TECHNIQUE

COMBI OVENS

MINIJET *"FastPAD"*

ELECTRIC

MANUFACTURERS INSTRUCTIONS

Part C: Operating manual

- WARRANTY -

To ensure the guarantee on this equipment, you should comply with the MANUFACTURER'S INSTRUCTIONS in this manual.
However if you cannot undertake the required maintenance operations, our installation and service network is available to provide you with a personalized contract.

- WARNING -

- The product delivered to you complies with current standards. If any modifications are made the manufacturer cannot accept any responsibility whatsoever.
The manufacturer cannot be held responsible in the event of inappropriate use of the equipment.
- This equipment is intended for use by suitably trained professionals.
- Read all the documentation before user.
- Keep your documents for future reference.
- Translation of the original manual

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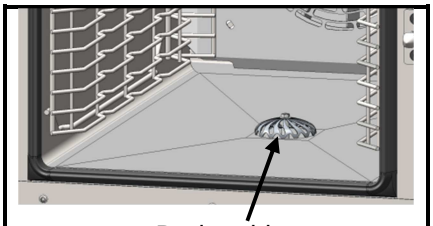
CONTENT

MINIJET *"VisioPAD"* ELECTRIC

1. RECOMMENDATIONS

- These appliances are for professional use, only appropriately trained personnel should use them.
- Cooking appliances may reach 480°F. BE CAREFUL not to burn yourself when using or handling INNER ACCESSORIES (Plates, modules, filter, duct...).
- These appliances must be installed with sufficient ventilation to prevent the formation of an excessive concentration of substances harmful for health within the premises in which they are installed.
- The equipment is not designed to work in an explosive atmosphere. Accordingly it must not be installed in an area covered by the ATEX directive.
- The door surface temperature exceeds 140°F. BE CAREFUL NOT TO BURN YOURSELF.
- Putting tins and trays into / out of ovens: The height of the upper level of appliances located on a worktop or stand may be 1.60m (63 inches). If you handle manually, manipulate the baking tins carefully. BE CAREFUL OF SPILLAGE WHEN HANDLING, YOU MAY BURN YOURSELF.
- Never block the condensate exhaust flue, because the pressure could rise in the appliance which could generate a risk of explosion.
- If an error message appears consult the list of error messages and follow the appliance given
- When cleaning high pressure jets or lances should never be used.
- Do not remove the ventilation duct and the drain grid located in the oven. If this grid is missing do not start the oven.



Drain grid

- Always use a qualified installer to install the equipment.
- IMPORTANT: Please be aware that when cooking dishes prepared with alcohol (coq au vin, pears in wine, etc.…). Vapour saturated with alcohol may when heated cause an explosion in the oven and due to the sealed door, create a momentary overpressure which may cause an irreversible deformation of the panels. This risk is further increased when the user adds alcohol to the products near the end of the cooking cycle and closes the door to complete cooking.
- The appliance must be isolated electrically during cleaning or maintenance and when replacing parts.
- The control panel is operated via a serigraphic touch screen using your fingers. We recommend the exclusive use of your fingers and no other items such as knives, forks or spoons etc.
- **For long term reliability and safety it is advisable to have the unit serviced twice a year by suitably qualified technicians.** (Cleaning of vents, checking possible leaks, checking control elements, regulating and safety accessories …).
- The oven must be meticulously maintained on a DAILY basis (see the “Maintenance” chapter). In particular, the fans, heating elements and walls must be kept clean, without accumulation of grease and mineral deposits (lime or other).
- THE APPLICATION OF ANY CLEANING PRODUCT ONTO A HOT SURFACE, OVER 140°F, IS STRICTLY FORBIDDEN. The surface will be damaged beyond repair (darkened, virtually black).
- It is strictly forbidden to open the door of the oven during the cleaning cycle.

- Combination ovens should be cleaned with specific products which can resist temperature of up to 158°F. An inappropriate cleaning or descaling product may have a slightly corrosive effect.

- We strongly recommend the use of cleaning products supplied by the manufacturer to ensure good results and optimize the service life of its components

- For maximum efficiency of the descaling product without damaging the material and components of the oven, you should use the appropriate descaler. The use of certain acid has a destructive role that can irreversibly and significantly damage your device. The descaling product must contain corrosion inhibitors to prevent from metal attack. The descaling product must also comply with the regulations in law, in particular on material intended to come into contact with foodstuffs.
  Chemical products containing nitric acid are strictly prohibited.
  Recommended composition:
  - Phosphoric acid <50%
  - Corrosion inhibitor

- The automatic cleaning system is exclusively designed to achieve an introduction of cleaning and degreasing chemical. Never use a descaling agent. This would damage the hydraulic system of the oven irreversibly.

- Remember the dangers identified on the safety data sheet for detergent
  - Harmful if swallowed.
  - Can result in serious burns.
  - Irritates the eyes.
  - Irritates the respiratory tracts.
  - Risk of serious eye lesions.

- Danger of irritation to the skin and eyes or acid burns.
  Detergents and descalers will cause irritation and possible burns if in direct contact with the skin or eyes.
  - Do not inhale the mist or spray
  - Avoid direct contact with these products
  - Never open the oven door during the automatic cleaning cycle
  - Wear protective clothing, gloves and hermetic protective goggles in accordance with the safety data sheet.

- Remember the safety advice provided by the safety data sheet for each detergent or descaler
  - Do not each or drink when using these products.
  - Do not inhale their vapours.
  - If case of contact with eyes rinse immediately with plenty of water and seek medical advice.
  - Wear appropriate protective clothing, gloves and face and eye protective gear.
  - In the event of an accident or sickness seek immediate medical attention
  - Dispose of the product and its container as hazardous waste.

- The manufacturer certifies that the packaging meets codes, regulations and standards and requests that the final installer (or user) observes the rules relating to the removal of the packaging (recycling or reuse).

- « According to article 6 of the decree of 20 July 2005 a marking giving the identity of the manufacturer and the market release date must appear on equipment after 13 August 2005.»
  « The Manufacturer has filled in the National Register. »
  As per the legal provisions in force (article 21 & 22 of the decree 2005-829), the customer is responsible for the obligations relating to the elimination of electric and electronic waste, namely:
  - he is to deal with selective treatment, reconditioning and destruction of residue arising from electric and electronic equipment, selectively collected in the installations meeting the technical requirements or in any other installation authorised for the purpose, in another member State of the European Union, or in another State so far the transfer of these residues out of France is made according to the provisions of the Regulation of 1st February 1993 indicated above.
  - he must make sure that all fluids of electric and electronic equipment are drained according to the requirements of the provisions.
  - he must make sure that the information relating to the removal and treatment of these residues is forwarded to any further acquirer.

