



Leggere attentamente le istruzioni prima di installare e utilizzare l'apparecchiatura.
Read the instructions carefully before installing and using the appliance.
Vor der Installation und Nutzung des Geräts müssen die Anleitungen aufmerksam durchgelesen werden.
Lire attentivement les instructions avant d'installer et d'utiliser l'appareil.
Léanse atentamente las instrucciones antes de instalar y utilizar el aparato.



Il mancato rispetto delle istruzioni fa decadere la garanzia del fabbricante.
In the event of failure to comply with the instructions, the manufacturer's warranty shall cease to apply.
Die Missachtung der Anleitungen hat den Verfall der vom Hersteller gewährten Garantie zur Folge.
Le non respect des instructions entraîne l'invalidation de la garantie du fabricant.
La inobservancia de las instrucciones provoca la invalidación de la garantía otorgada por el fabricante.

FORNO MISTO

COMBINATION OVEN

KOMBIOFEN

FOUR MIXTE

HORNO MIXTO

FX61G 3-3R-3CR-3P
FX101G 3-3R-3CR-3P
FX82 G3T-G3CT
FX122 G3T
FX201 G3-G3P
FX202 G3



USE AND INSTALLATION MANUAL

English

AUS



Rev.0 02/2018

3367900

GENERAL WARNINGS

- Keep this manual in a clearly identified safe place throughout the working life of the appliance, so that it will always be available when required for consultation.

Important

- Do not leave flammable objects or materials close to the appliance.

- Do not obstruct the smoke outtake pipe installed on the top external surface of the oven.

Important

Never tamper with, elude, remove or bypass the safety and/or adjustment devices installed. Failure to comply with this requirement may cause serious health and safety hazards. Any change and/or tampering with the equipment or the security devices will invalidate the CE marking and entail the forfeiture of the guarantee offered by the manufacturer.

- Use the appliance only for the functions intended by the manufacturer. Improper use of the appliance may involve health and safety risks and economic losses.

Important

Before doing any work, cut off the mains electricity supply.

Important

Take care not to knock or drop the appliance during transport, handling and installation, to avoid damage to its components.

INSTALLATION

Important

Installations and/or repairs carried out by unauthorised staff or with non-original parts, as with any technical change that is not approved by the manufacturer, will void the warranty and relieve the manufacturer of any liability for damage to the product.

Important

Do not install the unit near to walls made of flammable material.

Caution - warning

The connection must be made by authorised, skilled personnel, in accordance with the relevant legal requirements, using appropriate and specified materials.

Caution - warning

Adjustments must be carried out by authorised, qualified staff, in accordance with the relevant legal requirements.

OPERATION

Important

Fire risk! Do not place foods containing highly flammable ingredients (alcohol-based foods) in the oven. These substances may burst into flames and, therefore, constitute a fire and explosion hazard. Explosions may cause the door to open suddenly or even violently.

Important

Fire risk! When using the appliance for the first time, make sure there are no instruction manuals, plastic bags, or accessories inside the oven.

Important

Burn risk! Do not leave the core probe hanging outside the oven door, as this could damage the probe and cause hot steam or liquid to escape from the oven during the cooking process. Always remove the core probe from the food before removing it from the oven.

Important

Burn risk! If the tray rack trolleys need to be moved while in use, always make sure the containers are secured properly. Close the containers holding liquids so that no hot liquid can spill out.

Important

Injury risk! When loading and unloading the tray rack trolley, apply the wheel lock brake.

Important

Injury risk! Tray rack trolleys may tip over when wheeled along uneven surfaces or when crossing the threshold of a door.

Important

Burn risk! When containers are full of liquid or will be filled with liquid during the cooking process, the user must be able to see inside each container. Do not place any racks above eye level.

CLEANING

- Clean all parts which may come into direct or indirect contact with foods, and all the surrounding areas, with care in order to maintain hygiene and protect foods from all forms of contamination.
- When cleaning, use only food-approved detergents. Never use corrosive or flammable cleaning products, or products which contain any substances harmful for human health.



Important

Fire risk! If the appliance is not cleaned or not cleaned thoroughly, grease or remnants of food which have accumulated inside the oven may start to burn.

AUTOMATIC CLEANING



Important

Burn risk! Do not open the oven door during washing. There is danger of severe caustic burns from the presence of hot air, acids, or base (Alkali) that may come in contact with the skin and/or eyes. If the washing program is stopped before its completion, launch and complete a LH2O WASHING program before opening the door.



Important

When cleaning and sanitising the appliance with detergents, wear personal protection equipment (gloves, masks, goggles, etc.) as required by the relevant health and safety legislation.

SERVICING



Important

All maintenance work that requires precise, technical expertise or particular skills or qualifications for legal reasons, should be carried out by suitably trained and/or qualified staff and in any case with recognised experience gained in the specific field of intervention. In particular, turn off the gas and water supply taps, cut off the electricity supply using the master switch and prevent access to all devices that might cause unexpected health and safety hazards if turned on.



Caution - warning



At least once every 6 months or, if meat or greasy foods are cooked frequently, every 2 months clean the vent (see page 67) .



Important

If fatty food or meat is frequently cooked, the Manufacturer recommends using the “FGX Filter” accessory, which should be cleaned in the dishwasher at the end of each day.

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INSTRUCTIONS AND WARNINGS FOR THE READER

To find the specific topics of interest to you quickly, refer to the index at the start of the manual.

This manual is subdivided into two parts.



1st part: contains all information necessary for general readers, i.e. for users of the appliance.



2nd part: contains all the information necessary for special categories of reader, i.e. all skilled operators authorised to handle, transport, install, service, repair and scrap the appliance.

While users are instructed to refer to the 1st part only, the 2nd part is addressed to skilled operators. They may also read the 1st part for a more complete picture of the information provided if necessary.

PURPOSE OF THE MANUAL

– The Manufacturer has produced this manual, which forms an integral part of the appliance, to provide the necessary information for those authorised to interact with it during its working life.

As well as adopting good practices for use, the manual's intended readers must read it thoroughly and apply its instructions to the letter.

– This information is provided by the manufacturer in the original language (Italian) and is translated into other languages to meet legal and/or business requirements.

Reading this information will avoid health and safety risks to people and financial losses.

– Keep this manual in a clearly identified safe place throughout the working life of the appliance, so that it will always be available when required for consultation.

– The Manufacturer reserves the right to make changes without any obligation to provide any prior notice.

– A number of symbols have been used to highlight particularly important parts of the text or important specifications. Their meaning is as defined below.



Caution - warning

Indicates that suitable procedures must be adopted to avoid putting people's health and safety at risk or causing economic losses.



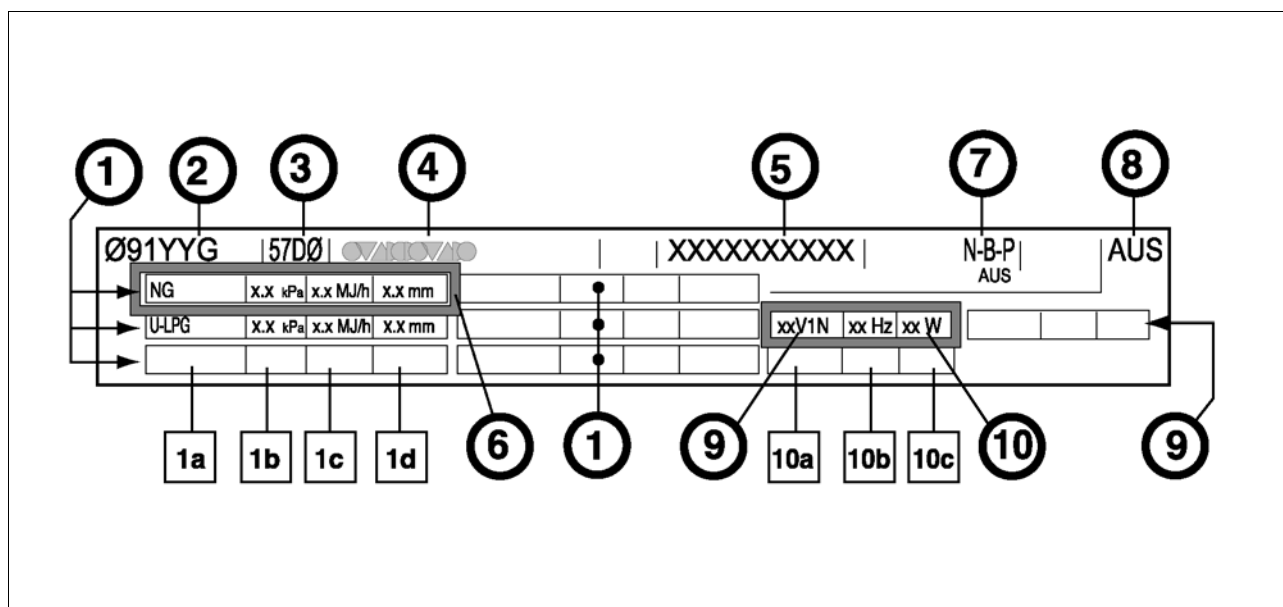
Important

Indicates particularly important technical information which must not be overlooked.

IDENTIFICATION OF MANUFACTURER AND APPLIANCE

The nameplates shown here are fitted directly to the appliance.
It contains references and all essential information for operating safety.

- 1) Gas data
- 1a) Gas type
- 1b) Test point pressure
- 1d) Diameter nozzle
- 1c) Nominal gas consumption
- 2) Model
- 3) Personalisation
- 4) Manufacture's data
- 5) Serial number
- 6) Test gas indicator frame
- 7) Application
- 8) Country
- 9) Electrical data
- 10) Test voltage indicator frame
- 10a) Voltage
- 10b) Frequency
- 10c) Power



PROCEDURE FOR REQUESTING SERVICE

For all requirements contact the agents or the headquarters of Angelo Po which can be found in the contacts section of the website <http://www.angelopo.com>

When requesting service, state the data provide on the nameplate and provide a description of the fault.

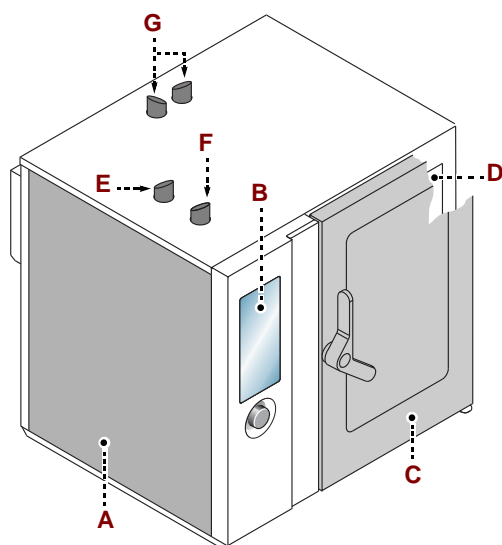
GENERAL DESCRIPTION OF APPLIANCE

- The oven (referred to below as the appliance), is designed and constructed to cook foods in the professional catering sector.
- Its functions are controlled by an electronic control board allowing setting of the cooking modes (convection, steam, combination) and the functions provided to allow more uniform cooking.

Main Parts

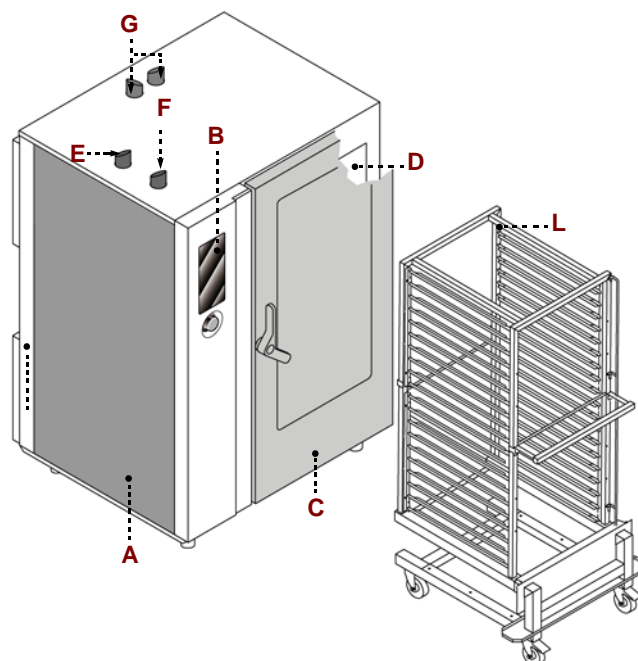
- A – Electrical component compartment panel
- B – Control board
- C – Oven door
- D – Cooking chamber
- E – Air intake and steam exhaust pipe
- F – Steam exhaust pipe
- G – Flue pipe
- L – Container trolley (for version FX201 and FX202 only)

MODEL FX 61G 3-3R-3CR-3P / FX 101G 3-3R-3CR-3P

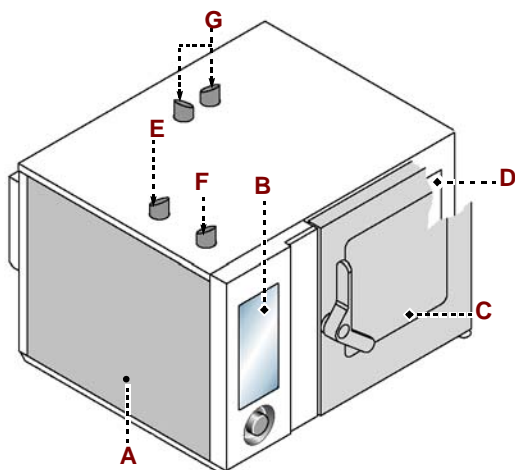


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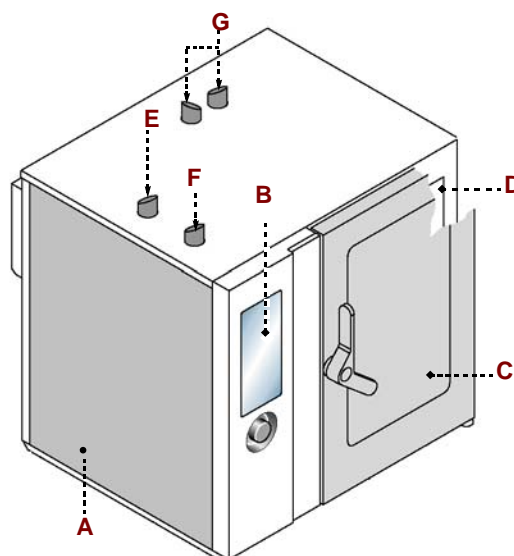
MODEL FX 201 G3-G3P / FX 202 G3



MODEL FX 82 G3T-G3CT



MODEL FX 122 G3T



TECHNICAL DATA

Description	FX 61 G3-G3R-G3CR-G3P	FX 101 G3-G3R-G3CR-G3P
Oven dimensions	920x776x(630+100) mm	920x776x(875+100) mm
Electricity supply	230V 1N 50 Hz	230V 1N 50 Hz
Selector switches allowed	-	-
Nominal Gas Consumption	54 MJ/h (NGN) 54 MJ/h (Propane)	78 MJ/h (NGN) 74 MJ/h (Propane)
Turndown Gas Consumption	20 MJ/h (NGN) 20 MJ/h (Propane)	32 MJ/h (NGN) 32 MJ/h (Propane)
Electricity power consumption (W)	800 W	800 W
Current rating	6 A	6 A
Chamber opening dimensions	440x450 mm	440x695 mm
Chamber dimensions	645x650x510 mm	645x650x755 mm
Number of containers	6 - 5 (*)	10 - 8 (*)
Container spacing	69,5 mm	66 mm
Containers dimensions	325x530x65 mm - 40x60 mm (*)	325x530x65 mm- 40x60 mm (*)
Protection rating	IPX5	IPX5

TECHNICAL DATA

Description	FX 82 G3T-G3CT-G3TR	FX 122 G3T
Oven dimensions	1178x965x(780+100) mm	1178x965x(1040+100) mm
Electricity supply	230V 1N 50 Hz	230V 1N 50 Hz
Selector switches allowed	-	-
Nominal Gas Consumption	104 MJ/h (NGN) 104 MJ/h (Propane)	130 MJ/h (NGN) 130 MJ/h (Propane)
Turndown Gas Consumption	27 MJ/h (NGN) 27 MJ/h (Propane)	34 MJ/h (NGN) 34 MJ/h (Propane)
Electricity power consumption (W)	800 W	950 W
Current rating	6 A	6,5 A
Chamber opening dimensions	640x600 mm	640x860 mm
Chamber dimensions	890x825x665 mm	890x825x925 mm
Number of containers	8	12
Container spacing	69,5 mm	66 mm
Containers dimensions	530x650x65 mm	530x650x65 mm
Protection rating	IPX5	IPX5

TECHNICAL DATA

Description	FX 201 G3 - G3P	FX 202 G3
Oven dimensions	929x791x(1575+220) mm	1183x973x(1575+220) mm
Electricity supply	230V 1N 50 Hz	230V 1N 50 Hz
Selector switches allowed	-	-
Nominal Gas Consumption	157 MJ/h (NGN) 157 MJ/h (Propane)	220 MJ/h (NGN) 210 MJ/h (Propane)
Nominal Gas Consumption	61 MJ/h (NGN) 61 MJ/h (Propane)	65 MJ/h (NGN) 71 MJ/h (Propane)
Electricity power consumption (W)	1500 W	1600 W
Current rating	5 A	7,5 A
Chamber opening dimensions	440x1395 mm	640x1395 mm
Chamber dimensions	645x650x1455 mm	890x825x1460 mm
Number of containers	20 - 15 (*)	20
Container spacing	66 mm	66 mm
Containers dimensions	325x530x40 mm - 40x60 mm (*)	530x650x40 mm
Protection rating	IPX5	IPX5

(*) Only for FX 61G3P - FX101G3P - FX201G3P models.



SAFETY DEVICE

Even if the equipment has all its safety devices, if necessary, during the installation and connection other safety devices may be supplemented in accordance with applicable laws.



Caution - warning

Make a daily check that the safety devices are properly installed and in good working order. Do not tamper with the safety devices in the points sealed and marked with paint.

SAFETY AND INFORMATION SIGNS

See chart at back of manual for the position of the signs provided.

STANDARD ACCESSORIES

The appliance is delivered complete with the following:

Set of nozzles; for adapting the appliance to the type of gas available.

OPTIONAL ACCESSORIES

The appliance is delivered complete with the following (see "general catalogue").

SAFETY

3

INSTRUCTIONS AND WARNINGS FOR SAFETY

– During design and construction, the Manufacturer has paid special attention to factors which may cause risks to the health and safety of the people interacting with the appliance. As well as complying with the relative legal requirements, he has adopted all the "rules of good construction practice". This information is provided to encourage users to take special care in order to prevent all risks. However, there is no replacement for care and attention. Safety also depends on all the operators who interact with the appliance.



Important

Read the instructions provided in the manual supplied and those applied directly to the appliance with care, and comply with safe instructions in particular.

- Do not modify the equipment in any way.
- Take care not to knock or drop the appliance during transport, handling and installation, to avoid damage to its components.



Important

Never tamper with, elude, remove or bypass the safety and/or adjustment devices installed. Failure to comply with this requirement may cause serious health and safety hazards. Any change and/or tampering with the equipment or the security devices will invalidate the CE marking and entail the forfeiture of the guarantee offered by the manufacturer.

- Even after you have read all the appropriate documentation, if necessary on first use carry out a few trial operations to get to know the controls, especially those used for switching on and off, and their main functions.
- Use the appliance only for the functions intended by the manufacturer. Improper use of the equipment could result in risks to the health and safety of people, damage to nearby goods and financial losses.
- All maintenance work that requires precise, technical expertise or particular skills or qualifications for legal reasons, should be carried out by suitably trained and/or qualified staff and in any case with recognised experienced gained in the specific field of intervention.

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- Clean all parts which may come into direct or indirect contact with foods, and all the surrounding areas, with care in order to maintain hygiene and protect foods from all forms of contamination.
- When cleaning, use only food-approved detergents. Never use corrosive or flammable cleaning products, or products which contain any substances harmful for human health.
- Carry out cleaning procedures when reasonably necessary, and always after each use of the appliance.
- When cleaning and sanitising the appliance with detergents, always wear personal protection equipment (gloves, masks, goggles, etc.) as required by the relevant health and safety legislation.
- At the end of each session of use, make sure that the burners are off, with the control knobs turned off and the gas supply lines disconnected.
- In the event of lengthy periods out of use, thoroughly clean all internal and external parts of the appliance and the surrounding area (in accordance with the manufacturer's instructions) and disconnect all supply lines.
- Never direct pressurised water jets at external or internal parts of the appliance (except for the cooking chamber) to avoid damage to components, especially electrical and electronic parts.



Important

Do not leave flammable objects or materials close to the appliance.

- Never place containers of liquids, or foods which may liquefy during cooking, on shelves of the oven where the user does not have a good view of them, to avoid the risk of scalding during handling of the containers.
- Do not leave or rest pans and/or food products of any kind on the top external surface of the oven.
- Do not obstruct the smoke outake pipe installed on the top external surface of the oven.



Important

Installations and/or repairs carried out by unauthorised staff or with non-original parts, as with any technical change that is not approved by the manufacturer, will void the warranty and relieve the manufacturer of any liability for damage to the product.

- Do not obstruct the smoke outake pipe installed on the top external surface of the oven.



Important

Installations and/or repairs carried out by unauthorised staff or with non-original parts, as with any technical change that is not approved by the manufacturer, will void the warranty and relieve the manufacturer of any liability for damage to the product.

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.



Caution - warning

Accessible parts may become hot during use. Young children should be kept away.

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass or the glass of the hinged lid, since they can scratch the surface, which may result in shattering of the glass.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.



- Children should be supervised to ensure that they do not play with the appliance.
- The ducts in the pressure regulator allow the escape of steam, so these ducts should be regularly checked to ensure that they are not blocked.
- Instructions for Pressure Steam Ovens shall give details on how to open the door safely.



Caution - warning

Do not open drain cocks or other emptying devices until the pressure has been reduced to approximately atmospheric pressure.

SAFETY WARNINGS AND INSTRUCTIONS CONCERNING ELECTRICAL EQUIPMENT

- The electrical equipment has been designed and constructed in accordance with the relevant regulations. These regulations consider operating conditions in relation to the surrounding environment.
- The list specifies the conditions required for the correct operation of the electrical equipment.
 - The room temperature must be between 5°C and 40°C.
 - Relative humidity must be between 50% (measured at 40°C) and 90% (measured at 20°C).
 - The place of installation must not be a source of electromagnetic interference and radiation (X-rays, lasers, etc.).
 - The room must not have areas with concentrations of gas or powders which are potentially explosive and/or represent a fire hazard.
 - The products and materials used during production and maintenance must not contain contaminants or corrosives (acids, chemicals, salts, etc.) and must not be able to penetrate and/or come into contact with the electrical components.
 - During transport and storage, the ambient temperature must be between -25°C and 55°C. However, the electrical equipment may be exposed to a temperature of up to 70°C, provided the exposure time does not exceed 24 hours.

If it is not possible to comply with one or more of the conditions listed, essential for correct operation of the electrical equipment, agreement must be reached in the contract concerning the additional features required to create the most suitable conditions (e.g. special electrical components, air-conditioning equipment, etc.).



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USE AND OPERATION

4

INSTRUCTIONS AND WARNINGS FOR USE

- **Besides being authorised and appropriately documented, and if necessary, instructed and trained, users, on first usage, have to simulate several operations to identify the controls and main functions.**
- **Use only as intended by the manufacturer and do not tamper with any devices to obtain operations other than those intended.**
- **Before each use, make sure that the safety devices are fully installed and efficient.**
- **As well as undertaking to comply with these requirements, users must apply all safety regulations and read the description of the controls and the start-up instructions carefully.**

- Immediately report any anomaly or deterioration of the components and/or parts of the unit and if necessary ask qualified staff to intervene for the inspection and/or replacement activities.
- The manufacturer recommends using the oven above 250°C only when strictly necessary and for short periods of time, not to reduce the life of your equipment.
- Only use the temperature probe recommended for this oven.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not store or use flammable liquids or items in the vicinity of this appliance.

ABNORMAL OPERATION

Any of the following are considered to be abnormal operation and may require servicing:

- Incomplete ignition of the burner.
- Yellow tipping of the burner flame.
- Burner failing to remain alight.



Important

In case the appliance fails to operate correctly, contact the authorised service provider in your area.

DESCRIPTION OF CONTROLS

The illustration shows the appliance's control panels, while the list details the descriptions and functions of the individual controls.

A – **Digital display**: displays the working parameters and alarm codes.

B – **Function enabling button**. enables the function shown on the display.

C – **Back button**: cancels the current operation and returns to the previous page.

D – **Reset button**: resets the alarms (beepers and lights).

E – **"START-STOP" button**: Starts or ends the selected program cycle, shown on the display (cooking cycle, washing cycle, etc.).

F – **Knob**: Used to select the function required or modify values.

To select one of the zones required (function or value) turn the knob clockwise or anticlockwise.

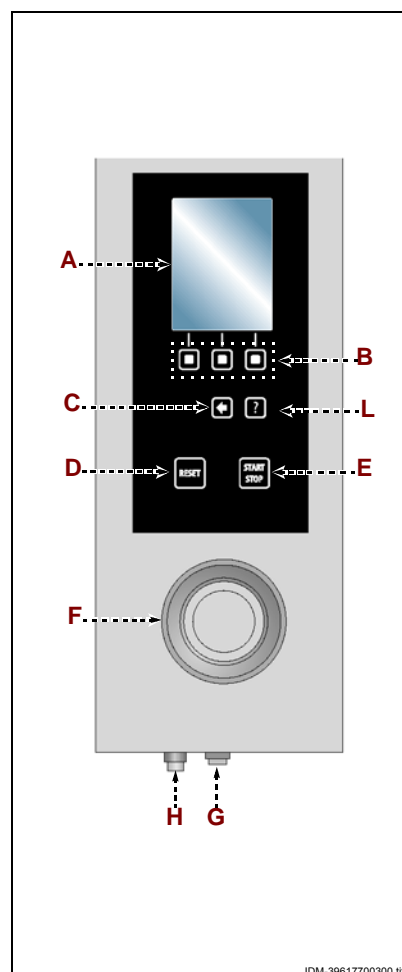
- Clockwise: scrolls "downwards" through zones or increases the value shown.
- Anticlockwise: scrolls "upwards" through zones or decreases the value shown.

After selecting the function required or the value, press the knob to confirm and save the function or value.

G – **On/off button**: turns the appliance's electricity supply on and off.

H – **USB port**: used to connect a remote data storage unit to the appliance.

L – **HELP button**: gives information on the function that is being used.

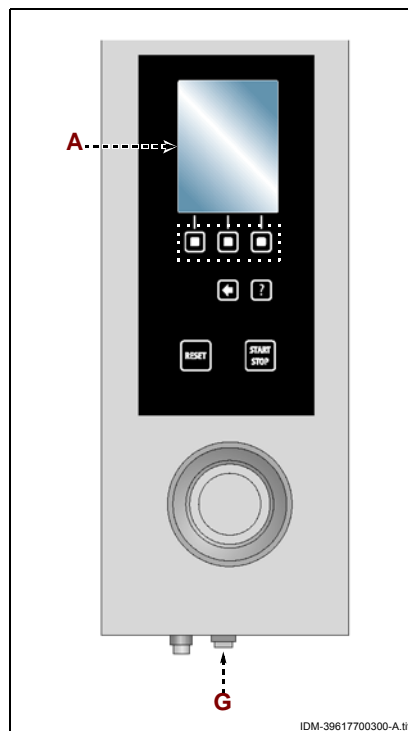


SWITCHING THE APPLIANCE ON AND OFF

Proceed as follows.

Lighting

- 1 – Operate the appliance's master switch to connect it to the electrical mains.
- 2 – Turn on the gas supply tap.
- 3 – Turn on the water supply tap.
- 4 – Press button **(G)** to switch on the appliance.



- 5 – The display **(A)** comes on, and after a few seconds it shows the page >>>
- 6 – Press OK to reset and go to the next page.

Important

The N value of the hours is the residual cooking time between one wash and the next (max.12 h - min. 1h).

- The display will show page. >>>
- 7 – Press OK to go to the main functions of the appliance.

Important

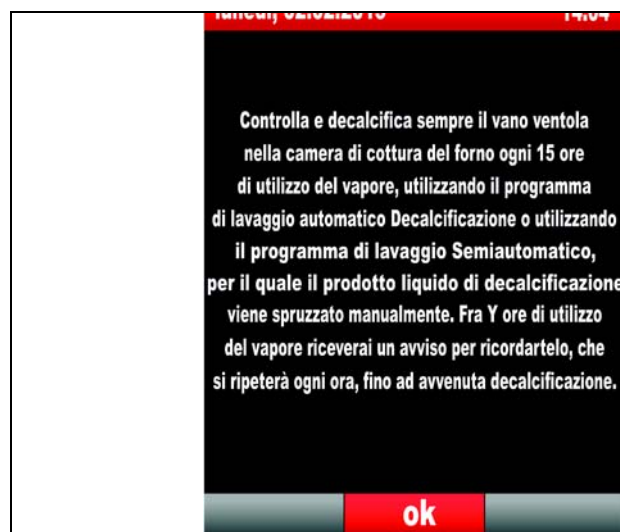
The Y value of the hours is the residual water introduction time in the chamber during a cooking process available between one descaling and the next (max 15h - min 1h).

Turning off

Important

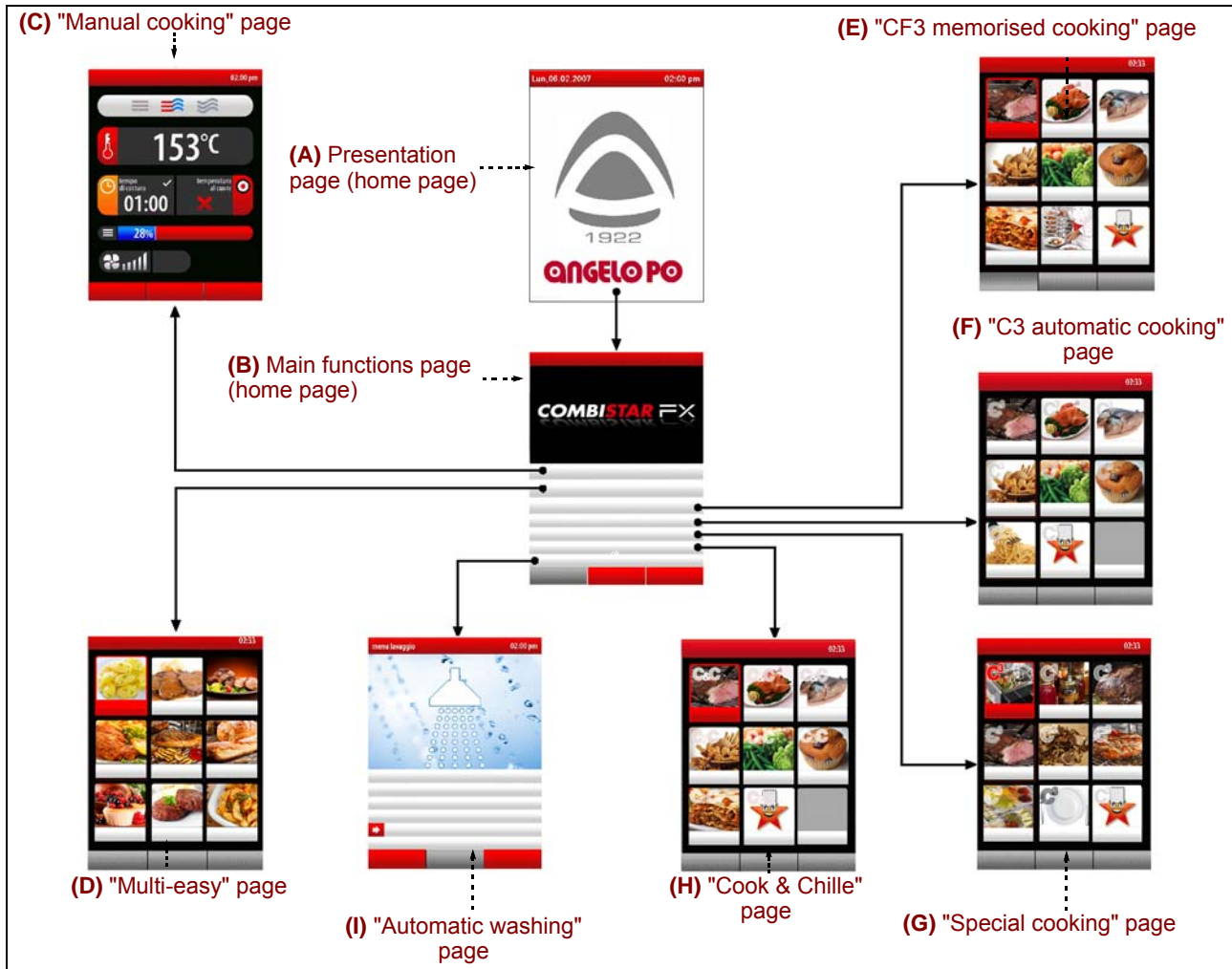
Always switch off the appliance after use.

- 8 – Turn off the gas supply tap.
- 9 – Turn off the water supply tap.
- 10 – Cut off the mains electricity supply using the appliance's master switch.



MENU STRUCTURE CHART

The chart shows the structure sequence of the main pages covering the various operating modes.



A – **Presentation page**: displayed when the appliance is switched on.

B – **Main functions page (home page)**: used to access the pages for programming and display of the appliance's operating parameters (see page 11).

C – **"Manual cooking" page**: used to enter the data (temperature, cooking time, etc.) to allow cooking to be carried out in "manual mode" (see page 21).

D – **"Multi-easy" page**: this is used to activate the function for the simultaneous management of the stored cooking processes (see page 39).

E – **"CF3 memorised cooking" page**: used to select, amend or create cooking programs (see page 31).

F – **"C3 automatic cooking" page**: used to recall the cooking modality pre-set for the different foods (see page 28).

G – **"Special cooking" page**: used to recall the particular cooking modality (e.g. Smoking, pasteurisation, holding, BT cooking, dry, delta T, vacuum, regeneration, favourites) (see page 37).

H – **"Cook & Chill" page**: this is used to manage cooking programs associated with the blast chiller (see page 46).

I – **"Automatic washing" page**: used to select the type of program for cleaning of the appliance (see page 48).

L – **"Settings" page**: used to set the functioning parameters of the appliance (see page 15).

M – **"Service" page**: function for the exclusive use of the After-Sales technical assistance service (to be used with Password).

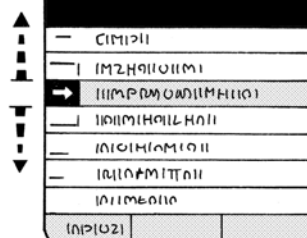
N – **"HACCP" page**: used to display the HACCP data acquired during different cooking (see page 56).

○ – **"Data load/download" page:** used to load the oven with new cooking programs or to download the cooking programs from the oven on to an external memory unit (USB Memory) (see page 56).

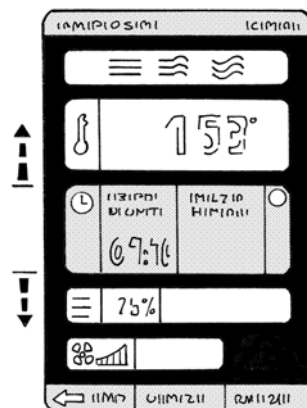
HOW TO ACCESS THE MENU PAGES

Proceed as follows.

- 1 – Select the function required (submenu) using the knob.
- 2 – Press the knob to confirm the selected function.
- 3 – Select the parameter to be modified using the knob.



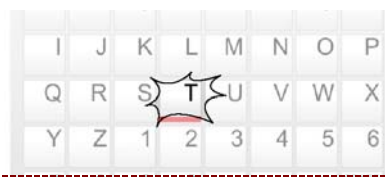
- 4 – Press the knob to confirm the selected parameter.
- 5 – Modify the value of the selected parameter using the knob.
- 6 – Press the knob to confirm the new value displayed.



HOW TO ENTER ALPHANUMERICAL VALUES

Proceed as follows.

