

Instruction manual

ENGLISH

XV-XB

ChefLux
BakerLux

596724 - 596734 - 596744

596833 - 596843

596834 - 596844





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INTRODUCTION

Dear Customer,

We would like to congratulate and thank you for choosing to purchase an oven in the ChefLux™ / BakerTop™ range; we hope this is just the beginning of a fruitful and long-lasting partnership.

The line of electric convection ovens ChefLux™ / BakerLux™ makes easy cooking with the most common techniques of traditional cuisine while obtaining perfect results for simple baked goods.

Your ChefLux™ / BakerLux™ oven strives on efficacy and simplicity: Efficiency in the fact that it ensures perfect uniform cooking in any environment and load condition; Simplicity in that the oven is designed to provide the chef with all required features without useless frills.

Your ChefLux™ / BakerLux™ oven incorporates the AIR.Plus, STEAM.Plus and DRY.Plus technologies, which are the result of an in-depth simplification process aimed at creating a simple yet efficient oven without compromising UNOX ensured quality.

UNOX S.p.A.

Dealer:

Installer:

Installation

date:

The company reserves the right to apply improvement modifications to appliances and accessories at any time without advance notice.

Forward









This manual shows the installation and use of the BakerLux™ and ChefLux™ ranges.





The models of the **BakerLux™** range are appliances for baking bakery and pastry goods: bread, biscuits, choux pastries, croissant, pizza, focaccia bread, panettone cake, leavened goods, etc.....

The BakerLux™ models can feature either manual - **Manual** - or digital - **Dynamic** - controls and are available in 6 or 10 trays size 600x400.

The models of the **ChefLux™** range are appliances dedicated to cooking gastronomic products: grilled and oil-free fried food, meat, fish and poultry roasting, baking of pizza, focaccia bread, etc... ..

The ChefLux™ models feature manual control - **Manual** - and are available in 7 or 12 tray models GN I/I SERIES.

BakerLux™				
MODEL	VERSION	CONTROL	CAPACITY	
XB695			Dynamic	6 (600x400)
XB693			Manual	6 (600x400)
XB895			Dynamic	10 (600x400)
XB893			Manual	10 (600x400)

ChefLux™				
MODEL	VERSION	CONTROL	CAPACITY	
XV593			Manual	7 GN I/I
XV893			Manual	12 GN I/I

The installation and user instructions are valid for all models unless otherwise specified.



electric ovens



gas ovens



free-standing oven



trolley ovens

Dyn. digital control ovens

Man. manual control ovens

Explanation of pictograms



Danger! Situation presenting immediate danger, or a hazardous situation which could cause injury or death.



Danger: fire hazard!



Danger: electric shock!



Danger: risk of burns.



Consult other chapter



Tips and useful information



Safety regulations



Safety regulations for installation and maintenance

- Read this guide carefully before installing and maintaining the appliance, and conserve this guide with care for any future consultation of users.
- All installation, assembly and non-routine maintenance operation must be performed exclusively by qualified technicians that are authorized by UNOX, in compliance with the regulations in force in the user country, with respect to the regulations on systems and work safety.
- Disconnect the electricity supply to the appliance before performing any installation and maintenance procedure.
- Check that systems are compliant to the installation country standards and to the specifications indicated on the appliance rating plate before installing the appliance.
- Interventions, tampering or modifications not expressly authorized that do not comply with the indications in this manual shall invalidate the guarantee.
- Installation or maintenance that fails to respect the indications in this manual may cause damage, injury or fatal accidents.
- Persons not involved with appliance installation may not pass through or occupy the work area during appliance assembly.
- The packaging material, given its potential danger, must be kept out of reach of children or animals, and properly disposed of as called for by local regulation.
- The ratings plate provides essential technical information that is of utmost importance for any appliance maintenance or repairs. Do not remove, damage or modify the plate.
- Failure to follow these regulations may cause damage and (fatal) injury, invalidates the guarantee and relieves UNOX of all liability.



Safety regulations for use

- Read this guide carefully before using the appliance and performing routine maintenance, and conserve this guide with care for any future consultation of users.
- Using and cleaning the appliance through procedures other than those indicated herein are considered inappropriate and may cause damage, injury or fatal accidents; in addition to invalidating the guarantee and relieving UNOX of all liability.
- This appliance can be used only for cooking food by qualified installer in industrial and professional kitchens upon completion of scheduled training courses; all other uses are not compliant to the scope of use and therefore hazardous.

In particular, the appliance can be used for:

- cooking Pastry and Bread goods, whether fresh or frozen (BakerLux™);
 - cooking of Gastronomic products, whether fresh or frozen (ChefLux™);
 - steam cooking meat, fish and vegetables (ChefLux™);
 - cooking vacuum-packed food in bags which are suited to that type of cooking procedure;
 - bringing chilled and frozen food back to normal temperature (BakerLux™ - ChefLux™);
- Monitor the appliance during its entire operation cycle.

- If the appliance does not function or if there are any functional or structural alterations, disconnect the electricity and water supplies and contact a UNOX authorized customer assistance service. Do not attempt to independently repair the appliance. Request UNOX original spare parts for any repairs necessary. Failure to observe these regulations may cause damage and (fatal) injuries, and also invalidates the guarantee.
- To ensure that the appliance is in perfect use and safety conditions, maintenance and inspections should be performed yearly by an authorised customer assistance service.



RISK OF BURNS and INJURY!

- While cooking and during cooling of all appliance parts, be careful to:
 - Only touch the appliance control components or handle because the external parts are extremely hot (temperature above 60°C - 140°F).
 - If it is necessary to open the door, perform this operation slowly and with utmost caution while careful of outgoing high temperature steam from the oven cavity.
 - Wear heat resistant clothing appropriate to the use at hand to move containers, accessories and other objects inside the oven cavity.
 - Be extremely careful when removing pans from the oven cavity.



RISK OF FIRE!

- Before using the appliance make sure that non-compliant objects (instruction manual, plastic bags or other) or detergent residue are not inside the oven cavity; likewise, make sure that the smoke exhaust is free of obstructions and that no flammable materials are in its vicinity.
- **Do not place sources of heat (i.e. grills, fryers, etc.), highly flammable substances or fuels in the vicinity of the appliance (i.e. gasoline, petrol, bottles of alcohol, etc...).**
- Do not use highly flammable food or liquids while cooking (ex. alcohol).
- Always keep the oven cavity clean, performing daily cleaning or after each cooking session: fats or food residue left inside the appliance could ignite!



RISK OR ELECTRICAL SHOCK

- Do not open the compartments marked with this symbol: access is reserved to qualified installer authorized by UNOX.
- Failure to observe this regulation invalidates the guarantee and may cause damage and (fatal) injuries



INSTRUCTIONS FOR THE INSTALLER



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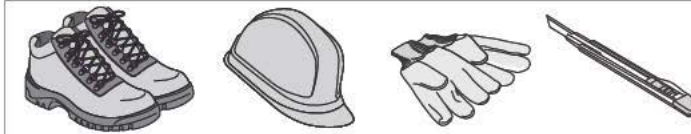
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Before installing the appliance carefully read chapter "Safety regulations" at page 6 and chapter "Forward" at page 5.

During installation, wear proper protective clothing (protective footwear, gloves, etc.).

Unpacking

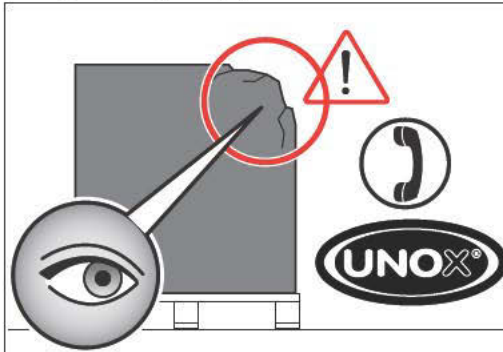


People necessary
for installation:




Check the package at reception for any visible damage.

If damage is found, promptly contact UNOX and DO NOT install the appliance.



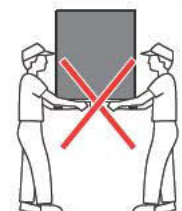
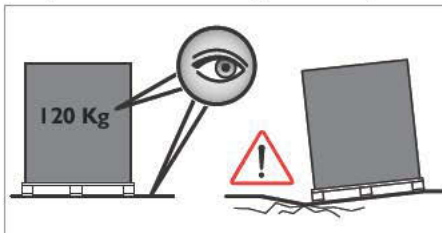
PACKAGE MEASUREMENTS TABLE

	L x D x H	kg
BakerLux™		
XB893	980x1060x1400 mm	120
XB895	980x1060x1400 mm	120
XB693	980x1060x1080 mm	90
XB695	980x1060x1080 mm	90
ChefLux™		
XV893	980x1060x1400 mm	120
XV593	980x1060x1080 mm	90

Before transporting the appliance to its installation point, make sure that:

- it easily passes through doorways;
- the floor supports its weight (see "**PACKAGE MEASUREMENTS TABLE**").

Transport must be exclusively performed by mechanical means (i.e. transpallet lifter).

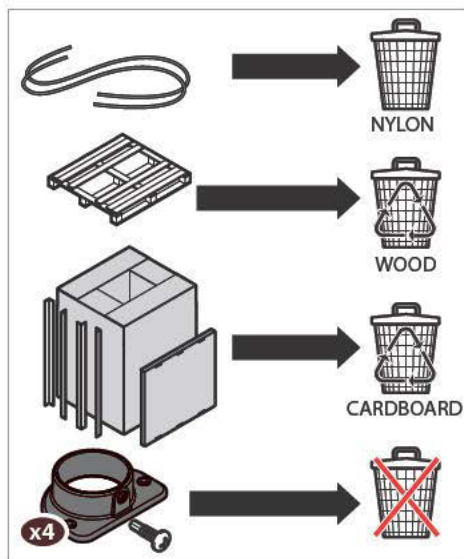
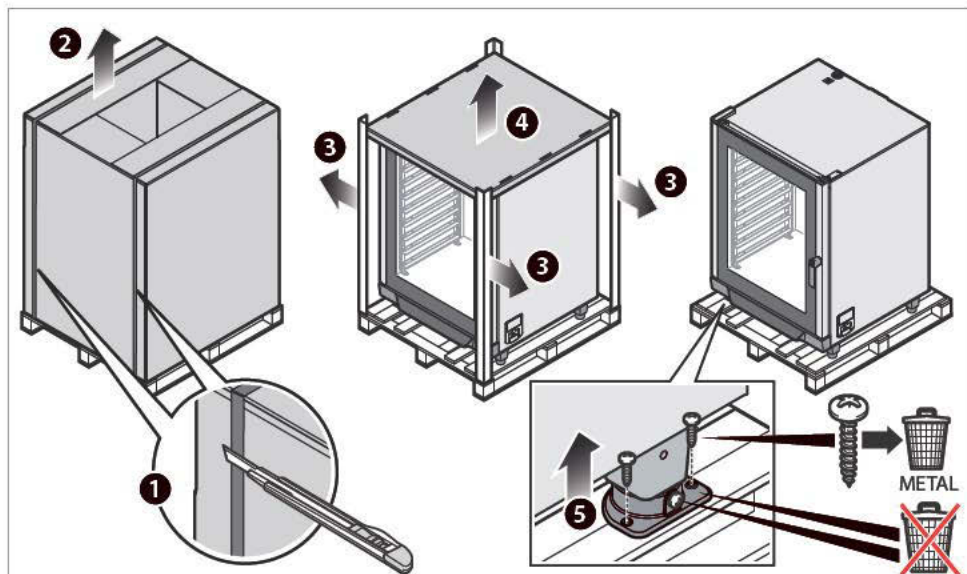




Unpack the appliance, cutting the nylon bands **1**, lifting the protective cardboard **2** and eliminating them **3** and **4**. Unscrew the screws **5** to separate the appliance from its wooden pallet **6**.



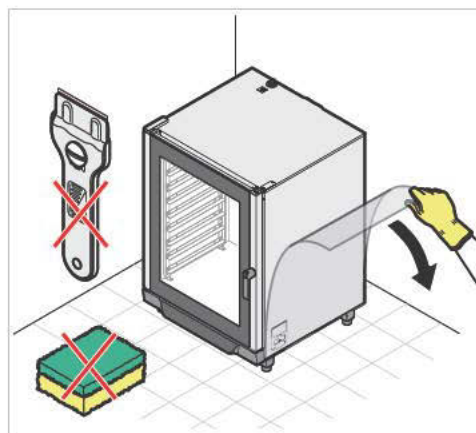
Keep these screws and the plastic supports for later anchoring the oven onto its substructure; the screws that retain the plastic supports to the wooden pallet can be disposed of.



The packaging materials, given their potential danger, must be kept out of reach of children and animals; and correctly disposed of in compliance with local regulations.

UNOX has followed the NON-STEP Efforts philosophy for years to increase the environmental computability of its products to reduce energy consumption and wastes. UNOX wishes to protect the environment and invites the consumer to dispose of waste in recycling bins.

