



Electrical and gas ovens for pastry and bread
RDRE

T11 - E11

Series 14

Instruction Manual

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ELECTRIC VERSION

BAKE OFF ITALIANA SRL
CAP. SOC. € 93.600,00 I.V.

VIA CASTELBOLOGNESI, 6 - ZONA P.M.I.
44044 CASSANA / FERRARA

TELEFONO 0532/732333
FAX 0532/730589

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 TENSIÓN:

2006/95/CE

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

COMPATIBILITÀ ELETTROMAGNETICA:

EMC:
EMC:

COMPATIBILIDAD ELÉCTROMAGNETICA:

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 E11
MODEL: ROTORBAKE E11
MODÈL: ROTORBAKE E11
MODELO: ROTORBAKE E11

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 ENGINEERING 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 REQUISITOS DE PROYETACION Y CONSTRUCCIÓN DE LA DIRECTIVA "BAJA TENSÓN" Y "COMPATIBILIDAD ELÉCTROMAGNÉTICA". LA CONFORMIDAD FUE COMPROVADA CON LAS SIGUIENTES ARMONIZADAS STANDARD:

Ferrara, 20.04.2009

BAKE OFF ITALIANA S.R.L.
GIORGIO BORGHI



GAS VERSION

BAKE OFF ITALIANA SRL VIA CASTELBOLOGNESI,6 - ZONA P.M.I. TELEPHONE 0532/732333
 SHARE CAPITAL € 93.600,00 FULLY PAID UP 44044 CASSANA / FERRARA FAX 0532/730589

DECLARATION OF CONFORMITY

DECLARATION OF CONFORMITY 89/392/CEE

WE HEREBY DECLARE ON OUR OWN EXCLUSIVE RESPONSIBILITY THAT THE PRODUCT:

MODEL : ROTOR T11

TO WHICH THIS DECLARATION REFERS IS COMPLIANT WITH THE FOLLOWING STANDARDS:

prEN XXX	: 1994	STANDARD OF TYPE C ROTARY OVEN
EN292-1	: 1992	BASIC CONCEPTS, GENERAL PRINCIPLES OF DESIGN, TERMINOLOGY, BASIC METHODOLOGY
EN292-2	: 1992	BASIC CONCEPTS, GENERAL PRINCIPLES OF DESIGN, TECHNICAL PRINCIPLES AND SPECIFICATIONS.
EN294	: 1993	SAFETY DISTANCES FOR UPPER LIMBS.
PrEN 953	: 1992	DESIGN AND CONSTRUCTION OF PROTECTIONS.
PrEN 954-1	: 1992	PRINCIPLES OF DESIGN FOR TEST SYSTEMS THAT AFFECT SAFETY
PrEN 563	: 1994	TOUCHABLE HOT SURFACES
EN 60204-1	: 1993	ELECTRICAL EQUIPMENT ON THE MACHINE
EN 60529	: 1991	COVERINGS AND DEGREE OF PROTECTION
ISO 468	: 1991	ROUGHNESS OF SURFACES
C.M. n°68	: 1969	METHANE HEATING SYSTEMS
C.M. n°73	: 1971	FUEL OIL HEATING SYSTEMS

AS SET FORTH BY DIRECTIVES

89/392/CEE

73/23/CEE

90/396/CEE

98/37/CEE

APPROVAL OF GAS-FIRED OVENS

DWGW

N°CE 0085AR0301

BAKE OFF ITALIANA s.r.l.

GIORGIO BORGHI
Ferrara, 03.09.2001

GENERAL WARNINGS

- ⇒ This manual must be delivered along with the appliance, and it must stay with it for the entire duration of the appliance.
- ⇒ These instructions must be kept near the unit in an easily accessible place for easy reference over time.
- ⇒ Installation, commissioning and maintenance of the oven must be performed only by qualified personnel in compliance with these manufacturer instructions and with the latest current standards.
- ⇒ No devices or safety devices must be moved, removed, disabled or interrupted, as this would void the manufacturer's guarantee.
- ⇒ The unit must undergo scheduled maintenance by qualified personnel from the manufacturer.
- ⇒ The oven must be used only for its intended purpose, which is the cooking of all bread and pastry up to the maximum sizes and weights compatible with the sizes of the pans and cooking chamber. Any other use is to be considered improper.
It is not advisable to place products with a high alcohol content in the oven.
- ⇒ The oven must be used only by persons who have been properly trained in its use.
- ⇒ The cooking chamber and the inside of the unit need to be cleaned every day. This will safeguard appearance, hygiene and proper operation.
- ⇒ Upon completion of use, all connections are to be cut off (electrical power, gas and water for those models which include the latter).
- ⇒ Shut down the unit in the event of malfunction or failure.
- ⇒ Non-original spare parts may not ensure perfect operation and safety of the oven. Therefore, only by contacting the manufacturer or manufacturer-authorized personnel can you be sure that the spare parts and labour are of the required quality.

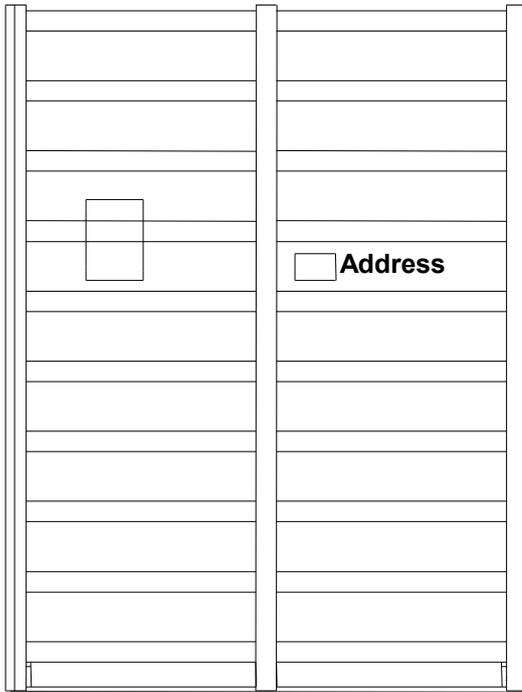
SHIPPING

TRANSPORT

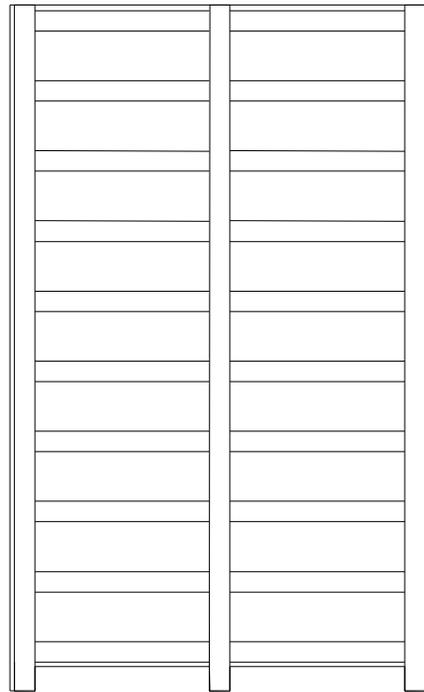
The oven is normally shipped in a wood crate, open on the top and resting on a platform that can be set on a pallet. The single pieces are protected and placed inside the oven.

Packaging of assembled oven with position of warnings

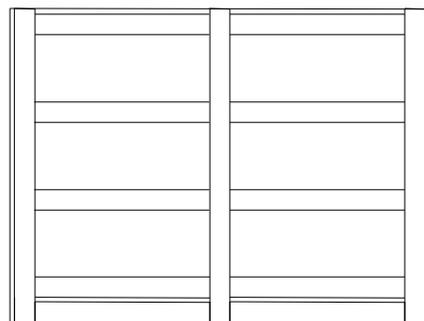
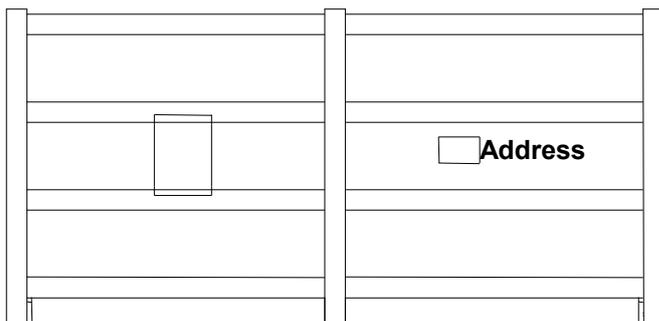
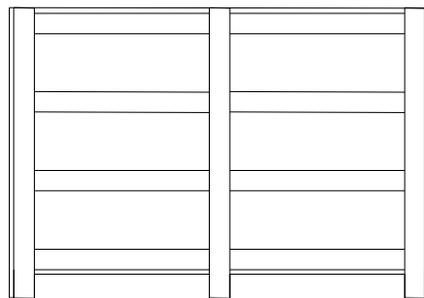
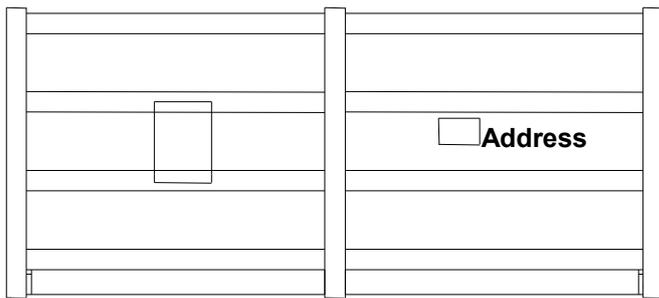
Side



