



BAKERLUX SHOP.Pro™ Master

OPERATION MANUAL

BAKERLUX SHOP.Pro™ Master

Dear Customer,
Thank you for choosing a **BAKERLUX SHOP.Pro™** oven.

These ovens are the result of UNOX's continuous research and development; they take up a minimum amount of space but offer excellent performance and outstanding cooking management functions, in any usage conditions.

The **BAKERLUX SHOP.Pro™** ovens use UNOX's finest patented technology, which is the result of its collaboration with leading chefs and research institutions.
A wide array of available accessories make these ovens extremely versatile, and they make your life in the kitchen that little bit easier.

BAKERLUX SHOP.Pro™ Master

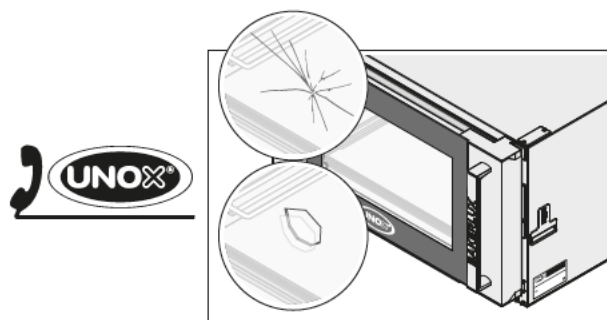
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Safety regulations

- Following any procedures other than those indicated in this manual when using or cleaning the appliances is considered inappropriate and may cause damage, injury or death, as well as invalidating the warranty* and relieving UNOX of all liability.
- Children must not play with the appliance. User cleaning and maintenance must 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 in industrial and professional kitchens by qualified personnel, who have completed regular training courses. Any other use is not compliant with the scope of use and is therefore hazardous.
- If the appliance does not function or if you notice any functional or structural alterations, disconnect the electricity and water supply and contact an UNOX-authorized customer assistance service. Do not attempt to repair the appliance yourself. For any repairs, please request UNOX original spare parts.
- Failure to observe these regulations may cause damage, injury or death, and also invalidates the warranty*.
- To ensure that the appliance is in perfect condition in terms of use and safety, maintenance and inspections should be performed at least yearly by an authorised support service centre.
- The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- Children being supervised not to play with the appliance.
- To avoid scalding, do not use loaded containers with liquids or cooking goods that become fluid by heating in shelves positioned at levels higher than 1,6 m above the floor.
- These appliances are intended to be used for commercial applications - not for continuous mass production of food;
- The instruction concerning persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge is not applicable.
- The label against the risk of scalding provided should be affixed on the front surface after the installation at a height of 1,6 m or higher above the floor.
- Open the door (where necessary) very slowly and carefully, and beware of extremely hot steam coming from the oven cavity.
- Wear appropriate protective thermal clothing to move containers, accessories and other objects inside the oven cavity.
- Be extremely careful when removing trays from the oven cavity.
- Do not remove or touch the protective fan covering, the fans or the heating elements while the appliance is turned on and until they have completely cooled.
- Do not tamper with the oven water circuit in any circumstances because this could cause damage, injury or death. The oven water circuit begins with a 3/4" connector, with a non-return valve built in, and includes all the subsequent piping and accessories.
- 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.**



RISK OF FIRE

- Before using the appliance, make sure that there are no non-compliant objects (instruction manuals, plastic bags, etc.) or detergent residues inside the oven cavity. Also make sure that the flue is free of obstructions and that there are no flammable materials in the vicinity.
- Do not place sources of heat (e.g. grills, fryers, etc.), highly flammable substances or fuels (e.g. gasoline, petrol, bottles of alcohol, etc.) near the appliance.
- Do not use highly flammable food or liquids while cooking (e.g. alcohol).
- Always keep the oven cavity clean by cleaning every day after each use. Grease or food residues could catch fire if not removed.

RISK OF ELECTRIC SHOCK

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

RISK OF BURNS AND INJURY

- While cooking and until all appliance parts have cooled, make sure to only touch the appliance control components or handle, because the external parts are extremely hot (temperature above 60°C/140°F).


* For further details, go to the "Warranty" section on the website www.unox.com

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General usage instructions



Before using the appliance carefully read the section “Safety regulations”

- When using the appliance for the first time, be sure to clean the inside of the oven cavity and the accessories thoroughly (see page **54**); let the oven run empty at maximum temperature for 1 hour to eliminate any unpleasant odours caused by protective factory grease.
- If the appliance is left running for more than 15 minutes without an operating mode being selected, it automatically switches to stand-by to reduce energy consumption. To exit STAND-BY mode, tap the START/STOP button.
- Use the appliance at a room temperature of between +5°C and +35°C.
- If there is a machine black-out or shut down, when the appliance restarts, the program that was running previously is resumed. The duration of the cooking cycle may be extended by a maximum of 2 minutes.
-  For safety reasons, the last tray should NEVER be placed at a height greater than 160 cm. If necessary to do so, **you must apply the sticker contained in the “Starter Kit” at a height of 160 cm.**

COOKING ADVICE

- Use the UNOX grills and trays. Try to distribute food uniformly on the trays and avoid overlapping foods or overloading the trays.
- Do not salt food inside the oven cavity. If this cannot be avoided, clean the oven as soon as possible.
- Do not use highly flammable food or liquids while cooking (e.g. alcohol or wine).
- It is always better to preheat the oven to a temperature at least 30°C higher than is required for cooking, in order to reduce the effects of heat loss when opening the door.
- Open the door as little as possible when cooking.
- Try to place the food evenly on the trays, and avoid overlapping foods or overloading the trays (maximum 10 kg per tray). Distribute the trays evenly over the full height of the oven cavity, respecting the maximum number indicated for each appliance.
- Always respect the loading instructions for your oven.
- Beware of touching the external and internal parts of the oven during cooking and until it has completely cooled (it could reach temperatures above 60°C).
- 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.

When navigating and setting parameters only use your finger (which must be clean and dry); avoid using tools such as forks, spoons, etc.

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Using the oven



SET

This allows cooking cycles in which the user has to set the parameters manually for each cycle (e.g. temperature, cooking time, etc.).

[More information on page 10](#)



MULTITIME

In the modern kitchen, needing to cook foods with different cooking times but in the same conditions (temperature, steam, etc.) simultaneously is not uncommon. With the “Multi.time” menu you can use the oven in a continuous cycle and set up to 10 timers that notify you when each dish is ready.

[More information on page 27](#)



PROGRAMS

This menu provides access to a list of cooking cycles saved previously using the “SET MENU”.

[More information on page 27](#)



READY.COOK

This is used to access some preset programs, to start certain cooking methods quickly.

[More information on page 28](#)



CHEFUNOX

This menu offers a series of recipes preset by UNOX: the perfect end result, guaranteed.

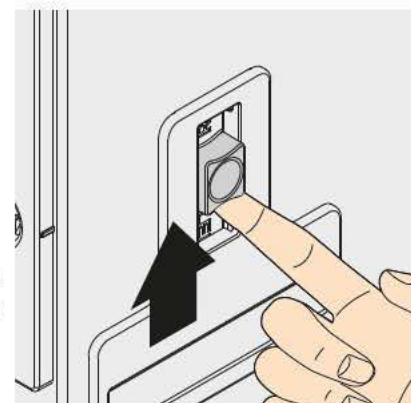
[More information on page 29](#)



DATA

This menu allows you to control consumption and HACCP data.

[More information on page 31](#)



In the event of a black-out, you can unlock the door by pressing the button on the side of the oven

Go back to the main screen

Go back to the previous page

Open the oven door



User parameter settings (date/
time, unit of measurement, etc.)
[section "Settings" on page 33](#)

This oven allows you to control the connected **prover** with one control panel. Tap the lower icon to use the prover

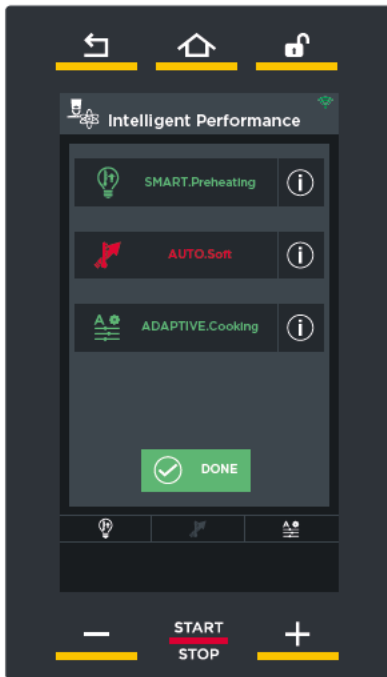
Decrease values

Increase values

The **START STOP** button starts/stops cooking
[section "Starting a cooking cycle" on page 14](#)

	Wi-Fi connection active		3G connection active		Ethernet connection active
	Wi-Fi connection NOT active		3G connection NOT active		Ethernet connection NOT active

UIP (UNOX INTELLIGENT PERFORMANCE)



If selected, UIP technology allows you to **monitor** every preheating and cooking process constantly.

Thanks to this feature, the oven software is able to manage, where necessary, **changes** to the user settings **fully autonomously** without the operator needing to intervene. This guarantees a perfect cooking result every time.

Available functions:

SMART.Preheating

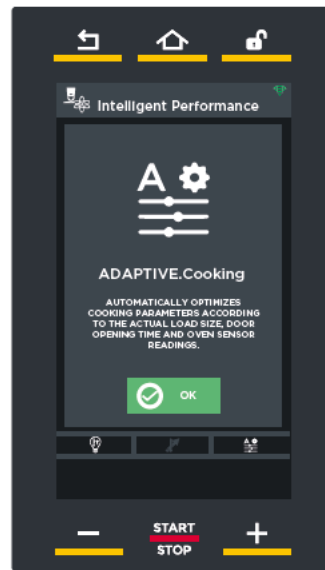
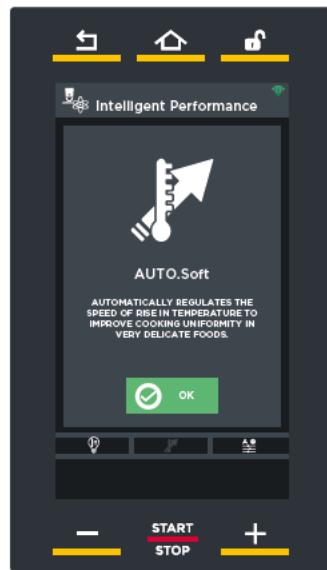
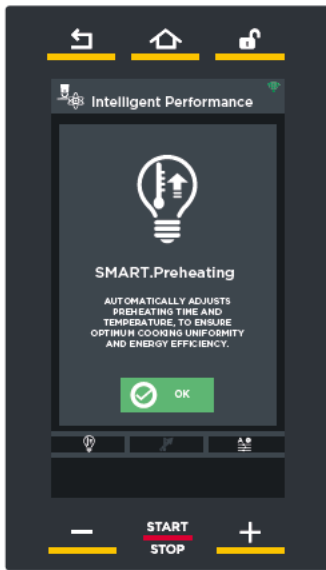
This function automatically adjusts the time and temperature of the preheating cycle, to guarantee uniform cooking and energy efficiency.

AUTO.Soft

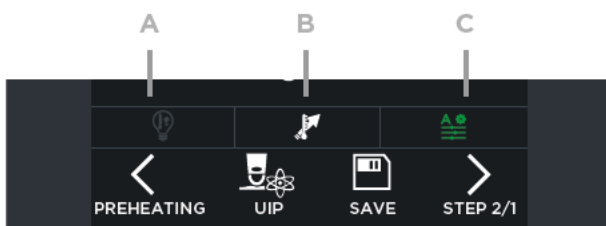
This function automatically adjusts the temperature increase speed to improve cooking evenness when cooking delicate foods

ADAPTIVE.Cooking

This function automatically optimises the cooking process parameters, according to the oven load, the time the door is open, and the readings from the oven sensors



During a cooking cycle, the icons on the bottom part of the oven provide some useful information:



- A) The UIP function has not been activated (it will not be used to improve cooking)
- B) The UIP function is active but is not currently in use for this cooking cycle
- C) The UIP function is active and is currently in operation for this cooking cycle

Notes



Set menu

During **manual cooking**, the user, based on experience, must set the following cooking parameters for one or more cooking steps (up to a maximum of nine):

- cooking time (in hours and minutes);
- oven cavity** temperature (°C)
- steam** input;
- fan speed**.

After setting the cooking parameters (duration, temperature, etc.), you can start cooking directly or save the set recipe: this will allow you to reuse it in the future, without having to reset the parameters every time.

[section Saving a cooking cycle on page 19](#)

The screenshot shows the 'SET' menu with the following elements and callouts:

- Navigation:** Back, Home, and Lock icons at the top.
- SET:** The main menu title with a hand cursor icon.
- STEP 1/3:** A bell icon indicating the current step.
- COOKING TIME:** A clock icon and a digital display showing '0:09:00'. Callout: '(from 0 minutes to 9h:59min:59sec then INDEFINITE, i.e. the oven operates continuously). Cooking ends when the set time is reached.'
- TEMPERATURE:** A thermometer icon and a digital display showing '230 °C'. Callout: 'TEMPERATURE in the cavity (from 30°C to 260°C).'
- STEAM.Maxi™:** A steam icon and a percentage display showing '80 %'. Callout: 'Steam input to cavity'.
- FAN SPEED:** A fan icon and a numerical display showing '2'. Callout: 'FAN SPEED'.
- Active Functions:** A row of icons for Preheating, UIP, and Save. Callout: 'The icons show which UIP functions are active'.
- Buttons:** 'PREHEATING', 'UIP', 'SAVE', and 'STEP 2/1' buttons.
- START/STOP:** A large 'START STOP' button at the bottom.
- Callouts:**
 - 'Tap this icon to enable/disable the beep at the end of each STEP. green = beep ON grey = beep OFF. It also allows you to activate the MULTIPRODUCT function [see page 20](#)'
 - 'This icon shows the number of STEPS being set. [section "How to set a manual cooking cycle" on page 11](#)'
 - 'Save the parameters set [section "Saving a cooking cycle" on page 19](#)'
 - 'Setting STEPS 2 to 9' (pointing to the 'STEP 2/1' button)

1 HOW TO SET THE COOKING PARAMETERS

SLIDER BAR METHOD (see fig. S1)

- 1 Tap the symbol of the parameter you want to set. The symbol will then change colour.
- 2 Tap the horizontal bar (this lights up) and drag the slider to the desired value; after three seconds of inactivity, the slider bar disappears.

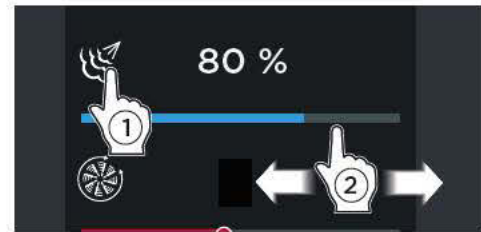


fig. S1

BUTTON METHOD (see fig. S2)

- 1 Tap the symbol of the parameter you want to set. The symbol will then change colour.
- 2 Tap the value to be set (for the "time" parameter, modify the hours, minutes or seconds separately).
- 3 Use the **-** **+** buttons to modify the value.

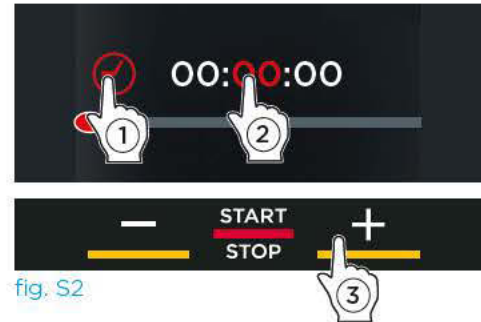


fig. S2

2 HOW TO SET A MANUAL COOKING CYCLE

Each manual cooking cycle is made up of a minimum of 1 and a maximum of 9 STEPS, each with different cooking parameters + an initial preheating phase ("PREHEATING"), which is optional but always recommended.

