

HORI!

Cook & Crispy

Professional Air Fryer

User manual

EN

INTRODUCTION

Dear customer,

thank you and congratulations on buying HOP! Professional Air Fryer: we firmly believe that this will be the start of a long-lasting and positive partnership.

This manual contains all the necessary information to install, use and maintain this product.

The aim of this manual is to allow technicians and users to adopt all suitable precautions and measures to use the device safely and efficiently in the long term.

We recommend keeping this manual in a safe place for the entire product life cycle so that it can be consulted by authorised personnel and qualified and specialised technicians at a later date. If this manual gets lost or damaged, you can request a replacement directly from the manufacturer or dealer.

The manufacturer is exonerated from any responsibility for any harm caused to persons or property if the device is used inappropriately due to modifications and/or repairs carried out by unauthorised personnel and for damages caused by the use of spare parts not authorised by the manufacturer.

The manufacturer reserves the right to make improvements to the device or accessories at any time without prior notice.

Reproduction, even partial, is prohibited without authorisation by the manufacturer.

The measurements provided are approximate and are not binding.

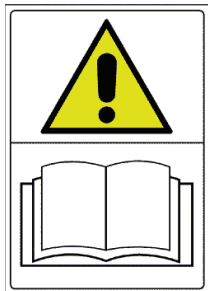
The original language of the documentation is Italian. The manufacturer cannot be held responsible for any errors due to the translation/interpretation.

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1. WARNINGS

ATTENTION



Read this instruction manual carefully and fully understand the information contained in it prior to carrying out any operations that involve the appliance. Such information is provided for the purpose of carrying out the installation, use, maintenance and cleaning stages in a proper manner. ***Operations carried out incorrectly may cause damages and injuries (including serious ones) to people, animals and/or property.***

We, therefore, recommend that you follow the instructions in this manual. Any other use of the device will be considered improper use and potentially dangerous as a result.



ATTENTION

In the interest of your safety, it is recommended not to use or store any type of flammable substance near the appliance, during both the installation and the operating stages.

Risk of fire!

- All installation, assembly, assistance and extra maintenance must be carried out by qualified personnel and supplied with necessary professional requirements (authorisations by the manufacturer or retailer), in accordance with local laws in effect where installation takes place regarding product and workplace safety.
- Incorrect installation, assistance, maintenance, cleaning and any tampering or changes may cause malfunctions, damage and injury.
- Before installing the appliance, check the systems for compliance with the regulations in force in the country of use and with what is stated on the technical data plate.
- The appliance must be disconnected from the power supply before handling or carrying out any installation or maintenance.
- Any operations, tampering or changes not expressly authorised that do not comply with the instructions provided in this manual shall void the warranty.
- During the appliance assembly, people not involved in the installation are forbidden to walk or stand in the working area.



ATTENTION: Hot surfaces!

- The power supply cable must only be replaced by a qualified, authorised technician.
The cable can only be replaced with an identical one.
The earth wire must always be yellow green.
- The technical data plate, located on the shell of the oven, provides important technical information: ***it is essential to consult this information when requesting maintenance or repair work on the device.*** Do not, therefore, remove, damage or modify it in any way.
- The packaging material, as it is potentially dangerous, must be kept out of reach of children or animals and properly disposed of according to local regulations on waste management.
- The appliance must only be used for cooking or heating food in industrial kitchens.
Any other use is to be considered inappropriate and dangerous.

DELIVERY OF THE APPLIANCE

The oven you have purchased has been thoroughly tested for the purpose of assuring the highest quality.

When you receive the oven, check carefully that it has not been damaged during transport, by carefully verifying the intactness of the packing in which the oven was delivered.

If the packing shows significant damage, immediately contact the courier and the retailer where you purchased the oven, indicating the name of the product and its serial number, which can be found on the technical data label, enclosing photographic evidence of the main aspects of the damage.

Keep all the documentation supplied with the oven, so as to ensure easy referral to information about maintenance, use and cleaning of the appliance itself.

Prior to installing and using the appliance, all information contained in this instruction manual must be fully understood.

2. INSTALLATION OPERATIONS

To ensure proper installation, all operations need to be carried out by authorised and qualified personnel, according to the instructions provided in this manual and in compliance with regulations in force in the place of installation.

Failure to comply with said instructions may cause damages and injuries (including serious ones) to people and/or property.

FEATURES OF THE INSTALLATION ROOM

The appliance is to be installed in a place that must:

- Be well ventilated and not exposed to weathering;
- Have a temperature between + 5°C and + 35°C (+41°F and +95°F) and humidity below 70%;
- Have a support surface with no roughness, perfectly levelled and capable of supporting the appliance at full load;
- Meet current standards in terms of work and system safety;
- Be dedicated to food preparation;
- Ensure there is sufficient space for fitting the oven, also taking into account the space between the appliance and the walls and/or other appliances. To this end, pay specific attention to the section *“POSITIONING OF THE DEVICE”*.
- Be free of flammable substances and/or objects (such as walls, furniture, partitions, gas cylinders) near the point of installation of the appliance, **risk of fire**. If this is not possible, cover the flammable parts with fireproof and heatproof material and check the local fire hazard regulations.

TRANSPORTING THE APPLIANCE



The appliance you purchased may be quite heavy. In order to prevent any type of damage to installation personnel, always use a suitable number of qualified workers and/or equipment (forklift truck) to safely move the device.



Use special safety gloves when handling, positioning and installing the appliance. Failure to use such safety equipment may cause injury to installation personnel.

Make sure the passageway and the entrance door to the installation room are large enough to ensure easy and proper handling of the appliance.

Do not drag or tilt the appliance in order to move it. Instead, lift it up straight from the ground, moving it horizontally.

Before handling the device, ***disconnect the power cable, water drain pipe and any water supply, always check that there are not sharp and/or fragile parts which could get damaged.***

Before handling, make sure that the appliance can be moved without damaging it in any way, even when it is still in its external packaging.

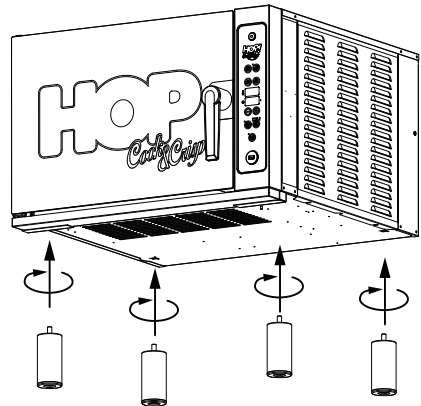
REMOVAL OF THE PACKAGING AND OF THE MATERIAL PROVIDED

- Remove the appliance from its packaging with care. Keep the cardboard box and all packing material until the appliance has been completely checked and tested;
- This instruction manual is considered an integral part of the appliance and must be kept together with the latter for future reference.
- Remove from the device any protective film, packing material and any accessories and/or material supplied inside the cooking chamber before positioning it in the installation location and connecting it to the power supply. Store any accessories in a suitable place.

ADJUSTABLE FEETS INSTALLATION

Do not use the appliance without its adjustable feet

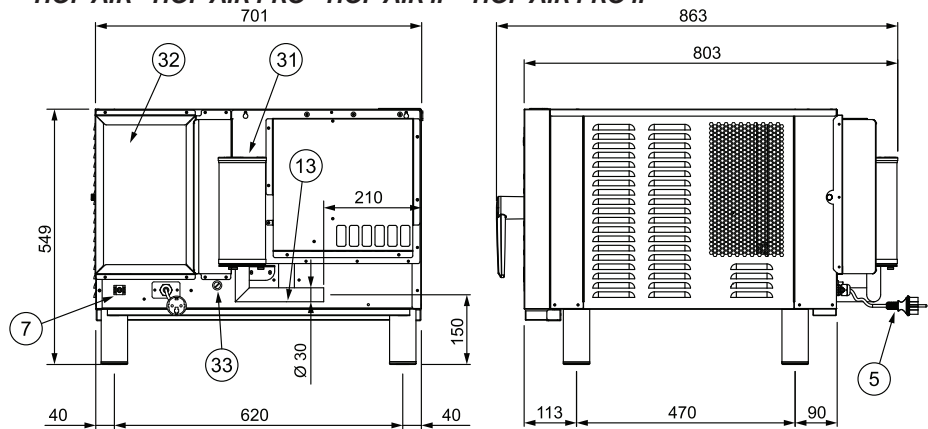
The unit feet supplied within the unit grant the airflow necessary for oven's electrical components and external surfaces cooling. Not using supplied feet may result in electrical components overheat and irreversible failure. It is mandatory to correctly fasten unit feet in the threaded supports on the unit bottom as described in the image. Once installed make sure the unit is planar by means of a spirit level.



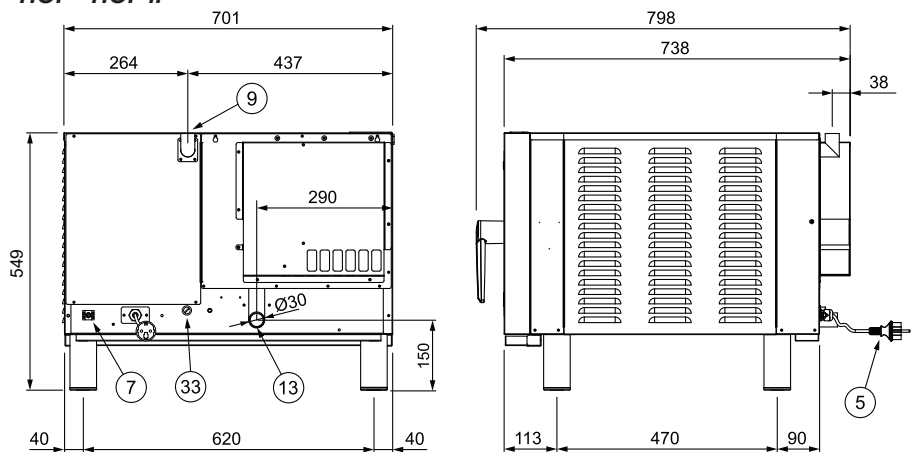
POSITIONING THE DEVICE

Before positioning the appliance in the final installation location, it is crucial to read the information below and to view the overall dimensions, consulting the technical drawings dedicated to them.

