

# **INSTRUCTIONS BOOKLET**

**PE/PG**  
**OVENS**

**OVENS**  
**CE PE/PG**

**GB-IE** Cat. II 2H3+  
0296 edition

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## GAS MODELS

PG 005. kW 11 ID Nr. **CE** -0085AP0976 / with humidifier  
 PG 105. kW 11 ID Nr. **CE** -0085AP0976 / with boiler  
 PG 008. kW 20 ID Nr. **CE** -0085AP0976 / with humidifier  
 PG 108. kW 20 ID Nr. **CE** -0085AP0976 / with boiler  
 PG 088. kW 20 ID Nr. **CE** -0085AQ1160 / with humidifier  
 Container dimensions 40 x 80 cm.  
 PG 188. kW 20 ID Nr. **CE** -0085AQ1160 / with boiler  
 Container dimensions 40 x 80 cm.  
 PG 015. kW 30 ID Nr. **CE** -0085AP0976 / with humidifier  
 PG 115. kW 30 ID Nr. **CE** -0085AP0976 / with boiler

## ELECTRIC MODELS

PE 005. kW 8,5 **CE** / with humidifier  
 PE 105. kW 10,5 **CE** / with boiler  
 PE 008. kW 16 **CE** / with humidifier  
 PE 108. kW 19 **CE** / with boiler  
 PE 088. kW 16 **CE** / with humidifier  
 Container dimensions 40 x 80 cm.  
 PE 188. kW 19 **CE** / with boiler  
 Container dimensions 40 x 80 cm.  
 PE 015. kW 32 **CE** / with humidifier  
 PE 115. kW 36 **CE** / with boiler

## VERSIONS

- T** Electronic digital control, 99 programmes with 6 cycles each, liquid crystal display, self-diagnosis. Programmable functions: two speeds, fan stop, energy saving system, illuminated oven chamber, oven vent. Standard boiler.
- D** Electronic digital control, 99 programmes with 6 cycles each, two speeds, energy saving system, illuminated oven chamber, programmable oven vent, self-diagnosis, oven humidity control, humidifier in oven, boiler (optional).
- M** Mechanical controls, temperature thermometer, two speeds, illuminated oven chamber, oven vent, humidifier in oven, boiler (optional).

The Manufacturer declines any responsibility for printing errors or incorrect information which may appear in this instruction booklet due to inaccurate transcription.  
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## GENERAL RECOMMENDATIONS

INSTALLATION, START-UP AND MAINTENANCE OF THE OVEN SHOULD BE CARRIED OUT BY QUALIFIED ENGINEERS, LICENSED FITTERS OR PERSONNEL AUTHORISED BY THE MANUFACTURER.

- ❶ Carefully read the recommendations in this instruction booklet, as they provide important advice for safe installation, operation and maintenance. **Keep this booklet to hand in a safe place for future reference.**
- ❷ This appliance has been **specially designed for the purpose of cooking food**; it must be considered incorrect and therefore dangerous to use it for any other purpose.
- ❸ After having unpacked the oven, **check that it is in perfect condition.**  
If in doubt, do not use the appliance and contact authorised personnel.
- ❹ Do not leave any packing material within reach of children, as it is a potential source of danger.
- ❺ Before connecting the appliance, **make sure** that the data on the rating plate (at the bottom of the right-hand side panel) correspond to the mains supply data (electricity, gas, water).
- ❻ Examples of rating plates:

### Gas version

|                                                                                                  |            |                |                |                                                                                     |                |         |          |              |           |
|--------------------------------------------------------------------------------------------------|------------|----------------|----------------|-------------------------------------------------------------------------------------|----------------|---------|----------|--------------|-----------|
|               |            | TYP. PG 105    |                | 1995                                                                                |                |         |          |              |           |
|                                                                                                  |            | NR             |                |                                                                                     |                |         |          |              |           |
| EN 203/A1                                                                                        |            | 3N AC 400 V    |                | 50 Hz                                                                               |                |         |          |              |           |
| (M) 1x0,75 kW                                                                                    |            | TOT 3 kW       | kPa            |  |                |         |          |              |           |
| B11                                                                                              |            | Σ Qn 11 kW     | 50 - 500       |                                                                                     |                |         |          |              |           |
| G 25 m³/h                                                                                        |            | G 20 1,16 m³/h | G 30 0,87 Kg/h |                                                                                     |                |         |          |              |           |
| Pmax mbar                                                                                        |            | Pmax mbar      |                |                                                                                     |                |         |          |              |           |
| Pmin mbar                                                                                        |            | Pmin 10 mbar   |                | Pmin 17 mbar                                                                        |                |         |          |              |           |
| GB-IT<br>GR-ES<br>PT-IE                                                                          |            | DE             | FR             | NL                                                                                  | DK<br>FI<br>SE | BE      | AT-CH    | NO           |           |
| Cat                                                                                              | II<br>2H3+ | II<br>2ELL3B/P | II<br>2E+3+    | II<br>2L3B/P                                                                        | II<br>2H3B/P   | I<br>3+ | I<br>2E+ | II<br>2H3B/P | I<br>3B/P |
|                                                                                                  | P          | 20;29/37       | 20;50          | 20/25<br>29/39                                                                      | 25;29          | 20;29   | 28-30/37 | 20/25        | 20;50     |
| IPX 5  - 0085 |            |                |                |                                                                                     |                |         |          |              |           |

### Electric version

|                                                                                     |             |                                                                                            |          |                                                                                       |
|-------------------------------------------------------------------------------------|-------------|--------------------------------------------------------------------------------------------|----------|---------------------------------------------------------------------------------------|
|  | TYP. PE 105 |                                                                                            | 1995     |                                                                                       |
|                                                                                     | NR          |                                                                                            |          |                                                                                       |
| 3N AC 400 V                                                                         |             |                                                                                            | 50 Hz    |                                                                                       |
|  | 1x0,75 kW   | TOT 10,5 kW                                                                                | kPa      |  |
|                                                                                     |             |                                                                                            | 50 - 500 |                                                                                       |
| IPX 5                                                                               |             |  - 95 |          |                                                                                       |

- ❼ Special labels **show** where to position the inlets and outlets.
- ❽ In case of failure or malfunctioning, **turn off the oven immediately.**

## TECHNICAL DATA

**TABLE 1a - Gas version Cat. II 2H3 +.**

The voltage rating for these appliances is 3N AC 400 V.

| Model              | Nominal rating kW | Input power kW | Power cable H05 RN-F minimum section | Water pressure kPa | Softened water consumption max. l/h |
|--------------------|-------------------|----------------|--------------------------------------|--------------------|-------------------------------------|
| PG 005             | 11                | 1              | 5 x 1 mm <sup>2</sup>                | 50 ÷ 500           | 5                                   |
| PG 105*            | 11                | 3              | 5 x 1 mm <sup>2</sup>                | 50 ÷ 500           |                                     |
| PG 008<br>PG 088   | 20                | 1              | 5 x 1 mm <sup>2</sup>                | 50 ÷ 500           | 5                                   |
| PG 108*<br>PG 188* | 20                | 4              | 5 x 1,5 mm <sup>2</sup>              | 50 ÷ 500           |                                     |
| PG 015             | 30                | 2              | 5 x 1,5 mm <sup>2</sup>              | 50 ÷ 500           | 5                                   |
| PG 115*            | 30                | 6              | 5 x 1,5 mm <sup>2</sup>              | 50 ÷ 500           |                                     |

\* With boiler

**TABLE 1b - Electric version**

| Model              | Voltage rating Volt       | Input power kW | Amps         | Power cable H07 RN-F minimum section             | Water pressure kPa | Softened water consumption max. l/h |
|--------------------|---------------------------|----------------|--------------|--------------------------------------------------|--------------------|-------------------------------------|
| PE 005             | 3 AC 230 V<br>3N AC 400 V | 8,5            | 21,4<br>12,3 | 4 x 4 mm <sup>2</sup><br>5 x 1,5 mm <sup>2</sup> | 50 ÷ 500           | 5                                   |
| PE 105*            | 3 AC 230 V<br>3N AC 400 V | 10,5           | 26,4<br>15,2 | 4 x 4 mm <sup>2</sup><br>5 x 2,5 mm <sup>2</sup> | 50 ÷ 500           |                                     |
| PE 008<br>PE 088   | 3 AC 230 V<br>3N AC 400 V | 16             | 40,2<br>23,2 | 4 x 10 mm <sup>2</sup><br>5 x 4 mm <sup>2</sup>  | 50 ÷ 500           | 5                                   |
| PE 108*<br>PE 188* | 3 AC 230 V<br>3N AC 400 V | 19             | 47,8<br>27,5 | 4 x 10 mm <sup>2</sup><br>5 x 4 mm <sup>2</sup>  | 50 ÷ 500           |                                     |
| PE 015             | 3 AC 230 V<br>3N AC 400 V | 32             | 80,4<br>46,3 | 4 x 16 mm <sup>2</sup><br>5 x 10 mm <sup>2</sup> | 50 ÷ 500           | 5                                   |
| PE 115*            | 3 AC 230 V<br>3N AC 400 V | 36             | 90,5<br>52   | 4 x 25 mm <sup>2</sup><br>5 x 10 mm <sup>2</sup> | 50 ÷ 500           |                                     |

\* With boiler

## SPECIAL INSTRUCTIONS FOR CONNECTION

- ❶ The oven must be connected to the electricity supply through a **double-pole linked switch** with a contact separation of at least 3 mm for each pole, to current standards.
- ❷ A cut-off cock must be fitted for **softened water** feeding the boiler and the humidifier.
- ❸ A quick-closing **gas cut-off cock** must be installed for gas models.

## POSITIONING

- ❹ To position counter top appliances it is advisable to use the special stand. If other systems are used, ensure that they are suitable for the weight of the appliance.
- ❺ Before placing the appliance in its final position, insert the extension water pipes.
- ❻ The space to be left free around the appliance to allow access for servicing is shown on the installation diagrams.  
If the walls next to the oven are of inflammable material, they should be suitably clad.  
Fire prevention regulations must be scrupulously observed.
- ❼ Do not obstruct openings, air vents or heat outlets; scrupulously follow the installation diagrams.
- ❽ The electric cable must never be under strain.
- ❾ Make sure the appliance stands perfectly level by regulating the adjustable feet. If the oven is not level or stable, it will not work properly.
- ❿ When positioning gas appliances fitted with braking wheels, all four wheels must be locked to prevent movement.
- ⓫ Remove the protective film.

## SPECIAL INSTRUCTIONS FOR DIFFERENT VERSIONS

- ❶ It is advisable to place appliances of the **PE...** type under a hood ensuring rapid extraction of steam. There must also be a sufficient supply of fresh air into the rooms to make up for the extracted air.
- ❷ For **PG ...** type appliances it is necessary to apply to the appropriate authorities for permission to install, and to comply with any local requirements.
- ❸ **PG...** type ovens should be placed in well ventilated rooms. They cannot be used without the wind protection device (see paragraph "Connections for the PG versions", on page 9).

## LAWS, TECHNICAL REGULATIONS AND STANDARDS

The following current standards are to be observed when installing an appliance:

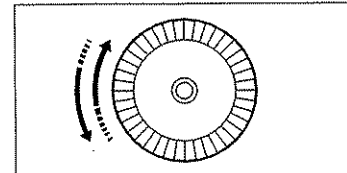
- ❹ local planning requirements and fire prevention regulations;
- ❺ current standards and regulations.
- ❻ For gas-heated models (**PG...**) also observe:  
the regulations of the gas supply company, obtaining their authorisation before installation.

## ELECTRICAL CONNECTION AND UNIPOTENTIAL SYSTEM

- ❶ Remove the right-hand side panel **to gain access** to the terminal board in order to carry out electrical connections.
- ❷ The supply cable must be provided by the fitter and must have at least the characteristics shown in the "technical data". The cable must pass under the cable clamp and be secured. The single wires must be connected to the corresponding terminal. The earthing wire must be **longer** than the others, so that it disconnects **after** the live wires should the cable be tugged strongly or the cable clamp break.
- ❸ The electrical safety of this appliance is only guaranteed if it is correctly connected to an **efficient earthing system** in compliance with current regulations. The manufacturer cannot be held responsible for any damage resulting from a failure to earth the system properly.
- ❹ The oven must also be connected within a **unipotential system**. This connection is made through the terminal at the rear of the oven, marked with the relevant symbol, according to current safety regulations.

## SPECIAL INSTRUCTIONS

- ❺ The fan alternates its direction of rotation automatically in the whole **PE/PG...** range, both the electric and the gas models. When installing, check that the fan turns freely.



- ❻ When connecting the **PG...** models to the power supply, observe the position of neutral: the terminal neutral **must correspond** to neutral on the supply line. Incorrect connection will cause the oven burners to cut out (about 10 seconds after ignition) with activation of the failed ignition signal (in versions **T** and **D**).

**The manufacturer cannot be held responsible or liable under the guarantee for any damage resulting from improper installation or failure to observe the regulations in force.**

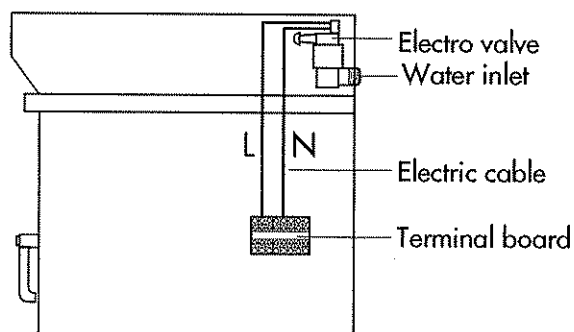
## WATER CONNECTION

### ❶ Water connection

The mains supply water pressure should be between 50 and 500 kPa, otherwise a pressure reducer must be installed on the supply pipe.

### ❷ Boiler and humidifier

Softened water must be used for the boiler and the humidifier. Use an R 3/4" fitting. The hardness of the water should be between 1 and 6° fH (0.5° and 2.8°dH). Connection may be to hot or cold water.



### ❸ Extraction hood steam condenser (optional)

If the extraction hood is fitted with a steam condenser, it must be connected to the cold water supply; a softener is not essential.

Use an R 3/4" fitting.

### ATTENTION!

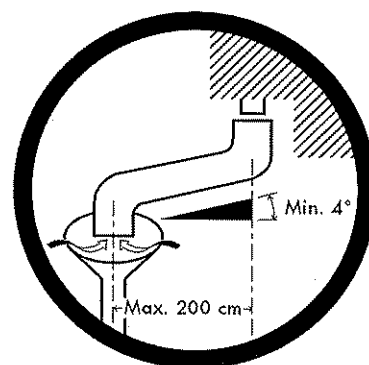
To prevent corrosion, which could damage the appliance, check that the supply water has a pH value of 7 (neutral pH). A suitable water-treatment system must be installed where pH values are below 7 (acidic water) or salt content exceeds 30 milligrams per litre (sea water).

### ❹ Drainage

Use a heat-resistant plastic pipe (not flexible) installed without loops or kinks and no longer than 2 m, with a slope of not less than 4°.

In compliance with current standards, the drainage piping must not be connected in a straight line. It is advisable to insert a funnel (see drawing) to facilitate flow.

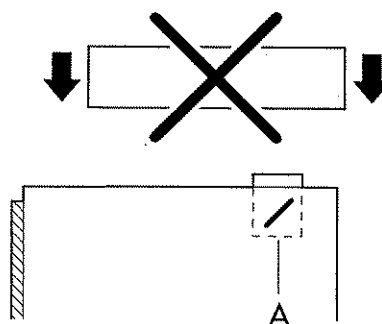
For this reason the pipes must all be the same diameter.



### ❺ Vent

If the appliance is not fitted with an extraction hood, vent **A** must not be closed, clogged or connected to other outlets.

**A** - Automatic oven steam vent.



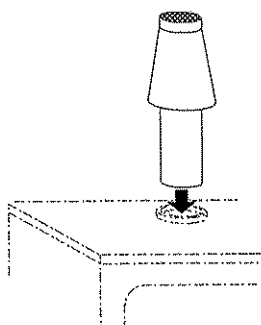
### ❶ Gas connection

Select gas pipes suitable for the type of gas to be used, according to current standards.

- Connection may be fixed or removable. If flexible pipes are used, they must be rustproof.
- If sealing washers are used, they must be authorised and approved. All connection points and joints must be tested for leaks with foam or similar products which will not cause corrosion.

### ❷ Anti-backflow device (wind protection hood) and flue connection

Insert the anti-backflow device as shown in the figure.



Fumes can be evacuated in one of the three following ways:

- 1 - by means of natural upward thrust through an external chimney;
- 2 - by means of mechanical extraction through an external chimney or directly to the outside;
- 3 - through an extractor hood, **NOT CONNECTED DIRECTLY TO THE OUTSIDE.**

**Connection** for flue gases **must be made with heatproof pipes** (300 °C), according to current standards.

**Fit the flue connecting pipe into the hole** provided in the wind-protection hood.

**THE APPLIANCE MUST NOT BE USED WITHOUT A WIND-PROTECTION DEVICE.**

## OPERATION WITH SET THERMAL POWER RATING / 1

- ❶ During final tests in the factory, the appliances are set for the type of gas shown on the adhesive label placed next to the rating plate.

If other types of gas are to be used, it is compulsory to adapt or convert the appliance to the type available.

To adapt the appliance to the thermal power rating deriving from the set pressure at the nozzle, apply the following tables:

|                                                                                           |                              |                          |
|-------------------------------------------------------------------------------------------|------------------------------|--------------------------|
| allowed within the following range of supply pressure (flow pressure) without limitation: | <b>TABLE A1</b>              | Supply pressure          |
|                                                                                           | Family 2 gas - natural gas H | from 17 to 25 mbar       |
|                                                                                           | Family 3 gas - LPG           | from 20/25 to 35/45 mbar |
| not allowed when the pressure is below the following values:                              | <b>TABLE A2</b>              | Supply pressure          |
|                                                                                           | Family 2 gas - natural gas H | 17 mbar                  |
|                                                                                           | Family 3 gas - LPG           | 20/25 mbar               |
| not allowed when the pressure is above the following values:                              | <b>TABLE A3</b>              | Supply pressure          |
|                                                                                           | Family 2 gas - natural gas H | 25 mbar                  |
|                                                                                           | Family 3 gas - LPG           | 35/45 mbar               |

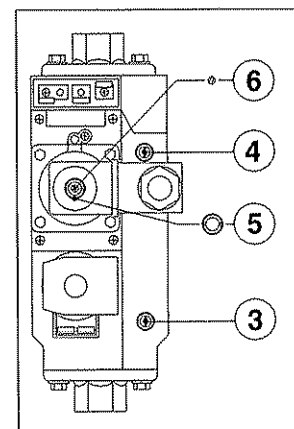
- ❷ If pressure is **outside** the ranges given in Table A1, **the appliance cannot be started**.  
The heating value must be obtained from the gas supply company.

### ① Note

The appliance is set in the factory for the type of gas required; it is advisable however to check the supply pressure.

### ② Checking the supply pressure.

The supply pressure is measured by means of a U-shaped pressure gauge placed on the pressure inlet (3). To gain access to the valves, always remove the right-hand side panel. To check the gas supply pressure, remove the screw on the pressure inlet (3) and insert the pressure gauge. Ensure that the pressure reading enters within the values given in table A1. If it does not, call the Manufacturer's after-sales service or authorised dealer.



