

Baking cycle instrumentation

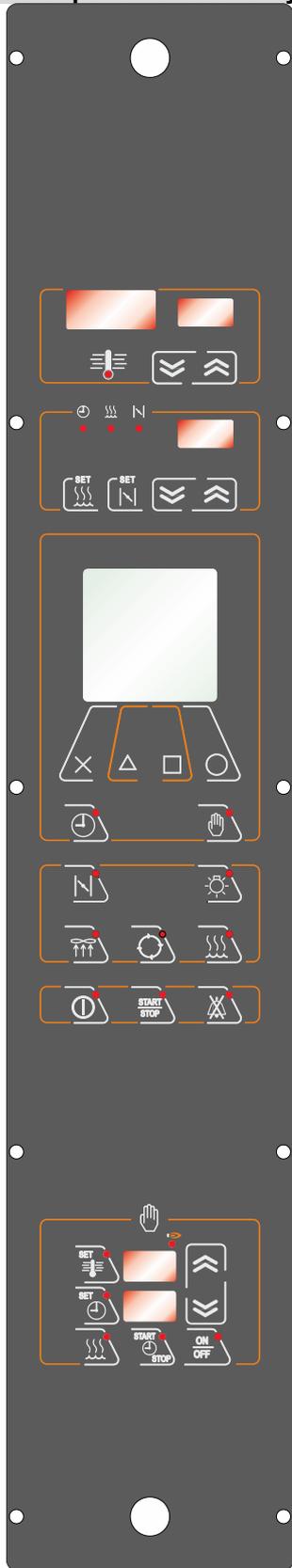
CE

Lcd
Control panel

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4.2	Automatic operation
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4.3	Semi-automatic operation
	Semi-automatic baking cycle startup
4.4	Manual operation
	Manual baking cycle startup Alarms
4.5	Useful Information

4.1 Control panel functionality

FIG.1



Semi-automatic operation

A hybrid mode that allows manual operation of the several baking parameters as well as all possible utilities provided by the automatic functioning.

Automatic operation

All the intuitive controls and the innumerable features of this new electronic instrumentation with "LCD" screen are in the central section of the control panel.

Manual operation

Permette di controllare solo le principali funzioni del forno. In caso di malfunzionamenti della sezione automatica consente un elementare utilizzo della macchina in attesa del ripristino delle normali funzionalità.

4.2 Automatic operation

Instrumentation

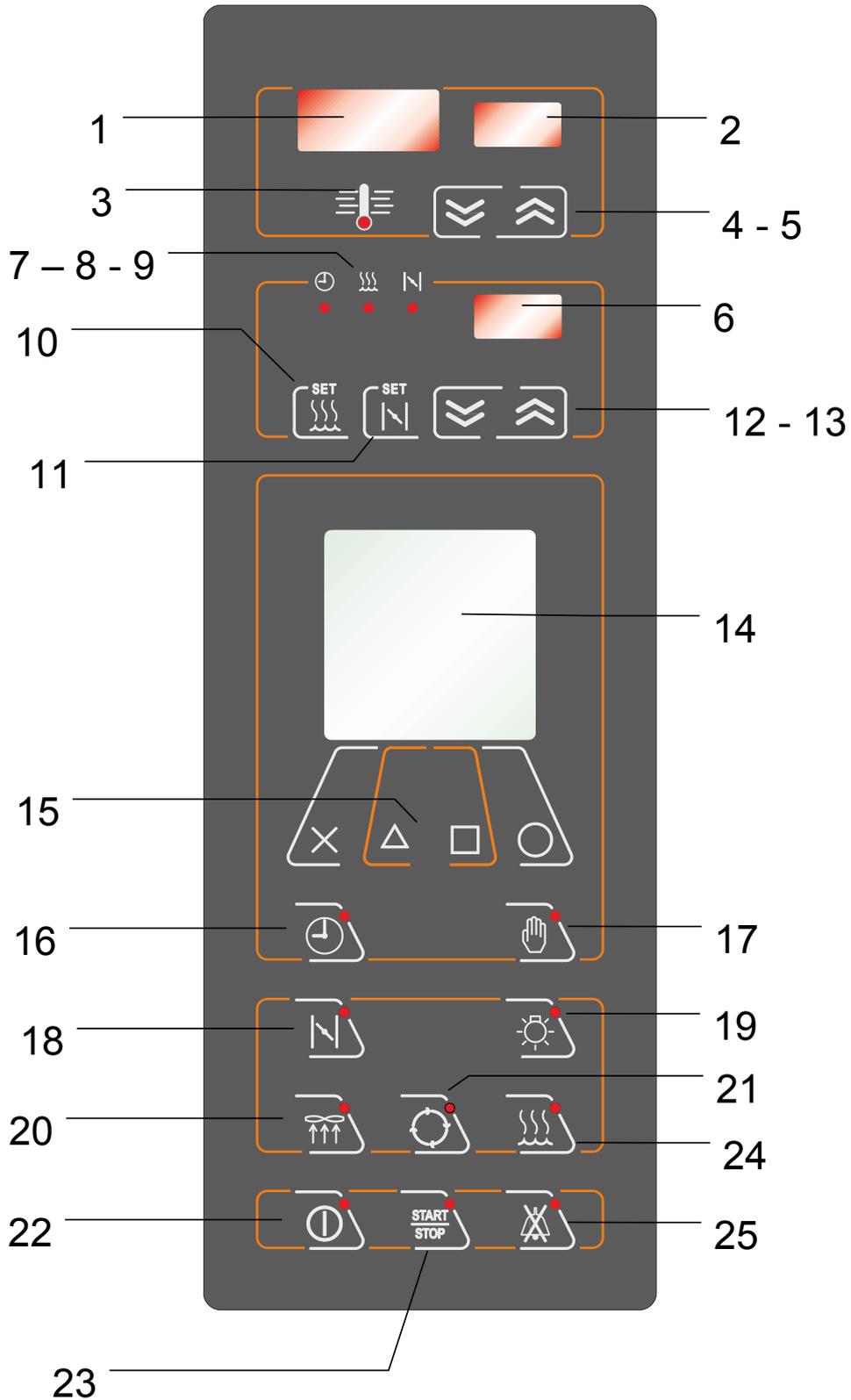


FIG.2

1	DISPLAY	DETECTED BAKING TEMPERATURE
2	DISPLAY	SET BAKING TEMPERATURE
3		THERMOREGULATION INDICATOR
4 - 5		SET BAKING TEMPERATURE
6	DISPLAY	TIMERS
7		BAKING TIME
8		STEAM TIME
9		VALVE OPENING TIME
10		STEAM TIME
11		VALVE OPENING TIME
12 - 13		TIMERS
14	DISPLAY	"LCD" DISPLAY
15		FUNCTION KEYS FOR "LCD" DISPLAY
16		DELAYED STARTUP
17		SEMI-AUTOMATIC OPERATION
18		STEAM EXHAUST VALVE
19		OVEN LIGHT
20		STEAM SUCTION FAN
21		RACK ROTATION
22		ON/OFF
23		BAKING CYCLE STARTUP
24		HUMIDIFICATION
25		BUZZER STOP

Display

POS.

