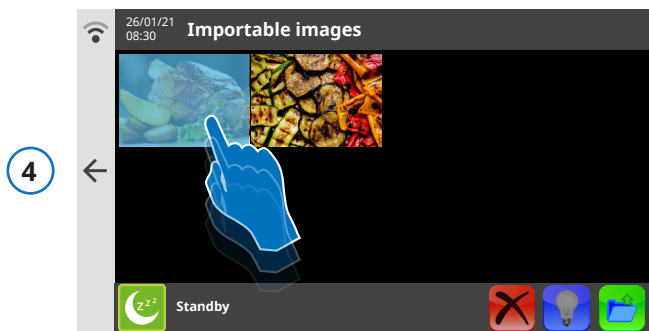
- 1 Connect a USB storage device to the oven.
- 2 Press the Import from USB button **B**.
- 3 Confirm the import **C** and wait for the opening of the screen that displays all the images contained in the USB storage device.
- 4 Select the images you want to copy to the oven by pressing them (the selected images turn blue).

Press the confirm button **D**.

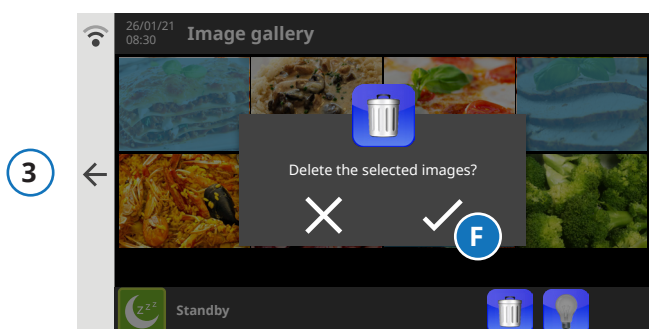
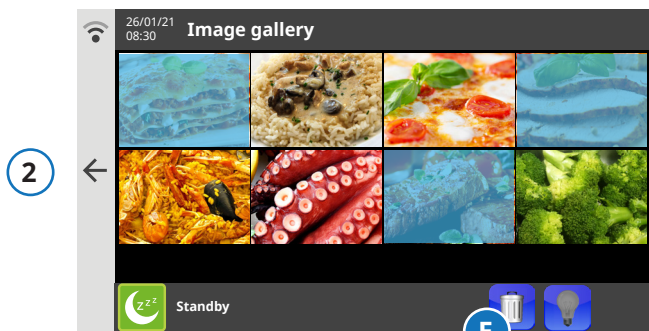
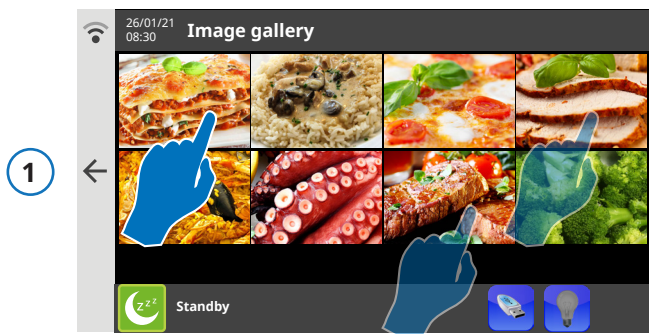


*NOTE: Images are always sorted from least recently added to most recent at the bottom of the list. The new images added with this procedure will appear at the bottom of the list of images present in the cooking device.*

# INSTRUCTIONS FOR THE USER



## » DELETING IMAGES



To delete images you need to:

- 1 Select the images you want to remove from the cooking device by pressing them (the selected images turn blue).
- 2 Press the delete button **E**.
- 3 Confirm the deletion via the **F** dialog box.



**CAUTION: deleted images will not be recoverable.**

## V. WASHING

### GENERAL SAFETY AND USE NOTES



Clean the cooking chamber daily to maintain high levels of hygiene and to preserve the brilliance of the steel and the performance of the appliance over time. Fat particles or food residues could also ignite during cooking, causing damage to people and the equipment itself. The Manufacturer requires the use of its own range of cleaning products, so that you can be sure of an effective and safe cleaning of the cooking device.

#### **For cleaning DO NOT use:**

- Abrasive or powder cleaners;
- Aggressive or corrosive detergents (e.g. hydrochloric / muriatic or sulfuric acid, caustic, etc.);
- Abrasive or pointed tools (e.g. abrasive sponges, scrapers, steel brushes, etc.);
- Steam or pressure water jets.

#### **The start of an automatic washing program, for safety reasons, occurs only:**

- With the door closed;
- If the trolley or the bulkhead is inserted (only for ovens equipped with a trolley);
- If the chamber temperature is below 100 ° C (212 °F). In case of overheating, when the washing program starts, the device will start an autonomous cooling program by activating the fans and opening the chimney (or chimneys for models with several chimneys).

**Opening the door during a wash / rinse interrupts its execution: this fact is signalled by the interface by means of a message. Closing the door restarts the washing / rinsing process.**

**The replacement of the detergent and rinse aid package (cans) (or detergent only if using the washing system with single detergent) must be carried out very carefully, absolutely avoiding contact with eyes and skin. In case of contact with the eyes, rinse thoroughly with running water and contact a doctor.**

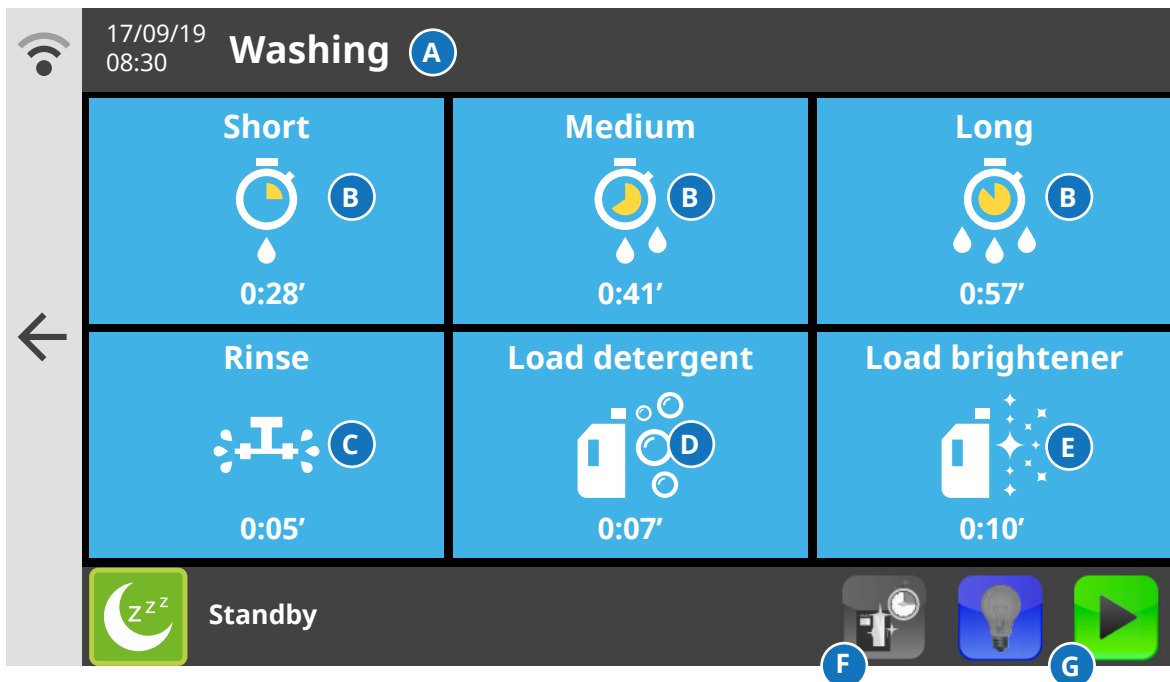
**Dispose of empty cans according to the instructions in the country of use.**

**Before starting a wash, make sure that the cooking chamber is EMPTY, without trays, accessories or anything else inside.**

## WASHING SCREEN



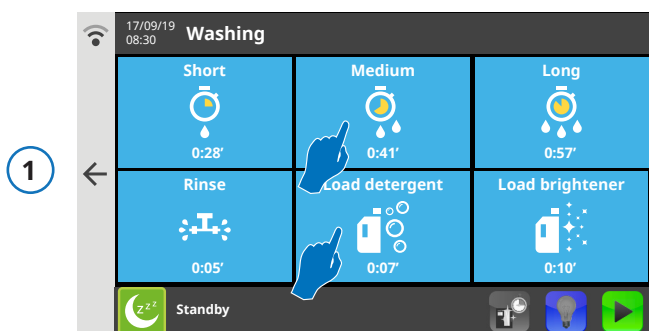
The Washing screen allows you to select 3 different washing programmes, 1 rinse cycle and the detergent and rinse aid loading options. It is also possible to set up a scheduled wash.



- A** Screen title.
- B** Buttons to select washing programmes with time indicated in minutes.
- C** Button to select the rinse programme.
- D** Button to select detergent loading programme.
- E** Button for selecting the rinse agent loading programme, this button is not visible if the option for the single detergent wash system has been selected in the settings.  
(see the section "Settings" for more information)
- F** Button to access the scheduled washing screen.
- G** Washing operation start button, if no washing/rinsing/detergent load programme has been selected, pressing this button has no effect.

## STARTING A WASH

To start a wash it is necessary:



1 To choose a washing program; in order to choose a washing program, press the desired program button.

2 The background of the selected program will turn green. By pressing again it is possible to deselect the washing program. You can choose between:

**Short wash:**  
duration 28 minutes.

**Medium wash:**  
duration 41 minutes.

**Long wash:**  
duration 57 minutes.

**Rinse:**  
duration 5 minutes.  
(The rinse program does not use detergents).

**Detergent loading:**  
duration 7 minutes.

**Rinse aid loading:**  
duration 10 minutes.

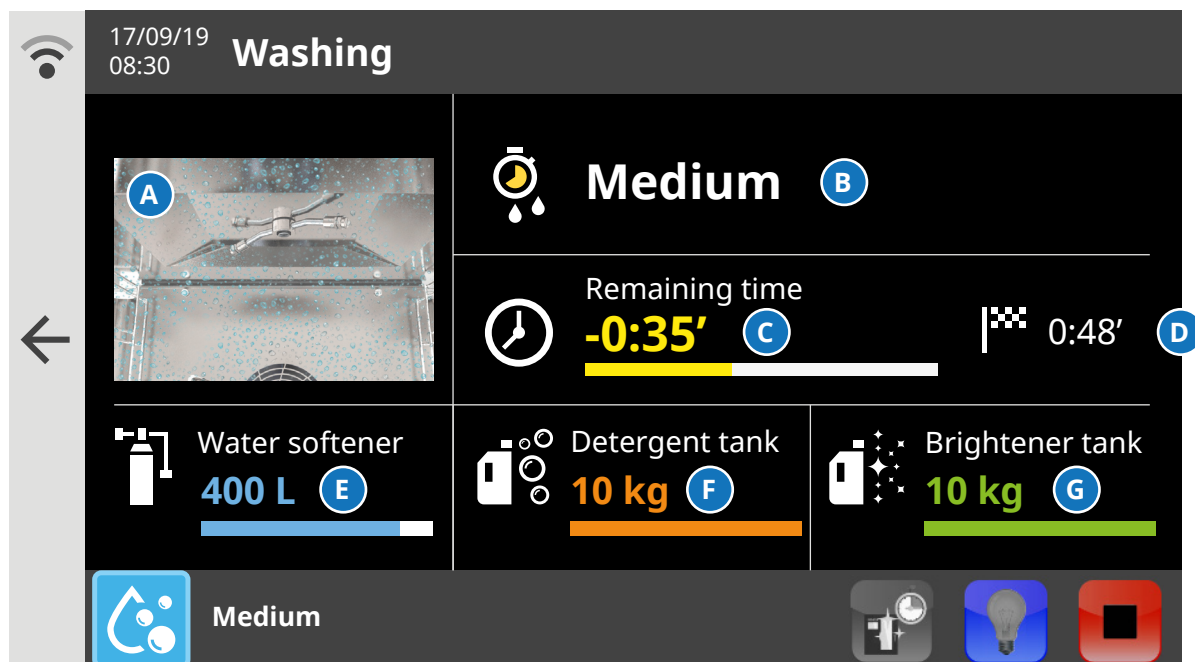


*NOTE: It is possible, in the absence of fumes in the chamber, to start fast cooling to speed up the operation (see the section "Fast cooling" for more information).*

Only one washing programme can be selected at a time, so if you select a second programme, the previous washing programme is automatically deselected. The only exception are the detergent load and rinse aid load programmes: if selected with another washing programme, they are run before this in sequence (first detergent load, then rinse aid load and finally washing programme).



- 3 Start the wash using the operation start button. The following summary screen is displayed:



- A Representative image for washing operations;
- B Name of the washing programme;
- C Time remaining until the end of the current washing programme;
- D Total operation time, this figure represents the total duration of the washing operation from start to finish and takes into account any detergent and rinse aid loading programmes selected and run prior to the washing programme;
- E Residual capacity of the softener, only present if a capacity is declared for the softener in the settings screen.  
(see the section "Settings" for more information)
- F Remaining detergent, only present if a capacity is declared for the detergent tank in the settings screen.  
(see the section "Settings" for more information)
- G Rinse aid remaining, only present if a capacity for the rinse aid tank is declared on the settings screen and you are not using the single detergent washing system option.  
(see the section "Settings" for more information)



**NOTE:** The detergent loading and rinse aid loading programmes are necessary when changing or refilling detergent tanks, so that the fluid transport tubes are charged, eliminating air bubbles. After a loading programme, to avoid the presence of chemicals in the chamber, a rinse programme is automatically run.

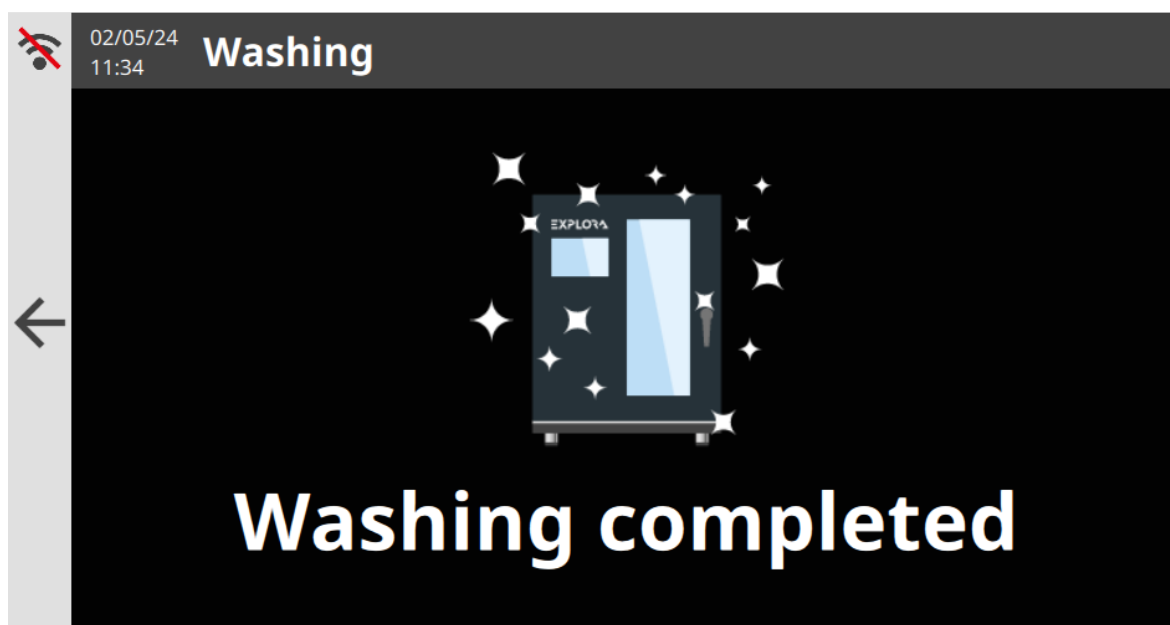


**CAUTION:** if a washing program is voluntarily interrupted by a user or for technical reasons after detergent has been introduced into the cooking chamber, the device displays an error and will not allow any cooking operation. To eliminate the error, launch any washing or rinsing program and wait for it to end.



