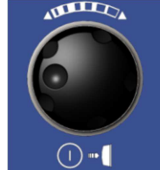




**ON / OFF**



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

**MANUAL MODE**


- Mode**
- Temperature**
- Start**

**AUTO MODE**

- Programs**
- Start**

**CLEANING / RINSING**

- Cleaning**
- Intensity**
- Start**






**Combi mode :**  To set humidity, press twice on

**Set fan speed** **Humidification during cooking** **Open /Close the vent** **Launch quick cooling & hold mode or activate it for the end of the cooking process**

**Press to start cooking** **Choice of Programs** **Number of stages in the selected program** **Press to start of program**

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

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

	Intensity	Time	
		6/10 niv.	20 niv.
1		17 min	26 min
2		26 min	36 min
3		36 min	37 min
Rin		2 min	2 min
AMo		2 min	2 min

**MESSAGE**

**i33 :** Core probe non function or missing  
**i31 :** Electronics overheating, Temperature reduced to 180°C  
**i81 :** Water flow problem, check the valve and water pressure during washing, it is imperative to profusely rinse the cavity  
**Exx :** Technical error, call after sales service