- **The warranty will not cover problems caused by failure to comply with these recommendations**

2. USING THE CONTROL PANEL

2.1 GENERAL

➔ **Coder knob:**
Used to change parameters (temperature, time…) and validate them by pressing it.
Switches the oven and the display on
Switch on: Push 1 second
Switch off: Push 3 seconds

➔ **Touch screen :**
Welcome menu: This screen appears every time the unit is started

2.2 ABC MODE

➔ Display of actual and set temperature

➔ Time display

➔ Automatic Humidity adjustment based on temperature selection.
Manually change if desired. 0% is similar to convection setting with vent open, 100% is always adding humidity

➔ Date and time

.. In progress: cooking in progress
II : Pause (door open)

2.3 JET MODE

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

➔ Display of actual and set temperature

➔ Time / Core temperature display

➔ Ventilation speed (1 to 100%)
Vent outlet
Manual humidification
Cooking details

➔ ... In progress: cooking in progress
II : Pause (door open)

2.4 MANUAL MENU

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

➔ Display of actual and set temperature

➔ Selects preheating before cooking. To deactivate press for 3 seconds

➔ Time / Core temperature display

➔ Ventilation speed (1 to 100%)
Vent outlet
Manual humidification
Rapid cooling & Holding mode (hot cupboard)
Plated meal regeneration

➔ Add a cooking phase
Quick save a recipe
Touch screen (alternative to using the select knob)

➔ Date and time

↑
STOP / START cooking. Changes colour when:
- Cooking *Coloured yellow*
- Pause (door open) Coloured yellow
- Cooking finished Coloured red

2.5 AUTO MENU: Automatic / programmed recipes

➔ Favorite recipes

➔ Pre-programmed recipes (80 approximately)
Clients recipes (capacity of 256 recipes in total, each with 6 cycles)

➔ 6 Principle families with direct access to the recipe

➔ Recipes can be edited
- Copied
- Created
- Modified
- Deleted

Detailed display

➔ «Multi Level» programme :
10 independent timers

Recipe displayed by list or photos

2.5.1 FAVOURITE RECIPE

To add a favourite recipe:
- Select a recipe from the factory or clients list
- Press a free space for 3 seconds

➔ Free space

➔ Delete a favourite recipe

2.5.2 MULTI PRODUCTS SCREEN

To use this mode a recipe must already have been added to My Favorites.

➔ The first recipe selected determines the mode and the cooking temperature

➔ Example of selected recipes:

Level 6 : Recipe selected but not started

Level 5 : Cooking in progress
Press the elapsed time to display the identification picture of the recipe for 5 seconds

Level 4 : Recipe finished

➔ Free level to add a recipe.

Pressing the  icon shows only recipes in My favorites library compatible with the recipe in progress

➔ Deletes all recipes finished or not started

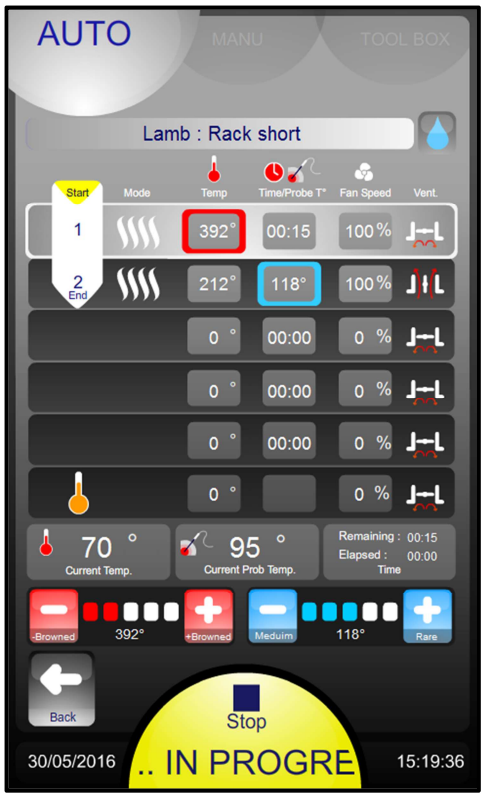
➔ Display of My favorite library recipes compatible with Multi products mode

2.5.3 TYPE OF DISPLAY

Standard display (phase by phase)

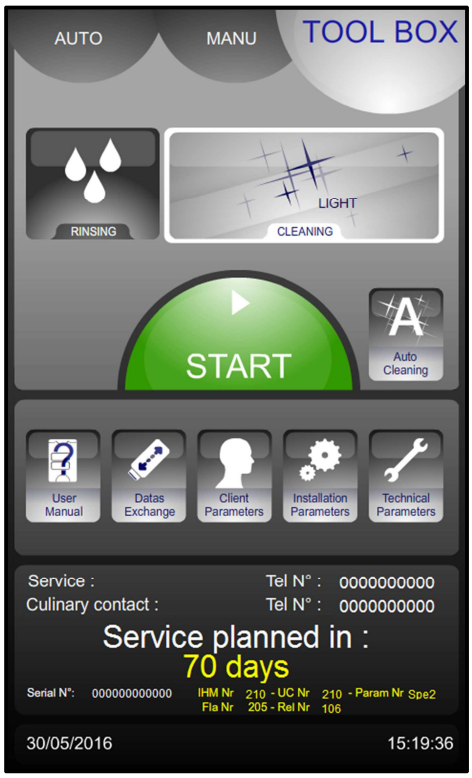
Info:
Cooling between phases
with or without water

Detailed display (all phases)



2 criteria allow the recipe to be adapted to the clients taste (e.g.: +/- browned, blue or well done) without the need to create a new recipe … or to know what to modify (Time, Temperature, which phase …)

2.6 SERVICE MENU



➔ Rinse (between batches of cooking…) replaces the spray hose

➔ Auto cleaning

➔ Programmable auto clean for every day of the week (Day / Time)

➔ Operating mode
Data exchange (HACCP, Photos, Recipes, Manual,
Consumption levels (Energy, water …), Profiles)
Client settings (Adaptable)
Installation parameters
Technical / After sales

➔ Maintenance information

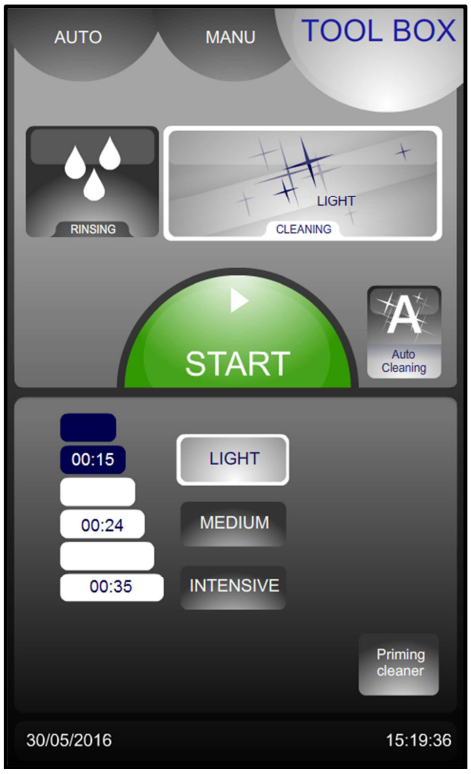
2.6.1 PASS WORD

Allows the client access to:
- Data exchange
- Client parameters
- Change the Manual / Auto cleaning

