

# USE INSTRUCTIONS UCF-000R001-GB

# CF80



**e drive**



**Control of the following functions (According to the oven equipment) :**

- ✓ Steam
- ✓ Exhaust vent (damper)
- ✓ Hood
- ✓ Energy saving
- ✓ Smells absorber
- ✓ Speed drive (Electric oven)
- ✓ Energy saving function - Half load (Electric oven)
- ✓ Weekly planning
- ✓ 100 possible registered programs :
  - \* 1 manual program
  - \* 3 continuous baking programs
  - \* 96 recipes with 6 possible phases

**Fixed rack bakery oven**

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The company reserves the right to change specifications without notice - Copying forbidden

## GENERAL POINTS

You have just acquired some equipment and we thank you for your confidence.

Please follow the advice contained in this documentation to obtain full satisfaction.

This notice is an integral part of the product and we recommend to keep it close to the machine for an easy and immediate consultation.

The manufacturer does not guarantee the technical & legal predisposition of the installation room and support services of the equipment, although it gives all the instructions for correct installation in the special chapter of this manual

Concerning this aspect, we advise the user to consult a professional technician experienced in the equipment for compliance with laws or any local regulations

Our company will in no case be held responsible for loss of goods or operating time due to malfunctioning of any kind in particular in case of incorrect and unwise use such as, for example

- ✓ Improper use not in accordance with the present instructions by a non advised personnel
- ✓ Modifications or unapproved work
- ✓ Use of non-original spare parts or not specific to the model
- ✓ Non-observance, even partial, of maintenance or adjustment work

These losses can be covered by an insurance subscribed between the user and his insurance agent.

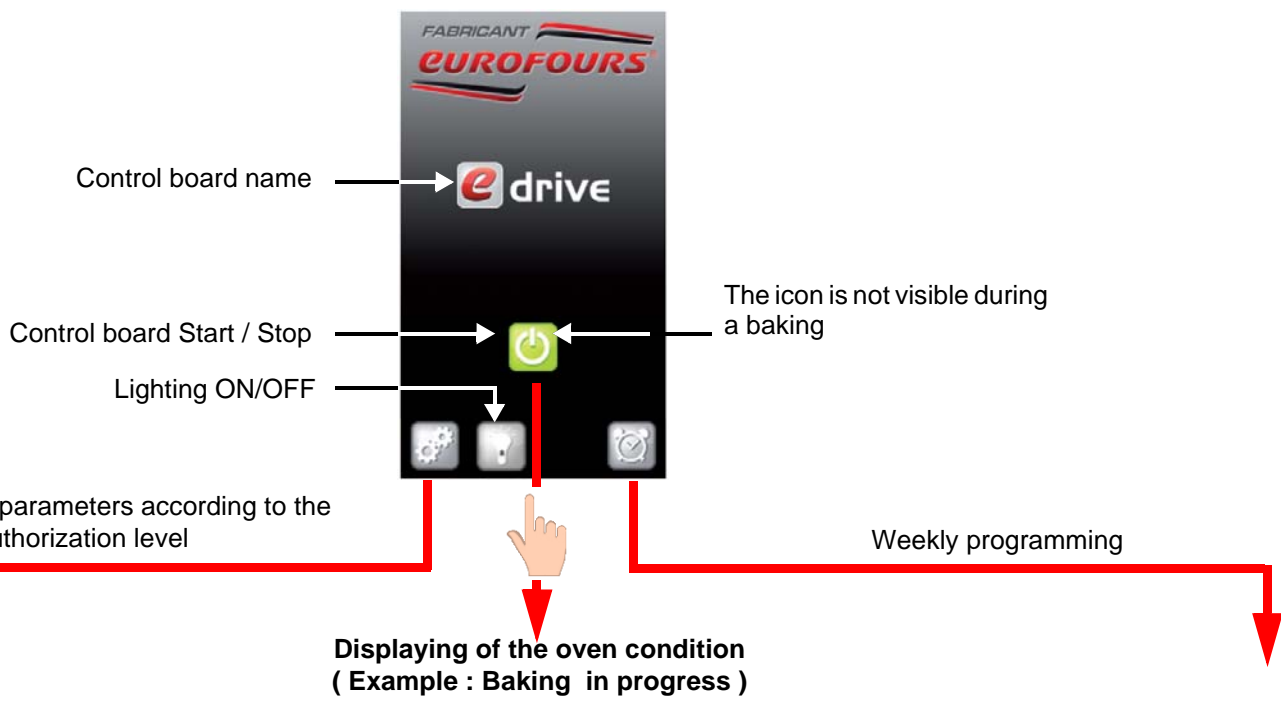
Our equipment has been thought up and manufactured with care. We wish you a complete satisfaction with it and remain at your whole disposal for any information you may need

The machine has been designed for the food industry; It is only intended to the bakery and viennese products and must operate in compliance with the manufacturer's instructions;

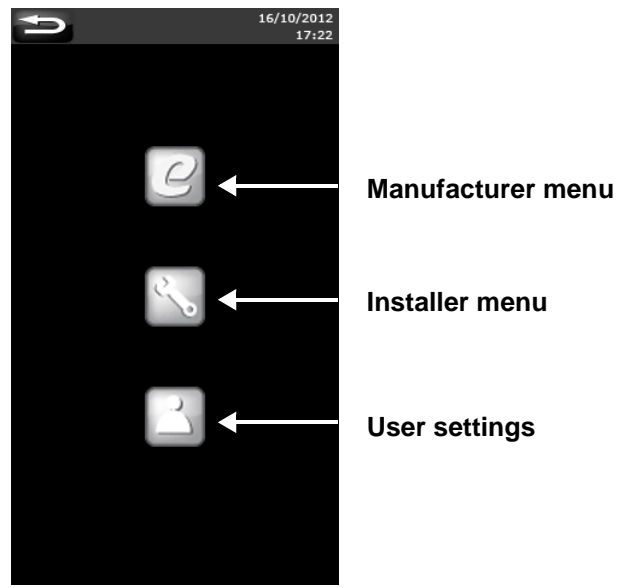
Any different use will be considered improper and therefore unwise

## PRESENTATION OF THE CONTROL BOARD

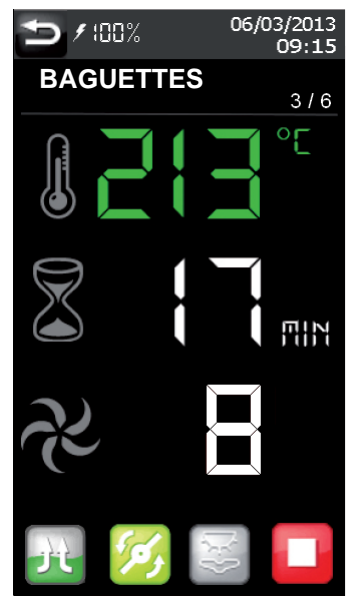
**Take time to read the manual to familiarize yourself with the use of the app**



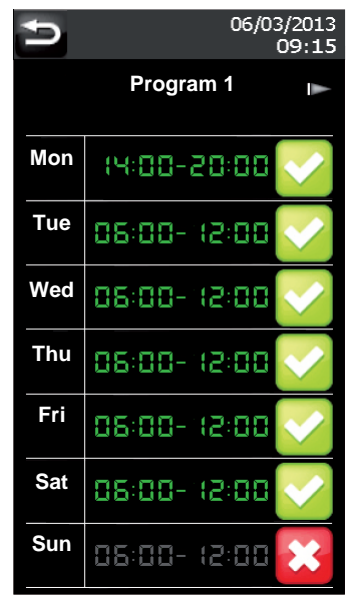
Menus secured with access codes



Displaying of the oven condition (Example : Baking in progress)



Weekly programming



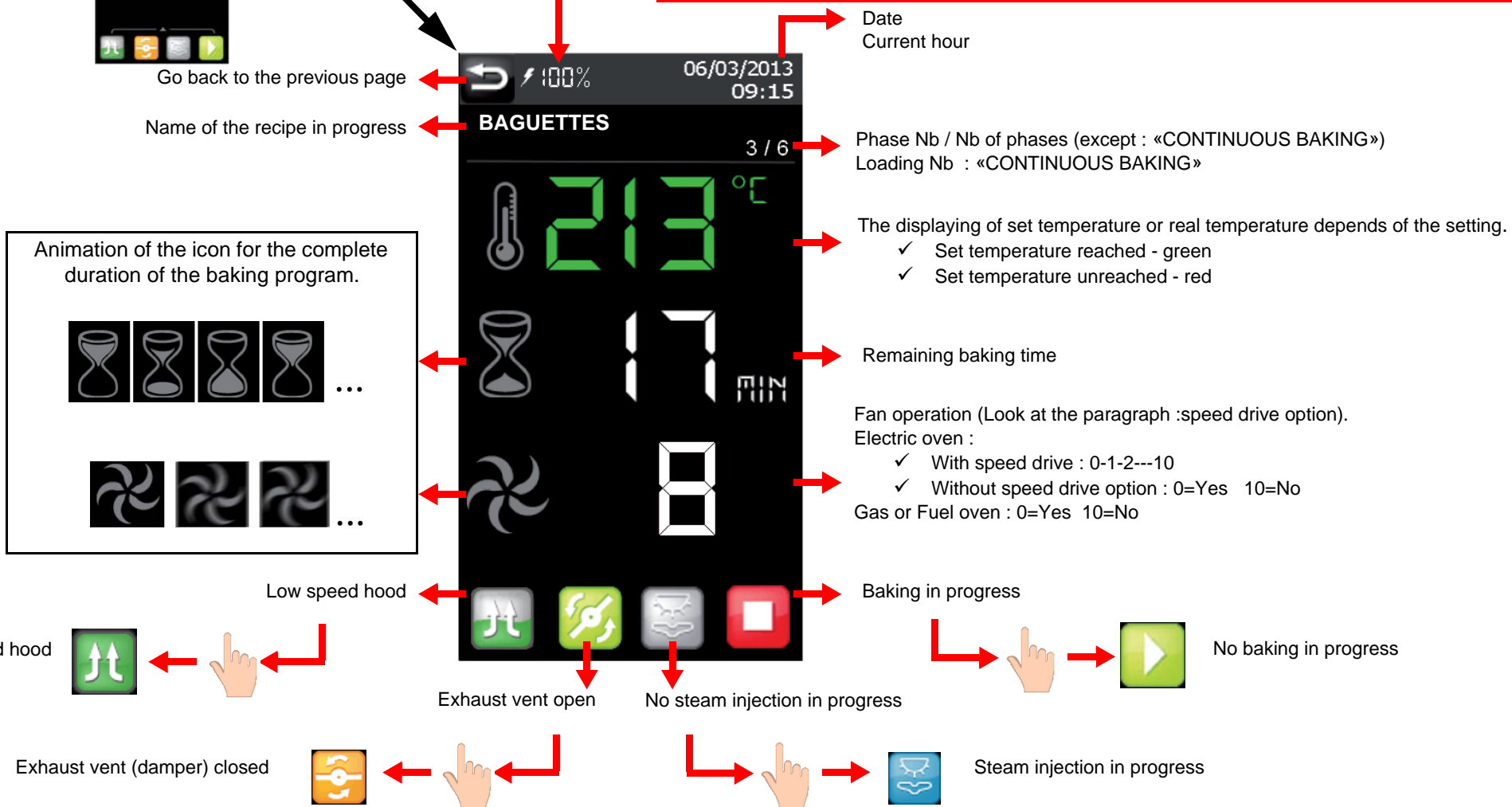
The screen shown hereafter is a dummy screen which has been created to show as many functions as possible. The combination of some information and/or pictograms is in fact impossible.

