univex

Half Rack Rotating Bakery Oven

Instruction Manual

CONTENTS

⊠⊠⊠ **BAKE OFF**
⊠⊠⊠ I T A L I A N A

BAKE OFF ITALIANA SRL	VIA CASTELBOLOGNESI,6 - ZONA	TELEFONO
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CE DICHIARAZIONE DI CONFORMITÀ AI SENSI DELLE DIRETTIVE:

CE DECLARATION OF CONFORMITY TO THE DIRECTIVES:

CE DÉCLARATION DE CONFORMITÉ SUR LA BASE DES DIRECTIVES:

CE CERTIFICACIÓN DE CONFORMIDAD A LA DIRECTIVA:

BASSA TENSIONE:
LOW VOLTAGE:
BASSE TENSION:
BAJA TENSIÒN:

2006/95/CE

EN60335-2-42:2003
EN60335-1:2002; A11
EN50336:2003

COMPATIBILITÀ ELETTROMAGNETICA:
EMC:
EMC:
COMPATIBILIDAD ELÈCTROMAGNETICA:

2004/108/CE

EN55014-1:2000; A1; A2
EN55014-2:1997;
A1 EN61000-3-
2:2000 EN61000-3-
3:1995; A1

TIPO DI PRODOTTO: **FORNO ROTATIVO** PRODUCT TYPE: **ROTARY OVEN** TYPE DE PRODUIT: **FOUR ROTATIF** TIPO DE PRODUCTO: **HORNO ROTATIVO**

MODELLO:	ROTORBAKE E2
MODEL:	ROTORBAKE E2
MODÈL:	ROTORBAKE E2
MODELO:	ROTORBAKE E2

Con la presente l'azienda dichiara sotto la propria responsabilità, che il prodotto sopracitato soddisfa per progettazione e costruzione i requisiti della direttiva "Bassa tensione" e "Compatibilità elettromagnetica". La conformità è stata verificata con l'ausilio delle seguenti Armonizzate:

We, the company, declare here with on our own responsability that the above-mentioned product meets the requirements of the low voltage directive for what concerns emgineering and construction and emc Conformity has been controlled with the aid of the following harmonized standards:

Par la présente nous déclarons sous motre responsabilité que la produit sous-indiqué, en ce qui concerne sa progettation et fabrication est conforme aux conditions requises par la directive Basse tension et compatibilité eléctromagnetique.

La conformité a été verifiée a l'aide des normes unifiées suivantes:

CON ESTA LA EMPRESA DECLARA, POR SU MISMA RESPONSABILIDAD, QUE EL PRODUCTO CITADO ANTES ENCUENTRA LOS RECUISITOS DE PROYETACION Y CONSTRUCCIÓN DE LA DIRECTIVA "BAJA TENSIÓN" Y "COMPATIBILIDAD ELÉCTROMAGNÉTICA". LA CONFORMIDAD FUE COMPROVADA CON LAS SIGUIENTES ARMONIZADAS STANDARD:

Ferrara, 20.04.2009

**BAKE OFF ITALIANA S.R.L.**
GIORGIO BORGHI

GENERAL WARNINGS

➢ This manual is to be consigned with the oven and must accompany it throughout its entire lifespan.
➢ These instructions are to be kept near the oven in an easily accessible place so that they can be readily consulted at any time.
➢ The oven is to be installed, started and serviced exclusively by qualified technicians in compliance with the manufacturer's instructions herein and with other applicable standards currently in force.
➢ None of the devices or safety systems are to be moved, removed, disabled or disconnected, as this would provide grounds to annul the manufacturer's guarantee.
➢ The oven is to be serviced by qualified technicians of the manufacturer at the programmed intervals.
➢ The oven is to be used exclusively for the purpose for which it has been designed, manufactured and protected; this means that it is to be used to bake all types of bread and cakes having maximum dimensions and weights compatible with the dimensions of the trays and the baking chamber. Any other use is considered IMPROPER.
➢ Do NOT bake products with high alcohol contents.
➢ The oven is to be used exclusively by duly trained personnel.
➢ Clean the baking chamber and the whole oven on a daily basis, not only to keep it looking good but also to guarantee hygiene and operating efficiency.
➢ When the oven is not in use, always disconnect all the connections (electric mains, gas and water supply for models that have this type of connection).
➢ Switch the oven off if it is defective or faulty.
➢ Non-original spare parts cannot guarantee the perfect operating efficiency and safety of the oven, therefore you can only be sure that the spare parts used and the job carried out is of top quality by contacting authorised technicians of the manufacturer or the manufacturer directly.
➢ **For versions with humidifier:** The manufacturer recommends the installation of a water conditioner between the water outlet supply and the oven itself, to optimise operation and to extend the operational life of the oven.

TECHNICAL DATA AND IDENTIFICATION DATA

The main technical data of the oven are written on the serial number plate and all connections are marked on the back of the oven, as illustrated in the diagram that follows.

Whenever you contact the manufacturer or the service centre you need to specify the model, code and serial number of your oven.

BACK OF THE OVEN AND CONNECTIONS
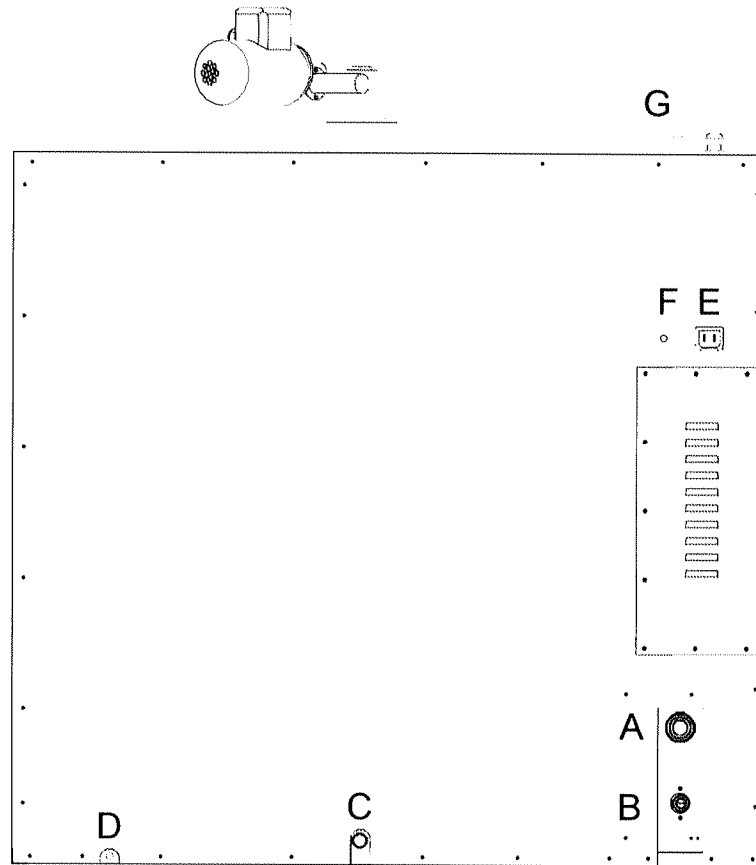
A - Electric power supply input (PG 36)
B - Water inlet (3/4")
C - Water discharge from oven chamber (3/4")
D - Unipotential terminal (M6)
E - Hood supply (optional)
F - Safety thermostat
G - Steam discharge from oven chamber (Ø 80mm)