HOP AIR - HOP AIR PRO - HOP AIR .P - HOP AIR PRO .P



HOP - HOP .P



5	Power cable	31	Carbon filter
7	Equipotential terminal	32	Air filter
9	Smoke outlet flue	33	Safety thermostat
13	Drain pipe		

- The installation location must be a room that is not exposed to the weather and well ventilated.
- The oven is not suited for outdoor installation.
- Have a temperature between + 5°C and + 35°C (+41°F and +95°F) and humidity below 70%.
- Make sure the installation surface is suited to withstand the weight of the appliance (also consider the additional weight when the oven is full).
- Make sure that the place intended for the oven installation is such as to allow the oven door to be opened all the way, for the purpose of working safely.
- The installation surface of the appliance must be made of fireproof material.
- The appliance must be positioned on top of a flat surface.
- Check the flatness of the appliance once it is positioned, using the special measuring instruments.
- It is advisable to position the appliance in such a way as to make it easy to carry out any maintenance and/or cleaning on the appliance itself.
- ***Do not obstruct or reduce the air flow rate of the natural ventilation openings provided on the oven.*** These openings have been especially provided to allow the cooling of the electrical components of the oven.
Failure to respect this indication could lead to the breakage of the internal components of the oven and ***null the warranty on the appliance, exonerating the manufacturer from any responsibility.***
- ***it is STRICTLY PROHIBITED to use the oven without the specific feet.***
Not using the feet prevents air from running through and cooling the electric parts and those outside the appliance, thus causing over-heating and damage to the components of the oven itself.
Failure to comply with this instruction shall cause the warranty on the appliance to be forfeited and shall relieve the manufacturing company from any and all responsibility.
- Do not place the appliance near flammable materials or containers of flammable materials (walls, furniture, screens, gas canisters) as this can create a ***fire hazard.***
- ***The oven cannot be recessed*** and it must be positioned so that it complies with the minimum distances from the walls of the installation room (there is a label affixed to the appliance that specifies such distances):
Non-combustible walls: 100mm from the sides and back of the oven.
Combustible walls: 500mm from the sides and 700mm from the back of the oven.
- In case maintenance and/or cleaning operations require the appliance to be moved, at the end of such operations be especially careful to correctly reposition the appliance, according to the criteria provided above.

The appliance can be placed:

- 1) On top of a table or cabinet already available to the user, having compatible dimensions and characteristics;
- 2) On top of a compatible oven;
- 3) On top of a suitable table provided by the Manufacturer.

The appliance cannot be placed directly in the floor: specific installation tables are available directly from the manufacturer and/or reseller.

1) PLACING THE APPLIANCE ON TOP OF A NEUTRAL TABLE/CABINET

If the appliance is placed on top of a neutral work table or cabinet, it must be perfectly level, stable and capable of supporting the weight of a fully loaded appliance.

Its surface must be fireproof and resistant to the temperatures that can be generated by using the appliance.

2) PLACING THE APPLIANCE ON TOP OF A COMPATIBLE OVEN

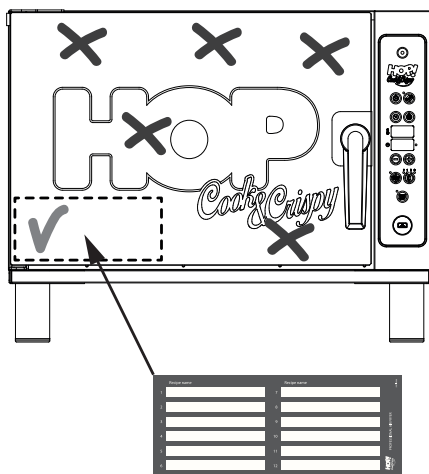
If the appliance is placed on top of compatible ovens, it is mandatory to install the overlap kit to be requested from the Manufacturer.

For the overlap kit assembly instructions, please refer to the sheet contained in the packaging of the kit.

A maximum of two appliances can be stacked up.

Make sure that the appliance is placed in such a way that its door can be fully opened. Make sure that the side and rear parts of the appliance are easily accessible for electrical and water connections as well as maintenance.

CORRECT POSITIONING OF RECIPES LABEL



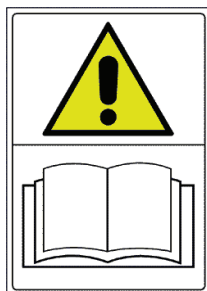
READING THE TECHNICAL DATA PLATE

Before you proceed with the subsequent installation operations, carefully read the technical data label affixed on the right side of the oven (looking at it from the front).

	Via della Fornace, 49 31023 Resana (TV), ITALY	MADE IN ITALY
Model / Modèle:	HOP	
Serial number / Numéro de série:	0F4506538	
Voltage / Tension:	X	
Power / Puissance:	X	
Frequency / Fréquence:	X	
Current / Courant:	X	
Phase:	X	
Wires / Fils:	X	
Motor / Moteur:	X	



ELECTRICAL CONNECTION



ATTENTION

All electrical connections must be carried out by qualified and authorised personnel, in compliance with the laws in force in the Countries of installation.

Operations carried out incorrectly may cause damages and injuries (including serious ones) to people, animals and/or property.

Read the following user manually carefully and make sure you understand the information outlined in it before you carry out the installation operations.



The power supply must comply with the voltage and frequency specified in the technical data plate.

The technical data label indicates information useful for wiring the appliance; consequently, it must not be removed, ruined or altered in any way.



The appliance must be connected to an earthing system, in compliance with the local regulations in force.



ATTENTION

To prevent any damages (including serious ones) to people, animals and/or property, unplug the appliance from the mains prior to carrying out any type of maintenance, installation and/or cleaning operations.

Before connecting to the mains power supply, ensure that the voltage (V) and frequency (Hz) meet the requirements specified on the Technical Data Plate on the outer shell of the appliance.

When the appliance is operating, the value of the power supply voltage must not differ by +/- 10% of the value specified on the technical data plate.

The following appliances are supplied with NEMA 6-20P plug and can, therefore, be simply plugged into a mains socket for use without the need to perform any other operations:

- HOP
- HOP PRO
- HOP AIR
- HOP AIR PRO

The following appliances, instead, are supplied without a power cable.

An authorised and qualified electrician has to fit a power cable during installation:

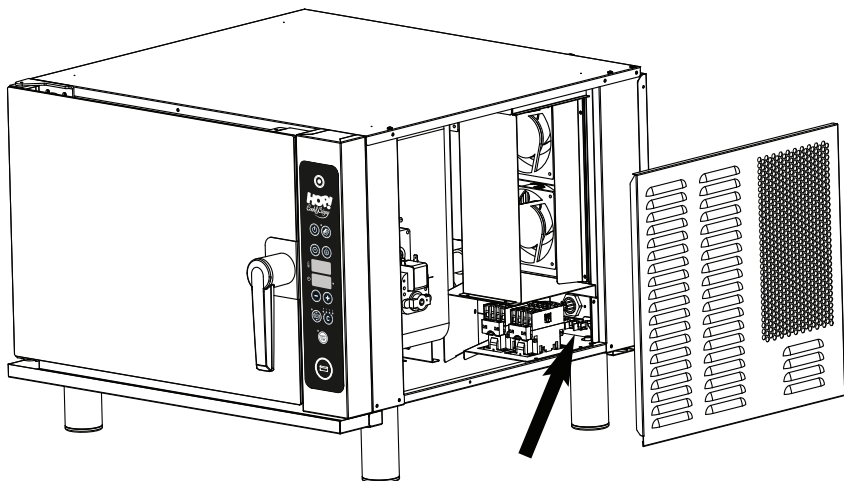
- HOP.P
- HOP PRO.P
- HOP AIR.P
- HOP AIR PRO.P

A 10AWG cable with L6-30 type plug must be connected to the terminal strip of the 3 models of oven mentioned above.

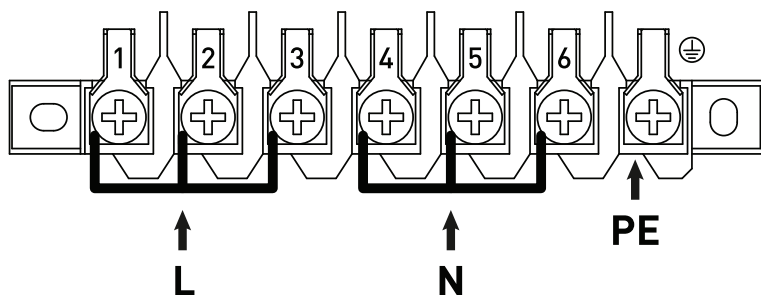
The power cable must belong to the category given below:

SO, SOW, SOO, SOOW, STO, STOW, STOO, STOOW, SEO, SEOW, SJO, SJOW, SJOO, SJOOW, SJTO, SJTOW, SJTOO, SJTOOW, SJEOW, HSO, HSOW, HSOO, HSOOW, HSJO, HSJOW, HSJOO, HSJOOW

The terminal strip is positioned on the right rear panel of the appliance.
To access it, undo the screws securing the side panel of the appliance to the outer shell of the oven.



Make the electrical connection to the terminal strip referring to the following connection diagram:



L = Live wire
N = Neutral wire
PE = "EARTH" protection wire

Prior to electrically testing the oven, make sure that all cables and connectors are properly secured, since they can become loose during transport.
After having completed all the connections (electrical and water), check once again the proper fixing of all electrical connections.

WATER CONNECTION (water discharge)

In order to correctly carry out the water connection of the appliance, consult the dimensional technical drawings in the “positioning the appliance” section.

The water drain pipe is located in the rear/lower part of the oven and must be connected with a rigid or flexible pipe and directed to a drain in the wall. Its diameter must not be less than that of the discharge coupling of the oven (28 mm). Avoid bends on the flexible pipes and rigid pipe elbows along the entire drain.

The pipe must have a minimum 5% gradient along the section in order to ensure adequate liquid outflow.

The oven must have its own connection to waste water, it is advisable to create a siphon on the drain pipe.

The regulations and standards to the country of installation must be respected.