Front



Packaging for oven in two sections for closed container, with position of warnings



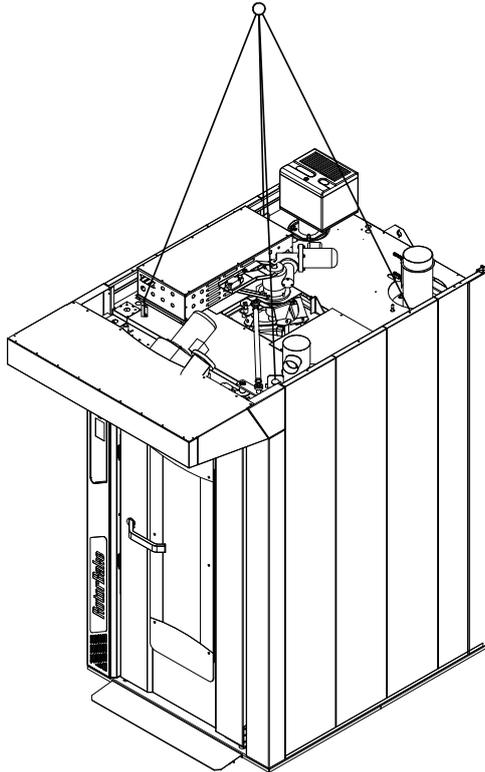
UNLOADING AND HANDLING

The oven must be unloaded with a crane and ropes of a suitable capacity for the weight of the oven, or with a forklift.

Internal movement is to be carried out using a forklift or hand truck when the oven is still on the pallet.

When taking delivery, check whether the packaging is damaged. If it is, accept delivery with reservation, and take photographs of any clear damage.

In accordance with current standards, all packaging must be turned in to appropriate collection centres based on the materials they are made of.



CHECKING

Once the oven has been unpacked, check it thoroughly for any damage

If damage is discovered due to transport, comply with the conditions of the supply contract for the procedure for obtaining economic coverage.

STORAGE

The oven may not be stacked on other goods without suitable support so as to prevent deformations. It must not in any way be exposed to the elements.

Temperatures in the storage area must be between -10°C and 70°C. Humidity must be such that condensation does not form.

The oven has a minimum degree of protection of IP44.

SHUTDOWN

For maintenance or during holidays, etc., do the following:

- Disconnect the supply of water and electrical energy.
- Ventilate the oven by leaving the door open. Cover the opening with a net with a mesh of not more than 5 mm to keep harmful animals out of the oven.

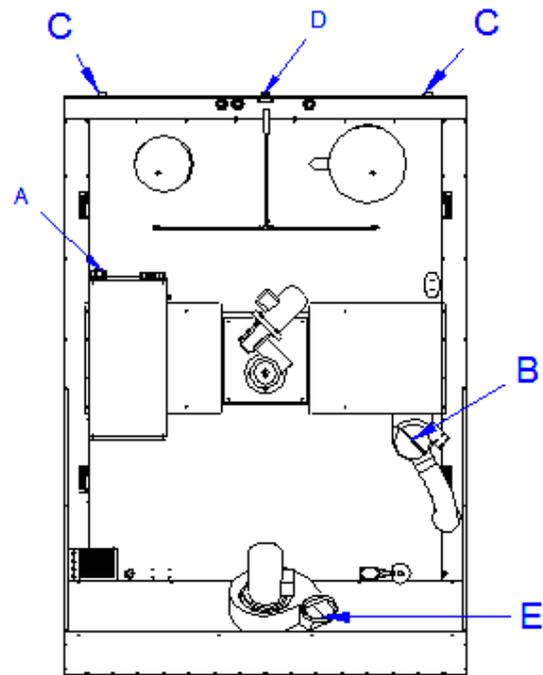
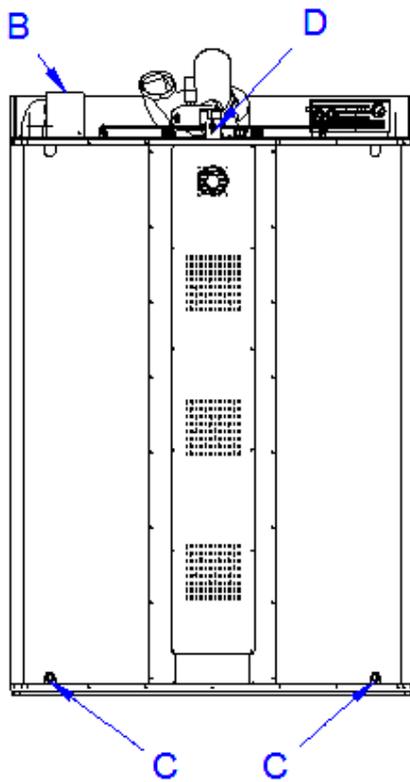
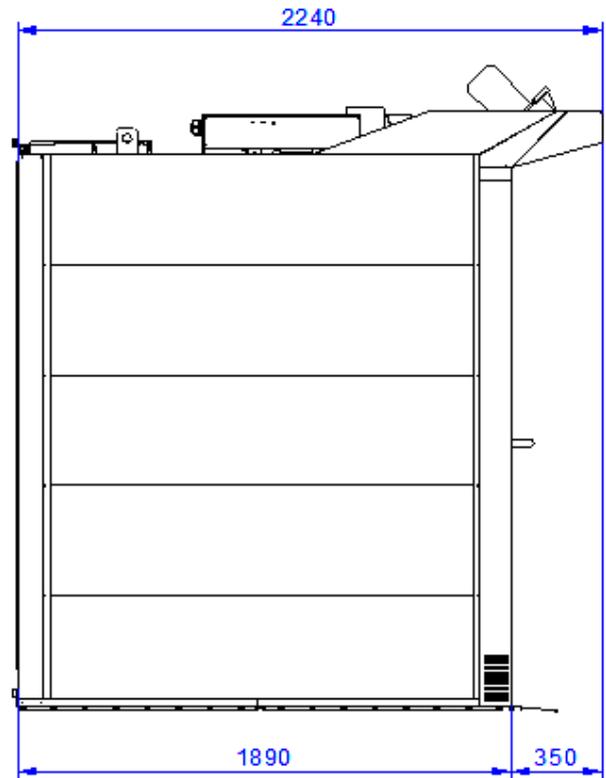
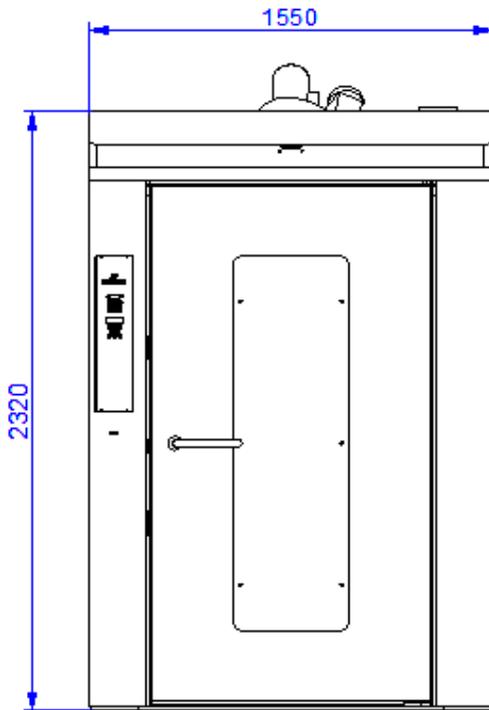
TECHNICAL DATA AND IDENTIFICATION

The essential technical data of the oven are shown on the data plate. All connections are marked on the oven. When communicating with the manufacturer or the service centre, always provide the model, code and serial number.

