

INSTRUCTIONS BOOKLET



LAINOX[®]

FE/FG OVENS

AUSTRALIA

1196 edition

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GAS MODELS

FG 105 MJ/h 36	A.G.A. App. no.
FG 110 MJ/h 72	A.G.A. App. no.
FG 210 MJ/h 86.5	A.G.A. App. no.

ELECTRIC MODELS

FE 004	kW 3,25
FE 104	kW 4
FE 005	kW 5,5
FE 105	kW 7,7
FE 110	kW 16
FE 210	kW 22

VERSIONS

M Mechanical controls, temperature thermometer, oven vent, humidifier in oven.

X Mechanical controls, temperature thermometer, two speeds, illuminated oven chamber, oven vent, humidifier in oven.

(Version not available for models 004-104-005)

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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

LAINOX ALI SPA Italy			
MODEL	FG 105	gas type	natural
serial nr.		T.P.P.kPa	0.82
AC 240 V		TOT. 0.5 Kw	
INJ. size mm.	chamber 2 x 160	pilot 1x 0.35	
N.G.C. MJ/hr.	36	GAS CONSUMPTION 0,95 m³/h	
kPa 150 -500		A.G.A. App. no.	

Electric version

LAINOX ALI SPA Italy			
MODEL	FE 105	gas type	
serial nr.		T.P.P.kPa	
3N AC 400 V		TOT. 16 Kw	
INJ. size mm.	chamber	pilot	
N.G.C. MJ/hr.		GAS CONSUMPTION m³/h	
kPa 150 -500		A.G.A. App. no.	

- 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 AC 230 V.

Model	Nominal rating kW	Input power kW	Power cable H05 RN-F minimum section	Water pressure kPa	Softened water consumption max. l/h
FG 105	10	0,5	3 x 1,5 mm ²	150 ÷ 500	12
FG 110	20	1	3 x 1,5 mm ²	150 ÷ 500	12
FG 210	24	1	3 x 1,5 mm ²	150 ÷ 500	12

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
FE 004	AC 230 V	3,25	14,2	3 x 2,5 mm ²	150 ÷ 500	12
FE 104	3 AC 230 V 3N AC 400 V	4	10,1 5,8	4 x 2,5 mm ² 5 x 1,5 mm ²	150 ÷ 500	12
FE 005	3 AC 230 V 3N AC 400 V	5,5	13,9 8	4 x 2,5 mm ² 5 x 1,5 mm ²	150 ÷ 500	12
FE 105	3 AC 230 V 3N AC 400 V	7,7	19,4 11,1	4 x 2,5 mm ² 5 x 1,5 mm ²	150 ÷ 500	12
FE 110	3 AC 230 V 3N AC 400 V	16	40,1 23,2	4 x 10 mm ² 5 x 2,5 mm ²	150 ÷ 500	12
FE 210	3 AC 230 V 3N AC 400 V	22	55,3 31,8	4 x 10 mm ² 5 x 6 mm ²	150 ÷ 500	12

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 humidifier and a cut-off cock for **cold-water**, not necessarily softened, feeding the outlet steam-condensation system (excluding models 004-104-005).
- 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 **FE...** 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 **FG ...** type appliances it is necessary to apply to the appropriate authorities for permission to install, and to comply with any local requirements.
- ❸ **FG...** type ovens should be placed in well ventilated rooms. They cannot be used without the wind protection device (see paragraph "Connections for the FG 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.

For gas-heated models (**FG...**) also observe:

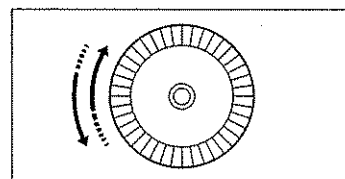
- ❻ the regulations of the gas supply company, obtaining their authorisation before installation.

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 **FE/FG...** range, both the electric and the gas models. When installing, check that the fan turns freely.



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 150 and 500 kPa, otherwise a pressure reducer must be installed on the supply pipe.

❷ Humidifier

Softened water must be used for 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 Steam condensatio (FE-FG 105... . 210)

The **outlet** steam-condensation system must be connected to a **cold** water supply; Use an R 1/2" fitting.

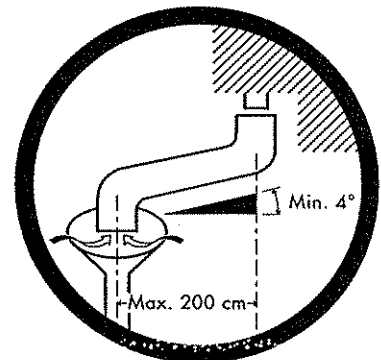
ATTENTION!

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 chloride 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°.

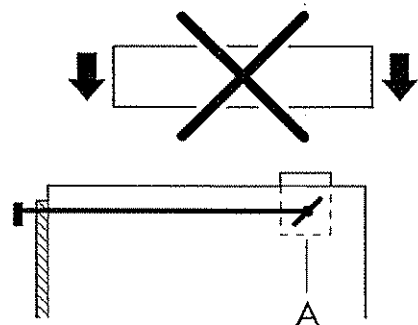
In compliance with current standards, the drainage piping must not be connected in a straight line. It is advisable to insert a funnel (see drawing) to facilitate flow. For this reason the pipes must all be the same diameter.



❺ Vent

Vent **A** must not be closed, clogged or connected to other outlets.

A - Automatic oven steam vent.



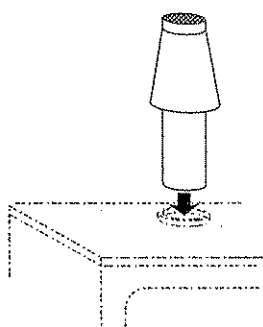
❶ Gas connection

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.

- 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:

① Note

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

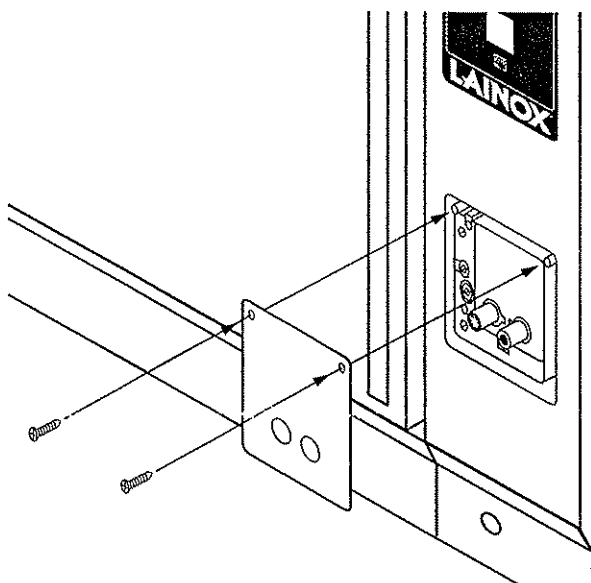
② Checking the supply pressure.

The supply pressure is measured by means of a U-shaped pressure gauge placed on the pressure inlet (3). To gain access to the gas valve, remove the push-button/valve cover.

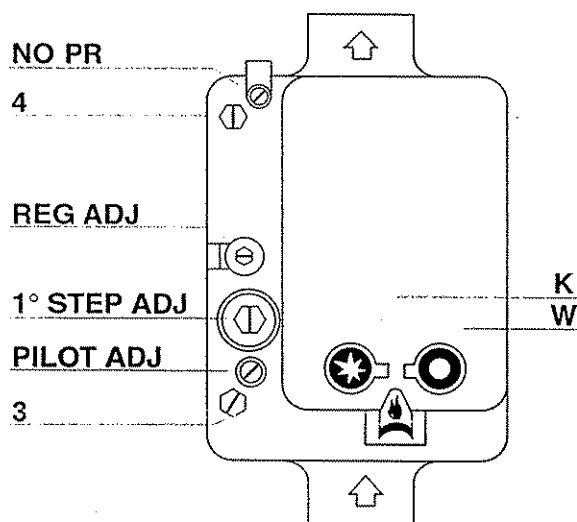
To check the gas supply pressure, remove the screw on the pressure inlet (3) and insert the pressure gauge. Ensure that the pressure reading enters within the values given in table A1. If it does not, call the Manufacturer's after-sales service or authorised dealer.

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

PUSH-BUTTON
GAS VALVE COVER



SAFETY
GAS VALVE



❶ 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.

MODEL	Net weights kg.	Dimension mm.			Gas consumption MJ/h	T.P.P. kPa	Nozzle size mm.
		W	D	H			
FG 105	95	900	800	640	36	0.82	2x1.90
FG 110	171	940	890	990	72	0.82	2x2.80
FG210	200	990	1040	990	86.5	0.82	2x3.00

❷ 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.

