

ggm gastro

USER MANUAL

ENGLISH

Classic/Master-Pro

BAKE OFF Italiana S.r.l.

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EC declaration of conformity

The builder:

BAKE OFF ITALIANA srl
Via A. Castelbolognesi 6
44124 Ferrara (FE) - Italy

Declares under its own responsibility that the product

Combi steamer Bake Off Gourmet - Bistrot - Slim - Rack – serial number *** - manufacturing **/******

It is compliant with Directive 2006/42/EC and it is built in compliance with the following standards:

EN 60335-1: 2002 + A1: 2004 + A11: 2004 + A2: 2006 + A12: 2006 + A13: 2008 + A14: 2010 + A15: 2011
EN 60335-2-42: 2003 + A1: 2008
EN 60335-2-102: 2006 + A1: 2010
EN 62233: 2008

With reference to the Machinery Directive 2006/42/EC also states that Mr Lorenzo Borghi, part of the workforce and available in the headquarters of the company based in Via Castelbolognesi 6-44124 Ferrara (FE), Italy, is authorized the composition of the technical document.

It complies with the Electromagnetic Compatibility Directive 2014/30/EU and it is built in compliance with the following standards:

EN 55014-1: 2006 + A1: 2009 + A2: 2011
EN 55014-2: 1997 + A1: 2001 + A2: 2008 + IS: 2007
EN 61000-3-2: 2006 + A1: 2009 + A2: 2009
EN 61000-3-3: 2008
EN 61000-3-11: 2000
EN 61000-3-12: 2005
EN 61000-6-2: 2005 + IS: 2005
EN 61000-6-3: 2007

It is compliant with Directive 2009/142/EC and it is built in compliance with the following standards:

EN 203-1: 2005 + A1: 2008
EN 203-2-2: 2006

It complies with EC Regulation 1935/2004 "Materials and articles intended to come into contact with food"

It complies with Directive 2011/65/EU of 8 June 2011 and subsequent amendments, on the restriction of the use of certain dangerous substances in electrical and electronic equipment.

Ferrara, April 7th, 2023

BAKE OFF Italiana S.r.l.

Lorenzo Borghi
CEO



Numero / Number KIP-075870/01 Sostituisce / Replaces ---
 Emesso / Issued 30/11/2012 Scopo / Scope Directive 2009/142/EC
 Rapporto / Report 120700454
 PIN 0694CN5737

CERTIFICATO DI ESAME CE DI TIPO EC TYPE EXAMINATION CERTIFICATE

Kiwa dichiara che i prodotti
Kiwa hereby declares that the products

apparecchi per cucine professionali alimentati a gas – forni
gas heating catering equipment – ovens

Marchio / trade mark: **BEST FOR**
 Modelli / models: GOURMET 511 BISTROT 1065
 GOURMET 1011 EASY 6
 BISTROT 465 EASY 10
 BISTROT 665

costruiti da /
 made by

BAKE OFF ITALIANA S.r.l.
 Via Castelbolognesi, 6 - Zona P.M.I.
 44124 Cassana - Ferrara (FE) - Italia

soddisfano i requisiti riportati nella
meets the essential requirements as described in the
Direttiva Apparecchi a Gas 2009/142/CE
Directive on appliances burning gaseous fuels 2009/142/EC

I suddetti prodotti sono stati approvati per
Mentioned products have been approved for

Tipi di apparecchi / appliance type : A₃

Paesi e categorie apparecchi / Countries and appliance categories

AL, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HR, HU, IE, IS, IT,
 LT, LU, LV, MK, MT, NO, NL, PL, PT, RO, SE, SI, SK, TR

l _{2H}	G20	20 mbar	
l _{2H}	G20	25 mbar	(HU only)
l _{3P}	G31	30 mbar	
l _{3P}	G31	37 mbar	
l _{3P}	G31	50 mbar	

Le famiglie di gas e gruppi di gas sopra indicati possono essere combinati per ottenere le categorie II e III secondo la norma EN437: 2009 in accordo alla legislazione nazionale dei paesi.
The above gas families and gas groups can be combined to obtain categories II and III according to the standard EN437:2009 and national situation of countries.

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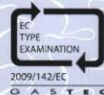
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GASTEC

Kiwa

Ing. Emanuele Ferrari
 Director Product Certification

kiwa
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 EC Directive



CE
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GENERAL INFORMATION

- This manual must be delivered along with the appliance and must accompany it for its entire duration.
- These instructions must be kept near the unit in an easily accessible place for easy reference over time.
- Installation, commissioning and maintenance of the oven must be performed only by qualified personnel in compliance with these manufacturer instructions and with the latest current standards.
- No devices or safety devices must be moved, removed, disabled or interrupted, as this would void the manufacturer's guarantee.
- The unit must undergo scheduled maintenance by qualified personnel from the manufacturer. In case of inobservance of this warning, the constructor's warranty will be voided.
- The oven must be used only for the purpose for which it has been projected, built, and protected, that is baking all types of bread and pastry, of fresh or frozen gastronomy products, steam cooking of meat, fish and vegetables. Any other use is to be considered improper.
- It is not advisable to cook products with a high alcohol content in the oven.
- The oven must be used only by persons who have been properly trained to use it.
- The cooking chamber and the entire unit need to be cleaned every day. This will safeguard appearance, hygiene and proper operation of the oven.
- When opening the door of the cooking compartment hot steam can come out.
- If the oven will not be used for an extended period, all connections are to be cut off (electrical power, water and gas supply).
- Deactivate the oven in case of malfunction or failure.
- Non-original spare parts may not ensure safe and perfect operation of the oven. Therefore, only by contacting the manufacturer or personnel authorized by the manufacturer you can be sure that the spare parts and labor are of the required quality.
- For better operation and for longer oven life, the manufacturer recommends placing a water softener between the water supply network and the oven. Using water with hardness higher than 5°f causes the loss of the warranty right on the involved parts, such as heating elements and solenoid valves.

TECHNICAL DATA AND INFORMATION

The most important technical data related to the appliance are listed in the serial number label which can be found on the left side of the oven.

For every communication to the manufacturer or to the assistance center it is necessary to indicate the oven model, code and serial number.

INSTALLERS MANUAL

Preliminary operations:

Once the oven has been unpacked, check it thoroughly to detect any damage. If damages due to the transport are found, search in the supply contract for the procedures to be applied in order to claim for economic coverage.

During positioning and installation, following regulations, technical rules and Directives need to be respected:

- current legal requirements and National and local current regulations;
- regional building and fire prevention regulations;
- Law no. 1083 dated 06.12.71 "Standards of safety for the use of combustible gas" ;
- Circular letter no. 412/4183 dated 06.05.75 "Standards of safety for kitchen gas equipment supplied with liquefied petrol LPG" ;
- Standards UNI - CIG 7129/72 "Standards for gas equipment supplied with LPG gas distribution net"
- accident prevention requirements;
- directives and requirements of the gas supplying authority;
- directives and requirements of the electrical energy supplying authority;
- CEI current requirements;
- building directives on the requirements for fire prevention techniques of aeration installations;
- any extraordinary local regulations;
- regulations about working places;
- safety rules for kitchens;
- Law no. 1083 del 06.12.71 "Standards for safe use of combustible gas" ;
- Circular letter of the Home Office no. 68 dated 25.11.1959 and further variations "Safety norms for thermal net installations" ;
- Current standards for chimneys and connections;
- Directives about the ventilation installations for kitchens.

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

The unit must be placed in a well-ventilated location, if possible under an exhaust hood to ensure rapid removal of baking fumes. Respect the free sections required by the current standards for both the supply of combustible agent – air – and the evacuation of eventual gas leaks.

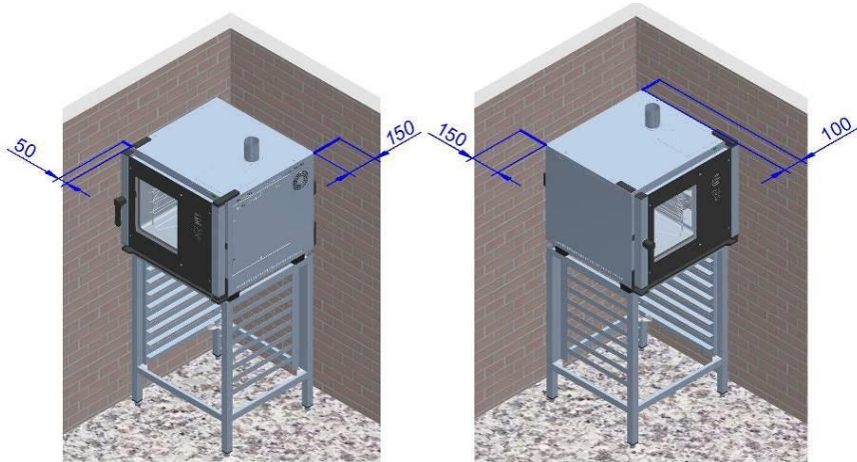
The temperature in the installation place must not drop below + 5°C or exceed + 40°C. The air humidity must be within a range from 40% to 75%. Different conditions may have a negative effect on the appliance operation.

In our catalogue you can find a stand suitable for the oven. The stand is equipped with adjustable feet to set the oven perfectly flat. It is possible to check the oven correct position with a standard spirit level or simply by inserting a pan with some water in it.

In case of oven positioning directly on the counter, it is necessary to consider the weight of the appliance (this data can be found on the specific technical data sheets).

The distance from the walls, necessary for a correct appliance ventilation, is indicated in the drawing here under.

Issues that may arise from not respecting the distances here indicated will not be covered by warranty.



If the distance is less or if the oven is positioned next to other units that give off heat (e.g. fryers), appropriate measures must be taken, such as placing protection against radiance.

- The manufacturer suggests a distance of 500 mm to ease cleaning and service.
- Make sure that the openings of the unit are not obstructed or covered.

Attention:

Once the oven has been positioned, make sure that it stands on a perfectly flat surface. To check this, it is possible to use a standard spirit level, or to place a pan filled with water inside the oven. In case this condition is not respected, the unit could not work properly.

FEET AND WATER COLLECTION TRAY FASTENING (EXCLUDED SLIM):

Once the oven has been completely unpacked, unscrew the water collection tray from the back (Fig.1).

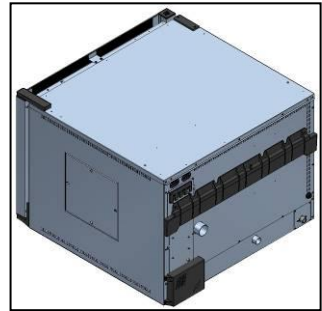


Fig.1

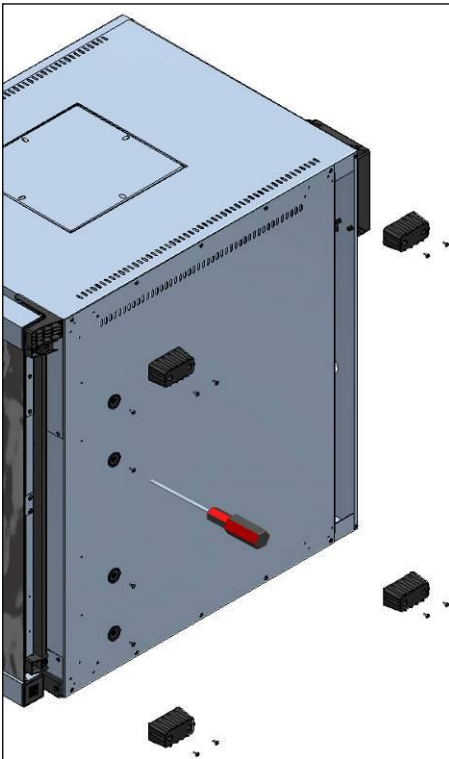


Fig.2

Now insert the tray in its guides (Fig. 3). In this way, we have a removable tray that can be emptied by simply pulling it out.

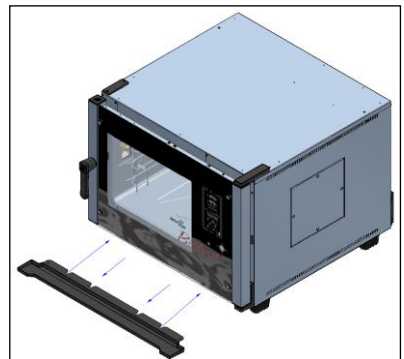
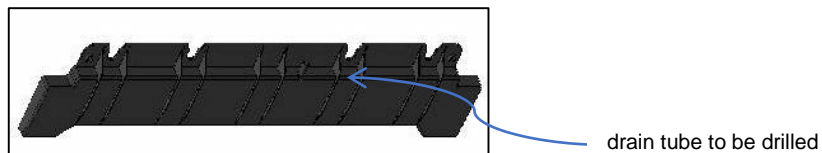


Fig.3

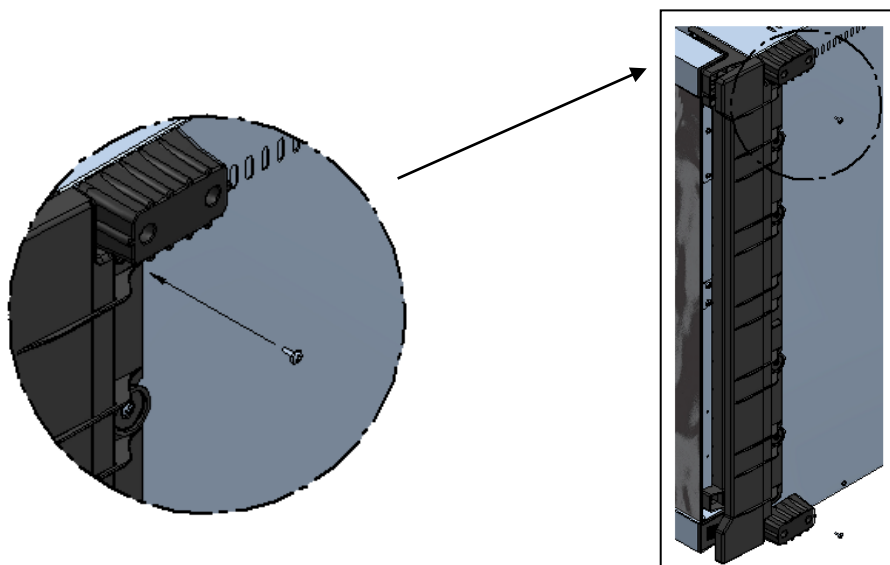
WATER COLLECTION TRAY IN FIXED SET UP (EXCLUDED SLIM)

Alternatively, we can also have the tray fastened permanently, with the drain connected by means of a hose. Proceed as follows:

Make a hole inside the drain tube of the tray using a drill with a $\varnothing 5$ bit. Attach a $\varnothing 8$ drain hose to allow the liquids in the tray to flow out into an external container or directly into a dedicated drain.