Gas version

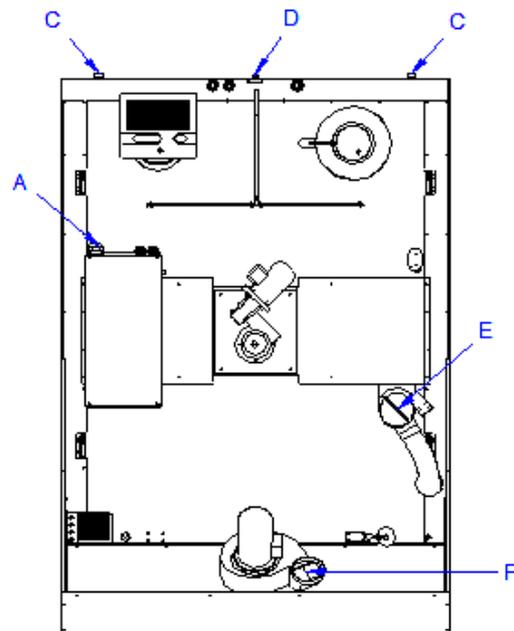
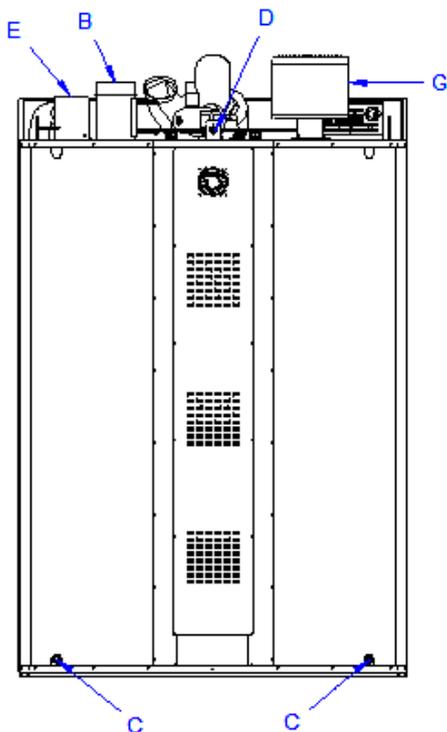
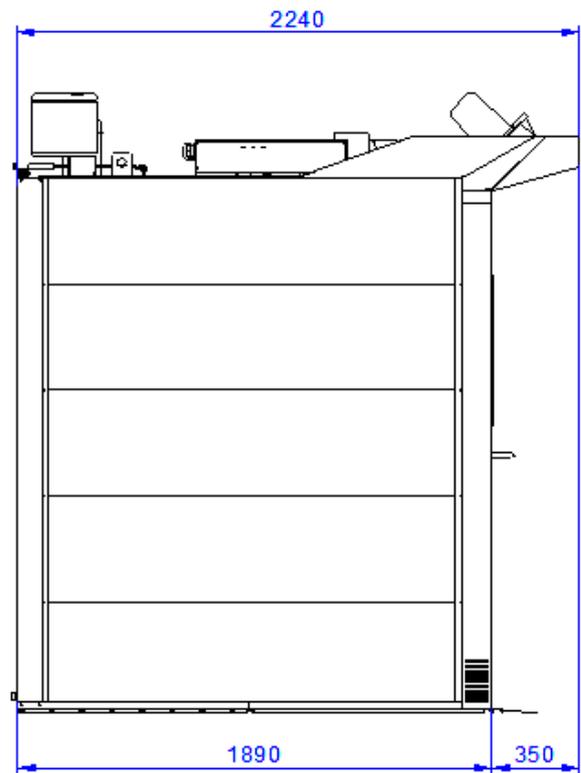
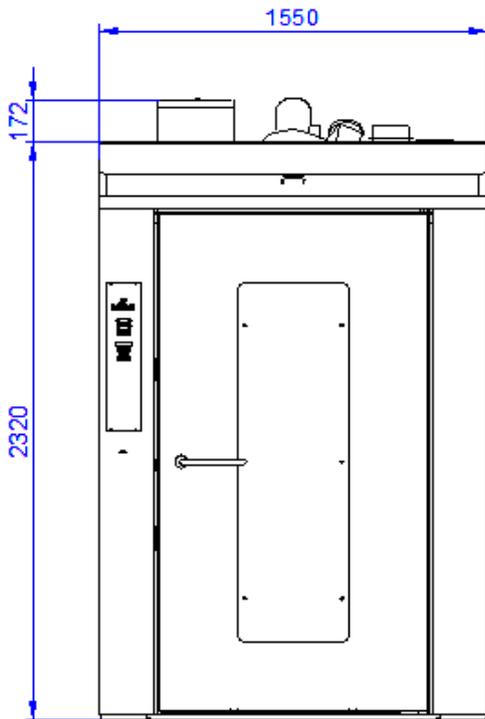
Description	U.M.	Value	Notes
Weight	Kg	1600	
Largest volume	Mm	1550x2240	
Cart max. diagonal	Mm	1150	
Cart max. width	Mm	860	
Pan	Cm	80x80 – 80x100	
Cart max. load	Kg	200 / 200 / 400	Hook / platform / Reinf. Platf.
Cooking surface	M ²	11,5	18 pans 80x80 - 80x100
Hourly production (approximate)	Kg	195	
Max. operating temperature	°C	300	
Temperature increase gradient	°C/Min	12	Empty
Temperature increase gradient	°C/Min	6	With full load
Interval of humidification	Min	10	Oven temperature 200°
team discharge fan	Dm ³ /S	250	
Fire box volume	Dm ³ /S	72	
Installed electrical power	Kw	1.5	
Thermal power	Kcal/H	65000	
Pressure in fire box	Mbar	-1 -4	With burner on
Fuel oil	Kcal/Kg	10200	
Methane gas fuel	Kcal/M ³	8500	
LPG fuel	Kcal/Kg	11000	
C.M.G. Fuel: heating oil	Kg/H	4	Approximate
C.M.G. Fuel: methane gas	M ³ /H	5	Approximate
Burner: Type: <i>Single stage blown air</i>			
Max length of nosepiece Nozzle Power supply voltage	Mm Gph V	120 1,75 A 60° 230	With pump calibrated at 12 bar

VOLUMES AND CONNECTIONS OF ELECTRIC VERSION OF UNIT



- A - Power supply inlet (Pg 36)
- B - Chamber vapour discharge Ø 140
- C - Water discharge (1")
- D - Water inlet (¾")
- E - Extractor hood discharge

VOLUMES AND CONNECTIONS OF GAS VERSION OF UNIT



- A** - Power supply inlet (Pg 36)
- B** - Smoke discharge
- C** - Water discharge (1")
- D** - Water inlet (3/4")
- E** - Chamber vapour discharge Ø 140
- F** - Extractor hood discharge
- G** - Burner

ELECTRICAL DATA FOR ELECTRIC VERSION

Model	Nominal voltage AC V	Connection cable min. type H07 RN-F minimum cross-section	Nominal absorption kW
RotorBake E11	208 3F VAC 60 Hz	4x35 mm ²	50
	400 3N VAC 50 Hz	5x10 mm ²	50

ELECTRICAL DATA FOR GAS VERSION

Model	Nominal voltage AC V	Connection cable min. type H07 RN-F minimum cross-section	Nominal absorption kW
RotorBake T11	208 3F VAC 60 Hz	4x6 mm ²	1.5
	400V 3F+N VAC 50 Hz	5x4 mm ²	1.5

WATER CONNECTION FOR BOTH VERSIONS

It is advisable to use softened water with hardness of 5°f. If the mains water pressure is not within the range shown below, a pressure reducer must be installed upstream.

Model	Water discharge fitting	Water inlet fitting	Mains pressure
RotorBake E11-T11	1/2 "	3/4 "	50 - 300 kPa

ROOM

The unit must be placed in a well-ventilated location, if possible under an exhaust hood to ensure rapid removal of cooking vapours. Comply with requirements on free cross-section for drawing combustion air and for the removal of any gas leaks.

The temperature in the place of installation must not exceed values of less than + 5° C or more than + 40° C. The air humidity must be within the range of 40% to 75%. Conditions other than these may have a negative effect on the unit's operation.

The oven must be levelled.

