TECHNIQUE

COMBI OVENS

EQUAJET

GAS & ELECTRIC

MANUFACTURERS INSTRUCTIONS

Part C: Operating manual

E L R O

3EE490043EU

EQUAJET
GAS & ELECTRIC

1.   RECOMMENDATIONS

- These appliances are for professional use, only appropriately trained personnel should use them.
- These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.
- These appliances must be installed with sufficient ventilation to prevent the formation of an excessive concentration of substances harmful for health within the premises in which they are installed.
- The rate of new air required for combustion is 2m3/h per kW of heating power.
- The equipment is not designed to work in an explosive atmosphere. Accordingly it must not be installed in an area covered by the ATEX directive.
- Never block the condensate exhaust flue, because the pressure could rise in the appliance and pose a risk of explosion.
- If an error message appears consult the list of error messages and follow the ADVICE given
- When cleaning high pressure jets or lances should never be used.
- NEVER start the oven WITHOUT HAVING POSITIONED AND LOCKED the ventilation duct.
- Do not remove the ventilation duct and the drain grid located in the oven. If this grid is missing do not start the oven.

Drain grid
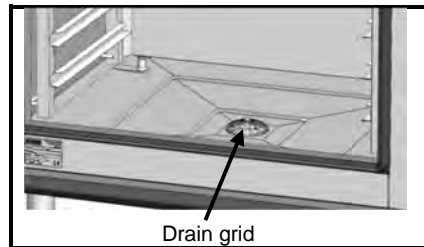
- Always use a qualified technician to install the equipment and if necessary change the oven from one gas to another.
- IMPORTANT: Please be aware that when cooking dishes prepared with alcohol (coq au vin, pears in wine, etc....). Vapour saturated with alcohol may when heated cause an explosion in the oven and due to the sealed door, create a momentary overpressure which may cause an irreversible deformation of the panels. This risk is further increased when the user adds alcohol to the products near the end of the cooking cycle and closes the door to complete cooking.
- The appliance must be isolated electrically during cleaning or maintenance and when replacing parts.
- The control panel is operated via a serigraphic touch screen using your fingers. We recommend the exclusive use of your fingers and no other items such as knives, forks or spoons etc.
- **For long term reliability and safety it is advisable to have the unit serviced by suitably qualified technicians** (Dismantling of burners, inspection and cleaning of venturis, cleaning jets, adjustment of air rings, cleaning vents, checking for possible leaks, checking control elements, regulating and safety accessories…).
- The oven must be meticulously maintained on a DAILY basis (see the "Maintenance" chapter). In particular, the fans, heating elements and internal surfaces must be kept clean grease and mineral deposits must not be allowed to accumulate.
- Preheating (20 level ovens): Whatever the cooking mode, these ovens are designed to be preheated with the trolley in place. See «practical use advice ».
- Using a trolley or preheating plate (optional) is compulsory for automatic cleaning of 20 level ovens.
- Never place the probe behind the ventilation duct (the probe may deteriorate in proximity to the elements or gas exchange.
- NEVER APPLY ANY CLEANING PRODUCT WHEN THE OVEN IS HOT, AT ANYTHING OVER 60°C THE SURFACE WILL BE IRREPARABLY DAMAGED.
- Do not open the oven door during a cleaning cycle.
- Combination ovens should be cleaned with specific products which can resist temperature of up to 70°C. An inappropriate cleaning or descaling product may have a slightly corrosive effect.
- The detergent chemical risk should not exceed 3 in accordance with EN 1717 (Toxicological information FDS: LD50 > 200mg/kg).
- We strongly recommend the use of cleaning products supplied by the manufacturer to ensure good results and optimize the service life of its components.
  Except for the UK market: _No detergent product is recommended or supplied. Any detergent used with this appliance must have been verified to represent no greater risk than Fluid Category 3. If the detergent used represents a Fluid Category risk greater than Fluid Category 3 alternative backflow protection to the double check valve supplied with the appliance will be required immediately upstream of the appliance. The backflow protection used must be appropriate to the risk posed by the detergent._
- In order to ensure optimum cleaning results without the risk of chemical attack we recommend using our cleaning chemical BK101. Other products can be used. Generally cleaning products that are compatible with our ovens should:
  - have a composition based on potassium hydroxide with a concentration < 25%, WITHOUT sodium hydroxide
  - be suitable for use at a temperature of 60°C.
  - include anticorrosion agents
- For maximum efficiency of the descaling product without damaging the material and components of the oven, you should use an appropriate descaler. The use of certain acids has an irreversible destructive effect that may cause significant damage. The descaling product must contain corrosion inhibitors to prevent metal attack. It must also comply with legal requirements, in particular for material intended to come into contact with foodstuffs.
  Chemical products containing nitric acid are strictly prohibited. Recommended composition:
  - Phosphoric acid <50%
  - Corrosion inhibitor
- The automatic cleaning system is exclusively designed to achieve an introduction of cleaning and degreasing chemical. Never use a descaling agent. This would damage the hydraulic system of the oven irreversibly.
- **Under no circumstances should the oven be cleaned with grills or containers in situ.**
- The core probe socket and USB port are fitted with silicone protective covers.
  - Always put the protective cover in place (lowered to protect connections) whenever the socket is not in use.
  - Never "clean" connections with a water hose or a sponge. (If the silicone cover is used and put back in place after use, no maintenance is necessary).

- ♦ The manufacturer certifies that the packaging meets the provision 94/62/CE (relating to packaging and packaging waste of 20.12.94) and requests that the final installer (or user) observes the rules relating to the removal of the packaging (recycling or reuse).
- ♦ « According to article 6 of the decree of 20 July 2005 a marking giving the identity of the manufacturer and the market release date must appear on equipment after 13 August 2005».
  « The Manufacturer has filled in the National Register. »
  As per the legal provisions in force (article 21 & 22 of the decree 2005-829), the customer is responsible for the obligations relating to the elimination of electric and electronic waste, namely:
    - he is to deal with selective treatment, reconditioning and destruction of residue arising from electric and electronic equipment, selectively collected in the installations meeting the technical requirements or in any other installation authorised for the purpose, in another member State of the European Union, or in another State so far the transfer of these residues out of France is made according to the provisions of the Regulation of 1st February 1993 indicated above.
    - he must make sure that all fluids of electric and electronic equipment are drained according to the requirements of the provisions.
    - he must make sure that the information relating to the removal and treatment of these residues is forwarded to any further acquirer.
- ♦ **The warranty will not cover problems caused by failure to comply with these recommendations**

Warning! Danger! Caution!

- ♦ Cooking appliances may reach 250°C. BE CAREFUL not to burn yourself when using or handling INNER ACCESSORIES (Plates, modules, filter, duct...).
- ♦ The surface temperature of the door can exceed 60°C. BEWARE OF THE RISK OF BURNS.
- ♦ Loading and unloading containers and ovenware: The height of the top shelf or runner can be 1.75 m. If unloading manually be careful. **ATTENTION: splashes and spillages pose a risk of scalding.**
- ♦ When using the core probe be aware that it can be **very hot**, always use suitable protection to avoid burns
- ♦ Remember the dangers identified on the safety data sheet for detergent
    - Harmful if swallowed.
    - Can result in serious burns.
    - Irritates the eyes.
    - Irritates the respiratory tracts.
    - Risk of serious eye lesions.
- ♦ Danger of irritation to the skin and eyes or acid burns.
  Detergents will cause irritation and possible burns if in direct contact with the skin or eyes.
    - Do not inhale the mist or spray
    - Avoid direct contact with these products
    - Never open the oven door during the automatic cleaning cycle
    - Wear protective clothing, gloves and hermetic protective goggles in accordance with the safety data sheet.
- ♦ Remember the safety advice provided by the safety data sheet for each detergent
    - Do not each or drink when using these products.
    - Do not inhale their vapours.
    - If case of contact with eyes rinse immediately with plenty of water and seek medical advice.
    - Wear appropriate protective clothing, gloves and face and eye protective gear.
    - In the event of an accident or sickness seek immediate medical attention
    - Dispose of the product and its container as hazardous waste.

2.   COMPOSITION OF THE APPLIANCE

2.1   6 AND 10 LEVEL OVENS

Motorised vent valve

Double glazed door
(unlocked from the inside)

Runners

Cavity seal

Control panel

Door handle

Wire or sheet duct

Data plate *(visible with the door open)*

USB port (accessory) /
Core probe soket

Oven legs *height adjustable*

Door channel

2.2   20 LEVEL OVENS

Motorised vent valve

Cavity seal

Double glazed door
(unlocked from the inside)

Control panel

Door handle

Sheet duct

USB port (accessory) /
Core probe socket

Access door

Data plate *(visible with the door open)*

Oven legs
height adjustable

Door channel

2.3 ACCESSORIES

2.3.1 6 LEVEL OVENS

Runners 8 level

*GN1/1 stand
GN1/1 Stand Door Kit*

Retractable Spray Kit

2.3.2 10 LEVEL OVENS

*GN1/1 Runners Trolley
spaced 65*

*GN2/1 Runners Trolley
spaced 65*
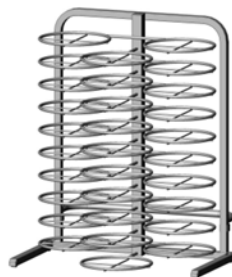
*GN1/1 Banqueting Trolley
30 plates spaced 66*

*GN1/1 runners kit
20 level*

*GN1/1 Banqueting
runner Device*

*GN2/1 Banqueting
runner Device*

*GN1/1 Banqueting
Trolley Table
Banqueting isothermic Hoodt*

*GN2/1 Banqueting
Trolley Table*
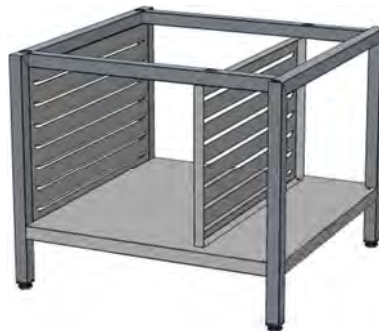
*GN1/1 stand
GN1/1 Stand Door Kit*
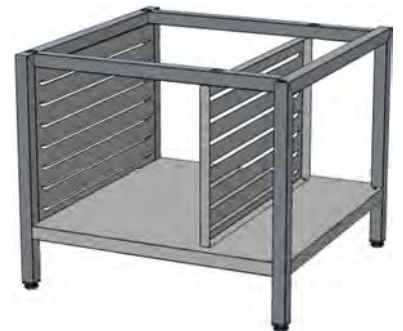
*GN2/1 stand
GN2/1 Stand Door Kit*

