



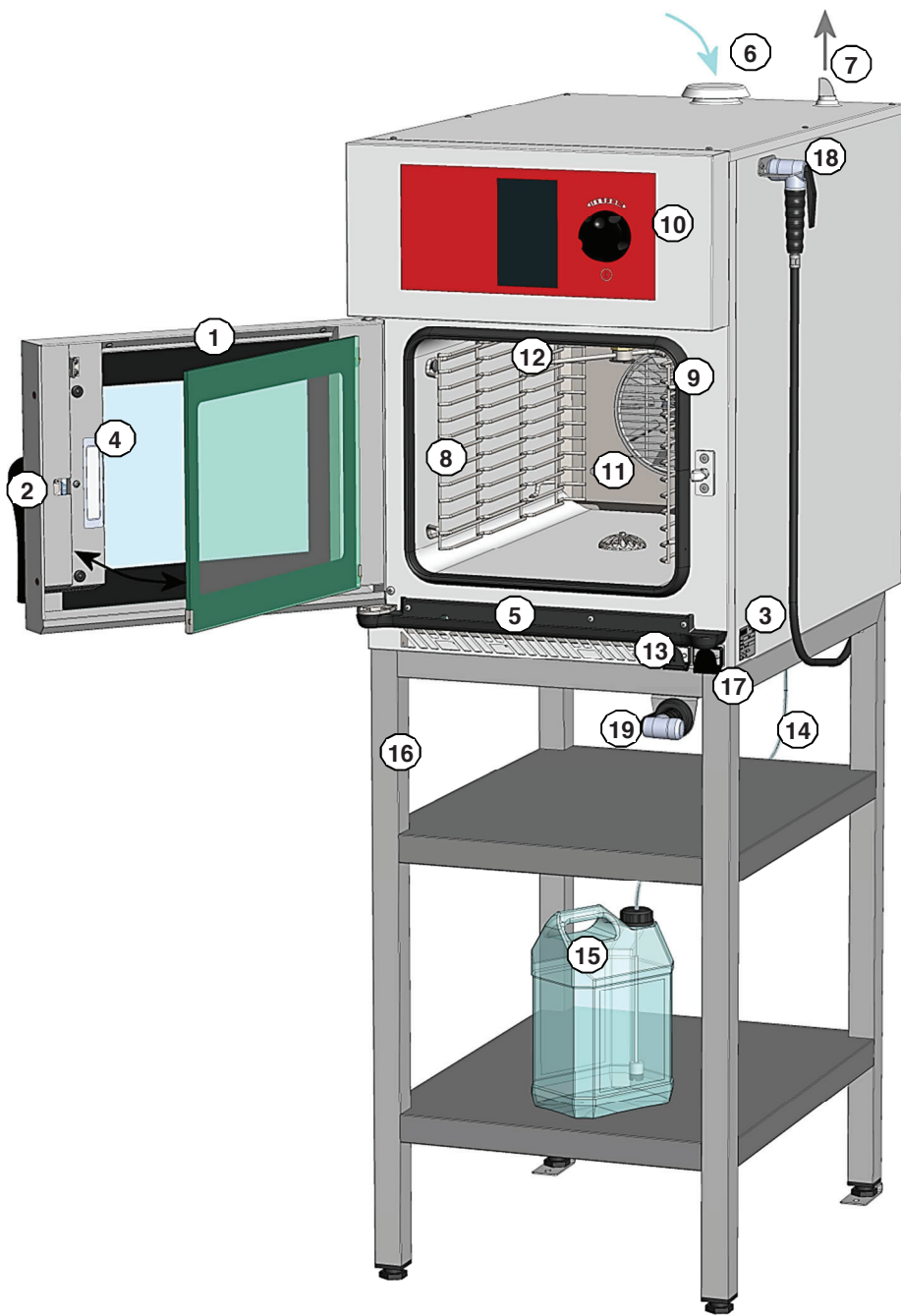
TECHNIQUE

MINIJET "FastPAD"

OPERATING MANUAL
Combi Ovens

EN

COMPOSITION OF THE APPLIANCES



- 1 : Double glazed door (*unlockable from the inside*) /
- 2 : Door handle
- 3 : Data plate
- 4 : LED strip lighting
- 5 : Door channel
- 6 : Motorised vent valve
- 7 : Excess vapour discharge chimney
- 8 : Runners
- 9 : Cavity seal
- 10 : Control panel
- 11 : Sheet duct
- 12 : Wash arm
- 13 : Core probe socket
- 14 : Cleaning product supply pipe with end weight and bung
- 15 : Cleaning product container (*not supplied*)
- 16 : Stand (accessory)
- 17 : USB port (accessory)
- 18 : Independant hose kit (accessory)
- 19 : Retractable hose kit (accessory)