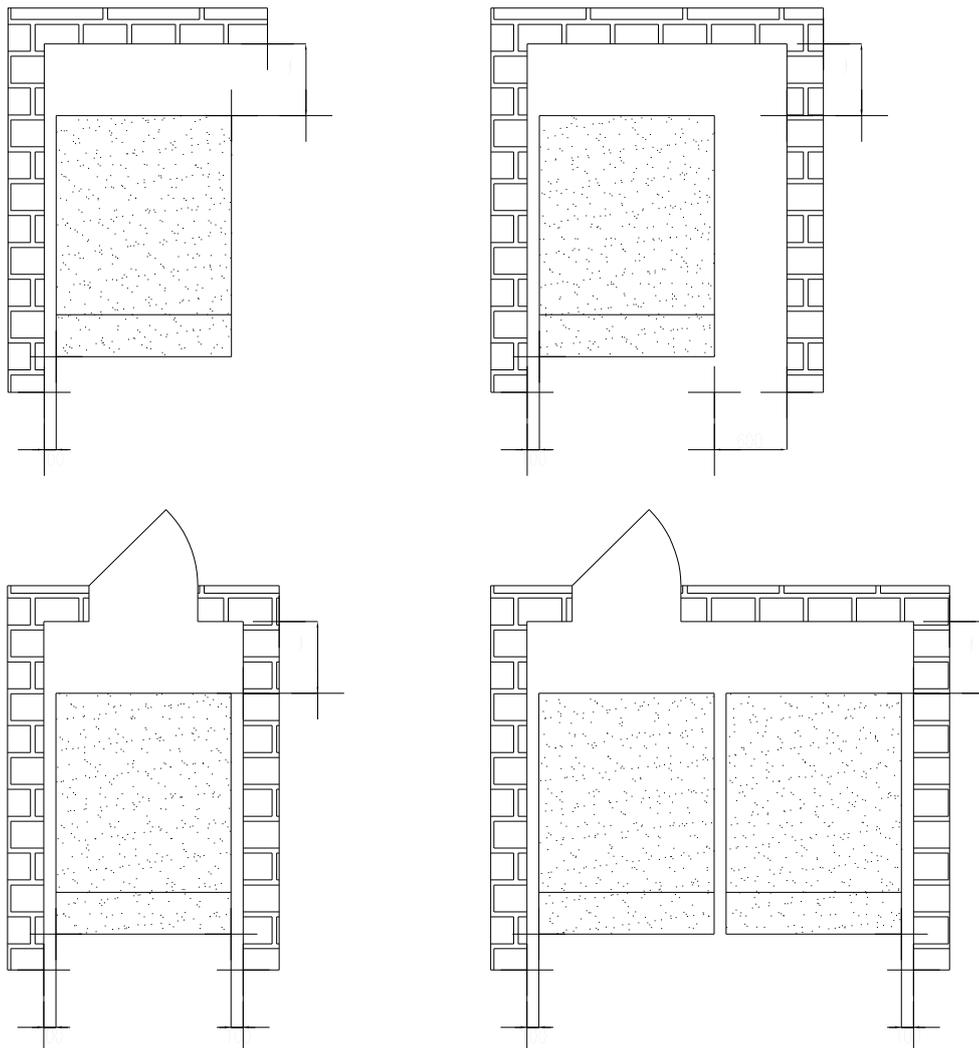
This can be checked with a spirit level or by setting a pan on top that has a small amount of water in it.

The backs and sides must be 10 cm from other appliances and flammable walls. If the distance is less or the position is next to other units that give off heat (e.g. fryers), appropriate measures must be taken such as placing protection against radiance.

The manufacturer suggests a distance of 50 cm to allow for cleaning and service.

Make sure the openings of the unit are not obstructed or covered!

Strict compliance with fire prevention measures must be ensured



POSITIONING OF ELECTRIC VERSION



Attention!

During positioning and installation, ensure compliance with the following prescriptions, technical rules and directives:

- current legal requirements
- local building and fire codes
- accident prevention requirements
- directives and regulations of the provider of electrical energy
- current CEI regulations
- building directives for fire prevention techniques for ventilation systems
- any special local requirements
- workplace requirements
- rules for kitchen safety
- Interior Ministry Circular no. 68 dated 25.11.1959 and subsequent variations, "Standards of safety for mains-connected heating systems"
- Current standards for chimneys and connections
- directives on ventilation systems for kitchens

POSITIONING OF GAS VERSION



Attention!

During positioning and installation, ensure compliance with the following prescriptions, technical rules and directives:

- current legal requirements
- local building and fire codes
- Law no. 1083 dated 06.12.71 "Standards of safety for the use of combustible gas"
- Circular letter no. 412/4183 dated 06.05.75 "Standards of safety for kitchen systems fuelled by LPG"
- Standards UNI - CIG 7129/72 "Standards gas systems supplied by the LPG distribution system"
- accident prevention requirements
- directives and regulations of the provider of gas
- directives and regulations of the provider of electrical energy
- current CEI regulations
- building directives for fire prevention techniques for ventilation systems
- any special local requirements
- workplace requirements
- rules for kitchen safety
- Law no. 1083 dated 06.12.71 "Standards of safety for the use of combustible gas"
- Interior Ministry Circular no. 68 dated 25.11.1959 and subsequent variations, "Standards of safety for mains-connected heating systems"
- Current standards for chimneys and connections
- directives on ventilation systems for kitchens

Remove protective film from the outer panels of the oven by detaching it slowly. Make sure to remove any residues of adhesives. Residual adhesive can be removed using suitable products such as stain remover

ELECTRICAL CONNECTION



Attention!

The electrical connection must be made only by qualified personnel. It must be in compliance with CEI requirements and specifications.

Check the setup of the oven. Compare the data for the available mains voltage and current with the information on the data plate. The electrical diagram is included with this manual.

The unit must be connected to the mains only if between it and the mains there is an omnipolar switch with at least 3 mm of opening between contacts for each pole. This must be in an easily accessible position near the oven.

The connection cable must be at least type H07 RN-F. The minimum cross-section and the number of wires are shown in the table "Electrical Data". Fixed connections require the use of conduits which must comply with standards.

Remove the cover of the electrical panel, insert the cable in the cable clamp and connect the single wires to the corresponding terminal. The plate near the terminal block shows the correct positions of the phases.

After connecting the cable to the terminal block, tighten the cable clamp and close again.

Electrical safety is ensured only when the unit is properly earthed as required by current standards.

The oven is also to be included in an efficient equipotential system. This connection is made with the terminal

marked with the symbol  located on the back of the unit.



Attention!

Connection to the gas mains must be carried out only by specialized personnel with a valid license to do so. The manufacturer shall not be held liable if this requirement is not complied with.

The oven belongs to category **II₂H₃⁺**. This means it is suitable for operation with the following gases and at the following pressures:

Methane H 20 mbar

LPG 28-30/37 mbar

Connection may be made only after receiving approval from the energy provider.

Connection to gas pipes may be permanent, or it may be possible to disconnect it by installing upstream a cock with certified closing. The cock must be in an easily accessible position near the oven.

If hoses are used, they must be made of stainless steel, and they must comply with applicable standards. It is severely prohibited to reduce the diameter of the gas inlet.

Once connection is complete, check the seals with a leak detection spray that does not cause corrosion.

It is absolutely prohibited to use open flames!

BURNER



See the specific requirements provided by the manufacturer.

Installation, calibration, testing and guarantee documentation are all provided by the nearest service centre designated by the manufacturer of the burner.

Before making connections, check that the burner is compatible with the provided fuel.

Attach the burner to the flange above the oven after inserting the gasket of insulating material that is included in the packaging.

To prevent possible gas leaks, it is advisable to use a gas detector connected to a cut-off valve which, if required, interrupts the flow.

WATER AND DRAIN CONNECTION

There must be a tap to close the water supply between the units and the water mains. The fitting upstream for the water connection must be compliant with current requirements. The water connection fitting is located on the back of the unit and is duly marked.

Information on acceptable water pressure is shown in the paragraph "Water Connection".

It is advisable to connect to a source with softened water, with a degree of hardness between 2 and 5° fH.

It is advisable to use a hose that is capable of absorbing small changes in pressure.
Before making the connection, let water run out of the pipes.

The drain should be made using rigid, heat-resistant pipe (maximum length 2 m). Drain water is to be carried to the drain system in a constant flow with a funnel or siphon. It is prohibited to reduce the diameter of the pipe.



Attention!

A drain which is not properly constructed may release unpleasant odours into the cooking chamber!