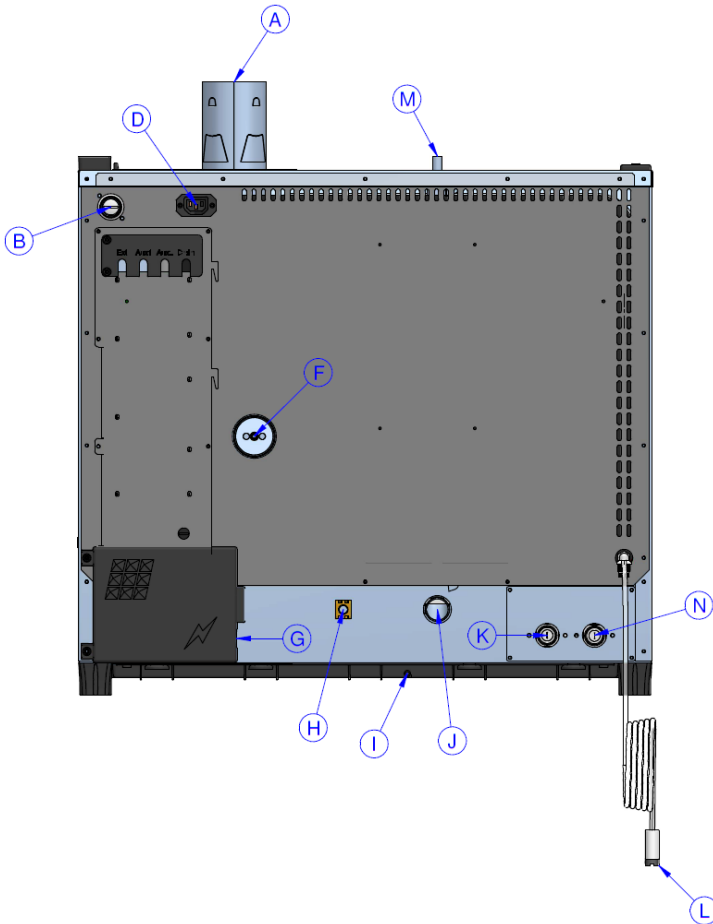


Insert the tray in its guides and fasten it using the screws provided in the appropriate holes, as shown below.



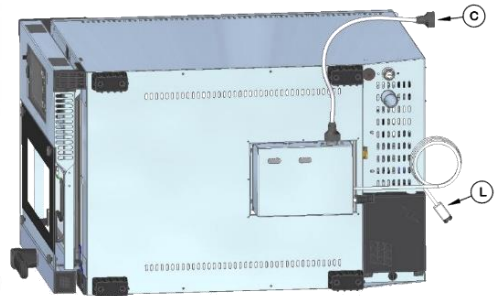
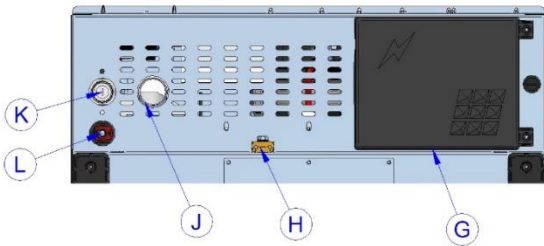
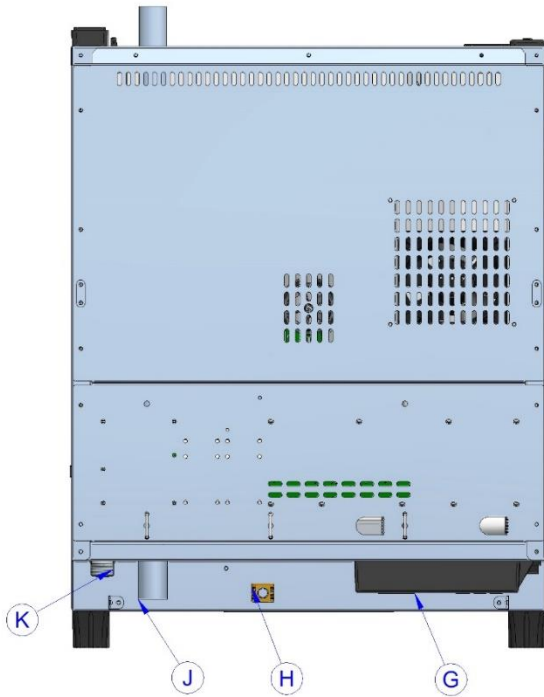
Attention:

Once the oven has been positioned, make sure that it stands on a perfectly flat surface. To check this, it is possible to use a standard spirit level, or to place a pan filled with water inside the oven. In case this condition is not respected, the unit could not work properly.

BACK VIEW OF THE APPLIANCE (EXCLUDED SLIM)

- A** Combustion chamber fumes exhaust (Ø80mm) (**Only Gas Version**)
- B** Gas supply inlet (¼" gas conical male) (**Only Gas Version**)
- D** Steam condenser supply and control (only the steam condenser can be connected in this point)
- E** Connections for accessories and optional equipment
- F** Baking chamber steam exhaust (Ø50mm)
- G** Access to electric supply terminal block
- H** Equipotential terminal
- I** Drain for the water collection tray (Ø8mm)
- J** Drain for baking chamber liquids (Ø30mm)
- K** Inlet for water to generate steam in the baking chamber (¼" male)
- L** Detergent suction pipe
- M** Depressurizer (**only with the Gourmet models**)
- N/C** Washing system water inlet (¼" male)

REAR VIEW OF THE SLIM SERIES APPLIANCE

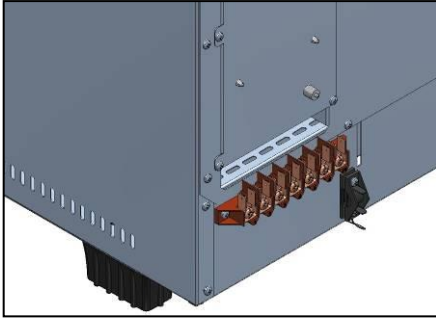


ELECTRICAL CONNECTION

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

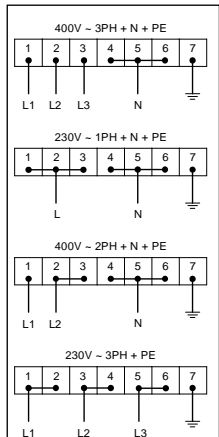
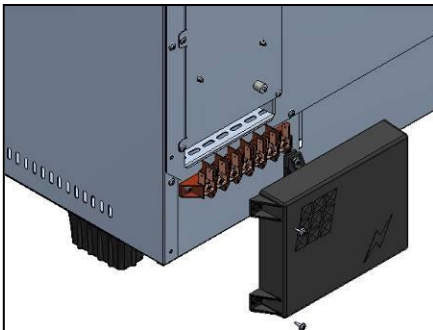
The unit can be connected to the electrical network only if between them there is an omni-polar switch with at least 3 mm opening between contacts for each pole. It must be located in an easily accessible position near the oven.

The available connections and the procedure for replacing the cable, if necessary, are described below.

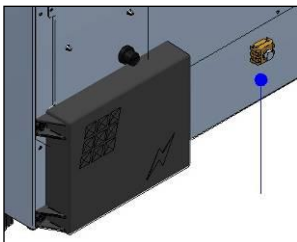


- The figure to the side shows the connection terminal block of the oven. Fasten the cable in the appropriate cable terminal and proceed with the electrical wiring.
- The wiring diagram below shows the possible connections provided for the oven. According to the power supply voltage, wire the oven by installing the appropriate jumpers in the positions indicated. Tighten the screws firmly to prevent dangerous overheating.

- Once the electrical connections have been made, close the terminal block cover as indicated in the figure below.



Attention:
Only electrical version
Not available for Gas version →

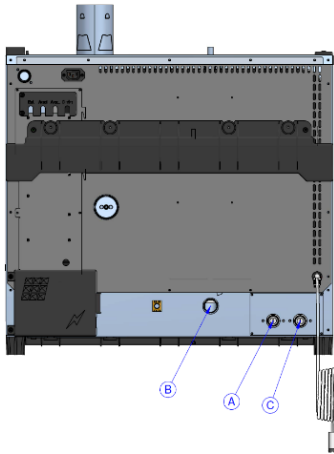


Connect the equipotential clamp to the grounding installation by using a conductor with a section of at least 6mm².

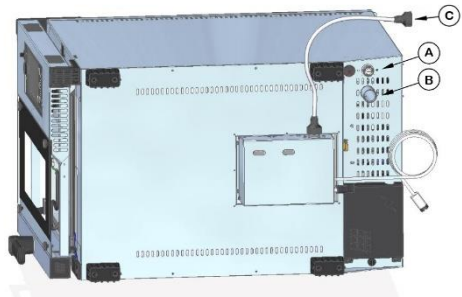
The connection cable must be at least type H07 RN-F. Fixed connections require the use of conduits which must comply with standards.

WATER CONNECTION

It is advisable to use softened water with a maximum hardness of 5°f. Using water with hardness higher than 5°f causes the loss of the warranty right on the involved parts, such as heating element and solenoid valves. If the water network pressure is not within the range indicated below, a pressure reducer must be installed upstream.



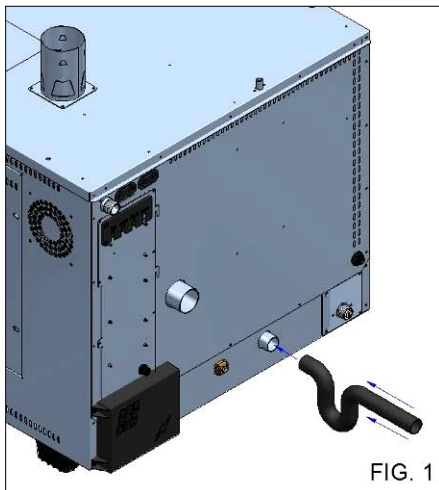
SLIM SERIES



- A. Water inlet for steam – 3/4"
- B. Water drain – Ø 30mm
- C. Water inlet for washing system

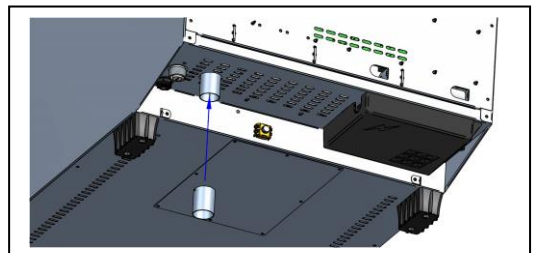
Attention:

The pressure of the inlet water must be between 1 and 3 Bar, and the temperature must not exceed 30°.



For the connection of the exhaust pipe of the oven, it is **absolutely** required a suitable siphon for the proper functioning of the device (Fig.1).

If necessary, use the 1 1/4" adapter (optional on some models) on drain B as shown in the illustration.



GAS CONNECTION (ONLY GAS VERSION)

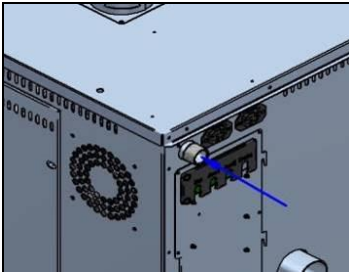
The connection to the gas network must be performed only by specialized personnel with regular license. The manufacturer shall not be held liable for any problem in case this rule is not respected. Category and operation with the gases are listed in the following chart.

Country code	I2H	I2L	I2E	I2E+	I2N	I2R	I3B/P	I3+	I3P	I3B	I3R
AT	x						x		X		
BE				x	x		x	x	X	x	
CH	x						x	x	X		
CY							x	x		x	
CZ	x						x	x	X		
DE			x		x	x	x		X		x
DK	x						x				
EE	x					x	x				x
ES	x				x	x		x	X	x	x
FI	x						x				
FR	x	x		x	x	x	x	x	X	x	x
GB	x					x	x	x	X	x	x
GR	x				x	x	x	x	X	x	x
HU	x						x		x	x	
IE	x							x	x	x	
IS											
IT	x					x	x	x	x		x
LT	x										
LU			x								
LV	x										
MT											
NL	x	x					x		x		
NO	x					x	x				x
PL			x				x		x		
PT	x				x	x	x	x	x	x	x
RO	x	x	x				x		x		
SE	x						x				
SI	x				x	x	x	x	x		x
SK	x					x					x

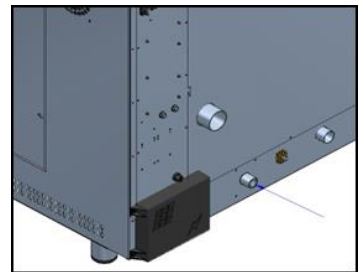
The connection can be performed only after the energy provider's approval without limits.

First, please check the correspondence between the oven's setting and the available gas (label listing oven characteristics and supplementary label). In case the available gas does not match with the indications, please check the paragraph "Transformation".

The connection to the gas pipes can be made by fixing it permanently or in such a way that it can be disconnected, by interjecting a certified closing cock upstream. It has to be located in an easily accessible position and near the appliance.



Ovens: Bistrot 4T – 6T – 10T / Gourmet 5T – 10T



Ovens: Gourmet 6T-10T-Rack

In case flexible pipes are used, these must be made of stainless steel and satisfy the requirements of the norms related to them. It is strictly forbidden to reduce the diameter of the gas inlet.

After having performed the connection, it is necessary to check the presence of eventual gas leaks with a dedicated spray, which does not cause corrosion. The use of open flames is strictly forbidden!

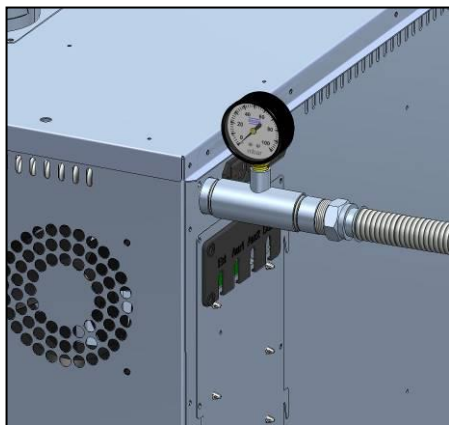
CHECK OF THE CONNECTION PRESSURE (ONLY GAS VERSION)

The connection pressure needs to be measured with the appliance off by using a pressure measuring device. Please check that the measured value matches with the pressure value indicated in the following chart.

