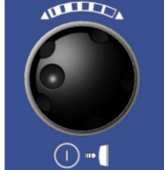




ON / OFF



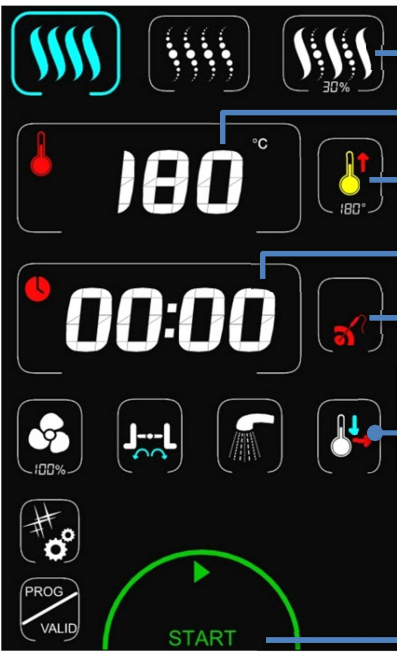
Switch on: Push the coder 1 second
Switch off: Push the coder 3 seconds


MANUAL MODE

1 Mode

2 Temperature

3 Start




Select Mode :
Convection / Steam / Combi → Combi mode :
To set humidity, press twice on 


Set Temperature


Select preheating before cooking


Set Time or Probe Temperature

Select Time / Probe Temperature


Set fan speed


Humidification during cooking


Open /Close the vent



Launch quick cooling & hold mode or activate it for the end of the cooking process

Press to start cooking

AUTO MODE

1 Programs

3 Start



Choice of Programs

Number of stages in the selected program

Press to start of program


Pr00 = Beef : Rare roast
Pr01 = Meat in sauce short
Pr02 = Meat in sauce slow
Pr03 = Meat in sauce sous vide
Pr04 = Pork : Roast
Pr05 = Pork : Ham slow cooking
Pr06 = Poultry : Chicken 1,2Kg
Pr07 = Fish : steamed from fresh
Pr08 = Shellfish
Pr09 = Viennoise from frozen
Pr10 = Choux pastry
Pr11 = Green vegetables
Pr12 = Sliced carrots from frozen
Pr13 = Gratin dauphinois
Pr14 = Flaky pastry
Pr15 = Bread 80Gr from frozen
Pr16 = Fondant
Pr17 = Crème brûlée

CLEANING / RINSING

2 Intensity

1 Cleaning

3 Start



Select Cleaning intensity of 1 to 3, Rinsing, Priming cleaner product

Display of estimated time after the preheating

Select cleaning mode

Press to start cleaning process

CAUTION: Never use descaling product into the automatic cleaning system.

Intensity	Time
1	19 min
2	25 min
3	35 min
Rin	2 min
Pri	2 min

MESSAGE

i28 / i33 : Core probe non function or not connected
i31 : Electronics overheating, Temperature reduced to 180°C
i81 : Water flow problem, check the valve and water pressure during washing, it is imperative to profusely rinse the cavity
Exx : Technical error, call after sales service