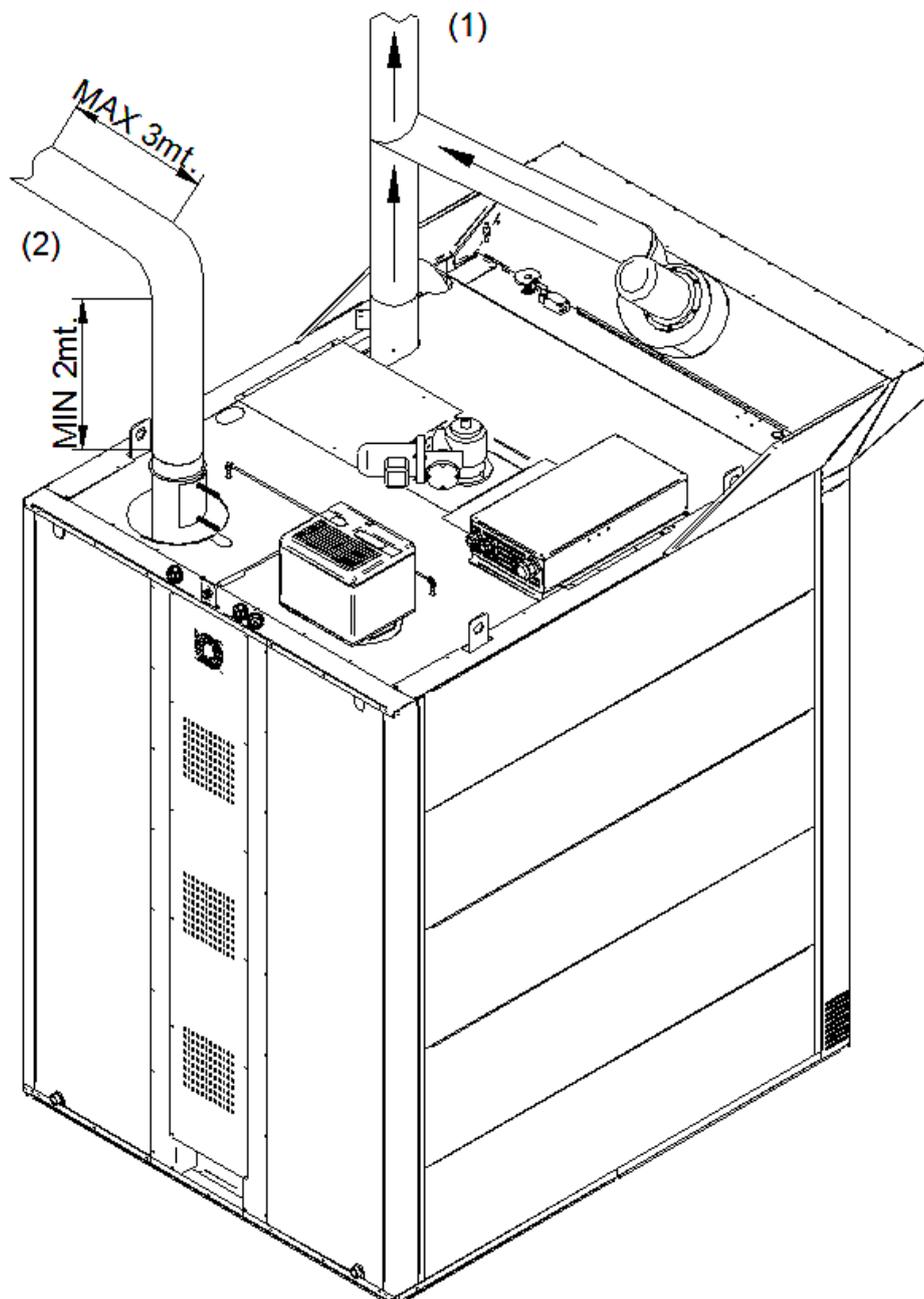
STEAM DISCHARGE CONNECTION (1)

The steam released from the cooking chamber is placed in the atmosphere through special steam ducts. The steam ducts (exhaust hood and chimney) can be installed separate from one another, or they can be combined in a single duct. The connection between the two ducts must necessarily be as shown in figure. Other types of joints may compromise proper release of vapours.

At the base of every upwards section of the steam release duct, there must be a collection chamber and a drain pipe for condensation. There must also be a suitable opening for cleaning and inspection.

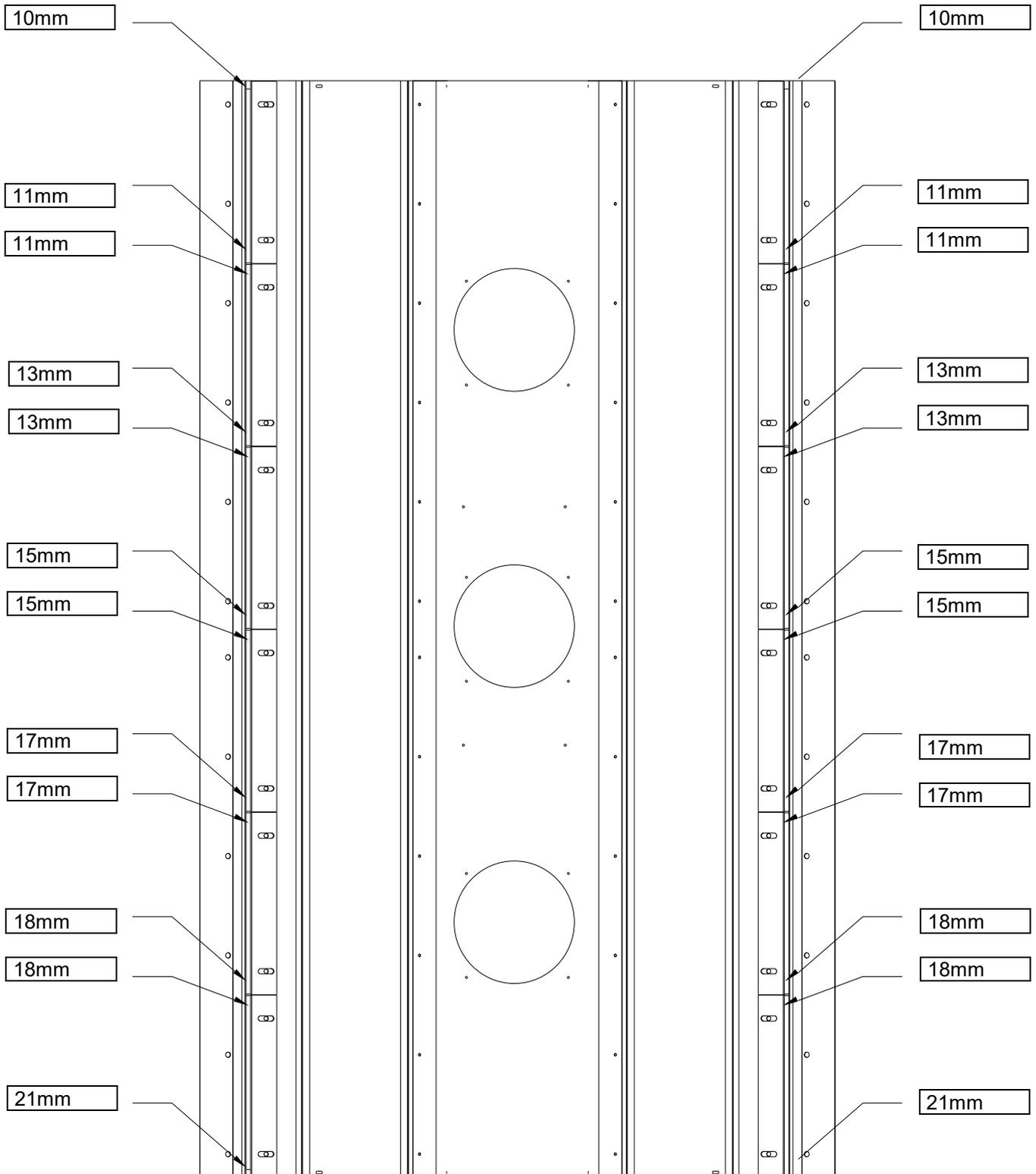
EXHAUST DISCHARGE CONNECTION FOR GAS VERSION (2)

The length and shape of the discharge pipe affects the negative pressure in the combustion chamber. It is advisable to run the pipes upwards for at least 2 metres. Nonetheless, check the negative pressure in the combustion chamber, which should be between -1 and -4.



