
REGENERATION AND HOT HOLDING TOUCH-SCREEN VERSION “E”

Cod. 92001120
EN
Ed. 0314



Attention: read the instructions before using the appliance



ORIGINAL INSTRUCTION

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


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INSTALLATION

1 • GENERAL RECOMMENDATIONS FOR THE INSTALLER

1.1 - RECOMMENDATIONS

- **Installation, start-up and maintenance of the appliance should be carried out by qualified engineers, licensed fitters or personnel authorised by the manufacturer.**
- Carefully read the recommendations in this instruction booklet, as they provide important advice for safe installation, operation and maintenance.
- Keep this booklet to hand in a safe place for future reference.
- This appliance should be used only for the purpose for which it has been expressly designed, i.e. for regenerating food and/or keeping it warm any other use should be considered incorrect and therefore dangerous.
- After having unpacked the appliance, check that it is in perfect condition. If in doubt, do not use the appliance and contact authorised personnel.
- Do not leave any packing material within reach of children, as it is a potential source of danger.
- Before connecting the appliance, make sure that the data on the rating plate (at the rear towards the bottom) correspond to the mains supply data (electricity and water).
- Special labels show where to position the inlets and outlets.
- In case of failure or malfunctioning, turn off the appliance immediately.

			
MODEL RR0050E		TYP RR0050E	
2014	NR	100647001D	
3N AC 400 V 50 HZ			
0,09 KW	TOT 3,25 KW	KPa 150-500	
IPX4		 	

Example of rating plate

1.2 - SPECIAL INSTRUCTIONS

- Current regulations require the installation of a multiple pole switch between the appliance and the electrical power supply; the switch must have a contact gap of at least 3 mm on each pole.
- A water cut-off cock for the supply of softened water to the humidifier must be fitted.
- **The manufacturer cannot be held liable and declines all guarantee obligations regarding any claims for damages ensuing from bad installation or failure to observe current regulations.**

1.3 - LAWS, TECHNICAL REGULATIONS AND STANDARDS

Throughout installation it is vital to observe the following requirements:

- **any health and hygiene standards applicable to kitchens and eating places**
- **local and/or territorial building regulations and fire prevention standards**
- **current accident prevention guidelines**
- **the regulations of the electrical power supply company or agency**
- **any other local regulations**



This product conforms with EU2002/96/EC compliance.

The crossed basket symbol on this product stands to indicate that cannot be disposed of through normal waste, but should be referred to a specialized centre competent in disposal of this type of goods.

The user of such product is responsible of the disposal of this product at the end of it's life in order to avoid negative effects on the environment.

For further information related to the disposal please contact the local authority specialized in re-cycling of these type of products.

2.1 - TECHNICAL DATA

For technical data and installation diagrams, see attached A1.

2.2 - INSTRUCTIONS FOR POSITIONING

- To position counter top appliances it is advisable to use the special stand. If other systems are used, ensure that they are suitable for the weight of the appliance.
- Before positioning the appliance properly, insert the extension water pipes.
- If the walls next to the appliance are of inflammable material, they should be suitably clad.
- Fire prevention regulations must be scrupulously observed.
- The electric wiring must never be under strain. Do not obstruct the suction inlets or heat dispersion outlets; scrupulously follow the installation diagrams.
- Remove the protective film.

2.3 - INSTRUCTIONS FOR ELECTRICAL CONNECTION AND UNIPOTENTIAL SYSTEM

- The electrical safety of this appliance is guaranteed only if it is connected correctly to an **efficient earthing** system, in accordance with current safety regulations. The manufacturer shall not be responsible for any damage caused by failure to earth the installation properly.
- The appliance must also be included in a **unipotential system**. Make the connection through the terminal situated on the rear of the appliance, and marked by the relevant symbol, according to current safety regulations.

2.4 - INSTRUCTIONS FOR WATER CONNECTION (IF AVAILABLE)

Water connection (excluding models with optional water storage tank)

Water pressure in the mains supply should be between 150 and 500 kPa (as shown in the technical data). If actual pressure is higher, install a pressure reducer on the pipe leading to the appliance.

The water supply hose must be provided by the installer and must comply with IEC 61770. Do not re-use connection pipes that have already been used.

Humidifier

The water supply to the humidifier must be softened.

The characteristics of the water must be within the following limits (in order to prevent corrosion, which could damage the appliance):

HARDNESS: between 3° and 6° fH inclusive

PH: over 7,5

CHLORIDES: less than 30 ppm

CONVERSION TABLE WATER HARDNESS PARAMETERS

	1 °fH (°tH)	°dH	°eH (Clark°)	ppm (mg/l)	gr/gal (US)
1 °fH (°tH)	1	0,56	0,7	10	0,6
1 °dH	1,79	1	1,25	17,9	1,07
1 °eH (Clark°)	1,43	0,8	1	14,28	0,86
1 ppm (mg/l)	0,1	0,06	0,07	1	0,06
1 gr/gal (US)	1,71	0,96	1,2	17,15	1

2.4 - INSTRUCTIONS FOR WATER CONNECTION (IF AVAILABLE)

Models with a water reservoir (optional for M version)

The lack of water inside the tank is indicated directly on the pc board since there is a sensor at the bottom of the compartment that houses the tank itself.

To fill the tank at the side or at the back (depending on the model), open the storage compartment and remove it. Unscrew the cap while making sure that the water suction pipe remains fastened to it. Fill the tank (max content = 1 litre) with softened water.

The characteristics of the water must be within the following limits (in order to prevent corrosion, which could damage the appliance):

HARDNESS: between 3° and 6° fH inclusive

PH: over 7,5

CHLORIDES: less than 30 ppm

Screw the cap back on the tank, making sure that the water suction pipe reaches the bottom. Replace the tank inside the compartment and close it again.

CONVERSION TABLE WATER HARDNESS PARAMETERS

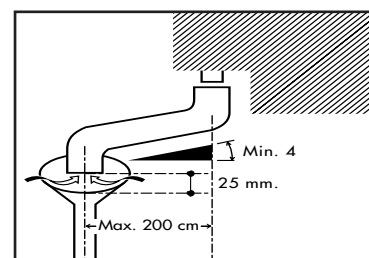
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1 ppm (mg/l)	0,1	0,06	0,07	1	0,06
1 gr/gal (US)	1,71	0,96	1,2	17,15	1

Drainage (excluding models on wheels)

Use a heat-resistant, plastic pipe (not flexible) without loops or kinks, with a maximum length of 2 m and a slope of no less than 4°.

In compliance with current regulations, the drainage piping must not be channelled into a continuous system, while a gap of at least 25mm between the end of the pipe and the tunnel must be ensured. The drain pipes must withstand high temperatures.

WARNING! – The drain line, as shown in the drawing, **MUST BE** outside the perimeter of the appliance. Insert a tunnel (see drawing) to guarantee free flow. **THE DIAMETER OF THE DRAIN LINE MUST NOT BE REDUCED.**



2.5 - SAFETY AND CONTROL SYSTEMS

Room safety thermostat

Intervenes in the event of a malfunction of the main temperature regulating thermostat to ensure that the machine room temperature does not exceed the authorised limits

Power circuit protection

A remote control switch protects the power circuit

Auxiliary circuit switch

Fuses positioned next to the terminal board protect the electric circuit

2.6 - START-UP: RECOMMENDATIONS

When the appliance has been connected, before operating it for the first time, a general check should be carried out as follows:

- remove all packing material and protective film
- make sure that the vents are not obstructed
- ensure that current safety regulations have been observed
- make sure that the fan turns freely
- check the water connection
- check that water flows freely from the drain
- demonstrate to the user the different systems available with the appliance, what routine maintenance is required and the correct use of the appliance
- we recommend advising the customer to sign a maintenance contract

WARNING! Read the instructions in the following chapter very carefully. It contains important advice concerning the safe use and maintenance of your appliance. Failure to observe these fundamental rules may compromise your own safety and that of the appliance. The manufacturer declines all responsibility if the original functions of the appliance are altered through mishandling, the installation instructions are not followed, modifications take place or other devices are added.

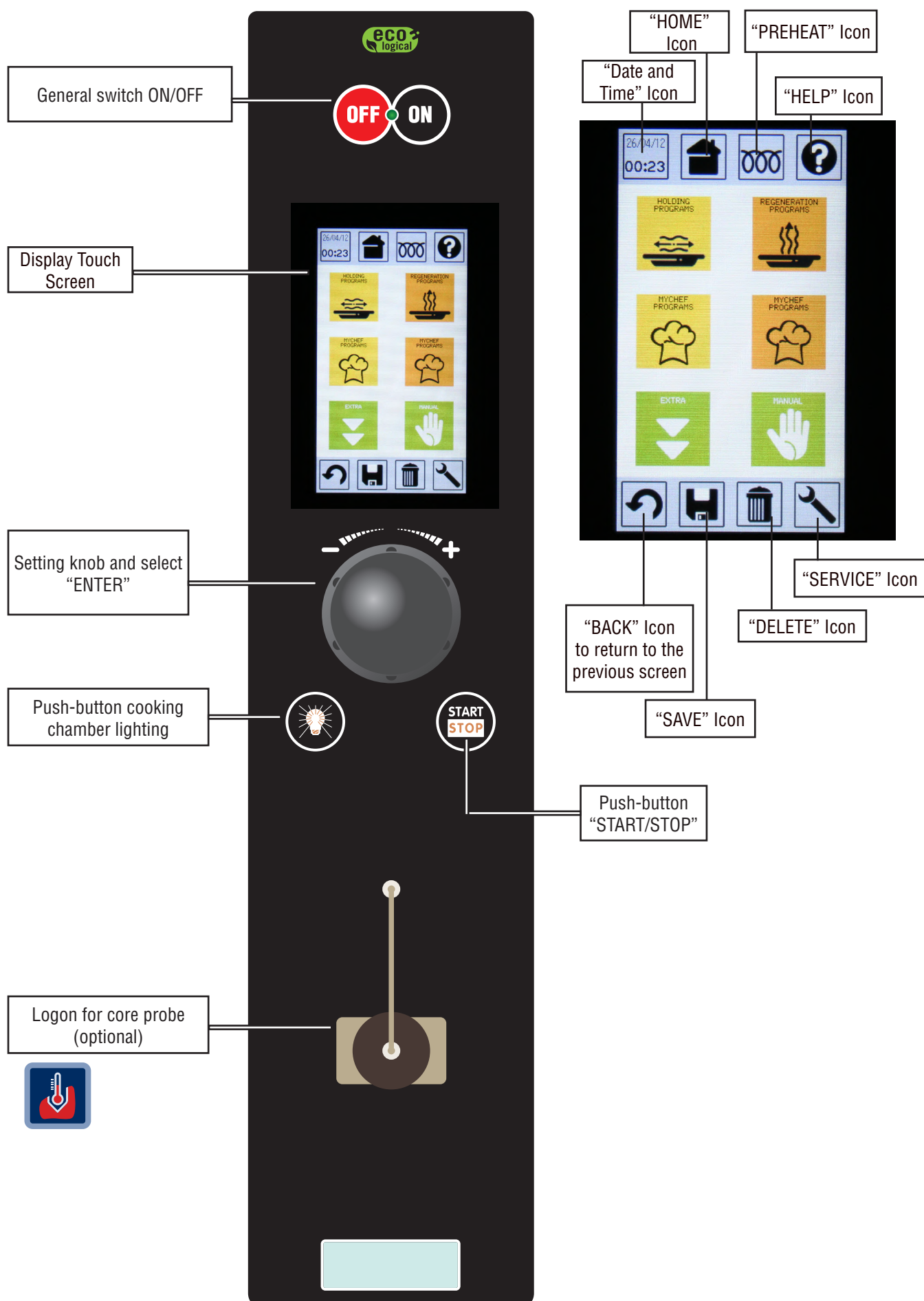
- Before leaving the factory this appliance has been tested and set by qualified, specialised personnel to perform at its best.
- Any repair work or re-setting required thereafter must be carried out extremely carefully by qualified persons. For this reason it is therefore recommended that, whenever necessary, the dealer from whom the appliance was bought should always be contacted specifying the problem, the model and the serial number of the appliance.
- The appliance should be operated only by personnel trained in its use.
- This appliance must be used only in the way in which it was expressly intended, every other use is to be considered improper.
- When placing the food in the oven chamber, leave at least 10 mm between the trays in order to allow the hot air to circulate inside the oven chamber.
- The appliance must be under supervision when in operation: remember that some parts will be hot.
- Ask the installation technician for instructions for the correct use of the water softener as imperfect maintenance can cause irreparable damage to the equipment.
- Ask the fitter for all instructions necessary for starting up the appliance correctly, including an explanation of the controls and their functions.
- Before using the appliance for the first time and at the end of every working day, it should be thoroughly cleaned inside (see paragraph “Cleaning and maintenance”).
- Use non-corrosive products (alkaline) for daily cleaning. Do not use abrasive cleaners.
- Avoid any operation which leads to cooking salt being deposited on the steel surfaces of the appliance; should this happen, clean thoroughly and immediately.
- Always switch off the appliance when not in operation and turn off mains supplies (electricity and water).
- The appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental capacities or lack of experience or knowledge unless they are monitored or have been trained on the use of the appliance by an intermediary who is responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- During any transport operation, disassembly, assistance for malfunctions, etc. pay particular attention to the stability of the machine in order to prevent the machine itself and/or its parts from overturning, falling or moving uncontrollably.
- Caution: the appliance must be disconnected from the power during cleaning, maintenance and replacement of components.
- Personal protective equipment, such as gloves, must be used to prevent coming in contact with hot food and hot parts of the device that could cause burns.
- Caution: possibility of slippery floor near the appliance.
- If the power cord is damaged, it must be replaced by the technical assistance or qualified personnel.
- Do not store explosives in the appliance, such as aerosol cans with flammable propellant.

- Boiling hazard: to avoid reaching boiling point, do not use containers filled with liquids that liquefy with heat that exceeds that which can be easily kept under control.
- The sound pressure level emitted by the product is less than 70dB.

WARNING!

