

IT UTENTE – Uso e manutenzione / INSTALLATORE – Installazione e manutenzione

EN USER – Use and Maintenance / INSTALLER – Installation and maintenance

FR UTILISATEUR – Utilization et maintenance / INSTALLATEUR – installation und Wartung

DE BENUTZER – Gebrauch und Wartung /INSTALLER – Installation und Wartung

NL GEBRUIKER – Gebruik en onderhoud / INSTALLATEUR – installatie en onderhoud

PT UTILIZADOR – Uso e manutenção / INSTALADOR – instalação e manutenção

ES USUARIO – Uso y mantenimiento / INSTALADOR - instalación y mantenimiento

⚠ IMPORTANT SAFETY WARNINGS

Appliances' data

As well as being shown on the cover, the data plate is applied to the oven door frame and is visible with the door open.

CAUTION! These warnings refer to different types of appliance. Pay attention in properly identifying the type you own (see the data plate).

⚠ 1. Before using the cooker, read the instructions booklet carefully. This contains very important information concerning safety during installation, use and maintenance.

The instructions booklet must be kept with care for later consultation.

2. The electrical safety of this cooker is guaranteed only if it is correctly grounded as required by the regulations.

It is fundamental to ensure that these regulations have been respected; if you are in doubt, contact a skilled technician to have the electric system accurately checked.

The manufacturer is not responsible for damage caused by a bad grounding system.

3. Before powering the appliance, check that the technical features shown on the data plate match those of the electrical system perfectly.

Installation/regulation must be carried out by qualified personnel.

4. Check that the electrical system and the sockets have the capacity to withstand the maximum power of the appliance which is shown on the plate. If in doubt, contact a qualified person.

5. The device must be connected directly to the power supply with the correct polarity.

The connection must have a device ensuring disconnection from the network, with an opening distance of the contacts that allows complete disconnection in the conditions of overvoltage category III, in accordance with installation instructions.

6. If the socket is not suitable for the plug, replace it with a suitable one and in this case contact a qualified person who will also check if the cable section of the socket can withstand the power consumed by the appliance. The power cable does not have a fitted plug. For connection see "Electrical connection" section. The use of adapters, multiple sockets or extension leads, is not recommended.

7. When the appliance is not used for a long time, remove the electrical connection and disconnect the mains switch.

8. Do not block ventilation or heat dissipation slots.

9. If the appliance's electrical power cable is damaged, it must only be replaced by a manufacturer approved service centre.

10. The appliance must only be used for the purposes it is intended for (cooking). Any other use (e.g. heating a room) is improper and dangerous. The manufacturer declines any responsibility for damages caused by such improper uses.

11. The use of any electrical appliance requires that a number of fundamental rules be respected:

A. Never touch the appliance with wet or damp hands or feet;

B. Never use the appliance with bare feet;

C. Avoid using extension cords and possibly take all possible precautions;

D. Do not pull the electric wire to disconnect it from the socket;

E. Do not expose the appliance to atmospheric agents (rain, sun, etc.)

F. Keep children under the age of 8 away from the appliance if they are not continuously supervised. This appliance can be used by children from 8 years and by persons with reduced physical, sensory or mental capacities or with lack of experience and knowledge if they are under adequate supervision or if they have been instructed about the use of the appliance safely and if they realize the related dangers. Children must not play with the appliance. Cleaning and maintenance operations must not be carried out by children without supervision.

12. The appliance and its accessible parts become very hot during use. Care should be taken not to touch the heating elements. Children must be kept at a distance. Children under 8 years of age must be kept away

unless constantly supervised.

13. Before cleaning the appliance or performing maintenance, disconnect the appliance by disconnecting the power cord or by cutting off the electricity using the special switch.

14. In case of breakdown or malfunction switch off the appliance and do not attempt any repairs that must only be performed by an authorized service centre. Always insist on original spare parts.

Failure to comply with these instructions may compromise the appliance's safety.

15. It is strongly recommended not to make accessible the parts that can be dangerous, especially if there are children who could use the appliance for play.

16. Do not use flammable liquids (alcohol, petrol, ...) near the appliance in operation.



17. The packaging is intended to protect the appliance from damage during transportation.

The packaging materials are easily recyclable because they have been selected according to environmental friendly criteria. Recycling them reduces the need for raw materials and reduces the volume of waste.

Electrical and electronic appliances often contain valuable materials. They also contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste. Please dispose of it at your local community waste collection / recycling centre or contact your Dealer for advice.