Removing the protective film

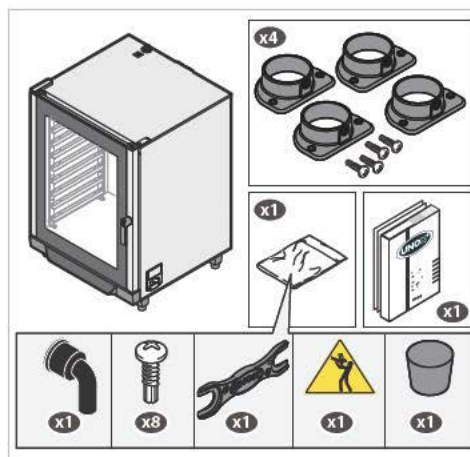


Slowly detach the protective films from the appliance: clean any glue residue with appropriate solvents without using tools, abrasive detergents or acids that could ruin the surfaces.



The removed film, given its potential danger, must be kept out of reach of children and animals; and correctly disposed of in compliance with local regulations.

Checking pack contents



Before installing the appliance, check that the following packaged components are present and free of damage:

- oven with rear side ready for:
 - electrical connections (power supply cable already assembled);
 - plumbing (water supply pipe, mechanical filter; 3/4 fitting with non-return valve already assembled);
- technical documents (use and installation manual, "technical specifications" sheet);
- 4 plastic supports;
- 1 "Starter Kit" bag (1 temperature resistant 90° discharge bend, 8 self-tapping screws, 1 attachment wrench, 1 falling liquid sticker, 1 conical discharge cap).

Contact UNOX if any pieces are missing.

professional completion of the BakerLux™ and additional information.

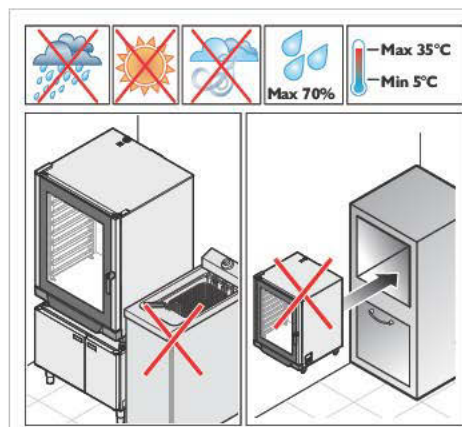


Different auxiliary instruments are available as ChefLux™ ranges: contact UNOX for



Positioning

Characteristics of the installation area



Install the appliance in areas:

- dedicated and conform to cooking industrial foods;
- having adequate air ventilation;
- that comply with the laws in effect on system and work safety;
- protected against atmospheric agents;
- with temperatures between +5° to +35°C maximum;
- having a maximum humidity of 70%.



Do not install the appliance near others that reach high temperatures in order to avoid damaging electric parts.

The appliance cannot be recess installed.

Make sure that the floor supports the weight of the appliance at full capacity (see "Table A").

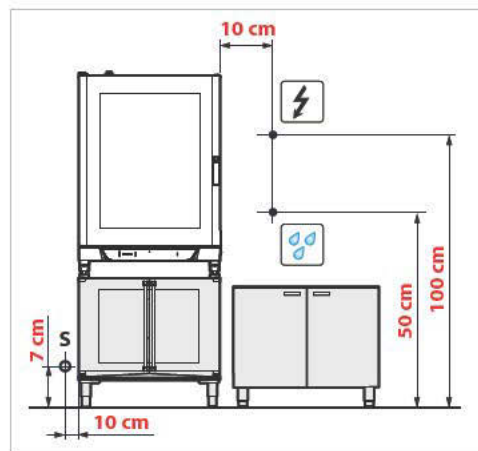
Table A

MODELS	Size L x D x H mm	Weight* kg
BakerLux™		
XB893	860x900x1250	112
XB895	860x900x1250	112
XB693	860x900x930	80
XB695	860x900x930	80
ChefLux™		
XV893	860x900x1250	112
XV593	860x900x930	80



For additional technical information on the appliance, consult the "technical specifications" sheet attached to the appliance.

* the values refer to the appliance when empty

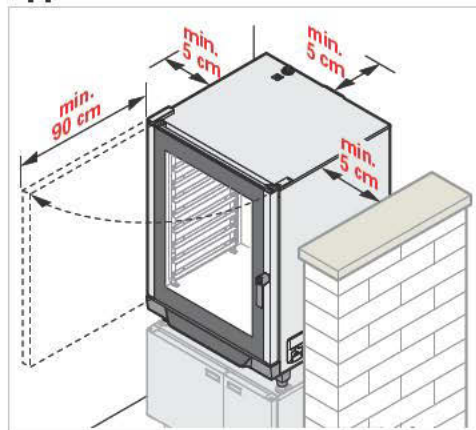


The installation areas must be equipped with electrical and plumbing systems that comply with the regulations on system and work safety of the country of use.

The figure gives indicative connection measurements:

- electrical connection
- plumbing
- exhaust (S)

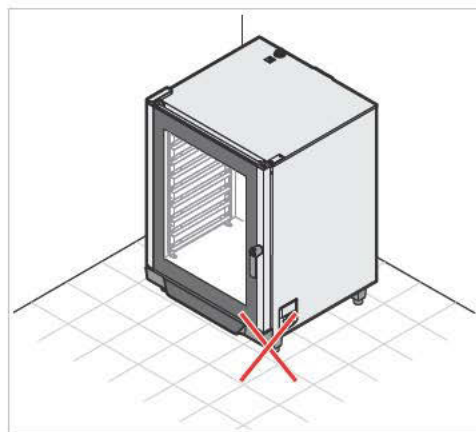
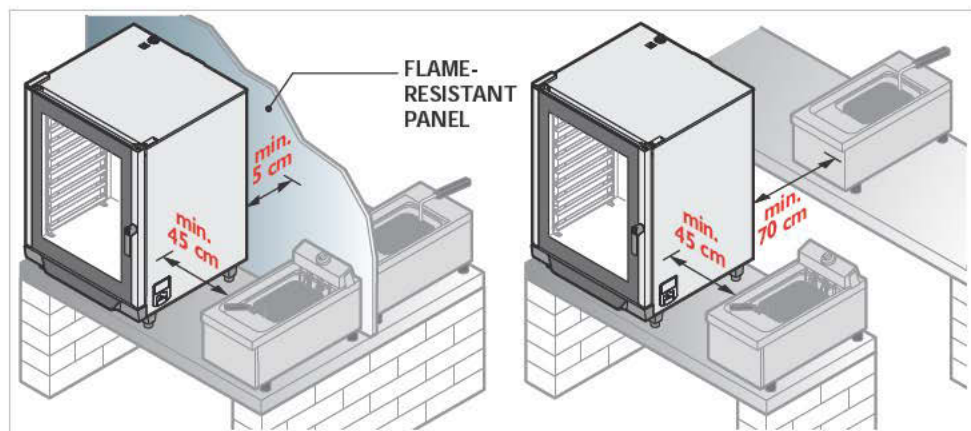
Appliance distances



Position the appliance respecting the distances in the figure and so that the back wall is easily accessible for appliance connections and maintenance.



Do not install the appliance near easily inflammable or heat sensitive materials, walls or furniture. Otherwise, protect them with appropriate non-inflammable materials in compliance with fire prevention regulations.



For safety reasons, the ovens cannot be directly set on the ground but atop substructures to which they are anchored using UNOX supports.

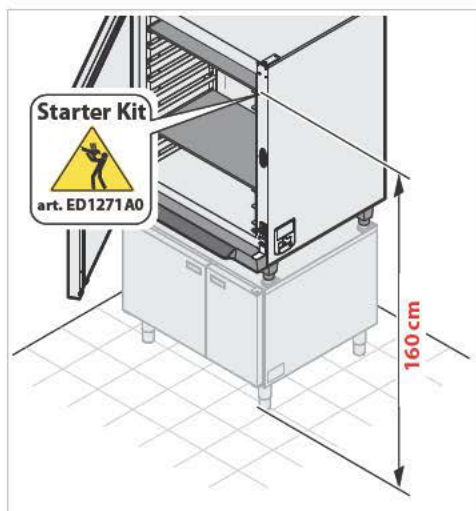
Preferably use UNOX substructures; if using other substructures these must be:

- stable and perfectly level;
- unmoveable;
- flame and heat resistant ;
- able to support the appliance weight at full load **without** undergoing deformation or structural failure.



UNOX substructures and accessories:

- prover
- neutral cabinet
- open stand
- wheel kit h. 105 mm.



For safety reasons, the last tray should **NEVER** be placed at a height greater than 160 cm.

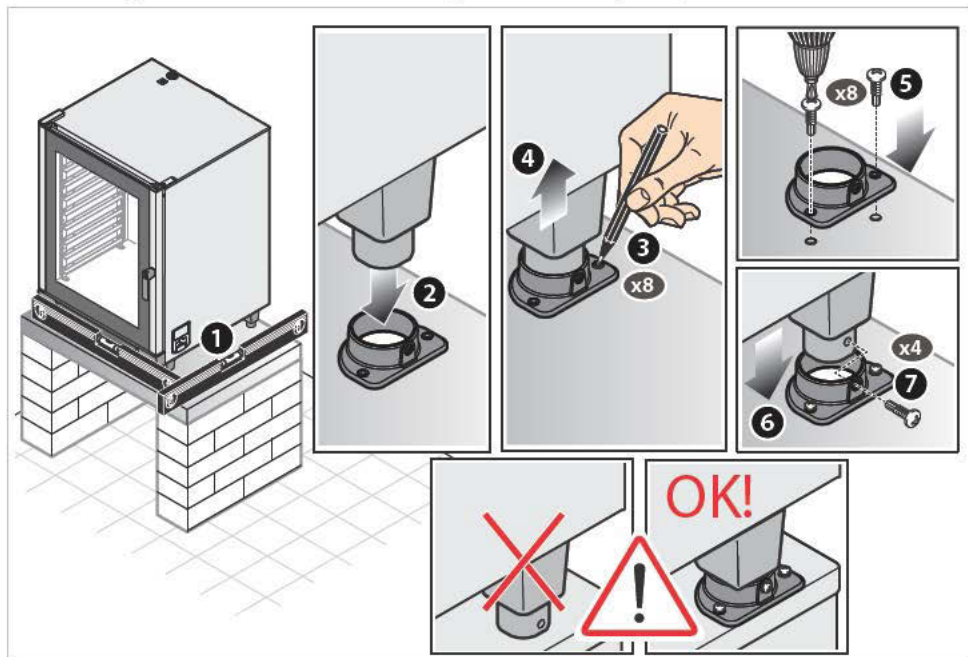
If necessary to do so, it is **mandatory** to post the sticker contained in the "Starter Kit" at the height shown in the figure.

Anchoring

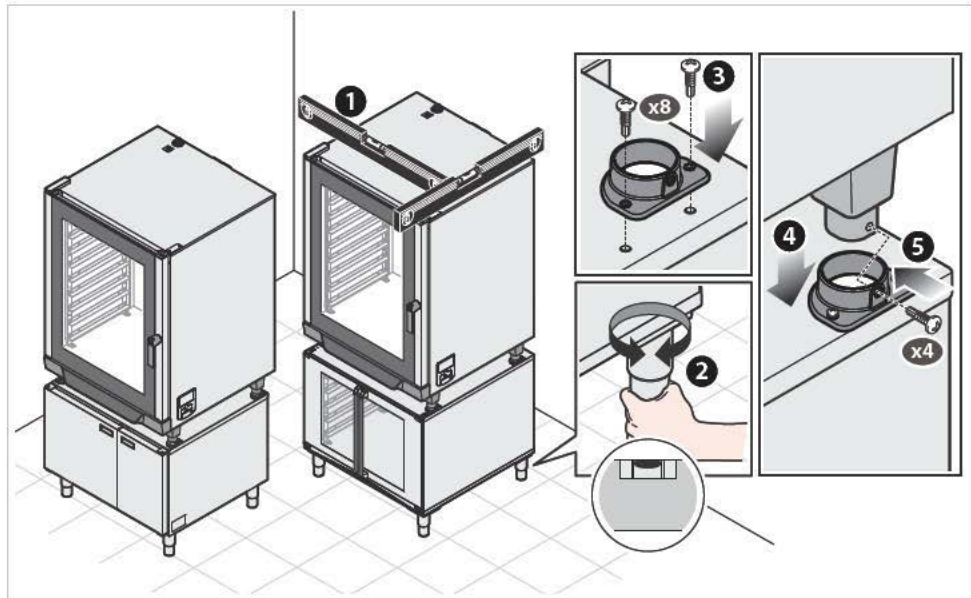


Before anchoring on own or UNOX substructure, always check that the substructure is perfectly flat using a spirit or digital level. If this is not the case, UNOX substructure can be levelled by acting on the feet, making sure to avoid completely unscrewing them.