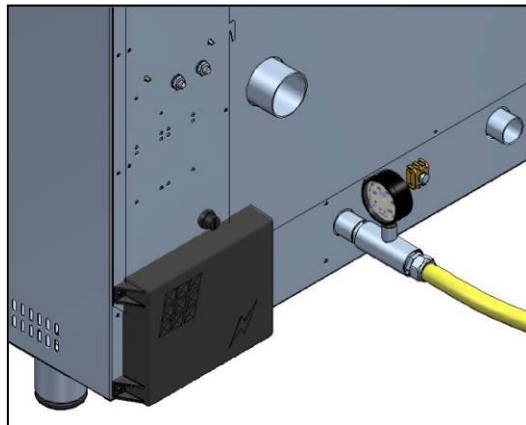
Countries:AL,AT,BE,BG,CH,CY,CZ,DE,DK,EE,ES,FI,FR,GB,GR,HR,HU,IE,IS,IT,LT,LU,LV,MK,MT,NO,NL,PL,PT,RO,SE,SI,SK,TR.

l2H	G20	20 mbar	
l2H	G20	25 mbar	(only HU)
l3P	G31	30 mbar	
l3P	G31	37 mbar	
l3p	G31	50 mbar	

The gas families and groups here listed can be combined in compliance with the regulation EN437:2009 and the specific laws of the related Countries.



Ovens: Bistrot 4T – 6T – 10T / Gourmet 5T – 10T



Ovens: Gourmet 6T-10T - Rack

To check the connection pressure, close the gas cut-off valve and set a T-shaped connector between the supplying pipe and the gas inlet of the appliance.

On the free terminal of the T-connector set a proper manometer and check the pressure.

Attention: Measure the pressure value of the gas only with the appliance off.

If the pressure value does not match with the one listed in the chart (more than 0.2mbar less than the reference value) please contact the local gas network authority.

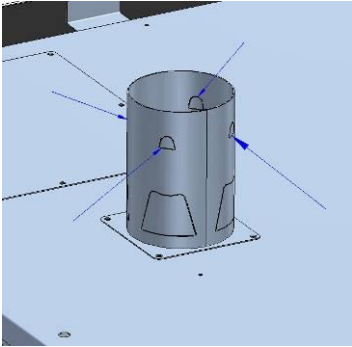
The company recommends maintaining a permanently installed the gauge, so you always have under control the gas supply and its correct pressure coming.

FUMES EVACUATION (ONLY GAS VERSION)

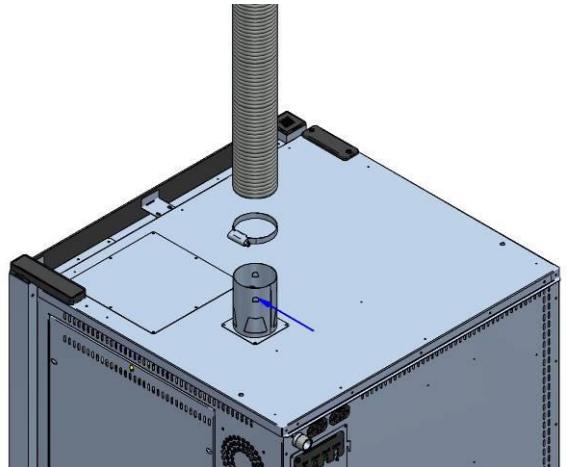
This appliance belongs to an installation category A3, therefore it does not need to be connected to a chimney to evacuate combusted gases. The combusted gases can be evacuated in the installation room. A good and continuous ventilation is necessary to prevent the development of an unacceptable concentration of health-damaging substances.

In case it is not possible to obtain the here above listed conditions, it is possible to conduce the combustion fumes in a dedicated conduct.

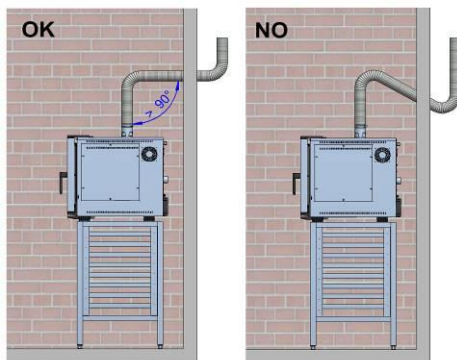
To conduce the combusted gases, follow the instructions and the recommendations here under:



Lay down towards the exterior the 4 sides of the fumes exhaust chimney of the appliance, in order to place on it the channeling pipe.



Connect the channeling pipe to the exhaust pipe of the appliance and fix it with an appropriate metal clamp.



ATTENTION:

- **The exhaust system does not have to present any edge inferior to 90° for its whole length.**
- **Install a chimney cover on the external top part of the exhaust pipe to prevent rain to come in.**
- **Avoid having more than 2 mt exhaust channel, because in this case the burner operation could have problems.**

OPERATION WITH FORESEEN THERMAL CAPACITY (ONLY GAS VERSION)

The appliance is set in the factory for the gas type G20. The pre-setting of the oven is also indicated in the serial number label located on the left side of the oven.

Here after the calibration referring chart (please refer to your own model, traceable in the serial number label)

Model	GOURMET 5T	GOURMET 10T	BISTROT 4T	BISTROT 6T	BISTROT 10T
Power	8,0 kW	15,1 kW	11,6 kW	14,5 kW	16,5 kW
Gas Family I2H	CO ₂ 9.3	CO ₂ 9.2	CO ₂ 9.5	CO ₂ 9.5	CO ₂ 9.6
Power	8,0 kW	15,3 kW	11,6 kW	14,5 kW	16,5 kW
Gas Family I3P	CO ₂ 11.1	CO ₂ 11.4	CO ₂ 11.5	CO ₂ 11.1	CO ₂ 11.2

Model	GOURMET 6T	GOURMET 10T	RACK
Power			
Gas Family I2H	23,5 kW	32 kW	40,5 kW
Power			
Gas Family I3P	23,5 kW	32 kW	40,5 kW

For these models, please refer to the calibration chart at page 21.

Attention:

The parts of the solenoid valve regulated and sealed by the manufacturer do not have to be tampered with for any reason.

In case more than 20% difference of the nominal power of the appliance is detected, please contact an authorized technician.

GAS TRANSFORMATION (ONLY GAS VERSION)

ATTENTION

The work and interventions necessary for the transformation can be performed only by service personnel authorized by the manufacturer or by the manufacturer itself.

For the transformation to another gas type, for ex. from G20 to G31, it is necessary to set a gas regulating diaphragm.

In an installation with gas G31, the burner will have a diaphragm. To make a transformation opposite to the one in the example, remove the diaphragm.

ATTENTION

Before beginning any transformation, it is necessary to close the gas cut-off valve and stop the electrical supply.

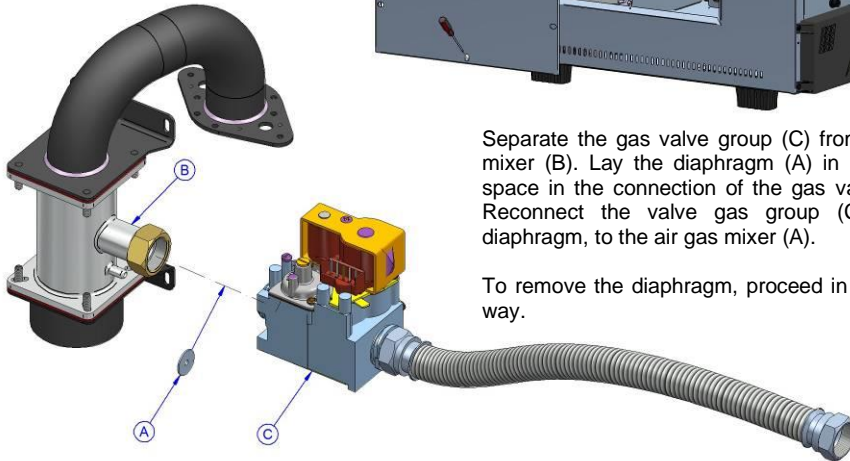
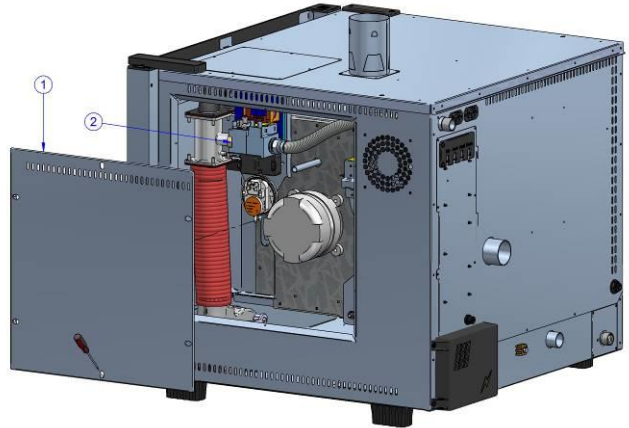
After having performed the connection, it is necessary to check the presence of eventual gas leaks with a dedicated spray, which does not cause corrosion. The use of open flames is strictly forbidden.

Identify the oven mode by its number label

- To position the diaphragm of models Bistrot 4T/6T/10T and Gourmet 5T/10T, proceed as follows:

Detach the protection panel on the right side of the appliance (1).

Identify the burner supplying unit in the components area (2).



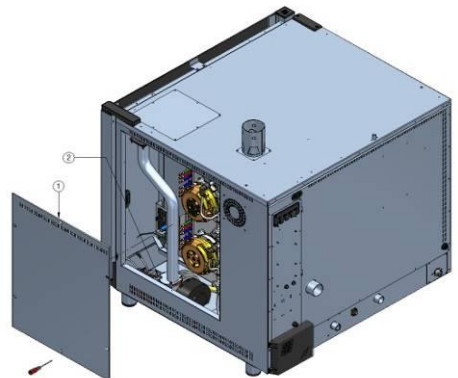
Separate the gas valve group (C) from the gas/air mixer (B). Lay the diaphragm (A) in its dedicated space in the connection of the gas valve unit (C). Reconnect the valve gas group (C), with the diaphragm, to the air gas mixer (A).

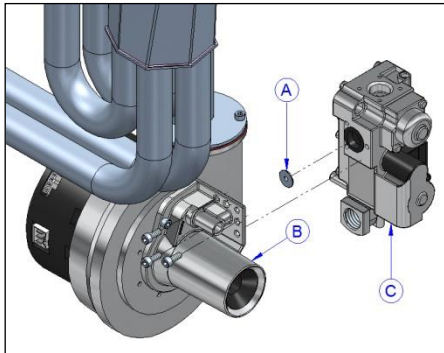
To remove the diaphragm, proceed in the opposite way.

- To position the diaphragm of models Gourmet 6T/10T, proceed as follows:

Detach the protection panel on the right side of the appliance (1).

Identify the burner supplying unit in the components area (2).





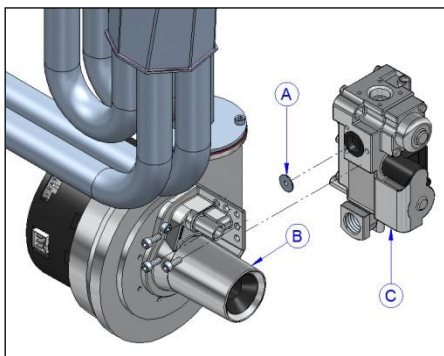
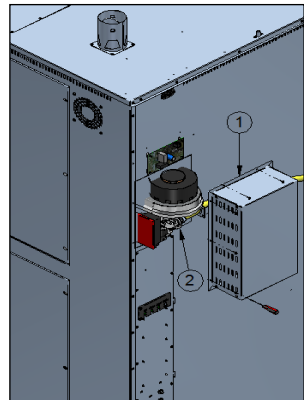
Separate the gas valve group (C) from the gas/air mixer (B). Lay the diaphragm (A) in its dedicated space in the connection of the gas valve unit (C). Reconnect the valve gas group (C), with the diaphragm, to the air gas mixer (A).

To remove the diaphragm, proceed in the opposite way.

- To position the diaphragm of model Rack, proceed as follows:

Detach the protection panel on the rear side of the appliance (1).

Identify the burner supplying unit in the components area (2).



Separate the gas valve group (C) from the gas/air mixer (B). Lay the diaphragm (A) in its dedicated space in the connection of the gas valve unit (C). Reconnect the valve gas group (C), with the diaphragm, to the air gas mixer (A).

To remove the diaphragm, proceed in the opposite way.

After having performed the connection, it is necessary to check the presence of eventual gas leaks with a dedicated spray, which does not cause corrosion. The use of open flames is strictly forbidden.



After having performed a gas transformation in the models **Gourmet 6T/10T and Rack**, adding or removing the diaphragm, it is necessary to re-set the start speed and the maximum power of burner ventilation.

- **Start speed setup:**

From oven in stop mode, move the jumper to **test**

Switch the oven on and wait for the burner to activate (presence of the flame).

Set up the **ignit.** trimmer until the value indicated in the tab read on the tester in Hz is reached. Switch the oven off and move the jumper to **norm.** position

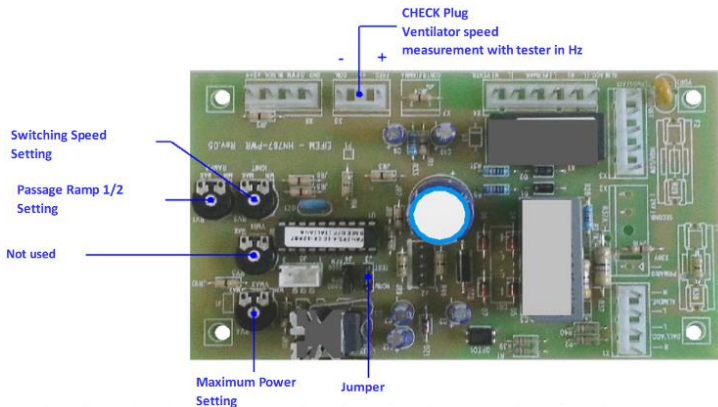
- **Speed setup to maximum power:**

Switch the oven on and wait for the burner to activate and the transition from ignition to maximum speed.