VIEW OF THE EQUIPMENT
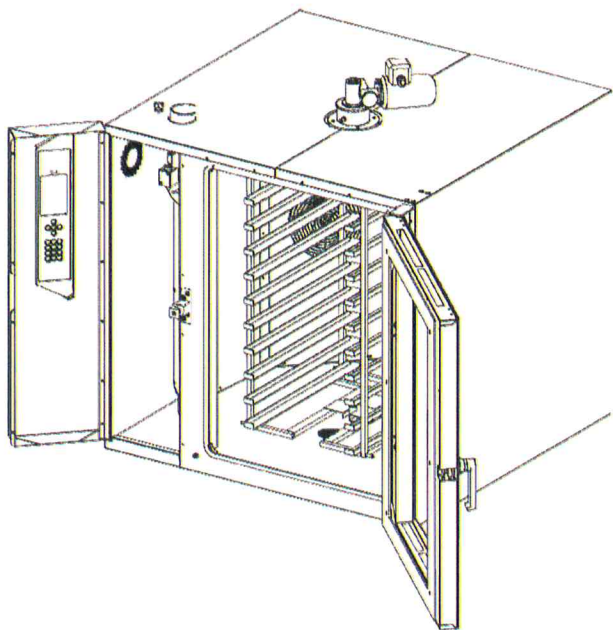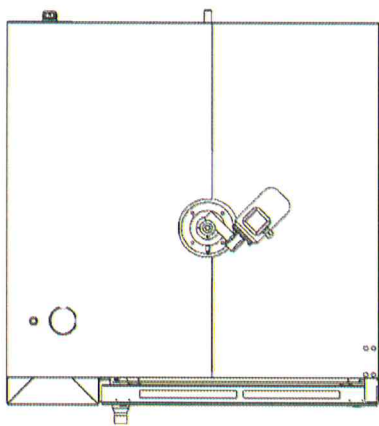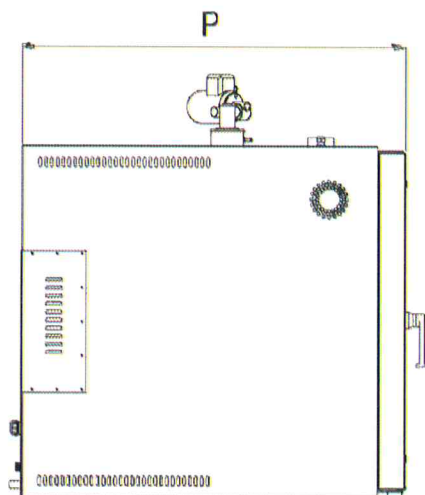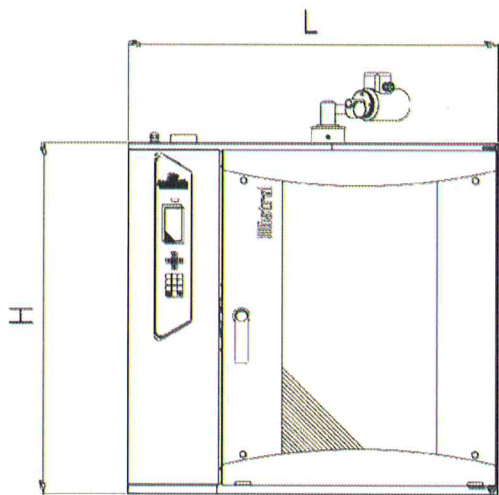
OVERALL MEASUREMENTS	L	P1	H
ROTORBAKE E2	11	11	10

ELECTRICAL PARAMETERS

Model	Rated voltage V AC	Connection cable, at least type H07 RN-F	Rated input KW
Rhrer2 E2	400 Vac 3N	5 x 6 mm^2	1
	230 Vac 3	4 x 10 mm^2	1
	230 Vac	3 x 16 mm^2	1

PLUMBING

Use conditioned water with hardness of 5°f. Install a pressure regulator upstream from the oven if the pressure in the main water line is not within the range indicated.

Model	Water discharge union	Water inlet union	Main supply line pressure
Rhrer2	$^3/$	¾ "	50 – 300 kPa

INSTALLATION

TRANSPORT

The oven is normally transported in a wooden crate open at the top and placed on a pallet. Loose parts are protected and placed inside the oven.

UNLOADING

The oven is unloaded using a forklift truck and is transported within the factory either with the same forklift truck or with pallet handling equipment when the oven is still on its pallet.

Upon consignment of the oven, check if the packing is damaged before actually starting to unpack and accept the goods with reserves if any damages are noticed, taking photos of any evident damages and making the relative claims.

Packing material is to be handed over to a disposal centre based on its composition, in compliance with current regulations.
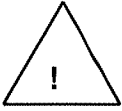
INSPECTION

Once you have unpacked the oven, make sure that it is perfectly in tact and damage free.
If you should notice any damages that may have been caused during transport, follow the instructions written in the contract on how to proceed with insurance claims.

Packing with positions of handling warnings
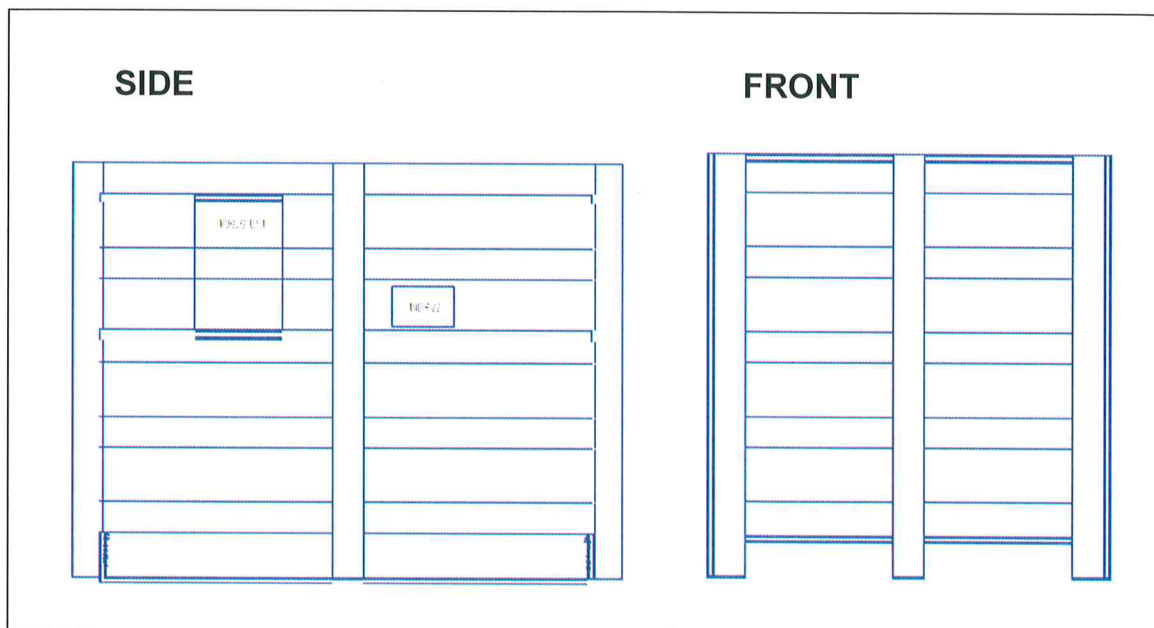
POSITIONING

⚠️ **Attention!**

The following instructions, technical regulations and directives are to be observed when positioning and installing the oven:

- Current legal provisions.
- Regional building regulations and fire prevention provisions.
- Health and safety provisions.
- Directives and regulations of the electricity board.
- Current IEC regulations.
- Building directives on requirements for fire prevention techniques of aeration systems.
- Any local extraordinary provisions possibly in force.
- Provisions concerning the place of work.
- Safety regulations for kitchens.

