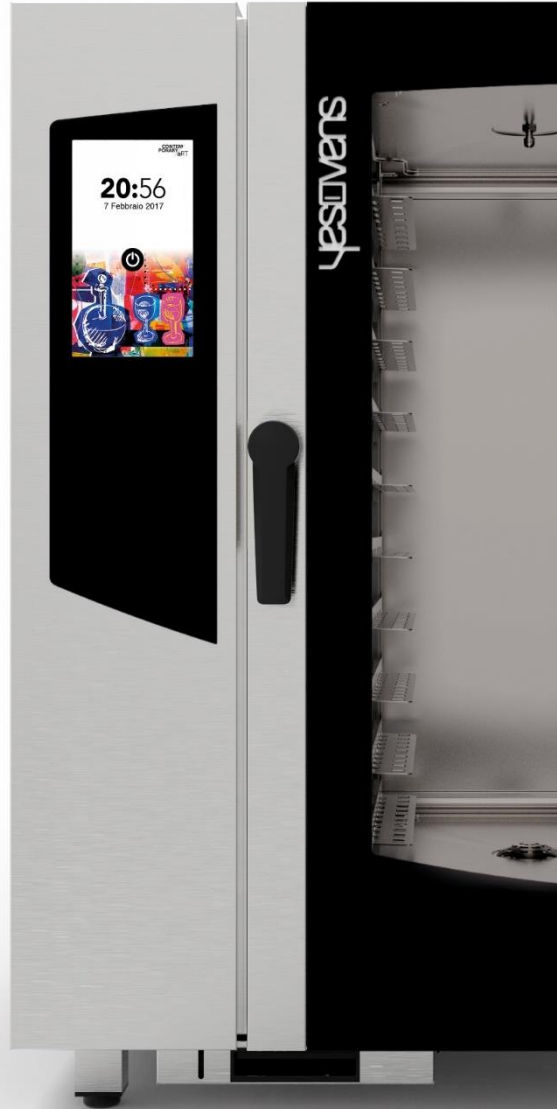


Instructions Manual
TOUCHLINE Ovens



www.yesovens.it

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ALARMS AND WARNING



The alarms block the oven and bring it back to the stand-by screen.



The warnings do not block the oven, but indicate an anomaly that must be resolved as soon as possible.

WARNING
EXAMPLE



ALARM
EXAMPLE

| WARNING CODE | DISPLAY COMMUNICATION | ACTION |
|--------------|---------------------------|--|
| W01 | Low detergent | Refill detergent box. |
| W02 | Low limescale | Refill limescale box |
| W03 | Perform steamer wash | Carry out, as soon as possible, an automatic washing cycle of the steamer (descaling). Non-compliance can compromise cooking performances and / or void the warranty |
| W04 | Core probe reading failed | Insert core probe. |

ALARMS AND WARNING

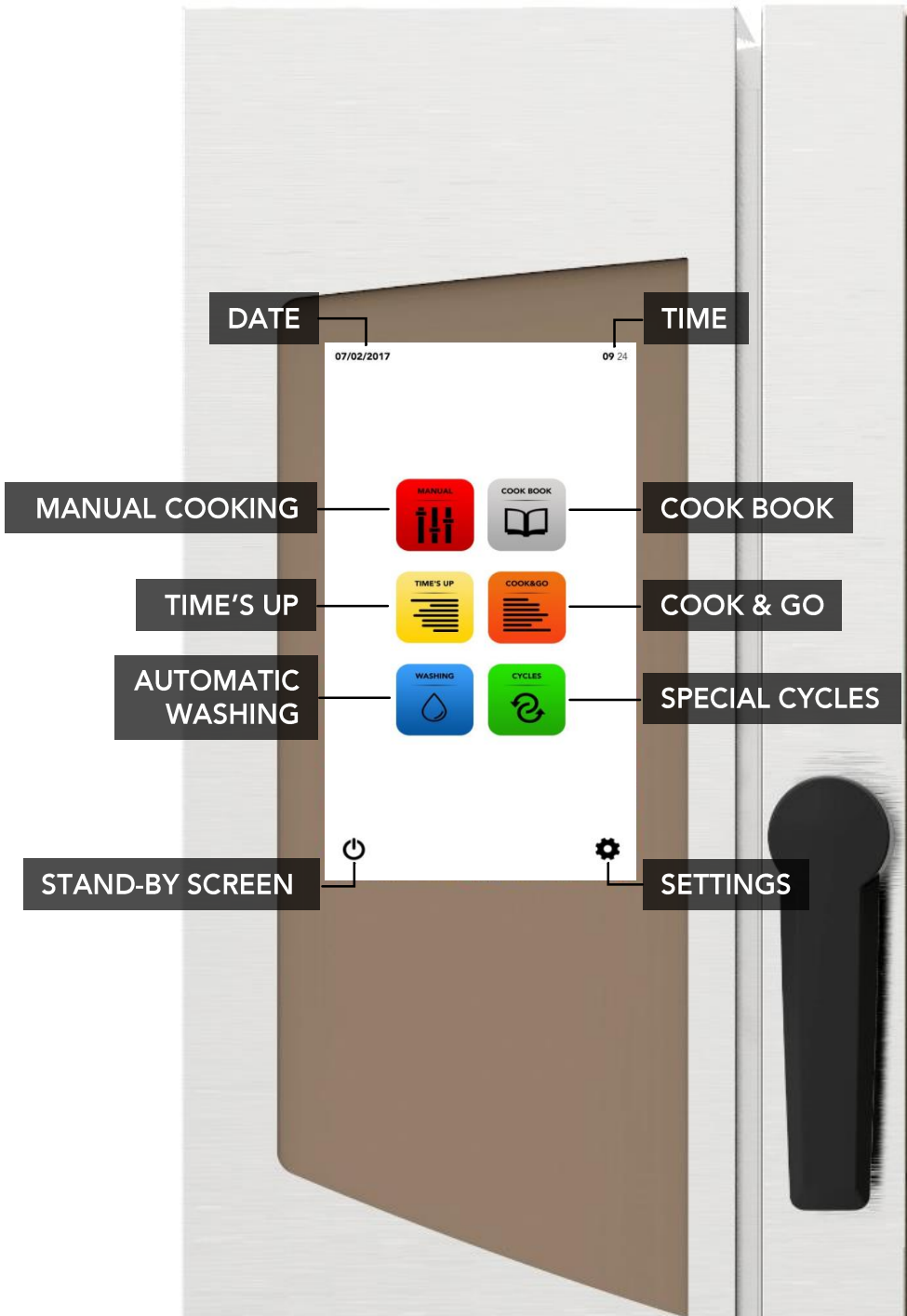
| ERROR CODE | DISPLAY COMUNICATION | ACTION |
|------------|--|--|
| E01 | Alarm missing water | Check the water connections and pressures. Pressure min 2 bar. |
| E02 | Cooking chamber temperature alarm | Check safety thermostat. |
| E03 | Motor temperature alarm | Contact Service. |
| E04 | Steamer temperature alarm | Check thermal fuse. The oven excludes the steamer, using direct humidification. |
| E05 | Alarm exceeding the maximum cooking chamber temperature | Contact Service. |
| E06 | Alarm cooking chamber probe reading failure | Cooking chamber temperature probe (PT100) disconnected or faulty. |
| E07 | Motor RPM alarm | Contact Service. |
| E08 | Alarm Power board (T002) damaged | Contact Service. |
| E09 | Maximum board temperature alarm in the technical compartment | Check the ventilation of the technical compartment. Contact Service. |
| E10 | Alarm steamer temperature threshold exceeded | The oven excludes the steamer, using direct humidification. Contact Service. |
| E11 | Alarm failure to read steamer water level | Contact Service. The oven excludes the steamer, using direct humidification. |
| E12 | Alarm failure to read steamer temperature probe | Steamer temperature probe (PT100) disconnected or faulty. The oven excludes the steamer, using direct humidification. |
| E13 | Alarm failure to read steamer discharge valve malfunction | Contact Service. The oven excludes the steamer, using direct humidification. |
| E14 | Alarm damaged steamer expansion board (T003) | Contact Service. |

Switch on Display

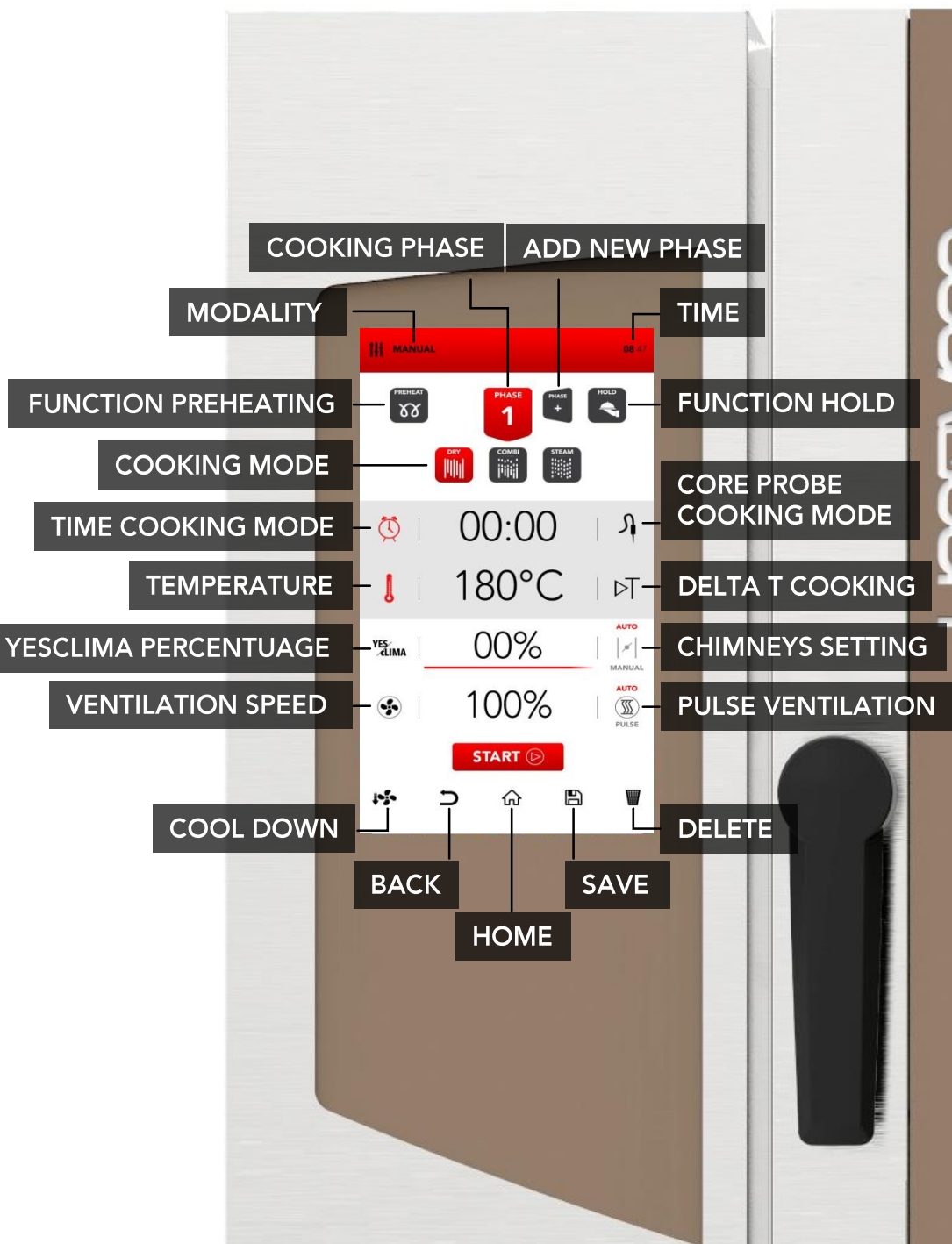
- Select On/Off icon on the Standby screen for switch ON the oven.



