

AT120



A120788

ENGLISH

Translation of the original instruction manual



Read these instructions before using and keep them available at all times!

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1. General information

1.1 Information about the instruction manual

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

1.2 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



WARNING!

This symbol highlights hazards, which could lead to injury.

Please follow the instructions very carefully and proceed with particular attention in these cases.



WARNING! Electrical hazard!

This symbol draws attention to potential electrical hazards. If you do not follow the safety instructions, you may risk injury or death.



CAUTION!

This symbol highlights instructions, which should be followed to avoid any risk of damage, malfunctioning and/or breakdown of the device.



NOTE!

This symbol highlights tips and information, which have to be followed for an efficient and trouble-free operation of the device.



WARNING! Hot surface!

This symbol is a warning that the device surface is hot when in use. Ignoring this warning may result in burns!

1.3 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology. If you have any questions, you should contact the manufacturer.



NOTE!

Read the instruction manual carefully before using the device.

The manufacturer **bears no liability** for damage and malfunctions resulting from:

- failure to follow the instructions contained in this document concerning transport, storage, activation, operation, cleaning and maintenance;
- use of the product in a manner inconsistent with its intended function;
- unauthorized changes to the device's construction;
- use of unauthorized spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

1.4 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



NOTE!

The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.

1.5 Declaration of conformity

The device complies with the current standards and directives of the EU.

We certify this in the EC declaration of conformity.

If required we will be glad to send you the according declaration of conformity.

2. Safety

This section provides an overview of all important safety aspects.

In addition every chapter provides precise safety advice for the prevention of dangers which are highlighted by the use of the above mentioned symbols.

Furthermore, attention should be paid to all pictograms, markers and labels on the device, which must be kept in a permanent state of legibility.

By following all the important safety advice you gain an optimal protection against all hazards as well as the assurance of a safe and trouble-free operation.

2.1 General information

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

Knowing the contents of the instruction manual as well as avoiding mistakes and thus operating this device safely and in a fault-free manner is very essential to protect yourselves from the hazards.

To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.

This device may only be operated in technically proper and safe condition.

2.2 Safety instructions for use of the device

The specifications regarding the industrial safety are based on the Regulations of the European Union applicable at the time of manufacturing the device.

If the device is used commercially, the user is obliged to ensure that the said industrial safety measures concur with the state of the rules and regulations applicable at the time in question for the entire period of use of the device and to comply with the new specifications.

Outside the European Union, the industrial safety laws applicable at the place of installation of the device and the regional territorial provisions must be complied with.

Besides the industrial safety instructions in the instruction manual, the general safety and accident prevention regulations as well as environment protection regulations applicable for area of application of the device must be followed and complied with.



CAUTION!

- o Please keep these instructions and give them to future owners of the device.
- o All people using the device should follow the instructions and tips contained in these instructions.
- o Only use the device indoors.

2.3 Intended use



CAUTION!

The device has been designed and built for commercial use and should be operated only by qualified personnel in kitchen facilities.

Safe operation is only guaranteed when using the device for its intended purpose.

Any technical interventions, as well as assembly and maintenance are to be made by a qualified customer service only.

The **convection oven** is designed for the following purposes:

- preparation of meat, fish and vegetables;
- baking of bread, cakes and pies;
- heating of food;
- defrosting of frozen products;
- roasting;
- preparation of chilled and frozen foods.

The **convection oven** should **not** be used for:

- heating of premises;
- drying of clothes;
- storage of combustible objects;
- warming and heating of inflammable, hazardous to health, easily volatilizing or other liquids or substances of similar effect.



CAUTION!

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.

Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.

The operator is liable for all damages resulting from inappropriate use.

3. Transport, packaging and storage

3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



NOTE!