- ! To enable use, a cooking cycle must contain at least one STEP.
- ! A given cooking cycle does not necessarily require all STEPS: set only those STEPS which are required.
- ! The appliance automatically passes from one STEP to the next.



2A PREHEATING SETTINGS

To set the preheating STEP:

- 1 tap the symbol (see fig. S3)
- 2 fig. S4: tap the icon "TEMPERATURE" or "DELTA T";
- 3 fig. S4: use the "+ and -" buttons to set the desired value: if you do not want the preheating to be interrupted once the set temperature has been reached, you can insert a time by dragging the "CLOCK" slider bar.
- 4 fig. S4: tap the symbol to return to the parameter setting screen.



fig. S3

fig. S4

If a time is entered, once the set temperature has been reached, the oven maintains the temperature for the time set ("HOLD") before starting STEP 1.

An acoustic signal (if active*) indicates the end of preheating, i.e. the set temperature has been reached.

- ! 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 compensate for the heat lost when opening the door.



fig. S5

Step being set

* Tap it to **activate** (green icon) or **deactivate** (white icon) the beep at the end of the STEPS

2B SETTING THE PARAMETERS

Set:

- 1 the **cooking time** (from 0 minutes to 9h:59min:59sec then INDEFINITE, i.e. the oven operates continuously): cooking ends when the set time is reached.
- 2 the **cooking temperature** (from 30°C to 260°C).
- 3 **steam** (STEAM.Maxi™) released into the oven cavity;
- 4 the **airflow speed**.

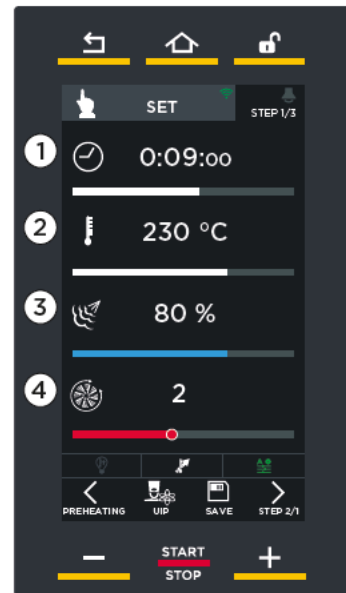


fig. S6

2C SETTING SUBSEQUENT STEPS (IF NEEDED)

Once the first step has been set, tap the > symbol once or more, if you want to set more steps (fig. S7A).

The STEP currently being set is shown in the top right (e.g. STEP 1/1)(fig. S7B).

- ! To enable use, a cooking cycle must contain at least one STEP.
- ! Cooking does not necessarily require all nine STEPS: only set the STEPS which are required.
- ! The appliance automatically passes from one STEP to the next.

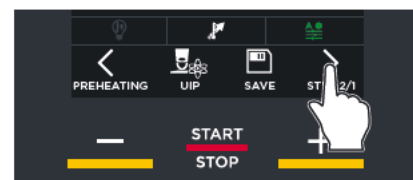
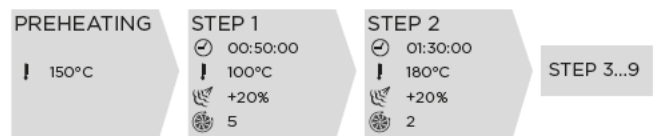


fig. S7A

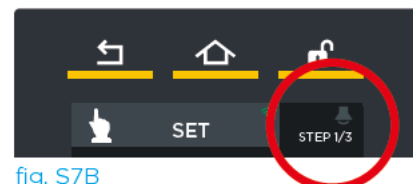


fig. S7B

2D CHOOSING WHETHER TO USE UIP TECHNOLOGY (UNOX INTELLIGENT PERFORMANCE)

How to activate the functions:

- 1 Tap the "UIP" icon (fig. S8).
- 2 A screen listing all of the available functions (fig. S9) is shown.
- 3 Click on the name of the functions you want to activate/deactivate (in the example: the SMART.Preheating function is being deactivated). The name and corresponding icon at the bottom turn white to show that the function has been activated and can be used when needed for cooking/preheating cycles started in the future.

green icon: function is active
red icon: function is not active (e.g. AUTO SOFT).

- 4 Click on the green "Done" icon.

- 5 Click on the  button to display some brief information about the selected function.

Display during cooking:

During cooking, the icons at the bottom indicate the status of the function:

- A) The function has NOT been activated; it will not be used to improve cooking/preheating
- B) The function is active but is not currently in operation for this cooking/preheating cycle
- C) The function is active and is currently in operation for this cooking/preheating cycle

Making changes while cooking is in progress

If, during a cooking cycle, you need to make any changes, for example you want to activate a function that is not active, follow the instructions shown in the figure below:



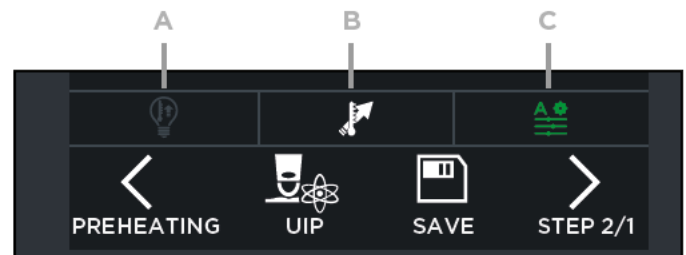
Click on the name of the functions you want to activate
green icon: active function
red icon: function not active (e.g. AUTO SOFT).



fig. S8

fig. S9

The SMART.Preheating and ADAPTIVE.Cooking functions are always active by default, as we recommend that you use them.



3 STARTING A COOKING CYCLE

Press the "START/STOP" button to start a cooking cycle, according to the parameters set.


Three different displays may be shown on the screen:

- 3A **preheating** (where applicable)
 - **standard** (UIP technology not used) or
 - **UIP** (UIP technology is used)
 wait for this to end before putting the food in the oven;
- 3B **cooling the cavity** (if the temperature in the cavity is higher than the set temperature e.g. because the oven has been operating continuously): wait for the end of this phase before putting the food in the oven;
- 3C **cooking in progress**: in this case, it means that no preheating has been set, so you do not need to cool the oven. You must then put the food in the oven straight away.


3A PREHEATING

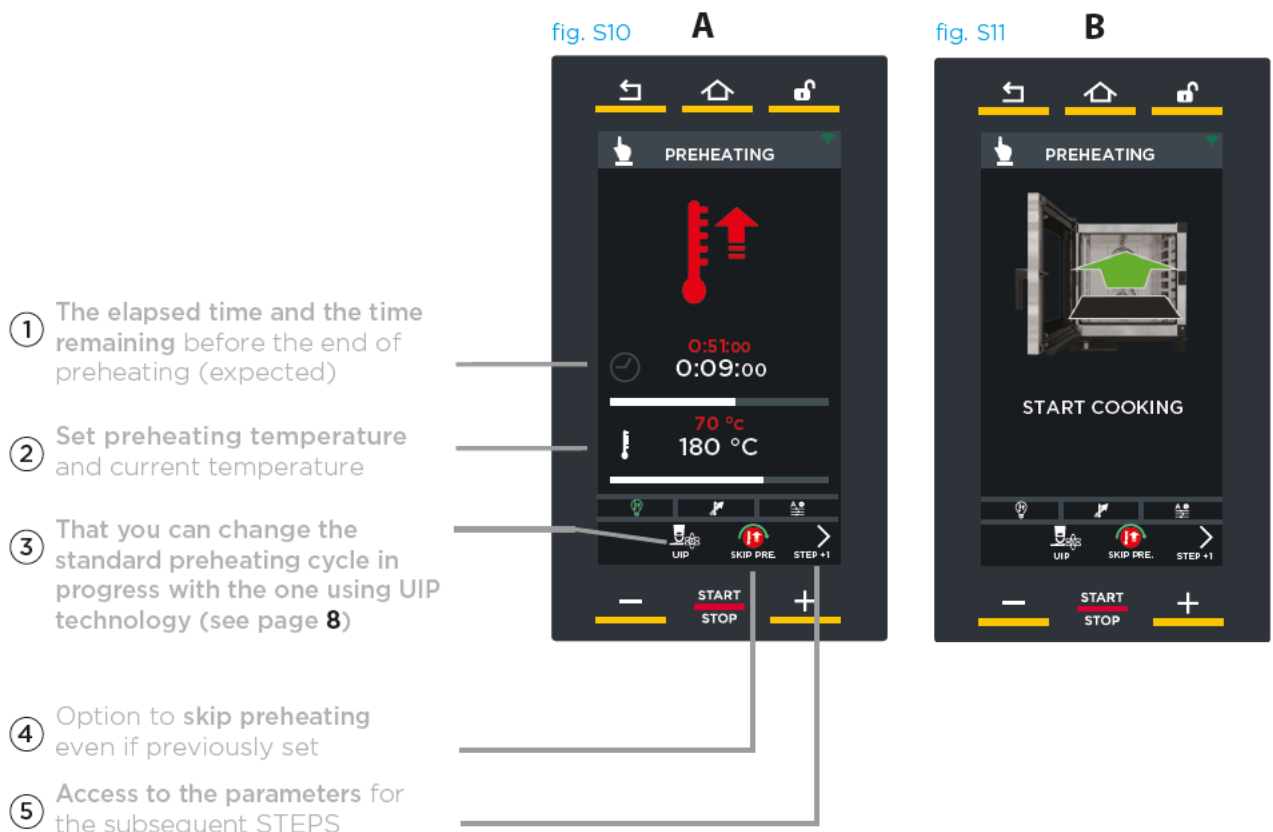
If the cooking cycle includes a **standard preheating** step (without using UIP technology), screen **A** fig. S10 appears indicating:

- ① the elapsed time and the time remaining before the end of preheating (expected);
- ② the current temperature in the cavity and the temperature set for preheating;
- ③ that you can change the standard preheating cycle in progress with the one using UIP technology (see page 8)
- ④ the option to skip preheating;
- ⑤ the option of viewing/modifying the parameters in the subsequent STEPS.

When the set temperature is reached, a beep notifies the user that the preheating STEP has finished (if one has been set,  green icon *) and screen **B** fig. S11 appears to indicate that the food should be put in the oven.

After, STEP 1 is started up automatically as soon as the oven door is closed.

- ! * Tap the  icon at the top right to change the colour:
 - green**= when the set temperature is reached, a beep notifies the user that the preheating STEP has finished
 - grey** = beep OFF




- 3A If the cooking cycle includes a **UIP preheating** step (using UIP technology), the following screen appears:
- A) if the temperature in the cavity is below the temperature set for preheating
 - B) if the temperature in the cavity is equal to or only slightly above the temperature set for preheating; in this case, the food can be put in the oven straight away.


fig. S6

The UIP preheating screen indicates:

- ① the elapsed time and the time remaining before the end of preheating (expected);
- ② the current temperature in the cavity and the temperature set for preheating;
- ③ that you can change the UIP technology preheating cycle in progress with the standard preheating cycle
- ④ the option of viewing/modifying the parameters in the subsequent STEPS.

When the set temperature is reached, a beep notifies the user that the preheating STEP has finished (if one has been set,  green icon *) and screen B) fig. S13 appears to indicate that the food should be put in the oven.

After, STEP 1 is started up automatically as soon as the oven door is closed.

- ! * Tap the  icon at the top right to change the colour:
- green**= when the set temperature is reached, a beep notifies the user that the preheating STEP has finished
 - grey** = beep OFF

② Set preheating temperature (in white) and current temperature (in red)

① The time remaining before the end of the preheating (expected) or a progressive percentage (e.g. 25% of the preheating)

③ This can be used to change the UIP technology preheating cycle in progress with the standard preheating cycle (without UIP technology)

④ Access to the parameters for the subsequent STEPS

3B

COOLING

If, at the start of cooking, the temperature measured in the cavity is higher than the set temperature (e.g. because the oven operates continuously), the **fig. S14** screen appears.

It indicates that the oven is cooling the cooking cavity. Always wait for this phase to end, without putting any food in the oven.

When the cavity has cooled, the cooking cycle will start automatically.

Set preheating temperature (in white) and current temperature (in red)

Time remaining until the end of cooling (estimated)

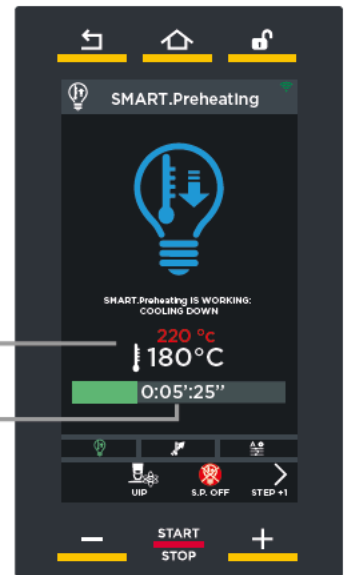
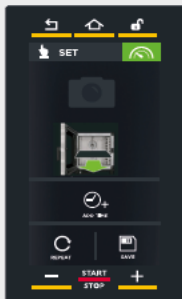



fig. S14

! If you want to stop the cooking cycle in progress, hold down the “START/STOP” button (approximately 4-5 seconds).

Further information: measuring consumption



From the cooking end screen, click on the  button to display the electricity and water consumption data, as well as the HACCP data.

Further information: screen locking



If the oven door is opened, the screen on the side warns that it is not possible to use the display for safety reasons. When the door is closed, the screen is operational again.

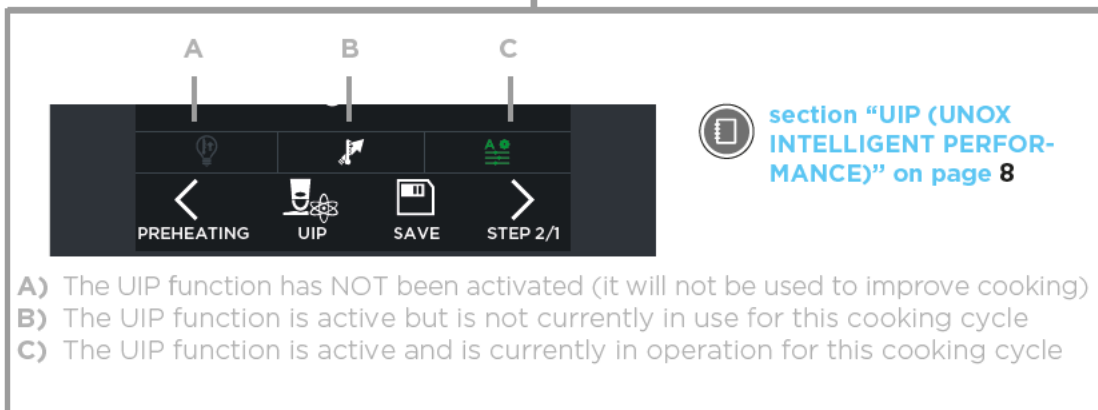
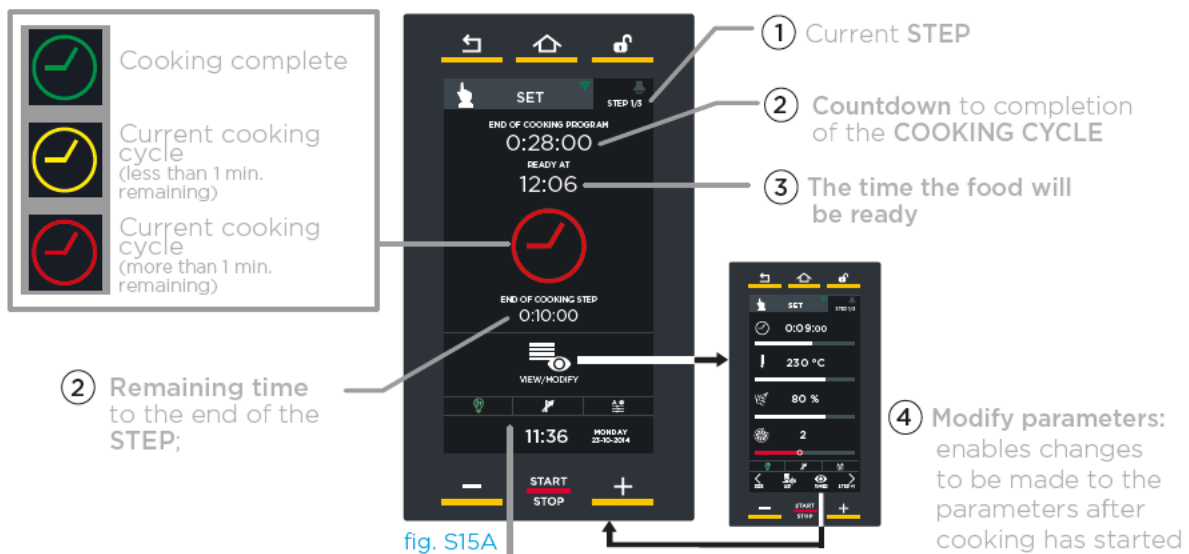
! If the door remains open for a long time, the display unlocks automatically after a specific time set by the operator (see page **33**).

