
Installation, use and maintenance manual

MIXED, CONVECTION AND STEAM OVENS



ver. 12/2013

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Dear Customer,

Thank you for choosing to purchase one of our products.

This oven is part of a line of electrical appliances designed for gastronomy. They are ovens that are user-friendly, highly ergonomic and easy to control with a pleasant and modern design.

The oven has a 12 month warranty against any manufacturing defects which is effective as of the date indicated on the sales invoice. The warranty covers normal operation of the oven and does not include consumable materials (light bulbs, gaskets, etc.) and failures due to installation, wear, maintenance, repairs, faulty decalcification and cleaning, tampering and improper use.

1. Installation

1.1. General and safety warnings

- Read this manual thoroughly before installation and use of the oven since it gives important instructions regarding its safe installation, use and maintenance.
- Keep this manual in an easily accessible location for further consultation by the operators.
- Always include the manual if the oven is transferred; if necessary, request a new copy from the authorized dealer or directly from the manufacturer.
- As soon as the packaging is removed, make sure the oven is integral and in good condition and there was no damage caused during transport. Damaged equipment is never to be installed and operated; if necessary, immediately contact technical assistance or your dealer.
- Installation, extraordinary maintenance and repair operations on the equipment must only be performed by professionally qualified personnel and following the manufacturer's instructions.
- The appliance was designed for cooking foods in closed areas and must only be used for that purpose: any other use, therefore, must be avoided because it is improper and dangerous.
- The oven must only be used by personnel who have been appropriately trained in its use. To avert the risk of accidents or damage to the equipment, it is also essential that personnel regularly receive precise instructions regarding safety.
- The oven must not be used by persons with reduced physical, sensory or mental capacities or by those who do not have the necessary experience or knowledge unless they are supervised or instructed in the use of the equipment by a person who is responsible for their safety.
- The appliance must be positioned in a properly ventilated location to prevent excessive accumulation of substances that are detrimental to health in the air of the room where it is installed.
- Children must be supervised to ensure they neither play with or use the appliance.
- During operation, pay attention to the hot areas on the exterior surfaces of the equipment which, during operation, can exceed 60° C.
- In the event of failure or poor operation, the equipment must be deactivated; any repairs must only be performed by an assistance centre that has been authorized by the manufacturer and original replacement parts must be used.
- Do not position other heat sources, for example fryers or cooking plates in the vicinity of the oven.
- Do not deposit or use flammable substances near the equipment.
- In the event of prolonged non-use of the oven, the supply of water and electrical energy must be cut-off.
- Before operating the equipment for the first time, make sure that all parts of the packaging have been removed, making sure to dispose of them in compliance with current legislation.
- Any changes to the oven installation that become necessary must be approved and performed by authorized technicians.
- The device is only intended for use by professional and qualified personnel.

1. Installation

1.1. General and safety warnings

- No changes of any kind are permitted to the wiring of the oven.
- Failure to comply with the previous warnings can compromise both your safety and the safety of the equipment.
- Pay attention when opening the door when the cooking chamber is hot. **BURNS HAZARD!!!**

The appliance is compliant with the fundamental requirement of the Low Voltage Directive 2006/95/CE. It satisfies the requirements in the following electrical regulations:

- EN 60335 main part;
- EN 60335-2-42;

The appliance is compliant with the fundamental requirements in the 2004/108/CE Electromagnetic Compatibility Directive.

1.2. Positioning

The appliances were designed to be installed in closed rooms. They cannot be used outdoors and cannot be exposed to rain.

The place designated for the installation of the oven must have a rigid, level and horizontal surface,

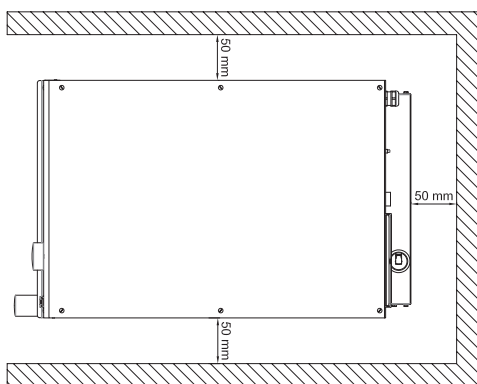


fig. 1

which must be able to safely support the weight of the device/support assembly and the load at maximum capacity.

The appliance must be positioned in a properly ventilated location to prevent excessive accumulation of substances that are detrimental to health in the air of the room where it is installed.

The oven must only be installed on a solid base.

The device should be unpacked, its integrity verified and it must be positioned in the place of use, being careful not to place it on top of or against walls, bulkheads, partitions, kitchen cabinets or walls made of combustible material.

Strictly observe the current fire regulations.

1. Installation

1.2. Positioning

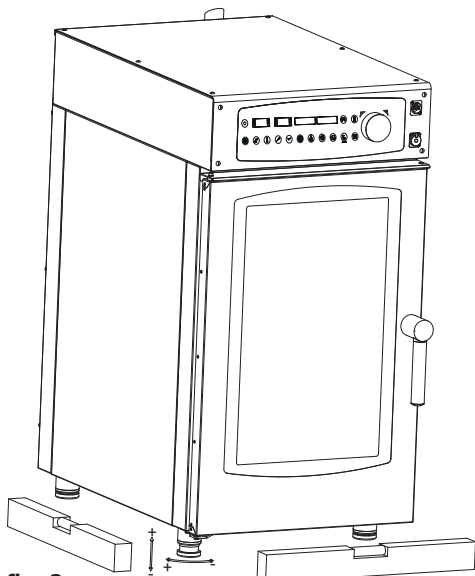


fig. 2

A **minimum distance of 50 mm** must be maintained around all sides of the oven and the walls or other equipment (**fig. 1**).

All of the materials used for packaging are compatible with the environment, they can be stored without danger or be disposed of according to local regulations.

The oven must be level: adjusting the height of the levelling feet using a spirit level to check that they are set properly, as indicated in **fig. 2**.

Unevenness or tilting can adversely affect the operation of the oven.

Remove all of the protective film from the external panels of the appliance, detaching it slowly to remove all traces of adhesive.

Check that the intake or heat disposal openings and slots are not blocked in any way.

1.3. Water connection

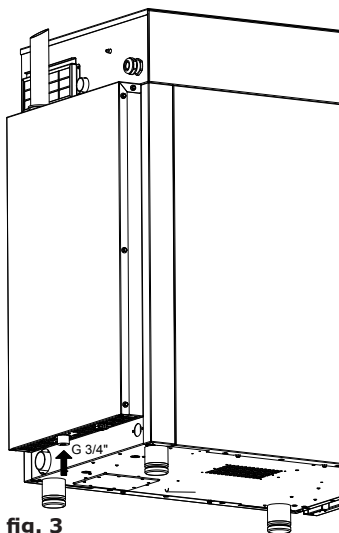


fig. 3

The water pressure must be maximum (600 KPa) 6 bar. If the water pressure of the distribution network should be over this value, a pressure reducer must be installed upstream from the oven.

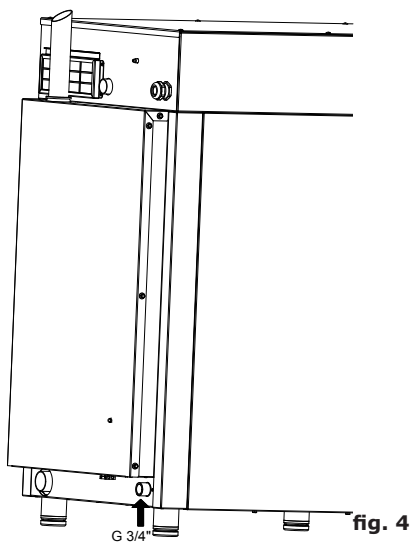
The minimum water pressure for correct operation of the oven must be over 3 bar (ovens with automatic washing only).

The oven as an inlet for softened water positioned on the bottom rear of the oven. This will be on the left in the 6 tray ovens (**fig. 3**) and on the right in the 10 tray ovens (**fig. 4**). The installation of a softener-limescale eliminator is always recommended to take the hardness of the water entering the appliance within the values of 6° and 12° F (60-120 ppm).

Before connection, let an amount of water sufficient to clean the piping from any ferrous

1. Installation

1.3. Water connection



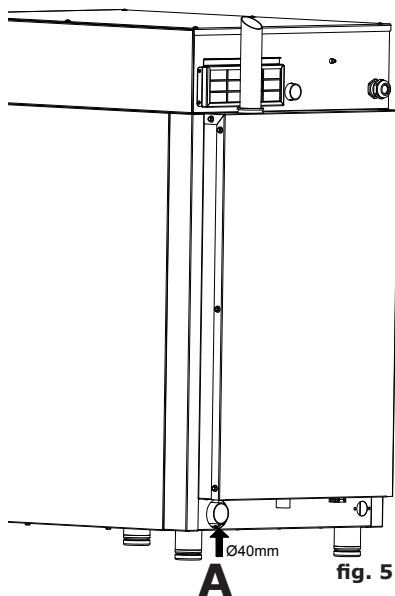
residues, flow through.

Connect the "Water" pipe to the specific cold water distribution pipe and position a cut-off cock and a filter.

Make sure that the cut-off cock is positioned in a place and way to be easily activated at any time by the operator.

Attention: if the water loading pipe should break, it must be replaced with a new pipe and the old one must never be re-used.

1.4. Connecting to the drain



The oven has a water drain device; this device is positioned in the lower rear part of the appliance and has a pipe with diameter of 40 mm.

Connect the drain device pipe (**fig. 5, ref. A**). The drain device is a siphon; it is recommended to connect the pipe to an open funnel.

Check that the internal siphon is full of water. If this is not the case, fill it by introducing water through the drain present in the cooking chamber.