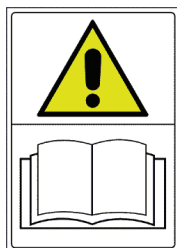


Once the discharge water connection of the oven has been carried out, verify its efficacy in a suitable manner, in order to identify any leaks that may cause damages (including serious ones) to people, animals and/or property.

Water and waste piping and connections shall comply with the International Plumbing Code 2003, International Code Council (ICC), or to the Uniform Plumbing Code 2003, International Association of Plumbing and Mechanical Officials

3. OPERATIONS TO BE DONE BEFORE USE

WARNINGS BEFORE USE



ATTENTION

Read this instruction manual carefully and fully understand the information contained in it.

Such information is provided for the purpose of carrying out the installation, use, maintenance and cleaning stages in a proper manner.

Operations carried out incorrectly may cause damages and injuries (including serious ones) to people, animals and/or property.

- The device has been designed for cooking food in closed environments and must only be used for this purpose: any other use must, therefore, be avoided because it considered improper and dangerous.
- The appliance is intended for professional use and should only be used by qualified personnel trained in use of all the functions of the same appliance.
- People with reduced physical or mental abilities or unskilled and untrained people should not use the oven, unless they are supervised or have been instructed on how to operate the appliance by people in charge of their safety.
- Do not put inflammable objects or alcohol-based food in the oven because they are cause self-combustion and fires that could give rise to explosions.
- It is advisable to salt the products at the end of cooking, once the product has been removed from the cooking basket. If it cannot be avoided, perform cleaning as soon as possible.
- Use your fingers to adjust the control panel options. Using any other object can damage the appliance and thus cause the warranty to be forfeited.
- Do not leave the appliance unattended in the presence of children, and make sure they do not have access to the appliance or use it as a toy.
- Do not leave any inflammable material near the appliance for any reason: it may cause a fire hazard.



- The temperature of cooking instruments, accessories or other objects can be high after the cooking process; be careful when handling to prevent burns.
Use heat safety equipment such as special thermal clothing or the specific extraction handles

TESTING

The oven must be tested by carrying out a trial cooking session to check that the appliance is working properly and that there are no problems or malfunctions. After consulting the section on the use of the control panel, turn on the oven and set a cooking cycle with a temperature of 150°C (302°F), timed for 10 minutes with the drum rotation always active (**rot=4**).

Carefully check all items in the list below:

- The oven stops (heating, motor/fan) when the door is opened and restarts operating when the door is closed again.
- The drum stops rotating when the door is opened and restarts operating when the door is closed again.
- The cooking temperature control probe trips when the set temperature is reached, therefore turning the heating elements off.

PREPARATION OF THE COOKING CHAMBER

Heat the empty oven to 200°C (392°F) for about 30 minutes in order to eliminate any odour from the thermal insulation.

Once the equipment has fully cooled down, clean the walls of the cooking chamber using hot water and soap, then rinse; never use aggressive or acidic products.

The cooking chamber must not have any solvent or detergent residue.

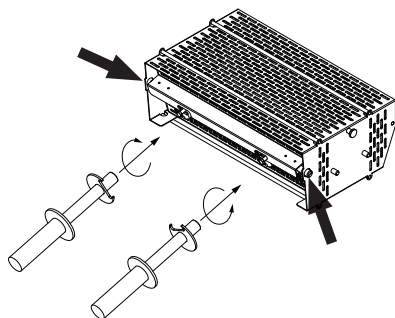
They should be removed by rinsing thoroughly with a wet cloth and using appropriate eye, mouth and hand protection.

We recommend always using only products compatible with steel.



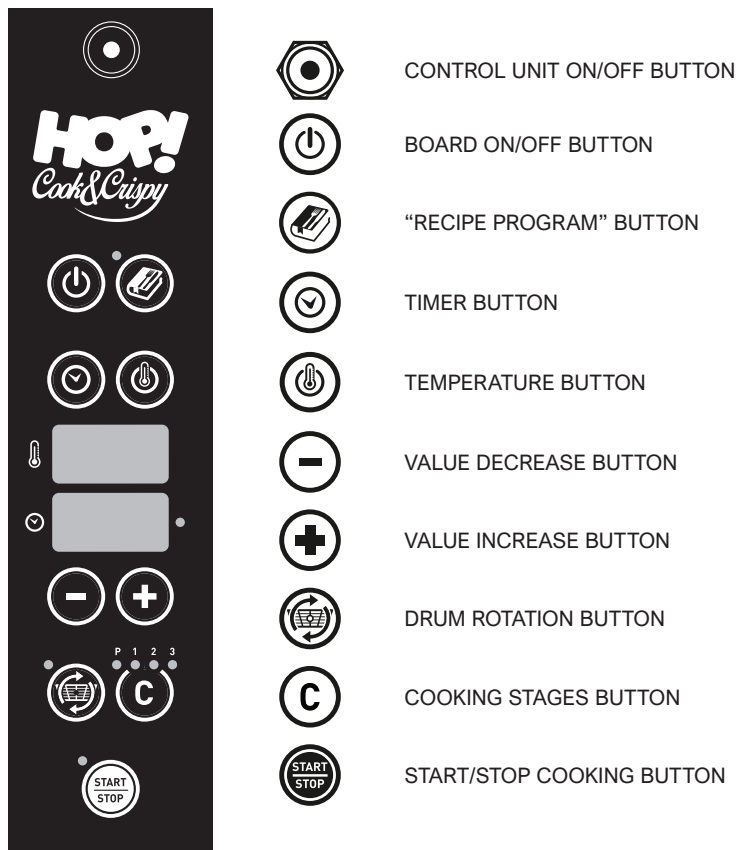
Potential danger of corrosion.

Before cooking with the oven for the first time, it is recommended to clean the drums and tray in which the product will be put for cooking, so as to remove any processing residues.



Make sure the rods of the external drum are securely attached to the inner drum BEFORE starting any cooking cycle.

4. USING THE CONTROL PANEL



Control unit ON/OFF button

When the switch is turned “ON”, the LED at the centre of the button is lit up in red.

When the switch is turned “OFF”, the LED at the centre of the button is not lit.

Turning the button “ON” powers the electronic board of the oven, which goes into standby, and “OFF” appears on the upper display.

If you press the “ON/OFF” at any time, the power to the electronic board of the oven is disconnected and any cooking cycle will be immediately interrupted.

ON/OFF switch

“**OFF**” appears on the upper display when the ON/OFF switch is pressed. This indicates that the board is powered but is in standby mode.

To activate the board functions, press the  button.

The upper display will show the temperature in the cooking chamber.

The board is then ready to be used to set a manual cooking setting or a programmed recipe.

If the appliance is not used for 10 minutes, the oven is set to standby, and “**OFF**” appears on the upper display of the appliance.

COOKING IN MANUAL MODE

To create a cooking program in manual mode, proceed with the setting of the following necessary values:


- Temperature
- Time
- Drum rotation

Temperature


The temperature can be set from a minimum of 30°C (86°F) to a maximum of 300°C (575°F) in pre-heating and 260°C (500°F) in cooking, starting from a default temperature of 150°C (302°F).

To set the desired temperature, press the  key and then the  or  buttons to set the desired value.

The upper display shows the set value flashing.

Press the  key again to confirm the value entered: the temperature entered will appear on the upper display.





After 5 seconds of inactivity, the upper display will show the current temperature inside the cooking chamber.

NB: during cooking, the upper display will show the current temperature detected in the cooking chamber. To view the temperature set previously, press the  key

Time


The cooking time setting range goes from “- - -” to **120** minutes.

The displayed initial value will be “- - -”.

This value indicates an infinite cooking time: the user must, therefore, manually halt the cooking cycle in progress when required, by pressing the  key. To set a different cooking time than infinite, press the  key and then, press the  or  buttons to change the value.

The lower display shows the set value flashing.

After 5 seconds of inactivity, the upper display will show the current temperature inside the cooking chamber.

Press the  key again to confirm the value entered: the cooking time entered will appear on the lower display.

During a cooking cycle with infinite time, the lower display shows the time elapsed since the start of the cooking, expressed in minutes.



During a cooking cycle with a time other than infinite time, the lower display shows the remaining time at the end of the cooking cycle. The final minute of the countdown is displayed in seconds.

Drum rotation

This function allows you to set the type of rotation of the drums that contains the product to be cooked.

After setting the time and temperature parameters, press the  key.

The oven will display “**rot**” on the upper display, while the lower display will show the flashing value “**0**”.

Use  or  to set the desired rotation value.

The values that can be set are:


0 = drum always stopped

1 = rotation for 18 seconds, pause for 54 seconds

2 = rotation for 36 seconds, pause for 36 seconds

3 = rotation for 54 seconds, pause for 18 seconds

4 = drum always rotating.

After completing the settings, press the  key to confirm the value.

DRUM OPERATION

Safety use standards

- The drum becomes very hot at the end of each cooking cycle.
Direct contact with hands is, therefore, strictly forbidden.
Wear protective gloves for hot temperatures, otherwise use the specific accessories for removal supplied as standard.
- During cooking, the drum must rotate freely.
For this reason, do not obstruct the rotation movement with any type of material before starting any cooking process.



Risk of overheating the drum rotation motor if it is blocked.

Repositioning at oven start-up

Each time the oven is started, switching from “OFF” to “ON” mode, the appliance automatically checks the position of the drum.

Make sure that the external drum is fully inserted in the inner drum.

If the drum is not aligned, it will be automatically be repositioned, signalled by “. . .” in succession on the upper display and “**rot**” on the lower display.

The automatic repositioning process can be carried out and completed only with the door closed.

At the end of the automatic repositioning, the oven emits a beep to warn that the operation has been successfully completed and the temperature read in the cooking chamber is displayed on the upper display.

Pre-heating

Before starting the pre-heating stage, remove the external drum.

The internal drum does not turn so that the food can be inserted immediately after the door is opened.

Repositioning at the end of cooking

When the cooking cycle has finished, the oven beeps intermittently and performs an automatic check on the drum position. If the drum is not in the same position as the initial one, it will automatically be repositioned, signalled by “. . .” in succession on the upper display and “**rot**” on the lower display.

DO NOT OPEN THE DOOR: wait until the oven beeps continuously to indicate that the operation has been completed successfully.