- 1 – Use the knob to select the first character (letter or number) required. >>>



- 2 – Press the knob to confirm the highlighted selection. >>>



- 3 – Select the second character (letter or number) required using the knob. >>>

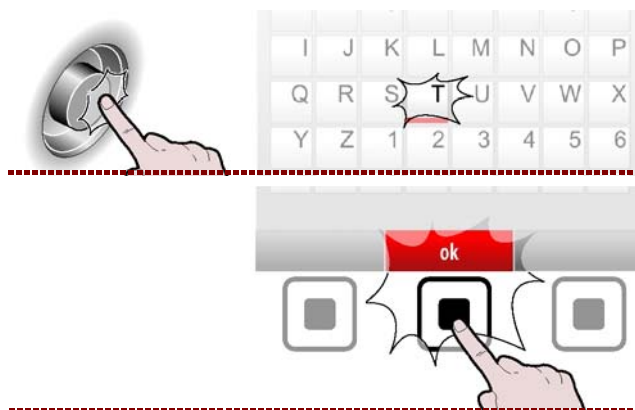


AUS

4 – Press the knob to confirm the highlighted selection. >>>

5 – Repeat the operation until the complete value or parameter has been entered. >>>

6 – Press the button to confirm the value or description selected. >>>



ELIMINATING/RESTORING TYPES OF FOOD

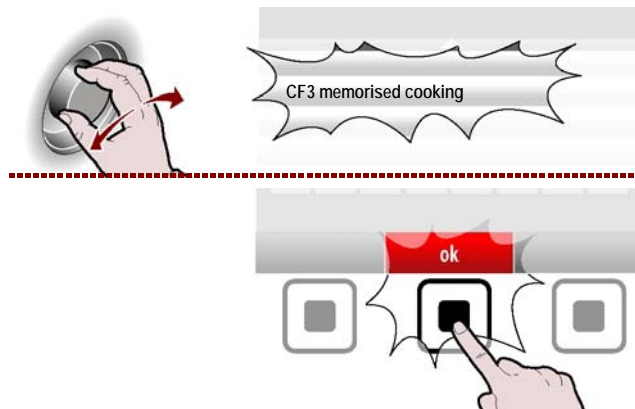
i Important

This function can be used for the following modes: Multi-easy, CF3 Saved cooking programs, C3 Automatic cooking programs, Special cooking programs and Cook&Chill.

Removing food

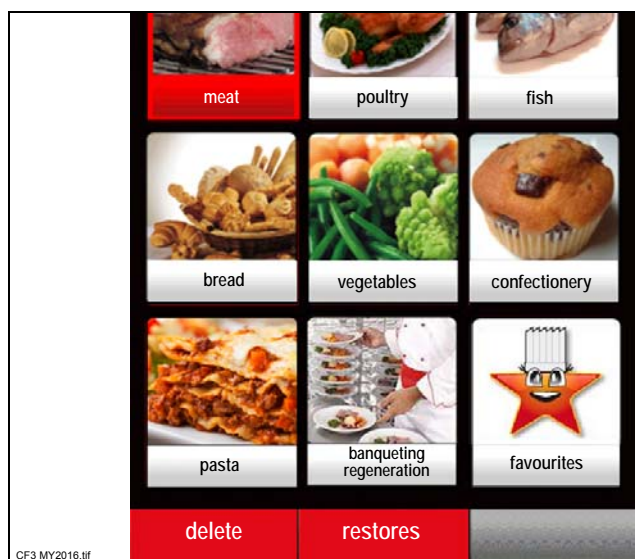
Proceed as follows.

1 – Select the "CF3 memorised cooking" function using the knob. >>>



2 – Press the button to confirm the value or description selected. >>>

The display will show page. >>>
The page is used to select the type of foods to remove.



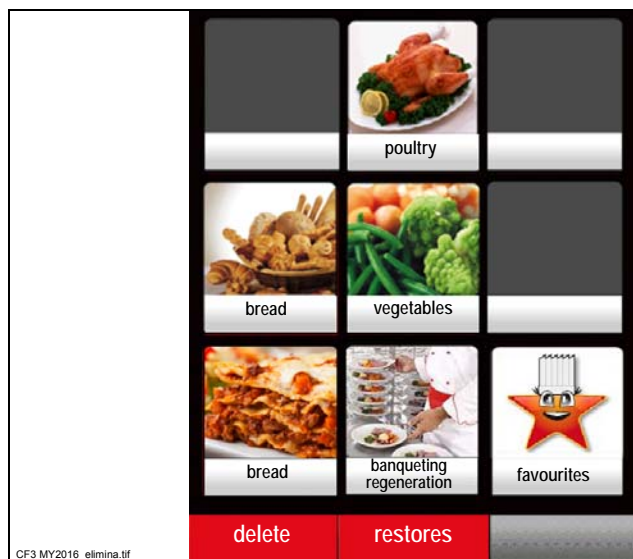
3 – Use the knob to select the type of food. >>>



4 – Press the button to eliminate the type of food.
>>>



The types of food not eliminated will appear on the display.
>>>



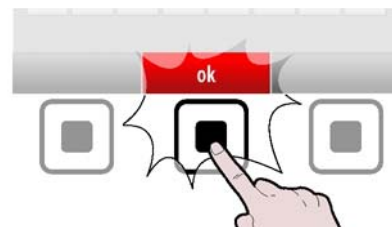
Reintroducing food

Proceed as follows.

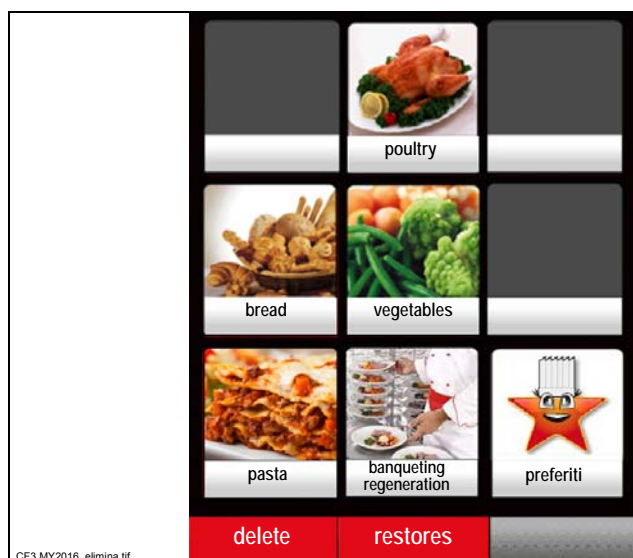
1 – Select the "CF3 memorised cooking" function using the knob.
>>>



2 – Press the button to confirm the selected function.
>>>



The display will show page.
>>>

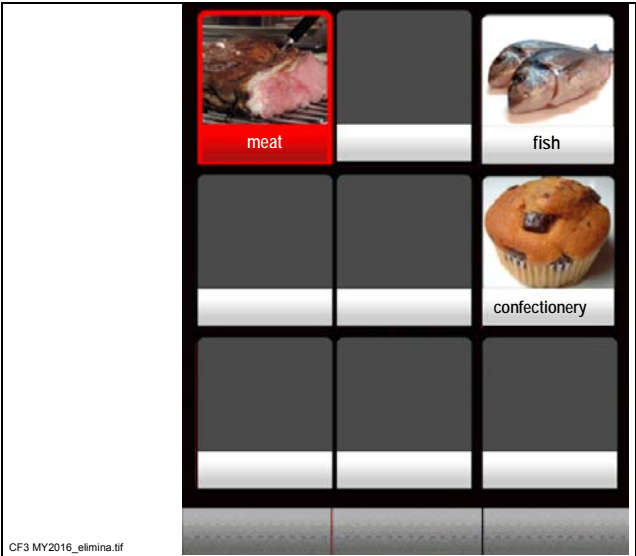


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3 – Press the button to introduce the type of food again.
>>>



The display shows the page with the types of food to reintroduce.
>>>



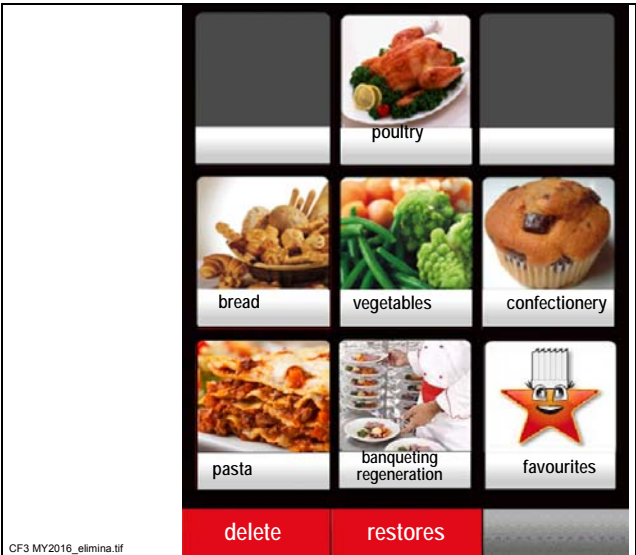
4 – Use the knob to select the type of food.
>>>



5 – Press the knob to confirm the type of food to reintroduce.
>>>



The display shows the page with the types of food that have not been eliminated.
>>>

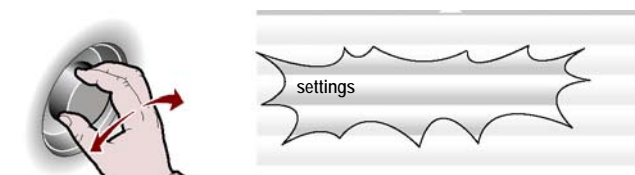


HOW TO MAKE GENERAL APPLIANCE SETTINGS

Proceed as follows.

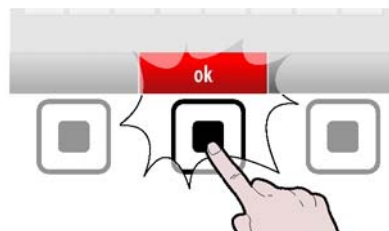
1 – Select the "Settings" function using the knob.

>>>



2 – Press the button to confirm the value or description selected.

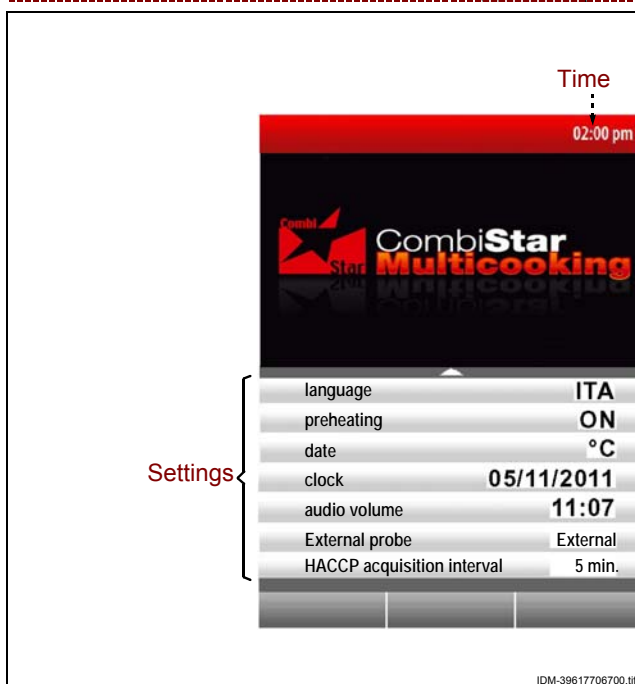
>>>



The display will show page.

>>>

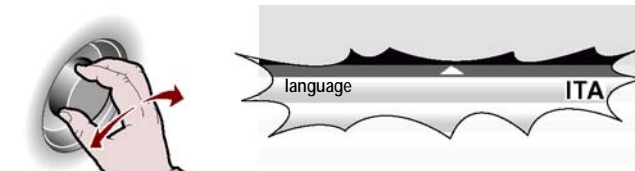
This page is used to set the appliance's operating parameters.



Language

3 – Select the "Current language" function using the knob.

>>>



4 – Press the knob to confirm the selected function.

>>>



5 – Turn the knob to select the language required.

>>>



6 – Press the knob to confirm the selected parameter.

>>>

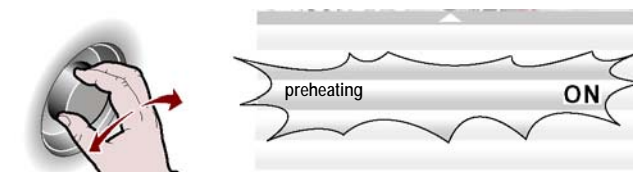


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Preheating

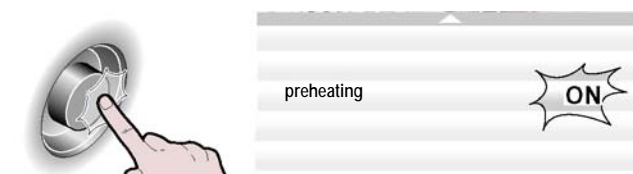
1 – Select the "Preheating" function using the knob.

>>>



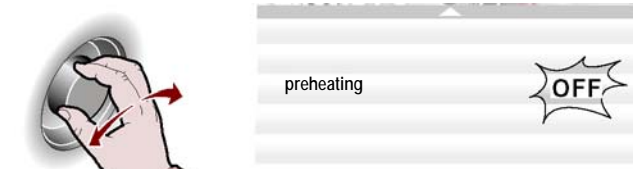
2 – Press the knob to confirm the selected function.

>>>



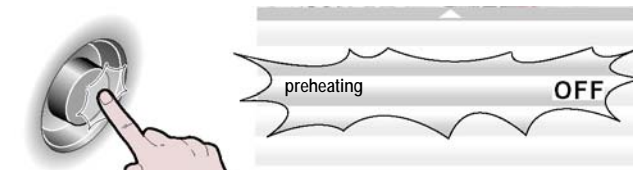
3 – To activate or deactivate the cooking chamber preheating function (preheating on/off), turn the knob.

>>>



4 – Press the knob to confirm the selected function.

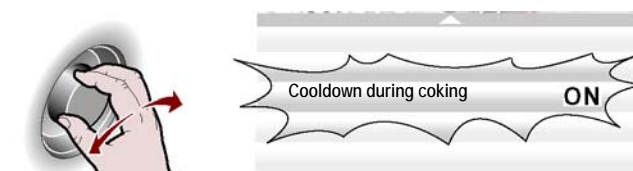
>>>



Cooldown during cooking

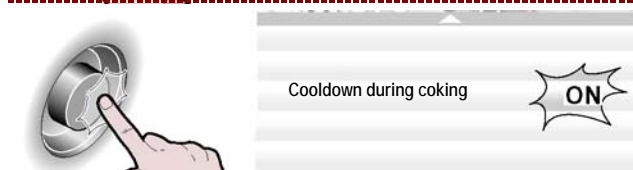
1 – Select the "Cooldown during cooking" function using the knob.

>>>



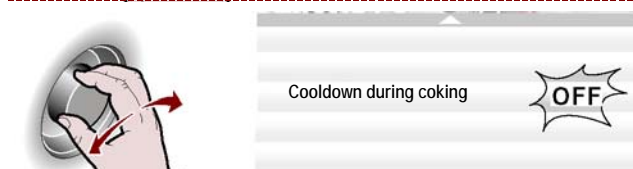
2 – Press the knob to confirm the selected function.

>>>



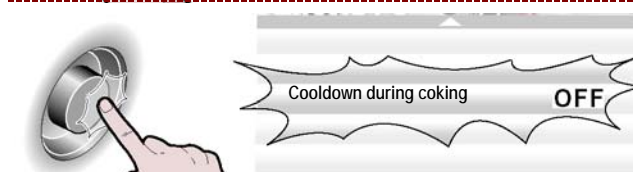
3 – Turn the knob to activate or deactivate ("activate/deactivate cooldown during cooking") the cool-down during cooking function.

>>>



4 – Press the knob to confirm the selected parameter.

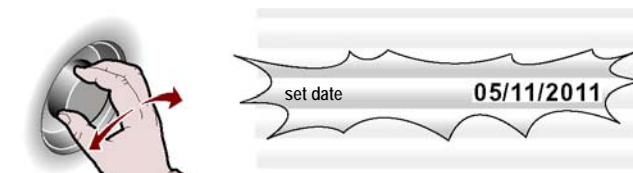
>>>



Set date

1 – Select the "set date" function using the knob.

>>>



2 – Press the knob to confirm the selected function.

>>>



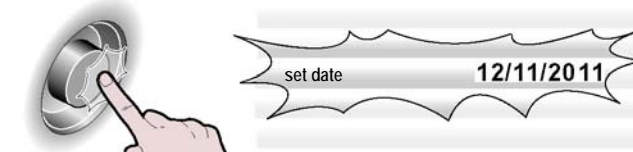
3 – Modify the current date using the knob.

>>>



4 – Press the knob to confirm the selected parameter.

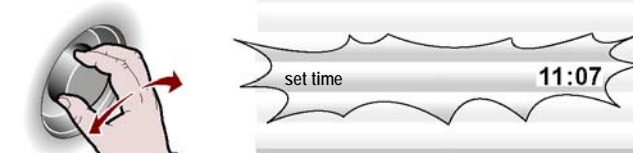
>>>



Set time

1 – Select the "set time" function using the knob.

>>>



2 – Press the knob to confirm the selected function.

>>>



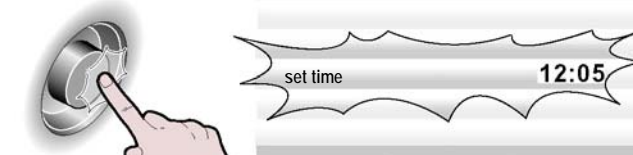
3 – Modify the current time using the knob.

>>>



4 – Press the knob to confirm the selected parameter.

>>>



Enable save-cooking

This function is used to save, on a CF3 program, all the modifications carried out during the last manual cooking (see page 54).

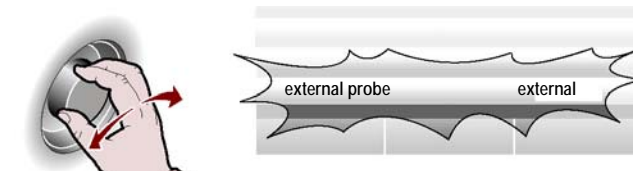


Important

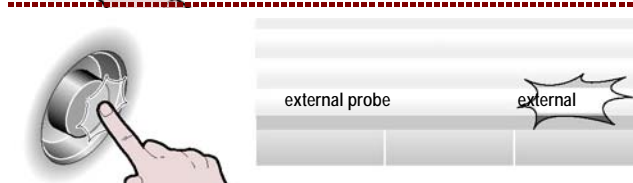
Note: It is possible to save up to a maximum 18 modifications.

External probe/Vacuum

1 – Select the "External probe" function using the knob. >>>



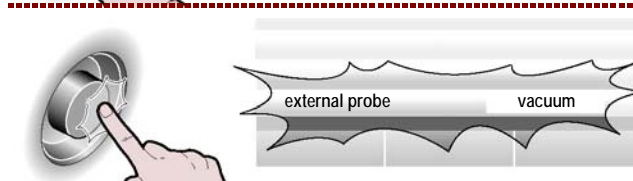
2 – Press the knob to confirm the selected function. >>>



3 – Otherwise, select the "V acuum" function using the knob. >>>

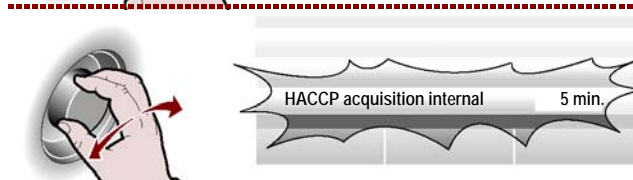


4 – Press the knob to confirm the selected parameter. >>>



HACCP acquisition interval

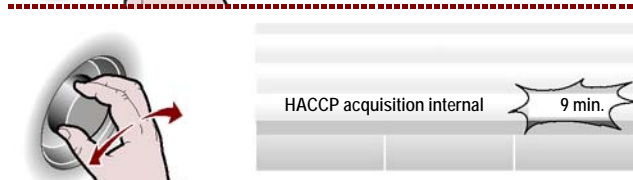
1 – Select the "HACCP acquisition interval" function using the knob. >>>



2 – Press the knob to confirm the selected function. >>>



3 – Amend the acquisition time using the knob. >>>



4 – Press the knob to confirm the selected parameter. >>>

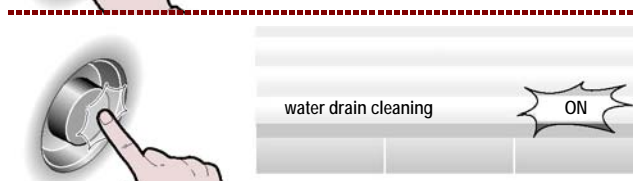


Water drain cleaning

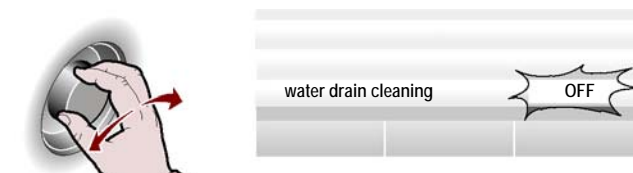
1 – Select the "Water drain cleaning" function using the knob. >>>



2 – Press the knob to confirm the selected function. >>>



3 – To activate or deactivate the cleaning function of the water drain at the beginning of every wash, rotate knob. >>>>



4 – Press the knob to confirm the selected parameter. >>>

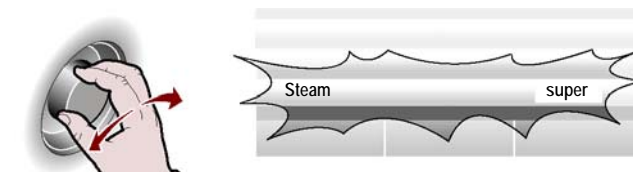


Important

The function "Water drain cleaning" entails a higher consumption of detergent; only use this function if necessary, for example for frequent cooking of greasy food (chickens, roasts, etc.).

Steam

1 – Select the "Steam" using the knob. >>>

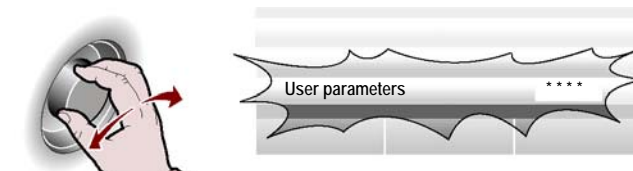


2 – Press the knob to select from **super** to **standard** and vice versa. >>>

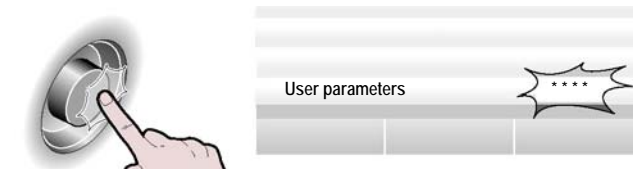


User parameters

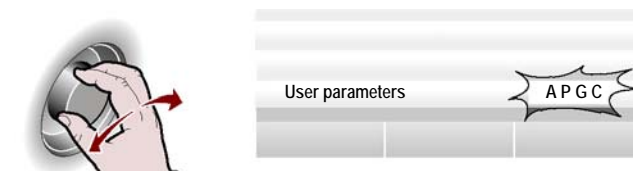
1 – To modify and thus personalise some preset functions set by the manufacturer, select the "User parameters" function with the knob. >>>



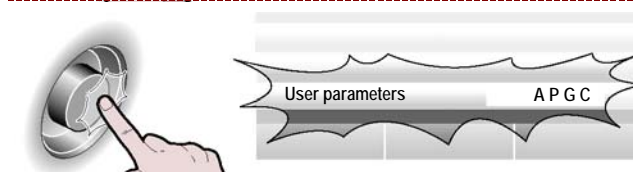
2 – Press the knob to confirm the selected function. >>>



3 – Rotate the knob to insert the password supplied by the manufacturer (APGC). >>>>



4 – Press the knob to confirm the selected function. >>>




The display will show page. >>>

– **Time for cleaning the oven:** (default=OFF): the oven is blocked and needs cleaning when the time elapses (Standard, medium, Basic).

– **Time for cleaning the oven:** (default = 1 hour): is the remaining time of the oven blocking, beginning from the warnings start (acoustic and visual) of the oven blocking (see page 66).

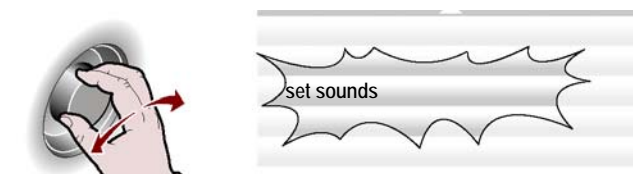
– **Warning time de-scaling:** (default= OFF): is the time after which the appliance warns the user to check the oven and if necessary start the cleaning program (descaling, see page 66).

User parameters		02:00 pm
	time for cleaning the oven	OFF
	time for cleaning the oven	1 hour
	warning time de-scaling	OFF
	release cooking	OFF
	unlock program	OFF
	User button	
	change user's Password	

- **Release cooking** (default= OFF): select ON to release the oven from the CLE alarm.
- **Unblock program** (default =OFF):
- **User button**: is used to modify the “User key” writing present in the “Main functions (Home page)”.
- **Change user's Password**: used to modify the “APGC” password (supplied by the manufacturer) with a new password.

Set sounds

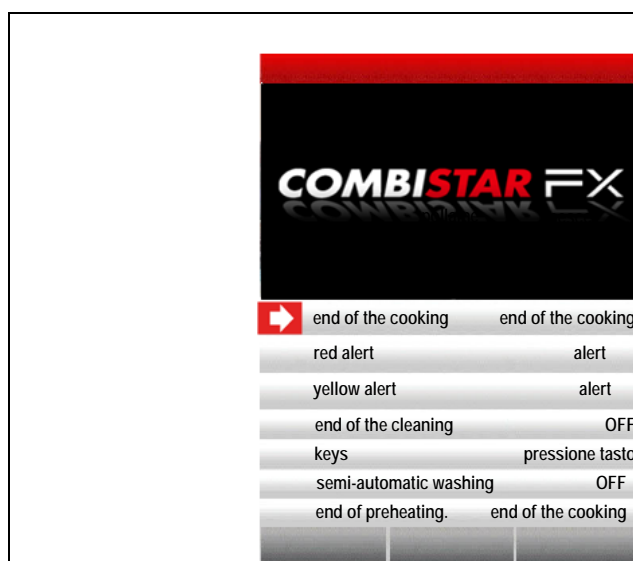
1 – To modify and thus personalise the sounds attached to different oven phase functions, select "set sounds with the knob.
>>>



2 – Press the knob to confirm the selected function.
>>>



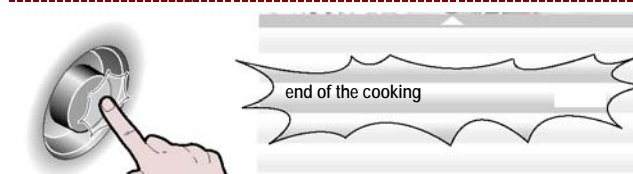
The display will show page.
>>>



3 – Select the function required using the knob. >>>



4 – Press the knob to enter the sounds list. >>>



5 – Select the desired sounds and press the knob to confirm.
>>>

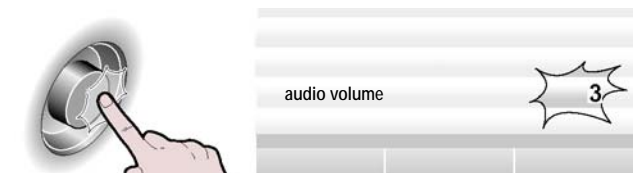


Audio volume

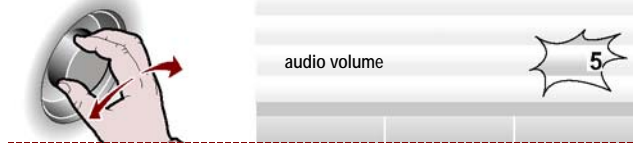
1 – Select the "Audio volume" function using the knob.
>>>



2 – Press the knob to confirm the selected function. >>>



3 – Modify the audio volume using the knob. >>>



4 – Press the knob to confirm the selected parameter. >>>



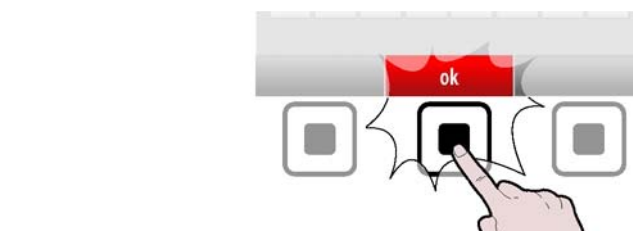
"MANUAL COOKING" MODE

Proceed as follows.

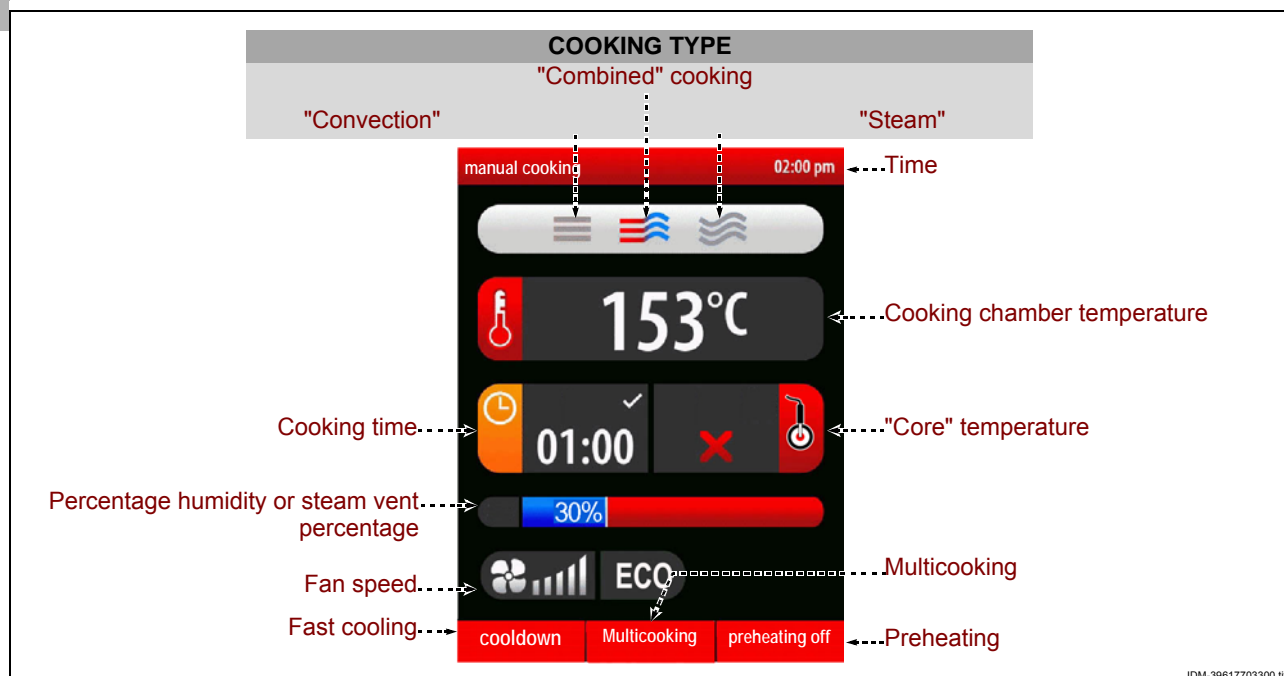
1 – Select the "manual cooking" function using the knob. >>>



2 – Press the button to confirm the value or description selected. >>>



The display will show page.



The page is used to enter the data (cooking type, temperature, cooking time, etc.) to allow cooking to be carried out in "manual mode".

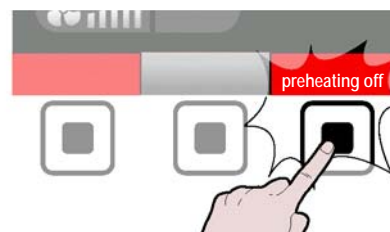
i Important

The "cooking time" and "core temperature" functions are mutually exclusive. For example, if a user selects "cooking time" and then selects "core temperature", the first function is cancelled.

Before selecting the cooking type, decide whether you need to turn the cooking chamber preheating function on or off.

3 – To activate or deactivate the cooking chamber preheating function (preheating on/off), press the button.

The operating status ("preheating on" or "preheating off") appears in the "preheating" zone in accordance with the selection made.



Cooking type

1 – Select the "cooking type" zone using the knob.

>>>



2 – Press the knob to confirm the selected zone.

>>>



3 – Select the cooking type (combined, convection, steam) using the knob.

>>>



4 – Press the knob to confirm the selected function.

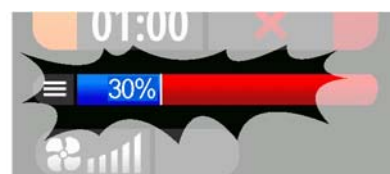
>>>



– If "combined cooking" is selected, the percentage of humidity inside the oven appears in zone.

– If "convection cooking" is selected, the percentage of opening of the steam vent appears in zone.

– If you select "steam cooking", 100% Sup. or 100% Std appear in the area (the value can be changed, see page).



Cooking temperature

1 – Select the "cooking temperature" zone using the knob.

>>>



2 – Press the knob to confirm the selected zone.

>>>



3 – To modify the cooking temperature, turn the knob until the value required is displayed.

>>>



4 – Press the knob to confirm the selected value.

>>>

Cooking time or core temperature

1 – Select either the "cooking time" or the "core temperature" zone using the knob.

>>>

2 – Press the knob to confirm the selected zone.

>>>

For example, if a user selects the "cooking time" function and then selects "core temperature", the first function is cancelled, or vice-versa.

3 – To modify the value selected ("cooking time" or "core temperature"), turn the knob until the value required is displayed.

>>>

4 – Press the knob to confirm the selected value.

>>>

Percentage humidity or steam vent percentage

1 – Select the "percentage humidity" or "steam vent percentage" zone using the knob.

>>>

2 – Press the knob to confirm the selected zone.

>>>

3 – To modify the value selected ("percentage humidity" or "steam vent percentage"), turn the knob until the value required is displayed.

>>>

4 – Press the knob to confirm the selected value.

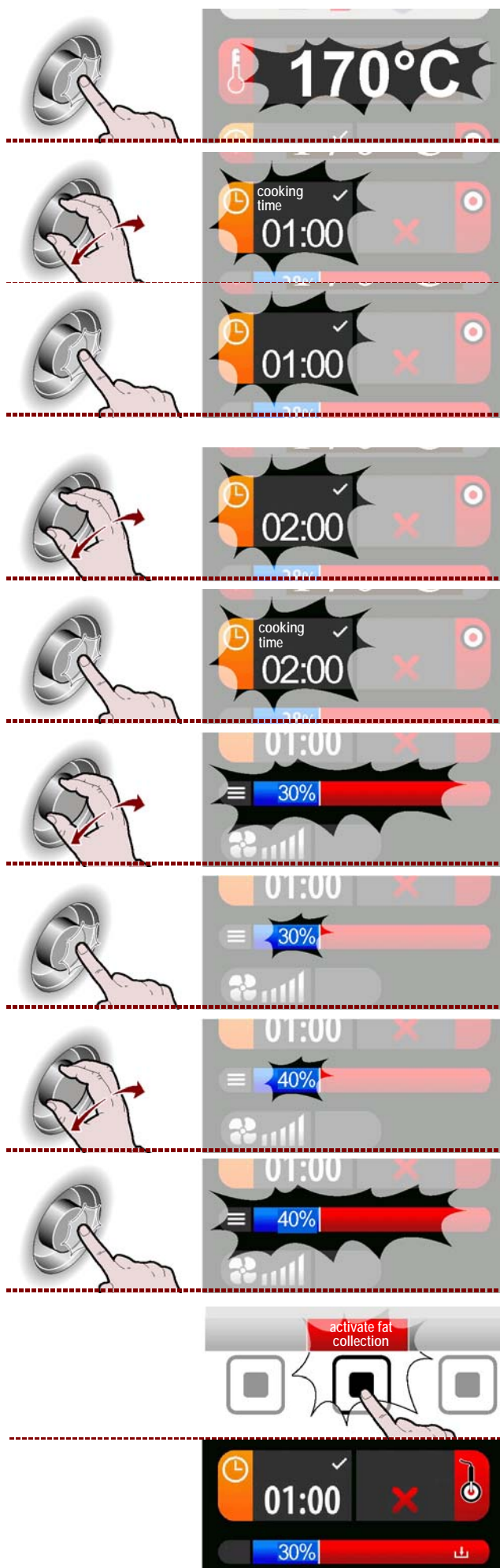
>>>

If using an oven with a grease discharge valve, along with the percentage of moisture, it is possible to activate/deactivate the fat collection function with the special button.