**NOTE:** under no circumstances whatsoever should the sealed screws of the gas valve be tampered with.

## OPERATION WITH SET THERMAL POWER RATING / 3

### ① Converting or adapting to different gas types

If the gas available is not the same as that shown on the adhesive data plate, the Manufacturer's after-sales service must be informed.

Any work required to convert or adapt the appliance for use with a different type or group of gas must only be carried out by the manufacturer or an authorised service centre.

| TABLE B                                |                   | LPG<br>28 - 30/37 mbar | NATURAL GAS<br>20 mbar |
|----------------------------------------|-------------------|------------------------|------------------------|
| PG 005<br>PG 105*                      | NTR kW            | 11                     | 11                     |
|                                        | Nozzle ø 1/100 mm | 2x115                  | 2x180                  |
|                                        | Rating mbar       | -                      | -                      |
|                                        | Red. rating mbar  | 17                     | 10                     |
| PG 008<br>PG 088<br>PG 108*<br>PG 188* | NTR kW            | 20                     | 20                     |
|                                        | Nozzle ø 1/100 mm | 2x155                  | 2x230                  |
|                                        | Rating mbar       | -                      | -                      |
|                                        | Red. rating mbar  | 17                     | 10                     |
| PG 015<br>PG 115*                      | NTR kW            | 30                     | 30                     |
|                                        | Nozzle ø 1/100 mm | 2x190                  | 2x290                  |
|                                        | Rating mbar       | -                      | -                      |
|                                        | Red. rating mbar  | 17                     | 10                     |

NTR - Nominal thermal rating.

\* With boiler

### ② Operation check

Turn on the oven, carefully **check ignition** and stability and safe combustion of the flame.

**Check** the appliance gas system for **leaks**.

**Make sure that flue gases** are properly evacuated.

## OVEN SAFETY AND CONTROL SYSTEMS / 1

### ① Safety device against oven pressure overload

Avoids any irregular increase in oven pressure.

### ② Safety device against sudden oven pressure drop

Eliminates the risk of suction which can cause the oven to implode.

### ③ Motor thermal cutout

Activated by a thermal relay which automatically cuts out the fan motor if it overheats or develops a fault.

### ④ Oven safety thermostat

Takes over if the oven temperature control system develops a fault and regulates the temperature so that the oven does not become overheated.

### ⑤ Boiler safety thermostat (versions with boiler)

Takes over in the event of boiler malfunction and regulates the temperature so that the boiler does not become overheated.

### ⑥ Door microswitch

Turns off the appliance whenever the oven door is opened.

### ⑦ Safety device against boiler overload (versions with boiler)

Avoids any irregular increase of pressure in the boiler.

### ⑧ Main electrical circuit protection

The power circuit is protected by a series of remote control switches.

### ⑨ Auxiliary circuit protection

The auxiliary circuit is protected by fuses placed to the side of the terminal board.

### ⑩ Protection against overheating of electrical components

Safety device which protects the electrical components and keeps them at a moderate temperature, optimising their efficiency and duration.

### ⑪ Operating check up (excluding models PE - PG "M")

Electronic check on the appliance's main devices, with luminous signals indicating any faults.

## GAS VERSIONS

### ⑫ Safety pressure switch

Controls gas inlet pressure and cuts out the oven if pressure is too low.

### ⑬ Electronic gas valve

Safety valve with double shutter which stops gas flow ten seconds after failed ignition or if the flame is accidentally blown out.

## START UP

- ❶ When the appliance has been connected, before operating for the first time, check all seals and water connections.

In the gas versions, check for leaks on the gas supply pipes.

- ❷ Before turning on the oven for the first time:

**remove** all packing material and protective film;

**check** that the vents are not obstructed;

**ensure** that current safety regulations are observed;

**check** that water connection is correct;

**check** that water flows freely from the drain.

For gas versions also **check**:

that the wind protection device is installed according to regulations and that the gas connection has been carried out in compliance with current regulations.

- ❸ **Demonstrate** to the customer the oven's different functions, the routine maintenance required and correct use of the appliance.

We recommend **advising** the customer to sign a maintenance contract.

### ❹ T VERSION

**Memorized programme to check oven operation**

|                                 |                   |
|---------------------------------|-------------------|
| - <b>PROGRAMME NUMBER:</b>      | <b>99</b>         |
| - Programme name:               | <b>TEST</b>       |
| - Preheating:                   | <b>200 °C</b>     |
| - Cooking stage 1, temperature: | <b>165 °C</b>     |
| - Cooking stage 1, set time:    | <b>20 minutes</b> |
| - Forced steam at stage start:  | <b>5 seconds</b>  |
| - Fan stop:                     | <b>10 seconds</b> |
| - Fan speed:                    | <b>normal</b>     |
| - Operating power:              | <b>max</b>        |
| - Steam vent:                   | <b>closed.</b>    |

### ❺ D VERSION

**Memorized programme to check oven operation**

|                                 |                       |
|---------------------------------|-----------------------|
| - <b>PROGRAMME NUMBER:</b>      | <b>99</b>             |
| - Preheating:                   | <b>200 °C</b>         |
| - Cooking stage 1, temperature: | <b>165 °C</b>         |
| - Cooking stage 1, set time:    | <b>20 minutes</b>     |
| - Vent open:                    | <b>last 5 minutes</b> |
| - Forced steam at stage start:  | <b>5 seconds</b>      |
| - Fan speed:                    | <b>normal.</b>        |

## GENERAL RECOMMENDATIONS

- ❶ The appliance must be under supervision when in operation: remember that some parts will be hot.
- ❷ Ask the fitter to explain the correct use of the water softener, as incorrect regeneration of the resins may cause irreparable damage to the oven boiler.
- ❸ Thoroughly clean the appliance and the oven cavity at the end of the working day: in this way operate properly and last longer.
- ❹ AVOID ANY OPERATION WHICH LEADS TO COOKING SALT BEING DEPOSITED ON THE STEEL SURFACES OF THE OVEN: SHOULD THIS HAPPEN, CLEAN THOROUGHLY AND IMMEDIATELY.
- ❺ Always switch off the appliance when not in operation and turn off mains supplies (electricity, water and, if applicable, gas).
- ❻ This range of ovens is fitted with a **two-phase door opening device** so that steam and fumes produced in the oven are evacuated properly and do not envelop the operator directly.
- ❼ In the versions with boiler (**PE/PG 105, 108, 188, 115**), be careful not to open the door during input of forced steam at stage start.  
Failure to observe this rule may cause injury to the operator.
- ❽ Some important advice to facilitate correct use of the appliance, ensuring excellent results and energy saving:
  - **always preheat the oven**, usually to a higher temperature (+ 30/40%) than required for the actual cooking cycle.
  - For dishes requiring high temperatures (pizza), **the oven trays must also be preheated** by placing them in the oven during the preheating stage.
  - **Use non-corrosive cleaners** (alkaline) for daily cleaning. Do not use abrasive cleaners.

**FAILURE TO OBSERVE THESE FUNDAMENTAL RULES MAY COMPROMISE THE SAFETY OF THE USER AND OF THE APPLIANCE.**

**The manufacturer cannot be held responsible for any damage to things or injury to persons if the original function of the appliance is altered by tampering, failure to observe installation instructions, modifications or other added devices.**

## OPERATING MODES



sec.  
version T

### Forced steam mode at start of stage (Models PE/PG 105, 108, 188, 115)

Cooking with forced steam at stage start, produced by the dry steam boiler, means that the product can be evenly covered with a veil of steam to produce a glazed effect.

This is an innovative system, indispensable for good results in bread-making.



sec.  
version D



sec.  
version M

### Oven chamber humidity mode (versions T, D, M, without boiler).

The timed humidity mode creates an excellent atmosphere in the oven for leavening at low temperatures and for **cooking** pastries and bread with a low liquid content.

- **Leavening**, thanks to the calibrated humidity cycles, is even, which is indispensable for excellent results in the actual cooking cycle.

- **Cooking**, thanks to constant humidity, is soft and even, while the surface of the product does not dry out.



sec.  
version D-T



sec.  
version M

### Programmable steam vent

Any excess humidity produced during cooking may be evacuated by programming or manually activating the steam vent.

The result will be a soft product with just the right amount of crispness.



version T

### Reduction of the heating power

(programmable in the **T** versions, manual in the **D** versions)

Reduction of heating power allows energy saving in the event of small cooking loads and is suitable for slow cooking.



version D



### Alternating ventilation and pauses mode (only in the **T** versions)

This is the best ventilation mode for the leavening stage: the fan turns for 10 seconds, then stops for one minute and so on.



sec.  
version T

### Fan stop (programmable in the **T** versions, automatic in the **D** versions)

The fan stop acts on the forced steam that has been introduced into the oven so that it settles gently on the surface of the product to produce the "glazed" effect.

**Warning:** in the event of malfunctioning, switch off the oven immediately and cut out and/or turn off all mains supplies (water, gas and electricity).

Only call the service centre or an authorised dealer and ask for original spare parts.

### ❶ Use of trays

For cooking pastries in general, use aluminium or burnished iron trays to help the heat exchange, with consequent better results.

### ❷ Depth of trays

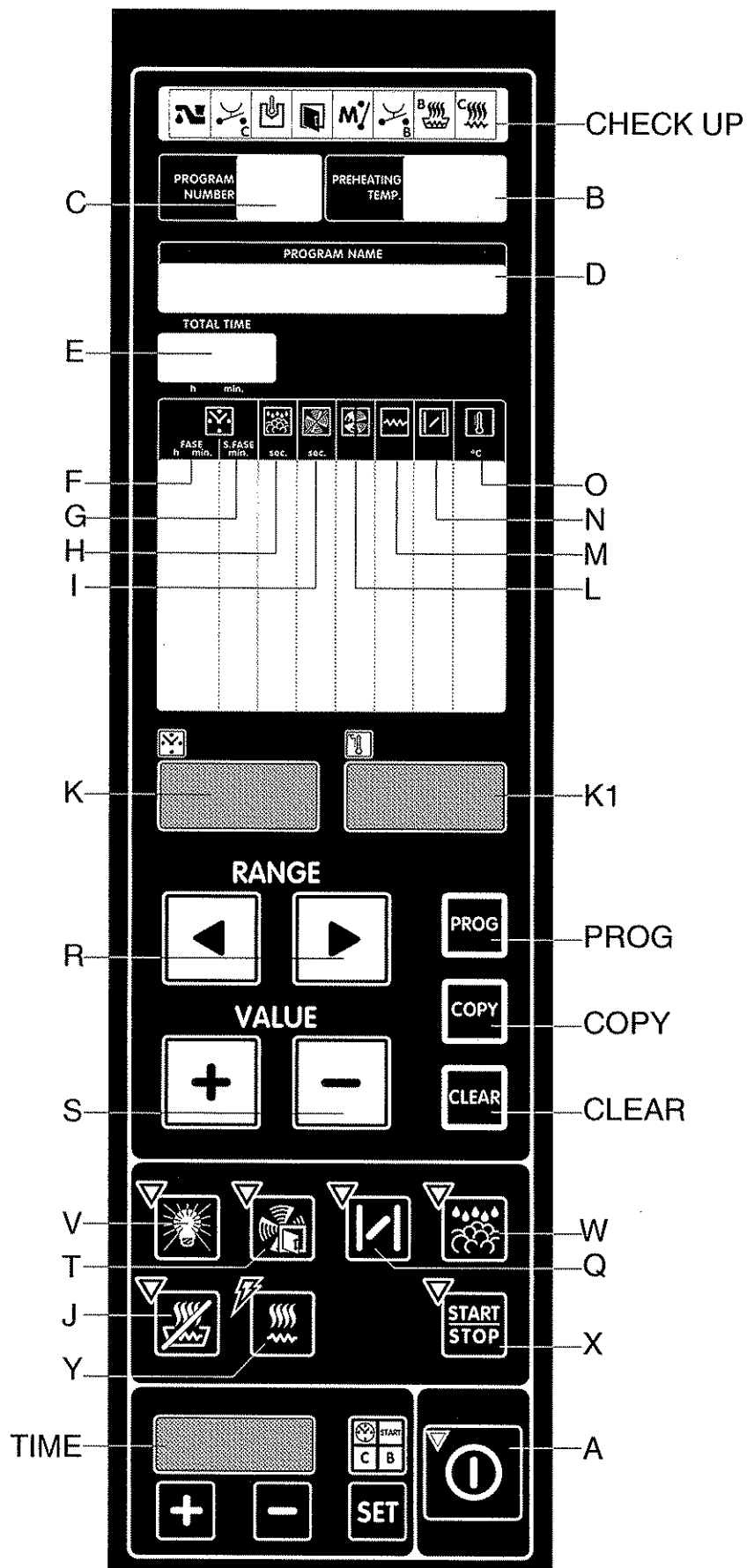
The depth of the trays to be used varies in relation to the type of product to be cooked: we recommend using 20 mm deep trays for biscuits and doughs requiring no leavening and 40/60 mm deep trays for products which tend to rise during cooking.

### ❸ Cooking temperature for fresh products

The cooking temperature for fresh products is generally between 170 and 190 °C. However, there are some exceptions, such as the glazing of petit-fours and puff pastries. In these cases we recommend a cooking temperature between 220 and 240 °C. Only when cooking meringues should 90 °C not be exceeded.

### ❹ Cooking temperature for frozen foods

The cooking temperature for frozen foods is generally between 160 and 180 °C.



## OPERATING KEYS AND LUMINOUS SIGNALS (DISPLAY)

- A** – On/off switch.
- B** – Oven preheating temperature display.
- C** – Selected programme number "1 ÷ 99" display (blank display with manual operation).
- D** – Programme name display and various signals.
- E** – Total cooking programme time display (in hours and minutes).
- F** – Time of cooking stage ((hours and minutes).
- G** – Minute of the stage for starting **the sub-stage**.
- H** – Oven humidity options display (  ) or forced steam input time (in seconds) at stage start.
- I** – Time of fan stop at stage start (0 ÷ 99 seconds).
- L** – Fan speed: normal  , reduced  , alternating  .
- M** – Heating power display: full power **Max** ; reduced power **Min** .
- N** – Position of oven steam vent:  closed;  open.
- O** – Cooking time for a single stage or sub-stage.
- K** – Display of remaining time to end of programme.
- K1** – Display of real oven temperature.
- R** – Keys for passing from one field to another during programming.
- S** – Keys for increase/decrease during programming.
- PROG** – Key for saving data set during programming.
- COPY** – Key to copy the value which appears above the blinking cursor.
- CLEAR** – Key to cancel the value which appears at the blinking cursor.

## SERVICE KEYS

- V** – Key with indicator light to activate oven light.
- T** – Key with indicator light, to activate quick oven cooling system with door open.
- Q** – Key with indicator light, to set the position of the oven steam vent.
- W** – Key with indicator light, to activate oven humidity function.
- J** – Key with indicator light, to exclude boiler preheating.
- X** – **START/STOP** key with indicator light, for cooking programme start/stop.
- TIME** – Multi-function clock: exact time, programmed oven ignition, total boiler working hours, total appliance working hours.

## GAS MODELS

- Y** – Key for resetting burner ignition, to be used when failed ignition luminous signal appears.

## CHECK UP

-  No water.
-  Oven safety thermostat activated.
-  Temperature probes failure.
-  Door open.
-  Motor thermal cutout activation.
-  Boiler safety thermostat activation.
-  Boiler preheating.
-  Oven preheating.

## Introduction

The control panel has been designed to prevent programming errors; selection is helped by the intermittent luminosity of the fields which must be defined each time.

### Note:

when operating with memory (access to one of 99 programmes), the single cooking programme is divided into stages and sub-stages, i.e. parts of a stage.

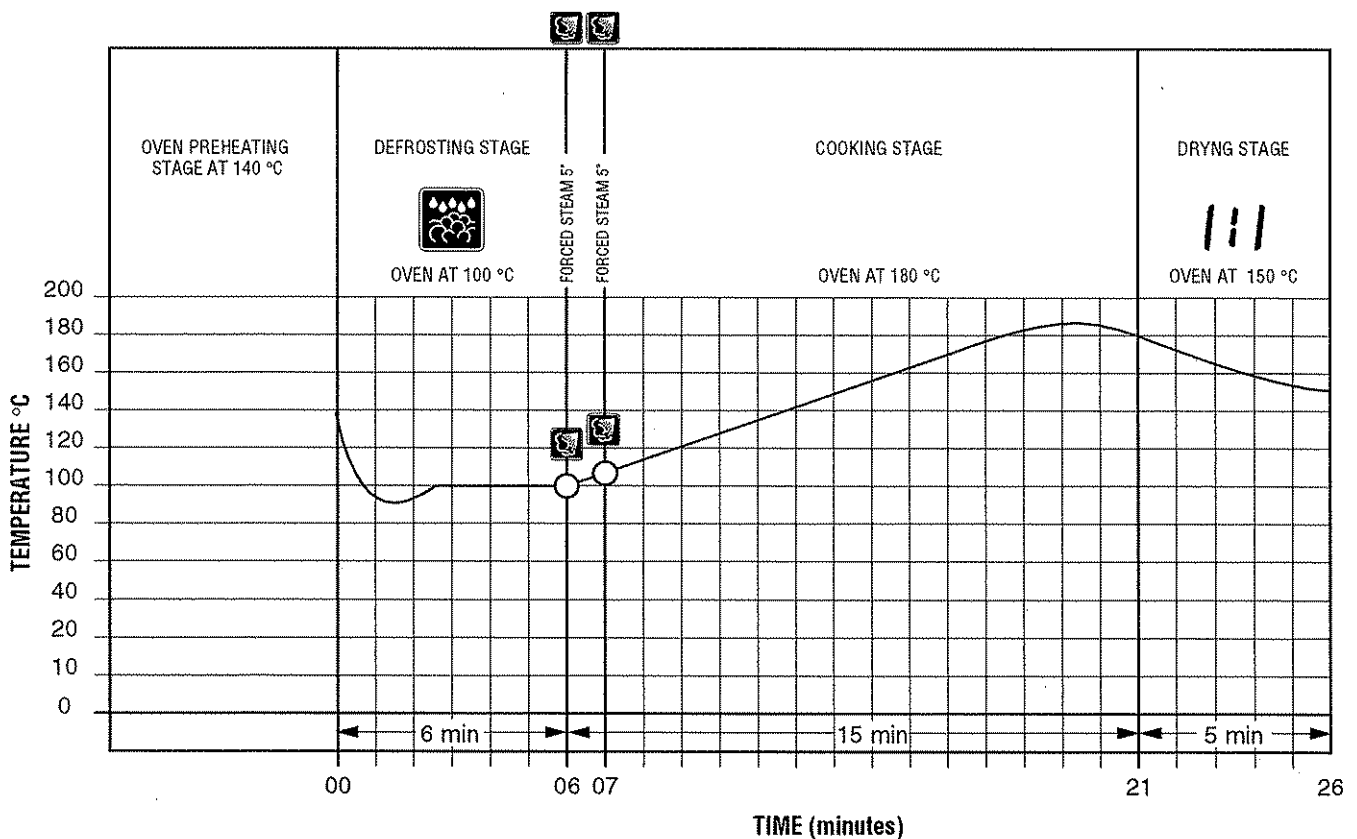
Each stage may consist of several sub-stages, where the functions **H**, **I**, **L**, **M**, **N**, **O** may be set for the required operating sequences.