AIR FLOW ADJUSTMENT IN ELECTRICAL AND GAS VERSION

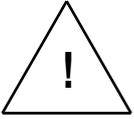
To obtain precise distribution and even cooking, adjust the air flow outlet shutters as follows: Loosen the M8 nuts that hold the shutters inside the oven. Adjust the opening of the shutters as shown in the table below. Tighten the nuts. Make sure that while doing so, the opening as in the table below 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**.

COMMISSIONING

PRELIMINARY OPERATIONS FOR ELECTRIC VERSION



Attention!

check that:

- all connections have been made correctly
- the film has been completely removed
- the main electrical switch upstream is activated
- the water tap is open

INSTRUCTIONS FOR THE USER

The oven may be delivered to the user only after all of the work and checks described in this manual have been performed.

The use of the oven must be fully explained to the user, especially as concerns safety. This must be done with the aid of these instructions.

It should be pointed out to the user that modifications to the room where the unit is installed may affect the flow of combustion air. Therefore, this would require the unit's operation to be checked again by a specialized technician. The client should be advised to take out a service contract, since this type of unit requires at least one check per year.

PRELIMINARY OPERATIONS FOR GAS VERSION

INSTRUCTIONS FOR THE USER

Refer to the supplementary tag on the back of the oven to check admissible mains pressure for proper operation, which are as follows:

For LPG:

Operation **is permitted** for a range of mains pressure **between 20/25 and 35/45 mbar**,

Operation **is not permitted** with mains pressure **less than 20/25 and greater than 35/45 mbar**.

If the mains pressure in the place of installation is different from what is indicated above, or is not within the range of pressure, advise the system installer and do not commission the system until the cause has been discovered and eliminated.

For METHANE H:

Operation **is permitted** for a range of mains pressure **between 17 and 25 mbar**,

Operation **is not permitted** with mains pressure **less than 17 and greater than 25 mbar**.

If the mains pressure in the place of installation is different from what is indicated above, or is not within the range of pressure, advise the provider and do not commission the system until the cause has been discovered and eliminated.

CHECK OF THERMAL YIELD

Checking the thermal yield consists of the following points:

First of all, compare the data on the data plate and supplementary plate concerning the category of the unit and the gas adjustment with the gas provided at the location (type of gas and connection pressure). If this information does not match, check correspondence of burner/type of gas.

The unit is to be commissioned with the given nominal yield, the required nozzle and the primary air adjustment device.

An additional check of the nominal capacity can be provided by the volumetric method.

Cart Insertion

- Set the time for the humidification cycle.
- Completely open the door.
- Check that the steam extractor starts working.
- Push the cart into the oven until the upper bearing of the cart enters the housing of the hook.
- Close again, and turn the door handle clockwise until it is locked horizontally.

Extraction

- An acoustic signal will advise you that the set cooking time has expired.
- Begin taking the products out of the oven as follows:
- Release the door, and leave it ajar for a few moments. This will allow any residual steam to be extracted.
- Now open the door completely. Using heat resistant gloves, extract the cart.
- Close again, and turn the door handle clockwise until it is locked horizontally.

INSTRUCTIONS FOR USE SAFETY INSTRUCTIONS FOR THE USER

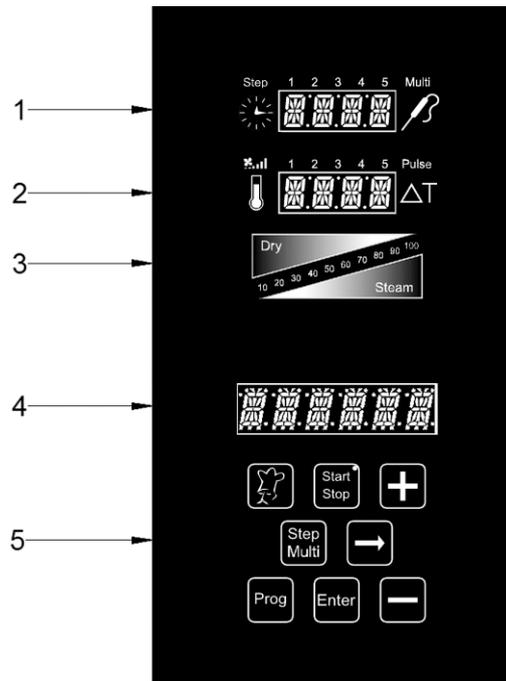


Attention!

- ⇒ Only after completing all connections, the unit is ready for commissioning.
- ⇒ The unit can be safely operated only if the following instructions are adhered to.
- ⇒ The user may use this appliance only after he has been properly instructed on its use and operation.
- ⇒ Coverings or parts of the unit which can only be removed with the aid of a tool must absolutely not be removed.
- ⇒ The unit must be monitored while in use.
- ⇒ During operation, the door becomes hot. Be very careful with it.
- ⇒ Be very careful when opening the door during operation or when the unit is hot, as hot vapours may be released by it!
- ⇒ Protect the unit from freezing temperatures.
- ⇒ All work concerning installation or repair of the unit are to be performed by qualified personnel in compliance with current standards.
At least once a year, have the unit checked by qualified personnel from the manufacturer. For this purpose we suggest stipulating a service contract.
- ⇒ The unit must be cleaned on a daily basis.
- ⇒ The unit is not protected against splashes of water. Therefore, do not use direct or pressurized jets of water
- ⇒ **Note:** The noise level at in the workplace is less than 70 dB (A). This information is required for certain national safety standards.

Delayed start: allows the operator to perform start-up and hence the pre-heating phase at a certain time by setting the day and time using the programming knob. Enter the menu to set in order the day of the week, start-up time and enabling.

CONTROL PANEL



1. Time display and Multi-timer
2. Temperature display and fan speed
3. Climate graphic display (Dry – Steam)
4. Baking programmes display
5. Programming keypad

SWITCHING ON AND OFF:

Once the oven has been supplied with electric power, press the “Start/Stop” key for 3 seconds. Wait for the start-up operations to finish (the Bakeoff logo goes out on the "Programmes" display, (4)). To switch off the electronic control of the oven, press the “Start/Stop” key again for 3 seconds.

Once switched on, the control displays the main menu, composed as follows:

- **Manual:** manual baking mode.
- **Settings:**
 - **Language**
 - **Time**
 - **Functional parameters**
- **Delayed start:** this option allows you to set a predetermined time at which to start a baking cycle.

scroll with the “+” and “-” keys and press  to access the selected menu.

SETTING THE LANGUAGE:

The first thing to do is to set your language, as described below:

Scroll through the Main Menu with the “+” key until reaching “Settings”. Enter the Menu with the  key. Scroll through the Settings Menu again with the “+” key until reaching “Language”. Enter the selection by pressing the  key. Use the “+” and “-” keys to select the desired language and confirm by pressing the  key.

SETTING THE TIME:

Scroll through the Main Menu with the "+" key until reaching "Settings". Enter the Menu with the  key. Scroll through the Settings Menu again with the "+" key until reaching "Time". Enter the selection by pressing the  key.

Press the "+" key until the current time is displayed, then confirm by pressing the  key.

CHARACTERISTICS OF PROGRAMMES IN PROGRESS - PREHEATING AND BAKING TIME EXTENSION:

- The RotorBake Series 14 ovens have a high amount of programmes, preset or fully customizable, to cope optimally with any cooking needs, with any food product. Each of these programmes will follow the cooking cycle of the product step by step and automatically, responding promptly to all possible situations of alarm in automatic or assisted mode, ideal for the user. One of these alarms is programmed to report the overtemperature inside the oven chamber when a cooking programme is carried out. The alarm in question will be shown on display 4 and propose the execution of the "Cool" cooling programme. When the oven chamber has cooled down, you can proceed with setting the execution of the desired cooking programme.
- The preheating phase, highlighted by "PRE" on the "Temperature" 2 display, brings the oven to a temperature of about 30° higher than the value set in the first step of the programme, to compensate for the lowering of the temperature when the door is opened. The end of this phase is reported on display 4 and it is accompanied by an acoustic signal and by the flashing of the lights inside the chamber. Now you can place the product to be baked inside the oven and, when the oven door is closed, the programme will begin its baking cycle.
- At the end of the baking cycle, the oven emits an acoustic signal. The time symbol flashes displaying a countdown of **two minutes**, during which time you can extend the baking time as necessary. During these two minutes you can open the oven door and check the cooking of the product. If the product needs a cooking extension, use the "+" key to increase the time by one minute per push, until the desired value has been reached. Press the  key to restart the baking. If no extension is made within the two minutes displayed, the oven terminates the baking cycle.

MANUAL BAKING MODE:

With this programme, you can change the set parameters for a baking cycle in progress.