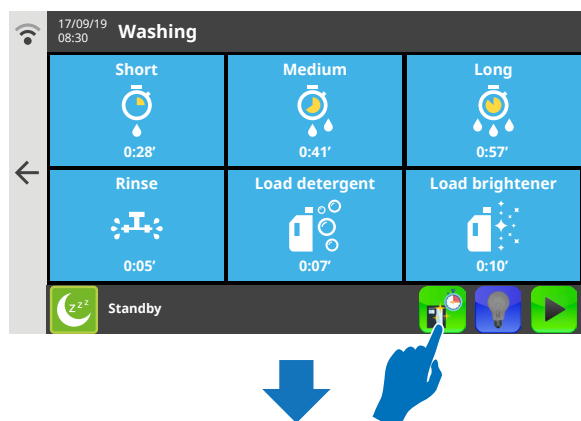
*NOTE: It may happen that the interruption of a washing program does not generate an error as the chamber is cooled or heated and steam is injected before introducing detergent into the cooking chamber. Similarly, towards the end of the washing program a drying phase of the chamber can follow, so by interrupting the operation an error is not generated.*

- 4 At the end of the wash the following screen is displayed and remains there while waiting for a user action.





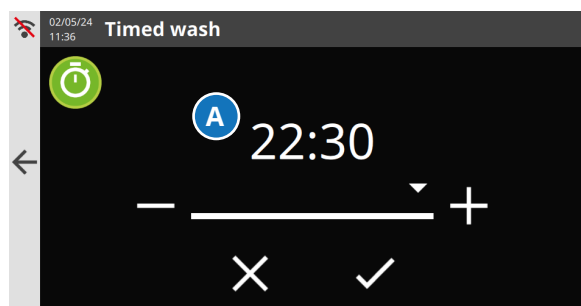
## PLANNING A WASH



The washing schedule screen allows you to schedule a washing task to be carried out on specific days of the week at a predefined time, so that periodically the cooking appliance automatically carries out the washing programme without the need for user intervention. The screen allows you to indicate a time, days of the week and the desired type of washing. Clicking on the scheduled washing icon in the status bar takes you to the scheduled washing screen.



Setting the time of day(s) in which to run the washing programme. The screen allows you to indicate a time, days of the week and the type of wash desired. (see the section "Settings" for more information)



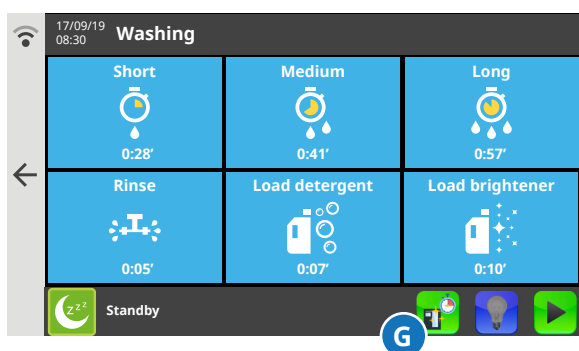
To set a scheduled washing start time, press in area **A** to open the washing time entry screen. (see the section "Setting of cooking parameters" for further information)

# INSTRUCTIONS FOR THE USER

- B** Selection of the days of the week to run the washing program. To select a day press the circle with the abbreviation of the desired day, it is possible to select more days. The selected days on which the washing program will run have a green background. If you press the button of a selected day again, it deselects it and the background returns to white.
- C** Selection of the washing program, which will be performed at the indicated time and days.
- D** Button to cancel the scheduled washing and return to the washing screen.
- E** Button to cancel the changes and return to the washing screen.
- F** Button to confirm changes and return to the washing screen.



*NOTE: The back button in the information bar on this screen has the same function as the button to cancel changes.*



When there is a scheduled washing, the background of the icon on the status bar to access the screen turns green **G**.

## DISABLE THE SCHEDULED WASH

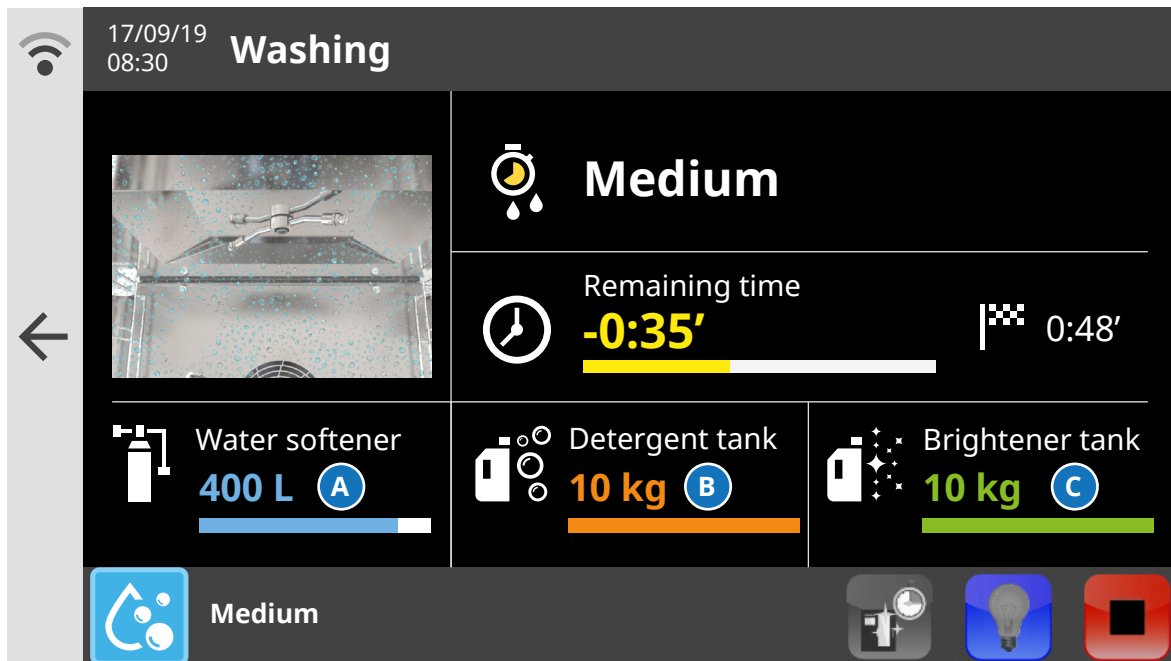
To disable the scheduled washing it is necessary:

To access the Scheduled Wash screen.

To press button **D** to cancel the wash and confirm.

To press button **F** to confirm the operation and return to the washing screen.

## CONSUMPTION OF DETERGENTS AND SOFTENER



The status of the consumables are indicated in the summary screen of the washing operation, in particular:

Softener: the area **A** of the screen shows the status of the softener. The bar indicates the remaining softener. When the bar is about to go completely white it means that the softener is about to run out.



When the softener is close to running out, the oven displays an alert signal to recommend its replacement in the status icon and shows the following screen at the start of the wash. To proceed with washing, press the green button.



**CAUTION:** although it is possible to wash and cook without a softener, or beyond the consumption of the softener, this is not recommended as limescale could be deposited on the heating elements, impairing the cooking results.



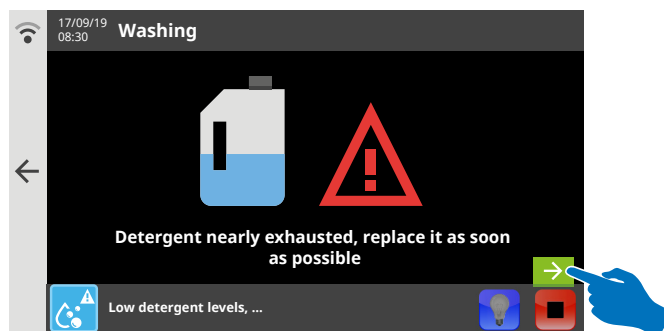
**NOTE:** depending on how the softener is connected, and thus configured in the settings screen, the component may have a faster or slower consumption rate (see the section "Settings" for more information).

# INSTRUCTIONS FOR THE USER

Detergent and rinse aid: areas **B** and **C** of the screen show the states of detergent and rinse aid consumption respectively.

If the option for the single detergent cleaning system is selected in the "Settings" screen, only box **B** will be visible. The bars graphically indicate how much detergent and rinse aid is left in the tanks.

When the bars are about to turn completely white, it means that the tanks are almost empty.



When the detergent or rinse aid is about to run out, the device displays an alert signal in the status icon and shows the following screen at the start of the wash. To proceed with washing, press the green button.

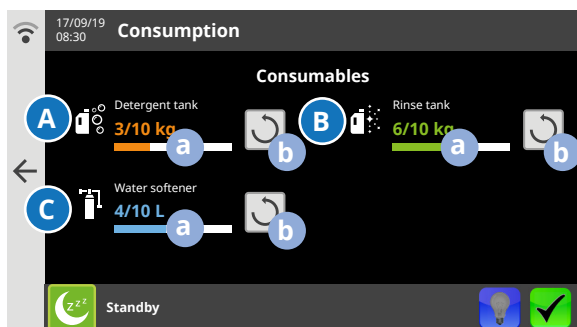
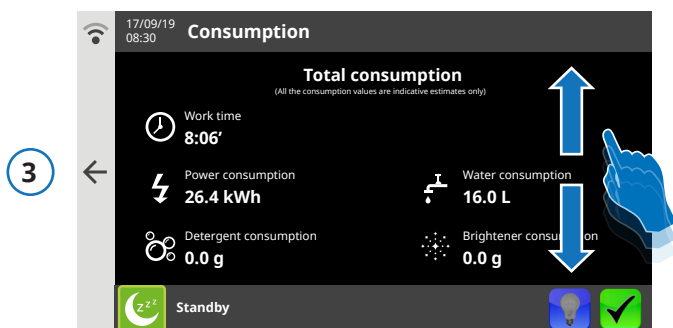
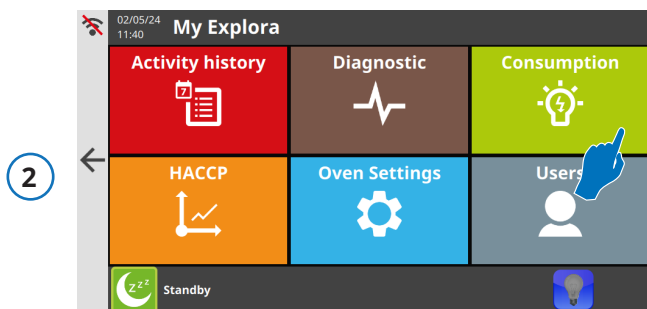


**CAUTION:** it is possible to wash the device with the detergent and/or rinse aid tanks running low, or exhausted, but the desired washing result is not guaranteed.



*NOTE: the consumption of softener, detergent and rinse aid are indicative and may not completely correspond to actual reality as the measurement process is affected by natural uncertainty and technical allowance.*

## REPLACEMENT AND REFILLING OF CONSUMABLES, RESETTING THE COUNTERS



When replacing the water softener or topping up the detergent and/or rinse aid tanks, the specific counters must be reset.

- 1 This has to be done from the "Consumption" screen, which can be reached from the "My Explora" screen (see "My Explora" screen for more information).
- 2 "Consumption" screen, scroll down to display the status of consumables.
  - A Detergent monitoring area.
  - B Rinse aid monitoring area, not visible if single detergent washing system is chosen from the "Settings" screen.
  - C Softener monitoring area.
- 3 Consumable status expressed as the remaining amount on the total (residual capacity compared to total capacity for softener) and with the graph bar where the white area represents consumption. You can change the units for quantity and capacity from the "Settings" screen (see the section "Settings" for more information).
  - a Button for resetting the relevant counter. Pressing the button **b** of the desired counter performs the reset and the device calculates the consumption of the consumable as if the softener had just been changed or the corresponding tank replenished.



**CAUTION:** if you replace the softener with a new one of a different capacity, or if you replace the detergent or rinse aid tank with a new one that contains a different quantity, you must indicate the new capacities in the "Settings" screen for a correct functioning of the system (see the section "Settings" for further information).



**CAUTION:** have the detergent or rinse aid tank replacement or refilling operations followed by the respective detergent or rinse aid program to eliminate any air bubbles from the system supply tubes.

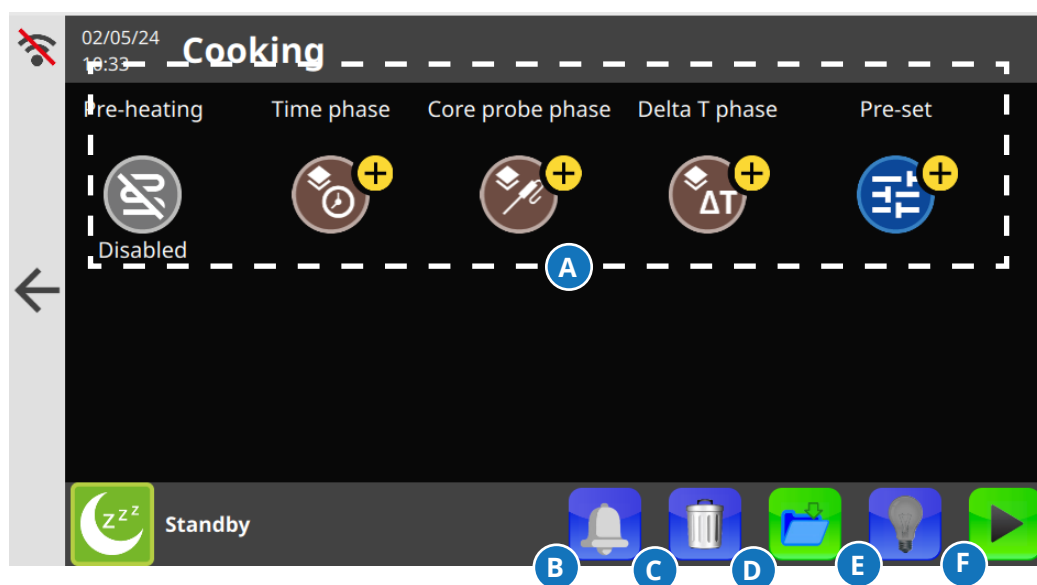
## VI. EVO COOKING



This screen allows “manual” cooking for which the user must set the parameters of the cooking programme (temperature, duration, etc.) for each use.



**NOTE:** The cooking set can be easily stored to be reused at a later time (see the section “Saving a cooking program” for further information).



- A** Area for setting the cooking program  
(see the section “Performing manual cooking” for more information)
- B** Button to access the multi-timer function  
(see the section “Performing EVO cooking” for more information)
- C** Button to delete all the phases of a cooking program
- D** Button to save the cooking program in the recipe book  
(see the section “Saving a cooking program” for more information)
- E** Light on/off button  
(see the section “Switching the lights on / off” for more information)
- F** Cooking program start button  
(see the section “Starting / Stopping an Operation” for more information)

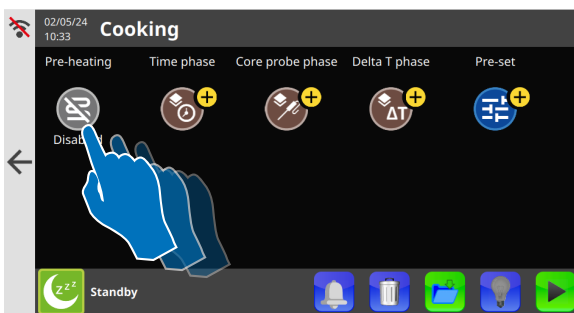
## PERFORMING EVO COOKING

### » PRE-HEATING

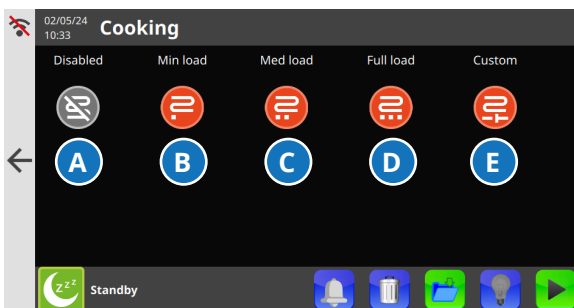



Preheating is optional but is recommended for better cooking results (except for special cooking which must start "cold"). Preheating must be carried out with the oven EMPTY: once the preheating temperature has been reached, the oven emits an acoustic signal and a window will be displayed to indicate that it is time to put the food in the oven; when the door is closed, cooking will begin according to the set parameters.

1



2



- 1 Set the preheating.
- 2 You can set the preheating according to the quantity of food you intend to cook. Press the button  in succession until the desired setting appears:

- A No preheating.
- B Minimum load.
- C Average load.
- D Full load.
- E Customised.

