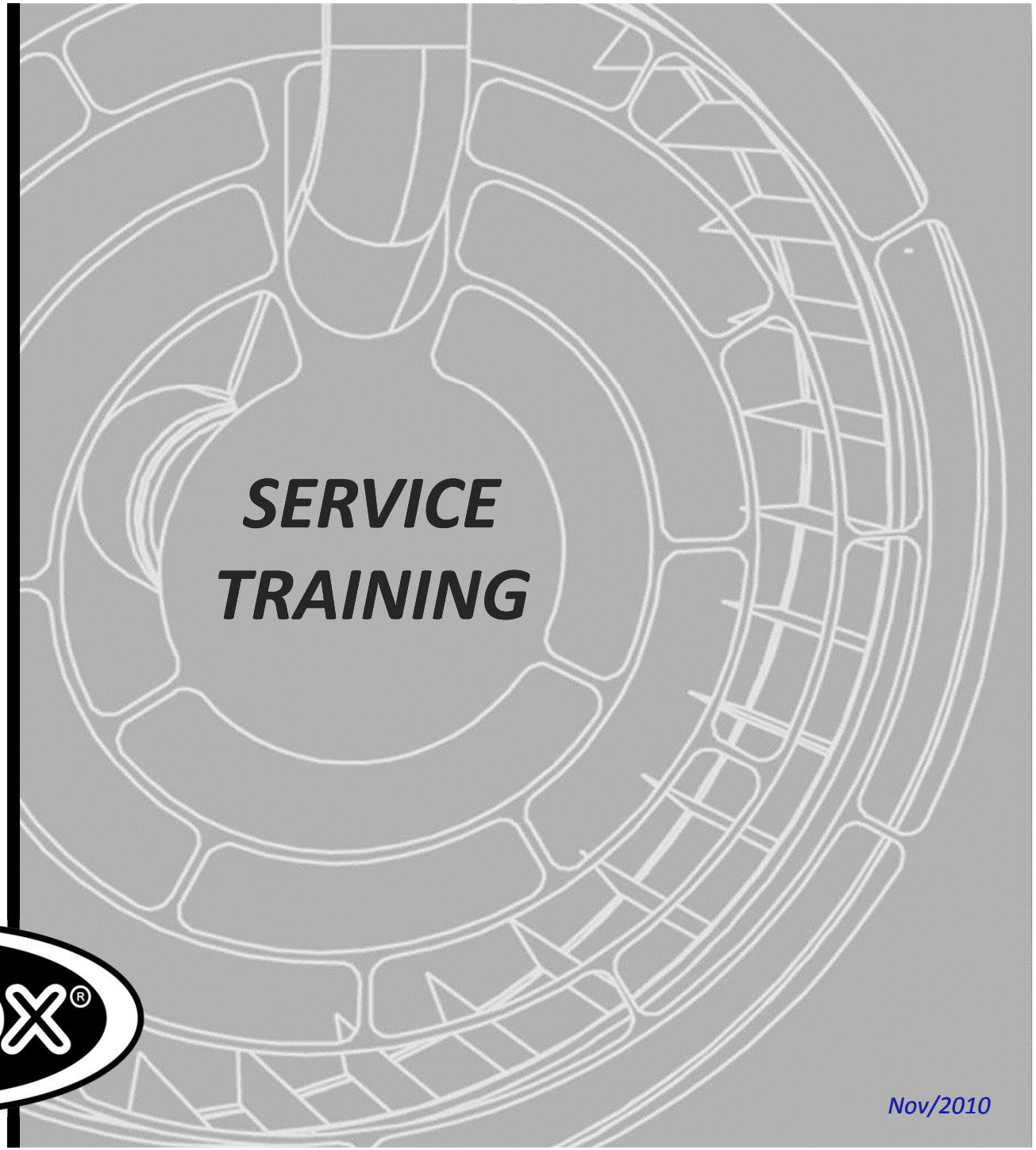
Installation and maintenance



English

Nov/2010

New Serie 5 Ovens

ChefTop™ BakerTop™

- Door integrated LED lights
- Bigger fan
- Rotor.KLEAN: semi-automatic washing
- Stainless L-shaped (BakerTop) or C-shaped (ChefTop) rack ralls
- Balanced phase absortion of heating elements
- STEAM.Maxi: tri-step valve
- ADAPTIVE.Clima
- AIR.Maxi: 3 fan speeds and 3 semi-static function
- 99 programs memory
- 9 cooking steps
- Rapid fan reverse

Door integrated Led

Fan
Bigger fan for higher cooking speed. Fan Brake to contain the energy by at the door opening

Rotor.KLEAN ™
3 automatic washing programs (optional)
2 semi-automatic programs (optional)

Stainless L-shaped (BakerTop) or C-shaped (ChefTop) rack rails

Heating elements:
Balanced phase absorbtion an power modulation

STEAM.Maxi™
BI-STEP valve (accurate steam temperature control)

ADAPTIVE.Clima
Humidity control and 20 ADPTIVE.Clima process memory

AIR.Maxi
3 fan speeds and semi-static cooking modes

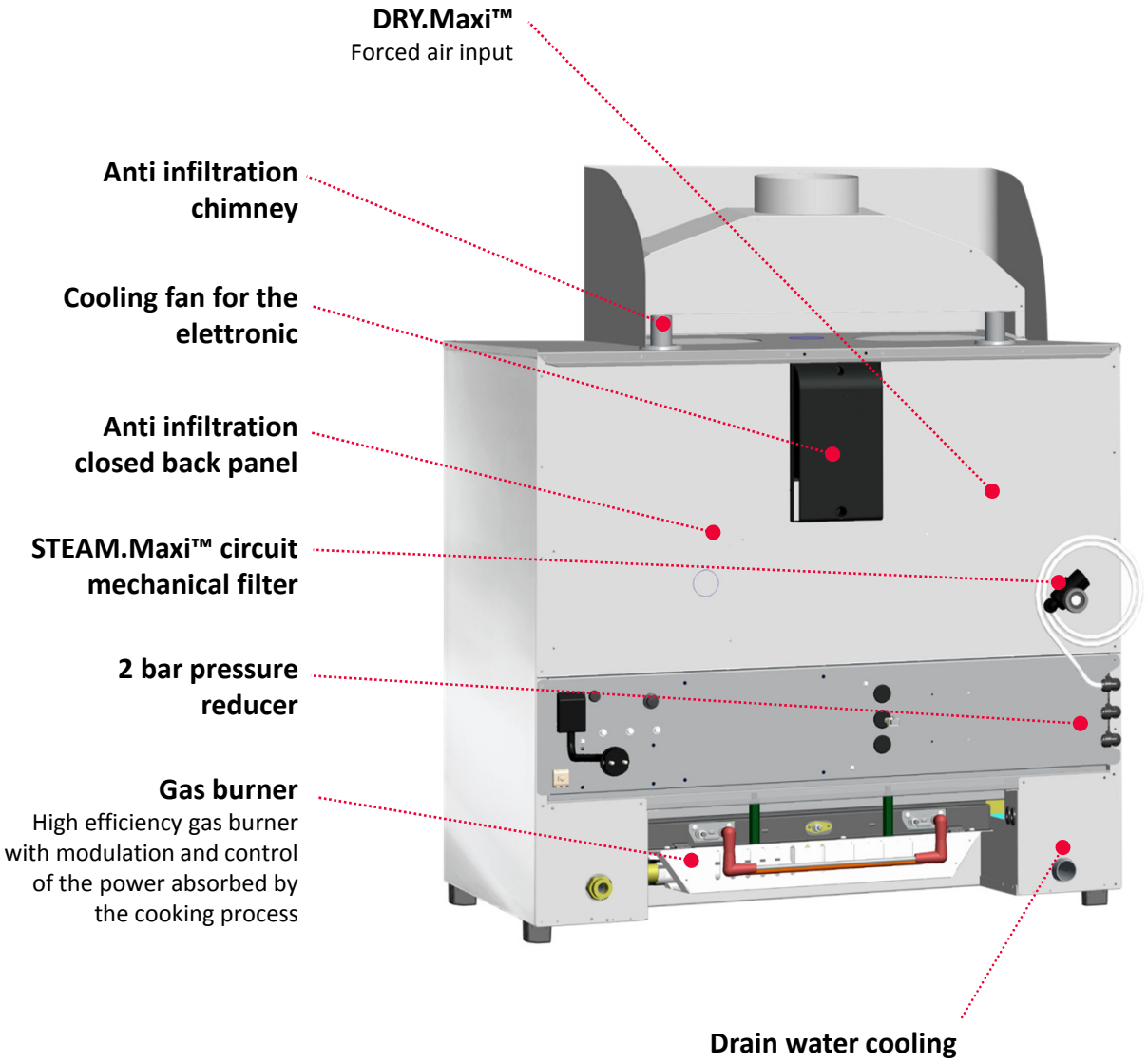
ChefTouch/BakerTouch
99 programs memory, each one identificable with a 25 letters text

Rapid fan reverse
In order to mantain high the thermal pressure on the food

9 cooking steps

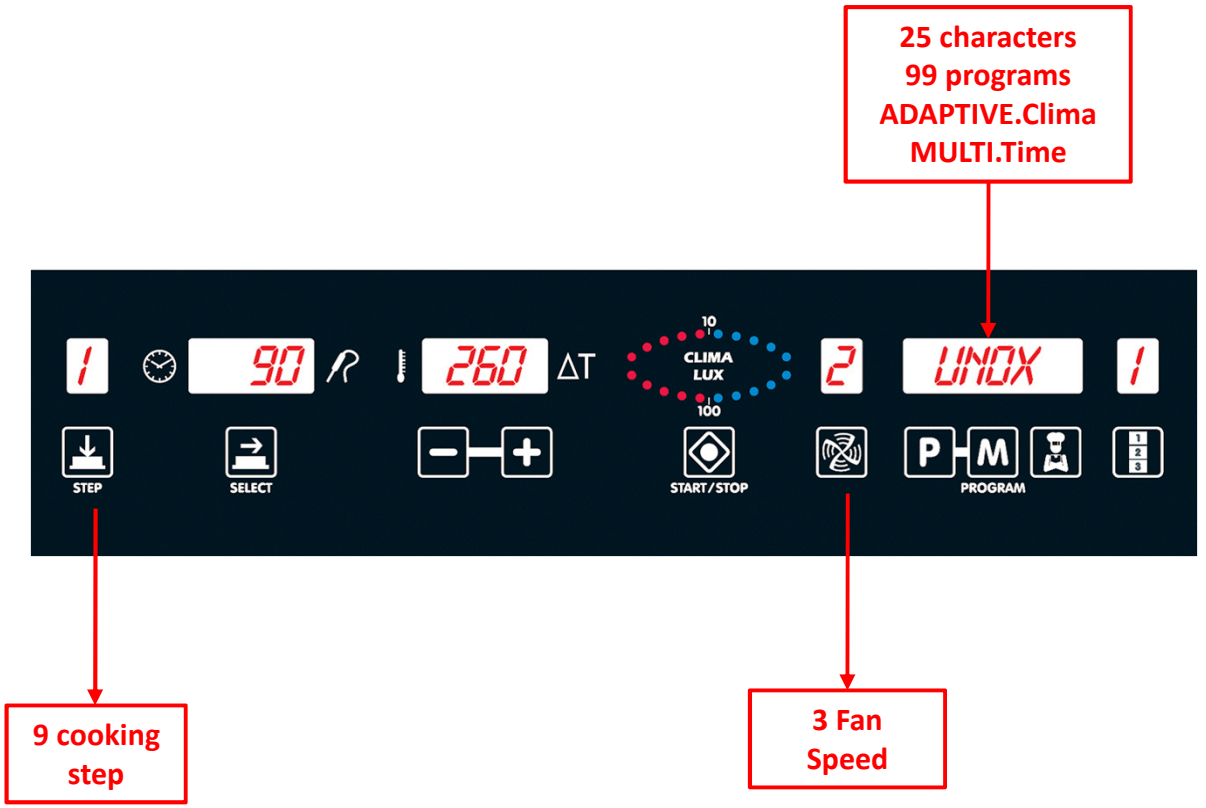
New Serie 5 Ovens

- DRY.Maxi: forced aur input
- Anti infiltration chimney
- Cooling fan for the electronic
- Anti infiltration closed back panel
- Circuit mechanical filter
- 2 bar pressure reducer
- Gas burner
- Drain water cooling



New Serie 5 Ovens

New Control Panel



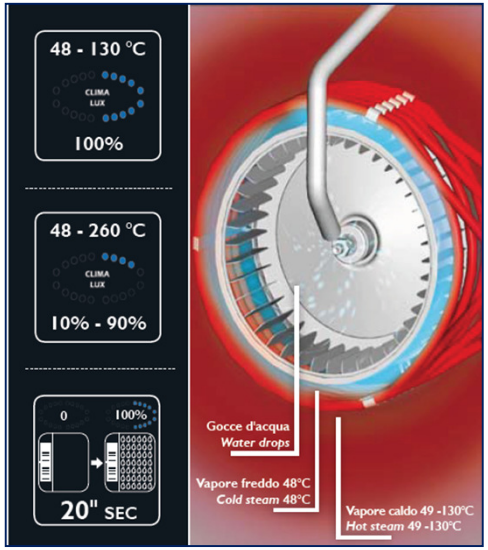
UNOX Technologies

ChefTop™ BakerTop™

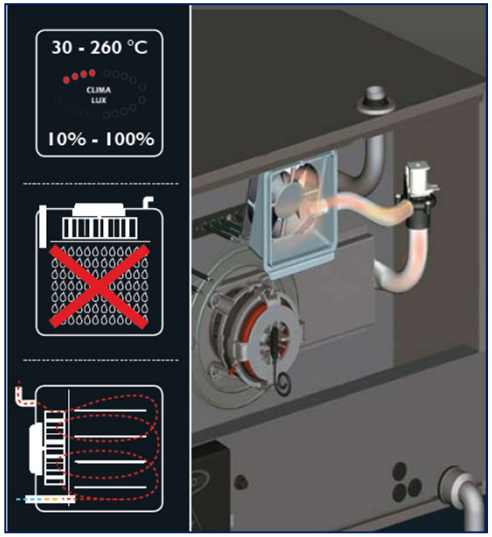
- **AIR.Maxi™**: cooking uniformity
- **STEAM.Maxi™**: steam perfection
- **DRY.Maxi™**: humidity extraction
- **ADAPTIVE.Clima™**: repeat results

AIR.Maxi™

STEAM.Maxi™



DRY.Maxi™



ADAPTIVE.Clima™

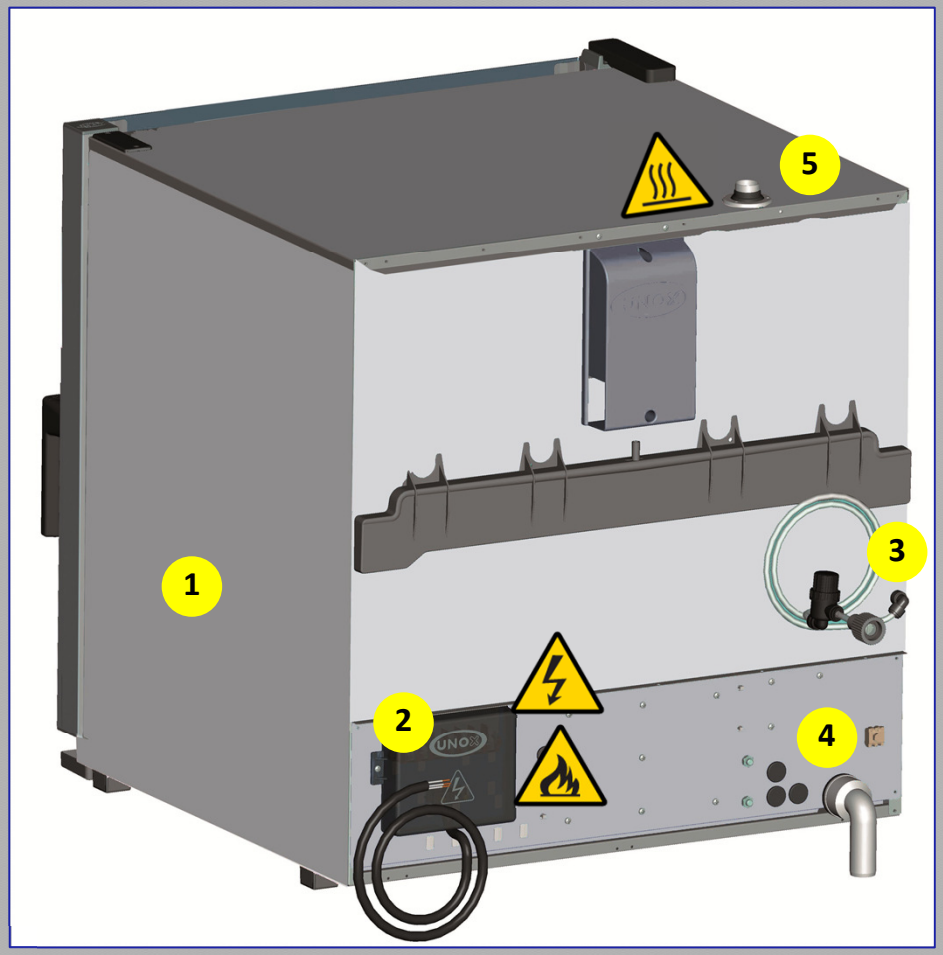
Installation

1. Positioning
2. Preliminary activities
3. Electric power supply
4. Checking the electric connections
5. Gas units – gas supply connection
6. Water inlet: STEAM.Maxi™
7. Water outlet
8. Exhausts
9. Rotor.Klean
10. MAXI.Link – Stacking two or three ovens
11. MAXI.Link – Connecting ovens to accessories
12. Unox condensation hood
13. Unox reverse osmosis
14. Door Inversion
15. Hidden menu (Series 4)
16. Hidden menu (Series 5)

Installation

The oven's installation is divided into 5 parts:

1. Positioning
2. Electric connections
3. Water inlet
4. Water Outlet
5. Exhausts



1. Positioning

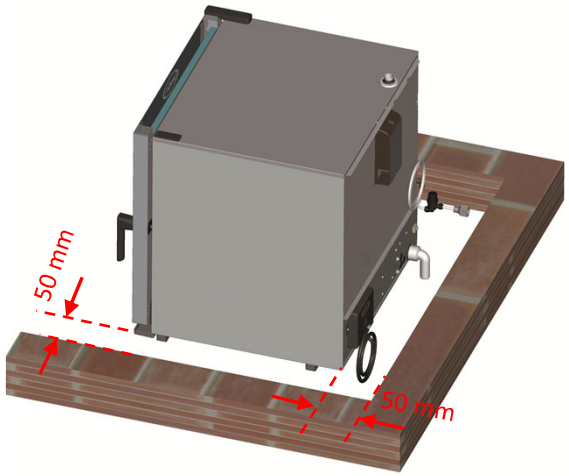
- ChefTop and BakerTop combi ovens are not suitable for built-in installation.

- Distances:
  - It is mandatory to leave 5 cm (10 cm reccomended) of free room all around the appliance in order to guarantee the heat dissipation.
  - It is mandatory to leave 70 cm of distance between the unit and sources of hot liquid drops, such as fryers or similar appliances.

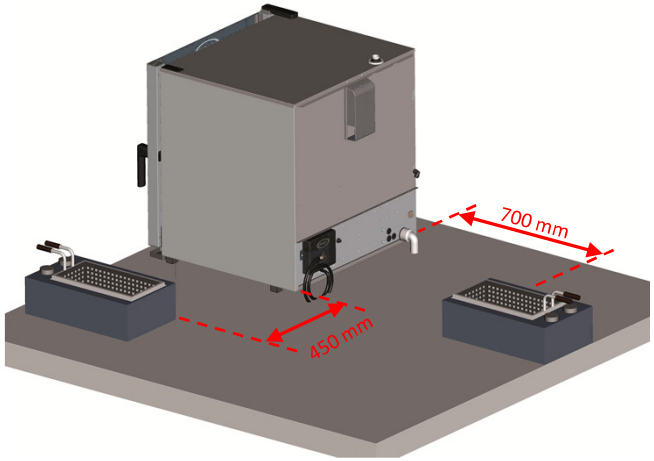
- If the appliance is placed near walls, partitions, kitchen cabinets, decorated edges, etc., it is recommended these are made of non combustible material. Otherwise, they must be coated with non combustible thermal insulating material and the fire prevention standards must be respected.

- During the cooking process, hot exhausts are produced and they are then evacuated by the chimney. Install the unit under a hood of use the Unox Condensation Hood.

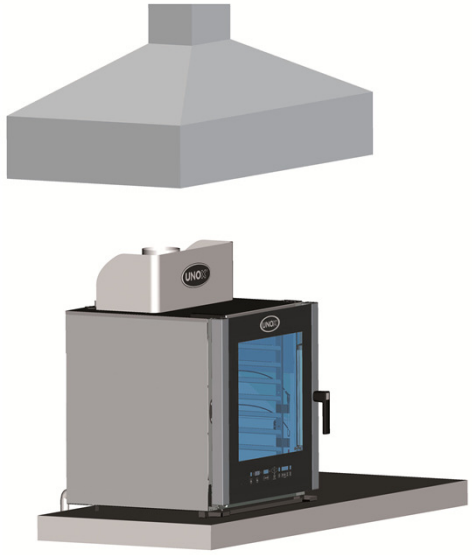
Oven – walls distances



Oven – fryer distances



Oven - hood position



2. Preliminary Activities

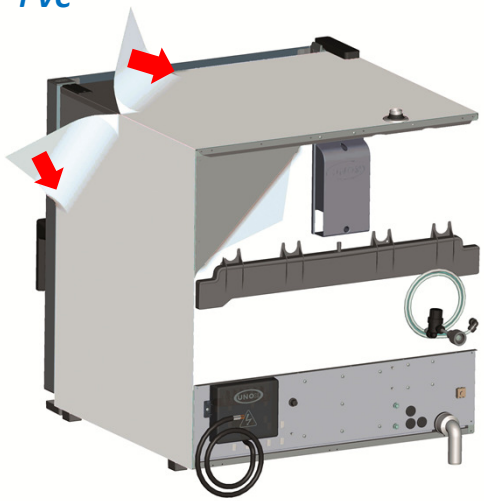
- Carefully remove all the protective film from the external walls of the appliance. Pay attention not to leave any residue of glue. If there should be any residue of glue please remove it with an appropriate solvent.

- Remove the probe protection.

- You will find the feet inside the appliance. They must be fitted to the oven. Never use the appliance without its feet, since they’re made to grant a proper fresh air flow that cools down the electronic circuits and the walls of the unit.

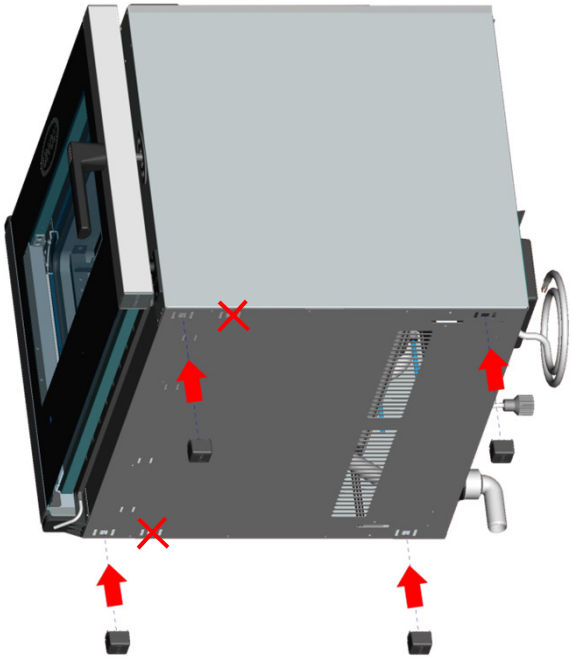
- The others 2 positions will be used for the stacking kit.

PVC



Core probe protection

Feet



2. Preliminary activities

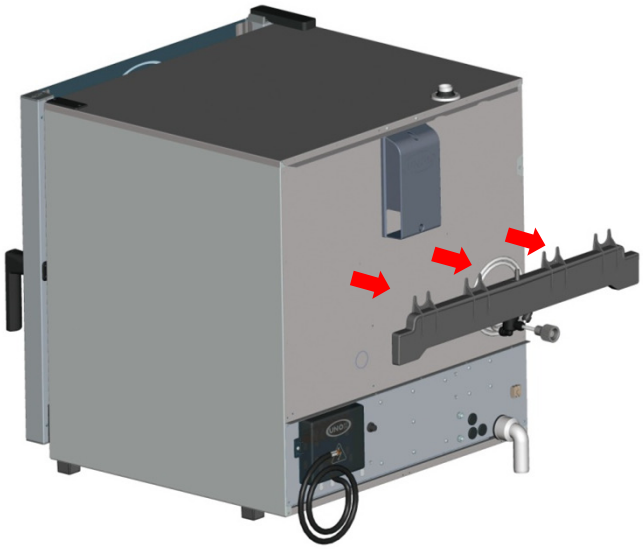
- The drip tray is made to collect the liquids that drop from the inner glass of the door when the door is open.

- When the oven is new, the drip tray is fixed to the back of the oven.

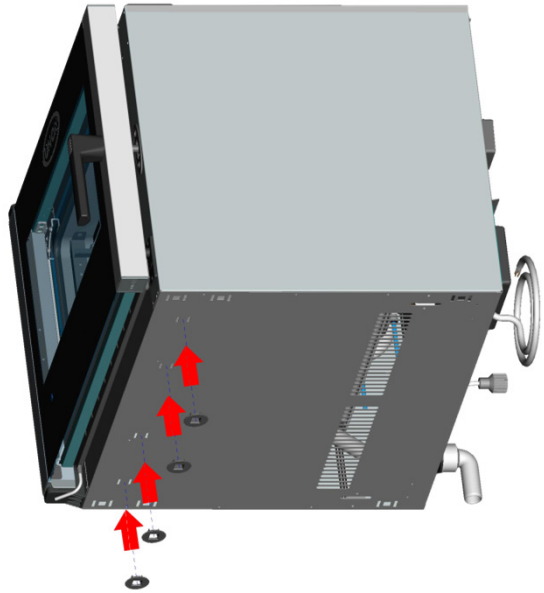
- Insert the tray guides as shown in the picture.

- Fit the drip tray using its guides.

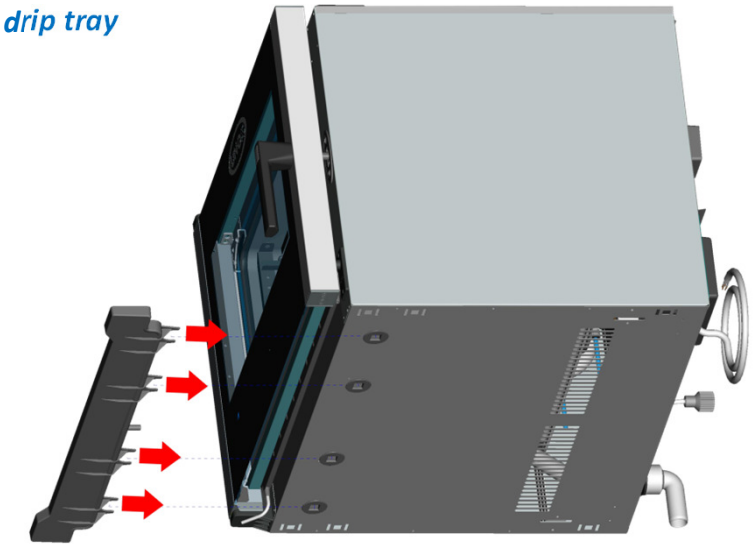
Drip tray



Insert tray guides



Fit the drip tray

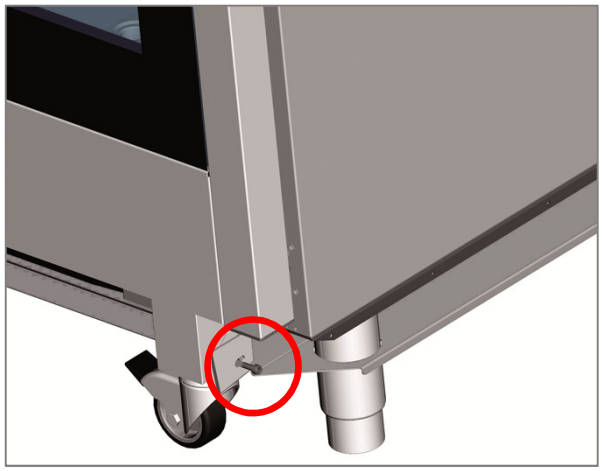


Trolley Extraction and Feet adjusting for trolley inserting:

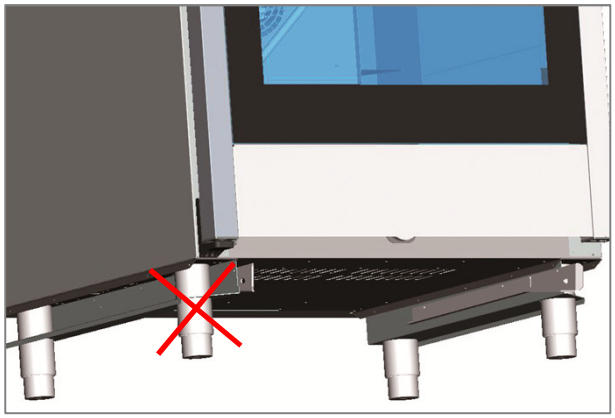
- The trolley is positioned inside the oven and fixed with two lateral screws in order to ensure a safe transport. Before removing the trolley, unfix the two screws as shown on the picture.

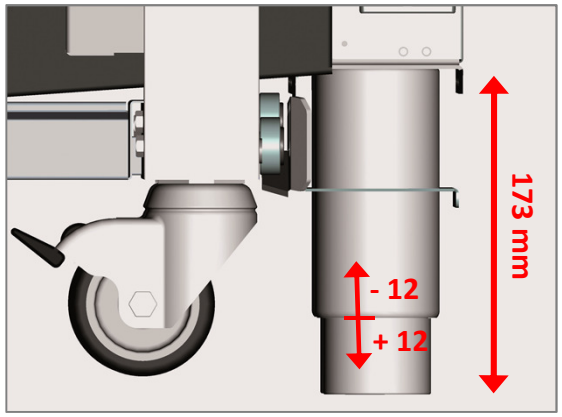
- One of the two frontal feet must be fixed to ensure the basic height already pre setted to 173 mm. Looking one of the frontal fixed foot the other three can be therefore adjusted.

Trolley extraction



Feet adjusting for trolley inserting



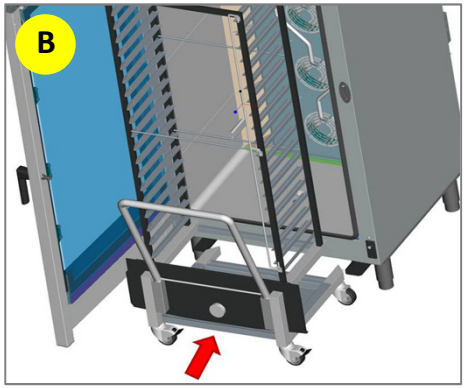


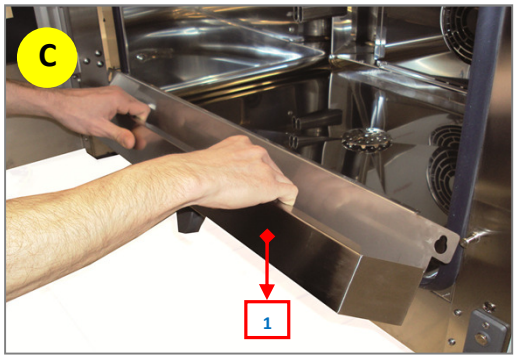
Inserting the trolley and positioning the door closure panel:

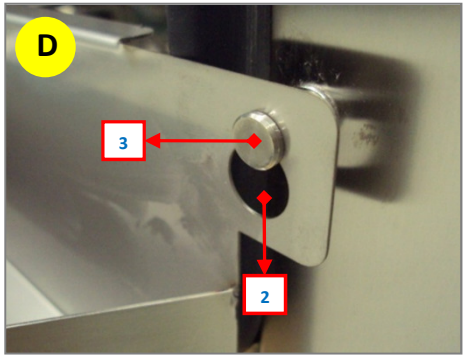
- To insert the tray rack trolley into the oven, slide it in using the runners on the underside of the oven. (Pictures A and B).

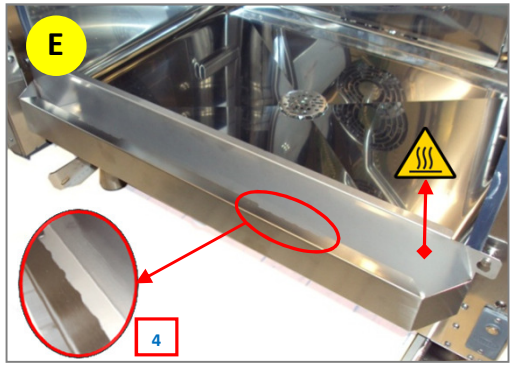
- Open the oven door and hook the panel (1) by making the lateral holes (2) matching the hooks (3) on the lower front of the oven (Pictures C and D).

- As the drip tray is full, wait for the oven to cool down, grasp the drip tray by the hand grip (4) and empty it over the drain placed on the bottom of the oven cooking chamber (Picture E and F).









3. Electric power supply

- The connection to the electrical power supply system must be carried out according to the current local regulations.

- Before connecting the appliance, make sure that the voltage and the frequency correspond to those stated on the data plate of the appliance.

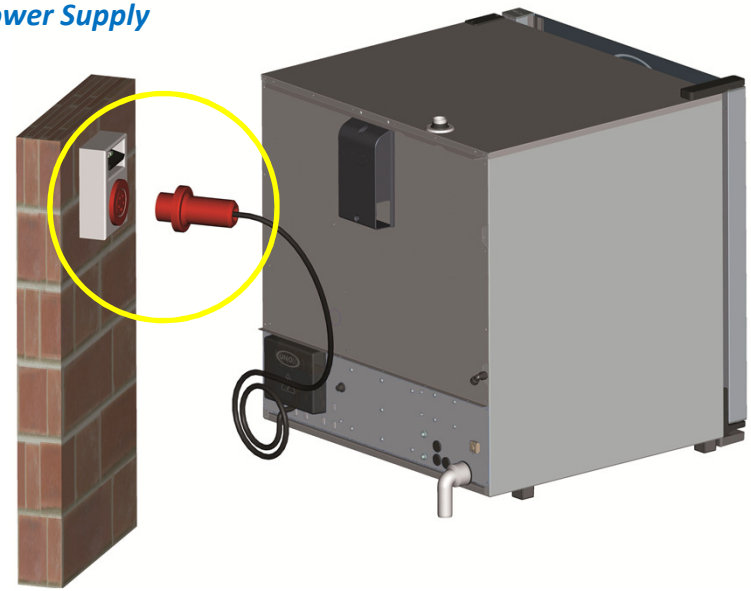
- Place an isolation switch between the appliance and the network in such a way that it will be easily accessible after the installation.

