



Instruction Manual

ENGLISH

XFT



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INTRODUCTION

Dear Customer,

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

The line of electric ovens **LineMiss™** allows you to handle all your baking and pastry needs with ease and offers the results of a large oven in a compact appliance.

Your new **LineMiss™** oven integrates a series of technology: **AIR.Plus**, **STEAM.Plus** and **DRY.Plus** and are result of the research by UNOX to simplify the cooking processes of its customers without giving up a perfect results.

Simplicity and perfection are the essence of the **LineMiss™** line of electric ovens that proposes an efficient design to achieve high quality performance.

A wide range of accessories is available to help make cooking even easier and save time.

UNOX S.p.A.

Dealer:

Installer:

Installation date:

Forward

This booklet gives instructions on the installation and use of the **LineMiss™** line of appliances.

The appliances are designed for the preparation of baked goods, pastries and delicatessen dishes as well as for the bringing chilled and frozen food back to normal temperature.

The models may feature *Dynamic*, *Matic*, *Classic*, *Manual Humidity* controls - and are available with different load capacities.

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

Explanation of pictograms



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



Danger: risk of burns



Danger: fire hazard!



Consult other chapter



Danger: electric shock!



Tips and useful information



Safety regulations



Safety regulations for installation and maintenance

- **Read this guide carefully before installing and maintaining the appliance, and conserve this guide with care for any future consultation of users.**
- **All installation, assembly and non-routine maintenance operation must be performed exclusively by qualified technicians that are authorized by UNOX, in compliance with the regulations in force in the user country, with respect to the regulations on systems and work safety.**
- Disconnect the electricity supply to the appliance before performing any installation and maintenance procedure.
- Check that systems are compliant to the installation country standards and to the specifications indicated on the appliance rating plate before installing the appliance.
- Interventions, alterations or modifications not expressly authorized that do not comply with the indications in this manual shall invalidate the guarantee.
- Installation or maintenance that fails to respect the indications in this manual may cause damage, injury or fatal accidents.
- Persons not involved with appliance installation may not pass through or occupy the work area during appliance assembly.
- 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 and (fatal) injury, invalidates the guarantee and relieves UNOX of all liability.



Safety regulations for use

- **Read this guide carefully before using the appliance and performing routine maintenance, and conserve this guide with care for any future consultation of users.**
- **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 is not intended for use by person (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
- Children must be supervised to ensure they do not play with the appliance.
- This appliance can only be used for cooking food by qualified personnel 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;
- cooking of Gastronomic products, whether fresh or frozen;
- steam cooking meat, fish and vegetables;
- cooking vacuum-packed food in bags which are suited to that type of cooking procedure;
- bringing chilled and frozen food back to normal temperature.

- Monitor the appliance during its entire operation cycle.
- If the appliance does not function or if there are any functional or structural alterations, disconnect the electricity and water supplies and contact a UNOX authorized customer assistance service. Do not attempt to independently repair the appliance. Request UNOX original spare parts for any repairs necessary. Failure to observe these regulations may cause damage 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 agent service.



RISK OF BURNS and INJURY!

- While cooking and during cooling of all appliance parts, be careful to:
 - Only touch the appliance control components or handle because the internal parts can be 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 being careful of extremely 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 pans from the oven cavity.



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 personnel authorised by UNOX.
- Failure to observe this regulation invalidates the guarantee and may cause damage or (fatal) injuries.



INSTRUCTIONS FOR THE INSTALLER



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Before installing the appliance carefully read the chapter *"Safety regulations"* on page 4 and the chapter *"Forward"* on page 3.

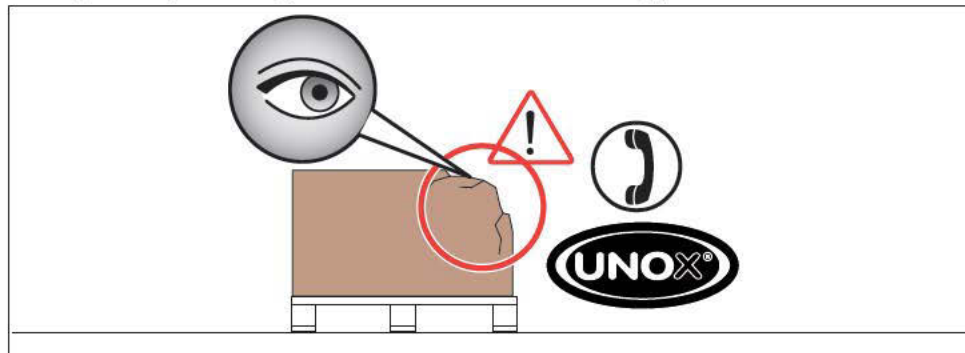
During installation, wear appropriate protective clothing (protective footwear, gloves, etc.).

Unpacking



Check the package on receipt for any visible damage.

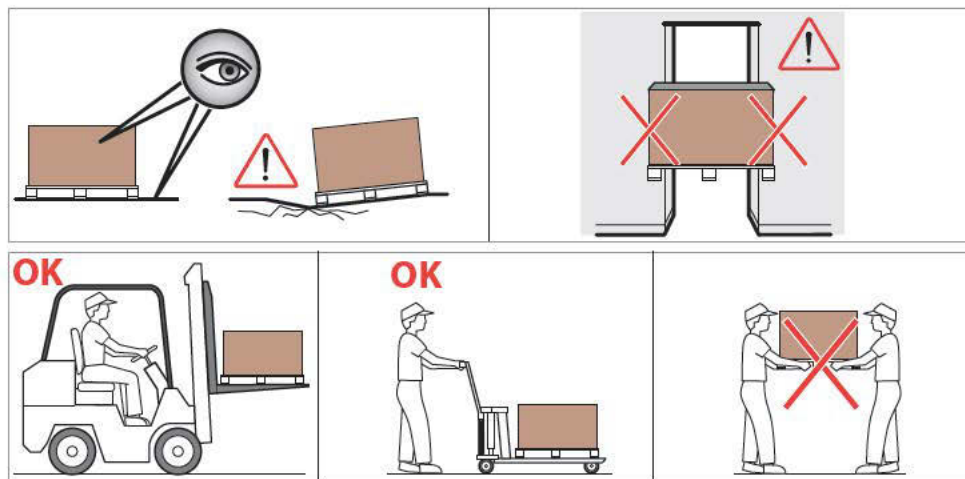
If damage is found, immediately contact UNOX and DO NOT install the appliance.



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).



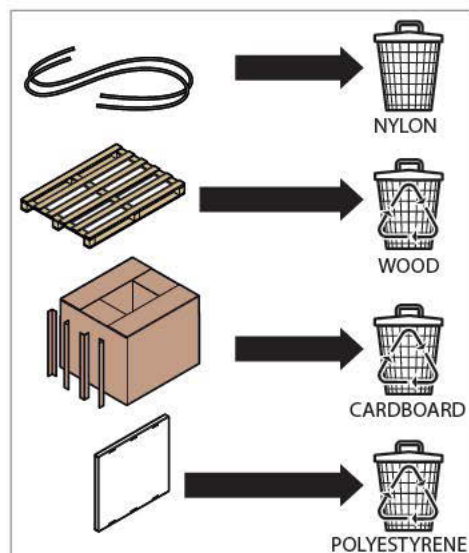
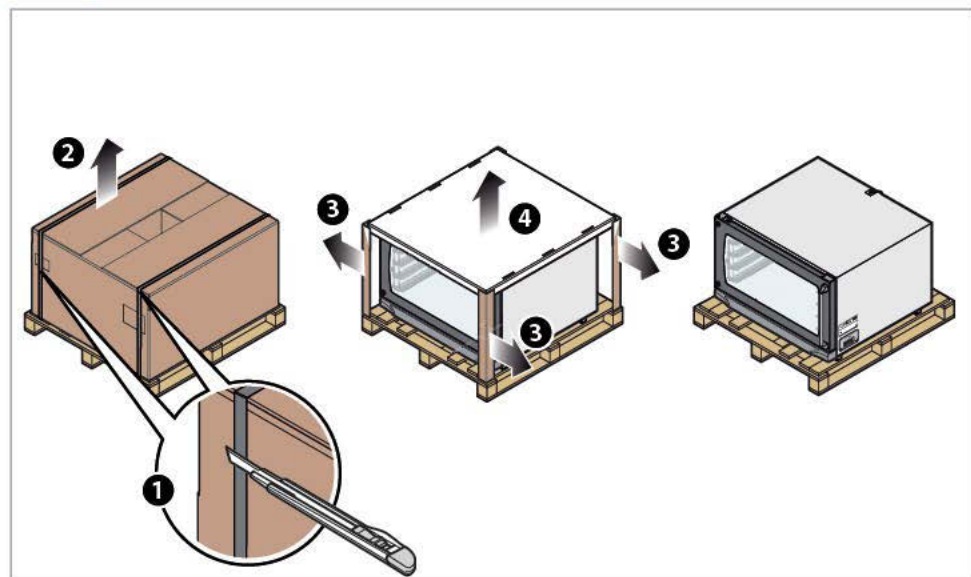


Unpack the appliance, cutting the nylon bands **1**, lifting the protective cardboard **2** and eliminating them **3** and **4**.