The temperature detected in the chamber will be shown in the upper display



Note: At the end of EVERY COOKING CYCLE, the rotation setting value is automatically set to “0”.

5. COOKING

COOKING STAGES

In any cooking mode, the oven can be set to 4 cooking stages (5 for cooking with programs, considering the pre-heating stage with the pre-heating type P17 = 3).

While setting the cooking parameters, the stage signal LED  turns on with each stage being completed.

When one stage has been completed, you can move onto the next one by pressing the  key and the stage signal LED  will move to the next stage and it will then be possible to complete the other stages required.


The signal LED:

- When it is on in line with “**P**” it indicates the pre-heating stage (only for programmed cooking, with pre-heating mode P17 = 3).
- When it is on in line with “**1**” it indicates stage 1
- When it is on in line with “**2**” it indicates stage 2
- When it is on in line with “**3**” it indicates stage 3
- When it is on in line with “**1,2,3**,” at the same time, it indicates stage “**4**”

Warning: an infinite cooking stage does not allow you to create successive stages.

NB: during cooking, the stage signal LED  indicates the cooking stage in progress.

At the end of each cooking stage, the beep will sound briefly to indicate the stage change has taken place.

By pressing the  key, you can switch from one cooking stage to another even before the set time has elapsed

PRE-HEATING THE COOKING CHAMBER

The device has different pre-heating modes to fulfil the customer requirements and allow the required mode to be selected.

To select the type of pre-heating, once the description below is understood, you must change parameter P17 (see “*Accessing and modifying user parameters*” chapter) and set it to the desired pre-heating type.


During pre-heating, the external drum must be removed from the oven.

Removing the pre-heating (P17 = 0)

Any pre-heating function is disabled.

Automatic preheating (P17 = 1) (default)


With this mode, pre-heating is automatically set by the appliance.

As soon as the cooking cycle is started via the  button, the upper display will show the temperature read in the cooking chamber, the lower display will show “**PrE**” while the “PRE-HEATING” and the “START/STOP” LEDs are on. The pre-heating value corresponds to the temperature of the first cooking stage set, plus 20% (percentage modifiable through parameter P06, see table in chapter “*Accessing and modifying user parameters*”). When the pre-heating temperature is reached, a beep will indicate that you must open the door to bake the product. You can silence the beep by pressing any button, however, continue the pre-heating cycle until the door is opened. Once the door is closed, the cooking starts according to the parameters set in the first cooking stage.

The maximum pre-heating temperature reached is equal to 300°C (572°F) for a maximum time of 20 minutes, after which the oven is set at 270°C (518°F). After 30 minutes of inactivity, the oven automatically enters stand-by (indicated by “**OFF**” on the upper display).

Manual pre-heating (P17 = 2)




With this mode, the pre-heating must be set manually for each cooking cycle.

When you start the set cooking cycle by pressing the  key, a beep is emitted which tells you that you need to input the desired pre-heating temperature.

The upper display shows the set temperature, flashing.

The lower display shows “**PrE**”.

The light in line with the “START/STOP” key flashes, while the “PRE-HEATING” led stays on.

To set the pre-heating temperature, press the  or  keys. Press the  key to start the pre-heating stage.

When the pre-heating temperature is reached, a beep will indicate that you must open the door to insert the product.

You can silence the beep by pressing any button, however, continue the pre-heating cycle until the door is opened.

Once the door is closed, the cooking starts according to the parameters set in the first cooking stage.

The maximum pre-heating temperature reached is equal to 300°C (572°F) for a maximum time of 20 minutes, after which the oven is set at 270°C (518°F). After 30 minutes of inactivity, the oven automatically enters stand-by (indicated by “**OFF**” on the upper display).

Manual + programmable pre-heating (P17 = 3)



With this type of setting, the pre-heating must be set manually for each cooking cycle, just as for manual pre-heating.






However, it is defined as “programmable”, since a pre-heating value can be saved even in the case of user-saved recipes.


While completing the program, the first stage will refer to the pre-heating.

The upper display will show the pre-heating temperature, flashing.

The lower display will show “**PrE**”, indicating that pre-heating will be carried out during the cooking cycle.

If you want to eliminate the pre-heating stage of the cooking cycle, press the  key and press the  key: “**no**” will appear on the lower display indicating that the pre-heating stage has been turned off.

To confirm, press the  key. If you want to maintain the pre-heating stage and modify the pre-heating temperature, press the  button and press the  and  keys, then press the  key to confirm.

When the settings are completed, press the  key to switch to the settings of the other cooking stages (refer to the “*Recipe management*” chapter).

Just like the previously listed pre-heating modes, when the pre-heating temperature is reached, a beep will indicate that you must open the door to bake the product.

You can silence the beep by pressing any button, however, continue the pre-heating cycle until the door is opened.

Once the door is closed, the cooking starts according to the parameters set in the first cooking stage.

The maximum pre-heating temperature reached is equal to 300°C (572°F) for a maximum time of 20 minutes, after which the oven is set at 270°C (518°F). After 30 minutes of inactivity, the oven automatically enters stand-by (indicated by “**OFF**” on the upper display).

Button

This button starts/stops a previously set program or cooking cycle.

POWER FAILURE


If there is a power cut during the cooking cycle, when power is restored the appliance is set to “**OFF**”, which is shown on the upper display.



As soon as the oven is restarted, press the “board on/off” button to automatically perform the drum repositioning procedure.


6. RECIPE MANAGEMENT



SAVING A RECIPE

The oven can save 99 recipes, each with 4 stages (5 considering the pre-heating stage with the pre-heating type P17 = 3).


Create a new cooking program with the oven switched on by pressing the  key and the lower display will show “P01”, which will flash if the program is free, and will be fixed if the program is being used.


Pressing the  and  keys will scroll through the program list of the appliance.


When you find the program you want to use, press the  key: the upper display will show the temperature detected in the cooking chamber while the lower display will show the number of the selected program.


Press the  or  key to proceed with the cooking program setting.

Except for the pre-heating mode P17 = 3, in which the oven will be preset during the pre-heating setting, the upper display will flash with the temperature setpoint.


The  stage indicator LED will be on the stage in which you are operating. Complete the cooking program with the desired values.

Once the first cooking stage has been programmed, by pressing the  key, it is possible to switch to the second stage setting (LED 2 on), third stage (LED 4 on) and fourth stage (LEDs 1,2,3, on).




The signal LED will indicate the switch from one stage to another every time. After completing each desired cooking stage, press the  key to confirm.

Press the  key again until the flashing word “StO” appears and flashes on the upper display to confirm that the recipe has been saved.







Note: During cooking, you can modify the current program data to adapt the recipe to your requirements, but the changes made during the cooking stage will only be valid for the stage in progress. When the same recipe is loaded again, the previously stored values will be reset and not the ones modified during the cooking cycle.

Note: While cooking in multiple stages, you can proceed with the next step before the time of the current stage has elapsed by holding down the  key.






RETURN TO MANUAL COOKING MODE

Within the recipe book, with the LED next to the  button flashing, to return to the manual cooking mode, press the  key and then, the  key. The upper display shows the temperature of the cooking chamber.









LOADING A RECIPE

With the oven set to ON, press the  key to enter the recipe book of the appliance. Use the  and  keys to scroll through the recipe book, press  to select the recipe to execute. The LED next to the  key is on and the lower display shows the name of the loaded program. You can change the data of the selected recipe or press the  key to start cooking with the parameters of the selected recipe.

DELETING A RECIPE

With the oven set to ON, press the  key to enter the recipe book of the oven. Scroll through the recipe book with the  and  keys until you reach the recipe you want to delete. Delete the recipe permanently by pressing the  and  keys simultaneously. Once the recipe has been deleted, its identifying name (e.g. P01) will start to flash.



DELETING A COOKING STAGE


With the oven set to ON, press the  key to enter the recipe book of the oven. Scroll through the recipe book with the  and  keys until you reach the recipe containing the stage you want to delete. Press  and then press  twice. Use the  key to go to the stage you want to eliminate (the stage is always signalled by the corresponding flashing LED). Delete the cooking stage permanently by pressing the  and  keys simultaneously. Once the cooking stage has been deleted, the display of the appliance will return to the stage before the eliminated one.



Note: Deleting a cooking stage will eliminate the selected stage and all subsequent stages. For example, if you want to delete stage 2 of a 4-stage recipe, by deleting it, you will also delete stage 3 and 4.

QUICK COOLING FUNCTION OF THE COOKING CHAMBER

The appliance is equipped with a quick cooling function of the cooking chamber, which allows you to quickly lower the temperature of the cooking chamber at the end of a program.

To access it, with the oven set to ON, press the  key and press the  key until “**COO**” appears on the lower display.

Press the  key to confirm: the set-point temperature to reach, before the device turns off, will flash on the upper display.

Use keys  and  to reach the desired value.

Press the  key to start the quick cooling of the cooking chamber.

Open the oven door to speed up the cooling process; if the door is closed, the cooling will stop regardless of the chamber temperature.

During cooling, the upper display shows the temperature read in the cooking chamber while the lower one shows “**COO**” flashing, indicating that the quick cooling cycle is active.

Once this temperature is reached, the oven automatically switches off and “**OFF**” appears on the upper display.

MASS PRODUCTION FUNCTION


The “mass production” is a function that allows to maintain the oven at high temperature during the interval between cooking cycles, in order to minimize the preheating time.


To activate this function, after reading the instructions at the paragraph 10 “*Accessing and changing user parameters*”, it is necessary to set parameter P84 to the value “1”.


When the oven is “OFF” (the display shows “**OFF**”), press the “ON/OFF” button to activate the “mass production” function: oven reaches the preset temperature of 230°C.


When the “mass production” function is active, it is possible to use all the oven’s functions: when other cycles are started, the “mass production” will be interrupted and the set program will start instead.

The “mass production” can be interrupted only in 2 conditions:

- it will be interrupted automatically if it stays active for more than 30 minutes;
- it can be interrupted by the user pressing the  button for more than 3 seconds;


For activating the “mass production” function again, it is necessary to press the  button.

At the end of the cooking cycles, as soon as the cooking product is removed and the door will be closed again, the “mass production” will be activated automatically (unless the cycle has been previously stopped by the  button).

