



# USER MANUAL

## ROUND PRESSURE BRATT PAN WITH MIXER

### TOUCH SCREEN

**"CUCIMAX"**  
**MOD. CBTG ..A - CBTE ..A - CBTE..AC - CBTV ..A**



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## 1 INTRODUCTION

### 1.1 OVERVIEW



The heads of departments, where this machine will be installed, must ensure, in accordance with current legislation, that they have read the contents of this document carefully and ensure that operators and maintenance personnel have read the relevant parts.



This manual contains all the necessary information for correct and safe use of our appliances.

**Ensure this manual is conserved correctly so that it is always available to all users of the machine!**



**The manufacturer assumes no responsibility or warranty commitment for injuries and damage due to non-compliance with the instructions or any installation or maintenance that does not comply with safety standards.**

The same applies in case of improper use of the appliance by the operator.

### 1.2 SYMBOLS AND PICTORIALS



#### **NOTE!**

This indicates a recommendation or information deemed to be particularly important.



#### **ATTENTION!**

This indicates a dangerous operation or situation.



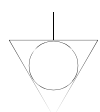
#### **ATTENTION!**

This indicates a regulation or an obligation.



#### **ATTENTION!**

This indicates the prohibition to carry out an operation.



#### **EQUIPOTENTIAL TERMINAL SYMBOL**

The appliance is to be connected within an equipotential system.















The connection terminal is located in the immediate vicinity of the power cable inlet.














## **2 SAFETY**

### **2.1 OVERVIEW**

- Read the warnings contained in this manual carefully as they provide important information regarding safe installation, maintenance and use.
- These appliances should only be used by personnel trained to use them.
- The appliance must be operated under close supervision.
- The appliance must only be used for the purpose for which it was explicitly designed, any other use is improper and as a result considered dangerous.
- This appliance is intended for professional use and therefore must be used by appropriately trained personnel
- Take particular care during operation as the outside of the appliance can also become very hot!
- It is essential to contact a specialist support centre for any repairs or maintenance.
- All the important information about the appliance for technical support can be found on the technical data plate (see figure "Appliance general layout").
- When requesting technical support, you should describe the problem in detail in order to allow the technician to immediately understand the cause and type of fault.
- Certain operational faults may be due to operator error, therefore it is important for staff to receive comprehensive training.

## 2.2 WARNINGS

	All installation and maintenance work must only be carried out by a company belonging to the relevant industry register.
	Fire protection regulations must be strictly adhered to.
	The machine should be serviced at least once a year to ensure it is in prime condition. Therefore, it is recommended to sign a maintenance contract with a reliable technical support centre.
	The appliance can only be used for cooking food in industrial kitchens. <b>Any other use is considered improper use and, therefore, dangerous</b>
	The appliances should only be used by personnel trained to use them. The appliance must be operated under close supervision.
	Any damage caused by water/steam infiltration or insects, due to the machine panels not being closed (after installation or maintenance) shall void any warranty claims.
	The manufacturer assumes no responsibility for injuries or damage due to non-compliance with safety regulations or improper use of the appliance by the operator.
	The appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental abilities, or lack of experience or knowledge, unless they are supervised, by someone responsible for their safety, or given instructions regarding the use of the appliance. Children should be supervised at all times so that they do not play with the appliance.
	Wear rubber gloves, goggles or a face shield and protective clothing when using the appliance. <b>Risk of scalding!</b>
	The machine controls can only be hand operated. Damage caused by the use of pointed, sharp and similar objects shall void any warranty claims.
	It is essential to wash the inside of the cooking pan thoroughly before setting up the appliance for first use.
	The cooking pan must be filled respecting the minimum and maximum values (including the food to be cooked) indicated in the table depending on the cooking method.
	It is absolutely forbidden to place your hands or other objects in the pan when the mixer is running.
	When emptying the pan, the operator must position him/herself on the right-hand side of the machine (control side) being careful of any hot content spilling from the pan and avoiding any splashes.

	The operator must also ensure that any persons present in the room maintain a safe distance of at least 2 metres from the perimeter of the machine, both while emptying and replacing the pan.
	The pressure cooking phases must be carried out with particular care as indicated in this manual. When opening the lid pay particular attention to the steam escaping from the vent on the lid and from the front of the lid.
	Do not use the "PRESSURE" cooking functions for frying operations.
	Take particular care during operation as the surfaces become hot.
	When filling the pan with water, using a tap or shower (optional), make sure that there is no hot oil in the pan.
	The appliance must be disconnected from the power supply during cleaning, maintenance and replacement of the internal parts.
	When cleaning the appliance, never spray water directly in order not to cause infiltration and damage to the parts.
	Most cleaning products are harmful to the skin, eyes, mucous membranes, and clothes. Precautions must be taken. Wear rubber gloves, safety glasses/goggles or a face shield, and protective clothing. Read the warnings carefully and follow the directions on the label of the detergent.
	The floor may be slippery in the area around the appliance.
	If the power cord is damaged, it must be replaced by the manufacturer or by a servicing company or a similarly qualified person in order to avoid hazards.
	Switch off the appliance in case of breakdown, malfunction or water leakage. Disconnect all water, electricity and gas supplies and contact a support centre.
	In the event of a fire, cover the cooking pan by closing the lid and disconnect all water, electricity and gas supplies.
	NEVER USE WATER to extinguish a fire.
	Do not store or use flammable gases or liquids near the machine.



## 2.3 TABLE OF PAN PRODUCT LEVELS






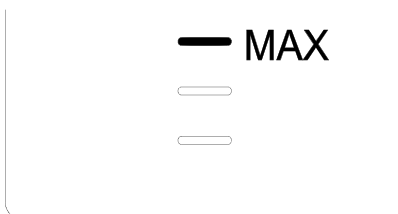


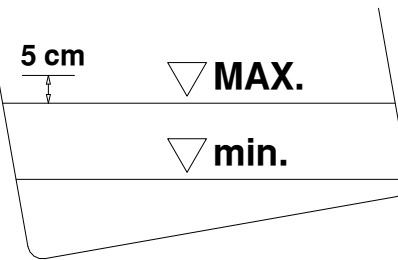


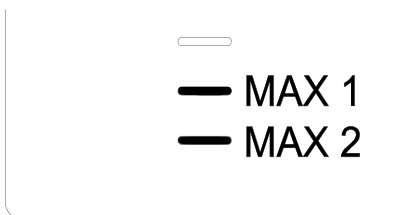


### ATTENTION:

The cooking pan must be filled respecting the minimum and maximum values (including the food to be cooked) indicated in the table depending on the cooking method.



### ATTENTION:

Failure to comply with this requirement may cause serious injury to persons and compromise the operation of the appliance

Cooking method	PAN LEVELS TO BE RESPECTED
  	
 	 <p><b>min.</b> The minimum level <b>MUST</b> cover the entire pan bottom!!</p>
 	
 	<p><b>MAX.1.</b> Standard maximum level  <b>MAX.2.</b> Maximum level when cooking foods that increase in volume or produce foam during cooking.</p>

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## 2.4 PRESSURE COOKING (SAFETY WARNINGS)

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Carefully observe the following indications when pressure cooking:

1. **Respect the product loading levels in the pan!**

2. When the icon appears



**DO NOT ATTEMPT TO OPEN THE LID!!!**

**A dangerous pressure has been reached inside the pan!!!**



**ATTENTION:**

If there is a power cut when pressure cooking, the pressure in the pan is brought to atmospheric pressure by the automatic opening of the solenoid valve. In this case the steam will **NOT** be condensed.

It is normal for the uncondensed steam to come out from under the side of the machine for a few minutes!

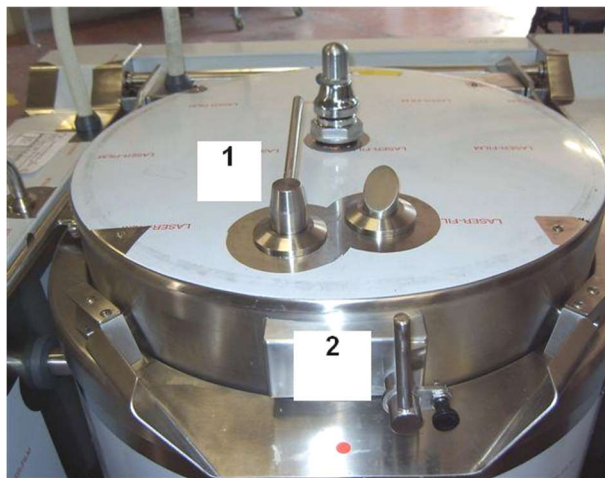
## 2.4.1 CLOSING THE PRESSURE COOKER LID

When the icon appears

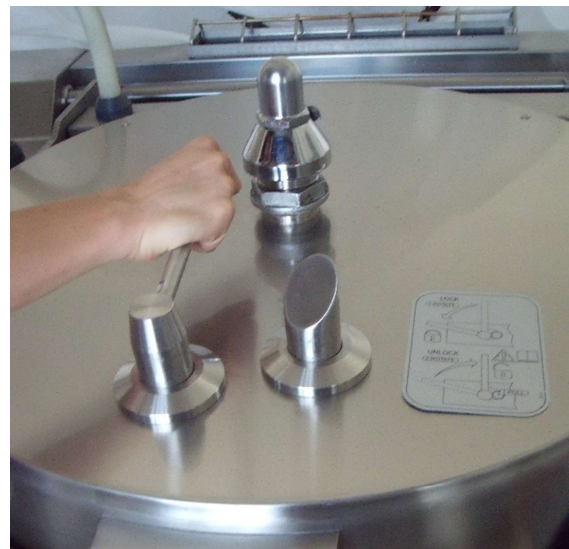


### Closing the lid in pressure cooker mode

Lid position unlocked (NO pressure cooking)



a. Turn handle 1 anticlockwise



b. Turn handle 2 anticlockwise until it is locked.

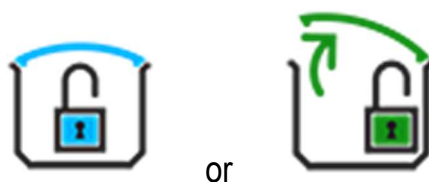


Lid position locked (pressure cooking)



## 2.4.2 OPENING THE PRESSURE COOKER LID

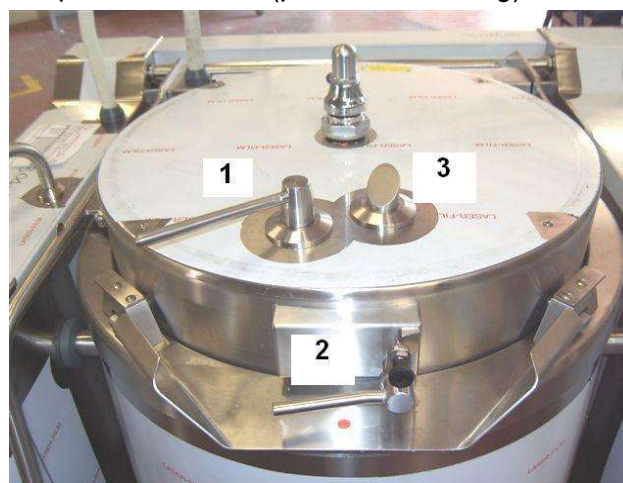
When the icons appear



or

**Opening the lid as described below.**

Lid position locked (pressure cooking)



a. Release the lock and gently turn handle 2 clockwise.

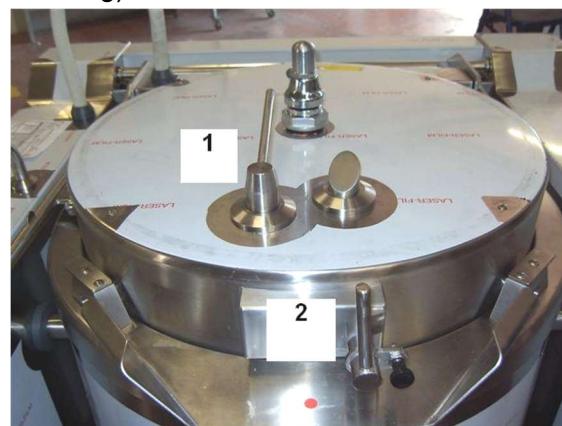


b. Wait for the residual steam to escape from vent 3.

c. Turn handle 1 clockwise



Lid position unlocked (NO pressure cooking)



d. Lift the lid slightly (about 5°) and wait for the steam to come out safely without hitting the operator.

e. Open the lid completely.

### 3 DESCRIPTION OF THE MACHINE

#### 3.1 DESCRIPTION

Round Bratt pans with built-in mixer, ideal for cooking meat, sauces, risotto, fillings and for all those dishes that require the ingredients to be worked gently.

Uniform cooking and a high-quality end product are the result of cutting edge and simple to use technology.

CBTE..AC version with confectionery pack (wall heating, vertical blade for wall scraping and PEEK scrapers).

Gas and electric versions with usable capacity from 130 to 310 litres.



The appliance can only be used for cooking food in industrial kitchens. **Any other use is considered improper use and, therefore, dangerous**

#### 3.2 MATERIALS

Cooking pan in AISI 304 grade stainless steel

Double-walled lid in AISI 304 grade stainless steel

Seal in food-grade silicone with a single junction point

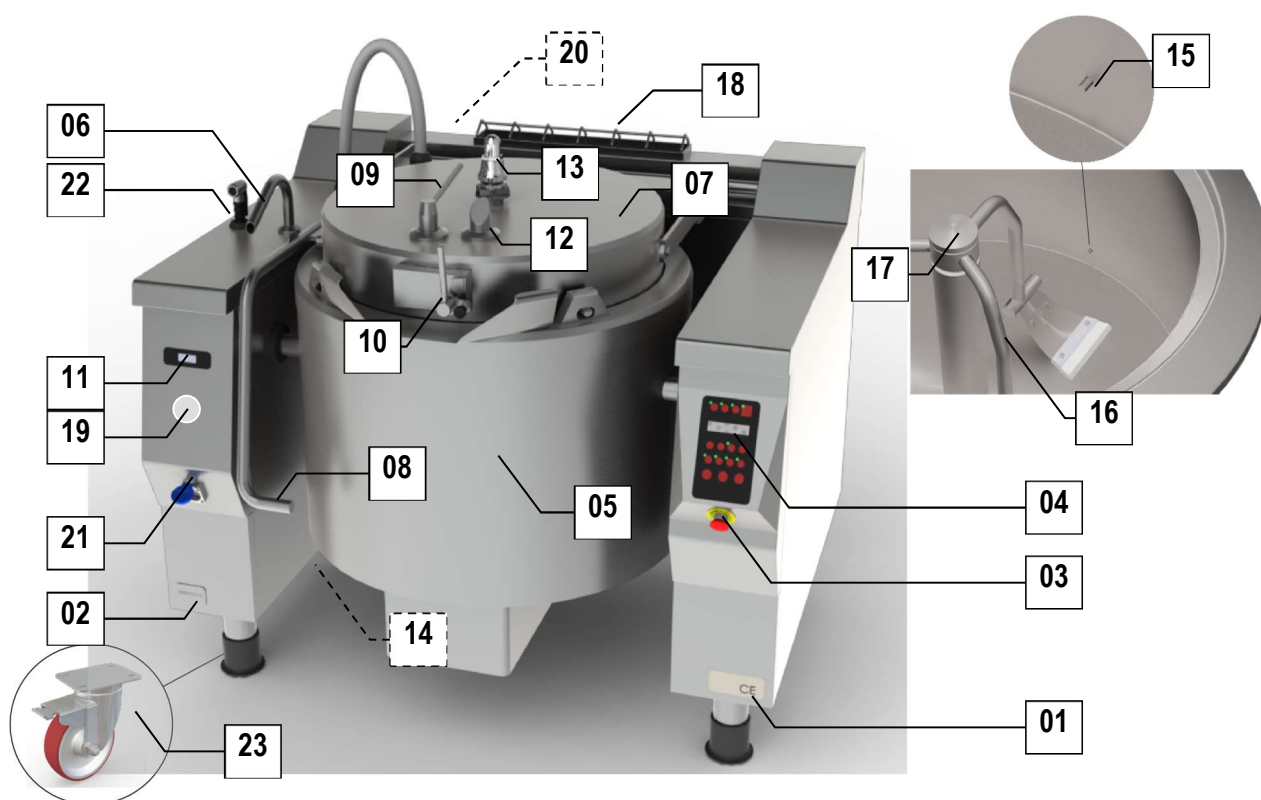
Outer cover in fine satin AISI 304 grade stainless steel.