Undo the screws **5** to remove the appliance from its wooden pallet **6**.



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

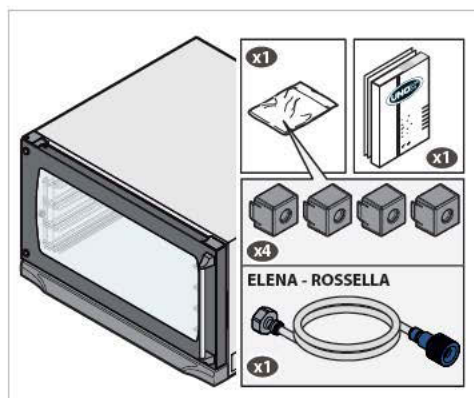


The packaging materials, given their potential danger, must be kept out of reach of children and animals, and correctly disposed of in compliance with local regulations.

UNOX has followed the **NON-STEP EFFORTS** philosophy for years to increase the environmental computability of its products to reduce energy consumption and wastes.

UNOX wishes to protect the environment and invites the consumer to dispose of waste in recycling bins.

Checking package contents



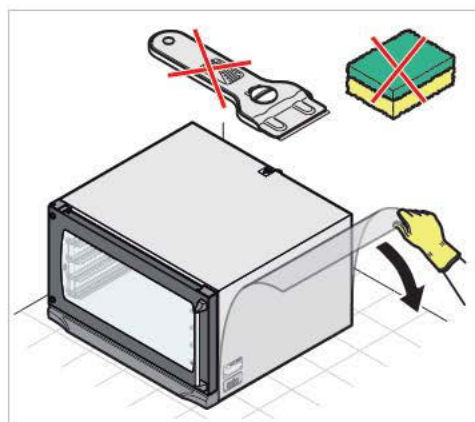
Before installing the appliance, check that the following packaged components are present and free of damage:

- **LineMiss™** Oven
- technical documentation (use and installation booklet);
- 4 adjustable feet;
- a 3/4" water connection with backflow preventer valve (only for **ELENA - ROSSELLA** models).

Contact UNOX if any pieces are missing.

Getting started

Removing the film

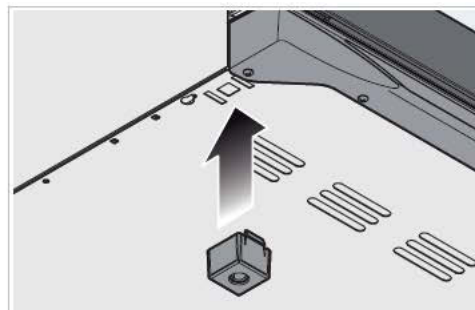


Slowly detach the protective films from the appliance: clean any glue residue with appropriate solvents without using tools, abrasive detergents or acids that could ruin the surfaces.



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

Mounting the feet

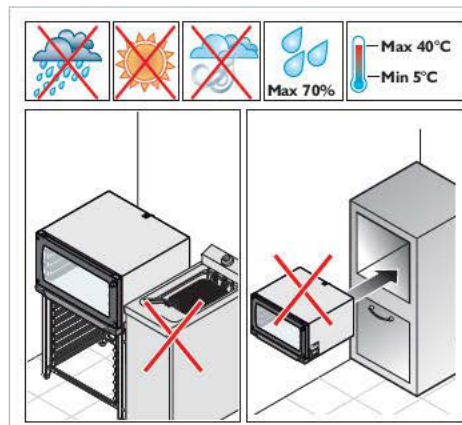


Mount the four feet as shown in the figure.



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 laws in your country;
- protected against the weather;
- with temperatures between +5° to +40 °C maximum;
- having a maximum humidity of 70%.



Do not install the appliance near others that reach high temperatures in order to avoid damaging electric parts. The appliance cannot be installed into a recess.

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

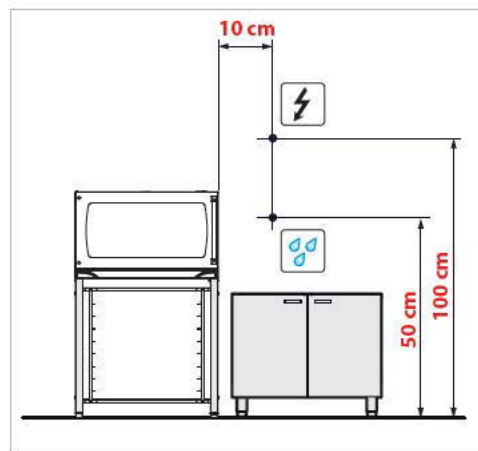
Table A

MODELS	Size L x D x H mm	Weight* kg
ROSSELLA	800x770x509 mm	49
ELENA	800x770x429mm	40
ARIANNA	600x651x509 mm	31
STEFANIA	600x651x429 mm	25



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

* the values refer to the appliance when empty



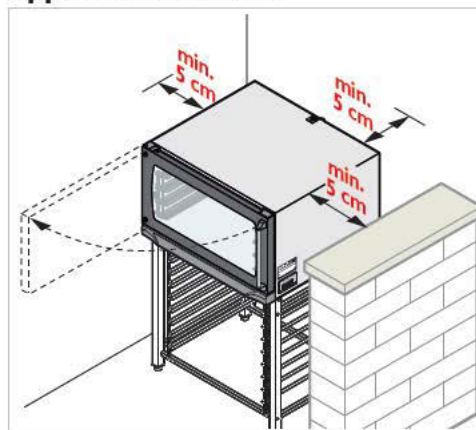
The installation areas must be equipped with electrical and plumbing systems that comply with the regulations on system and work safety of the country of use.

The figure gives indicative connection measurements:

- electrical connection 

- plumbing 

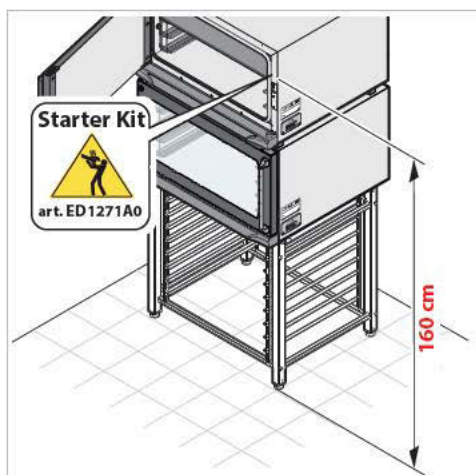
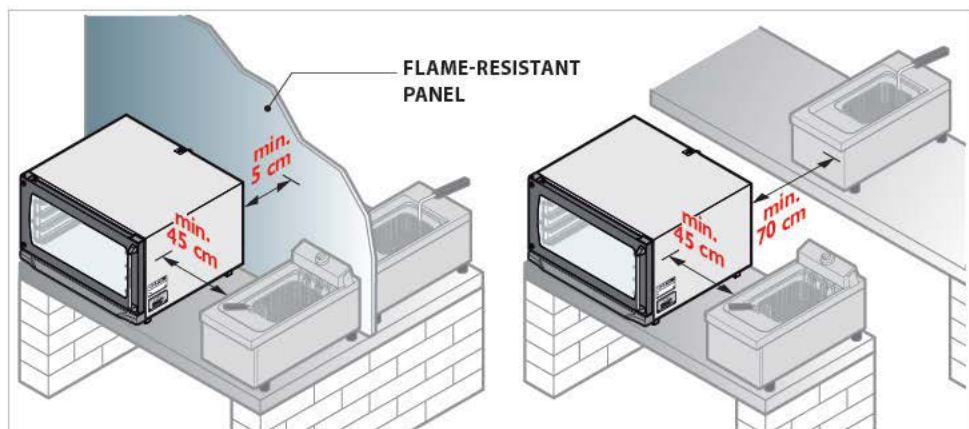
Appliance distances



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



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

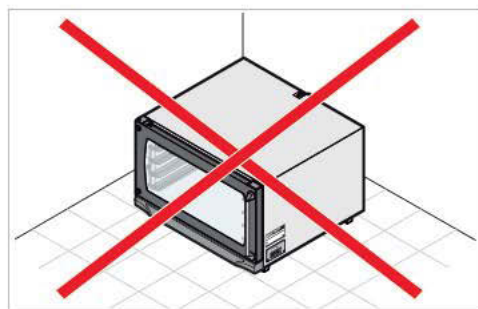


For safety reasons, the last tray should NEVER be placed at a height greater than 160 cm.