3C COOKING IN PROGRESS

! The end of each STEP and **automatic** progression to the next step, if set, is indicated by a short beep (if activated).

The screen displays:

- ① the current STEP in progress;
- ② the remaining time until the end of the cooking cycle/step;
- ③ the time the food will be ready;
- ④ the option to modify the parameters once a cooking cycle has already been started or to stop the current cooking cycle by reducing the duration to "00:00:00".



- A) The UIP function has NOT been activated (it will not be used to improve cooking)
- B) The UIP function is active but is not currently in use for this cooking cycle
- C) The UIP function is active and is currently in operation for this cooking cycle

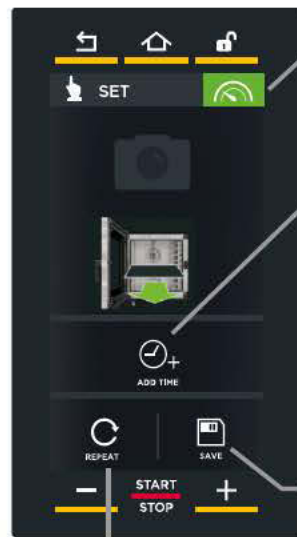
! If you want to stop the cooking cycle in progress, hold down the "START/STOP" button (approximately 4-5 seconds).

4 COOKING END

Cooking ends when the set time is reached; a beep (if activated) signals the end of the cooking cycle and the [fig. S13](#) screen is shown.

This screen allows the user to:

- ① save the completed cooking cycle;
- ② repeat the completed cooking cycle keeping the same parameters;
- ③ repeat the last step of the cycle, modifying the time.



See the water and electricity consumption data and the HACCP data.

③ Repeat the last set step, adding one minute (default value, this can be modified)

① Saves the last cooking cycle completed

see section [Saving a cooking cycle on page 19](#)

② Repeat the cooking cycle that has just been completed while keeping the same parameters

! If you do not want to save the cooking cycle, press "HOME" to return to the main page.



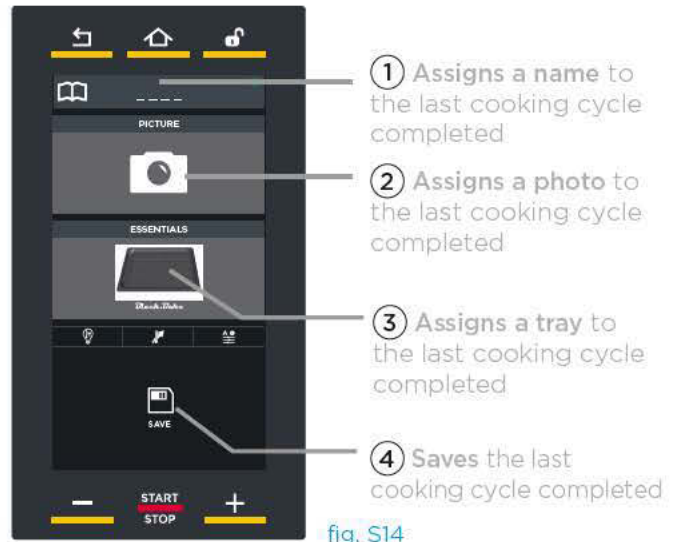
5 SAVING A COOKING CYCLE

Saving a recipe means that it can be used again at any time, without having to reset the parameters.

The recipe can be saved after entering the cooking parameters (time, temperature, etc.) or at the end of cooking, by tapping the “SAVE” button in both scenarios.

 For further information, see section **Cooking end on page 18**

To call up the saved cooking cycles, see the “PROGRAMS” section on page 27.








By tapping the various symbols on the display, **fig. S14** the user can:

- ① assign a recipe name and confirm with “OK”, (e.g. CROISSANTS) (**fig. S15**);
- ② assign a photo to the recipe, selecting one from those available (**fig. S16**);
- ③ assign a tray to the recipe, selecting one from those available (**fig. S17**);
- ④ save a cooking cycle with the set parameters (name, photo, etc.).

At the end of these settings, the **fig. S18** screen is displayed.

The “SAVE” button opens the **fig. S19** screen: tap the position where the cooking cycle is to be saved (e.g. under “BEIGNET”).

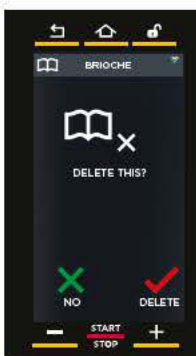
If you select a slot that is already occupied, the program requests authorisation to overwrite the program.

 At the bottom of the screen, the arrows  and  are used to scroll through the 16 positions available in the group, while the arrows  and  scroll through the 16 groups available.

The cooking cycle will be saved with the entered settings (**fig. S20**).

Tap one of the cooking cycles listed (**fig. S20**) to open the **fig. S21** screen that enables you to:

- (A) view/modify the saved cooking cycle;
- (B) duplicate the cooking cycle (to create one with similar parameters);
- (C) delete a saved cooking cycle: in this case the system requests confirmation before permanently deleting the item (**fig. S22**).
- (D) start the cooking cycle by pressing the “START/STOP” button.



SPECIAL FUNCTION: MULTI PRODUCT

With the Multiproduct function, very useful instructions are given at the end of each step regarding the cooking being executed (e.g. add mushrooms to the first tray from the top).

In addition to this note, to facilitate operations an image of the plate (if entered) will appear on the screen.

① Set the cooking parameters of the first step
 [section "How to set a manual cooking cycle" on page 11](#)

② tap the "BUZZER"  button;

③ assign a photo to the recipe (optional step);

④ write a note that you want to appear at the end of the step;


⑤ confirm with "OK".

Repeat the operations described in points from ① to ⑤ until you have added all the notes needed (up to a maximum of nine - maximum number of steps that can be set).

⑥ When all of the notes have been uploaded, start cooking with the "START/STOP" button.

⑦ When the time provided for the first step comes to an end, the inserted note (e.g. add mushrooms to the first tray from the top) and the image (if uploaded) of the tray on which to intervene appear on the screen. Confirm by pressing the "OK" button: the cooking will automatically start again with the parameters set for the second step.

ⓘ If notes need to be added during cooking,

press the button 





Multi.Time menu

In the modern kitchen, needing to cook foods with different cooking times but in the same conditions (temperature, steam, etc.) simultaneously is not uncommon. With the “Multi.time” menu you can use the oven in a continuous cycle and set up to 10 timers that notify you when each dish is ready.

EXAMPLE OF OPERATION

Using this function, the oven maintains the set temperature and humidity set indefinitely.

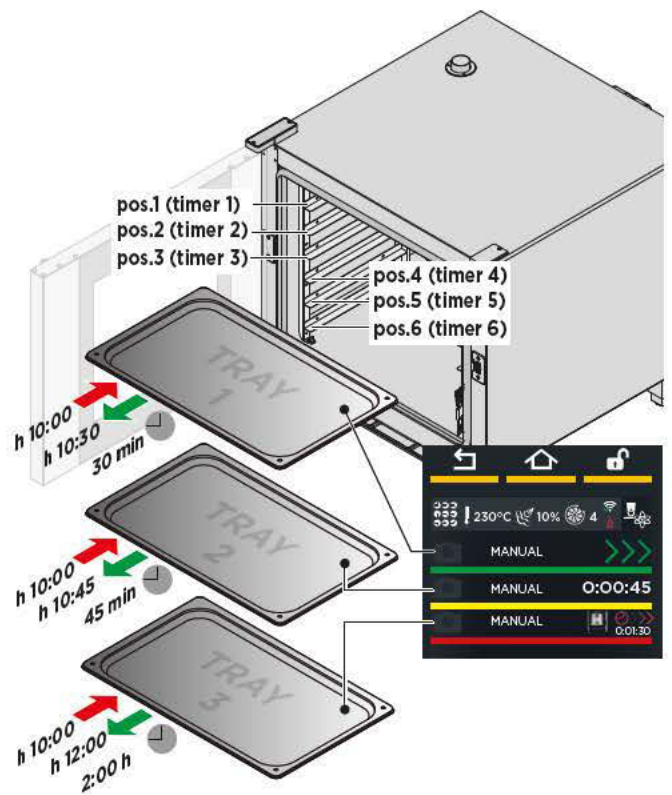
The example to the side shows that 3 trays containing different foods are inserted into the oven cavity at 10:00 (→).

For each tray, a timer is set with a different end time, as each foodstuff requires a specific cooking time (⌚ 30 minutes, 45 minutes, 2 hours).

⚠ We recommended using timer 1 for the tray at the top of the oven, timer 2 for the tray below and so on. This helps the user to know which tray needs to be taken out when the timer expires (for example, when timer 2 expires, take out the second tray down).

When a timer expires (in the example the first timer to expire will be the one for tray 2, → at 10:45), a beep notifies the user that the corresponding tray needs to be taken out. When the door is opened and closed, the expired timer is reset.

A maximum of 10 timers can be set (corresponding to a maximum of 10 different foods being cooked at the same time).



③ List of all the Multi.time menus saved by the user

② List of all the Multi.time cooking cycles saved by the user

① Set a Multi.time cooking cycle
see section Set menu on page 10

fig. M1


1 NEW MULTI.TIME: SET AND SAVE A NEW MULTI.TIME COOKING CYCLE


This section allows the user to create, start and save a new Multi.time recipe.

SETTING THE PARAMETERS

1A These are set in the same way as explained in the "SET MENU" ([For more information see section Set menu on page 10](#)).

! The cooking cycle does NOT include:
- cooking steps;
- entering a time (cooking is "indefinite").

! Every multi.time cooking cycle allows you to set a preheating cycle by tapping the arrow .

 You can also choose to use the **UNOX INTELLIGENT PERFORMANCE (UIP)** technology by clicking on the relevant symbol.

 [section "UIP \(UNOX INTELLIGENT PERFORMANCE\)" on page 8](#)

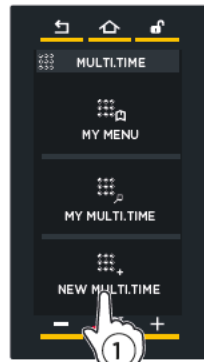


fig. M2

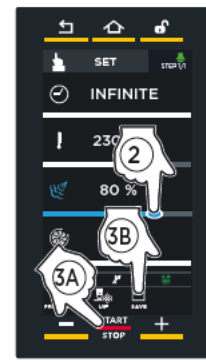


fig. M3

After setting the cooking parameters, you can start the cycle straight away (using the START/STOP button) or save it (using the SAVE button). If you save the cycle, you can use it again as many times as you like.



fig. M5

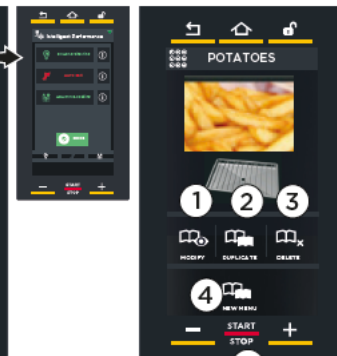



fig. M6

1B SAVING THE SET PARAMETERS (OPTIONAL)

If you want to **save** the cooking cycle, press the "SAVE" button (it is **saved** in the same way as explained in the "SET MENU" section).

 [For more information see section Set menu on page 19 \(Saving a cooking cycle\).](#)


 Saving a recipe allows you to reuse it time and time again, without needing to reset the parameters each time (temperature, steam, fan speed, etc.). Each time the recipe is launched, you need to set the relevant timers (up to 10): if you want to save these timers, you need to create a menu: [for more information, see section Further information: "New Menu" on page 26.](#)

1C STARTING A COOKING CYCLE


Tap the "START/STOP" button from the parameter setting window ([fig. M3](#)) or by selecting from a list if previously saved: in this case, the [fig. M6](#) screen will appear, which enables you to:

- ① view/modify the saved cooking cycle;
- ② duplicate the cooking cycle (to create one with similar parameters);
- ③ delete a saved cooking cycle: in this case the system requests confirmation before permanently deleting the item;
- ④ create a new menu ([see section Further information: "New Menu" on page 26](#));
- ⑤ start the cooking cycle by pressing the "START/STOP" button.

After pressing the "START/STOP" button, if a **preheating** cycle has been set, the screens shown on page [14](#) (standard preheating) and [15](#) (SMART.Preheating preheating with UIP technology) will appear.

When the set temperature is reached, a beep notifies the user that the preheating STEP has finished (if one has been set,  green icon *) and an icon appears to indicate that the food should be put in the oven.

After, as soon as the oven door is closed, a list of timers appears.

! * Tap the  icon at the top right to change the colour:
green= when the set temperature is reached, a beep notifies the user that the preheating STEP has finished
grey = beep OFF

1D SETTING THE TIMERS

After the food has been placed in the oven and the door has been closed, set the timers for the different trays.

We recommended using timer 1 for the tray at the top of the oven, timer 2 for the tray below and so on. This helps the user to know which tray needs to be taken out when the timer expires (for example, when timer 2 expires, take out the second tray down).

- 1 Tap the "+" symbol on the screen (fig. M8).
- 2 Drag the slider or use the buttons **-** **+** to set the desired value.
- 3 Confirm by pressing the "START/STOP" button (fig. M9).

Timer expires based on the time set (in the example: 15 minutes).

! The colour indicates:

- **GREEN:** timer expired (the food is ready). A beep notifies the user that it is time to take the tray out of the oven. When the door is closed, the timer will disappear from the list.
- **YELLOW:** timer about to expire (the food is almost ready). Prepare to take the tray out of the oven.
- **RED:** timer in operation (dishes still cooking). The time remaining or the temperature to be reached are indicated on the right.

! To eliminate a timer from the list, press the timer you want to delete and hold for at least 3 seconds.

Exiting the function

! If you want to exit the function and, therefore, stop the oven operating indefinitely, hold down the "START/STOP" button (approximately 4-5 seconds).

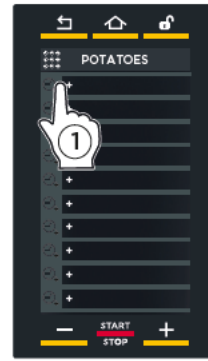


fig. M8

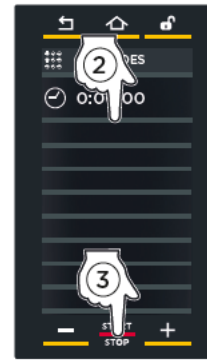


fig. M9

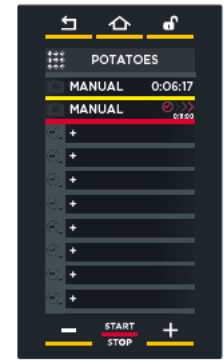


fig. M10

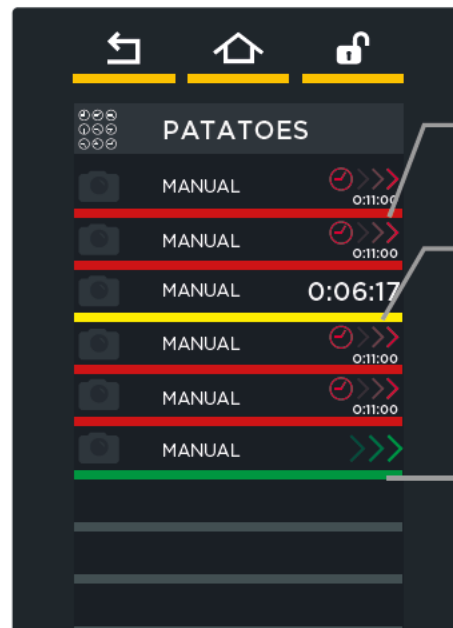


fig. M11

Timer

Timer about to expire: prepare to remove the tray

Timer expired: remove the tray.