❶ Motor thermal cutout

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

❷ 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; it cuts off the safety gas valve thermocouple in the **FG** models.

❸ Door microswitch

Turns off the appliance whenever the oven door is opened.

❹ Main electrical circuit protection (mod. FE)

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

❺ Auxiliary circuit protection

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

GAS VERSIONS

❻ Safety valve

A valve with thermocouple cuts off the burner gas flow if the pilot flame goes out.

To reset, repeat the operations for lighting the pilot burner.

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.

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 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.

INSTRUCTIONS ON GN CONTAINERS AND OPERATING MODES

For best results it is advisable to load each **GN 2/3 element** with a maximum of **2.5 kg** of food; each **GN 1/1 element** with a maximum of **4 kg** of food; each **GN 2/1 element** with a maximum of **8 kg** of food.

Number of GN elements and maximum recommended load:

FE 004 - 104	N° 4	GN 2/3 elements, maximum recommended load:	10 kg	of food
FE 005 - FE/FG 105	N° 5	GN 1/1 elements, maximum recommended load:	20 kg	of food
FE/FG 110	N° 10	GN 1/1 elements, maximum recommended load:	40 kg	of food
FE/FG 210	N° 10	GN 2/1 elements, maximum recommended load:	80 kg	of food

MODI DI FUNZIONAMENTO



Manual humidifying

An optimum humid atmosphere may be obtained in the oven with humidifier, indispensable for cooking meats, pastries, bread or for regenerating or reheating cooked products. With the convection mode of cooking plus continual or periodic humidity input, foods may be cooked without the surface of the product drying out; it is therefore **extremely useful** for all products with a low liquid content: meats, game, meat rolls, bread and leavened products.



Oven steam vent

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

The result will be a soft product.



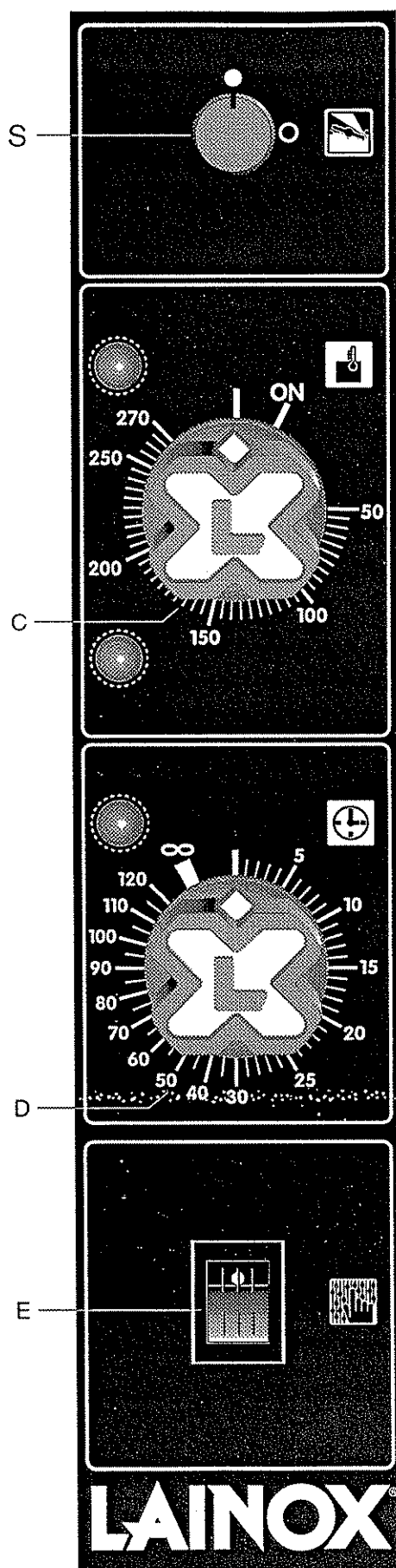
Double ventilation speed (only in version X)

The push button is used to select the speed, **normal** or **reduced**, of ventilation in the oven. Reduced ventilation is recommended for particularly delicate products to obtain maximum evenness of cooking.

In both the electric and the gas models of the entire **FE/FG** range, the fan is automatically regulated in **alternating** directions in order to distribute air evenly during cooking.

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.



- C – Thermostat switch.
Knob for lighting and setting the cooking temperature
(indicator light on: temperature not reached).
- D – Knob for setting the cooking time (indicator light on: time
activated)
- ∞ – position for continuous cooking.

SERVICE FUNCTIONS

- S – Excess humidity evacuation control, located on the top
part of the control panel.

CLOSED VENT

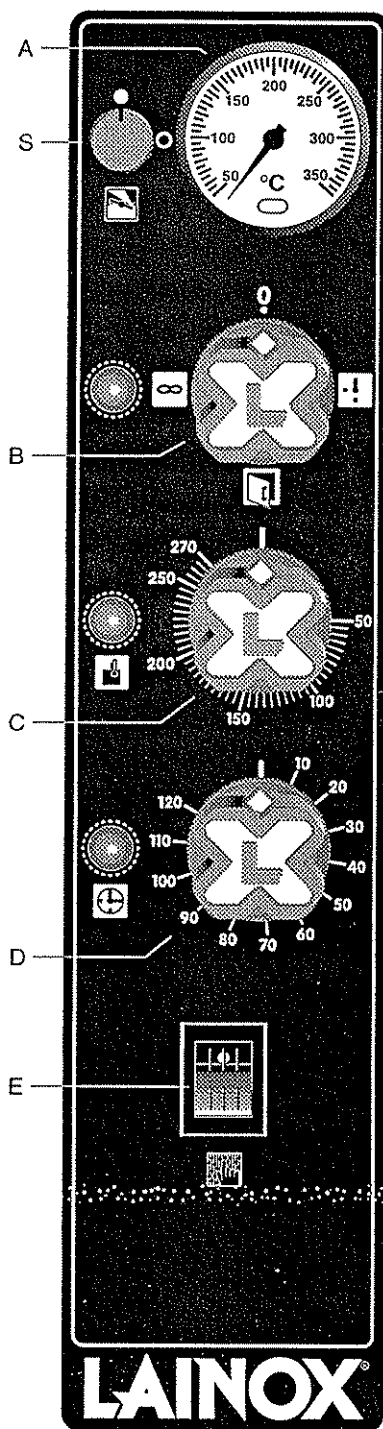


By turning the knob to the "open vent" position, excess humidity in the oven is expelled; in the "closed vent" position, the humidity is kept inside the oven.

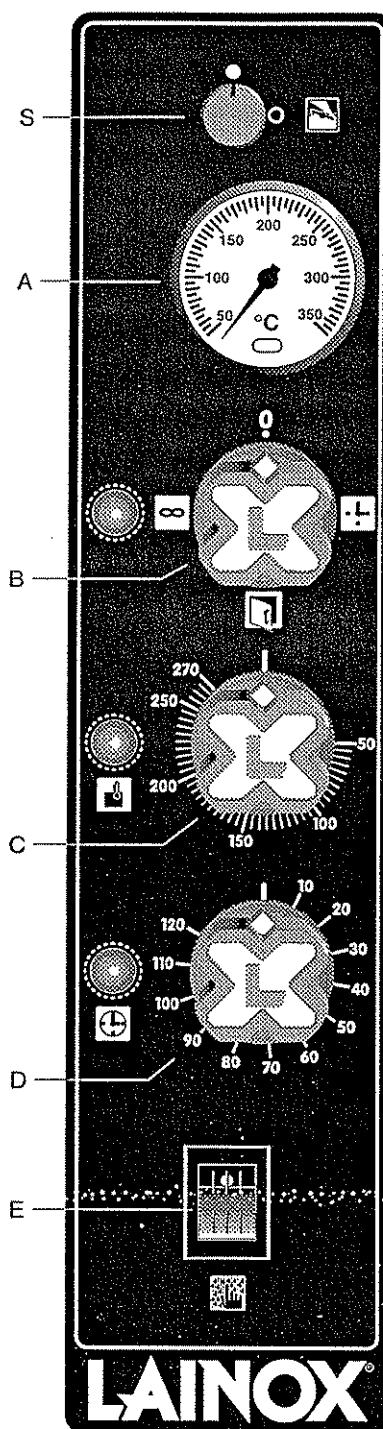
- E – Button for introducing humidity into the oven during
cooking.