CAPACITY per cavity



Attention: For your safety and that of the equipment always comply with these load limits.

| | | | |
|-------------------------|-------|------|------|
| GN 1/1 trays(325 x 530) | 12 | 6 | 4 |
| Spacing between levels | 22 mm | 45mm | 67mm |
| Maximum quantity | 16 Kg | | |

MINIJET "FastPAD" ELECTRIC

COMPOSITION OF THE APPLIANCES

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- WARRANTY -

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

- WARNING -

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



VULCAN

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1 GENERAL

The toughened glass control panel on your oven consists of:

- a coder knob:



Switches on the oven and its display screen.

Power on: press for 1 second

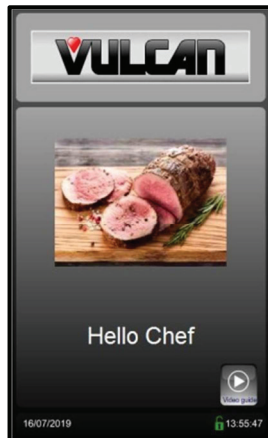
Switch off: press for 3 seconds

Allows parameters to be changed rapidly (Temperature, time ...) and validated by simply pressing the knob.

- a touch screen:



- ◆ The control panel is operated via a serigraphic touch screen using your fingers. We recommend the exclusive use of your fingers and no other items such as knives, forks or spoons etc.



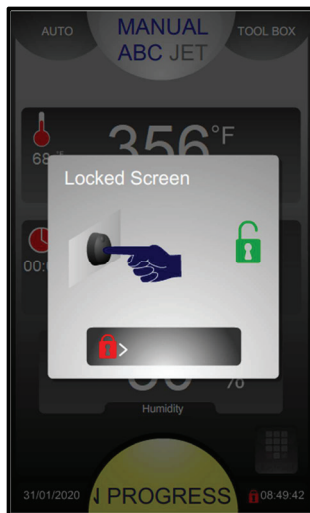
You need only touch the screen with your finger to access parameters and information.

The welcome menu is displayed briefly when the unit is switched on then replaced by the Manual menu.

For stacked double level ovens the upper control panel is for the top oven.

1.1 SCREEN LOCKING

The screen automatically locks after a few seconds at the start of a cooking or cleaning cycle. This function is active by default but may be deactivated within the client parameters



→ To unlock the screen press the coder or slide the padlock to the right

→ The "padlock" icon indicates whether the screen is locked or not.

2 ABC MODE



- Display of actual and set temperature
- Time display
- Automatic Humidity adjustment based on temperature selection. Manually change if desired. 0% is similar to convection setting with vent open, 100% is always adding humidity
- Date and time

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

3 JET MODE



- 3 cooking modes: Convection, Steam and Combined (from 0 to 100%)
- Display of actual and set temperature
- Time / Core temperature display
- Ventilation speed (1 to 100%)
Vent outlet
Manual humidification
Cooking details
- ... In progress: cooking in progress
II : Pause (door open)

4 MANUAL MENU



- 3 cooking modes: Convection, Steam and Combined (from 0 to 100%)
- Display of actual and set temperature
- Selects preheating before cooking. To deactivate press for 3 seconds
- Time / Core temperature display
- Ventilation speed (1 to 100%)
- Vent outlet
- Manual humidification
- Rapid cooling & Holding mode (hot cupboard)
- Plated meal regeneration
- Add a cooking phase
- Quick save a recipe
- Touch screen (alternative to using the select knob)

STOP / START cooking. Changes colour when:

- Cooking Coloured yellow
- Pause (door open) Coloured yellow
- Cooking finished Coloured red

Water hardness limitations for steam mode:

Depending on steam usage levels, action may be required to treat hard water to avoid a build-up of lime scale in the boiler and excessive consumption of descaling product.

| Steam usage level | Water hardness | |
|------------------------------|----------------------------------|----------------------------------|
| | GN 1/1 oven | GN 1/1 oven |
| Medium (3 to 7 hours/day) | Max 40°F (28°e, 22°d, 400ppm) | Max 20°F (14°e, 11°d, 200ppm) |
| Intensive (>7 hours/day) | Max 20°F (14°e, 11°d, 200ppm) | Max 10°F (7°e, 6°d, 100ppm) |