1. Installation

1.5. Electrical connection

MOD	KP061	NR	000000/01/08
POWER SUPPLY	3N 400V AC 50 HZ		
OVEN POWER kW	10,0	BOILER POWER kW	1,0
TOT. POWER kW	6,6	CE	IP

▲ fig. 6

The electrical system, as prescribed and specified in current legislation, must be equipped with efficient earthing. The electrical safety of the appliance can only be ensured when the electrical system is up to standard.

Before making the electrical connection, check the mains voltage and frequency to ensure that they conform to the requirements of the appliance, as indicated in its data plate (**fig. 6**).

For direct connection to the power supply, a device, which is sized according to the load, must be inserted between the appliance and the mains to ensure disconnection and whose contacts have a distance of aperture that enables complete disconnection in overvoltage III conditions, in accordance with installation instructions. This device must also be positioned in place and in such a way as to be easily operated at any time by the operator.

Set the general switch which will be connected to the power cord to the 0 (zero) position. Have professionally qualified staff check to make sure the section of the socket wires is adequate for the power consumption of the appliance.

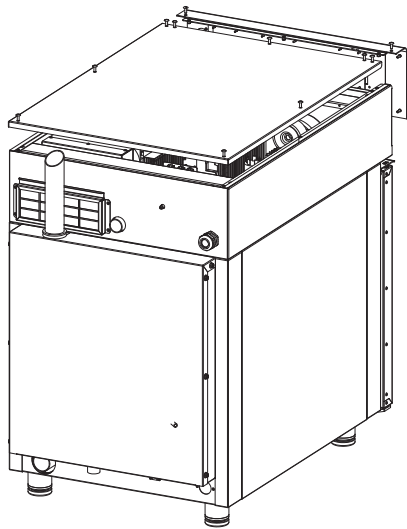
The oven is supplied with 3N 400V cable. If it is connected to a different voltage the upper compartment must be opened by loosening the fixing screws (**fig. 7**) and the suitable cable must be connected to the power supply terminal board. Refer to the table on the next page (**tab. 1**).

To make the electrical connection, refer to the wiring diagrams found in the appendix of this manual.

Insert the power supply cable into the cable gland hole in the upper part, on the left of the oven.


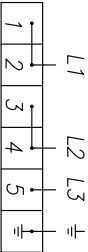
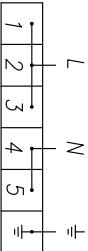

Connect the cable to the terminal board in compliance with the Standard in force, following the indications given in **tab. 1**.

Block the cable with the cable gland.



▲ fig. 7

tab. 1

	400V 3N 50/60Hz	230V 3 50/60Hz 208V 3 50/60Hz	230V 50/60Hz	230V 2 50/60Hz 208V 2 50/60Hz
				
KP0623(W) KT0623(W)	5 X 1.5 mm ²	//	3 X 2.5 mm ²	3 X 2.5 mm ²
		//		3 X 12 AWG
KH0623(W)	5 X 1.5 mm ²	//	3 X 4 mm ²	3 X 4 mm ²
		//		3 X 10 AWG
KP061(W) KT061(W) KH061(W)	5 X 2.5 mm ²	4 X 2.5 mm ²	3 X 6 mm ²	//
		4 X 12 AWG		//
KP101(W) KT101(W)	5 X 4 mm ²	4 X 6 mm ²	//	//
		4 X 8 AWG		//
KH101(W)	5 X 4 mm ²	//	//	//
		4 X 8 AWG		//

1. Installation

1.5. Electrical connection

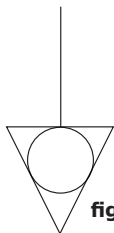


fig. 8

The supply voltage of the appliance is operation must not deviate from the nominal voltage by $\pm 10\%$.

The equipment must be connected to an equipotential system whose efficiency must be verified in accordance with current regulations. For the connection there is a clamp located on the frame and marked with the symbol in **fig. 8**, which must be connected to a cable with a minimum section of 10 mm².

1.6. Commissioning and inspection of the oven

Before operating the oven for the first time, all necessary inspections must be carefully performed to ensure the conformity of the system and appliance installation with the laws and technical and safety indications.

The following points must also be satisfied:

- The temperature in the oven installation area must be greater than +4° C.
- The cooking chamber must be empty.
- All packaging must be entirely removed, including the protective film applied on the walls of the oven.
- The vents and ventilation slots must be open and free from obstructions.
- The pieces of the oven that were removed for installation must be replaced.
- The master switch must be closed and the water cut-off cock upstream from the appliance must be open.

Final testing

Oven testing is done by completing a sample cooking cycle to verify correct operation of the oven and the absence of any anomalies or problems.

Switch the oven on using the master switch **T1 fig. 9** (following page)

Set a cooking cycle with temperature at 150° C, time at 10 min. and humidity at 25%.

Press key **T7 (fig. 9)** "Start/Stop".

1. Installation

1.6. Commissioning and inspection of the oven

Carefully check the points on the following list:

- By pressing the relevant key **T5 (fig. 9)** the cooking chamber lights switch on and if not switched off by pressing the key again, they switch off automatically after 45 seconds.
- The oven stops if the door is open and re-starts when the door is closed again.
- The temperature adjustment thermostat in the cooking chamber intervenes on reaching the temperature set and the heating element/s is/are temporarily switched off.
- The fan/s motor/s reverse the direction of rotation automatically; this takes place approx. every 3 minutes (time variable depending on the cooking time).
- In ovens with two fans in the cooking chamber, the motors have the same direction of rotation.
- Check the escape of water in direction of the fan of the cooking chamber humidity introduction pipe.
- The oven emits an acoustic signal when the cooking cycle has ended.

2. Instructions for use

2.1. Identification of the controls

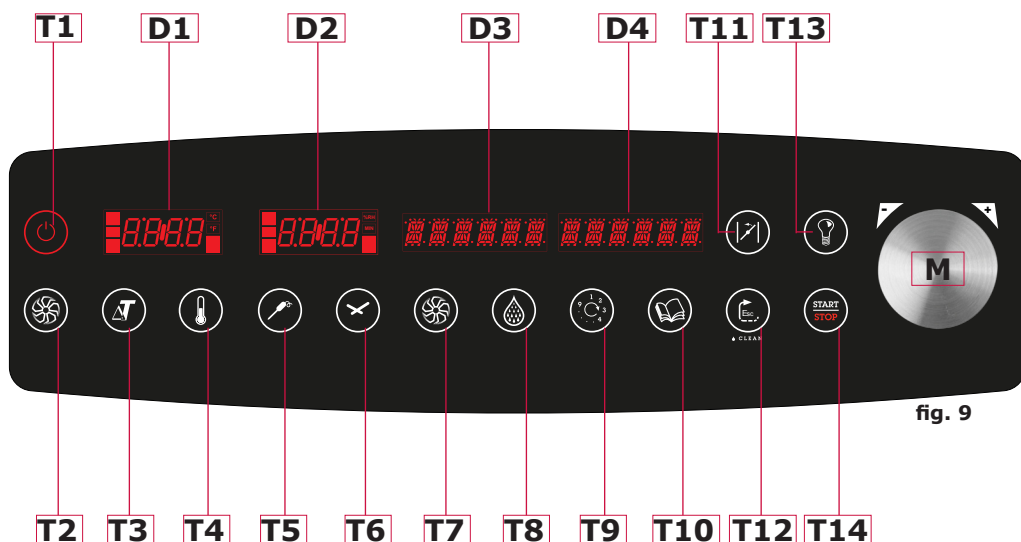


fig. 9

2. Instructions for use

2.1. Identification of the controls

KEY	NAME	ACTION
T1	ON / OFF	Switches the oven on and off
T2	PHASE ACTIVATION	Activates the cooking phase (page 18)
T3	DELTA-T	Cooking mode in Delta-T
T4	TEMPERATURE	Fixed temperature cooking mode
T5	PROBE	Set the temperature of the core probe (optional)
T6	TIME	Set the duration of the phase, timer or infinite
T7	FAN	Set the fan speed 1-3
T8	HUMIDITY STEAM	Set the humidity in the COMBI cooking and the steam cooking method.
T9	PHASE	Allows the programming/display of several cooking phases and setting of preheating
T10	PROGRAMS	Allows to access the programs saved
T11	HUMIDITY DRAIN VALVE	Open/close the humidity drain "flue"
T12	ESC / REVERSE WASHING	Reverse button. Also allows to set automatic washing.
T13	LIGHTING	Switches the lights in the cooking chamber on and off
T14	START / STOP	Starts/stops cooking
D1	DISPLAY TEMPERATURE	Shows the temperature in the chamber of the Delta-T temperature
D2	DISPLAY TIME / PROBE	Shows the time or the temperature of the core probe
D3	DISPLAY HUMIDITY	Shows the fan speed and the humidity set
D4	DISPLAY PHASE / PROGR.	Shows the program number and the phase number
M	KNOB ENCODER	Turn clockwise to increase and anti-clockwise to decrease the value. Press to confirm

2. Instructions for use

2.2. Preliminary information for use

The appliance was designed for cooking foods in closed areas and must only be used for that purpose: any other use, therefore, must be avoided because it is improper and dangerous.

Monitor the equipment during operation.

Before cooking, it is recommended to pre-heat the oven using the automatic preheat function (**par. 3.8 page 20**).

The display has capacitive touch keys. To select the different functions, press the key corresponding to the function that is to be set. The cooking parameter selected is adjusted when the key flashes when it is touched.

Note: The use of cumbersome gloves could inhibit key operation.

By rotating the knob **M** (**fig. 10**) the value of the desired function can be adjusted (e.g. increase or decrease the temperature/time/humidity). The value entered is confirmed by pressing the knob **M** (**fig. 10**) or pressing the corresponding key.

Note: The alarms can be silenced by pressing the knob M (fig. 10) .

2.3. Switching the oven on and off

By pressing the **T1** key for 3 seconds (**fig. 9**) the oven can be switched on and off. On switch-on the oven is in Stand-by mode while waiting for the cooking parameters to be entered.

When the oven has been switched off by prolonged pressing of the master switch **T1** (**fig. 10**) the water cut-off cock, positioned upstream from the appliance, must be closed.