2 MY MULTI.TIME

In this section, the user can call up a previously saved cooking cycle by using the “NEW MULTI.TIME” menu.

2A To access the list of saved cooking cycles, tap the icon “MY MULTI.TIME” (fig. M13): this opens a list of all previously saved cooking cycles (fig. M13).

! At the bottom of the screen, the arrows < and > are used to scroll through the various cooking cycles saved in the group, while arrows ✓ and ^ are used for scrolling through the 16 groups available.

2B Tap one of the cooking cycles listed (fig. M13) to open the fig. M14 screen that enables you to:

- 1 view/modify the saved cooking cycle;
- 2 duplicate the cooking cycle (to create one with similar parameters);
- 3 delete a saved cooking cycle: in this case the system requests confirmation before permanently deleting the item.
- 4 create a new menu (new menu);

! For further information, see section Further information: “New Menu” on page 26

- 5 start the cooking cycle by pressing the “START/STOP” button.

2C After the food has been placed in the oven and the door has been closed, set the timers for the different trays (see page 24)



fig. M12



fig. M13








fig. M14

3 MY MENU

In this section the user can recall a previously saved menu by using the “NEW MENU” function.

 For further information, see section Further information: “New Menu” on page 26

To access the list of saved cooking cycles, tap the “MY MENU” icon (fig. M1): this opens a list of all previously saved cooking cycles (fig. M14).

 At the bottom of the screen, the arrows  and  are used to scroll through the various cooking cycles saved in the group, while arrows  and  are used for scrolling through the 16 groups available.

Tap one of the cooking cycles listed (fig. M14) to open the fig. M15 screen that enables you to:





-  view/modify the saved cooking cycle;
-  duplicate the cooking cycle (to create one with similar parameters);
-  delete a saved cooking cycle: in this case the system requests confirmation before permanently deleting the item.
-  start the cooking cycle by pressing the “START/STOP” button.



fig. M14










fig. M15

Further information: “New Menu”

The “NEW MENU” function allows up to 10 timers to be set; these can be **saved in the memory** so that they do not need to be set each time.

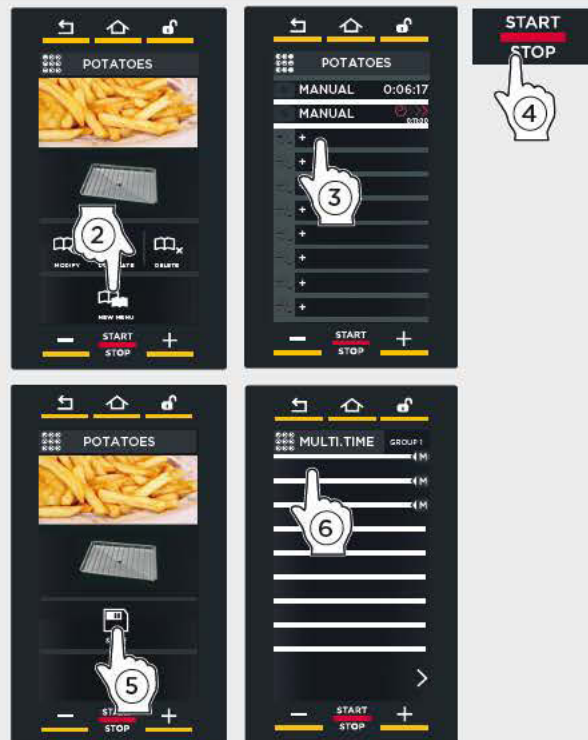
The trays can be taken out of the oven as the dishes are ready, according to the timers set.

To set the function:

-  call up a recipe saved in the “MY MULTI.TIME” MENU (in the example, “POTATOES”);
-  tap the “NEW MENU” icon;
-  set the timers, based on the number of trays to be used (as explained in section  on page 24). The timers are all white showing they are waiting.
-  When all the required timers have been set, press the “START/STOP” button on the page that shows all of the timers.
-  Press “SAVE”;
-  Select where you want to save the menu.

After, to call up and start a cooking cycle, click on the “MY MENU” MENU, select the recipe by tapping it and start it using the “START/STOP” button.

 For further information, see section “My Menu” on page 26





Programs menu

This menu provides access to a list of cooking (or leavening if the prover is being used) cycles saved previously using the "SET MENU".

① Tap the "PROGRAMS" icon (fig. P1) to open the list of cooking/leavening cycles previously saved using the "SET MENU".

ⓘ At the bottom of the screen, the arrows < and > are used to scroll through the various cooking/leavening cycles saved in the group, while arrows v and ^ are used to scroll through the 16 groups available.

② Tap one of the cooking/leavening cycles listed (fig. P2), to open the screen fig. P3 that enables you to:

- (A) view/modify the saved cooking/leavening cycle;
- (B) duplicate the cooking/leavening cycle (to create one with similar parameters);
- (C) delete a saved cooking/leavening cycle: in this case confirmation is requested before permanently deleting the item (fig. P4).

③ To start the cooking/leavening cycle, press the "START/STOP" (fig. P3) button.

The following will then start automatically: **standard or UIP preheating (where relevant):** wait for this to end before putting the food to be cooked/leavened into the oven.

📖 see section 14 - 15

cooling the cavity (if the actual temperature in the cavity is higher than the set temperature e.g. because the oven/prover has been operating continuously: wait for the end of this phase before putting the food to be cooked/leavened into the oven.

📖 see page 16

cooking/leavening with the parameters that have just been set: in this case, it means that no pre-heating has been set, so you need to put the food to be cooked/leavened into the oven right away. When completed, a screen appears asking whether you intend to repeat the last step or the entire recipe (fig. P6).



fig. P1

fig. P2



fig. P3

fig. P4

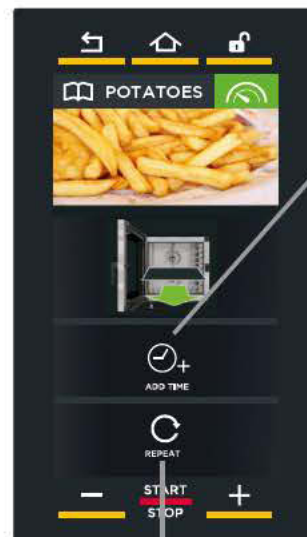


fig. P6

Repeat the last set STEP, adding one minute (default value, this can be modified)

Repeat the cooking cycle that has just been completed keeping the same parameters



READY.COOK menu

This is used to access some preset programs, to start certain cooking methods quickly.

To access the preset programs:

- ① tap the “READY.COOK icon”;
- ② select the desired program: the parameters (temperature and steam extraction/injection cannot be changed by the user);
- ③ tap the “START/STOP” button: a preheating phase will start;
- ④ at the end of the preheating, up to 4 timers can be added.

We recommended using timer 1 for the tray at the top of the oven, timer 2 for the tray below and so on. This helps the user know which tray needs to be taken out when the timer expires (for example, when timer 2 expires, take out the second tray down) (for more information on how to add the timers, see page 24);

You can also choose to use the **UNOX INTELLIGENT PERFORMANCE (UIP)** technology by clicking on the relevant symbol.

section “UIP (UNOX INTELLIGENT PERFORMANCE)” on page 8

- ⑤ start the cooking cycle as normal using the “START/STOP” button.



The screen side shows a possible cooking cycle in progress.

The colours indicate:

- **GREEN:** timer expired (the food is ready). A beep notifies the user that it is time to take the tray out of the oven. When the door is closed, the timer will disappear from the list.
- **YELLOW:** timer about to expire (the food is almost ready). Prepare to take the tray out of the oven.
- **RED:** timer in operation (dishes still cooking).



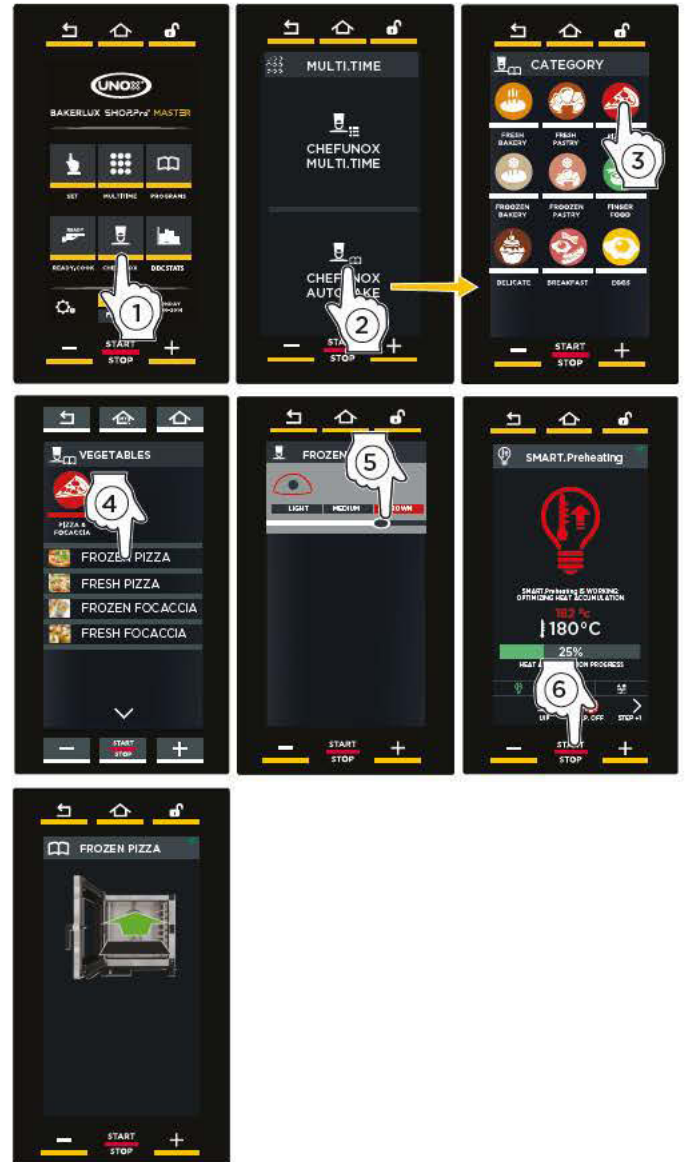
CHEFUNOX menu

CHEFUNOX AUTOBAKE

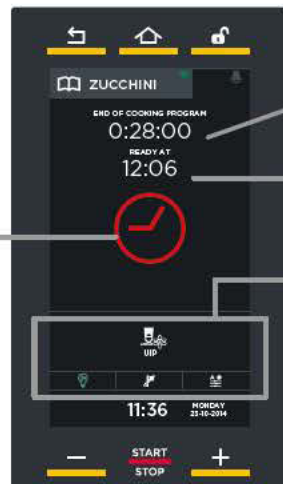
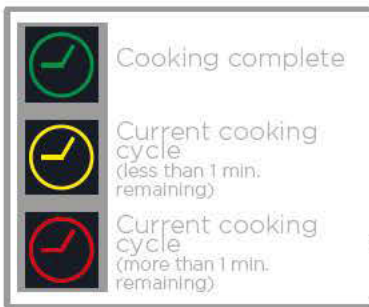
In this section you can find the UNOX preset recipes. Simply choose the cooking method you want to use (e.g. grill), the food product you want to cook and start the cycle. Great results, every time!

- ① Tap the "CHEFUNOX" icon;
- ② select "CHEFUNOX AUTOBAKE";
- ③ select the desired category (e.g. PIZZA).
- ④ select the type of food to be cooked (e.g. FROZEN PIZZA).
- ⑤ Based on the selected recipe, the oven shows various screens that enable you to customise the cooking cycle:
 - 👤 weight
 - 📏 thickness
 - 👁️ external degree of cooking: LIGHT - MED - BROWN. The external degree of cooking can also be set by dragging the cursor to the desired temperature.
- ⑥ Start the cooking cycle by pressing the "START/STOP" button.

📖 For more information on the cooking cycle in progress, see section "start cooking" on page 14 and section "cooking end" on page 18



OVEN



Countdown to completion of the cooking cycle

The time the food will be ready

📖 section "UIP (UNOX INTELLIGENT PERFORMANCE)" on page 8

⚠️ If you want to stop the cooking cycle in progress, hold down the "START/STOP" button (approximately 4-5 seconds).

CHEFUNOX MULTI.TIME

In this section you can find the UNOX preset multi-time recipes. Simply choose the cooking method you want to use (e.g. grill) and start the cycle. You can now set up to 10 timers that will notify you when to take out the perfectly cooked dishes.

- ① Tap the "CHEFUNOX" icon;
- ② select "CHEFUNOX MULTI.TIME";
- ③ standard or UIP preheating starts, according to the selection made.
- ④ once preheating has finished, a message notifies you that you should put the food in the oven.
- ⑤ setting the timers:

Setting the time:

- A Drag the slider or use the buttons **- +** to set the desired value.
- B Confirm by pressing the "START/STOP" button.

Selecting a similar recipe:

- C Tap the red icon;
- D select the desired category (e.g. PIZZA).
- E select the type of food to be cooked (e.g. FROZEN PIZZA).
- F Based on the selected recipe, the oven shows various screens that enable you to customise the cooking cycle:
 - weight
 - thickness
 - external degree of cooking: **LIGHT - MED - BROWN**. The external degree of cooking can also be set by dragging the cursor to the desired temperature.
- G Confirm by pressing the "START/STOP" button.



For further information, see page 22

section "UIP (UNOX INTELLIGENT PERFORMANCE)" on page 8

The timers start. The colour of the bar indicates:

- **GREEN**: timer expired (the food is ready). A beep notifies the user that it is time to take the tray out of the oven. When the door is closed, the timer will disappear from the list.
- **YELLOW**: timer about to expire (the food is almost ready). Prepare to take the tray out of the oven.
- **RED**: timer in operation (dishes still cooking). The time remaining or the temperature to be reached are indicated on the right.

To eliminate a timer from the list, press the timer you want to delete and hold for at least 3 seconds.



DCC Stats menu

The screen provides access to 3 areas:

- A) **GOAL**: you must set the daily number of oven operating hours, which is required to optimise costs. A histogram is then shown to indicate whether you achieved the goal. This helps you to understand whether you are using the oven in the best way possible.
- B) **HACCP**: HACCP data can be used to monitor the processing of foods for which there a risk of biological, chemical or physical contamination. More specifically, every 30 seconds the following readings are taken:
- oven cavity temperature;
 - temperature measured by the core probe;
 - vacuum-seal (sous vide) probe temperature.
- C) **CONSUMPTION**: tap the “CONSUMPTION” icon to call up a screen showing the dates the oven was used.

A SETTING GOALS

- 1 Select the option shown.
- 2 Move the blue bar or use the buttons **-** **+** to set the number of hours the oven should be used for per day, in order to optimise costs (e.g. 14:00 hours).
- 3 Save by pressing the “SAVE” button.
- 4 Choose whether you want to view the goals per **day**, per **week** or per **month**. A grey line (representing the time set, e.g. 14 hours) and a histogram will appear.

In the histogram:

- the **blue** bars indicate when the goal has been achieved (i.e. that the 14 hours of daily oven operations have not been exceeded)
- the **red** bars indicate when the goal has NOT been achieved.