5 AUTO MENU

5.1 AUTOMATIC / PROGRAMMED RECIPES



- Favourite recipes
- Pre-programmed recipes (80 roughly)
Clients recipes (capacity of 100 recipes in total, each with 6 cycles)
- 6 Principle families with direct access to the recipe
- Recipes can be edited
Copied
Created
Modified
Deleted
Detailed display
- «Multi Level» programme: 10 independent timers


↑ Recipe displayed by list or photos

To add a favourite recipe: select a recipe from the factory or clients list, then press a free space for 3 seconds

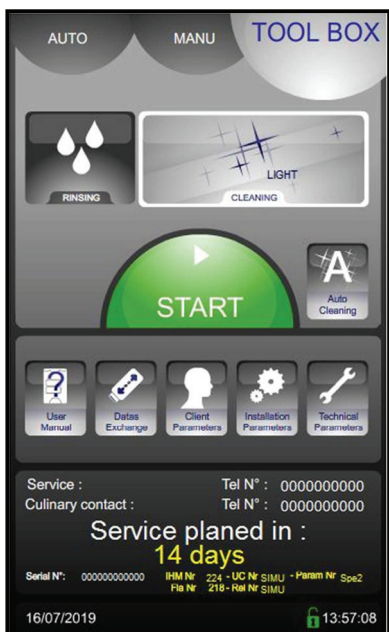
5.2 MULTI-PRODUCTS SCREEN

Multi-products screen must already have been added to my favourites



- The first recipe selected determines the cooking mode and temperature
- Example for selected recipes:
Level 6: Recipe selected but not started
Level 5: Cooking
Press the elapse time to display the identification image of the recipe for 5 seconds
Level 4: Recipe finished
- Level free for a new recipe
- Pressing  only displays recipes in My favourites library compatible with the recipe that is running
- Erases all the recipes that have finished or not yet started

6 TOOL BOX MENU



- Rinse (between batches of cooking...) replaces the spray hose
- Auto Cleaning
- Programmable auto clean for every day of the week (Day / Time)
- Operating mode
Data exchange (HACCP, Photos, Recipes, Manual, Consumption levels (Energy, water ...), Profiles)
- Client settings (Adaptable)
Installation parameters
Technical / After sales
- Maintenance information

6.1 PASSWORD

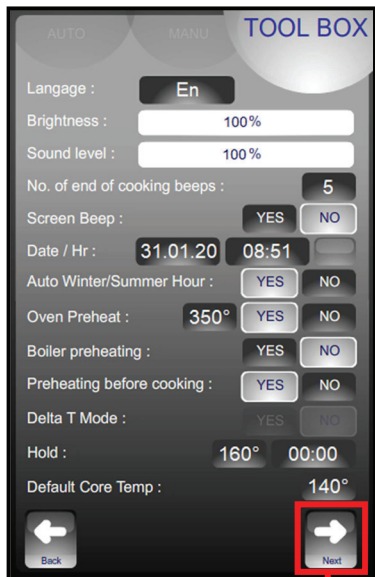
Allows the client access to:

- Data exchange
- Client parameters
- Change the Manual / Auto cleaning

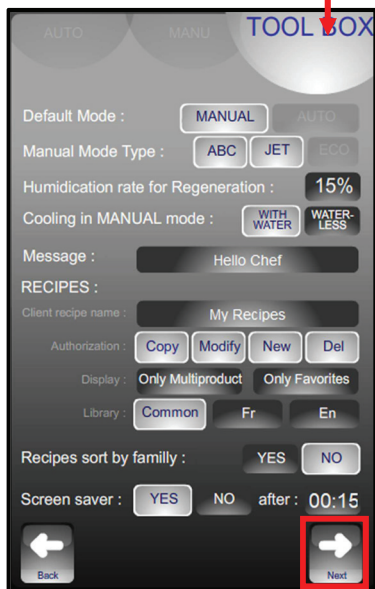


- **0000** : Changeable PIN Code
- **CHEF** : Pass word (Upper or lower case)
- For a personalised code in text format it is possible to switch the keypad to and from alpha numeric