DESCRIPTION OF CONTROLS AND OPERATION / 1 - Versions M - X

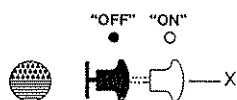
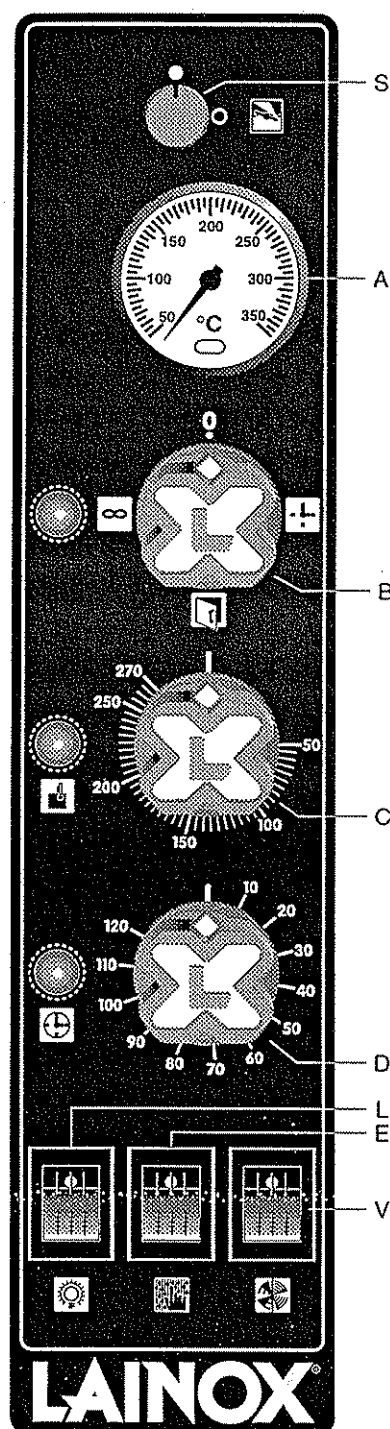
VERSION M
Mod. FE 005



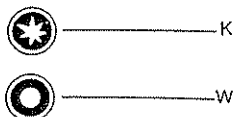
VERSION M
Mod. FE/FG 105/110/210



VERSION X
Mod. FE/FG 105/110/210



GAS MODEL



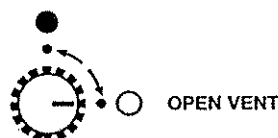
CONTROLS AND OPERATING KEYS

- A – Thermometer displaying oven temperature.
- B – Knob for selecting cooking modes.
 - 0 = Off
 -  = Timed operation
 -  = Rapid
 -  = Continuous cycle operation
- 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), an acoustic signal indicates the end of cooking.

SERVICE FUNCTIONS

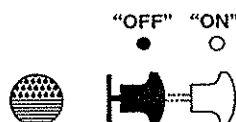
- S – Excess humidity evacuation control, located on the top part of the control panel.

CLOSED VENT



By turning the knob to the "open vent" position, excess humidity in the oven is expelled; in the "closed vent" position, the humidity is kept inside the oven.

- E – Button for introducing humidity into the oven during cooking.
- X – Steam condensation control, which may be used whenever necessary to condensate steam produced from cooking. The knob should be gradually adjusted so that just the right amount of water is introduced onto the outlet for condensing the steam.



AVAILABLE FUNCTIONS IN VERSION X ONLY

- L – Button for oven lighting.
- V – Button for activating reduced ventilation, suitable for cooking particularly delicate products, or normal ventilation.

GAS MODEL

- K – Push-button for lighting the pilot flame. Turn selector knob B and press down push button K for about 20 seconds. Control that the pilot is lit through the relative flame viewing holes or, in the applicable models, on the special display located above the button (indicator fully to the right of the display). If the flame goes out, repeat the operation. Then set the required cooking modes.
- W – Push-button for turning off the pilot flame (to be done at the end of every day in which the appliance is used).
Note: at least 1 minute must elapse between turning off and turning on again.

USE OF CONTROLS AND OPERATING KEYS

To help explain use of the controls, let's take an example:
cooking chicken drumsticks.

Preheating the empty oven:

- 1) Turn the selector knob **B** to position .
- 2) Set the empty oven preheating temperature to 220 °C by turning knob **C**.
In the gas models, make sure that the burner pilot flame is lit (pag. 19).

To reach the temperature quickly, check that the oven steam vent is "closed".

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 190 °C by turning knob **C**.
- 4) Set the cooking time of 20 minutes by turning knob **D**: is activated automatically cooking cycle.
- 5) Position the oven vent on "open".

After 20 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).

❶ The oven is not cooking evenly?

- The food is too closely packed in the containers.
- Always check that air circulates freely around the food in the containers.
- The containers and/or grids have been loaded too close to each other.

Important: the temperatures used with static ovens are not suitable for cooking with convection ovens.

- Consult the cooking data tables, the problem may be caused by: too high a temperature the food will not tolerate direct contact with hot air. (In this case place the food in a container deeper than the height of the food mass).
- Reduce the temperature by 20% and add a few minutes to the cooking time.

❷ The food/dish is too dry to be eaten?

- Is there sufficient humidity during cooking?
- Check that the humidifier is operating properly.
- Have you forgotten to baste the food/dish with oil or fat?
- Reduce cooking time.

❸ Attention:

- One of the main advantages of convection ovens is the fact that they cook perfectly evenly. If this is not so, they are being used wrongly.

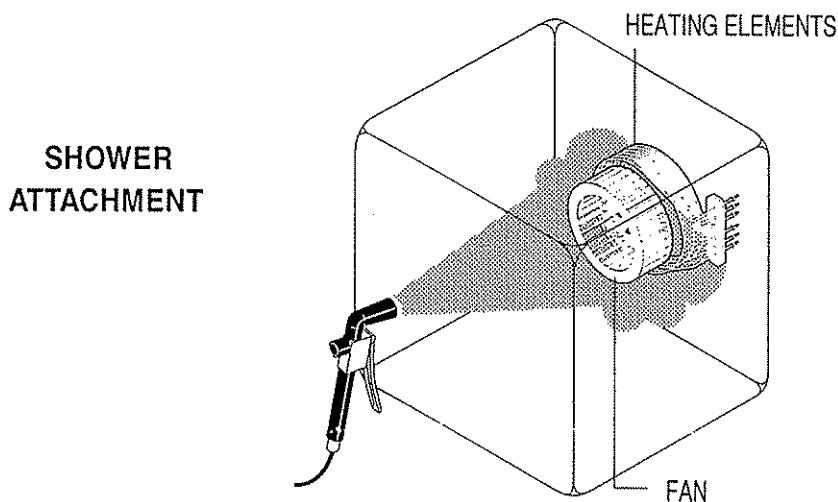
- Don't give up - practice makes perfect!

The recipes are extremely important, of course (page 34 + 37).

- 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, turn selector **B** to the cooling with door open position ); 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 type of thread



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

Flue pipe



DE - AT - BE DK - ES - FI - IT NO - NL - PT SE - CH - GR	ø mm
FR - IE - GB	ø mm
NL	ø mm

Oven pressure
safety pipe



Oven steam vent



Normal water inlet



Softened water inlet

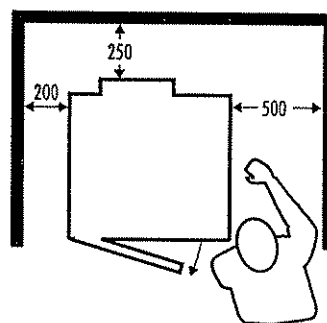
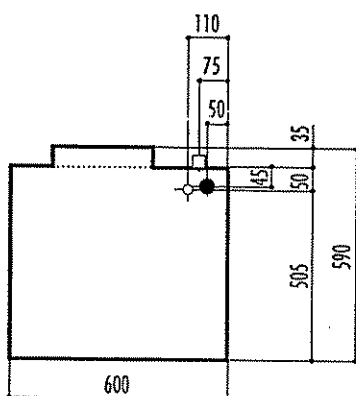
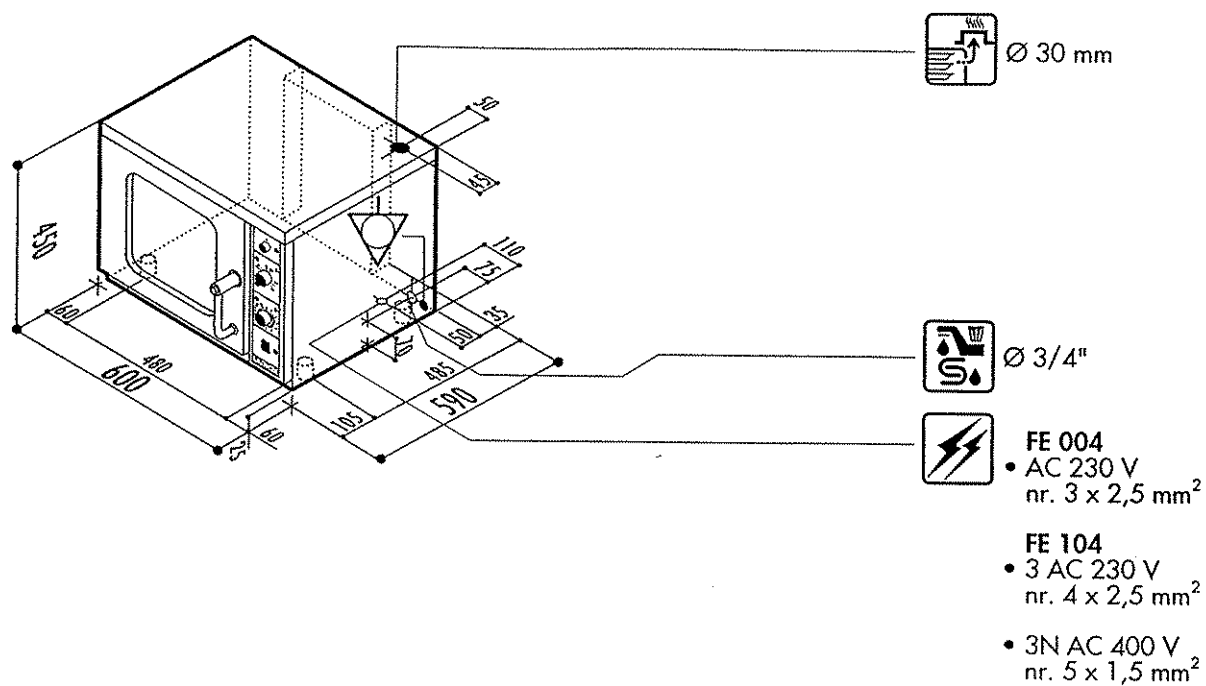