- Each unit must have its own switch. Never connect two units to the same switch.

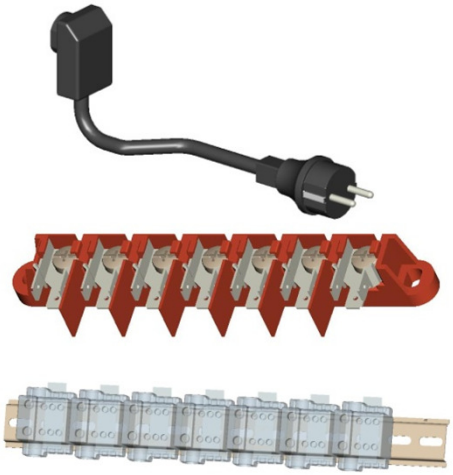
- The appliance must be connected to the electricity mains earth conductor.

- The appliance must be included in an equipotential system whose efficiency must be properly checked according to the current laws. This connection must be done between different appliances through the terminal marked with the appropriate equipotential symbol. The equipotential conductor must have a minimum section of 10 mm2.

Electric Power Supply



Electrical connections



Isolation switch

4. Checking the electric connections

- Check that the actual AMPs absorbtion of every phase is the same as the one reported in the technical data sheet.

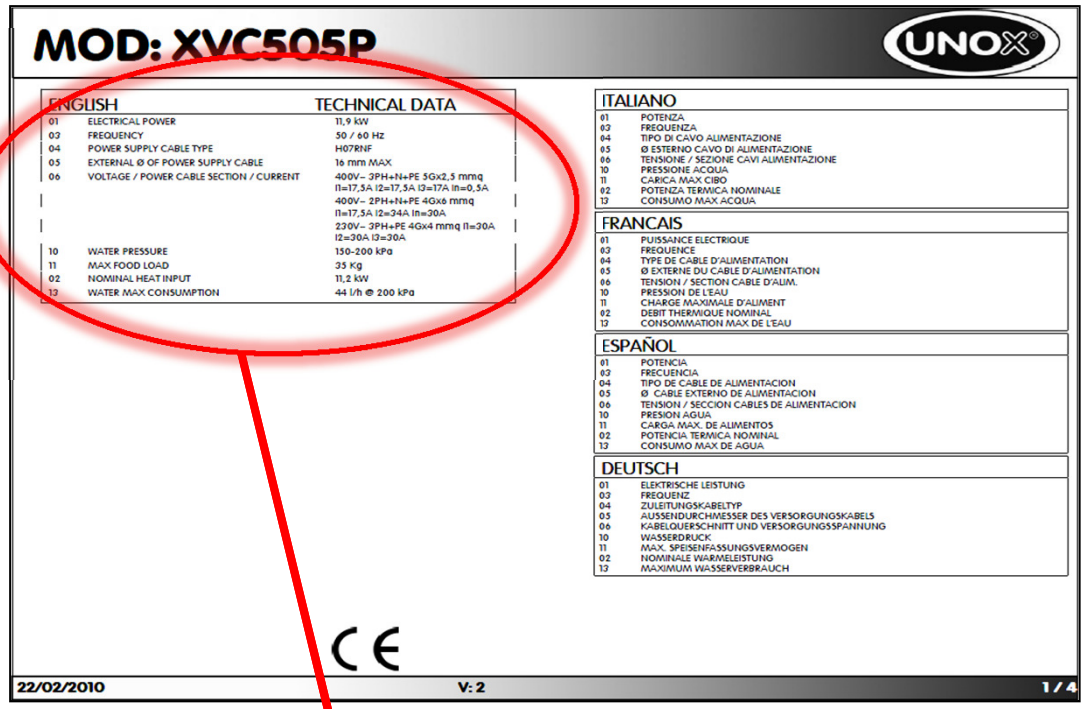
- Check the absence of electrical leakage.

- Check the continuity between the wall of the unit and the ground wire.

- A digital multimeter is reccomended in performing this operation.

- Before the shipment an accurate test is made to grant the security of the oven. It is anyway recommended that all these checkings are made to grant the security and to verify the correctness of the electrical connections.

Technical Data Sheet


MOD: XVC505P

UNOX

ENGLISH		TECHNICAL DATA
01	ELECTRICAL POWER	11,9 kW
03	FREQUENCY	50 / 60 Hz
04	POWER SUPPLY CABLE TYPE	H07RNF
05	EXTERNAL Ø OF POWER SUPPLY CABLE	16 mm MAX
06	VOLTAGE / POWER CABLE SECTION / CURRENT	400V~ 3PH+N+PE 5Gx2,5 mmq I1=17,5A I2=17,5A I3=17A In=0,5A 400V~ 2PH+N+PE 4Gx6 mmq I1=17,5A I2=34A In=30A 230V~ 3PH+PE 4Gx4 mmq I1=30A I2=30A I3=30A
10	WATER PRESSURE	150-200 kPa
11	MAX FOOD LOAD	35 Kg
02	NOMINAL HEAT INPUT	11,2 kW
13	WATER MAX CONSUMPTION	44 l/h @ 200 kPa

ITALIANO
01 POTENZA
03 FREQUENZA
04 TIPO DI CAVO ALIMENTAZIONE
05 Ø ESTERNO CAVO DI ALIMENTAZIONE
06 TENSIONE / SEZIONE CAVI ALIMENTAZIONE
10 PRESSIONE ACQUA
11 CARICA MAX CIBO
02 POTENZA TERMICA NOMINALE
13 CONSUMO MAX ACQUA

FRANCAIS
01 PUISSANCE ELECTRIQUE
03 FREQUENCE
04 TYPE DE CABLE D'ALIMENTATION
05 Ø EXTERNE DU CABLE D'ALIMENTATION
06 TENSION / SECTION CABLE D'ALIM.
10 PRESSION DE L'EAU
11 CHARGE MAXIMALE D'ALIMENT
02 DEBIT THERMIQUE NOMINAL
13 CONSOMMATION MAX DE L'EAU

ESPAÑOL
01 POTENCIA
03 FRECUENCIA
04 TIPO DE CABLE DE ALIMENTACION
05 Ø CABLE EXTERNO DE ALIMENTACION
06 TENSION / SECCION CABLES DE ALIMENTACION
10 PRESION AGUA
11 CARGA MAX. DE ALIMENTOS
02 POTENCIA TERMICA NOMINAL
13 CONSUMO MAX DE AGUA

DEUTSCH
01 ELEKTRISCHE LEISTUNG
03 FREQUENZ
04 ZULEITUNGSKABELTYP
05 AUSSENDURCHMESSER DES VERSORGUNGSKABELS
06 KABELQUERSCHNITT UND VERSORGUNGSSPANNUNG
10 WASSERDRUCK
11 MAX. SPEISENFASSUNGSVERMOGEN
02 NOMINALE WARMELEISTUNG
13 MAXIMUM WASSERVERBRAUCH

CE

22/02/2010 V: 2 1 / 4

ENGLISH		TECHNICAL DATA
01	ELECTRICAL POWER	11,9 kW
03	FREQUENCY	50 / 60 Hz
04	POWER SUPPLY CABLE TYPE	H07RNF
05	EXTERNAL Ø OF POWER SUPPLY CABLE	16 mm MAX
06	VOLTAGE / POWER CABLE SECTION / CURRENT	400V~ 3PH+N+PE 5Gx2,5 mmq I1=17,5A I2=17,5A I3=17A In=0,5A 400V~ 2PH+N+PE 4Gx6 mmq I1=17,5A I2=34A In=30A 230V~ 3PH+PE 4Gx4 mmq I1=30A I2=30A I3=30A
10	WATER PRESSURE	150-200 kPa
11	MAX FOOD LOAD	35 Kg
02	NOMINAL HEAT INPUT	11,2 kW
13	WATER MAX CONSUMPTION	44 l/h @ 200 kPa

5. Gas units
Gas supply connections

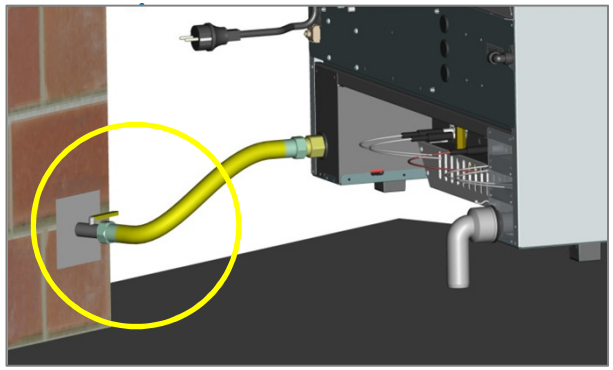
ChefTop™ BakerTop™

- The appliance must be fitted with an upstream shut-off valve, in an easily accessible location. Connection to the gas supply, by means of the ¾" ISO 7-1 attachment on the bottom left-hand side of the back panel of the oven, may be carried out using rigid pipes or flexible hoses and by fitting an approved shutoff valve.

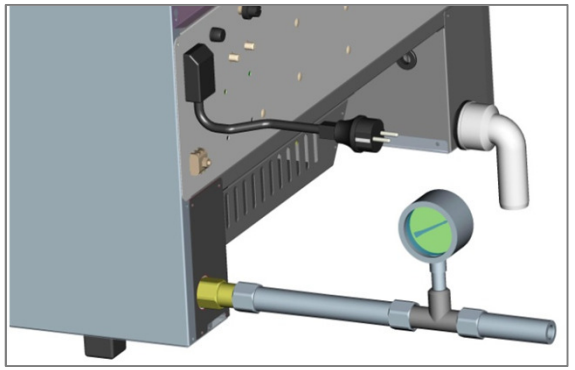
- ChefTop and BakerTop gas ovens need a single-phase electric supply. If the oven doesn't switch on and on the display "GAS" is shown, it is possible that phase and neutral have been inverted. In this case it is sufficient to disconnect and reconnect the plug inverting the poles.

- When the oven is installed under one hood, leave a minimum of 50 cm between the top of the unit and the hood. If it's not possible to leave this distance, close the hood filters which are directly positioned above the smoke exhausts of the oven.

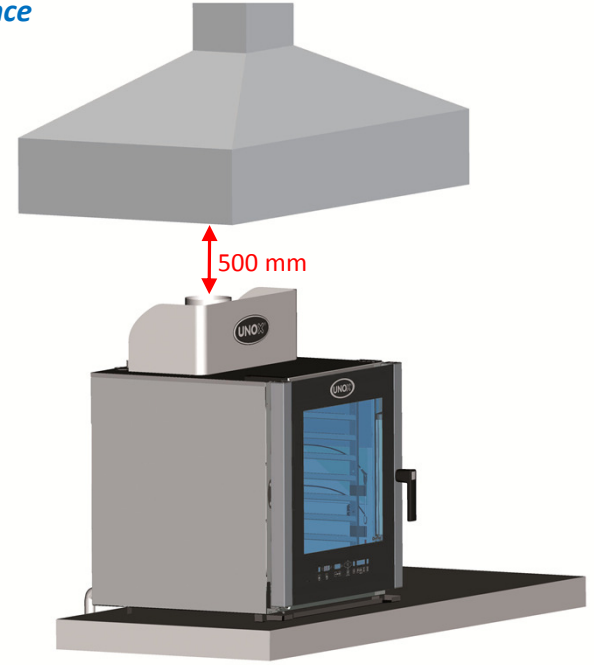
Gas supply



Checking the connection pressure



Oven-hood distance



5. Gas units
Unox Spido.GAS™ system

ChefTop™ BakerTop™

- The gas Unox system is composed by an athmospheric burner.

- The straight flues design, allows and assures perfect cooking uniformity thanks to symmetrical design, and high reliability since they do not have electrically welded areas, which are less resistant to high temperatures.

- The burner has two double start-up candles and one start-up sensor candle, managed by the flame gas controller.

- Series 5 News:

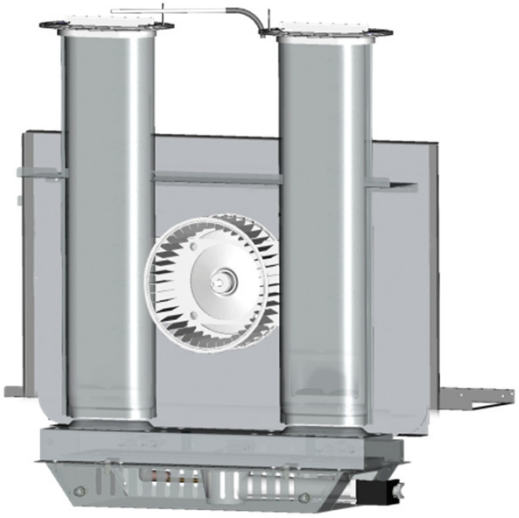
▪ **Power modulation** → more accurate temperature control in the cavity and a better efficiency:

  ○ T chamber

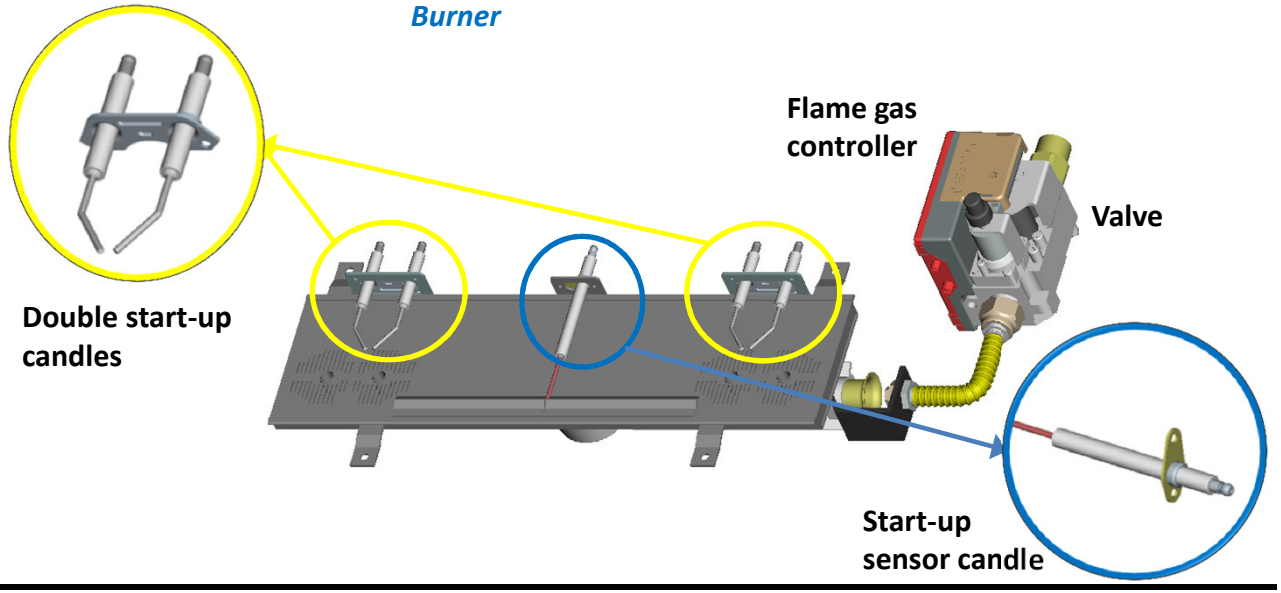
  ○ T gas smokes out → T sic = 650°C

▪ **Absorbed power control** → a peculiar sensor controls the power that is actually absorbed by the cooking process and reduces to a minimum the temperature of the exhausts and the related.

Spido.GAS ™



Burner



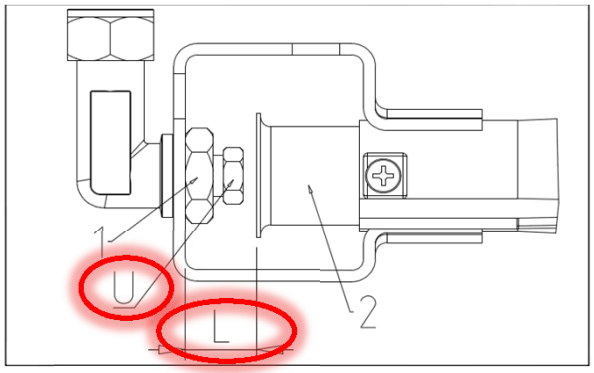
5. Gas units
Gas supply connections (Series 4)

ChefTop™ BakerTop™

- The regulation the gas supply of ChefTop and BakerTop ovens is made acting on two parameters:
  - Gas nozzle diameter (U).
  - Primary air distance (L).

- Use the data sheet to define the proper values of the two parameters, that are effected by the gas type and its pressure.

Gas circuit regulation



1 → Connection
2 → Bushing
U → Nozzle
L → Distance between 1 e 2

Nozzle x Primary air distance

FORNO / OVEN	UGELLO/NOZZLE (U)				ARIA PRIMARIA / PRIMARY AIR L [mm]	INSTALLAZIONE / INSTALLATION
	GAS sigla / GAS CODE	PRESSIONE ENTRATA / ENTRANCE PRESSURE (mbar)	CODICE / CODE	DIAMETRO UGELLO / NOZZLE DIAMETER (1/100mm)		
XVC 314G (dal n°8 di serie) = 11,5 kW	G20	20	BR1060A0	255	16	In the appliance
	G20	25	BR1155A0	240	16	In the appliance
	G30	28-30	BR1030A0	180	tutto aperto=39	INSTALLED
	G31	37	BR1030A0	180	tutto aperto=39	INSTALLED
XVC 514G (dal n°3 di serie) = 15,8 kW	G20	20	BR1240A0	305	16	In the appliance
	G20	25	BR1265A0	285	16	In the appliance
	G30	28-30	BR1045A0	210	tutto aperto=39	INSTALLED
	G31	37	BR1045A0	210	tutto aperto=39	INSTALLED
XVC 714G (dal n°3 di serie) = 19,0 kW	G20	20	BR1035A0	330	16	In the appliance
	G20	25	BR1105A0	310	16	In the appliance
	G30	28-30	BR1200A0	230	tutto aperto=39	INSTALLED
	G31	37	BR1200A0	230	tutto aperto=39	INSTALLED

A) Primary air adjustment and nozzle replacement

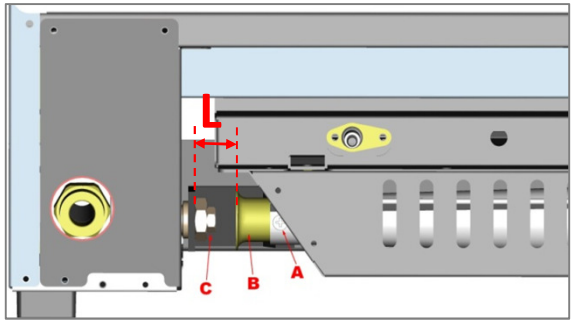
- Loosen screw A.
- Adjust bushing B in accordance with the information provided in the attached table.
- Unscrew and remove injector C using a 13 mm spanner.
- Install the injector most suited to the type of gas supplied (see relevant technical table).
- Position bushing B at the correct distance H (see relevant technical table).
- Re-tighten screw A.

N.B.:

There are 2 kind of nozzle:

- Nozzle for **G20** e **G25**
- Nozzle for **G30 (G31)**

Gas circuit regulation



Nozzle x primary air distance

FORNO	GAS	CODICE UGELLO	DIAMETRO UGELLO [1/100 MM]	ARIA PRIMARIA L [MM]	INSTALLAZIONE
XBC615G	G20,G25	BR1275A0	345	Tutto aperto L=39 mm	*Fornito nel sacchetto*
	G30,G31	BR1055A0	225		*Installato nel forno*
XBC815G	G20,G25	UG1001A0	375	Tutto aperto L=39 mm	*Fornito nel sacchetto*
	G30,G31	BR1250A0	245		*Installato nel forno*
XVC315G	G20,G25	BR1020A0	280	Tutto aperto L=39 mm	*Fornito nel sacchetto*
	G30,G31	BR1085A0	185		*Installato nel forno*
XVC515G	G20,G25	BR1270A0	335	Tutto aperto L=39 mm	*Fornito nel sacchetto*
	G30,G31	BR1150A0	220		*Installato nel forno*
XVC715G	G20,G25	BR1280A0	360	Tutto aperto L=39 mm	*Fornito nel sacchetto*
	G30,G31	BR1180A0	230		*Installato nel forno*
XVC1215G	G20,G25	BR1275A0	345	Tutto aperto L=39 mm	*Fornito nel sacchetto*
	G30,G31	BR1055A0	225		*Installato nel forno*
XVC2015G	G20,G25	UG1001A0	375	Tutto aperto L=39 mm	*Fornito nel sacchetto*
	G30,G31	BR1250A0	245		*Installato nel forno*
XVC915G - XVC1015G - XBC915G - XBC1015G	G20,G25	BR1245A0	355	Tutto aperto L=39 mm	*Fornito nel sacchetto*
	G30,G31	BR1055A0	225	L=16 mm	*Installato nel forno*
XVC3215G - XVC4015G	G20,G25	BR1245A0	355	Tutto aperto L=39 mm	*Fornito nel sacchetto*
	G30,G31	BR1055A0	225	L=16 mm	*Installato nel forno*

B) Gas parameter modify at control panel

Change the gas type setting by entering the 1st level hidden menu of the oven control panel, as follows:

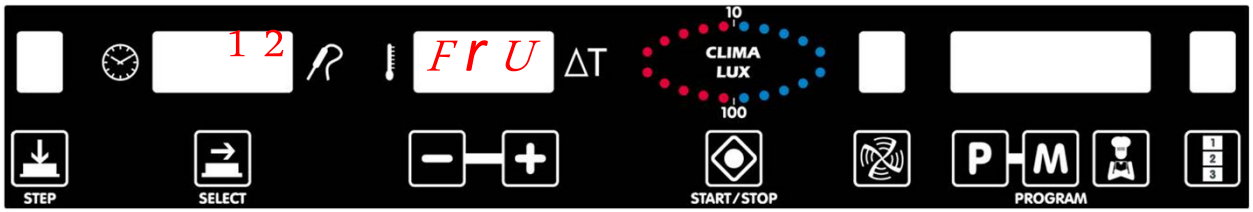
1. To enter the hidden menu, press simultaneously the [−][+] buttons for 5 seconds.
2. Press the [1 2 3] button until the display shows: **12 – FrU – 10** (Picture A).
3. Press the [SELECT] button until the display shows the **GAS** parameter (Picture B).
4. Use [−][+] buttons to select the correct gas type setting : G20, G25 or G30.
5. Press [M] button for 5 seconds to save the new setting .
6. Press [P] button to exit hidden menu.

7. To store the new settings disconnect the oven (unplug it), wait for 10 seconds and then re-connect it.

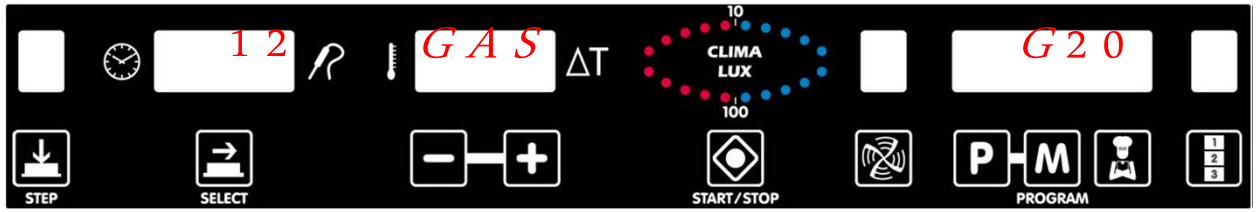
C) Apply a label

Apply a permanent label to the rating plate, specifying the data relating to the new fitting.

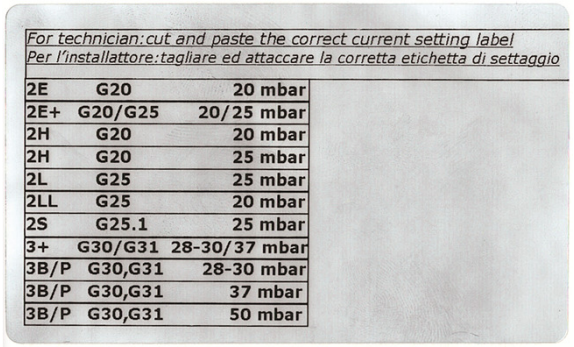
Picture A



Picture B



Label



For technician:cut and paste the correct current setting label
Per l'installattore:tagliare ed attaccare la corretta etichetta di settaggio

2E	G20	20 mbar
2E+	G20/G25	20/25 mbar
2H	G20	20 mbar
2H	G20	25 mbar
2L	G25	25 mbar
2LL	G25	20 mbar
2S	G25.1	25 mbar
3+	G30/G31	28-30/37 mbar
3B/P	G30,G31	28-30 mbar
3B/P	G30,G31	37 mbar
3B/P	G30,G31	50 mbar

**** Previous Software***

Note: The gas type setting on the previous software version was done on the 2nd level hidden menu:

→ To enter the hidden menu:
Press simultaneously the [STEP] + [P] + [ ] buttons for 5 seconds.

→ To save the new setting:
Press [SELECT] button.

Note: Older versions of software do not emit the confirmation beep.

6. STEAM.Maxi™ Water Inlet
Checking the water quality

ChefTop™ BakerTop™

- To produce steam using the STEAM.Maxi technology ChefTop and BakerTop ovens have to be connected to the water supply.

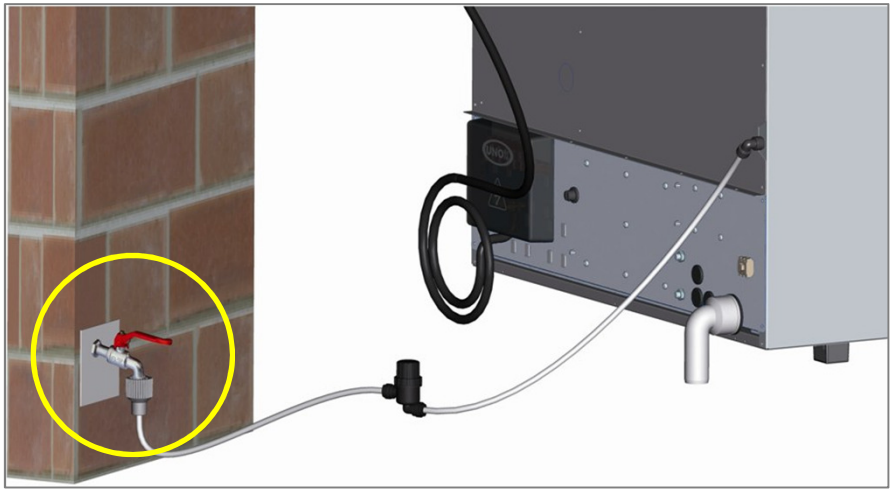
- Before connecting the water pipe to the appliance please let some water flow to clear the pipe of any obstructions that can damage the water valves inside the STEAM.Maxi circuit.

- Verify water hardness:
  - It's value shouldn't be higher than 100µS/cm.
  - If the value is higher, it's mandatory to use a proper water purifier.

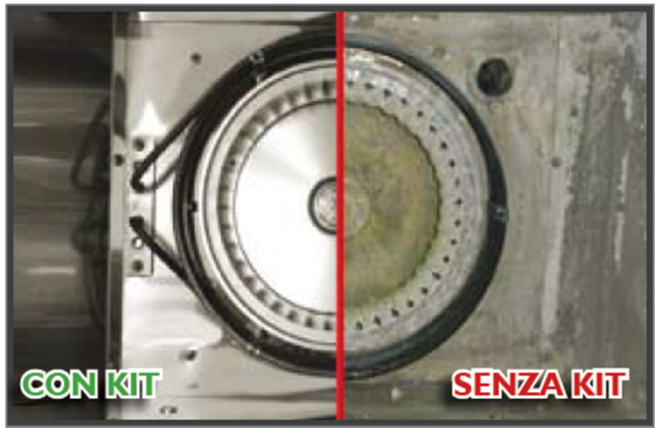
- It is possible that some iron powders are disolved in the water and they can create the formation of rust in the cooking chamber. The only system to remove these powders from the water are reverse osmosis membranes.

- It is reccomended to use osmotic membranes filter in order to avoid limestone and/or other minerals depositing inside the oven and grant the maximum durability of the unit itself.

Water in connection



Poor water quality effect



6. STEAM.Maxi™ Water Inlet
Water in steam circuit

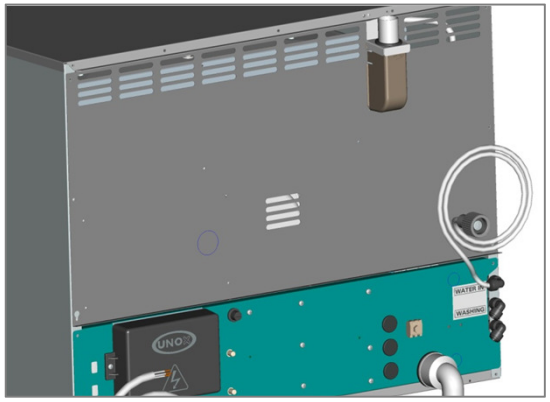
- As required by current laws, the appliance is equipped with 2 metres of pipe, the respective pipe fitting (3/4”) with non-return valve and mechanical filter. If the pipe fitting is different from the one of the oven, use a proper adaptor made in stainless steel or brass.

- Water inlet pressure must be not higher than 2 bars and not lower than 1,5 bar.

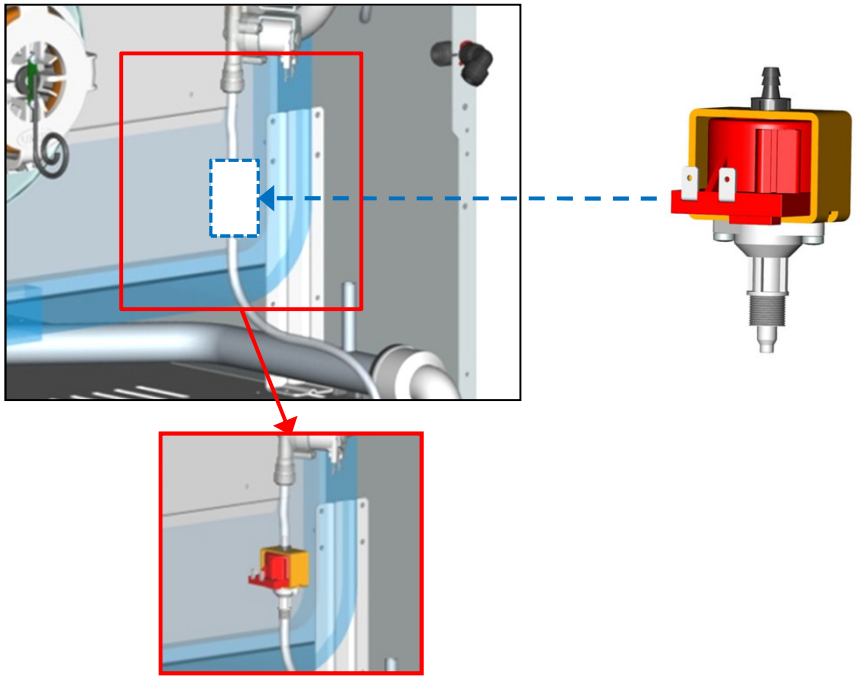
- If the water pressure is too low, use a pump to increase it.

- The XC665 kit can be used when there is no water supply. A pump can be fitted in the unit in order to source water from a tank. The maximum capacity of the pump is 14 l/h.

Water inlet pipe



XC665 Kit



Max: 14 L/h

6. STEAM.Maxi™ Water Inlet
Water in steam circuit

- If the water supply pressure should be higher than 2 bars, all ChefTop and BakerTop electric and gas ovens have already installed inside a suitable pressure reducer setted at 2 bars.

- The pressure reduction valve has 2 main functions:
  - Gas and electric ovens: Guarranty the ideal quantity of steam produced to have a better cook quality.
  - Gas ovens: protect the tubes behind the stainless back panel from the thermalshock.

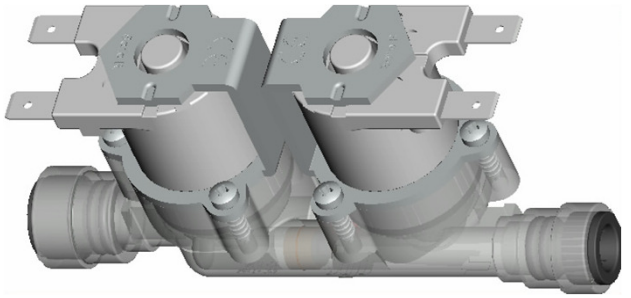
- Unox XC235 reverse osmosis systems grant the purification of the water inlet and its proper pressure.