In the event of malfunctioning:

- switch off the appliance immediately
- and cut out and/or turn off all mains supplies (water and electricity)
- only call the service centre or an authorised dealer and ask for original spare parts



The LCD touch screen control panel, depending on the device used, can be displayed either vertically or horizontally: it functions just the same, the only difference being the controls' placement. This instruction booklet considers the vertical card in order to simplify the explanations.

The functions that are present on the MAIN display depend on the type of equipment; and following here is a table that highlights all the possible functions for every type of equipment. In the following instruction booklet, a card with all the possible functions has been considered.

The LCD touch screen control panel lets you select icons and functions on the display using light finger pressure on the screen.

MODEL	TYPE	PREHEAT	REGENERATION	HOLDING	MULTI-VEL	MANUAL	COMBINATION HOT/COLD	REFRIGERATED HOLDING
RRO 050E	RRO 050E	X	X	X	X	X		
RRO 056E	RRO 056E	X	X	X	X	X		
RRO 051E	RRO 051E	X	X	X	X	X		
RRO 061E	RRO 061E	X	X	X	X	X		
RRO 062E	RRO 062E	X	X	X		X		
RRO 072E	RRO 072E	X	X	X		X		
RRO 081E	RRO 081E	X	X	X	X	X		
RRO 082E	RRO 082E	X	X	X		X		
RRO 101E	RRO 101E	X	X	X	X	X		
RRO 102E	RRO 102E	X	X	X		X		
RRO 111E	RRO 111E	X	X	X		X		
RRO 112E	RRO 112E	X	X	X		X		
RRO 141E	RRO 141E	X	X	X		X		
RRO 142E	RRO 142E	X	X	X		X		
RRT 061E	RRT 061E	X	X	X	X	X		
RRT 101E	RRT 101E	X	X	X	X	X		
RRT 112E	RRT 112E	X	X	X		X		
RRT 153E	RRT 153E	X	X	X		X		
RRT 156E	RRT 156E	X	X	X		X		
RRT 161E	RRT 161E	X	X	X		X		
RRT 162E	RRT 162E	X	X	X		X		
RRFF 20E	RRFF 20E	X	X	X		X		
RRFT 20E	RRFT 20E	X	X	X		X		
RRFF 40E	RRFF 40E	X	X	X		X		
RRFF 22E	RRFF 22E	X	X	X		X		
RRFT 22E	RRFT 22E	X	X	X		X		
RRFF 42E	RRFF 42E	X	X	X		X		
RRD 061E	RRD 061E	X	X	X	X	X	X	X
RRD 101E	RRD 101E	X	X	X	X	X	X	X
RRDC 06E	RRDC 06E	X	X	X	X	X	X	X
RRDC 10E	RRDC 10E	X	X	X	X	X	X	X
RRFC 20E	RRFC 20E	X	X	X		X	X	X
RRFC 40E	RRFC 40E	X	X	X		X	X	X
HHFF 20E	HHFF 20E	X		X		X		
HHFT 20E	HHFT 20E	X		X		X		
HHFF 40E	HHFF 40E	X		X		X		
HHFF 22E	HHFF 22E	X		X		X		
HHFT 22E	HHFT 22E	X		X		X		
HHFF 42E	HHFF 42E	X		X		X		

4.1 - THE CORE PROBE (OPTIONAL)



The core probe allows regenerating and maintaining to be regulated by monitoring the temperature at the core of the product. This device overrides the time setting, and cooking stops as soon as the temperature at the core of the product reaches the selected value.

GENERIC DESCRIPTION OF THE PROCEDURE

Connect the probe in the specific connection, stick the needle in the product to regenerate or maintain. Set the cooking chamber and the desired core temperatures (as described in the chapters referring to setting, regenerating and maintaining).

WHAT HAPPENS

The chamber temperature rises until reaching the set temperature and remains on that level, the product temperature gradually rises up to reaching of the value on the probe.

Attention: Wait for a few seconds after inserting the core probe in connection (the time it takes the electronic card to identify the probe), then start cooking with key START/STOP.

ADVANTAGE OF CORE PROBE REGENERATING AND MAINTAINING

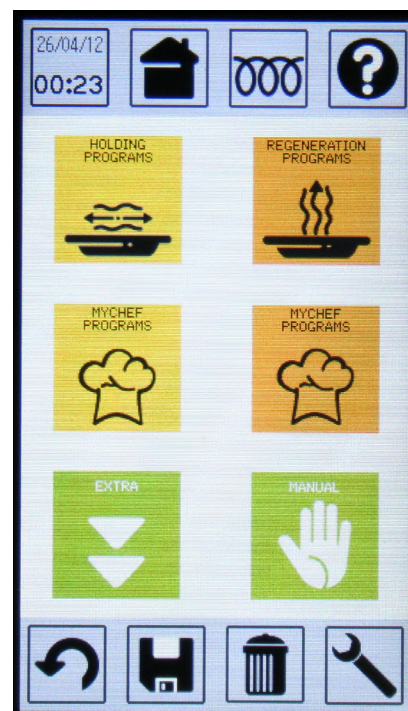
- Improves control over the regenerating and maintaining process, eliminating the risk of loss and waste;
- Permits accurate cooking irrespective of the quality or size of the product;
- Saves time because regenerating and maintaining control is automatic;
- Guarantees strict hygiene because, with precision monitoring of the core temperature, there is no need for food to be handled, poked or pierced;
- Ideal for large items of food;
- Regenerating and maintaining precision to one degree centigrade for delicate foods such as: Roast beef;
- HACCP requirements always respected.

In order to ignite the appliance, press the ON/OFF key.
The key light stays on.



The display switches on and the initial display appears. (MAIN DISPLAY).

Select the desired function by lightly touching the screen.

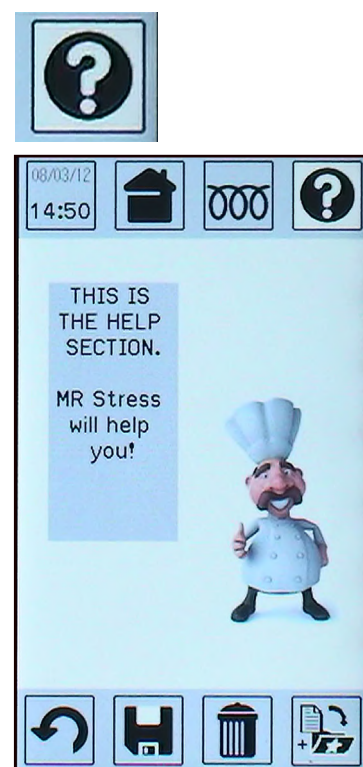


6 • HELP

Help is a useful instrument that assists operator use of the device. This control activates the help screen which describes the operations to be carried out.

To activate "HELP", press its icon (?).

In order to return to the initial display press "BACK".



Before every regeneration/holding it is indispensable to preheat the cooking chamber empty in order to reduce the time necessary for the following operations and ensure a good result.

The preheating temperature depends on the type of product, on the cut and quantity.

NOTE: Preheating must always be made before any other use.

The card has 2 different types of preheat already set by the manufacturer:

- SET 90° for holding
- SET 120° for regeneration

Example:

Select the preheat icon to enter this function.

There are 2 different types of preheating, as mentioned earlier; select the first. The temperature value below represents the actual chamber temperature.

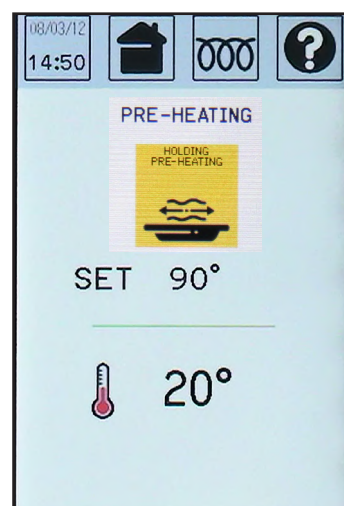
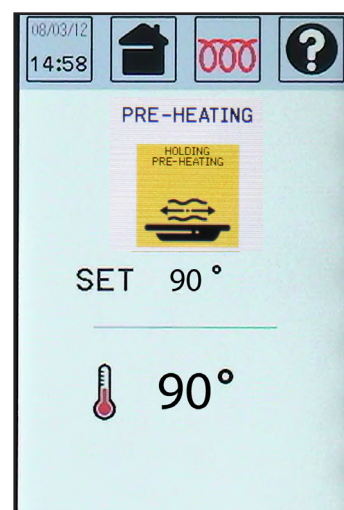
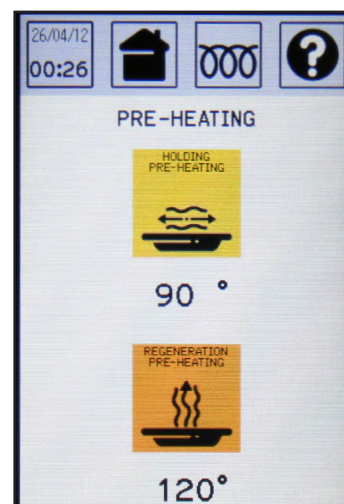
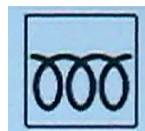
Press “START/STOP”; the oven starts up displaying the temperature rise in the chamber (the value is on the right of the display).

Once the programmed temperature is reached, the preheat icon turns red.

An intermittent acoustic warning activates accompanied by the indication that preheating is completed (marked by “V” in green).

The “START/STOP” key flashes.

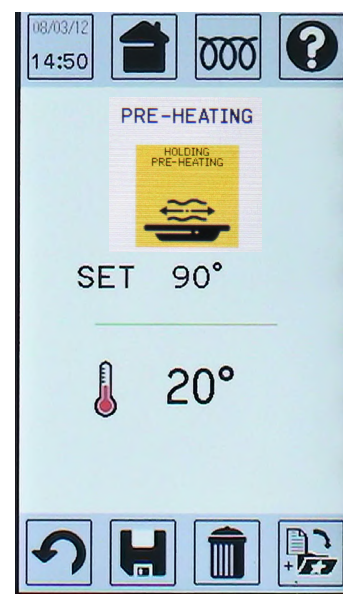
The temperature is maintained automatically, until the operator intervenes to start another operation.



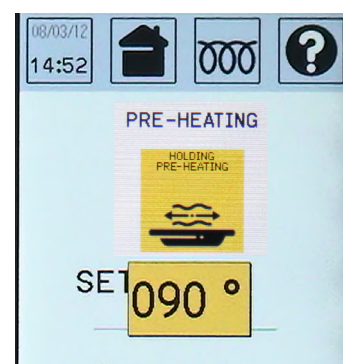


It is possible to modify the preheating pre-set temperature if the operator needs values that are different from the present ones.

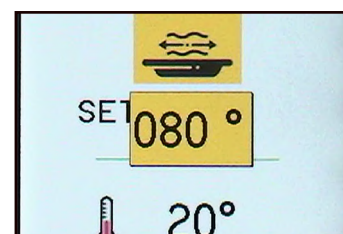
Enter the program display (as seen previously) of the temperature to be modified (es. SET 90°).



When the device is in STOP status, press the icon. A pop-up will appear on the display. Turn the knob to select the desired temperature (e.g. 80°), always confirm by pressing ENTER or by pressing the icon again.

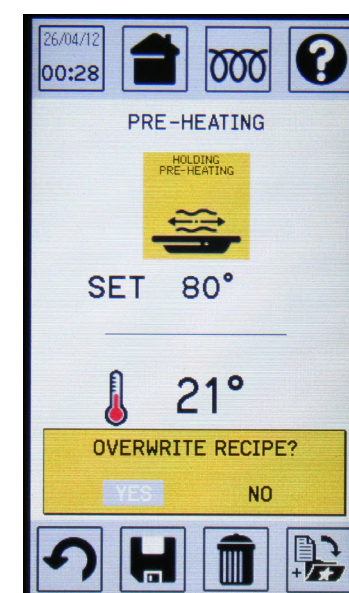


To save the new "SET", press the "Save" icon.



Use ENTER to confirm the icon "Save"; a pop-up with the writing "OVERWRITE" appears.

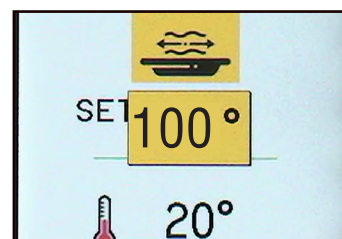
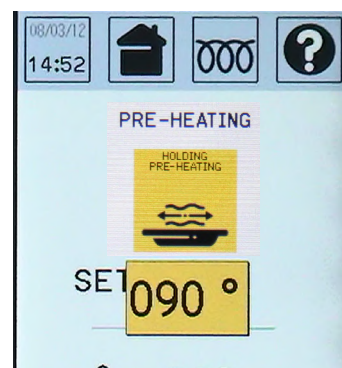
If YES is confirmed the new set will be overwritten.



If you choose NO, the new setting will not be saved.

**NOTE**

With the device in START status, you can only change the preheat temperature for the current cycle. Inside the program's display, choose the temperature value by pressing the respective icon on the touch screen. A pop-up will appear on the display as has already been described. Turn the knob to choose (e.g. 100°), and press either ENTER or the icon once again to confirm.



This function allows to bring product cooked previously back to temperature by setting a correct mix of temperature and humidity.

Select the operation “REGENERATION” by pressing the corresponding icon on the Touch Screen display to access these programs’ screens.