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



Anchoring



For safety reasons, the ovens cannot be placed onto the floor or on wheels, but require substructures - own or UNOX, or may be stacked on another LineMiss™ oven.



Before anchoring on a UNOX substructure or on one of your own, always check that the substructure is perfectly flat using a spirit or digital level. If not, the UNOX open stand 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.**

Anchoring on UNOX substructures (open stand or proover)

For stacking atop a UNOX proover, follow the reference instructions contained in its packaging.

For anchoring on an UNOX open stand please see the figure below.



Use only the UNOX wheel kits to move open stands by following the instructions on the kits packaging.



Anchoring on another oven LineMiss™ (MAXI.Link)

A specific stacking kit is available for anchoring onto another **LineMiss™** oven. It maintains the proper distance between appliances and simplifies electrical, plumbing and exhaust connections. Follow the instructions on the packaging for stacking kit assembly.

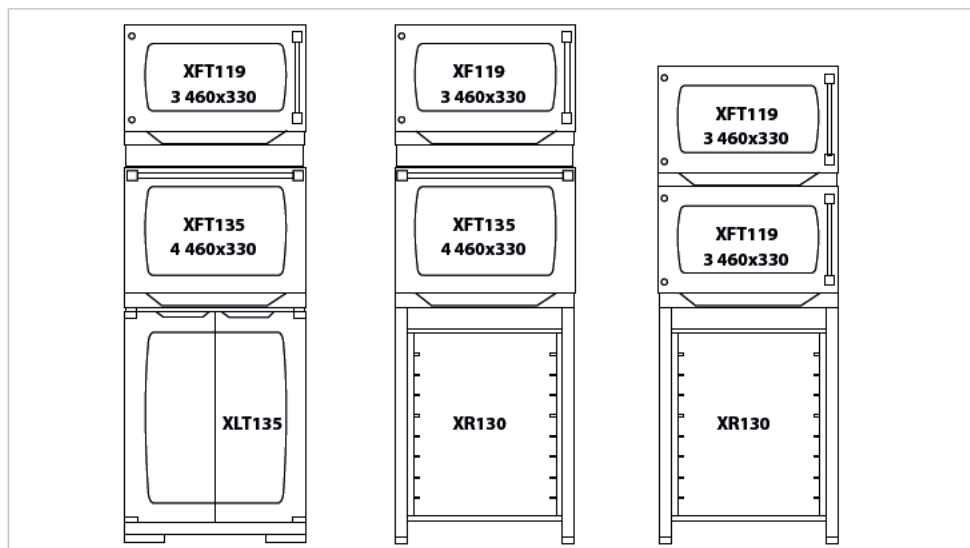


The oven should never be placed immediately above other ovens or other sources of heat.



Information on accessory installation, use and connection is available on the packaging.

Examples of possible compositions:





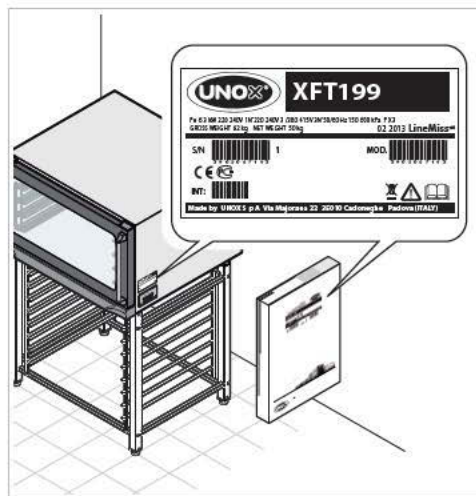
Electrical connections



Before installing the appliance carefully read the chapter *"Safety regulations"* at page 4.



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



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

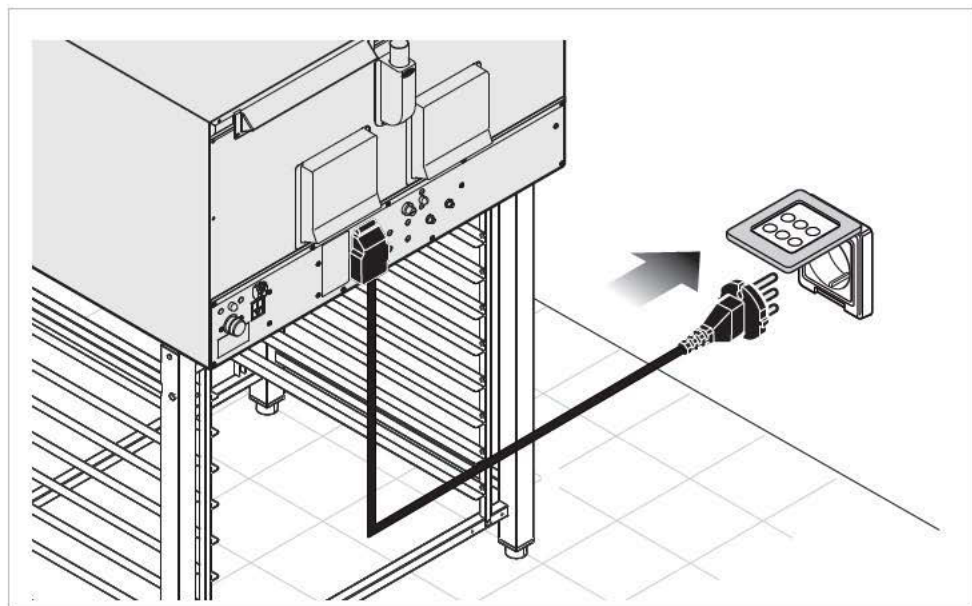
APPLIANCE WITH SCHUKO PLUG

The plug and power cables are already connected to the terminal board when the appliance is factory released.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.



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



Appliances with disconnected plug

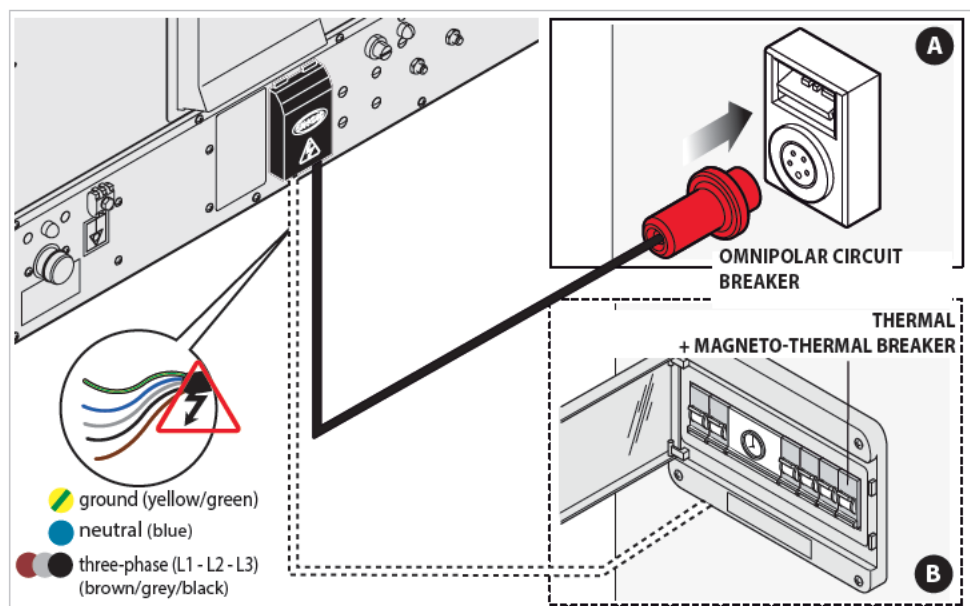
Electrical connections should be performed by mounting a power plug (not supplied) of type and load adequate to the maximum power absorbed by the oven's phases **A** (data available on the attached "Technical specifications" sheet). If this is not possible, the wiring cables supplied by UNOX are sufficient 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 is issued from the factory with its power supply cable (400V ~ 3PH + N+PE 50/60 Hz - three-phase+neutral+ground) already mounted onto the terminal board; for different voltage and power loads consult chapter "Adapting to different voltage" at page 16.