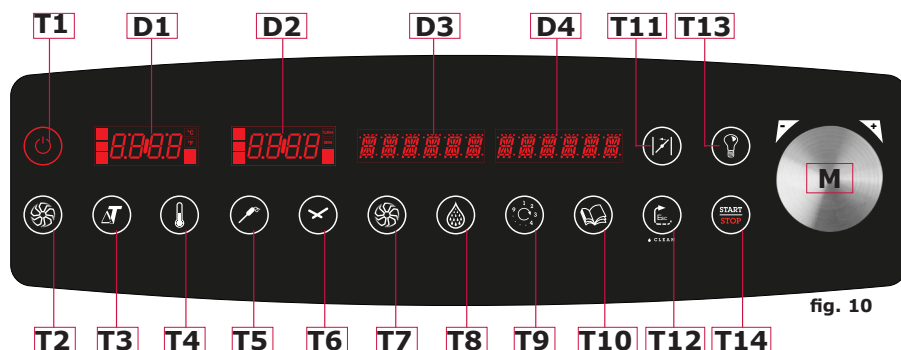


fig. 10

2. Instructions for use

2.3. Switching the oven on and off

When the oven is switched off, the ventilation at the top of the technical compartment, above the cooking chamber, functions to end cooling.

2.4. Start/Stop cooking

By pressing the Start/Stop button **T14 (fig. 11)** cooking can be started or stopped.

Opening the door interrupts cooking. Closing the door, when cooking has already started, re-starts cooking from the point in which it was interrupted.

Cooking can be interrupted by pressing the button **T14 (fig. 11)**.

2.5. Cooling the cooking chamber

Press the Esc button **T12 (fig. 11)** until the initial condition is reached. Press the Start button **T14 (fig. 11)** to start cooling and only **successively open the door**.

Cooking chamber cooling only works if the temperature measured in the chamber is above 50°.

2.6. Cooking chamber lighting

Press button **T13 (fig. 11)** to light up the cooking chamber. The lights will switch off automatically after the pre-established lighting time or when the button is pressed **T13 (fig. 11)**.

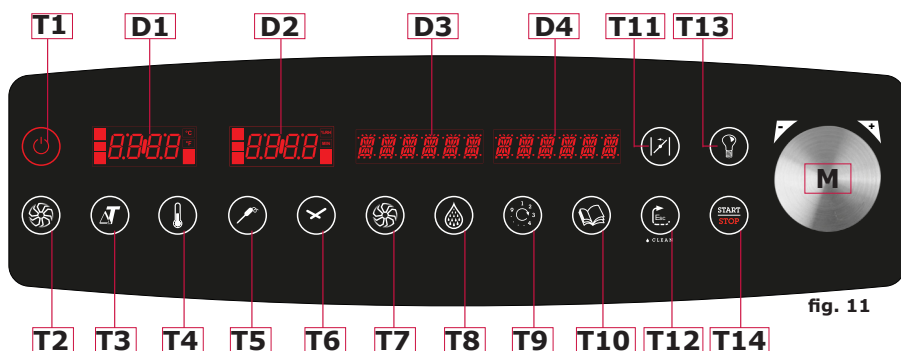


fig. 11

3. Manual programming

3.1. Setting the cooking temperature

After having switched the oven on by pressing the key **T1** (fig. 12), it will be in Stand-by mode while waiting for the cooking parameters to be entered.

THE temperature set on the display **D1** can be seen (fig. 12). Set the cooking temperature by pressing the key **T4** (fig. 12). Turn the knob **M** (fig. 12) clockwise to increase the temperature or anti-clockwise to decrease it. Press the knob **M** (fig. 12) or the key **T4** (fig. 12) to confirm the value entered. The temperatures that can be set vary according to the cooking mode set (see par. 3.3 page 15) and they are:

- Convection: min. 50°C - max 280°C
- Mixed: min. 50°C - max 250°C
- Steam: min. 50°C - max 120°C

3.2. Setting the cooking time

The cooking time can be set as timer (countdown) or infinite. When the oven is switched on, it will propose an infinite time as default. THE time set can be seen on the display **D2** (fig. 12). Modify this value by pressing the **T6** key (fig. 12). Turn the knob **M** clockwise to increase the time or anti-clockwise to decrease it. The infinite time can be set by turning the knob **M** anti-clockwise until shown on the display **D2** (fig. 12) **inF**.

Press the knob **M** (fig. 12) or the key **T6** (fig. 12) to confirm the value entered.

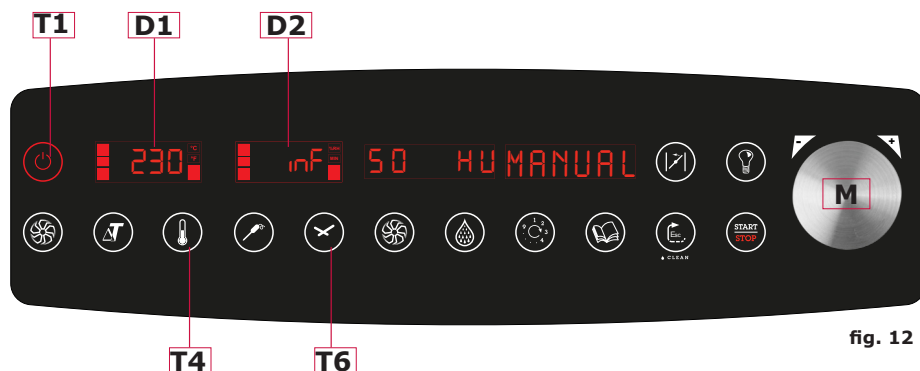


fig. 12

3. Manual programming

3.3. Setting the fan speed

The fan speed can be set at three different values, where:

- SPEED 1 (low)
- SPEED 2 (medium)
- SPEED 3 (fast)

THE speed set on the display **D3** can be seen (**fig. 13**) **FAN 3**. Press key **T7** (**fig. 13**). Turn the knob **M** clockwise to increase the speed or anti-clockwise to decrease it. Press the knob **M** (**fig. 13**) or the key **T6** (**fig. 13**) to confirm the value entered.

3.4. Setting the cooking mode

The oven can operate in three different ways:

- **CONVECTION**
- **COMBI**
- **STEAM**

The **CONVECTION** method envisions just the use of hot air for cooking without the introduction of humidity into the cooking chamber (except for that released naturally by the product).

The **STEAM** method envisions cooking in an environment saturated with steam (100% humidity).

The **COMBI** method is the use in variable proportions of hot air and steam (set by the operator).

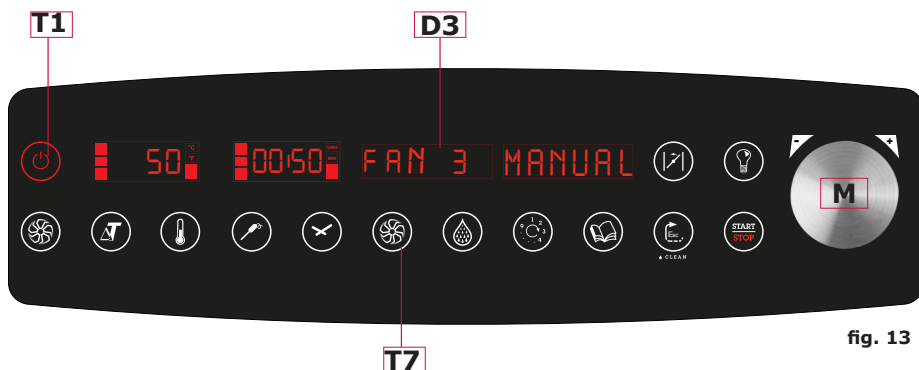


fig. 13

3. Manual programming

3.4. Setting the cooking mode

CONVECTION cooking takes place when the key **T8** is pressed (**fig. 14**), the display **D3** (**fig. 14**) shows 0 humidity = **0 HU**. This value can be adjusted by rotating the knob **M** (**fig. 12**). Press the knob **M** (**fig. 14**) or the key **T8** (**fig. 14**) to confirm the value entered. When the oven is switched on, it is in this mode.

STEAM cooking takes place when the key **T8** is pressed (**fig. 14**), the display **D3** (**fig. 14**) shows 100 humidity = **100 HU**. This value can be adjusted by rotating the knob **M** (**fig. 14**). Press the knob **M** (**fig. 14**) or the key **T8** (**fig. 14**) to confirm the value entered.

COMBI cooking takes place when the key **T8** is pressed (**fig. 14**), the display **D3** (**fig. 14**) shows humidity between 10 and 90 = **10 HU / 90 HU**. This value can be adjusted by pressing the key **T8** (**fig. 14**) and rotating the knob **M** (**fig. 14**). Press the knob **M** (**fig. 14**) or the key **T8** (**fig. 14**) to confirm the value entered.

Summarising that explained above, the cooking mode changes in agreement with the humidity set, therefore:

Humidity = 0	CONVECTION	Cooking is via heated air.
Humidity = 10 -90	COMBI	Cooking is via heated air and steam.
Humidity = 100	STEAM	Cooking takes place in steam saturation.

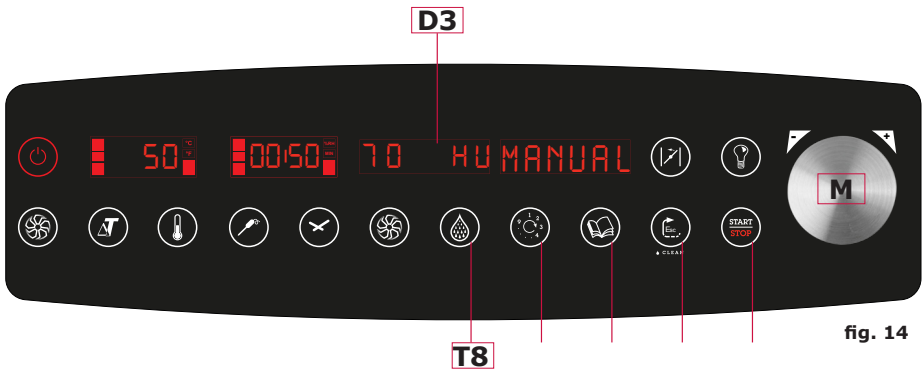


fig. 14

3. Manual programming

3.5. Cooking with core probe (optional)

As an alternative to the program cooking time/phase, it is possible to determine cooking by measuring the temperature inside the foodstuff. This method is particularly suitable for cooking meat, poultry and fish.