Self-supporting frame in AISI 304 grade stainless steel.

Adjustable feet for levelling in AISI 304 grade stainless steel, equipped with removable cover for cleaning operations.



### 3.3 OPERATING PARTS



<b>01</b>	Technical Data Plate
<b>02</b>	Plate serial no.
<b>03</b>	Emergency button
<b>04</b>	Control panel
<b>05</b>	Cooking pan
<b>06</b>	Fill tap
<b>07</b>	Lid
<b>08</b>	Lid handle
<b>09</b>	Lid closing lever
<b>10</b>	Lid lock lever
<b>11</b>	Pressure switch
<b>12</b>	Steam outlet vent

<b>13</b>	Safety valve
<b>14</b>	Condensate drain
<b>15</b>	Sensor in the pan
<b>16</b>	Mixer
<b>17</b>	Mixer locking ring
<b>18</b>	Steam vent (mod.CBTG)
<b>19</b>	Steam pressure gauge (mod.CBTG)
<b>20</b>	Steam safety valve (mod.CBTG)
<b>OPTIONAL</b>	
<b>21</b>	Plug socket
<b>22</b>	Shower
<b>23</b>	Castors

### 3.4 TECHNICAL DATA CBTG E/V..A

	CBTG/E/V	130A	180A	310A
TECHNICAL DATA: DIMENSIONS				
Dim.appl.A	mm	1455	1655	1755
Dim.appl.B	mm	1270	1500	1560
Dim.applia.H1	mm	1030	1062	1062
Height of work surface H	mm	950	950	950
Height with lid open H2	mm	2100	2360	2380
TECHNICAL DATA: OPERATING				
Container diameter	mm	700	900	1000
Dim. container H	mm	420	370	470
Bottom surface area	dm²	38	63	78
Total volume	lt	162	235	369
Usable volume	lt	135	190	320
Mixer speed	rpm	6÷18	6÷14	4÷10
Mixer torque	Nm	191	236	353
Mixer power	kW	0.37		
Pressure cooking	bar	0.4	0.2	0.2
Temperature range (mod.G/E)	°C	20 ÷ 220		
Temperature range (mod.V)	°C	20 ÷ 175		
Wall temperature range (mod ..AC)	°C	20 ÷ 130		
Sound pressure	dbA	<70		
POWER MOD.GAS (CBTG ..)				
Gas power	kW	22	33	49
POWER MOD.ELEC.				
Electric power (mod.CBTE ..A)	kW	13.5	21	29
Electric power (mod.CBTE ..AC)	kW	18.3	26.4	36.8
POWER MOD. STEAM (CBTV..)				
Steam pressure	bar	8		
Steam flow	kg/h	70	100	120
Steam consumption (20-100° C)	kg	20	28	47

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## 3.5 OPTIONAL

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### 3.5.1 Shower for washing

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The shower has a twist-out type system. Pull out gently until the desired or maximum length is reached. To return, it is necessary to tug gently outwards and then twist it back into position.

Press the black lever to operate the water jet. The flow of water immediately stops when released. If you want to have a continuous jet of water, turn the black lever as far as you can.



Handle this accessory with care and store it in its housing at the end of each use to avoid damaging it.

**Make sure there is no hot oil in the pan before using the jet.**

---

### 3.5.2 Plug socket

---

The plug socket can be used to connect the appliance externally to a 230V connection (**MAX 2500W**).

Lift the protective cover and connect the plug.



**If the protective cover is damaged, replace it straight away.**

---

### 3.5.3 Castors

---

The appliances can be installed on castors. The front two have brakes: to engage them, press gently on the lever above the castor, to release them, press more firmly.



**Always engage the castor brakes if you do not have to move the appliance.**

**Make sure the machine is completely disconnected before moving it .**



## 4 USING THE MACHINE

## 5 TOUCH SCREEN

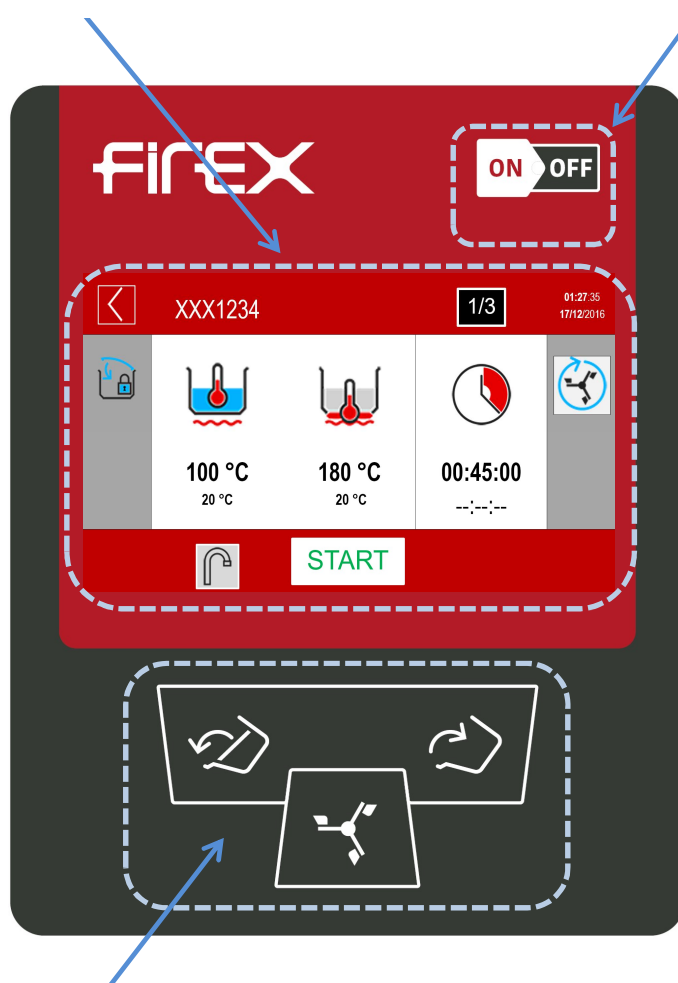
1-On-off switch

2- 7" TFT resistive display

3- Keypad for movements (mixer, pan)

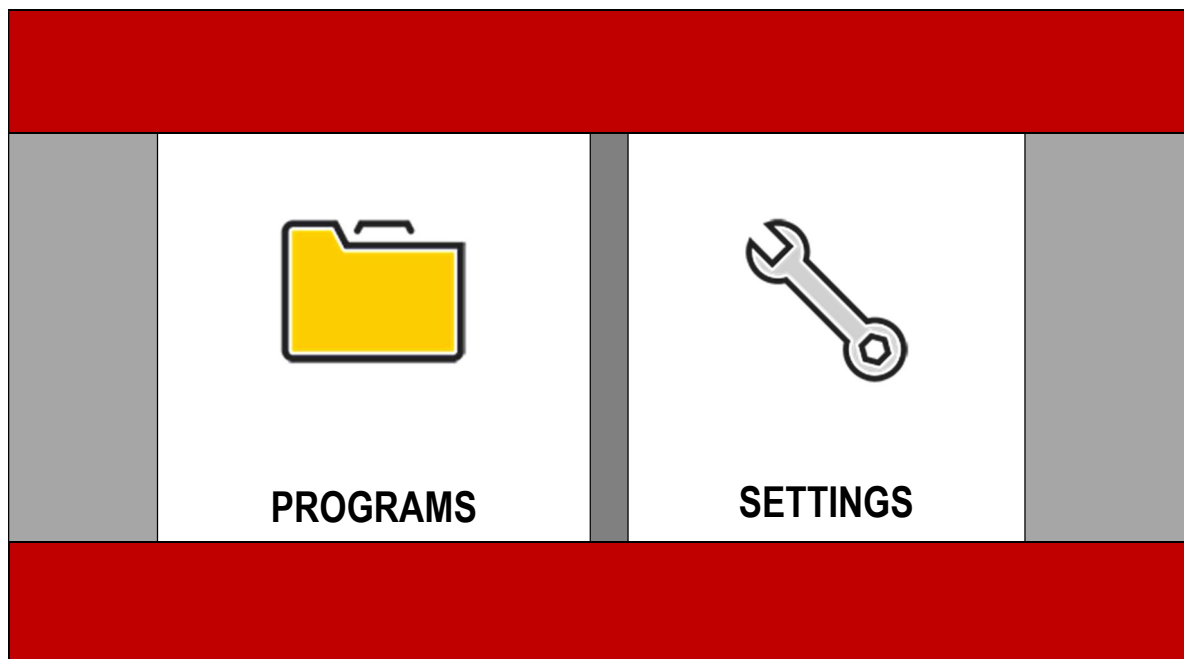
2- 7" TFT resistive display

1-On-off switch



3- Keypad for movements (mixer, pan)

## 6 MAIN MENU



### PROGRAMS

- Setting manual cooking parameters
- Carrying out manual cooking
- Running cooking programs

### SETTINGS

Appliance setting-user;

- creating-editing cooking programs
- language
- date-time
- firmware update
- colors
- EXPORT (HACCP data)

Appliance setting - installer/technical assistant;

- TEST I/O
- Parameter setting (unit of measurement)
- Import database

## 7 SETTINGS MENU

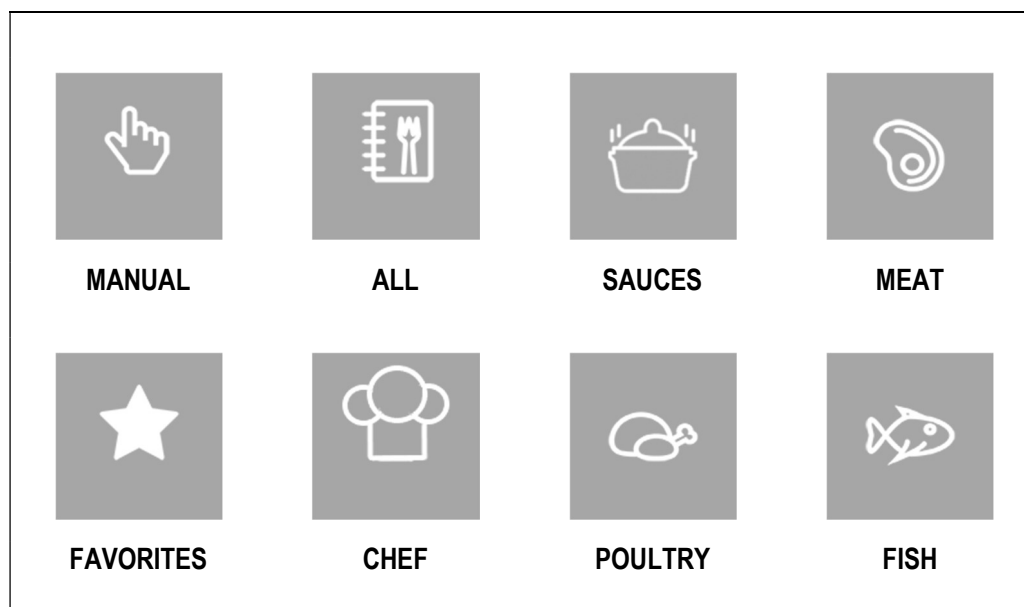






<b>PROGRAMS</b>	<ul style="list-style-type: none"> <li>Creating-editing cooking programs</li> </ul>
<b>LANGUAGES</b>	<ul style="list-style-type: none"> <li>Language setting</li> </ul>
<b>FIRMWARE</b>	<ul style="list-style-type: none"> <li>Firmware update (from USB)</li> </ul>
<b>DATE-HOUR</b>	<ul style="list-style-type: none"> <li>Current Date and Time setting</li> </ul>

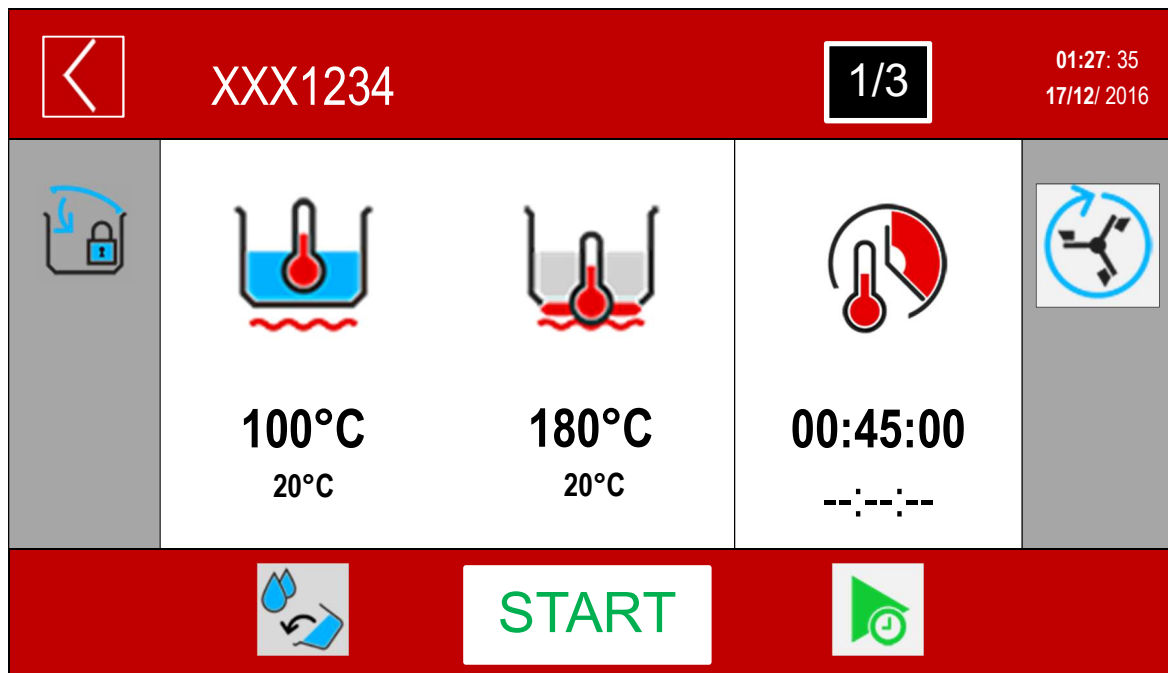
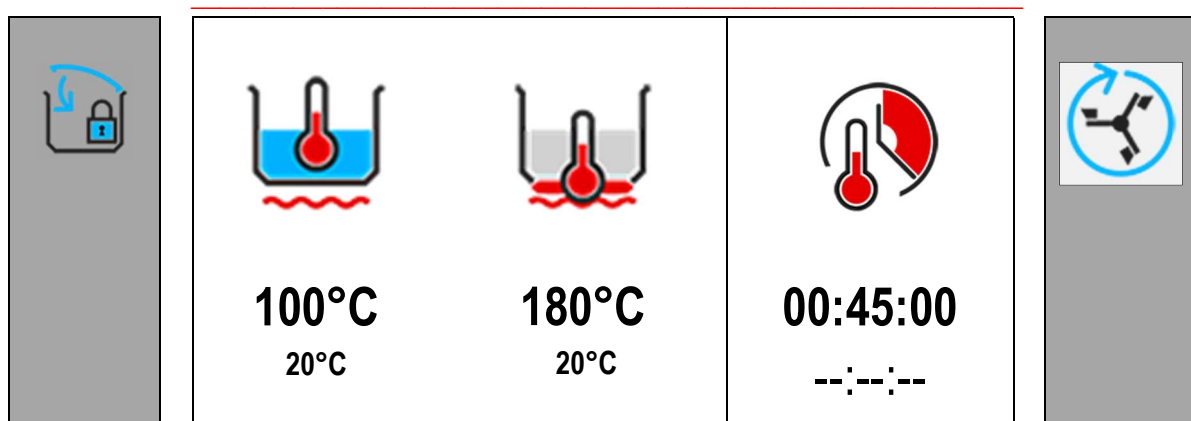
<b>TEST I/O</b>	<ul style="list-style-type: none"> <li>Test I/O board (only with password)</li> </ul>
<b>PARAMETERS</b>	<ul style="list-style-type: none"> <li>Parameter setting (only with password)</li> </ul>
<b>COLORS</b>	<ul style="list-style-type: none"> <li>Screen colour setting</li> </ul>
<b>IMPORT</b>	<ul style="list-style-type: none"> <li>Import database (parameters, cooking, languages, programs) only with password.</li> </ul>

