



CONTROL PANEL

KEY

1. Main switch
2. Start/Stop key
3. Rapid cooling
4. Internal light ON/OFF button
5. Adjustment knob
6. Timer setting button
7. Temperature setting button
8. Humidity button
9. Thermostat steam function
10. Super steam function
11. Convection function
12. Humidity viewer in chamber
13. Rapid steam exhaust
14. Core temperature probe
15. Food thawing
16. Cleaning system (optional)
17. RESET for gas valve (only for gas ovens)
18. Time
19. Temperature
20. Setting menu
21. Recipe menu
22. USB port

Attention: in the Core temperature probe function the display indicates the temperature detected by the probe.

COOKING TYPES

1. Thermostat steam (low temperature)
0°÷99°C
2. Super steam 100°C
3. Convection (hot air circulation)
0°÷250°C with the option to set quantity of steam from 0 to 100%
4. Cooking by sequence of max 5 programmable steps
5. Core probe
6. Regenerating Cycle
7. Δt Cooking + Seasoning

FEATURES

- ✓ Color Touchscreen 4.9"
- ✓ Temperature probe PT100
- ✓ Core probe
- ✓ Adjustable Humidity control inside the cooking chamber
- ✓ Range of temperature inside the chamber: 0°÷250°C
- ✓ Range of temperature through core probe: 30°÷99°C
- ✓ Range of cooking times: 1'÷300' → permanently
- ✓ Menu with 55 recipes, 30 already edited, 25 to be edited. All 55 recipes are completely editable.
- ✓ Internal light by halogen lamp with timer.
- ✓ Automatic cooling down when door opened.
- ✓ Autoreverse device for fan motor.
- ✓ Quick evacuation cooking steams
- ✓ Delayed start up (for the night) from 0,5÷99,5h with upgrading feature for power interruption.
- ✓ Preheating and automatic conservation of the temperature with alarm.
- ✓ Date and time
- ✓ 5 languages option: Italian, English, French, German, Spanish.

OPTIONS

1. Automatic cleaning system with 3 programs (quick, soft, very dirty) with external link-up to the tank of cleaning product (absolutely for dishwashers), sanitization and alarm feature for the rinse of the cooking chamber.
2. Data store on USP pendrive.



NOTE:
