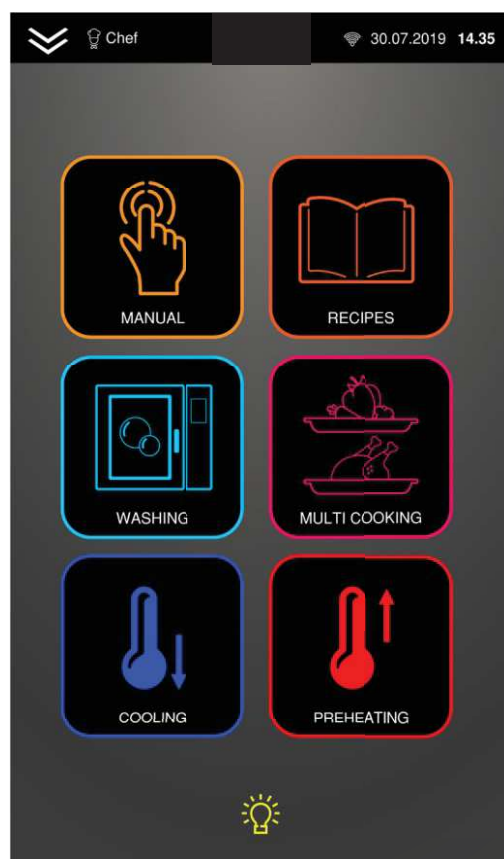
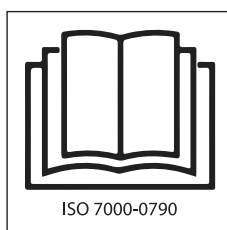


EN

TOUCH SCREEN CONTROL PANEL 5" AND 7" INSTRUCTIONS FOR USE



Whirlpool

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1.0 MAIN SCREEN

When the oven is switched on, the screen shows the screen shown on the side.

In this manual, this screen is called *MAIN SCREEN*.


At the center of the screen there are 6 maxi icons that give access to the main cooking and washing functions of the oven.

These functions are:

- Manual cooking
- Cooking with automatic programs
- Multi Cooking (banqueting management)
- Preheating
- Cooling
- Automatic washing

The upper side of the screen works like the status bar of a smartphone or tablet.

It displays, in addition to date and time, the notification icons related to the wifi connection and the active profile (informations later).

Sliding downwards the icon  you access the management screen of the complementary functions of the oven (not directly related to cooking and washing).

In the lower part of the screen is positioned the icon for the cooking chamber lighting.



Press this icon to access the manual cooking control screen.

The cooking cycles carried out in this mode can be saved, even in a second time, such as automatic cooking programs.



This icon gives access to the manufacturer's cookbook.

The automatic programs are divided according to the type of food. Any programs created by the user or modified from the manufacturer's cookbook can be saved in special folders.



This function allows you to manage the simultaneous cooking of different types of food in 3 different ways:

- All Start. All foods start cooking at the same time and the oven warns you when to take out every single food.
- All End. The oven warns when to insert each food to complete all the cooking processes together.
- Multi End. Different cooking end times.



This icon gives access to a preheating of the cooking chamber at a configurable temperature.



This icon gives access to a cooling of the cooking chamber at a configurable temperature.



This icon allows access to the various pre-installed washing programs (automatic or manual).

2.0 MANUAL COOKING



To make a manual cooking, select the icon shown on the left from the main screen.

The oven displays the screen shown on the right.



In this screen there are all the controls to manage the cooking parameters.

Starting from the top (under the status bar):

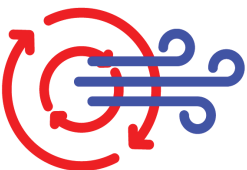
- The word *MANUAL* indicates that we are in manual mode.
- The temperature shown at the top right is the one inside the cooking chamber.
- The line below indicates the number of phases that make up the cooking.
- Next, we find the 3 icons related to the cooking modes available (convection, convection with steam and steam).
- In the line below, there is chamber temperature control which can be: direct (left) or by Delta T function (right), that can be activated only after selecting the core probe. The icon that has the same color as the value in the center of the line is the one that is controlling the temperature.
- In the line below, there is the control of the cooking duration which can be: time control (left) or with core probe.
- Below, in the center of the screen, there is the icon to activate the Multi Level control.
- In the line below we find, on the left the icon to manage the percentage of humidity (which can be activated only in convection with steam mode) and on the right the icon for opening and closing the release valve (not activable in steam mode).
- Subsequently, on the left the icon to select the type of ventilation (normal or semi-static) and in the center the one to select the ventilation speed.
- Finally, we find the icons for the normal or delayed start of the cooking cycle.
- At the bottom of the screen there are some icons related to software navigation, cooking chamber lighting and saving of cooking cycles.

Next, in detail, the main features of every cooking controls.



Convection mode

In this cooking mode the oven does not produce steam. The circulation of dry air helps to dry the surface of the food and make it crispy. The humidity produced by the evaporation of the food can be partially expelled from the cooking chamber by opening the vent valve.



Convection with adjustable steam mode

In this mode (also called mixed mode) the software manages the production of steam to ensure that the steam produced by the oven added to that produced by the evaporation of the water contained in the food gives a constant result regardless of the type and quantity of foods. The opening and closing of the vent valve is managed by the software.



Steam mode

In this mode, the saturation of steam inside the cooking chamber is always the maximum that the oven can produce. The vent valve is always closed to keep the maximum amount of steam inside the oven.



Cooking chamber temperature

Convection mode: 30 - 300 °C with normal ventilation; 30 - 200 °C with semi-static ventilation
Convection with adjustable steam mode: 30 - 240 °C normal; 30 - 200 °C semi-static
Steam mode: 30 -130 °C with both types of ventilation



Cooking time

From 1 minute to 99:59 hours, or uninterrupted functioning by digiting 0



Humidity percentage

Convection mode: 0 % not adjustable
Convection with adjustable steam mode: 0 - 99 %
Steam mode: 99 % not adjustable



Delta T function

The delta T value is configurable from 30 to 150 °C.
The delta T function can only be activated if the core probe has been selected first.



Core probe

It is possible to select a temperature value from 30 to 100 °C.



Release valve

Opening the vent valve helps the excess steam out of the cooking chamber.
It is possible to open and close the valve only in convection mode.
In mixed mode, the opening of the valve is managed by the software to maintain the set humidity value, also taking into consideration the steam produced by the evaporation of the food.
In steam mode the valve is always closed to keep the maximum humidity level inside the oven.



Normal ventilation

By selecting this mode, the ventilation is always active (excluding the pauses foreseen for reversing the direction of rotation).



Semi-static ventilation

By selecting this mode, the ventilation stops when the oven has reached the set temperature value and the heating stops.
Ventilation starts again when the temperature drops and the heating starts working again.



Ventilation speed

This oven has 2 ventilation speeds available with both normal and semi-static ventilation.
The maximum configurable temperature decreases by selecting the lowest ventilation speeds to keep the heating system in safe conditions.



Add a phase

When this icon is white, it is possible to add up to a total of 20 cooking phases.
The new phase is added after the one displayed on the screen.



Delete a phase

When this icon is white and more than one cooking phase is configured, it is possible to cancel the phase displayed on the screen.
When only one phase remains, the icon turns gray (inactivable).



Multi level function

In manual mode, when start is active, it is possible to activate the Multi Level function and manage each cooking level separately (timed or with core probe).



Back to the previous screen

This icon allows you to go back one level while browsing the software. When the oven is cooking, the icon turns gray (inactivable). During cooking it is not possible to display a screen other than that of the cooking in progress.



Back to the main screen

This icon allows you to return to the main screen while browsing the software. Like the previous icon, it becomes inactivable when cooking is in progress.



Cooking chamber lighting

This icon allows (at any time and cooking condition) to switch the cooking chamber light on and off.



Save as

This icon allows you to store a manual cooking or a recipe. The conditions of use depend on the level of security set by the customer. Depending on the security level, a password can be requested or there may be limitations regarding the user folders on which to save cooking or recipes.



Information

Clicking this icon displays information about the use of some oven functions.

This feature will be implemented with the next updates.

2.1 MODIFICATION OF PARAMETERS

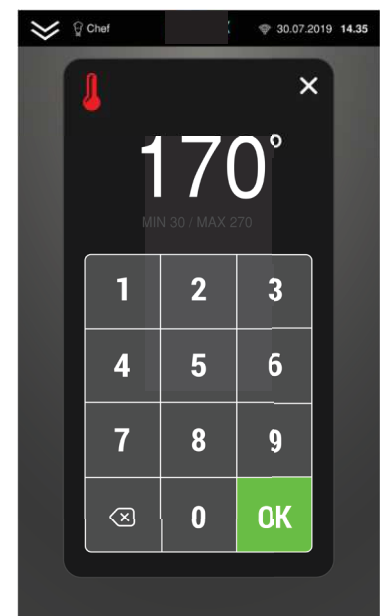
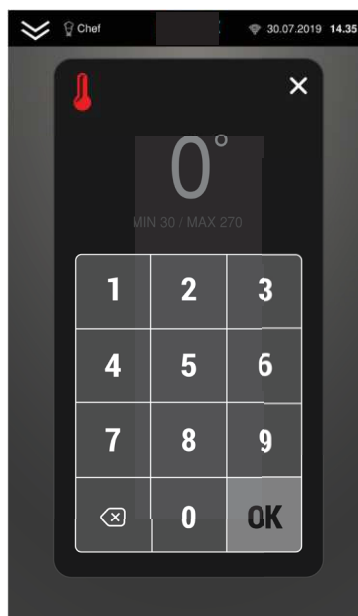
The following cooking parameters:

- cooking chamber temperature
- cooking time
- percentage of humidity
- core probe temperature
- delta T temperature
- ventilation speed

are managed by a numerical value.

Pressing the displayed value opens the numeric keypad with which it is possible to modify the value.

Only if the value entered is between the minimum and maximum values (displayed on the keypad) the OK key turns green and the new value can be confirmed.



All other parameters have only 2 modes (release valve open or closed, normal or semi-static ventilation) and change each time the corresponding icon is pressed.

2.2 STARTING A COOKING

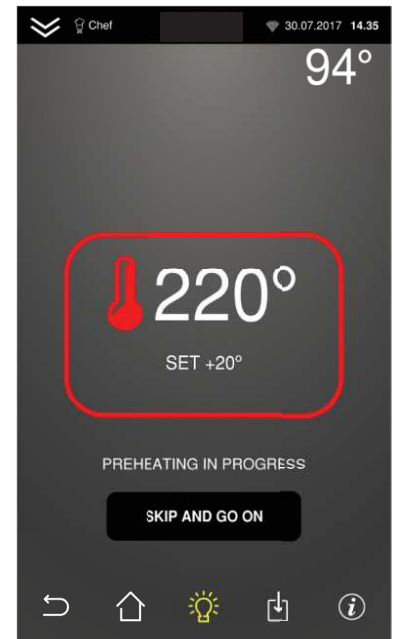
After configuring the cooking parameters, it is possible to start the cooking cycle.



Pressing the icon shown above starts the preheating phase.

Preheating ends at a temperature 20 °C higher than the set to compensate for the temperature loss that happen when the door is opened to insert the trays.

It is possible to interrupt preheating and go directly to the cooking phase by pressing the icon *SKIP AND GO ON*.



When the preheating reaches the set temperature, the buzzer is activated and the screen on the side is displayed.

The closing of the door after having introduced the trays with the food to be cooked starts the cooking.

The screen displays the screen to the right.

This type of screen will be hereinafter referred to as "simplified screen."

To modify one or more parameters, simply touch the screen to display the "operating screen".

The simplified screen displays:

- The temperature detected inside the chamber (top right).
- The type of cooking time control (in this case, the time icon on the left side).
- The time left to the end of cooking and the expected end of cooking time (in the central circle).
- The cooking mode, the percentage of humidity, the type and the speed of ventilation at the bottom of the screen.

In the case of cooking with the core probe, in the central circle are displayed the temperature detected by the probe (larger) and the one set for end of cooking (smaller).

In this case, the cooking end time cannot be displayed.

At the end of cooking, the buzzer is activated and the oven displays the screen on the right.



2.3 DEFERRED START

In addition to the normal start of a cooking cycle, a delayed start is also available.



Pressing the icon shown above, the keypad opens to set the cooking start time.

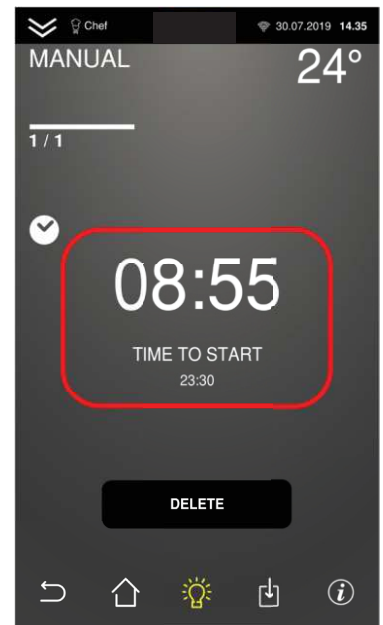
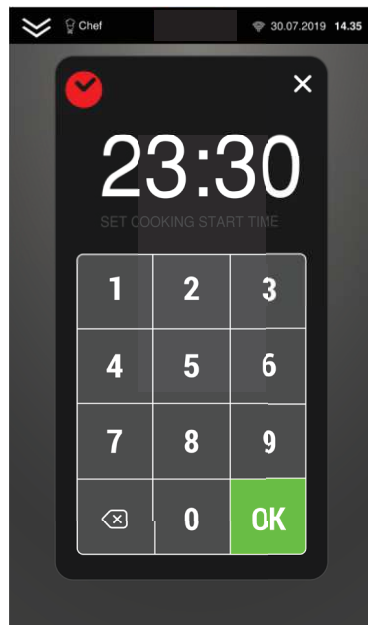
It is possible to set a cooking time with a maximum delay of 23 hours and 59 minutes with respect to the time in which the delayed start is set.



After selecting the start time and pressing OK to confirm, the screen shows a simplified screen with the time left to start cooking in the center.

Until the delayed start is active, the oven operation is inhibited.

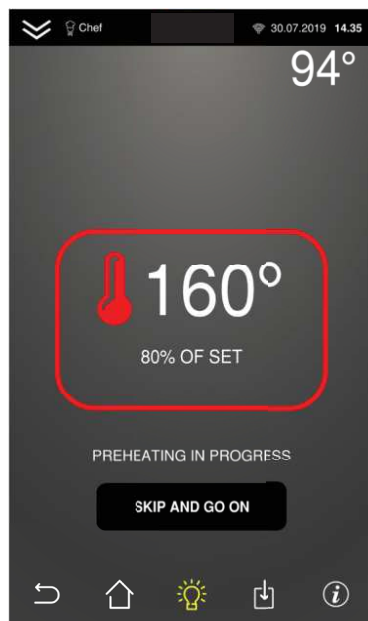
To cancel the delayed start, press the *DELETE* icon. In this way, the normal oven functions will be restored.



When the time expires, the oven starts a preheating phase equal to 80% of the temperature set for cooking.

In the probable hypothesis that there is no operator present at the start of cooking, this partial preheating is used to start cooking with the oven already hot so that the result is very similar to that of a cooking in which the foods are introduced after the oven has completed preheating.

If the food is expected to remain in the oven for quite a long time before someone can extract it, it is advisable to configure an additional phase at a temperature of at least 45 °C to keep the food at a temperature that limits the bacterial proliferation that would occur with a slow cooling.



2.4 PHASES OF A MANUAL COOKING

2.4A ADD A PHASE



When this icon is white, pressing it adds a cooking phase to the one displayed.
The new phase is always added in convection mode.

After adding the new phase, it is possible to change both the cooking mode and the parameters.

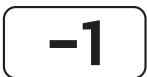
The new phase is added after the one displayed.

For example, if the cooking consists of 3 phases and phase 2 is displayed on the screen, the new phase will occupy the stage of phase 3 which in turn will become phase 4.

It is possible to add phases up to a total of 20.



2.4B DELETE A PHASE



When this icon is white, pressing it will cancel the cooking phase displayed.

The icon can be activated when cooking consists of more than one phase.

A cooking cycle must always have at least 1 phase.



2.5 MULTI LEVEL FUNCTION



When a single phase manual cooking is active, the icon on the side will also be activable.

Press the icon to access to the Multi Level control.

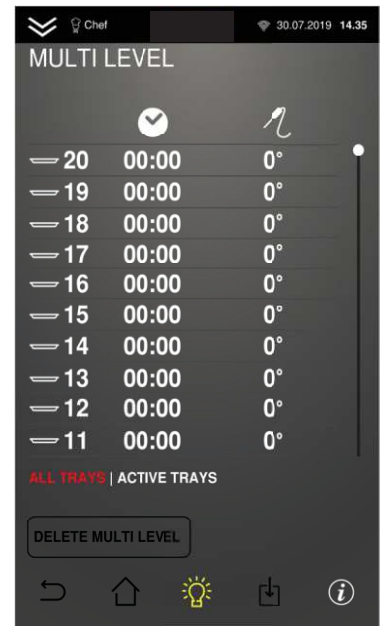
The Multi Level control allows you to control the cooking time of each individual tray.

The Multi Level control is not compatible with multi phase cooking.

In the example shown, a manual cooking in mixed mode is in progress, to which 11 minutes of cooking remain.

Pressing the Multi Level icon, the screen shows the screen to the right showing all the oven levels.

Note: the example shows 20 levels but each oven shows a number of levels corresponding to the oven model.



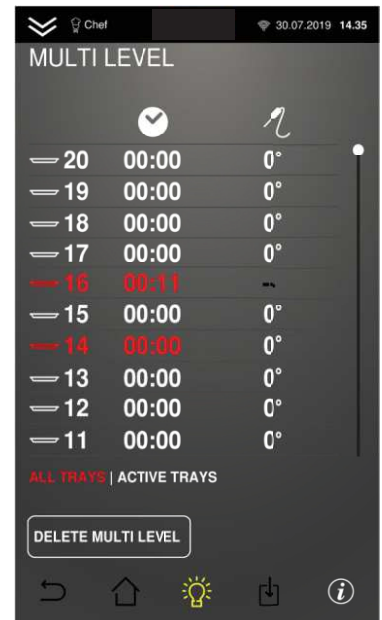
First you need to transfer the cooking in progress to the Multi Level control.

Pressing the icon of one of the levels (possibly that of the level in which the cooking in progress is positioned), the time left to the cooking in progress is transferred to the selected level.

At this point it is possible to add the control of another cooking.

Introduce the food to be cooked in the oven in a different level than the active one.

Depending on whether the control to be added is timed or with a probe, press the time (00:00) or temperature (0 °) value of the chosen level.

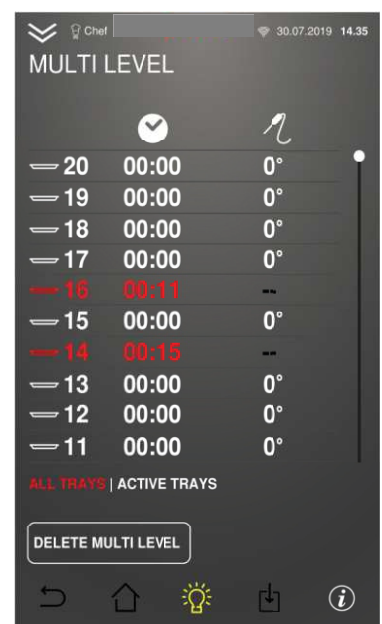
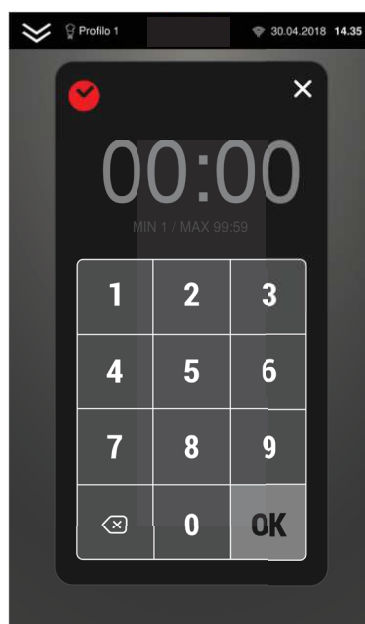


In both cases the numeric keypad is opened with which to set the time or temperature value.

After pressing Ok to confirm, the screen displays the screen on the right where the new level that has been added to the Multi Level control is visible.

After a few seconds without touching the screen, the system returns to the manual cooking operating screen.

Alternatively, you can press the icon *BACK TO THE PREVIOUS SCREEN*.

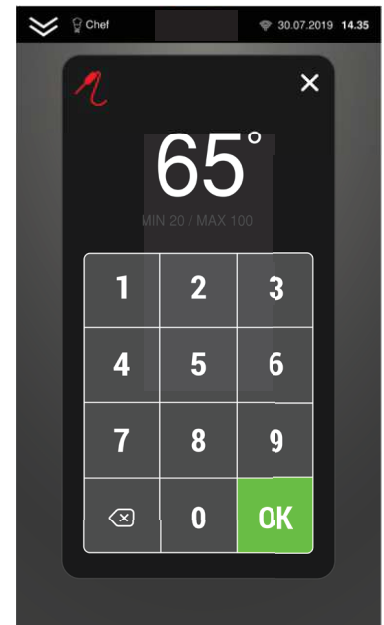


In the operating screen, in the line where the remaining time or the core probe temperature is normally displayed, MULTI LEVEL is displayed to indicate that the cooking duration control is now managed by this function.

