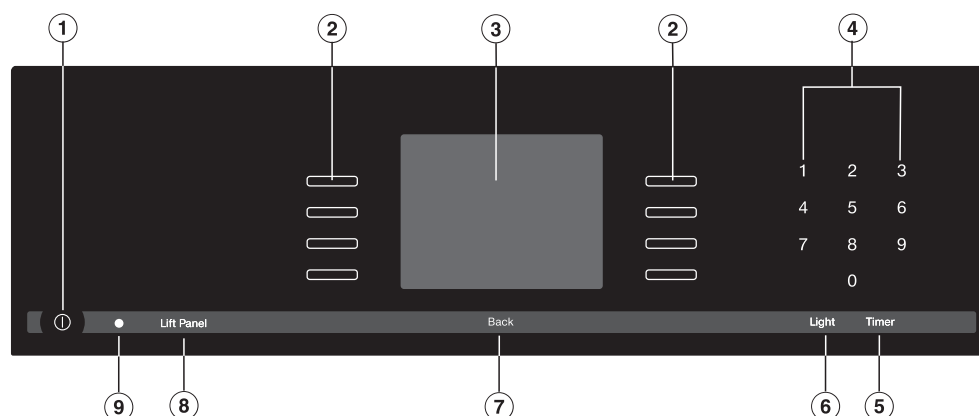


FASANO

FIFTH AVENUE

Control panel



- ① Recessed On / Off ① button
To turn the appliance on and off
- ② Sensor buttons
To select operating modes, settings and menu items
- ③ Display
Displays the time of day and information on operation
- ④ Sensor buttons 0-9
Numeric keypad to enter values
- ⑤ "Timer" sensor button
To set the timer
- ⑥ "Light" sensor button
To turn the oven interior lighting on and off
- ⑦ "Back" sensor button
To go back one step at a time
- ⑧ "Lift Panel" sensor button
For opening/closing the control panel
- ⑨ Optical interface
(for service technician use only)







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Control panel

Sensor buttons

The sensors react to touch. Each touch is confirmed with an audible tone. This tone can be turned off (see "Settings – Keypad tone").

Sensor button	Function	Notes
	For selecting options and scrolling through the list of options	A menu option can be selected by touching the illuminated sensor  next to it.
0–9	Numerical keypad for setting values	The numerical keypad is used to set values, e.g. temperatures and durations.
	For setting the timer	If a list of options is showing in the display or if a cooking program is running, you can enter a timer duration (e.g. when boiling eggs) at any point (see "Timer  "). If the display is dark, this sensor will not react until the steam oven is switched on.
	For switching the oven interior lighting on and off	If a list of options is showing in the display or if a cooking process is running, touching  will switch the oven interior lighting on or off. If the display is dark, this sensor will not react until the steam oven is switched on. The oven interior lighting switches off after 15 seconds during cooking or remains on continuously, depending on the setting selected.
Lift Panel	For opening/closing the control panel	
Back	To go back a step	

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Control panel

Display

The display is used for showing the time of day or information about modes, temperatures, cooking durations, MasterChef programs and settings. Information or a list of options is shown on the display depending on the function selected.






After switching the oven on with the On/Off sensor button , the main menu will appear.

If a cooking process is running, selecting **Change** will call up a list of options which can be set or changed for the cooking process in progress.

- Touch the illuminated  sensor button beside the option to select it.
- Options can then be accessed by tapping the illuminated sensor button  next to OK.

Symbols

The following symbols may appear in the display:

Symbol	Description
-	Allocates an illuminated Sensor button  to an option and indicates that the option can be selected.
	If more than four options are available a bar will appear on the right-hand side of the display. Use the allocated sensors to scroll through the list.
.....	The end of a list is indicated by a dotted line. By scrolling down further, you will reach the beginning of the list again.
+ / -	These only appear when an entry is possible or necessary (e.g. entering the date).
✓	A check indicates the currently active setting. - will not be displayed and the corresponding sensor will not be illuminated.
i	This symbol indicates that there is additional information and advice about using the oven. Select <i>OK</i> to access the information.
	Water level indicator
	Program finished
	Timer
	Some settings, e.g. display brightness and buzzer volume, are selected using a bar chart.

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Description of functions

Control panel

The water container and condensate container are located behind the control panel. The control panel is opened and closed using the "Lift Panel" sensor. The panel is equipped with a device which will automatically stop it moving if it meets an obstruction while opening or closing. Do not touch the door handle while the panel is opening or closing.