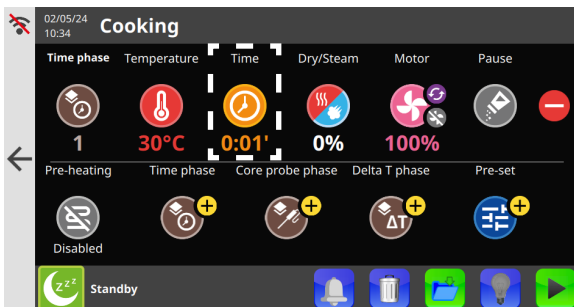
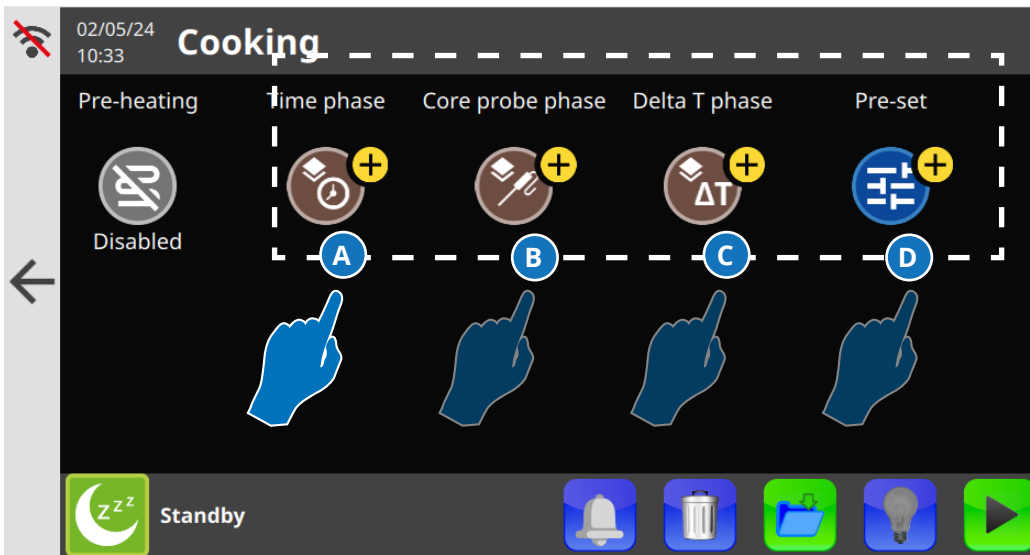


*NOTE: For Delta T cooking (see the section "Types of cooking"), preheating is not recommended.*

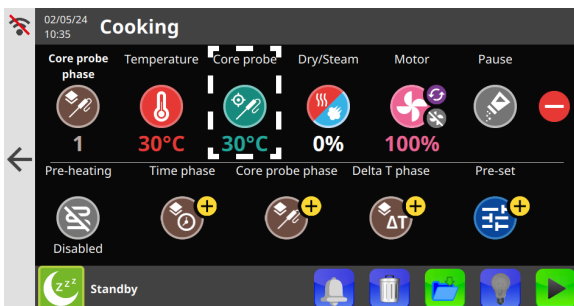
*NOTE: If you select a preheating programme based on the amount of food you intend to cook, the device will autonomously apply the best preheating programme by analysing the cooking programme you wish to apply and modifying the temperature.'*



## » TYPES OF COOKING



- A Timed cooking:**  
cooking automatically ends when the set time expires.

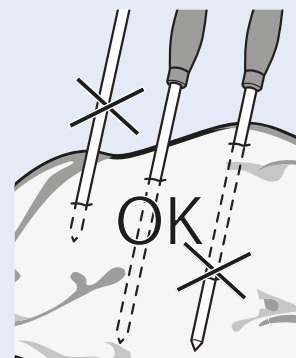


- B Cooking with core probe:**  
cooking automatically ends when the internal temperature of the food, measured by the probe, reaches the set value.



The core probe, throughout the cooking process, measures the temperature at the “core” of the food, i.e. at its innermost point. The point of highest measuring accuracy is located at the tip of the probe. The tip of the core probe is inserted deep into the food to be cooked, right down to the innermost point of the food, without sticking out.

BE CAREFUL not to stick it in very fat places and close to the bones, the temperature in these areas may not correctly reflect the temperature at the core of the product. If the food is thin, insert the probe parallel to the support surface.



*NOTE: when using multipoint core probes, the device will consider the coldest point as the internal temperature of the food.*



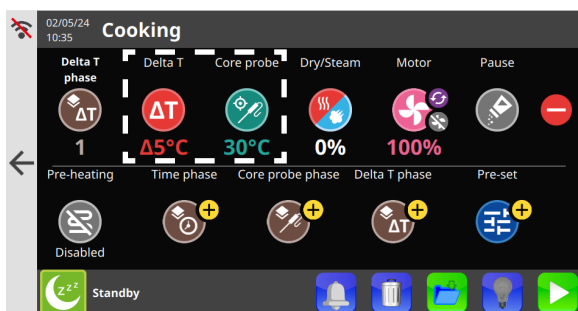
**CAUTION:** it is possible to keep the core probe inside the device during preheating or timed cooking. If, during cooking with a core probe, the temperature measured is higher than the maximum value that the probe can measure (180 ° C / 356 ° F), for example due to preheating, the device will not display any temperature. In this case, the device will wait a few minutes to check that the probe returns within the acceptable temperature range, after which it will display a warning signal.



*NOTE: core probe cooking ends only when the set temperature is reached for heating and not for cooling.*



**CAUTION:** at the end of cooking, be careful to remove the core probe before removing the tray from the oven. The tip of the core probe is very pointed and, after cooking, reaches high temperatures!

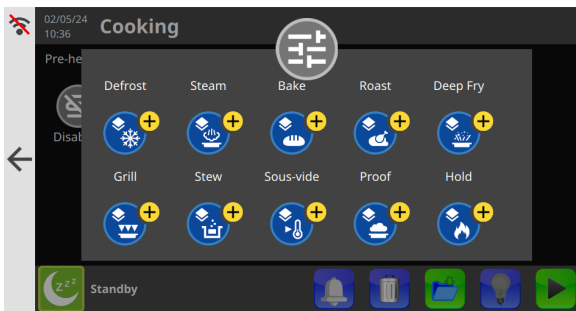


## Cooking with Delta T:

cooking automatically ends when the internal temperature of the food, measured by the probe, reaches the set value. Unlike cooking with a core probe, in this mode the temperature difference between the core probe and the cooking chamber is kept constant, a difference represented by the delta T parameter.



Cooking in Delta T mode is particularly suitable for cooking medium/large roasts. This type of cooking is carried out by maintaining a lower temperature in the chamber than traditional cooking and with longer cooking times, thus increasing the tenderness of the final product and at the same time decreasing the weight loss of the food.

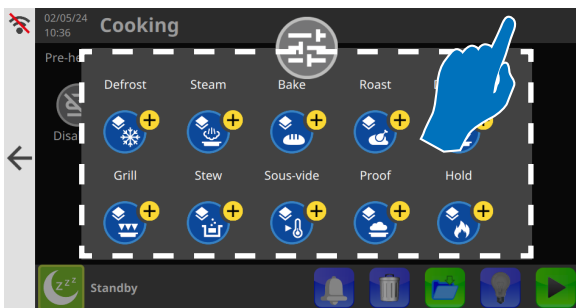


## D Cooking with preset steps:

pressing this button takes you to the list of preset steps. Preset steps are offered to speed up parameter setting times and meet different cooking requirements. You can choose from 10 preset stages for different possible cooking operations: defrost, steam, bake, deep fry, grill, stew, sous-vide, proof and hold.



*NOTE: to close the preset phases window without making a selection just press anywhere on the display outside the window itself.*



## COOKING PARAMETERS

Depending on the type of cooking chosen (timed, core probe, Delta T or preset), various parameters will be need to be set.



### TEMPERATURE/HEATING:

represents the desired temperature in the cooking chamber. It allows a minimum value of 30°C (86°F) and a maximum value of 260°C (500°F). It allows increments and decrements of a single degree at a time.





### COOKING DURATION:

represents the cooking duration, in "hours:minutes". It allows a minimum value of 1 minute and a maximum value of 24 hours. It allows increments and decrements of a single minute. If the infinite button is pressed, cooking with infinite duration is selected. In this mode, cooking continues until the user stops it. (see the section "Starting / Stopping an Operation" for more information)







### DRY/STEAM:

allows you to adjust the opening of the chimney, negative values, or the input of water for steam generation, positive values. When water is introduced, the chimney is automatically closed. If a negative value is selected, to expel moisture from the device during cooking, the parameter icon will change, indicating that you are cooking dry . Conversely, if you set a positive value by inputting water for cooking with moisture or steam, the parameter icon will change to indicate that you are cooking with steam . The parameter values represent the percentage relative to the device's maximum capacity to evacuate steam, for negative values, and the percentage relative to the device's maximum capacity to generate steam, for positive values. It allows increases and decreases of ten percentage points at a time.



### FAN SPEEDS:

allows the air speed to be adjusted as a percentage of the maximum speed attainable by the device. It allows increases and decreases of ten percentage points at a time with a minimum value of 30%. Pressing the reverse on button  deactivates reverse, which is suitable for cooking with high steam percentages, and reverse off appears.

Conversely, pressing the reverse off button  enables reverse again and reverse on appears. Similarly, pressing the semistatic off button  will enable the semistatic function and the words semistatic on  will appear. Pressing the button again returns the message semi-static off and disables the function.

*NOTE: the semi-static function is ideal for cooking that is particularly affected by air speed, but it is recommended to use it only with the first two trays in the cooking chamber.*



### CORE PROBE:

represents the temperature you want the core probe to reach in order for cooking to end, either in a core probe cooking or in a delta T cooking. It allows you to set the value in a range from -10°C (14°F) to 120°C (248°F). It allows increments and decrements of a single degree at a time.




### DELTA T:

allows you to set the temperature interval to be maintained between the value measured by the core probe and the temperature of the cooking chamber, for delta T cooking. It allows you to set the difference value in a range from 5°C to 80°C. It allows increments and decrements of a single degree at a time.

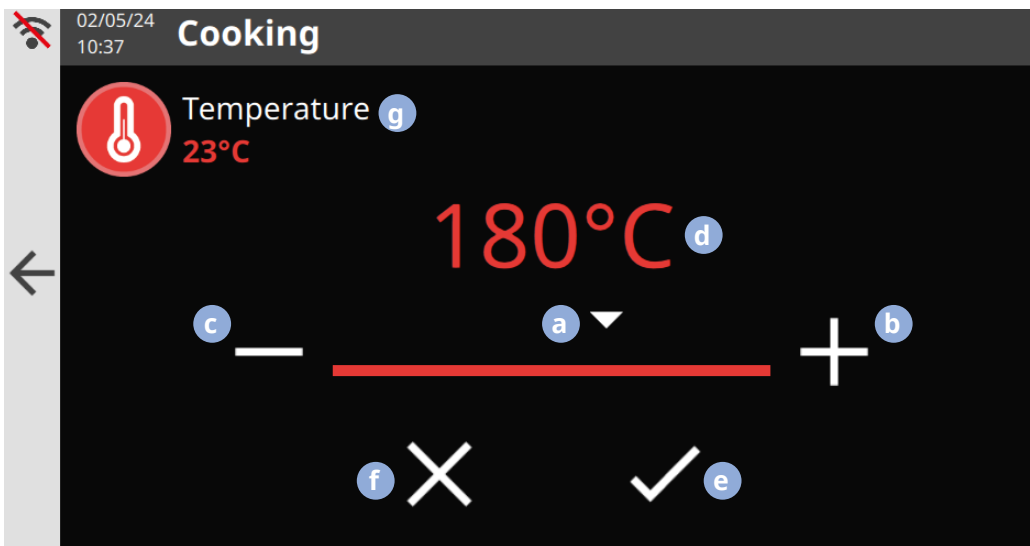


### WAITING:

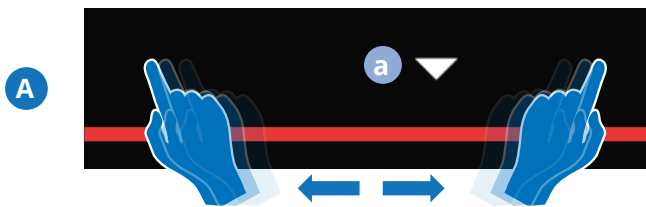
this function allows you to be alerted by the device with an acoustic signal when the current phase ends. This allows the trays to be taken out and intermediate operations to be performed while the device sets itself to the cooking conditions of the next stage. When the user indicates to the device that he/she has finished the desired operations, cooking resumes from the next step. If the button is coloured , this means that the pause function is activated for the end of the corresponding phase.

(see the section "Adding/deleting cooking phases" for more information)

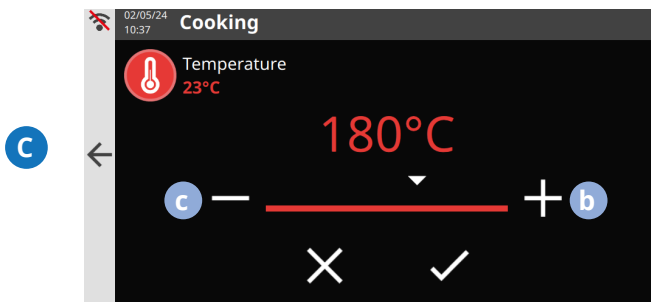
## » SETTING OF COOKING PARAMETERS



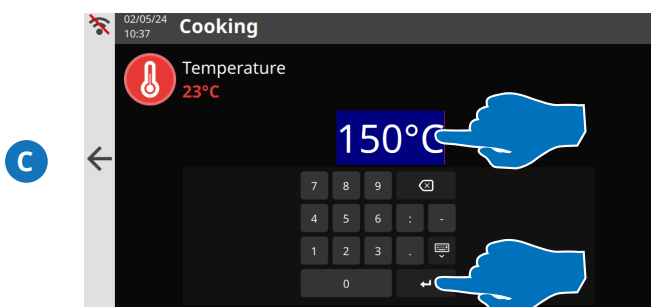
It is always possible to set the parameters in 3 ways:



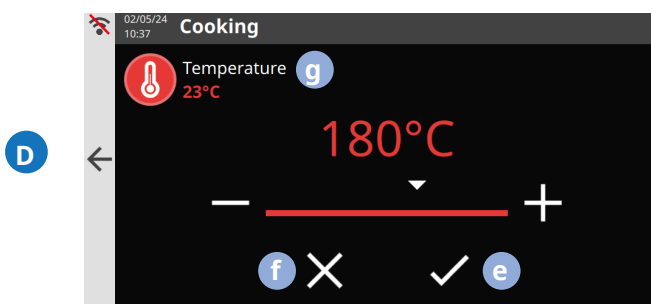
- A** Drag the slider **a** with one finger to the right, to increase the value, or to the left, to decrease the value.



- B** Use the **b** buttons to increase the value, or **c** buttons to decrease it.



- C** Click on the value to activate the numeric keypad and enter the desired value. Press enter on the keypad to confirm the completion of typing.



- D** When the entry is complete, either confirm the parameter value by pressing the confirm button **e** or cancel the entry and retain the previous value by pressing the cancel button **f**.

Shows icon **g** and parameter name with any measured or previously set value, at the time of entry.