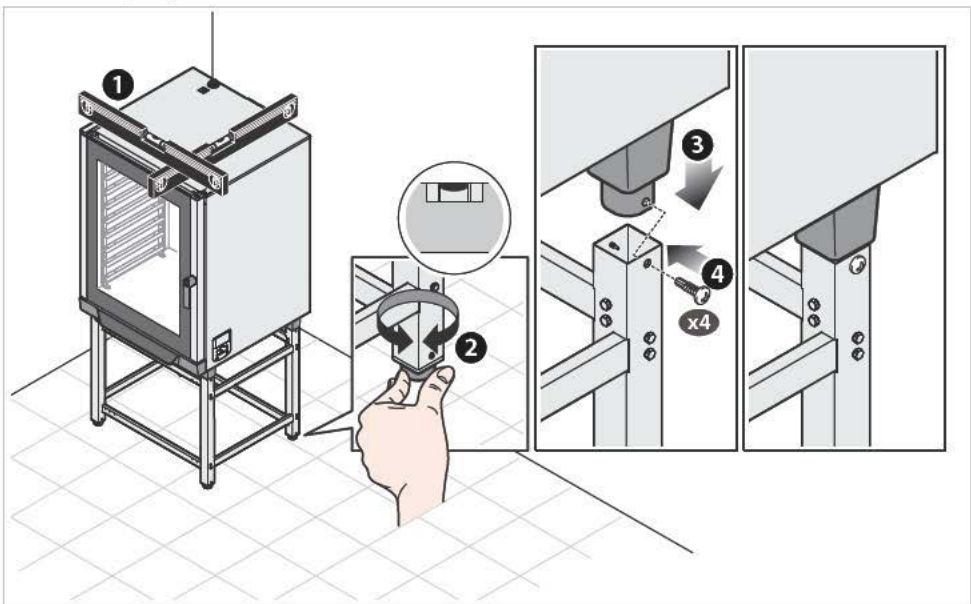
Anchoring on user's substructure (i.e. steel tables, etc...)



Anchoring on substructures: UNOX (UNOX - prover - neutral cabinet)



Anchoring on substructures: UNOX (UNOX - high open stand)



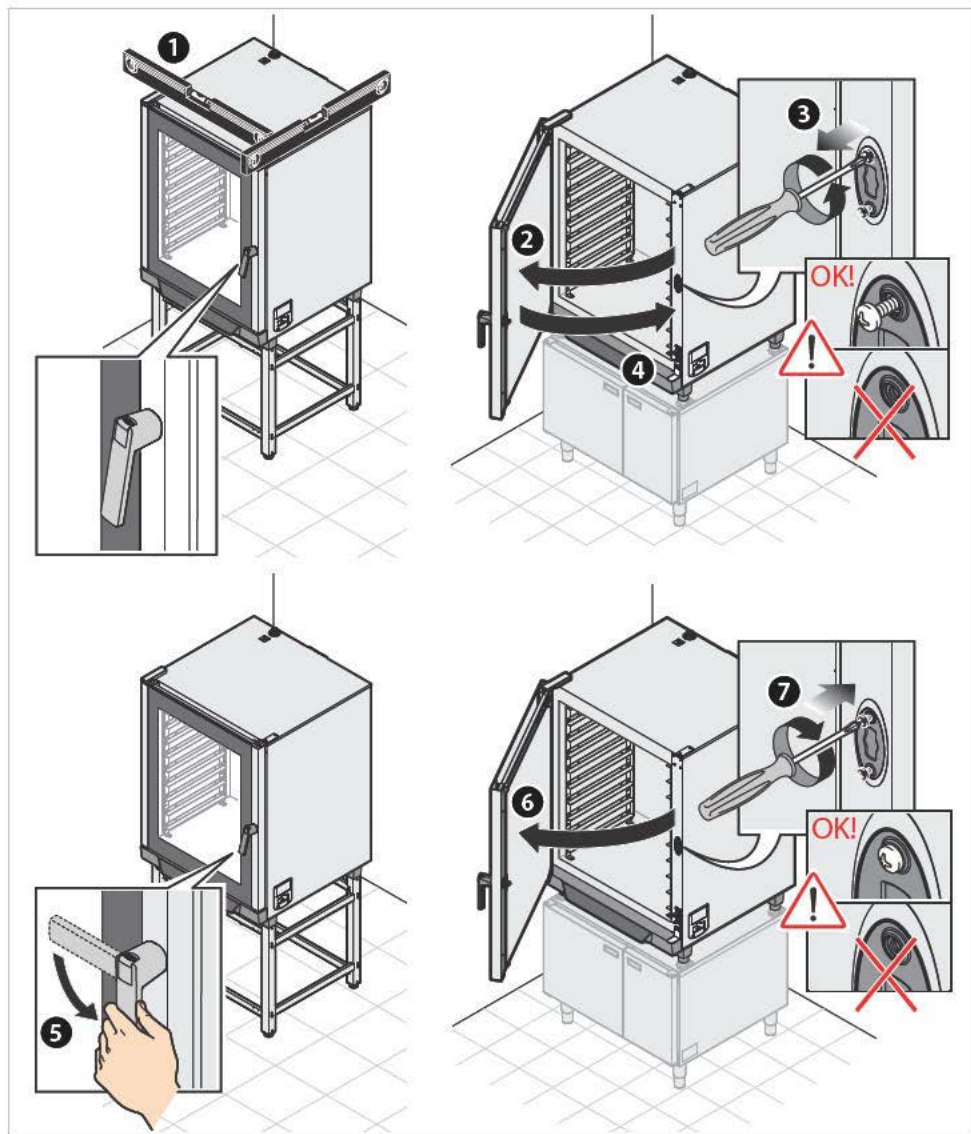


Adjustments

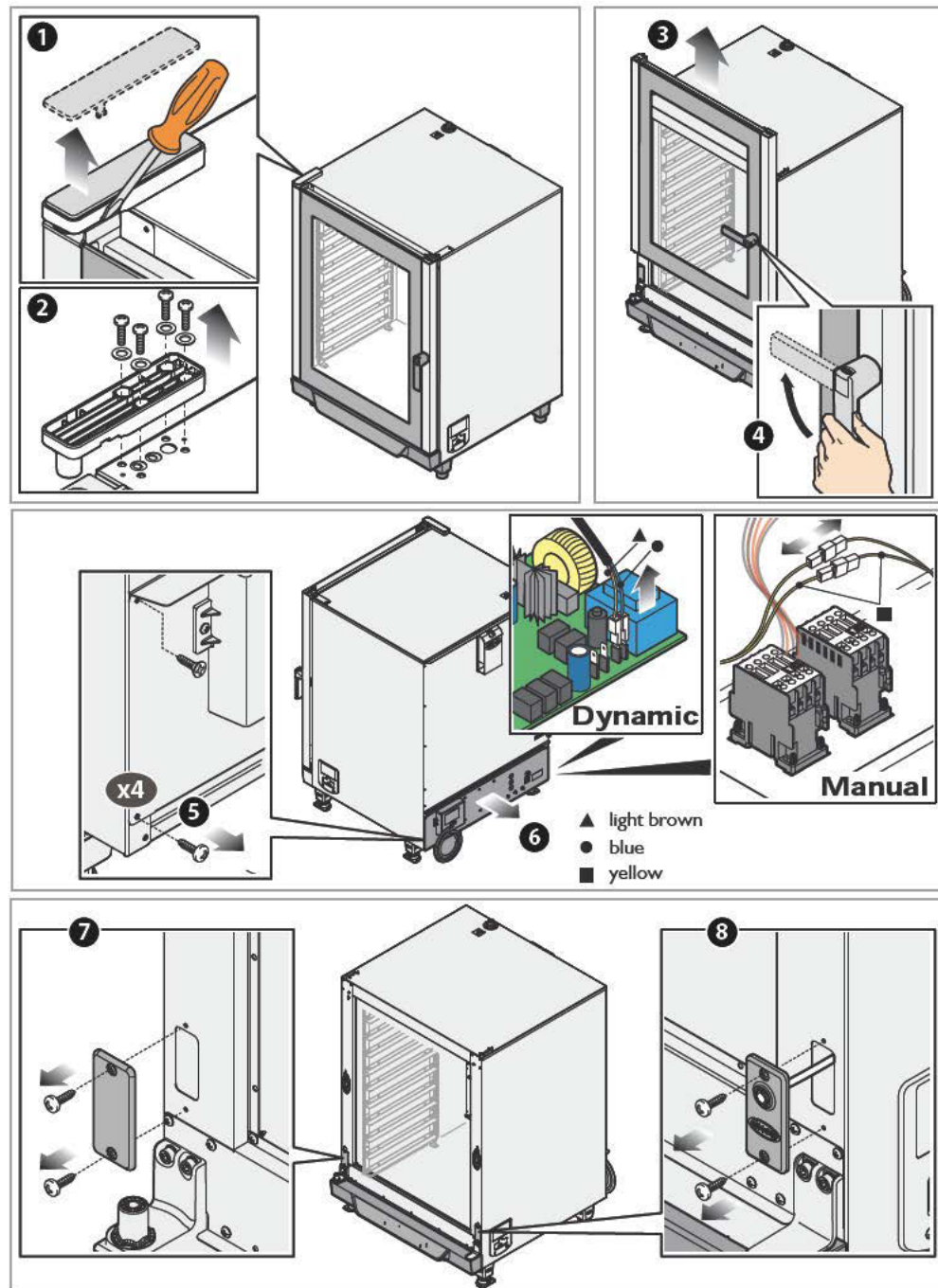
Door closure adjustment

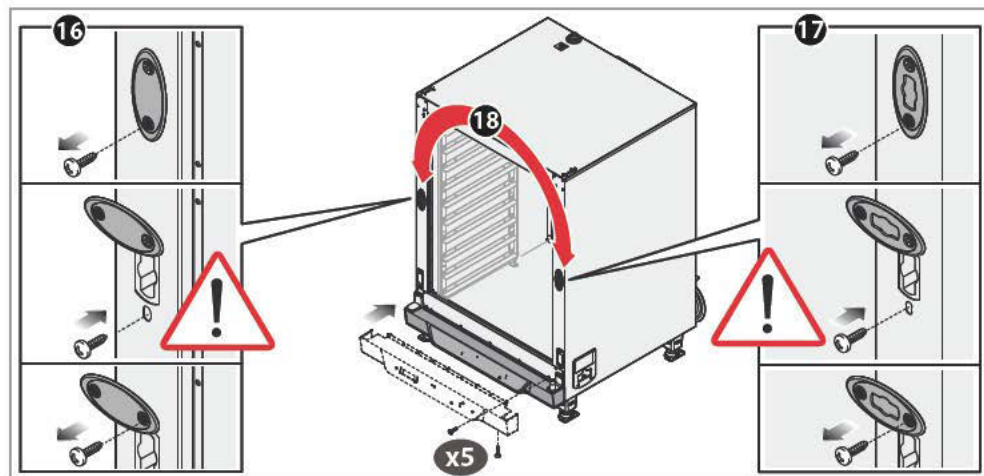
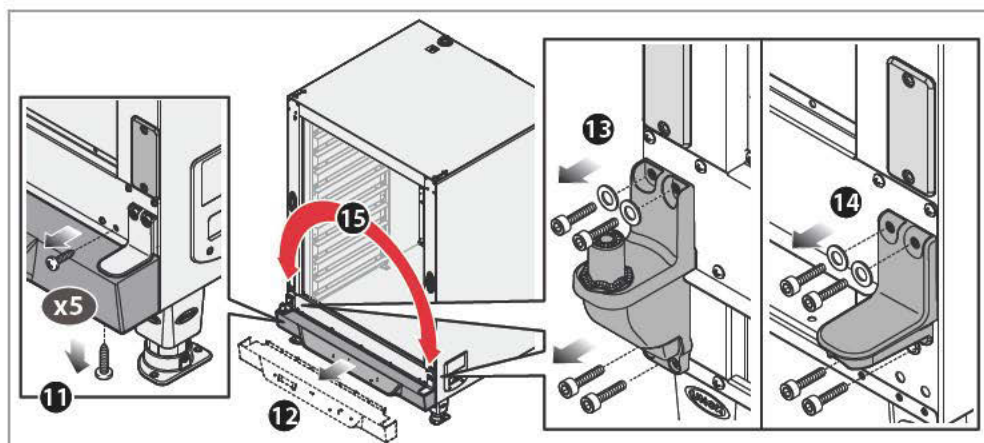
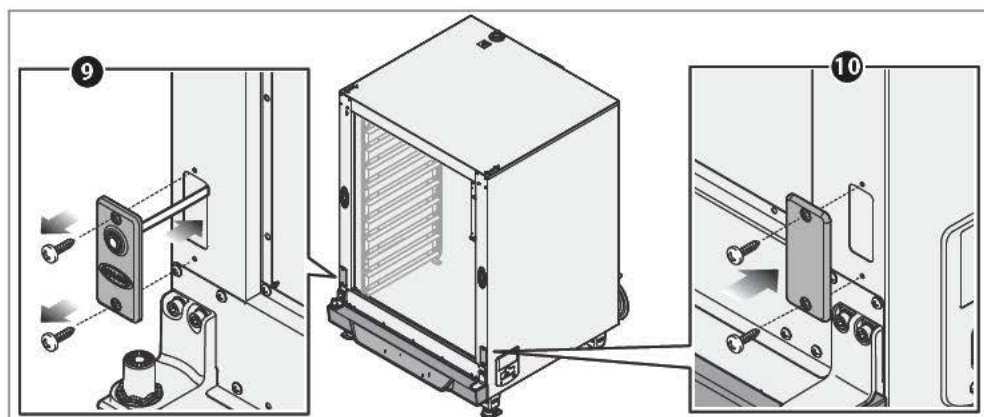
After positioning the oven, proceed as follows if the door handle fails to close in the correct upright position:

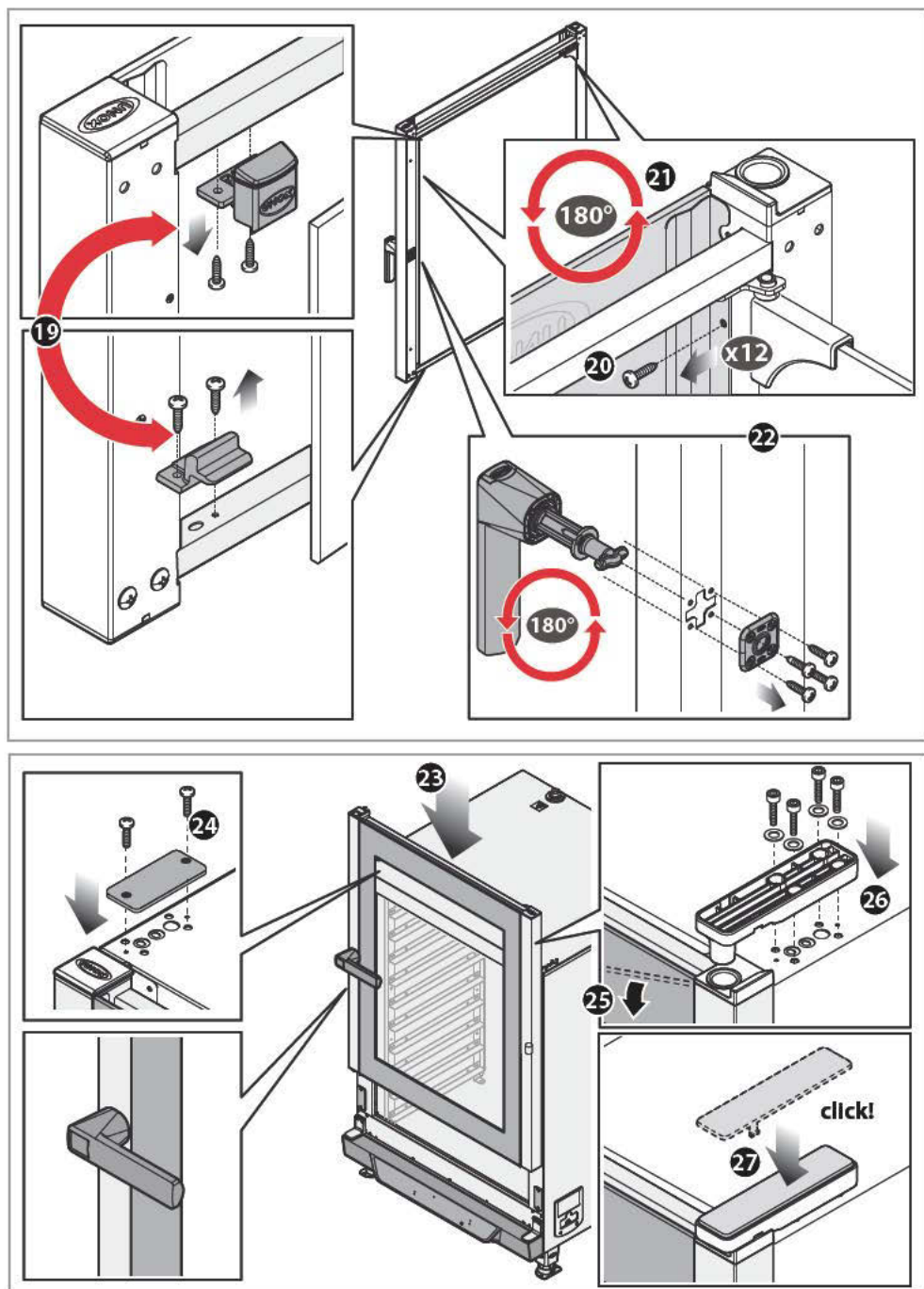
- 1 check that the appliance is flush by using a spirit or digital level;
- 2-7 if the appliance is level, adjust the closure latch as shown in the following figures.
If the problem persists, repeat this procedure, loosening the latch fixing screws further.



Reverse doors









Electrical connection



Before installing the appliance carefully read the chapter "Safety regulations" at page 6.



Connections to the power main and the electrical system must comply with the regulations in force in the country of installation of the appliance; and all connections must be performed by qualified installer authorised by UNOX. Failure to comply with these regulations may cause damage and injuries, invalidates the guarantee and relieves UNOX of all liabilities.



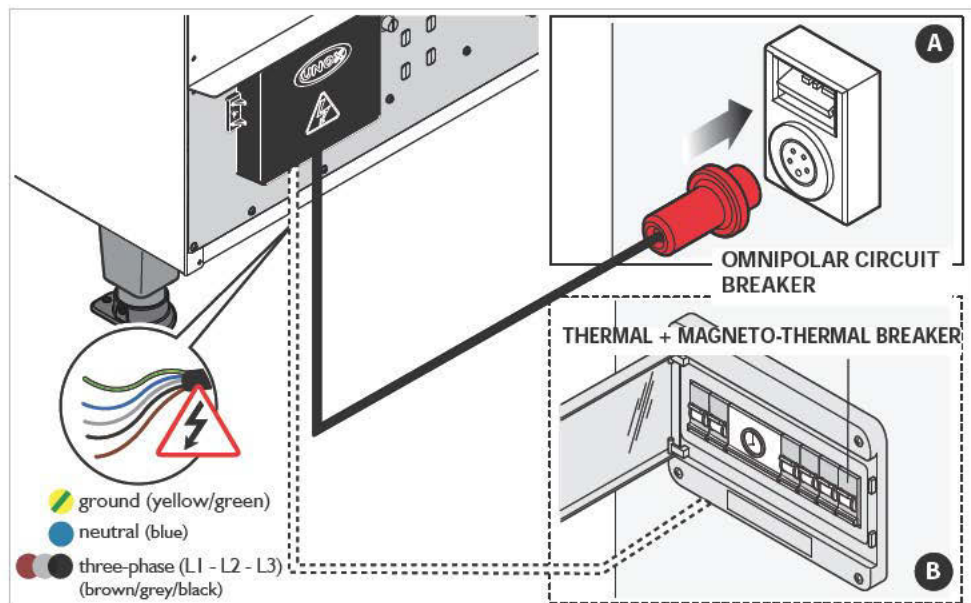
Electrical connections should be performed by mounting a power plug (not supplied) of type and load adequate to the maximum power absorbed by the oven's phases **A** (data available on the attached "Technical specifications" sheet). If this is not possible, the wiring cables supplied by UNOX are sufficient for direct connection to the electrical board **B**.

Before connecting the appliance to the electricity mains, always compare the power supply data with that of the appliance specified on the rating plate.



The appliance is issued from the factory with its power supply cable (400V ~ 3PH + N+PE 50/60 Hz - three-phase+neutral+ground) already mounted onto the terminal board; for different voltage and power loads consult chapter: "Adapting to different voltage" at page 21.

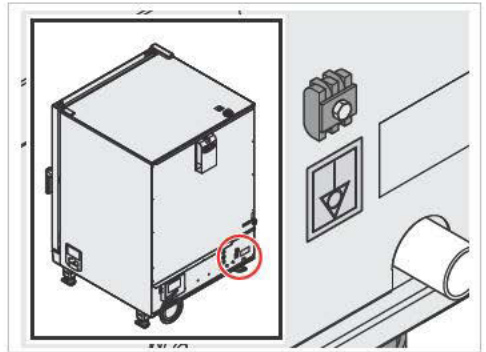
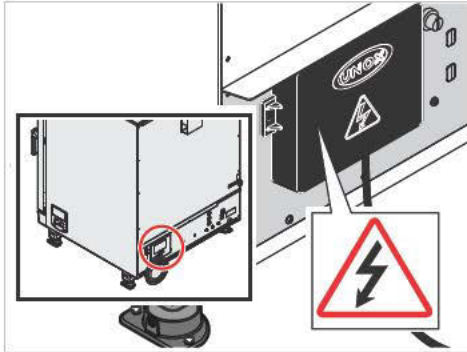


The wiring diagrams, the wire specifications and the technical data are indicated on the "Technical specifications" sheet attached to the appliance.



For proper electrical connections, the appliance must:

- Be wired into an equipotential system according to what is stated in the regulations in force. This connection must be performed between different appliances, using the terminal marked by equipotential symbol . The wire must have a maximum cross-section of 10 mm² (according to IEC EN 60335-2-42:2003-09 standard) and be yellow-green.
- Must be grounded  to the grid (green-yellow wire).
- Must be connected to a thermal differential switch as in compliance with the regulations in force.
- Must be connected to an omnipolar circuit breaker.



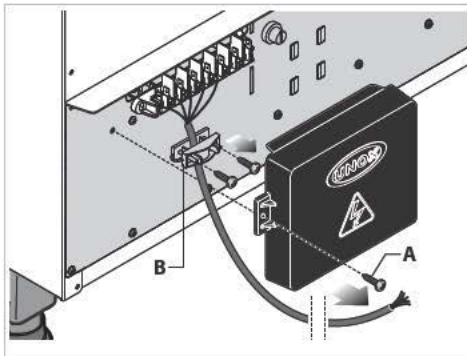
Checks

- The copper jumper and the electrical cable must be secured together beneath the screw in its tightening direction; and the electrical connections must be well secured before connecting the appliance to the electricity mains.
- check for any electrical dispersion between the phases and the ground, and for electrical continuity between the external casing and the main ground line.
- Check that the power supply voltage does not deviate from the nominal voltage value specified on the appliance rating plate when the appliance is operating. If this is not the case, wire the phases as specified on the "technical specifications" sheet attached.

Adapting to different voltage

For electrical and voltage requirements that differ from standard values (400V ~ 3PH + N+PE 50/60 Hz) it is necessary to replace the power supply cable and connect the new cable to the terminal board following the diagrams on the "Technical specifications" sheet (*Power supply - Connection Diagram*) attached to the appliance.

Replacing the power supply cable



The cable must be replaced by UNOX or by its technical assistance service or by a person with similar qualification in order to avoid possible risks.

Follow the procedures below to replace the power supply cable:

- open the terminal board cover by unscrewing screw "A";
- remove the cable by disconnecting it from the terminal board and cable clamp "B";
- consult the "Technical specifications" sheet (*POWER SUPPLY-CONNECTION DIAGRAM*): the sheet indicates all possible wiring diagrams and the specifications that the new cable must have in reference to the wiring selected (*Cable Type*);
- secure the new cable using the cable clamp;
- Close the terminal board cover by securing the fixing screws.

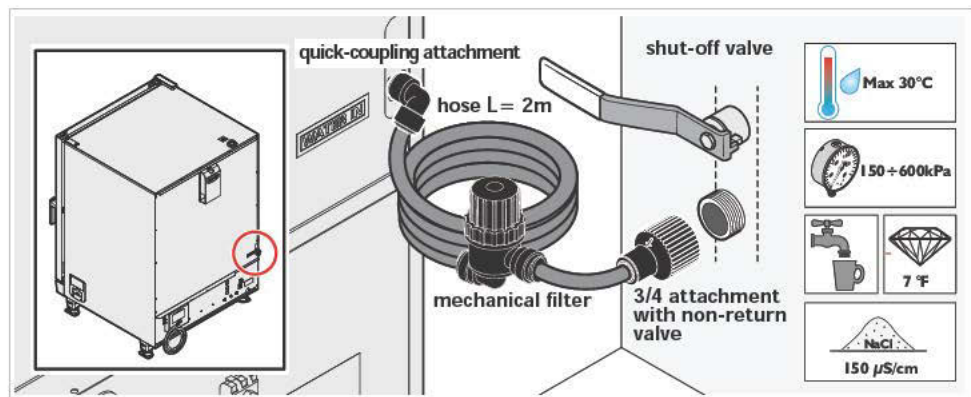


Plumbing connections

Plumbing: water supply



The appliance comes with 2 meters of piping, mechanical filter and (3/4") attachment with non-return valve. Before connecting the water pipe to the appliance, flush it out with water in order to eliminate any residue which has accumulated inside it. A shut-off valve should be positioned between the water mains and the appliance.