Ensure that it presents no danger to children while being stored for disposal.

18. Do not use steam cleaners to clean the inside of the oven.

19. Do not use abrasive detergents or sharp metal tools to clean the glass door of the oven, as they could damage the surface and cause it to break.

20. If smoke is observed do not open the oven door: switch the appliance off and disconnect it from the mains electricity supply. Do not open the door until the smoke has dispersed to stifle any flames.

21. Activate the system lock to ensure that children cannot switch on the multifunction oven inadvertently

22. Supervise the children if they are in close vicinity to the multifunction oven. Do not allow them to play with the appliance.

23. Danger of suffocation.

Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging or pull it over their head and suffocate. Keep children away from this kind of materials.

24. Danger of burning.

Children's skin is far more sensitive to high temperatures than that of adults. The door surface, the control panel and the ventilation openings get hot. Make sure that children do not attempt to open the door when the appliance is in operation. Keep children well away from the appliance until it has cooled down and there is no danger of burning.

25. This multifunction oven must not be used in a non-stationary location (e.g. on a ship).

26. Warning: Make sure the product is off before replacing the lamp to avoid the possibility of electric shock.

■ FIRST START-UP

- When using the oven for the first time, let it work empty for about 1 hour (230 °C), possibly leaving the kitchen windows open.

- When you first turn the oven on, a bad smell is emitted due to production residues such as grease, oils or resins.

- When the oven has cooled clean it following the instructions in the «Cleaning and care section».

- Once the indicated time has elapsed, the oven is ready for its first cooking. Do not cover the inside of the oven with aluminium foil to facilitate the cleaning.















This operation alters the appliance's performance and can damage the

enamel.

- All accessories in direct contact with food must be thoroughly cleaned using suitable products before their first use.

 - Cooking food in direct contact with grills and oven trays is not allowed.

■ DISPLAY - Icons legend

	Pause
	Start
	°C - °F
	Screen lock
	Confirmation
	Settings
	Meat probe
	Home
	Light
	Timer
	Exit - Term
	Time
	Settings Confirmation
	Off

■ INSTRUCTIONS FOR USE

Settings

Home: display start page.

1 = Allows you to proceed to the cavity setting screen

2 = Allows you to set the timer

3 = Allows direct access to the settings

Settings

4 = Choice of degree scale (°C or °F).

5 = Setting the time.

6 = Exit - Term.

7 = Screen lock.

8 = To unlock, tap on the display for 10 seconds.

9 = It allows you to set the volume of the acoustic signal and optionally a sound at the touch of the display.

Set a timer

10 = Increase or decrease time..

11 = Confirm once the desired time has been set.

An acoustic signal will indicate the term.

12 = Confirm and return to the home page.

13 = Numeric keypad

Function

14 = Choose cooking function

14a = Choose dry / wet cooking

NOTE: only possible in certain cooking methods

14b = Confirm cooking function

14.1 = Light (turned on or off).

14.2 = Home (back to the home screen)

15 = Set the cooking temperature.

15a = There are two options per set the temperature: scrolling the bar

with + or -

15b = Confirm the cooking function.

16 = Set the cooking time and programmed start.

16a = Set the cooking time.

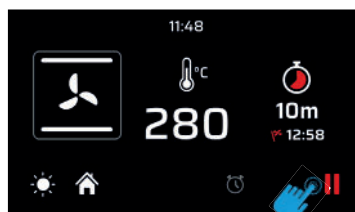
16b = Shows the cooking time.

16c = Set the start time.

16d = Confirm the cooking function.

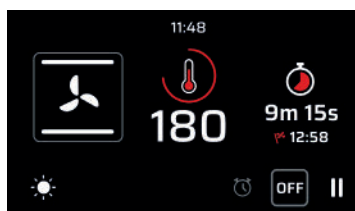
16e = The oven display turns off to save energy after 1 hour of inactivity. It can be reactivated with a simple tap.

■ COOKING PROCESS



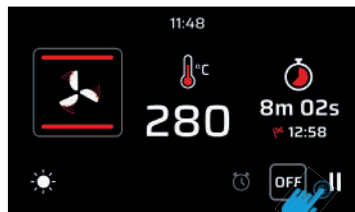
SETTED CAVITY

Once the cavity has been set (cooking function, temperature and timer set) confirm to start preheating. At this point the display will switch to preheating mode



PRE-HEATING PHASE

There are four levels that allow you to monitor the preheating process. The red part will progressively increase until it fills the display



PRERISCALDO ENDED

Quando la temperatura impostata viene raggiunta, il display diventerà rosso ad indicare il termine della fase di preriscaldamento, e l'inizio della fase di cottura. Se era stato impostato un tempo di cottura, il forno si spegnerà automaticamente allo scadere del tempo.