To add a new cooking level, press *MULTI LEVEL*.

The oven will again show the screen with all cooking levels.

Depending on whether the control to be added is timed or with a probe, press the time (00:00) or temperature (0 °) value of the chosen level.



The example shows the addition of a cooking with a core probe.

In the new activated level, both the temperature detected by the probe (larger) and the one set for the end of cooking (smaller) are visible.

Pressing the text *ACTIVE TRAYS*, only the levels to which a control has been assigned are displayed.

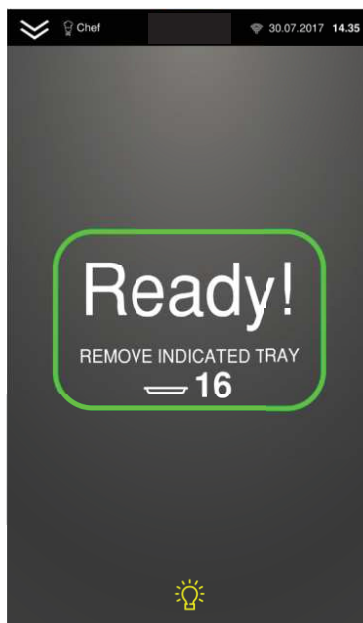


When the time expires, or when the core probe temperature is reached, the buzzer is activated and the number of the tray level to be extracted is shown on the screen.

The cooking does not stop but continues until there are level controls active.

If the last cooking also ends, the oven displays the screen on the right, as normally happens at the end of a manual cooking.

The Multi Level control is disabled.



3.0 RECIPES



From the main screen, by pressing the icon shown on the side, you will access the area relating to the automatic cooking programs (also called recipes).

Access to the various areas can be free or limited depending on the security level set for the working profiles.



Cookbook

Pressing this icon gives access to the cookbook provided by the manufacturer. This recipe book cannot be modified by the user. Any modified recipes, or new recipes created, will be saved in the USERS area.



Favorite

Pressing this icon displays the favorites automatic programs without subdivision by food category. The list displayed is the one of the active profile.



Frequent

Pressing this icon gives access to the list of the 20 most frequent cooking cycles.



Recent

This icon takes you to the list of the last 20 cooking cycles.

In this list are stored both the cooking done with automatic programs and the manual cooking.



Users

Pressing this icon accesses the folders where users can save their recipes.

Accessibility depends on the configured security level.



New recipe

Pressing this icon starts the creation of a new recipe which will then be saved in one of the *USERS* folders or in the *VARIOUS* folder of the same area.

3.1 COOKBOOK



From the RECIPES screen, pressing the icon on the side gives access to the cookbook pre-installed by the manufacturer.

The recipe book is constantly updated and new recipes will be available for download shortly.

The 2 screens to the side show all the food groups into which the recipe book is divided.

NOTE: for the VACUUM group of recipes the oven must be equipped with a boiler.

For the SMOKING recipes, the oven must be equipped with a smoker which is an optional to be requested at the oven's order.



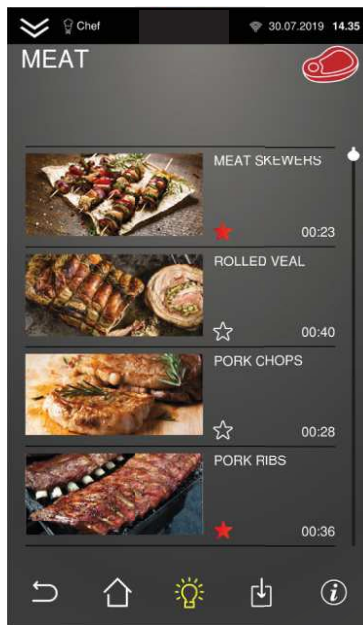
After selecting a food group (in the example MEAT), the recipes that make up this group are displayed.

The star on the left side of the recipe, if red, indicates that the recipe is part of the FAVORITES group of the active profile.

Selecting one of the available recipes, the oven shows the screen on the right.


On this screen you can select *INGREDIENTS* to view the list of ingredients or *PREPARINGS* to see how the recipe has been prepared.

For some recipes (in particular MEAT and POULTRY) the COOKING POINT function is available with which it is possible to change the cooking point without having to change the recipe parameters.



The recipe can be started from this screen.

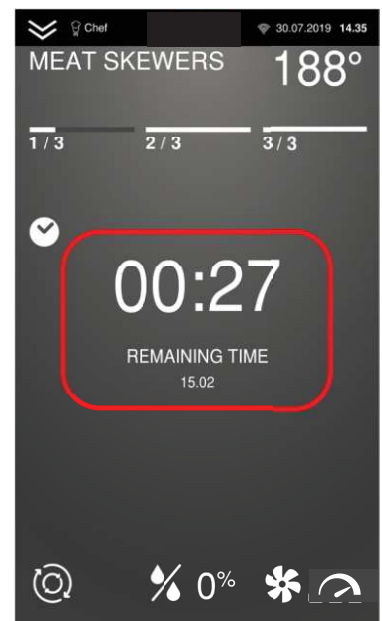
By pressing PARAMETERS instead, the individual phases that make up the program and the corresponding parameters are displayed.

If the user decides to modify the original recipe, he may possibly save it in one of the USERS folders using the icon .

Pressing *START* begin the oven pre-heating phase at the end of which it will be possible to introduce the food to be cooked in the oven.

The door closing (after inserting the food) starts the cooking.

The simplified screen displays the recipe phases with the progress status of the phase in progress.



3.2 FAVORITES



From the *RECIPES* screen, pressing the icon on the side takes you to the list of favorite programs.

The list displayed is the one of the active profile.

This list allows the active profile to have the programs selected by him available without having to search for them in the various types of food folders.



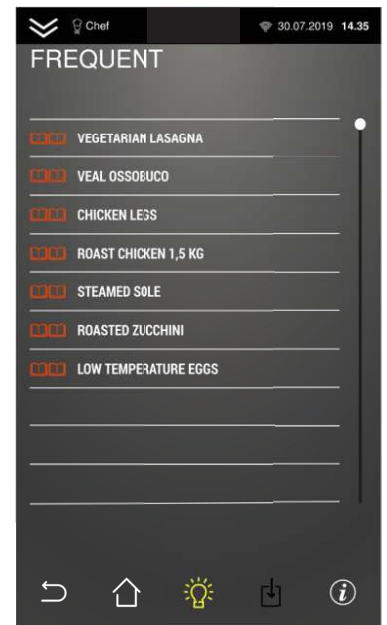
3.3 FREQUENT



Also from *RECIPES* screen by pressing the icon on the side leads to the list of programs used most frequently.

The list consists of 20 programs.

The programs are listed from the most used to the least used.



3.4 RECENT



By pressing the *RECENT* icon, the oven shows the last 20 cooking cycles performed.

Next to the cooking cycle the date and time of use are displayed.

In this list are stored both the cooking done with automatic programs and those done in manual mode.

It is therefore possible to resume manual cooking to repeat it without having to reset all the parameters or save it as a recipe in one of the *USERS* folders.



3.5 USERS



Pressing the *USERS* icon, the folders of the various profiles are displayed (in addition to the *VARIOUS* folder) where each activated profile can save its own recipes or where to select a saved recipe for cooking.