Water container

The maximum water level is 3 pints (1.4 liters), the minimum 1 quart (1 liter). These levels are indicated on the container. Do not exceed the maximum level.

The amount of water depends on the type of food and the duration of cooking. You may need to refill the water container during the cooking procedure. Opening the door will increase the amount used.

Fill the water container to the maximum level before each use.

Condensate container

Condensate that collects in the appliance from cooking is pumped into the condensate container. The container has a maximum capacity of 3 pints (1.4 liters).

Grease filter

Insert the grease filter in the back wall for all roasting programs. It should be removed when using steam programs. It must also be removed when baking, as otherwise results can be uneven (exception: deep fresh fruit pies, pizza with extra toppings).

Roast probe

The roast probe measures the core temperature in the food, enabling the temperature during the cooking process to be monitored simply and accurately.

Temperature / Core temperature

Some modes offer a recommended temperature. The recommended temperature can be changed for a single cooking program or cooking step, or permanently within a specific area (see "Settings – Recommended temperatures").

It is also possible to change the core temperature for a single cooking program or cooking step within the specified area.

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Description of functions

Moisture content

The Combi Steam and Reheat modes use a combination of oven heat and moisture. You can alter the moisture/humidity level within a given range for an individual cooking program or a cooking stage.

Depending on the setting for the program, either moisture or fresh air is injected into the oven. If the humidity level is set to 0%, the maximum amount of air will be injected and no moisture. If the level is set to 100%, air will not be injected into the oven and the maximum amount of moisture will be injected.

Some food gives off moisture during the cooking process. This moisture from the food also controls the amount of moisture needed. If the required amount of moisture is very low and the food already contains a lot of water the steam generator may not be activated at all.

Cooking duration

Depending on the function, you can set a cooking duration of between 1 minute and 6, 10 or 12 hours.

The duration of the MasterChef, Maintenance and Menu Cooking programs is set at the factory and cannot be altered.

With the Steam Cooking function and programs that use steam alone, the cooking duration does not start to count down until the set temperature has been reached. It begins immediately with all other functions and programs.

Noises

You will hear a pumping sound when the appliance is turned on, during use and after turning it off. This is the sound of water being pumped through the system and is quite normal.

When the steam oven is in use, you will hear a fan noise.

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Description of functions

Preheating phase

During the preheating phase the display will show the temperature in the cooking compartment as it rises and Pre-Heating in all programs except for MasterChef, Menu Cooking, and Maintenance.

During steam cooking, the duration of the preheating phase will depend on the quantity and the temperature of the food. In general this phase will last for approx. 5 minutes. The duration will be longer if you are preparing refrigerated or frozen food.

Cooking phase

The cooking phase begins when the set temperature is reached. During the cooking phase, the time left will be shown on the display.

Steam reduction

If cooking is performed in a certain temperature range during steam cooking and combination cooking, the steam reduction function switches on automatically at the end of the cooking program. This reduces the amount of steam which escapes from the appliance when the door is opened at the end of the cooking duration. Steam Reduction will appear in the display in addition to Program Finished.

This function can be switched off if you wish (see "Settings - Steam reduction").

Oven interior lighting

The oven light has been set at the factory to go out when cooking starts.

If you want it to stay on all the time the oven is on you will need to alter the default setting (see "Settings - Lighting").

If the door is left open at the end of a cooking program, the oven lighting will turn off automatically after 5 minutes.

The oven lighting gives off heat. If you are operating the combi steam oven at a temperature below 125°F (50°C), the oven compartment lighting switches off automatically.

If the "Light" button on the control panel is pressed, the oven compartment lighting will come on for 15 seconds.

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Operation: Steam cooking

A fault can occur if the drain is blocked.
Check that the drain filter is correctly in place before each program as large food residues can clog the drain.

Quick guide

- Turn the steam oven on with ①.

The main menu appears on the display.

Only use cold tap water (less than 70°F / 20°C). Never use distilled or mineral water or other liquids.

- Fill the water container and push it back in so that it engages.
- Put the food in the oven.
- Select Operating Modes.
- Select Steam Cooking.

Set the Temperature appears on the display.

- Adjust the recommended temperature if necessary.
- Confirm with OK.

