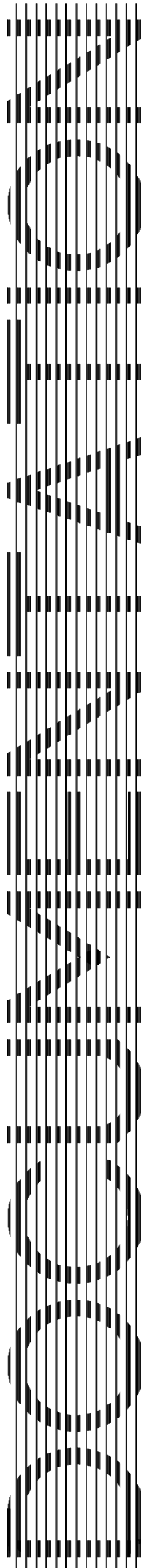


TECHNIQUE

PRECIJET+

OPERATING MANUAL
Combi Ovens

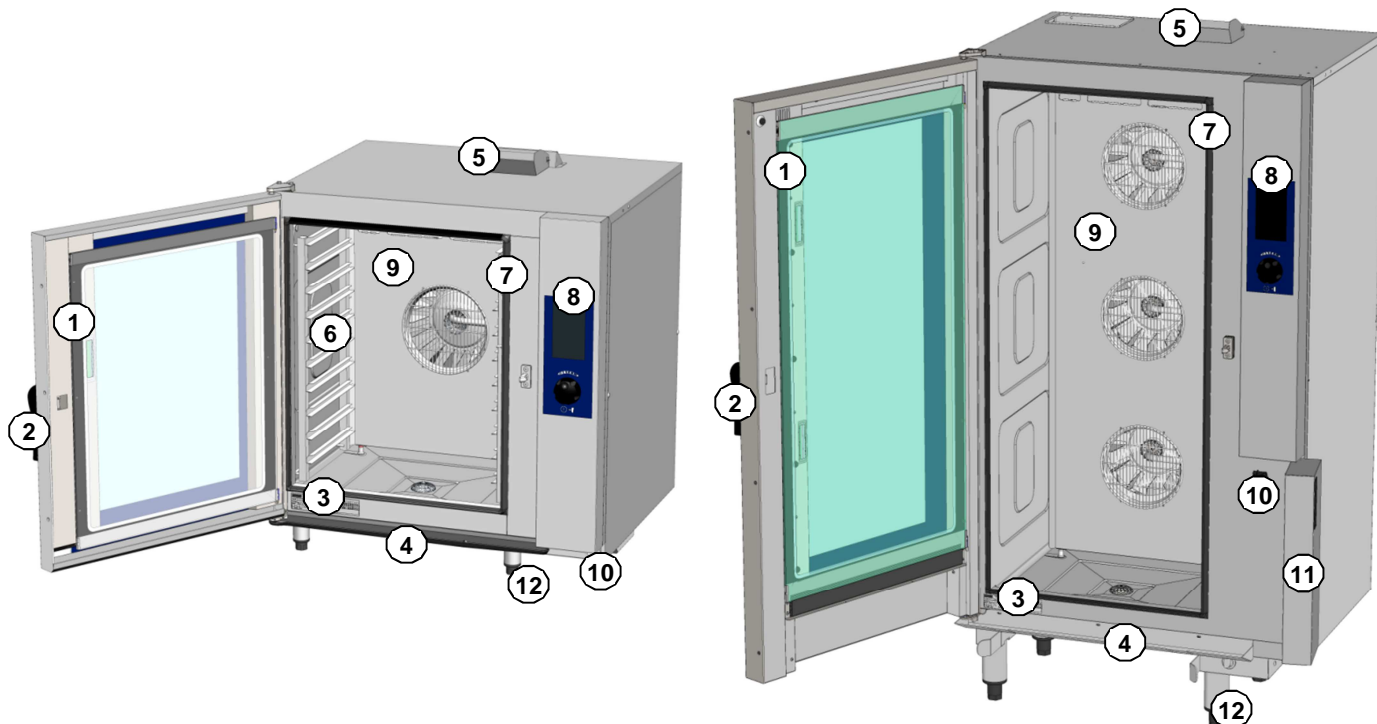
EN



**COMPOSITION DES APPAREILS / COMPOSITION OF THE APPLIANCES /
FUNKTIONSTEILE DER GERÄTE / COMPOSICIÓN DE LOS APARATOS**

**FOURS 6 ET 10 NIVEAUX / 6 AND 10 LEVEL OVENS /
KOMBI DÄMPFER 6 & 10 EINSCHÜBE / HORNOS DE 6 & 10 NIVELES**

**FOURS 20 NIVEAUX / 20 LEVEL OVENS /
KOMBI DÄMPFER 20 EINSCHÜBE / HORNOS DE 20 NIVELES**



- 1 : **Porte double vitrage (déverrouillage du double vitrage par l'intérieur) / Double glazed door (unlocked from the inside) / Gerätetür mit Doppelglasscheibe (Enriegelung der Doppel-glasscheibe von innen) / Puerta de doble cristal (desmontaje del doble cristal por el interior)**
- 2 : **Poignée de porte / Door handle / Türgriff / Empuñadura de la puerta**
- 3 : **Plaque signalétique (visible après ouverture de la porte) / Data plate (visible with the door open) / Typenschild (nur bei geöffneter Tür sichtbar) / Placa de identificación (visible tras la apertura de la puerta)**
- 4 : **Goulotte de porte / Door channel / Türtropfwanne / Canal de la puerta**
- 5 : **Clapet Oura motorisé / Motorised vent valve / Motorisierte Wrasenklappe / Válvula oura motorizada**
- 6 : **Echelles / Runners / Einhängestelle / Guías**
- 7 : **Joint de moufle / Cavity seal / Garraumdichtung / Junta de goma**
- 8 : **Panneau de commande / Control panel / Bedienblende / Panel de mandos**
- 9 : **Gaine fils ou tôle / Wire or sheet duct / Rückwandabdeckung Drahtgeflecht oder Blech / Conducto hilos o chapa**
- 10 : **Prise Port USB / USB port / Steckdose für USB-Port / Toma puerto USB**
Prise Sonde à coeur / Core probe socket / Kerntemperaturfühleranschluss / Toma sonda al corazón