The display **G** indicates the minute in which the sub-stage starts (in relation to the stage start).

In manual operation the following may be set:

- time and temperature for each of the two stages;
- oven preheating temperature, if required.

## OVEN TEMPERATURE GRAPH FOR COOKING FROZEN BREAD



# PROGRAMMING AND MEMORIZING / 2 - Version T

## KEYBOARD DISPLAY

## PROGRAMMED OPERATION

## MANUAL OPERATION

### Passage from programmed to manual operation

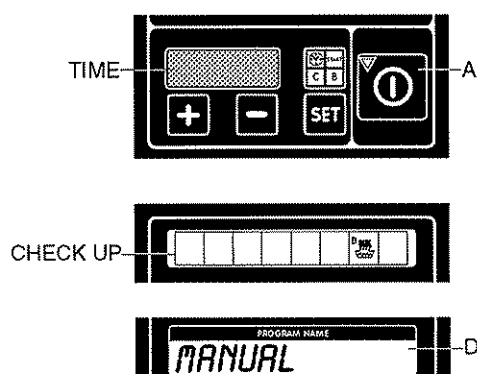
To pass from programmed to manual operation, place the cursor on display **C** using the keys **R** , press key **S**  and pass from programme No. 1 to the symbol **-** (manual).

To help explain use of the keyboard, let's take an example: cooking of frozen pre-cooked bread in three consecutive stages plus a preliminary preheating stage.

Preheating at 140 °C  
Leavening at 100 °C (STAGE 1)  
Cooking at 180 °C (STAGE 2)  
Drying at 150 °C (STAGE 3).

To help explain use of the keyboard, let's take an example: cooking of prepared pre-leavened croissants in one cooking stage plus a preliminary preheating stage.

Preheating at 200 °C  
Cooking at 165 °C (STAGE 1).



### 1 – Switching on the oven.

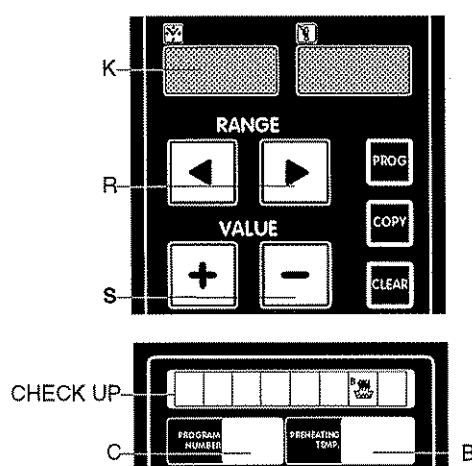
Press push button **A**; indicator light, display and luminous keys come on simultaneously for a few seconds for self-diagnosis; then the automatic boiler preheating signal starts blinking on the **CHECK UP** display.

**MANUAL** appears on the **D** display, indicating the manual operating mode.

### 1 – Switching on the oven.

Press push button **A**; indicator light, display and luminous keys come on simultaneously for a few seconds for self-diagnosis; then the automatic boiler preheating signal starts blinking on the **CHECK UP** display.

**MANUAL** appears on the **D** display, indicating the manual operating mode.



### 2 – Selection of programmed operation mode.

Keys **R** (RANGE) are used to move the blinking cursor from one field to another, helping the operator to programme.

Keys **S** (VALUE) are used to increase/decrease the values in correspondence with the blinking cursor.

To select the operation mode with programmes (already stored or to be memorized), press key **R**  twice to move the blinking cursor from the **K** to the **C** display.

### 2 – Selection of manual operation mode.

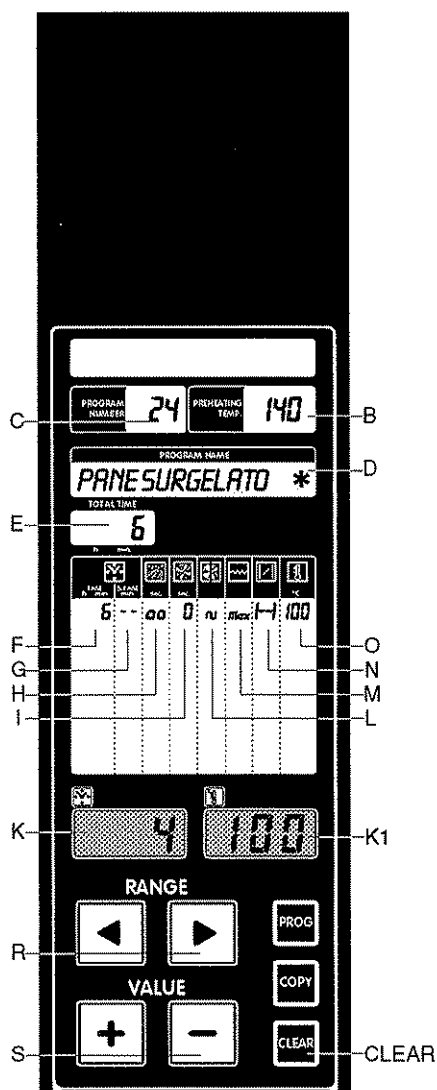
Keys **R** (RANGE) are used to move the blinking cursor from one field to another, helping the operator to programme.

Keys **S** (VALUE) are used to increase/decrease the values in correspondence with the blinking cursor.

## KEYBOARD DISPLAY

## PROGRAMMED OPERATION

## MANUAL OPERATION



### 3 - Programme setting.

Press key **S** until the required programme number appears on display **C** (in our example, No. 24).

### 4 - Preheating temperature setting.

Press key **R** and using key **S** , set on display **B** the suitable oven preheating temperature for the load and type of product to be cooked (in our example, 140 °C).

### 5 - Programme name.

Press key **R** to move the cursor onto display **D** (PROGRAM NAME); to write the programme name, use key **S** to scroll the alphabet until the required letter and then press **R** again for the next letter (always scrolling the alphabet with **S** ) and so on, until the complete name appears on the display (in our example "frozen bread").

To leave a space between one word and the next, press **R** twice.

### 6 - Programming the leavening stage (STAGE 1).

To enter the "stage 1 time" field, press key **R** ;

set the stage time (in our example, 6 minutes) using key **S** . The total time value on display **E** (TOTAL TIME) will be simultaneously updated.

- To set stage start forced steam input (1 ÷ 99 sec.) or programmed oven humidity input ( ), press key **S** twice and move the cursor to field **H**.

(In our example, to leaven the product, the value is set for the humidity produced by the boiler in the oven).

- To set the stage start fan stop (0 ÷ 99 sec.), press key **R** and move the cursor to field **I**; set the time in seconds using key **S** .

(In our example this function is excluded by inserting the value "0").

### 3 - Preheating temperature setting.

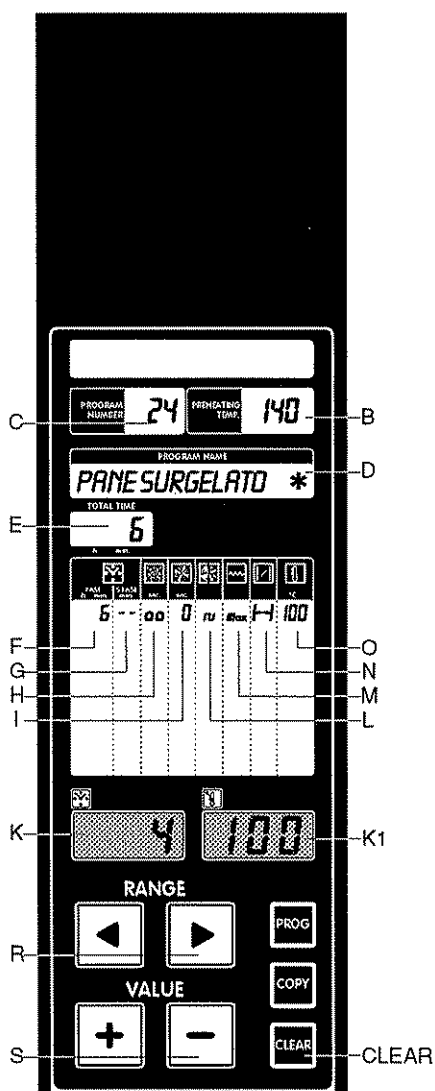
Press key **R** and using key **S** , set on display **B** the suitable oven preheating temperature for the load and type of product to be cooked (in our example, 165 °C).

**NOTE:** if display **B** shows a preheating temperature value when this stage is to be excluded, press the key **CLEAR** to set it to zero(...) and pass directly to setting the cooking temperature on display **K**.

## KEYBOARD DISPLAY

## PROGRAMMED OPERATION

## MANUAL OPERATION



- To set fan rotation, press key **R** and move the cursor to field **L**; using key **S** , select the symbol corresponding to the mode required. (In our example **0** is set, which corresponds to the recommended alternating ventilation - 10 seconds of rotation alternating with one minute of rest - for the leavening stage).

- To set the oven heating power, press key **R** and move the cursor to field **M**; using key **S** , select the required power.

(In our example, **Max**, which corresponds to full power.)

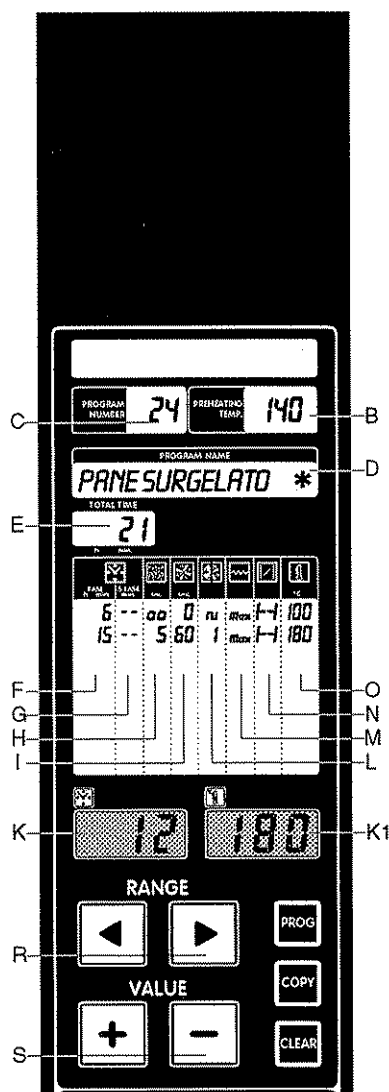
- To set the steam vent position, press key **R** and move the cursor to field **N**;

select the required position. **S**

(In our example, **---** = vent closed, is selected.)

- To set the leavening temperature (in our example, 100 °C), press key **R** and move the cursor to field **O**; using key **S** .

## KEYBOARD DISPLAY



## PROGRAMMED OPERATION

### 7 - Programming the cooking stage (STAGE 2).

(In our example, cooking at 180 °C with forced steam input at stage start.)

- To set cooking time, press key **R** [ ] and move the cursor to field **F**; using key **S** [+], set the required value (in our example, 15 minutes).

- For input of STAGE START FORCED STEAM, to give a glazed effect to the surface of the product, press key **R** [ ] and move the cursor to field **H**; using key **S** [+], set the required value (in our example, 5 minutes).

### GENERAL NOTE

The values for maximum STAGE START FORCED STEAM input time for the different models are as follows:

Mod. PE/PG 105: 7 seconds

Mod. PE/PG 108-188 10 seconds

Mod. PE/PG 115: 13 seconds

- Press **R** [ ] and set 60 seconds (fan stop time) in field **I**, so that the steam may penetrate the product to be cooked.

- Press **R** [ ] and set 1 (normal fan speed of rotation) in field **L**.

- Press **R** [ ] and set **max** (maximum power) in field **M**.

- Press **R** [ ] and set **---** (steam vent closed) in field **N**.

- Press **R** [ ] and set the oven temperature required (in our example, 180 °C) in field **O**.

## MANUAL OPERATION

### 4 - Setting the cooking stage (STAGE 1).

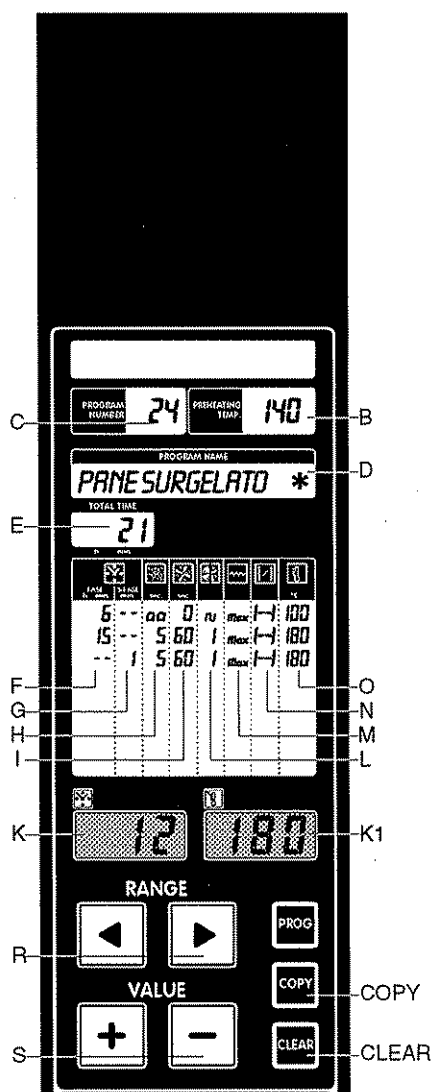
- To set the cooking time, press key **R** [ ] and move the cursor to display **K**; using key **S** [+], set the required value (in our example, 20 minutes). To cook without setting the "time" parameter, select **INF** (infinite; sequence: 3... 2... 1... INF).

- To set the cooking temperature, press key **R** [ ] and move the cursor to display **K1**; using key **S** [+], set the required value (in our example, 165 °C).

## KEYBOARD DISPLAY

## PROGRAMMED OPERATION

## MANUAL OPERATION



### 8 - Programming of sub-stage 1 (steam vent aperture) within cooking stage 2.

- To obtain further input of forced steam (time 5"), set sub-stage 1;
- press key **R** twice and move the cursor from field **O** (cooking temperature) to field **G** (sub-stage time);
- using key **S** set the time when forced steam is to be introduced (in our example, at 1 minute, i.e. one minute after the start of stage).

**NOTE:** to cancel the start time of a sub-stage, place the cursor on the relative value and cancel with the **CLEAR** key.

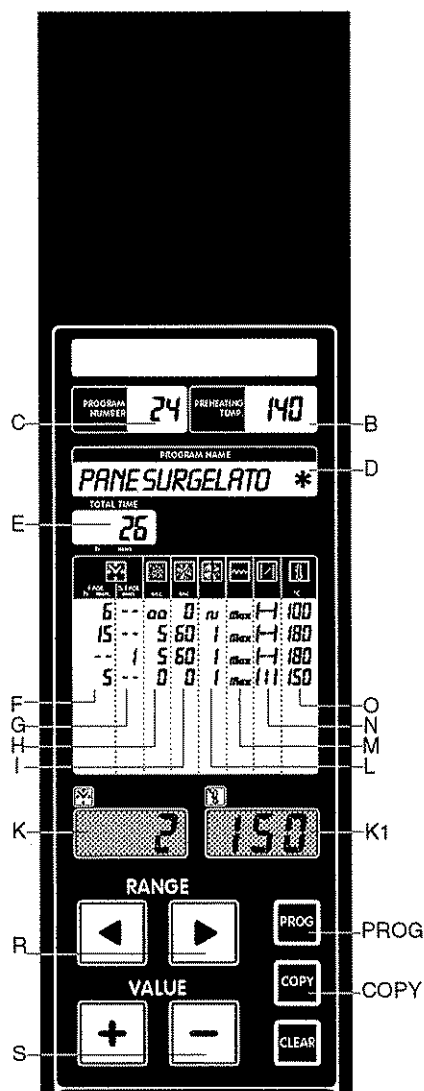
Now press key **R** and confirm the set values for cooking stage 2 by pressing the **COPY** key in the corresponding fields on the third line:

- Press key **R** and then **COPY** (stage start forced steam 5 seconds).
- Press key **R** and then **COPY** (fan stop 60 seconds).
- Press key **R** and then **COPY** (ventilation speed 1).
- Press key **R** and then **COPY** (**Max** power).
- Press key **R** and then **COPY** (steam vent closed ).
- Press key **R** and then **COPY** (oven temperature 180 °C).

## KEYBOARD DISPLAY

## PROGRAMMED OPERATION

## MANUAL OPERATION



### 9 – Drying stage programming (STAGE 3).

(In our example, drying at 150 °C with oven steam vent open).

Thanks to the evacuation of humidity from the oven, the drying stage makes the surface of the product golden brown and crispy.

- To set the drying time, press key R , and move the cursor to field F; using key S , set the required value (in our example, 5 minutes).

- Press key R  5 times to confirm the values:

- stage start forced steam = 0;

- fan stop = 0;

- ventilation speed = 1 ;

- power = **Max** .

- Press key R  and set **///** steam vent open.

- Press key R  and set the required oven temperature (in our example, 150 °C).

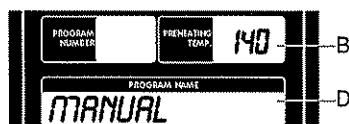
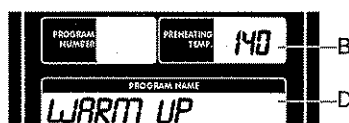
### 10 – Memorizing the whole cooking programme.

- To memorize the programme that has just been set (in our example, programme No. 24), press the **PROG** key: an acoustic signal sounds and the symbol **\*** disappears from display D, indicating that memorizing is complete. Once selected, programme No. 24 will be carried out with precisely the same sequences (**preheating, stages and sub-stages**) and characteristics that have been stored on the electronic card. To make any corrections, press the **PROG** key, place the cursor on the required field, insert the new information and confirm the change by pressing **PROG** again.

### 5 – Memorizing the manual cooking programme.

- Once the manual programme has been set, press the **X "START"** key to start. The programme is automatically memorized and remains stored until a new programme is set.

## KEYBOARD DISPLAY



## PROGRAMMED OPERATION

### 11 – Cooking programme start.

Press **PROG** to exit from programming: the programme number appears on display **C** and the name on display **D**; then **X "START"** to start cooking: the corresponding indicator light comes on.

**NOTE: the control system does not allow errors, so if the programme does not start this means that data have not been entered correctly.**

### 12 – Preheating start.

Upon starting the programme, **WARM UP** appears on display **D** to indicate that the oven and the boiler are in the preheating stage (with an empty oven).

A cyclic acoustic signal and the writing **STAND BY** on display **D** indicate the end of the preheating stage.

### 13 – Cooking stage start.

Put the product in the oven, close the oven door and press the **X "START"** key: **COOKING** appears on display **D**, indicating that the stage has started; all data set on the first line start blinking to indicate that leavening (stage 1) is in progress; the time remaining before completion of the cooking stage is shown on display **K**; display **K1** shows the real oven temperature.

**NOTE: for perfectly even cooking, ventilation is automatically controlled in alternating directions (the fan rotates for equal periods to the right and to the left).**

### 14 – Memorized programme search and start.

When switching on the oven with switch **A**, **MANUAL** appears on display **D**, indicating the manual mode.