2.3.3 20 LEVEL OVENS

*GN1/1 Banqueting Trolley 60
plates spaced 66
Banqueting isothermic Hood*

*GN1/1 Banqueting Trolley 40
plates spaced 100
Banqueting isothermic Hood*

*GN2/1 Banqueting Trolley 102
plates spaced 75
Banqueting isothermic Hood*

*GN2/1 Banqueting Trolley 78
plates spaced 100
Banqueting isothermic Hood*
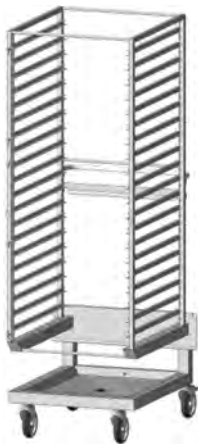
*GN1/1 Runners Trolley spaced
65
Banqueting isothermic Hood*

*GN2/1 Runners Trolley spaced
65
Banqueting isothermic Hood*
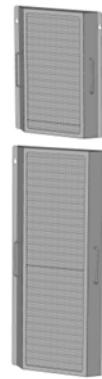
Grease Filter Kit

Preheat Plate

2.3.1 ALL MODELS

*Core Probe Kit Delicate
products 1 pt dia.1.7x100mm
(For ovens before 11/2017)*

*Core Probe Kit Standard 3
pts dia.4.5x100mm
(For ovens before 11/2017)*

*Removable core Probe Delicate
product dia 2.5x100mm
(for ovens from 11/2017)*

*Removable core Probe
rôtisserie dia.4.5x100mm
(for ovens from 11/2017)*

*Energy Management
Connection Kit*

*2x10m PT100 Recorder
Connection Kit*

USB Socket Kit
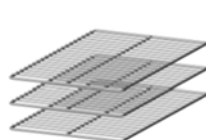
GN1/1 Kit 3 grills
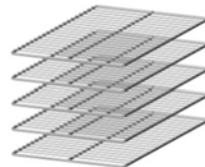
GN1/1 Kit 5 grills
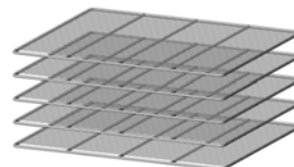
GN2/1 Kit 5 grills

*Independent
Spray Kit*

ELRO-Werke AG
Wohlerstrasse 47
5620 Bremgarten

3.   PRACTICAL OPERATING ADVICE

3.1 BEFORE FIRST USE

After manufacture units are tested and their accessories and instruction manuals put inside the oven cavity.
A thorough clean should be undertaken before use.
Using domestic washing up liquid and hot water will give good results, rinse thoroughly and dry.

3.2 LOAD LIMITS

> ⚠️ **Attention:** For your safety and that of the equipment always comply with these load limits.

Model	Maximum quantity	Support
6 level GN 1/1	24 Kg	Runners
10 level GN 1/1	40 Kg	Runners and Banqueting or runners trolley
10 level GN 2/1	80 Kg	Runners and Banqueting or runners trolley
6+6 level GN 1/1	24 Kg (per cavity)	Runners
6+10 level GN 1/1	24 Kg (upper oven 40 Kg (lower oven)	Runners Runners and Banqueting or runners trolley
20 level GN 1/1	80 Kg	Banqueting or Runners trolley
20 level GN 2/1	160 Kg	Banqueting or Runners trolley

3.3 USING THE SUPPORTS (Runners, modules and trolleys)

3.3.1 SUSPENDED RUNNERS

On 6 and 10 level ovens
To remove the suspended runners from each side of the oven cavity:
- Lift gently by the middle.
- Then lift off the front and back pegs
- Swing the runners towards the middle of the oven and remove them.

Attention: if a core probe kit is fitted remove this before removing the right hand runners
To refit reverse the above instructions
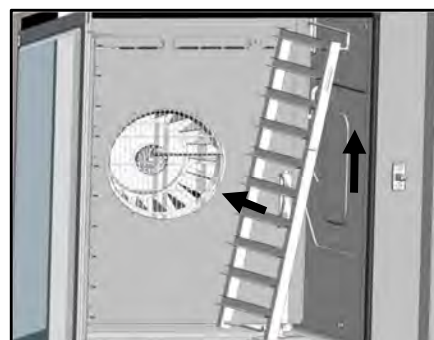
3.3.2 RUNNER OR BANQUETING TROLLEYS

On 10 level ovens
Remove the suspended runners as explained in the paragraph « Suspended runners ».
- Locate the rolling frame in the base of the oven
  Attention: the oven must be at the exact same height as the trolley table.
- Move the table transporting the runner module or banqueting frame so it is in front of the oven.(Always ensure the module is securely locked in place during transport)
- Position the trolley in front of the oven and release the catch
- Push the module onto the rolling frame.

To remove it reverse these instructions
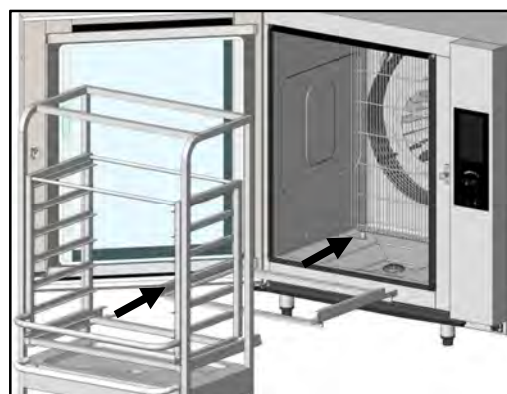
On 20 level ovens
- Place the trolley in front of the oven.
- Push it carefully into the cooking cavity

3.4 POSITIONING AND STORAGE OF THE CORE PROBE (ovens manufactured before 11/2017)

> ⚠ ♦ Do not put the core probe behind the ventilation duct (risk of severe deterioration against a fan, a heating element or the gas heat exchange).
> ♦ When using the core probe, **NOTE it may be very hot.** Use appropriate protection if there is a chance it may be hot.

No cooking or with a core temperature not programmed:

Ovens with runners:
Store the probe in the holder on the runner upright if it isn't being used *(see drawing opposite)*.

Ovens with trolley (20 level)
Store the probe in the holder provided on the ventilation duct *(see drawing opposite)*.

6 / 10 level ovens

20 level ovens
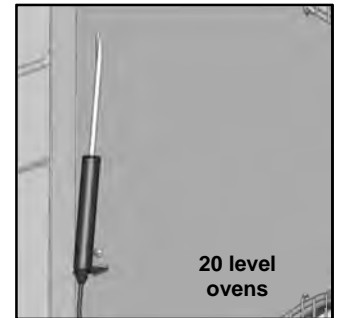
During cooking or with a core temperature programmed:

Oven fitted with a module or trolley
Always inset the probe from the centre rear to avoid it being pulled out when the trolley is removed
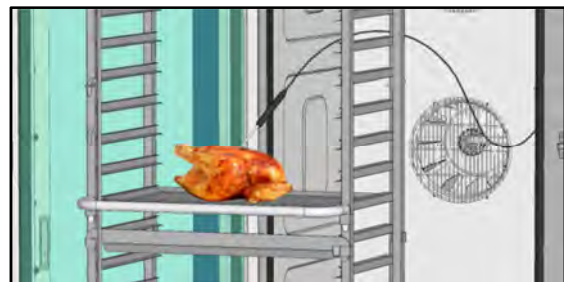
3.5 USE LIMITS

Internal oven capacity:

MODEL	6 GN1/1	10 GN1/1	10 GN2/1	6+6 GN 1/1	6+10 GN 1/1	20 GN1/1	20 GN2/1
GN 1/1 trays (325 x 530)	6	10	20	6 + 6	6 + 10	20	40
GN 2/1 trays (650 x 530)	-	-	10	-	-	-	20
Number of levels	6	10	10	6 + 6	6 + 10	20	20
Spacing between levels (mm)	83	67	67	83	83 / 67	65	65

> **IMPORTANT:** The number of levels used for the product to be cooked, as well as the number of portions to be placed on a given level should comply with the following rules.
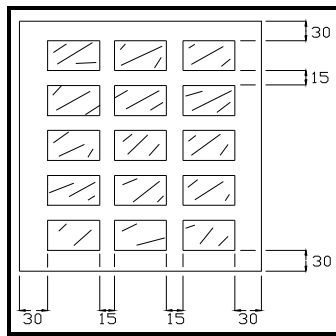
min 15mm between cooked products

min 30mm between cooked products and the tray edges

15mm between cooked products and the plate above
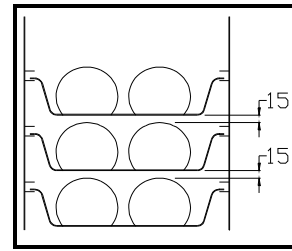
NOTE: Depending on how these rules are observed, the number of levels used can be reduced (example: 1 level out of 2) depending on the size of the products treated.

UNEVEN COOKING OF PRODUCT ON TRAYS ARISES FROM THREE FACTORS:

LOAD:
Even cooking requires the correct circulation of air between products. These, when cooked, must be sufficiently spaced to allow this.
Too big a load may lead to excessive moisture, generating cooking differences.
TEMPERATURE:
- Preheating: The shorter and more delicate the cooking (less than 15 min), the closer the preheating temperature should be to the cooking temperature.
- Cooking temperature: It is always better to have a lower temperature than a higher one. In case of problems, lower temperature in 10°C steps.
DISCHARGE OF EXCESS STEAM:
Whilst cooking products loose a proportion of their moisture as steam. If this amounts to more than the oven can discharge this will result in uneven browning and inconsistent results.
→ reduce the load to obtain good results (after selecting Convection mode with Vent open)

3.6 PREHEATING (20 level oven)

Irrespective of the mode, these ovens are intended to be preheated "AWITH THE TROLLEY IN PLACE or with the optional "Preheating plate fitted".