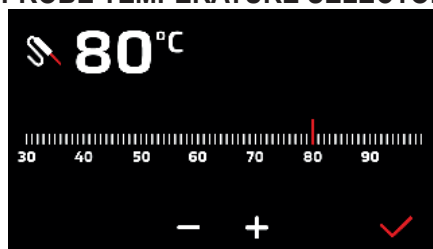
In case of no cooking time set, it is possible to suspend

 and then finish cooking.

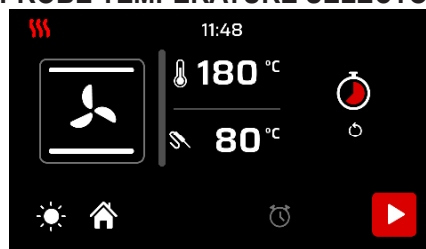
■ COOKING WITH MEAT PROBE

N.B. Cooking with probe cannot be used in the “DEFROST”, “QUICK START”, “PIZZA” and “ECO” functions. When the oven is in stand-by insert the meat probe into the connecting socket on the left hand wall of the oven

PROBE TEMPERATURE SELECTOR



PROBE TEMPERATURE SELECTOR



 **ATTENTION:** if the display does not respond to the commands (touch locked), simply open and close the oven door

■ ICONS



Pizza function

This function is particularly suitable for cooking pizzas, focaccias and bread. The main source of heat comes from the lower heating element which works in combination with the other furnace resistances.



Normal static cooking

È la funzione classica del forno elettrico particolarmente adatta alla cottura dei seguenti cibi: costoletta di maiale, salsicce, baccalà, brasato, selvaggina, arrosto di vitello, meringhe e biscotti, frutta al forno, ecc.



Cooking from below

This is the best cooking to finish cooking food, especially pastry (biscuits, meringues, leavened cakes, fruit desserts, etc.) and other foods.



Cooking from above

Particularly suitable for browning and to give the final touch of color to many foods; it is the recommended function for hamburgers, pork chops, veal steaks, sole, cuttlefish, etc.



Grill cooking with closed door

The function indicated for quick and deep grilling, for grilling and roasting meat in general, fillet, Florentine steak, grilled fish and even grilled vegetables. Cooking with the electric grill must be carried out with the thermostat at 180 ° C.



Ventilated grill cooking

Particularly fast and deep with considerable energy savings, this function is suitable for many foods such as: pork chop, sausages, pork or mixed skewers, game, Roman-style gnocchi, etc. Cooking with the electric grill must be carried out with the thermostat at 180 ° C.



Intensive cooking

It is the function of the rapid and intense cooking of various dishes; suitable for: baked fish, braised vegetables, skewers, duck, chicken, etc.



Multiple ventilated cooking

It is the function that allows the simultaneous cooking of different dishes without the smells mixing together; you can cook baked lasagna, pizza, croissants and croissants, pies, cakes, etc.



Eco cooking

It is the function that allows you to cook with a considerable saving on electricity consumption. To make the most of this feature it is useful, before inserting the ECO function, to introduce the dish inside the oven, positioning it in the center of the cavity.

With the Eco function, cooking times adapt to slow cooking such as: braised meats, white meats, baked pasta, delicate pastries.

Note: Eco cooking cannot be selected with the meat probe inserted.



Thawing

Allows quick thawing of all frozen foods in general that are quickly brought to room temperature.



Quick Start

This function speeds up your oven's pre-heating. We suggest you use this function when you set a cooking temperature from between 200 and 300/320 ° C. Use of the QuickStart function for temperatures under 200 ° C is not advantageous.

WARNING: the Quick Start function is not suitable for cooking foods, it is only for quickly pre-heating the oven.

DO NOT USE THE QUICK START FUNCTION FOR MORE THAN TWENTY MINUTES.



Dry / wet cooking

The oven is equipped with an automatic device that allows the condensation vapors of the cooking, in some functions, to be expelled from the oven: this involves dry cooking (dry). If the need for cooking requires that the humidity remain inside the oven, moist cooking (moisture) the automatic device can be switched off by touching the appropriate icon.