Water supply: specifications

The water supply must:

- have a maximum temperature of 30 °C;
- be drinkable;
- have maximum conductivity of 150 µS/cm;
- have maximum hardness of 7°F;
- have a pressure in the range of 150 and 600 kPa (200 kPa recommended)

If the pressure of the water supply is:

- lower than the value indicated (150kPa), use an adequate water supply pump;
- higher than the value indicated (600kPa), use a pressure reducer set at 200kPa (UNOX advises using its proprietary reducer).

If the water hardness is greater than the value specified (7°F), use a demineralizer (reverse osmosis) to avoid limescale and/or other minerals from depositing inside the oven. Damage caused by limescale or other chemical agents carried by the water is not covered by the guarantee.

Plumbing: water drainage

Mount the 90° bend (included in the "Starter kit" bag) to the water drainage terminal on the back of the appliance: connect the bend to a rigid or flexible hose, and connect to a waste water drainage system.

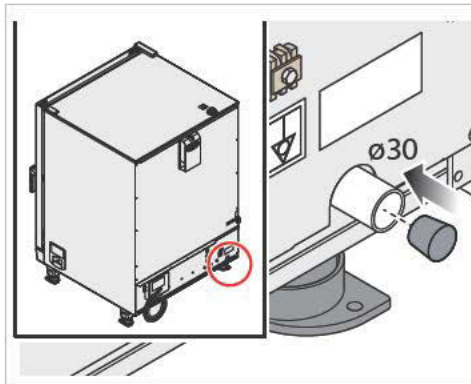
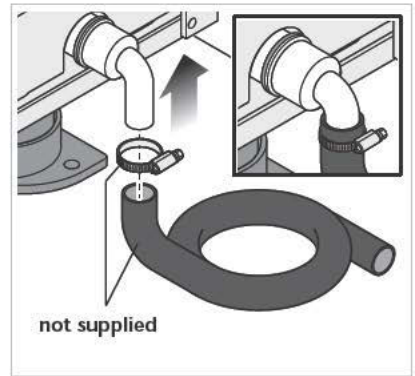
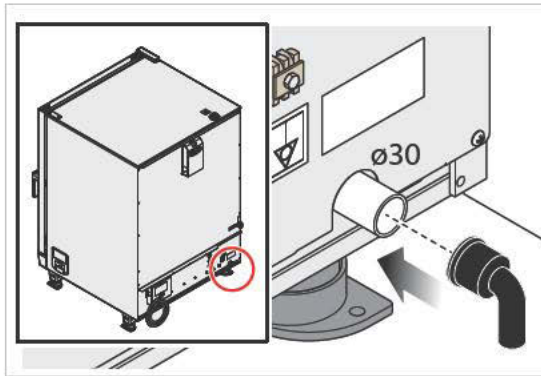


The waste water flowing out of the oven may be hot (90°C).

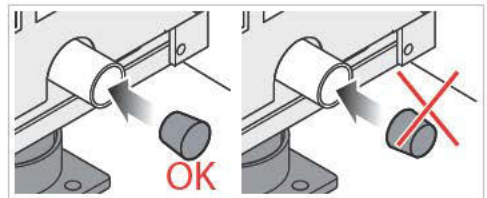
The pipes used for water drainage must be able to withstand high temperatures and not be made of metal.



UNOX recommends its proprietary rigid and flexible hoses.



If the appliance cannot be permanently connected to a drainage system, the drainage terminal must be sealed with the conical plug supplied inside the "Starter kit". Make sure that it is easy to reach the back of the oven in order to frequently inspect and clean the drainage terminal.

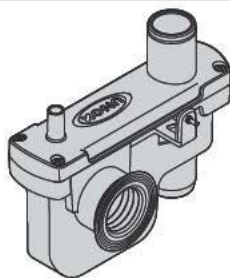




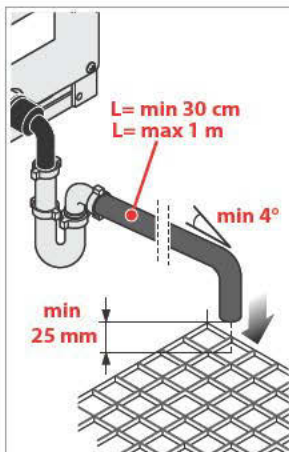
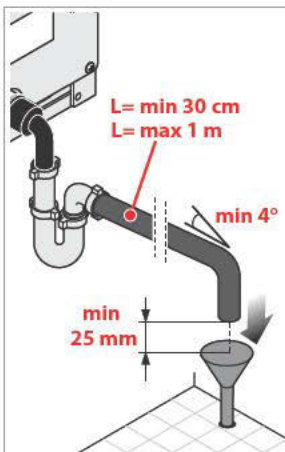
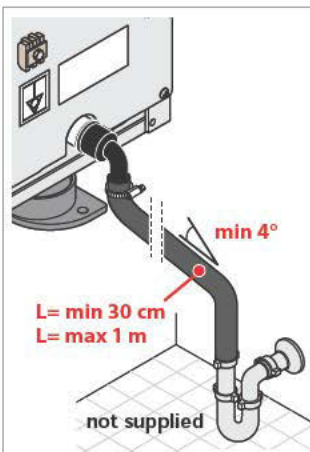
Drainage: specifications

The drainage system must:

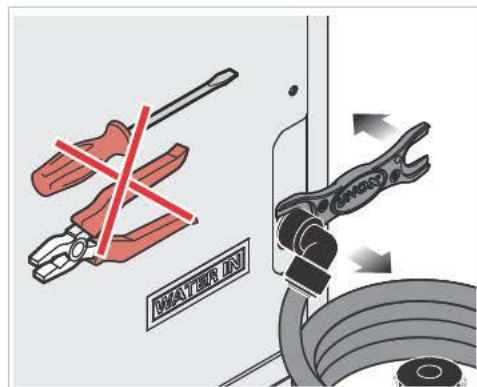
- be a syphon type (syphon not supplied);
- have a one meter maximum length;
- have a minimum incline of 4‰;
- have a diameter that is NOT less than the drain pipe attachment;
- be dedicated to each appliance; if this is not the case, make sure that the main drainage pipe is sized sufficiently to ensure that water flows away properly without any problems;
- be free of kinks.



UNOX recommends its own syphon kit



Plumbing: interventions



If it is necessary to disconnect the "quick coupling" attachment, such as for maintenance, use the wrench supplied in the "Starter Kit": using other tools (i.e. screwdrivers, pliers, etc...) could damage the part and compromise the seal.

Oven cavity smoke exhaust



Hot smoke and odours are produced when cooking and are eliminated through the smoke exhaust located on the top portion of the appliance; therefore, the appliance must be positioned underneath a cooking hood sized adequately to the type of oven.

Prepare for an external fume channelling exhaust system.



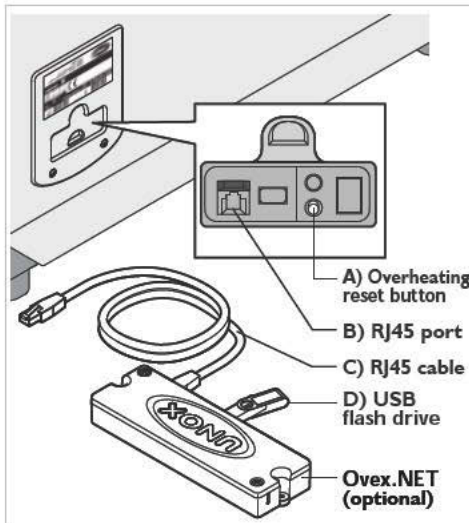
*UNOX recommends its own cooking hoods for the **Dynamic** models that comprise an electronically controlled steam condenser.*



Make sure that no objects or materials that may obstruct fume evacuation or become damaged by the temperature or fumes are placed above the smoke exhaust. Do not leave flammable materials near the smoke exhaust.

Connecting the external USB interface kit and safety thermostat reset button

Consult the instructions on the external peripherals and accessories to mount and manage these.



A overheating reset button (A) and a RJ45 port (B) for service interventions are series features equipped on the right hand side of the oven.



The following user interface kits (Ovex.NET) are available at request:

"Unox.LINK USB" Kit:

Includes:

- A) Overheating reset button.
- C) RJ45 Cable: to connect the user interface kit.
- D) USB flash drive: to update software and load programmes.

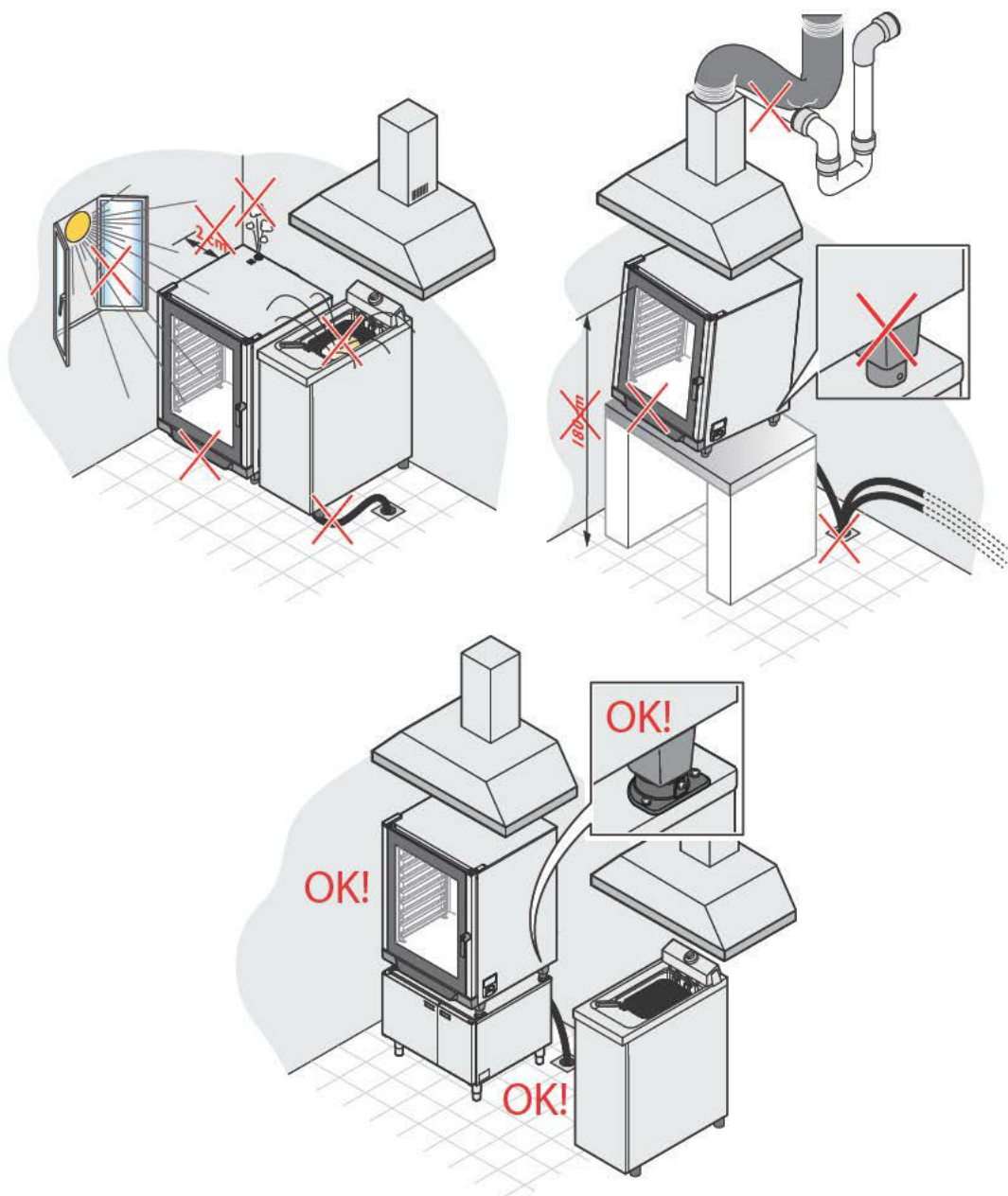
"Unox.LINK USB+ETHERNET" Kit

Includes:

- A) Overheating reset button.
- C) RJ45 Cable: to connect the user interface kit.
- D) USB flash drive: to update software and load programmes.
- E) ETHERNET: for internet connectivity through a cable that exits the component compartment through a cable pass-wall.



Examples of correct and incorrect installation





INSTRUCTIONS FOR THE USER



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INSTRUCTIONS FOR THE USER



Before using the appliance:

- make sure that you have a system conformity and use permit certificate that is issued by UNOX authorized installer;
- carefully read chapter "Safety regulations" at page 6
- read the chapter "Forward" at page 5.

General appliance operating instructions

- when using the appliance for the first time be sure to thoroughly clean the inside of the oven cavity and the accessories (see chap. "Routine maintenance" at page 40); let the oven run empty at maximum temperature for 1 hour to eliminate any unpleasant odours caused by protective factory grease.
- When the oven door is opened, heating and fan operation stops automatically. The built-in fan brake is activated (The fan continues to rotate for a short time only).
- If the appliance was left running for more than 15 minutes without selecting an operating mode, stand-by is automatically engaged for energy savings.
To exit STAND-BY MODE simply touch the START/STOP button.
- Operate the appliance at a room temperature between +5°C and +35°C.
- Do not salt food inside the oven cavity. If this is not possible, clean the oven as soon as possible (see chapter "Routine maintenance" at page 40).