To select the required programme, press key **R** , place the cursor on display **C** (**PROGRAM NUMBER**) and use key **S**  to define the programme number.

## MANUAL OPERATION

### 6 – Manual cooking programme start.

Once the parameters of the stage have been set, start cooking by pressing key **X "START"**: the corresponding indicator light comes on.

**NOTE: the control system does not allow errors, so if the programme does not start this means that data have not been entered correctly.**

### 7 – Preheating start.

Upon starting the programme, **WARM UP** appears on display **D** to indicate that the oven and the boiler are in the preheating stage (with an empty oven).

A cyclic acoustic signal and the writing **STAND BY** on display **D** indicate the end of the preheating stage.

### 8 – Cooking stage start.

Put the product in the oven, close the oven door and press the **X "START"** key: **COOKING** appears on display **D**, indicating that the stage has started; the time remaining before completion of the cooking stage is shown on display **K**; display **K1** shows the real oven temperature.

**NOTE: for perfectly even cooking, ventilation is automatically controlled in alternating directions (the fan rotates for equal periods to the right and to the left).**

### 9 – Set manual programme start.

To re-activate the manual programme, press key **X "START"**: according to the message on display **D**, either the preheating or the cooking stage starts according to the data set previously (see paragraphs **final STOP**, page 28 and **Exclusion of oven and boiler preheating**, page 31).

# PROGRAMMING AND MEMORIZING / 9 - Version T

## KEYBOARD DISPLAY

## PROGRAMMED OPERATION

## MANUAL OPERATION

### 15 – Power failure.

In the event of a power failure during a cooking programme, the stage in progress stops.  
When the power supply is restored, **the appliance automatically reactivates** and the stage continues from where it was interrupted.

### 10 – Power failure.

In the event of a power failure during a manual programme, the stage in progress stops.  
When the power supply is restored, **the set values will have been cancelled** and must therefore be reset.

### 16 – Programme stop.

### 11 – Programme stop.

#### TEMPORARY STOP

A programme in progress may be stopped at any time by pressing the "STOP" key or by opening the door. In this event, the key X indicator light starts blinking and a TEMPORARY STOP is imposed on all functions. After re-closing the door (if it was opened), press the key X "START" to reactivate the programme from the point where it was interrupted.

#### FINAL STOP

A programme in progress may be permanently stopped by pressing the key X "STOP" for about three seconds until the corresponding indicator light goes out.

#### End of cooking.

When the time for the last stage of the programme has elapsed, the appliance is in the FINAL STOP condition (key X indicator light off): display K1 shows the real oven temperature; **END** appears on display D, indicating that the product is ready to be taken out the oven. The cyclic end of cooking acoustic signal only stops when the door is opened.

Upon completion of cooking, to start another programme, press **PROG** (field K blinks), move the cursor to display C and set the required programme. To exit from programming press **PROG**, then press the key X "START" to activate the programme.

#### Consecutive cooking cycles.

Upon opening the door, the following messages appear on display G:

1) **TOO COLD** when the oven temperature (display K1) is **below** that set for preheating in the new programme.

The oven must therefore be heated up before putting the product in the oven. This is done by pressing key X "START" (display B shows the preheating temperature, while **WARM UP** appears on display D).

2) **TOO HOT** when the oven temperature (display K1) is **above** that set for preheating in the new programme.

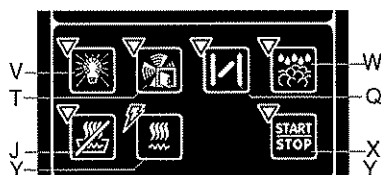
The oven door must therefore be opened and key Y pressed to activate cooling before putting the product in the oven. As the set preheating temperature is reached, the programme name and the writing "**STAND BY**" appear alternately on display D: at this point put the product in the oven and press the key X "START".

#### Signal warning of passage from one stage or sub-stage to the next.

At the end of every cooking stage and sub-stage, an acoustic signal warns the operator of passage to the following stage.

#### Set minimum temperature.

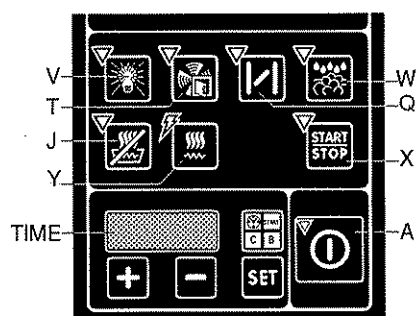
The minimum temperature that can be set for the preheating and cooking stages is **30 °C**.



## KEYBOARD DISPLAY

## PROGRAMMED OPERATION

## MANUAL OPERATION



## SERVICE FUNCTIONS

### Oven cooling with open door (T).

Function which activates quick oven cooling with the door open down to the preheating temperature normally set for the programme that has just been completed.

To **lower** the temperature to 50 °C, turn the oven off and on again using switch **A** and press key **Y** with the door open.

### Lighting (V).

Function which activates the oven light (key with function ON: indicator light on; OFF: indicator light off).

### Humidity (W).

To introduce humidity into the oven during the programme, press key **W** (relative indicator light on until key is released) and keep pressed down for the required number of seconds.

### Exclusion of boiler preheating.

To save energy, it is possible to exclude the boiler preheating function, which is normally activated when the appliance is switched on in both programmed and manual operation.

To deactivate the boiler heating elements, press key **J**: the symbol  disappears from the **CHECK UP** display.

At this point the function "STAGE START FORCED STEAM" (only available for models **PE/PG 105, 108, 188, 115**) is deactivated.

To reactivate the function, press key **J** (the relative indicator light goes off).

## OPTIONAL FUNCTIONS

### Extraction hood steam condensation.

In appliances fitted with an extraction hood, the condensation function is automatically activated to prevent large quantities of steam being discharged into the room.

Every STAGE START FORCED STEAM INPUT is accompanied by the condensation of steam evacuated from the oven.

## KEYBOARD DISPLAY

## PROGRAMMED OPERATION

## MANUAL OPERATION

### "TIME" module.

The functions are:

- 1) exact time (⌚);
- 2) set appliance start (START);
- 3) count of boiler hours of operation (B);
- 4) count of appliance hours of operation (C).

#### 1) Exact time.

Under normal conditions (⌚ fixed access), the clock gives the exact time. To change it, press SET for a few seconds (⌚ blinks), change the minutes using the + and - keys, press SET again and change the hour (which blinks) using the + and - keys, then keep SET pressed down to confirm the new values and to exit from programming (⌚ on).

#### 2) Set appliance start (START).

To set the starting time for a cooking programme, select the programme, press SET and keep it pressed down for a **few seconds** until the "START" indicator light starts blinking. Change the minutes using the + and - keys, press SET again and change the hour (blinking display) with the + and - keys, press SET and keep it pressed down to confirm the new values and to exit from programming ("START" indicator light on).

To go from FINAL STOP to TEMPORARY STOP, press key X (relative indicator light blinking): the TIME display starts blinking. At the set time the appliance activates the preheating stage according to the set temperature. To exclude the preheating stage, see paragraph **Exclusion of oven and boiler preheating**, page 31.

#### 2) Set appliance start (START).

To set the starting time for a manual programme, select the programme, press SET and keep it pressed down for a **few seconds** until the "START" indicator light starts blinking.

Change the hour (blinking display) with the + and - keys, then press SET and keep it pressed down to confirm the new values and to exit from programming ("START" indicator light on).

To go from FINAL STOP to TEMPORARY STOP, press key X (relative indicator light blinking): the TIME display starts blinking.

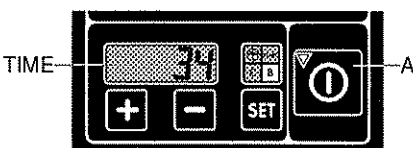
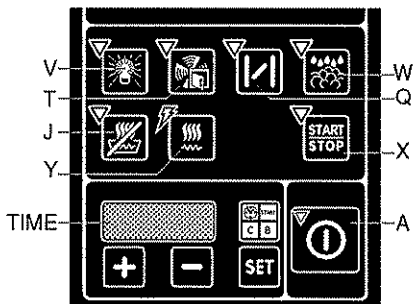
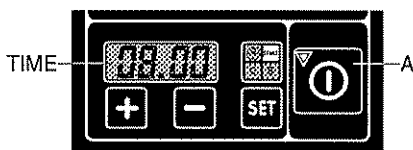
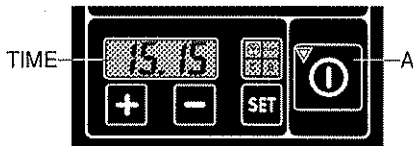
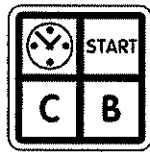
At the set time the appliance activates the preheating stage (if applicable) or the cooking stage. To exclude the preheating stage, see paragraph **Exclusion of oven and boiler preheating**, page 31.

#### 3) Count of boiler hours of operation (B).

To display the boiler hours of operation, from when it was installed, on the TIME display, press SET **twice** (indicator light B on). This data item is important for programming descaling.

#### 4) Count of appliance hours of operation (C).

To display the appliance hours of operation, from when it was installed, on the TIME display, press SET **three times** (indicator light C on). This data item is important for programming maintenance.



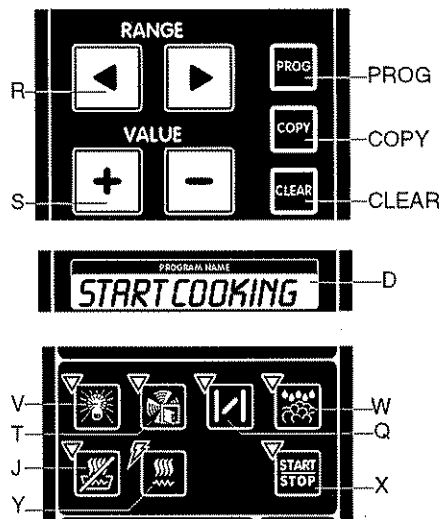
## KEYBOARD DISPLAY

## PROGRAMMED OPERATION

## MANUAL OPERATION

### Oven and boiler preheating functions.

The preheating functions normally activated in programmed and manual operation, may be excluded in cooking cycles which do not require steam.



### Exclusion of oven and boiler preheating.

Once the programme has been set and memorized, press the **PROG** key to exit from programming; then press key **S** : **START COOKING** appears on display **D**.

The preheating stage may only be excluded after the programme has been put in **FINAL STOP** (key **X** indicator light off). Upon pressing key **X**, the programme starts directly from the leavening stage.

The blinking signal may appear on the **CHECK UP** display, indicating that the boiler heating elements are still active.

### Exclusion of oven and boiler preheating.

Once the manual programme has been set, press the **PROG** key to exit from programming; then press key **S** : **START COOKING** appears on display **D**. The preheating stage may only be excluded after the programme has been put in **FINAL STOP** (key **X** indicator light off). Upon pressing key **X**, the programme starts directly from the cooking stage. The blinking signal may appear on the **CHECK UP** display, indicating that the boiler heating elements are still active.



### Summary of oven and boiler preheating functions.

- 1) Blinking luminous signal on **CHECK UP** display: boiler preheating in progress.
- 2) Blinking luminous signal on **CHECK UP** display stops blinking: boiler preheating completed.
- 3) Blinking luminous signal on **CHECK UP** display: oven preheating in progress.
- 4) Blinking luminous signal on **CHECK UP** display stops blinking: oven preheating completed.
- 5) **STAND BY** appears on display **D**: oven and boiler preheating completed.

### Consecutive cooking sub-stages.

During operation, to pass from one cooking stage or sub-stage to the next (e.g. from stage 1 to stage 2), press key **S** ; the stage change acoustic signal sounds simultaneously.

- ❶ There are **two types of errors**: "**fatal**" errors, which cause the stage in progress to be interrupted and "**warning**" errors, which simply indicate an irregularity without interrupting the stage.

To reset a fatal error condition, the oven must be switched off and a qualified technician called before switching on again.

A message relating to each error is displayed on the **CHECK UP** and/or **D** display.

### "FATAL" ERRORS

In the event of "fatal" error, the appliance goes into **FINAL STOP**, thereby interrupting whatever stage is in progress.

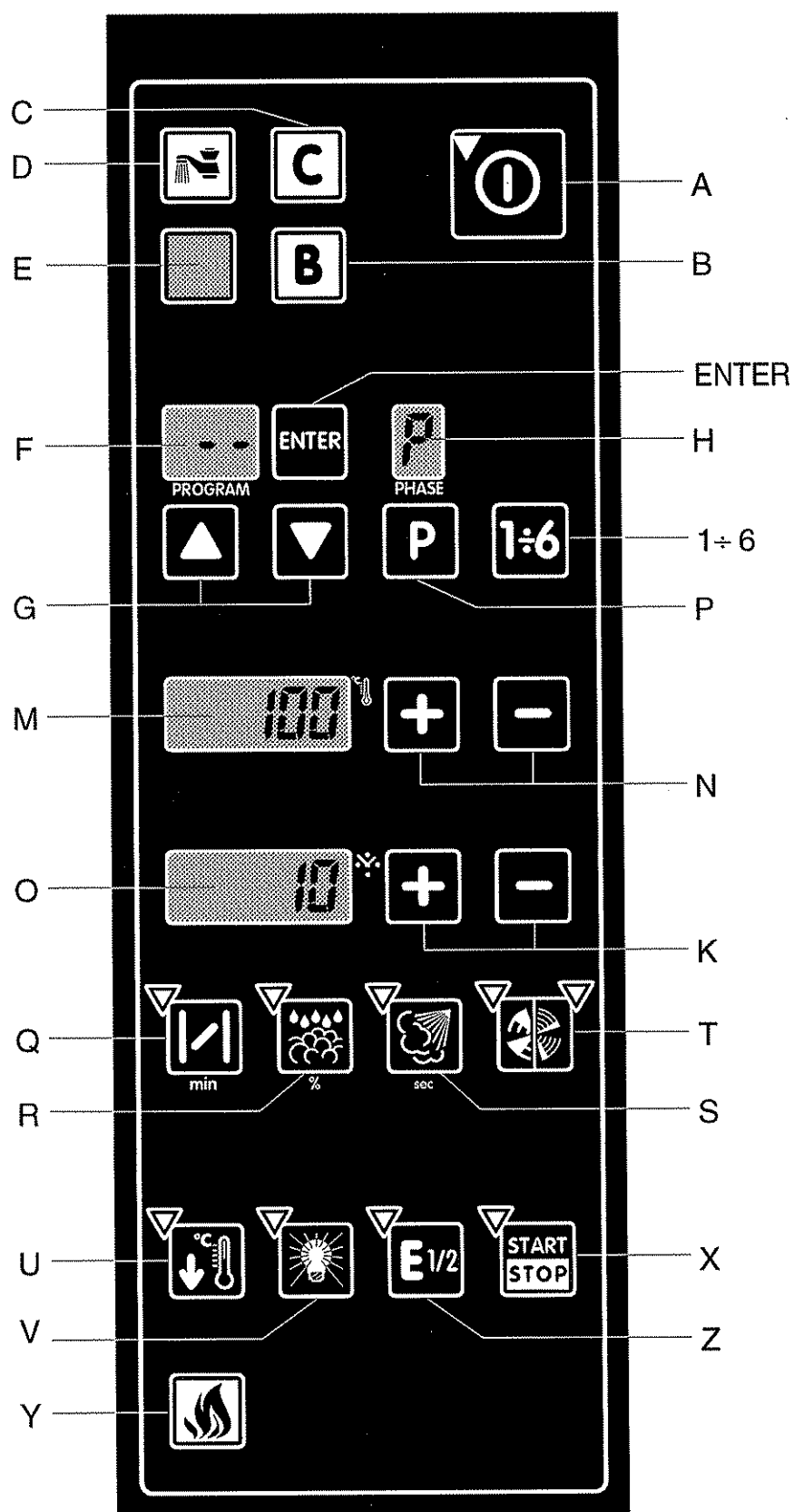
- ❷ **Oven probe**: in the event of malfunctioning of the temperature probe, the writing "**Err**" appears on display **K1** (oven temperature), while the message "CHAMBER PROBE" appears on the **CHECK UP** display. The stage in progress stops.
- ❸ **Motor thermal cutout**: the alarm code  appears on the **CHECK UP** display when the motor thermal cutout activates due to an electrical fault. The stage in progress stops.
- ❹ **Oven safety thermostat**: the alarm codes  and  appear on the **CHECK UP** display when the thermostat is activated by a temperature exceeding 320 °C inside the oven; the oven probe alarm may follow.
- ❺ **Boiler safety thermostat**: the alarm code  appears when the thermostat is activated by a temperature of 320 °C in the boiler.
- ❻ **No gas**: the message "NO GAS" appears on display **D** if there is a supply failure.
- ❼ **Overheating of electrical components**: the message "OVERHEATING" appears on display **D**, indicating a dangerous rise in temperature inside the electrical components compartment, due to cooling system failure or to incorrect installation of the appliance. **If this error message appears, authorised after-sales service must be requested.**

"Fatal" errors are accompanied by a continuous acoustic signal which stops when the oven is switched off. Upon completion of suitable maintenance or repair work, switch on the appliance again and operation will automatically start from where the stage was interrupted.

### WARNINGS

- ⑧ **No water:** In models **PE/PG 105, 108, 188, 115**, the signal  on display **D** together with a prolonged acoustic signal indicates no water, which could be due to a fault in the appliance water system or the lack of mains supply. The boiler heating elements are automatically deactivated (key **J** indicator light on).  
If this warning is given during a programme, cooking continues as usual but excluding the functions requiring water.  
If the reason for the warning is a closed cock, upon opening it the excluded functions are immediately reactivated.  
**To resolve the trouble, make sure that the appliance water supply cock is open and check the pressure and quantity of the mains water supply.**
- ⑨ **Resetting gas burner ignition:** in the gas models, the push button **Y** indicator light comes on if the oven burners fail to light due to a fault in the gas supply system.  
To reactivate ignition, press **Y** 5 seconds after the luminous signal has appeared.
- ⑩ **Boiler temperature probe** (only for mod. **PE/PG 105, 108, 188, 115**): the message "BOILER PROBE" on display **D** indicates a fault in the temperature probe inside the boiler; the **STAGE START FORCED STEAM** and **programmed HUMIDITY** functions are disabled (key **J** indicator light on). The stage in progress continues.
- ⑪ **Overheating of electrical components:** the message "ALARM" appears on display **D**, indicating a considerable rise in temperature in the electrical component compartment due to a fault in the cooling system or to incorrect installation of the appliance.
- ⑫ **Door open warning:** upon opening the door, the symbol  appears on display **D** and a cyclic acoustic signal is activated, which is stopped by closing the door or by pressing any key.