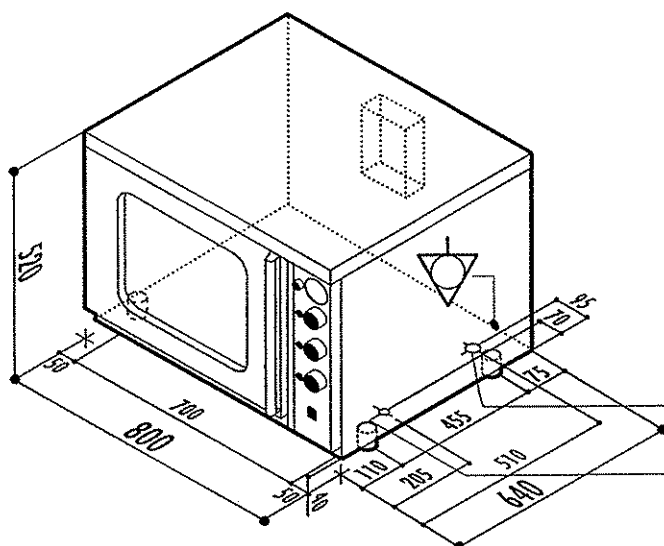
Liquid outlet



Steam trap



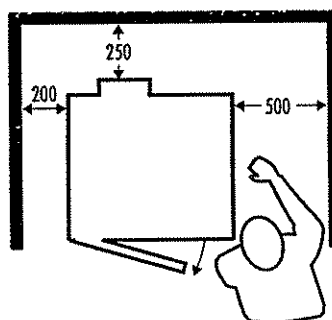
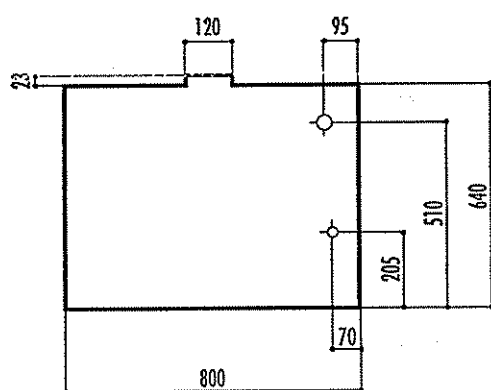


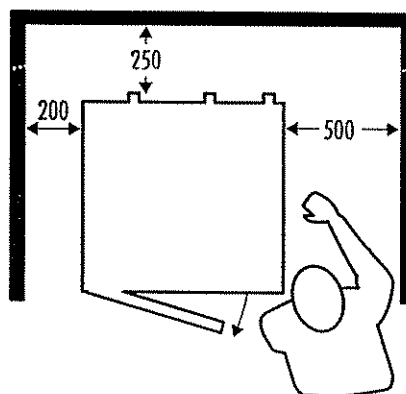
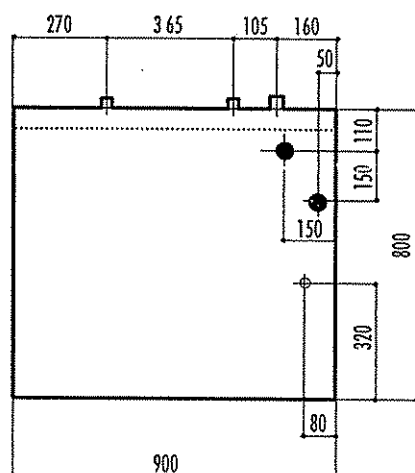
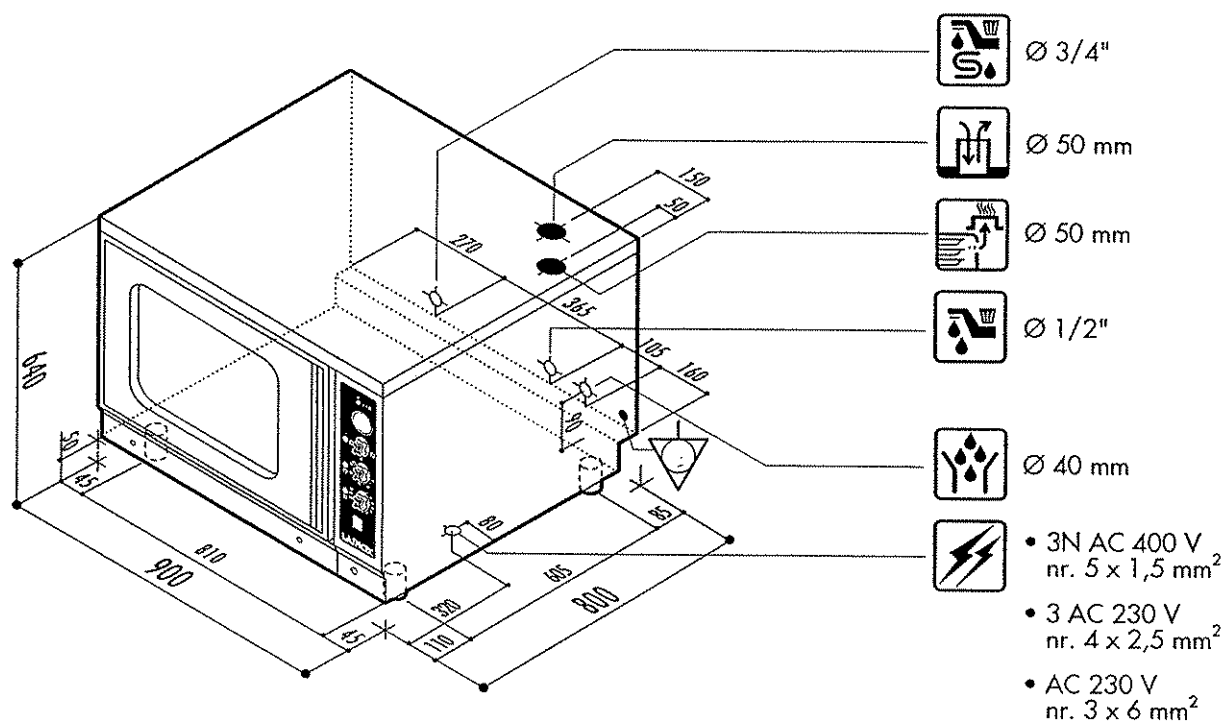