By pressing the key **T5** (fig. 15) the display **D2** (fig. 15) will show the temperature set. Modify this value by turning the knob **M** clockwise to increase the temperature or anti-clockwise to decrease it.

Press the knob **M** (fig. 15) or the key **T5** (fig. 15) to confirm the value entered.

Note: the cooking temperature must be 5°C over the temperature set at the core.

How to position the core probe (optional):

The needle probe (optional) must be positioned by penetrating it into the foodstuff to be cooked in a way that the point is in the centre of the largest part of the product.

Indicative core temperatures:

TYPE	COOKING	TEMPERATURE
Beef	rare	50° C
	medium	60° C
	well cooked	70° C
Chicken thigh	well cooked	80° C
Chicken breast	well cooked	73° C
White meats	well cooked	70-75° C
Boiled meats in general	well cooked	85-90° C
Fish	cooked	67-72° C

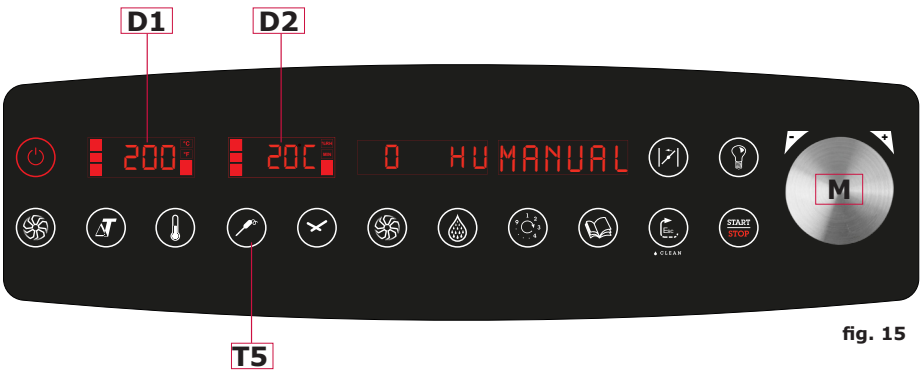


fig. 15

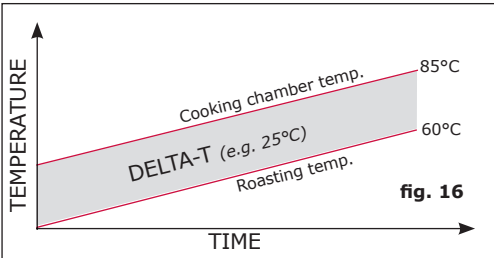
3. Manual programming

3.6. Cooking in Delta-T

Differently to constant temperature cooking, the Delta-T cooking method envisions an increase in chamber temperature parallel to the temperature increase at the core measured by the probe (optional) depending on the Delta set.

The Delta or Delta-T refers to a temperature difference between the core of the product and the cooking chamber that the oven will maintain constant until cooking has ended (see fig. 14).

A core probe is required for Delta-T cooking (optional).



BY pressing the key **T3** (fig. 17) the display **D1** (fig. 17) will show the Delta-T temperature. Modify this value by turning the knob **M** clockwise to increase or anti-clockwise to decrease the temperature.

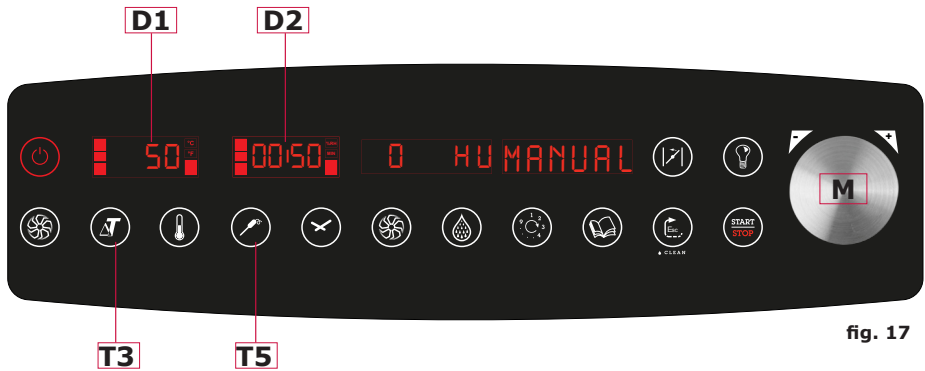
Press the knob **M** (fig. 17) or the key **T5** (fig. 17) to confirm the value entered. Set the core cooking temperature as described in the previous paragraph.

Using Delta-T cooking:

Cooking methods in Delta-T mode are particularly suitable for cooking medium/small roast meats or hams. This type of cooking is carried out maintaining the temperature in the chamber lower than in traditional cooking methods and with longer times, therefore increasing the final tenderness of the product cooked and, at the same time, decreasing the loss of weight of the product.

It is recommended to set a Delta-T temperature of:

- 30°C for roast red meats with core temperature between 45°C and 55°C;
- 25°C for roast white meats with core temperature between 75°C and 85°C;



3. Manual programming

3.7. Programming more cooking phases

Each cooking program can be made up from different phases with different settings (cooking mode, temperature, time ..). Every program can contain up to 9 cooking phases.

When the first phase parameters have been entered as described in the previous paragraphs, press button **T9 (fig. 18)** and turn the knob **M** clockwise. The display **D4 (fig. 18)** will indicate that you are in the second phase **STEP 2**. Press key **T2 (fig. 18)** to inform the oven that that cooking phase is to be activated.

Therefore, set the parameters of the second phase and repeat the passage described above to add other phases to programming.

Note: a phase can only be added if a finish time or a core probe temperature is set.

If both of these parameters are not entered, it would be impossible for the oven to pass to the successive phase during cooking mode.

Note: when passing to the next phase, the **T2** key (fig. 18) will flash until it is pressed. The flashing means that the phases has not been programmed and therefore the oven will not carry it out.

Programming example:

Phase 1:	STEAM	110°C	15 min.	Fan 3	100 HU
Phase 2:	CONVECTION	205°C	6 min.	Fan 1	0 HU
Phase 3:	COMBI	168°C	50° core	Fan 2	30 HU



fig. 18

3. Manual programming

3.8. Setting automatic preheat of the cooking chamber

To obtain good results, it is advised to preheat the cooking chamber before introducing the foodstuff.

IT IS possible to make the oven perform this operation automatically on start-up of the cooking program.

When the phase/s parameters have been introduced as described in the previous paragraphs, press button **T9 (fig. 19)** and turn the knob **M (fig. 19)** anticlockwise until reaching the writing **PRE? N** on the display **D4 (fig. 19)**. To activate automatic pre-heating, press the knob **M (fig. 19)**. Display **D4 (fig. 19)** will show the wording **PRE? Y**. Turn the knob **M (fig. 19)** clockwise to go back to the desired phase or add a new phase.

At the start, button **T14 (fig. 19)** the oven will start to pre-heat. Automatic pre-heating envisions taking the oven to a temperature 25°C over that set in phase 1. This is to guarantee better temperature return when the door is opened and the cold product is introduced.

When the cooking chamber reaches the pre-established chamber, the oven will emit an acoustic signal and the foodstuffs can be introduced.

IMPORTANT: PERFORM PREHEATING WITH OVEN EMPTY. WAIT FOR THE PREHEAT DONE SIGNAL BEFORE INTRODUCING THE FOODSTUFFS.

PRE? Y → STEP 1 → STEP 2 → STEP 3 → STEP 4



fig. 19

3. Manual programming

3.9. Opening and closing the butterfly valve (flue)

In CONVECTION cooking mode butterfly valve opening and closing can be adjusted. The butterfly valve allows the evacuation of humidity from the cooking chamber when it is opened.

Press button **T11** to open the butterfly valve (**fig. 20**).

IT is possible check opening/closing of the valve via the status of the button **T11** (**fig. 20**):

ON = VALVE OPEN

OFF = VALVE CLOSED

Note: the butterfly valve can only be adjusted in CONVECTION mode. In COMBI and STEAM modes, the valve will be managed automatically by the oven.

Note: the opening and closing movement of the valve is indicated by the button T11 flashing (fig. 20).

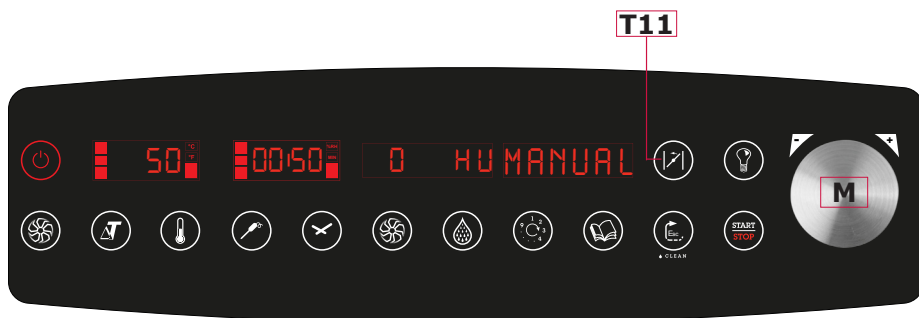


fig. 20

4. PROGRAMMING

4.1. Memorising a cooking program

Every cooking program created in manual mode, whether it has 1 or more cooking phases, can be memorised in the oven memory with the purpose of being recalled by the programs menu for future use.