INSTRUCTIONS FOR USE: HOME SCREEN

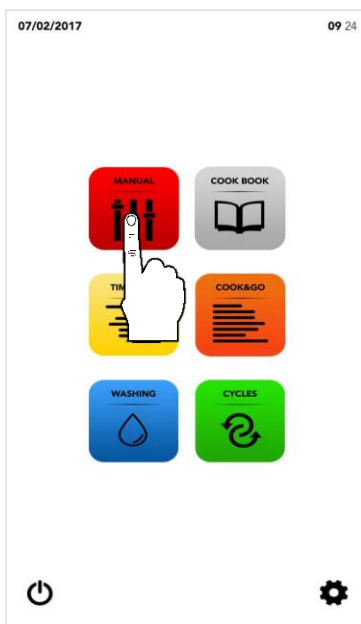


INSTRUCTIONS FOR USE: MANUAL COOKING

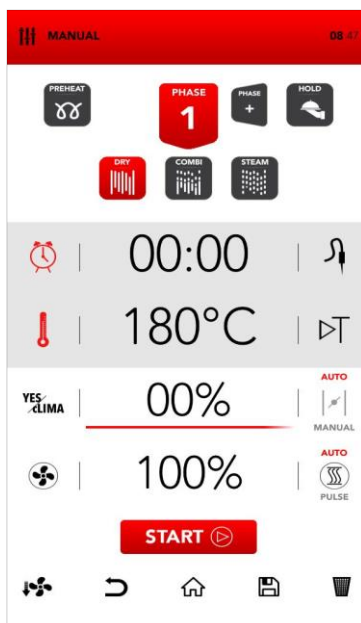


MANUAL COOKING SETTING

- 1 Select the *MANUAL* icon from the home screen.

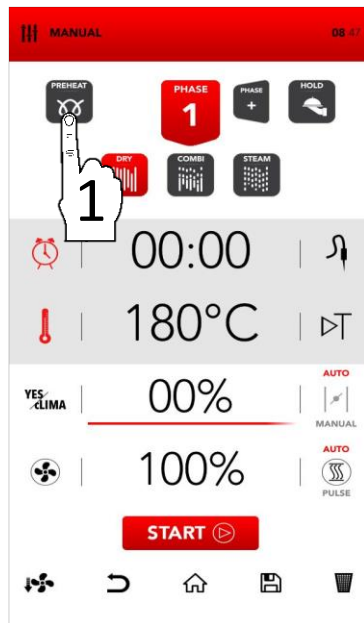


- 2 Proceed with the setting as described in the following pages.



TURNING ON PREHEAT MODE

- 1 Select the *PREHEAT* icon.



PREHEAT function is optional and it is possible not to use it. YESOVENS suggests the use of this function to considerably improve the cooking performances.

- 2 Set the desired parameter and:

Confirm the selected value
(CONFIRM SELECTION)

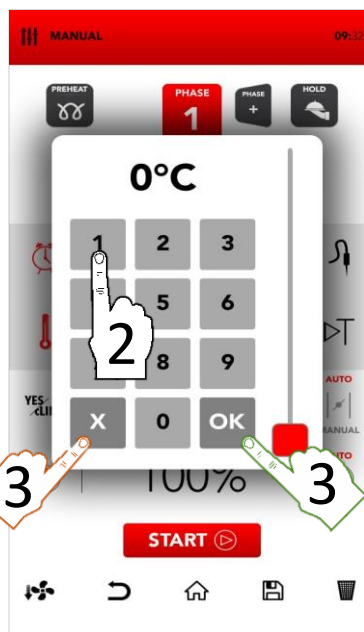


OR

Close the pop-up
(CLOSE SELECTION)

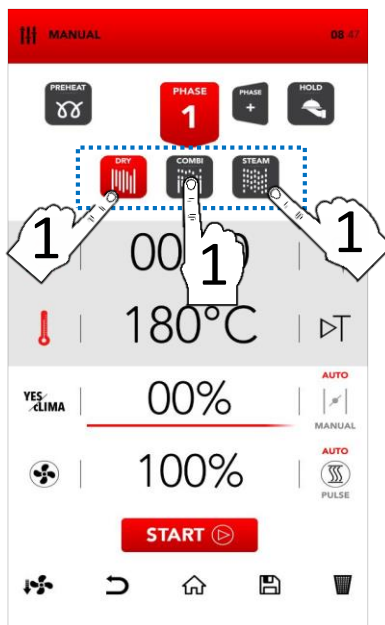


The *PREHEATING* mode could be disabled also after the *START* through the opening of the door; when you close the door the cooking process starts directly from *PHASE 1*.



COOKING MODE SETTING

- Select the desired cooking mode between:



Dry air convection

The cooking takes place in a dry chamber where humidity is forcibly and fast removed. Ideal for high-temperature preparations or to create the optimal conditions to grill, gratin, fry, brown. Essential for drying.

Mix-combi

The cooking takes place in a dry chamber where humidity is added. The combination of these elements empowers the thermal transfer, which takes place faster. Ideal to avoid weight losses, preserving organoleptic properties and increasing the quality of the final result of the cooking. Suggested for meat, fish and also for doughs and frozen products.

Steam

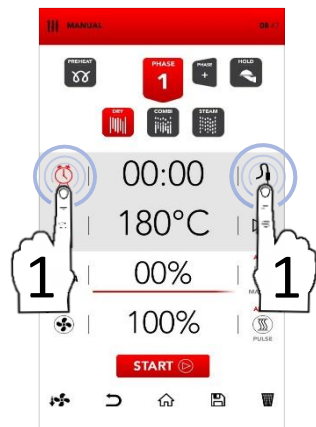
The cooking takes place in a steam-saturated chamber where the conditions of traditional boiling cooking are reproduced, but preserving from the loss of nutrients.

TIME OR CORE PROBE COOKING MODE SETTING

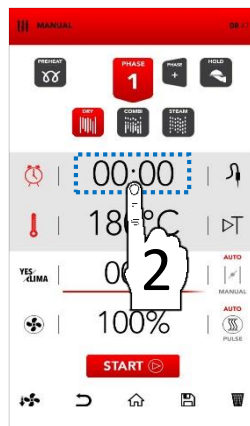
- 1 Select *TIMER* to set time cooking mode.

OR

select *PROBE* to set core probe cooking mode.



- 1 Select the active area to set the desired parameters.



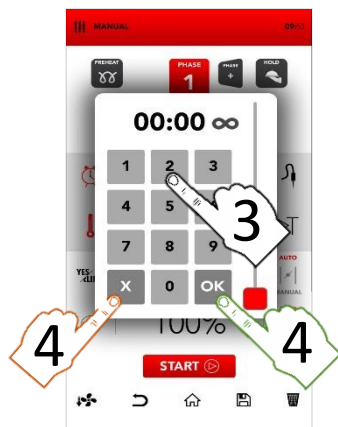
- 1 Set the desired parameter and:

Confirm the selected value (CONFIRM SELECTION)



OR

Close the pop-up (CLOSE SELECTION)



TIME OR DELTA T MODE SETTING

- 1 Select *THERMOMETER* to set temperature.

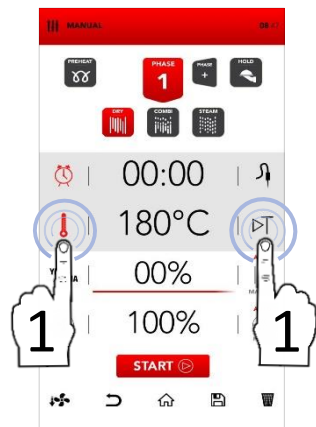
OR



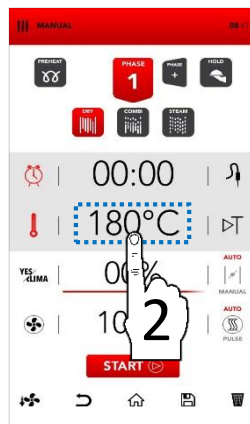
Select *DELTA T* to set delta t value cooking mode.



DELTA T mode is linked to the use of the *CORE PROBE*.



- 2 Select the active area to set the desired parameters.



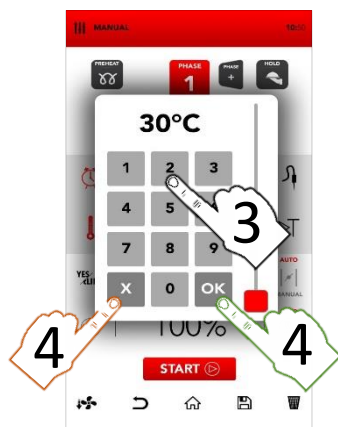
- 3 Set the desired parameter and:

Confirm the selected value (CONFIRM SELECTION)



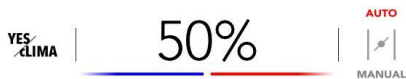
OR

Close the pop-up (CLOSE SELECTION)

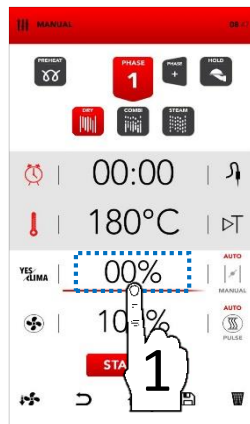


YESCLIMA SETTING

- Select the active area *YESCLIMA* to set the desired parameters.



YESCLIMA allows to manage the humidity percentage in according to the cooking mode setted.



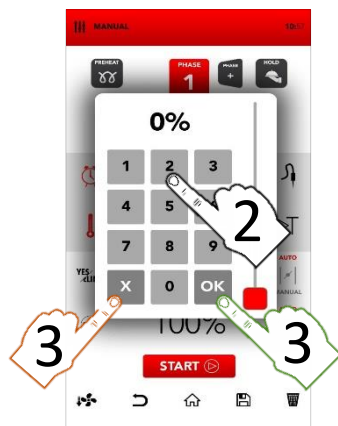
- Set the desired parameter and:

Confirm the selected value
(CONFIRM SELECTION)

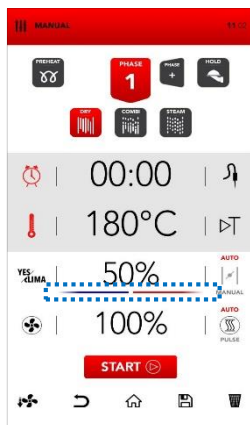
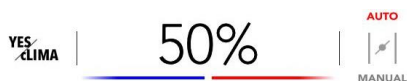


OR

Close the pop-up
(CLOSE SELECTION)

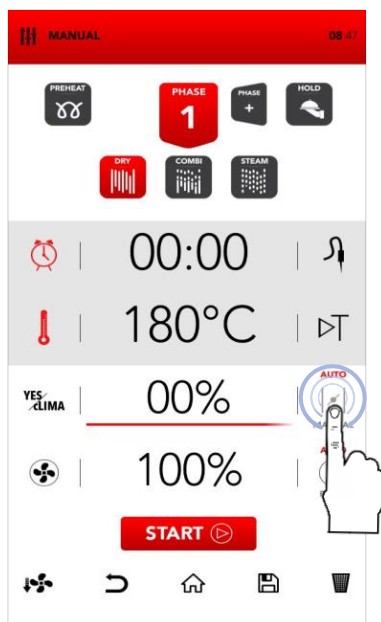
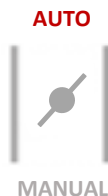


The selected percentage of *YESCLIMA* is easily visible also in the *YESBAR* with red & blue colours.

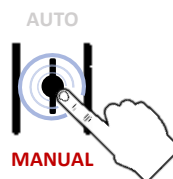
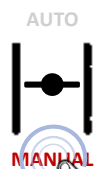


AUTOMATIC/MANUAL SETTING OF THE CHIMNEYS FOR HUMIDITY EXPULSION

- The chimneys for humidity expulsion are automatically regulated (*AUTO*) and they can be manually modified selecting the area *MANUAL* according your demands.