The display permit to check in real-time the evolution of the main information of the recipe in progress.



**Electric oven - Energy saving function - Half load (option)**  
**[Adjustment in the recipe (user menu)]**

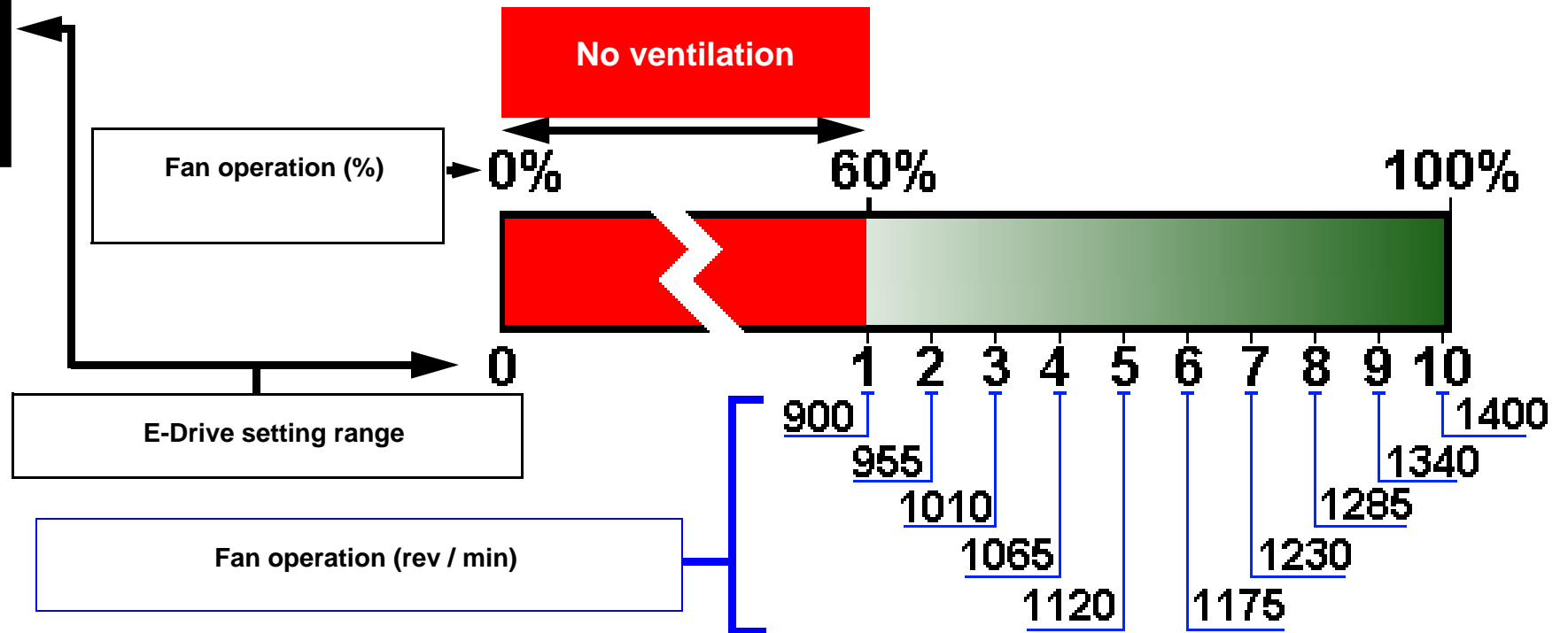
- Full heating power
- Half heating power (during baking cycle)



# SPEED DRIVE OPTION



Speed drive : It allows a 40% reduction of the turbine rotation speed.  
The values reported below are given as a guide but may slightly vary from one machine to another.



# ACCESS LEVEL

(Check : Programming instructions / Setting of the regulator parameters)



The ability to modify the settings is governed by the authorization level :



No single setting can be modified. The only active keys are :

- ✓ Control board starting-up - Control board stop .
- ✓ Start of the baking - Stop of the baking .
- ✓ Low speed hood - High speed hood .
- ✓ Selection of the recipes Baguettes



Selection and modification of the recipe « MANUAL » : Any modification done to the recipe « MANUAL » during the baking is automatically saved (Setpoint T°, Baking duration, Ventilation)\*.

- ✓ Steam Start / Stop « **MANUAL** »
- ✓ Exhaust vent ON / OFF « **MANUAL** » .
- ✓ +



The **MODIFICATION** of a recipe during the baking is **POSSIBLE**, but **SAVING** of the modified recipe is **NOT POSSIBLE** (Setpoint T°, Baking duration, Ventilation)\*.

- ✓ Steam Start / Stop for all the recipes
- ✓ Exhaust vent ON / OFF for all the recipes.
- ✓ +



Access to the recipes programming .

- ✓ +

\* Look at the paragraph : «Fast modification of the cycle in progress»

# USE



Control board starting-up by pressing the key.



Frontage version (Program version)

Relay version (Program version)

Oven type

Serial Nb

These information are displayed few seconds when starting the regulator  
Then, the screen displays the last program used.



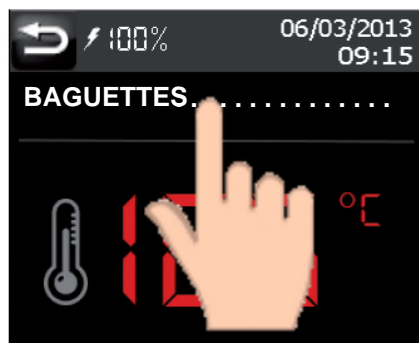
The rise in temperature begins immediately with the last program used.



# RECIPES SELECTION

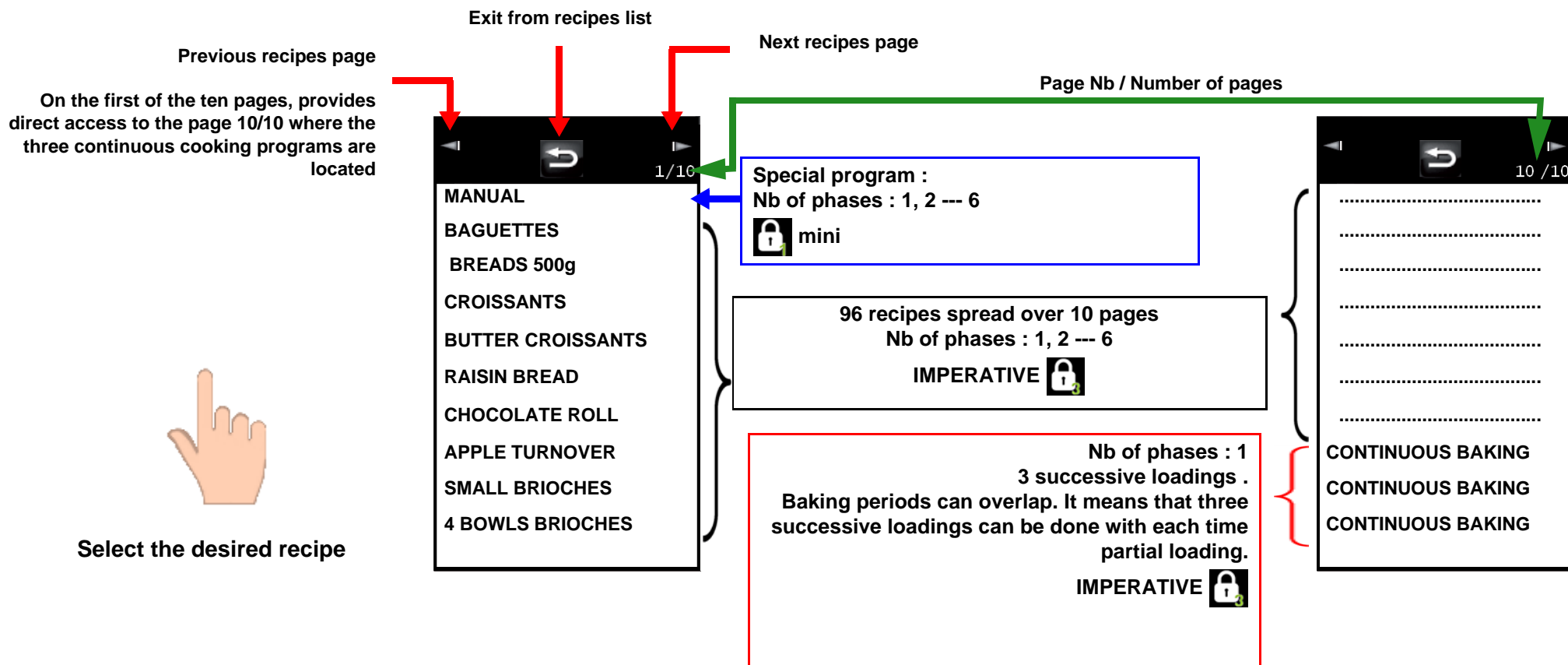
If the last recipe used is the good one, let the program run.

To select an other recipe, proceed as follows



Access to the recipes list

After the preheating, the baking cycle can be composed of a single phase or split up in 2, 3, 4, 5 or 6 phases (except «CONTINUOUS BAKING»)



# Baking start and stop

For all the recipes except «CONTINUOUS BAKING»

## Preheating



T° red = Set temperature  
unreached.



T° green = Set  
temperature reached.

Bell



Oven loading allowed.

← Start of the baking

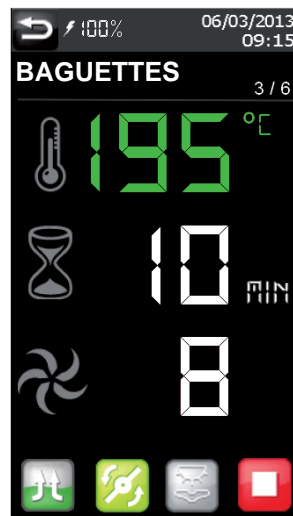
## Baking in progress

Phase 1 / 6



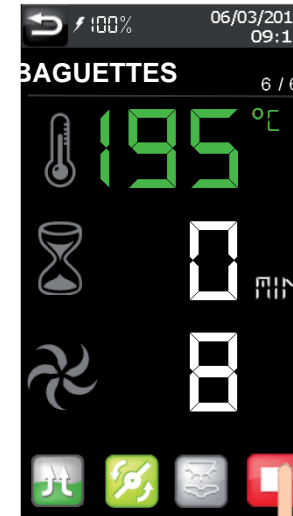
Remaining duration  
(accumulation of the 6  
phases).

Phase 3 / 6



Remaining duration  
(accumulation  
of the remaining 3  
phases).

Phase 6 / 6



Baking over

← Baking stop



If the door is opened during baking, the buzzer rings intermittently and the countdown is suspended.

