



INSTRUCTION MANUAL FOR USE AND MAINTENANCE

MULTI-PURPOSE TILTING BRAISING PANS

TOUCH SCREEN

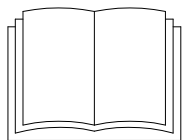
“FIGARO”

MODD. DFIE..._V2 ; DFIE...-D_V2

MODD. DFIE...A_V2 ; DFIE...A-D_V2



CE

ORIGINAL INSTRUCTIONS**ATTENTION:**

Read the instructions before using the machine

IN THE CASE OF TECHNICAL ASSISTANCE, INDICATE:

MODEL : _____

NR. SERIAL NUMBER : _____

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1 PREMISES

1.1 GENERAL



According to the regulations in force, the managers of the company departments where this machine will be installed are obliged to carefully read the contents of this Manual and to have it read by the operators and maintenance technicians assigned to the parts that belong to them.



This manual includes all the information necessary to ensure that our equipment can be used correctly and safely.

Keep this manual carefully, so that it is always available to all users of the machine!



The manufacturer assumes no responsibility or warranty commitment for injuries and damage due to non-compliance with the instructions or to installation or maintenance that does not comply with safety standards.

The same applies in the event of improper use of the device by the operator.

1.2 SYMBOLS AND PICTORIALS



NOTE!

Report a recommendation or information that is considered particularly important.



ATTENTION!

Report a dangerous operation or situation.



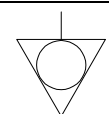
ATTENTION!

Report a prescription or obligation.



ATTENTION!

Signals the prohibition to carry out an operation.



EQUIPOTENTIAL SYMBOL

The appliance is to be connected in an equipotential system.

The connection terminal is positioned in proximity of the power cable entry.

2 SAFETY

2.1 GENERAL

- Read the warnings contained in this manual carefully as they provide important information regarding safe installation, maintenance, and use.
- These appliances should only be used by personnel trained to use them.
- The appliance must be operated under close supervision.
- The appliance must only be used for the purpose for which it was explicitly designed, any other use is improper and as a result considered dangerous.
- This appliance is intended for professional use and therefore must be used by appropriately trained personnel.
- Take particular care during operation as the outside of the appliance can also become very hot!
- It is essential to contact a specialist support centre for any repairs or maintenance.
- All the important information about the appliance for technical support can be found on the technical data plate (see figure "Appliance general layout").
- When requesting technical support, you should describe the problem in detail in order to allow the technician to immediately understand the cause and type of fault.
- Certain operational faults may be due to operator error; therefore it is important for staff to receive comprehensive training.

2.2 PERSONAL PROTECTIVE EQUIPMENT



Please note that the non-use of personal protective equipment by operators, specialized technicians or in any case by those involved in the use of the equipment may result in exposure to chemical risk and possible damage to health.

Below is a summary table of Personal Protective Equipment (PPE) to be used during the various phases of the life of the equipment.

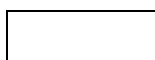
Phase	Protective clothing 	Safety footwear 	Gloves 	Glasses 	Ear protection 	Mask 	Helmet 
Transport		x					
Handling		x					
Unpacking		x					
Montage		x					
Ordinary use	x	x	x (*)				
Adjustments		x					
Ordinary cleaning		x					
Extraordinary cleaning		x	x				
Maintenance		x	x (*)				
Disassembly		x					
Demolition		x					

x (*)

PPE PROVIDED



PPE AVAILABLE OR TO BE USED IF NECESSARY



PPE NOT EXPECTED



(*) The gloves during ordinary use and maintenance must be of the athermic type to protect the hands when the operator touches parts of the equipment or means of cooking at high temperature (oil, water, steam, ...).

2.3 WARNINGS

	All installation and maintenance work must only be carried out by a company belonging to the relevant industry register.
	Fire protection regulations must be strictly adhered to.
	The machine should be serviced at least once a year to ensure it is in prime condition. Therefore, it is recommended to sign a maintenance contract with a reliable technical support centre.
	The appliance can only be used for cooking food in industrial kitchens. Any other use is considered improper use and, therefore, dangerous
	The appliances should only be used by personnel trained to use them. The appliance must be operated under close supervision.
	Any damage caused by water/steam infiltration or insects, due to the machine panels not being closed (after installation or maintenance) shall void any warranty claims.
	The manufacturer assumes no responsibility for injuries or damage due to non-compliance with safety regulations or improper use of the appliance by the operator.
	The appliance is not intended to be used by persons (including children) with reduced physical, sensory, or mental abilities, or lack of experience or knowledge, unless they are supervised, by someone responsible for their safety, or given instructions regarding the use of the appliance. Children should be supervised at all times so that they do not play with the appliance.
	Wear rubber gloves, goggles or a face shield and protective clothing when using the appliance. Risk of scalding!
	The machine controls can only be hand operated. Damage caused by the use of pointed, sharp and similar objects shall void any warranty claims..
	Before using the machine, make sure that there are no objects resting on the machine and the lid.
	Before start the first cooking, it is essential to perform a cooking cycle with a full load of water until boiling to allow the complete cleaning of the machine from processing residues (oils, fats and metal residues). Unload the vessel and perform a complete cleaning of the tank (see cleaning instructions).

	The cooking pan must be filled respecting the minimum and maximum values (including the food to be cooked) indicated in the table depending on the cooking method.
	When emptying the pan, the operator must position him/herself on the right-hand side of the machine (control side) being careful of any hot content spilling from the pan and avoiding any splashes. The operator must also ensure that any persons present in the room maintain a safe distance of at least 2 metres from the perimeter of the machine, both while emptying and replacing the pan.
	Open the machine lid carefully. Possible hot steam. Danger of burn!!
	It is absolutely forbidden to introduce hands or other objects into the drain valve (modd. DFIE.. -D_V2), when the valve is open!
	It is absolutely forbidden to drain oil from the drain valve.
	The phases of pressure cooking must be carried out with particular care as indicated in this manual.
	In the event of a blackout with a pressurized machine, the pressure in the tank is brought to atmospheric pressure by automatically opening the solenoid valve. In this case the steam will NOT be condensed. It is normal that uncondensed steam can come out from under the side of the machine for a few minutes!
	Do not use the "PRESSURE" cooking functions for frying operations.
	Take particular care during operation as the surfaces become hot.
	In frying mode: - Check the quality of the oil regularly! Fire hazard! - In case of use of solid fat. It must be dissolved at a temperature of 50°C.
	When loading water in the tank, via tap or hand shower, make sure there is no hot oil in the tub.
	The appliance must be disconnected from the power supply during cleaning, maintenance, and replacement of the internal parts.
	When cleaning the appliance, never spray water directly in order not to cause infiltration and damage to the parts.

	Most cleaning products are harmful to the skin, eyes, mucous membranes, and clothes. Precautions must be taken. Wear rubber gloves, safety glasses/goggles or a face shield, and protective clothing. Read the warnings carefully and follow the directions on the label of the detergent.
	The floor may be slippery in the area around the appliance.
	If the power cable is damaged, it must be replaced by the manufacturer or by a servicing company or a similarly qualified person in order to avoid hazards.
	Switch off the appliance in case of breakdown, malfunction, or water leakage. Disconnect all water, electricity and gas supplies and contact a support centre.
	In the event of a fire, cover the cooking pan by closing the lid and disconnect all water, electricity, and gas supplies.
	NEVER USE WATER to extinguish a fire.
	Do not store or use flammable gases or liquids near the machine.

2.4 TABLE OF PRODUCT LEVELS IN THE TANK



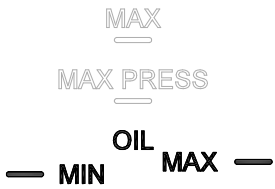
ATTENTION:

The cooking pan must be filled respecting the minimum and maximum values (including the food to be cooked) indicated in the table depending on the cooking method.



ATTENTION:

Failure to comply with this requirement may cause serious injury to persons and compromise the operation of the appliance

Type of cooking	LEVELS IN THE TANK TO BE RESPECTED	
		
		
 (*)		
DFIE..A_V2 		

(*) OIL FILL LEVEL

Pour the oil when cold up to the "MIN" mark. During the heating phase, the "MAX" mark is automatically reached for the thermal expansion of the oil.

Model	Minimum oil level	Maximum oil level
DFIE100	30 liters	34 liters
DFIE150	45 liters	51 liters

LEVEL	DFIE100	DFIE150
MAX	102 liters	157 liters
MAX PRESS	80 liters	120 liters
MIN OIL	30 liters	45 liters (*)
MAX OIL	34 liters	51 liters (*)

3 DESCRIPTION OF THE MACHINE

3.1 DESCRIPTION

Electronically controlled rectangular multipurpose bratt pans.
Designed to perform the main types of cooking: braising, boiling, pressure cooking and frying.
Equipped with shower for washing and 230V power socket.
Drain valve integrated in the tank (modd. DFIE.. D_V2)

Electric versions, from 100 to 150 Liters of effective capacity.
DFIE..A versions with pressure cooking and automatic basket lifting system (optional).

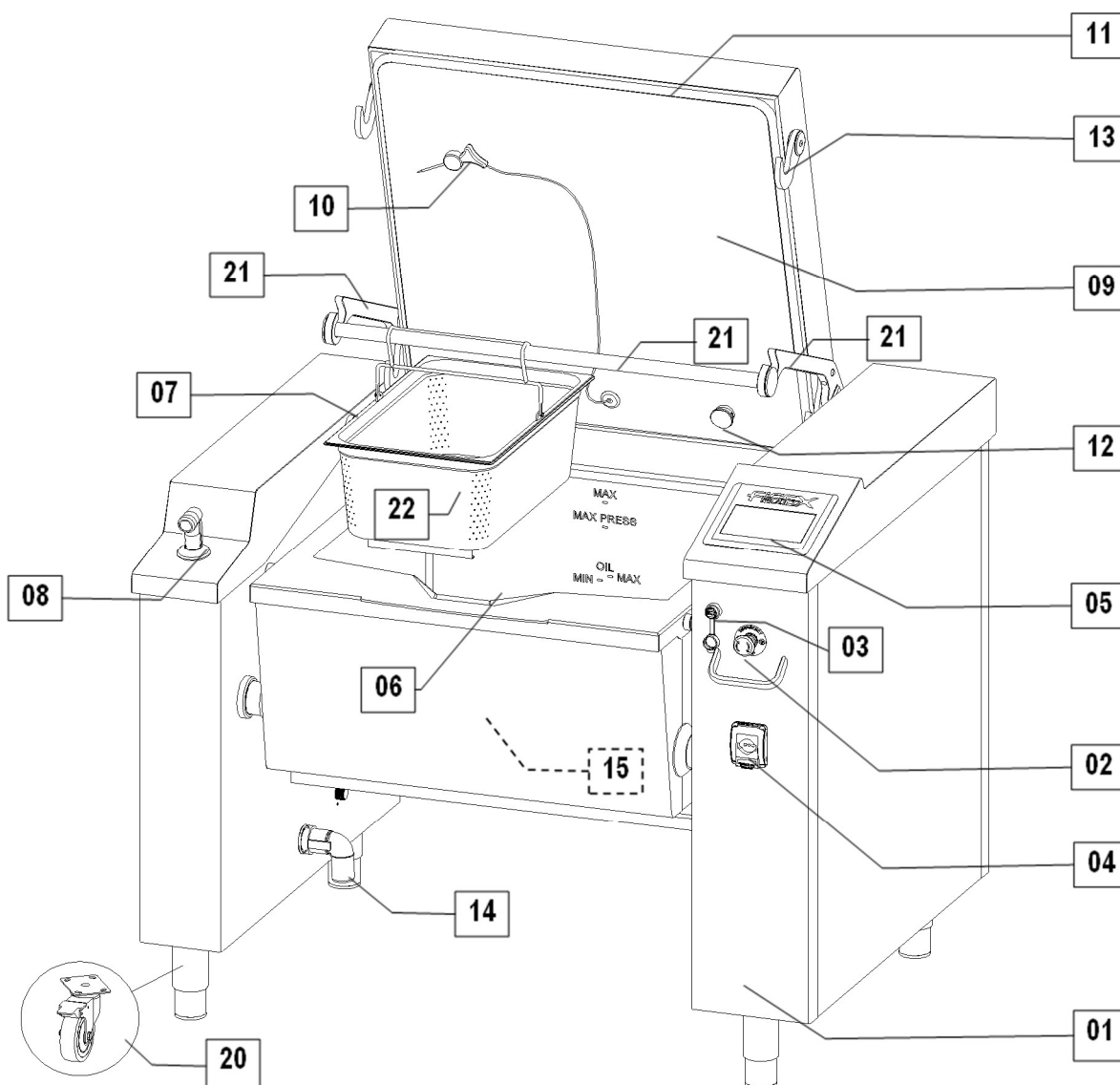


The appliance can only be used for cooking food in industrial kitchens. **Any other use is considered improper use and, therefore, dangerous**

3.2 MATERIALS

Cooking pan in AISI 304 grade stainless steel
Double-walled lid in AISI 304 grade stainless steel
Seal in food-grade silicone
Outer cover in fine satin AISI 304 grade stainless steel.
Self-supporting frame in AISI 304 grade stainless steel.
Adjustable feet for levelling in AISI 304 grade stainless steel.

3.3 OPERATING PARTS



01	Rating plate
02	Emergency button
03	USB socket
04	Power plug
05	Touch screen
06	Cooking vessel
07	Water loading tap
08	Hand shower
09	Lid
10	Core probe

11	Lid gasket
12	Pressure intake (modd. DFIE...A_V2)
13	Lid latch (modd. DFIE... A_V2)
14	Drain (modd. DFIE...A_V2)
15	Tank drain valve (modd. DFIE...-D_V2)

OPTIONAL

20	Wheels
21	Basket lift system (modd. DFIE...A_V2)
22	Boiling basket / Frying basket

3.4 RATING PLATE - MODELS

	
MOD. DFIE150A-D_V2	NR. 086627AM09/2022
ART.	IT ☐ A1 ☐ B11 ☐ B21 ☐
 40,5 kW	380-415V 3N 50/60 Hz IPX5
Qn. kW	
☐ ☐ ☐ ☐	
☐ ☐ ☐ ☐	
☐ ☐ ☐ ☐	
	

ES.

