



SLOWTOP CHEFTOP MIND.Maps™

XEVSC-0711-CLM

XEVSC-0711-CRM

INSTALLATION, USE AND MAINTENANCE MANUAL
translation of original instructions

EN

WARNING: Read the instructions before using the appliance

SLOWTOP

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SLOWTOP

Safety regulations

SAFETY REGULATIONS FOR INSTALLATION AND MAINTENANCE

- Read this guide carefully before installing or maintaining the appliance, and conserve this guide with care for any future consultation of users.
- All installation, assembly and non-routine maintenance operation must be performed exclusively by qualified technicians that are authorized by UNOX, in compliance with the regulations in force in the user country, with respect to the regulations on systems and work safety.
- Before starting installation or maintenance disconnect the appliance from any electrical connections.
- Check that systems are compliant to the installation country standards and to the specifications indicated on the appliance rating plate before installing the appliance.
- Interventions, tampering or modifications not expressly approved that do not comply with the instructions in this manual could cause damage, injury or death.
- Furthermore, interventions, tampering or modifications not expressly authorised that do not comply with the indications in this manual shall invalidate the guarantee*.
- Installation or maintenance that fails to respect the indications in this manual may cause damage, injury or fatal accidents.
- Persons not involved with appliance installation may not pass through or occupy the work area during appliance assembly.
- If the equipment is installed on mobile bases or stacked in columns, be sure to use only UNOX components and

*Please visit the Warranty section of the Unox Web site (www.unox.com) for further details

respect the instructions on their packaging.

- Given its potential danger, the packaging material must be kept out of reach of children and animals, and correctly disposed of in compliance with local regulations.
- The ratings plate provides essential technical information that is of utmost importance for any appliance maintenance or repairs. Do not remove, damage or modify the plate.
- Failure to follow these instructions can cause damage and injury or death, voids the warranty* and exempts UNOX from any liability.
- The parts protected by the manufacturer or his agent shall not be adjusted by the installer.

SAFETY REGULATIONS FOR USE

- Following procedures other than those indicated in this guide to use and clean the appliances is considered inappropriate and may cause damage, injury or fatal accidents; in addition to invalidating the guarantee* and relieving UNOX of all liability.
- Cleaning and maintenance to be implemented by the user shall not be carried out by children without supervision.
- Children must be supervised to ensure they do not play with the appliance.
- This appliance can only be used for cooking food by qualified personnel in industrial and professional kitchens upon completion of scheduled training courses; all other uses are not compliant to the scope of use and therefore hazardous.
- If the appliance does not function or if there are any functional or structural alterations, disconnect the electricity, water and gas supplies (only for gas ovens) and contact a UNOX authorised customer service assistant. Do not attempt to independently repair the appliance. Request UNOX original spare parts for any repairs necessary.

- Failure to observe these regulations may cause damage and (fatal) injuries, and also invalidates the guarantee*. To ensure that the appliance is in perfect use and in a safe condition, maintenance and inspections should be performed yearly by an authorised customer agent service.
- The humidity sensing system must be calibrated during initial installation (contact the Unox Service) and when the oven requires it.



RISK OF BURNS and INJURY!

- While cooking and during cooling of all appliance parts, be careful to:
- Only touch the appliance control components or handle because the external parts are extremely hot (temperature above 60°C/140°F).
- If it is necessary to open the door, perform this operation slowly and with utmost caution while being careful of extremely hot exhaust steam may be released from the oven cavity.
- Wear heat resistant clothing appropriate to the use at hand to move containers, accessories and other objects inside the oven cavity.
- Be extremely careful when removing trays from the oven cavity.
- Extract the probe from the core of foods before removing trays from the oven and place it in the external probe holder. Before extracting the tray check that the probe cable is not in the way. Handle the probe with care because it is extremely sharp and, after use, reaches high temperatures.
- During the COOL function (cavity cooling), the appliance supplies water and keeps the door closed to pre-

*Please visit the Warranty section of the Unox Web site (www.unox.com) for further details

- vent injuries caused by hot steam.
- Do not remove or touch the protective fan casing, the fans or the heating elements while the appliance is turned on.
 - It is mandatory to use PPE specific for the detergent (see the product safety data sheet) when carrying out maintenance operations on the water circuit of the oven. Specifically, gloves and goggles must be used since there could be detergent residues in parts of the circuit that could be under pressure.
 - For no reason should the water circuit of the oven, which begins with the 3/4" connection, with a built-in non-return valve, and includes all the piping and accessories downstream of this be tampered with because this could cause damage, injury or death.

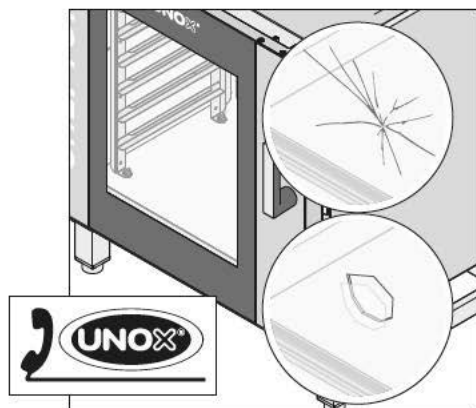


RISK OF FIRE!

- Before using the appliance make sure that no non-compliant objects (instruction manual, plastic bags or other) or detergent residue is inside the oven cavity; likewise, make sure that the smoke exhaust is free of obstructions and that no flammable materials are in its vicinity.
- Do not place sources of heat (i.e. grills, fryers, etc.), highly flammable substances or fuels in the vicinity of the appliance (i.e. gasoline, petrol, bottles of alcohol, etc.).
- Do not use highly flammable food or liquids while cooking (e.g. alcohol).
- Always keep the oven cavity clean, performing daily cleaning after each cooking cycle: fats or food residue left inside the appliance could ignite!

RISK OF ELECTRIC SHOCK!

- Do not open the compartments marked with these symbols: access is reserved to qualified personnel authorised by UNOX. Failure to observe this regulation invalidates the guarantee* and may cause damage or (fatal) injuries.



If the appliance glass is chipped or damaged, it must be replaced immediately by contacting an authorised support service centre. **Do not use the oven. Risk of exploding glass.**


SLOWTOP

Introduction

Dear Customer,

We would like to congratulate and thank you for choosing to purchase an appliance in the **CHEFTOP MIND.Maps™** range; we hope this is just the beginning of a fruitful and long-lasting partnership.

The maintainers integrated in the **CHEFTOP MIND.Maps™** ovens enable to create a complete and versatile cooking column for each type of use.

 We recommend you thoroughly read this manual for all instructions on how to maintain the aesthetic and functional qualities of your purchased product intact.

EN

EXPLANATION OF PICTOGRAMS

The installation and user instructions are valid for all models unless otherwise specified by the following pictograms:



Danger! Situation presenting immediate danger, or a hazardous situation which could cause injury or death.



Danger: risk of fire!



Tips and useful information



Danger: risk of electric shock!



Earthing symbol



Read the instruction manual



Equipotential symbol



Danger: risk of burns!



Consult other chapter

SLOWTOP

Installation

1 UNPACKING OF THE APPLIANCE

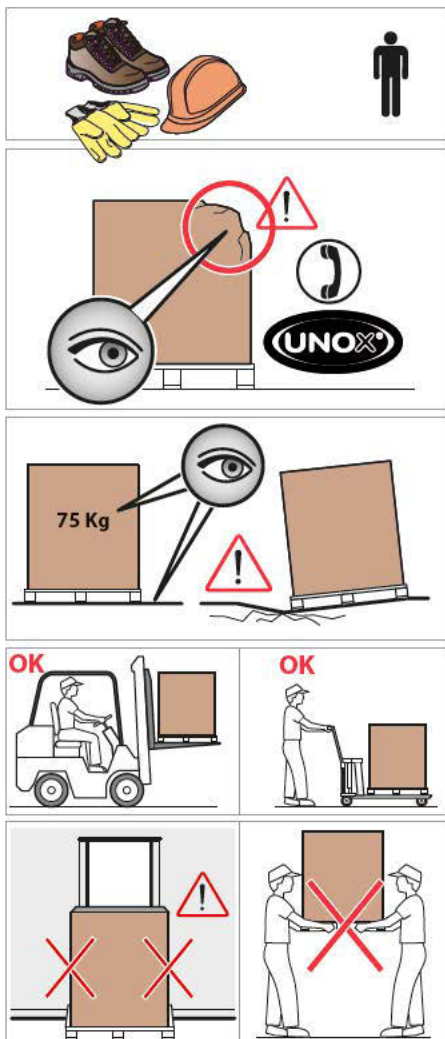
Check the package for any visible damage. If damage is found, immediately contact UNOX and DO NOT install the appliance.

Before transporting the appliance to its installation point, make sure that:

- it easily passes through doorways;
- the floor supports its weight.

Transport must be exclusively performed by mechanical means (i.e. transpallet fork-lift).

