

# TECHNIQUE

## COMBI OVENS PRECISIO/PRECIJET

### MANUFACTURERS SPECIFICATION

#### Part C: Instructions for use

##### - WARRANTY -

In order to guarantee this equipment, we recommend that you comply with the MANUFACTURER'S INSTRUCTIONS in this manual.  
However if you can not undertake the required maintenance operations, our installation and service network is available to provide you with a personalized contract.

##### - WARNING -

- The product delivered to you complies with current standards. If any modifications are made the manufacturer cannot accept any responsibility whatsoever. The manufacturer can not be held responsible in the event of an incorrect use of the appliance.
- These appliances are for professional use only and must be used by specialised personnel.
  - Read the manual carefully before installation.
  - Keep your manuals.



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## COMBI OVENS

## PRECISIO / PRECIJET

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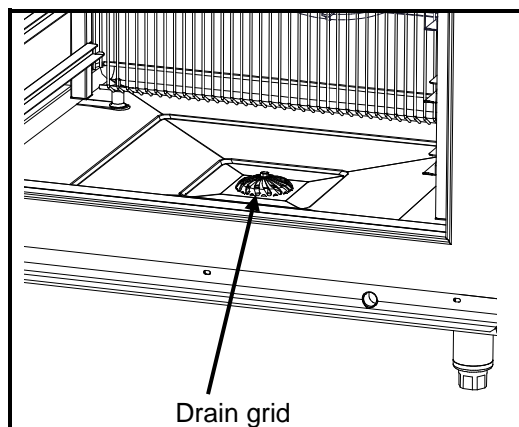
**BONNET GRANDE CUISINE**

**Registered Office:**

Rue des Frères Lumière - Z.I Mitry Compans  
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## 1. RECOMMENDATIONS

- ◆ These appliances are for professional use, only qualified personnel should use them.
- ◆ Cooking appliances may reach 250°C. BE CAREFUL not to burn yourself when using or handling INNER ACCESSORIES (Plates, modules, filter, duct...).
- ◆ These appliances must be installed with sufficient ventilation to prevent the formation of an excessive concentration of substances harmful for health within the premises in which they are installed.
- ◆ The rate of new air required for gas oven combustion is 2 m<sup>3</sup>/h per kW of heat rate.
- ◆ The equipment is not designed to work in an explosive atmosphere. Due to this, it must not be installed in a zone pertaining to the ATEX provision.
- ◆ The door surface temperature exceeds 60°C. BE CAREFUL NOT TO BURN YOURSELF.
- ◆ Putting tins and trays into / out of ovens: The height of the upper level of appliances located on a worktop or stand may be 1.75 m. If you handle manually, manipulate the baking tins carefully. BE CAREFUL OF SPILLAGE WHEN HANDLING, YOU MAY BURN YOURSELF.
- ◆ Never block the condensate exhaust flue, because the pressure could rise in the appliance which could generate a risk of explosion.
- ◆ If an error message appears consult the list of error messages and follow the advice given
- ◆ For cleaning, the use of high pressure water jets or sprays is strictly prohibited.
- ◆ NEVER START THE OVEN WITHOUT HAVING SET AND LOCKED THE VENTILATION DUCT.
- ◆ Do not remove the drain grid located in the oven. If this grid is missing do not start the oven.



- ◆ Immediately after lighting gas ovens, electronic equipment should not be used nearby.
- ◆ Always use a qualified installer to install the equipment and if necessary change the oven from one gas to another.