For safety reasons, the last tray should NEVER be placed at a height greater than 160 cm. If necessary to do so, it is mandatory to post the sticker contained in the "Starter Kit" at the height shown in the figure.

Cooking advice

- It is always better to preheat the oven to a temperature at least 30-50°C higher than is required for cooking, in order to reduce the effects of heat lost when opening the door.
- Do not heat the oven to a temperature of 260°C for periods of longer than 10 minutes.
- When using the grilling and roasting functions (e.g. for poultry), a drip tray should always be placed at the bottom to collect excess fat.
- Use UNOX grills and trays; try to distribute food uniformly on these while avoiding stacking and excessive quantities.
- Always respect your oven's load capacity (see "Table B").

Table B

RANGE	MODEL	CONTROL	No. TRAYS	MAX FOOD LOAD
BakerLux™	XB695	Dynamic	6	30 Kg
	XB693	Manual	6	30 Kg
	XV593	Manual	7	30 Kg
	XB895	Dynamic	10	50 Kg
ChefLux™	XB893	Manual	10	50 Kg
	XV893	Manual	12	50 Kg

AIR.Plus, STEAM.Plus, DRY.Plus

AIR.Plus: Even cooking without compromise.

AIR.Plus is a technology studied by Unox to obtain even cooking results on all points of each and every tray.

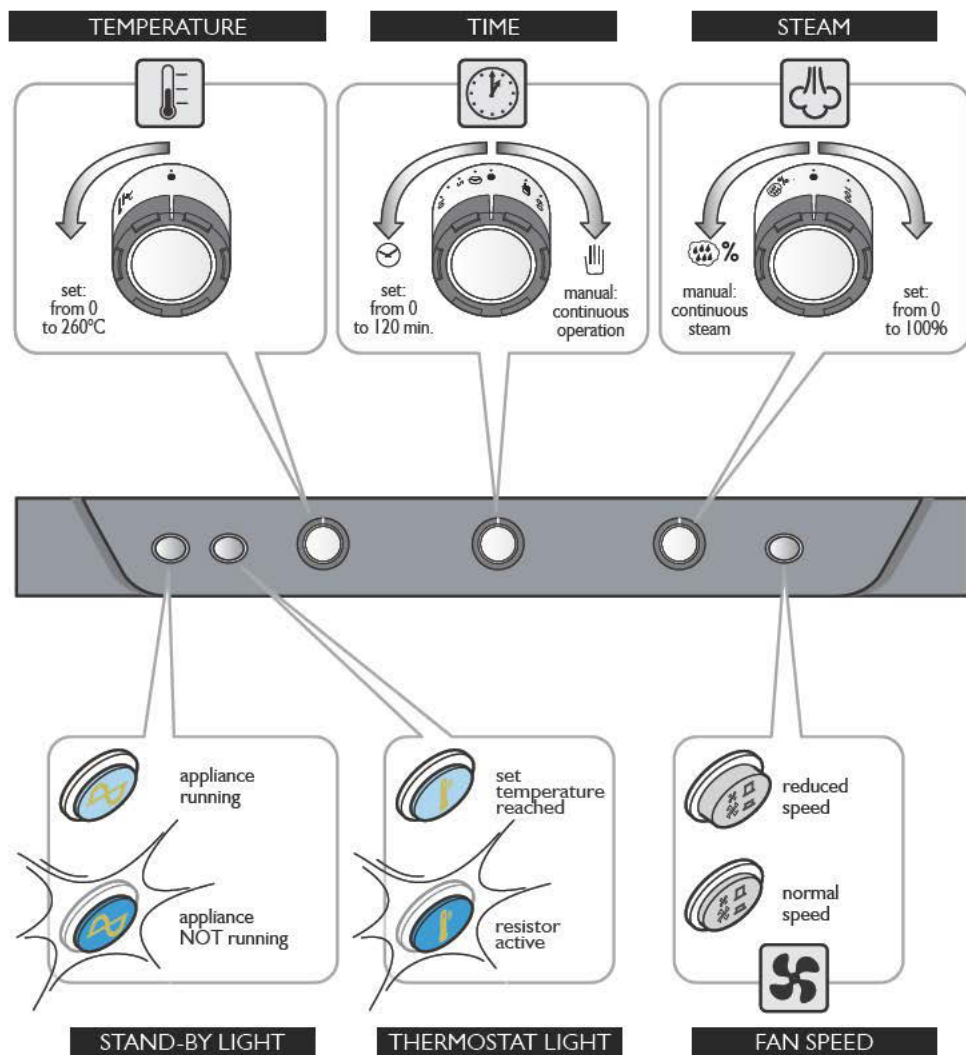
STEAM.Plus: Humidity. Whenever you need it.

STEAM.Plus is the Unox technology that allows generation of instant humidity inside the oven cavity when set to a minimum temperature of 48°C and up to 260°C in order to achieve the best results of any oven cooked product.

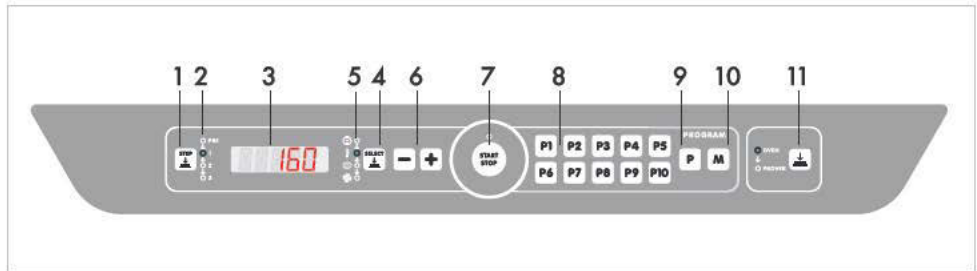
DRY.Plus: Taste and flavour enhancement. Outside crispy and soft inside. DRY.Plus is the Unox technology that makes it possible to quickly expel humid air from the oven cavity to enhance flavour and preserve the integrity of each oven baked product; always sure to obtain results beyond every expectation.



Using mod. Manual



Using mod. Dynamic

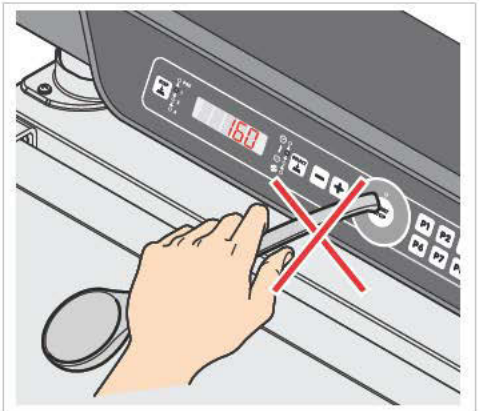
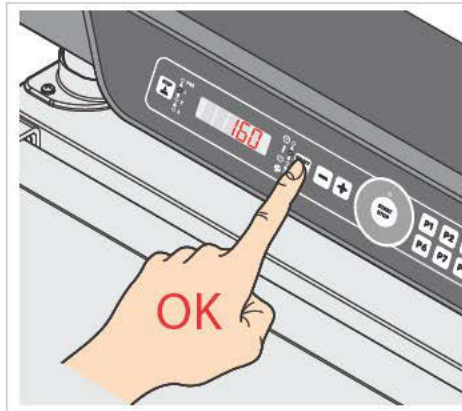


- 1) Pressing the button repeatedly, select the 3 cooking STEPS and PRE-HEATING to set their cooking parameters.
- 2) The LED display the STEP/pre-heating:
 - during the parameter setting phase
 - during the cooking phase
 - (1 = STEP1...PRE = Pre-heating).
- 3) Display.
- 4) Press the button repeatedly to select the parameters to set (temperature, cooking duration, etc...).
- 5) The LED indicate the parameter during the setting phase.
- 6) The values visualized on the display increase/decrease.
- 7) Starts/interrupts cooking.
- 8) Rapid access program.
- 9) Recalls/modifies saved programs.
- 10) Saves set program.
- 11) Switches from "OVEN" to "PROVER" and vice versa.

The **Dynamic** models are used by pressing the screen-printed keypad.

Press only with fingers and no other objects, such as knives, forks, etc...

This technology makes cleaning the control panel quick and easy, while guaranteeing maximum reliability and durability and avoiding any type of mechanical shifting.





Basic notions

The **Dynamic** models can be used in **MANUAL** or **PROGRAMMED** mode.

The **MANUAL** mode implies that the following parameters for each cooking cycle are set by the user:

- cooking time;
- oven cavity temperature;
- percent of steam emission into the cavity (STEAM.Plus™);
- airflow speed.

The parameters set are not saved and must be entered during each successive use.

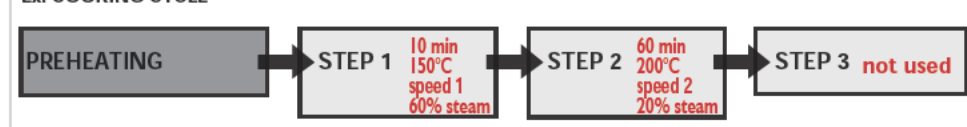
Operation in **PROGRAMMED** mode allows one cooking cycle (program) to be saved for use during successive cycles.

Each cooking cycle comprises 4 steps:

- **STEP 1**: initial pre-heating;
- **STEPS 2 -> 4**: up to 3 cooking steps, each characterized by different cooking parameters. Cooking does not necessarily require all three STEPS: set only those required.

The appliance automatically passes from one cooking phase to the next.

Ex. COOKING CYCLE

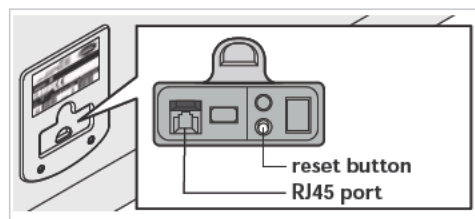


- When the oven is connected to the power supply, the control panel switches on automatically.
- Operation of each button :
repeated pressing -> increases/decreases the value one unit at a time;
held down -> increases/decreases the value rapidly.
- If no button is pressed within 15 minutes and there is no operating appliance connected to the control panel of the same (oven or prover), the electronic controls go into stand-by mode: only the START/STOP LED remains lit. Simply press the START/STOP button to reactivate the electronic controls.



The button switches from "OVEN" to "PROVER" and vice versa.

Make sure that the "OVEN" LED is on when using the oven.



A reset button and a RJ45 attachment for service interventions are series features equipped on the right hand side of the oven.

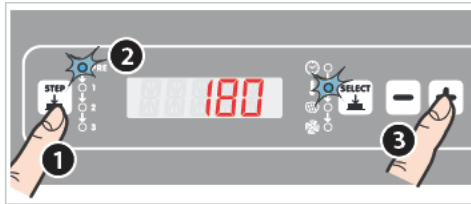


A user interface kit is available at request: contact UNOX for additional information.

MANUAL operation



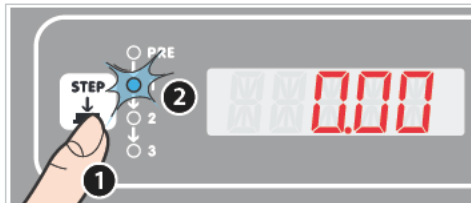
PREHEATING



- 1 Press the button ;
- 2 The corresponding "PRE" button lights up.
- 3 Press the buttons until setting the desired pre-heating temperature.

Pre-heating allows only temperature adjustments.
The duration of the pre-heating phase depends on the time set (the appliance heats up to the temperature in the least time possible).

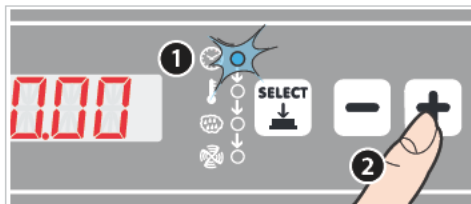
SELECT STEP 1



- 1 Press the button ;
- 2 the corresponding "1" LED lights up.



SETTING THE COOKING DURATION



- 1 Make sure that the "DURATION" button is lit, if this is not the case, press the button repeatedly until it lights up.

- 2 Set the desired value by pressing the buttons.

Setting cooking duration for the first 180 seconds

with the buttons changes the seconds (increasing/decreasing the value by 10 seconds when pressing the button). The time variation changes to minutes after 180 seconds. H.MM.SS (hours, minutes, seconds) appears on the display.



CONTINUOUS OPERATION (the oven operates in continuous mode until the user intervenes)

STEP 1 -> set the parameter on "INF" (infinite).

The temperature depends on the parameter set with the dedicated parameter (see next section).




STEP 2-3 -> set the "HLD" (HOLD) parameter.

The temperature is maintained at 70°C and cannot be modified.