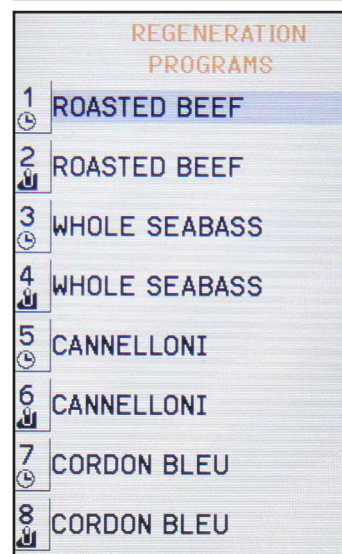
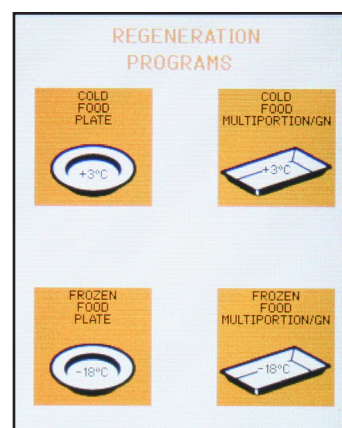
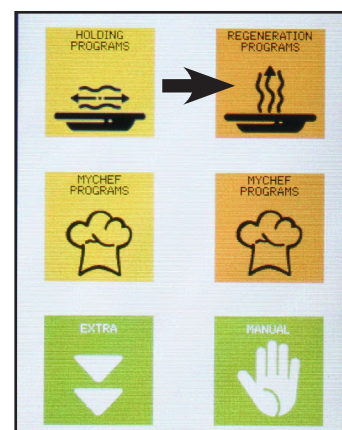
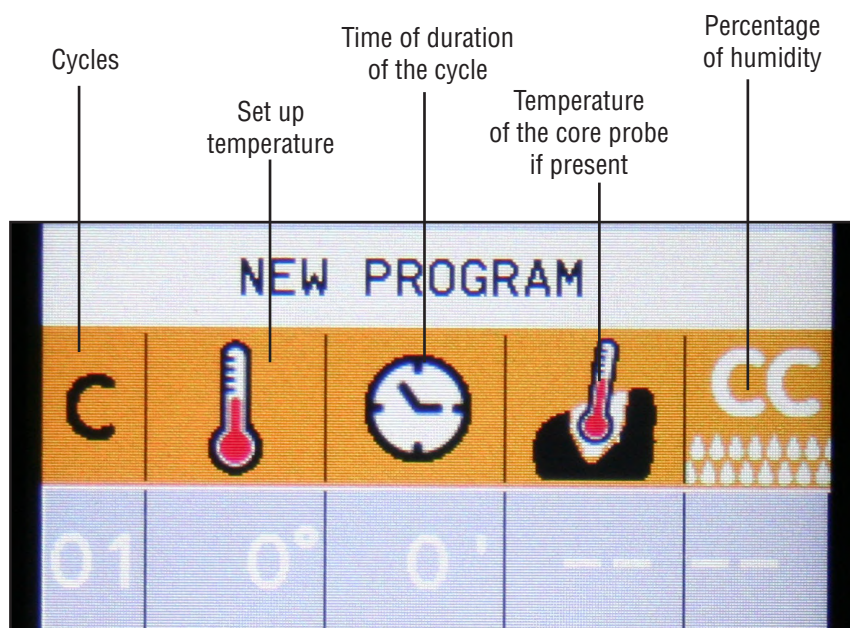
On the first regeneration screen there are 4 types of programs:

- cold dishes +3°C
- frozen dishes -18°
- multi-portion/cold GN +3°C
- multi-portion/frozen GN -18°C

You will find preset recipes for each type, and you can create new ones. (There is a table with the various recipes’ settings on the next page). In addition to these, you can also add up to a 200 recipes (including holding). Each program (recipe) can contain 9 cycles.

The “clock” or “probe” symbol under the recipe number identifies whether it deals with timed or core probe cooking.

The following is a description of the regenerating table:



COLD PLATES (+3°C)				
Food (EN-IT-FR-ES)	Time	Moisture	Core	Cavity
CHICKEN (BREAST + LEG) / POLLO (PETTO+COSCIA) / POULET (BLANC / CUISSE) / POLLO (PECHUGA Y MUSLO)	25'	55%	68°C	110°C
SUPREME OF CHICKEN	25'	55%	68°C	110°C
RACK OF LAMB / COSTOLETTE D'AGNELLO / COTOLETTES D'AGNEAU / COSTILLAS DE CORDERO	25'	55%	68°C	110°C
BEEF EN CROUTE / MANZO IN CROSTA / BOEUF EN CROUTE / CARNE DE VACA EN CROSTA	25'	40%	65°C	120°C
TOURNEDOS OF BEEF / TOURNE-DOS DI MANZO / TOURNEDOS DE BOEUF / TOURNEDOS DE VACA	25'	55%	65°C	110°C
MEDALLIONS OF BEEF / MEDAGLIONI DI MANZO / MEDAILLONS DE BOEUF / MEDALLONES DE VACA	25'	55%	66°C	110°C
SIRLOIN OF BEEF / FILETTO DI MANZO / FILET DE BOEUF / SOLOMILLO DE VACA	25'	55%	65°C	110°C
ROASTED BEEF / ARROSTO DI MANZO / ROTIS DE BOEUF / ASADO DE VACA	25'	55%	65°C	110°C
OSSOBUCO / OSSOBUCO / OSSOBUCO / OSSOBUCO (RODAJA)	25'	55%	70°C	110°C
VEAL CHOP / COTOLETTA DI VITELLO / COTELETTE DE VEAU / ESCALOPE DE TERNERA	25'	55%	65°C	110°C
CORDON BLEU / CORDON BLEU / CORDON BLEU / CORDON BLEU	25'	55%	65°C	110°C
PORK CHOP / COTOLETTA DI MAIALE / COTELETTE DE PORC / ESCALOPE DE CERDO	25'	55%	68°C	110°C
MEDALLIONS OF PORK / MEDAGLIONI DI MAIALE / MEDAILLONS DE PORC / MEDALLONES DE CERDO	20'	55%	65°C	110°C
LOIN OF PORK / LOMBO DI MAIALE / LONGE DE PORC / LOMO DE CERDO	25'	55%	68°C	110°C
SALMON / SALMONE / SAUMON / SALMON	25'	55%	65°C	110°C
SALMON EN CROUTE / SALMONE IN CROSTA / SAUMON EN CROUTE / SALMON EN CROSTA	25'	40%	65°C	120°C
WHOLE SEABASS / BRANZINO INTERO / LOUP DE MER ENTIER / LUBINA ENTERA	28'	55%	55°C	110°C
FILLETS OF SEABASS / FILETTO DI BRANZINO / FILET DE LOUP DE MER / FILETES DE LUBINA	15'	55%	55°C	110°C
LASAGNE / LASAGNE / LASAGNE / TALLARINES	25'	60%	65°C	110°C
CANNELLONI / CANNELLONI / CANNELLONIS / CANELONES	25'	60%	65°C	110°C
PASTA / PASTA AL SUGO / PATE AVEC SAUCE / PASTA CON SALSA	25'	80%	65°C	110°C

COLD MULTIPORTION (+3°C)				
Food	Time	Moisture	Core	Cavity
CHICKEN / POLLO / POULET / POLLO	20'	65%	69°C	120°C
BEEF WITH VEGETABLES / MANZO CON VERDURE / BOEUF AVEC LEGUMES / CARNE DE VACA CON VERDURAS	20'	55%	66°C	115°C
BURGERS / HAMBURGER / HAMBURGER / HAMBURGUESAS	20'	65%	69°C	120°C
PORK CHOPS / COTOLETTA DI MAIALE / COTOLETTE DE PORC / ESCALOPE DE CERDO	20'	65%	69°C	120°C
CORDON BLEU / CORDON BLEU / CORDON BLEU / CORDON BLEU	20'	65%	69°C	120°C
SALMON / SALMONE / SAUMON / SALMON	20'	65%	66°C	120°C
MERLUZZO / MERLUZZO / CABILLAUD / BACALAO	20'	55%	66°C	120°C
LASAGNE / LASAGNE / LASAGNE / TALLARINES	40'	55%	65°C	115°C
RICE / RISO / RIZ / ARROZ	20'	55%	65°C	115°C
POTATOES / PATATE / POMMES DE TERRE / PATATAS	30'	60%	70°C	110°C
MIXED VEGETABLES / VERDURA MISTA / LEGUMES MIXTES / LEGUMBRES VARIADAS	25'	65%	68°C	120°C
FROZEN PLATES (-18°C)				
Food	Time	Moisture	Core	Cavity
CHICKEN / POLLO / POULET / POLLO	40'	70%	70°C	125°C
FILLET OF BEEF / FILETTO DI MANZO / FILET DE BOEUF / SOLOMILLO DE VACA	40'	70%	70°C	125°C
MEDALLION OF PORK / MEDAGLIONI DI MAIALE / MEDAILLONS DE PORC / MEDALLONES DE CERDO	40'	70%	70°C	125°C
SALMON / SALMONE / SAUMON / SALMON	40'	70%	70°C	125°C
LASAGNE / LASAGNE / LASAGNE / TALLARINES	60'	70%	70°C	125°C
FROZEN MULTIPORTION (-18°C)				
Food	Time	Moisture	Core	Cavity
CHICKEN / POLLO / POULET / POLLO	25'	70%	70°C	125°C
MEAT BALLS / POLPETTE / BOULETTES / ALBONDIGAS DE CARNE	30'	70%	70°C	125°C
PORK CHOPS / COTOLETTA DI MAIALE / COTOLETTE DE PORC / ESCALOPE DE CERDO	40'	70%	70°C	125°C
MERLUZZO FILLETS / FILETTI DI MERLUZZO / FILETS DE CABILLAUD / FILETES DE BACALAO	40'	70%	69°C	125°C
LASAGNE (UNCOVERED) / LASAGNE (SCOPEPTE) / LASAGNE (SANS COUVERCLE) / TALLARINES (DESCUBIERTAS)	70'	55%	70°C	115°C
LASAGNE (COVERED) / LASAGNE (COPEPTE) / LASAGNE (AVEC COUVERCLE) / TALLARINES (CUBIERTAS)	30'	70%	70°C	125°C
CANELLONI (COVERED) / CANNELLONI (COPERTI) / CANNELLONI (AVEC COUVERCLE) / CANELONES (CUBIERTOS)	30'	70%	70°C	125°C
RICE / RISO / RIZ / ARROZ	25'	55%	65°C	125°C
MIXED VEGETABLES / VERDURA MISTA / LEGUMES MIXTES / LEGUMBRES VARIADAS	10'	70%	70°C	110°C

8.1 - REGENERATING: NEW PROGRAMS

Using the knob, scroll down all the recipes until you reach “NEW PROGRAM” which is located at the bottom of the memorised programs’ first screen. Select “NEW PROGRAM” using the Touch Screen or by pressing “ENTER”.

It gives you access to the new program screen.

Now, proceed with setting the various parameter values by selecting cycle 1 and pressing “ENTER” or using the Touch Screen. A setting screen will appear with 6 icons.

Select the temperature icon, and access the change value screen (e.g. 50°). Change the value using the knob and press “ENTER” or the icon itself.

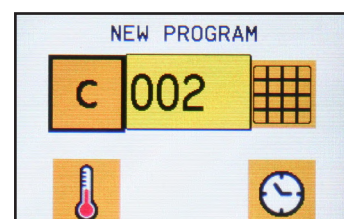
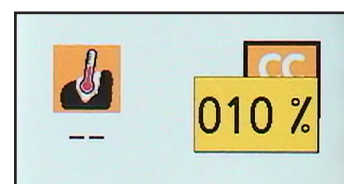
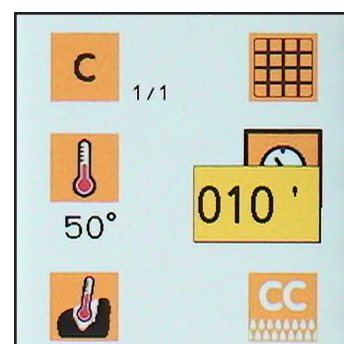
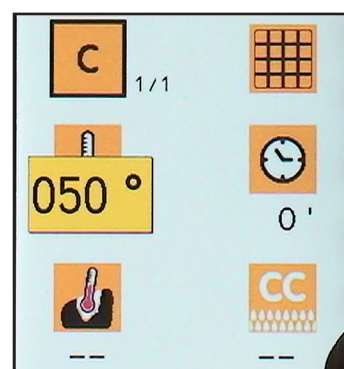
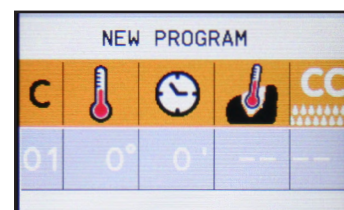
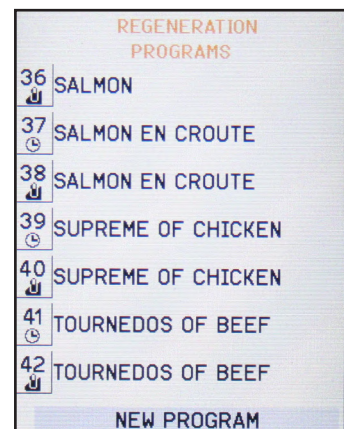
NOTE: To return to the table screen, press the icon



Pass to the time parameter and modify it as for the temperature.

NOTE: If INF is set, other cycles cannot be added.

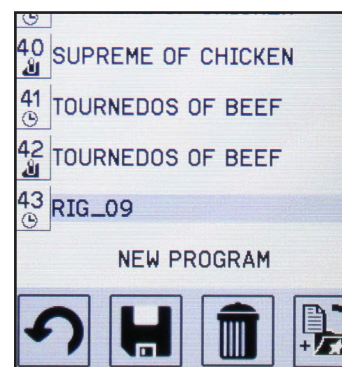
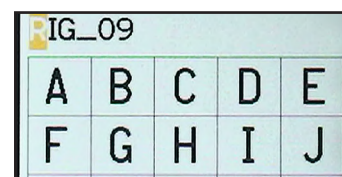
Proceed to modify other settings (humidity). If you want to add another cycle, select “NEW PHASE”, or press the “C” (cycle) icon. Insert the next cycle’s number using the knob, and then proceed as described for cycle 1.



8.1 - REGENERATING: NEW PROGRAMS

NOTE: if a temperature value for the core probe is set automatically the (ex. 38°), the time disappears. This happens because it is the reaching of the probe temperature that determines the end of the cycle.