The oven has a generic profile (called Chef) which is active when none of the user profiles is activated.

In addition to this there are 4 "empty" profiles that can be customized.

Profiles not yet configured are displayed with the white icon and the names of *PROFILE1*, 2, 3 and 4.

Profiles already configured are displayed with the red icon and the name chosen by the user.

When a profile has been configured, it can manage its own *FAVORITES* list and save recipes in its folder.

Access to folders of other profiles depends on the security level selected.



By scrolling down the screen with the profile folders, the food groups folders containing the oven's default recipes are displayed.



To activate and configure a profile, from the main screen slide the displayed page down and press the *PROFILES* icon.



3.6 NEW RECIPE



Pressing the icon to the side leads to the creation of a new recipe.

It is possible to create a new recipe, regardless of whether a user profile or the generic profile (Chef) is active.

After pressing the *NEW RECIPE* icon, the screen shows the screen on the side where you are asked to assign a name to the new recipe.

After entering the name, press OK to confirm and go to the recipe configuration.




The screen now shows phase 1 of the new recipe in convection mode and with the default parameters.

Both the cooking mode and the parameters can be changed.


In this phase, *START* and *DEFERRED START* cannot be activated because the new recipe has not yet been completed.



After completing the configuration of the phase 1 parameters, you can press the icon  to add a new phase.



The new phase is also added in convection mode and with the default parameters.
 As for phase 1 it is possible to modify both the cooking mode and the parameters.
 You can add phases up to a total of 20.

After completing the recipe configuration, press the icon  to save it.



You can save the new recipe in the folder of one of the profiles already configured or in the *VARIOUS* folder.

Access to these folders may require a password depending on the security level selected by the customer.



After selecting one of the folders, the other recipes previously saved in this folder are displayed.

Pressing OK, the new recipe is added to the list.



4.0 MULTI COOKING



From the initial screen, by pressing the icon on the side, the Multi Cooking function is accessed.

This function is particularly useful in banquets organization.

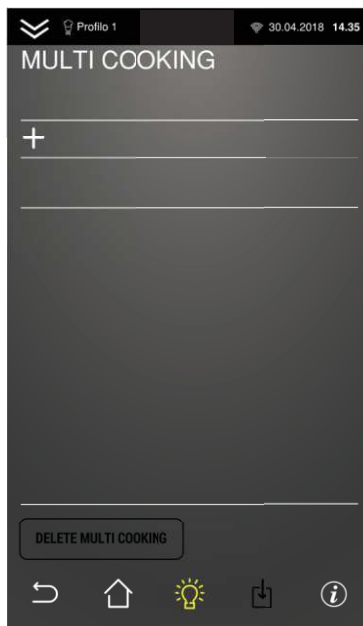
It allows the simultaneous cooking of different types of food to be organized.

Press the icon to access the screen on the side. By default there are no stored Multi Cooking sessions.

To configure a new session, press the icon +.

The right screen opens where you can assign a name to the new session.

Pressing Ok switches to the next screen.



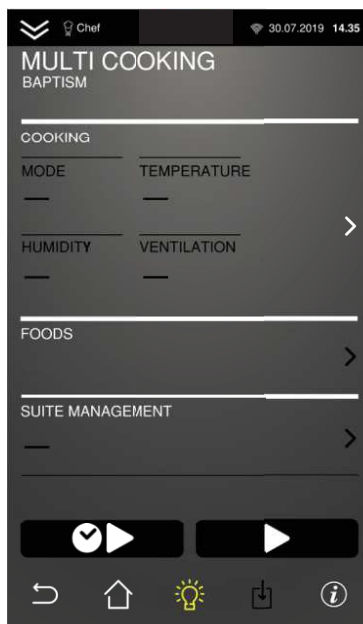
In this screen it is possible to configure the cooking parameters, the cooking times of the individual foods and the way the Multi Cooking session will be used.

Pressing the symbol > in correspondence with the cooking parameters, the screen on the right opens.

In this screen it is possible to configure the cooking as previously illustrated for manual cooking.

Cooking for a Multi Cooking session can have only one phase.

After configuring the cooking parameters, press ↶.



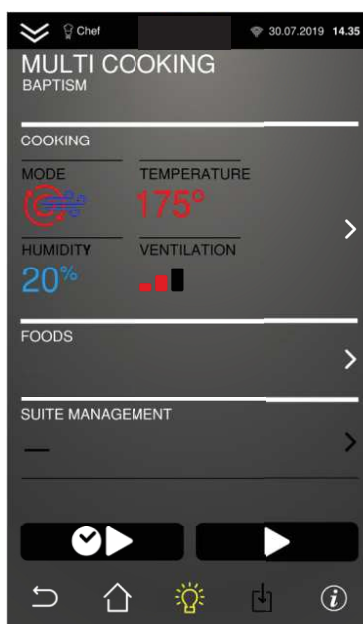
Now, the mode and the parameters are displayed in the cooking part of the screen.

Pressing the symbol > in correspondence with the foods, the screen on the right opens.

In this screen it is possible to create a list of foods with their corresponding cooking times.

It is not necessary to follow a particular order when creating the food list.

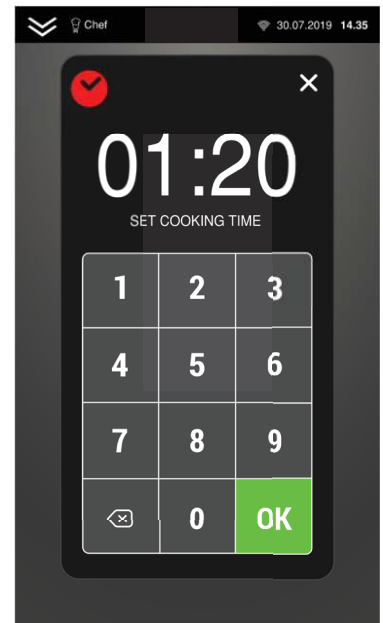
All foods must obviously be compatible with the mode and parameters configured for cooking.



Pressing **+** the keypad opens with which to enter the name of the food.

Pressing OK, the name is stored and the numeric keypad is opened with which to set the cooking time of the food.

Pressing OK, the time is stored and the screen returns to the list of food in which the food just configured appears.



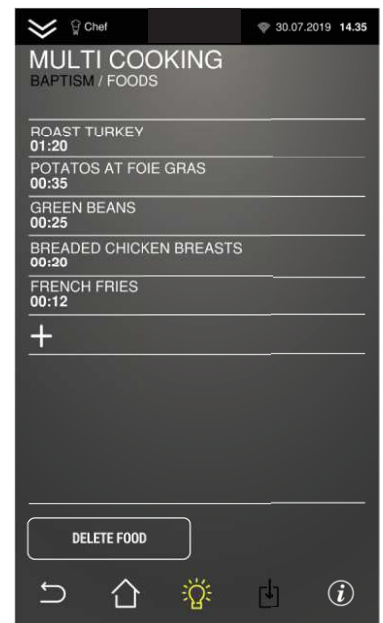
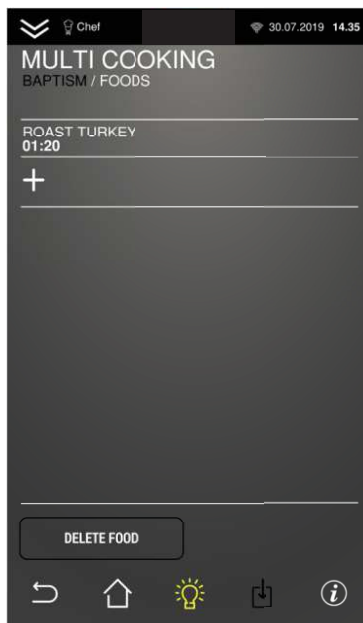
Proceed in the same way to add all the foods to the list.