Take the protective film off the outer panels, if this has been applied, pulling it away slowly and remove all traces of adhesive. You can remove stubborn traces of adhesive using suitable products, such as stain-remover petrol.

The oven is to be installed in a well-aired room, possibly under an extractor hood to guarantee the rapid extraction of baking steam.

The temperature in the room in which the oven is installed must never be colder than + 5° C or hotter than + 40° C; air humidity must be within 40% and 75%. Failing this, the efficiency of the oven could be negatively affected.

Equipment designed to be installed on work benches can be stacked or combined with other Bake Off equipment (consult our catalogue).
When the oven is combined and stacked on other equipment, make sure the holes in the base are centred with the pins on the top of the other components.

The oven is to be positioned 10 cm away from other equipment and inflammable walls, both at the sides and at the back. Suitable precautions, such as heatproof panels for example, must be applied if the oven is positioned closer than this distance to other hot equipment (friers etc.).

The manufacturer does however recommend that you leave 50 cm around the oven to be able to clean and service it efficiently.

Make sure that the openings of the oven are not obstructed or covered!

Fire prevention provisions must be strictly observed.

ELECTRICAL CONNECTION

⚠ **Attention!**

The electrical connection is to be completed exclusively by qualified personnel, in compliance with IEC specifications and provisions.

Make sure the current and voltage of the electric mains match the rated current and voltage written on the oven's serial number plate. The wiring diagram is enclosed herein.

The oven can onlybe connected to the mains if an omnipolar circuit breaker with a minimum tripping capacity of 3 mm between the contacts for each pole is installed between the oven and the mains. This circuit breaker must be installed near the chamber and in an easily accessible position.

The connection cable must be at least of type H07 RN-F. The minimum cross section and the number of wires can be found in the "electrical data" table. Fixed connections imply the use of races, which must be installed according to standards.

Feed the cable into the cable clamp and connect the individual wires to the corresponding terminal. The nameplate near the terminal board indicates the correct position of the phase wires and neutral wire.
Once you have connected the cable to the terminal board, tighten the cable clamp on the back of the equipment and close.

Electrical safety is only guaranteed when the equipment is efficiently earthed, as envisaged by current regulations.
The oven is also to be connected to an efficient unipotential system. This connection is made using the

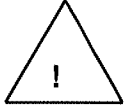dedicated terminal marked with the symbol ▽ at the back of the oven.

⚠ **Attention!**
Incorrect discharging could release foul smells in the baking chamber!

START-UP

PRELIMINARY PROCEDURES

⚠ **Attention!**

Make sure that:
- **all the connections have been completely correctly;**
- **the protective film has been completely removed;**
- **the tray guides are fitted correctly;**
- **the mains ON/OFF switch upstream is turned on;**
- **for models with steamers: the water stop tap is open.**

INSTRUCTIONS FOR THE USER

The oven can only be delivered to the user after all the jobs and inspections described in this manual have been completed.

The user must be trained on how the equipment works, especially in relation to safety. These instructions have been written also for such purpose.

The user is recommended to stipulate a Service Contract with the customer service department, as this type of equipment needs to be fully serviced at least once a year.

YEARLY SERVICE

The oven is to be fully serviced once a year by an authorised customer service centre.

This periodic service shall include the following points:

- Operational efficiency of the devices available.
- Inspection and earthing of the connection cable.
- Inspection of the electrical connection.
- Inspection of the plumbing system (filling and draining).

Parts are to be replaced exclusively by authorised personnel of the manufacturer or by operators especially trained for such purpose.

Requested spare parts are to be ordered from the manufacturer and nobody else!

OPERATING INSTRUCTIONS

INDICATIONS ON OPERATOR SAFETY

⚠ **Attention!**

➢ The oven is only ready for use after all the connections have been completed.

➢ The oven can work safely only if the following indications are observed.

➢ The user may work with this equipment only if duly trained on its use and operation.

➢ Panels or other parts of the oven that can only be removed using special tools must never be disassembled.

➢ The oven is to be supervised during operation!

➢ Be very careful not to touch the door while the oven is working, as it gets very hot!

➢ Open the door with caution during operation and when the oven is hot, as hot steam could be outlet!

➢ Protect the oven against frost.

➢ All installation and repair jobs are to be carried out according to current regulations and by qualified personnel.

➢ The oven is to be inspected once a year by an expert of the manufacturer. You are therefore recommended to stipulate a Service contract with the latter.

➢ The equipment is to be cleaned daily. The equipment is not protected against water, therefore do not spray water near it!

➢ **Note:** The noise level referred to the place of work is below 70 dB (A). This indication is necessary for certain national safety regulations.

VISION FULL TOUCH CONTROL PANEL

Once the electrical connection is completed, at the first power supply wait about a minute to load the software.
When the operation is completed the button 🔘 will light indicating the possibility to turn on the control panel.
Press and hold the button for 3 seconds to turn on the oven. ***Note: the software loading operation occurs every time the machine is re-powered after a prolonged interruption of electrical supply.***

Now the Vision control panel is operating with the home screen below:

To interact with the interface, touch on the display the icon corresponding to the desired function.

Alternatively, press the buttons 📃 to access the menus indicated by their icon above.
To regulate the setting of the numerical parameters of every option to be set, scroll the further icons' pages (where available) and scroll the recipes books' pages; touch the corresponding icon or area and scroll from right to left up to the desired values.

Alternatively, use the Slider ▓▓▓▓▓▓▓▓▓▓ scrolling from right to left up to the desired values.
To pass to another function, touch on the display the icon corresponding to the new function.

Alternatively, use the arrows buttons ▲ and ▼ to pass to a function previous or following to the current one.
To confirm a setting or a parameter, press again the icon corresponding to that setting or to that parameter.

Alternatively, confirm every setting with the button [OK].

SETTINGS MENU

Access and set up of the main system settings.