**IMPORTANT: FOR ANY MALFUNCTIONING WHATSOEVER OF THE APPLIANCE, CONTACT A QUALIFIED AFTER-SALES SERVICE CENTRE.**



## DESCRIPTION OF CONTROLS AND OPERATION / 2 - Version D

### OPERATING KEYS AND LUMINOUS SIGNALS (DISPLAY)

- A – On/off switch.
  - B – Boiler preheating stage luminous key (only enabled in versions where it is fitted: PE/PG 105-108-188-115).
  - C – Oven preheating stage luminous key.
  - D – No water luminous key (only enabled in versions with boiler PE/PG 105-108-188-115).
  - E – Error indication and door open display.
  - F – Programme display: displays the selected programme;
    - - = manual operation.
  - G – Keys ▲ ▼ to set the programme number.
  - H – Preheating (P) or stage number (from 1 to 6) display of the programme in progress.
  - P – Key "P" to confirm completion of preheating stage; key "1 ÷ 6" to set the stage number.
- ENTER** – Key to memorize programme values and to check set values during operation.
- M – Real oven temperature display.
  - N – Keys + - for oven temperature increase/decrease.
  - O – Multi-function display indicating, as requested, values of: stage time h/min; steam vent position (open/closed) and aperture time; percentage of set humidity; forced steam input time (in models with boiler PE/PG 105-108-188-115).
  - K – Keys + - to set functions described in points Q, R, S.
  - Q – Key with indicator light to set steam vent aperture time in minutes (value graded down from end of stage); to open "OP" or close "CL" the steam vent for the entire stage and possible manual activation during operation.

- R – Key with indicator light for programming oven humidity and possible manual activation during operation.
- S – Key with indicator light to set forced steam input time at stage start and for possible manual activation during operation (in models with boiler PE/PG 105-108-188-115).
- T – Key with indicator lights to set normal or reduced ventilation speed. **Normal speed:** left indicator light on. **Reduced speed:** right indicator light on.

### SERVICE KEYS

- U – Key with indicator light, to activate quick oven cooling system with door open (until minimum temperature of 50 °C is reached).
- V – Key with indicator light to activate oven light.
- Z – Key with indicator light, to activate reduced power (Energy Saving).
- X – **START/STOP** key with indicator light, for cooking programme start/stop.

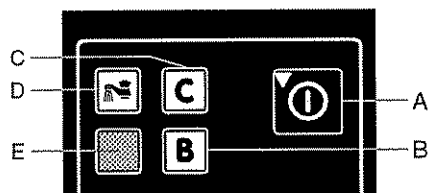
### GAS MODELS

- Y – Key for resetting burner ignition, to be used when failed ignition luminous signal appears.

# PROGRAMMING AND MEMORIZING / 1 - Version D

**INTRODUCTION:** the control panel has been designed to prevent programming errors; selection is helped by the intermittent luminosity of the fields which must be defined each time.

| KEYBOARD DISPLAY | PROGRAMMED OPERATION                                                                                                                                         | MANUAL OPERATION                                                                                                           |
|------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------|
|                  | <b>99 PROGRAMMES/EACH WITH 6 STAGES</b>                                                                                                                      | <b>2 STAGES IN SEQUENCE:</b><br>preheating and cooking                                                                     |
|                  | To help explain use of the keyboard, let's take an example: cooking frozen pre-cooked bread in three consecutive stages plus a preliminary preheating stage. | To help explain use of the keyboard, let's take an example: cooking prepared pre-leavened croissants in one cooking stage. |
|                  | Preheating at 140 °C<br>Leavening at 100 °C (STAGE 1)<br>Cooking at 180 °C (STAGE 2)<br>Drying at 150 °C (STAGE 3).                                          | Preheating at 200 °C<br>Cooking at 165 °C (STAGE 1).                                                                       |

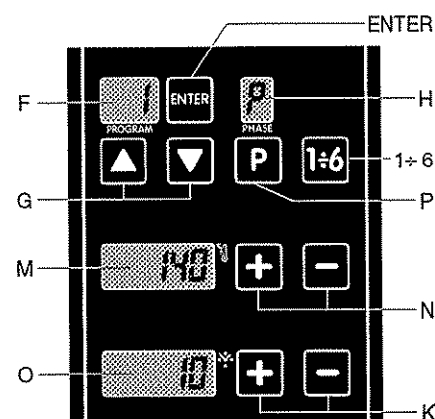


## 1 – Switching on the oven.

Press push button A; indicator light, display and luminous keys come on simultaneously for a few seconds for self-diagnosis; then luminous keys B and C blink to indicate oven and boiler preheating. The letter P (preheating) and the figure 1 (stage 1).  
 “- -” appears on display F, indicating **activation of the manual programme**, while display M indicates the real oven temperature.

## 1 – Switching on the oven.

Press push button A; indicator light, display and luminous keys come on simultaneously for a few seconds for self-diagnosis; then luminous keys B and C blink to indicate oven and boiler preheating. The letter P (preheating) and the figure 1 (stage 1).  
 “- -” appears on display F, indicating **activation of the manual programme**, while display M indicates the real oven temperature: the stage to be started should now be chosen.



## 2 – Selection of operation mode.

To select the operation mode with programmes (already stored or to be memorized), press one of the keys G ▲ ▼ : number 1 appears on display F. Select the number for the programme to be started (in our example, programme No. 1).

## 2 – Selection of stage.

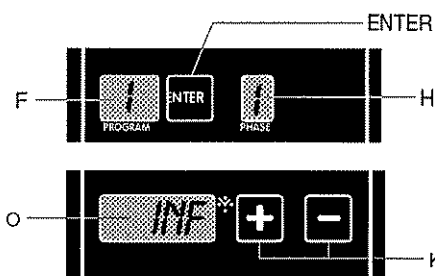
To select the preheating stage, press key P so that the letter “P” (preheating) appears on display H; display F blinks to indicate entry into programming; display M indicates the average temperature of 130 °C. Subsequently a decimal point appears on display M, indicating that the preheating temperature may be set.

## 3 – Selection of preheating stage.

The letter “P” (preheating) and the figure 1 (stage 1) appear alternately on display H. Press key P to confirm the preheating stage, indispensable for any type of cooking.

# PROGRAMMING AND MEMORIZING / 2 - Version D

## KEYBOARD DISPLAY



## PROGRAMMED OPERATION

## MANUAL OPERATION

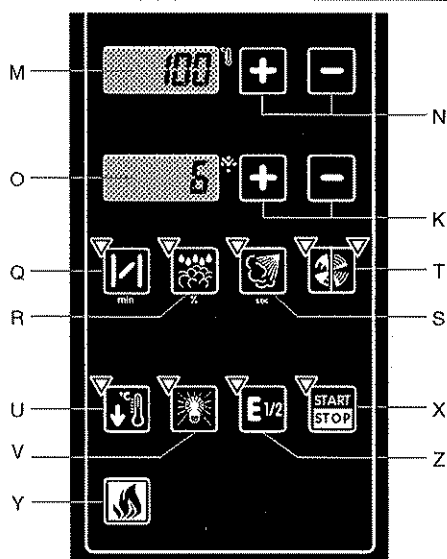
### 4 – Preheating temperature setting.

Press the **ENTER** button to enter into programming; an acoustic signal is emitted and the programme number blinks on display F.

At the same time a decimal point appears on display M, indicating that the preheating temperature may be set. Use key **N** **+** to set on display M the suitable oven preheating temperature for the load and type of product to be cooked (in our example, 140 °C). During the oven or boiler preheating stage the time function is not enabled and **INF** (infinite) appears on display O.

### 3 – Preheating temperature setting.

Use key **N** **+** to set on display M the suitable oven preheating temperature for the load and type of product to be cooked (in our example, 200 °C). During the oven and boiler preheating stage, it is superfluous to set a time and **INF** (infinite) appears on display O.



### 5 – Programming the leavening stage (STAGE 1).

Press key "1 ÷ 6"; select the stage number (in our example: 1) on display H. Using keys **N** **+** **-**, set the leavening temperature (in our example: 100 °C) on display M.

Using keys **K** **+** **-**, set the leavening stage time (in our example: 6 min.) on display O. Press key **R** (relative indicator light blinks), using the increase/decrease keys **K** **+** **-**, set the oven humidity input with a percentage value: this value appears on display O (in our example we are using an oven with boiler, so the setting is for 100% humidity; also refer to page 42); press key **T** immediately so that the reduced speed indicator light comes on (right-hand indicator light).

### 4 – Programming the cooking stage (stage 1).

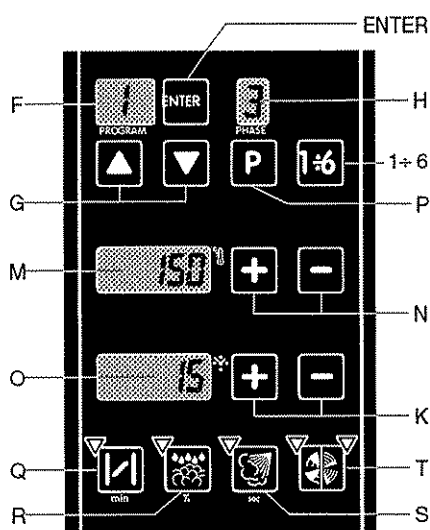
Press key "1 ÷ 6"; select the stage number (in our example: 1) on display H. Using keys **N** **+** **-**, set the cooking temperature (in our example: 165 °C) on display M. Using keys **K** **+** **-**, set the stage time (in our example: 20 min.) on display O (if the cooking time is not changed, the stage will continue for an unlimited time). To programme the opening of the oven steam vent before the cooking stage ends (to remove any excess humidity), press key **Q** ("steam vent open" option) and using the increase key **K** **+** (if necessary put any previously set values relating to functions **R**, **S**, **T** to zero) set the required time value on display O (in our example: 5 minutes).

### 6 – Programming the cooking stage (STAGE 2).

Press key "1 ÷ 6"; select the stage number (in our example: 2) display H; using keys **N** **+** **-**, set the temperature (in our example: 180 °C) on display M and with keys **K** **+** **-** the cooking time (in our example: 15 min.) on display O.

For input of STAGE START FORCED STEAM, to give a glazed effect to the surface of the product, press key **S** (the relative indicator light blinks) and using the increase/decrease keys **K** **+** **-**, set a time in seconds (in our example: 7 seconds) which appears on display O: this time runs from the start of the stage in progress.

## KEYBOARD DISPLAY



## PROGRAMMED OPERATION

## MANUAL OPERATION

**7 – The values for maximum STAGE START FORCED STEAM input time for the different models are as follows:**

**Mod. PE/PG 105: 7 seconds**  
**Mod. PE/PG 108-188 10 seconds**  
**Mod. PE/PG 115: 13 seconds**

During STAGE START FORCED STEAM input into the oven, the fan automatically stops for the time necessary to complete the operation.

Normal ventilation speed should then be set by pressing key **T** and the left-hand indicator light comes on. To programme advance opening of the oven steam vent, press key **Q** (the relative indicator light blinks), then, using keys **K** **+** **-**, set on display **O**, for example, 2 minutes: the steam vent opens 2 minutes before the stage in progress finishes.

(In our example, as STAGE 2 lasts 15 minutes, the steam vent opens as the 13th minute elapses.)

Also refer to the paragraph "Programmable and manual functions".

### 8 – Drying stage programming (STAGE 3).

Thanks to the evacuation of humidity from the oven, the drying stage makes the surface of the product golden brown and crispy.

Select the stage number (in our example: 3) by pressing key "1 ÷ 6".

Using keys **N** **+** **-**, set the temperature (in our example: 150 °C) on display **M** and with keys **K** **+** **-** set the drying time (in our example: 15 min.) on display **O**.

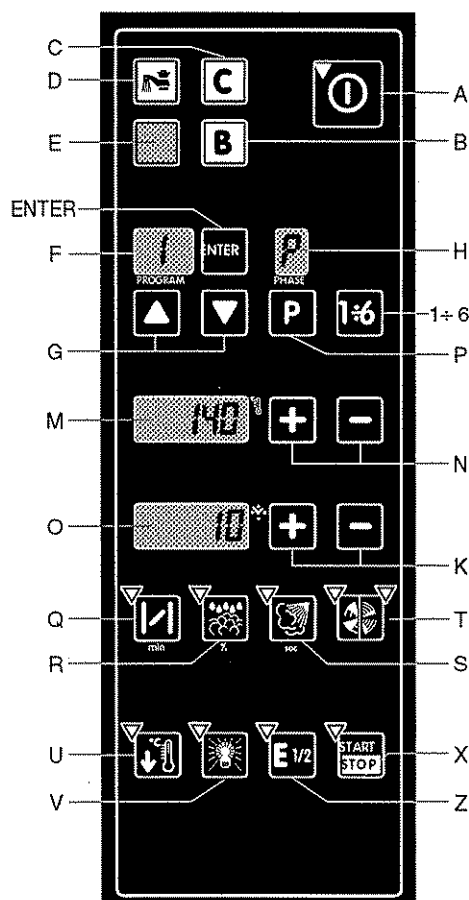
To evacuate steam from the oven, press key **Q** and using keys **K** **+** **-** set the steam vent ("OP" should appear on display **O** = steam vent open).

Then activate normal speed by pressing key **T** and the left-hand indicator light comes on.

The drying stage is now completed, which in our example also coincides with the end of the whole cooking programme.

# PROGRAMMING AND MEMORIZING / 4 - Version D

## KEYBOARD DISPLAY



## PROGRAMMED OPERATION

### 9 – Memorizing the whole cooking programme.

At the end of the programme (which may include up to six stages plus preheating), press the ENTER key: an intermittent acoustic signal indicates that memorization is complete.

Once selected, programme 1 will be carried out with precisely the same sequences (stages P, 1, 2, 3) and characteristics that have been stored on the electronic card.

### 10 – Cooking programme start.

**NOTE:** the control system does not allow errors, so if the programme does not start this means that data have not been entered correctly.

After programming the parameters relating to the various stages, press key P to confirm the preheating stage (our example) or press key "1 ÷ 6" to confirm cooking stage 1. Start cooking by pressing key X "START/STOP": the corresponding indicator light comes on. The letter P then appears on display H, indicating the oven and boiler preheating stage (with an empty oven).

Completion of preheating is indicated by the intermittent light of keys B and C disappearing, display H blinking HH and an acoustic signal. Now put the product in the oven, close the oven door and press key "1 ÷ 6" to confirm cooking stage 1: the stage in progress appears on display H, the real oven temperature on display M and the remaining time to the end of the programme on display O. The set cooking stages 1-2-3 are automatically activated in sequence.

**NOTE:** for perfectly even cooking, ventilation is automatically controlled in alternating directions (the fan rotates for equal periods to the right and to the left).

## MANUAL OPERATION

### 5 – Memorizing the whole cooking programme.

At the end of the programme (which may include up to two stages plus preheating), press the ENTER key: the decimal points on display M disappear and an intermittent acoustic signal sounds indicating that memorizing is complete. The stages "P" (preheating) and the figure 1 appear alternately on display H.

### 6 - Starting the manual programme

" - - "

**NOTE:** the control system does not allow errors, so any anomalies means that data have not been entered correctly.

After memorizing the various stages, press key P to confirm the start of the preheating stage with an empty oven, or press key "1 ÷ 6" to confirm the start of the previously memorized stage 1 without oven preheating.

In our example: press key P then key X "START/STOP".

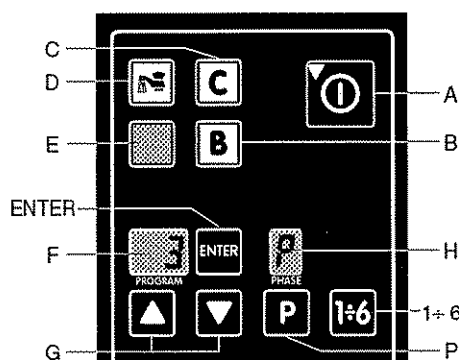
The letter P appears on display H indicating the start of the oven and boiler preheating stage (with empty oven). Completion of preheating is indicated by a cyclic acoustic signal and the lights of keys B and C coming on. Now put the product in the oven, close the oven door and press key X "START": the letter P and the figure 1 appear alternately on display M.

Press key "1 ÷ 6"; select the cooking stage number (in our example: 1) on display H.

Start cooking stage 1 by pressing key X "START".

**NOTE:** for perfectly even cooking, ventilation is automatically controlled in alternating directions (the fan rotates for equal periods to the right and to the left).

## KEYBOARD DISPLAY



## PROGRAMMED OPERATION

### 11 – Memorized programme search and start.

After lighting the oven (key A), press one of the G keys: when number 1 appears on display F, increase using the key ▲ until the required programme number is reached, then press key P or "1 ÷ 6" to confirm the preheating stage "P" or cooking stage 1 and finally press key X "START/STOP" to start the programme.

### 12– Power failure.

In the event of a power failure during a cooking programme, the stage in progress stops. When the power supply is restored, the appliance automatically reactivates and the stage continues from where it was interrupted.

## MANUAL OPERATION

### 7 – Set manual programme start.

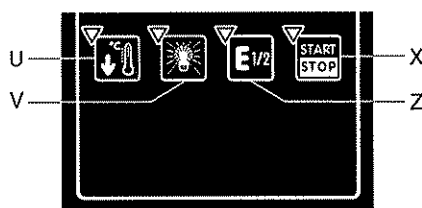
To repeat a manual programme cyclically, follow the instructions given below:

- 1) wait for the end-of-cooking acoustic signal;
- 2) open the oven door;
- 3) confirm the preheating stage by pressing key P or the cooking stage by pressing the key "1 ÷ 6";
- 4) close the door;
- 5) press key X "START".

### 8 – Power failure.

In the event of a power failure during a cooking programme, the stage in progress stops.

When the power supply is restored, the set values will have been cancelled and must therefore be reset.



### 13 – Programme stop.

### 9 – Programme stop.

#### Temporary STOP

A programme in progress may be stopped at any time by pressing the "STOP" key or by opening the door. In this event, the key X indicator light starts blinking and a **TEMPORARY STOP** is imposed on all functions. After re-closing the door (if it was opened), the programme, continues from where it was interrupted.

#### Final STOP

A programme in progress may be permanently stopped by pressing the key X "START" for about three seconds until the relative indicator light goes out.

#### End of cooking.

When the time relating to the last stage of the programme has elapsed, the appliance is in the FINAL STOP condition (key X indicator light off) and display M shows the real oven temperature.

The cyclic end-of-cooking acoustic signal only stops when the door is opened.

#### Signal warning of passage from one stage to the next.

At the end of every cooking stage, an acoustic signal warns the operator of passage to the following stage.

#### Set minimum temperature.

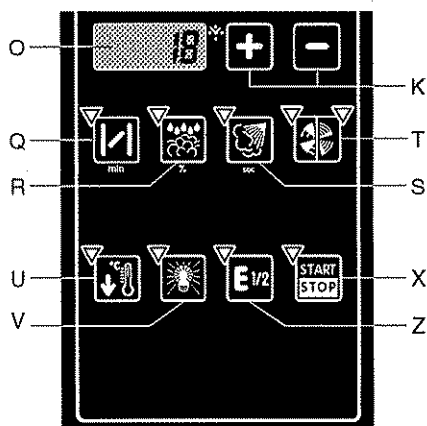
The minimum temperature that can be set for the preheating (P) and cooking stages is 30 °C. The minimum temperature for the fan to stop in the quick cooling stage with door open, is 50 °C.

## PROGRAMMING AND MEMORIZING / 6 - Version D

### KEYBOARD DISPLAY

### PROGRAMMED OPERATION

### MANUAL OPERATION



### SERVICE FUNCTIONS

#### Oven cooling (U).

Function which activates quick oven cooling with the door open down to the temperature of 50 °C; it is deactivated by closing the door or, wishing to leave the door open, by pressing key U (the relative indicator light goes off).

During this function the real oven temperature appears on display M.