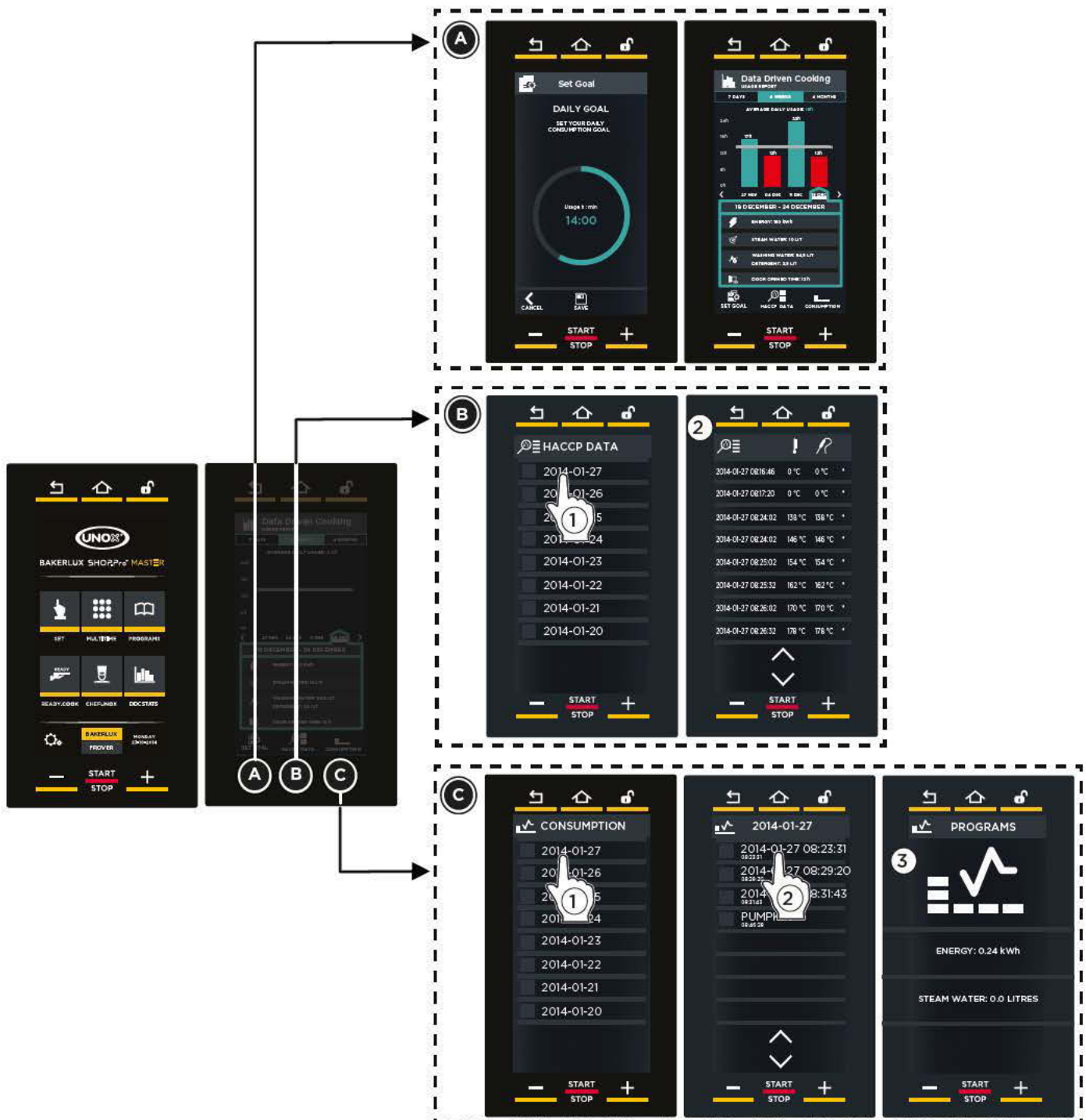


B HACCP

- ① Select the oven operating date for which you want to see the HACCP data.
- ② The relative data are displayed during operation.

C CONSUMPTION

- ① select the period for which you want to view the consumption data:
- ② select the **day**, **week** or **month** for which you want to view the consumption data.
- ③ The following consumption data are displayed:
 - energy consumed;
 - litres of water consumed to create steam in the oven cavity.





Settings



This menu enables the user to set the oven parameters.

The SERVICE MENU is for specialist operators only, whereas the "USER SETTINGS" can be accessed by any operator by entering the password "4456" and confirming with "OK".



1 LANGUAGE

Here you can select your preferred language, which will be used for all menu entries.

You can scroll through the list of languages using the arrows  and .



ENGLISH, ITALIANO, FRANÇAIS, ESPAÑOL, DEUTSCH, CESKY, РУССКИЙ, KOREAN, SRPSKI, CHINESE, SLOVENSKY, PORTUGUÊS, JAPANESE, ROMANA, DANSK, SVENSKA, POLSKI, SLOVENŠČINA, NEDERLANDS, БЪЛГАРСКИ, ภาษาไทย, ΕΛΛΗΝΙΚΑ, MAGYAR, TÜRK, HRVATSKI and EESTI

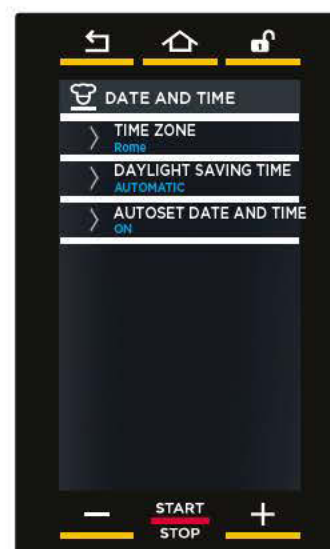


2 DATE AND TIME

The user can modify the oven "date and time" settings.

The following values must be set:

- the time zone, by clicking on the relevant geographic area and selecting the country, scrolling through the list using the arrows  and .
- daylight saving time, i.e. whether daylight time saving or standard time is in effect at this time; alternatively, "AUTOMATIC" enables automatic updating;
- if you want the time and date to be updated automatically.



3

UNIT OF MEASURE

The user can select the unit of measurement:

- temperature (°C/°F);
- volume (litres or gallons);
- thickness (mm or inches);
- weight (kg or pounds);
- energy (kWh or BTU);

It also allows you to set the current currency (€, \$, etc.) and, by entering this menu, you can also set:

- whether the currency symbol should come before or after the value;
- whether to use "." or "," for decimal numbers.



4

NETWORK

This menu enables or disables oven control via remote network access and allows you to configure the relevant parameters.

Connection test

Connection test for all three types of connection.

Cloud PIN

The PIN code needed to add the oven both on DDC.unox.com and on the app. Each oven has its own PIN code. The first time the oven is turned on, it is already set. Where necessary, it can be personalised.

DHCP

This allows you to obtain the network settings from the DHCP server (for Wi-Fi connections, always leave the DHCP set to "ON").

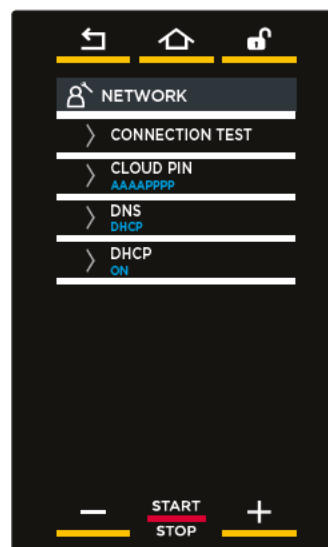
For cable connections, the network settings can be inserted manually.

Where there is a SIM card, the following appears:

Signal level

PIN for the SIM card (only where the card has a PIN)

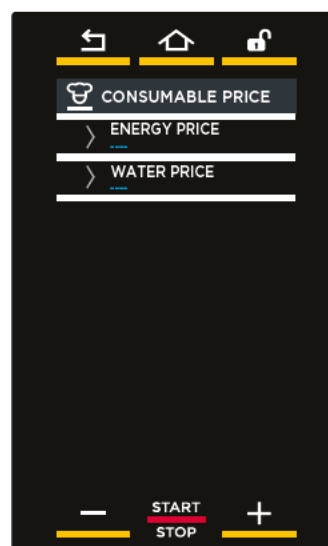
APN (depending on the operator; search online) if it is not entered, you cannot connect to the oven.



5

CONSUMABLE PRICES

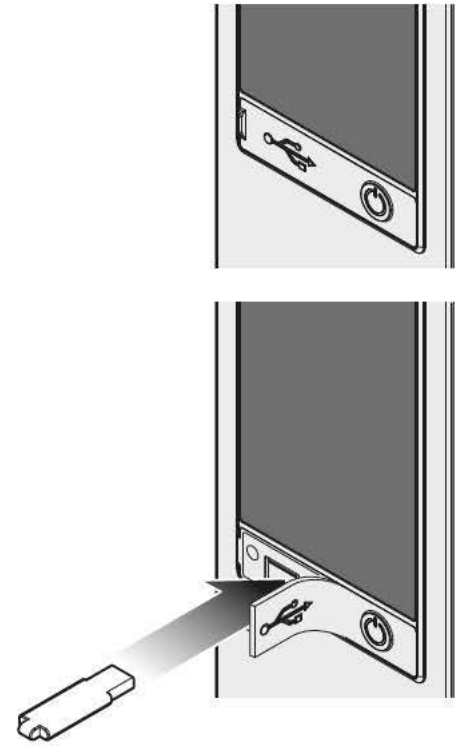
It allows you to enter the cost of electricity, water and detergent (the currency is set in the "Unit of measurement" section on this screen)



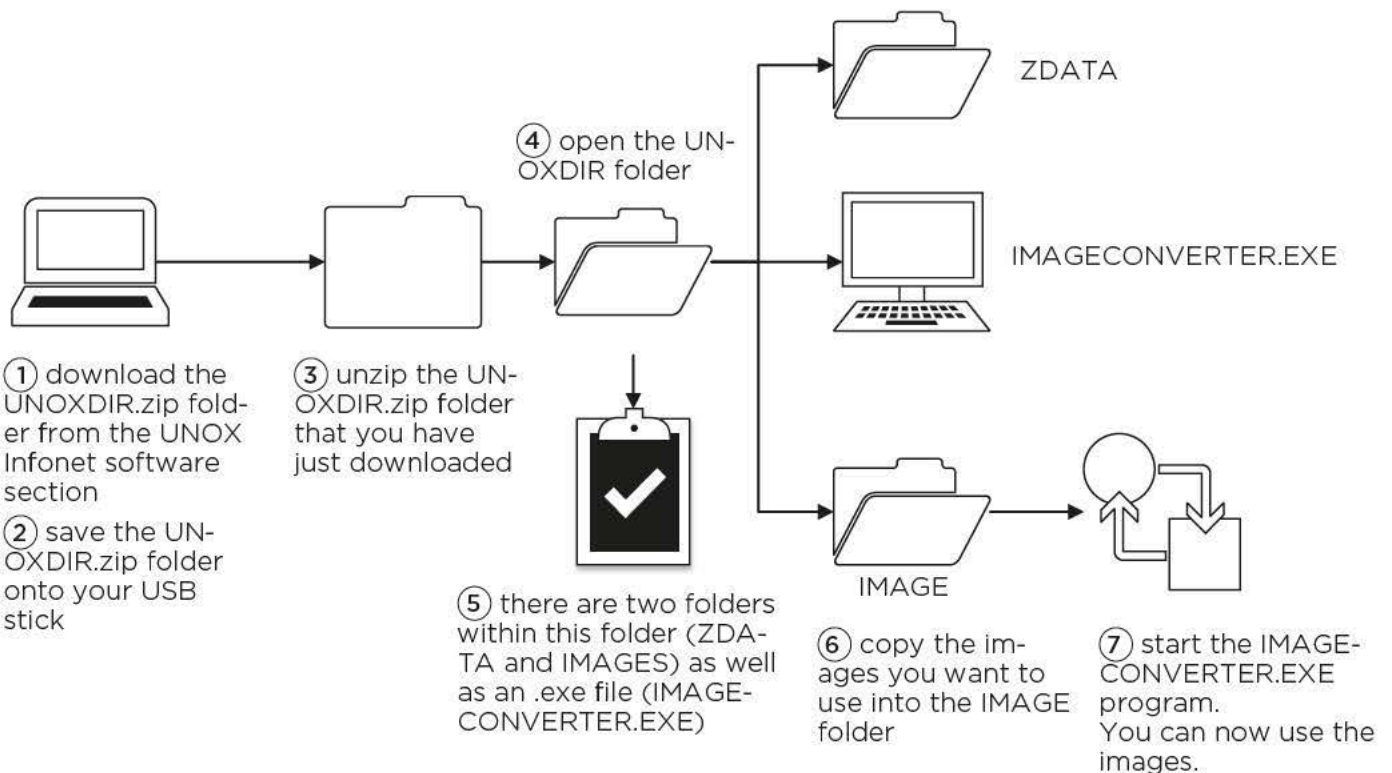
6 USB

This section allows you to import or export material from your own USB stick (FT32 formatted and with capacity between 4 GB and 16 GB).

- EXPORT PROGRAMS: exports recipes from the oven to a USB stick;
- IMPORT PROGRAMS: exports recipes from a USB stick to the oven;
- IMPORT PICTURE: imports images from the USB stick to the oven, for example a photo of one of your successful dishes. The images must be converted before they can be used. Follow the procedure shown in the drawing, point ① to ⑦.



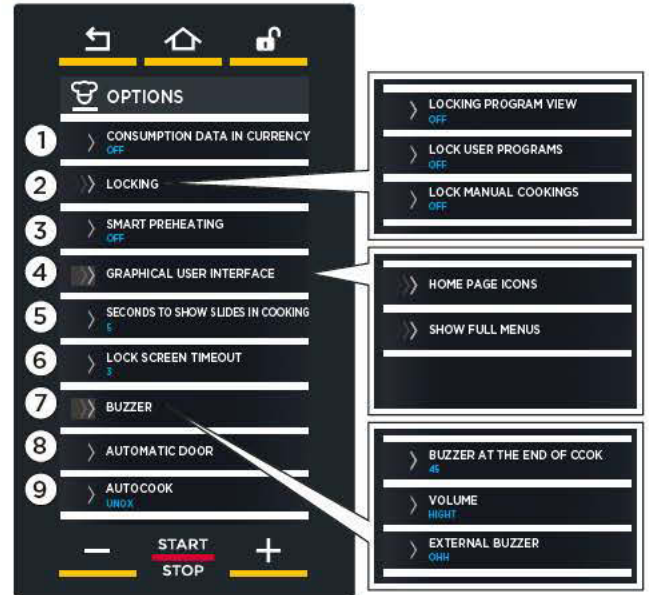
OVEN



8 OPTIONS

1 CONSUMPTION DATA IN CURRENCY

When active ("ON"), it converts consumption data (e.g. litres used for steam) into costs, based on the currency set.



2 LOCKS

From this entry, you can access three sub-menus:

Lock program view

LOCK PROGRAM VIEW

This allows you to start cooking programs stored by users but prevents them from being viewed, edited or deleted.

Lock user program

(LOCK PROGRAM VIEW)

This allows you to start and view the cooking programs saved by users but prevents them from being edited and deleted.

Lock manual cooking

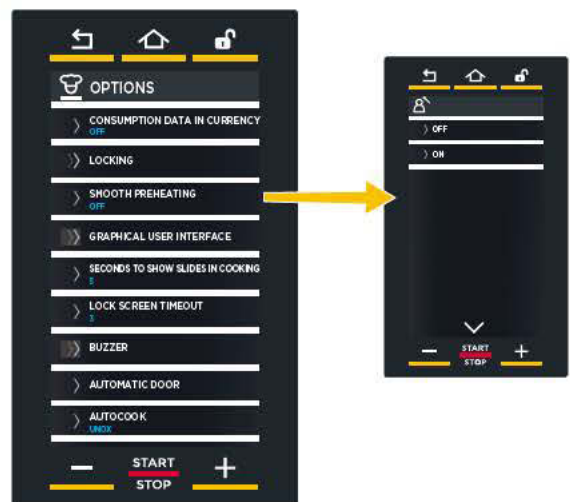
LOCK MANUAL COOKING)

Blocks manual cooking (SET menu).



3 SMOOTH PREHEATING

If the AF02 alarm (the safety thermostat alarm) reappears frequently, you can activate the SMOOTH function, for a more delicate preheat.