By pressing the icon the User enters the following screen:
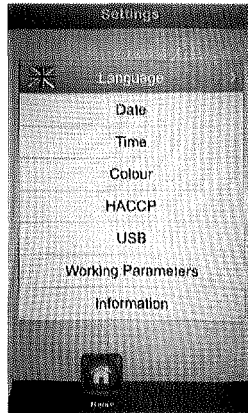
Language:	User's language setting
Date:	Date setting
Time:	Time setting
Colour:	It allows to choose the background image of the display and the colours to be used in the climate bar
HACCP:	report of all performed registrations when the machine is used. It is possible to export it on a USB key.
USB:	disable/enable USB pen drive – enable password to access USB pen drive (access to the menu with password)
Working parameters:	set up of the underground functional parameters of the oven (access allowed only to technical staff authorized with a password)
Information:	Information on firmware version of the device and the expansion card

With the arrows ▲ and ▼ scroll until the chosen option. Confirm with .

Modify the parameters of the corresponding options by touching the multi value scrolling set up icon or the slide selection icon ,dragging the finger towards right or left up to the desired value. To confirm, press again the multi value scrolling set up icon or the slide selection icon.

Alternatively, use the Slider and the above-mentioned arrows to set up the various options. Confirm always every setting with the button .

To save the parameters just inserted, press the button save otherwise the parameters will be brought back to the values previous to the modification

By pressing the button the User gets back to the previous screen. Press more times to reach the main screen.

WORKING MODES:

Chef Mode – in this menu it is possible to select various recipes setted and loaded in the Factory, or downloaded from our website and loaded in the Vision Full Touch Panel with the USB key.
4 recipes per page will be visualized. Change the pages touching the display in any area designated to view the recipes and scroll with the finger towards right or left. To select the desired recipe, press the corresponding icon one time to indicate it and two times to select it. Alternatively, scroll the pages with the Slider and select the desired recipe with the arrow buttons ▲ and ▼ . Confirm with the button **OK** .

Recipes Mode – in this menu it is possible to select various recipes saved by the User.
4 recipes per page will be visualized. Change the pages touching the display in any area designated to view the recipes and scroll with the finger towards right or left. To select the desired recipe, press the corresponding icon one time to indicate it and two times to select it. Alternatively, scroll the pages with the Slider and select the desired recipe with the arrow buttons ▲ and ▼ . Confirm with the button **OK** .

Manual Mode – working mode completely free, manually managed by the operator by setting directly the desired data.

To access the other available icons, touch the icons area and scroll from right to left.
Alternatively, scroll with the Slider to access the other available icons.

Cooling – in every working mode it is possible to access the Cooling menu. This program allows to fast decrease the temperature in the oven baking chamber, with open door. Select the program by long pressing the icon and start it with the button START STOP . The fans will be activated at the maximum speed to rapidly cool the oven chamber. Once gained the desired result, press the button START STOP to stop the running cycle.

Note: by selecting a saved program that requires a starting temperature much lower than the temperature present in the oven chamber, the oven directly suggests the **Cooling option** that will stop automatically when the suitable temperature for the previously selected program will be reached.

MANUAL PROGRAMMING:

Select the Manual menu . Following screen appears:

 – with this baking mode it is possible to divide the program to be saved into different baking steps. It will be possible to set time, temperature, fan speed and climate in an independent way for each step of the program, for a total of 10 steps for each program.

Press the button . The number corresponding to the Step to be programmed will light. Set the cooking values for this Step pressing the icons corresponding to the single parameters. A second press on the current icon (indicated) confirms the inserted data and pass to the following parameter. It is possible to save the data also by pressing any other icon/parameter. Alternatively, with the arrow buttons ▲ and ▼ and the Slider set the desired baking values for this Step and confirm each value with the button OK. Once the last parameter has been set (Climate) it is possible to decide to save the program as a single Step or add other Steps. To pass to the following Step press always the icon and repeat the programming like before. Once all desired baking parameters are set, save the program as new recipe (User), or execute it in a single mode (Manual), always by pressing the icon .

Hereinafter it will be possible to edit and modify every time the programmed Steps with the button and pass from one Step to another always with the same button.

Elimination of a Step: If a Step in a program is not necessary it will be possible to cancel it with this simple operation:

- Enter the Step mode
- After that enter the Setting mode
- Scrol the Steps until reaching the one to be cancelled
- Keep the button presed for 3 seconds
- this Step will be cancelled and the numerical sequence of the other steps that compose the program will be automatically up-dated.
- Save the operation with the button

ATTENTION: if the operation is not saved at the end of the cancellation of one or more Steps, the modifications will be cancelled.

Delayed Start – in every baking mode (Chef, Recipes and Manual), it is possible to set the start of the chosen baking program at a determined time. Select the desired baking program, touching the icons area and scroll towards right or left to access to the other available icons and enter the menu Delayed Start.

Alternatively, scroll with the Slider and enter the menu Delayed Start. The following screen will appear:
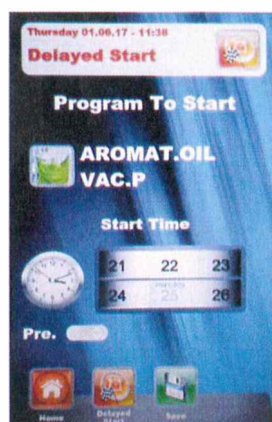
Modify the parameter "Hours" touching the multi value scrolling set up icon and dragging the finger towards right or left up to the desired value. Press the icon to pass to the modification of the "Minutes" parameter. Modify the "Minutes" parameter "Minutes" touching the multi value scrolling set up icon and dragging the finger towards right or left up to the desired value. To set the preheating phase di, press again the icon to enable the modification of the preheating parameter. Enable or disenable the function pressing the icon and dragging the finger towards right or left up to the desired value. Alternatively, with the Slider, set the desired time for the program start and, in case it is necessary, the pre-heating phase. Confirm every setting with the button .

In case of "Night Cooking" with delayed start the preheating parameter must be disenabled because, if it is enabled, it would inhibit the cooking phases following the preheating phase until the opening and following closing of the oven door.

Save with the button . On the main screen the chosen program will appear together with the starting time.

Press, and keeping pressed for a few seconds, the button to start the countdown, at whose end the program will start.
After the start of the countdown, all of the oven functions are inhibited and the control panel enters in standby mode, indicated by the flashing icon .

It is possible to interrupt every time the delayed start by long pressing the button .

Press the button until coming back to the main screen Home.
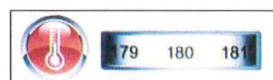
BAKING PARAMETERS:

Pre-heating: With the pre-heating phase the oven reaches a temperature of about 30° more than the temperature value which is set in the first program baking step, in order to compensate the temperature, decrease when the door is opened to put the product in the oven. At the end of this phase an acoustic signal is heard and the lights in the baking chamber flash. It is possible to put the product to be baked in the oven and when the door will be closed, the program will start the baking cycle. This operation can be selected or deselected accordingly to the User's needs in the programming phase or while modifying a program.

