

USER'S MANUAL
**COMBINATION OVEN
WITH AND WITHOUT
STEAM GENERATOR
VERSION M**



Technical service



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VERSION

M - Standard electromechanical devices with manual controls, humidifier and lighting.

The manufacturer accepts no liability for any inaccuracies in this manual attributable to printing or copying errors. We reserve the right to modify our products as we deem fit, without impairing their basic features.

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ALI S.p.A. - 01.09.2004

1 • GENERAL REMINDERS

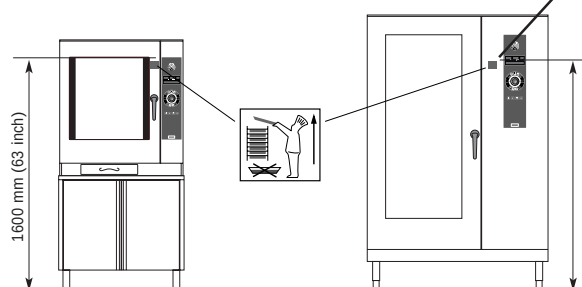
Repairs may become necessary over time; these and all major servicing operations must be performed exclusively by technicians employed by the manufacturer or an authorized service centre.

- 1.1 • **Carefully read** the directions given in this manual; they contain important information on safety during installation, operation and maintenance.
Keep this manual in a safe place for future consultation!
- 1.2 • This appliance must only be used as **specified in the design**, i.e. cooking foods. Any other type of use is improper and therefore dangerous.
- 1.3 • Only suitably trained kitchen personnel should be allowed to use the appliance.
- 1.4 • The oven must not be left unattended during operation.
- 1.5 • There are surfaces of the oven that become hot during operation. Take care!
- 1.6 • Ask the installer for information on correct operation and use of the water softener; a lack of maintenance on the water softening system can generate scale, which may create technical problems.
- 1.7 • Should it become necessary to call out a service technician, all essential identification details of the appliance are shown on the data plate, located at the right-hand side on the bottom.

		
TYP. ME 061 "P"		2003
NR xxxxxxxxxxxx		
3N AC	400 V	50 Hz
8 kW		kPa 200 - 500 
IPX 5  - 03		

		
LX TYP. MG 101 "P"		TYP.
2003	NR xxxxxxxxxxxx	
AC 230 V	50 Hz	1.00 kW
		kPa 200 - 500 
	ΣQ_n 18 kW	
A3 ☐	B13 ☒	B23 ☐
IT	Cat. II 2H3+	P mbar 20; 28-30/37
IPX 5  0085		

- 1.8 • In the event of technical assistance being required, **the trouble must be described in as much detail as possible**, so that a service technician will be able straight away to understand the nature of the problem.
- 1.9 • **The room**, in which the oven is to operate, **must be well ventilated!**
- 1.10 • In the event of breakdown or faulty operation, **switch off the oven immediately!**
- 1.11 • Safety sticker
• Maximum height for inserting containers with liquids.



2 • POINTS TO REMEMBER

- 2.1 • Before any food is cooked in a new oven, the interior must be thoroughly cleaned (see “Daily Cleaning”).
- 2.2 • At the end of the working day, clean the oven thoroughly inside and out; this will ensure smooth operation of the appliance and prolong its useful life.
- 2.3 • **Do not use high pressure water jets when cleaning the oven!**
- 2.4 • For daily cleaning, use **only alkali based products** suitable for the purpose. Abrasive materials and products should not be used as they will damage the surfaces.
- 2.5 • Always switch off the appliance when work is finished, and shut off all energy supplies (electricity, water, and gas if connected).
- 2.6 • **Avoid** any operation that might cause cooking **salt to be deposited** on the steel surfaces of the oven; if salt is accidentally spilled, rinse off immediately and thoroughly.
- 2.7 • After steam cooking, **open the door carefully** to avoid being hit by the rush of residual steam escaping from the oven. Failure to observe this warning may be dangerous for the operator.
- 2.8 • To ensure safe operation of the oven **do not obstruct the vents or any other opening in the casing!**

- 2.9 • To ensure long term efficiency and reliability of the oven, major servicing should be carried out at least once a year. With this in mind, customers are recommended to sign a service agreement.

Failure to observe basic safety guidelines may jeopardize the smooth operation of the oven and expose the operator to serious danger!

The manufacturer accepts no liability if the original function of the oven is altered or there is tampering or failure to observe the instructions given in the manuals.

3 • DESCRIPTION OF KEYS

FOREWORD

This page describes the immediate response keys (which, at any moment, activate the additional services available, provided that the oven is working).