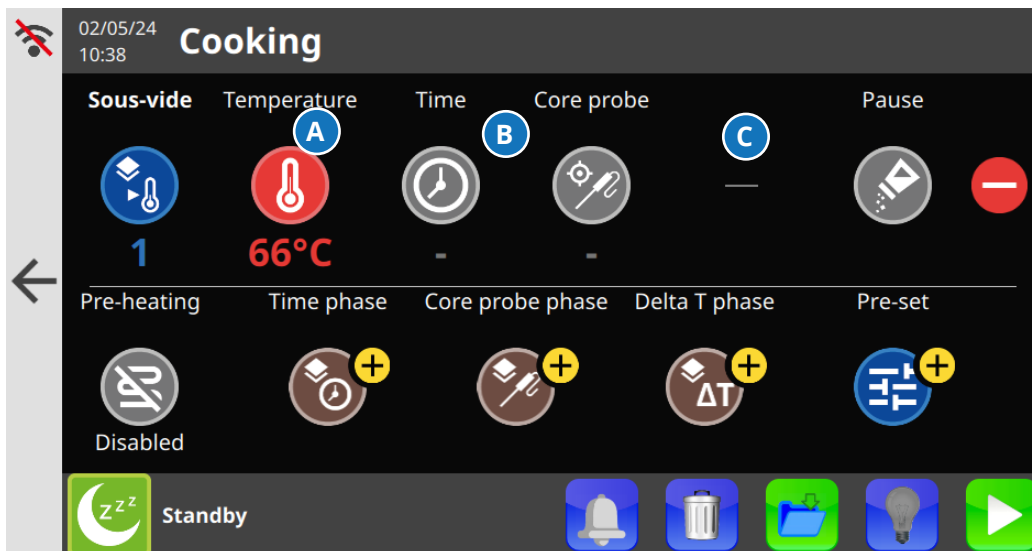


*NOTE: if a parameter is changed during a cooking operation and one of the confirm and cancel buttons is not pressed, after a few seconds the device considers the new value as confirmed and acknowledges the change.*

*NOTE: if you enter a value that is too high or too low for the parameter, or a sequence of symbols that does not represent an acceptable value, when you press enter on the keypad to confirm that you have finished typing, the system will automatically enter an acceptable value for the parameter.*

*NOTE: it is not possible to set a value higher than the maximum permitted value or lower than the minimum permitted value for the cooking parameter. If an attempt is made to do so, the system prevents the value from being changed, so the cursor and the + or - buttons, as the case may be, will not change the value shown.*

## » SETTING OF PRE-SET PHASE PARAMETERS

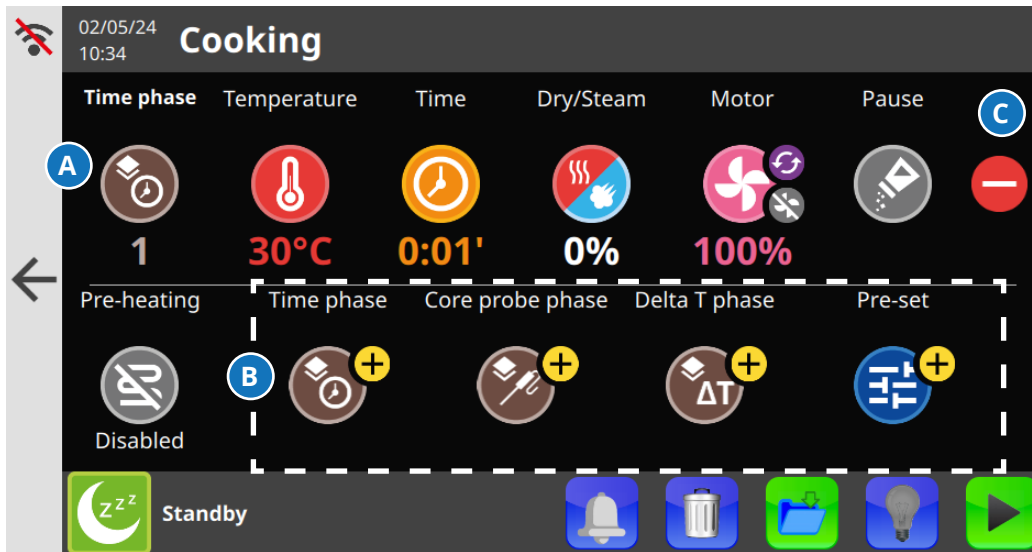


In the preset phases there are three types of parameters that can be set:

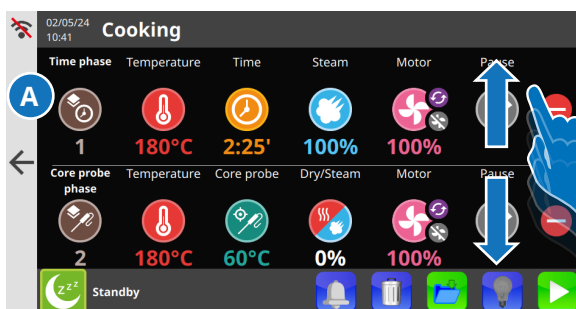
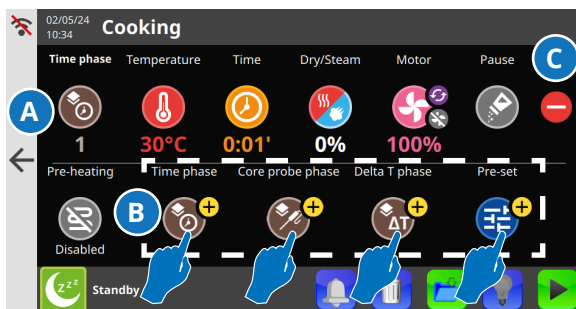
- A Parameters that can be set within specific ranges,**  
for example the temperature for a sous vide phase can vary between 50 ° C (122 ° F) and 80 ° C (176 ° F).
- B Choice of parameters:**  
usually between time and core probe. In this case, if a parameter is selected, its icon is coloured and represents the set value. If you select the other parameter, the icon of the previously selected parameter turns grey and the value of the parameter is no longer displayed. According to the selected parameter, cooking will end after a certain time or when a certain temperature is reached for the core probe.
- C Preset parameters:**  
they are not editable and are not displayed.

# INSTRUCTIONS FOR THE USER

## » ADDING/DELETING COOKING PHASES



Each recipe (cooking program) can be composed of a minimum of one to a maximum of 40 phases (STEPS), each phase is characterized by different cooking parameters: the passage from one phase to the next (if present) is completely automatic. Optional preheating is not considered a phase. The stages can be "Mixed", meaning some phases can be timed, others by core probe. It is possible to insert preset phases in a recipe.



- A** Symbol and phase number, during cooking the running phase has a light grey background.
- B** When adding a new step, the area for setting the cooking programme slides downwards. Simply press the button corresponding to a cooking type to enter a new phase of that type.
- C** Button to delete a phase. If the current phase is deleted, the cooking process automatically moves on to the next phase.

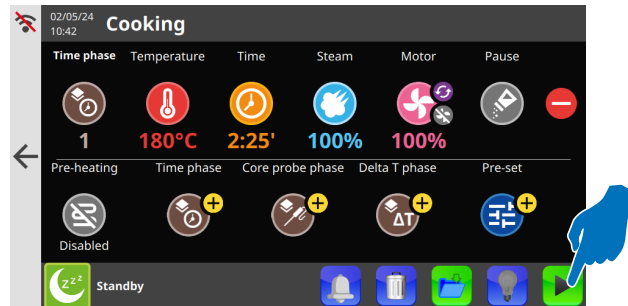
**You can scroll the screen with your fingers to see the different phases that make up the set recipe.**



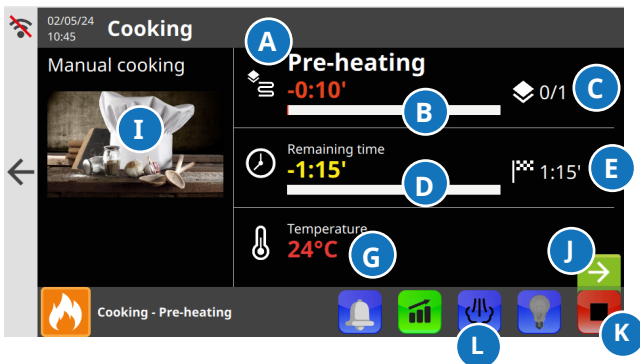
# INSTRUCTIONS FOR THE USER

## START COOKING

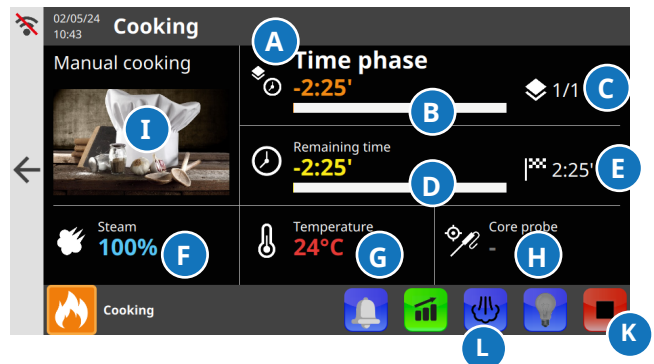
To start cooking, press the start button as described in the “Starting / stopping an operation” section. When the cooking program is started, the cooking summary screen is displayed which differs according to the operation being carried out.



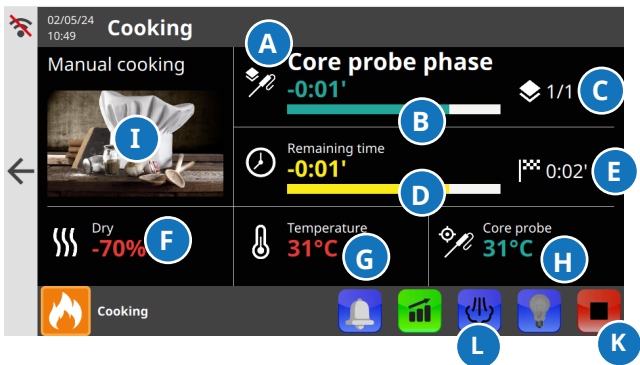
Pre-heating summary screen



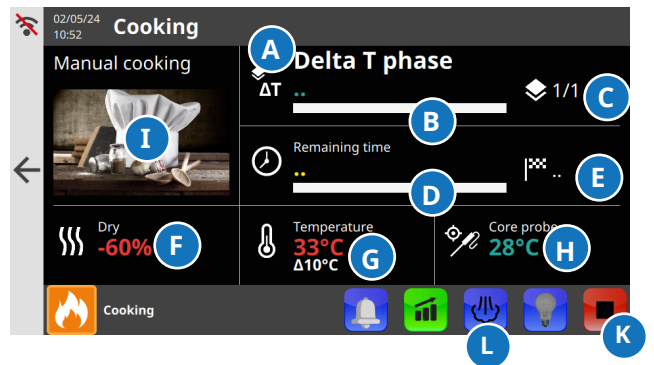
Timed cooking summary screen



Cooking with core probe summary screen



Cooking with Delta T summary screen



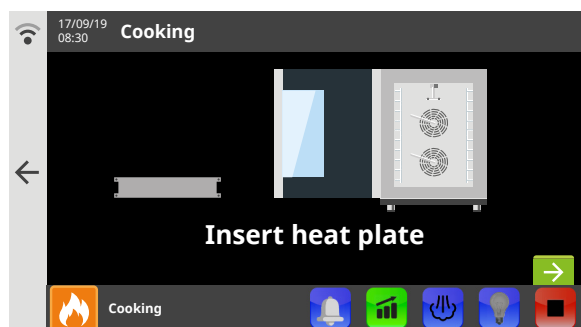
- A** Types of the phase.
- B** The time remaining at the end of the phase, in the case of phases with core probe and Delta T the time is estimated on the basis of the temperature reading and updated periodically.
- C** Phase number out of the total of phases, preheating is considered phase 0.
- D** Time remaining at the end of cooking.
- E** Total expected cooking duration time.



# INSTRUCTIONS FOR THE USER

- F** Setting the dry / steam parameter.
- G** Temperature in the cooking chamber, for the Delta T phases it also reports the value of the delta T parameter.
- H** Temperature measured by the core probe, not displayed in the timed phases.
- I** Image corresponding to the recipe, if a saved recipe is not executed, a standard image is shown.
- J** Button to skip preheating.
- K** Stop button, to stop firing press and hold until the bar above fills up (see the section "Starting/stopping an operation" for more information).
- L** Manual humidification button, when pressed it injects water for 3 seconds to increase the humidity in the cooking chamber.

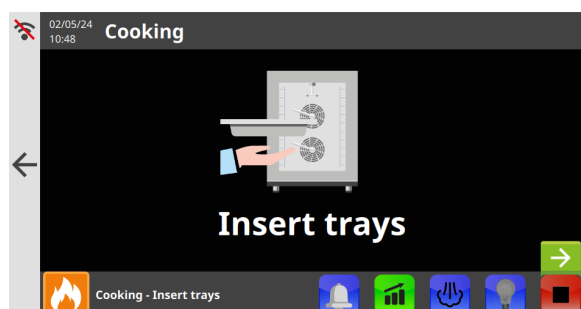
During cooking, the device will display graphic messages for the user. The messages that can be displayed are:



For wheeled ovens only, insert the thermal bulkhead to preheat. The screen eventually reminds you to remove the trolley and insert the bulkhead. You can skip the operation by pressing the green arrow. If the oven is left without a trolley and without a bulkhead, the device does not allow the oven to continue and requires one of the two fixtures to be inserted.

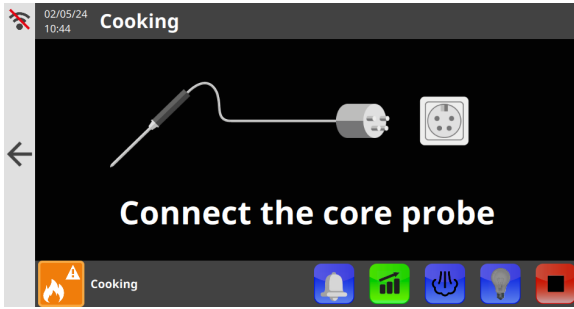


For wheeled ovens only, once preheating is complete, engage the trolley. The screen indicates that preheating is finished and invites the user, if necessary, to remove the bulkhead and insert the trolley. The image disappears when the door is closed if the trolley or thermal bulkhead is inserted, or you can press the green arrow to skip the operation. If the oven is left without a trolley and without a bulkhead, the device does not allow the oven to continue and requires one of the two fixtures to be inserted.



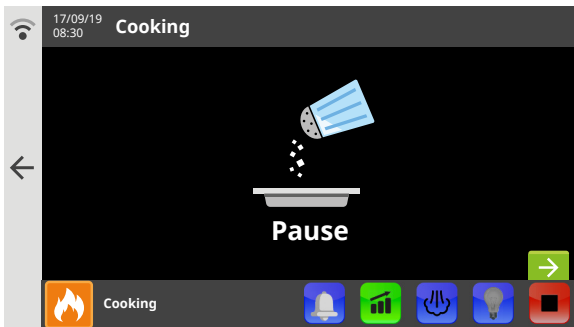
Only for ovens not equipped with a trolley, once preheating is complete, place the trays in the cooking chamber. The image disappears when the door is closed, or you can press the green arrow to skip the operation.

# INSTRUCTIONS FOR THE USER



Connect the core probe, for devices with a removable core probe.

*NOTE: if the core probe is removed during cooking (and not reconnected) or a fault is detected, the device continues cooking as if a cooking program with infinite duration had been entered.*



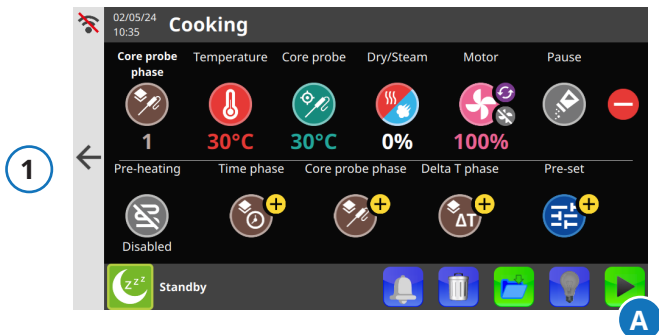
A phase in which the pause function set has ended. At the end of the desired operations, press the green arrow to continue cooking moving to the next step.



Cooking finished.

## SCHEDULED START

It is possible to programme a cooking programme or load a recipe from the recipe book and set a planned start, i.e. set a time interval after which the cooking programme will start. To set a scheduled start:

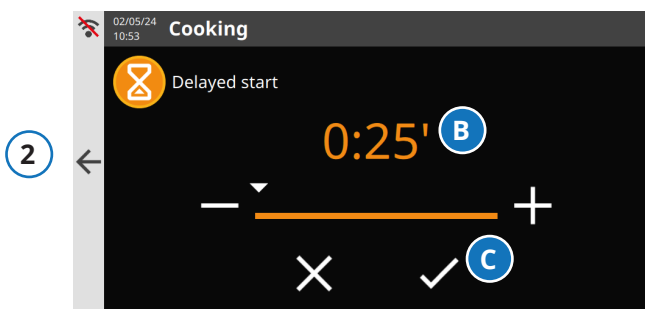
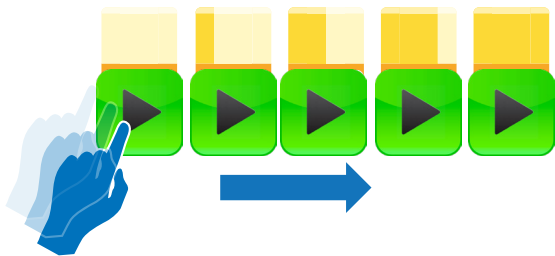


1 In the Evo cooking screen, press and hold the operation start button **A** until the yellow bar above fills up.

2 In the timed setting screen enter the time interval after which the cooking programme **B** will be started. The minimum time interval is 00:01 (one minute), the maximum 23:59 (23 hours and 59 minutes).