Time parameter – it manages the various baking times and allows to set the Multi-Timer mode. By scrolling until position INF, the time becomes endless.
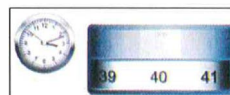
Temperature parameter – it manages the temperature settings set up for a baking program

Fan Speed parameter – it manages the set up of the desired fan speed for the baking mode to be used:

- **5** – high speed
- **4** – medium speed
- **3** – low speed
- **2** – medium speed, semi-static
- **1** – low speed, semi-static

The **semi-static mode** stops the fans once the set-point temperature is reached and reactivates them at every starting of the heating elements, so that the temparature in the baking chamber remains constant. In this mode the User will obtain a baking result comparable to a baking in a static oven. The use of the semi-static mode will be underlined by the lighting of the writing "**Pulse**" on the display.

Climate parameter – this parameter manages the level of steam injection related to the baking cycle, and will therefore create a dry or humid climate in the baking chamber accordingly to the User's needs.

Steam Injection parameter – this parameter allows to obtain a temporized steam injection in every moment during the baking cycle on User's request.

Insertion from keyboard – this option is available during the modification of the

parameters Time ⟳, Temperature ⓘ, Steam injection ⚙. Touching the icon, the following screen will be displayed, allowing the insertion of the numerical values from keyboard.

Icon corresponding to the parameter

To confirm the inserted value and go back to the previous screen, press the icon corresponding to the parameter being modified.

🕐 MULTI-TIMER MODE

Multi-Timer:
in this mode, it is possible to find 10 programmable timers that will act only and exclusively on a single baking program.

It is very useful to bake different products at the same temperature and climate but with different baking times.

The oven will reach the set temperature and climate, then the timers will independently regulate the different baking cycles. At the end of every single timer, the oven will continue to mark the following timers, showing the flashing writing "Ready" on the ended one until the extraction of the corresponding tray. When the last set timer will expire, the oven will continue keeping constant the values of temperature and climate set during the programming phase.

In the "Manual" menu select Settings ⚙.
When the value time is reached, scroll with the Slider over the 0, so that the function Multi is visualized:

Confirm the selection touching again the icon time ⊙ or with the button 🆗.

1   **2**

Fig. 1 – Set the desired timers (max 59 minutes each touching the corresponding number icon, confirming each value pressing again the corresponding icon or the icon of another timer, or using the arrow buttons ▲ and ▼ to confirm the data and pass to the following one. After setting the desired timers, press the icon OK on the display or alternatively the button 🆗. After that, save all settings with the button 💾. When the program will start with the long press of the button START/STOP, the timers will start counting **(Fig. 2)**. The timer of a different colour will be the first to end and will correspond to the tray number to be pulled out. At the end of each counting the chamber lights light and the acoustic signal is activated. Open the door and pull out the tray.

ATTENTION: the baking with the next timer will start only when the door will be closed. If the door will still be open, the oven will remain in stand-by.

During the baking program execution, it is possible to add other timers and modify the ones already set up by pressing the button "Modify" 🖼️. Touch the desired timer and modify the minutes parameter dragging the finger from right to left. Alternatively select the timer to be modified using the by arrow buttons ▲ ▼ and modifying the value using the slider. Press the button 🆗 to confirm.

To remove the Multi mode from the program (also during a cooking program), press the icon 🖼️ and modify the "Minutes" parameter corresponding to the icon ⊙ touching the multi value scrolling set up icon 🎚️ and dragging the finger towards right or left passing from the "Multi" mode to a specific time. Alternatively modify the value using the slider and pressing the button 🆗 to confirm.

🔘 *INFINITE TIME MODE*

Infinite time:
in this mode, there won't be time countdown. It is very useful to cook or defrost the same kind of product more times at the same temperature and climate with times decided arbitrarily by the professional. The oven will reach the set temperature and climate, which will be kept until the manual interruption of program by long pressing the button START/STOP

A timer function is also available, enabling by pressing the 🔘 , which does not interact with the cooking parameters with the scope to provide just a temporized acoustic signal. A new function will be displayed next to the icon Time ⊙; set the desired time and press again the icon 🔘 to confirm the value. To start the

countdown, press the icon start .At the end of the countdown an acoustic signal will be emitted, which can be disabled pressing the icon stop.

EXECUTION OF A MANUAL PROGRAM

After having completed the Manual programming press the button to start the chosen baking cycle. On the display following screen will appear:

⚠ After starting the programs the parameters Time, Temperature, Fan speed, Climate ,Steam injection, keep on being modifiable for the running program. Touch the corresponding icon to access the modification of the parameter.

Touch the lower icons area and scroll towards right or left to access further parameters. Alternatively scroll with the Slider.

With the icon Timer Manual Steam it is possible to send the steam injections seconds in the baking chamber. In the parameter Steam injection

The icon Manual Steam acts like a real button to manually inject steam when the baking program is running, accordingly to the User's needs.

At the end of the cooking cycle cooking, it is suggested, for 2 minutes, the option for extending the cooking program. If it is necessary, select the extension and his length. Confirm with the icon Time or the button

[OK] and the modifications will be immediately in force.

At the end of the baking cycle the oven suggests the baking time extension. The baking parameters will remain the same.

At the end of the baking extension, the same extension option will be suggested again. If further baking is necessary proceed as described here above, on the contrary the program will end.

EXECUTION OF A CHEF PROGRAM

Entering the menu [icon] screen n. 1 appears with the list of available recipes. 4 recipes will be displayed. Change the pages touching the display in any area designated to view the recipes and scroll with the finger towards right or left. To select the desired recipe, press the corresponding icon one time to indicate it and two times to select it. Alternatively, scroll the recipes with the arrow buttons and the pages with the Slider. Select

the desired recipe and press the button [OK].

It is also possible to search for the desired recipe by the Research function [icon] (See Research)

After that, screen n. 2 will appear, which suggests the two main parameters to proceed with the real baking cycle.

Cooking degree: the Chef recipes are developed for a minimum baking suitable for the product to be baked (baking degree to 0). It is possible to increase the baking time by operating in the related scale.

Cooking Load: the scale indicates the trays number in the oven. As pre-defined value at the first selection, the program will consider n. 1 tray in the oven. Increase the parameter accordingly to the trays number in the oven.

Press on [icon] to regulate the "**Cooking degree**", increase or decrease the scale touching the regulation area

and dragging the finger towards right and left with the Slider. Confirm the value with the button [OK].
Now it is possible to regulate the "**Cooking Load**". Increase or decrease the scale touching the regulation area

and dragging the finger towards right and left or with the Slider and confirm with the button [OK]. Save the new

settings with the button [icon]. Now the baking program can start by long pressing the button [START STOP]. The baking cycle and all its phases will therefore begin.

When the same Chef recipe will be recalled, the Vision Full Touch control will suggest the last settings regarding the Cooking Degree and the Cooking Load, the default ones and not the ones previously set.

To save the cooking degree and cooking load settings just programmed, press the button [icon] before starting

the cooking program by long pressing the button [START STOP].

At the following recall of the same Chef recipe, the Vision Full Touch control will suggest the cooking Degree and the cooking Load saved, in any case modifiable.

In the Chef mode it is also available the function to consultate the method in pdf format.

After selecting the recipe press the icon [icon] to access the description of the cooking method of the corresponding recipe as shown in the following screen.

