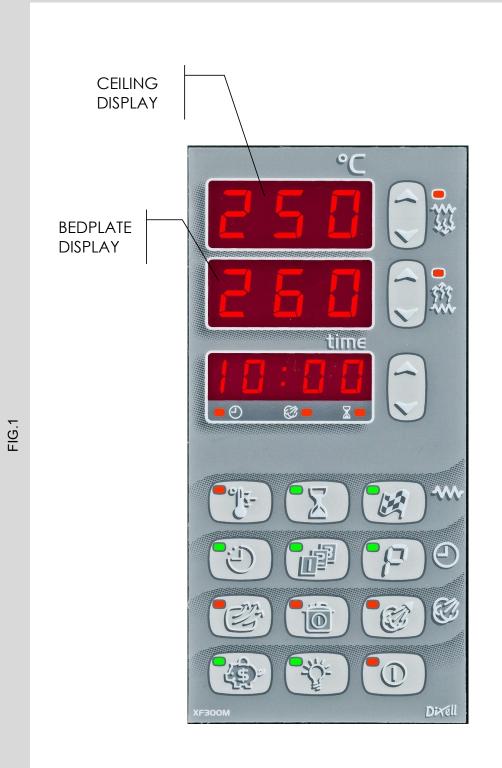


CE

Instrumentation Production cycle

Digital control **panel** ELE-FE1

4.1	Instrumentation
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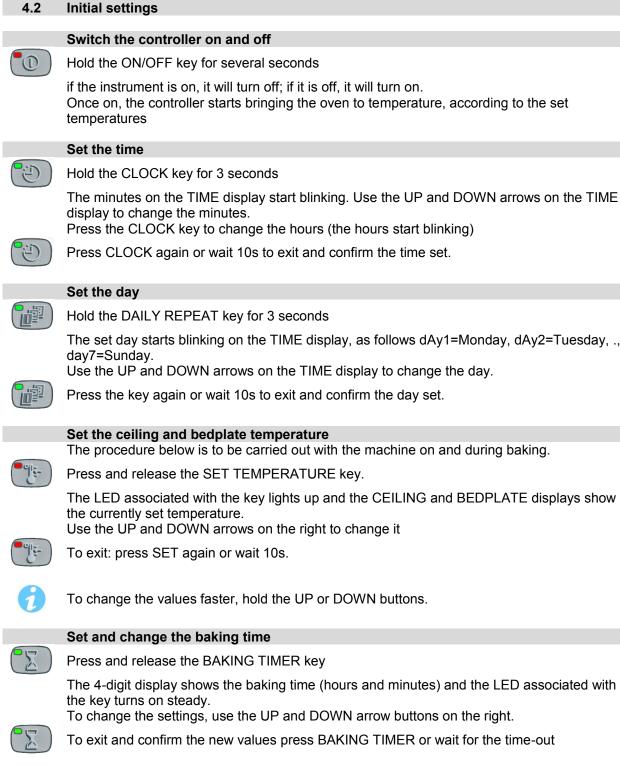


digital control panel

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	SET TEMPERATURE to set the ceiling or bedplate set point
	BAKING TIMER to set the baking time
	START baking time start and stop
	CLOCK to set the current time and the automatic oven restart timer
	DAILY REPEAT to set the current day and enable the automatic restart days
67	PROGRAMS to set and enable the baking programs
277	STEAM EXTRACTOR to start the steam extractor
	HUMIDIFIER to start the humidifier
	STEAM INJECTION to enable steam injection
	ENERGY SAVER to enable the energy saver
	LIGHT to turn on the oven light
	ON/OFF to turn the instrument on/off





To change the values faster, hold the UP or DOWN buttons for more than 3s.

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4.3 Production cycle

Startup

Activate the supply of the oven (power e water)

Set the required temperature on the temperature control.

Set the cooking time on the relative timers

and the required drying time.

Wait approx. 30 minutes to allow the oven and the humidifier to reach the desired temperature.

Close the manual gate to exhaust vapors

Open the glass of the required chamber and insert the product to be cooked.



Start the baking timer

Press the START key

The TIME display shows the remaining time until the end of the baking cycle and the LED on the START key turns on.