<b>EXPORT</b>	<ul style="list-style-type: none"> <li>Export (HACCP data).Read the instruction manual dedicated to HACCP.</li> </ul>
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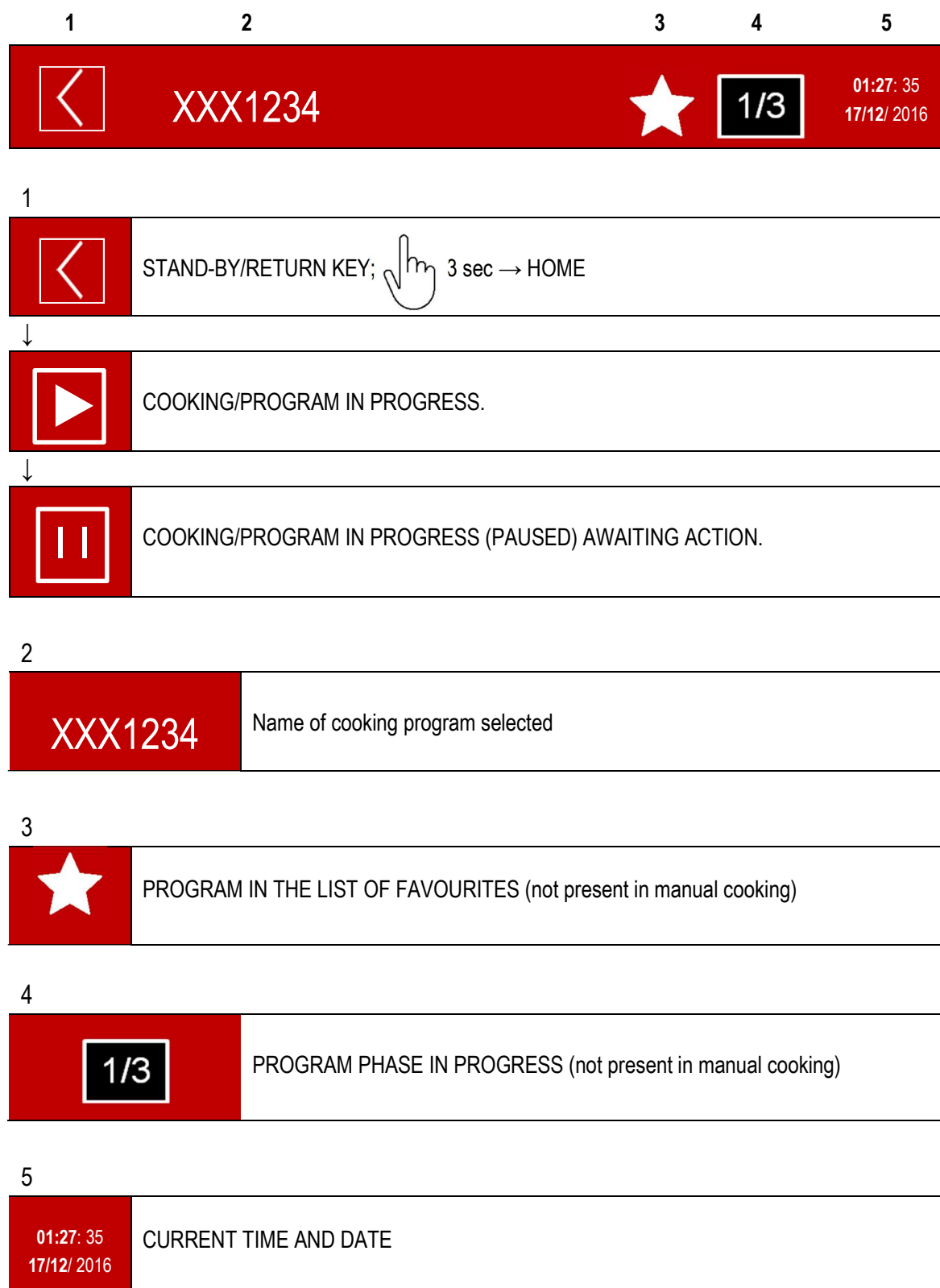
## 8 PROGRAMS MENU







 <b>MANUAL</b>	<ul style="list-style-type: none"> <li>• Setting manual cooking parameters</li> <li>• Carrying out manual cooking</li> </ul>
 <b>ALL</b>  <b>FAVORITES</b>  <b>MEAT ETC</b>	<ul style="list-style-type: none"> <li>• Running cooking programs</li> </ul>




**9 COOKING LAYOUT****STATUS BAR****↓ COOKING AREA****↑ MESSAGE COLUMN****FUNCTION COLUMN ↑****FUNCTION BAR**

## 9.1 STATUS BAR



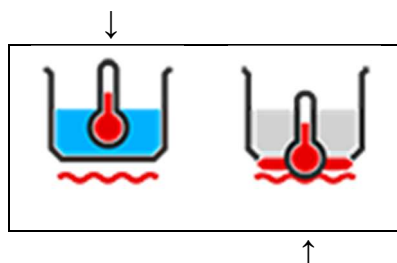
## 9.2 COOKING AREA

COOKING METHOD>				< TIME TYPE
SETPOINT >	<b>100°C</b>	<b>180°C</b>	<b>00:45:00</b>	< SETPOINT
VALUE MEASURED>	<b>20°C</b> 	<b>20°C</b>	<b>--:--:--</b>	< COUNTDOWN

	<ul style="list-style-type: none"> <li>• HEATING IN OPERATION</li> </ul>
	<ul style="list-style-type: none"> <li>• MINIMUM HEATING</li> </ul>
	<ul style="list-style-type: none"> <li>• HEATING OFF AS SETPOINT REACHED OR FOR WAITING (L COLUMN ICONS)</li> </ul>

### 9.2.1 COOKING ICONS (MEANING)

Left or central icon: main control (when the SETPOINT is reached, heating stops and **the countdown of the cooking time starts**)



Right icon: secondary control (when the SETPOINT is reached, the heating stops)







Name	Icon	Description
		Temperature at bottom
		Temperature in the pan
		$\Delta$ Temperature between bottom and main temperature
		Temperature at bottom (tilted pan)
		Temperature in the pan (tilted pan)
		H <sub>2</sub> O temperature in the pan
		Pressure cooking ( <b>SETPOINT not settable</b> )





### 9.3 MESSAGE COLUMN (L)

#### INFORMATION AND REQUESTS INDICATOR L COLUMN

buzzer	Light Indicator	Icon	Description	Behaviour
no	no		Pan out of position (for cooking)	Icon present when pan out of position
no	no		Pan movement not allowed	Icon present only when you want to perform a pan movement in an unauthorised phase.
B			<u>Request</u> to completely open the lid (for pan movement)	Icon present only when you want to move the pan and the lid is not completely open.
B			<u>Request</u> to turn the tap (for pan movement) <i>Attn. alternate icon</i>	Icon present only when you want to move the pan and the tap is not completely turned (towards the outside of the pan).
B			<u>Request</u> to turn the tap (to fill pan with H2O) <i>Attn. alternate icon</i>	Icon present only when you want to fill pan with H2O and the tap is not completely turned (towards the pan).
no	no		Not allowed to fill pan with H2O	Icon present only when you want to fill pan with H2O during an unauthorised phase.
B			<u>Request</u> to unlock the lid ( <b>cooking not allowed</b> )	Icon only present when the lid is closed (locked in pressure mode) during NON-pressure cooking.
B			<u>Request</u> to close and block the lid (pressure cooking) <i>Attn. animated icon</i>	Icon only present when the lid is NOT closed (locked in pressure mode) during pressure cooking.
no	no		<b>Do not open the lid</b> (pressurised pan!!) <i>Attn. alternate icon</i>	<b>Icon present when the machine is pressurised.</b>
no	no		Steam condensation - Reduction in cooking pressure	Icon present at the end of a pressure cooking. Indicates that steam is being condensed to reduce the pressure in the cooking pan and allow the lid to be opened.
no			End of pressure cooking. It is possible to unlock and open the lid	Icon present at the end of a pressure cooking.

buzzer	Light Indicator	Icon	Description	Behaviour
A			Safety thermostat has been triggered	Icon present when the safety thermostat has been triggered. To reset the alarm, restore the safety thermostat.
A			Insufficient gas pressure	Icon present when gas pressure switch has been triggered.
A			Gas central unit reset	Icon present due to interruption in the gas central unit

## 9.4 FUNCTION COLUMN (R)



Icon	Description
	Mixer ON-OFF key (also external) + mixer setting (2 sec.) ROTATION TYPE; SPEED: TIME.
	ON-OFF key for heating walls + setting (2 sec.) No. LEVELS; TEMPERATURE.

## 9.5 FUNCTION BAR








### 9.5.1 START-STOP KEY FOR RUNNING PROGRAMS

**Attention:** the START/STOP key indicates the action that will be performed by pressing the key!  
The machine status is indicated by the icon on the top left

With key presence	Machine status	icon on the top left
	Machine in stand-by.	

Pressing the START key starts the program and the START key becomes the STOP.

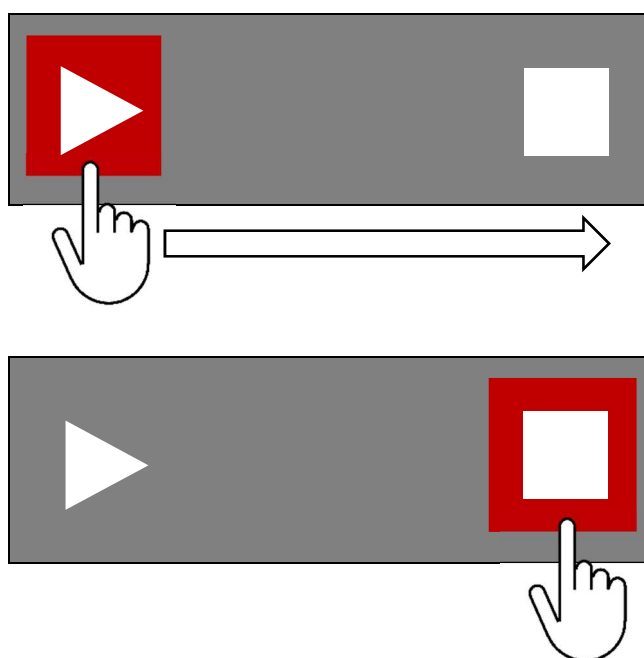
With key presence	Machine status	icon on the top left
	Program running.  or 	 

To avoid accidentally stopping the cooking program in progress, press the STOP key and the following screen appears:



If the STOP key has been pressed incorrectly, wait approximately 5 seconds and you return to the program in progress.

If instead you want to stop the program, slide the coloured square from the triangle to the square and release the key.



The STOP key becomes START.

≤

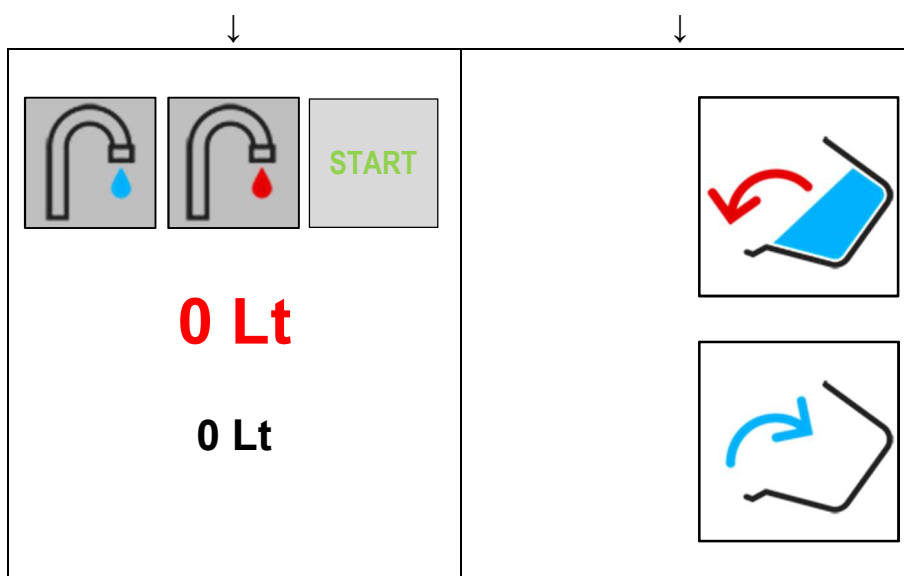
---

**9.5.2 EXTRA KEY**


---



Press the key  to access pan H<sub>2</sub>O filling and pan tilting functions.

**FILL PAN WITH H<sub>2</sub>O****PAN MOVEMENT****FILLING PAN WITH H<sub>2</sub>O**


- LITRE-COUNTER DEVICE ACCURACY +/- 2% AND MAX H<sub>2</sub>O TEMPERATURE 90°C
- MAX LITRES = PAN CAPACITY

---

**9.5.3 COOKING WITH DELAY TIMER KEY**















---



Press the key  to access the settings for cooking with delay timer.

## 10 COOKING METHODS IN DETAIL

### 10.1 COOKING CBT..

Icon	Description
	For braising that requires a temperature up to 220°C; the temperature regulation is controlled by the sensor (PT1000) located on the bottom of the pan
 	For gentle cooking; the temperature regulation is controlled by the sensor (PT1000) located inside the pan, in contact with the product, and by the sensor located on the bottom of the pan.
 	For gentle and slow cooking that require accurate regulation and monitoring of the temperature at the core of the product, the temperature regulation is controlled by the sensor located inside the pan by the temperature difference set between the bottom and the product.
	For different cooking methods that require faster processes; the temperature regulation is controlled by the pressure switches, the maximum attainable pressure is 0.45 bar (mod.130) 0.30 bar (mod.180 310).
 	For different types of cooking that require faster processing and control of the temperature of the bottom (particularly dry products); the temperature regulation is controlled by the pressure switches and by the sensor located on the bottom of the pan. The maximum pressure that can be reached is 0.45 bar (mod. 130) 0.30 bar (mod.180 310).
 	For cooking that requires accurate regulation and monitoring of the temperature at the core of the product during pressure cooking; the temperature regulation is controlled by the sensor (PT1000) located inside the pan, in contact with the product, and by intervention of the pressure switches, the maximum pressure that can be reached is 0.45 bar (mod.130) 0.30 bar (mod.180 310)..
	For braising with tilted pan that requires a temperature up to 220°C; the temperature regulation is controlled by the sensor (PT1000) located on the bottom of the pan (only CBTE).
 	For gentle cooking with tilted pan; the temperature regulation is controlled by the sensor (PT1000) located inside the pan, in contact with the product, and by the sensor located on the bottom of the pan (only CBTE).