- Select the icon *AUTO* to activate the automatic mode: the chimneys for humidity expulsion are automatically regulated (*AUTO*).
- Select the icon *MANUAL* to activate the manual mode: the chimneys for humidity expulsion are manually regulated in the *CLOSED* position (*MANUAL*).
- Select the icon *VALVE* to change the position, between open and close: the chimneys for humidity expulsion are manually regulated in the *OPEN* position (*MANUAL*).



The passage from *AUTOMATIC* to *MANUAL* mode (complete opening or closing) could compromise the cooking performances.

FAN VENTILATOR SETTING AND PULSE FUNCTION

- ❑ Select the active area *YESCLIMA* to set the desired parameters.

- ❑ Set the desired parameter and:

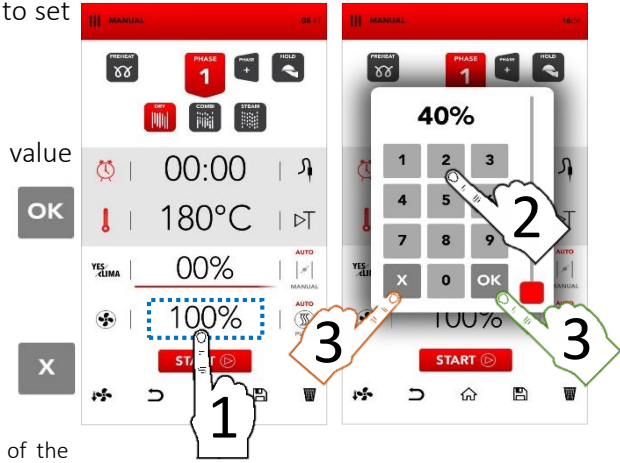
Confirm the selected value (CONFIRM SELECTION)

OR

Close the pop-up (CLOSE SELECTION)



All the fan speeds make an inversion of the airflow to guarantee the cooking uniformity and they are constantly in function (AUTO).



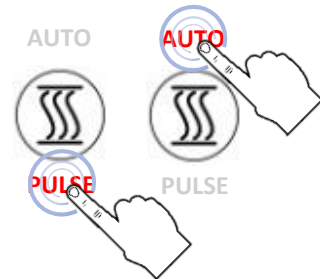
- ❑ Select the icon *PULSE* to activate the *PULSE VENTILATION* mode: ideal for soft/delicate cookings and for long time cookings that need to be not exposed to a strong ventilated airflow (semi-static cookings).

AUTO



PULSE

- ❑ Select the *AUTO* icon to go back to the *CONSTANT* functioning of the airflow (AUTO) when desired.



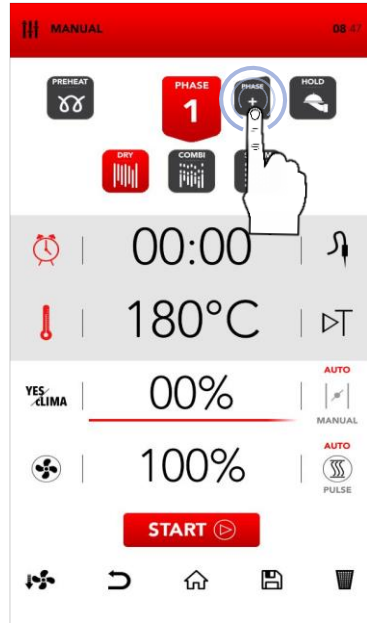
The passage from *AUTOMATIC* to *PULSE* mode could compromise the performances of humidity extraction and total time of cooking.

INSERT ADDITIONAL COOKING PHASES

- Select the icon *ADD PHASE* and repeat the previously described operation to insert parameters for setting additional cooking phases.



The passage from one to another phase during the cooking takes place automatically and is signalled by an acoustic sound.

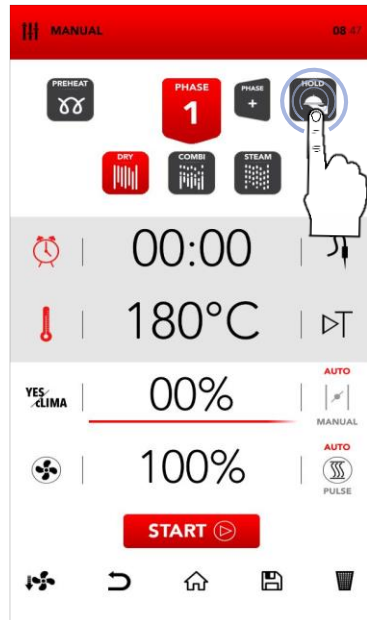


ACTIVATE HOLD MODE

- Select the icon *HOLD*

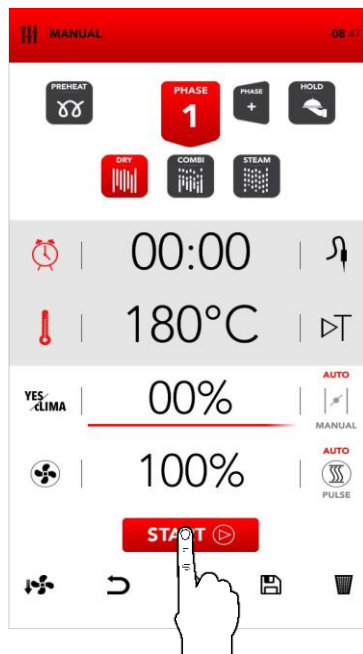


- The activation of the *HOLD* function at the end of the cooking phases you set recreates automatically a clima that holds the food temperature at 70°C with *YESCLIMA* humidity percentage at 30%.



START THE SET COOKING MODE

- Once inserted all the desired parameters, select *START* to launch the cooking process.



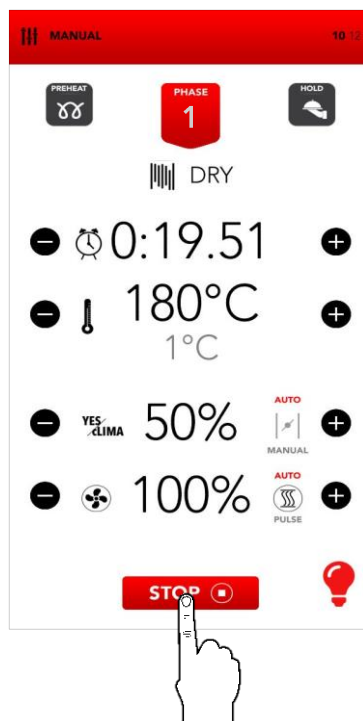
Before launching the cooking process is possible also to set the options *COOL DOWN*, delete the operation and *BACK*, back to the *HOME SCREEN*, *SAVE RECIPE* and *DELETE* selected *VALUES* (see following chapters).

STOP THE LAUNCHED COOKING PROCESS

- During the cooking is possible to stop the functioning with the selection of *STOP*.



- The end of the cooking is signalled by an acoustic sound.



ADDITIONAL INFORMATION ABOUT COOKING MODE



The passage from one cooking phase to another takes place automatically and is signalled by an acoustic sound.



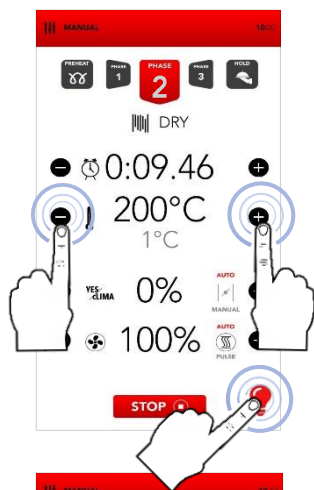
During the cooking phase select the icons on the right/left side of the instantaneous values area to modify the desired parameter.



Through the selection of the icon LAMP at the bottom on the right is possible to turn on/turn off the lights in the cooking chamber. YESOVENS suggests to turn off the lights when not necessary to monitor the cooking.

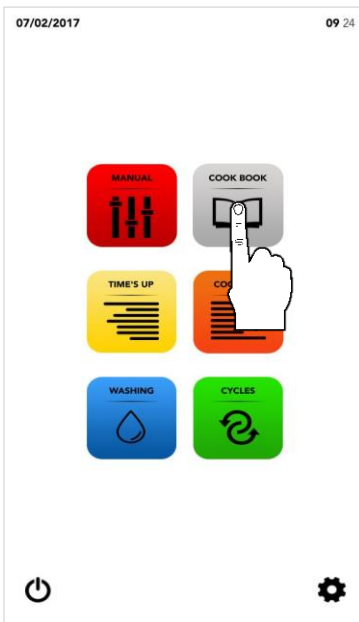


At the end of the cooking, at the same time of the acoustic signal the available options for the end of the cooking are displayed.



START THE COOK BOOK MODE

- 1 Select from the HOME SCREEN the icon *COOKBOOK*



COOK BOOK mode consent to access and/or to modify the recipes saved in the databases of YESRECIPES and/or MY COOK BOOK.

- 2 Proceed:

Selecting a recipe from *YESRECIPES*

OR



Selecting a recipe from *MY COOK BOOK*

MY COOK BOOK



YESRECIPES is a collection of cookings suggested by YESOVENS in its database; MY COOK BOOK is a collection of cookings memorized personally from the user in the database.



SELECT A RECIPE FROM YESRECIPES DATABASE

- 1 Select the icon from the product category desired.



Product categories could be similar in YESRECIPES and MY COOK BOOK databases; please be sure that you are searching for in the right database.

- 2 Search in the category the desired recipe using the *SCROLLING SELECTION* and then select it.



- 3 Select the icon *START* to launch the cooking

OR



Modify if necessary the parameters in the cooking phases as described in the *MANUAL COOKING* mode

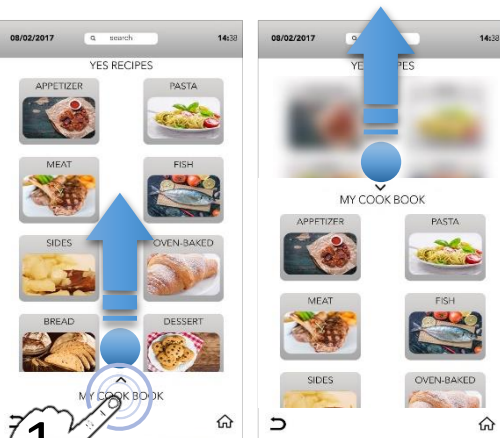
OR

Select the icon *SAVE* to copy the recipe in *MY COOK BOOK* database.



SELECT A RECIPE FROM MY COOK BOOK DATABASE

- 1 Select the icon *MY COOK BOOK* and then the icon of the product category desired.



Product categories could be similar in YESRECIPES and MY COOK BOOK databases; please be sure that you are searching for in the right database.

- 2 Search in the category the desired recipe and then select it using the *SCROLLING SELECTION*.



- 3 Select the icon *START* to launch the cooking

OR



Modify if necessary the parameters in the cooking phases as described in the *MANUAL COOKING* mode

OR

Select the icon *SAVE* to copy the recipe in *MY COOK BOOK* database.



