



**Instruction manual**

**ENGLISH**

**XVC-XBC**

**ATTENTION: Read the instruction before use**



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# INTRODUCTION

Dear Customer,

We thank you for having purchased an oven / complementary accessory from the **ChefTop™/BakerTop™** line.

**ChefTop™/BakerTop™** ovens are the climax of Unox research and guarantee minimum occupation of space with superlative performance while offering outstanding cooking management at any condition of use and load.

**ChefTop™/BakerTop™** ovens employ the finest UNOX patented technology a result of collaborations with master chefs and the world's leading research institutions.

A wide array of available accessories make these ovens extremely versatile and streamline everyday kitchen duties.

**ChefTop™/BakerTop™** ovens are available in both electric and gas models.

We recommend you thoroughly read this manual for all instructions on how to maintain the aesthetic and functional qualities of your purchased product.

**UNOX S.p.A.**

**Dealer:**

**Installer:**

**Installation date:**



## Forward

This manual shows the installation and use of the **ChefTop™** and **BakerTop™** line of ovens.

**ChefTop™** ovens and their accessories allow complete COOKING SOLUTIONS using **MAXI.Link** technology dedicated to superb cuisine, such as: oven plus **SlowTop** holding cabinet and combination of two or more ovens.

The **ChefTop™** line of ovens are produced in both gas and electric models and have digital control and capacities of: 3, 5 GN 2/3; 3, 5, 7, 10, 20 GN 1/1; 6, 10, 20 GN 2/1.

**ChefTop™** electric ovens also include the **POWER** and **ECO** versions that allow the chef to choose between maximum power or energy savings in relation to how the oven is used.

**BakerTop™**, along with their accessories, make it possible to create **BAKING STATIONS** for the production of pastry and baked goods. **BakerTop™** ovens make it possible to cook: puff pastry, sponge cakes, biscuits, choux pastry, croissants, pizza, focaccia bread, panettone cakes and leavened goods. The **BakerTop™** line of ovens come in gas and electric models, have digital control and load capacities of: 4, 6, 10, 16 trays 600x400.

## Explanation of pictograms



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



Danger: fire hazard!



Danger: electric shock!



Read operator's manual



Danger: risk of burns



Tips and useful information



Protective earth symbol



Equipotentially symbol



Consult other chapter

The installation and user instructions are valid for all models unless otherwise specified by the following pictograms:



Instructions valid only for GAS ovens



Instructions valid only for floor-standing ovens



Instructions valid only for countertop ovens




Instructions valid only for floor-standing trolley ovens

## Safety regulations



### Safety regulations for installation and maintenance

- **Read this guide carefully before installing or maintaining the appliance, and conserve this guide with care for any future consultation of users.**
- **All installation, assembly and non-routine maintenance operations must be performed exclusively by qualified technicians that are authorised by UNOX, in compliance with the regulations in force in the user country and with respect to the regulations on systems and work safety.**
- Disconnect the oven from its electrical and gas mains supplies before installation or maintenance ( ONLY FOR GAS OVENS).
- 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, alterations or modifications not expressly authorised 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.
- If the equipment is installed on mobile bases or stacked in columns, be sure to use only UNOX components and respect the instructions on their packaging.
- Given its potential danger, the package material 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 or (fatal) injury, subsequently invalidating the guarantee and relieving UNOX of all liability.



### ONLY FOR GAS OVENS


- **Appliances must be installed in areas:**
  - that comply to the safety requirements called for by the standards in force;
  - that have adequate ventilation. Make sure that air is continually refreshed from the outside to ensure correct combustion and to avoid the formation of volatile substances hazardous to health and risk of suffocation!
- **Make sure:**
  - that installation is performed by respecting the safety regulations of the country of any current gas regulations;
  - that the ventilation inlets and the appliance exhausts are not obstructed (e.g. objects and walls);
  - that the type of gas available corresponds to the type indicated on the appliance;
  - that the gas pipe diameters meet the required measurements;
  - that components - not supplied by UNOX - used for installation comply with the regulations in force of the country of use;
  - that the connection pipe pressure equals that of the gas supply inlet;
  - that maximum gas piping inlet pressure is 60 mbar; pressures may not exceed this threshold.
- **After connection to the gas supply, check for gas leaks of the components by preferably using non-corrosive foams. Never use flames!**



- At appliance commissioning, test burner exhaust gases, steam and hot air (CO, CO<sub>2</sub>) recording the registered values on the appliance. The burner settings must be checked and adjusted by a specialised technician for values of non-diluted CO greater than 1000 ppm.



### Safety regulations for use

- **Read this guide carefully before using the appliance or performing routine maintenance, and conserve this guide with care for any future consultation of users.**
- **Following procedures other than those indicated in this guide to use and clean the appliances is 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 by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazard involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Children must be supervised to ensure they do not play with the appliance.
- This appliance can only be used for cooking food 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 (**BakerTop™**);
  - cooking of Gastronomic products, whether fresh or frozen (**ChefTop™**);
  - steam cooking meat, fish and vegetables (**ChefTop™**);
  - cooking vacuum-packed food in bags which are suited to that type of cooking procedure;
  - bringing chilled and frozen food back to normal temperature (**BakerTop™ - ChefTop™**);
- 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, water and gas supplies ( ONLY FOR GAS OVENS) and contact an UNOX authorised customer service agent. 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 or (fatal) injuries, and also invalidates the guarantee.
- To ensure that the appliance is in perfect use and in a safe condition, maintenance and inspections should be performed yearly by an authorised customer service agent.



### 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 beware that hot exhaust steam may be released 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 trays from the oven cavity.



**ONLY FOR Floor-standing TROLLEY OVENS:**

- lock the front wheel brakes into place after putting loads into the oven cavity and each time these are not to be moved;
- always lock the trays into their guides;
- **be extremely careful when moving** trolleys because the trays may contain hot fluids that may spill or the trolleys may fall over (for example if moved across uneven floors or through doors).
- Extract the probe from the core of foods before removing trays from the oven and place it in the external probe holder. Before extracting the tray check that the probe cable is not in the way. Handle the probe with care because it is extremely sharp and, after use, reaches high temperatures.
- During "COOL" mode (oven cavity cooling) the appliance also functions whilst the door is open. Do not remove or touch the protective fan covering, the fans or the heating elements while the appliance is turned on cooling.
- Do not open the oven door during cleaning in order to avoid risks of injuries caused by impeller movement, hot steam and aggressive action of chemical detergents used.



**RISK OF FIRE!**

- Before using the appliance make sure that no non-compliant objects (instruction manual, plastic bags or other) or detergent residue is 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 these symbols: access is reserved to qualified installer authorised by UNOX.
- Failure to observe this regulation invalidates the guarantee and may cause damage or (fatal) injuries.



**ONLY FOR GAS OVENS**

- **Always maintain the exhaust pipe, that is located on the top of the oven, free of obstructions (e.g. objects, trays, etc...) .**
- Always switch-on the hood when using the appliance if installed.
- If the appliance is connected to a flue, this must be:
  - kept free of any obstructions - risk of fire!
  - regularly cleaned and inspected as called for by the relative standards of the country of use - risk of fire!
- The appliance must be installed away from air currents or drafts - risk of fire!
- **Make sure that ventilation inlets and the underside of the appliance are clean and free of obstructions (e.g. objects near the appliance).**
- If the odour of gas is detected:
  - immediately shut-off the gas supply;
  - immediately ventilate the area;
  - **do not turn on any electrical switch or provoke sparks or flames;**
  - use an **external** telephone to contact the gas utility company.



## INSTRUCTIONS FOR THE INSTALLER



### Contents

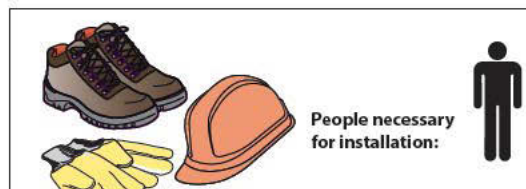
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Before installing the appliance carefully read chapter *"Safety regulations"* (page 5) and chapter *"Forward"* (page 4).

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

## Unpacking

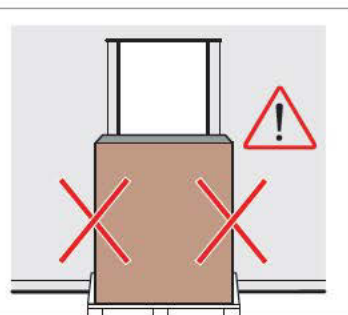
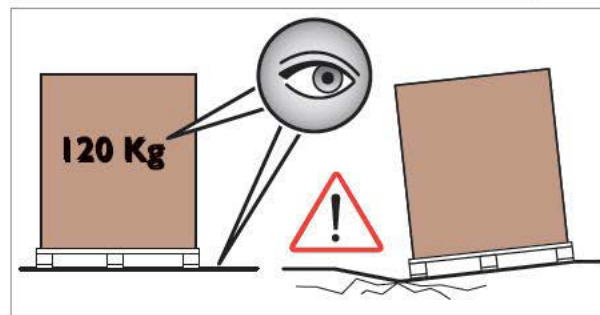
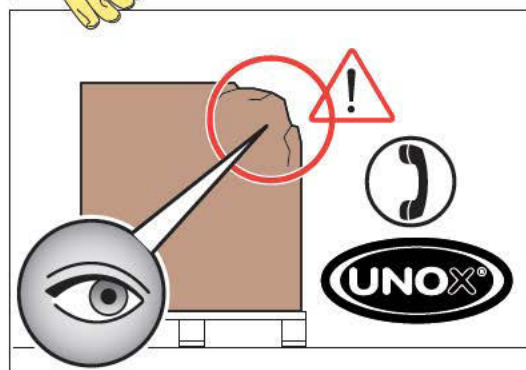


Check the package on receipt for any visible damage. If damage is found, immediately contact UNOX and DO NOT install the appliance.

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

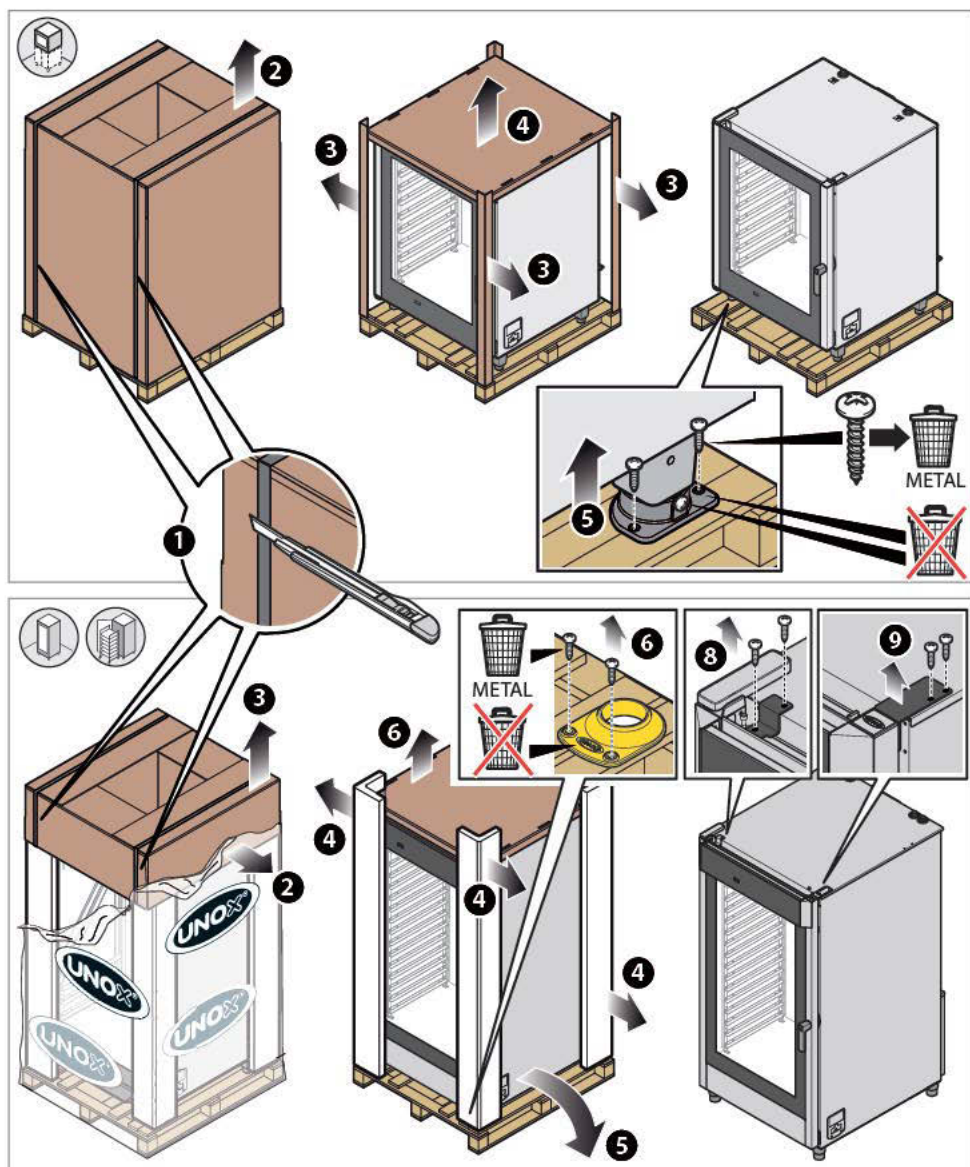
- it easily passes through doorways;
- the floor supports its weight.

Transport must be exclusively performed by mechanical means (i.e. fork lift or pallet truck).





Follow the instructions in the diagrams below and save the screws and plastic supports for the next installation; the screws that fasten the plastic supports to the wooden pallet can be disposed of.

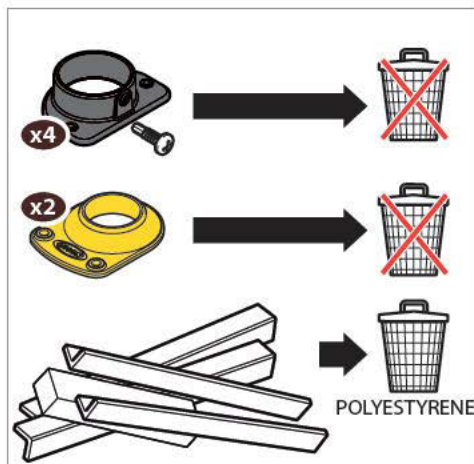
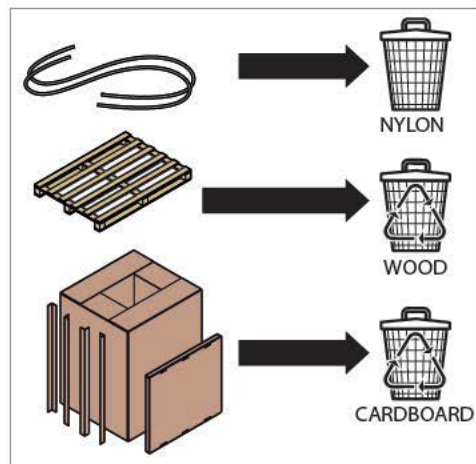




The packaging materials, given their potential danger, must be kept out of reach of children and animals, and correctly disposed of in compliance with local regulations.

UNOX has followed the **NON-STOP EFFORTS** philosophy for years to increase the environmental compatibility 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.





## Checking package contents



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



### COUNTERTOP OVENS

- oven with rear side ready for:
  - electrical connections (power supply cable already assembled);
  - plumbing (water supply tube, mechanical filter, 3/4 fitting with non-return valve already assembled);
  - LPG gas connection (ONLY FOR GAS OVENS)
- technical documents (use and installation manual, "technical specifications" sheet);
- 4 plastic supports;
- 1 "Starter Kit" bag (8 self-tapping screws 1 attachment wrench 1 falling liquid warning sticker 1 conical exhaust plug.
- methane nozzle and settings sticker (ONLY FOR GAS OVENS)



### FREE-STANDING OVENS WITHOUT TROLLEY

- oven with rear side ready for:
  - electrical connections (power supply cable already assembled);
  - plumbing (water supply tube, mechanical filter, 3/4 fitting with non-return valve already assembled);
  - LPG gas connection (ONLY FOR GAS OVENS)
- tray-holder trolleys (only models: XBC1005E - XVC 4005EP - XVC 1005EP);
- technical documents (use and installation manual, "technical specifications" sheet);
- 2 plastic floor supports;
- 1 "Starter Kit" bag (1 attachment wrench, 1 falling liquid warning sticker, 1 falling liquid warning sticker).
- 2 methane nozzle and settings sticker (ONLY FOR GAS OVENS)

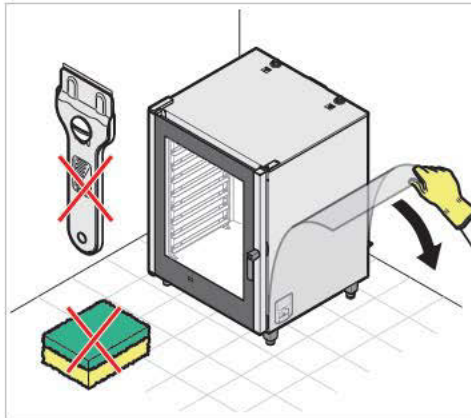
Contact UNOX if any pieces are missing.



Different auxiliary instruments are available as professional completion of the **ChefTop™** and **Bak-erTop™** ranges: contact UNOX for additional information.

## Getting started

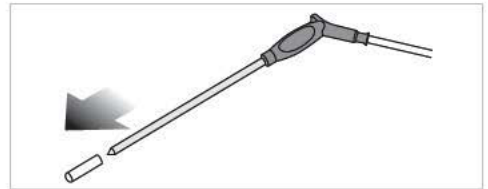
### Removing the protective film and silicone cap



Slowly remove 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.



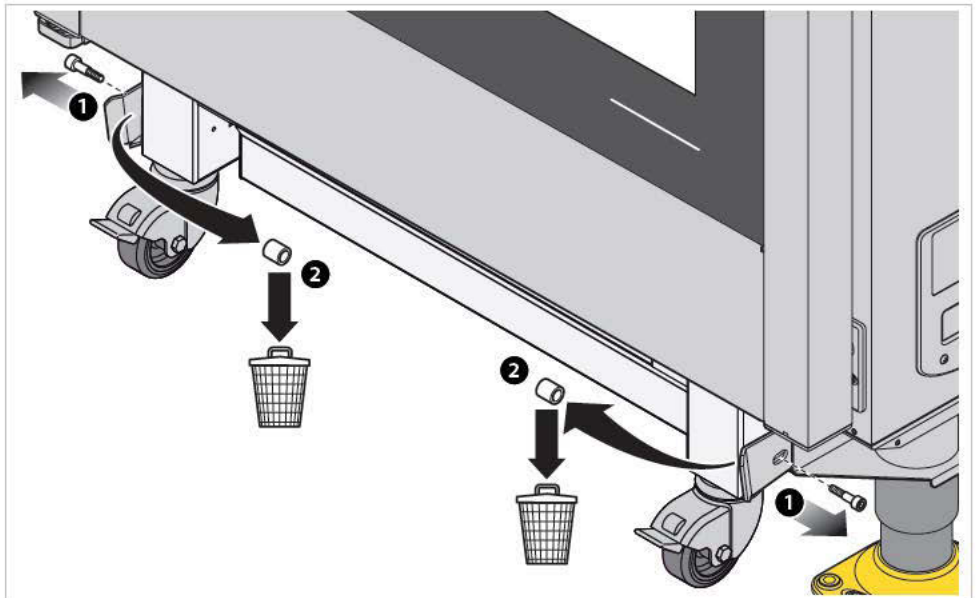
The removed film, given its potential danger, must be kept out of reach of children and animals; and correctly disposed of in compliance with local regulations.



### Removal of trolley brake



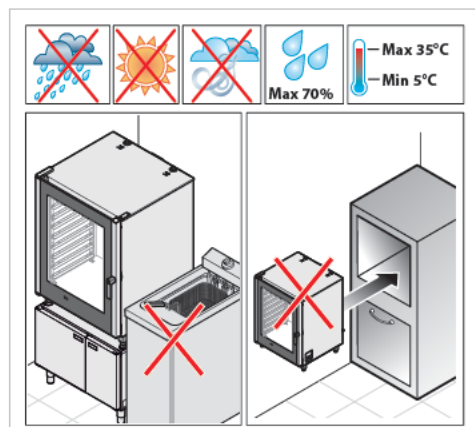
**FREE-STANDING TROLLEY OVENS**





## Positioning

### Characteristics of the installation area



Install the appliance in areas:

- dedicated and conforming to the cooking of industrial foods;
- having adequate air ventilation;
- that comply with the local laws and recommendations;
- protected against the weather;
- with temperatures between +5° to +35°C maximum;
- having a maximum humidity of 70%.



The law requires gas appliances to be installed in areas:

- with surface area and ventilation suitable for oven gas combustion;
- with outdoor evacuation of exhaust gas.

For additional information consult chapter **Fume and gas exhaust** (page 38).

**Table A**

MODELS BakerTop™	Size mm	Weight* kg
XBC 1005E	866x972x1866	177
XBC 905E	866x972x1866	183
XBC 805E	860x882x1217	121
XBC 605E	860x882x897	89
XBC 405E	860x882x709	63
XBC 1015EG	866x970x2072	200
XBC 915EG	866x970x2072	206
XBC 815EG	860x882x1425	135
XBC 615EG	860x882x1105	109



**Do not install the appliance near other appliances that reach high temperatures in order to avoid damaging electrical parts.**

**The appliance cannot be installed into a recess. Make sure that the floor supports the weight of the appliance at full capacity (see "Table A" and "Table B").**



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

**Table B**

MODELS ChefTop™	Size mm	Weight* kg	MODELS ChefTop™	Size mm	Weight* kg
XVC 4005EP	869x1206x1857	190	XVC 105E	750x782x498	45
XVC 2005EP	860x1135x1217	165	XVC 105EP	750x782x498	45
XVC 1205EP	860x1135x897	150	XVC 205E	574x773x632	44
XVC 1005EP	866x972x1866	177	XVC 055E	574x762x498	38
XVC 905EP	866x972x1866	183	XVC 4015EG	869X1206X2072	220
XVC 705E	750x773x1042	86	XVC 1215EG	860x1135x1105	170
XVC 705EP	750x773x1042	86	XVC 1015EG	866X972X1866	200
XVC 505E	750x773x895	79	XVC 915EG	866X972X1866	206
XVC 505EP	750x773x895	79	XVC 715EG	750x773x1254	100
XVC 305E	750x773x707	62	XVC 515EG	750x773x1107	93
XVC 305EP	750x773x707	62	XVC 315EG	750x773x918	76

\* the values refer to the appliance when empty

**ChefTop™ ovens with left-to-right door opening:** XVC4005EPL / XVC4015EGL / XVC2005EPL / XVC2015EGL / XVC1005EPL / XVC1015EGL / XVC905EPL / XVC915EGL / XVC705EL / XVC705EPL / XVC715EGL / XVC305EL / XVC305EPL / XVC315EGL

**BakerTop™ ovens with left-to-right door opening:** XBC1005EL / XBC1015EGL / XBC905EL / XBC915EGL / XBC805EL / XBC815EGL / XBC605EL / XBC615EGL / XBC405EL

The installation area must be equipped with electrical, plumbing and gas utilities (only for gas ovens) that comply with regulations of the country in use.

The figure shows the required unit connections:



electrical connection



water inlet connection

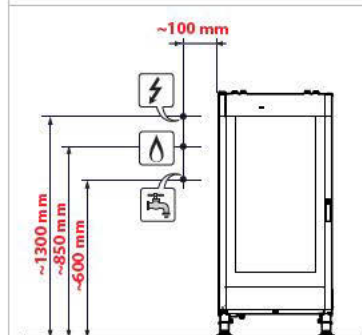
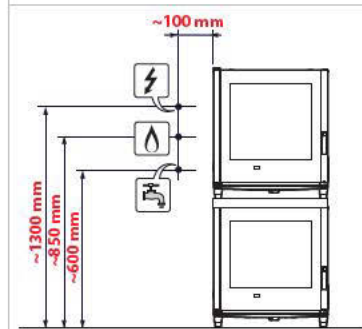
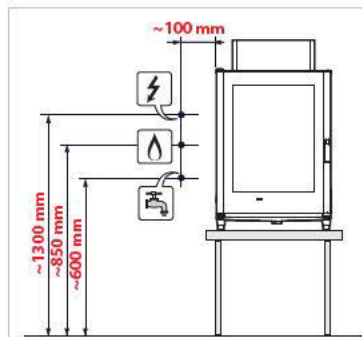


connection to the gas supply



If cooking large amounts of greasy foods, follow the precautions indicated in section *Drainage specifications* on page 34.

## WASTEWATER CONNECTION



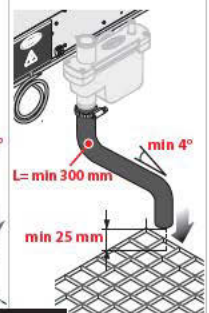
### Wall drain <sup>(1)</sup>



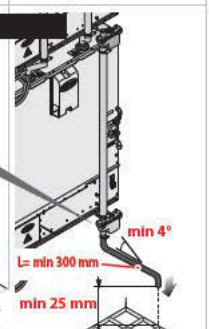
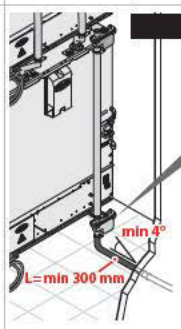
### Drain with separated funnel



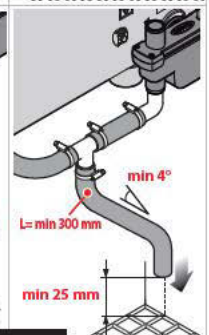
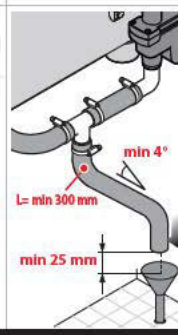
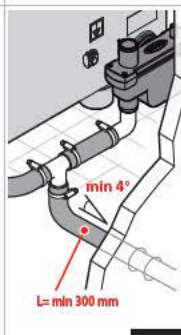
### Floor drain



U-trap NOT supplied



U-trap NOT supplied

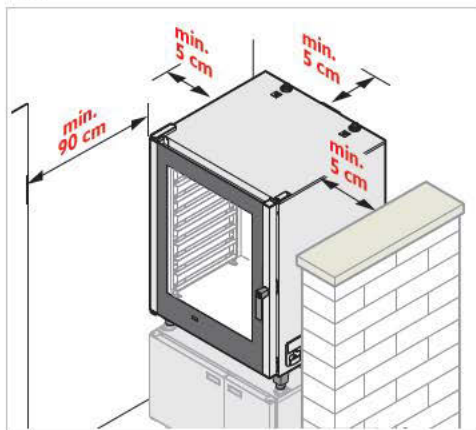


U-trap IS supplied

(1): The wall-mounted exhaust output must have an air gap of at least 25 mm.