If a trolley or the optional plate is not available:

- **Dry mode:**   Adjust the required preheating temperature, but stop the oven or put the trolley in place, once the REQUIRED TEMPERATURE is reached.
- **Combi mode:**   DO NOT USE. Always preheat in DRY mode to the required temperature (see above). Move to Combi mode for cooking with the trolley in place (Instantaneous steam production)
- **Steam mode / Injection oven:**   DO NOT USE: Always preheat in DRY mode to 105°C. Switch to Steam for cooking with the trolley in place (Instantaneous steam production)
- **Steam mode:**   Preheat the boiler only FOR THE FIRST USE OF THE DAY then stop heating or put the trolley in place when the oven reaches a TEMPERATURE OF 80°C (Steam coming out of the base of the oven) (Equajet boiler model).

NOTE: The NON-OBSERVANCE of these RECOMMENDATIONS will create problems for which the Manufacturer cannot be held responsible.

3.7 USE OF OVENWARE

* PASTRIES / VIENNOISERIE: Use backing trays for pastry
* ROASTS: Use gastronorm containers for meat preparations in sauces or for braising….
       For roasting, cook the products directly on the grills (chicken, roast beef, sausages….). In this case place a gastronorm container (20mm deep) on the bottom level to catch the cooking juices.

4.   GENERAL

The toughened glass control panel on your oven consists of:
- a coder knob:

Switches on the oven and its display screen.
Power on: press for 1 second
Switch off: press for 3 seconds

Allows parameters to be changed rapidly (Temperature, time …) and validated by simply pressing the knob.

- a touch screen:

♦   The control panel is operated via a serigraphic touch screen using your fingers. We recommend the exclusive use of your fingers and no other items such as knives, forks or spoons etc.
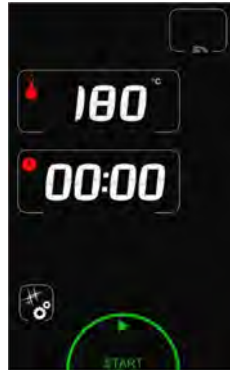
Simply touch the screen to access parameters and information.

Welcome menu: This screen appears every time the unit is started.

For stacked double cavity ovens the upper screen controls the upper oven…

5.   MANUAL MODE

➜   3 cooking modes: Convection, Steam and Combined (from 0 to 100%)

➜   Display of actual and set temperature
Preheat activation

➜   Time / Core temperature display
Select Time / Probe temperature

➜   Ventilation speed (1 to 100%)
Vent outlet
Manual humidification
Rapid cooling & Holding mode (hot cupboard)

➜   Cleaning Programme (see paragraph "Cleaning menu"), HACCP activation, Data Exchange, Modification and creation of programmes
Installation parameters / operating / technical

➜   Access and Validation of programmes

START / STOP cooking button. Changing colour:

| Before start cooking :
Green colour | Cooking cycle running :
Yellow colour | Pause (open door) :
Yellow colour | Cooking finished :
Red colour |

Temperature zone

➜ Displays the ambient and set temperatures
The ambient temperature is adjustable by pressing the corresponding zone
The setting entered is validated after 5 seconds or by pressing on another zone/button
Adjustment can be made using the coder or with the ▼/▲ buttons in 1° intervals

Timer zone

➜ Displays the "running time" or "remaining time".
The time is adjustable by pressing the corresponding zone
The setting entered is validated after 5 seconds or by pressing on another zone/button
Adjustment can be made using the coder or with the ▼/▲ buttons in 1 minute intervals

 /

➜ The location of the white dots at the side of the timer logo indicates what is displayed:
Dots on the left: remaining time
Dots on the right: running time

Core temperature button

➜ Pressing this touch button switches automatically from time control to core temperature control zone

➜ The core temperature zone is adjusted by touching the corresponding zone
The setting entered is validated after 5 seconds or by pressing on another zone/button
Adjustment can be made using the coder or with the ▼/▲ buttons in 1° intervals
To return to Timer mode (timer zone) touch the button again opposite the display

Fan button

➜ Pressing this button allows you to change the fan speed (default is 100%) moving to speed adjustment mode

➜ Adjustments can be made using the coder in 10% steps or using the ▼/▲ buttons in 1% increments.
The setting is validated after 5 seconds or by touching another zone/button

Vent button

 /

Vent closed   *Vent open*
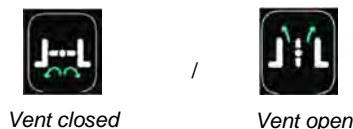
➜ Touching this button controls the opening/closing of the vent
The symbol changes to indicate whether the vent is open or closed
This button only works when cooking in convection (dry) mode

5.1 PREHEATING

When the oven is switched on the oven preheat starts if the Automatic preheat function is activated in the Clients parameters. The preheat temperature is programmable and controllable (CHEF menu).

Preheating before cooking

➜ The first touch on the preheat button activates it. The button is active if its surrounding border is blue.
Pressing a second time allows the set temperature to be changed
A third press deactivates preheating before cooking

Adjustment can be done using the coder in 10% steps or using the ▼/▲ buttons in 1% steps.
The setting is validated after 5 seconds or by touching another zone/button

5.2 THE MODES

Convection Mode (Dry)	Steam Mode	Combi Mode

The manual humidification function is inactive: button masked. It is only active during cooking

The manual humidification and the vent outlet functions are inactive: buttons masked

The vent outlet function is inactive: button masked
The humidification function is only active during cooking

Convection Mode	Steam Mode	Combi Mode

Cooking in progress, part of the logo for the mode selected turns red and the surround is blue.

5.3 ADJUSTING THE HUMIDITY LEVEL IN COMBINATION MODE

➔ The first press on the combination mode button selects it
A second press allows the humidity level to be adjusted

➔ Adjustment can be done using the coder in 10% steps or using the ▼/▲ buttons in 1% increments.
The setting is validated after 5 seconds or by touching another zone/button

5.4 DEFERRED START

This function is only available in manual mode, not with a programmed menu

At the start point for cooking press and hold START and turn the coder knob anti clockwise to programme a « negative time » corresponding to the delay before cooking starts.
The setting is validated after 5 seconds or by touching another zone/button

➔ *For example:*
Display « -7:30 » : signifies that cooking will start in 7h and 30 minutes.
The cycle start button will flash in yellow and the countdown will run from « -7:30 » to « 00:00 » until the selected cooking starts (this can still be changed).

NOTE: if an automatic wash cycle has been programmed this will not take place

5.5 PROGRAMMES MENU

→ The first press on the PROG/VALID button gives access to saved programmes (recipes)

→ Display shows "Pr01" in the timer zone.
Moving the coder or the ▼/▲ buttons scrolls through the programmes (Programmes No 01 to 18).
Note: the programmes are pre-recorded.
Only programmes that are not empty are displayed

→ The dots (white) in the "Start" zone indicate the number of cooking phases in the programme (maximum 6 phases with preheat)

Pressing "Start" launches the programme.
Pressing the PROG/VALID button or any inactive zone exits this menu and returns to the previous screen.

List of pre-recorded programmes:

Pr00	Beef : Rare roast	**Pr06**	Poultry : Chicken 1.2Kg	**Pr12**	Sliced carrots from frozen
Pr01	Meat in sauce short	**Pr07**	Fish : steamed from fresh	**Pr13**	Gratin dauphinois
Pr02	Meat in sauce slow	**Pr08**	Shellfish	**Pr14**	Flaky pastry
Pr03	Meat in sauce sous vide	**Pr09**	Viennoise from frozen	**Pr15**	Bread 80Gr from frozen
Pr04	Pork : Roast	**Pr10**	Choux pastry	**Pr16**	Fondant
Pr05	Pork : Ham slow cooking	**Pr11**	Green vegetables	**Pr17**	Crème brûlée

5.5.1 DISPLAYING THE CONTENTS OF A MENU PROGRAMME

→ Pressing the display "Prxx" or the coder reveals the content of the programme selected (cooking mode, temperature, time …)

→ Pressing PROG/VALID or the coder scrolls through the phases one at a time
The phase being displayed is indicated by the colour of the dots in the Start zone:
 1st dot is in cyan = 1st phase (other dots are white)
 2nd dot is cyan = 2nd phase (other dots are white)
After the last phase consulted the screen shows "Prxx" (the last programme displayed).

Pressing Start starts the programme (from phase 1).

The programmes can be modified if this is authorised (Edit in the Prog menu) but will not be saved permanently.
Changes continue to be available until another programme is used

→ Whilst cooking the programme's progress is symbolised by the coloured dots in the STOP zone:
 Green = phase not started
 Yellow = current phase
 Red = phase finished

→ To stop a programme that is running press the "STOP" zone: The display shows the "Pause" logo "‖".
If the action is not validated the programme does not stop (It automatically restarts after a few seconds delay if the screen is not touched).
Pressing the zone again restarts the current programme

Confirm the programme should stop validate by pressing the "End" zone: Programme stopped

6.   ABC MODE
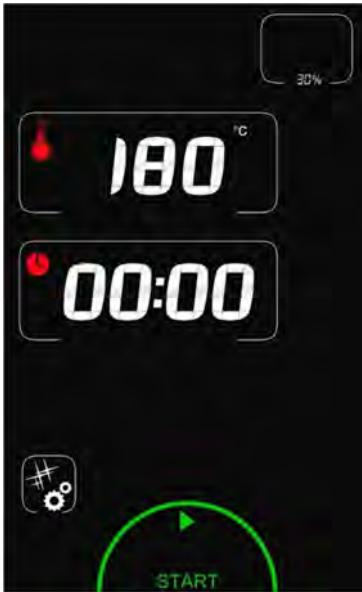
→ Automatic display of humidity level as a function of the set temperature. Adjustable manually from 0 to 100%
- 0% = Convection mode with Vent open
- 100% = Maximum humidity

→ Display of set temperature

→ Time display

→ Cleaning Programme (see paragraph « Cleaning menu »)

START / STOP cooking button.

Temperature zone

→ Displays the ambient and set temperatures
The ambient temperature is adjustable by pressing the corresponding zone
The setting entered is validated after 5 seconds or by pressing on another zone/button
Adjustment can be made using the coder or with the ▼/▲ buttons in 1° intervals

Timer zone

→ Displays the "running time" or "remaining time".
The time is adjustable by pressing the corresponding zone
The setting entered is validated after 5 seconds or by pressing on another zone/button
Adjustment can be made using the coder or with the ▼/▲ buttons in 1 minute intervals

→ The location of the white dots at the side of the timer logo indicates what is displayed:
Dots on the left: remaining time
Dots on the right: running time

Humidity level zone

→ A single touch on the zone selects it.