➔ **0000** : Changeable Pin Code
CHEF : Pass word
(Upper or lower case)

➔ For a personalised code in text format it is possible to switch the keypad to and from alpha numeric

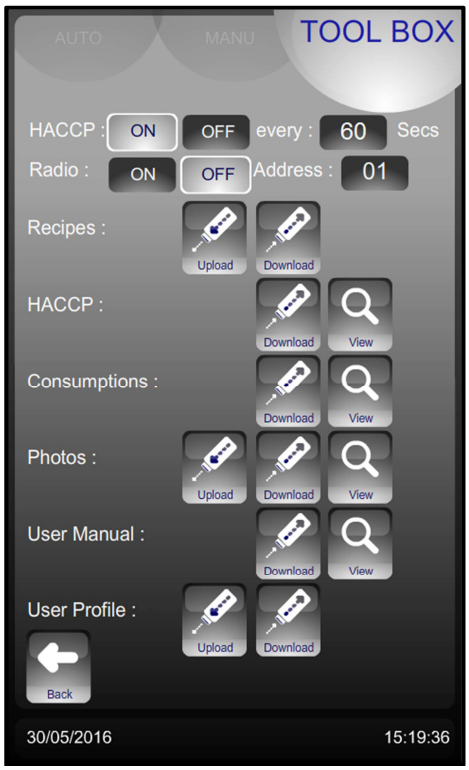
2.6.2 CLEANING (WASHING)



➔ Intensity of the cleaning: Light / Medium / Intensive (The durations are shown on the left)

➔ Priming function: When replacing chemical container, if the supply tube is empty, select this function to add the correct amount to ensure results are maintained.

2.6.3 DATA EXCHANGE



➔ HACCP ON/OFF: Records HACCP data (for approx. 1 year) and frequency of data capture

➔ Oven identifier: individual for each oven if there are several ovens on site.

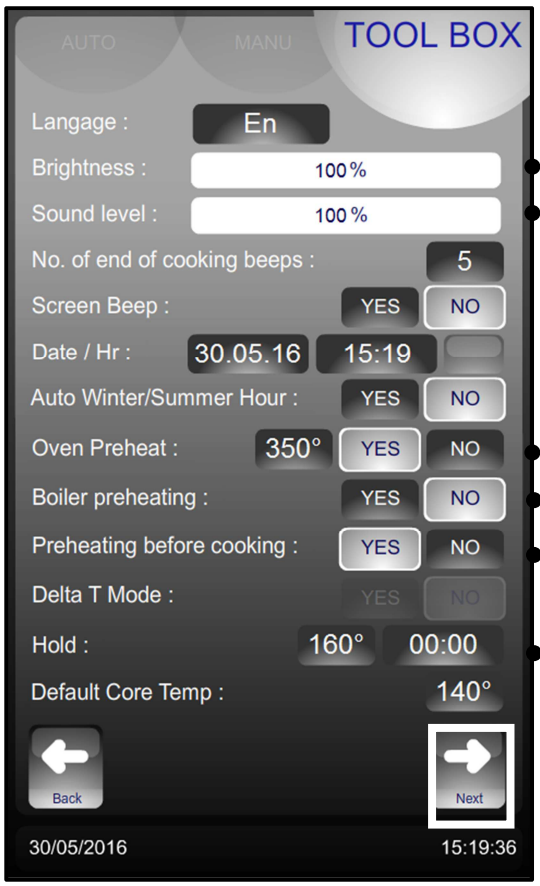
➔ USB (or Radio) information exchange viewable on the oven

Warning: A FastPAD USB stick must be used for data exchange, consumptions, recipes, HACCP, photos or update... . Using a USB stick that is not recognized can lead to crashes or bugs.

2.6.4 CLIENT PARAMETERS

Activation and adjustment of the automatic pre-heat when the oven is switched on.

Adjust the screen brightness and end of cycle buzzer volume



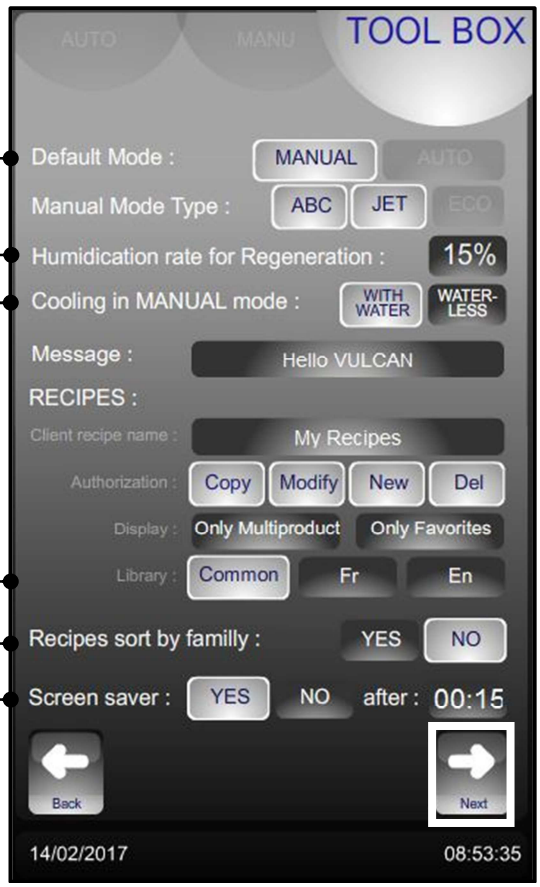
Adjust the time and temperature in holding mode (operating as a hot cupboard in Manual mode)

Activation of pre-heat function before cooking

Cavity cooling with just airflow or with water

Choice of humidification rate for Regeneration

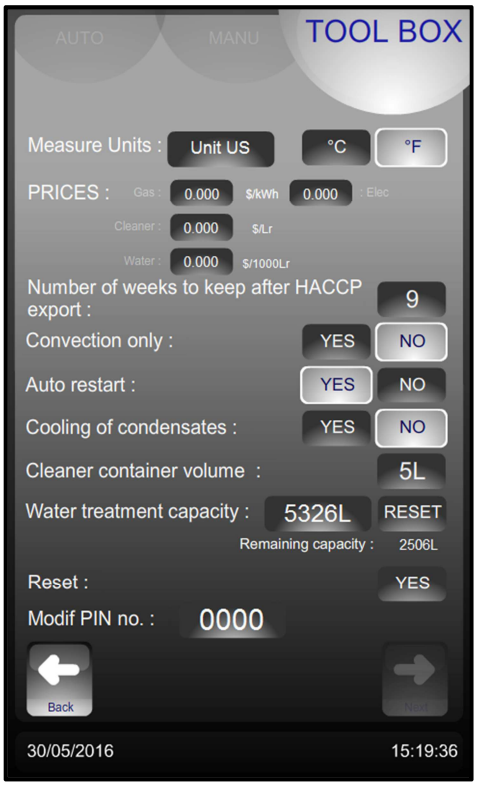
Choice of default mode displayed when first started



Activate the screen saver (blacks out) after the selected time.
Not when a cycle is running.