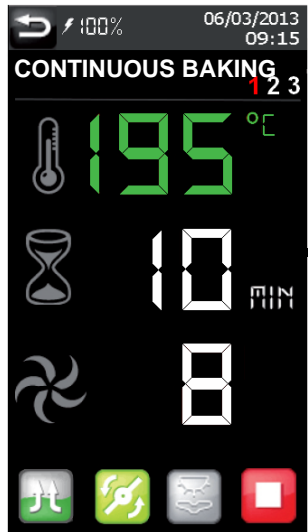
# Baking start and stop

Use of the recipe «CONTINUOUS BAKING»

Preheating : Same process as for the other recipes.

## Baking in progress

### 1<sup>st</sup> loading

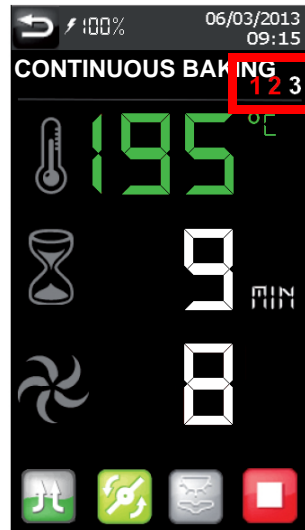


Remaining duration  
(accumulation of the 3  
loadings)



Start of the 2nd loading

### 2<sup>nd</sup> loading



Baking in progress  
for the 1<sup>st</sup> and the  
2<sup>nd</sup> loading

Remaining  
duration  
(accumulation of  
the 3 loadings)

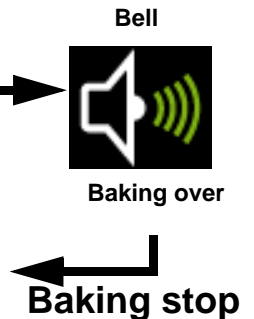


Start of the 3rd  
loading

### 3<sup>rd</sup> loading

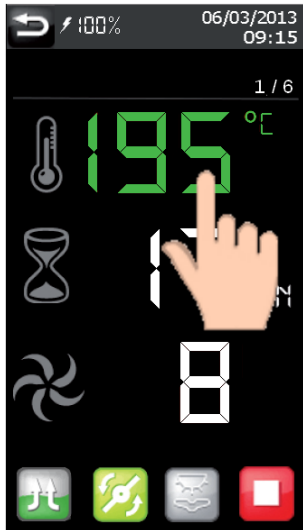


Baking in progress for the 3  
loadings



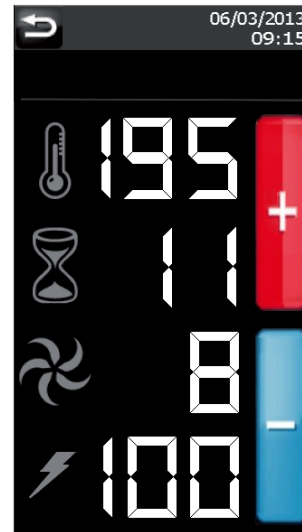
# Fast modification of the cycle in progress

The access to the fast modifications of a program is always done by pressing the screen (Whatever the recipe).

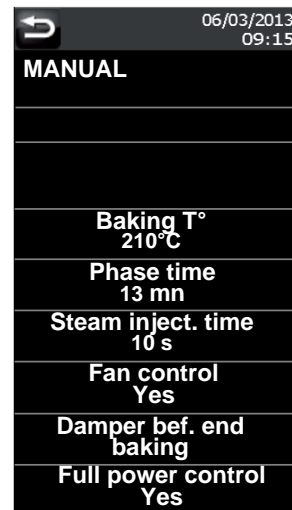


Display of one of the following two types of screens according to the current recipe

For all the recipes except «MANUAL»

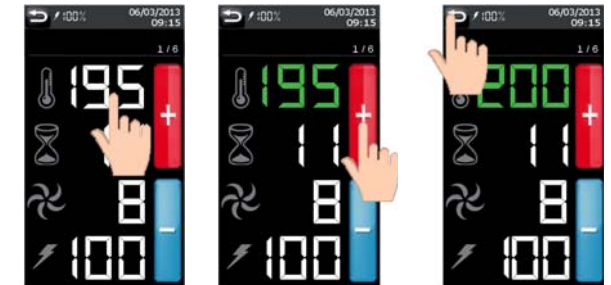


For the recipe «MANUAL»



Access level :  

A screen displaying several parameters adjustable as follows :



Press on each zone to be modified.

The selected value becomes green. Use the keys to adjust the value.

Validation.

Access level :   

A screen showing parameters adjustable by using a keyboard :

Press the parameter to be adjusted



The adjustable parameters and the corresponding setting ranges depend of several criteria such as :

- Type of energy supply to the oven
- Options
- Current recipe
- Cycle progression

Check hereafter

## Setting ranges



Electric oven



Gas or Fuel oven

<b>Preheating T° :</b>	from 0°C to 250°C						
<b>Number of phases :</b>	from 1 to 6						
For all the recipes except «CONTINUOUS BAKING»	1						
For the recipe «CONTINUOUS BAKING»							
<b>Baking T° :</b>	from 0°C to 250°C						
<b>Duration :</b>							
2 to 6 Phases - Phase time	from 1 to 99 mn / Phase (cumulative 6 phases : maxi 594 mn)						
1 Phase - Baking duration	from 1 to 99 mn						
<b>Damper bef. end baking :</b>							
For all the recipes except «CONTINUOUS BAKING»	from 0 to Baking duration						
1 Phase -	from 0 to Phase duration						
2 to 6 Phases -							
For the recipe «CONTINUOUS BAKING» (1 Phase)	<table style="width: 100%; border: none;"> <tr> <td style="text-align: center;">Yes</td> <td style="text-align: center;">/</td> <td style="text-align: center;">No</td> </tr> <tr> <td style="text-align: center;">The exhaust vent remains open for the entire baking time</td> <td></td> <td style="text-align: center;">The exhaust vent remains close for the entire baking time</td> </tr> </table>	Yes	/	No	The exhaust vent remains open for the entire baking time		The exhaust vent remains close for the entire baking time
Yes	/	No					
The exhaust vent remains open for the entire baking time		The exhaust vent remains close for the entire baking time					

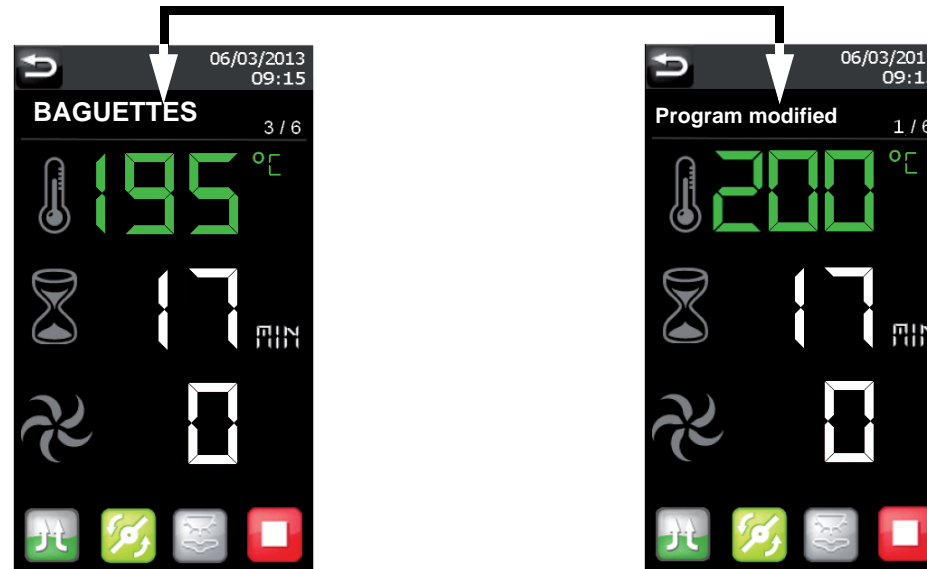
### Functions linked to the presence or the absence of some options

<b>Steam inject. time :</b>	
<b>With steam</b>	from 0 to 30 s
For all the recipes except «CONTINUOUS BAKING»	---
For the recipe «CONTINUOUS BAKING»	---
<b>Without steam</b>	---
<b>Fan control :</b>	
<b>With speed drive</b>	from 0 to 10
Without speed drive option	Yes / No
<b>Full power control :</b>	
<b>With «Half load» function</b>	Yes / No
Without «Half load» function	---

---
---

Option not present  
Not applicable

The recipe name and "modified program" are alternatively displayed

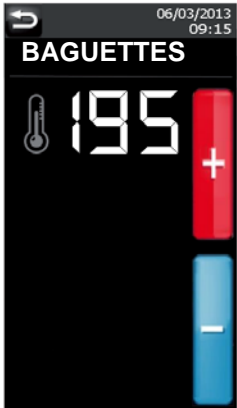

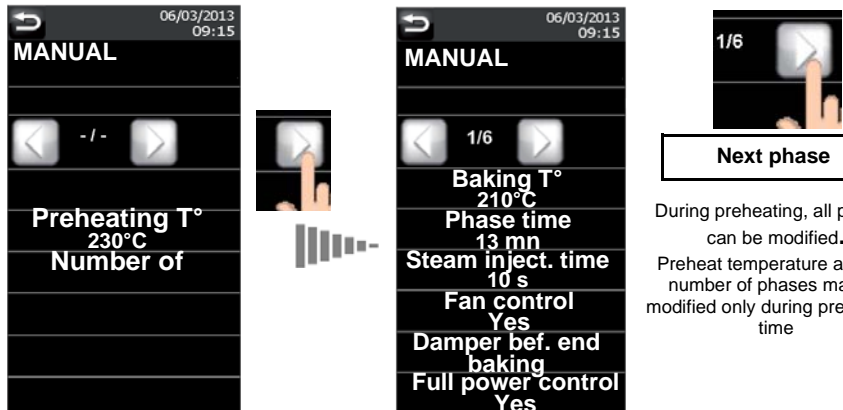
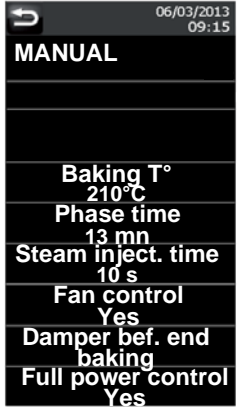
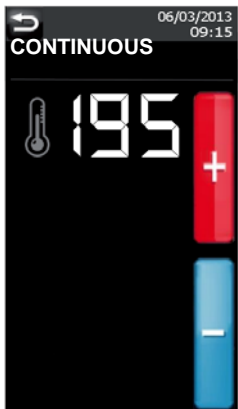
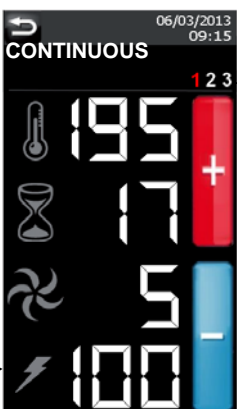


The recipe is temporarily modified.