→ Adjustment can be done using the coder in 10% steps or using the ▼/▲ buttons in 1% increments.
The setting is validated after 5 seconds or by touching another zone/button

7. CLEANING MENU

There are 4 options:
- Manual cleaning (semi-automatic)
- Automatic cleaning started manually (Automatic wash option)
- Automatic cleaning with a programmed start (Automatic wash option)
- Forced clean (Automatic wash option)
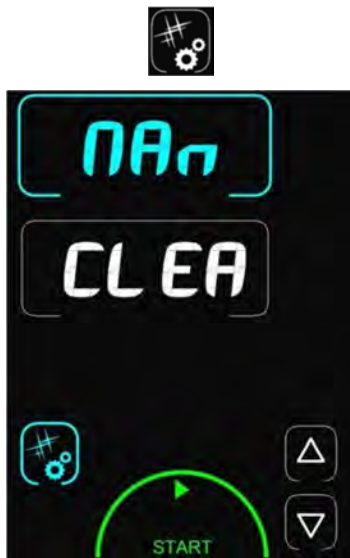
The cavity should never be cleaned with grills or containers in situ.

7.1 MANUAL CLEANING MENU

➔ Pressing the Cleaning/Tools button gives access to the cleaning menu

➔ Display shows "CLEA" (cleaning) in the timer zone and the intensity in the temperature zone.
By default the last cycle used is displayed.

Options:
- Cleaning
- Rinse

Function		Time
-		17 min
Rin		2 min

Pressing the "Start button" starts a wash cycle.

Pressing the Cleaning/Tools button or any inactive zone exits this menu and returns to the previous screen.

Procedure:
- Switch the oven on.
- Wait a few seconds until the start screen clears.
- Press the button:

➔ **"Cleaning mode"**

- The manual wash screen appears:

➔ Semi-automatic cleaning mode

- Then press the "Start" button:

➔ **"Start"** a cleaning cycle.

If the temperature is not appropriate for cleaning the temperature display will flash and the oven will heat up or cool down automatically to reach this temperature. Once this temperature is reached, the display indicates "ProD" and the oven will ring to warn you.

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Wohlerstrasse 47
5620 Bremgarten

Always wait for the oven to ring before spraying on a cleaning agent.

After the alarm has sounded:
- Open the door (without switching the oven off).
- Remove the right hand runners or the oven module (optional).
- Unlock the ventilation duct and swing it open by pulling it towards you for 10 GN 2/1 and 20 level ovens. For other models leave the duct in place
- Spray detergent on all the exposed surfaces. Only use products specifically designed for cleaning professional stainless steel cooking cavities.
- Close the duct and lock it shut (10 GN 2/1 and 20 level ovens)
- Spray the cooking cavity and refit the runners or module
- Spray the runners or module and the inside or the door, then close the door.

ΠΑₙ **00: 15**	➔ The cleaning cycle will start automatically and last 17 minutes. The display indicates time remaining.

- At the end of the cycle the display indicates « End ». The time display indicates « 00 00 » and the buzzer sounds (5 times).

7.2 AUTOMATIC CLEANING STARTED MANUALLY

➔ Pressing the Cleaning/Tools button gives access to the cleaning menu
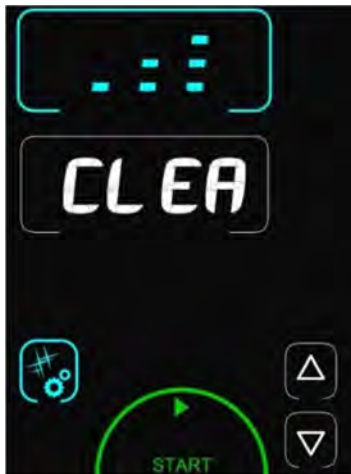
Display shows "CLEA" (cleaning) in the timer zone and the intensity in the temperature zone. By default the last cycle used is displayed.

Possible selections:
- 3 cleaning intensities
- Rinse function
- Cleaning product priming function

Intensity		Time	
		6/10 lev	**20 lev**
1	**.**	17 min	26 min
2	**.:**	26 min	36 min
3	**.:**	36 min	37 min
Rin	**r in**	2 min	2 min
Pri	**Pri**	2 min	2 min

The priming function allows the detergent delivery circuit to be refilled when the container is changed so that efficiency is maintained
A parameter in the CHEF menu allows you to program a daily automatic start time and the desired wash intensity
Pressing the "Start button" starts a wash cycle.

Pressing the Cleaning/Tools button or any inactive zone exits this menu and returns to the previous screen.

Procedure:

Unhook the side runners, lean them to one side within the cavity with the runners upward
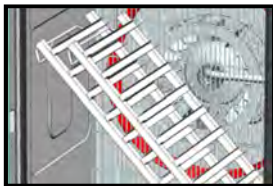
- Press the button:

➔ **"Cleaning mode"**

- Select the required level of cleaning depending on how dirty the oven is.

➔ **Select cleaning intensity** of 1 to 3

- Check the pipe is connected to the chemical container and that the quantity is sufficient. If not refer to the paragraph "**Replacing the chemical containers**"
- Then press the "Start" button:

➔   **"Start"** a cleaning cycle.

- It is still possible to change the intensity of the cleaning cycle whilst the zone is flashing (phase before detergent is injected). Whilst the timer is still displayed:

00:35 ➔   Time remaining before the end of the cycle.

- At the end of the cycle the display indicates "00 00".

7.3 AUTOMATIC CLEANING WITH A PROGRAMMED START

This function offers the possibility to program a daily automatic start time and the desired wash intensity.

NOTE: *It is always possible to start an automatic cleaning cycle manually (see the paragraph '*Automatic cleaning started manually'*), a rinse (see paragraph 'Rapid rinse') and/or priming (see paragraph on 'Replacing the detergent container')*

This function is accessible via the client parameters in the "CHEF" menu (normal PIN code)
- Scroll through the various parameters to the parameter "setting the cleaning time"
- Set the cleaning time.

CLE 23:30 ➔ **Select "the time"** for starting the cleaning cycle
1st press = adjusts the hour;
2nd press = adjusts the minutes.

- Once adjusted to something other than --:--, the wash will start automatically at the set time (provided the oven is not in use). To cancel the automatic start reset the parameter to --:-- (set the hours to 00, then decrease the minutes to --:--).
- Then adjust the cleaning intensity by selecting the next parameter.

.:. CLEA ➔ **Select "cleaning intensity"** of 1 to 3

- Validate and exit the menu.

7.4 FORCED CLEANING FUNCTION

The forced cleaning function makes the operators clean the oven regularly. If a cleaning cycle is not undertaken after a predetermined number of days the oven will cease to operate normally, only the cleaning cycle function will be accessible.
This function is inactive by default. The operator can't access this parameter (a service technician is needed)

If activated:
- 24 hours before a programmed cleaning cycle is require the display will flash after every cooking cycle and when the oven is switched on.

CLEA ➔ This screen alternates with one showing the number of days, inviting the operator to clean the oven and advising the number of days left before it locks down.
Pressing the screen clears the message which will reappear the next time the oven is switched on if it is not cleaned.

NOTE: *It is always possible to start an automatic cleaning cycle manually (see the paragraph '*Automatic cleaning started manually'*), a rinse (see paragraph 'Rapid rinse') and/or priming (see paragraph on 'Replacing the detergent container')*

- If the maximum time limit is reached without cleaning a blocked screen appears (Red) when switched on or after a cooking cycle this forces the user to clean the oven immediately.
ATTENTION: the oven locks down (cooking is not possible) if it has not been cleaned.

➔ This screen indicates that the operator must clean the oven immediately.
The appearance of this message starts a cleaning cycle (s*ee the paragraph* 'Automatic cleaning started manually').
Only a completed wash cycle will clear the message and unlock the oven.

7.5 CYCLE AND TIMES

		Intensity 1	Intensity 2	Intensity 3
INTENSITY				
Setting the temperature (if the oven is hot)		5'	5'	5'
Pre-washing		3'	3'	3'
Cleaning*		10' /19'	19' /29'	29' /30'
Rinsing		4'	4'	4'
Total wash cycle*		**17' / 26'**	**26' / 36'**	**36' / 37'**
Total complete cycle		**22' / 31'**	**31' / 40'**	**41' / 42'**

Time in minutes for 6 and 10 level ovens / 20 level ovens
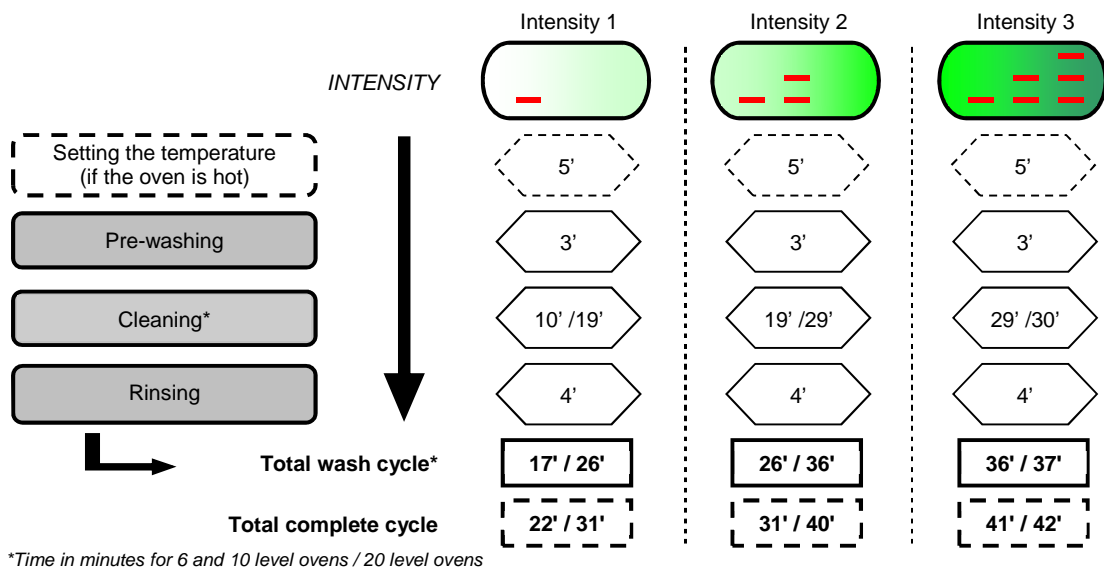
7.6 STOPPING THE CLEANING CYCLE

To stop a cleaning cycle that is running:
- Press the stop button:

➔ **"STOP"** stops the cycle.