Start the vapor intake control to enable humidification

Wait for the cooking time as set

End of the baking cycle

Once the baking time elapses, the buzzer turns on and the TIME display shows "End" Press any key to mute the buzzer.

The TIME display shows the time once again and the LED on the START key turns off

Make sure the mixture is ready for the discharging (if not ready to set a new time for the completion of cooking)

Start the discharging process proceeding as shown in the following order:



Operate the steam aspirator

Open the manual steam discharge gate

Open and half close the door glass for a few moments so that residual hot fluid is aspirated. Open the door completely and with the aid of temperature-resistant gloves extract the product Prepare the oven (if necessary) for a new cooking cycle

Stop the baking timer before the end

After starting the baking cycle, press the START key after the baking cycle starts

The TIME display shows the time once again and the LED on the START key turns off

4.4 Automatic restart

Set the automatic restart time

You can set the oven to restart automatically at a certain time but only if the controller is on.

Press and release the CLOCK key

The TIME display shows the restart time; the minutes are blinking. Use the UP and DOWN arrows on the right to change the minutes.

Press the CLOCK key again and use the UP and DOWN arrows on the right to change the hours.

To exit and confirm the new values, press HOUR again or wait 10s.

To change the values faster, hold the UP or DOWN buttons for more than 3s.

Activate the automatic switch-on time

The automatic start time can be activated only if the controller is off. To activate the oven restart time:



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Turn off the oven by pressing the ON/OFF key

Press the CLOCK key; the TIME display shows the restart time for a few seconds and the LED of the key starts blinking.

After a few seconds, the time display shows the current time again.

When the automatic start function is on, the LED of the CLOCK key blinks.

The automatic restart time function must be enabled each time the oven is switched off.



Deactivate the automatic restart function

Just press the CLOCK key when the LED blinks. The LED turns off and the automatic restart function is disabled.

Automatic restart daily repeat

You can program the oven to start automatically at the same time every day



With the oven off, press the DAILY REPEAT key

The time display shows the restart time for 3s; the LED on the button turns on steady, indicating that the baking start time set is valid for every day of the week. The LED of the CLOCK key starts blinking.

To DIS

To DISABLE this function, press the DAILY REPEAT key again.

Attention: the oven will still start automatically once, as indicated by the LEDs of the CLOCK and START keys

Selecting the restart days

You can select the days when you want the baking cycle to start automatically.



With the OVEN ON, press the DAILY REPEAT key The 4-digit display shows dAy1 =Monday.



To enable/disable the automatic daily start function for that day, press the DAILY REPEAT key (when you release the key, the LED on the key turns on or off) Scroll through the different days using the UP and DOWN arrows (dAy2=Tuesday, dAy3=Wednesday, dAy4=Thursday, dAy5=Friday, dAy6 =Saturday, dAy7=Sunday). Repeat the enabling/disabling operation for all the days of the week To exit and confirm, press Daily for another 3s or wait for the time-out.

4.5 Baking programs

The instrument can memorise up to 9 baking programs and for each of them, it can memorise:

- the (set) temperature of the bedplate
- the (set) temperature of the ceiling
- the baking time



You cannot select or modify any program during the baking cycle.

Setting a program with the oven RUNNING



Press and release the PROGRAMS key; on the TIME display appears the PrG1 program label and the LED on the PROGRAMS key turns on.



Select the desired program using the UP and DOWN arrows of the clock display. Press the PROGRAMS key again. The SET and TIME LEDs turn on, the Ceiling and Bedplate Set Points appear on the relevant displays and the baking time appears on the CLOCK display. The LED of the PROGRAMS key blinks.

Set the values and confirm them within 10s by pressing the PROGRAMS key again The PROGRAM IS LOADED and the display shows the temperature again. The LED on the PROG key turns on

To change another program, start from point 1.

Setting a program with the oven in STAND-BY



Press and release the PROGRAMS key; the TIME display shows the label of the program, PrG1, and the LED on the PROGRAMS key turns on.

Select the desired program using the UP and DOWN arrows of the clock display. Press the PROGRAMS key again. The SET and TIME LEDs turn on, the Ceiling and Bedplate Set Points appear on the relevant displays and the baking time appears on the CLOCK display. The LED of the PROGRAMS key blinks.