- Tri-step electrovalve capacity (Serie 5):
  - 14 L/h
  - 7 L/h
  - 21 L/h (14+7) → Only for GN2/1 ovens

Pressure reducer

p = 2 bar

Tri-step electrovalve



Portate:
- **14 L/h**
- **7 L/h**
- **21 L/h**

6. STEAM.Maxi™ Water Inlet Connections examples

- Oven and Hood:

XC315
Hood with Steam Condeser

RC1210A0
3/4 Straight
Connection Ø8

EL1020A0
"T" Connection

EL1375A0
Mechanical Filter

6. STEAM.Maxi™ Water Inlet Connections examples

ChefTop™ BakerTop™

- Oven and Washing System:

XC405
Washing System

EL1370A0
Pressure Reducer

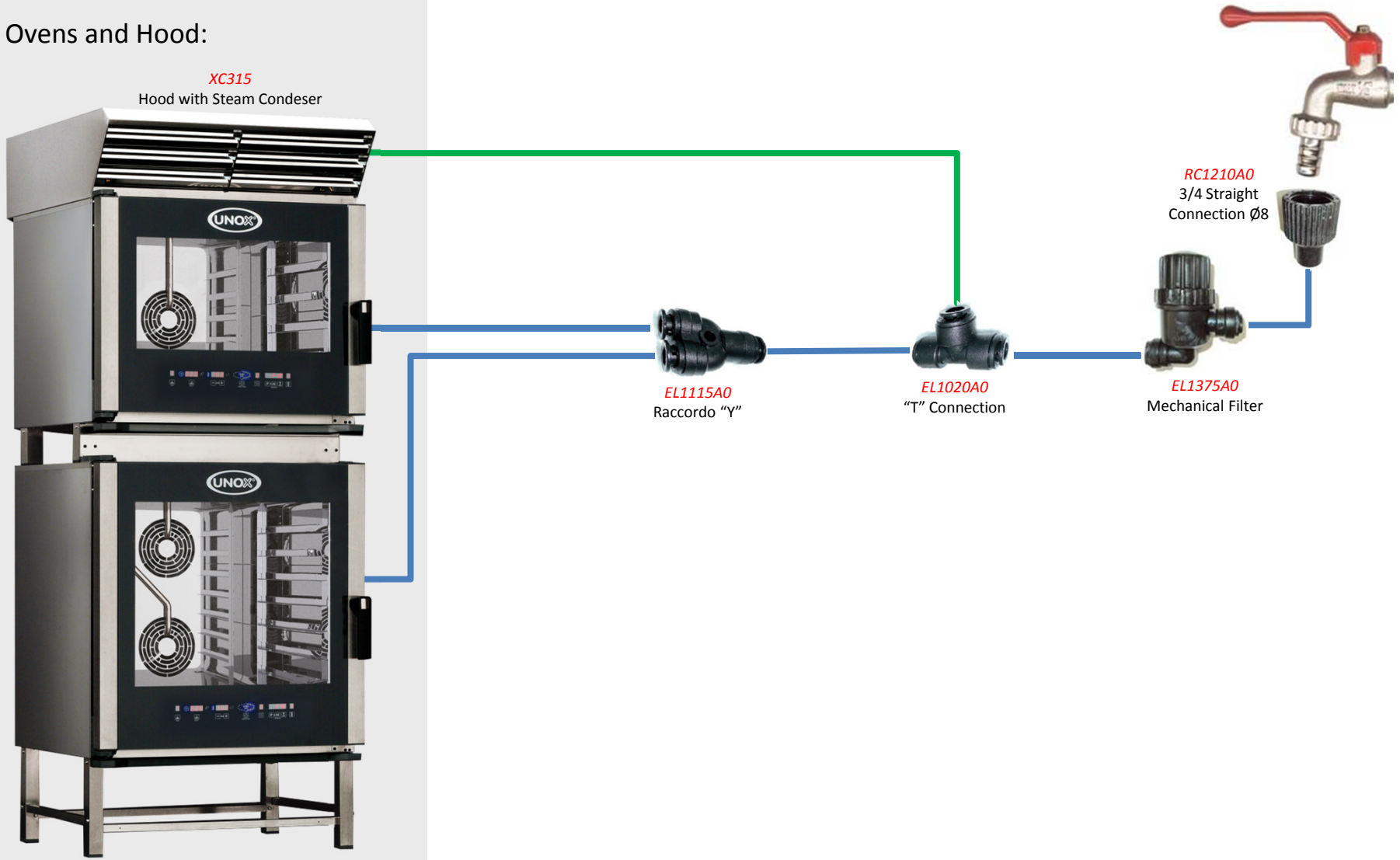
RC1210A0
3/4 Straight Connection Ø8

EL1020A0
"T" Connection

EL1375A0
Mechanical Filter

6. STEAM.Maxi™ Water Inlet Connections examples

- 2 Ovens and Hood:



6. STEAM.Maxi™ Water Inlet Connections examples

ChefTop™ BakerTop™

- Oven, Washing System and Osmosis Kit:

XC405
Washing System

EL1370A0
Pressure Reducer

RC1210A0
3/4 Straight Connection Ø8

XC235
Osmosis Kit

EL1020A0
"T" Connection

EL1375A0
Mechanical Filter

6. STEAM.Maxi™ Water Inlet Connections examples

- Oven, Hood, Washing System, Osmosis Kit:

XC315
Hood with Steam Condeser

XC405
Washing System

XC235
Osmosis Kit

EL1370A0
Riduttore di pressione

EL1020A0
"T" Connection

EL1020A0
"T" Connection

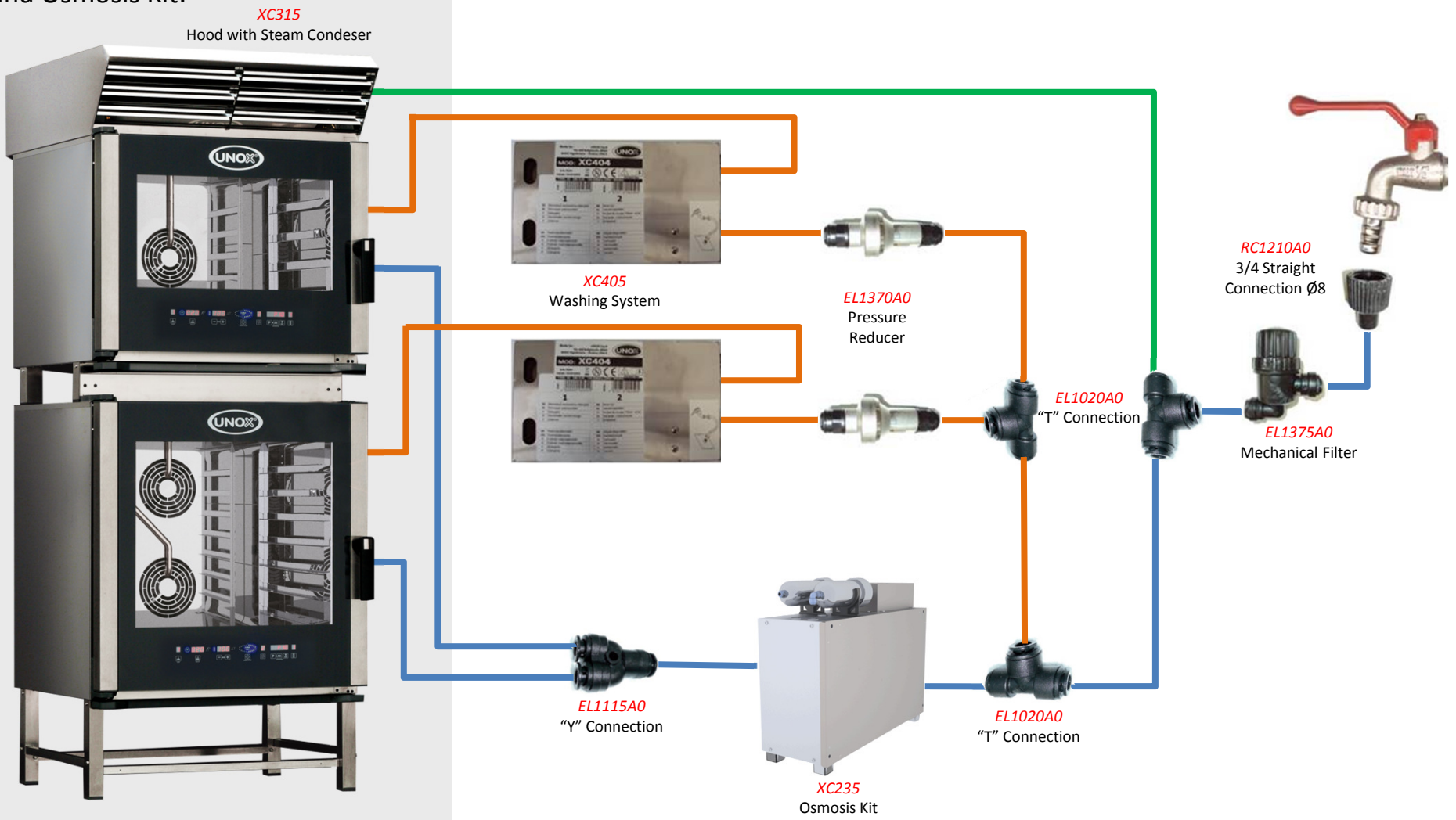
EL1375A0
Mechanical Filter

RC1210A0
3/4 Straight Connection Ø8

6. STEAM.Maxi™ Water Inlet Connections examples

ChefTop™ BakerTop™

- 2 Ovens, Hood, 2 Washing System and Osmosis Kit:



7. Water outlet

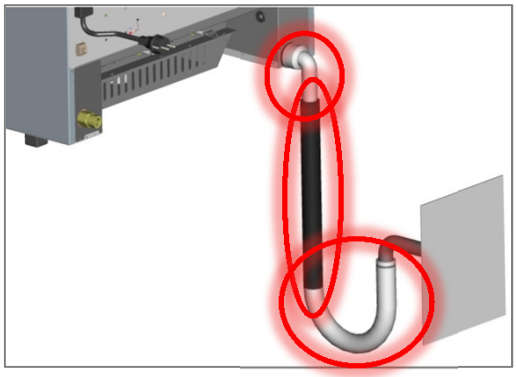
- In the envelope that is placed inside the box you can find a 90° bend that can be connected to the drain pipe. and should then be connected using a rigid pipe or flexible hose.

- The use of a siphon is recommended in the connection to the grey water circuit, in order to prevent the steam release from the exhaust.

- In compliance with law regulations it could be mandatory to separate the drain pipe to the grey water circuit. This could help the clean operations in the back of oven.

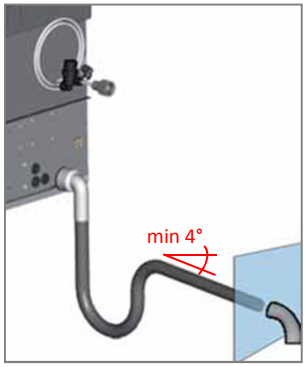
- On all ChefTop ovens a solenoid valve is mounted on the exhaust pipe inside the oven for cooling the output liquids. The solenoid valve works always are used the steam (STEAM.Maxi) during cooking in the oven. This valve has a flow rate of 18 L/h.

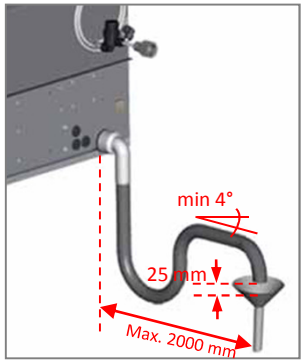
Water outlet

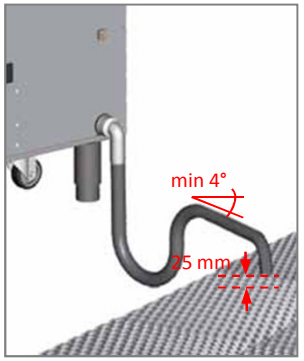


90° bend

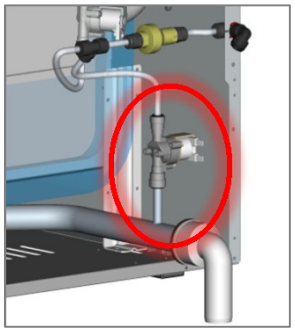
Water outlet system connections







Solenoid valve for cooling output liquids



8. Oven cavity smoke exhaust

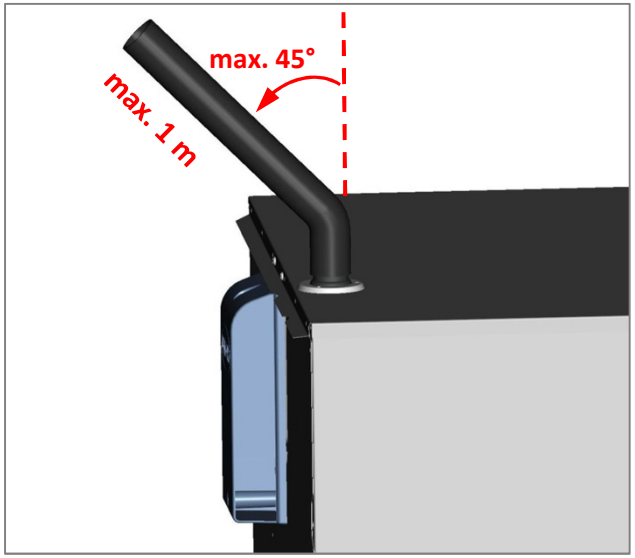
- The 30 mm diameter exhaust outlet of the cooking chamber is positioned on the rear of the oven, at the top.

- When possible, avoid the exctraction of the exhaust using a simple tube. When it is not avoidable, extract the fumes through the UNOX tube, code TB1520A0, avoiding tight bends in the pipe work run. They should all have a minimum incline of 45° in relation to the ground.

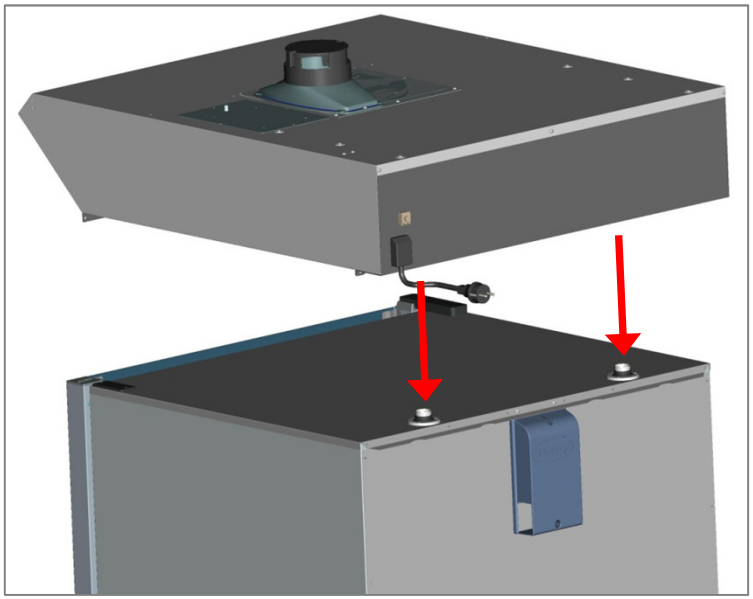
- Ensure that the exhaust outlet is correctly vented and the vicinity of the outlet is clear of objects and materials that may be damaged by the fumes. Avoid tubes lenght more than 1 meter by the risk of condensation of steam and the it reflows by the exhaust pipe.

- It is suggested to place the oven below an extraction hood or to adopt the UNOX Aspiration and Condensation hood.

Exhausts pipe



Fumes in the Unox hood



9. ROTOR.Klean – Automatic Washing System Installation

ChefTop™ BakerTop™

- Washing system box assembly:

  - Remove the pre-cut panel from the back of the oven.

  - Insert the proper fairlead.

  - Open the power board plate support.

  - Pass the electrical connection cable of washing system box.

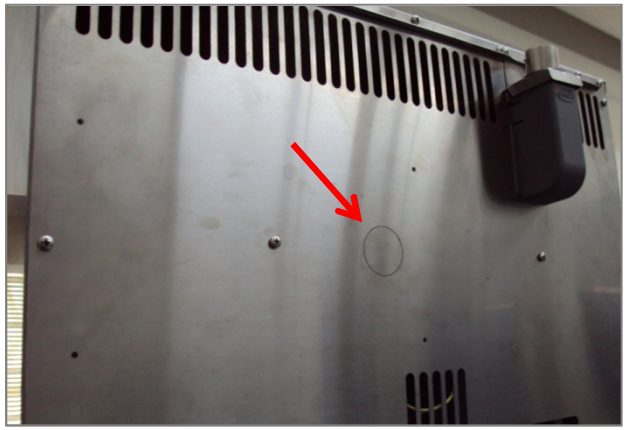
  - Fix the washing system box on the back of the oven with the 4 self-threading screws provided.

  - Connect the electrical cable of the washing system box to the correct connector on the oven power card (9 poles connector).

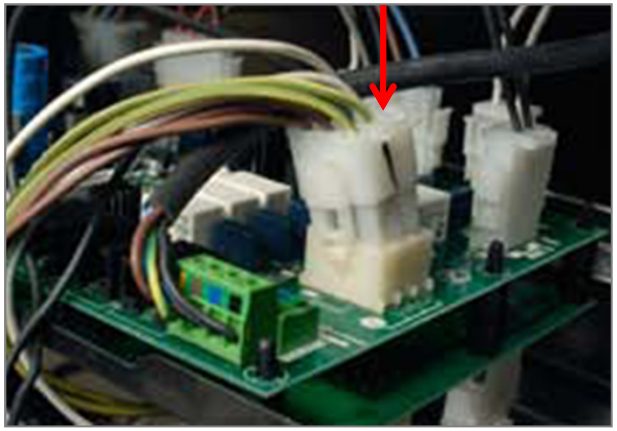
  - Close the power board plate support, assuring to have right fixed the cable of the washing system box.

  - Connect the water pipe of the washing system box to the inlet on the bottom right of the oven.

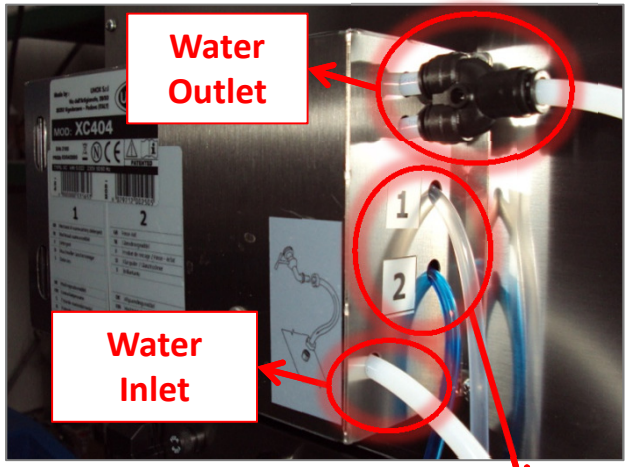
Remove pre-cut panel



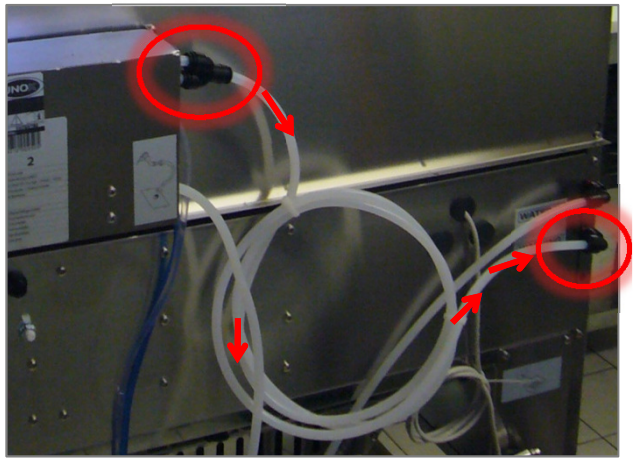
Washing system cable connection to power board



Washing system connection



Washing outlet box – Washing inlet oven



- Water connection:

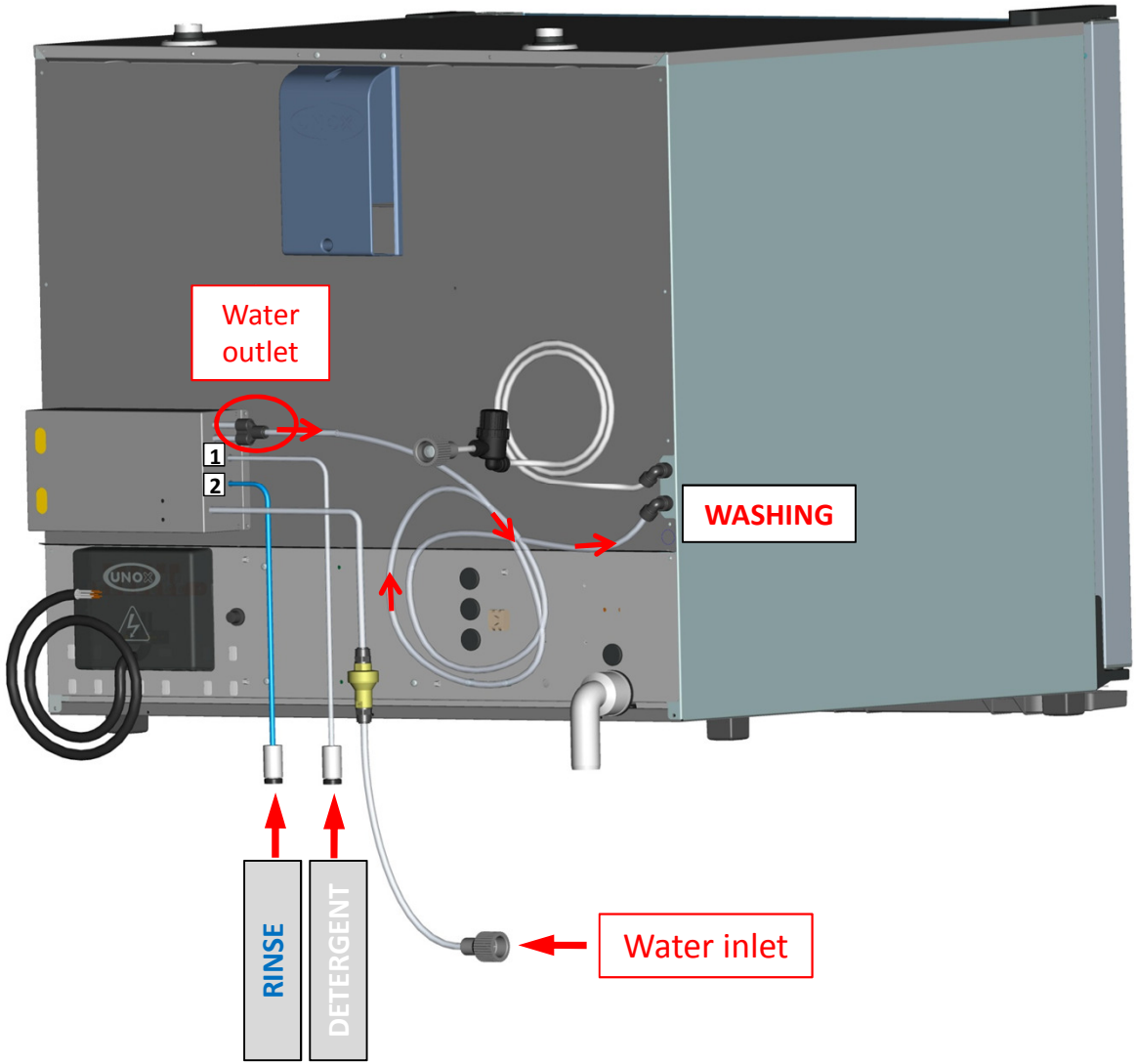
  - It is necessary to place a cut-off valve between the water system and the appliance.

  - As required by current laws, the appliance is equipped with 2 meters of pipe, the respective pipe fitting (3/4”) with non-return valve and mechanical filter. It’s also provided a 2 bar pressure reducing inlet.

  - Before connecting the water pipe to the appliance please let some water flow to clear the pipe of any obstructions.

  - The water used in the appliance must have a pressure value between 1,5 and 2 bar and a maximum temperature of 30°C. It’s also provided a 2 bar pressure reducing inlet.

Washing connections



9. ROTOR.Klean – Automatic Washing System Installation

- Rotor Assembly:

  - Unscrew the closing cap that you find on the ceiling of the cooking chamber.

  - Fix the rotor in the proper hole with the issued pin (by using a slot screw driver) and place the issued washer between them.

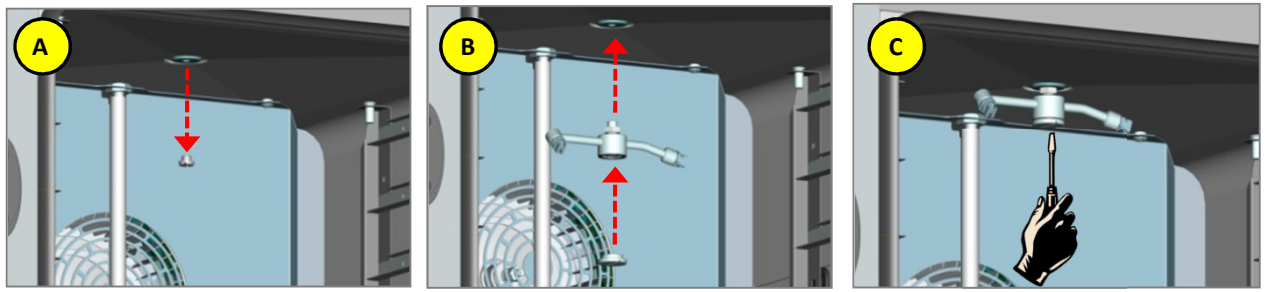
  - Replace the closing cap by screwing it with a slot screw driver.

-Detergent and Rise Aid:

  - Insert the detergent and rinse aid suction pipes, fitted with proper sinking weights, into the respective tanks (check the labels on the back of the washing system box).

  - Use recommended detergent and rinse aid brands and models; the use of different products does not grant the correct washing of the oven cooking chamber and invalidates the warranty. Refer to the supply contacts indicated at the end of the manual instructions.

Rotor Assembly



Consumption data

FUNCTION	LH20	SHORT (L1)	MEDIUM (L2)	LONG (L3)
Duration (minuts)	5	46	77	117
Water consuption (liters)	-	35,6	62,4	89,2
Detergent consuption (liters)	-	0,135	0,215	0,315
Rinse consuption (liters)	-	0,03	0,03	0,03

9. ROTOR.Klean – Semi Automatic Washing System Installation

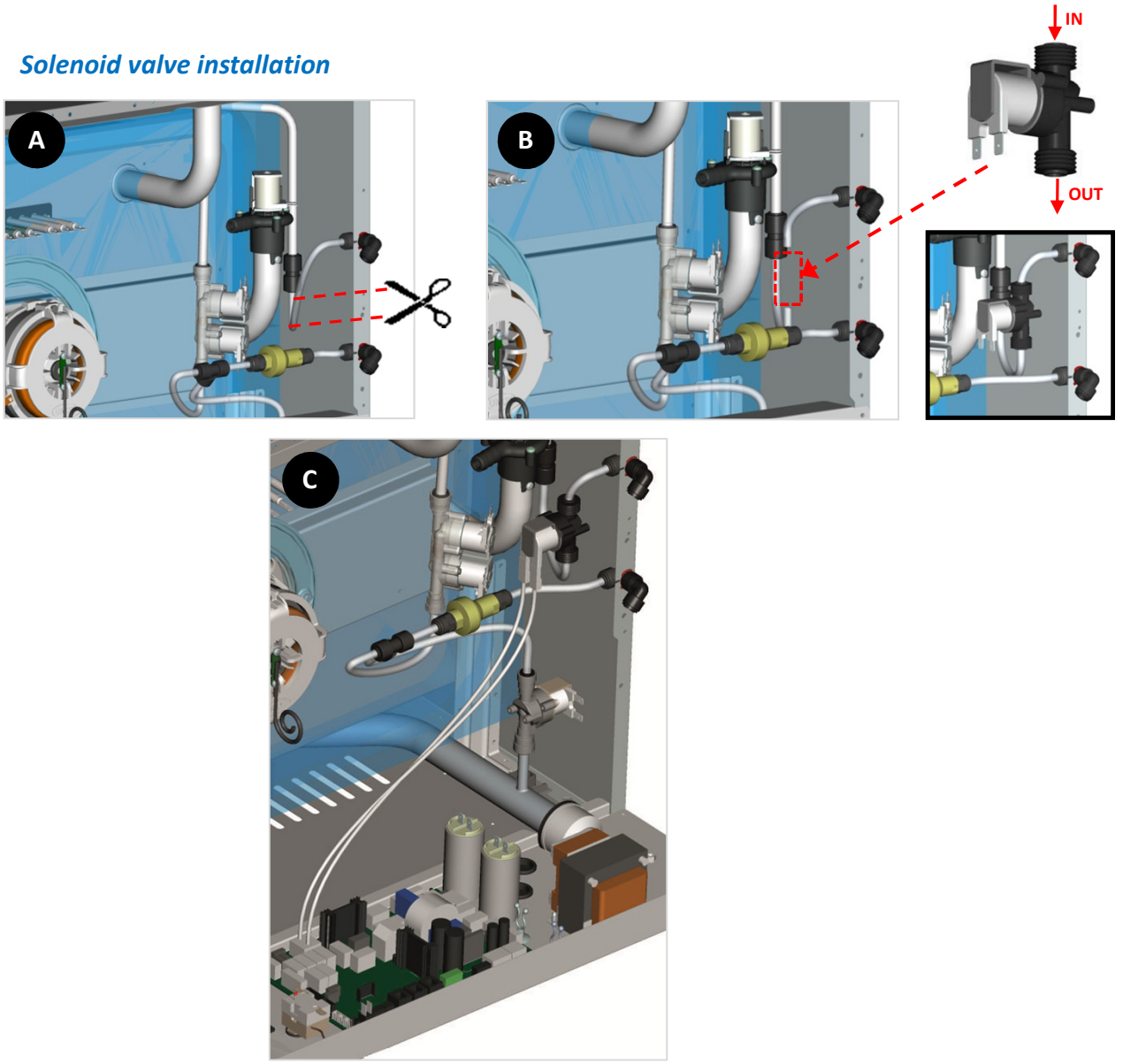
- Rotor Aeembly:
  - See previous procedure (Automatic Washing)

- Solenoid valve installation:

  - Provide a cut of Ø 8 mm on the washing system tube(after the connector Washing In) (Picture B1).
  - Connect the cables (supplied with the kit) from the solenoid valve connectors to the connectors on the power board of the oven (9 pin connector) or on the holding cabinet (connector Inar Lock “P4” of 3 pins) (Picture B3).

EQUIPMENT	POWER BOARD CONNECTOR
Oven XVC-XBC	9 pin connector
Holding Cabinet XVL	Inar Lock “P4” – 3 poli

Solenoid valve installation

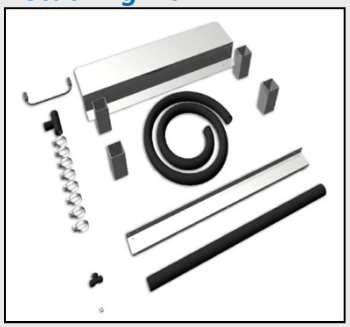


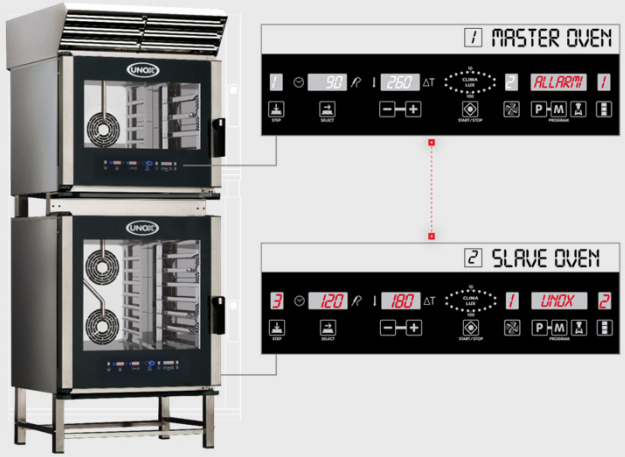
10. MAXI.Link
Connecting two or more ovens – Kit

- It is mandatory to use the proper stacking kit to stack two ovens.

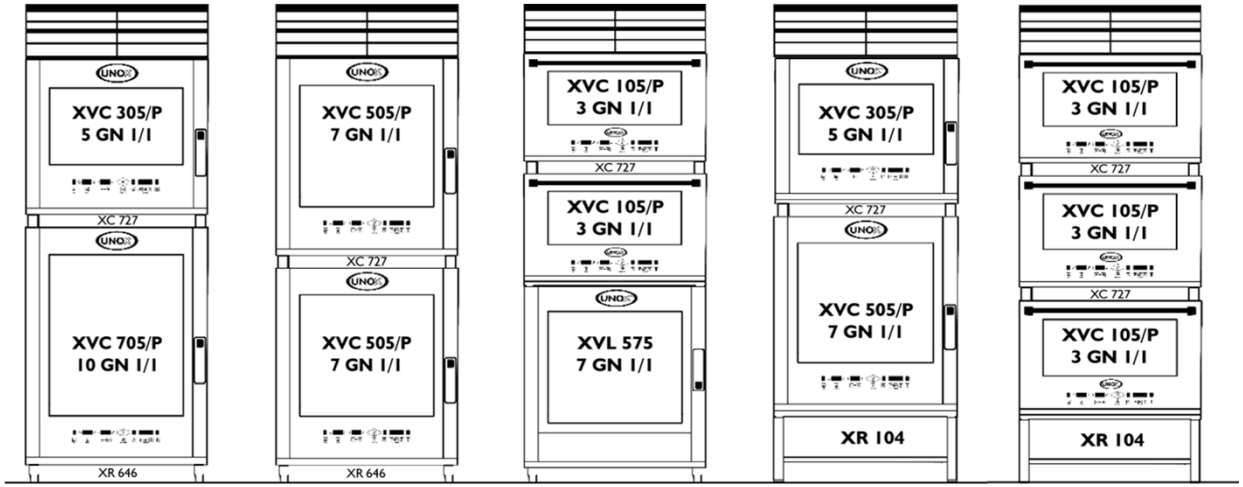
- In the kit box there are all the necessary items to assembly it.