SAVE A RECIPE IN MY COOK BOOK DATABASE

1 After having manually inserted the parameters (*MANUAL COOKING*), select the icon *SAVE*.

2 Select on *MY COOK BOOK* screen the area *RECIPE NAME* to type the name of the recipe.

3 Type the recipe name on the keyboard, then select the icon *LOW THE KEYBOARD*.



4 LINK the recipe to one product category

5 Select the icon *SAVE* to confirm



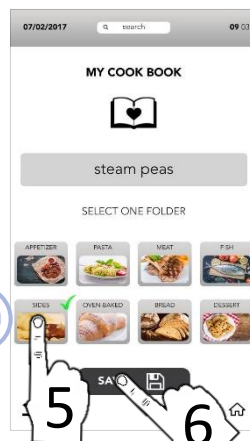
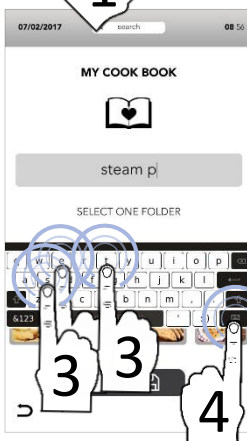
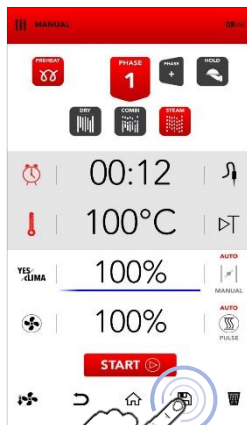
6 Once saved the display send you back to the screen with the memorized recipe and it is possible:

launch the cooking with the icon *START*

OR

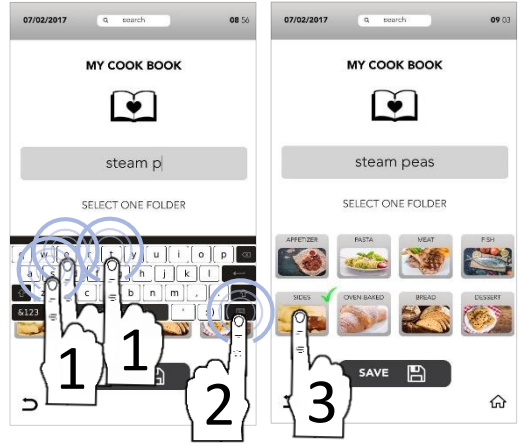


go back to the default screen with icon *HOME*.



CLICK & SHARE FUNCTION

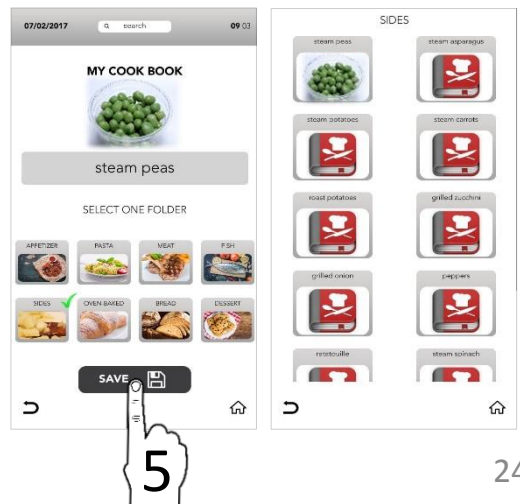
- 1 Proceed with the other operations to save the recipe as previously described: select the area *RECIPE NAME*, *TYPE* the name of the recipe, *ASSOCIATE* it to a product category and before the *CONFIRM* (with *SAVE ICON*), insert the USB pen drive with the own image (read the specifications in the footnote)



- 2 While saving the recipe (before *CONFIRM* with *SAVE ICON*), insert the USB pen drive in which the image file is stored and wait for the replacement of the default image with the new one just loaded. (read the specifications in the footnote)



- 3 *CONFIRM* with *SAVE ICON* and then, remove the USB pen drive



The USB pen drive has to contain **ONLY** the image file that has to be transferred with the following characteristics:

Image name: recipe.png

Image format: png

Image dimensions: 206x150 (pixel)

DELETE RECIPE FROM MY COOKBOOK

1 Select from the HOME SCREEN the icon *COOKBOOK*

2 Select *MY COOK BOOK*

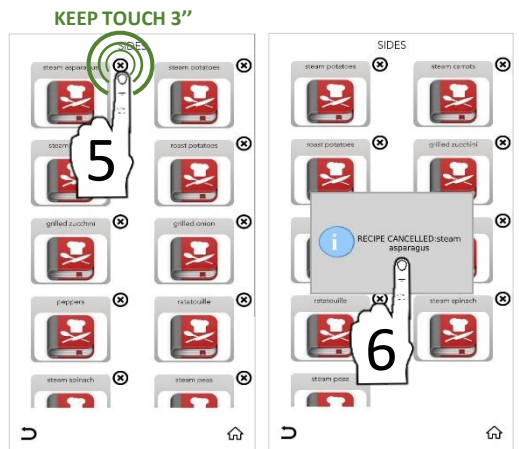
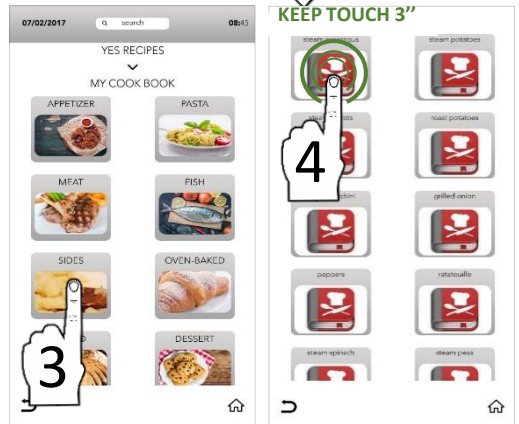
3 Select the category desired

4 Keep selected the recipe

5 Keep selected the cross



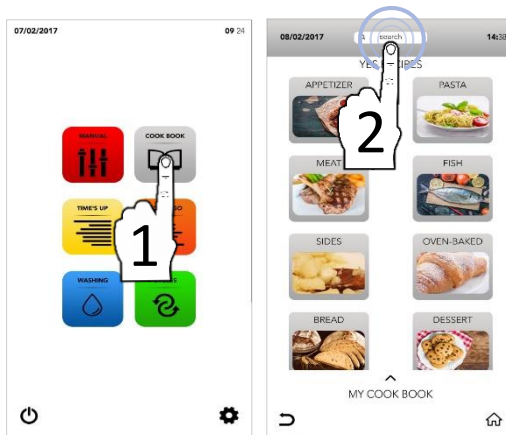
The pop-up show you that the recipe it's been deleted.



SEARCH A RECIPE IN COOKBOOK DATABASE

1 Select from the HOME SCREEN the icon *COOKBOOK*

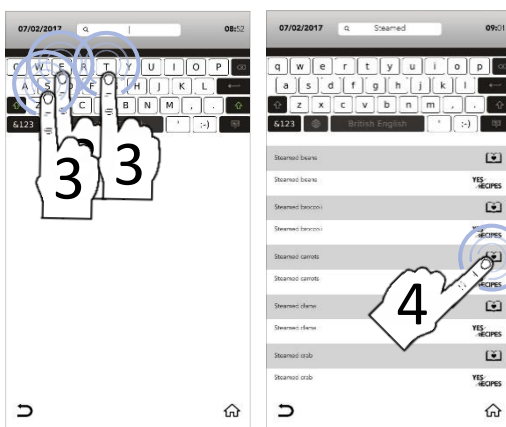
2 Select the active area *SEARCH* in the bottom part of the display.



3 Type the name of the recipe in the keyboard.

4 The recipes compatible with the typed characters appear in the main screen.

5 Select the desired recipe between those displayed in the screen.



The icons on the right side show in which database the recipe is saved.

MY COOK BOOK



YES RECIPES

6 Select the icon *START* to launch the cooking



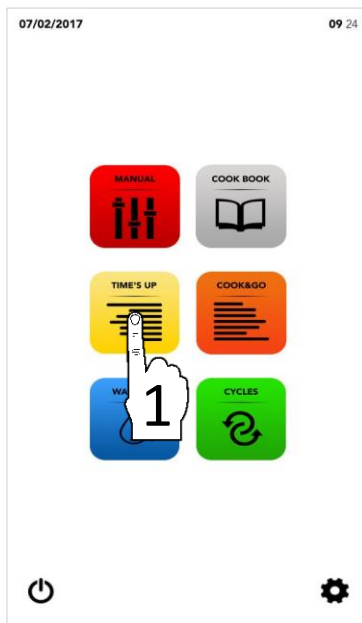
OR

Select one of the icons at the bottom to proceed with other operations.



START THE SPECIAL CYCLE TIME'S UP

- 1 Select from the HOME SCREEN the icon *TIME'S UP*.



TIME'S UP special cycle allows to start different cookings synchronizing the same ending time for service.

- 2 Proceed selecting:
 - One suggested cooking technique

OR

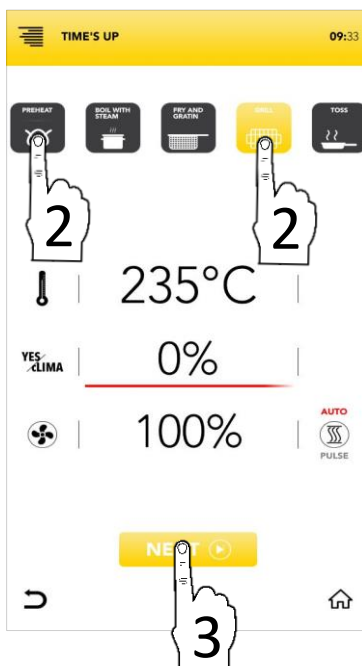
- 3 Possibly proceed with the addition of the *PREHEATING* phase

OR

- 4 Proceed with the manual selection of parameters (select the desired value area for modify it).

THEN

- 5 Select the icon *NEXT* to move to the following phase.



PARAMETERS OF THE SUGGESTED COOKING TECHNIQUES



PREHEATING
Reaches the operating temperature for the selected cooking.



BOIL WITH STEAM
Recreates the climatic conditions proper of steamed and/or boiled cookings

∞
100°C
100%
100%



FRY AND GRATIN
Recreates the climatic conditions of fried cookings, also similar to gratin.

∞
200°C
0%
100%



GRILL
Recreates the climatic conditions proper of grill cooking.

∞
235°C
0%
100%



TOSS
Recreates the climatic conditions of a generic combi cooking.

∞
180°C
30%
100%

☐ Select one suggested cooking technique

OR

Proceed with the manual selection of parameters (select the desired value area for modify it).

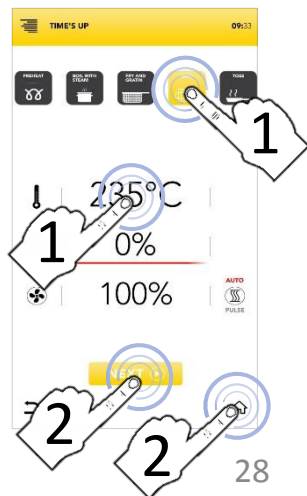
THEN

☐ Select the icon *NEXT* to move to the following phase

OR



Select the icon *HOME* to go back to the default screen and to proceed with other operations.



START THE SPECIAL CYCLE TIME'S UP

- ❑ Select one suggested cooking technique

OR

Proceed with the manual selection of parameters (select the desired value area for modify it).

THEN

- ❑ Select the icon *NEXT* to move to the following phase

OR

NEXT 

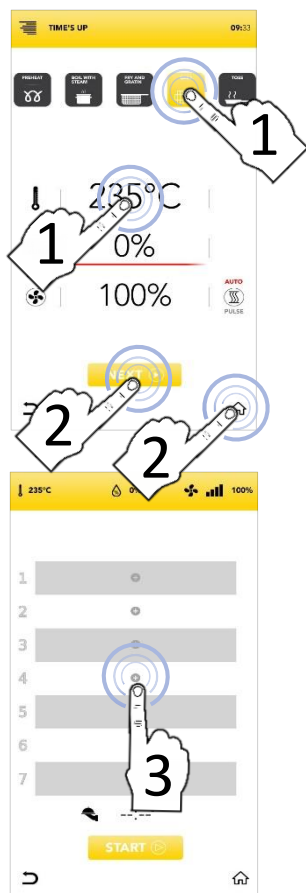
Select the icon *HOME* to go back to the default screen and to proceed with other operations.

- ❑ Select one of the available levels to proceed and to set the parameters.



The number of levels indicated on the left is referred to the position in which to insert the tray during the synchronized cooking.