>>>

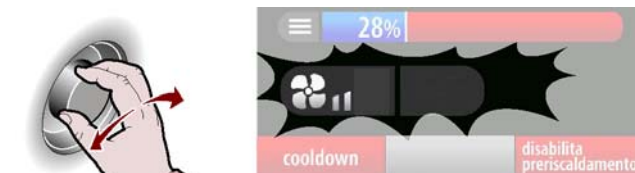
The display will show

>>>

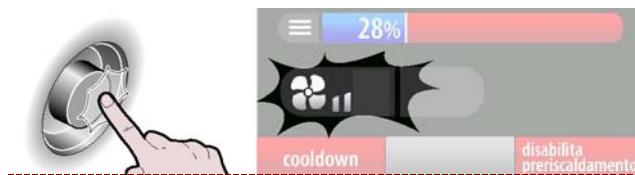


Fan speed

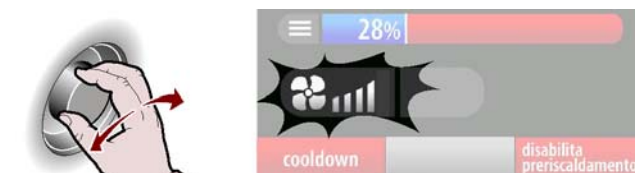
1 – Select the "fan speed" zone using the knob. >>>



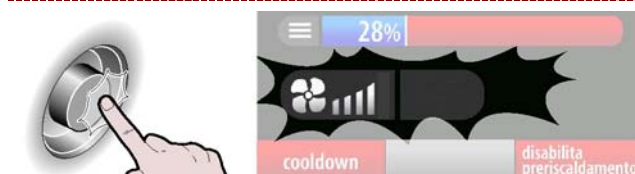
2 – Press the knob to confirm the selected zone. >>>



3 – To modify the cooking fan speed, turn the knob to increase or reduce the number of notches on the graduated scale. >>>



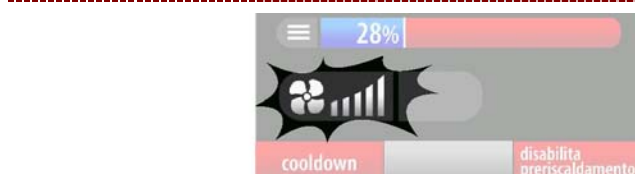
4 – Press the knob to confirm the selected value. >>>



The symbol shows that the cooling fan speed is on the minimum setting. >>>



The symbol shows that the cooling fan speed is on the maximum setting. >>>



The symbol shows that the cooling fan is set in on-off mode (the fan switches on and off automatically). >>>



5 – Press button to start the cooking cycle (See "Cooking cycle start and end procedure."). >>>



On completion of the cooking cycle set, to switch to another cooking type at a lower temperature proceed as follows.

ECO-PLUS

1 – Select the "ECO" function using the knob. >>>



2 – Press the knob to confirm the selected function. >>>



3 – Turn the knob to activate or deactivate the "ECO" function (icon lit with green light). >>>

This function allows to save energy, but only for reduced loads.



4 – To activate or deactivate the "PLUS" function turn the knob further (icon lit with red light). >>>

This function allows to increase the power of the machine.



5 – Press the knob to confirm the selected function. >>>



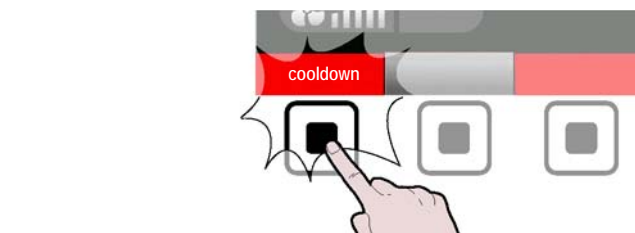
6 – Press button to start the cooking cycle (See "Cooking cycle start and end procedure"). >>>



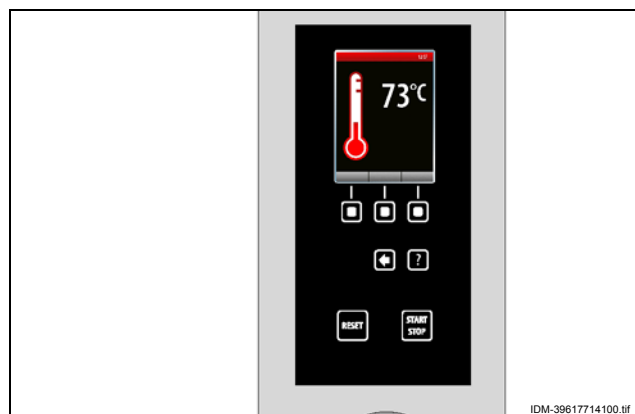
On completion of the cooking cycle set, to switch to another cooking type at a lower temperature proceed as follows.

Cooldown

1 – Press the button. >>>



The display will show page. >>>



2 – Select the cooling temperature using the knob. >>>



3 – Press the knob to confirm the selected value. >>>



4 – Press the button for rapid cooling of the appliance. >>>

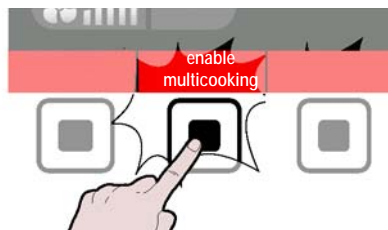


Multicooking

During every cooking cycle it is possible to activate or deactivate the "Multicooking" function.

1 – To activate or deactivate ("enable/disable Multicooking") the Multicooking function, press the button. >>>

Depending on the chosen function, the functioning status appears in the "Multicooking" area ("enable Multicooking" or "disable Multicooking").



The display will show page. >>>



2 – Select the "Multicooking" zone using the knob. >



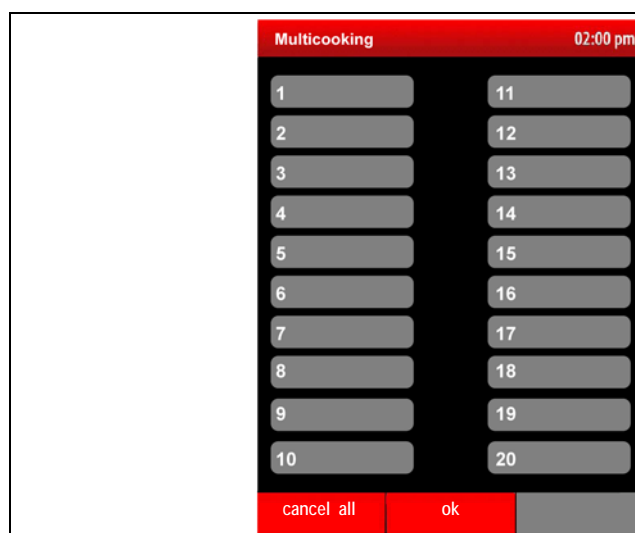
3 – Press the knob to confirm the selected zone. >>



The display will show page. >>>

Note:

– Press "Cancel all" to cancel all the Timers.



4 – Use the knob to select one of the timers. >>>



5 – Press the knob to confirm the selected function. >>>



6 – Turn the knob to set the cooking time. >>>

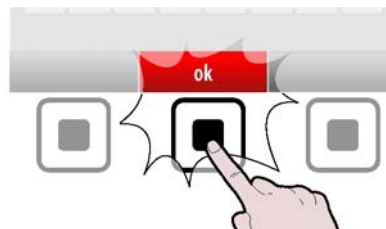


7 – Press the knob to confirm the selected function. >>>



Repeat the operation from point 4 to point 7 to set the other timers.

8 – Press the button to confirm the selected function. >>>



9 – Press the button to start the countdown. >>>



The display will show page. >>>

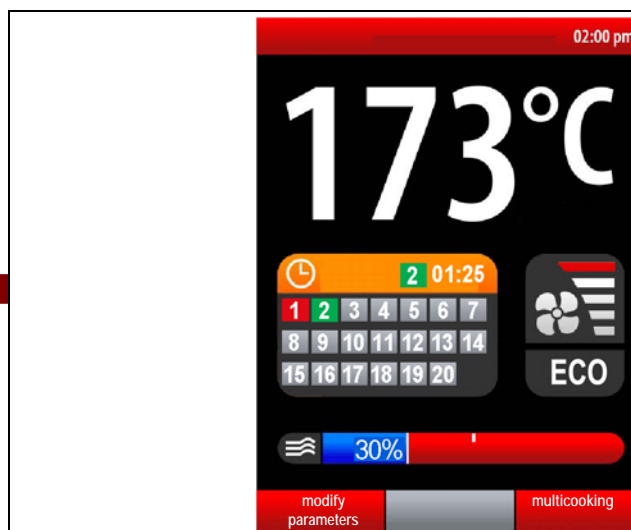
Note:

- Green: timer active in countdown.
- Grey: timer not active.
- Red: timer expired.

AUS

Important

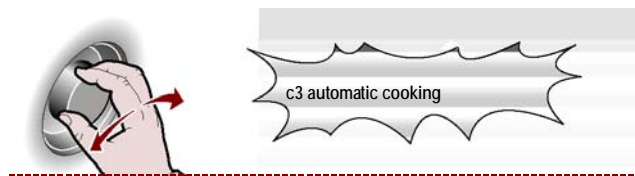
An acoustic signal is activated at the end of each cooking program. Open the door, remove the food that has completed the cooking program and close the door again. The countdown of the next cooking program will be activated.



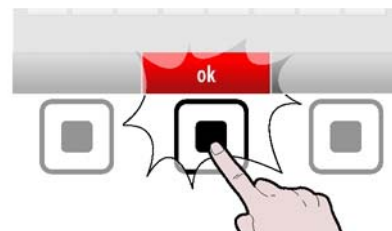
MODALITY FOR "C3 AUTOMATIC COOKING"

Proceed as follows.

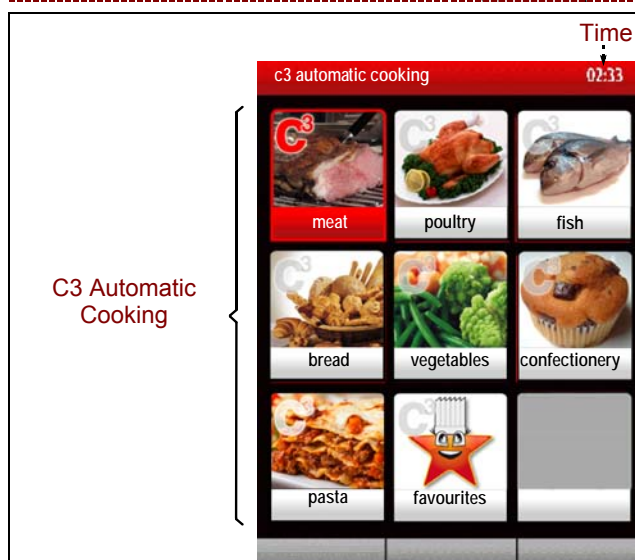
1 – Select the "C3 automatic cooking" function using the knob. >>>



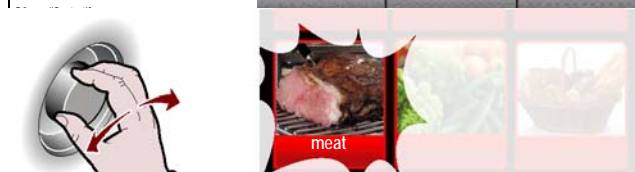
2 – Press the button to confirm the selected function. >>>



The display will show page. >>>
The page is used to select cooking programs pre-set for different foods.



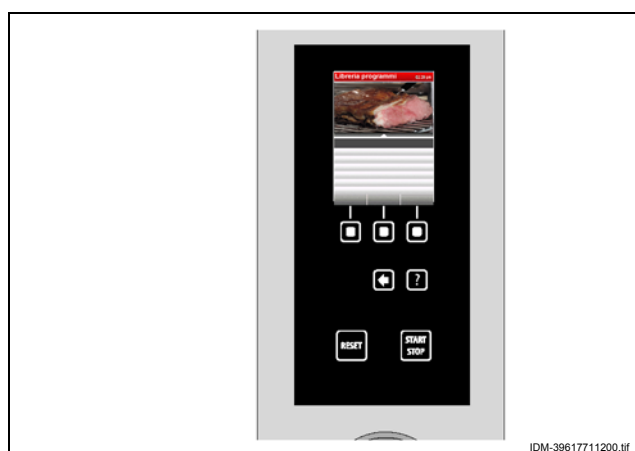
3 – Use the knob to select the type of food. >>>



4 – Press the knob to confirm the selected choice. >

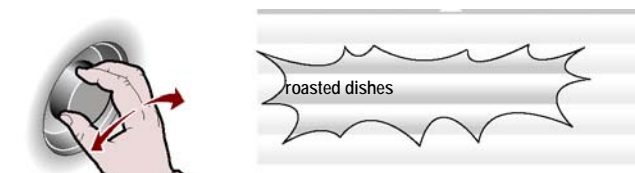


The display will show page. >>>



AUS

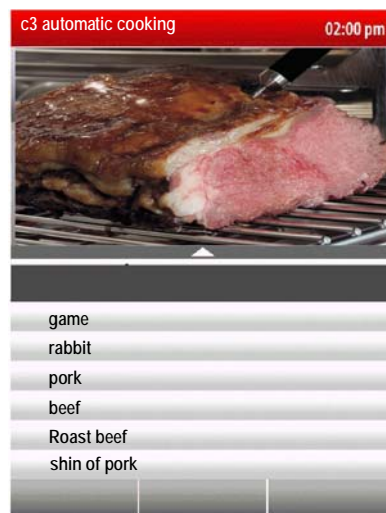
5 – Use the knob to select the cooking mode. >>>



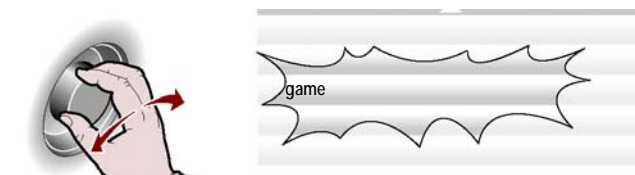
6 – Press the knob to confirm the selected cooking mode. >>>



The display will show page. >>>



7 – Select the name of the cooking program using the knob. >>>



8 – Press the button to confirm the selected function. >>>



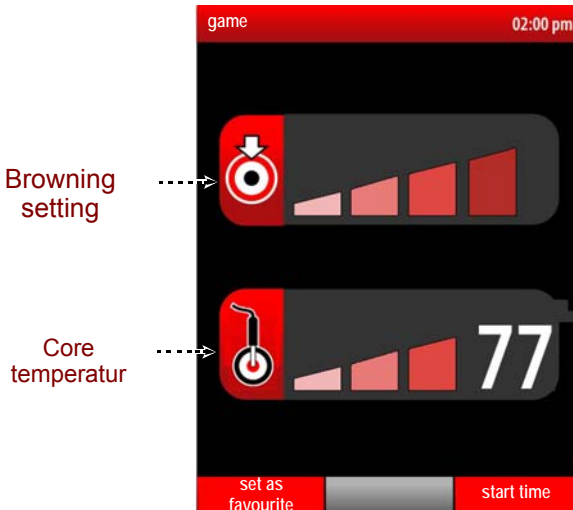
The display will show page. >>>

9 – At this point it is possible to set certain program parameters, using the knob. >>>

To start the programmed cooking at a pre-established time, proceed as indicated at page 28 (start time).

To set this as a favourite cooking mode, press the "set as favourite" button and proceed as described on page 11 (alphanumeric mode).

Browning setting



Core temperatur

The saved programme can be recalled by selecting the "favourites" icon on the "C3 automatic cooking" screen. >>>



The "favourite" programmes can be deleted as follows:

1 – Use the knob to select the "favourites" icon.

>>>

2 – Press the knob to confirm the selected function.

>>>

3 – The display will show page.

>>>

4 – Press the button.

>>>

5 – Turn the knob to select NO and press to confirm.

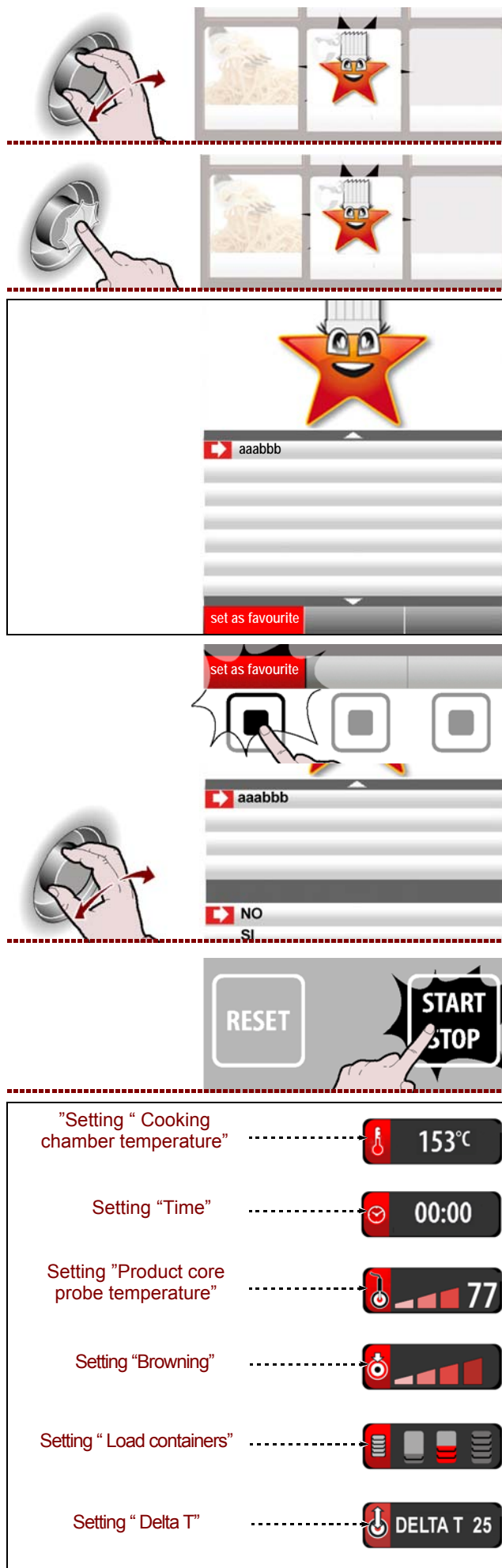
>>>

6 – Press the button to start the cooking program.

>>>

In every setting of the "C3 automatic cooking programs" you can set some parameters reported in the table to the side.

>>>



AUS

MODALITY FOR "CF3 MEMORISED COOKING"

Proceed as follows.

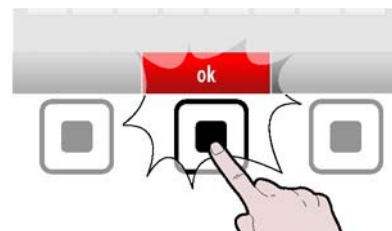
1 – Select the "CF3 memorised cooking" function using the knob.

>>>

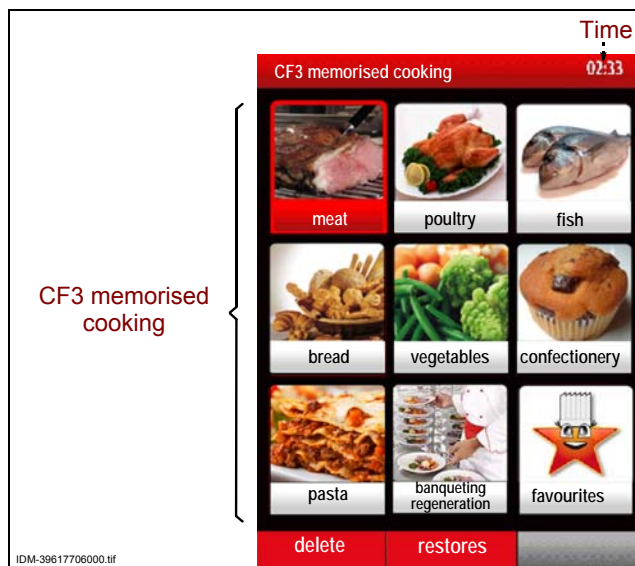


2 – Press the button to confirm the value or description selected.

>>>



The display will show page. >>>
The page is used to select, modify or program the cooking of foods.



3 – Use the knob to select the type of food.

>>>



4 – Press the knob to confirm the cooking program selected.

>>>



The display will show page.

>>>



AUS

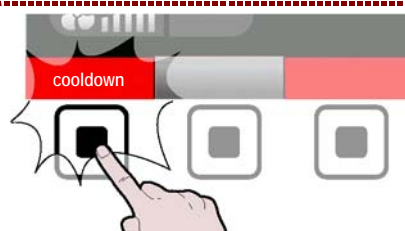
5 – Select the name of the cooking program using the knob. >>>



6 – Press the button to confirm the selected function. >>>



To start “**cooldown**” press the button and follow the instructions already described at page 25. >>>



For single-phase cooking programmes activate the "multicooking" function.

Press the button to activate the "Multicooking" function and follow the instructions found on page 26. >



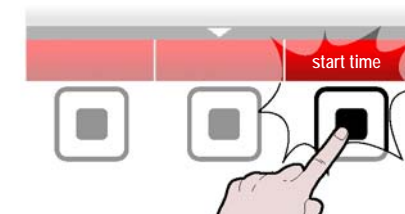
7 – Press the button to start the cooking program. >>>



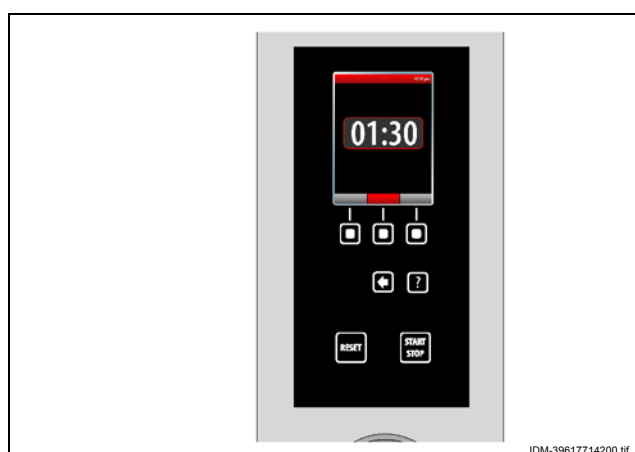
Start time

To start the cooking operation program at a preset time, proceed as follows. >>>

1 – Press the button. >>>



The display will show the page with the cooking start time. >>>
To change the time shown, proceed as follows.



2 – Use the knob to set the cooking start time (hour). >>>



3 – Press the knob to confirm the selected value.

>>>



4 – Use the knob to set the cooking start time (minutes).

>>



5 – Press the knob to confirm the selected value.

>>>



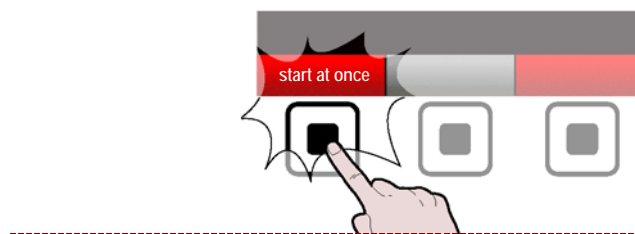
6 – Press the button to start the programmed cooking operation at the set time.

>>>



7 – To start the programmed cooking operation immediately, press the button.

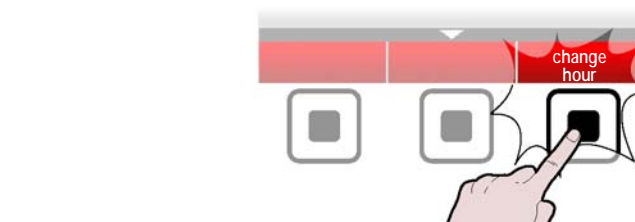
>>>



It is possible to temporarily change the programme parameters when the cooking programme has already started (see "manual cooking").

To change the start time, press the button and follow the instructions from 2 to 5.

>>>



Delta T

1 – Use the knob to select the type of food.

>>>



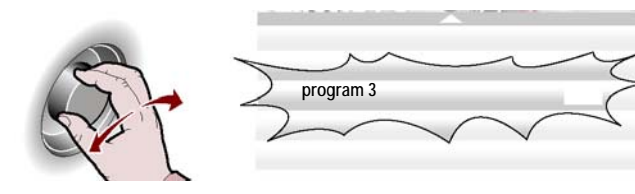
2 – Press the knob to confirm the selected choice.

>



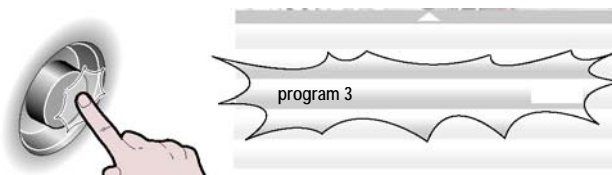
3 – Select the name of the cooking program using the knob.

>>>



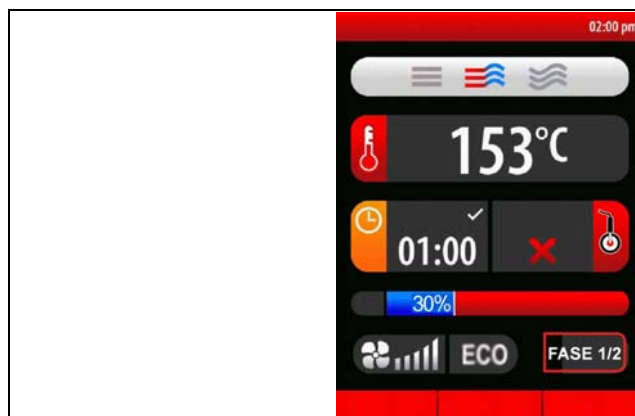
AUS

4 – Press the knob to confirm the selected choice. >

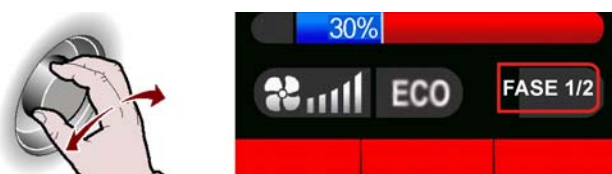


The display will show page

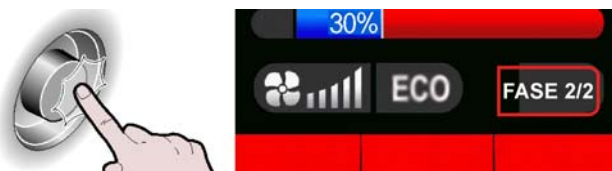
>>>



5 – Use the knob to select a phase during which you intend to activate the “Delta T” function. >>>



6 – Press the knob to confirm the selected choice. >



7 – Use the knob to select the temperature. >>>



8 – Press the knob to confirm the selected choice. >



9 – Press the “Delta T” button to activate the function. >>>



10 – Turn the knob to set the desired “Delta T” function. >>>

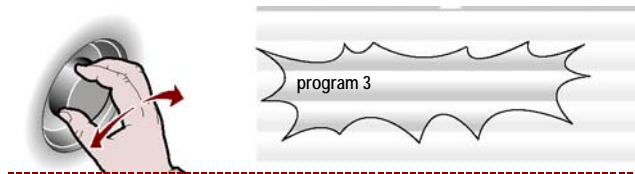


11 – Press the knob to confirm the selected value. >>>

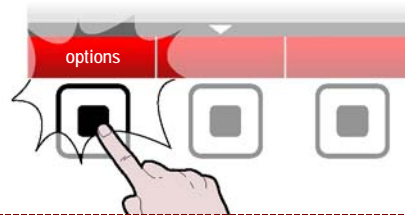


MODIFYING THE CHARACTERISTICS OF A COOKING PROGRAM

1 – Select the name of the cooking program using the knob. >>>



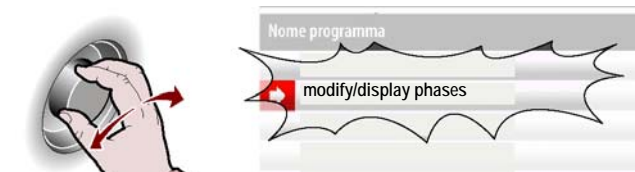
2 – Press the button. >>>



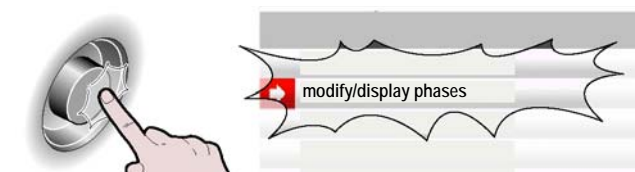
The display will show page. >>>



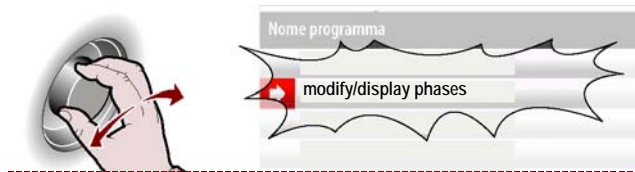
3 – Select the function required from the list using the knob. >>>



4 – Press the knob to confirm the selected function. >>>



5 – Selecting "display recipe (USB)" from the function list will activate the "more recipes" function. >>>



6 – Press the button to display the website link from where to download more recipes. >>>



– **SAVE AS:** used to assign a new name to the selected cooking program (see page 11).

– **MODIFY/DISPLAY PHASES:** used to display and/or modify the stages of the selected cooking program (see page 31).

- **COPY**: used to "copy-paste" the selected cooking program and save it with a new name (see page 11).
 - **DELETE**: Used to delete the selected cooking program.
 - **ADD TO FAVOURITES**: used to save the chosen cooking program in the favourites category.
 - **DISPLAY RECIPE**: it used to display recipes in the oven or in a USB flash drive.
 - **DISPLAY PHOTOS**: it used to display photo in the oven or in a USB flash drive.
- It is possible to amend, re-name, etc. the features of the cooking programs memorised by the manufacturer by selecting "**Settings**" from the Main menu and subsequently "**User parameters/Unblock program/ON**" (see page 19).

CREATING A NEW COOKING PROGRAM

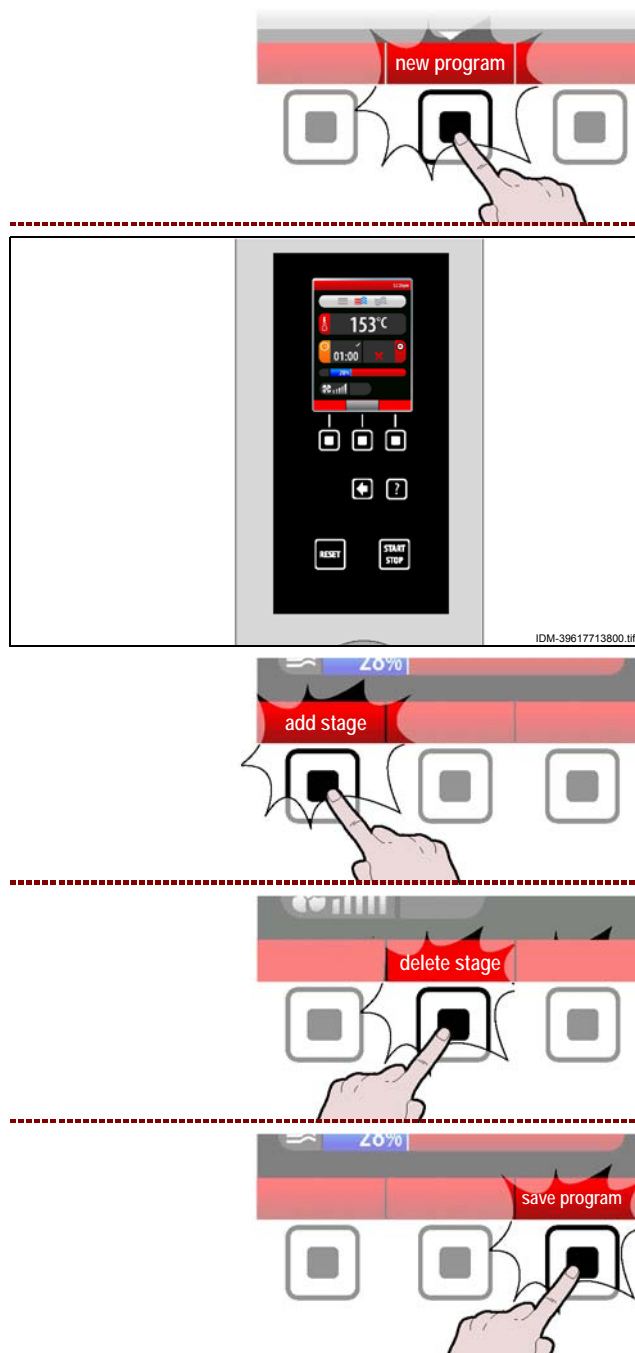
- 1 – Press the button. >>>
- 2 – Enter the name of the new cooking program (see page 11).

The display will show page. >>>
Set all the characteristics of the new cooking program (cooking type, temperature, cooking time, etc.) as explained on page 21.

- 3 – When creating a new program, it may be necessary to program cooking in more than one stage. To do this, press the button. >>>

- 4 – Also may be necessary remove one or more stages of the one cooking program.

- 5 – When programming is complete, press the button to save the new program and return to the main menu. >>>



AUS

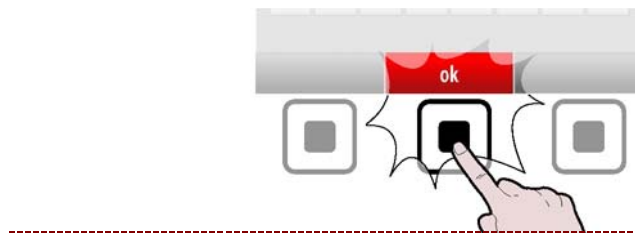
"SPECIAL COOKING" MODE

Proceed as follows.

1 – Select the "special cooking" function using the knob. >>>










2 – Press the button to confirm the selected function. >>>



The page where it is possible to carry out all functions described in the "C3 automatic cooking" paragraph appears on the display (see page 28). >>>



It In every setting of the "Special cooking" you can set some parameters reported in the table to the sid". >>>

"Setting " Cooking chamber temperature"	 153°C
Setting "Time"	 00:00
Setting "Product coreprobe temperature"	 77
Setting "Browning"	 77
Setting " Load containers"	 77
Setting " Delta T"	 DELTA T 25
Setting the percentage humidity/ steam vent percentage	 50 %

AUS

"MULTI-EASY" INSTRUCTIONS

Proceed as follows.

1 – Select the "multi-easy" function using the knob.>



2 – Press the button to confirm the selected function.

>>>

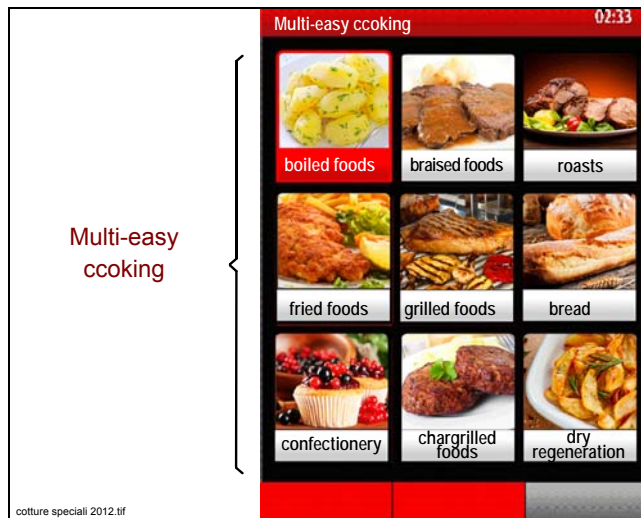


The display will show the page.

>>>

i Important

The page is used to select the type of cooking process among: boiling, roasting, frying, grilling, bread, pastries, hot-plate, dry regeneration, combo regeneration, steam regeneration, My men.



3 – Use the knob to select the cooking mode. >>>



4 – Press the knob to confirm the selected choice.