Recipes displayed by family group (yes) or alphabetically (no)

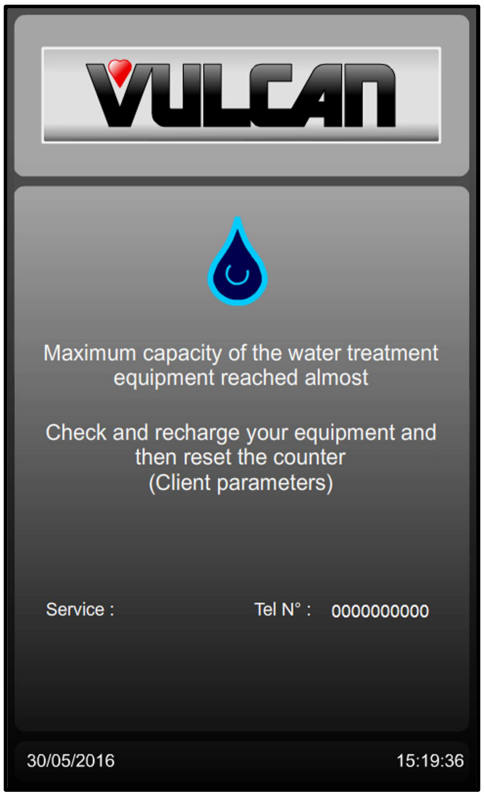
Choice of manufacturer's recipes displays:
Fr = French / En = English



- ➔ Choice of countries and units of temperature
- ➔ Enter the cost of energy, chemicals and water to calculate consumption costs. First press activates the cost area. The value can be change slowly with the knob.
  A second press displays the keyboard to enter a value directly.
- ➔ After being exported to USB stick HACCP data prior to this number of weeks is deleted.
- ➔ Cycle in progress resumes after a power failure if set to YES
- ➔ Possibility to cool drain condensates (Default setting is YES)
- ➔ Default volume of cleaning product container
- ➔ Capacity in litres of the water treatment system. Reset. Set to zero by default (if there is no dedicated water treatment to the oven)
- ➔ Software reset (Warning: all information entered is deleted from memory: HACCP data, ...)

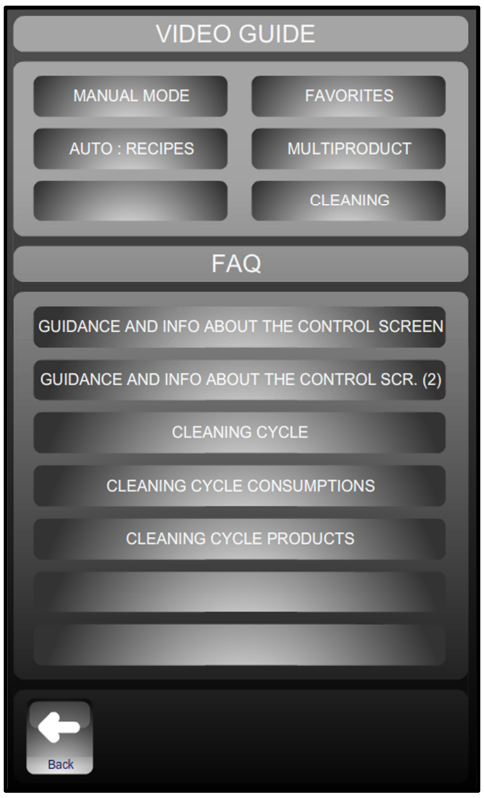
2.6.5 WATER TREATMENT

This message appears only when the maximum capacity of water treatment has been reached (if counter is set in the client parameters).



- ➔ Warning message

2.6.6 QUICK GUIDE



➔ Graphic operating guide demonstration

➔ Most commonly used information and « tips and tricks »

3. GUIDANCE AND INFO ABOUT THE CONTROL SCREEN

Why does the oven temperature drop so slowly?

In manual mode the change from a set temperature during a Convection or Combination cooking cycle doesn't activate a cooling cycle.

Why does my oven inject water in convection mode?

In manual mode starting a cycle when the actual temperature is already over the set temperature starts an automatic cooling phase with water injection (as per Client parameters).

Why does the oven cool down whilst cooking?

Whilst cooking moving from convection or combination to steam automatically starts a water injection cooling cycle until the set temperature is reached.

How do you create a waiting phase in a programme?

Inputting a cavity temperature of 0°C in convection mode creates a waiting phase or a phase where nothing happens (no heating, no ventilation)

How do you create a temperature holding phase?

In Auto mode, selecting a time of 99h00 is interpreted as a holding cycle (no cooking) in the mode and temperature selected.

How do you control various cooking times on several levels?

Programmes in the library named as « Multi level timing » allow you to set a specific time for each level with and end of cooking alarm.

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

It is possible to see a summary of the phases by pressing detail « ? ».

How do you adjust the cooking in a manufacturer's recipe?

For manufacturers recipes it is possible to adjust the level of browning and cooking even after a cycle has started.

Can recipes have illustrations?

In the client library it is possible to link a photo to a recipe and display only the recipes that have a photo. (Auto / Modify / Photo)

Can recorded recipes be protected?

It is possible to block access to modify, erase and copy in «Clients» parameters.

How do you identify a copied recipe from the original?

*A copied recipe has the symbols « * » before the name.*

How do you change the name of a « client » recipe?

The names of « client » recipes can be personnalised: Modify /click on the zone name or family / Change the name or family.

Why can't I change my recipe in auto mode?

Because « Modify » is deactivated in client parameters.

Can products be held at temperature after cooking?

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

Can one activate a holding mode during the cooking process?

It is possible, the HOLDING button is activated and holding mode will begin after cooking has finished. If a core temperature has been selected holding will be at this temperature otherwise it will be at the temperature set in the « Client» parameters.

What are the parameters for temperature holding mode?

Temperature holding mode follows the parameters set in the client menu: temperature and time. (75°/ time unlimited)

Can the automatic preheating be deactivated or the temperature changed?