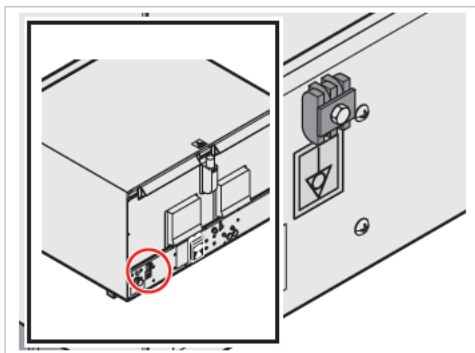
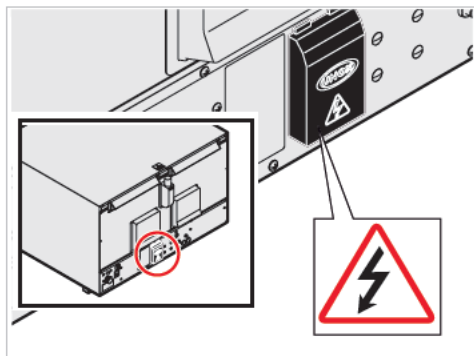
The wiring diagrams, the wire specifications and the technical data are indicated on the "Technical specifications" sheet attached to the appliance.



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

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 cable must have a maximum cross-section of 10 mm² as pursuant of CEI EN 60335-2-42:2003-09) and must 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.



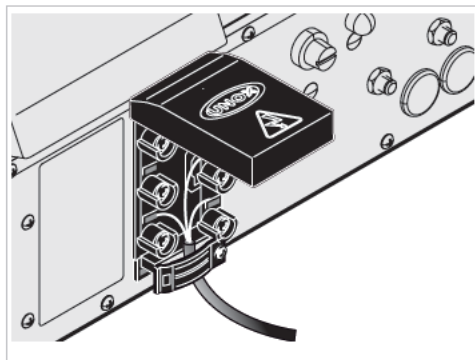
Checks

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

Replacing the power supply cable



The cable must be replaced by UNOX or by its technical assistance service, 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 cover of the terminal board by releasing the two bottom tabs;
- remove the cable installed by detaching it from the terminal board;
- 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*);
- re-connect the cable;
- Close the terminal board cover again

Plumbing connections

Plumbing: water supply



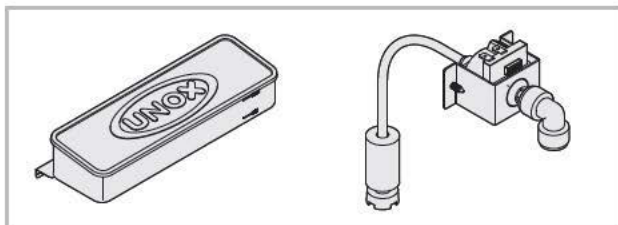
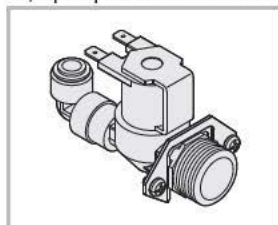
In relation to model type, the appliances can be connected to:

- plumbing by means of a solenoid valve (**ELENA - ROSSELLA** mod. *Manual H.* and *Dynamic*);
- an external tank via pump (**STEFANIA - ARIANNA** mod. *Manual H.*, *Dynamic*, *Matic*). The **Classic** models do not require plumbing connections.



Only use the set of new connections supplied with the appliance for the connection to the water mains.

The following kits are available to adapt your oven to a different type of plumbing connection: a solenoid valve kit, a pump kit and a water tank kit.



Before connecting the water pipe to the appliance, flush it out with water in order to eliminate any residue which may be accumulated inside. A shut-off valve should be positioned between the water mains and the appliance.

Water supply: specifications

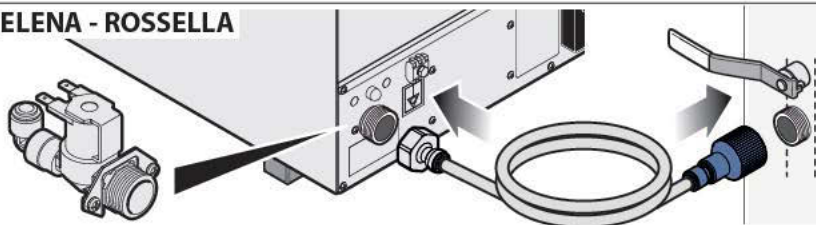
The water supply must:

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

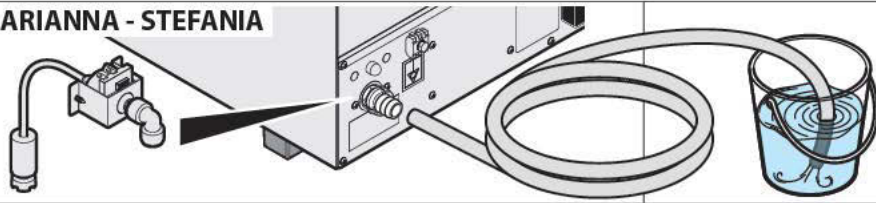
If the pressure of the water supply at the inlet is too low (150kPa), a pump with a suitable flow rate should be used (minimum flow rate of 300 l/h).

If water conductivity is greater than the value indicates (150 µS/cm) use filters (**UNOX.Pure**) to avoid limescale and/or other minerals from depositing inside the oven. Damage caused by limescale or other chemical agents carried by the water is not covered by the guarantee.

ELENA - ROSSELLA

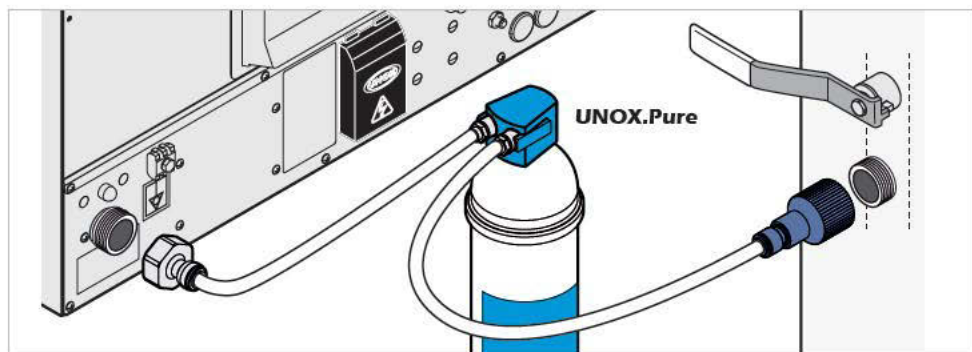


ARIANNA - STEFANIA





UNOX recommends its brand filters "**UNOX.Pure**" for low pressures or excessively hard water. Follow the instructions on the packaging of these parts for their assembly/disassembly.



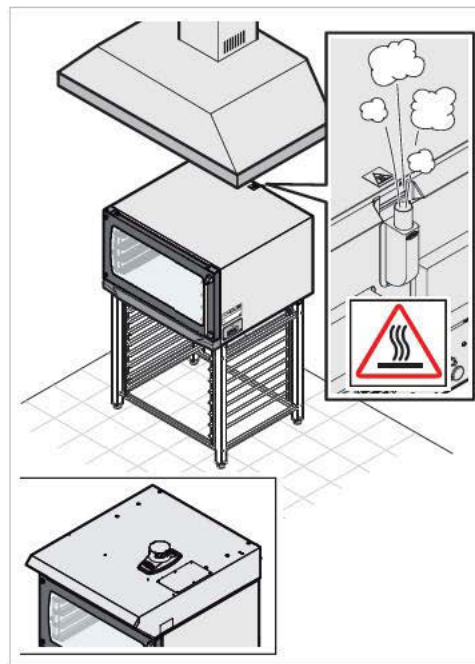
Connecting accessories to the oven

All ovens of the line **LineMiss™** are designed for connection to their accessories (proofer and hoods): all connected accessories are controlled using the control panel on the **LineMiss™** oven to which they are connected.



Information on accessory installation, use and connection is available on the packaging.