- ❑ Select the icon *TIMER* to set Time cooking mode (see next paragraphs)

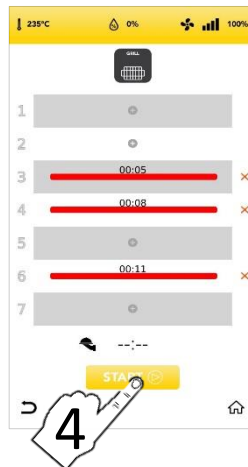
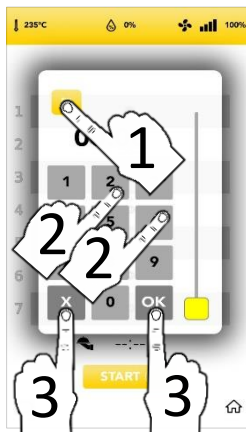


START THE SPECIAL CYCLE TIME'S UP WITH MANUAL TIMER

- 1 Select the icon *TIMER* and set the desired parameters/timers:
Confirm the selected value
(CONFIRM SELECTION)

OR

Close the pop-up
(CLOSE SELECTION)

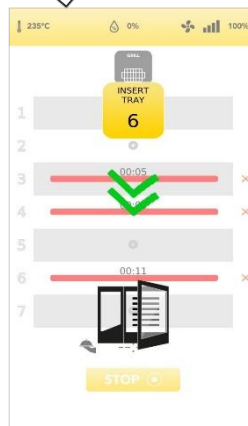
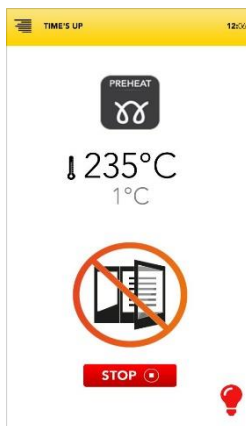


- 2 Once you have set the *TIMER/TIMERS* in the different levels the display shows you all your cooking timers settled

- 3 Select icon *START* to move to the following phase.

- 4 If preheating is activate please wait till the reaching of the set temperature.

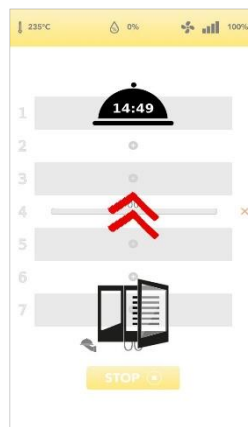
- 5 Insert the first tray in the level shows on the screen, at the closing of the door the *COUNTDOWN* is active



- 6 While cooking, the display shows you all the timers countdown

- 7 Insert all the others trays in the associates levels when the display shows you (insert tray 1,2,3,...)

- 8 At the end, remove the trays from the levels and proceed with the service.



ADDITIONAL INFORMATION ON THE SPECIAL CYCLE TIME'S UP

- In the red bar displayed in the programmed level you can see the remaining TIME in the upper part.



- Select the red cross on the right side of the red bar for delete the parameter/timer level

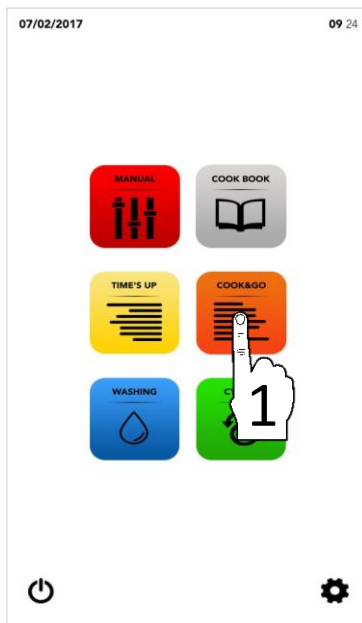


- The estimated time for service (synchronized end of the set cookings) is displayed in the *CLOCHE*.



START THE SPECIAL CYCLE COOK&GO

- 1 Select from the HOME SCREEN the icon *COOK & GO*.

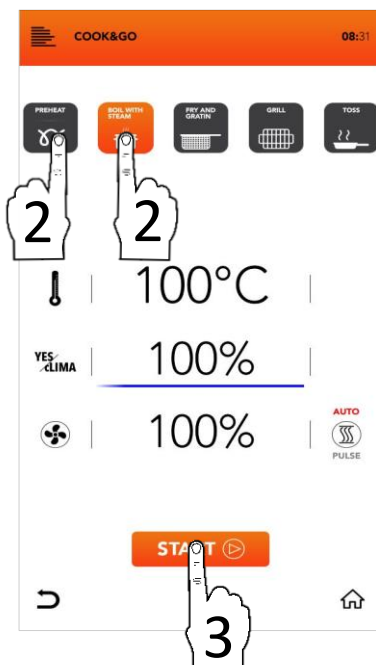


COOK&GO special cycle allows to start different cookings at the same time.

- 2 Proceed selecting:
 - 2 One suggested cooking technique
- OR
- 2 Possibly proceed with the addition of the *PREHEATING* phase
- OR
- 2 Proceed with the manual selection of parameters (select the desired value area for modify it).

THEN

- 3 Select the icon *START* to move to the following phase.



PARAMETERS OF THE SUGGESTED COOKING TECHNIQUES



PREHEATING
Reaches the operating temperature for the selected cooking.



BOIL WITH STEAM
Recreates the climatic conditions proper of steamed and/or boiled cookings

∞
100°C
100%
100%



FRY AND GRATIN
Recreates the climatic conditions of fried cookings, also similar to gratin.

∞
200°C
0%
100%



GRILL
Recreates the climatic conditions proper of grill cooking.

∞
235°C
0%
100%



TOSS
Recreates the climatic conditions of a generic combi cooking.

∞
180°C
30%
100%

- Select one suggested cooking technique

OR

Proceed with the manual selection of parameters (select the desired value area for modify it).

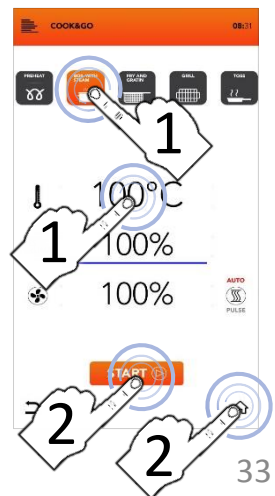
THEN

- Select the icon **START** to move to the following phase

OR



Select the icon **HOME** to go back to the default screen and to proceed with other operations.



START THE SPECIAL CYCLE COOK&GO

- Select one suggested cooking technique

OR

Proceed with the manual selection of parameters (select the desired value area for modify it).

THEN

- Select the icon *START* to launch the cooking, if preheating is active please wait till the reaching of the temperature

OR

START 

Select the icon *HOME* to go back to the default screen and to proceed with other operations.

- Insert your tray, close the door and select the icon *PLUS* associated at the level inserted for fix the cooking time



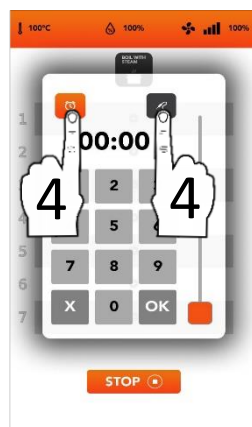
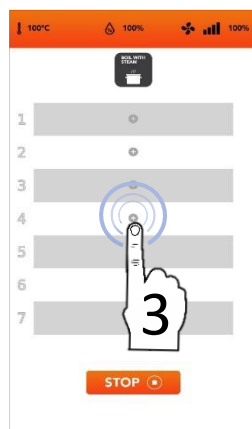
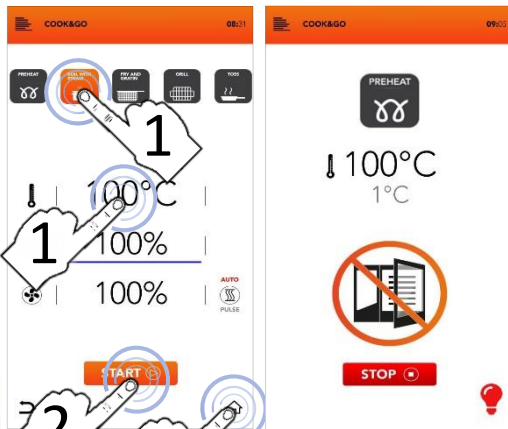
The number of levels indicated on the left is referred to the position in which to insert the tray during the simultaneous cooking.

- Select the icon *TIMER* to set Time cooking mode (see next paragraphs)

OR



- Select the icon *CORE PROBE* to set a core probe target (see next paragraphs).



START THE SPECIAL CYCLE COOK&GO WITH MANUAL TIMER

- Select the icon *TIMER* and set the desired parameters/timers: Confirm the selected value (CONFIRM SELECTION)

OR

Close the pop-up (CLOSE SELECTION)



- Once confirmed, the display shows you all your cooking timers settled

- Select icon *PLUS* if you wish to add further timers and repeat the operations

- The number of levels indicated on the left is referred to the position in which to insert the tray during the simultaneous cooking

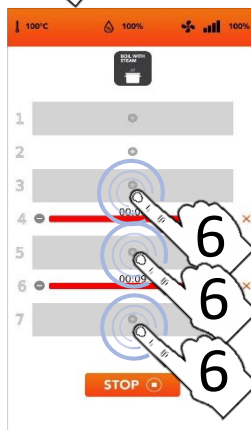
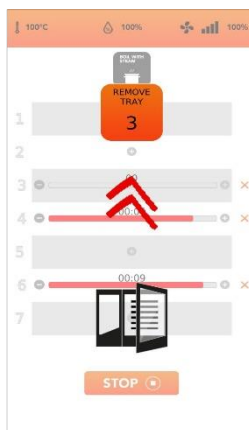
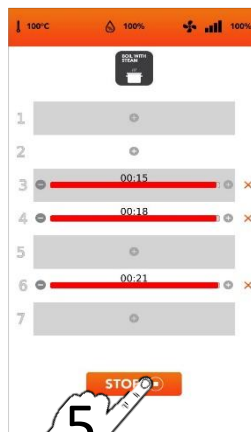
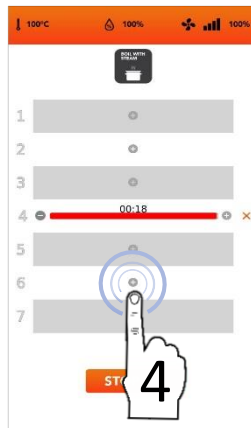
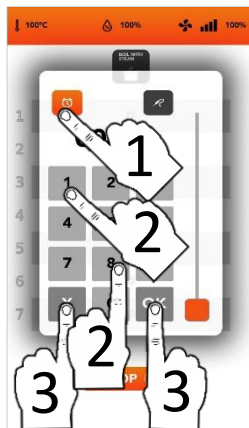
- While cooking, the display shows you all the timers countdown

- Select icon *STOP* if you wish interrupt all the simultaneous cookings



- Remove each tray from the level showed (remove tray 1,2,3,...) when the countdown is finished

- Wait the others *TIMERS* and/or meanwhile add new further timers in every level available

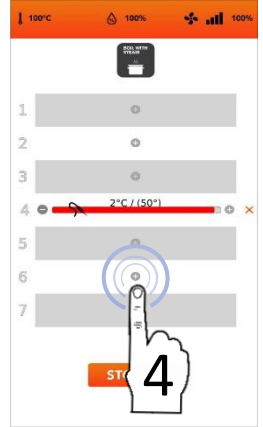
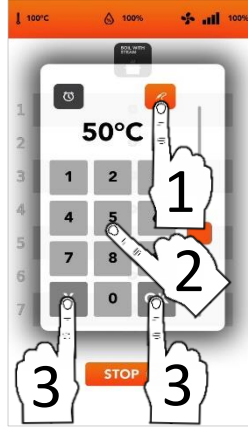


START THE SPECIAL CYCLE COOK&GO WITH THE CORE PROBE

- Select the icon *CORE PROBE* and set the desired parameters/timers: Confirm the selected value (CONFIRM SELECTION)

OR

Close the pop-up (CLOSE SELECTION)



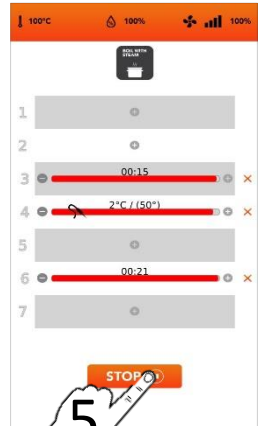
- Once confirmed, the display shows you all your cooking parameters settled