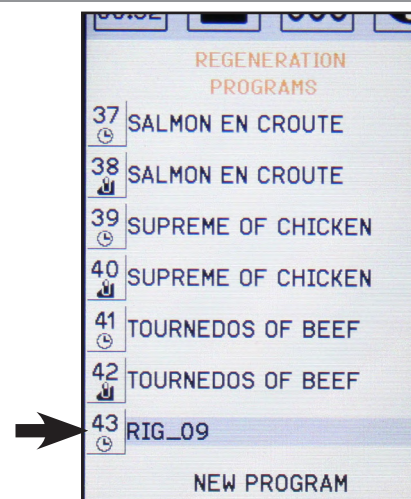
Finally save the program as described in the chapter “Memorization of a program”.



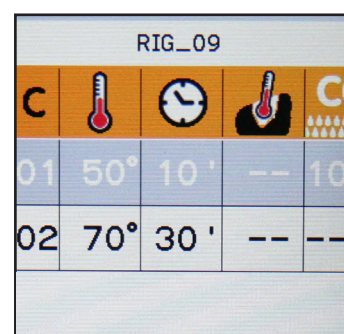
8.2 - REGENERATING: START OF A PROGRAM

On the memorised programs' first screen, select the program you'd like to start-up (e.g. RIG_09) using the Touch Screen or press "ENTER".

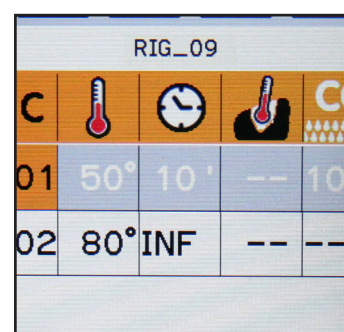
Once the program is entered start it with the key "START/STOP".



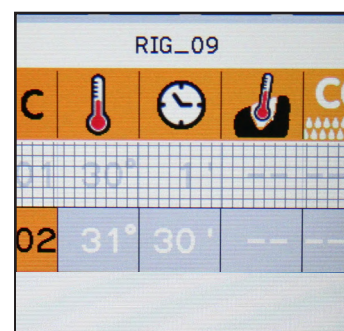
After start-up, the cycle number of the current program will become the same colour as the icons' background, while the time set (10') will decrease.



Once the cycle has finished, the corresponding line will be superimposed by a grid, and a short acoustic signal warning the operator about the completed cycle.



Once all the cycles have finished, an uninterrupted acoustic signal warns the operator about the completed program, and all cycles are superimposed by a grid.






NOTE: once the program has started, you can change the set values while the device is running (always using the Touch Screen, or knob, and the "ENTER" button). Once the program is over, the modified values remain in the local memory; to save them select the icon "SAVE" (see chapter "Memorization of a program").

If the program is exited without saving the parameters return to the initial values.




8.3 - REGENERATION: START OF A PROGRAM WITH CORE PROBE

The programs with a core probe have a different process compared to those without.




Consider a RIG_10 cycle modified with the values in the figure on the side: the second cycle has a core probe set at 50°.

RIG_10				
C				CC
01	90°	--	65°	--
02	80°	INF	--	--

After the program has been started by the “START/STOP” key, the probe’s actual temperature (23°C) will increase until reaching the settled value (65°C).

RIG_10				
C				CC
01	24°	--	23°	--
02	80°	INF	--	--

When the core probe reaches the settled temperature (65°C), the 1st cycle will finish and the corresponding line will be superimposed by a grid.

RIG_10				
C				CC
01	90°	--	65°	--
02	80°	INF	--	--

The 2nd cycle automatically begins; in our example, cavity temperature remains at 80°C.

8.4 - REGENERATING: MODIFICATION OF PRE-SET PROGRAMS

All the programs stored by the manufacturing company, and found inside the regeneration menu, can be modified and saved.

Select the program to be modified using the knob, for example “ROAST BEEF”. Access the program’s settings display using the Touch Screen or by pressing “ENTER”.

The display shows the program with all its various values.

Choose the cycle to be modified using the Touch Screen (e.g. cycle 1).

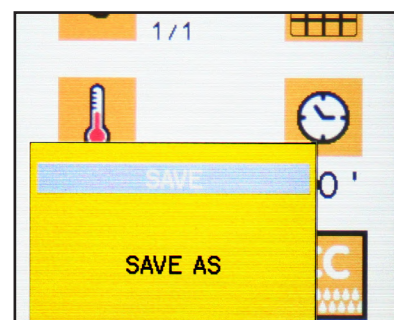
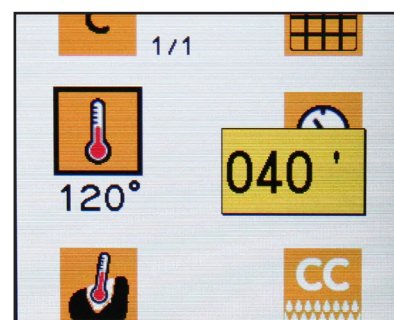
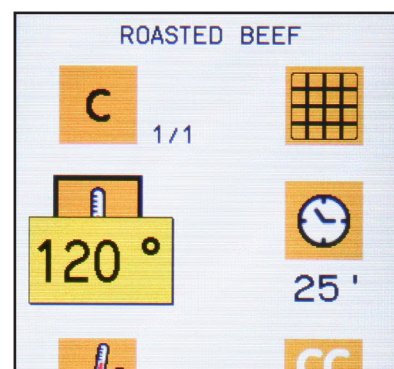
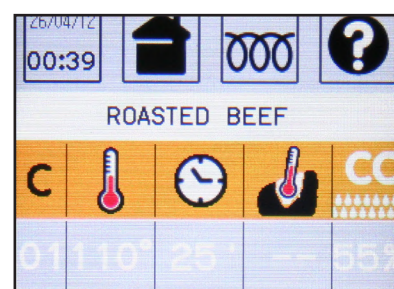
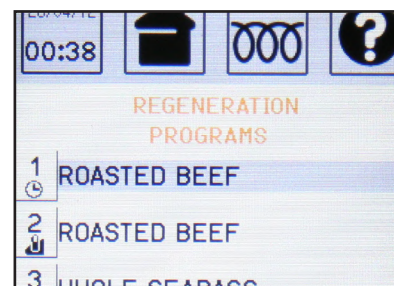
A settings screen will appear with 6 icons.

Select the temperature icon, and access the change values screen (e.g. 120°). Change the value using the knob, and press “ENTER” or the icon itself.

Pass to the time parameter and modify it as for the temperature.

Proceed to modify other settings (humidity). If you want to add another cycle, select “NEW PHASE”, or press the “C” (cycle) icon. Insert the next cycle’s number using the knob, and then proceed as described for cycle 1.

Finally save the program as described in the chapter “Memorization of a program”.



This operation allows holding a cooked or regenerated product at temperature that allows to serve the product “with the right heat”.

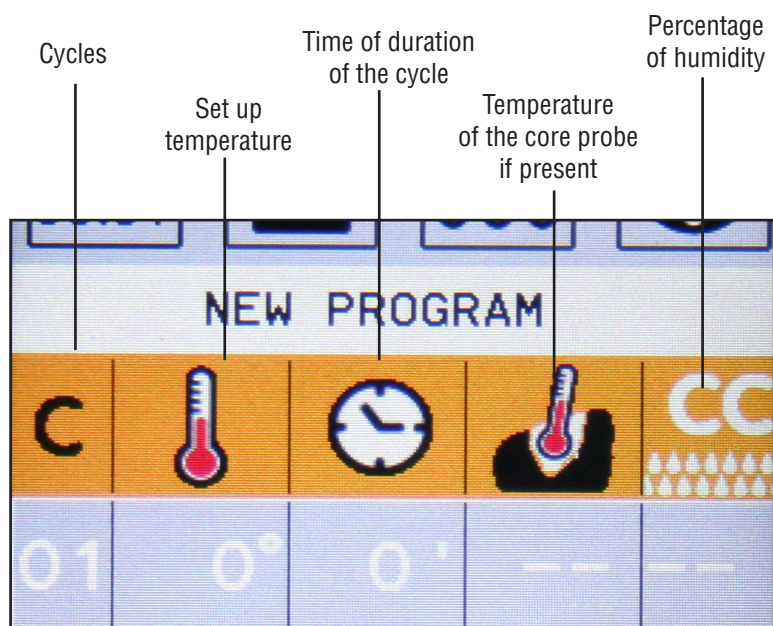
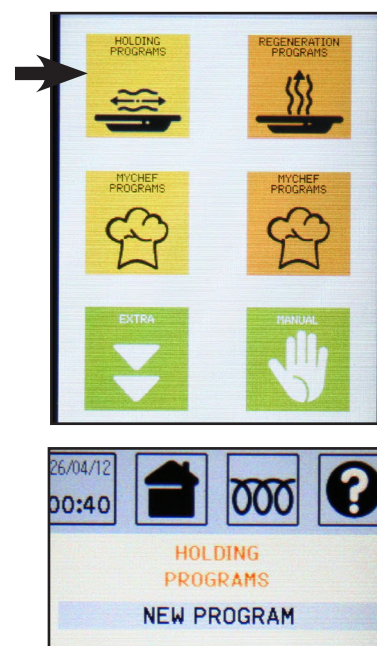
Select the operation “HOLDING” by pressing the corresponding icon on the Touch Screen display to access these programs’ screens.

a “NEW PROGRAM” screen appears. Press the option “NEW PROGRAM” using the Touch Screen, or “ENTER”, to insert a new holding program.

It takes you to a description of the holding table:

Up to 200 programs can be entered (including holding programs).
Each program can contain 9 cycles.

It takes you to a description of the holding table:



Description	Temperature °C
Meet	
Roast beef – rare	51°
Roast beef – medium/ good cooked	68°
Breast of beef	71°-79°
Steak – grilled/in frying pan	60°-71°
Chop – beef or pork	71°
Veal	71°-79°
Ham	71°-79°
Pork	71°-79°
Lamb	71°-79°
Poultry	
Chicken – fried/baked	71°-79°
Duck	71°-79°
Turkey	71°-79°
In general	71°-79°
Fish – sea food	
fish – fried / baked	71°-79°
Lobster	71°-79°
Crayfish - fried	71°-79°
Baked articles	
Bread / Rolls	49°-60°
Sundries	
Steweds	71°-79°
Mixing	27°-38°
Fried eggs	66°-71°
Deep frozen dishes	71°-79°
Starter	71°-82°
Pasta	71°-82°
Pizza	71°-82°
Potatos	82°
Ones dishes	60°-74°
Sauces	60°-93°
Soup	60°-93°
Vegetables	71°-79°

The indicated temperatures are only approximates

9.1 - HOLDING: REALIZATION OF A NEW PROGRAM

Using the knob, scroll down all the recipes until you reach “NEW PROGRAM” which is located at the bottom of the memorised programs’ first screen. Select “NEW PROGRAM” using the Touch Screen or by pressing “ENTER”.

It gives you access to the new program screen.

Now, proceed with setting the various parameter values by selecting cycle 1 and pressing “ENTER” or using the Touch Screen. A setting screen will appear with 6 icons.

Select the temperature icon, and access the change value screen (e.g. 50°). Change the value using the knob and press “ENTER” or the icon itself.

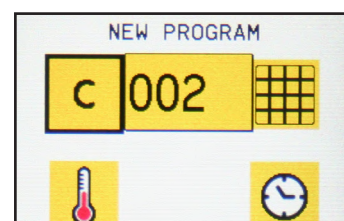
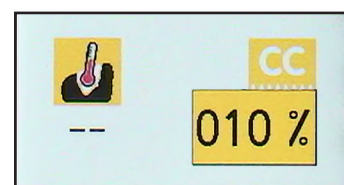
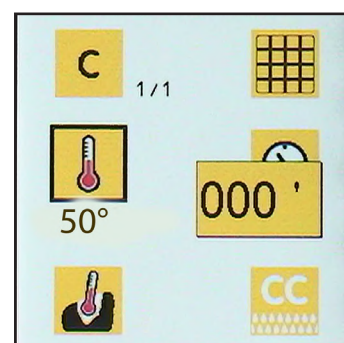
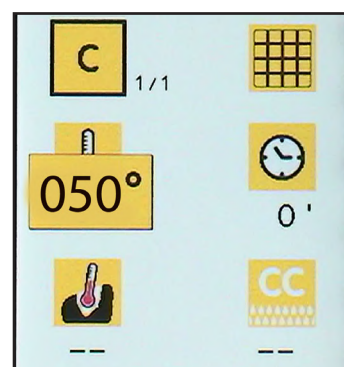
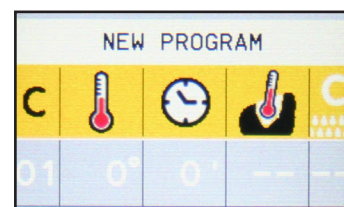
NOTE: To return to the table screen, press the icon



Pass to the time parameter and modify it as for the temperature.

NOTE: If INF is set, other cycles cannot be added.

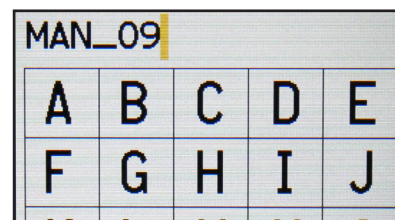
Proceed to modify other settings (humidity). If you want to add another cycle, select “NEW PHASE”, or press the “C” (cycle) icon. Insert the next cycle’s number using the knob, and then proceed as described for cycle 1.



9.1 - HOLDING: REALIZATION OF A NEW PROGRAM

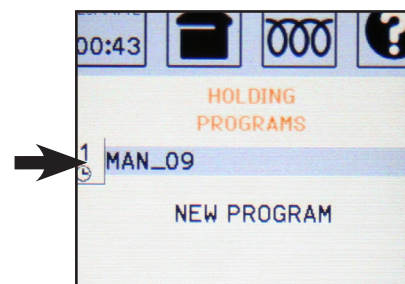
NOTE: if a temperature value for the core probe is set automatically the (ex. 38°), the time disappears. This happens because it is the reaching of the probe temperature that determines the end of the cycle.