>>>

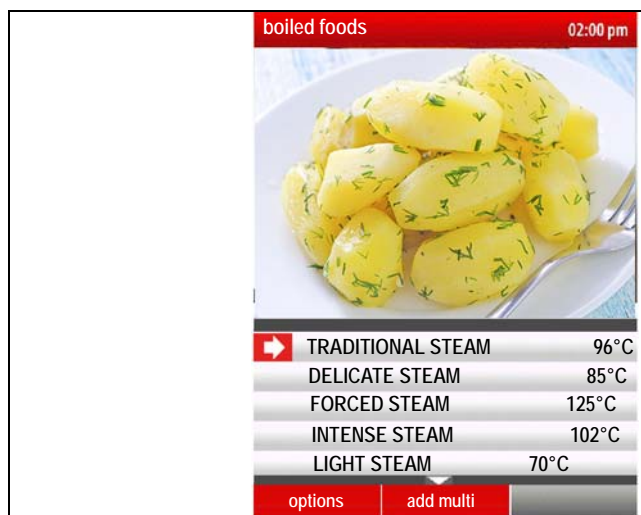


The display will show page.

>>>

i Important

In upper case you will find the cooking programs saved by the manufacturer, while in lower case you will see the ones entered by the user.



AUS

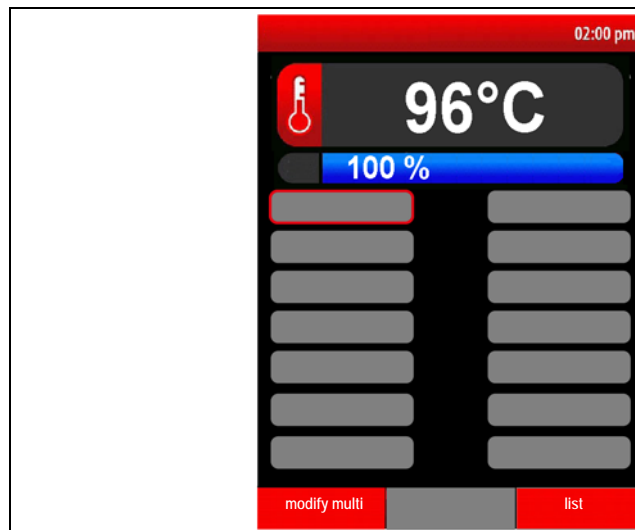
5 – Select the name of the cooking program using the knob. >>>



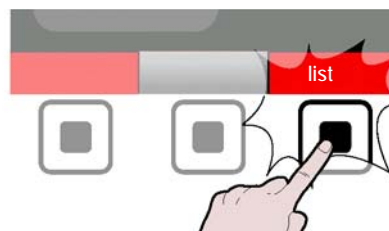
6 – Press the knob to confirm the name of the highlighted cooking program. >>>



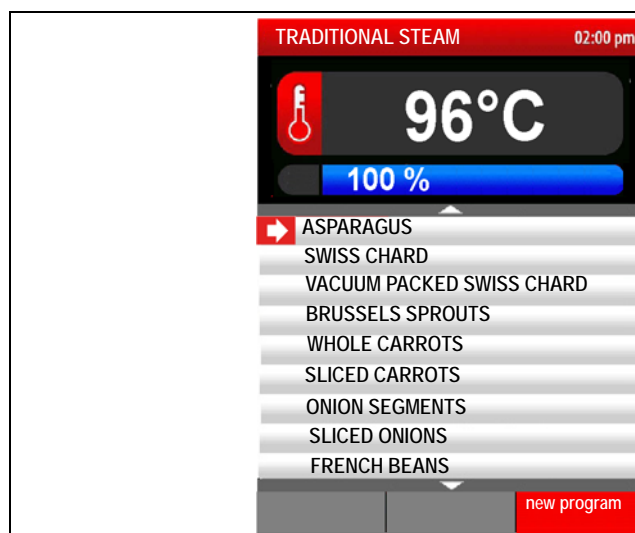
The display will show page. >>>



7 – To add a cooking program to the selected grey box, press the button. >>>



The display will show page. >>>



8 – Select the name of the cooking program using the knob. >>>



AUS

9 – Press the knob to confirm the selected choice.

>>>



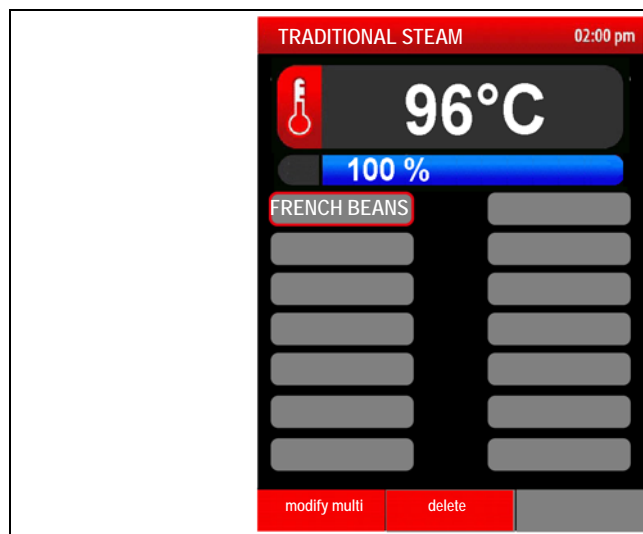
The display will show page.



Important

To add additional cooking programs to the grid, move the cursor to an empty grey box and repeat the procedure from step 7 to 9.

For each cooking program it is also possible to temporarily modify the cooking time and assign a number of baking trays as follows.



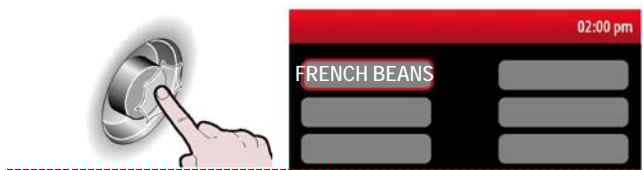
1 – Select the name of the cooking program with the knob.

>>>



2 – Press the knob to confirm the selected choice.

>>>



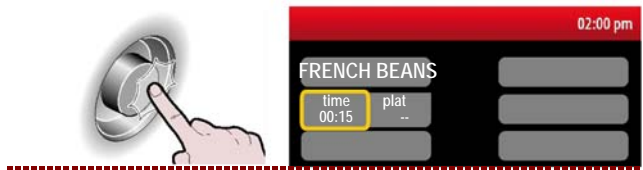
3 – Select the parameter to be set with the knob.

>>>



4 – Press the knob to enable the alteration.

>>>



5 – Turn the knob to set the value.

>>>



6 – Press the knob to confirm the value.

>>>



Repeat from step 3 to 6 if you wish to set the baking tray parameter.

7 – Once the parameters have been set, go back to the previous screen by pressing the button.

>>>



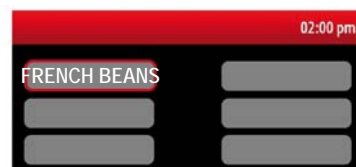
Important

The cooking programs have been stored but are not active yet.

To activate them act as follows.

8 – Select the name of the cooking program with the knob.

>>>



9 – Press the knob twice to activate the highlighted selection (the white writing will turn green) and proceed the same way for the other stored cooking programs.

>>>



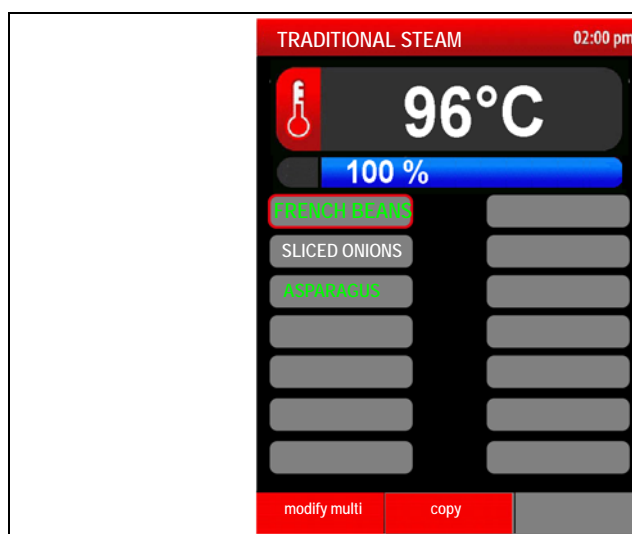
10 – Press the button to start the cooking programs.

>>>



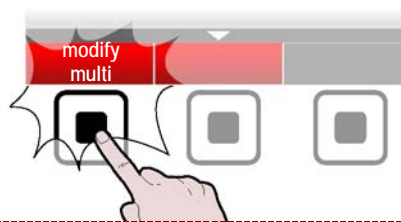
The display will show page.

>>>



Press the button to temporarily edit the cooking parameters.

>>>



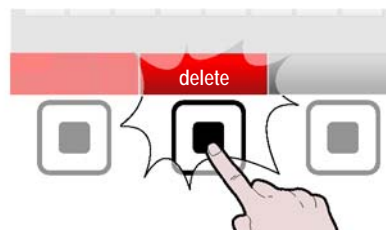
AUS

Important

The parameters that can be edited are the temperature, humidity, fan speed, as indicated in the “manual cooking” instructions (see pag. page 21).

Press the button to delete a cooking program from the list.

>>>

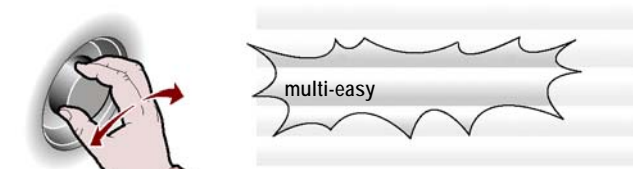


Creating "My Menù".

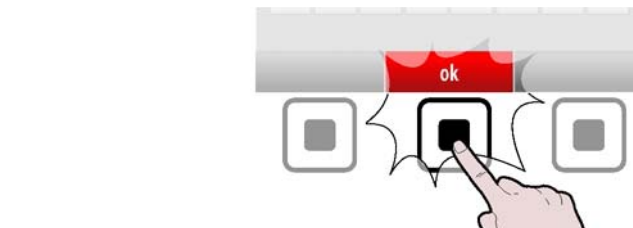
Proceed as follows..

1 – Select the "multi-easy" function using the knob.

>>>



2 – Press the button to confirm the selected function.



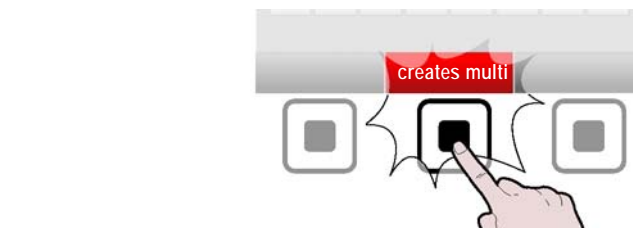
3 – Select the "My Menù" function using the knob.

>>>



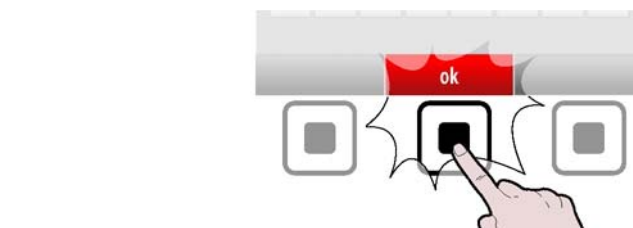
4 – Press the button to confirm the selected function.

>>>



5 – Enter the name of the new cooking program (see "how to enter alphanumerical values" page 11) and press button to confirm.

>>>



6 – Select one of the cooking methods from Convection, Mixed and Steam and press the knob to confirm.

>>>

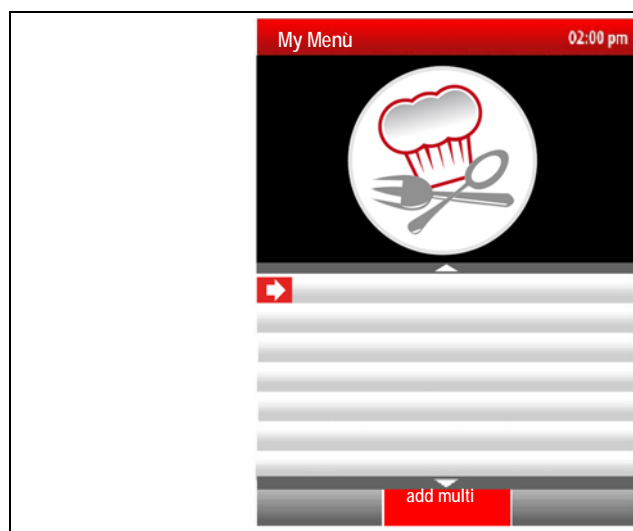


The display will show page.

>>>

7 – Press "add multi" and proceed as described in "Creating a new multi-easy" on page 44).

>>>



Modifying the characteristics of the “Multi-easy” programs.

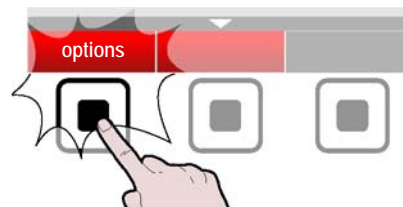
Important

For the cooking programs stored by the manufacturer it is only possible to use the “copy” function, while for the cooking programs created and stored by the user it is possible to use the “rename”, “edit”, “copy” and “delete” functions.

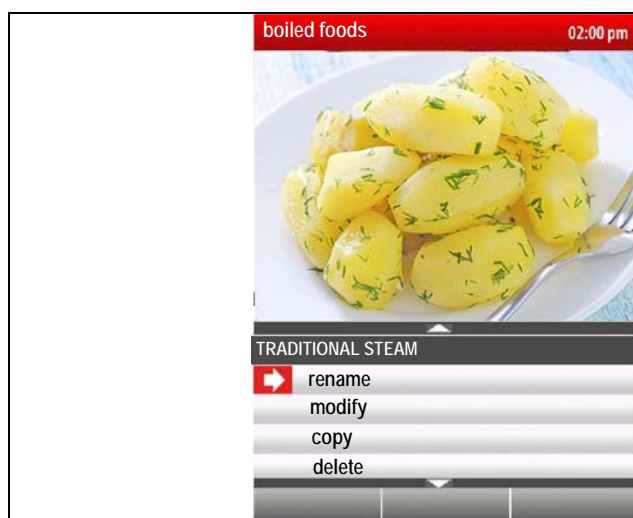
1 – Select the name of the cooking program using the knob. >>>



2 – Press the button. >>>



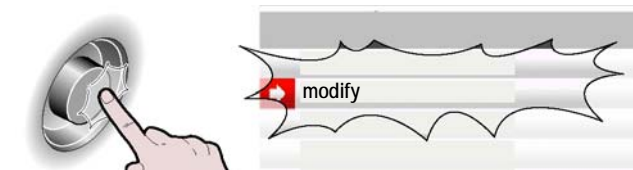
The display will show page. >>>



3 – Select the function of interest from the list, using the knob. >>>



4 – Press the knob to confirm the selected choice. >>>



– **RENAME**: it is used to assign a new name to the selected cooking program (see page 11).

– **EDIT/DISPLAY THE STAGES**: it is used to display and/or edit the stages of the selected cooking program (see page 21).

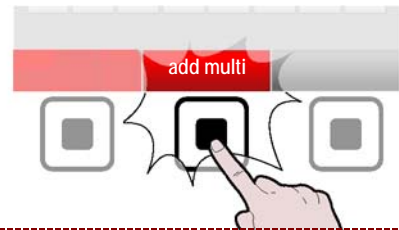
– **COPY**: it is used to "copy-paste" the selected cooking program and rename it (see page 11).

– **DELETE**: it is used to delete the selected cooking program.

Creating a new “Multi-easy”.

1 – Press the button.

>>>

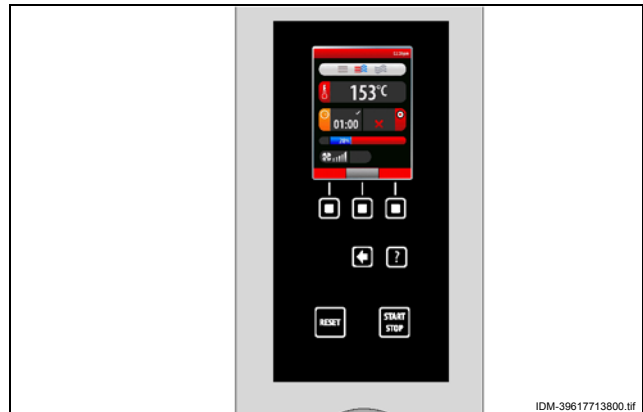


2 – Enter the name of the new cooking program(see page 11).

3 – The display will show page.

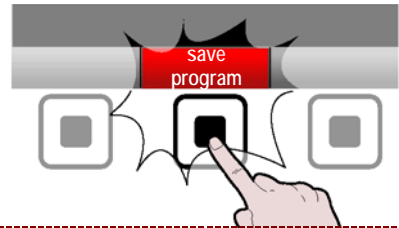
>>>

Set all the characteristics of the new cooking program (temperature, humidity and fan speed) as indicated in the “manual cooking instructions” on page 21).



4 – When programming is complete, press the button to save the new program and go back to the main menu.

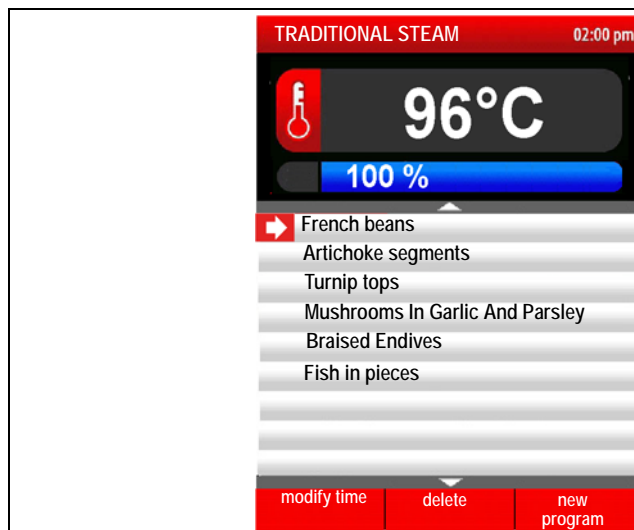
>>>



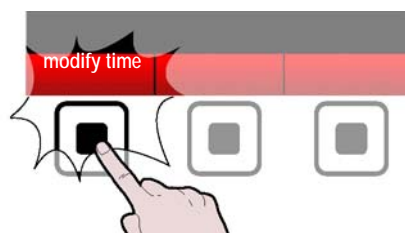
AUS

Managing “multi-easy” programs.

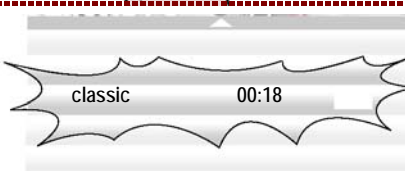
From the screen, select the cooking program to be edited using the knob. >>>



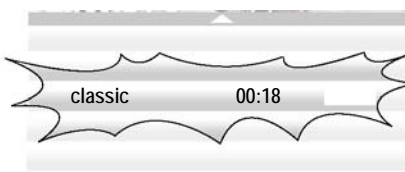
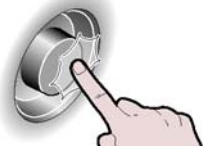
1 – Press the button. >>>



2 – Set the new value using the knob.. >>>



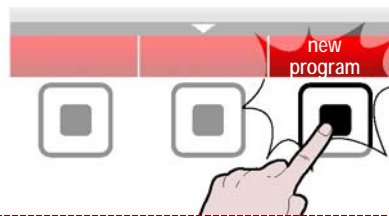
3 – Press the knob to confirm the selected value. >>>



Press the button to delete the program on which the cursor is positioned. >>>



Press the button and follow the “alphanumeric value entry instructions” on page 11 to rename the new program, then turn the knob to enter the time, as described in steps 3 and 4. >>>



AUS

MODALITY FOR "COOK & CHILL"

Proceed as follows..

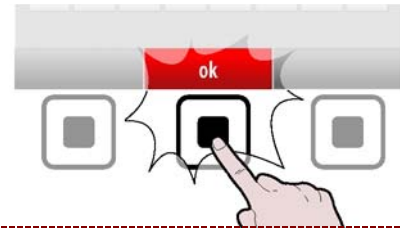
1 – Select the "Cook & Chill " function using the knob.

>>>



2 – Press the button to confirm the selected function.

>>>



The display will show the page.

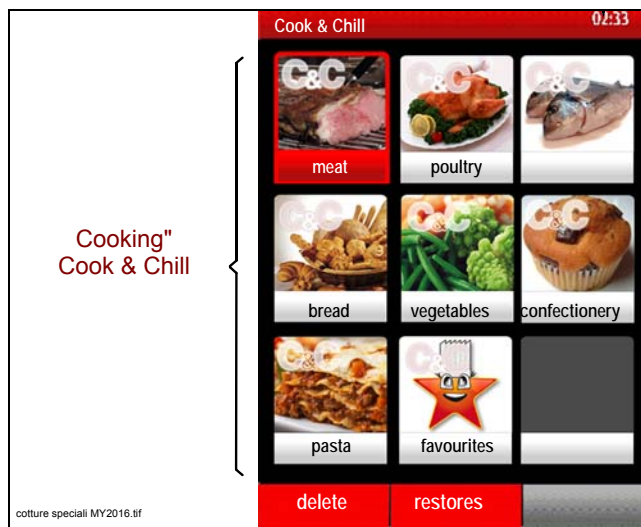
>>>

The page is used to select, edit or program how food is cooked (you can select any function described in the "CF3 saved cooking programs" paragraph, see page 31) in combination with the use of the blast chiller.



Important

You can use these programs only if the "blast chiller" is set.



3 – Use the knob to select the type of food.

>>>



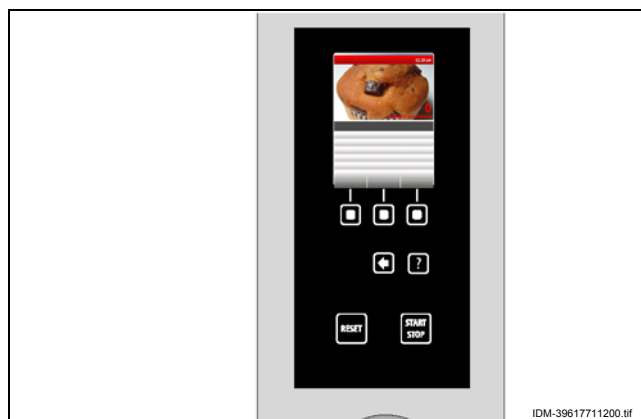
4 – Press the knob to confirm the cooking program selected.

>>>



The display will show the page.

>>>



5 – Select the name of the cooking program using the knob.
>>>



6 – Press the knob to confirm the cooking program selected.
>>>



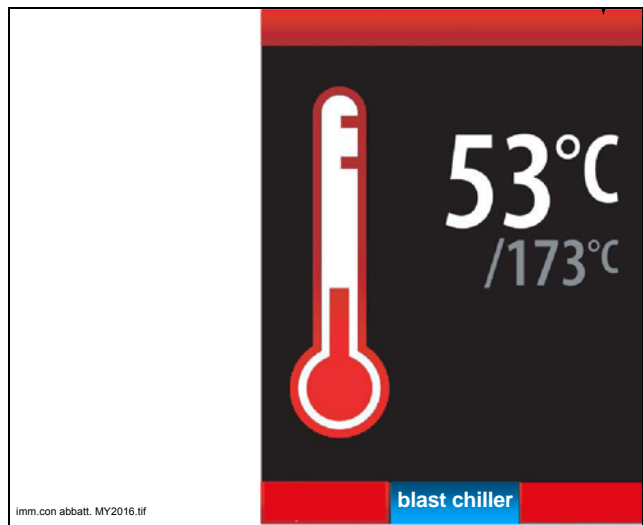
7 – Press the button to start the cooking program.
>>>



The display will show the page.
>>>

Important

To use the “blast chiller” function, please refer to its Instruction manual.



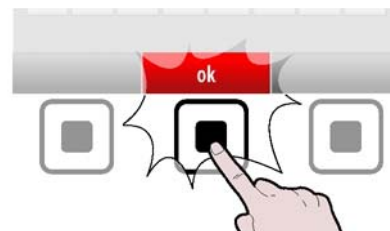
"AUTOMATIC WASHING" MODE

Proceed as follows.

1 – Select the "automatic washing" function using the knob. >>>

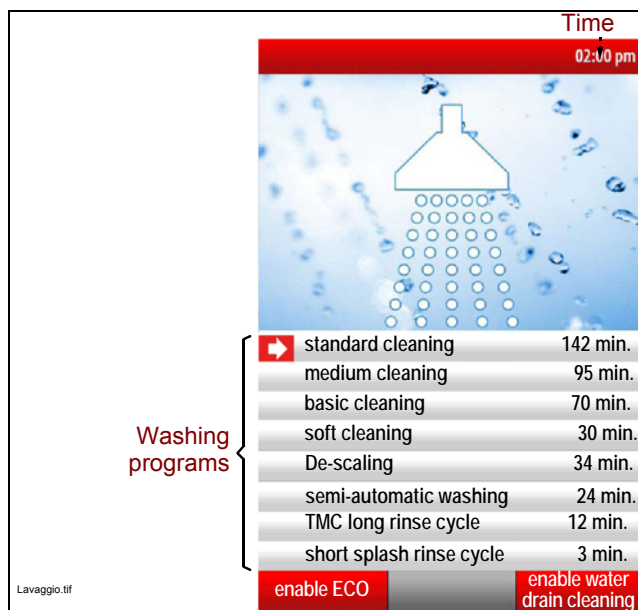


2 – Press the button to confirm the value or description selected. >>>



The display will show page. >>>
The page is used to select the type of program for cleaning of the appliance.

3 – Check that there is at least 1 litre of the cleaning products (cleaner and sanitizing agent) in each of the respective tanks.



4 – Select the washing cycle required using the knob. >>>



5 – Press button to start the washing cycle. >>>



Important

The presence of the operator is only required for the semi-automatic wash cycle.

Semiautomatic washing

Procedere nel modo indicato.

1 – Select the wash cycle of interest using the knob. >>>

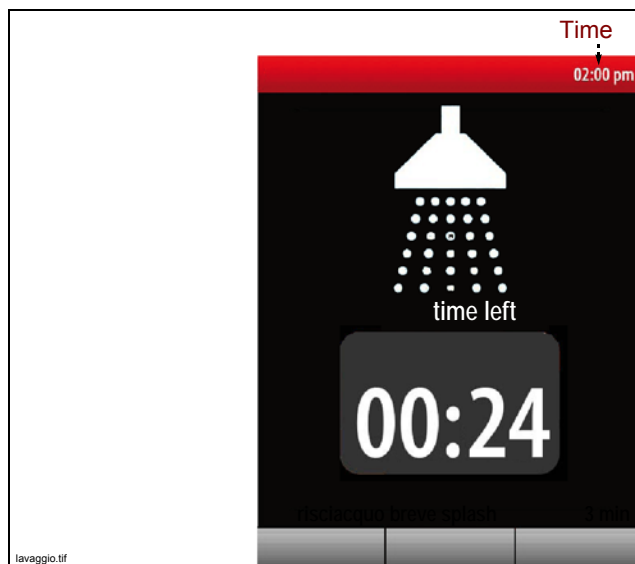


2 – Press the button to start the wash cycle. >>>



The display will show page.

>>>



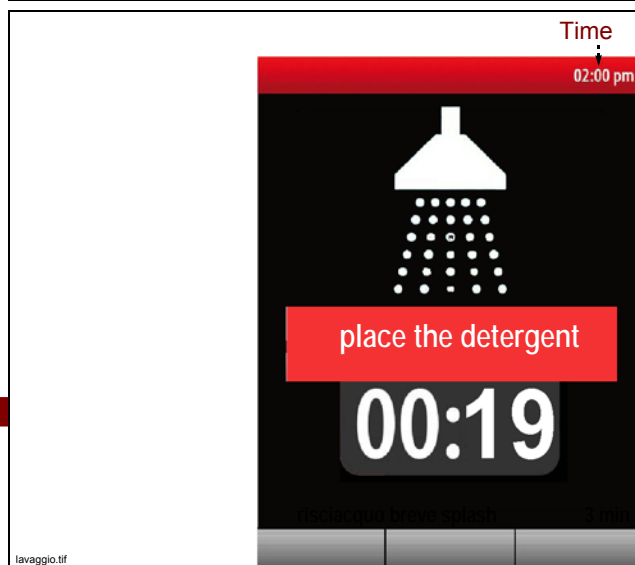
3 – When the beeper sounds (about 5 min. after washing starts) the display will show page. >>>

4 – Open the door and spray the food-approved detergent onto all the walls of the cooking chamber, the heat exchanger and the fan.

Use of the "cleaner spray" accessory and the detergent provided by the manufacturer is recommended for this procedure.

Important

When cleaning and sanitising the appliance with detergents, wear personal protection equipment (gloves, masks, goggles, etc.) as required by the relevant health and safety legislation.



5 – Close the door and wait for the oven to complete the washing, rinsing and final thermal disinfection program automatically.

A beeper sounds at the end of the washing cycle.

AUS

Table of cleaning programs

Programs	Description
Standard cleaning	Cleaning program recommended for dealing with very stubborn residues (e.g.: after convection cooking of meat with high fat content, such as chickens, roasts, etc.)
Medium cleaning	Cleaning program recommended for dealing with stubborn residues (e.g.: after convection cooking of meat and/or fish).
Basic cleaning	Cleaning program recommended for dealing with easily removed residues (e.g.: after mixed or convection cooking up to 150°C).
Soft cleaning	Cleaning program recommended for removing small amounts of residue (e.g.: after steam cooking)
Descaling	For removing limescale deposits from the cooking chamber.
Semiautomatic washing	Manual type wash.
Short splash rinse cycle and TMC long rinse cycle	For rinsing the cooking chamber without using detergent.

Important

Only for the "Standard clean" and "medium clean" washing programs it is possible to use the "enable/disable drain washing" function using the button.

>>>



Important

For all cleaning programs except for "TMC long rinse cycle" and "short splash rinse cycle" it is possible to "enable/disable ECO" using the button.

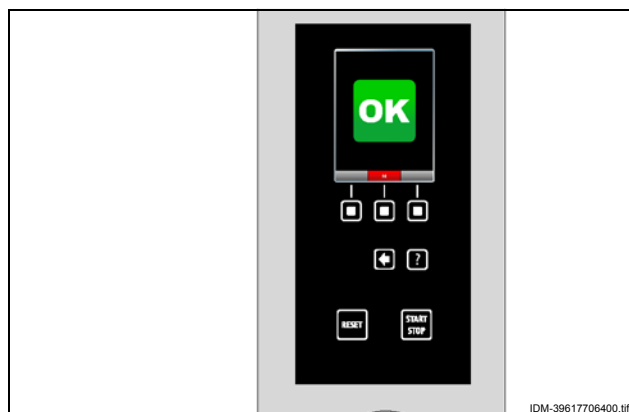
>>>



Note: The "enable ECO" function is used to eliminate the drying/final sanitisation phase from the various cleaning programs resulting in energy savings.

6 – When the appliance washing cycle is completed, a beeper sounds and page appears on the display.

>>>



7 – Press button to switch off the buzzer.

>>>

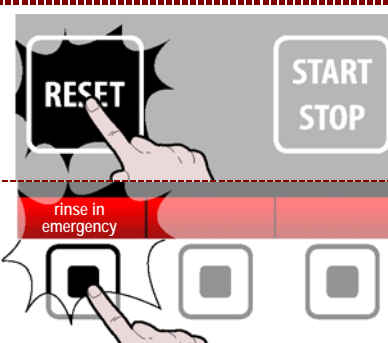


8 – The cleaning cycle interruption alarm appears if the cleaning cycle is stopped (due to an alarm or it is voluntarily stopped with the START/STOP button).>



9 – Press the "RESET" button.

>>>



10 – Press the "emergency rinse cycle" button and wait for the cleaning cycle to end.

>>>

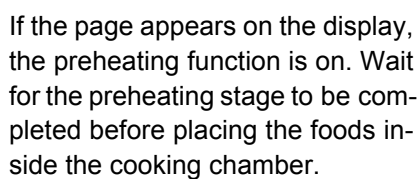


>>>



- 1 – Switch on the appliance (see page 9).
- 2 – Select the cooking type and set all the parameters necessary for correct operation (see page 21).

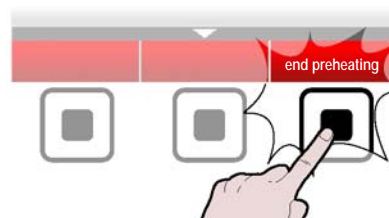
>>>



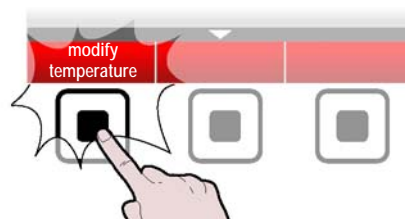
>>>



If preheating has to be ended prematurely, press the button. >>>



If you need to change the pre-heating temperature, press the button and proceed as indicated on page 22. >>>



4 – Place the foods for cooking inside the cooking chamber and close the door to start the cooking cycle.

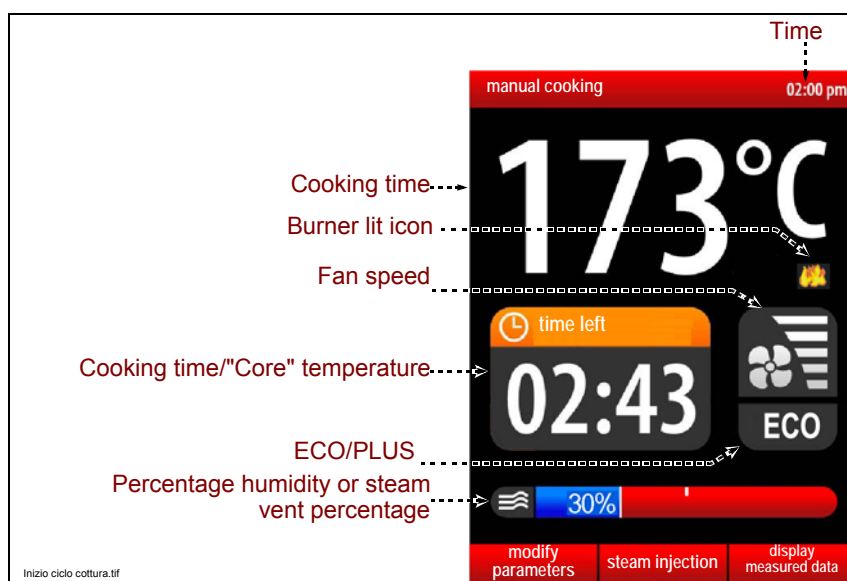
The display will show page.>>>



Important

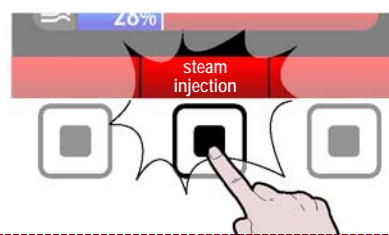
The light inside the cooking chamber remains on throughout the cycle to allow the food to be viewed.

When the burner is lit, the specific icon is illuminated on the display.



5 – To feed steam into the chamber while cooking is in progress, press the button. >>>

6 – Use the knob to set the steam injection time from 1 to 59 seconds. The setting is retained for the next cooking processes.

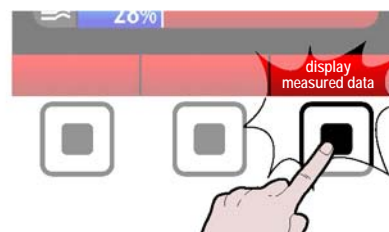


AUS

7 – To display the temperature inside the chamber and the time set while cooking is in progress, press the button. >>>

This function is active only if the "Multicooking" function has not been activated.

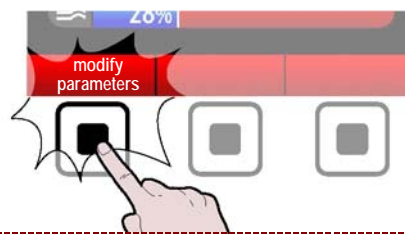
Otherwise it will display the times of the "Multicooking" function".



8 – Press the button.

>>>

To modify the cooking parameters, proceed as described in point "Manual cooking" mode" (see page 21).



The cooking mode, the chamber temperature and the time/core temperature can be quickly changed by using the knob.