If this action is not validated the cycle is paused but not stopped (It will restart after a few seconds if no further action is taken).
Pressing the button for a second time will restart the cleaning cycle

- Confirm by validating using "End?".

➔ **"End?"** Stops the cleaning cycle.

Depending on the progress of the cleaning cycle, it will stop immediately or go directly to rinsing before stopping.
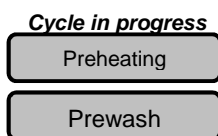
Cycle in progress	*Action in the event the cycle stops*
Preheating	Stops immediately
Prewash	

| Wash | Automatically switches to rinse mode then stops |
| Rinse | Finishes rinsing then stop |

> ⚠️ **Warning:** If the message **« i81 »** appears during a washing cycle, check the water valve and pressure. It is imperative that the cavity is rinsed profusely before cooking.

7.7 RAPID RINSING

→   Rapid rinse function using only water (no chemical) for example between two different types of cooking

7.8 REPLACEMENT OF THE CHEMICAL CONTAINER (Priming Cleaner function):

> ⚠️ **Never use descaling product in the automatic cleaning system. This could seriously damage the ovens hydraulic circuits.**

The cleaning chemical supply hose is labelled which corresponds to the container.

> ⚠️ **Note:** Refer to the "Recommendations" chapter when handling or using these chemicals, if in any doubt refer to the products safety sheet

→   **Changing the detergent containers**
Use the « Priming Cleaner» function when changing the chemical container if the supply tube is empty.
For example when you start the unit for the first time.

The oven will prime the product then rinse for several minutes

8.   PARAMETRES

8.1   GENERAL

→ Pressing the Cleaning/Tools button for the first time, then pressing the Timer zone activates this zone allowing the parameter menu to be scrolled through

→ Moving from one menu to another can be done with the coder or the ▼/▲ buttons.
Pressing the menu allows access (as does pressing the "PROG/VALID" button or on the coder)
Clients parameter
Menu "CLEA": Cleaning, free access
Menu "ProG": Modification of recipe programmes, restricted access
Menu "CHEF": Client parameters, restricted access
Menu "HACC": HACCP data, restricted access
Menu "USb": Data import/export restricted access
Installation parameters
Menu "InSt": Restricted access
Technicians parameters
Menu "tECH": Restricted access

Pressing the Cleaning/Tools button exits this menu and returns to the previous screen.

8.2   RESTRICTED ACCESS: PASSWORDS

Allows the client to access:
Menu "ProG": Modification of recipe programmes   Menu "HACC": HACCP data
Menu "CHEF": Client parameters   Menu "USb": Data import/export

→ Pressing the parameter menu allows access (as does pressing the "PROG/VALID" button or on the coder)
"Pin" is displayed in the temperature zone.
"----" is displayed in the timer zone.

The first digit appears in cyan and flashes. Using the coder or the ▼/▲ buttons allows you to change the value of the first digit.
Once the value is correct press the coder or the "PROG/VALID" button moves you on to the next digit which can be altered in the same way
When all the code has been entered and it is correct access the menu or start on the PIN number again

PIN codes
Menus "ProG", "CHEF", "HACC" and "USb":
0000 (modifiable) or **CHEF** *(permanent)*

Note: Pressing on the "PIN" code entry zone has the same effect as pressing the "PROG/VALID" button

Pressing any inactive zone will exit the menu and return to the previous screen.

8.3   « ProG » MENU MODIFICATION OF RECIPE PROGRAMMES

The "ProG" menu gives access to programming of recipes and to authorisation levels
- Creation of recipe programmes: "Pr01" to "Pr18"
- Authorisation to modify programmes: "Ed it"

→ Pressing the "ProG" zone gives access (as would pressing the "PROG/VALID" button or the coder)
Access to this menu is by PIN code (restricted access)

→ "Pr01" is displayed at first. Moving the coder or the ▼/▲ buttons scrolls through the other programmes up to Pr18 then "Ed it" for other authorisations

Pressing the "Prxx" zone gives access into the programme (as would pressing the "PROG/VALID" button or the coder)
The following screen allows each phase to be programmed: Choice of mode, time settings, temperature and functions …
The number of phases in the programme is indicated by the white dots.

Pressing Cleaning/Tools or any inactive zone exits the menu and returns to the previous menu screen

The dots at the side of the "PROG/VALID" button indicates the number of the cooking phase.
>   1 point = 1st phase ; 2 points = 2nd phase…
>   *Cycle in question = cyan; others = white*

Pressing the "PROG/VALID" button moves on to the next phase. If one or more parameters are missing, a "Bip" will sound and the screen will remain in the not validated phase
If no time is set before the end of the recipe (the last cycle not programme dis not taken into account), the screen will return to the "Prxx" display.
The last phase (No 6) corresponds to the preheat before cooking starts. By default the setting is "---" (no preheating).

The recipe is saved instantly. A successive display of the phases starts …

Removing/Deleting of phases and programmes:
If the set temperature of a cycle is changed to "---", the effect after pressing the "PROG/VALID" button is to erase all the cycles that follow or the entire recipe if this is done for cycle 1

Empty programmes are not displayed when consulting the programme list
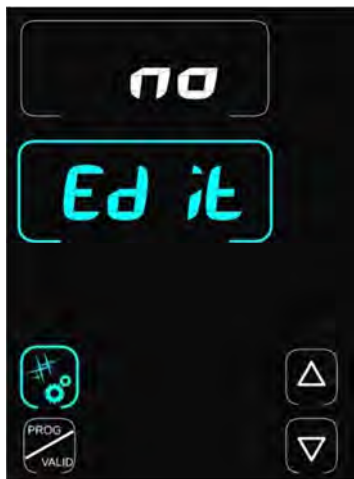
Pressing the "Ed it" zone accesses the parameters that allow changes to be made to recipes (as would pressing the "PROG/VALID" button or the coder)
When consulting the recipes access to the Adjust zone is blocked by this parameter

The current value is displayed in the temperature zone
Change the value with the coder or the ▼/▲ buttons.

Settings:
>   - "yes": settings can be modified whilst consulting the details of the programmes
>   - "no": modification is not possible

The default setting is "yes"

Pressing Cleaning/Tools or any inactive zone exits the menu and returns to the previous menu screen.

8.4 « CHEF » MENU: CLIENT PARAMETERS

Pressing on the CHEF zone gives access (as would pressing the "PROG/VALID" button or the coder)
Access to this menu is by PIN code (restricted access)

Pressing the Parameter allows its value to be adjusted (as would pressing the "PROG/VALID" button or the coder)
The value is displayed in the temperature zone

Moving from one Parameter or from one value to another can be done using the coder or with the ▼/▲ buttons.
Adjustable parameters: See table Parameters / values

Parameters / values

En / **LAnG** →	Language: « LanG » « Fr »: French « En »: English Default setting is « Fr »	**10** / **LuNi** →	Backlighting: « LuMi » Adjustable from 1(mini still visible) to 10 Default setting is « 10 »

En / **LAnG** →
Language: « LanG »
   « Fr »: French
   « En »: English
Default setting is « Fr »

10 / **LuNi** →
Backlighting: « LuMi »
   Adjustable from 1(mini still visible) to 10
Default setting is « 10 »

YES / **biP** →
Buttons : « biP »
   « YES »: Bip
   « no »: No bip
Default setting is « YES »

5 / **bu22** →
Buzzer intensity: « BuZZ »
   Adjustable from 1 (low) to 10 (loud)
Default setting is « 3 »

10 / **bu22** →
Number of buzzer bips: « BuZZ »
   Adjustable from 1 to 10
   « InF »: Continuous
Default setting is « 3 »

YY / **20 15** →
Adjust the year: « YY » (in English)
Example : 2015
The temperature shows the Parameter and the timer zone the Value.

nn / **12** →
Adjust the month: « MM »
Example : 12
The temperature shows the Parameter and the timer zone the Value

dd / **10** →
Adjust the day: « dd » (in English)
Example : 18
The temperature shows the Parameter and the timer zone the Value

HH / **10:30** →
Adjust the hour: « HH » then « Mn »
Example : 10:30
The temperature shows the Parameter and the timer zone the Value

°C / **C-F** →
Unit of temperature: « C-F »
   « °C »: Degrees Celsius
   « °F »: Degrees Fahrenheit
Default setting is « C »

YES / **PrEH** →
Preheating: « PrEH » (in English)
   « YES »: Preheating at start up
   « no »: No preheating
Default setting is « YES»

175° / **PrEH** →
Preheat temperature: « PrEH°C»
   Select a temperature
Default setting is « 175»

60° / **SC** →
Core temperature by default: « SC°C»

75° / **HoLd** →
Temperature in holding mode: « HoLd°C»
   Select a temperature
Default setting is « 75°»

HLd / **--:--** →
Length of temperature holding cycle: « HLd »
   Select a time
Default setting is « -- -- »

5 / **StbY** →
Screen saver: « StbY »
   Adjusts: from 5 / 10 / 30/ 60 / 90
   « no »: Stays on
Default setting is « 5 »

Pin / **0000** →
PIN access code for parameters menu: « Pin »
   Input PIN code
Default setting is « 00 00 »

YES / **H2o** →
Cooling cycle with/without water: « H2o »
   « YES »: With water
   « no »: Without water
Default setting is « YES »

YES / **drn** →
Condensate cooling: « drn »
   « yes »: cooling
   « no »: no cooling
Default setting is « no »

H2o / **CAPA** →
Water treatment capacity adjustment menu « CAPA » (See specific paragraph)

YES / **AbC** →
ABC mode: « AbC »
   « YES »: AbC mode
   « no »: Manual mode
Default setting is « no »

CLE / **23:30** →
Start time for automatic wash cycle from start of programme: « nEt°C»
   Adjust the time
Default setting is « -- -- »

CLEA →
Automatic wash intensity at the start of programme: « HoLd°C»
   Adjust the intensity
Default setting is «　　°»

Water treatment parameter « EAu CAPA »

H2o / **CAPA** →
Pressing « CAPA » gives access (just as touching « PROG/VALID »or the coder would)

This counter only works if there are 2 separate water supplies to the oven

➔ Pressing « xxxL » allows you to set the value.