Set up the **vmax** trimmer until the value indicated in the tab read on the tester in Hz is reached. Switch the oven off and disconnect the tester.

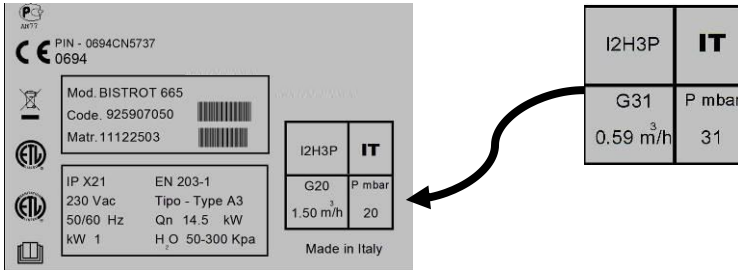
Oven Model	G20 (Natural Gas/Methane)		G31 (GPL/PLG)		Kw Power	
6T GN2/1	ignit Hz	90	CO ₂ 9.0	ignit 75 Hz	CO ₂ 11.5	23.5
	vmax Hz	155		vmax 145 Hz		
10T GN2/1	ignit Hz	75	CO ₂ 9.0	ignit 65 Hz	CO ₂ 12	32
	vmax Hz	160		vmax 145 Hz		
Rack	ignit Hz	150	CO ₂ 9.3	ignit 90 Hz	CO ₂ 11.5	40.5
	vmax Hz	170		vmax 180 Hz		

Oven Model	Kw Power	Consumption m ₃ /h (G20)	Consumption m ₃ /h (G31)
6T GN2/1	23.5	2.43	0.91
10T GN2/1	32.0	3.33	1.33
Rack	40.5	4.1	1.7




CORRECT DATA INSERTION IN THE SERIAL NUMBER LABEL (ONLY GAS VERSION)


After the transformation, it is compulsory to attach the adhesive label with the correct data on the serial number label which can be found on the left side of the appliance.



BURNER SAFETY LOCK (ONLY GAS VERSION)

At first switching on (since there could be air in the circuit), after the transformation for a different gas or for technical problems, the burners could get locked (after the third unsuccessful try to light the flame on). This block is indicated by the display on the oven door with the message "Burner Block".

To unlock the burner in the 80P control panel, keep the key  pressed until the writing "Block" is canceled from the display.

To unlock the burner in the MASTER-PRO control panel keep the key  pressed for 5 seconds or, alternatively, press the Reset icon as shown in the picture.

In case the block gets repeated frequently, contact the technical service.



COMMISSIONING

Before switching the appliance on for the first time please check that:

- All connecting operations have been performed correctly;
- The film has been completely removed;
- The trays-holders have been assembled correctly;
- The main switch for up-stream electrical supply has been activated;
- The up-stream gas cut-off valve is open;
- The water supply cock is open.

COOKING MODALITIES

Steam cooking (Temp. 100° + Steam 100%)

(low-temperature steam: Temp. from 40° to 80° + Steam 100%)

(high-temperature steam: Temp. 130° + Steam 100%)

Steam cooking is considered the most healthy and "dietetic" cooking system. Food cooks with the wet heat inside the chamber, preventing direct contact with water and in this way reducing any dissolving effect. Furthermore, food cooks at relatively low temperatures, below 100 degrees, thus preventing excessive loss of vitamins and minerals while maintaining its flavor and aroma practically unchanged. Finally, steam cooking allows to avoid or at least reduce the use of seasonings which, in any case, do not cook at these low temperatures, giving as a result lighter and more digestible dishes.

- *Suitable to cook meat, fish and vegetables.*

Convention cooking (Temp. from 70° to 270°)

Convection cooking is based on the recirculation of hot air inside the chamber by means of the fans. This allows to obtain uniform browning of the food. Another advantage of convection cooking is that it is possible to bake different types of foods such as meat, fish and vegetables at the same time without mixing their flavors.

- *Suitable to grill, roast and cook au gratin.*

Convention and steam cooking (Temp. from 40° to 199° + Steam from 20% to 100%)

(Temp. from 200° to 270° + Steam from 20% to 50%)

This method combines the use of hot air and steam, distributed in a homogeneous way, so that the food loses really few weight and remains tender inside. This efficient technique provides a remarkable reduction in the required working times

- *Suitable for roasts, roast beefs, fish and stews.*

Convection and dry air cooking (Temp. from 70° to 270°+Dry from 10% to 100%)

This method is based on the use of hot air and the extraction of the humidity produced by the product while baking. It creates a dry baking environment to obtain fragrant, crispy and flaky products.

- *Suitable to bake bread, bread-sticks and biscuits.*

Cooking using core probe and chamber temperature (ΔT)

The Star Series ovens provide gradual, measured, and controlled cooking of food: the electronic control technology allows to identify the type of product placed in the chamber and to manage the optimal amount of moisture and heat for the duration of the cooking program, obtaining the same result regardless of the number of pans in the oven chamber.

For this method, you need to use the cooking by core probe. The probe allows you to cook a certain food using the core temperature of the product as a reference.

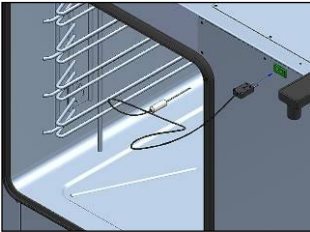
By setting the temperature parameters related to the core of the product and the oven chamber, related to each other, you will get even cooking inside and outside the food item.

The Multi-Point probe (optional accessory) is an advanced core probe, controlled by various sensors, which allows precision and detection of the temperature inside the product much more effectively than the traditional probes. The setting and the programming are the same as those of traditional "core probes". In addition, it has a number of specific alarms that warn the user of abnormal positioning or commissioning. After starting the preset cooking program, the Multi-Point probe performs a check of about 90 seconds, after which it proceeds with the actual cooking program. If positioning errors are detected, an acoustic signal displays the error on display.

- Suitable for chicken, roasts, pork shank and fowl.

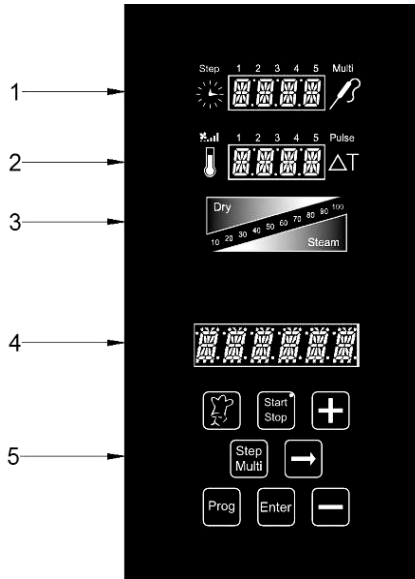
Vacuum cooking through control probe (optional) - Temp. from 40°C to 103°C

Vacuum cooking is very profitable under the nutritional, the qualitative and the hygienic point of view. Considering the nutritional side, the low cooking temperature used allows to restrict at the minimum the alterations of the vitaminic factors. Plus, the fact that cooking takes place in a hermetic closed environment avoids the wasting of the nutrients and, like all the low temperature cooking, reduces the normal weight loss of the products that comes with the traditional cooking.



The cooking program cycle with vacuum probe (optional) is the same as the one explained for the core probe. In the core probe cooking mode, insert the probe in the specific vacuum outlet, as shown in the next figure.

CLASSIC 80P CONTROL PANEL




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

SWITCHING ON AND OFF:




Once the oven has been supplied with electric power, press the “Start/Stop” key for 3 seconds. Wait for the start-up operations to finish (the logo goes out on the “Programs” display, (4). To switch off the electronic control of the oven, press the “Start/Stop” key again for 3 seconds. Once switched on, the control displays the main menu, composed as follows:

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



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

SETTING THE LANGUAGE:

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


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

SETTING THE TIME:

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

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

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

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


MANUAL BAKING MODE:


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


Programmable parameters in manual mode:

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


HOW TO SET A MANUAL PROGRAM:

From the Main Menu, go to "Manual" and press the key 

Then press the  key to enter the programming mode.




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

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

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

• Multi-Timer mode:

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





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



At the execution of the baking program, the sequence of the set timers starts from the shorter setting.

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

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

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

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

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

2. Setting the fan speed: 1 2 3 4 5 Pulse

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


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

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


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

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


3. Setting the oven chamber temperature:

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

4. Setting the oven chamber climate:

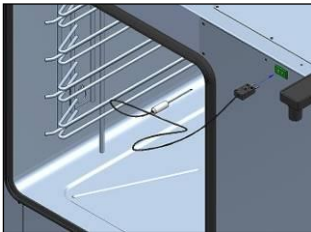
After setting the temperature value, the legends “Dry” (blue) and “Steam” (red) flash in sequence on display 3. Using the “+” key, you can increase the percentage value of steam injection during the baking cycle. The numerical scale of display 3 will be red. Using the “-” key, you can decrease the percentage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

• Setting the cooking with core probe:

Core probe parameter replaces the cooking time value, giving the chance to use the reaching of a desired temperature as the end of the cooking program itself. Set the value “0” on “time” display and press the  key to confirm. “Core probe” symbol starts to flash. By the “+” and “-” keys, set the desired temperature value: when it is reached, the cooking program will end.


• Setting the cooking with probe for vacuum cooking (optional):

Cooking program cycle with probe for vacuum cooking (optional) is equivalent to the core probe one. In core probe cooking mode (explained above), insert the probe for vacuum cooking in its specific plug, as shown in the next figure.




On display 1 the following symbol is shown, to signal the correct identification of the probe for vacuum cooking





Set the desired temperature with the “+” and “-” keys and confirm pressing the  key.


Multi-Point probe (optional):



The Multi-Point probe (optional accessory) is an advanced core probe, controlled by various sensors, which allows precision and detection of the temperature inside the product much more effectively than the traditional probes. The setting and the programming are the same as those of traditional "core probes". In addition, it has many specific alarms that warn the user of abnormal positioning or commissioning. After starting the preset cooking program, the Multi-Point probe performs a check of about 90 seconds, after which it proceeds with the actual cooking program. If positioning errors are detected, an acoustic signal displays the error on display 4. If not restored within 90 seconds, the program will stop automatically, displaying the error found on display 4.



- **Setting the chamber temperature ΔT :**  (only with "core probe" or probe for vacuum cooking parameter set). Refer to the cooking principle with core probe for the correct use.

With this parameter it is possible to set how the cooking chamber temperature must be higher than the temperature registered by the core probe or the probe for vacuum cooking. This Δ will be automatically managed by the program, permitting the best temperature and climate progression inside the oven chamber during the entire product cooking cycle.

Set the value "0" on "temperature" display and press the  key to confirm. ΔT symbol starts to flash. Set the desired temperature value and press the  key to confirm.

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










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

The set parameters can be changed at any time during the baking cycle (except during the preheating phase). Press the  key, change the desired value using the "+" and "-" keys and confirm by pressing the  key. The changes will take effect immediately.

PROGRAM MODE (CUSTOMIZABLE PROGRAMMING):

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






To store a program, proceed as follows:

- Press the  key. Using the "+" and "-" keys, select the first empty program. Confirm the operation by pressing the  key. The first option refers to the pre-heating: press the  key and use "+" and "-" to choose whether to include this phase in the program. Confirm the setting by pressing the  key.
- Now you can start programming the Steps: the "Step 1" icon comes on to indicate the first sequence of parameters that will make up the program. Set each parameter, confirming the value with the  key.
- To move from one "Step" to another, press the  key.
- Once the setting of the desired Steps (max 5) has been completed, the program can be stored by pressing the  key for 3 seconds. The buzzer confirms the performed operation.
- The next phase consists in naming the program which has just been stored. The legend "name" appears on the display. Scroll through the letters using the "+" and "-" keys, moving on to the next one with the  key. You will have 16 characters available. Once the procedure is finished, confirm the operation by pressing the  key for 3 seconds.

Deleting a program:




choose the program to be deleted and press . Then, press simultaneously the "+" and "-" keys for 3 seconds. the program will be completely removed.


Deleting a step:


select the program which includes the step to be deleted. Press  and then . Scroll the steps using the  key and choose the one to be deleted. Press the "+" and "-" keys simultaneously for 3 seconds to delete the step. Confirm the operation pressing the  key for 3 seconds. Later, a confirmation of the program name will be asked. Press again the  key for 3 seconds to confirm definitively the operation, also signalled by the buzzer.

EXECUTING A CUSTOMIZED PROGRAM:

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

- Press the  key and use the “+” and “-” keys to select the desired program. Confirm the selection by pressing the  key. Then press the  key to execute the baking program. During execution of the program, the baking parameters will not be modifiable.



You can stop the baking cycle before it's programmed to end simply by pressing the  key for 3 seconds.

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

PRESET PROGRAMS:



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

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



= if the cooking program is time-controlled








= if the cooking program is time-controlled but needs the core probe or the probe for vacuum cooking (optional) to be inserted into the product.



= if the cooking program is controlled just by the core probe or by the probe for vacuum cooking (optional).

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

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

- To exit the menu, press the  key. This way, you will return to the main menu of the control.


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

Detailed instructions, chef's suggestions and accessories for every single recipe of the preset programs can be found in .pdf format in the recipes area on www.bakeoff.it/

“COOL” – “WASH” – “FILL” PROGRAMS:

The “Programs” mode of the electronic control also contains some non-modifiable programs. These are stored in the firmware of the control itself and are independent from the 60 programs available for user customizing.

- **“COOL” Program:**

allows you to cool the oven in a short time by operating the fans also with the oven door open. Once cooled the cooking chamber, press the  key for 3 seconds to stop the program. In the event of a chamber overtemperature alarm, this program is recalled automatically and proposed for the execution.

- **“WASHING” programs:**




- **LAV1** – Delicate (42')
- **LAV2** – Normal (1h 04')
- **LAV3** – Intensive (1h 34')
- **LAV4** – Super-intensive (1h 56')

These 4 programs are provided for the washing group and can be selected as needed.

- **“FILL” Program:**

manages the filling of the pumps and hoses of the oven washing system (*optional*), at the first filling of the tanks or when the tanks are changed. The program has a duration of 2 minutes. **Make sure the installation tubes are empty before running the program.**

To select one of these programs, proceed as follows:

- Press the  key to enter the Programs mode.
- Use the “-“ key to scroll through the menu until the programs described above are displayed. Select the desired program and confirm by pressing the key .
- Press the  key to start the program.