COOKING INSPECTION

If it is necessary to inspect the food during cooking it is possible to open the oven door. In this case the lights come on and forced ventilation stops, in the case of ventilated cooking, and the rotation of the spit, in the case of grill cooking with the door closed. When the door is closed again, the previously set function is reactivated.

■ INSTRUCTIONS FOR USE - Accessories

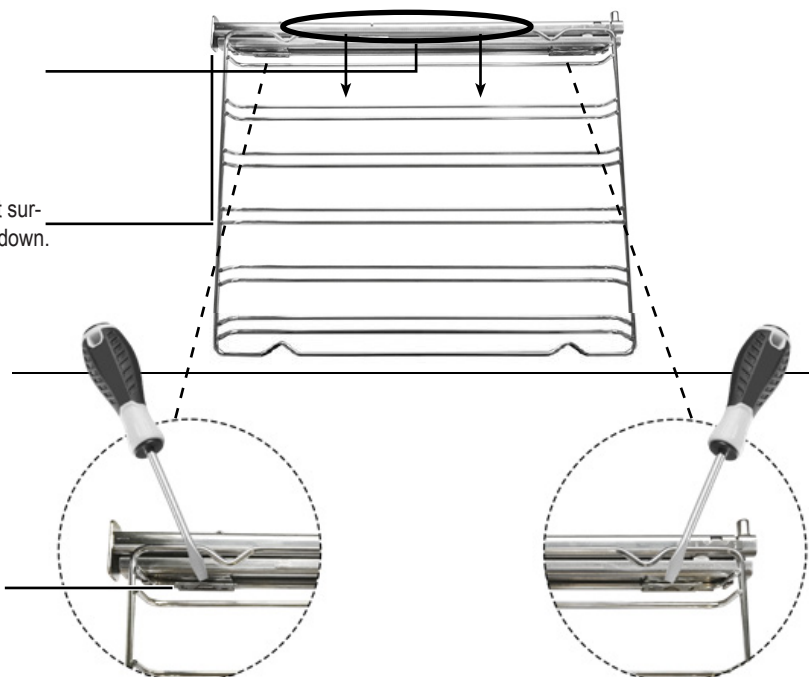
Use of the turn-spit (only on some models)

Slide the meat to be cooked onto the spit, blocking it with the special forks. Place the spit on the special supports previously inserted in the drip pan and insert it in the spit-roast horn. Turn on the static grill with closed door function. To extract the spit together with the drip pan pull it out just enough to allow complete extraction.



Pul down the part highlighted in red to remove it from the oven.

Turn over the grill and place it on a flat surface whit the telescopic runner facing down.



To unhook the clip, loosen whit a flathead screwdriver

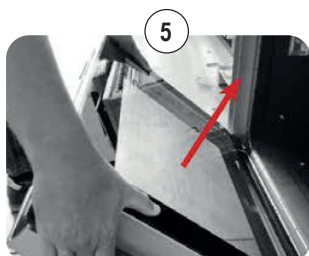
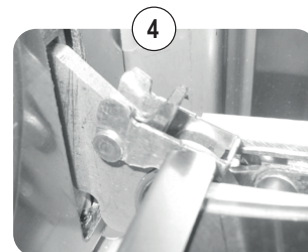
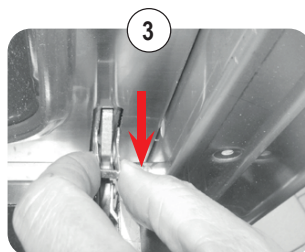
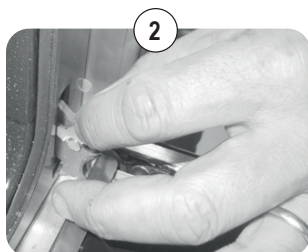
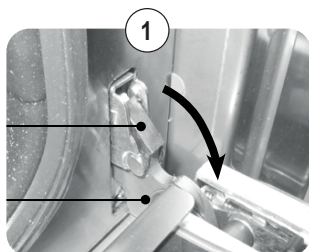
Repeat the operations backwards to repositions the grills.