The automatic initial preheat can be switched on or off, whilst the preheat temperature can be set in the « Client » parameters

Is it possible to programme cleaning on a regular basis?

It is possible to programme an automatic cleaning cycle by day of the week and at a specific time with a greater or lesser degree of intensity.

How often does the oven need servicing?

A message indicating that a service is required 10 days before it is due.

How do I access client's parameters?

Access to « Client parameters» is by PIN code, default is « 0000 » this can be changed. DO NOT FORGET IT !

Why can't I access installer and technician parameters?

Access to certain parameters is restricted by a PIN and reserved for installation and service engineers.

Does the oven have a standby mode?

There is an automatic standby mode, timing is set in the « Client » parameters, this controls the ovens principle functions (blank screen, lighting..).

Can the welcome message be personalised?

The welcome message can be changed in Client parameters. The message can be associated with a photo from the gallery or a welcome logo.

How do you retrieve HACCP data?

The Service/Exchange menu allows you to control HACCP data: start automatic recording, Viewable on screen or after exporting to USB stick in spreadsheet compatible format.

How do you complete the photo galley?

In the Service/Exchange data menu, it is possible to import photos ("FastPAD PC" software is required to do this)

Is there access to energy data, consumption costs…?

In the Service / Exchange data menu / consumption levels are displayed daily, by monthly and yearly intervals for, water, gas/electricity and detergent. Costs are also displayed if the actual costs have been put into the corresponding fields in Client parameters.

What is "Safe Mode"?

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

How do you start "Safe Mode"?

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

How do you stop "Safe Mode"?

To stop a Safe Mode cycle, switch the oven off.

4. PRACTICAL TIPS FOR USE

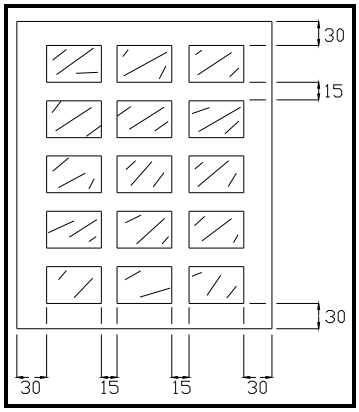
4.1 LOAD LIMITS AND USE

Internal capacity of oven:

Cooking cavity fitted with space optimized runners. Possible capacities:

Capacities	12 levels	6 levels	4 levels
GN 1/1 trays (325 x 530)	12	6	4
Spacing between levels (mm)	22	45	67
Max cavity capacity cavity (kg)	16		

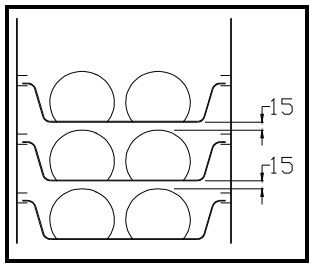
IMPORTANT: The number of levels used for the product to be cooked, as well as the number of portions to be placed on a given level should comply with the following rules.



min 15mm / ⅝" between cooked products

min 30mm / 1¼" between cooked products and the tray edges

15mm / ⅝" between cooked products and the plate above



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

UNEVEN COOKING OF PRODUCT ON TRAYS ARISES FROM TWO FACTORS:

LOAD:

Even cooking requires the correct circulation of air between products. These, when cooked, must be sufficiently spaced to allow this.

Too big a load may lead to excessive moisture, generating cooking differences.

TEMPERATURE:

- Preheating: The shorter and more delicate the cooking (less than 15 min), the closer the preheating temperature should be to the cooking temperature.
- Cooking temperature: It is always better to have a lower temperature than a higher one. In case of problems, lower temperature in 20°F steps.

DISCHARGE OF EXCESS STEAM:

Whilst cooking products loose a proportion of their moisture as steam. If this amounts to more than the oven can discharge this will result in uneven browning and inconsistent results.

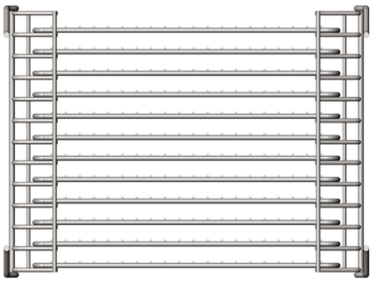
→ reduce the load to obtain good results (after selecting Convection mode with Vent open)

4.2 USE OF OVENWARE

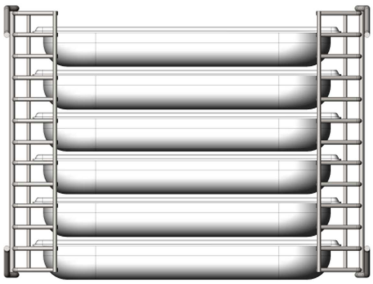
* PASTRIES / VIENNOISERIE: Use backing trays for pastry
* ROASTS: Use gastronorm containers for meat preparations in sauces or for braising….
For roasting, cook the products directly on the grills (chicken, roast beef, sausages….). In this case place a gastronorm container (20mm / ¾" deep) on the bottom level to catch the cooking juices.

Positioning of plates, grids and containers

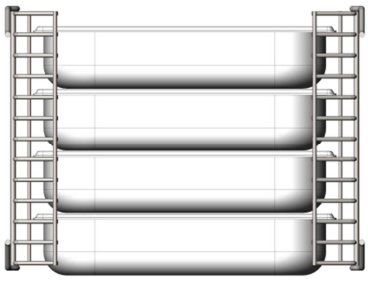
Baking sheets for pastry or stainless steel grills



Pressed roasting tins or gastronorm containers (40 deep)



Pressed roasting tins or gastronorm containers (65 deep)



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A division of ITW Food Equipment Group LLC
P.O. Box 696
Louisville, KY 40201

5. TOOLS FOR OPTIMAL COOKING

5.1 CORE PROBER

The core probe allows the perfect control of the level of your cooking which can be reproduced day after day whatever the size of the product.

The core temperature to be reached will vary, of course, with the kind of product and the cooking level desired.

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

Example:

Beef roasted in combined mode at 390°F and removed from the oven at the time when its temperature reaches 104°F will see this later rise to about 135°F.

The same beef, steam-cooked at **low temperature** at 140°F (as a last phase) and removed from the oven at the time when its core temperature has reached 126°F, will evolve very little reaching 133°F.

PRODUCTS	CORE TEMPERATURE **TO BE REACHED**	Core TEMPERATURE **WHEN REMOVED FROM THE OVEN**	
		Classical cooking according to the chart annexed	Low temperature cooking
Red meats			
Very rare	129	98	122
rare	133	104	126
Just done	140	113	133
Well done	144	118	138
White meat			
Veal	162	136	156
Poultry	171	145	167
Fish			
Salmon – Tuna	167	167	167
White fleshed fish	176	176	176
Pork preparations – terrines	153	149	149

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

To control properly the degree of cooking, the aspect and the weight loss, more especially in the case of red meats, we recommend **finishing cooking with a low temperature steam phase.** Adjust the temperature 14°F above the core temperature desired.