As long as the initial recipe is not restored, the modified program can be used.

To restore the initial recipe, press the recipe name and select it again in the recipes list or select another one (OUT OF BAKING).

## Screens obtained depending on the evolution of the cycle and the selected recipe

	Preheating in progress	Baking in progress During baking, only the current phase can be modified
<p>For all the recipes except «MANUAL» and «CONTINUOUS BAKING»</p>		 <p>Displayed only if option present →</p>
<p>For the recipe «MANUAL»</p>	 <p><b>Next phase</b></p> <p>During preheating, all phases can be modified. Preheat temperature and the number of phases may be modified only during preheating time</p>	 <p>Any modification done to the recipe «MANUAL» during the baking is automatically saved</p> <p>To <b>modify</b> the settings : Press the parameter to be adjusted</p>
<p>For the recipe «CONTINUOUS BAKING»</p>		 <p>Even if the duration may be selected (becomes green after pressing), it can not be modified.</p> <p>Displayed only if option present →</p> <p>The Nb of the current loading is red</p> <p>If set temperature is modified, this change applies to the 3 loading cycles.</p>

## POSTPONED STARTING - WEEKLY PLANNING

The weekly program allows to plan the starts and stops of the oven to desired temperatures and hours for each day of the week. To save energy during a period of non use (1 hour at the minimum), two daily programs are possible.



Access to the weekly programming.

06/03/2013 09:15

Program 1

Mon	14:00-20:00	✓
Tue	06:00-12:00	✓
Wed	06:00-12:00	✓
Thu	06:00-12:00	✓
Fri	06:00-12:00	✓
Sat	06:00-12:00	✓
Sun	06:00-12:00	✗

To access the settings of the desired slot, it must be enabled (Push the icon to activate/deactivate).

06/03/2013 09:15

Program 2

Mon	22:00-24:00	✗
Tue	16:00-22:00	✓
Wed	16:00-22:00	✗
Thu	16:00-22:00	✓
Fri	16:00-22:00	✓
Sat	16:00-20:00	✓
Sun	16:00-20:00	✗

06/03/2013 09:15

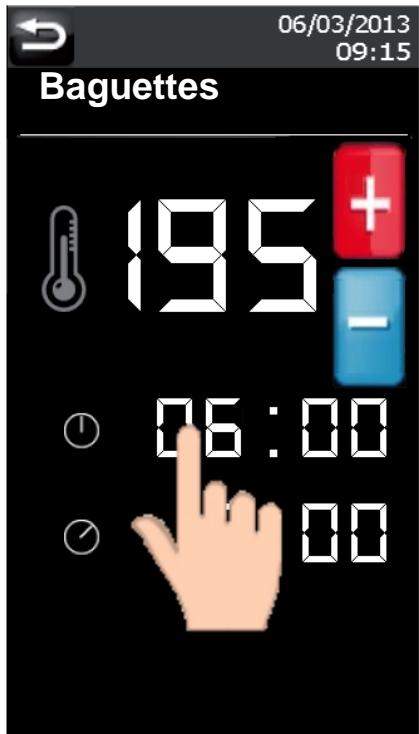
Program 1

Mon	14:00-20:00	✓
Tue	06:00-12:00	✓
Wed	06:00-12:00	✓
Thu	06:00-12:00	✓
Fri	06:00-12:00	✓
Sat	06:00-12:00	✓
Sun	06:00-12:00	✗

Press the box corresponding to the day you want to program.







Select the program requested.  
 Proceed as discribed in the paragraph  
 « Selection of the recipes »

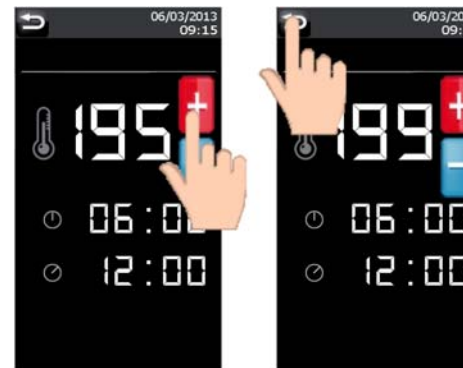
or

Program the temperatures without  
 selecting a specified recipe.

Press each area to be  
 programmed.



Validation

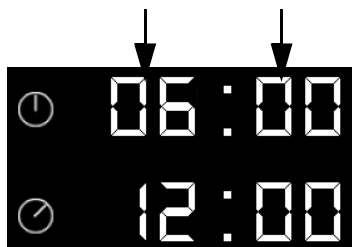


Input field  
 Setting range

Validation



Hour : Minutes



**BAKING :**

Keying of the hour : OVEN ready to BAKE  
 (The preheating start before this time so that the oven is hot to the scheduled time)

**OVEN :**


Keying of stop time

# HOOD USING

## Automatic hood

The automatic starting of the hood at high speed before the end of baking is programmed **OUT OF BAKING** (Check : Programming instructions). Setting range : 00 --- 99 mn (factory setting : 1 mn).

The hood operates at low speed during baking (  ). If necessary, the high speed hood can be manually started before the programmed time by pressing the key  (except for the program «CONTINUOUS BAKING»).

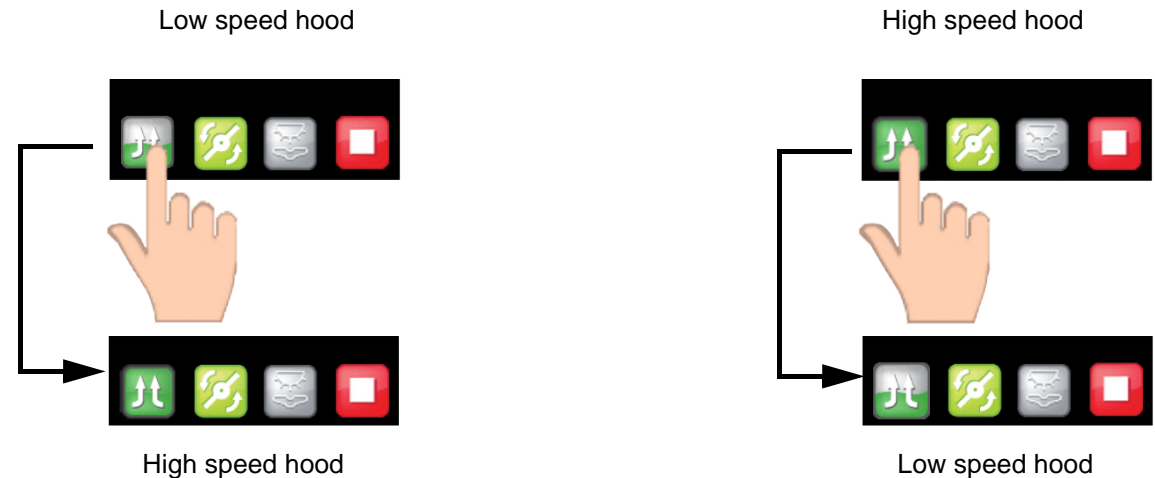
Whatever the setting (even when the delay is set to 0), when the door opens the hood starts at high speed (  ).

## Hood with manual control (except for the program «CONTINUOUS BAKING»)

**During baking :**  
The hood operates at high speed when it is manually controlled (by pressing the key).

Once the control panel is activated :  
Door close : The hood starts at low speed.  
Door open : The hood starts at high speed (when the door closes, the hood switches to low speed)  
The hood never stops.

When the control panel stops, the hood continues to run at high speed for 3mn.



# STEAM EXHAUST VENT (DAMPER) USING

## Automatic exhaust vent

### Exhaust vent opening :

The automatic opening of the exhaust vent during baking is programmed OUT OF BAKING (except «MANUAL»)(Check : Programming instructions).

### Setting range :

- ✓ 1 phase : 00 --- Baking duration.
- ✓ 2 to 6 phases : 00 --- Phase duration

### Exhaust vent closing :

When stopping the baking cycle by pressing the key  , the exhaust vent closes automatically.

If necessary, the exhaust vent can be manually closed by pressing the key  →  (except for the program «CONTINUOUS BAKING»).

## Manual exhaust vent (except for the program «CONTINUOUS BAKING»)



Push the key to open the exhaust vent.



When pushing the key, the steam exhaust vent (damper) opens, the icon becomes green and represents the open damper.

# STEAM INJECTION

Oven equipped with «Steam» option

Steam injection for a programmed time  
(if the oven is equipped with a steam system)

The automatic steam injection at baking starting is programmed **OUT OF BAKING** (except «MANUAL») (Check : Programming instructions).  
Setting range : 0 --- 30s.

When baking starts, the icon becomes blue during the automatic steam injection programmed in the recipe and reverts to grey as soon as steam injection stops.

Manual steam injection  
(if the oven is equipped with a steam system)

When pushing, the steam injection starts and the icon becomes blue.

At releasing, the steam injection stops and the icon reverts to grey.

The maximum steam injection time is : 30s

To obtain a good steam injection, avoid too repetitive steam requests.



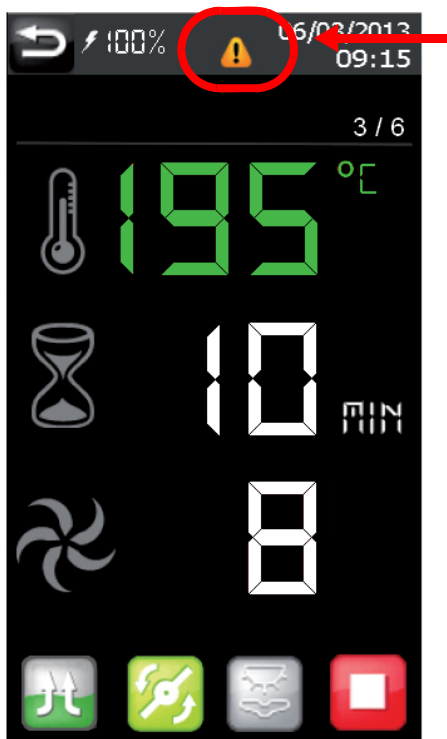
The manual steam injection is not possible when the «CONTINUOUS BAKING» program is in progress.



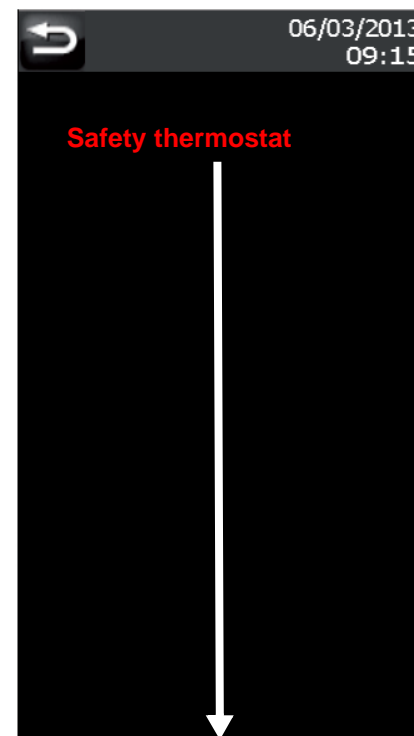
When the oven is not equipped with a steam system, the corresponding icon is not displayed :



# ERRORS LIST



**CAUTION : Fault**



**MALFUNCTION OF THE COMPONENT.**



**After-sales department**

## List of possible errors :

- Thermocouple (1, 2, 3, 4)
- Clock
- Safety thermostat
- Burner
- Speed drive
- Front cart overheats
- Relay card overheats
- Front card T°sensor
- Relay card T° sensor
- Communication
- Compatibility
- Memory
- Version

# ENERGY SAVING

This function allows to reduce the power consumption during periods of non-use of the oven.