Programmable parameters in manual mode:

1. Baking time in hours and minutes. Multi-timer on cooking programme.
2. Setting fan speed mode and semi-static baking mode.
3. Temperature of the cooking chamber.
4. Climate parameter in percentage (from 10% to 100%) of steam introduced (Steam), displayed in red. In percentage (from 10% to 100%) of steam removed (Dry), displayed in blue.

HOW TO SET A MANUAL PROGRAMME:

From the Main Menu, go to “Manual” and press the key .
Then press the  key to enter the programming mode.

The first setting to appear is the **preheating** option. Scroll down the "+" and "-" keys to display "YES" or "NO", depending on whether you want to preheat the oven before executing the set programme. Press the  key to confirm the desired mode and jump to the next step.

1. Setting the cooking time or Multi-Timer mode:

The “clock” symbol (display 1) will begin to flash. Set the desired hours and minutes using the “+” and “-” keys. By pressing the “-” key in addition to the value “0”, the time will be infinite. Press the  key to confirm the parameter.

• Multi-Timer mode:

You will have up to 10 programmable timers (depending on the pans), which will act solely and exclusively on a single baking programme (manual or preset). Useful for cooking different products at the same temperature and climate, but with different times.

Press the "-" key beyond the value "0" to set the "infinite" mode. Press the  key to enter the Multi-Timer mode, signalled by the appearance of the word "Multi" beside display 1. Display 4 shows the sequential number of the timer during programming. Use the "+" and "-" keys to set the desired minutes and press the  key. This will take you to the next timer to be set. Set the desired timers, press  to save the settings and jump to the next step. At the execution of the baking programme, the sequence of the set timers starts from the shorter setting.

At the end of each count, the lights inside the chamber are turned on and the buzzer is activated. Open the door and remove the pan.

Please note that only when the door is closed, will the oven automatically resume baking by the setting of the next timer. If the door is opened, the oven will remain in stand-by mode.

If necessary, you can add other timers during the baking programme. Proceed as follows:

during the execution of the programme, press the  key until the first timer is available. Press the  key and, through the "+" and "-" keys, set the desired time for the additional timer. If you want to set other timers, push the  key and proceed as described above. If, on the other hand, you want to go back to the current programme with the additional changes made, press the  key.

Note: to exit the Multi-Timer mode while cooking is in progress, press the  key and set a specific time you want. Press the  key and the programme will run in the traditional manual mode, resetting the set timer and exiting the Multi-Timer mode.

2. Setting the fan speed:

After setting the time parameter, you will switch to the fan speed setting:

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

The **semi-static mode stops** the fans when the temperature reaches the set-point and restarts them every time the heating elements are on, keeping the temperature inside the cooking chamber constant. In this mode, the cooking is comparable to the one made with a static oven.

Speed "5" "4" and "3" will be displayed in blue, while "2" and "1" will be in red. The semi-static mode will be highlighted by the word "**Pulse**" on the display.

Use the "-" button to select the fan speed/mode and confirm using the  key.

3. Setting the oven chamber temperature:

Now we are going to set the cooking temperature. The "temperature" symbol (display 2) will begin to flash. Set the desired value using the "+" and "-" keys. Press the  key to confirm the parameter.

4. Setting the oven chamber climate:

After setting the temperature value, the legends "Dry" (blue) and "Steam" (red) flash in sequence on display 3. Using the "+" key, you can increase the percentage value of steam injection during the baking cycle. The numerical scale of display 3 will be red. Using the "-" key, you can decrease the percentage value of steam injection during the baking cycle. The numerical scale of display 3 will be blue. Once the desired climate has been set, confirm the parameter by pressing the  key. Setting the value at 0 (display flashing) excludes the Climate parameter from the programming.

- Store all the settings by pressing and holding down the  key for 3 seconds.

Now all the parameters for manual baking have been set. Press the  key to start the programme. The oven begins its baking cycle with the preheating phase (*if set during the programming phase*). The end of this phase will be indicated by an acoustic signal and the flashing of the lamps inside the chamber. Open the door and place the product in the oven. Once the door has been closed, the actual baking cycle will begin. You can stop the baking cycle before it's programmed to end simply by pressing the  key for 3 seconds.

The set parameters can be changed at any time during the baking cycle (except during the preheating phase).

Press the  key, change the desired value using the "+" and "-" keys and confirm by pressing the  key. The changes will take effect immediately.

PROGRAMME MODE (CUSTOMIZABLE PROGRAMMING):

- The ovens of the Rotorbake Series allow you to store up to 60 baking programmes, customized according to the user's needs. Up to 5 Steps are available, each of which include: time, Multi-timer (*if selected*), fan speed, temperature, and climate. At the start of the programmed baking cycle these steps will be executed in sequence, thus dividing the programme into true complete cooking phases.

To store a programme, proceed as follows:

- Press the  key. Using the "+" and "-" keys, select the first empty programme. Confirm the operation by pressing the  key. The first option refers to the pre-heating: press the  key and use "+" and "-" to choose whether to include this phase in the programme. Confirm the setting by pressing the  key.
- Now you can start programming the Steps: the "Step 1" icon comes on to indicate the first sequence of parameters that will make up the programme. Set each parameter, confirming the value with the  key.

- To move from one “Step” to another, press the  key.
- Once the setting of the desired Steps (max 5) has been completed, the programme can be stored by pressing the  key for 3 seconds. The buzzer confirms the performed operation.
- The next phase consists in naming the programme which has just been stored. The legend “name” appears on the display. Scroll through the letters using the “+” and “-” keys, moving on to the next one with the  key. You will have 16 characters available. Once the procedure is finished, confirm the operation by pressing the  key for 3 seconds.

EXECUTING A CUSTOMIZED PROGRAMME:

To execute a programme stored by the user, proceed as follows:

- Press the  key and use the “+” and “-” keys to select the desired programme. Confirm the selection by pressing the  key. Then press the  key to execute the baking programme. During execution of the programme, the baking parameters will not be modifiable. You can stop the baking cycle before it's programmed to end simply by pressing the  key for 3 seconds.

To exit the menu, press the  key. In this manner, you will return to the main menu of the control.

PRESET PROGRAMMES:

The electronic control of the Rotorbake Series ovens contains 12 preset baking programmes which are suitable for cooking various types of food. These programmes can be called up using the following procedure:

- Press the  key and select the desired baking programme using the “+” and “-” keys. Confirm the selection by pressing the  key.
- Select the degree of baking, increasing or decreasing it (using the keys “+” and “-”, within the range permitted by the programme), the baking parameter will flash as follows.

Thus using the “+” and “-” keys, you can change the parameter set by the programme.

- Press the  key to confirm the modification of the baking time. The aforesaid setting will be effective for this baking cycle only. To make the programme change permanent, on the other hand, press the  key for 3 seconds. The successful modification will be indicated by an acoustic signal.
- To start execution of the programme, press the  key. During execution of the programme, the baking parameters will not be modifiable. You can stop the baking cycle before it's programmed to end simply by pressing the  key for 3 seconds.
- To exit the menu, press the  key. This way, you will return to the main menu of the control.

Depending on the cooking mode set in the programme, during the cooking cycle of the oven, only the time (or the temperature, in case of probe sensor) will be displayed on display 1.

VISION CONTROL PANEL

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:



Press the buttons  to access the menus indicated by their icon above.

The Slider  is used to regulate the setting of the numerical parameters of every option to be set up (scroll right or left until the desired value), to scroll the other icons pages (where available) and to scroll the pages of the recipes books. Confirm every setting with the button .

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 .

Use the Slider and the above mentioned arrows to set up the various options. Confirm always every setting with the button . 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 Panel with the USB key. 4 recipes per page will be visualized. Scroll the pages with the Slider and select the desired recipe with the arrow buttons  and . Confirm with the button .



Recipes Mode – in this menu it is possible to select various recipes saved by the User. 4 recipes per page will be visualized. Scroll the pages with the Slider and select the desired recipe with the arrow buttons  and . Confirm with the button .



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

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 pressing the icon



and start it with the button . The fans will be activated at the maximum speed to rapidly cool the oven

chamber. Once gained the desired result, press the button  to stop the running cycle.

Note: by selecting a saved program that requires a starting temperature much lower than the temperature actually 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.



Washing – in every working mode it is possible to access the Washing menu. This option includes 4 washing programs ,which determinates the intensity of the cleaning cycle, 1 rinsing program and 1 refilling

program. Select the icon  to access the following screen:



Go on the desired program and press . Start the washing cycle by pressing the button .

