Bartscher

CL6040-1 / CL6080-1 / CL6080-2 / CL6080-3

117910 - 117911 - 117912 - 117913

CE EAC

Bartscher

Original instruction manual

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<tr>
<td>📖</td>
<td>**Read this instruction manual before using and keep it available at all times!**</td>
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This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms and integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.

⚠️ **DANGER!**

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.

⚠ WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.

⚠ CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

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1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.

- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.

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• Children should be supervised to ensure that they are not playing with or switching on the appliance.

Supervised Usage only

• Only supervised appliance may be used.
• Always remain in an immediate vicinity of the appliance.

Improper Use

• Unintended or prohibited use may cause damage to the appliance.
• The appliance may only be used when its technical condition is flawless and allows for safe operation.
• The appliance may only be used when all connections are executed according to rules of law in force.
• The appliance may only be used when it is clean.
• Use only original spare parts. Never attempt to repair the appliance on your own.
• Do not introduce any changes in the appliance nor modify it.

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Warning Signs on the Appliance

DANGEROUS VOLTAGE

Dangerous voltage inside. Contact leads to electric shock or burns. Before performing maintenance and cleaning works, the system must be switched off and locked.

Failure to observe these instructions may result in serious injury.

RISK OF BURNS!

This symbol indicates situations where persons must be careful not to touch any hot external surfaces of the oven during operation.

Failure to observe these instructions may result in serious injury.

RISK OF BURNS — hot water and steam!

This symbol indicates situations in which persons must take care not to come into contact with hot water on surfaces and steam which may be generated when the oven is in operation.

Failure to observe these instructions may result in serious injury.

RISK OF BURNS — hot steam!

This symbol indicates situations in which persons must take care not to come into contact with hot steam which may escape during the operation of the oven.

Failure to observe these instructions may result in serious injury.

RISK OF BURNS — handling hot sheets with products!

This symbol indicates situations where persons must be careful when handling hot sheets with hot products and liquids that may fall or spill on a person during loading or unloading. The sticker is part of the scope of supply of the appliance and must be placed at a height of 1.6 m above the installation surface.

Failure to observe these instructions may result in serious injury.

1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

– Baking bread, buns
– Baking cakes

1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

– Processing of unsuitable food products
– Heating of rooms
– Drying clothes
– Storage of flammable objects
– Heating up and warming up of liquids and materials that are flammable, hazardous to health, volatile, etc.

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2 General information

2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

– failure to observe instructions,
– unintended use,
– technical alterations introduced by the user,
– usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

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2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

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3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Version / Characteristics

- Series: CL
- Equipment connection: 3 NAC
- Heating type: top/bottom heating element
- Independent adjustment of top / bottom heating element
- Steam generator: external Steam-Box
- Steaming:
    - set in a program
    - manual
- Parameters per baking phase:
    - pre-hating
    - baking time
    - top/bottom heating element
    - steaming intensity
    - vapour extraction position
- Manual baking time extension
- Automatic switch-on via timer
- Automatic pre-heating
- USB port
- Internal lighting: LED
- Control: touch
- Display:
    - 7" LCD display
    - program
    - timer settings
    - date and time
- Features:
    - programs with all parameters can be copied within the menu
    - programs from other appliances can be imported

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- **Important indication:**
    - installation kit LBO100 is required for the operation of the appliance in single mode (in the case of installation of the appliance in combination with other appliances, the appropriate installation kit must be selected)
    - connection of a softener at the water inlet is always required
    - in the case of water pressure of 3,5 bar and more, a pressure reducer is required

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We reserve the right to implement technical modifications.

Name:	Deck oven CL6040-1
Art. No.:	**117910**
Material:	stainless steel
Baking chamber material:	stainless steel
Number of baking chambers:	1
Capacity, in mm:	1 x 600 x 400
Baking chamber dimensions (W x D x H), in mm:	680 x 420 x 160
Loading height, in mm:	140
Temperature range, max., in °C:	300
Temperature control, in °C increments:	1
Heating power output, in kW:	2,4
Steam generator output, in kW:	1,5
Number of programs: pre-installed / for programming / manually set:	15 / 84 / 1
Number of baking phases:	6
Time setting, from–to, in min.:	1 - 99
Water connection:	R 3/4"
Water supply temperature range, in °C:	10 - 40
Connected load:	4,8 kW | 400 V | 50/60 Hz
Dimensions (W x D x H), in mm:	980 x 900 x 400
Weight, in kg:	98,0

Name:	Deck oven CL6080-1
Art. No.:	**117911**
Material:	stainless steel
Baking chamber material:	stainless steel
Number of baking chambers:	1
Capacity, in mm:	1 x 600 x 800 / 2 x 600 x 400
Baking chamber dimensions (W x D x H), in mm:	680 x 840 x 160
Loading height, in mm:	140
Temperature range, max., in °C:	300
Temperature control, in °C increments:	1
Heating power output, in kW:	4,8
Steam generator output, in kW:	1,5
Number of programs: pre-installed / for programming / manually set:	15 / 84 / 1
Number of baking phases:	6
Time setting, from–to, in min.:	1 - 99
Water connection:	R 3/4"
Water supply temperature range, in °C:	10 - 40
Connected load:	6,5 kW	400 V	50/60 Hz
Dimensions (W x D x H), in mm:	980 x 1330 x 400
Weight, in kg:	131,0

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| Name:	Deck oven CL6080-2
Art. No.:	**117912**
Material:	stainless steel
Baking chamber material:	stainless steel
Number of baking chambers:	2
Capacity, in mm:	2 x 600 x 800 / 4 x 600 x 400
Baking chamber dimensions (W x D x H), in mm:	680 x 840 x 160
Loading height, in mm:	140
Temperature range, max., in °C:	300
Temperature control, in °C increments:	1
Heating power output, in kW:	9,6
Steam generator output, in kW:	3
Number of programs: pre-installed / for programming / manually set:	15 / 84 / 1
Number of baking phases:	6
Time setting, from–to, in min.:	1 - 99
Water connection:	R 3/4"
Water supply temperature range, in °C:	10 - 40
Connected load:	13,8 kW	400 V	50/60 Hz
Dimensions (W x D x H), in mm:	980 x 1330 x 700
Weight, in kg:	233,0

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Name:	Deck oven CL6080-3
Art. No.:	**117913**
Material:	stainless steel
Baking chamber material:	stainless steel
Number of baking chambers:	3
Capacity, in mm:	3 x 600 x 800 / 6 x 600 x 400
Baking chamber dimensions (W x D x H), in mm:	680 x 840 x 160
Loading height, in mm:	140
Temperature range, max., in °C:	300
Temperature control, in °C increments:	1
Heating power output, in kW:	14,4
Steam generator output, in kW:	4,5
Number of programs: pre-installed / for programming / manually set:	15 / 84 / 1
Number of baking phases:	6
Time setting, from–to, in min.:	1 - 99
Water connection:	R 3/4"
Water supply temperature range, in °C:	10 - 40
Connected load:	20,6 kW | 400 V | 50/60 Hz
Dimensions (W x D x H), in mm:	980 x 1330 x 995
Weight, in kg:	329,0