- 11 : **Portillon / Access door / Frontklappe / Puerta**
- 12 : **Pieds de l'appareil réglable en hauteur / Oven legs height adjustable / Gerätefüße höhenverstellbar / Pies de aparato de altura regulable**

CONSEILS PRATIQUES D'UTILISATION / PRACTICAL OPERATING ADVICE / PRAKTISCHE ANWENDUNGSTIPPS / CONSEJO PRÁCTICO DE UTILIZACIÓN

LIMITES D'UTILISATION / USE LIMITS / BESCHICKUNGSMENGEN / LÍMITES DE USO

Capacité intérieur du four: / Internal oven capacity: / Fassungsvermögen des Kombidämpfers: / Capacidad interior del horno

MODELE / MODEL / MODELL / MODELO	6 GN1/1	10 GN1/1	10 GN2/1	6+6 GN 1/1	6+10 GN 1/1	20 GN1/1	20 GN2/1
Plaques GN 1/1 / GN 1/1 trays / Bleche GN 1/1 / Placas GN 1/1 (325 x 530)	6	10	20	6 + 6	6 + 10	20	40
Plaques GN 2/1 / GN 2/1 trays / Bleche GN 2/1 / Placas GN 2/1(650 x 530)	-	-	10	-	-	-	20
Nombre de niveaux / Number of levels / Anzahl Einschübe / Nombre de niveaux	6	10	10	6 + 6	6 + 10	20	20
Espacement entre les niveaux / Spacing between levels / Abstand zwischen den Einschüben / Espacio entre los niveles (mm)	83	67	67	83	83 / 67	65	65

BONNET

BONNET GRANDE CUISINE
Rue des Frères Lumière - Z.I Mitry Compans
77292 MITRY MORY Cedex

LIMITE DE CHARGE / LOAD LIMITS / ZULÄSSIGE BELADUNG / LÍMITE DE CARGA

Attention: Pour votre sécurité et celle de votre appareil, veuillez toujours à respecter les quantités maximum autorisées.
Attention: For your safety and that of the equipment always comply with these load limits.
Achtung: Zu Ihrer eigenen Sicherheit und um Ihr Gerät vor Schäden zu bewahren, halten Sie bitte die höchstzulässigen Mengen unbedingt immer ein.
Atención: Para su seguridad y la de su aparato respete siempre las cantidades máximas autorizadas.

