

**MC6040-5 / MC6040-8 / MC6040-10 / HC6040-5 / HC6040-8 / HC6040-10**



**117900 - 117901 - 117902**

**117905 - 117906 - 117907**

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## Original instruction manual

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**Read these instruction manual before using the appliance and keep it available at all times!**

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.

Read this instruction manual before you use the appliance and particularly before you start the appliance to prevent injury or damage. Incorrect use may cause damage.

All important information contained in the operating instructions must be available to the appropriate staff at all time. The operator shall be responsible for their availability.

In addition to the operating instructions, you must comply with the general, legal and other applicable regulations for occupational safety and environmental protection.

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## 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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## 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.

## 1.2 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.
- 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.



### 1.3 Intended Use

This appliance is only intended for use described in the operating instructions, with the supplied and approved components.

Any other use is considered against the intended purpose. The manufacturer shall not be liable for any damage due to unintended use. In such cases the responsible party shall only be the user/operator.

The following is an intended purpose:

- Baking bread
- Baking cakes
- Preparation of suitable food products

### 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.

## 2 General information

### 2.1 Liability and Warranty

The appliance was built in accordance with the current state of the art and recognized technical safety principles. Nevertheless, during its use, there may be a threat to the health and life of the user or bystanders, or the danger of damage to the device or other assets. Warranty and liability claims for personal injury/property damage as well as defects at work are excluded if they can be attributed to one or more of the following causes:

- Use against the intended purpose
- Failure to follow/disregard the instructions and all related information
- Unauthorized structural or technical changes to the device
- Engaging insufficiently trained and insufficiently qualified personnel
- Operation with defective or incorrectly installed safety and protective devices
- Inadequate maintenance or cleaning
- Faults not fixed
- Use of prohibited media, cleaning agents, etc.
- Use of unauthorised spare parts
- Errors in operation or other misuse
- Disasters caused by foreign objects or force majeure
- Destruction of the type plate and stickers relevant for operation and safety

### 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

#### General Description of Appliances

The ovens are designed to process food by means of uniform circulation of hot air in the oven chamber, with the possibility of using steam. Food must always be placed on standard EN 60/40 baking sheets or grates, which are then placed on guide rails.

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

Three standard sizes of convection ovens are available:

Convection ovens HC6040-5 / MC6040-5 with 5 EN 60/40 sheets

Convection ovens HC6040-8 / MC6040-8 with 8 EN 60/40 sheets

Convection ovens HC6040-10 / MC6040-10 with 10 EN 60/40 sheets

#### Guaranteed Top Quality and Even Baking Results

- Extremely fast fan reversing ensures even quality on all levels and on every sheet;
- The integrated electronic fan brake (instantaneous switching the fan off within 1 second) prevents loss of heat energy in the event of a sudden opening of the appliance door and thus a drop in temperature in the baking chamber;
- The possibility to choose between different fan speeds creates optimal conditions for the most delicate and demanding baked goods

#### Intuitive Control

Convection ovens are simple to operate and yet offer a large selection of different settings. The control is simple and user-friendly. The extremely sensitive control unit ensures an optimum user experience.

#### NOTE:

**The following sections in this chapter apply to the HC series convection ovens only (1179005, 117906, 117907)**

#### Multifunction Key Control for Greater Reliability

In addition to using the touch screen, the oven can also be controlled using the multi-function key with multicolour LED lighting. The touch screen and the multi-function key enable intuitive operation with an additional optical signalling.

The multi-function key is an additional option for quickly changing baking parameters and selecting between options.

**Innovative Steaming System — 'ECO S – steam'.**

- Maximum steam processing for the most demanding baking professionals;
- Provides greater volume in baked goods;
- Noticeably longer freshness and reduced crispness of baked goods;
- Optimal system for baking deep-frozen cakes;
- Perfect quality and perfect appearance of baked goods;
- The use of steam does not reduce the temperature in the baking chamber;
- Significantly lower energy consumption;
- Incredibly fast regeneration of the steaming system.

The independently heated steam generator (Steam-Box) allows the preparation of highly efficient steam outside the baking chamber and without consuming the heat energy required for baking.

Since heat energy is supplied to the baking chamber during processing with steam, the use of steam alone does not cause a drop in temperature in the baking chamber. This makes this steaming system unique in the world.

When the steaming system is activated, the steam remains in the baking chamber for as long as needed to evenly moisten each individual bakery product.

The efficiency of the steam from the baking chamber generated in the steam generator (Steam-Box) is considerably higher compared to classic steaming systems, as this innovative system requires significantly less water and energy for the same amount of steam.

**'AirFresh' Ventilation System**

- Ventilation of the baking chamber during the baking process:
- automatic drying of the chamber at the end of the baking process and no steam is released when the door is opened;
- quick drying of the baking chamber.

**Automatic Cleaning of the Baking Chamber**

The system allows automatic cleaning of the baking chamber, including the baking sheet supports, door glass and other components under the fan guard. Simple and effective high-pressure cleaning ensures perfect cleanliness in just 40 minutes. The superior design of the cleaning unit, the quiet high-pressure pump and the appropriate cleaning agent result in a sparkling baking chamber. The program is energy-efficient, as only 20–30 litres of water are used for cleaning, depending on the size of the oven.

## Version / Design

- Series:
  - MC – 117900, 117901, 117902
  - HC – 117905, 117906, 117907
- Equipment connection: 3 NAC
- Heating type: hot air
- Type of guide rails: crosswise
- Parameters per baking phase:
  - pre-heating
  - fan speed
  - baking time
  - baking temperature
  - steaming intensity
  - vapour extraction position
- Steaming:
  - set in a program
  - manual
  - manual selection of steaming system (only in 117905, 117906, 117907 appliances)
- Steam generators:
  - direct injection
  - Steam-Box (only in 117905, 117906, 117907 appliances)
- AirFresh-Box (only in 117905, 117906, 117907 appliances)
- Time setting:
  - 1–99 minutes
  - continuous operation
  - manual baking time extension
- Automatic switch-on via timer
- Automatic pre-heating
- Automatic cooling
- With cleaning system
- Reversing motor
- USB port
- Internal lighting:
  - LED

## Technical Data

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- in door
- Control:
  - touch
  - multi-functional knob with LED lighting (only in 117905, 117906, 117907 appliances)
- Display:
  - 7" LCD display
  - program
  - cleaning
  - timer settings
  - date and time
- Features:
  - fan stop after steaming process
  - fast reversing of the fan
  - programs with all parameters can be copied within the menu
  - programs from other appliances can be imported
  - back wall guide rails may be removed
  - double door glazing
  - consistent results when the baking chamber is full

EN

### **Important indications:**

- installation kit LBO010 or LBO020 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 35 mbar and more, a pressure reducer is required

**We reserve the right to implement technical modifications.**

|   |  |
|---|--|
| <b>Name:</b>  | <b>Convection baking oven MC6040-5</b> |
| Art. No.:   | <b>117900</b>                          |
| Material:   | stainless steel                        |
| Baking chamber material:  | stainless steel                        |
| Number of guide rail pairs:   | 5                                      |
| Guide rail format, in mm:   | 600 x 400                              |
| Distance between guide rail pairs, in mm:                           | 90                                     |
| Temperature range, max., in °C:                                     | 250                                    |
| Temperature control in °C increments:                               | 1                                      |
| Power output, in kW:  | 11                                     |
| 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                                 |
| Number of fans:   | 1                                      |
| Stages of fan speed:  | 10                                     |
| Water connection:   | R 3/4"                                 |
| Connected load:   | 11,9 kW   400 V   50/60 Hz             |
| Dimensions (W x D x H), in mm:                                      | 980 x 840 x 750                        |
| Weight, in kg:  | 126,0                                  |



|   |  |
|---|--|
| <b>Name:</b>  | <b>Convection baking oven MC6040-8</b> |
| Art. No.:   | <b>117901</b>                          |
| Material:   | stainless steel                        |
| Baking chamber material:  | stainless steel                        |
| Number of guide rail pairs:   | 8                                      |
| Guide rail format, in mm:   | 600 x 400                              |
| Distance between guide rail pairs, in mm:                           | 90                                     |
| Temperature range, max., in °C:                                     | 250                                    |
| Temperature control in °C increments:                               | 1                                      |
| Power output, in kW:  | 15                                     |
| 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                                 |
| Number of fans:   | 1                                      |
| Stages of fan speed:  | 10                                     |
| Water connection:   | R 3/4"                                 |
| Connected load:   | 15,9 kW   400 V   50/60 Hz             |
| Dimensions (W x D x H), in mm:                                      | 980 x 840 x 1020                       |
| Weight, in kg:  | 157,0                                  |