#### Lighting (V).

Function which activates the oven light (key with function ON: indicator light on; OFF: indicator light off).

#### Power reduction (Z).

Function which activates energy saving during the cooking stage, regardless of the programme, halving the consumption. This function is recommended both for small cooking loads and when the "time" parameter is not an important factor.

### OPTIONAL FUNCTIONS

#### Extraction hood steam condensation.

In appliances fitted with an extraction hood, the condensation function is automatically activated to prevent large quantities of steam being discharged into the room. Every STAGE START FORCED STEAM INPUT is accompanied by the condensation of steam evacuated from the oven.

### PROGRAMMABLE AND MANUAL FUNCTIONS:

#### OVEN STEAM VENT, HUMIDITY, FORCED STEAM, FAN SPEEDS

**NOTE:** To programme any of these functions, press the relative key just once (the corresponding indicator light blinks); the set value appears on display O. To enable any of these functions when a programme has already started (key X indicator light on), press the relative key twice and keep it pressed for the time required (the function remains activated as long as the key is pressed).

#### Oven steam vent (Q).

The oven steam vent may be set in three modes: "OP" open, "CL" closed, "1 ÷ 99" open for a set time (graded down from the end of the stage), to evacuate any excess humidity from the oven.

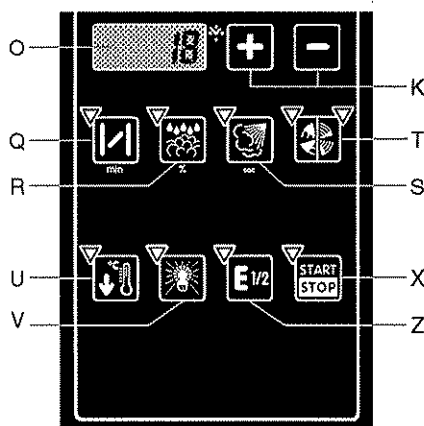
If the stage time is infinite (INF on display O), a vent advance opening time cannot be set: in this case the choice is limited to open or closed.

To change the position of the vent during a programme (key X indicator light on), press key Q twice: key Q indicator light on indicates that the vent is open, off indicates that it is closed.

## KEYBOARD DISPLAY

## PROGRAMMED OPERATION

## MANUAL OPERATION



### Oven humidity (R)

For manual input of humidity into the oven (X key indicator light on), press key **R** twice (relative indicator light on and "ON" appears on display until key is released) and keep it pressed down for the required number of seconds.

### Ovens with boiler PE/PG 105, 108, 188, 115:

the umidity introduced into the oven from the boiler is expressed as a percentage. Example: 100% = maximum humidity production.

### Ovens without boiler PE/PG 005, 008, 088, 015:

the humidity is produced directly in the oven and is expressed as a percentage of one minute. Example: 50% = 30 seconds of humidity input in one minute of operation; 100% = 60 seconds of humidity input in one minute of operation.

### Stage start forced steam (S).

For manual input of stage start forced steam into the oven during a programme (key X indicator light on), press key **S** twice (relative indicator light on and "ON" appears on display until key is released) and keep it pressed down for the required number of seconds.

With this function set, the fans stop turning for a period automatically controlled by the appliance.

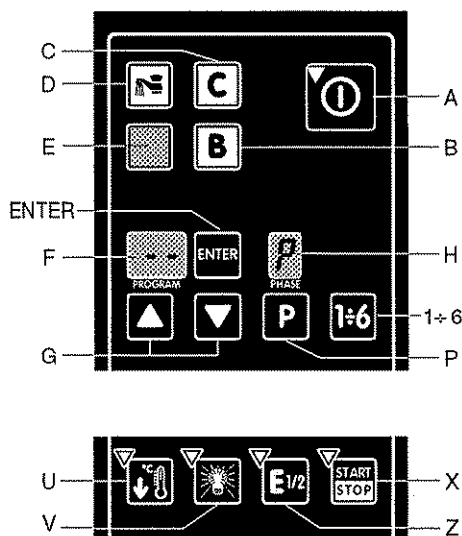
### Oven fan speed (T).

To change the ventilation speed during a cooking programme (key X indicator light on) press ENTER (a beep indicates entry into programming) and press key **T** so that the indicator light corresponding to the required speed comes on.

**Normal ventilation = left indicator light on.**

**Reduced ventilation = right indicator light on.**

## KEYBOARD DISPLAY



## PROGRAMMED OPERATION

### 1 – Oven and boiler preheating functions.

The preheating functions normally activated in programmed and manual operation, may be excluded in cooking cycles which do not require steam.

Once the programme has been set and memorized, press the X "START" key: keys B and C blink, indicating that the boiler and oven are heating up and the letter P (preheating) appears on display H.

The preheating functions may be excluded to pass directly to cooking, by pressing keys B and C: the luminous signals disappears, indicating the exclusion of the preheating functions. Open the door, put the product in the oven, close the door, confirm cooking stage 1 by pressing key "1 ÷ 6"; cooking stage 1 activates automatically.

## MANUAL OPERATION

Once the manual programme has been set and memorized, press the X "START" key: keys B and C blink, indicating that the boiler and oven are heating up and the letter P (preheating) appears on display H.

To exclude the preheating functions and pass directly to cooking (stage 1), put the product in the oven, close the door, confirm cooking stage 1 by pressing key "1 ÷ 6": cooking stage 1 will automatically be activated. In this case cooking will be carried out without the correct preheating stage having been accomplished.

### Summary of oven and boiler preheating functions.

- 1) Blinking luminous keys B and/or C: preheating in progress.
- 2) Luminous keys B and/or C on: preheating completed (acoustic signal).
- 3) Luminous keys B and/or C off: preheating excluded.

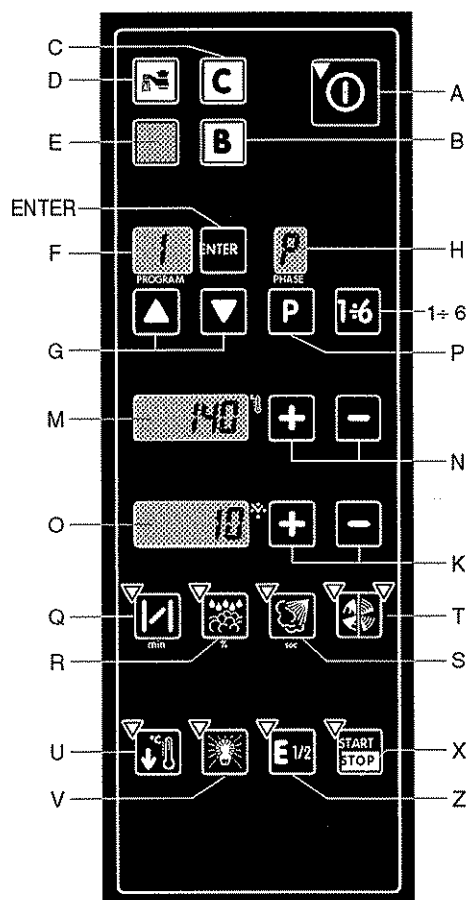
**NOTE:** the boiler heating elements are deactivated by pressing key B: in this case the "STAGE START FORCED STEAM" function (only in models PE/PG 105, 108, 188, 115) is not carried out.

To reactivate the excluded functions (point 3), press the relative keys B (boiler preheating) and/or C (oven preheating).

## KEYBOARD DISPLAY

## PROGRAMMED OPERATION

## MANUAL OPERATION



### 2 – Programme changes during operation (key X indicator light on).

To check or change set values during a programme, follow the instructions given below:

- 1) press the **ENTER** key: display **F** starts blinking and a decimal point appears on displays **M** and **O** confirming entry into programming;
- 2) use the increase/decrease keys **N** **+** **-** to change the stage temperature values;
- 3) use the increase/decrease keys **K** **+** **-** to change the stage time values;
- 4) press keys **Q**, **R**, **S** to check the set values on display **O** and to change them if required, using keys **K** **+** **-**;
- 5) to save the new data press **ENTER**: an acoustic signal indicates that the programme change is complete. Two decimal points on display **F** indicate that any changes are only valid for the duration of the programme.

### In FINAL STOP (key X indicator light off).

Any changes and new settings of a programme introduced in FINAL STOP are saved on the electronic card by pressing the **ENTER** key.

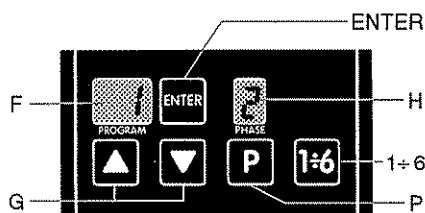
### 2 – Programme changes during operation (key X indicator light on).

To check or change set values during a programme, follow the instructions given below:

- 1) press the **ENTER** key: display **F** starts blinking and a decimal point appears on displays **M** and **O** confirming entry into programming;
- 2) use the increase/decrease keys **N** **+** **-** to change the stage temperature values;
- 3) use the increase/decrease keys **K** **+** **-** to change the stage time values;
- 4) press keys **Q**, **R**, **S** to check the set values on display **O** and to change them if required, using keys **K** **+** **-**;
- 5) to save the new data press **ENTER**: an acoustic signal indicates that the programme change is complete. The new values replace the previous ones.

### In FINAL STOP (key X indicator light off).

Any changes and new settings of a programme introduced in FINAL STOP replace the previously set values.



### 3 – Consecutive cooking stages.

During operation, to pass from one cooking stage to the next (e.g. from stage 1 to stage 2), press key "1 ÷ 6" for 3 seconds: the number 2 appears on display **H** and the stage change acoustic signal sounds.

If stage 2 has not been previously memorized, display **F** starts blinking, a pre-set temperature of 100 °C blinks on display **M** and unlimited time "INF" appears on display **O**. Use keys **N** and **K** **+** **-** to set the values required; press **ENTER** to exit from programming and to return to cooking stage 1. Press 2 if cooking stage 2 is to be activated.

- ❶ There are **two types of errors**: "**fatal**" errors, which cause the stage in progress to be interrupted and "**warning**" errors, which simply indicate an irregularity without interrupting the stage.

To reset a fatal error condition, the oven must be switched off and a qualified technician called before switching on again.

A numerical code is associated with each error and appears on the error warning display **E**. Should there be more than one error, the relative blinking codes appear alternately for 3 seconds on the display.

### "FATAL" ERRORS

In the event of "fatal" error, the appliance goes into **FINAL STOP**, thereby interrupting whatever stage is in progress.

- ❷ **Oven probe**: in the event of temperature probe malfunctioning, the writing "**Err**" appears on display **M** (oven temperature). The stage in progress stops.
- ❸ **Motor thermal cutout**: the alarm code "**1**" indicates that the motor thermal cutout has activated due to an electrical fault. The stage in progress stops.
- ❹ **Oven safety thermostat**: the alarm code "**2**" appears when the thermostat is activated by a temperature exceeding 320 °C inside the oven; the oven probe alarm may follow.
- ❺ **Boiler safety thermostat**: the alarm code "**3**" appears when the thermostat is activated by a temperature of 320 °C in the boiler.
- ❻ **No gas**: the alarm code "**6**" appears if there is a supply failure.
- ❼ **Overheating of electrical components**: the alarm code "**8**" indicates a dangerous rise in temperature inside the electrical components compartment, due to cooling system failure or to incorrect installation of the appliance.  
If this error message appears, qualified after-sales service must be requested.

"Fatal" errors are accompanied by a continuous acoustic signal which stops when the oven is switched off. Upon completion of suitable maintenance or repair work, switch on the appliance again and operation will automatically start from where the stage was interrupted.

### WARNINGS

- ⑧ **No water:** in models **PE/PG 105, 108, 188, 115**, if key **D** indicator light comes on this indicates no water, which could be due to a fault in the appliance water system or lack of mains supply.  
This warning is given during a programme by key **D**, which starts blinking, and by a prolonged acoustic signal; the latter may be stopped by pressing key **D**, which continues indicating the no-water state with a fixed light.  
Cooking may continue (excluding any programmed stage start forced steam input).  
To resolve the trouble, make sure that the appliance water supply cock is open and check the pressure and quantity of the mains water supply.
- ⑨ **Resetting gas burner ignition:** in the gas models, the push button **Y** indicator light comes on if the oven burners fail to light due to a fault in the gas supply system.  
To reactivate ignition, press **Y** 5 seconds after the luminous signal has appeared.
- ⑩ **Boiler temperature probe** (only for mod. **PE/PG 105, 108, 188, 115**): the alarm code "4" indicates a fault in the temperature probe inside the boiler; the **STAGE START FORCED STEAM** and **HUMIDITY** functions are disabled.
- ⑪ **Overheating of electrical components:** the alarm code "7" indicates a considerable rise in temperature in the electrical component compartment due to a fault in the cooling system or to incorrect installation of the appliance.
- ⑫ **Door open warning:** upon opening the door, a decimal point appears on display **B**.

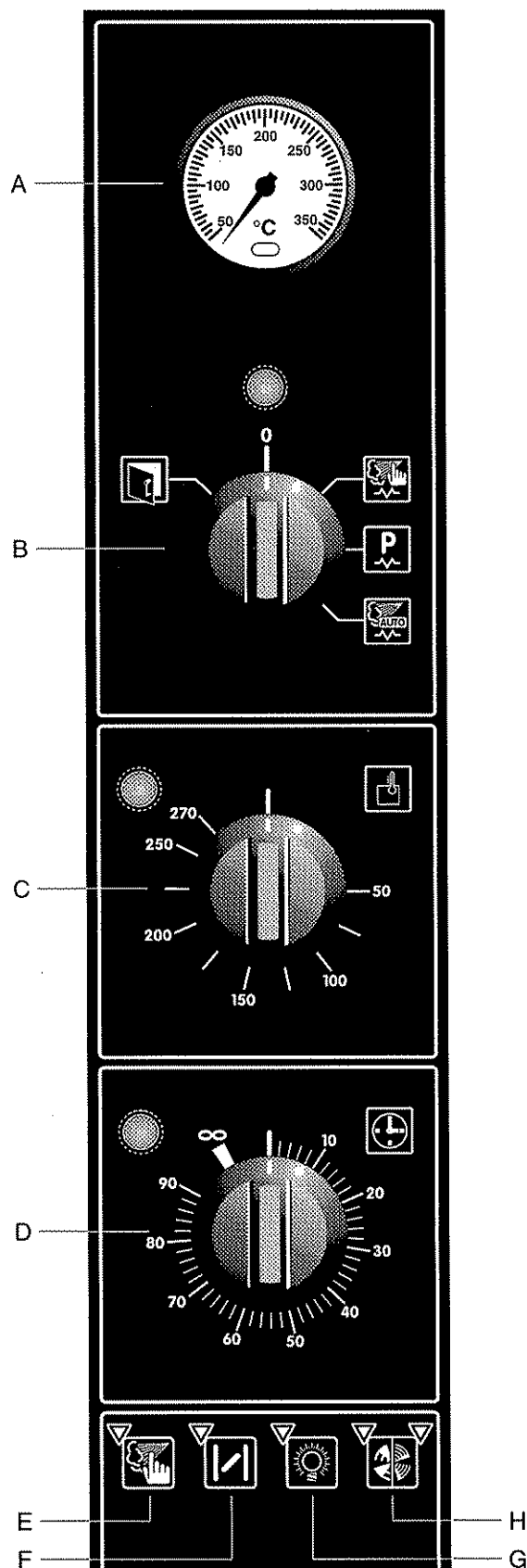
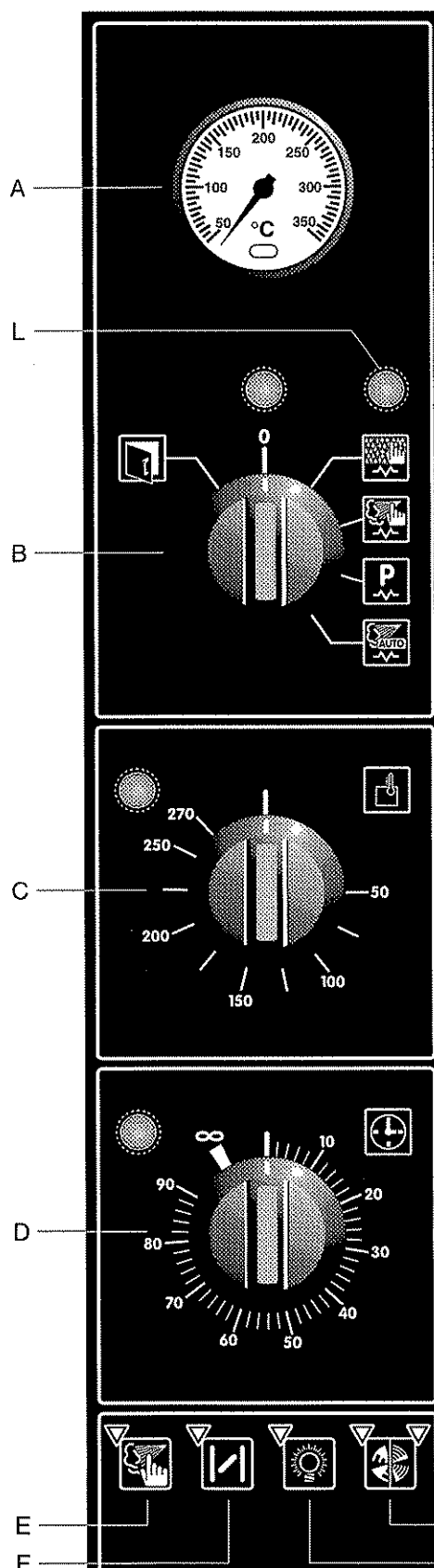
**IMPORTANT: FOR ANY MALFUNCTIONING WHATSOEVER OF THE APPLIANCE, CONTACT A QUALIFIED AFTER-SALES SERVICE CENTRE.**

**VERSION M**

# DESCRIPTION OF CONTROLS AND OPERATION / 1 - Version M

MOD.: 105 / 108 / 188 / 115  
with boiler  
BREAD-MAKING

MOD.: 005 / 008 / 088 / 015  
with humidifier  
PASTRY-MAKING



## CONTROLS AND OPERATING KEYS

- A** – Thermometer displaying oven temperature.
- B** – Knob for selecting cooking modes and quick oven cooling with door open.

### Mod. 105-108-188-115 bread-making with boiler:

- 0** = Off.
-  = Cooking with the possibility of introducing humidity into the oven by pressing key **E**.
-  = Cooking with the possibility of introducing forced steam produced by the boiler, by pressing key **E**.
-  = Boiler preheating.  
Upon completion of pre-heating, the indicator light "L" goes out.
-  = Cooking with automatic introduction at stage start of forced steam produced by the boiler.
-  = Cooling with door open.

### Mod. 005-008-088-015 pastry-making with humidifier

- 0** = Off.
-  = Cooking with the possibility of introducing humidity into the oven, by pressing key **E**.
-  = Preheating of empty oven.
-  = Cooking with automatic introduction of humidity into the oven.
-  = Cooling with door open.
- C** – Knob for setting the cooking temperature (indicator light on: temperature not reached).
- D** – Knob for setting the cooking time (indicator light on: time activated).