2 configurations of energy saving are available in function of the regulator setting :

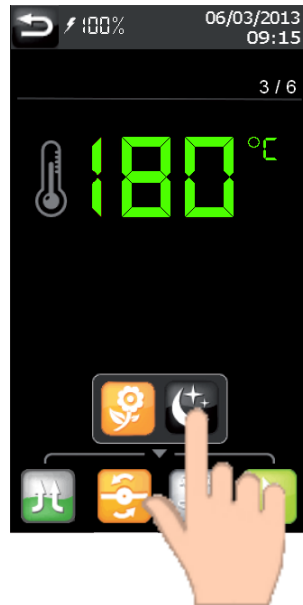
- ✓ the setting between 50°C and 150°C corresponds to the soaking at low temperature.
- ✓ Temperature setting at «000», corresponds to the configuration : oven stop

In the «Energy saving» mode, the temperature displayed (real or setpoint) is the same than typically used (Look at the paragraph «User menu» - Programming instructions). There are 2 different ways to engage the Energy saving function :

## Manual mode



Press  
simultaneously the  
keys  
(OUT OF BAKING)



Activation



The «Energy saving» function is  
activated.  
The oven remains energized and the  
regulator maintains the requested  
temperature (here : 80°C)



**Factory setting : 000**  
If 1mn later the temperature is still at  
«000», the control board lights off.  
**Setting range : 50 to 150°C**  
(Look at the paragraph «User menu»  
- Programming instructions)

To stop the «Energy saving» mode, press the key .

## Automatic mode

The «Energy saving» mode, is automatically driven from the regulator. This function started when the timer has not been used from a defined duration. The parameters of the «Energy saving» function, have to be adjusted in the user menu as described in the programming manual :

### Delay /energy

**saving switch** : Setting of regulator unused time before engaging the «Energy saving» function.

This delay can be adjusted from 0,1 to 9,5 (so, from 10 mn to 9h 50 mn with an increment of 10 mn).

### Energy saving

**set T°** : Adjustment of set temperature.

- ✓ Temperature setting at «000», corresponds to the configuration : oven stop.
- ✓ the setting between 50°C and 150°C corresponds to the soaking at low temperature.

When those both settings are completed (time and temperature), the «Energy saving» function will start automatically depending of the memorized delay.

When the «Energy saving» function starts, a sound of 5 beeps-beeps is emitted and the display shows :



**From that time, the «Energy saving» function will start automatically depending of the memorized delay.**

**To stop the «Energy saving» mode, press the key .**

**If you do not need this function and that the major part of your bakings is done without using the timer, call the technical department to deactivate the «Energy saving», function, since the oven will stop if the timer is unused for 9h50mn .**

When the temperature is set between 50°C and 150°C, the oven still works and the regulator maintains the requested temperature.

For example, if the time is adjusted to 1h30 and the temperature to 80°C, the control board will switch automatically in «Energy saving» mode if the TIMER IS UNUSED for 1h30, and then it will adjust the oven internal temperature until it is <80°C.

It results that the regulator automatically engages and stops heating alternately to maintain a real internal temperature around 80°C .

# SMELLS ABSORBER

Oven equipped with «Steam» option

This option is interesting when sugary and salty products are alternately baked in the same oven with then possible strong residual smells inside the baking chamber. The function is used to absorb the baking smells stored inside the oven in order to avoid the mixture of the different smells (Warning ! this function has no effect on smells dispersed in the room).

To obtain optimum results it is highly recommended to treat the water upstream (water softener) to avoid any deposit of limestone in the baking chamber and the formation of scale in the whole system.

The water solenoid valve is set to function at a working pressure around 3 bars : **This setting must in no case be modified.**

Since the real internal temperature of the oven must imperatively be at least 160°C to allow the cycle starting, when it is not the case, the regulator will automatically manage the temperature adjustment as follows :

- ✓ When the temperature is lower than setpoint, it will increase the temperature.
- ✓ If the temperature inside the oven is equal to setpoint temperature, the cycle starts for 20mn
- ✓ When the temperature is higher than setpoint, the cycle begins, the exhaust vent opens and stays open until the set temperature is reached

The duration of a cycle of odor absorption is 20 mn, with steam injection for 6 seconds every 2 mn.



**DO NOT OPEN the door during the cycle. BURNING RISKS.**

When the cycle is finished, the door has to be open progressively to avoid burning risks by steam.

The best to do when the oven is hood equipped, is to set the door ajar and start the hood for few seconds in order to evacuate a maximum of steam.



# RECOMMANDATIONS FOR BAKING

## Raw products



**BAGUETTES**

20 mn	195°C	15 s	5 mn
-------	-------	------	------



**BREADS 500g**

30 mn	210°C	15 s	5 mn
-------	-------	------	------



**CROISSANTS**

17 mn	200°C		5 mn
-------	-------	--	------



**BUTTER CROISSANTS**

15 mn	200°C		5 mn
-------	-------	--	------



**RAISIN BREAD**

20 mn	190°C		5 mn
-------	-------	--	------



**CHOCOLATE ROLL**

15 mn	200°C		5 mn
-------	-------	--	------



**APPLE TURNOVER**

30 mn	200°C		5 mn
-------	-------	--	------



**SMALL BRIOCHES**

12 mn	160°C		5 mn
-------	-------	--	------



**4 BOWLS BRIOCHES**

25 mn	160°C		5 mn
-------	-------	--	------



**6 BOWLS BRIOCHES**

30 mn	160°C		5 mn
-------	-------	--	------

## Precooked products



**PRE BAKED BAGUETTE**

16 mn	180°C		5 mn
-------	-------	--	------



**PRE BAKED BREAD**

22 mn	180°C		5 mn
-------	-------	--	------



**PUFF PASTRY**

20 mn	200°C		
-------	-------	--	--



**Schedule to load your appliance with an internal temperature greatest of 30°C than baking temperature.**

**These information are given for your guidance and may be varied slightly to suit local tastes and habits.**

Duration of rising in temperature :  
 from 25 to 200°C : 8 to 9 mn  
 from 25 to 250°C : 11 to 12 mn  
 New rising in temperature after loading (set T°) : 15 mn.

Raise the temperature to 250°C then place in the oven. Switch off the oven for 7mn. Switch on again with thermostat at 200°C(392°F) to finish baking. The fitting of the «choux pastry kit» is strongly recommended. Fresh air inlet allowing to avoid the humidity saturation of the air within the baking chamber.

## CAPACITY PER LEVEL



250 g



400 g



55 / 60 g



	400x600 mm	400x800 mm	460x660 mm	460x800 mm	600x400 mm	660x460 mm
		5		6		6
		4		4		4
	18	24	22	24	18	22
	5	5	6	6	5	6

## Risks associated with cooking food



**CAUTION** with flammable products such as sugar, foodstuff remnants, , etc ...

To avoid any burning risk of food remnants, carry out regular maintenance as described in the manual



This oven has been designed for cooking baked and pastry products. The products cooked must be free from alcohols such as rum, brandy, cherry, etc. ... which become flammable or explosive when they are highly heated.

Since the temperature inside the oven can reach very high values, it is **FORBIDDEN** to cook alcoholic products in this oven. The manufacturer will not be held responsible of possible problems in case of breaking these rules.

## BEFORE ANY WORK ON THE EQUIPMENT



**BEFORE ANY WORK ON ELECTRICAL PARTS, CUT OFF THE SUPPLY TO THE APPLIANCE AT THE EXTERNAL DISCONNECTING SWITCH. BEWARE OF CAPACITOR VOLTAGE**



**TO DISCONNECT THE APPLIANCE FROM THE ELECTRIC PLUG, NEVER PULL THE WIRE.**

**DO NOT TOUCH THE APPLIANCE**



**WITH A WET PART OF THE BODY.**



**IF YOU ARE BAREFOOT.**



**BEFORE EACH INTERVENTION ON ANY BURNER OR EVACUATION COMPONENT CUT OFF ITS SUPPLY AT THE EXTERNAL FEED VALVE.**

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 1/2 psi (3,5 kPa). The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressure equal to or less than 1/2 psi (3,5 kPa).

**All work on the equipment must be done by a qualified and certificated staff.  
In case of false alarm of safety system, it is essential to contact your distributor.**



### WHAT TO DO IF IT SMELLS GAS ? :

- 1) Do not try to light any appliance.
- 2) Do not touch electrical switches; do not use any phone in your building.
- 3) Immediately call your gas supplier from a neighbour's phone. Follow the gas supplier's instructions.
- 4) If you cannot reach your gas supplier, call the fire department

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

# MAINTENANCE

To prevent from breakdown risks, it is necessary to periodically perform several preventive operations.




## BY USER



### Every day :

- ✓ Cleaning of the baking chamber.
- ✓ Cleaning of filets/plates

### Every week :

- ✓ Cleaning of the door glass.
- ✓ Cleaning of the door seal.
- ✓  Control board : The regulator screen has to be IMPERATIVELY clean with a tissue and a product specifically designed for touch-screens
- ✓ Cleaning of the control panel with a sweet and lightly humid tissue




For cleanings, **USE** soapy water (washing up product) and rinse with clean water..Wipe with a sweet and humid tissue

### DO NOT USE :

- ✓ abrasives and/or corrosives products chlorine-based (bleach, ...).
- Pay particular attention to varnished and chromed parts.



 **TO CLEAN THE OVEN, IT IS FORBIDDEN TO USE :**

- A STEAM CLEANER
- A HIGH PRESSURE CLEANER
- A WATER JET



## BY TECHNICAL SERVICE OR SPECIALISED TECHNICAL SERVICE



**Periodic maintenance by a qualified technician in accordance with the service booklet, is the prerequisite for maintaining the warranty.**



**BEFORE ANY DISMANTLING AND/OR CLEANING OPERATION PLEASE MAKE SURE THAT THE OVEN IS COLD AND POWER OFF.**

## WATER QUALITY



Although if clean and safe for consumption, the water supplied can have a bad taste (caused by the chlorine), be corrosive or cause calcareous deposits. After analysis, when the water characteristics reach critical levels, it is imperative to install a water treatment system upstream to increase the life duration of your equipment. Depending on the concentrations of chloride, carbonate and the pH value, it may also be necessary to treat water to reduce the corrosion risks.

A system of water treatment is strongly recommended in the following cases :

- ✓ if the water hardness is greater than or equal to 15°f : Hard water. It is a calcareous water that generates a very important scale deposit especially in hot condition ( 60°C).

if it is a very soft water (TH<9°f) and a pH more than or equal to 7 : Corrosive water termed aggressive. Aggressive water involves the metal rust. The soft water corrosiveness is increased when its pH is acidic.

if the pH is less than 6.8 or more than 7.5.