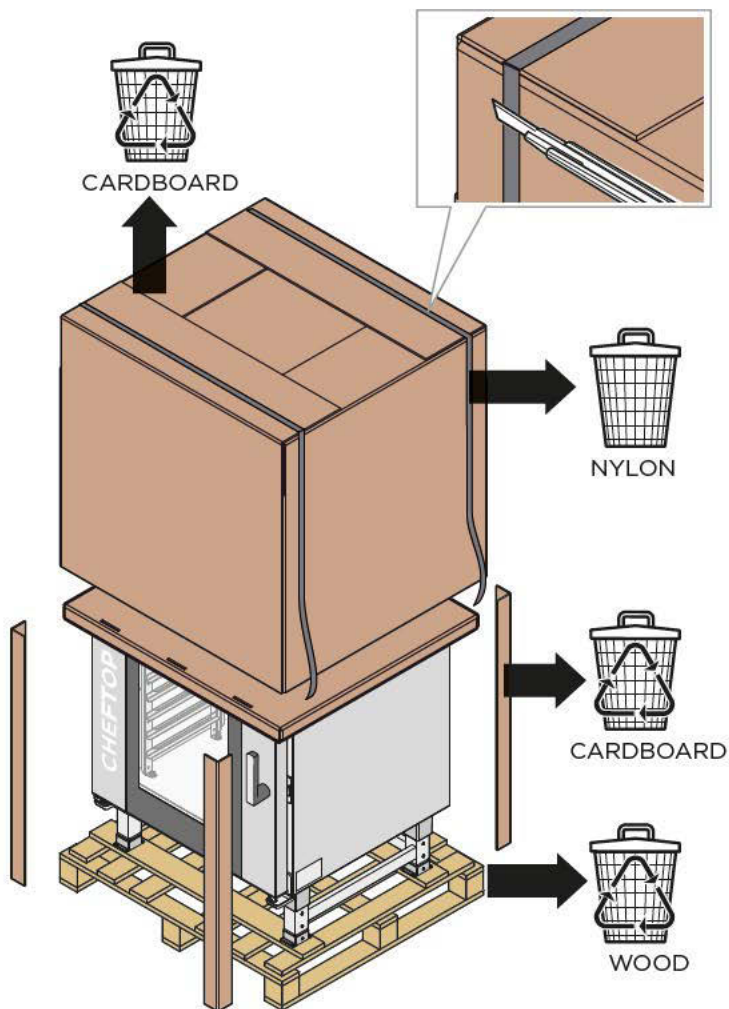
! Given its potential danger, the packaging material must be kept out of reach of children and animals, and correctly disposed of in compliance with local regulations.



NON-STOP Efforts

UNOX has followed the **NON-STOP Efforts** philosophy for years to increase the environmental compatibility of its products to reduce energy consumption and wastes.

UNOX wishes to protect the environment and invites the consumer to dispose of waste in recycling bins.

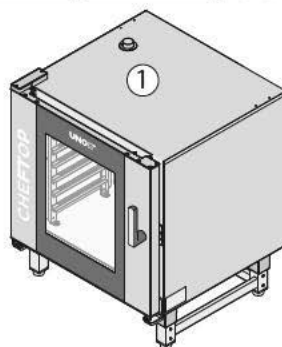
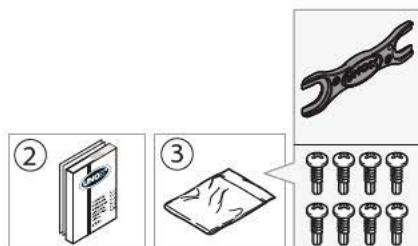


2 CHECKING PACKAGE CONTENTS

Before installing the appliance, check that the following packaged components are present and free of damage.

❗ Contact UNOX if a component is missing or damaged.

- ① SlowTop with stand as standard;
- ② technical documents (use and installation manual, "technical specifications" sheet);
- ③ Starter Kit bag

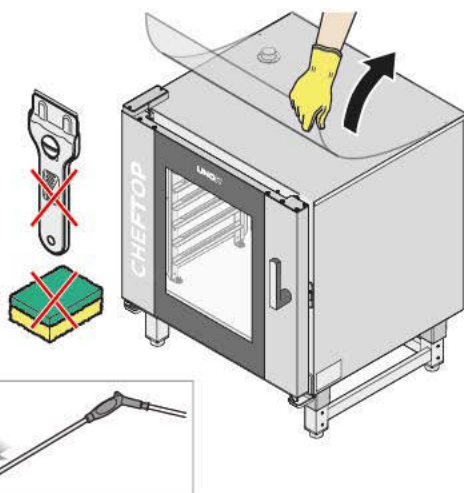


GETTING STARTED

3 Removing the film

Slowly remove the protective films from the appliance: clean any glue residues with appropriate solvents without using tools, abrasive detergents or acids that could ruin the surfaces.

❗ The removed film, given its potential danger, must be kept out of reach of children and animals; and correctly disposed of in compliance with local regulations.




4 POSITIONING

Characteristics of the installation area

Install the appliance in areas:

- dedicated and conforming to the cooking of industrial foods;
- having adequate air ventilation;
- that comply with the laws in your country;
- protected against the weather;
- with temperatures from +5°C to +35°C maximum;
- having a maximum humidity of 70%.

The appliances must only be positioned under **CHEFTOP MIND. Maps™** model electrical ovens and fixed to them according to the method indicated in section “**Fixing to the oven**” on page 17.

 Do not install the appliance near other appliances that reach high temperatures in order to avoid damaging electrical parts.

The appliance is not suited for recessed installation.

Make sure that the floor supports the weight of the appliance at full capacity (see “Table A - Technical data sheet” on page14).

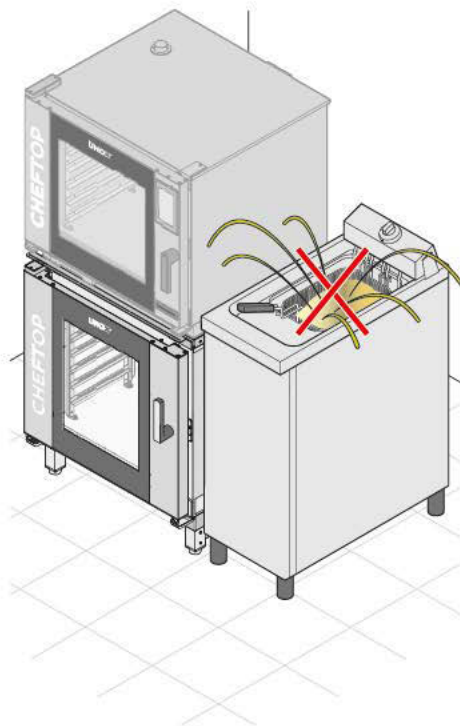
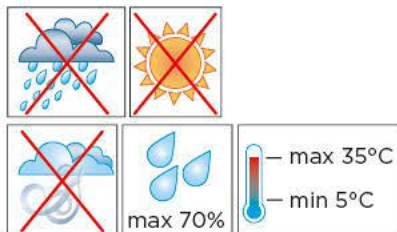



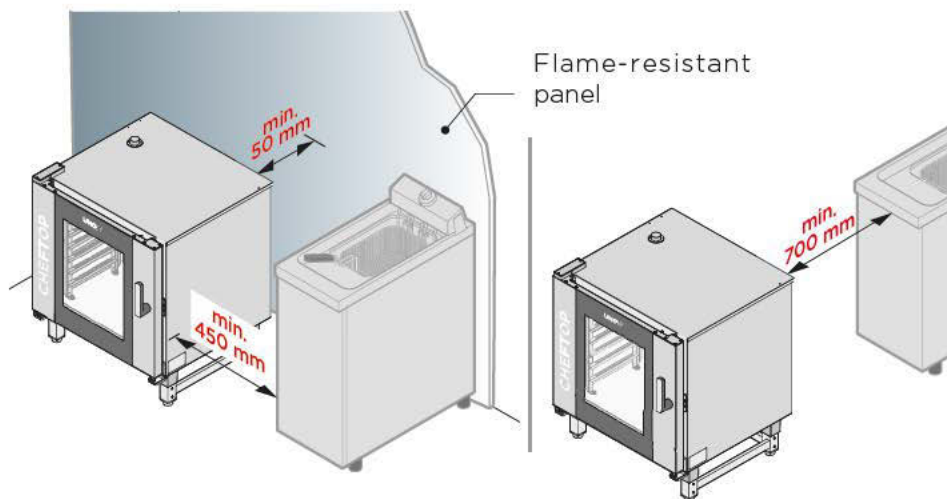
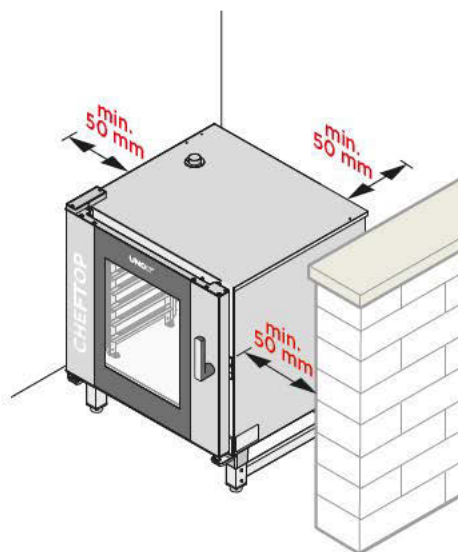
Table A - Technical data sheet			SlowTop XEVSC	
			0711-CRM/CLM	
Sizes	Width	mm	750	
	Depth	mm	783	
	Height	mm	961	
Weight	Gross	kg	75	
	Net	kg	63	
Capacity		-	7	
Type of tray		-	GN1/1	
Pitch		mm	67	
Max. food load		kg	35	
Water pressure		kPa	150 - 600	
Max. temperature		°C	180	
IP			X4	
220-240V/1PH+N/ 50Hz	Absorbed power		kW	3,15
	Absorbed current		A	14,0
	Power cable H07RN-F	Cross-section	mm ²	1,5
		Depth	m	1,5
		Schuko plug		Supplied
	Fuses ⁽²⁾ (no. of fuses = 2)		A	16

 For additional technical information on the appliance, consult the "technical specifications" sheet attached to the appliance.