The end of the Wash and Fill programs will be highlighted by the buzzer.

DETERGENT AND RINSE AID TO BE USED

We have developed an innovative product serving both as detergent and rinse aid simultaneously.



Ref.: 413100002

The only other product serving both as detergent and rinse aid simultaneously tested and strongly recommended for optimal results is the following:

- **Johnson Diversey Suma Auto Oven 2in1 Clean DA9.10**





To contact the venues in the world of Johnson Diversey, refer to the following web site:

<http://www.diversey.com/contact-us>

The automatic washing system was designed and tested using these specific products. The company shall not be responsible for eventual malfunctions due to the use of different products.

DELAYED START:

It is possible to execute a baking program at a predetermined time, set by the user. Proceed as follows:

- When the electronic control is switched on, use the “+” key to scroll through the main menu until the “Delayed Start” menu appears on the Programs display, 4. Enter the Menu by pressing the key .
- The “time” symbol and its display (1) will begin to flash. Set the time at which you would like to start the program. Confirm this setting by pressing the key .
- The writing “Prog” will appear on the Programs display (4). Enter the desired baking program for the delayed start, using the “+” and “-“ keys. Confirm this setting by pressing the key .
- The oven is now in Stand-By mode, indicated by the flashing of the LED on the key .

On display 1 the current hour and the remaining hours/minutes before the delayed start of the oven are displayed.

At the set time, the oven will activate automatically and execute the desired baking program.

The delayed start can be interrupted at any time while the oven is in Stand-By mode by switching the electronic control on.

LAMPS AND BAKING ENDING:

At the start of each baking program, the lamps inside the chamber turn on and remain on until the end of the baking cycle. At the end of the program the lamps flash and an acoustic signal will be emitted.

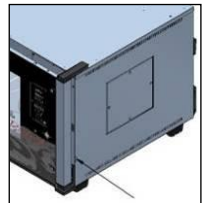
if the oven is in Stand-By, the lamps will be turned off.

IMPORT/EXPORT OF BAKING PROGRAMS:


With the Bake Off ovens, it is possible to export the stored programs and import new ones through external storage units, such as USB memory sticks.


The USB connection to the oven occurs through the appropriate adapter card (USB-Logger Cod.: 137007020) connected to the serial port on the right side of the oven.

Once the connection has been made, the electronic control recognizes the peripheral device automatically and enables the appropriate management menus. When disconnected, the abovementioned menus are disabled.







PRESET PROGRAMS MANAGING MODE:


With the USB memory stick connected, press the key . The normal menu now also contains the Programs Management menu. Operation of the remaining selections of the menu will remain unchanged.

To access the programs management menu, go to the respective item and press the key . The items described here below are disabled if the "Locked Programs" option is activated in the oven parameters.

The menu is structured as follows:

- **DELETE** = allows you to delete a preset program stored in the oven. Enter the option by pressing the key . Scroll through the programs list (the "Temperature" display will suggest the writing "Del"), select the program to be deleted by using "+" and "-" keys and, once positioned on the selected program, press the key  for 3 seconds. The program will then be deleted. The display will show the writing "*****" during this operation. The end of this operation will also be indicated by an acoustic signal. Repeat the same operation for all the programs you would like to delete. To exit the "Delete" menu, press the key .

By pressing the key  for 3 seconds the procedure is interrupted and the electronic controls gets back to the main visualization.


- **IMPORT** = allows you to import all the preset programs saved in the oven on the USB memory stick. The files will have the extension **.ppf** and will be stored in the predefined "BAKEOFF" folder. The memory of the electronic control allows you to store up to 60 programs. Select the "Import" item using the key  and all the programs on the memory stick will be stored in queue after the existing programs. The display will show the writing "*****" during the entire operation. The success of the operation is confirmed by the message on the display "OPERATION OK", and it is also indicated by an acoustic signal.


The downloaded programs will have to be saved in the preset folder "BAKEOFF" inside the USB key.

The message "Operation execution error" appears in case of incorrect access to the USB memory stick.




The message "Invalid program file" appears in case of incorrect file dimensions or if the file is corrupted.


CUSTOMIZED PROGRAMS MANAGING MODE:


With the USB memory stick connected, press the key . The normal menu now also contains the Programs Management menu. The options of the normal menu will work normally.

To access the programs management menu, select this option and press the key . The items described here below are disabled if the "Lock Programs" option is activated in the oven parameters.




The menu is structured as follows:

- **DELETE** = it allows to delete a preset program stored in the oven. Choose the option with the key . scroll the programs list (the "Temperature" display will show the writing "Del"), choose the program to be deleted with the keys "+" and "-" and, once positioned on the selected program, press for 3 seconds the key . the program is than deleted. The display will show the writing "*****" during this operation. The end of this procedure will be underlined by an acoustic signal. Repeat the same procedure for all programs to be deleted. To exit the manu "Delete" press the key .


By pressing the key  for 3 seconds the procedure is interrupted, and the electronic control gets back to the main visualization.

- **IMPORT** = it allows to import in the oven all customized programs stored in the USB pen-drive. The files names will have to be maximum 6 digits long and extension .upf. They will be found in the folder "BAKEOFF". Select the writing "Import" with the key  to access the following sub-menus:
 - **OVERWRITE ALL** = it allows to overwrite all programs in the oven with the ones imported from the USB pen-drive.
 - **IN QUEUE** = this option stores the imported programs in queue after the programs already existing in the oven. The programs having the same name will be overwritten.

The display will show the writing "*****" during this operation. The success of the operation is confirmed by the message on the display "OPERATION OK", and it is also indicated by an acoustic signal.

- **EXPORT** = it allows to export the programs already stored in the oven in the USB pen-drive. Select the option with the key  to access the following undermenus:
 - **ALL** = it exports all customized programs existing in the oven in the pen-drive, by overwriting the programs having the same name and eventually present in the USB pen-drive.
 - **SELECT** = it allows to select the programs to be exported. Enter in the option by pressing the key . Scroll the programs list (the display "Temperature" will suggest the writing "Save"), choose the rprograms to be exported with the keys "+" and "-" and, once positioned on the chosen program, press the key  for 3 seconds. The program is than exported. The display shows the writing "*****" during this operation. The success

of the operation is confirmed by the message on the display "OPERATION OK", and it is also indicated by an acoustic signal. Repeat the same procedure for all programs to be exported. To exit the menu

"Export" press the key .

The message "Operation execution error" appears in case of incorrect access to the USB memory stick.

The message "Invalid program file" appears in case of incorrect file dimensions or if the file is corrupted.


HACCP – CLASSIC 80P


HACCP is the acronym of Hazard Analysis and Critical Control Points and basically consists in a self-control system to be performed by every professional within the field of foods production in order to estimate dangers and risks, and also to establish control measures to prevent any potential hygienical and sanitary issue.

Interesting data are the regular records of all the cooking parameters, such as chamber temperature, heart temperature, humidity degree, etc., and other parameters to record the start of the ovens cleaning processes too.

Malfunctions of the oven may affect the cooking programs success and such irregularities can be caught by analysing cooking logs.

Connect the appropriate adapter card (USB-Logger Cod.: 137007020) with a USB key already inserted. Wait for the hardware to be identified and, in manual menu, press the button "+" to view

the option "Settings" and confirm with . Scroll the menus with the buttons "+" and "-" up to the

HACCP voice and select the corresponding submenu pressing the button . Scrolling the HACCP submenu with the buttons "+" and "-" the following actions will be available:

- Enable recordings: Enable / disable automatic record function of HACCP data
- Export: Exportation of the HACCP record data on a usb key
- Delete: Deletion of HACCP data records

Select the desired option with the button .

The display will show the writing "*****" during the exportation. The success of the operation is confirmed by the message on the display "OPERATION OK", and it is also indicated by an acoustic signal.

Attention: HACCP data exportation may last for a maximum time of 10 minutes and such time vary depending on the quantity of data to be exported (for example, number of cooking programs). Do not disconnect the USB-Logger or the USB key until the end of the process.

MASTER-PRO CONTROL PANEL



The new **MASTER-PRO** control panel has been developed to be easily managed by every user.









Thanks to **MASTER-PRO**, it is possible to increase productivity, reduce errors and downtime, therefore optimizing time while working.

It features a capacitive, scratch-resistant and easily washable 7-inch LCD display.

The modern and intuitive graphics, the settings such as the recipes in the library, the saveable programs and the new modes of use, will allow the user to be quick in his choices and to better plan the cooking.



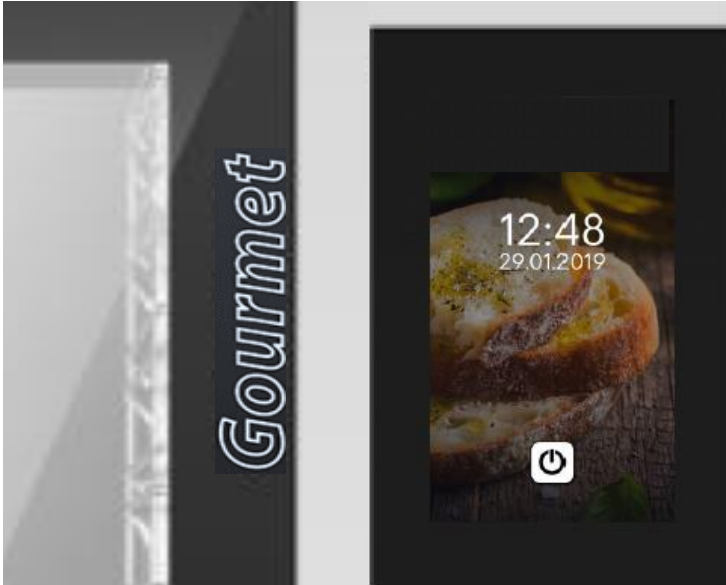
KEYS

	Simple touch
	Slide
	Keep pressed until loading is completed
	Keep pressed for 2 seconds
	Info oven functions
	Instructions control panel
	DANGER! Pay attention for your safety
	Pay attention

POWER ON



Once the oven is connected to the electrical supply, the control panel will automatically power on. The display will open the first screen, indicating that the oven is OFF.



Just tap the Power On button



to access the main menu "HOME".

HOME



Fig.1 below shows the "HOME" screen, where it is possible to access all the possible cooking modes, the tools for oven cleaning and care, the settings and the HACCP data.

MANUAL MODE



With this mode, it is possible to set every single cooking parameter, to be modified during cooking if needed.



More information at page 44

USER RECIPE BOOK



This is the section displaying the list all the recipes created and saved by the user. It is possible to add, modify, and delete recipes, as well as to attach a picture to the recipe.



More information at page 60

CHEF PROGRAMS



This section includes a collection of more than 200 recipes specifically developed by our CHEFS to stimulate creativity and simplify the user's work.



More information at page 62

Fig. 1



POWER OFF
button



SETTINGS
button



FAST COOKING



This mode is designed to automatically set all the best program parameters according to the desired COOKING METHOD and the chosen FOOD CATEGORY.



More information at page 64

PLANNING MODE



This is an advanced MULTI-TIMER mode designed to plan cooking and daily work at best.



More information at page 65

UTILITY



This is the section displaying the tools for oven cleaning and care, the statistics and the HACCP data.



More information at page 69

SHORTCUTS

The following two icons allow the user to set the oven quickly and easily.



FAVOURITES: tap this icon next to desired recipe to have it stored in the favourites list. The list includes recipes both from CHEF mode or saved by the USER.

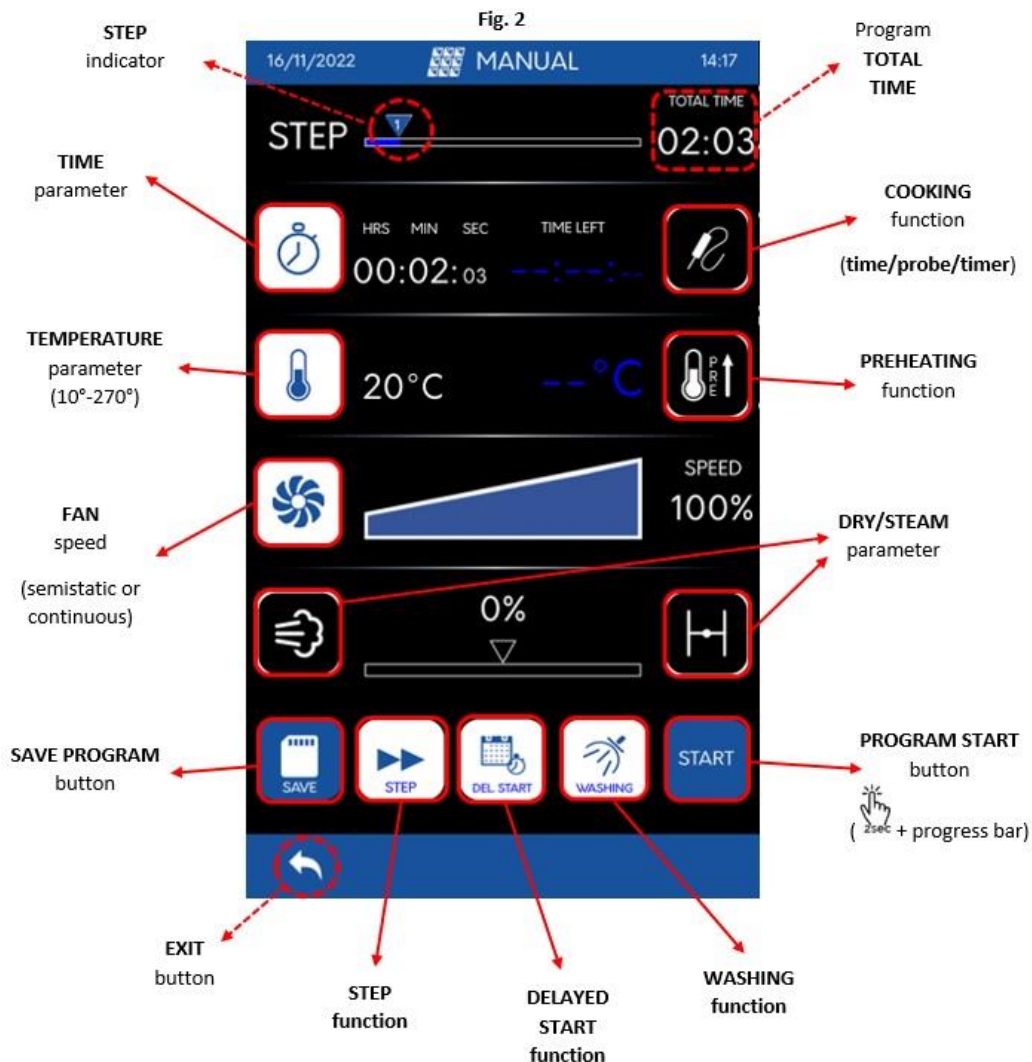


PLAY: tap this icon to have the oven set with standard parameters, ready to start cooking just by pressing the "START" button.