- ◆ **IMPORTANT:** Please be aware that when cooking dishes prepared with alcohol (coq au vin, pears in wine, etc...). Vapour saturated with alcohol may when heated cause an explosion in the oven and due to the sealed door, create a momentary overpressure which may cause an irreversible deformation of the panels. This risk is further increased when the user adds alcohol to the products near the end of the cooking cycle and closes the door to complete cooking.
- ◆ To ensure long lasting, safe and proper functioning, carry out a full **check and maintenance of the appliance twice a year** using qualified personnel from our company (Dismantling of burners, inspection and cleaning of venturis, cleaning of nozzles, adjustment of air rings, cleaning of vents, checking possible leaks, checking control elements, regulating and safety accessories...).
- ◆ **The oven must be meticulously maintained on a DAILY basis (see the “Maintenance” chapter). In particular, the fans, heating elements and walls must be kept clean, without accumulation of grease and mineral deposits (lime or other).**
- ◆ **Preheating (20 level ovens): Whatever the mode, these ovens are designed to be preheated with the trolley in place.**
- ◆ THE APPLICATION OF ANY CLEANING PRODUCT ONTO A HOT SURFACE, OVER 60°C, IS STRICTLY FORBIDDEN. The surface will be damaged beyond repair (darkened, virtually black).
- ◆ Combination ovens should be cleaned with specific products. There is a reason for this: The risk caused by products that are in anyway corrosive.
- ◆ We strongly recommend the use of cleaning products supplied by the manufacturer to ensure good results and optimise the service life of its components
- ◆ For maximum efficiency of the descaling product without damaging the material and components of the oven, you should use the appropriate descaler. The use of certain acid has a destructive role that can irreversibly and significantly damage your device. The descaling product must contain corrosion inhibitors to prevent from metal attack. The descaling product must also comply with the regulations in law, in particular on material intended to come into contact with foodstuffs.  
**Chemical products containing nitric acid are strictly prohibited.**  
**Recommended composition:**
  - Phosphoric acid <50%
  - Corrosion inhibitor
- ◆ Danger of irritation to the skin and eyes or acid burns.  
Detergents and descalers will cause irritation and possible burns if in direct contact with the skin or eyes.
  - Do not inhale the mist or spray
  - Avoid direct contact with these products
  - Never open the oven door during the automatic cleaning cycle
  - Wear protective clothing, gloves and hermetic protective goggles in accordance with the safety data sheet.
- ◆ Remember the dangers identified on the safety data sheet for each detergent or descaler
  - Harmful if swallowed.
  - Can result in serious burns.
  - Irritates the eyes.
  - Irritates the respiratory tracts.
  - Risk of serious eye lesions.



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- ◆ Remember the safety advice provided by the safety data sheet for each detergent or descaler
  - Do not eat or drink when using these products.
  - Do not inhale their vapours.
  - If case of contact with eyes rinse immediately with plenty of water and seek medical advice.
  - Wear appropriate protective clothing, gloves and face and eye protective gear.
  - In the event of an accident or sickness seek immediate medical attention
  - Dispose of the product and its container as hazardous waste.
- ◆ The manufacturer certifies that the packaging conforms to the provision 94/62/CE of 20.12.94 relating to packaging and packaging materials and requires the fitter (and the user) to observe the rules relating to packaging removal (recycling or upgrading of packaging materials)..
- ◆ « According to article 6 of the decree of 20 July 2005 a marking giving the identity of the manufacturer and the release on the market of the equipment after the 13 August 2005 is indicated on the appliance. »  
« The Manufacturer has filled in the National Register. »  
As per the legal provisions in force (article 21 & 22 of the decree 2005-829), the customer is responsible for the obligations relating to the elimination of waste, namely:
  - he is to deal with selective treatment, reconditioning and destruction of residues arising from electric and electronic equipment selectively collected in the installations meeting the technical requirements or in any other installation authorised for the purpose, in any other member State of the European Union or in another State in so far as the transfer of these residues out of France is made according to the provisions of the Regulation of 1st February 1993 indicated above.
  - he must make sure that all fluids of electric and electronic equipment are drained according to the requirements of the provisions.
  - he must make sure that the information relating to the removal and treatment of these residues is forwarded to any further acquirer.
- ◆ **The warranty will not cover problems caused by failure to comply with these recommendations.**



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## 2. USING THE CONTROL PANEL

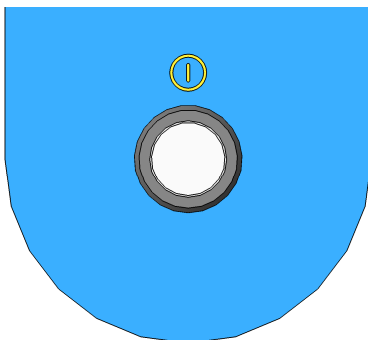
### 2.1 GENERAL

**Touch screen:**

Welcome screen displayed every time the oven is switched on

**Knob:**

Used to change parameters (temperature, time...) and validate them by pressing it.