Stacking kit

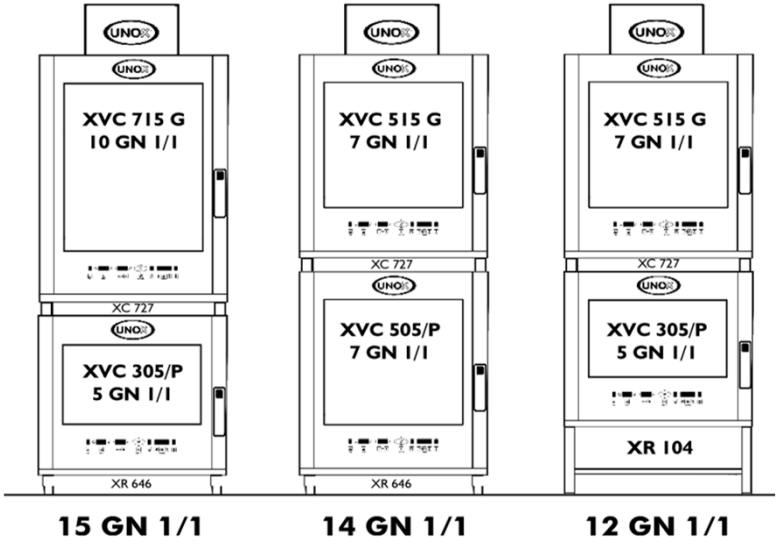




MAXI.Link – Electric ovens



MAXI.Link – Gas and electric ovens



10. MAXI.Link
Connecting two or more ovens – Installation

A. Position and secure the mounting plate [1] down in the back of the oven

B. Insert the black caps (2) at the base of the steel tubes with section 50x50 mm (3) and place them down on the back of the oven

C. Fix the back tubes using the special screws to the holes on the plate

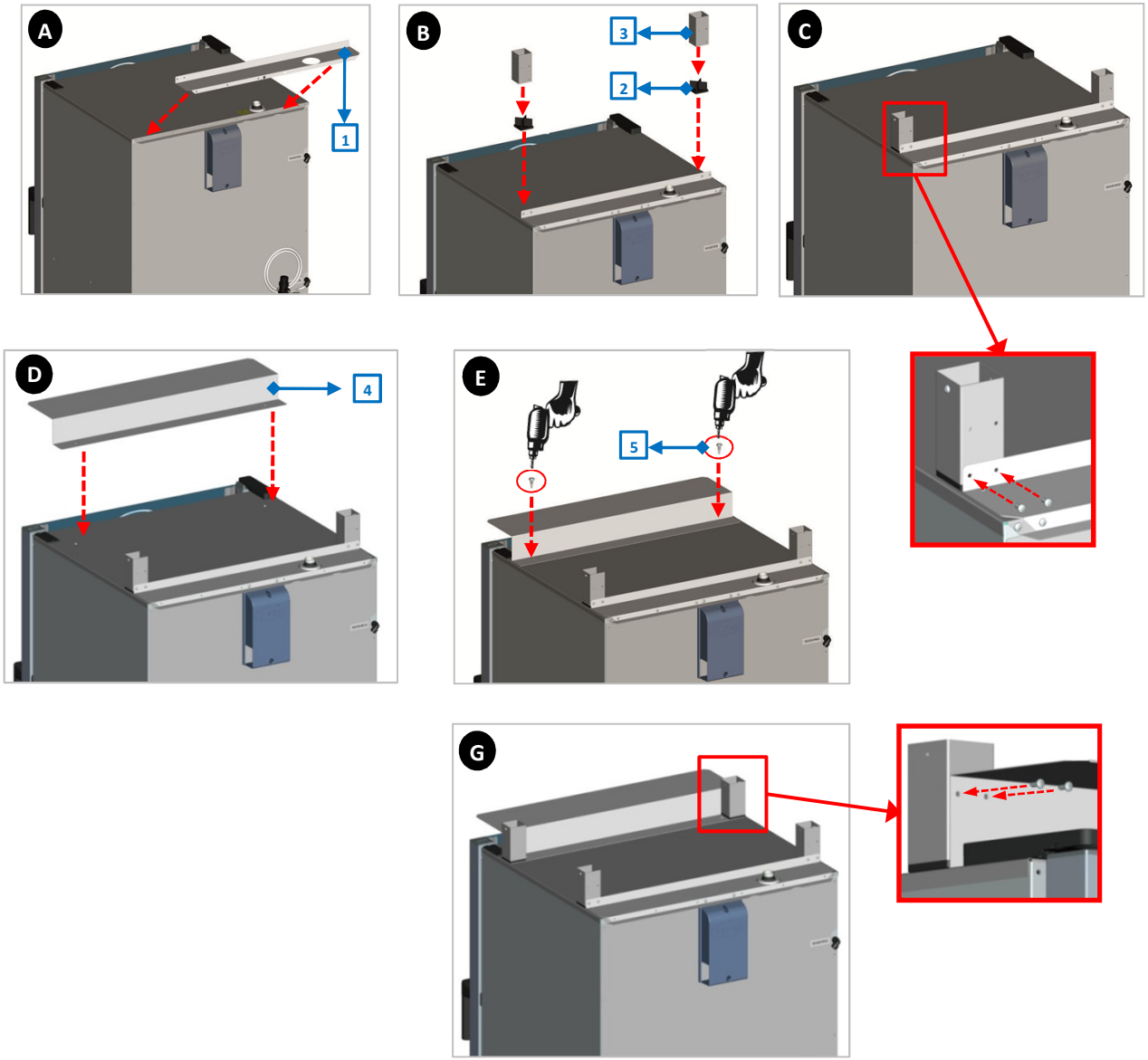
D. Position the front heat shield plate [4] on top of the oven under the stop with the hinge and the plastic cover door

E. Fix the front cover heat plate using the self drilling screws [5] and a screwdriver in the holes of the plate. The screws should penetrate the top cover of the oven

N.B. For the ovens model XVC055 and XVC105 with front opening door It is necessary to measure the exact height before making holes in the top cover of the oven

F. Insert the black caps [2] at the base of the steel tubes with section 50 x 50 mm [3] and place them on the bottom front of the oven

G. Fix the 2 front tubes using the screws on the plate holes



10. MAXI.Link
Connecting two or more ovens – Installation

H. Place the oven 1 on top of oven 2 matching the feet (6) of the oven 1 in the steel tubes previously installed on top of the oven 2

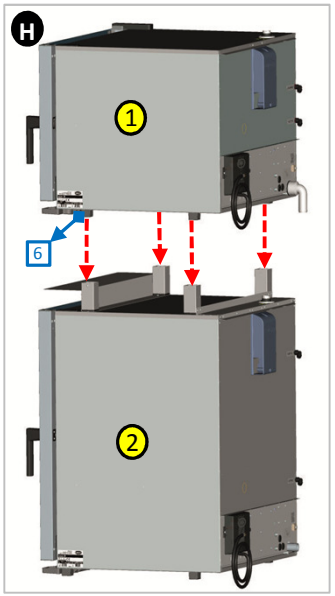
I. Fix with the screws (7) the 4 feet of the oven 1 to the steel tubes of the oven 2

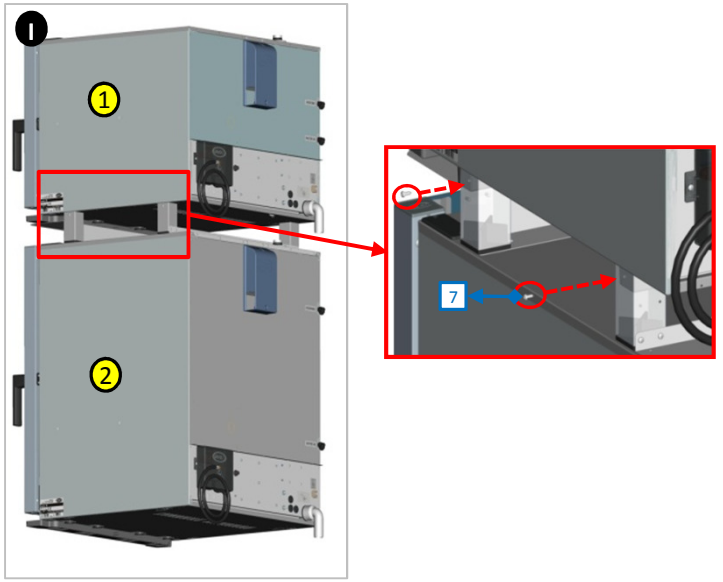
J. Fumes exit:

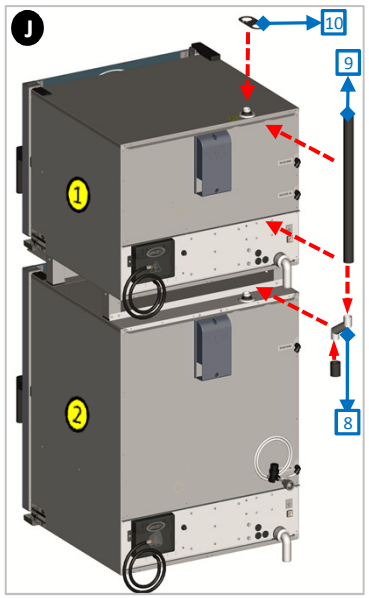
- Place and fix the inox curve “Z” (8) to the fumes exit of the oven 2 using the metal clamp tube sqeeze supplied with in the stacking kit.
- Place the black tube Ø 30 mm [9] on the curve “Z” and fix it with the metal clamp.
- Place the metal plate of the chimney holder (10) on the fume chimney exit of the oven 1
- Insert the black tube in the free hole of the metal place of the chimney holder of the oven 1

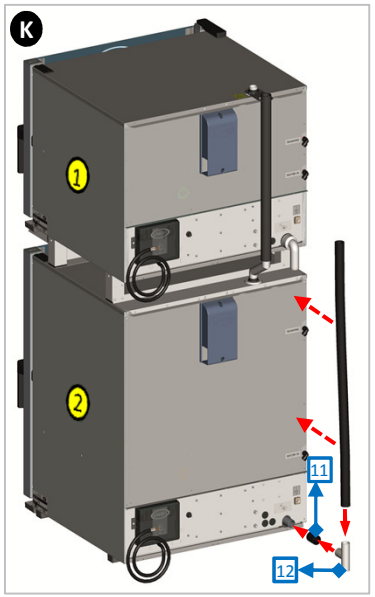
K. Drain water:

- Position and secure through the proper metal clamp the piece of black tube [11] the discharge of the oven 2
- Position and secure through the proper metal clip curve "T" [12] with a piece of black pipe
- Position and secure with the metal clips the exhaust connecting tube from the 90 °curve of the oven 1 to the "T" curve of the oven 2









11. MAXI.Link
Connecting ovens to accessories

- All ChefTop and BakerTop ovens are made to be connected to ChefTop and BakerTop accessories (prover, holding cabinet, blast chiller, reverse osmosis, hood, …).

- The accessories controlled by the oven are connected through RJ45 connectors that are positioned on the rear of the oven:

  • Disconnect all appliances from the electricity mains.

  • Remove the rear panel in order to access the internal electrical system.

  • Use a cutter to make a vertical slit in one of the rubber caps on the panel behind the oven.

  • Thread one end of the RJ45 cable through the slot.

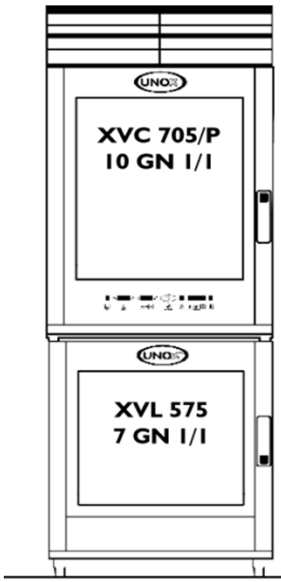
  • Insert the end of the cable into the corresponding female connector on the power P.C.B. (it does not matter which of the three connectors is used).

  • Replace the protective cover and tighten the screws.

  • Reconnect all the appliances to the electricity mains.

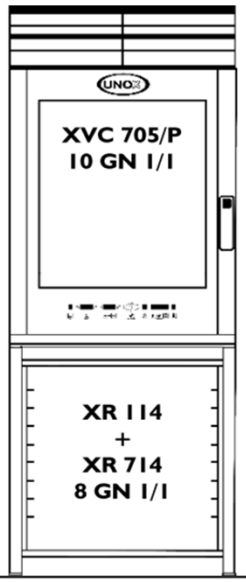
- Connected accessories will be recognized automatically and can be controlled via the oven control panel.

Oven + Holding cabinet



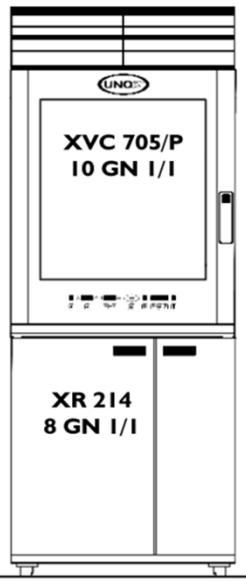
17 GN 1/1

Oven + Stand



10 GN 1/1

Oven + Neutral Cabinet

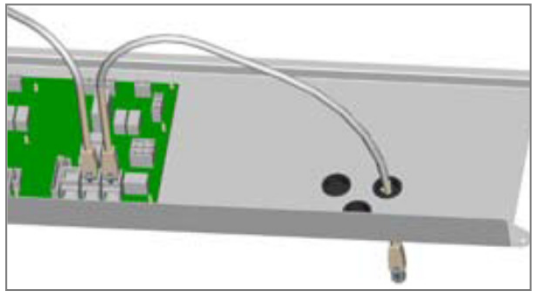


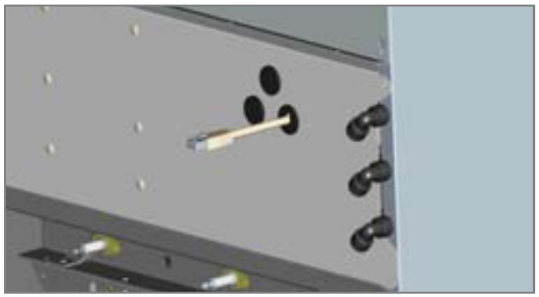
10 GN 1/1

Forno + Blast Chiller

7 GN 1/1

Accessories Connection





11. MAXI.Link
Connecting ovens to accessories

- The digital board of the oven controls all the accessories (hood, holding cabinet, blast chiller, reverse osmosis system).

SERIES 4

ChefTop™

NUMERO APPARECCHIO	CODICE APPARECCHIO	DISPOSITIVO
1		ChefTop™ Oven - master
2		ChefTop™ Oven - slave 1
3		ChefTop™ Oven - slave 2
4	XK304	Blast chiller
5	XL314	Holding cabinet
7	XC314	Hood
8	XC224 / XC225	Osmosis system

BakerTop™

NUMERO APPARECCHIO	CODICE APPARECCHIO	DISPOSITIVO
1		BakerTop™ Oven - master
2		BakerTop™ Oven – slave 1
3		BakerTop™ Oven – slave 2
5	XL404	Prover
7	XC414	Hood
8	XC224 / XC225	Osmosis system

SERIES 5

ChefTop™

NUMERO APPARECCHIO	CODICE APPARECCHIO	DISPOSITIVO
1		ChefTop™ Oven – master
2		ChefTop™ Oven - slave 1
3		ChefTop™ Oven - slave 2
4		ChefTop™ Oven - slave 3
5	XK305	Blast chiller
6	XVL575 - XVL375	Holding cabinet / Slow cooking oven
7	XC235	Osmosis system
9	XC236	OVEX.Net 2.0 Kit

BakerTop™

NUMERO APPARECCHIO	CODICE APPARECCHIO	DISPOSITIVO
1		BakerTop™ Oven - master
2		BakerTop™ Oven – slave 1
3		BakerTop™ Oven – slave 2
4		BakerTop™ Oven – slave 2
6	XL405	Prover
7	XC235	Osmosis system
9	XC236	OVEX.Net 2.0 Kit

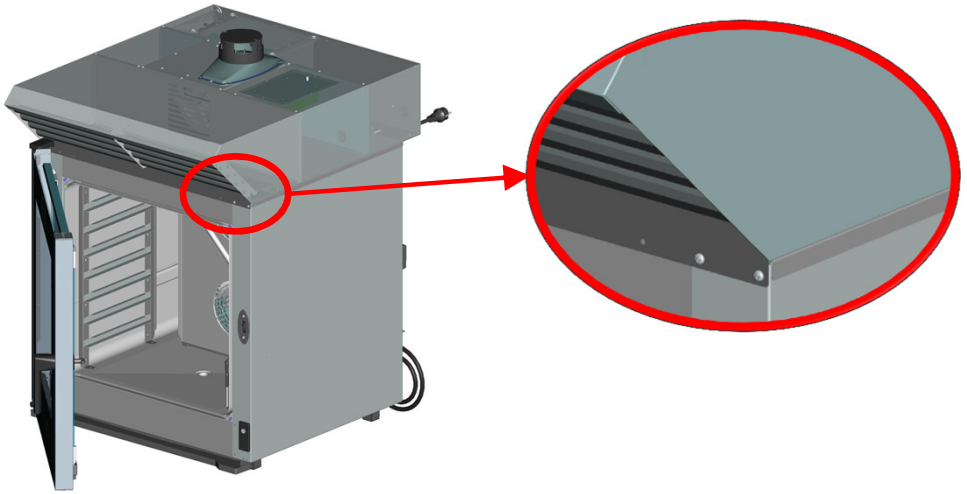
12. Unox condensation hood Installation

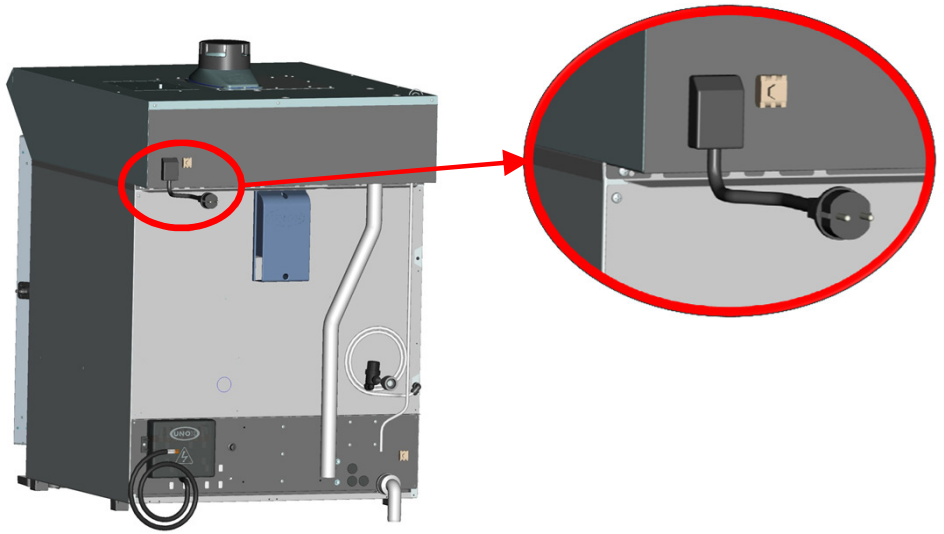
- Positioning:
  - Place the hood on the top of the oven and fix it with the screws supplied.
  - -To fix the front part of the hood to the oven use the proper self-tapping screws that you find on the top front part of the oven.
  - To fix the back part of the hood to the oven use the fixing screws that you find on the top back part of the oven.

- Electrical Connection: The appliance must be connected to the ground line of the network.

- Water Connection:
  - It is necessary to place a mechanical filter and a shut-off valve between the water system and the appliance.
  - As required by current laws, the appliance is equipped with 2 meters of pipe, the respective pipe fitting (3/4") with non-return valve and mechanical filter.
  - Before connecting the water pipe to the appliance please let some water flow to clear the pipe of any obstructions.

Positioning





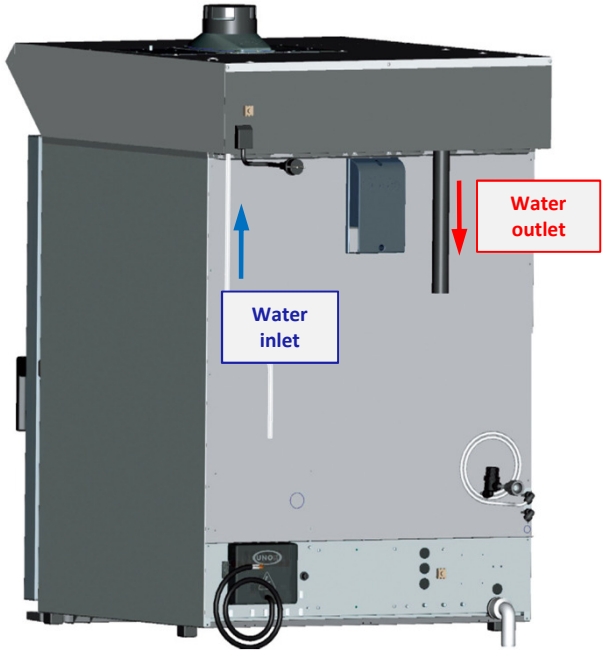
12. Unox condensation hood Installation

- Drain Connection:
  - The extract condensate drain has to be connected to an open or trapped drain through a rigid or flexible pipe.
  - The diameter of the pipe cannot be smaller than diameter of the drain connection and the length of the pipe cannot be longer than one meter.
  - Tighten the pipe with a hose clamp to avoid the pipe becoming disconnected.
  - Avoid reductions in diameter and tight bends along the whole length of the waste pipe run.

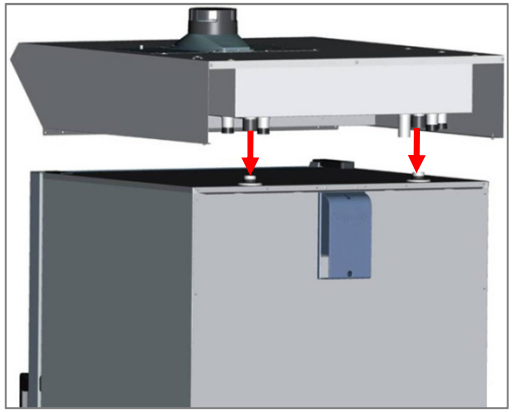
- Ovens exhaust connection:
  - The extract outlet(s) of the oven has to be connected to the proper inlet that is positioned on the rear of the hood (see the picture).
  - The second fumes inlet(s) of the hood, if it not used, has to be closed with the tap supplied.
  - If there are two stacked ovens, the extract outlet of each furnace is connected to corresponding inlet fume hood.

- Fumes Exhaust:
  - The exhaust fumes of the hood are discharged from the top of the hood through a tube of 121 mm of diameter.
  - For safety reasons is necessary to apply the conveyor fume pipe supplied with the appliance on the top of the hood. Place the cap with lateral opening over the top of the conveyor.

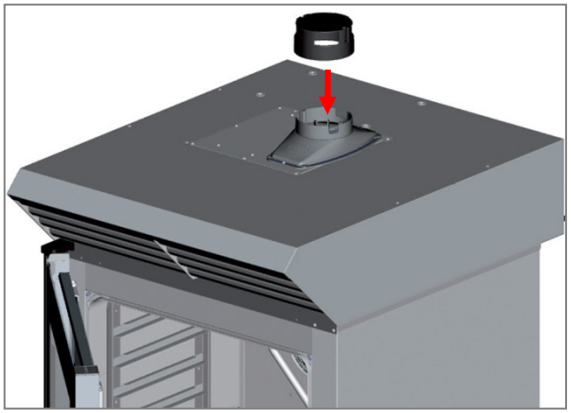
Drain Connection



Exhaust Connection



Fumes Exhaust



13. Unox reverse osmosis Installation

ChefTop™ BakerTop™

- Osmosis kit:
  - 1 Mechanical Filter (1)→ impurities and sand
  - 1 Activated carbons filter (2) → Cl, Ca
  - 1 Pump → regular pressure
  - 2 Osmosis Membrane (3 e 4) → altri Sali

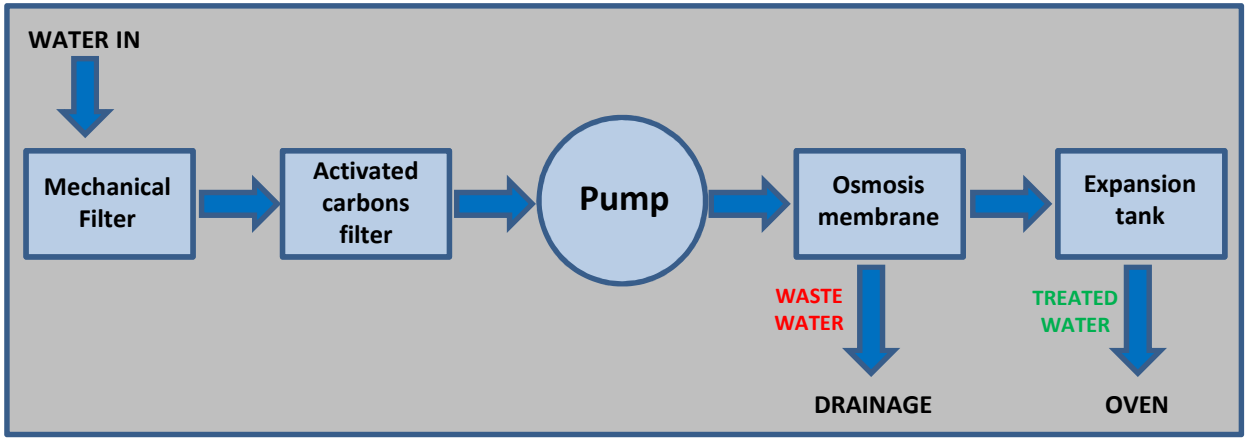
- Pressure in:
  - Up 2 bar → pressure riduced

- Through the by pass valve regulation it's possible to regulate the Osmosis Kit to operate until 5 resistence + fan group.

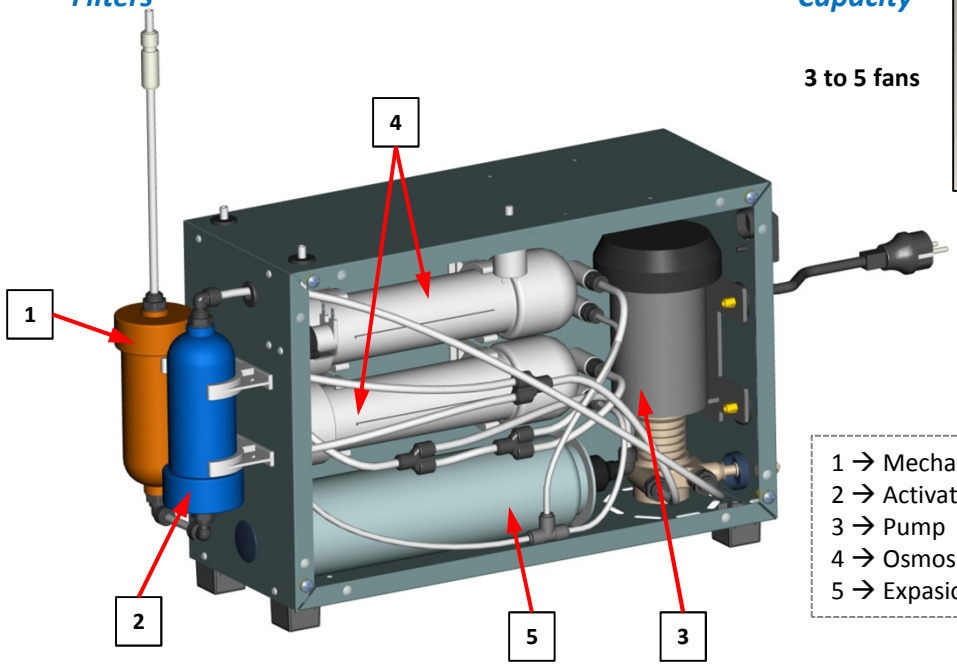
No. of fans	N° screw turns
4	4
5	2

- Spares:
  - Durability osmosis membrane → 25.000 liters
  - Mechanical and carbons filter → replace once a year

Water treatment

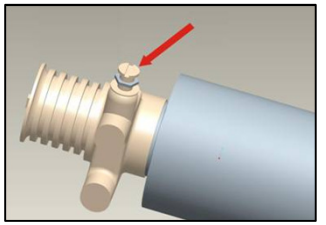


Filters



Capacity

3 to 5 fans



1 → Mechanical Filter
2 → Activated Carbons Filter
3 → Pump
4 → Osmosis Membrane
5 → Expasion Tank

13. Unox reverse osmosis Installation

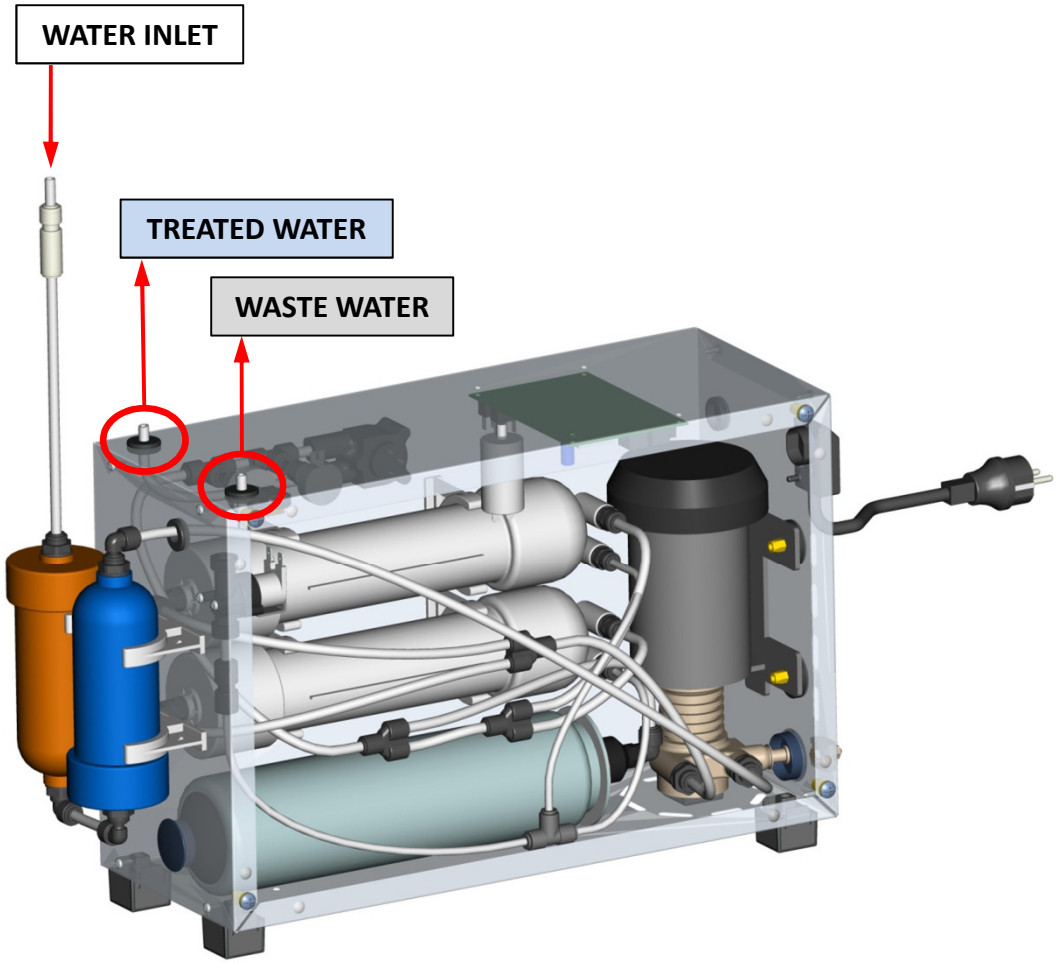
- Electrical Connection: same procedure of ovens.

- Water connection (water inlet):
  - It is necessary to place a shut-off valve between the water system and the appliance.
  - Disconnected the pipe from the oven and connected to the water inlet of the reverse osmosis system (you find a Ø 8 mm quick connection on the reverse osmosis system).
  - Before connecting the water pipe to the appliance please let some water flow to clear the pipe of any obstructions.
  - In case of the inlet pressure is under 4 bar, add a pressure reducer setted to 2 bar.

- Water connection (outlet water):
  - Connect the treated water outlet ("TREATED WATER") to the oven inlet by using the Ø 8 mm pipe supplied.
  - The waste water outlet ("WASTE WATER") has to be connected to a water drain using the Ø 6 mm pipe supplied.
  - Because of sudden pressure changes that may occur this pipe can move: for this reason it has to be firmly fixed to the water drain.

- Connection to the oven:
  - The reverse osmosis system is connected to the oven through the RJ45 connectors that are located at the rear of the oven.

Water Connection



14. Door Inversion

- The ChefTop and BakerTop ovens are prepared to change the direction of the door opening.

- The oven is already equipped with two handle latches, one on the left side and one on the right.

- The internal glass has a low emissivity film that shoud be installed toward the external side of the door.

- Look the Unox DVD – Reversible door.

Reversible Door

Right

Left

15. Hidden Menu (Series 4)

- To enter at the hidden menu press the [−] [+] button simultaneously for 5 seconds.

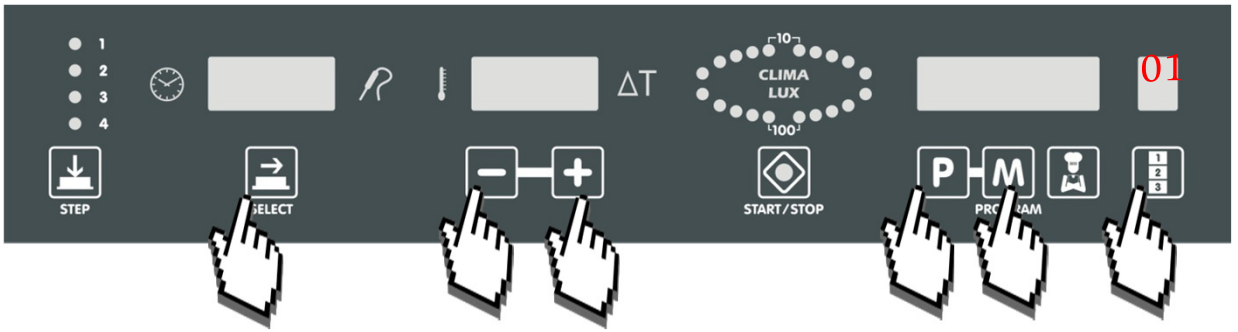
- At the display [1 2 3] button:
  - **0** → ***Control Board***
  - **1** → ***Power Board***

- With the [SELECT] button choose the parameters.

- With the [−] [+] buttons set the parameters.

- To save the changes press [M] for 5 seconds until a beep.

- Press [P] to exit from the hidden menu.



15. Hidden Menu (Series 4)
Control Board

ChefTop™ BakerTop™

• ***Control Board*** hidden Menu parameters

- At the display  button, option **0** → Control Board

• **Power Board Reset:**

- It's possible to reset the control board in case of blocking software.

- At the hidden menu, go to **LOC** parameter and press simultaneously  and  for 5 seconds.