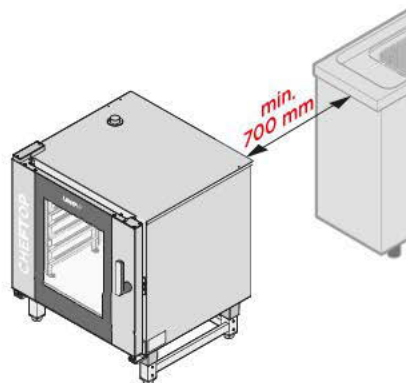
Appliance distances

Position the appliance respecting the indicated distances in the diagram and so that the back of the oven is easily accessible for appliance connections and maintenance.

! Do not install the appliance near flammable or heat sensitive materials, walls or furniture. Otherwise, protect them with appropriate non-flammable materials in compliance with fire prevention regulations - see diagram below.



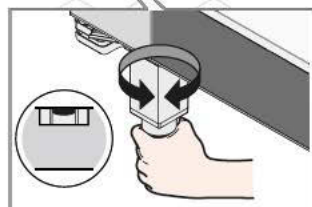
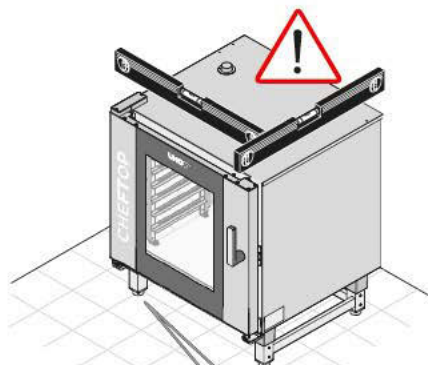
Flame-resistant panel



5 POSITIONING

The floor beneath the appliances must:

- be flame and heat resistant;
- be perfectly level;
- have a flat and even surface;
- be able to support the appliance weight at full load and assembled to the oven without undergoing deformation or structural failure.



Positioning: free-standing

Position the appliance (maintainer + stand supplied) directly on the floor and always check that they are perfectly level with a spirit or digital level. Level by adjusting the stand feet without fully unscrewing them.

! The maintainer should not be used without the stand supplied as standard.

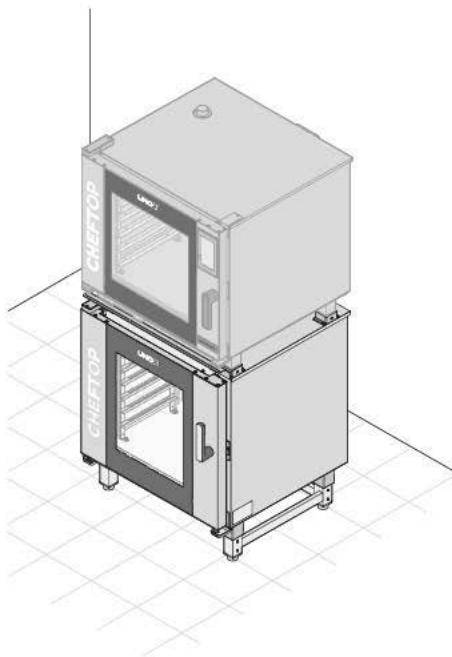
+ Other types of higher stands are available if required. Contact UNOX for further information.

Positioning: mobile bases

 Move the appliance using only the UNOX mobile kit and by following the instructions contained on the kit packaging.

Fixing to the oven

To fix the maintainer to the oven above, please purchase the XEVQC-0011-E kit from the manufacturer.

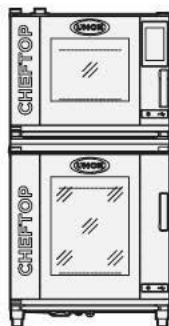


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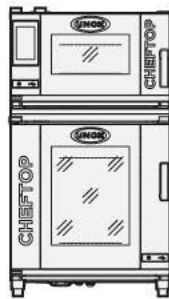
EXAMPLES OF POSSIBLE COMBINATIONS



XEVC-0711-E*RM +
XEVSC-0711-CRM



XEVC-0511-E*RM +
XEVSC-0711-CRM



XEVC-0311-E1RM +
XEVSC-0711-CRM



XEVC-1011-E*RM +
XEVSC-0711-CRM

6 ELECTRICAL CONNECTIONS

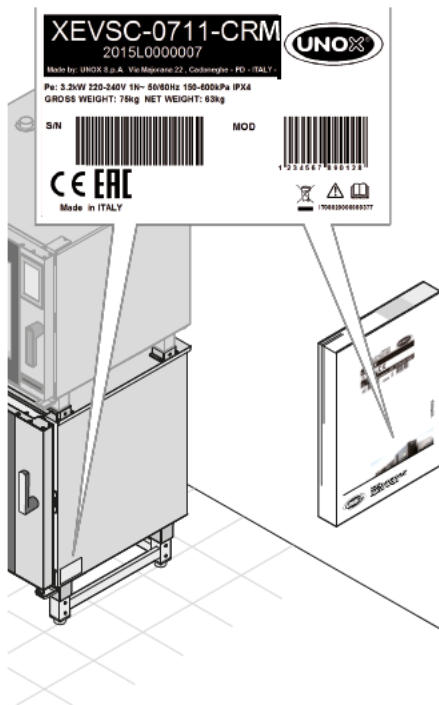
Before installing the appliance read the “Safety regulations” section on page 4 carefully.

Connections to the mains power and the electrical system must comply with the regulations in force in the country of installation of the appliance; and all connections must be performed by qualified personnel authorised by UNOX. Failure to comply with these regulations may cause damage and injuries, invalidates the guarantee* and relieves UNOX of all liabilities.

Before connecting the appliance to the mains electricity, always compare the power supply data with that of the appliance specified on the rating plate.

The appliance is released from the factory with power cable and plug already connected to the terminal. Do not make any other type of electrical connection or dimensional modification to the cable other than extensions, replacing it only with one having specifications equal to the original factory cable (type of rubber, cross-section, etc.).


The cable must be replaced by UNOX or by its technical assistance service, and in all cases by a



person with similar qualification in order to avoid possible risks.


The wiring diagrams, wire specifications and the technical data are indicated on the “Technical specifications” sheet attached to the appliance.

For proper electrical connections, the appliance must:

- Be wired into an equipotential system in accordance with current regulations. This connection must be performed between different appliances with the terminal marked with the equipotential symbol . The cable must have a maximum cross-section of 10 mm²

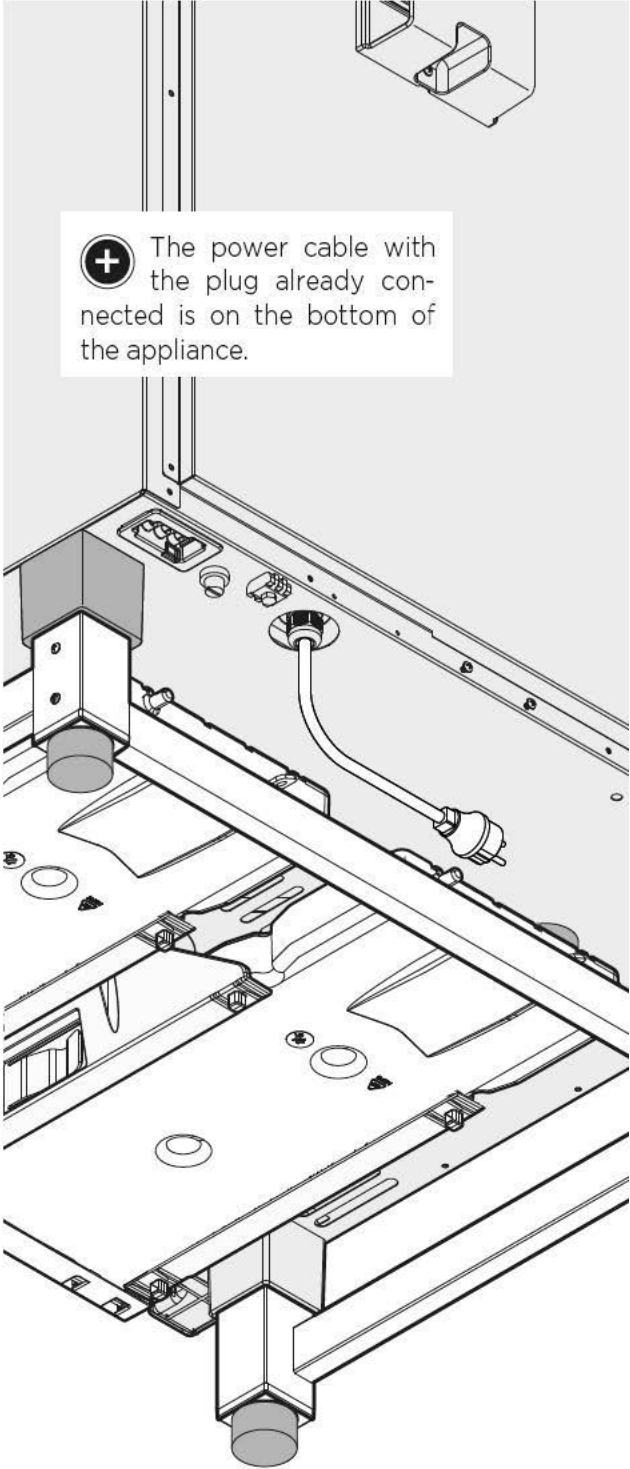
*Please visit the Warranty section of the Unox Web site (www.unox.com) for further details


(pursuant standard CEI EN 60335-2-42:2003-09) and be of yellow-green colour.