**Stop / Start button:**

Switches the oven on and the displays.

## 2.2 MANUAL MENU



→ 3 cooking modes: Convection, Steam and Combined (from 0 to 100%)

→ Display of actual and set temperature

→ Time / Core temperature display

→ Ventilation speed (1 to 100%)  
Vent outlet  
Manual humidification  
Rapid cooling & Holding mode (hot cupboard)  
Rapid recipe save (register)

→ Touch screen (alternative to using the select knob)

→ Date and time



STOP / START cooking. Changes colour when:

- Cooking *Coloured yellow*
- Pause (door open) *Coloured yellow*
- Cooking finished *Coloured red*



## 2.3 AUTO MENU: Automatic / programmed recipes

### 2.3.1 GENERAL



→ Pre-programmed recipes (80 roughly)  
Clients recipes (capacity of 256 recipes in total, each with 6 cycles)

→ 6 Principle families with direct access to the recipe

→ Recipes can be edited  
Copied  
Created  
Modified  
Deleted  
Detailed display

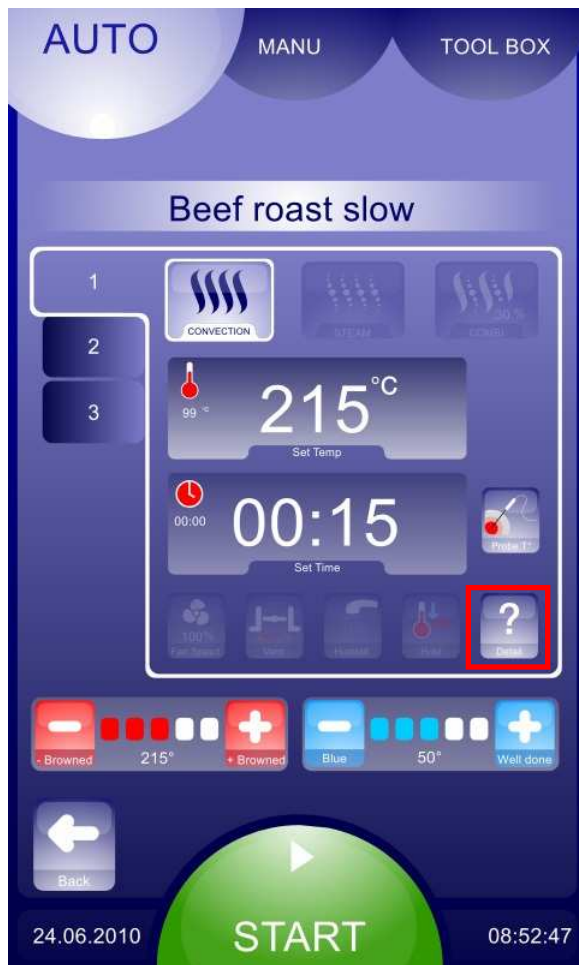
→ «Multi Level» programme :  
6 independant timers on the 6 level,  
10 on the 10 and 20 on the 20 level oven