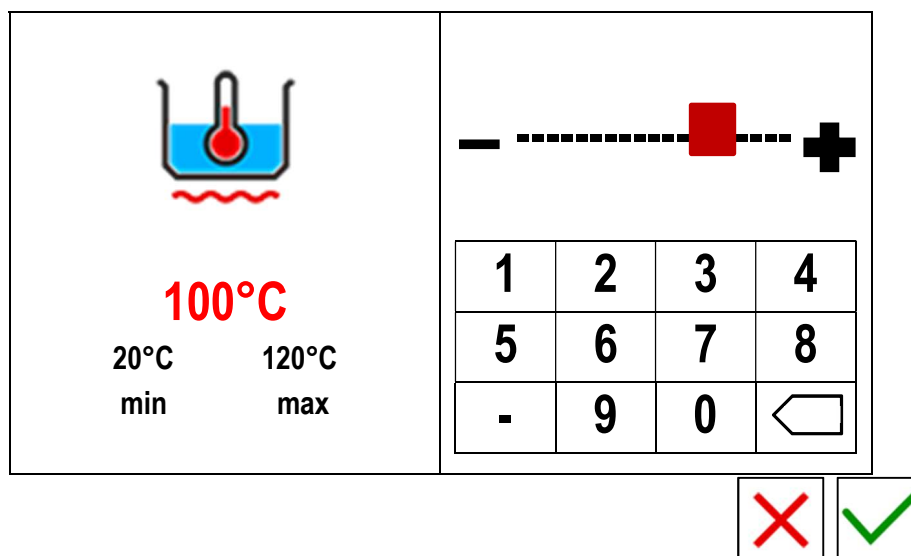
## 11 SETTING SETPOINT PARAMETERS

### 11.1 SETTING SETPOINT VALUES WITH THE KEYPAD

The following screen appears when setting any setpoint value:

left column: parameter of which you are changing the setpoint value.

right column: keypad + cursor for changing the setpoint.



Fields in the left column have the following meanings:

<b>100°C</b>	RED VALUE: VALUE OF WHICH YOUR ARE CHANGING THE SET
<b>20°C min</b>	MINIMUM VALUE SETTABLE
<b>120°C max</b>	MAXIMUM VALUE SETTABLE



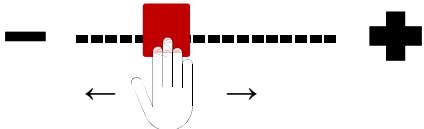
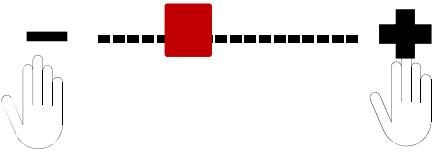
The values in the right column will be changed as follows:

### SETTING WITH KEYPAD

TYPE THE DESIRED VALUE.

**ATTENTION** : THE VALUE MUST BE BETWEEN **min** AND **max**!

### SETTING WITH CURSOR

<u>QUICK SETTING</u> 	<u>PRECISE SETTING</u> 
	

### EXIT FROM SETTINGS



Exit without confirming settings key



Exit confirming settings key

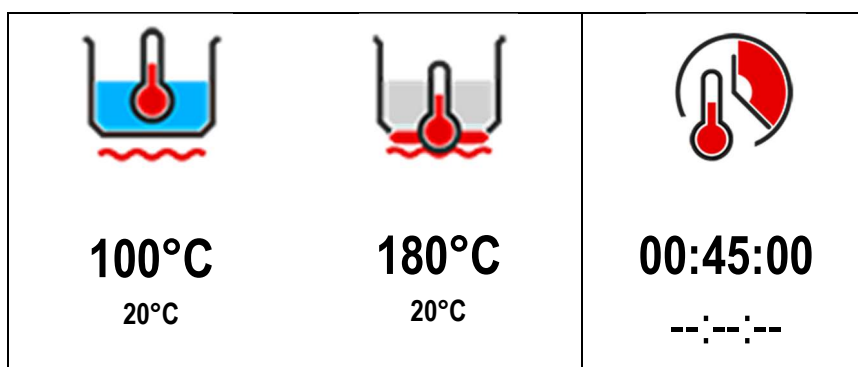


## 12 COOKING PARAMETERS SETTING

The setting of the following parameters can only be made from the menu:

1. PROGRAMS + MANUAL
2. SETTINGS + PROGRAMS

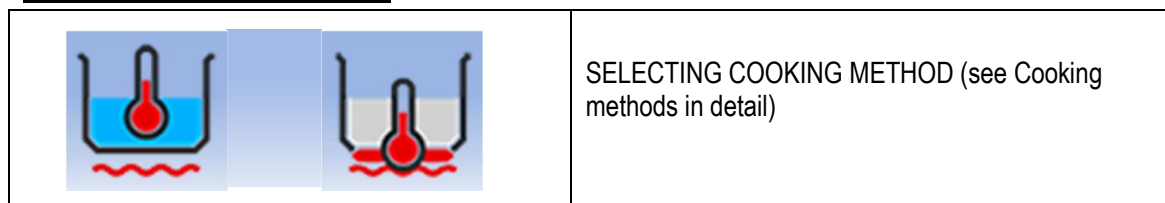
### 12.1 SETTING COOKING METHOD AND TEMPERATURE



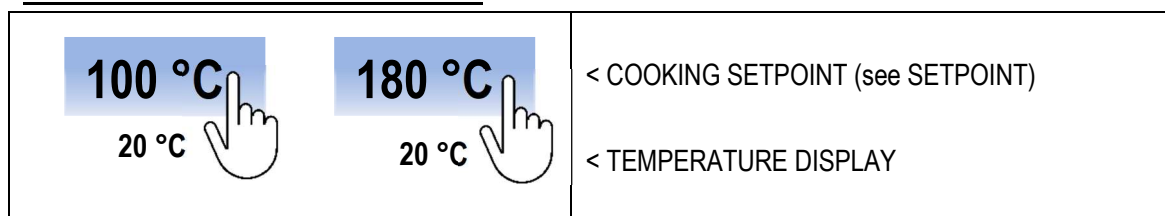
AREA HIGHLIGHTED = SELECTION/SETTINGS



#### SETTING COOKING METHOD

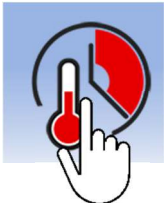
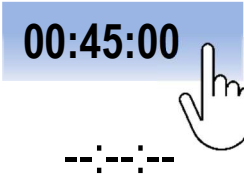


#### SETTING TEMPERATURE SETPOINT



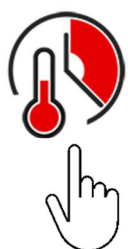
SET THE SETPOINT AS DESCRIBED IN THE CHAPTER

## 12.2 SETTING COOKING TIME

 	<p>SELECTING COOKING TIME</p> <p>&lt; COOKING TIME SETPOINT (see SETPOINT)</p> <p>&lt; COOKING TIME COUNTDOWN</p>
--	---

### SELECTING COOKING TIME

Cooking time  
(at setpoint °C)






Cooking time  
(immediate)



Infinite time

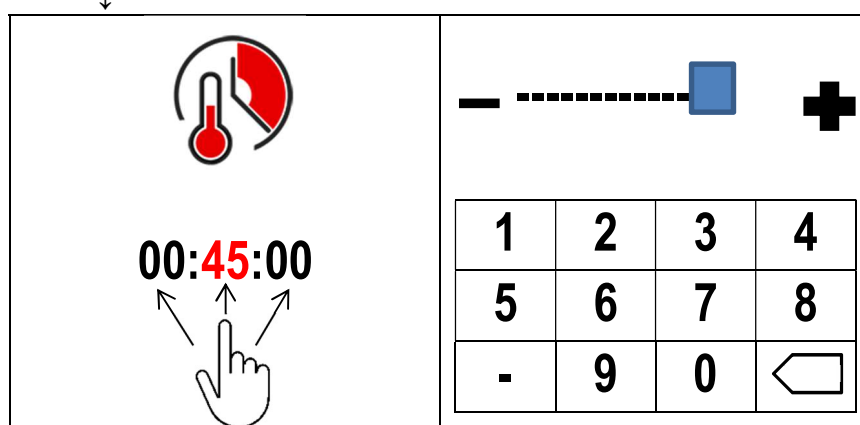


**ATTENTION:** WHEN SELECTING THE INFINITE TIME, PRESS THE KEY INDICATED BELOW TO TERMINATE THE PROGRAM IN PROGRESS.

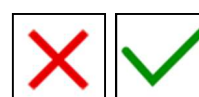
  	<p><b>NOTE:</b></p> <p>The time elapsed since the beginning of the phase is indicated on the bottom row.</p>
---	--

SETTING COOKING TIME SETPOINT

00:45:00



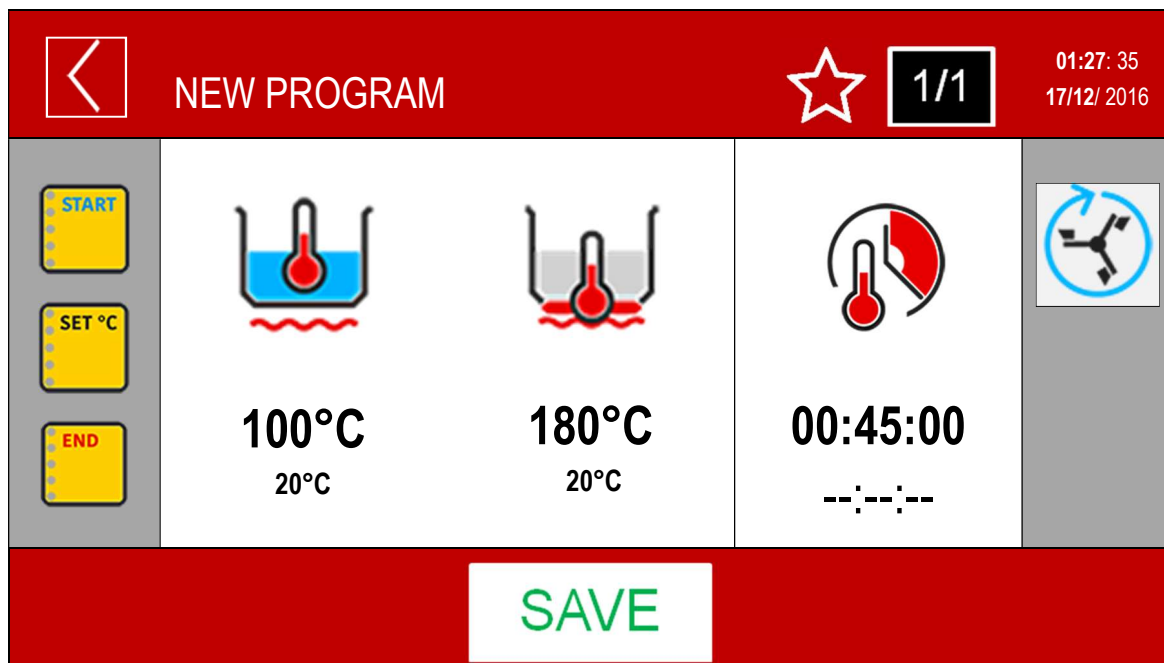
HH:MM:SS



HH: 99 max; MM: 59 max; SS: 59 max

## 13 CREATING PROGRAMS (MULTI-PHASE)

FROM SETTINGS> PROGRAMS> NEW



A PROGRAM CAN CONSIST OF 20 PHASES.

THE PARAMETERS ARE CONSTANT WITHIN EACH PHASE. IF A SINGLE VALUE CHANGES, YOU NEED TO CREATE A NEW PHASE!

THE CREATION OF THE PHASE CONSISTS OF ENTERING THE COOKING METHOD, COOKING TIMES, MIXER FUNCTIONS AND WALL HEATING.

IT IS ALSO POSSIBLE TO ENTER (IN EVERY PHASE) 3 MESSAGES PRESENT IN THE LEFT COLUMN. (SEE MESSAGE SETTINGS)

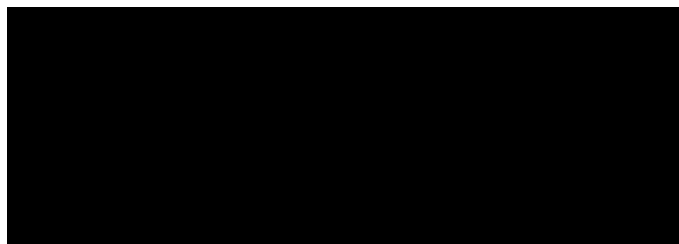
### 13.1 CREATING/DELETING PHASES

ONCE THE PARAMETERS OF PHASE 1 ARE SET, YOU CAN THEN ADD PHASE 2:



AFTER HAVING ADDED AND SET THE PARAMETERS OF PHASE 2, PRESSING ON THE PHASE/PHASE FIELD DISPLAYS THE FOLLOWING SCREEN:

&gt;



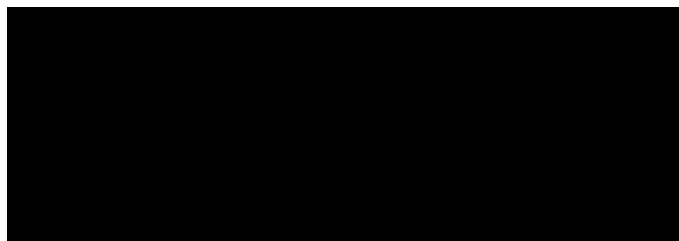
SHOWS THE CURRENT PHASE

RETURNS TO PHASE 1 SETTINGS

ENTERS A NEW PHASE AFTER THE HIGHLIGHTED PHASE

(e.g. if the program consists of 2 phases and I want to insert a phase between 1 and 2, I have to select phase 1 and press the + key, phase 2 becomes 3 and you need to set the parameters for phase 2).