Adjustment is via the coder or using the ▾/▴ buttons in increments of 100 litres.
The setting can be between 100 and 65,000 litres

The upper zone shows thousands, the lower one hundreds
    Example: « 01 » « 300L » is 1300 litres

Set the counter to zero if there is no treated water feeding the oven.

Default setting is « 00 » « 000L »

Once a value has been set pressing the coder or « PROG/VALID » validates the
setting

➔ Access to these settings is via the coder or using the ▾/▴ buttons from the previous
screen.

Pressing « yes » allows you to reset the counter.

Pressing Cleaning /Tools or an inactive part of the screen sends you back to the
previous screen.

➔ This message appears every time you switch the unit on if you have reached the limit
of the treated water count.

Having regenerated the water treatment system, reset the counter as above.

8.5 « HACC » MENU: HACCP DATA

➔ Pressing on the "HACC" zone gives access (as would pressing the "PROG/VALID"
button or the coder)
Access to this menu is by PIN code (restricted access)

➔ Pressing the Parameter allows it to be adjusted (as would pressing the
"PROG/VALID" button or the coder)
Values are shown in the temperature zone

Moving from one value to another can be done using the coder or with the
▾/▴ buttons
Possible settings:
          - "no": no recording
          - "1": Every minute
          - "2": Every 2 minutes
          - "5": Every 5 minutes
Default setting is "no"

Once adjusted pressing the code or the "PROG/VALID" button validates the
selection
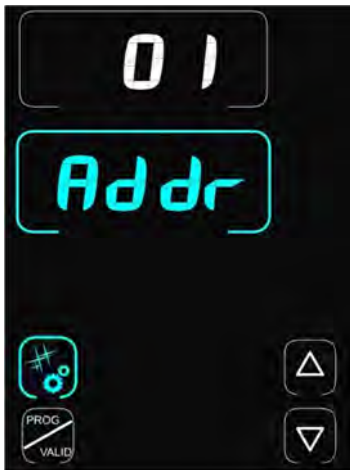
→ The following screen allows you to give the oven its own address so that HACCP data can be collected from several units

Oven's unique address if there are several ovens on site.
Default setting is « 01 »

8.6   "USB" MENU: DATA IMPORT/EXPORT

→ Pressing on the "uSb" zone gives access to it as would pressing the "PROG/VALID" button or the coder)
Access to this menu is by PIN code (restricted access)

The different types of data exchange are displayed in the time zone and the options to import and export are in the temperature zone:

- Import / Export Recipes "ProG": " in" or "out"
- Export HACCP " HACC": "out"

→

Pressing Cleaning/Tools or any inactive zone exits the menu and returns to the previous menu screen

Pressing Start commences the import or export of data if a USB stick is connected

→ During the transfer of data the dots on the "START" button scroll to indicate activity and turn red to indicate the progress.

9.   GUIDANCE AND INFO ABOUT THE CONTROL SCREEN

Why does the oven temperature drop so slowly?
In manual mode the change from a set temperature during a Convection or Combination cooking cycle doesn't activate a cooling cycle.

Why does my oven inject water in convection mode?
In manual mode starting a cycle when the actual temperature is already over the set temperature starts an automatic cooling phase with water injection (as per the parameters in the «CHEF» menus).

Why does the oven cool down whilst cooking?
Whilst cooking moving from convection or combination to steam automatically starts a water injection cooling cycle until the set temperature is reached.

How do you create a waiting phase in a programme?
Inputting a cavity temperature of 0°C in convection mode creates a waiting phase (no heating, no ventilation).

How can you see the recorded or programmed recipe's cooking phases?

 It is possible to view the phases of a recipe programme by repeatedly pressing «Pr xx» on the coder or Prog/Valid

How can you adjust the cooking during a factory recipe?
Factory recipes can be adjusted for temperature and cooking time even after cooking has started if the «Edit» parameter in the «PROG» menu is set to YES

Can recorded recipes be protected?
It is possible to block access to modify, erase and copy in «CHEF» parameters.

Why can't I modify my recipes?
Because the «Edit» parameter is set to NO in the «PROG» menu

Can products be held at temperature after cooking?

 HOLDING mode generates a cooling phase to the set temperature followed by holding at this temperature. This is like a hot cupboard without ventilation to avoid drying the products.

Can one activate a holding mode during the cooking process?
It is possible, the HOLDING button is activated and holding mode will begin after cooking has finished. If a core temperature has been selected holding will be at this temperature otherwise it will be at the temperature set in the «CHEF» menu.

What are the parameters for temperature holding?
The holding mode follows the parameters set in the «CHEF» menu: temperature and time. (75°C / unlimited)

Can the automatic preheating be deactivated or the temperature changed?
The automatic initial preheat can be switched on or off, whilst the preheat temperature can be set in the «CHEF» menu.

What is the oven's service interval?
This depends on the level of use, a message will appear 10 days before a service is required.

How do you access client's parameters?

 Access to the «CHEF» menu is by pressing the TOOLS button then scrolling through the menus with the coder knob or using +/-.
Access is by a PIN (the default is 0000) this can be changed but DO NOT FORGET IT!

Why can't I access INST and TECH parameters?
Access to certain parameters is restricted by a PIN and reserved for installation and service engineers.

Does the oven have a standby mode?
There is an automatic standby mode, timing is set in the «CHEF» menu, this controls the ovens principle functions (blank screen, lighting..).

How is HACCP data recorded?

 The HACC menu controls HACCP function: Automatic recording of data at the preset frequency.

How do you retrieve HACCP data?
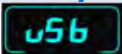
 The USB menu allows you to retrieve HACCP data: Viewable after exporting to USB stick in spreadsheet compatible format.

What is "Safe Mode"?
In the event of a fault in the electronics or the display it is still possible to start a Safe Mode cycle: convection at the temperature set for preheating 175°C by default. When operating in the mode any inputs from the control panel are ignored.

How do you start "Safe Mode"?
Switch the oven off and back on, then open and closed the door 3 times within 10 secs. The light will go off every time the door is opened and flash 3 times on the third closure to indicate the start of a Safe Mode cycle.

How do you stop "Safe Mode"?
To stop a Safe Mode cycle switch the oven off.

10.   USB PORT SOCKET (ACCESSORY) / CORE PROBE SOCKET

The USB port and core probe sockets are fitted with silicone protective cover.

<table>
<tr><td align="center">6 and 10 level ovens</td><td align="center">20 level ovens</td></tr>
</table>

USB socket   Core probe socket

USB socket   Core probe socket

Warning !

- ♦ Always put the protective cover in place (lowered to protect connections) whenever the socket is not in use.
- ♦ Never "clean" connections with a water hose or a sponge. (If the silicone cover is used and put back in place after use, no maintenance is necessary).
- ♦ **The guarantee will not apply if these recommendations are not observed.**

Note: For how to use the USB port, refer to the paragraph on « Exporting data ».

11.   TOOLS FOR OPTIMAL COOKING

11.1 CORE PROBE

The core probe allows the perfect control of the level of your cooking which can be reproduced day after day whatever the size of the product.
The core temperature to be reached will vary, of course, with the kind of product and the cooking level desired.

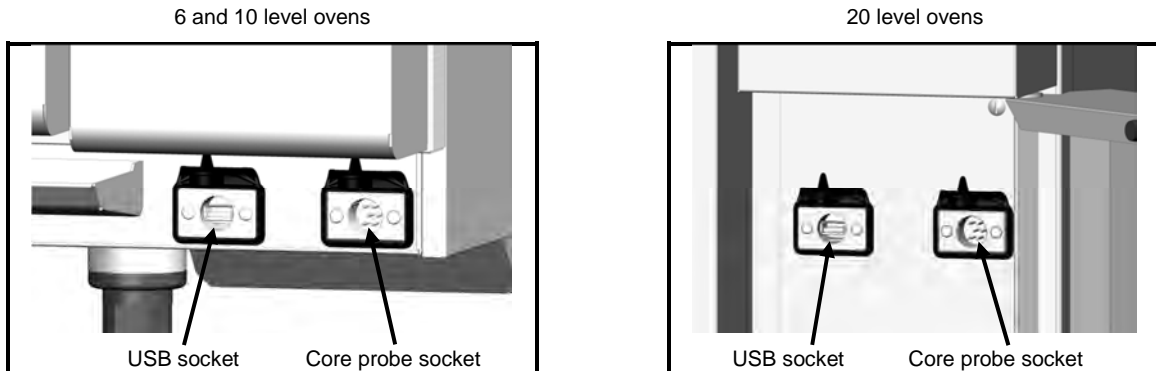**WARNING: The cooking of a product does not stop at once when removed from the oven.**
As a matter of fact, after standstill, the core temperature continues rising to reach a temperature all the higher as the product has been cooked at a high temperature.

Example:
Beef roasted in combined mode at 200°C and removed from the oven at the time when its temperature reaches 40°C will see this later rise to about 57°C.
The same beef, steam-cooked at **low temperature** at 60°C (as a last phase) and removed from the oven at the time when its core temperature has reached 52°C, will evolve very little reaching 56°C.

<table>
<tr><td rowspan="2" align="center">PRODUCTS</td><td rowspan="2" align="center">CORE TEMPERATURE
TO BE REACHED</td><td colspan="2" align="center">Core TEMPERATURE
WHEN REMOVED FROM THE OVEN</td></tr>
<tr><td align="center">Classical cooking according to the chart annexed</td><td align="center">Low temperature cooking</td></tr>
<tr><td colspan="4">**Red meats**</td></tr>
<tr><td align="right">Very rare</td><td align="center">54</td><td align="center">37</td><td align="center">50</td></tr>
<tr><td align="right">rare</td><td align="center">56</td><td align="center">40</td><td align="center">52</td></tr>
<tr><td align="right">Just done</td><td align="center">60</td><td align="center">45</td><td align="center">56</td></tr>
<tr><td align="right">Well done</td><td align="center">62</td><td align="center">48</td><td align="center">59</td></tr>
<tr><td colspan="4">**White meat**</td></tr>
<tr><td align="right">Veal</td><td align="center">72</td><td align="center">58</td><td align="center">69</td></tr>
<tr><td align="right">Poultry</td><td align="center">77</td><td align="center">63</td><td align="center">75</td></tr>
<tr><td colspan="4">**Fish**</td></tr>
<tr><td align="right">Salmon – Tuna</td><td align="center">75</td><td align="center">75</td><td align="center">75</td></tr>
<tr><td align="right">White fleshed fish</td><td align="center">80</td><td align="center">80</td><td align="center">80</td></tr>
<tr><td>**Pork preparations – terrines**</td><td align="center">67</td><td align="center">65</td><td align="center">65</td></tr>
</table>

NOTE: Recommendation for controlling the core temperature (cooking degree):

To control properly the degree of cooking, the aspect and the weight loss, more especially in the case of red meats, we recommend **finishing cooking with a low temperature steam phase.** Adjust the temperature 8°C above the core temperature desired.