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Appliance Label Description

There are labels on the appliance with important information about the oven and hazardous areas, as shown in the following figure.
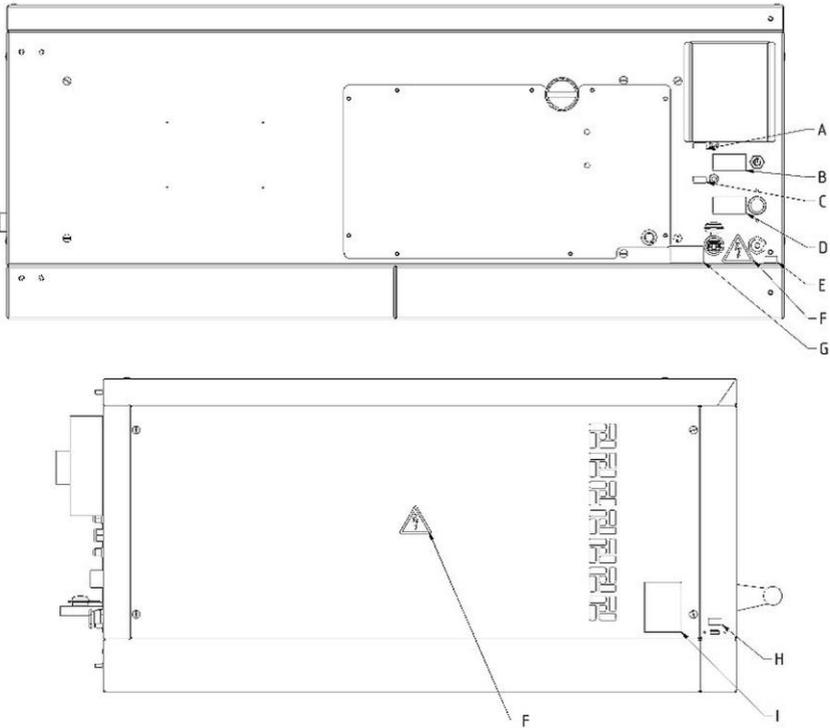
Fig. 1

|					
A	T. FUSE chamber	Baking chamber protection	**B**	HOOD CONNECTION	Hood connection
C	T. FUSE St. generator	Steam generator protection	**D**	SOFT WATER CONNECTION (3 - 3,5 bar)	Water connection
E	⏚	Grounding connection	**F**	⚡	High voltage
G	ETHERNET CONNECTION	Internet connection	**H**	⎓ USB	USB connection
I	Rating plate				
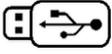
4.2   Functions of the Appliance

Baked goods from a deck oven are baked on the traditional fireclay brick with separately adjustable top and bottom heating elements.

The deck oven distinguishes itself with small temperature losses even with the steaming function. External steam generation system of Steam-Box and fireclay brick are a guarantee of practically unchanged temperature in the baking chamber.

99 programs, 6 baking phases and 6 parameters ensure that work proceeds quickly and without complications.

4.3   List of Components of the Appliance
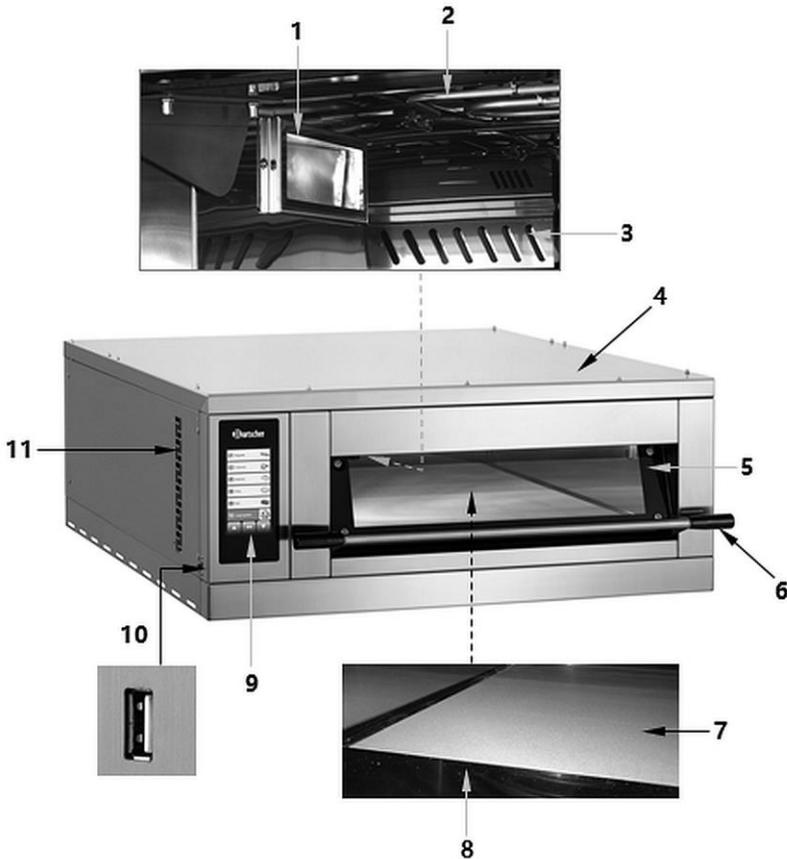
Fig. 2

1. Internal LED lighting	2. Top heating element
3. Thermal processing chamber ventilation openings	4. Housing
5. Appliance door	6. Door handle
7. Fireclay brick	8. Bottom heating element
9. Control panel	10. USB connection
11. Ventilation openings	

5 Installation Instructions

⚠ CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.

5.1 Unpacking and Positioning

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Place of Installation

- The appliance is designed to operate in closed rooms and may not be used in open air nor subject to unfavourable atmospheric conditions.
- The appliance may be used in properly ventilated room in order to avoid excessive accumulation of harmful substances in the air.
- In order to evacuate the hot fumes and odours escaping from the baking chamber, an industrial ventilation hood (or other system ensuring adequate evacuation of the vapours) must be installed above the appliance.
- To ensure fire safety, a fire extinguisher must be installed near the appliance.
- We recommend installing a fire alarm near the oven.
- The surface under the appliance must feature load-bearing capacity suitable for the appliance's weight with maximum load.
- Place the appliance on a stable, even, dry surface that features water resistance and high temperature resistance.
- The installation place must be easily accessible and sufficiently spacious to allow easy operation of the appliance.
- The room in which the appliance will be installed must be prepared in accordance with the manufacturer's instructions. The end customer must provide:

    – a location with adequate minimum clearance from walls and ceiling

    – an electrical connection with appropriate fuses and a main switch located nearby

    – a connection to the equipotential bonding system — separate earth cable

    – a connection to cold water supply with softening system with valve and pipe pressure of 2.5–3.5 bar

    – a condensate drain to drain with a trap

    – a ventilation system and vapour extraction (condensation hood) above the appliance.

- The appliance must be transported to the installation location in packaging, on its dedicated wooden pallet.
- Transportation must be executed with the use of pallet trolley or forklift, observing all safety precautions, in order to avoid the risk of tipping it over. Also, following the operation period, the appliance must be transported on a pallet and manipulate with the highest caution, in order to avoid the risk of tipping it over.
- Remove the external packaging (wooden crate and/or carton box) and utilize it according to regulations in force in the country of installation.

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⚠ CAUTION!

Choking hazard!

> Prevent children from accessing packaging materials, for instance: plastic bags and EPS elements.

- Check if the appliance is undamaged.
- Before positioning the appliance, check the dimensions and exact positions of the electric, water, and extraction connections.
- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels affixed to the appliance.
- Remove all accessories, information materials, and plastic bags from the appliance.
- Check if ventilation openings and fume extractor are not covered nor obstructed in any way.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.

- Never place the appliance directly next to walls, low walls, division walls kitchen furniture, or other surfaces made of flammable materials. Unconditionally observe fire-fighting regulations in force.

- Walls and objects in the vicinity of the appliance must be made of non-combustible materials (e.g. ceramic tiles, steel pallets) or be lined with non-combustible thermal insulation material.

- When it is not possible to maintain the recommended clearance, employ appropriate protective measures (e.g. a film made of a heat-resistant material) that will ensure keeping the wall temperature within the safe range (up to 60°C).

- Position the appliance vertically — to this end, the height of adjustable feet is set with a spirit level.

  ATTENTION!

  Differences in height or tilting may negatively influence the appliance's functionality.

- Minimum clearances must be maintained from walls and combustible objects, as shown in the following figure.
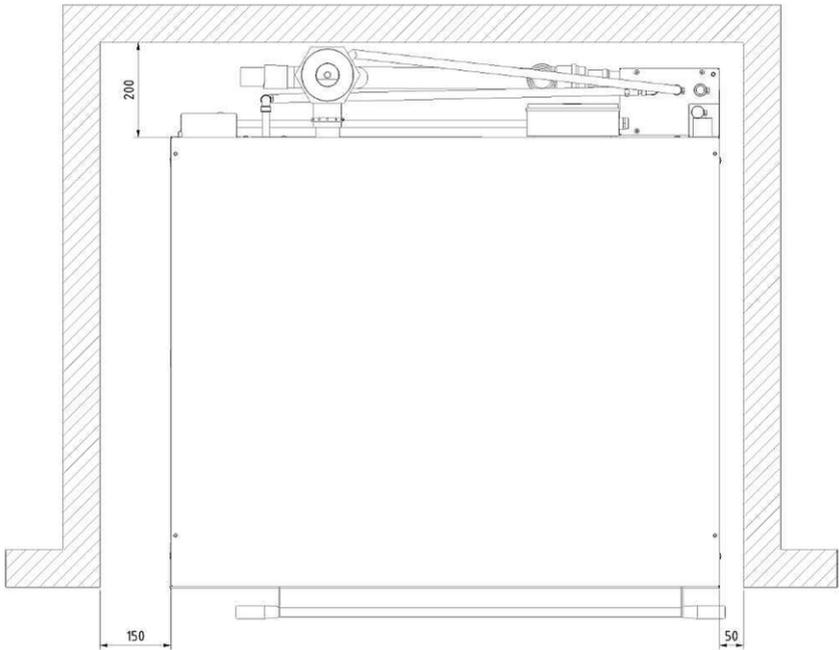
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Fig. 3

5.2   Electrical Connection

• Verify if the technical specification of the appliance (see the rating plate) corresponds to the characteristics of the local electric mains grid.