&gt;

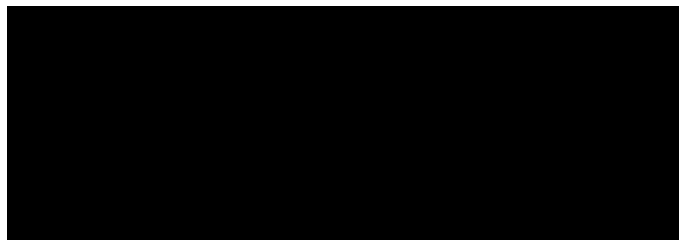


&gt;

DELETES THE HIGHLIGHTED PHASE AND RENUMBERS THE FOLLOWING  
PHASES

(e.g. if the program consists of 3 phases and phase 2 is deleted, phase 3 becomes 2)

&gt;



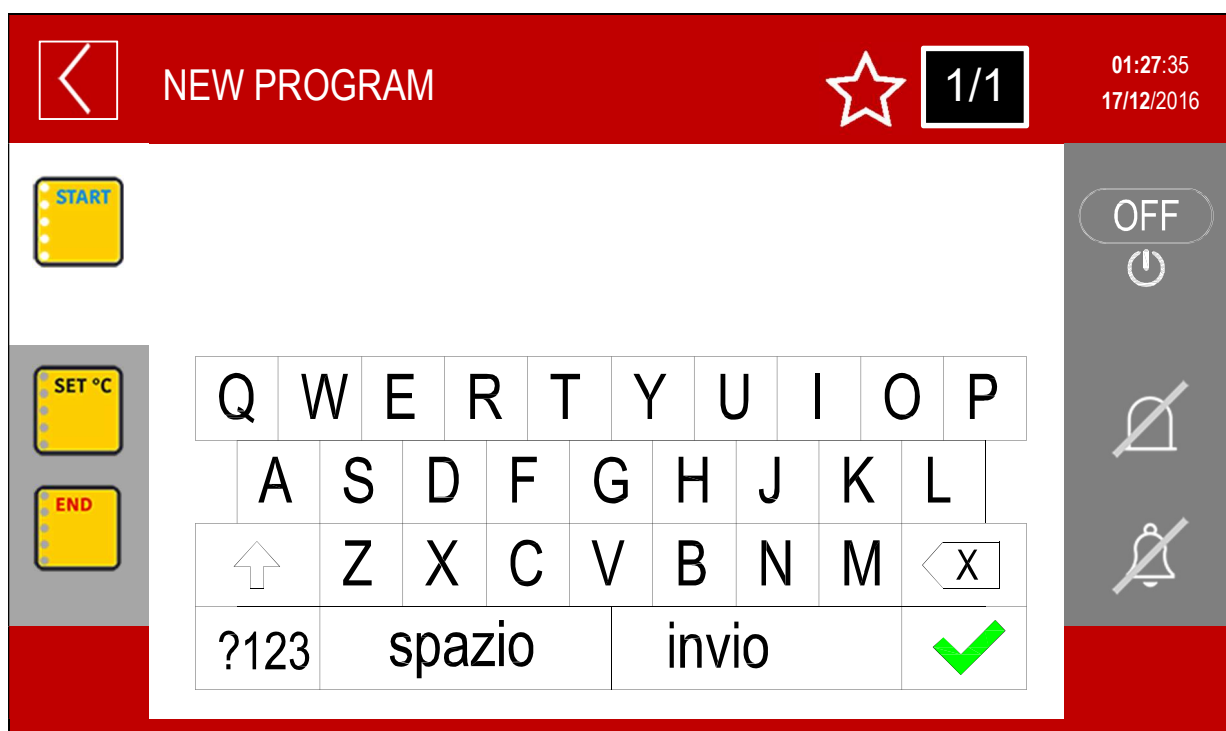
&gt;

**ATTENTION:** NO CONFIRMATION IS REQUIRED WHEN DELETING PHASES! PRESSING THE KEY  
IMMEDIATELY DELETES THE CURRENT PHASE!  
PHASE 1 CAN NOT BE DELETED!

## 13.2 MESSAGE SETTINGS



The following screen appears when selecting the message icon:



↑  
MESSAGE SELECTION KEYS



↑  
MESSAGE SETTINGS KEYS
















MESSAGE WRITING AREA

### MESSAGE SELECTION KEYS

Icon	Description
	MESSAGE AT THE BEGINNING OF THE PHASE
	MESSAGE ON REACHING SETPOINT
	MESSAGE AT THE END OF THE PHASE

**MESSAGE SETTINGS KEYS**



THE KEY ON THE TOP RIGHT TAKES ON THE FOLLOWING FUNCTIONS SPECIFIED IN RELATION TO THE SELECTED MESSAGE (START; SET °C: END)

 <b>START MESSAGE</b>	
Key	Behaviour when program running
	<ul style="list-style-type: none"> <li>No message appears</li> </ul>
	<ul style="list-style-type: none"> <li>The message appears</li> <li>The heating starts at "ON"</li> <li>If the time is set  , the countdown begins</li> </ul>
	<ul style="list-style-type: none"> <li>The message appears</li> <li>The heating stays "OFF" until you reply to the message</li> <li>If the time is set  , the countdown begins when you reply to the message.</li> </ul>
 <b>MESSAGE ON REACHING SETPOINT</b>	
Key	Behaviour when program running
	<ul style="list-style-type: none"> <li>No message appears</li> </ul>
	<ul style="list-style-type: none"> <li>The message appears</li> <li>Heating keeps the SETPOINT</li> <li>If the time is set  , the countdown begins</li> </ul>
	<ul style="list-style-type: none"> <li>The message appears</li> <li>Heating keeps the SETPOINT</li> <li>If the time is set  , the countdown begins when you reply to the message.</li> </ul>
 <b>END OF PHASE MESSAGE</b>	
Key	Behaviour when program running
	<ul style="list-style-type: none"> <li>No message appears</li> </ul>
	<ul style="list-style-type: none"> <li>The message appears</li> <li>Heating keeps the SETPOINT</li> <li>When the countdown has ended, it is possible to increase the cooking time or move on to the next phase.</li> </ul>



**ATTENTION** : IF THE MESSAGE IS SET TO OFF, ALL THE SETTINGS DESCRIBED BELOW (FLASHING, BUZZER, AND TEXT) **WILL NOT APPEAR** WHEN THE PROGRAM IS RUNNING!

THE FOLLOWING KEYS HAVE THE SAME FUNCTIONS FOR ALL MESSAGES (START; SET °C; END)

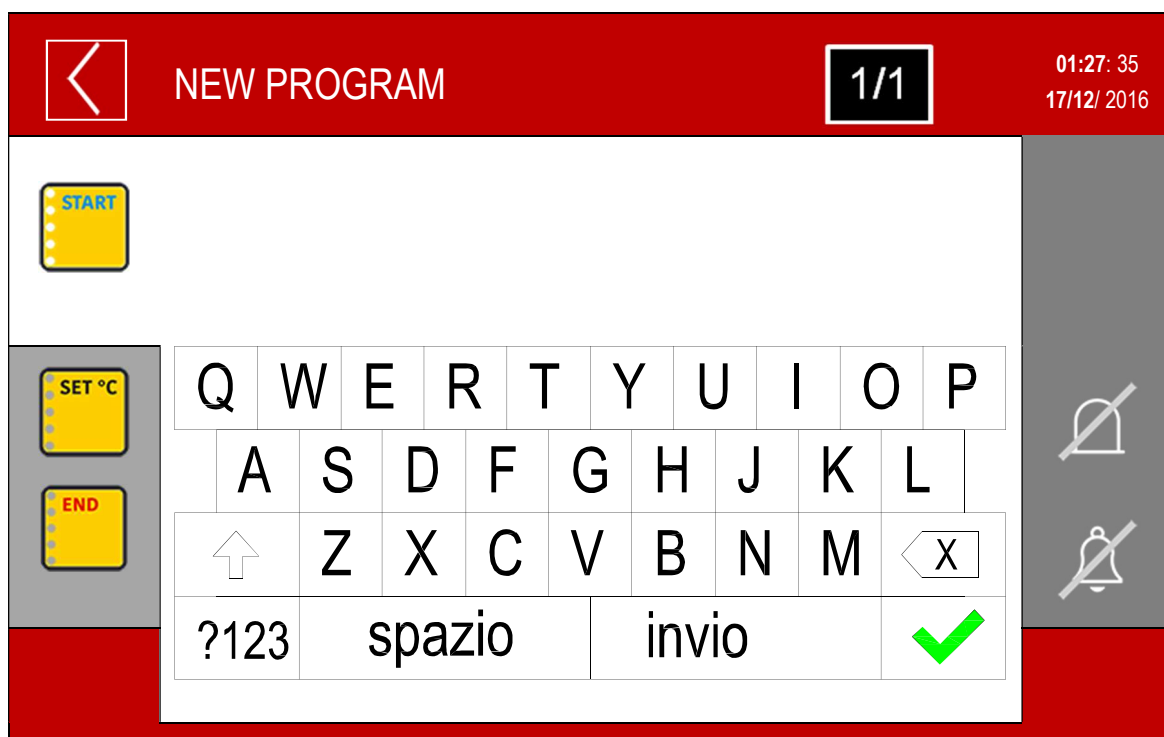
Flashing (optional)

Right key	Behaviour when program running
	<ul style="list-style-type: none"> <li>Flashing not enabled</li> </ul>
	<ul style="list-style-type: none"> <li>When the message appears, the flashing light also switches on. (message frame flashing or external flashing optional)</li> </ul>

Buzzer

Right key	Behaviour when program running
	<ul style="list-style-type: none"> <li>Buzzer not enabled</li> </ul>
	<ul style="list-style-type: none"> <li>When the message appears, the buzzer sounds</li> </ul>



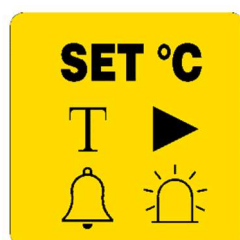
**ENTERING MESSAGE TEXT**

USE THE KEYPAD TO ENTER A DESCRIPTIVE TEXT (MAX 200 CHARACTERS) AND CONFIRM

WITH THE KEY

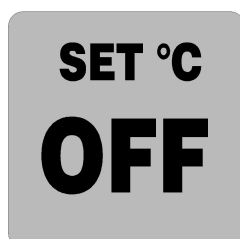
AFTER HAVING SET ALL THE VARIABLES WITHIN THE MESSAGE, THE RELATED MESSAGE ICON WILL SHOW WITHIN ALL THE SYMBOLS THAT SUMMARISE THE SETTINGS OF THE MESSAGE ITSELF.

TEXT PRESENT>  
BUZZER ENABLED>



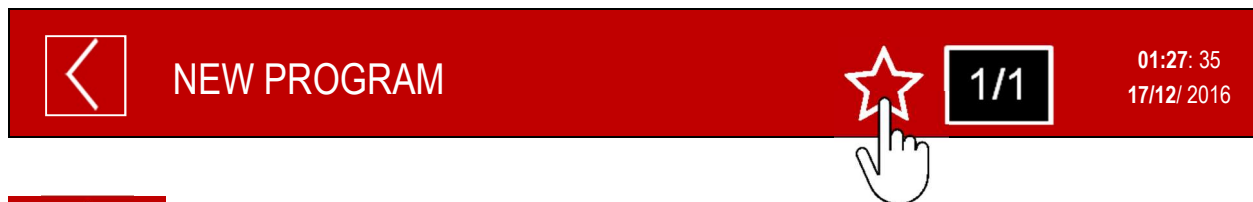
< ACTION TYPE  
< FLASHING ENABLED

**ATTENTION:** IF THE MESSAGE IS IN "OFF", IT APPEARS ON A GREY BACKGROUND. ANY SETTINGS (TEXT, BUZZER, FLASHING) WILL NOT BE CANCELLED FROM MESSAGE SETTING!



### 13.3 SAVING A PROGRAM

IF YOU WANT TO ADD THE PROGRAM TO THE LIST OF FAVOURITES, PRESS THE "STAR" SYMBOL.



- Program NOT added to favourites



- Program added to favourites

PRESS THE "SAVE" BUTTON



THE KEYPAD APPEARS TO ENTER THE PROGRAM NAME.



ENTER THE PROGRAM NAME AND CONFIRM WITH THE KEY ✓.

**ATTENTION** : THE PROGRAM DOES NOT PERFORM A CHECK TO SEE IF A PROGRAM WITH THE SAME NAME ALREADY EXISTS. 2 PROGRAMS WILL BE SAVED WITH THE SAME NAME, WITH THE POSSIBILITY OF RENAMING THEM. (SEE EDITING PROGRAMS)

THE SCREEN APPEARS FOR LINKING THE PROGRAM TO A CATEGORY

---

### 13.4 EDIT/ COPY/ RENAME PROGRAM

---

- FROM SETTINGS> PROGRAMS
- SELECT THE CATEGORY OF THE PROGRAM OR ALL
- SELECT THE PROGRAM THAT YOU WANT TO EDIT.

REFER TO "CREATING MULTIPHASE PROGRAMS" FOR EDITING

ONCE CHANGES HAVE BEEN MADE, PRESS THE SAVE KEY AND THE FOLLOWING SCREEN APPEARS:



SAVE: SAVES THE PROGRAM (NO FURTHER REQUEST)

COPY: A NEW PROGRAM IS CREATED (GIVE THE NAME TO THE PROGRAM AND THE CATEGORY)

RENAME: GIVES A NEW NAME TO THE PROGRAM (SAVING THE CHANGES MADE)

MOVE: MOVES THE PROGRAM TO ANOTHER GROUP (PRESS THE SAVE KEY TO CONFIRM)

### 13.5 DELETING A PROGRAM

- FROM SETTINGS> PROGRAMS
- SELECT THE CATEGORY OF THE PROGRAM OR ALL
- SELECT THE PROGRAM YOU WANT TO DELETE BY PRESSING ON THE NAME OF THE PROGRAM FOR ABOUT 2 SEC.
- A POP-UP WILL BE APPEAR TO CONFIRM PROGRAM DELETION



**CONFIRM DELETION**



**CANCEL DELETION**

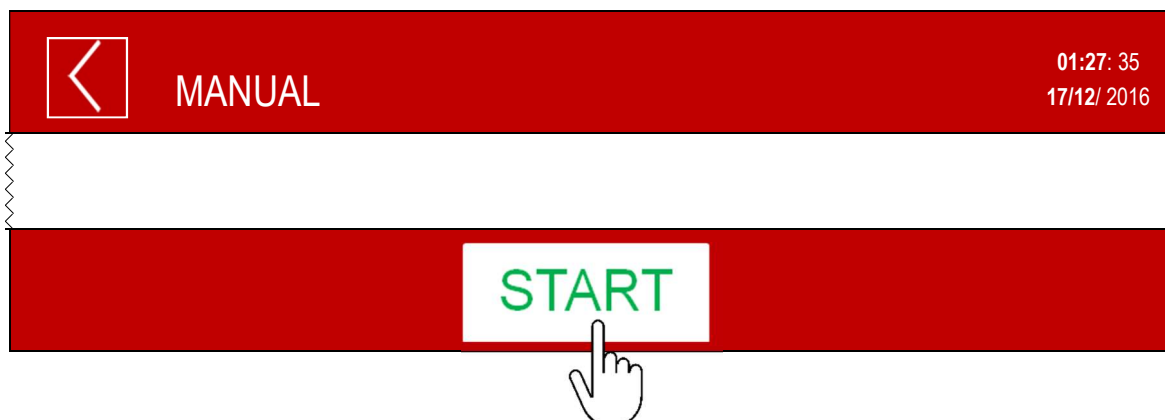
## 14 RUNNING A PROGRAM/MANUAL COOKING

### 14.1 RUNNING A PROGRAM/MANUAL COOKING

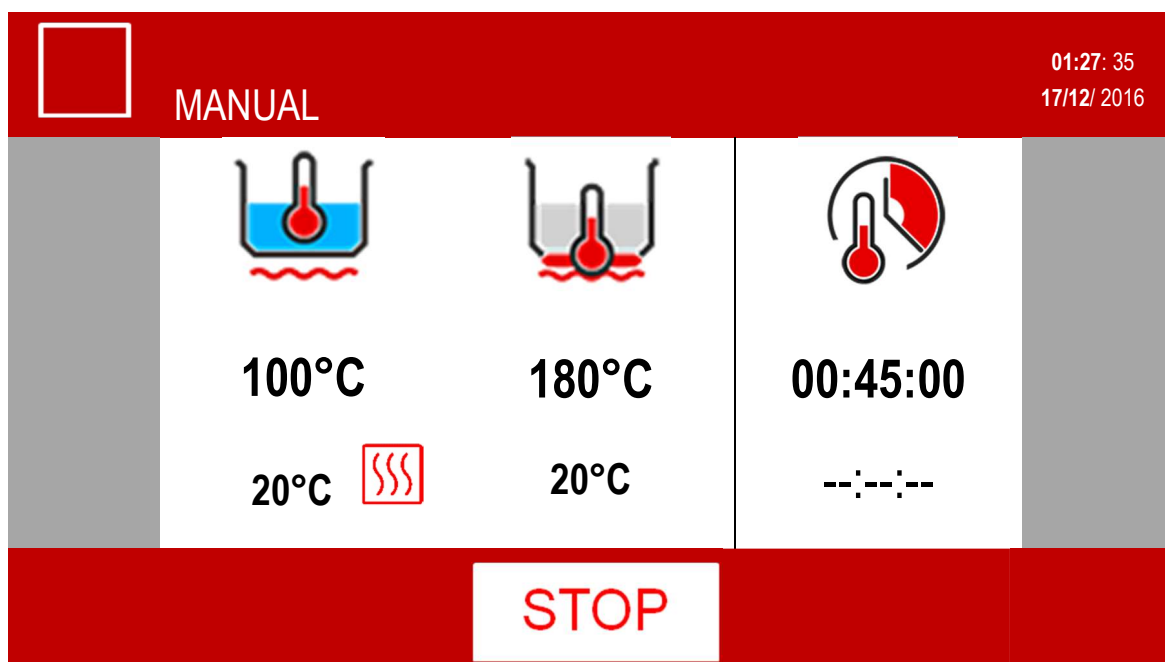
FROM PROGRAMS> MANUAL

SET ALL THE COOKING PARAMETERS

PRESS THE START KEY



THE SCREEN BECOMES



A SYMBOL APPEARS ON THE SIDE OF THE VALUE READ WITH THE FOLLOWING MEANINGS:


	<ul style="list-style-type: none"> <li>• HEATING IN OPERATION</li> </ul>
	<ul style="list-style-type: none"> <li>• MINIMUM HEATING</li> </ul>
	<ul style="list-style-type: none"> <li>• HEATING OFF AS SETPOINT REACHED OR FOR WAITING (L COLUMN ICONS)</li> </ul>

WHEN RUNNING THE PROGRAM YOU CAN CHANGE THE TEMPERATURE AND TIME SETPOINT BY PRESSING IN THE FIELD CORRESPONDING TO THE SET VALUES FOR ABOUT 2 sec. .

**IT IS NOT POSSIBLE TO CHANGE THE COOKING METHOD AND TIME!!**

## 14.2 END OF COOKING

EITHER WAIT UNTIL END OF COOKING TIME (IF TIME SET) OR PRESS THE STOP KEY.

IF THE SET TIME IS  (INFINITE), COOKING/HEATING CAN ONLY BE ENDED BY PRESSING THE STOP KEY!

## 15 RUNNING PROGRAMS (MULTI-PHASE)

### 15.1 RUNNING PROGRAMS (MULTI-PHASE)

FROM PROGRAMS> SELECT THE PROGRAM THAT YOU WANT TO RUN FROM THE FOLDER: ALL; CATEGORY (MEAT, SAUCES, ETC) OR FAVOURITES

PRESS THE START KEY

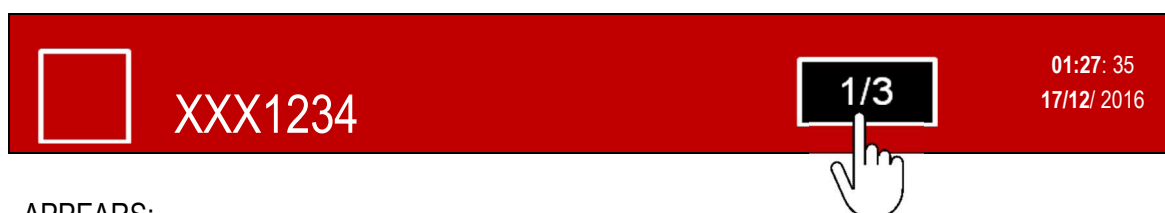
#### **NOTE 1)**

WHEN RUNNING THE PROGRAM YOU CAN CHANGE THE TEMPERATURE AND TIME SETPOINT (ONLY IN THE PHASE IN WHICH THE PROGRAM IS CURRENTLY RUNNING) BY PRESSING IN THE FIELD CORRESPONDING TO THE SET VALUES FOR ABOUT 2 sec. .

**IT IS NOT POSSIBLE TO CHANGE THE COOKING METHOD AND TIME!!**

#### **NOTE 2)**

YOU CAN MOVE ON TO THE NEXT PHASE (WITHOUT WAITING FOR THE PHASE IN PROGRESS TO FINISH) BY PRESSING THE "PROGRAM PHASE" FIELD.



APPEARS:



x1

IT RETURNS TO THE PHASE IN PROGRESS



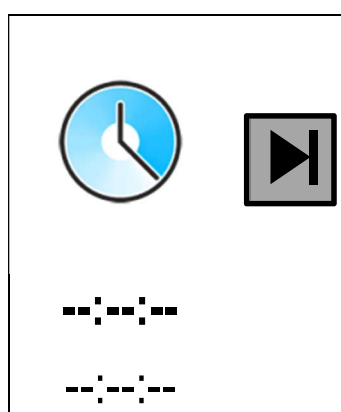
x2

IT PASSES TO THE NEXT PHASE.

**ATTENTION:** IF IT IS THE LAST PHASE, THE PROGRAM FINISHES!

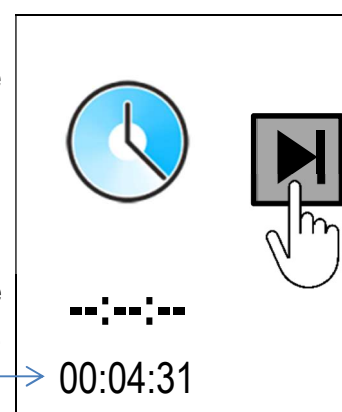
#### **NOTE 3)**

IF A PROGRAM HAS A PHASE SET WITH AN INFINITE TIME, THE MOVE TO THE NEXT STAGE IS ACHIEVED BY PRESSING THE KEY TO THE SIDE OF THE TIME SYMBOL



Press the key to move on to the next phase

The time elapsed since the beginning of the phase is shown on the bottom row.



**NOTE 4)**

IF YOU ARE RUNNING A PROGRAM WITH ACTIVE MESSAGES, WHEN THE MESSAGE APPEARS, THE OPERATOR:

**CAN** PRESS THE BUZZER OR TURN OFF THE FLASHING (IF PRESENT IN THE MESSAGE)




**MUST** CONFIRM THE OPERATION REQUESTED TO CONTINUE WITH THE PHASE OR TO MOVE ON TO THE NEXT PHASE.

**NOTE 5)**

IF THE PROGRAM HAS THE ACTIVE MESSAGE "**END**" AT THE END OF THE COOKING TIME, THE FOLLOWING MESSAGE APPEARS: END THE PHASE?

IF YOU PRESS "**YES**", IT MOVES ON TO THE NEXT PHASE;

IF YOU PRESS "**NO**", THE FOLLOWING KEYS APPEAR:

 	key to move on to the next phase
<p><b>00:45:00</b></p> <p>00:00:11</p> 	key to increase the time (+ 1 minute each time the key is pressed)

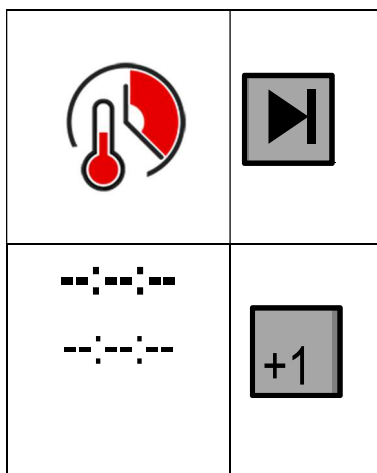
The bottom row indicates the time passed since the cooking time elapsed.

AT THIS POINT IT IS NO LONGER POSSIBLE TO CHANGE THE TIME SETPOINT!

IN ORDER TO EXTEND THE COOKING:

- EITHER YOU CHECK THE TIME PASSED ON THE LOWER ROW AND GO TO THE NEXT STEP BY PRESSING THE KEY ABOVE;
- OR PRESS THE +1 KEY (THE NUMBER OF TIMES CORRESPONDING TO THE DESIRED NUMBER OF MINUTES). THE COUNTDOWN WILL BE DISPLAYED ON THE BOTTOM ROW AND THE KEY ABOVE WILL DISAPPEAR. IT IS NOT POSSIBLE TO DECREASE THE MINUTES SET. IF YOU MAKE A MISTAKE AND SET TOO MANY MINUTES, YOU HAVE TO MOVE ON TO THE NEXT PHASE AS DESCRIBED IN NOTE 2.

ONCE THE TIME HAS RUN OUT, THE FOLLOWING MESSAGE WILL REAPPEAR: END THE PHASE?




---

## 15.2 END OF PROGRAM

---

EITHER WAIT FOR THE END OF PROGRAM OR PRESS THE STOP KEY (+ CONFIRM).

IF THE SET TIME IS  (INFINITE) , COOKING/HEATING CAN ONLY BE ENDED BY PRESSING THE STOP KEY!



## 16 COOKING WITH DELAY TIMER

After having chosen the program to run,



press the button to access the settings for cooking with delay timer.

It is possible to set the delayed start in two ways:

Top row:

setting the start date and time: set the hour and minutes, and, if necessary, the day (with a maximum of 7 days in advance).

Bottom row:

setting delayed start: starting from the current time and date, set the hour and minutes, and if applicable the day(s) delayed (with a maximum of 7 days in advance).

In automatic, when setting in one mode or the other, the other row will also be updated. (if the start time and date are set, the delayed time will be updated, and vice versa).



To exit without saving, press the key .

Press the START key to confirm.

The display shows the time and date when it will start, and the bottom row shows the time remaining until it starts.

To cancel the delayed start, press the STOP button.

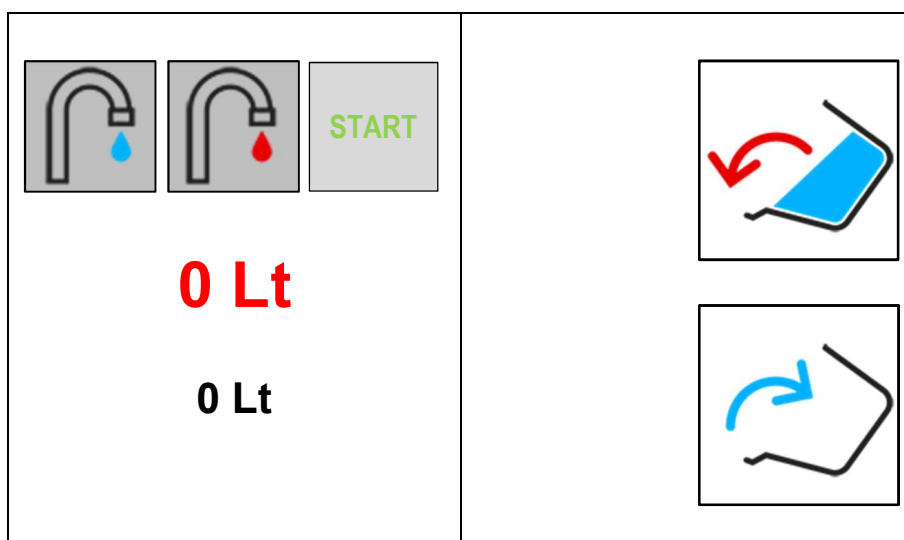
**Attention:** check that there are no lights in the left column (e.g.



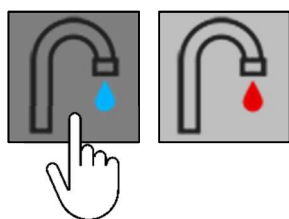
pan out of position), otherwise the cooking with delay timer will NOT be carried out.

## 17 FILLING PAN WITH H2O

### 17.1 FILLING THE PAN WITH H2O USING A LITRE-COUNTER DEVICE

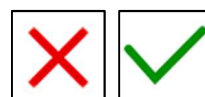
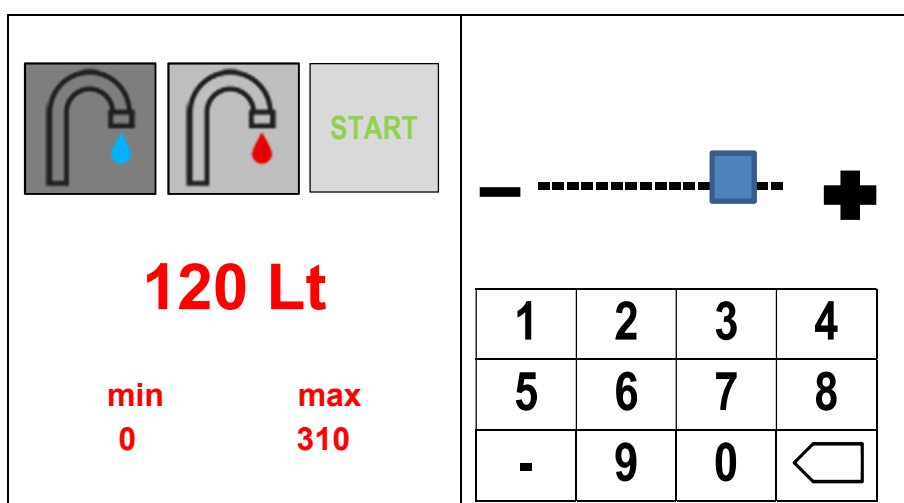


Select hot or cold water. Press on the Lt. Field

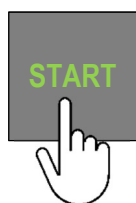
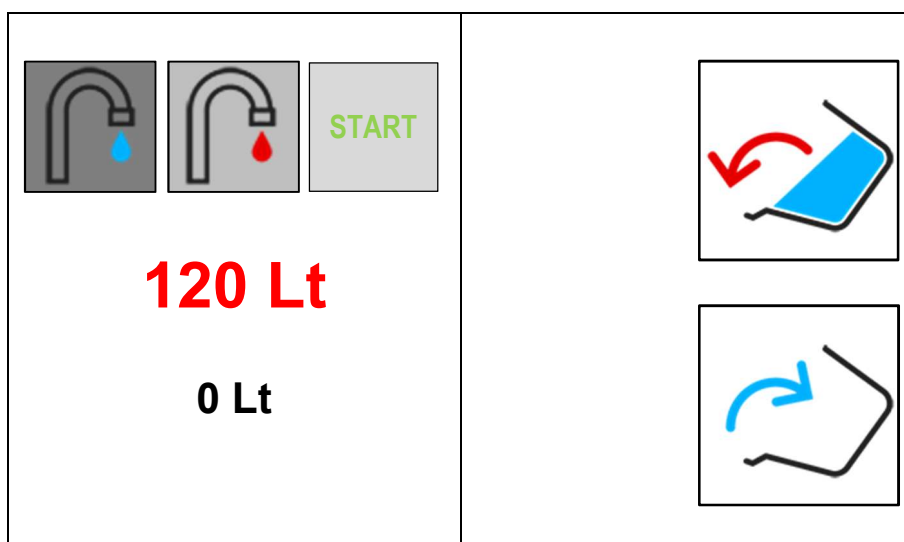


