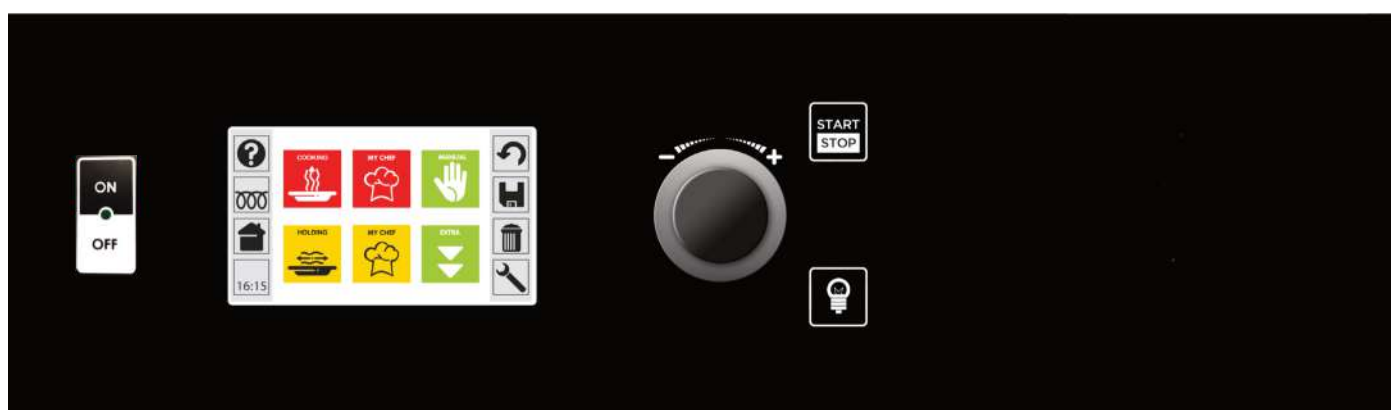

COOKING AND HOLDING SYSTEMS TOUCH-SCREEN "E" VERSION

Cod.92002340
EN
Ed. 1025



Attention: read the instructions before using the appliance



ORIGINAL INSTRUCTION

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INSTALLATION

1 • GENERAL RECOMMENDATIONS FOR THE INSTALLER

1.1 • RECOMMENDATIONS

- Installation, start-up and maintenance of the appliance should be carried out by qualified engineers, licensed fitters or personnel authorised by the manufacturer.
- Carefully read the recommendations in this instruction booklet, as they provide important advice for safe installation, operation and maintenance.
- Keep this booklet to hand in a safe place for future reference.
- This appliance should be used only for the purpose for which it has been expressly designed, i.e. for regenerating food and/or keeping it warm any other use should be considered incorrect and therefore dangerous.
- After having unpacked the appliance, check that it is in perfect condition. If in doubt, do not use the appliance and contact authorised personnel.
- Do not leave any packing material within reach of children, as it is a potential source of danger.
- Before connecting the appliance, make sure that the data on the rating plate (at the rear towards the bottom) correspond to the mains supply data (electricity).
- Special labels show where to position the inlets and outlets.
- In case of failure or malfunctioning, turn off the appliance immediately.

 MODULINE srl Via dell'Industria 11, VITTORIO VENETO (TV) ITALY T. +39 0438 5063 www.moduline.it	
TYPE: CHC282E	MODEL: CHC282E
2025	NR 2501658001E
AC 220-240V 50/60 Hz	
2,8KW + 2,8KW	
IPX4	  
IT08060000005264	

Example of rating plate

1.2 • SPECIAL INSTRUCTIONS

- Current regulations require the installation of a multiple pole switch between the appliance and the electrical power supply; the switch must have a contact gap of least 3 mm on each pole.
- A water cut-off cock for the supply of softened water to the humidifier must be fitted.
- The manufacturer cannot be held liable and declines all guarantee obligations regarding any claims for damages ensuing from bad installation or failure to observe current regulations.

1.3 • LAWS, TECHNICAL REGULATIONS AND STANDARDS

Throughout installation it is vital to observe the following requirements:

- any health and hygiene standards applicable to kitchens and eating places
- local and/or territorial building regulations and fire prevention standards
- current accident prevention guidelines
- the regulations of the electrical power supply company or agency
- any other local regulations



This product conforms with EU2002/96/EC compliance. The crossed basket symbol on this product stands to indicate that cannot be disposed of through normal waste, but should be referred to a specialized centre competent in disposal of this type of goods.

The user of such product is responsible of the disposal of this product at the end of it's life in order to avoid negative effects on the environment.

For further information related to the disposal please contact the local authority specialized in re-cycling of these type of products.

2 • INSTALLATION INSTRUCTIONS

2.1 • TECHNICAL DATA

Model	Type	Rated voltage [Vac]	Total input [kW]	Amps. [A]	Cable according to 60245-IEC-57 (type H05RN-F or H07RN-F). Minimum cross section of connection cable (mm ²)	Weight when empty [Kg]
CHC 052E	CHC 052E	220-240	3	13	3 x 1,5	80
CHC 082E	CHC 082E		2,8	12,2		100
CHC 282E	CHC 282E		2,8 + 2,8	12,2 + 12,2		180
CHC2E-USPH	CHC2E-USPH		2,8 + 2,8	12,2 + 12,2		170
CHC2E-USPH + SMOKER	CHC2E-USPH + SMOKER		3,15 + 3,15	13,7 + 13,7		170
CHS 052E	CHS 052E		3,15	13,7		87
CHS 082E	CHS 082E		3,15	13,7		110
FAB 052E	FAB 052E		3,15	13,7		60
FAB 082E	FAB 082E		3,15	13,7		83

Model	Type	Operating temperature [C°]	Tray capacity	Maximum product load [kg] for tray h65 GN1/1	Maximum total load of food [kg] + tray [kg]
CHC 052E	CHC 052E	30 ÷ 160	5 GN2/1 or 10 GN1/1	3,6	46 + 15
CHC 082E	CHC 082E		8 GN2/1 or 16 GN1/1	3,6	55 + 24
CHC 282E	CHC 282E		8 GN2/1 + 8 GN2/1 or 16 GN1/1 + 16 GN1/1	3,6	110 + 48
CHC2E-USPH	CHC2E-USPH		8 US PAN + 8 US PAN	3,6	110 + 48
CHS 052E	CHS 052E		5 GN2/1 or 10 GN1/1	3,6	46 + 15
CHS 082E	CHS 082E		8 GN2/1 or 16 GN1/1	3,6	55 + 24
FAB 052E	FAB 052E		5 GN2/1 or 10 GN1/1	3,6	46 + 15
FAB 082E	FAB 082E		8 GN2/1 or 16 GN1/1	3,6	55 + 24

2.2 • INSTRUCTIONS FOR POSITIONING

- To position counter top appliances it is advisable to use the special stand. If other systems are used, ensure that they are suitable for the weight of the appliance.
- Before positioning the appliance properly, insert the extension water pipes.
- If the walls next to the appliance are of inflammable material, they should be suitably clad.
- Fire prevention regulations must be scrupulously observed.
- The electric wiring must never be under strain. Do not obstruct the suction inlets or heat dispersion outlets; scrupulously follow the installation diagrams.
- Remove the protective film.

2 • INSTALLATION INSTRUCTIONS

2.3 • INSTRUCTIONS FOR ELECTRICAL CONNECTION AND UNIPOTENTIAL SYSTEM

The electrical safety of this appliance is guaranteed only if it is connected correctly to an efficient earthing system, in accordance with current safety regulations. The manufacturer shall not be responsible for any damage caused by failure to earth the installation properly.

The appliance must also be included in a unipotential system. Make the connection through the terminal situated on the rear of the appliance, and marked by the relevant symbol, according to current safety regulations.

2.4 • SAFETY AND CONTROL SYSTEMS

Room safety thermostat

Intervenes in the event of a malfunction of the main temperature regulating thermostat to ensure that the machine room temperature does not exceed the authorised limits

Power circuit protection

A remote control switch protects the power circuit

Auxiliary circuit switch

Fuses positioned next to the terminal board protect the electric circuit

2.5 • START-UP: RECOMMENDATIONS

When the appliance has been connected, before operating it for the first time, a general check should be carried out as follows:

- remove all packing material and protective film
- make sure that the vents are not obstructed
- ensure that current safety regulations have been observed
- demonstrate to the user the different systems available with the appliance, what routine maintenance is required and the correct use of the appliance
- we recommend advising the customer to sign a maintenance contract

WARNING! Read the instructions in the following chapter very carefully. It contains important advice concerning the safe use and maintenance of your appliance. Failure to observe these fundamental rules may compromise your own safety and that of the appliance. The manufacturer declines all responsibility if the original functions of the appliance are altered through mishandling, the installation instructions are not followed, modifications take place or other devices are added.

- Before leaving the factory this appliance has been tested and set by qualified, specialised personnel to perform at its best.
- Any repair work or re-setting required thereafter must be carried out extremely carefully by qualified persons. For this reason it is therefore recommended that, whenever necessary, the dealer from whom the appliance was bought should always be contacted specifying the problem, the model and the serial number of the appliance.
- The appliance should be operated only by personnel trained in its use.
- This appliance must be used only in the way in which it was expressly intended, every other use is to be considered improper.
- When placing the food in the oven chamber, leave at least 10 mm between the trays in order to allow the hot air to circulate inside the oven chamber.
- The appliance must be under supervision when in operation: remember that some parts will be hot.
- Ask the installation technician for instructions for the correct use of the water softener as imperfect maintenance can cause irreparable damage to the equipment.
- Ask the fitter for all instructions necessary for starting up the appliance correctly, including an explanation of the controls and their functions.
- Before using the appliance for the first time and at the end of every working day, it should be thoroughly cleaned inside (see paragraph "Cleaning and maintenance").
- Use non-corrosive products (alkaline) for daily cleaning. Do not use abrasive cleaners.
- Avoid any operation which leads to cooking salt being deposited on the steel surfaces of the appliance; should this happen, clean thoroughly and immediately.
- Always switch off the appliance when not in operation and turn off mains supplies (electricity).
- The appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental capacities or lack of experience or knowledge unless they are monitored or have been trained on the use of the appliance by an intermediary who is responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance
- During any transport operation, disassembly, assistance for malfunctions, etc. pay particular attention to the stability of the machine in order to prevent the machine itself and/or its parts from overturning, falling or moving uncontrollably.
- Caution: the appliance must be disconnected from the power during cleaning, maintenance and replacement of components.
- Personal protective equipment, such as gloves, must be used to prevent coming in contact with hot food and hot parts of the device that could cause burns.
- Caution: possibility of slippery floor near the appliance.
- If the power cord is damaged, it must be replaced by the technical assistance or qualified personnel.
- Do not store explosives in the appliance, such as aerosol cans with flammable propellant.
- Boiling hazard: to avoid reaching boiling point, do not use containers filled with liquids that liquefy with heat that exceeds that which can be easily kept under control.
- The sound pressure level emitted by the product is less than 70dB.

WARNING!

In the event of malfunctioning:

- switch off the appliance immediately
- cut out and/or turn off all mains supplies (electricity)
- only call the service centre or an authorised dealer and ask for original spare parts

4 • CLEANING AND MAINTENANCE

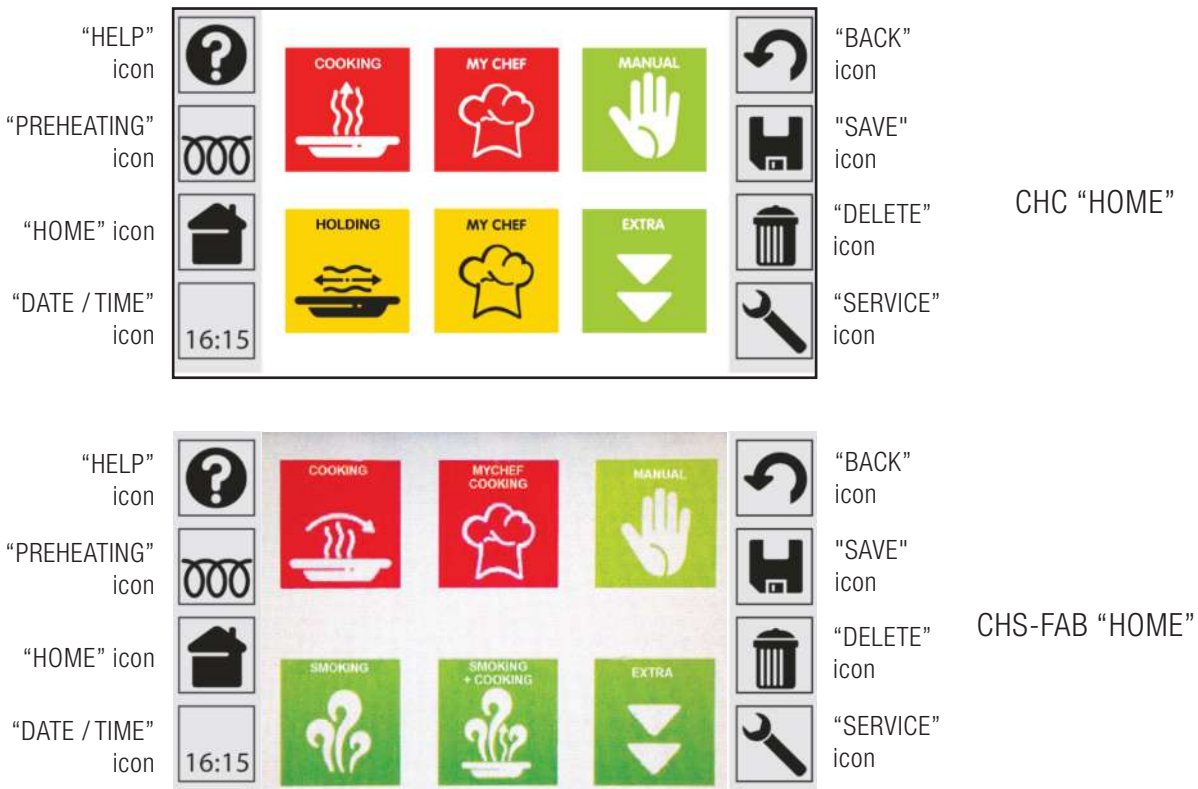
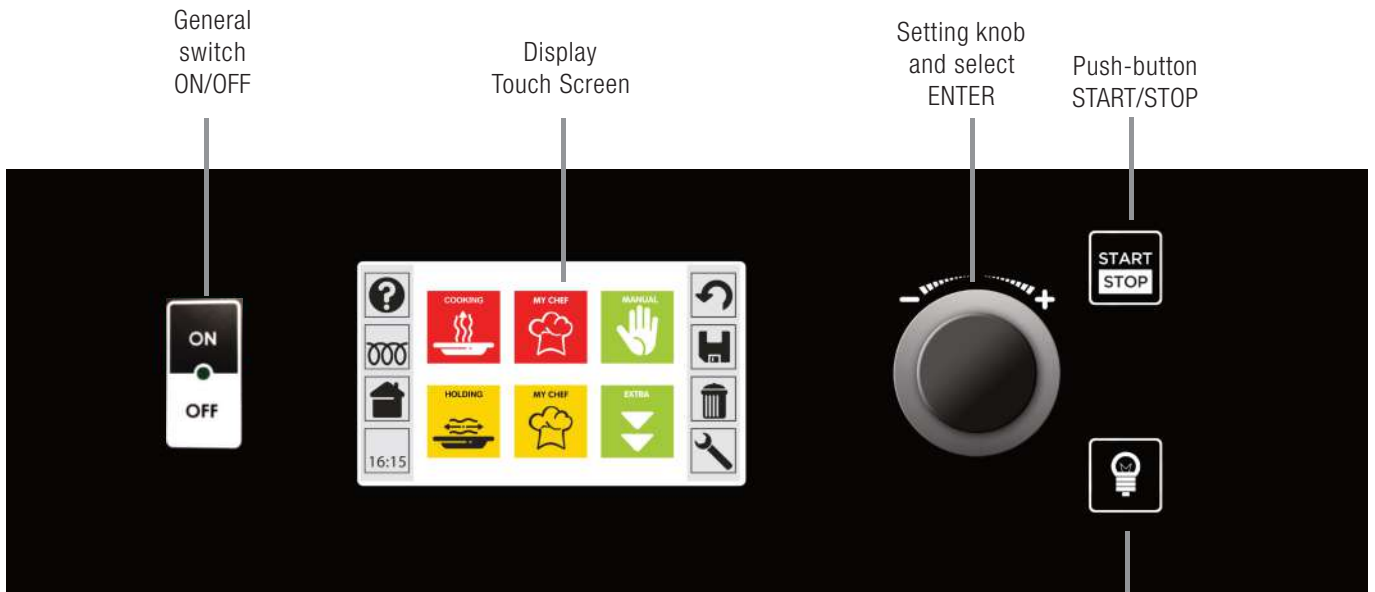
- Disconnect the appliance from the mains power supply before carrying out any cleaning operations.
- Before using your new appliance clean out the cavity carefully. Do not use acids or corrosive cleaners, wire wool or brushes to clean either the appliance cavity or the external sides (use warm water with a suitable detergent).
- Do not wash the appliance with jets of water under pressure.