• The power cord should be laid in a way preventing anyone from threading on it or tripping against it.

WARNING!
The electrical connection of the appliance may only be made by authorised personnel. Safety regulations for the operation of such appliances and national regulations must be observed during installation work.

NOTE!
Please refer to the enclosed wiring diagram for details.

• The 5-pin socket must be fixed to the wall close to where the oven is installed and should be easily accessible.

According to the regulations, the distance between the contacts in the open position must be at least 3 mm. A standardised connection cable with rubber insulation, which is supplied with the oven, must be used to connect the appliance correctly to the 5-pin plug. If the appliance is installed in countries with a different power supply, the cable cross-section will increase accordingly and the cable will need to be replaced.

• The appliance must be earthed in accordance with the safety regulations for electrical equipment.

• Potential equalisation is carried out at the screw marked ⊕, which is located under the cable gland for the electrical connection at the rear of the appliance.

• A separate 5-core cable must be provided for the appliance from the 5-pin socket in the wall to the facility's control cabinet, and its cross-section must correspond to the maximum electrical power of the appliance with adequate protection provided by an automatic circuit breaker.
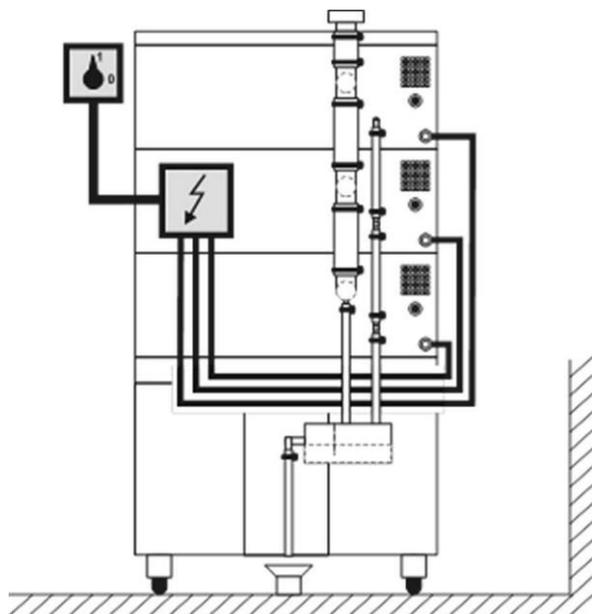
Fig. 4

5.3 Water Connection

1. Make sure that the potable water connection is located close to the appliance.

2. Prior to establishing the water connection, flush with enough water to remove all residues of substances that might be present in tubes, so that they do not enter solenoid valves.

3. In order to utilise the water connection, consider the following information:

   – The water supply connection is located at the rear of the appliance, to the left-hand side. The connection to the distribution network valve can be made using the supplied flexible pipe or with a ¾" threaded pipe. The connection must be made in such a way that it cannot be removed in the event of a pressure overload. Illustration of water connection and water drain is shown in the below Fig. 5.

   – Before connecting the water supply to the oven, install a pressure regulator and set it to 2.5–3.5 bar (50–200 kPa). A filter must be installed before water is delivered to the oven.

   – The on-site water supply must be fitted with a shut-off valve that may be used to shut off the water supply to the appliance.

   – Check the hardness of the water on site or ask your local water supply company.

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ATTENTION!

The appliance must be supplied with potable water to ensure correct operation in order to avoid limescale build-up in the injection lines, baking chamber and steam generator.

**A connection of a softener at the water inlet is always required!**

Fig. 5

Bartscher
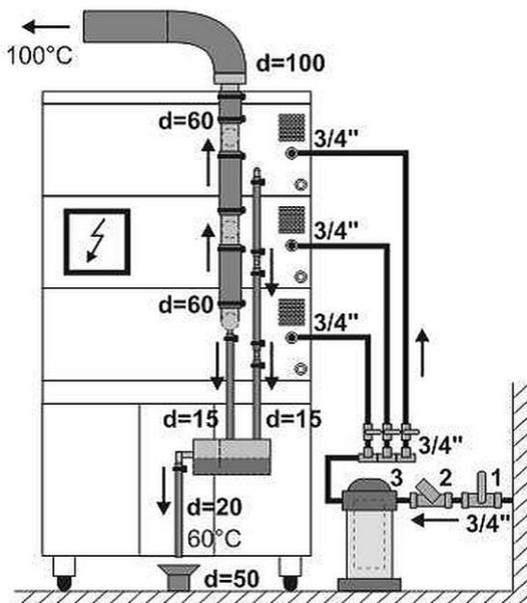
Drain of Condensed Water

WARNING!

The temperature of the steam is very high and can cause scalding on contact with skin or eyes.

Take special care in the area of the vapour extractor and steam generator!

A sufficient amount of water and steam is released from the cooking cabinet during the baking process.

Draining the condensed liquid from the condensation hood requires the installation of an additional rubber hose with a diameter of Ø20 mm, which must also be connected to the tank.

Excess condensation water from the steam generator is drained through additional pipes that are connected to the tank.

Condensation water from the tank is drained through the drain hose of the appliance, which is connected to a heat-resistant hose (Ø50 mm) or a drain pipe in the building floor.

In both cases, a suitable trap is required.

Connection of Condensation Hood

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WARNING!

The electrical connection of the condensation hood may only be made by authorised personnel.

When installing the condensation hood to the appliance, all safety regulations for the handling and operation of electrical appliances must be observed!

- The condensation hood is connected by connecting the hood connection cable (4 x 0.75 mm2) to the cable gland at the back of the appliance. The connection cable is connected to the marked terminals in the electrical part of the appliance. The connection cable is supplied with the condensation hood.

- The connection cable must not come into contact with hot surfaces of the oven.

    NOTE!

    The condensation hood is not included in the delivery of the oven.

6   Operating Instruction

Safety Indications for the User

WARNING!

All persons operating the appliance must be properly educated and trained by authorised personnel and must understand, respect and observe the safety rules and indications in the manual.

The following safety regulations and precautions must be observed when operating the appliance:

- The ovens are intended only for the processing of food, i.e. bread, cakes and other products complying with current food regulations.
- Never use the oven for other products or materials without written permission from the manufacturer.
- Never use the oven to process volatile or flammable materials and liquids (alcohol, thinners, etc.) as this may cause a fire or explosion!
- Unauthorised persons are not permitted to operate the oven.
- Use oven mitts when placing products in the oven and when removing them from the oven.
- Before operating and switching the oven on, make sure that:
    – all safety devices are in place;
    – no part of the oven is damaged;
    – all objects which should not be in or on the oven have been removed;
    – the water supply line is open;
    – the water valve is open;
    – there is a water drain in the thermal processing chamber.

- Do not switch the oven on until you have checked that it is in good working order, observing the health and safety regulations. Any defects or faults which may affect the safety of the appliance must be rectified immediately by authorised personnel or a service company!
- Constant care is required when loading and unloading the oven. Hot products can fall out of containers and burn the operator. Never place liquid products on sheets located higher as they may spill over. Baking sheets with liquid products must not be placed higher than the operator's chest.
- After each baking process:
    – remove all products from the appliance,
    – clean the inside and outside of the appliance,

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    – close the water valve.

- At the end of the working day, disconnect the power supply and close the water tap.
- Disconnect the oven from the power supply before carrying out maintenance and service work.
- Maintenance, service and repair work must only be carried out by qualified personnel in accordance with safety regulations.
- Never use water hoses, high-pressure cleaners, steam cleaners or similar devices to clean the oven.
- After maintenance or servicing of the oven, it is necessary to follow and re-check all the above instructions.