|  |   |
|--|---|
| <b>Name:</b>   | <b>Convection baking oven MC6040-10</b> |
| <b>Art. No.:</b>   | <b>117902</b>                           |
| <b>Material:</b>   | stainless steel                         |
| <b>Baking chamber material:</b>  | stainless steel                         |
| <b>Number of guide rail pairs:</b>   | 10                                      |
| <b>Guide rail format, in mm:</b>   | 600 x 400                               |
| <b>Distance between guide rail pairs, in mm:</b>                           | 85                                      |
| <b>Temperature range, max., in °C:</b>                                     | 250                                     |
| <b>Temperature control in °C increments:</b>                               | 1                                       |
| <b>Power output, in kW:</b>  | 2 x 9,55                                |
| <b>Number of programs: pre-installed / for programming / manually set:</b> | 15 / 84 / 1                             |
| <b>Number of baking phases:</b>  | 6                                       |
| <b>Time setting, from–to, in min.:</b>                                     | 1 - 99                                  |
| <b>Number of fans:</b>   | 1                                       |
| <b>Stages of fan speed:</b>  | 10                                      |
| <b>Water connection:</b>   | R 3/4"                                  |
| <b>Connected load:</b>   | 20,5 kW   400 V   50/60 Hz              |
| <b>Dimensions (W x D x H), in mm:</b>                                      | 980 x 840 x 1150                        |
| <b>Weight, in kg:</b>  | 187,0                                   |

## Technical Data

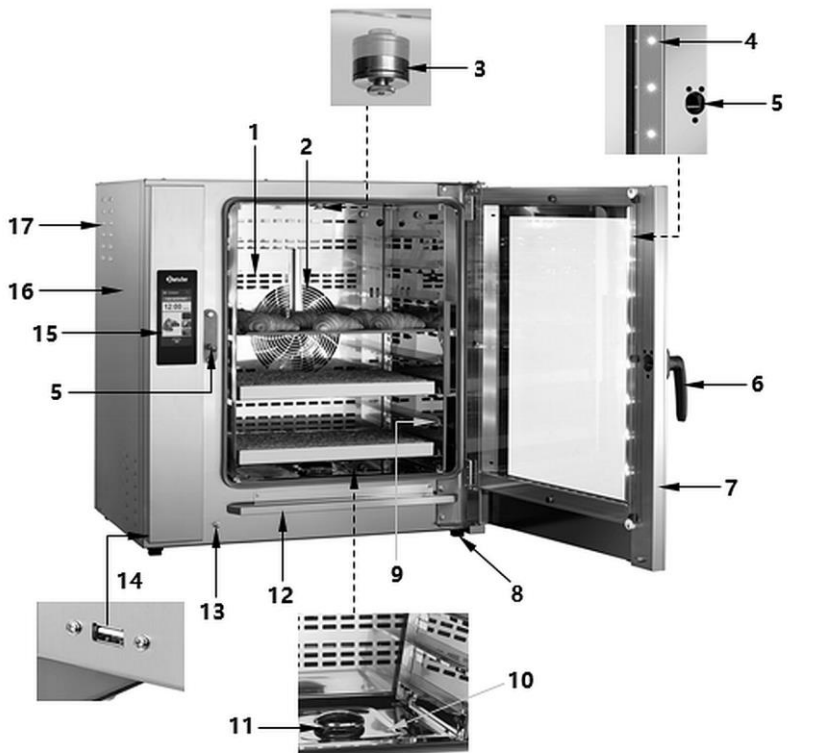
|   |  |
|---|--|
| <b>Name:</b>  | <b>Convection baking oven HC6040-5</b> |
| Art. No.:   | <b>117905</b>                          |
| Material:   | stainless steel                        |
| Baking chamber material:  | stainless steel                        |
| Number of guide rail pairs:   | 5                                      |
| Guide rail format, in mm:   | 600 x 400                              |
| Distance between guide rail pairs, in mm:                           | 90                                     |
| Temperature range, max., in °C:                                     | 250                                    |
| Temperature control in °C increments:                               | 1                                      |
| Power output, in kW:  | 11                                     |
| 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                                 |
| Number of fans:   | 1                                      |
| Stages of fan speed:  | 10                                     |
| Water connection:   | R 3/4"                                 |
| Connected load:   | 12,1 kW   400 V   50/60 Hz             |
| Dimensions (W x D x H), in mm:                                      | 980 x 840 x 750                        |
| Weight, in kg:  | 156,0                                  |

|   |  |
|---|--|
| <b>Name:</b>  | <b>Convection baking oven HC6040-8</b> |
| Art. No.:   | <b>117906</b>                          |
| Material:   | stainless steel                        |
| Baking chamber material:  | stainless steel                        |
| Number of guide rail pairs:   | 8                                      |
| Guide rail format, in mm:   | 600 x 400                              |
| Distance between guide rail pairs, in mm:                           | 90                                     |
| Temperature range, max., in °C:                                     | 250                                    |
| Temperature control in °C increments:                               | 1                                      |
| Power output, in kW:  | 15                                     |
| 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                                 |
| Number of fans:   | 1                                      |
| Stages of fan speed:  | 10                                     |
| Water connection:   | R 3/4"                                 |
| Connected load:   | 19,1 kW   400 V   50/60 Hz             |
| Dimensions (W x D x H), in mm:                                      | 980 x 840 x 1020                       |
| Weight, in kg:  | 193,0                                  |

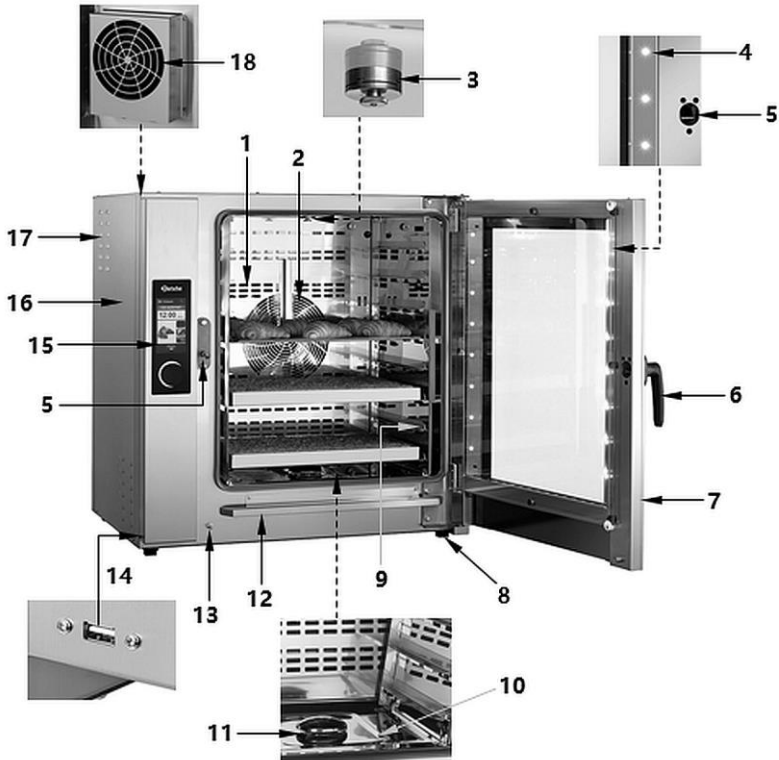
## Technical Data

|   |   |
|---|---|
| <b>Name:</b>  | <b>Convection baking oven HC6040-10</b> |
| Art. No.:   | <b>117907</b>                           |
| Material:   | stainless steel                         |
| Baking chamber material:  | stainless steel                         |
| Number of guide rail pairs:   | 10                                      |
| Guide rail format, in mm:   | 600 x 400                               |
| Distance between guide rail pairs, in mm:                           | 85                                      |
| Temperature range, max., in °C:                                     | 250                                     |
| Temperature control in °C increments:                               | 1                                       |
| Power output, in kW:  | 2 x 9,55                                |
| 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                                  |
| Number of fans:   | 1                                       |
| Stages of fan speed:  | 10                                      |
| Water connection:   | R 3/4"                                  |
| Connected load:   | 20,3 kW   400 V   50/60 Hz              |
| Dimensions (W x D x H), in mm:                                      | 980 x 840 x 1150                        |
| Weight, in kg:  | 225,0                                   |