0 Lt

Set the number of litres you want to add and confirm with



Press the "START" key



**120 Lt** litres set

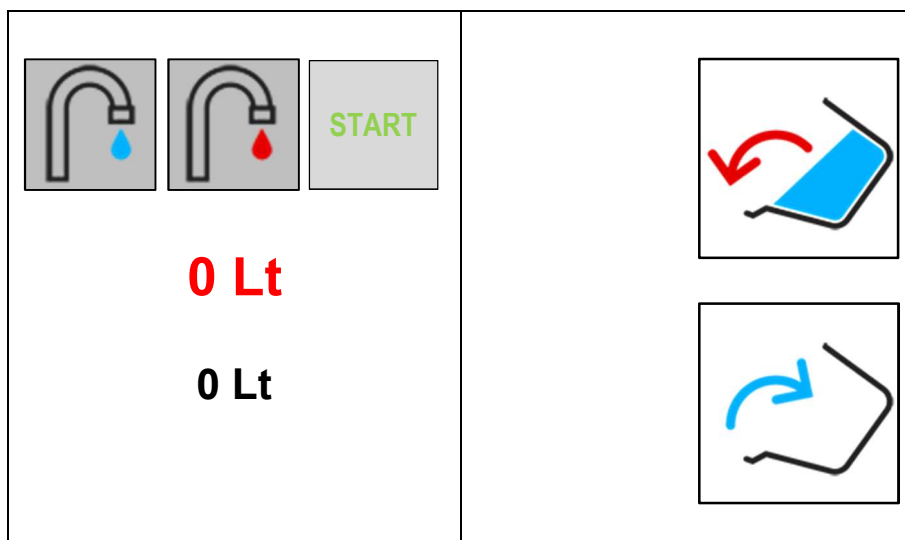
**10 Lt** litres added

If you want to stop filling with water before the number of litres set is reached, press the "START" key

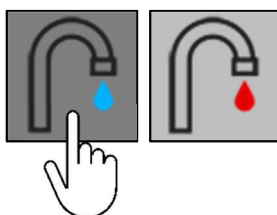
---

**17.2 MANUALLY FILLING THE PAN WITH H2O**

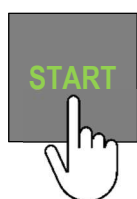
---



select hot or cold water



Keep the "START" key pressed down for the desired number of litres



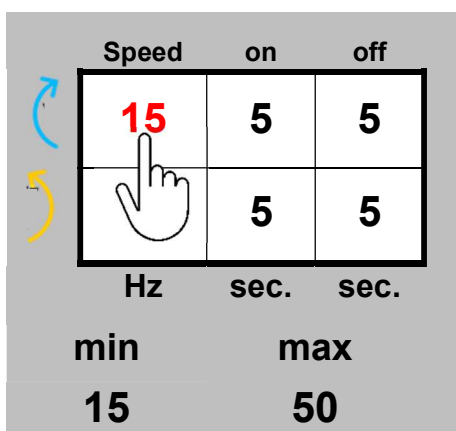
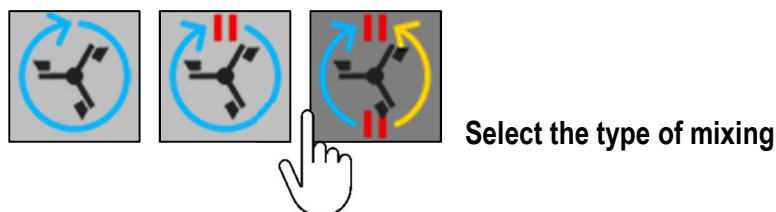
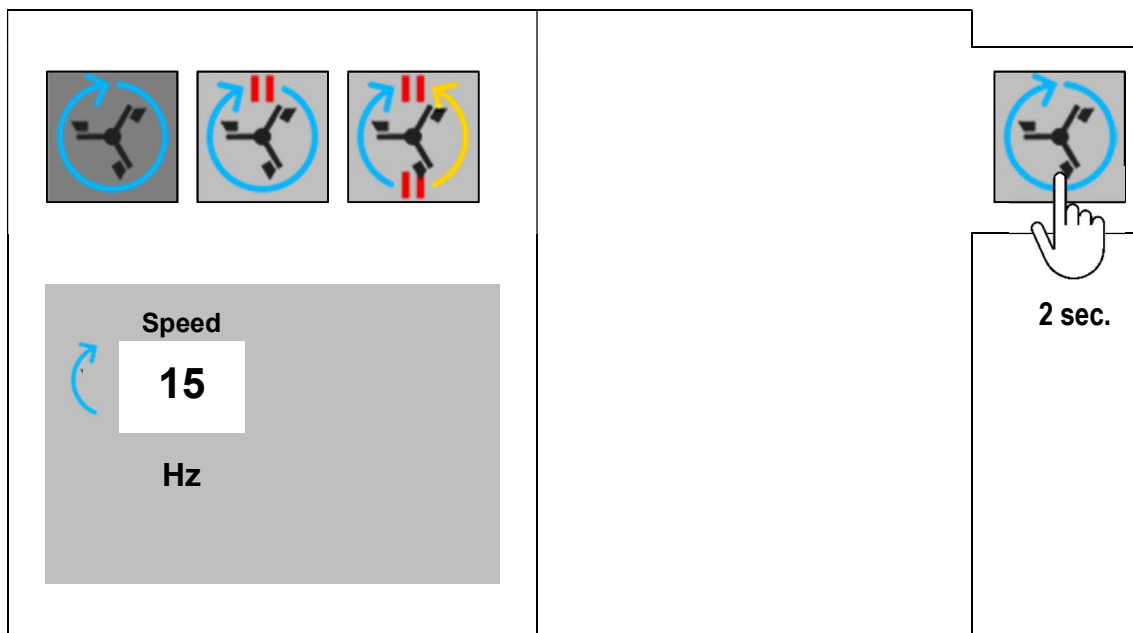
**0 Lt**

**10 Lt**

**litres added**

## 18 USING THE MIXER

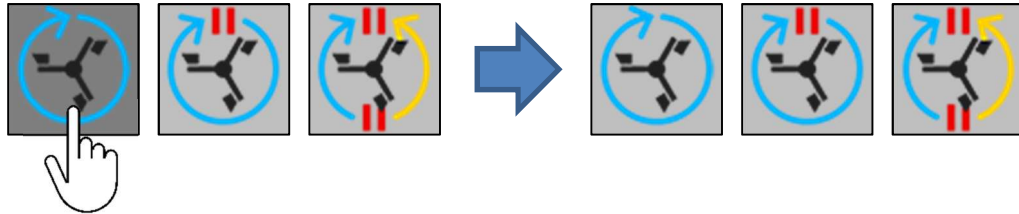
### 18.1 MIXER SETTINGS



Select the field to edit.

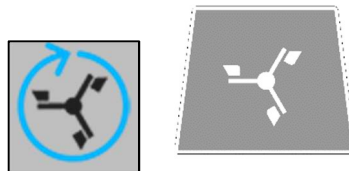
Set the desired values with the keypad.

**Attention:** When creating multi-phase programs, if you do NOT want to use the mixer in a certain phase, you need to press key select mixing type (in dark grey), so that all the keys have a light grey background (the area for setting values also disappears: speed; on; etc).



## 18.2 STARTING THE MIXER (MANUAL COOKING PROGRAM)

The mixer can be started or switched off by pressing the internal key or the external key.

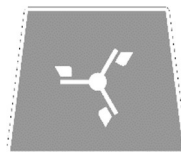


To change the mixing type and speed refer to the "MIXER SETTINGS" paragraph.

### **Attention:**

When opening the lid (PRI..M) the mixer automatically operates at minimum speed and only rotates clockwise. When the lid is closed, the mixer returns to the set values.

When the pan is tilted, the mixer stops automatically. To facilitate product unloading, the mixer can be operated (only at minimum speed and in a clockwise rotation) by keeping the key pressed



**When the pan returns to the horizontal position, the mixer MUST be restarted!**

---

### 18.3 STARTING THE MIXER (MULTI-PHASE PROGRAM)

---

If the selected program involves the operation of the mixer, after pressing the START key, a message will appear with a countdown for mixer start up.

If you do NOT want to start the mixer, press the "STOP MIXER" key. If you do want to use it, simple wait for the time to run out.

**Attention:**

**This message will appear in the program every time there is a phase with NO active mixer, followed by a phase with active mixer.**

To change the mixing type and speed refer to the "MIXER SETTINGS" paragraph.

The changes made will NOT be saved in the program, and will only be valid for the phase currently running!

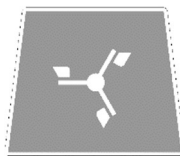
Whenever the mixer is turned off voluntarily, the key flashes to indicate that the mixer is required for that phase.

**Attention: if during the current phase (where the program involves the mixer) you manually decide not to choose any type of mixing (all 3 buttons light grey), the key does NOT flash!**

**Attention:**

**When opening the lid (PRI..M) the mixer automatically operates at minimum speed and only rotates clockwise. When the lid is closed, the mixer returns to the set values.**

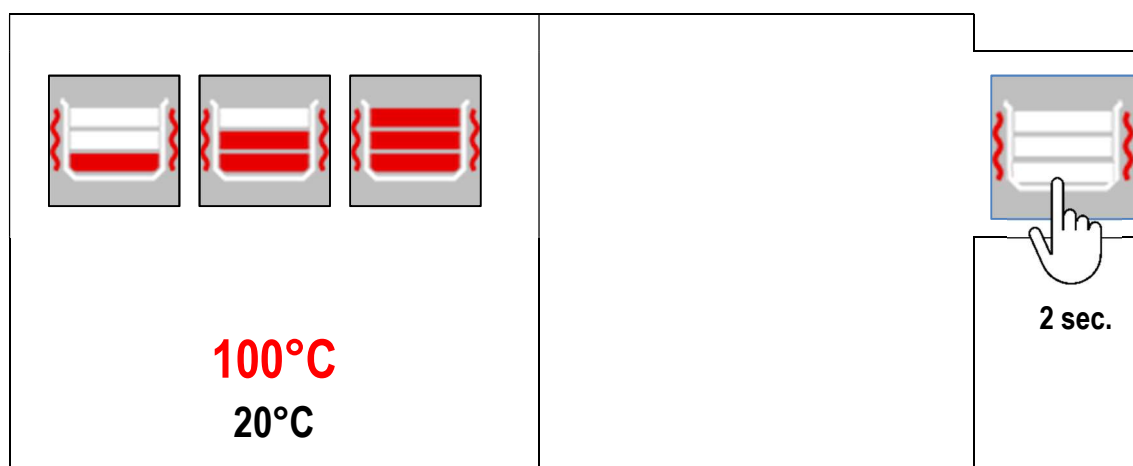
**When the pan is tilted, the mixer stops automatically. To facilitate product unloading, the mixer can be operated (only at minimum speed and in a clockwise rotation) by keeping the key pressed**



**When the pan returns to the horizontal position, the mixer MUST be restarted!**

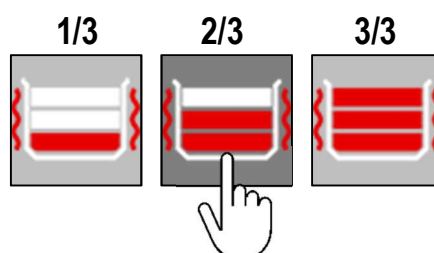
## 19 WALL HEATING (CBTE ..AC)

### 19.1 WALL HEATING SETTINGS



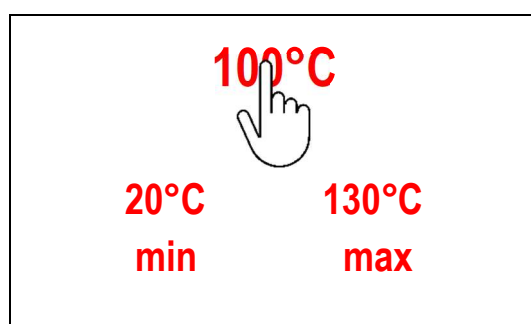
#### Select the heating levels

Depending on the quantity of product present in the pan, it is possible to select the level to be heated.



**Attention:** to prevent the surface of the product from burning, select the correct number of levels depending on the product present in the pan.

#### Selecting heating temperature



Select the field to edit.

Set the desired values with the keypad.

Once the values have been confirmed, the selected heating levels are shown in the key in the right column.



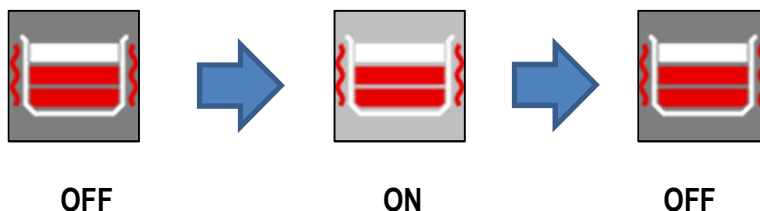
---

**19.2 STARTING WALL HEATING (MANUAL COOKING PROGRAM)**

---

After setting the parameters, to start heating, press the key in the right column. To turn it off, press the key again.

Heating NOT active, dark grey key - heating active, light grey key.



---

**19.3 STARTING WALL HEATING (MULTI-PHASE PROGRAM)**

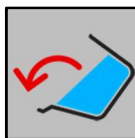
---

If the program phases involve wall heating, the heating in the specific phase will be activated automatically. You can always turn it off or change setting values.

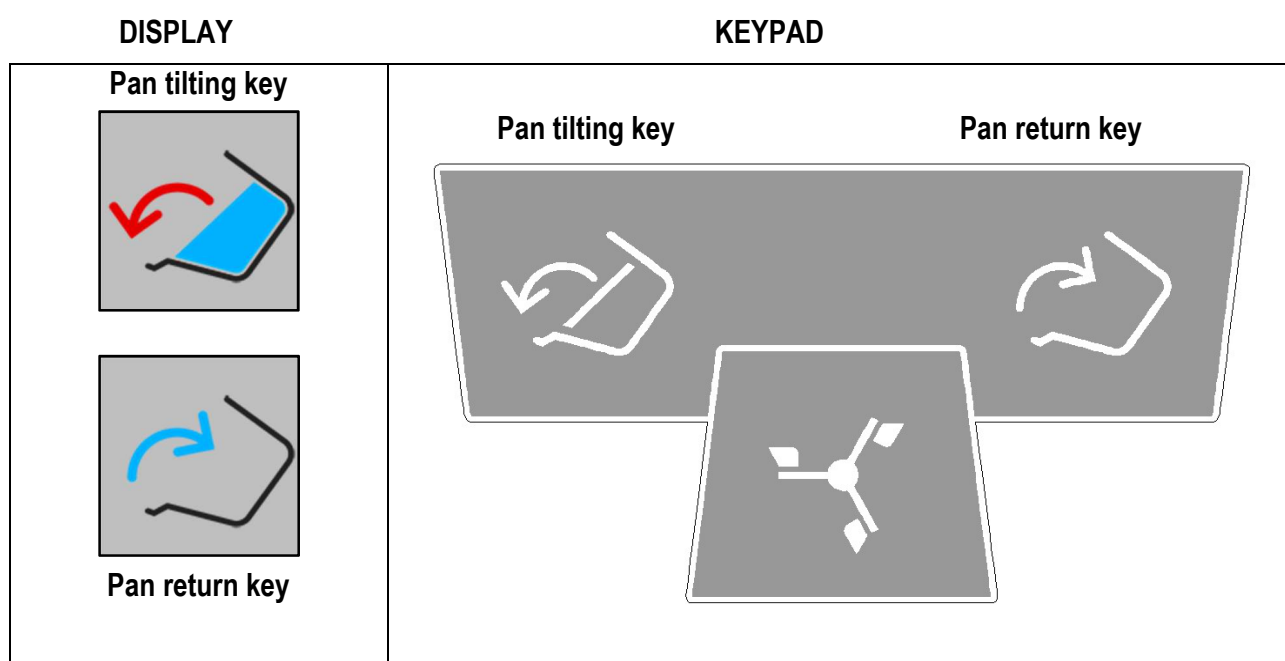
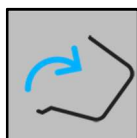
## 20 MOVING THE PAN

To move the cooking vessel, keep pressed the corresponding key on the display or external keypad. The keys on the display are disabled when the pan tilting limits are reached.