Finally save the program as described in the chapter “Memorization of a program”.

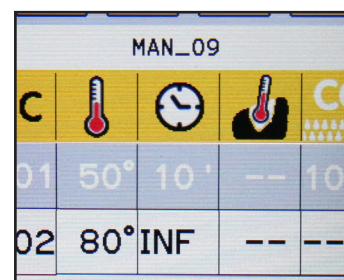


9.2 - HOLDING: START OF A PROGRAM

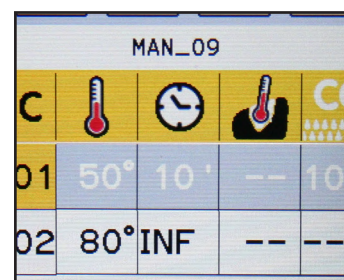
On the memorised programs' first screen, select the program you'd like to start-up (e.g. MAN_09) using the Touch Screen or press "ENTER".



Once the program is entered start it with the key "START/STOP".

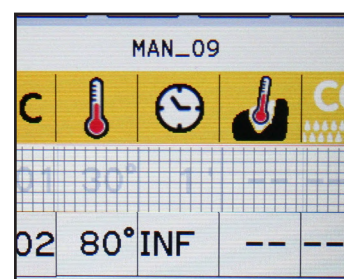


After start-up, the cycle number of the current program will become the same colour as the icons' background, while the time set (10') will decrease.



Once the cycle has finished, the corresponding line will be superimposed by a grid, and a short acoustic signal warning the operator about the completed cycle.

Once all the cycles have finished, an uninterrupted acoustic signal warns the operator about the completed program, and all cycles are superimposed by a grid.



NOTE: once the program has started, you can change the set values while the device is running (always using the Touch Screen, or knob, and the "ENTER" button). Once the program is over, the modified values remain in the local memory; to save them select the icon "SAVE" (see chapter "Memorization of a program").

If the program is exited without saving the parameters return to the initial values.

9.3 - HOLDING: START OF A PROGRAM WITH PROBE AL HEART

The programs with a core probe have a different process compared to those without.

Consider a MAN_10 cycle modified with the values in the figure on the side: the second cycle has a core probe set at 50°.

MAN_10

	C	Thermometer	Clock	Thermometer	CC
01	90°	--	65°	--	
02	80°	INF	--	--	

After the program has been started by the “START/STOP” key, the probe’s actual temperature (23°C) will increase until reaching the settled value (65°C).

MAN_10

	C	Thermometer	Clock	Thermometer	CC
01	23°	--	23°	--	
02	80°	INF	--	--	

When the core probe reaches the settled temperature (65°C), the 1st cycle will finish and the corresponding line will be superimposed by a grid.

MAN_10

	C	Thermometer	Clock	Thermometer	CC
01	90°	--	65°	--	
02	80°	INF	--	--	

The 2nd cycle automatically begins; in our example, cavity temperature remains at 80°C.

This function, called “MY CHEF”, (for the various holding, regeneration, cooking, etc) lets the chef memorise customised programs, and always makes them available for easy start-up.

One program, created as described in the previous chapters pertaining to the various functions (holding, regeneration, cooking, etc.), can be saved in (MY CHEF) favourite programs by pressing the “Add to My Chef” icon as shown in the figure.

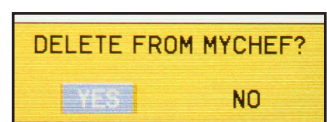
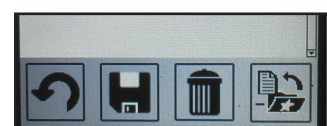
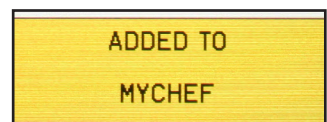
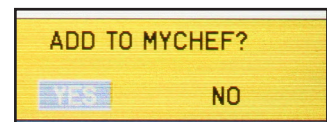
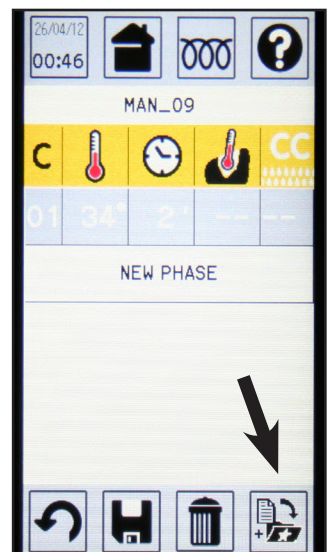
EXAMPLE For example, let’s imagine that a holding program (MAN_09) has been created as illustrated in the figure.

Using the Touch Screen, select the program and enter a description on the main screen. “ADD TO MY CHEF” appears when you press the icon on the lower right.

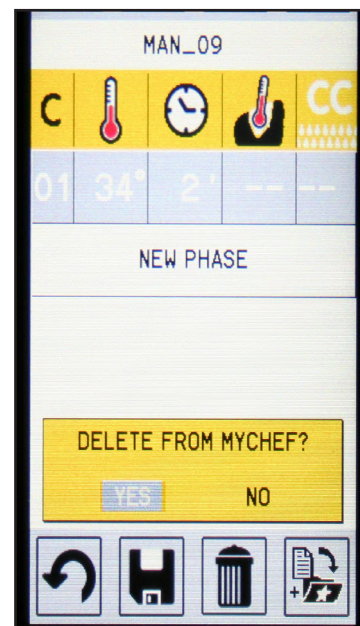
Selecting “YES” causes the confirmation “ADD TO MY CHEF” to appear.

The “Add to My Chef” icon is automatically blocked, indicating that the program has been saved, additionally that the holding programs, also in the “My Chef” chef’s personalised programs.

NOTE: by pressing “Add in My Chef” blocked icon, a pop-up appears which asks if you would like to eliminate the program from “MY CHEF”. The program will still be saved inside the holding programs.



WARNING Programs in MY CHEF are only a partial view of those saved in the various operations’ programs menu (holding, regeneration, cooking, etc.). If a program, which is also present in MY CHEF, is cancelled from the main menu, it automatically disappears from MY CHEF. On the other hand, eliminating a program from MY CHEF causes it to disappear, although not from the main menu where it was originally saved.

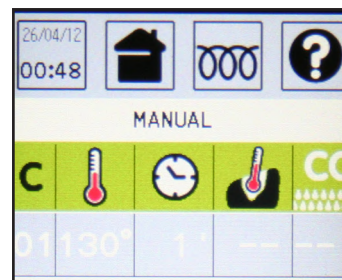


The “MANUAL” function lets you directly access the programming screen in order to create a temporary regeneration or holding program and then save it.

Choose the “MANUAL” function using the Touch Screen to access the manual program’s screen.

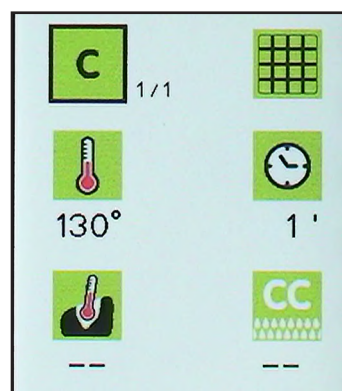


Now, proceed with setting the various values by selecting cycle 1 and pressing “ENTER” or using the Touch Screen. A settings screen will appear with 6 icons.



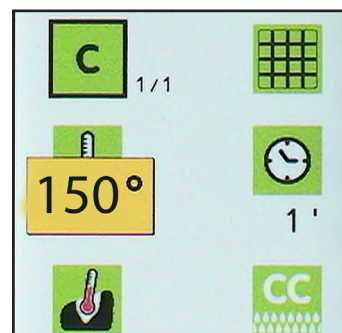
Select the temperature icon, and access the change values screen (e.g. 150°). Change the value using the knob and press “ENTER” or the icon itself.

NOTE: To return to the table screen, press the icon

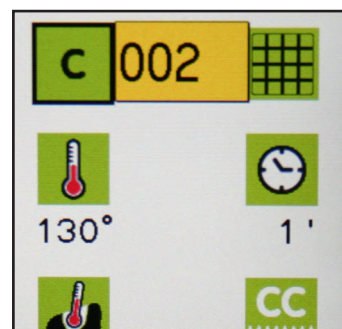


In order to modify the other parameters, repeat the described procedure again.

NOTE: If INF is set, other cycles cannot be added.



Proceed to modify other parameters (humidity). If you want to add another cycle, select “NEW PHASE”, or press the “C” (cycle) icon. Insert the next cycle’s number using the knob, and then proceed as described for cycle 1.



NOTE: if a temperature value for the core probe is set automatically the (ex. 38°), the time disappears. This happens because it is the reaching of the probe temperature that determines the end of the cycle.

Finally save the program as described in the chapter “Memorization of a program”.

ATTENTION: if the program is quit using the “BACK” key the main display reappears (PREHEAT, REGENERATION,, MANUAL) the values previously set up are annulled.

To save the completed program, select the “SAVE” icon. Then a screen appears that shows which type of program to choose. Choose the program type using the Touch Screen. Then save the program as described in the “PROGRAM MEMORISATION” chapter.



The “REFRIGERATED HOLDING” function allows to hold food at a temperature between 0°C and 30°C.

To access the function select the “COLD HOLDING” icon using the Touch Screen. Usually the pre-set value is 3°C.

To set the desired temperature, select the temperature value (3°) using the Touch Screen, and change it using the knob (in the example, it is set to 0°). Confirm with “ENTER” or by pressing the temperature value again.

Press “START” to start-up the program.

NOTE: if a core probe is present, the data shown on the display is only for reading purposes and cannot be altered, as in holding or regeneration, as the device is functioning as a refrigerator.

NOTE: the “REFRIGERATED HOLDING” doesn’t start until the cavity temperature is over 50°C (see also “Warnings and alarms”).
If the cavity temperature is over 50°C, open the door to cool down (at least until 45°C) and start the refrigerated holding only later.

NOTE: the “REFRIGERATED HOLDING” always starts with a delay of 120” from the “START”, because of the internal safety devices of the compressor unit.



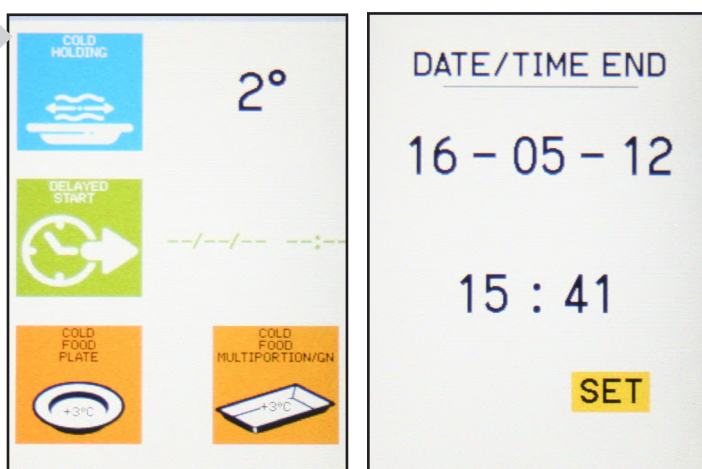


The “COMBINED COLD/HOT” function combines the cold holding cycle with a regeneration cycle that follows. The two cycles are broken up by a delayed start that acts to define the length of cold holding time and the start of the regeneration program.

To access the function, selected the “COMBINED COLD/ HOT” icon using the Touch Screen.



Let's imagine, as an example, setting cold holding to 2°C, and have regeneration start the following day using delayed start. Setting the values as described in the “Delayed Start” chapter.



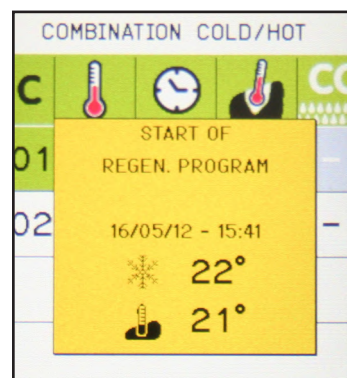
Then select the type of regeneration desired using the Touch Screen; either on plates or multi-ports (it is on plates in the example).

NOTE: recipes must already be memorised as described in the “Regeneration” chapter; otherwise no program will be displayed.

To start the combined program, press “START”.



A screen appears that shows the program's start, indicating current cavity data, and the date and time of delayed start (end of cold holding and start of regeneration).





NOTE: to interrupt the program, press “START/STOP”.

NOTE: the “COMBINED COLD/HOT” cycle will not start if cavity temperature is over 50°C (also see the “Warnings and Alarms” chapter). If the temperature exceeds this value, open the door to quickly cool the cavity (to at least 45°C), and only then should you start the cycle.

NOTE: The “COMBINED COLD/HOT” cycle is always started with a 120” delay from “START” to protect the cooling compressors’ internal safety devices.