## SERVICE BUTTONS

- E** – Button for introducing humidity into the oven during cooking (pastry-making and bread-making models) and manual introduction of forced steam (bread-making models). When the corresponding indicator light is on this means that the function is active.
- F** – Push button for opening the oven vent to expel excess product humidity according to the type of cooking. If the relative indicator light is on, this shows that the oven vent is open; if it is off, the oven vent is closed.
- G** – Push button for timed lighting of the oven chamber (about 15 seconds).  
If the relative indicator light is on, this shows that the lighting is activated.
- H** – Push button for changing the oven chamber fan speed. If the left indicator light is on, this shows that normal speed has been activated.  
If the right indicator light is on, this shows that reduced speed has been activated.
- L** – Boiler pre-heating indicator light.

**NOTE:** the fan speed is automatically set to "normal"; press the push button **H** to set reduced speed.

### USE OF CONTROLS AND OPERATING KEYS

Mod. 105-108-188-115 bread-making with boiler:

To help explain use of the controls, let's take an example: cooking frozen bread in one cooking stage..

#### Preheating the boiler

- 1) Turn the selector knob **B** to position  and wait for the indicator light **L** to go out (boiler pre-heating completed).

#### Preheating the empty oven:

- 1) Set the empty oven preheating temperature to 180 °C by turning knob **C**.

To reach the temperature quickly, check that the oven steam vent is "closed" (corresponding indicator light off).

#### Cooking the product with "normal" ventilation speed

Having reached the required preheating temperature (displayed on thermometer **A**):

- 1) Turn the selector knob **B** to position .
- 2) Open the door and put the product quickly into the oven.
- 3) Close the door and set the cooking temperature of 165 °C by turning knob **C**.
- 4) Set the cooking time of 20 minutes by turning knob **D**: humidity input into the oven is activated automatically and lasts for ten seconds; ventilation stops for 40 seconds to allow uniform penetration of humidity into the product.

After 20 minutes have elapsed an acoustic signal sounds indicating the end of cooking.

### USE OF CONTROLS AND OPERATING KEYS

Mod. 005-008-088-015 pastry-making with humidifier:

To help explain use of the controls, let's take an example: cooking shortbread in one cooking stage.

#### Preheating the empty oven

- 1) Turn the selector knob **B** to position .
- 2) Set the empty oven preheating temperature to 200 °C by turning knob **C**.

To reach the temperature quickly, check that the oven steam vent is "closed" (corresponding indicator light off).

#### Cooking the product with "normal" ventilation speed

Having reached the required preheating temperature (displayed on thermometer **A**):

- 1) Turn the selector knob **B** to position .
- 2) Open the door and put the product quickly into the oven.
- 3) Close the door and set the cooking temperature of 170 °C by turning knob **C**.
- 4) Set the cooking time of 15 minutes by turning knob **D**: humidity input into the oven is activated automatically and lasts for ten seconds; ventilation stops for 40 seconds to allow uniform penetration of humidity into the product.

After 15 minutes have elapsed an acoustic signal sounds indicating the end of cooking.

### WARNINGS

#### Power failure.

If there is a power failure during operation, the cycle in progress stops and automatically starts again when the power is restored.

#### Opening the door during cooking or pre-heating.

If the door is opened during operation, the oven stops and the cycle only starts again upon closing the door.

#### Temporarily stopping cooking.

Turn knob **D** to position 0 (zero).

#### Stopping completely.

To interrupt the cycle in progress completely and/or to change cooking mode, turn knob **B** to position 0 (zero).

### GAS MODELS

#### If the oven chamber burner does not light:

- 1) turn the selector switch **B** to 0 (zero);
- 2) re-set the selector switch **B** on the required cooking mode; the oven chamber burner should then light.

### Cooking is not even?

- ❶ Products to be cooked are too close to each other.
- ❷ Circulation of air between products is not sufficient (check).
- ❸ The trays are too close to each other.
- ❹ Check the cooking tables: perhaps the temperature is too high (if so, reduce the temperature by 20% and prolong the cooking time a few minutes) or the product is unsuitable for direct contact with hot air (in this case a deeper container must be used).  
**Important! Temperatures used in static ovens are too high to be set for cooking in convection ovens.**

### Attention

One of the main advantages of our pastry and bread ovens is the even cooking. Uneven cooking is always due to incorrect use: it is advisable to try again, above all with lower temperatures.

- ❶ Disconnect the appliance from the mains power supply before carrying out any cleaning operations.
- ❷ Careful cleaning helps your appliance to achieve perfect cooking results.  
The oven **must be cleaned daily**. With this series of models, cleaning can be carried out **completely in a few minutes**. A clean oven gives trouble-free performance:
  - unaltered flavour and smell of foods.
  - More uniform and smokeless operation.
  - Lower energy consumption.
  - Costly, inconvenient maintenance operations are avoided.
- ❸ **Attention: before using the new appliance, clean the oven cavity thoroughly to avoid the risk of oxidation or chemical attack due to organic residues.**  
The stainless steel surfaces of the oven must always be kept thoroughly clean.  
Do not use acids or corrosive cleaners, wire wool or brushes to clean either the oven cavity or the housing (use warm water with a suitable detergent).
- ❹ **AVOID ANY OPERATION WHICH LEADS TO COOKING SALT BEING DEPOSITED ON THE STEEL SURFACES OF THE OVEN; SHOULD THIS HAPPEN, CLEAN THOROUGHLY AND IMMEDIATELY.**
- ❺ Do not wash the appliance with jets of water under pressure.

### ⑥ Oven maintenance and cleaning

1) **Cool** the oven to 60 °C (for rapid cooling, press the relative key); remove any loose foreign matter by hand; take out the tray supports.

2) Replace the tray supports.

3) **Evenly spray** a specific oven cleaning product inside the oven cavity (liquid alkali detergents are advisable. Attention: do not use corrosive detergents).

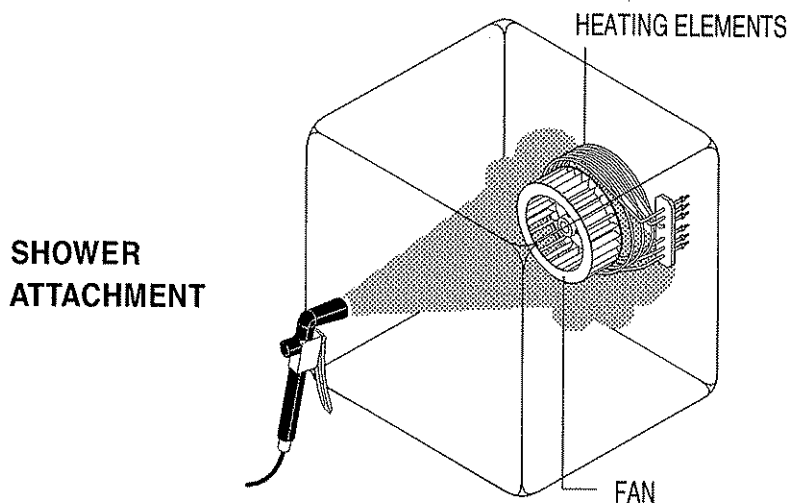
4) **Close** the oven door and leave the cleaner to work for about 5/ 10 minutes max., according to how soiled the oven is.

(Attention: oven cleaners are highly caustic and if wrongly used can irritate the skin and eyes. Always follow the manufacturer's instructions to the letter.)

5) **Rinse** with plenty of water or with the special flexible shower attachment (optional for all versions). The special shape of the oven cavity and the design of the components makes it possible to rinse and clean perfectly by spraying water onto all the parts (fan, heating elements, heat exchangers, etc.) without risk or danger.

6) Connect to the power supply, switch on the oven and **dry it** by setting the required temperature and a time of 5 minutes; it is essential to wait for the end of stage signal before turning off the oven.

Disconnect from the power supply and turn off the gas and water cocks.



If the oven is cleaned daily, the above cleaning operations take up very little time and the appliance remains in perfect condition and ready for the next day's work.

# INSTALLATION DIAGRAMS: LEGEND

Electric power  
supply cable inlet



Gas inlet  
and specifications



|             |           |
|-------------|-----------|
| DE-AT-BE-LU | ISO 7.1   |
| ES-FI-FR-GR | ISO 7.1   |
| IE-IT-NO-NL |           |
| PT-GB-SE-CH |           |
| DK          | ISO 228.1 |

Flue pipe



|                |         |
|----------------|---------|
| DE-AT-BE-DK    | Ø ..... |
| ES-FI-IT-NO-LU |         |
| PT-SE-CH-GR    |         |
| FR-IE-GB       | Ø ..... |
| NL             | Ø ..... |

Boiler descaling cap



Oven pressure  
safety pipe



Oven steam vent



Normal water inlet



Softened water inlet

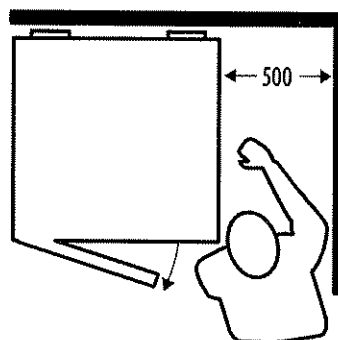
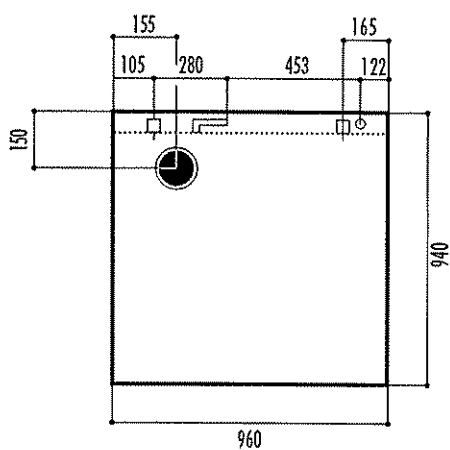
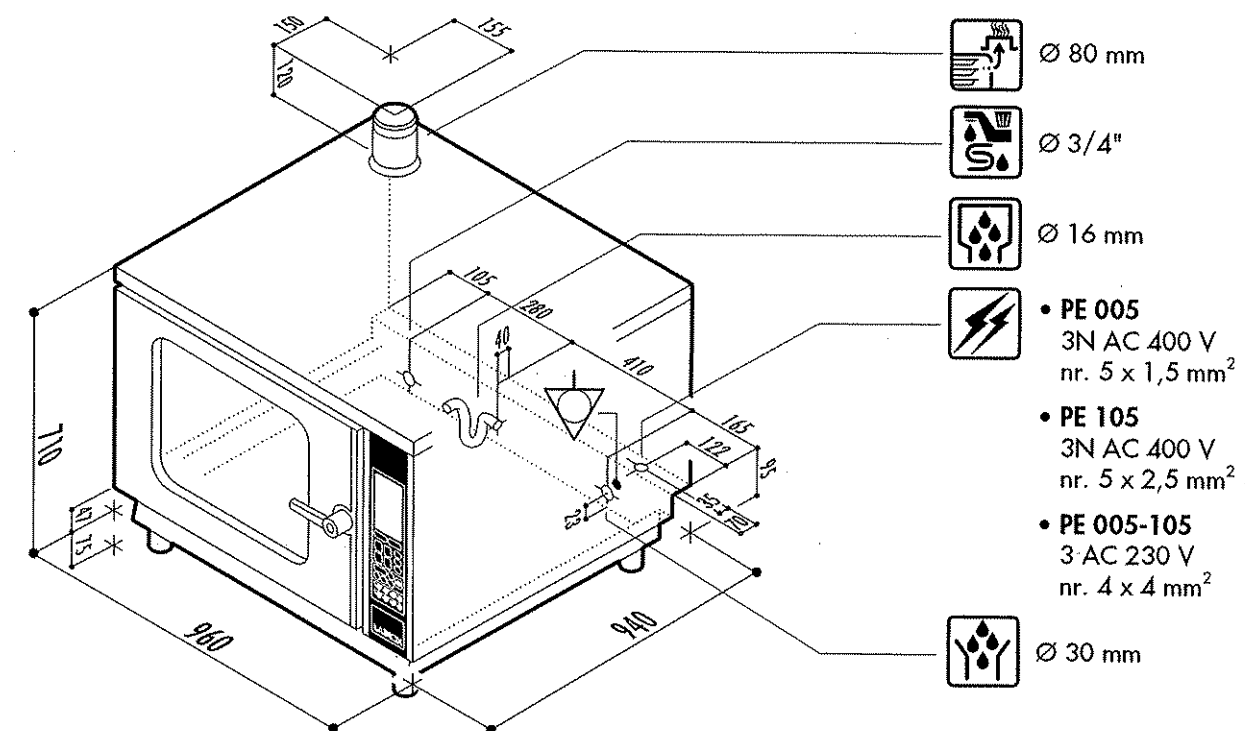


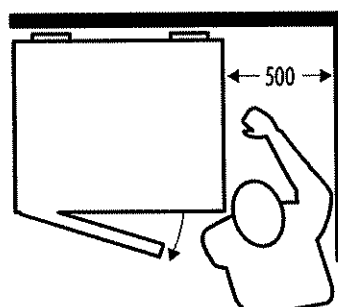
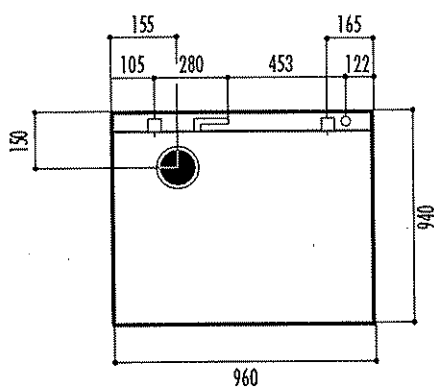
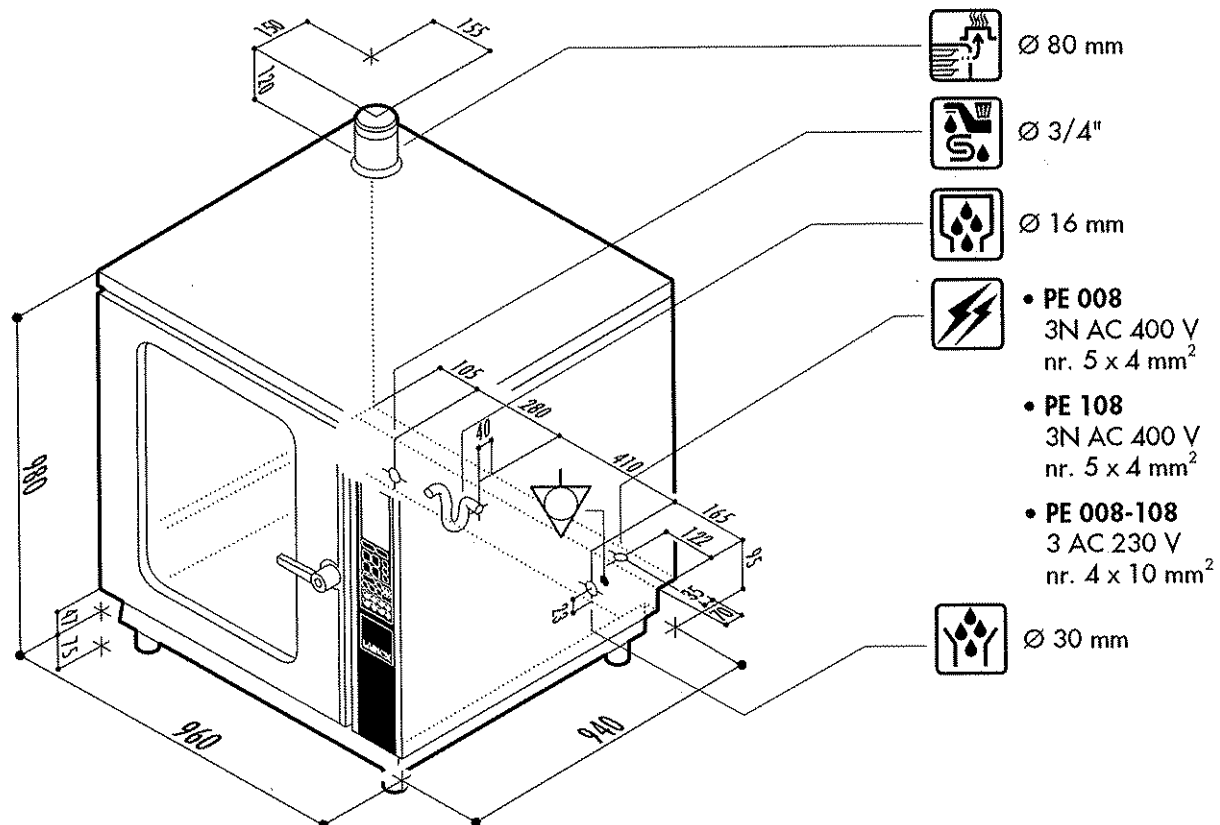
Liquid outlet