After configuring all the food, press ↶.

At this point it is possible to save the Multi Cooking session by pressing the icon ⬇️.

The mode of use can be chosen when the session is used.

Now, in the portion of the screen dedicated to the foods, the number of foods that make up the session is displayed.



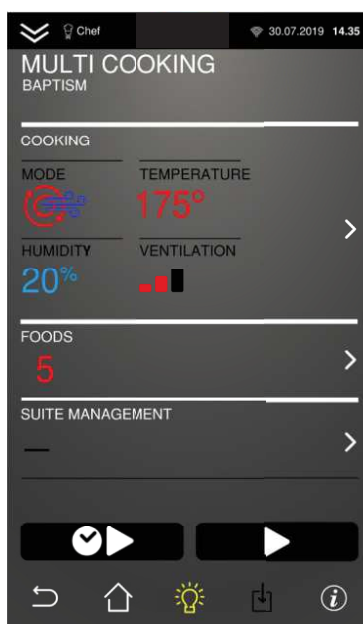
Pressing the symbol **>** in correspondence with the suite management, the screen on the right opens. On this screen you can select one of the session usage modes:

ALL START. All foods start cooking at the same time and the oven warns when it is time to extract each of the foods. (This option is indicated if the cooking is done in advance and you want to blast chill the food for a subsequent regeneration)

ALL END. All foods complete cooking at the same time and the oven warns when to introduce any food.

(Option indicated to have all the dishes ready at the right time for the service).

MULTI END. Groups of foods complete the cooking simultaneously but at different times. (Option indicated if you want to serve a part of diners first. For example, differentiate the hours of service of children and adults at the same banquet).



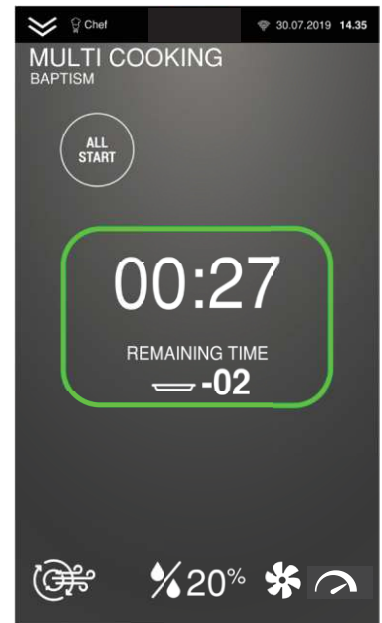
If *ALL START* mode has been selected, the data entered is sufficient to start the cooking session.

By pressing *START*, the oven starts preheating.

At the end of preheating, you can introduce into the oven all the trays of the foods to be cooked.

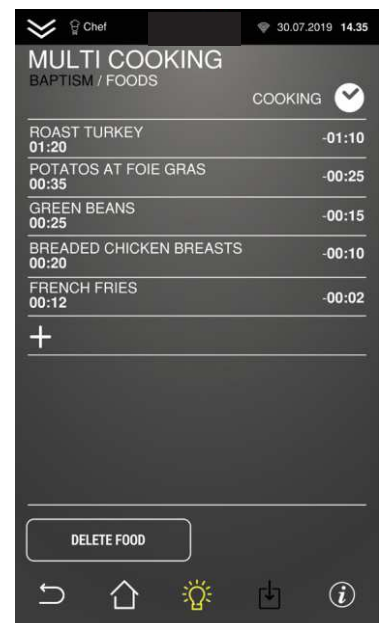
The closing of the door starts the cooking.

In the simplified screen showed on the right, in the central circle is indicated the time remaining to complete the cooking of all the foods and the smaller the time remaining until the extraction of the next food that will have completed the cooking.



By touching the screen while the simplified screen is displayed, the oven will display the Multi Cooking operating screen.

Pressing the symbol > in correspondence with the foods, the screen shows the remaining time of each individual food.



At the end of the cooking time of each food, the buzzer is activated and the screen shows which food to extract.

The rightmost screen is the one that the oven displays by selecting the *ALL END* mode.

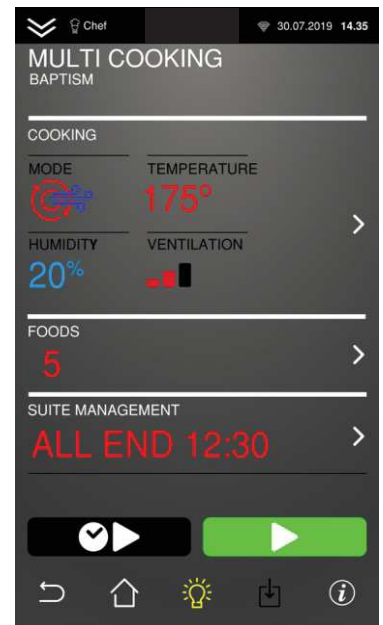


In this case, by pressing on the central band *COOKING TIME END* it is possible, using the keypad, to set the end of cooking time.

Note: set a slightly anticipated end of cooking time (about 10 minutes) compared to the scheduled time to allow the oven to complete the preheating.

Pressing *START*, the oven shows the simplified screen and the time left to start the preheating so as to complete the cooking at the preset time.

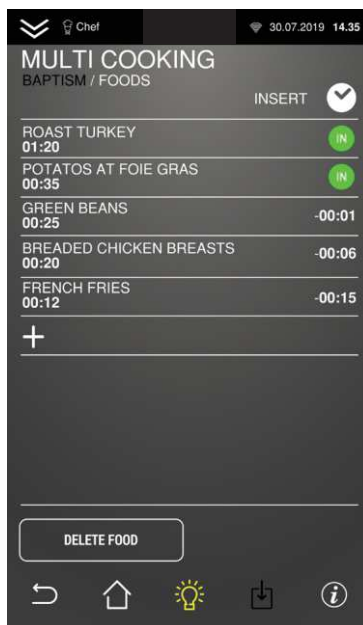
At the time set for the start of cooking, the buzzer is activated and preheating begins.



When preheating is finished, the food to be inserted in the oven is displayed on the screen (in this case, the one with the longest cooking time).

Pressing the symbol > in correspondence of the foods the screen shows the time that is left to the insertion of each of the foods.

Those already introduced in the oven are referred as **IN**.

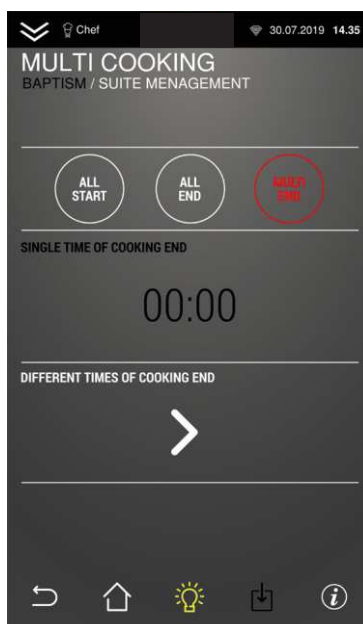


The third and last way to use a Multi Cooking session is the *MULTI END* mode.