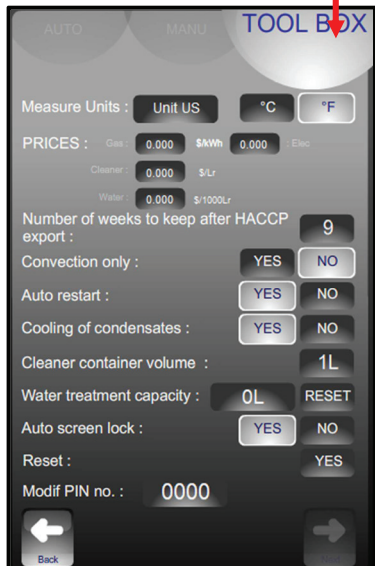
6.2 CLIENT PARAMETERS



- Adjust the screen brightness
- Adjust the end of cycle buzzer volume
- Activation and adjustment of the automatic pre-heat when the oven is switched on.
- Activation of pre-heat function before cooking
- Adjust the time and temperature in holding mode (operating as a hot cupboard in Manual mode)



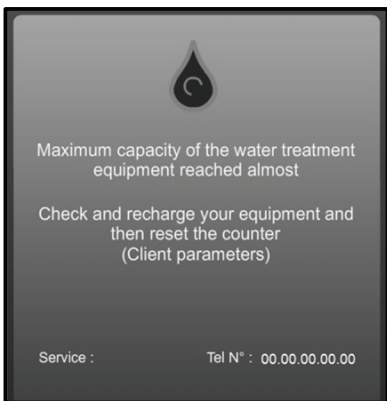
- Choice of default mode displayed when first started
- Choice of humidity level for food regeneration
- Cooling the cooking cavity with or without water (by air)
- Choice of manufacturer's recipes displays: Fr = French / En = English
- Recipes displayed by family group (yes) or alphabetically (no)
- Activate the screen saver (blacks out) after the selected time. Not when a cycle is running.



- Choice of temperature display units
- Enter the cost of energy, chemicals and water to calculate consumption costs. First press activates the cost area. The value can be change slowly with the knob. Second press displays the keyboard to enter a value directly.
- After being exported to USB stick HACCP data prior to this number of weeks is deleted.
- Restarts a cycle automatically if the is a power cut 9if set to YES).
- Option of cooling condensate
- Default volume of detergent container
- The screen automatically locks after a few seconds at the start of a cooking or cleaning cycle
- Software reset (Attention: All recorded information is erased from memory: HACCP data....)

6.3 WATER TREATMENT

This message appears only when the capacity of the water treatment system is being approached (if the counter has been set in Client parameters). This counter is only used if the unit has two separated water supplies.



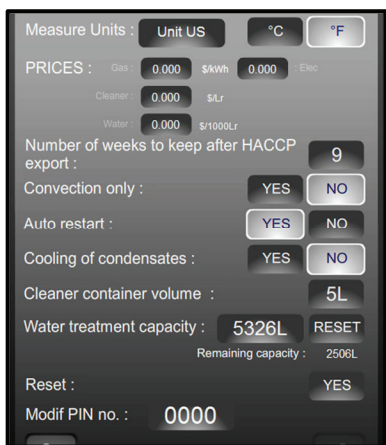
→ Warning message
 This message appears every time the oven is switched on if the programmed water capacity is has reaching its limit.
 After renewal of the system reset the counter as above.

6.3.1 WATER TREATMENT COUNTER

- Go into the "TOOL BOX" screen
- Select the "Client parameters" screen
- Enter the password "CHEF" Permanent pass word (Upper or lower case)
- Validate "V": if the code is correct the menu can be accessed if not return to inputting the PIN



- To modify or enter the value for the capacity of the water treatment system (in litres). Set to zero by default (if the oven does not have a dedicated water treatment system).
 - * Select the zone to be changed
 - * Adjust with the coder knob.
- After any regeneration of the water treatment, reset the counter as required.
 - * Press « RESET »
 - * Confirm by pressing « YES »

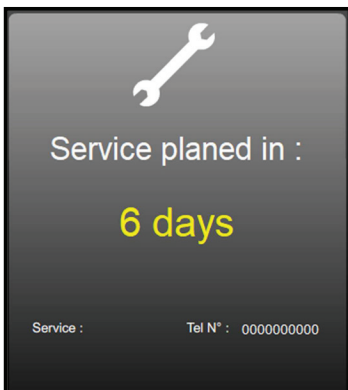


→ The water treatment system's capacity in litres. Reset. By default set to zero (if there is no dedicated treated water supply to the oven)

6.4 PREVENTIVE MAINTENANCE

This message appears only when the oven preventive maintenance is required (if the counter has been set in Installation parameter). The customer will be automatically informed when service is needed. The service counter is a calculated function of the frequency of use and of the number of hours between 2 services.

These values must be entered by the technician when installing the oven and must be verified after every maintenance operation.