⚠ OSTRZEŻENIE

Risk of burning!

During operation, the housing and appliance door become very hot and remain hot for a while after switching the appliance off.

Do not touch the appliance during operation nor immediately after switching it off. Open and close the oven only using the door handle.

To operate the appliance, use handles and elements designed to this end.

Oven sheets heat up considerably during operation.

Use oven mitts or a kitchen cloth when removing baking sheets or containers with food.

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General Description of Appliances

Deck ovens must always be installed on a base. The bases offered by the manufacturer must be ordered separately.

There are 4 deck ovens available:

Deck oven CL6040-1 with 1 baking chamber
Deck oven CL6080-1 with 1 baking chamber
Deck oven CL6080-2 with 2 baking chambers
Deck oven CL6080-3 with 3 baking chambers

Manual Baking

To achieve good baking results, certain conditions must be met: temperature, humidity and time.

The manual baking mode is designed for fast baking in a single phase. This baking mode can be used for simple baking or to manually test a recipe for later programming.

Programmed Baking

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The programmed baking mode is designed for baking in several phases. Up to 99 programmes can be set in the program mode.

The following settings can be configured for each program: program name, sound, image.

In each cooking phase, you can set the time, temperature, steaming, position of the vapour extraction flap or economic mode (ECO).

Functions and baking Characteristics

Heating Element

The air is heated by electric infrared tube heating elements in the bottom and ceiling of the oven. The heating is controlled automatically by electronics and a temperature sensor in the oven.

The temperature can be freely adjusted by the user in the range of 0–300°C, as different products require different temperatures.

Steam

Steam is generated by a steam generator (external Steam-Box) located outside the baking chamber, on the rear wall of the oven.

The steam generator has its own heating elements and water supply. When the baking process begins, the generator pushes the steam into the baking chamber, which evenly moistens the food inside without drawing energy from the baking chamber.

The user can freely set the intensity of the steam. It is important to ensure that the correct amount of moisture is supplied to the products so that they are evenly moistened, as this affects the quality of the products.

Vapour Exhaust

During steaming, a positive pressure is created inside the oven and the excess steam is discharged through the vapour extractor of the appliance. It is also possible to ventilate the oven at any time during the baking process.

Baking Time

The countdown timer shows the time remaining in the baking process. The time can be set according to the user's preference for particular products.

Automatic Oven Preparation Using the Timer

At the set time, the oven starts preparing the baking process to the set temperature values. This function prepares the oven for immediate use. Automatic overnight preparation starts at the time and to the temperature set in the settings.

Interior Lighting

LED lighting is installed on the left-hand side of the oven to illuminate the baking chamber.

Economic Mode (ECO)

Activating the economic mode helps to save electricity by switching the steam heating and baking chamber heating on and off.

6.1   Operation

Control Panel

Fig. 6

Preparation of the Appliance

1. Before starting-up, clean the appliance and its equipment inside and outside observing instructions in section **'Cleaning'**.

2. Connect the appliance to the power supply.

3. Switch the oven on by keeping the ON/OFF switch ⏻ on the operating panel pressed for a few seconds.

The digital display shows the operating hours and the hours remaining until the required periodical maintenance.

After a few seconds, the screen switches to the main menu. The oven is now ready for operation.

Fig. 7

Fig. 8

EN
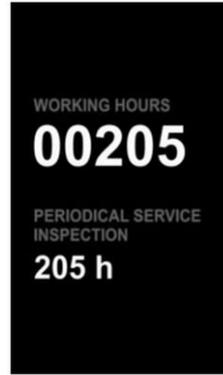
Main Menu Screen / Function Keys and Indicators

The main menu screen offers eight function and status icons, which are displayed in the touch screen.
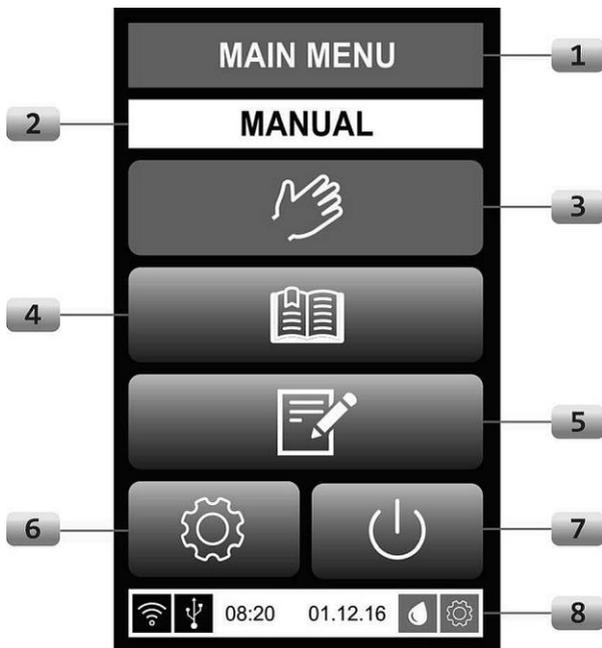
Fig. 9

1. **NAME OF CURRENT SCREEN**
2. **INFORMATION BAR**

    The name of the currently selected function is displayed in the information bar. In the event of an error, the error message is also displayed in the information bar.

3. **MANUAL BAKING MODE**

    The manual baking mode is designed for fast baking in a single phase.

4. **PROGRAMMED BAKING MODE**

    The programmed baking mode allows you to bake by selecting from a list one of the pre-set baking programs.

5. **BAKING PROGRAM EDIT MENU**

   This menu enables the user to activate or deactivate pre-set programs, create new programs or edit the parameters of existing programs.

6. **SETTINGS MENU**

   The settings menu gives access to several levels of parameters and information

7. **OFF KEY**

   By pressing and holding this key for a few seconds, the user switches the oven off.

8. **STATUS BAR**

   The status bar shows certain information, e.g.: time, internet connection, USB status, date, periodical maintenance status and water filter status.

Navigation and Colour Messages

Navigation and icon selection may be executed directly by touching icons on the screen.

The **orange** colour is used as an indicator of a current position on the screen.

Function and mode icons have the following features:

Different colours of icons in the main menu screen inform the user of the status of a function. An example of different statuses of one icon is shown in Fig. 10.

EN

| function available | function selected | function locked |

Fig. 10

The **grey** colour of an icon indicates that a function can be activated.

The **orange** colour of an icon indicates that a function is currently selected.

The **dark grey** colour of an icon indicates that a function is blocked and therefore cannot be selected and that it is not available for the product.

Status Bar

The status bar shows the following information:
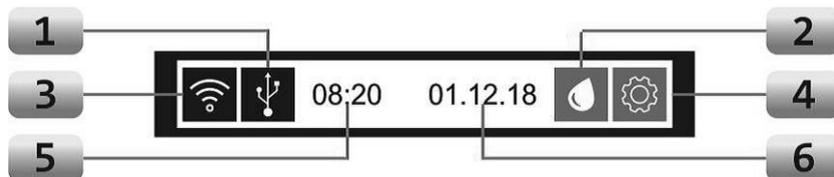
Fig. 11

1. USB connection
2. Water filter
3. Internet connection
4. Periodical maintenance
5. Current time
6. Current date

USB Status Indicators

Information about the colour USB indicator icons:

EN

Black USB indicator
Black colour of the icon indicates no USB communication.

Green USB indicator
Green colour of the icon indicates that USB communication is active and working.

Red USB indicator
Red colour of the icon indicates that USB communication is active, but due to an error is not working.

Internet Status Indicators

Information about the colour Internet indicator icons:

	Black Internet indicator			**Green Internet indicator**
	Black colour of the icon indicates no Internet communication.			Green colour of the icon indicates that Internet communication is active and working.

Red Internet indicator

Red colour of the icon indicates that Internet communication is active, but due to an error is not working.

Water Filter Status Indicator

Information about the colour water filter indicator icons.

Green water filter indicator

Green colour indicates that the water filter does not require maintenance/replacement.

Orange water filter indicator

The orange colour of the filter icon indicates that the filter should be replaced soon and that service should be informed so that replacement can be scheduled in the right time.

EN

Red water filter indicator

Red colour of the filter icon means that the water filter has not been replaced in due time and that it needs to be replaced immediately.