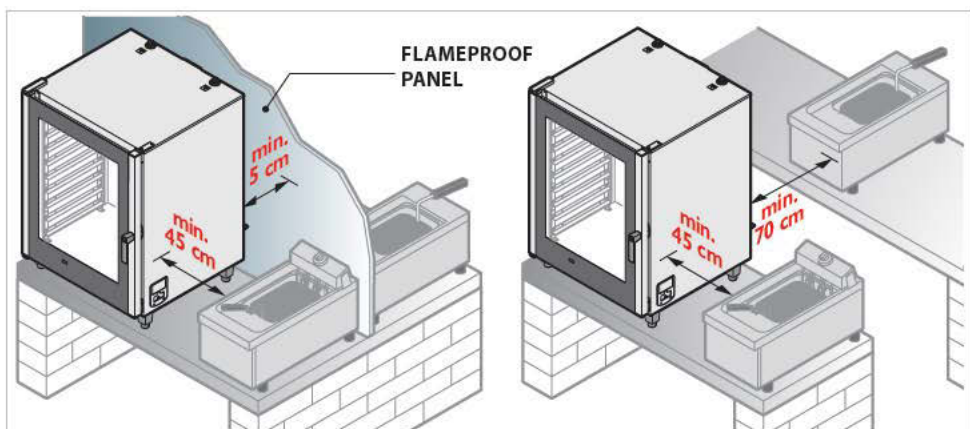
## Appliance distances



Position the appliance respecting the indicated distances in the diagram and so that the back of the oven is easily accessible for appliance connections and maintenance.



Do not install the appliance near 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 last tray should NEVER be placed at a height greater than 160 cm.

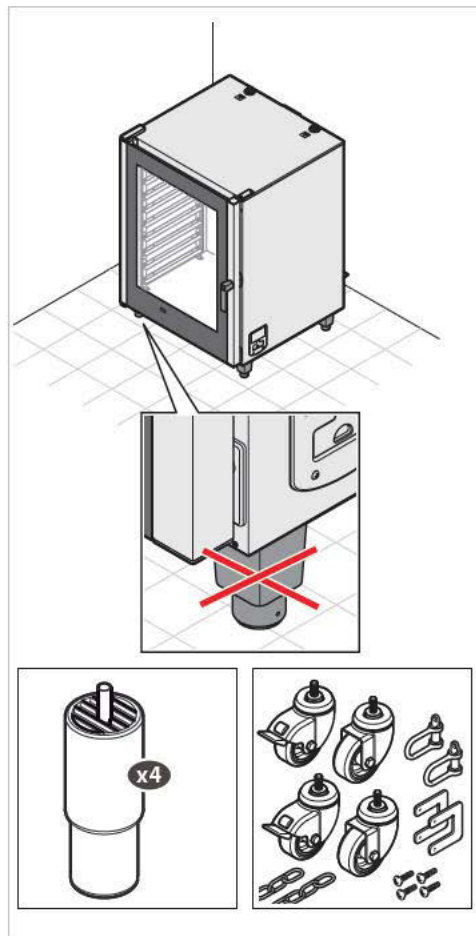
If necessary to do so, it is mandatory to post the sticker contained in the "Starter Kit" at the height shown in the figure.

## Positioning - COUNTERTOP OVENS

The countertop ovens can be positioned:

- on wheels (by using the optional Unox wheel kit);
- on the UNOX substructure or on one of your own;
- stacked on other Unox ovens or accessories (**MAXI.Link**);
- on the floor (by using the optional Unox feet kit).

### Floor or mobile-base positioning



The floor beneath the appliances must:

- be flame and heat resistant;
- be perfectly level;
- have a flat and even surface;
- be able to support the appliance weight at full load without undergoing deformation or structural failure.

### Positioning: floor-standing

DO NOT position the appliances directly on the floor but remove the plastic feet from the appliance and assemble the steel support feet H.140 mm. Contact UNOX for detailed information on assembling the support feet kit. Read the instructions on the kit packaging.

### Positioning: mobile bases



Move the appliance using only the UNOX mobile kit and by following the instructions contained on the kit packaging.

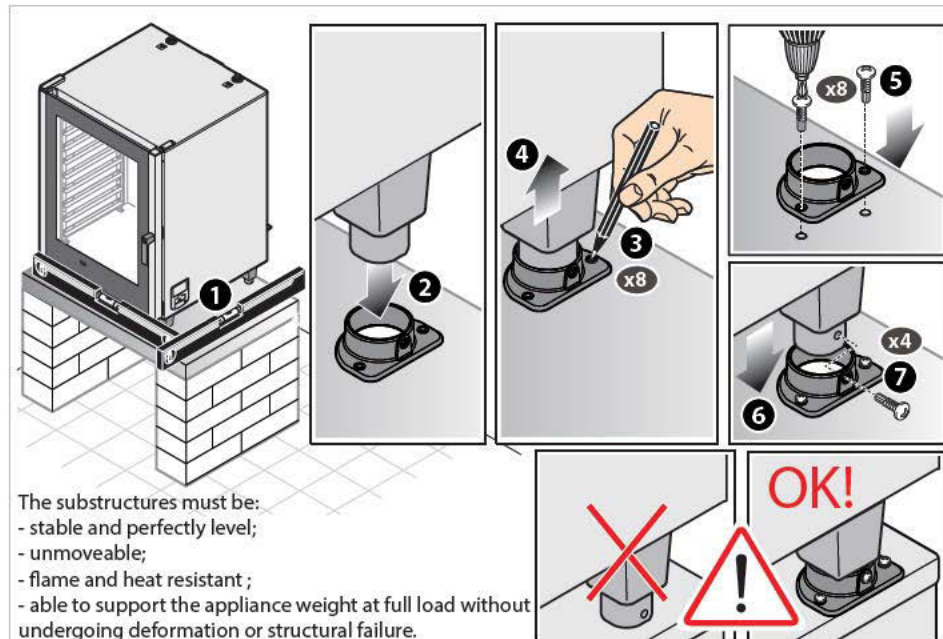


## Positioning: substructures



Before securing on an UNOX substructure or on one of your own, always check that the substructure is perfectly level using a spirit or digital level. If not, the UNOX substructure can be levelled by adjusting the feet, beware-do not completely unscrew the feet.

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

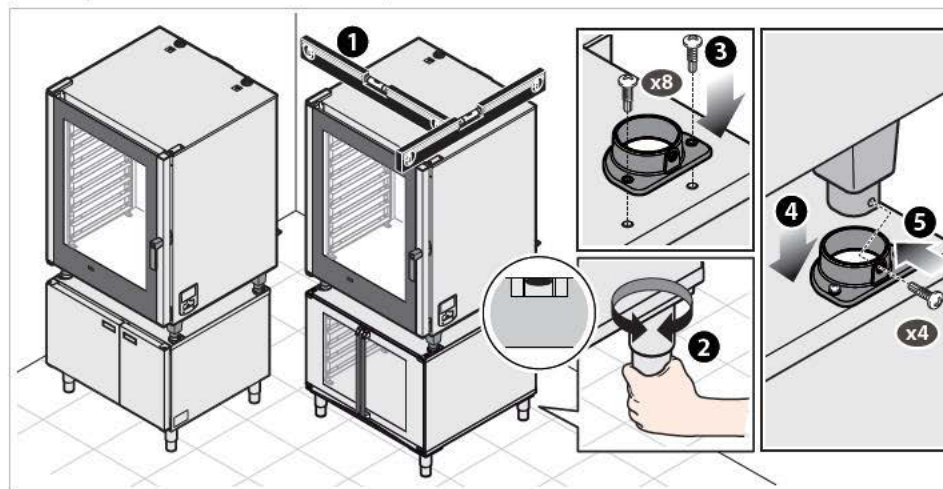


The substructures must be:

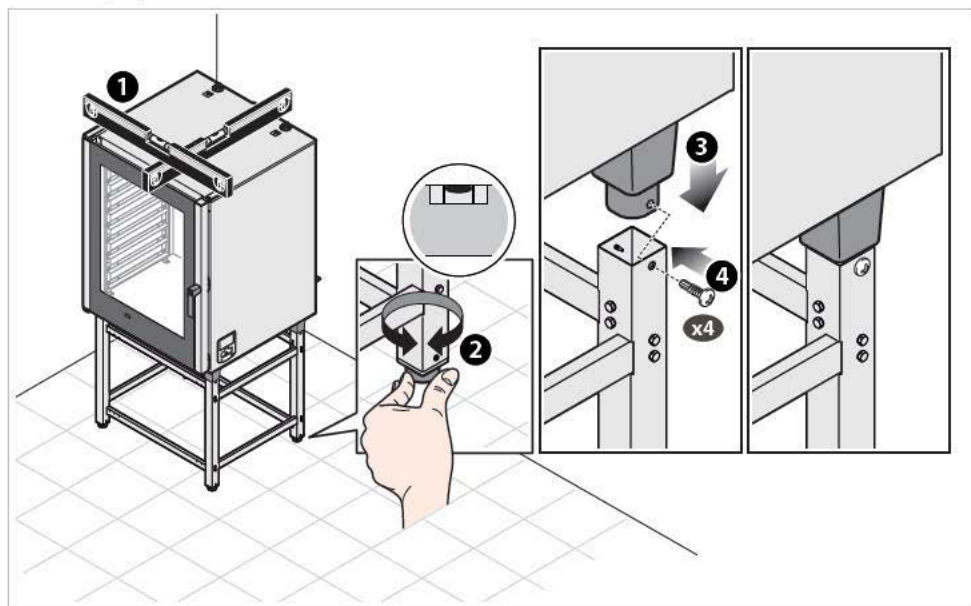
- stable and perfectly level;
- unmoveable;
- flame and heat resistant ;
- able to support the appliance weight at full load without undergoing deformation or structural failure.

## Securing on UNOX substructures

(UNOX - provers or neutral cabinets/Προσλλο)



**Securing on UNOX substructures  
(UNOX - high open stand)**





## Positioning: appliance stacking (MAXI.Link)

Use UNOX's oven stacking kit when stacking multiple units.

It maintains the proper distance between appliances and simplifies electrical, plumbing and exhaust connections. Follow the instructions on the oven stacking kit for kit assembly.



**The oven should never be placed immediately above other ovens or other sources of heat.**

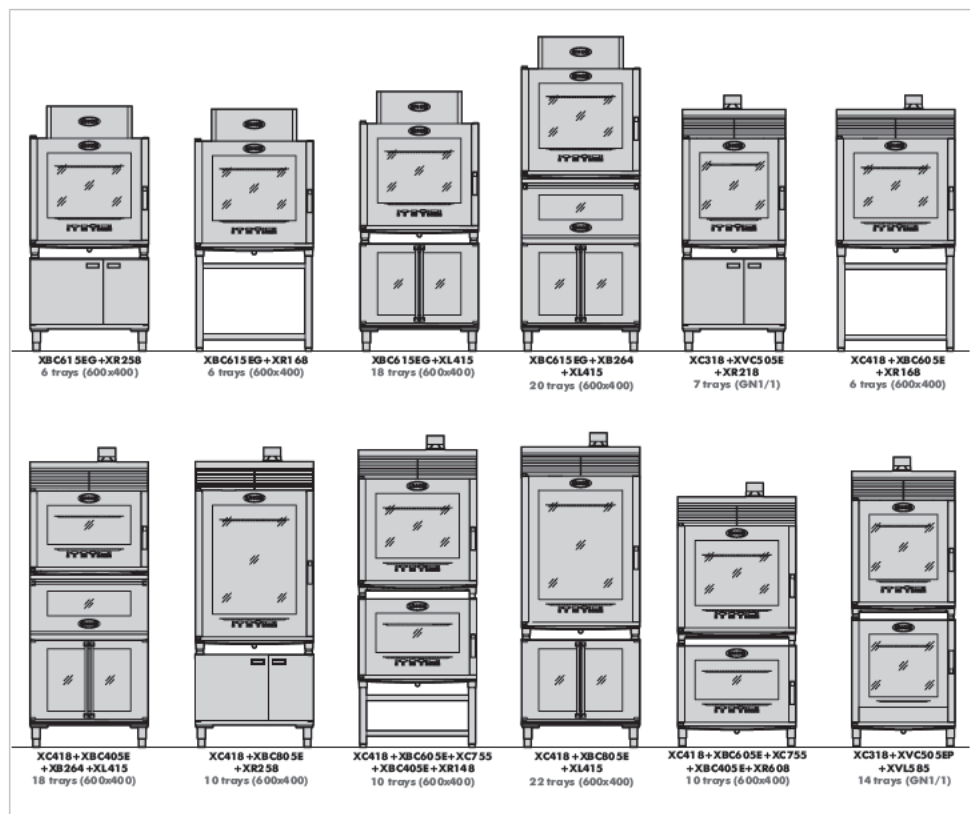


*The oven stacking kit also contains a U-trap and a Tee fitting for plumbing several appliances with a single water outlet.*



*For information on how to interconnect stacked appliances or additional accessories (provers, hoods, osmosis kits, etc...) and installation of the RJ45 cable consult chapter "Connecting stacked appliances (MAXI.Link)" (page 40).*

**Examples of possible compositions:**



## Positioning - FLOOR-STANDING OVENS WITH/WITHOUT TROLLEY

Ovens of this type must be set on floors that meet the following requirements:

- be flame and heat resistant;
- be perfectly level;
- have a flat and even surface;
- are able to support the appliance weight at full load without undergoing deformation or structural failure.

### Levelling the appliance

❶ Make sure that the length of the oven cavity diagonals are the same; if this is not the case, it implies that the appliance is not flush-> ❷ level it by adjusting the height of the 4 feet.

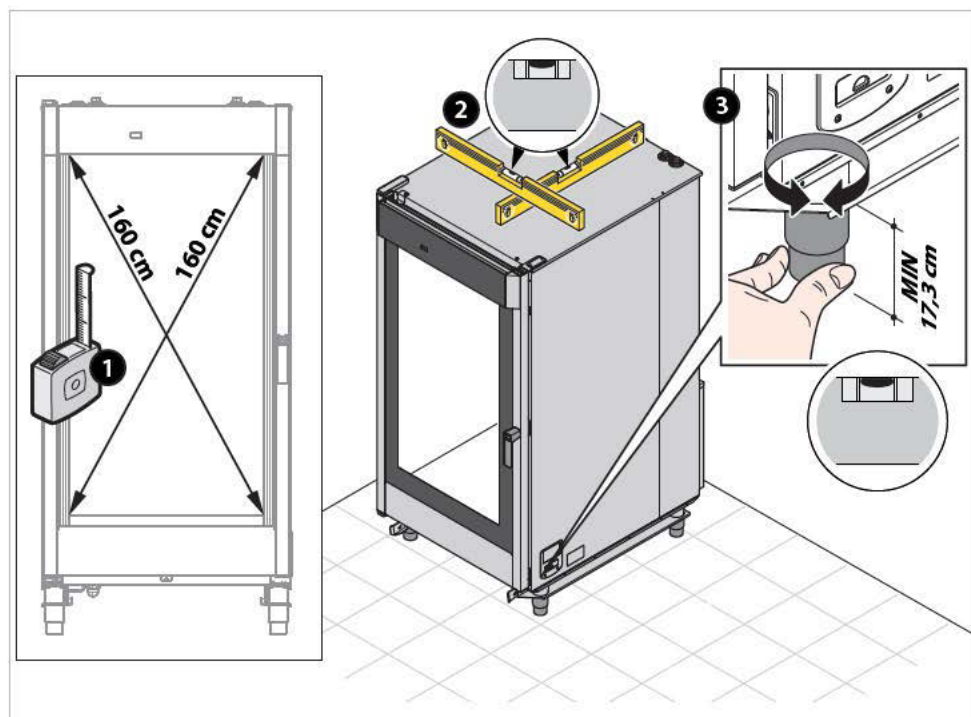
Minimum height from the ground must be 17.3 cm. to allow the trolley correct access to the cavity.

Once level, check to see that the trolley easily enters into the oven cavity without encountering obstacles (e.g. floor irregularity) and without brushing against the bottom surface of the oven cavity.

Further adjust the feet if necessary.

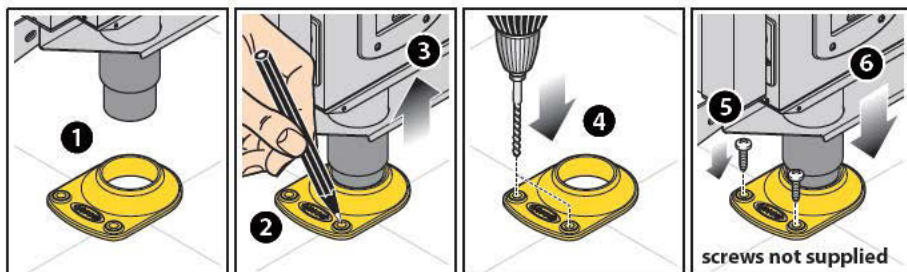


It is **compulsory** to anchor the 4 front supports to the floor to avoid the oven ralling over (see diagram on the following page).

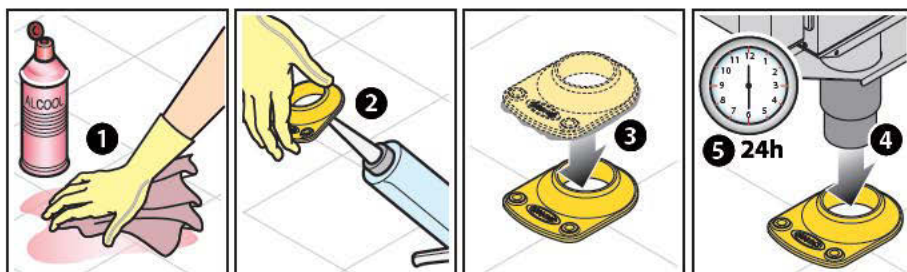




### SOLUTION A



### SOLUTION B

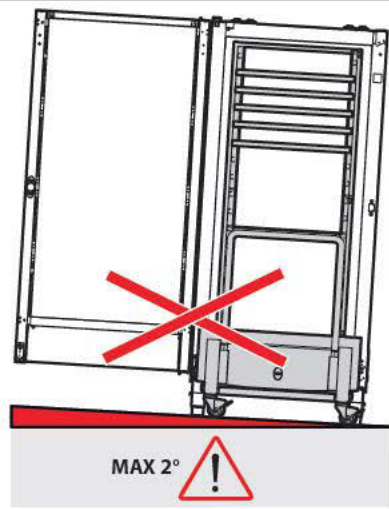
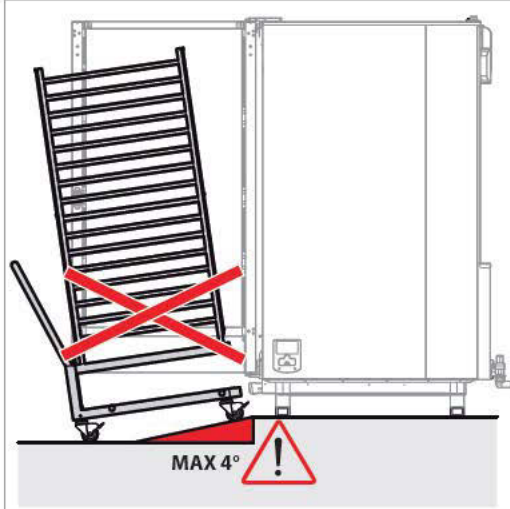


### only for floor-standing trolley ovens

If the floor is not perfectly level, a loading ramp with a maximum incline of  $4^\circ$  may be used to simplify trolley loading. The maximum floor incline allowed is  $2^\circ$ .



If floor incline exceeds this value, hot liquids may spill from the trays during loading/extraction and cause burns.

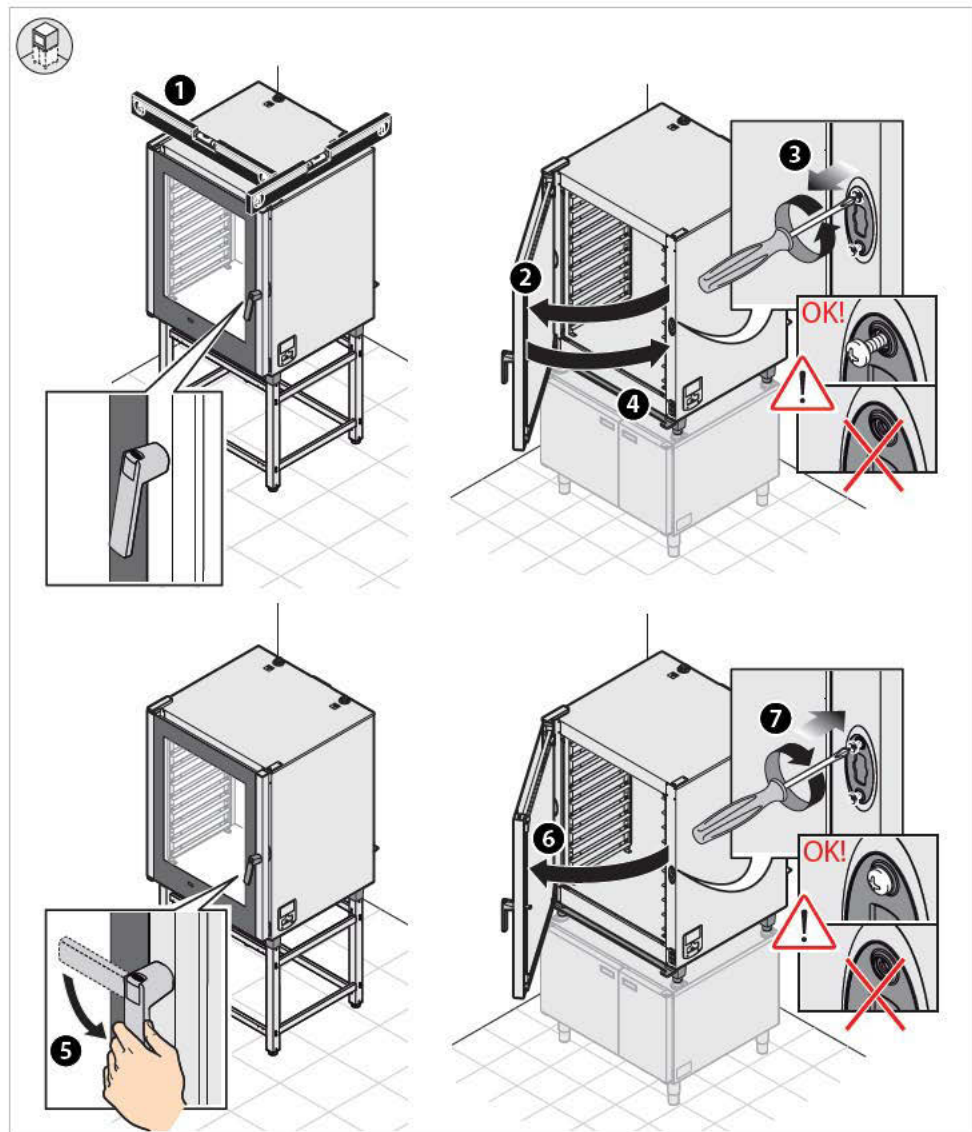


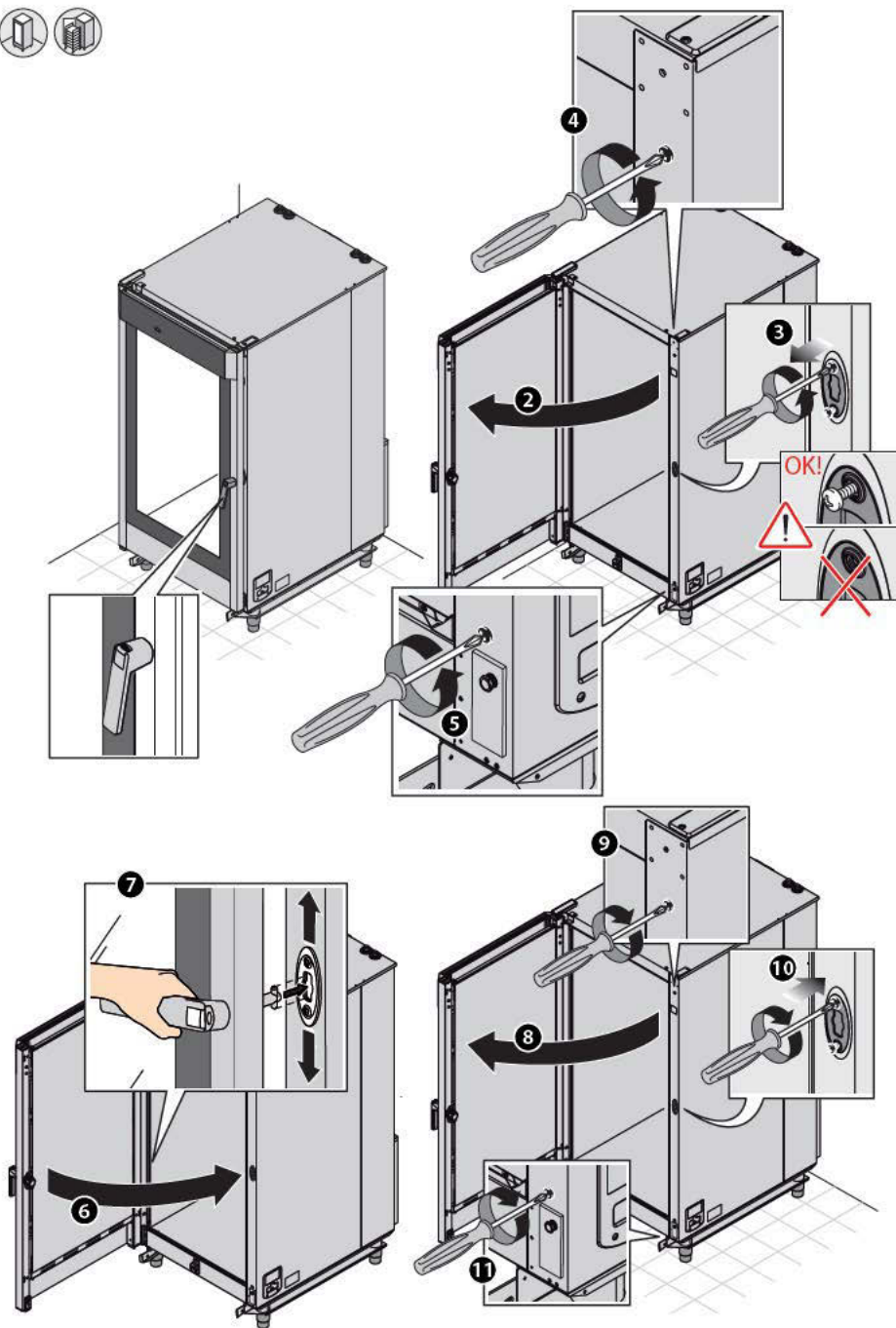
# Adjustments

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





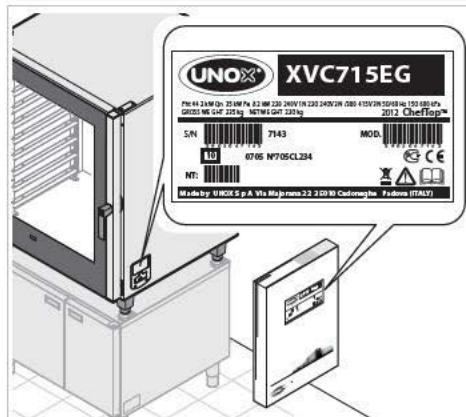
## Electrical connections



Before installing the appliance carefully read chapter "Safety regulations" (page 5).



Connections to the main power 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.