DFIE150A-D_V2

DFIE	-	150	-	A	-	-D	-	V2
------	---	-----	---	---	---	----	---	----



DFIE = ELECTRIC RECTANGULAR BRAISING PAN



150 = CAPACITY IN LITERS



A = PRESSURE VERSION



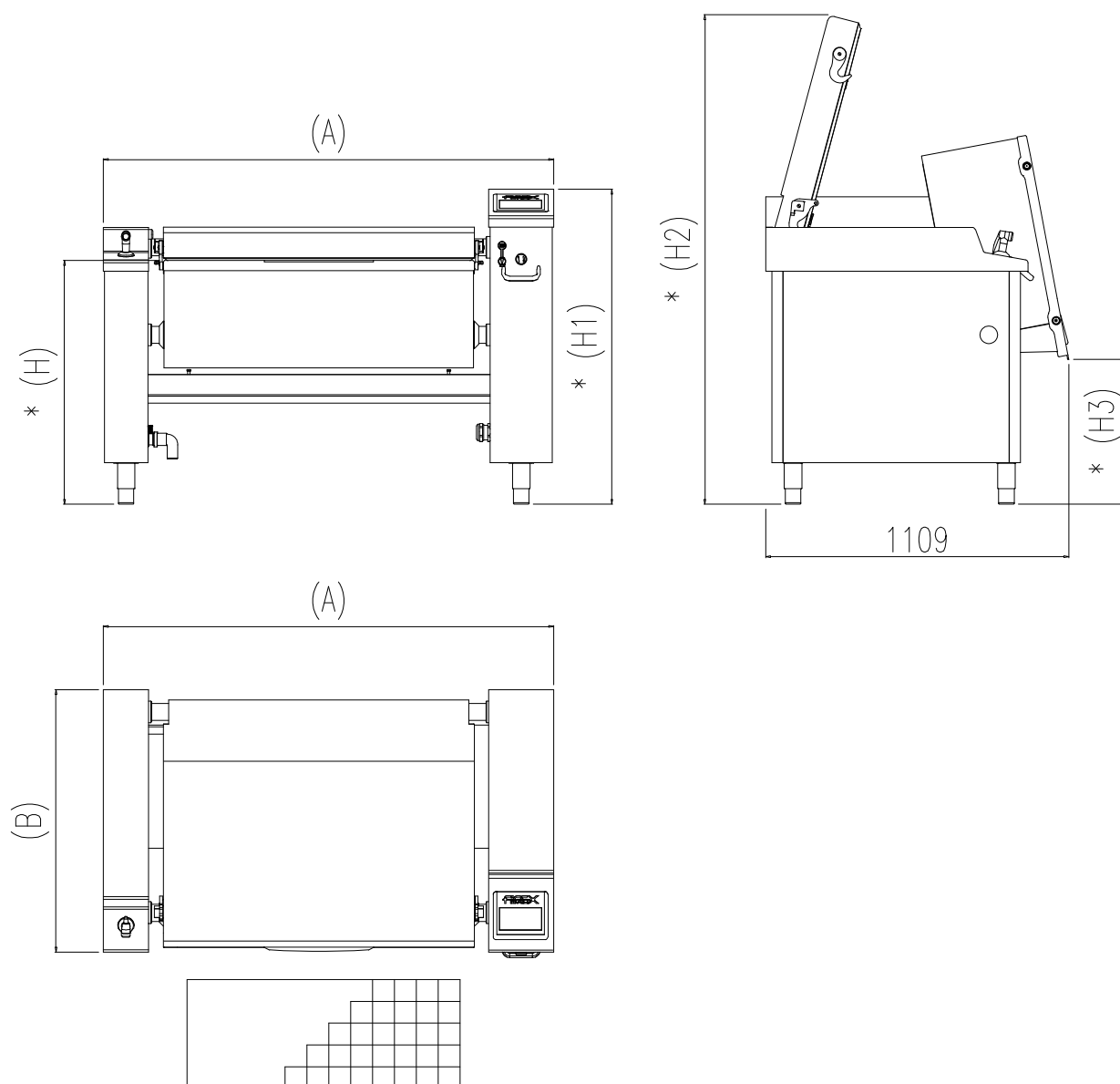
-D = DRAIN INTEGRATED IN THE TANK



_V2 = TOUCH SCREEN CONTROL BOARD

3.5 TECHNICAL DATA DFIE .. V2; DFIE..A_V2

	DFIE..._V2	100 100-D	100A 100A-D	150 150-D	150A 150A-D
DIMENSIONAL TECHNICAL DATA					
Equipment size. A	mm	1296		1656	
Equipment size. B	mm	960			
Equipment size. H1	mm	1151			
Worktop height H	mm	891			
Lid open height H2	mm	1790			
Discharge mouth height H3	mm	530			
FUNCTIONAL TECHNICAL DATA					
Vessel size A	mm	680		1040	
Vessel size B	mm	610			
Vessel size H	mm	274			
Bottom surface	dm²	40		63	
Total volume	lt	120		182	
Useful volume	lt	102		157	
Basket lifting (mod.A)	Nr (GN)	-	2 (1/1)	-	3 (1/1)
Pressure cooking (mod.A)	bar		0.4		0.4
Temperature range	°C	20÷250			
Electric power (E)	kW	25,5		40,5	
IPX	IPX	5			
Sound level	dbA	< 70			

3.6 EQUIPMENT VIEW

(*) REGULATION 0; + 60 mm

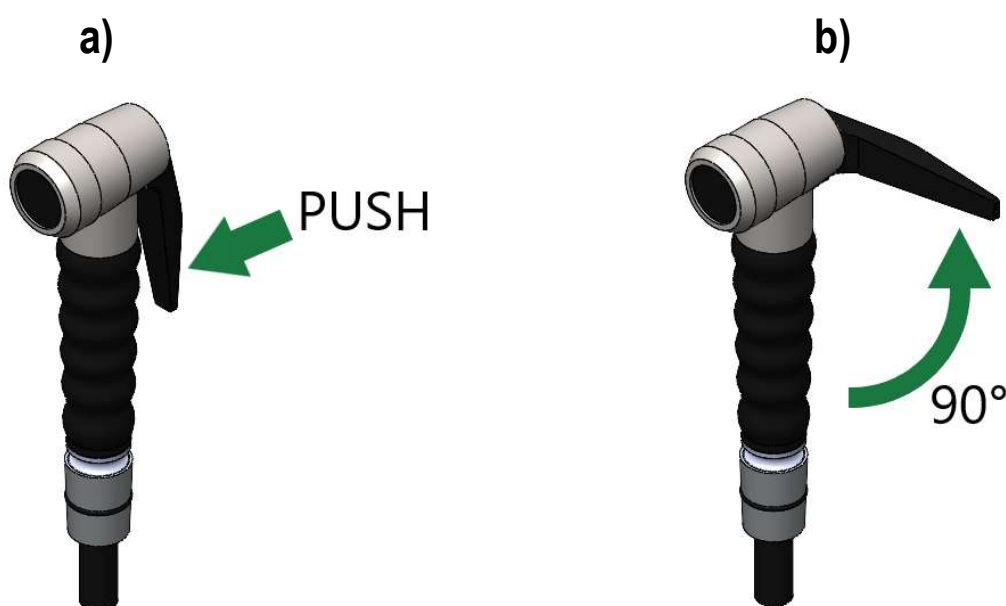
3.7 SERIES COMPONENTS

3.7.1 Shower for washing

The shower has a twist-out type system. Pull out gently until the desired or maximum length is reached. To return, it is necessary to tug gently outwards and then twist it back into position.

Press the black lever to operate the jet (a). Upon release of the same the flow of water will be immediately interrupted.

If you want to use a continuous jet, rotate the black lever to the end of the stroke (b).



In order to avoid damage, do not handle this accessory too vehemently and store it in the appropriate seat at the end of each use.

Make sure there is no hot oil in the tank before operating the jet.

The shower will not be usable if frying mode is selected and in the absence of power supply

3.7.2 Power plug

Power outlet can be used to connect external 230V equipment (**MAX 2500W**).

Lift the protective cover and connect the plug.



In the event that the protective cover is damaged, immediately replace it.

3.8 OPTIONAL

3.8.1 Castors

The appliances can be installed on castors. The front two have brakes: to engage them, press gently on the lever above the castor, to release them, press more firmly.



**Always engage the castor brakes if you do not have to move the appliance.
Make sure the machine is completely disconnected before moving it.**

3.8.2 Sistema di sollevamento automatico cestelli (modd.DFIE..A_V2)

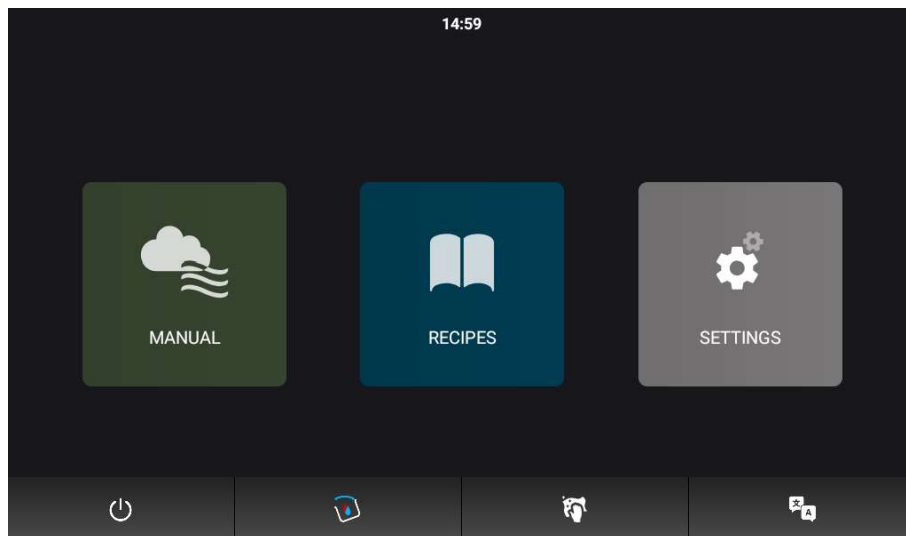
In equipment (modd. DFIE.. A_V2) can be installed the accessory lifter baket system that can be hooked on the lid.



Carefully follow instructions below

USE OF THE MACHINE

4 MAIN MENU



MANUAL

- Manual cooking parameters setting
- Manual cooking execution

RECIPES

- creation-modification of cooking programs
- execution of saved programs
- import - export of cooking programs on USB

SETTINGS

User equipment setting;

- Info
- System report
- Bratt pan restart

Super User equipment setting (in addition to the previous ones)

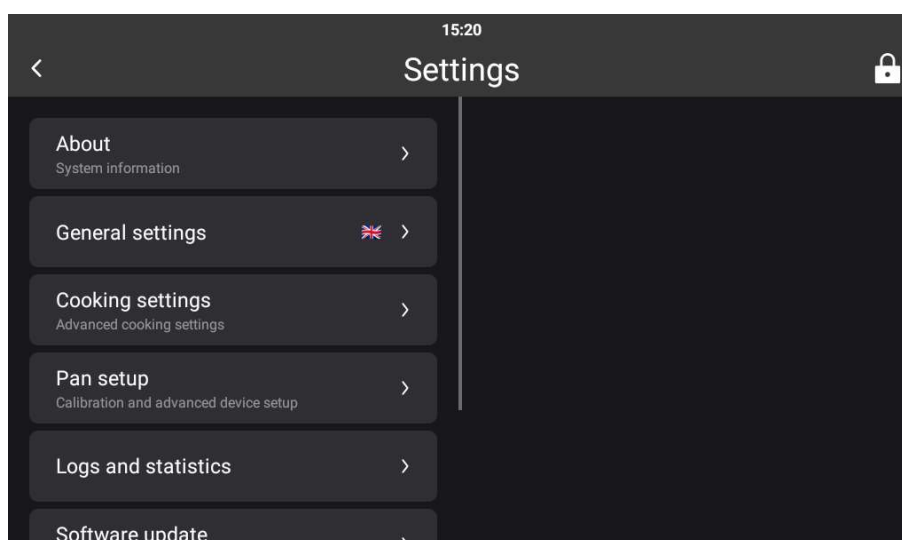
- General Settings
- cooking settings
- bratt pan settings
- Software update
- Logs and statistics

Technical equipment setting; (in addition to the previous ones)

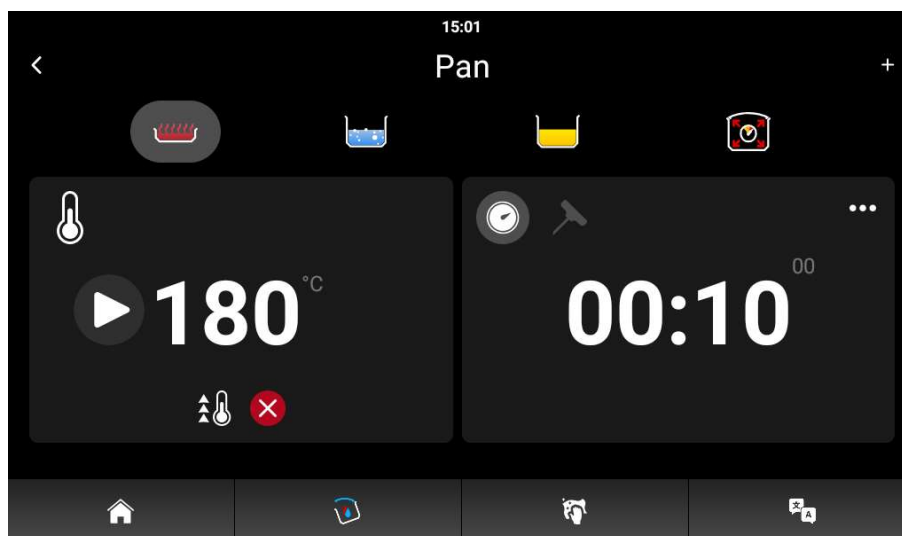
Manufacturer equipment setting; (in addition to the previous ones)