An example of the use of this modality is that of a banquet where the customers ask that the children be served first (in the example at the side at 12.00) and then the adults (12.30).

After selecting *MULTI END*, pressing the symbol > on the band **MULTIPLE TIME OF COOKING END** the screen opens in which it is possible to set the end of cooking time of each FOOD.

After configuring the end of each cooking times, press ↩.



By pressing START, the oven shows the simplified screen and the time left to start the preheating so as to complete cooking at the set times.

At the time set for the start of cooking, the buzzer is activated and preheating begins.

Also in this case, the sound of the buzzer and the message on the screen indicate the foods to be inserted in the oven.



Whatever the mode selected, the buzzer is activated when the cooking is finished and the oven shows the screen shown on the side.



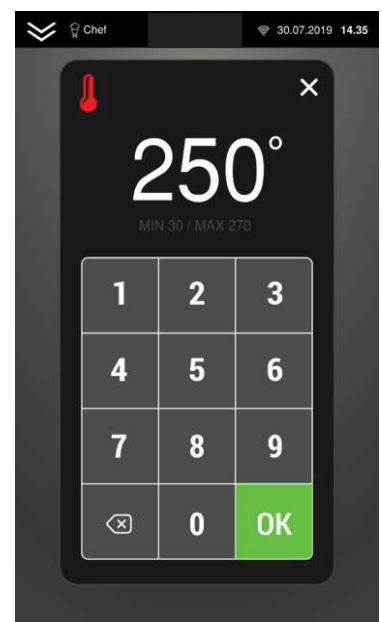
5.0 PREHEATING



From the main screen, by pressing the icon to the side, the keypad opens to configure a temperature at which to preheat the oven.

By default, preheating is performed at the maximum ventilation speed, without producing humidity and with a closed vent.

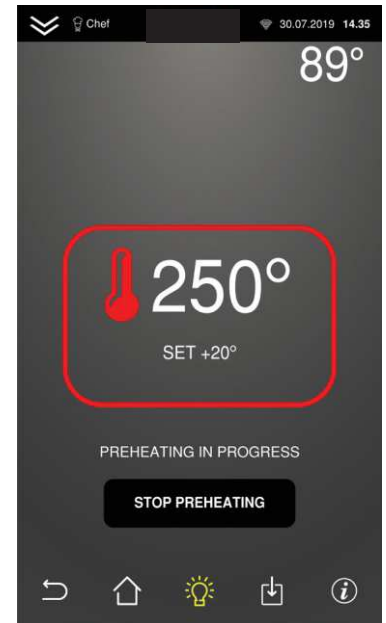
These are the conditions in which the oven takes the shortest time to reach the configured temperature.



During preheating, the oven shows the simplified screen.

Touching the screen switches to the operating screen and it is possible to change the parameters (for example reduce the ventilation speed).

At any time it is possible to interrupt preheating by pressing the *STOP PREHEATING* icon.



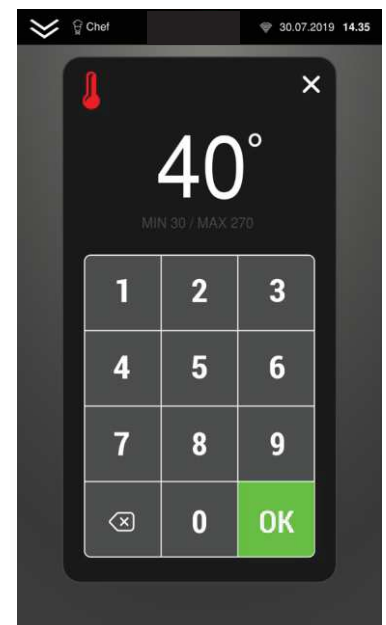
6.0 COOLING



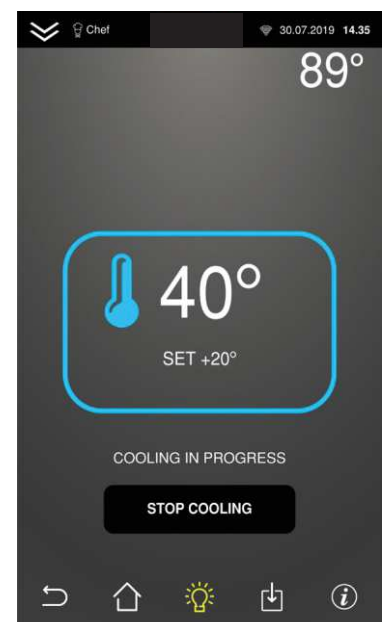
From the main screen, by pressing the icon on the side, the keypad opens to configure a temperature to cool the oven.

This function can be useful if the oven has just finished cooking at high temperature and another cooking is planned at a much lower temperature.

Opening the door reduces the time required for cooling.



At any time it is possible to interrupt cooling by pressing the *STOP COOLING* icon.



7.0 AUTOMATIC WASHING



From the main screen, by pressing the icon on the side, you access the screen where all the automatic washing programs are combined.

IMPORTANT: after starting a washing program it cannot be interrupted.

If a washing cycle is interrupted (switching off the electric power supply from the oven), upon restarting it will be required to perform a rinse cycle.

Until this rinsing is carried out, all the oven functions are inhibited.

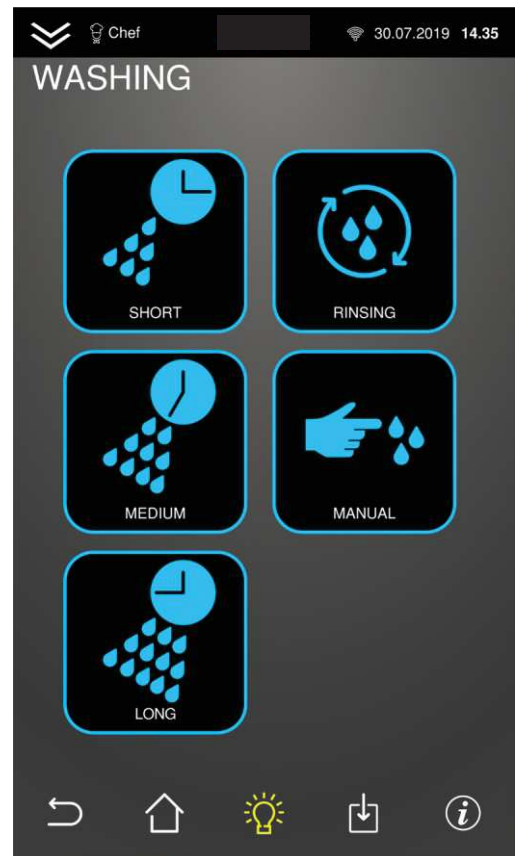
In ovens with washing system that use detergent tablets, the pads must be positioned above the drain hole.

The use of rinse aid tablets is recommended only if the water hardness is higher than 10 °f (100 ppm).

Rinse aid tablets should be placed in the appropriate container.

The duration of the washing can change depending on the model and the capacity of the oven.