3.1 • IMMEDIATE RESPONSE FUNCTIONS

Humidification key.

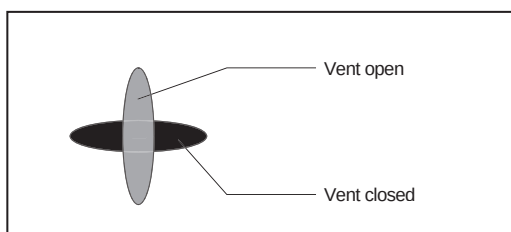
Pressing key **25** sprays water into the oven, increasing the humidity level. The water keeps on flowing as long as the key is pressed. This is useful for foods that require added humidity when cooking.

Cavity vent valve.

Turning valve **39** opens or closes the vent. This function is useful for products that release a lot of moisture when cooking. It is recommended not to use this function when cooking with steam.

Oven light key.

Pressing key **29** switches on the oven light, permitting the operator to check the progress of the cooking.



4 • STARTING COOKING

OPERATIONS

4.1 • SELECT

Turn knob **41** to select the cooking mode:
convection **42**, steam **43**, combination **44**.

4.2 • SET

Use knob **18** to set the cooking temperature.

4.3 • SET - START

Set the cooking time with knob **21**.
At this point the oven begins cooking.

Or

you can set the cooking temperature regulated

by the probe at the core of the food:

- press key **46**, to activate the function;
- press keys **23**, to set the required temperature that will appear on the display.

At this point the oven begins cooking.

4.4 • END OF COOKING

If infinite time has been selected, switch off the oven manually with knob **41** for setting the cooking mode.

If a cooking time or core probe temperature has been entered, a beep will be generated when the time expires or the temperature has been reached, to indicate that cooking has terminated and the oven has switched itself off. Just open the door to stop the beeping.

Remove the food from the oven, following the directions given under paragraph 2.7 of the "*Points to remember*" heading.

GAS MODELS ONLY

When key **27** lights up, this means that the burners are inhibited. Press the key to reset ignition.

5 • OVEN OPERATION

OPERATIONS

5.1 • MAIN SWITCH AND KNOB ALLOWING SELECTION OF COOKING MODE AND COOLING WITH OVEN DOOR OPEN

To switch on the oven turn the knob **41** onto the required cooking mode:

42 convection

43 steam

44 combination

The indicator light next to knob **41** comes on to show the oven is powered up.

To cool the oven quickly, open the door and turn the knob onto symbol **45**. This activates the fan, which rapidly lowers the temperature in the oven. This function can be used when the next product to be cooked requires a much lower oven temperature.

5.2 • TEMPERATURE SETTING KNOB

Use knob **18** to set the preheat temperature with the oven empty, or the required cooking temperature.

When the set temperature is reached in the oven, the indicator light located near the knob will go out. You can follow the thermostating with this indicator light:

if the indicator is alight, the heating elements (electric oven) or burners (gas oven) are in operation;

if the indicator is not alight, the heating elements or burners are OFF.

5.3 • COOKING TIME SETTING KNOB

Use knob **21** to set the required cooking time. When cooking is not controlled by time, position the knob on infinite.

The oven will not come into operation until this final setting has been made.

If a set cooking time has been selected the oven will switch itself off when the time elapses and emit a beep; this can be interrupted either by opening the door or by switching off the oven. Whereas, if infinite time has been selected, the oven must be switched off manually, by returning the knob to the zero position.

When the indicator is alight, the oven is in operation.

GAS MODELS ONLY

When key **27** lights up, this means that the burners are inhibited. Press the key to reset ignition.

6 • OPERATION WITH CORE PROBE

OPERATIONS

Warning

When cooking with this accessory, the timer function can not be used!

Plug the probe connector into the panel socket **(26)**. Insert the probe into the food (see the following explanation too).

- 1** • Select the cooking mode, as explained above;
- 2** • Set the required oven temperature;
- 3** • Press key **46** to activate the function;
- 4** • Set the core temperature by pressing keys **23**; the display will continue to show the set temperature for a few seconds. After this time, the display will show the actual temperature at the core of the food.
- 5** • As soon as the set temperature is reached at the core of the food, the oven switches off and beeps, which can be stopped by opening the door or switching off the oven.

Displaying the set temperature during cooking

Should you so wish, during the cooking phase, check the set temperature at the core of the food, proceeding as follows:

- 6** • Briefly press any one of keys **23**;
- 7** • For approximately 3 sec. the display will show the set temperature. After this time the actual temperature reached at the core of the food being cooked will automatically be shown on the display.