- Be grounded  to the earthing (green-yellow wire).
- Be connected to a thermal differential switch in compliance with the regulations in force (0.03A, type A).
- Be connected to an omni-polar circuit-breaker mechanism that enables complete disconnection in category III over-voltage conditions.

Checks

- The copper jumper in the terminal board and the electrical cable must be secured together under the screw in its tightening direction, and the electrical connections must be securely tightened before connecting the appliance to the electricity mains.
- Check for any electrical dispersion between the phases and the ground, and for electrical continuity between the external casing and the main ground line.
- Check that the power supply voltage does not deviate from the nominal voltage value specified on the appliance rating plate when the appliance is operating. If this is not the case, wire the phases as specified on the "technical specifications" sheet attached.



 The power cable with the plug already connected is on the bottom of the appliance.

7

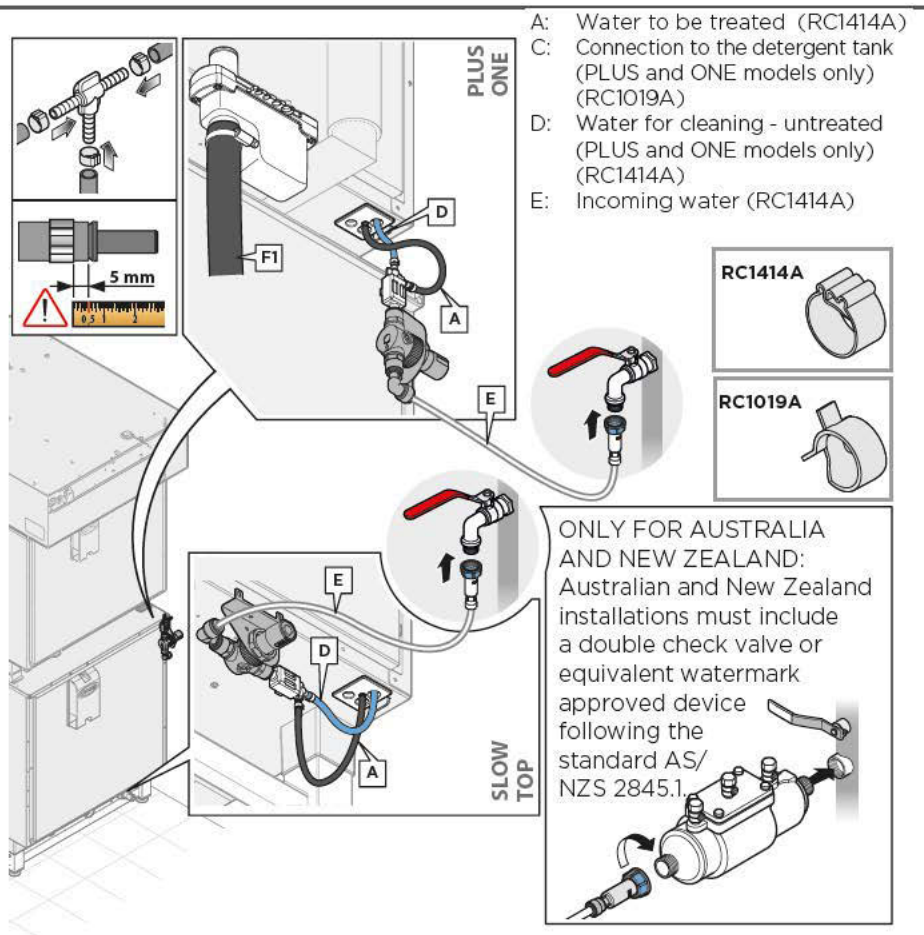
PLUMBING CONNECTIONS

Incoming water

The bottom of the appliance is prearranged for connection to a **CHEFTOP MIND.Maps™** oven (including mechanical filter and fitting (3/4") with non-return valve). Before connecting the water pipe to the appliance, flush it out with water in order to eliminate any residue

which may have accumulated inside. A shut-off valve should be positioned between the water mains and the appliance.

! Use the set of new connections supplied with the appliance for the connection to the water mains. Connections that have already been used must not be used again.



*Per i dettagli consultare il sito www.unox.com alla sezione Garanzia

► INCOMING WATER CHARACTERISTICS

The incoming water is divided between the **WASH circuit** and the **STEAM circuit**.

Regardless of its use, it must:

- have a maximum temperature of 30°C;
- be drinkable;
- be pressured at between 150 kPa and 600 kPa (200 kPa recommended). If the pressure of the incoming water is lower than the minimum value (150 kPa), you must install a pump (minimum flow rate: 300 l/h). All CHEFTOP-BAKERTOP MIND.Maps™ ovens come with an integrated pressure reducer as standard.
- have a maximum water conductivity of 1000 µS/cm. If the water conductivity exceeds 1000 µS/cm, the water used for producing steam must be treated.

In addition to these characteristics, the incoming water must respect all the parameters specified below. This applies both to the WASH circuit and the STEAM circuit. If the water values differ from those shown below, treat the incoming water properly to bring the values within the limits indicated for each circuit.

► WASH CIRCUIT

XEVC and XEBC ovens with AISI 304 cooking cavity | BIG XEVL and XEBL ovens with cooking cavity in AISI316L

The incoming water used for the WASH circuit must have the following chemical/physical characteristics:

- Free chlorine ≤ 0.1 ppm
- Chloramine ≤ 0.1 ppm (mg/L)
- TDS ≤ 125 ppm
- Silica ≤ 12 ppm
- pH 7-8.5
- Total hardness (TH) ≤ 30 °dH
- Chlorides* ≤ 80 ppm
- Alkalinity 250 mg/L AS CaCO₃
- Electrical conductivity = 1000 µS/cm

► STEAM CIRCUIT

XEVC and XEBC ovens with AISI 304 cooking cavity

To avoid **corrosion** and the formation of **limescale**, the incoming water used for the STEAM circuit must have the following chemical/physical characteristics:

- Free chlorine ≤ 0.1 ppm
- Chloramine ≤ 0.1 ppm (mg/L)
- TDS ≤ 125 ppm
- Silica ≤ 12 ppm
- pH 7-8.5
- Total hardness* (TH) ≤ 8 °dH
- Chlorides** ≤ 25 ppm
- Alkalinity 150 mg/L as CaCO₃

* hardness measured using the KSTR1082A kit

** The maximum chloride content, Cl⁻, is not a fixed value; it depends on the calculated Non Hardness Measurement (NHM)

NHM = EC - (TH** x 30)

EC = electrical conductivity [μS/cm]

TH = total hardness** [° dH - German degrees]

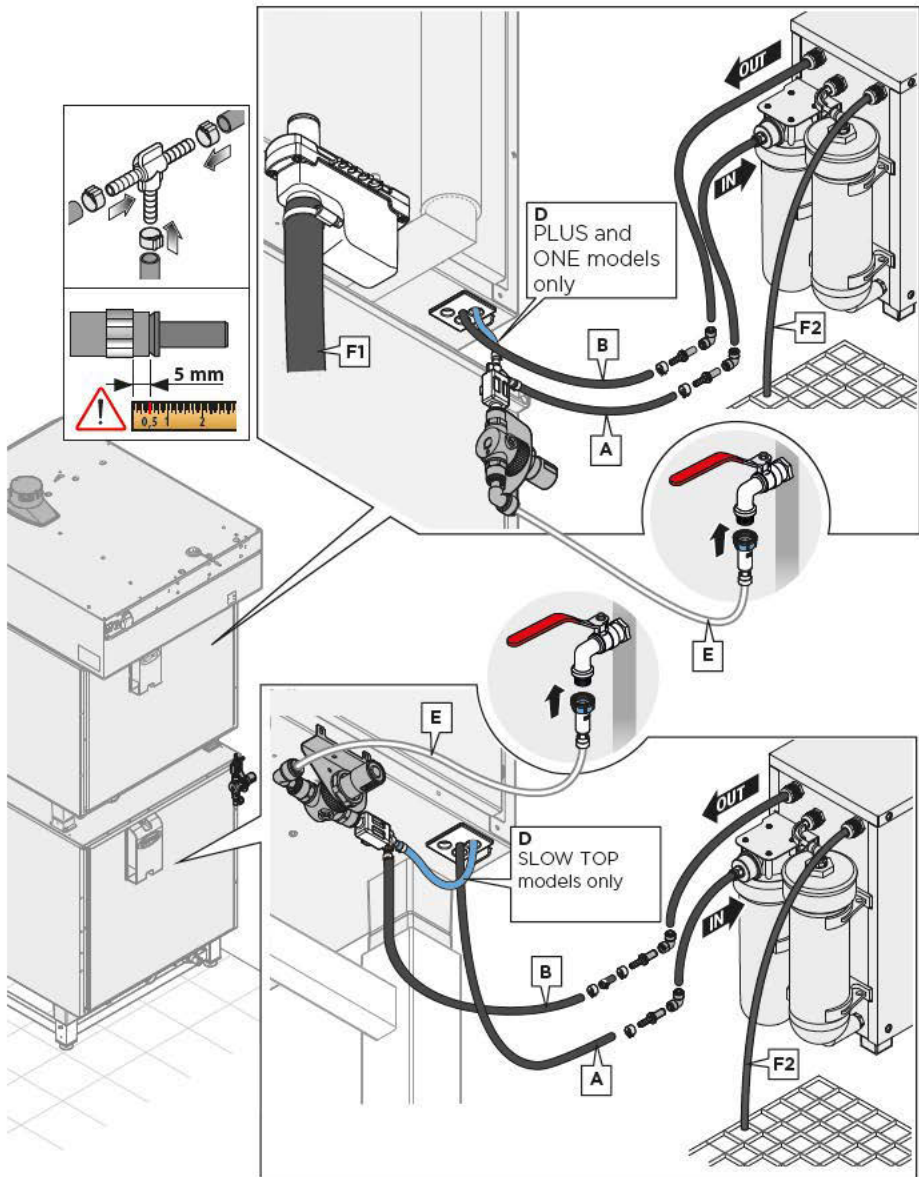
NHM ≤ 250 μS/cm	TH < 8 °dH, Cl ⁻ ≤ 25 ppm (5 drops of reagent*)	No water treatment
	TH ≥ 8 °dH, Cl ⁻ ≤ 25 ppm (5 drops of reagent*)	UNOX.Pure
	Cl ⁻ > 25 ppm (5 drops of reagent*)	UNOX.Pure-RO
NHM = 250 - 350 μS/cm	Cl ⁻ ≤ 20 ppm (4 drops of reagent*)	UNOX.Pure
	Cl ⁻ > 20 ppm (4 drops of reagent*)	UNOX.Pure-RO
NHM = 350 - 450 μS/cm	Cl ⁻ ≤ 15 ppm (3 drops of reagent*)	UNOX.Pure
	Cl ⁻ > 15 ppm (3 drops of reagent*)	UNOX.Pure-RO
NHM = 450 - 500 μS/cm	Cl ⁻ ≤ 10 ppm (2 drops of reagent*)	UNOX.Pure
	Cl ⁻ > 10 ppm (2 drops of reagent*)	UNOX.Pure-RO
NHM ≥ 500 μS/cm		UNOX.Pure-RO