The **Refilling** option manages the substitution of the detergent and rinse agent. Insert the refilling tubes in the new tanks and start the refilling program. At its end the acoustic signal will indicate the correct execution of the program and the baking chamber washing system will be operative.

Note: in case the washing program is interrupted (by a blackout or by an intentional interruption by the operator), the power board will give an alarm, asking the compulsory starting of the rinsing program to cancel detergent traces in the oven chamber.

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. With the arrow buttons and the Slider set the desired baking values for this Step and confirm each value with the button . 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  pressed for 3 seconds
- this Step will be cancelled and the numerical sequence of the other steps that compose the program will be automatically updated.
- 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, scroll with the Slider and enter the menu Delayed Start. Following screen will appear:



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 . Save with the button . On the main screen the chosen program will appear together with the starting time. Press the button  to start the countdown, at whose end the program will start.

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

Press the button  until coming back to the main screen Home.

BAKING PARAMETERS:

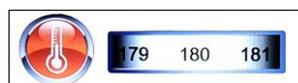
Pre-heating :  With the pre-heating phase the oven reaches a temperature of about 30° more than the temperature value which is set in the first program baking step, in order to compensate the temperature decrease when the door is opened to put the product in the oven. At the end of this phase an acoustic 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.

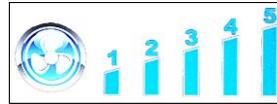


Temperature parameter – it manages the temperature settings set up for a baking program





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 temperature 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.



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, than the timers will independently regulate the different baking cycles. 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 with the button .



Fig. 1 – Set the desired timers (max 59 minutes each), confirming each value with the button . After having set the desired timers, scroll the remaining ones with the arrows buttons until the parameter Temperature is visualized . After that, save all settings with the button . When the program will start with the button , 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, modify the ones already set up, or exit the Multi mode by pressing the button “Modify” .

In case the Multi mode needs to be canceled by the program (also in case of running baking), enter the Settings menu  and in the Time parameter scroll the Slider to pass from “Multi” mode to a specific time.

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:



 When the program starts the icons in the bottom change and refer to the baking parameters. These parameters are always modifiable also during the baking cycle.

By scrolling with the Slider we access also to other parameters, underlined in this screen:



With the icon Timer Manual Steam  it is possible to modify just in time the steam injections seconds in the baking chamber. Confirm the modification with the button .

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.

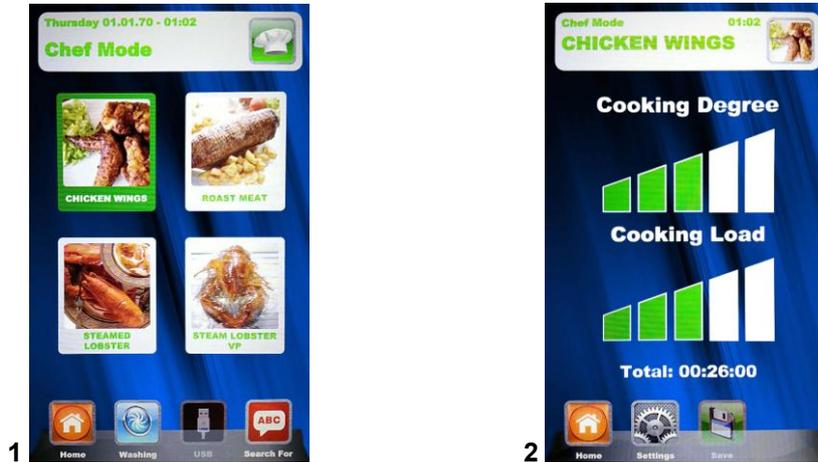
Press the selected icon and change the parameters with the new desired values. Confirm with the button  and the modifications will be immediately in force.

At the end of the baking cycle the oven suggests the baking time extension. If necessary, select the extension and its duration. Confirm with the button . A new countdown related to the chosen extension will start. 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.

 Both parameters  and  are manually and independently managed by the User so both of them are never saved in any type of program.

EXECUTION OF A CHEF PROGRAM

Entering the menu  screen n. 1 appears with the list of available recipes. Scroll the recipes with the arrow buttons and the pages with the Slider. Select the desired recipe and press the button . 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  to regulate the “**Cooking degree**”, increase or decrease the scale with the Slider. Confirm the value with the button . Now it is possible to regulate the “**Cooking Load**”. Increase or decrease the scale with the Slider and confirm with the button . Save the new settings with the button . Now the baking program can start by pressing the button . The baking cycle and all its phases will therefore begin.

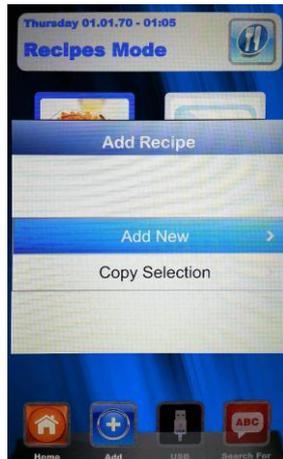
When the same Chef recipe will be recalled, the Vision control will suggest the last settings regarding the Cooking Degree and the Cooking Load.

EXECUTION OF A RECIPE PROGRAM

 Entering this menu, it is possible to find all the recipes saved by the User with the programming in the manual mode. Scroll the recipes with the arrow button and the pages with the Slider. Select the desired recipe and press the button . Start the program by pressing the button . 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.

 **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 are able to 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:



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 save the name in the recipes storage, always with the button .



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. Read 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 follow:

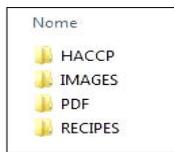


Insert the USB key in its housing above the display. At the first insertion, the key is initialized and the pre-defined folder **BAKEOFF** is automatically created (**fig. 1**).



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 BESTFOR WEBSITE

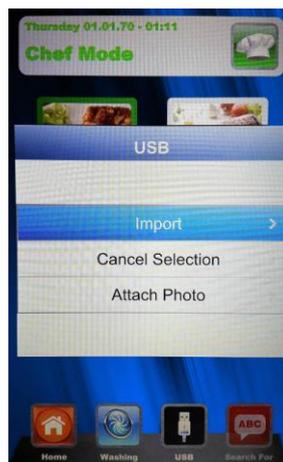
Enter the website: www.bestfor.it
 Enter the reserved area: **Recipe Area**
 Access the reserved area: **Access the reserved area**
 Insert the product code and the serial number to be found on the oven. →



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 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 between 3 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 that are visualized until reaching the desired one for our recipe (fig. 3). Press  to confirm and the picture will be matched to the recipe (fig. 4).



The end of every selected operation will be underlined 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 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

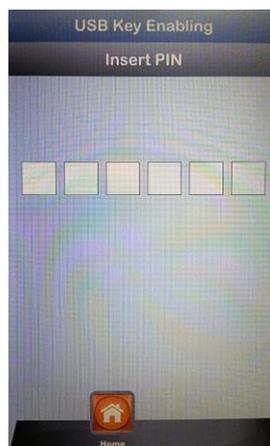
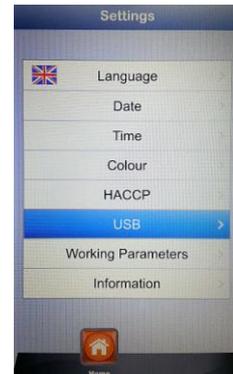
As mentioned at the beginning in the previous chapter, follow this procedure to:

Enable or disable the USB menu 

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

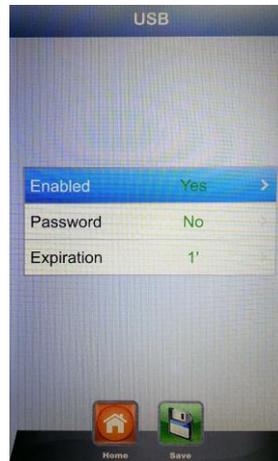
From the Settings Menu in the Home Page, select the Menu USB

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 control.

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. Enable the option with 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).

Expiry 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.

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:



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.

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, with the exception of error 009 which is self-resetting, you must contact your nearest customer service centre.

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

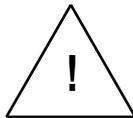
Er. 006 = program for delayed start removed after setting

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.

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 cleaned on a daily basis!

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 centre.

WHAT TO DO IN CASE OF PROLONGED SHUTDOWN

If the unit is not going to be used for an extended period of time (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 centre.

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, in order 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 are able to provide information on almost all marketed products, and they should be able to provide advice on any problems you may be experiencing.

Assistance from 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.

NOTES:

Considering that the manufacturer carries out on-going research to optimise 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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