- | | | |
|-----------|--|---|
| 1 | Display - DETECTED BAKING TEMPERATURE | Shows value of the detected temperature in the baking chamber. |
| 2 | Display -SET BAKING TEMPERATURE | Shows value of the set baking temperature. |
| 6 | Display – TIMERS | Shows the times set in the baking recipe.
The display can show the values of: baking time, humidification time and exhaust steam valve opening time |
| 14 | Display – "LCD" DISPLAY | Shows all features, settings, alarms and diagnostics that this interface provides. |
| 3 | Warning device- THERMOREGULATION INDICATOR | Indicates the operating status of the heating unit:
indicator light on = heating unit in operation
indicator light flashing = heating unit shutdown due open door
indicator light off = heating unit off |
| 7 | Warning device- BAKING TIME | If on indicates that the value on the display "TIMER" (Pos.6) is the baking time and that the relevant arrows (Pos. 12-13) are to change that value.. |
| 8 | Warning device- STEAM TIME | If on indicates that the value on the display "TIMER" (Pos.6) is the steam time and that the relevant arrows (Pos. 12-13) are to change that value. |
| 9 | Warning device- VALVE OPENING TIME | If on indicates that the value on the display "TIMER" (Pos.6) is the valve opening time and that the relevant arrows (Pos. 12-13) are to change that value. |



Buttons

POS.	Buttons
10	STEAM TIME  Permette di modificare il tempo di umidificazione. Premendo questo tasto si accende la relativa spia (Pos.8), il display 6 visualizza il valore attuale e le frecce (Pos. 12-13) modificano il suddetto valore.
11	VALVE OPENING TIME  Permette di modificare il tempo di apertura valvola. Premendo questo tasto si accende la relativa spia (Pos.9), il display 6 visualizza il valore attuale e le frecce (Pos. 12-13) modificano il suddetto valore.
15	FUNCTION KEYS FOR "LCD" DISPLAY × △ □ ○ I tasti funzione attivano i corrispettivi comandi posti sulla riga inferiore dello schermo LCD. In funzione della videata visualizzata sullo schermo questi tasti assumono comportamenti differenti (vedi capitoli successivi)
16	DELAYED STARTUP  Attiva o disattiva la funzione di accensione ritardata
17	SEMI-AUTOMATIC OPERATION  Attiva il funzionamento semi-automatico
18	STEAM EXHAUST VALVE  Activate manually the steam exhaust valve
19	OVEN LIGHT  Turn on and off manually the baking chamber lights
20	STEAM SUCTION FAN  Turn on and off manually the steam suction fan
21	RACK ROTATION  Turn on and off manually the rack rotation
22	ON/OFF  Turns oven on and off
23	BAKING CYCLE STARTUP  Start baking cycle up
24	HUMIDIFICATION  During the baking cycle, it allows to get an additional steam injection
25	BUZZER STOP  At the end of the set baking time, by pressing this button, you stop the buzzer.

LCD display startup screen

Make sure the switch AUTOMATIC - MANUAL placed on the electric control box is set on AUTOMATIC



Turn card on with the proper button

Once on, the LCD display will show the following data:



TIME

Temperature detected in the chamber

Baking time set in the program

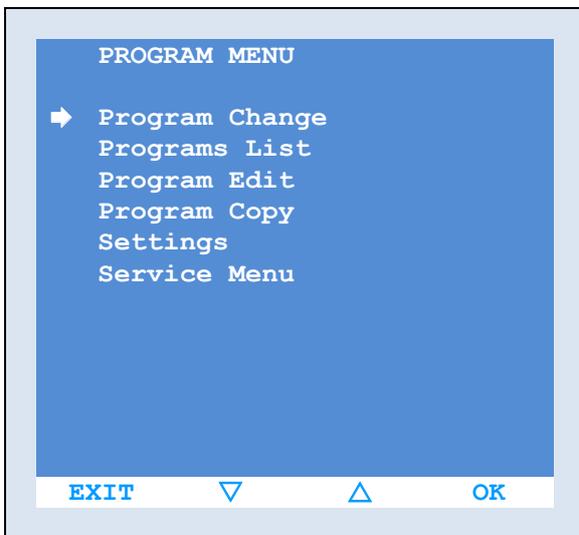
Program number
Program name

Baking phase status
Temperature set in the program
Eventual duration of steam time
Baking time set in the program

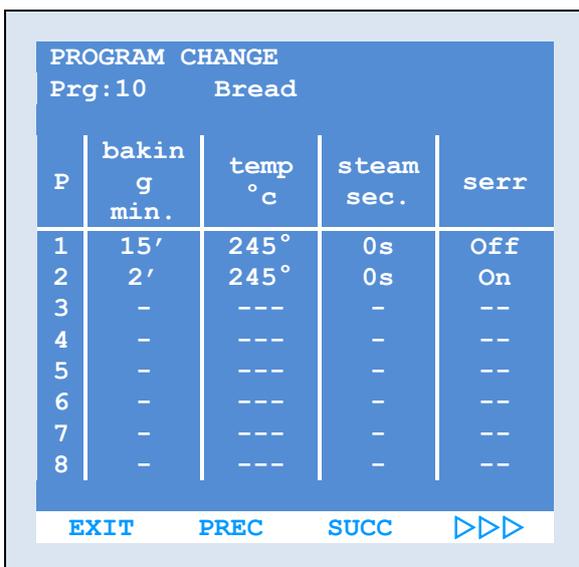
Options available with the function keys

INFO button allows you to view all the data of the active program
The PRG- and PRG+ keys are used to scroll through all programs
With the MENU key you can access to all the possible functions of the card.

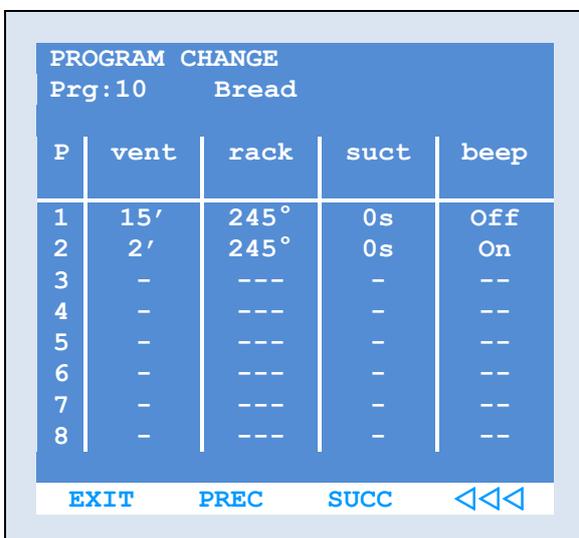
Choose the active program



Assuming that baking programs are already customised, choose one to perform the required baking cycle. Select the MENU function and access the "MENU PROGRAM" screen. Using the arrows ▲ ▼ move cursor "→" on the "Change Program" line and confirm your choice with OK

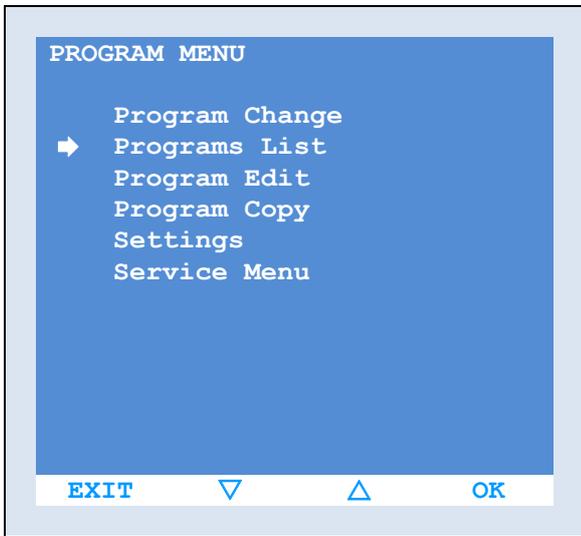


Scroll through the programs list with the PREV and NEXT functions. Use the arrows ►►► and ◀◀◀ to check also the other parameters of the selected program. After choosing program, simply press the EXIT button repeatedly until back the startscreen to find it set as the last active program appears in the "Change Program" screen.