- Notes: The Reset oven operation restore the Control Board software: lose all the programs stored by the user and change the values of the parameters to the state by default.

PARAMETER	DESCRIPTION	RANGE	SETTINGS	DEFAULT
MS	Set the oven as MASTER, SLAVE1 or SLAVE2	MAS	Set the oven as Master	MAS
		SL1	Set the oven as Slave1	
		SL2	Set the oven as Slave2	
DEG	Celsius of Farenheit degrees	CEL	Set the degrees in Celsius	CEL
		FAR	Set the degrees in Fahrenheit	
STB	Stand by oven activation	ON	Stand by oven after 5 minutes that is not used	ON
		OFF	Oven is always on	
LMP	Cooking chamber light	ON	Oven lights always on	OFF
		OFF	Lights turn off after 1 minute	
		ABB	Oven lights are on during the cooking process	
LOC	Locking of the first 20 stored programmes	ON	Locking of the first 20 stored programmes by the user	OFF
		OFF	Allow to change any program stored by the user	
SHI	Length of rinse aid cycle	1	Rinse aid standard quantity	1
		2	Twice rinse aid standard quantity	
		3	Triple rinse aid standard quantity	
HID	Hiding parameters of Chef Unox preset recipes	ON	Hiding cooking parameters of Unox preset recipes	ON
		OFF	Allow to view the cooking parameters of Unox preset recipes	
PROG	Allow the customer to modify the stored Chef Unox preset programmes	ON	Lock the modify of the stored Chef Unox preset programmes	OFF
		OFF	Allow to modify the stored Chef Unox preset programmes	
Gn	Settings of oven: bakery or gastronomy	0	Bakery oven settings: Activate the Bakery's programs and functions	1
		1	Gastronomy oven settings: Activate the Gastronomy + Bakery's programs and functions	
BUZ	External Buzzer	0	Utilization of internal default buzzer for end cooking	0
		1	Utilization of extra external buzzer for end cooking	
STE	Internal chamber temperature visualization	ON	Visualization of the set internal temperature chamber and the internal measured temperature chamber each 4"	ON
		OFF	Visualization of the set internal temperature chamber. To view the internal measured temperature chamber press 2 times the button "-" and keep it pressed	

15. Hidden Menu (Series 4)
Power Board

• ***Power Board*** hidden Menu parameters

- At the display  button, option 1 → Power Board

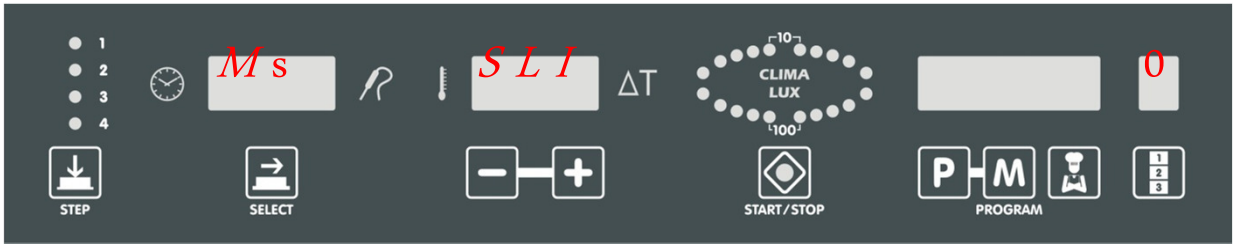
PARAMETER	DESCRIPTION	RANGE	SETTINGS
MAS	Maximum temperature setting	0 / 260 °C	260
RES	Heating element activation	ALL / OFF	ALL
HRF	Total calculated working hours	50000 h	//
TMF	Maximum temperature allowed in the power card	0 / 100 °C	//

15. Hidden Menu (Series 4)
MAXI.Link - Slave definition

- Disconnect the LAN cable which connect the ovens . If it is the first installation, both ovens are disconnected as default and the connection cable will be supplied with the stacking kit.
- Press **+ and –** for at least 5 seconds.
- Press **SELECT** until the display shows **MS**.
- Select the name by pressing + and - :
  - MAS → Master
  - SL1 → Slave1
  - SL2 → Slave2
- Press **M** for at least 5 seconds until you'll hear an acoustic signal.
- Press **P** to exit to the hidden menu.
- Disconnect the power supply of both ovens.
- Connect the network cable from Master oven to Slave oven.
- The power supply to both ovens must be switched on **simultaneously** .

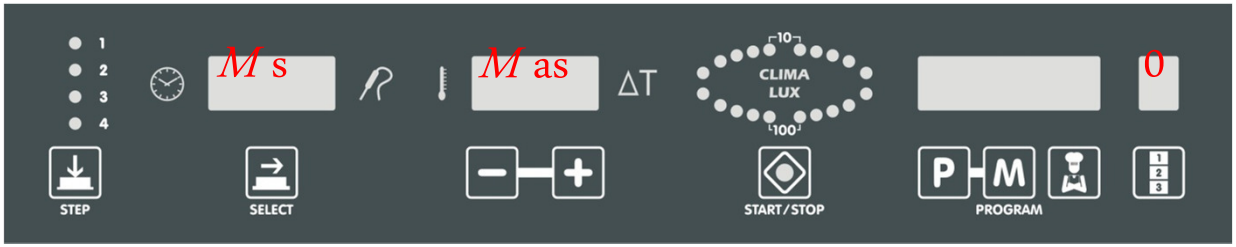
NOTE:

- All the ovens are born as MASTER by default.
- If you want to keep two ovens working separately, don't follow the procedure above and do not connect the **LAN** cable.



15. Hidden Menu (Series 4)
MAXI.Link - Master definition

- Disconnect the power supply to of both ovens.
- Disconnect the network cable which connect both ovens.
- Connect the power supply cable of Slave oven.
- Press **+ and –** buttons for at least 5 seconds.
- Press **SELECT** until the display shows **MS.**
- Select name "**MAS**" by using **+ and –** buttons.
- Press **M** for at least 5 seconds until you'll hear an acoustic signal.
- Press P to exit the hidden menu.
- When outside the hidden menu, if the right display on the far right displays 2 or 3 instead of 1, proceed as follows:
    - Press **STEP + P + CHEF BUTTON** buttons pressed for at least 5 seconds.
    - Press the last button on the right (**1-2-3**) and select **1** (power card hidden menu).
    - Press **SELECT** until the display shows **NET**
    - Change the number of network address from **17** to **16** by pressing **+ and -.**
    - Press **M** for at least 5 seconds until you'll hear an acoustic signal.
    - Press **P** to exit from hidden menu.
- Reset the power supply of master oven and wait at least 5 second before switching it on again.



16. Hidden Menu (Series 5)

- To enter at the hidden menu press the [−] [+] buttons simultaneously for 5 seconds.

- At the display [1 2 3] button :
  - 1-FrU → *Power Board*
  - 10-FrU → *Control Board*
  - 12-FrU → *Gas Board*

- With the [SELECT] button choose the parameters.

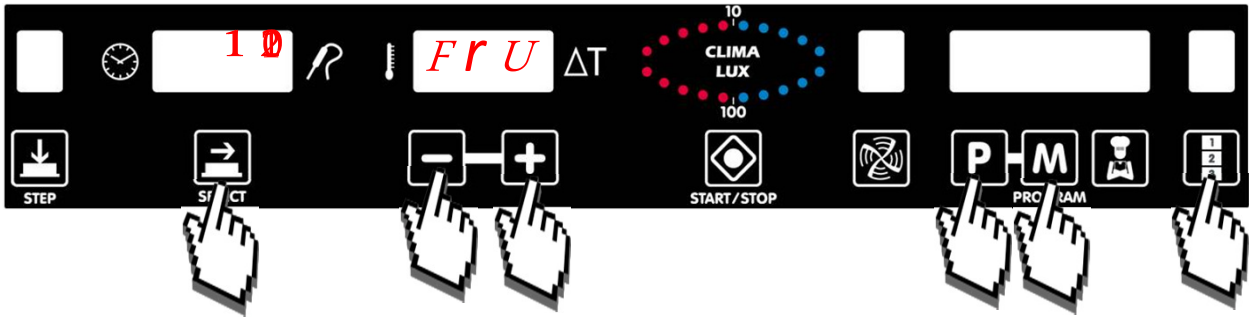
- With the [−] [+] buttons set the parameters.

- To save the changes press [M] for 5 seconds.

- Press [P] to exit from the hidden menu.

- **Note:** ***To store*** the new settings disconnect the oven (unplug it), wait for 10 seconds and then re-connect it.

Hidden Menu



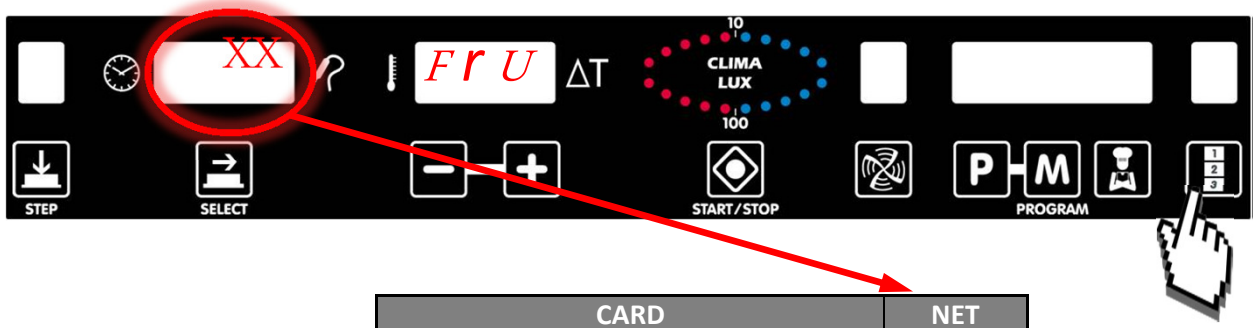
Note: Older versions of software do not emit the confirmation beep.
To memorize it, just press the "**SELECT**" button

16. Hidden Menu (Series 5)

ChefTop™ BakerTop™

• In the hidden menu to select the card that you want to change the parameters press the 1 2 3 button.

• Net adresses from ovens and accessories card:



CARD	NET
Power board - Master oven	1
Power board - Slave 1 oven	2
Power board - Slave 2 oven	3
Power board - Slave 3 oven	4
Power board - Blast Chiller	5
Power board - Holding Cabinet and Prover	6
Power board - Osmosis Kit	7
Bridge	9
Control board - Master oven	10
External core probe Board - Master Oven	11
Gas board - Master oven	12
Power board - Hood Master Oven	13
Control board - Slave 1 oven	14
External core probe board - Slave 1 Oven	15
Gas board - Slave 1 oven	16
Power board - Hood Slave 1 Oven	17
Control board - Slave 2 oven	18
External core probe board - Slave 2 Oven	19
Gas board - Slave 2 oven	20
Power board - Hood Slave 2 Oven	21
Control board - Slave 3 oven	22
External core probe board - Slave 3 Oven	23
Gas board - Slave 3 oven	24
Power board - Hood Slave 3 Oven	25

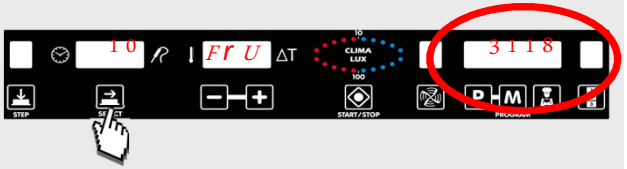
16. Hidden Menu (Series 5)
Control Board

ChefTop™ BakerTop™

• ***Control Board*** hidden Menu parameters

- At the display  button, option **10-FrU** → Control Board

- Last Control Board Firmware Version → **3118**



DISPLAY	DESCRIPTION	RANGE	PARAMETER	DEFAULT
FrU	Firmware version	//	//	//
CD1	Card code	PE1740	PE1740	PE1740
CD2	Card version	A0 / Z9	//	//
OV	Setting Master-Slave	OV1	Master Oven	OV
		OV2	Slave 1 Oven	
		OV3	Slave 2 Oven	
		OV4	Slave 3 Oven	
DEG	Celsious or fahrenheit Degrees	CEL	Set the degrees in Celsius	CEL
		FAR	Set the degrees in Fahrenheit	
STB	Stand by oven	ON	Stand by oven after 15 minutes that is not used	ON
		OFF	Oven is always on. Enter in stand by mode when pressed START/STOP for 6 sec.	
LMP	Cooking chamber light	ON	Oven lights always on	ON
		OFF	Lights turn off after 15 sec.	
LOC	Locking of the first 20 stored programmes	OFF	Allow to change any program stored by the user	OFF
		ON	Locking of the first 20 stored programs by the user	
SHI	Length of rinse aid cycle	0	Rinse aid standard quantity	0
		1	Twice rinse aid standard quantity	
		2	Triple rinse aid standard quantity	
HID	Hiding parameters of Chef Unox preset recipes	ON	Hiding cooking parameters of Unox preset recipes	ON
		OFF	Allow to view and modify the cooking parameters of Unox preset recipes	
PRG	Allow just the use of programs	OFF	Allow to use the oven in manual mode and with programs	OFF
		ON	Use the oven just with the programs	
GN	Settings of oven: bakery or gastronomy	1	Gastronomy oven settings: Activate the Gastronomy + Bakery's programs and functions	1
		0	Bakery oven settings: Activate the Bakery's programs and functions	
BUZ	External Buzzer	0	Utilization of control board buzzer for end cooking	0
		1	Utilization of power board buzzer for end cooking	
STE	Internal chamber temperature visualization	ON	Visualization of the set internal temperature chamber and the internal measured temperature chamber each 4"	ON
		OFF	Visualization of the set internal temperature chamber. To view the internal measured temperature chamber press 2 times the button "-" and keep it pressed	
EPW	Efficient Power settings	MIN	↓ Consumption - ↔ Performance	MAX
		MED	↔ Consumption - ↔ Performance	
		MAX	↑ Consumption - ↑ Performance	
FOB	Buzzer working frequency	0 / 4000	//	4000
TAL	Time switching on chamber light	0 / 9999	Choose the time to the chamber lights enter in stand by mode (in seconds)	15

16. Hidden Menu (Series 5)
Power Board

ChefTop™ BakerTop™

• ***Power Board*** hidden Menu parameters

- At the display  button, option **1-FrU** → Power Board

DISPLAY	DESCRIPTION	RANGE	PARAMETER	DEFAULT
FrU	Firmware version	**//**	//	//
CD1	Card code	**PE1725**	PE1725	PE1725
CD2	Card version	**A0 / Z9**	//	//
MAS	Maximum temperature setting	**0 / 260**	//	260
RES	Heating element activation	**ON / OFF**	ON=normal function OFF=heating element always off	ON
HRD	Total calculated working hours	**0 / 65535**	//	0
TMD	Maximum temperature allowed in the power card	**0 / 65535**	//	0
RUR	Humidity regulation	**ON / OFF**	ON=umidity regulation control on OFF=umidity regulation control off	ON

16. Hidden Menu (Series 5)
Card Reset

ChefTop™ BakerTop™

• **Card Reset:**

- If the message "**NOANS**" is displayed on the oven control board (or in case of blocking software), it is necessary to reset the control board.

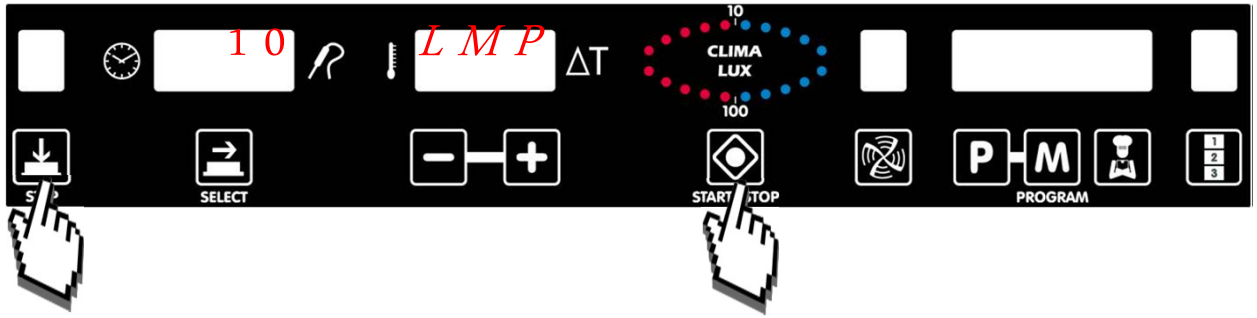
- At the hidden menu of the control board (**10– FrU)**, go to **LMP** parameter and press simultaneously 

and 

for 5 seconds.

- Notes: The Reset oven operation restore the Control Board software: lose all the programs stored by the user and change the values of the parameters to the state by default of all cards that are connected to the oven.

Card Reset



Note: See parameters setup on the Power Board PE1725A table

16. Menu Nascosto (Serie 5)
Power Card Setup

ChefTop™ BakerTop™

• Setting Power Card parameters PE1725A

- In case of power card replacement or the necessity to reset the power card, it`s necessary to reset some parameters:

1. Enter in the 2° level hidden menu, pressing simultaneously the STEP + P + buttons for 5 seconds.

2. Select power card (**1 – FrU**) on the display of button.

3. Select the parameter to modify.

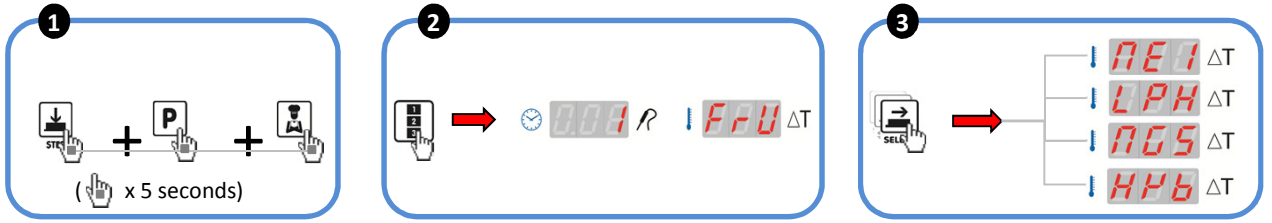
4. Modify the parameter with the buttons (See the attached table).

Note: If the oven was "slave" set the parameter "NET" at 2

5. Press the M button for 5 seconds to save the changes and P button to exit hidden menu.

6. ***To store*** the new settings disconnect the oven (unplug it), wait for 10 seconds and then re-connect it.

Note: In case the ovens are connected as "master slave" it is necessary to remove the connection between the two ovens (before to do this operation remember to disconnect the appliance from the power supply).



Parameters setting

OVEN	"LPH"	"NE1"	"NGS"	"HYB"
XVC055	14	0	0	0
XVC105	14	0	0	0
XVC205	14	1	0	0
XVC305	14	1	0	0
XVC505	14	0	0	0
XVC705	14	1	0	0
XBC405	14	0	0	0
XBC605	14	1	0	0
XBC805	14	1	0	0
XVC105P	14	1	0	0
XVC305P	21	1	0	0
XVC505P	14	1	0	0
XVC705P	21	1	0	0
XVC315G	14	1	1	0
XVC515G	14	1	1	0
XVC715G	14	1	1	0
XVC615G	14	1	1	0
XVC815G	14	1	1	0
XVC1005P	14	1	0	0
XBC1005	14	1	0	0
XVC1205P	21	1	0	0
XVC2005P	21	1	0	0
XVC4005P	21	1	0	0
XVC3205P	21	1	0	0
XVC1015G	14	1	1	0
XBC1015G	14	1	1	0
XVC1215G	21	1	1	1
XVC2015G	21	1	1	1
XVC4015G	21	1	1	1
XVC3215G	21	1	1	1

16. Hidden Menu (Series 5)
MAXI.Link - Slave definition

- Disconnect the RJ45 cable which connect the ovens. If it is the first installation, both ovens are disconnected as default and the connection cable will be supplied with the stacking kit.

- Enter in the control board hidden menu (10-Fru) pressing [−][+] buttons simultaneously for 5 seconds.

- Press [SELECT] until the display shows “OV” parameter.

- Select the oven option using [−][+] :
  - OV1 → Master
  - OV2 → Slave1
  - OV3 → Slave2
  - OV4 → Slave3

- Press [M] for 5 seconds to save the changes.

- Press [P] to exit hidden menu.

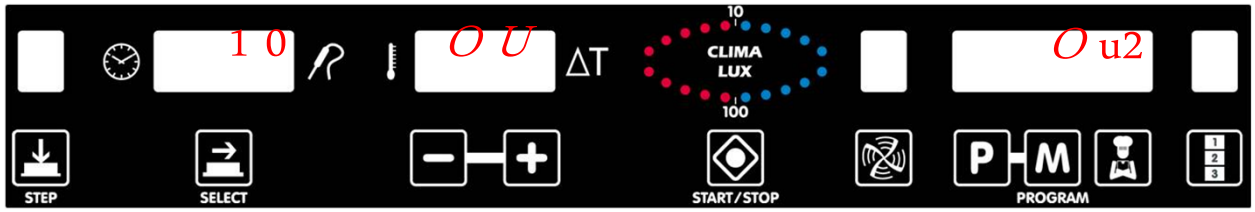
- Disconnect the power supply of both ovens.

- Connect the RJ45 cable on the ovens.

- Re-connect the power supply to both ovens **simultaneously** .

NOTE:

- All the ovens are born as MASTER by default.
- If you want to keep two ovens working separately, don’t follow the procedure above and do not connect the RJ45 cable.



16. Hidden Menu (Series 5)
MAXI.Link - Master definition

- Disconnect the power supply to of both ovens.

- Disconnect the RJ45 cable which connect both ovens.

- Connect the power supply cable of Slave oven.

- Enter in the control board hidden menu (10-Fru) pressing [−][+] buttons simultaneously for 5 seconds.

- Press [SELECT] until the display shows “OV” parameter.

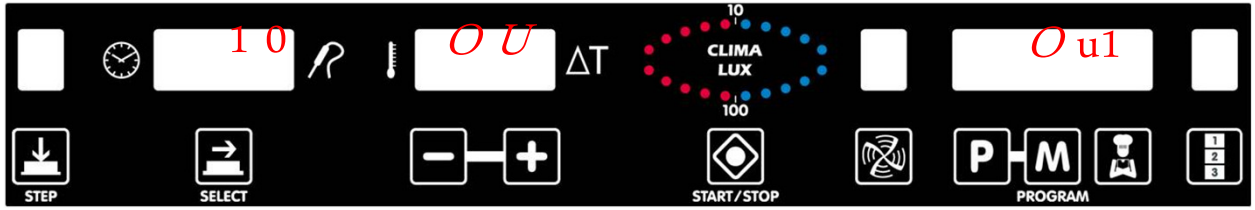
- Select “OV1” (Master) by using [−][+] buttons.

- Press [M] for 5 seconds to save the changes.

- Press [P] to exit hidden menu.

- Disconnect the power supply of both ovens.

- Wait 10 seconds for memory reset and then switch it on again.



Maintenance

1. Breakdown Messages (Series 4)
2. Warnings and Alarms (Series 5)
3. Control Board Replacement
4. Power Board Replacement
5. Fan Replacement
6. Motor Replacement
7. Resistance Replacement
8. Chamber Probe Replacement
9. Core Probe Replacement
10. Internal Glass Replacement
11. External Glass Replacement
12. Reverse Osmosis System Maintenance
13. Instrumentation

1. Breakdown Messages (Series 4)
OVEN

ChefTop™ BakerTop™

- Breakdown messages on the control board:

- Oven

Breakdown messages of oven

ERROR	DESCRIPTION	EFFECT	POSSIBLE CAUSES	SOLUTION
EF1	Break down of the electric circuit of the chamber probe 1 (rear)	The unit uses the chamber probe 2 (if this one is broken too, the oven stops and it's not possible to restart it. The display shows the letters EF1)	The connection wires of the chamber probe 1 are disconnected from the power card	Check the electrical circuit connection
			Damaged cavity probe 1	Check and eventually replace the probe
			Damaged power card	Replace power card
EF2	Break down of the electric circuit of the chamber probe 2 (front)	The unit uses the chamber probe 1 (if this one is broken too, the oven stops and it's not possible to restart it. The display shows the letters EF2)	The connection wires of the cavity probe 2 are disconnected from the power board	Check the electrical circuit connection
			Damaged cavity probe 2	Check and eventually replace the probe
			Damaged power card	Replace power card
EF3	Break down of the electric circuit of the chamber core probe	Impossible to set heart temperature and use the programmes that use the core probe	The connection wires of the core probe are disconnected from the power card	Check the electrical circuit connection
			Damaged core probe	Check and eventually replace the probe
			Damaged power card	Replace power card
EF4	Motor thermal protection intervention	The oven stops and it's not possible to restart it again	The minimum distance between free room and the appliance is not respected	Keep the minimum distance between ovens and walls as suggested in the Unox instruction guide (5 cm to 10 cm)
			Defective capacitor - the motor takes longer to reach the normal speed, vibrations, etc	Check and eventually replace the capacitor
			Damaged motor bearing	Replace the motor
			Damaged power card	Replace power card
EF5	Safety thermostat intervention	The oven stops and it's not possible to restart again	The sensor has detected a temperature over 318°C in the external part of the chamber - even if the probe was setted to lower temperatures	Check the effective chamber temperature: - if the oven probe is right the Safety Termostat is defective and it should be replaced - if the temperature misured by the oven is wrong a probelm occurred in the chamer probes, refer to EF1 or EF2 for the diagnosys and fixing.
			The sensor has detected a temperature over 318°C in the external part of the chamber - when the chamber temperature was setted to approx 300 °C	Control that the minimum distance between ovens and walls as suggested in the Unox instruction guide (5 cm to 10 cm) is respected
EF6	Break down of the electric circuit of the power board	The oven stops and it's not possible to restart again	Control board / Power card connecting cable is damaged or disconnected	Check and eventually replace the connecting cable
			Damaged power card	Replace power card
EF7	Loss of communication between oven and connected accessories	The accessory doesn't starts	Cable connection (RJ45) between oven and accessory is damaged or disconnected	Check and eventually replace the RJ45 cable
			Damaged power card of accessory	Replace power card

1. Breakdown Messages (Series 4)
BLAST CHILLER – HOLDING CABINET

ChefTop™ BakerTop™

- Blast Chiller

- Holding Cabinet

Breakdown messages of blast chiller

ERROR	DESCRIPTION	EFFECT	POSSIBLE CAUSES	SOLUTION
EA1	Break down system of electric circuit of the chamber probe	The blast chiller stops and it's not possible to restart (remains the letters EA1)	The connection wires of the cavity probe are disconnected from the power card	Check the electrical circuit connection
			Damaged chamber probe	Check and eventually replace the probe
			Damaged blast chiller power card	Replace power card
EA2	Break down system of electric circuit of the chamber core probe	Impossible to set heart temperature and use the programmes that use the core probe	The connection wires of the chamber probe are disconnected from the power card	Check the electrical circuit connection
			Damaged core probe	Check and eventually replace the probe
			Damaged blast chiller power card	Replace power card
EA3	Overpressure	The blast chiller stops and it's impossible to restart (remains the letters EA3)	Overpressure in the refrigeration circuit	Switch off the power supply of the blast chiller, wait for some minutes and then switch on again. If remains the letter EA3 check the refrigeration circuit
			Damaged blast chiller power card	Replace power card
EA4	Filter cleaning	Don't change the normal work of blast chiller but it will always remain the message EA4 for 3"	Filters working limit reached	Clean or replace the filter
EA5	Loss of communication between oven and blast chiller	The blast chiller stops and it's impossible to restart	Oven / blast chiller connecting cable is damaged or disconnected	Check and eventually replace the connecting cable
			Damaged blast chiller power card	Replace power card

Breakdown messages of holding cabinet

ERROR	DESCRIPTION	EFFECT	POSSIBLE CAUSES	SOLUTION
EL1	Break down system of electric circuit of the chamber probe	The holding cabinet stops and it's not possible to restart	The connection wires of the cavity probe are disconnected from the power card	Check the electrical circuit connection
			Damaged chamber probe	Check and eventually replace the probe
			Damaged holding cabinet power card	Replace power card
EL2	Break down system of electric circuit of the chamber humidity probe	The temperature control keeping to work, the water eletrovalve and the resistence are deactivate	The connection wires of the humidity probe are disconnected from the power card	Check the electrical circuit connection
			Damaged humidity probe	Check and eventually replace the probe
			Damaged holding cabinet power card	Replace power card
EL3	Loss of communication between oven and holding cabinet	The holding cabinet stops and it's not possible to restart	Oven / holding cabinet connecting cable is damaged or disconnected	Check and eventually replace the connecting cable
			Damaged holding cabinet power card	Replace power card

1. Breakdown Messages (Series 4)
HOOD – OSMOSIS KIT

ChefTop™ BakerTop™

- Hood

- Osmosis kit

Breakdown messages of hood

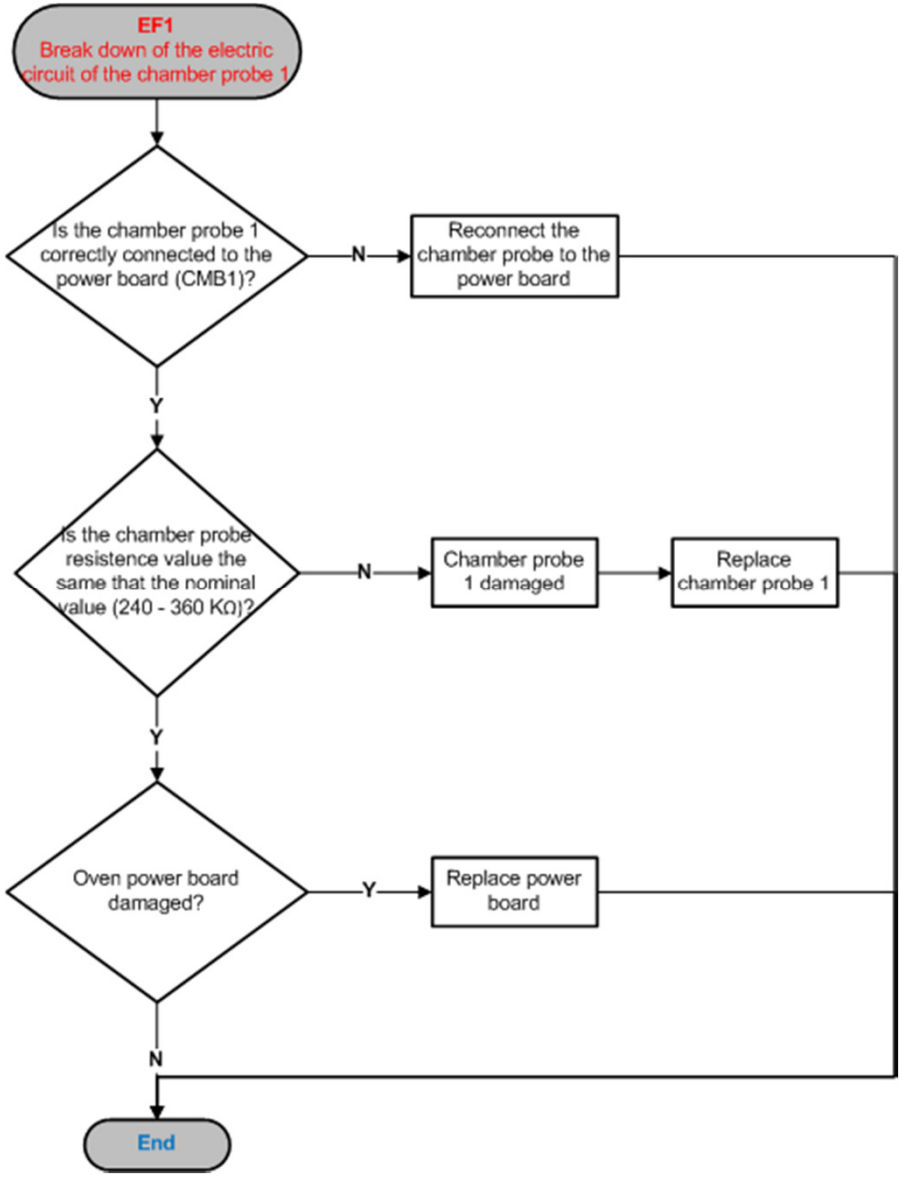
ERROR	DESCRIPTION	EFFECT	POSSIBLE CAUSES	SOLUTION
EC1	Damaged probe	The eletrovalve water exit are deactivate and the motor runs continuosly	The connection wires of the temperature probe are disconnected from the power	Check the electrical circuit connection
			Damaged temperature probe	Check and eventually replace the probe
			Damaged hood power card	Replace power card
EC2	Loss of communication between oven and hood	The hood doesn't work when the door opens	Oven / hood connecting cable is damaged or disconnected	Check and eventually replace the connecting cable
			Damaged hood power card	Replace power card

Breakdown messages of osmosis kit

ERROR	DESCRIPTION	EFFECT	POSSIBLE CAUSES	SOLUTION
EO1	Pressure transducer damaged	The exit pump and exit eletrovalve are not working	Inlet pressure over 4 bar	Apply a pressure reducer to the water inlet
			Pressure transducer is damaged	Check and eventually replace pressure transducer
			Transducer / power card connecting cable is damaged or disconnected	Check and eventually replace the connecting cable
			Damaged osmosis power card	Check the presence of the signal from the control board, if detected replace power card of the accessory
EO2	Liter-counter damaged	The exit pump and exit eletrovalve of the oven system closes	Liter-counter is damaged	Check and eventually replace liter-counter
			Liter-counter / power card connecting cable is damaged or disconnected	Check and eventually replace the connecting cable
			Damaged osmosis power card	Replace power card
EO3	Filter working limits reached	Do not change the regular working of osmosis but each time that starts the control and select the osmosis, remain the letters EO3 for 3”	Filters working limit reached	Check and eventually replace filter. After the filters replacement, push at the same time for 3 seconds the "STEP" + "START/STOP" buttons to reset "EO3" error message
EO4	Low water in pressure	The exit pump and exit eletrovalve of the oven system closes	Inlet water pressure is too low	Check water inlet in osmosis kit
EO5	Loss of communication between oven and osmosis system	The osmosis doesn't work when turns on the oven	Oven / osmosis connecting cable is damaged or disconnected	Check and eventually replace the connecting cable
			Damaged osmosis power card	Replace power card