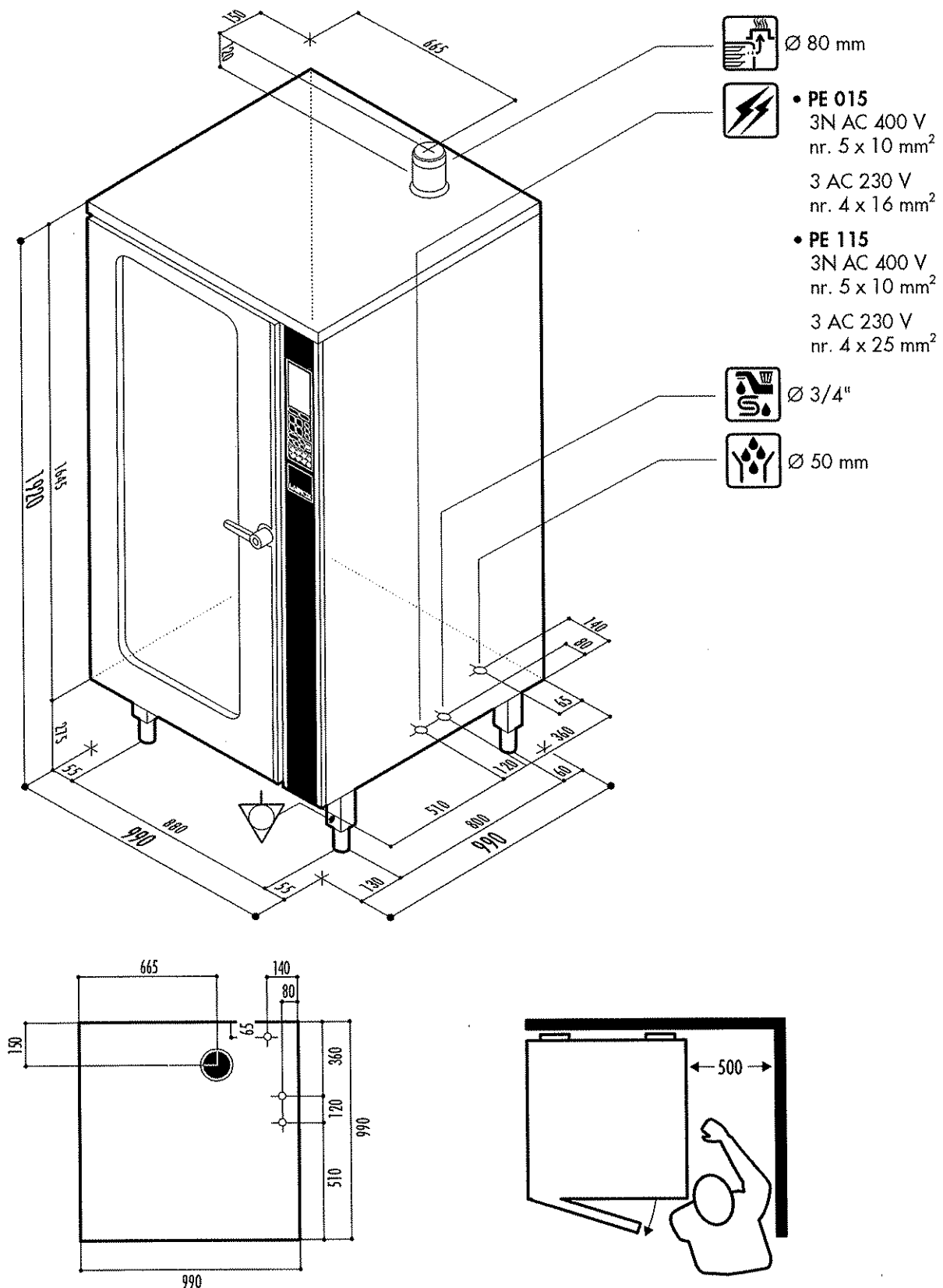
Steam trap

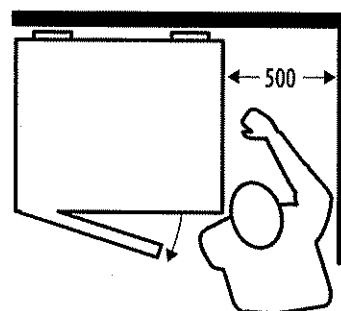
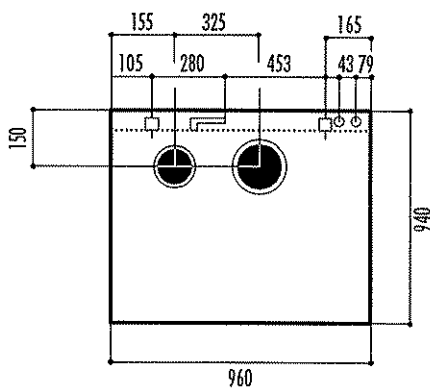
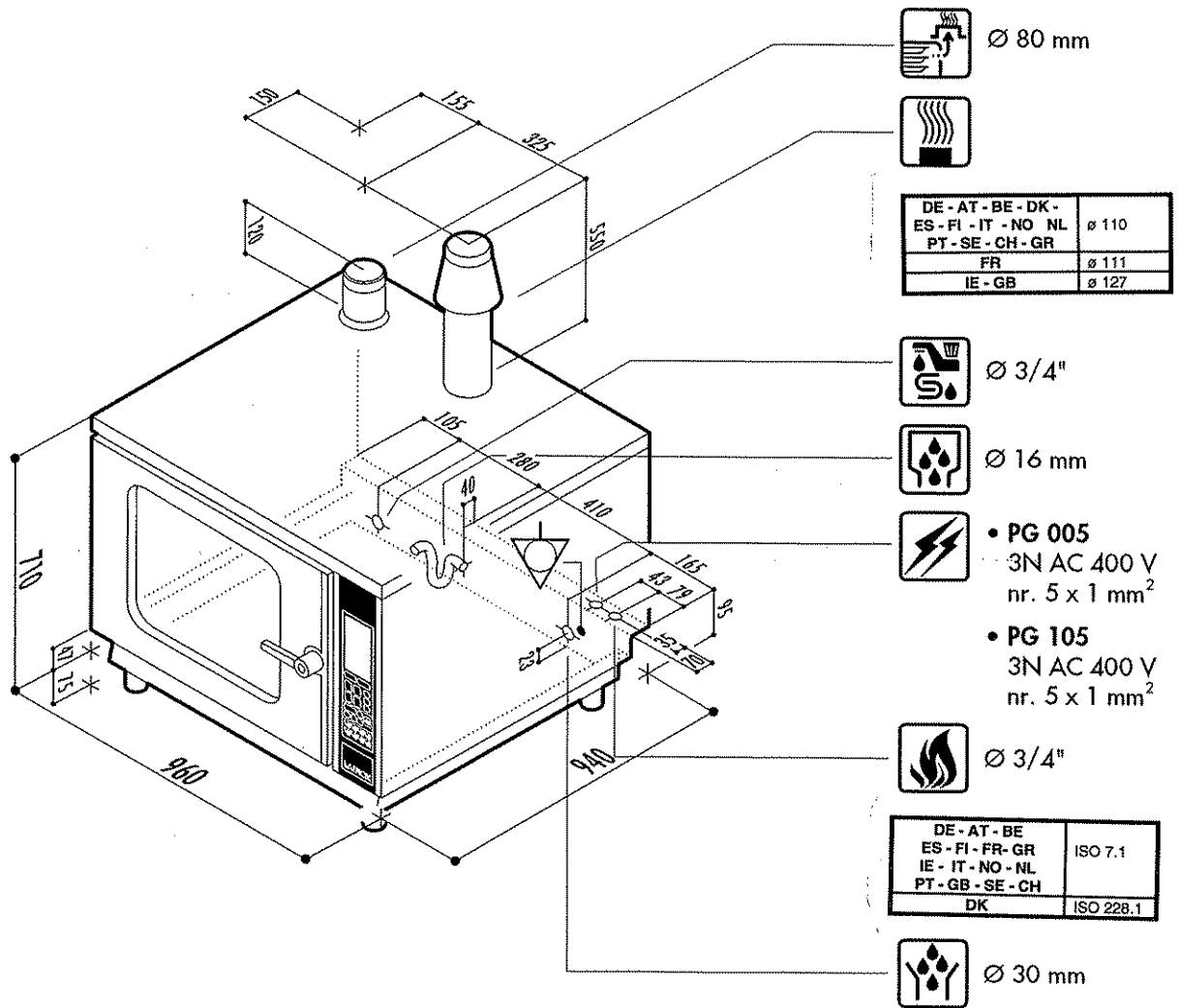


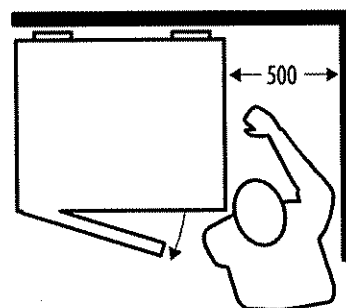
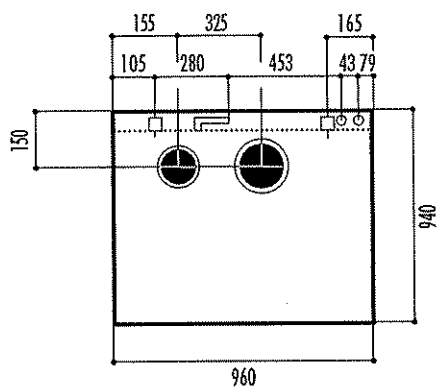
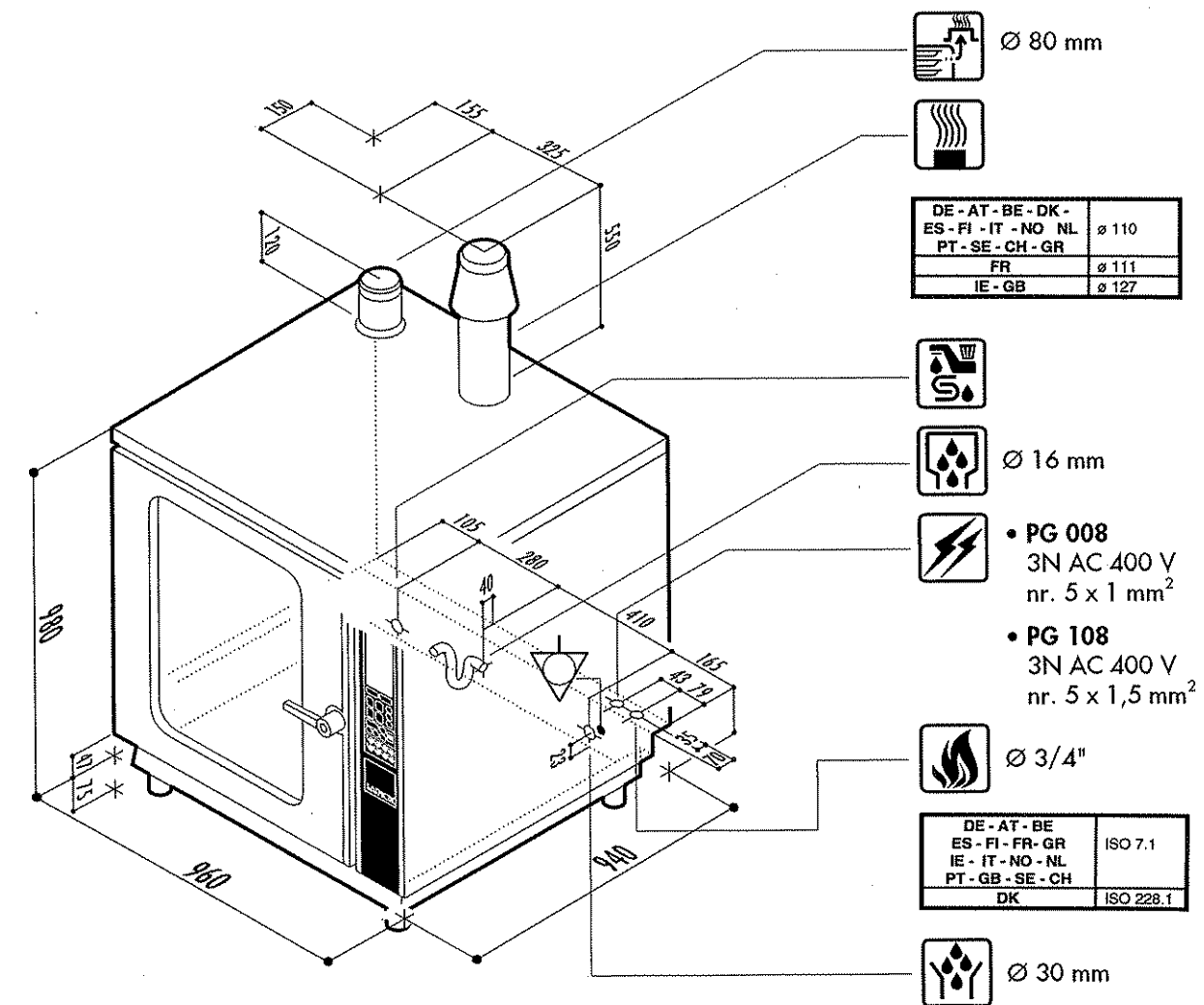




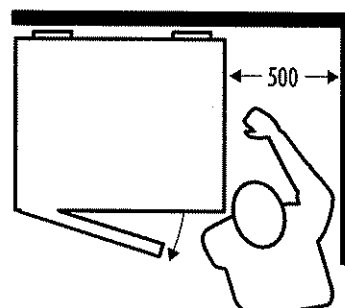
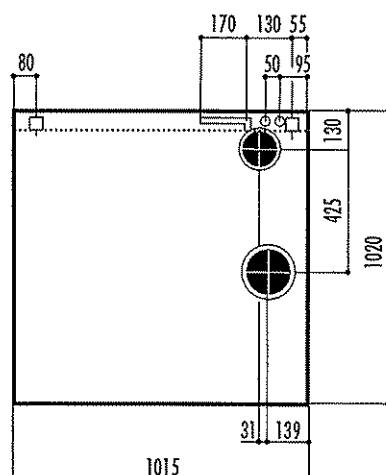
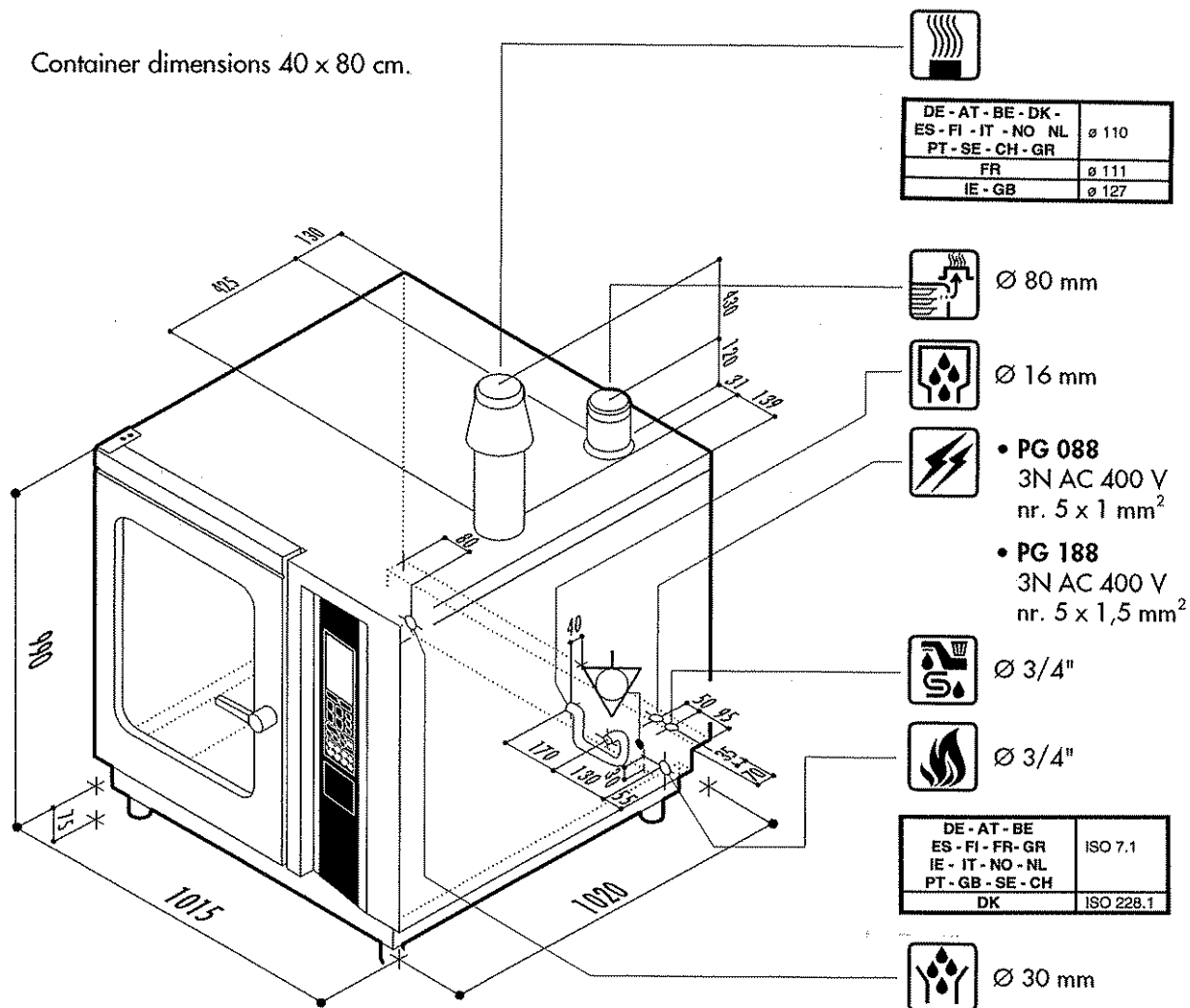


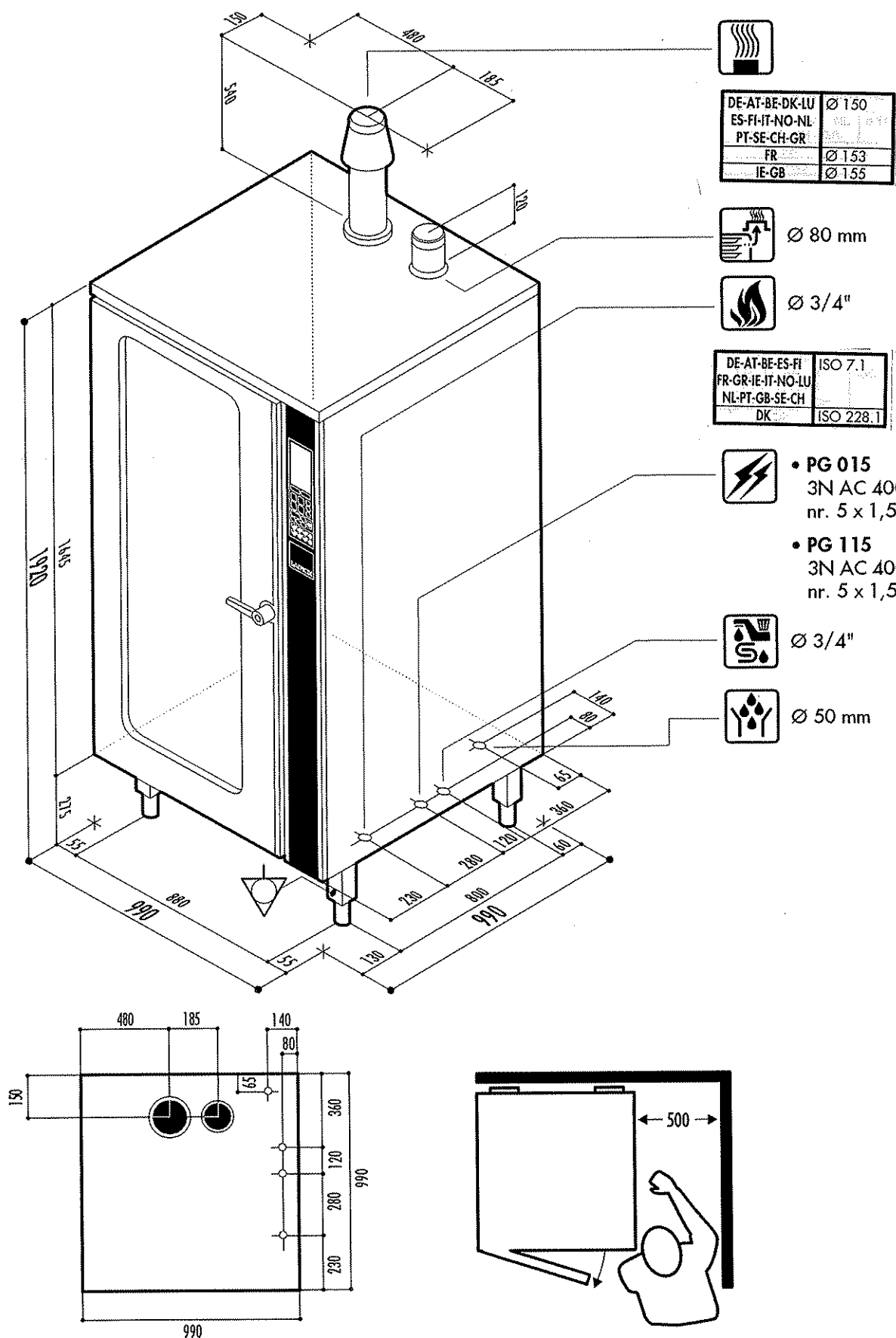






Container dimensions 40 x 80 cm.







Handwriting practice lines consisting of 25 horizontal dotted lines.



Handwriting practice lines consisting of 20 horizontal dotted lines.