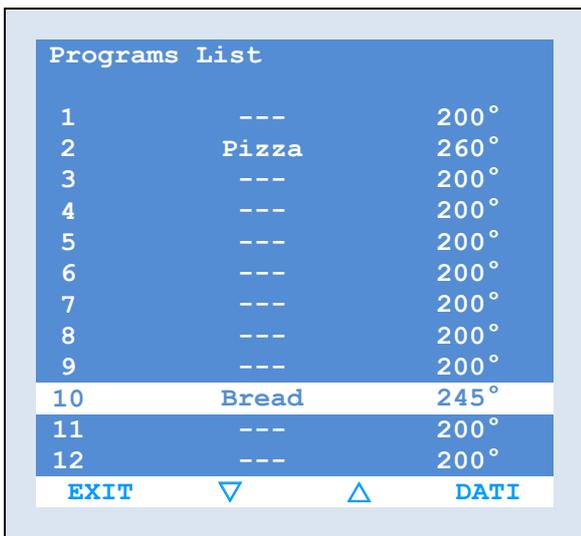


You can speed it up by choosing the program directly from the main screen, follow the procedure of "How to start a baking cycle" for details.

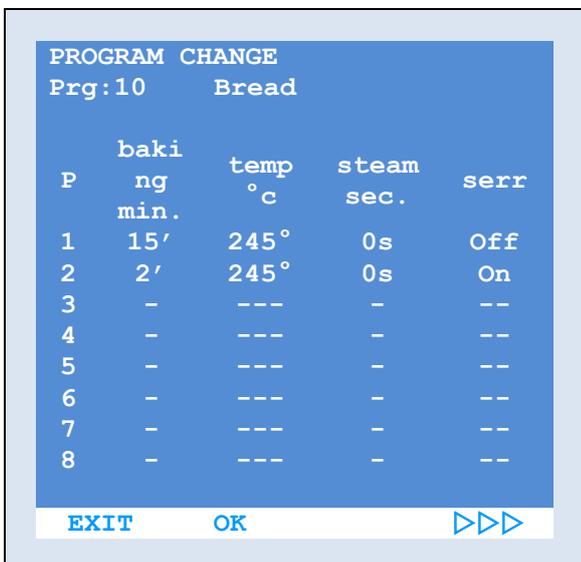
View the list of programs



The following function shows the list of all 100 programs that can be set on the card. Select the MENU function and access the "MENU PROGRAM" screen. Using the two arrows ▲ ▼ move the cursor "→" on the "Program List" and confirm your choice by OK

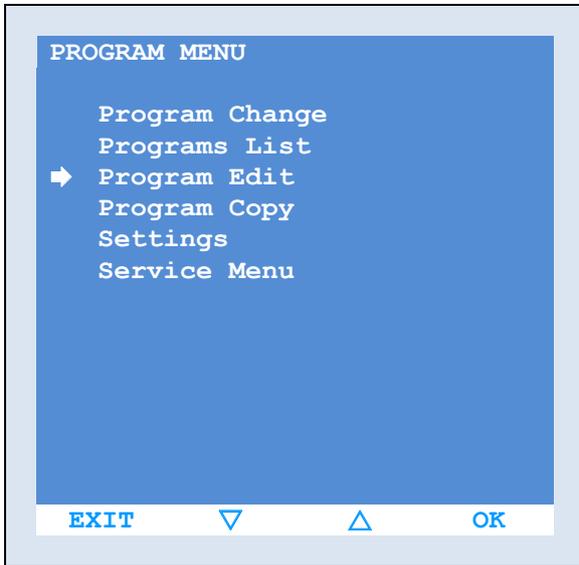


The following screen allows, with the ▲ ▼ function keys, to scroll through the programs, while the DATA function displays the parameters of the selected program.

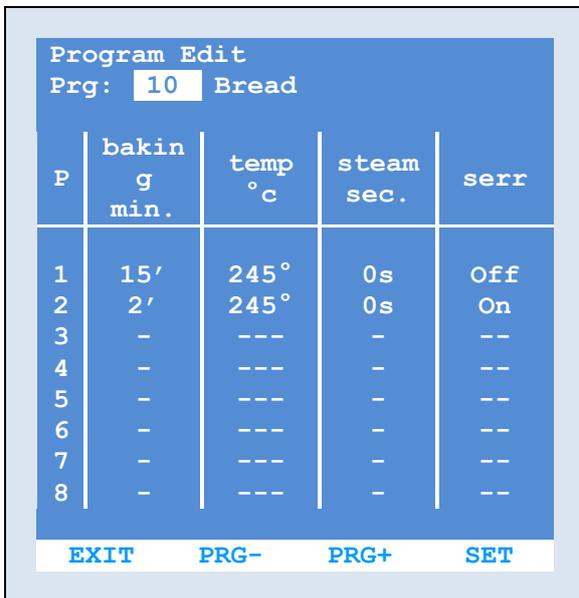


The program DATA are displayed in two screens Use ►►► and ◀◀◀ functions to switch between screens. Confirm the program by pressing OK, and you set it as active in the main screen, otherwise use EXIT function to return to the "Programs List" screen.

Create or modify a program



Select the MENU function and access the "MENU PROGRAM" screen. Using the two arrows ▲ ▼ move the cursor "→" on the "Change Program" line and confirm your choice by OK



In the next screen, by acting on PRG- and PRG+ , scroll through the 100 available programs and choose the one to customise. The program number is highlighted at the top left flanked by a possible short description. The lines below indicate some of the program settings previously set (if editing an existing program), or simply empty (if creating a new program). To choose program, and enter the settings and editing functions, select it by pressing the function key SET.

Program Edit
Prg: 10 Bread

P	bakin g min.	temp °c	steam sec.	serr
1	15'	245°	0s	Off
2	2'	245°	0s	On
3	-	---	-	--
4	-	---	-	--
5	-	---	-	--
6	-	---	-	--
7	-	---	-	--
8	-	---	-	--

EXIT - + SET

Once chosen the program to edit (SET function) the selection cursor goes on parameters lines. The first parameter highlighted is the baking time of the first phase of baking cycle. Through the PREV and NEXT functions you can scroll through all the parameters. At the end of the first set of parameters (line 1), it automatically goes to the second phase of baking cycle (line 2). You can set up to 8 different phases for each baking cycle. In case no further phases are needed it will be enough to leave to "0" the baking time of unnecessary phases, automatically all other parameters are cleared.

Program Edit
Prg: 10 Bread

P	bakin g min.	temp °c	steam sec.	serr
1	15'	245°	0s	Off
2	2'	245°	0s	On
3	-	---	-	--
4	-	---	-	--
5	-	---	-	--
6	-	---	-	--
7	-	---	-	--
8	-	---	-	--

EXIT - + SET

To change value of a parameter, position cursor on it and press the SET function key. Pressing the SET button the two functions + and - are activated and acting on them you can edit the parameter value. Press the SET button again to return to the previous screen, and you can move to another parameter. To change program name, simply press the BACK button until cursor goes on the existing name, now press the SET key and use + and - to set the various letters of the name. To return to the main screen, repeatedly press the function key EXIT

Parameters List

Programming a baking cycle provides the possible setting of the following parameters:

parameter name	parameter description	measurement units	possible setting values	notes / specifications
baking min.	baking time	minutes	1÷120	---
temp °c	baking temperature	degrees	20÷330	temperatures are indicated by default in Celsius degrees but it is possible to change to Fahrenheit degrees by changing an internal parameter.
steam sec.	steam time	seconds	0÷99	----
serr	steam exhaust damper operation	---	on – off	on damper open off damper closed
vent	fan operation	---	on – off	on fan on off fan off
rack	rack operation	---	on – off	on rack on off rack off
suct	exhaust operation	---	on – off	on exhaust on off exhaust off
beep	buzzer operation	---	off – end - strt	off buzzer off end buzzer at the end of baking phase strt buzzer at the beginning of baking phase