## 4.2 List of Components of the Appliance



- |  |                                       |
|--|---------------------------------------|
| 1. Thermal processing chamber ventilation openings | 2. Fan                                |
| 3. Water spray nozzle                              | 4. LED lighting                       |
| 5. Appliance door lock                             | 6. Door handle                        |
| 7. Appliance door                                  | 8. Height-adjustable feet (4 pcs)     |
| 9. Guide rails                                     | 10. Thermal processing chamber bottom |
| 11. Thermal processing chamber water drain         | 12. Drain tray                        |
| 13. Contact switch                                 | 14. USB connection                    |
| 15. Control panel                                  | 16. Housing                           |
| 17. Ventilation openings                           |                                       |



- |  |                                       |
|--|---------------------------------------|
| 1. Thermal processing chamber ventilation openings | 2. Fan                                |
| 3. Water spray nozzle                              | 4. LED lighting                       |
| 5. Appliance door lock                             | 6. Door handle                        |
| 7. Appliance door                                  | 8. Height-adjustable feet (4 pcs)     |
| 9. Guide rails                                     | 10. Thermal processing chamber bottom |
| 11. Thermal processing chamber water drain         | 12. Drain tray                        |
| 13. USB connection                                 | 14. Contact switch                    |
| 15. Control panel                                  | 16. Housing                           |
| 17. Ventilation openings                           | 18. Steam-Box                         |

### Appliance Label Description

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

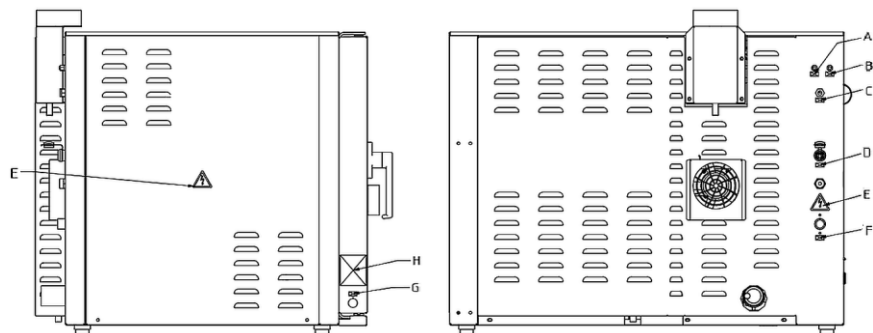
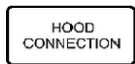






Fig. 1

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|          |  |                           |          |   |                      |
|----------|--|---------------------------|----------|---|----------------------|
| <b>A</b> | <b>T. FUSE chamber</b>   | Baking chamber protection | <b>B</b> | <b>T. FUSE St. generator</b>  | Generator protection |
| <b>C</b> |   | Hood connection           | <b>D</b> |  | Internet connection  |
| <b>E</b> |   | High voltage              | <b>F</b> |  | Water connection     |
| <b>G</b> |  | USB connection            | <b>H</b> | Rating plate  |                      |



### 4.3 Functions of the Appliance

Crispy and crumbly fresh baked goods on all levels and on every baking sheet are successfully baked in the convection oven, especially thanks to the even air circulation created by the rapid change of direction of the fan in the baking chamber.

The integrated electronic fan brake (instantaneous switching off of the fan within 1 second) prevents heat loss in the event of a sudden opening of the appliance door and thus a drop in temperature in the baking chamber; the possibility to choose between different fan speeds creates optimal conditions for the most delicate and demanding baked goods.

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

## 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

#### 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.

## Installation Instructions

- Remove the external packaging (wooden crate and/or carton box) and utilize it according to regulations in force in the country of installation.



### 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.

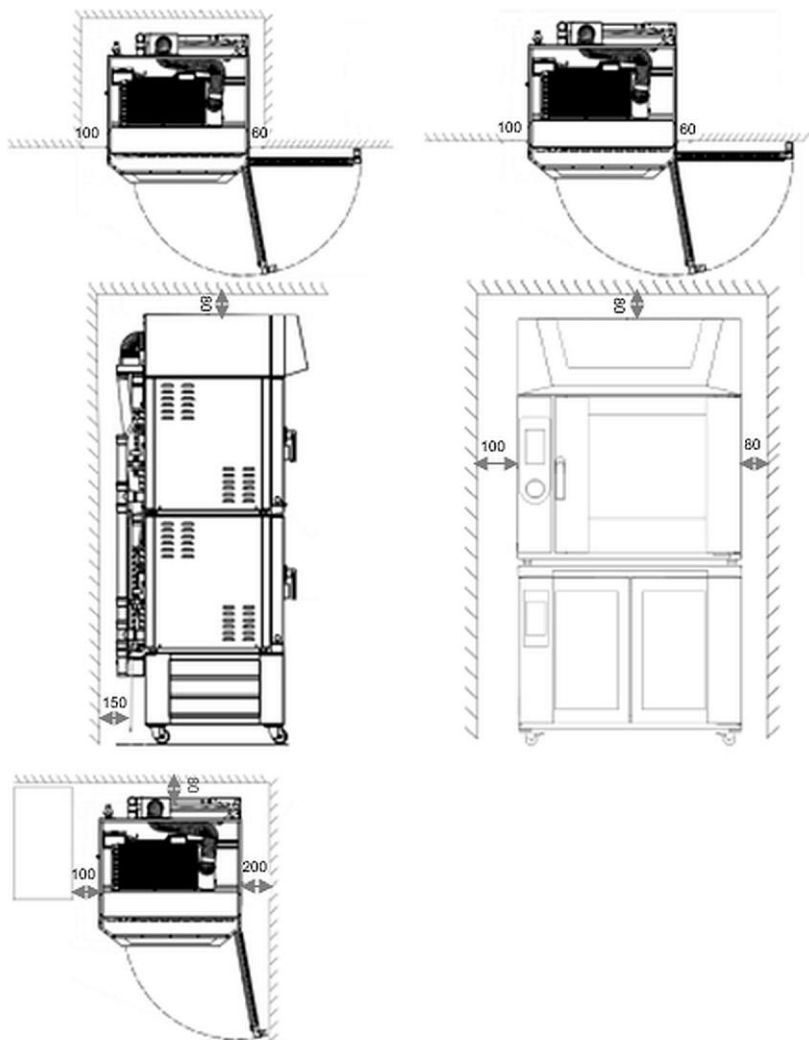


Fig. 2

### 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.

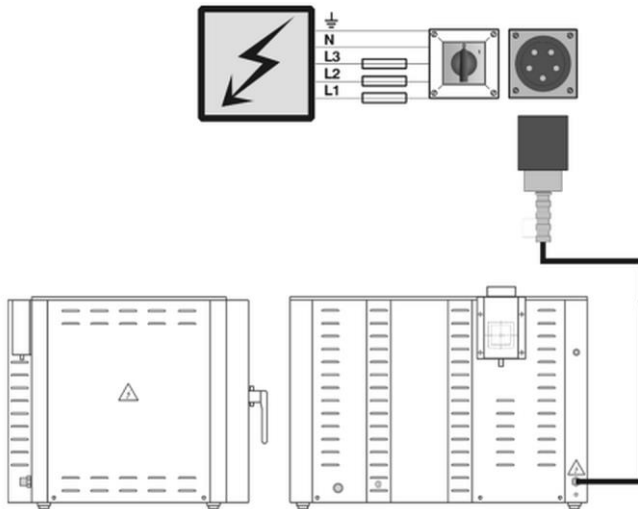


Fig. 3

#### **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.

### 5.3 Water Connection

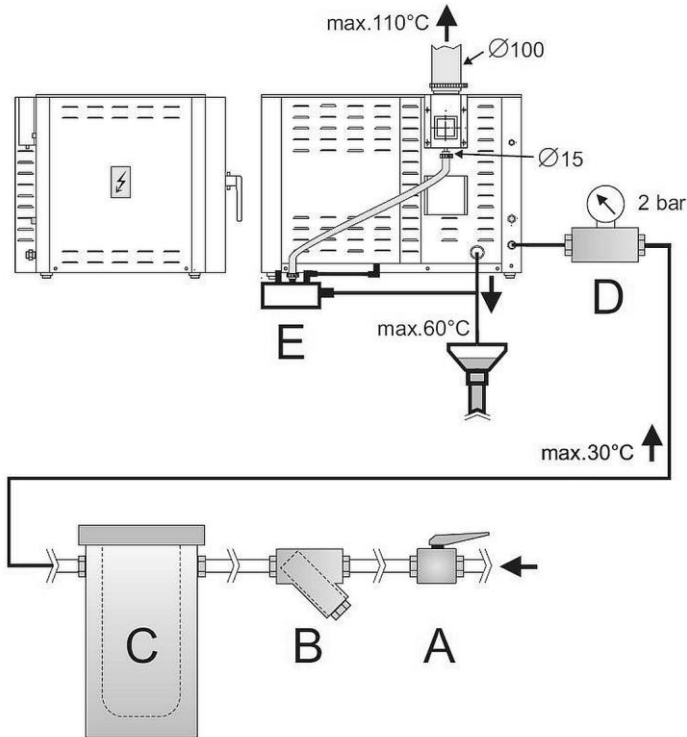
1. Make sure that the potable water connection is located close to the appliance.
2. Prior to establishing the water connection, flush the tube with enough water to remove all residues of substances that might be present in the tubes, so that they do not enter solenoid valves.
3. In order to utilise 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 (A, Fig. 4) can be made using the supplied flexible pipe or with a 3/4" threaded pipe. The connection must be made in such a way that it cannot be removed in the event of a pressure overload.
  - 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.