Thorough daily cleaning helps your appliance regenerate and/or keep warm with perfect, trouble-free results.

A clean appliance gives problem-free performance:

- the flavour and smell of the food are unaltered
- the appliance works smoothly and does not smoke
- less energy is consumed
- costly, inconvenient maintenance operations are avoided

5 • DESCRIPTION OF CONTROLS



USB Port



Core probe socket



5 • DESCRIPTION OF CONTROLS

The LCD touch screen control panel, depending on the device used, can be displayed either vertically or horizontally: its functions are just the same, the only difference being the controls' placement.

For simplicity, this manual will take into account a horizontal tab. The functions that are present on the MAIN display depend on the type of equipment; and following here is a table that highlights all the possible functions for every type of equipment. In the following instruction booklet, a card with all the possible functions has been considered. The LCD touch screen control panel lets you select icons and functions on the display using light finger pressure on the screen.

MODEL	TYPE	PREHEAT	COOKING ΔT	HOLDING	MANUAL	SMOKING	COMBINED SMOKING / COOKING
CHC 052E	CHC 052E	x	x	x	x		
CHC 082E	CHC 082E	x	x	x	x		
CHC 282E	CHC 282E	x	x	x	x		
CHC2E-USPH	CHC2E-USPH	x	x	x	x	x (OPTIONAL)	x (OPTIONAL)
CHS 052E	CHS 052E	x	x	x	x	x	x
CHS 082E	CHS 082E	x	x	x	x	x	x
FAB 052E	FAB 052E	x	x	x	x	x	x
FAB 082E	FAB 082E	x	x	x	x	x	x

The core probe allows cooking and maintaining to be regulated by monitoring the temperature at the core of the product. This device overrides the time setting, and cooking stops as soon as the temperature at the core of the product reaches the selected value.

GENERIC DESCRIPTION OF THE PROCEDURE

Connect the probe in the specific connection, stick the needle in the product to cook or maintain.
Set the cooking chamber and the desired core temperatures (as described in the relevant chapters).

WHAT HAPPENS

The chamber temperature rises until reaching the set temperature and remains on that level, the product temperature gradually rises up to reaching of the value on the probe.

Attention: Wait for a few seconds after inserting the core probe in connection (the time it takes the electronic card to identify the probe), then start cooking with key START/STOP.

ADVANTAGE OF CORE PROBE COOKING AND MAINTAINING

- Improves control over the cooking and maintaining process, eliminating the risk of loss and waste;
- Permits accurate cooking irrespective of the quality or size of the product;
- Saves time because cooking and maintaining control is automatic;
- Guarantees strict hygiene because, with precision monitoring of the core temperature, there is no need for food to be handled, poked or pierced;
- Ideal for large items of food;
- Cooking and maintaining precision to one degree centigrade for delicate foods such as: Roast beef;
- HACCP requirements always respected.

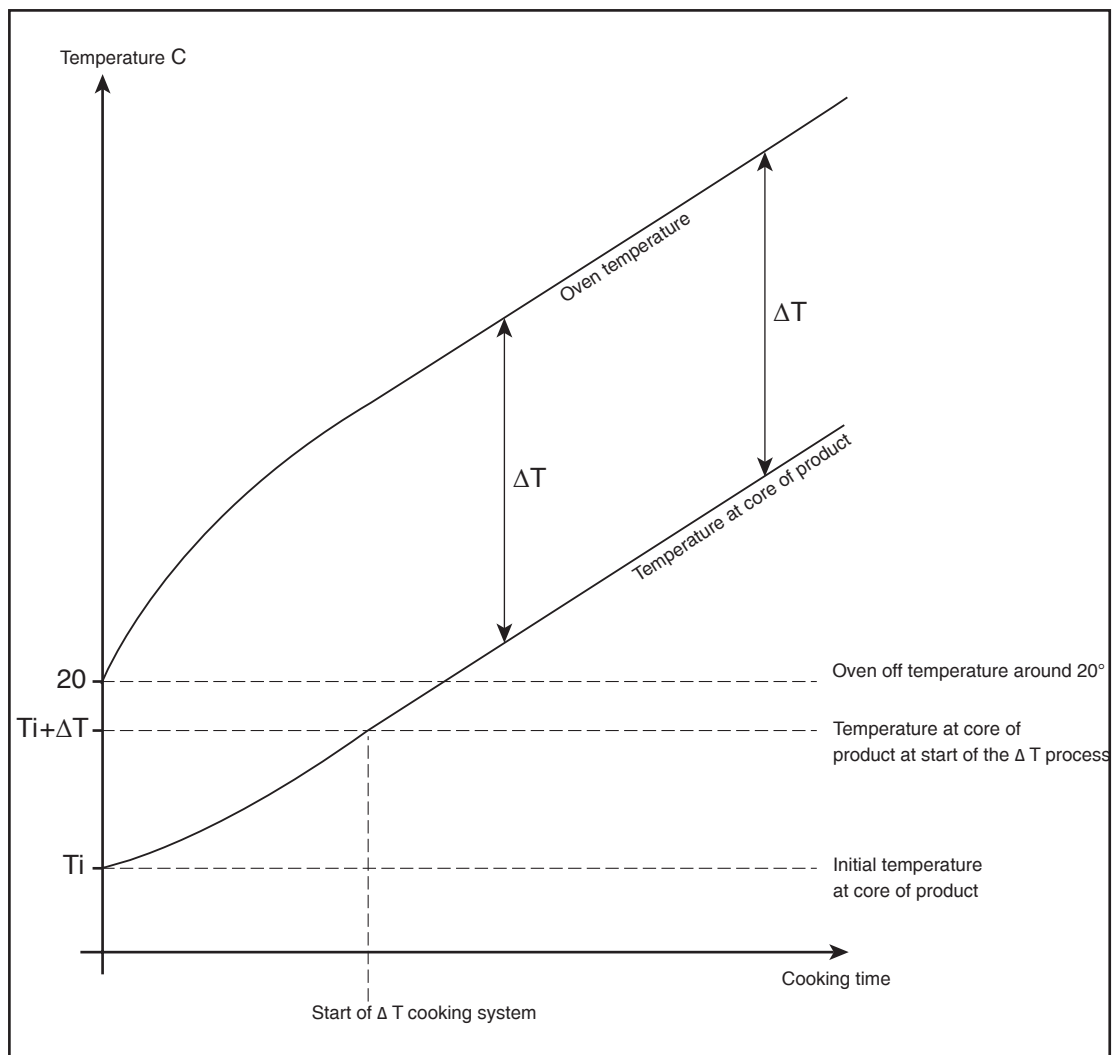
The ΔT function allows you to cook food with the core probe while ensuring the difference between the temperature at the core of the product and the temperature in the oven interior remains constant. The ΔT system means the product is not “attacked” by high temperatures and is cooked evenly while preserving its softness and reducing weight loss.

THE SYSTEM

Depending on the ΔT (e.g. 30°), the oven determines the temperature in the interior according to the temperature at the core of the product.

When starting, the core probe detects the initial product temperature T_i (i.e. 8°), this value is summed to the set ΔT value, then the reference value will be $8 + \Delta T = 8 + 30 = 38^\circ$.

The oven will reach the set chamber temperature until the core probe will reach the reference value ($8 + \Delta T$). The ΔT system is then activated the appliance works automatically to keep the ΔT constant, controlling the temperature in the interior according to the temperature at the core of the product (probe $8 + \Delta T = 8 + 30 = 38^\circ$, interior $8 + \Delta T + \Delta T = 8 + 30 + 30 = 68^\circ$, $\Delta T = 30^\circ$). When the core probe registers a temperature increase, e.g. of 1° , the temperature in the interior is raised automatically from 68° to 69° ($69^\circ - 39^\circ = 30^\circ$).



6 • IGNITION

In order to ignite the appliance, press the ON/OFF key.
The key light stays on.



The display switches on and the initial display appears (MAIN DISPLAY).



Select the desired function by lightly touching the screen.

7 • LIGHT

The LIGHT button is used to turn on the light in the cooking cavity.

The light is timed and after a certain period of time from power automatically turns off.

Once you turned on the light in the cavity, you can still turn it off manually by pressing the button again.



8 • PREHEATING

Before every cooking / holding it is indispensable to preheat the cooking chamber empty in order to reduce the time necessary for the following operations and ensure a good result.

The preheating temperature depends on the type of product, on the cut and quantity.

NOTE - Preheating must always be made before any other use.

The card has 2 different types of preheat already set by the manufacturer:

- SET 90° for holding
- SET 120° for cooking

Example:

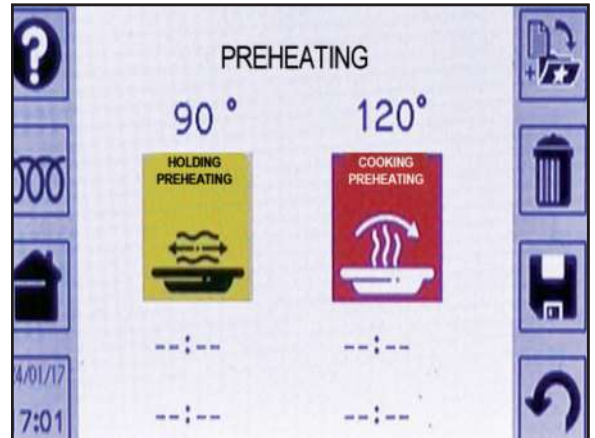
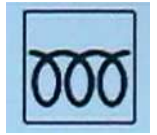
Select the preheat icon to enter this function.

As we mentioned above, they are proposed two different types of preheating; select the one desired (for example, cooking preheating).

The temperature value present on the right side with the symbol of the thermometer is the current temperature in the cavity.

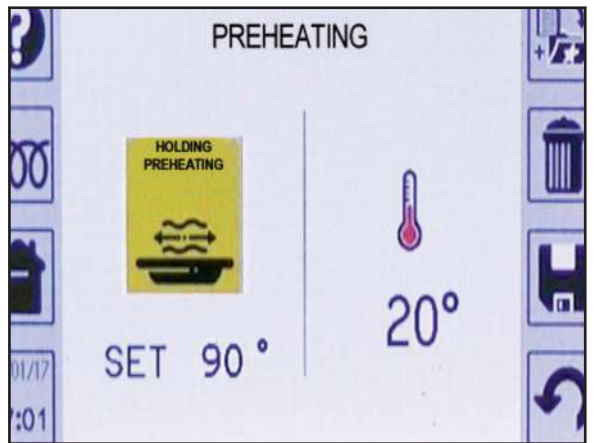
Press START/STOP; the preheating starts by displaying the increase in cavity temperature.

Once the programmed temperature is reached, the preheat icon turns red. An intermittent acoustic warning activates. The START/STOP key flashes. The temperature is maintained automatically, until the operator intervenes to start another operation.

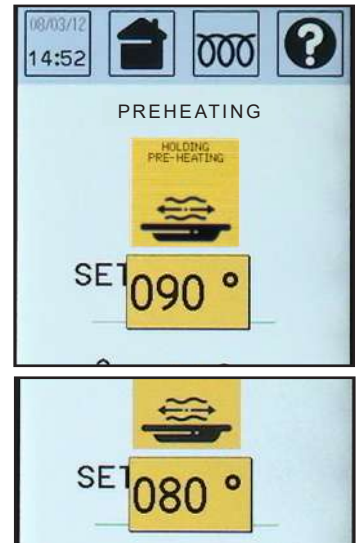


It is possible to modify the preheating pre-set temperature if the operator needs values that are different from the present ones.

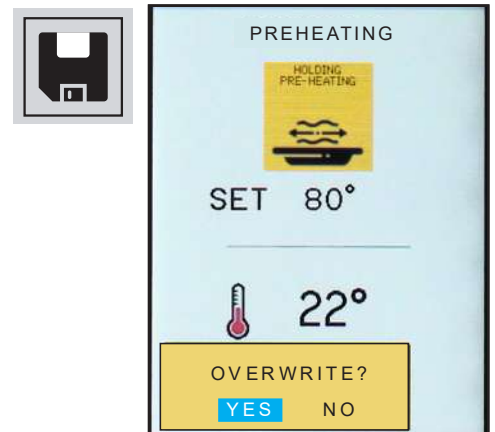
Enter the program display (as seen previously) of the temperature to be modified (es. SET 90°).



When the device is in STOP status, press the icon. A pop-up will appear on the display. Turn the knob to select the desired temperature (e.g. 80°), always confirm by pressing ENTER or by pressing the icon again.

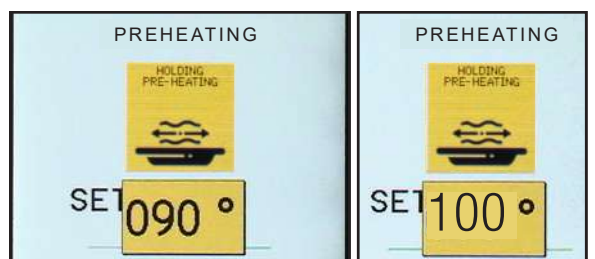


To save the new "SET", press the SAVE icon; a pop-up with the writing "OVERWRITE" appears. If YES is confirmed the new set will be overwritten.



If you choose NO, the new setting will not be saved.

NOTE - With the device in START status, you can only change the preheat temperature for the current cycle. Inside the program's display, choose the temperature value by pressing a Touch Screen icon. A pop-up will appear on the display as has already been described. Turn the knob to choose (e.g. 100°), and press either ENTER or the icon once again to confirm.



Inside the preheating menu, you can program the preheating of the cavity during the day.

You can enter 2 preheating modes scheduled for maintenance or 2 preheating modes programmed for cooking, or one of each.

To set a programmed preheating mode, select --:-- via Touch Screen.