4 USER INTERFACE

From this entry, you can access two submen-
us:

Home page icons

(HOME PAGE ICONS):

some of the main menu icons can be set from
this submenu (SET, PROGRAMS, MULTITIME,
etc.):

Settings:

SHOW: normal display of the selected icon

HIDE: hide the selected icon

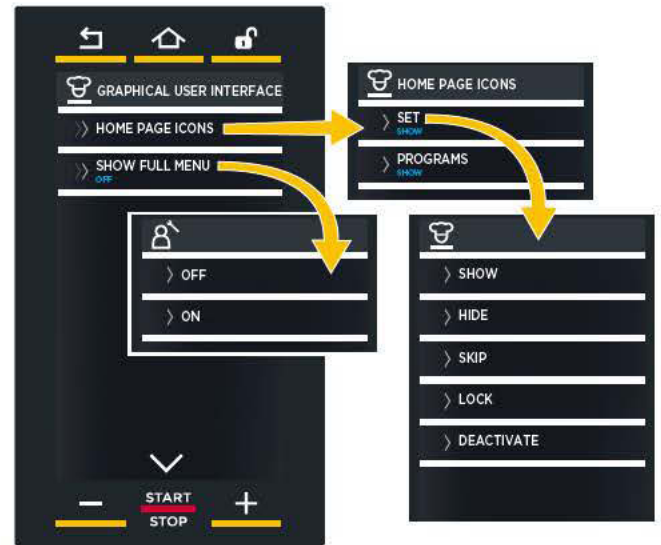
SKIP: if some icons are skipped, the remain-
ing icons rearrange themselves to fill the
empty spaces

LOCK: lock the menu but leave it visible

DEACTIVATE: lock the menu and make it
barely visible.

SHOW FULL MENU:

if this is set to "ON", the parameters for all
accessories are shown (even if not installed).



5 SECONDS TO SHOW SLIDES IN COOKING

Set how long to display the cooking process
screens for before going to the next screen.

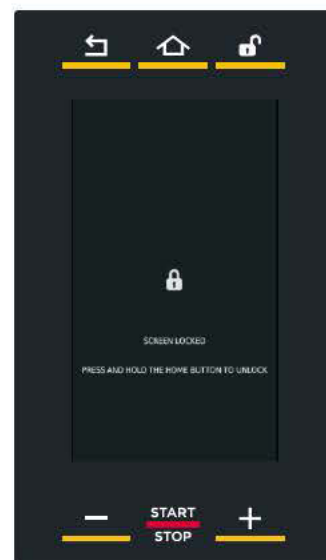


6 LOCK SCREEN TIMEOUT

If the oven door is opened, the screen on the
side warns that it is not possible to use the
display for safety reasons.

When the door is closed, the screen can be
used again.

If the door remains open for a long time, the
display unlocks automatically after a specif-
ic time set by the operator using this menu
(time in seconds; in the example: 3 seconds).



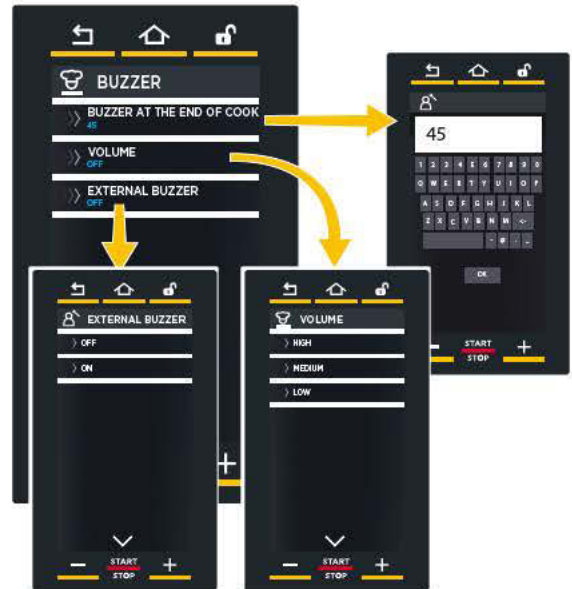
7 BUZZER

The following can be set:

the **duration** of the beep at the end of the cooking/leavening cycle, in seconds. Set the value using the keypad and confirm with "OK";

the **volume** of the beep at the end of the cooking/leavening cycle, choosing from: high, medium or low;

ON or **OFF** for the optional external beep, where installed.

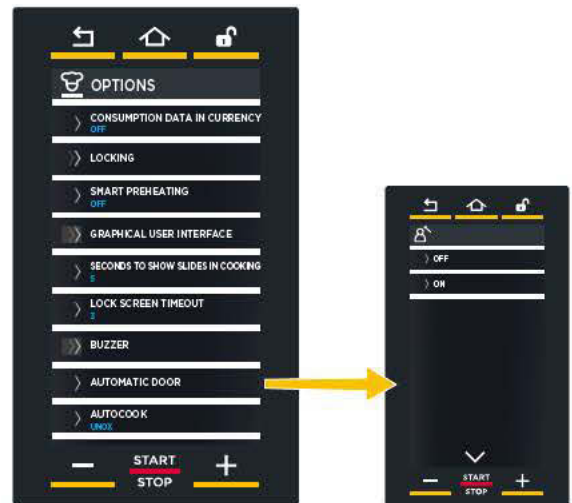


OVEN

8 AUTOMATIC DOOR

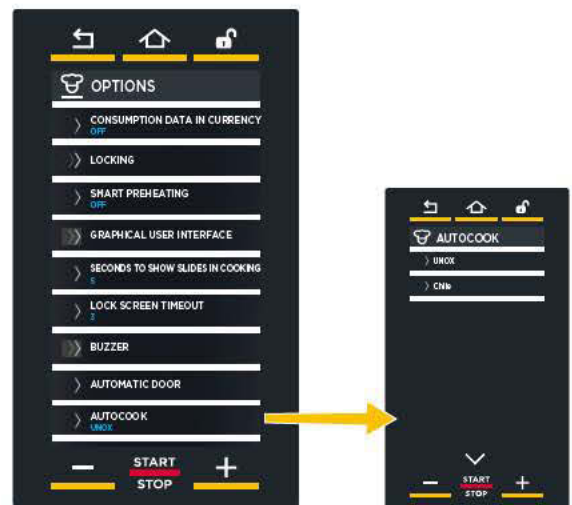
The following can be set:

- if you have an oven with an automatic door **(YES)**;
- if you **DO NOT** have an oven with an automatic door **(NO)**.



9 AUTOCOOK

Add the list of programs for a specific country to the list of saved UNOX chef programs.



BAKERLUX SHOP.Pro™ Master

Using the connected prover



SET

This menu allows the user to run leavening cycles in which the user has to set the leavening temperature and time manually.



[More information on page 42](#)



PROGRAMS

This menu provides access to a list of leavening cycles saved previously using the "SET MENU".



[More information on page 27](#)



MULTITIME

In the modern kitchen, needing to leaven products with different leavening times but in the same conditions (temperature, steam, etc.) simultaneously is not uncommon. With the Multi-time menu, you can use the prover in a continuous cycle and set up to 10 timers that notify you when each product is ready.



[More information on page 48](#)



This oven allows you to control the connected **prover** with one control panel. Tap the lower icon to use the prover.



Set menu

The user must set the following parameters during **manual leavening**, depending on experience:



leavening duration (in hours and minutes);



leavening cavity temperature (°C)

After setting the two parameters, you can start leavening directly or save the set recipe: this will allow you to reuse it in the future, without having to reset the parameters every time.



section Saving a cooking cycle on page 19

LEAVENING TIME
(from 0 minutes to 9h:59min:59sec then INDEFINITE, i.e. the prover operates continuously). Leavening ends when the set time is reached.

TEMPERATURE
in the cavity (from 30°C to 50°C).

(for models with a boiler only)
STEAM INPUT
steam input in cavity

Tap this icon to enable/disable the beep at the end of each STEP.
green = beep ON
white = beep OFF

This icon shows the number of STEPS being set.
section "How to set a manual leavening cycle" on page 43

Save the parameters set
section "Saving a cooking cycle" on page 19

Set STEPS from 2 to 9

1 HOW TO SET THE LEAVENING PARAMETERS

SLIDER BAR METHOD (see fig. S1)

- 1 Tap the symbol of the parameter you want to set. The symbol will then change colour.
- 2 Tap the horizontal bar (this lights up) and drag the slider to the desired value; after three seconds of inactivity, the slider bar disappears.

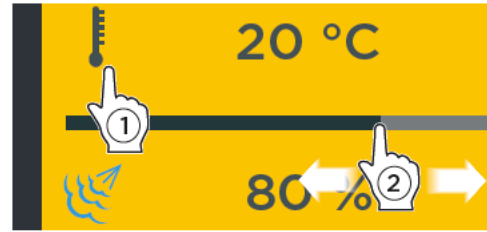


fig. S1

BUTTON METHOD (see fig. S2)

- 1 Tap the symbol of the parameter you want to set. The symbol will then change colour.
- 2 Tap the value to be set (for the "time" parameter, modify the hours, minutes or seconds separately).
- 3 Use the **-** **+** buttons to modify the value.

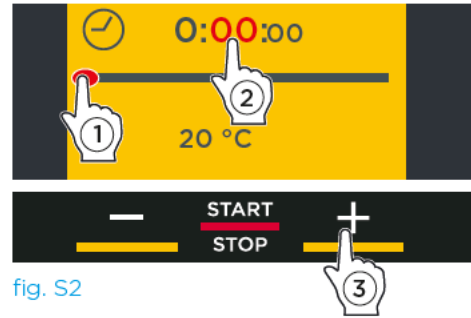


fig. S2

2 HOW TO SET A MANUAL LEAVENING CYCLE

Each manual leavening cycle is made up of a minimum of 1 and a maximum of 9 STEPS, each with different parameters + an initial preheating phase ("PREHEATING"), which is optional but always recommended.

- ! In order to be used, a leavening cycle must contain at least one STEP.
- ! Leavening does not necessarily require all STEPS: only set the STEPS which are required.
- ! The appliance automatically passes from one leavening STEP to the next.



2A PREHEATING SETTINGS

To set the preheating STEP:

- 1 tap the symbol **<** (see fig. S3)
- 2 fig. S4: tap the icon "TEMPERATURE";
- 3 fig. S4: use the **"+** **-"** **BUTTONS** to set the desired value: if you do not want the preheating to be interrupted once the set temperature has been reached, you can insert a time by dragging the **"CLOCK"** field slide bar.
- 4 fig. S4: tap the **>** symbol to return to the parameter setting screen.

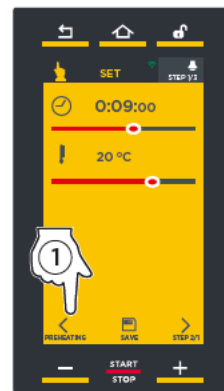


fig. S3

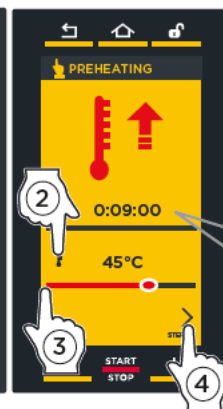


fig. S4

If a time is entered, once the set temperature has been reached, the prover maintains the temperature for the time set ("HOLD") before starting STEP 1.

An acoustic signal (if active*) indicates the end of preheating, i.e. the set temperature has been reached.



fig. S5

Step being set


* Tap it to **activate** (green icon) or **deactivate** (white icon) the beep at the end of the STEPS

PROVER

2B SETTING THE PARAMETERS

Set:

- 1 the **leavening time** (from 0 minutes to 9h:59min:59sec then INDEFINITE, i.e. the prover operates continuously): leavening stops when the set time is reached.
- 2 the **leavening temperature** (from 30°C to 50°C).
- 3 MODELSWITHBOILER: **steam input** into the cavity (**STEAM.Maxi™**) can be set by dragging the cursor to the desired percentage.

MODELS WITHOUT A BOILER: steam input is only possible once leavening has started. To input steam, press the  "STEAM" button. Steam is injected into the cavity until you release the button.

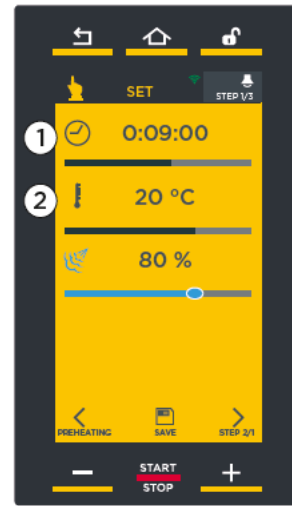



fig. S6

2C SETTING SUBSEQUENT STEPS (IF NEEDED)

Once the first step has been set, tap the  symbol once or more, if you want to set more steps (fig. S7A).

The STEP currently being set is shown in the top right (e.g. STEP 1/1)(fig. S7B).

- ! In order to be used, a leavening cycle must contain at least one STEP.
- ! Leavening does not necessarily require all STEPS: only set the STEPS which are required.
- ! The appliance automatically passes from one leavening STEP to the next.

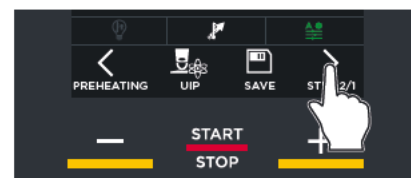


fig. S7A

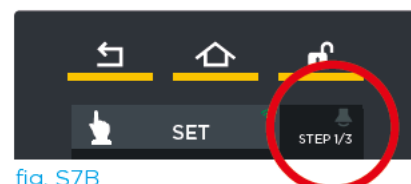



fig. S7B


3 START LEAVENING

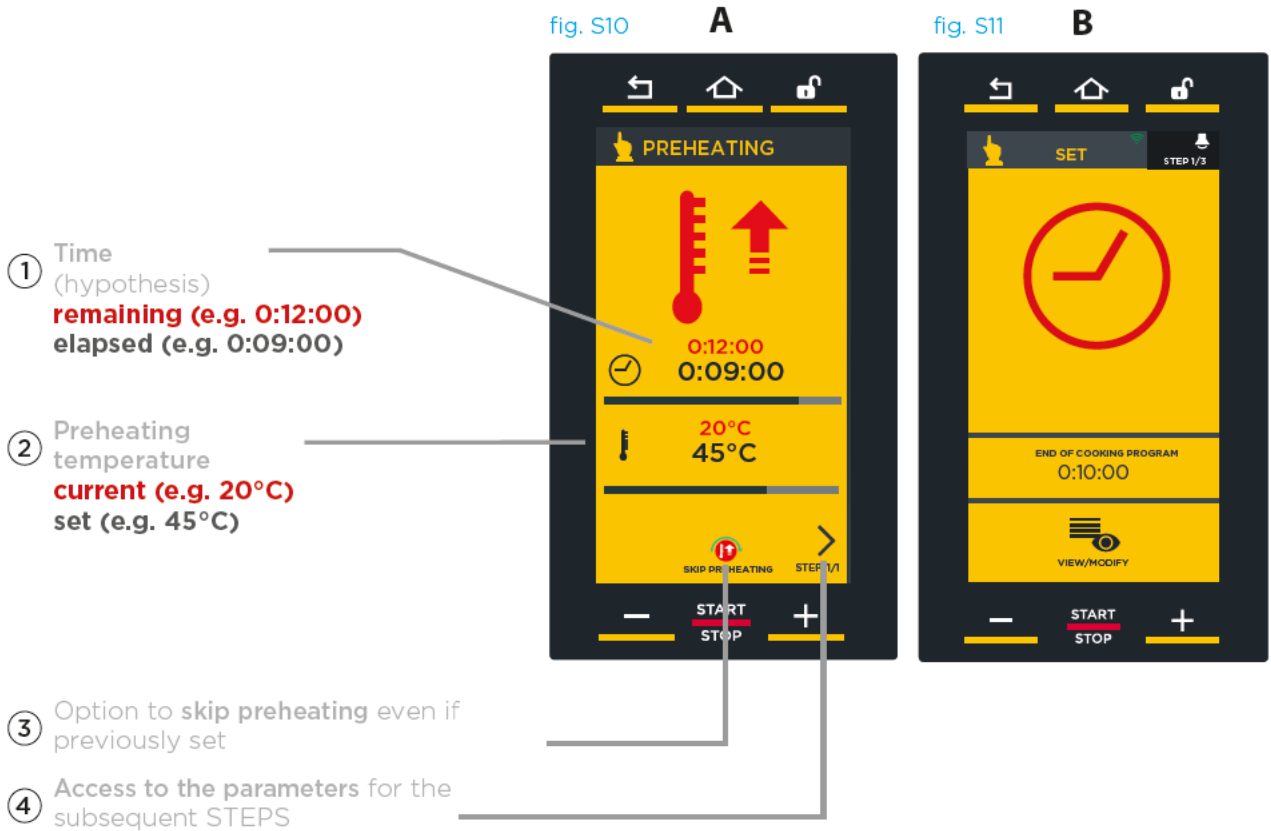
Press the "START/STOP" button to start leavening, according to the parameters set.