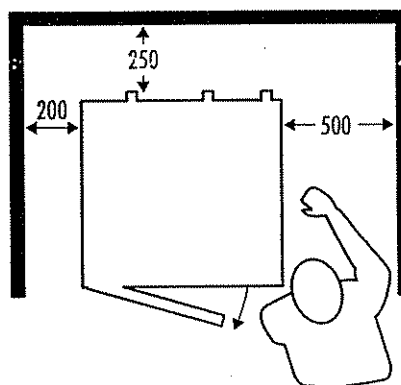
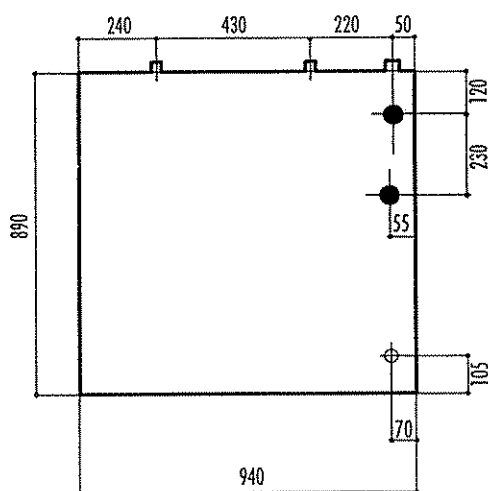
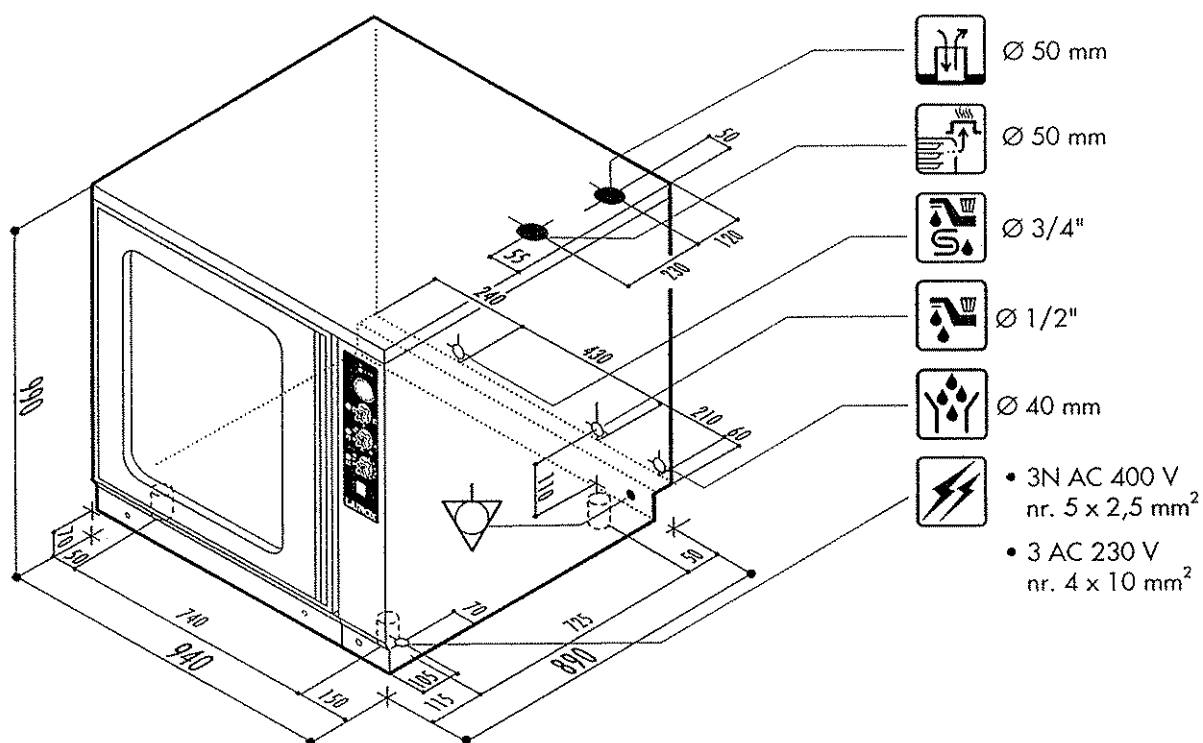
Ø 3/4"

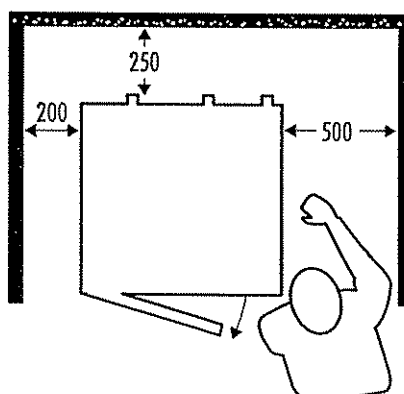
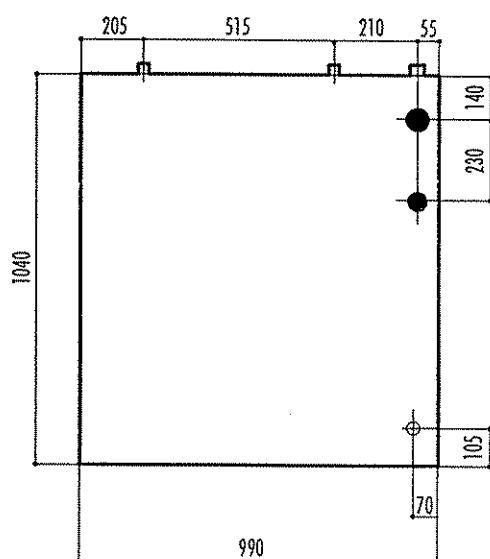
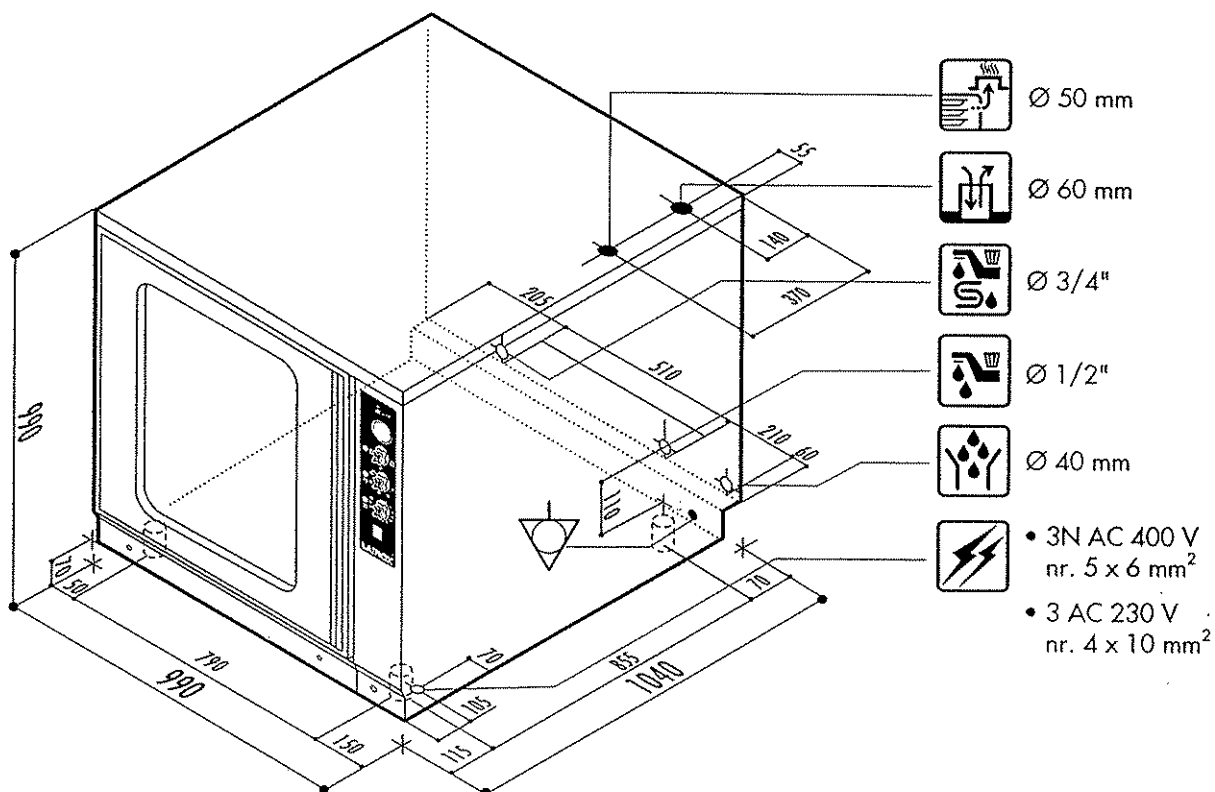