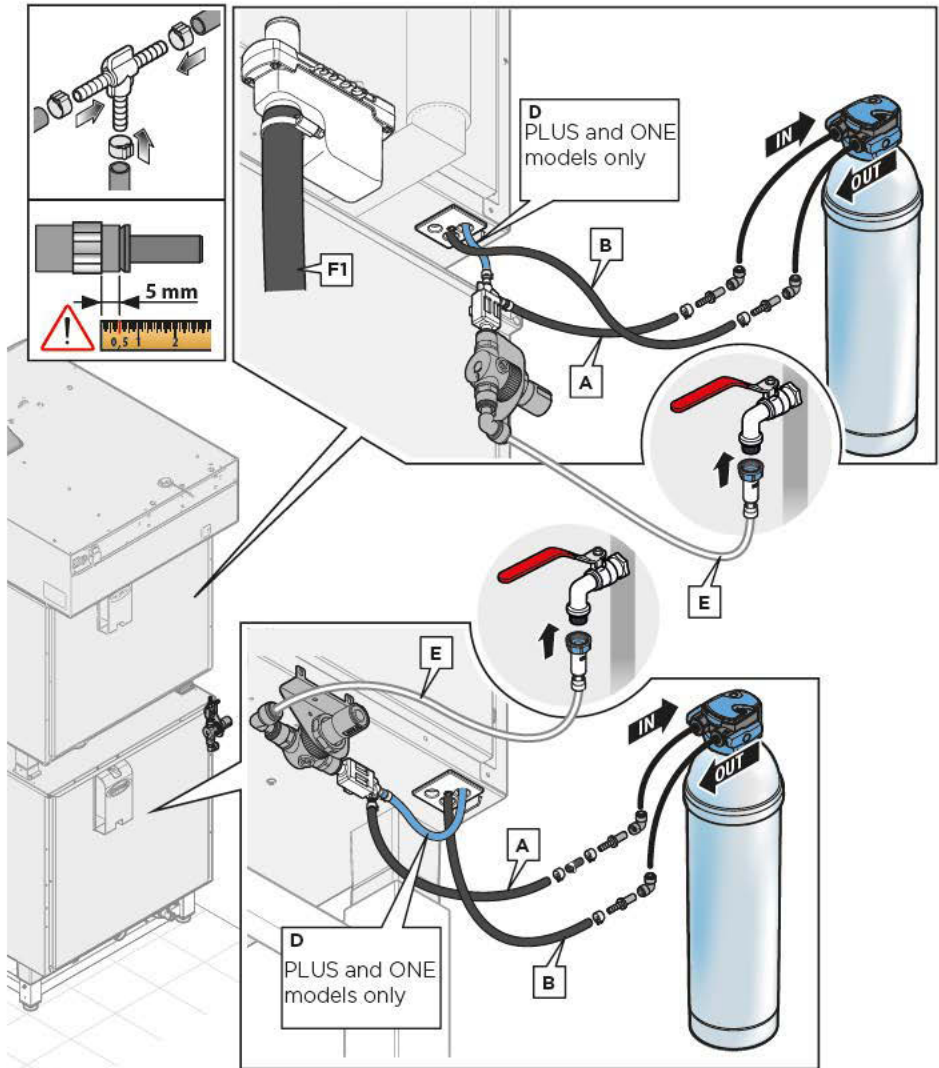
* use the reagent in the UNOX KSTR1081A kit

** hardness measured using the UNOX KSTR1082A kit

If you need to install an UNOX.Pure-RO, please take note of the following information:

	1 UNOX.Pure-RO osmosis filter	2 parallel UNOX.Pure-RO osmosis filters	
1 motor	√		
2 motors	< 15 °dH < 450 μS/cm	> 15 °dH	> 450 μS/cm
3 motors	< 10 °dH < 300 μS/cm	> 10 °dH	> 300 μS/cm





- A: Water to be treated (RC1414A)
- B: Water for cavity steam - treated (RC1414A)
- C: Connection to the detergent tank (PLUS and ONE models only) (RC1019A)
- D: Water for cleaning - untreated (PLUS and ONE models only) (RC1414A)
- E: Incoming water (RC1414A)
- F1: Appliance drain
- F2: UNOX.Pure-RO drain



Outgoing water

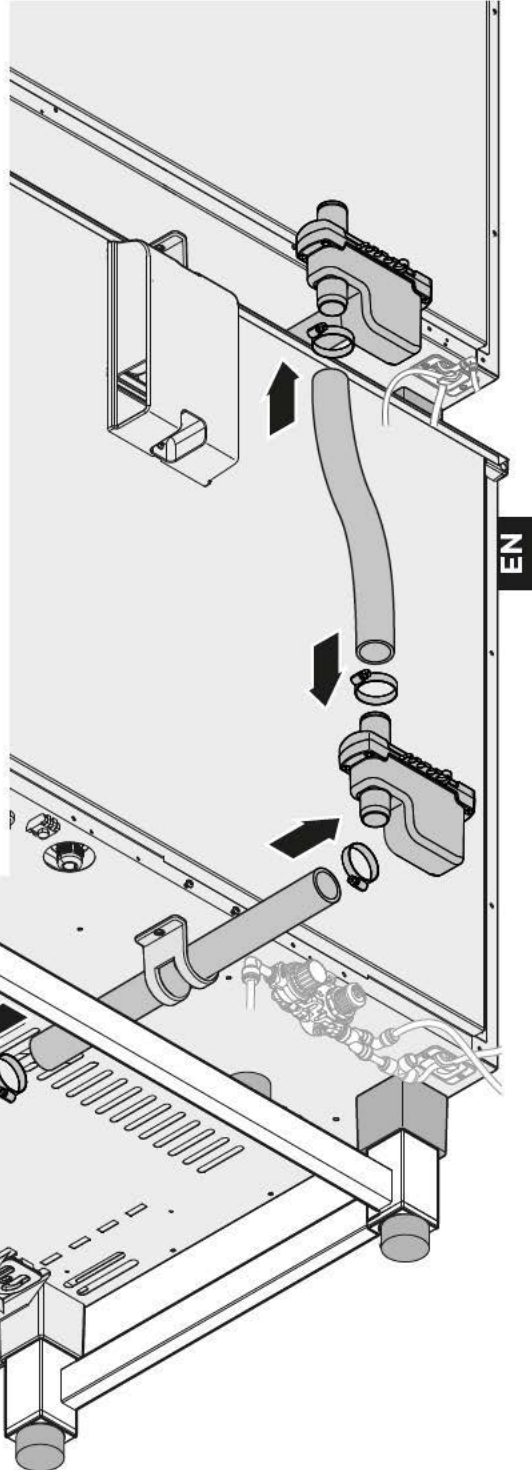
The drain is located on the bottom of the maintainer.

Connect the bend/siphon to a rigid pipe or flexible hose and connect the assembly to waste water drainage in accordance with local water regulations.

⊕ Unox recommends its proprietary rigid pipes and flexible hoses.

! **The waste water draining from the oven may be hot (90°C). The pipes used for water drainage must be able to withstand high temperatures and must not be metal.**

⊕ If it is necessary to lower the temperature of the waste water, UNOX recommends its waste water cooling kit.