Example: Roasting beef:

1st phase:	Coloration	Dry air	210°C	for 15 minutes
2nd phase:	Core cooking	Steam	60°C	Till core T° = 52°C

The cooking time increases to about 1 hour 25 minutes.

11.2 LOW TEMPERATURE COOKING

To optimise certain types of cooking, electronic regulation allows for long low temperature cooking. The set temperature corresponds to the core temperature which must be achieved.

Low temperature is indispensable for treating big pieces (sucking pig, leg of pork (ham), big fish), often treated in vacuum bags (sous vide).

This cooking mode is also worthwhile for perfectly controlling the cooking level (very rare, rare, well done…), for the aspect (external and sliced), for diminishing weight loss, but also for being safer from a hygienic point of view in the preparation of food products.

The quality of cooking is also much less sensitive to the size of the products treated, as well as to their quality.

The time necessary for cooking entirely conducted at low temperatures is of course longer.

LOW TEMPERATURE			
Products	**Mode**	**Cooking T°**	**Approx. time**
Red meats	Steam	55°C	
White meats	Steam		
Veal		72°C	6 h to 12 h
Pork and poultry		77°C	
Pork preparations and terrines	Steam	67°C	
Fish			
Salmon - Tuna	Steam	75°C	2 h to 4 h
White fish	Steam	80°C	
Miscellaneous			
Farm produced foie gras	Steam	70°C	
Fruit	Steam	90°C	1 h to 1 h 30'
Potatoes	Steam	85°C	

NOTE: Medium size pieces of meat (joints, leg of lamb…)

It is possible to diminish significantly the cooking times (2 or 3 times less), for medium sized pieces, and still partly keep the advantages above, by following:

Products	1st phase COLORATION	2nd phase COOKING	3rd phase COOKING
	Blown air	*Steam*	*Steam*
Red meats	210°C For 15 min	70°C till Core T° = 38°C	60°C till Core T° = 52°C
White meats	210°C For 15 min	90°C to Core T° = 60°C	85°C till Core T° = 73°C

12. ERROR MESSAGES

Client error information: ixx		*After sales error information: Exx*	
Yellow screen : *Alternative operation*	*Red screen :* *Cooking stopped (pause)*	*Yellow screen :* *Alternative operation*	*Red screen :* *Cooking stopped (pause)*
i31	**i33**	**E73**	**E72**
Non-blocking message: reduced functionality *Touching the screen anywhere will clear the message*	*Blocking message* *Cooking stops*	*Non-blocking message: reduced functionality* *Touching the screen anywhere will clear the message*	*Blocking message* *Cooking stops*
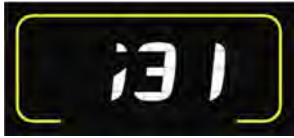
Message on the screen	Consequences	What to do?
i31 : Electronics overheating: Temperature reduced to 180°C	Cooking continues automatically at a temperature below 180°C	Clean the lower and rear air intakes. If the problem persists, call a service technician.
i33 : Core probe non function or not plugged in	Cooking stops	To continue cooking connect a probe or switch to timer mode.

i81 : Water flow problem	*Reduced functionality or* Pause the cleaning	Check the valve and water pressure.
		If the message appears during a cleaning cycle it is possible to stop the cycle if the cleaning chemicals have not yet been injected, by pressing stop. Check that the water has not been switched off to recommence the cycle automatically. If this is not the case the cycle is blocked. To force an end to the cycle :
		  - press on « Tools/Cleaning »
		  - enter the PIN code « RSTC » to exit
		  - manually undertake a thorough rinse of the cooking cavity to eliminate all chemical residues before cooking
		  - call a service technician

i82 : Sticking solenoid	*Reduced functionality*	Switch off and call a service technician.
E46 : Electronic communication fault	Cooking stops	Possible to launch safe mode: convection mode at 175°C (see guidance and info about the control screen).
E53 : Ventilation non function	Cooking stops	Switch off and call a service technician.
E61 : Ambient probe short circuit	Cooking stops	Switch off and call a service technician.
E62 : Ambient probe non function	Cooking stops	Switch off and call a service technician.
E68 : Cavity at +290°C	Cooking stops	Switch off and call a service technician.
E72 : Electronics at over + 75°C	Cooking stops	Switch off and call a service technician.
E73 : Detergent pump faulty or on permanently	Drain the hydraulic circuit. *Reduced functionality*	Switch off and call a service technician.

13. MAINTENANCE

13.1 INFORMATION ABOUT STAINLESS STEELS

Stainless steel is a steel grade designed that a thin protective sheet is formed on the metallic surface, which protects it against corrosion (Oxide film resulting from the chemical reaction of oxygen on the metallic surface).

Anything hindering the formation of this sheet, or facilitating its partial destruction (Food residues, overflow of liquids, stagnant liquids…) reduces the resistance of stainless steel to corrosion.

Whilst the composition of stainless steel enables it to withstand some chemical aggression better than classical steels, **you must not think that stainless steel is indestructible.**

● 3 main factors contributing to corrosion should be watched for:

- The chemical environment in general: * Different brines (Salt concentration, Sauerkraut…)
                                                 * Chlorides contained in particular in:
                                                           - cleaning products
                                                           - bleach.
- The temperature: Any chemical environment is made considerably more aggressive to stainless steel as the temperature rises.

- The duration: The longer the contact time between stainless steel and the chemicals, the more noticeable the consequences of corrosion will be.

The combination of these three factors may lead to the eventual destruction of parts of the equipment, even if they have been made in very high quality stainless steel.

Note that when stainless steel becomes corroded, it is extremely rare that this is generated by the steel itself. Generally, cleaning products, which are not appropriate or are improperly used, lack of maintenance or extreme conditions of use are often found to be the cause of the damage.

WARNING!
The manufacturer will not be held responsible for cases of corrosion resulting from these conditions and the warranty will not apply.

A list of the most frequent causes follows, to allow you to better identify possible inappropriate use and to ensure the long service life of your equipment.

13.2 THE COMMONEST CAUSES OF CORROSION:

Floor cleaning

Floors are often cleaned with very aggressive products (prior to handover or during a kitchen deep clean). If the product is sprayed, without necessary precautions or suitable dilution, any splashes on the appliances may result in the corrosion of legs, bases and low level trims.
Worse still, if the area is not properly ventilated after application, the vapour from these products may settle on the equipment and result in corrosion spreading to the entire surfaces.

Inappropriate cleaning product (Bleach, Acids, Soda)

If inappropriate products, such as bleach, acid or soda dilutions, (all products which are not specifically designed for the maintenance of stainless steels) are used, irreversible etching of the stainless steel surfaces can occur.

Cleaning product applied when the temperature is too high

All cleaning products are more aggressive at higher temperature. In principle the temperature of any surface **must not exceed 60°C** or permanent staining (blackening) of the stainless steel will result.

Inadequate rinsing after cleaning

After cleaning the surfaces should all be rinsed thoroughly to remove any chemical residues. If this is not done the residue will continue to act over time with the risk of starting the corrosive process.
Worse still, if the affected surface is submitted to temperatures over 60°C (inside of an oven, a tank or tank,...), the impact will be greater and corrosion will almost inevitably occur.

Stagnation of cleaning products

In the same way, all the areas that can trap chemicals, especially the channels, gutters, drainage manifolds, traps etc. must be subject to careful and plentiful rinsing. (Use a nylon brush to reinforce the action of rinsing with clean water).

Salt concentration

Salt, much in use in kitchens, is often found to be the origin of pitting that can even penetrate the stainless steel. Spillages on any surface should be cleaned up at once.
Particular case of cooking in boiling salted water:
Salting water in a tank or tank presents a major risk: never put cooking salt into the tank before the water and remember that salt can concentrating on the base of the tank. Salt should be added to the water and stirred until it dissolves, the risk is reduced using table salt which dissolves faster.

Intensive use with brine

Certain products, such as sauerkraut (acid juices), fish and sea food (presence of salt), and in general, all brines, must be subject to particular attention. In the case of occasional use there should be no problem if equipment is carefully and systematically cleaned after each use.
In the case of intensive use, all the cooking equipment (ovens, boiling pans, even utensils) must be selected with a grade of stainless steel specifically adapted to use in such an environment

Too much chlorine in the mains water supply

Sometimes certain networks supply water containing chlorine at above normal levels. In this event it is not unusual to be faced with problems of corrosion, pay particular attention to bain-marie, water baths, and equipment left to soak overnight etc.

Cleaning aluminium or aluminium coated items

The presence of aluminium or items that are aluminium coated in a chlorine solution is a particularly powerful catalyst for damaging stainless steel.
Do not leave fittings such as hood filters, aluminium trays or dishes soaking in tanks, tanks, pots, fryers etc. Just one night is sufficient to etch stainless steel at the point of contact with aluminium.

14.   MAINTENANCE OF THE OVEN

WARNING: Regular and thorough cleaning will ensure prolonged service life

♦   UNDER NO CIRCUMSTANCES SHOULD CLEANING CHEMICALS BE USED ON SURFACES THAT ARE OVER 60°C.
    The result will be serious discolouration and damage to the surfaces.
♦   Jet washers and hoses, high or low pressure should never be used for cleaning.
♦   The warranty will not cover resulting damage if the following guidance is ignored.
♦   The appliance must be isolated electrically during cleaning or maintenance and when replacing parts.

### 14.1 MAINTENANCE OF EXTERNAL SURFACES

It is necessary to clean the metal surface carefully so as to eliminate all dust, metal particles and deposits of any kind which could damage the protective layer mentioned above.