Oven cavity smoke exhaust



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

It is therefore necessary to install the appliance beneath:

- a cooker hood of adequate power and size for the type of oven;
- a UNOX steam condenser;
- a UNOX hood with built-in steam condenser (available only for models **Dynamic**, **Matic**).

Prepare for an external fume channelling exhaust system.

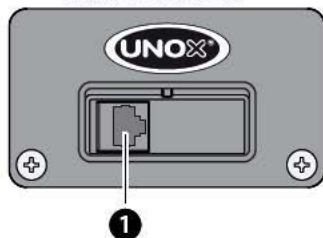


Make sure that no objects or materials that may obstruct fume evacuation or become damaged by the temperature or fumes are placed above the smoke exhaust. Do not leave flammable materials near the smoke exhaust.

UNOX.Link external connection kit (Classic - Dynamic - Matic)

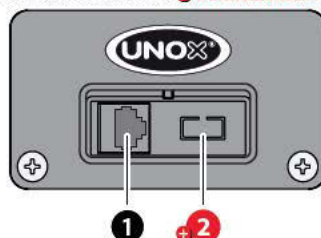
As a standard, each **Line Miss™** is equipped with a standard interface board located on the right side of the oven: this has a RJ45 connector (both are reserved for service calls). It is possible to easily install the **UNOX.Link XC231** optional kit that is useful to facilitate and monitor the use of the oven.

STANDARD CONNECTION



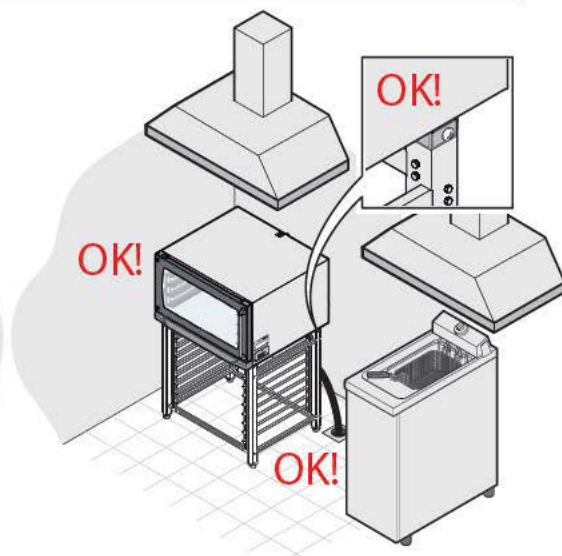
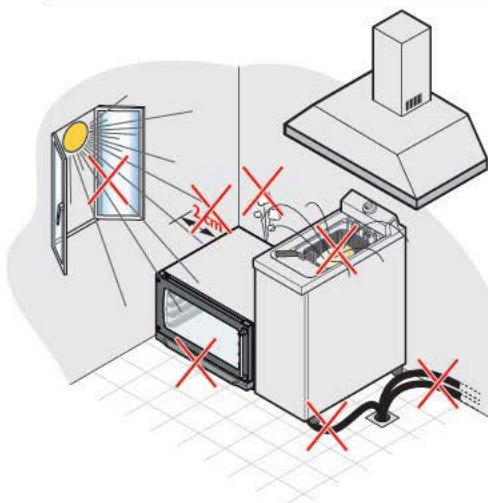
- ① a RJ45 connector (reserved for service calls).

STANDARD CONNECTION + UNOX.Link XC231 kit



- ① a RJ45 connector (reserved for service calls).
 ② a USB port that allows to:
- download cooking data of the last 3 months from BlackBox feature found on the oven in order to allow for effective and simple monitoring of HACCP compliance and procedures in the kitchen;
 - obtain statistics relating to energy consumption and the actual use of the oven through the **OVEX.Net 3.0** software.
 - import and export cooking programmes that could be stored in the oven control panel with the USB interface. It is also possible to download other cooking programmes from the website <http://infonet.unox.com>.
 - update the oven control panel software..

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 4
- read the chapter "*Forward*" at page 3.

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 the chapter "*Routine maintenance*" on page 31); let the oven run empty at maximum temperature for 1 hour to eliminate any unpleasant odours caused by protective factory grease.
- When the oven door is opened, heating and fan operation stops automatically. The built-in fan brake is activated (The fan continues to rotate for a short time only).
- If the appliance was left running for more than 15 minutes without selecting an operating mode, stand-by is automatically engaged for energy savings.
To exit STAND-BY MODE simply touch the START/STOP button.
- Operate the appliance at a room temperature between +5°C and +40 °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*" on page 31).



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

Cooking advice

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



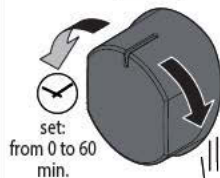
Using mod. *Manual Humidity*



STEAM.MAXI™

OFF= 0% cavity humidity

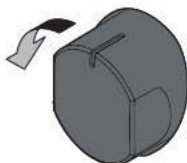
ON= 100% cavity humidity



set:
from 0 to 60
min.

continuous
operation

COOKING TIME



range:
from 0 to 260°C

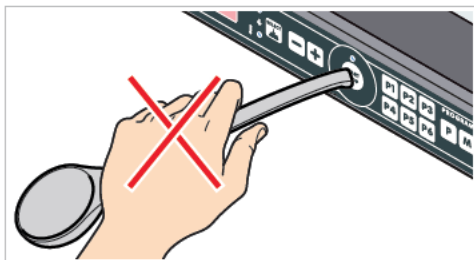
TEMPERATURE

Using mod. *Dynamic - Matic - Classic*

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

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

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



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

MANUAL mode requires the user to set the parameters listed in the table for each cooking cycle; these parameters are NOT saved and must be input for each successive cooking cycle.

Cooking Parameters		
<i>Dynamic - Matic Models</i>	<i>Classic Models</i>	RANGE
cooking time	cooking time	from 0' to 9 hours and 59'
oven cavity temperature (from 0°C to 260°C)	oven cavity temperature	from 0°C to 260°C
percentage of steam supply (STEAM.Plus)	not present	from OFF to 100%

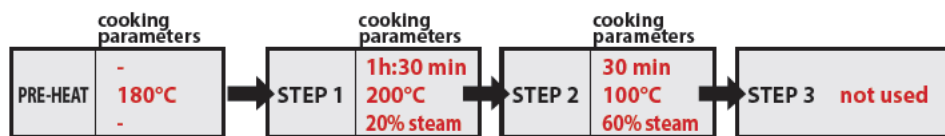
Operation in **PROGRAMMED** mode allows one program to be saved for use during successive cycles.

Each program contains 4 phases:

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

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

EXAMPLE OF SETTING A COOKING CYCLE

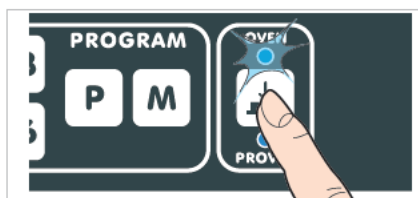



- When the oven is connected to the power supply, the control panel switches on automatically.

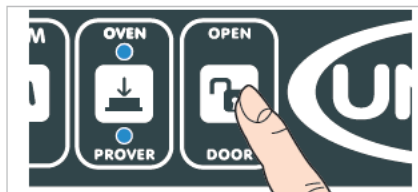
- Button functions  :


single repeated pressing -> increases/decreases the value one unit at a time;
held down -> increases/decreases the value rapidly.

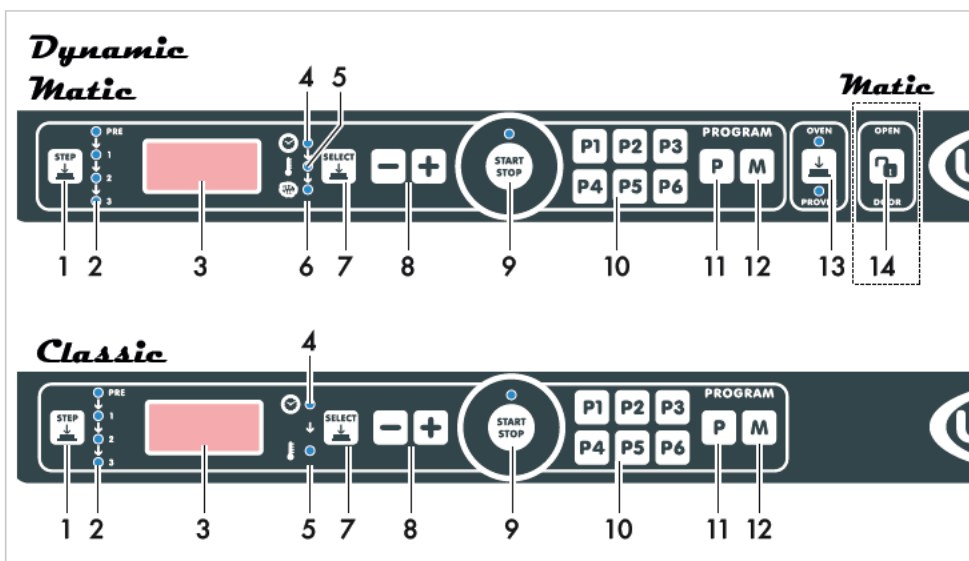
- If no button is pressed within 15 minutes and there is no operating appliance connected to the control panel of the same (oven or prover), the electronic controls go into stand-by mode: only the START/STOP LED remains lit. Simply press the START/STOP button to reactivate the electronic controls.