If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

3.3 Storage

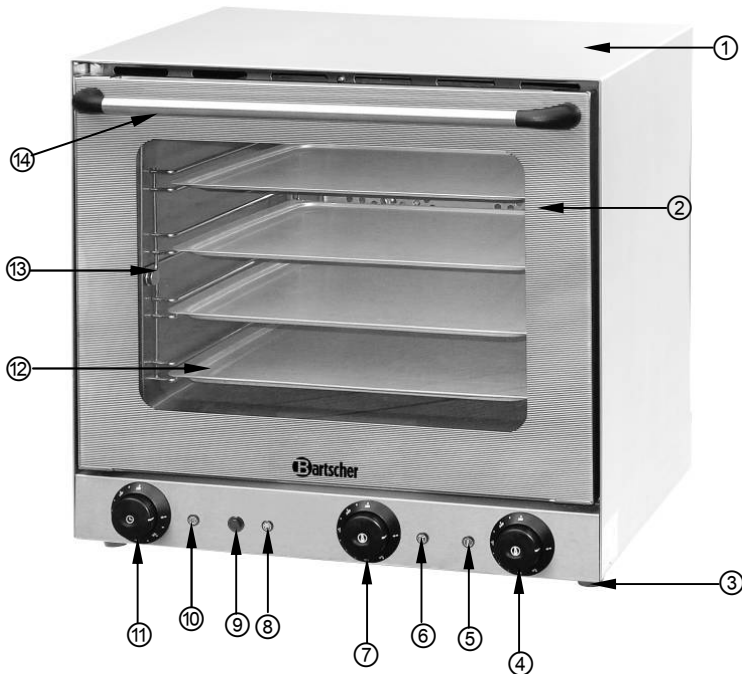
Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- Do not store outdoors.
- Keep it dry and dust-free.
- Do not expose it to aggressive media.
- Do not expose it to direct sunlight.
- Avoid mechanical shocks and vibration.
- In case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly.
If required refresh or renew.

4. Technical data

4.1 Overview of parts



- | | |
|-----------------------------------|--------------------------------------|
| ① Housing | ⑧ Steam cooking control light |
| ② Glass pane door | ⑨ Steam cooking button |
| ③ Feet | ⑩ Time dial |
| ④ Convection air temperature dial | ⑪ Main regulator dial and time dial. |
| ⑤ Convection air control light | ⑫ Baking tray |
| ⑥ Grill function control light | ⑬ Shelf guides |
| ⑦ Grill temperature dial | ⑭ Glass pane door handle |

4.2 Technical specification

Name	Convection oven AT 120 with grill and steam cooking functionality
Code-no.:	A120788
Construction:	housing and baking chamber: stainless steel
Temperature range	0 °C to 300 °C
Time range	0 – 120 min.
Power:	2.67 kW / 230 V~ 50/60 Hz
Grilling power:	2.0 kW
Dedicated water supply:	3/4 inch
Guides:	4 (433 x 333 mm)
Distance between trays:	70 mm
Dimensions:	W 597 x D 618 x H 570 mm
Weight:	39.0 kg
Accessories:	4 baking trays (W 435 x D 315 x H 10 mm)

We reserve the right to make technical changes!

5. Installation and operation

5.1 Safety instructions



WARNING! Risk of electric shock!

The device must only be connected to a properly installed single socket with protective contact.

Never remove the power cable by pulling the cable itself; always grab the plug housing.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled.
- Never place the device or other objects on the power cable.
- Do not lay the cable over carpets or heat insulations. Do not cover the cable. Keep away the cable from operating range and do not dunk it into water.
- Do not use the device in case it does not function properly, has been damaged or dropped.

- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- Do not move or tilt the device when in operation.
- **Never** use the device with wet or moist hands.
- **Never** leave the device unattended when in use.

5.2 Instructions for installation



CAUTION!

All installation maintenance and repair work should be performed by an authorized professional!