- Manufacturer
- Software restart

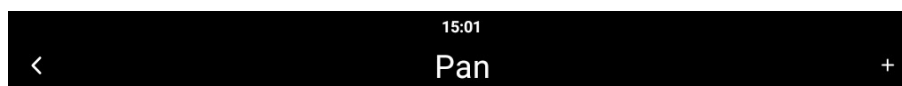
5 SETTINGS MENU



INFO	• System information
GENERAL SETTINGS	• General settings (language, date and time, units of measure, sounds ...)
COOKING SETTINGS	• Firmware update (from USB)
COOKING PAN SETTINGS	• Advanced calibrations and settings
LOG AND STATISTICS	• Error log, error statistics, counters, consumption
SOFTWARE UPDATE	• Software update to a newer version
SYSTEM REPORT	• Start system reporting
RESTART PAN	• Restart the Figaro software

6 MANUAL MENU - COOKING LAYOUT

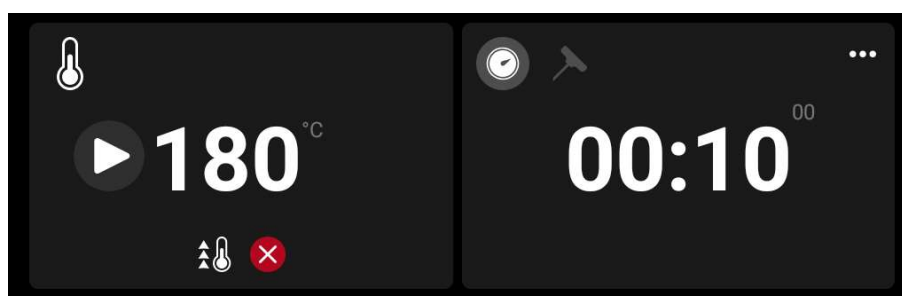
STATUS BAR



COOKING METHOD



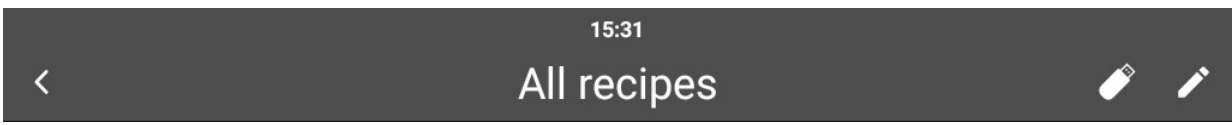
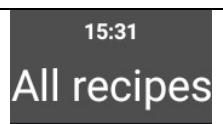
COOKING AREA



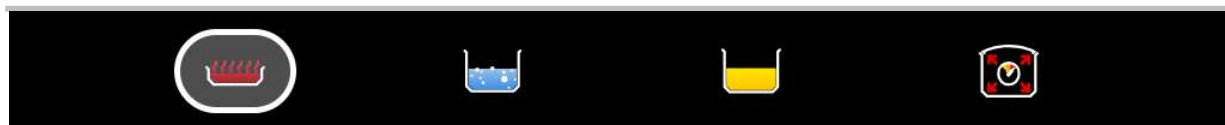
FUNCTION BAR



6.1 STATUS BAR

1	2	3
		
1	 RETURN KEY	
2	 TIME / WORKING MODE (Manual, Recipes, Settings)	
3	 USB (imp - exp recipes, HACCP), modification of recipes (present only in the RECIPES mod)	

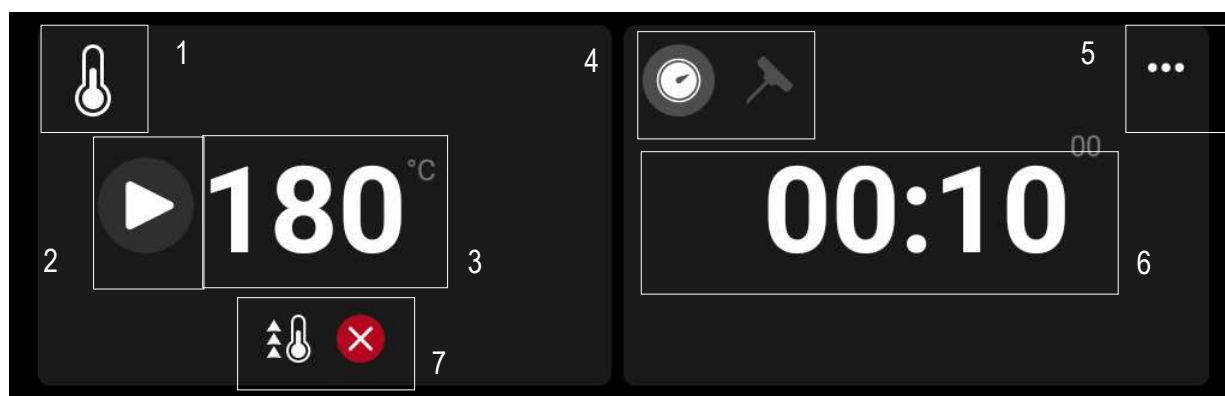
6.2 COOKING METHOD



6.2.1 COOKING ICONS (MEANING)

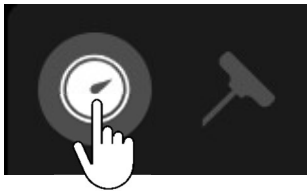
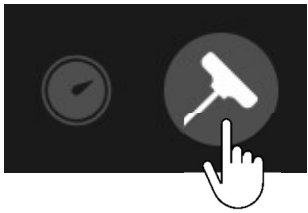
	PAN FRYING: bottom temperature control
	BOILING: product temperature control
	FRYING: product temperature control
	PRESSURE: pressure control in the tank

6.3 COOKING AREA



1	Current temperature button
2	START cooking button
3	SETPOINT set
4	Cooking control mode (time - core temperature)
5	Cooking control mode options (vary according to point 4)
6	TIMER or core temperature detected
7	PRE-HEATING (only in braising mode)

6.3.1 COOKING CONTROL MODE ICONS (MEANING)

Icon	Description
	The cooking duration will be regulated by a timer
	The cooking duration will be adjusted by reaching the core temperature of the product

6.3.2 COOKING CONTROL MODE OPTION ICONS (MEANING)

After selecting the cooking control mode (time or core temperature of the product) by selecting the options button  various possibilities will be offered, depending on the cooking selected.

Cooking type	Options with time control	Options with temperature control
		
	 Timer ☐  Continuous time ☐  Preheat ☒  Vertical Zones ☐  Horizontal Zones ☐	 Normal ☒  Delta-T ☐  Cook&Hold ☐
	 Timer ☒  Continuous time ☐  Basket ☐	 Normal ☒  Delta-T ☐  Cook&Hold ☐
	 Timer ☒  Continuous time ☐  Basket ☐	 Normal ☒  Delta-T ☐  Cook&Hold ☐
	No options (timer only)	No options (Normal Heart Probe only)

Icon	Description
	TIMER (braising, boiling, frying, pressing) Braising - frying: the countdown will start when the START button is pressed. At the end of the count, an audible alarm will warn the end of the process. The heating will only be deactivated in the case of braising. Boiling - pressure: the countdown will start when the target (temperature/pressure) is reached. At the end of the count, an audible alarm will warn the end of the process. The heating will be turned off.
	INFINITY (braising, boiling, frying) The heating will be active to reach and maintain the set goal. The process will have to be finished manually
	PREHEATING (braising) The bottom temperature is brought to the value indicated on the display. An audible alarm will warn the achievement of the target, the temperature will be maintained until the operator confirms
 	ZONE COOKING (braising) The cooking surface is divided into 2 zones, allowing the management of different temperatures. The cooking surface can be divided vertically or horizontally. Braising options will be available (core probe in classic mode only). At the end of the timer (if set) an alarm will notify the end of the process but the heating will remain active.
	BASKETS (boiling and frying) (Function available only in the pressure version in modd.DFIE..A.._V2). The countdown will start when the basket is completely immersed. 1 minute before the end of the process an alarm will indicate that the end of the process is approaching and the possibility of extending it At the end of the time the baskets will rise, and an alarm will signal the end of the process and the movement of the baskets. The heating will always be active to reach and maintain the set temperature of the liquid (water or oil), until the process is manually exited.
	CLASSIC CORE PROBE (braising, boiling, frying, pressing) The process will end when the temperature established at the core of the product is reached. An alarm will signal the end of the process. The core temperature to be reached and the bottom / liquid temperature must be set.
	DELTA T (braising, boiling and frying) The process will end when the temperature established at the core of the product is reached. An alarm will signal the end of the process. A constant temperature difference between the product and the cooking liquid will be maintained until the target is reached.

	The temperature to be reached at the core of the product and the maximum temperature difference between the product and cooking liquid must be set.
	COOK AND HOLD (braising, boiling and frying) After reaching the target, the target temperature will be maintained until manual exit from the process. Only the core temperature must be set. Figaro will take care of optimizing the cooking by varying the delta T during the process

6.4 FUNCTION BAR

STANDBY	EXTRA FUNCTIONS	SCREEN LOCK	LANGUAGE
			

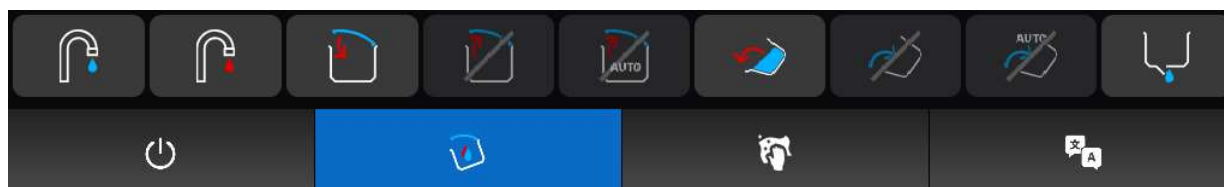
6.4.1 STAND-BY BUTTON

The STAND-BY button allows you to put the machine in sleep mode, the screen will turn black. It will be sufficient to hold the power button down for 3 seconds to return the machine to operation

6.4.2 EXTRA FUNCTIONS BUTTON

By pressing the extra functions key, you access the H₂O loading functions, tank and lid movements, opening and closing exhaust.

Only the functions that can actually be selected will be highlighted.



Icon	Description
 	H ₂ O load in the tank
  	Vessel handling
  	Lid handling
 	Drain opening and closing (DFIE....D)

LOADING H₂O IN THE TANK

- Liter-counter precision +/- 2% and max H₂O temperature 90°C.
- Max liters = tank capacity.

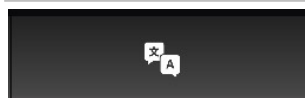
6.4.3 LOCK SCREEN KEY



By pressing the lock screen button, the touch control will be deactivated for 5 seconds, this will allow to clean the display without activating functions in an unwanted way.

A countdown animation will indicate the remaining time.

6.4.4 CHANGE LANGUAGE BUTTON



The change language button, when pressed, activates a shortcut to enter the settings menu and quickly change the language of the software.

Depending on the user level set, in addition to language change, other options from the setting menu will be available.

7 COOKING MODES

7.1 DFIE...A COOKING OPTIONS

Icon	Description
	Suitable for pan frying that requires a temperature up to 250°C; thermoregulation is controlled by TCK thermocouples
	Suitable for all cooking in water that require a maximum temperature of 100 °C; the thermoregulation is controlled by the probe (PT1000) placed in contact with the tank
	Suitable for all cooking in oil requiring a maximum temperature of 180°C; the thermoregulation is controlled by the probe (PT1000) placed in contact with the tank
	Suitable for different types of cooking that require greater execution speed; thermoregulation is controlled by the pressure transducer. the maximum pressure that can be reached is 0.45 bar

8 PARAMETER SETPOINT SETTING

When setting any setpoint value (temperature or time), you can change:

- a) By scrolling the screen.
- b) Using the keyboard.

a) By scrolling the screen (*)

Simply select the current value to make it editable and then drag your finger down or up. The selected value will be confirmed by pressing it once, or after 8 seconds if no further touches are made.



(*) When setting the temperature SETPOINT the interval is 5 °C.
If you want intermediate values use the keyboard.

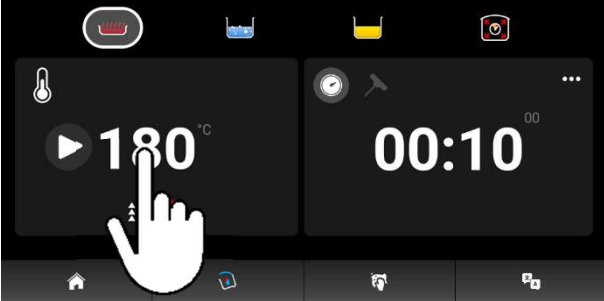
b) Using the keyboard.

Simply press on the value to be changed for 2 seconds. to make it editable. Type the new value from the keyboard and confirm.

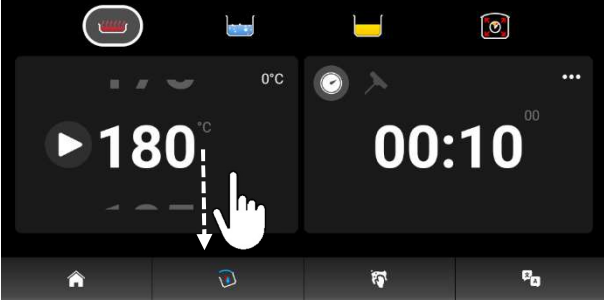
8.1 SETTINGS OF TEMPERATURE SETPOINT VALUES

In the example below, the temperature is brought from 180 to 170°C.