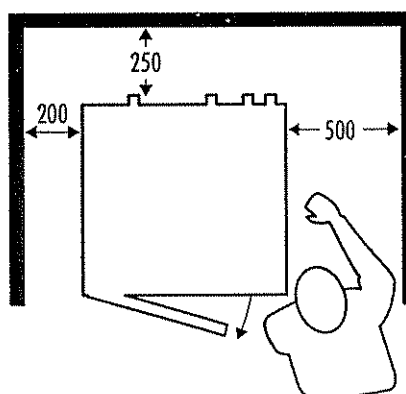
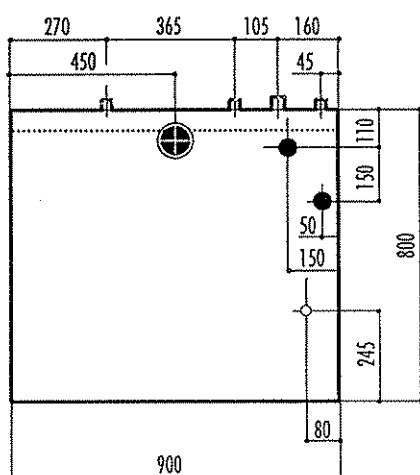
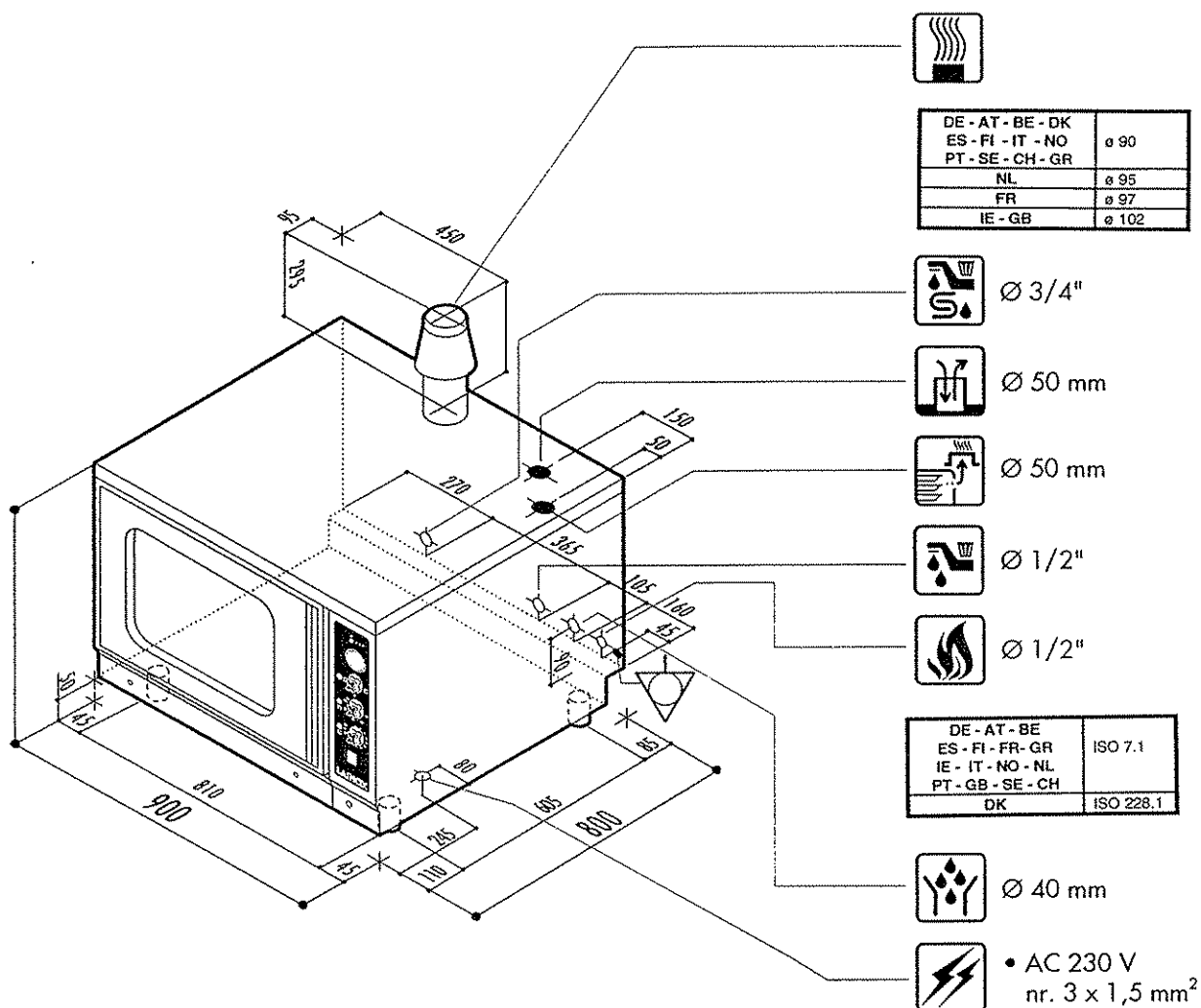
- 3N AC 400 V
nr. 5 x 1,5 mm²
- 3 AC 230 V
nr. 4 x 2,5 mm²
- AC 230 V
nr. 3 x 4 mm²

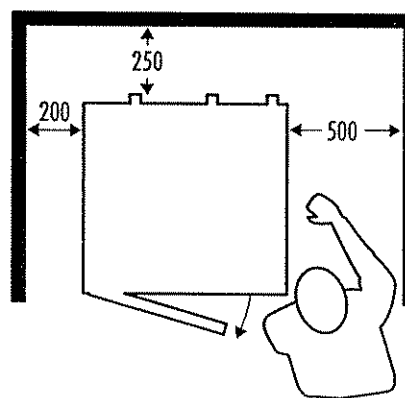
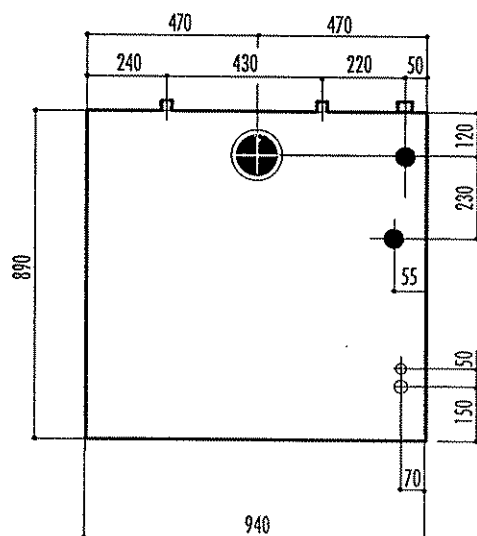
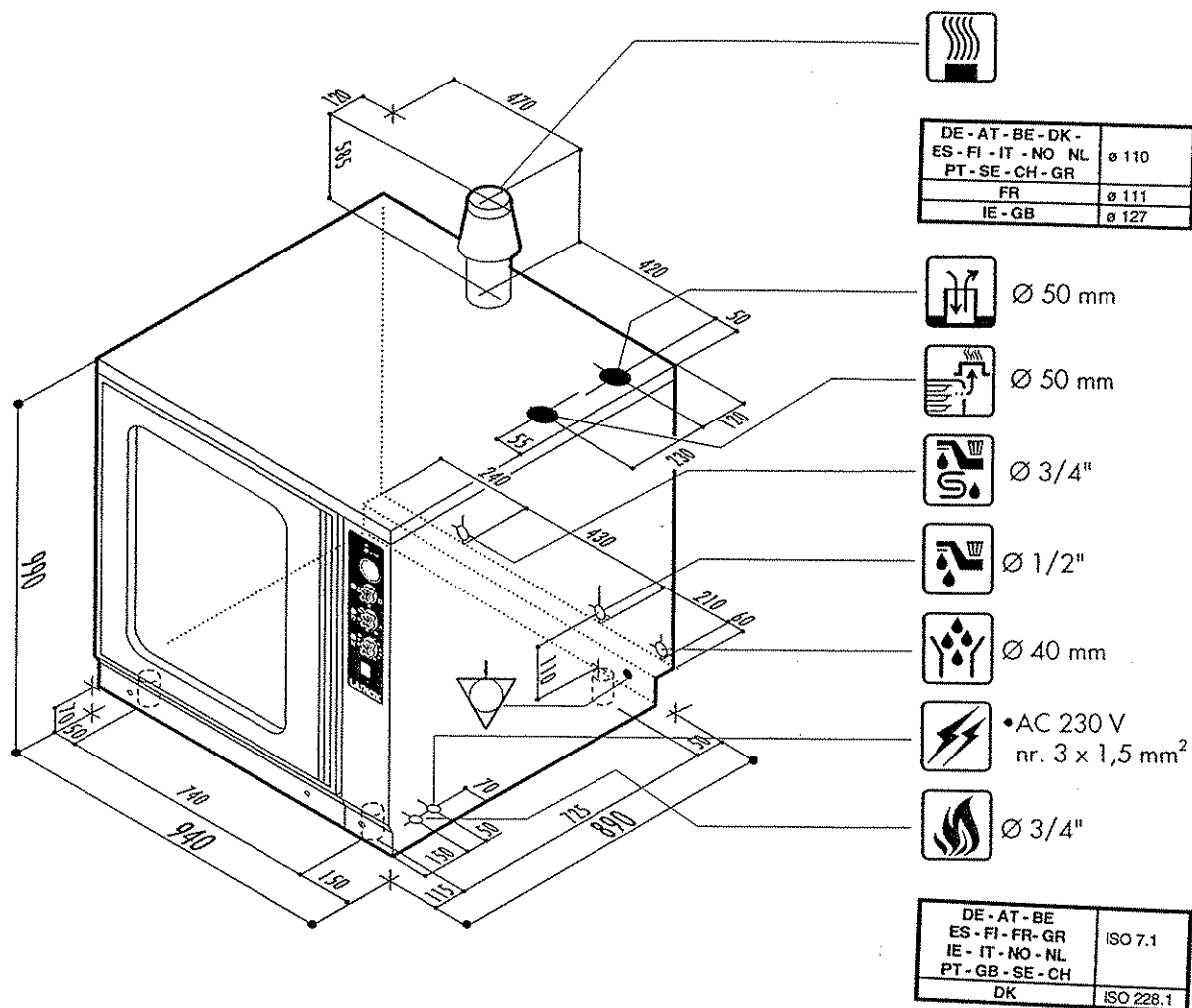