5.2.1 Setup

- Unpack the device and remove all packing material.
- Attach the included feet and adjust their height by screwing them in or out.
Do not activate the device without feet attached.
- Carefully remove the protective film from the device's internal walls to avoid leaving glue. If any glue remains, remove it with an appropriate solvent.
- Put the device in a safe place, on a flat surface capable of supporting the device's weight when full and resistant to heat.
- **Never** place the device on a flammable surface.
- Do not place the device near an open flame, electric oven, heater or other source of heat.
- Do not place the device near walls or other objects made of flammable materials. Maintain a minimum distance of 10 cm on all sides. Leave enough space to open the glass pane door and for the person operating the device.
- Place the device to avoid blocking the flow of air through the ventilation ducts at the rear of the device.
- Do not place any objects on the device.



NOTE!

The device is not designed for serial installation!

5.2.2 Connection

Electrical connection



WARNING! Hazard via electrical current!

Improper installation of the device may result in injuries! Before installation, compare the parameters of the local power grid with the specifications on the device's rating table.

Only connect the device in case of full compliance!

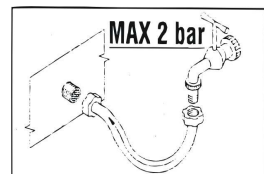
- o Prior to connecting the device to a power source, ensure that the voltage and frequency values on the rating table are consistent with the existing electrical installations.

Voltage tolerance is $\pm 10\%$.

- The device must be connected to **both groundings** whose ratings adhere to those in the relevant regulations. The button is located at the rear of the device .
- The electrical socket circuit must be secured to a minimum of 16A. Connect the device directly to a wall socket, do not use splitters or power strips.
- Place the device so that the plug is easily accessible to quickly disconnect the device if the need arises.

Water connection

- A potable water connection must be located at the rear of the device.
- Prior to connecting the device, pour in enough water to remove any remaining dirt that may have entered the magnetic valves.
- To ensure the device's uninterrupted operation, prevent the formation of limescale in the chamber. To do so, use **water with a hardness of 0.5 to 5°F**. For harder water, install a water softener.
- Connect a pressure hose to the inflow pipe (3/4") located at the rear of the device. Connect the other end of the pressure hose to the **cold water** installation using the stopcock.
- The water supply should have a pressure value between **50kPa (0.5 bar)** and **200kPa (2 bars)**. If the entry pressure exceeds 200 kPa (2 bars), install a **pressure reducer**.



Drainage

- The drainage valve is located at the rear of the device. Use a hard or flexible pipe and connect it to an open drain. The diameter of the pipe cannot be smaller than the diameter of the drainage pipe at the rear of the device, and the length can not exceed 1 m.
- The drainage pipe must be at least 20 cm above the outflow point for water to flow freely.
- Avoid kinks in elastic hoses and damage to metal pipes.

5.3 Tips for the user

5.3.1 Preparing the device

- Before use, clean the device's interior and exterior using a moist cloth and mild cleaning agent. Rinse with clean water.
- To remove any unwanted odours coming from the device's thermal insulation, before using the device for the first time heat it up without food products inside according to the instructions contained in "**Setup**". Select the highest temperature setting and longest time. A small amount of smoke and/or unpleasant odour may be produced. This is normal during first use and should not recur. Next, open the glass pane door to allow all the smoke to escape.
- Use a mild cleaning agent to wash the baking trays and grill. Next, rinse them in clean water and dry with a soft, dry cloth.

5.3.2 Adjustable parameters for baking/cooking:

- o **Temperature**
- o **Time**
- o **Quantity**
- o **Steam**

▪ **Temperature**

Precise temperature settings guarantee proper cooking of dishes both on the outside and inside.

Too low temperatures cause dishes to dry out rather than cook / bake properly.

Too high temperatures can cause dishes to burn on the outside while the inside remains uncooked (which is sometimes the desired result when cooking some meat).

- **Time**

This variable depends on the quantity of food in the oven. The more to be cooked, the longer time needed to cook and vice-versa.