After having entered all cooking parameters desired, press button **T10** for 3 seconds (**fig. 21**). The display **D4** (**fig. 21**) will show the number of the first program available in the memory (e.g. if there are already 3 programs saved in the positions: 1, 2 and 3, number 4 will be displayed as the first space available to save the program).

Turn the knob **M** (**fig. 21**) to select the desired program number. Save the position set by holding the button **T10** down for 3 seconds (**fig. 21**). The display **D4** (**fig. 21**) will show

MEM.

4.2. To load a cooking program already saved

With the oven in Stand-by mode, press button **T10** (**fig. 21**) and turn the knob **M** (**fig. 21**) to select the desired program number shown on the display **D4** (**fig. 21**).

Start cooking by pressing the Start/Stop button **T14** (**fig. 21**).

Note: the program phases can be displayed by pressing the button **T9** (**fig. 21**) and turning the knob **M** (**fig. 21**). The display **D4** (**fig. 21**) will show the phase (**STEP**) where it is found.

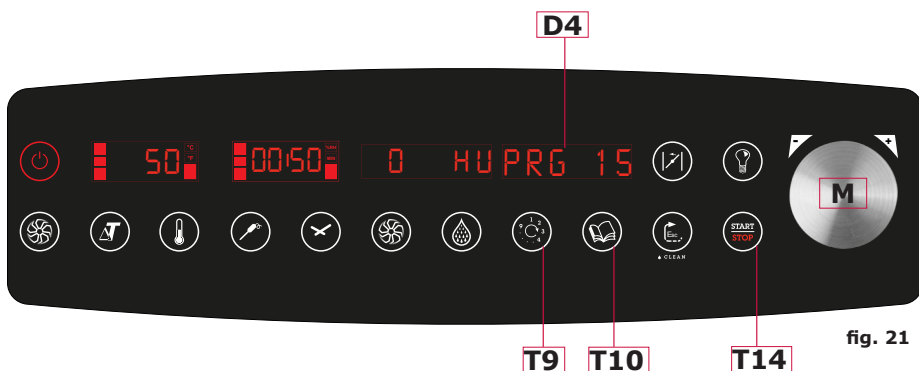


fig. 21

4. PROGRAMMING

4.3. To modify a cooking program already saved

When the desired cooking program has been selected, the cooking parameters can be modified as described in **chapter 3** “*manual programming*”.

If desired, save the modifications made by holding the button **T10** down for three seconds (**fig. 22**). The new modified program will be overwritten by the previous one.

4.4. Deleting the program saved or part of the program.

IT IS possible to completely delete a program saved or just part of it.

In the first hypothesis, i.e. deleting the program completely, proceed as follows:

1. Select the program of interest
2. Go to the first phase (STEP 1)
3. Hold down button **T9** (**fig. 22**).
4. The display **D4** (**fig. 22**) will show: **DEL? N**
5. Turn the knob **M** (**fig. 22**), the display **D4** (**fig. 22**) will show: **DEL? Y** and confirm the operation by pressing the knob **M** (**fig. 22**).

In the second hypothesis, after having selected the desired program, go to the phase to be deleted and press button **T9** (**fig. 22**). Proceed as in points 4 and 5 explained above.

Note 1: the deletion of one program phase will lead to the deletion of all successive phases. E.g. if a program has 5 phases, phases 4 and 5 will consequently also be deleted.

Note 2: After having deleted just part of the program, this will remain saved in the memory as last modification (i.e. without the deleted phases).



fig. 22

4. PROGRAMMING

4.5. Upload / Download recipes via USB

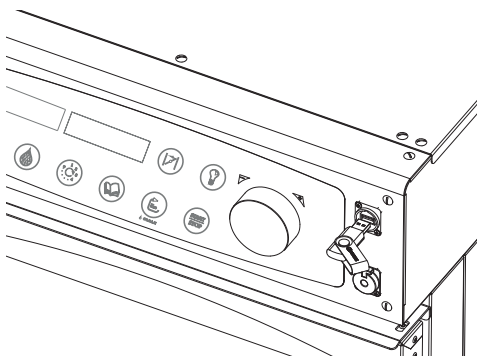


fig. 23

message:



5. Remove the USB pen drive

Exporting programs:

1. Switch the oven on
2. Introduce a compatible USB pen drive into the oven USB port.
3. Simultaneously press the knob **M** (fig. 24) and the button **T9** (fig. 24).
4. The procedure will be completed when the LCD screens show the following message:



5. Remove the USB pen drive

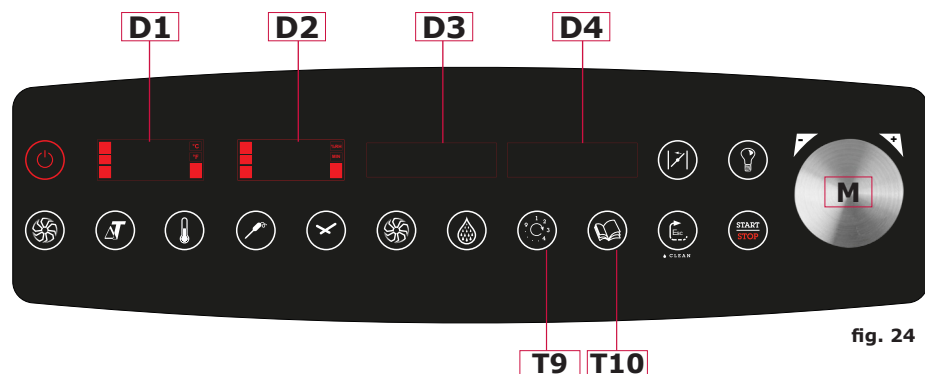


fig. 24

5. Maintenance

5.1. Cleaning

At the end of the work day, the appliance must be cleaned for hygiene reasons as well as to avoid operation failures.

The oven must never be cleaned with direct or high pressure jets of water. In the same way to clean the appliance, steel wool, brushes or scrapers should not be used; if necessary, it is possible to use stainless steel wool, rubbing in the direction the sheets were satinized.

Wait for the cooking chamber to cool down.

Remove the side runners.

Remove the residual removable parts manually and put them in a dishwasher.

Use warm soapy water to clean the cooking chamber. Successively, all of the surfaces must be rinsed thoroughly, making sure that there are no detergent residues.

Use a damp cloth and non-aggressive detergent to clean the external parts of the oven. During the annual control by a specialised technician, remove the deflector and wash it in soapy water.

5.2. Automatic washing

To activate the AUTOMATIC WASH (optional), follow the procedure below:

- Switch the oven on using key **T1** (fig. 25).
- Remove the filter on the drain inside the cooking chamber.
- Check that the detergent is connected to the oven through the relevant pipe.
- Simultaneously press key **T12** (fig. 25) and the knob **M** (fig. 25).
- The display **D3** (fig. 25) will show the type of wash. By turning the knob **M** (fig. 25) select between **SOFT**, **NORM** or **HARD** wash on the basis of the type and quantity of

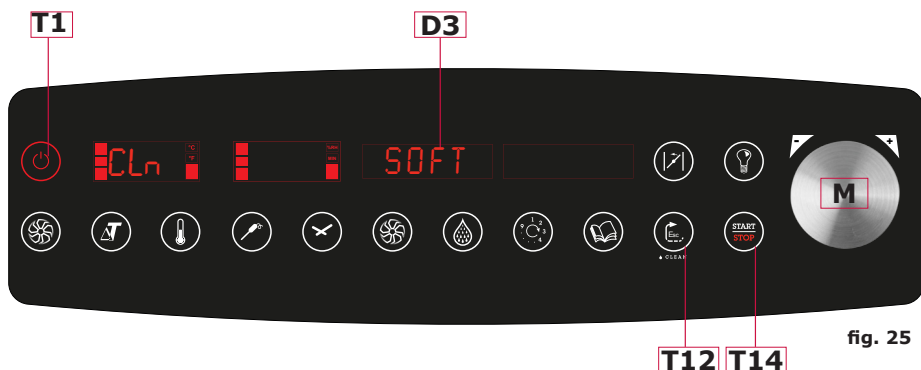


fig. 25

5. Maintenance

5.2. Automatic washing

impurities inside the cooking chamber.

- Once the appropriate type of wash has been selected, press key **T14** (fig. 26) to start automatic washing. **Washing only works with the door closed.**
- Put the chamber drain filter back into position.

Important:



Use approved detergent to clean the oven (ECOLAB OVEN CLEANER POWDER).

The use of non-approved detergent could cause damage to the washing system and the integrity of the cooking chamber, thus causing the oven warranty to become null and void.

HAZARD: DO NOT OPEN THE OVEN DOOR DURING WASHING

During washing, the display **D3** (fig. 26) will show the following phases:

WASH	Prewash - Wash
RINSE	Rinse
DRY	Drying
FINISH	Complete wash

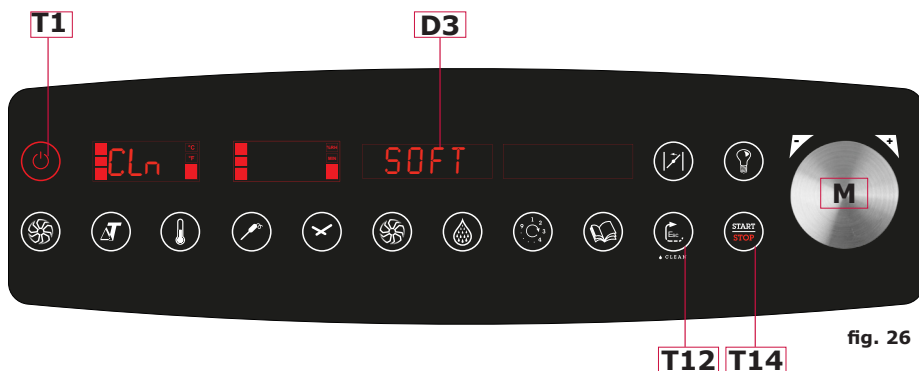


fig. 26

5. Maintenance

5.3. Automatic wash (cleaning the washing nozzle)

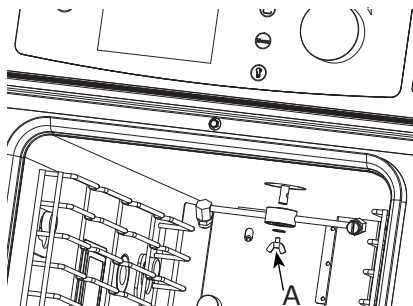


fig. 27

The washing nozzle must be cleaned periodically in the dishwasher.