■ CLEANING AND MAINTENANCE - Removing the oven

Procedure to follow

For ease of intensive cleaning it is practical to dismantle the door following these instructions:

- open the door
- move the hook **C** to the hinge zone **D**, following the steps




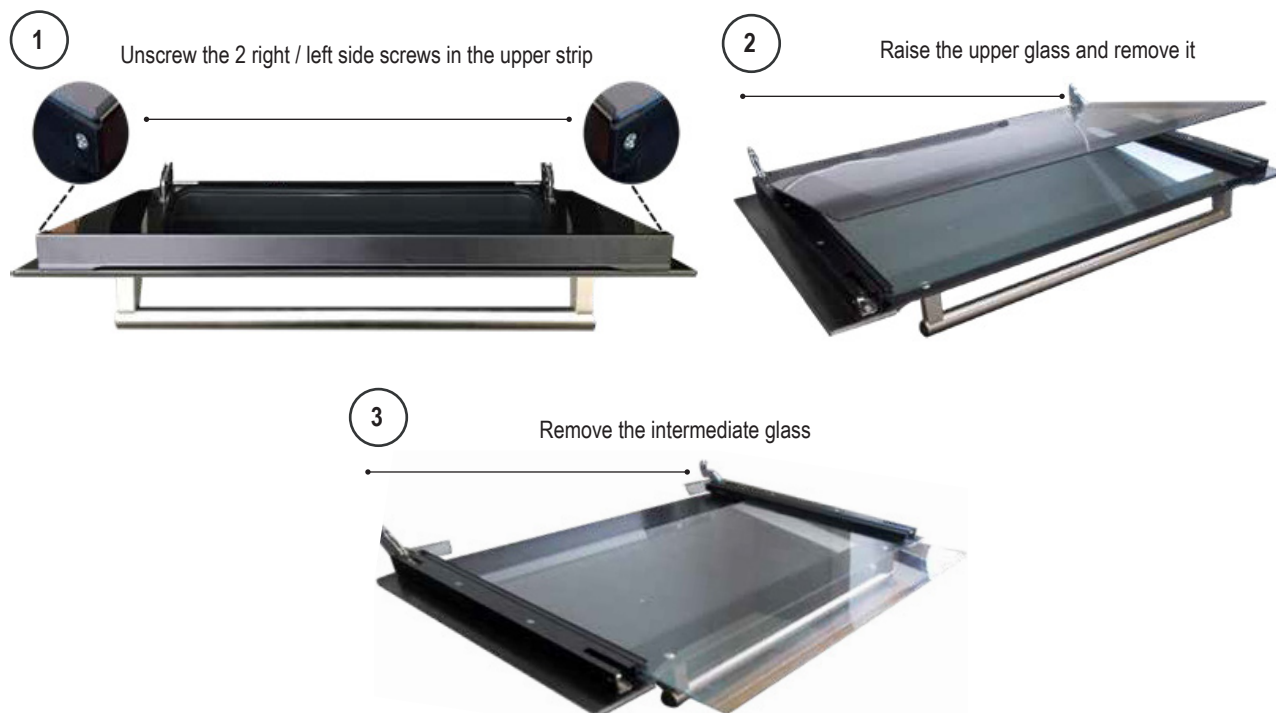
■ CLEANING AND MAINTENANCE - Glass disassembly and cleaning

Procedure to follow

The oven door is composed of three crystals. The crystal parts are cleaned using non-abrasive absorbent kitchen paper and a common detergent. Do not use rough abrasive materials or sharp metal scrapers to clean the glass doors of the oven as they can scratch the surface and cause the glass to shatter. The internal crystals are removable to make cleaning easier. For this purpose it is necessary to dismantle the oven door or, alternatively, position it at the intermediate click.

Sequence for removal of the door glass

 **WARNING!** Any operation must always be carried out with the door removed from the oven and placed in a suitable shelf so as not to damage the front of the door



■ CLEANING AND MAINTENANCE - Recommendations for cleaning the oven and the front panel

OVEN

COMPONENT	CLEANING METHOD	AVVERTENZE
Oven inside	It is recommended to clean the oven after every use. Dirt is cleaned more easily avoiding to let it burn several times at high temperatures. Remove every removable part and clean it separately with hot water and non-abrasive detergent. To facilitate cleaning the baking cavity, pour a small quantity of water (100 ml, equivalent to half a glass) into the bottom of the cavity, then activate the "Baking from below" cycle at 90°C for 20 minutes with the "Moist Baking" option. At the end of the cycle, wait for it to cool and finish cleaning using a soft cloth.	Do not use vapor cleaner to clean the interior of the oven. Do not use abrasive/corrosive detergents or sharp tools to clean the glass of the door as they could damage and break the surface.
Tray	Clean with warm water and non-abrasive detergents or with a suitable degreaser.	Remove residual food immediately after use.
Grills	Clean with warm water and non-abrasive detergents or with a suitable degreaser.	In case of encrusted and hardened dirt, we recommend soaking the grills for a few hours before cleaning them.