Modèle / Model / Modell / Modelo	Quantité maxi / Maximum quantity / Höchstmenge / Cantidad máxima	Support / Auflage / Soporte
6 GN 1/1	24 Kg	Echelles / Runners / Einhängestelle / Guías
10 GN 1/1	40 Kg	Echelles et chariots à glissières ou Banqueting / Runners and trollies with runners or for Banqueting / Einhängestelle und Hordengestell- oder Bankett-Tellerhordengestellwagen / Guías y carros con correderas o banqueting
10 GN 2/1	80 Kg	Echelles et chariots à glissières ou Banqueting / Runners and Banqueting or runners trolley / Einhängestelle und Hordengestell- oder Bankett-Tellerhordengestellwagen / Guías y carros con correderas o banqueting
6+6 GN 1/1	24 Kg (par enceinte / per cavity / pro Garraum / para cámara)	Echelles / Runners / Einhängestelle / Guías
6+10 GN 1/1	24 Kg (enceinte du haut / upper oven / oberer Garraum / cámara superior)	Echelles et chariots à glissières ou Banqueting / Runners and trollies with runners or for Banqueting / Einhängestelle und Hordengestell- oder Bankett-Tellerhordengestellwagen / Guías y carros con correderas o banqueting
20 GN 1/1	40 Kg (enceinte du bas / lower oven / unterer Garraum / cámara inferior)	Chariot à glissières ou Banqueting / Trollies with Runners or for Banqueting / Hordengestell- oder Bankett-Tellerhordengestellwagen / Carros con correderas o banqueting
20 GN 2/1	80 Kg	Chariot à glissières ou Banqueting / Trollies with Runners or for Banqueting / Hordengestell- oder Bankett-Tellerhordengestellwagen / Carros con correderas o banqueting
	160 Kg	

PRECHAUFFAGE (FOURS 20 niveaux) / PREHEATING (20 level oven) / VORHEIZEN (KOMBI DÄMPFER 20 EINSCHÜBE) / PRECALENTAMIENTO (hornos de 20 niveles)

Quel que soit le mode, ces fours sont prévus pour un préchauffage "AVEC LE CHARIOT en PLACE" ou l'accessoire "Plaque de préchauffage en PLACE". / Irrespective of the mode, these ovens are intended to be preheated "WITH THE TROLLEY IN PLACE or with the optional "Preheating plate fitted". / Unabhängig von der Betriebsart sind die Kombidämpfer für Vorheizen „mit eingeschobenem Hordengestellwagen“ oder mit dem Zubehörteil „Vorheiz-Abdeckblech“ konzipiert. / Sea cual sea el modo, estos hornos están previstos para un precalentamiento "CON EL CARRO EN POSICIÓN" o el accesorio "Placa de precalentamiento en POSICIÓN"

NOTA: Le non-respect de ces consignes engendrera des problèmes dont le constructeur ne pourra être tenu pour responsable. / **NOTE:** The NON-OBSERVANCE of these RECOMMENDATIONS will create problems for which the Manufacturer cannot be held responsible. / **HINWEIS:** Falls diese Anweisungen nicht beachtet werden, können Probleme entstehen, für die der Hersteller nicht haftbar gemacht werden kann. / **Nota:** La inobservancia de estas disposiciones generará problemas de los que el fabricante no será responsable.