## Installation Instructions

### 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!



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Fig. 4

### 5.4 Connection of Condensation Hood

#### **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 mm<sup>2</sup>) 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!**

**This chapter describes how to connect the condensation hood to the oven, although the condensation hood is not included in the scope of delivery of the oven.**



### Connection of the condensation hood power supply

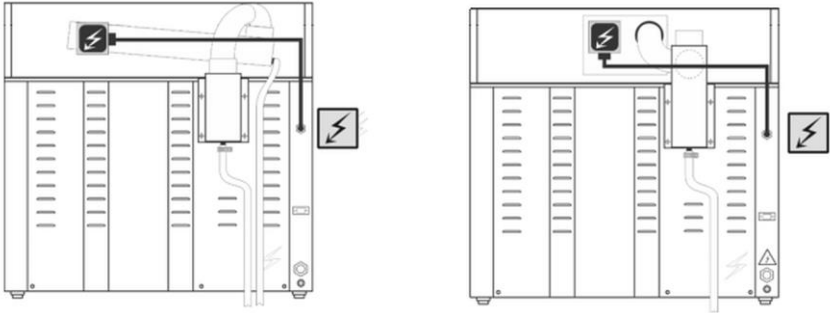


Fig. 5

### Water connection when installing the condensation hood

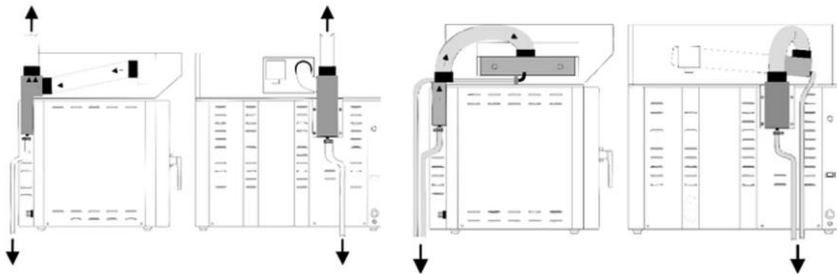


Fig. 6

## 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,

- 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.

## 6.1 Operation

### Control Panels

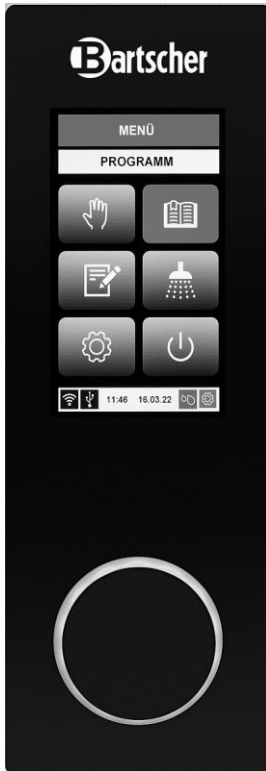



Fig. 7: Control panel of the convection oven HC6040



Fig. 8: Control panel of the convection oven MC6040

### 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.

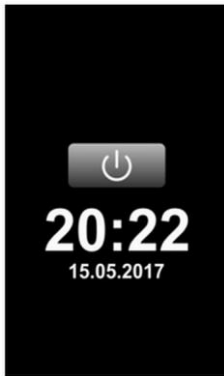


Fig. 9

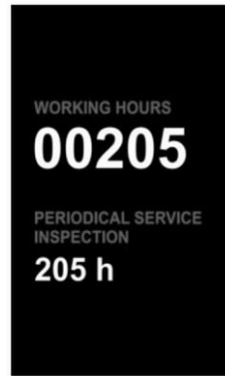


Fig. 10

### Main Menu Screen / Function Keys and Indicators



Fig. 11

**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. CLEANING MENU**

In this menu, the user can choose from various cleaning programs.

## Operating Instruction

### 7. SETTINGS MENU

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

### 8. OFF KEY

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

### 9. STATUS BAR

The status bar shows the following information: 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. 12.



Fig. 12

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:

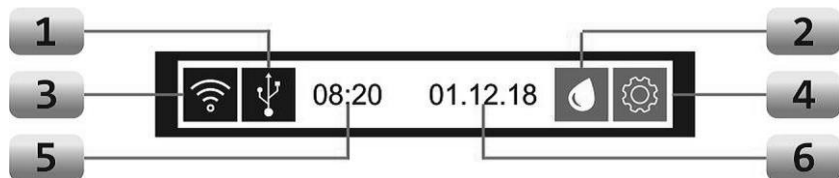


Fig. 13

- |                        |                           |
|------------------------|---------------------------|
| 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:



**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**

Black colour of the icon indicates no Internet communication.



#### **Green Internet indicator**

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.



#### **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.

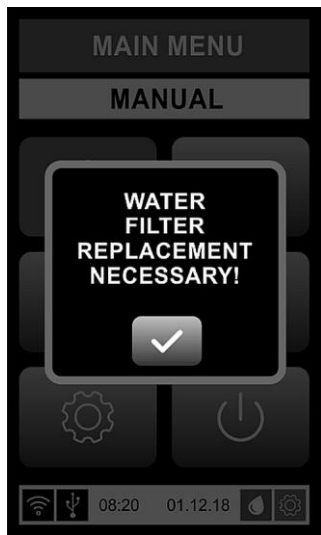


Fig. 14: Water filter replacement required

### 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.

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## 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 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 icon indicates that the annual service has not yet been performed and that it must be performed immediately!

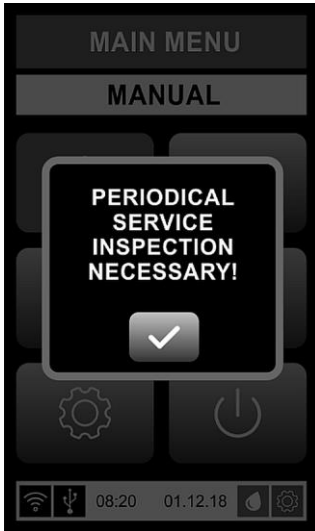


Fig. 15: Periodical service inspection required

### 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.

### 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. 16) in the main menu screen.



Fig. 16

After activation, the MANUAL screen (Fig. 17) 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. 17)



Fig. 17

- |  |   |
|--|---|
| <p><b>1. Name of current screen</b></p> <p><b>3. Set baking temperature</b><br/>Indicator of the set baking temperature.</p> <p><b>5. Baking chamber temperature</b><br/>Indicator of the current baking chamber temperature.</p> <p><b>7. Remaining baking time</b><br/>Shows the time remaining in the baking process.</p> | <p><b>2. Information bar</b></p> <p><b>4. Pre-heating temperature</b><br/>Pre-heating temperature indicator.</p> <p><b>6. Baking time</b><br/>Indicator of the set baking time before activation of the manual baking process.</p> <p><b>8. Fan speed key</b><br/>The fan speed can be set between low (1) and the highest speed (10). The fan speed can be set between baking processes.</p> |
|--|---|

### 9. Steam generators 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. Vapour extraction key

May be used to open or close the fume flap.

### 13. Manual steaming function

Allows you to add steam manually.

### 15. STOP key

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

### 10. Direct spray 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.

### 12. Key for extending the baking time

The baking time can be added between baking processes or at the end of the baking process. Each time it is activated, the baking time is extended by 30 seconds.