Example: Roasting beef:

1st phase:	Coloration	Dry air	410°F	for 15 minutes
2nd phase:	Core cooking	Steam	140°F	Till core T° = 126°F

The cooking time increases to about 1 hour 25 minutes.

5.2 LOW TEMPERATURE COOKING

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

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

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

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

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

LOW TEMPERATURE			
Products	**Mode**	**Cooking T°**	**Approx. time**
Red meats	Steam	131°F	6 h to 12 h
White meats	Steam		
Veal		162°F	
Pork and poultry		171°F	
Pork preparations and terrines	Steam	153°F	
Fish			2 h to 4 h
Salmon - Tuna	Steam	167°F	
White fleshed fish	Steam	176°F	
Miscellaneous			1 h to 1 h 30'
Farm produced foie gras	Steam	158°F	
Fruit	Steam	194°F	
Patatoes	Steam	185°F	

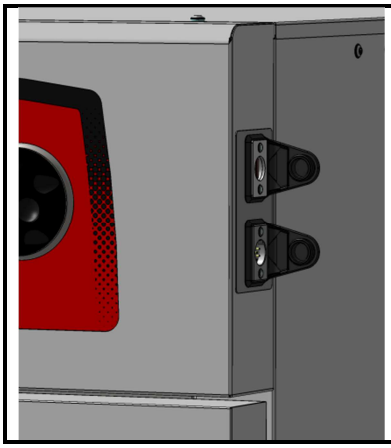
NOTE: Medium size pieces of meat (joints, leg of lamb…)

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

Products	**1st phase COLORATION**	**2nd phase COOKING**	**3rd phase COOKING**
	Blown air	*Steam*	*Steam*
Red meats	410°F For 15 min	158°F till Core T° = 38°C	140°F till Core T° = 52°F
White meats	410°F For 15 min	194°F to Core T° = 60°C	185°F till Core T° = 73°F

6. CORE PROBE SOCKET / USB PORT

The core probe socket and USB port are fitted with silicone protective covers. They are located on the right or left of the control panel.



USB port

Core probe socket

Warning !

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

Note: For information on using a USB stick, refer to the “paragraph Exporting data”.

7. ERROR MESSAGES

7.1 ERROR MESSAGES

Message on the screen	Consequences	What to do?
i28: Core probe not connected	Cooking stops.	To continue cooking connect a probe or switch to timer mode.
i31: Electronics overheating: Temperature reduced to 350°F	Cooking continues automatically at a temperature below 350°F	Clean the lower and rear air intakes. If the problem persists, call a service technician.
i33: Core probe non function or not plugged	Cooking stops	To continue cooking connect a probe or switch to timer mode.
i81: Water flow problem	*Reduced functionality or* Pause the cleaning	Check the valve and water pressure. If this message appears during washing: it is imperative to profusely rinse the cavity. If the problem persists, call a service technician.
i82: Sticking solenoid	*Reduced functionality*	Stop the oven and call a service technician.
E28: Core probe not connected	Stop cooking	To continue cooking connect a probe or switch to timer mode
E30: Electronics overheating: Check air intake	Control panel overheated	Clean the air inlet.
E31: Electronics overheating: Temperature reduced to 356°F	Cooking continues automatically at a temperature below 356°F	Clean the air inlet. Arrange for a service technician
E32: Core probe with 2 points non functional	Cooking will continue	Consider changing the probe after cooking
E33: Core probe non function or not plugged	Stop cooking	To continue cooking replace the probe or switch to timer mode
E46: Electronic communication fault (RS485 bus)	Stop cooking	Possible to launch safe mode: convection mode at 347°F (see guidance and info about the control screen)
E53: Motor short-circuit or ventilation non function	Stop cooking	Stop the oven and arrange for a service technician
E61: Ambient probe non function or bad connection	Stop cooking	Stop the oven and arrange for a service technician
E62: Ambient probe non function	Cooking stops	Stop the oven and call a service technician.
E68: Cavity at 554°F	Stop cooking	Stop the oven and arrange for a service technician
E72: Electronics at over + 167°F	Stop cooking	Stop the oven and arrange for a service technician
E73: Cleaning pump failure or running constantly: boiler not available	Steam mode forced to injection	Arrange for a service technician
USB stick full	USB stick is full.	Clear the USB stick
USB missing	USB stick required	Connect a USB stick

8. MAINTENANCE

8.1 INFORMATION ABOUT STAINLESS STEELS

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

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

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

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

- The chemical environment in general:	* Different brines (Salt concentration, Sauerkraut…) * Chlorides contained in particular in: - cleaning products - bleach.
- The temperature:	Any chemical environment is made considerably more aggressive to stainless steel as the temperature rises.
- The duration:	The longer the contact time between stainless steel and the chemicals, the more noticeable the consequences of corrosion will be.

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

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

WARNING!

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

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

8.2 THE COMMONEST CAUSES OF CORROSION:

Floor cleaning

Floors are often cleaned with very aggressive products (prior to handover or during a kitchen deep clean). If the product is sprayed, without necessary precautions or suitable dilution, any splashes on the appliances may result in the corrosion of legs, bases and low level trims.

Worse still, if the area is not properly ventilated after application, the vapour from these products may settle on the equipment and result in corrosion spreading to the entire surfaces.

Inappropriate cleaning product (Bleach, Acids, Soda)

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

Cleaning product applied when the temperature is too high

All cleaning products are more aggressive at higher temperature. In principle the temperature of any surface **must not exceed 140°F** or permanent staining (blackening) of the stainless steel will result.

Inadequate rinsing after cleaning

After cleaning the surfaces should all be rinsed thoroughly to remove any chemical residues. If this is not done the residue will continue to act over time with the risk of starting the corrosive process.

Worse still, if the affected surface is submitted to temperatures over 140°F (inside of an oven, a tank or tank,...), the impact will be greater and corrosion will almost inevitably occur.

Stagnation of cleaning products

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

Salt concentration

Salt, much in use in kitchens, is often found to be the origin of pitting that can even penetrate the stainless steel. Spillages on any surface should be cleaned up at once.

Particular case of cooking in boiling salted water:

Salting water in a tank or tank presents a major risk: never put cooking salt into the tank before the water and remember that salt can concentrating on the base of the tank. Salt should be added to the water and stirred until it dissolves, the risk is reduced using table salt which dissolves faster.

Intensive use with brine

Certain products, such as sauerkraut (acid juices), fish and sea food (presence of salt), and in general, all brines, must be subject to particular attention. In the case of occasional use there should be no problem if equipment is carefully and systematically cleaned after each use.