NOTE!

As ovens can be installed in various combinations, the water filter must be checked manually by the user as it is used to supply water to the entire appliance. The filter icon is not an indicator of the water filter status for the entire appliance. Only the combination of information from the filter icon and the manual inspection of the water filter provides reliable information on the status of the water filter.

EN

Fig. 12: Water filter replacement required

Status Indicators for Periodical Service Inspection/Maintenance

Information about the colour service indicators.

Green service indicator

The green colour of the icon indicates that no maintenance is required.

Orange service indicator

The orange colour of the service icon indicates that an annual service inspection will soon be required and that the service company should be notified to schedule maintenance in due course.

Red service indicator

The red colour of the service icon indicates that the annual service has not yet been performed and that it must be performed immediately!

NOTE!

As soon as the icons light up orange, an extra precaution is automatically activated. When the oven is switched on, the 'Periodical Maintenance' or 'Water Filter Change Required' warning appears on the main menu screen.

The warning is displayed and must be acknowledged by pressing the acknowledge key . The oven can then be used. In some cases, for safety reasons, the warning remains permanently active until the inspection is completed. In the meantime, the oven cannot be used.

Fig. 13: Periodical service inspection required

EN

NOTE!

The service icon is only an indication for periodical maintenance. The service icon is not an automatic error recognition system and does not inform the user of errors that occur, as another system is responsible for error recognition, error warning and error rectification.

Manual Baking Mode

The manual baking mode is activated by pressing the 'Manual' key (Fig. 14) in the main menu screen.

Fig. 14

After activation, the MANUAL screen (Fig. 15) shows the functions and baking parameters. Manual operation is always set with the parameters which were used during the last baking. They can be changed each time manual operation is activated.

The MANUAL indicator consists of the following icons: INFORMATION and OPERATION (Fig. 15).

Fig. 15

1. **Name of current screen**

2. **Information Bar**

   Information about the temperature set for the pre-heating.

3. **Pre-Set Baking Temperature, Top Heating Element**

   Pre-set baking temperature indicator for top heating element.

4. **Actual Baking Temperature, Top Heating Element**

   Actual baking temperature indicator for top heating element.

5. **Pre-Set Baking Temperature, Bottom Heating Element**

   Pre-set baking temperature indicator for bottom heating element.

6. **Actual Baking Temperature, Bottom Heating Element**

   Actual baking temperature indicator for bottom heating element.

7. **Set Baking Time**

   Shows information about the set time.

8. **Remaining Baking Time**

   Shows the time remaining in the baking process.

9. **Vapour Extraction Flap Key**

   May be used to open or close the vapour extraction flap.

10. **Steam Generator Steaming Key**

    The steaming intensity is set in intervals between 1 and 20. It can only be set before baking.

    It is not possible to use both steaming systems at the same time, therefore the icon for the steaming system that is not selected is blocked and dark grey.

11. **Manual Steaming Key**

    Allows you to add steam manually.

12. **Undo Key**

    With this key the user can return to the previous indicator or to the main menu.

13. **STOP Key**

    Can be used to stop the pre-heating or baking process (direct activation icon).

14. **ECONOMIC Key**

    By pressing this key, the economic mode is activated.

EN

Setting the Manual Baking Process Parameters

To start the single-phase fast baking process, set the following parameters (Fig. 15):

– baking temperature **210** 🌡

– baking time **05:00**

– vapour extraction flap position ⊢⊣

– economic mode eco

– steam generator steaming 🔲 ¹².

The parameters can be set one by one. They can be edited by pressing the icon on the control panel and setting the value.

Baking Temperature

1. Press the displayed temperature **210** 🌡 icon.

The icon lights up in orange.

2. Select the desired baking temperature by pressing the icon in the pop-up menu that appears in the display.

The temperature may be set up to 300°C.

3. Press the selected icon to confirm the set temperature.

The set baking temperature is displayed at the right-hand side of the temperature bar. The left-hand side shows the current temperature in the oven.

The oven pre-heating is communicated with the colour **200** 🌡 208°C icon.

When the set temperature is reached, the **200** 🌡 208°C icon changes colour to grey.

Baking Time

1. Press the current baking time **05:00** icon.

The icon lights up in orange.

2. Set the required baking time by pressing the icon, and using the keypad in the displayed value setting screen.

3. Press the ✓ icon in the display to confirm the selected baking time.

EN

The selected baking time is displayed on the right-hand side of the time bar.

4. To extend the baking time, during of after the baking process, select the 'Add Time' icon.

The end of the baking process is communicated by an acoustic signal and the 'Baking Finished' message is displayed in the information bar.

EN

Fig. 16: Baking process finished

Steaming

Due to the default settings, the manual steaming [icon] icon is dark grey, and the

steam generator [icon] icon is grey.

It is not possible to use both steaming system concurrently.

Therefore, the non-selected steaming system icon is locked and has a dark grey

background [icon]. When the baking process with generator steaming starts, the manual steaming function may be used manually after the generator steaming is finished.

Irrespective of steaming icons colour, you may select steam generator steaming only.

1. In order to set the required number of steam intervals, press the steam

   generator [icon] icon briefly.

2. Input the required number of parameters, using the keypad in the display pop-up menu.

3. Press the confirmation ✓ icon in the display to confirm the number of intervals.

When the steam generator is warm enough, the icon changes its colour from red

[icon] to white [icon], which indicates that the steam generator is ready.

4. To add further steaming intervals during the baking process, select the manual

   steaming [icon] icon.

EN

Information about the Steam Generator System (Steam-Box)

• Steaming with the steam generator is an intermediate steaming system. Steam is generated in an external steam generator (Steam-Box) and introduced into the baking chamber when it is already hot.

• The main benefit of the steam generator is that it does not decrease the temperature in the baking chamber. Therefore, baking results and oven efficiency are improved.

• The default steaming is set to 0 intervals. To activate the process, set it manually. You may set up to 20 intervals.

Information about the Steam Generator System

– The number of intervals can be set between 1 and 20.

– The information on the number of steaming intervals decreases progressively during the baking process and shows the number of remaining steaming intervals.

– During the baking process, further steaming intervals can only be added via manual steaming by pressing the 'Add Steam' icon.

Steaming Intervals

- Intervals may be selected manually by changing the default steaming system.
- The number of intervals can be set between 1 and 20.
- Information about the number of selected intervals is displayed in the steam icon.
- During the baking process the display shows the number of remaining steaming intervals.
- During the baking process, subsequent steaming intervals may be added by pressing the manual steaming icon.
- The colour of the steam generator icon indicates various system states: dark grey colour of the icon means the function is locked. The grey colour of the icon with a red steam cloud indicates that the steam generator is currently heating up. The grey colour of the icon with a white steam cloud indicates that the steam generator is ready for operation.

Adding Extra Steam During Baking Process

If an additional steaming interval is needed after the baking process has started and the programmed steaming intervals have finished, it can be added by activating the manual steaming icon.

By briefly pressing this icon once, the additional steaming interval is activated.

Holding down the icon activates the additional interval as long as the icon is held down.

NOTE!

The steam may be added only when the programmed intervals have elapsed and the steam generator is re-heated.

The colour of the steam generator icon shows the status of the function:

– the dark grey colour of the icon indicates that the function is blocked,

– the grey colour of the icon indicates that the function is available,

– red colour of the icon indicates that the function is active.

Economic Mode (ECO Mode)

1. Press the economic mode icon.

The icon is lit in orange and the economic mode is activated.

In the economic mode, the oven switches heating elements on and off to reach the lowest power consumption possible.

Vapour Extraction Flap

The vapour extraction flap icon is used to open and close the flap in the vapour extractor in order to evacuate excess steam from the baking chamber if necessary.

1. Press the icon to select the position of the flap.

The colour of the icon indicates the vapour extraction flap position:

– **grey** colour of the icon with an image of a horizontal flap indicates that the vapour extraction flap is closed.

– **orange** colour of the icon with image of a vertical flap indicates that the vapour extraction flap is open.

Starting the Pre-Heating Process

The baking process can be started when the door is closed, there are no errors and the status bar displays the message 'READY'.

1. Press the START key to start the pre-heating phase.

The 'PRE-HEAT' message is displayed in the information bar.

If the oven is cold, the first pre-heating phase lasts for approx. 30 minutes.