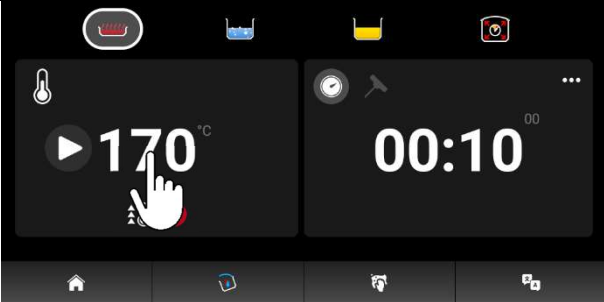
a) With scrolling



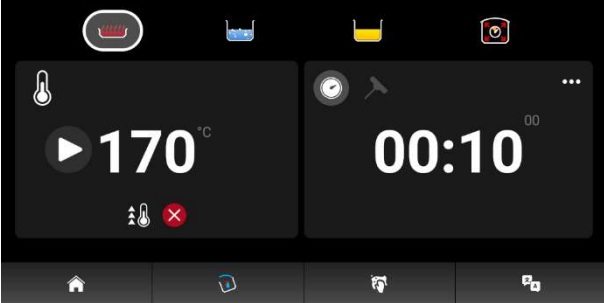
1. Select the value to change



2. Scroll down if you want to decrease the temperature (or vice versa) 5°C range.

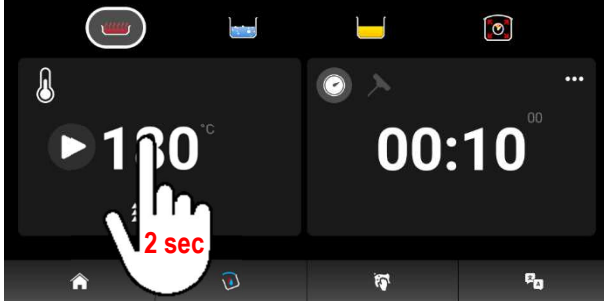


3. Confirmation of desired value (or wait 8 sec.)

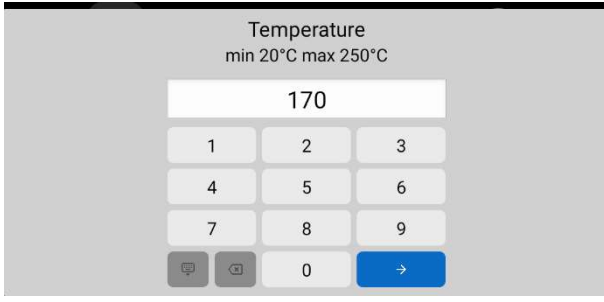


4. The new parameter is confirmed

b) With keyboard



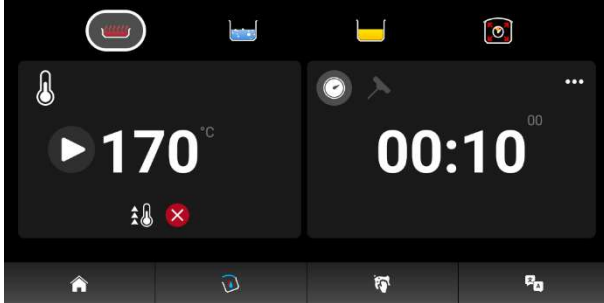
1. Press on the value to be modified for 2 seconds



2. Type the desired value (e.g. 170). The value must be between minimum and maximum!



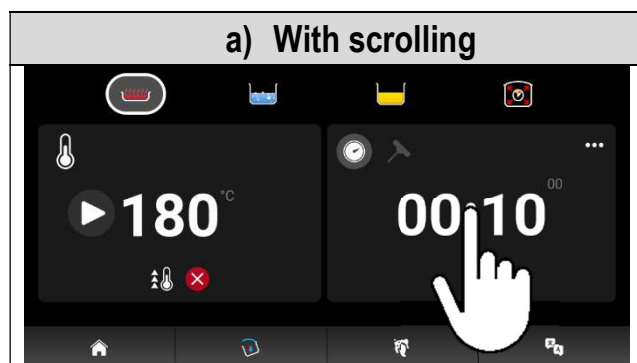
3. Confirmation of desired value



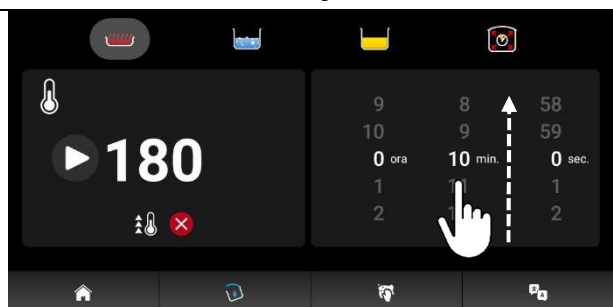
4. The new parameter is confirmed

8.2 SETTINGS OF TIME SETPOINT VALUES

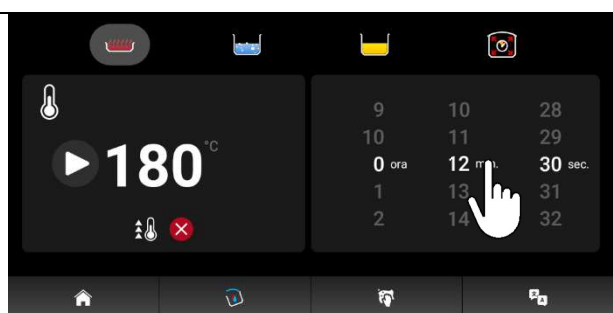
In the example below the time is increased from 10 min. at 12 min and 30 sec.



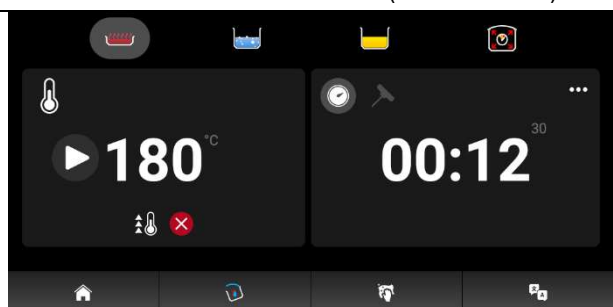
1. Select the value to change



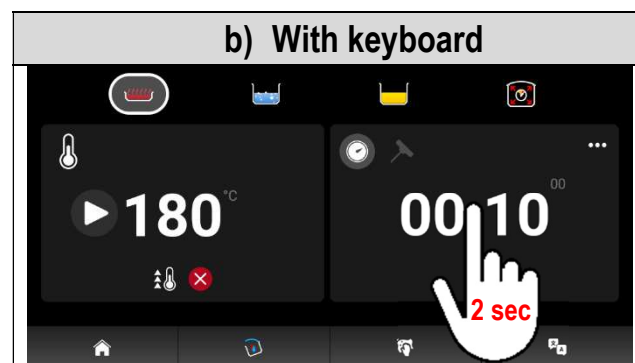
2. Scroll up if you want to increase the value (or vice versa), for minutes and seconds.



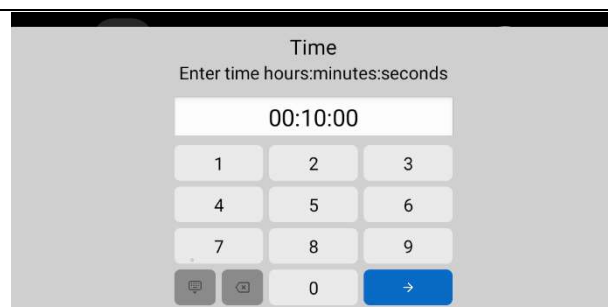
3. Confirmation of desired value (or wait 8 sec.)



4. The new parameter is confirmed

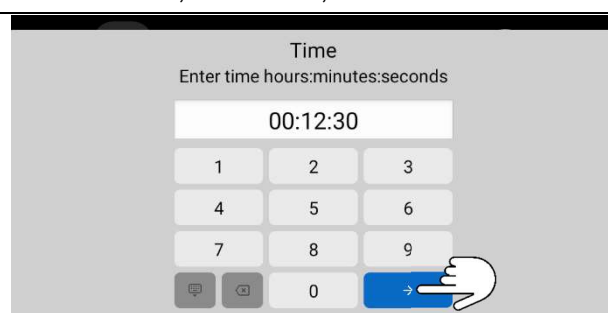


1. Press on the value to be modified for 2 seconds

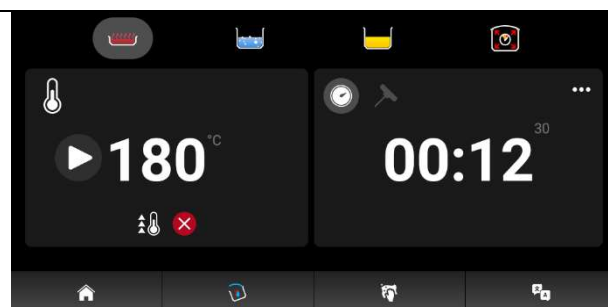


2. Type the desired value (e.g. 12 min: 30 sec; type 1230!)

Max: 10 hours; 59 minutes; 59 seconds.

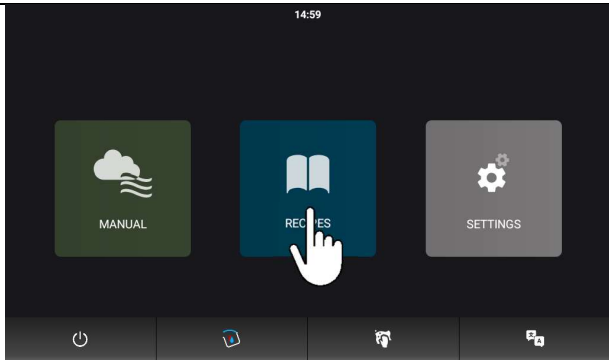
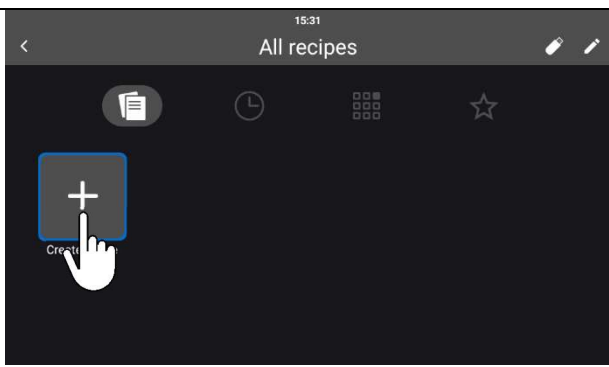
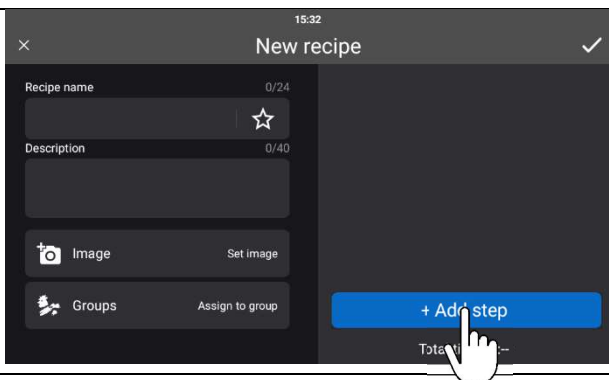


3. Confirmation of desired value

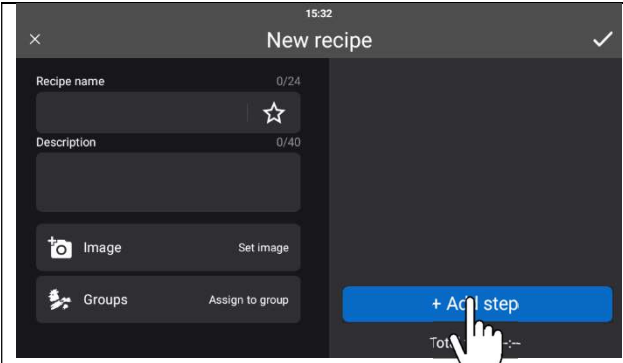
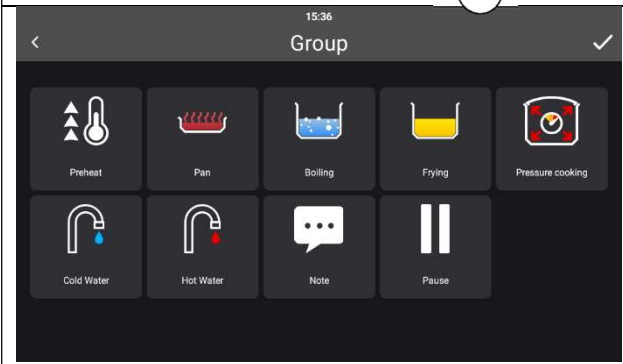
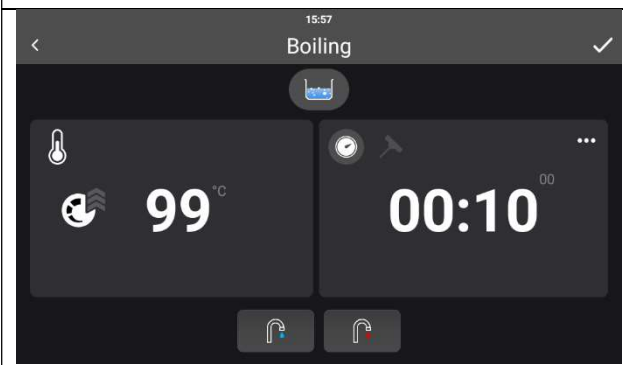
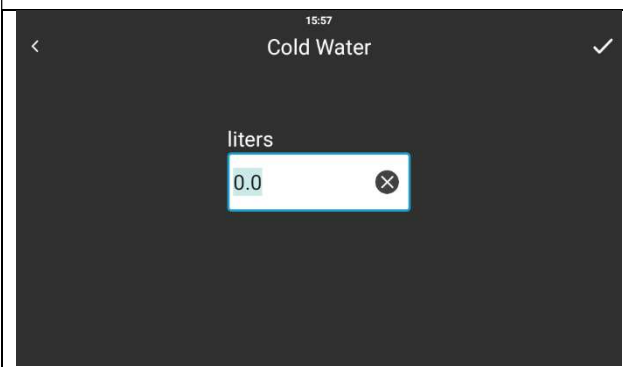