In the case of intensive use, all the cooking equipment (ovens, boiling pans, even utensils) must be selected with a grade of stainless steel specifically adapted to use in such an environment

Too much chlorine in the mains water supply

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

Cleaning aluminium or aluminium coated items

The presence of aluminium or items that are aluminium coated in a chlorine solution is a particularly powerful catalyst for damaging stainless steel.

Do not leave fittings such as hood filters, aluminium trays or dishes soaking in tanks, tanks, pots, fryers etc. Just one night is sufficient to etch stainless steel at the point of contact with aluminium.

9. MAINTENANCE OF THE OVEN

WARNING: **Regular and thorough cleaning will ensure prolonged service life**

- UNDER NO CIRCUMSTANCES SHOULD CLEANING CHEMICALS BE USED ON SURFACES THAT ARE OVER 140°F.
  The result will be serious discolouration and damage to the surfaces.
- Jet washers and hoses, high or low pressure should never be used for cleaning.
- The warranty will not cover resulting damage if the following guidance is ignored.
- The appliance must be isolated electrically during cleaning or maintenance and when replacing parts.

9.1 MAINTENANCE OF EXTERNAL SURFACES

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

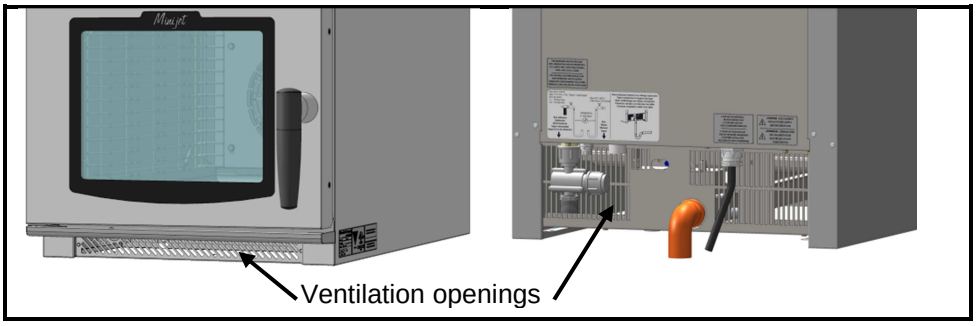
For this purpose, it is sufficient to wash these surfaces with soapy water or any other neutral and non abrasive cleaning product. RINSE CAREFULLY and wipe the surfaces.

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

9.2 CLEANING THE ELECTRONIC COMPARTMENT VENTILATION OPENINGS

The electronics compartment cooling is via the front air inlet. Hot air is evacuated via the rear.

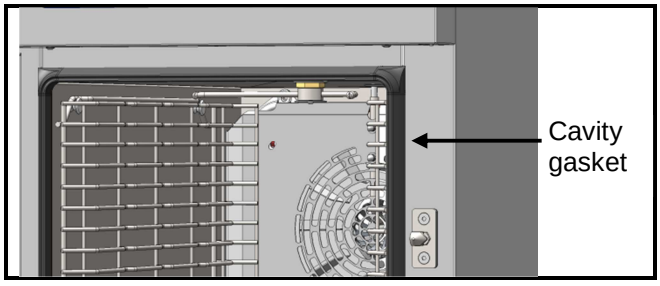
Once a week, check that the aeration grids are clean and not obstructed by dust by cleaning its surface with a dry cloth.



9.3 CLEANING THE CAVITY GASKET

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

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



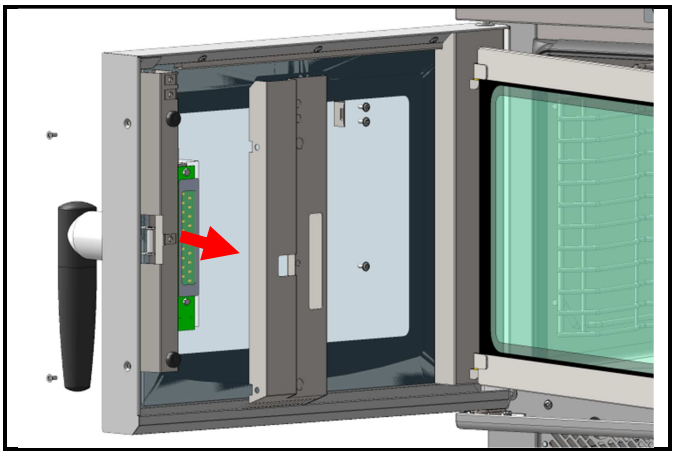
9.4 CLEANING BEHIND THE INNER DOOR

In order to keep optimum visibility of the cooking area, regularly clean the inner door and the door paneling with a suitable product.

9.4.1 OPENING THE INTERNAL GLASS

Open the door
To open the internal glass
- Press gently on the retaining clip to release the glass

9.4.2 OPENING THE DOOR PANELLING



Open the door
To open the internal glass
- Press gently on the retaining clip to release the glass

Removing the door panelling
- Undo the 2 Phillips screws on the side of the door
- Undo the 3 Phillips screws holding the door panelling
- Remove the panelling and the internal glass retaining clips

9.5 MAINTENANCE OF INTERNAL SURFACES

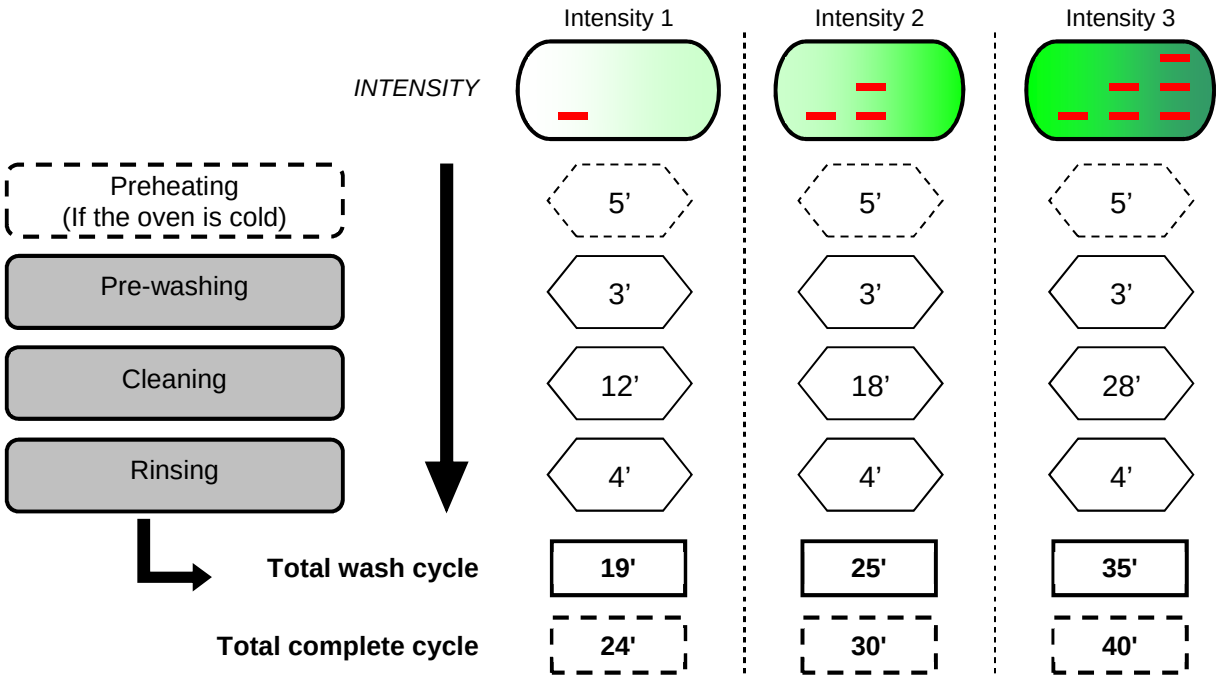
The general principle consists in not letting the following settle in certain places:
- Substances likely to become concentrated and so become corrosive.
- Settling of different minerals contained in water and likely to generate corrosion (walls) performance and life-duration (fan balancing, exchanger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