off buzzer off

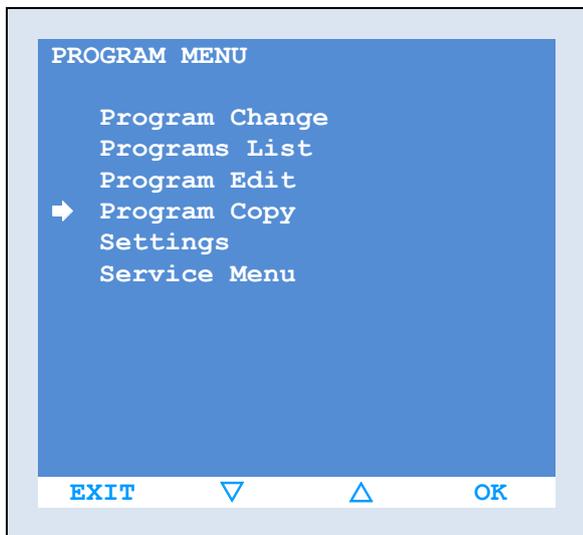
end buzzer at the end of baking phase

strt buzzer at the beginning of baking phase

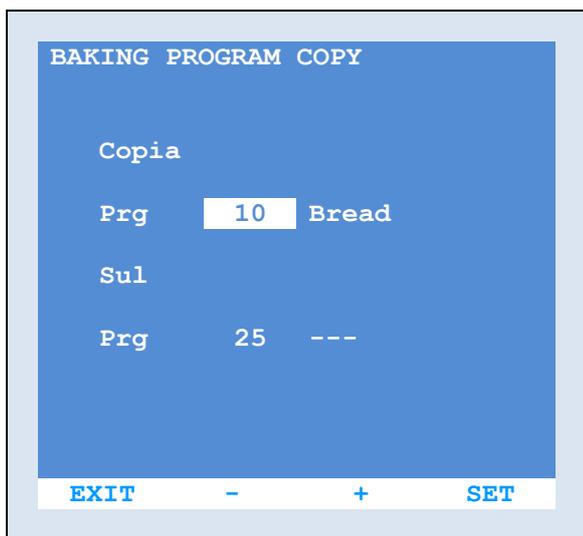
* activating a specific internal parameter, card can be set up for operating with 2-speeds fan or with inverter.

In case of 2-speeds motor, the new "vent" parameter values would be: 1 - first speed fan motor 2 - second speed fan motor Off - fan off In case of inverter: 1÷9 - scale from 1 to 9 which identifies a increasing fan speed Off - fan off 9 - maximum fan motor speed

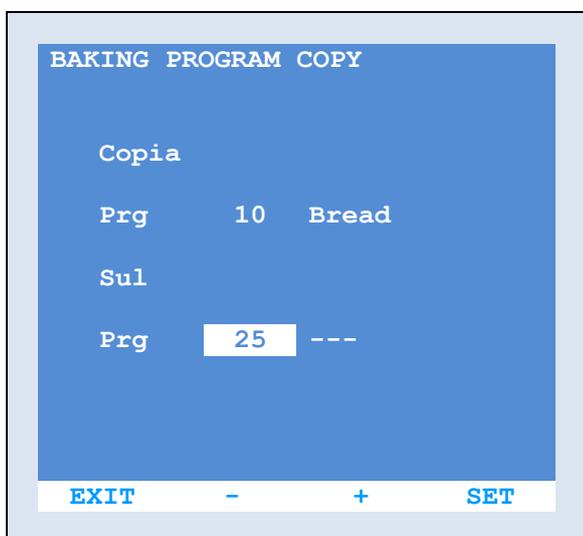
Copy an existing program



Sometimes it may be necessary to copy an existing program in order to create a similar one, which for special requirements should only differ for few parameters.
 Select the MENU function and access the "MENU PROGRAM" screen.
 Using the two arrows ▲ ▼ move the cursor "→" on the "Change Program" line and confirm your choice by OK

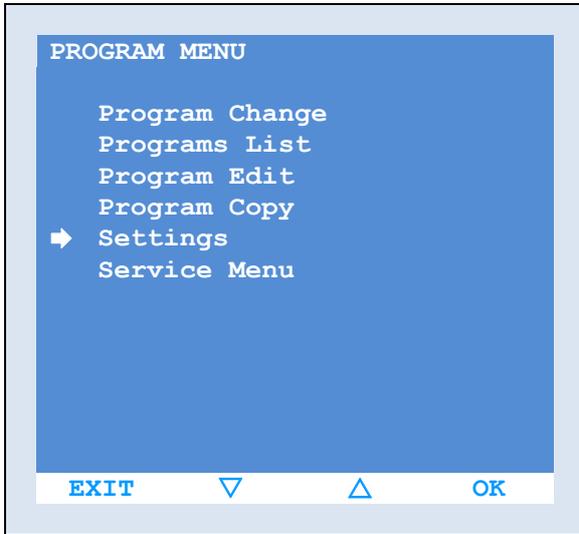


On the next screen choose the program to be copied. With + and - functions scroll through the programs until the needed one.
 Confirm with the SET key
 The cursor now goes on the number of the target program, also in this case scroll through the list to the number where to copy the source program.

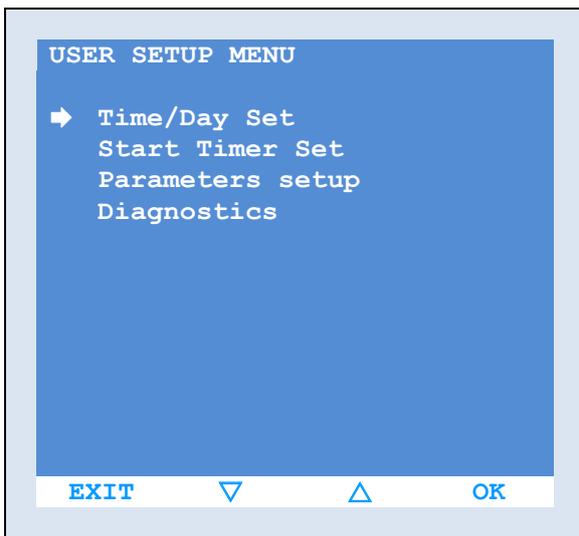


Confirm with the SET button
 By using COPY function you get the exact copy of the original program. While by pressing the SET key you return to the program selection mode.
 Now to change the newly created program, simply follow the instructions "How to create or change a program".

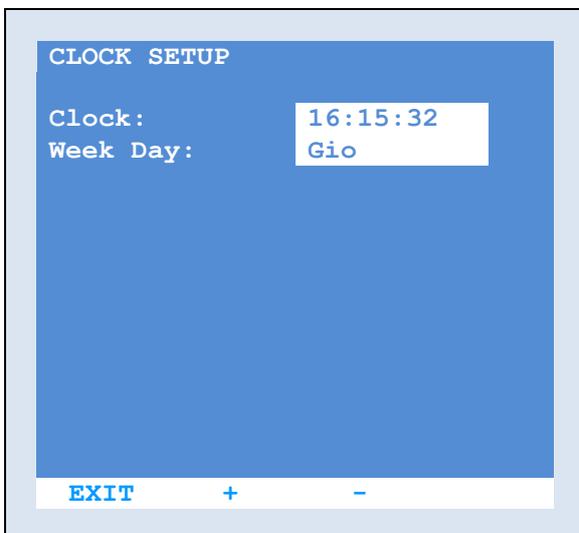
Settings



"Settings" entry in the "PROGRAM MENU" allows to set some operating parameters.



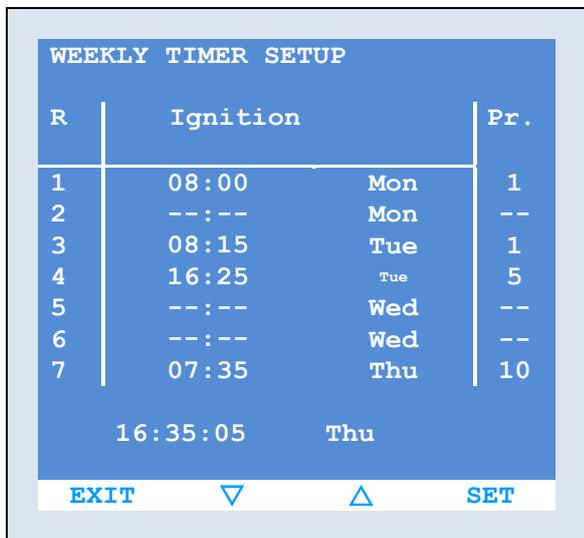
Confirming "Settings" function (▲ ▼ buttons to select and OK to confirm) you access the next screen where you can set the following parameters.