With a completely horizontal pan = enabled only



With a tilted pan = enabled only

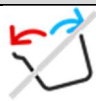




As tilting prevents the heating and mixing functions, whenever the pan is not in a horizontal position, the

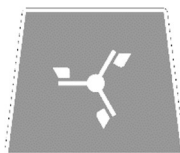
icon appears.

**ATTENTION:** when cooking with tilted pan (CBTE ..) the icon only appears when tilted above 20°. If you want to cook, as soon as this icon appears, press the return key up to the desired tilt angle (from horizontal position until the icon appears).

Any messages that prevent pan movement appear in the left column.


Icon	Description
	Pan movement not allowed
	<u>Request</u> to completely open the lid (for pan movement)
	<u>Request</u> to turn the tap (for pan movement)

**ATTENTION:** In machines with mixer, to make it easier to empty the product, the mixer can be operated (only at minimum speed and in a clockwise direction) by keeping the key pressed.



To return the pan to the horizontal position, press and hold the corresponding key, **until the icon**



**ATTENTION:** The presence of the icon  prevents the cooking functions of the machine.

## 21 CLEANING AND CARE

### 21.1 GENERAL INFORMATION



Do not use aggressive substances or abrasive detergents when cleaning stainless steel parts.



Avoid using iron scourers on steel parts as rust formation may occur. For the same reason avoid contact with ferrous materials.



No sandpaper or abrasive paper should be used during cleaning. In special cases, pumice stone may be used in powder form.



In the event of particularly resistant dirt, we recommend the use of abrasive sponges (e.g. Scotch-Brite).

### 21.2 DAILY CLEANING



**Always wear protective clothing required by current regulations.**



For safety reasons, clean the machine when it is cold and off (with the emergency button pressed) (or on stand-by if cooking with delay timer).

When cleaning the appliance **never spray water directly in order not to cause infiltration and damage to the parts.**



**Never use water jets in the flue in gas versions.**

Clean the pan with water and detergent, rinse well and dry thoroughly with a soft cloth

Clean the outside with a sponge soaked in hot water and a suitable detergent readily available on the market.

Always rinse well and dry with a soft cloth.



**Be careful not to damage the lid seal.**

**Clean the seal with NON-abrasive liquid detergent.**

## 21.3 MIXER CLEANING

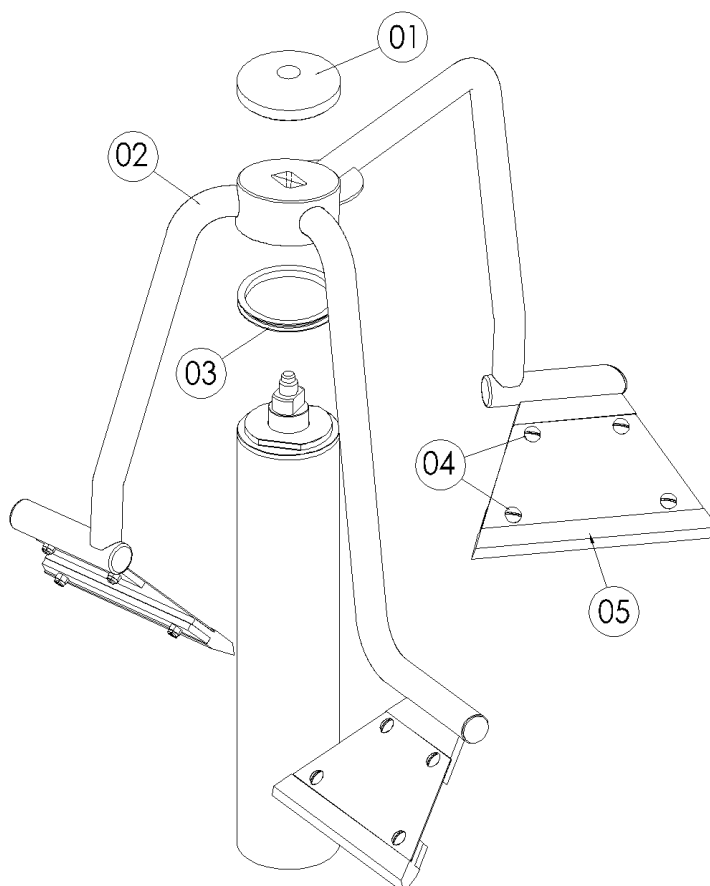
To facilitate cleaning operations, the mixer can be removed from the pan by following the instructions below:

- Tilt the cooking vessel up to 30-40°.
- Unscrew the "mixer locking ring"(01)
- Extract the "mixer" (02) taking care not to lose the Teflon sealing ring (03).



**Gently place the mixer on the ground. The forged steel blades could get damaged!! It is better to place the mixer on its side, rather than with the blades directly on the ground.**

- Clean the mixer and the Teflon ring.
- Refit the Teflon ring, the mixer and the locking ring nut.
- Return the pan to a horizontal position.



## 21.4 CLEANING THE PRESSURE COOKER SYSTEM

Clean the pressure system as described below:

- 1) Pour in water equal to about 10% of the pan's capacity (e.g. mod.180 = 18 litres), or about 2/3 cm of water in the bottom of the pan.

- 2) Start a 5-minute pressure



cooking



cycle



**The cleaning cycle must be performed weekly.**

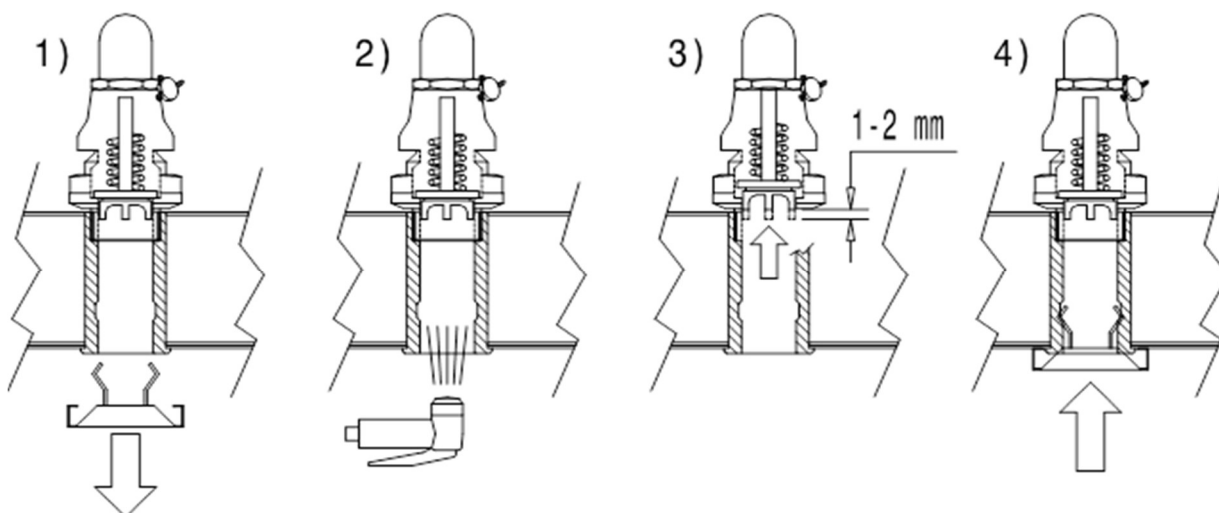
Depending on how often pressure cooking is used and/or the product used, the cleaning cycle may also be performed more frequently.

## 21.5 CLEANING AND CHECKING THE SAFETY VALVE



Thoroughly clean the safety valve housing from inside the lid as described below

- 1) Remove the spring loaded lid.
- 2) Remove the residue that may stick the poppet to the valve housing
- 3) At the end of cleaning, check that the valve poppet is free.
- 4) Refit the spring loaded lid



**The check described in point 3 must be carried out at least once a month**

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## 21.6 PRECAUTIONS IN CASE OF PROLONGED INACTIVITY

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If the appliance has been inactive for a prolonged period of time (holidays, seasonal work...), clean well, remove any residue and ensure it is dry.

Leave the lid open so that air can circulate inside the pan.

The room must be sufficiently ventilated.



**Disconnect all water, electricity and gas supplies.**

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## 21.7 PRECAUTIONS IN CASE OF MALFUNCTION

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- Should malfunctions occur during use, switch off the appliance immediately and disconnect or stop all supplies (gas and water).
- Request assistance from technical support or a qualified technician.



**The manufacturer assumes no responsibility or warranty commitment for injuries and damage due to non-compliance with the instructions or any installation or maintenance that does not comply with safety standards.**

The same applies in case of improper use of the appliance by the operator.

## 22 MAINTENANCE

### 22.1 MAINTENANCE OF THE APPLIANCE



**All maintenance work must only be performed by a specialist technical service centre!**

- In order to keep the appliance working efficiently, it is advisable to perform annual maintenance, which includes checking the status of components subject to wear and tear (pipes, etc.).
- It is advisable to replace any worn components during maintenance, in order to avoid further call outs and unexpected issues and faults with the appliance.
- Therefore, it is recommended to sign a maintenance contract with a reliable technical support centre.

### 22.2 PERIODIC MAINTENANCE

Periodic inspections will minimise machine downtime and increase operating efficiency.

The following points must be checked:

Periodic inspections will minimise machine downtime and increase operating efficiency.

The following points must be checked:

#### FOR THE OPERATOR

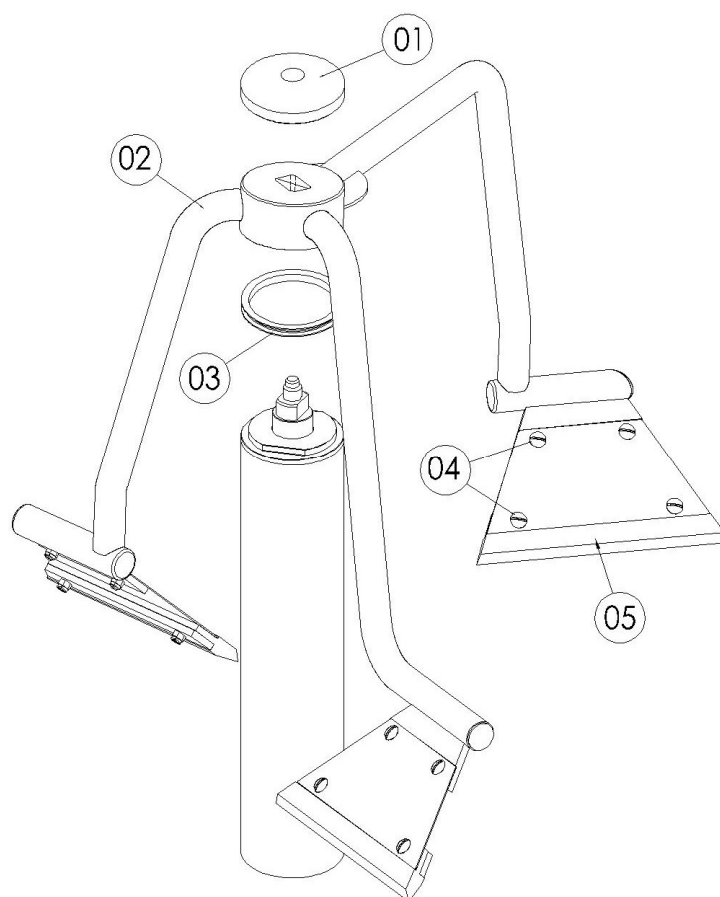
##### DAILY CHECKS

1. **Thoroughly clean the machine daily**

##### WEEKLY CHECKS

2. **Perform THE PRESSURE COOKER SYSTEM CLEANING CYCLE**
3. **Perform THE SAFETY VALVE CLEANING CYCLE**
4. **Make sure that all the blade screws (04) are not loose (all the blade fixing screws have a self-locking nut).**
5. **Check the wear of the Teflon scraper (05). If it needs replacing, contact technical support.**





#### MONTHLY CHECKS




6. Perform the **SAFETY VALVE** check (step 3)

#### QUARTERLY CHECKS

7. Clean the mixer motor fan with compressed air or a suction device.
8. Check the following are undamaged and intact:
  - Screen controls, switches, warning lights.
  - Emergency button:

**Contact technical support if they are damaged.**

## 23 DISPLAY MESSAGES

Message	Meaning	Solution
	<p>Safety thermostat has been triggered</p> <p>The safety thermostat can be disarmed during transport without any issues.</p>	<p><b>Reset the thermostat from the lower panel on the right hand side, by pressing firmly on the red thermostat key.</b></p> <p>If the thermostat is triggered again, contact the support centre.</p>
<p><b>GAS</b></p> 	<p>Insufficient gas pressure. It is not possible to start cooking.</p>	<p>Verify that gas is supplied and that the pressure is sufficient. <b>Contact the support centre.</b></p>
<p><b>!! BLOCK GAS DEVICE !!</b></p> <p><b>PRESS</b></p> <p><b>**RESET**</b></p> 	<p>If a cooking phase has started and insufficient gas pressure has been detected on 4 consecutive occasions or there is a fault on the flame detection system, the central unit will be interrupted.</p>	<p>Press "RESET".</p> <p>After 3 RESET attempts, the message below appears.</p>
<p><b>!! GAS SYSTEM ANOMALY!!</b></p> <p><b>CONTACT TECHNICAL ASSISTANCE</b></p>	<p>Problem with the gas system: gas central unit fuses, gas solenoid valve, spark plugs and pilot light plug.</p>	<p>Contact technical support.</p>
<p><b>PROBES ERROR</b></p>	<p>One or more of the appliance's sensors/probes are faulty (or not connected). Cooking methods that use these sensors/probes will be disabled (light grey) until they are repaired.</p>	<p>Contact technical support.</p>
<p><b>INTERNAL ERROR</b></p>	<p>Connection error between the relay board and keypad board</p> <p>System board error.</p>	<p>Switch the appliance off, and switch back on after two minutes, if the problem persists, call a technician</p>

<b>BLACK OUT ERROR</b>	t.b.d	
<b>INVERTER ERROR</b>	Connection error between relay board and inverter	Contact technical support.
<b>EXTERNAL MEMORY ERROR</b>	SD memory card not available.	Contact technical support.
<b>OUTPUT CONFIGURATION ERROR</b>	PROGRAMMING ERROR. Dual output assignment!!	Contact technical support.

## 24 DISPOSAL OF THE APPLIANCE

Directives 2002/95/EC, 2002/96/EC and 2003/108/EC



The symbol shown on the **technical data plate** indicates that the product **must be disposed of separately from other waste at the end of its useful life.**

Contact the supplier of the appliance for separate collection of this appliance at the end of its useful life.