Note: when the door is closed again, preheating begins again due to the “mass production”. To start the cooking cycle set, it is always necessary to press the  button.

The “mass production” function does not start automatically at the end of the following cycles:

- washing;
- rinsing;
- cool down of the cooking chamber.



To activate the function again, press the  button.

7. WASHING FUNCTION (if included)

WASHING PROGRAMS

If the device features the washing option, follow the indications below to start the various programs.

Before carrying out any of the above-mentioned cycles, remove the fat drip tray and the drain cap.

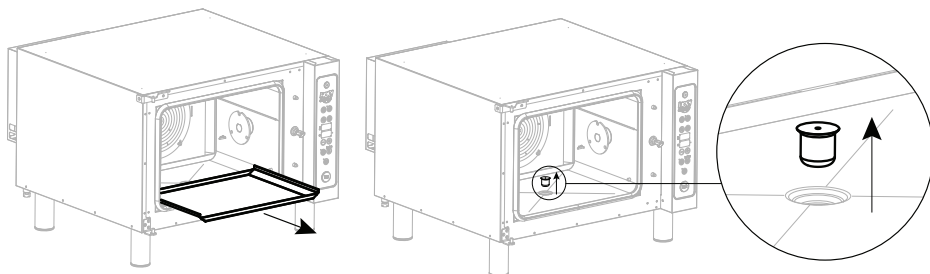
With the oven on, press the  key and with the  key, scroll through the programs until you pass **COO**. The following programs which can be selected:

- **“CS”** - Short washing cycle with detergent and final drying.
- **“CL”** - Long washing cycle with detergent and final drying.
- **“Rin”** - Rinse cycle of the chamber without detergent: it can be used between cooking cycles to eliminate any residue which could contaminate the following cooking cycle.

When the rinse cycle has finished, a drying stage will start.


- **“Chr”** - Pump loading cycle: this is used to load the detergent before turning on the device the first time and every time the detergent tube is emptied. When the cycle finishes, the **“r”** program will start to eliminate any traces of detergent.


WARNING: use suitable means to protect hands and eyes because the detergent contains corrosive substances. We recommend removing the internal and external drum and/or any accessories.




The chamber temperature must be less than 50°C (122°F), if the temperature is higher than indicated, the cycle will not load and the upper display will show the chamber temperature.

When the washing cycle has finished, a beep will be heard as if a cooking cycle had finished and the upper display will show the chamber temperature.

The washing cycles (short and long) can only be halted during the initial phase by pressing and holding down the  key.

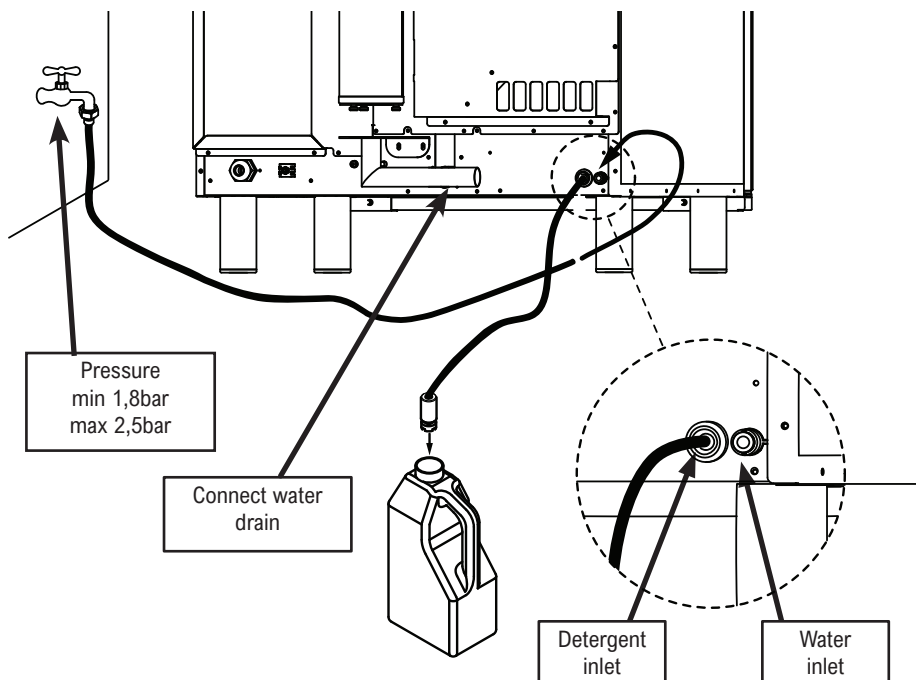
The rinse cycle can be halted at any time by pressing the  key.

The pump loading cycle cannot be halted once it has started.

Opening the door during any stage of one of the above-mentioned cycles will momentarily halt the cycle and the LED next to the  button will flash. The cycle will restart when the door is closed.




When one of the above-mentioned cycles is running, the upper display will show the name of the cycle in progress while the lower display will show the time remaining in minutes until the cycle is completed.

A demineralizer device (reverse osmosis) should be used to prevent deposits of calcium and other minerals from forming inside the oven. It is advisable to use the demineralizer recommended by the manufacturer.



8. FIRMWARE REPROGRAMMING

The firmware of the card can be reprogrammed using a USB stick with the default format file loaded.


- Turn off the power to the card.
- Insert the firmware into the flash drive (if necessary, if you copy the uncompressed file into a zip file, the file name is in V77R*.VNX format).
- Connect a USB flash drive to the USB port on the device.
- Power up the card, the led next to the button  flashes and the upper display shows “UPD” while the lower one shows “Y - N”.
- To update, press the button  located below the letter Y (yes).
- To cancel press the button  located under the letter N (no).
- During reprogramming the card shows “UPD” on the upper display and “SOF” on the lower display, at first the displays flash slightly and then remain fixed.
- At the end of the programming the card restarts with the new firmware loaded.



9. USB FUNCTIONS

The appliance is equipped with various functions related to the USB stick use.

To access these functions, you must first connect a USB stick to the USB port on the appliance.

With the oven set to ON, press the  key and press the  key until “**uSb**” appears on the lower display.

Press the  key to confirm: “**uSb**” will be shown on the upper display, while “**ESP**” will be shown on the lower display.


Use the  and  keys to select the desired function from the following:


“**ESP**”:

Function that exports the programs inside the appliance memory to the USB stick.

“**IMP**”:

Function that imports the programs inside the USB stick to the appliance memory.

Press the  key to confirm the selection and start the operation.

In the case of the first two options, the lower display indicates the end of the operation, showing the word “**End**”. To return to the recipe book screen, press .

To exit the import/export on USB procedure, press  to return to manual cooking.

COMPLETING THE RECIPE IN TEXT FORMAT

When the recipe file is exported, you can open it by using a text editor in format “plain text”.

The file will be displayed as shown below.

The recipe layout consists of several points.

```
>>Oven Recipes
>> 99;1;
001;
00000;-0001;
00010;00210;00002;
00005;00180;00002;
00000;-0001;00000;
00000;-0001;00000;
002;
00000;-0001;
-0001;-0001;00000;
00000;-0001;00000;
00000;-0001;00000;
00000;-0001;00000;
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00000;-0001;00000;
007;
00000;-0001;
-0001;-0001;00000;
00000;-0001;00000;
00000;-0001;00000;
00000;-0001;00000;
008;
00000;-0001;
-0001;-0001;00000;
00000;-0001;00000;
00000;-0001;00000;
00000;-0001;00000;
```

First line

The first line indicates the recipe number, e.g. “001”.

Second line

The second line indicates the pre-heating and its value.

If the first value is “00000”, pre-heating is disabled.

If this value is “00001”, pre-heating is enabled as determined by parameter 17.

The second value indicates the set pre-heating temperature; the maximum value can be “00300” corresponding to 300°C.

Third/fourth/fifth/sixth line

The lines after the second line indicate the reference values for the various cooking stages. The first value indicates the cooking time.

For the recipe to be valid, this value must be between -0001 (indicates cooking with infinite time, therefore it is impossible to create other stages) and 00120 (two hours of cooking).

The second value indicates the cooking temperature and can range from “00030” and “00300”.

The third value corresponds to the drum rotation mode:

00000 = drum always stopped

00001 = rotation for 18 seconds, pause for 54 seconds

00002 = rotation for 36 seconds, pause for 36 seconds

00003 = rotation for 54 seconds, pause for 18 seconds

00004 = drum always rotating

Resetting a recipe

To reset a recipe as if it had never been completed, 2, it must be set with the data indicated in recipe number 2, shown here.

It's important to follow the recipe completion procedure and abide by it when creating or modifying new recipes.

Incorrectly set values cause the appliance to malfunction.

When you finish programming, save the document in “plain text” (*.txt) format and load it on to the USB. It is possible to import the recipes tin the oven memory by using the “IMP” procedure described in the “USB function” paragraph.

10. ROUTINE MAINTENANCE

The user is solely responsible for routine maintenance.

For extraordinary maintenance, contact the Customer Service and request the assistance of a skilled, authorised technician.

Strictly comply with the following procedure when carrying out maintenance operations.

Before carrying out any routine maintenance, it is necessary to switch off the appliance power supply and wait for the cooking chamber to completely cool down.

CLEANING THE EXTERNAL SURFACES OF THE OVEN

Only use a cloth dampened with warm water or products suitable for cleaning steel. Do not use acidic products or ammonia.

ATTENTION: The external surfaces of the device must be cleaned when the oven is cold and must never be cleaned with water jets or pressurised steam.

REPLACEMENT OF THE ACTIVE CARBON FILTER (only for the HOP AIR - HOP AIR.P - HOP AIR PRO - HOP AIR PRO .P models)

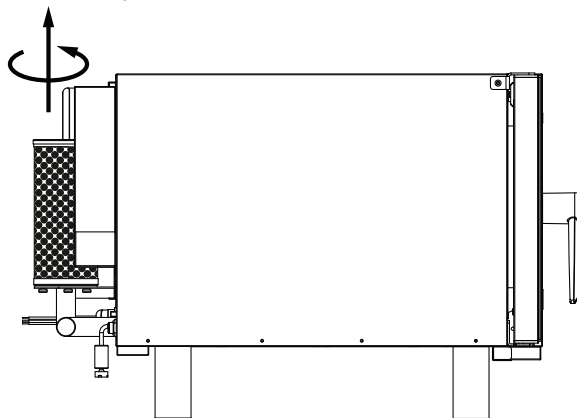
There is an active carbon filter in the form of a cartridge at the rear of the oven that can be useful for removing odours generated during cooking.