The available washing programs are:



SHORT WASHING

This program is indicated in the case of daily washing of the oven and/or a low level of dirt. In ovens with tablet washing requires the use of 1 tablet of detergent.



MEDIUM WASHING

This program is indicated in case of not very frequent washing with a medium level of dirt. In ovens with tablet washing requires the use of 2 detergent tablets.



LONG WASHING

This program is suitable for infrequent washing. Depending on the amount of dirt accumulated it may be necessary to repeat the cycle more than once. Requires the use of 3 detergent tablets.



RINSING

This program does not use detergent or rinse aid. It is recommended after cooking food with a very intense odor. It is mandatory after restarting the oven following a forced interruption of a washing program.



MANUAL WASHING

This program is for cleaning the oven in the event of malfunctions of the automatic programs. After selecting the program, it is necessary to manually spray the appropriate detergent into the cooking chamber before pressing START.

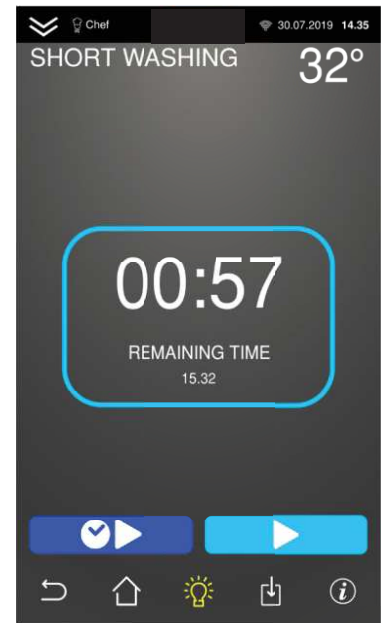
After selecting the washing program, the oven shows the screen on the side.

The screen shows the quantities of detergent tablets (and possibly rinse aid) to be used.

You can choose between normal or deferred start.

In case of delayed start, after setting the start time, the oven functions are inhibited until the conclusion of the wash.

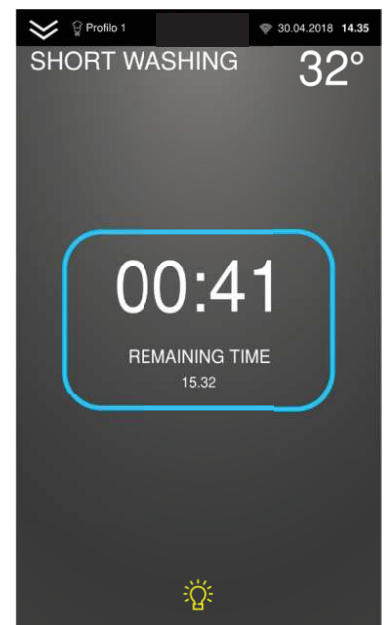
However, it is possible to cancel the delayed start in the way described above.



When the washing has started, it cannot be stopped. On the screen there is no command to stop the washing.

The forced interruption of a wash could determine the presence of detergent residues that could be dangerous for the consumer.

If the washing is interrupted by switching off the electric power supply to the oven, a rinsing cycle is required upon restart.



If the oven temperature is too high at the start of the wash, the oven starts a forced cooling.

The wash cycle starts when the temperature falls below the preset value.



8.0 COMPLEMENTARY FUNCTIONS

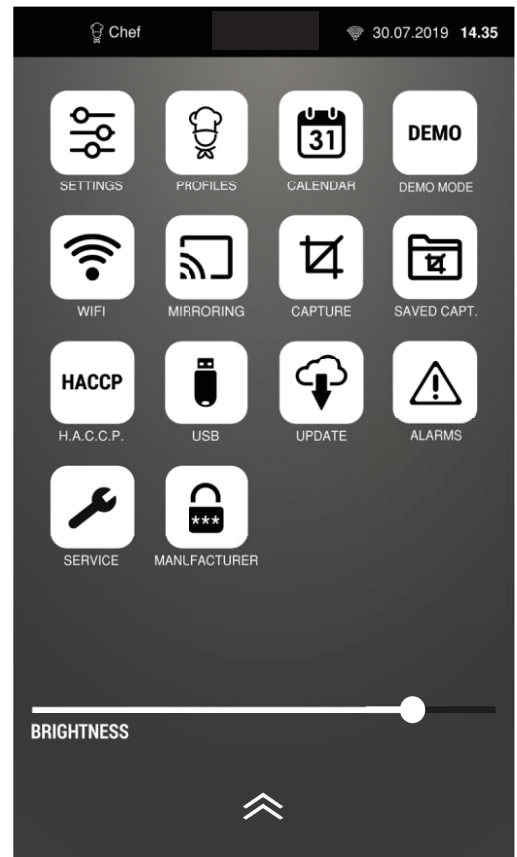


From the main screen, by pressing or sliding the icon shown at the side downwards, the access page to the complementary functions opens.

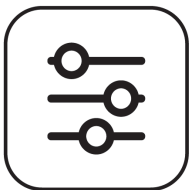
This page can also be opened from screens other than the initial one, but in this case not all functions are operational.

The accesses on this page are related to functions or customizations of the software and not to cooking or washing functions of the oven.

Some accesses are password protected (in particular *TECHNICAL SERVICE* and *MANUFACTURER*).



The functions to which the icons on this page give access are:



SETTINGS

After entering the user password (default 123), you access a part of the oven's working parameters that the user can modify to adapt the oven's operation to his own needs.



PROFILES

By accessing this area it is possible to configure the available user profiles, assigning them a name, choosing a language and other settings.

The security level of the profiles (password and access to other profiles) is managed in the settings area.



CALENDAR

This function allows you to manage the calendar in the devices with O.S. Android to create reminders that will be displayed on the oven screen.



DEMO

By activating the DEMO function, only the screen and the oven lighting works. This function is useful in fairs or showrooms to show the functioning of the oven avoiding the activation of alarms and avoiding potentially dangerous conditions.



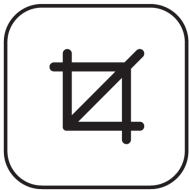
WIFI

It manages the configuration of a wifi connection to be able to access the network directly from the oven screen. In future updates, this connection will allow the download of updates and cook-books and any remote assistance.



MIRRORING

This function allows you to transmit the oven screen to a TV equipped with this function. Useful for trade shows, training ...



SCREENSHOT

Clicking this icon the oven captures the screen after closing the complementary functions page. In this way the user can send to the technical service the image of a screen which he needs information.



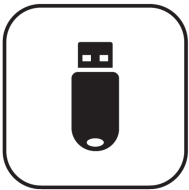
SAVED SCREENSHOT

In this folder are saved the screenshot made by the customer. From here it will be possible to send images via wifi or after copying them to a pen drive.



H.A.C.C.P.

This icon gives access to the management of the H.A.C.C.P. protocol. Here the user can modify and customize the data storage system.



USB CONNECTION

It allows you to manage the transfer of files to or from a pen drive connected to the oven.



SOFTWARE UPDATE

Allows via wifi to download new versions of the software, new languages or new recipes.



ALARM HISTORY

All the alarms are saved in this folder in chronological order and can be sent from here to the technical service.



TECHNICAL SERVICE

This area is reserved for the technical service.



MANUFACTURER

This area is reserved for the manufacturer.



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