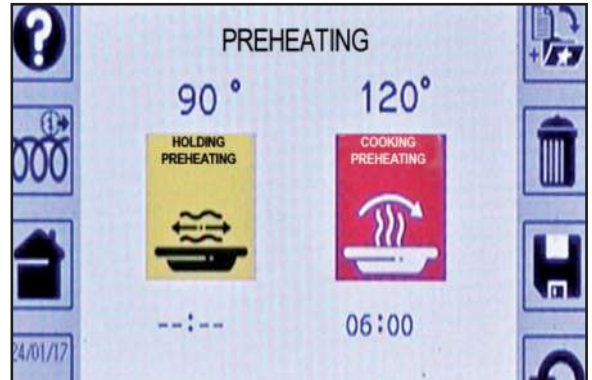
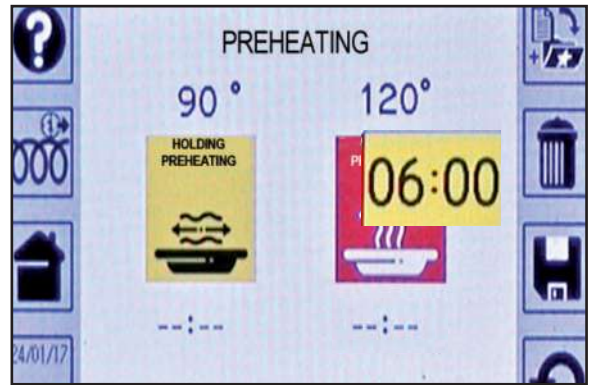
A pop up appears where you can enter the desired time for preheating. To set the time, turn the knob.

At the end, the display shows the time set for the planned pre-heating; also, the presence of a scheduled preheating is indicated in the home by the “clock” symbol that appears above the “preheating” icon; within the clock icon, it is reported the number of preheating modes provided (1 or 2).

NOTE - The scheduled preheating modes entered are launched from the equipment every day.

NOTE - The setting of a programmed preheating does not block the use of the equipment, which can be used safely.

To disable a scheduled preheating mode, enter the setup screen and return the time to --:-- turning the knob counterclockwise.
Confirm by pressing ENTER.

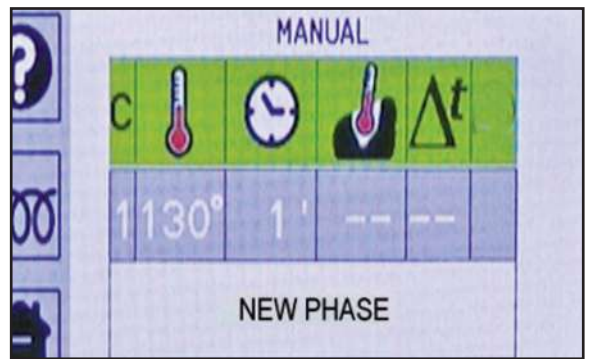


The “MANUAL” function lets you directly access the programming screen in order to create a temporary cooking or holding program and then save it.

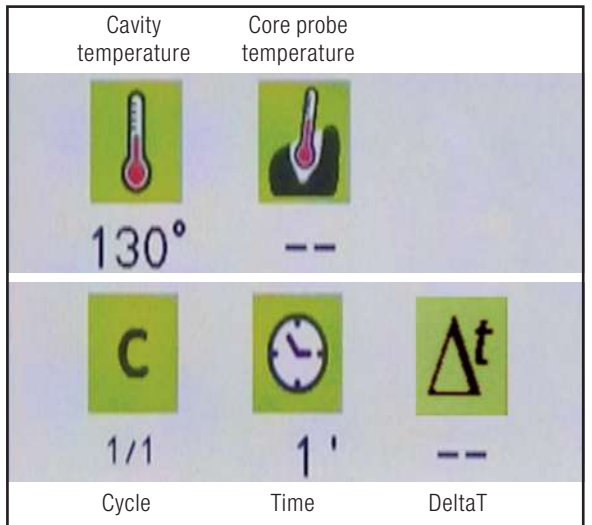
Choose the “MANUAL” function using the Touch Screen to access the manual program’s screen.



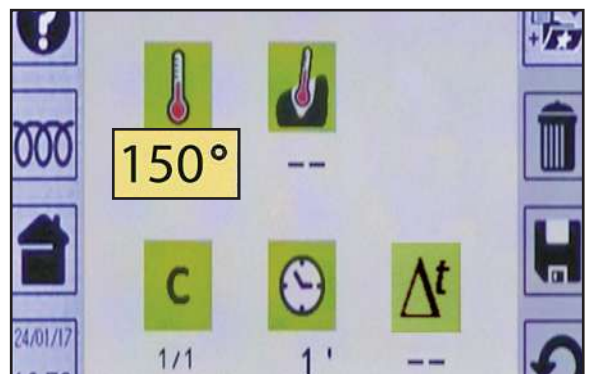
Now, proceed with setting the various parameter values by selecting C using the Touch Screen.



A settings screen will appear with 5 icons.

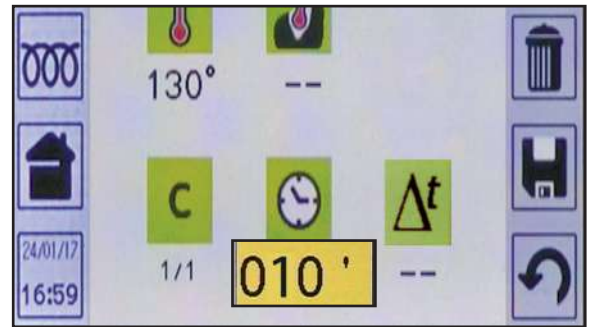


Select the icon and change the cavity temperature value by turning the knob (i.e. 150°). Press ENTER or the same icon to confirm.



Then set the time as describe for the temperature.

NOTE - Time has priority over the chamber, so as soon as the set time is reached, the cycle will finish even if the temperature in the chamber has not reached the set value.



To return to the chart screen, press the BACK button.

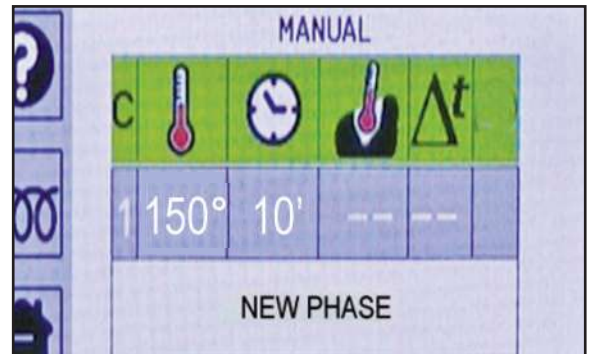
Once all the different values have been set, press START/STOP to begin the cycle.

After start-up, the running program cycle number will be coloured with the same colour as the background of the icons; while the set time will start to decrease.

At the end of the program, a continuous tone will alert the operator of the end of the program and the cycle will be covered by a lattice.

NOTE - When you start a program, you can change the values set while the equipment is on (always via Touch Screen or turning the knob and pressing the ENTER button).

If you want to save the program made, select the SAVE icon. Then save the program as described in the "SAVING A PROGRAM" chapter.

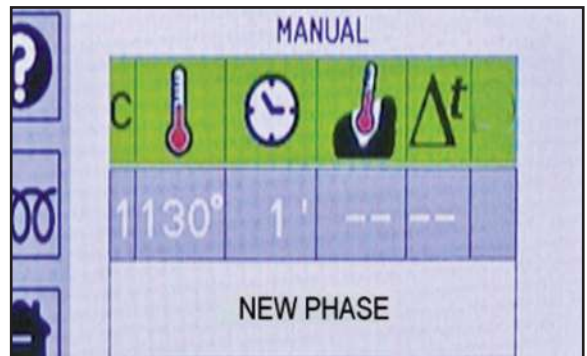


The “MANUAL” function lets you directly access the programming screen in order to create a temporary cooking or holding program and then save it.

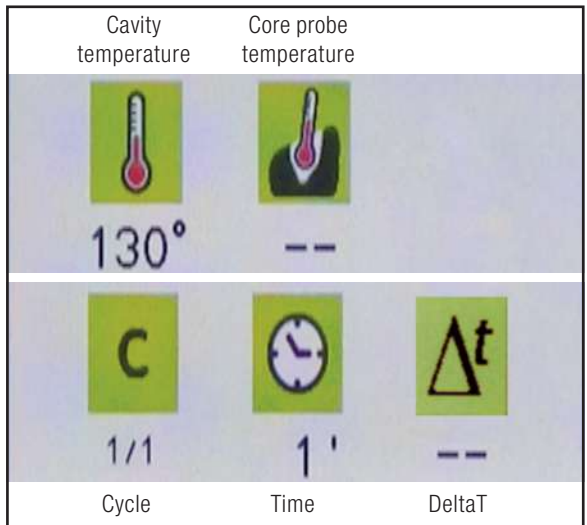
Choose the “MANUAL” function using the Touch Screen to access the manual program’s screen.



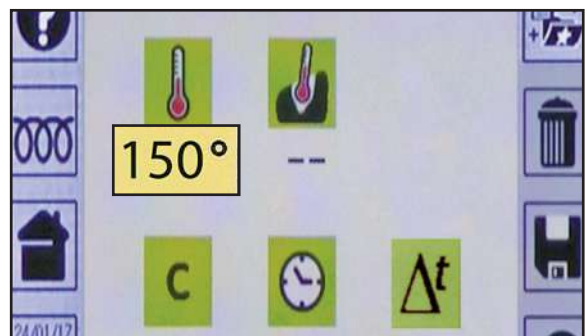
Now, proceed with setting the various parameter values by selecting C using the Touch Screen.



A settings screen will appear with 5 icons.



Select the icon and change the cavity temperature value by turning the knob (i.e. 150°). Press ENTER or the same icon to confirm.



Switch to the probe parameter and change it as done for the temperature.

NOTE - You cannot enter a temperature value for the core probe that is above the chamber temperature.

NOTE - The core probe has priority over the chamber, so as soon as the probe reaches the set temperature, the cycle will finish even if the temperature in the chamber has not reached the set value.

DELTA T SYSTEM

With a core probe cooking, you can activate the DeltaT option, which allows for more delicate cooking (for more information, see the “Delta T System” and “Cooking: recipe with deltaT” chapters).

After setting the probe temperature, set any ΔT value pressing the icon: enter the ΔT value using the rotary knob and confirm by pressing ENTER or the icon itself.

NOTE - With the ΔT system, the cavity temperature is managed directly by the device and cannot be changed.

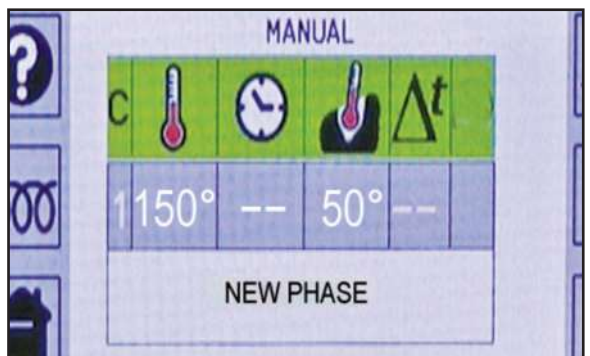
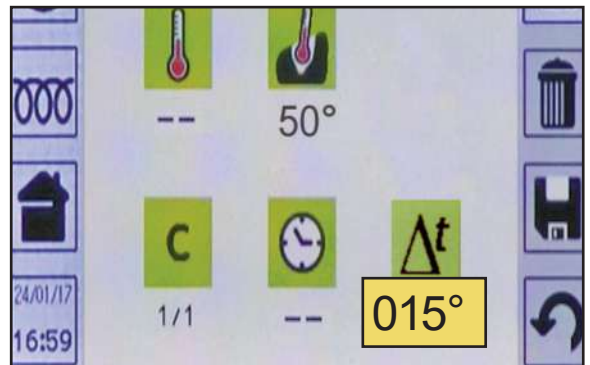
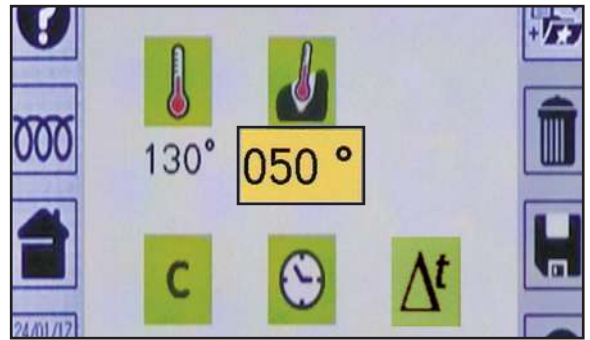
To return to the chart screen, press the BACK button. Once all the different values have been set, press START/STOP to begin the cycle.

After start-up, the running program cycle number will be coloured with the same colour as the background of the icons; while the set time will start to decrease.

At the end of the program, a continuous tone will alert the operator of the end of the program and the cycle will be covered by a lattice.

NOTE - When you start a program, you can change the values set while the equipment is on (always via Touch Screen or turning the knob and pressing the ENTER button).

If you want to save the program made, select the SAVE icon. Then save the program as described in the “SAVING A PROGRAM” chapter.



Enter the manual menu and set a first phase of cooking in “timed” mode.

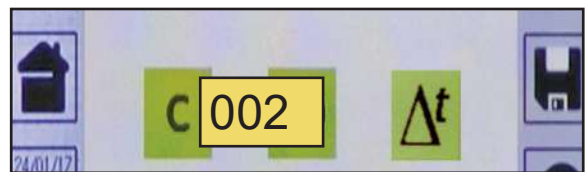
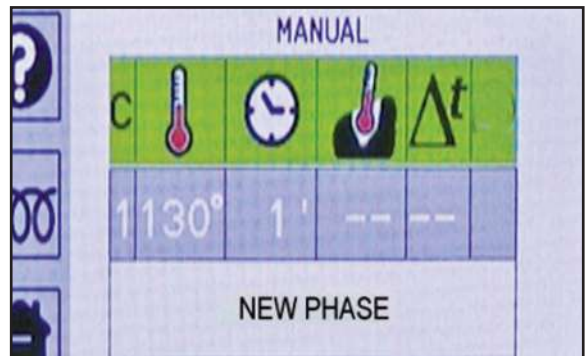


Once you have set all the values for the first phase (as shown in the previous chapters), press NEW PHASES or press the “C” (cycle) icon.

Change the value for the new phase as seen previously.

NOTE - You cannot add a phase if an endless time was set in the previous one.

After setting all phases, press START/STOP to start the program.



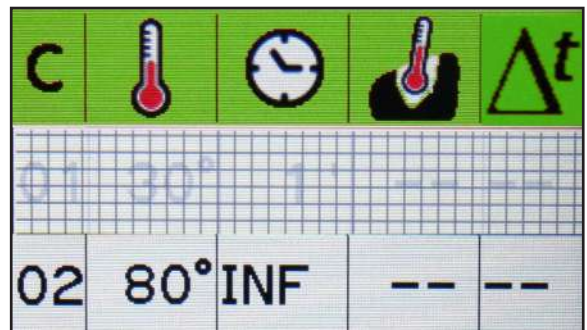
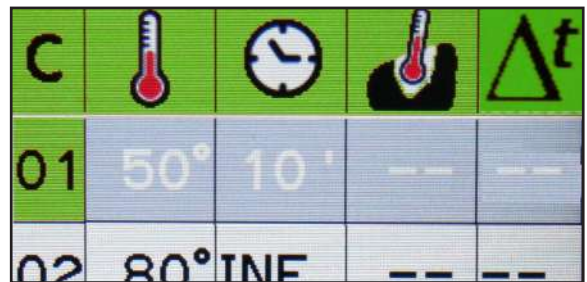
After start-up, the cycle number of the current program will become the same colour as the icons' background, while the time set will decrease.