Clock– Time/Day Set

By + and - buttons set the correct time and week day.

The correct setting of these data is necessary to successively set oven delayed startup

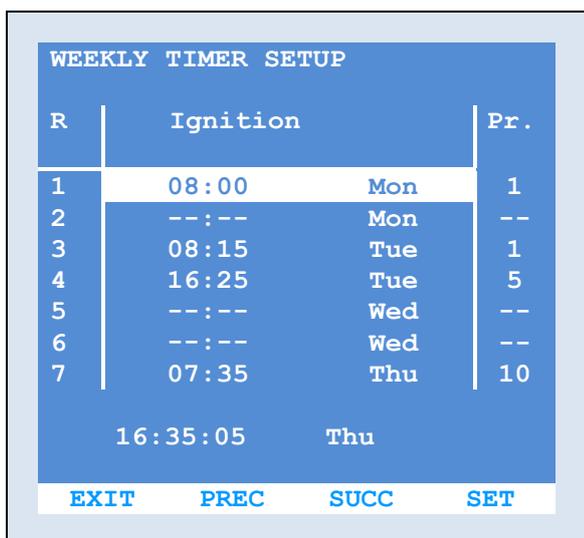


Accensione ritardata - "Set Timer Start"

The Weekly Timer allows to set for each week day two different startup time and for each one a related baking program.

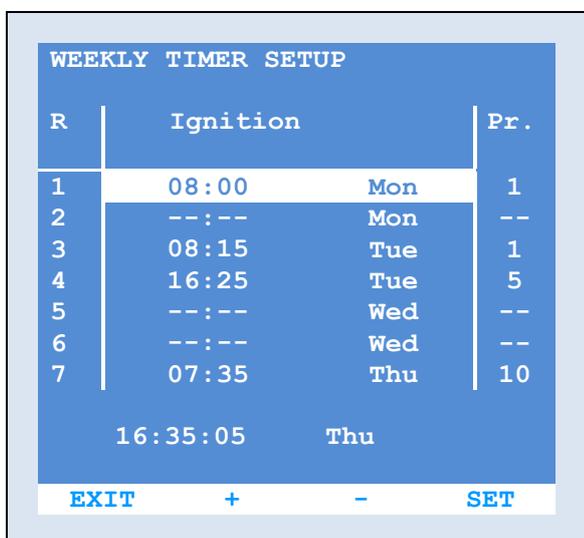
Of course for proper operation it is necessary to previously set correct time and day.

With the ▲ ▼ keys it is possible to scroll the two screens with all the ignitions already set



To enter the time setting press the SET button
The cursor starts on the first week day, with the PREV and NEXT functions move to the desired day

Once positioned press the SET button again, this enables the functions + and -, acting on them you can set the oven ignition time.



Confirm with the SET button.

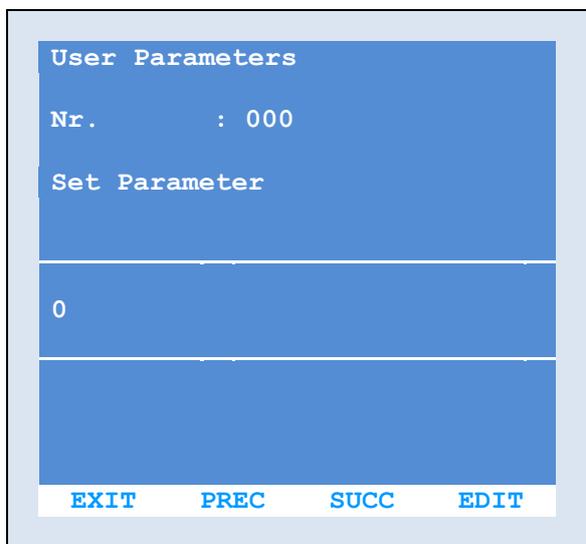
It is possible to associate to the time a baking program.

With PREV and NEXT functions move to the Program column Pr. of the desired day and press SET button, this enable + and - functions, acting on them set the desired program.

The last active program before the oven is turned off is set if you do not specify any program (--).

For the procedure to be followed to activate delayed start see the specific chapter.

User Parameters– Parameters setup



Setting of the following parameters allows to change some operating features of the oven. Scroll through the parameters with the PREV and NEXT
 Enter the edit functions of the parameter by pressing the EDIT
 Modify the parameter value through the + and -
 Confirm the change with the SET button or cancel it with EXIT

Nr.	Screen description	Extended description	Adjustable values range	Default value
000	not used	Unusable system parameter		
102	Language	Language usage	0/4 ita-ing-ted-spa	0 - italiano
111	Inform.1	Entering information on ASSISTANCE		
112	Inform.2	Entering information on MAINTENANCE		
320	Banner Speed	Scrolltext speed on luminous sign	1/16 seconds	3
322	Banner Progr. Name	Program name also appears in the luminous sign	Enable/Disable	Enable
404	Gradi Mode	Temperature measurement unit	Celsius / Fahrenheit	Celsius
405	Beep on Temper.	Beep at reaching the set temperature (only first time)	Enable/Disable	Enable
406	Vent. & Carr. Stop End	At the end of baking time the rack stops in the extraction position and the ventilation stops	Enable/Disable	Enable
408	Post Ventilator Time	Ventilation time after oven is turned off	0/10 minutes	3

409	Ventilator Speed	Ventilation speed with no program active (for oven with inverter only)	5/10	10
412	Aspir. on serr.	At damper opening the steam exhaust starts	Enable/Disable	Enable
426	Carr.FC check	Check rack limit switch presence	Enable/Disable	Enable
441	Delay Vent. Vap.	Ventilation start delay at the end of steam injection	0/120 seconds	25
446	Time Beep Msg	Duration of beep at baking end and temperature reaching	0/20 seconds	2
448	Time Manual Vapor	Manual steam injection duration	1/20 seconds	3
451	Time Beep Man Cook	In semi-automatic mode it forewarns baking end	0/99 minutes	3
453	Timer Lamp ON	Lighting time	0/600 seconds	60
508	Diff.Temp. OK 1	Difference between the set temperature real detected temperature	0.5/50.0 °C	2.5
F07	Release	Version of loaded program		
F08	Save & Exit	Save and exit programming		
F09	Exit	Exit programming without saving		

Diagnostic–User Diagnostic

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User Diagnostic

I1 Door Switch           : OFF
I2 FC Troll.Pos         : OFF
I3 Motor Prot.          : OFF
I4 Not connect          : OFF
I5 FC Troll UP          : OFF
I6 FC Troll DW          : OFF
I7 Burner Enab.         : ON
I8 Burner Alarm         : OFF
T1 Internal Temp.       : 200
T2 Internal Temp.       : 200
T3 Oven Temp.           : 200