If the oven is already operating, the pre-heating for the new baking process lasts up to 10 minutes.

If the steam generator system has been selected, the pre-heating phase includes also pre-heating of the steam generator.

The end of the pre-heating phase is indicated by an acoustic signal and the status of the information bar changes to 'INSERT PRODUCT'.

Start of Baking Process

WARNING! Risk of scalding!

When opening the appliance hot air and steam may escape.

Always open the appliance door with caution, using the door handle.

Always use oven mitts and protective gloves to operate the appliance.

Never put hands without oven mitts into the appliance!

Never slide baking sheets into the oven without oven mitts.

During operation, the housing and appliance door become very hot and remain hot still for a while after switching the appliance off.

Never touch the inside or outside of the appliance door and housing without oven mitts.

Baking sheets get very hot during operation.

Never touch the baking sheets without oven mitts.

EN

- Open the appliance door carefully. When opening the appliance door, move as far away from the oven as possible, as hot air and steam may escape.
- Place the sheets with the products carefully on the baking surface and slide the sheets backwards into the baking chamber. This is important so that the inner glass pane is not damaged!
- Each product on a baking sheet must have sufficient space so that the hot air and humidity can circulate unhindered around each product.
- Always place the baking sheets on the fireclay brick.
- Always use baking sheets that fit the oven and comply with the standards set by the manufacturer.
- Always insert the baking sheets into the oven only after pre-heating.
- Close the appliance door.
- Press the ✓ icon and the baking process starts. The 'BAKING' message is displayed on the information bar.

Possible Actions and End of the Manual Baking Process
  – The set temperature and baking time can be changed at any time.

– When the baking time is changed, the remaining baking time is adjusted automatically.

– The appliance door can be opened at any time. The manufacturer advises against opening the door during the baking process, as this leads to a loss of energy, humidity and baking quality.

– Opening the appliance door interrupts the baking process and the baking time continues to count down while the door is open.

– The end of the baking process is communicated by an acoustic signal and a message on the information bar: 'BAKING ENDED'.

– The acoustic signal can be interrupted by touching anywhere on the screen.

– Quickly, but carefully empty the oven and close the door of the oven as soon as possible so that the oven does not cool down too much before the next baking process.

– To exit the manual baking process, press the [◀◀] icon and the main menu screen will appear on the control panel. The [◀◀] icon is locked during the baking process.

EN

At the end of a working day, always perform the following steps:

– Switch the oven off using the main ON/OFF switch. Do not disconnect the main power supply.

– Clean and dry the baking chamber and the appliance door, as they must be completely dry after use.

– Clean the seal in the appliance door with a damp cloth only (do not use **any cleaning agent**).

Programmed Baking Mode

The programmed baking mode is activated by clicking the 'Programmed Baking Mode' icon in the 'Main Menu' screen (Fig. 9). This opens the list of activated programs.
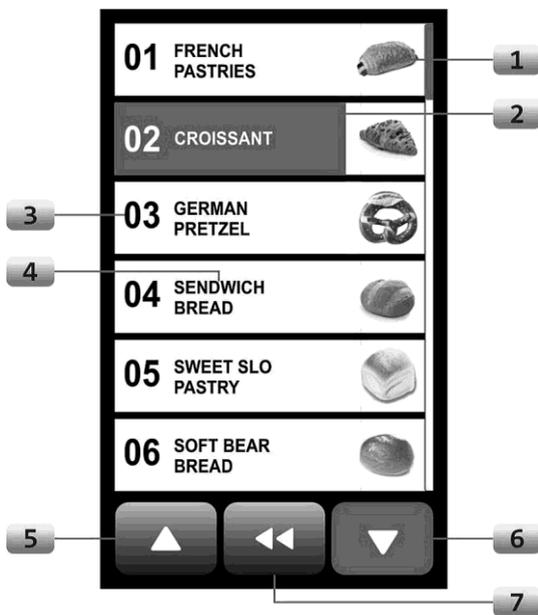
Fig. 17: Program mode

1. Image	2. Selected program
3. Program number	4. Program name
5. Up	6. Down
7. Return to previous menu	

The screen shows 6 programs per page (Fig. 17). Use the Up and Down icons to browse through the list of available programs.

Fig. 18: Baking program

1. Program number
2. Program name
3. Screen change function key
4. Information bar
5. Program time
6. Top / bottom heating element
7. Steam setting
8. Add baking time
9. Vapour extraction flap position
10. Undo key
11. Start key
12. Economic mode key

EN

Editing the Baking Program

You can access the 'Edit Program' list (Fig. 19) by pressing the 'Edit Program' icon in the 'Main Menu' screen (Fig. 9). Ovens allow you to program and activate up to 99 baking programs. Each program may consist of 6 phases of the baking process. Each program has a number, a name, a pictogram and an activation field.
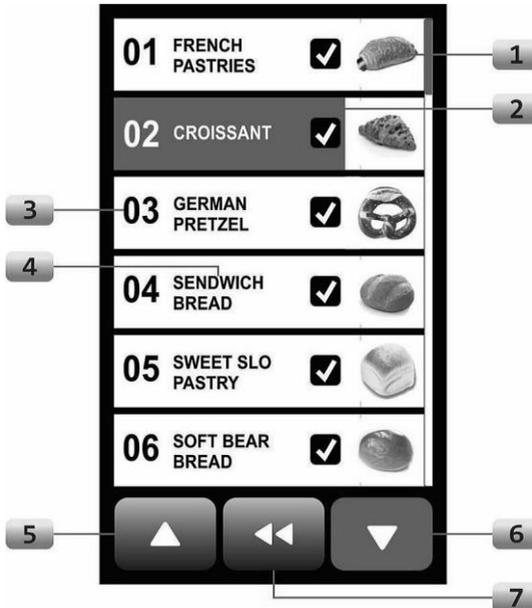
Fig. 19

1. Image
2. Selected program
3. Program number
4. Program name
5. Up
6. Down
7. Undo key

The activation field shows whether or not a program is active and available in the program mode list. If the program is not selected, it does not appear in the list of programs active in program mode.

Changing Program Parameters

The parameters of the first phase differ slightly from those of the other phases. The menu contains the pre-heating temperature in the first line under the numerical symbols. In the other phases, the total baking time is displayed in the first line.

Fig. 20

1. **Program number**

The information bar shows the program number, name and image.

2. **Program name**

The name of the program is displayed.

3. **Program phases**

Each program may have up to 6 phases. The icons are numbered from 1 to 6 and show the number of available phases. White colour indicates an active phase, dim colour indicates that no phase is available for the selected program, orange colour indicates that the display currently shows the parameters in this list.

5. **Preparation function**

In the first phase the pre-heating time is displayed, while in the other phases the total baking time is displayed. When Preparation is activated (ON), the oven prepares itself to the set values of the baking program.

EN

7. **Top heating element temperature**

Shows the set temperature for top heating element. To change the parameter, select the parameter by pressing it. The keypad will appear. Use the keypad to enter the desired value and confirm the selected

temperature by pressing the ✔ icon.

4. **Pictogram**

To change the pictogram, press the pictogram icon in the upper right corner of the screen. A new screen with a list of pictograms will be displayed. Select the desired pictogram. After selecting the desired pictogram, the display automatically returns to the 'Edit Program' message of the selected program and displays the new pictogram already.

6. **Baking time**

Shows the time of the selected baking phase.

8. **Baking temperature**

Shows the set temperature for bottom heating element. To change the parameter, select the parameter by pressing it. The keypad will appear. Use the keypad to enter the desired value and confirm the selected temperature by pressing

the ✔ icon.

9. **Steaming with steam generator**

Shows the set steam intensity. The steam intensity may be set in intervals between 1 and 20.

11. ECONOMIC MODE (ECO) function

Shows the default setting for the economic mode during the baking phase. It may be switched on and off with the ON or OFF options.

13. **Deletion of the recently edited baking phase**

The last active baking phase in the program can be deleted by selecting the 'Delete Last Edited Phase' icon. The action must be

confirmed by pressing the ✔ icon in the pop-up menu that appears in the display.

10. **Vapour extraction flap position**

Shows the flap position set by default during the baking phase. The position may be set to ON/OPEN or OFF/CLOSE.

12. **Undo key**

Icon used to return to the 'Edit Program' menu.