### 14. START key

Pressing the START key starts the baking process. Pressing and holding the START key for 3 seconds activates the pre-heating function.





### 16. Undo key

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

## Operating Instruction

### Setting the Manual Baking Process Parameters

To start the single-phase fast baking process, set the following parameters (Fig. 17):

- baking temperature
- time
- fan speed 
- vapour flap 
- direct spraying  or steaming with the generator .

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 icon.

The icon lights up in orange.

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

The highest temperature can be set up to 250°C.

3. Press the confirmation  icon in the display to confirm the selected temperature.

The set temperature is displayed on the right side of the temperature bar (Fig. 18).

The left temperature shows the current temperature in the oven.

The information bar shows that the oven is pre-heating.


When the set temperature is reached, an acoustic signal sounds and the inserted product is displayed in the information bar.

### Baking Time


1. Press on the current baking time icon.

The time icon lights up in orange.

2. Set the desired time by pressing the icon and using the keypad in the displayed indicator to set the value.

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

The total baking time is displayed on the right side of the time bar.




4. To extend the baking time, select the time add  icon during or after the baking process.

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



Fig. 18

### Fan Speed

1. Press the fan speed  icon. It changes colour to orange and the keypad is displayed.
2. Use the keypad to enter the desired value and confirm using the confirmation  icon in the display. The fan speed can be set to low speed (value 1) or high speed (value 10).
3. Press the confirmation icon  in the display to confirm the displayed fan speed.



### Steaming

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



Regardless of the colour of the steam icons, either icon can be selected.

1. To select one of the steam types, press the desired icon and hold it for 3 seconds, or press the multi-function key for 3 seconds.

The selected steam icon changes colour to orange and the value starts blinking. The remaining steam icon becomes dark grey.


2. Select the desired number of steam intervals.

The steam intervals can be selected using the multi-function key, by pressing the icon for 2 seconds and using the multi-function key or by briefly pressing the selected icon and using the keypad in the display.

1. To confirm the number of intervals, press the multi-function key or press the confirmation  icon in the display.
2. To add further steaming intervals during the baking process, activate the 'Add Steam'  icon.

### Information about the Steaming System

The creation of steam by spraying water on a fan is dubbed the direct steam system. Steam is produced by water which evaporates on contact with the hot surfaces in the baking chamber.

- The number of intervals can be set between 1 and 20.
- Information on the number of steam intervals is displayed in the steam  icon.


- The number of steaming intervals decreases during the baking process.

If necessary, the user can add more steaming intervals by pressing the 'Add

Steam'  icon.


### 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.

The colour of the steam icon indicates the different states of the system (Fig. 19). The dark grey colour of the icon indicates that the function is blocked. The grey colour of the icon with a red steam cloud indicates that the steam generator is 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 has finished, it can be added by activating the  icon.

By briefly pressing it once, the additional steaming interval is activated. Holding down the  icon activates the additional interval as long as the icon is held down.

#### NOTE!

**Steam cannot be added until the programmed steam intervals have finished and the 30-second interval at the end of the set steam function has elapsed.**

## Operating Instruction

The colour of the 'Add Steam' 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 'Add Steam' function is available. The red colour of the icon indicates that the 'Add Steam' function is enabled.



Add steam function disabled




Add steam function available



Add steam function enabled



Fig. 19: Add steam function status

## 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 open the flap.

The colour of the icon shows whether the vapour extractor flap is open or not.

The grey colour of the  icon with the horizontal flap drawing indicates that the fume extraction flap is closed. The orange colour of the  icon with the vertical flap drawing indicates that the fume extraction flap is open.

## Adding Baking Time to Baking Process

To extend the baking time, use the 'Extend Baking Time'  icon. During the pre-heating phase, the icon is locked. Once the baking process has started, the baking time can be extended any time. This can only be done by pressing the icon for extending the baking time, and each touch extends the baking time by 30 seconds (0.5 minute).

The colour of the 'Extend Baking Time' icon shows the status of the function. The dark grey colour of the icon indicates that the icon is blocked (during the pre-heating phase). The grey colour of the icon indicates that the icon is available for use. The orange colour of the icon indicates that it has been selected and activated. The numbers in the left corner of the icon show the additional time (each 0.5 unit translates to 30 seconds).



Add time function disabled



Add time function available



Add time function enabled

*Fig. 20: Add time function status*

If the 'Extend Baking Time' icon is pressed without setting one of the baking parameters, the baking process will start for 30 seconds with the default parameters. In this case, the time can be extended to 10 minutes by pressing the



icon repeatedly.

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### 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 'BAKING' message is displayed on the information bar.
2. Press the START key and keep it pressed for 3 seconds to start the pre-heating phase. The 'PRE-HEAT' message appears in the information bar.

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 burning!**

#### **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 and grates get very hot during operation.**

Never touch the grates nor baking sheets without oven mitts.

- 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.
- The baking sheets should always be placed on grates.
- Always use baking trays that fit the oven and comply with the standards set by the manufacturer.
- Always insert the baking trays 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.

### **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. 17). This opens the list of activated programs.

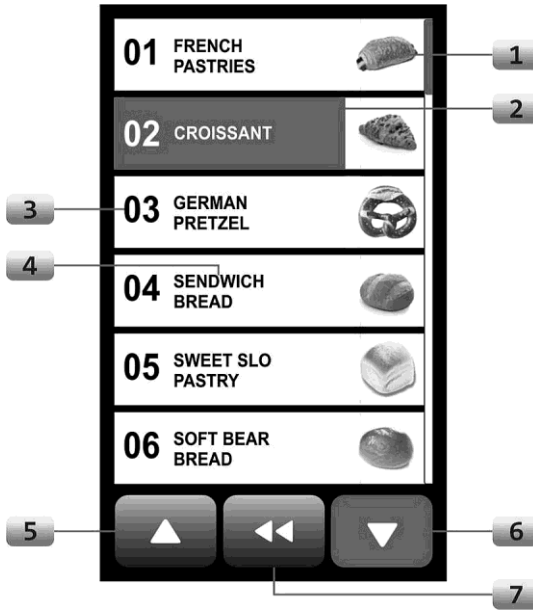


Fig. 21: Program mode

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. 21). Use the Up and Down icons to browse through the list of available programs.



Fig. 22: Baking program

1. Program number
2. Program name
3. Information bar
4. Program time
5. Add steam
6. Percentage of oven load
7. Add baking time
8. Switching on
9. Stop key
10. Undo key



### Editing the Baking Program

You can access the 'Edit Program' list (Fig. 23) by pressing the 'Edit Program' icon in the 'Main Menu' screen (Fig. 17). Convection 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.

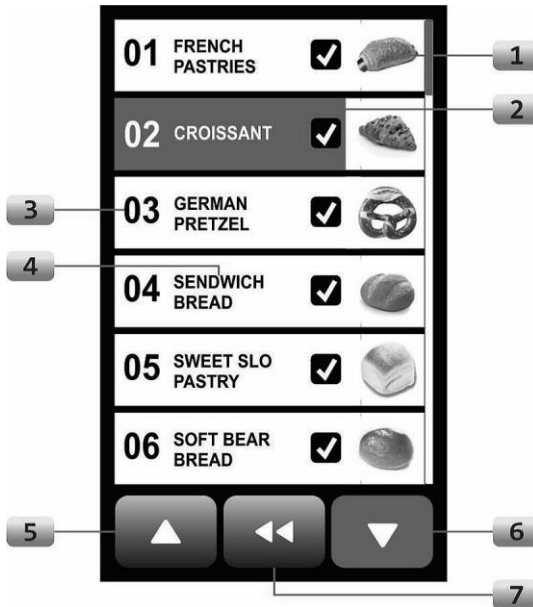


Fig. 23

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. 24

#### 1. Program number

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

#### 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.

#### 2. Program name

The name of the program is displayed.

#### 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

### 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.

### 7. Baking time

Shows the time of the selected baking phase.

program and displays the new pictogram already.

### 6. Fan speed

The fan speed is displayed. Press this parameter to change it. The keypad will appear. Use the keypad to enter the desired value and confirm by pressing the confirmation icon.

The fan speed can be set in the range of 0–2.

### 8. Baking temperature

Shows the set temperature. To change the parameter, select the parameter by pressing it. The keypad will appear. Use the keypad to enter the desired value and confirm by pressing the confirmation icon.

The baking temperature may be set to max. 250°C.