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

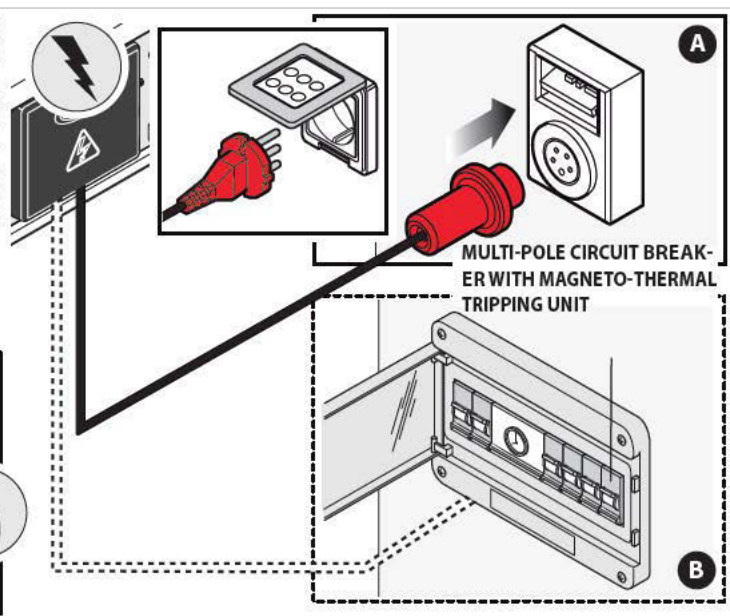
Electrical connections should be performed by mounting a power plug (not supplied) of type and load adequate to the maximum power absorbed by the oven's phases **A** (data available on the attached "Technical specifications" sheet). If this is not possible, the wiring cables supplied by UNOX are sufficient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

The appliance has its power cable already factory mounted to the terminal board; for different power and voltage requirements consult chapter **Adapting to different voltage** (page 26).

Oven having only a single-phase Schuco plug may not undergo any other type of electrical connection and no dimensional modification of the cable other than extensions, replacing it only with one having specifications equal to the original factory cable (type of rubber, cross-section, etc.); all specifications are listed on the "Technical Specifications" sheet attached to the appliance.





In order to avoid hazards due to the accidental resetting of the thermal cut-out, this appliance must not be powered with an external switching device, such as a timer or be connected to a circuit that is regularly switched on and off by the utility.

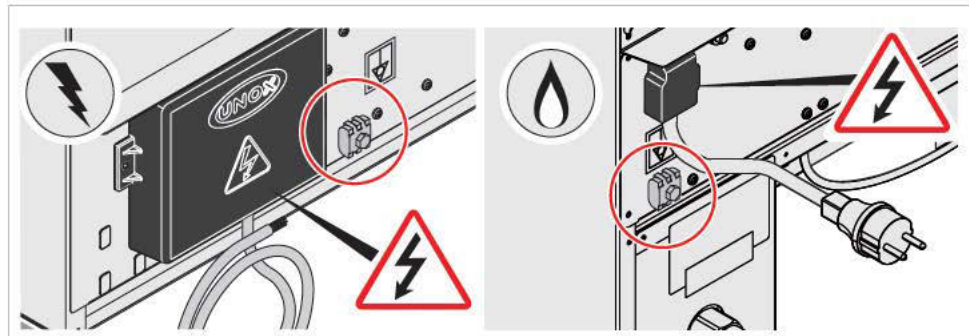


MULTI-POLE CIRCUIT BREAKER WITH MAGNETO-THERMAL TRIPPING UNIT



For proper electrical connections, the appliance must:

- Be wired into an equipotential system in accordance with current regulations. This connection must be performed between different appliances with the terminal marked with the equipotential symbol . The wire must have a maximum cross-section of 10 mm<sup>2</sup> (according to IEC EN 60335-2-42:2003-09 standard) and be yellow-green.
- Must be grounded  to the earthing (green-yellow wire).
- Must be connected to a thermal differential switch in compliance with the regulations in force.
- Must be connected to an omnipolar circuit breaker.



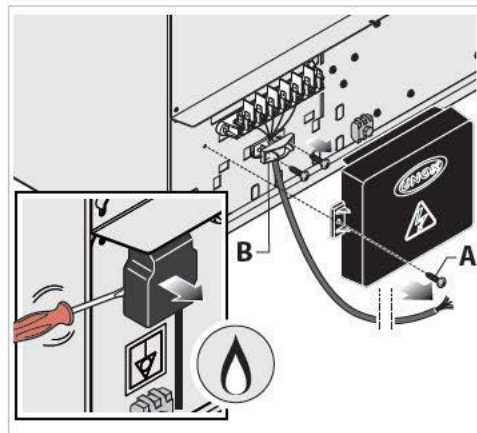
## Checks

- 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 mains electricity.
- 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, 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, and in all cases 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.

# LPG gas connection (🔥 only for gas ovens)

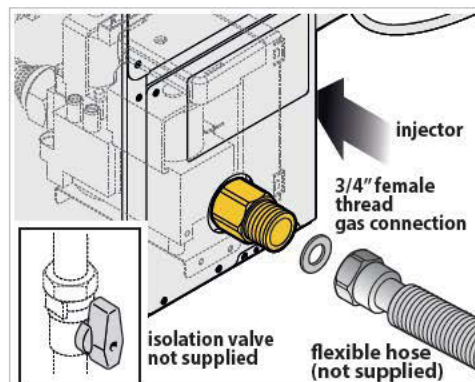


Before installing the appliance carefully read chapter "Safety regulations" (page 5).



Connections to the gas supply 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.

## Connecting to the gas system



The appliance is factory set, configured and tested to operate using:

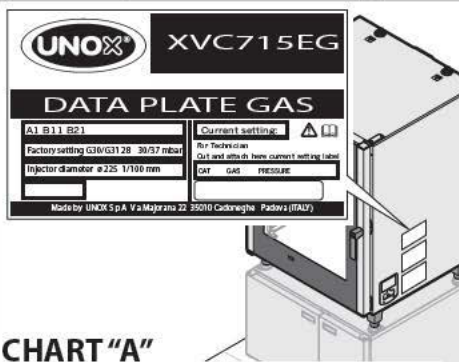
- LPG gas (butane/propane type G30/G31)
- nominal pressure of the mains supply (entering the gas valve) of 28 - 30/37 Mbar
- maximum gas inlet pressure of 55 mbar.

Before connection, check that the available gas and pressure comply with the information above: this information is also shown on the "DATA PLATE GAS" plate attached to the side of the oven.

In case of different power supplies, refer to section "Adapting to different voltage" and the "Technical data" sheet (CHART A).

The mains pressure entering the valve should never exceed 55 Mbar.

The 3/4" female type attachment for connection to the gas utilities is in the back of the oven: the oven must be connected using a flexible pipe with a cut-off valve (not supplied) placed upstream of the appliance.



## CHART "A"

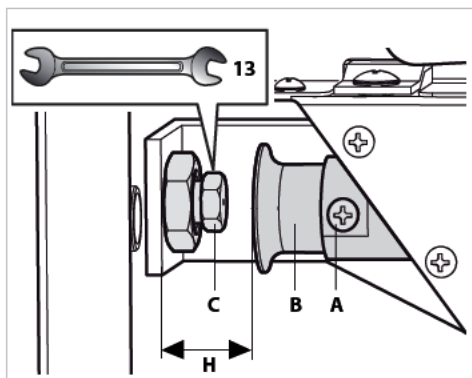
MOD: XVC715EG

UNOX											
MOD: XVC715EG											
GAS SETTINGS											
Gas	Pressure	Flow	Power	Efficiency	CO	CO2	NOx	NO2	NO	NO3	NO4
B	28	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	30	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	37	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	45	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	55	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	65	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	75	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	85	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	95	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	105	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	115	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	125	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	135	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	145	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	155	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	165	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	175	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	185	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	195	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	205	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	215	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	225	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	235	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	245	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	255	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	265	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	275	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	285	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	295	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	305	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	315	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	325	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	335	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	345	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	355	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	365	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	375	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	385	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	395	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	405	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	415	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	425	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	435	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	445	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	455	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	465	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	475	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	485	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	495	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	505	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	515	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	525	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	535	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	545	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	555	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	565	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	575	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	585	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	595	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	605	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	615	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	625	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	635	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	645	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	655	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	665	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	675	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	685	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	695	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	705	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	715	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	725	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	735	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	745	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	755	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	765	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	775	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	785	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	795	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	805	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	815	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	825	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	835	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	845	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	855	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	865	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	875	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	885	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	895	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	905	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	915	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	925	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	935	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	945	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	955	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	965	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	975	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	985	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	995	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
B	1005	1.1	1								



## Adapting to different gas supplies

### 1) REPLACE THE INJECTOR



Operations to adapt the oven to another type of gas must be exclusively performed by qualified personnel authorised by UNOX.

Shut the cut-off valve, disconnect power and check that the diameter of the replacement injector in 1/100 mm matches the value printed onto it.

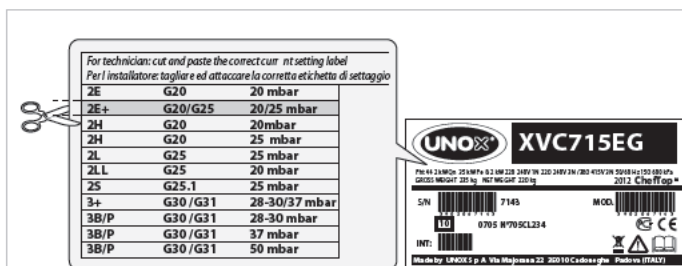
- 1) Unscrew and remove injector C using a 13 mm spanner.
- 2) Install a new injector that is suitable to the type of gas used (see "Table C" columns A and B).
- 3) Loosen screw "A".
- 4) Position bushing "B" at distance H in relation to the injector used (see "Table C" column C).
- 5) Loosen screw "A" once again.

Table C

MODELS	GAS column A	Ø INJECTOR [1/100 mm] column B	DISTANCE OF THE B PLAIN BEARING column C
XBC615EG	G20, G25, G25.1	345	H = 39mm
	G30, G31	225	
XBC815EG	G20, G25, G25.1	375	H = 39mm
	G30, G31	235	
XVC315EG	G20, G25, G25.1	275	H = 39mm
	G30, G31	180	
XVC515EG	G20, G25, G25.1	330	H = 39mm
	G30, G31	215	
XVC715EG	G20, G25, G25.1	360	H = 39mm
	G30, G31	230	
XVC1215EG	G20, G25, G25.1	345	H = 39mm
	G30, G31	225	
XVC2015EG	G20, G25, G25.1	375	H = 39mm
	G30, G31	235	
XVC915EG - XVC1015EG XBC915EG - XBC1015EG	G20, G25, G25.1	340	H = 39mm
	G30, G31	225	
XVC4015EG	G20, G25, G25.1	340	H = 39mm
	G30, G31	225	

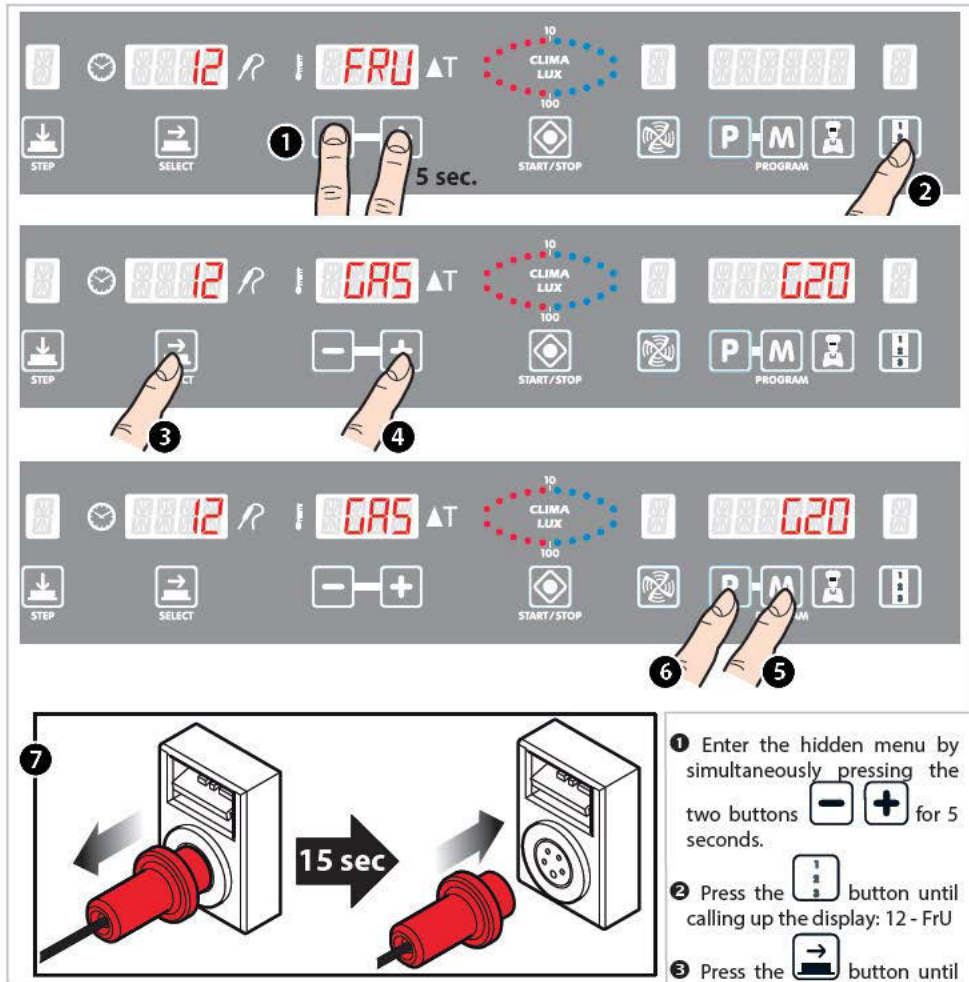
Gas nozzles G30 and G31 are installed on all models

### 2) APPLY THE SETTING LABEL ON THE SERIAL PLATE



At installation and after every adaptation to gas type, remove the indelible sticker shown in the figure from the Starter Kit and cut out the settings label that has the new gas parameters. The sticker must be applied onto the data plate.

### 3) CHANGE THE GAS TYPE IN THE SOFTWARE



- Press the **-** **+** buttons until selecting the gas used (caution: G25 also includes type G25.1 and G30 includes type G31).
- To save changes hold the **M** button for 6 seconds until to hear acoustic signal confirmation
- Exit by pressing the **P** button.

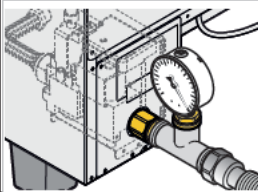
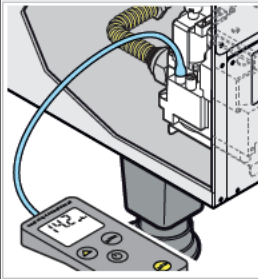


⚠️ **7** Permanently confirm the new type of gas parameters by disconnecting the power from the oven for 15 seconds and then restoring it. Failure to perform this last step will result in NO gas configuration being saved. In this case, the procedure must be repeated from step 1.



## Post-connection checks

Check the items listed in the table after connecting the oven to the gas supply or after adjusting to a new type of gas.

<input checked="" type="checkbox"/>	Check:	Check result												
<input type="checkbox"/>	The air-tightness of the gas circuit using NON-CORROSIVE foam substances. Never use flames!													
<input type="checkbox"/>	 <p>The nominal pressure of the mains supply (entering the gas valve) using a pressure gauge for fluids (e.g. an electronic pressure gauge). If values detected deviate from min. and max., pressure listed in the "Technical Specifications" (CHART A) sheet attached to the appliance, contact the local gas utility company.</p>	mbar.....												
<input type="checkbox"/>	 <p>The pressure exiting the gas valve with a digital pressure gauge. Note: the gas valve may supply a pressure between Pmax and Pmin since the control system decides the pressure to supply based on the difference between the measured cavity temperature and its requested value. During preheating, the oven must supply the maximum pressure. Check the values with those in "TABLE D - Gas valve outflow pressure".</p> <p><b>TABLE D - Gas valve outflow pressure</b></p> <table border="1"> <thead> <tr> <th>GAS</th><th>Pmax (maximum pressure)</th><th>Pmin (minimum pressure)</th></tr> </thead> <tbody> <tr> <td>G20</td><td>14.2 ± 2% mbar</td><td>7 mbar</td></tr> <tr> <td>G 25 - G25.1</td><td>21.2 ± 2% mbar</td><td>10 mbar</td></tr> <tr> <td>G30 - G31</td><td>26.2 ± 2% mbar</td><td>13 mbar</td></tr> </tbody> </table>	GAS	Pmax (maximum pressure)	Pmin (minimum pressure)	G20	14.2 ± 2% mbar	7 mbar	G 25 - G25.1	21.2 ± 2% mbar	10 mbar	G30 - G31	26.2 ± 2% mbar	13 mbar	Pmax: mbar.....  Pmin: mbar.....
GAS	Pmax (maximum pressure)	Pmin (minimum pressure)												
G20	14.2 ± 2% mbar	7 mbar												
G 25 - G25.1	21.2 ± 2% mbar	10 mbar												
G30 - G31	26.2 ± 2% mbar	13 mbar												
<input type="checkbox"/>	The values CO - CO <sub>2</sub> of the exhaust gas and record values detected. The burner settings must be checked and adjusted by a specialised technician for values of non-diluted CO greater than 1000 ppm.	ppm.....												

If the tests were positive, power and start-up the appliance, and through the air vents, check the points listed in the table:

<input checked="" type="checkbox"/>	Checks:	Check result - OK
<input type="checkbox"/>	Proper burner ignition	
<input type="checkbox"/>	Bright blue flame with no yellow tips	
<input type="checkbox"/>	Gas exhaust pipe and air vents clean and free of obstructions	

Instruct the user about the basics of safe oven operation with respect to this installation, use and maintenance manual.

## Plumbing connections

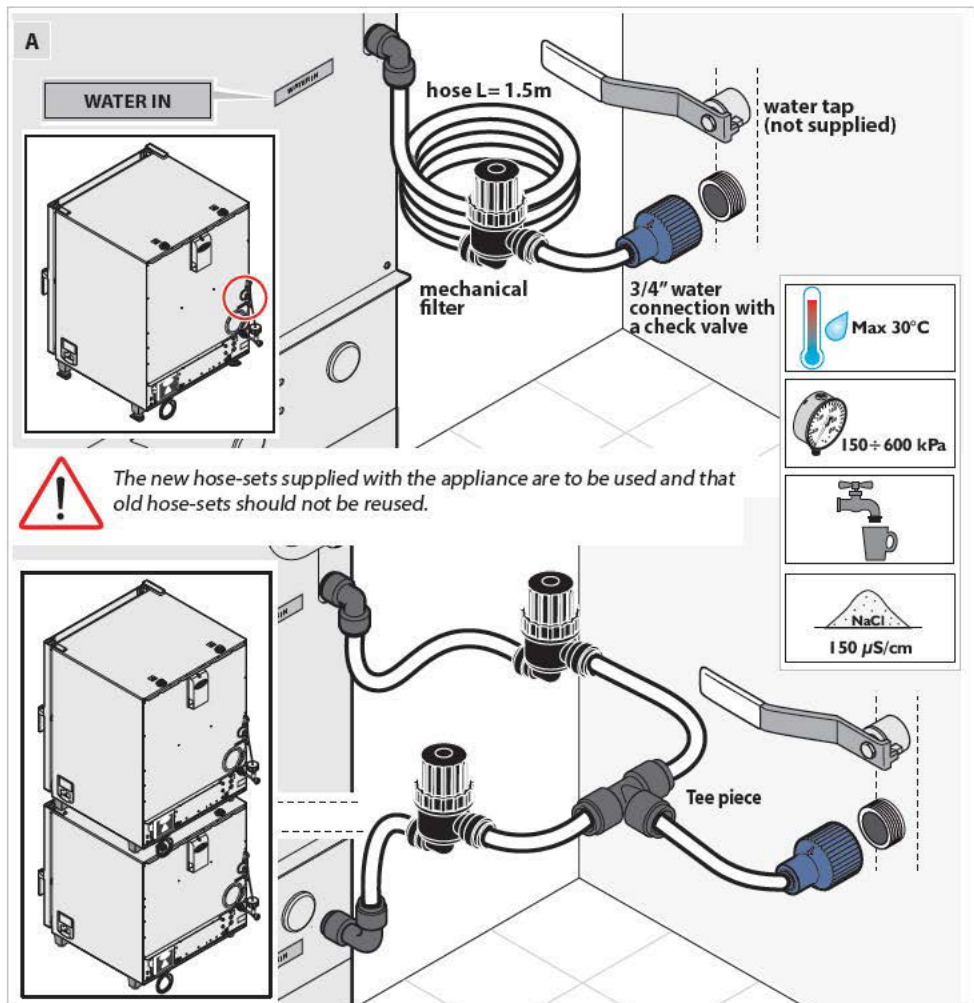
### Plumbing: water inlet connection

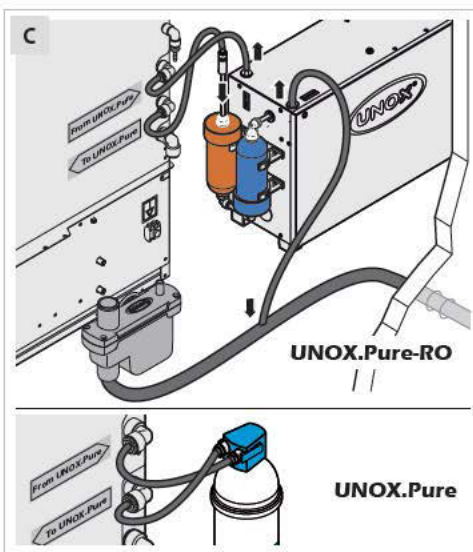
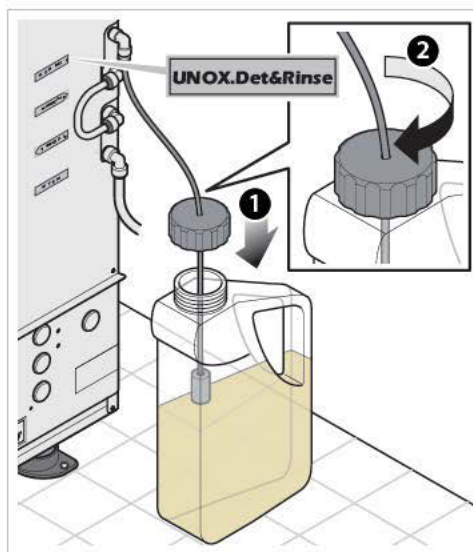
Water inlet connection includes:

- A** - 1.5 meters of hose;
  - a mechanical filter;
  - a common 3/4" water connection with a check valve.
 We recommend to place a water tap upstream the water inlet connection (not supplied)
- B** a pipe to supply detergent for cleaning the oven cavity;
- C** two attachments for connecting additional water treatment accessories (**UNOX.Pure** or **UNOX.Pure-RO**).  
 Follow instruction on the accessory package for connection. Do not use resin ion exchange water softeners.



To simplify plumbing in cases of multiple column connections (**MAXI.Link**) use the Tee piece in the UNOX oven stacking kit.





## Inlet water specifications

Inlet water must have the following specifications:

- maximum water temperature of 30 °C;
- drinking water;
- maximum water conductivity of 150 µS/cm
- maximum water hardness of 7 °f;
- water pressure between 1.50 and 6 bar.

Contaminant Inlet Water Requirements (untreated water):

- Free Chlorine: less than 0.1 ppm (mg/L);
- Chloride: less than 30 ppm (mg/L); ph: 7.0 to 8.5;
- Alkalinity: less than 50 ppm (mg/L);
- Silica: less than 12 ppm (mg/L);
- Total Dissolved Solids (tds): less than 60 ppm.

If water pressure at the inlet is less than the minimum specified value (1.50 bar) a pump (minimum water flow rate 300 l/h) is required. **ChefTop™** and **Baker-Top™** ovens have a built-in pressure reducer.

If water conductivity is greater than 150 µS/cm a water treatment for steam production is required.

Damage caused by limescale or other chemical agents is not covered by the guarantee.

Each unit is provided with two connections for water treatment to produce steam.

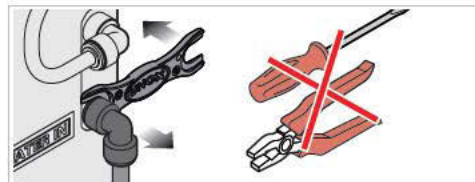
Unox recommends two different water treatment kits:

- **Unox.Pure** (a filtering system);
- **Unox.Pure-RO** (reverse osmosis kit).

**i** UNOX recommends it filters "Unox.PURE" or its reverse osmosis kit with "Unox.PURE-RO" pump if water pressure is low or water is especially hard. The reverse osmosis kit is directly managed with a self-diagnostic system from the oven's electronic control system. Follow the instructions on the packaging of these parts for their assembly/disassembly.

**i** If the appliance cannot be permanently connected to the water mains, a water tank and pump kit for drawing water from the tank or from another external vessel is available from UNOX.


## Plumbing: interventions



If it is necessary to disconnect the "quick coupling" attachments, for maintenance or to install an accessory, use the spanner supplied in the "Starter Kit": using other tools (i.e. screwdrivers, pliers, etc...) could damage the part and compromise the seal.

## Plumbing: drainage

The wastewater drain is located:

- on the bottom of countertop ovens 
- on the back of floor-standing ovens with or without trolley  

Connect the U-trap to a flexible hose and connect the unit to waste water drainage. In accordance with local water regulations.



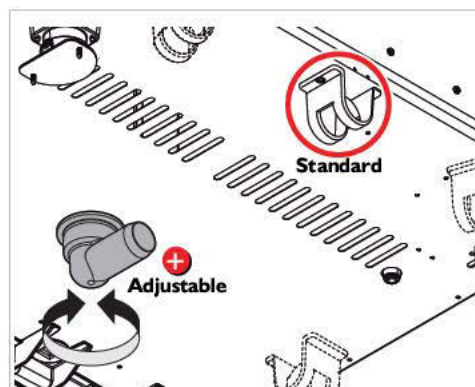
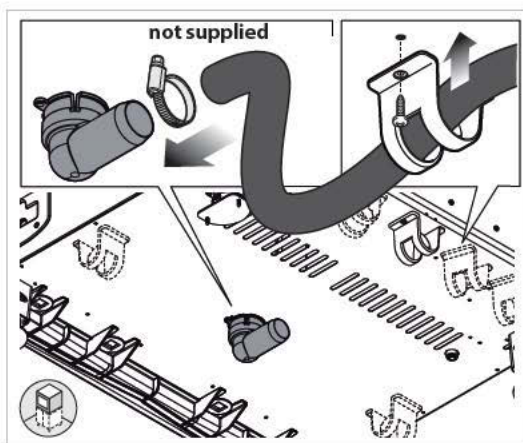
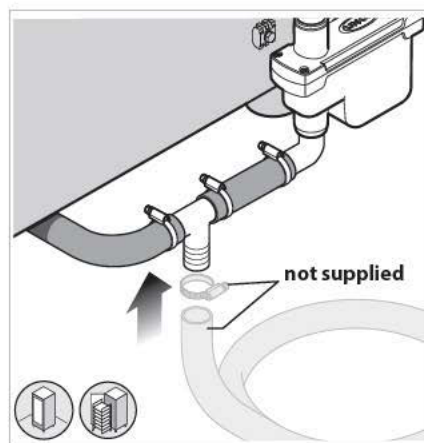
*UNOX recommends its proprietary rigid pipes and flexible hoses.*



**The waste water draining from the oven may be hot (90°C).  
The pipes used for water drainage must be able to withstand high temperatures.**



*If it is necessary to lower the temperature of the waste water, UNOX recommends its waste water cooling kit.*



If the appliance **BakerTop™** 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.