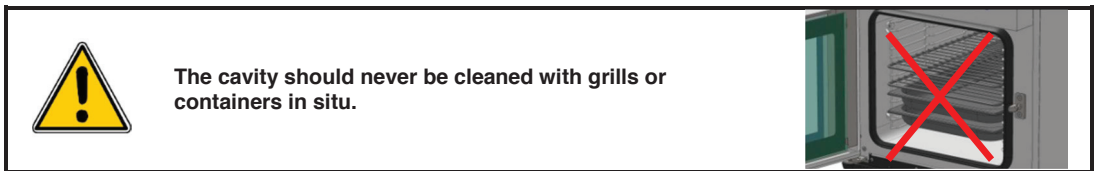


→ Warning message
 This message appears every time the oven is switched on if the use time programmed in the preventive maintenance counter is reached.
 Notify the maintenance department for an intervention as soon as possible

7 CLEANING MENU

There are 2 possibilities:

- Manual cleaning (on demand)
- Auto cleaning (cleaning programmed every day of the week):



7.1 « MANUAL » CLEANING (on demand):



- Intensity of the cleaning: Light / Medium / Intensive (The durations are shown on the left)
- Priming function: When replacing a container, if the supply pipe is empty, select this function ensures the dosage volume will be sufficient to ensure efficient results

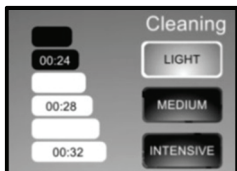
Procedure:

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



→ "Cleaning"

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



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

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

- Press to select:



→ "Back".

- Press to select:



→ "Start" a cleaning cycle.

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

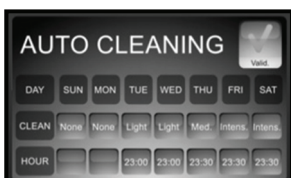
7.2 "AUTO" CLEANING (cleaning programmed every day of the week):

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



→ "Auto cleaning"

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



→ "Programming screen".

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



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



→ "Manual cleaning"

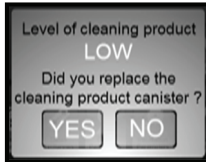
- Please note: If a cooking cycle is running at the time an automatic wash should start the cleaning cycle will be cancelled.

7.3 RAPID RINSING



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

7.4 EMPTY DETERGENT BOTTLE DETECTION



This message appears when the container is almost empty



Validate or change the size of the container. Note the counter is calibrated against this volume.

7.5 REPLACEMENT OF THE CHEMICAL CONTAINER:

The cleaning chemical supply hose is labelled which correspond to the container.

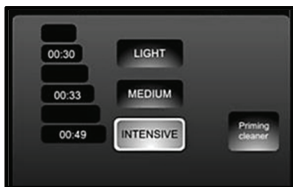


Never use descaling product into the automatic cleaning system. This could seriously damage the ovens hydraulic circuits.

Cleaning
(coloured green)



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



Changing the detergent containers

Use the « Priming Cleaner» functions when changing the chemical container if the supply tube is empty.

For example when you start the unit for the first time.

8 MAINTENANCE OF THE OVEN

WARNING: Regular and thorough cleaning will ensure prolonged service life

- ◆ UNDER NO CIRCUMSTANCES SHOULD CLEANING CHEMICALS BE USED ON SURFACES THAT ARE OVER 60°C. The result will be serious discolouration and damage to the surfaces.
- ◆ Jet washers and hoses, high or low pressure should never be used for cleaning.
- ◆ The warranty will not cover resulting damage if the following guidance is ignored.
- ◆ The appliance must be isolated electrically during cleaning or maintenance and when replacing parts.

8.1 INFORMATION ABOUT STAINLESS STEELS

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

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

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

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

8.2 MAINTENANCE OF EXTERNAL SURFACES

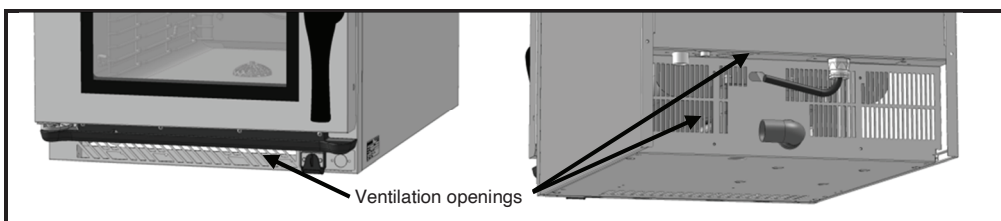
It is necessary to clean the metal surface carefully so as to eliminate all dust, metal particles and deposits of any kind which could damage the steels protective layer mentioned above.