MANUAL MODE



To enter the manual cooking mode, just tap the blue icon. With this mode, it is possible to manually set every single cooking parameter. There is also the possibility to save the new settings if needed (see page 59).



TIME - SIMPLE



Tap the “time” icon to open the digital keypad (fig. below). Four “time” functions can be selected: SIMPLE, HEART PROBE, INFINITE or MULTI-TIMER.



In fig. 3 the SIMPLE time function is selected and active, as highlighted by the white icon on top. There is only one decreasing timer, the cooking program will end once it will be over.



It is possible to change mode by simply selecting the desired one (SIMPLE, HEART PROBE, INFINITE or MULTI-TIMER).



Set the cooking time (H = hours, M = minutes and S = seconds) by selecting the numbers on the digital keypad and confirm by tapping the icon ✓.

Fig. 3



TIME – INFINITE

By selecting this mode, the cooking will go on until the user presses “STOP” (fig. 4).



The main screen in MANUAL cooking mode will show “INFINITE” instead of the time indicator.

Confirm with the blue check button ✓.

Fig. 4

**ALARM (TIMER)**

In this mode, the icon will be displayed next to “INFINITE”.

By tapping it, it is possible to set an alarm, that means a decreasing timer making the oven sound once the program is over (fig. 5).

NB: This alarm never stops a cooking program; it is just a warning but the cooking program will go on in INFINITE MODE.

Fig. 5



MULTI-TIME



This mode allows the user to set a specific timer for every single tray during the same cooking process.

Fig. 6

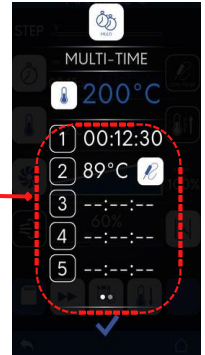


Fig. 8




Tap the icon  to enter the TIMER GRID. Touch to select the number related to the tray (for example the first, **1**) and enter, always by the digital keypad, a **time** or a probe **temperature** (this option is obviously available for just one tray).



Fig. 7




Use the top icons to insert a **time** (fig.7) or a **temperature** (fig.8). In the second case, make sure to correctly insert the probe at the core of the product. The timer will sound once the set temperature will be reached. After parameters set, CONFIRM with the check button at the bottom .



Fig. 9



Every time a product ends its cooking cycle and it's time to extract it, the oven will ring, flash and, next to the corresponding tray number, an icon as in fig. 9 will appear.



Fig. 10



If it is needed to delete a timer already associated with a tray, simply tap on the blue **RECYCLE BIN** icon of the next to each level (fig.10).





N.B.: whenever the door is opened or is left open, the oven will remain on stand-by. Once closed, the oven will resume cooking from the following timer.





HEART PROBE (MULTIPOINT)

With the HEART PROBE function, it is possible to cook food at the core with extreme precision. All this thanks to a thermometer probe connected to the oven control panel, that can detect the temperature degree by degree.



Cooking with the HEART PROBE is highly advantageous for gastronomy, but also for bakery and pastry. In fact, it makes it much easier to keep under control the cooking of cuts of meat or fish, but also bread, large leavened products or baked cakes, always guaranteeing perfect results and high standards without the need of paying too much attention during the cooking sessions. It's very important, for example, to perform the first cooking with the probe, so to create a standard and understand temperature and time suitable to always achieve the same result. This will give the possibility to then cook large cuts of meat even in nocturnal, that is, running the oven when energy costs less.



Select the HEART PROBE function by tapping the icon . After that, just type the desired temperature with the digital keypad (fig.11). Confirm with the blue check button .



During the pre-heating phase, a **POP-UP** message will remind the user to extract the probe from the oven's chamber.

Fig. 11



Our MultiPoint heart probe is a highly-technological heart probe, controlled by several sensors, designed to offer much more precision in the temperature measurement inside the product than the traditional probe. Settings and programming are the same as the traditional "heart probe" mode. In addition, there is a series of specific alarms, warning the user of **anomalies of positioning or operation**.



Once the set cooking program has started, the MultiPoint probe performs a **check of about 90 seconds** (fig.12); at the end of it, the actual cooking program begins (fig.13).

Fig. 12

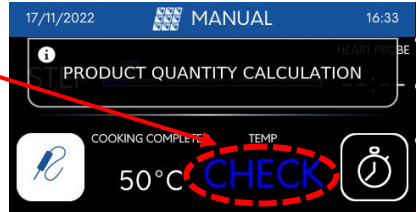
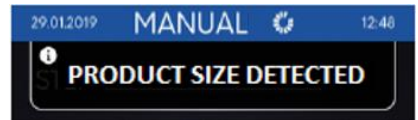


Fig. 13



If positioning errors are detected, the corresponding error on the display is followed by an acoustic sound (fig.14-15). Not proceeding with a reset within the following 90 seconds will result in an automatic program stop, with display 4 showing the error detected.

Fig. 14



Fig. 15





TEMPERATURE

Obviously, temperature is the most important parameter to consider while cooking. In fact, depending on temperature and cooking mode, nutrients transformations take place in foods.





Just tap the "TEMPERATURE" icon  and use the digital keypad to insert the desired one. Confirm with the check button .

Fig. 16



DELTA T (only with HEART PROBE cooking)

DELTA T function, or DELTA T cooking, traditionally indicated a cooking method used for large cuts of meat, fish or bread, processed at extremely-low temperatures.



Basically, the "Delta T" is the **temperature differential** between the oven chamber and the core of the product.

Fig. 17



Fig. 18

For example (fig.17), setting a ΔT of 50°C for steam cooking a whole ham (with the probe correctly positioned and set to 55°C) will result in:

- at the beginning of cooking, the product core temperature will be 10°C and the oven temperature 60°C.
- when the core will have reached 50°C, the oven temperature will be 100°C.





PREHEATING

Preheating the oven is essential to prevent excessive lowering of the temperature in the chamber when opening the door to bake the trays, and to standardize the cooking processes. Besides, foods placed in a cold oven absorb large amount of the energy produced to heat, thus remarkably lengthening cooking times, with higher energy consumption.



To activate it, simply tap on the "PREHEATING" icon next to the temperature (fig.19).

Fig. 19



Fig. 20



An intuitive screen will appear (fig.20) where 4 options will be displayed:

do not activate preheating, +0°C, +30°C, +50°C.

Select and confirm by tapping the check button .

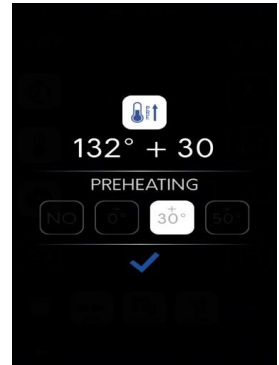

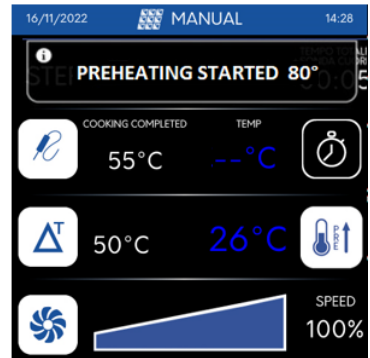


Fig. 21



If preheating is active, when pressing the START button , a **dropdown message** on the top of the display will confirm the preheating has started (fig.21). Once the set temperature added to preheating will be reached, the oven will inform the user to insert the trays by means of a message and an acoustic signal.





FANS

Adjusting the fans speed in a convection oven is one of the most important factors. With equal temperatures, the fans speed increasing will bring to more HOMOGENEOUS and intense colours, " thicker crust", gastronomic results similar to fried or grilled. With regards to all bakery and pastry products, as well that to allow for proper development, it will help to obtain a more homogeneous colour.



Five different fans speeds can be chosen:

The first three (fig. 22) are at **CONSTANT AND CONTINUOUS SPEED**, active throughout all the cooking cycle; there is just a reversal of direction clockwise to counter clockwise, in order to guarantee perfect homogeneity of hot air circulation inside the chamber and therefore perfect cooking and colour.

The options are three, expressed in percentage of power: 30%, 60%, 100%.

Fig. 22



The following two, **SEMI-STATIC** (fig. 23), simulate a static oven's functioning. In this case, the fans only start if the temperature is below the set-point. Once the temperature set is reached, the fans turn off together with the heating elements.

The first is at LOW speed.

The second is at MEDIUM speed.

Fig. 23





DRY/STEAM



The latest combi steamers can be used in three cooking modes: STEAM, DRY (convection) and COMBINED. It is very important to understand these concepts on the use in cooking of the climate that will generate inside the chamber, so to have great professional results, also from a nutritional point of view.



STEAM COOKING (30°C – 200°C)

This involves boiled, poké and steamed cooking, thus replacing common kitchen equipment such as burners, steamers, kettles and immersion circulators. Besides, the main advantages of steaming are the reduction of the weight loss of the food, the conservation of all the water-soluble nutrients, the color and brilliance of foods.

List of possible steam cooking:

- Seafood
- Meat
- Vegetables
- Starches
- Leavened products
- Eggs
- Fresh doughs pasteurization
- Sous-vide cooking
- Glass cooking
- Low-temperature cooking





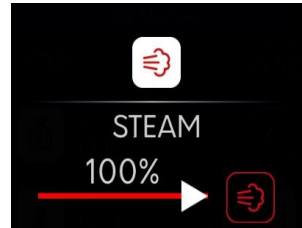
To set up a steam cooking, after tapping the icon , swipe right on the arrow until **selecting 100%**. In this way, the oven will produce enough steam to **entirely fill the chamber**. Confirm with the check button .

Fig. 24






DRY or CONVECTION cooking (30°C – 270°C)

With this function the heat is transmitted to the food thanks by the fans moving the hot air inside the chamber, that is by **convection**. There is the possibility of opening and closing the valve (CHIMNEY) to **manage the humidity naturally released by the food during cooking**. This type of heating involves cooking in pan, sautéing, express, gratin, crust, pastry and breadmaking.

List of possible dry cooking:

- Grill
- Gratin
- Fried
- Sautéing
- Crust
- Dehydration
- Smoking
- Low-temperature cooking



To set up a dry cooking, after tapping the icon , swipe left on the arrow to select the opening percentage of the chimney. At **0%** the chimney will be closed and the moisture released by the food will remain inside the chamber. By selecting **100%**, the chimney will be fully open (generally used to let the bread crust form or to dry the surface of a roast).


Confirm with the check button .

Fig. 25





COMBINED cooking (30°C – 270°C)

Combination means heat “combined” of hot air and steam together. It is the most performing heating method with its higher penetration index, allowing the roasting, braising, stewing etc. without the need of covering foods during cooking. Besides, the strong dehydration caused by hot air alone can be prevented and, with equal temperatures, cooking times are shorter and surface colour lighter.

List of possible combined cooking:

- Braising
- Stewing
- Roasting
- Sauce cooking
- Saut eing
- Regeneration
- Multi-step cooking
- Low-temperature cooking





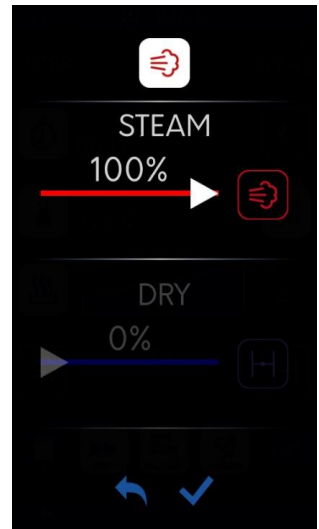
To set up a COMBINED cooking, select by tapping the icon  and swipe right on the arrow to set the desired steam percentage. Always confirm with the check button .

Fig. 26





MULTI-STEP

With Master-Pro, it is possible to program up to 10 steps, all in the same cooking session. The program will proceed from one step to another by itself, automatically changing the parameters previously set. In this way, more complex cooking can be performed.



To explain how it works, it is useful to take as an example a Roast beef cooking, requiring 3 different cooking STEPS:

First phase objective is to seal the external part at high temperature (like pan searing).

The second phase, by lowering the temperature, aims to relax the meat fibers and be ready for the third phase, which will be with heart probe, moist heat at low temperature (see tab below).

STEP	HEAT TYPE	MIN./CORE P.	TEMP.	FANS	STEAM
1	COMBI	8'	230°C	100%	20%
2	DRY	20'	85°C	60%	0%
3	COMBI	52°C	80°C	100%	20%



Enter MANUAL mode, reset all parameters by keeping the button


 pressed for two seconds (fig. 27). In this way, all the parameters are reset. In the "STEP" bar above, number 0 will be displayed (fig. 28).

Fig. 27




Fig. 28



2sec

FIRST STEP

Insert all the parameters for the **FIRST STEP** (also select preheating +30°C).

Once done, tap  again. **In the STEP bar, the number indicated will rise** (fig. 29).

SECOND STEP

Insert the parameters for the second cooking phase. **The indicator of total time takes into account the sum of each STEP** (fig. 30).

Tap again  to program the third and last step.

THIRD STEP

Select the Heart Probe function. Automatically, Master-Pro considers the temperature detected at the core and will end the program as the inserted value will be reached.

Fig. 29

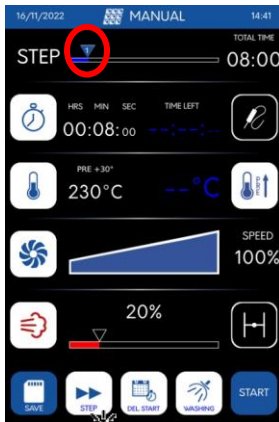


Fig. 30

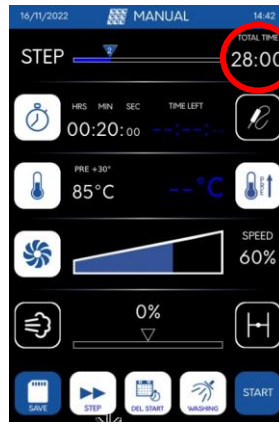
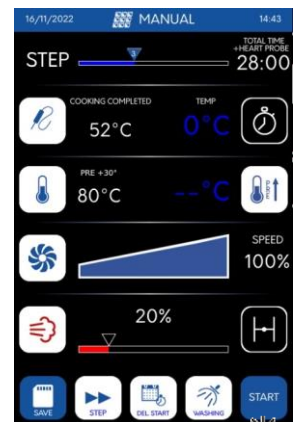



Fig. 31




At this point, just run the program by keeping the key  pressed until loading is completed.