PRECIJET+

GAS & ELECTRIC

COMPOSITION OF THE APPLIANCES PRACTICAL OPERATING ADVICE

12	GENERAL	2
13	MANUAL MENU	2
14	AUTO MENU	3
14.1	AUTOMATIC / PROGRAMMED RECIPES.....	3
14.2	MULTI-PRODUCTS SCREEN.....	3
15	TOOL BOX MENU	4
15.1	PASSWORD.....	4
16	CLEANING MENU	5
16.1	« MANUAL » CLEANING (on demand):.....	5
16.2	“AUTO” CLEANING (cleaning programmed every day of the week):.....	6
16.3	RAPID RINSING.....	6
16.4	EMPTY DETERGENT BOTTLE DETECTION.....	6
16.5	REPLACEMENT OF THE CHEMICAL CONTAINER:.....	6
17	MAINTENANCE OF THE OVEN	7
17.1	INFORMATION ABOUT STAINLESS STEELS.....	7
17.2	MAINTENANCE OF EXTERNAL SURFACES.....	7
17.3	CLEANING THE ELECTRONIC COMPARTMENT VENTILATION OPENINGS.....	7
17.4	CLEANING THE CAVITY GASKET.....	8
17.5	MAINTENANCE OF INTERNAL SURFACES.....	8
17.6	MATERIAL USED FOR COOKING CORROSIVE PRODUCTS (Sea fish, sauerkraut).....	8
18	PREVENTATIVE MAINTENANCE	8
19	ERROR MESSAGES	9
20	RECOMMENDED AND FRONT LINE SPARE PARTS	9
21	RECOMMENDATIONS	10
22	GUARANTEE	11

- 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

12 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.

13 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
- Display of times / core temperature
- Ventilation speed (1 to 100%)
Vent outlet
Manual humidification
- Rapid cooling & Holding mode (hot cupboard)
Plated meal regeneration
- Add a cooking phase
Quick save a recipe
Touch screen (alternative to using the select knob)
- Date and time

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)



14 AUTO MENU

14.1 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

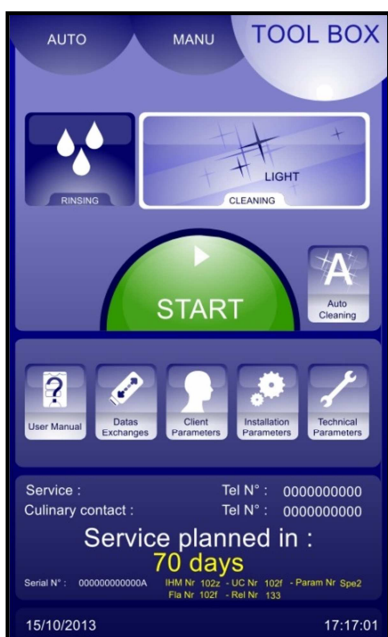
14.2 MULTI-PRODUCTS SCREEN

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

15 TOOL BOX MENU

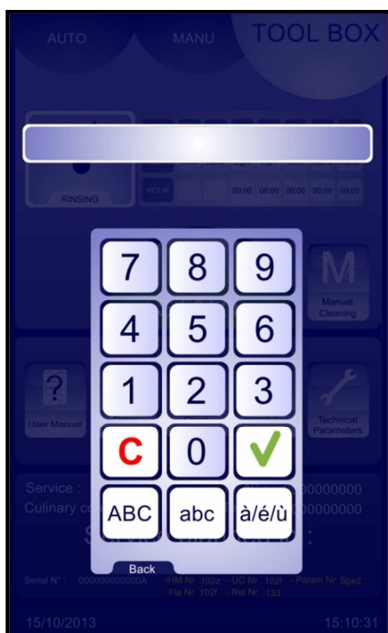


- Rinse (between batches of cooking...) replaces the spray hose
- Auto Cleaning
- Programmable auto clean for every day of the week (Day / Time)
- Operating mode
Data exchange (HACCP, Photos, Recipes, Manual, Consumption levels (Energy, water ...), Profiles)
Client settings (Adaptable)
Installation parameters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

15.1 PASSWORD

Allows the client access to:

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

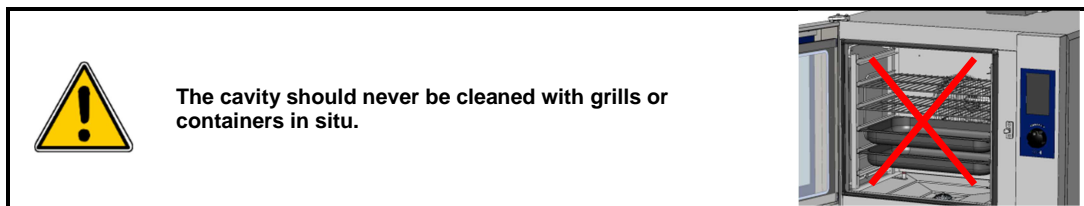


- **0000** : Changeable PIN Code
CHEF : Pass word
(Upper or lower case)
- For a personalised code in text format it is possible to switch the keypad to and from alpha numeric