Too short cooking time, in comparison to proper cooking time, does not allow for dishes to cook thoroughly; too much time in the oven results in dishes burning on the outside.

- **Quantity**

The amount of food to be cooked influences the time needed to cook / bake. A greater quantity of food requires a longer preparation time and vice-versa.

- **Steam**

Steam is activated by briefly pressing and holding (max. 3 sec.) the steam cooking button on the control panel. Water is sprayed at regular intervals into the baking chamber.

The steam control light comes on.

Water is sprayed into the baking chamber until the steam button is released.



NOTE!

The steam cooking button should only be held for a short time (max. 3 sec.) to avoid water from pooling at the bottom of the convection oven.

5.3.3 Using casts for baking / grill for baking

We recommend using:

Aluminum baking casts for baking and unfrozen bread,

Steel baking casts for starters, meat, fish, potatoes,

Grill for baking for browning meat, such as pork chops, sausage, baked sausage, and for frozen products such as frozen pizza, bread rolls, baguettes.



NOTE!

Use only heat-resistant casts. Follow the manufacturer's instructions!

5.3.4 How the cooking / baking process works



WARNING! Danger of burns!

When in use, some parts of the device get very hot.

Always use the handle to open and close the oven door.

Wear protective gloves when operating the oven.

❖ The baking process in a convection oven is based on the circulation of air.

The process of cooking / baking in the convection oven takes place through the circulation of hot air inside the oven. This circulation enables an even cooking process owing to even distribution of heat.

A benefit of the convection oven is that it can be used to cook several dishes simultaneously (if the temperature for their preparation is the same) without the risk of mixing tastes and flavors.



NOTE!

Pre-heat the oven prior to every use for best results. Set the temperature to approx. 30 °C higher than the desired temperature, then adjust it after placing the food to be cooked inside the convection oven. This will allow for even cooking.

- Turn the device on using the **main regulator dial/time dial** (set the desired temperature by turning the dial clockwise). The **green operating control light** will come on, the internal lighting will be activated and the ventilator motors will begin operating after the dial is turned.
- Set the desired temperature using the **temperature regulator dial**. The **green heating control light** will come on. After the set temperature is reached, the green heating control light will go off, and will come on again when the temperature inside the baking chamber falls.
- After the set temperature is reached, food products may be placed inside the baking chamber of the convection oven.
- Four baking trays can be placed on the four guides located inside the convection oven. When placing food inside the device, remember to maintain a distance of **at least 40 mm** between food and trays to ensure optimum distribution of heat in the baking chamber.
- After the set time has elapsed an audio signal will sound, the green operation control light will go off and the device will automatically shut down.
- Remove the prepared dishes.
- If the device will no longer be used, turn it off (turn the **main regulator dial/time dial** and **temperature dial** to the position marked **"0"**) and remove its plug from the socket.

❖ Grilling with adjustable power levels

The process of grilling takes place through the emanation of heat by an electric element. The temperature reached by infrared heating is very high, and heat emission flows from top to bottom, colouring the surfaces of dishes quickly.



NOTE!

The grill function may only be used separately. It is necessary to stop the convection function (hot air), as these two functions cannot be used simultaneously!

The strength of the grill heating element can be regulated from its minimum to maximum level in order to brown or broil dishes as desired.

Grilling should be done with the door closed to avoid the emission of odours and smoke.

- Turn the device on using the **main regulator dial/time dial** (set the desired temperature by turning the dial clockwise). The **green operating control light** will come on, the internal lighting will be activated and the ventilator motors will begin operating after the dial is turned.
- Use the **grill temperature dial** to set the desired grilling function temperature (to 300 °C). The **green grilling function control light** will come on. After the set temperature is reached it will go off, then come on again when the temperature in the baking chamber falls.
- Coat the food to be cooked in a light layer of oil, place the dishes on the cooking grid and insert into the oven at the proper position, which is generally nearest the grill heating element.
- Insert the drippings tray under the cooking grid.
- Monitor the grilling/baking process as food can burn quickly due to the high temperatures involved in the process.
- When the upper portion of the dishes browns, open the oven door, remove the cooking grid, turn the dish over and replace in the oven to cook it on the other side.
- The grill heating elements may be used to bake or broil dishes which have previously been cooked or baked.