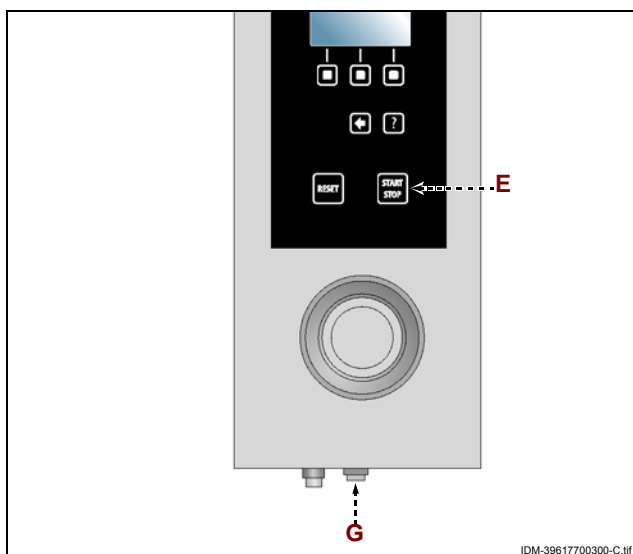
During cooking, except for C3 cooking modes, press:

- the knob once and turn it to change the temperature of the cooking chamber; press the knob to confirm the change.
- the knob twice and turn it to change the cooking time or the core temperature; press the knob to confirm the change.
- the knob three times and turn it to change the cooking mode (convection, steam or mixed); press the knob to confirm the change.

Turn the knob to change the % of moisture (mixed) or the % of the outlet opening (convection).

The cooking cycle stops automatically at the end of the set time or when the "product core probe" detects the set temperature. At the end of the cooking cycle a beeper sounds and the light inside the cooking chamber goes out.

Press the button **(E)** or open the door to stop the cooking cycle before the set time. The appliance remains powered up. To turn off the electricity supply, press the button **(G)**



ENABLE SAVE-COOKING

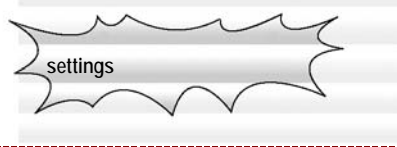
This function is used to save, on a CF3 program, all the modifications carried out during the last manual cooking.

Note: It is possible to save up to a maximum 18 modifications.

1 – Press the button to return to the main functions page "Home page".
>>>



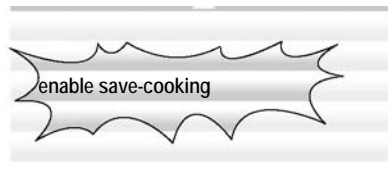
2 – Select the "Settings" function using the knob.
>>>



3 – Press the button to confirm the selected function.
>>>



4 – Select the "enable save-cooking" function using the knob.
>>>



5 – Press the knob to confirm the selected function.
>>>



The display will show page.
>>>



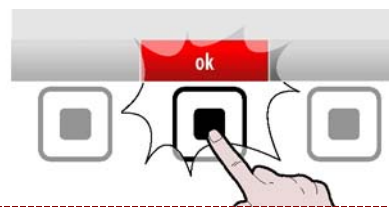
6 – Use the knob to select the type of food.
>>>



7 – Press the button to confirm the selected function.
>>>

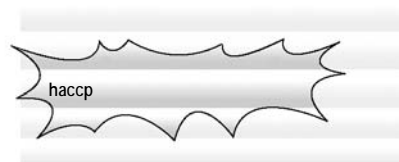


>>>



The "enable save-cooking" function is not enabled during the Multicooking function.

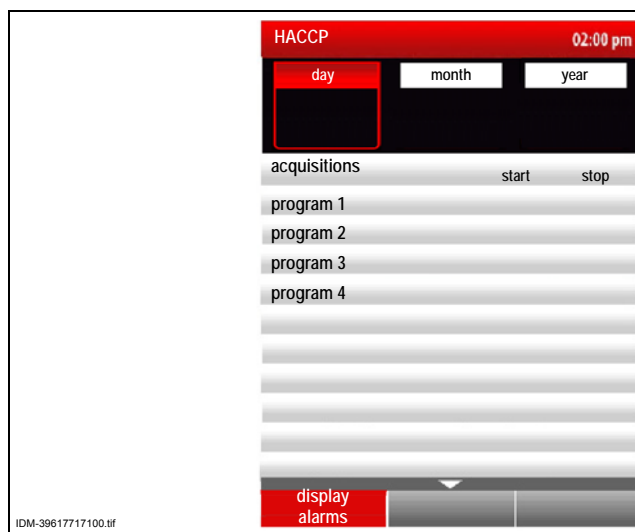
>>>



>>>



>>>

>>>



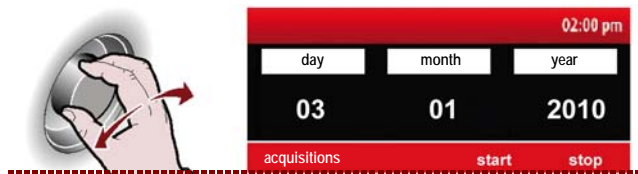
>>>



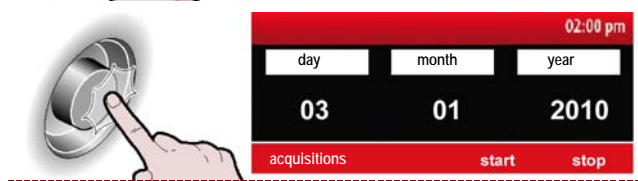
>>>



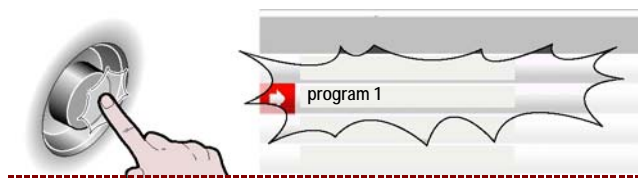
6 – Turn the knob to select "Acquisitions". >>>



7 – Press the knob to access the cooking modes. >>>



8 – Press the knob to confirm the selected function. >>>



9 – Press the button to return to the previous page. >>>



10 – Press the button to display the alarms intervened during cooking. >>>



MODALITY FOR "DATA LOADING/DOWNLOADING"

Proceed as follows.

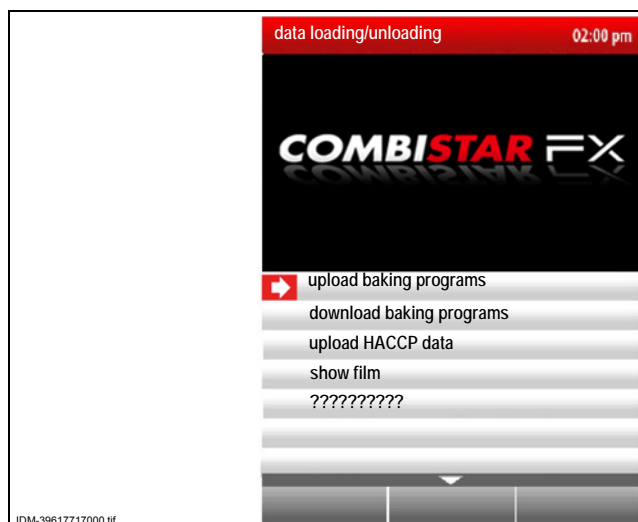
1 – Select the "Data loading/unloading" function using the knob. >>>



2 – Press the button to confirm the selected function. >>>



The display will show page. >>>
The page is used to download the cooking data or regeneration programs from the oven to an external memory unit or to load the cooking data from an external memory unit on to the oven or to watch movies on an external memory unit (USB).



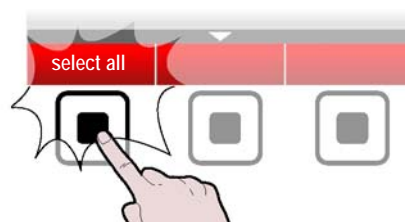
3 – Select the function required from the list using the knob. >>>



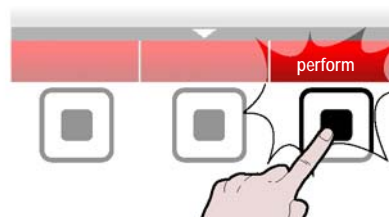
Press the button to select all cooking programs to be loaded and/or downloaded. >>>

Alternatively, select the individual programs to be loaded/downloaded.

The selected programs will be highlighted with the symbol (☆).



Press the button to start the operation. >>>



The operation may take a few minutes depending on the amount of data to download/upload.

SHOW FILM

i Important

It is only possible to watch movies on the oven with extension file .avi.

To watch movies on the oven, insert the external memory unit (USB key, supplied with the KGRHFR kit) in the specific connector.

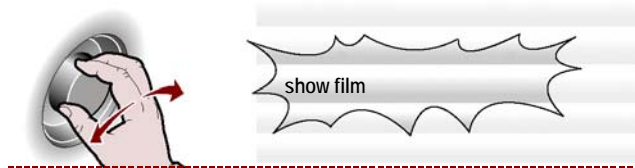
1 – Select the "Data loading/unloading" function using the knob. >>>



2 – Press the button to confirm the selected function. >>>



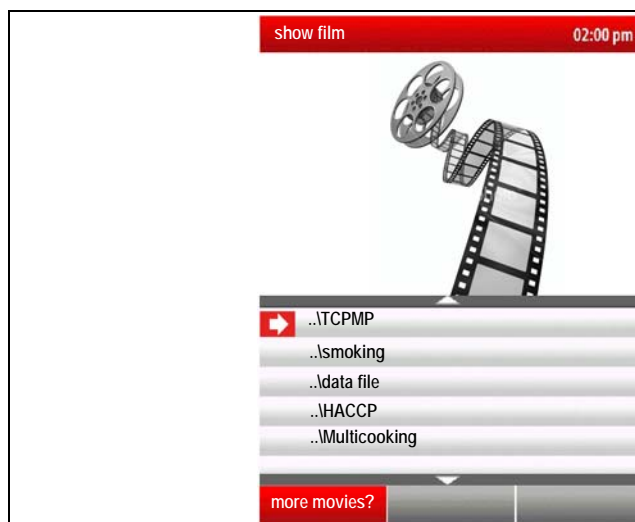
3 – Select the "show film" function using the knob. >>>



4 – The display will show page. >>>

All writing preceded by ../ are directory while others are movies.

Furthermore, to be able to watch movies it is necessary that the video reproduction program ..\TCPMP has been loaded on the USB key.



5 – Select the movies with the knob. >>>



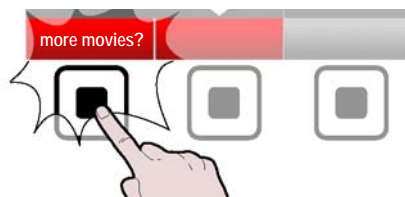
6 – Press the button to confirm the selected function. >>>



7 – Press the button to stop watching the movie . >>>



8 – Press the "more movies?" button to display the website link to download other movies. >>>



9 – The display will show page. >>>



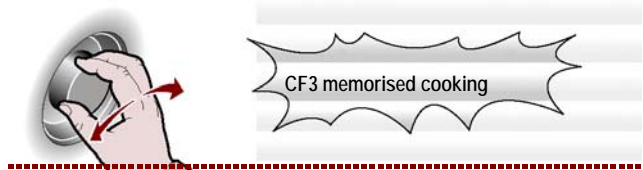
AUS

SHOW PHOTOS AND RECIPES

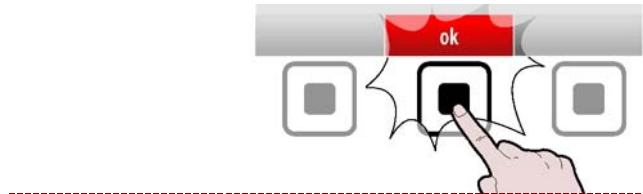
A cooking program can also be created on a PC using a specific program (KGRHFR kit) supplied by the manufacturer. A recipe can be associated to each cooking program created by PC (text file) and more images.

1 – Insert an external memory unit (USB key where previous photos and recipes associated to the cooking program were downloaded).

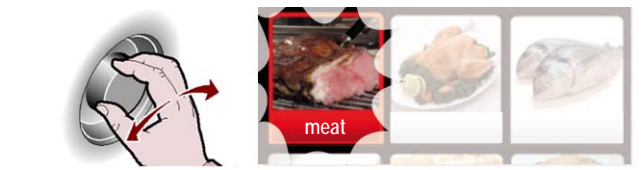
2 – Select the "CF3 memorised cooking" function using the knob. >>>



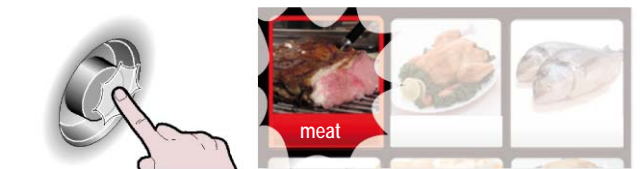
3 – Press the button to confirm the selected function. >>>



4 – Use the knob to select the type of food. >>>



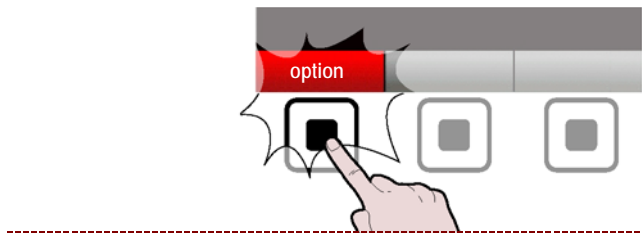
5 – Press the knob to confirm the selected function. >>>



6 – Select the name of the cooking program using the knob. >>>



7 – Press the button to confirm the selected function. >>>



8 – Select the "Current language" function using the knob. >>>



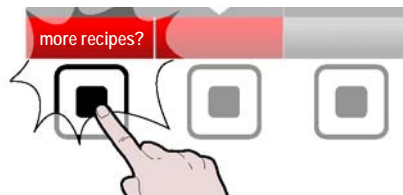
9 – Press the button to confirm the selected function. >>>



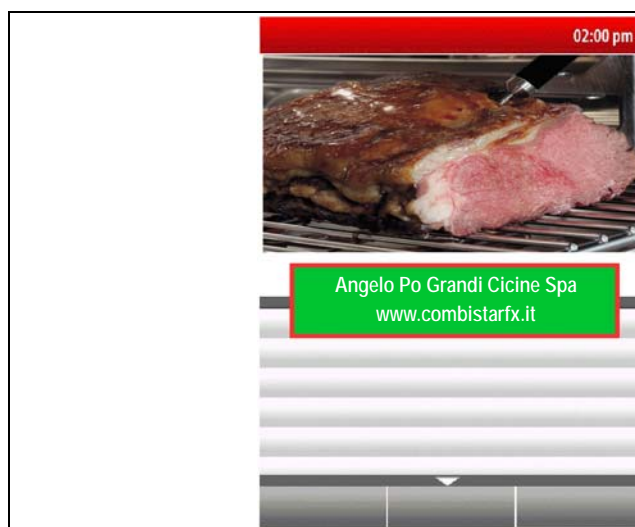
10 – The display will show page. >>>
 If the corresponding recipe needs to be displayed, return to point 7 and select the "display recipe (USB)" function and proceed as described to display the photos.



11 – Press the "more recipes?" button to display the website link to download other recipes. >>>



12 – The display will show page. >>>



AUS

LENGTHY DOWNTIMES OF APPLIANCE

If the appliance is to be out of use for a lengthy period, proceed as follows.

- 1 – Turn off the gas supply tap.
- 2 – Turn off the water supply tap.
- 3 – Cut off the mains electricity supply using the appliance's master switch.
- 4 – Clean the appliance and the surrounding areas thoroughly.
- 5 – Spread a film of edible oil over the stainless steel surfaces.
- 6 – Carry out all the servicing procedures.
- 7 – Cover the appliance and leave a few gaps to allow air to circulate.

INSTRUCTIONS AND WARNINGS FOR SERVICING

Keep the appliance at peak efficiency by carrying out the scheduled servicing procedures recommended by the Manufacturer.

Proper servicing will allow the best performance, a longer working life and constant maintenance of safety requirements.



Caution - warning

All maintenance work that requires precise, technical expertise or particular skills or qualifications for legal reasons, should be carried out by suitably trained and/or qualified staff and in any case with recognised experienced gained in the specific field of intervention.

In particular, turn off the gas and water supply taps, cut off the electricity supply using the master switch and prevent access to all devices that might cause unexpected health and safety hazards if turned on.

Every day after it has been used:

- Clean the condensation collection tank (see page 66)
- Clean the cooking chamber (see page 65)
- Make sure that the combustion air intake is not obstructed or dirty, and, if necessary, remove the obstruction and clean it (see page 73)
- Check the air filter (if installed) located under the appliance and clean it if it is dirty or obstructed (see page 66)
- Clean the appliance and the surrounding environment (see page 63).



Caution - warning

At least once every 6 months or, if meat or greasy foods are cooked frequently, every 2 months clean the vent (see page 67) .



Important

If fatty food or meat is frequently cooked, the Manufacturer recommends using the “FGX Filter” accessory, which should be cleaned in the dishwasher at the end of each day.

At least once a year have expert and authorised operators perform the following operations:

- A check on the gas pressure and system tightness
- A check on the efficiency of the flues and air intakes, cleaning them if necessary
- Check the tightness of the gaskets of the heat exchanger and replace them if necessary
- Check that the ignition plugs are working properly (and replace them if necessary, see page 84) and that the power supply cable is intact
- Check the tightness of the seals of the ignition plugs , the inspection window and the combustion air fan
- Check the carbon monoxide (CO) and carbon dioxide (CO2) values in the exhaust gases.
- Cleaning of the water intake filter (see page 78)
- Cleaning of the drain lines (see page 78)
- General check of the appliance
- Identify and change worn parts



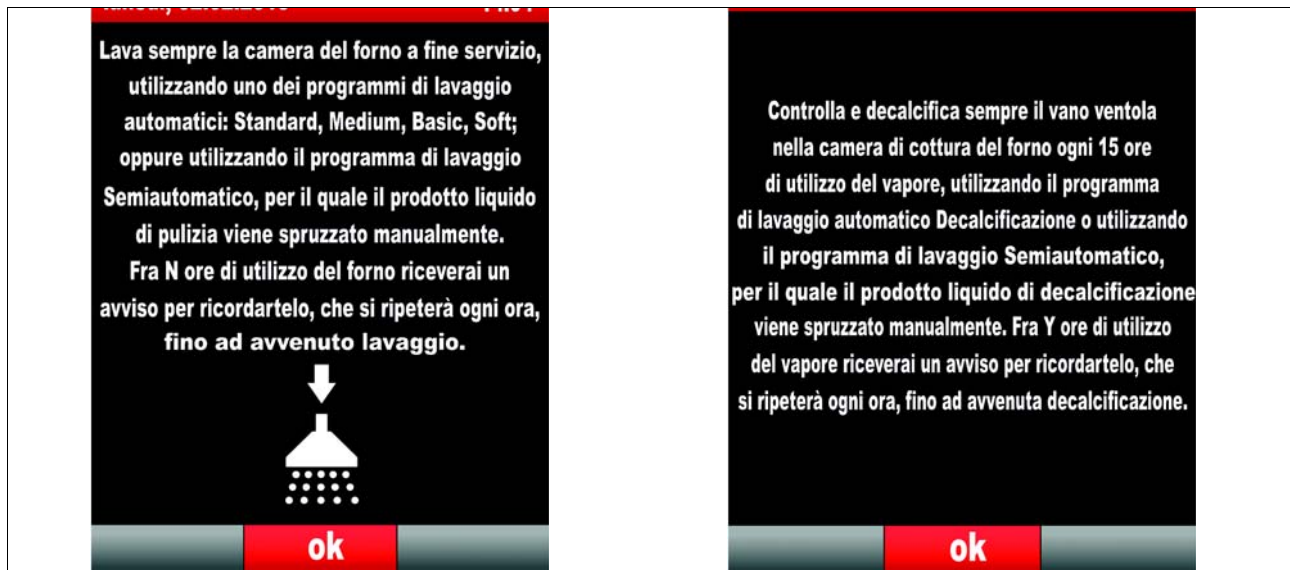
Important

Record the annual audits.

INSTRUCTIONS AND WARNINGS FOR CLEANING

Since the appliance is used for preparing foods for human consumption, special care must be paid to everything relating to hygiene, and the appliance and the entire surrounding environment must constantly be kept clean.

This is why, whenever the oven is turned on, you are reminded of the importance of cleaning and descaling by showing the following two pages in sequence:



The oven is programmed to be washed at least once every 12 hours. If the oven is not washed within 12 hours after being used, the following appears on the display as a reminder to wash the oven.

>>>



The oven is programmed for descaling at least once every 15 hours. If the descaling is not performed within 15 hours after being used in steam or mixed mode, the following appears on the display as a reminder to descale the oven.

>>>



Table of cleaning products

Description	Products
For washing and rinsing	Drinking water at room temperature
For cleaning and drying	Non-abrasive cloth which does not leave any lint
Recommended detergents	Detergents containing max. 5% caustic soda, 5% potash
Products for eliminating unpleasant smells	Polishes containing citric acid, acetic acid (pH min.5)



Important

Before starting any cleaning operation, always turn off the gas supply tap, cut off the electricity supply using the master switch and allow the appliance to cool.

The precautions which follow are also important.



Caution - warning

When using detergents, rubber gloves, protective mask and safety goggles must be worn in accordance with the relevant safety regulations.

- 1 – Always take the greatest care when handling detergents.
- 2 – Spray only small amounts of detergent.
- 3 – Never spray detergent onto excessively hot surfaces.
- 4 – Never spray detergent at people or animals.
- 5 – Follow the instructions provided on the detergent pack and in the technical information.
- 6 – Clean all parts of the appliance with warm water, food-approved detergents and non-abrasive materials only.



Caution - warning

Never use products containing substances harmful or hazardous for health (solvents, petroleum spirits, etc.).



- 7 – Rinse surfaces with drinking water and dry.
- 8 – Do not use pressurised water jets.
- 9 – Take special care not to damage stainless steel surfaces. In particular, avoid the use of corrosive products and do not use abrasive materials or sharp tools.
- 10 – Remove food residues immediately before they set.
- 11 – Remove the limescale deposits which may form on some of the appliance's surfaces.
- 12 – Never use a steam cleaner to clean the appliance.

Important

To maintain the hygienic features and integrity of the stainless steel over time (required for protection against corrosion), daily wash the cooking chamber with suitable detergents and completely dry it before use.

To carry out this operation, proceed as follows.

1 – Allow the cooking chamber to cool to a temperature of about 60°C.



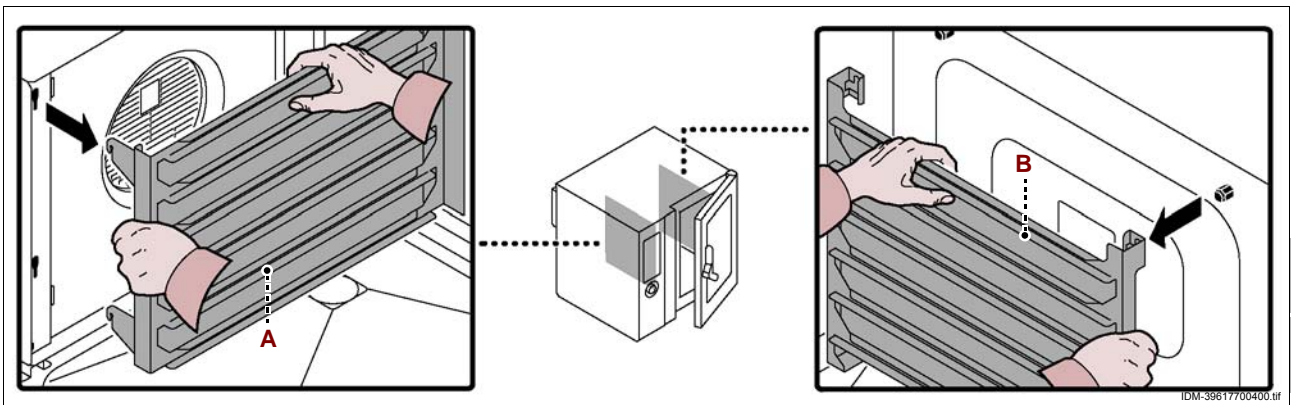
Caution - warning

Whenever the cooking mode is changed, clean the chamber thoroughly. For cleaning and removing unpleasant smells, use the products recommended in the "Cleaning Products" table. Do not spray jets of cold water on the light fitting or the glass of the door when the temperature in the chamber is above 150°C.

2 – Extract the container racks (A-B) from the oven and clean them thoroughly.

3 – Extract and clean the filter mesh (C).

4 – Undo the screws to open the deflector panel (D).



5 – Wet all internal parts of the cooking chamber (walls, heat exchanger, fan and humidity probe) with warm (drinking quality) water.

6 – The "washing spray gun" should be used to wet the inside of the cooking chamber.

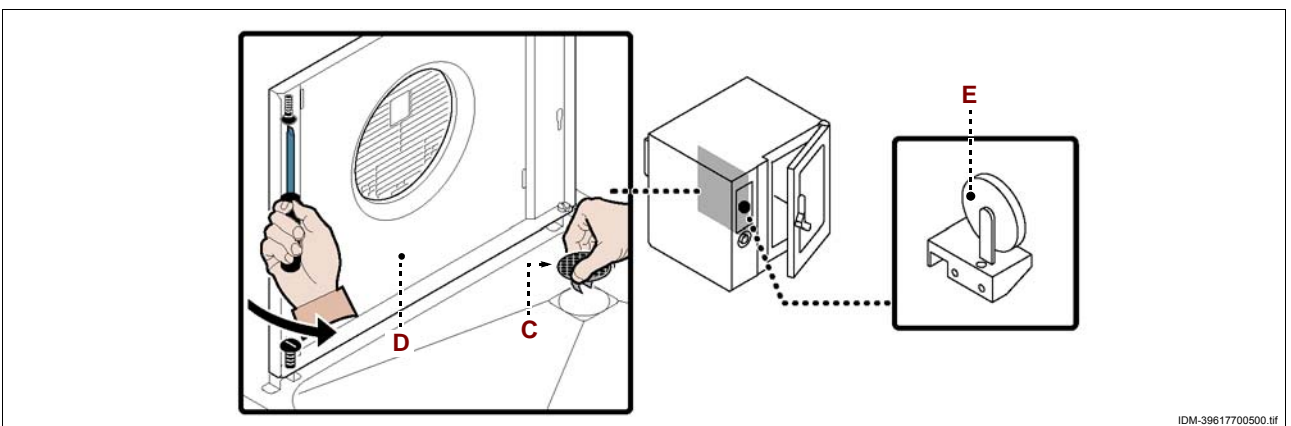
Spray the food-approved cleaner onto all internal parts of the cooking chamber (walls, heat exchanger, fan and humidity probe) and leave it to act for 10÷15 min.

7 – The "cleaning spray" should be used to spray the cleaner onto the inside of the cooking chamber.

Rinse with warm (drinking quality) water and dry the surfaces of the cooking chamber.

8 – Spray on the polishing product and leave it to act for a few minutes.

9 – Rinse with warm (drinking quality) water and dry the surfaces of the cooking chamber.



10 – Screw the screws back in to close the deflector panel **(D)**.

11 – Replace the container racks **(A-B)** and the filter mesh **(C)**.



Caution - warning

On completion of the cleaning procedures, carry out a cooking cycle empty, in "Steam" mode for 15 min. and for a further 15 min. in "Convection" mode at the temperature of 150°C before reusing the appliance.

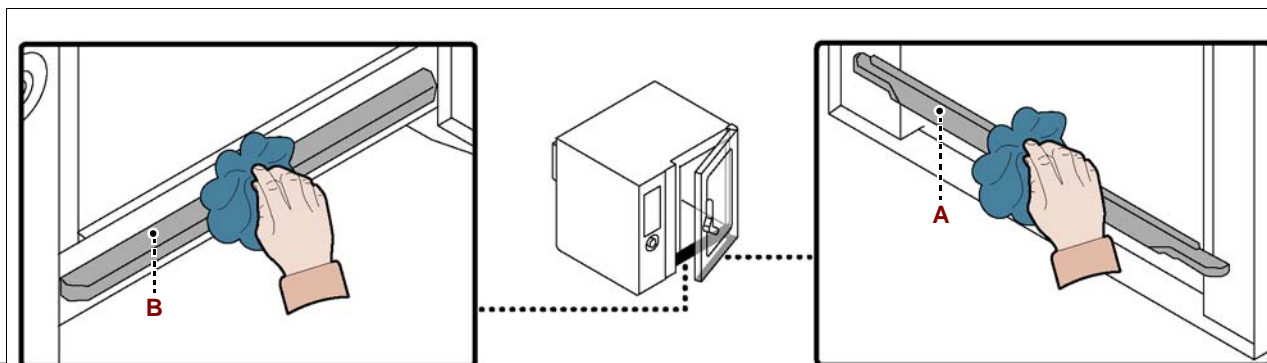
If the oven is to be unused for short periods, leave the cooking chamber open to prevent condensation from forming.

CLEANING THE CONDENSATION COLLECTION CHANNEL AND TANK

To carry out this operation, proceed as follows.

1 – Clean and drain the condensation collection channel.

2 – Clean the condensation collection tank **(B)** and check that the drain hole and line are not blocked.



CLEANING THE AIR FILTERS

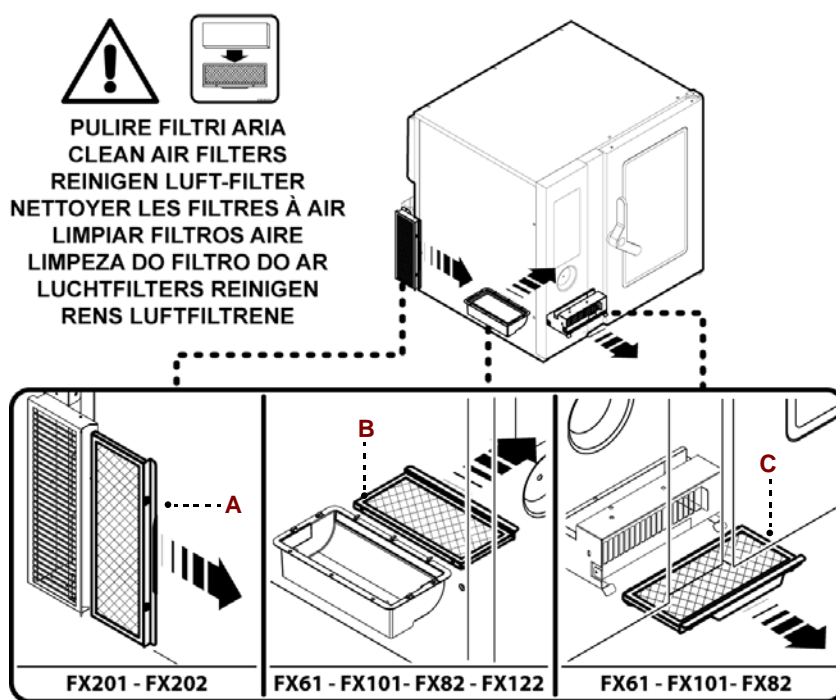
To carry out this operation, proceed as follows.

1 – Switch off the appliance

2 – Turn off the circuit-breaker to disconnect it from the electrical mains.

3 – Remove the air filters **(A)**, **(B)** and **(C)**, and clean them with a suitable degreaser (see image below). Dishwasher-safe.

AUS



VENT CLEANING

To carry out this operation, proceed as follows.

Users

- 1 – Run the steam oven at 100°C for half an hour
- 2 – Switch off the oven and disconnect the power supply switch.
- 3 – Spray cleaning solution from the end of the vent hose (A) and let it sit for at least 15 minutes.
- 4 – Rinse the hose by spraying water into it from the end that opens onto the oven ceiling (do this with the side of the oven closed).
- 5 – Manually rinse the inside of the cooking chamber or run an automatic rinse program.

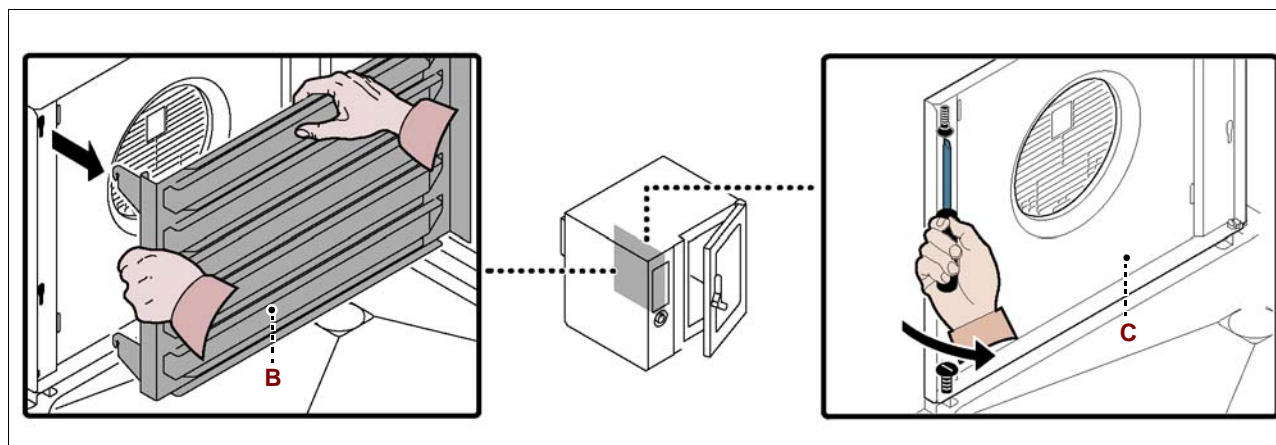
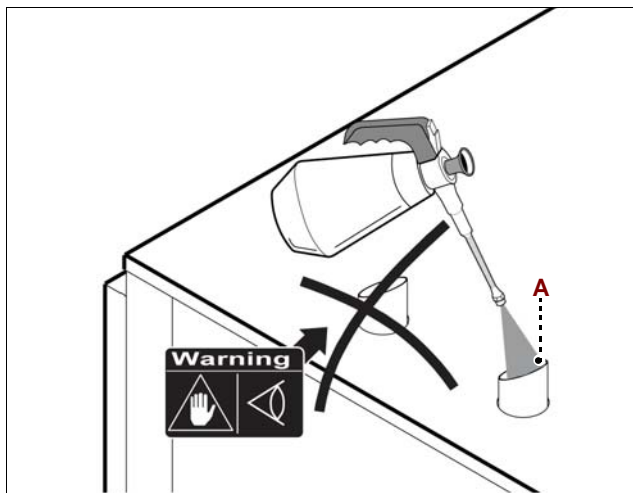
Specialized technician



Important

This cleaning operation must only be carried out by authorized and qualified personnel.

- 1 – Run the steam oven at 100°C for half an hour
- 2 – Switch off the oven and disconnect the power supply switch.
- 3 – Spray cleaning solution from the end of the vent hose (A) and let it sit for at least 15 minutes.
- 4 – Rinse the hose by spraying water into it from the end that opens onto the oven ceiling (do this with the side of the oven closed).



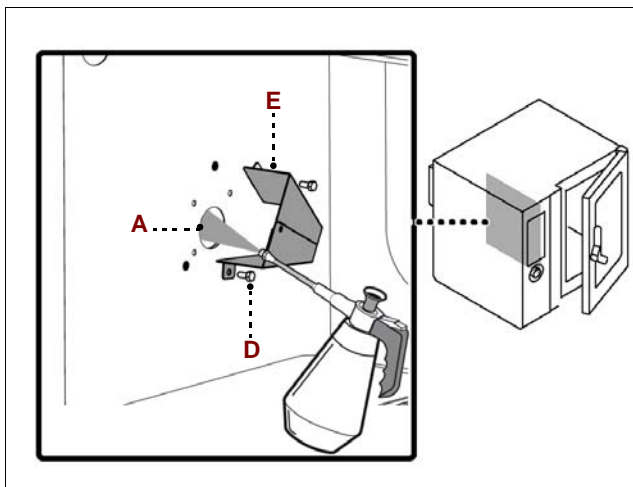
- 5 – Extract the container rack (B) from the oven and clean it thoroughly.
- 6 – Undo the screws to open the deflector panel (C).
- 7 – Loosen the screws (D) to remove the protection (E).
- 8 – Spray the detergent inside the vent hose (A) and leave for at least 15 minutes.
- 9 – Thoroughly clean the pipe (A) using a cleaning brush (not supplied).
- 10 – Rinse the hose by spraying water into it from the end that opens onto the oven ceiling and from the inside (do this with the side of the oven closed).