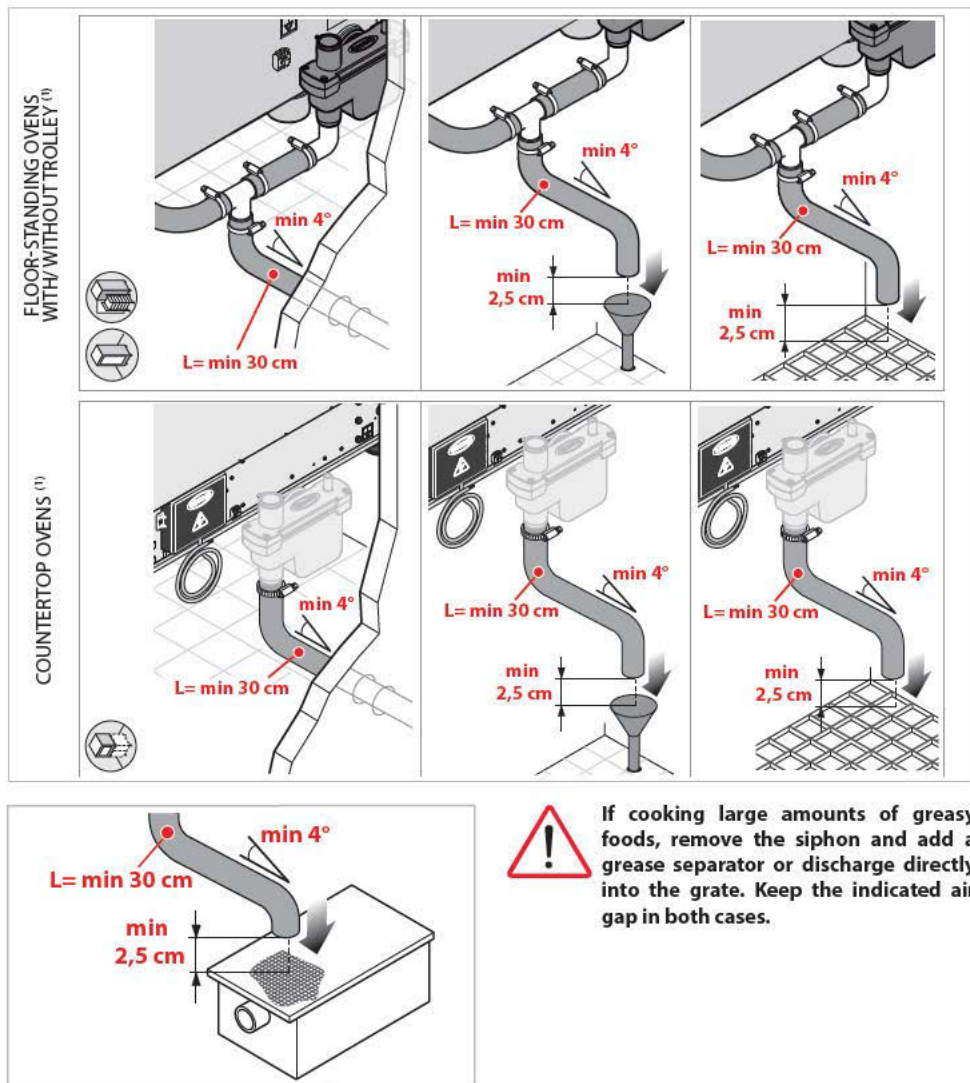


## Drainage specifications

The wastewater connection must include:

- an U-trap;
  - a drainpipe minimum 0.3 m and maximum 1 m long;
  - a drainpipe laid with a constant fall of minimum 4%.
- Units have a 30 mm in diameter discharge pipe and are supplied without drainpipes.
- Only floor-standing ovens are supplied with an U-trap.

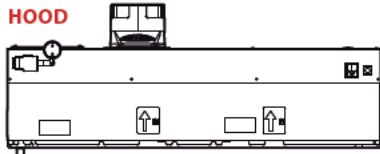
<sup>(1)</sup>The wall-mounted exhaust output must have an air gap of at least 25 mm.



If cooking large amounts of greasy foods, remove the siphon and add a grease separator or discharge directly into the grate. Keep the indicated air gap in both cases.

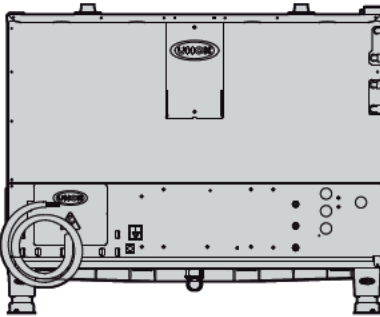
# Example of plumbing in **MAXI.Link** columns

**HOOD**

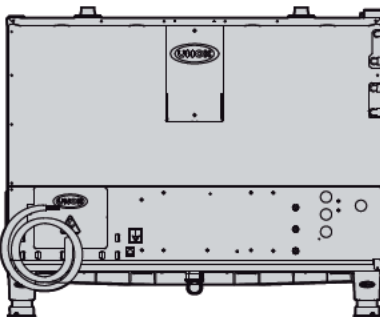


Pressure limiter  
200kPa

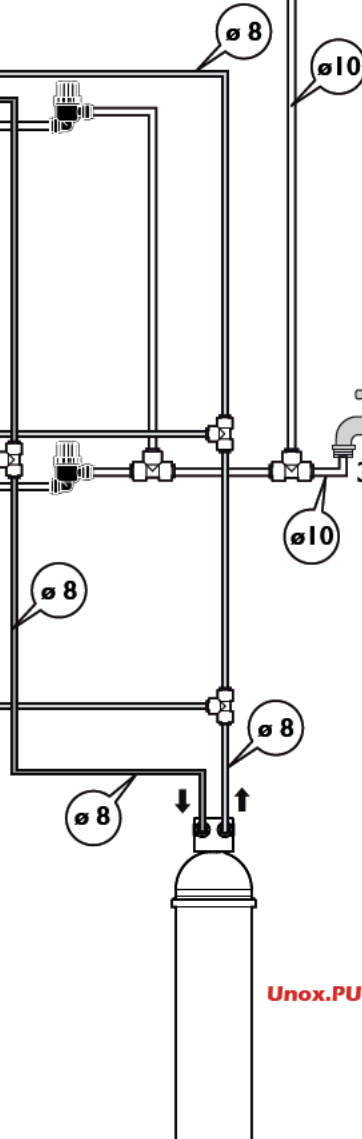
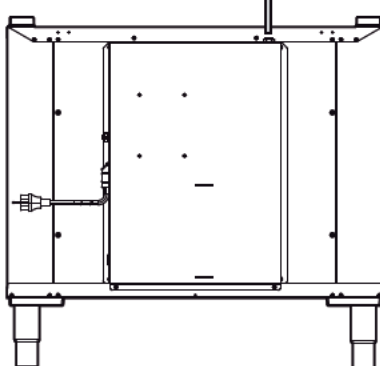
**OVEN 1**



**OVEN 2**



**PROVER**

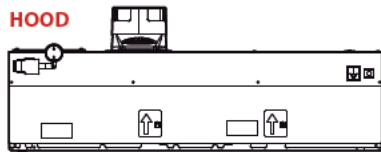


**Unox.PURE**



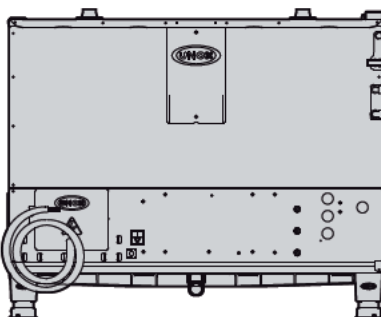
## Example of plumbing in **MAXI.Link** columns

**HOOD**

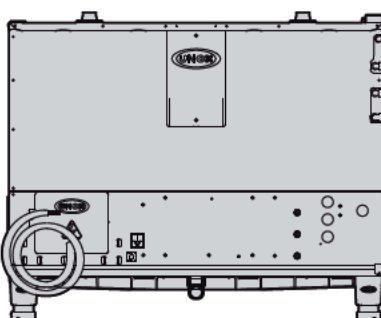


**Pressure limiter  
200kPa**

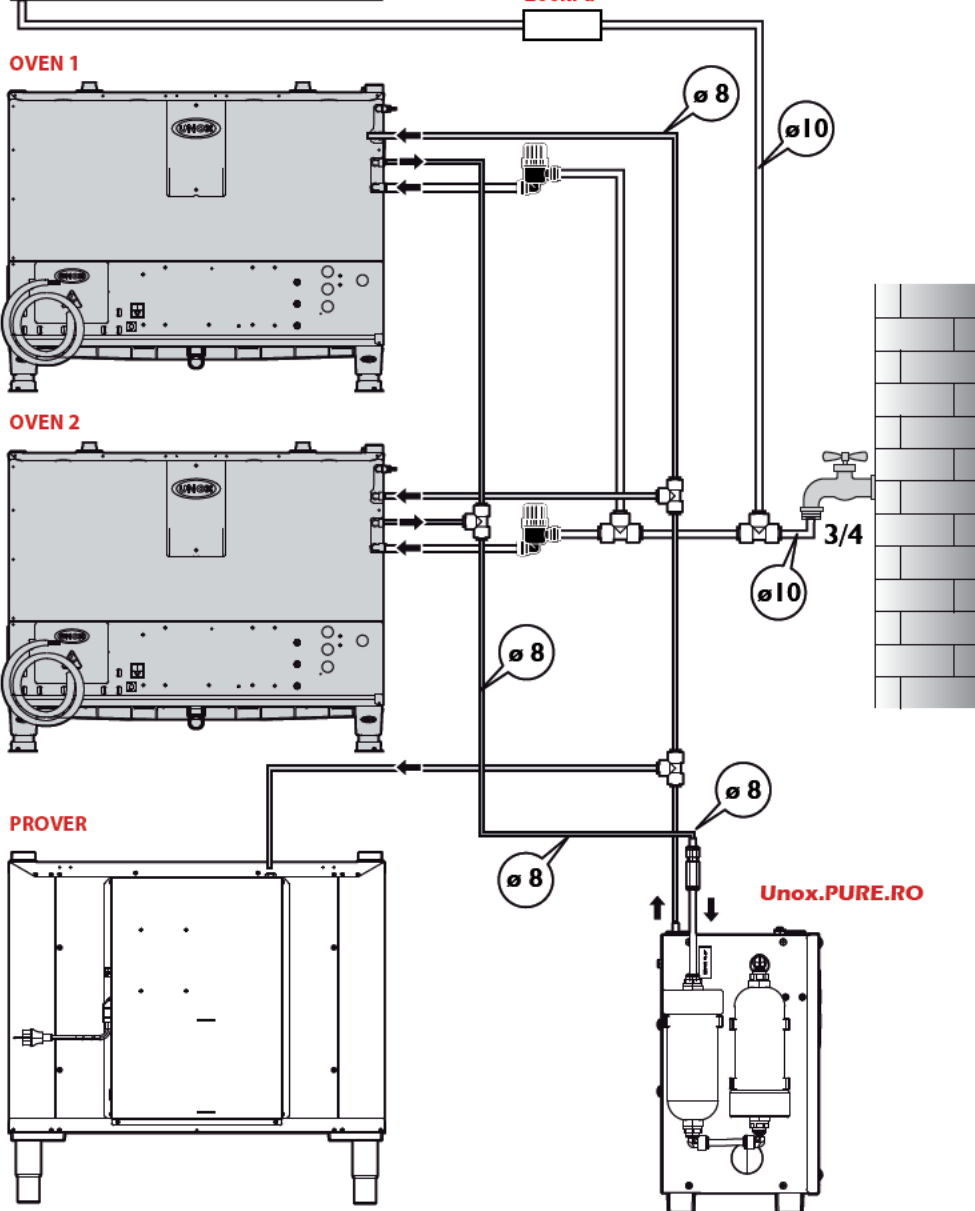
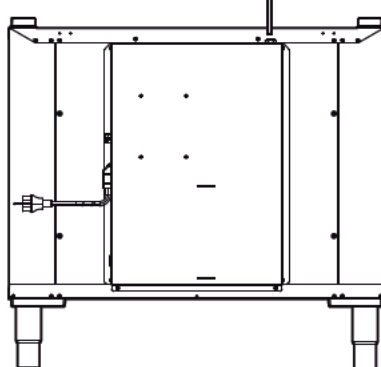
**OVEN 1**



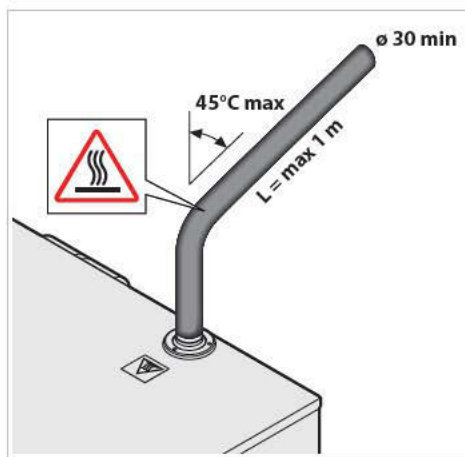
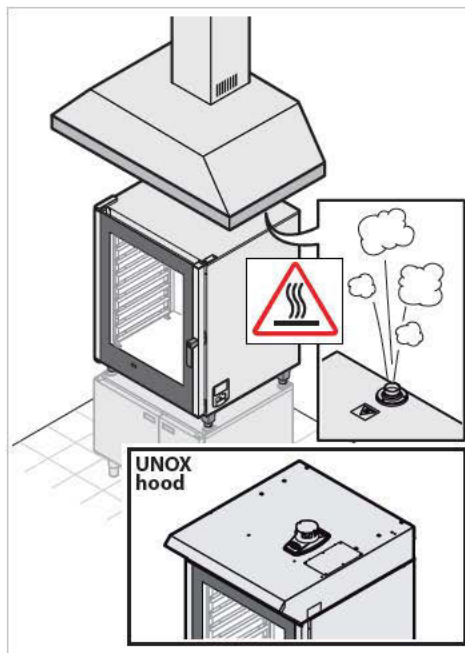
**OVEN 2**



**PROVER**



## Exhaust ( only for electrical ovens)



Cooking produces hot exhaust fumes and odours that are evacuated through an exhaust pipe on the top of the appliance.



**Make sure that no objects or materials that may obstruct fume evacuation or become damaged by the temperature of the fumes are placed over the exhaust.**

**Do not leave flammable materials near the smoke exhaust.**

Outdoor evacuation of outlet fumes can be done using:

**1) a hood of adequate power** and size for the type of oven.



*UNOX recommends its hoods, directly controlled by the oven's self-diagnostic system.*

Follow the instructions on the UNOX hood packaging for their assembly.

**2) a pipe with no air suction or forced ventilation.**

The pipe must:

- be **INDEPENDENT** for each appliance;
- have a minimum cross-section of 30 mm;
- be free of kinks and tight bends;
- have an incline no greater than 45°;
- be at least one meter long;
- be able to withstand high temps.

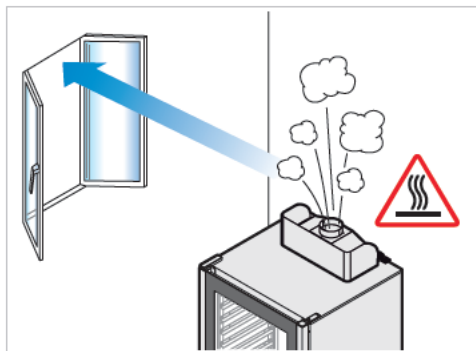


*UNOX recommends its exhaust pipe.*

**3) a UNOX steam condenser.** Follow the instructions on the steam condenser packaging for their assembly.

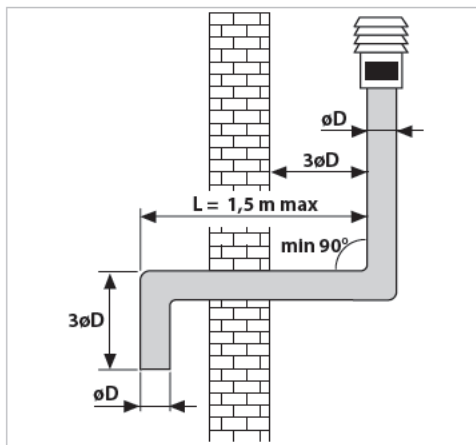


## Fume and gas exhaust (🔥 Only for gas ovens)



An exhaust pipe evacuates fumes and odours from the oven cavity as well as the exhaust gases. Evacuation may be done in a variety of manners: select the method best suited to the nominal power of the appliances installed; and follow the local/national installation regulations of the country of use.

**1) Ovens with kW rating < 14 direct evacuation** into the oven's installation environment.



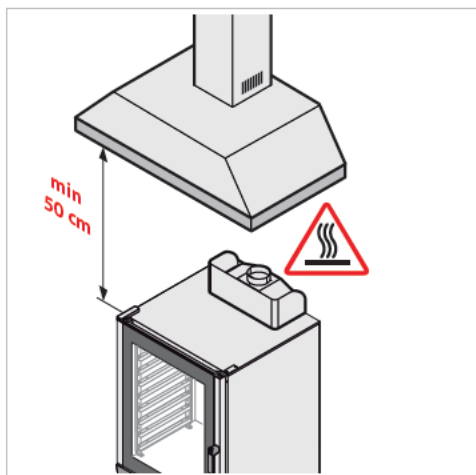
**2) Ovens with kW rating > 14 evacuation through an efficient natural ventilation flue.**

The ventilation flue must:

- have the same diameter ( $\phi D$ ) throughout its entire length;
- have an upright section ( $3\phi D$ ) above the ventilation elbow that is 3 times the diameter  $\phi D$ ;
- follow an upward trajectory at a minimum incline of 10%, and must incorporate no angles smaller than 90 degrees. The horizontal part (L) must not exceed 1.5 metres in length.



*We recommend a flue cover be installed on top of the external end of the flue, to prevent rainwater from getting into the oven and to minimise pressure drops caused by the Venturi effect, which can occur during strong air currents.*



**3) Ovens with kW rating > 14 evacuation by means of a hood of power and size best suited to the type of oven.**

The hood must be installed at least 50 cm from the exhaust pipe: smaller distances could cause toxic unburnt gas to form.

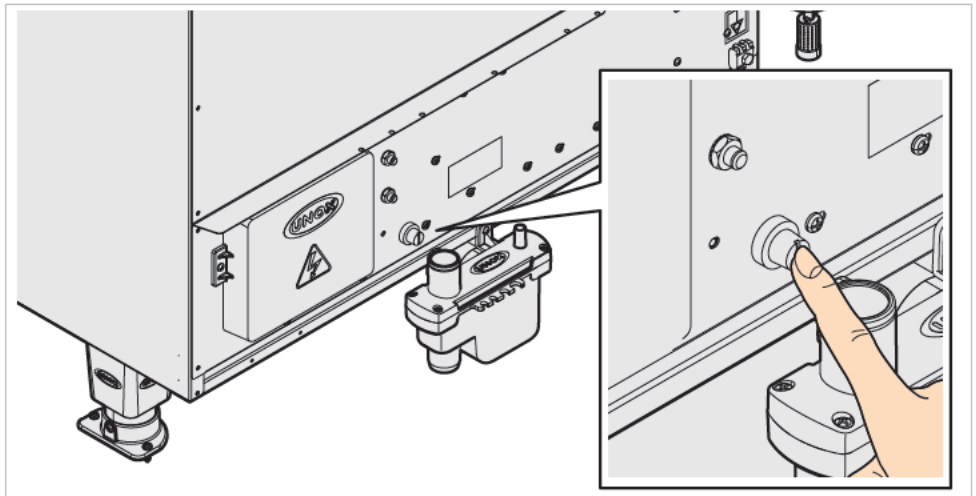


**Exhaust gases may heat up to 500°C. Do not use exhaust pipes made of aluminium or materials not resistant to these temperatures.**



**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 exhausts.**

## Reset procedure of the oven (reserved for service calls)

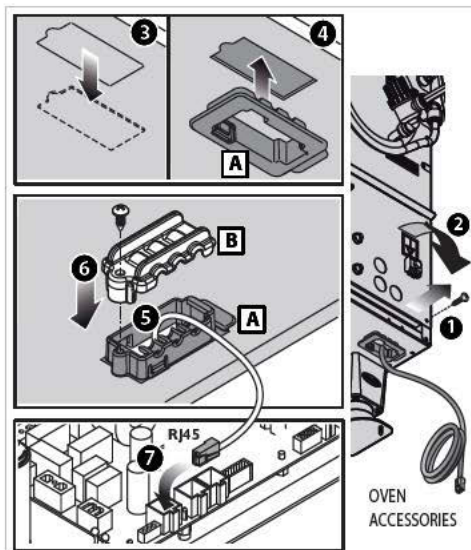


To restore the functions of the oven use the reset button as shown (reserved for the Service).



## Connecting stacked appliances (MAXI.Link)

### Connecting appliance with RJ45 cable

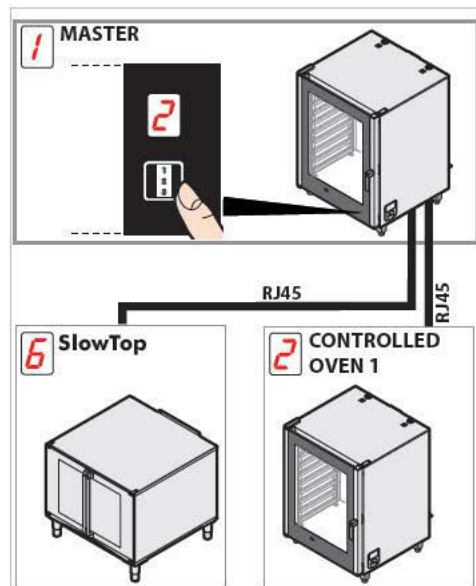


Follow the instructions of the accessory packaging for information on how to install and manage them.

All the **ChefTop** and **BakerTop**™ ovens are factory prepared to be connected together or to accessories (prover, cooker hood, osmosis system, etc.). **The accessories connect to the oven by means of RJ45 connectors located on the back of the ovens, which automatically connect.**

- 1 Disconnect all appliances from the electricity mains.
- 2 Remove the rear panel of the top oven to access the power board of the MASTER oven. If the MASTER oven needs to be connected:
  - to an accessory: follow the instructions that are included with the packaging of the aforementioned.
  - a CONTROLLED oven:
- 3 Remove the pre cut sheet metal from the bottom of the CONTROLLED oven.
- 4 Insert the cable gland "A" grille in the hole;
- 5 Introduce the "C" end of the cable coming from the MASTER oven through the "A" grille.
- 6 Secure the cable by inserting the upper part of the "B" grille.
- 7 Insert the end of the cable in the proper female coupler found on the power board of the CONTROLLED oven.
- 8 Reassemble the rear oven panel.
- 9 Reconnect all the appliances to the electricity mains.

### Setting ovens as "MASTER" or "CONTROLLED"



When dealing with more than one UNOX oven, for practicality it is best to set one oven as main (MASTER) and the other as auxiliary (CONTROLLED).

The "CONTROLLED" oven and connected add-ons (i.e. prover, reverse osmosis kit, etc...see "Table E") can be managed from the "MASTER" oven control panel.

The **EFFICIENT.Power** technology cuts the baking station's power consumption of up to 33% by better exploiting distribution of electrical power.

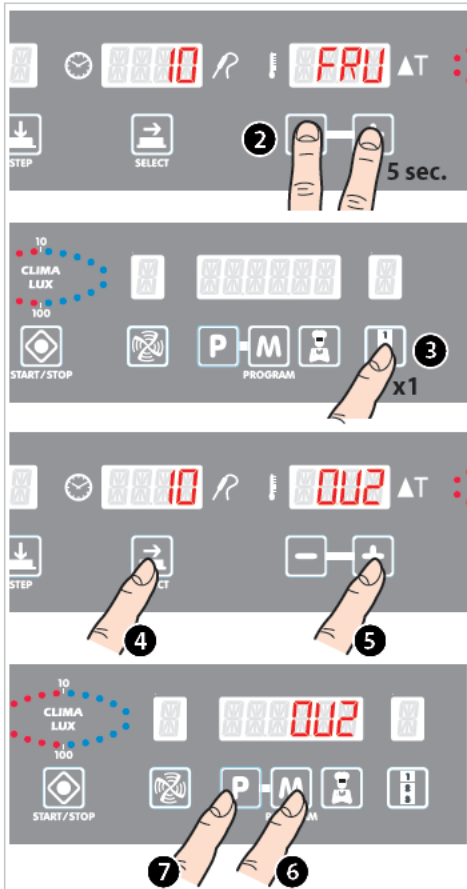


The standard ovens are configured as "MASTER". Maintain the ovens independent (all "MASTER") by not executing the following configuration and by not connecting them with the RJ45 cable. The ovens will not function if they are connected with the network cable without executing the setting procedure (message "NOANS" - no answer - on the screen).

**Table E**

No. appliances	BakerTop™ Range Devices
1	<b>BakerTop™</b> Oven - MASTER
2	<b>BakerTop™</b> Oven - CONTROLLED 1
3	-
4	-
5	-
6	Prover/ <b>SlowTop</b>
7	Reverse osmosis kit
8	Static oven - <b>DeckTop™</b>
9	<b>Ovex.NET</b>

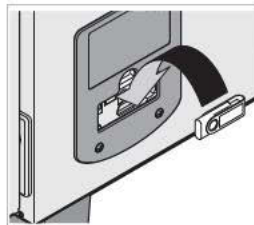
No. appliances	ChefTop™ Range Devices
1	<b>ChefTop™</b> Oven - MASTER
2	<b>ChefTop™</b> Oven - CONTROLLED 1
3	-
4	-
5	-
6	<b>SlowTop</b>
7	Reverse osmosis system
8	Static oven
9	<b>Ovex.NET</b>



- 1 Disconnect the RJ45 network cable that connects the ovens (see chapter **Connecting appliance with RJ45 cable** at page 40). If this is the first installation, the ovens are already independent.
- 2 Switch ON the oven that will be set as "CONTROLLED" (DO NOT initiate any cooking cycle such as cooking): use the control panel to enter the hidden menu by simultaneously pressing and holding for 5 seconds the buttons.
- 3 Press the button once the number 10 is highlighted on the time screen.
- 4 Repeatedly press the button until calling the "OU" parameter onto the screen.
- 5 Repeatedly press the button until the program screen displays the number "2" (see "Table E").
- 6 To save the assigned setting hold and press the button for 5 seconds until hearing the save confirmation signal.
- 7 Press the button to exit the hidden menu.
- 8 Disconnect the power cable from the "MASTER" and "CONTROLLED" ovens.
- 9 Connect the ovens with the RJ45 cable.
- 10 Reconnect the oven plugs and turn on the power at the same time on all ovens/appliances.



## UNOX.Link



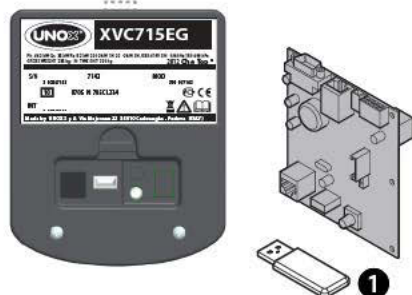
The ovens are fitted with an interface panel that is on the right side: this includes an oven reset button and a RJ45 connector (both reserved for field service). The USB flash drive is collected in the housing accessible from the panel, as shown in figure.

With simple operations, it is possible to easily install the **UNOX.Link XC262 - XC263 - XC264** optional kits that are useful to facilitate and monitor the use of the oven.