Scroll the pages of the method touching any viewing area of the pdf file and dragging the finger towards right

and left to move to another page. Touch again the icon [icon] to exit the reading mode.

EXECUTION OF A RECIPE PROGRAM

[icon] Entering this menu, it is possible to find all the recipes saved by the User with the programming in the manual mode. 4 recipes per page will be shown. Change the pages touching the display in any area designated to view the recipes and scroll with the finger towards right or left. To select the desired recipe, press the corresponding icon one time to indicate it and two times to select it. Alternatively, scroll the recipes with the

arrow button and the pages with the Slider. Select the desired recipe and press the button [OK].

It is also possible to search for the desired recipe by the function Research [icon] (See Research).

Start the program by long pressing the button [START STOP]. At the end of the cycle it will be possible to extend the baking time if necessary, as explained for the execution in manual mode.

[icon] **Add** – in the Recipe mode it is possible to quickly add another customized recipe and save it with name without going also in Manual mode. Enter the menu.

Following screen will be showed:

⚠️ Now we can copy and rename a recipe (modifying it if necessary), or add a new one programming every single parameter. At the end, save with name the new recipe:

Digit the letters simply touching the icon of the desired letter. Alternatively use the arrow buttons to move through the lines and the Slider to scroll the specific letters. Confirm every digit with the button [OK]. At the end, press the icon ⬭ to save the name in the Recipes archive. Alternatively, press the button **OK** in the keyboard and save the name in the recipes storage, always with the button [OK].

🔲 **USB** – import/export mode of baking programs.

In the "Settings" menu 🔧, it is possible to enable or disable completely the section that belongs to the USB mode; it is also possible to protect the access recipes management with a password. Reed the paragraph "Enabling USB menu" in the next chapter for all possible options.

The control is supplied with USB menu enabled by the Factory. To manage the recipes procedure act as follows:

 Insert the USB key in its housing above the display. At the first insertion, the key is initialized and the pre-defined folder Univex is automatically created **(fig. 1)**.
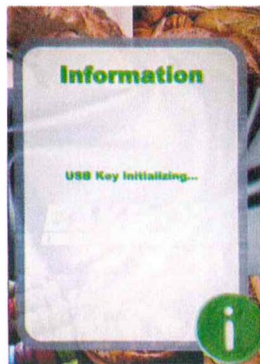
1

When the initialization is completed, extract the key and insert it in the PC. In the BAKE OFF folder, we find

the under-folder listed in the figure here under:

	Folder that will contain the exported reports of the machine registrations Folder that will contain the images to be associated to the recipes Folder that will contain the PDF recipes files Folder that will contain the saved recipes in .PPF format

PROCEDURE TO DOWNLOAD THE RECIPES FROM BAKEOFF WEBSITE

Enter the website: www.bakeoff.it
Enter the reserved area: Recipe Area
Access the reserved area: Access the reserved area
Insert the product code and the serial number to be found on
the oven.
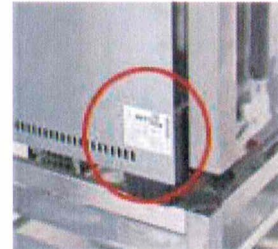
Download the desired recipes files (recipes .ppf, images .Jpg, or Pdf). Now it is possible to up-load the Chef recipes (file .ppf) in the folder Bakeoff\Recipes, the images in the folder Bakeoff\Images, the Pdf files in the folder Bakeoff\PDF in the USB key.

Connect the USB kit to the Vision Full Touch control. The electronic control recognizes the unit automatically and enables the managing menu, with which we will be able to import the downloaded recipes in the oven, as explained in the next paragraph.

Now, in the "Chef" and "Recipes" mode of the Vision control the icon ▮ will be operating. It allows to import the recipes and the recipes cover images in the oven, and to export from the oven the customized recipes, saved by the User in the Manual programming mode (the saved files have the extension .PPF). In the Chef mode, access the menu ▮. You will access to the here under indicated screen:
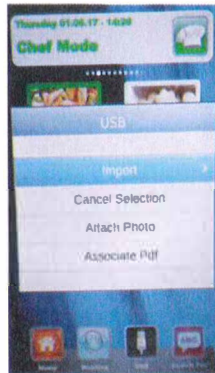
⚠ we can choose among 4 options:

Import: to import automatically from the USB key all recipes present in the specific folder (downloaded from our website).

Cancel selection: to cancel the selected recipes with the arrow buttons.

Attach photo: Option that allows, in case it is wished, to associate a picture to the selected recipe so to identify the recipe itself (in 1:1 format with optimal advised dimensions 100KB – max 600KB).

to match pictures and recipes, proceed as showed (example in Chef mode):

In the **Chef** mode, select the recipe to which we want to match a picture (fig. **1**). After that, enter the menu , select the writing "Attach photo" and press (fig. **2**)
Scroll the images which are showed touching them and dragging the finger towards right or left (or using the slider) up to the desired one for our recipe (fig. **3**). Press again the image or the button to confirm and the picture will be matched to the recipe (fig. **4**).
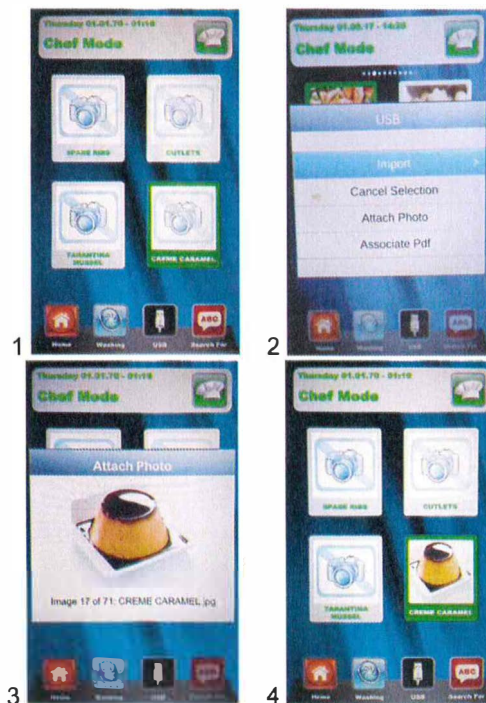
Associate Pdf: Option that allows to associate to the selected recipe a cooking method in pdf format (download on our website in a compatible optimized format).

To associate Pdf files to the recipes, proceed as shown below (example from Chef mode)

In **Chef** mode, go on the recipe to which match the Pdf method. Then, enter the menu , select the voice "Associate Pdf". Scroll the images corresponding to the available Pdf on the USB peripheral touching them and dragging the finger towards right or left (or using the slider) up to the desired one for our recipe. Press again the image corresponding to the desired Pdf or the button to confirm and the Pdf file of the method will be matched to the recipe.

The end of each selected operation will be indicated by an acoustic signal.

In *Recipes* mode, access the menu . The here under indicated screen appears:

 In comparison with Chef mode, in this menu it is possible also to export the recipes saved by the User. The under menu "Export" allows to export all recipes in the folder of the Vision Full Touch panel, or only the selected one.

The acoustic signal will inform about operation success.