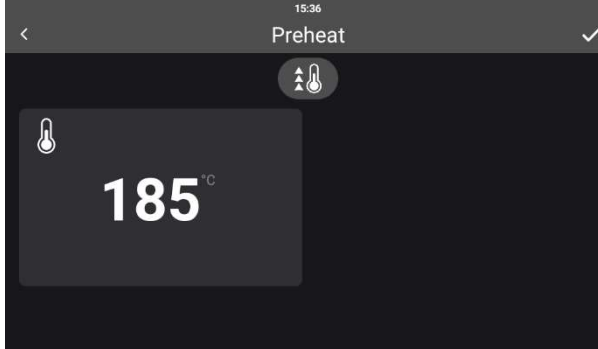
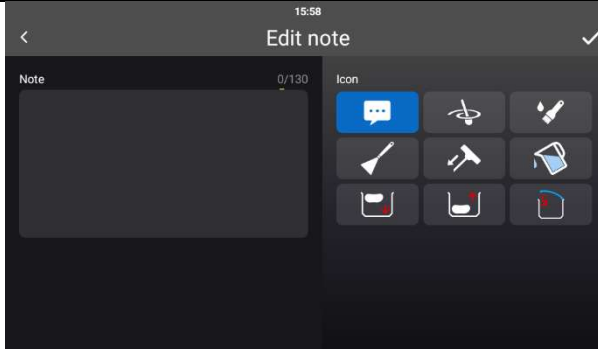
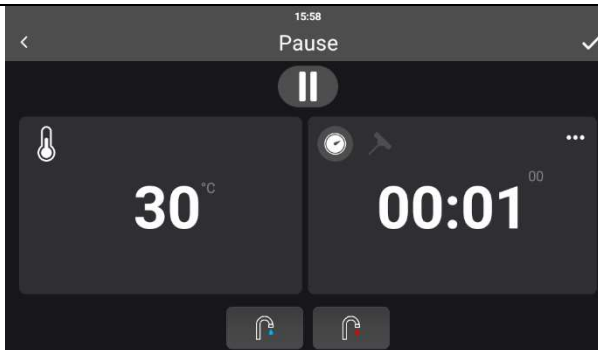
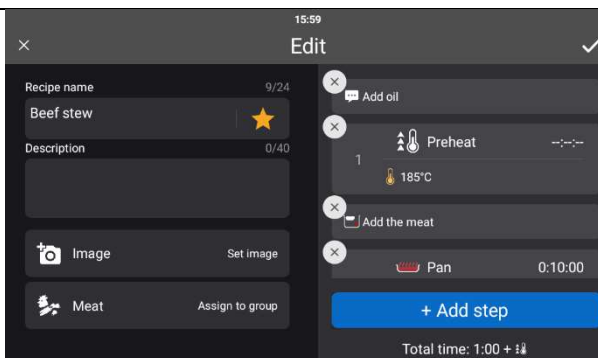
4. The new parameter is confirmed

9 PROGRAM CREATION (MULTIPHASE)

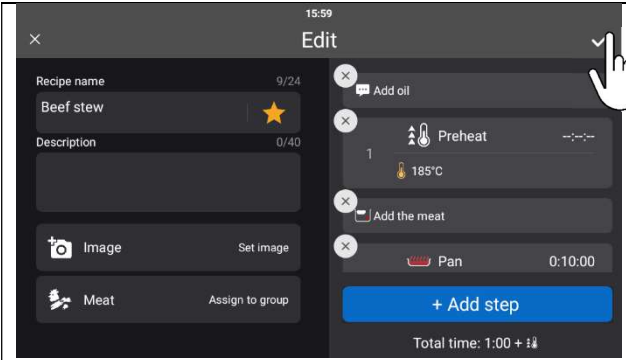
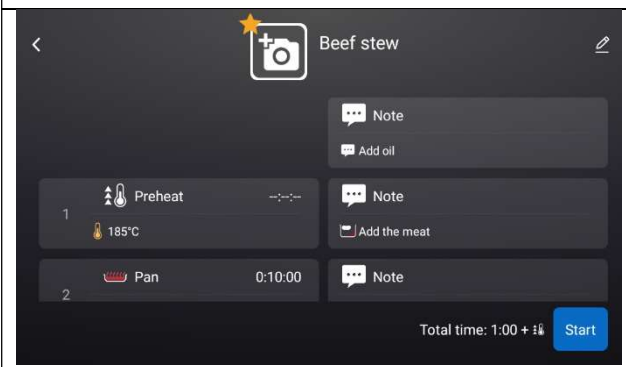
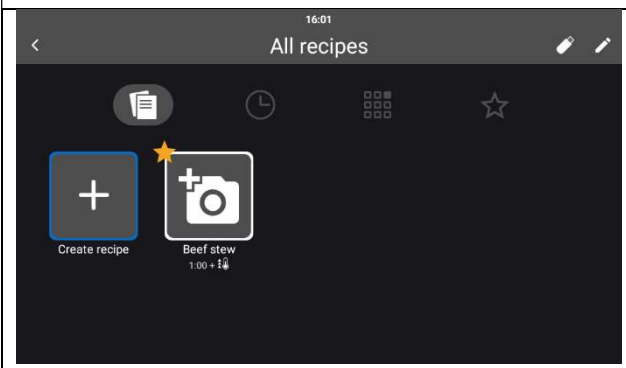
	Enter the "RECIPES" menu
	Select the "Create new recipe" button
	Fill in the fields relating to the description: name, addition to favourites, short description, addition of a product image, assignment to a group of recipes, assignment of a distinctive colour. Select "add phase" to start programming the recipe.

9.1 PHASES CREATION / CANCELLATION

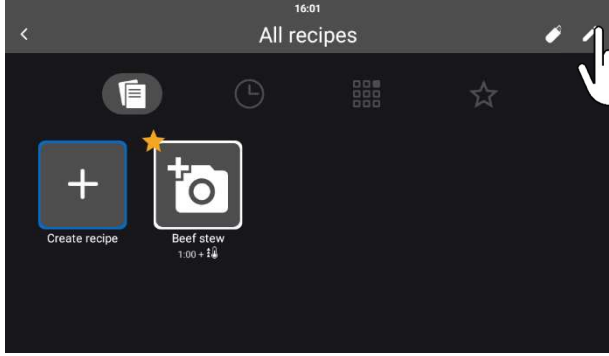
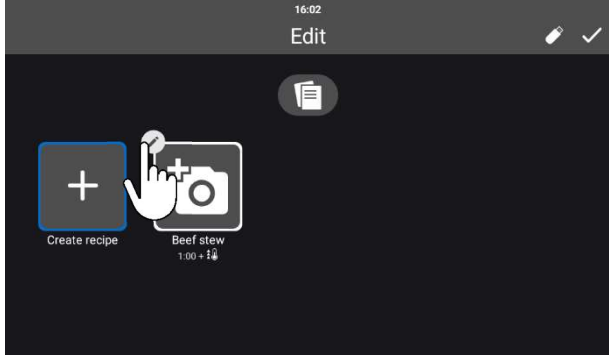
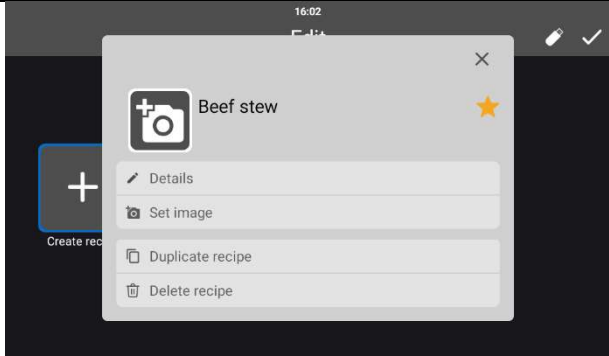
	To program the recipe, select "Add step"
	By step we mean both a cooking process with the relative possibility of selecting the various parameters (temperature, timer, etc.) but also a note or an action to be performed between one cooking process and another.
	Selecting a cooking mode (eg: "Boiling"): it will be possible to set all the options associated with it: - Timer or core probe - Boiling Power Control Add cold or hot water
	Selection of the addition of cold or hot water only

	Selection of preheating only
	Adding a text or "action" note
	Adding a pause
	After confirming the insertion of the phase using the check button, it will be possible to add further phases by repeating the process just described. It will be possible to add a phase between 2 phases already saved by simply selecting the previous one and then "add phase". A phase can be deleted by selecting the "X" key.

9.2 RECIPE SAVING

	When the recipe programming is finished, select the check mark to save the recipe
	A preview of the process will be displayed, and it will be possible to: modify the recipe, start the process, or return to the "RECIPES" menu
	Now in the "RECIPES" menu there is the process just saved.

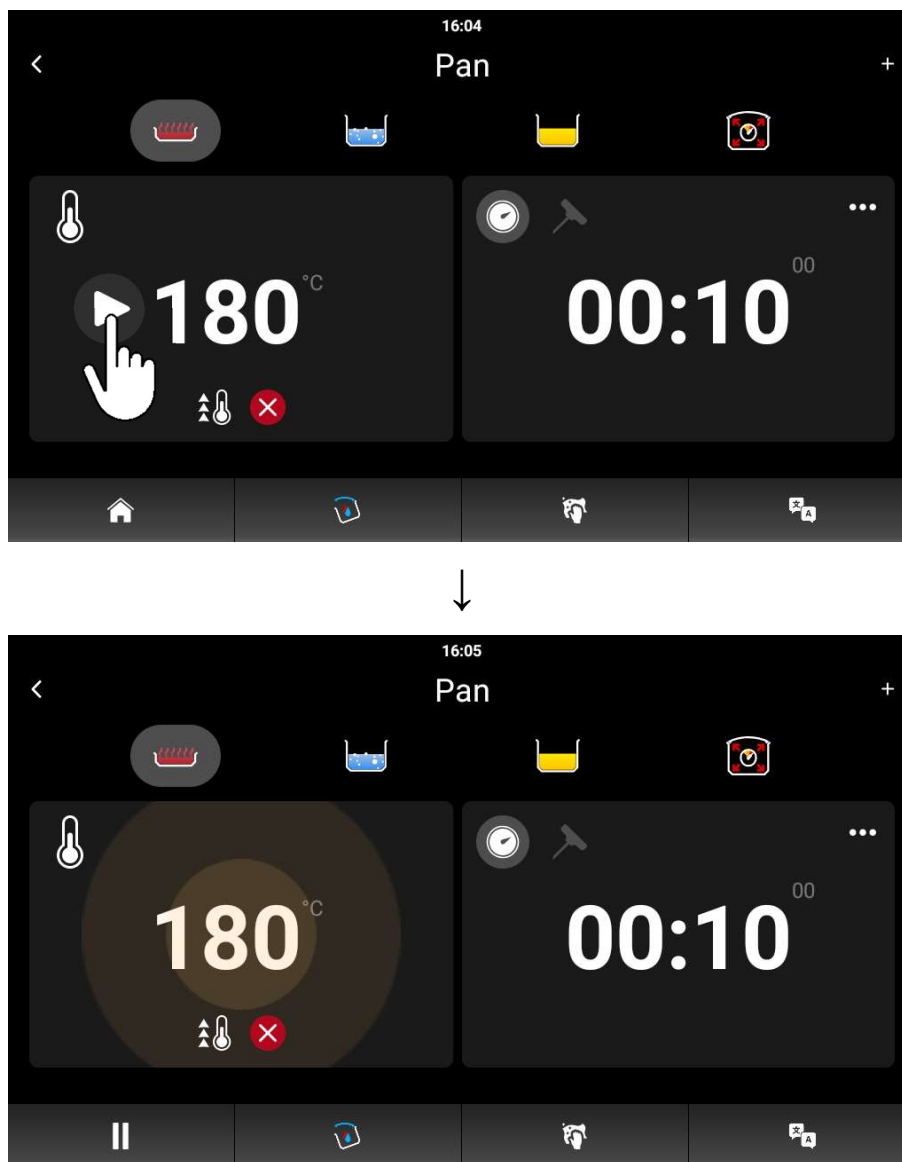
9.3 EDIT / COPY / RENAME / DELETE PROGRAM

	Find the recipe to edit in one of the available groups (all recipes, recent, groups, favourites) Press the "MODIFY" button 
	Press the "MODIFY RECIPE" button 
	Now it will be possible: 1. Change the recipe parameters 2. Add an image 3. Move the recipe to another group. 4. Duplicate the recipe 5. Delete the recipe

10 PROGRAM EXECUTION / MANUAL COOKING

10.1 PROGRAM EXECUTION / MANUAL COOKING

Set all cooking parameters, press the start button if necessary



Active heating is identified by the animation displayed.

the heating in pause (for example for vessel out of position) is indicated by a white animation.

The preheating is automatically activated the first time the heating starts, but can be deactivated by selecting the "X" button.