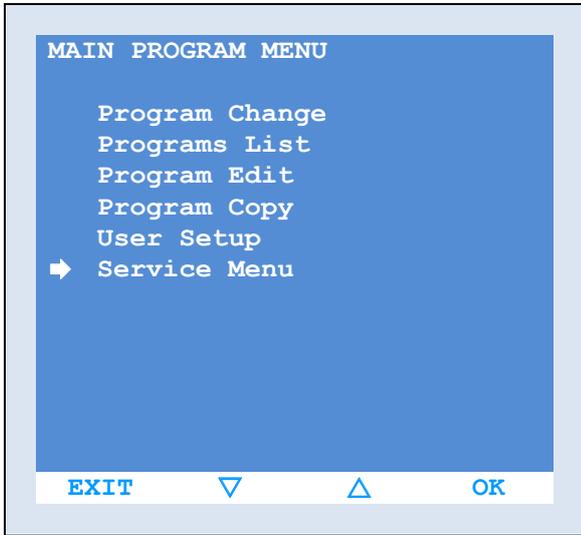
EXIT  PREC  SUCC
    
```

The diagnostics menu allows to:
Test the various card inputs (limit switches, probes, motor protectors, etc ..) in order to verify proper operation

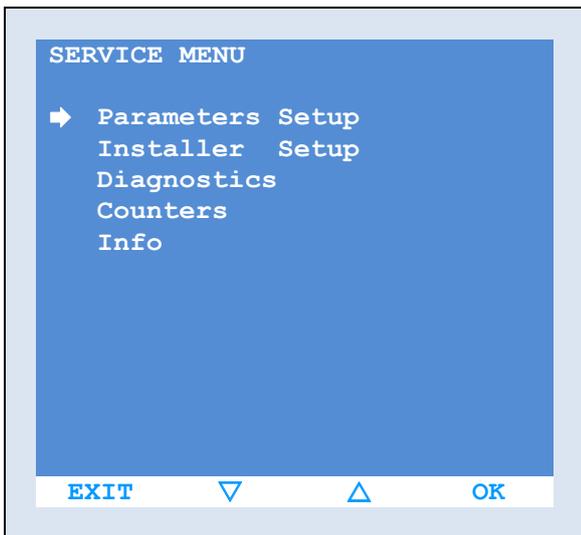
Entry code	Input name	Input description	Input current status	
I1	Door Switch	Door limit switch	OFF	
I2	FC Troll.Pos	Rack limit switch	OFF	
I3	Motor Prot.	Automatic switches	OFF	
I4	Not connect	----	OFF	
I5	FC Troll UP	Racklift limit switch	OFF	
I6	FC Troll DW	Rack descent limit switch	OFF	
I7	Burner Enab.	Burner enabling	ON	
I8	Burner Alarm	Burner Alarm	OFF	
T1	Internal Temp.	Power card temperature probe	200	
T2	Internal Temp.	Display card temperature probe	200	
T3	Oven Temp.	Oven temperature probe	200	

By manually forcing the inputs status it is possible to verify their functioning on this screen, i.e. by opening and closing the door you can immediately check on the screen the changes of input status "I1" and consequently check the door switch limit function.

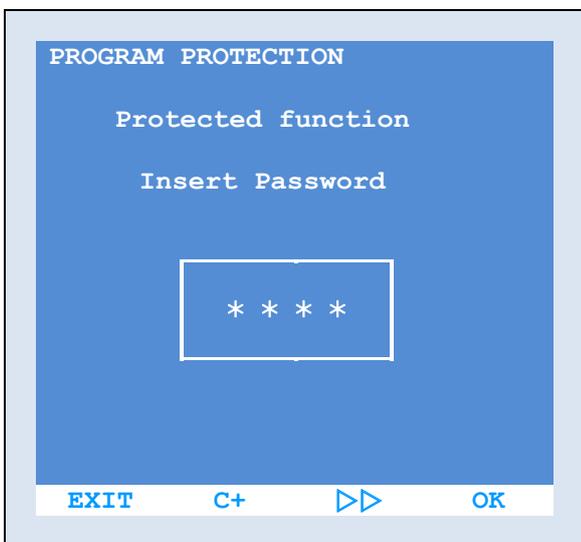
Service Menu



"Service Menu" in the "PROGRAM MENU" allows to set the main operating card parameters.



"Setup parameters", "Setup Installer" and "Diagnostics" are functions which wrong setting could damage both the machine and the user (i.e. Disabling of safety devices)



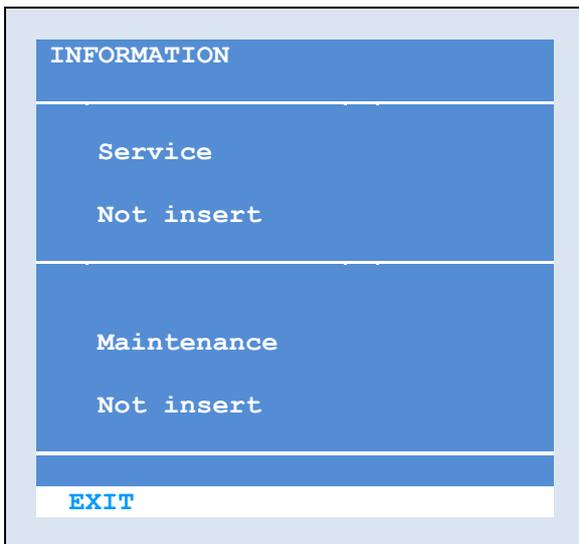
They are password protected and therefore not accessible to unauthorised personnel.

The only two accessible sub-menus are:



Counters

The "counters" screen shows the operating time (in hours) of the various oven uses. Knowing the real activity of the oven uses is necessary to assess the possible wear and schedule maintenance



Info

If properly entered during installation, you can view information on authorized service or maintenance centre, present in the area. To personally enter data or modify existing ones, please modify the parameters "111" and "112"

Automatic baking cycle starting

To start an automatic baking cycle, recalling an existing program, act as follows:
Ensure that the AUTO - MANUAL switch on the electric power box is set to AUTO



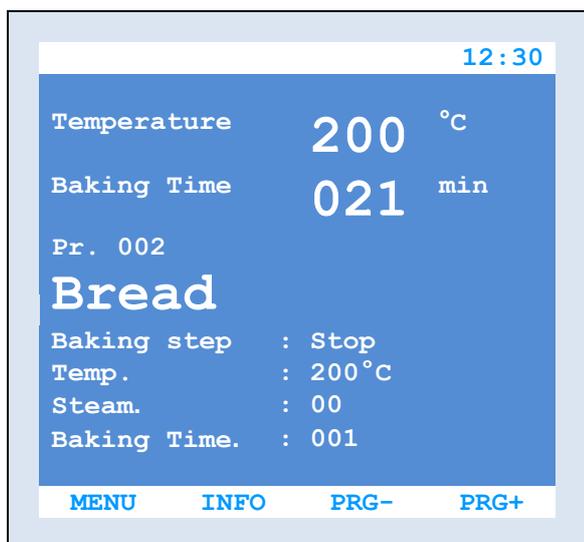
Turn card on with the proper key

Open oven door (at door opening the steam suction starts automatically)

When door is open the temperature indicator starts flashing indicating that the heating unit (burner / heating elements) cannot work

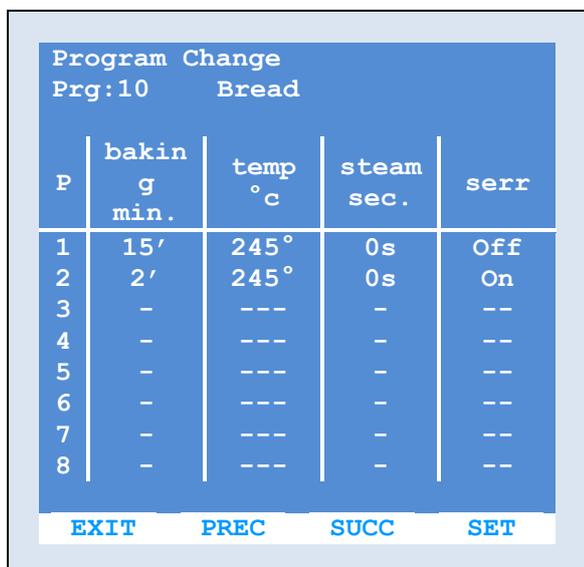


Select the required program with PRG- and PRG+ keys (you can set 100 different programs)



Scrolling through the programs list, the display shows, in addition to the program name, additional information on the same.

The preset programs are simply a track to be customised and adjusted according to one's needs and/or knowledge.



By pressing INFO a screen appears with full details of the program.

Close the door

By closing the door both burner and oven temperature control start.
 Wait until the baking temperature of the program is reached.
 (the detected temperature is indicated both on the LCD display, and the upper segmented display)



The temperature led switches off to confirm reaching of the above temperature.

Now open the door, insert the rack, with the products to be baked, and close the door.



Press the "START-STOP" button to activate the set program.

Program starts baking time of the first cycle stage, and applies during this stage all its parameters and specific times and temperatures.

After the counting of the first baking stage it continues to the next stage (if set). It is possible to program up to 8 different baking stages.

For each stage you can set the following parameters (see chapter on "create or edit programs"):

parameter name	parameter description	notes / specifications
baking min.	baking time	It allows to set the baking time duration of the relevant stage. Time can be set between 1 and 120 minutes.
temp °c	baking temperature	
steam sec.	steam time	It allows to set a steam time. At the beginning of the relevant baking stage a steam injection is given, which duration can be set from minimum 0 seconds (no injection) to maximum 99 seconds.
serr	steam exhaus damper operation	It defines the position of the steam exhaust damper at the beginning of baking stage. ON - damper open OFF - damper closed
vent	ventilator operation	It defines the ventilator conduct at the beginning of baking phase. ON - ventilator on OFF - ventilator off
rack	rack operation	If set to ON the rack rotation starts automatically at the beginning of baking phase. If set to OFF, rotation should be started manually.
asp	exhaust operation	It defines the steam exhaust conduct at the beginning of the baking phase. ON - exhaust on OFF - exhaust off
beep	buzzer operation	Depending on the setting it defines the buzzer operation OFF - buzzer off STRT - buzzer at the beginning of baking phase END - buzzer at the end of baking phase



During baking the values of temperature and time can be showed both on LCD display and on red segmented display on panel top. These displays are larger and brighter, and therefore easily readable from a distance.