Important

Seal the screws with silicone (D) before reinstalling the protection (E).

- 11 – Replace all when the operation is complete.



TROUBLESHOOTING

The appliance has been tested before being put into service.

The information provided below is intended to assist in the identification and correction of any anomalies and malfunctions which might occur during use.

The user can solve some of these problems himself, but for others specific technical knowledge or skill is required, and so they must only be carried out by qualified staff with recognised experience acquired in the specific sector of operation.



Important

For all requirements contact the agents or the headquarters of Angelo Po which can be found in the contacts section of the website <http://www.angelopo.com>.

Fault	Cause	Remedy
The appliance does not switch on	Fuse "blown"	Replace the fuse (see page 83)
	Safety or protection device (safety thermostat or overload cutout) tripped	Press device reset button
	Electronic circuit board damaged	Contact the after-sales service
Smell of gas	Gas leaks in supply system	Check the tightness of the system
Cooking cycle does not start or stops suddenly	Control board electronic circuit board damaged	Contact the after-sales service
	Alarm triggered	Consult the "Key to Alarms" table
The cleaning cycle does not start or stops suddenly	Control board electronic circuit board damaged	Contact the after-sales service
	Alarm triggered	Consult the "Key to Alarms" table
The burner does not light or goes out suddenly	Gas valve faulty	Replace gas valve
	Ignition monitoring fuse "blown"	Contact the after-sales service
	Air intake in base obstructed	Clean the air intake
Burner does not light or goes out suddenly with "E12" alarm signalled	Ignition plug wires disconnected or damaged	Reconnect or replace the wires
	Ignition plugs dirty or damaged	Clean or replace the plugs
	Ignition monitoring device faulty	Replace the device



AUS

TABLE OF ALARM INDICATIONS

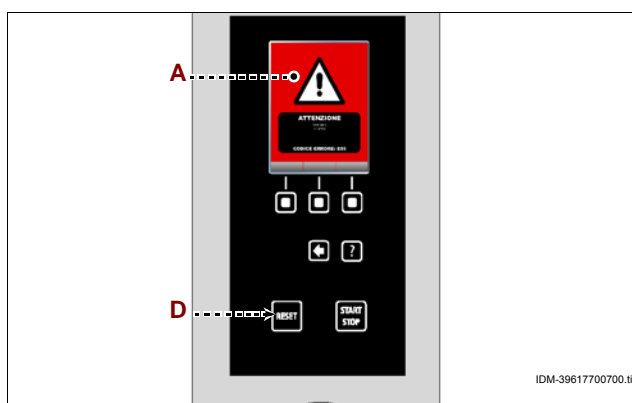
If the problem or fault noticed is not amongst those listed in the table, consult the "Key to Alarms" table provided below.

The information provided below is intended to identify the alarm signals which appear on the display (A).



Important

Press button (D) to reset the alarm.



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Alarm	Fault	Remedy	Notes
H2O	No water in chamber, or water pressure too low	Check that mains water is present or adjust the pressure (see page 81); if the problem persists inform the after-sales service	Convection cooking cycles can still be carried out
H2O.	No water at drain, or water pressure too low	Check that mains water is present or adjust the pressure (see page 81); if the problem persists inform the after-sales service	Convection and steam cooking cycles can still be carried out
E12	No mains gas, gas pressure too low or flame detection failure	Press reset button (the button may have to be pressed several times); if the problem persists inform the after-sales service	Stop cooking if this message is repeated more than once
OPE	Oven door opening or closure request	Open or close the oven door Inform the after-sales service if this message continues to be displayed	The cooking cycle does not start until the door has been opened or closed as required
CLE	Indicates that cleaning is required	Launch an automatic cleaning cycle	The oven's functions are enabled so cooking cycles can be carried out
dEC	Indicates the need for the descaling operation	Perform descaling	The oven's functions are enabled so cooking cycles can be carried out
E01	The cooking chamber probe has failed or is not properly connected	Inform the after-sales service	The oven's functions are disabled so no cooking cycles can be carried out
E02	The core probe has a failure or has not been properly connected	Check the position of the product core probe or inform the after-sales service if it is faulty	Cooking cycles with product core probe cannot be carried out
E03	The steam discharge probe has failed	Inform the after-sales service	Convection and steam cooking cycles can still be carried out
E04	The motor-operated valve is not positioned correctly	Switch on the oven again and if the problem persists inform the after-sales service	Convection and steam cooking cycles can still be carried out
E05	Safety thermostat failure	Inform the after-sales service	The oven's functions are disabled so no cooking cycles can be carried out
E06	Overload cutouts tripped	Inform the after-sales service	The oven's functions are disabled so no cooking cycles can be carried out
E07	Power board failure	Inform the after-sales service	The oven's functions are disabled so no cooking cycles can be carried out
E08	The optional vacuum probe has failed or is not properly connected	Press the "Reset" button	Disconnect and reconnect the vacuum probe before starting the cooking cycle. If the problem persists, call the after-sales service



Alarm	Fault	Remedy	Notes
E09	Maximum allowed temperature in chamber exceeded	Inform the after-sales service	The oven's functions are disabled so no cooking cycles can be carried out
E10	Electrical component compartment has overheated	The oven solves the problem on its own	The oven's functions are enabled so cooking cycles can be carried out
E11 E13 E14	Electronic circuit board diagnostics tripped	Inform the after-sales service	The oven's functions are disabled so no cooking cycles can be carried out
E19	The humidity probe has failed or is not properly connected	Inform the after-sales service	The oven's functions are enabled so cooking cycles can be carried out
E20	Setup error	Inform the after-sales service	The oven's functions are disabled so no cooking cycles can be carried out
E21	The washing cycle has been interrupted because there is no cleaner	Check the pipe position and the level of cleaner in the tank; top up if necessary and restart the washing cycle. If it is not possible to complete the cleaning operation, perform an emergency rinse or rinse the cooking chamber by hand	If the problem persists, call the after-sales service
E22	The washing cycle has been interrupted because there is no sanitizing cleaner	Check the pipe position and the level of sanitizing cleaner in the tank; top up if necessary and restart the washing cycle If it is not possible to complete the cleaning operation, perform an emergency rinse or rinse the cooking chamber by hand	If the problem persists, call the after-sales service
E23	The washing cycle has been interrupted during the final sanitization stage	Press the reset button and rinse the cooking chamber thoroughly by hand. Operate the oven in convection mode to dry the cooking chamber.	If the problem persists, call the after-sales service
E24 E26	Automatic cleaning system failure	Check that no residues of cleaning products have been left inside the cooking chamber. Rinse the cooking chamber by hand.	If the problem persists, call the after-sales service The oven's functions are enabled so cooking cycles can be carried out
E25	System filling procedure not completed	Check the position of the pipe and the level of the sanitizer in the container; if necessary, top it up and re-launch the automatic cleaning cycle.	If the problem persists, call the after-sales service
E27	Failure test gas	Inform the after-sales service	The oven's functions are enabled so cooking cycles can be carried out
E28	Valve has failed to close/open.	Press the "Reset" button	Inform the after-sales service



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Alarm	Fault	Remedy	Notes
E29	Core probe not inserted in the food	Insert the core probe	The oven's functions are enabled so cooking cycles can be carried out
E80	1 Chamber inverter anomaly	Inform the after-sales service	The oven's functions are disabled so no cooking cycles can be carried out
E81	2 Chamber inverter anomaly	Inform the after-sales service	The oven's functions are disabled so no cooking cycles can be carried out
E82	1 chamber combustion control anomaly	Inform the after-sales service	The oven's functions are disabled so no cooking cycles can be carried out
E83	2 chamber combustion control anomaly	Inform the after-sales service	The oven's functions are disabled so no cooking cycles can be carried out
E84	1 chamber incorrect configuration	Inform the after-sales service	The oven's functions are disabled so no cooking cycles can be carried out
E85	2 chamber incorrect configuration	Inform the after-sales service	The oven's functions are disabled so no cooking cycles can be carried out
W01	"Cleaning timer" timeout warning	Carry out cleaning before timer timeout.	It is possible to carry out a cooking cycle when residual time has elapsed
W02	Chamber limescale quantity check warning	Check the chamber limescale quantity and descale if necessary.	
WARNING! cleaning interrupted	Cleaning was interrupted by means of the START/STOP button	Restart cleaning or carry out an emergency rinse.	It is not possible to carry out cooking cycles until a complete washing cycle or emergency rinse cycle has been carried out
ATTENTION! call the engineer to check the CO2 and CO emissions	A year has elapsed since the last CO and CO2 fumes check	Inform the after-sales service	To clean the parts inside the technical compartment (behind the door) it is necessary to use abrasion and cut resistant gloves



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INSTRUCTIONS AND WARNINGS FOR HANDLING AND INSTALLATION

**Important**

When handling and installing the appliance comply with the information provided by the Manufacturer directly on the packaging, on the appliance and in the instructions for use.

All handling and installation operations should be carried out in accordance with current legislation on health and safety at work.

PACKAGING AND UNPACKING

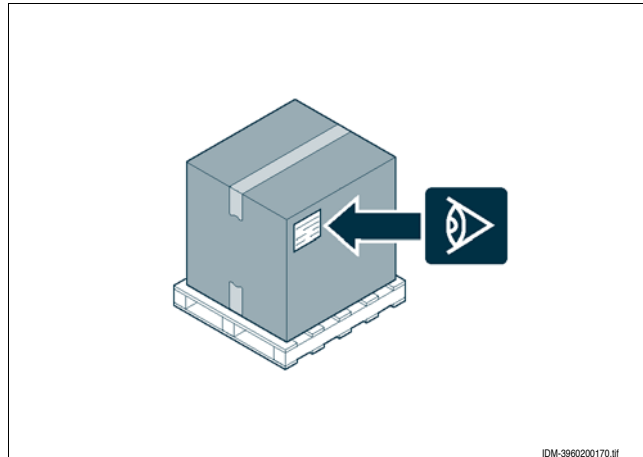
The packaging is designed to reduce space and as appropriate to the type of transport used.

To simplify transport, some components may be removed and suitably protected and packed for transport.

The packaging carries all information necessary for loading and unloading.

When unpacking, check that all components are present in the correct quantities and are undamaged.

The packaging material must be properly disposed of in accordance with legal requirements.



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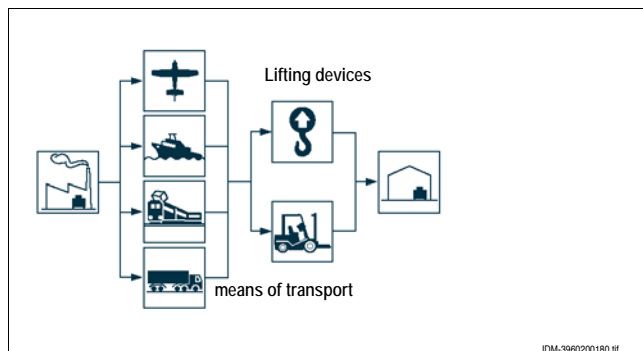


TRANSPORT

Different means of transport may be used, depending partly on the destination.

The chart shows the most commonly used alternatives.

During transport, fix the packaging to the means of transport securely to prevent undesirable shifting.



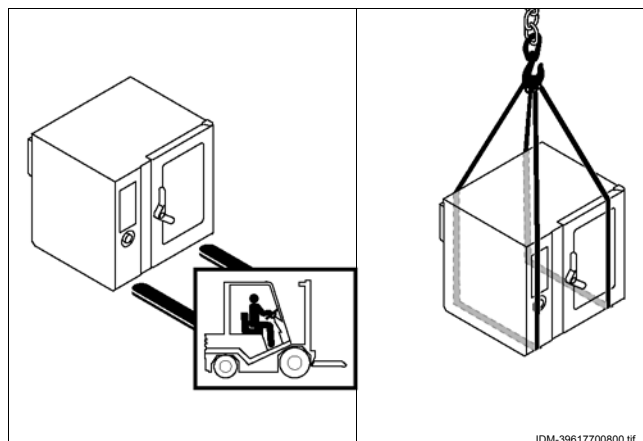
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HANDLING AND LIFTING

The appliance can be handled using fork-lift or hook equipment of suitable load-carrying capacity. Before lifting, check the position of the load's centre of gravity.

**Important**

When engaging with the lifting equipment, watch out for the intake and outlet pipes.



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INSTALLATION OF THE APPLIANCE

i Important

This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations, AS/NZS 5601 - Gas Installations and any other statutory regulations.

All installation stages must be considered right from production of the general layout. Before starting these stages, as well as deciding the place of installation, if necessary, the person authorised to carry out these operations must organise a "safety plan" to protect the people directly involved, and he must also ensure strict compliance with all legal requirements, especially those relating to mobile work-sites.

The place of installation must have all the utility supply, ventilation, extraction and production residue venting connections needed, must be suitably lit and must meet all legal health and hygiene requirements to prevent the contamination of the foods.

If necessary, fix the exact position of each individual appliance or subassembly by marking coordinates to locate them correctly.

Install in accordance with the relevant legislation, regulations and specifications in the country of use.

i Important

Install the appliance on a stand (available as an optional) and position it as shown in the diagram.

If the oven is installed in the middle of the room, please leave at least a distance of 50 cm between its back and other appliances.

i Important

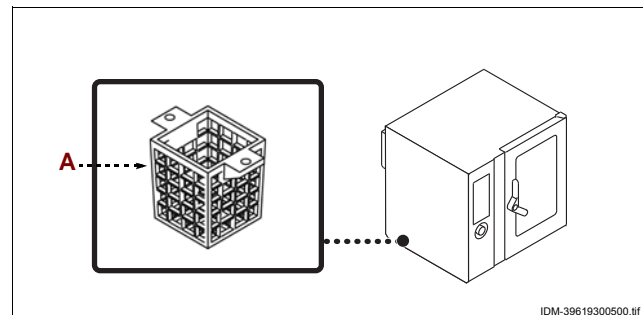
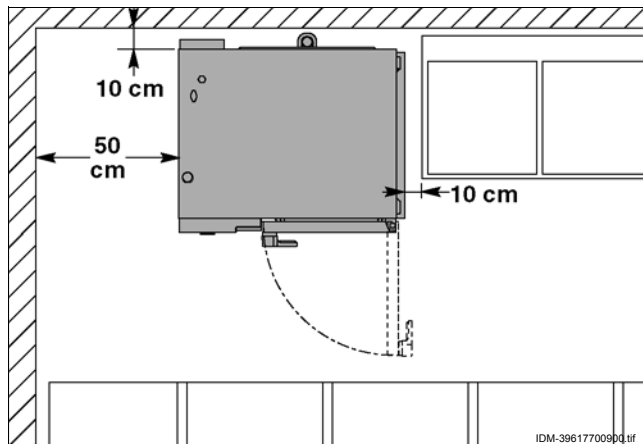
Do not install the equipment near flammable walls.

i Important

The appliance must not be installed behind a decorative door in order to avoid overheating.

i Important

During installation of the appliance, take care to prevent all possible obstruction of the combustion air intake (A).



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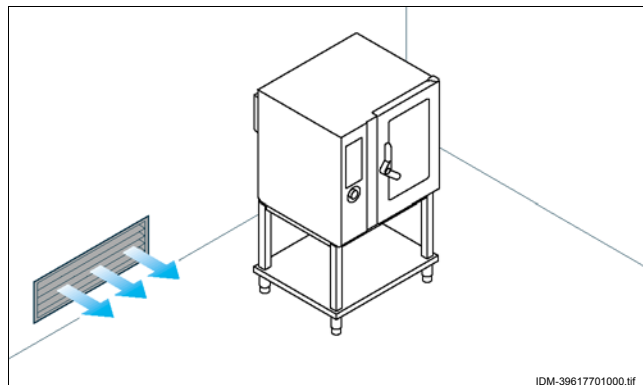
ROOM VENTILATION

i Important

The room where the appliance is installed must have air inlets to ensure that the appliance can operate correctly and provide the necessary air exchange in the room itself.

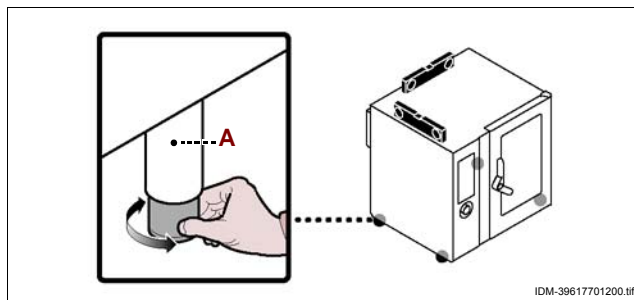
i Important

The air inlets must be of appropriate size and must be protected by gratings and placed so that they cannot be obstructed.



LEVELLING

Adjust the floor-mounted feet **(A)** to level the appliance.

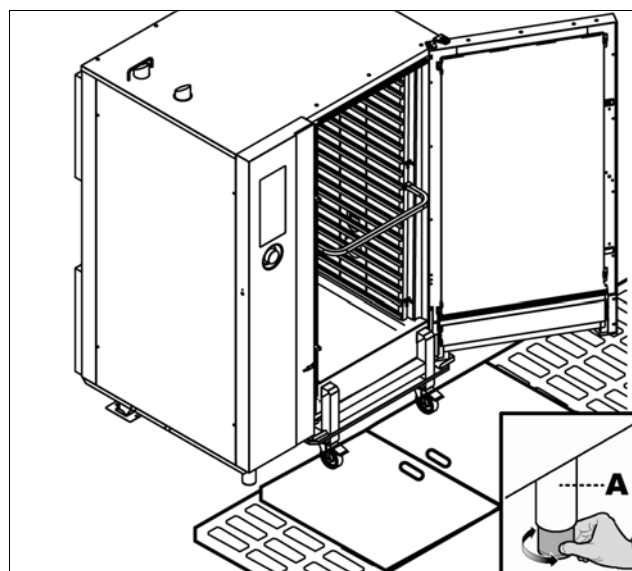


LEVELLING (FX201-FX202)

Adjust the floor-mounted feet **(A)** to level the appliance.

i Important

Please do not install ovens equipped with roll-in system (models FX201 and FX202) with front drain grille. If no other options are available, it is necessary to mount a specific device in order to ensure that the trolley can be properly inserted.



ELECTRICAL CONNECTION

⚠ Caution - warning

The connection must be made by authorised, skilled personnel, in accordance with the relevant legal requirements, using appropriate and specified materials. The appliance is supplied with operating voltage 230V/1N 50 Hz (see attached wiring diagrams)

Before doing any work, cut off the mains electricity supply.

i Important

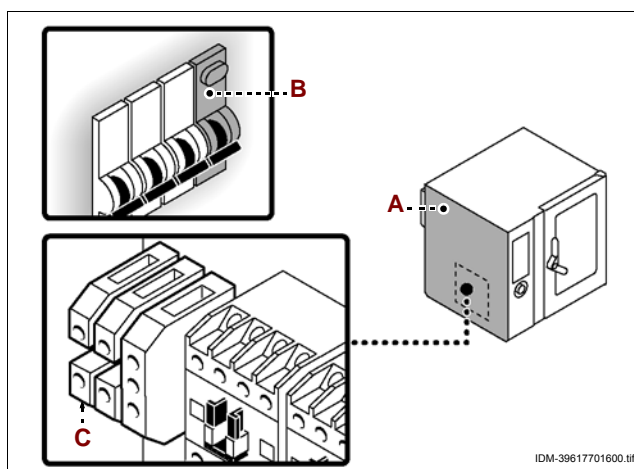
A means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Connect the appliance to the mains electricity supply as follows.

1 – If not already present, install an automatic circuit-breaker **(B)**, close to the appliance, with the following characteristics.

- Thermal breaker device (to adjust see table on page 4)
- Differential breaker set at 30 mA
- Class B or C (IEC 898)



2 – Undo the screws and remove the side panel **(A)**.

3 – Connect the automatic circuit-breaker **(B)** to the appliance's terminal board **(C)** and to the electrical mains supply, in accordance with the electrical system diagram provided at the back of the manual and using a cable with the following characteristics.

– Weight: \geq than H05RN-F type (designation 245 IEC 57)

– Temperature of use: $\geq 70^{\circ}\text{C}$.



Important

When connecting, take care to connect the neutral and earth lines.

4 – Replace the panel and retighten the screws when the operation is complete.

GAS CONNECTION



Caution - warning

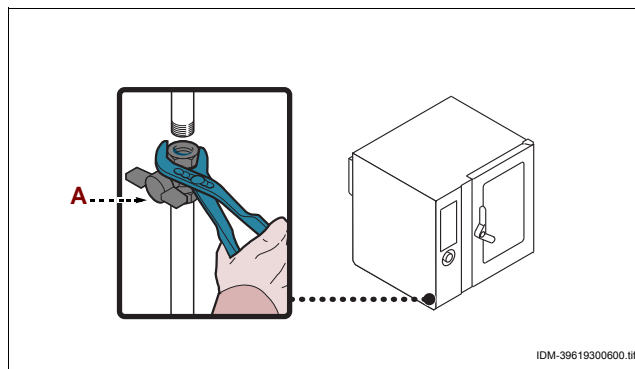
Make the connection in compliance with the relevant legal requirements, using appropriate and recommended materials.

To make the connection, connect the mains line to the appliance's connection pipe, fitting a shut-off tap **(A)**, to allow the gas supply to be cut off when necessary.



Important

The tap (A), not supplied with the appliance, must be installed in an easily accessible position and its status (on or off) must be obvious at a glance.



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WATER: REQUIREMENTS FOR SUPPLIED WATER



Important

The appliance must be supplied with drinking water having the characteristics shown in the table.

Parameters to be checked		Value
Pressure		200÷400 kPa (2÷ 4 bar)
Water flow rate (l/h)		9 l/h (FX 61) (*)
		12 l/h (FX 101) (*)
		17,5 l/h (FX 82) (*)
		17,5 l/h (FX 122) (*)
		24 l/h (FX 201) (*)
		32 l/h (FX 202) (*)
pH		7÷8.5
TDS		40÷150 ppm
Hardness		3÷9°f (1,5÷5°d, 2.1÷6.3°e, 30÷90 ppm)
Langelier index (Recommended) (**)		>0.5
Salt and metallic ion content		
Requested	Chlorine	<0,1 mg/l
	Chlorides	< 10 mg/l
	Sulphates	< 30 mg/l
Recommended (**)	Iron	< 0,1 mg/l
	Copper	< 0.05 mg/l
	Manganese	< 0,05 mg/l

(*) The value refers to the amount of water needed for steam production inside the cooking chamber.

(**) Values different from these parameters may cause corrosion if combined with wrong use and environment.



**Important**

It is the equipment Owner's responsibility to perform specific tests in order to ensure that the water characteristics meet the specifications listed in the previous table.

**Important**

In case the water supplied to the oven does not meet the specifications listed in the previous table, before using the equipment it is necessary to install a suitable water treatment system.

**Important**

Should the equipment be nonetheless operated with water that does not meet the specifications listed in the previous table, the Manufacturer declines any liability for any malfunctions or damages that may arise as a result.

**Important**

Failure to use water compatible with the specifications listed in the previous table may void the Manufacturer's warranty with respect to the damaged parts.

WATER: RECOMMENDATIONS CONCERNING FILTERING SYSTEMS

If the water parameters do not meet the specifications listed in the previous table, and it is therefore necessary to install a filtering system, it is possible to rely on the following recommendations, depending on the specific parameter that needs to be corrected. These recommendations provide guidance in certain situations, but they do not cover the entire range of possible scenarios.



In any event, it is the equipment Owner's responsibility to make sure that, once the water treatment system has been installed, the supply water matches the parameters specified in the previous table. Angelo Po recommends contacting specialized personnel or water treatment companies in order to be entirely sure that the supply water requirements are fully met.

In the table, the parameters highlighted in bold are those with respect to which the relevant system performs better.

<i>Parameters</i>	<i>Measured value</i>	<i>Type of suggested treatment</i>
Carbonate hardness	>9°f	Softening
Chlorine	<0.1 ppm	
Chlorides	<10 ppm	
Sulphates	<30 ppm	
Carbonate hardness	<9°f	Activated charcoal filter
Chlorine	0.1 ÷ 1 ppm	
Chlorides	<10 ppm	
Sulphates	<30 ppm	
Carbonate hardness	>3°f	Special resin filter or reverse osmosis treatment
Chlorine	<1 ppm	
Chlorides	10 ÷ 100 ppm	
Sulphates	30 ÷ 100 ppm	
Carbonate hardness	>3°f	Reverse osmosis
Chlorine	<10 ppm	
Chlorides	>100 ppm	
Sulphates	>100 ppm	

WATER CONNECTION



Caution - warning

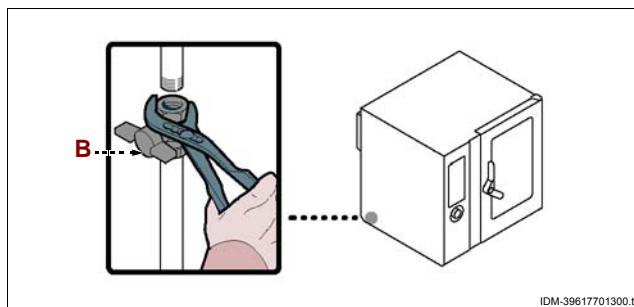
Make the connection in compliance with the relevant legal requirements, using appropriate and recommended materials.



Important

This appliance is to be installed to comply with the applicable federal, state, or local plumbing codes having jurisdiction.

Connect the mains line to the appliance's connection pipe, fitting a shut-off tap **(B)** to allow the water supply to be cut off when necessary.



Important

Wherever chemicals are used in the water supply system for water sanitification, for example chloramines or sodium hypochlorite, it is necessary to install a filter to guarantee their removal.



Important

Check water pipes and fittings for corroded parts, they may pollute the water inside the appliance.



Important

If due to the water characteristics a treatment system is necessary, this must be connected to the water supply fitting of the cooking chamber for steam generation. It is not necessary to connect the water treatment system to the washing system fitting. If the spray gun accessory is installed in the oven (LDR610 for models FX61-101-82-122 and LDL only for models FX201-202), the water supplied by such accessory must also be treated.



Important

For the United Kingdom only, also see instructions provided in the enclosure.



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WATER: RECOMANDATIONS FOR USE



Important

To maintain the hygienic features and integrity of the stainless steel over time (required for protection against corrosion), daily wash the cooking chamber (see page 65) with suitable detergents and completely dry it before use.



Important

Perform maintenance of the water treatment system (where it is installed) to ensure its proper functionality.



Important

Be sure to use new and fully functional accessories.



Important

Use exclusively cleaning agents, chemical products and cleaning procedures suitable for the equipment and (especially) compatible with stainless steels.



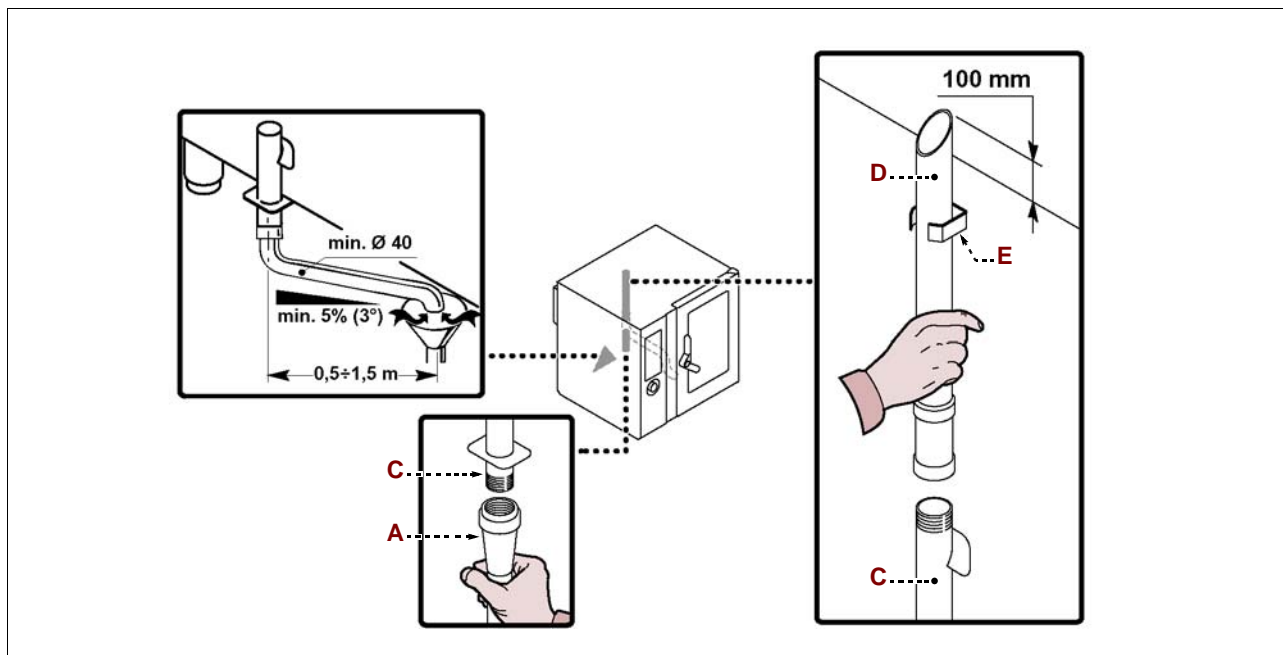
Important

If the water features are such to require a treatment system, do not introduce untreated water inside the chamber during cooking. For example: if the type of cooking requires the presence of a pan full of water on the bottom pan tray, the water must have the features shown in the table on page 75.

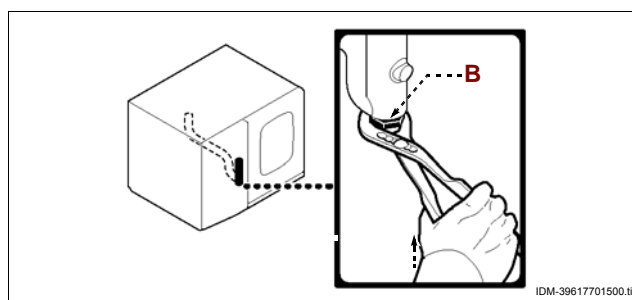
WATER DRAIN CONNECTION

To carry out this operation, proceed as follows.

- 1 – Connect the mains water pipe **(A)** to the appliance's connection pipe **(C)**.
- 2 – Connect the vent pipe **(D)** to the appliance connection pipe **(C)** and fix it to the support **(E)**.



The appliance's drain line is fitted with the plug **(B)** allowing discharge of the waste deposited.



WASHING SUPPLY CONNECTION

To carry out this operation, proceed as follows.

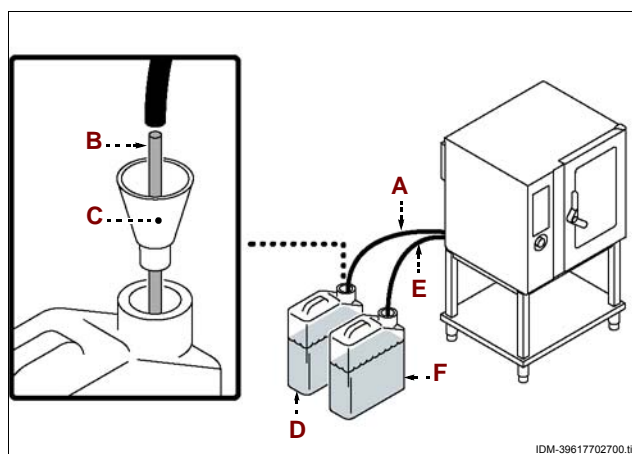
- 1 – Connect the **Yellow** pipe **(A)** to the pipe **(B)** and fit the cone **(C)** into the cleaner tank **(D)**.
- 2 – Connect the **Green** pipe **(E)** to the pipe **(B)** and fit the cone **(C)** into the sanitizing cleaner tank **(F)**.

Use the cleaner and sanitizing supplied by the oven manufacturer for the best results.

The chemical composition of the products referred to above is as follows:

Cleaner: caustic soda, concentration less than 20%.

Sanitizing cleaner: containing citrates and organic sequestering agents, less than 15%.



Important

The use of products with different compositions may damage the system and the oven walls, and any residues deposited may contaminate foods.

CONNECTING THE BURNT GAS EXHAUST VENT

i Important

Make the connection in compliance with the relevant legal requirements, using appropriate and recommended materials.

i Important

Ventilation must be in accordance with AS5601-2004 - Gas Installations. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

i Important

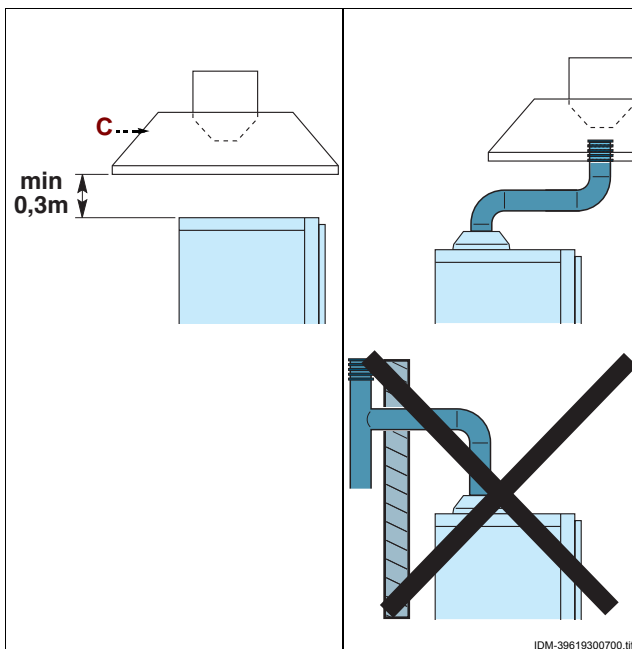
The maximum exhaust gas temperature at the outlet is about 400 °C.

Connecting to a fan extractor hood

Position the appliance underneath the hood (C) as shown in the diagram.

i Important

The gas supply tap must open automatically when the fan of the extraction system is switched on.



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CONVERSION OF GAS SUPPLY

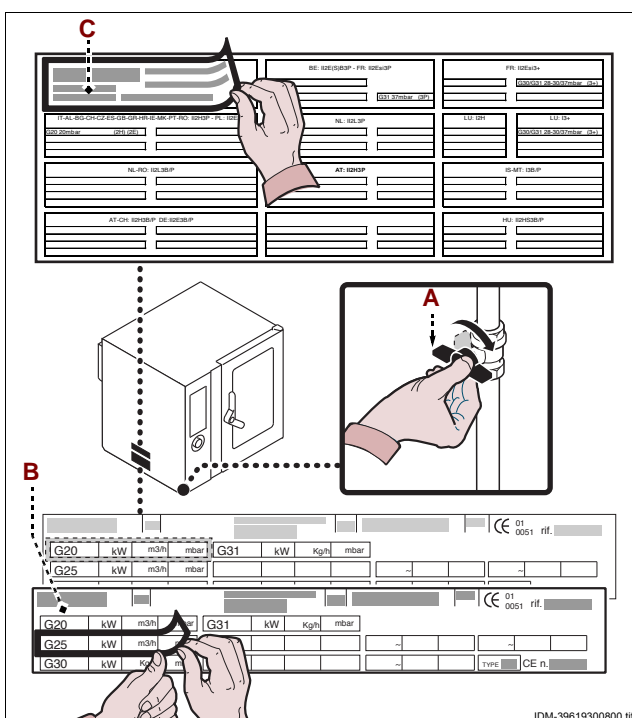
The Manufacturer has tested the appliance with its own mains gas, identified by the sticker applied to the nameplate.

If the type of gas to be connected is different from that used for testing, proceed as follows.

- 1 – Turn off the gas supply tap (A).
- 2 – Change the burner nozzle (see page 82).
- 3 – Remove the testing gas sticker from the dataplate (B) and apply the new one to identify the gas being used.
- 4 – Remove the sticker from the appliance and apply the new one (C) with the category of the country of installation.
- 5 – Access the "Service" menu and activate the "Gas type conversion" procedure (see page 79).
- 6 – Carry out the appliance testing procedure (see page 80).

i Important

On completion of the operation, make sure that there are no gas leaks or malfunctions.



TESTING OF THE APPLIANCE

Important

Before it is put into service, the system must be tested to check the operating conditions of every single component and identify any malfunctions. In this stage, it is important to check that all health and safety requirements have been complied with in full.

To test the system, make the following checks.