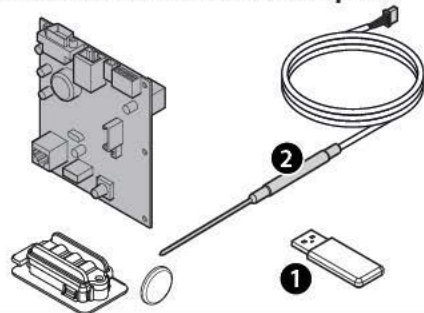
### Standard interface board



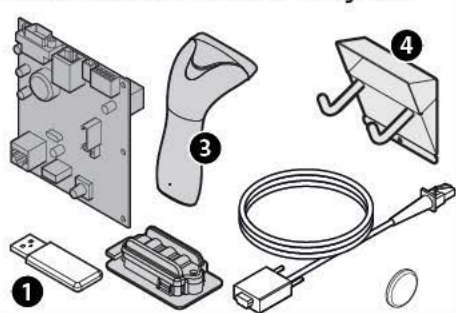
### UNOX.Link XC262



### UNOX.Link XC264 - SOUS-VIDE probe

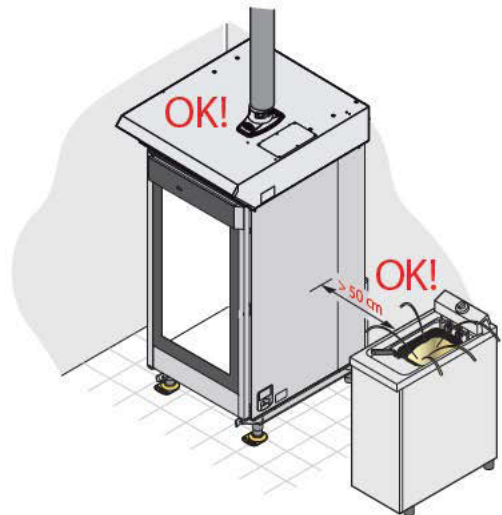
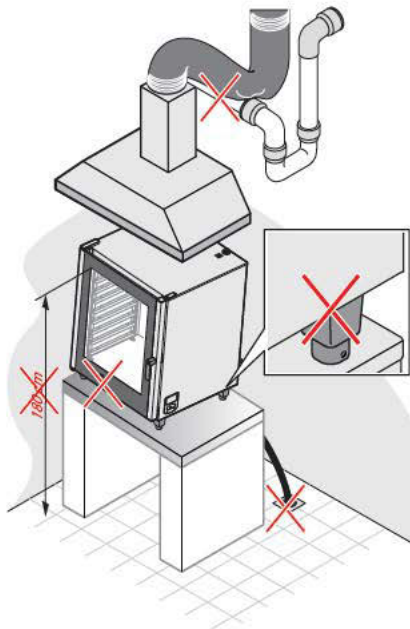
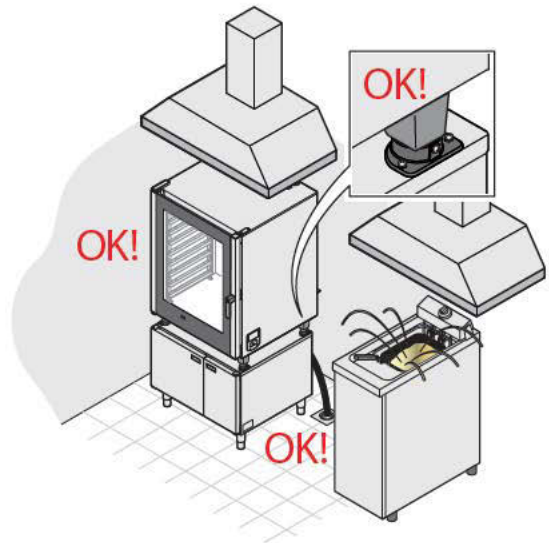
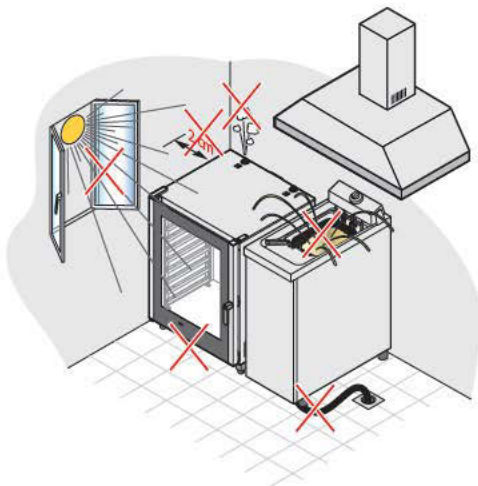


### UNOX.Link XC263 - Cook.Code system



- 1 USB flash drive
- 2 **SOUS-VIDE** probe (vacuum probe)
- 3 Bar code reader (**Cook.Code** system)
- 4 Support for bar code reader

## Examples of correct and incorrect installation





# INSTRUCTIONS FOR THE USER



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# INSTRUCTIONS FOR THE USER



**Before using the appliance:**

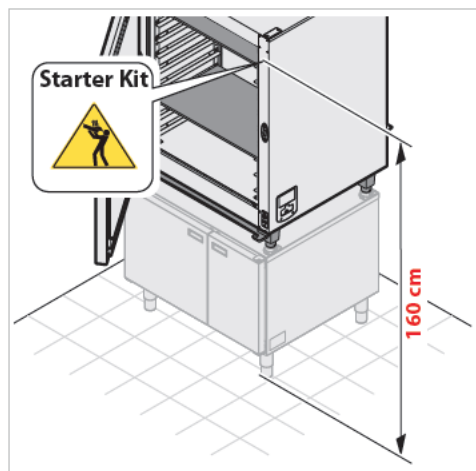
- make sure that you have a system conformity and use permit certificate that is issued by a UNOX authorised installer;
- carefully read chapter "Safety regulations" at page 5
- read the chapter "Forward" at page 4.







If cooking large amounts of greasy foods, place an empty tray without holes on the lowest grill holder of the oven. Alternatively, an appropriately sized container may be used.

## 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 74); 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, unless the "COOL" function has been selected, 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 or automatic cleaning 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 74).
- To avoid scalding, do not use loaded containers with liquids or cooking goods which becomes fluid by heating in higher levels than those which can be easily observed.



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.

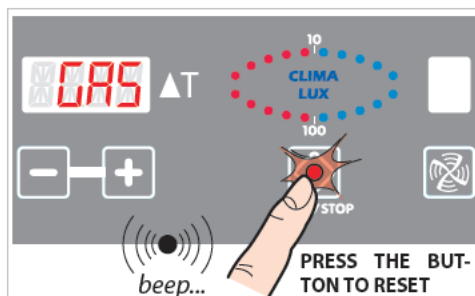
The names of the washing programmes and messages during washing appear on the screen in ENGLISH. To change the language, simultaneously hold down the buttons  and  for 5 seconds: the activated language will show on the "programme" screen and the oven will beep after a few seconds. To pass over to the next language, press the buttons  and  again for 5 seconds.

## 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.
- Use UNOX grills and trays; try to distribute food uniformly on these while avoiding stacking and excessive quantities.
- Always respect your oven's load instructions.



## Resetting of the gas flame ( ONLY FOR GAS OVENS)









The oven signals the extinction of the flame with the wording GAS on the screen, the flashing of the START/ STOP LED and a "beep" sound.

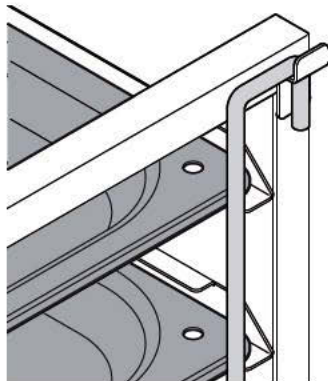
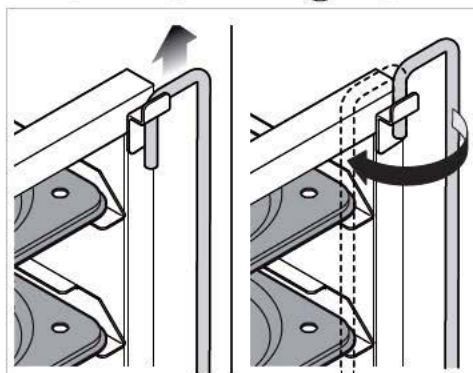
In case of signalling, look for the cause among the possible suggestions in **Table F**.

**Table F**

**Possible causes of a gas alarm**

Description	Troubleshooting
Air in the gas pipes (especially in the case of new installations).	Reset by pressing the button 
Presence of airflow or ventilation near the burner.	Remove any airflow that could interact with burner box support ensuring proper ventilation of the area as required by law. Reset by pressing the button 
No/little incoming gas pressure compared to that indicated on the "Technical data" (CHART A) data sheet attached to the appliance.	Hold down the button  for a few seconds to turn the appliance off and contact the Customer Assistance Service.
Adjustment of the injector and primary air does not comply with that indicated in <b>Table C</b> on page 28.	Hold down the button  for a few seconds to turn the appliance off and contact the Customer Assistance Service.
Igniter transformer damaged resulting in a lack of ignition.	Hold down the button  for a few seconds to turn the appliance off and contact the Customer Assistance Service; the damaged component will be replaced.
Communications failure with gas board.	
Gas valve damaged.	
Cable and/or flame detection spark plug interrupted.	
Flame control panel damaged.	
Humidity on the flame burner surface.	Hold down the button  for a few seconds to turn the appliance off and contact the Customer Assistance Service.

# Trolley loading and use ( only floor-standing trolley ovens)



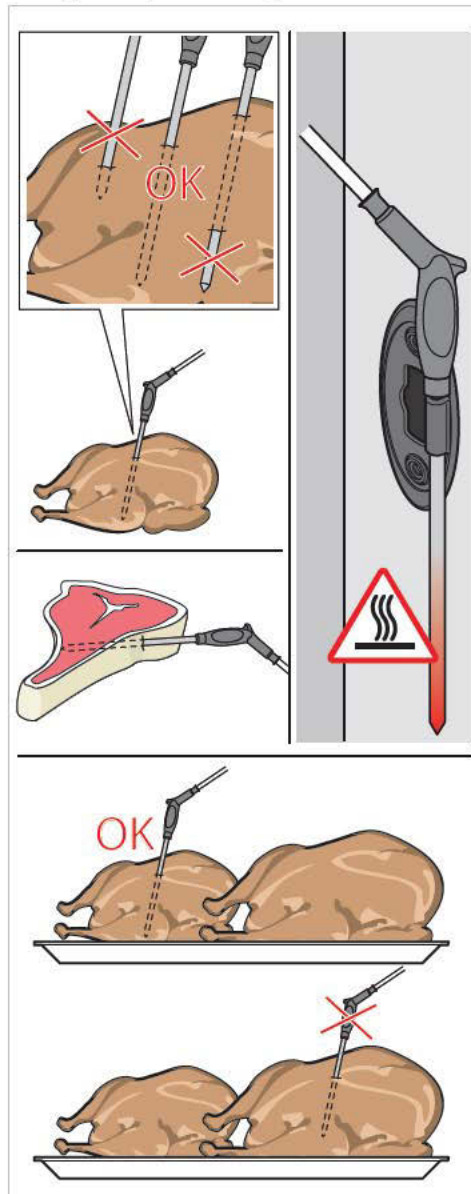
**Use only UNOX trolleys, trays and grills.**

- Load the trolleys without overloading them: it is normal for the trolley to be pushed downward and lower in height, depending on how full the trays are.
- The trolley is loaded into the oven using the bottom trolley guides.
- Lock the trays into place when moving the trolley as shown in the figure.
- Always lock the front wheel brakes into place after putting loads into the oven cavity and each time these are not to be moved.
- Be extremely careful when moving because the trays may contain boiling fluids that may spill or the trolleys may capsize (for example if moved across uneven or inclined floors or through doors).






## Core probe positioning





During the cooking cycle, the probe detects the temperature at the "core" of the product: it reaches the temperature set by the user when the product is perfectly cooked both on its surface and innermost portion.

The core probe must be poked deep into the food being cooked; make sure that the probe head reaches the product's "core" - the innermost portion - without piercing its way through. If the food you are cooking is rather thin, insert the probe parallel to the oven tray.

When dealing with several foods, insert the probe into the smallest product; take the product out of the oven once it has reached the target temperature and move the probe to the new smallest piece, thus starting the cycle anew (see chapter "**Setting cooking DURATION (time/with CORE probe)**" at page 53).

 The target core temperature depends on many variables: nature of the food, its size, etc. The user's experience will help to determine the proper value.

 Handle the probe with care because it is extremely sharp and, after use, the needle reaches high temperatures.

 Extract the probe from the food's core before taking out the trays from the oven, and set it on its external probe holder (never leave it dangling inside/outside the oven cavity!).  
Before extracting the tray check that the probe cable is not in the way.

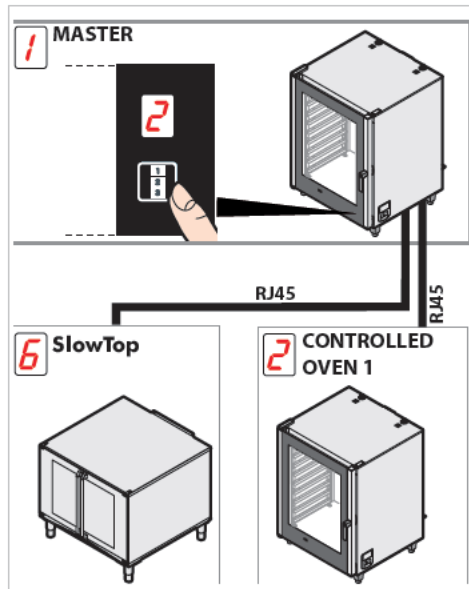
 **TYPE OF PROBES AVAILABLE**

**STANDARD PROBE:** this is mounted as a standard on all ovens except for the "POWER" ovens with code ending with "P" (e.g. XVC705EP). To use this, refer to this section.

**MULTI.Point PROBE:** is a standard built-in feature of "POWER" ovens with code ending in "P" (e.g. XVC705EP); it measures temperature in several points of the needle and the screen output is an average of all values taken. To use this, refer to this section.

**SOUS-VIDE PROBE (OPTIONAL):** detects the temperature only at the point of the needle: it is used when cooking vacuum-packed in bags that are suited to that type of cooking procedure. To use this, refer to the instructions contained in its packaging.

## “MASTER” ovens, “CONTROLLED” ovens and connected accessories




If you own more than one UNOX appliance, we recommend that a specialised technician:

- connect all appliance with an RJ45 cable;
- configure one of the ovens as main unit (MASTER) and the other oven as auxiliary (CONTROLLED).

This makes it possible to manage the interconnected "MASTER" oven, the "CONTROLLED" oven and all complementary appliances (e.g. provers) simply by acting on the control panel of the "MASTER" oven in lieu of each appliance.

The "MASTER" oven features direct use, while "CONTROLLED" oven or complementary appliances are en-

gaged by repeatedly pressing the  button until the corresponding number appears on the screen (see "Table E")

Parameter configuration and use of the "CONTROLLED" oven is the same as for "MASTER" ovens.

Any connected accessories (hoods and reverse osmosis kits) are independently managed by the oven control system that automatically runs these accessories in relation to actual needs.



*The control panels of the "CONTROLLED" oven are idle (non-operational) because they are all controlled by the "MASTER" oven control panel.*

*Oven status can be changed from "CONTROLLED" to "MASTER" if need be: this operation must only be performed by a specialised technician authorised by UNOX.*

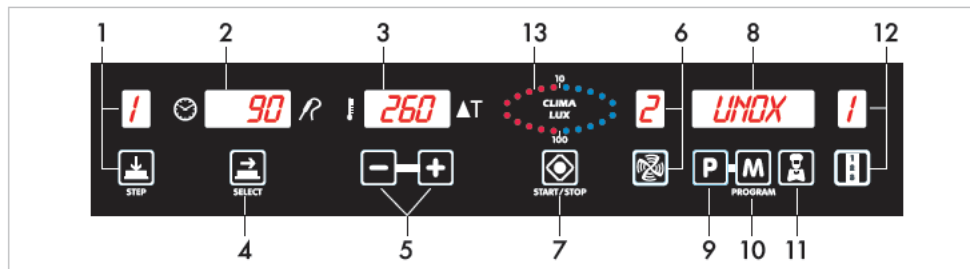
**Table E**

No. appliances	BakerTop™ Range Devices
1	BakerTop™ Oven - MASTER
2	BakerTop™ Oven - CONTROLLED 1
3	-
4	-
5	-
6	Prover/ SlowTop
7	Reverse osmosis kit
8	Static oven - DeckTop™
9	Ovex.NET

No. appliances	ChefTop™ Range Devices
1	ChefTop™ Oven - MASTER
2	ChefTop™ Oven - CONTROLLED 1
3	-
4	-
5	-
6	SlowTop
7	Reverse osmosis system
8	Static oven
9	Ovex.NET



## Use

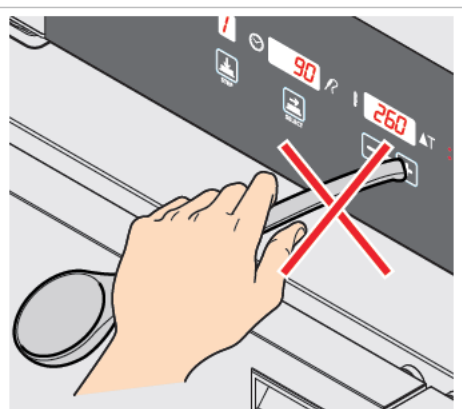
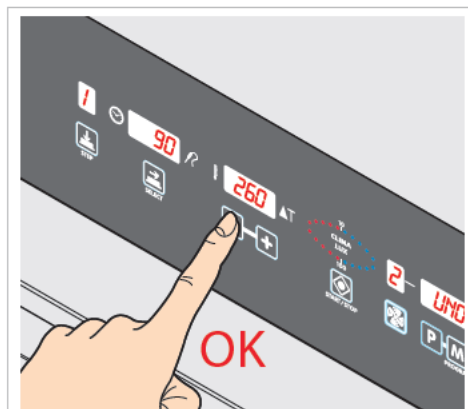


- Press repeatedly to select the 9 STEPS: the screen displays the STEP in use.
- The screen displays the time or core probe temperature set.
- The screen displays the set cavity temperature or Delta "T".
- Press the button repeatedly to select the parameters to set (temperature, cooking duration, etc...).  
The active parameter is indicated by the blinking corresponding icon:
  - cooking time shown on screen as hours: minutes
  - core probe temperature shown on screen as °C
  - cavity probe temperature shown on screen as °C
  - temperature Delta "T" (difference between cavity and core probe temperatures) shown on screen as °C
- Increases/decreases values shown on screen.
- Sets the airflow speed shown on screen.
- Switches on the appliances, starts/stops the cooking cycle.  
The lit icon means that the oven is on.
- Programming screen.
- Programming button (for details see page 57)
- Saves set programs.
- Programming button (for details see page 57)
- MAXI.Link** - Controls the ovens and complementary appliances connected to the ovens: the screen shows the number of appliances in use.
- CLIMA LUX** - Repeatedly pressing the left/right buttons controls steam input (**STEAM.Maxi™**) or humidity extraction from the cavity (**DRY.Maxi™**).

The control panels 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 failure.



## Basic notions

The appliances 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 or core temperature by means of core probe (the two parameters reciprocally exclude each other);
- oven cavity temperature or Delta "T" (Delta "T" can be set only if the core probe is used);
- **CLIMA LUX** (percentage of oven cavity steam input/release - **STEAM.Maxi™** - **DRY.Maxi™**);
- airflow speed.

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

**PROGRAMMED** mode makes it possible to:

- save, with a user given name (up to 50 letters), up to 99 cooking cycles (programmes) for use in successive cooking sessions;
- use special functions (cleaning, "COOL", etc.);
- use pre-set cooking programmes.

Each cooking cycle comprises **10** steps:

- **"PRE" PHASE**: initial preheating (only in programmed operation mode);
- **STEPS 1 ...9**: up to 9 cooking steps, each characterized by different cooking parameters. Cooking does not necessarily require all nine STEPS: set only those required.

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

### Ex. COOKING CYCLE

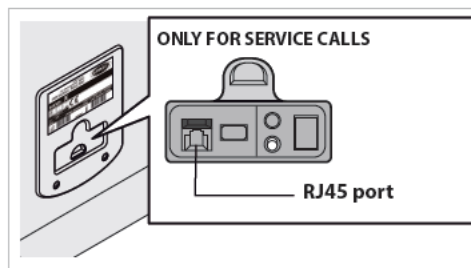


- When the oven is connected to the power supply, the control panel switches on automatically.



- Button functions  
single 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 (e.g. 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.



As standard on the right side of the oven, there is a safety thermostat reset and a RJ45 connector. These are both reserved for specialised technicians during assistance service.



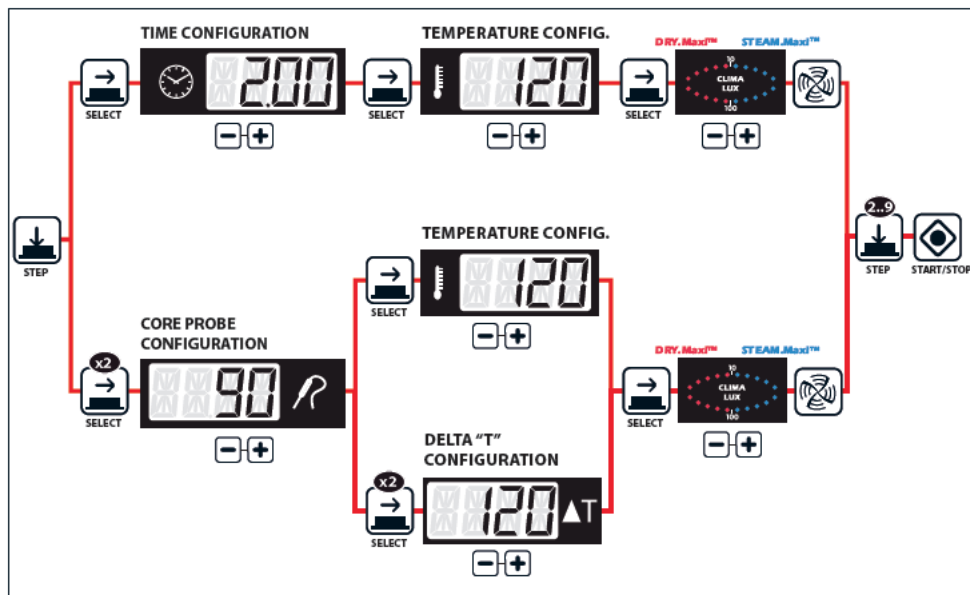
Upon request, optional **UNOX.Link XC262, XC263** and **XC264** kits are available. These are useful in facilitating and monitoring the use of the oven: Contact UNOX for more information.



If the oven's sound signal is too low, UNOX recommends installing its Buzzer kit to increase the volume; the kit can be installed at any moment by a specialised technician.



## MANUAL mode



Pressing the button moves from one STEP to the next; the current STEP is shown on the screen "1".



Pressing the button moves from one configuration parameter to the next; the parameter in use is displayed by blinking icons, the set values are shown on their relative screens.



cooking time shown on screen as hours: minutes



core probe temperature shown on screen as °C



cavity probe temperature shown on screen as °C



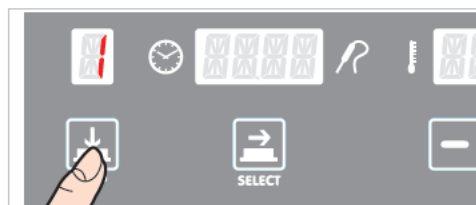
temperature Delta "T" (difference between cavity and core probe temperatures) shown on screen as °C


The parameters displayed depend on the choices you make (for example, the Delta "T" function cannot be used for cooking if STEP duration was set in relation to time instead of using the core probe).

## PREHEATING

Preheating cannot be set in MANUAL mode.

## STEP SELECTION



- 1 Press the  button;
- 2 the number of the STEP in use appears on screen "1" (up to a maximum of 9 STEPS).

## SETTING COOKING DURATION (TIME/WITH CORE PROBE)

Cooking duration can be set by establishing:

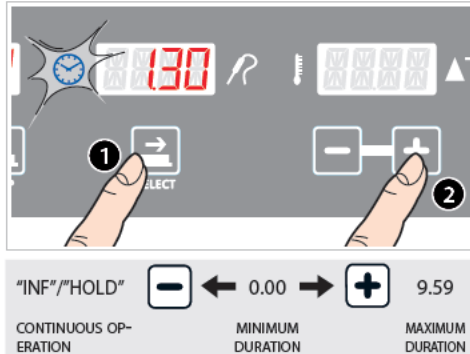
- cooking TIME (e.g. 1:30 min.) or
- the CORE TEMPERATURE detected by the probe (e.g. 80°C).



The two values reciprocally exclude each other: selecting the time in the same STEP excludes the core temperature parameter and vice-versa. The following can be set for a multi-STEP cooking process:

- all STEPS with TIME parameters;
- a single STEP managed by the CORE TEMPERATURE, with the ability to repeat it several times
- starting STEPS with TIME parameters + last STEP (which can be repeated) controlled by CORE TEMPERATURE

### SETTING OF COOKING TIME



- 1 Press the button button repeatedly until:



blinks to set the TIME

-> the parameter is activated and can be adjusted only when the icon blinks.

- 2 Set the desired value by pressing the buttons



The values set will be shown on the screen as hours:minutes.



time configuration

- 3 The STEP ends when the time set has elapsed, automatically moving on to the next step (if set).



#### "INF"/"HOLD" (Continuous mode)

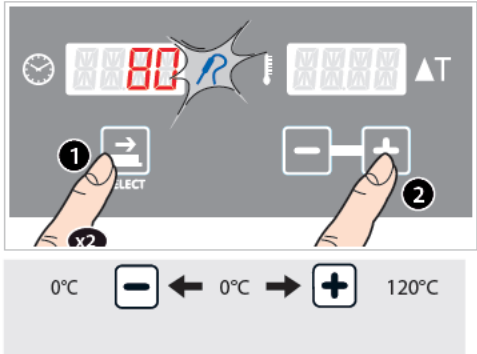
The oven is in continuous mode until the user manually intervenes:

STEP 1 -> set the parameter on "INF" (infinite). The temperature depends on the parameter set with the dedicated parameter (see next section).

STEP 2...9 -> set the "HLD" (HOLD) parameter.

The temperature is kept steady at 70°C with speed P (pulsed): both values can be modified.

### SETTING OF A CORE TEMPERATURE



- 1 Press the button button repeatedly until:



to set the parameter with the PROBE

-> the parameter is active and can be adjusted only when the icon blinks.

- 2 Set the desired value by pressing the buttons



The values set are shown on the screen as °C.



probe configuration

- 3 Insert the probe into the core of the smallest piece to be cooked. The oven stops its cooking cycle and issues a sound signal when reaching the set core temperature.

If you must re-start cooking, do as follows within 40 seconds of the sound signal:

- open the door;
- extract the probe from the cooked "pilot" product;
- take out all products similar in size to the "pilot" from the oven, which will be ready;
- insert the probe into the smallest remaining product;
- close the door and press the button: the oven will start again with the same core temperature: if you want to change this temperature, press the buttons





## SETTING COOKING TEMPERATURE (WITH TEMPERATURE WITH DELTA "T")

Cooking temperature can be set by establishing:

- an oven cavity TEMPERATURE (e.g. 220°C)

or

- A DELTA "T" (only if the CORE PROBE TEMPERATURE parameter has been previously set).

### Delta "T" mode

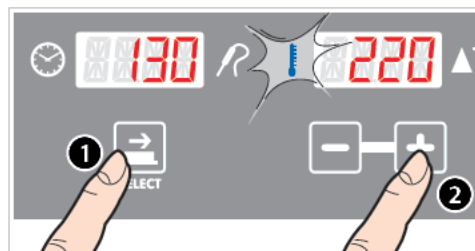
Blast chiller cavity temperature –  
temperature measured by the core probe =

Delta "t" value to be set



The two values exclude each other: Delta "t" will be excluded if selecting the oven cavity parameter and vice-versa.