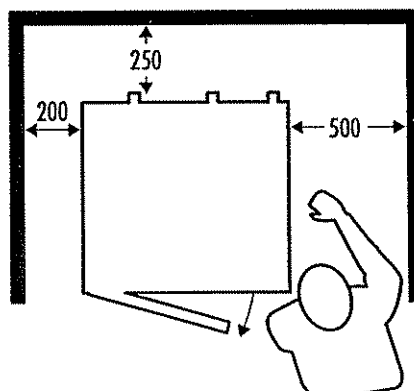
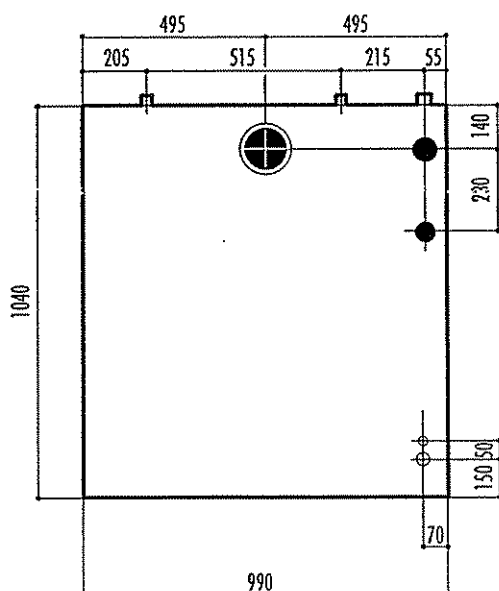
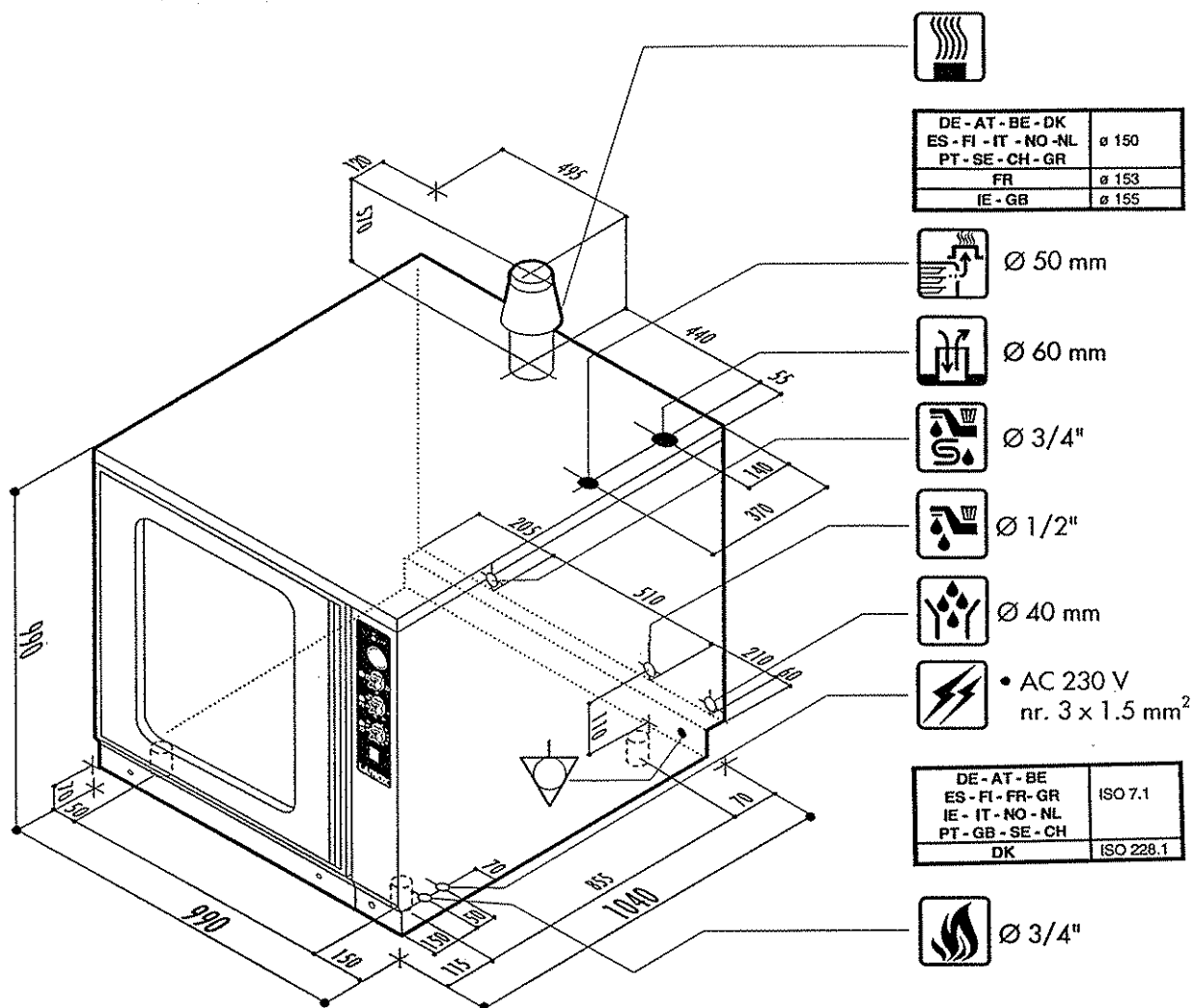












RECIPES

- ❶ In the case of combined cooking (several products), put the foods in the oven which have similar cooking temperatures (see the recipes).

❷ Pre-heating the cooking cabinet

The pre-heating stage is very important and is useful to gain good results from your cooking. It also ensures that the cooking times given in the recipe book are correct.

Normally the oven should always be preheated.

❸ Very Important:

The cooking temperature for these dishes will vary according to the size of the cut of meat and the amount of fat it contains.

The bigger the cut of meat, the lower the cooking temperature will be.

With the oven it is also possible to cook dishes which are usually prepared in the frying pan, such as, for example, veal cutlets, etc.

In addition:

If the product is not evenly cooked, reduce the cooking temperature by 20% and lengthen the cooking time by a few minutes.

❹ Spacing between trays

When loading, pay particular attention to the space between trays. There must be circulation of air in order to obtain homogeneous cooking. If the trays are resting one on the other, air cannot circulate and cooking will be uneven.

❺ Type of trays

In order to obtain the best result, use the most suitable trays according to the different kind of products: perforated aluminium trays or black plates for pastry/bakery products, perforated containers for steam cooking, grid containers for french-fries.

❻ Loading the trays

The recipes on the following pages show, for each oven model and for each recipe, the quantity of food to place into each tray and the maximum number of trays to place in the oven. If you observe these instructions, the quality of your cooking will be perfect. Depth of trays must be adequate to the product height. To obtain even cooking it would be better to distribute the load in more low trays than to load only a deep one. In case of loading with partial cooking, add on the top an empty tray; such a method will allow more even and better cooking results.

⑦ FIRST COURSES

With the convection cycle of the oven many dishes typical of the first course can be finished off au gratin: lasagne, creamed vegetables, soufflé, crêpes. 40 mm deep baking tins are recommended. The temperature to finish off these dishes au gratin should be between 170 and 180 degrees C.

If necessary the temperature can be raised by approx. 20/25 degrees C in the last 4/5 minutes.