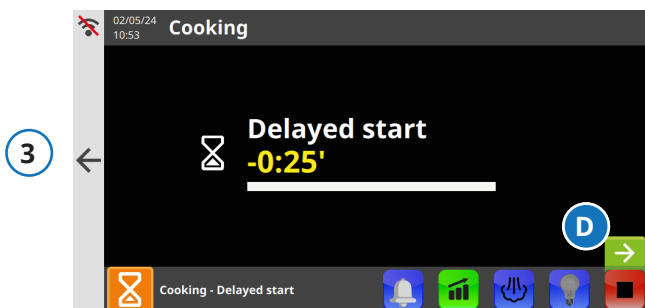
To set the value, please refer to the section "Setting of cooking parameters" in "Evo cooking".

Once the parameter value **C** has been confirmed, the device will beep to indicate that the operation was successful.



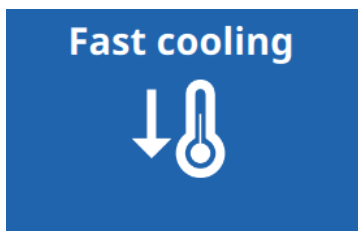
3 The device shows a countdown after which it will start the cooking programme. Cooking can be started immediately at any time by pressing the green button **D**.

**NOTE:** if a preheating is set in the cooking programme, at the end of the countdown the device will start preheating. After preheating is complete, the device will wait for instructions from the user to insert the trays and start cooking. See the section "preheating" in "Evo cooking" for more information.



**CAUTION:** for safety, do not programme the time interval in such a way that cooking starts at times when personnel with adequate training are not present in the work environment to monitor the operation of the device. It is dangerous to start cooking without the presence of users who personally check the progress of the cooking program.

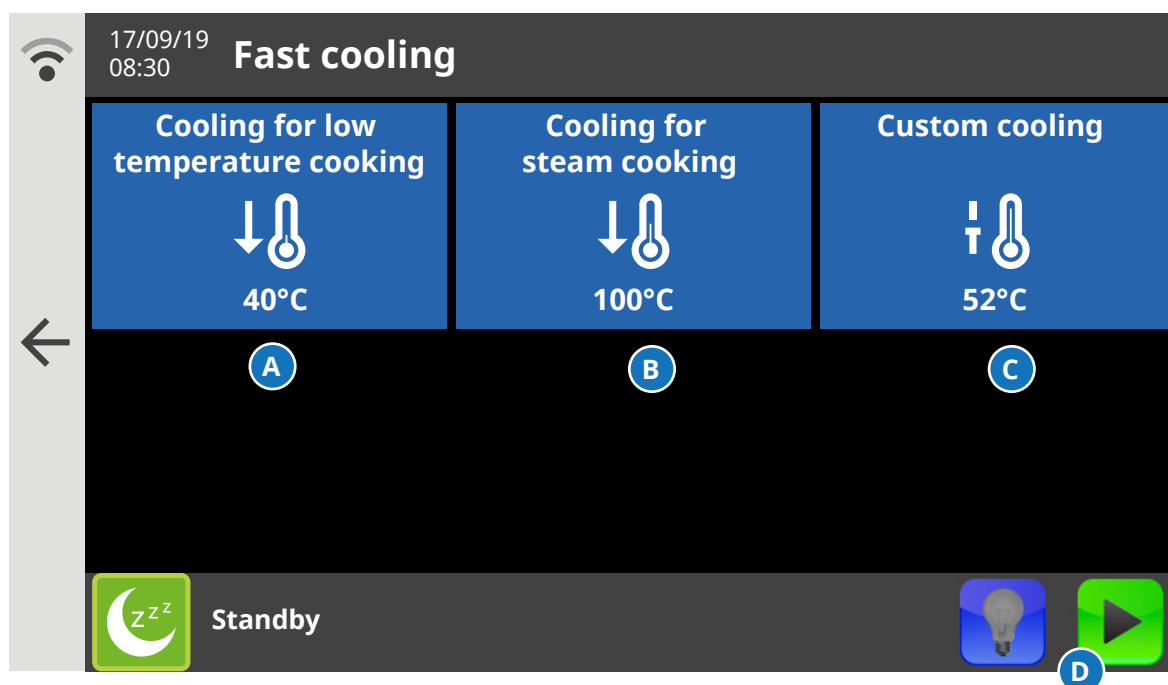
## VII. FAST COOLING



The fast cooling operation allows the temperature of the cooking chamber to be lowered rather quickly. This operation consists of activating the device's fans while keeping the door open in order to have a rapid exchange of air in the cooking chamber and cooling of the surfaces.

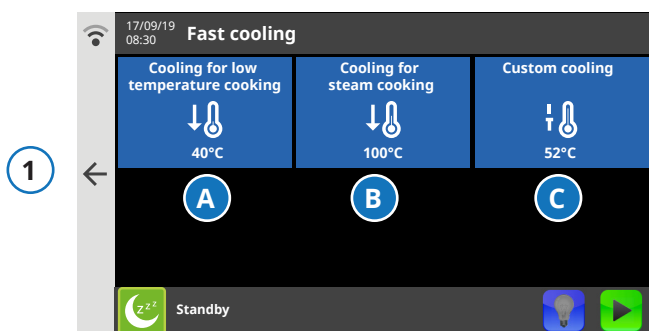


**CAUTION:** do not perform maintenance or cleaning operations on the device during fast cooling. Always follow the safety instructions in the device installation manual.



- A** Default fast cooling programme up to 40°C (104°F);
- B** Default fast cooling programme up to 100°C (212°F);
- C** Fast cooling programme with user-set temperature.
- D** Start button for fast cooling operation, if no programme is selected, pressing this button has no effect.

## STARTING FAST COOLING

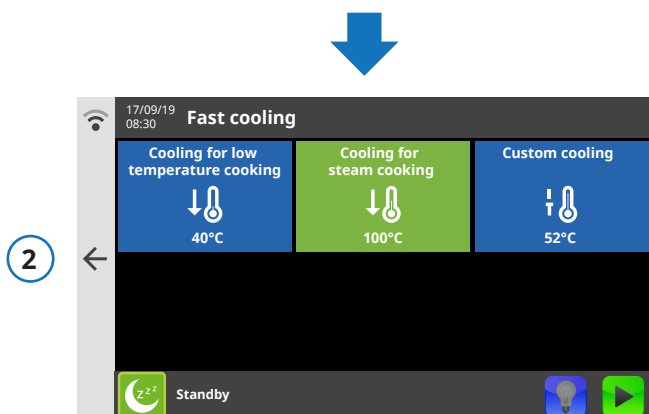


1 Select the desired fast cooling programme.

2 When a fast cooling programme is selected, the background turns green.

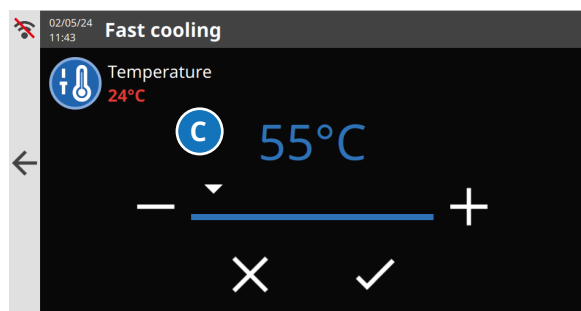
Only one fast cooling programme can be selected at a time, so selecting a new programme automatically deselects the previous one.

If you select the predefined fast cooling programmes, the one up to 40°C (104°F) and the one up to 100°C (212°F), respectively the **A** and **B** buttons, the device will not ask for any further data and will go to the indicated temperature when starting the operation.



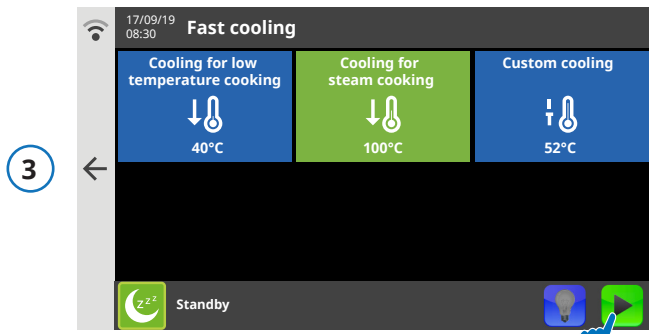
If you select the fast cooling program with a user set temperature, button **C**, pressing the button a second time will display a screen for entering the desired temperature.

*(see the section "Entering parameters" for more information)*

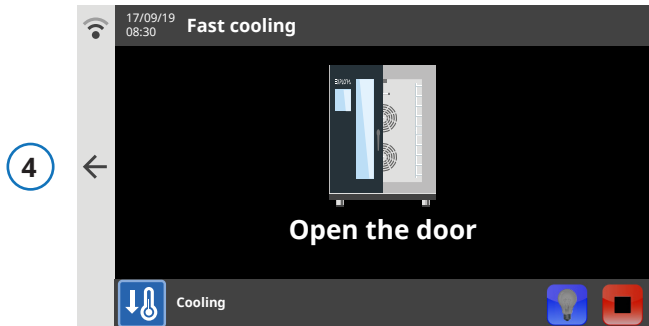


**NOTE:** if the button is not pressed a second time to specify a desired temperature, the device will consider the last temperature entered by the user or the default temperature when it is turned on (60°C / 140°F).

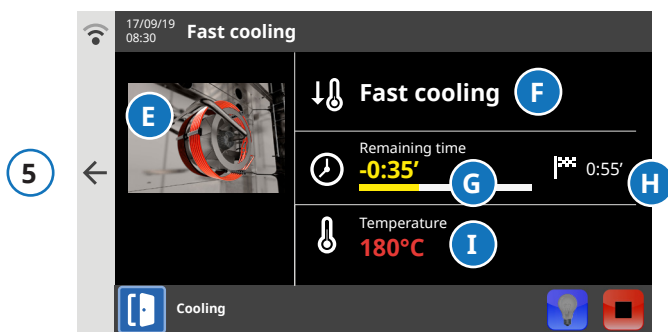
# INSTRUCTIONS FOR THE USER



- 3 Start the operation.  
(see the section "Starting and Stopping an Operation" for more information)



- 4 If the oven door is not open the device will display the following warning screen.



- 5 Once the operation has started, the summary screen is shown:
- E Representative image for fast cooling operations;
  - F Name of the operation;
  - G Estimated time remaining at the end of the operation;
  - H Estimated total real-time duration of the current operation;
  - I Chamber temperature.

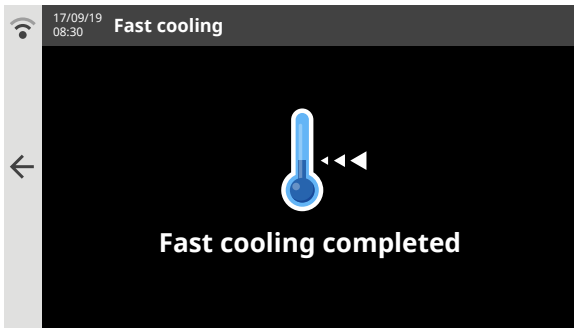


**CAUTION:** the time remaining at the end of the operation and the overall duration of the fast cooling operation are estimated by the device based on the cooling speed of the cooking chamber, the value may be subject to variations during the execution of the operation.



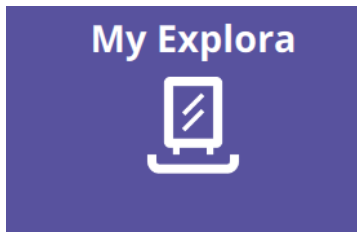
**NOTE:** if the door is closed during the operation, the device will display the screen requesting the door to be opened.

6

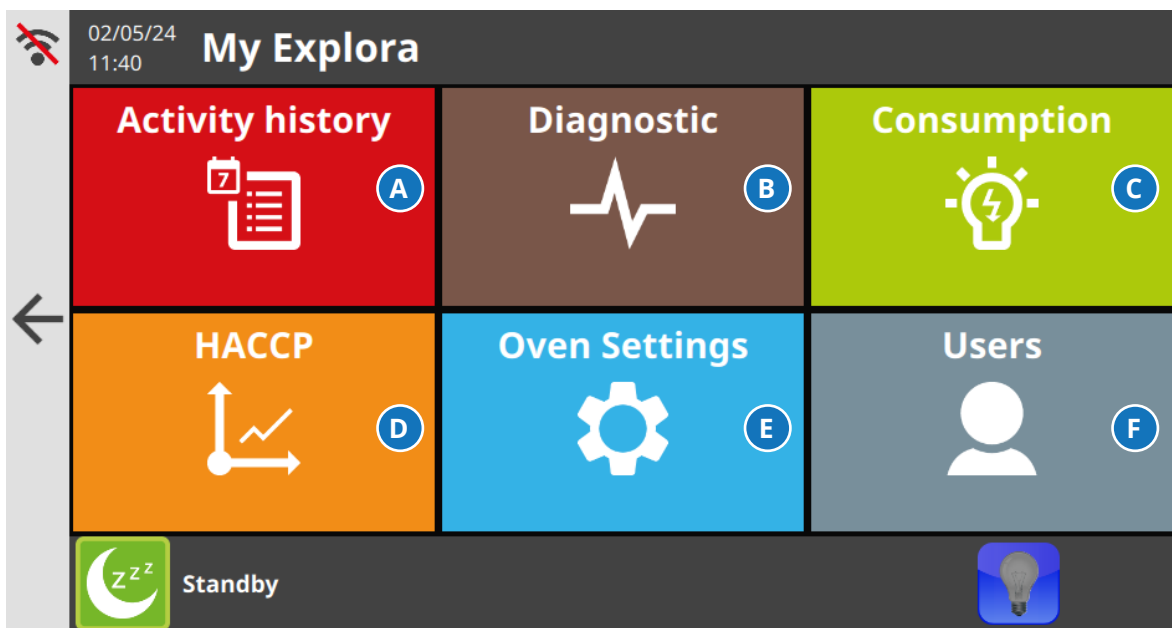


- 6 When fast cooling is complete, the following screen appears and remains while waiting for the user.

## VIII. MY EXPLORA



The My Explora screen gives access to advanced functions and cooking device settings.



- A** Button to access the "Activity History" screen
- B** Button to access the "Diagnostics" screen
- C** Button to access the "Consumption" screen
- D** Button to access the "HACCP" screen
- E** Button to access the "Settings" screen
- F** Button to access the "Users" screen.



## ACTIVITY HISTORY



The "Activity History" screen shows all operations performed by the device from its first start-up until today.

The operations shown are:

- Cooking, both manual and the execution of saved recipes;
- Washing, rinsing and loads of detergent and rinse aid;
- Rapid cooling;
- Software updates;

(see the "Software update" section for more information)

- Diagnostic mode starts;

(see the "Diagnostics" section for more information)



- A** Activity name and icon
- B** Start date and time of the activity
- C** End date and time of the activity
- D** Button to access the details of the activity
- E** Buttons to apply filters
- F** Button to close the screen; it has the same function as the back button
- G** Factory data reset button; the operation requires entering a password and results in the loss of personal data on the oven.

# INSTRUCTIONS FOR THE USER

## USING THE ACTIVITY HISTORY SCREEN FILTERS

Filters are used to reduce the number of tasks displayed on the screen based on desired criteria. Depending on the type of filter applied, that filter icon turns white to indicate that it is active. The filters on this screen do not have overlapping effects: therefore, pressing the button of an inactive filter, a light grey background, enables the new filter and deactivates the previous one. There are three filter possibilities:



### Daily selection:

It shows all the activities carried out during the day. This is the default filter active when the device is switched on.