The recommended temperature will be automatically accepted within a few seconds.
If necessary, select "Back" to go back to the temperature setting (see "Additional functions - Changing the temperature").

Set the Duration appears on the display.

- Set the cooking duration. Any time between 1 minute and 10 hours can be set.
- Confirm with OK.

The cooking process begins. The steam condenser, lighting, and fan turn on.

- Set further settings as necessary (see "Additional functions")

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Operation: Combination cooking mode

A fault can occur if the drain is blocked.
Check that the drain filter is correctly in place before each program as large food residues can clog the drain.

Quick guide

The following example describes a cooking program with 3 cooking stages.

- Turn the steam oven on ①.

The main menu appears on the display.

Only use cold tap water (less than 68°F / 20°C). Never use distilled or mineral water or other liquids.

- Fill the water container and push it back in so that it engages.
- Insert the roast probe if required into the food (see "Roast probe").
- Put the food in the oven.
- When cooking on the rack, insert the universal tray underneath it.
- Select Operating Modes.
- Select Combi Steam.

Cooking stage 1

Convection Bake / Surround

- Set the required temperature.
- Confirm with OK.
- Set the required moisture.
- Confirm with OK.
- Select Set the Duration or Set Core Temperature.
- Set the cooking duration or core temperature. Any time between 1 minute and 12 hours can be set.
- Confirm with OK.
- Select Add Cooking Stage.

Maxi Broil

- Set the broil level.
- Confirm with OK.
- Set the required moisture.
- Confirm with OK.
- Set the cooking duration. Any time between 1 minute and 6 hours can be set.
- Confirm with OK.
- Select Add Cooking Stage.

Cooking stage 2

- Select the desired mode.
- Select the required settings (see cooking stage 1).
- Confirm with OK.
- Select Add Cooking Stage.

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Operation: Combination cooking mode

Cooking stage 3

- Select the desired mode.
- Select the required settings (see cooking stage 1).
- Confirm with OK.
- Select Complete Combi Steam.

A summary of your settings will appear on the display.

- Check the settings and confirm with **Accept** or select **Change** to correct the settings or to add further cooking stages.

When you have confirmed the settings, the following will appear in the display:

- Start Now
- Save
- Ready at
- Start at

A Ready at time cannot be entered if you are using the roast probe. When using the roast probe, the end of the cooking duration is determined by when the set core temperature is reached. Only Start Later can be selected.

- Change Cooking Stages
- If you wish to save your settings as a user program select **Save** and enter a program name (see "User programs").
- Start the cooking process immediately or alter further settings as necessary (see "Additional functions").

At the end of the cooking time

- Steam Reduction (only with temperatures of approx. 175-210°F / 80-100°C and 100% moisture) and Program Finished will appear in the display.
- The fan remains on.
- A buzzer or melody will sound (see "Settings - Audible information").

You have the option of saving the program as a Favorite (see "Favorites"). Touch **↔** twice to go to the main menu.

Danger of burning!

You could burn yourself on the oven interior walls, spilled food and accessories.

Use pot holders when removing hot food from the oven.

- Wait until Steam Reduction goes out in the display before opening the door and removing the food.

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Operation: Functions without steam

The grease filter must be removed for baking as otherwise this can result in uneven browning. Exception: Fit the grease filter in the back wall when baking deep fresh fruit pies or pizza with extra toppings.

The recommended temperature will be automatically adopted within a few seconds.

If required, select **Change | Temperature** to go back to the temperature selection option.

Quick guide


- Remove the grease filter from the back wall.
 - Switch the steam oven on using ①.
- The main menu appears in the display.

- If you wish to cook with bursts of steam, fill the water container and push it back in so that it engages.
- Insert the roast probe into the food if required (see "Roast probe").
- Put the food in the oven.
- Select **Operating Modes**.
- Select the desired operating mode.
- Change the recommended / core temperature or broil level, if necessary.
- Confirm with **OK**.

The cooking program will start. The oven heating, lighting, and fan will switch on.

- Make additional settings as necessary, e.g. setting a cooking duration (see "Additional functions").

After the cooking program

 **Danger of burning!**
You could burn yourself on the oven interior walls, spilled food and accessories.
Use pot holders when removing hot food from the oven.

- Remove the food from the oven.
- Switch the steam oven off ①.
- After each use, clean and dry the whole appliance as described in "Cleaning and care."
- Leave the appliance door open until the oven compartment is completely dry.