14. **Adding a new baking phase**

Adding a new baking phase to the program is done by pressing the 'Add New Phase' icon. Confirm the

action by pressing the ✔ icon in the pop-up menu that appears in the display.

EN

Adding timer alarms

Five different additional timer alarms may be set for various warnings during the baking process. The timer alarms can be set independently of the main alarm, which communicates the end of the baking process. Select any phase icon except the first phase icon, as the first phase always shows the pre-heating temperature and not the total time.

When the phase icon is selected, the screen with the total time information appears.
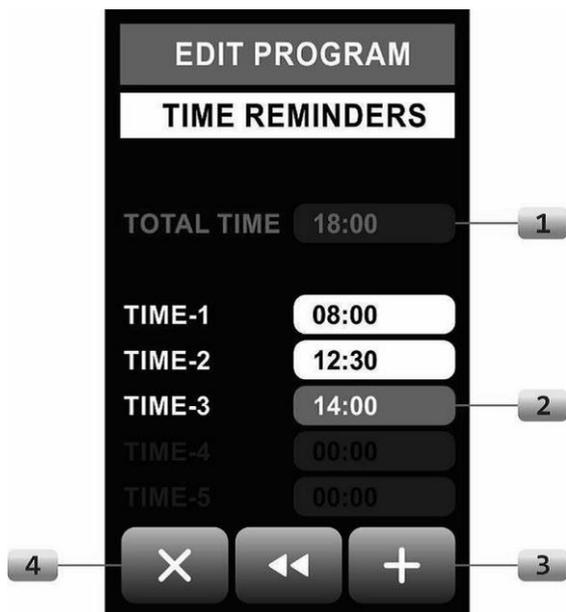
Fig. 21

1. **Total time**

Shows the total baking time of the baking cycle.

2. **Timer alarm**

To set the timer alarm, select the timer icon. A new screen appears where you can use the keypad to enter and confirm the desired value.

3. **Adding a timer alarm**

   Adding a new timer alarm to the
   program is done by selecting the
   'Add New Timer Alarm' icon. The
   action must be confirmed by
   pressing the confirmation icon on
   the pop-up menu that appears in the
   display.

4. **Deleting timer alarms**

   Delete the last alarm that was
   added to the program by pressing
   the 'Delete Last Timer Alarm' icon.
   Confirm the action by pressing the
   confirmation icon in the pop-up
   menu that appears in the display.

Settings Menu

The Settings menu can be activated by pressing the 'Settings' icon in the main
menu screen (Fig. 22). The settings mode includes 10 options (Fig. 23).


Fig. 22
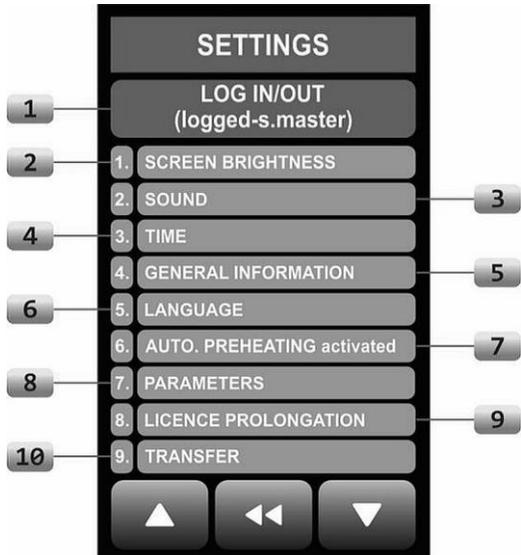
Fig. 23

1. **LOG IN/OUT**

   This option is intended for
   specialised personnel who have
   access rights to locked options.

2. **SCREEN BRIGHTNESS**

   Press the screen brightness icon to
   set the screen brightness.

---

3. **SOUND**

Press the sound icon to set the desired sound using the icons.

4. **TIME**

Here you can set the date (day, month and year), time (hours, minutes and seconds) and day of the week (DOW).

5. **GENERAL INFORMATION**

Displays basic information about the oven, such as oven type, serial number, factory number, manufacturer, year of manufacture, installation date, etc.

6. **LANGUAGE**

Various languages may be selected. Simply select the desired language and return to the menu using the Undo icon. The menu will be displayed in the newly set language.

7. **AUTO. PREHEATING**

This option allows you to set an automatic preparation process at a specific time (e.g., in the morning before the start of the working day). Please read the following section only about the preparation option.

8. **PARAMETERS**

Only qualified personnel may access the parameters and set them from scratch. Access is possible via the Log In/Log Out option.

9. **LICENCE PROLONGATION**

Is an option only available to maintenance and service personnel.

10. **TRANSFER**

Access is possible via the Log In/Log Out option. Allows data to be transferred to or from a USB drive.

EN

Parameter-Settings
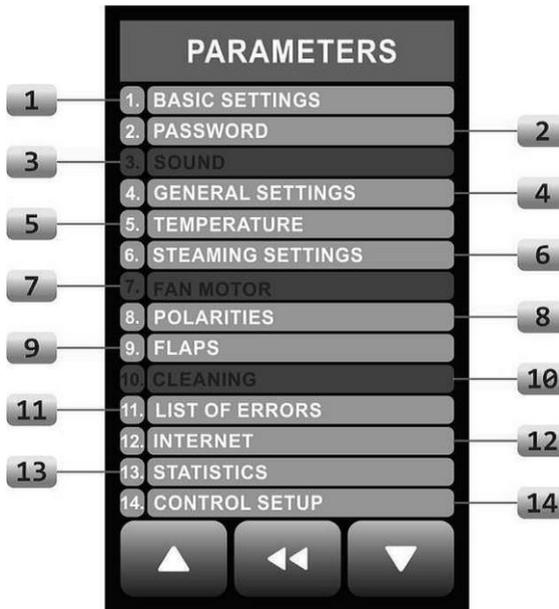
Abb. 24

1. **BASIC SETTINGS**

Settings for temperature units, display mode, locked and manual programs, etc.

3. **SOUND**

Buzzer settings (on/off)

5. **TEMPERATURE**

Setting of maximum and minimum temperatures for steam generator and baking chamber, etc.

2. **PASSWORD**

Passwords for service use.

4. **GENERAL SETTINGS**

Condensation hood settings, door lock, vapour hood flap, steam settings.

6. **STEAMING SETTINGS**

Setting of steam interval time, interval between steam intervals, etc.

7. **FAN MOTOR**

   Option is not available for this model.

8. **POLARITIES**

   Setting of the standard vapour extraction position.

9. **VAPOUR EXTRACTION FLAP**

   Setting the time to open and close the fume extraction flap.

10. **CLEANING**

    Option is not available for this model.

11. **LIST OF ERRORS**

    Summary of all errors and their significance.

12. **INTERNET**

    Internet settings of server addresses, DHCP, Ethernet communication, etc.

13. **STATISTICS**

    All data for man-hours, days to service.

14. **CONTROL SETUP**

    Contains the I/O menu for service.

Activating Timer for Automatic Pre-Heating

Pre-heating the oven is a function by which the appliance is pre-heated before baking. This function reduces the total operating time. Namely, the steam generator needs approximately 30 minutes (counting from a cold state) until it is ready for operation. The settings for automatic pre-heating can be found in fig. down.

EN

NOTE!

The oven pre-heating function can only be set one day in advance. The settings must be repeated in advance for each subsequent day.
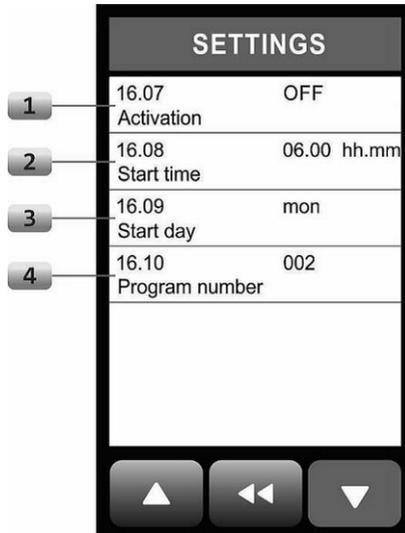
Fig. 25

1. ACTIVATION

Parameter 16.07 can be used to enable or disable pre-heating. If the oven has already been pre-heated, the parameter automatically switches to OFF.

3. START DAY

Parameter 16.09 shows the day on which the pre-heating is activated.