### Weekly selection:

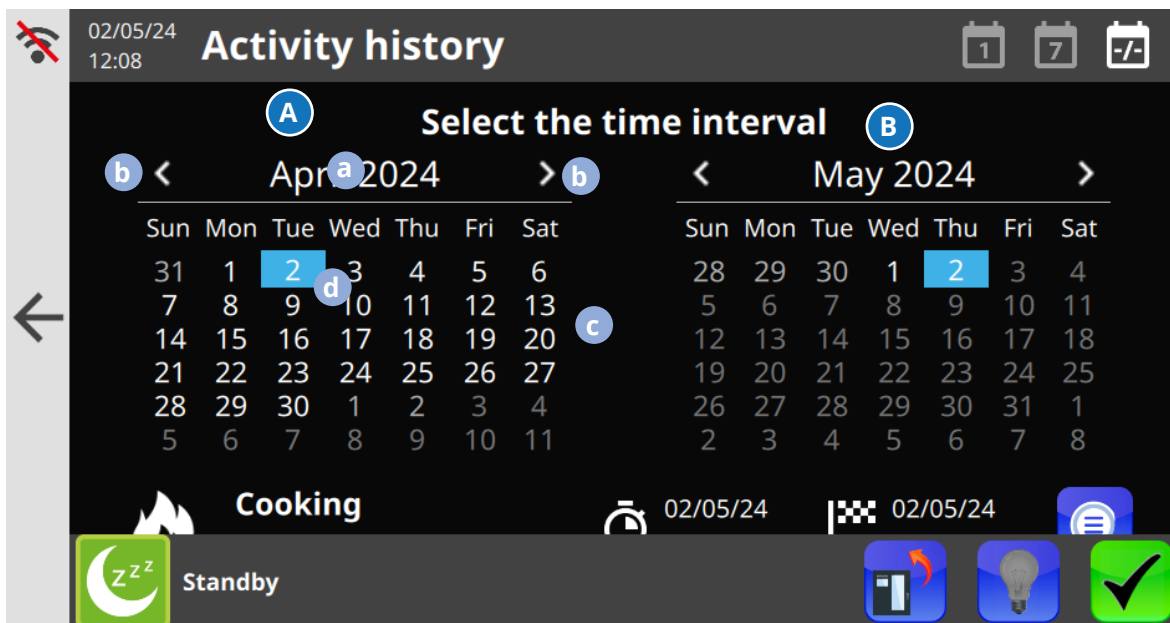
It shows all the activities carried out in the last seven days.



### Selection by calendar:

It shows all activities performed in a given time interval identified by two dates, including details, which can be set by means of calendars.

If you select the filter to display all activities performed in a certain time interval, the following screen appears:



**A** Calendar to select the start date of the period.

**B** Calendar to select the end date of the period.

For each calendar there are:

- a Name of the month and year.
- b Arrows to select the previous month, left arrow, or the next one, right arrow.
- c Days of the month, highlighted in white. The days of the previous and following months have a dark grey colour, but they are still selectable.
- d The selected day of the month has a blue background.



**CAUTION:** Depending on the length of the interval, the device may take up to a few minutes to display the entire list of tasks.

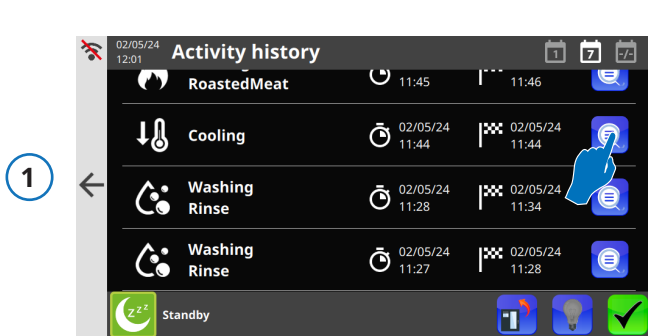


*NOTE:* when you exit the activity history screen, the selected filter remains active and also remains active the next time you return to the screen. Filters are reset if the device is turned off.

# INSTRUCTIONS FOR THE USER

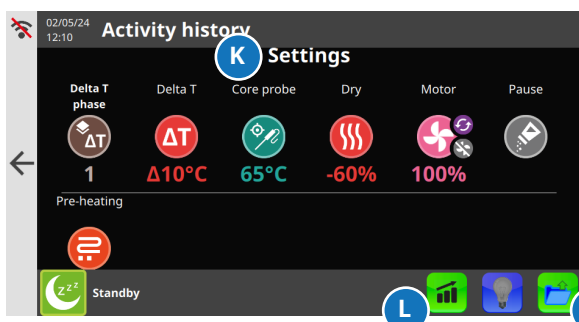
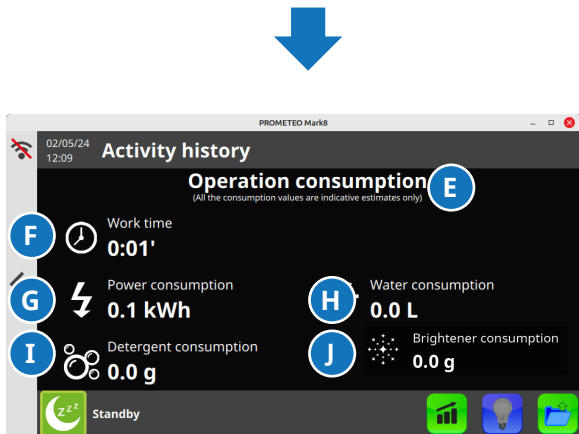
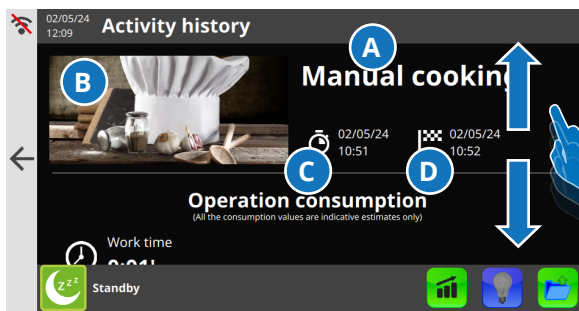
## DETAILS OF AN ACTIVITY

- 1 If you press the button to access the details of an activity, the "Details of an activity" screen is displayed.
- 2 Use scrolling to see all parts of the screen.



1

2

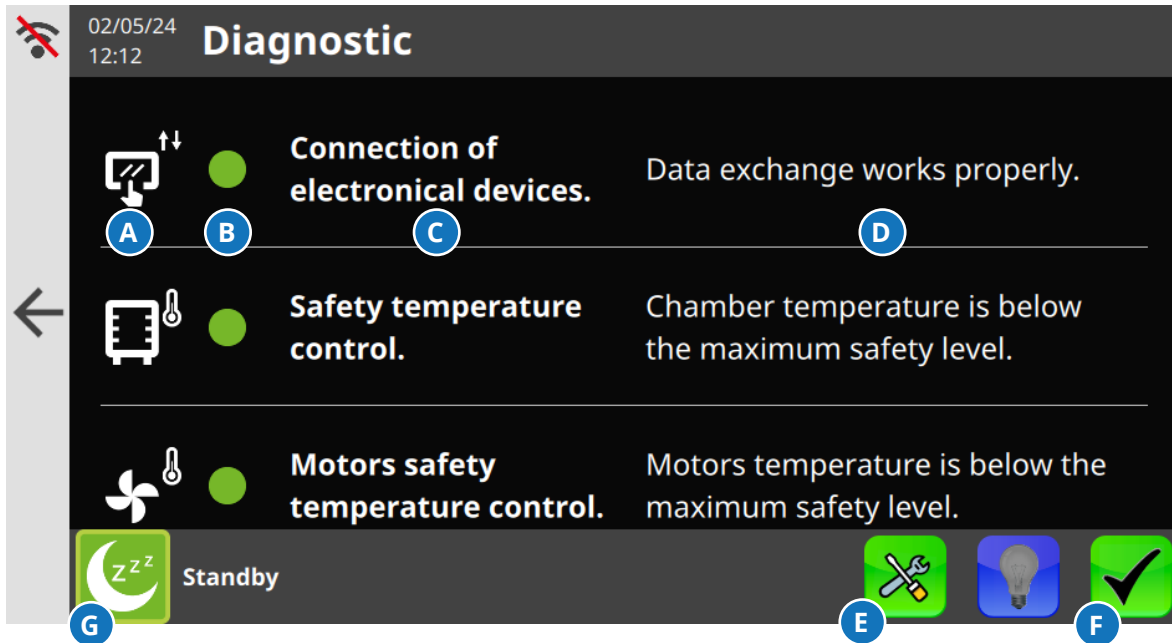


- A Name of activity.
- B Descriptive image.
- C Start date.
- D End date.
- E Area of energy, water and consumables consumption related to the activity.
- F Activity duration in hours and minutes.
- G Energy consumption.
- H Water consumption.
- I Consumption of detergent, present only for washing activities.
- J Rinse aid consumption, only present for washing tasks and if the single detergent washing system option is not selected in the device settings  
*(see the section "Settings" for more information).*
- K Cooking parameters, only available for cooking activities  
*(see the section "Cooking parameters" for more information).*
- L Button to display the HACCP graph of the activity, only available for cooking activities  
*(see the "HACCP" section for more information).*
- M Button to re-run activity, only available for cooking activities  
*(see the section "Select a recipe and start cooking" for more information).*

## DIAGNOSTICS



The “Diagnostics” screen shows the status of all parameters monitored by the device and descriptions of these or of errors and alerts detected. Scroll down the screen to display the complete list of parameters.



- A** Icon representing the parameter.
- B** Indicator light that identifies the status of the parameter:
  - Green if it works correctly;
  - Yellow if in a state of alert;
  - Red if a malfunction is detected that generates an error.



**CAUTION:** the difference between alerts and errors is that the former do not block the operation of the device but can compromise its performance, while the latter completely block the use of the device.

- C** Parameter name.
- D** Description of the parameter and, in case of an alert or error, description of the problem detected.
- E** Button to access the maintenance screen via password. Screen reserved for technical support and used for maintenance and checks on the operation and wear of the components.
- F** Button for closing the screen; performs the same function as the back button in the information bar.
- G** Status icon, reflects the status of the system according to the parameter list.  
(see the section “Status bar” for more information)

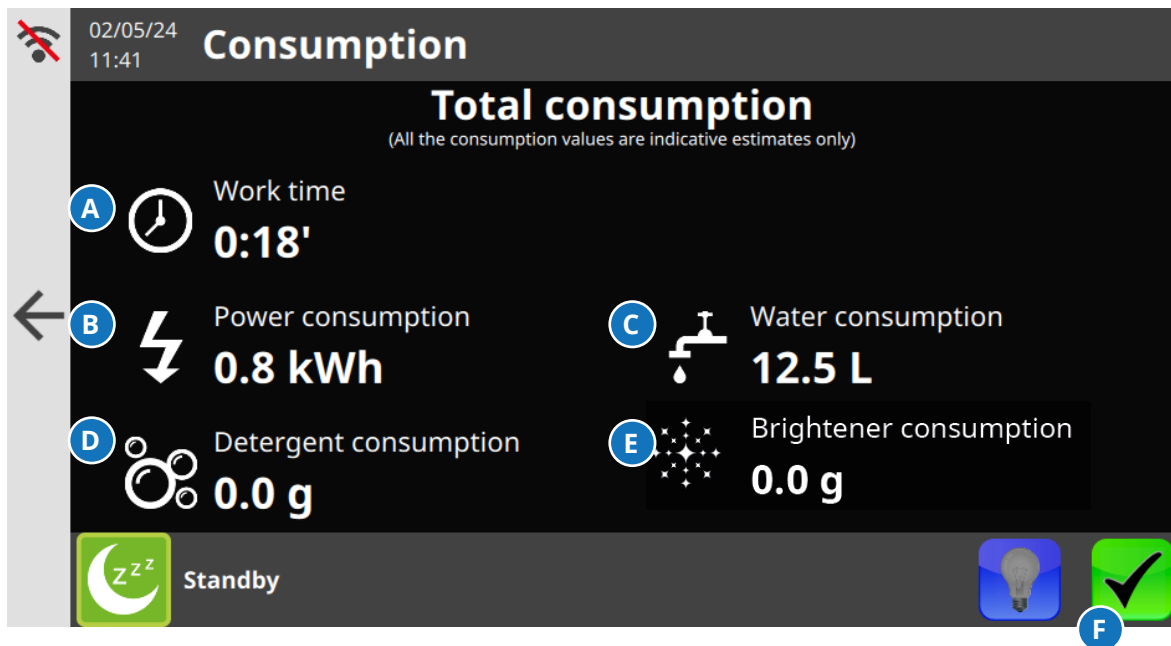
## CONSUMPTIONS

### Consumption



The "Consumption" screen shows consumption from the first time the device was switched on to the moment it is consulted. Scrolling down the screen accesses the commands to reset the consumption counters for softener, detergent and rinse aid.

*(see the section "Replacement and refilling of consumables, resetting the counters" for more information)*



- A** Total work time of the device, calculated considering cooking, washing and fast cooling operations.
- B** Calculated total power consumption of the device.
- C** Calculated water consumption of the device.
- D** Calculated total detergent consumption of the device, considering washing operations only.
- E** Calculated total rinse aid consumption of the device, considering washing operations only. Only visible if the single detergent washing system option has not been selected in the settings.
- F** Button to close the screen; has the same function as the back button in the information bar.



**CAUTION: the consumption of electricity, water, detergent and rinse aid are indicative and may not completely correspond to actual reality as the measurement process is affected by natural uncertainty and technical allowance.**

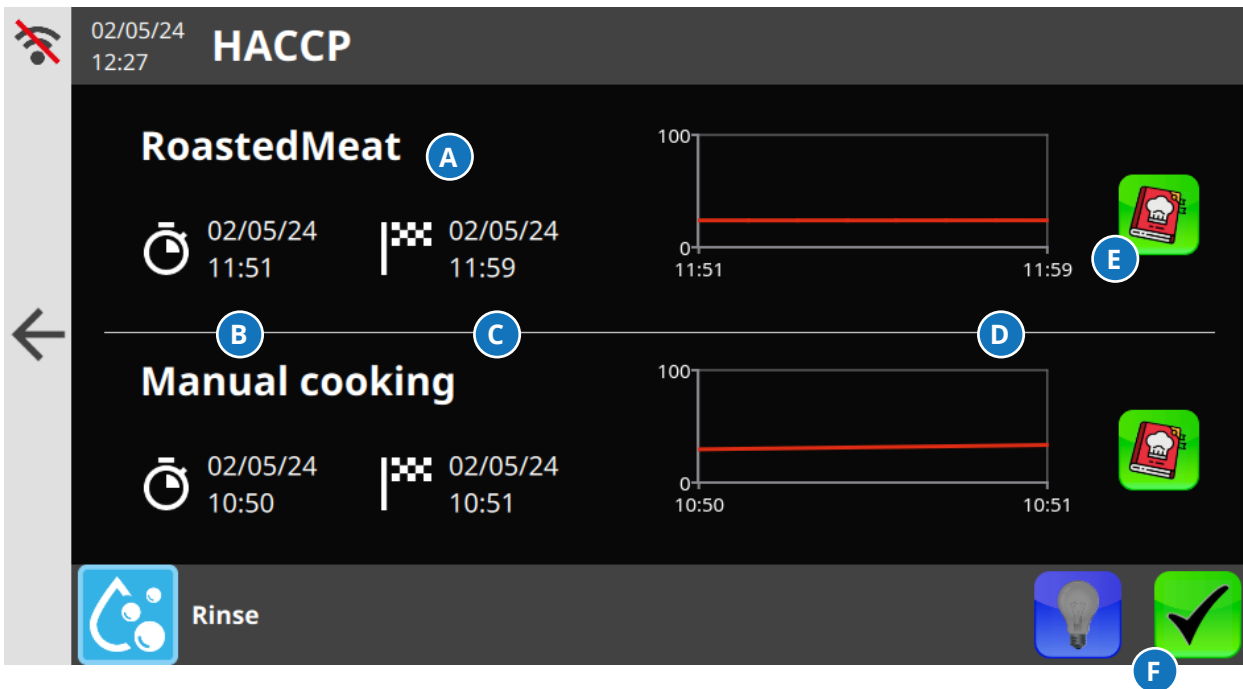


*NOTE: it is possible to change the measurement units for the various consumption indicators from the settings screen (see the "Settings" section for further information).*

## HACCP



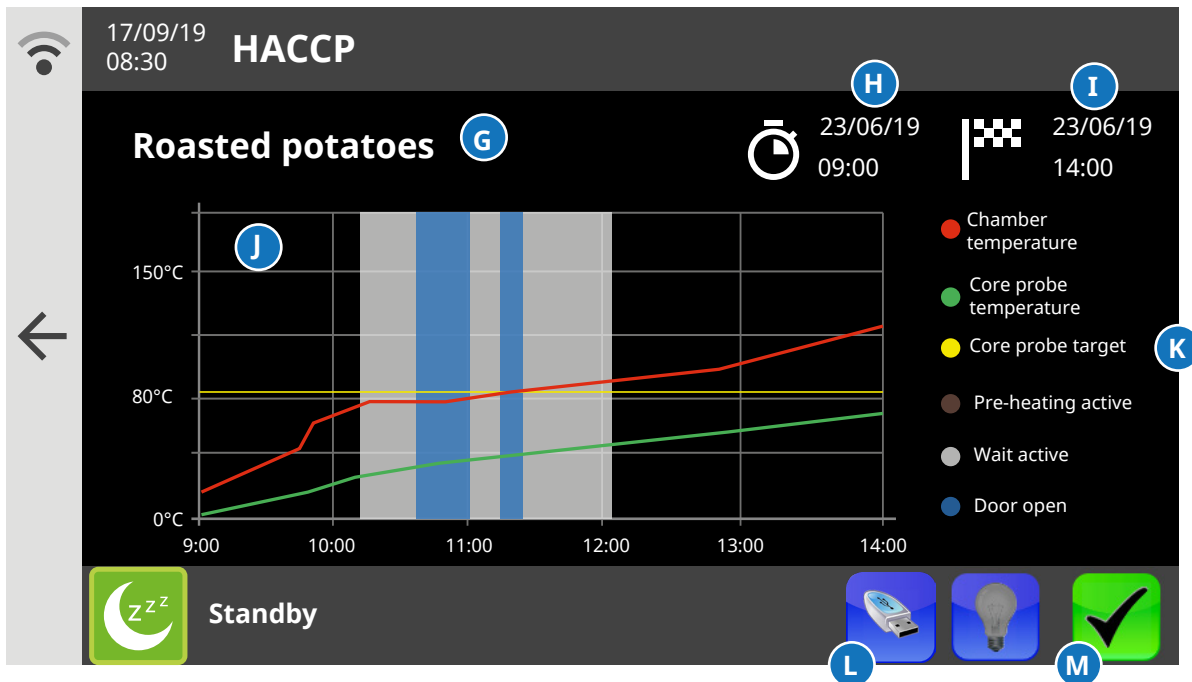
The “HACCP” screen allows you to view the HACCP graphs of all cooking performed by the device, since its commissioning, and to export a HACCP graph in PDF format to a USB storage device. Scroll down the screen to display the HACCP graphs of the various cooking processes.