- 1 – Turn on the gas and water supply taps and check that the connections are tight.
- 2 – Turn on the master switch to check the electrical connection.
- 3 – Check that the mains gas is the same as that used for commissioning of the appliance, and carry out the conversion procedure if necessary (see page 79).
- 4 – Check that the gas pressure conforms to the values stated in the table at the following page.
- 5 – Check that the combustion exhaust gases comply with the requirements (see page 81).
- 6 – Check the water pressure and adjust if necessary (see page 81).
- 7 – Check that the safety device is operating correctly.
- 8 – Carry out a cooking cycle without food to ensure that the appliance is operating correctly.

After testing, if necessary instruct the user in all the skills necessary for putting the appliance into operation in conditions of safety, in accordance with legal requirements.

Important

During performance of the test procedure and on completion of the operation, make sure that there are no gas leaks or malfunctions.

ADJUSTMENTS

8



INSTRUCTIONS AND WARNINGS FOR ADJUSTMENTS

Important

Before making any type of adjustment, activate all the safety devices provided and decide whether staff at work and those in the vicinity should be informed. In particular, turn off the gas and water supply taps, cut off the electricity supply using the master switch and prevent access to all devices which might cause unexpected health and safety hazards if turned on.

Important

In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

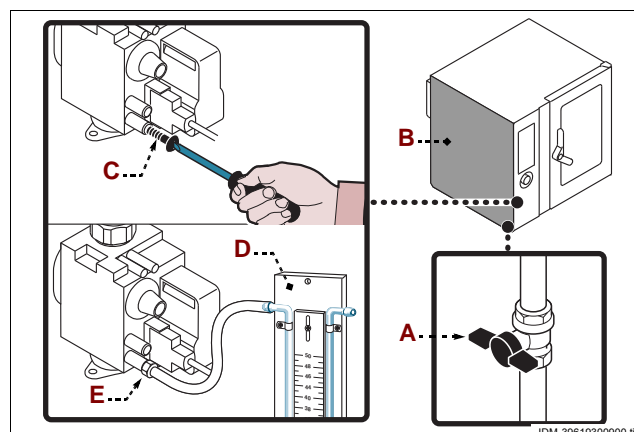
Caution - warning

Adjustments must be carried out by authorised, qualified staff, in accordance with the relevant legal requirements.

CHECKING GAS PRESSURE

To carry out this operation, proceed as follows.

- 1 – Turn off the gas supply tap (A).
- 2 – Undo the screws to remove the side panel (B).
- 3 – Unscrew the screw (C).
- 4 – Connect the pressure gauge (D) to the pressure test point (E).
- 5 – Turn the gas supply tap (A) back on.
- 6 – Switch on the appliance (see page 9) and carry out a cooking cycle without food at the maximum temperature.
- 7 – Check that the pressure gauge reading complies with the values (see table below).



Gas type	Test point pressure	Supply pressure
Natural gas	1.13 kPa	1.13 kPa
Propane	2.75 kPa	2.75 kPa

8 – Switch off the appliance, turn off the gas supply tap **(A)**, and disconnect the pressure gauge **(D)** and retighten the screw **(C)**.

9 – Replace the panel **(B)** and retighten the screws when the operation is complete.

CHECKING THE COMBUSTION EXHAUST GASES

Once the appliance has been connected (see page 75), proceed to analyse the combustion exhaust gases as described:

1 – Acquire an exhaust gas analyser and calibrate the instrument in accordance with the instructions in the operator's manual supplied with it.

2 – Insert the exhaust gas analyser's measuring pipes into the appliance's exhaust gas discharge lines.

3 – Switch on the appliance (see page 9).

4 – Access the "Service" menu and activate the "CO/CO₂ Measurement" procedure (see page 10).

5 – Check the CO and CO₂ emission values first at minimum power (cold), then at maximum power, and then at minimum power (hot) again.

6 – Check that the readings obtained are as required by the manufacturer.

7 – Fill in the relative test report (enclosed) and send it to the manufacturer to activate the Warranty.



Important

The maximum exhaust gas temperature at the outlet is about 400 °C.

ADJUSTING THE WATER PRESSURE

To carry out this operation, proceed as follows.

1 – Undo the screws to remove the side panel **(A)**.

2 – Turn on the water supply tap **(B)**.

3 – Unscrew the ring nut **(C)**.

4 – Use the screw **(D)** (cleaning system water intake) to bring the pressure reading on the pressure gauge **(E)** to 1.5 bar.

If the water pressure is too low, install a device to increase the pressure.

5 – Retighten the ring nut **(C)**.

6 – Unscrew the ring nut **(F)**.

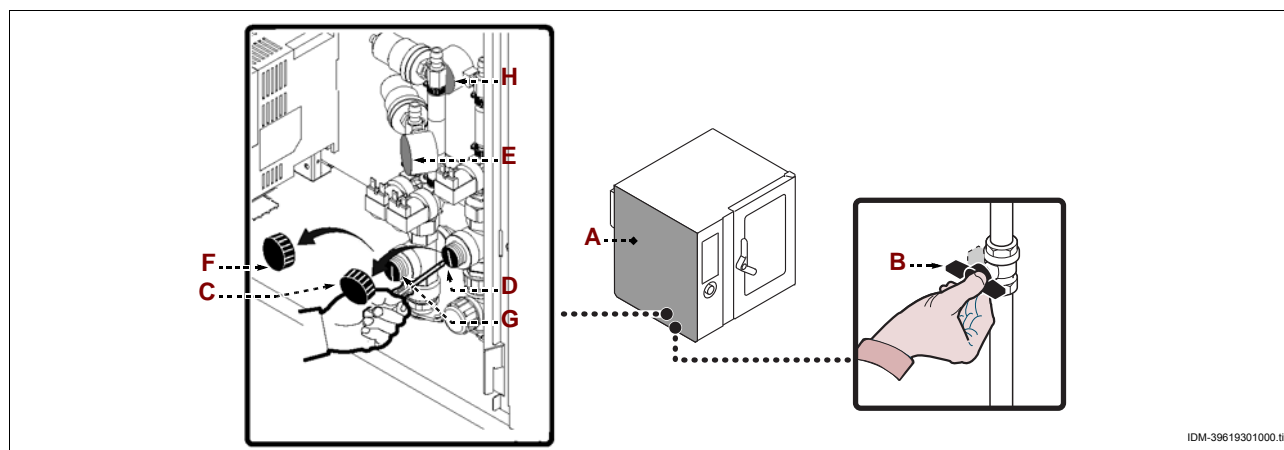
7 – Turn the cooking chamber water intake screw **(G)** to bring the pressure reading on the pressure gauge **(H)** to 1 bar.

If the water pressure is too low, install a device to increase the pressure.

8 – Retighten the ring nut **(F)**.

9 – Replace the panel **(A)** and screw the screws back into place.

10 – Turn the water supply tap **(B)** back off when the operation is complete.



INSTRUCTIONS AND WARNINGS FOR THE REPLACEMENT OF PARTS

**Important**

Before carrying out any replacement procedure, activate all the safety devices provided and decide whether staff at work and those in the vicinity should be informed. In particular, turn off the gas and water supply taps, cut off the electricity supply to the appliance using the master switch and prevent access to all devices which might cause unexpected health and safety hazards if turned on. If worn parts have to be replaced, use original spare parts only.

The manufacturer declines all responsibility for injury or damage to components due to the use of non original parts, or extraordinary work on the appliance which may modify the safety requirements without the manufacturer's authorisation. When ordering components, follow the instructions provided in the parts catalogue.

**Caution - warning**

Replacement operations must be carried out by authorised, qualified staff, in accordance with the relevant legal requirements.

REPLACEMENT OF THE BURNER NOZZLE

To carry out this operation, proceed as follows.

- 1 – Undo the screws to remove the side panel (A).
- 2 – Disconnect the gas supply line (B).
- 3 – Remove the injector (C) and replace it with the one suitable for the type of gas in use (see table at back of manual).



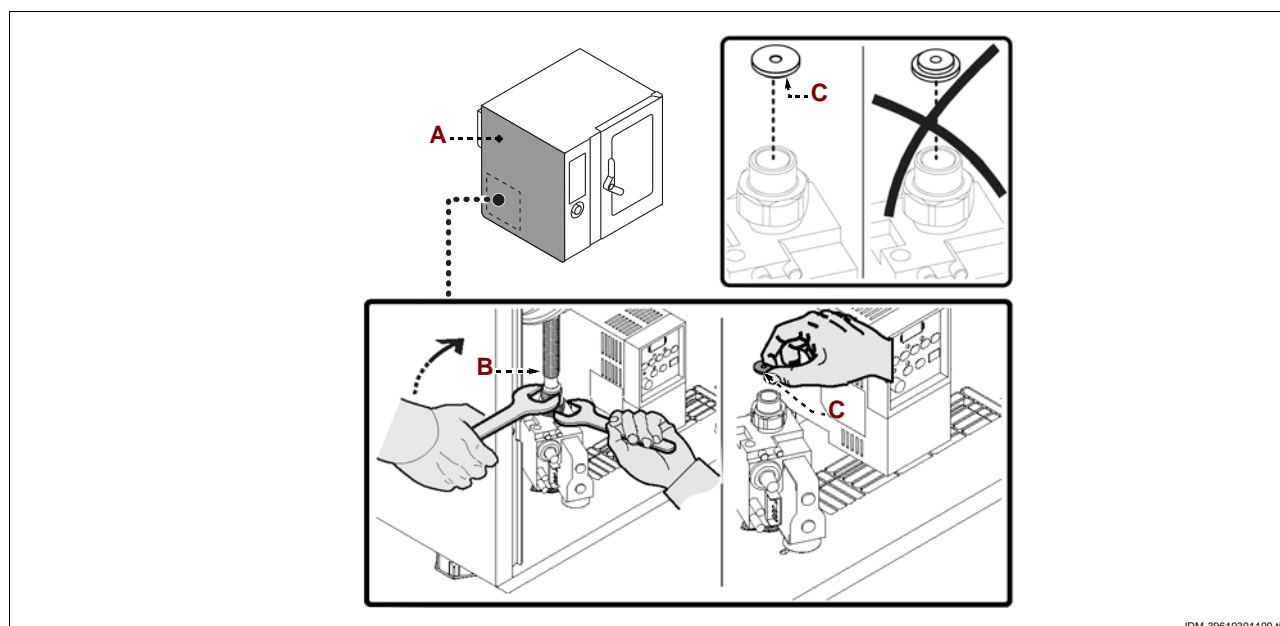
Gas type	Burner nozzle (mm/100)					
	FX 61	FX101	FX82	FX122	FX201	FX202
Natural gas	Ø 635	Ø 605	Ø 635	Ø 640	Ø 640	Ø 615
Propane	Ø 465	Ø 485	Ø 485	Ø 500	Ø 465	Ø 480

**Important**

Take care to ensure that the nozzle (C) is correctly positioned (see diagram).

- 4 – Reconnect the pipe (B), replace the panel (A) and retighten the screws when the operation is complete.

AUS

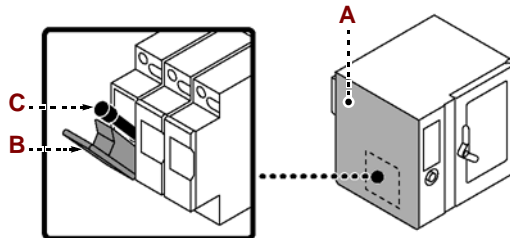


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REPLACING THE FUSE

To carry out this operation, proceed as follows.

- 1 – Undo the screws to remove the side panel **(A)**.
- 2 – Open the fuse-holder **(B)** and replace the damaged fuse **(C)**.
- 3 – Replace the fuse-holder and the side panel when the operation is complete.



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CHANGING THE LAMP



Caution - warning

Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

To carry out this operation, proceed as follows.

- 1 – Undo the screws and remove the lamp cover **(A)**.
- 2 – Extract and replace the lamp **(B)**.



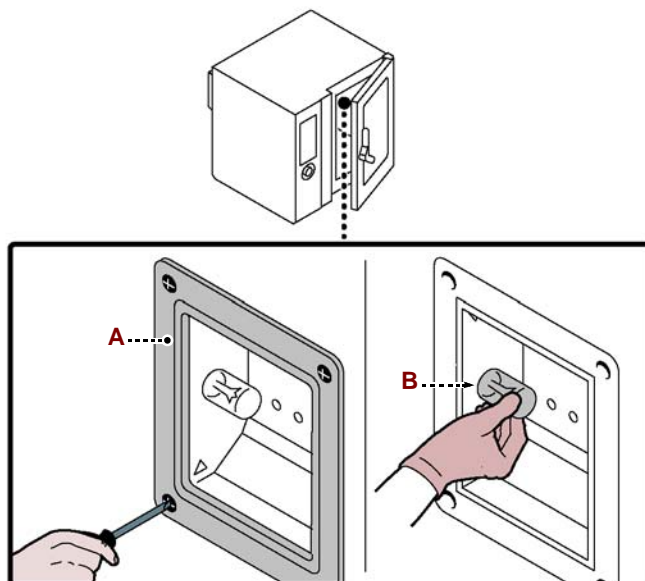
Caution - warning

During the procedure, take care not to touch the lamp directly; wear protective gloves if necessary.

- 3 – Replace the lamp cover **(A)** and retighten the screws when the operation is complete.



AUS

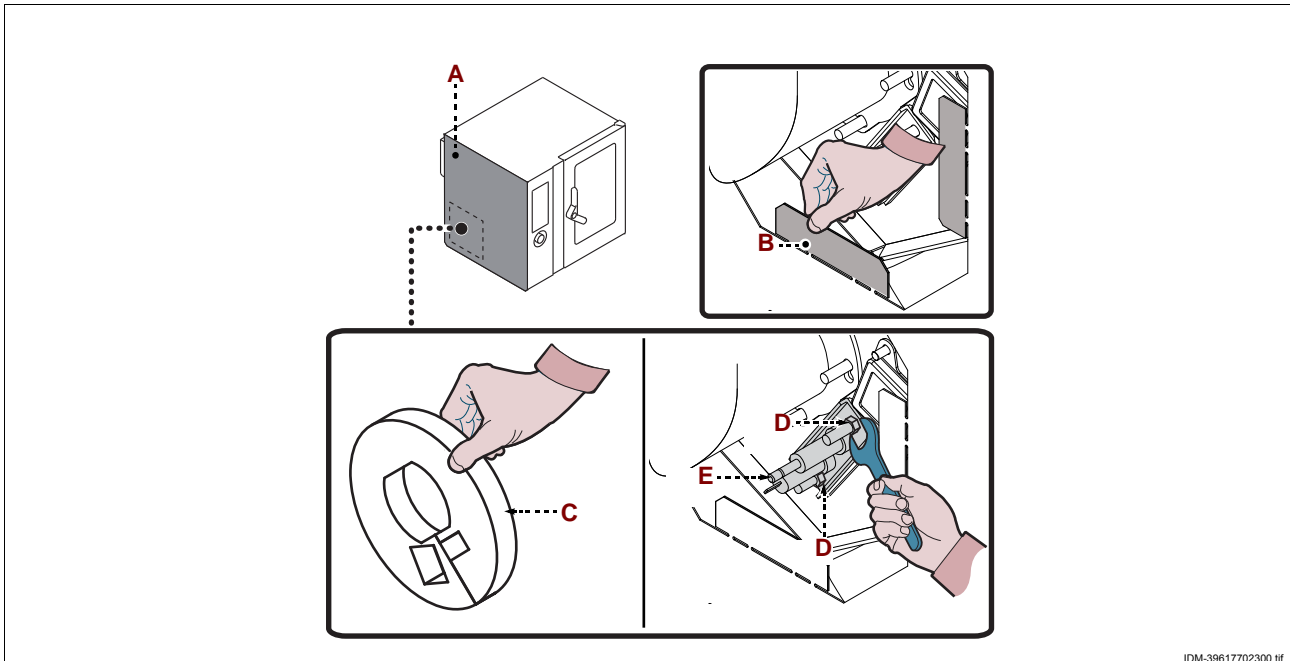


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CHANGING THE IGNITION PLUG

To carry out this operation, proceed as follows.

- 1 – Undo the screws to remove the side panel **(A)**.
- 2 – Open the tangs **(B)** and remove the guard **(C)**.
- 3 – Undo the nuts **(D)** to remove the ignition plug unit **(E)**.
- 4 – Replace the guard and close the tangs when done.



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APPLIANCE DECOMMISSIONING, DEMOLITION AND DISPOSAL

When decommissioning the appliance, a series of procedures must be carried out to ensure that the appliance and its components are not a hindrance and are not easily accessible.

To ensure that the appliance cannot constitute hazards for people or the environment, all energy sources (electricity, etc.) must be disconnected and rendered unusable, and any liquids present must be drained (lubricants, fluids, etc.).

Place the appliance in a suitable area which is not easily accessible, with barriers to prevent anyone from accessing it.

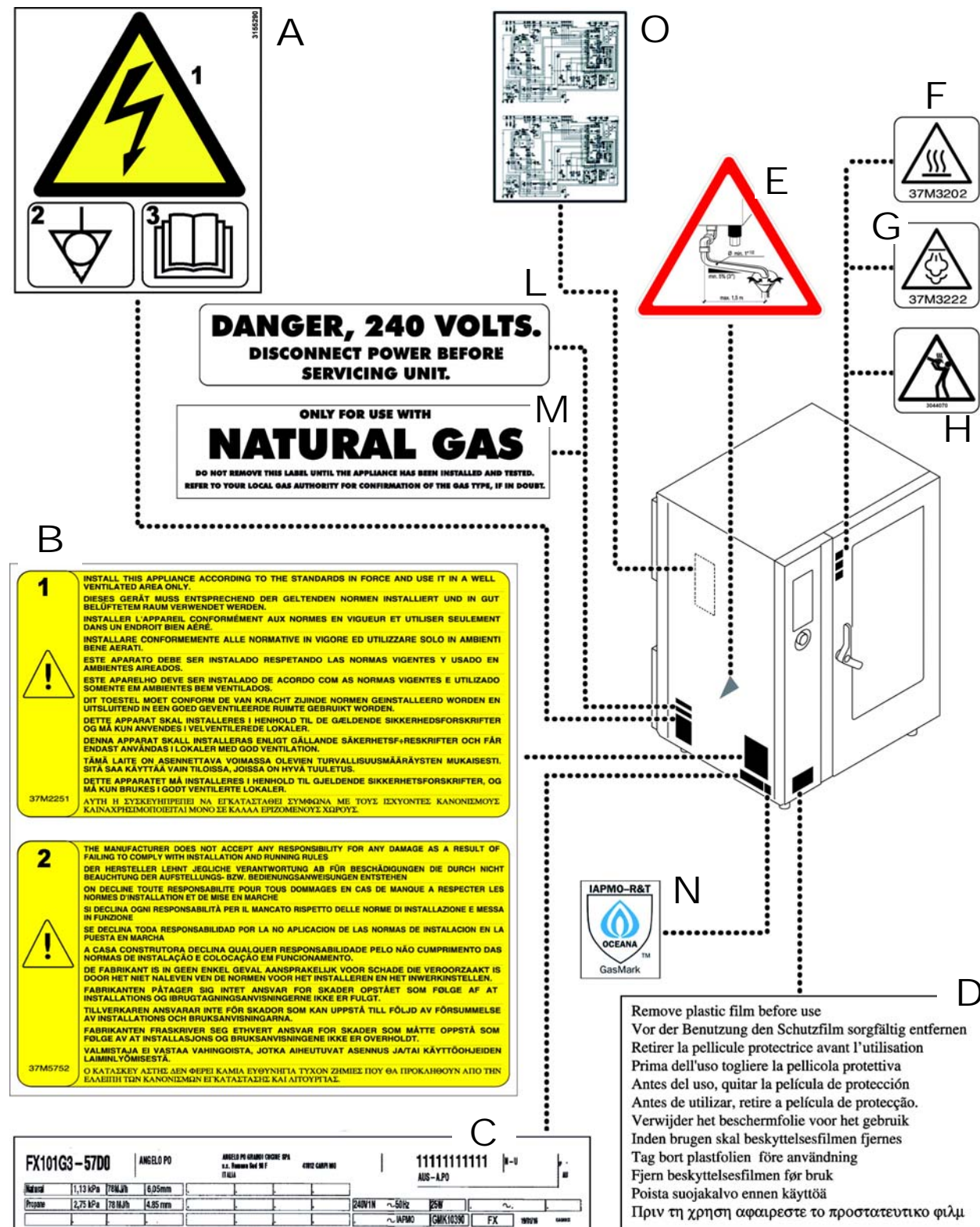
When scrapping, sort all components by chemical characteristics and dispose of them separately in accordance with the relevant legal requirements.



Important

Do not dump non-biodegradable products, lubricating oils, and non-metallic components (rubber, PVC, resins, etc.) in the environment. Dispose of them in compliance with the relevant laws.

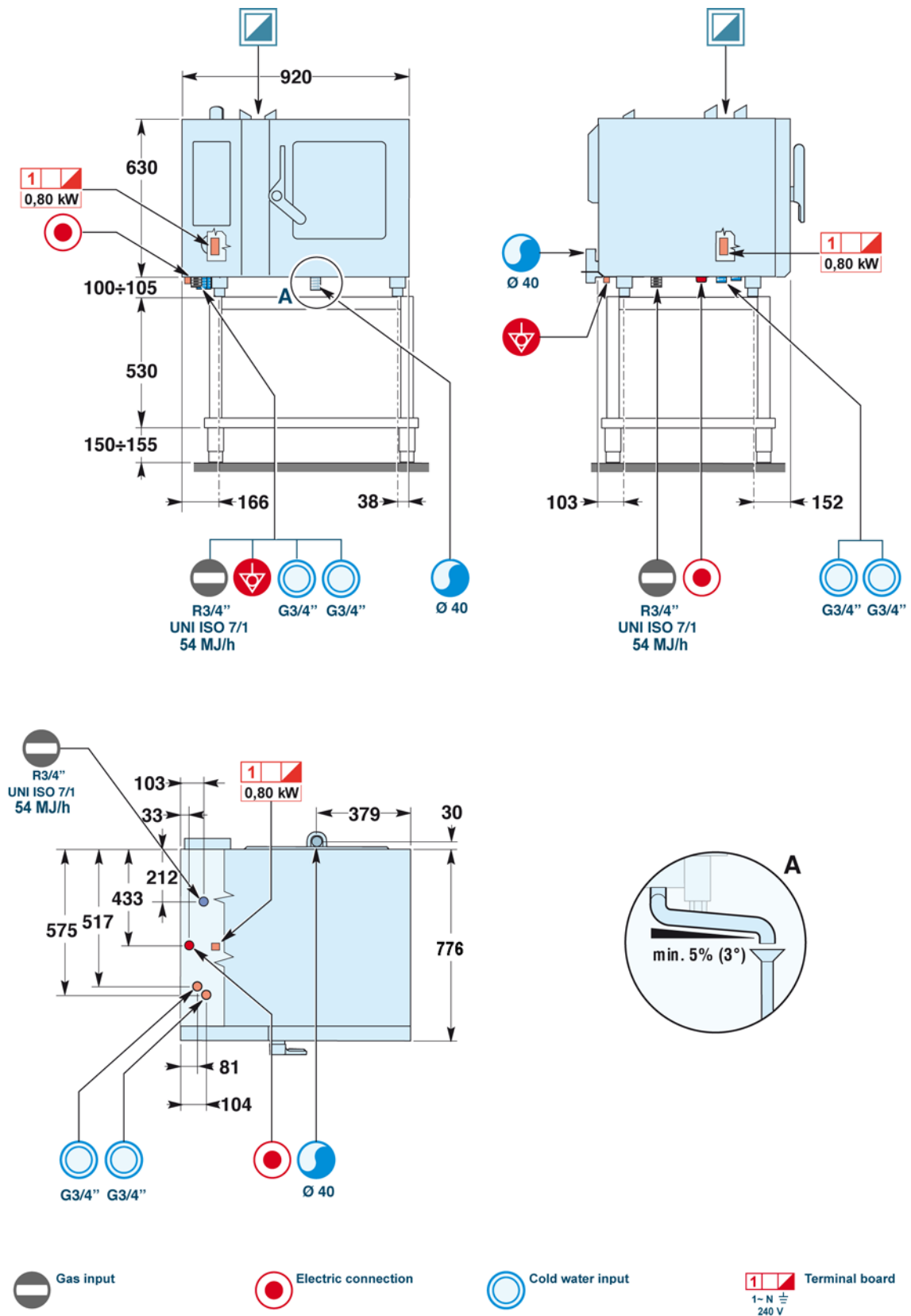
SAFETY AND INFORMATION SIGNS



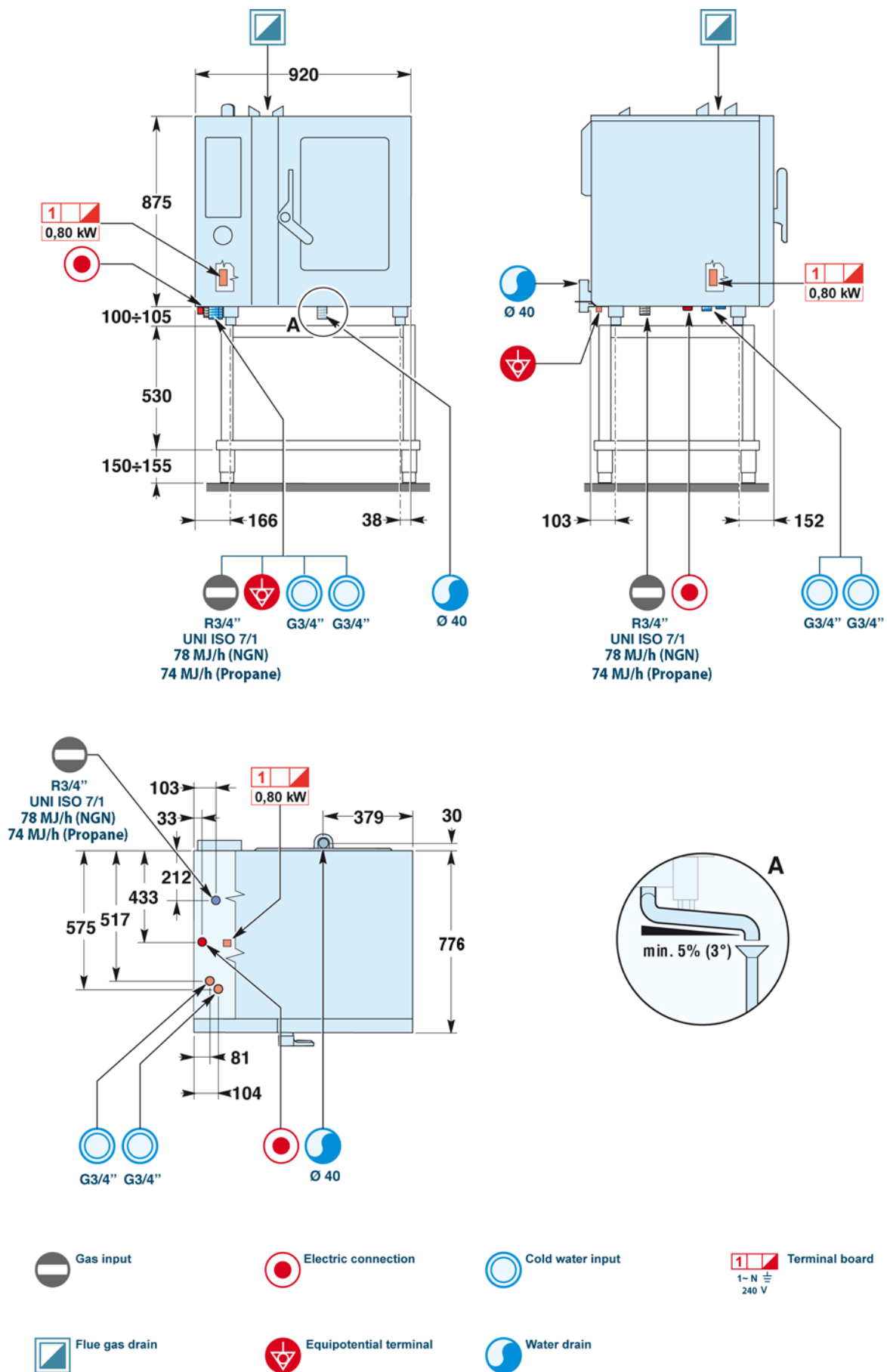
AUS

- A) 1** Electrocution hazard
- 2** Equipotential terminal
- 3** Read the manual carefully before carrying out any procedure.
- B) 1** All relevant regulations must be complied with. "Install in compliance with the relevant regulations and use in well ventilated premises only".
- 2** All relevant regulations must be complied with. "No liability is accepted in case of failure to comply with the installation and commissioning instructions".
- C)** Nameplate with manufacturer and appliance data.
- D)** Remove plastic film before use.
- E)** Water drain.
- F)** Watch out for hot surfaces.
- G)** Take care, very hot steam.
- H)** Never place containers of liquids, or foods which may liquefy during cooking, on shelves of the oven where the user does not have a good view of them, to avoid the risk of scalding during handling of the containers.
- L)** Danger 240 volts
- M)** Only for use with natural gas.
- N)** IAPMO marking.
- O)** Electrical system diagram.

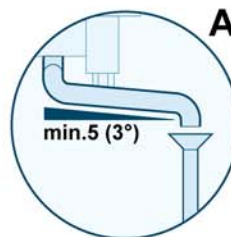
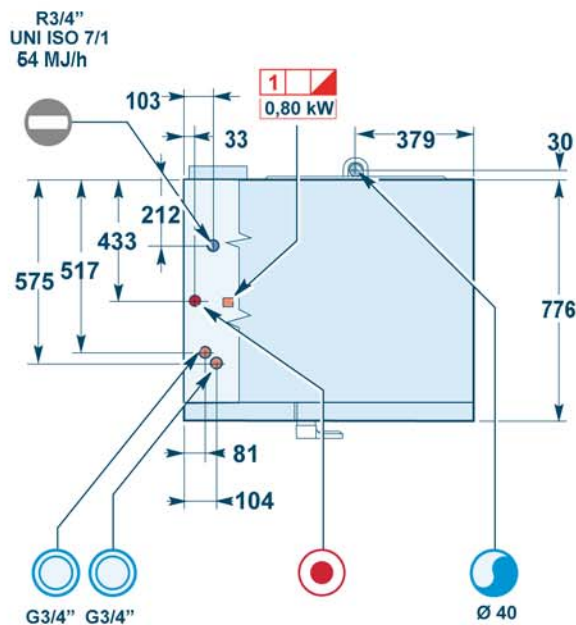
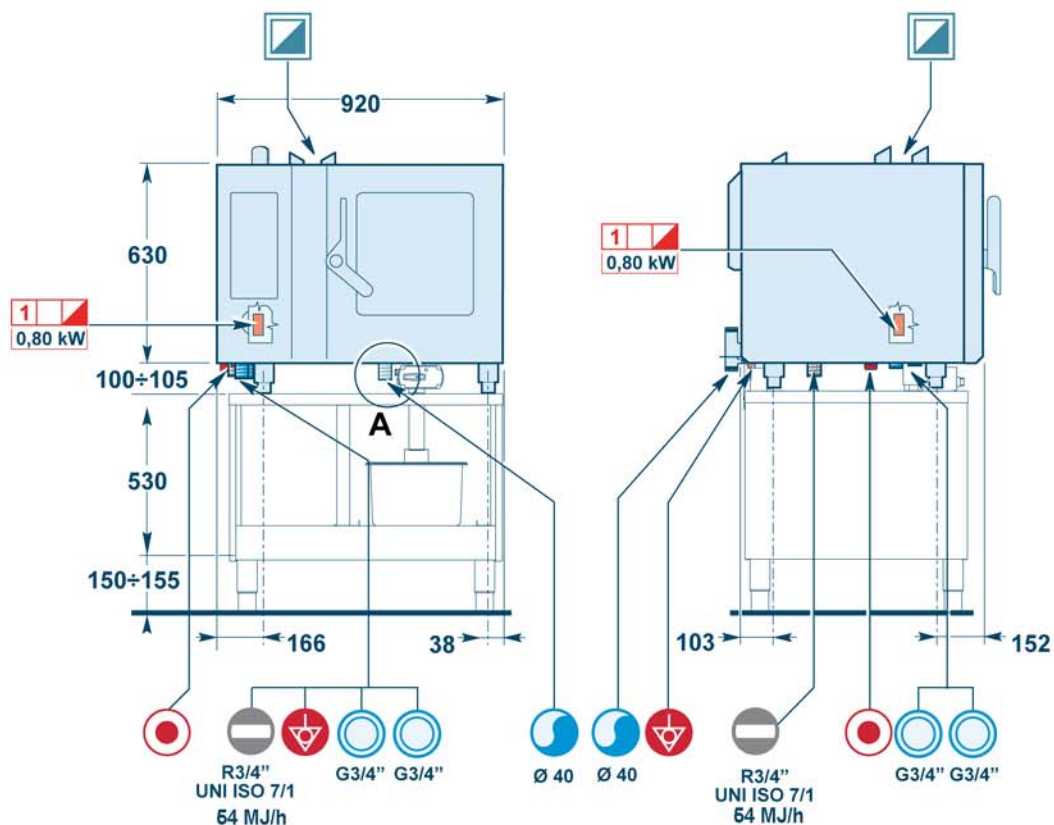
OVEN CONNECTION DIAGRAM (FX 61 G3/G3R/G3P)



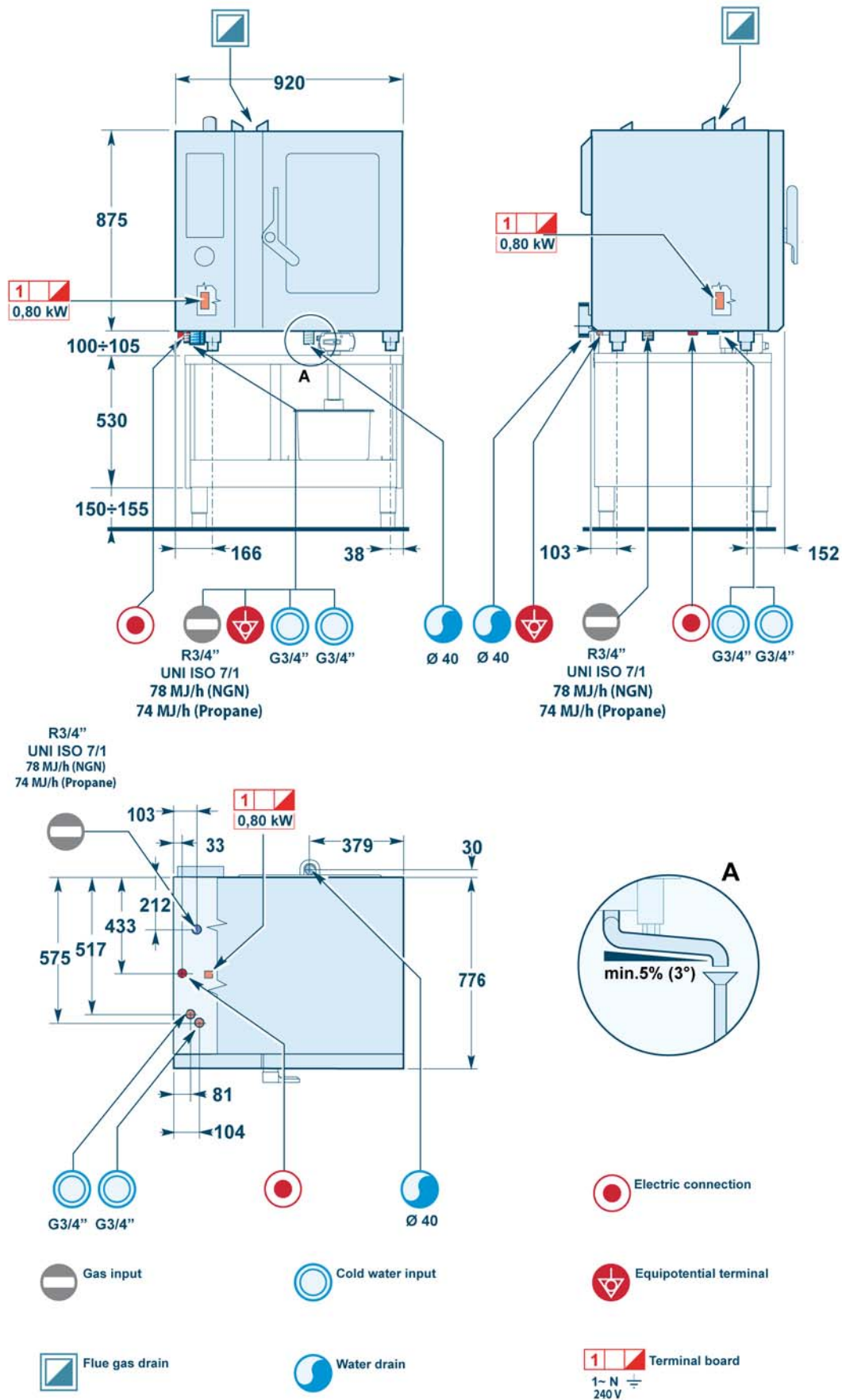
OVEN CONNECTION DIAGRAM (FX 101 G3/G3R/G3P)