- Select icon *PLUS* if you wish to add further timers and repeat the operations

- The number of levels indicated on the left is referred to the position in which to insert the tray during the simultaneous cooking

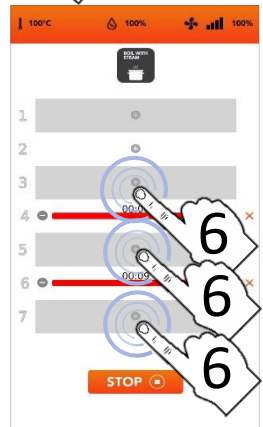
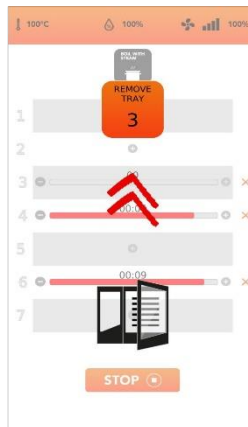
- While cooking, the display shows you all the parameters countdown

- Select icon *STOP* if you wish interrupt all the simultaneous cookings



- Remove each tray from the level showed (remove tray 1,2,3,...) when the countdown is finished

- Wait the others *TIMERS* and/or meanwhile add new further parameters in every level available



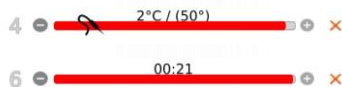
ADDITIONAL INFORMATION ON THE SPECIAL CYCLE COOK&GO



- It is possible at the same time to set *TIME* Cooking mode (TIMER) and *CORE PROBE* Cooking mode. (till one *CORE PROBE* parameter)



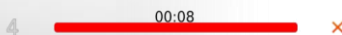
- In the red bar shown in the upper part of the set level it is displayed the remaining *TIME* if you have set a manual *TIMER*, or the immediate value if you have set a *CORE PROBE* cooking.



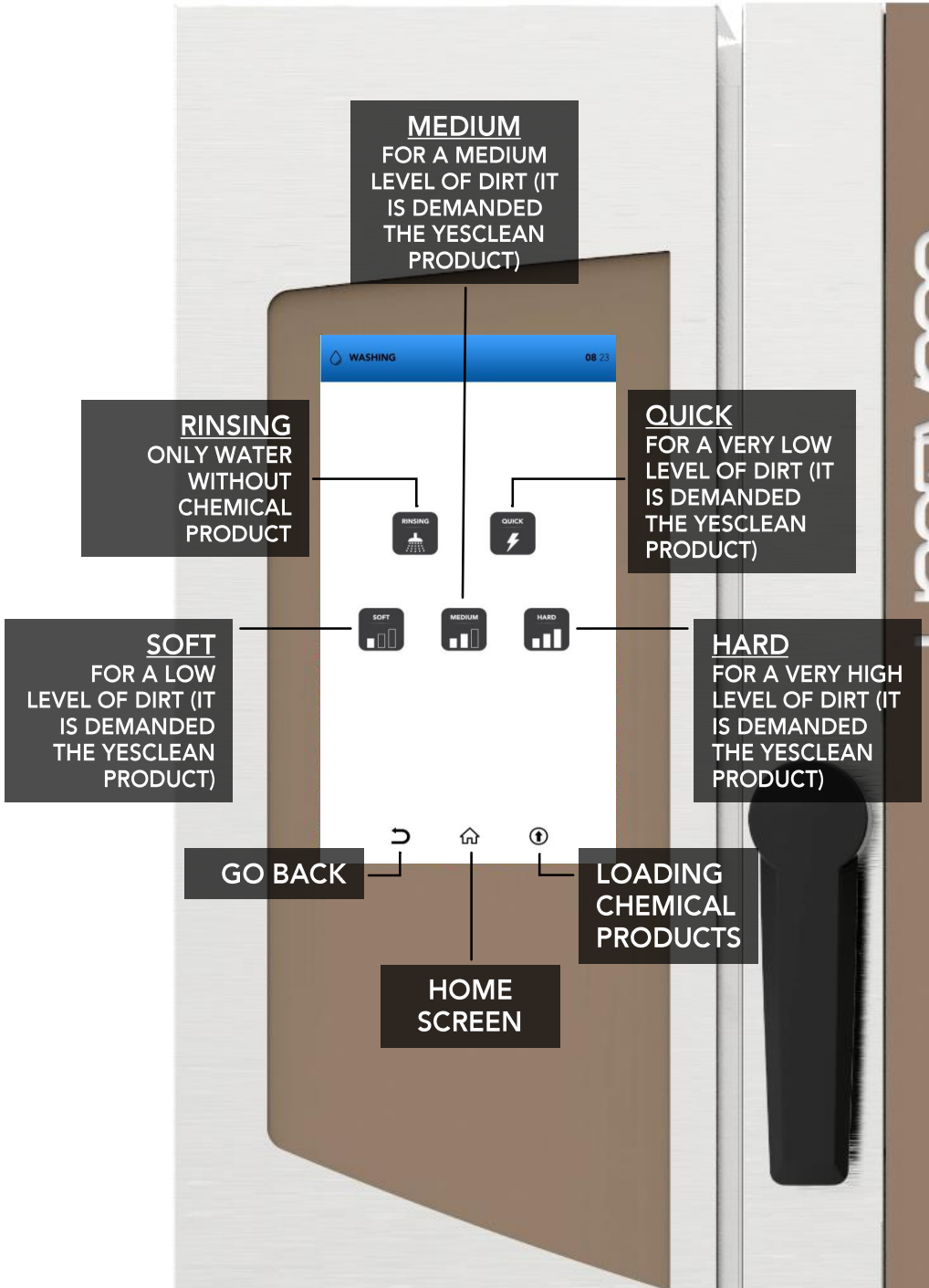
- Selecting the icons on the side of the red bar is possible to reduce, increase and/or delete the cooking *TIME*/PARAMETER of the loaded level.



- The number on the left shows the level no. to load.



INSTRUCTIONS FOR USE: AUTOMATIC WASHING CYCLE



AUTOMATIC WASHING CYCLE: CONSUMPTIONS

- Small size ovens:
6 trays / 7 trays



| WASHING | TIME min. | WATER lt. | YESCLEAN gr. |
|---------|--------------|--------------|-----------------|
| QUICK | 20 | 17 | 90 |
| SOFT | 36 | 26 | 180 |
| MEDIUM | 52 | 37 | 270 |
| HARD | 67 | 46 | 360 |

- Medium size ovens:
10 trays / 11 trays



| WASHING | TIME min. | WATER lt. | YESCLEAN gr. |
|---------|--------------|--------------|-----------------|
| QUICK | 20 | 17 | 130 |
| SOFT | 36 | 26 | 260 |
| MEDIUM | 52 | 37 | 390 |
| HARD | 67 | 46 | 520 |

- Big size ovens:
16 trays / 20 trays



| WASHING | TIME min. | WATER lt. | YESCLEAN gr. |
|---------|--------------|--------------|-----------------|
| QUICK | 20 | 17 | 180 |
| SOFT | 36 | 26 | 360 |
| MEDIUM | 52 | 37 | 540 |
| HARD | 67 | 46 | 720 |

START AN AUTOMATIC WASHING CYCLE

- ❑ Select from the HOME SCREEN the icon *WASHING*.
- ❑ Pay particular attention when pouring the liquids inside the tanks; **during this operation protection gloves are compulsory**. Subsequently close the trays compartment under the oven up to its mechanical stop to prevent parts from protruding.

USE ONLY YESCLEAN AND YESCAL FOR TO FILL THE TANKS.



- ❑ Proceed selecting:

The *RINSE* function (only water without chemical product)

OR



One of the suggested automatic washings (quick, soft, medium, hard)

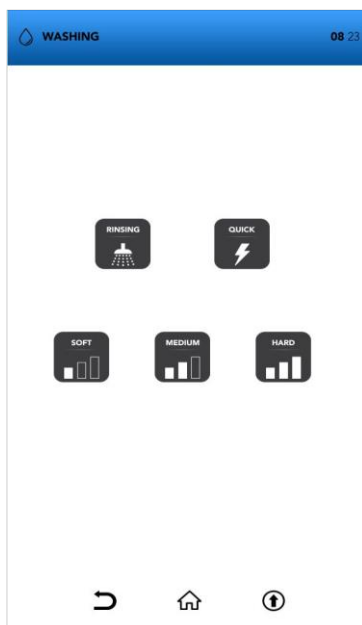
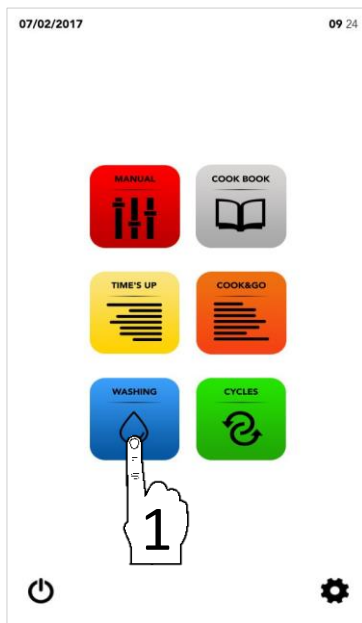
OR

The icon for loading YesClean in the circuit (it is mandatory to launch a rinse after, for remove the chemical product inside the cooking chamber)

OR



Select icons BACK/HOME to go back to the default screen



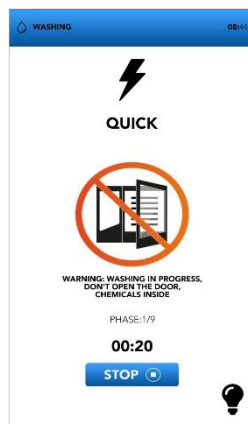
START AN AUTOMATIC WASHING CYCLE

1 Select from the HOME SCREEN the icon *WASHING*

2 Select one of the automatic washings suggested

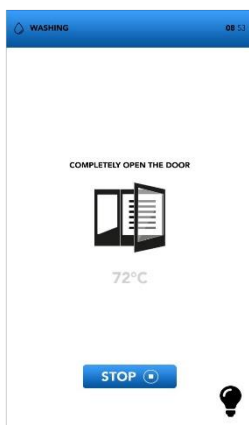


3 Wait till the cycle completion or select the icon *STOP* if you desire to interrupt the washing already launched



4 The screen of *DOOR OPENING* shows that the temperature is too high and it is necessary to cool down the oven before launching the desired washing cycle

5 The pop up shows to open the door if the temperature is too high, a new pop up will show when you have to close it.



ADDITIONAL INFORMATION ON THE AUTOMATIC WASHING CYCLES

- The interruption of a washing cycle already started requires a mandatory rinsing of minutes to remove potential residual of chemical products.



- At the end of the special cycle for loading the detergent circuit is mandatory a 5 minutes rinse to remove potential residual of chemical products.



- Remove any accessory from the inside of the oven before selecting an automatic washing.

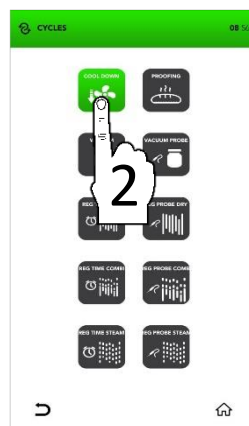


START A SPECIAL CYCLE

- 1 Select from the HOME SCREEN the icon *CYCLES*

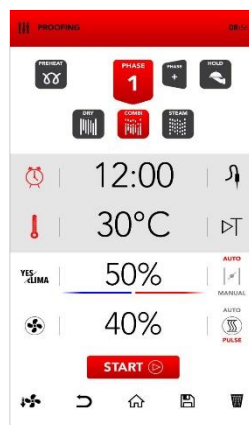


- 2 Select one of the special cycles (see next paragraphs)





































































- 3 The screen shows in summary the parameters of the selected cycle.

- 4 Select the icon *START* to launch the cycle, modify the desired parameters or choose between the other available options.