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

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

8.3 CLEANING THE ELECTRONIC COMPARTMENT VENTILATION OPENINGS

The electronics compartment cooling is via the front air inlet. Hot air is evacuated via the rear. Once a week, check that the aeration grids are clean and not obstructed by dust by cleaning its surface with a dry cloth.



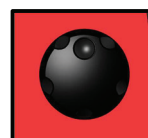
8.4 CLEANING THE CAVITY GASKET

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

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

8.5 CLEANING THE SELECTION KNOB

To clean the part behind the selection knob, remove it.



8.6 CLEANING BEHIND THE INNER DOOR

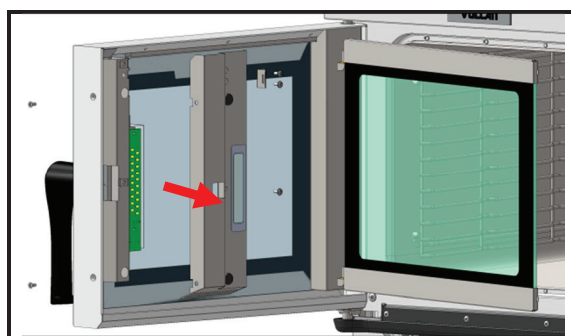
In order to keep optimum visibility of the cooking area, regularly clean the inner door and the door paneling with a suitable product.

Opening the internal glass



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

Opening the door panelling



- Open the door
To open the internal glass
- Press gently on the retaining clip to release the glass
- Removing the door panelling
- Undo the 2 Phillips screws on the side of the door
 - Undo the 3 Phillips screws holding the door panelling
 - Remove the panelling and the internal glass retaining clips

8.7 MAINTENANCE OF INTERNAL SURFACES

The general principle consists in not letting the following settle in certain places:

- Substances likely to become concentrated and so become corrosive.
- Settling of different minerals contained in water and likely to generate corrosion (walls) performance and life-duration (fan balancing, exchanger dissipation, ..) problems.

CLEANING, DEGREASING: Once a day (see paragraph « Cleaning Menu »)

DESCALING: Every day if necessary.

If there are any mineral deposits (whitish specks) as a result of un-softened water in the cooking chamber this must be removed daily.



For maximum efficiency of the descaling product without damaging the material and components of the oven, you should use an appropriate descaler. The use of certain acids has an irreversible destructive effect that may cause significant damage. The descaling product must contain corrosion inhibitors to prevent metal attack. It must also comply with legal requirements, in particular for material intended to be come into contact with foodstuffs.

Chemical products containing nitric acid are strictly prohibited. Recommended composition:

- Phosphoric acid <50%
- Corrosion inhibitor

Procedure:

Before descaling the cooking cavity, a cleaning cycle is required (see paragraph « Cleaning menu ») to dissolve any accumulated grease.

Manual descale:

- Run in steam mode at 60°C for 5 minutes
- Manually spray the surfaces to be treated with a descaling product specifically adapted for use on stainless steel thus the composition recommended is : phosphoric acid with a concentration of less than 50% + tensio- active corrosion inhibitors, diluted to a known level (conforming to the product label and its data sheet) and using suitable protective equipment (conforming to the product hazard sheet). Thoroughly spray the areas with limescale deposits (Fans, elements, panelling).

- Leave the product to act for several minutes depending on the level of scaling.
- Rinse using the automatic rinse cycle (see paragraph « Cleaning menu »).
- Undertake a cleaning cycle (see paragraph « Cleaning menu »)

The optional automatic cleaning system is designed to introduce degreasing detergent and nothing else. Never use a descaling solution. This could cause irreversible damage to your oven.