ATTENTION!

The device is equipped with **protection from overheating**, which activates at 320°C and turns the device off. If this function is activated, the device must be left to cool for a time. Next, press the **RESET** button at the rear of the device to enable it to resume operation.

5.4 Cooking methods

❖ First dishes

Lasagne, pasta bake, Cannelloni should be cooked at a temperature between 185 °C - 190 °C. In order to achieve a golden yellow crust, the temperature at the end of cooking process should be increased to 220 °C - 230 °C.

❖ Roasting

Beef, pork, chicken, turkey, lamb. Run the process at a temperature of 180 °C to ensure that the meat is thoroughly roasted. In the final phase, the meat should be scorched for a few minutes at a temperature of 240 °C - 250 °C to dry out.

❖ Browning of meat

Chop, steak, sausages, hamburgers.

Insert the grill grate together with food to be roasted, slightly smeared with oil. Slide a drip tray under the grill grate. Roast at 220 °C - 230 °C. In the final phase increase temperature to 280 °C for a few minutes so that the dishes be slightly browned.

❖ Roast beef

Roast at a temperature of 220 °C.

❖ Fish

Roast plaice, cod, hake at a temperature of 200 °C.

❖ Roast potatoes

Roast at a temperature of 170 °C -180 °C.

❖ Pastries

Normally, carry out baking at a temperature of 180 °C. Avoid opening the convection oven door during the baking process.

❖ Bread

Bake at a temperature of 200 °C.

❖ Cooking of frozen products

Let the frozen bread defrost and bake it at a temperature of 200 °C.

Pre-baked, frozen pizza should be slid into the hot oven in still frozen state and be baked at a given temperature for a few minutes. **Follow the instructions of the manufacturer on the packaging!**

❖ **Roll/toast**

Warm up at 220 °C.

❖ **Warming up of the meals**

Process the meals at ca. 150 °C.

❖ **Defrosting of the meals**

Defrost at 80 °C.

Cooking/baking table

Roasted/baked product		Temperature in °C	Cooking time in min ca.
Pastries	Cakes	135 – 160	depending on the weight
	Biscuits	160 – 175	25 – 35
	Small cakes	175	15 – 20
Cakes with yeast/baking powder	Cherry cake	175	
	Fruit pie	220	
	Puff pastry	210	
	Shortcrust pastry	200 – 225	
	Cake	175	40 - 50
Baked goods	Meringues	100	100 – 130
	Biscuits	175	15 – 20
	Shortcrust biscuits	150 – 175	5
	Fruit cakes	200	8
	Croissants	180	18 – 20
Pudding	Bread/butter soufflé	175 – 190	45
	Egg custard	165	45
	Fruit pudding	160	45
First dishes	Stuffed cannelloni	190	20
	Egg soufflé	185	25
	Lasagna	190	27
	Macaroni soufflé	190	40