Once the cycle has finished, the corresponding line will be superimposed by a grid, and a short acoustic signal warning the operator about the completed cycle.

Once all the cycles have finished, an uninterrupted acoustic signal warns the operator about the completed program, and all cycles are superimposed by a grid.

NOTE - When you start a program, you can change the values set while the equipment is on (always via Touch Screen or turning the knob and pressing the ENTER button).

NOTE - To delete a cycle from a program, just set the time or the value of the probe to 0 and then exit with BACK.



This function allows to cook a product slowly by setting correct and gradual temperatures.

Select the “COOKING” function by pressing the corresponding icon on the touch screen display.

Cooking programs contain subfolders:

- pork
- beef
- fish
- mutton
- poultry
- others

Within each type there are the recipes already preloaded in the factory.

The “clock” or “probe” symbol under the recipe number identifies whether it deals with timed or core probe cooking.

Selecting a recipe opens the Settings summary screen. Each program can contain 9 cycles.

Press START/STOP to start the program.

NOTE - You can change the values of a preloaded recipe before you start it; the change remains in effect only for the cycle in progress and it is NOT saved for the next start of the recipe. For any change, proceed as described in the “Manual” chapter.

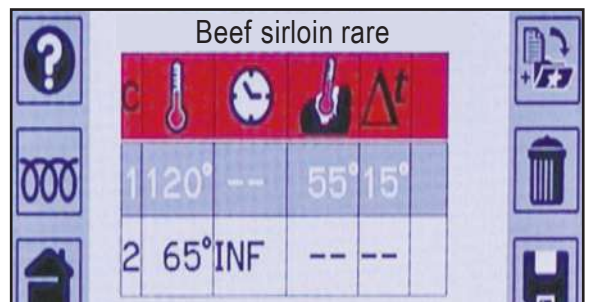
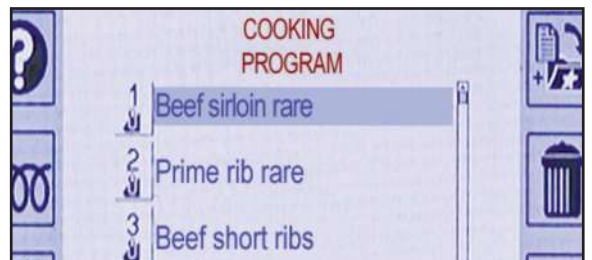
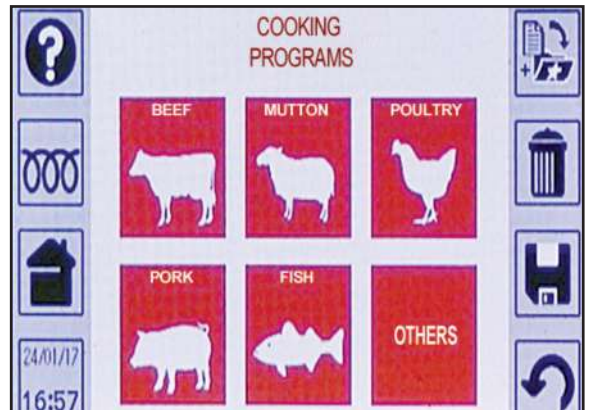
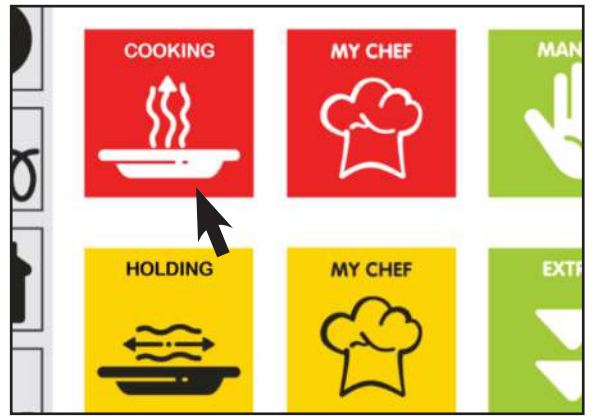
NOTE - The preloaded recipes CANNOT be deleted, permanently changed or renamed.

NOTE - If you try to delete a recipe, it's displayed a pop-up showing “protected recipe”.

From the summary screen of the recipe, you can click the ADD TO MY CHEF icon to copy the recipe selected in the corresponding MyChef menu; before you duplicate it, you are required to confirm the operation.

NOTE - When you access the corresponding My chef's menu, you'll find the copied recipe renamed with the same name plus a consecutive number, starting from 101.

Here it will be possible to intervene on the recipe.



TYPE	DESCRIPTION	CYCLE	CAVITY TEMPERATURE	CORE PROBE TEMPERATURE	ΔT	TIME
BEEF	Beef brisket	C1	120	70	25	/
		C2	80	/	/	INFINITY
	Beef short ribs	C1	120	75	30	/
		C2	85	/	/	INFINITY
	Beef sirloin rare	C1	120	55	15	/
		C2	65	/	/	INFINITY
	Prime rib rare	C1	120	55	15	/
		C2	65	/	/	INFINITY
	Ribeye rare	C1	120	55	15	/
		C2	65	/	/	INFINITY
Veal loin medium	C1	120	60	20	/	
	C2	70	/	/	INFINITY	
SHEEP	Lamb leg rare	C1	120	55	15	/
		C2	65	/	/	INFINITY
	Lamb leg medium	C1	120	60	20	/
		C2	70	/	/	INFINITY
	Lamb leg well done	C1	120	70	25	/
		C2	80	/	/	INFINITY
	Lamb racks (frenched)	C1	120	60	20	/
		C2	70	/	/	INFINITY
PORK	Pork leg	C1	130	75	30	/
		C2	85	/	/	INFINITY
	Ham	C1	130	75	30	/
		C2	85	/	/	INFINITY
	Pork chops	C1	120	75	30	/
		C2	85	/	/	INFINITY
	Pork loin	C1	120	72	25	/
		C2	82	/	/	INFINITY
	Pork shoulder	C1	120	75	30	/
		C2	85	/	/	INFINITY
	Pig whole	C1	130	75	30	/
		C2	85	/	/	INFINITY
POULTRY	Chicken pieces	C1	140	85	35	/
		C2	95	/	/	INFINITY
	Chicken whole	C1	140	85	35	/
		C2	95	/	/	INFINITY
	Duck whole	C1	150	88	35	/
		C2	98	/	/	INFINITY
	Turkey	C1	120	85	30	/
		C2	95	/	/	INFINITY
	Turkey breast	C1	120	82	30	/
		C2	92	/	/	INFINITY
FISH	Salmon steaks	C1	130	65	20	/
		C2	75	/	/	INFINITY
	Troute	C1	130	65	20	/
		C2	75	/	/	INFINITY

The cooking process described in chapter 1, "THE ΔT SYSTEM", differs when the program involves the ΔT system.

Let's consider a cycle with values as shown in the side figure. The first cycle contains the following data:

- cavity temperature 100°
- 65° core probe
- ΔT 30°

Put the product in the oven, insert the core probe and close the door. Press the START/STOP button to start the program (the core temperature of the product is, for instance, 6°).

The oven starts and the interior temperature is brought up to 100° ; the temperature of the core probe increases at the same time (step 1).

The ΔT system starts up automatically when the probe reaches the temperature of $6^\circ + \Delta T, 6^\circ + 30^\circ = 36^\circ$ (step 2).

The interior temperature decreases until it reaches $36^\circ + 30^\circ = 66^\circ$ (step 3).

When the interior temperature reaches 66° , the temperature at the core soon increases by a degree, the interior temperature automatically goes up to 67° , and so forth.

NOTE - This process ensures very slow cooking; the lower the ΔT value, the longer the cooking process will be.

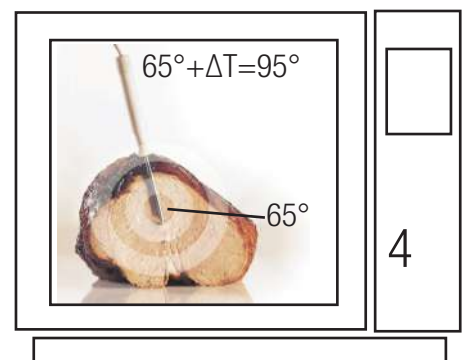
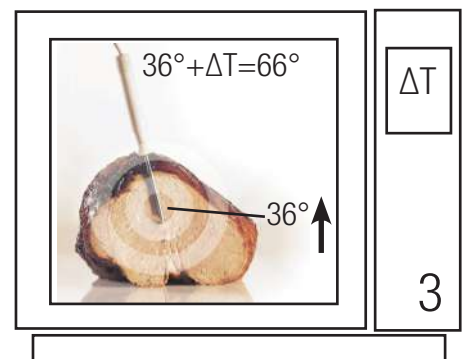
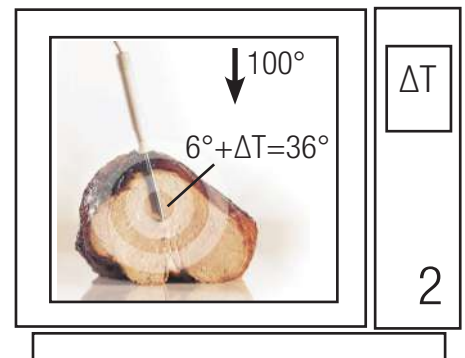
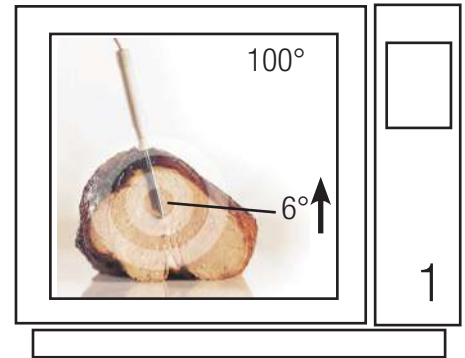
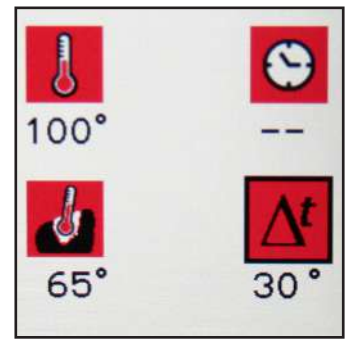
Once the product reaches a core temperature of 65° , the line is superimposed by a grid, and passes automatically on to cycle 2 (phase 4).

NOTE - If core temperature in the last cycle is set with "0" time, the program ends and an uninterrupted acoustic signal warns the operator.

If the time of a core probe is set at "INF" (infinite) for the last cycle, the appliance will keep the food at the probe's configured temperature for an indeterminate length of time.

ATTENTION

- The ΔT works only when the core probe is activated. The ΔT cannot be enabled until the probe temperature is configured.
- The ΔT cannot be activated if the cooking time is 'infinite'.



This operation allows holding a cooked or regenerated product at temperature that allows to serve the product “with the right heat”.

Select the operation “HOLDING” by pressing the corresponding icon on the Touch Screen display to access these programs’ screens.

Accessing the submenus, you can view the recipes already preloaded at factory.

The “clock” or “probe” symbol under the recipe number identifies whether it deals with timed or core probe cooking.

Selecting a recipe opens the settings summary screen. Each program can contain 9 cycles.

Press START/STOP to start the program.

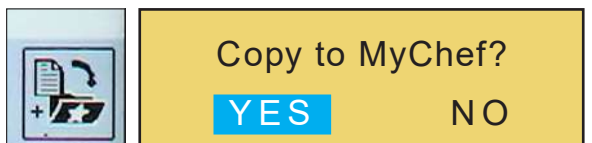
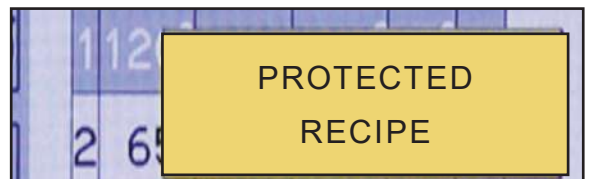
NOTE - You can change the values of a preloaded recipe before you start it; the change remains in effect only for the cycle in progress and it is NOT saved for the next start of the recipe. For any change, proceed as described in the “Manual” chapter.

NOTE - The preloaded recipes CANNOT be deleted, permanently changed or renamed.

NOTE - If you try to delete a recipe, it’s displayed a pop-up showing “protected recipe”.

From the summary screen of the recipe, you can click the ADD TO MY CHEF icon to copy the recipe selected in the corresponding MyChef menu; before you duplicate it, you are required to confirm the operation.

NOTE - When you access the corresponding My chef’s menu, you’ll find the copied recipe renamed with the same name plus a consecutive number, starting from 101. Here it will be possible to intervene on the recipe.



FOOD	CAVITY TEMPERATURE
MEET	
Roast beef - rare	51°
Roast beef - medium/good cooked	68°
Breast of beef	71°-79°
Steak – grilled / in frying pan	60°-71°
Chop – beef or pork	71°
Veal	71°-79°
Ham	71°-79°
Pork	71°-79°
Lamb	71°-79°
POULTRY	
Chicken – fried / baked	71°-79°
Duck	71°-79°
Turkey	71°-79°
In general	71°-79°
FISH / SEA FOOD	
Fish – fried / baked	71°-79°
Lobster	71°-79°
Crayfish - fried	71°-79°
BAKED ARTICLES	
Bread / Rolls	49°-60°
SUNDRIES	
Steweds	71°-79°
Mixing	27°-38°
Fried eggs	66°-71°
Deep frozen dishes	71°-79°
Starter	71°-82°
Pasta	71°-82°
Pizza	71°-82°
Patatoes	82°
Ones dishes	60°-74°
Sauces	60°-93°
Soup	60°-93°
Vegetables	71°-79°

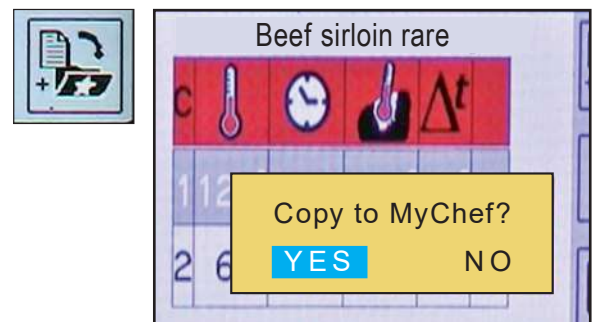
The indicated temperature are only approximated.

Within MyChef programs (MyChef cooking and MyChef maintenance), you can save copies of the preloaded recipes or programs set in manual mode.

COPYING A PRELOADED RECIPE

From the summary screen of a preloaded program, press the ADD TO MYCHEF icon after having required confirming the operation; the device automatically saves the recipe in the corresponding MyChef folder, renaming it with the same name to which it adds a serial number from 101 (i.e.. copying the rare beef sirloin recipe on the inside of the cooking programs, the copy will be automatically saved in Mychef cooking, in the corresponding subfolder, as rare beef sirloin - 101).

NOTE - You can always change the name of the recipe by clicking the SAVE icon.