Loosen the screw **A** (**fig. 25**) and slide the nozzle out by sliding it downwards.

After cleaning, re-insert the nozzle into its housing by pushing it upwards and tighten the screw **A** (**fig. 27**).

5.4. Technical compartment ventilation filter

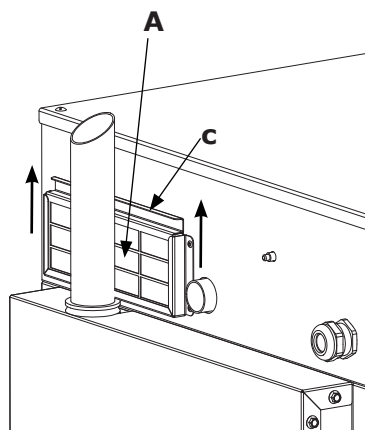


fig. 28

In order to maintain the oven electronic components at a safe temperature, it is good practice to clean the ventilation filter periodically **at least once a month**.

The filter is in the rear part of the oven (**ref. A fig. 28**).

Proceed as follows:

1. Grip the tab on the filter (**ref. c - fig. 28**) and lift it, sliding the filter upwards from its housing.
2. Remove the filter from its guard, wash it with warm water and neutral soap and dry it with a clean cloth.
3. Put the filter back into its guard and slide it into the housing.



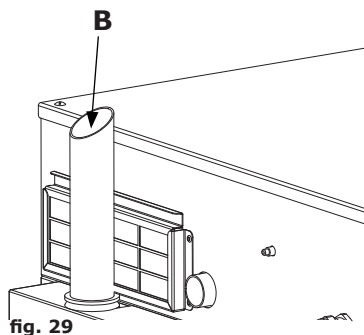
ATTENTION:

If the oven should go into Hi Temp alarm conditions, the most probable cause is an excessive accumulation of dirt on the filter.

Clean the filter immediately.

5. Maintenance

5.5. Humidity drain



The humidity drain (**ref. B fig. 29**) expels the vapours produced inside the cooking chamber.

Check that it is always clean and perfectly free from obstructions.

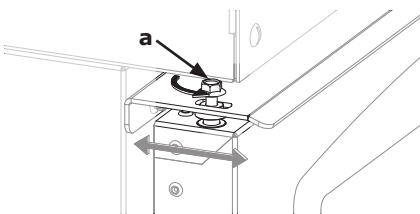
5.6. Cleaning the drain



The glass in the door can be cleaned both internally and externally. To do this, the retainer that holds the internal glass in position must be turned (**fig. 30**) and, once the glass has been opened it can be cleaned using suitable detergent. Abrasive materials should never be used.

The glass must then be closed correctly and blocked in position by turning the relevant retainer.

5.7. Adjusting the door closure hinge



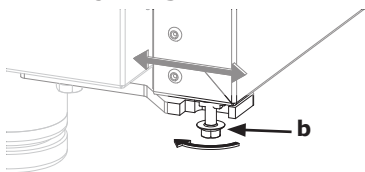
If necessary, it is possible to adjust the hinges on the door to optimise closure and sealing of the oven chamber door.

The door hinges must be adjusted in a way to ensure the oven door is sealed perfectly during operation. Both the upper and lower hinges can be adjusted (**fig. 31 and fig.32**).

fig. 31

7. Maintenance

5.7. Adjusting the door closure hinge



To adjust the sealing on the door, when necessary, loosen the bolts (**ref. a-b fig. 31 and fig. 32**) and move the door to the desired position (**fig. 33**).

When the adjustment has been made, tighten the bolts again.

fig. 32

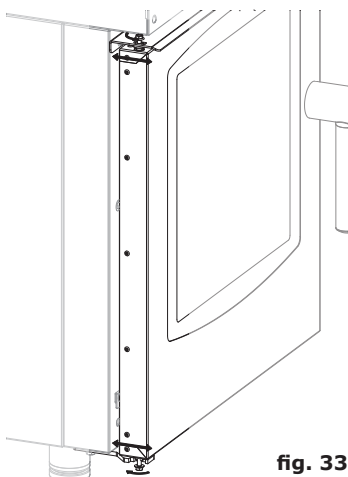


fig. 33

6. Control and safety components

6.1. Door micro switch

The door micro switch is the device that interrupts the oven cooking cycle when the door is opened.

The cycle interrupted re-starts normally when the door is closed again.

Do not activate this device manually with the oven door open.

6.2. Motor circuit breaker protection

The fan motor has a circuit breaker protection incorporated that interrupts operation in the event of overheating.

Motor operation is restored automatically and takes place as soon as the temperature lowers, thus returning within the safety limits.

6.3 Cooking chamber safety thermostat

If the temperature in the cooking chamber reaches 350° C, the safety thermostat interrupts the power supply to the oven heating elements.

This safety devices can be restored only by an after-sales assistance service technician because further controls are necessary.

7. What to do if..

7.1. Most common problems

Whenever a serious anomaly occurs, it is very important to switch the appliance off using the omnipolar switch and to close the water cut-off cock upstream from the appliance.



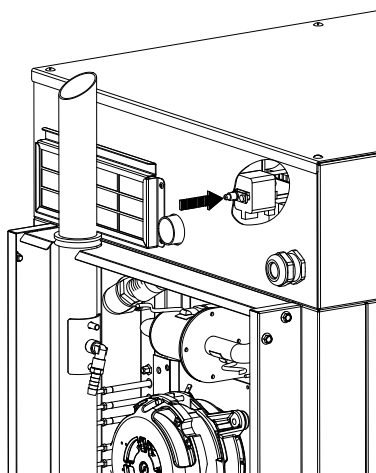
Problem	Possible solution
The oven does not start	Check that the omnipolar switch is closed and mains voltage is present.
	Check the integrity of the oven protection fuses.
	Make sure the oven door is closed well.
	Check that the cooking cycle parameters have been set correctly.
	Make sure the oven is not in error mode.
If the oven does not start after these operations, contact the after-sales assistance.	
The fan stops during operation	Switch the oven off and wait for the circuit breaker protection of the motor to restore automatically.
	Make sure that the cooling apertures are not obstructed.
If the problem repeats, contact the after-sales assistance.	
The internal lighting does not work	Use heat-resistant bulbs
	Replace the bulbs as follows: <ul style="list-style-type: none">• Make sure that the omnipolar switch positioned upstream from the oven is open and that the appliance is cold.• Remove the left side runner.• Loosen the screws on the light guards.• Remove the guard, the glass and the gasket.• Use 25 W halogen bulbs.
If the problem repeats, contact the after-sales assistance.	
Water is not introduced into the humidifier by the pipes	Check that the water cut-off cock is open.
If the problem repeats, contact the after-sales assistance.	
Hi Temp alarm	Can be reset by pressing knob M
The HiTemp alarm signals an excessive overheating of the oven technical compartment. Clean the filter as explained in par 5.4 page 27 .	

7. What to do if

7.2. Controls to be performed by an authorised technician only



Remove the electric power supply before performing any adjustment or intervention.



▲ fig. 34

Rearming the safety thermostat

The safety thermostat is positioned on the rear part of the oven at the top (**fig. 34**).

Identify the thermostat and press the red button until a mechanical noise is heard ("click"), which confirms the contacts have been closed (**fig. 34**).

The thermostat may intervene due to mechanical stress to which the oven can be subjected during transport.

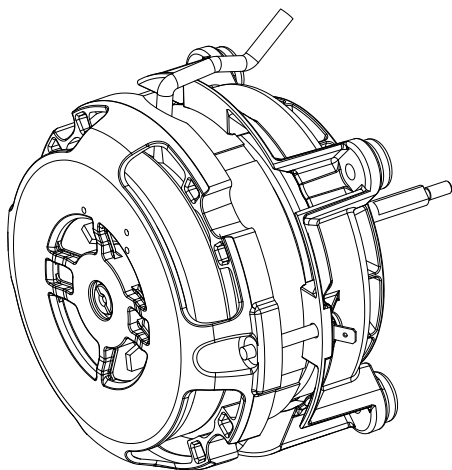
Continuous intervention of the safety thermostat is index of appliance malfunctioning and makes it essential to investigate the causes.

Motor circuit breaker protection

The motor circuit breaker protection is restored automatically and if it intervenes it is necessary to verify slot cleanliness, the efficiency of the cooling devices and regular and abrasion-free rotation of the motors.

Protection fuses

The protection fuses are used to protect the oven circuit boards from overvoltages. They are found in the technical compartment on the upper part of the oven.



▲ fig. 35

7. What to do if

7.3. Spare parts management

The spare parts must only be replaced by authorised after-sales assistance staff.

To identify the spare part codes, contact the after-sales assistance service.

Once the necessary spare parts have been unmistakably identified, the after-sales assistance service will send an order to the manufacturer, clearly indicating the appliance model, the relevant serial number, the electric power supply voltage and frequency as well as the code and description of the spare parts required.