The completion of the entire processing cycle will be reported (if set by the program) by a buzzer.



Stop it with the proper button

If during baking a change to baking temperature or time is required, this can be done by acting directly on the arrows on the top next to the red displays.

This sort of modification has the advantage of being immediate and to allow a program adjustment during baking, but the disadvantage not to remain stored. To save it, afterwards go and change the program with the appropriate procedure previously described (see chap. "create or edit programs")



If at the end of cycle products need more baking time, hold the buzzer key for few seconds, and an additional time (3 minutes) will be added to last cycle phase (3 minutes time is pre-set in the board. To change this value, after activating the additional counting, act on the two arrows at the top)



If you need oven to switch off automatically at the end of baking just hold for 3÷4 seconds, at the beginning of the cycle, the START / STOP button. The display shows the message "AUTO SWITCHING OFF".



Oven light is timed by default and automatically turns off after 60 seconds (this also can be changed with "453" parameter)

Post-ventilation

To safeguard oven structure and components, a post-ventilation function has been provided. When oven is turned off (by pressing the button or for AUTO-switching off) the air ventilation inside baking chamber is activated for 3-minutes time.



When pressing oven off switch, the display shows the post-ventilation time counting, after which oven switches completely off.



The 3-minutes time of post-ventilation is set by "408" parameter. To change it just edit value of this parameter, see chap. "Settings-Users parameters"



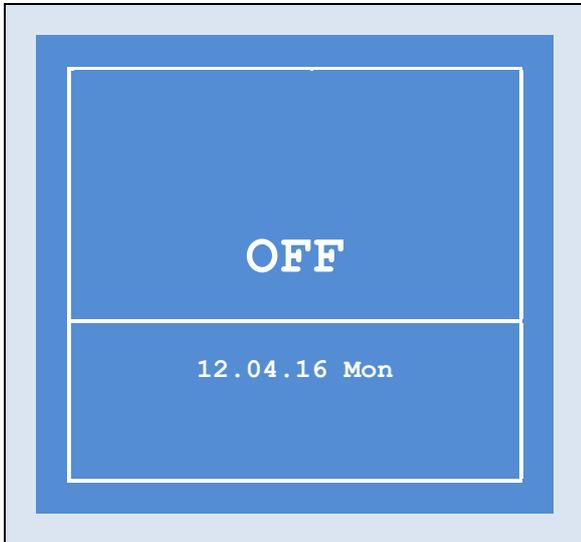
Alarm signalling

Any alarm or warning to the user appears on the top line of the "LCD" display

MESSAGE	TYPE	FUNCTION	CONDUCT
COMMUNICATION ALARM	ALARM	no communication between power card and display card	check that the cables connecting the two cards are properly wired
POWER CARD TEMP. ALARM	ALARM	Exceeding of the max card operating temperature	Remove any obstructions from the ventilation slots on the column and on the oven cover
TEMPERATURE 1 ALARM	ALARM	Problems with temperature probe	Check connections and integrity of the temperature probe.
DOOR OPEN	ADVICE	Advise user that door is open	
BURNER ALARM	ALARM	Burner is blocked	Reactivate the burner by pressing the button on the device of the same. If the problem persists call for service.
THERMAL ALARM	ALARM	an automatic switch tripped to protect one of the motors	Open the power box and reset the tripped circuit breaker. If problem persists check motor integrity

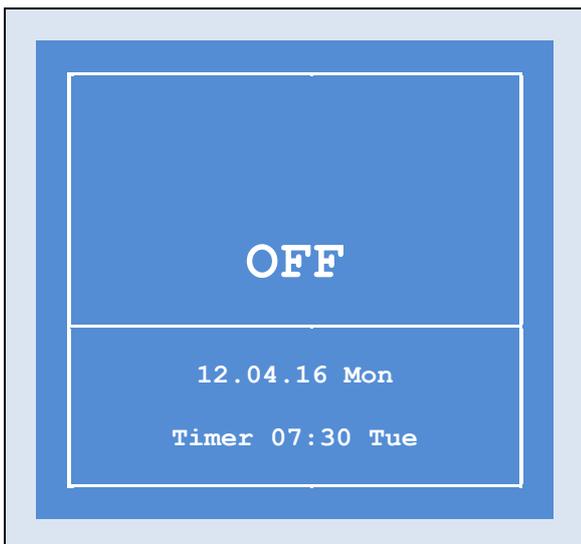
MESSAGE	TYPE	FUNCTION	CONDUCT
RACK POS. ERROR	ALARM	During an abnormal rotation rack did not trigger the limit switch. This may be due to a failure of limit switch or to an undesirable stop of the rack	Check the functioning of limit switch, or the correct rack rotation of the rack, watching any obstruction or break of the rotation unit (motor-reducer)
RACK LIFT ERR.	ALARM	Rack in lifting phase does not trigger the limit switch. This can be due to a failure of limit switch or rack blockage (ONLY FOR AUTOMATIC LIFT.)	Check the proper functioning of the limit switch or the presence of obstructions to rack lift
RACK DESCENT ERR.	ALARM	Rack in descent phase does not trigger the limit switch. This can be due to a failure of limit switch or rack blockage (ONLY FOR AUTOMATIC LIFT.)	Check the proper functioning of the limit switch or the presence of obstructions to rack descent
AUTO-SWITCHING OFF	ADVICE	warns the user that the auto-switching off function is activated	

Startup with programmed ignition



The side picture shows the view of the LCD screen with the card off, without any programmed delayed ignition.

To set delayed ignition proceed as follows: Following the instructions previously given in "delayed startup" chapter, enter all the ignition times and the corresponding baking programs.



Ensure that time and date set on the card are correct.

Turn card off with the proper button

Now, with card off, press "DELAYED IGNITION" button (Pos.16) for few seconds.

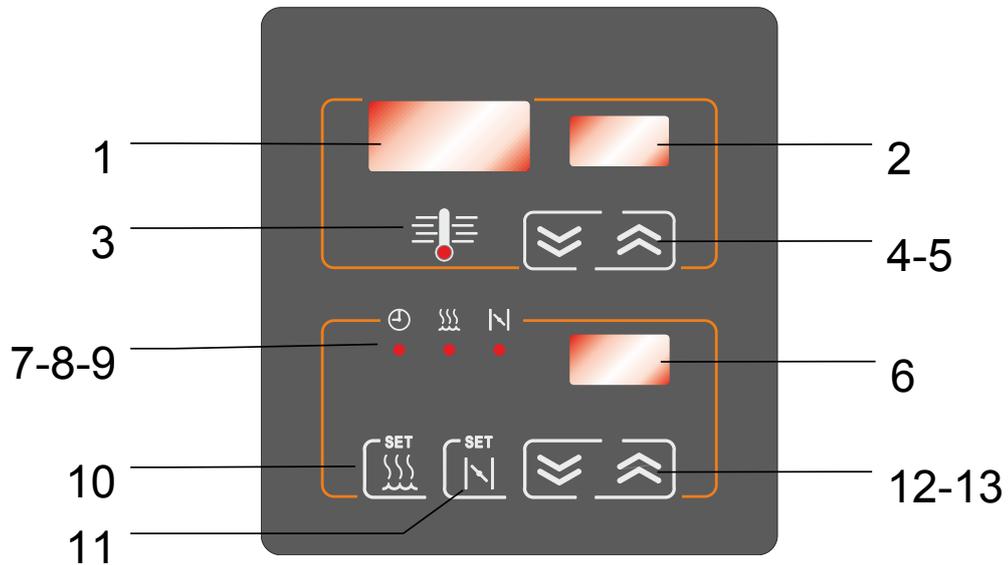
The led of the above key lights up and the writing on the LCD display shows time and day of the next automatic oven ignition.



To cancel the operation, always with card off, just press the same button again (DELAYED IGNITION) for few seconds. The led off and the writing "TIMER" without any time attest the cancellation.

4.2 SEMI-AUTOMATIC OPERATION

To enable SEMI-AUTOMATIC mode the AUTOMATIC - MANUAL switch on the power box should be on AUTO



To enter the SEMI-AUTOMATIC mode, press the appropriate button

The SEMI-AUTOMATIC mode allows to manage all the oven functions with direct manual controls.

The user manages the whole operation by manually setting all the required time and temperature values.

All settings of baking programs are inhibited leaving the user free.

This is useful mode to do bakings without having need or time to enter a specific program.

Semi-automatic baking cycle starting