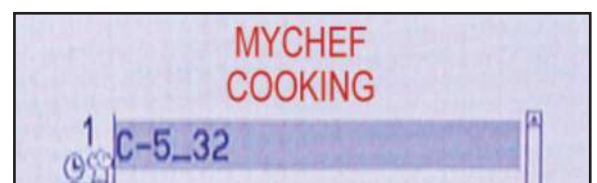
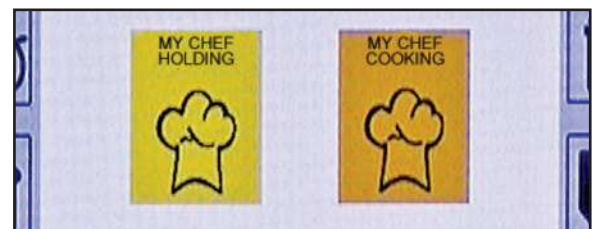
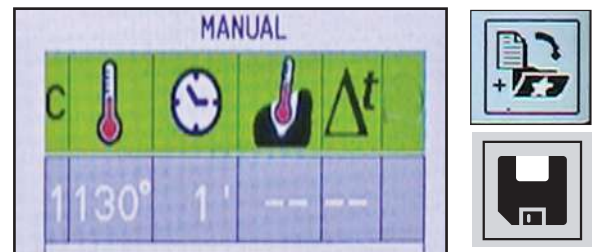
SAVING A MANUAL RECIPE IN MYCHEF

After setting a manual program, press the ADD TO MYCHEF icon or the SAVE icon; a screen appears that asks in what type of program you want to save the recipe.

Select the function and the desired subfolder (i.e. MyChef cooking).

The device requires the entry of a name for the recipe (i.e. C-5_32). Add it and press SAVE.

The recipe now appears in the desired MyChef folder.



NOTE - All recipes saved in MyChef programs are identified by a "chef's hat" that appears to the side of the probe/clock.

The recipes contained in MyChef folders can be modified and saved under a new name.

Select the program you'd like to modify with the knob (e.g. "Beef sirloin rare - 101").

Select the recipe and access to the program screen using the Touch Screen or by pressing ENTER.

The display shows the recipe with all the set values.

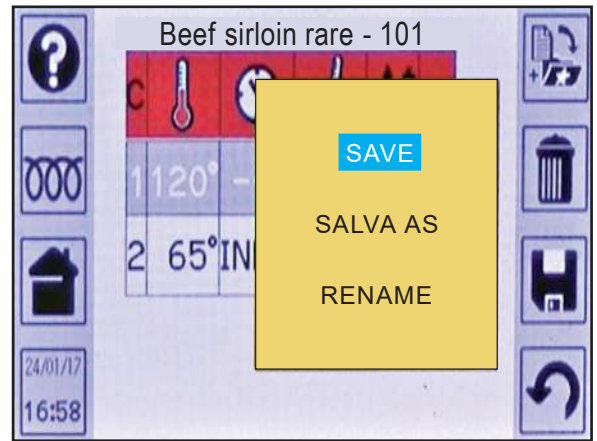
Select the cycle to modify using the Touch Screen.

It will be displayed the 6 icons setting screen.

Proceed as indicated in the Manual chapter to set the various changes.

Now click the SAVE icon, it's displayed a pop-up with options:

- SAVE - Saves the recipe overwriting the previous values; it requires further confirmation.
- SAVE AS - To create a new recipe with the values entered, without altering the initial recipe. Enter the new name and press SAVE.
- RENAME - Rename the program. Enter the new name and press SAVE.



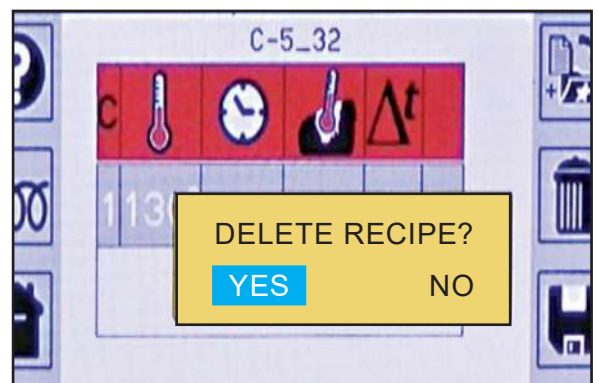
You can delete a program within the My Chef menu.

After selecting the program to be deleted, select the "DELETE" icon via Touch Screen.



A message will appear asking to eliminate the recipe.

Confirm by pressing "YES" and ENTER or by the Touch Screen.



13 • SMOKING (OPTIONAL)

To enable the smoking function, it is necessary to prepare the smoker and load it with wooden chips. Follow the steps below.

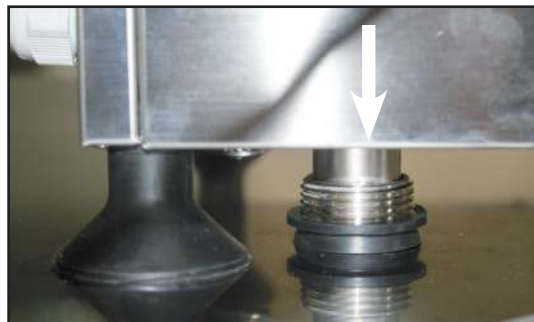
13.1 • EXTERNAL SMOKER

The external smoker can only be used with: CHS052E, CHS082E, FAB052E, FAB082E.

13.1.1 • SMOKER INSTALLATION

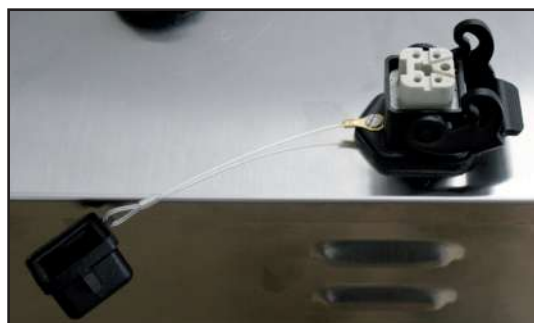
Place the smoker over the oven, by matching the smoker's outlet with the oven inlet.

NOTE - The outlet and inlet junction doesn't need screws or seals.



Remove the socket's cap on the oven.

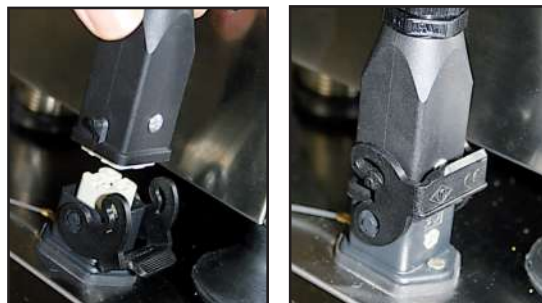
Connect the smoker's socket to the oven.



Remove the smoker's top cover and pull out the basket.

Fill the box with appropriate wood chips for medium size foods not wet.

It is better to use only and exclusive wooden chips for medium-sized food available at Moduline for the best smoking results.



NOTE - The same result is not guaranteed by using different types or sizes of wooden chips.

The filling level must never exceed the bottom of the side holes as here illustrated.

Put the filled basket into the smoker and close the top cover.



CAUTION: the smoker should be used always with the top cover closed. Do not open the top cover when it is working because the sawdust could catch fire.

The smoker will automatically start with the smoking program as described on the following pages.

At the end of the program wait that the smoker has cooled, then empty ash-pan and replace the burned sawdust into the basket.



13.1.2 • CLEANING THE SMOKER

IMPORTANT: it is essential to clean the smoker at the end of each smoke cycle.



FOLLOW THE INSTRUCTIONS BELOW TO REMOVE THE SMOKER AND TO CLEAN IT:

1. Remove the cover and the basket that contains the wood chips.



2. Unscrew the 2 knobs.



3. Remove the side cover.



4. Remove the smoke chamber.



5. Detach the smoke inlet tube.



6. Clean/wash very well all the parts that make up the smoke chamber (see the side photo) and the basket containing wood chips. We recommend the use of an alkaline degreasing agent and then washing in hot water. For best results, repeat the process several times. The parts can be cleaned in the dishwasher.



7. Clean very well the smoke residues which will have settled inside the cavity.

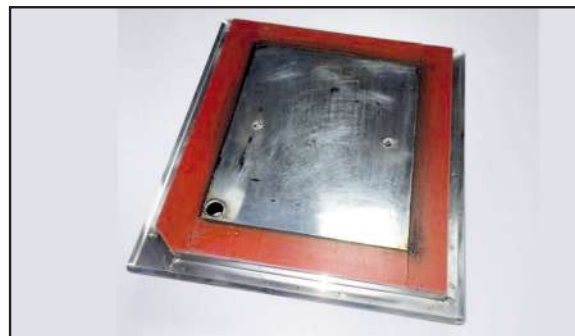
A thorough cleaning of cavity will be avoiding absorption of smoke smells which can be transferred to other food in the next cooking cycle.

To clean the cavity, you can use the same alkaline degreasing agent, used to clean the smoker.



13.1.2 • CLEANING THE SMOKER

8. Wipe dry or with a cloth slightly dampened with water (do not wash completely) the cover to prevent it from coming off the sealing gasket. Remove any impurities present on the sealing gasket.



9. Wipe dry or with a cloth slightly dampened with water (do not wash completely) any signs of smoke inside the compartment body. Check that there are no impurities on the resistor and the inlet of the fan; if necessary, remove them.



10. Dry and then reassemble them by following the above steps in reverse order, paying particular attention to replace the curved pipe in the correct direction (see photo below).



11. After each smoking, use the brush supplied, clean the air/smoke outlet valve, the smoke suction valve and hoses.



The internal smoker can only be used with: CHC2E-USPH.

13.2.1 • SMOKER INSTALLATION

The smoker is already inside the oven. Remove and check if it is clean. If not, please follow the cleaning instructions on paragraph 13.2.2.

It is better to use only and exclusively wooden chips for medium-sized food, available at Moduline for the best smoking results.

NOTE - The same result is not guaranteed by using different types or sizes of wooden chips.

Take 100gr. Of wooden chips (corresponding to a complete load of smoker) and dip them in water for about 30 minutes.

Take the smoker, remove the lid and put in the wet wooden chips.

Replace the lid and insert the smoker inside the cavity.

NOTE - The smoker must always be used with the lid closed. It is forbidden to open the lid of the smoker while working, since the chips might burn inside the box.



Once smoking or the combined cycle with smoking are over, wait several minutes before the smoker cools down and remove it. To speed up the process, leave the cavity door open.

Once cooled, remove the smoker from the cavity.
Remove the lid and the wooden chips.

WARNING - Clean or wash the entire smoker at the end of every smoking cycle.

We recommend the use of an alkaline degreasing agent, while whashing and rinsing with hot water. For better results, repeat the process twice.

NOTE - The smoker is dishwasher-safe.

Clean very well the smoke residues which will have settled inside the cavity and on the heating element.

A thorough cleaning of cavity will be avoiding absorption of smoke smells which can be transferred to other food in the next cooking cycle.

To clean the cavity, you can use the same alkaline degreasing agent used to clean the smoker.

Reposition the lid and place the smoker inside the cavity.



13.3 • SMOKING

The “SMOKING” program allows to smoke foods directly into the cooking cavity.

The main menu has 2 icons:

- Simple smoking
- Smoking + Cooking

If you select “Smoking” on the Touch Screen, a screen appears with 3 types of smoking:

- Soft for a light smoking
- Medium for a medium smoking
- Hard for an intense smoking.

These types differ only in the quantity of smoke produced.

Choose the type of smoking using the Touch Screen (e.g. Medium).

You can then set the temperature and the smoking time.

Select the temperature by using the Touch Screen.

Select the cavity temperature by the knob and press ENTER. Set the desired temperature up to a maximum of 100°C by turning the knob; confirm by pressing enter ENTER (es. 50°C).

NOTE - Setting “AMB” (ambience) the smoker will work without heating the cooking cavity (cold smoking).

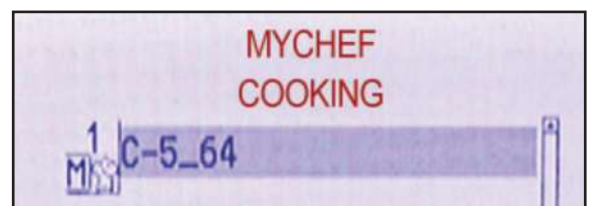
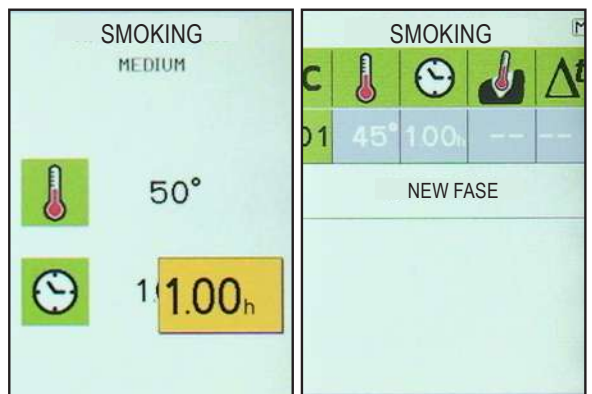
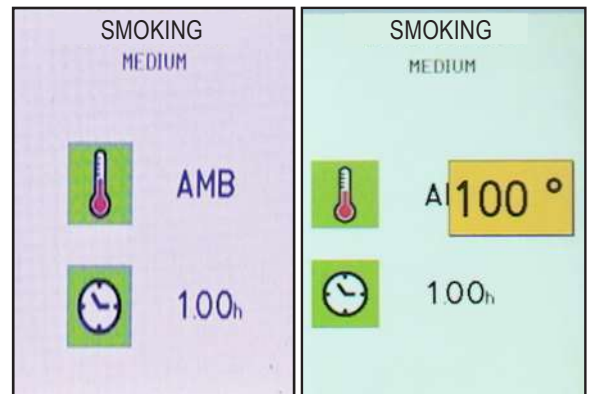
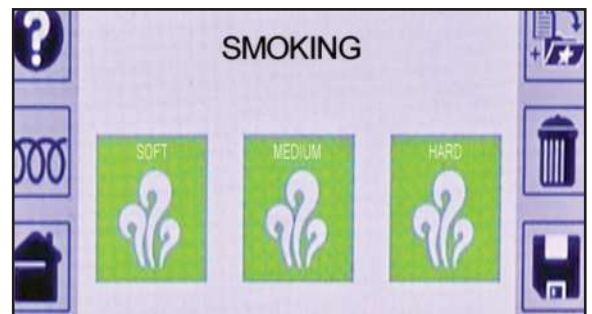
Set the smoking time as done for the temperature. The maximum programmable time is 4 hours, and the minimum is 30 minutes.

To begin the smoking cycle, press “START” .

A screen appears to show the smoking cycle.

To interrupt the program, press START/STOP.

NOTE - The implemented programs can be saved in the SMOKING MyChef cooking folder. To the side of the recipe, it appears the symbol of the type of smoking (soft, medium or hard).



14 • COMBINED MODE: SMOKING + COOKING (OPTIONAL)

The “SMOKING + COOKING” function pairs a smoking cycle with a following cooking cycle.

To access this function, select the “SMOKING + COOKING” icon by using the Touch Screen.

Set the “SMOKING” program by selecting this icon.

Set the temperature and the time values as described in the chapter “SMOKING”; then press BACK to return to the first screen.