PARAMETERS OF THE SPECIAL CYCLES

| | | | | |
|--|--|---|---|--|
|  | COOLING CHAMBER COOL DOWN |  -  60 °C  -  100% | | |
|  | PROOFING CYCLE |  -  30 °C  50%  40% | | |
|  | VACUUM COOKING |  -  70 °C  100%  70% | | |
|  | VACUUM PROBE COOKING |  -  70 °C  100%  70% | | |
|  | TIME REGENERATION IN DRY ROOM |  7 '  130 °C  0%  80% | | |
|  | PROBE REGENERATION IN DRY ROOM |  65 °C  130 °C  0%  70% | | |
|  | TIME REGENERATION IN COMBI ROOM |  1 '  120 °C  0%  40% |  5 '  130 °C  30%  70% |  1 '  140 °C  0%  90% |
|  | PROBE REGENERATION IN COMBI ROOM |  1 '  120 °C  0%  40% |  65 °C  130 °C  30%  70% |  1 '  140 °C  0%  90% |
|  | TIME REGENERATION IN STEAM ROOM |  7 '  100 °C  100%  100% | | |
|  | PROBE REGENERATION IN STEAM ROOM |  65 °C  100 °C  100%  100% | | |

SETTINGS MENU



- It Select from the HOME SCREEN the icon *SETTING*.



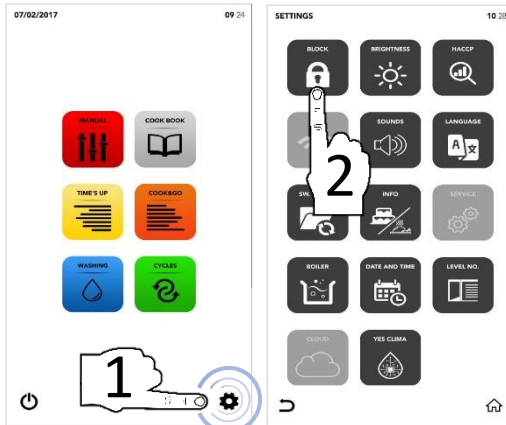
- The *SETTING* Menu allows to modify some functions of the software; consult the Service Dept. for additional specific information.



SETTINGS MENU: ACTIVATION OF RECIPE BLOCK

- 1 Select from the HOME SCREEN the icon *SETTINGS*

- 2 Select the icon *BLOCK*



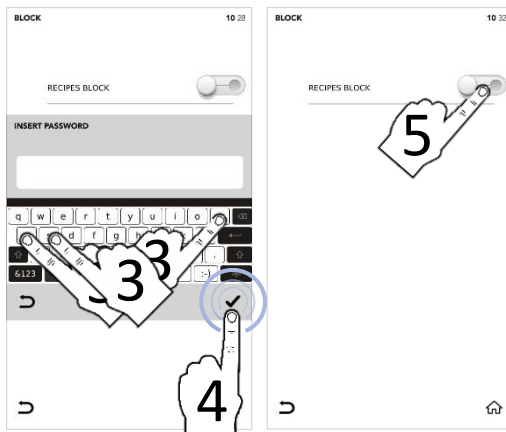
The function RECIPE BLOCK allows to use the recipes available on the DATABASE, but blocks any possible change and the saving of new recipes.

- 3 Type your *PASSWORD* on the keyboard

- 4 Confirm the *PASSWORD* pressing the check mark



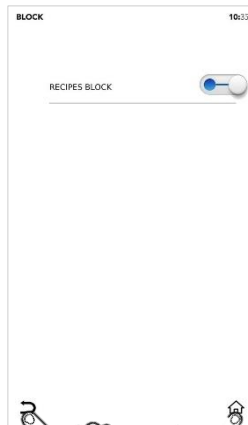
- 5 Select the icon *ENABLE* on the *RECIPE BLOCK*



Default *PASSWORD*: **pass**

- 6 The blue bar on the icon shows that the change has been executed with success

- 6 Select the icon *BACK* to go back to the previous screen or icon *HOME* to go back to the default screen.



SETTINGS MENU: INCREASE BRIGHTNESS

1 Select from the HOME SCREEN the icon *SETTINGS*



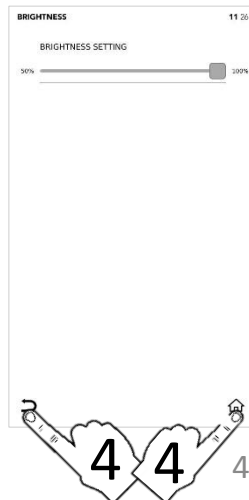
2 Select the icon *BRIGHTNESS*

3 Set the desired parameter using *SCROLLING SELECTION*



4 Change executed with success

5 Select the icon *BACK* to go back to the previous screen or icon *HOME* to go back to the default screen.



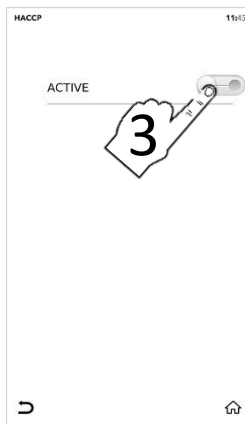
SETTINGS MENU: DOWNLOAD HACCP DATA

- 1 Select from the HOME SCREEN the icon *SETTINGS*

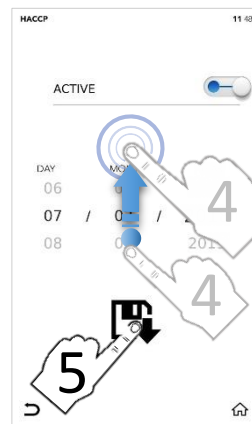


- 2 Select the icon *HACCP*

- 3 Select the icon *ENABLE* on the *ACTIVE AREA*



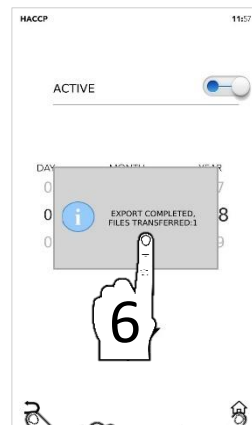
- 4 Set the desired day using *SCROLLING SELECTION*



- 5 Insert the USB pen drive in its dedicated slot and select the icon *SAVE* to export data to the USB pen drive



- 6 File/Files exported with successful



- 7 Remove the USB pen drive

- 8 Select the icon *BACK* to go back to the previous screen or icon *HOME* to go back to the default screen.

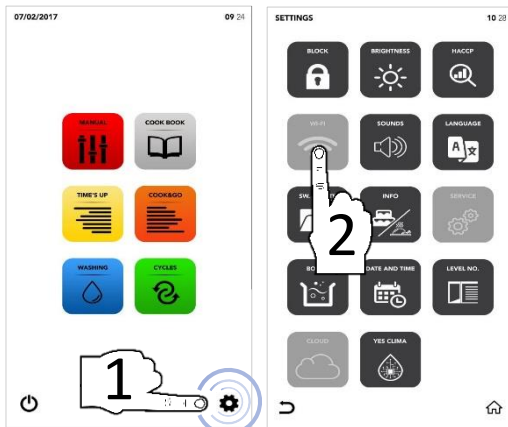


The USB pen drive has to be empty



SETTINGS MENU: WIFI SET UP

1 Select from the HOME SCREEN the icon *SETTINGS*



2 Section locked, contact the service dept. for further specifications



SETTINGS MENU: SOUNDS

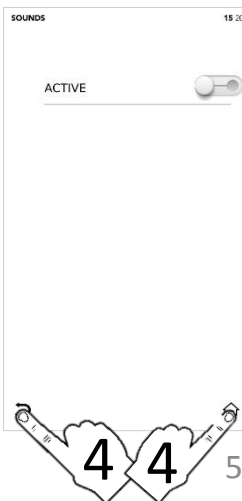
1 Select from the HOME SCREEN the icon *SETTINGS*



2 Select the icon *ENABLE* on the *ACTIVE AREA* for modify by your preferences

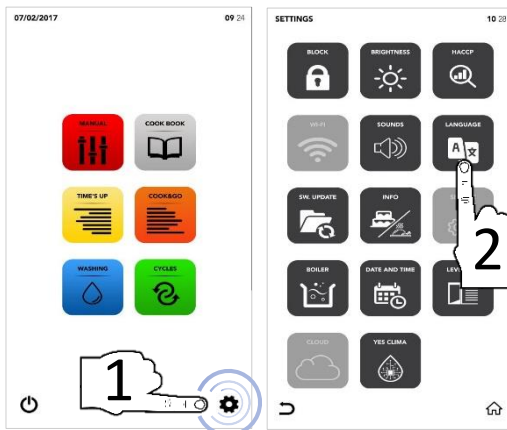


3 Select the icon *BACK* to go back to the previous screen or icon *HOME* to go back to the default screen.



SETTINGS MENU: CHANGE LANGUAGE

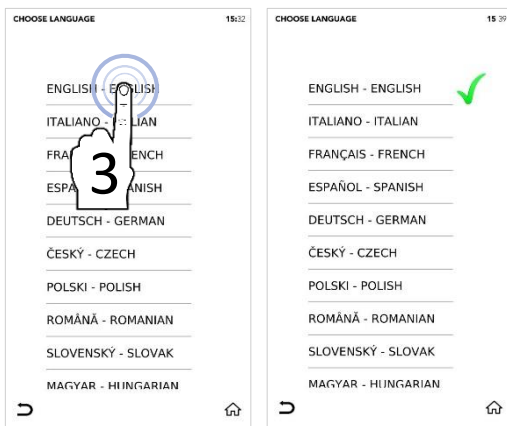
1 Select from the HOME SCREEN the icon *SETTINGS*



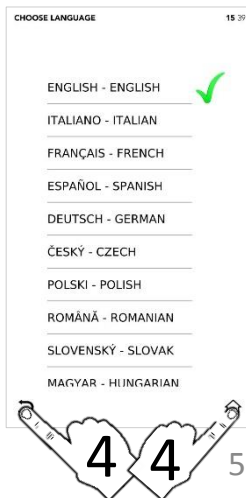
2 Select the icon *LANGUAGES*

3 Select the desired language

4 The green checkmark shows you that the change has been made with succes



5 Select the icon *BACK* to go back to the previous screen or icon *HOME* to go back to the default screen.



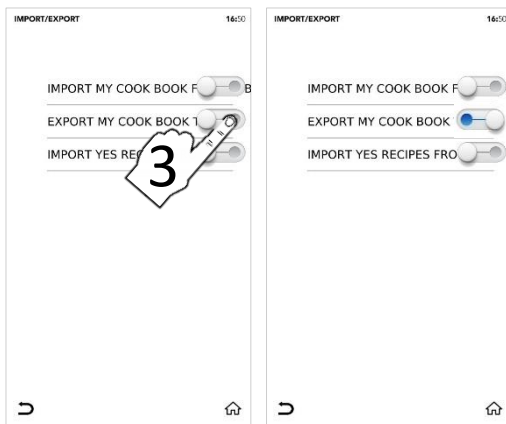
SETTINGS MENU: SW UPDATES

- 1 Select from the HOME SCREEN the icon *SETTINGS*



- 2 Select the desired option available

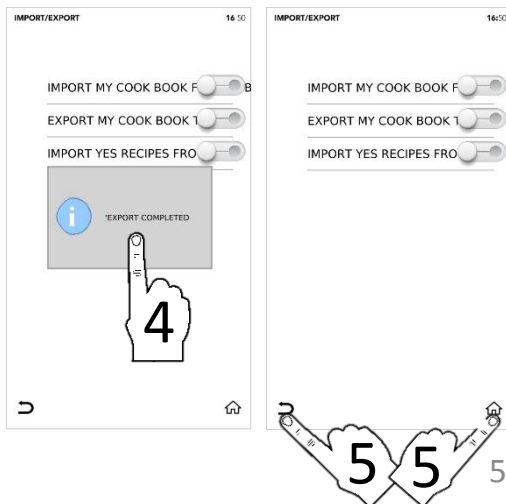
- 3 Insert the USB pen drive in its dedicated slot and select the icon *ENABLE* on the *ACTIVE AREA* to IMPORT/EXPORT the files from/to the USB pen drive



- 4 File/Files exported with successful

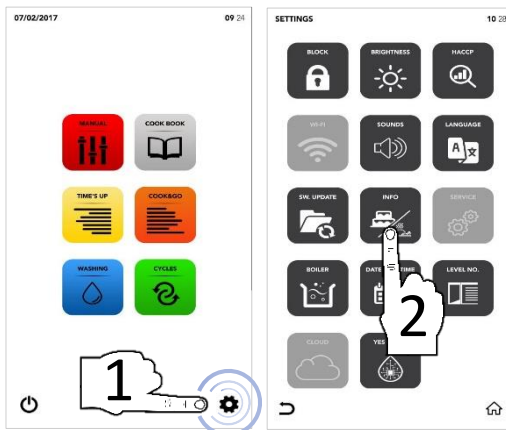
- 5 Remove the USB pen drive

- 6 Select the icon *BACK* to go back to the previous screen or icon *HOME* to go back to the default screen.