Inside the EXTRA section, other functions are grouped together:

- HACCP LOG saving (optional)
- final core temperatures registration (optional)
- programs lock (if enabled)
 - delayed start (if enabled)
- multi-level regeneration (present only on a few models)



14.1 • PROGRAMS LOCK (IF ENABLED)

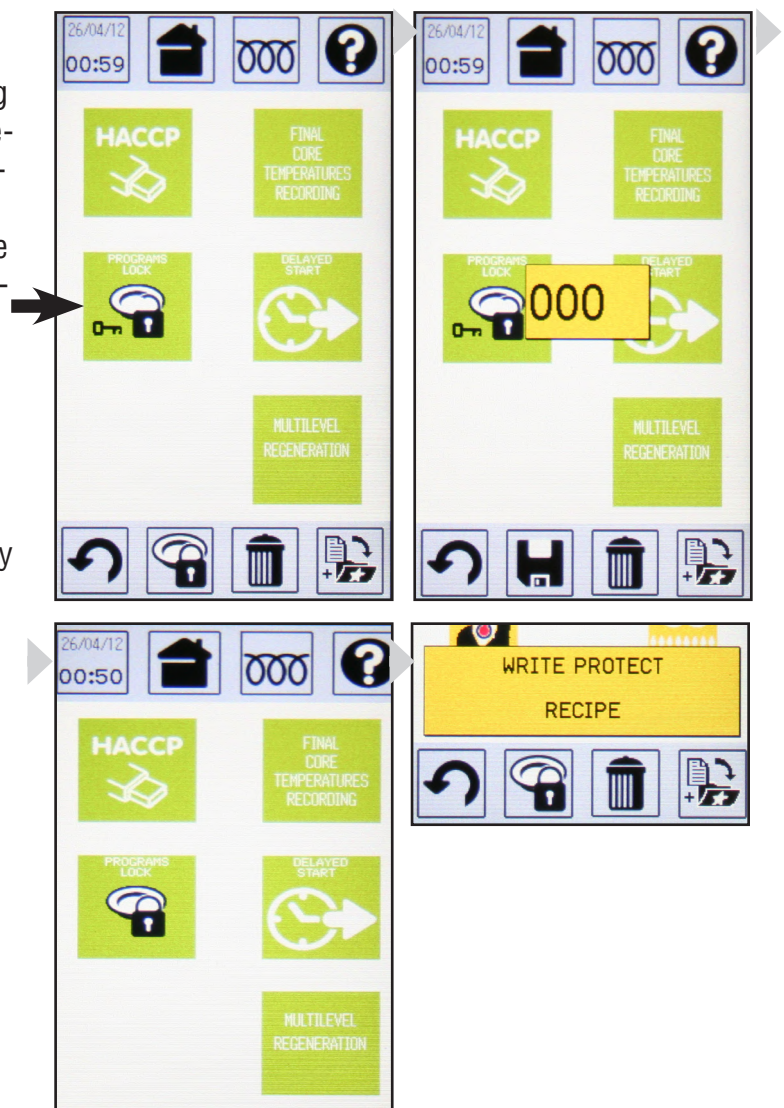
This function locks further modifications and saved program cancellations (recipes), as well as new programs from being saved in such a way that a password is required for access. Ask “Service” assistance to enable this function and password. Press the “Programs Lock” icon using the Touch Screen. A password protected Pop-Up appears to activate the lock.

NOTE: If this function has not been enabled, the phrase “Programs lock not active” appears.

Insert the correct password. When the key disappears from the icon, it means that the programs lock is not active.

From here on, if you try to change a recipe, the phrase “PROTECTED RECIPE” appears.

To remove the lock, return to the “Programs Lock” icon and re-enter the password.



This function allows to subdivide the appliance in several levels and manage the latter independently from one another in terms of time.

Multi-level corresponds with a regeneration of pre-cooked foods and foods taken out of the refrigerator with the possibility to subdivide the cavity into sectors according to the different times needed for the regeneration.

To access this function, select the “MULTI-LEVEL REGENERATION” icon using the Touch Screen.

4 types of subdivisions are available:

“COLD DISHES +3°C”

“FROZEN DISHES -18°”

“MULTI-PORION /COLD GN +3°C”

“MULTI-PORION /FROZEN GN -18°”

MULTI-PORION /GN: cavity subdivision into levels or trays

PLATE: cavity subdivided into compartments (2 per level maximum).

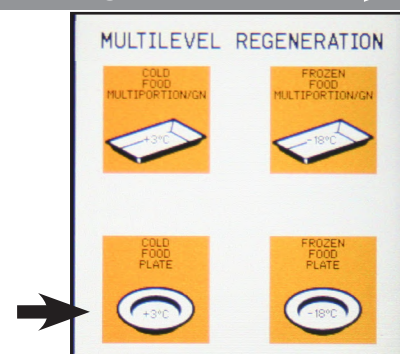
The number of baking tins and plates is different according to the type of appliance; this number is defined automatically by the configuration of the electronic card.



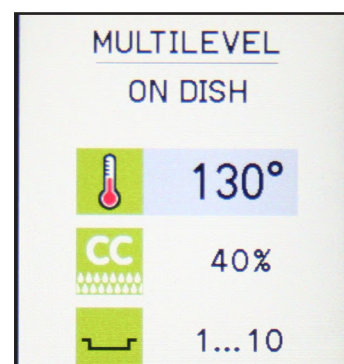
14.2.1 MULTI-LEVEL MULTI-PORION /GN AND PLATES

For example, let's imagine a multilevel on “COLD DISHES +3°C” since it is the same as a “MULTI-PORION /COLD GN +3°C”.

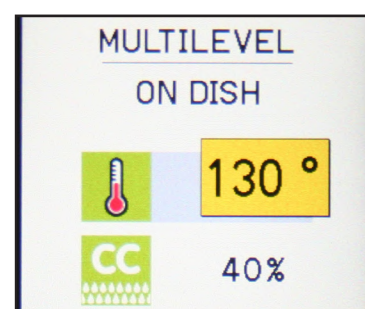
Select the “COLD FOODS” icon using the Touch Screen.



A screen appears indicating the temperature, humidity and number of possible compartments.



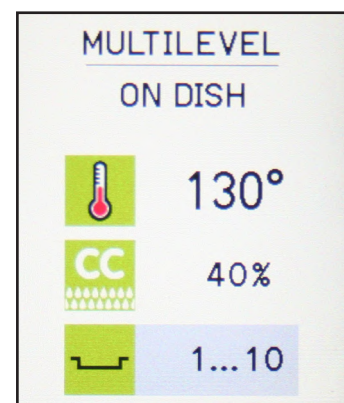
To set the temperature, select the corresponding line for this parameter and press “ENTER” using the Touch Screen or scroller.





In order to modify the humidity value proceed as for the temperature setting.

NOTE: the temperature and humidity set remain constant.



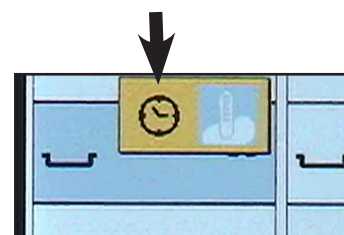
Then select the line for multi-level “PLATE”.

The new screen shows the device’s subdivision into compartments (in example 10).

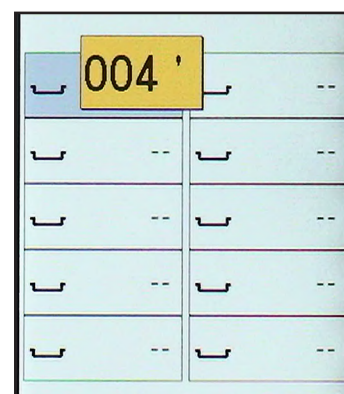


Start with “START/STOP”: the cooking chamber, in this case, it is taken up to 130° with 40% of humidity (values that remain constant in time).

Open the oven, insert the plated dishes to be regenerated, and then close the door. As an example consider placing everything on the first level.



To set the **permanence time** select the 1° level with the scroller and press “ENTER”.
Select the time icon and press “ENTER”.

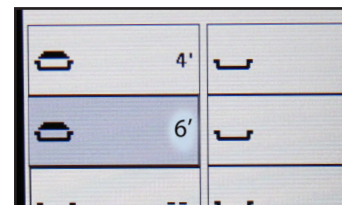
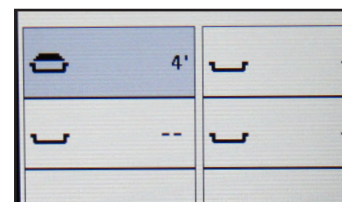


Set the desired value (ex. 4') and confirm with “ENTER”.

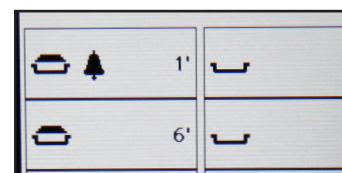


The first level regeneration timer starts automatically and the baking tin icon passes from empty to full indicating that the level has been uploaded. The time begins to decrease.

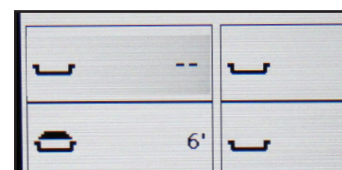
Then it is possible to insert other baking tins on other levels and set, as for the first one, the remaining desired time (ex. 6' on the second level).



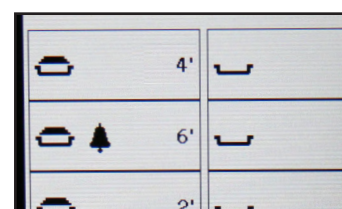
When the level's remaining time is completed (e.g. level 1), an acoustic signal is activated, and a bell icon appears.



Remove the baking tin and confirm the removal pressing "ENTER"; by doing this the bell disappears and the baking tin icon empties.



Now, it is possible to place another tin on the empty level and pressing "ENTER" twice* the cycle restarts with the same settings of the first one that has just ended. In the example on the side, even the second level is ready.



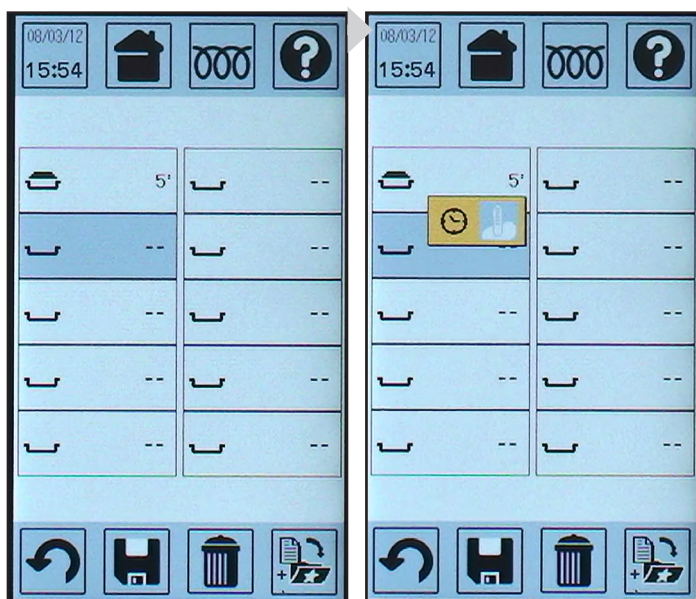
*Pressing "ENTER" once, with the knob it is possible to modify the permanence time (ex. from 2' to 5'). Pressing "ENTER" again the cycle restarts.

ATTENTION: whenever the door is opened the appliance stops (flashing "START/STOP"). Cooking is suspended until the door is shut again.

In the function multilevel, it is possible to set the control even through the core probe.

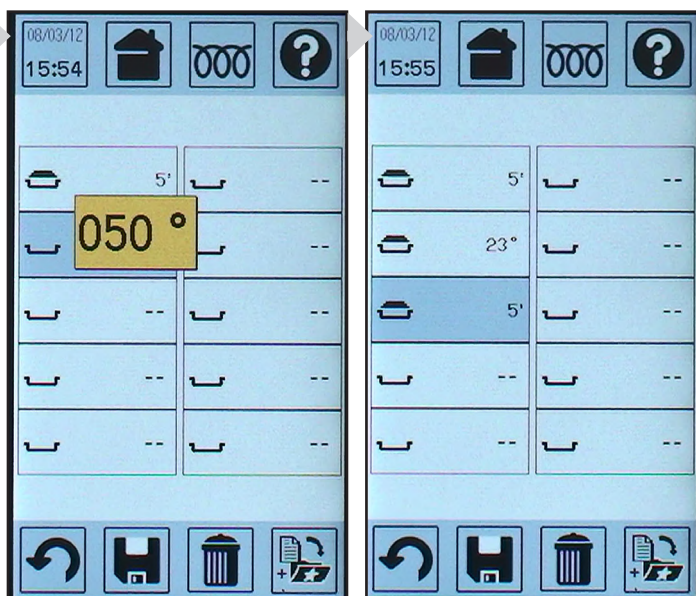
For example, a multilevel on plate is considered: always with appliances in START to select the second plate, press “ENTER”.

Select the icon “core probe” and press “ENTER”.

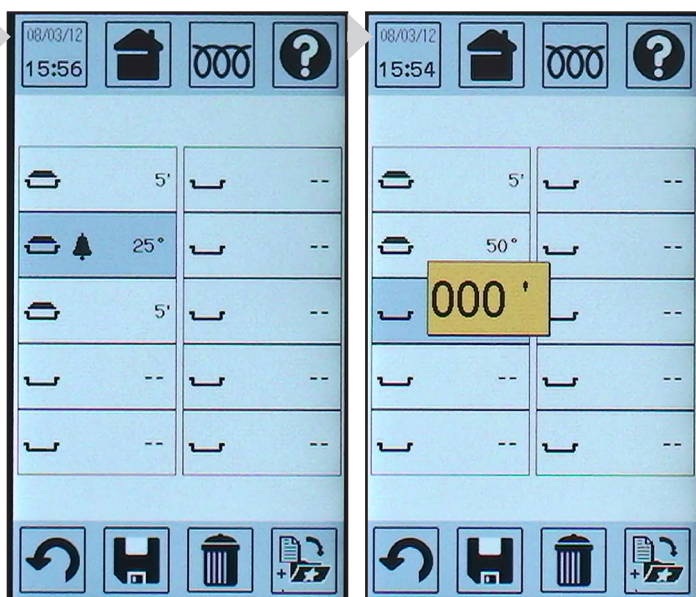


Set the desired temperature (ex.50°) through the scroller and press “ENTER” to confirm.

Place the “core probe” on the second plate, close the door.



When the temperature is reached (50°), the line of the second plate highlights, an acoustic warning activates and the bell icon appears.



NOTE: the setting of the “core probe” for a plate or a level automatically blocks the probe icon on the others in which only the time modification will be possible.

On the units with core probe, the core temperatures can be recorded into different products or positions; this function is helpful on units with USB port saving device HACCP. 30 registrations are available.

To access this function, select the “FINAL CORE TEMPERATURE REGISTRATION” icon using the Touch Screen. A pop-up appears, asking if you'd like to detect product temperature.

NOTE: if this function is not available on the device, the message “Registration not enabled” appears.