### SETTING OF A CAVITY TEMPERATURE



- 1 Press the button button repeatedly until:

to set a CAVITY TEMPERATURE

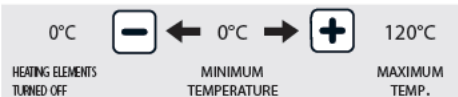
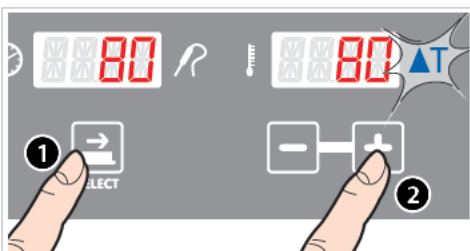
-> the parameter is active and can be adjusted only when the icon blinks.

- 2 Set the desired value by pressing the buttons

. The values set are shown on the screen as °C.

set temperature

### SETTING A DELTA "T"



- 1 Press the button button repeatedly until:

to set a DELTA "T"

-> the parameter is active and can be adjusted only when the icon blinks.

- 2 Set the desired value by pressing the buttons

. The values set are shown on the screen as °C.

set Delta "t"

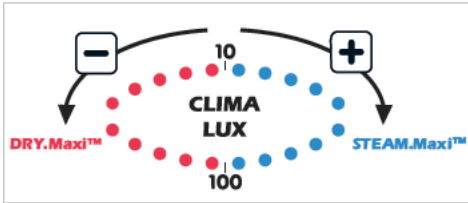
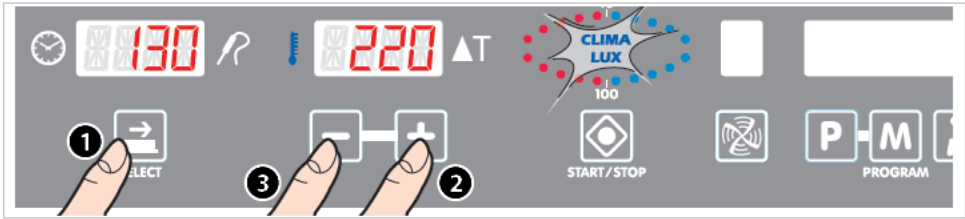


To obtain an oven start-up delay or to pause the oven for a certain time (useful for leavening) set "PAU" (PAUSE) on the "cooking temperature" parameter and the pause duration with the "cooking time" parameter (see previous section).



If the core probe reaches the set temperature (section "SETTING COOKING TEMPERATURE (WITH TEMPERATURE WITH DELTA "T")") the step is completed even if the Delta "t" has not reached the correct value.

# SETTING CLIMA LUX (DRY.Maxi™ AND STEAM.Maxi™)



## DRY.Maxi™

The patented **DRY.Maxi™** technology makes it possible to quickly extract all the humidity from the oven cavity, whether it was released by the products in the oven or generated by the **STEAM.Maxi™** system in a previous cooking step.

## STEAM.Maxi™

The patented **STEAM.Maxi™** technology generates steam inside the oven cavity at a starting temperature of 48°C.

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

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

While cooking, the product naturally releases a certain percentage of humidity: no steam will be produced by the oven if the percentage matches the value set by the user.

The oven cavity internal climate setting is indicated by the **CLIMA LUX** ellipse and is set using the



The 10 BLUE LEDs indicate the percentage of target humidity inside the oven cavity (**STEAM.Maxi™**).

The 10 RED LEDs indicate the drying percentage inside the oven cavity (**DRY.Maxi™**).



The two systems cannot be used together. Setting the parameter is optional, if left un-set, the oven resorts to convection cooking.

1 Repeatedly press the button until the “CLIMA LUX” message blinks-> the parameter is active and can be set only if the message blinks.

2 To INPUT steam into the oven cavity (**STEAM.Maxi™**) press the button repeatedly un-

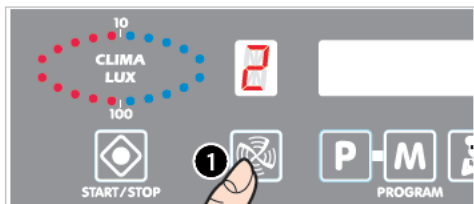
til setting the desired humidity (BLUE LEDs - from 10% to 100%). The oven automatically engages steam cooking mode for cooking temperatures below or equal to 130° and with a 100% humidity.

3 To RELEASE steam from the oven cavity (**DRY.**

**Maxi™**) press the button repeatedly until setting the desired humidity (RED LEDs - from 10% to 100%).




## SETTING THE AIRFLOW SPEEDS (AIR.Maxi™)



### Pulsed mode

The pulsed mode switches off the motor as well as the resistors when the set temperature has been reached. The fan rotation direction is reversed each time the motor is switched on.

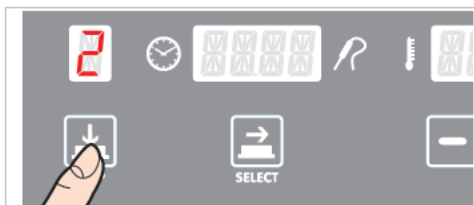
The motor rotation speed and their work modes can be set by pressing the  button (with(out) reverse rotation). Speed 6 is the default value when the button is first pressed, while repeated pressing sets the speed to 5, 4, 3, 2, 1 and P.

The set speed appears on screen "6":

The speed values at 150°C are:

- speed 1 - 750 rpm. WITHOUT INVERSION
- speed 2 - 1000 rpm. WITHOUT INVERSION
- speed 3 - 1400 rpm. WITHOUT INVERSION
- speed 4 - 1400 rpm. WITH INVERSION
- speed 5 - 2000 rpm. WITH INVERSION
- speed 6 - 2700 rpm. WITH INVERSION
- speed P - 1000 rpm. PULSED

## SELECTING AND SETTING THE NEXT STEPS (OPTIONAL)



The appliance automatically passes from one STEP to the next.

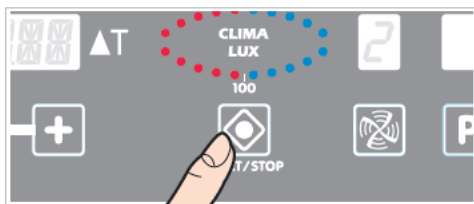
Cooking does not necessarily require all nine STEPS available: set only those required.


To set step 2:

- 1 press the  button;
- 2 the number "2" APPEARS ON SCREEN.


Set the various parameters (duration, temperature, etc...) as described in the previous sections. If necessary, select and set the following STEPS in the same manner.


## COOKING START/STOP/REPEAT - OVEN SHUT-DOWN




Press and hold the  button for 2/3 seconds to interrupt the cooking cycle in advance.

Having set the STEPS desired:

- 1 If using a cooking cycle that requires a core probe, poke it into the product to cook; press the  button to start the cooking cycle.
- 2 The sound emits a sound signal for 15 seconds and the display blinks for about 45 seconds after the oven ends its cooking cycle. If at this time the following buttons are pressed:

 -> the oven starts-up again using the same parameters as the previous cooking cycle;

 -> the oven switches-off and the cooking parameters are deleted.

## PROGRAMMED Mode



### LAST PROGRAM

APPEARS ONLY IF A MANUAL PROGRAMME WAS ENGAGED



P01  
...  
P99

POSITION OF PROGRAMMES SAVED BY THE USER



### RESUME

APPEARS ONLY IF A PROGRAMME IS INTERRUPTED



### ChefUnox - BakerUnox

STEAM - PAN FRY - GRILL - FAKIRO  
GRILL BAKE - BAGUETTE - PIZZA -  
MULTITIME - Pollo® - ROASTING  
CRISPY ROAST - NIGHT ROAST  
BRAISE - +3 REGEN



ACM01  
...  
ACM20

POSITIONS OF PROGRAMMES SAVED BY THE USER WITH ADAPTIVE.Clima-technology



### COOL



### PURE



### PUMP LOADING

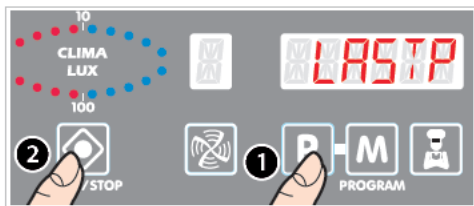


HOOD WASHING  
LONG WASHING  
MED WASHING  
SHORT WASHING  
QUICK WASHING  
H2O WASHING

CLEANING PROGRAMME



## LAST PROGRAM (REPEATS A PREVIOUS COOKING CYCLE)



This function fully repeats the last cooking cycle performed (only if performed in manual mode).

- 1 At the end of the executed cooking cycle, press the **P** button -> the message "LAST PROGRAM" appears on screen "8".
- 2 Press the **STOP** button -> the last cycle executed starts.

## RESUME (RESUMES AN INTERRUPTED COOKING PROCESS)

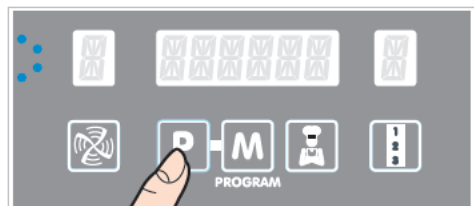


If a cooking programme was interrupted in advance (in manual or programmed modes) this function will restart from the precise stop point while maintaining the same parameters set.

- 1 Press the **P** button until screen "8" displays the message "RESUME".
- 2 Press the **STOP** button: the last cooking cycle will resume.

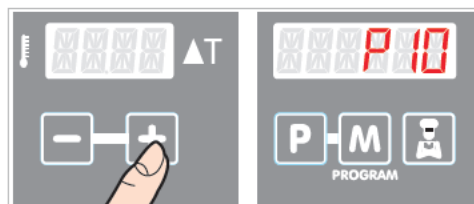
## P01->P99 (COOKING PROGRAMME SAVE)

### Access to the program menu



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

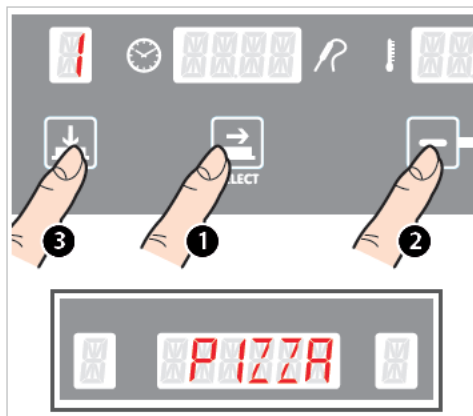
### Assigning program position



Pressing the **-** **+** buttons repeatedly selects from positions P01 to P99 for programme storage.

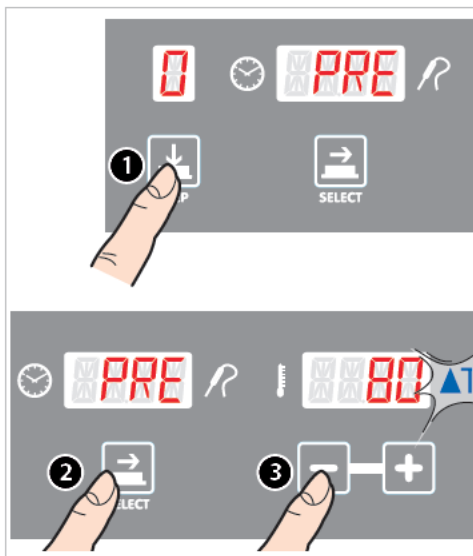
The selected position is visualized on screen "8".

## Assigning a name to a programme



- 1 Press
- 2 Use the buttons to input the 1st letter of the programme name. Press again and use the buttons to select the 2nd letter. Repeat the same operation for all successive letters (up to a maximum of 50 letters).
- 3 To end letter input, press the button and check the name entered:  
 if correct, press the button to access the cooking parameters settings;  
 if incorrect, press the button to correctly input the letters.

## Setting cooking parameters of a program



### PREHEATING

- 1 Press the button repeatedly until the number "0" appears on screen "1" and the message "PRE" on screen "2".
- 2 Pressing the button repeatedly select whether to set preheating in relation to:  
 the CAVITY TEMPERATURE  
 the function Delta "T" (difference between preheating temperature and that of the 1st cooking STEP)  
 -> **only when the icon blinks is the parameter active and adjustable.**
- 3 Press the buttons to set the target value.

### DURATION, TEMPERATURE, CLIMATE, FAN SPEED

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

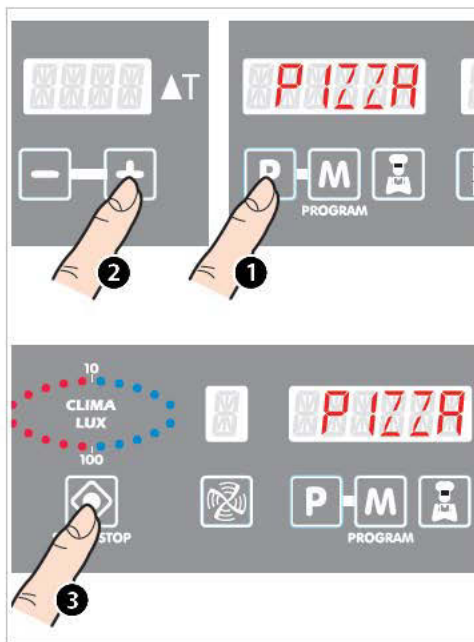
## Saving the set program



Hold the button until hearing the long "beep" sound.  
 The program has now been saved.



## Recalling and starting a saved program



- 1 Press the **P** button.
- 2 press the **-** **+** buttons until the target program appears on screen "8".
- 3 start it by pressing the **START/STOP** button.

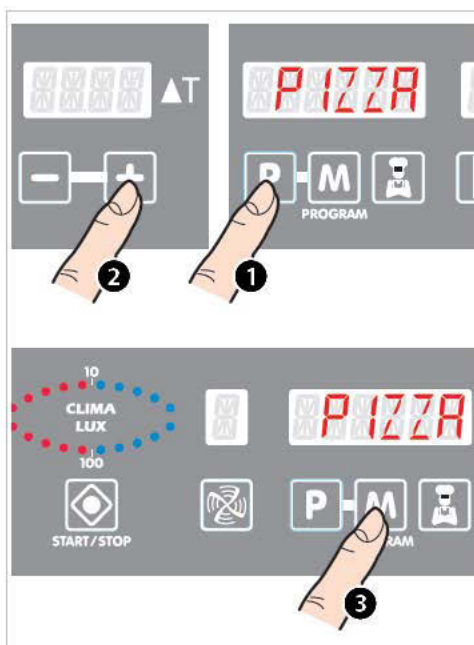
The oven beeps to signal cooking phase end.

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



When a saved cooking program is started, the oven preheats automatically to the set preheating temperature. The oven emits an acoustic signal after preheating is complete. After placing foods inside the oven cavity and closing the door, the display shows the values set for the first cooking STEP and the cooking program is automatically started.

## Modifying the parameters of a set program

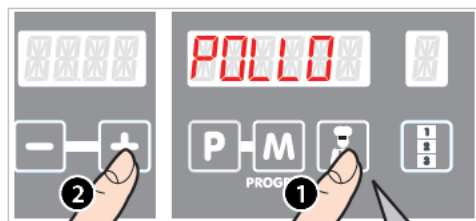


- 1 Press the **P** button .
- 2 Use **-** **+** buttons to call to screen the program to modify.
- 3 Set the program parameters as fully explained in the chapter "Manual Operation".
- 4 Hold the **M** button until hearing the long "beep" sound. Now the modified parameters have been saved.

## ChefUnox - BakerUnox (PRE-SET AUTOMATIC PROGRAMMES)

The oven comes with a library of pre-set automatic programmes for cooking specific foods (see **Table of pre-set programmes: description** on page 64).

Select the various programmes to cook an endless variety of foods: some programmes will allow to customise different parameters to satisfy personal tastes (refer to the table below).



### Use pre-set programmes

- 1 Press the button
- 2 Use the button to select the desired programme.
- 3 If the selected programme allows to change its parameters (refer to the table below), if necessary, change them by proceeding as described below in sections **A**, **B**, **C** **D**.

STEAM	(only <b>ChefUnox</b> )
PAN FRY	(only <b>ChefUnox</b> )
GRILL	(only <b>ChefUnox</b> )
FAKIRO GRILL	(only <b>ChefUnox</b> )
BAKE	( <b>Chef/BakerUnox</b> )
BAGUETTE	(only <b>BakerUnox</b> )
PIZZA	( <b>Chef/BakerUnox</b> )
MULTITIME	(only <b>ChefUnox</b> )
<i>Pollo</i> ®	(only <b>ChefUnox</b> )
ROASTING	(only <b>ChefUnox</b> )
CRISPY ROAST	(only <b>ChefUnox</b> )
NIGHT ROAST	(only <b>ChefUnox</b> )
BRAISE	(only <b>ChefUnox</b> )
+3 REGEN	(only <b>ChefUnox</b> )

### Table of pre-set programmes: parameters

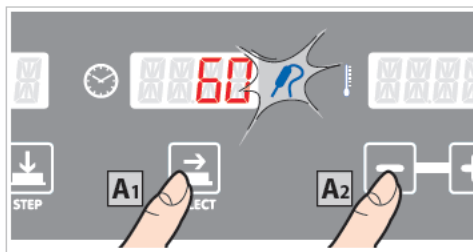
PRE-SET programmes	Pro-ref.	PARAMETERS THAT CAN BY MODIFIED	PRE-SET PARAMETERS
<b>+3 REGEN</b>	<b>A</b>	Core probe temperature	65°C
<b>FAKIRO PIZZA</b>	-	parameters cannot be changed	-
<b><i>Pollo</i>®</b>	<b>B</b>	Cooking time	15 minutes
<b>BAGUETTE</b>	<b>B</b>	Cooking time	15 minutes
<b>ROASTING</b>	<b>A</b>	Core probe temperature	56°C
<b>CRISPY ROAST</b>	-	parameters cannot be changed	-
<b>NIGHT ROAST</b>	<b>A</b>	Core probe temperature	54°C
<b>BRAISE</b>	-	parameters cannot be changed	-
PROGRAMMES PRE-SET MULTITIME	ref.	ADJUSTABLE PARAMETERS	PRE-SET PARAMETERS
<b>STEAM</b>	<b>E</b>	Setting time on timers 1 to 9	-
<b>GRILL</b>	<b>E</b>	Setting time on timers 1 to 9	-
<b>FAKIRO GRILL</b>	<b>E</b>	Setting time on timers 1 to 9	-
<b>PAN FRY</b>	<b>E</b>	Setting time on timers 1 to 9	-
<b>MULTITIME</b>	<b>C D E</b>	Setting time on timers 1 to 9 Cavity temperature, <b>CLIMA LUX</b> , airflow speed	-
<b>BAKE</b>	<b>E</b>	Setting time on timers 1 to 9	-



## Modify pre-set programmes (if possible)

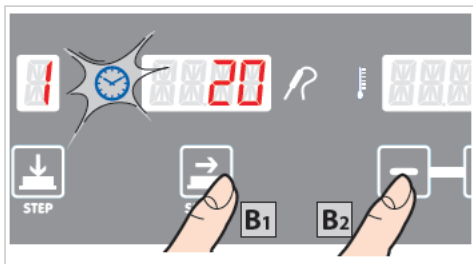
### A Adjusting the core temperature

- press the button the icon will start to flash;
- set the desired value again by pressing the buttons then pass to section 4 on the following page.



### B Changing cooking time

- press the button the icon will start to flash;
- set the desired value again by pressing the buttons then pass to section 4 on the following page.



### C Cavity temperature and CLIMA LUX

- repeatedly press the button until the icon of the parameter to be changed flashes:



: allows to change the cavity temperature



: allows to change the climate

- Set the desired values again with the buttons ; then pass to section 4 on the following page.

The cavity temperature and the CLIMA LUX set are maintained both during the pre heating phase and during the cooking phase until the timer sounds.

### D Airflow speed

- Repeatedly press the button until the desired airflow speed appears on the corresponding screen; then pass to section 4 on the following page.



### PERMANENT SAVING OF CHANGED PARAMETERS

Variations to parameters are kept for subsequent cooking only if saved otherwise they are only applied to the current cooking.

To **permanently** save the changes:

**POLLO - +3 REGEN - BAGUETTE - ROASTING - NIGHT ROAST:**

after having changed the parameters, press the button for 5 seconds (the completed saving is confirmed with an acoustic signal).

The pre-set programmes have been **PERMANENTLY** changed.


### MULTITIME:

after having changed the parameters, press the button for 5 seconds, the oven prompts to enter a **NEW** name for the programme (the pre-set **MULTITIME** programmes cannot be changed permanently).

Enter it as described in paragraph "Assigning a name to a programme" on page 59. After entering, the **NEW** programme is stored in the programming menu.

To use it again, follow the procedure described in paragraph "Recalling and starting a saved program" on page 60.

## Set pre-set programmes





Start the programme by pressing the button  a

preheating phase starts immediately.

The oven emits an acoustic signal after pre-heating is complete. Inset the foods in the oven cavity, if the programme allows (see **Table of pre-set programmes: description** on page 64), insert the core probe deep into the foods to be cooked. The pre-set cooking programme automatically continues after the food is inserted and door is closed.

### E Setting of timers from 1 to 9 (only for pre-set MULTITIME programmes)

Both during the preheating and cooking, the pre-set MULTITIME programmes allow to set up to 9 times: the timer number, which is usually visible on the screen above the STEP button, is generally associated to the number of the tray entered in the oven.

To set a timer, press the button , the icon  will start to flash and it will be possible to set the time desired by pressing the buttons  .

the timers will start to work only after preheating is completed and they all decrease together to keep the various cooking times together.


Each time a timer ends, the oven will flash its number on the screen, the cavity light flashes and the oven beeps until the door is opened to remove the tray.

When all timers are completed, the oven continues to work indefinitely so that it is possible to enter a new tray and start a new timer at any time.


## Locking pre-set programmes

The pre-set programmes are completed at the expiry

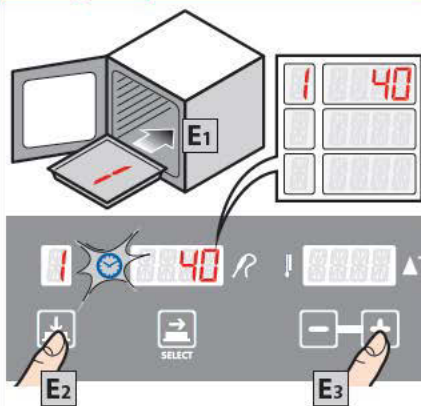
of the time pre-set in the factory or set (if the parameter was modifiable). If you want to stop the program,

press the button .

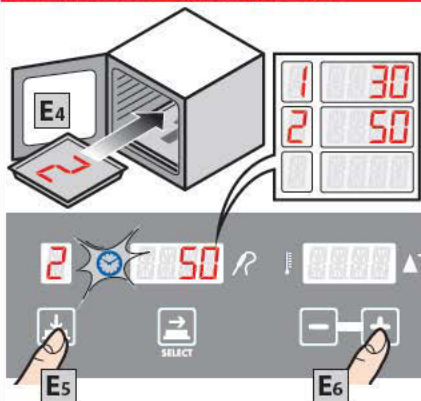
On the other hand, the MULTITIME pre-set programmes continue to work indefinitely and must be

stopped by pressing the button .

### entering of tray "1"



### 10 minutes later -> entering of tray "2"



### 20 minutes later -> entering of tray "3"

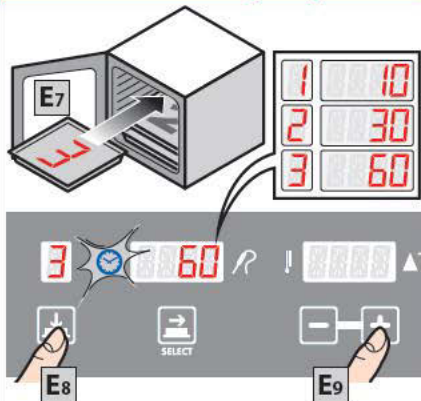




Table of pre-set programmes: description

PROGRAMMES		COOKING...	Cooking/Baking ESSENTIAL recom- mended	NOTE
MULTITIME	<b>STEAM</b>	Steamed vegetables, hard-boiled eggs, steamed rice...		
	<b>PAN FRY</b>	Vegetables, meat, pan-fried fish, bread coated foods		
	<b>GRILL</b>	Vegetables, meat and fish from cold grill		
	<b>FAKIRO GRILL</b>	Vegetables, meat and fish preheating the grill in oven		Preheat the tray for at least 5 minutes at a temperature above 230°C.
	<b>BAKE</b>	Baked goods		
	<b>BAGUETTE</b>	Baguette and other similar types of bread		modifiable parameter: time
	<b>FAKIRO PIZZA</b>	Pizza and focaccia bread		Preheat the tray for at least 5 minutes at a temperature above 230°C.
	<b>MULTITIME</b>	Several products requiring different cooking times (simultaneous cooking)	-	modifiable parameters: cavity temperature, <b>CLIMA LUX</b> , airflow speed
	<b>Pollo®</b>	Chicken, fowl, game		modifiable parameter: time
	<b>ROASTING</b>	Roast meat		modifiable parameter: core probe temp.
	<b>CRISPY ROAST</b>	Roasted meat with crust		
	<b>NIGHT ROAST</b>	Roast meat (overnight)		modifiable parameter: core probe temp.
	<b>BRAISE</b>	Braising and stewing meats		
	<b>+3 REGEN</b>	Restoring from 3°C	-	modifiable parameter: core probe temp.



use of the core probe is **COMPULSORY** with this programme



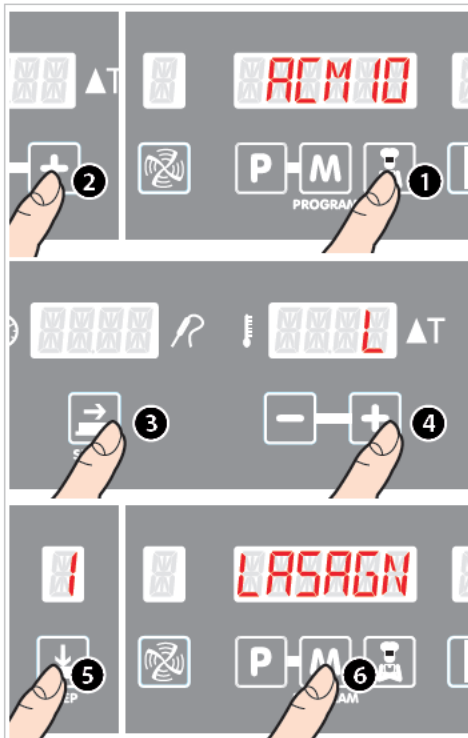
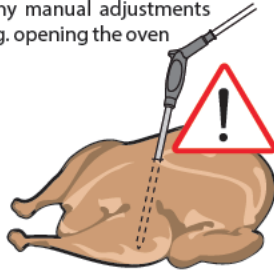
use of the core probe is **OPTIONAL** with this programme

**ACM01->ACM20 (SAVING COOKING PROGRAMMES WITH ADAPTIVE.CLIMA)**

This technology allows the oven to constantly control all cooking parameters (temperature, real humidity level in the cavity, etc.).

Therefore, the oven is able to recognise the amount of food loaded into it and consequentially adjusts the parameters of the programme selected in function of the actual load.