### 9. Steaming type

Shows the type of the set steaming. By pressing the icon you may change the selected steaming type.

### 11. Pause after steaming

Shows the set interval of the appliance. To change the parameter, select the parameter by pressing it. The keypad appears; use it to enter the desired value. Confirm by pressing the confirmation icon.

### 13. AirFresh function icon

Air refreshment in the thermal processing chamber may be activated. It can be set to ON or OFF.

### 15. Deletion of the recently edited phases

The last active phase in the program can be deleted by selecting the 'Delete Last Edited Phase' icon. The action must be confirmed by pressing the confirmation icon in the pop-up menu that appears in the display.

### 10. Steam intensity

Shows the set steam intensity. To change the parameter, select the parameter by pressing it. The keypad will appear. Use the keypad to enter the desired value and confirm by pressing the confirmation icon.

The steam intensity may be set from 1 to max. 20 steam intervals.

### 12. Setting the vapour extraction flap

Only one of the two different flap positions may be programmed (ON/OPEN or OFF/CLOSE).

### 14. Undo key

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

### 16. Adding a new baking phase

Adding a new phase to the program is done by pressing the 'Add New Phase' icon. Confirm the action by pressing the confirmation icon in the pop-up menu that appears in the display.

### 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.

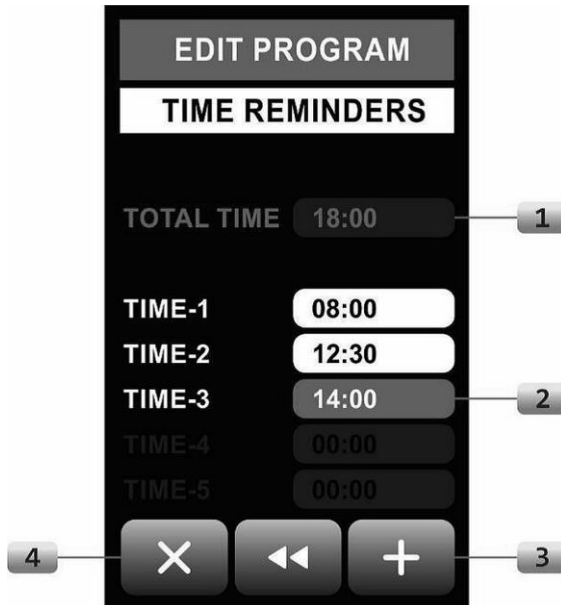


Fig. 25

#### 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.

## Program Copying

Programs may be copied. A program may be copied from one location to another.

1. Hold down the image of a program to be copied.
2. Then select the desired program number and press it.

The program is copied to the selected number.

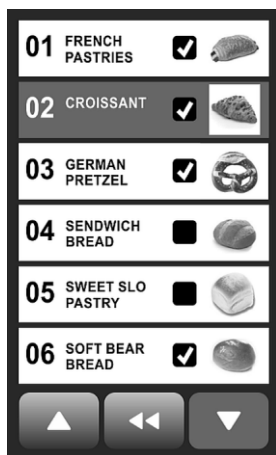


Fig. 26



Fig. 27



Fig. 28

### Cleaning Programs

The convection ovens have four different cleaning programs.

The cleaning programs can be selected by touching the screen or by rotating and pressing the multi-function key in the cleaning menu.



Fig. 29

**1. Cleaning-I**

This is designed for daily cleaning. It lasts for approx. 1 hour and 20 minutes.

**2. Cleaning-II**

For intensive cleaning. Lasts approx. 1 hour and 20 minutes.

**3. Cleaning mode with water only**

Cleaning without cleaning agents

**4. Manual cleaning mode**

Used for manual cleaning

### Cleaning with Cleaning Agent

To start the cleaning program, the appliance door must be closed. If the appliance door is not closed, a warning sign appears in the display and the information bar shows 'Door Open'.

When the appliance door is closed and no other alarms are detected, the status of the information bar changes to 'Press Start'. The 'Start' icon is displayed in green.



Fig. 30



Fig. 31

Pressing the 'Start' icon starts the pre-cleaning phase. In the information bar, the status changes to 'Preparation' and the time bar shows the time remaining in the cleaning phase. The pre-cleaning phase lasts approx. 20 minutes.

The end of the pre-cleaning is communicated by a blinking green light and an acoustic signal. A message appears indicating the need to add a cleaning agent and put on protective gloves. Once the detergent has been added and the door closed, cleaning continues in a second phase.



### **WARNING! Risk of scalding!**

During the cleaning process, the oven is filled with hot water. The appliance door must remain closed until the cleaning process is complete. The end of the cleaning process is indicated by an acoustic signal and the 'Ready' status displayed in the information bar.

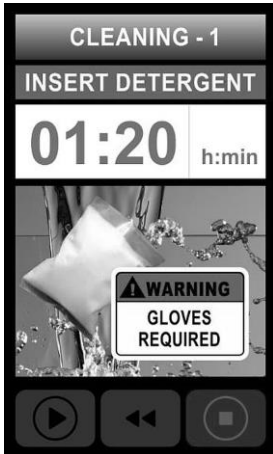


Fig. 32



Fig. 33

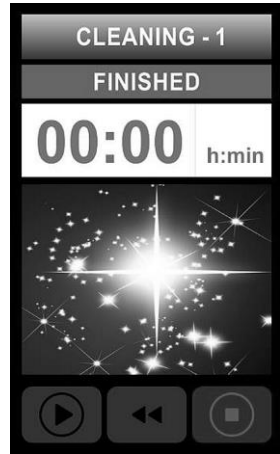


Fig. 34

EN

### **WARNING!**

**Always use protective gloves when using cleaning agents!**

**Carefully read the instructions on the cleaning agent packaging!**

**Store the cleaning agent in a dry, dark and locked place, out of the reach of children.**

**Do not store cleaning products in the vicinity of beverages and food products and ensure that they do not come into contact with food products and beverages!**

**Solely use cleaning agents authorised by the manufacturer!**

### Filling with Cleaning Agent

#### **NOTE!**

**We recommend using a suitable convection oven cleaner to clean the appliances.**

1. Open the appliance door carefully.
2. Pour 100 ml of the cleaning agent on the bottom of the baking chamber.
3. Close the appliance door.

If the appliance door is not closed, a message appears indicating that the door must be closed.

After the cleaning agent has been poured in, a new message appears indicating the cleaning process in progress and the remaining cleaning time (Fig. 32).

Once the cleaning agent has been poured in, it is no longer possible to stop the cleaning process, so the Stop and Undo icons are locked. The display also shows a warning to keep the door closed (Fig. 33).

When the cleaning process is complete, a new screen appears with an information bar displaying the 'Done' message (Fig. 34). The end of the cleaning process is communicated by a blinking green light and an acoustic signal.

When cleaning is complete, the oven switches off.

The cleaning program may be switched off by opening the door, selecting the Stop icon; otherwise, it happens automatically 10 seconds after the acoustic signal is generated.

### Wash Program

The wash program is a program for basic cleaning of the oven without cleaning agents. It lasts approx. 30 minutes. The duration may vary depending on the initial temperature in the baking chamber. The use of a cleaning agent is not required. Washing with water is used to clean off dust and crumbs from the previous baking process.

When the appliance door is closed and no other alarms are detected, the status of the information bar changes to 'Press Start'. The 'Start' icon changes to green colour. Pressing the 'Start' icon starts the water wash program.

The appliance door must remain closed during the water wash process.

When the wash process is complete, a new screen appears with an information bar displaying the 'Done' message. The end of the washing process is communicated by a blinking green light and an acoustic signal.

When water wash is complete, the oven switches off.

The wash program may be switched off by opening the door, selecting the Stop icon; otherwise, it happens automatically 10 seconds after the acoustic signal is generated.

### Manual Cleaning

The manual cleaning program is designed for semi-automatic cleaning of soiling in the oven that cannot be removed by the automatic cleaning programs alone.

Manual cleaning is the most powerful of all cleaning programs and combines the automatic and manual phases. It lasts approx. 2 hours.

1. To start this program, the appliance door must be closed.

If the appliance door is not closed, the screen displays the 'Close Door' warning.

The screen displays 'Press Start', the time of the pre-wash phase, the 'Undo' icon and the 'Start' icon.

2. Select the 'Start' icon to start preparing the oven for the cleaning process (pre-cleaning).

At the end of the preparatory process, a new screen appears with the 'Pour the Cleaning Agent' message, and 'Warning, Wear Protective Gloves'.