⑧ ROASTS

For this method of cooking the oven makes it possible to save up to 20/25% of cooking fat (oil, butter) compared with the conventional method. 40/65 mm deep baking tins are recommended, according to the size of the piece of meat or quantity of other food to be cooked.

⑨ VEAL CUTLETS

Sprinkle the cutlets with flour and place them in a 20 mm deep baking tin. Add the amount of cooking fat you normally use and cook in the oven pre-heated to 180 degrees C for the time and at the temperature given in the recipe. The cutlet must be browned before seasoning.

⑩ GRILLING

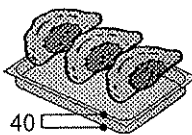
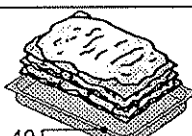
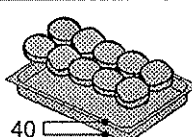
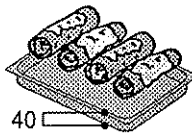
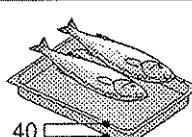
Any type of food can be grilled in the oven. For example, chicken, pork chops, sausages, fish. The food is prepared as usual and goes under the grill at temperatures varying from 200 to 250 degrees C. The temperature is selected according to the size of the item to be grilled. The quality of food grilled in this way is equal to that obtained by traditional grilling.

⑪ CONFECTIONERY

For products which tend to rise during cooking it is advisable to use a 40 mm deep baking tin. For biscuits or pastries which do not rise or are already proved before entering the oven, a 20 mm deep baking tin is ideal.

RECIPES

- ❶ The examples in this section are given as guidelines. Data and results will vary according to the quality, size and quantity of the product used.
- ❷ The information in this section will give you a general idea so that you may assess the most suitable cooking method to use with different types of food.
- ❸ Always pre-heat the oven before putting in the product.

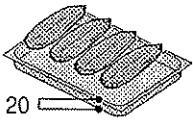
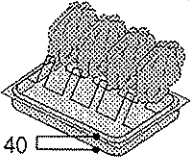
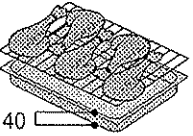
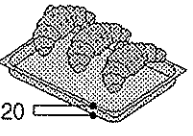
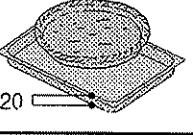
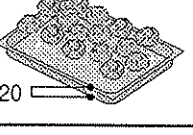
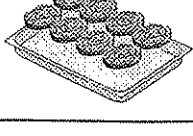
		L	M	T	
B2	CREPES				 40
		104	15 Pces	30 Pces	15/20'
		005	30 Pces	90 Pces	
		105	30 Pces	90 Pces	30'
		110	30 Pces	150 Pces	
		210	60 Pces	360 Pces	35'/40'
					 +  175°C Open
B3	BAKED LASAGNE				 40
		104	3,7 Kg	7 Kg	25/30'
		005	5 Kg	15 Kg	
		105	5 Kg	15 Kg	35'
		110	5 Kg	25 Kg	
		210	11 Kg	55 Kg	35'/40'
					 +  170°C Open
B4	GNOCCHI 'ALLA ROMANA'				 40
		104	45 Pces	90 Pces	20/25'
		005	60 Pces	180 Pces	
		105	60 Pces	180 Pces	30'
		110	60 Pces	300 Pces	
		210	120 Pces	600 Pces	35'/40'
					 +  170°C Open
B5	BAKED CANNELLONI				 40
		104	20 Pces	40 Pces	20/25'
		005	32 Pces	96 Pces	
		105	32 Pces	96 Pces	30'
		110	32 Pces	160 Pces	
		210	70 Pces	350 Pces	35'
					 +  170°C Open
B6	OVEN COOKED PASTA				 40
		104	2 Kg	4 Kg	30'
		005	3 Kg	9 Kg	
		105	3 Kg	9 Kg	35'
		110	3 Kg	15 Kg	
		210	6 Kg	30 Kg	35/40'
					 +  170°C Open
C18	BASS IN A SALT CRUST (3 KG.)				 40
		104	2 Kg	4 Kg	35'
		005	3 Kg	9 Kg	
		105	3 Kg	9 Kg	40'
		110	3 Kg	15 Kg	
		210	6 Kg	30 Kg	40/45'
					 +  +  170°C first 3' Open

L Load per each tray

M Recommended total maximum load

T Total time in minutes

RECIPES

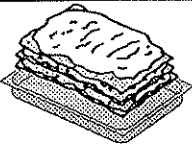
		L	M	T	
C19	FISH FILLETS IN BREADCRUMBS ***				
	20	104	6 Pces	24 Pces	17'
		005	15 Pces	75 Pces	
		105	15 Pces	75 Pces	22'
		110	15 Pces	150 Pces	
		210	30 Pces	300 Pces	30'
					180°C + Open
D8	ROAST CHICKEN (APPROX. 1,2 KG)				
	40	104	3 Pces	6 Pces	30'
		005	6 Pces	12 Pces	
		105	6 Pces	12 Pces	35'
		110	6 Pces	24 Pces	
		210	12 Pces	48 Pces	35'/40'
					200°C + Open 170°C
D11	ROAST DRUMSTICKS				
	40	104	6 Pces	12 Pces	20'
		005	10 Pces	30 Pces	
		105	10 Pces	30 Pces	25'
		110	10 Pces	50 Pces	
		210	20 Pces	100 Pces	30'
					190°C + Open 170°C
F1	BRIOCHES ***				
	20	104	6 Pces	24 Pces	16/25'
		005	12 Pces	36 Pces	
		105	12 Pces	60 Pces	16/25'
		110	12 Pces	120 Pces	
		210	24 Pces	240 Pces	16/25'
					160°C + Open last 8'
F4	SHORT PASTRY				
	20	104	750 gr.	3 Kg	25/30'
		005	1 Kg	5 Kg	
		105	1 Kg	5 Kg	25/30'
		110	1 Kg	10 Kg	
		210	2 Kg	20 Kg	30/35'
					160°C + Open
F6	PLAIN PROFITEROLES				
	20	104	20 Pces	80 Pces	17/25'
		005	40 Pces	200 Pces	
		105	40 Pces	200 Pces	17/25'
		110	40 Pces	400 Pces	
		210	80 Pces	800 Pces	25/30'
					175°C + Open
K19	RE-HEATING ROAST VEAL				
		104	-	-	5/10'
		005	-	-	
		105	-	-	5/10'
		110	-	-	
		210	-	-	5/10'
					Humidity adjustable according to load 130°C (5"-10")

L Load per each tray

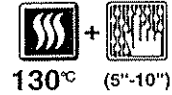
M Recommended total maximum load

T Total time in minutes

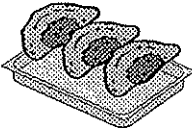
RECIPES

	L	M	T
K20 RE-HEATING LASAGNE			
	104	-	-
	005	-	-
	105	-	-
	110	-	-
	210	-	-
			10/25'
			10/25'
			10/25'

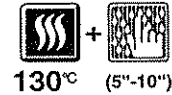
Humidity adjustable according to load



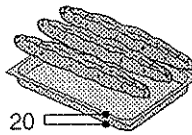
130°C (5"-10")

K21 RE-HEATING CREPES			
	104	-	-
	005	-	-
	105	-	-
	110	-	-
	210	-	-
			10/25'
			10/25'
			10/25'

Humidity adjustable according to load



130°C (5"-10")

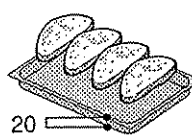
L4 LONG BAGUETTES 150 gr. ***			
	104	4 P.ces	8 P.ces
	005	6 P.ces	12 P.ces
	105	6 P.ces	30 P.ces
	110	6 P.ces	60 P.ces
	210	12 P.ces	120 P.ces
			18/24'
			18/24'
			18/24'



175°C

Open

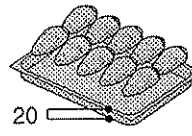
last 5'

L9 BREAD FRENCH LOAF CONVECTION			
	104	4 P.ces	16 P.ces
	005	7 P.ces	35 P.ces
	105	7 P.ces	35 P.ces
	110	7 P.ces	70 P.ces
	210	14 P.ces	140 P.ces
			5'
			5/8'
			8/10'



185°C

Open

L10 BREAD WHITE 50 gr. ***			
	104	12 P.ces	24 P.ces
	005	20 P.ces	60 P.ces
	105	20 P.ces	100 P.ces
	110	20 P.ces	200 P.ces
	210	40 P.ces	400 P.ces
			15'
			15/18'
			18/20'



180°C

Open

last 5'

L Load per each tray

M Recommended total maximum load

T Total time in minutes

Lined area for handwritten notes or calculations.