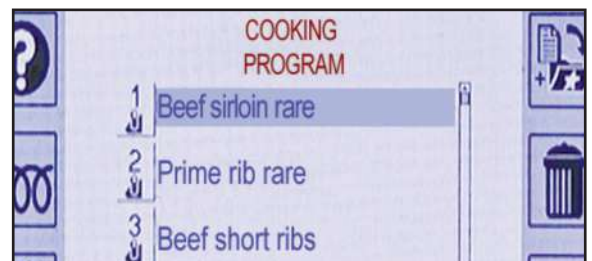
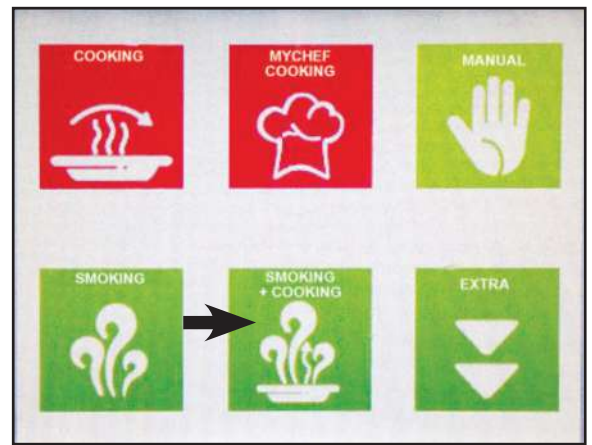
Enter, through the Touch Screen, the “cooking programs” or “MyChef cooking”.

Select the required recipe as described in the “COOKING” chapter.

The first screen then appears to show the type of smoking and cooking program selected.

To start the combined cycle, press START/STOP.

NOTE - You can save the program made in any MyChef cooking folder.



15 • DRAIN

15.1 • MANUAL DRAINING THE CAVITY

The manual drain is present into this machine: CHC052E, CHC082E, CHS052E, CHS082E, FAB052E, FAB082E.

To drain the liquids that form inside the cooking chamber a specific drain is used that is positioned under the equipment door.

Instructions:

Insert the appropriate angled tube (supplied) in the drain hole.

Place a container under the pipe to collect the liquid.
Pull the knob to open the outlet.

When there is no condensate left in the interior, press the knob right down and remove the pipe, following the above instructions in reverse order.

NOTE - The drain of the liquids must be performed after each cooking.



15.1 • AUTOMATIC DRAINING THE CAVITY (OPTIONAL)

The automatic drain is present into this machine: CHC052E, CHC082E, CHS052E, CHS082E, FAB052E, FAB082E with the washing system.

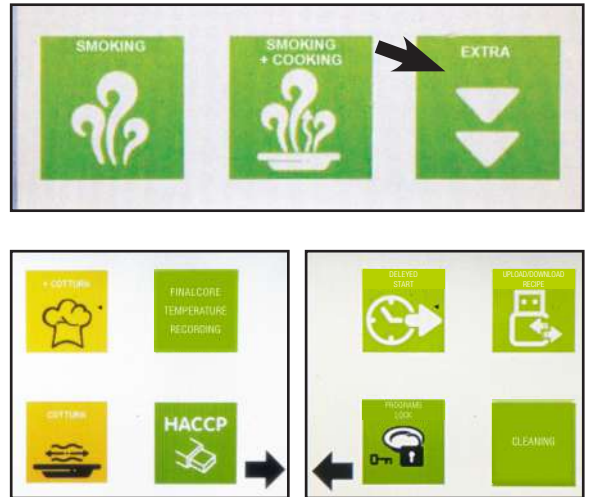
The liquids that are created inside the cooking chamber are discharged into the rear part of the machine.



Inside the EXTRA icon, other functions are grouped together:

- programs block (if enabled)
- final temperature registration at the core
- HACCP LOG saving
- delayed start (if enabled)
- upload / download recipe
- self cleaning (optional)

NOTE - If there is a smoker, “Holding” and “MyChef holding” menus appear inside the extra features.



16.1 • PROGRAMS BLOCK (IF ENABLED)

This feature allows you to set a password to protect the recipes saved.

Enabling programs block, editing, deleting of MyChef recipes and saving new recipes can be made only after entering the required password.

To enable this feature and password, refer to the “Service - Parameters” chapter.

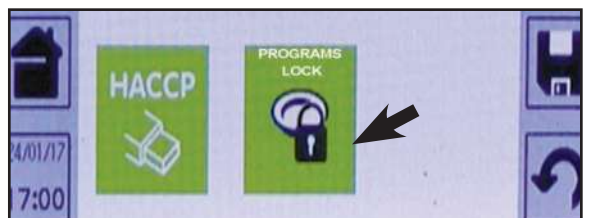
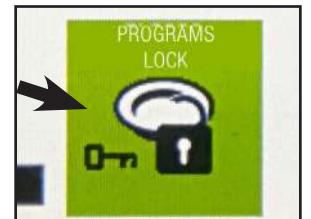
Press the “Programs Lock” icon using the Touch Screen. A password protected Pop-Up appears to activate the block.

NOTE - If this function has not been enabled, the phrase “Programs lock not active” appears.

Insert the correct password. When the key disappears from the icon, it means that the programs block is active.

From here on, if you try to change a recipe, the phrase “PROTECTED RECIPE” appears.

To remove the block, return to the “PROGRAMS LOCK” icon and re-enter the password.



On the units with core probe, the core temperatures can be recorded into different products or positions; this function is helpful on units with USB port saving device HACCP. 30 registrations are available.

To access this function, select the “FINAL CORE TEMPERATURE RECORDING” icon using the Touch Screen. A pop-up appears, asking if you’d like to detect product temperature.

NOTE - If this function is not available on the device, the message “Recording disabled” appears.

You can enter to the recording screen by selecting “YES” and pressing ENTER key.

Introduce the core probe on the product and press “START” key.

Before the registration there’s an expectation of 10”.

After 10” the core temperature measurement starts and it takes a period of 15”.

Once the temperature is detected, the screen for the second measurement appears automatically.

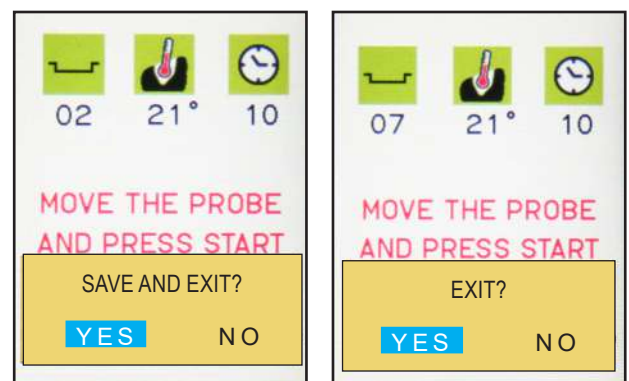
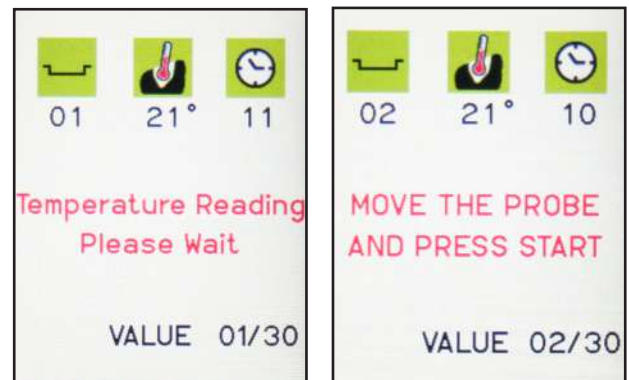
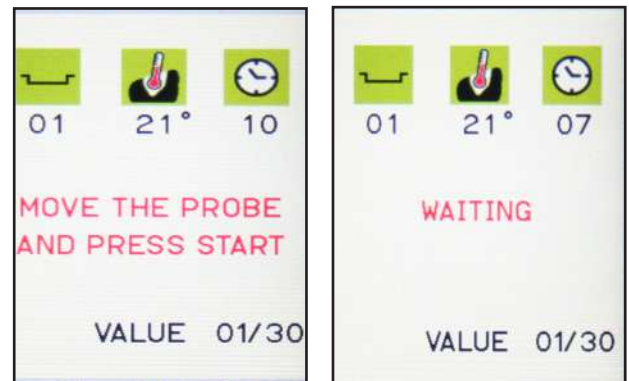
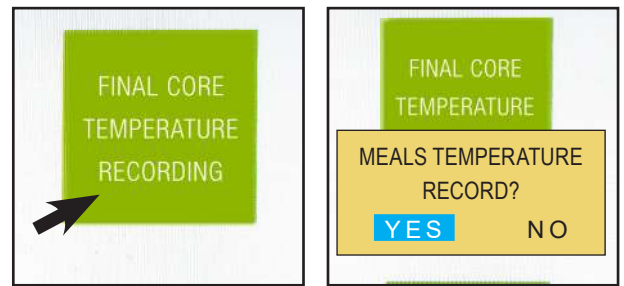
To save the measurements, press the SAVE icon on the Touch Screen.

To leave this measuring sequence without saving, press BACK.

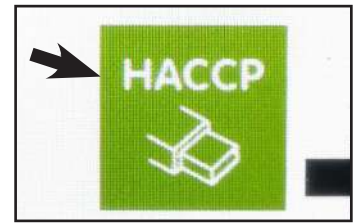
All the registrations are saved on a txt file which could be downloaded from the USB port saving device HACCP (see “LOG HACCP” chapter).

NOTE - During the measurement period of 15”, the core temperature value must be steady; also the variation of 1°C causes the automatically measurement restart. If after 90” a steady core temperature value is not registered, an error occurs.

NOTE - You can alter the measuring sequence using the scroller; for example, passing from 01 to 06.



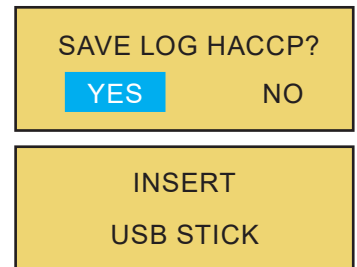
If the device is set, you will also find the HACCP LOG function. It lets you save daily device operations information.



The data can be save on a pendrive USB using the appropriate connection, remove the ermatic cap to use it.



On the first start-up of the day, the machine will ask you to save the HACCP Log on a USB pen-drive. Select "YES" on the Touch Screen or press ENTER.



NOTE - Select "NO" if you do not want to save it. The data will stay registered on the card until the memory limit is reached and it is written over.

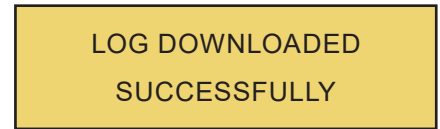
"INSERT USB STICK" indicates to insert the pendrive in the appropriate connection.



Insert the pen-drive and press the icon BACK.
The message “SAVE HACCP LOG” will appear.
Select “YES”.



The file containing HACCP registrations memorised up to that moment are automatically saved to the card.
“Log successfully exported” will appear once the saving process is complete.



NOTE - You can also carry out this procedure, as described above, to save information twice daily by selecting the HACCP Log function inside the “EXTRA” menu.

With the current settings, the internal memory of the PC board can store a maximum of 14 days usage with the equipment that works for 24 hours a day. When the memory is full, it begins to overwrite by itself the first saved data.

*NOTE - On the saved data files will appear name, day, month and year of the functions (loGGMMAA.txt).

On the equipments with the USB port saving device HACCP there is the possibility to identify the control panel by a numeric code; this is helpful when more than one unit is installed on the same place (see also “SERVICE” chapter).

* LOG_HACCP_SOF TWARE: VER293_REV007

DEVICE GENERIC								
DATE	TIME	RECIPE	CY	TIM	CHA	COR	M/F	STATE
10/05/12	10.27	PR2	01	000	020	022	-	START
10/05/12	10.32	PR2	01	004	099	022	-	-
10/05/12	10.34	PR2	01	006	120	022	-	PRE OK
10/05/12	11.02	ROASTED BEEF	01	000	125	023	-	START
10/05/12	11.07	ROASTED BEEF	01	004	110	023	-	-
10/05/12	11.12	ROASTED BEEF	01	009	102	023	-	-
10/05/12	11.17	ROASTED BEEF	01	014	112	023	-	-
10/05/12	11.22	ROASTED BEEF	01	019	116	024	-	-
10/05/12	11.27	ROASTED BEEF	01	024	100	023	-	-
10/05/12	11.27	ROASTED BEEF	01	025	100	023	-	STOP
10/05/12	11.28	TEMP. MEASURED	064	064	065	---	---	: 01-05
10/05/12	11.28	TEMP. MEASURED	---	---	065	---	---	: 06-10
10/05/12	11.29	TEMP. MEASURED	---	066	---	---	---	: 11-15
10/05/12	11.29	TEMP. MEASURED	---	---	---	---	---	: 16-20
10/05/12	11.29	TEMP. MEASURED	---	---	---	---	---	: 21-25
10/05/12	11.29	TEMP. MEASURED	---	---	---	---	---	: 26-30
END								

You can program a delayed start of a “Manual” program, of a “Preheating” and all the saved recipes inside the “Cooking”, “Holding” and “My Chef” menus.

To set delayed start-up, select the “Delayed Start” icon inside the “EXTRA” menu.

NOTE - If this function has not been enabled on the device, the message “Delayed start not enabled” will appear.

Then a screen will appear that indicates the date and time for the delayed start

Using the Touch Screen, you can then access individual entries (day, month, year, hour, minute, set): they are modified by turning the knob. Confirm each value by pressing ENTER. Finally, to confirm the setting, select “SET”.

NOTE - If an earlier date/time is entered, or if it is the same as the original one, an “X” will appear to indicate that the information is in error.

The first screen will appear, and on the icons that also show a clock, you can program a delayed start.

Let's take preheating as an example, as shown in the figure. Select the program at 80°.

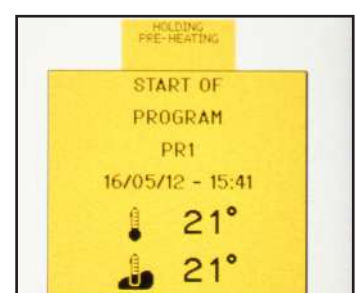
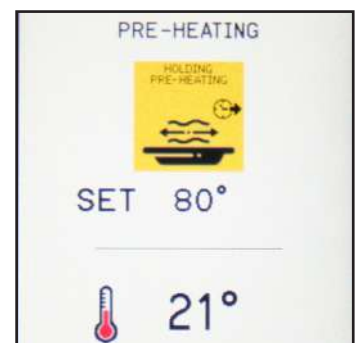
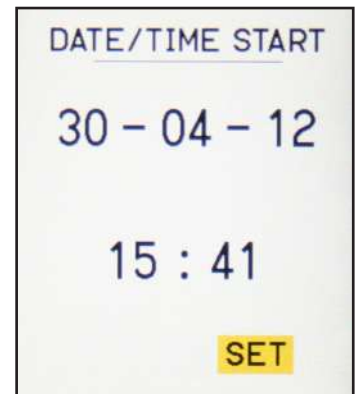
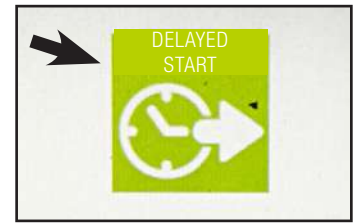
Activate the delayed start by pressing the “START-STOP” key; the “START-STOP” key will flash and a new screen will indicate that the delayed start is active.

NOTE - To disable delayed start, press the “START-STOP” button.

NOTE - To disable a delayed start setting, press the “Home” icon.

Once reached the settled date and time, the program will start automatically and the “START-STOP” key will stop flashing.

NOTE - During the waiting time the display will turn off after about 5 minutes; press any key to activate it again.



Entering the Upload / Download recipes menu, you can display 2 items; upload and download recipes.

DOWNLOAD RECIPES

It allows copying the programs stored in the MyChef menu to a USB drive, and importing them into other machinery.

To download the programs, insert the USB drive into the port of the device and press the DOWNLOAD RECIPES icon.

The equipment requires confirmation; press START to start the export.

During the operation, a bar indicates the export progress; at the end, it appears the “Downloading completed” message.