- A** Recipe name or manual cooking indication.
- B** Cooking start date and time.
- C** Cooking end date and time.
- D** Preview of the HACCP graph; by pressing it you access the detail HACCP cooking graph.
- E** Button to access cooking data  
(see the section “Details of an activity” for more information).
- F** Button to close the screen; has the same function as the back button in the information bar.

# INSTRUCTIONS FOR THE USER

If you press the preview of the HACCP graph, zone **D**, you access the “HACCP cooking graph” screen.



- G** Recipe name or manual cooking indication.
- H** Cooking start date and time.
- I** Cooking end date and time.
- J** HACCP graph, data are recorded and displayed every minute.
- K** Key for graph interpretation.
- L** Button to save the HACCP graph in PDF format to a USB storage device.
- M** Button to close the screen; has the same function as the back button in the information bar.

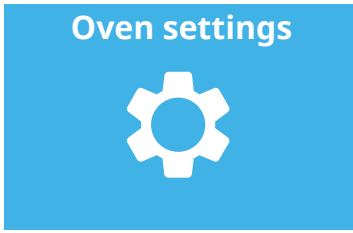
The HACCP graph shows the temperature on the vertical axis and the cooking time on the horizontal axis. The following are depicted:

- Cooking chamber temperature, red line.
- Temperature detected by core probe, green line (if cooking with core probe or Delta T).
- Core probe set temperature, yellow line (if cooking with core probe or Delta T).
- Area of time in which preheating is active, brown area.
- Area of time in which the door was kept open, blue area.
- Area of time between the activation of the pause function and the confirmation given to the system, grey area.

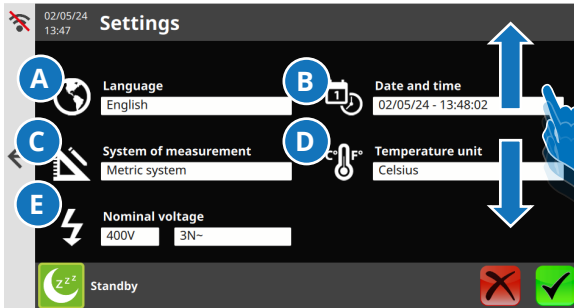
*(see the section “Cooking parameters” for more information)*



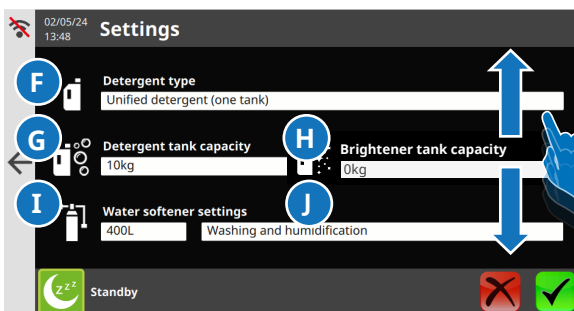
## SETTINGS



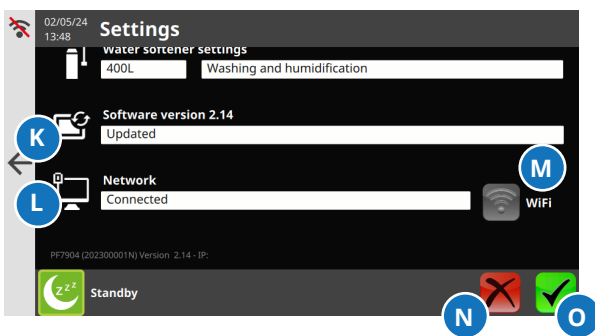
The "Settings" screen allows you to configure the device's system parameters and to connect to a local network and access the Internet.



- A** Setting the language for the device.
- B** Setting date and time, if pressed displays the "Insert date and time" screen
- C** Selection of the metric or imperial measurement system, for the measurement of electrical power, water capacity and tank weights.
- D** Selection of the unit of measurement for the temperature between degrees Celsius or Fahrenheit.



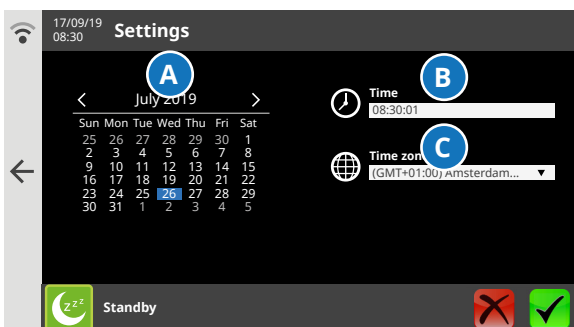
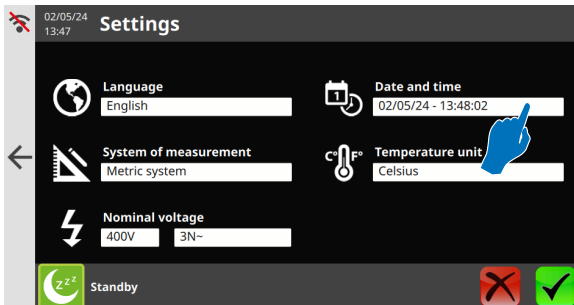
- E** Insertion of the nominal power supply voltage, necessary for a more correct measurement of electrical consumption.
- F** Selection of washing mode between the washing option with detergent and rinse aid or the washing option with single detergent.
- G** Detergent tank capacity in kg (or in the selected unit of measurement), if set to 0 the device will not monitor detergent consumption.
- H** Capacity of the rinse aid tank in kg (or in the selected unit of measurement), if set to 0 the device will not monitor the rinse aid consumption. This box appears only if the washing with detergent and the parameter F rinse aid option is set.
- I** Setting the water softener capacity before exhaustion, in litres (or in the selected unit of measurement). If set to 0, the device will not monitor the softener consumption.



- J** Washing and humidification
- K** Software version 2.14 Updated
- L** Network Connected
- M** WiFi
- N** Standby
- O** [Checkmark icon]

- J** Selection of the softener connection mode: steam only, washing only, both steam and washing.
- CAUTION: it is advisable to always connect the softener to at least steam.**
- K** Software update status, if pressed accesses the "Software update" screen.
- L** Network connection status, if pressed accesses the "Network connection" screen.
- M** Button to establish connection with a Wi-Fi network.
- N** Button to exit the screen without saving the values set for the various parameters. It has the same function as the back button in the info bar.
- O** Button to exit the screen while saving the values set for the various parameters.

## » ENTER DATE AND TIME



Accessing the date and time setting section will display the "Enter date and time" screen from which the following parameters can be set.

- A** Calendar for the selection of the day (see the section "Using the activity history screen filters" for more information).
- B** Time entry box.
- C** Time zone selection.

## » SOFTWARE UPDATE



The “Software update” screen allows you to update the device's control software. It is recommended to keep the device software updated to the latest version.

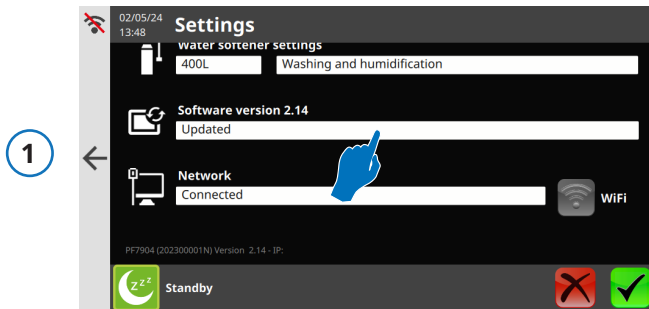
You can update the software in two ways:

- By connecting the device to the Internet: the device will automatically download the latest software version that may be available on the update server and report that it is ready for installation.
- Via USB storage device: by storing the software update file in a USB storage device and connecting it to the oven. This procedure is for technical support personnel only.



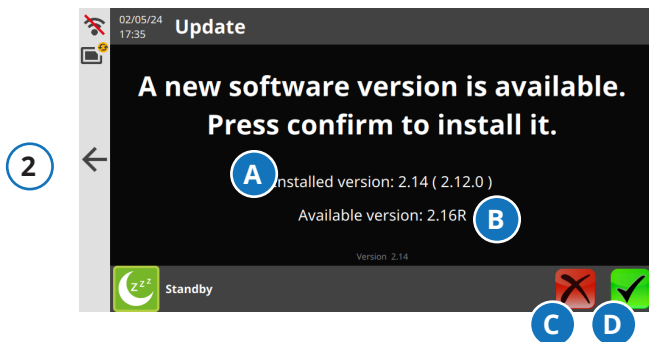
### Presence of a software update to be performed:

When the device downloads a new version of the software from the Internet or detects a new version on a USB storage medium, the following icon is displayed in the information bar.



1 If a new version of the software to be installed is available, the “Settings” screen will display the message “New software version available” in the configuration parameter “Software version”.

2 Pressing on the parameter takes you to the software update screen.



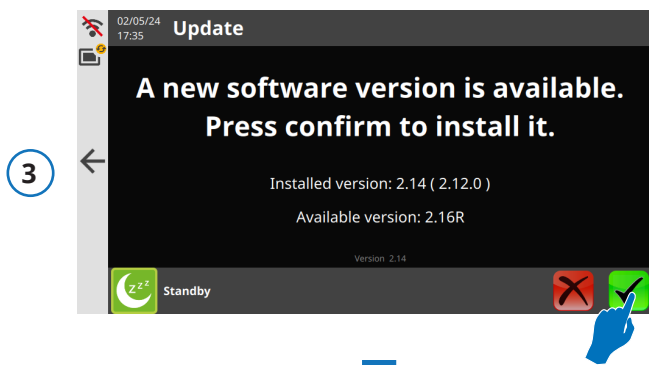
A The code of the current software version, which will be overwritten.

B The code of the new software version.

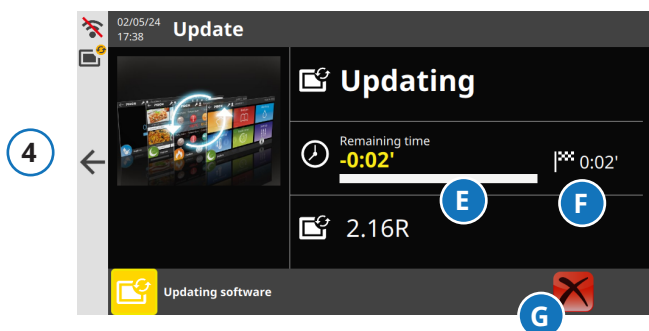
C Button to exit the screen without starting the update operation. It has the same function as the back button in the info bar.

D Button to exit the screen without starting the update operation. It has the same function as the back button in the info bar.

# INSTRUCTIONS FOR THE USER



3 Button to start the update operation.

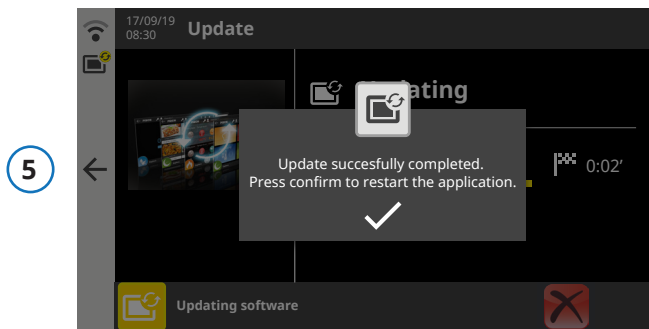


4 Once the operation has started, the summary screen is shown:

E Time elapsed since the start of the installation of the new software version and bar showing, in graphic form, the progress of the operation.

F Estimated total duration of the update operation.

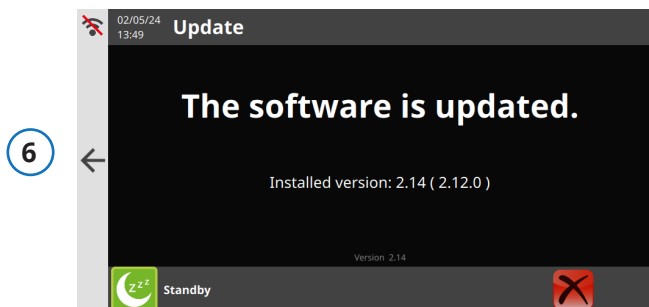
G If pressed, it shows the update in progress screen. It has the same function as the back button in the info bar.



5 At the end of the operation, a screen asking for confirmation to restart the software is shown.

**CAUTION:** restarting the software will take a few seconds during which this screen will continue to be displayed.

**CAUTION:** no cooking, washing or fast cooling is possible during the software update.



**NOTE:** if the "Software version" parameter is pressed, when there is no message indicating a new software version, the "Software update" screen shows the code of the current installed version.

**CAUTION:** do not disconnect the power or switch off the oven during the update.

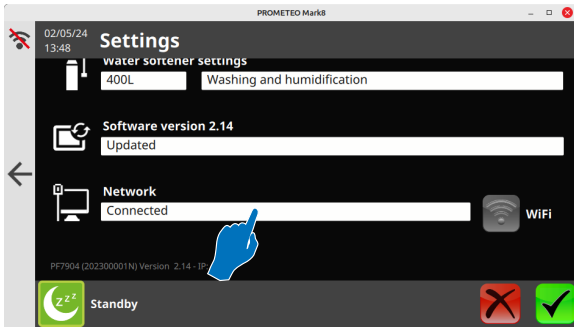
# INSTRUCTIONS FOR THE USER

## » CONNECTION TO A NETWORK AND INTERNET

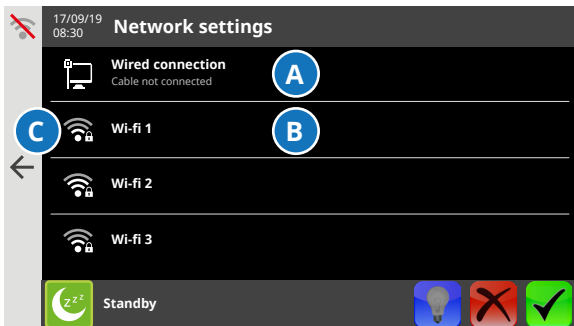


The "Network connection" screen allows connection to a local network and, if available, the Internet connection required to access Cloud services and to download new software versions.