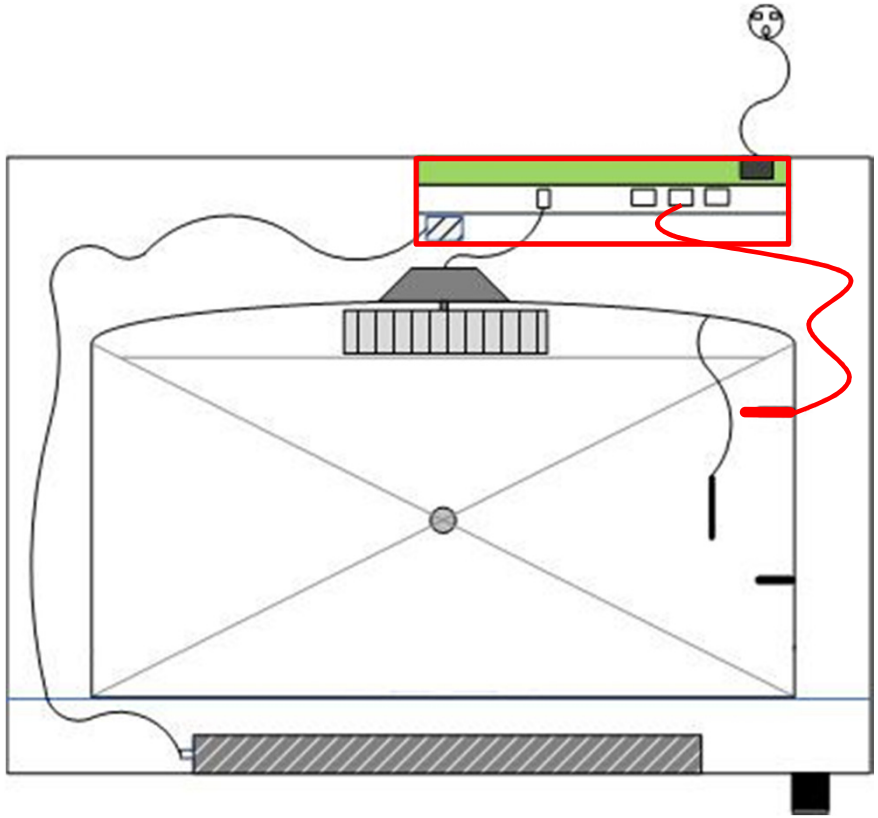
- Intervention's flow to oven's breakdown

- **EF1:** Break down of the electric circuit of the chamber probe 1



- EF1:

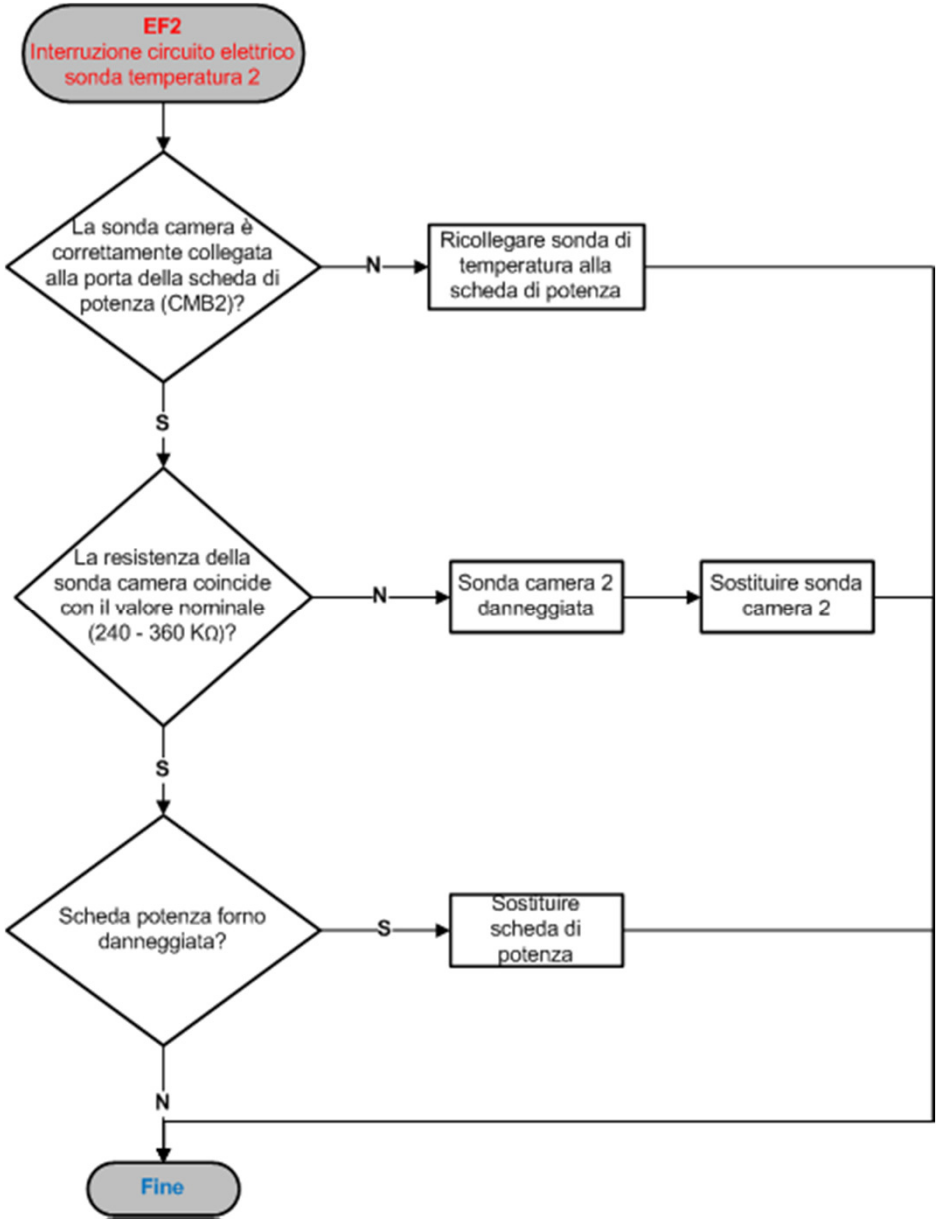
    - 1. Cable connection: chamber probe-power board
    - 2. Chamber probe 1
    - 3. Power Board



1. Breakdown Messages (Series 4)
Oven Intervention

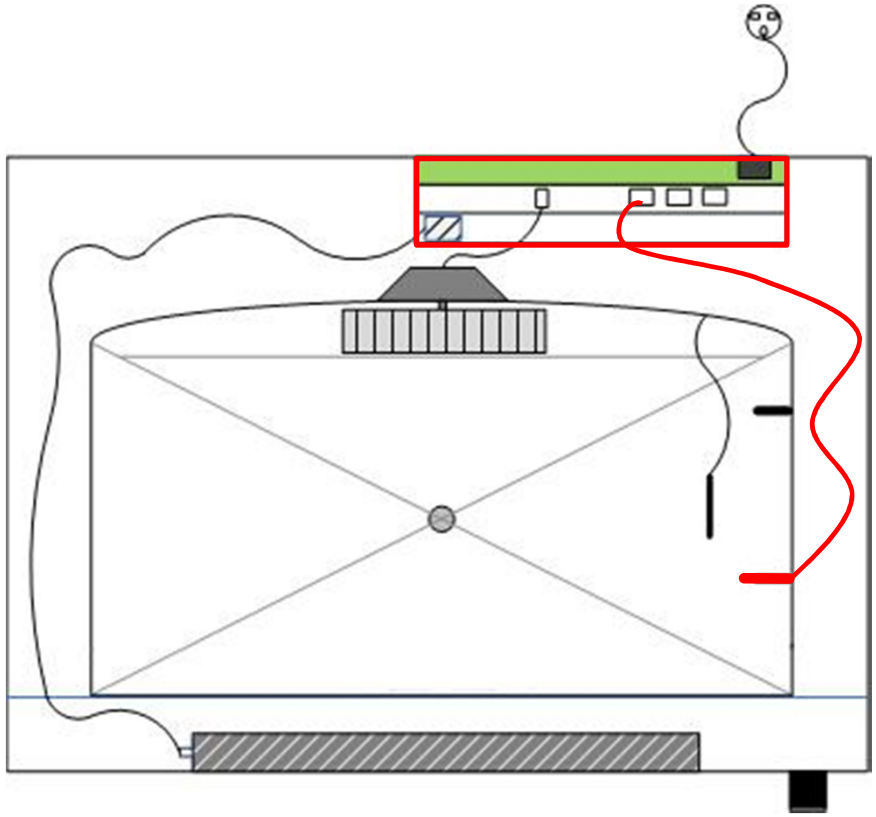
- Intervention's flow to oven's breakdown

- **EF2:** Break down of the electric circuit of the chamber probe 2



- EF2:

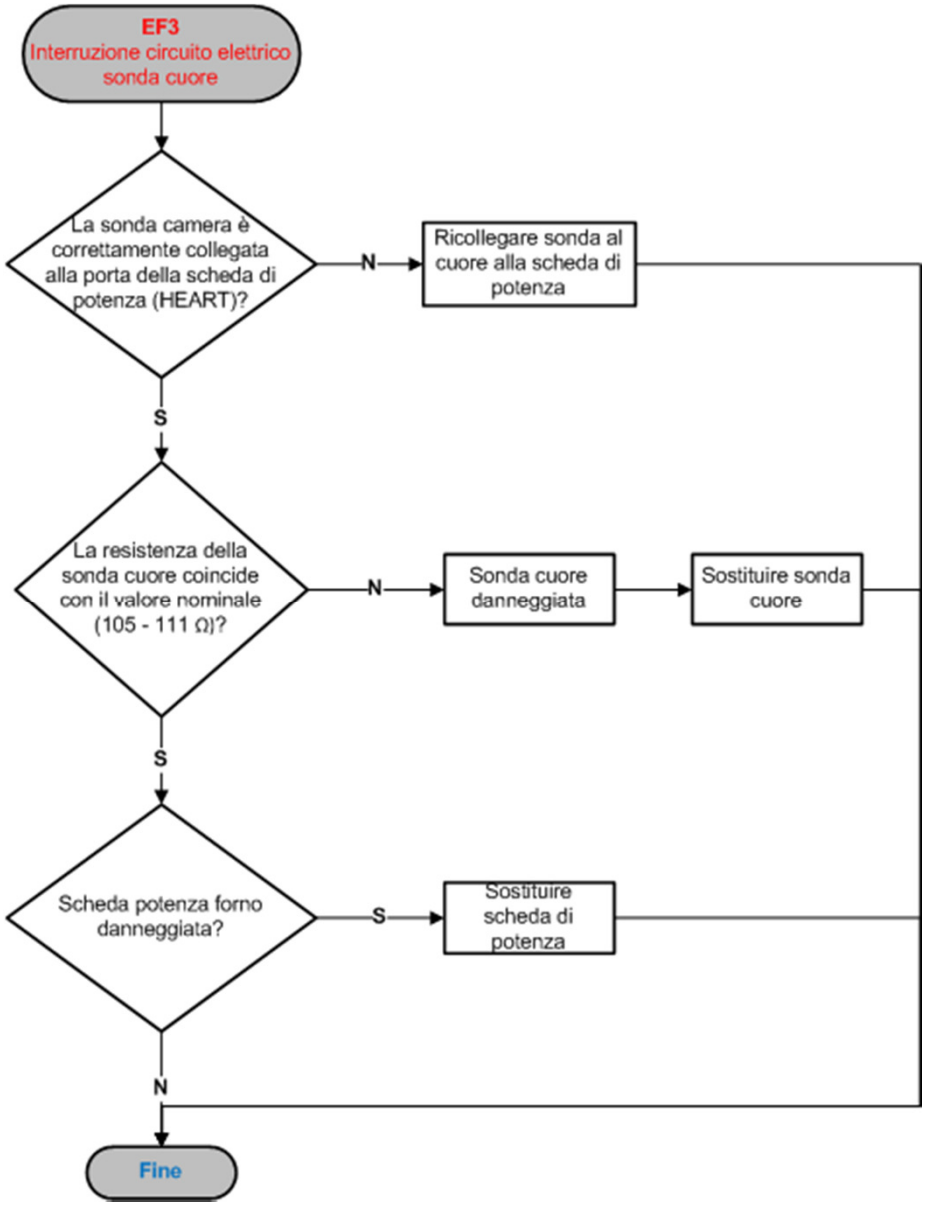
  - 1. Cable connection: chamber probe-power board
  - 2. Chamber probe 2
  - 3. Power Board



1. Breakdown Messages (Series 4)
Oven Intervention

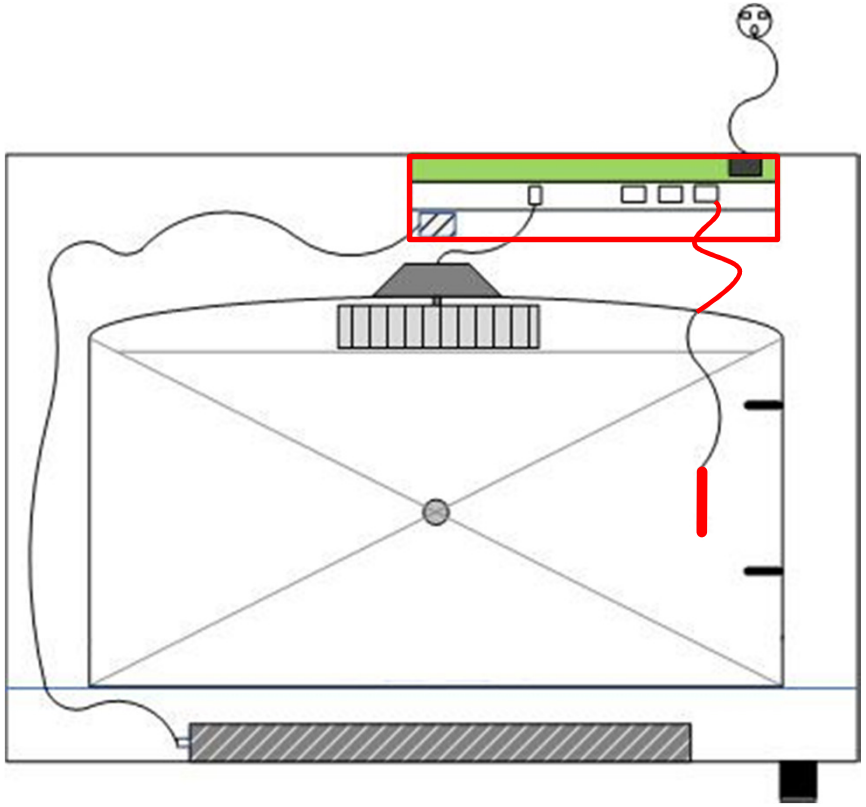
- Intervention's flow to oven's breakdown

- **EF3:** Break down of the electric circuit of the core probe



- EF3:

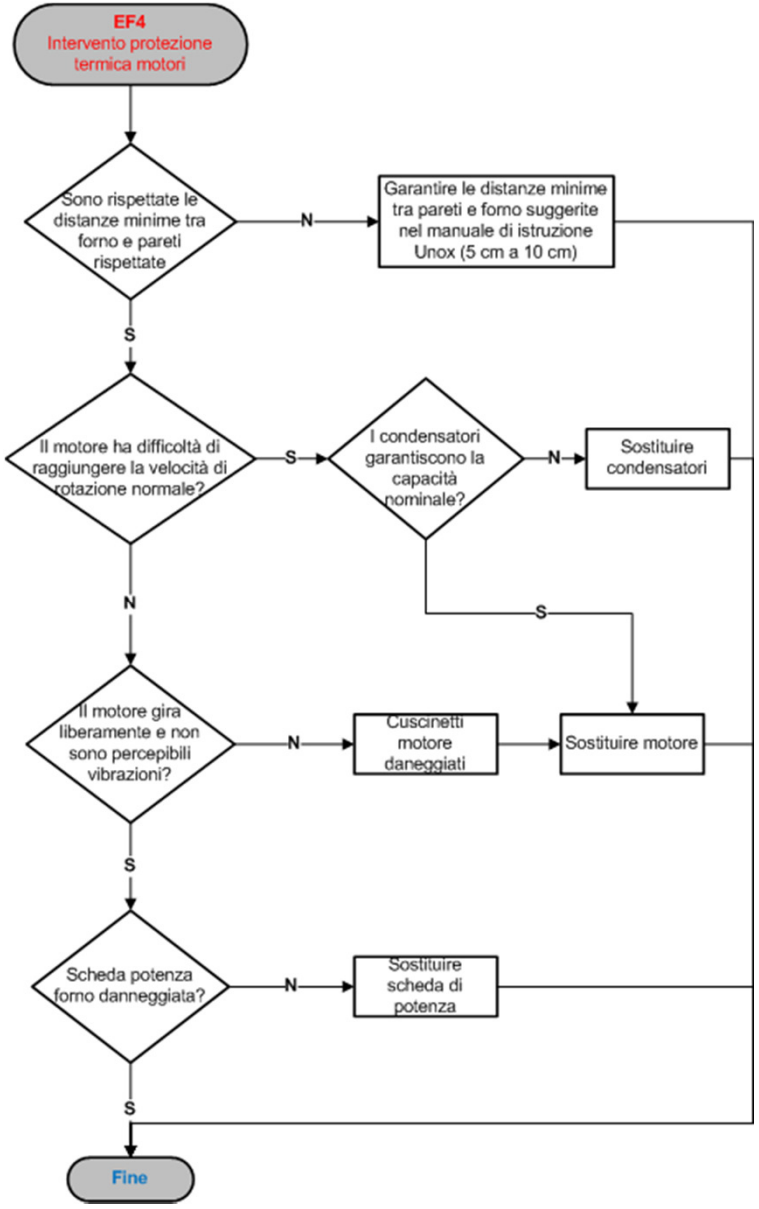
    - 1. Cable connection: chamber probe-power board
    - 2. Core probe 1
    - 3. Power Board



1. Breakdown Messages (Series 4)
Oven Intervention

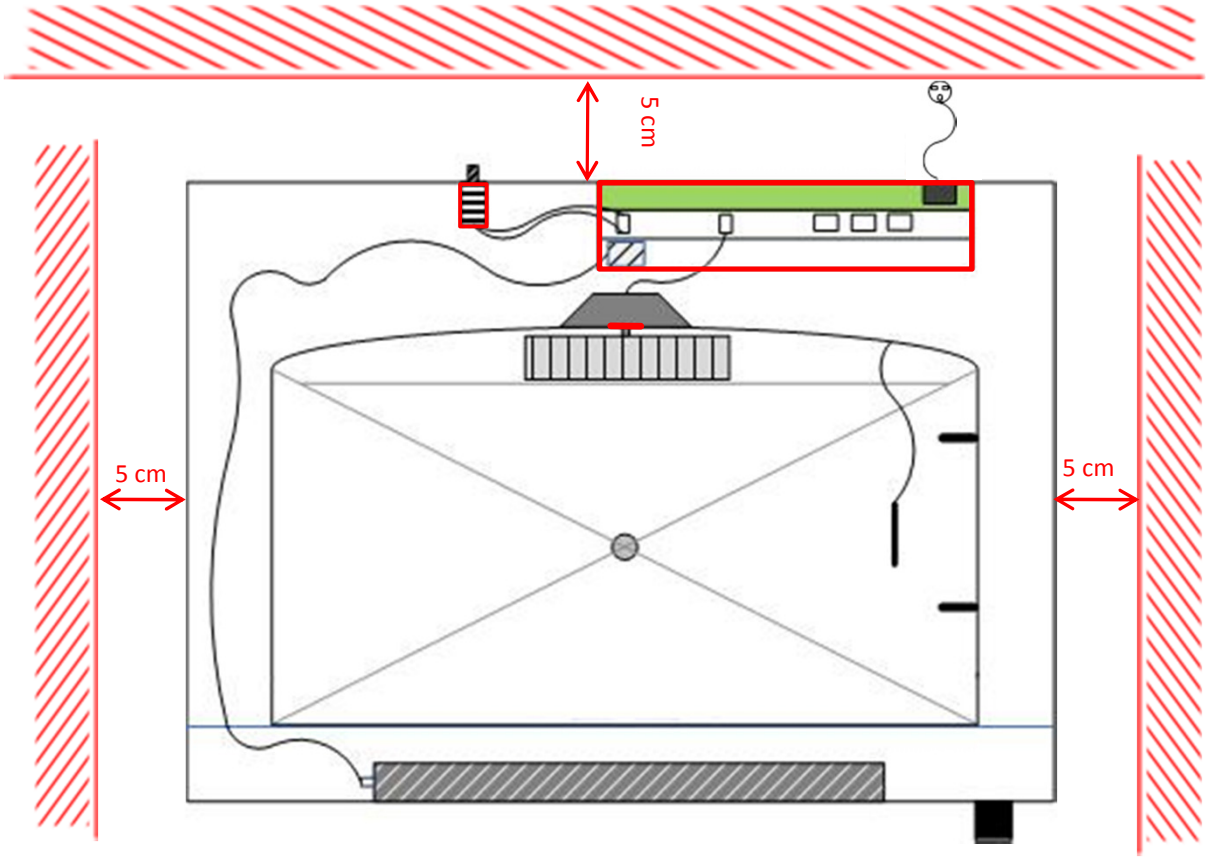
- Intervention's flow to oven's breakdown

- **EF4:** Motor thermal protection intervention



- EF4:

  - 1. Free room and free appliance distance
  - 2. Capacitor
  - 3. Motor ball bearings
  - 4. Power Board

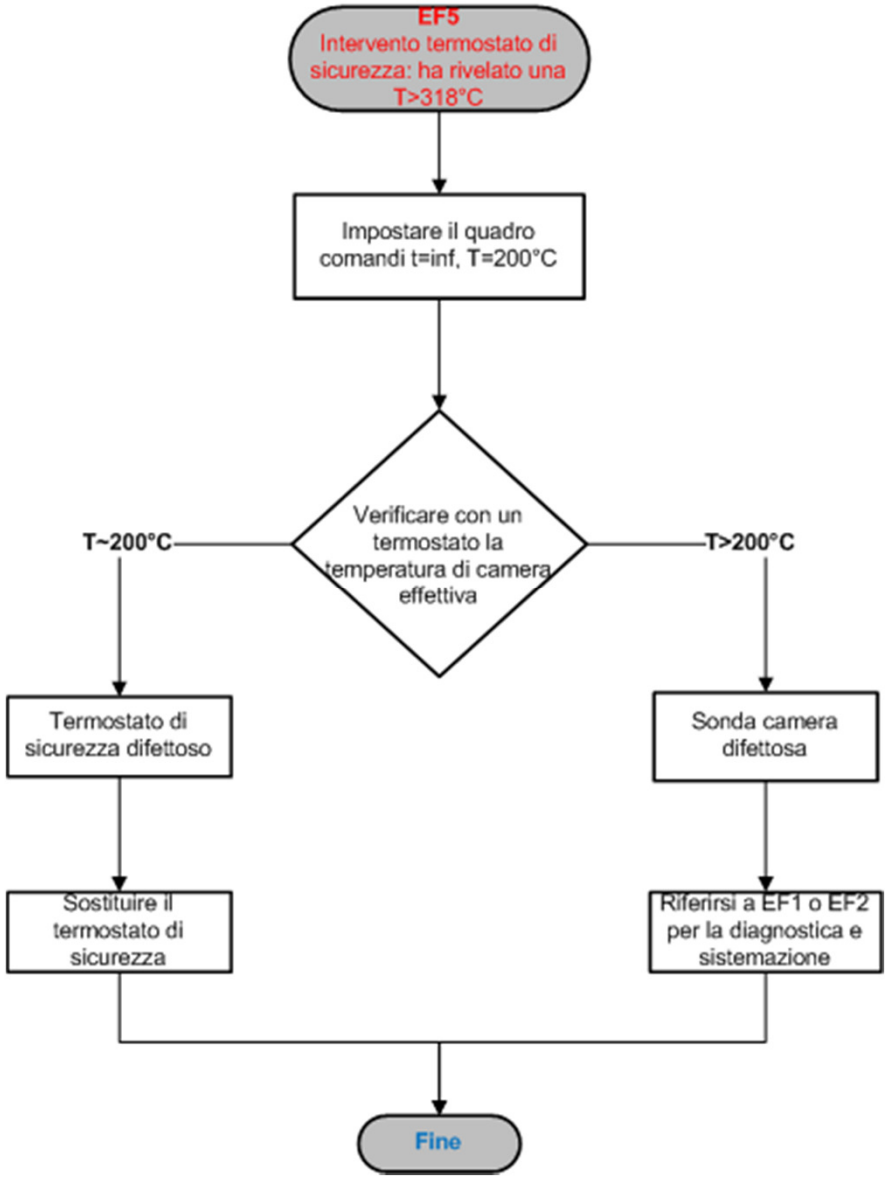


1. Breakdown Messages (Series 4)
Oven Intervention

ChefTop™ BakerTop™

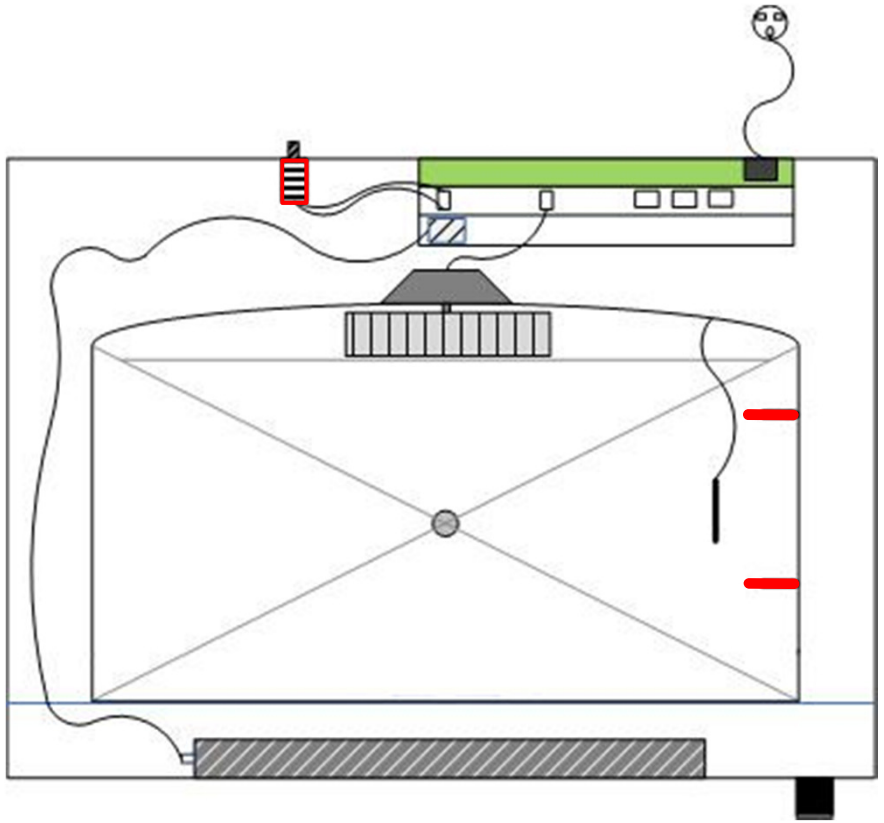
- Intervention's flow to oven's breakdown

- **EF5:** Safety thermostat intervention: T>318°C



- EF5:

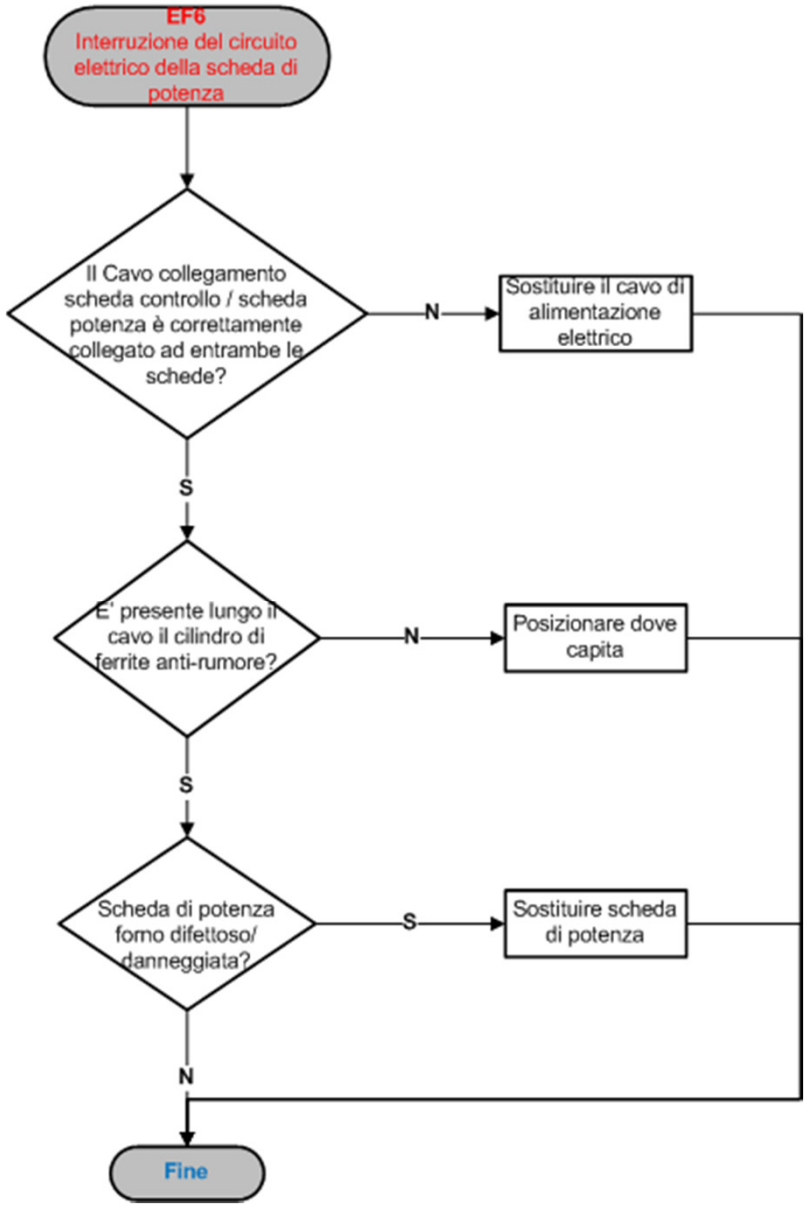
    - 1. Safety thermostat
    - 2. Chamber Probe



1. Breakdown Messages (Series 4)
Oven Intervention

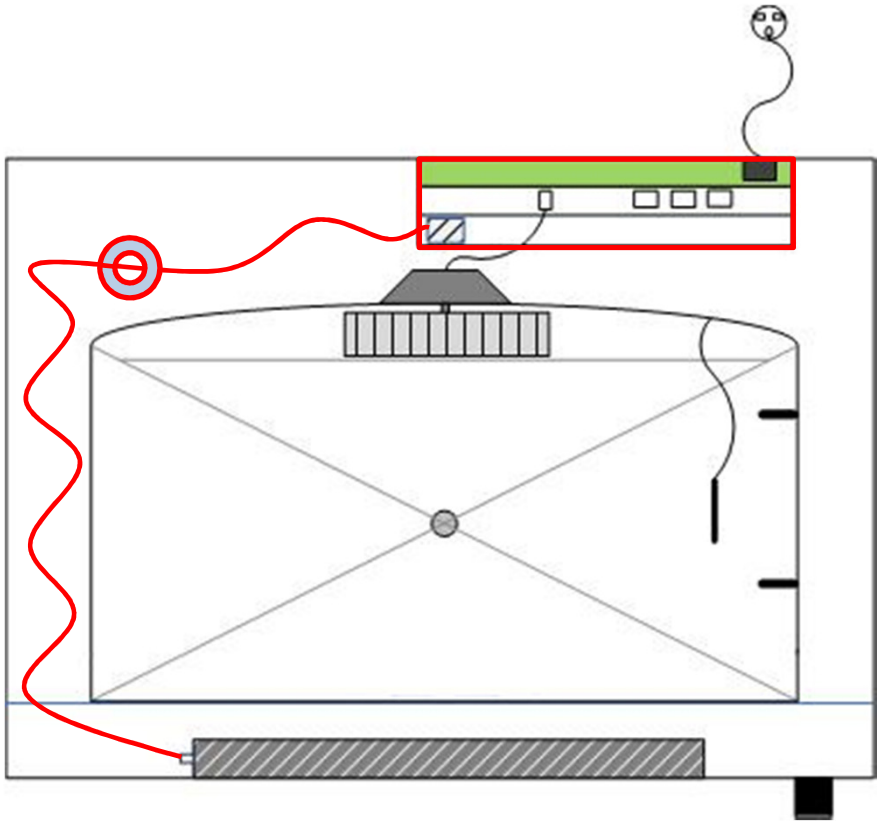
- Intervention's flow to oven's breakdown

- **EF6:** Break down of the electric circuit of the power board



- EF6:

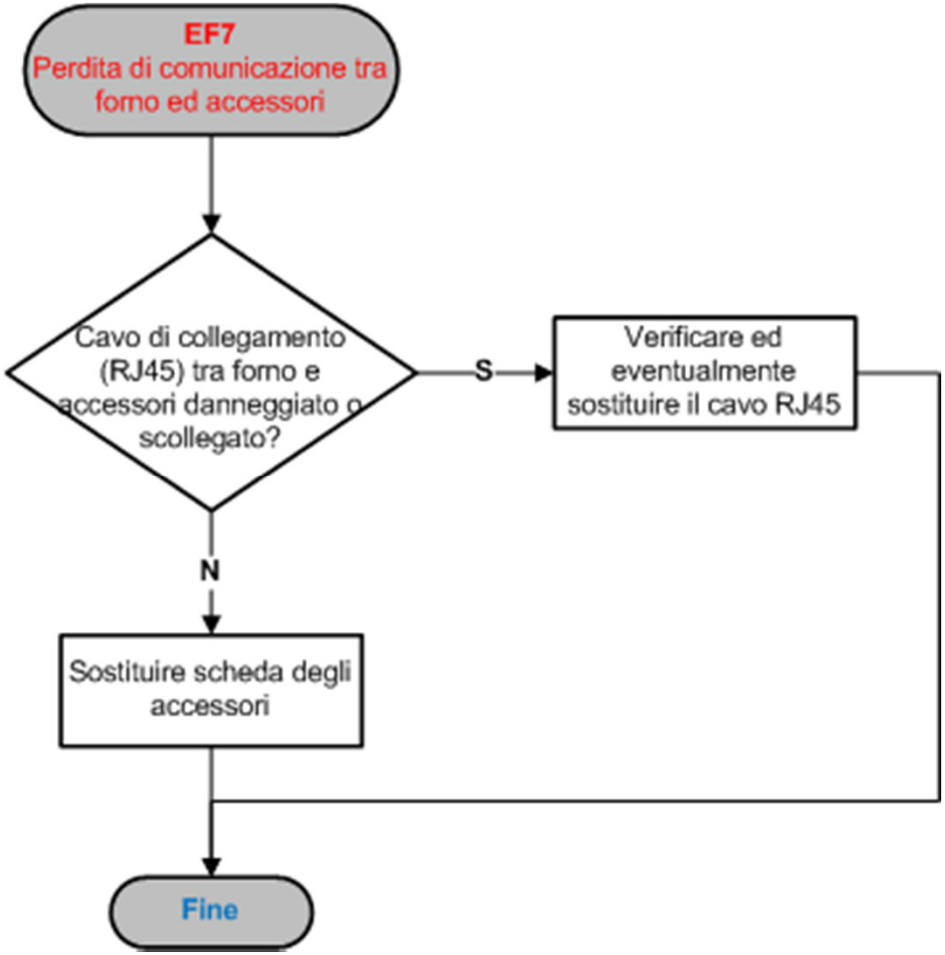
    - 1. Cable connection: control board –power board
    - 2. Emi round
    - 3. Power Board



1. Breakdown Messages (Series 4)
Oven Intervention

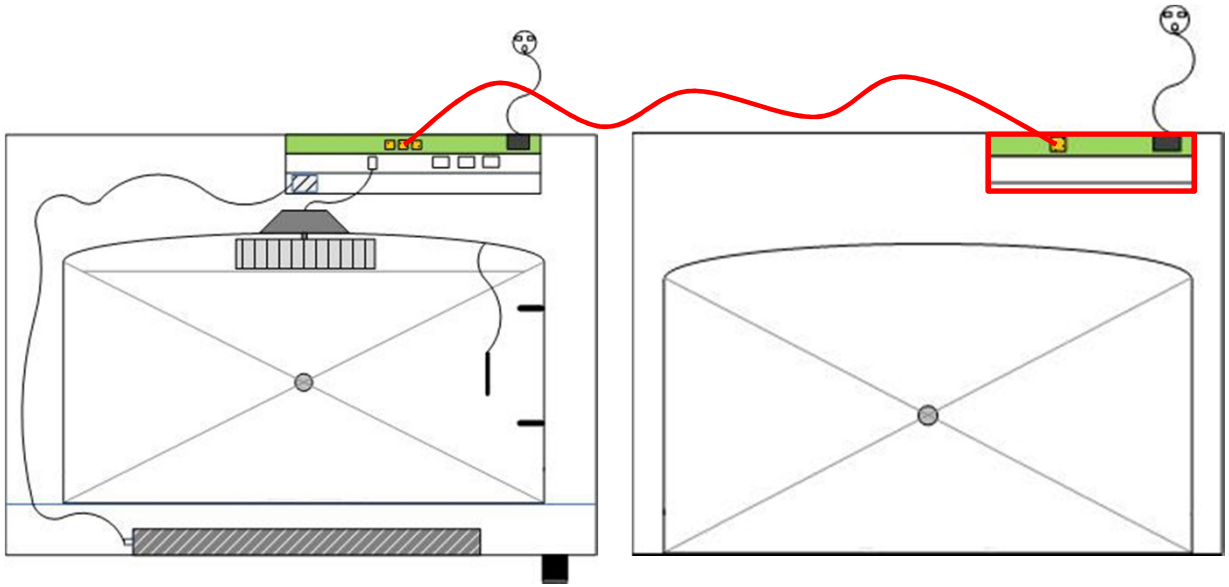
- Intervention's flow to oven's breakdown

- **EF7:** Loss of communication between oven and connected accessories



- EF7:

    - 1. Cable connection RJ45: oven - accessory
    - 2. Accessory Power Board



2. Control Board – Warnings (Series 5)
OVEN

ChefTop™ BakerTop™

- Warning messages:

When a malfunction is detected which allows the appliance to continue operating.