The  button (featured on the models **Dynamic** and **Matic**) switches from "OVEN" to "PROVER" and vice-versa. Make sure that the "OVEN" LED is on when using the oven.



For **Matic** models the door closing latch is automatically released at end of cooking. To open the door before cooking phase is complete, do not force it by pulling the handle, but press the  button: the door will fully open by pulling on the handle only after this button has been pressed.



- 1) Pressing the button repeatedly, select the 3 cooking STEPS to set their cooking parameters.
- 2) The LED display the STEP:
 - during the parameter setting phase
 - during the cooking phase (1= STEP1...3=STEP3).
- 3) Display.
- 4) When LED is on, the cooking time PARAMETER is in the setting process.
- 5) When the LED is on, the temperature PARAMETER is in the setting process.
- 6) (only for **Dynamic** and **Matic** models). When the LED is on, the HUMIDITY parameter is in the setting process.
- 7) Press the button repeatedly to select the parameters to set (temperature, cooking duration, etc...).
- 8) The values visualized on the display increase/decrease.
- 9) Starts/interrupts cooking.
- 10) These allow quick selection of 6 pre-set programs.
- 11) Access saved programs.
- 12) Saves set program.
- 13) Switches from "OVEN" to "PROVER" and vice versa.
- 14) (only for **Matic** models). Automatically releases the door closing latch. The door is successively fully opened by manual engaging the door handle.

MANUAL operation

PREHEATING

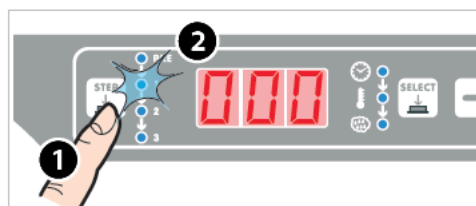


260°C ← - 0°C + → 260°C
 MAXIMUM TEMPERATURE MAXIMUM TEMPERATURE

- 1 Press the button
- 2 the corresponding "PRE" lights up.
- 3 Press the buttons until the display shows the desired pre-heating temperature

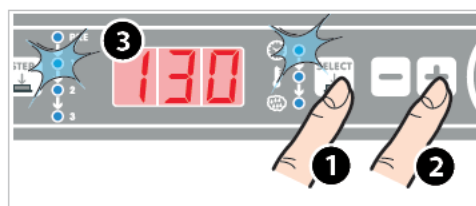
Pre-heating allows only temperature adjustments. The duration of the pre-heating phase depends on the time set (the appliance heats up to the temperature in the least time possible).

SELECT STEP 1



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

SETTING THE COOKING DURATION



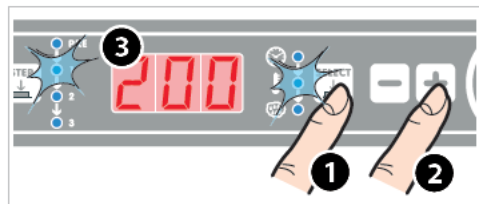
"INF" / "HOLD" ← - 0.00 + → 9.59
 CONTINUOUS OPERATION MINIMUM DURATION MAXIMUM DURATION

- 1 Make sure that the "DURATION" button is lit, if this is not the case, press the button repeatedly until it lights up.
- 2 Set the desired value by pressing the buttons.
- 3 The display shows the parameter in hours and minutes (eg. 130= 1 hour and 30 minutes).

CONTINUOUS OPERATION (the oven operates in continuous mode until the user intervenes)
 STEP 1 -> set the parameter on "INF" (infinite). The temperature depends on the parameter set with the dedicated parameter (see next section).
 STEP 2-3 -> set the "HLD" (HOLD) parameter. The temperature is maintained at 70°C.



SETTING THE COOKING TEMPERATURE



"PAU" ← [-] 0°C [+] → 260°C
OVEN PAUSED FAN/RESISTORS OFF TEMPERATURE MINIMUM TEMPERATURE MAXIMUM

1 Press the button until the "TEMPERATURE" LED light up.

2 Set the target value by pressing the buttons.

3 The display shows the parameter in centigrade (°C).

START-UP DELAY

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



SETTING HUMIDITY (STEAM.Plus™ - only mod. *Dynamic* AND *Matic*)



"oFF" [+] → 20% - 40 - 60 - 80 - 100%
NO HUMIDITY MINIMUM → MAXIMUM HUMIDITY

1 Press the button until the "HUMIDITY" LED switches on.

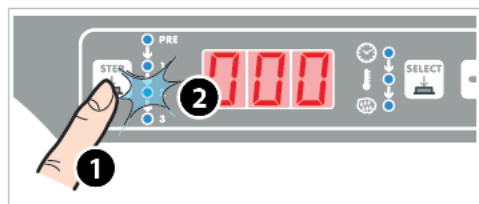
2 Set the target value by pressing the buttons.

3 The display shows the parameter in percentage of humidity.

The parameter HUMIDITY is:

- optional (if the parameter is not set the oven uses "CONVECTION" cooking.)
- available only if the temperature is equal to or above 90°C.

SELECTING AND SETTING THE NEXT STEPS (OPTIONAL)



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

To set step 2:

1 press the button

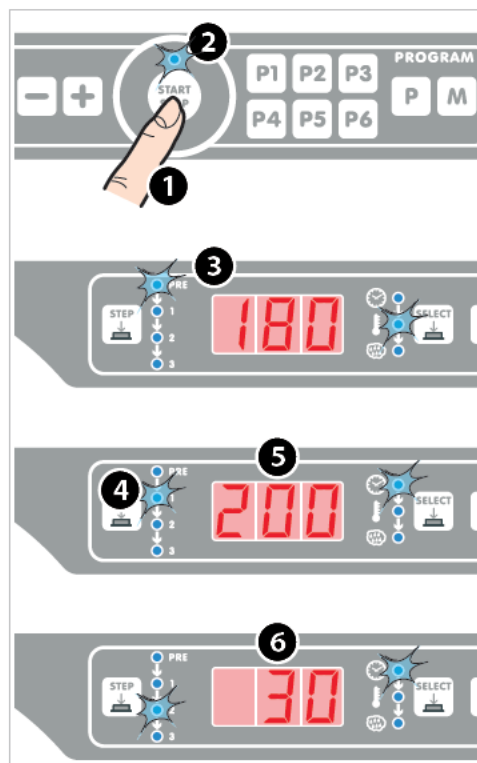
2 the "2" LED light up.

Set the various parameters (duration, temperature, etc...) as described in the previous sections.

If necessary, select and set step 3 in the same way.

START COOKING / INTERRUPT COOKING / OVEN SHUT-DOWN

Ex. SET COOKING CYCLE



Set a cooking cycle with the desired steps:





- 1 press the button START/STOP to start the cooking cycle.
- 2 The "START/STOP" LED lights up and a pre-heating cycle starts, signalled when the "PRE" LED lights up (the display shows the temperature previously set). The oven beeps and the "PRE" LED blinks when the pre-heating temperature has been reached.
- 4 After placing the food inside the oven cavity and closing the door, the first cooking STEP starts automatically; marked by the lit up "1" LED.
- 5 The cooking cycle duration countdown blinks on the display.
In the example:

$$\begin{array}{rcl}
 1\text{h}:30 \text{ min (duration STEP 1)} & + & \\
 30 \text{ min (duration STEP 2)} & + & \\
 0 \text{ min (duration STEP 3)} & = & \\
 \hline
 200 \text{ min (shown on the display)} & &
 \end{array}$$
- 6 The next step starts automatically at the end of STEP 1.