This filter has a duration that depends on the intensity of use of the oven and the type of products cooked.

You can detect when the filter is no longer effective because cooking smells start to be emitted without being captured: this means that it is necessary to replace it.

To replace the filter, simply access the rear of the oven, turn the filter anticlockwise and pull it upwards to remove it.

To install the new cartridge, follow the steps in reverse order.



NOTES FOR REPLACEMENT: only use the replacement filters recommended by the manufacturer to guarantee the effective removal of smoke and smells.

The use of other filters and/or active carbons does not guarantee the removal of smoke and smells.

CLEANING OF THE AIR FILTER (only for the HOP AIR - HOP AIR.P - HOP AIR PRO - HOP AIR PRO .P models)

A rectangular shaped filter is located at the rear of the oven for capturing dust that would otherwise enter the condensing coil of the oven and greatly reduce its condensing capacity.

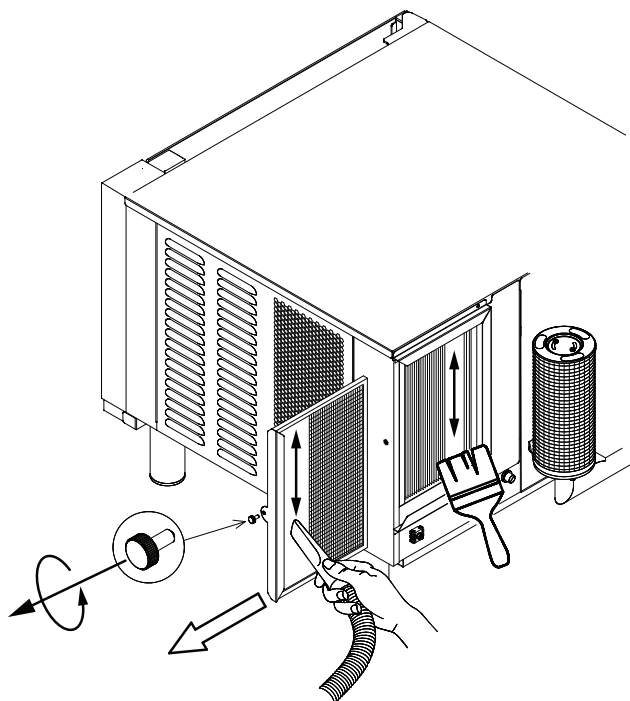
It is required to periodically remove the filter to clean it and vacuum the dust deposited on the surface.

Simply unscrew the side fixing screw and remove the filter by pulling in the direction of the arrow.

Once the filter has been removed, the condensing coil blades are visible, if they show dust, they must be cleaned by using a soft bristle brush.

Put the filter back in place when done.

To avoid reducing the condensing ability of the appliance, do not operate without the clean air filter fitted in the specific slot.



REMOVING THE REMOVABLE DRUM

Wait for the oven to cool down fully in order to remove the drum in safety.

Burn hazard!

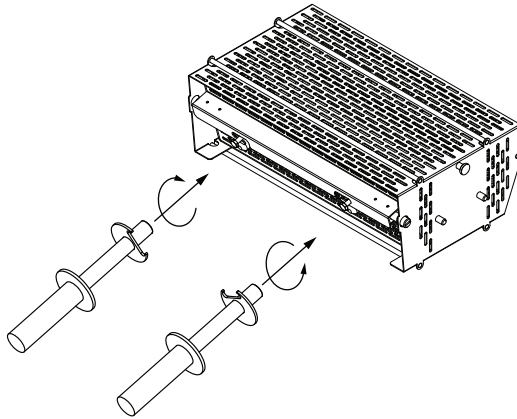


It is recommended to use suitable thermal clothing or the specific extraction handles.

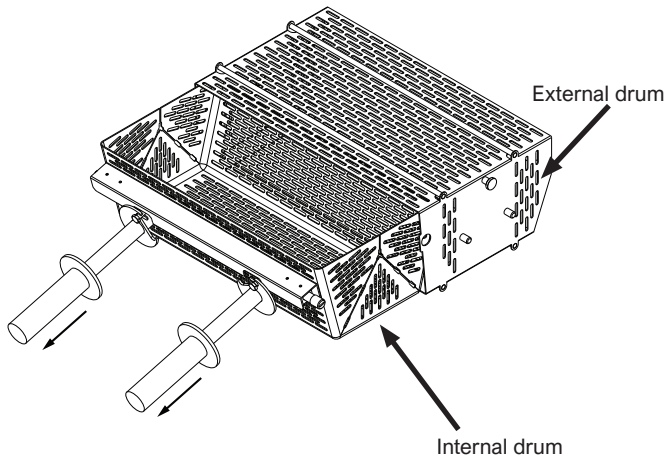
The removable drum that contains the product to be cooked can be fully removed in order to be thoroughly cleaned.

To remove the drum, follow these simple steps:

- 1) Insert the handles in the pins of the drum and turn them inwards.



- 2) Pull the drum towards you, keeping the handles turned inwards, and remove it.



REMOVING THE INTERNAL DRUM

Wait for the oven to cool down fully in order to remove the drum in safety. **Burn hazard!**

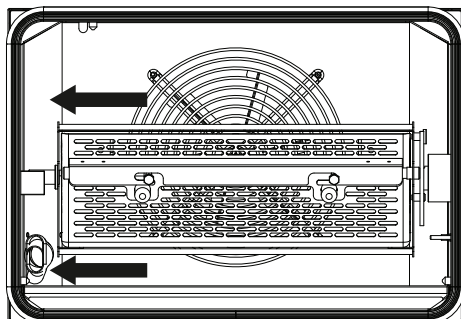


It is recommended to use suitable thermal clothing.

The drum that contains the removable drum during the cooking process is also known as the “external drum”.

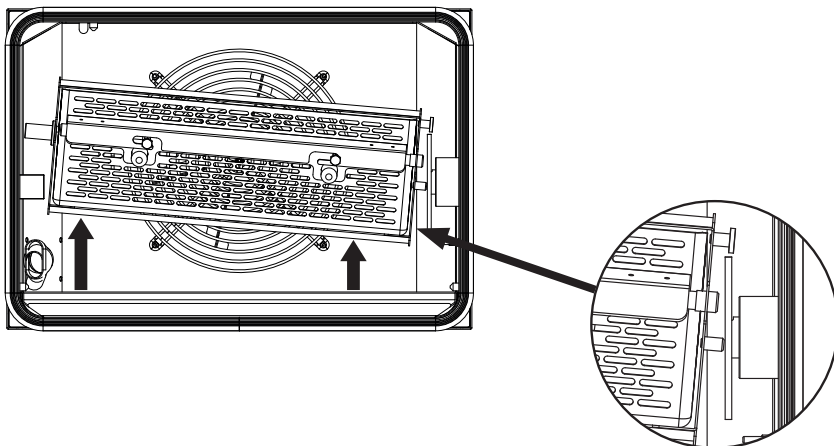
This drum remains fixed during the cooking process but can be completely removed, with or without the removable drum still inside, for the purpose of thorough cleaning. Follow the simple steps below to remove the external drum:

- 1) Move the drum towards the left of the cooking chamber as far as possible.



- 2) Lift the drum up to the maximum height possible with the left hand, then raise the drum with your right hand.

Lastly, remove the drum from the cooking chamber by pulling it towards you.



REMOVING THE FRONT DEFLECTOR

Wait for the oven to fully cool down in order to safely remove the front oven deflector.

Burn hazard!



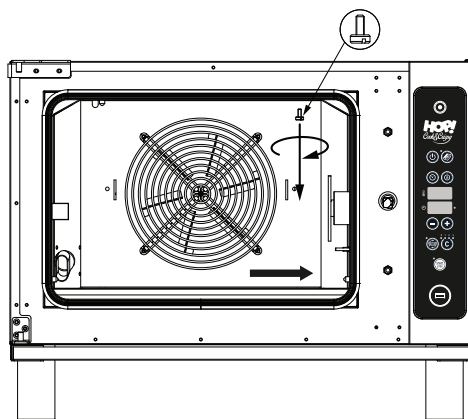
Before starting any operation, **make sure that the power cable has been disconnected.**



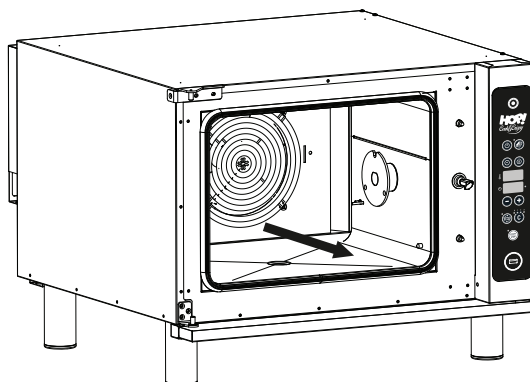
It is recommended to use suitable thermal clothing.

In order to thoroughly perform manual cleaning of the inside of the oven, it is advisable to remove the front deflector, in order to have complete access to the motor fan. First, unscrew the screw in the upper right corner (front view) by using a suitable screwdriver.

Then, move the deflector to the left-hand side.



Remove the deflector by pulling it out of the oven.



CLEANING THE DRUMS

The two drums are made entirely of stainless steel so a dishwasher can be used to clean it properly along with special detergents for steel surfaces.

It is recommended to use the appropriate brush provided with the appliance



To clean the parts of the drum that are hardest to reach and that require further and more careful cleaning, like the external corners

Warning: it is important to clean the drum regularly to prevent deposits that are hard to remove from forming.

ROUTINE CLEANING OF THE COOKING CHAMBER (for ovens without automatic washing cycle)

At the end of a working day, clean the cooking chamber, both for hygienic reasons and to avoid deterioration of the steel it is made of.