If the leavening cycle includes a **preheating** step, screen **Afig. S10** appears indicating:

- ① the elapsed time and the time remaining before the end of preheating (expected);
- ② the current temperature in the cavity and the temperature set for preheating;
- ③ the option to skip preheating;
- ④ the option of viewing/modifying the parameters in the subsequent STEPS.

When the set temperature is reached, a beep notifies the user that the preheating STEP has finished (if one has been set,  green icon *) and screen **Bfig. S11** appears to indicate that leavening has begun.

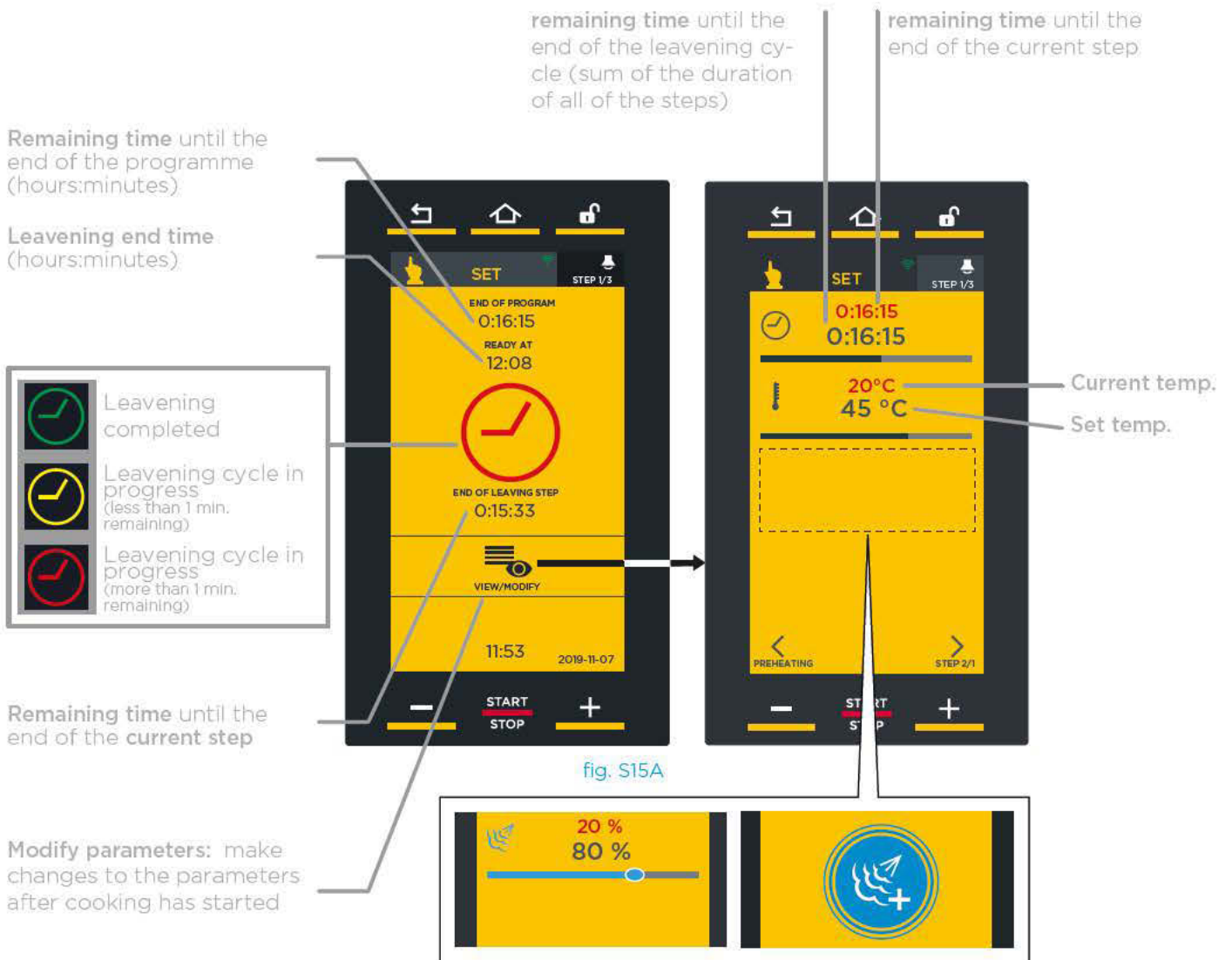
- ! * Tap the  icon at the top right to change the colour:
 - green**= when the set temperature is reached, a beep notifies the user that the preheating STEP has finished
 - white**= beep off



PROVER

LEAVENING IN PROGRESS

! The end of each STEP and **automatic** progression to the next step, if set, is indicated by a short beep (if activated).



MODELS WITH A BOILER
The humidity percentage can be changed by dragging the cursor

MODELS WITHOUT A BOILER
Press the "STEAM" button during leavening to inject steam into the cavity until you release the button.

! If you want to stop the cooking cycle in progress, hold down the "START/STOP" button (approximately 4-5 seconds).

4 LEAVENING COMPLETE

Leavening ends when the set time is reached; the end of leavening is indicated with a beep (if activated) and the [fig. S13](#) screen is shown.

This screen allows the user to:

- ① save the completed leavening cycle;
- ② repeat the completed leavening cycle keeping the same parameters;
- ③ repeat the last step of the cycle, modifying the time.



fig. S13

See the water and electricity consumption data and the HACCP data.

③ Repeat the last set step, adding 10 default minutes (this can be modified)

① Save the last leavening cycle completed

see section [Saving a cooking cycle on page 19](#)

② Repeat the leavening cycle as soon as it has finished, using the same parameters

! If you do not want to save the leavening cycle, press "HOME" to return to the main page.



📄 At the end of the cooking cycle, you have the option to save the recipe: this will allow you to reuse it in the future, without having to reset the parameters every time. A leavening recipe is saved in the same way as a cooking recipe.

See section ["Saving a cooking cycle" on page 19](#)

📄 All of the leavening recipes saved by the user can be found in the "PROGRAMS" section. For information on navigating the section, see [page 27](#)



MultiTime menu

In the modern kitchen, needing to leaven products with different leavening times but in the same conditions (temperature, steam, etc.) simultaneously is not uncommon. With the MultiTime menu, you can use the prover in a continuous cycle and set up to 10 timers that notify you when each product is ready.

EXAMPLE OF OPERATION

Using this function, the prover maintains the set temperature and humidity indefinitely.

The example to the side shows that 3 trays containing different foods are entered into the oven cavity at 10:00 (➡).

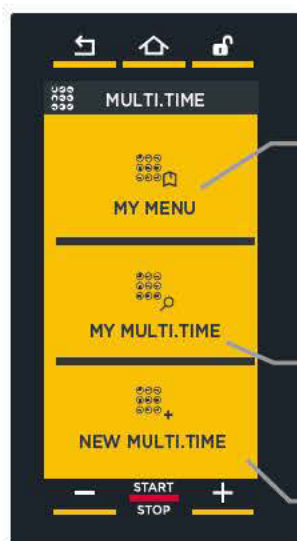
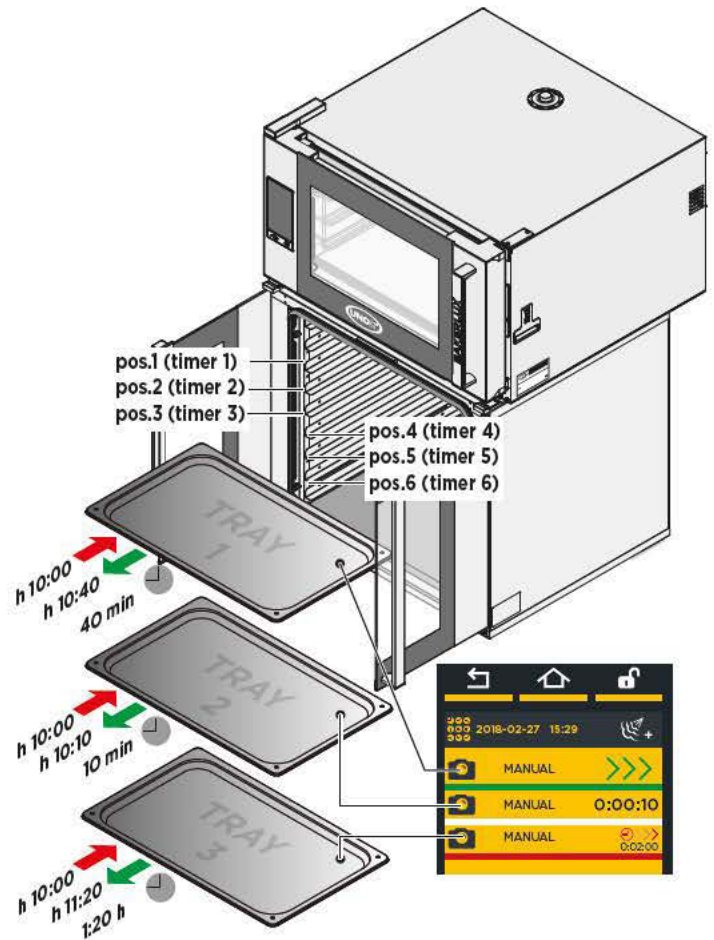
For each tray, a timer will be set with a different end time, as each food item requires a customised leavening time

(⏸ 30 minutes, 45 minutes, 2 hours).

⚠ We recommended using timer 1 for the tray at the top of the prover, timer 2 for the tray below and so on. This helps the user to know which tray needs to be taken out when the timer expires (for example, when timer 2 expires, take out the second tray down).

When a timer expires (in the example the first timer to expire will be the one for tray 2, ➡ at 10:45), a beep notifies the user that the corresponding tray needs to be taken out.

A maximum of 10 timers can be set (corresponding to a maximum of 10 different foods being cooked at the same time).



③ List of all the MultiTime menus saved by the user

② List of all the MultiTime cooking cycles saved by the user

① Set a MultiTime cooking cycle
see section Set menu on page 10

fig. M1

1 NEW MULTI.TIME: SET AND SAVE A NEW MULTI.TIME LEAVENING CYCLE

This section allows the user to create, start and save a new Multi.time recipe.

1A SETTING THE TEMPERATURE

These are set in the same way as explained under "SET MENU", by dragging the scroll bar (point 2)

For further details: see chapter Set menu on page 10

- ! Leavening DOES NOT require:
 - cooking steps;
 - adding a time (leavening is "indefinite").
- ! Every multi.time leavening cycle allows you to set a preheating cycle by tapping the arrow <

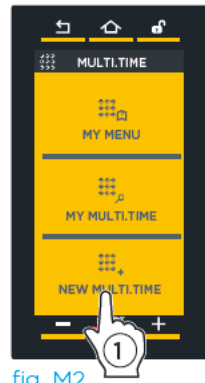


fig. M2

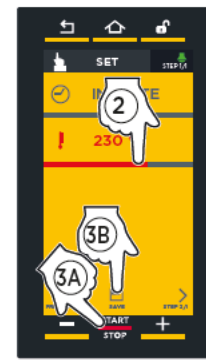


fig. M3

After setting the cooking parameters, you can start the cycle straight away (using the START/STOP button) or save it (using the SAVE button). If you save the cycle, you can use it again as many times as you like.

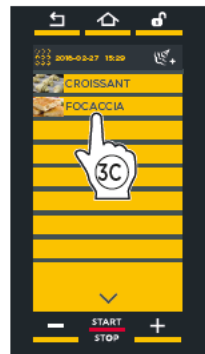


fig. M5

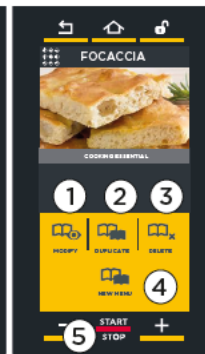


fig. M6

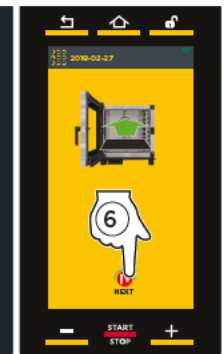


fig. M7

1B SAVING THE SET PARAMETERS (OPTIONAL)

If you want to **save** the leavening cycle, press the "SAVE" button (point 3B). These are **saved** in the same way as explained under "SET MENU".

For more information see section Set menu on page 19 (Saving a cooking cycle).

Saving a recipe allows you to reuse it time and time again, without needing to reset the parameters each time (temperature, etc.). Each time the recipe is launched, you need to set the relevant timers (up to 10): if you want to save these timers, you need to create a menu: **for more information, see section Further information: "New Menu" on page 26.**

1C STARTING A COOKING CYCLE

Tap the "START/STOP" button from the parameter setting window (fig. M3, point 3A) or by selecting from a list if previously saved (fig. M5, point 3C): in this case, the fig. M6 screen will appear, which enables you to:

- 1 view/modify the saved leavening cycle;
- 2 duplicate the leavening cycle (to create one with similar parameters);
- 3 delete a saved leavening cycle: in this case the system requests confirmation before permanently deleting the item;
- 4 create a new menu (see section Further information: "New Menu" on page 26);
- 5 start the leavening cycle with the "START/STOP" button.

After pressing the "START/STOP" button, if the leavening cycle requires **preheating**, the screens shown on page 14 (standard preheating) and 15 (SMART.Preheating preheating - UIP technology) will appear.

When the set temperature is reached, a beep notifies the user that the preheating STEP has finished (if one has been set, green icon*) and an icon appears to indicate that the food should be put into the oven. If it is correct, press the **NEXT** button to access the timer settings (fig. M7, point 6).

- ! * Tap the green icon at the top right to change the colour:
 - green** = when the set temperature is reached, a beep notifies the user that the preheating STEP has finished
 - grey** = beep OFF

PROVER

1D SETTING THE TIMERS

After the food has been put into the oven, set the timers for the different trays. We recommended using timer 1 for the tray at the top of the prover, timer 2 for the tray below and so on. This helps the user know which tray needs to be taken out when the timer expires (for example, when timer 2 expires, take out the second tray down).

- 1 Tap the "+" symbol on the screen (fig. M8).
- 2 Drag the slider or use the buttons **-** **+** to set the desired value.
- 3 Confirm by pressing the "START/STOP" button (fig. M9).

Timer expires based on the time set (in the example: 15 minutes).

! The colour indicates:

- **GREEN:** timer expired (the food is ready). An acoustic signal indicates it is time to remove the tray from the prover, a green written message "END OF LEAVENING" appears on the screen and the prover beeps. To suppress it, tap the message that appears. Remove the tray corresponding to the expired timer.
- **WHITE:** the next timer to expire (the food is almost ready): prepare to take the tray out of the oven.
- **RED:** timer operating (food still leavening). The time remaining or the temperature to be reached are indicated on the right.

! To eliminate a timer from the list, press the timer you want to delete and hold for at least 3 seconds.

Exiting the function

! If you want to exit the function and, therefore, stop the prover operating indefinitely, hold down the "START/STOP" button (approximately 4-5 seconds).