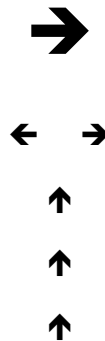
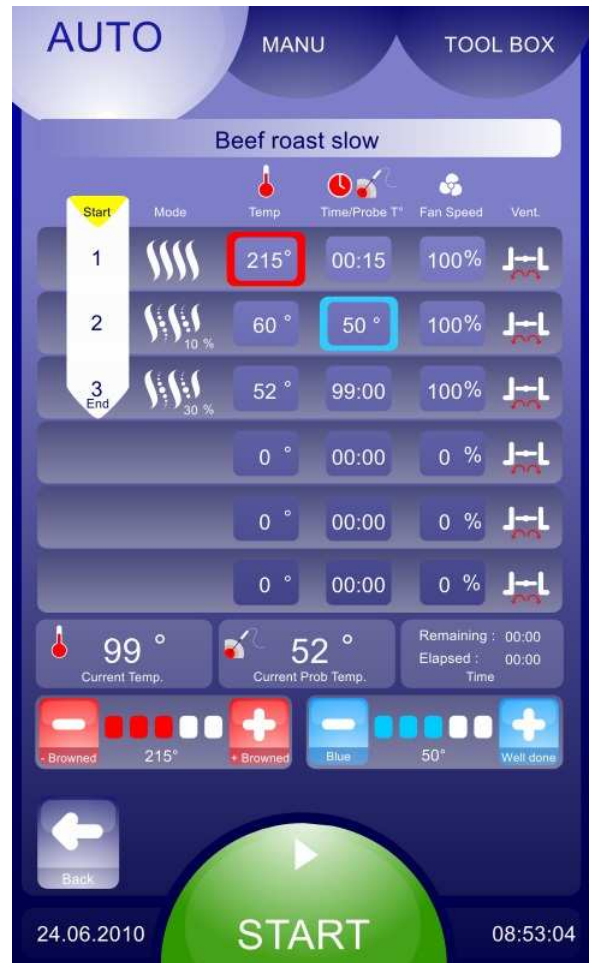
Displayed by list or photos of the recipe

## 2.3.2 TYPE OF DISPLAY

Standard display (phase by phase)



Detailed display (all phases)



2 criteria allow the recipe to be adapted to the clients taste (e.g.: +/- browned, Blue and well done) without the need to create a new recipe ... or to know what to modify (Time, Temperature, which phase ...)

## 2.4 SERVICE MENU

### 2.4.1 GENERAL



→ Rinse (between batches of cooking...) replaces the spray hose

→ Auto cleaning includes an automatic boiler descale (Precisio) and or oven descale depending on use

→ Programmable auto clean for every day of the week (Day / Time)

→ Operating mode  
Data exchange (HACCP, Photos, Recipes, Manual, Consumption levels (Energy, water ...)  
Client settings (Adaptable)  
Installation parameters  
Technical / After sales

→ Maintenance information

## 2.4.2 PASS WORD

Allows the client access to:

- Data exchange
- Client parameters
- Change the Manual / Auto cleaning



**0000** : Changeable Pin Code  
**CHEF** : Pass word  
 (Upper or lower case)



For a personalised code in text format it is possible to switch the keypad to and from alpha numeric

## 2.4.3 CLEANING (WASHING AND / OR DESCALING)



→ Intensity of the cleaning: Light / Medium / Intensive (The durations are shown on the left)

3 possible variations:

- Descale included (on by default): If unselected the cycle time is the time for the wash only
- Descale only: It is possible to have just the descale.
- Drying included: (off by default): If not selected cycle is shorter and energy use reduces

→ Priming function: When replacing chemicals, if the pipes are empty, select this function to add the correct amount to ensure results are maintained.



## 2.4.4 DATA EXCHANGE



→ HACCP ON/OFF: Records HACCP data (for approx. 1 year) and frequency of data capture

→ Oven identifier: individual for each oven if there are several ovens on site.

→ USB (or Radio) information exchange viewable on the oven

**Warning :** It is necessary to use a FastPAD USB stick for data exchange consumptions, recipes, HACCP, photos or update...  
Using a USB stick not recognized can lead to crashes or bugs.