8.8 MATERIAL USED FOR COOKING CORROSIVE PRODUCTS (Sea fish, sauerkraut)

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

9 ERROR MESSAGES

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

10 PREVENTATIVE MAINTENANCE

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

11 RECOMMENDED AND FRONT LINE SPARE PARTS

| Designation | Code |
|---|--------|
| Drive shaft gasket + wear ring | 145587 |
| 3 way solenoid valve, 2 x 10 L/min + 1 x 5 L/min | 148648 |
| 1 way solenoid valve, 1 x 10 L/min | 148647 |
| Door catch sub assembly | 148786 |
| After sales Minijet element kit 6kW | 148833 |
| Reed switch | 300676 |
| Three-pole 25A 230V 50/60 Hz contactor | 300698 |
| Anti-interference relay | 300769 |
| Ultra fast fuse 0.2A 250V 5 x 20 | 300787 |
| 10amp 5 x 20 fuse | 300788 |
| Safety thermostat | 301066 |
| 1 point regulation probe, PT 100 | 301485 |
| Axial fan | 304297 |
| Motor | 304295 |
| Condensor 12.5µf | 304296 |
| Reducing gear with centre return spring, 85 degrees | 305110 |
| Switching regulator 15V 15W RS 15-15 | 308350 |
| 1A Temporized fuse | 300789 |
| Fuse 2 Amps | 300790 |
| Fuse 0.25 Amps temporized | 300791 |
| Fuse 3.15 Amps | 309407 |
| Fuse 10 Amps 10.3*38.1 class cc | 300793 |
| Transformer | 308496 |
| Transformer 230V/24V | 308492 |
| Inter card cable | 309581 |
| FastPAD screen card | 309634 |
| LED strip | 309638 |
| coder | 309644 |
| FastPAD 2 Max UL relay connection | 309663 |
| Inlet/outlet 1 way solenoid valve, 10 L/min | 314380 |
| CP2A pump | 314379 |
| FHKUC flow meter | 314381 |
| Heating element immersion heater gasket | 366461 |
| Door stop | 366572 |
| Cavity seal | 366649 |
| Door closure mechanism | 384187 |

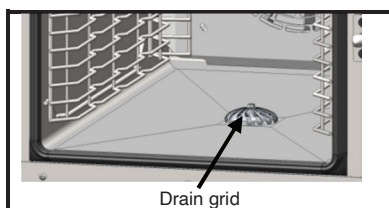

VULCAN
A division of ITW Food Equipment Group LLC

P.O. Box 696

Louisville, KY 40201

12 RECOMMENDATIONS

- ◆ These appliances are for professional use, only appropriately trained personnel should use them.
- ◆ These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.
- ◆ These appliances must be installed with sufficient ventilation to prevent the formation of an excessive concentration of substances harmful for health within the premises in which they are installed.
- ◆ Never block the condensate exhaust flue, because the pressure could rise in the appliance and pose a risk of explosion.
- ◆ If an error message appears consult the list of error messages and follow the ADVICE given
- ◆ When cleaning high pressure jets or lances should never be used.
- ◆ NEVER start the oven WITHOUT HAVING POSITIONED AND LOCKED the ventilation duct.
- ◆ Do not remove the ventilation duct and the drain grid located in the oven. If this grid is missing do not start the oven.