Or **save the program**, either in **MANUAL** mode (i.e., to have it by default every time the MANUAL mode is selected) or as a **USER RECIPE** (see more information on page 59)




Master-Pro control panel warns with a **mini-buzzer** every time it switches to a following STEP.



Once the program has been saved (as the default setting in MANUAL or in the USER RECIPES area), it is possible to view it and scroll through every single STEP by simply tapping the STEP icon , except for the last step (modifications to the parameters are allowed too), or by simply tapping on **STEP** (top left).



To delete only a single step just view it and keep the STEP icon  pressed for two seconds.



DELAYED START

With this function it is possible to automatically start any program at a previously-set time. (Function present in all modes: Manual, User Recipes, Chef, Fast Cooking and Planning).




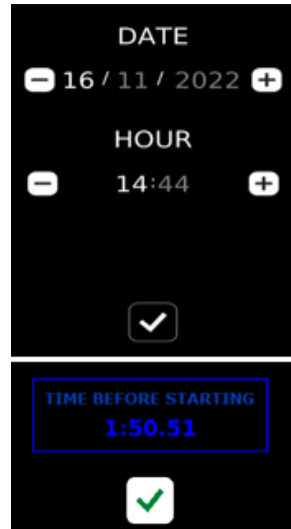
After setting all the cooking parameters, press the  key below. A screen like the one at the right will open. Just select a date and the hour chosen for the start of the set program. The oven will remain suspended until the start.

Fig. 32





SAVE

In **MANUAL** mode, it is possible to save the set programs, so to find them in an easy and intuitive way.



Tap the SAVE icon  at the bottom to choose between **two saving options (fig. 33)**:

- in the first one, the program is saved as **DEFAULT parameters** and will be showed in the **MANUAL** mode screen every time this mode is selected.

Fig. 33

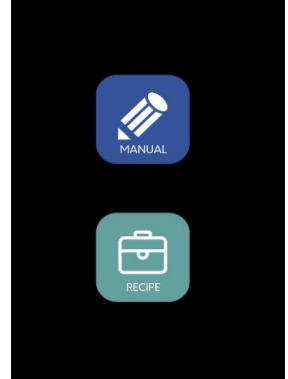


Fig. 34

- In the second option, the program is saved in the **collection of USER RECIPES**. By keypad, it is possible to insert the name of the recipe (**fig. 34**).






USER RECIPES

This is the section where all the recipes saved by the user are stored. There is enough space for more than 200 recipes and corresponding photos. Favourites and most used can be separated by a simple touch.



User recipes can be scrolled from top to bottom and vice versa simply by dragging the finger up and down.

Just tap the PLAY key  to **ENTER the recipe**, with all parameters editable and ready to be executed.




Tap the symbol  to **CREATE a new recipe**. The same can be done in "MANUAL" mode (see previous section).

Fig. 35



Make sure the USB function is active to attach photos, export and import recipes (see "Settings" section at page 75).



To **ATTACH A PHOTO** to a recipe, use a USB key with the image(s) in JPG or PNG format inside (size: 260x190 pixels and 72 dpi). Insert the key into the oven socket and wait for the icon to activate **at the bottom right**  (white).

- Press and hold on the recipe to which attach a photo. (fig. 36).

Fig. 36

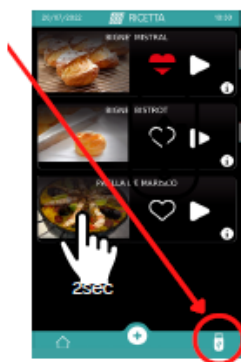


Fig. 37

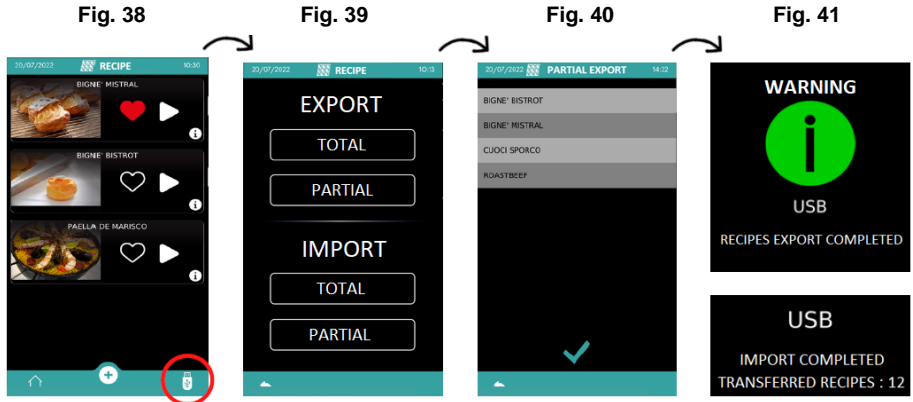


- Scroll through the photos and hold on the selected one (fig. 37).



A USB key, formatted in FAT32, is always needed to **EXPORT** and **IMPORT** recipes. Insert the device in the corresponding socket. Wait for the icon at the bottom right to activate (fig. 38).

- Tap the USB icon and choose the option to proceed with. The list of recipes to be exported or those already present on the device to be imported will be displayed (fig. 40).



The success of the operation will be confirmed by a message on the display (fig. 42).




To **DELETE** a recipe, just drag the finger to the left on the photo of the recipe to be selected. The Recycle Bin icon  will appear instead of the Play key. Confirm with a tap.

Fig. 42





CHEF MODE

This section includes a library of international, Italian and ethnic recipes, constantly updated, with also photos, proceedings and useful advices for the correct use of the oven. It is possible to easily download updates directly from the control panel.



In this section, the collection of available recipes is **divided first in COOKING METHODS** (the icons at the top). In fig. 43, for example, the selected cooking method is 'GRILL'.

- After choosing the cooking method, it is time to choose the **FOOD CATEGORY**. In this case, the possible choices change depending on the cooking method chosen above. In the figure, the selected food category is "Beef".
- At this point, Master-Pro control panel will display all the recipes where beef is grilled.



Just tap the PLAY key  to select the recipe. Favourites can be saved by tapping the  symbol (see page 43).

Fig. 43

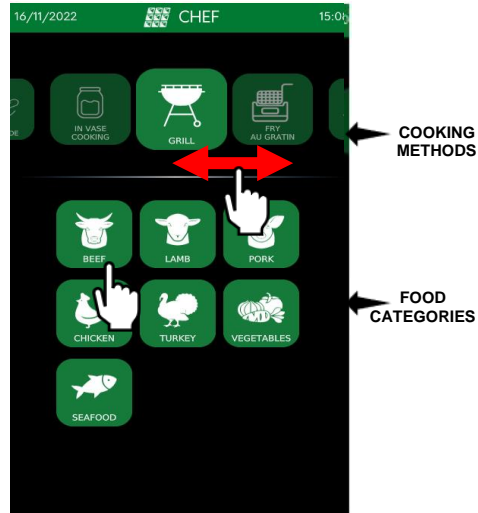
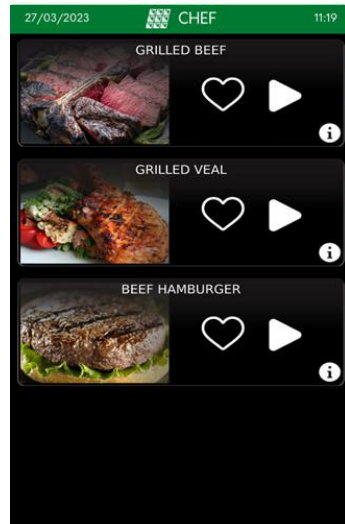


Fig. 44





For each recipe it is asked to choose the desired **"COOKING LEVEL"**, that is how much the product should be cooked (more or less cooked), so with a more or less intense colour.

- In this specific case (**fig. 45**), this product provides **for control temperature with heart probe**. The grade in detail can be seen in the upper right.
- For recipes without probe involved, it is requested to also specify the **"BATCH LOAD"**. Drag from left to right to increase the number of trays. In this case, the time indicator will change automatically.

Fig. 45

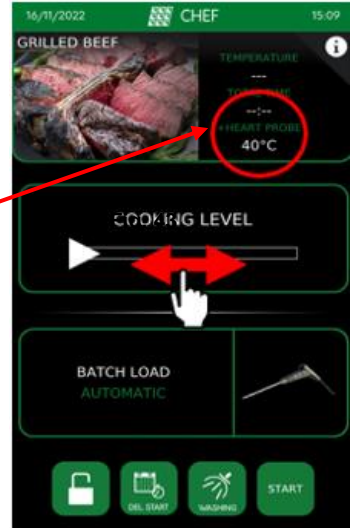
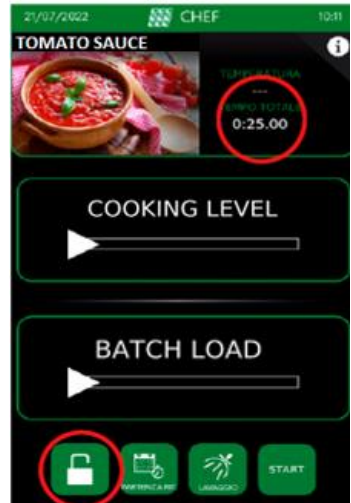


Fig. 46



The padlock symbol at the bottom on the left gives the possibility to "fix" the parameters described above. Just tap it once to "close" the padlock. The icon will then change with this:





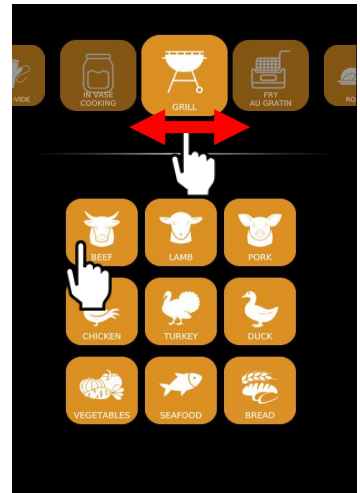
FAST COOKING

This mode is designed to automatically set all the program parameters according to the desired **COOKING METHOD** and the chosen **FOOD CATEGORY**.



The difference between FAST COOKING mode and CHEF mode is that here the **parameters remain open**, that is, they can be modified both before and during cooking. Therefore, there will not be a list of unmodifiable recipes, but a fast and general setting of the most recommended parameters for the chosen cooking.

Fig. 47



- After choosing **COOKING METHOD** and **FOOD CATEGORY**, a screen similar to the manual one will be displayed. Here, the parameters will already be set with **standard values** for that type of cooking and food.

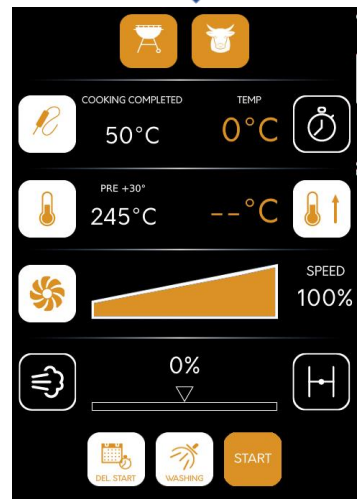


Fig. 48



PLANNING

This is a cooking system with an advanced MULTI-TIMER, autonomously able to calculate and manage all the recipes times. There are three different (logical) operation modes: **À LA CARTE**, **MISE EN PLACE** and **ON TIME**.

This advanced MULTI-TIMER cooking system allows the insertion of recipes more easily and intuitively than manual method does. In fact, Master-Pro control panel will automatically suggest which recipes are suitable for the chosen cooking method.

Below a written explanation and the corresponding operation scheme are proposed. Next, a practical example of how to program a cooking session is given.



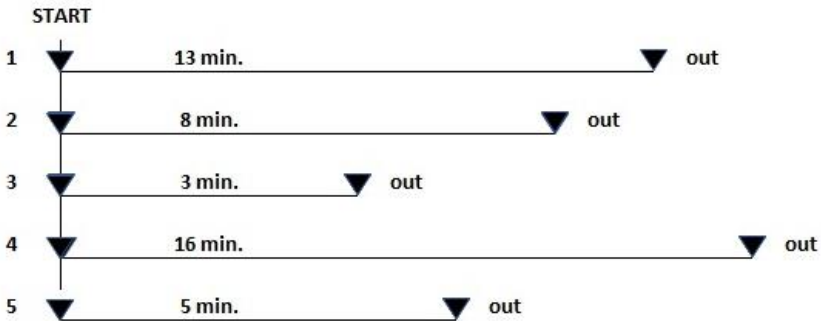
À LA CARTE

With this selection, the logic of the multi-timer is the same used in MANUAL mode: **the trays are all inserted together** and, at the end of each cooking time, the oven warns that the product is ready.

So, **the products come out one at a time**.

À LA CARTE

All the products are inserted at the same time and come out one at a time once they are perfectly cooked.





MISE EN PLACE

This selection applies a reverse logic: the aim this time is to **take out the products at the same time**, despite having different cooking times.

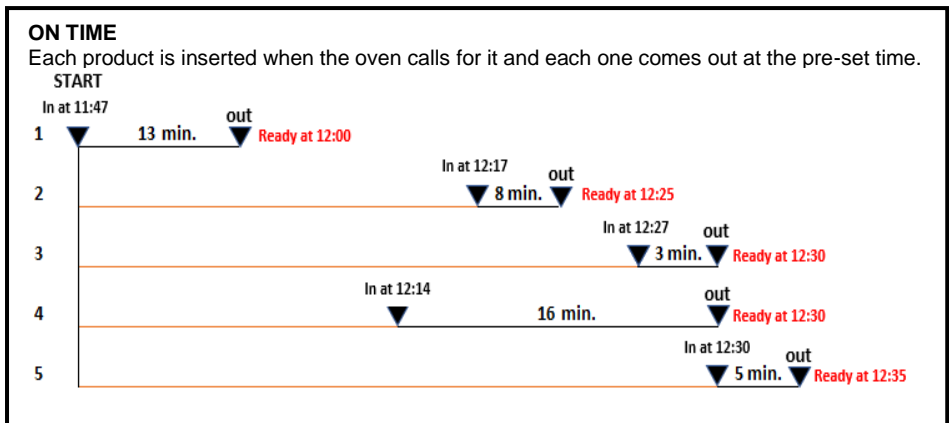
So, **the oven will progressively warn the user to insert one product at a time**, from the longest to the shortest to be cooked.