NOTE - If there are no programs saved, it appears the “No recipe found” message.

NOTE - If a USB drive was not inserted, it appear the “USB drive not detected” message.
Press OK and insert a USB drive.

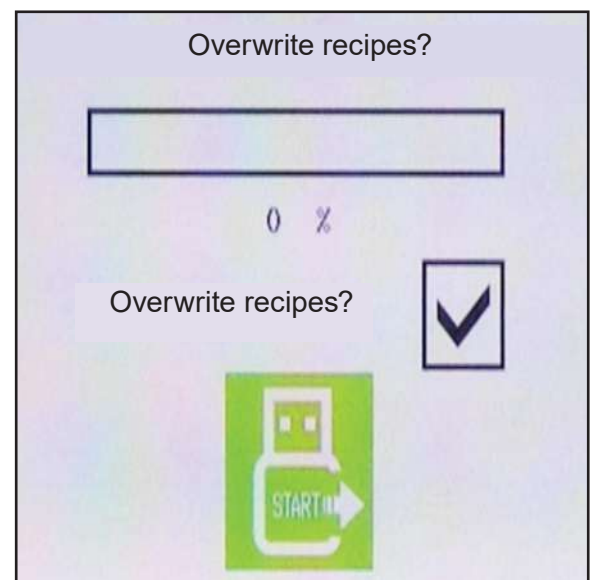
UPLOAD RECIPES

Choosing it, it opens a window further asking whether to overwrite the data.

NOTE - If you activate the OVERWRITE option, the system will erase ALL the programs you find in My-Chef folders and copy those located in the USB drive. If you decide NOT to overwrite, the equipment will import MyChef programs in the USB drive, and will also copy any programs with the same name of recipes already stored in the memory thereof.

Select START to start uploading.

NOTE - With the recipe block enabled, you cannot upload / download recipes on the USB drive.



Entering the washing menu from the extra screen, you have 4 types of washing to clean the equipment.

- HARD CLEANING
- SOFT CLEANING
- QUICK RINSING
- RINSE AID PROGRAM

For each type of washing, it is reported the time required to run it.

NOTE - Before washing, do the following (also reported by the pop up window that appears on the screen upon the washing menu selection):

- Remove pans / grids used during cooking
- Clean the drainage filter
- Remove possible food residues
- Close the door

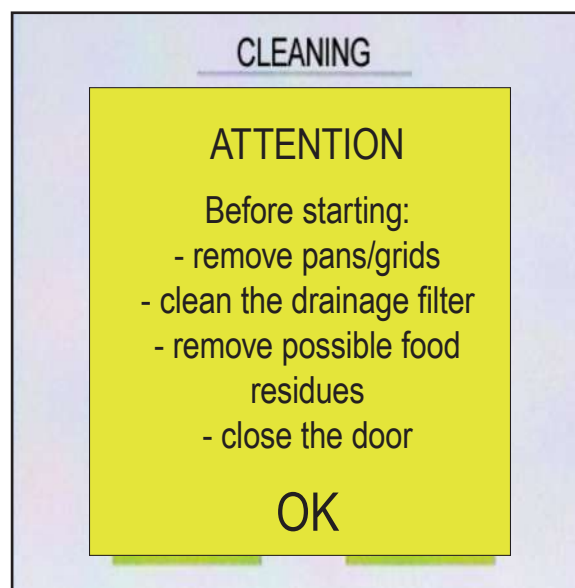
NOTE - Do not open the door during the washing operations.

NOTE - The washing programs cannot be cancelled during their execution.

IMPORTANT - In case the appliance is provided with the optional "Door Lock", it will be activated automatically at the start of one of the 4 washing programs (blocking the door). The door lock will turn off automatically at the end of the washing.

While running a washing program it is possible to temporarily disable the door lock by pressing "START/STOP"; the door lock icon disappears from the display and the word "PAUSE" appears indicating that the washing program is paused. To resume the program and reactivate the door lock press "START/STOP" again.

NOTE - During the washing program, the deactivation of the door lock is done only by pressing "START/STOP" without entering any password.



The QUICK RINSE provides for the input of a jet of hot water in the cooking cavity.

NOTE - The quick rinse is recommended to eliminate odours in the cavity between one cooking cycle and the other.

NOTE - The rinse involves only the use of hot water; DO NOT detergent or rinse aid.

The time required to carry out the rinsing is about 12'.

After selecting QUICK RINSE, select START to start the program, or press the START/STOP button.

The led above the START/STOP button lights up with a steady light.

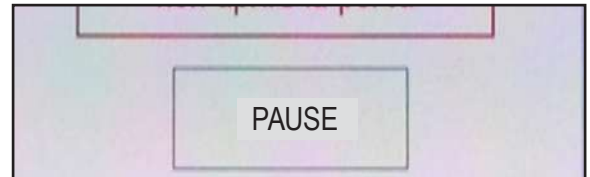
During rinse, they are shown on the display:

- The type of program in progress
- A bar that indicates the progress of the program (white at the start of the cycle and black at the end of the cycle)
- The remaining time
- The warning not to open the door

NOTE - While the program is running, you can stop it by pressing PAUSE (or START/STOP button) and then restart the program by selecting RESTART (or START/STOP button).

With the paused program, QUICK RINSE flashes. Upon restart, the program restarts where it left off.

At the end, the "Quick rinsing completed" message is displayed.



Selecting SOFT WASHING the device asks you to insert the proper detergent and close the door.

NOTE - To handle the detergent, use protective clothing and gloves; protect eyes and face.

NOTE - We recommend using no. 1 cleaning "OVENCLEAN" tablet to be placed in the cooking cavity above the filter, as shown in the figure.

The time required to perform the soft washing is about 1h 30'.

After entering the detergent and closing the door, a screen will appear where you can select START to start the program or you can press START/STOP.

The led above the START/STOP button lights up with a steady light.

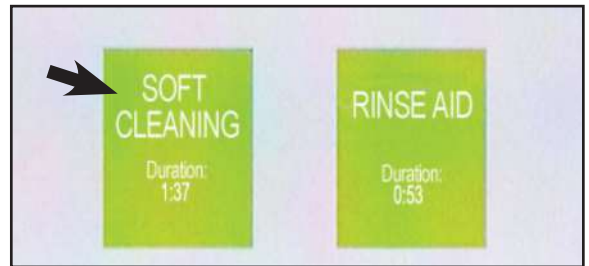
It may be displayed the "WAIT! Drain valve under calibration" message while the equipment checks the calibration of the drain valve (the time required for the operation is approximately 5 minutes). After calibration, washing starts automatically and the display shows the time remaining to the end of the wash.

During washing, they are shown on the display:

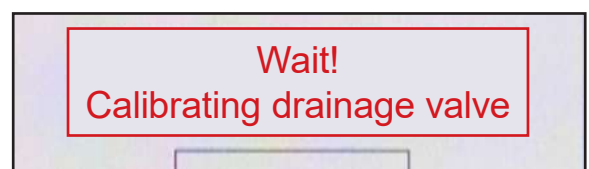
- The type of washing in progress
- A bar that indicates the progress of the washing cycle (white at the start of the cycle and black at the end of the cycle)
- The remaining time
- The warning not to open the door

The soft washing consists of 5 stages:

1. Short pre-washing to remove the dirt in the cavity
2. Entering water in the cavity, and running of the actual washing at 80°
3. Rinse cycles, during which it is charged and discharged water in the cavity
4. Sanitizing via the electric input in the cavity of steam at 100°
5. Final drying



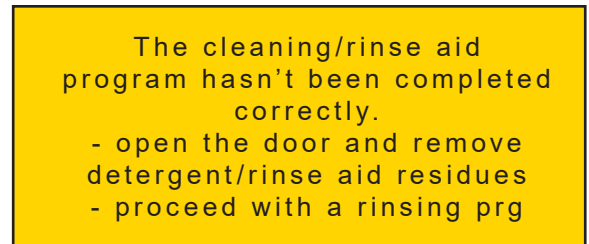
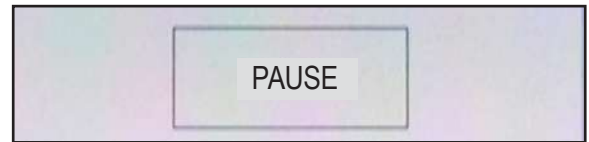
Put the detergent into the cavity and close the door



NOTE - While the program is running, you can stop it by pressing PAUSE (or START/STOP button), then restart the program by choosing RESTART (or START/STOP button). With the paused program, the led above the START/STOP button flashes. Upon restart, the program restarts where it left off.

At the end, the “Cleaning completed” message is displayed.

NOTE - If a problem occurs during the program, a pop up warning window is displayed; remove any residual detergent (using protective gloves) and proceed with a (manual or automatic) rinse.



Selecting HARD WASHING the device asks you to insert the proper detergent and close the door.

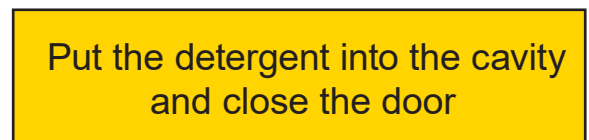
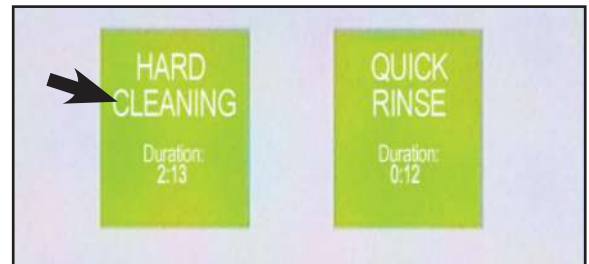
NOTE - To handle the detergent, use protective clothing and gloves; protect eyes and face.

NOTE - We recommend using no. 2 cleaning “OVEN-CLEAN” tablets to be placed in the cooking cavity above the filter, as shown in the figure.

The time required to perform the hard washing is about 2h 20'.

After entering the detergent and closing the door, a screen will appear where you can select START to start the program or you can press START/STOP.

The led above the START/STOP button lights up with a steady light.



It may be displayed the “WAIT! Drain valve under calibration” message while the equipment checks the calibration of the drain valve (the time required for the operation is approximately 5 minutes). After calibration, washing starts automatically and the display shows the time remaining to the end of the wash.

During washing, they are shown on the display:

- The type of washing in progress
- A bar that indicates the progress of the washing cycle (white at the start of the cycle and black at the end of the cycle)
- The remaining time
- The warning not to open the door

The hard washing consists of 5 stages:

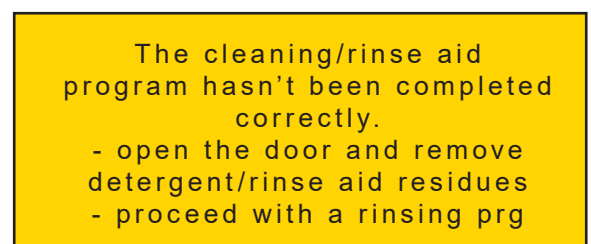
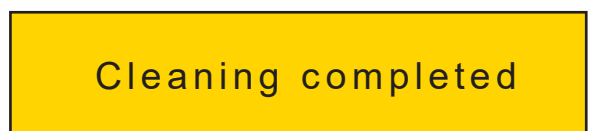
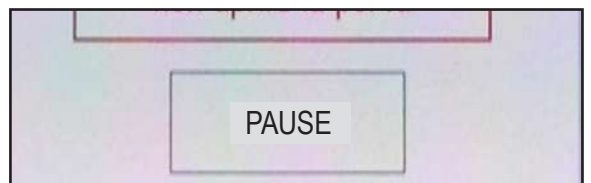
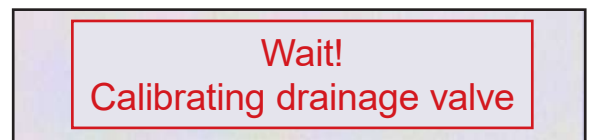
1. Short pre-washing to remove the dirt in the cavity
2. Entering water in the cavity, and running of the actual washing at 80°
3. Rinse cycles, during which it is charged and discharged water in the cavity
4. Sanitizing via the electric input in the cavity of steam at 100°
5. Final drying

NOTE - While the program is running, you can stop it by pressing PAUSE (or START/STOP button), then restart the program by choosing RESTART (or START/STOP button). With the paused program, the led above the START/STOP button flashes.

Upon restart, the program restarts where it left off.

At the end, the “Cleaning completed” message is displayed.

NOTE - If a problem occurs during the program, a pop up warning window is displayed; remove any residual detergent (using protective gloves) and proceed with a (manual or automatic) rinse.



Selecting RINSE AID the device asks you to insert the proper rinse aid and close the door.

NOTE - To handle the rinse aid, use protective clothing and gloves; protect eyes and face.

NOTE - Use no. 1 water-soluble "OVENBRITE" bag to be placed in the cooking cavity above the filter, as shown in the figure.

The time required to perform the rinse aid procedure is about 55'.

After entering the rinse aid and closing the door, a screen will appear where you can select START to start the program or you can press START/STOP.

The led above the START/STOP button lights up with a steady light.

It may be displayed the "WAIT! Drain valve under calibration" message while the equipment checks the calibration of the drain valve (the time required for the operation is approximately 5 minutes). After calibration, polishing starts automatically and the display shows the time remaining to the end of the polishing.

During rinse aid procedure, they are shown on the display:

- The type of program in progress
- A bar that indicates the progress of the program (white at the start of the cycle and black at the end of the cycle)
- The remaining time
- The warning not to open the door

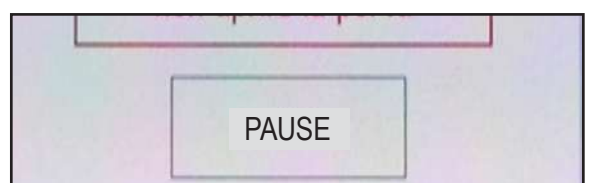
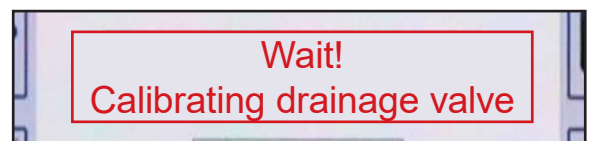
The rinse aid procedure consists of 4 stages:

1. A rinse aid cycle
2. Rinse with load and drain of water into the cavity
3. Drying
4. Sanitizing

NOTE - While the program is running, you can stop it by pressing PAUSE (or START/STOP button), then restart the program by choosing RESTART (or START/STOP button). With the paused program, the led above the START/STOP button flashes. Upon restart, the program restarts where it left off.



Put the rinse aid into the cavity and close the door



At the end, the “Rinse aid completed” message is displayed.

NOTE - If a problem occurs during the program, a pop up warning window is displayed; remove any residual rinse aid (using protective gloves) and proceed with a (manual or automatic) rinse.

Rinse aid completed

The cleaning/rinse aid program hasn't been completed correctly.

- open the door and remove detergent/rinse aid residues
- proceed with a rinsing prg

16.6.5 • DETERGENT OVENCLEAN

For the soft and hard washings, it is mandatory the use of OVENCLEAN tablets, made properly for degreasing and cleaning self-cleaning ovens.

The Ovensclean tablets dissolve and easily remove all types of organic fouling, also burned.



HOW TO USE

Insert the tablet/s in the cooking cavity above the exhaust filter before starting a washing program, as explained in the relevant chapters.