After having completed the import or export operations, extract the USB key from the oven for other uses such as: back-up storage on a PC or installation on another oven of the Vision series.

ENABLING USB MENU

As mentioned at the beginning in the previous chapter, follow this procedure to:

Enable or disable the USB menu

Protect with a password the access to the Menu , if the menu is enabled

From the Settings Menu in the Home Page, select the Menu USB
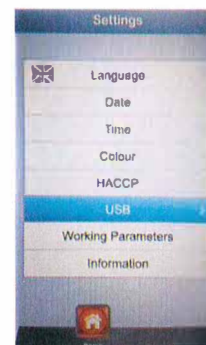
The following screen will appear:
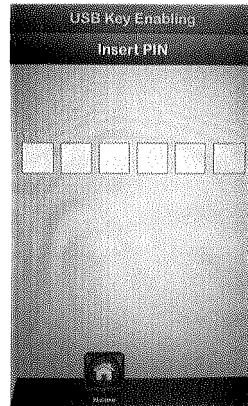
Press in sequence the buttons:

The User enters the USB section setting menu. The next screen is the following:
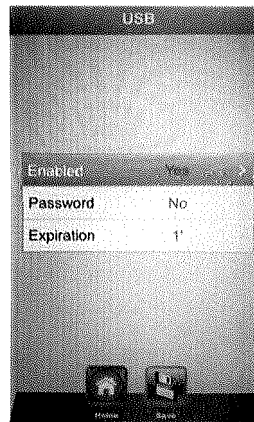
Enabling: it allows to enable or disable the USB section in the Vision Full Touch control.

Select the desired option dragging the finger towards right or left up to the desired value and confirm touching again the icon .Alternatively use the slider to select the desired option and confirm with the button . In case the menu is disabled, the button disappears from the menus Chef and Recipes.

Password: it allows to protect with a password the access to the USB menu, if enabled. Select the desired option dragging the finger towards right or left up to the desired value and confirm touching again the icon .Alternatively use the slider and confirm with the button . In case of password enabling, the next access to the USB menu is allowed only by typing the password (reported in the previous page).

Expiration date: when the password is enabled, the system allows to set for how many minutes it is possible to access the USB menu (by extracting and re-inserting the key) without typing the password again. After having extracted the key, the countdown starts and when it will be completed, at the next USB key reinsertion, it will be necessary to type again the password to enter the USB menu. Select the expiration time dragging the finger towards right or left up to the desired value and confirm touching again the icon .
Alternatively, enter the option and scroll with the Slider until setting the desired minutes. Confirm with the button .

Note: *when the USB key is inserted, the countdown is suspended and the USB menu is accessible every time.*

At the end of all settings, save them with the button .

 Research – very useful mode to filter the desired recipe when there are many recipes saved, both imported or saved by the User.

Access the menu . Following screen will appear:

Digit the letters touching the corresponding button on the video, until composing the name of the desired recipe or part of the name. Press the icon to confirm.
Alternatively, use the arrow buttons to move through the lines and the Slider to scroll the specific letters.

Confirm every digit with the button . At the end press the button **OK** in the keyboard and confirm always with the button . Now the display will show the filtered recipes.

To do a new research press again the icon . To exit the Research mode, press a second time the icon leaving the textual research field in blank.

HACCP – VISION FULL TOUCH

HACCP is the acronym of Hazard Analysis and Critical Control Points and basically consists in a self-control system to be performed by every professional within the field of foods production to estimate dangers and risks, and to establish control measures to prevent any potential hygienical and sanitary issue.
Interesting data are the regular records of all the cooking parameters, such as room temperature, heart temperature, humidity degree, etc., and other parameters to record the start of the ovens cleaning processes too.
Malfunctions of the oven may affect the cooking programs success and such irregularities can be caught by analysing cooking logs.

From Settings Menu in the Home Page, select HACCP Menu
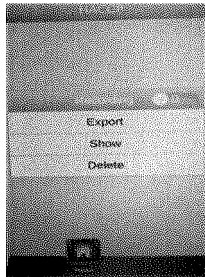
Recording: Enable **/** disable automatic record function of HACCP data
Export: Exportation of the HACCP record data on a usb key
Show: Viewing a record of the HACCP data saved
Delete: Deletion of HACCP data records

ABSENCE OF ELECTRICAL SUPPLY

In case of absence of electrical supply during a cooking program, the oven can resume and take to the end the afore mentioned cooking program if the electrical supply is restored within a time limit of 5 minutes from the interruption. After these 5 minutes, the oven will interrupt the cooking program (also not recoverable after a time that long) and will show the corresponding error message (see ALARM CODES)

SOFTWARE UPGRADE

Both the electronic tools (80P and Vision Full Touch) can be on site updated with the last release of the available software after authorisation by the producing company.

In case of malfunctions due to software issues, contact our assistance service and verify with the professional any possible software update available.

ALARM CODES:

The error messages provided by the electronic control in case of operating anomalies are listed below. When one of the following errors is displayed, except for error 009 which is self-resetting, you must contact your nearest customer service center.

Er. 001 = the power board gives no feedback
Er. 002 = wrong firm-ware
Er. 003 = probe alarm: a probe is disconnected or short-circuited
Er. 004 = heating element anomaly
Er. 005 = program memory not working
Er. 006 = program for delayed start removed after setting
Er. 007 = blackout error: the baking could not resume after a blackout
Er. 008 = no network synchronism: the frequency of the network is unstable, or the power board is faulty.
Er. 009 = motor thermal protection: the power board has blocked the oven because of excessive
      heating of the motor. Once the anomaly is resolved, the oven returns operational
Er. 010 = auxiliary board 1, if present, does not answer
Er. 011 = auxiliary board 2, if present, does not answer
Er. 012 = auxiliary board 3, if present, does not answer
Er. 013 = auxiliary board 4, if present, does not answer
Er. 015 = the vacuum-sealed probe has been connected or disconnected during the cooking
      program
Er. 016 = communication problem between display board and power board
Er. 017 = communication problem between display board and keyboard

In the presence of one or more errors, before proceeding to ask for assistance, it is recommended to shut the electrical supply of the oven down for at least 2 minutes. Verify the presence of the irregularity once the oven is turned on again and, if persistent, contact the assistance service specifying the corresponding error code.

CLEANING AND CARE
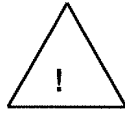
 Attention!

The unit must never be cleaned using a high-pressure cleaner or direct jets of

water. During cleaning, disconnect the power supply to the oven.

Clean the unit after it has cooled off.

Do not use cold water on the glass parts of the door if they are hot.

The oven must be daily cleaned!

The steel outer surface of the oven may be cleaned with a damp cloth. You can also use normal commercially available detergents. Dry afterwards. It is not advisable to use scratching, abrasive or corrosive products as they may damage the surfaces. Further care may be taken by using products that are specifically for cleaning steel. In this case, follow the instructions shown on the product.

For cleaning the cooking chamber, it is advisable to use specific sprays for cleaning ovens. Also in this case, comply with the instructions of the manufacturer of the product.

Do not use harmful cleaning products for this phase.