Roasted/baked product		Temperature in °C	Cooking time in min ca.
Fast roasts	Bratwursts (lean)	225	10 – 15 min
	Roast joints	225	15 – 30 min
	Liver	250	10 – 15 min
	Roast sirloin	250	15 – 30 min
	Chicken breasts	200	30 min
Meat	Well roasted turkey * until the last 30 minutes of cooking	160 – 175	
	**during the last 30 minutes of cooking	175 – 200	30 min per kg
	Lamb pink		
	Haunch 5 – 2 kg	175	50 min per kg
	Roast lamb	175	30 min per kg
	Lamb shoulder	175	50 min per kg
	Thoroughly roasted pork		
	Ham more than 2 kg	175	50 min per kg
	Loin and shoulder	175	60 min per kg
	Beef medium		
	Beef tenderloin 2 kg	175	30 min per kg
	Roast beef	175	30 min per kg
	Fillet steak	175 – 200	20 min per kg
	Chicken 2 kg golden yellow roasted and stewed	175	50 min per kg
	Duck 2 kg with juice, not dry	180	60 min per kg
Wild	Wild rabbit 2 kg	175	60 – 90 min
	Deer	170 – 200	90 min
	Pheasant	175 – 200	35 – 90 min
Side dishes	Fried potatoes, crispy	175	60 min
	Braised potatoes thorou- ghly cooked with sauce	150 – 175	30 min per kg
Fish	Fillets (small)	200	15 – 20 min
	Fish 1 ½ kg	200	30 – 40 min

6. Cleaning and maintenance

6.1 Safety advice

- o Before beginning with repair or cleaning works make sure the device has been disconnected from power supply and has cooled down.
- o Do not use any acid agents and make sure no water ingresses the device.
- o To protect yourself from electric shock, **never** immerse the device, its cables and the plug in water or other liquids.



CAUTION!

The device is not suited for direct washing via water jets.

Therefore, you must not use any kind of pressure water jet for cleaning the device!

6.2 Cleaning

- o Clean the device after each use to prevent burning of residues from baking or roasting.
- o Clean the device inside and outside with a damp soft cloth and mild detergent.
- o For heavy stains, use commercially available oven cleaners.
- o Clean the baking trays with paper towels or a damp cloth. Put a little oil on the baking tray in order to remove stubborn residues and let them soak for about 5 to 10 minutes. Then wipe with a damp cloth or kitchen paper.
- o Clean the applied accessories such as grill grate, baking mold, etc. under running warm water with a soft cloth or sponge and mild detergent. Rinse with clean water and dry it thoroughly.
- o **Never** clean the device with sharp or hard kitchen utensils and **never** use any kind of abrasive cleaning agents to avoid damaging the surface of the device.
- o Use soft dry cloth for drying and polishing the surface after cleaning.

6.3 Safety instructions for maintenance

- o Inspect the power cable regularly for damage. Never use the device if the cable is damaged. If the power cable is damaged, have an authorised service center or qualified electrician replace it.
- o In case of damage or malfunction, please contact your stockist or our customer service centre. Pay attention to the troubleshooting tips in pt. 7.
- o Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**

7. Possible Malfunctions

Problem	Cause	Remedy
Device connected to the power supply, but the green operation control lamp is not lit.	• Mains plug not inserted properly. • Main/time control knob not set.	• Disconnect mains plug and insert it properly. • Set the main/time control knob.
Device connected to the power supply, but does not heat up.	• Temperature not set. • Heating element is defective.	• Temperature not set. • Heating element is defective.
Device is connected to power supply, but does not work.	• Overheating protection device has tripped.	• Let the device cool down. Press the RESET button at the rear. When overheating protection device trips, contact service or notify your dealer.
Cooking/roasting result is uneven.	• Fan is defective. • Temperature control knob is defective. • Distance between food and baking tray above the food is too low.	• Contact a dealer • Contact a dealer • Keep the minimum distance of 40 mm.
Cooking cavity lamp is defective.	• Light bulb is defective.	• Disconnect the device from the power supply and let it cool down. Unscrew the bulb and replace it with the one having the same technical characteristics (220 V, 15 W).

If you cannot eliminate the malfunction:

- Disconnect the device from the power supply (pull the plug!),
- Do **not** open the housing,
- Notify customer service or contact a dealer.

8. Waste disposal

Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.



WARNING!

To exclude any abuse and the dangers involved make the waste device unfit for use before disposal. For that purpose disconnect device from mains supply and remove mains connection cable from the device.



NOTE!



For the disposal of the device please consider and act according to the national and local rules and regulations.

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