SETTING THE COOKING DURATION



- 1 Press the button .
- 2 The "temperature" LED lights up.
- 3 Press the   buttons until setting the desired temperature.

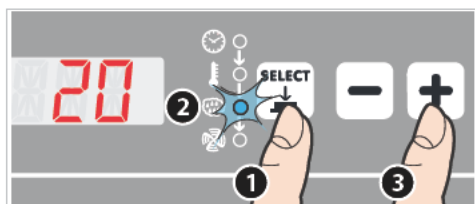


START-UP DELAY

To obtain an oven start-up delay or to pause the oven for a certain time (useful for leavening) set "PAU" (PAUSE) on the "cooking temperature" parameter and the pause duration with the "cooking time" parameter (see previous section).



SET CAVITY HUMIDITY (STEAM.Plus™)



- 1 Press the button .
- 2 The "humidity" LED LIGHTS UP.
- 3 Press the   buttons until reaching the desired cavity humidity level.



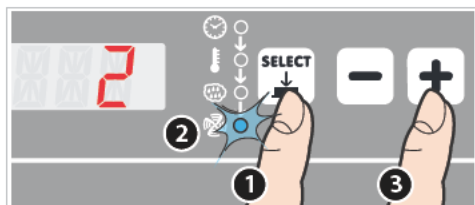
STEAM.Plus™ introduces adjustable amounts of steam in conjunction with various temperatures, allowing different types of cooking to take place:




- Steaming (only steam);
- Mixed convection-steam cooking (air+steam).

The parameter HUMIDITY is optional, if left unset, the oven resorts to "CONVECTION" cooking.



SETTING AIRFLOW SPEED (AIR.Plus™)



- 1 Press the  button;
- 2 the "AIR SPEED" button lights up.
- 3 Press the   buttons until setting the desired speed.

Speed 1: slow


Speed 2: fast.

SELECTING AND SETTING THE NEXT STEPS (OPTIONAL)



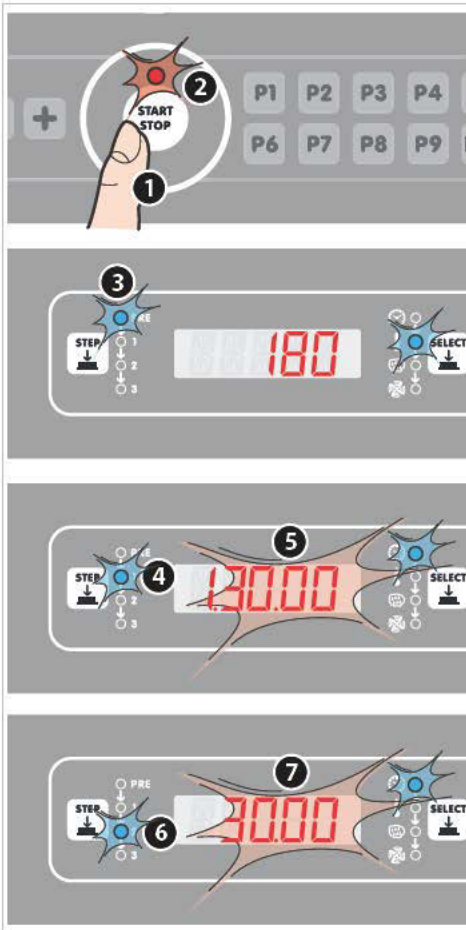
Cooking does not necessarily require all three STEPS available: set only those required.

To set step 2:

- 1 press the  button;
- 2 LED "2" lights up.

Set the various parameters (duration, temperature, etc...) as described in the previous sections. If necessary, select and set step 3 in the same way.

START COOKING / INTERRUPT COOKING / OVEN SHUT-DOWN



Set the STEPS desired:

- 1 press the button START/STOP to start the cooking cycle.
- 2 The "START/STOP" LED lights up and a pre-heating phase begins, marked by the lit up "PRE" 3 LED.

The oven beeps when the pre-heating temperature has been reached.

After placing the food inside the oven cavity and closing the door, the first cooking STEP starts automatically; marked by the lit up "I" LED 4.

- 5 The overall duration of the cooking cycle flashes on the screen (duration STEP 1 + duration STEP 2 + duration STEP 3) in order: at the end of STEP 1, the next step starts automatically 6 7.





The oven beeps to signal cooking phase end.

Press the START/STOP button for 2/3 seconds to interrupt the cooking cycle in advance.

To activate the stand-by mode hold the button START/STOP for about 6 seconds; reactivate once again by pressing the START/STOP button.

MODIFYING PARAMETERS DURING COOKING

If a cooking parameter (i.e. duration or temperature) must be modified after the cooking cycle has initiated:

- 1 press the  button until the LED corresponding to the target STEP lights up;
- 2 repeatedly press the  button until the LED corresponding to the target parameter to modify lights up.
- 3 press the   buttons until setting the new desired value; the modifications shall take immediate effect without pressing any other buttons.

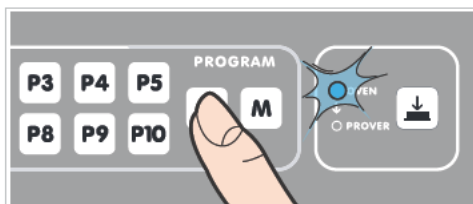


PROGRAMMED Operation

This operating mode makes it possible for the user to save up to 99 programs (cooking cycles).

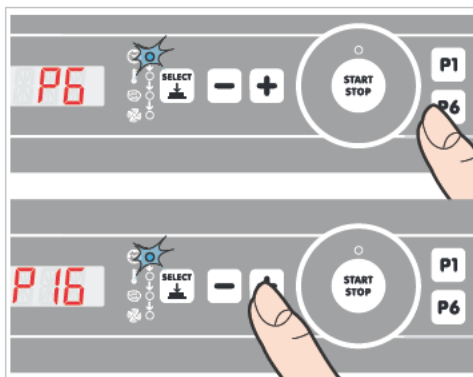
SAVING PROGRAMS

Access to the program menu



Access the programming menu by pressing the **P** button.

Assigning program position



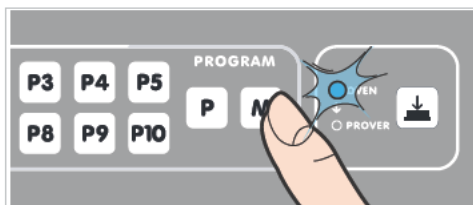
Select the program save position from P1 to P99 by directly pressing the buttons P1 to P10 to select the first 10 positions, or by using the **-** **+** buttons for all successive positions (from P11 to P99).

The selected position is visualized on the display.

Setting cooking parameters of a program

Set the program parameters as fully explained in the chapter "Manual Operation".

Saving the set program

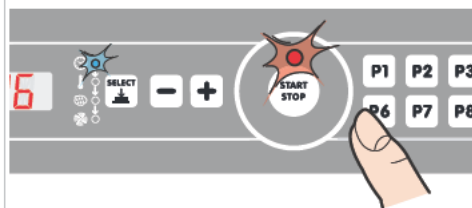


Hold the **M** button until hearing the long "beep" sound.

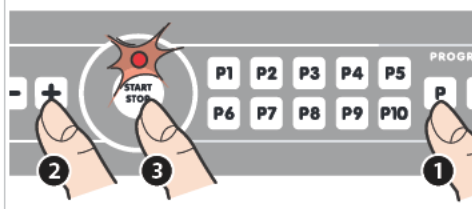
The program has now been saved.

RECALLING AND STARTING A SAVED PROGRAM

from P1 to P10



from P11 to P99



PROGRAM from P1 to P10 (rapid access program):
hold the button corresponding to the program for at least 2/3 seconds; the program starts directly without having to press any other button.

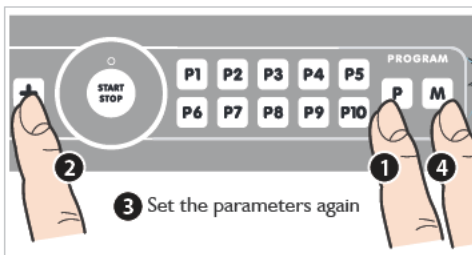
PROGRAMS FROM P11 to P99:

- 1 press the **P** button.
- 2 press the **-** **+** buttons until the target program appears on the display.
- 3 initiate it by pressing the START/STOP button.

The oven beeps to signal cooking phase end.

Press the START/STOP button for 2/3 seconds to interrupt the cooking cycle in advance.

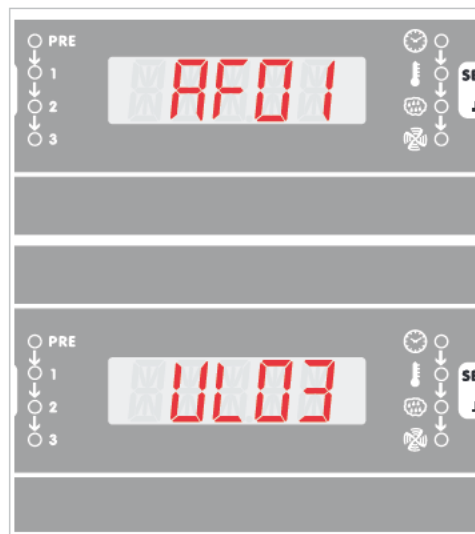
MODIFYING THE PARAMETERS OF A SET PROGRAM



- 1 Press the **P** button.
- 2 Use **-** **+** buttons to call to screen the program to modify.
- 3 Set the program parameters as fully explained in the chapter "Manual Operation".
- 4 Hold the **M** button until hearing the long "beep" sound. Now the modified parameters have been saved.




Oven-user interface



The **Dynamic** models show any alarm/warning messages regarding the oven or installed peripherals (provers or hoods) on their display screens.

- The warning messages (**UF/UL/UC - WARNING**) signal malfunctions that nevertheless allow appliance and peripheral operation even if with a restricted set of functions.

Pressing the **P** button erases the list of WARNING MESSAGES from the screen, using the

 button to switch between OVEN and PROVER calls the list back to the screen.

- The alarm messages (**AF/AL/AC - ALARM**) identify situations that fail to allow any appliance/peripheral operation whatsoever, and therefore must be put into STOP mode. If the alarm messages strictly refer to the peripherals (prover or hoods), the oven can still be used.

When there are several ALARM/WARNING MESSAGES, the user can scroll through these by repeatedly pressing START/STOP.

Display	Description	Effect	Problem solution
OVEN - AF/UF			
AF01	The motors have overheated	Oven shutdown	Contact the Customer Assistance Service
AF02	The safety thermostat has overheated	Oven shutdown	Contact the Customer Assistance Service
AF03	An error has been detected in the data recorded by the cavity probe	Oven shutdown	Contact the Customer Assistance Service
AF04	Communication between the control P.C.B. and the power P.C.B. has been cut off	Oven shutdown	Contact the Customer Assistance Service
UF02	The temperature of the oven power P.C.B. is too high	There is a risk of permanent damage to the power P.C.B.	Make sure the positioning standards specified in the installation manual have been observed. Contact the Customer Assistance Service

Display	Description	Effect	Problem solution
PROVER- AL/UL			
AL01	An error has been detected in the data recorded by the prover cavity probe	Prover shutdown	Contact the Customer Assistance Service
AL02	Communication between the control P.C.B. and the prover has been cut off	Prover shutdown	Contact the Customer Assistance Service
UL01	An error has been detected in the data recorded by the humidity probe	Possible malfunction of the prover humidity control system	Contact the Customer Assistance Service
UL02	The temperature of the prover power P.C.B. is too high	There is a risk of permanent damage to the power P.C.B.	Make sure the positioning standards specified in the installation manual have been observed. Contact the Customer Assistance Service
UL03	An error has been detected in the data recorded by the prover temperature probe	Possible prover malfunction	Contact the Customer Assistance Service

Display	Description	Effect	Problem solution
HOOD - AC/UC			
AC01	Communication between the control P.C.B. and the hood has been cut off	Hood out of order	Press "P" to shut off the alarm and use the oven without a hood. Contact the Customer Assistance Service
UC01	An error has been detected in the data recorded by the first hood probe.	Possible hood malfunction	Contact the Customer Assistance Service
UC02	The temperature of the hood power P.C.B. is too high	There is a risk of permanent damage to the power P.C.B.	Make sure the positioning standards specified in the installation manual have been observed. Contact the Customer Assistance Service
UC03	An error has been detected in the data recorded by the second hood probe	Possible hood malfunction	Contact the Customer Assistance Service
UC04	A problem has been detected on smoke hood fume temperature cooling	The hood may be damaged	Check the plumbing to the hood



Routine maintenance



Any routine maintenance procedure must be performed:

- after disconnecting the appliance from the power and water supplies;
- after having put on the proper personal protection equipment (i.e. gloves, etc...).

Clean the oven cavity daily to maintain proper levels of hygiene and to keep the stainless steel inside the oven cavity from getting ruined or corroding. Clean the oven daily even if the appliance is used exclusively with humid heat (steam).



