

AT90



A120786

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 does not accept liability for any damage or malfunction resulting from not following the instructions for use.

The instruction manual should be kept near the device, easily accessible for anyone wishing to work with or using it. 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!

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

2.3 Intended use



ATTENTION!

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

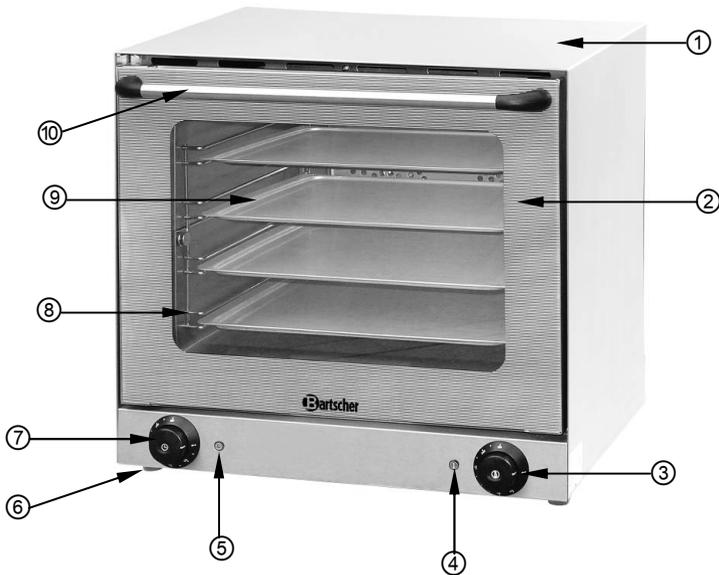
Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

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
- ② Glass door
- ③ Temperature control knob (50 °C - 300 °C)
- ④ Heating control lamp (green)
- ⑤ Operation control lamp (green)
- ⑥ Adjustable feet
- ⑦ Main/time control knob (0 – 120 min)
- ⑧ Supporting rails
- ⑨ Baking tray
- ⑩ Glass door handle

4.2 Technical specification

Name	Convection oven AT90
Item No.:	A120786
Design:	housing: stainless steel, cooking cavity: enamelled
Temperature adjustment range:	0 °C to 300 °C
Time adjustment range:	0 – 120 min
Power requirements:	2,67 kW / 230 V~ 50/60 Hz
Slide rails:	4 (433 x 333 mm)
Distance between the trays:	70 mm
Dimensions:	W 595 x D 615 x H 570 mm
Weight:	38,0 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.



WARNING! Hazard via electrical current!

The device can cause injuries due to improper installation!

Before installation the local power grid specification should be compared with that of the device (see type label).

Connect the device only in case of compliance!

Take note of the security advice!

5.2 Installation and connection



ATTENTION!

Any installation, maintenance and repair work should be executed only by an authorized installation engineer!

- Unpack the device and dispose adequately all packaging material.
- Mount the adjustable feet to the device and set the desired height by screwing the feet in or out. **Do not use the device without installing the adjustable feet.**
- Remove carefully the protective film from the outside walls so as to avoid adhesive residues be left. If any adhesive residues remain, remove them with a suitable solvent.
- Place the device on a flat, safe surface which can withstand the weight of the device and is not heat sensitive.
- **Never** place the device on an inflammable surface.
- Do not place the device near open fireplaces, electric ovens, heating stoves or other heat sources.
- Place the device so that the rear ventilation holes were not blocked or covered.
- Do not place the device near walls or other objects made of combustible materials. Keep a minimum distance of 10 cm on all sides.
- Do not place any objects on the device.



NOTE!

The device is not suitable for built-in installation and series arrangement!

- The electrical circuit of the socket must be secured to at least 16A. Only connect the device to a wall outlet; do not use any extension cords or power strips.
- Place the device so that the plug is easily accessible so as to quickly disconnect the device if the need arises.

5.3 Operation

Preparation of the device

- Clean the device before start-up from inside and outside with a soft damp cloth and mild detergent. Rinse it thoroughly with clean water.
- Before first use, heat up the device without food, in accordance with the instructions contained in the chapter "**Settings**", to eliminate any unpleasant odors that come from the thermal insulation. Choose the highest temperature and the longest time. A little smoke or an odor may be generated. This is normal for the first operation and will not happen again during subsequent use. Then open the glass door so the smoke residues can escape.
- Clean the baking trays and grill grate with mild detergent. Rinse them with clean water and then dry with a soft dry cloth.

Settings



NOTE!

Heat up the convection oven well before each use. Set the temperature about 30 °C higher than the specified one and correct it after charging the convection oven, which will help you to achieve an even result.