Changing the setting during the current cooking phase

If you want to change (increase or decrease) the setting at the start of cooking, proceed as follows:

- 8** • For at least 2 sec., press key **[+] 23** if you want to increase the value or key **[-] 23** if you want to decrease it;
- 9** • Release the key as soon as the display shows the required temperature;
- 10** • A few seconds later, the actual temperature reached at the core of the food being cooked will automatically be shown on the display.

When using the core probe, check it is connected to the panel correctly.

When not using the core probe, put the probe in the casing supplied and check that the safety cap is fitted correctly.

7 • HINTS ON USING THE CORE PROBE

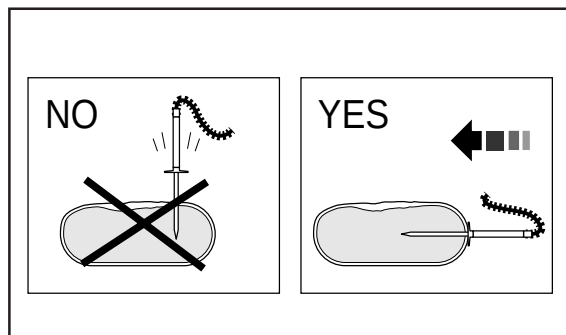
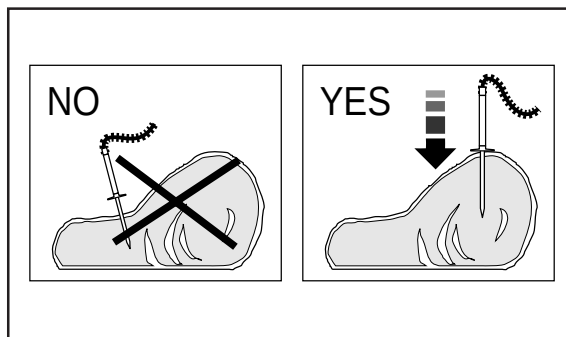
In cooking with this sensor, the position of the core probe is extremely important. The probe must be positioned from the top downwards at the centre of the food to cook and be fully inserted. In pieces whose thickness is less than twice the probe, which is inserted horizontally to the tabletop so that the tip of the probe is anyhow in the middle of the food (see figure).

It is also recommended that the probe be inserted with the food positioned at the centre of the oven.

Optional: Available on request and without any specific adaptation, it is possible to connect the needle probe to the front panel to control the temperature of vacuum-packed or small-sized products.

Advantages

- Improves control over the cooking process, eliminating the risk of loss and waste
- Permits accurate cooking irrespective of the quality or size of the product;
- Saves time because cooking control is automatic;
- Guarantees hygiene; with precision monitoring of the core temperature, there is no need for food to be handled, poked or prodded.



Cooking with the core probe is ideal for:

- large items that require cooking in a particular way at the core of the food (roast-beef, salmon, etc.).

8 • PRACTICAL ADVICE

8.1 • PREHEATING THE OVEN

The oven preheating cycle is extremely important and useful for successful cooking.

As a general rule, always preheat the cavity when empty, setting the temperature between approximately 15% and 25% higher than that to be utilized subsequently in cooking.

In the case of steam cooking, preheat the empty cavity using convection mode as this will allow temperatures of over 130 °C to be selected.

8.2 • COOKING LOADS

The depth of the pan must be suitable for the height of the food.

For even cooking, it is preferable to distribute the load over several shallow pans rather than loading just one extremely deep pan.

Keep to the weights specified in the following table:

Nr. pans	Maximum load per pan	Maximum oven load
6 x GN 1/1	4 kg	24 kg
7 x GN 2/1	8 kg	56 kg
10 x GN 1/1	4 kg	40 kg
10 x GN 2/1	8 kg	80 kg
20 x GN 1/1	4 kg	80 kg
20 x GN 2/1	8 kg	160 kg
40 x GN 1/1	4 kg	160 kg

Notes: Obviously, when loading the oven you should take account not only of the weight of the food, but also its size, consistency and thickness.

CAUTION

Do not insert pans/containers with liquids deeper than 1.6 m, see 1.11.

8.3 • FROZEN/DEEP-FROZEN PRODUCTS

The oven must be preheated and loaded respecting the quality and nature of these foods. For example, frozen spinach must not be hit with temperatures that are too high as, due to its nature, it could dry out on the outside and impair the result.