- Oven Warnings

DISPLAY	DESCRIPTION	EFFECT	POSSIBLE CAUSES	SOLUTIONS
WF01	Temperature probe 1 Warning	The oven work with the temperature probe 2: the temperature regulation couldn't be precise	Probe 1 not connected or damaged	Connect or replace the temperature probe 1
			Damaged power card	Replace the power card
WF02	Temperature probe 2 Warning	The oven work with the temperature probe 1: the temperature regulation couldn't be precise	Probe 2 not connected or damaged	Connect or replace the temperature probe 2
			Damaged power card	Replace the power card
WF03	Core probe Warning	The oven continues to work but is not possible to use the core probe	Core probe not connected or damaged	Connect or replace the core probe
			Damaged power card	Replace the power card
WF04	Motor tachometer Warning	The oven continues to work but the fan can't brake and fast reverse the rotation	Motor stop	Check possible causes (motor, capacitor, motor wires, power card)
			Tachometer sensor disconnected or damaged	Connect or replace the tachometer sensor
			Not correct position of the tachometer sensor	Fix the position of the tachometer
			Not correct position of the magnet to the motor	Fix the position of the magnet
			Damaged power card	Replace the power card
WF05	Back cooling tachometer fan Warning	The oven continues to work but the cooling of the internal components is not assured	Not correct connection of the cooling fan connector to the power card	Check the connection of the cooling fan connector to the power card
			Cooling fan damaged	Replace the cooling fan
			Damaged power card	Replace the power card
WF06	Temperature power card Warning	The oven continues to work	The power card temperature is gone over 70°C	Check the possible causes of this overheating
			Damaged power card	Replace the power card
WF08	Gas card connected with net cable but the oven is set as electric Warning	The oven continues to work but is set as electric and the burner can't work	The NGS parameter of gas card is set as 0	Set the NGS parameter as 1
WF09	Braking fan Warning	The fan can't brake to fast reverse the rotation and the oven continues to work	Damaged power card	Replace power card
			Damaged motor	Replace the motor

2. Control Board – Warnings (Series 5)
OVEN

ChefTop™ BakerTop™

- Oven Warnings

DISPLAY	DESCRIPTION	EFFECT	POSSIBLE CAUSES	SOLUTIONS
WF10	Wrong settings of non-indispensable parameters on the EEPROM Warning	The oven continues to work (with possible limits, depends from the wrong setting of the parameter in object)	Damaged power card	Replace the power card
			Wrong settings on EEPROM parameters	Reset control card parameter (LMP)
WF11	Gas card temperature Warning	The oven continues to work	The gas card temperature is gone over 70°C	Check the possible causes of this overheating
			Damaged gas card	Replace gas card
WF12	Temperature external Sous Vide card Warning	The oven continues to work	The Sous Vide card temperature is gone over 70°C	Check the possible causes of this overheating
			Sous Vide card damaged	Replace Sous Vide card
WF13	Sous Vide probe Warning	The oven continues to work but is not possible to use the Sous Vide probe	Sous Vide probe not connected	Check the connection of the Sous Vide probe
			Damaged Sous Vide probe	Replace Sous Vide probe
			Damaged Sous Vide card	Replace Sous Vide card
WF14	Multipoint core probe (totally not working) Warning	The oven continues to work but is not possible to use the Multipoint core probe	Multipoint core probe not correcly connected	Check the connection of the Multipoint core probe to the power card
			Damaged Multipoint core probe	Replace the Multipoint probe
			Damaged power card	Replace power card
WF15	Loss of comunication of Sous Vide card Warning	The oven continues to work but is not possible to use the Sous Vide probe	Power card - Sous Vide card cable interrupted or not connected properly	Check and/or replace the cable which connect the power card to the Sous Vide card
			Sous Vide card damaged	Replace the Sous Vide card
			Damaged power card	Replace the power card
WF17	Multipoint core probe Warning (partial working)	The oven continues to work and the measured value of the Multipoint core probe could be not precise	Multipoint core probe not correcly connected	Check the connection of the Multipoint core probe to the power card
			Damaged Multipoint core probe	Replace the Multipoint probe
			Damaged power card	Replace the power card

2. Control Board – Alarms (Series 5)
OVEN

ChefTop™ BakerTop™

- Alarm messages:

When a condition arises which prevents the appliance from operating at all, an ALARM signal is displayed and the appliance must be switched to its STOP status.

- Oven Alarms

DISPLAY	DESCRIPTION	EFFECT	POSSIBLE CAUSES	SOLUTIONS
AF01	Motor thermal protection Alarm	OVEN STOP	Thermal protection intervention	Replace motor
			Disconnected wires	Check motor wires
			Damaged power card	Replace power card
			Motor's overheating	Oven installation and positon checks
AF02	Safety thermostat Alarm	OVEN STOP	Chamber temperature overheating (over 320°C)	Check possible causes (contactors melting, wrong measuring chamber)
			Safety thermostat wires disconnected	Replace safety thermostat
			Damaged power card	Replace power card
AF03	Temperature probes Alarm	OVEN STOP	Both temperature probes are damaged or not connected	Connect or replace both temperature probes
			Damaged power card	Replace power card
AF04	Loss of communication control card - power card Alarm	OVEN STOP	Power card - control card cable interrupted or not connected properly	Check and/or replace the cable which connect the control panel to the power card
			Damaged control card	Replace control card
			Damaged power card	Replace power card
			High electrical disturbances (magnetic field)	Reset the main power supply to the oven
AF05	Loss of communication with GAS card Alarm	OVEN STOP	Net cable gas card - power card oven disconnected or interrupted	Check and/or replace the cable which connect the gas card to the power card
			Damaged gas card	Replace gas card
			Broken gas card fuse	Replace gas card fuse
			Damaged power card	Replace power card
			NGS parameter of oven power card set as 1	Set the NGS parameter as 0
			Damaged control card	Replace control card
AF06	Gas exhaust smokes temperature Alarm	OVEN STOP	Outlet gas exhaust temperature over 620°C	Check possible causes
			Gas exhaust probe damaged	Replace gas exhaust probe
			Gas card damaged	Replace gas card
AF10	Wrong settings of indispensable parameters on the EEPROM	OVEN STOP	Damaged power card	Replace power card
			Wrong settings on EEPROM parameters	Reset control card parameter (LMP)

2. Control Board – Warnings and Alarms (Series 5)
HOOD

ChefTop™ BakerTop™

- Hood Warnings

- Hood Alarms

Hood Warnings

DISPLAY	DESCRIPTION	EFFECT	POSSIBLE CAUSES	SOLUTIONS
WC01	Exhaust probe 1 Warning	One of the two steam condenser doesn't work	Probe 1 interrupted or not connected properly	Check the connection of exhaust probe 1
			Probe 1 damaged	Replace hood probe 1
			Damaged hood card	Replace hood card
WC02	Hood card temperature Warning	The hood continues to work	Over heat of the hood card (< 70°C)	Check possible causes of that overheat
			Hood card damaged	Replace hood card
WC03	Exhaust probe 2 Warning	One of the two steam condenser doesn't work	Probe 2 interrupted or not connected properly	Check the connection of exhaust probe 2
			Probe 2 damaged	Replace hood probe 2
			Damaged hood card	Replace hood card
WC10	Wrong settings of non indispensable parameters on the EEPROM	The hood continues to work (with possible limits, depends from the wrong setting of the parameter in object)	Damaged hood card	Replace hood card
			Wrong settings on EEPROM parameters	Reset hood card parameter (LMP)

Hood Alarms

DISPLAY	DESCRIPTION	EFFECT	POSSIBLE CAUSES	SOLUTIONS
AC01	Loss of communication	Hood Stop	Hood card - oven card cable interrupted or not connected properly	Check and/or replace the cable which connect the power card to the hood card
			Damaged oven power card	Replace oven power card
			Damaged hood card	Replace hood card
			High electrical distrurbaces	Reset the main power supply of the complete system
AC10	Wrong settings of indispensable parameters on the EEPROM	Hood Stop	Damaged hood card	Replace hood card
			Wrong parameters	Reset the software with LPM parameter

2. Control Board – Warnings and Alarms (Series 5)
PROVER

- Prover Warnings

- Prover Alarms

Prover Warnings

DISPLAY	DESCRIZIONE	EFFETTO	POSSIBILI CAUSE	POSSIBILI RIMEDI
WL01	Warning sonda umidità	Il lievitatore continua a funzionare però non è possibile utilizzare la regolazione automatica dell'umidità	Sonda umidità non collegata correttamente	Controllare collegamento sonda umidità scheda lievitatore
			Sonda umidità danneggiata	Sostituire sonda umidità
			Scheda lievitatore danneggiata	Sostituire scheda lievitatore
WL02	Warning temperatura scheda lievitatore	Il lievitatore continua a funzionare	La temperatura sulla scheda lievitatore ha superato i 70 °C	Individuare possibili cause del surriscaldamento
			Scheda lievitatore danneggiata	Sostituire scheda lievitatore
WL10	Warning parametri non indispensabili errati nella EEPROM	Il lievitatore continua a funzionare	Scheda lievitatore danneggiata	Sostituire scheda lievitatore
			Parametri corrotti	Eseguire un'operazione di azzeramento parametri (LMP)

Prover Alarms

DISPLAY	DESCRIZIONE	EFFETTO	POSSIBILI CAUSE	POSSIBILI RIMEDI
AL01	Allarme sonda camera lievitatore	Lievitatore in stato di STOP	Sonda camera non collegata correttamente	Controllare collegamento sonda camera scheda lievitatore
			Sonda camera danneggiata	Sostiture sonda camera
			Scheda lievitatore danneggiata	Sostituire scheda lievitatore
AL02	Allarme perdita comunicazione	Lievitatore in stato di STOP	Cavo scheda forno scheda lievitatore interrotto o non collegato correttamente	Controllare e/o sostituire cavo collegamento scheda forno scheda lievitatore
			Scheda forno danneggiata	Sostituire scheda forno
			Scheda lievitatore danneggiata	Sostituire scheda lievitatore
			Livello disturbi elettrici particolarmente elevato	Togliere e ridare tensione alimentazione al sistema
AL10	Allarme parametri indispensabili errati nella EEPROM	Lievitatore in stato di STOP	Scheda lievitatore danneggiata	Sostituire scheda lievitatore
			Parametri corrotti	Eseguire un'operazione di azzeramento parametri (LMP)

2. Control Board – Warnings and Alarms (Series 5)
HOLDING CABINET

ChefTop™ BakerTop™

- Holding cabinet Warnings

- Holding cabinet Alarms

Holding Cabinet Warnings

DISPLAY	DESCRIZIONE	EFFETTO	POSSIBILI CAUSE	POSSIBILI RIMEDI
WM01	Warning tachimetrica motore	Il mantenitore continua a funzionare	Motore fermo	Verificare possibili cause (motore, condensatore, cablaggi, scheda forno)
			Sensore numero giri non collegato o danneggiato	Collegare o sostituire sensore numero giri
			Sensore numero giri non posizionato correttamente	Posizionare sensore numero giri correttamente
			Magnete non posizionato correttamente	Posizionare magnete correttamente
			Scheda mantenitore danneggiata	Sostituire scheda mantenitore
WM02	Warning temperatura scheda mantenitore	Il mantenitore continua a funzionare	La temperatura sulla scheda mantenitore ha superato i 70 °C	Individuare possibili cause del surriscaldamento
			Scheda mantenitore danneggiata	Sostituire scheda mantenitore
WM03	Warning sonda cuore	Il mantenitore continua a funzionare però non è possibile avviare cotture che utilizzano la sonda al cuore	Sonda cuore non collegata correttamente	Controllare collegamento sonda camera scheda mantenitore
			Sonda cuore danneggiata	Sostiture sonda al cuore
			Scheda mantenitore danneggiata	Sostituire scheda mantenitore
WM10	Allarme parametri indispensabili errati nella EEPROM	Il mantenitore continua a funzionare	Scheda mantenitore danneggiata	Sostituire scheda mantenitore
			Parametri corrotti	Eseguire un'operazione di azzeramento parametri (LMP)

Holding Cabinet Alarms

DISPLAY	DESCRIZIONE	EFFETTO	POSSIBILI CAUSE	POSSIBILI RIMEDI
AM01	Allarme sonda camera mantenitore	Mantenitore in stato di STOP	Sonda camera non collegata correttamente	Controllare collegamento sonda camera scheda mantenitore
			Sonda camera danneggiata	Sostiture sonda camera
			Scheda mantenitore danneggiata	Sostituire scheda mantenitore
AM02	Allarme perdita comunicazione	Mantenitore in stato di STOP	Cavo scheda forno scheda mantenitore interrotto o non collegato correttamente	Controllare e/o sostituire cavo collegamento scheda forno scheda mantenitore
			Scheda forno danneggiata	Sostituire scheda forno
			Scheda mantenitore danneggiata	Sostituire scheda mantenitore
			Livello disturbi elettrici particolarmente elevato	Togliere e ridare tensione alimentazione al sistema
AM03	Allarme termostato sicurezza	Mantenitore in stato di STOP	Temperatura camera supeiore a 320 °C	Verificare possibili cause surriscaldamento (incollaggio teleruttore, errata misurazione temperatura camera)
			Termostato sicurezza interrotto	Sostituire termostato sicurezza
			Scheda mantenitore danneggiata	Sostituire scheda mantenitore
AM10	Allarme parametri indispensabili errati nella EEPROM	Mantenitore in stato di STOP	Scheda mantenitore danneggiata	Sostituire scheda mantenitore
			Parametri corrotti	Eseguire un'operazione di azzeramento parametri (LMP)

2. Control Board – Warnings and Alarms (Series 5)
BLAST CHILLER

ChefTop™ BakerTop™

- Blast Chiller Warnings

- Blast Chiller Alarms

Blast Chiller Warnings

DISPLAY	DESCRIZIONE	EFFETTO	POSSIBILI CAUSE	POSSIBILI RIMEDI
WA01	Warning temperatura scheda abbattitore	L'abbattitore continua a funzionare	La temperatura sulla scheda abbattitore ha superato i 70 °C	Individuare possibili cause del surriscaldamento
			Scheda abbattitore danneggiata	Sostituire scheda abbattitore
WA02	Warning filtro sporco	L'abbattitore continua a funzionare	Il contatore delle ore funzionamento filtro è arrivato a zero	Pulire il filtro e resettare il contatore
WA03	Warning sonda cuore	L'abbattitore continua a funzionare però non è possibile avviare processi che utilizzano la sonda al cuore	Sonda cuore non collegata correttamente	Controllare collegamento sonda camera scheda abbattitore
			Sonda cuore danneggiata	Sostiture sonda al cuore
			Scheda abbattitore danneggiata	Sostituire scheda abbattitore
WA10	Warning parametri non indispensabili errati nella EEPROM	L'abbattitore continua a funzionare	Scheda abbattitore danneggiata	Sostituire scheda abbattitore
			Parametri corrotti	Eseguire un'operazione di azzeramento parametri (LMP)

Blast Chiller Alarms

DISPLAY	DESCRIZIONE	EFFETTO	POSSIBILI CAUSE	POSSIBILI RIMEDI
AA01	Allarme sonda camera abbattitore	Abbattitore in stato di STOP	Sonda camera non collegata correttamente	Controllare collegamento sonda camera scheda abbattitore
			Sonda camera danneggiata	Sostiture sonda camera
			Scheda abbattitore danneggiata	Sostituire scheda abbattitore
AA02	Allarme pressostato sicurezza	Abbattitore in stato di STOP	Pressostato sicurezza non collegato correttamente	Controllare collegamento pressostato sicurezza scheda abbattitore
			Pressostato sicurezza danneggiato	Sostituire pressostato sicurezza
			Scheda abbattitore danneggiata	Sostituire scheda abbattitore
AA03	Allarme perdita comunicazione	Abbattitore in stato di STOP	Cavo scheda forno scheda abbattitore interrotto o non collegato correttamente	Controllare e/o sostituire cavo collegamento scheda forno scheda abbattitore
			Scheda forno danneggiata	Sostituire scheda forno
			Scheda abbattitore danneggiata	Sostituire scheda abbattitore
			Livello disturbi elettrici particolarmente elevato	Togliere e ridare tensione alimentazione al sistema
AA10	Allarme parametri indispensabili errati nella EEPROM	Abbattitore in stato di STOP	Scheda abbattitore danneggiata	Sostituire scheda abbattitore
			Parametri corrotti	Eseguire un'operazione di azzeramento parametri (LMP)

2. Control Board – Warnings and Alarms (Series 5)
OSMOSIS KIT

ChefTop™ BakerTop™

- Osmosis kit Warnings

- Osmosis kit Alarms

Osmosis Kit Warnings

DISPLAY	DESCRIZIONE	EFFETTO	POSSIBILI CAUSE	POSSIBILI RIMEDI
WO01	Warning filtri da sostituire	L'osmosi continua a funzionare	Il contatore dei litri è arrivato a zero	Sostituire i filtri e resettare il contalitri
WO02	Warning filtri ingresso intasati	L'osmosi continua a funzionare	I filtri in ingresso sono intasati	Pulire o sostituire i filtri in ingresso
WO03	Warning temperatura scheda osmosi	L'osmosi continua a funzionare	La temperatura sulla scheda osmosi ha superato i 70 °C	Individuare possibili cause del surriscaldamento
			Scheda osmosi danneggiata	Sostituire scheda osmosi

Osmosis Kit Alarms

DISPLAY	DESCRIZIONE	EFFETTO	POSSIBILI CAUSE	POSSIBILI RIMEDI
AO01	Allarme pressione alta	Osmosi in stato di STOP	Sensore di pressione non collegato direttamente	Controllare collegamento sensore pressione scheda osmosi
			Sensore pressione danneggiato	Sostituire sensore pressione
			Scheda osmosi danneggiata	Sostituire scheda osmosi
AO02	Allarme pressione minima	Osmosi in stato di STOP	Mancanza acqua in ingresso	Verificare presenza acqua
			Sensore di pressione non collegato direttamente	Controllare collegamento sensore pressione scheda osmosi
			Sensore pressione danneggiato	Sostituire sensore pressione
			Scheda osmosi danneggiata	Sostituire scheda osmosi
AO03	Allarme perdita comunicazione	Non è possibile stabilire lo stato di funzionamento dell'osmosi in quanto può funzionare anche in maniera autonoma dal forno	Cavo scheda forno scheda osmosi interrotto o non collegato correttamente	Controllare e/o sostituire cavo collegamento scheda forno scheda osmosi
			Scheda forno danneggiata	Sostituire scheda forno
			Scheda osmosi danneggiata	Sostituire scheda osmosi
			Livello disturbi elettrici particolarmente elevato	Togliere e ridare tensione alimentazione al sistema

2. Control Board – Warnings and Alarms (Series 5)
CONTROL BOARD

ChefTop™ BakerTop™

- Control board Warnings

- Control board Alarms

Control Board Warnings

DISPLAY	DESCRIZIONE	EFFETTO	POSSIBILI CAUSE	POSSIBILI RIMEDI
WD10	Warning parametri non indispensabili errati nella EEPROM	Il forno continua a funzionare	Scheda controllo danneggiata	Sostituire scheda controllo
			Parametri corrotti	Eseguire un'operazione di azzeramento parametri (LMP)

Control Board Alarms

DISPLAY	DESCRIZIONE	EFFETTO	POSSIBILI CAUSE	POSSIBILI RIMEDI
AD01	Allarme memoria EEPROM	Forno in stato di STOP	Scheda controllo danneggiata	Sostituire scheda controllo
AD02	Allarme tastiera	Forno in stato di STOP	Scheda controllo danneggiata	Sostituire scheda controllo
AD03	Allarme display	Forno in stato di STOP	Scheda controllo danneggiata	Sostituire scheda controllo
AD04	Allarme perdita comunicazione	Non è possibile stabilire lo stato di funzionamento del forno	Cavo scheda forno scheda controllo interrotto o non collegato correttamente	Controllare e/o sostituire cavo collegamento scheda forno scheda controllo
			Scheda controllo danneggiata	Sostituire scheda controllo
			Scheda forno danneggiata	Sostituire scheda forno
			Livello disturbi elettrici particolarmente elevato	Togliere e ridare tensione alimentazione al sistema
AD10	Allarme parametri indispensabili errati nella EEPROM	Forno in stato di STOP	Scheda controllo danneggiata	Sostituire scheda controllo
			Parametri corrotti	Eseguire un'operazione di azzeramento parametri (LMP)

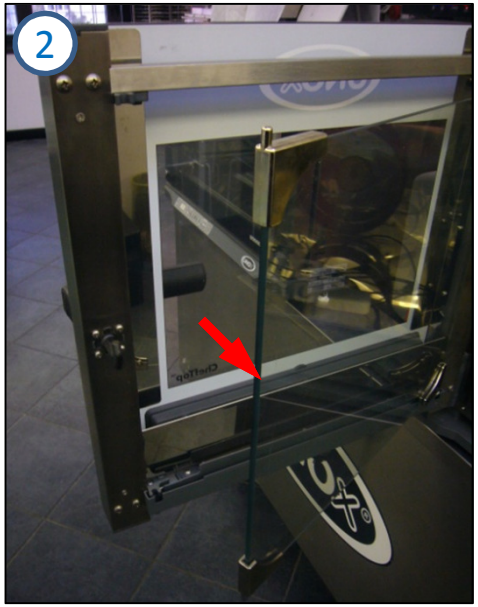
3. Control Board Replacement

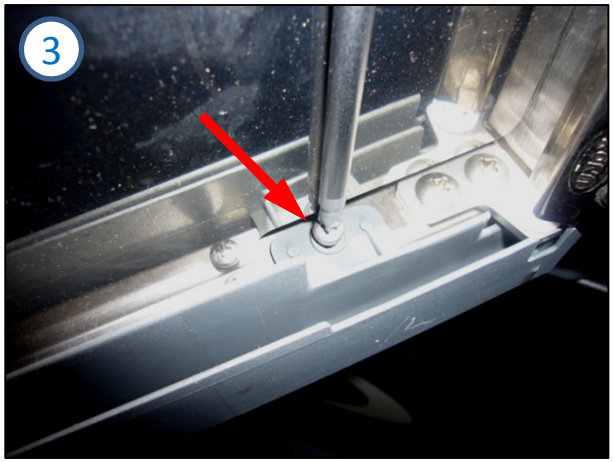
1. Disconnect the equipment from the electrical power supply.

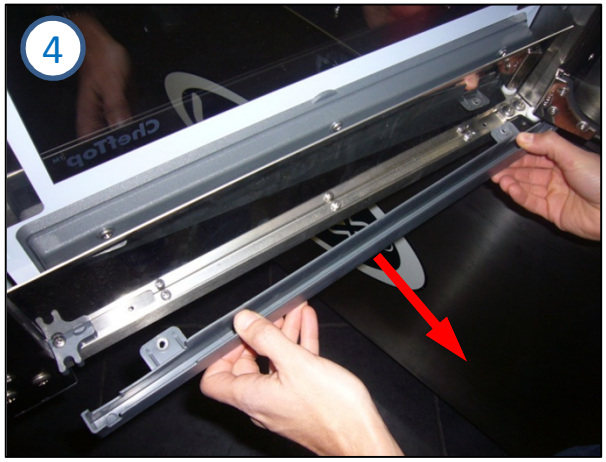
2. Open the internal glass door.

3. Unscrew the mounting screws of the door drop preserver form.

4. Pull out the door drop preserver form.







3. Control Board Replacement

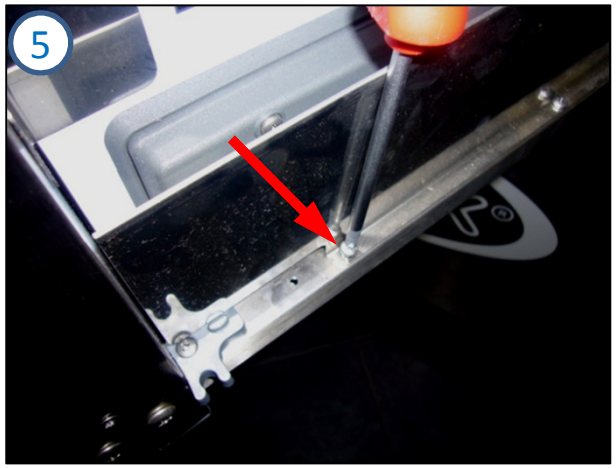
5. Unscrew the mounting screws of the stainless steel heat control board protection.

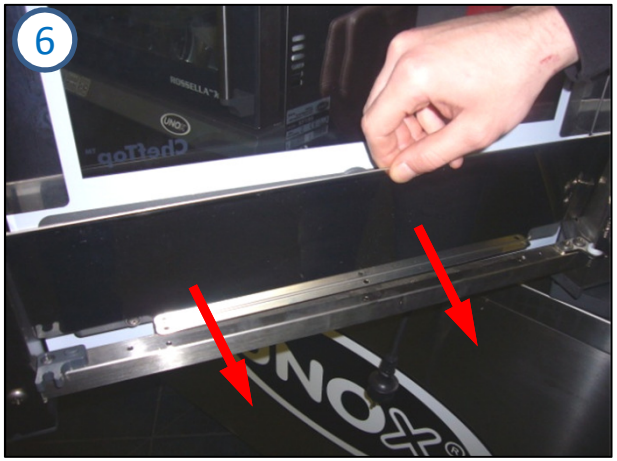
6. Pull out the steel heat control board protection.

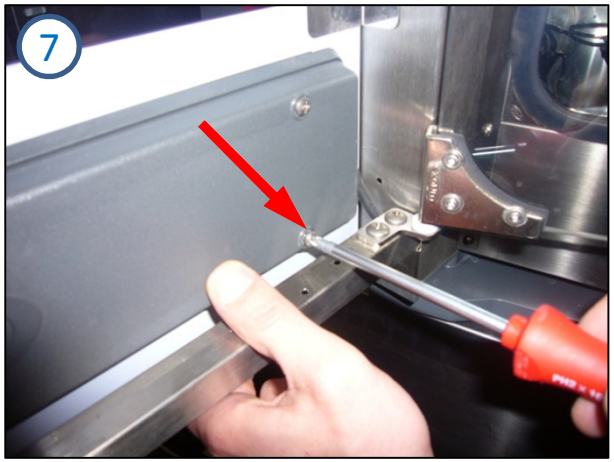
7. Unscrew the mounting screws on the plastic cover of control board.

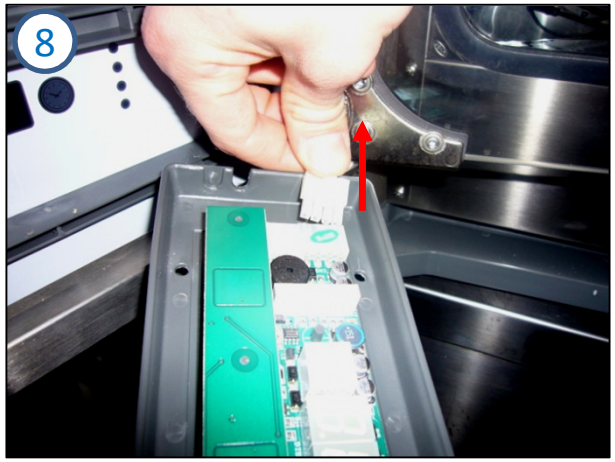
8. Disconnect the wire control board.

9. Remove and replace the plastic cover with the control board.









4. Power Board Replacement

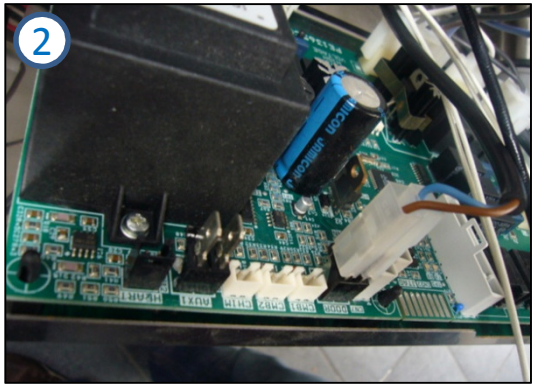
1. Disconnect the equipment from the electrical power supply.

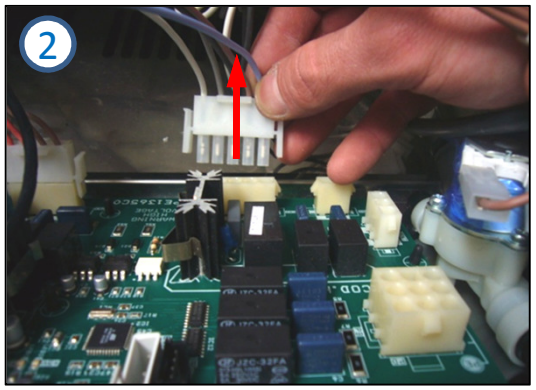
2. Disconnect the wires from the power board.

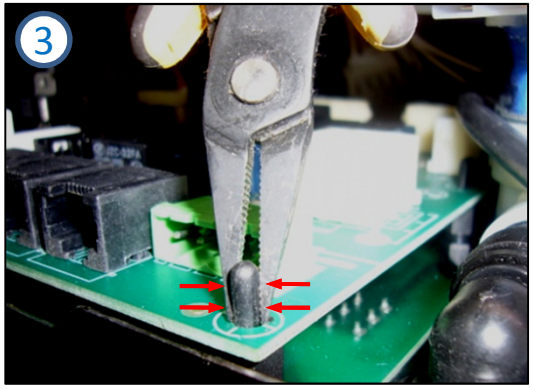
3. Using pliers press the plastic tabs to unlock the power board.

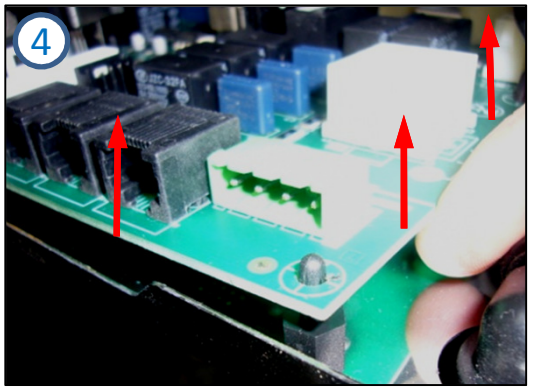
4. Remove the power board from it support.