SETTINGS MENU: INFO

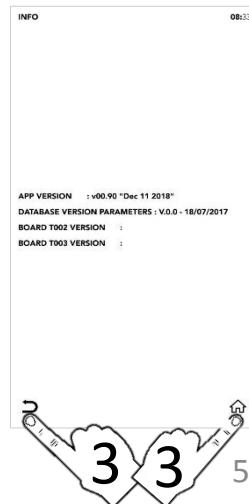
1 Select from the HOME SCREEN the icon *SETTINGS*



2 The display shows you the SW parameters

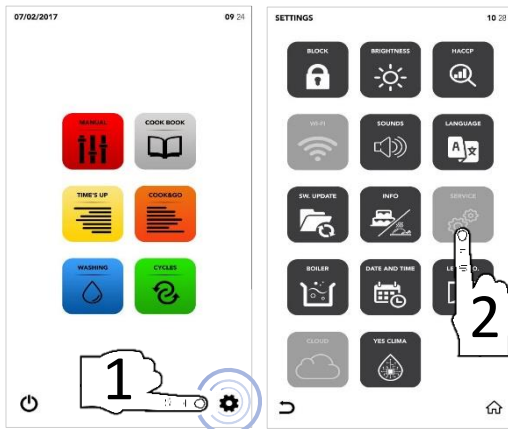


3 Select the icon *BACK* to go back to the previous screen or icon *HOME* to go back to the default screen.



SETTINGS MENU: SERVICE SET UP

- 1 Select from the HOME SCREEN the icon *SETTINGS*



- 2 Section unlocked, contact the service dept. for further specifications



SETTINGS MENU: BOILER OPTIONS

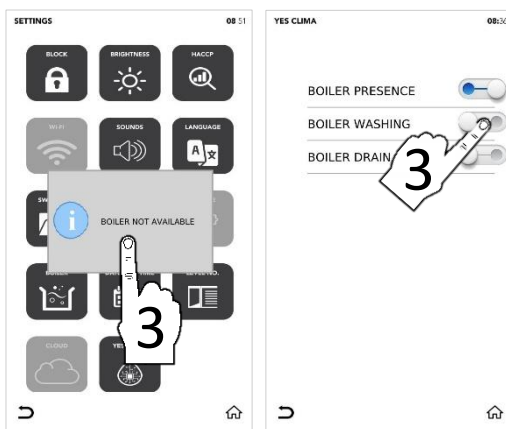
- 1 Select from the HOME SCREEN the icon *SETTINGS*



- 2 Select the icon *BOILER*

- 3 The pop up shows you if the boiler is not available in your oven, otherwise shows you the options available

- 4 Select the icon *ENABLE* on the *ACTIVE AREA* for launch the boiler washing/boiler drain according to your needs



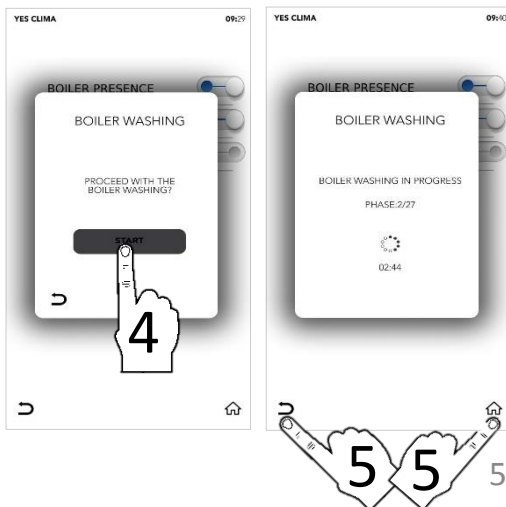
USE ONLY YESCLEAN AND YESCAL FOR TO FILL THE TANKS

- 5 Select the icon *START* to confirm the selection

- 6 At the end of the washing the pop up shows you that the you can proceed with the other operations

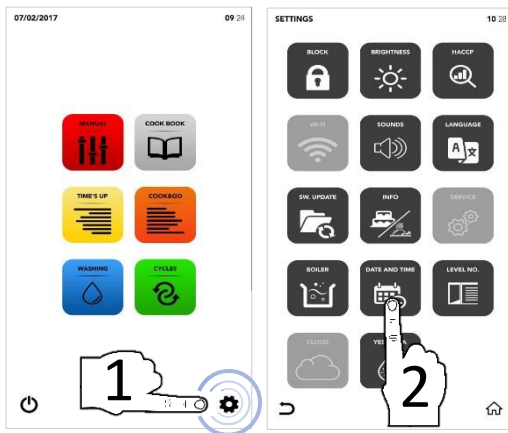


- 7 Select the icon *BACK* to go back to the previous screen or icon *HOME* to go back to the default screen.

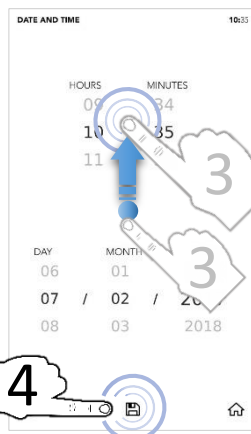


SETTINGS MENU: CHANGE DATE AND TIME

- 1 Select from the HOME SCREEN the icon *SETTINGS*



- 2 Set the desired parameters using SCROLLING SELECTION



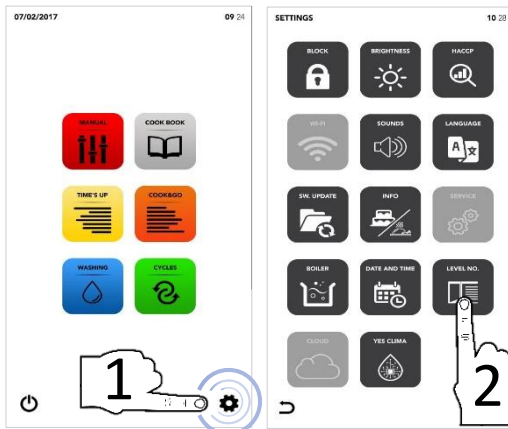
- 3 Select the icon *SAVE* to confirm

- 4 Select the icon *BACK* to go back to the previous screen or icon *HOME* to go back to the default screen.



SETTINGS MENU: LEVEL NO. OPTIONS

- 1 Select from the HOME SCREEN the icon *SETTINGS*



- 2 Select the icon *LEVEL NO.*



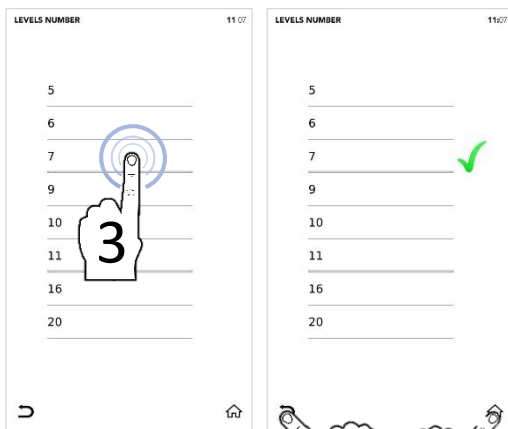
The option *LEVEL NO.* shows the number of levels to load during the special cycle TIME'S UP and the special cycle COOK&GO.

- 3 Select the desired parameter

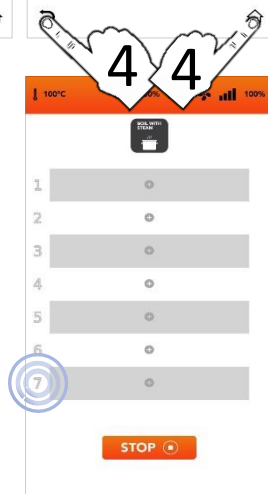
- 4 The green checkmark shows you that the change has been made with succes



- 5 Select the icon *BACK* to go back to the previous screen or icon *HOME* to go back to the default screen

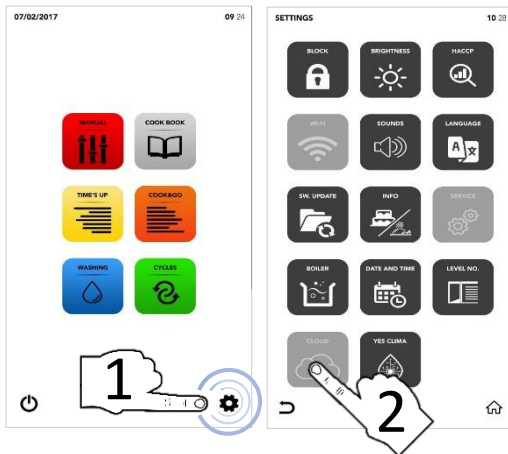


- 6 During the special cycle TIME'S UP and the special cycle COOK&GO you see the new parameter modified.



SETTINGS MENU: CLOUD

- 1 Select from the HOME SCREEN the icon *SETTINGS*



- 1 Section unlocked, contact the service dept. for further specifications



SETTINGS MENU: YES CLIMA

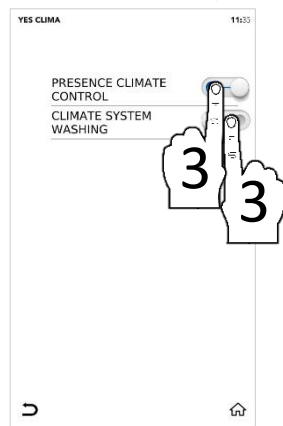
- 1 Select from the HOME SCREEN the icon *SETTINGS*



- 2 Select the icon *ENABLE* on the first *ACTIVE AREA* to disable the Advanced Clima Technology (ACT Technology)

OR

- 3 Select the icon *ENABLE* on the second *ACTIVE AREA* for launch the *CLIMATE SYSTEM WASHING*



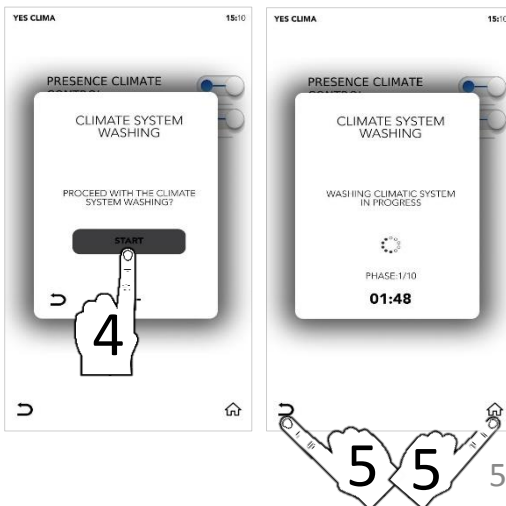
USE ONLY YESCLEAN AND FOR TO FILL THE TANKS

- 4 Select the icon *START* to confirm the selection

- 5 At the end of the washing the pop up shows you that the you can proceed with the other operations



- 6 Select the icon *BACK* to go back to the previous screen or icon *HOME* to go back to the default screen



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