8.4 • TYPES OF CONTAINER

For optimum results, it is indispensable to use the right pan for the different kinds of food: aluminium or aluminium plate pans for confectionery and baked foods, perforated pans for steam cooking, mesh pans for pre-fried foods such as potatoes.

8.5 • CLEARANCE BETWEEN CONTAINERS

When loading the oven with the food to cook, it is recommended to pay special attention there is sufficient clearance between containers. This makes it possible for the heat and air to distribute evenly for a more uniform result, which would not be possible if the food in one pan were in contact with the pan above.

8.6 • LESS SEASONING

By using this type of oven it is possible to virtually eliminate the use of seasoning, oil, butter, fat and flavouring.

With a minimum use of such ingredients in cooking, the natural flavours of the food are highlighted and the nutritional content remains intact; this brings the benefits of a more diet-conscious type of cuisine.

9 • DAILY CLEANING

9.1 • THOROUGH CLEANING ...

... is a prerequisite for faultless cooking and better yields:

- the food's own flavour remains unchanged;
- during operation there are no fumes caused by previous remains of food that burn;
- energy savings;
- less maintenance work and a longer service life;
- in addition, the simplicity of the procedure means that a thorough clean can be carried out in just a few minutes:
 - approximately 5 min. for the cleaning product to act
 - 10 min. steam cycle
 - 5 min. rinsing
 - 5 min. drying

9.2 • WARNING

Never use direct or high-pressure jets of water to clean the outside of the oven.

Never use corrosive and/or abrasive substances on steel surfaces, and avoid scouring or scrubbing with steel wool or wire brushes, as irreparable damage could occur. Similarly, **aggressive detergents**, of non-alkaline formulation containing high percentages of sodium and ammonia, **can soon damage the seals, jeopardizing oven efficiency and operation.**

The outside of the oven should be washed with a sponge and warm water with an ordinary detergent suited to the purpose.

9.3 • CLEANING THE OVEN ...

... at the end of work, proceed as follows:

- 1 • with the mode selector positioned on cooling with the door open **(45)**, allow the oven to cool to approximately 50 °C. If the oven is cold, preheat the chamber with steam up to 50 °C;
- 2 • remove any cooking spills using a spatula that will not scratch the steel surface;
- 3 • spray the inside with a proprietary oven cleaner. Use a non-corrosive alkaline product;
- 4 • close the door and allow the chemical to act for the time indicated by the manufacturer (generally between 5 and 10 minutes);
- 5 • switch on the oven in steam mode for from 4 to 10 minutes. Switch off the appliance completely and open the oven door slowly;
- 6 • rinse the oven thoroughly with plenty of clean water and wipe the door seals with a sponge. The use of a hand-held shower (optional) is recommended;
- 7 • switch on again, and select a convection cycle for about 5 minutes duration; drying phase.
- 8 • stop and shut off all utilities (electrical power supply, water, and gas if connected). Leave the door slightly ajar when the appliance is not in use.

10 • ROUTINE MAINTENANCE

10.1 • PERIODICALLY ...

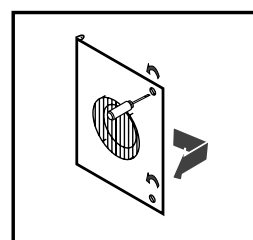
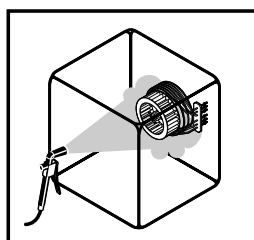
... It is recommended to clean the deflector and pan racks as necessary.

For this purpose, proceed as follows:

- stop and shut off all utilities (electricity, water, and gas if connected);
- take out the pan racks;
- using a screwdriver of the right size, unscrew the deflector screws;
- remove the deflector and wash thoroughly under running water or in a dishwasher;
- for best results when washing and rinsing the oven, the use of a hand-held shower (optional) is recommended;
- dry with a clean cloth;
- refit the deflector and secure in place with the two screws.

10.2 • PROLONGED IDLE PERIODS

If the oven is to stand idle for any length of time (e.g. holidays or seasonal closing) it must be cleaned thoroughly, leaving no traces of food or dirt. Leave the door slightly ajar so that air can circulate inside the oven. Be absolutely certain to shut off all utilities (electrical power supply, water, and gas if connected). For added care after cleaning, the external surfaces can be protected by applying a proprietary metal polish.



11 • DESCALING THE BOILER

Descaling of the steam generator should be performed normally in the morning, before starting the normal cooking cycles, with the appliance cold and clean (see *"Daily Cleaning"*). The frequency of this operation depends on the hardness of the water introduced into the boiler and on its hours of operation.