Make sure the AUTOMATIC - MANUAL switch on the power box is on AUTO.



Turn card on



Enter the SEMI-AUTOMATIC mode



Open oven door (when opening the door the steam exhaust starts automatically)
When door is open the temperature indicator starts flashing indicating that the heating unit (burner / heating elements) cannot work

Set baking temperature by using the arrow keys on the top, the two upper display indicate respectively the detected temperature and the set one.

Now set time of baking time and if necessary time for steam and steam valve opening

The two arrows at the bottom allow such settings.

The indicator which is on indicates what time is being entered or viewed on the adjacent display.



baking time is constantly displayed and can be modified directly with the arrow keys



While to set steam time first press the button



the corresponding LED lights up and the time shown on the display and in change is the steam one.



Also to set opening time of the steam exhaust valve, press the appropriate key



the LED lights up and the time shown on the display and in change is the valve opening one.

Close the door.

By closing the door both burner and oven temperature control start.

Wait until the set baking temperature is reached.



Temperature detected in the chamber is shown on the upper segmented display. The temperature led switches off when above temperature is reached.

Now open the door, insert the rack, with the products to be baked, and close the door.



Start rack rotation



Press "START-STOP" button to start baking time counting.

If previously set, at the beginning of baking time, card also provides the steam injection for the stated time.



Buzzer advises end of baking time. Stop it with the appropriate button

All direct commands active in AUTO mode such as:



steam suction fan,



light,

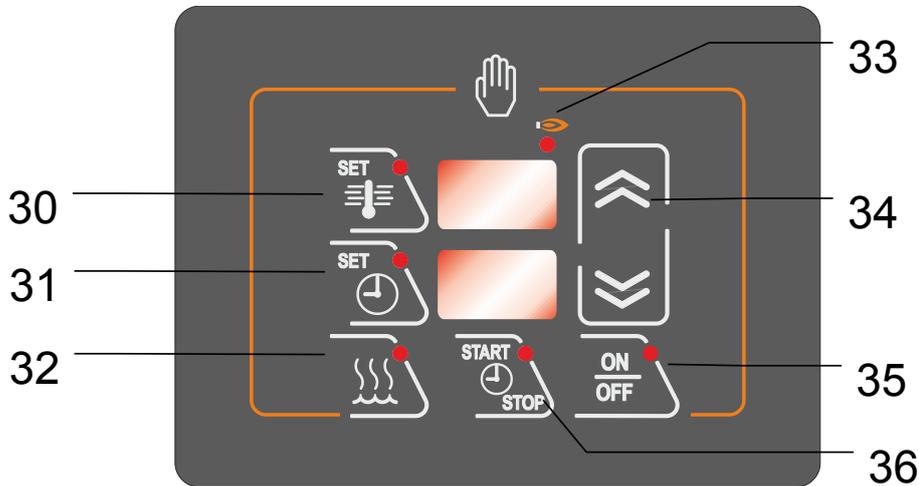


rack

are also available in SEMI-AUTOMATIC mode

4.3 Manual operation

To activate the MANUAL mode it is necessary that the AUTOMATIC - MANUAL switch on the power box is on MANUAL



In case of failure of the "LCD" electronic card, the "manual" mode allows a temporary but effective operation of the oven.

The "Manual" operation manages only the most basic settings (baking temperature, baking time and steam injection) but controls all the key features needed for normal baking cycle.



Warning!! Disabling the "LCD" electronic card, also some safety features are inhibited, as well as the automatisms present during baking cycle (humidification, automatic valve...).

Therefore, manual mode has to be activated only in case of emergency and only up to prompt restoration of the electronic card

Manual baking cycle starting

Make sure the AUTOMATIC - MANUAL switch on the power box is on MANUAL



Turn card on with the ON-OFF button

The card activation makes oven light turning on
Open the oven door



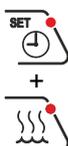
When door is open the temperature indicator starts flashing indicating that the heating unit (burner / heating elements) cannot work



Press the button for temperature setting and use the arrow keys to enter the required value



Press the baking "SET TIME" key and use the arrow keys to enter the required value



To set steam time press the "SET TIME" button and keeping it held also press the "HUMIDIFICATION" button. Now change steam time by using the arrow buttons.

Close the door

When closing the door both burner the oven temperature control start.

Wait until the cooking temperature set previously is reached.

The temperature light goes off to confirm that the above temperature has been reached.

Now open the door, insert the rack, loaded of the product to be cooked and close the door.



Press the "START-STOP TIMER" button to start baking time.



The steam injection is not automatic at the beginning of baking time but should be manually given by pressing the humidification button

Buzzer advise the end of baking time.

Alarm signalling

In case of alarm, the display shows alternately the oven values and the sequence of alarm display.

MESSAGE	TYPE	FUNCTION	CONDUCT
<ALL>	< >	In case of alarm, the display shows the text (<ALL> <>) followed by one or more other texts showing in sequence all active alarms.	
<A.01>	<t.in>	Exceeding the max card operating temperature	Remove any obstructions from the ventilation slots on column and oven covering
<A.02>	<tc1>	Problems with temperature probe	Check connections and integrity of the temperature probe.
<A.03>	<tc2>	Problems with temperature probe	Check connections and integrity of the temperature probe.
<A.04>	<brn>	Burner blockage	Reactivate the burner by pressing the button on its equipment. If problem persists call for service.

4.4 Useful information

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

Setting the same processing temperature you can bake different product at the same time, regardless of their position on the 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 temperature 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 max 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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