- ✓ for high concentrations of chlorides or nitrates.

Depending on water analysis results , various solutions are possible : neutralizing filters, water softener, activated carbon filters, ... A water treatment specialist will be able to propose you a solution in compliance with your installation and based on the water analysis results.

Once the treatment system installed, check its effectiveness through further analysis of the water.

The regular system maintenance as per the manufacturer's recommendations is imperative to maintain permanently a water quality suitable with the equipment.

The sediments presence in water is another factor to take into consideration. In such a case, a mud filter has to be added to the system.



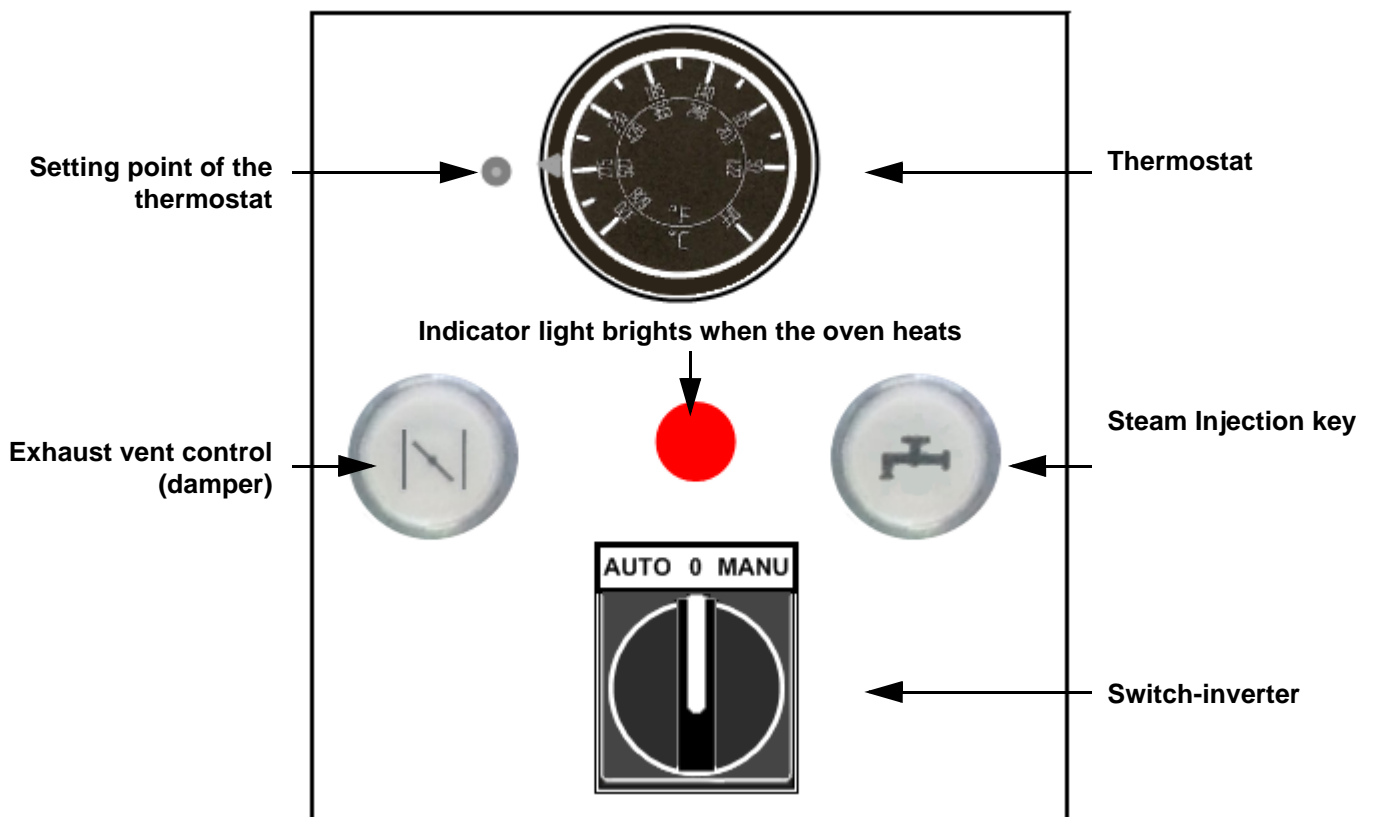
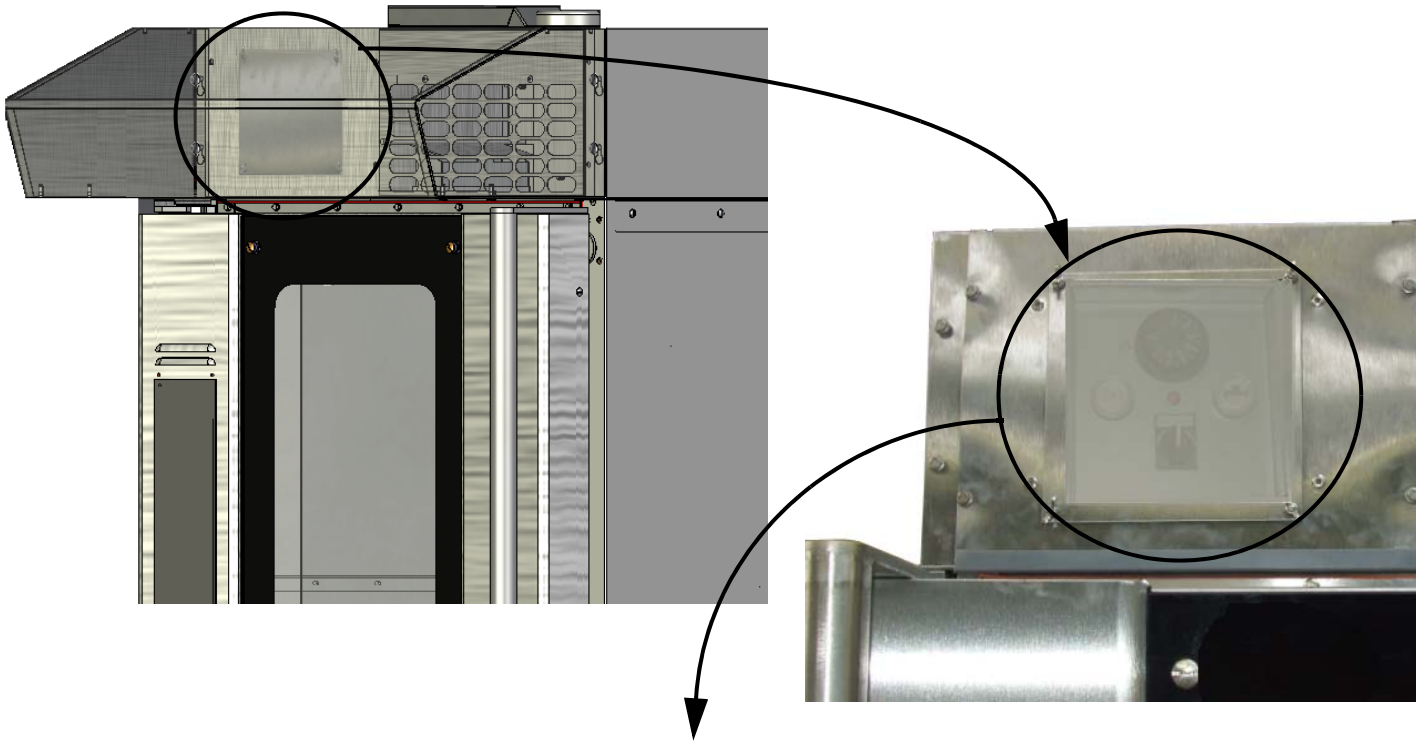
**If your water does not meet these quality criteria it may cause a malfunction even the degradation of the appliance.  
Non complying with the above mentioned requirements may result in voiding the warranty.**

N.B : The water hardness is its calcium and magnesium content. The hydrotimetric title (TH) is measured in French degrees (°f): 1°f = 4 mg of calcium + 2.4 mg of magnesium per liter.

## OPTION : MINICOM (Backup controller)



**TO BE USED ONLY AS STOPGAP SOLUTION**



The stopgap control panel is located at the front of the electric box.  
To reach it, take off the hood nosing, unscrew the 4 butterfly screws and remove the protection plate.



## Thermostat

The thermostat is graduated in °C (external graduation) and in °F (internal graduation).

Even if the thermostat is graduated until 320°C, the maximum temperature not to exceed is 250°C in order to avoid any damaging of the oven.

## Switch-inverter



Use of the electronic control panel (Factory setting).



No control panel activated.



Use of the stopgap control panel.

The stopgap control panel must be used only if the electronic regulator is out of order.

To do it, switch the inverter on «MANU» position.

The hood starts automatically the low speed (The stopgap control does not permit to use the hood at high speed).  
The oven heats.

Adjust the baking temperature with the thermostat.

When the temperature rises, the red indicator light is lit.

## Manual steam injection



Push the button to obtain steam.

The steam injection continues until the button has been released.

To obtain a good steam injection, avoid too repetitive steam requests.

**CAUTION : The heating and the turbines do not stop neither during nor after manual steam injection.**



## Manual opening / closing of the exhaust vent

Push the button to open or close the exhaust vent.:

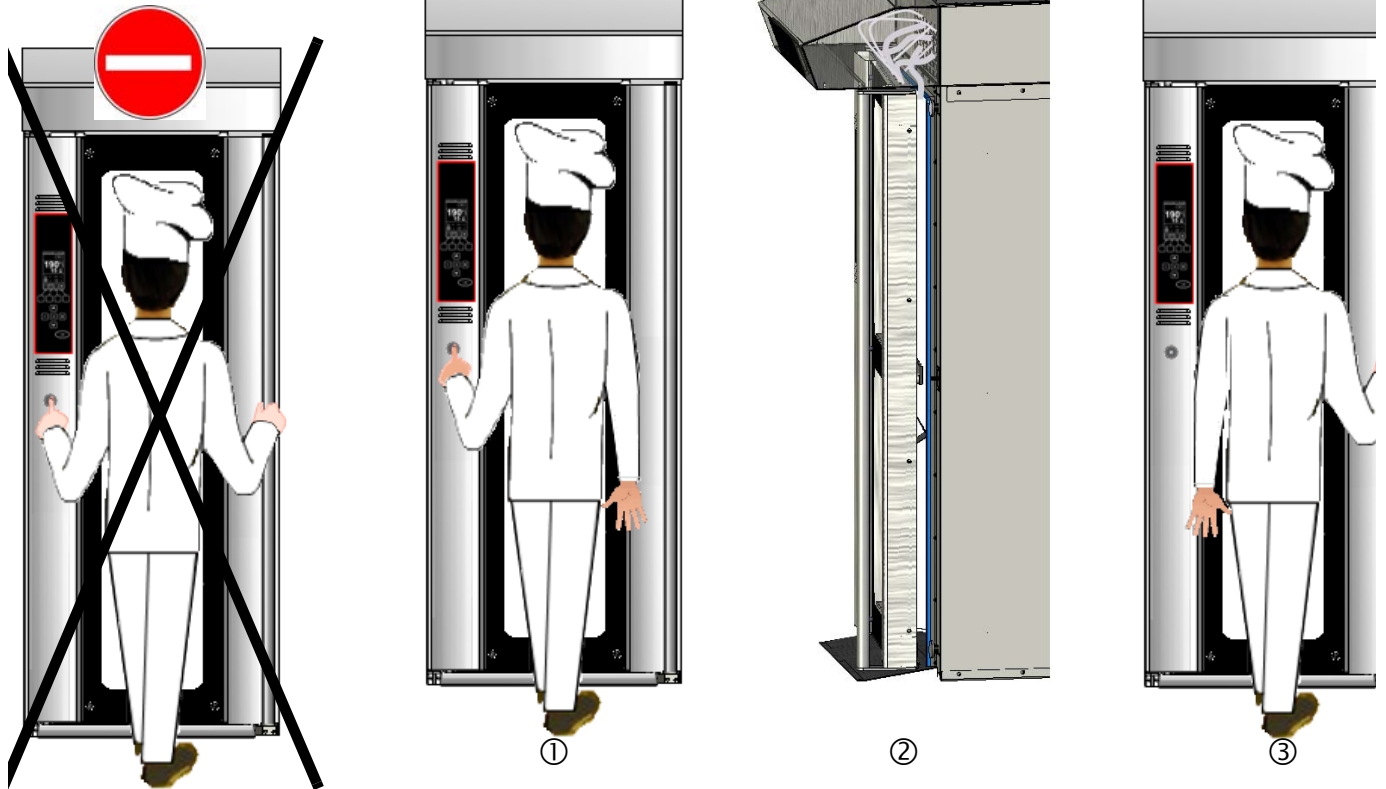
- Button lighting : Exhaust vent open
- Button unlit : Exhaust vent (damper) closed