The formation of scale will fur up the steam generator and ultimately jeopardize its smooth operation!

To keep the appliance at peak performance, it is wise to descale the boiler at least every 200 working hours. If this operation is not carried out with the above frequency, oven performance will be noticeably affected. In this case, descale immediately, hoping it is not too late.

OPERATIONS

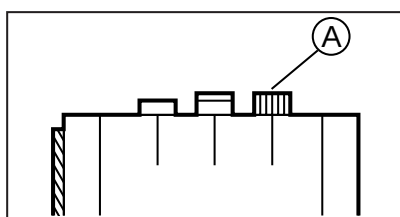
11.1 • ADDING DESCALING AGENT

- 1 • Shut off the softened water with the cock upstream that supplies the boiler and humidifier.
- 2 • Switch on the appliance with the main switch, turning the cooking mode selector (41) onto convection (42). Wait for the water contained in the boiler to be fully drained and check it comes out of the drain pipe.
- 3 • After approximately 5 minutes remove the cap "A".
- 4 • Add the descaling agent (the dilution per litre, if necessary, should be done according to the manufacturer's instructions), taking into account the boiler capacity (see table on page 13).

11 • DESCALING THE BOILER

OPERATIONS

	GAS	ELECTRIC
Models	Litres	Litres
6 x GN 1/1	2.5	3.5
7 x GN 2/1	-	11
10 x GN 1/1	4	11
10 x GN 2/1	6	12.5
20 x GN 1/1	6	18
20 x GN 2/1	20.5	30



- 5 • Close the cap "A".

11.2 • DESCALING ACTION

- 6 • Turn on the water tap. The boiler fills to capacity with the necessary amount of water.
- 7 • Wait approximately 5 minutes for the boiler to fill.
- 8 • Switch off the appliance and leave it to stand so the descaling agent can act for the time recommended by its manufacturer, generally at least 2 hours.

11.3 • RINSING THE BOILER

- 9 • After this time, switch the oven back on in steam mode **(43)**. The boiler will empty; check that its content flows out freely, if it does not then call in the technical assistance service as the drain could be blocked and the boiler need servicing.
- 10 • Set a temperature of 100 °C **(18)** and a time of 30 min **(21)**.

This cycle is used to clean the boiler and the steam distribution system of the more resistant particles of scale.

It is recommended to repeat the process of rinsing the boiler at least twice.

Caution:

This operation must be carried out under the close supervision of the operator!

The operator must adhere strictly to the precautions (mask, gloves etc.) for use of the product!

12 • MAJOR SERVICING

- 12.1 • To ensure correct and safe operation, the oven must be inspected and serviced at least once a year by a manufacturer technician or authorized service agent.

- 12.2 • With this in mind, customers are recommended to sign a service agreement.

13 • WHAT TO DO IF...

This paragraph gives a summary of the faults that can be remedied by the user, or of situations that do not jeopardize safety.

- 13.1 • ... the power indicator does not light up** when the cooking mode selector is turned. **Check** that the isolating switch between the appliance and the electrical power supply has been turned on, and in the case of gas models, that the gas shutoff valve is open.
- 13.2 • ... no steam is generated in the oven** after selecting the steam cooking mode. **Check** that the water shutoff valve is open, and in the case of gas models, that the gas shutoff valve is open.
- 13.3 • ... the convection system does not work, the oven does not heat up** after selecting and switching on. **Check** that the door is properly shut.

WARNING FOR GAS MODELS

Gas appliances are fitted with ignition devices incorporating a manual reset function. If the burner fails to light, the temperature in the oven will not rise, and the key **(27)** lights up. Press the key. This simple remedy will reset the ignition. If the fault persists, contact a manufacturer technician or authorized service agent.

13.4 • FAULT SIGNAL OF THE CORE PROBE

When using the core probe, should the message [**err**] appear on the display **(22)**, check that the connector is plugged into the socket on the front panel properly. If the message continues to be displayed, contact a manufacturer technician or authorized service agent.

It is anyhow possible to perform cooking that is not governed by the probe.

If, after carefully carrying out these checks, the appliance still does not function properly, call a manufacturer technician or authorized service agent.

***Note:** When contacting manufacturer service technicians, try to explain the fault in as much detail as possible, referring all the information indicated on the identification data plate (see page 3).*

NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

NOTES

[illegible]

NOTES

DESCRIPTION OF DISPLAY AND KEYS

DISPLAY, KNOBS AND KEYS

VERSION M

DISPLAY, KNOBS AND KEYS