For example, given that each product releases steam naturally, the amount of steam input into the cavity (**STEAM.Maxi™**) varies in relation to oven load (larger the load -> less steam produced by the oven). The **ADAPTIVE.Clima** technology makes it possible to save cooking cycles performed, including the effects of any manual adjustments made by the user (e.g. opening the oven door).



**SAVING COOKING CYCLES**

**A** Carry out a "PILOT" programmed or manual cooking cycle, setting the most adequate parameters for the products at issue. Remember to insert the probe into the food's core even if not required by parameters set;

(for more details see chapter "**PROGRAMMED Mode**" at page 57 or chapter "**MANUAL mode**" at page 52).

**B** Check the results of the "PILOT" cooking cycle when cycle is complete:  
**IMPERFECT RESULTS->** DO NOT save the programme, repeat after adjusting cooking parameters until obtaining desired result.  
**PERFECT RESULT->** save using **ADAPTIVE.Clima** technology, see point **C**.

**C** Saving procedure:

- 1 press the button;
- 2 repeatedly press the button until the screen displays the number of the memory (from ACM01 to ACM20) on which the "pilot" cooking process will be saved;
- 3 press the button;
- 4 use the buttons to select the 1st letter of the name assigned; press the same buttons again to select the 2nd letter; repeat for all successive letters;
- 5 after entering the name, press the button;
- 6 press and hold the button for 5 seconds to store the program in the memory (after 5 seconds a confirmation beep will sound).

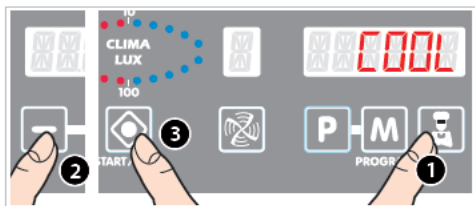
**It is not possible to modify any parameters of a stored ADAPTIVE.Clima programme.**

**ACCESSING SAVED PROGRAMMES**

- 1 press the button;
- 2 select the **ADAPTIVE.Clima** programme desired by repeatedly pressing the buttons;
- 3 start the programme by pressing the button.



## COOL (OVEN CAVITY COOLING FUNCTION)



During "COOL" mode (oven cavity cooling) the appliance also functions while the door is open. Do not remove or touch the protective fan casing, the fans and the heating elements while the appliance is on and until complete cooling.



### How the function works

The function makes the fans start at maximum speed: when the temperature in the cavity drops below 50°C, the fans automatically stop for two minutes.

If, during this two minute wait:

- the temperature exceeds 55°C, the fans start again (without waiting the end of the two minutes) and work until the temperature drops below 50°C again.
- the temperature always remains below 55 °C, the oven beeps and the programme stops automatically.

The "COOL" function cools the oven cavity only by running the fans.

During operation it is advisable to open the door to accelerate cooling.

The oven cavity temperature is displayed for the entire cooling duration.

- 1 Access the programming menu by pressing the button.
- 2 Press the button until "COOL" appears on screen 8.
- 3 Press the button to start the "COOL" function.
- 4 the programme automatically ends (for more information see the side paragraph) to stop the programme, press the button .

## PURE (WATER FILTERING SYSTEM SETTINGS)

The PURE function accesses a hidden menu from which can be set the water softener filtering system (Reverse osmosis kit with "UNOX.Pure-RO" pump or "UNOX.Pure") filters.

- 1 Press the button .
- 2 Press the buttons until "PURE" appears on screen "8".
- 3 Press the button to access the menu.
- 4 By using the buttons it is possible to scroll through the three parameters END, PIN and HRD.
- 5 Pressing when the screen displays a parameter (END, PIN or HDR) allows you to adjust it. After accessing a parameter, press or wait 5 seconds to return to the previous screen.

HRD (hardness)

Allows to set the water hardness in French degrees, which is measured with the kit supplied

### END

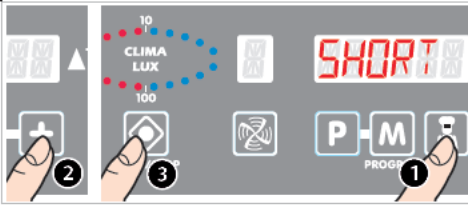
The residual litres are displayed before requiring filter replacement. The number of litres are only displayed and cannot be adjusted. When the number of remaining litres is zero, the screen displays the warning message "WPURE". When this warning is displayed:

- A) the filter is replaced and the new PIN on the package is entered to activate litre count;
- B) an incorrect PIN is entered: this deactivates litre countdown.

### PIN

Use the buttons to write the PIN code of the filter (shown on its package) to activate the litre count. Hold down the button to save the code. Entering an incorrect PIN calls up the "ERROR" message and the litre count is deactivated.

# WASHING (WASHING PROGRAMMES) AND PUMP LOADING (LOADING DETERGENTS)



**Rotor.KLEAN™** technology automatically/semi-automatically cleans the oven cavity by running pre-established programmes that cannot be adjusted (see also chapter **"CLEANING WITH Rotor.KLEAN™"** at page 74)

1 Access the programming menu by pressing the button.

2 Press the buttons until screen displays:

A) the message "PUMP LOADING": this program must be engaged only after first oven use or after every detergent tank replacement; it lasts about 25 seconds and it loads the detergent from the tank white suction tube. **After pump loading, you MUST promptly start a washing cycle (HOOD/LONG/MED/SHORT/QUICK/H2O WASHING) see point B).**

B) the list of available washing programmes:

- HOOD WASHING
- LONG WASHING
- MED WASHING
- SHORT WASHING
- QUICK WASHING
- H2O WASHING

Consult the Table "Washing programmes" on the following page for more information on these programmes.

3 Press the button to start the desired programme (PUMP LOADING or WASHING).

4 The washing programme is interrupted:

A) **at the end of the time** listed in the Table "Washing programmes" (time non-adjustable).

B) **in advance by pressing** ->

indefinite override of the current washing program; the H2O WASHING programme starts automatically and cannot be stopped (6 minute duration). If there is a power failure while the H2O WASHING programme is running, the programme resumes from its interrupted point as soon as power is restored;

C) **when the power supply to the appliance is interrupted->**

the current washing programme is momentarily interrupted; the programme automatically picks up from the point where it left off when power is restored.



If power failure occurs during particular washing moments, the message "AF09" may appear on screen when power is restored and the current washing programme is interrupted indefinitely.

In this case:

- eliminate the display message by cutting and restoring power to the appliance;
- manually reset the washing programme that will start over.

D) **when the appliance has no water supply->**



the alarm message "AF09" appears on screen and the current washing programme is interrupted indefinitely.

In this case:

- eliminate the display message by cutting and restoring power to the appliance;
- check the reason for water failure (e.g. cut-off valve closed) and resolve if possible:

water supply newly available: **you must start a new washing programme (HOOD/LONG/MED/SHORT/QUICK/H2O WASHING)**, then use the oven as usual.

water supply still unavailable: the oven can still be used while waiting for the water supply (do not use the WASHING and **STEAM.Maxi™** functions inside the cavity).

Prior to every use, the oven cavity **MUST** thoroughly be washed several times to completely remove any traces of residual detergent. **The detergent comprises an extremely aggressive chemical substance; therefore, be extremely careful during manual washing and wear adequate personal protective equipment (gloves, glasses, etc.).**



WASHING PROGRAMMES		
Programmes	Time *	Description
PUMP LOADING	25 sec.	for loading detergent
HOOD WASHING	30 min.	hot washing automatic rinsing
LONG WASHING	1 hour and 16 min.	long hot washing automatic rinsing automatic drying
MED WASHING	58 min.	medium hot washing automatic rinsing automatic drying
SHORT WASHING	40 min	short hot washing automatic rinsing automatic drying
QUICK WASHING	30 min	quick hot washing automatic rinsing automatic drying
H2O WASHING	1 min.	cold water washing automatic drying

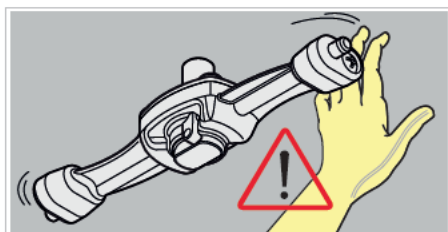
\* If the oven cavity temperature is:

- **below 70°C** -> the washing programme selected starts immediately and lasts approximately the amount of time listed in the table;
- **over 70°C** -> a oven cavity cooling procedure starts automatically (the message "INF" appears on screen). The duration of the procedure varies (it depends on cavity temperature at cooling start). The washing programme selected starts thereafter and lasts approximately the time listed in the table.

MESSAGES ON SCREEN	
Messages on screen	Translation
OVEN WASHING ON WORK	WASHING IN PROGRESS
SHORT WASHING NEEDED	WASHING NEEDED
SHORT WASHING NEEDED	WASHING RECOMMENDED




Do not open the oven door during cleaning to avoid risks of injuries caused by fan movement, hot steam and aggressive action of chemical detergents used.




## Oven-user interface

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

The warning messages (**WARNING**) signal malfunctions that nevertheless allow the appliance and peripherals to operate, though with a restricted set of functions.

When more than one WARNING message appears, repeatedly press the button  to scroll through the list until it is deleted.

The alarm messages (**ALARM**) identify situations that fail to allow any appliance/peripheral operation whatsoever, and therefore must be put into STOP mode. If the alarm messages refer to the peripherals (e.g. provers, hoods, etc.), the oven can still be used.

When more than one ALARM appears, repeatedly press the button scroll  through the list, which cannot be deleted.

Display	Description	Effect	Troubleshooting
<b>AF - OVEN ALARMS</b>			
AF01	Motor thermal alarm	The oven stops any operating mode and blocks any screen display configuration	Contact the Customer Assistance Service
AF02	Safety thermostat alarm		
AF03	Oven cavity alarm		
AF04	Communications failure alarm		
AF05	Communications failure with gas board		
AF06	Fume temperature in gas oven alarm		
AF08	Motor tachometer	The oven stops any operating mode and blocks any screen display configuration. Turn the oven's power on and off to override the alarm and use the appliance (without use of washing).	1) Check that the water supply has been restored: one the water supply has been restored, disconnect and then restore power to the oven and <b>immediately start a wash cycle</b> . 2) Check that trays are not left in the oven cavity during the washing cycle: in this case, remove the trays, disconnect and then restore power to the oven and <b>immediately start a wash cycle</b> .
AF09	No/little water supply during wash		
AF011	No 230 V power supply to the gas board	The oven stops any operating mode and blocks any screen display configuration	Contact the Customer Assistance Service
AF012	No 230 V power supply to the chicken cabinet		
AF013	Cavity temperature is too high (over 340 degrees)		
AF014	Communication breakdown with motor board		
AF015	Detergent pump turned on too long alarm	The oven does not preheat the cooking cavity (the "GAS" message appears on the screen)	Contact the Customer Assistance Service
GAS		Little or no inlet gas pressure	Contact the Customer Assistance Service
		Igniter transformer damaged resulting in a lack of ignition	Contact the Customer Assistance Service
		Flame not detected	Contact the Customer Assistance Service



Display	Description	Effect	Troubleshooting
<b>WF - OVEN ALARM</b>			
WF01	Warning: cavity 1 probe	The oven continues to run using the cavity 2 probe, therefore temperature adjustments may be less accurate	Contact the Customer Assistance Service
WF02	Warning: cavity 2 probe	The oven continues to run using the cavity 1 probe, therefore temperature adjustments may be less accurate	
WF03	Warning: core probe	The oven continues to run but the core probe cannot be used for cooking cycles	
WF04	Warning motor tachometer: alarm AF08 may be triggered after this warning	The oven continues to run, no longer stopping when the door is opened and when put in reverse	
WF05	Error: cooling fan	The oven continues to run but proper internal component cooling is no longer ensured.	
WF06	Warning: gas temperature board	The oven continues to run	
WF08	Warning of Gas or Electric oven setting	The oven continues to run but is managed as an electric oven	
WF11	Warning: gas temperature board	The oven continues to run	
WF12	Warning: thermocouple temperature board	The oven continues to run	
WF13	Warning: vacuum probe	The oven continues to run but the external vacuum probe cannot be used	
WF15	Warning: communication failure with thermocouple board	The oven continues to run but the external vacuum probe cannot be used	
WF17	Warning: multipoint probe on 1 or more measuring points	The oven continues to run but the core temperature measurement may be inaccurate	
WF18	Warning: chicken valve in liquid setting, but no mechanical limit detected	The drain valve may not reverse position, thus no longer ensuring proper oven fluid drainage.	
WF21	Warning temperature probe of the chicken cabinet	The oven continues to operate but the cabinet heating resistors are not engaged.	
WF22	Motor board temperature	The oven continues to run	

Display	Description	Effect	Troubleshooting
<b>AS - STATIC OVEN ALARM (DeckTop™)</b>			
AS01	Bottom thermostat safety alarm	The static oven stops all operating cycles and blocks any display screen configuration	Contact the Customer Assistance Service
AS02	Ceiling thermostat safety alarm		
AS03	Oven dektop communications alarm		
AS04	Base chamber probe		
AS05	Ceiling chamber probe		

Display	Description	Effect	Troubleshooting
<b>AD - VIDEO BOARD PE1705 ALARM</b>			
AD01	EEPROM 12C Alarm	The static oven stops all operating cycles and blocks any display screen configuration	Contact the Customer Assistance Service
AD02	12C Capacitive touchscreen alarm		
AD03	SPI screen communication alarm		
AD04	Communications failure alarm		

Display	Description	Effect	Troubleshooting
<b>WD - VIDEO BOARD PE1705 WARNING</b>			
WPURE	Number of residual litres supplied by <b>UNOX.Pure</b> filter at zero	The WPURE message appears when the oven detects <b>UNOX.Pure</b> filter depletion	Contact the Customer Assistance Service
WD10	Error in EEPROM CRC for parameters that can be used for default or recipes	The oven may show anomalies during setting.	

Display	Description	Effect	Troubleshooting
<b>AC - HOOD ALARM</b>			
AC01	Communications failure alarm	Motor and smoke hood disengaged	Contact the Customer Assistance Service
AC02	No 230 V power supply to the hood board	Motor and smoke hood disengaged	Check the hood power cable

Display	Description	Effect	Troubleshooting
<b>WC - HOOD WARNING</b>			
WC01	Smoke detector 1 failure	Smoke hood solenoid valve does not open when a smoke temperature probe is missing	Contact the Customer Assistance Service
WC02	Error of temperature board	The hood continues to run	
WC03	Smoke detector 2 failure	One of the two smoke hoods fails to engage.	
WC04	Delta T cooling between probes too low	Little or no smoke evacuation in the steam condenser	
WC05	Incoming fumes too hot	The hood continues to run	



Display	Description	Effect	Troubleshooting
<b>AL - PROVER ALARM</b>			
AL01	Cavity probe alarm	The prover stops any operating cycle and stops any successive display screen settings	Contact the Customer Assistance Service
AL02	Communications failure alarm		
AL03	No 230 V power supply to the proover board	The prover stops any operating cycle and stops any successive display screen settings	Check the proover power cable

Display	Description	Effect	Troubleshooting
WL - PROVER WARNING			
WL01	Error humidity probe	The prover continues to run but the automatic humidity regulation feature cannot be engaged	Contact the Customer Assistance Service
WL02	Error of temperature board	The prover continues to run	
WL03	Error of resistor compartment probe		

Display	Description	Effect	Troubleshooting
<b>AM - TEMPERATURE MAINTAINER ALARM (SlowTop)</b>			
AM01	Chamber probe alarm	The temperature maintainer stops all operating cycles and blocks any successive display screen configuration	Contact the Customer Assistance Service
AM02	Communications failure alarm		
AM03	Safety thermostat alarm		
AM04	Motor safety thermostat alarm		
AM05	Motor tachometer alarm		

Display	Description	Effect	Troubleshooting
<b>WM - TEMPERATURE MAINTAINER WARNING (SlowTop)</b>			
WM02	Error of temperature board	The maintainer continues to run but core probe processes cannot be activated.	
WM03	Error core probe		

Display	Description	Effect	Troubleshooting
<b>AO - REVERSE OSMOSIS ALARM (UNOX.Pure-RO)</b>			
AO01	Pressure gauge alarm: excessive pressure	Reverse osmosis stops all water treatment cycles	Contact the Customer Assistance Service
AO02	Low pressure alarm		
AO03	Communications failure alarm		

Display	Description	Effect	Troubleshooting
<b>WO - REVERSE OSMOSIS WARNING (UNOX.Pure-RO)</b>			
WO01	Osmosis filter to be replaced	Osmosis is active	Contact the Customer Assistance Service
WO02	Intake filters obstructed		
WO03	NTC temperature above threshold		

Display	Description	Effect	Troubleshooting
<b>AA - BLAST CHILLER ALARM</b>			
AA01	Cavity probe alarm	The blast chiller stops all operating cycles and blocks any successive display screen configuration	Contact the Customer Assistance Service
AA02	Safety pressure gauge alarm		
AA03	Communications failure alarm		

Display	Description	Effect	Troubleshooting
<b>WA - BLAST CHILLER WARNING</b>			
WA01	Error of temperature board	The blast chiller continues to run	Contact the Customer Assistance Service
WA02	Dirty filter	The blast chiller continues to run	Clean the filter (consult the blast chiller manual)
WA03	Core probe error	The blast chiller continues to run but core probe processes cannot be activated.	Contact the Customer Assistance Service

Display	Description	Effect	Troubleshooting
<b>WPURE - REPLACE UNOX.Pure</b>			
WPURE	Replace Unox.Pure	Unox.Pure does not treat inlet water efficiency	Contact the Customer Assistance Service



## Routine maintenance



**Any routine maintenance procedure must be performed:**

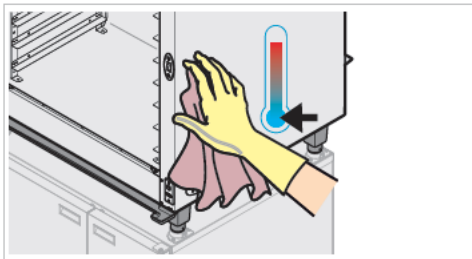
- **after disconnecting the appliance from the power, water and gas supplies** (ONLY FOR GAS OVENS);
- **after having put on the proper personal protection equipment (i.e. gloves, etc...).**

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 sulphuric acid). Caution! Never use these substances also when cleaning the appliance substructure and floors;
- abrasive or sharp tools (i.e. abrasive sponges, scrapers, steel bristled brushes, etc...);
- water sprays.

### External steel structures, oven cavity seal, core probe



#### **Wait for the surfaces to cool off.**

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

As an 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

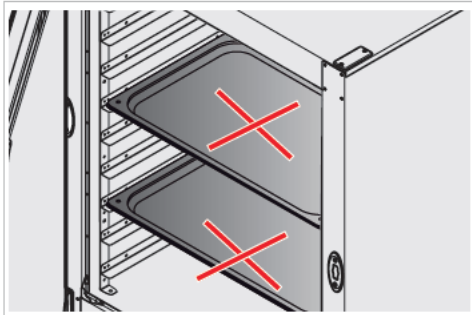
Use only a very soft cleaning cloth and a small amount of detergent for cleaning delicate surfaces.

### 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!**

#### **CLEANING WITH Rotor.KLEAN™**



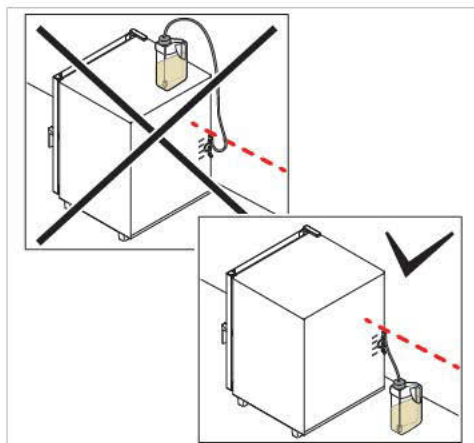
The ovens come equipped with one/two rotor(s) for cleaning the oven cavity.



Before starting a wash cycle, **check that trays are NOT left in the oven cavity**: washing is ineffective and the no water alarm AF09 will show: in this case, remove the trays, disconnect and then restore power to the oven and immediately start a new wash cycle.



For information on the techniques and safety of **UNOX.Det&Rinse** cleaner, please see the data sheet at the end of this manual.



Follow the procedure below for correct cleaning:  
1) make sure that the detergent tank is not empty and is properly fastened to the ring nut of the supply tube.



Do not place the base of the UNOX.Det&Rinse detergent tank above the dashed line corresponding to the height from floor of the detergent inlet.

**We recommend using only UNOX.Det&Rinse cleaner by UNOX.**

**UNOX.Det&Rinse** is the UNOX solution that offers both detergent and rinse aid in a single product, otherwise sold separately. The working principle of **UNOX.Det&Rinse** combines the degreasing action of detergents and the power of rinse aid to obtain the best results during oven washing and rinsing.



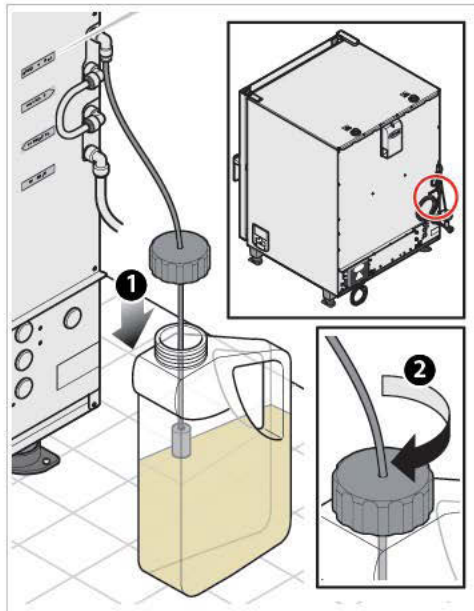
- 2) **only for floor-standing trolley ovens:**  
Place the trolley, without trays, in the oven cavity and lock it in place with the front wheel brakes.  
3) Make sure that the door is completely closed and that the drain pipe is free of obstructions or caps.



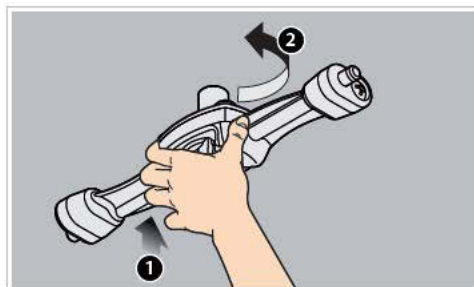
**Do not open the oven door during cleaning to avoid risks of injuries caused by fan movement, hot steam and aggressive action of chemical detergents used.**



- 4) See chapter. **“WASHING (washing programmes) AND PUMP LOADING (loading detergents)”** at page 67 and run the programme best suited to your needs.

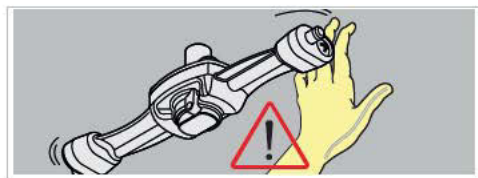


## REMOVING THE IMPELLER



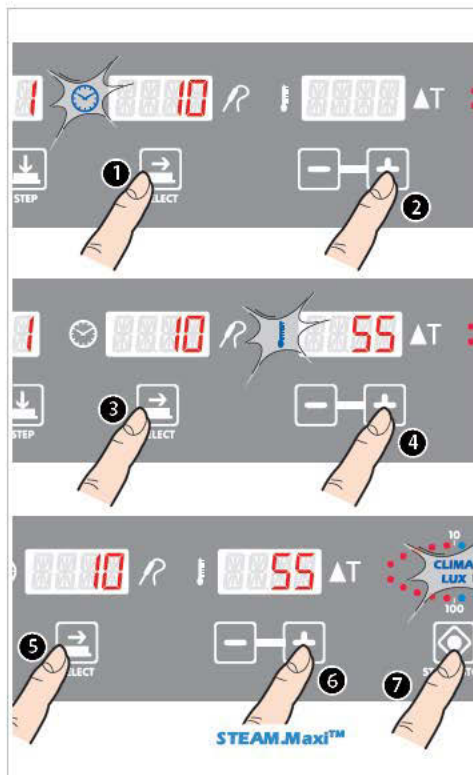
The rotor can be removed to make cleaning the oven cavity easier. Do this by pushing upward and unscrewing it counter-clockwise.

Clean with soapy water or descaler by following the instructions provided by the detergent manufacturer. Replace after cleaning by performing the steps in reverse order.





## WASHING BY HAND

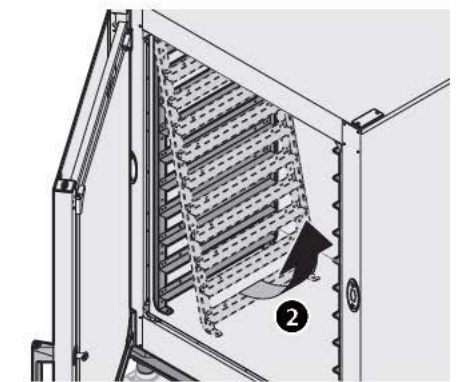
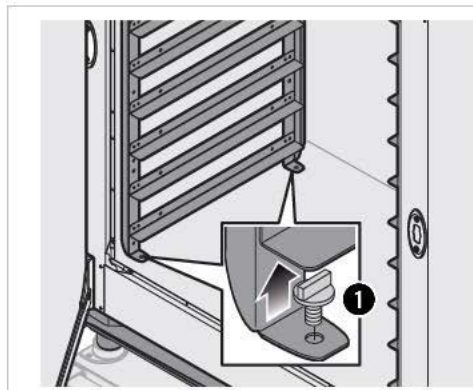
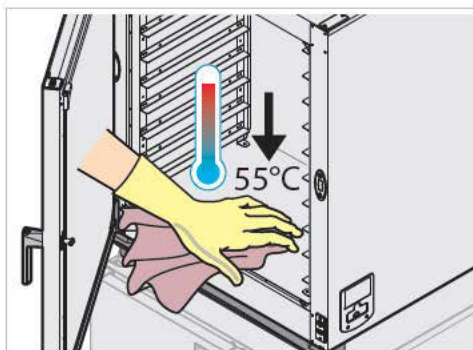


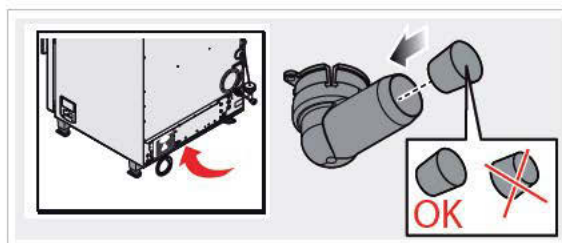
Follow the procedure below for cleaning the oven cavity:

- switch on the oven and set the temperature to 55°C and steam (**STEAM.Maxi™**) 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 holder to make cleaning easier as shown in the figure.

Clean the grill holders with soapy water or specific cleaners; **do not clean inside the dishwasher.**

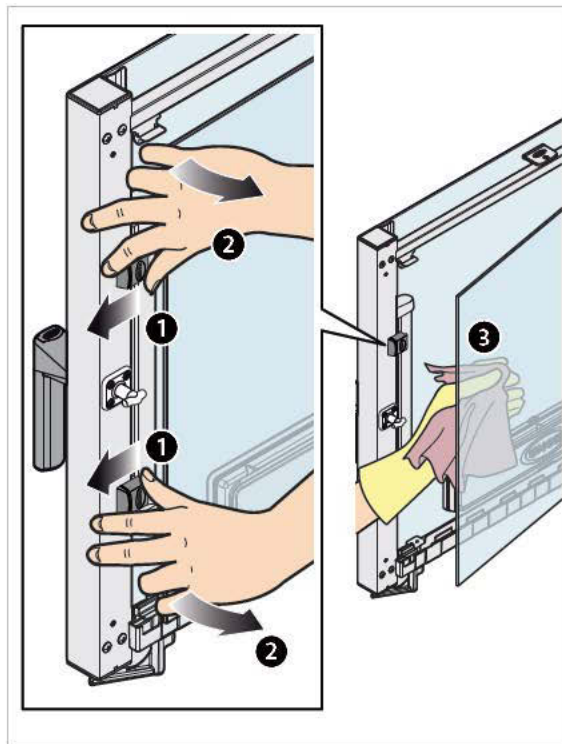




If the appliance **BakerTop™** is not permanently connected to a drainage system, the conical plug that seals the drain pipe must be removed before starting any washing cycles.