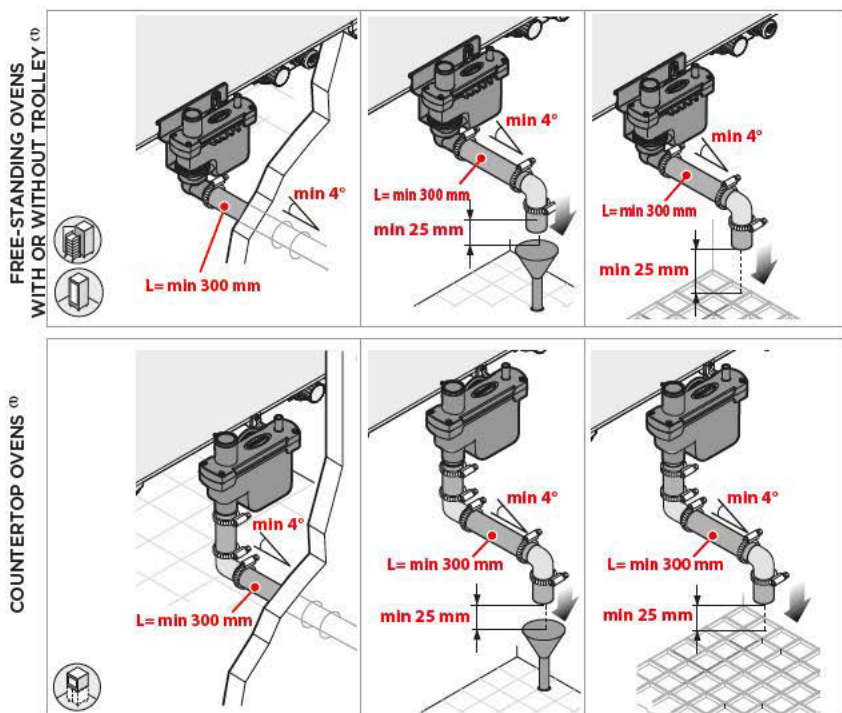
Drainage specifications

The drainage system must:

- be a siphon-type;
- be one meter in length maximum;
- have a minimum incline of 4%;
- have a diameter that is NOT less than the drain pipe attachment;
- be free of kinks and sharp ends;
- be dedicated to each appliance; if this is not the case, make sure that the

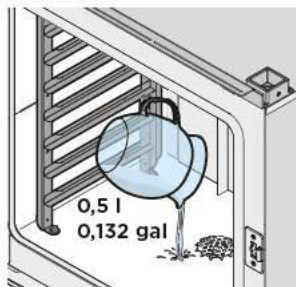
main drainage pipe is sized sufficiently to ensure that water flows away properly without any problems.

(1): The wall-mounted exhaust output must have an air gap of at least 25 mm.

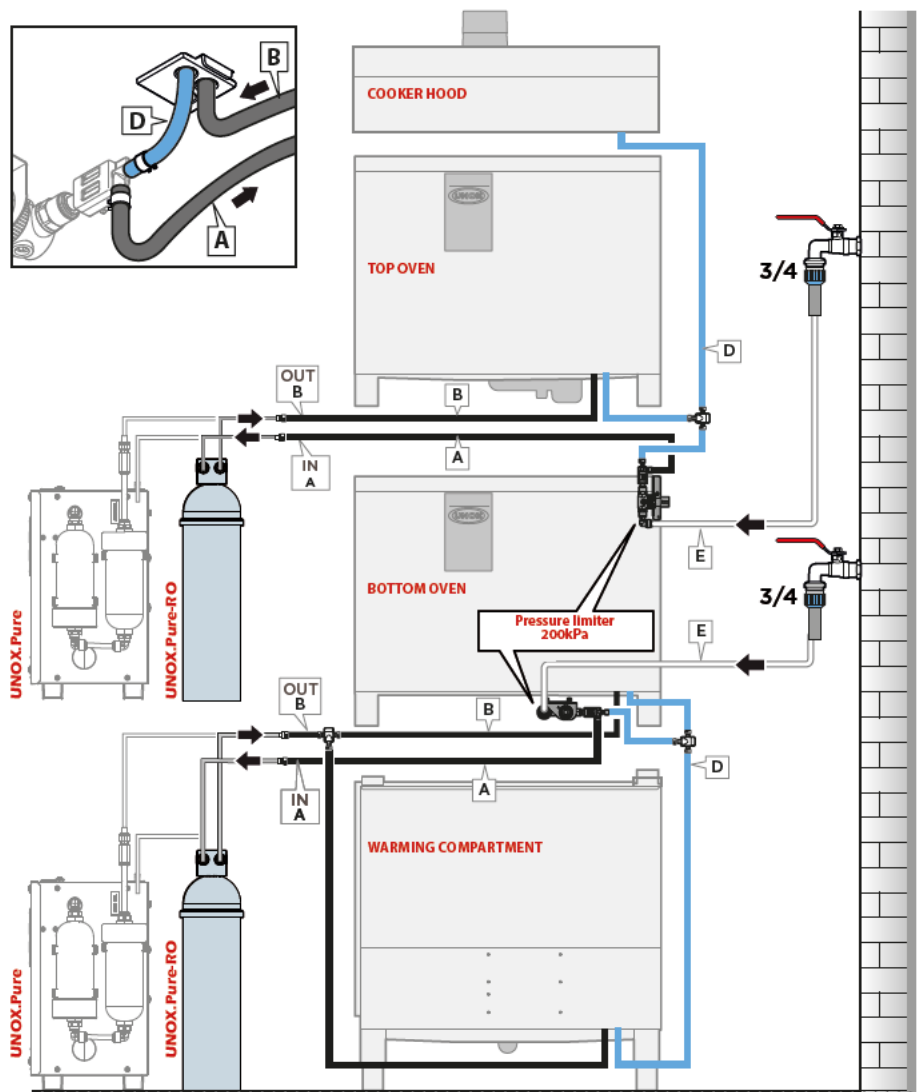


Siphon filling

- After installation, pour at least 0.5 l (0.132 gal) in the drain in the oven cooking chamber until the siphon is filled.



Example of plumbing in **MAXI.Link** columns



- A: Water to be treated (RC1414A)
- B: Water for cavity steam - treated (RC1414A)
- C: Connection to the detergent tank (PLUS and ONE models only)(RC1019A)
- D: Water for cleaning - untreated (PLUS and ONE models only) (RC1414A)
- E: Incoming water (RC1414A)



EN

8 FILLING THE DETERGENT TANK

! Filling can only be done with the 1-litre bottles of the **UNOX.Det&Rinse Plus** detergent.

To refill the detergent:

1. Wear gloves to avoid direct contact of hands with detergent.
2. Take out the tank from under the oven until you hear a “click”.
3. Open the lid of the tank.
4. Open the cap of the UNOX 1-litre detergent bottle **without removing/piercing the protective film!**
5. Turn the bottle upside down and screw it on the tank (by screwing the bottle, a pin in the tank breaks the protective film, which allows the detergent to come out).

! **The detergent must not come into contact with skin, eyes or mucous membranes.** In case of contact with the detergent, follow the instructions found on the safety data sheet.


7. Repeat the process up to the maximum level allowed indicated on the front of the tank. (Maximum capacity of the tank is 4 litres = 4 bottles)
8. Remove the bottle.
9. Replace the tank under the oven until it stops.
10. Dispose of the gloves, taking care not to touch the areas spoiled with detergent.

! Never touch the detergent with bare hands!

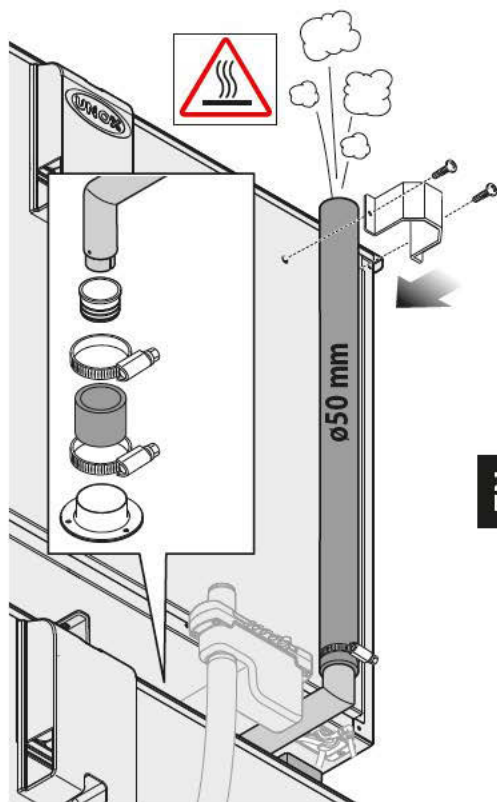


9 SMOKE EXHAUST

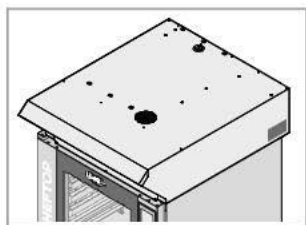
Cooking produces hot exhaust fumes and odours that are evacuated through an exhaust pipe on the top of the appliance.


 Make sure that no objects or materials that may obstruct fume evacuation or become damaged by the temperature or fumes are placed above the smoke exhaust. Do not leave flammable materials near the smoke exhaust. Outdoor evacuation of fumes can be done using:

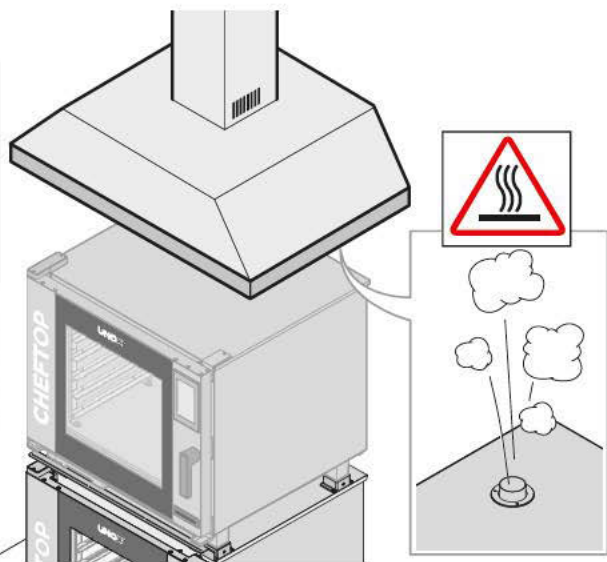
- 1) A cooker hood of adequate power and size for the type of oven.
- 2) A cooker hood made by the manufacturer and directly managed by a self-diagnosis system of the oven.