IMPORTANT - SAFETY TIPS

- It causes severe burns.
- Irritating to respiratory system.
- Keep locked up and out of reach of children.
- Keep container tightly closed in a cool place.
- Keep away from reducing agents, oxidizing agents, acids, alkalis, metals, heavy-metal compounds, combustible materials.
- In case of contact with eyes, rinse immediately with water and seek medical advice.
- Use protective clothing, gloves and eye protection, face protection.
- In case of accident or unwellness, seek medical advice immediately (show the label and MSDS provided).
- Do not swallow. Hazardous ingredients: sodium-metasilicate, sodium hydroxide NIF B-61.077.962

UN 3262



For the rinse aid procedure, it is mandatory the use of the “OVENBRITE” rinse aid, packed in watersoluble envelopes (they dissolve in water), for self-cleaning ovens.

This is a rinse aid concentrate with high efficiency which provides a perfect finish, eliminating the residues left after the washing process.

HOW TO USE:

Insert 1 envelope in the cooking cavity above the exhaust filter before starting a washing program, as explained in the relevant chapters.

Keep the rinse aid bags in a dry place. Envelopes during handling **MUST** not enter at all into contact with wet parts (i.e. wet hands) as they dissolve.

IMPORTANT - SAFETY TIPS

- Irritating to eyes.
- Keep out of the reach of children.
- Avoid contact with eyes and skin.
- In case of accident or unwellness, seek medical advice immediately (show the label and MSDS provided).
- Do not swallow.



UN 3261



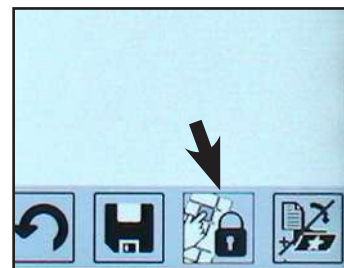
After starting a program with the START/STOP button, it appears the figure of a padlock that indicates the keypad lock; that is, all buttons are disabled except the lights one.

If you would like to change values during cooking, etc., keep the “Keyboard Lock” key pressed for 4 sec. After making the changes, press the BACK icon to reactivate the keyboard lock.

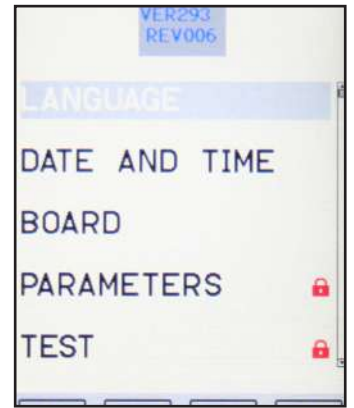
At the end of the program the modified values remain on the local memory; to save them definitively select the SAVE icon (see “SAVING A PROGRAM” chapter). If you exit from the program without saving modifications, settings go back to the initial values.

By default, the keypad lock is enabled with no password. To change it, refer to the section “Service - Parameters”. If you enable the keyboard password lock, the default value thereof is “41”.

To change it, always refer to the section “Service - Parameters”.



The “SERVICE” screen brings together a series of “Service” functions, which can be accessed by selecting the “Service” icon using the Touch Screen.



TESTING, MODEL, PROBES, DELETE RECIPES and DELETE HACCP functions, are all password protected as shown by the symbol to the right of the text. These functions are to be used exclusively by a qualified technician.

The “PARAMETERS” function is only partially password protected.

On the top centre of the screen you will find the version of the installed software (e.g. VER293REV002).

18.1 • SERVICE: LANGUAGES

Select the phrase “LANGUAGES” using the Touch Screen, or knob, and confirm with ENTER.

The languages that the user interface has been translated into are shown on this screen.

The new language is uploaded and the setting is memorised for future card start-ups by selecting the desired language.



18.2 • SERVICE: DATE AND TIME

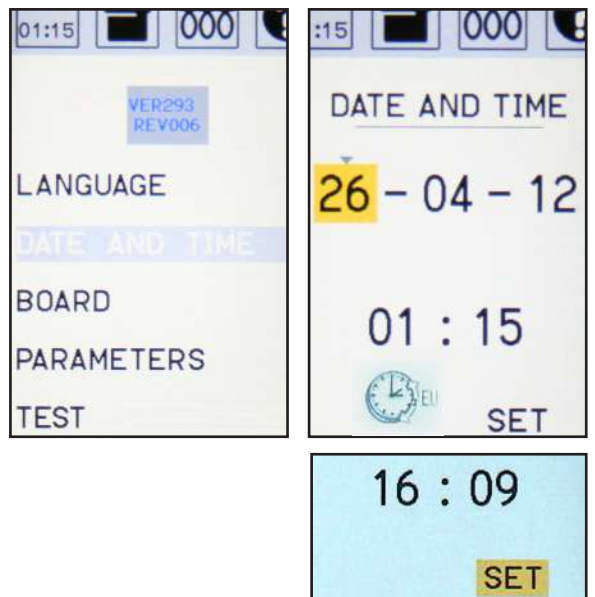
Select the phrase “DATE AND TIME” using the Touch Screen, or knob, and confirm with ENTER.

Using the Touch Screen, as always, you can then access individual entries (day, month, year, hour, minute, set): they are modified by turning the knob and pressing ENTER.

NOTE - The new setting is effectively memorized in the inside clock only if ENTER is pressed with “SET” (in this case it returns to the service mode).

Pressing BACK it returns directly to the service without saving the new date and time.

If the lower left part contains the clock symbol with forward-backward arrows, it means that the automatic time change from standard time to daylight saving time and vice versa is activated.

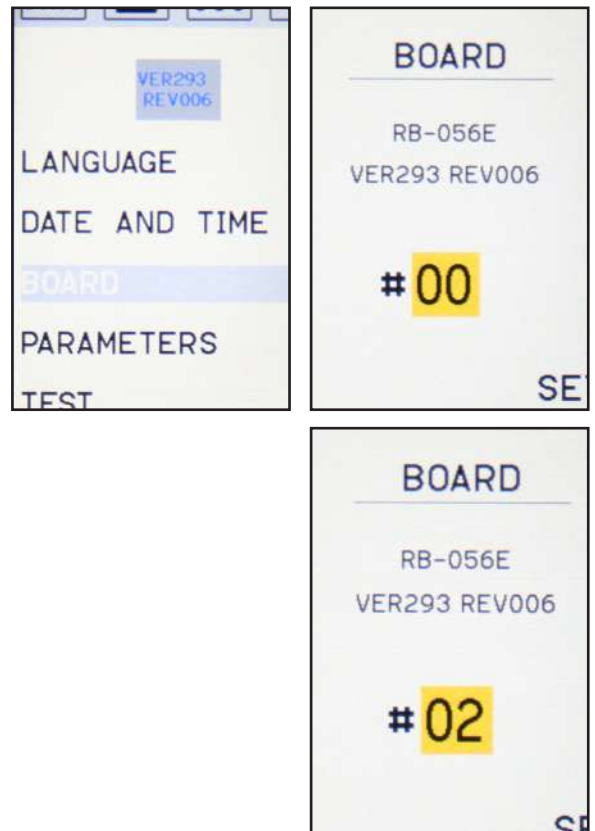


On the equipments with the USB port saving device HACCP there is the possibility to identify the unit by a numeric code; this is helpful when more than one unit is installed on the same place.

Select the phrase “BOARD” using the Touch Screen, or knob, and confirm with ENTER to access.

Give a number to the control panel by using the knob and the ENTER key.

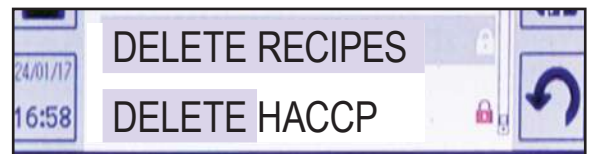
Confirm by selecting “SET” and press ENTER key.



18.4 • SERVICE: DELETE RECIPES

All recipes will be deleted from the memory by selecting the phrase “DELETE RECIPES” and inserting the password.

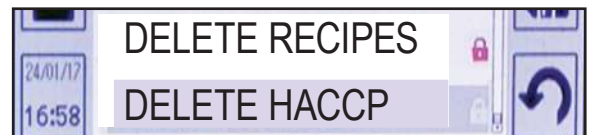
The access password can be requested from Technical Service Assistance.



18.5 • SERVICE: DELETE HACCP

All information present in the memory will be deleted by selecting the phrase “DELETE HACCP” and inserting the password.

The access password can be requested from Technical Service Assistance.



Selecting the “PARAMETERS” option, you are required to enter an access password; inputting the user password “11”, the parameters described below can be displayed and possibly modified.

To view these parameters, press ENTER twice when it asks you to enter the password.

To save the changes made to every single parameter, select “SET” and press ENTER.

FREE ACCESS PARAMETERS

Parameter 24 = enable probe (core probe)

- P24 = 0 core probe not enabled
- P24 = 1 core probe enabled

Parameter 26 = enable chamber light

- P26 = 0 light not enabled
- P26 = 1 light enabled

Parameter 27 = chamber light power-on time (default time = 20 seconds)

- P27 = 0 light permanently on

Maximum time light is powered-on = 255 seconds

Parameter 31 = alarm buzzer volume (default = 50)

Alarm's volume level can be set from 0 to 100

Parameter 32 = button buzzer volume (default = 30)

- P32 = 0 volume not active (mute)

The button volume value can be set to a maximum of 100

Parameter 45 = enable saving of HACCP log

- P45 = 0 saves of HACCP log not enabled
- P45 = 1 saves the HACCP log enabled with request for downloading the HACCP data upon the daily power
- P45 = 2 saves the HACCP log enabled

Parameter 46 = display contrast (default = 100)

Contrast level can be set from 25 to 100

Parameter 63 = enable keyboard lock (default = 0)

- P63 = 0 keyboard lock not enabled
- P63 = 1 keyboard lock enabled
- P63 = 2 keyboard lock enabled and unlock with password

Parameter 68 = locking / unlocking keyboard password (default = 41)

Parameter 69 = oven identification number (default = 0)

A number from 0 to 99 can be set

Parameter 78 = defines the type of delayed start

- P78 = 0 delayed start enabled with the current date and hour + 1 minute
- P78 = 1 delayed start enabled with the current date and hour of the last delayed start
- P78 = 2 delayed start enabled with the following day and hour of the last delayed start

Parameter 79 = enables and sets a password to lock/unlock the programs

Parameter 81 = delayed start enabled

- P81 = 0 delayed start not enabled
- P81 = 1 delayed start enabled

Parameter 83 = activate core temperature reading at end of cooking

- P83 = 0 activation of reading at end of cooking not enabled
- P83 = 1 activation of reading at end of cooking by request
- P83 = 2 activation of reading at end of cooking automatic

Parameter 96 = enable blinking at end of cooking (default = 0)

- P96 = 0 no blinking enabled
- P96 = 1 blinking on display enabled
- P96 = 2 blinking on display and blinking chamber light enabled
- P96 = 3 blinking chamber light enabled

Parameter 97 = enables and sets a password to unlock the door

- P97 = 0 disabled door lock
- P97 = -1 enabled door lock with no password
- P97 > 0 defines the door lock password and enables it

Parameter 126 = automatic setting of summer / winter time

- P126 = 0 not enabled
- P126 = 1 enabled for Europe
- P126 = 2 enabled for the USA

Parameter 128 = type of core probe used

- P128 = 0 single point
- P128 = 1 multipoint
- P128 = 2 either single point/multipoint

Parameter 191 = it defines the type of door lock activation

- P191 = 0 automatic activation at the start of cooking
- P191 = 1 manual activation

19 • ALARMS

19.1 • POWER DOWN

If during a program the power supply fails, the cycle breaks; when the power supply recovers, the cycle starts again from the point it was interrupted and a "POWER DOWN" alarm message appears on the screen to warn the user about the cycle's blackout.

To cancel the alarm message press the BACK key.



19.2 • DOOR OPEN (OPTIONAL)

In the case of machines equipped with a "MICRO SWITCH DOOR", if the door is opened during the operation, the process is stopped, the "START/STOP" button blinks, and an icon appears with the "door" symbol on the lower right of the display.

Close the door to re-start the process.



19.3 • CHAMBER PROBE ALARM

The alarm "ATTENTION CHAMBER PROBE" appears when there is a damage or malfunctioning of this element.

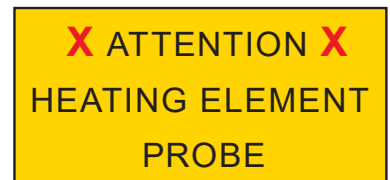
Exit from alarms by pressing the BACK icon, and contact the service centre.



19.4 • HEATING ELEMENT PROBE ALARM

The alarm "ATTENTION RESISTANCE PROBE" appears when there is a damage or malfunctioning of this element.

Exit the alarm pressing BACK and contact the assistance centre.



19.5 • CORE PROBE ALARM

The alarm "ATTENTION CORE PROBE" appears when there is a malfunctioning of this component.

Exit by pressing the BACK icon.

Verify that the probe is connected correctly; if positive, contact the assistance centre.



19.6 • DRAIN PROBE ALARM (OPTIONAL)

If the failure occurs in the drain probe, the “ALARM DRAIN PROBE” appears.
Any cooking in progress IS NOT interrupted, but the discharge steam reduction adjustment is interrupted.
If the alarm continues, contact the technical support.

X ALARM X
DRAIN PROBE

19.7 • ALLARM RELATED TO THE CONNECTION OF THE EXPANSION (OPTIONAL)

If you detect a lack of communication between the main board and the expansion card, the “NO COM. WITH EXP.” appears and the required acoustic signals turn on.
Any cooking in progress will be interrupted until the problem is resolved.
To silence the buzzer, press any key.

X ALARM X
NO COM. WITH
EXP.

If the alarm continues, contact the technical support.

19.8 • ALARM: LOW WATER WASHING (OPTIONAL)

Upon activation of a washing program, the device performs a control of the humidifier water pressure.
If the pressure is too low, the “WASHING NO WATER” message appears and the required acoustic signals activate.
Pressing any button turns off the buzzer and stops the equipment.
Check that the equipment water inlet valves are open and that the water pressure is greater than 150 kPa.
Also check that there are no leaks in the pipes and in connections with the mains water.
If the alarm continues, contact the technical support.

X ATTENTION X
WASHING
NO WATER

If, during a wash, the water does not come from the water mains or its pressure is less than 150 KPa, the message “WASHING FLOWMETER NO WATER” will appear.

The washing in progress is stopped.
To silence the alarm, press OK.

NOTE - Make sure that water reaches the oven and its pressure is greater than 150 kPa.

NOTE - Make sure there are no leaks in the pipes and in connections with the water mains.

If the problem is resolved, the washing program will resume. At the end, a pop up warning of the improper execution of the program is displayed.

Remove any residues of detergent/rinse aid (using protective gloves) and proceed with a (manual or automatic) rinse.

If the warning message continues to be displayed, turn the machine off and on again.

X ATTENTION X
WASHING
FLOWMETER
NO WATER

The cleaning/rinse aid program hasn't been completed correctly.

- open the door and remove detergent/rinse aid residues
- proceed with a rinsing prg

In case a voltage drop occurs during the execution of a washing program, it is temporarily stopped; upon the voltage recovery, the program resumes:

- from the beginning if the program was still in the phase of actual washing.
- from the first rinse if the program, at the time of voltage interruption, had already completed the actual washing cycle.

At the end of the washing cycle, a pop up warning of the improper execution of the program is displayed.

Remove any residues of detergent/rinse aid (using protective gloves) and proceed with a (manual or automatic) rinse.

The cleaning/rinse aid program hasn't been completed correctly.

- open the door and remove detergent/rinse aid residues
- proceed with a rinsing prg

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