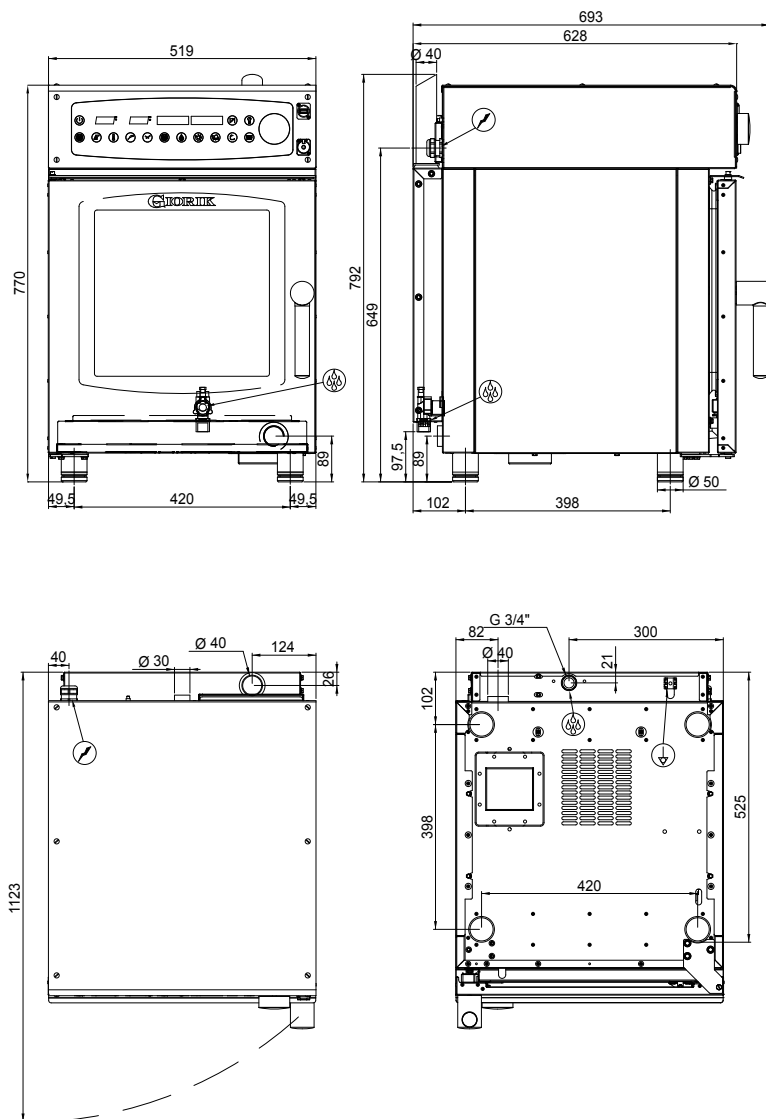
8. Alarms

8.1. List of alarm messages

N°	MESSAGE	DESCRIPTION
1	"OVEN NOT CONFIGURED"	OVEN NOT CONFIGURED
2	"PROBE NOT CONNECTED"	PROBE NOT CONNECTED
3	"TCJ1 SH.CIRC"	MAIN PROBE IN SHORT CIRCUIT
4	"TCJ1 OPEN"	MAIN PROBE OPEN (DISCONNECTED)
5	"TCJ2 SH.CIRC"	PROBE IN SHORT CIRCUIT
6	"SAFETY THERM"	SAFETY THERMOSTAT
7	"ALARM MOTORS"	MOTORS ALARM
8	"HI TEMP"	COMPARTMENT HIGH TEMPERATURE ALARM
9	"NO COM"	NO COMMUNICATION WITH USB
10	"NO WATER"	NO WATER (ovens with washing only)