The end of the preparatory process is also communicated by an acoustic signal.

3. Now open the appliance door slowly and carefully.

4. Spray the cleaning agent (read the cleaning agent instructions carefully) on the inner surfaces of the baking chamber.

5. Clean the baking chamber manually, using protective gloves.

6. Close the appliance door when you have finished manual cleaning.

Cleaning (phase I) begins.

After approx. 20 minutes, phase I cleaning is complete. A new screen appears with the 'Fill with Cleaning Agent' message and the requirement to wear protective gloves.

The end of the cleaning process is also communicated by an acoustic signal.

7. Again, open the appliance door slowly and carefully.
8. Spray the cleaning agent (read the cleaning agent instructions carefully) on the inner surfaces of the baking chamber.
9. Clean the baking chamber manually, using protective gloves.
10. Close the appliance door when you have finished the second manual cleaning.

Cleaning (phase II) continues.

When cleaning (phase II) is complete, the oven switches off.

### 6.2 Settings

#### Settings Menu

The Settings menu can be activated by pressing the 'Settings' icon in the main menu screen (Fig. 35). The settings mode includes 10 options (Fig. 36).



Fig. 35

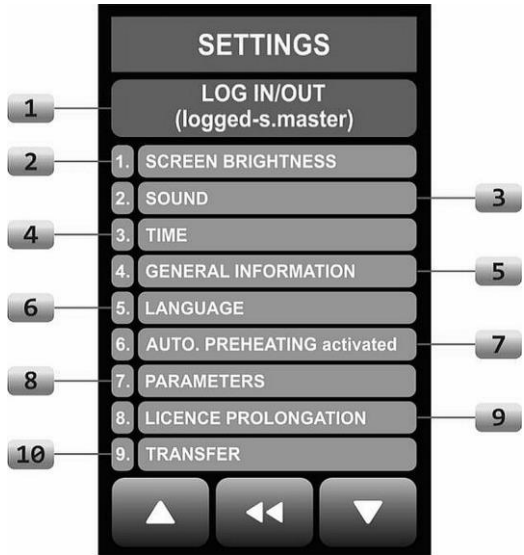


Fig. 36

#### 1. LOG IN/OUT

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

#### 3. SOUND

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

#### 2. SCREEN BRIGHTNESS

Press the screen brightness icon to set the screen brightness.

#### 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.

### 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.

### 9. LICENCE PROLONGATION

Is an option only available to maintenance and service personnel.

### 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.

### 8. PARAMETERS

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

### 10. TRANSFER

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

### Parameter Settings

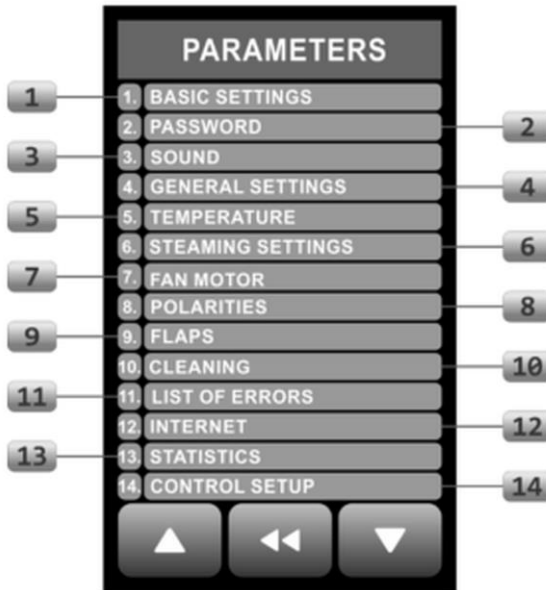


Fig. 37

#### 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

Setting of fan direction, fan speed (min./max.).

### 9. VAPOUR EXTRACTION FLAP

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

### 11. LIST OF ERRORS

Summary of all errors and their significance.

### 13. STATISTICS

All data for man-hours, days to service.

### 8. POLARITIES

Setting of the standard vapour extraction position.

### 10. CLEANING

Settings for cleaning parameters.

### 12. INTERNET

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

### 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.

### 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.**



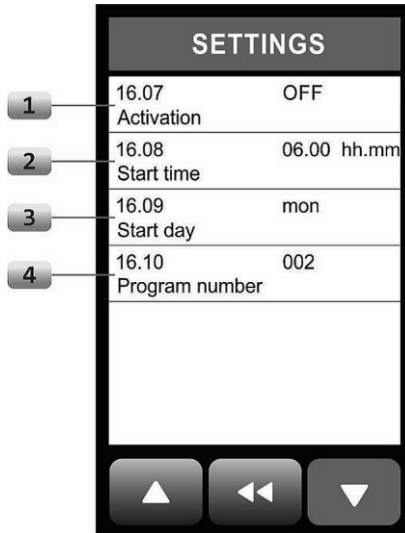


Fig. 38

**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).

EN

Pop-up menu before the oven is switched off:



Fig. 39

### 1. DAY SELECTION

Indicator of the day for which automatic pre-heating is activated.

### 3. PROGRAM NUMBER

Shows the number of the selected program.

### 5. CONFIRMATION

### 2. TIME

Shows the time for which the appliance is ready for operation.

### 4. SETTINGS

Shortcut to the parameter settings for automatic pre-heating.

### 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.

4. Select the 'Transfer'  option.

A new window opens (Fig. 40).

5. To transfer programs to the USB drive, first select the 'Programs'  option (Fig. 41) and press  to download to the USB. When the process is complete, a pop-up menu 'Transfer Completed' is displayed.

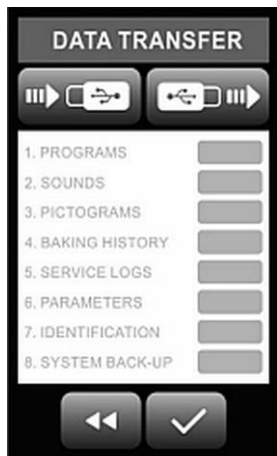


Fig. 40: Data transfer

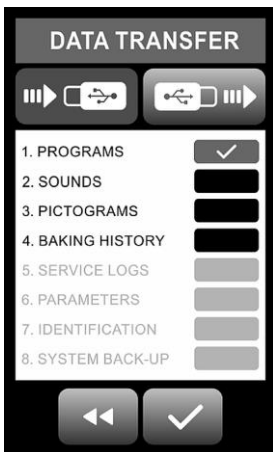



Fig. 41: Program selection



Fig. 42: Transfer completed

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  and continue with the USB transfer instead.

### Error Detection






Fig. 43: Manual mode with error display



Fig. 44: Main menu with error display

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. 43).

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  icon (Fig. 44) 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 number | Error description                           | Basic setting |
|--------------|---|---------------|
| ERR01        | TF1 Chamber thermal fuse                    | AN            |
| ERR02        | TF2 Steam generator thermal fuse            | AN            |
| ERR05        | BIM1 Fan motor 1 pre-heating                | AN            |
| ERR06        | BIM2 Fan motor 2 pre-heating                | AN            |
| ERR07        | TP1 OVR Chamber temperature too high        | AN            |
| ERR08        | TP1 UNDR Chamber temperature too low        | AN            |
| ERR11        | TP3 OVR Sensor temperature too high         | AN            |
| ERR12        | TP3 UNDR Sensor temperature too low         | AN            |
| ERR27        | PHLOSS L1 L1 voltage too low                | AN            |
| ERR28        | PHLOSS L2 L2 voltage too low                | AN            |
| ERR29        | PHLOSS L2 L3 voltage too low                | AN            |
| ERR30        | Water level 1                               | AN            |
| ERR31        | Water level 2                               | AN            |
| ERR32        | FQ1 Communication loss                      | AN            |
| ERR33        | FQ1 Voltage too low                         | AN            |
| ERR34        | FQ1 Fan                                     | AN            |
| ERR35        | FQ1 - HW Hardware                           | AN            |
| ERR36        | FQ1 - IOL Overload Reversing                | AN            |
| ERR37        | FQ1 - EEP Save parameters                   | AN            |
| ERR38        | FQ1 - OLT Overload                          | AN            |
| ERR39        | FQ1 - POT Phase failure                     | AN            |
| ERR40        | FQ1 - ETH Temperature too high – controller | AN            |
| ERR41        | FQ1 - OHT Temperature too high              | AN            |
| ERR42        | FQ1 - OVT Current value too high            | AN            |
| ERR43        | FQ1 - GFT Ground                            | AN            |