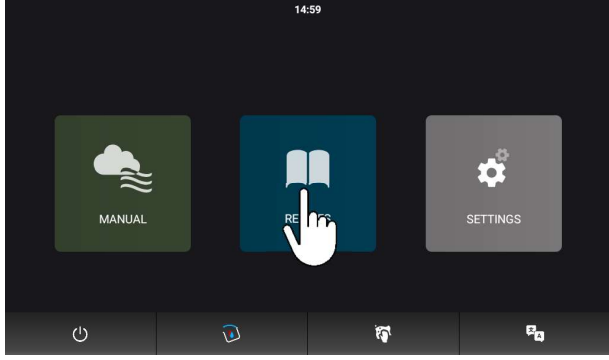
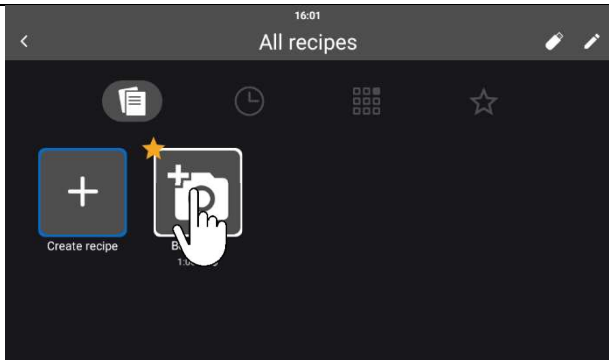
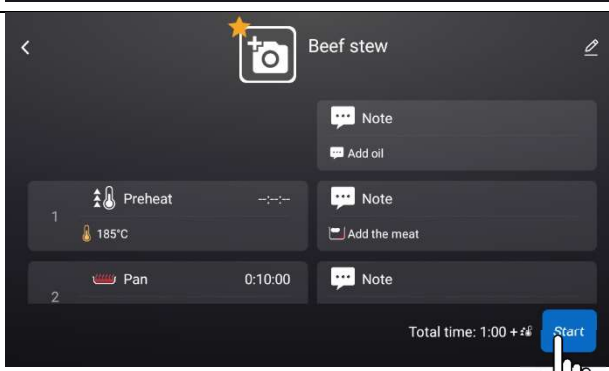
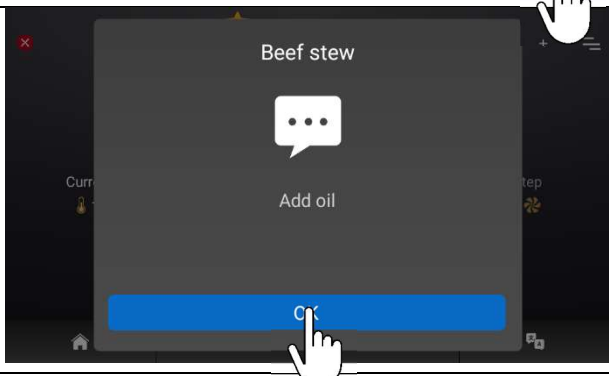
10.2 END OF COOKING

The heating ends at the end of cooking time (if set time) or by pressing the stop button.

If the set time =  (infinite) or  (baskets) or the frying mode is selected, the end of cooking / heating is obtained only by exiting cooking

11 SAVED RECIPE EXECUTION

11.1 SAVED RECIPE EXECUTION

	From the home page select "RECIPES"
	Identify and select the desired recipe
	A preview of the phases of the recipe is proposed. Press "START" to begin the process
	If there are any messages, confirmation may be required to begin the process



During cooking, the following are displayed:

- Recipe info
- Current settings
- Time passed
- Program progress info
- Preview next phase

Pressing in the centre of the circle will allow you to change the cooking settings

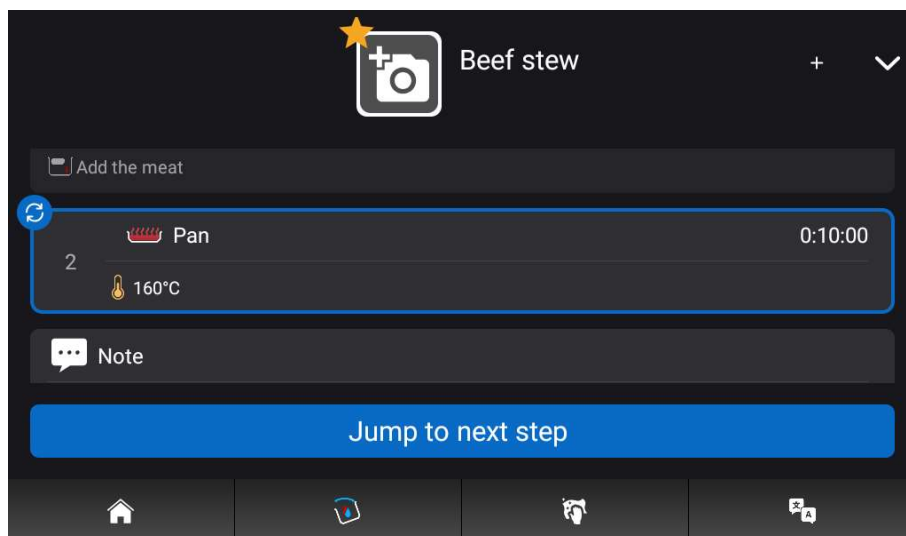
Note 1)

While executing the program, the temperature and time setpoints can be changed (only in the phase in which the program is running), by pressing in the centre of the circle

Note 2)

You can move on to the next phase (without waiting for the end of the current phase), by pressing the

"list" button



The active phase will be indicated, and it will be possible to pass to the next one using the "JUMP TO NEXT STEP" key

11.2 END OF PROGRAM

Wait for the end of the program or press the stop button

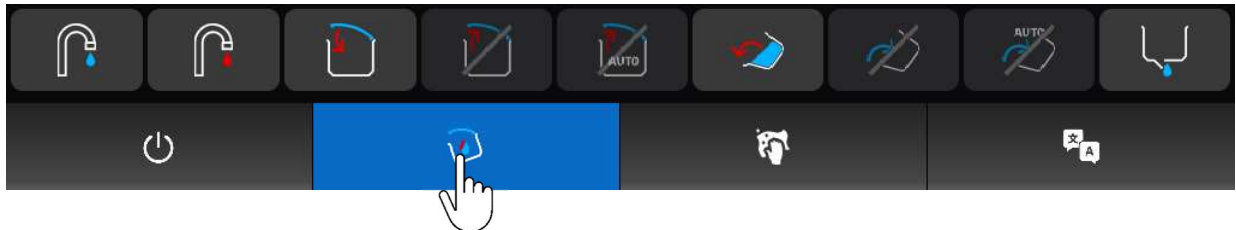


(+ confirm).

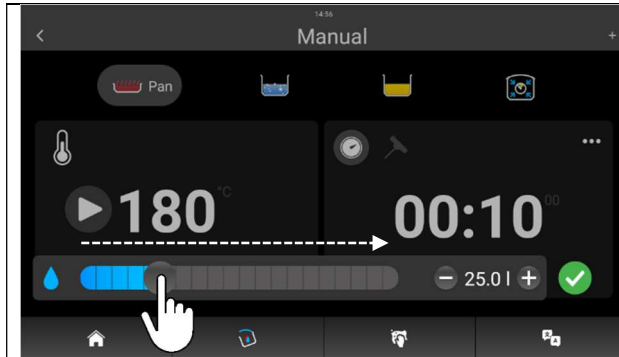
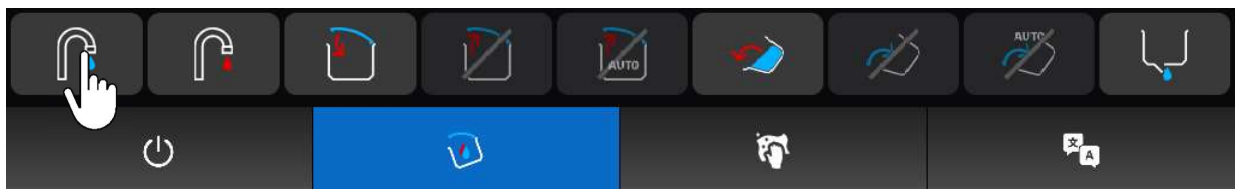
12 LOADING H₂O IN THE TANK

12.1 LOADING H₂O IN TANK WITH LITER COUNTER

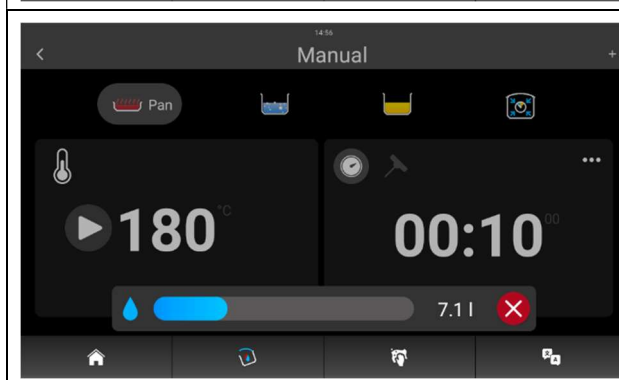
To load H₂O in the tank, press the "extra functions" button in the function bar:



then select the corresponding button (cold or hot water)



To select the amount of water, drag the cursor and / or use the - and + keys



The water filling will start after pressing the

button 

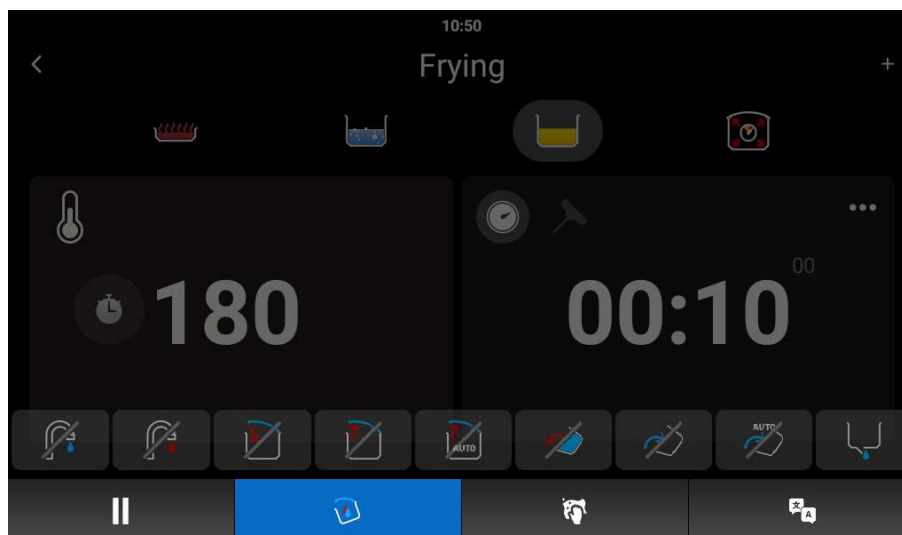
The amount of water already loaded will be displayed and the bar will indicate the progress of the process.

It will be possible to interrupt the process by

pressing the key 

12.2 INHIBITION OF H2O LOAD IN TANK AND WASHING SHOWER

For safety reasons, the H₂O filling in the tank and the washing shower will not be active in the machines in which cooking in oil has been selected.



Furthermore, every time you finish cooking in oil and select another type of cooking, you are asked to completely overturn the bowl, the adding water function will only be reactivated after completing this procedure.

13 ZONES COOKING

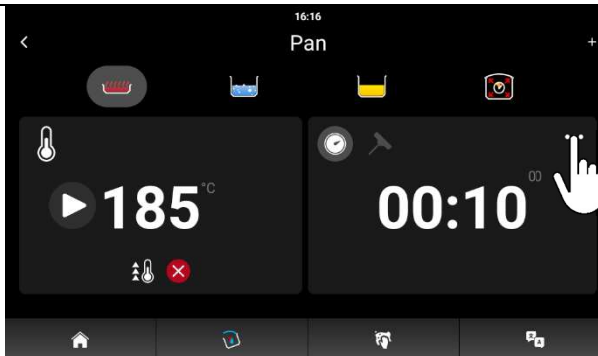
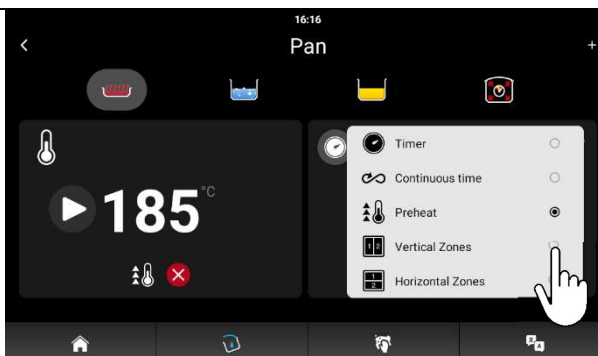
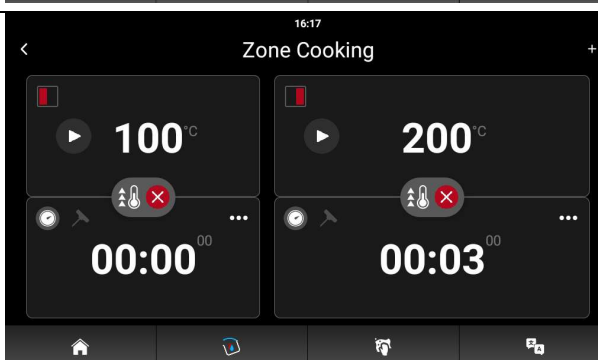
13.1 SELECTION OF COOKING METHOD

Select the type of cooking "braising"

	Braising
---	----------

13.2 SELECTION OF ZONE COOKING

Open the lid completely

	with "time" mode selected, press the "options" button. 
	Select "Vertical Zones" or "Horizontal Zones" mode
	Select temperatures and the desired process control mode, and then turn on heating. By selecting core probe mode in one area, it will be automatically disabled in the other. Only for Figaro 100I and only for vertical mode, the division of cooking zones will be asymmetrical.



To finish cooking press the "return" or home button, it will be asked for a confirmation of exit from the program.