The oven beeps to signal cooking phase end. Press the START/STOP button for 2/3 seconds to interrupt the cooking cycle in advance. To activate the stand-by mode hold the button START/STOP for about 6 seconds; reactivate once again by pressing the START/STOP button.

MODIFYING PARAMETERS DURING COOKING

If a cooking parameter must be modified after the cooking cycle has initiated (such as cooking time or temperature):

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

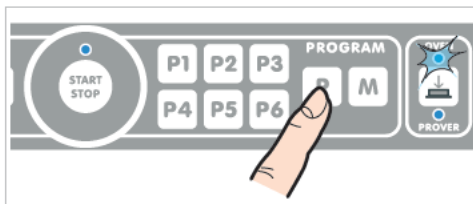


PROGRAMMED operation

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

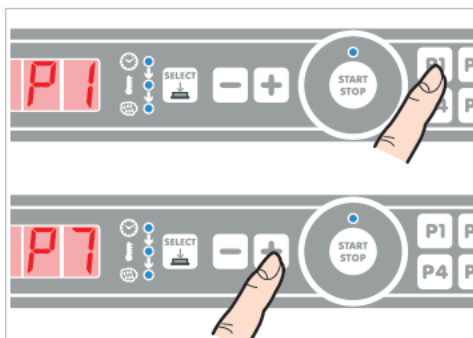
SAVING PROGRAMS

Access to the program menu



Access the program menu by pressing the **P** button or by pressing a rapid access program button (P1-P6).

Assigning program position



Assign a position between P1 and P99 to the program as follows:

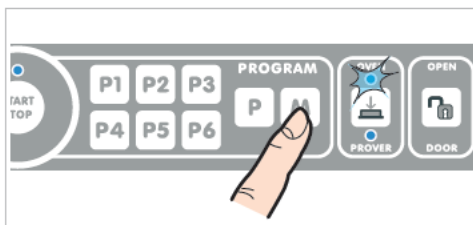
- press the P1 to P6 buttons to select the first 6 positions (we recommend saving the programs used most often in these positions).
- use the buttons **-** **+** for successive positions (from P7 to P99).

The selected position is visualized on the display.

Setting cooking parameters of a program

Set the program parameters (temperature, cooking time, etc...) as fully explained in the chapter "Manual Operation". Note: if pre-heating is not set, the oven will propose a temperature of 180°C.

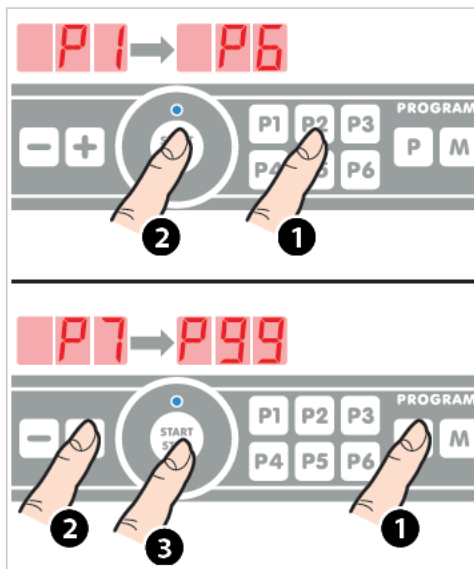
Saving the set program



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

The program has now been saved.

RECALLING AND STARTING A SAVED PROGRAM



P1 → P6 PROGRAM from P1 to P6 (rapid access program):

- 1 press the button corresponding to the desired program.
- 2 initiate it by pressing the START/STOP button.

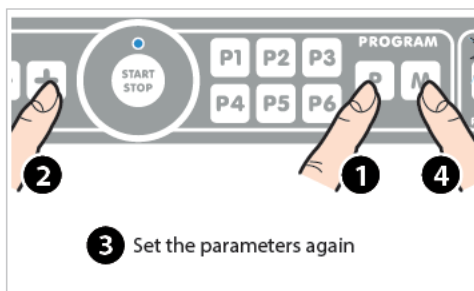
P7 → P99 PROGRAMS FROM P7 to P99:

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

The oven beeps to signal cooking phase end.

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

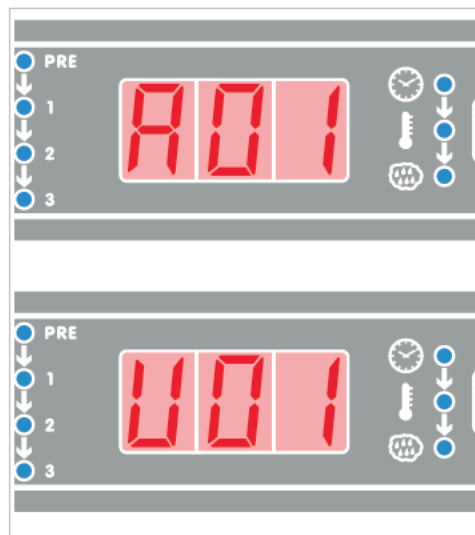
MODIFYING THE PARAMETERS OF A SET PROGRAM



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




Oven-user interface



Digital models show any alarm/warning messages regarding the oven or prover on the display.

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

Pressing the **P** button erases the list of WARN-

ING messages from the screen, using the  button to switch between OVEN and PROVER calls the list back to the screen.(not available on *Classic*).

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

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

Display	Description	Effect	Troubleshooting
OVEN			
A01	The motors have overheated	Oven shutdown	Contact the Customer Assistance Service
A02	The safety thermostat has overheated	Oven shutdown	Contact the Customer Assistance Service
A03	An error has been detected in the data recorded by the cavity probe	Oven shutdown	Contact the Customer Assistance Service
A04	Communication between the control P.C.B. and the power P.C.B. has been cut off	Oven shutdown	Contact the Customer Assistance Service
U01	The temperature of the oven power P.C.B. is too high	There is a risk of permanent damage to the power P.C.B.	Make sure the positioning standards specified in the installation manual have been observed. Contact the Customer Assistance Service
PROVER			
A07	An error has been detected in the data recorded by the prover cavity probe	Prover shutdown	Contact the Customer Assistance Service

Routine maintenance



Any routine maintenance procedure must be performed:

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

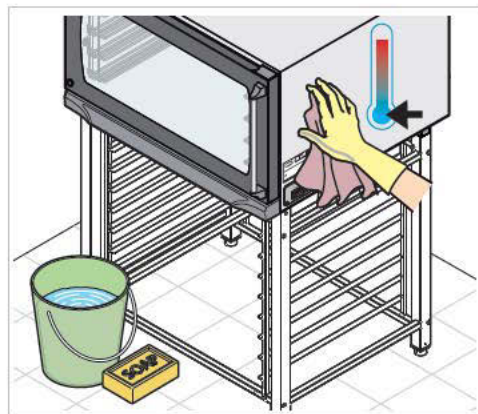
Clean the oven cavity daily to maintain proper levels of hygiene and to keep the stainless steel inside the oven cavity from getting ruined or corroding. Clean the oven daily even if the appliance is used exclusively with humid heat (steam).



When cleaning any component or accessory NEVER use:

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

External steel structures, oven cavity seal



Wait for the surfaces to cool off.

Use only a soft cleaning cloth dampened with a little soap and water. Rinse and dry completely. In alternative, only use detergents recommended by UNOX; other products may cause damage thereby invalidating the guarantee. Read the instructions provided by the detergent producer for their use.

Plastic surfaces and control panels

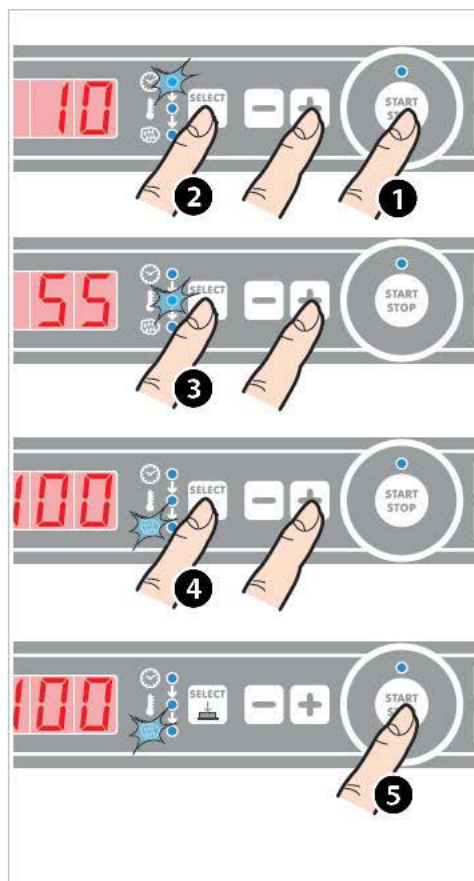
Use only a very soft cleaning cloth and a small amount of detergent for cleaning delicate surfaces.