CLEANING, DEGREASING: Once a day:

9.5.1 USING THE AUTOMATIC CLEANING CYCLE

Warning: it is strictly forbidden to open the door of the oven during the cleaning cycle.

Cycle and times:



***« MANUAL » cleaning (on demand)*:**

- Switch the oven on.
- Wait a few seconds until the start screen clears. If the preheat starts press STOP.
- Select the Service screen then touch:

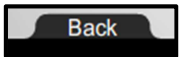
➔ **"Cleaning"**

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

➔ **"Cleaning level"** Light, medium or intensive.
The time for each is indicated on the left.

- Check the pipes are connected to the chemical containers and that the quantities are sufficient. If not refer to the paragraph **“Replacing the chemical containers”**

- Press to select:



➔ **"Back"**.

- Press to select:

➔ **"Start"** a cleaning cycle.

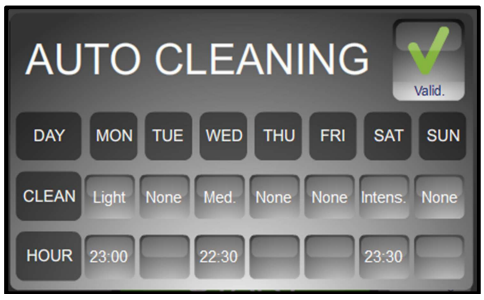
- The screen indicates the different phases selected for the cycle, the running time and remaining time. When the cleaning cycle has finished the Service screen is displayed again.

***"Auto" wash (cleaning programmed every day of the week)*:**

- Switch the oven on.
- Wait until the start up screen disappears. If preheating starts press STOP.
- Select the Service screen.
- Press to select:

➔ **"Auto cleaning"**

- Enter in your PIN code (0000 by default, select Client parameters in the service screen) then validate.
- The daily cleaning screen will appear.
- For each day select the level of clean required and the time by pressing the corresponding touch button then validate



➔ **"Programming screen"**.

- The automatic cleaning programme is displayed. The cleaning cycle will start at the set hour each day and at the intensity selected

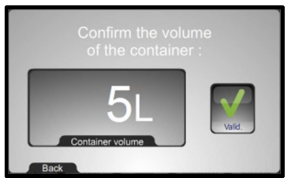
- To deactivate the automatic cleaning select Manual cleaning enter your PIN. The values programmed in will be remembered for the next time you select automatic cleaning.

➔ **"Manual cleaning"**

- Please note: If a cooking cycle is running at the time an automatic wash should start the cleaning cycle will be cancelled.

9.5.2 EMPTY CONTAINERS DETECTION

➔ This message appears when the cleaning container is almost empty.



➔ Validate or modify the container volume. Warning, the counter is calibrated to this value.

9.5.3 REPLACEMENT OF THE CHEMICAL CONTAINER

The supply pipes for chemicals are labelled and have colour coded ends:
Never connect to a descaling product to use this as a means of automatically injecting the chemical. This could seriously damage the ovens hydraulic circuits.

Note: Refer to the “Recommendations” chapter when handling or using these chemicals, if in any doubt refer to the products safety sheet

Cleaning
(coloured green)

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

The oven will prime the product then rinse for several minutes

9.5.4 RAPID RINSING

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

9.6 MATERIEL USED FOR COOKING CORROSIVE PRODUCTS (Sea fish, sauerkraut)

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

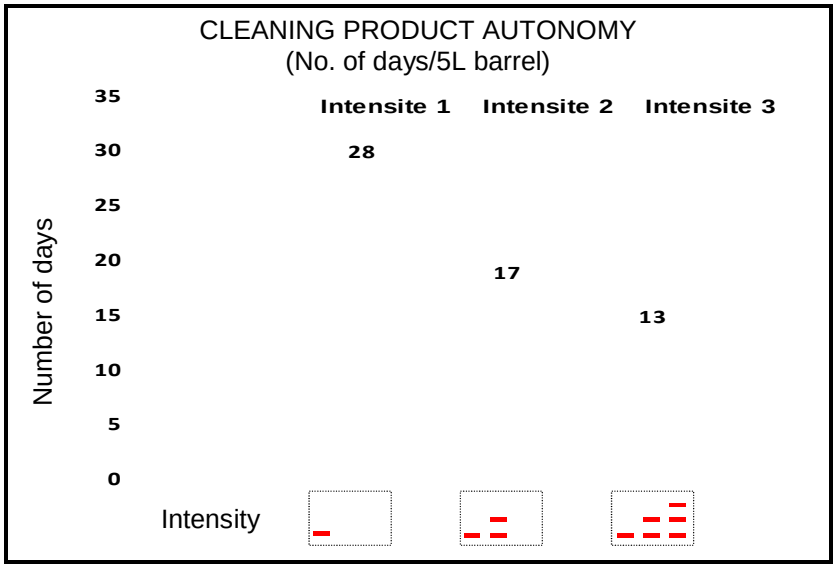
10. CONSUMABLES

10.1 GENERAL

We recommend the use of products supplied by the manufacturer for cleaning your equipment and to guarantee effective results.

Contact your distributor who can supply these detergent chemicals

10.2 CLEANING PRODUCT



Consumptions based on 1 daily cleaning

11. PREVENTATIVE MAINTENANCE

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

12. GUARANTEE

PLEASE NOTE THAT NO GUARANTEE IS UNCONDITIONAL

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

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

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

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

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

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

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

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

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