Replace the plug after this procedure.

## Inside and outside oven door window glass

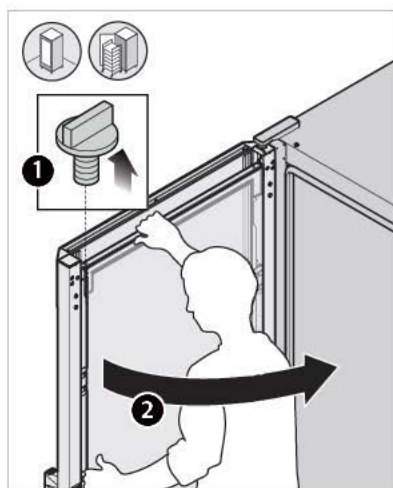


**Wait for the windows to cool off.**

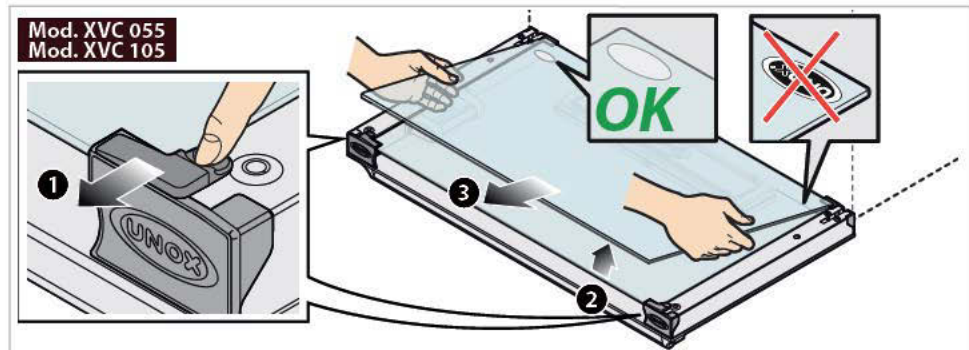
Use only a soft cleaning cloth dampened with a little soap and water or specific glass cleaners.

Rinse and dry completely.

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



Mod. XVC 055  
Mod. XVC 105






**only for gas ovens**




**Appliances that evacuate exhaust gas through a flue must have qualified installer inspect it periodically in compliance with the laws in force in the country of installation. Request written documentation of the inspection.**

## Inactivity

Follow the precautions below during inactivity:

- disconnect the power, water and gas supplies to the appliance ( ONLY FOR GAS OVENS);
- we recommend rubbing 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 74);
- restore the power, water and gas supplies to the appliance ( ONLY FOR GAS OVENS);
- 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 authorised customer assistance service perform maintenance and inspection on the appliance at least once a year to ensure top working and safety conditions.**

## 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.

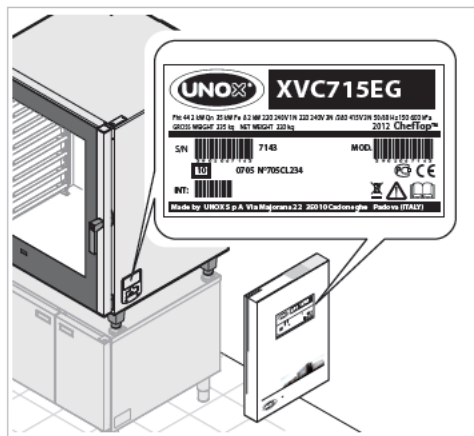
All appliances are made with recyclable metals (stainless steel, iron, aluminium, galvanized steel, copper, etc..) for more than 90% of overall weight: disposal of the product at the end of its life must be performed by electronic and electrical waste recycling centres, or the appliance must be returned 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 G"**.



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

- the date of purchase;
- the appliance data on the serial plate;
- any alarm messages shown on the display screen (see chapter **"Oven-user interface"** at page 69).

### Manufacturer's information:

UNOX S.p.A.

Via Majorana, 22

35010 Cadoneghe (PD) Italy

Tel +39 049 86.57.511 - Fax +39 049 86.57.555

info@unox.com www.unox.com

**Table G**

Malfunction	Possible cause	Possible solution	Problem solution
The oven is completely switched off.	<ul style="list-style-type: none"> <li>- No mains power.</li> <li>- Appliance out of order.</li> </ul>	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"> <li>- Water inlet closed.</li> <li>- Appliance plumbed into the water mains or the tank incorrectly.</li> <li>- No water in the tank (if water is taken from the tank).</li> <li>- Water supply filter clogged with impurities.</li> </ul>	<ul style="list-style-type: none"> <li>- Open water inlet.</li> <li>- Make sure the appliance is plumbed into the water mains or the tank correctly.</li> <li>- Fill the tank with water.</li> <li>- Clean the filter.</li> </ul>	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"> <li>- Seal is filthy.</li> <li>- Seal is damaged.</li> <li>- The handle mechanism is loose.</li> </ul>	<ul style="list-style-type: none"> <li>- Clean the seal using a damp cloth.</li> <li>- Contact a specialised technician to request the necessary repair work.</li> </ul>	Contact the Customer Assistance Service.



## Certification

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### EU declaration of conformity for electrical and gas appliances

Manufacturer: UNOX S.p.A.

Address: Via Majorana, 22 - 35010 Cadoneghe, Padua, Italy

Declares, under its own responsibility, that the product

**ChefTop™** and **BakerTop™** – Serie 5E

complies with Directive 2006/42/EC, Low Voltage Directive 2006/95/EC and is built in compliance with the following standards:

EN 60335-1: 2002 + A1: 2004 + A11: 2004 + A2: 2006 + A12: 2006+ A13: 2008 + A14: 2010 + A15: 2011

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

EN60335-2-102:2006 + A1: 2010

EN62233: 2008

complies with EM Compatibility Directive 2004/108/EC and is built in compliance with the following standards:

EN 55014-1: 2006 + A1: 2009 + A2: 2011

EN 55014-2: 1997 + A1: 2001 + A2: 2008 + IS: 2007

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

EN 61000-3-3: 2008

EN61000-3-11: 2000

EN61000-3-12: 2005

EN 61000-6-2: 2005 + IS: 2005

EN 61000-6-3: 2007

Complies with Directive 2009/142/EC and is built in compliance with the following standards:

EN 203-1: 2005 + A1:2008

EN 203-2-2: 2006

## Guarantee

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Installation of the UNOX product must be performed by an Authorised UNOX 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 Authorised UNOX 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 conforming 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 provide nominal voltage and power ratings.

The guarantee also excludes any damage due to power surges or tampering by unauthorised 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.



Distributed by UNOX SPA  
Via Majorana, 22  
35010 CADONEGHE (PD)  
phone +39.049 8657511  
fax +39.049 8657555  
www.unox.com

## Technical data sheet

Release 1/2012 of 23/05/2012

### UNOX.DET&RINSE

SELF DRYING CLEANER FOR UNOX OVENS

#### DESCRIPTION

Degreasing detergent for self-cleaning ovens. Removes oil and grease, both animal and vegetal, and even carbonized. Produces easy to rinse controlled foam and dries without leaving residue.

#### CONTAINS

Potassium hydroxide, a mixture of conditioning agents, anionic and non-ionic surfactants, water soluble solvents.

Safety data sheet available for professional users.

#### PHYSICAL AND CHEMICAL PROPERTIES

Physical:	clear liquid
Color:	yellow
Odor/fragrance:	characteristic
pH (pure):	13,5 ± 0,5
density:	1,136 ± 0,010 g/ml
biodegradability:	> 90%

#### INSTRUCTIONS

Pour undiluted into the indicated cleaner tank or insert the draught tube directly into the tank and follow the directions provided by the oven manufacturer.

#### RECOMMENDATIONS

The product is classified C – Corrosive. Causes severe burns.  
Read more information on regulation on the labeling and MSDS.  
Handle with care and wear the appropriate personal protective equipment.

FOR PROFESSIONAL USE ONLY.

#### PACKING

5 liter canister into a 2 pieces carton – code 8970

Note: the product is not subject to registration under REACH, as classified as prepared according to article 3 of Regulation (EC) 1907/2006.



# UNOX spa

## UNOX.Det&Rinse

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Printed on 23/05/2012  
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## Safety Data Sheet

### 1. Identification of the substance/mixture and of the company/undertaking

#### 1.1. Product identifier

Product name UNOX.Det&Rinse

#### 1.2. Relevant identified uses of the substance or mixture and uses advised against

Intended use Self drying cleaner for UNOX ovens

#### 1.3. Details of the supplier of the safety data sheet

Name UNOX spa  
Full address via Majorana, 22  
District and Country 35010 Cadoneghe Italy (PD)  
Tel. +39.049.8657511  
Fax +39.049.8657555  
e-mail address of the competent person responsible for the Safety Data Sheet Chiara.franzolin@unox.com

#### 1.4. Emergency telephone number

For urgent inquiries refer to

### 2. Hazards identification.

#### 2.1. Classification of the substance or mixture.

The product is classified as hazardous pursuant to the provisions set forth in Directives 67/548/EEC and 1999/45/EC and/or EC Regulation 1272/2008 (CLP) (and subsequent amendments and supplements). The product thus requires a safety datasheet that complies with the provisions of EC Regulation 1907/2006 and subsequent amendments.  
Any additional information concerning the risks for health and/or the environment are given in sections 11 and 12 of this sheet.

Danger Symbols: C

R phrases: 35

The full wording of the Risk (R) and hazard (H) phrases is given in section 16 of the sheet.

#### 2.2. Label elements.

Hazard labelling pursuant to Directives 67/548/EEC and 1999/45/EC and subsequent amendments and supplements.



CORROSIVE

R35 CAUSES SEVERE BURNS.

S26 IN CASE OF CONTACT WITH EYES, RINSE IMMEDIATELY WITH PLENTY OF WATER AND SEEK MEDICAL ADVICE.  
S28 AFTER CONTACT WITH SKIN, WASH IMMEDIATELY WITH PLENTY OF WATER.

S36/37/39 WEAR SUITABLE PROTECTIVE CLOTHING, GLOVES AND EYE/FACE PROTECTION.  
S45 IN CASE OF ACCIDENT OR IF YOU FEEL UNWELL, SEEK MEDICAL ADVICE IMMEDIATELY (SHOW THE LABEL WHERE POSSIBLE).

Contains: POTASSIUM HYDROXIDE

#### 2.3. Other hazards.

Information not available.



# UNOX spa

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### 3. Composition/information on ingredients.

#### 3.1. Substances.

Information not relevant.

#### 3.2. Mixtures.

Contains:

Identification.	Conc. %	Classification 67/548/EEC.	Classification 1272/2008 (CLP).
<b>ALKYLPOLYGLUCOSIDE</b>			
CAS. 54549-24-5	1 - 5	Xi R41	
EC. 259-217-6			
INDEX. -			
<b>POTASSIUM HYDROXIDE</b>			
CAS. 1310-58-3	5 - 15	C R35, Xn R22	Acute Tox. 4 H302, Skin Corr. 1A H314
EC. 215-181-3			
INDEX. 019-002-00-8			
<b>2-BUTOXYETHANOL</b>			
CAS. 111-76-2	1 - 5	Xn R20/21/22, Xi R36/38	Acute Tox. 4 H332, Acute Tox. 4 H312, Acute Tox. 4 H302, Eye Irrit. 2 H319, Skin Irrit. 2 H315
EC. 203-905-0			
INDEX. 603-014-00-0			
<b>ANIONIC SURFACTANTS</b>			
CAS. 28348-53-0	1 - 5	Xi R36	
EC. -			
INDEX. -			
<b>EDTA SODIUM SALT</b>			
CAS. 64-02-8	1 - 5	Xn R22, Xi R41	
EC. 200-573-9			
INDEX. -			

T+ Very Toxic(T+), T Toxic(T), Xn Harmful(Xn), C Corrosive(C), Xi Irritant(Xi), O Oxidizing(O), E Explosive(E), F+ Extremely Flammable(F+), F Highly Flammable(F)

The full wording of the Risk (R) and hazard (H) phrases is given in section 16 of the sheet.

### 4. First aid measures.

#### 4.1. Description of first aid measures.

EYES: Irrigate copiously with clean, fresh water for at least 15 minutes.

Seek medical advice.

SKIN: Immediately wash with plenty of water. Remove all contaminated clothing. Obtain immediate medical attention. Wash contaminated clothing separately before using them again.

INHALATION: Remove to open air. If breathing is irregular or stopped, administer artificial respiration. Obtain immediate medical attention.

INGESTION: Obtain immediate medical attention. Induce vomiting only if indicated by the doctor. Give nothing by mouth to an unconscious person.

#### 4.2. Most important symptoms and effects, both acute and delayed.

For symptoms and effects caused by the contained substances see chap. 11.

#### 4.3. Indication of any immediate medical attention and special treatment needed.

Follow doctor's orders.

### 5. Firefighting measures.

#### 5.1. Extinguishing media.

SUITABLE EXTINGUISHING MEDIA

The extinction equipment should be of the conventional kind: carbon dioxide, foam, powder and nebulised water.

EXTINGUISHING MEDIA WHICH SHALL NOT BE USED FOR SAFETY REASONS

None in particular.

#### 5.2. Special hazards arising from the substance or mixture.

HAZARDS CAUSED BY EXPOSURE IN THE EVENT OF FIRE

Do not breathe combustion products (carbon oxide, toxic pyrolysis products, etc).

#### 5.3. Advice for firefighters.

GENERAL INFORMATION

Use jets of water to cool the containers to prevent product decomposition and the development of substances potentially hazardous for health.

Always wear full fire prevention gear. Collect extinguishing water to prevent it from draining into the sewer system. Dispose of contaminated water used for extinction and the remains of the fire according to applicable regulations.



# UNOX spa

## UNOX.Det&Rinse

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### SPECIAL PROTECTIVE EQUIPMENT FOR FIRE-FIGHTERS

Hardhat with visor, fireproof clothing (fireproof jacket and trousers with straps around arms, legs and waist), work gloves (fireproof, cut proof and dielectric), a depressurised mask with facemask covering the whole of the operator's face or a self-respirator (self-protector) in the event of large quantities of fume.

## 6. Accidental release measures.

### 6.1. Personal precautions, protective equipment and emergency procedures.

Wear appropriate protective equipment. Send away individuals who are not suitably equipped. Use breathing equipment if fumes or powders are released into the air. Block the leakage if there is no hazard. Do not handle damaged containers or the leaked product before donning appropriate protective gear. For information on risks for the environmental and health, respiratory tract protection, ventilation and personal protection equipment, refer to the other sections of this sheet.

### 6.2. Environmental precautions.

The product must not penetrate the sewers, surface water, ground water and neighbouring areas. Dilute the product well with water after collection.

### 6.3. Methods and material for containment and cleaning up.

For liquid products, suck into a suitable container (made of material not incompatible with the product) and soak up any leaked product with absorbent inert material (sand, vermiculite, diatomaceous earth, Kieselguhr, etc). Collect the majority of the remaining material and deposit in containers for disposal. For solid products, use spark proof mechanical tools to collect the leaked product and place in plastic containers. If there are no contraindications, use jets of water to eliminate product residues. Make sure the leakage site is well aired. Contaminated material should be disposed of in compliance with the provisions set forth in point 13.

### 6.4. Reference to other sections.

Any information on personal protection and disposal is given in sections 8 and 13.

## 7. Handling and storage.

### 7.1. Precautions for safe handling.

Store in closed, labelled containers.

### 7.2. Conditions for safe storage, including any incompatibilities.

Normal storage conditions without particular incompatibilities.

### 7.3. Specific end use(s).

Information not available.

## 8. Exposure controls/personal protection.

### 8.1. Control parameters.

Name	Type	Country	TWA/8h		STEL/15min		
			mg/m3	ppm	mg/m3	ppm	
POTASSIUM HYDROXIDE	TLV-ACGIH				2 (C)		
	OEL	IRL			2		
	WEL	UK			2		
2-BUTOXYETHANOL	TLV-ACGIH			20			Skin
	OEL	EU	98	20	246	50	Skin
	OEL	IRL		20		50	Skin
	WEL	UK		25		50	Skin

C = CEILING.

### 8.2. Exposure controls.

As the use of adequate technical equipment must always take priority over personal protection equipment, make sure that the workplace is well aired through effective local aspiration or bad air vent. If such operations do not make it possible to keep the concentration of the product below the permitted workplace exposure thresholds a suitable respiratory tract protection must be used. See product label for hazard details during use. Ask your chemical substance suppliers for advice when choosing personal protection equipment. Personal protection equipment must comply with the rules in force indicated below.

#### HAND PROTECTION

Protect hands with category III (ref. Directive 89/686/EEC and standard EN 374) work gloves, such as those in PVA, butyl, fluoroelastomer or equivalent. The following should be considered when choosing work glove material: degradation, breakage times and permeation. Work glove resistance to preparations should be checked before use, as it can be unpredictable. Gloves' limit depends on the duration of exposure.

#### EYE PROTECTION

Wear hood visor or protective visor together with airtight goggles (ref. standard EN 185).

#### SKIN PROTECTION

Wear category III professional long-sleeved overalls and safety footwear (ref. Directive 89/686/CEE and standard EN 344). Wash body with soap and water after removing overalls.



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### RESPIRATORY PROTECTION

If the threshold value for one or more of the substances present in the preparation for daily exposure in the workplace or to a fraction established by the company's prevention and protection service is exceeded, wear a mask with an E or universal filter, the class (1, 2 or 3) of which must be chosen according to the limit concentration of use (ref. standard EN 141).

The use of breathing protection equipment, such as masks with organic vapour and dust/mist cartridges, is necessary in the absence of technical measures limiting worker exposure. The protection provided by masks is in any case limited.

If the substance in question is odourless or its olfactory threshold is higher than the relative exposure limit and in the event of an emergency, or when exposure levels are unknown or the concentration of oxygen in the workplace is less than 17% volume, wear self-contained, open-circuit compressed air breathing apparatus (ref. standard EN 137) or fresh air hose breathing apparatus for use with full face mask, half mask or mouthpiece (ref. standard EN 138).

An emergency eye washing and shower system must be provided.

## 9. Physical and chemical properties.

### 9.1. Information on basic physical and chemical properties.

Appearance	clear liquid	
Colour	straw yellow	
Odour	characteristic	
Odour threshold.	Not available.	
pH.	13,5 +/- 0,5.	
Melting or freezing point.	Not available.	
Boiling point.	> 100 °C.	
Distillation range.	Not available.	
Flash point.	Not applicable.	
Evaporation Rate	Not available.	
Flammability of solids and gases	Not available.	
Lower inflammability limit.	Not available.	
Upper inflammability limit.	Not available.	
Lower explosive limit.	Not available.	
Upper explosive limit.	Not available.	
Vapour pressure.	Not available.	
Vapour density	Not available.	
Specific gravity.	1,136 +/- 0,010	g/ml
Solubility	soluble in water	
Partition coefficient: n-octanol/water	Not available.	
Ignition temperature.	Not available.	
Decomposition temperature.	Not available.	
Viscosity	Not available.	
Reactive Properties	Not available.	

### 9.2. Other information.

Not available

## 10. Stability and reactivity.

### 10.1. Reactivity.

There are no particular risks of reaction with other substances in normal conditions of use.

2-BUTOXYETHANOL: decomposes in the presence of heat.

### 10.2. Chemical stability.

The product is stable in normal conditions of use and storage.

### 10.3. Possibility of hazardous reactions.

The vapours may also form explosive mixtures with the air.

POTASSIUM HYDROXIDE: attacks aluminium, tin, lead and zinc. Reacts violently with acids.

2-BUTOXYETHANOL: can react dangerously with: aluminium, oxidising agents. Forms peroxide with air.

### 10.4. Conditions to avoid.

Avoid overheating, electrostatic discharge and all sources of ignition.

POTASSIUM HYDROXIDE: naked flames and heat.

2-BUTOXYETHANOL: avoid exposure to sources of heat and naked flames.


### 10.5. Incompatible materials.

POTASSIUM HYDROXIDE: Acids, metals, some plastics and rubber, water, halogenated hydrocarbons and maleic anhydride.

### 10.6. Hazardous decomposition products.

In the event of thermal decomposition or fire, vapours potentially dangerous to health may be released.



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POTASSIUM HYDROXIDE: When boiled, it develops phosphine. Above decomposition temperature toxic potassium oxide fumes may develop. 2-BUTOXYETHANOL: hydrogen.		
<b>11. Toxicological information.</b>		
<b>11.1. Information on toxicological effects.</b> This product is corrosive and causes serious burns and vesicles on the skin, which can arise even after exposure. Burns are very stinging and painful. Upon contact with eyes, it may cause serious harm, such as cornea opacity, iris lesions, irreversible eye coloration. Possible vapours are caustic for the respiratory system and may cause pulmonary edema, whose symptoms sometimes arise only after some hours. Exposure symptoms may include: sting, cough, asthma, laryngitis, respiratory disorders, headache, nausea and sickness. If swallowed, it may cause mouth, throat and oesophagus burns, sickness, diarrhoea, edema, larynx swelling and, consequently, asphyxia. Perforation of the gastro-intestinal tract is also possible.  POTASSIUM HYDROXIDE LD50 (Oral): 270 mg/kg Rat 2-BUTOXYETHANOL LC50 (Inhalation): 2,21 mg/l/4h Rat LD50 (Dermal): 600 mg/kg Rabbit		
<b>12. Ecological information.</b>		
Use this product according to good working practices. Avoid littering. Inform the competent authorities, should the product reach waterways or sewers or contaminate soil or vegetation.  <b>12.1. Toxicity.</b> Information not available.  <b>12.2. Persistence and degradability.</b> Information not available.  <b>12.3. Bioaccumulative potential.</b> Information not available.  <b>12.4. Mobility in soil.</b> Information not available.  <b>12.5. Results of PBT and vPvB assessment.</b> Information not available.  <b>12.6. Other adverse effects.</b> Information not available.		
<b>13. Disposal considerations.</b>		
<b>13.1. Waste treatment methods.</b> Reuse, when possible. Product residues should be considered special hazardous waste. The hazard level of waste containing this product should be evaluated according to applicable regulations. Disposal must be performed through an authorised waste management firm, in compliance with national and local regulations. <b>CONTAMINATED PACKAGING</b> Contaminated packaging must be recovered or disposed of in compliance with national waste management regulations.		
<b>14. Transport information.</b>		
These goods must be transported by vehicles authorized to the carriage of dangerous goods according to the provisions set out in the current edition of the Code of International Carriage of Dangerous Goods by Road (ADR) and in all the applicable national regulations. These goods must be packed in their original packagings or in packagings made of materials resistant to their content and not reacting dangerously with it. People loading and unloading dangerous goods must be trained on all the risks deriving from these substances and on all actions that must be taken in case of emergency situations.		



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## Road and rail transport:

ADR/RID Class: 8 UN: 1719  
Packing Group: III  
Label: 8  
Nr. Kemler: 80  
Limited Quantity: LQ22  
Tunnel restriction code: (E)  
Proper Shipping Name: CAUSTIC ALKALI LIQUID, N.O.S. (POTASSIUM HYDROXIDE)



## Carriage by sea (shipping):

IMO Class: 8 UN: 1719  
Packing Group: III  
Label: 8  
EMS: F-A, S-B  
Marine Pollutant: NO  
Proper Shipping Name: CAUSTIC ALKALI LIQUID, N.O.S. (POTASSIUM HYDROXIDE)



## Transport by air:

IATA: 8 UN: 1719  
Packing Group: III  
Label: 8  
Cargo:  
Packaging instructions: 813 Maximum quantity: 30 L  
Pass.:  
Special Instructions: A3  
Proper Shipping Name: CAUSTIC ALKALI LIQUID, N.O.S. (POTASSIUM HYDROXIDE)



## 15. Regulatory information.

### 15.1. Safety, health and environmental regulations/legislation specific for the substance or mixture.

Svesco category: None.

Restrictions relating to the product or contained substances pursuant to Annex XVII to EC Regulation 1907/2006.

Product:  
Point: 3

Substances in Candidate List (Art. 59 REACH):  
None.

Substances subject to authorisation (Annex XIV REACH):  
None.

### Healthcare controls.

Workers exposed to this chemical agent must not undergo health checks, provided that available risk-assessment data prove that the risks related to the workers' health and safety are modest and that the 98/24/EC directive is respected.

### Ingredients according Regulation (EC) No 648/2004

less than 5 % phosphonates, anionic surfactants, non-ionic surfactants, EDTA sodium salt

### 15.2. Chemical safety assessment.

No chemical safety assessment has been processed for the mixture and the substances it contains.

## 16. Other information.

Text of hazard (H) indications mentioned in section 2-3 of the sheet:

Acute Tox. 4	Acute toxicity, category 4
Skin Corr. 1A	Skin corrosion, category 1A
Eye Irrit. 2	Eye irritation, category 2
Skin Irrit. 2	Skin irritation, category 2
H332	Harmful if inhaled.
H312	Harmful in contact with skin.



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H302 Harmful if swallowed.  
H314 Causes severe skin burns and eye damage.

Text of risk (R) phrases mentioned in section 2-3 of the sheet:

R20/21/22 HARMFUL BY INHALATION, IN CONTACT WITH SKIN AND IF SWALLOWED.  
R22 HARMFUL IF SWALLOWED.  
R35 CAUSES SEVERE BURNS.  
R36 IRRITATING TO EYES.  
R36/38 IRRITATING TO EYES AND SKIN.  
R41 RISK OF SERIOUS DAMAGE TO EYES.

#### GENERAL BIBLIOGRAPHY

1. Directive 1998/45/EC and following amendments
2. Directive 67/548/EEC and following amendments and adjustments
3. Regulation (EC) 1907/2006 (REACH) of the European Parliament
4. Regulation (EC) 1272/2008 (CLP) of the European Parliament
5. Regulation (EC) 790/2006 (I Alp. CLP) of the European Parliament
6. Regulation (EC) 453/2010 of the European Parliament
7. The Merck Index. - 10th Edition
8. Handling Chemical Safety
9. Niosh - Registry of Toxic Effects of Chemical Substances
10. INRS - Fiche Toxicologique (toxicological sheet)
11. Patty - Industrial Hygiene and Toxicology
12. N.I. Sax - Dangerous properties of Industrial Materials-7, 1989 Edition

#### Note for users:

The information contained in the present sheet are based on our own knowledge on the date of the last version. Users must verify the suitability and thoroughness of provided information according to each specific use of the product.

This document must not be regarded as a guarantee on any specific product property.

The use of this product is not subject to our direct control; therefore, users must, under their own responsibility, comply with the current health and safety laws and regulations. The producer is relieved from any liability arising from improper uses.



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**UNOX S.p.A.**  
Via Majorana, 22 - 35010 - Cadoneghe (PD) - Italy  
Tel.: +39 049 86.57.511 - Fax: +39 049 86.57.555  
[info@unox.com](mailto:info@unox.com) [www.unox.com](http://www.unox.com)