- Turn the device on by means of **main / time control knob** (rotate it clockwise to the desired cooking time). Once you activate the knob, the **green operation control lamp** will illuminate and the interior lights as well as the fan motors will be turned on.
- Set the desired temperature using the **temperature control knob**. The **green heating control lamp** will illuminate. Once the set temperature is reached, the green control lamp goes off and lights up again when the temperature in cooking cavity decreases.

- After reaching the set temperature, place the desired food in cooking cavity of convection oven.



WARNING! Risk of burns!

Some parts of the device become very hot during operation.

Always open and close the convection oven with the help of door handle.

Use protective gloves when you operate the device.

- There can be placed 4 baking trays in four slide rails of the convection oven at the same time. When charging the device keep **at least 40 mm** distance between the food and the baking tray above it, in order to maintain optimum heat distribution in the cooking cavity.
- After the preset time elapses a signal sounds, the green time setting lamp goes off and the device automatically switches off.
- Remove the cooked food.
- If the device is no longer used, turn it off (set the **main / time control knob** and **temperature control knob** to the "0" position) and disconnect it from the power supply (pull the plug!).



ATTENTION!

The device is equipped with an **overheating protection device**, which trips at 320 °C and shuts down the device. If the overheating protection device has tripped, let the device be cooled for some time and press the **RESET** button at the rear of the device to bring it back into operation.

Rules for the roasting/baking process

Roasting process in a convection oven with air circulation

The roasting process in a convection oven is realized with the recirculation of hot air inside the device. This allows even roasting/baking due to uniform temperature distribution.

The advantage of the convection oven consists in the fact that the different dishes can be roasted/baked at the same time (when the cooking temperature is the same), without the risk of mixing different flavors.

Variable parameters during roasting/baking:

- **temperature**
- **time**
- **amount**

▪ **Temperature**

A precise temperature adjustment guarantees proper roasting/baking of dishes, both on their outer part as well as inside them.

Too low temperature causes rather drying of food than its roasting.

Too high temperature, however, can lead to burning of the food on the outside, and the interior still remains raw (a phenomenon that is sometimes desirable, especially in case of meat).

▪ **Time**

This variable depends on the amount of food which are to be prepared.

The larger the amount is, the longer the roasting/baking times and vice versa.

Too short cooking times compared to the correct ones do not allow for full preparation of food; too long cooking times compared to the correct ones lead to burning of food on the outside.

▪ **Amount**

The amount of food affects the cooking time. A larger amount of food always leads to longer cooking times and vice versa.

Use of baking molds/grill grate

It is recommended to use:

Baking molds of aluminum for pastries and non-frozen bread,

Baking molds of steel for starters, meat, fish, potatoes,

Grill grate for roasting of meat (such as steak, sausages, bratwursts), frozen products (eg pizza, rolls, baguettes).



NOTE!

Use only heat-resistant roasting tins or baking molds. Pay attention to the instructions of the manufacturer!

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

Roasted/baked product		Temperature in °C	Cooking time in min ca.
Side dishes	Fried potatoes, crispy	175	60 min
	Braised potatoes thoroughly 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

- Before beginning with repair or cleaning works make sure the device has been disconnected from power supply and has cooled down.
- Do not use any acid agents and make sure no water ingresses the device.
- 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

- Clean the device after each use to prevent burning of residues from baking or roasting.
- Clean the device inside and outside with a damp soft cloth and mild detergent.
- For heavy stains, use commercially available oven cleaners.
- 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.
- 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.
- **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.
- Use soft dry cloth for drying and polishing the surface after cleaning.

6.3 Safety instructions for maintenance

- 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.
- In case of damage or malfunction, please contact your stockist or our customer service centre. Pay attention to the troubleshooting tips in pt. 7.
- 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.	<ul style="list-style-type: none"> • Mains plug not inserted properly. • Main/time control knob not set. 	<ul style="list-style-type: none"> • Disconnect mains plug and insert it properly. • Set the main/time control knob.
Device connected to the power supply, but does not heat up.	<ul style="list-style-type: none"> • Temperature not set. • Heating element is defective. 	<ul style="list-style-type: none"> • Temperature not set. • Heating element is defective.
Device is connected to power supply, but does not work.	<ul style="list-style-type: none"> • Overheating protection device has tripped. 	<ul style="list-style-type: none"> • 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.	<ul style="list-style-type: none"> • Fan is defective. • Temperature control knob is defective. • Distance between food and baking tray above the food is too low. 	<ul style="list-style-type: none"> • Contact a dealer • Contact a dealer • Keep the minimum distance of 40 mm.

Problem	Cause	Remedy
Cooking cavity lamp is defective.	<ul style="list-style-type: none">• Light bulb is defective.	<ul style="list-style-type: none">• 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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