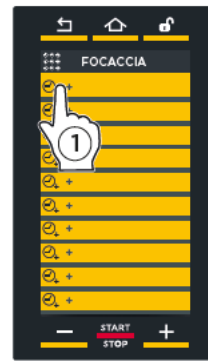


fig. M8

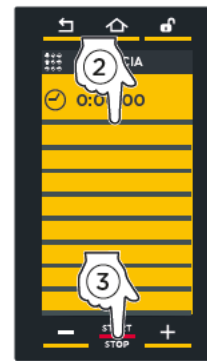


fig. M9

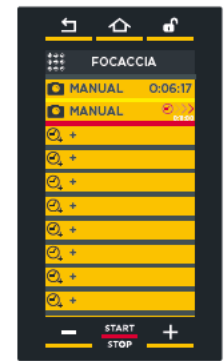


fig. M10



fig. M11

2 MY MULTI.TIME

In this section, the user can call up a previously saved leavening cycle by using the "NEW MULTI.TIME" menu.

2A To access the list of saved leavening cycles, tap the "MY MULTI.TIME" icon (fig. M13): this opens a list of all previously saved leavening cycles (fig. M13).

! At the bottom of the screen, the arrows < and > are used to scroll through the various leavening cycles saved in the group, while arrows v and ^ are used to scroll through the 16 groups available.

2B Tap one of the leavening cycles listed (fig. M13) to open the fig. M14 screen that enables you to:

- 1 view/modify the saved leavening cycle;
- 2 duplicate the leavening cycle (to create one with similar parameters);
- 3 delete a saved leavening cycle: in this case the system requests confirmation before permanently deleting the item.
- 4 create a new menu (new menu);

! For further information, see section Further information: "New Menu" on page 26

- 5 start the leavening cycle by pressing the "START/STOP" button.

2C Enter the foods to be leavened into the oven and press the button  (fig. M15, point 6) to access the timer settings as explained on the previous page.



fig. M12



fig. M13



fig. M14








fig. M15

3 MY MENU

In this section the user can recall a previously saved menu by using the “NEW MENU” function.

 For further information, see section Further information: “New Menu” on page 26

To access the list of saved leavening cycles, tap the “MY MENU” icon (fig. M1): this opens a list of all previously saved leavening cycles (fig. M14).

 At the bottom of the screen, the arrows  and  are used to scroll through the various leavening cycles saved in the group, while arrows  and  are used to scroll through the 16 groups available.

Tap one of the leavening cycles listed (fig. M14) to open the fig. M15 screen that enables you to:

- ① view/modify the saved leavening cycle;
- ② duplicate the leavening cycle (to create one with similar parameters);
- ③ delete a saved leavening cycle: in this case the system requests confirmation before permanently deleting the item.
- ④ start the leavening cycle by pressing the “START/STOP” button.



fig. M14



fig. M15



Further information: “New Menu”

The “NEW MENU” function allows up to 10 timers to be set; these can be **saved in the memory** so that they do not need to be set each time.

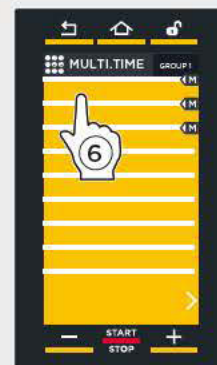
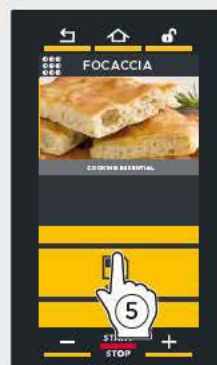
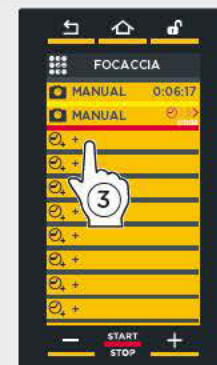
The trays can be taken out of the oven as the dishes are ready, according to the timers set.

To set the function:

- ① call up a recipe saved in the “MY MULTI.TIME MENU” (in the example, “FOCACCIA BREAD”);
- ② tap the “NEW MENU” icon;
- ③ set the timers, based on the number of trays to be used (as explained in section 1D on page 24). The timers are all white showing they are waiting.
- ④ When all the required timers have been set, press the “START/STOP” button on the page that shows all of the timers.
- ⑤ Press “SAVE”;
- ⑥ Select where you want to save the menu.

After, to call up and start a cooking cycle, click on the “MY MENU” MENU, select the recipe by tapping it and start it using the “START/STOP” button.

 For further information, see section “My Menu” on page 52





Any routine maintenance procedure must be performed:

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

Clean the oven cavity daily to maintain proper levels of hygiene and to keep the stainless steel inside the oven cavity from becoming damaged or corroding.

When cleaning any component or accessory NEVER use:

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

EXTERNAL STEEL STRUCTURES, OVEN CAVITY SEAL

Wait for the surfaces to cool off.

Use only a soft cleaning cloth dampened with a little soap and water. Rinse and dry completely.

INSIDE THE OVEN CAVITY



Failure to clean the oven cavity daily can cause the accumulated grease and food residues inside to catch fire - this is a fire hazard!

Clean the oven cavity **daily** to maintain high levels of hygiene and to preserve the steel and the performance of the equipment over time. Fat particles or food residues may also catch fire during cooking, causing damage to people and the equipment itself. Cleaning should always be carried out when the oven cavity is cold, using a soft cloth soaked in warm soapy water. Finish cleaning by rinsing and drying.

PLASTIC SURFACES AND CONTROL PANEL

Use only a very soft cleaning cloth and a small amount of detergent for cleaning delicate surfaces. Follow the detergent manufacturer's instructions.

OVEN DOOR INTERNAL AND EXTERNAL GLASS

Wait for the glass to cool off.

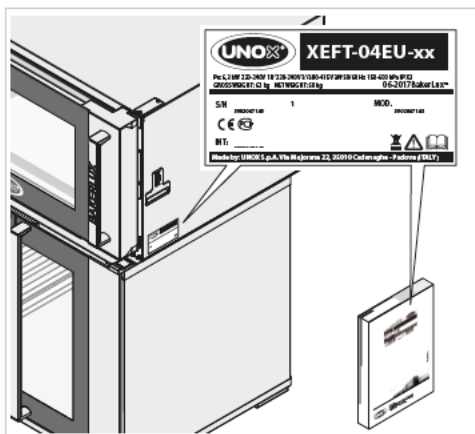
Use only a soft cleaning cloth dampened with a little soap and water or a specific glass cleaner. Rinse and dry completely.



ONLY FOR OVENS WITH A FLAP DOOR: During normal cleaning operations, DO NOT remove the internal glass as it may break.

AFTER-SALES ASSISTANCE

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



If the solution is not listed in the table, contact an UNOX-authorized technical service centre. Provide the following information:

- the date of purchase;
- the appliance data on the rating plate;
- any warning messages that appear on the display.

Manufacturer's information:

UNOX S.p.A.

Via Majorana, 22

35010 Cadoneghe (PD), Italy

Tel. (+39) 049 8657511 - Fax (+39) 049 8657555

info@unox.com www.unox.com

Fault	Possible cause	Possible solution	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.	
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. - No water in the tank (if water is taken from the tank). - Water supply filter clogged with impurities. 	<ul style="list-style-type: none"> - Open water inlet. - Make sure the appliance is plumbed into the water mains or the tank correctly. - Fill the tank with water. - Clean the filter. 	Contact the Customer Assistance Service.
After setting the time and pressing the "START/STOP" button, the oven does not start.	Door open or not shut properly.	Make sure the door is shut.	
Water escapes from the seal when the door is shut.	<ul style="list-style-type: none"> - Seal dirty. - Seal damaged. - The handle mechanism is loose. 	<ul style="list-style-type: none"> - Clean the seal using a damp cloth. - Contact a specialised technician for repairs. 	

OVEN-USER INTERFACE

The ovens show any alarm/warning messages relating to the oven or installed accessories on the screen. The warning messages signal malfunctions that allow the appliance/accessories to continue operating, but with a restricted set of functions.

The alarm messages (ALARM) identify issues that prevent any operation whatsoever of the appliances/accessories, which therefore must be put into STOP mode.

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

AF - OVEN ALARMS			
Display	Description	Effect	Solution
AF01	Motor thermal alarm	The oven stops any operating cycle and blocks any screen display configuration	Contact the Customer Assistance Service
AF02	Safety thermostat alarm		
AF03	Oven cavity alarm		
AF04	Communications failure alarm		

WF - OVEN WARNING			
Display	Description	Effect	Solution
WF06	Warning: power board temperature	The oven will continue to operate, but humidity detection is disabled	
WF28	Warning: control board temperature	The oven continues to run	
WF33	SD card error	The oven continues to run	

WC - COOKER HOOD WARNING			
Display	Description	Effect	Solution
WC01	Smoke detector 1 broken	Smoke hood solenoid valve does not open when a smoke temperature probe is missing	Contact the Customer Assistance Service
WC02	Board temperature error	The hood continues to operate	
WC05	Inlet fumes too hot	The hood continues to operate	
WC07	Communication lost	Motor and smoke hood disengaged	Check the hood power cable; if the problem persists, contact the Customer Assistance Service

AL - PROVER ALARM			
Display	Description	Effect	Solution
AL01	Cavity probe alarm	The prover stops any operating cycle and blocks any screen display configuration	Contact the Customer Assistance Service
AL02	Communications failure alarm		

WL - PROVER WARNING			
Display	Description	Effect	Solution
WL02	Board temperature error	The prover continues to run	

INACTIVITY


During periods of inactivity, take the following precautions:

- disconnect the appliance from the power and water supplies;
- rub a soft cloth lightly doused with mineral oil on all stainless steel surfaces;
- keep the appliance door slightly ajar.

Before reusing the appliance:

clean the appliance and accessories thoroughly (see page);

- reconnect the appliance to the power and water supplies;
- inspect the appliance before using it again;
- switch on the appliance at minimum temperature for 50 minutes without any food inside it.

 To ensure that the appliance is in perfect condition in terms of use and safety, maintenance and inspections should be performed at least yearly by an authorised support service centre.

DISPOSAL

Pursuant to Article 13 of Italian Legislative Decree no. 49 (2014) "Implementation of the WEEE Directive 2012/19/EU on electrical and electronic equipment waste":



The crossed-out wheellie bins symbol indicates that the product was placed on the market after 13 August 2005 and that, at the end of its useful life, it should not be disposed of with other waste, but must be collected separately.

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

Before disposal, make the appliance unusable by removing the power cable and all compartment or cavity closure devices (where present).

At the end of its useful life, the product must be disposed of in such a way as to reduce any negative impact on the environment and make efficient use of available resources. Prefer prevention, preparation for reuse, recycling and reclamation, and remember "the polluter pays". Please remember that illegal or incorrect disposal of the product incurs penalties, as provided for by current legislation.

Information on disposal in Italy

In Italy, WEEE appliances must be delivered to:

- recycling centres (also known as waste disposal sites/facilities)
- the dealer from whom a new appliance is purchased, who is required to collect them free of charge ("one-for-one" exchange);

Information on disposal in European Union countries

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 for information on the correct disposal method.

CERTIFICATION

EU declaration of conformity for electrical appliances

Manufacturer: UNOX S.p.A.

Address: Via Majorana, 22 - 35010 Cadoneghe, Padua, Italy

Declares, under its own responsibility, that the product

BAKERLUX SHOP.Pro™

complies with the Machinery Directive 2006/42/EC through the following standards:

EN 60335-1:2012 + A11:2014 + A13:2017 + A15:2021

EN 60335-2-42: 2003 + A11:2012

EN 62233 : 2008

complies with the Electromagnetic Compatibility Directive 2014/30/EC through the following standards:

EN 55014-1:2017 + A11:2020

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

EN 61000-3-2:2014

EN 61000-3-3:2013

EN 61000-3-11: 2000

EN 61000-3-12: 2011

EN 61000-6-2: 2005

EN 61000-6-3:2007 + A1:2011



INTERNATIONAL

UNOX S.p.A.

Via Majorana 22 / 35010 Cadoneghe (PD) Italy
Tel +39 049 8657511 / Fax +39 049 8657555
info@unox.com



INVENTIVE SIMPLIFICATION

EUROPE

ITALIA

UNOX S.p.A.
E-mail: info@unox.it
Tel.: +39 049 86 57 511

ČESKÁ REPUBLIKA

UNOX DISTRIBUTION s.r.o.
E-mail: info.cz@unox.com
Tel.: +420 241 940 000

РОССИЯ, ПРИБАЛТИКА И СТРАНЫ СНГ UNOX РОССИЯ

E-mail: info.ru@unox.com
Tel.: +7 (499) 702-00-14

ESPAÑA

UNOX PROFESIONAL ESPAÑA S.L.
E-mail: info.es@unox.com
Tel.: +34 900 82 89 43

SCANDINAVIAN COUNTRIES

UNOX SCANDINAVIA AB
E-mail: info.se@unox.com
Tel.: +46 (0)768 716 422

UNITED KINGDOM

UNOX UK Ltd.
E-mail: info@unoxuk.com
Tel.: +44 1252 851 522

PORTUGAL

UNOX PORTUGAL
E-mail: info.pt@unox.com
Tel.: +351 918 228 787

DEUTSCHLAND

UNOX DEUTSCHLAND GmbH
E-mail: info.de@unox.com
Tel.: +49 2951 98760

FRANCE, BELGIUM & LUXEMBOURG

UNOX FRANCE s.a.s.
E-mail: info@unox.fr
Tel.: +33 4 78 17 35 39

ÖSTERREICH

UNOX ÖSTERREICH GmbH
E-mail: bestellung@unox.com
Tel.: +43 800 880 963

HRVATSKA

UNOX CROATIA
E-mail: narudzbe@unox.com
Tel.: +39 049 86 57 538

TÜRKİYE UNOX TURKEY

Profesyonel Mutluk Ekipmanları Endüstri
ve Ticaret Limited Şirketi
E-mail: info.tr@unox.com
Tel.: +90 530 176 62 03

IRELAND

UNOX IRELAND
E-mail: info.ie@unox.com
Tel.: +353 (0) 87 32 23 218

БЪЛГАРИЯ

UNOX BULGARIA
E-mail: info.bg@unox.com
Tel.: +359 88 23 13 378

ASIA & AFRICA

MALAYSIA & SINGAPORE

UNOX (ASIA) SDN. BHD
E-mail: info.asia@unox.com
Tel.: +603-58797700

OTHER ASIAN COUNTRIES

UNOX (ASIA) SDN. BHD
E-mail: info.asia@unox.com
Tel.: +603-58797700

PHILIPPINES

UNOX PHILIPPINES
E-mail: info.asia@unox.com
Tel.: +63 9173108084

대한민국

UNOX KOREA CO. Ltd.
이메일: info.asia@unox.com
전화: +82 2 69410351

AMERICA & OCEANIA

U.S.A. & CANADA

UNOX Inc.
E-mail: infousa@unox.com
Tel.: +1 800 489 8669

MEXICO

UNOX MEXICO, S. DE R.L. DE C.V.
E-mail: info.mx@unox.com
Tel.: +52 1555 4314 180

BRAZIL

UNOX BRAZIL
E-mail: info.br@unox.com
Tel.: +55 11 98717-8201

U.A.E.

UNOX MIDDLE EAST DMCC
E-mail: info.uae@unox.com
Tel.: +971 55 426 3167

SOUTH AFRICA

UNOX SOUTH AFRICA
E-mail: info.sa@unox.com
Tel.: +27 845 05 52 35

INDONESIA

UNOX INDONESIA
E-mail: info.asia@unox.com
Tel.: +62 81908852999

中华人民共和国

UNOX TRADING (SHANGHAI) CO. Ltd.
电子邮件: info.china@unox.com
电话: +86 21 56907696

COLOMBIA

UNOX COLOMBIA
E-mail: info.co@unox.com
Tel.: +57 350 65 88 204

AUSTRALIA

UNOX AUSTRALIA PTY Ltd.
E-mail: info@unoxaustralia.com.au
Tel.: +61 3 9876 0803

NEW ZEALAND

UNOX NEW ZEALAND Ltd.
E-mail: info@unox.co.nz
Tel.: +64 (0) 800 76 0803

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