You can enter to the recording screen by selecting “YES” and pressing “ENTER” key.

Introduce the core probe on the product and press “START” key.

Before the registration there's an expectation of 10”.

After 10” the core temperature measurement starts and it takes a period of 15”.

Once the temperature is detected, the screen for the second measurement appears automatically.

To save the measurements, press the “Save” icon on the Touch Screen.

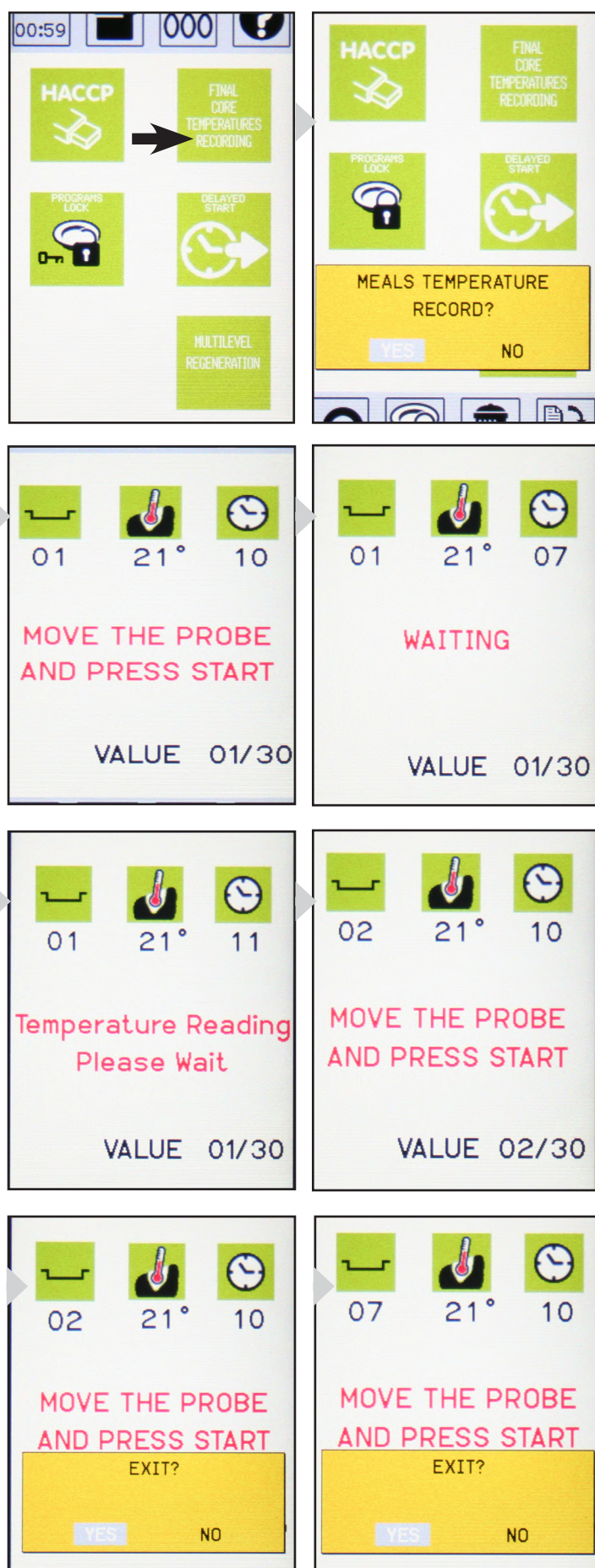
To leave this measuring sequence without saving, press “Back”.

All the registrations are saved on a txt file which could be downloaded from the USB port saving device HACCP (see “LOG HACCP” chapter).

NOTE : during the measurement period of 15”, the core temperature value must be steady; also the variation of 1°C causes the automatically measurement restart.

If after 90” a steady core temperature value is not registered, an error occurs.

NOTE: you can alter the measuring sequence using the scroller; for example, passing from 01 to 06.





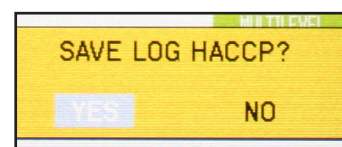
If the device is set, you will also find the HACCP LOG function. It lets you save daily device operations information.

NOTE: if this function is not available on the device, the message “USB port not enabled” appears.



On the first start-up of the day, the machine will ask you to save the HACCP Log on a USB pen-drive. Select “YES” on the Touch Screen or press “ENTER”.

NOTE: Select “NO” if you do not want to save it. The data will stay registered on the card until the memory limit is reached and it is written over.



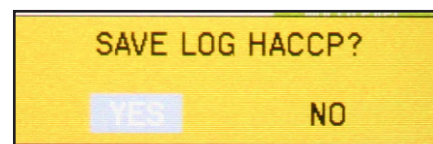
“INSERT USB STICK” indicates to insert the pendrive in the appropriate connection.

Remove ermatic cap and insert the pendrive USB.





Insert the pen-drive and press the icon “BACK”.
The message “SAVE HACCP LOG” will appear.
Select “Yes”.



The file containing HACCP registrations memorised on the card up to that moment are automatically saved. “Log successfully exported” will appear once the saving process is complete.



Important once removed the pendrive USB re-cap the LOG HACCP connection.

NOTE: You can also carry out this procedure, as described above, to save information twice daily by selecting the HACCP Log function inside the “EXTRA” menu.

With the current settings, the internal memory of the PC board can store a maximum of 14 days usage with the equipment that works for 24 hours a day. When the memory is full, it begins to overwrite by itself the first saved data.

***NOTE:** On the saved data files will appear name, day, month and year of the functions (loGGMMAA.txt).

On the equipments with the USB port saving device HACCP there is the possibility to identify the control panel by a numeric code; this is helpful when more than one unit is installed on the same place.
(see also “SERVICE” chapter).

★

LOG HACCP. SOFTWARE: VER293 REV007								
DEVICE GENERIC								
DATE	TIME	RECIPE	CY	TIM	CHA	COR	M/F	STATE
10/05/12	10.27	PR2	01	000	020	022	-	START
10/05/12	10.32	PR2	01	004	099	022	-	-
10/05/12	10.34	PR2	01	006	120	022	-	PRE OK
10/05/12	11.02	ROASTED BEEF	01	000	125	023	-	START
10/05/12	11.07	ROASTED BEEF	01	004	110	023	-	-
10/05/12	11.12	ROASTED BEEF	01	009	102	023	-	-
10/05/12	11.17	ROASTED BEEF	01	014	112	023	-	-
10/05/12	11.22	ROASTED BEEF	01	019	116	024	-	-
10/05/12	11.27	ROASTED BEEF	01	024	100	023	-	-
10/05/12	11.27	ROASTED BEEF	01	025	100	023	-	STOP
10/05/12	11.28	TEMP. MEASURED	064	064	065	---	---	: 01-05
10/05/12	11.28	TEMP. MEASURED	---	---	065	---	---	: 06-10
10/05/12	11.29	TEMP. MEASURED	---	066	---	---	---	: 11-15
10/05/12	11.29	TEMP. MEASURED	---	---	---	---	---	: 16-20
10/05/12	11.29	TEMP. MEASURED	---	---	---	---	---	: 21-25
10/05/12	11.29	TEMP. MEASURED	---	---	---	---	---	: 26-30
END								

You can program delayed start-up for the “Manual” program, for “Preheating” and all the saved recipes inside the “Regeneration”, “Holding” and “My Chef” menus.

To set delayed start-up, select the “Delayed Start” icon inside the “EXTRA” menu. **NOTE:** If this function has not been enabled on the device, the message “Delayed start not enabled” will appear.

Then a screen will appear that indicates the date and time for the delayed start

Using the Touch Screen, you can then access individual entries “day, month, year, hour, minute, set”: they can be modified by turning the knob. Confirm each value by pressing ENTER. Finally, to confirm the setting, select “SET”.

NOTE: if an earlier date/time is entered, or if it is the same as the original one, an “X” will appear to indicate that the information is in error.

The first screen will appear, and on the icons that also show a clock, you can program a delayed start.

Let’s take preheating as an example, as shown in the figure. Select the program at 80°.

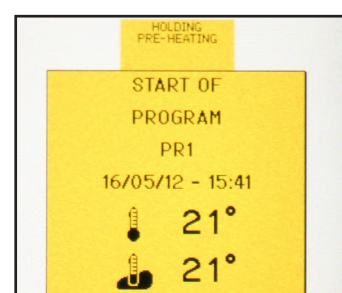
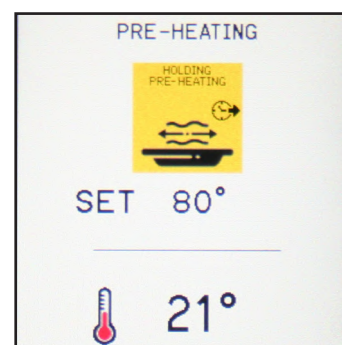
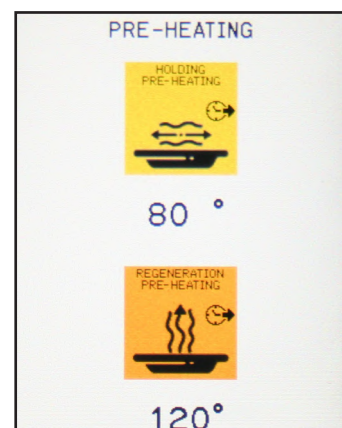
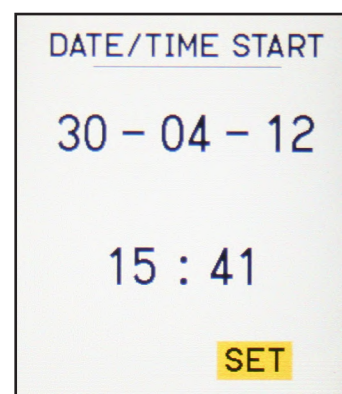
Activate the delayed start by pressing the “START-STOP” key; the “START-STOP” key will flash and a new screen will indicate that the delayed start is active.

NOTE: to disable delayed start, press the “START-STOP” button.

NOTE: to disable a delayed start setting, press the “Home” icon.

Once reached the settled date and time, the program will start automatically and the “START-STOP” key will stop flashing.

NOTE: during the waiting time the display will turn off after about 5 minutes; press any key to activate it again.



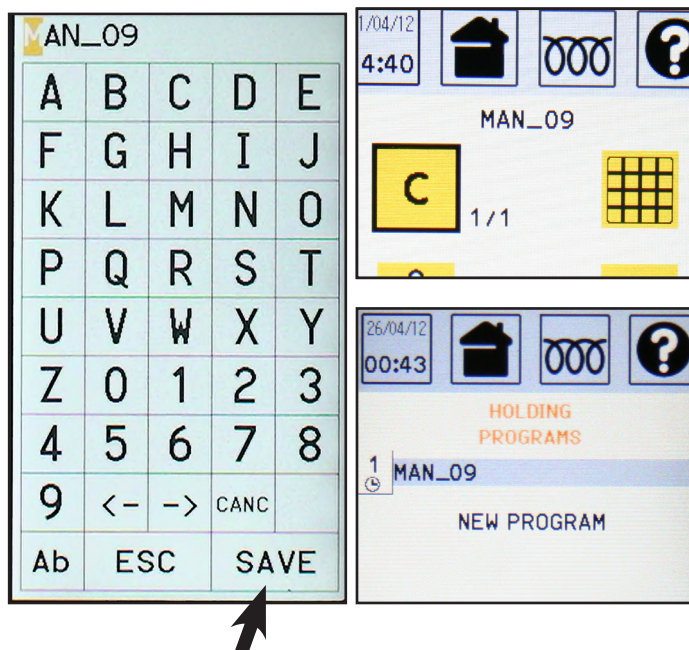
You can program a memorized start-up of the “Manual” program and of all the saved recipes inside the “Regeneration”, “Holding” and “My Chef” menus.



After creating the program (recipe), save it by selecting the icon using the Touch Screen.

A digital keyboard will appear with which you can write the program’s name (the figures represent a program title as an example).

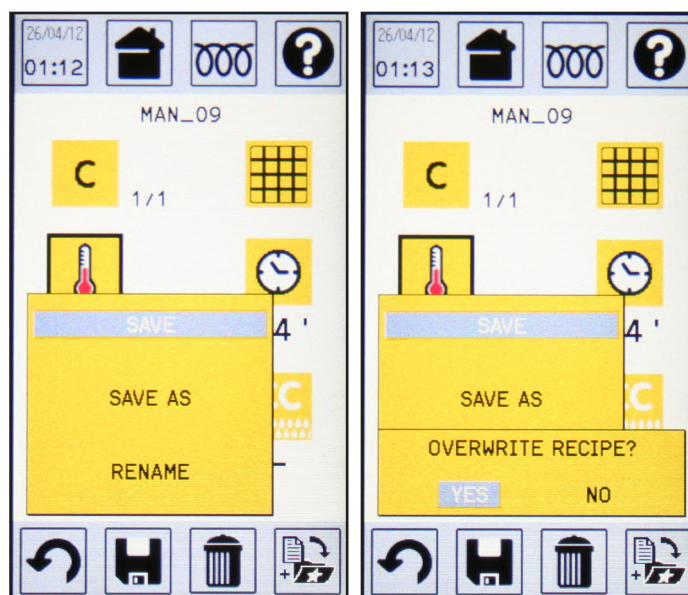
Once you have typed in the new name, press “SAVE” to save it.



NOTE: If an already set program is modified and you try to save it, a message appears asking if you would like to:

- save changes and replace previous values
- save the program with another name
- rename the program

NOTE: modifications made on a program inside the “My Chef” menu will automatically be transferred into the corresponding Regeneration or Holding program as well.