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!

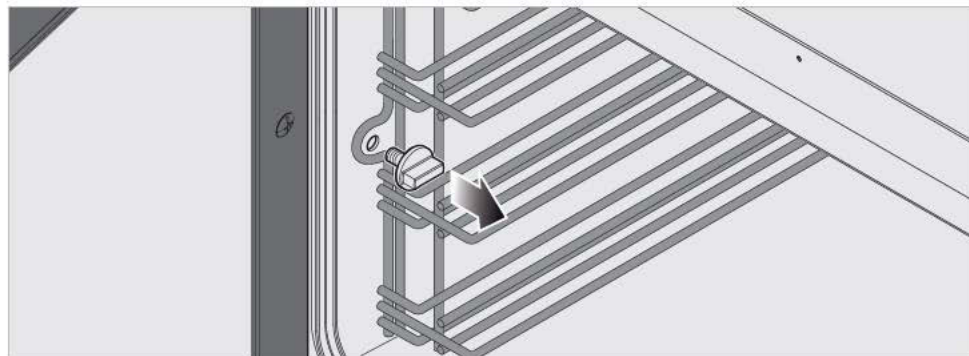


Follow the procedure below for cleaning the oven cavity:

- 1 exit standby mode; set the following parameters as instructed in the "Use" chapter (follow the chapter regarding your oven model):
- 2 time to 10 minutes;
- 3 temperature to 55°C;
- 4 steam to 100% (for models that feature the function **STEAM.Plus**);
- 5 start operation by pressing the START/STOP button.

Wait for surfaces to be cold and clean with a soft cloth; rinse thoroughly to remove residuals.

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

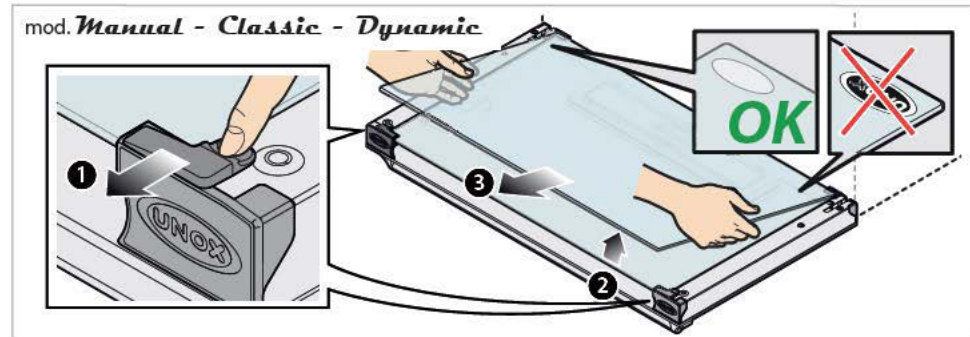
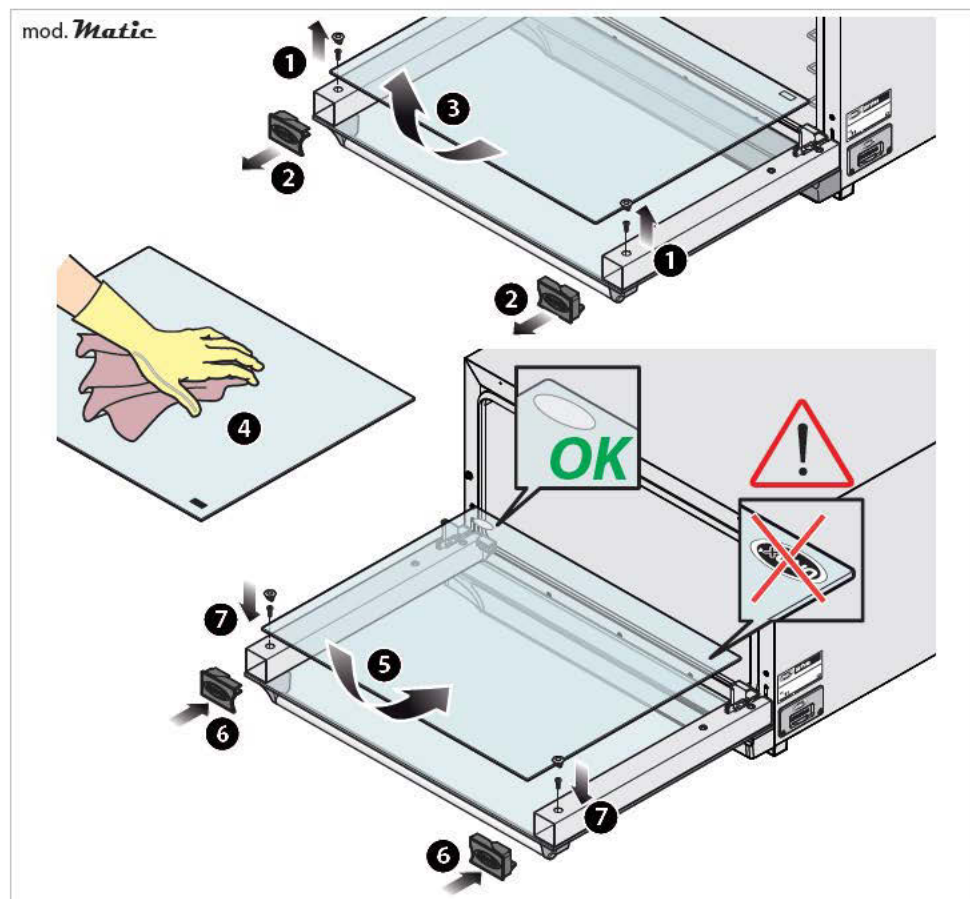


Inside and outside oven door window glass

Wait for the windows to cool off.

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

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





Inactivity

Follow the precautions below during inactivity:

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

At first reuse:

- clean the appliance and its accessories thoroughly (see chapter ***"Routine maintenance"*** at page 31);
- connect the appliance to its power and water supplies;
- inspect the appliance before using it;
- switch on the appliance at minimum temperature for 50 minutes without any food inside of it.



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

Disposal

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



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

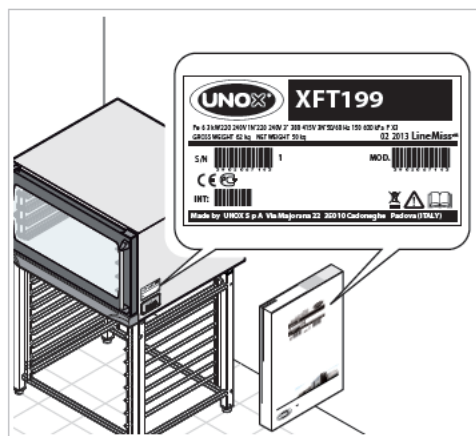
All appliances are made with recyclable metals (stainless steel, iron, aluminium, galvanized steel, copper, etc..) for more than 90% of overall weight: disposal of the product at the end of its life must be performed by electronic and electrical waste recycling centres, or the appliance must be returned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

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

Contact the local waste disposal centre for additional information.

After-sales assistance

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



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

- the date of purchase;
- the appliance data on the serial plate;
- (only digital models) any alarm messages shown on the display screen (see chapter **"Oven-user interface"** at page 30).

Manufacturer's information:

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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 C

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



Certification

EU declaration of conformity for electrical appliances

Manufacturer: UNOX S.p.A.

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

Declares, under its own responsibility, that the product

LineMiss™

Compliant to Machine Directive 2006/42/EC and Low Voltage Directive 2006/95/EC through 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
- EN 62233: 2008

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

- EN 55014-1: 2006 + A1: 2009
- EN 55014-2: 1997 + A1: 2001 + A2: 2008 + IS:2007
- EN 61000-3-2: 2006 + A1: 2009 + A2: 2009
- EN 61000-3-3: 2008

Guarantee

Installation of the UNOX product must be performed by an Authorized 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 unauthorized or incompetent persons. The guarantee is also invalidated for damage to the appliance by lime scale deposits. In addition, the guarantee does not cover consumables, such as: seals, light bulbs, glass panels, decorative parts and parts consumed during use.

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



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Subject to technical changes.



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