EN



 Follow the instructions on the UNOX hood packaging for their assembly.



10 CONNECTING STACKED APPLIANCES

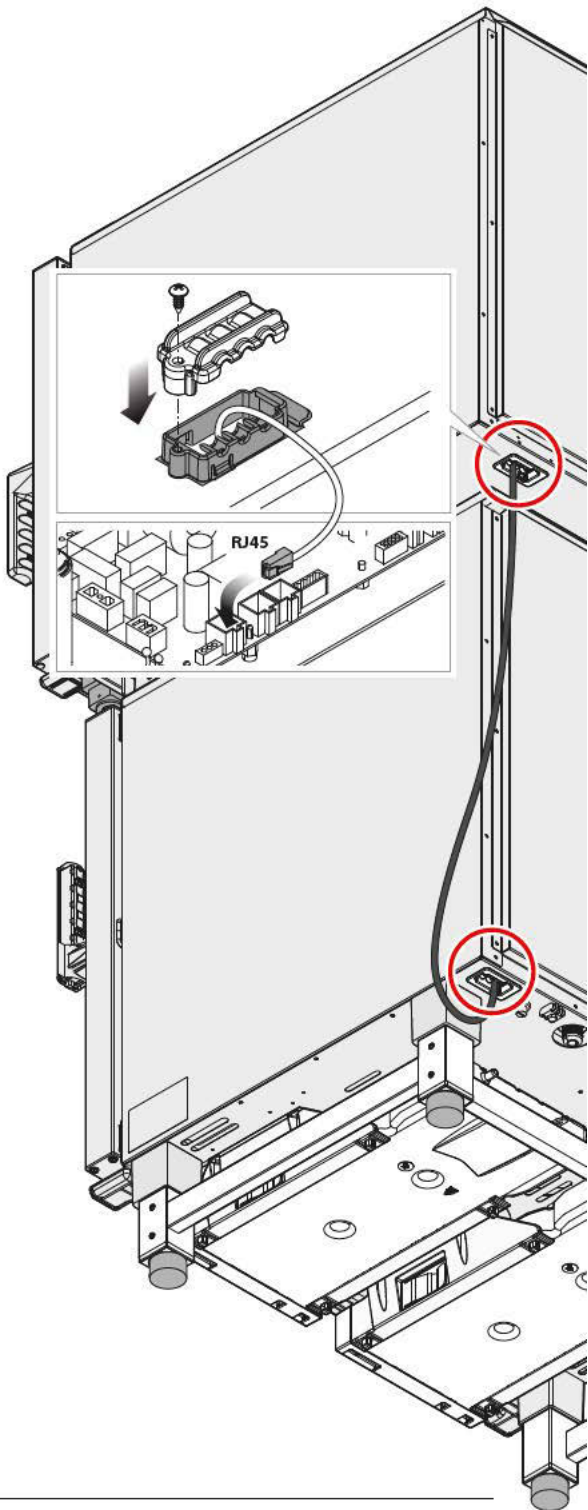
The maintainers are designed to be connected to **CHEFTOP MIND.Maps™** combined ovens excluding big/wheeled.

The accessories connect to the oven by means of ModBus connectors located on the back of the oven, which automatically connect.

- 1 Disconnect all appliances from the electricity mains.
- 2 Remove the rear panel of the oven to access the power board.
- 3 Connect the RJ45 cable to one of the ModBus outlets corresponding to the power board.
- 4 Replace the rear panel of the ovens.
- 5 Reconnect all the appliances to the electricity mains.

+ Follow the instructions contained in the accessory packing for information on how to fully install and manage them.


! Connect the ModBus cables only to the relative ModBus connectors and not to the RJ45 Ethernet connectors.




SLOWTOP

Use

WARNINGS AND COOKING ADVICE

 Before installing the appliance read the "Safety regulations" section on page 4 carefully.

 If cooking large amounts of greasy foods, place an empty tray without holes on the lowest grill holder of the oven. Alternatively, an appropriately sized container may be used.

- When using the appliance for the first time be sure to thoroughly clean the inside of the oven cavity and the accessories (see chap. Maintenance on page 34); let the oven run empty at maximum temperature for 1 hour to eliminate any unpleasant odours caused by protective factory grease.
- When the oven door is opened, unless the "COOL" function has been selected, heating and fan operation stops automatically. The built-in fan brake is activated (The fan continues to rotate for a short time only).
- If the appliance was left running for more than 15 minutes without selecting an operating or automatic cleaning mode, stand-by is automatically engaged for energy savings.
- To exit STAND-BY MODE simply touch the START/STOP button.
- Operate the appliance at a room temperature between +5°C and +35°C.
- Do not salt food inside the oven cavity. If this is not possible, clean the oven as soon as possible (see chapter Maintenance at page 34).

- To prevent boiling, do not fill containers with liquids or foods that liquefy with heat in quantities exceeding those that can easily be kept under control.
- It is possible to set the relative humidity to 0% on the MasterTouch display to operate the oven with the closest cooking cavity.
- It is always better to preheat the oven to a temperature at least 30-50°C higher than is required for cooking, in order to reduce the effects of heat lost when opening the door.
- Use the UNOX grills and trays; try to distribute food uniformly on these while avoiding stacking and excessive quantities.
- Always respect the loading instructions for your appliance.

BLACK-OUT

In the event of a black-out or shutdown of the machine, on restart the appliance will resume the program previously in progress. The duration of the cooking cycle may be extended by a maximum of 2 minutes.

CONTROL PANEL MANAGEMENT



OVEN CONTROL PANEL CHEFTOP MIND.Maps™ “PLUS” VERS.

Press one of the keys to select the required accessory (**SlowTop™**).



A screen will appear with the menus that can only be used with the **SlowTop™**.



For further details on each menu, refer to the user manual for your oven.



OVEN CONTROL PANEL CHEFTOP MIND.Maps™ “ONE” VERS.

Press the key several times until “SLOWTOP” appears: the oven control panel is now dedicated to **SlowTop™** oven use.



Only the menus that can be used with the maintainer will be displayed.



For further details on each menu, refer to the user manual for your oven.



SLOWTOP CONTROL PANEL
CHEFTOP MIND.Maps™
PLUS VERS.



SLOWTOP CONTROL PANEL
CHEFTOP MIND.Maps™
ONE VERS.

EN



SET

This enables "manual" cooking, where the user needs to set the parameters for each cooking cycle.



MULTI.TIME (ONLY PLUS VERS.)

In modern kitchens there is an increasing need to cook products that require different cooking times: the Multi.time menu enables use of the oven in continuous mode, cooking products at different times and managing cooking times using up to 10 different timers.



PROGRAMS

Enables access to a cooking cycle list previously stored using the "MENU SET" or to create and store new recipes.



ROTOR.KLEAN

Enables access to the washing list, management of the Unox.Pure filter and oven maintenance.



CHEF UNOX (ONLY PLUS VERS.)

This menu displays a series of default recipes set by UNOX. On the basis of experience, users can personalise these recipes to best suit their requirements and expectations.



DOC.STATS (ONLY PLUS VERS.)

Enables access to controls on consumption and HACCP data.

SLOWTOP

Maintenance

ROUTINE MAINTENANCE

! Any routine maintenance procedure must be performed:

- after disconnecting the appliance from the power and water supplies
- after having put on the proper personal protection equipment (i.e. gloves, etc.).

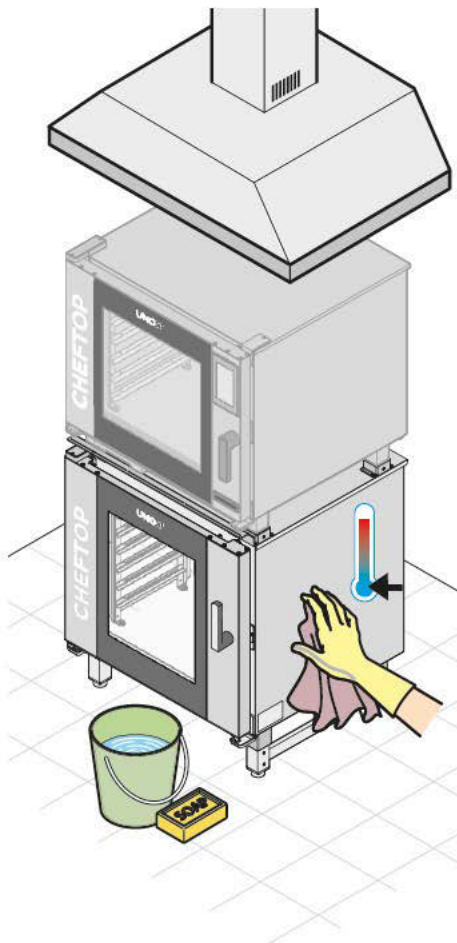
Clean the appliances on a daily basis in order to maintain a good level of hygiene and to avoid corrosion or deterioration of the stainless steel. When cleaning any component or accessory NEVER use:

- abrasive or powder detergents;
- aggressive or corrosive detergents (i.e. hydrochloric/muriatic or sulphuric acid). Caution! Never use these substances also when cleaning the appliance substructure and floors;
- abrasive or sharp tools (i.e. abrasive sponges, scrapers, steel bristled brushes, etc.);
- water jets.

EXTERNAL STEEL STRUCTURES, OVEN CAVITY SEAL, CORE PROBE

! Wait for the surfaces to cool off.