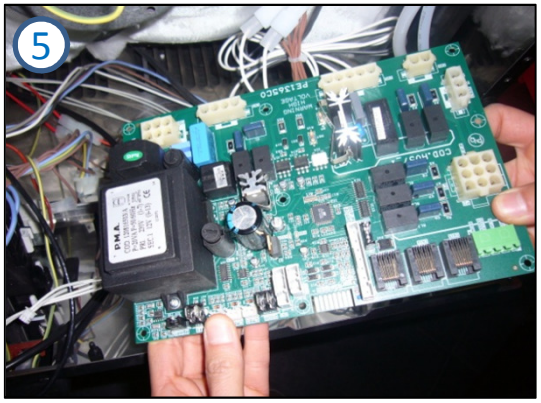
5. Pull out and replace the power board.











5. Fan Replacement

1. Disconnect the equipment from the electrical power supply.

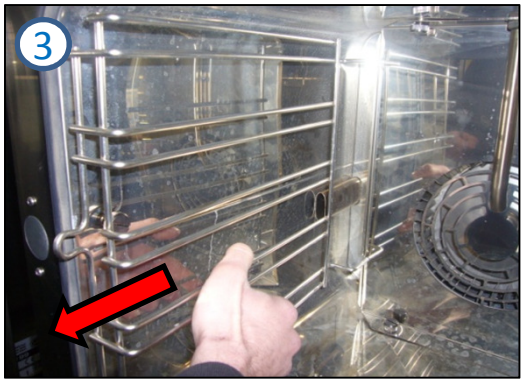
2. Unscrew the lateral grids brass nuts of the chamber.

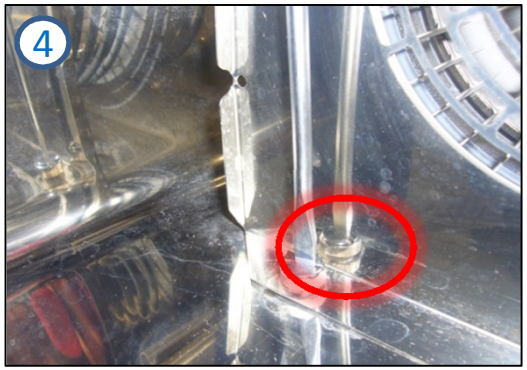
3. Remove the lateral grids from the chamber.

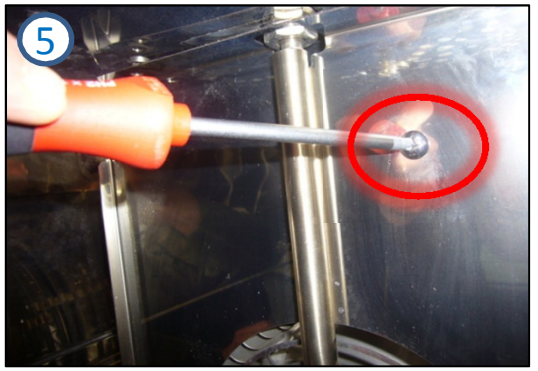
4. Unscrew the brass nuts from the fan guard.

5. Unscrew the safety screw from the fan guard.

6. Pull out the fan guard.







5. Sostituzione Ventola

7. Unscrew the fixing nut of the shaft motor:

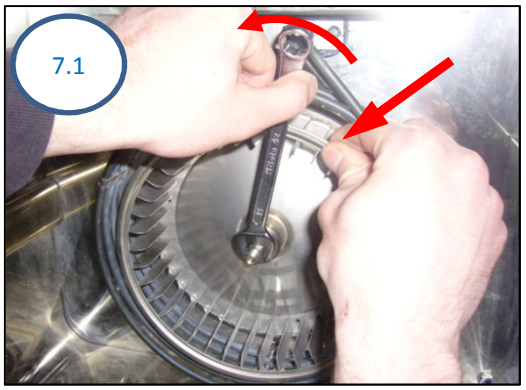
   7.1. Hold the edge of the fan stopped and turn it with the 13 mm key.

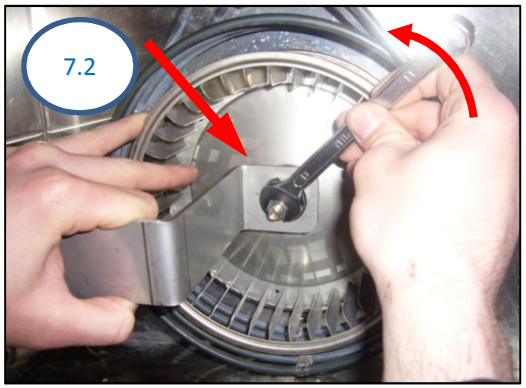
   7.2. Use the stops fan key to hold it and turn it with the 13 mm key.

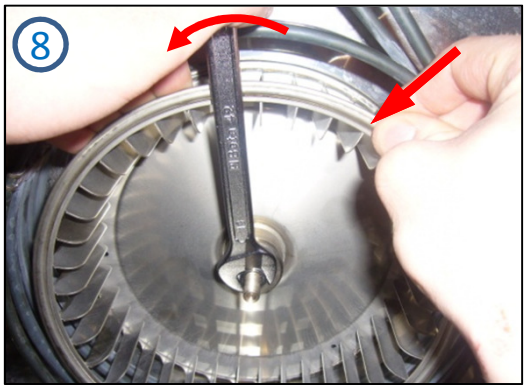
8. Remove the second security nut engine with an 13 mm key.

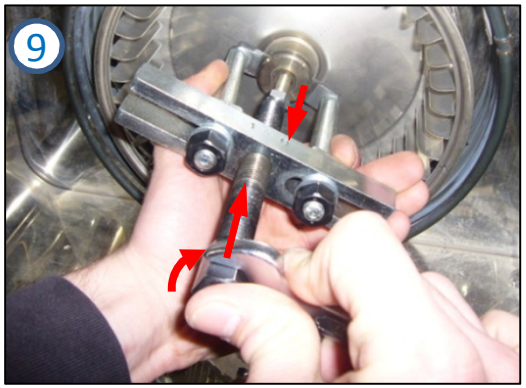
9. Use a universal extractor to extract the fan from the shaft motor.

10. Pull out the fan.









6. Motor Replacement

1. Disconnect the equipment from the electrical power supply.

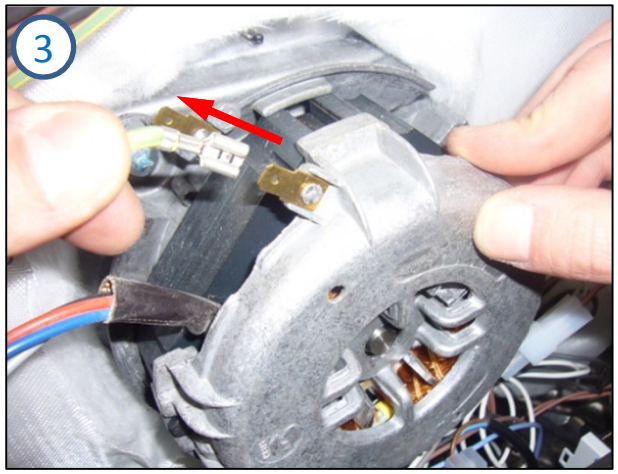
2. Perform the extraction fan procedure.

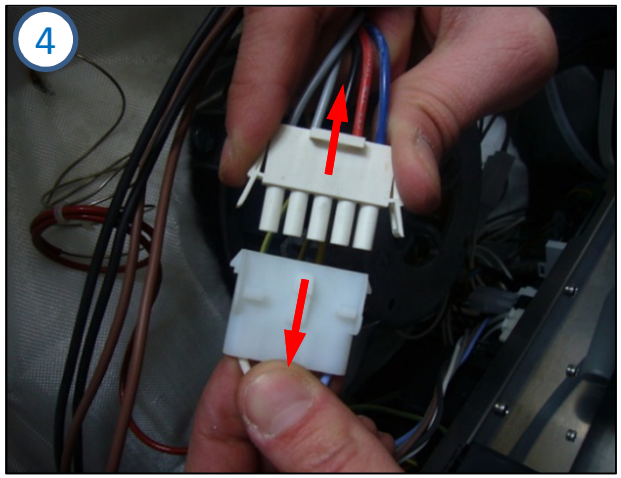
3. Disconnect the earth wire from the motor stator.

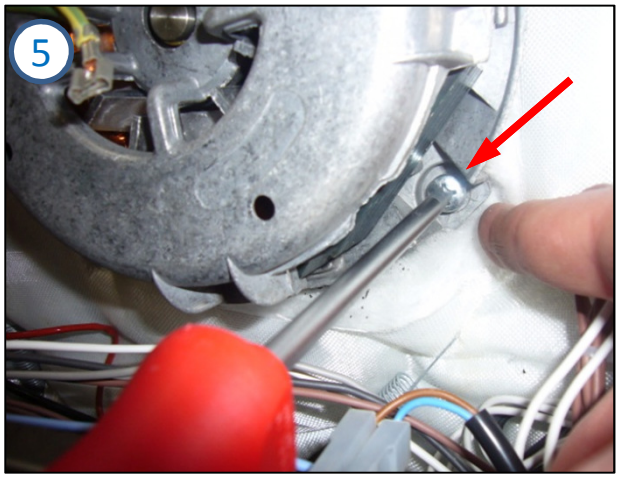
4. Unplug the motor power supply (motor / power board connection).

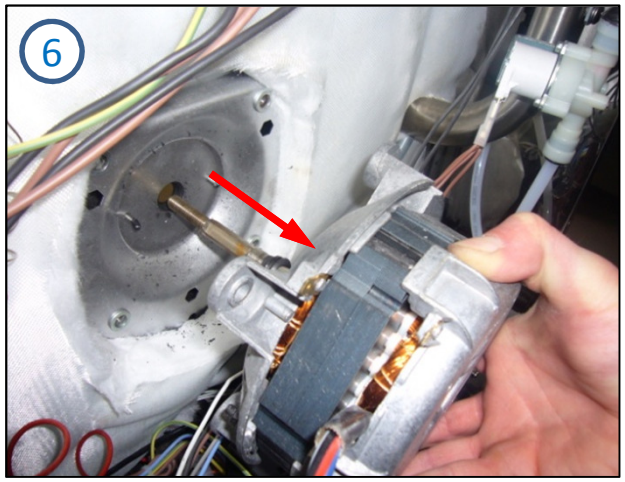
5. Unscrew the 4 fixing screws of the motor support galvanized sheet.

6. Pull out the motor.









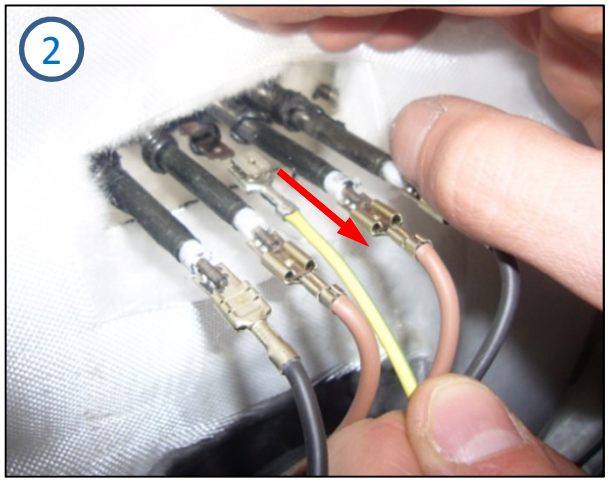
7. Resistance Replacement

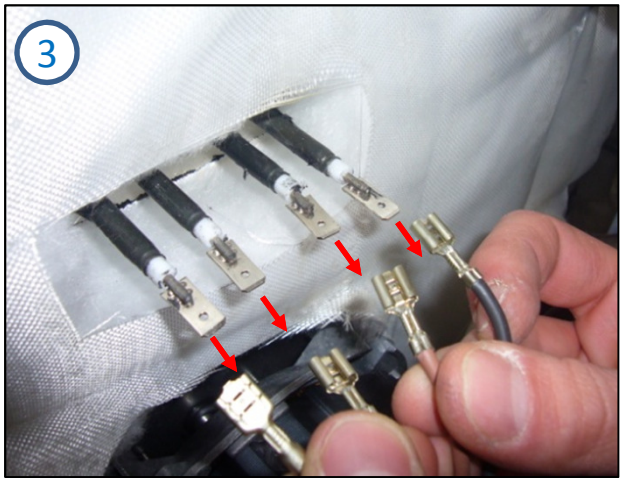
1. Disconnect the equipment from the electrical power supply and leave it to cool.

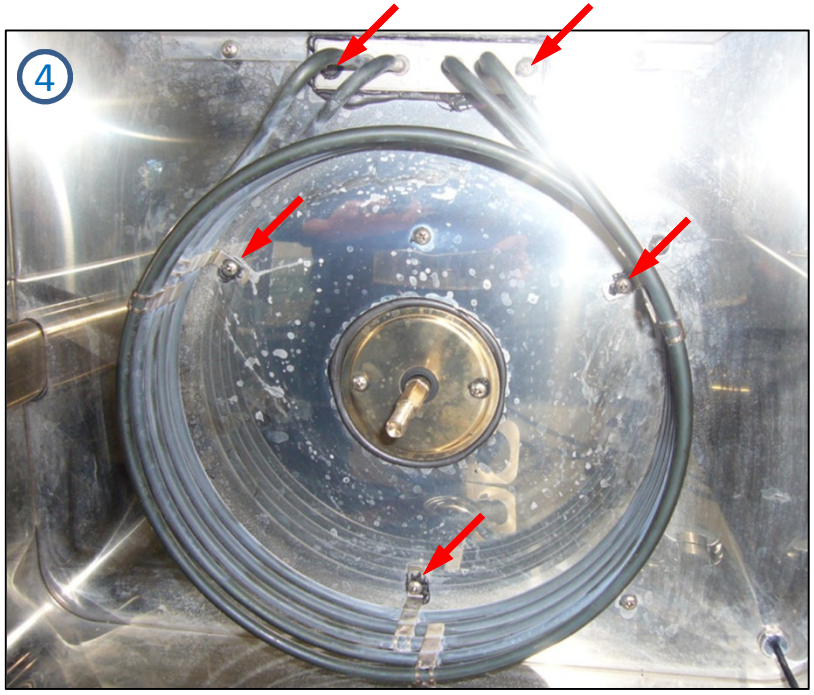
2. In the back of the oven disconnect the resistance earth wire.

3. Disconnect the the neutral and phase wires from the resistance branches.

4. Unscrew the 5 resistance screws inside of the chamber.







8. Chamber Probe Replacement

1. The temperature probe 1 is fixed on the back of the chamber. The temperature probe 2 is set in the front of the chamber.

2. The oven uses probe 1 for measuring the temperature on the cooking process. The probe 2 is used in steam cooking processes (STEAM.Maxi ™) or when the probe 1 is damaged.

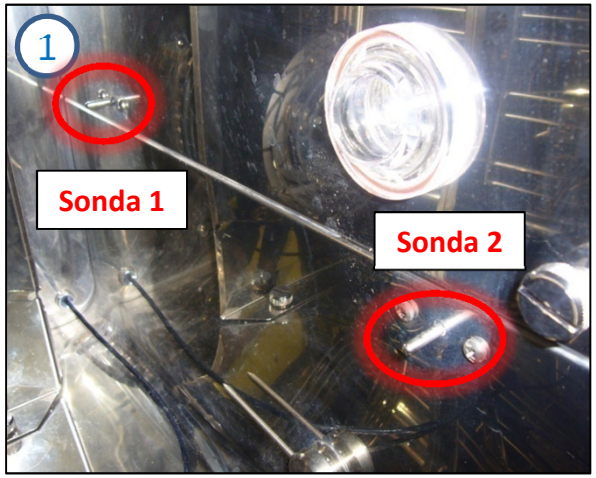
3. Disconnect the equipment electrically.

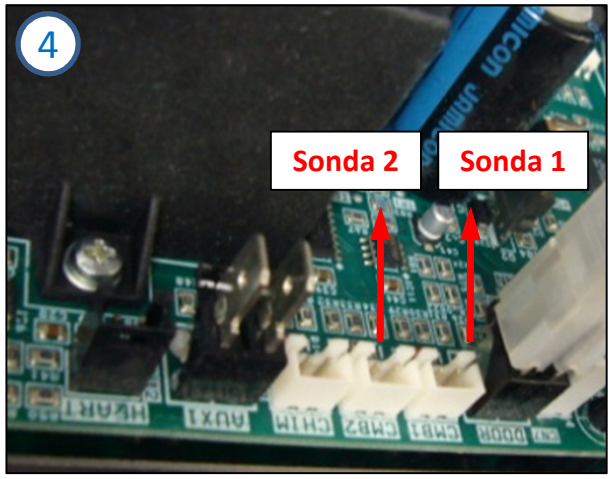
4. In the back of the oven disconnect the wires of the probe 1 (CMB1) or 2 (CMB2) from the power board.

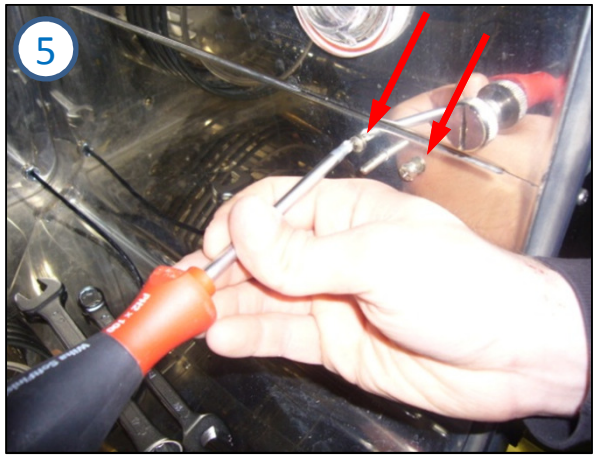
5. Unscrew the 2 screws fixing probe in the inner part of the chamber.

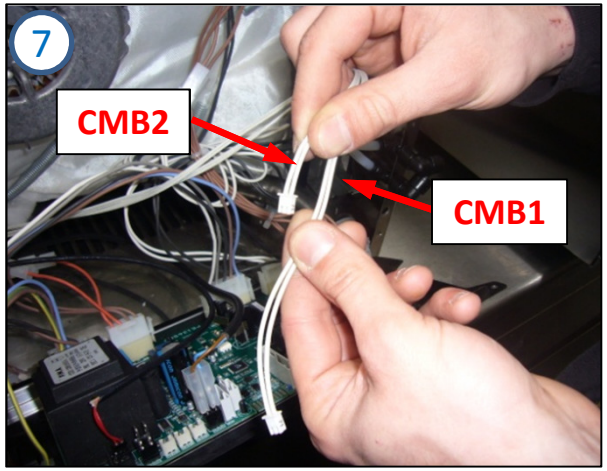
6. Remove the probe from the outside of the chamber and insert a new.

7. Upon reconnection on the power board, the cable of the probe 1 is longer than the probe 2.







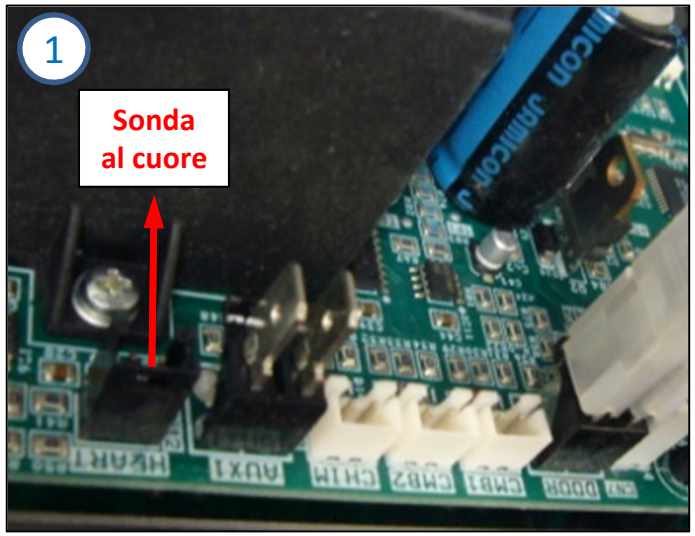


9. Core Probe Replacement

1. On the back of the oven disconnect the wire of the core probe (HEART).

2. Unscrew the nut that fixes the cable from the core probe to the bottom of the chamber.

3. Remove the probe from inside the chamber.



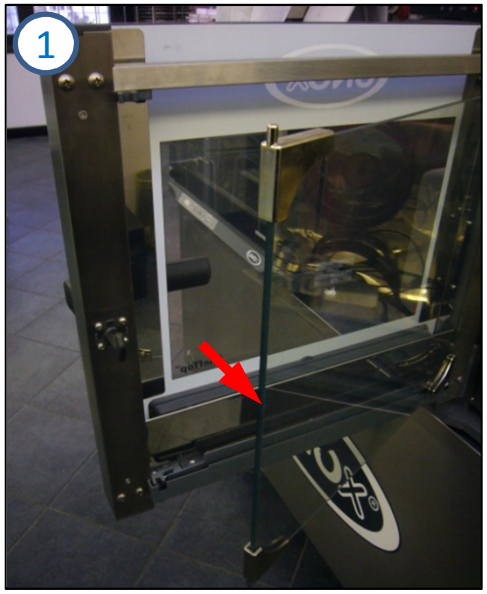
10. Internal Glass Replacement

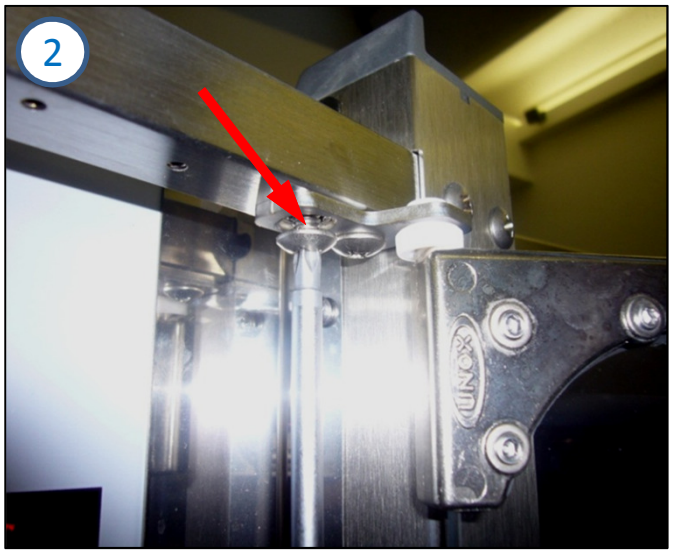
1. Open the door internal glass.

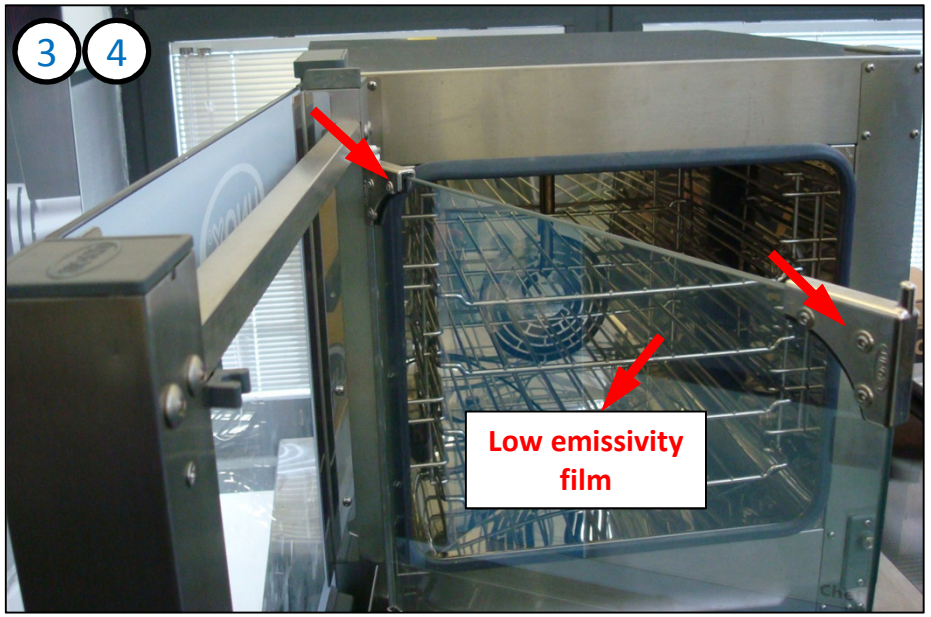
2. Unscrew the fixing screws from the support hinges and remove the internal glass.

3. The internal glass has a low emissivity film that shoud be installed toward the external side of the door.

4. Screws hinges should always be installed outward.



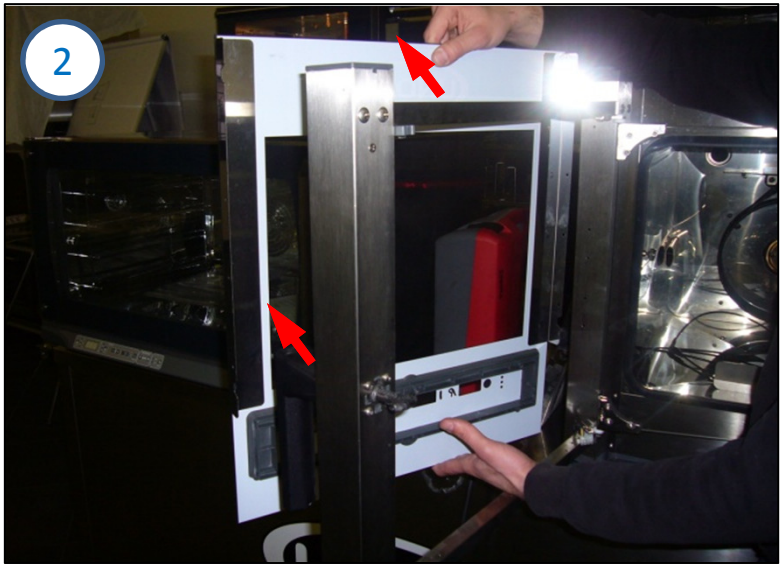




11. External Glass Replacement

1. Unscrew the fixing screws from the lateral bracket "L".

2. Pull out the external glass.

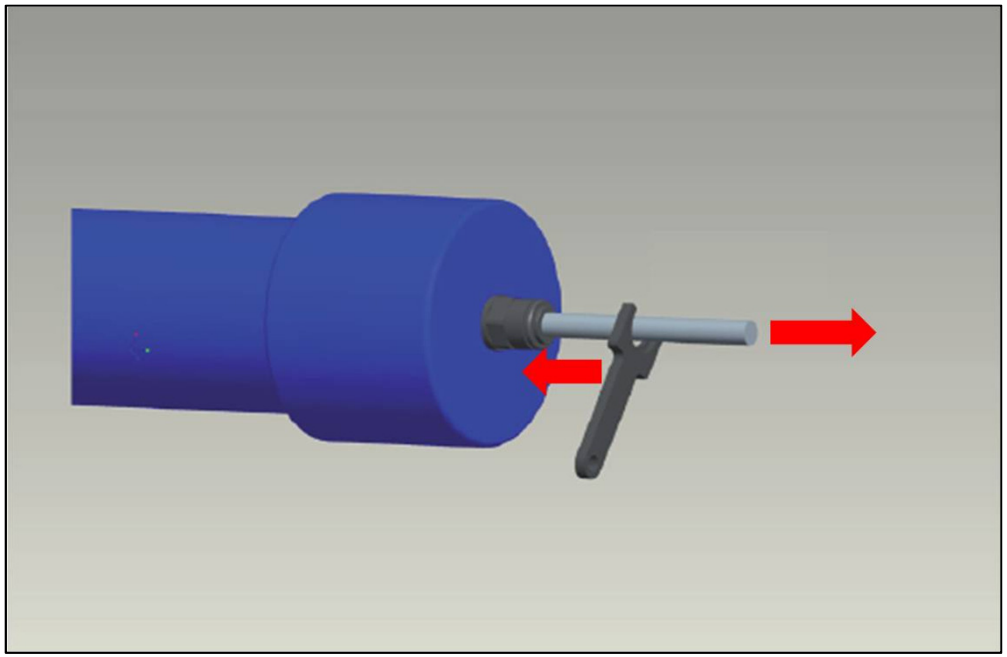


12. Reverse osmosis system maintenance
Filters replacement

- The error message WO01 (EO3 – series 4) on the display of the control board indicates that it is necessary to replace the filters of the reverse osmosis system:

1. Close the water inlet cock.
2. Make the oven work for 2 minutes with 100% steam in order to empty the whole system from water.
3. Disconnect from the supply mains the reverse osmosis system and the connected oven/s.
4. The mechanical filter and the activated carbon filter are outside the system box: to replace them extract the tubes and take the filters off the “C” support; the tubes are connected to the filters through quick connections.
5. To replace the membranes remove the reverse osmosis cap (pay attention not to remove antivibration rubber caps).
6. To remove the membranes extract the tubes and take the filters off the “C” support; the tubes are connected to the filters through quick connections.
7. Once the membranes have been replaced it is possible to place the cover back.
8. Keep pushed at the same time and for 3 seconds the "STEP" + "START/STOP" buttons to reset “WO01” (EO3 – series 4) error message.

Filter Replacement



Safety pressure sensor

- EL1280A0 → Safety pressure sensor

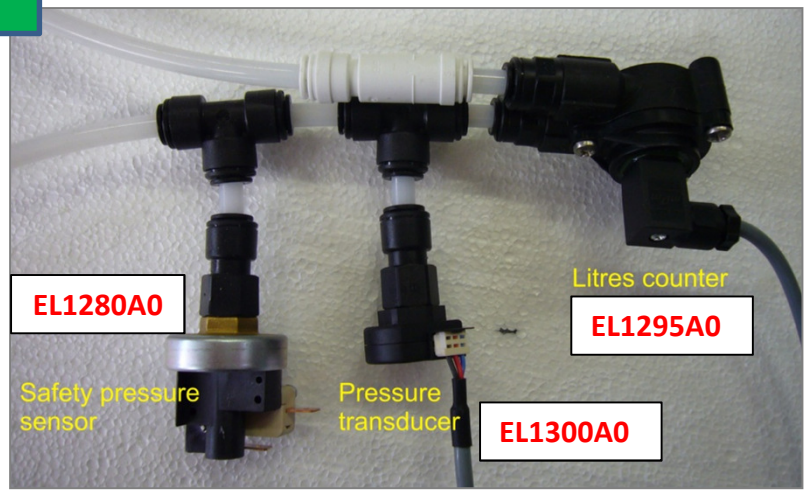
- EL1300A0 → Pressure transducer

- EL 1295A0 → Liters counter

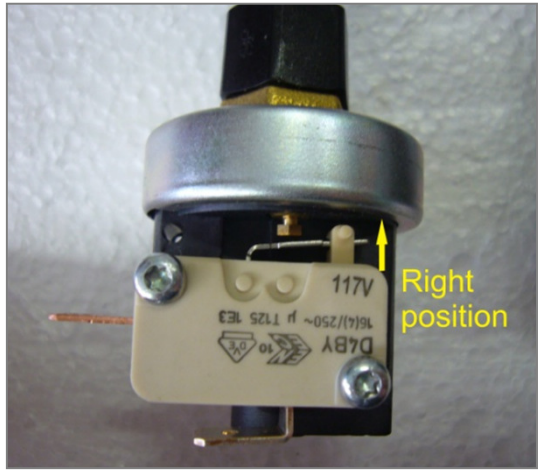
- Note: If detected in the osmosis circuit a pressure equal to or greater than 7 bar, the safety pressure sensor switch on and the pump stops working → The oven display will show the AO01 alarm.

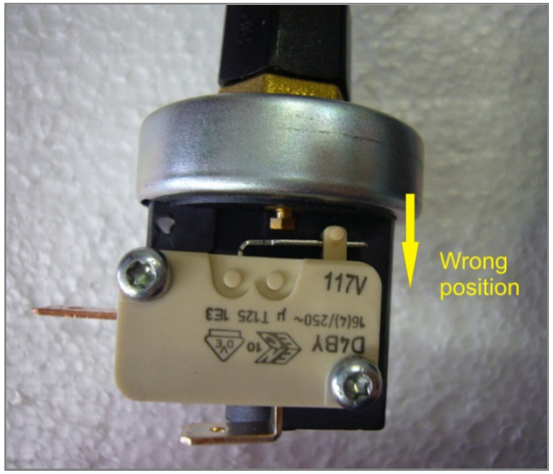
To reset the safety pressure sensor bring his switch at the original position as shown on the picture.

Components



Reset safety pressure sensor



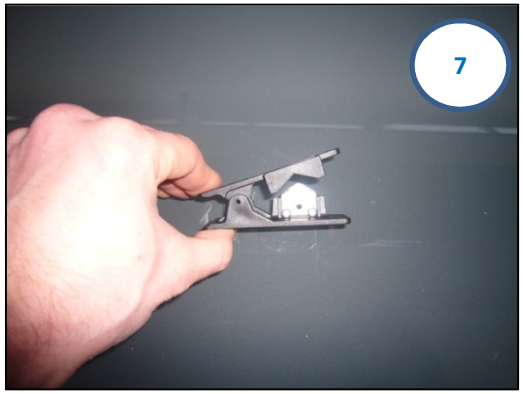


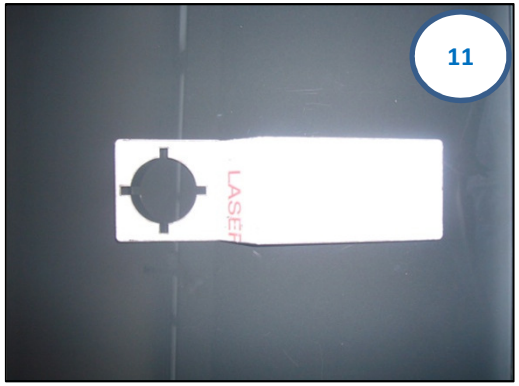
13. Instrumentation

1. ATR2040A0: Service instruments case
2. STR1385A0: Water electric conductivity meter
3. STR1290A0: Digital multimeter
4. Water manometer
5. STR1300A0: Digital termometer with K-type probe
6. STR1305A0: Gas manometer

13. Instrumentation

7. CH1000A0: Snip tube cutter
8. CH1025A0 / CH1026A0: Unox J. Guest spanner
9. CH1030A0: Fan spanner
10. CH1015A0: Fan extractor
11. CH1010A0: Spanner for lamp glass





Thank you!