For this purpose, it is sufficient to wash these surfaces with soapy water or any other neutral and non-abrasive cleaning product. RINSE CAREFULLY and wipe the surfaces.

Never scrub stainless steel with metal wool, but if necessary, only with a "Scotch Brite" type pad or a similar product, by following the direction of polishing of the stainless steel surface.

### 14.2 CLEANING THE ELECTRONIC COMPARTMENT VENTILATION OPENINGS

Cooling the electronic compartment is ensured by means of the ventilation apertures at the right front of the equipment (6 and 10 level).
Once a week, check that the aeration grids are clean and not obstructed by dust by cleaning its surface with a dry cloth.

Ventilation openings
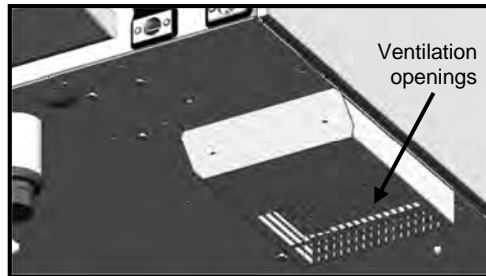
14.3 CLEANING THE CAVITY GASKET

In order to remove traces of grease or food scraps that can damage the gasket, regular and manual cleaning of the cavity gasket should be performed on the inner and outer faces.

Before cleaning, use water with soap or neutral and non-abrasive detergent with a sponge or a soft cloth to remove the grease from the cavity gasket.

Cavity gasket
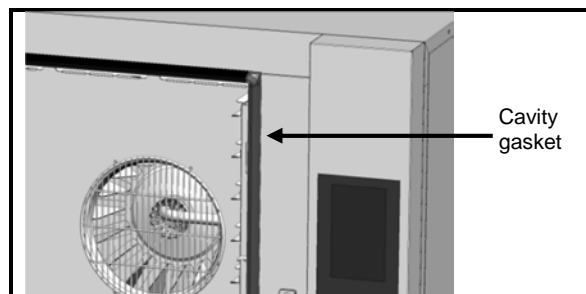
14.4 MAINTENANCE OF INTERNAL SURFACES

The general principle consists in not letting the following settle in certain places:
- Substances likely to become concentrated and so become corrosive.
- Settling of different minerals contained in water and likely to generate corrosion (walls) performance and life-duration (fan balancing, exchanger dissipation, ..) problems.

A trolley or preheating plate (optional) must be used for the automatic wash cycle on 20 level ovens.

CLEANING, DEGREASING: Once a day (see section « Cleaning menu »)

DESCALING: Every day if necessary.
If there are any mineral deposits (whitish specks) as a result of un-softened water in the cooking chamber this must be removed daily.

> For maximum efficiency of the descaling product without damaging the material and components of the oven, you should use an appropriate descaler. The use of certain acids has an irreversible destructive effect that may cause significant damage. The descaling product must contain corrosion inhibitors to prevent metal attack. It must also comply with legal requirements, in particular for material intended to come into contact with foodstuffs.
> **Chemical products containing nitric acid are strictly prohibited.**
> **Recommended composition:**
>> - Phosphoric acid <50%
>> - Corrosion inhibitor

Procedure:
Before descaling the cooking cavity, a cleaning cycle is required (see paragraph « Cleaning menu ») to dissolve any accumulated grease.
Manual descale:
- Run in steam mode at 60°C for 5 minutes
- Manually spray the surfaces to be treated with a descaling product specifically adapted for use on stainless steel thus the composition recommended is : phosphoric acid with a concentration of less than 50% + tensio- active corrosion inhibitors, diluted to a known level (conforming to the product label and its data sheet) and using suitable protective equipment (conforming to the product hazard sheet).Thoroughly spray the areas with limescale deposits (Fans, elements, panelling).
- Leave the product to act for several minutes depending on the level of scaling.
- Rinse using the automatic rinse cycle (see paragraph « Cleaning menu »).
- Undertake a cleaning cycle (see paragraph « Cleaning menu »)

The optional automatic cleaning system is designed to introduce degreasing detergent and nothing else. Never use a descaling solution. This could cause irreversible damage to your oven.

14.5 MAINTENANCE OF THE STEAM BOILER
**(Equajet boiler)**

Boiler maintenance takes place out of hours during the oven cleaning.
During this operation the generator will be rinsed to get rid of any steam and calcium deposits in suspension in the water prior to descaling. The drain pipe work will be cleaned of grease and cooking juices. It is normal for water to rise slightly into the bottom of the oven in order to clean the drain outlet.

14.6 MATERIAL USED FOR COOKING CORROSIVE PRODUCTS
(Sea fish, sauerkraut)

The materials used intensively and regularly for cooking corrosive products, such as sea fish, sauerkraut, …, should be cleaned carefully and systematically after each use.

14.7 UNLOCKING THE ROTATING DUCT
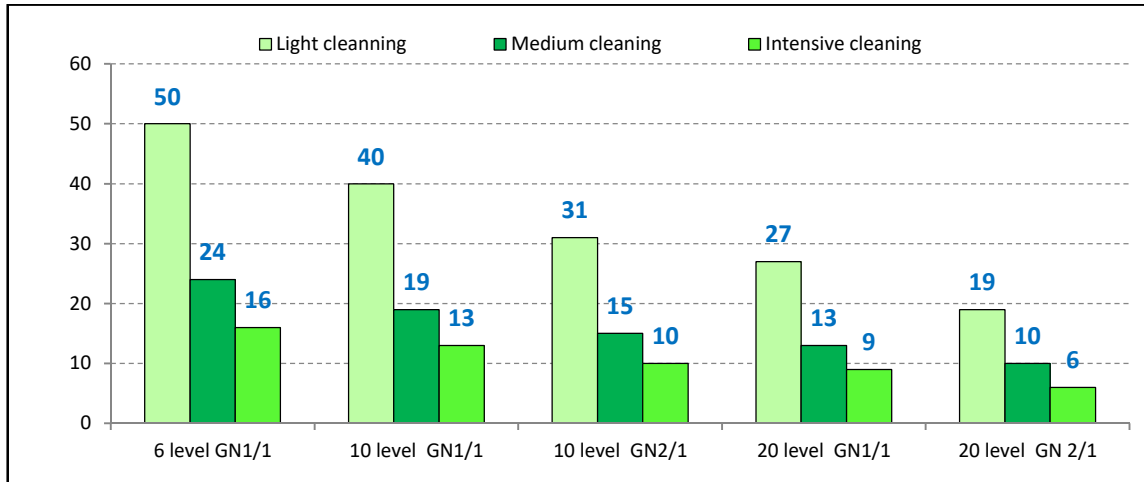**(on 6 and 10 level gas ovens, 10 GN2/1 and 20 level ovens)**
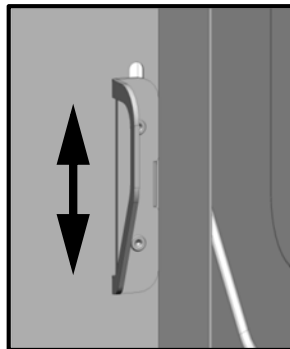
Procedure
- Lift the handle.
- Pull the duct outwards.

15.　CONSUMABLES (OPTION)

15.1 CLEANING PRODUCT

CLEANING PRODUCT AUTONOMY (Number of day / barrel of 5L)

Consumptions based on 1 daily cleaning

16.　PREVENTATIVE MAINTENANCE

The appliance must be isolated electrically during cleaning or maintenance and when replacing parts.

Subject	Daily	Weekly	Monthly	Every year (Or every 3000 h)	Recommendations
Cleaning the external surfaces	x				Use the correct dose of cleaning product; Do not use abrasive products.
Cleaning the cavity seal (all models) and bottom door seal (20 levels)	x				Use the correct dose of cleaning product; Rinse thoroughly; Do not use abrasive products.
Visual inspection of cavity seal (all models) and bottom door seal (20 levels)			x		In case of damage, alert the after-sales service
Cleaning and descaling of internal surfaces	x				Respect cleaning product dosage; Rinse thoroughly; Alert the after-sales service if any rust points appear.
Checking the amount of cleaning agent in the container	x				Replace the container as often as necessary
Checking the condition of the hose and of the base valve in the cleaning agent container					Check when replacing the container / Clean the base valve
Cleaning the electronic compartment ventilation openings		x			
Visual check of the presence of inner door stops		x			
Visual check of the condition of the lighting strip label			x		Clean if necessary with a non-aggressive and non-abrasive degreaser. Rinse thoroughly. In case of damage, alert the after-sales service
Visual inspection of the core probe (tip, cable, passage through the bulkhead)		x			In case of damage, alert the after-sales service
Periodic maintenance by the after-sales service				x	

17. GUARANTEE

PLEASE NOTE THAT NO GUARANTEE IS UNCONDITIONAL

Our guarantee applies only for normal use. That is, with the strict observance of the recommendations given in our instructions for use and maintenance.

It will only be valid on condition that the periodical maintenance recommended has been carried out by factory trained engineers.

All appliances are, subject to the above limitations, normally guaranteed for a period of one year, from the date invoice. In the event of a breakdown due to a visible or hidden defect, our equipment will be repaired at our expense, including parts and labour costs.

To benefit from our guarantee, our appliances must not have been modified in any way or repaired using parts which are not genuine and approved for such use or where repairs have been undertaken by personnel who are not qualified or factory trained.

In case of breakdown or failure we should be informed in writing at the earliest opportunity of the nature of the problem. In no circumstances should the defect be remedied by the user or a third party.

Regular service inspections and maintenance by our engineers are an essential condition for correct and reliable operation of our equipment. Such service and maintenance operations can and must only be carried out by our technicians, who are not only fully qualified but also trained to do so. They have the right tooling, original spare parts and are given regular training updates on the appliances. Periodic servicing is essential; it is carried out at a cost but guarantees reliable operation of our appliances

The timing of service and maintenance is relative to the conditions of use. In the event of heavy use certain operations will need to be carried out more frequently.

WARNING! Damage caused by connecting our appliances to a power supply which does not comply with the data plate (voltage, reversal of phase/neutral conductors..) or where phase order cannot be checked (this is important for three-phase motors, fan direction, electric rams,...) will under no circumstances be covered by warranty.

For this reason we advise against connecting appliances until the electrical and gas supplies can be checked and compared with details on the data plate.