When cleaning any component or accessory NEVER use:

- abrasive or powder detergents;
- aggressive or corrosive detergents (i.e. hydrochloric/muriatic or sulfuric acid). Caution! Never use these substances also when cleaning the appliance substructure;
- abrasive or sharp tools (i.e. abrasive sponges, scrapers, steel bristled brushes, etc...);
- high pressure cleaners with hot water sprays or high pressure steam jets.

External steel structures, oven cavity seal



Wait for the surfaces to cool off.

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

In alternative, only use detergents recommended by UNOX; other products may cause damage thereby invalidating the guarantee. Read the instructions provided by the detergent producer for their use.

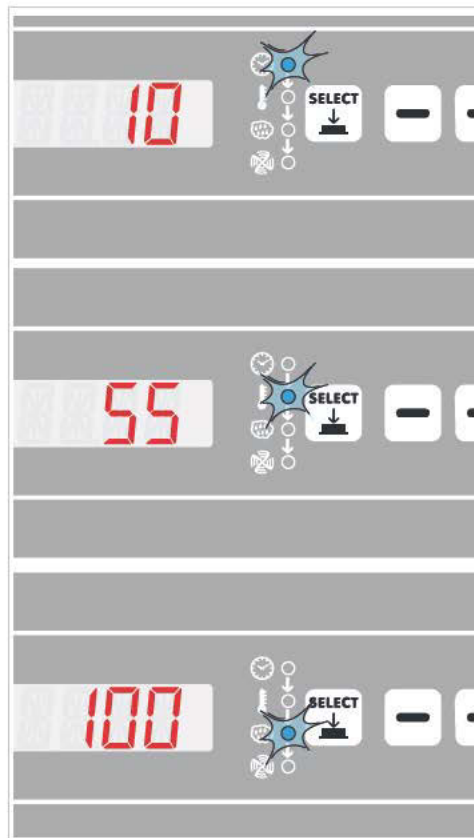
Plastic surfaces and control panels

Use only a very soft cleaning cloth and a spare amount of detergent for cleaning delicate surfaces.

Internal part of the oven cavity



Failure to clean the oven cavity daily as hereafter described can make the accumulated fatty substances or food residues inside the cavity catch fire - danger of fire!



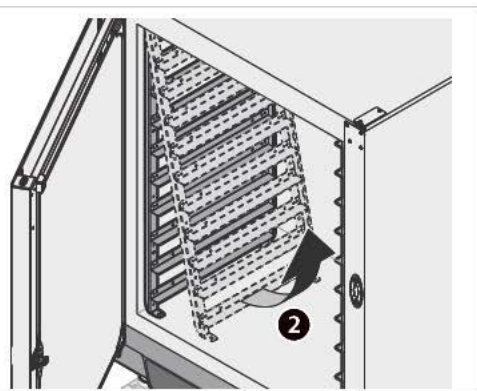
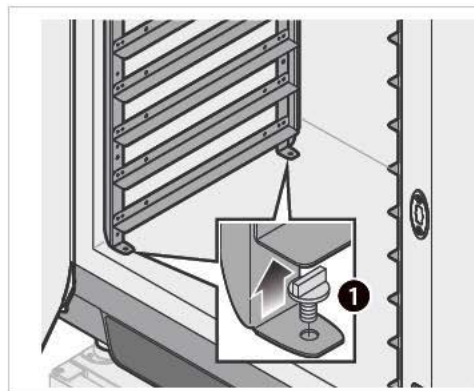
Follow the procedure below for cleaning the oven cavity:

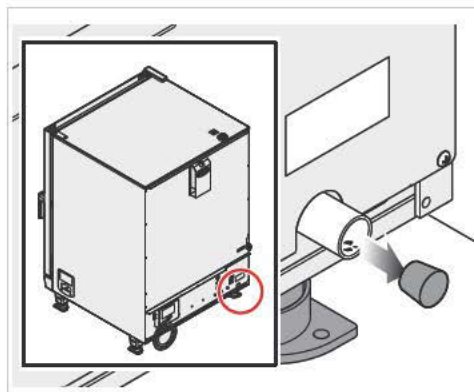
- switch on the oven and set the temperature to 55°C and steam to 100%;
- run the oven for 10 minutes;
- wait for the surfaces to cool off and clean with a soft cleaning cloth;
- rinse completely to remove all residues.

Remove the side grill holders as shown in the figure to simplify cleaning: clean these with soap and water or specific detergents **avoiding dishwasher cleaning**.

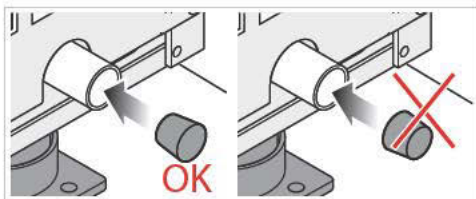


To simplify internal cleaning of the oven cavity, UNOX recommends its hand-held sprayhead.

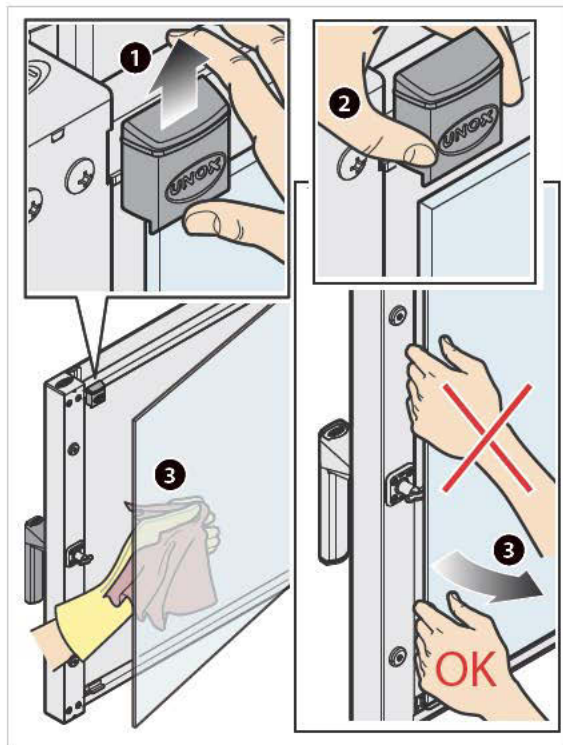




If the appliance has no permanent drainage system connection, the conical plug sealing the drainage terminal must be removed after cleaning the oven cavity and all food residues (i.e. crumbs, etc...) must be removed. Replace the plug after this procedure.



Inside and outside oven door window glass



Wait for the windows to cool off.

Use only a soft cleaning cloth dampened with a little soap and water or specific glass cleaners.

Rinse and dry completely.

If more thorough cleaning is necessary, the inside window can be opened by following the indications shown in the figure.

Inactivity

Follow the precautions below during inactivity:

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

At first reuse:

- clean the appliance and its accessories thoroughly (see chapter "**Routine maintenance**" at page 40);
- connect the appliance to its power and water supplies;
- inspect the appliance before using it;
- switch on the appliance at minimum temperature for 50 minutes without any food inside of it.



It is best to have an authorized customer assistance service perform maintenance and inspection on the appliance at least once a year to ensure top working and safety conditions.

End of life disposal

In pursuit of article (No.). 13 of law 25 July 2005, No. 151 "Implementation of the Directives 2002/95/EC, 2002/96/EC and 2003/108/EC.



The product must undergo separate collection processes and cannot be disposed of as general waste when reaching end of life; keep in mind that illegal or incorrect product disposal incurs penalties as put forth by the current laws in force.

■ All appliances are made with recyclable metals (stainless steel, iron, aluminium, galvanized steel, copper; etc..) for more than 90% of overall weight: disposal of the product at the end of its life must be performed by electronic and electrical waste recycling centres, or the appliance must be returned to the dealer when buying a new equivalent product, on a one to one basis.

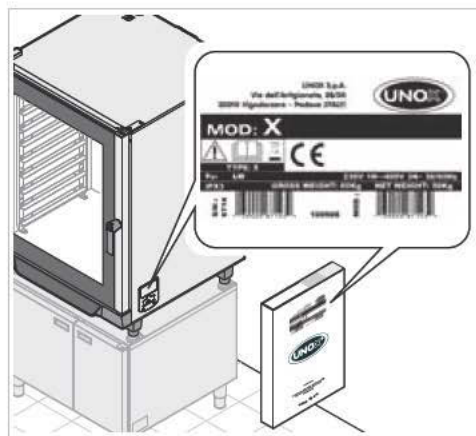
Render the appliance for disposal useless by removing the power cable and any compartment or cavity closure latch (where present) to avoid possible entrapment of persons.

Contact the local waste disposal centre for additional information.



After-sales assistance

In case of any malfunctions, disconnect the appliance from its power and water supply. Consult the solutions proposed in the "Table C".



If the solution is not listed in the table, contact a UNOX authorized technical customer assistance service. Provide the following information:

- the date of purchase;
- the appliance data on the serial plate;
- (only for **Dynamic** models) any alarm messages shown on the display screen (see chapter "Oven-user interface" at page 38).

Manufacturer's information:

UNOX S.p.A.

via dell'Artigianato, 28/30

35010 Vigodarzere (PD) Italy

Tel +39 049 8657511 - Fax +39 049 57555

Table C

Malfunction	Possible cause	Possible solution	Problem solution
The oven is completely switched off.	<ul style="list-style-type: none"> - No mains power. - Appliance out of order. 	Make sure the appliance is connected to the electricity mains.	Contact the Customer Assistance Service.
No steam is produced inside the oven cavity.	<ul style="list-style-type: none"> - Water inlet closed. - Appliance plumbed into the water mains or the tank incorrectly. - No water in the tank (if water is taken from the tank). - Water supply filter clogged with impurities. 	Open water inlet. <ul style="list-style-type: none"> - Make sure the appliance is plumbed into the water mains or the tank correctly. - Fill the tank with water. - Clean the filter. 	Contact the Customer Assistance Service.
After the time has been set and the START / STOP button pressed, the oven does not start.	Door open or not shut properly.	Make sure the door is shut.	Contact the Customer Assistance Service.
Water escapes from the seal while the door is shut.	<ul style="list-style-type: none"> - Seal is filthy. - Seal is damaged. - The handle mechanism is loose. 	<ul style="list-style-type: none"> - Clean the seal using a damp cloth. - Contact a specialised technician to request the necessary repair work. 	Contact the Customer Assistance Service.

Certification

EU declaration of conformity for electrical appliances

Manufacturer: UNOX S.p.A.

Address: Via Dell'Artigianato, 28/30 - I - 35010 - Vigodarzere, Padua, Italy

Declares, under its own responsibility, that the product
ChefLux™/BakerLux™

is compliant to the Machine Directive 2006/42/EC through the following standards:

EN 60335-2-42: 2003 + A1: 2008

EN 60335-1: 2002 + A1: 2004 + A11: 2004 + A2: 2006 + A12: 2006 + A13: 2008

EN 62233: 2008

and to the Electromagnetic Compatibility Directive 2004/108/EC through the following standards:

EN 55014-1: 2006 + A1: 2009

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

EN 61000-3-2: 2006 + A1: 2009 + A2: 2009

EN 61000-3-3: 2008

EN 61000-3-11: 2000

EN 61000-3-12: 2005

EN 61000-6-2: 2005

EN 61000-6-3: 2007

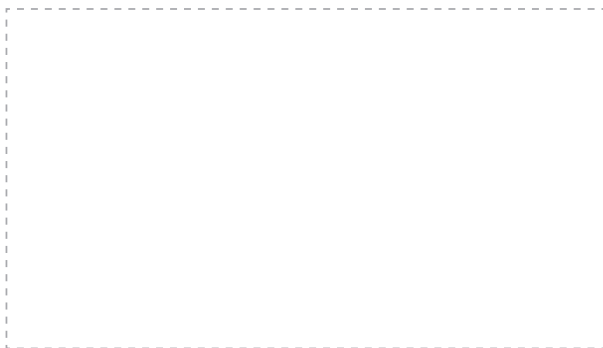
Guarantee

Installation of the UNOX product must be performed by a UNOX Authorized Assistance Service. The installation date and appliance model must be documented by the end purchaser, by means of written confirmation or an installation invoice issued by the dealer or the UNOX Authorised Customer Assistance Service, otherwise this guarantee will not be valid;

The UNOX guarantee covers all malfunctions objectively linked to production defects. The guarantee excludes damage due to transport, poor product storage or maintenance or incorrect product use. Also excluded is damage due to installation not conform to the technical specifications provided by Unox and linked to the environment of use, such as, for example, unclean and aggressive water supply, low quality gas supply, or electrical supply failing to respect nominal voltage and power ratings.

The guarantee also excludes any damage due to power surges or tampering by unauthorized or incompetent persons. The guarantee is also invalidated for damage to the appliance by lime scale deposits. In addition, the guarantee does not cover consumables, such as: seals, light bulbs, glass panels, decorative parts and parts consumed during use.

Guarantee rights will also be invalidated in the event of damage arising as a result of incorrect installation, or installation which has not been carried out by an Authorised Customer Assistance Service.



UNOX S.p.A.

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