- ◆ Always use a qualified technician to install the equipment.
- ◆ **IMPORTANT:** Please be aware that when cooking dishes prepared with alcohol (coq au vin, pears in wine, etc....). Vapour saturated with alcohol may when heated cause an explosion in the oven and due to the sealed door, create a momentary overpressure which may cause an irreversible deformation of the panels. This risk is further increased when the user adds alcohol to the products near the end of the cooking cycle and closes the door to complete cooking.
- ◆ The appliance must be isolated electrically during cleaning or maintenance and when replacing parts.
- ◆ **For long term reliability and safety it is advisable to have the unit serviced twice a year by suitably qualified technicians** (Dismantling of burners, inspection and cleaning of venturis, cleaning jets, adjustment of air rings, cleaning vents, checking for possible leaks, checking control elements, regulating and safety accessories...).
- ◆ **The oven must be meticulously maintained on a DAILY basis (see the "Maintenance" chapter). In particular, the fans, heating elements and internal surfaces must be kept clean grease and mineral deposits must not be allowed to accumulate.**
- ◆ **NEVER APPLY ANY CLEANING PRODUCT WHEN THE OVEN IS HOT, AT ANYTHING OVER 60°C THE SURFACE WILL BE IRREPARABLY DAMAGED.**
- ◆ Do not open the oven door during a cleaning cycle.
- ◆ Combination ovens should be cleaned with specific products which can resist temperature of up to 70°C. An inappropriate cleaning or descaling product may have a slightly corrosive effect.
- ◆ The detergent chemical risk should not exceed 3 in accordance with EN 1717 (Toxicological information FDS: LD50 > 200mg/kg).
- ◆ **We strongly recommend the use of cleaning products supplied by the manufacturer to ensure good results and optimize the service life of its components.**
Except for the UK market: No detergent product is recommended or supplied. Any detergent used with this appliance must have been verified to represent no greater risk than Fluid Category 3. If the detergent used represents a Fluid Category risk greater than Fluid Category 3 alternative backflow protection to the double check valve supplied with the appliance will be required immediately upstream of the appliance. The backflow protection used must be appropriate to the risk posed by the detergent.
- ◆ In order to ensure optimum cleaning results without the risk of chemical attack we recommend using our cleaning chemical BK101. Other products can be used. Generally cleaning products that are compatible with our ovens should:
 - have a composition based on potassium hydroxide with a concentration < 25%, WITHOUT sodium hydroxide
 - be suitable for use at a temperature of 60°C.
 - include anticorrosion agents
- ◆ For maximum efficiency of the descaling product without damaging the material and components of the oven, you should use an appropriate descaler. The use of certain acids has an irreversible destructive effect that may cause significant damage. The descaling product must contain corrosion inhibitors to prevent metal attack. It must also comply with legal requirements, in particular for material intended to come into contact with foodstuffs.
Chemical products containing nitric acid are strictly prohibited. Recommended composition:
 - Phosphoric acid <50%
 - Corrosion inhibitor
- ◆ The automatic cleaning system is exclusively designed to achieve an introduction of cleaning and degreasing chemical. Never use a descaling agent. This would damage the hydraulic system of the oven irreversibly.
- ◆ **Under no circumstances should the oven be cleaned with grills or containers in situ.**
- ◆ The core probe socket and USB port are fitted with silicone protective covers.
 - Always put the protective cover in place (lowered to protect connections) whenever the socket is not in use.
 - Never "clean" connections with a water hose or a sponge. (If the silicone cover is used and put back in place after use, no maintenance is necessary).
- ◆ The manufacturer certifies that the packaging meets the provision 94/62/CE (relating to packaging and packaging waste of 20.12.94) and requests that the final installer (or user) observes the rules relating to the removal of the packaging (recycling or reuse).
- ◆ « According to article 6 of the decree of 20 July 2005 a marking giving the identity of the manufacturer and the market release date must appear on equipment after 13 August 2005».
- ◆ « The Manufacturer has filled in the National Register. »
 As per the legal provisions in force (article 21 & 22 of the decree 2005-829), the customer is responsible for the obligations relating to the elimination of electric and electronic waste, namely:

- they are to deal with selective treatment, reconditioning and destruction of residue arising from electric and electronic equipment, selectively collected in the installations meeting the technical requirements or in any other installation authorised for the purpose, in another member State of the European Union, or in another State so far the transfer of these residues out of France is made according to the provisions of the Regulation of 1st February 1993 indicated above.
- they must make sure that all fluids of electric and electronic equipment are drained according to the requirements of the provisions.
- they must make sure that the information relating to the removal and treatment of these residues is forwarded to any further acquirer.

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



Warning! Danger! Caution!

- ◆ Cooking appliances may reach 250°C. BE CAREFUL not to burn yourself when using or handling INNER ACCESSORIES (Plates, modules, filter, duct...).
 - ◆ The surface temperature of the door can exceed 60°C. BEWARE OF THE RISK OF BURNS.
 - ◆ Loading and unloading containers and ovenware: The height of the top shelf or runner can be 1.66 m. If unloading manually be careful. **ATTENTION: splashes and spillages pose a risk of scalding.**
 - ◆ When using the core probe be aware that it can be **very hot**, always use suitable protection to avoid burns
 - ◆ Remember the dangers identified on the safety data sheet for detergent
 - Harmful if swallowed.
 - Can result in serious burns.
 - Irritates the eyes.
 - Irritates the respiratory tracts.
 - Risk of serious eye lesions.
 - ◆ Danger of irritation to the skin and eyes or acid burns.
 - Detergents will cause irritation and possible burns if in direct contact with the skin or eyes.
 - Do not inhale the mist or spray
 - Avoid direct contact with these products
 - Never open the oven door during the automatic cleaning cycle
 - Wear protective clothing, gloves and hermetic protective goggles in accordance with the safety data sheet.
 - ◆ Remember the safety advice provided by the safety data sheet for each detergent
 - Do not eat or drink when using these products.
 - Do not inhale their vapours.
 - If case of contact with eyes rinse immediately with plenty of water and seek medical advice.
 - Wear appropriate protective clothing, gloves and face and eye protective gear.
 - In the event of an accident or sickness seek immediate medical attention
 - Dispose of the product and its container as hazardous waste.
- ◆ **Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.**
Return appliance to the nearest authorized service facility for examination, repair or adjustment.

13 GUARANTEE

PLEASE NOTE THAT NO GUARANTEE IS UNCONDITIONAL

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

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

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

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

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

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

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

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

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



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