16 CLEANING MENU

There are 2 possibilities:

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



16.1 « 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

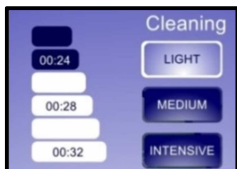
Procedure:

- 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"

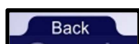
- Select the required level of cleaning depending on how dirty the oven is.



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

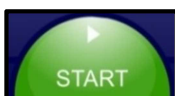
"Replacing the chemical containers"

- 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.

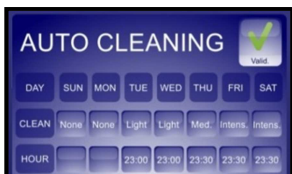
16.2 "AUTO" CLEANING (cleaning programmed every day of the week):

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



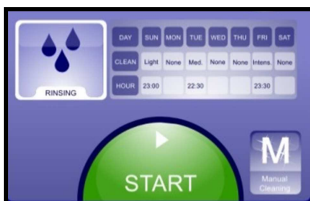
→ "Auto cleaning"

- 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.

16.3 RAPID RINSING

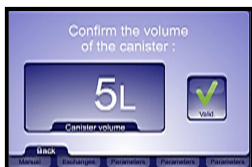


→ Rapid rinse function using only water (no chemical) for example between two different types of cooking

16.4 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.

16.5 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.

17 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.

17.1 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!

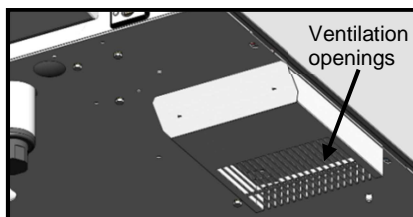
The manufacturer will not be held responsible for cases of corrosion resulting from these conditions and the warranty will not apply.

17.2 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 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.

17.3 CLEANING THE ELECTRONIC COMPARTMENT VENTILATION OPENINGS

Cooling the electronic compartment is ensured by means of the ventilation apertures at the right front of the equipment (6 and 10 level). Once a week, check that the aeration grids are clean and not obstructed by dust by cleaning its surface with a dry cloth.



17.4 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.

17.5 MAINTENANCE OF INTERNAL SURFACES

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

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

A trolley or preheating plate (optional) must be used for the automatic wash cycle on 20 level ovens.

CLEANING, DEGREASING: Once a day (see section « 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 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.

17.6 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.

18 PREVENTATIVE MAINTENANCE

The appliance must be isolated electrically during cleaning or maintenance and when replacing parts.

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 (all models) and bottom door seal (20 levels)	x				Use the correct dose of cleaning product; Rinse thoroughly; Do not use abrasive products.
Visual inspection of cavity seal (all models) and bottom door seal (20 levels)			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	

19 ERROR MESSAGES

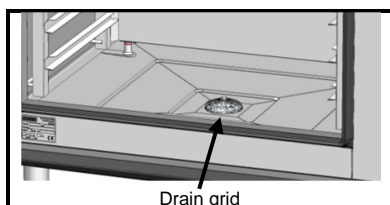
Message on the screen	Consequences	What to do?
i31 : Electronics overheating: Temperature reduced to 180°C	Cooking continues automatically at a temperature below 180°C	Clean the lower and rear air intakes. If the problem persists, call a service technician.
i33 : Core probe non function or not plugged	Cooking stops	To continue cooking connect a probe or switch to timer mode.
E46 : Electronic communication fault (Bus RS485)	Cooking stops	Possible to launch safe mode: convection mode at 175°C (see guidance and info about the control screen).
E53 : Motor short-circuit or ventilation non function	Cooking stops	Switch the oven off and call a service technician.
E61 : Ambient probe short circuit	Cooking stops	Switch the oven off and call a service technician.
E62 : Ambient probe non function	Cooking stops	Switch the oven off and call a service technician.
E67 : Gas safety activated	Cooking stops	Check gas inlet. Switch the oven off and call a service technician.
E68 : Cavity at +290°C	Cooking stops	Switch the oven off and call a service technician.
E72 : Electronics at over + 75°C	Cooking stops	Switch the oven off and call a service technician.
i81 : Water flow rate too low	Cooking continues. A cleaning cycle stops (Paused)	Check the valve and water pressure. Switch the oven off and call a service technician.
E82 : Solenoid sticking	Cooking continues.	Switch the oven off and call a service technician.
USB stick full	USB stick is full.	Clear the USB stick
USB missing	USB stick required	Connect a USB stick