14 COOKING WITH BASKETS (MOD.DFIE..A)

14.1 COOKING TYPE SELECTION

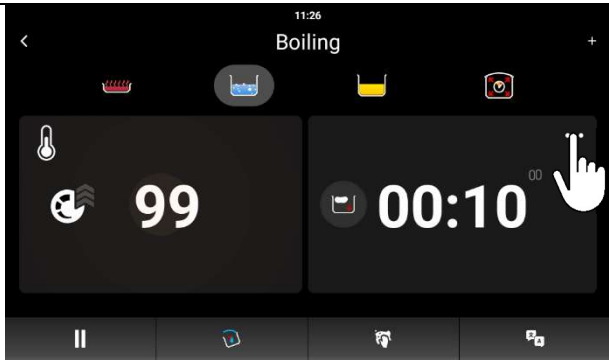
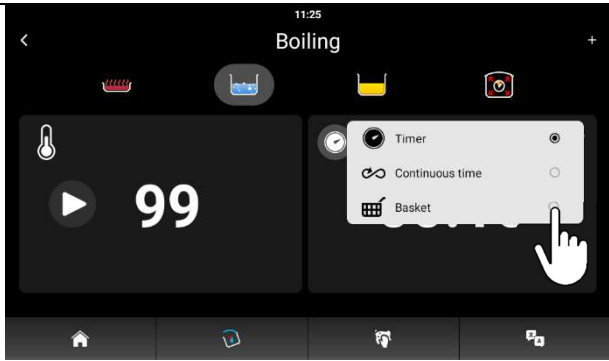
Select the desired type of cooking: "boiling" or "frying".

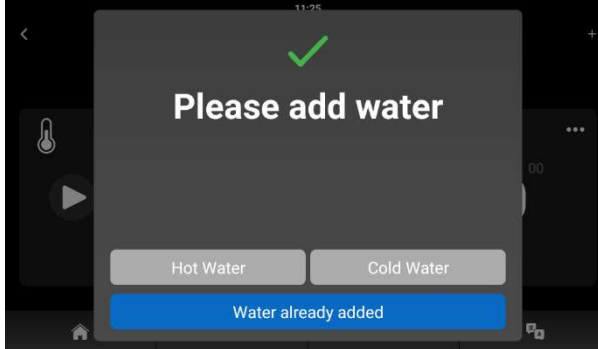
	Boiling
	Frying ATTENTION respect the oil filling levels in the tank

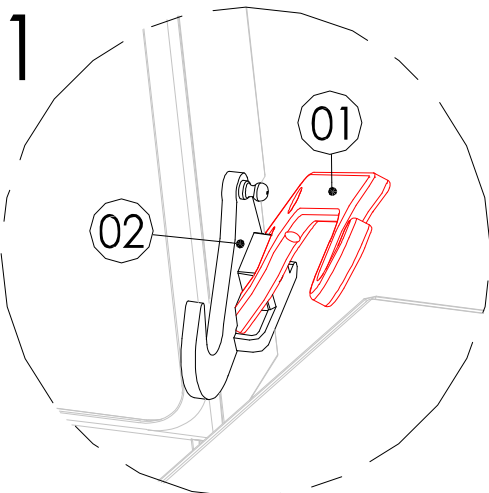
Set the desired temperature value.

14.2 BAR AND BASKET ASSEMBLY

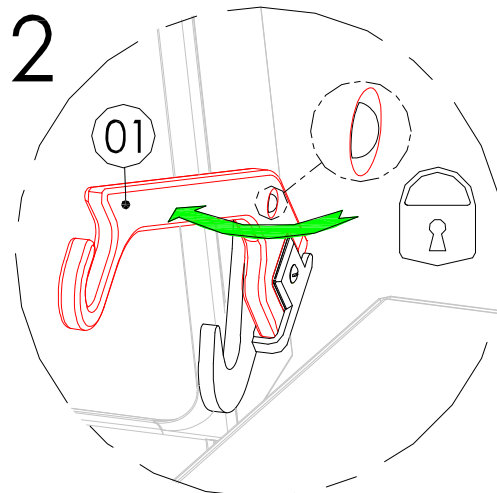
Open the lid completely.

	with "time" mode selected, press the "options" button 
	Select the "baskets" mode

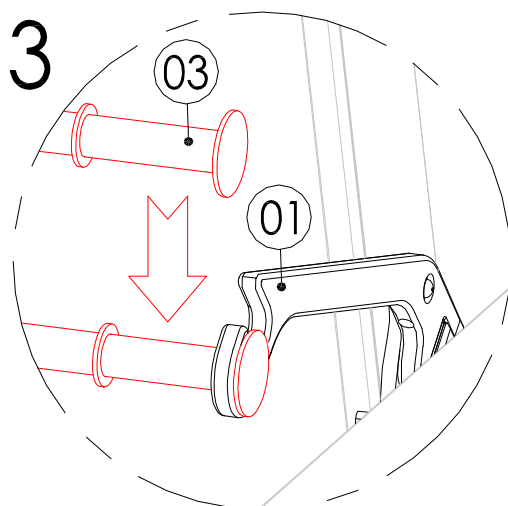
	Add the desired amount of water or proceed if already added. ATTENTION: After selecting one of these options, heating will start automatically
	Press and hold the key until the message changes. Run the wizard to assemble the stand and baskets

MOUNTING SUPPORT AND BASKETS

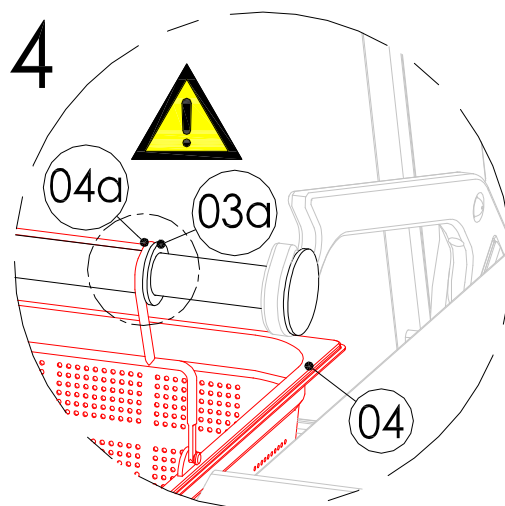
INSERT PART.01 INTO PART.02 (RIGHT AND LEFT).



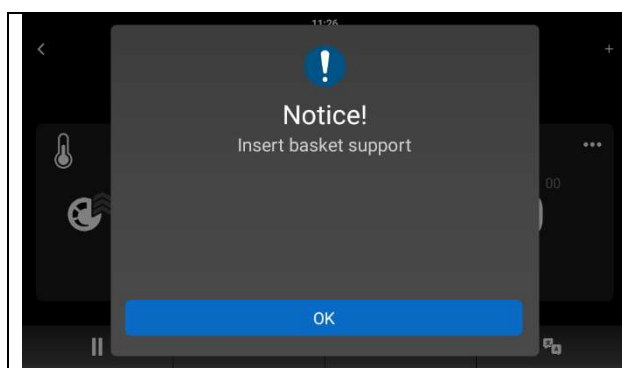
TURN PART.01 TOWARDS THE CENTRE OF THE LID UNTIL IT CLICKS.



PLACE PART.03 IN PART.01 (RIGHT AND LEFT)



PLACE THE BASKET (PART.04). ATTENTION THE HANDLE (PART.04a) MUST BE POSITIONED INSIDE THE PART.03a (RIGHT AND LEFT)!



After correctly mounting support and baskets press the OK button

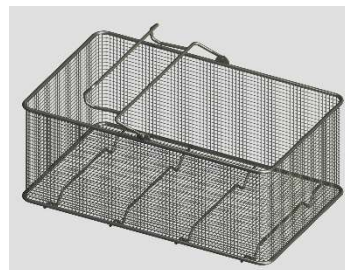
ATTENTION:

Use the baskets dedicated to the type of cooking.

Basket for boiling

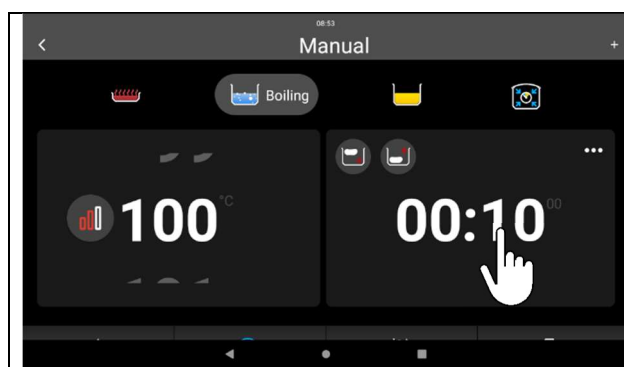


Basket for frying



14.3 COOKING TIME SELECTION

Set the desired basket immersion time value.



Select the desired basket immersion time :

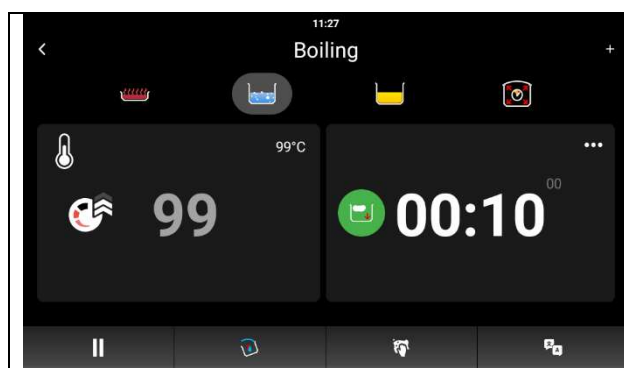
- a) By scrolling the screen .
- or
- b) Using the keyboard.

14.4 BASKET IMMERSION

When the set temperature is reached, the basket descent button will be illuminated, the baskets are immersed in the cooking tank by pressing the button.



the baskets immediately lower to the cooking position.



When the desired temperature is reached, the basket descent button will be illuminated; the baskets can be lowered at any temperature

14.5 COOKING TIME (BASKET IMMERSION)

Once the baskets have reached the cooking position, the countdown of the cooking time starts.

An audible warning will indicate that the end of the process is approaching (1 minute before)

Ten seconds before the end of the countdown there will be a warning with the possibility of prolonging the process.

At the end of the count the baskets will be automatically lifted, at this point, cooked product can be unloaded.

To perform a new cycle, load the new product and repeat the cooking cycle as described above.

The baskets can be lifted before the count is finished by pressing the "baskets up" key



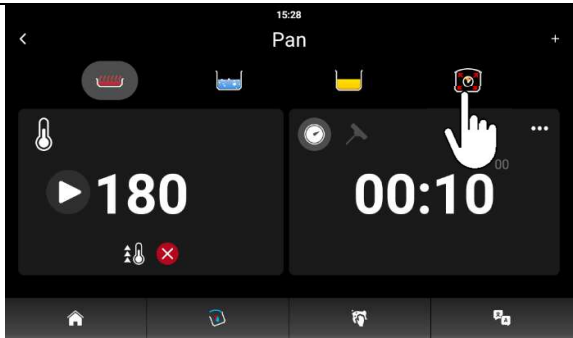
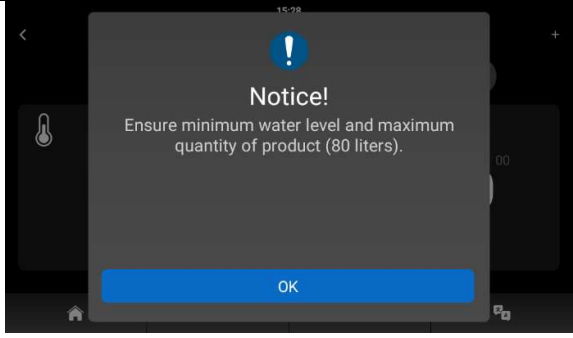
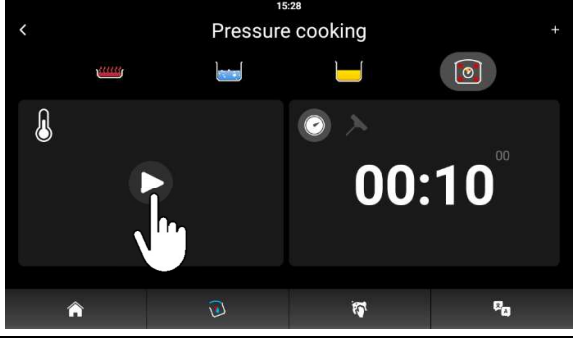
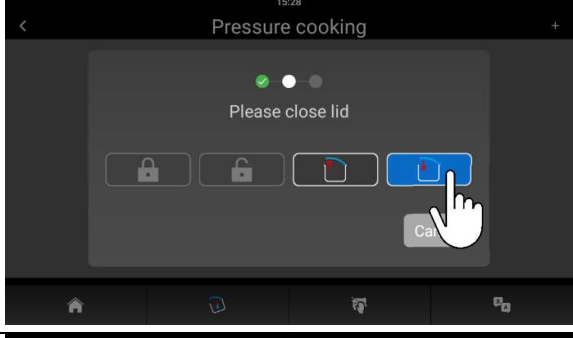
14.6 END OF COOKING / HEATING

At the end of the cooking cycles, turn off the heating and exit the "cooking" mode.

Follow the procedure for removing the basket support, during this procedure the heating will already be deactivated.

15 PRESSURE COOKING (MOD. DFIE... A)

15.1 COOKING TYPE SELECTION AND PRELIMINARY STEPS

	Select pressure cooking.
	A warning will indicate that a minimum amount of water must be present and to respect the maximum load limit (however depending on the nature of the ingredients).
	After selecting the desired cooking time, press the appropriate button to start the cooking cycle.
	Close the lid while holding the lid button, which will be highlighted.
	Hook the latches by holding the dedicated button, which will be highlighted.

15.2 START OF COOKING

Once the process of closing and locking the lid has been completed, Figaro will start a series of processes necessary to guarantee the perfect success of cooking in total safety.