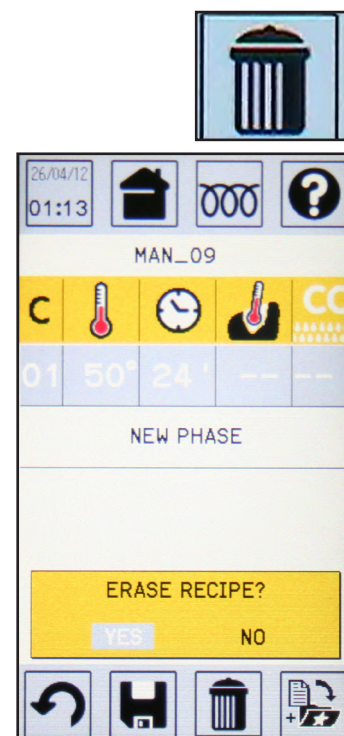
16.1 - CANCELLATION OF A PROGRAM

You can program a delayed start-up of the “Manual” program and of all the saved recipes inside the “Re-generation”, “Holding” and “My Chef” menus.

After choosing the program to cancel, select the icon using the Touch Screen (the figure on the side represents a generic program with an example title).

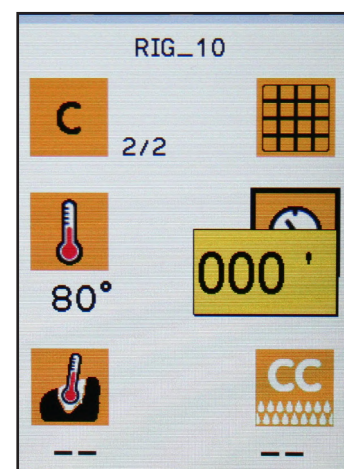
A message will appear asking to eliminate the recipe.

Confirm by pressing “YES” and “ENTER” or by the Touch Screen.



16.2 - CANCELLATION OF A CYCLE

In order to eliminate a cycle from a program, it is sufficient to set the time at 0 and then exit with “BACK”.

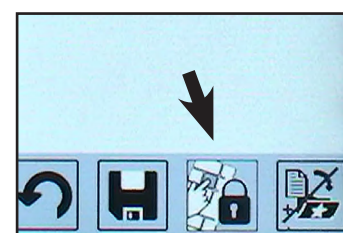


17 • CONTROL PANEL LOCK (IF ENABLED)

After the starting of a program by pressing the “START STOP” key, a lock’s picture appears on the lower part of the screen; all the keys, excluding the lighting one, are disabled.

If you would like to change values during cooking, holding etc., keep the “Keyboard Lock” key pressed for 5 sec. After making the changes, press the “BACK” icon to reactivate the keyboard lock. At the end of the program the modified values remain on the local memory; to save them definitively select the “SAVE” icon (see “MEMORIZATION OF A PROGRAM” chapter).

If you exit from the program without saving modifications, settings go back to the initial values.



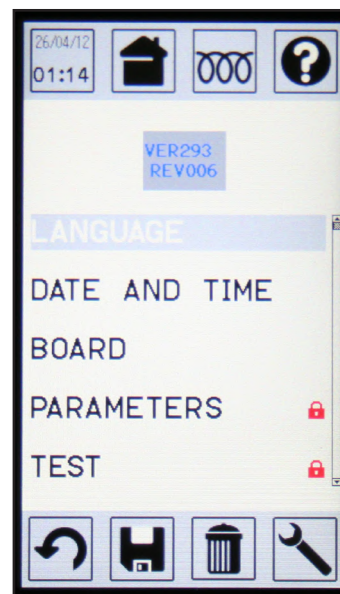
The “SERVICE” screen brings together a series of “service” functions, which can be accessed by selecting the “Service” icon using the Touch Screen.



PARAMETERS, TESTING, MODEL, PROBES and DELETE RECIPES, are all password protected as shown by the symbol to the right of the text. These three functions are to be used exclusively by a qualified engineer.

The “PARAMETERS” function is only partially password protected.

On the top centre of the screen you will find the version of the installed software (e.g. VER293REV002).



18.1 - SERVICE: LANGUAGES

Select the option “LANGUAGES” using the Touch Screen, or knob, and confirm with “ENTER”.

The languages that the user interface has been translated into are shown on this screen. The new language is uploaded and the setting is memorised for future card start-ups by selecting the desired language.

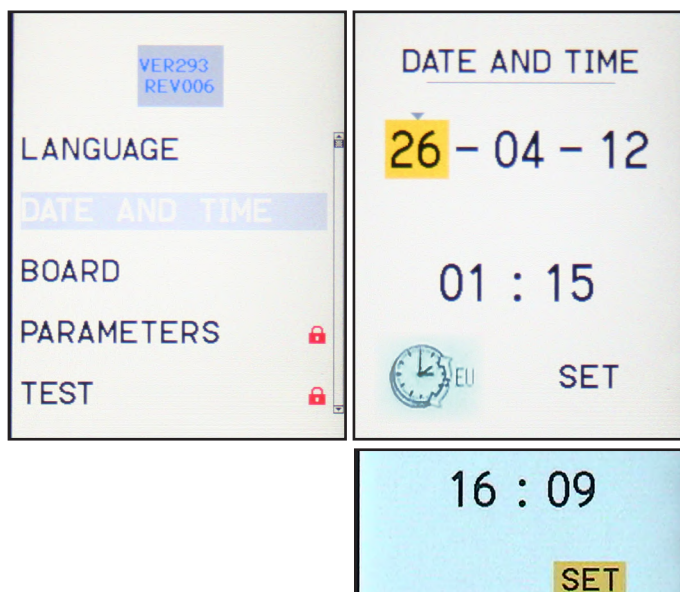


18.2 - SERVICE: DATE AND TIME

Select the option “DATE AND TIME” using the Touch Screen, or knob, and confirm with “ENTER”. Using the Touch Screen, as always, you can then access individual entries “day, month, year, hour, minute, set”: they are modified by turning the knob and pressing ENTER.

NOTE: the new setting is effectively memorized in the inside clock only if ENTER is pressed with “SET” (in this case it returns to the service mode).

Pressing BACK it returns directly to the service without saving the new date and time. If the lower left part contains the clock symbol with forward - backward arrows, it means that the automatic time change from standard time to daylight saving time and vice versa is activated.





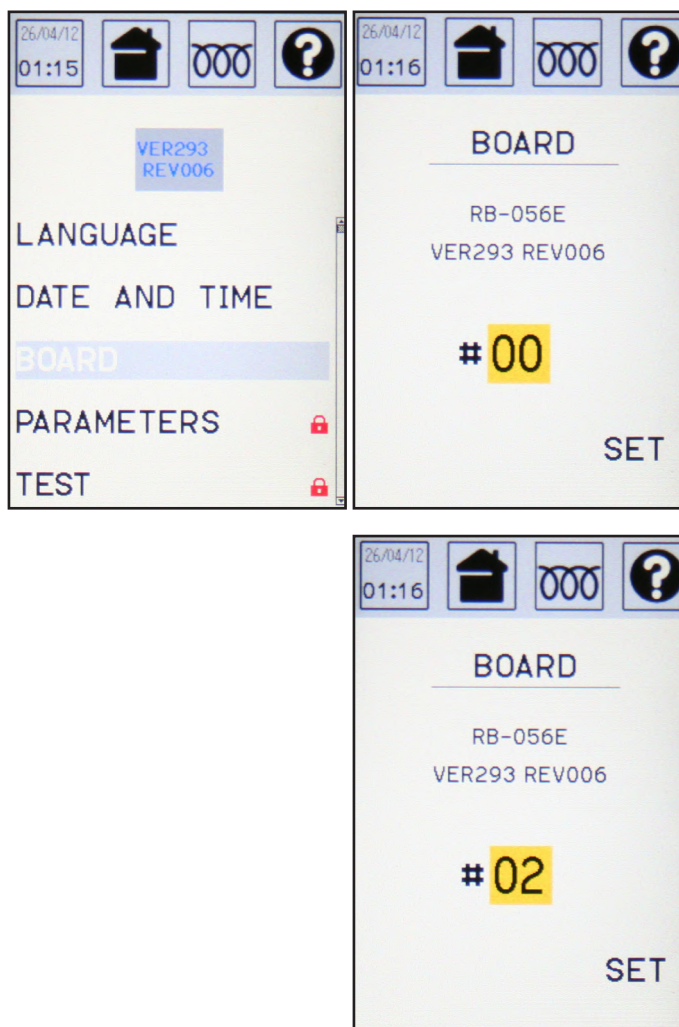
18.3 - SERVICE: OVEN IDENTIFICATION

On the equipments with the USB port saving device HACCP there is the possibility to identify the unit by a numeric code; this is helpful when more than one unit is installed on the same place.

Select the option “CARD” using the Touch Screen, or knob, and confirm with “ENTER” to access.

Give a number to the control panel by using the knob and the “ENTER” key.

Confirm by selecting “SET” and press “ENTER” key.



18.4 - SERVICE: DELETE RECIPES

All recipes will be deleted from the memory by selecting the option “DELETE RECIPES” and inserting the password. The access password can be requested to the Technical Service Assistance.

18.5 - SERVICE: DELETE HACCP

All information present in the memory will be deleted by selecting the option “DELETE HACCP” and inserting the password. The access password can be requested to the Technical Service Assistance.

Upon selecting the option “PARAMETERS”, you will be asked to insert the access password. A few parameters, however, can be viewed even without the password (see table). To view these parameters, press “ENTER” twice when it asks you to enter the password. To save the changes made to every single parameter, select “SET” and press “ENTER”.

Free access parameters

- Parameter 1 = unit of measure (default value = 0)
P1 = 0 °C (Celsius)
P1 = 0 °F (Fahrenheit)
- Parameter 24 = enable probe (core probe)
P24=0 core probe not enabled
P24=1 core probe enabled
- Parameter 26 = enable chamber light
P26=0 light not enabled
P26=1 light enabled
- Parameter 27 = chamber light power-on time (default time = 20 seconds)
P27=0 light permanently on
Maximum time light is powered-on = 255 seconds
- Parameter 31 = alarm buzzer volume (default value = 50)
Alarm's volume level can be set from 0 to 100
- Parameter 32 = button buzzer volume (default value = 30)
P32=0 volume not active (mute)
The button volume value can be set to a maximum of 100
- Parameter 45 = enable saving of HACCP log
P45=0 saving of HACCP log not enabled
P45=1 saving of HACCP log enabled
- Parameter 46 = display contrast (default value = 80)
Contrast level can be set from 25 to 100
- Parameter 63 = enable keyboard lock (default value = 0)
P63=0 keyboard lock not enabled
P63=1 keyboard lock enabled
P63=2 keyboard lock enabled and unlock with password
- Parameter 69 = oven identification number (default value = 0)
A number from 0 to 99 can be set
- Parameter 78 = defines the type of delayed start
P78=0 delayed start enabled with the current date and hour + 1 minute
P78=1 delayed start enabled with the current date and hour of the last delayed start
P78=2 delayed start enabled with the following day and hour of the last delayed start
- Parameter 81= delayed start enabled
P81=0 delayed start not enabled
P81=1 delayed start enabled
- Parameter 83= activate core temperature reading at end of cooking
P83=0 activation of reading at end of cooking not enabled
P83=1 activation of reading at end of cooking by request
P83=0 activation of reading at end of cooking automatic
- Parameter 96 = enable blinking at end of cooking (default value = 0)
P96=0 no blinking enabled
P96=1 blinking on display enabled
P96=2 blinking on display and blinking chamber light enabled
P96=3 blinking chamber light enabled

19.1 - LACK OF WATER

The message “ATTENTION LACK OF WATER”, appears when there is no liquid left in the appropriate can.

Exit by pressing the “BACK” icon.

Fill the tank, if present, with water and restart the program.

Control the main water duct



19.2 - CORE PROBE ALARM

The alarm “ATTENTION NEEDLE PROBE” appears when there is a malfunctioning of this component.

Exit by pressing the “BACK” icon.

Verify that the probe is connected correctly; if positive, contact the assistance centre.



19.3 - CHAMBER PROBE ALARM

The alarm “ATTENTION CHAMBER PROBE” appears when there is a damage or malfunctioning of this element.

Exit from alarms by pressing the “BACK” icon, and contact the service centre.



19.4 - OPEN DOOR


In the case of machines equipped with a “MICRO SWITCH DOOR”, if the door is opened during the operation, the process is stopped, the “START/STOP” button blinks, and an icon appears with the “door” symbol on the lower right of the display.

Close the door to re-start the process.

19.5 - HOT CAVITY

The “CAVITY TOO HOT” message appears when a refrigerated cycle is started (refrigerated holding or combined hot/cold) and the cavity temperature is over 50°C.

Press the “BACK” icon to reset alarms. Open the door to quickly cool the cavity (at least to 45°C). Then, by closing the door, the cycle automatically re-starts as it is held in the memory.

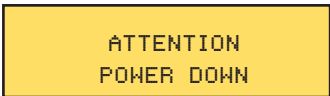


ATTENTION
CAVITY TOO HOT

19.6 - POWER DOWN

If during a program the power supply fails, the cycle breaks; when the power supply recovers, the cycle starts again from the point it was interrupted and a “POWER DOWN” alarm message appears on the screen to warn the user about the cycle’s blackout.

To reset alarms, press the “Back” icon.




ATTENTION
POWER DOWN

19.7 - FOOD HIGH TEMPERATURE

If during a refrigerated cycle (refrigerated holding or combined hot/cold), the cavity temperature, which was dropped below 10°C, rise again over 10°C for some reason, a message alarm “FOOD HIGH TEMP.” appears on the screen to warn about this anomaly.

To reset alarms, press the “Back” icon.



ATTENTION
FOOD HIGH TEMP.

Disconnect the appliance from the mains power supply before carrying out any cleaning operations.

Before using your new appliance clean out the cavity carefully. Do not use acids or corrosive cleaners, wire wool or brushes to clean either the appliance cavity or the external sides (use warm water with a suitable detergent).

Do not wash the appliance with jets of water under pressure.

Thorough daily cleaning helps your appliance regenerate and/or keep warm with perfect, trouble-free results. A clean appliance gives problem-free performance:

- the flavour and smell of the food are unaltered
- the appliance works smoothly and does not smoke
- less energy is consumed
- costly, inconvenient maintenance operations are avoided