20 RECOMMENDED AND FRONT LINE SPARE PARTS

Designation	Codes
1 way 1 x 10 L/min solenoid valve	144937
Drive shaft gasket + wear ring	145587
2 way solenoid valve, 2 x 10 L/min	147152
Motorised drain outlet	148187
Sub assembly - Gas valve without safety enclosure	148222
Starting electrode	148223
After sales kit 9kW element 340 dia + seal	148752
After sales kit 15kW element 500 dia + seal	148753
After sales kit 9kW element 430 dia + seal	148754
Reed switch	300676
Three-pole 25A 230V 50/60 Hz contactor / Three-pole 32A 230V 50/60 Hz contactor	300697 / 300698
Three-pole 40A 230V 50/60 Hz contactor / Three-pole 50A 230V 50/60 Hz contactor	300699 / 300700
Tree-pole 80A 230V 50/60 HZ contactor	300702
Anti-interference relay	300769
Ultra fast fuse 0.2A 250V 5 x 20	300787
10amp 5 x 20 fuse	300788
2 point PT 100 regulating sensor	301471
1 point regulation probe, PT 100	301485
Axial fan	304194
Condensator 5 µF for pump	304269
Pump with cylinder blocks 230V 50/60HZ	304275
LN2 fixed centrifugal fan 7000rpm	304276
Motor	304292
Condenser 12.5µf	304293
Reducing gear with center return spring, 85 degrees	305108
3 phase 125A fuse holder / 3 phase 50A fuse holder	307468 / 307469
14 x 51 32A GG fuse / 22 x 58 63A GG fuse	307471 / 307472
Switching regulator 15V 15W RS 15-15	308350
Fuse 3.15 Amps	309407
Inter card cable / Inter card cable (2 metres long)	309581 / 309614
FastPAD 2 max power assembly	309635
VISIOPAD screen card	309636
LED strip	309638
VISIOPAD coder	309644
FastPAD 2 screen / FastPAD 2 Max UL relay connection	309646 / 309663
Safety box 577DBC	310324
Motorised valve 1" 230V 50/60 Hz female	314360
Pump 220/240V 50HZ	314373
FHKUC flow meter	314381
Heating element + immersion heater gasket	366461
Door stop	366572
Synthetic filter	386087

21 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.
- ◆ The rate of new air required for combustion is 2m³/h per kW of heating power.
- ◆ 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 and if necessary change the oven from one gas to another.
- ◆ **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 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.**
- ◆ Preheating (20 level ovens): Whatever the cooking mode, these ovens are designed to be preheated with the trolley in place. See «practical use advice ».
- ◆ Using a trolley or preheating plate (optional) is compulsory for automatic cleaning of 20 level ovens.
- ◆ Never place the probe behind the ventilation duct (the probe may deteriorate in proximity to the elements or gas exchange).
- ◆ **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.
- ◆ For maximum efficiency of the descaling product without damaging the material and components of the oven, you should use an appropriate descaler. 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:
 - he is to deal with selective treatment, reconditioning and destruction of residue arising from electric and electronic equipment, selectively collected in the installations meeting the technical requirements or in any other installation authorised for the purpose, in another member State of the European Union, or in another State so far the transfer of these residues out of France is made according to the provisions of the Regulation of 1st February 1993 indicated above.

- he must make sure that all fluids of electric and electronic equipment are drained according to the requirements of the provisions.
- he must make sure that the information relating to the removal and treatment of these residues is forwarded to any further acquirer.

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



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 1.75 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.

22 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.