The following icons will be displayed in sequence and the cooking timer will start only when the correct pressure is reached.

	Saturation of the tank with steam
	Increasing the pressure in the tank
	Cooking pressure reached, start of the cooking timer

15.3 END OF COOKING AND OPENING LID

An alarm will indicate the end of the pressure-cooking cycle and the automatic start of the process of restoring atmospheric pressure in the tank.

	An animated icon indicating pressure reduction will appear during the atmospheric pressure restoration process.
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During the process of restoring atmospheric pressure, the steam from the tank will be automatically condensed and cooled, then conducted into the drain.

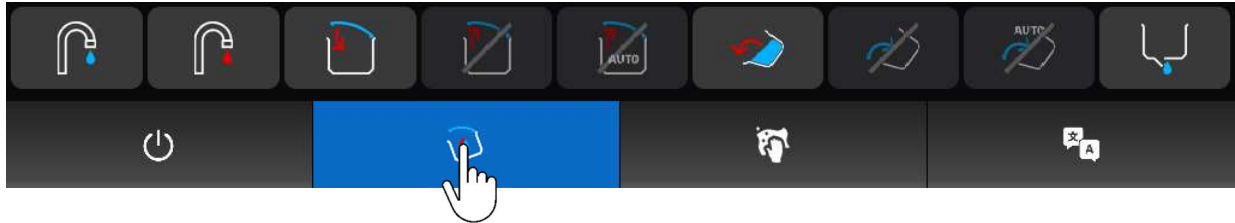
The duration of the process will vary depending on the quantity and nature of the cooked product.

Only after a Figaro cross-check will allow the lid to be opened, an audible alarm will warn that the unlocking and opening of the lid can be started.

The lid will be unlocked and opened in reverse mode to that used for the previously seen closing and locking.

16 HANDLING THE VESSEL

To move the vessel, press the "extra functions" button in the function bar, then press the corresponding button on the display.



The keys on the display are disabled when the tipping limits of the bowl are reached.

With completely horizontal tank = enabled only 

With bowl completely overturned = enabled only  

To return the tank to the horizontal position, press and hold the corresponding button until the icon disappears.

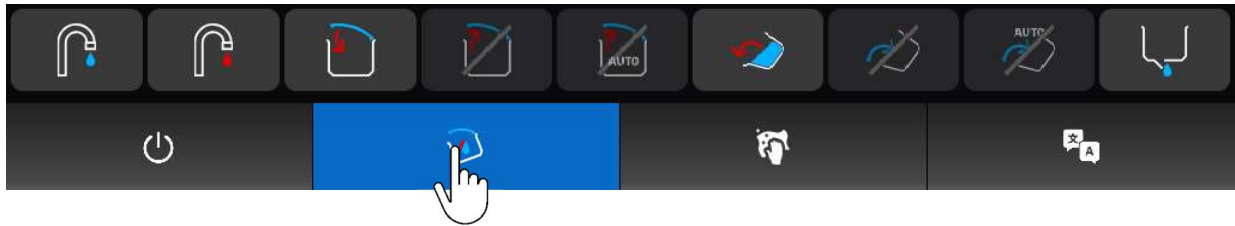
ATTENTION: The presence of icons   inhibits the cooking functions of the machine.

The "tank auto overturning" button  it allows to automate the return to the tank position.

ATTENTION: the tank will be brought to a position close to the horizontal one, but it will be necessary to finish the process manually.

17 HANDLING THE LID

To move the cooking lid, press the "extra functions" button in the function bar, then press the corresponding button on the display.

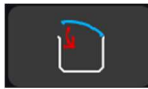


The keys on the display are disabled when the movement limits of the lid are reached.

With lid completely closed = enabled only



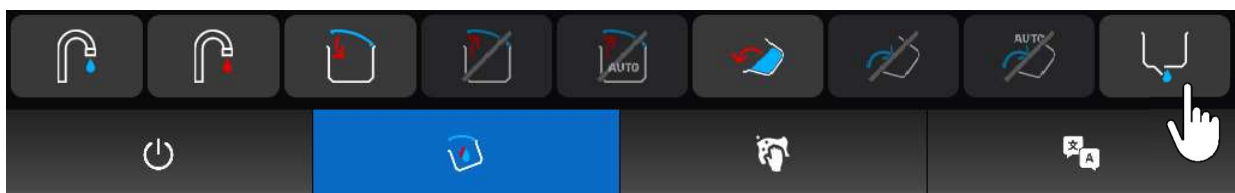
With lid fully open = enabled only



For safety reasons, if the lid is near to the closed position, heating will be limited and a message will be displayed.

18 APERTURE AND CLOSURE OF THE DRAIN (MOD. DFIE.. -D; DFIE.. A-D)

To open or close the tank drain, press the "extra functions" button in the function bar, then press the button corresponding to display.



The drain opening and closing buttons are displayed alternatively depending on the relative valve status:

With the discharge closed, the open button will be displayed:



When the drain is open, the close button will be displayed:



Opening and closing of the drain will only be allowed under safe conditions.



Attention: if the drain is open it will not be possible to start any cooking.

19 CLEANING AND CARE

19.1 GENERAL INFORMATIONS



Do not use aggressive substances or abrasive detergents when cleaning stainless steel parts.



Avoid using steel wool on steel parts as rust may form. For the same reason, avoid contact with ferrous materials.



Neither sandpaper nor abrasive should be used during cleaning. In special cases, powdered pumice stone can be used.



In the case of particularly resistant dirt, we recommend the use of abrasive sponges (eg Scotch-Brite).

19.2 DAILY CLEANING



Always wear the protective clothing required by law.



For safety reasons, clean with the machine cold and off (with the emergency button on)
When cleaning the appliance, never use direct jets of water to avoid infiltration and damage to components.



Check that the covers of the USB socket and the 230V socket are closed correctly!

Clean the tank with water and detergent, rinse thoroughly and dry thoroughly with a soft cloth

Clean the external surfaces with a sponge moistened with hot water and an appropriate detergent commonly available on the market.

Always rinse well and dry with a soft cloth



Be careful not to damage the lid gasket.
Clean the gasket with NON abrasive liquid detergent.

19.2.1 Shower for washing

The shower is equipped with a roll-up system. To extract the tube, pull gently until the desired or maximum length is reached. To bring it back into position, accompany it throughout the winding process.

Press the black lever to start the jet. When it is released, the water flow will be stopped immediately. If you want to use a continuous jet, turn the black lever as far as it will go.



In order to avoid damage, do not handle this accessory too vehemently and put it back in its place at the end of each use.

Make sure there is no hot oil in the vat before running the jet.

The shower cannot be used if frying mode is selected and in the absence of power supply

19.3 DRAIN VALVE CLEANING (MODD.DFIE..-D_V2)

After using the equipment, clean the valve:

1. Open the drain valve.
2. Unscrew the valve cap.
3. Perform a thorough cleaning of the opening in the tank.
4. Perform a thorough cleaning of the cap and gasket.



Avoid damaging the threaded rod and gasket.

Do not use sharp tools!!

5. After cleaning, screw the cap back in (manually).



The life of the gasket is about 1000 operating hours.

The useful life of the gasket can be considerably shortened if it comes into contact with oil and grease!



If the gasket is damaged,
replace it immediately!

19.4 CLEANING THE PRESSURE SYSTEM

At predefined cycles an automatic cleaning cycle of the pressure system will be proposed.

Confirm the start of the cycle and follow the instructions to start the process which will last about 15min.

The procedure can be postponed for a maximum of 5 times, but will be repeated every time a pressure cooking is selected.

Once the maximum number of referrals has been exceeded, it will be mandatory to carry out the cleaning cycle.



The cleaning cycle must be carried out with a clean tank.

19.5 PRECAUTIONS IN CASE OF PROLONGED INACTIVITY

In case of prolonged inactivity of the appliance (holidays, seasonal work ...) clean it thoroughly, eliminating any residue and dry it thoroughly.

Leave the lid open so that air can circulate inside the cooking pan.

The room must be sufficiently ventilated.



Absolutely shut off the water and electricity supplies.

19.6 PRECAUTIONS IN CASE OF MALFUNCTION

- Should any malfunctions occur during use, immediately switch off the appliance and shut off or interrupt all supplies
- Call the technical assistance service or a qualified technician.



The manufacturer assumes no responsibility or warranty commitment for injuries and damage due to non-compliance with the instructions or to installation or maintenance that does not comply with safety standards.

The same applies in the event of improper use of the device by the operator.

20 MAINTENANCE

20.1 APPLIANCE MAINTENANCE



All maintenance work must only be carried out by a qualified after-sales service !.

- To keep the appliance efficient, it is advisable to carry out annual maintenance, which includes checking the condition of components subject to wear (supply pipes, etc.).\
- It is advisable to replace worn components during maintenance in order to avoid a further call and unexpected breakdowns of the appliance.
- It is therefore advisable to enter into a maintenance contract with the customer.

20.2 PERIODIC MAINTENANCE

Periodic inspection will minimize machine downtime and increase operating efficiency.

The following points must be checked:

20.2.1 FOR THE OPERATOR

DAILY CHECKS

1. **Carry out a thorough cleaning of the machine daily.**
2. **Perform a thorough cleaning of the drain valve (modd. DFIE.. -D_V2):**
3. **Check the integrity of the drain gasket (modd. DFIE.. -D_V2):**
If damaged, provide for immediate replacement!

ON-DEMAND MACHINE CHECKS

1. **Perform PRESSURE SYSTEM CLEANING CYCLE**

QUARTERLY CHECKS

1. **Replacement of the drain gasket (modd. DFIE.. -D_V2).**
(or after 1000 hours of operation).
2. **Verify integrity:**
Command mask, emergency button and USB socket.
If damaged, contact the technical support center.

20.2.2 PER IL SERVIZIO TECNICO

For each operation:

- Carefully close all panels.
- The inside of the equipment must be kept clean.
- Electrical connections must be kept securely connected and in good condition.

SEMI-ANNUAL CONTROLS / OPERATIONS

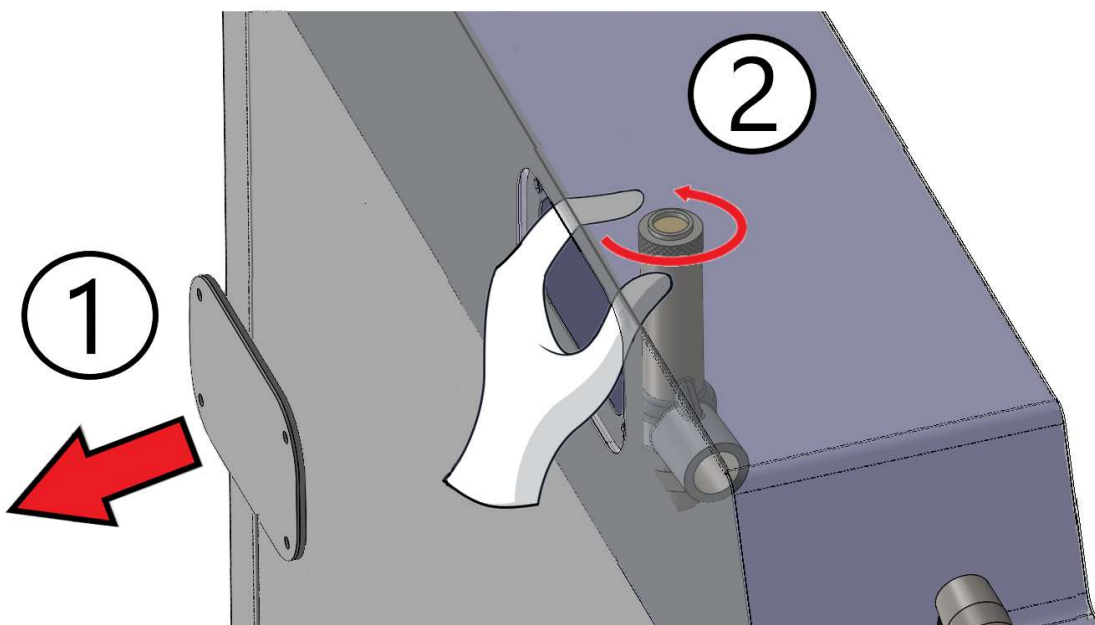
Perform SAFETY VALVE TEST

CAUTION: Perform the clean vessel process.

1. Remove the cover on the outside of the left floor, to access the safety valve ring.
2. Load 10 liters of water into the tank (mod. DFIE100A_V2) or 15 liters of water (mod. DFIE150A_V2)
3. Start a pressure cooking, with cooking time 5min.
4. When the time countdown begins, unscrew the head ring on the safety valve.
5. If steam escapes from the exhaust and the pressure stabilizes below **300mbar**, immediately screw the valve ring nut and finish pressure cooking. It is mandatory to reassemble the lid on the left side of the tabletop. **(Test OK)**
6. If the valve appears to be glued and the pressure does not fall below **300mbar**, **(Test KO)** **contact an authorized service center to replace the safety valve.**



**WHEN PERFORMING OPERATIONS CONCERNING THE SAFETY VALVE
WEAR GLOVES AND GOGGLES.
DANGER OF BURNS !!**



ANNUAL CONTROLS / OPERATIONS

1. Check the coupling panels, they must be tightly closed with all screws.
2. Check the sealing water system (charge tap water).
3. Check that the connections of the terminals of the electrical parts are well secured. Clean the electrical parts.

CONTROL / THREE-YEAR OPERATIONS

1. Replace the safety valve mod. DFIE... A_V2 (with original spare parts).

21 DISPOSAL OF THE EQUIPMENT

Directives 2002/95 / CE, 2002/96 / CE and 2003 / 108CE



The symbol shown on the **technical plate** indicates that the product, at the end of its useful life, **must be collected separately from other waste**.

For separate collection of this equipment at the end of its life, contact the supplier of the equipment itself.