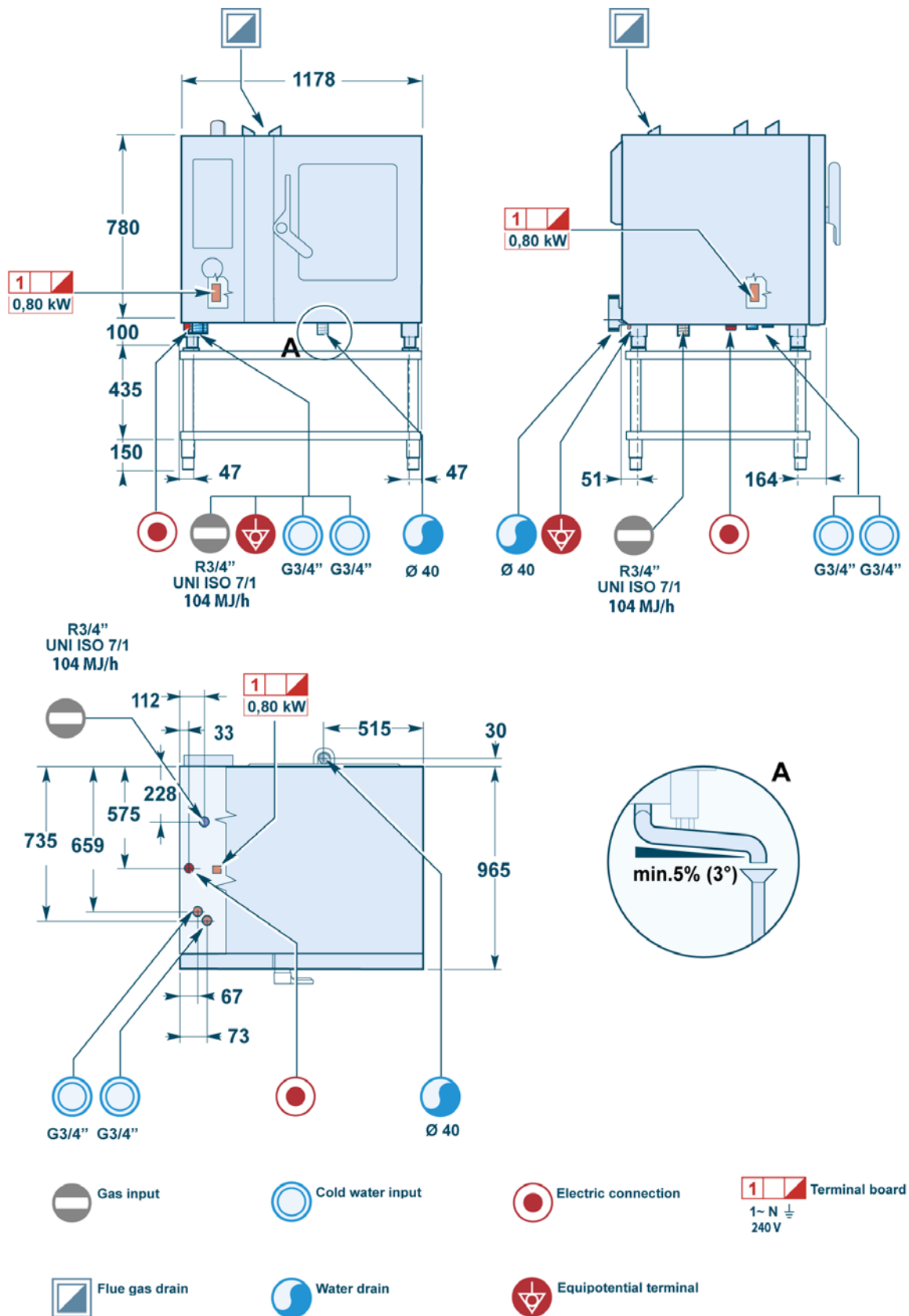
- OVEN CONNECTION DIAGRAM (FX 61 G3C/G3CR) -



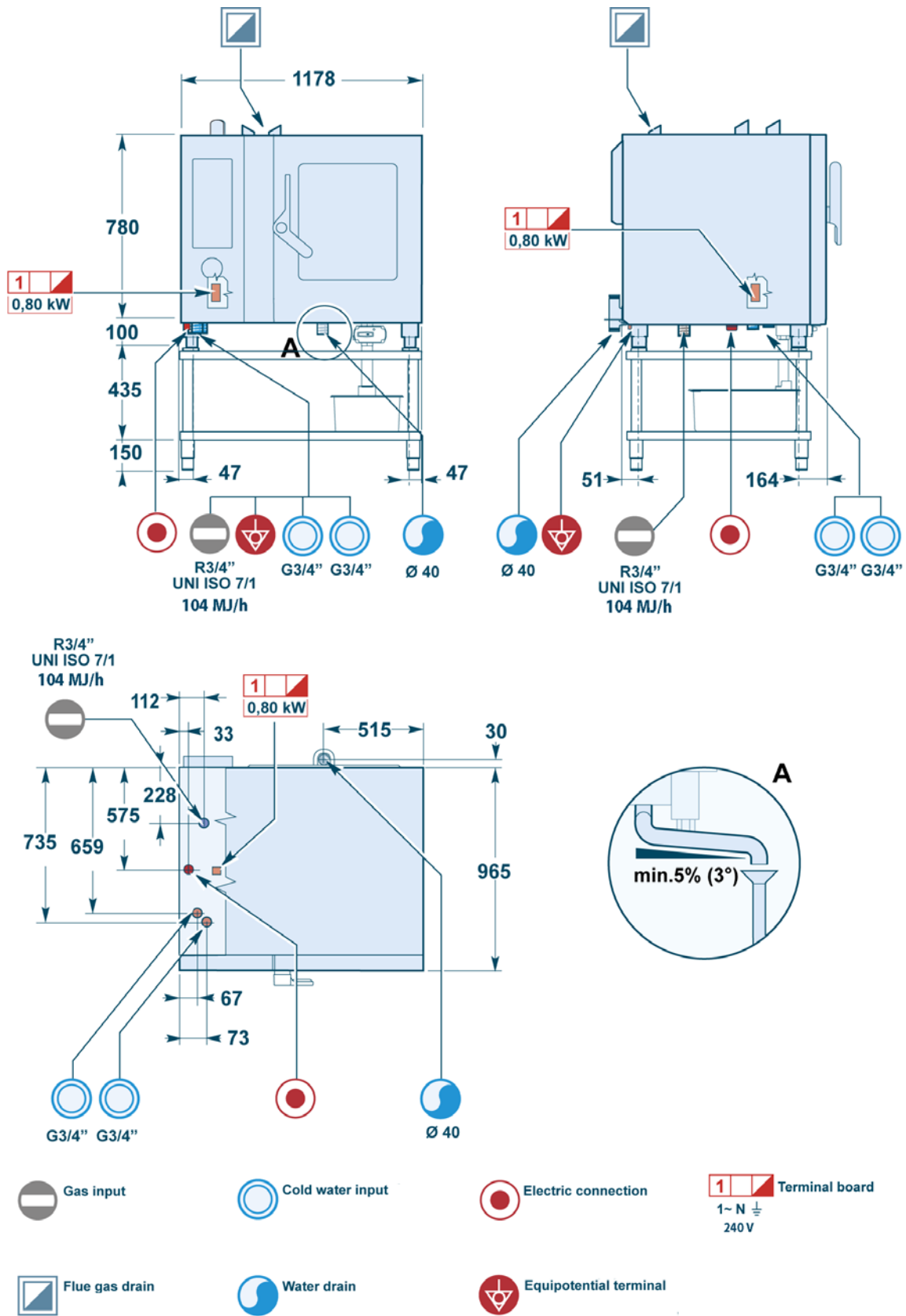
OVEN CONNECTION DIAGRAM (FX 101 G3C/G3CR)



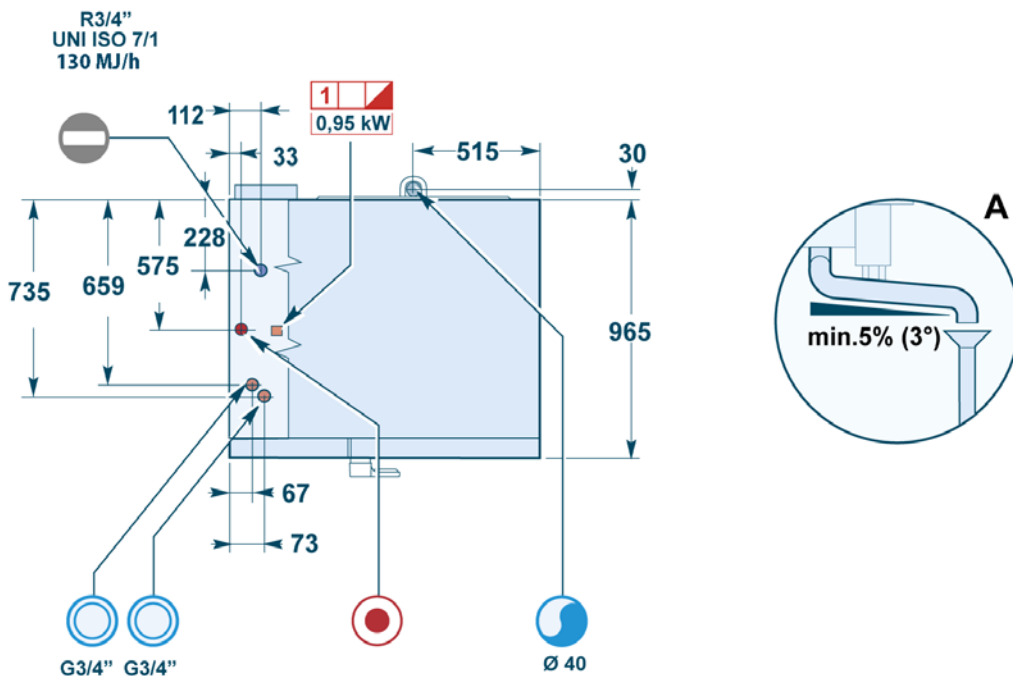
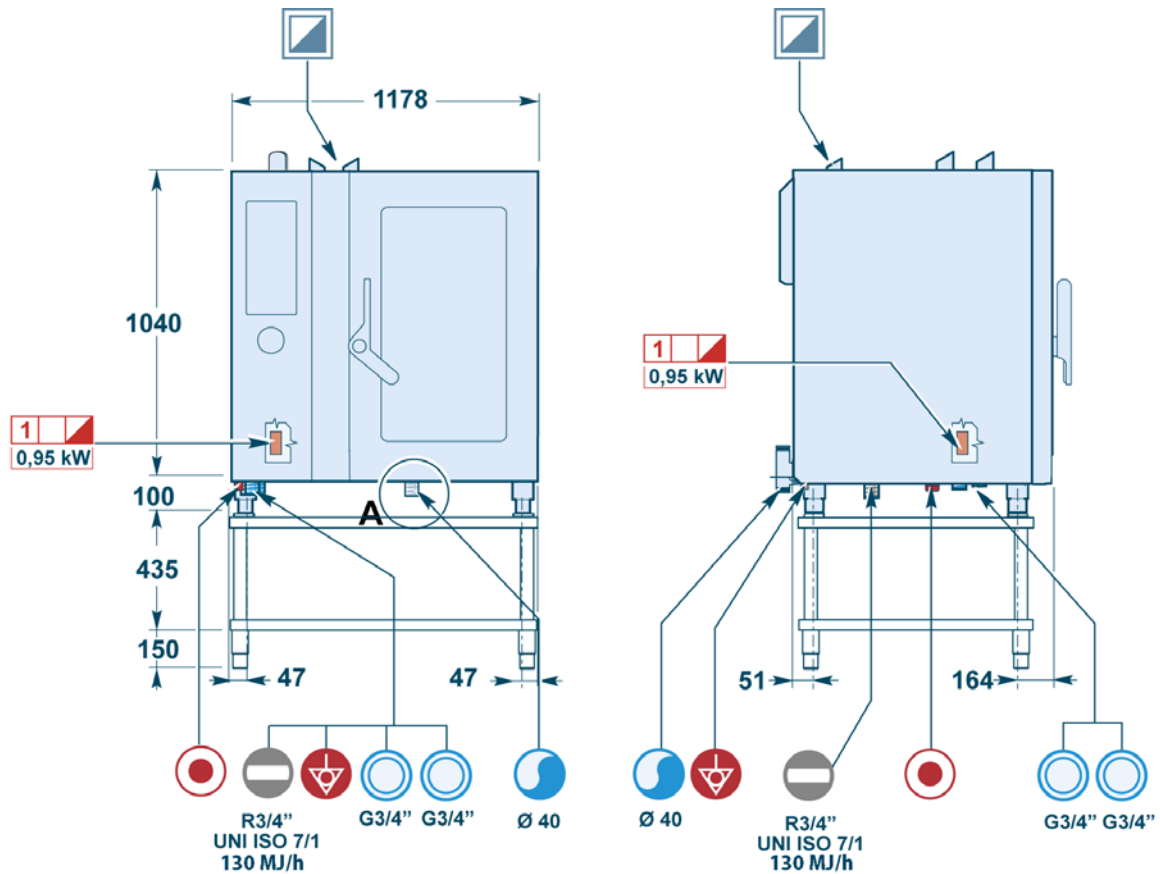
OVEN CONNECTION DIAGRAM (FX 82 G3T)



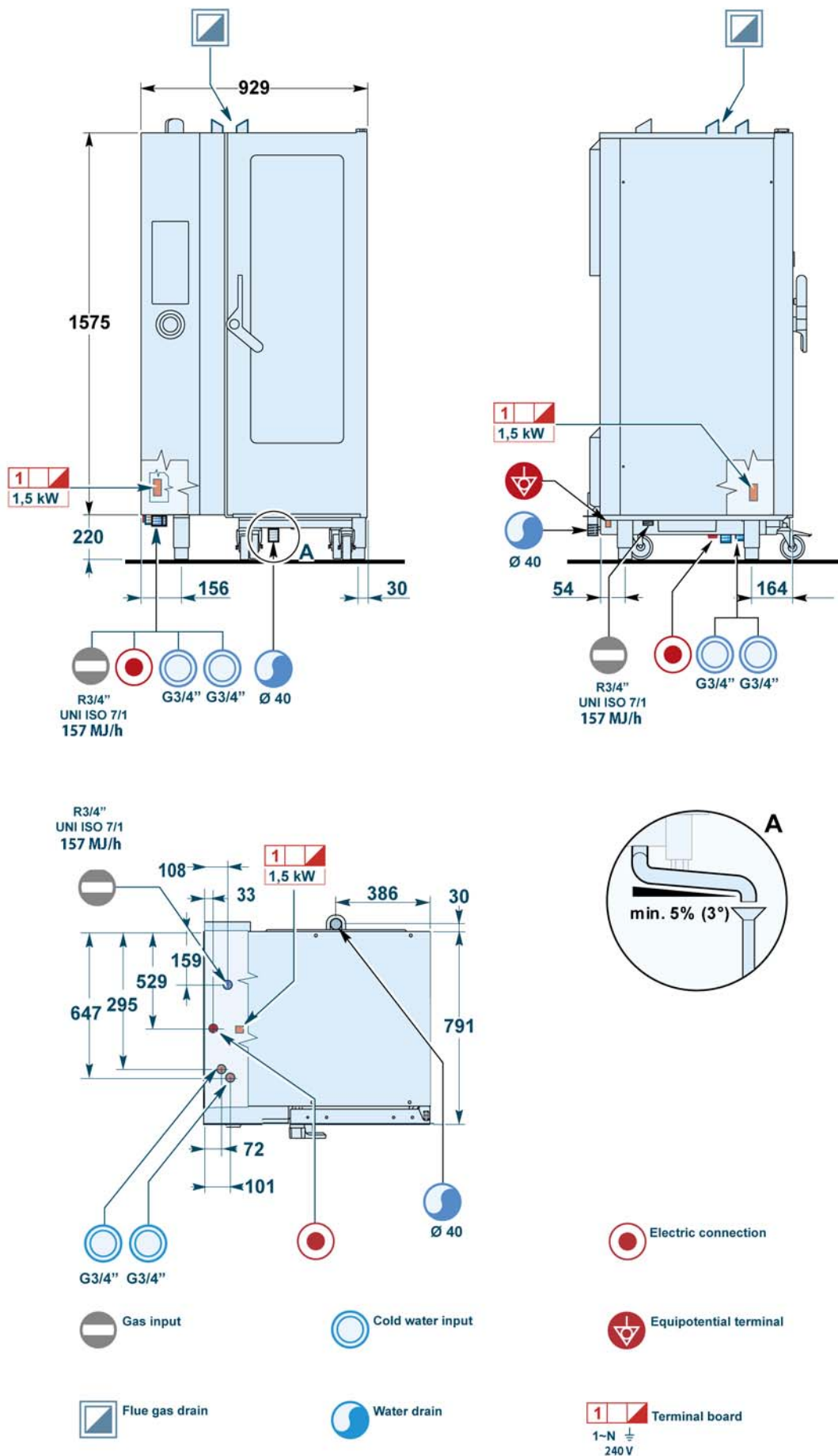
OVEN CONNECTION DIAGRAM (FX 82 G3CT)



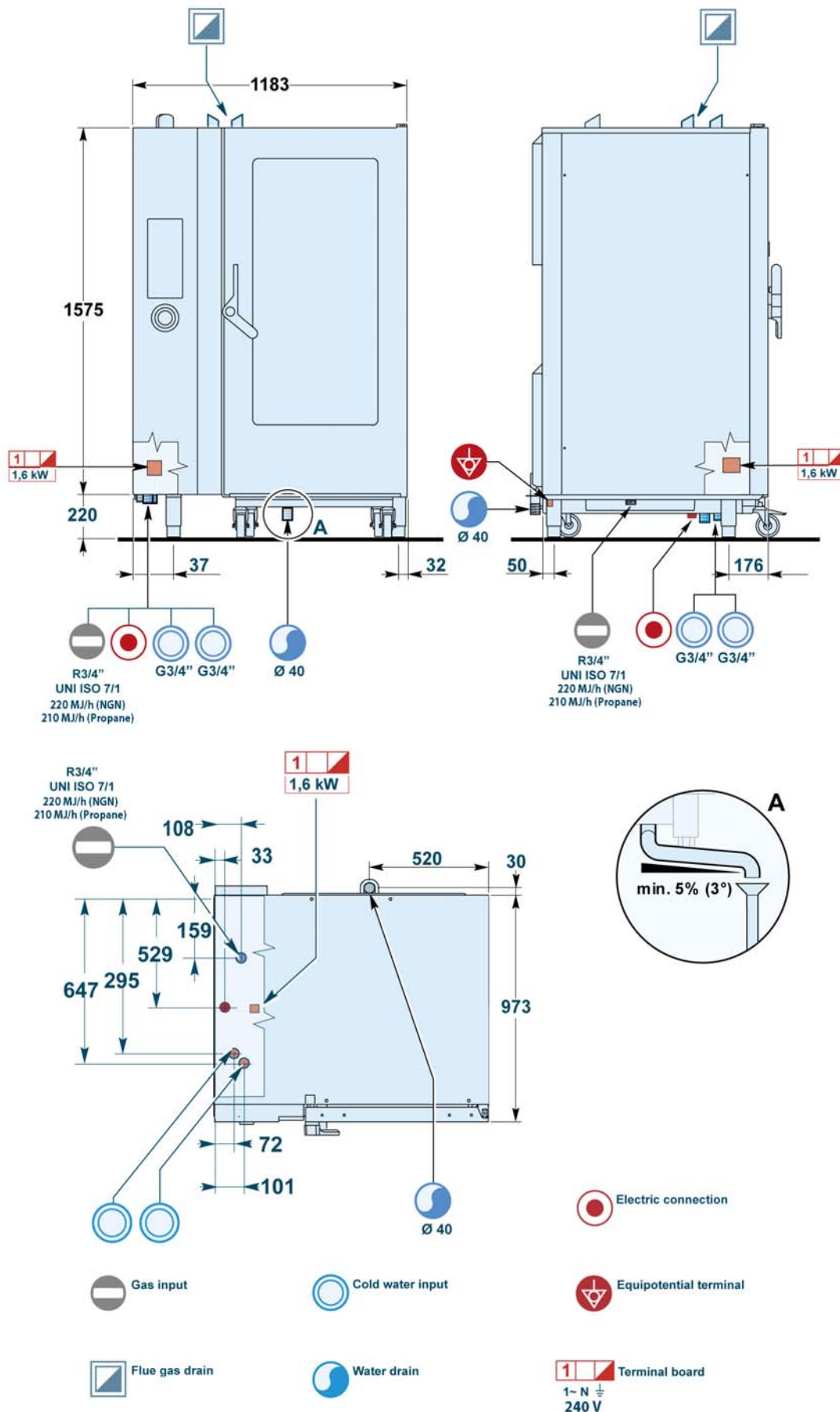
OVEN CONNECTION DIAGRAM (FX 122 G3T)



OVEN CONNECTION DIAGRAM (FX 201 G3/G3P)



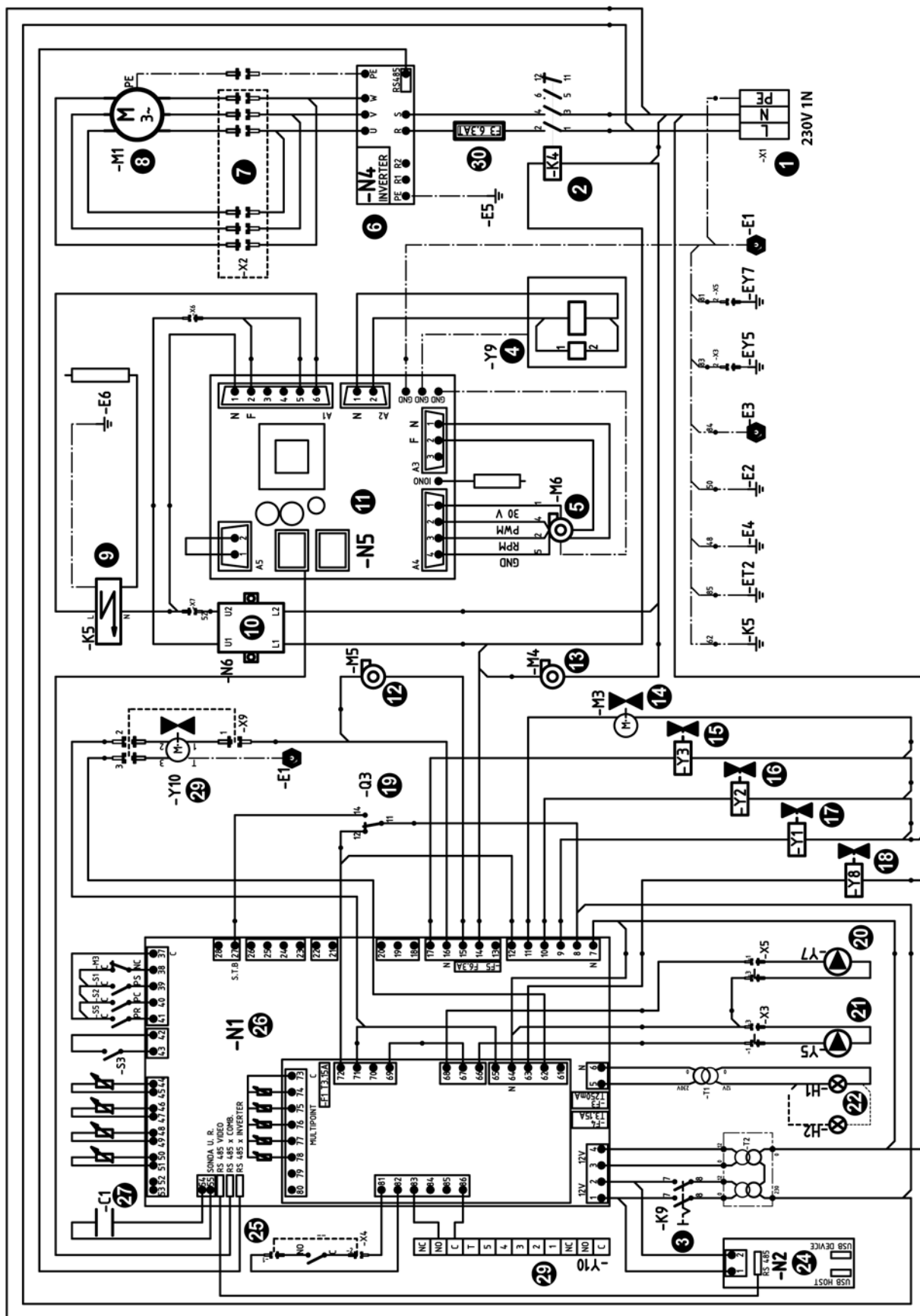
OVEN CONNECTION DIAGRAM (FX 202 G3)





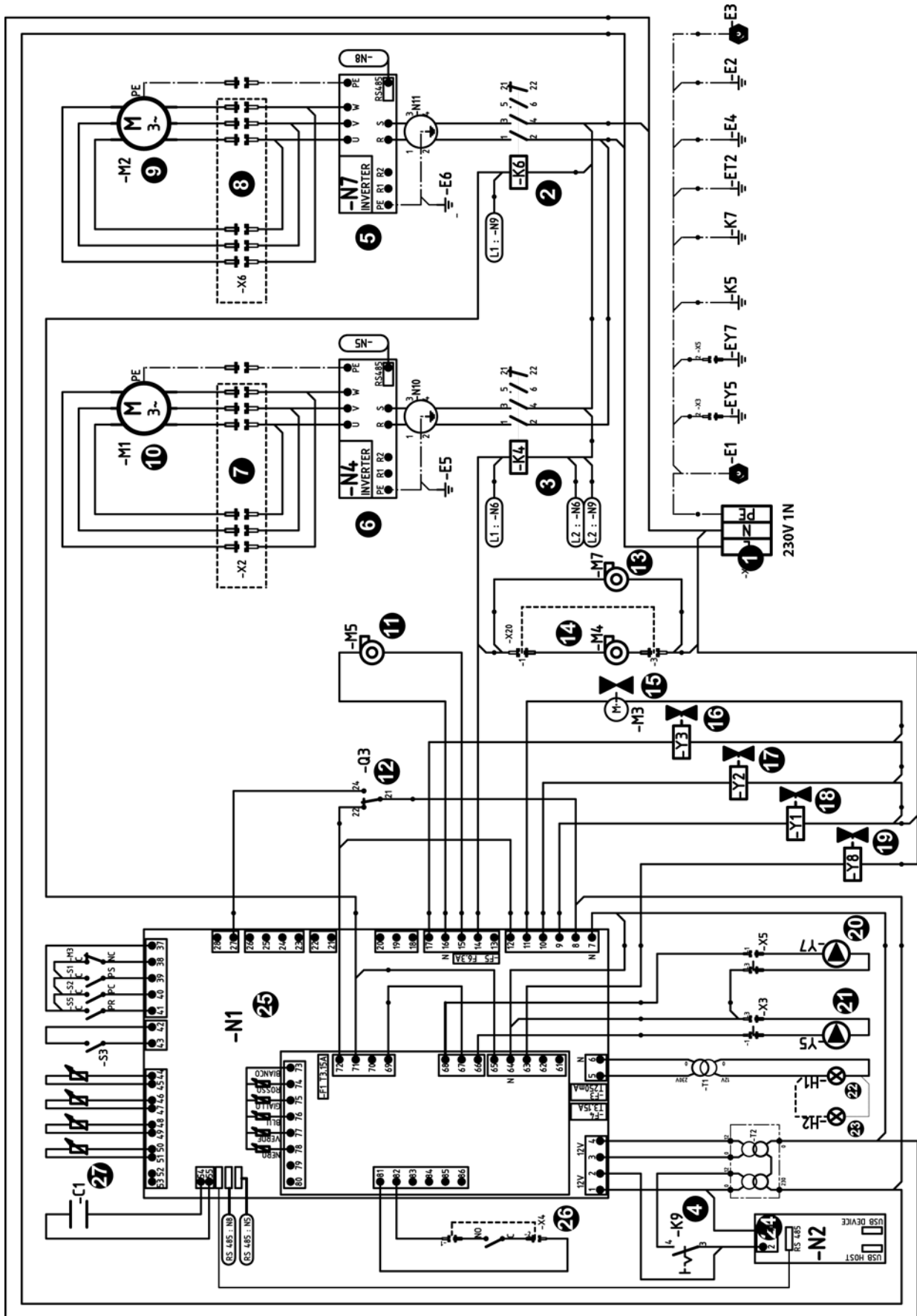
<i>Rif.</i>	<i>Description</i>
1	Terminal board
2	Motor contactor
3	Gas valve
4	Burner fan motor
5	Inverter
6	Burner control board
7	6-pin connector
8	LC filter
9	Fan motor
10	Igniter
11	Safety thermostat
12	Front panel fan
13	Rear panel fan
14	Motorized valve
15	Chamber rinse water solenoid valve
16	Drain water solenoid valve
17	Chamber water solenoid valve
18	Washing solenoid valve
19	Detergent pump
20	Polish pump
21	Oven lamp
22	Display
23	Switch
24	Level switch
25	Electronic card
26	Humidity probe
27	Fuse 6.3 AT
28	- Motorized valve drain fat (if fitted)
29	MATE-N-LOK 3-pin connector

RTD1	Chamber probe
RTD2	Core temperature probe
RTD3	Drain probe
RTD4	Optional probe
S1	Drain pressure switch
S2	Pressure switch chamber
S3	Door microswitch
S5	Rinse pressure switch
M3	Motorized valve micro switch



<i>Rif.</i>	<i>Description</i>
1	Terminal board
2	Motor contactor
3	Switch
4	Gas valve
5	Burner fan motor
6	Inverter
7	6-pin connector
8	Fan motor
9	Plug plate
10	LC filter
11	Burner control board
12	Front panel fan
13	Rear panel fan
14	Motorized valve
15	Chamber rinse water solenoid valve
16	Drain water solenoid valve
17	Chamber water solenoid valve
18	Washing solenoid valve
19	Safety thermostat
20	Detergent pump
21	Polish pump
22	Oven lamp
24	Display
25	Level switch
26	Electronic card
27	Humidity probe
29	Motorized valve drain fat
30	Fuse

RTD1	Chamber probe
RTD2	Core temperature probe
RTD3	Drain probe
RTD4	Optional probe
S1	Drain pressure switch
S2	Pressure switch chamber
S3	Door microswitch
S5	Rinse pressure switch
M3	Motorized valve micro switch

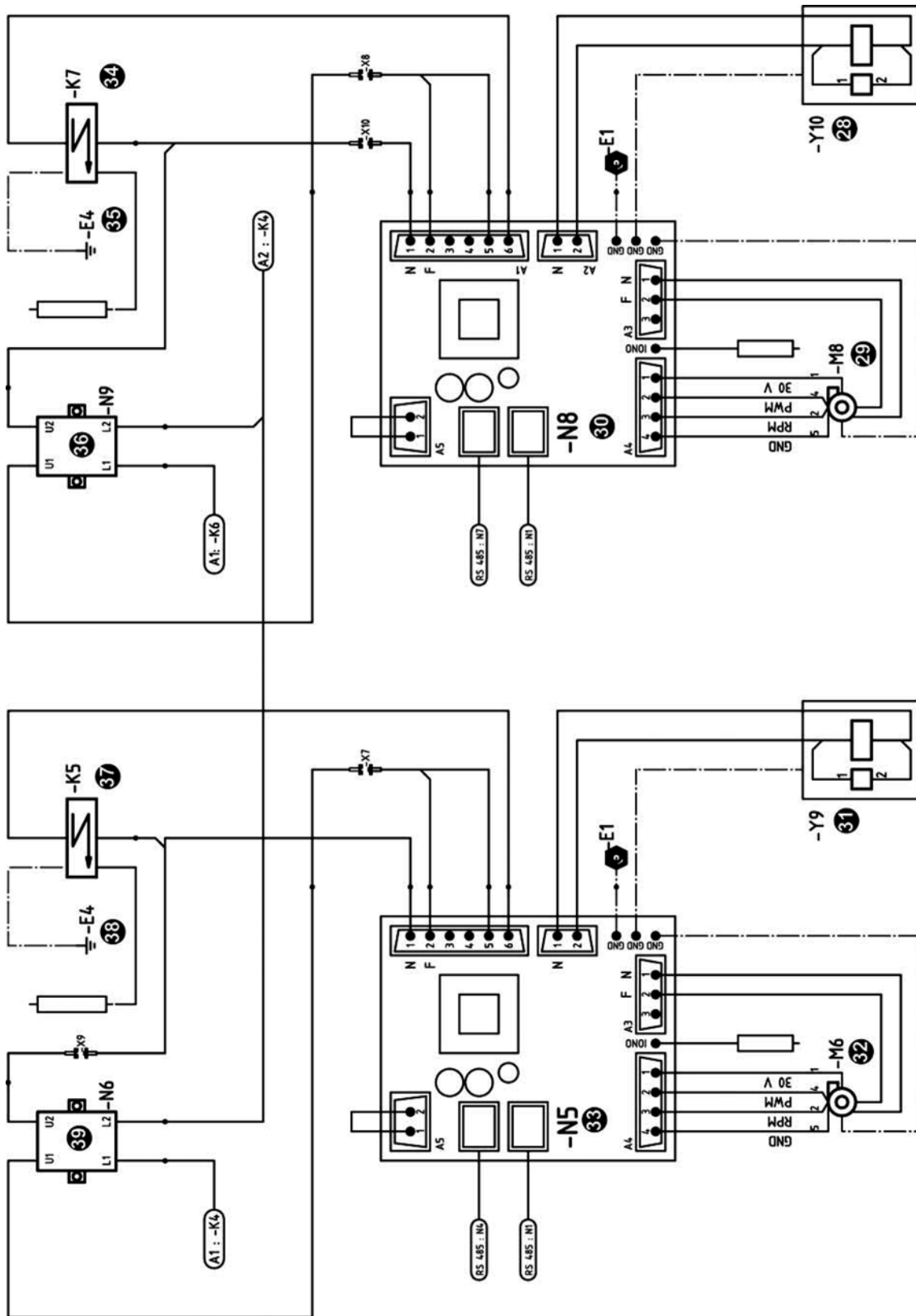


<i>Rif.</i>	<i>Description</i>
1	Terminal board
2	Upper Motor contactor
3	Bottom Motor contactor
4	Switch
5	Upper Inverter
6	Bottom Inverter
7	6-pin connector
8	6-pin connector
9	Upper Fan motor
10	Bottom Fan motor
11	Front panel fan
12	Safety thermostat
13	Upper Rear panel fan
14	Bottom Rear panel fan
15	Motorized valve
16	Chamber rinse water solenoid valve
17	Drain water solenoid valve
18	Chamber water solenoid valve
19	Washing solenoid valve
20	Detergent pump
21	Polish pump
22	Oven lamp
23	Optional oven lamp
24	Display
25	Electronic card
26	Level switch
27	Humidity probe

BL	Blue
BLK	Black
GR	Green
Y	Yellow
R	Red
W	White

RTD1	Chamber probe
RTD2	Core temperature probe
RTD3	Drain probe
RTD4	Optional probe
S1	Drain pressure switch
S2	Pressure switch chamber
S3	Door microswitch
S5	Rinse pressure switch
M3	Motorized valve micro switch

- ELECTRICAL SYSTEM DIAGRAM (FX 201/202 G3_B) -



<i>Rif.</i>	<i>Description</i>
28	Upper Gas valve
29	Upper Burner fan motor
30	Upper burner control board
31	Bottom Gas valve
32	Bottom Burner fan motor
33	Bottom burner control board
34	Upper Ignition unit
35	Upper plug plate
36	Upper LC filter
37	Bottom Ignition unit
38	Bottom plug plate
39	Bottom LC filter



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