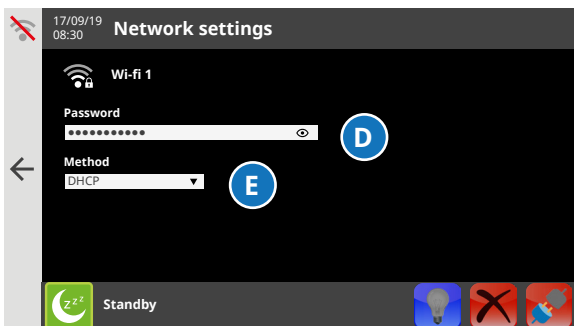
1



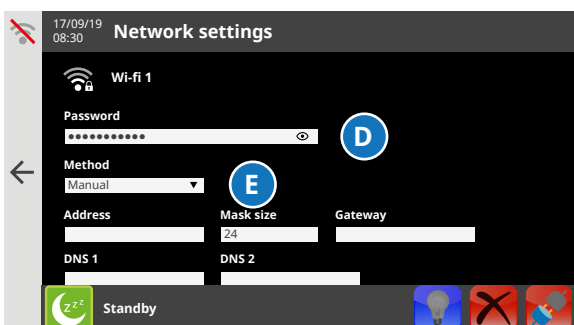
2



3



3



To connect the device to a network:

- 1 Make sure the WiFi activation button is enabled and press on the "Status of the network connection" parameter.

This parameter also indicates the current status of the network connection: whether connected or disconnected and to what type of network, whether WiFi or via cable.

- 2 Select the network to connect to:
  - A Connection to a network via a LAN cable; the device signals if it detects a cable connected to a network.

- B WiFi networks detected by the device.
- C Icon indicating whether a wifi network is password-protected, presence of the padlock icon, and the strength of the network field at the location of the device, via the number of white "notches" on the wifi icon.

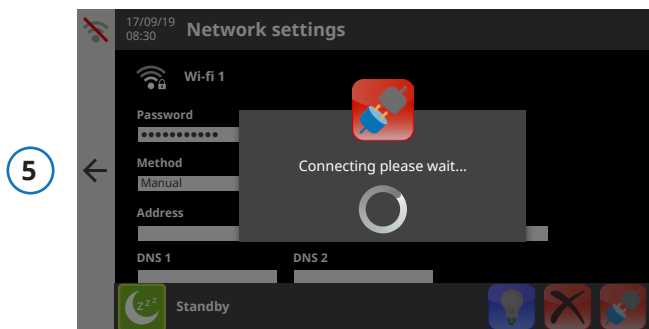
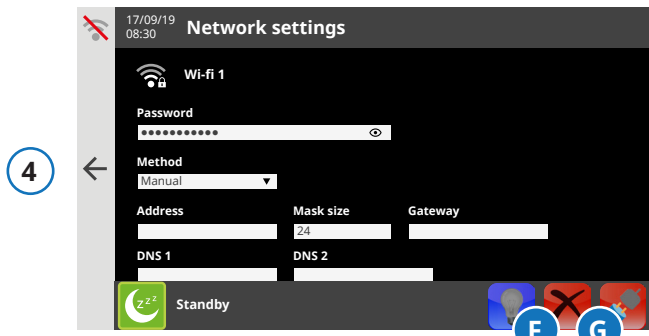
- 3 Enter connection data.
  - D Network password, not required for cable connection.



**CAUTION: the device cannot be connected to networks that require browser authentication, for example some WiFi networks that require the user to enter a username and password on a web page.**

- E Connection method, by default set to DHCP (Dynamic Host Configuration Protocol, i.e. connection via a dynamic IP address not set by the user), if the "Manual" option is selected, the user must explicitly enter the connection data for that network.

# INSTRUCTIONS FOR THE USER



**F** Button to cancel the connection and return to the previous screen, in this screen it has the same function as the back button.

**G** Button to start the connection.

*NOTE: it is obviously possible to set the connection method to manual, **E**, and provide the device with a static IP address and other required connection data, but it is not recommended if not strictly necessary.*

**4** Start the connection by pressing button **G**

**5** Wait for the device to complete the connection, in some cases it may take a few minutes, depending on factors such as network traffic or the field strength of a WiFi network.

The connection icon in the information bar will change accordingly depending on the connection made.



Device connected to the internet via WiFi connection.



Device connected to the internet via network cable.



Device connected to a WiFi network but without internet access available

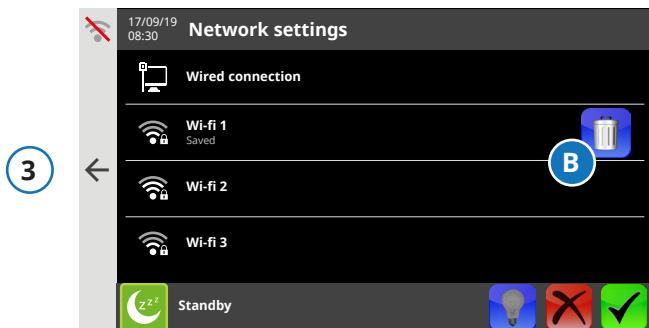
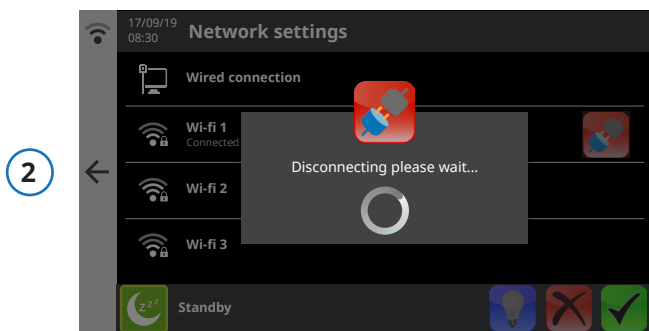
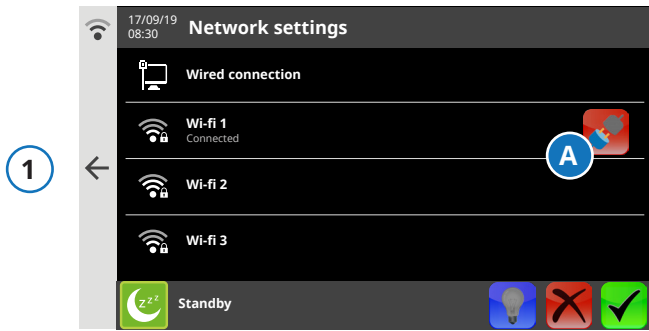


Device connected to a network via cable but with no internet access available.




Connection to an unavailable network.

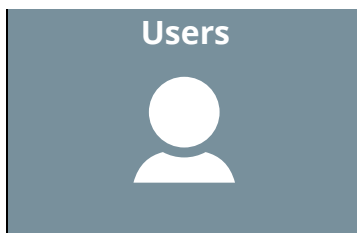
## » DISCONNECT FROM A NETWORK



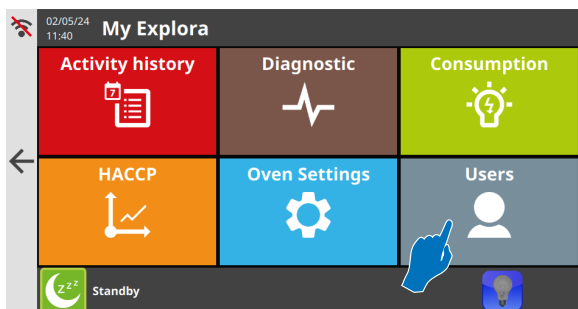
Access the "Network Connection" screen.  
(see "Connecting to a Network and the Internet" for more information)

- 1 Press button **A** to disconnect from a network.
  - 2 Wait for the device to complete the disconnection, in some cases it may take a few minutes, depending on factors such as network traffic or the field strength of a WiFi network.
-  **NOTE:** even if disconnected from a network, the device keeps the connection data in memory. It will be possible to reconnect to this network in the future by simply pressing on the network name.
- 3 Press button **B** if you wish to delete the saved connection parameters of the network.

## USER MANAGEMENT



From the user screen, it is possible to manage users registered in the device and register new ones.



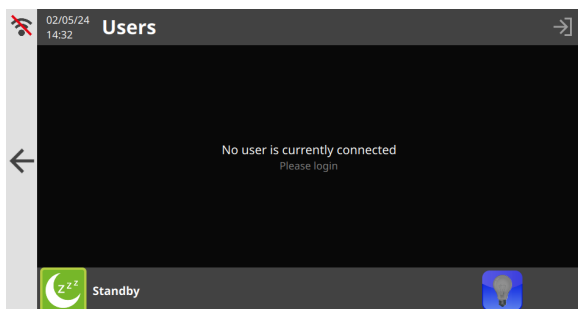
- 1 If you enter the user screen without logging in, a message will appear indicating that no user is currently logged in to the device. You can authenticate via the login button on the title bar or directly by clicking on the screen.  
*(see the section "Login and log out" for more information)*



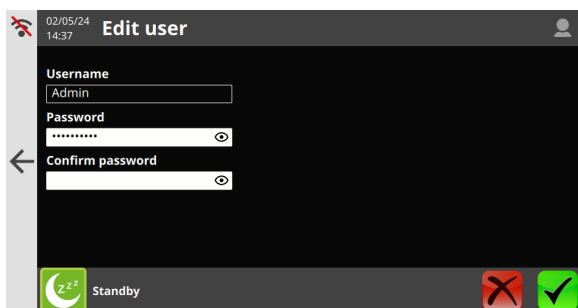
- 2 If you enter the user screen after logging in with a user who is not the system administrator, the device provides the possibility of changing your password. If you change your password, you must enter it twice, the second time to confirm so as to avoid typing errors.

- 3 If you enter the user screen after logging in as system administrator, the User Management screen will appear.

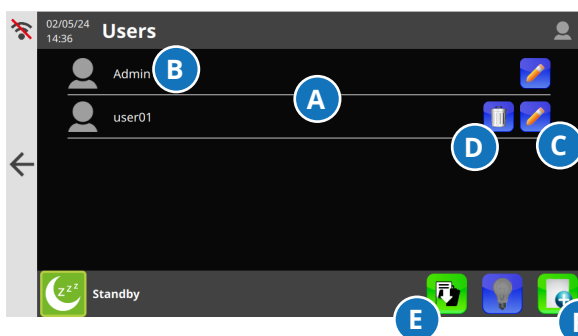
1



2



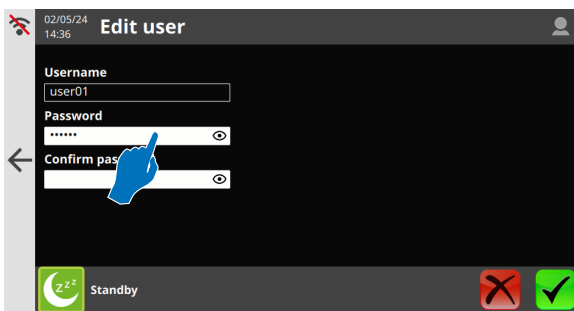
3



- A List of users in alphabetical order.
- B User name.
- C Button to change a user's password.
- D Button to delete a user.
- E Button to access the list of deleted users.
- F Add user button.



## » CHANGE A USER'S PASSWORD



For the system administrator it is always possible to change the password of a user, even one's own, by using the button to change the password of a user. This feature is particularly useful in case a user forgets a password.



**NOTE:** the system administrator user is called Admin, always the first in the list and does not have the user delete button, as it cannot be deleted.

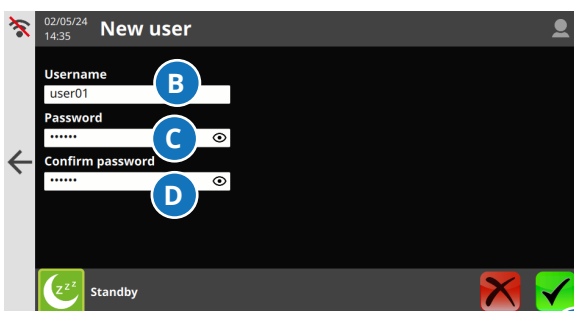
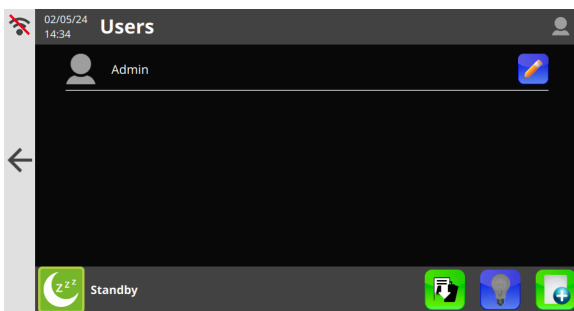


**CAUTION:** the default password for the system administrator is Admin194!! it is recommended to change this password on first login for security reasons.



**CAUTION:** if you lose the system administrator password, contact technical support for information on the recovery procedure.

## » CREATING A NEW USER



To create a new user:

**A**

Press the add user button.

**B**

Enter user name, this must be unique, you cannot enter two users with the same name. It is not possible to leave this field blank.

**C**

Enter the password for the user. There are no constraints for the password, but it is recommended to enter a password of at least 8 characters containing both numbers and upper and lower case characters, punctuation marks are also possible. It is not possible to create a user without a password.

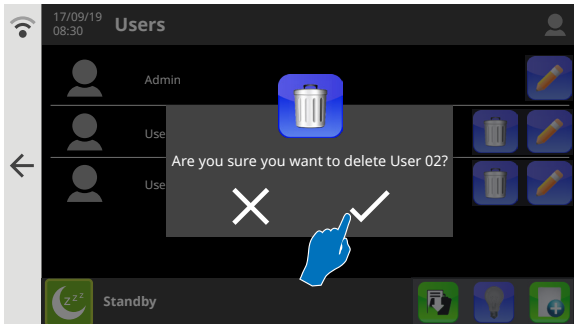
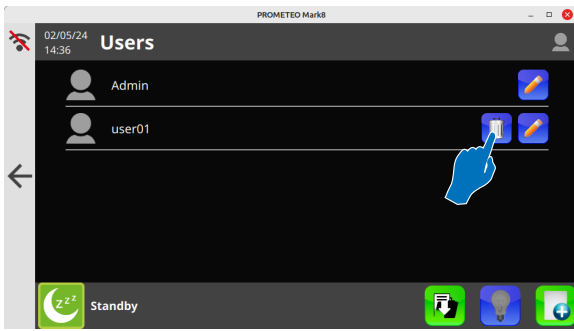
**D**

Confirm the password to avoid typing errors.

**E**

Press the confirm button. The new user will now appear in the device's user list.

## » DELETING A USER

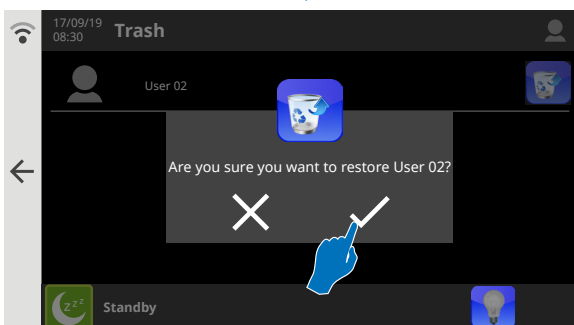
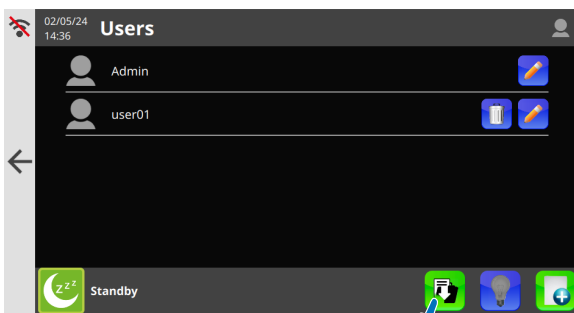


Using the button to delete a user and the confirmation in the control window, it is possible to delete a user and prevent him/her from logging in in the future.



**CAUTION:** users are never permanently deleted from a device and it is always possible to recover them. Furthermore, when creating a new user, its name must also be different from those of deleted users.

## » RETRIEVING A DELETED USER



Pressing the appropriate button takes you to the list of deleted users. This list shows in alphabetical order all users deleted since the device was first switched on to date. Using the recover user button, it is possible to restore the user by reconfirming that he/she can log in using the last password he/she entered (if the password is forgotten, it can be changed using the button to change a user's password from the user screen).



**NOTE:** since users are never permanently deleted from a device, the user deletion operation does not affect the recipe books and recipes created by that user. The deleted user will, however, no longer be able to access his password-protected recipe books or the recipe books where he/she had access permissions. The system administrator is able to access any recipe book and change the author and access permissions of recipe books created by a deleted user to make this data available to other users as well (see section "Multi-user mode" for more information).