FRONT PANEL

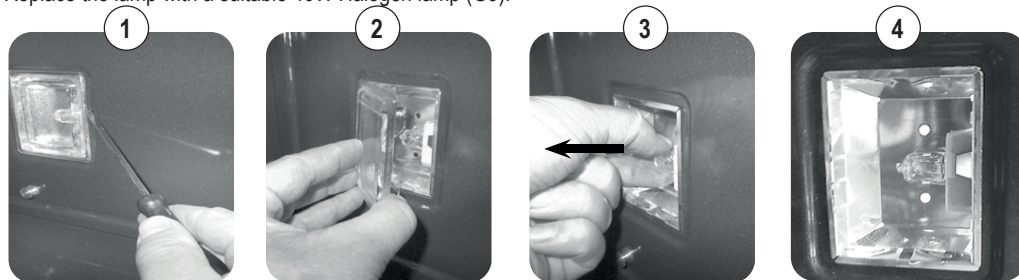
COMPONENT	CLEANING METHOD	WARNINGS
Steel surfaces	Clean the parts with lukewarm water and non-corrosive liquid detergent and then dry them with a soft cloth or microfiber.	Brilliance is maintained through regular cleaning with specific products which can be found in commerce. Never use abrasive powders
Painted surfaces	To maintain the characteristics of the painted parts, it is necessary to frequently clean them with soapy water.	Avoid leaving acid or alkaline substances on the painted parts (vinegar, lemon juice, salt, tomato juice, etc.) and washing when the painted parts are still hot.

■ CLEANING AND MAINTENANCE - Lamp replacement

Procedure to follow

If the oven light does not work, disconnect the appliance from the mains, remove the lamp protection glass and replace the lamp.

Replace the lamp with a suitable 40W Halogen lamp (G9).



- 1) Loosen with a slotted screwdriver
- 2) Remove the lamp cover glass
- 3) Remove the lamp
- 4) Replace and close again

■ PROBLEM SOLVING- Guide for the resolution



ATTENTION!

- During the guarantee period repairs can only be carried out by the authorized after-sales service.
- Before repairing, unplug the appliance from the power supply, that is, unplug the power cable or use the appropriate switch.
- Unauthorized interventions and repairs can cause electrocution or short circuit, therefore do not carry them out. Leave these works to authorized technicians.
- In case of small disturbances, it is possible to solve the problem following the instructions.
- After-sales service intervention during the guarantee period is not free, if the appliance does not work because of incorrect use.
- The elimination of the faults or complaints, caused by incorrect use or installation, will not be repaired under guarantee. In such cases, the repair costs will be borne by the user

TFT display errors

- System errors

The following errors are detected:

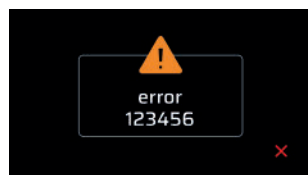
The error code syntax is: "E YY X", where:

YY = error code

x = cavity number when error occurred or '0' for general errors

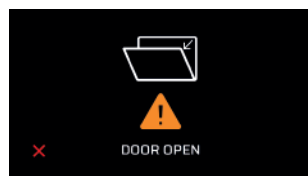
Description	Error ID
Cavity probe in open circuit	00
Cavity probe in short circuit	01
Meat probe in open circuit	04
Meat probe in short circuit	05
Tangential fan not working	08
Incorrect mapping card	19
Communication error	20

ERROR MESSAGE




In case of error disconnect and reconnect the appliance. If the error is present again you will need the intervention of an authorized technician

DOOR OPEN MESSAGE (DURING OPERATION)





Close the oven door.