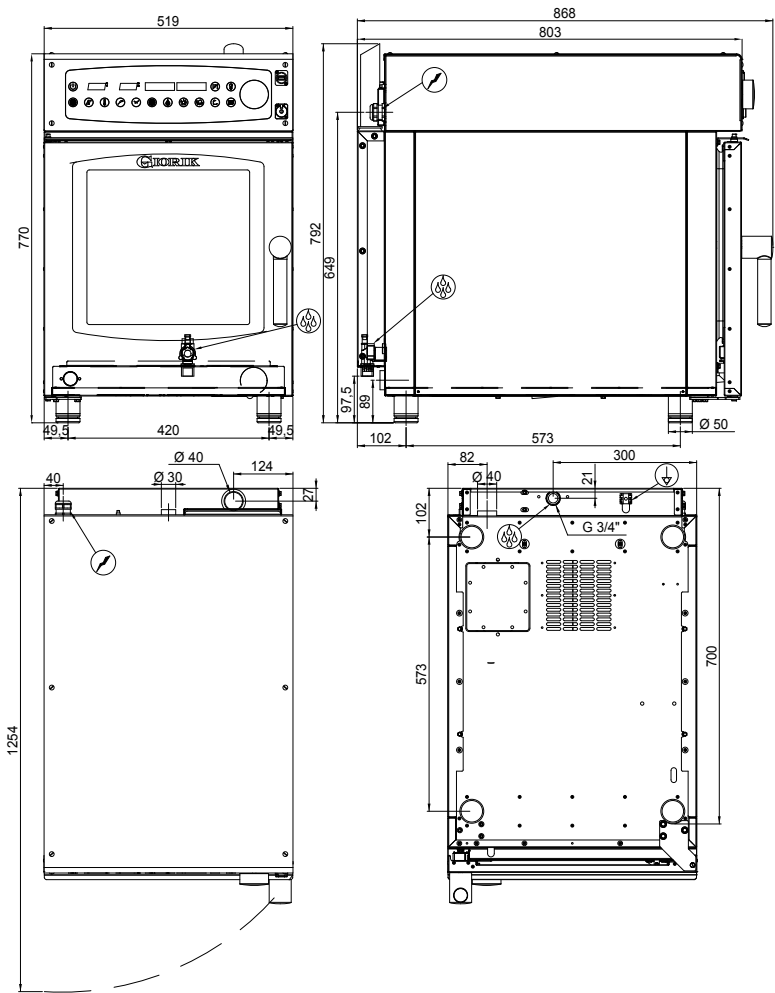
9. Technical sheets

11.1. KP0623(W)



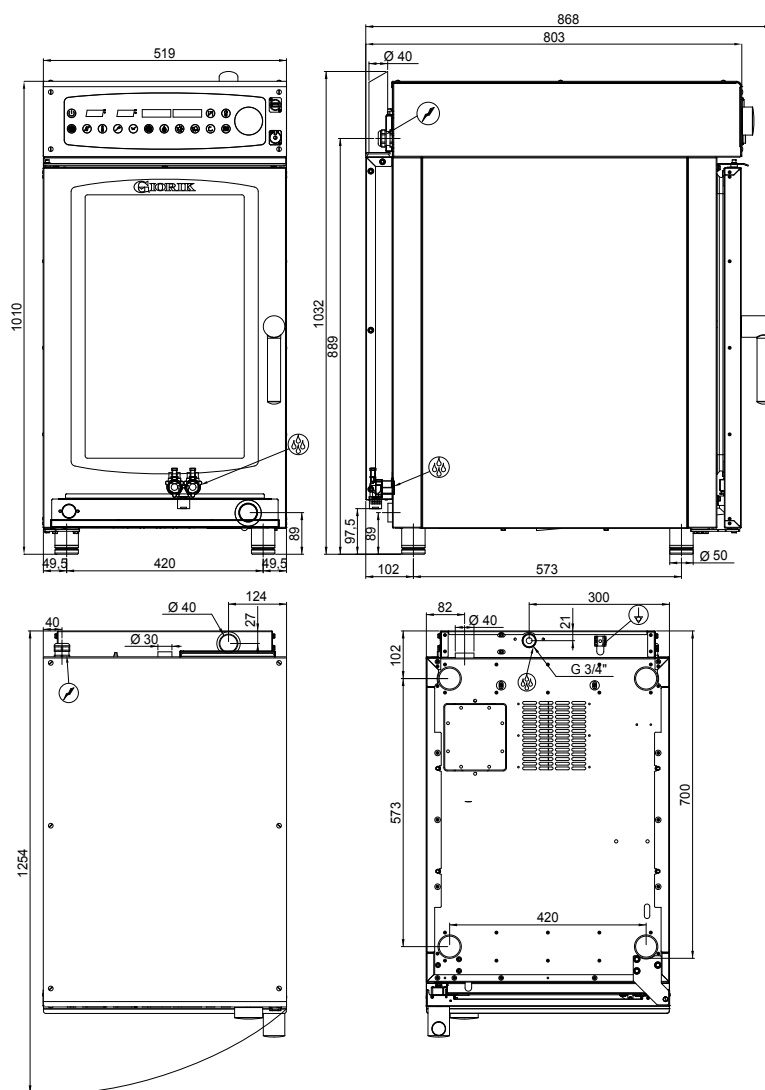
9. Technical sheets

11.2. KP061(W)



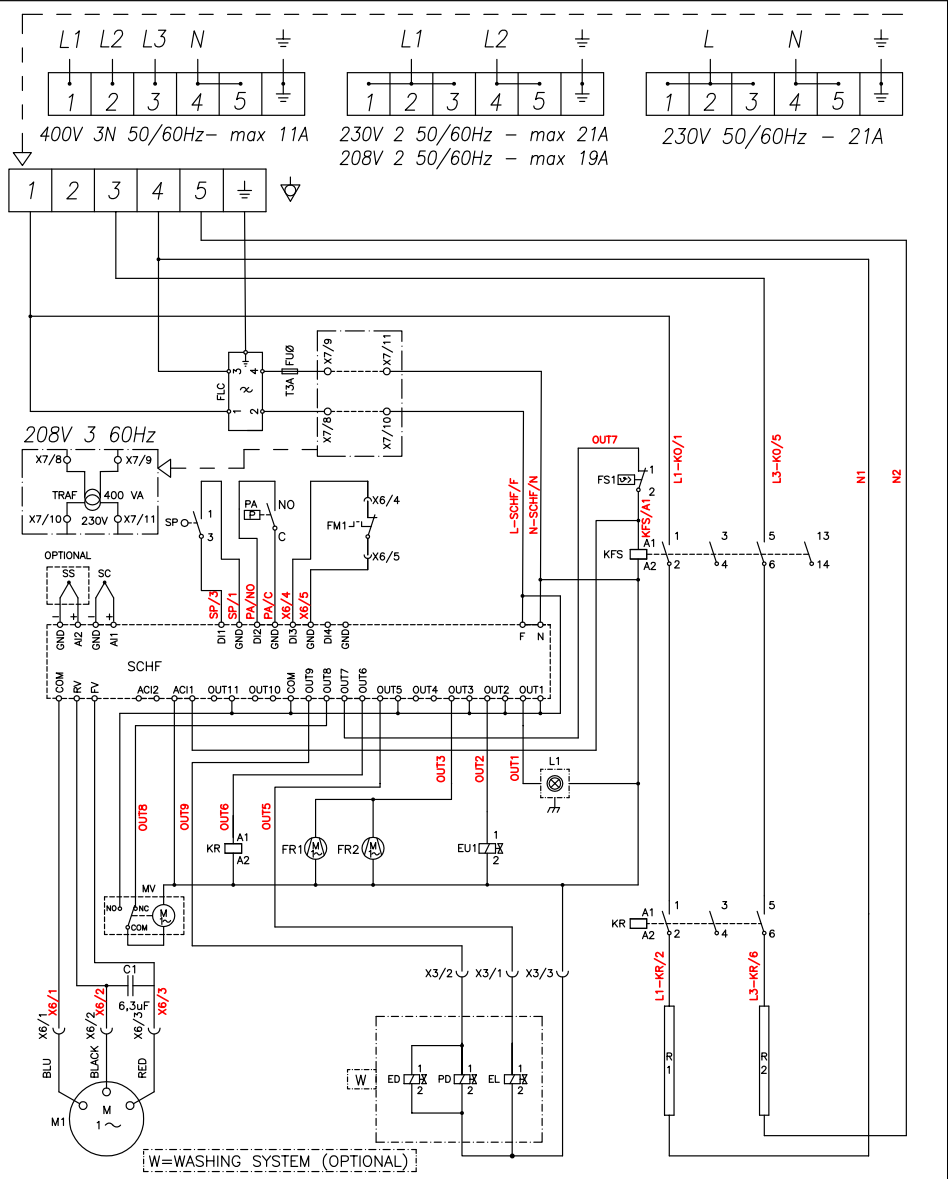
9. Technical sheets

11.3. KP101(W)



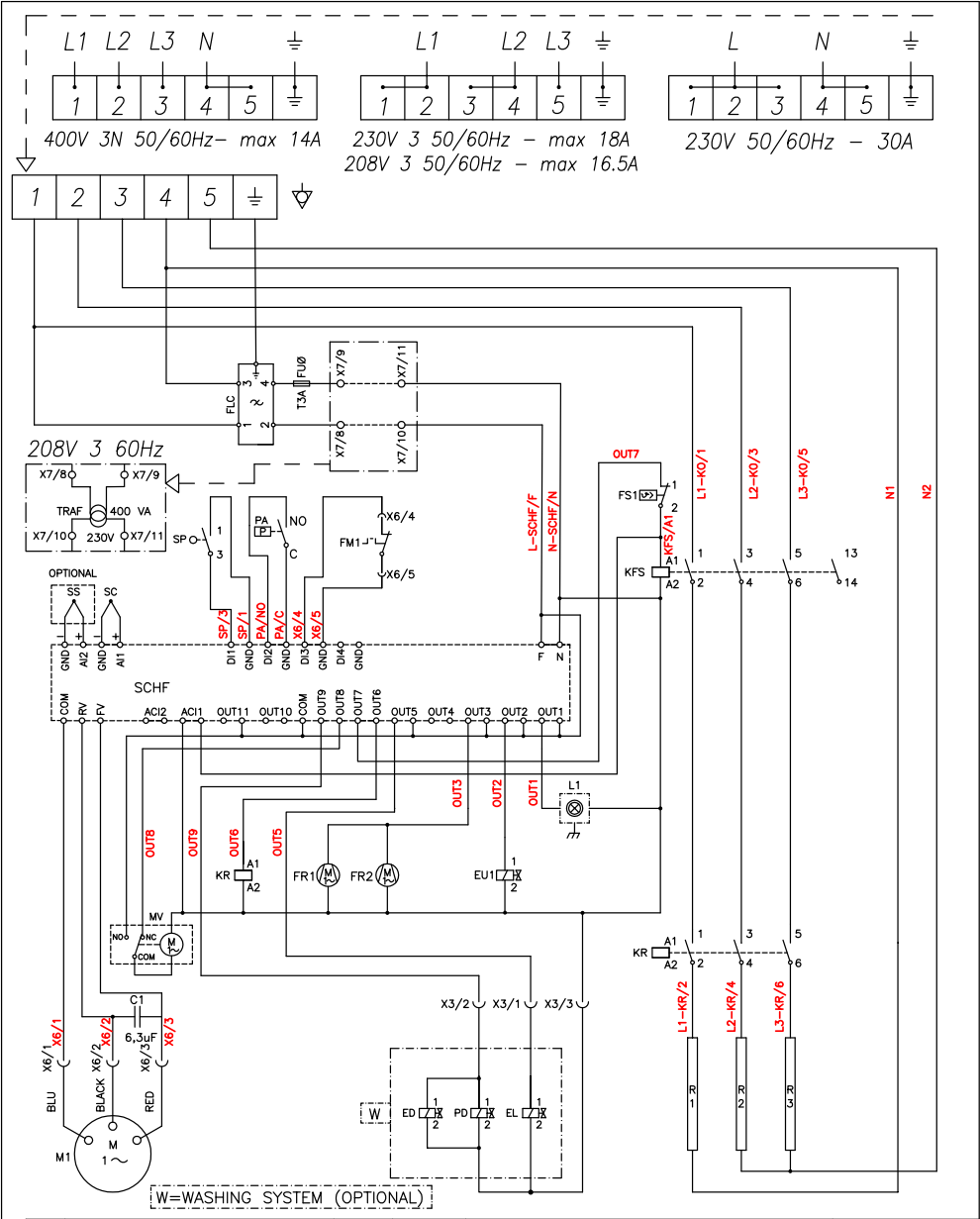
10. Wiring diagrams

10.1. KP0623(W)



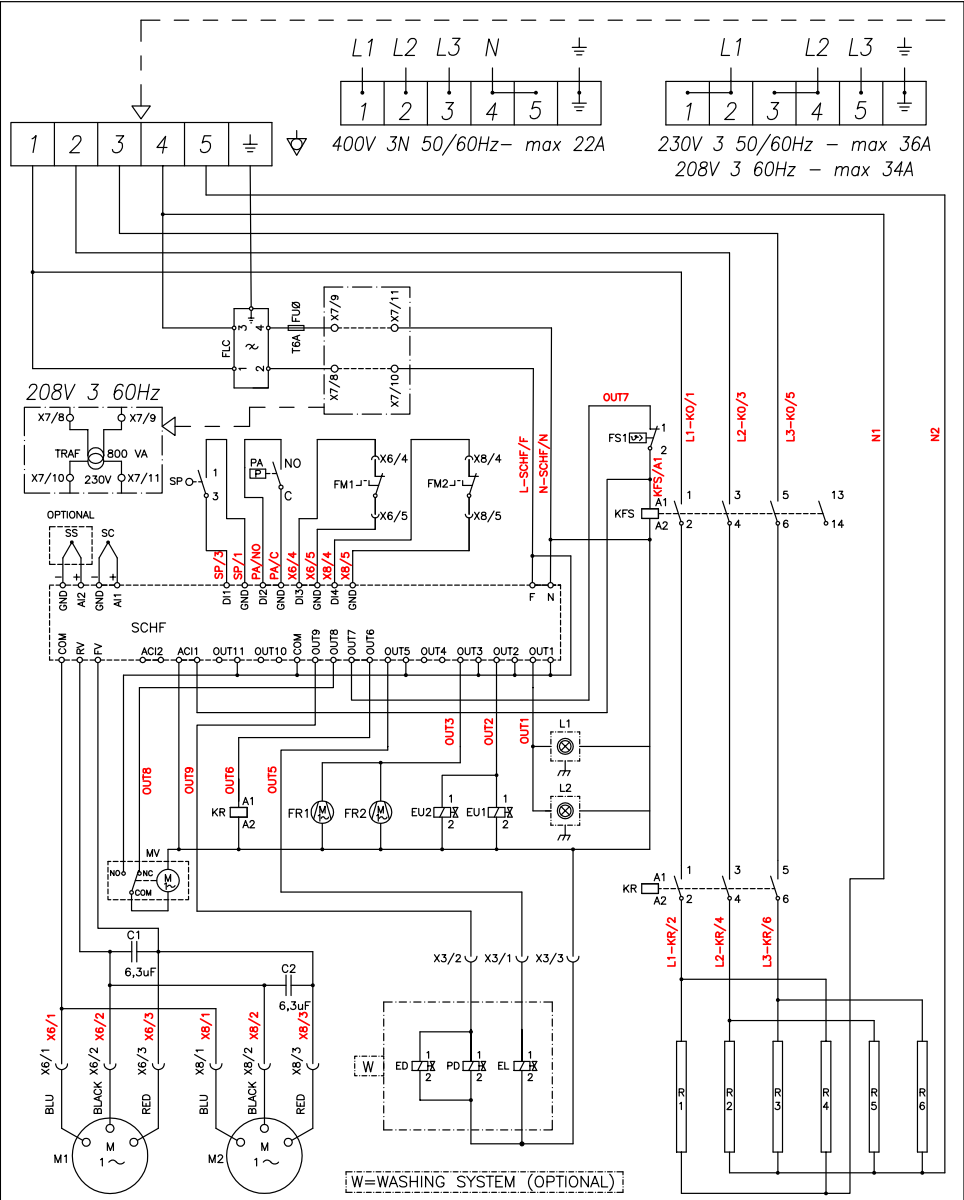
10. Wiring diagrams

10.2. KP061(W)



10. Wiring diagrams

10.3. KP0101(W)





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