Set the values and confirm them within 10s by pressing the PROGRAMS key again The program is now memorised and the next program is displayed. To modify it, repeat the operations from point 3.



Selecting the program

Press and release the PROGRAMS key; the TIME display shows the label of the program, PrG1, and the LED on the PROGRAMS key turns on.

Select the desired program using the UP and DOWN keys.

Confirm the program by pressing PROGRAMS again. The SET and TIME LEDs turn on, the Ceiling and Bedplate Set Points appear on the relevant displays and the baking time appears on the clock display

Disabling the active program

With the PROGRAMS LED on, press the PROGRAMS key; the LED turns off.



To stop the currently active program, press the START key and then press PROGRAMS; the LED turns off



Starting a baking cycle with an active program

After selecting the program (PROGRAMS LED on), you can start the baking cycle via the standard modes: by pressing START for or with the automatic modes

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4.6 Steam

Steam generator

When you press the STEAM GENERATOR key

, the Steam Generator turns on or off. When the steam generator is on, the LED of the key is on.

Steam injection

The steam injection function is enabled only if the LED of the Steam Generator is on. Once the steam output is enabled, it remains on for a certain time that can be set from the keyboard.



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The steam injection is controlled manually via the STEAM INJECTION key

Setting the steam injection time

The steam injection time can be set directly from the key: To set the time, hold the steam injection key for at least 3s. On the 2 digits at the right of the TIME display appears the injection time. Use the UP and DOWN arrows to change the value (0+60s). To exit, press the key again or wait for the exit time (10s).

4.7 Steam extractor

again.

The steam extractor can be enabled using the relevant key or automatically before the end of the baking cycle.

The injection can be interrupted before the set time by pressing the STEAM INJECTION key

Enabling steam extractor by pressing the relevant key

Press the extractor key

; the extractor and the LED of the key turn on. To stop it, press the key again (the LED turns off)

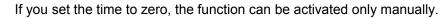
Automatic extractor activation before the end of the baking cycle

The steam extractor can turn on automatically for a few minutes before the end of the baking cycle. To set for how long before the end of the baking cycle should the extractor be on:



press the extractor key until the TIME display shows the activation time expressed in h:mm.

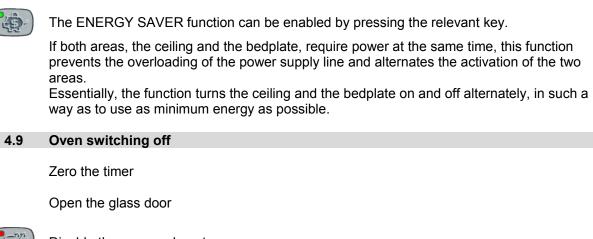
Use the UP and DOWN arrows to change the value (0+1h30m). Exit: press the key again or wait for the exit time (10s).



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4.8 Energy Saver Function





Disable the vapor exhauster



Turn off the steam generator



and turn off the instrument after 20 / 25 minutes

Power off the machine (electrical Energy; fuel; water)

4.10 Useful Information

Cooking time in particular can vary according to the type of dough, its homogeneity and volume.

Make sure you carefully monitor the first baking cycles and check the results achieved: using the same types of dough under the same conditions, you will obtain standard results. The heat needed to process your dough depends on its preparation, ingredients and liquids. Setting the same processing temperatures you can bake different product at the same time. Disregarding their position, you can use all shelves, and also bake small batches with top results.

Should bread not take on vapor, resulting matt and rough at the end of your baking cycle, check if during the vaporizing cycle the product gets wet. Should this be the case, you need to modify the dough. Keep in mind that you can achieve good results only if your batch is not too wet when ready to be moved inside the oven. For this reason, it is important that the rack loaded with the dough from the proofing chamber, is left to rest 1-2 minutes in the air before going into the oven.

Make sure that the oven door opens only for loading and unloading operations. Keeping the oven access door open for too long, makes the baking chamber temperatures drop, i.e. uneconomically increases the consumption of fuel or energy.

As a consequence of the loading and unloading operations, temperature displayed on the thermoregulator drops of about 30°. The thermal difference is re-balanced within a maximum span of time of 8/10 minutes. This is quite a short time compared with the original heat exchange between dough and hot air which generates a remarkable drop in temperature of the circulating air



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