ON TIME

The logic slightly evolves for ON TIME selection: the aim is to give an **exit time to each product**.

Then, depending on the cooking time, the oven will warn the user to insert the correct product considering the current time.





Below an example of PLANNING programming to show how to enter parameters and recipes:

In this case the selected mode is MISE EN PLACE, with method "STEAM". Three recipes are carried out together, **two from the CHEF recipe book, the third instead by setting a time manually.**



Enter **MISE EN PLACE** mode by tapping the corresponding icon. Scroll to select the desired method of cooking, in this case **STEAM** (fig. 49). Tap just once to enter the parameters screen.

Fig. 49



The parameters screen (fig. 50) now offers the most indicated cooking settings for the chosen method (STEAM). However, the cooking parameters remain always modifiable. Tap the **TIME** icon to fill the recipe list. A grid will open (fig. 51) and the recipes can be inserted. Tapping on the numbers, corresponding to the levels of the trays, a list of all the most suitable recipes for "steam" will be displayed (fig. 52). Swipe from top to bottom to select them.

Fig. 50

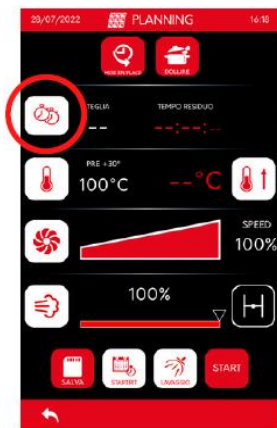


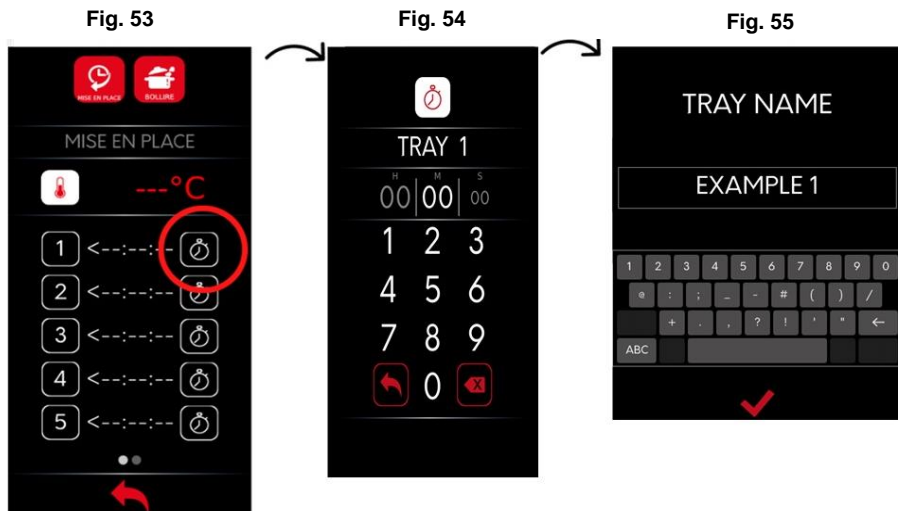
Fig. 51



Fig. 52



- To insert a time manually, just tap on the time icon on the right in the levels grid. Then, a screen (**fig. 54**) where it is possible to enter a time first (in the "à la carte" mode, a temperature for the heat probe too), then a 'tray name' (**fig. 55**). In the example, the time is **5 minutes** and the tray name is **'Example 1'**.



- By confirming with the check button, the grid will be filled with the chosen recipes with names and times (**fig. 56**). Go back using the arrow to see, next to the time icon, the number of the tray to be inserted first.

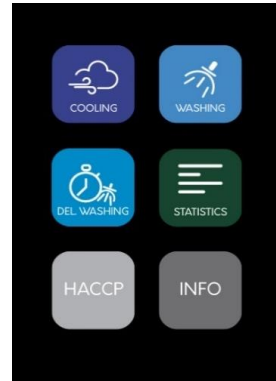




UTILITY

This section contains some useful functions for maintenance, monitoring and proper operation of the oven.

Fig. 59



COOLING

Suggested and automatically carried out by the oven when moving from a high-temperature cooking to a lower-temperature one, it ensures the highest versatility by preventing errors and reducing production time.



It is possible to manually run a cooling program from the Utility section. Just press START to execute it and STOP to arrest it. Both in manual and automatic mode, remember to open the oven's door, so to let the fans run and cool the chamber quickly (**fig. 60**).

Fig. 60





WASHING

In any working mode, the Washing menu is accessible. This option provides for 4 washing programs, determining the intensity of the cleaning cycle, 1 program for rinsing and 1 for filling.

Fig. 61

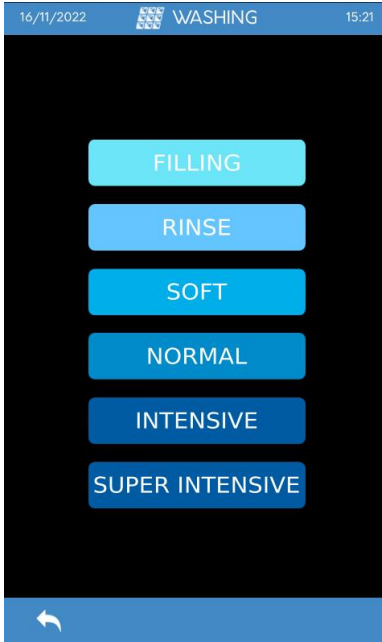


Fig. 62



It is very important to perform a **FILLING** program every time the washing system is installed with its product (including the first installation of the oven). The suction pipe must therefore be well inserted in the detergent/rinse-aid tank. In this way, the correct functioning of the entire washing system is ensured. At the end, the correct execution of the program will be signaled by an acoustic signal and the cooking chamber washing cycle will be operating.



ATTENTION: after filling, or in case of interruption of the washing program (both on purpose or because of a blackout), the control panel will signal an alarm, requesting the mandatory execution of the rinsing cycle to erase any trace of detergent in the oven chamber (fig. 63).

Fig. 63





For a constant and correct operation of the oven, **it is strongly recommended to always keep it perfectly clean**. Most of all, cooking very fat or sugary products may generate spots that fix with high temperatures, obstructing important parts of the machine.



- It is possible to proceed with the washing cycle **only if there is no cooking program in execution** and if the cleaning products (detergent and rinse aid) are present in the circuit.
- It is recommended to execute the washing cycle **if the oven is cold**.
- If the chamber's temperature is too high when activating a washing program, **the cooling program is automatically executed**. Once the proper temperature has been reached, the oven proceeds with the washing program previously set.
- During the execution of the washing program, the control of the MASTER-PRO panel is inhibited.

DETERGENT AND RINSE AID TO BE USED

We have developed an innovative product serving both as detergent and rinse aid simultaneously.



Ref.: 41310002

The only other product serving both as detergent and rinse aid simultaneously tested and strongly recommended for optimal results is the following:

- **Johnson Diversey Suma Auto Oven 2in1 Clean D9.10**

To contact the venues in the world of Johnson Diversey, refer to the following web site:

<http://www.diversev.com/contact-us>

The automatic washing system was designed and tested using these specific products. The company shall not be responsible for eventual malfunctions due to the use of different products.



DELAYED WASHING

The oven can automatically execute a washing program just by previously scheduling it at a specific time (e.g., at night, to cut costs on electricity).





Just tap the “DEL. WASHING” icon to choose the desired program (fig. 64), set date and hour. Confirm with the green check button . The display will show the corresponding countdown (fig. 66). To cancel, just tap on the Recycle Bin icon .

Fig. 64



Fig. 65

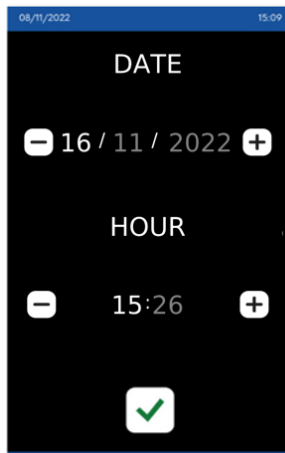
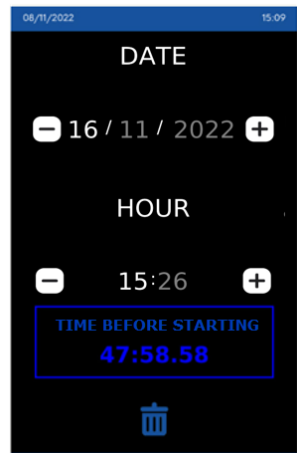


Fig. 66



STATISTICS

This page shows statistics and useful information for monitoring consumption, cooking and washing programs.



Three counters are displayed: the first on electricity consumption, the second on water consumption for steam during the cooking programs, the third on water consumption during the washing programs.

HACCP

HACCP – MASTER-PRO

HACCP is the acronym of Hazard Analysis and Critical Control Points and basically consists in a self-control system to be performed by every professional within the field of foods production in order to estimate dangers and risks, and also to establish control measures to prevent any potential hygienical and sanitary issue.

Interesting data are the regular records of all the cooking parameters, such as room temperature, heart temperature, humidity degree, etc., and other parameters to record the start of the ovens cleaning processes too.

Malfunctions of the oven may affect the cooking programs success and such irregularities can be caught by analyzing cooking logs.



Just tap the Folder icon above to view the HACCP logs list on the display (fig. 67).

The files can be scrolled through by date. The system creates a new file daily (fig. 68). Select one to view all the HACCP data for the selected day's cooking programs (fig. 69).

Fig. 67

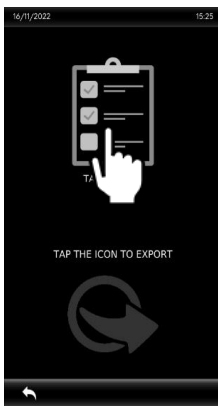


Fig. 68

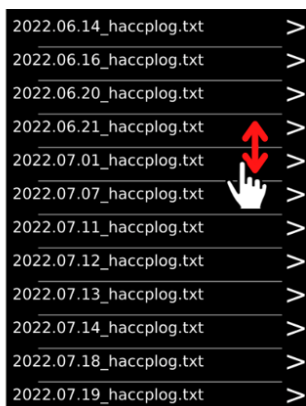


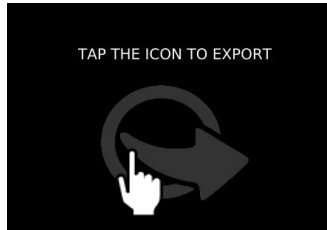
Fig. 69





Just connect a USB key to the oven and tap the Arrow icon below (fig. 70) to export and download the file containing the data list sorted by date.

Fig. 70



INFO

INFO

This page includes some important information regarding the identification of the oven, such as serial number and other technical data (fig. 71).



On top, the screen indicates the oven's serial number. Under that, the **POWER BOARD** and the **DISPLAY BOARD** data such as software releases and other information for technical service.

Fig. 71






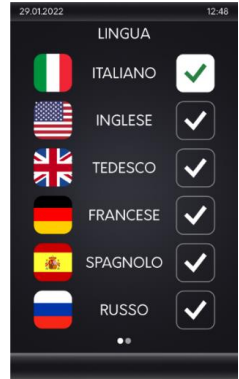
SETTINGS

Enter the settings menu just by tapping the corresponding icon at bottom right of the main menu to modify the desired language, date/hour, background, USB enabling, brightness, sounds and Wi-Fi connection.



LANGUAGE

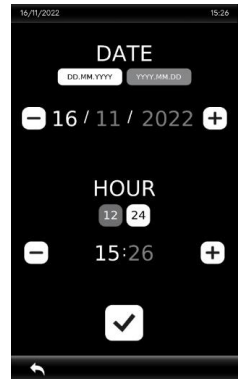
Tap the "Language" icon to view a list of all the available languages. Select the desired one and confirm with the check button .




DATE AND HOUR

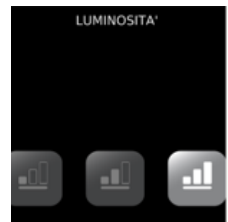
Tap the "Date-Hour" icon to set the desired date format. Then, press the date or hour value to be modified. The selected value will be highlighted, then it will be possible to modify it by using the plus or minus buttons on the sides.

Confirm with the check button below .



BRIGHTNESS

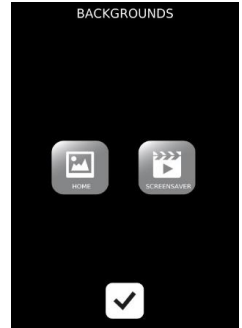
Tap the "Brightness" icon to select the screen brightness. Three options are available: low, medium and high. Select the desired one and confirm with the check button .





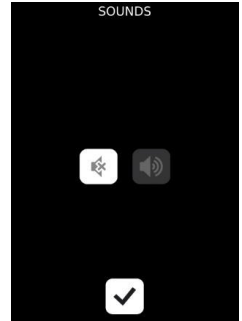
BACKGROUNDS

Tap the “Backgrounds” icon to change the background for Home, operating sections and “oven-off” screens. It is possible to choose between fixed or alternate background mode. Select the desired one and confirm with the check button ✓.



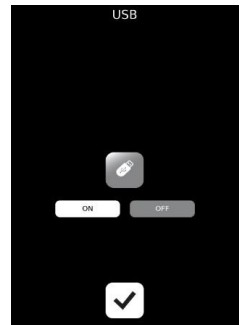
SOUNDS

Tap the “Sounds” icon to activate or deactivate the oven’s buzzer. Select and confirm with the check button ✓ below.



USB

Tap the “USB” icon to enable or disable the USB port above the display. If disabled, all the actions needing the use or the support of the memory peripheral device cannot be executable. Select and confirm with the check button ✓.



TECHNICAL DATA AND DIMENSIONS

The data sheets with all the technical features of our ovens can be checked and downloaded at <https://www.bakeoff.it/en/ovens> or by using the following QR code:



SERIAL NUMBER LABEL





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