■ COOKING CHART - Fan oven cooking chart (by way of example only)

DISH	TEMP. C°		MIN.
MEATS			
Roast beef	170-180	2/3	40/50
Roast ox	170-190	2/3	40/60
Roast veal	160-180	2/3	65/90
Roast lamb	140-160	2	100/130
Rare roast beef	180-190	2/3	40/45
Roast hare	170-180	2/3	80/100
Roast rabbit	160-170	2	80/100
Roast turkey	160-170	2	160/240
Roast goose	160-180	2/3	120/160
Roast duck	170-180	2/3	100/160
Roast chicken	180	2/3	90/120
FISH	160-180	2/3	15/25
CAKES			
Fruit cake	180-200	2	40/50
Plain square cake	180-190	2	40/45
Brioche	170-180	2	40/60
Sponge cake	190-200	2	25/35
Plain ring cake	160-180	2	35/45
Sweet biscuits	180-200	2	20/30
Yeast cake	190-200	2	30/40
Strudel	160	2	25/35
Savoy biscuits	150-180	2	50/60
Apple fritters	180-200	2	18/25
Biscuits pudding	170-180	2	30/40
BAKERY			
Bread	180-200	3	45
Pizza	250	3	10/20
Toast	185-195	2	7

■ COOKING CHART - Natural convection oven cooking chart (by way of example only)

DISH	TEMP. C°		MIN.
MEATS			
Roast beef	225	2/3	40/50
Roast ox	250	2/3	50/60

DISH	TEMP. C°		MIN.
Roast veal	225	2/3	60/80
Roast lamb	225	2	40/50
Rare roast beef	230	2/3	50/60
Roast hare	250	2/3	40/50
Roast rabbit	250	2	40/50
Roast turkey	250	2	50/60
Roast goose	225	2/3	60/70
Roast duck	250	2/3	45/60
Roast chicken	250	2/3	40/45
FISH	200-225	1/2	15/25
CAKES			
Fruit cake	225	2	35/40
Plain square cake	175-200	2	50/60
Brioche	175-200	2	25/30
Sponge cake	220-250	2	20/30
Plain ring cake	180-200	2	30/40
Sweet biscuits	200-220	2	15/20
Yeast cake	250	2	25/35
Strudel	180	2	20/30
Savoy biscuits	180-200	2	40/50
Apple fritters	200-220	2	15/20
Biscuits pudding	200-220	2	20/30
BAKERY			
Bread	220	3	30
Pizza	250	2	15/20
Pizza	250	3	10/20
Toast	250	3	5

- Important

Insert the foods when the oven is hot.

- Cooking with the electric grill is done at 180° C with the door closed. The food to be grilled should be placed on the relative grid preferably in the fourth shelf.

■ COOKING CHART - Inside food temperature (°C)

FOOD	TEMPERATURE (°C)
Beef	
• Roastbeef / beef fillet rare	40-45
• medium	50-55
• well done	60-65
• Roast meat	80-85
Pork	
• Loin	65-70
• Roast / bacon	80-85
• Neck	80-85
• Pork chop	75-80
• Cutlet	70
• Marinated cutlet	65-70
• Meat loaf	70-75
• Veal	
• Roast veal	70-75
• Roast veal with kidney	75-80
• Veal feet	80-85
Game	

FOOD	TEMPERATURE (°C)
• Game meat	75-80
• Back	60-70
• Rare fillet	40-45
• Medium	50-55
• Welldone fillet	60-65
• Lamb	80-85
• Stuffed roasts	70-75
• Poultry	85-90
• Fish	85-90

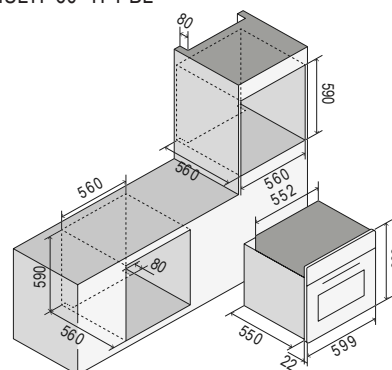
Remark Probe must be in the middle of the roast and not close to the bone or to any fat part

■ INSTALLATION - Instructions for installation

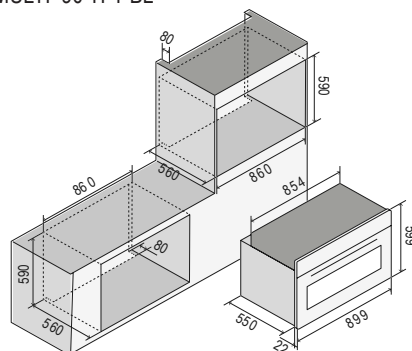


The small plate containing details of the appliance, voltage, consumption, directions for installation including the required aperture is affixed to the flap of the oven door. This plate can be seen when the oven door is open. The appliance must be located in a suitable housing of the correct dimensions (see plate on oven door for details) it is most important the housing is sufficiently rigid and sturdy to adequately carry the weight of the appliance. Care must be taken to ensure all material, coatings and glue can withstand temperatures of at least 150°C, without distortion or melting. Screws and all fittings to complete the installation are included. The following illustrations show how to install the oven.