It is recommended to wear suitable protective gloves when cleaning, in order to avoid contact with the substances used.

During cleaning operations, always remember to remove the fat drip tray and the water drain cap to allow the liquids to drain out of the oven.

The deflector, internal and external drum and fat drip tray can be washed in the dishwasher.

Do not use any acidic products, abrasive substances, sand-based corrosive detergents or caustic soda.

Follow the procedure below to manually clean the oven:

- 1) Heat the cooking chamber at 50°C for 5 minutes;
- 2) Open the oven door and, by using a manual spray (or the specific shower, available from the manufacturer as an optional), spray water inside the cooking chamber.
Warning: do not use salt water perform this operation.
- 3) Turn on the appliance, set the temperature to 50°C and let the oven run for 5 minutes.
- 4) Spray the specific detergent for stainless steel surfaces inside the cooking chamber and let it act for 15 minutes with the door closed.
In order to obtain good results with this procedure, it is recommended to use the specific detergent, which can be purchased from the manufacturer.
- 5) Rinse thoroughly with water (using the specific shower if possible, available from the manufacturer as an option).
- 6) Repeat the procedure multiple times until the chamber is completely clean.
- 7) Dry the chamber at 150°C (302°F) for 10 minutes.

ONLY FOR MODELS “HOP AIR – HOP AIR .P”


The cooking chamber of these models is provided with a stainless steel pipe, positioned on the lower left corner, dedicated to supplying air to the cooking chamber.


It is recommended not to point jets of pressurised water in the direction of the air intake hole in order not to damage the oven and its components.


Put the water drain plug back in place after cleaning.



11. ACCESSING AND CHANGING USER PARAMETERS




The oven has a menu with which to set a group of parameters dedicated to the user. Access the parameter menu with the oven set to “OFF”, indicated by the top display of the appliance.



Press down the  key until the upper display shows “PAS” and the lower display shows “0”, flashing.

Press the  key to set the value shown on the lower display to “30”.

Confirm by pressing the  key: the upper display will show the parameter name while the lower display will show the value of this parameter.

To scroll through the list of modifiable parameters, press the  and  keys.

When you find the parameter you want to modify, press the  key: the value shown on the lower display will start to flash. Now, press the  and  keys to modify the value.

Once the desired value has been set, according to the table in the page below, press the  key to confirm the change. Once the selected parameters have been modified, press the  key to turn the device “OFF” and save the changes.

EDITABLE PARAMETER TABLE

Name	Description	Value	Limits	M.U.
P01	Temperature measurement unit: 0=°C, 1=°F	0	0 ÷ 1	Flag
P06	Percentage of increase in preheating temperature (The maximum value remains set at 300°C / 572°F)	20	0 ÷ 100	%
P17	Enable pre-heating: 0= disabled 1= pre-heating with automatic setpoint 2= pre-heating with manual setpoint 3= manual + programmable pre-heating	1	0 ÷ 3	Flag
P47	Pre-set cooking setpoint	150	30 ÷ 260	°C
P66	Washing ability: 0= disabled 1= enabled	0	0 ÷ 1	Flag
P84	Mass production function: 0= disabled 1= enabled	0	0 ÷ 1	Flag

12. RUN TO FAILURE MAINTENANCE

If the appliance breaks, disconnect it from the mains power supply and turn off the water.

Before getting in touch with the Customer Service, check the information in the table (see below).

All the MAINTENANCE operations in the tables below must be carried out by a skilled and qualified technician.

FAULT	CAUSE	SOLUTION
The oven does not start when the main switch of the kitchen is pressed (the display remains off)	Incorrect connection to the mains power supply	Contact a specialist technician to check the connection to the mains power supply
	The "ON/OFF" button has not been pressed	Press the "ON/OFF" button
	The safety thermostat has been triggered due to overheating	Follow the reset procedure in the paragraph "RESETTING THE SAFETY THERMOSTAT"
The oven does not start when the "START/STOP" button is pressed	Incorrect setting of the cooking process	Check the parameters set previously for the cooking process
	Door open	Close the door
	The microswitch in the front lower part of the oven is disconnected or damaged	Contact a specialist technician for repairs
The drum does not turn when cooking is in progress	The rotation parameter is set at 0	Terminate the cooking in progress and set a new cooking process with the rotation parameter not at 0
	The rotation motor is disconnected or damaged	Contact a specialist technician for repairs
Air is leaking out of the door gasket of the oven	Damaged washer	Contact a specialist technician to replace the gasket
	Problem with the closing mechanism of the door and/or with the door hinge	Contact a specialist technician for adjustment or repairs
The fan in the cooking chamber stops during operation	Motor safety thermostat triggered	Switch the oven off and wait for the motor thermal protection to reset automatically.
	If the problem persists, contact a specialist technician for repairs	Contact a specialist technician to replace the component.
	Motor capacitor breakage	Contact a specialist technician to replace the component. It is recommended to always check the condition of the motor for damage caused by malfunctioning of the condenser
"Er 1" is shown on the display	The temperature control probe in the cooking chamber is broken or disconnected	Contact a specialist technician to check the condition of the component as described in the paragraph "ALARM MANAGEMENT"
"Er 2" is shown on the display	There is an operating fault with the motor that turns the drum	Contact a specialist technician to check the condition of the component as described in the paragraph "ALARM MANAGEMENT"

FAULT	CAUSE	SOLUTION
Water comes out of the cooking chamber	Check that the water discharge pipe of the oven is not obstructed or damaged	Contact a specialist technician to perform a check or repairs
Steam comes out of the cartridge of the active carbon filter	The air vents for efficient condensing of the steam are obstructed	Follow the instructions in this manual on positioning the appliance
	The condensation system is clogged	Contact a specialist technician for maintenance and/or cleaning
Strong cooking smells in the work environment	The active carbon filter is worn out	Replace the filter
	The active carbon filter is not in place	Put the active carbon filter in place

RESETTING THE SAFETY THERMOSTAT

The safety thermostat is a device that monitors the internal temperature of the oven and stops its operation if it reaches an abnormal temperature in the cooking chamber, usually caused by damage to the oven control probe or by positioning heat sources near the oven.

When the safety thermostat trips, all oven functions are locked.

The oven main terminal box, on the other hand, is still electrically powered.

It is strongly advisable to reset the safety thermostat under the supervision of a qualified technician in order to identify the causes of the triggering of the thermostat.

Reset as follows:

- 1) Wait for the oven to completely cool down;
- 2) There is a cap (part 33 on page 5) at the rear of the oven that protects the reset button of the safety thermostat.
- 3) Unscrew the protective cap and press the button underneath until you hear a click: the safety thermostat has been reset.
- 4) Refasten the protective cap.

After tripping a few times, the safety thermostat becomes more sensitive to temperatures. It is recommended to replace the component if the situation occurs frequently, and to also check the oven for proper operation and positioning of the appliance.

MANAGING THE ALARMS OF THE ELECTRONIC BOARD

All alarms (that can be identified by the electronic board) indicating incorrect appliance operation are signalled by the upper display, flashing.

Each alarm is accompanied by a beep, which can be silenced by pressing any key on the control panel.

Each alarm disappears automatically as soon as the causes of the anomaly are eliminated.

“Er1” Alarm

This alarm ***halts any cooking cycle in progress*** and indicates that the temperature adjustment probe in the cooking chamber is faulty or disconnected. Please contact a skilled technician to verify the connection replace the component if required.

“Er2” Alarm

This alarm ***halts the cooking cycle in progress*** and indicates that a fault has been detected in the motor function that turns the drum.

The alarm triggers when:

- The internal drum cannot make a complete rotation within 92 seconds, (the motor that rotates it turns too slowly).
- The internal drum has been stopped for more than 20 seconds, (the motor that makes it rotate is not working)
- The microswitch in the front upper part of the oven is disconnected or damaged.

All these cases can be traced back to a failure of the microswitch or of the drum rotation motor, so it will be necessary to check these two components when alarm ***“Er2”*** occurs.

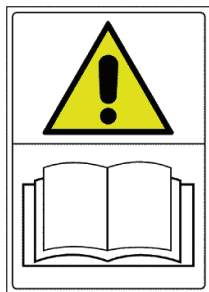
If the ***“Er2”*** alarm is present, press  to silence the buzzer, so as to operate with oven without drum rotation.

Recipe creation and management is allowed.

Warning: after silencing the alarm, if you try to cook with drum rotation enabled, alarm Er2 will reappear.

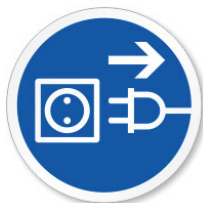
REPLACING THE POWER SUPPLY CABLE

If the power supply cable is damaged in any way, replace it immediately to prevent any problems during use of the appliance under these conditions.



ATTENTION

All electrical connections must be carried out by qualified and authorised personnel, in compliance with the laws in force. Operations carried out incorrectly may cause damages and injuries (including serious ones) to people, animals and/or property. Read this instruction manual carefully and fully understand the information contained in it prior to carrying out the installation.



ATTENTION

To prevent any damages (including serious ones) to people, animals and/or property, unplug the appliance from the mains prior to carrying out any type of maintenance, installation and/or cleaning operations.

When the cable is found to be damaged, immediately disconnect the power supply of the appliance at the circuit breaker of the place of installation.

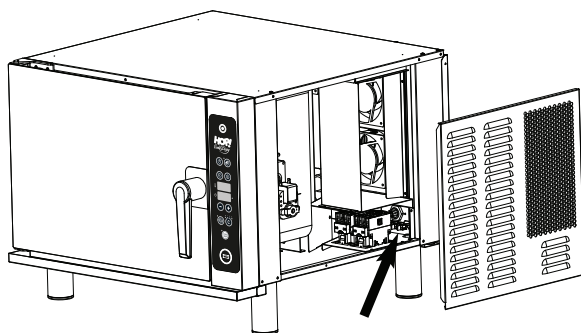
Secondly, contact customer service to carry out the replacement operations.

The new power supply cable must have the same characteristics as the one removed (damaged).