WHAT TO DO IN CASE OF PROBLEMS

Even if the oven is being used correctly and there are problems with it, close all connections and contact an authorized technician from the customer service center.

WHAT TO DO IN CASE OF PROLONGED SHUTDOWN

If the unit is not going to be used for an extended period (seasonal closing, vacation, etc.), it is advisable to clean it as described above and to dry it immediately. Disconnect the electrical devices, and close the cut-off cocks upstream.

YEARLY MAINTENANCE

At least once a year, the oven should undergo maintenance. This should be scheduled through an authorized customer service center.

This periodic maintenance must include the following points:

- Operation of available devices
- Check of earthing of connection cable
- Check of water connections (loading and unloading)
- Lubricate the ratio motor
- Cleaning of steel gaskets for door seal
- Replacement of internal lights.

Parts are to be replaced only by personnel authorized by the manufacturer or by personnel who have been properly trained for this purpose.

Spare parts must be ordered from the manufacturer!

CAUSES OF MALFUNCTION

ASSIGNED PERSONNEL

Any work on electrical or electronic components of the machine must be carried out only by qualified personnel with good knowledge of the operation of the electrical parts and the necessary precautions to handle them, to prevent injuries to themselves or others.

CART

The cart will not raise or turn if the motor protection in the electrical panel has tripped, or if the door handle limit switch is defective or incorrectly positioned.

AIR CIRCULATION FAN

The air circulation fan will not start if the motor protection in the electrical panel has tripped, or if the door handle limit switch is defective or incorrectly positioned.

VAPOUR EXTRACTOR

The vapour extractor will not work if:
- the motor protection in the electrical panel has tripped
- it turns in the wrong direction
- the intake grille is clogged
- the discharge pipe is clogged

INSUFFICIENT HUMIDIFICATION

- Scarce inlet of water in humidifiers due to pressure drop in mains or clogs in the humidification water circuit.
- The temperature in the chamber is too low

WATER LEAKS

- Foreign bodies in the water inlet solenoid valve

LOSS OF HOT AIR WITH DOOR CLOSED

- Seal gaskets dirty or worn

UNEVEN COOKING

- The air circulation fan turns the wrong way
- The flow adjustment shutters are not oriented correctly
- Insufficient thermal power of burner

BREAD OPAQUE OR ROUGH

- Insufficient humidification

TECHNICAL SERVICE

For all causes of malfunctions, contact technical service.

TECHNICAL SERVICE FOR THE OVEN
- If the cause is due to malfunction of the oven, contact the retailer who sold the machine. Authorized retailers can provide information on almost all marketed products, and they should be able to provide advice on any problems you maybe experiencing.

Assistance form technical service must be agreed upon based on the severity of the malfunction. Routine maintenance will be scheduled in the medium term.

TECHNICAL SERVICE FOR THE BURNER
- If the cause is due to malfunction of the burner, refer to its documentation. If you do not find the answer to your question, contact the technical service office of the company that provided the burner.

WHAT TO DO IN THE CASE OF POSSIBLE FAULTS

If you should encounter any faults in the oven, even if it has been used correctly, you are recommended to shut the oven down, disconnect all supply connections and contact an authorized technician of the customer service.

WHAT TO DO IN THE CASE OF EXTENDED INACTIVITY OF THE OVEN

If the oven is to be left inoperative for an extended period (during festivities, summer holidays etc.), you are recommended to clean it following the instructions given above and dry it straight away. Disconnect all the electrical devices and shut-off the stop taps upstream.

AIR FLOW ADJUSTMENT

To obtain precise distribution and even cooking, adjust the air flow outlet shutters as follows: Loosen

the M8 nuts that hold the shutters inside the oven.

Adjust the opening of the shutters as shown in the table below.
Tighten the nuts. Make sure that while doing so, the opening as in the table below is maintained.
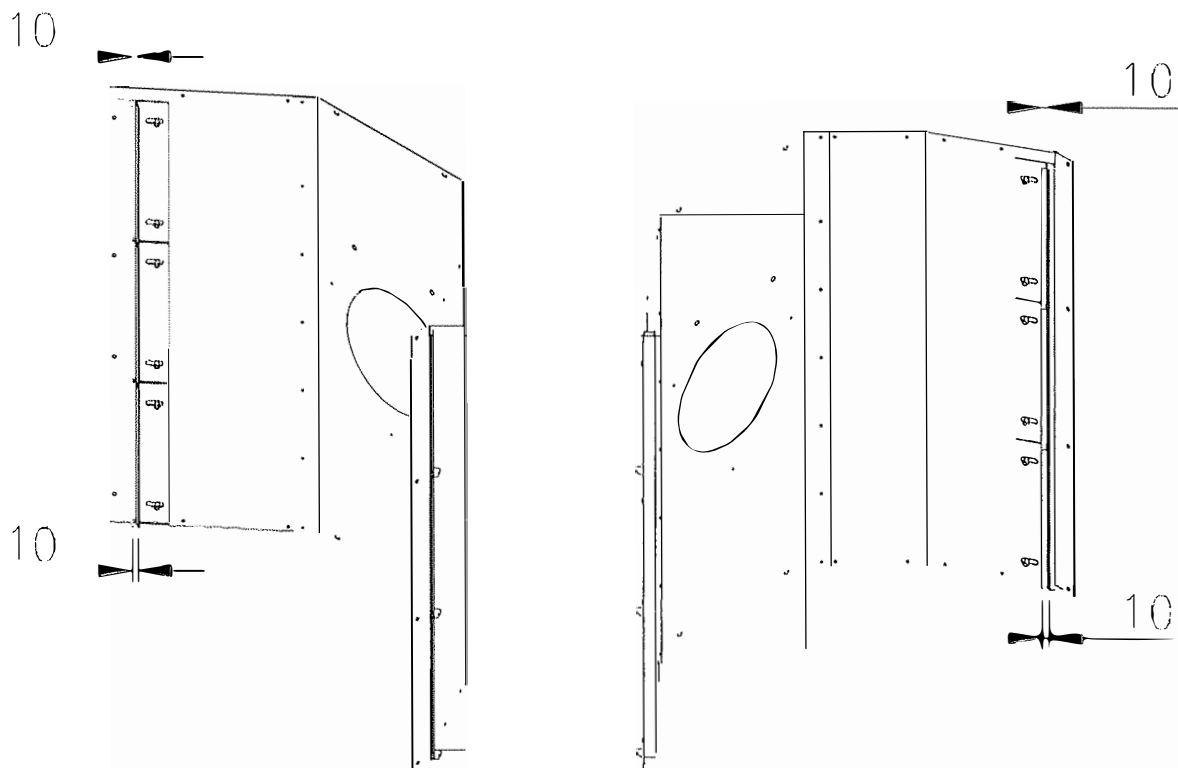
The above adjustments are those which are best for even cooking. If they are changed by unskilled or unauthorized persons, this work is not covered by the **guarantee.**

NOTES:

Considering that the manufacturer carries out on-going research to optimize its entire production range, in terms of aesthetic and technical characteristics, the ovens and accessories are subject to feasible variations without notice.

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