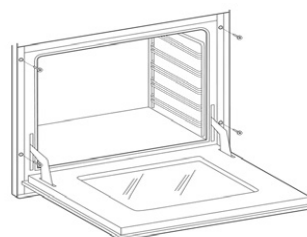
Mod. VIRTUS MULTI 60 TFT BL



Mod. VIRTUS MULTI 90 TFT BL



Mod. VIRTUS MULTI 60-90 TFT BL



■ INSTALLATION - Electrical connection



The instructions below are intended for the skilled technician who will install the cooker, regulate it and perform technical maintenance and who will ensure that these operations are carried out in the most correct way possible, in compliance with the regulations in force. Important: the cooker must be disconnected from the electric socket before performing all regulating or maintenance operations.

Installation rules

This appliance complies with the following directives

DIRECTIVE 2002/96/CE

LOW TENSION DIRECTIVE 2014/35/EU

ELECTROMAGNETIC COMPATIBILITY DIRECTIVE 2014/30/EU

REGULATION No. 1935/2004 (contact with foods)

The installation must be done in a workmanlike manner and in full compliance with the regulations in force concerning electrical installation. Otherwise the manufacturer declines all responsibility. In this booklet you will also find the wiring diagram of your appliance.

The appliances are designed to be connected to the voltage shown on the data plate.

Before connecting the appliance to the mains, make sure that:

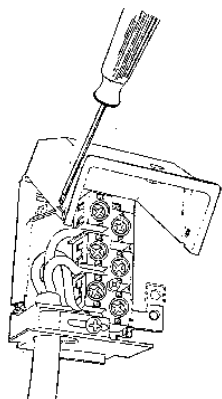
- The characteristics of the electromagnetic switch or of the socket can withstand the load of the equipment (see data on the plate);
- The power supply system must have an effective earth connection.

The appliance is supplied with a cable without plug: the connection must be made taking into account that the yellow-green cable is the earth conductor and must never be interrupted.

The socket must be visible and reachable so that you can easily disconnect the appliance.

For direct connection to the network, it is necessary that:

- The limiting valve and the domestic system can bear the load of the equipment (see serial number plate);
- The power supply system is equipped with an effective ground connection;
- The socket or omnipolar switch, with a minimum opening of 3 mm, is easily accessible once the appliance has been installed;
- A landline disconnect switch is incorporated in accordance with the installation rules.



The yellow-green earth conductor must never be interrupted even by the switch. The power supply cable must be positioned so that it does not come into contact with surfaces that have a temperature higher than 50 °C above the environment. If it is necessary to replace the power supply cable, contact the assistance service.

INSTALLATION - Wiring diagrams Absorption (kW)

MODEL	KW (230V)
60	3,2
91	3,4

Key

00	Black
11	Brown
22	Red
33	White
44	Yellow
45	Yellow-Green
55	Grey
66	Blue

M	Terminal block
MG	Roaster
MP	Door microswitch
N	Neutral
NTC	Temperature probe
P	Timer/Programmer
P	Timer/Clock
R1	Upper resistance

C	Commutator	R2	Lower resistance
CP	Cooking probe	R3	Grill resistance
DU	Wax thermal actuator	R4	Circulating resistance
EF	discharging steam	S1	Oven warning light
ET	Functions encoder Thermostat encoder	S2	Mains warning light
F	Thermostat encoder	SD	Display board
FLC	Filter	SE	Selector
K1	Earth wire terminal block	SP	Power board
K2	" " Lower resistance	SS	Probe board
K3	" " oven fan	T	Grill thermostat
K4	" " circulating resistance	TF	Oven thermostat
K5	" " upper resistance	TS	Safety thermostat
K6	" " oven light 1	TT	Bypass thermostat
K7	" " oven light 2	TST	Safety cooling fan thermostat
K8	" " roaster	V	Oven fan
K9	" " cooling fan	VT	Cooler fan
K11	" " oven thermostat	SA	Power supply board
K12	" " programmer/timer	GL	LED ring
K15	" " frame	PT	Temperature probe PT1000
L1	Oven light		
L2	Oven light		

Wiring diagrams