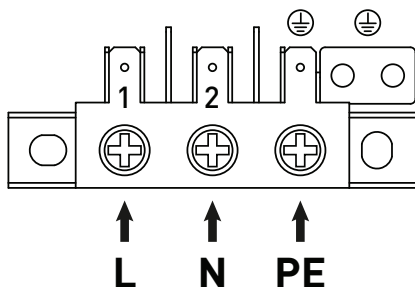
Failure to comply with said instructions may cause damages and injuries (including serious ones) to people and/or property.

The terminal strip is positioned on the right rear panel of the appliance.

To access it, undo the screws securing the rear panel of the appliance to the outer shell of the oven.



**CONNECTION DIAGRAM FOR THE OVENS: HOP – HOP PRO –
HOP AIR – HOP AIR PRO**

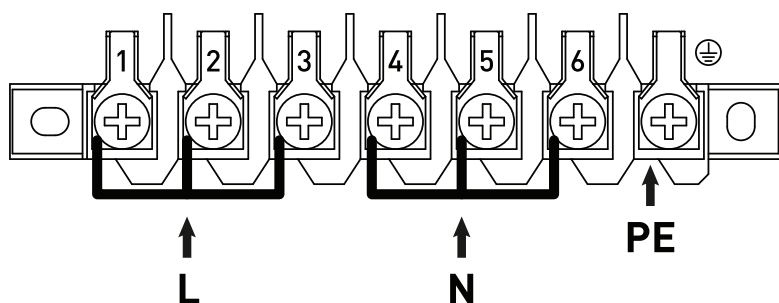


L = Live wire

N = Neutral wire

PE = "EARTH" protection wire

**CONNECTION DIAGRAM FOR THE OVENS: HOP.P – HOP PRO.P –
HOP AIR.P – HOP AIR PRO.P**



L = Live wire

N = Neutral wire

PE = "EARTH" protection wire

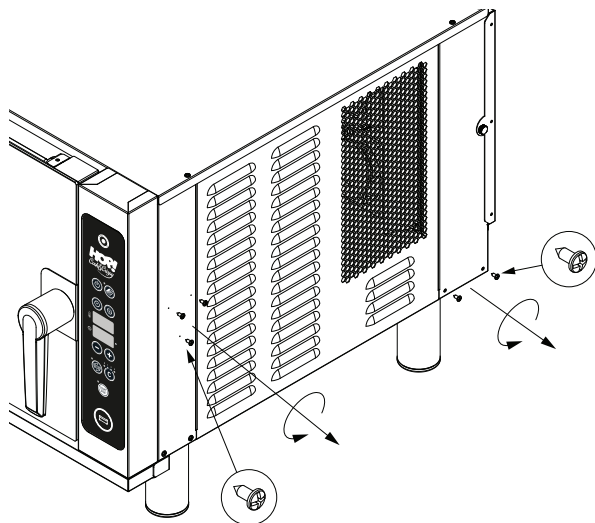
13. SHOWER KIT INSTALLATION

Upon customer request, the shower kit is available as an accessory, which is used to wash the inside of the cooking chamber, as described in chapter *“Routine cleaning of the cooking chamber”*.

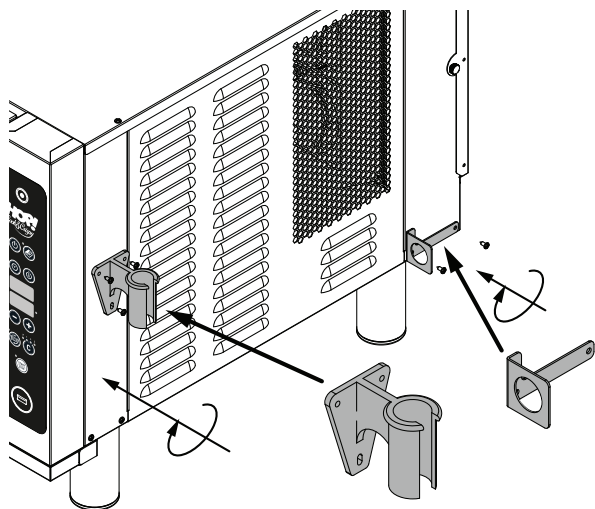
The kit must be installed by qualified and authorised personnel in order to avoid potential damage to the equipment due to incorrect installation.

- It is recommended to install the kit with an upstream shut-off valve and with a pressure of the water system between 1 and 2 barG.
- Check the tightness of the pipes before applying pressure to the water system.
- ***Warning:*** never wash the oven when it is still hot, always wait until it is at room temperature, unless otherwise specified.
- **Before washing the oven, make sure you have removed the drain plug located under the grease collection tray.**
- The shower must **only be used to wash the inner oven chamber**. Never use it to clean the outside of the oven; danger of damaging the appliance.
- It is advisable to disconnect the oven power supply to prevent accidental splashes of water from reaching live parts.
- When using the shower, pay attention to moderate the amount of water used, in order to avoid a potential spillage of liquids from inside the oven, which could damage the equipment.
- Always place the shower in the specific holder after having finished using it
- It is recommended to close the upstream shut-off valve in order to prevent accidentally starting the shower during oven operation.
- In versions **HOP AIR** and **HOP AIR P**, take care not to spray water inside the air inlet pipe in the cooking chamber (see chapter *“Routine cleaning of the cooking chamber”*), to avoid damaging the appliance.

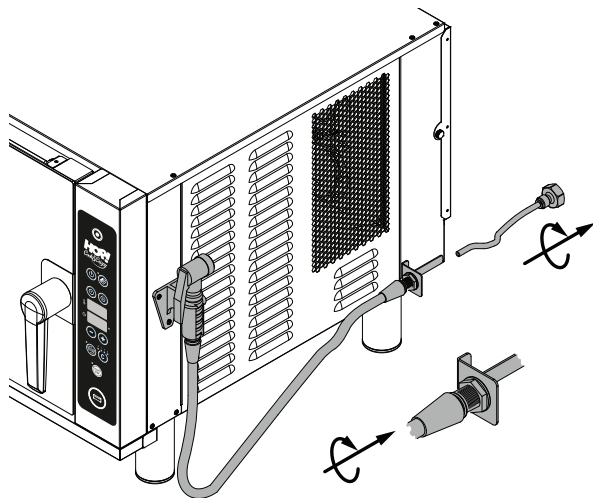
To install the kit, remove the screws in the right side (front view) as shown in the figure below



Mount the shower holder and the pipe support plate, securing them by using the screws previously removed.

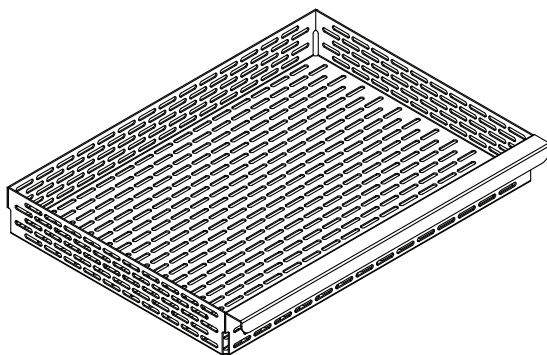


Firmly tighten the pipe sleeve to the rear plate as shown in the figure below, then connect the sleeve to the water system, following the instructions above.



14. USE OF THE FRIED GRID TRAY

Rules of safe use



After cooking, the *Fried Grid* tray, is very hot. Direct contact with hands is, therefore, strictly forbidden. Wear protective gloves for high temperatures.

Cooking **must be done without the drum turning (ROT=0)**.

Therefore, make sure that the program settings are correct before starting any cooking processes.

Incorrect use may cause the drum rotation motor to overheat.

Repositioning at oven start-up

Each time the oven is started, switching from “**OFF**” to “**ON**” mode, the appliance automatically checks the position of the drum. Make sure that the *Fried Grid* tray or any other accessory is not inserted which could block the rotation.

If the internal drum is not aligned, it will be automatically be repositioned, signalled by “. . .” in succession on the upper display and “**rot**” on the lower display.

The automatic repositioning process can be carried out and completed only with the door closed.

At the end of the automatic repositioning, the oven emits a beep to warn that the operation has been successfully completed and the temperature read in the cooking chamber is displayed on the upper display.

During pre-heating

Before starting the pre-heating stage, remove the *Fried Grid* tray.

The internal drum does not turn so that the food can be inserted immediately after the door is opened.

When cooking cycle has finished, the oven will emit a beep to warn you that the operation has been completed successfully and that you can immediately remove the *Fried Grid* tray. The temperature detected in the oven chamber is shown on the upper display.

Note: At the end of EVERY COOKING CYCLE, the rotation setting value is automatically set to “0”.

15. RECIPE BOOK

These are just some cooking suggestions with the relevant times.

Temperatures and cooking times may vary depending on the quality of the product.

	Product type	Stages	Time	Temperature	Rotation (0-4)
	CRINKLE-CUT FRIES	1	9 min	230°C / 445°F	4
	FRIES 6X6	1	8 min	230°C / 445°F	4
	MINI PASTRY PIZZAS	1	12 min	190°C / 375°F	0 (Fried Grid)
	COUNTRY FRIES	1	10 min	230°C / 445°F	4
	SWEET POTATOES	1	11 min	220°C / 430°F	4
	HAMBURGERS	1	7 min	230°C / 445°F	0 (Fried Grid)
	BREADED MOZZARELLAS	1	6 min	230°C / 445°F	0 (Fried Grid)
	SPRING ROLLS	1	7 min	230°C / 445°F	0 (Fried Grid)

	Product type	Stages	Time	Temperature	Rotation (0-4)
	CHICKEN WINGS	1	7 min	230°C / 445°F	3
	BREADED FISH FILLETS	1	7 min	230°C / 445°F	0 (Fried Grid)
	CHICKEN NUGGETS	1	7 min	230°C / 445°F	3
	SCHNITZEL	1	8 min	235°C / 455°F	0 (Fried Grid)
	CHICKEN FILLETS	1	8 min	230°C / 445°F	3
	VEGETABLE FRITTERS	1	8 min	235°C / 455°F	2
	CALAMARI RINGS (2-stage program)	1	3 min	230°C / 445°F	2
		2	4 min	230°C / 445°F	4
	ONION RINGS (2-stage program)	1	4 min	230°C / 445°F	2
		2	5 min	230°C / 445°F	4