**As soon as electronic regulator is repaired, do not forget to switch the inverter on «AUTO» position. Furthermore, it is IMPERATIVE to reinstall the protection metal sheet with the 4 butterfly screws.**



## DOOR OPENING



- ① Push the button located below the regulator without trying to open the door with the other hand.
- ② By pressing the button, the door opened slightly. For safety reasons, it is recommended to keep the door ajar for few seconds to let the hood extract a maximum of steam.
- ③ The door can then be open.

## CLOSING OF THE DOOR



**Since an electromagnet requires a split of second to operate, it is imperative to push the door on its last legs in order to ensure a correct closing of the oven.**

**If the door is slammed, the electromagnets will not operate properly and the door may not close.**

**If for any reason, the oven is power off, the door opens itself  
Thus, if a postponed starting is programmed it will not start, except when the door is closed back before the programmed starting time**



## DOOR OPENING FROM THE INSIDE OF THE OVEN



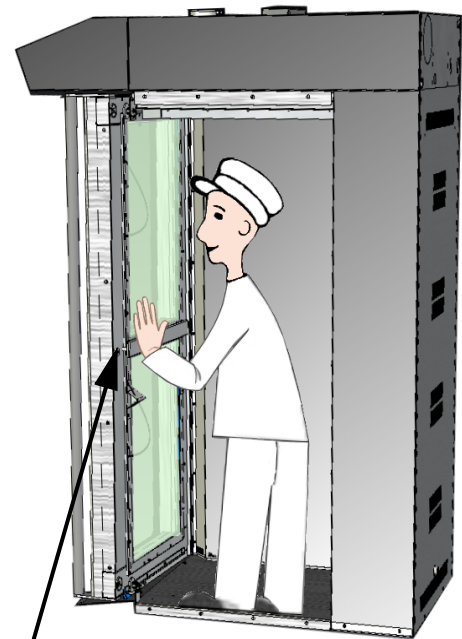
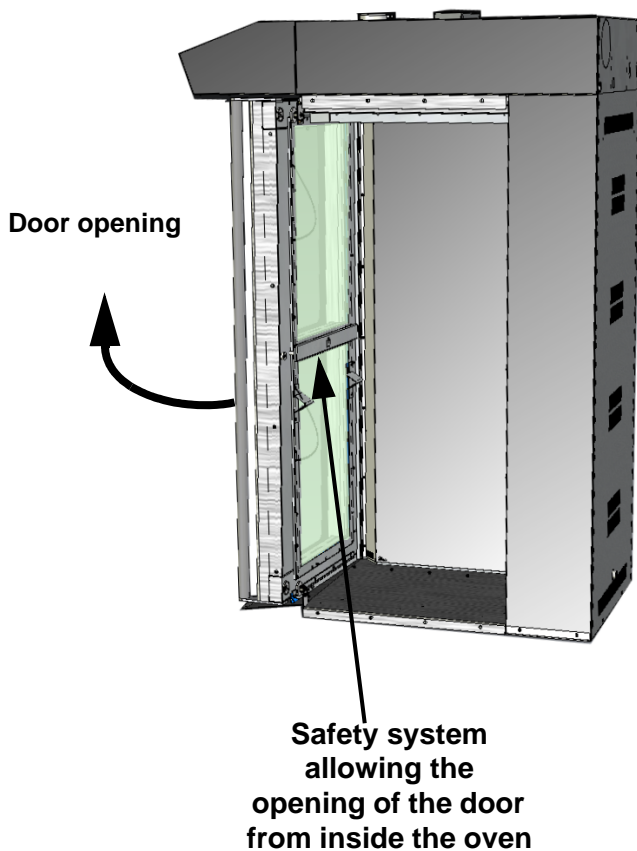
**BEFORE ANY WORK ON ELECTRICAL PARTS, CUT OFF THE SUPPLY TO THE APPLIANCE AT THE EXTERNAL DISCONNECTING SWITCH.  
BEWARE OF CAPACITOR VOLTAGE.**



**IT IS FORBIDDEN TO GO INSIDE THE OVEN WHEN ENERGIZED.**



**In case of unexpected confinement inside the oven, the door is equipped with a safety system allowing the opening of the door from inside the oven.  
To open the door from inside of the oven, proceed as follows :**



**To ensure a perfect working of the door opening mechanism, it must remains free from flour, dust, breadcrumb,...**

**It is the reason why, weekly, it is imperative to clean the door opening mechanism and control its correct operation.**

**We could not be held responsible of any malfunctioning of the door opening mechanism if the above mentioned recommendations have not been respected**



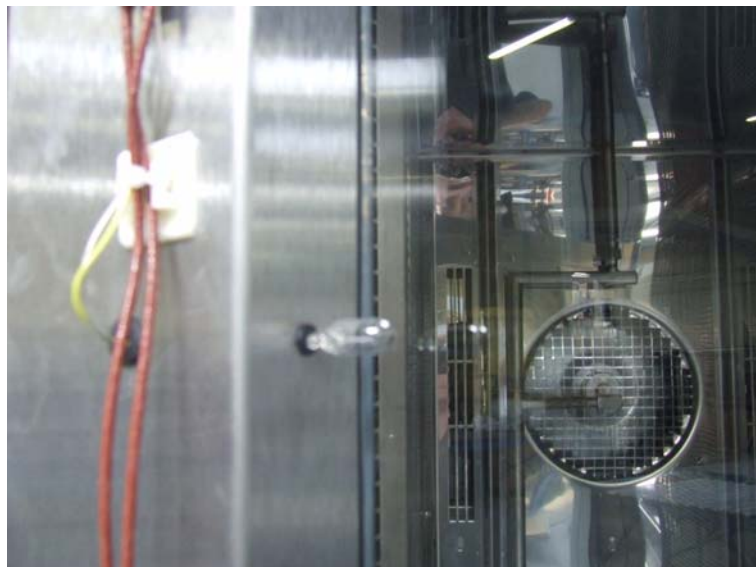
## CHANGING THE LIGHT BULBS



**CAUTION:** It is imperative to cut the oven electricity supply before changing the bulbs



1) To replace the lighting bulbs, remove the door frame (hinges side).



2) Remove the bulb and replace it. For maximum service life, use a clean, dry rag when handling the bulbs.  
3) Refit the door panel then check that the light is working


# PROBLEM SOLVING


## Measures allowing to solve a punctual malfunction

### BAKING



<b>General baking irregularities</b>	<ul style="list-style-type: none"> <li>✓ Check that all the baking settings are right (refer to the utilisation and baking advices).</li> <li>✓ Check that a supply fault (electric or other) hasn't occurred during baking.</li> <li>✓ Check the right rotation direction of the turbines. They must turn clockwise.</li> <li>✓ Check the good working of the regulator and the temperature sensor(s).</li> <li>✓ Check that the fermentation has occurred normally.</li> <li>✓ Check the tightness of the door (check the seal condition; if necessary replace it).</li> <li>✓ If it not tight, you can slightly open the exhaust vent until the renewal of the gasket.</li> </ul>
<b>Irregularity of baking on several levels</b>	<ul style="list-style-type: none"> <li>✓ Check the tightness of the door.</li> <li>✓ Check that the heating power is normal.</li> <li>✓ Check that the growth (fermentation) has been homogeneous on all the levels.</li> </ul>
<b>No function works.</b>	<ul style="list-style-type: none"> <li>✓ Check that the control panel has been switched-on.</li> </ul>
<b>The oven refuses to start its baking.</b>	<ul style="list-style-type: none"> <li>✓ Check that the heating has been activated.</li> <li>✓ Check the safety thermostat. If the interruptions repeat, call a professional and approved repair specialist.</li> </ul>
<b>Steam supply faulty (if option).</b>	<ul style="list-style-type: none"> <li>✓ Does the water supply well provided and with a sufficient outflow ?</li> <li>✓ Does the solenoid valve function normally ?</li> <li>✓ The water pressure must comply with the <b><u>minimum 3 bars necessary and the maximum 5 bars.</u></b></li> <li>✓ On networks up to 5 bars, it is necessary to schedule a pressure regulator calibrated on 5 bars.</li>   <li>✓ To change the quantity of steam, increase/decrease the steam duration with the regulator.</li> <li>✓ If the flow remain insufficient, contact the technical department.</li> </ul>

### OVEN

<b>No function works.</b>	<ul style="list-style-type: none"> <li>✓ Check that the electric supply is correct (power, isolator, connections, emergency stop button pulled).</li> </ul>
<b>The oven refuses to start its baking.</b>	<ul style="list-style-type: none"> <li>✓ Check that the heating has been activated .</li> <li>✓ Check that door closes correctly and that safety contact well operates.</li> <li>✓ Check the safety thermostat. If the interruptions repeat, call a professional and approved repair specialist.</li> </ul> <p style="text-align: center;"><b>For a gas or fuel oven</b></p> <ul style="list-style-type: none"> <li>✓ Check the chimney safety thermostat. If the interruptions repeat, call a professional and approved repair specialist.</li> </ul>
<b>Steam supply faulty (if option).</b>	<ul style="list-style-type: none"> <li>✓ Does the water supply well provided and with a sufficient outflow ?</li> <li>✓ Does the solenoid valve function normally ?</li> <li>✓ The water pressure must comply with the <b><u>minimum 3 bars necessary and the maximum 5 bars.</u></b> On networks up to 5 bars, it is necessary to schedule a pressure regulator calibrated on 5 bars.</li>   <li>✓ To change the quantity of steam, increase/decrease the steam duration with the regulator. If the flow remain insufficient, contact the technical department</li> </ul>