Use only a soft cleaning cloth dampened with a little soap and water. Rinse and dry completely. In alternative, only use detergents recommended by UNOX; other products may cause damage thereby invalidating the guarantee*.



Read the instructions provided by the detergent producer for their use.

*Please visit the Warranty section of the Unox Web site (www.unox.com) for further details

INSIDE AND OUTSIDE OVEN DOOR WINDOW GLASS

! Wait for the windows to cool off.

Use only a soft cleaning cloth dampened with a little water, soap or detergent specifically designed for glass. Rinse and dry completely.

OVEN CAVITY

! Failure to clean the oven cavity daily can make the accumulated fatty substances or food residues inside the cavity catch fire - danger of fire!

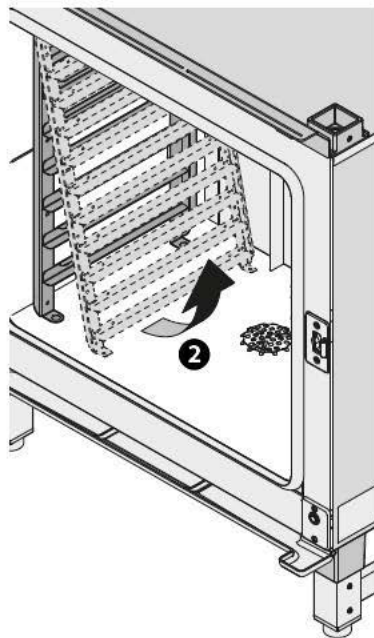
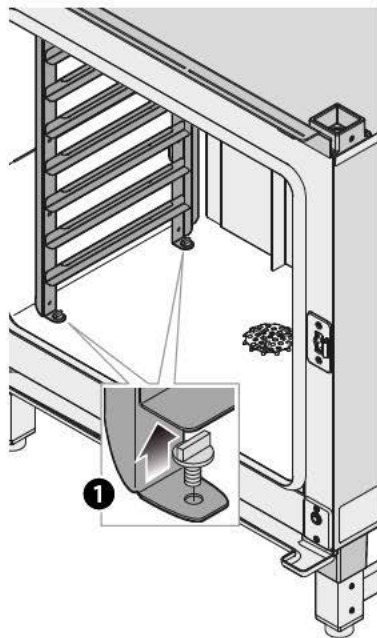
Clean the oven cavity by hand using a soft cloth dampened with a non-corrosive, non-abrasive and non-aggressive cleaner for stainless steel surfaces.

Remove the lateral grills to make the cleaning easier.

Finish cleaning by starting the rinse programme from the oven control panel, pressing:

+ **0** **+** ROTOR.KLEAN

! Before starting a rinse cycle, check that trays are NOT left in the oven cavity: washing is ineffective and an alarm will show. In this case, remove the trays, disconnect and then restore power to the oven and immediately start a new rinse cycle.



INACTIVITY

Follow the precautions below during inactivity:

- disconnect the appliance from the power and water supplies;
- we recommend rubbing a soft cloth lightly doused with mineral oil on all stainless steel surfaces;

At first reuse:

- clean the appliance and its accessories thoroughly (see section "Maintenance" on page 34);
- connect the appliance to its power and water supplies;
- inspect the appliance before using it;



To ensure that the appliance is in perfect use and in a safe condition, maintenance and inspections should be performed yearly by an authorised customer agent service.

DISPOSAL

Pursuant to article 13 of Legislative Decree 49 of 2014 "Implementation of the WEEE Directive 2012/19/EU on electrical and electronic equipment waste",



The barred symbol of the rubbish bin specifies that the product was placed on the market after August 13, 2005 and that at the end of its useful life it should not be treated as other waste, but must be collected separately.

All appliances are made with recyclable metallic materials (stainless steel, iron, aluminium, galvanized steel, copper, etc.) in percentages higher than 90% by weight.

Make the appliance ready for disposal by removing the power cable and any compartment or cavity closure latch (where present). At the end of its useful life, this product must be managed in a way that reduces the negative impacts on the environment and improves the effectiveness of use of resources by applying the "the polluter pays", prevention, preparation for reuse, recycling and recovery principles. Please remember that illegal or incorrect disposal of the product leads to the application of the penalties provided by current legal provisions.

Information on disposal in Italy

In Italy, WEEE appliances must be delivered:

- to Collection Centres (also known as ecological islands or ecological platforms)
- to the dealer from whom new appliances are purchased, who is required to collect them free of charge ("one against one" collection);

Information on disposal in countries of the European Union

The EU Directive on WEEE appliances has been implemented differently by each country. Therefore, if you want to dispose of this appliance, we recommend you contact your local authorities or dealer to get information on the correct disposal method.

OVEN-USER INTERFACE

The ovens show alarm/warning messages relative to the oven or installed accessories on the screen.

The warning messages (WARNING) signal malfunctions that nevertheless allow the appliance and accessories to operate, though with a restricted set of functions.

The alarm messages (ALARM) identify situations that fail to allow any appliance/accessories operation whatsoever, and therefore must be put into STOP mode.

If the alarm messages strictly refer to the connected accessories, the oven can still be used.

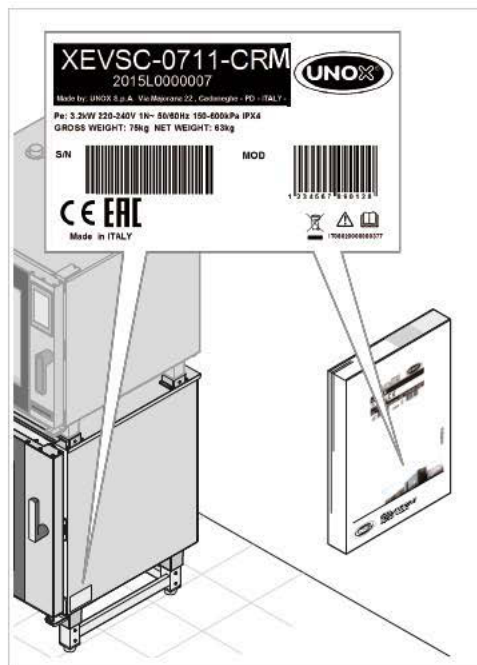
AM - ALARM MAINTAINER (SlowTop)			
Display	Description	Effect	Problem solution
AM01	Cavity probe alarm	The maintainer stops all operating cycles and blocks any successive display screen configuration	Contact the Customer Assistance Service
AM02	Communications failure alarm		
AM03	Safety thermostat alarm		
AM04	Motor thermal alarm		
AM05	Motor tachometer alarm		

WM - WARNING MAINTAINER (SlowTop)			
Display	Description	Effect	Problem solution
WM02	Error of temperature board	The maintainer continues to run	Contact the Customer Assistance Service
WM03	Error core probe	The maintainer continues to run but core probe processes cannot be activated.	

SLOWTOP

After-sales assistance

In case of any malfunctions, disconnect the appliance from its power and water supply. Consult the solutions proposed in the table on the following page.



If the solution is not listed in the table, contact a UNOX authorized technical customer service. Provide the following information:

- the date of purchase;
- the appliance data on the serial plate;
- any alarm messages shown on the display screen (see page 37).

Manufacturer's information:

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Via Majorana, 22
35010 Cadoneghe (PD) Italy
Tel +39 049 86.57.511 - Fax +39
049 86.57.555
info@unox.com www.unox.com

Malfunction	Possible cause	Possible solution	Problem solution
The oven is completely switched off.	<ul style="list-style-type: none"> - No mains power. - Appliance out of order. 	Make sure the appliance is connected to the electricity mains.	Contact the Customer Assistance Service.
No steam is produced inside the oven cavity.	<ul style="list-style-type: none"> - Water inlet closed. - Appliance plumbed into the water mains or the tank incorrectly. - Water supply filter clogged with impurities. 	<ul style="list-style-type: none"> - Open water inlet. - Make sure the appliance is connected to the water supply. - Clean the filter. 	
After the time has been set and the START / STOP button pressed, the oven does not start.	Door open or not shut properly.	Make sure the door is shut.	
Water escapes from the seal while the door is shut.	<ul style="list-style-type: none"> - Seal is filthy. - Seal is damaged. - The handle mechanism is loose. 	<ul style="list-style-type: none"> - Clean the seal using a damp cloth. - Contact a specialised technician to request repairs. 	

CERTIFICATION

EU DECLARATION of conformity for electrical and gas appliances

Manufacturer: UNOX S.p.A.

Address: VIA MAJORANA, 22 - 35010 CADONEGHE, (PD) ITALY

Declares, under its own responsibility, that the products:

XEVSC-0711-CLM

XEVSC-0711-CRM

For electric and gas ovens

comply with Machinery Directive 2006/42/EC that is compliant with the following standards:

EN 60335-1: 2014 + A1:2014

EN 60335-2-42: 2003 + A1: 2008 + A1:2012

EN62233: 2008

EN 60335-2-102:2006 + A1:2010

comply with EM Compatibility Directive 2014/30/EC that is compliant with the following standards:

EN 55014-1: 2006 + A1: 2009 + A2: 2011

EN 55014-2: 1997 + A1: 2001 + A2: 2008

EN 61000-3-2: 2006 + A1: 2009 + A2: 2009

EN 61000-3-3: 2008

EN 61000-3-11: 2000

EN 61000-3-12: 2011

EN 61000-6-2: 2005

EN 61000-6-3: 2007

Only for gas ovens

comply with Gas equipment Directive 2009/142/EC that is compliant with the following standards:

EN 203-1: 2014 / EN 203-2-2: 2006



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