2. START TIME

Parameter 16.08 can be used to set the time by which the appliance should be ready for operation.

4. PROGRAM NUMBER

Parameter 16.10 can be used to select the number of baking programs. (Only active programs can be selected).

Pop-up menu before the oven is switched off:

Fig. 26

1. **DAY SELECTION**
   Indicator of the day for which automatic pre-heating is activated.

2. **TIME**
   Shows the time for which the appliance is ready for operation.

3. **PROGRAM NUMBER**
   Shows the number of the selected program.

4. **SETTINGS**
   Shortcut to the parameter settings for automatic pre-heating.

5. **CONFIRMATION**

6. **CANCEL**

Data Transfer

File transfer is carried out via the USB port.

A USB flash drive is required for file transfer. The volume can be up to 32 GB.

NOTE!

Ensure that the USB flash drive is empty before copying programs to it.

The transfer of programs may only be carried out by authorised personnel with an admin password. Please contact your local dealer to obtain the password.

USB Transfer

1. To transfer a program, go to the main menu.
2. Insert the USB drive into the USB port on the left side of the appliance.

In the main menu, the USB icon in the status bar must be green.

3. When the icon is green, go to Settings, select 'Log In' and use the cook's password.

This will enable **option 9** (Transfer) in Settings.

EN

4. Select the 'Transfer' option.

A new window opens (Fig. 27).

5. To transfer programs to the USB drive, first select the 'Programs'

option (Fig. 28) and press ✓ to download to the USB. When the process is complete, a pop-up menu 'Transfer Completed' is displayed.
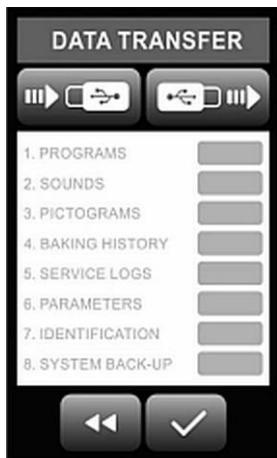
Fig. 27: Data transfer	*Fig. 28: Program selection*	*Fig. 29: Transfer completed*
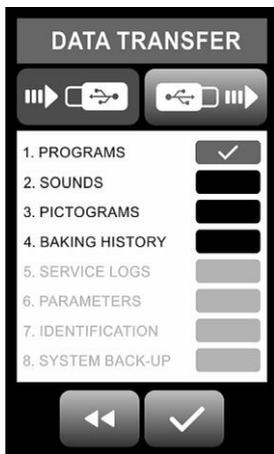
EN

The program is now transferred to the USB drive.

6. If pictograms and sounds are also to be transferred to another oven, 'SOUND' and 'IMAGES' must be selected before transferring. The options 'LOGS' or 'PARAMETERS' cannot be selected with the admin password, as these options are for service only!

7. To import programs from a USB drive, repeat the process, but select ⟨USB icon⟩ and continue with the USB transfer instead.

![Bartscher]

Error Detection

Fig. 30: Manual mode with error display

Fig. 31: Main menu with error display

EN

If an error occurs during the manual baking process, the error message is displayed in the information bar. The information bar shows the name and number of the error that occurred (Fig. 30).

The first phase should be to reset the program.

1. Press the [■] Stop icon to end the baking program.

2. Return to the main menu by activating the [◄◄] icon.

3. In the main menu, press the RES icon (Fig. 31) in the right corner of the information bar, next to the error message.

4. If resetting does not clear the error, contact the service company.

The following table describes the possible error messages:

Error	Name	Error description	Solution
ERR01	TF1	Baking chamber thermal protection	
ERR02	TF2	Steam generator thermal protection	
ERR05	BIM1	Fan 1 motor Pre-heating	
ERR06	BIM2	Fan 2 motor Pre-heating	
ERR07	TP1 OVR	Too high a baking chamber temperature	
ERR08	TP1 UNDR	Too low a baking chamber temperature	
ERR11	TP3 OVR	Overheating sensor	Switch the appliance off, contact the service company
ERR12	TP3 UNDR	Too low a temperature sensor	
ERR27	UnderV. L1	Too low a voltage L1	
ERR28	UnderV. L2	Too low a voltage L2	
ERR29	UnderV. L3	Too low a voltage L3	
ERR46	TP1 OVRHEAT	Too high a baking chamber temperature	
ERR46	TP1 OVRHEAT	Too high a steam generator temperature	

EN

7   Cleaning and Maintenance

7.1   Safety Instructions for Cleaning

• Before cleaning, disconnect the appliance from the power supply.

• Leave the appliance to cool down completely.

• Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.

• Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.

• For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

7.2   Cleaning

Daily Cleaning

EN

> **WARNING!**
>
> **After daily use, the oven must be cooled to room temperature (approx. 25°C) before cleaning.**

The following appliance components must be cleaned daily:

– baking chamber
– fireclay brick
– door seals
– appliance door
– control panel
– LED interior lighting
– used baking sheets

Baking Chamber

1. The baking chamber of the appliance should be cleaned regularly at the end of the working day and more often if necessary. With regular cleaning you may avoid burning leftovers of baked goods and roasts.

2. Clean the baking chamber with a soft, damp cloth and a mild cleaning agent. Observe instructions of the manufacturer of such a cleaning agent.

Fireclay Brick

1. Remove the fully cooled fireclay brick from the baking chamber.
2. Carefully remove residues of burnt food, flour, crumbs, etc., using a scraper for ceramic glass.
3. Use a damp cloth and fresh water to wipe of the food residues and burnt flour from the fireclay brick.

   ATTENTION!

   Never wash the fireclay brick in a dishwasher.

   Do not use any dish-washing cleaning agents nor chemical cleaning agents.

   Do not use a pressure washer.

   Do not use metal wire brushes.

Appliance Door / Appliance Door Seal

1. At the end of each working day, the appliance door seal should be cleaned with a soft, damp cloth.

   ATTENTION!

   Do not use any cleaning agents to clean the seal, as these may dissolve the seal material.

2. Clean the appliance door from inside and outside with a soft, damp cloth and a mild cleaning agent.

Control Panel

Regular cleaning of the control panel is necessary for good performance and good visibility on the screen.

1. Clean the control panel only with a soft, slightly damp cloth.

   ATTENTION!

   Do not use any cleaning agents to clean the control panel.

LED interior lighting lamps

> **ATTENTION!**
>
> **The LED lamps of the interior lighting must be cleaned regularly.**
>
> **Do not look directly into the switched-on LED lamps.**
>
> **Cleaning of the LED lamps is only permitted when the oven is switched off and the interior lighting is not in operation.**
>
> **Cleaning is only permitted when the LED lamps are completely cooled down.**

1. LED lamps should only be cleaned with a soft, damp cloth without a cleaning agent.

Baking Sheets

1. Remove used sheets from the appliance.
2. Clean the sheets observing manufacturers' instructions.

7.3   Maintenance

EN

> **ATTENTION!**
>
> **The following maintenance and cleaning work must only be carried out by qualified and specialised personnel and never by the user of the appliance!**

Cleaning the Oven Electrical Components Off of Flour and Other Soilings

Every 3–6 months, carry out a preventive service inspection of the oven and cleaning inside the electrical parts of the oven (control cabinet). These service inspections and cleaning works should be carried out especially if the regulations for the correct and safe setting up of the oven and safety measures for a safe working environment are not met and observed.

The interior of the electrical part of the oven may contain small amounts of dry flour and other impurities or, in extreme cases, grease, which can seriously and permanently damage the electrical components.

Inspection, disassembly and cleaning of the electrical part of the oven must only be carried out by a qualified electrician, taking into account the following phases:

– cool the oven down to room temperature;

– disconnect the oven from the main electricity supply;

– unscrew the two screws on the left side cover of the oven;

– carefully remove the metal side panels of the oven and, **under no circumstances**, **touch the electrical components**;

– visually inspect the interior of the electrical parts, looking for flour, other soilings, grease or moisture;

– use a vacuum cleaner to clean flour and other soilings; vacuum the entire area thoroughly. **It is necessary to use a vacuum cleaner with a plastic adapter at the ends of the hose. Do not touch the electrical parts (neither with your hands nor with the vacuum cleaner components);**

– after inspection and cleaning, immediately and carefully reposition the side cover in its original position and fix it with screws.

8   Disposal

Electrical Appliance

	Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.