<p><b>The oven does not heat anymore</b></p>	<p style="text-align: center;"><b>For a gas or fuel oven</b></p> <ul style="list-style-type: none"> <li>✓ Check the proper operation of the safety thermostat (oven)</li> <li>✓ Check the proper operation of the chimney safety thermostat.</li> </ul> <p><b>The safety device governing the extraction of fumes MUST NOT be bypassed</b></p> <ul style="list-style-type: none"> <li>✓ Use the reset button located on the burner (above the oven).</li> </ul> <p style="text-align: center;"></p> <p><b>If after 2 or 3 attempts, the burner does not restart, check the gas supply.</b></p>
<p><b>Fault in the supply of steam</b></p>	<ul style="list-style-type: none"> <li>✓ To change the quantity of steam, increase/decrease the steam duration with the regulator.</li> <li>✓ Check the programmed injection time.</li> <li>✓ Does the water supply well provided and with a sufficient outflow ?</li> <li>✓ Does the solenoid valve function normally ?</li> <li>✓ The water pressure must comply with the <b><u>minimum 3 bars necessary and the maximum 5 bars</u></b>. On networks up to 5 bars, it is necessary to schedule a pressure regulator calibrated on 5 bars.</li> <li>✓ Check and if necessary scale the water and steam intake system</li> <li>✓ If the flow remain insufficient, contact the technical department.</li> </ul>

### WEEKLY PROGRAMMING

<p><b>The oven has not started as scheduled</b></p>	<ul style="list-style-type: none"> <li>✓ Check if the regulator has been de-energized (power blackout) within the hour before the programmed baking start time.</li> <li>✓ Open the program and control that parameters have well been registered.</li> <li>✓ Check on the summary screen that the program which has not started was properly activated</li> </ul> <p style="text-align: center;"></p>
<p><b>The oven has not stopped between both daily programs</b></p>	<ul style="list-style-type: none"> <li>✓ Check on the summary screen that both daily time bands are well spaced by 1 hour minimum.</li> </ul>
<p><b>Unintended starting of the oven</b></p>	<ul style="list-style-type: none"> <li>✓ Check on the summary screen that no automatic start program was activated for the time and day of the unintended starting of the oven </li> </ul>

**If the problem persists, contact the technical department.**

## SUMMARY OF RISKS LINKED WITH IMPROPER USE

Risks identification	Scale of risks for a using in conformity with our recommendations				
Electrical Risks	■				
Burning Risks	■	■	■	■	■
Wound Risks with working parts	■				
Risks linked to the Cleaning	■				
Various Risks	■	■	■		
Risks associated with cooking food	■	■	■	■	■
Risks linked with the gas	■	■	■	■	■
Risks linked with flour dust	■	■	■	■	■

## Electrical Risks



**BEFORE ANY WORK ON ELECTRICAL PARTS, CUT OFF THE SUPPLY TO THE APPLIANCE AT THE EXTERNAL DISCONNECTING SWITCH.  
BEWARE OF CAPACITOR VOLTAGE.**

**CAUTION:** It is imperative to cut the oven electricity supply before changing the bulbs.



**TO DISCONNECT THE APPLIANCE FROM THE ELECTRIC PLUG, NEVER PULL THE WIRE.**



### DO NOT TOUCH THE APPLIANCE

- WITH A WET PART OF THE BODY.
- IF YOU ARE BAREFOOT.



**All work on the equipment must be done by a qualified and certificated staff.  
For cases of untimely start-up of the safety systems, it is essential to contact your dealer**

## Burning Risks



From direct contact during and after using : walls inside and outside, door glass, trays, frames, light bulbs, heating elements, etc...

**CAUTION :** the external parts accessible can be very hot (external glass of the door, etc...). Use always the handle to open the door.

With steam when opening the door. **NEVER** open the door during a steam injection.

## Wound Risks with working parts



**Protruding metal parts may cause cuts  
In order to avoid the accidents, it is imperative to wear protective gloves.**



## Risks linked to the Cleaning



IT IS IMPERATIVE TO DISCONNECT THE ELECTRICAL SUPPLY BEFORE CLEANING OF THE APPLIANCE.



**CAUTION with flammable products such as sugar, foodstuff remnants, , etc ....**

To comply with safety and sanitary regulation, it is strongly recommended to clean the appliance every day

### **DO NOT USE :**

- ✓ abrasives and/or corrosives products
- ✓ chlorine-based (bleach, ...).

Pay particular attention to varnished and chromed parts.

**TO CLEAN THE OVEN, IT IS FORBIDDEN TO USE :**

- ✓ A STEAM CLEANER
- ✓ A HIGH PRESSURE CLEANER
- ✓ A WATER JET



## Various Risks



During the baking, never let the oven out of supervision

Make sure that supports and containers will withstand with the highest temperatures of the oven

The door must **IMPERATIVELY** be closed during the baking

The machine has been designed for the food industry. It is only intended to the bakery and viennese products and must operate in compliance with the manufacturer's instructions. Any different use will be considered improper and therefore unwise.

Do not store anything inside the oven which can be dangerous for the environment in case of inadvertently starting

Outside, do not put anything on the top of the oven and do not lean anything against the warm parts

**Before the first heating of the oven, check that the room is aerated and ventilated as much as possible, since during the first rising in temperature of a new oven, there are bad smell and fumes which can be lightly irritating for the throat, the nose and eyes during approximately a half-day.**

**These emissions are perfectly normal and will disappear after some hours of using.**

## Risks associated with cooking food



**CAUTION with flammable products such as sugar, foodstuff remnants, , etc ...**

To avoid any burning risk of food remnants, carry out regular maintenance as described in the manual

**This oven has been designed for cooking baked and pastry products. The products cooked must be free from alcohols such as rum, brandy, cherry, etc. ... which become flammable or explosive when they are highly heated.**



**Since the temperature inside the oven can reach very high values, it is FORBIDDEN to cook alcoholic products in this oven. The manufacturer will not be held responsible of possible problems in case of breaking these rules.**



## Risks linked with the GAS

Before any work on the burner or burnt gases chimney, cut off gaz and electric main supply at their own external feed valves.

### GAS SUPPLY



The isolating valve must be fitted close to the appliance so it can be shut in case of emergency

If several ovens are installed on the same supply, respect the aggregate of the sections for the main supply pipe. If the length of the supply pipe is great, increase its section accordingly.



The burner adjustment depends on the information contained on the nameplate.

#### NEVER EXCEED THIS POWER

ANY RESIZING WOULD CAUSE PERMANENT DAMAGES TO THE EXCHANGER.

When all settings are completed, it is imperative to control the concentration of CO and CO<sub>2</sub> in the flue gases.



After fitting and testing of performances, combustion and safety of the block gas, all of it's adjustment parts as well as the burner and the safety devices must be sealed with a varnish : the adjusting parts which have been sealed must not be touched.

The safety device governing the extraction of fumes **MUST NOT** be bypassed.

When first used, several successive ignitions can be necessary : If the ignition fails, the indicator light comes on.

In that case, 1 minute later, try again to ignite the burner by pressing the reset button.

**FOR SECURITY REASONS, THIS PERIOD CAN NOT BE SHORTENED IN ANY WAY.**

**A yearly chimney-sweeping is IMPERATIVE.**

## Risks linked with flour dust in bakery operations

### Flour is a major cause of industrial asthma and can have serious implications for your quality of life.

Flour dust can provoke allergies like rhinitis, asthma, conjunctivitis and sometimes eczema. Furthermore, with specific conditions, remember that flour dust can create an explosive atmosphere.

#### To prevent eczema problem

- 1/ Reduce to a minimum the contact with flour and dough.
- 2/ Wash your hands frequently and dry them with a clean towel.

#### To prevent breathing difficulties

The finest flour dust remains suspended in the air and there is a significant risk of inhalation (the flour dust concentration in the air should not exceed 10 mg/m<sup>3</sup>).

So, when using our material we advise you to take the following precautions:

### Loading and Unloading the ovens



When dusting flour over your products, use steady movements and do not throw the flour, release the minimum amount of flour necessary as close to the table as possible.

When you load or unload the oven, avoid rapid or jerky movements as this can disperse the flour into the air.

### Cleaning by the user



Installing our equipment in a room that is correctly ventilated and regularly cleaned, is the best way to restrict flour dust infiltration in the materials.

To clean the equipment, hand brushes and/or small air blowers are **FORBIDDEN** since their use generates a lot of flour dust emission.



To remove dust, use a professional vacuum cleaner according to the safety standards of bakery operations and then, proceed with the cleaning as mentioned in your equipment manual.

### Maintenance operations



During maintenance operations, use a professional vacuum cleaner to clean the dust from:

The inside of electrical box.

The rear of the control panel when removal is necessary.

Motors and turbines.

Air blowers **MUST NOT BE USED.**



**To keep the room free from any explosion risk and to minimise the allergy risk, you must ensure that precautions are taken to restrict dust emissions.**



# SIMPLIFIED USE OF THE CONTROL BOARD

The screens below vary depending on oven type

- Control board starting-up
- Regulator stop (The icon is not visible during a baking)
- Light ON
- Light OFF
- Weekly programming
- Access to the parameters according to the authorization level

### Weekly programming

- Programm activated
- Programm not activated

- Manufacturer menu (Restricted access for after-sales service)
- Installer menu (Restricted access for after-sales service)
- User menu (Check : Programming instructions)

- Recipes programming
- Date and Time adjustments
- Setting of the regulator parameters
  - ✓ Language
  - ✓ Access level
  - ✓ Buzzer Volume
  - ✓ Brightness of the screen
  - ✓ Delay before screensaver
  - ✓ Beep keys

- Settings : Parameters suitable for all recipes
  - ✓ Time for Hood starting before end of baking
  - ✓ Setting of the unused time of the regulator before engaging the power save mode
  - ✓ Energy saving set T°
  - ✓ Dur.exhaustBef.end smell abs.
  - ✓ Set temperature display
  - ✓ Delay before light



Access to the recipes list :  
MANUAL+ 96 recipes spread over 10 pages  
+ 3x CONTINUOUS BAKING

Set temperature reached - green  
Set temperature unreached - red

Baking time countdown

Fan operation

Electric oven :

- ✓ With speed drive : 0-1-2---10
- ✓ Without speed drive option : 0=Yes 10=No

Gas or Fuel oven : 0=Yes 10=No

- Go back to the previous page
- Current error : access to the errors list
- Heating power
- Baking starting
- Stop of the baking
- Low speed hood
- High speed hood
- Exhaust vent open
- Exhaust vent (damper) closed
- No steam injection in progress
- Steam injection in progress

OUT OF BAKING

Smells absorption  
Energy saving



For all programs  
except  
«MANUAL»



For the program  
«MANUAL»

Access to the fast modification of the cycle in progress  
Operating principle

- 1
- 2
- 3

Next phase

- ✓ if : Preheating in progress : **1 + 2 + 3**
- ✓ if : Baking in progress : **2** (Phase in progress)