## Operating Instruction

|       |   |    |
|-------|---|----|
| ERR44 | FQ1 - Out of phase                                | AN |
| ERR45 | FQ1 - OVT High voltage                            | AN |
| ERR46 | TP1 OVERHEAT Chamber temperature too high         | AN |
| ERR48 | TP3 OVERHEAT Steam generator temperature too high | AN |
| ERR49 | TP4 OVRH  | AN |
| ERR50 | TP5 OVRH  | AN |
| ERR51 | TP6 OVRH  | AN |
| ERR52 | TP7 OVRH  | AN |
| ERR53 | TP8 OVRH  | AN |
| ERR54 | TP9 OVRH  | AN |
| ERR55 | TP10 OVRH   | AN |
| ERR56 | TRIAC1 28   | AN |
| ERR57 | TRIAC1 35   | AN |
| ERR58 | TRIAC1 36   | AN |
| ERR59 | TRIAC1 37   | AN |
| ERR60 | TRIAC1 T  | AN |
| ERR61 | IO OVRTMP   | AN |
| ERR62 | FQC2 C-LOSS                                       | AN |
| ERR63 | FQ-LVT  | AN |
| ERR64 | FQ2-FAN   | AN |
| ERR65 | FQ2-HW  | AN |
| ERR66 | FQ2-IOL   | AN |
| ERR67 | FQ2-EEP   | AN |
| ERR68 | FQ2-OLT   | AN |
| ERR69 | FQ2-POT   | AN |
| ERR70 | FQ2-ETH   | AN |
| ERR71 | FQ2-OHT   | AN |

|       |           |    |
|-------|-----------|----|
| ERR72 | FQ2-OVT   | AN |
| ERR73 | FQ2-GFT   | AN |
| ERR74 | FQ2-COL   | AN |
| ERR75 | FQ2-OVT   | AN |
| ERR76 | TRIAC2 28 | AN |
| ERR77 | TRIAC2 35 | AN |
| ERR78 | TRIAC2 36 | AN |
| ERR79 | TRIAC2 37 | AN |
| ERR80 | TRIAC2 T  | AN |
| ERR90 | TOUCH     | AN |
| ERR91 | ENCODER   | AN |

Tab. 1

## 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.
- Do not use aggressive cleaning agents for cleaning; solely use agents approved by the manufacturer.
- Only cleaners that are certified and approved for use in the food sector may be used to clean the inside of the oven. Read the instructions on the cleaning agents carefully to ensure that they can be used inside the oven.
- Read the instructions on the cleaning products carefully and observe the instructions to ensure safe use of the cleaning products.
- Always wear protective gloves when working with cleaning products.
- Do not use any tools or cleaning equipment to clean the appliance.



### **WARNING!**

The appliance must always be cooled down internally and externally to room temperature (approx. 25°C) before cleaning!

## 7.2 Cleaning

### Daily Cleaning

#### **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:

- door seals
- inner glass pane of the appliance door, inner side of the appliance door
- baking chamber
- control panel
- LED interior lighting
- condensate collecting tank
- used baking trays

EN

### 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.**



Fig. 45

### Inner Glass Pane of the Appliance Door

We recommend that you clean the inner glass pane of the appliance door at least once a month; proceed as follows:

1. Open the appliance door wide.
2. Pull out (without removing) the two Teflon-coated locking tabs located on the inner glass pane of the appliance door and rotate them 180°.
3. Open the inner glass pane carefully.

**When cleaning, take care not to damage the LED light bars.**



Fig. 46

4. Clean the inner glass pane on both sides, as well as the inner side of the appliance door with a soft, damp cloth. Use a mild cleaning agent when required. Wipe with a clean cloth and dry the cleaned surfaces.
5. After cleaning, close the inner glass pane and fasten both locking latches.
6. Check again that the inner glass pane is secure and fastened securely and only then do close the appliance door.

### 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.

#### **NOTE!**

**Clean the appliance manually or use one of the cleaning programs. Follow the instructions in section 'Cleaning Programs'.**

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

## Cleaning and Maintenance

### 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.**

### Condensate Collecting Tank



*Fig. 47*

The condensate collecting tank is located under the appliance door. It collects water and soiling falling from the chamber and the door. We recommend that the tank is cleaned daily after the cleaning process or before the start of the working day.

Use a damp cloth to clean the condensate collecting tank to remove soiling, dust and accumulated water. Ensure that the water drainage hole in the condensate collecting tank is clean.

EN

### 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 the used oven sheets, grill grates and food containers from the appliance.
2. Clean them according to the instructions of manufacturers of respective appliances.

### Monthly Cleaning

#### Housing

1. Clean the outside of the oven with a damp, soft cloth or with a mild cleaning agent for degreasing metal surfaces.
2. Clean the outside of the door glass with a damp, soft cloth or with a mild glass cleaning agent.

#### Baking Chamber



Fig. 48

For easy cleaning of the baking chamber, the guide rails can be removed from the appliance manually, without using any tools.

1. To remove the side panels with guide rails, unlock the two pins.
2. Lift guide rails and pull them out of the baking chamber (Fig. 48).

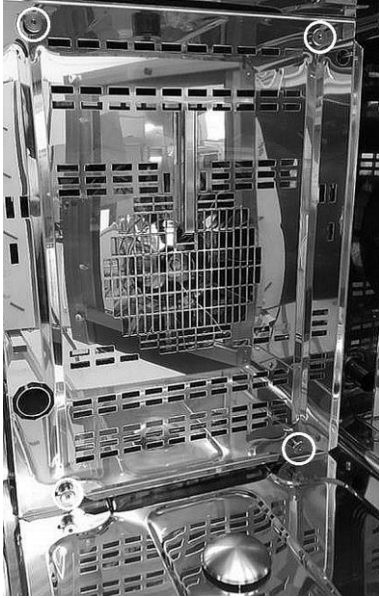


Fig. 49

The rear wall (fan cover) of the baking chamber can also be removed for cleaning.

3. Loosen manually the four large fixing screws at the rear wall (fan cover) (Fig. 49).
4. Carefully remove the rear wall (fan cover) from the appliance and clean it.
5. Clean the rear area behind the rear wall (fan cover) carefully, using thick protective gloves, in order not to cut yourself with sharp parts of the fan and the oven.

### **ATTENTION!**

**When cleaning the area behind the rear wall (fan cover), be careful not to damage the temperature sensors located at the top left side, as well as heating elements.**

**Heating elements and temperature sensors must not be cleaned.**

EN

6. After cleaning, re-install the rear wall (fan cover) back in place and fix it four fixing screws manually, without using tools.
7. Finally, check that all components are firmly in place.

### **Water spray nozzle**

It is necessary to clean the water spray nozzle regularly, because during the baking process particles of different types and sizes are blown off the products and can clog the water spray nozzle.

The water spray nozzle is located at the upper wall of the chamber.

1. For cleaning, unscrew the water spray nozzle (Fig. 50).
2. After removal, wash the water spray nozzle using water with a mild detergent.
3. After cleaning, rinse the individual components of the water spray nozzle in fresh water (Fig. 51).
4. Re-install the water spray nozzle in the appliance.

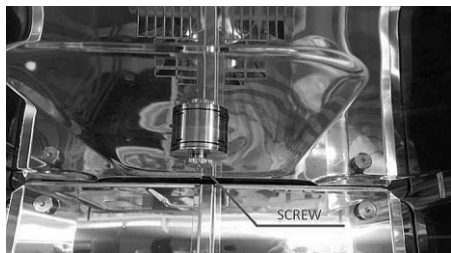


Fig. 50



Fig. 51

### 7.3 Maintenance

#### 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 Condensate Collecting Tank with Trap at the Oven Rear Wall

Every 3–6 months, a preventive service inspection and cleaning of the outlet channel and the condensate collecting tank with trap, located at the rear of the oven, should be carried out.

The service technician should carry out the following steps:

- cool the oven down to room temperature before maintenance work;
- disconnect the oven from the main electricity supply;
- find the condensate collecting tank with the trap at the rear wall of the oven for cleaning;
- unscrew the trap lid;
- clean the condensate collecting tank;
- clean the ends of all the supply lines to the trap lid;
- screw the cover back on;
- finally, check that all wires have been returned to their original positions and that all connections have been tightened securely.

### 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

|   |   |
|---|---|
|  | <p>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.</p> |
|---|---|

Electrical appliances should be returned to designated collection points.