## 2.4.5 CLIENT PARAMETERS

Personalise the welcome message that appears when switched on

Adjust the screen brightness and end of cycle buzzer volume

AUTO MANU **TOOL BOX**

Langage : **En**

Luminosity : **100%**

Sound : **100%**

Nr of End Cooking Beeps : **5**

Screen Beep : **YES** **NO**

Date / Hr : **24.06.10** **08:51**

Auto DST : **YES** **NO**

Message : **Hello Chef**

Pre heating : **175°** **YES** **NO**

Pre heating the boiler : **YES** **NO**

HOLD : **75°** **00:00**

Default Core Temp : **60°**

DeltaT Mode : **YES** **NO**

**Back** **Next**

24.06.2010 08:51:37

Adjust the time and temperature in holding mode (operating as a hot cupboard in Manual mode)

Activation and adjustment of the automatic preheat when switched on.

Choice of manufacturer's recipes displays:  
Fr = French / En = English

Choice of default mode displayed when first started

AUTO MANU **TOOL BOX**

Default Mode : **MANUAL** **AUTO**

RECIPES :

Gallery's name : **CLIENT**

Authorization : **Copy** **Modify** **New** **Del**

Display : **Photo Display Only**

Galleries : **Common** **Fr** **En**

Screen saver : **YES** **NO** after : **00:15**

Measure Units : **Unit FR** **°C** **°F**

PRICES : Gas : **0.000** €/kWh **1.800** : Elec

Clean. Product : **25.000** €/L **27.500** : Descal. Product

Water : **0.853** €/1000L

Modif PIN Nr : **0000**

**Back** **Next**

30.08.2010 13:27:16

Enter the cost of energy, chemicals and water to calculate consumption costs. First press activates the cost area. The value can be change slowly with the knob.  
Second press displays the keyboard to enter a value directly.

Activate the screen saver (blacks out) after the selected time.  
Not when a cycle is running.

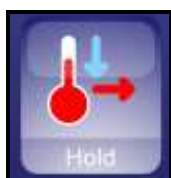
### 3. GUIDANCE AND INFO ABOUT THE CONTROL SCREEN



- Changing the set temperature (to one lower than previously) whilst cooking in Convection or Combi mode does not result in an automatic rapid cooling cycle.
- Starting a cycle when the actual temperature is higher than the set temperature does result in an automatic rapid cooling cycle with water injection.
- Changing from Convection or Combi to Steam mode when the actual temperature is over 98°C will by default start an automatic rapid cooling cycle with water injection until the set temperature is reached.
- Changing from Convection to Combi or vice versa whilst cooking can be done without changing the set temperature.



- In Auto or Manual mode entering a set temperature of 0°C in Convection mode starts a waiting phase where nothing happens (no heating).
- In Auto mode selecting a time of 99h00 is interpreted as a holding cycle (no cooking) in the mode and at the temperature selected.
- The recipe library programme named "Multi level timer" allows a countdown timer specifically for each level with an alarm after the time has elapsed.
- In the My recipes library, photos can be linked to a recipe and only recipes with photos may be displayed.
- Access to modification, deletion and copy functions in the library can be locked by the chef (Client parameters).
- A copied recipe is indicated by "\*" in front of its name.
- The names of the "My recipes" can be personalised. After pressing "modify" touching the name area allows the name of the recipe to be changed.



- HOLD mode starts a cooling down to the set temperature which is then maintained. This is like a non ventilated heated cupboard preventing products from drying out.
- A holding phase can be selected during a cooking cycle. Press and hold is activated, holding will start when the cooking cycle stops.
- If a core temperature has been set holding will be at this temperature, if not it will be at the holding temperature set in the Client parameter menu.
- Holding mode takes into account the settings within the Client menu.



- Automatic preheating of the oven and/or the boiler (Precisio) at start up can be activated or deactivated and the oven temperature can also be set (Client parameters)

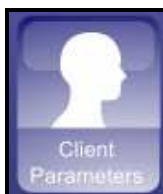


- Automatic cleaning can be programmed by specific day and a set time with a selected intensity for each cleaning cycle.





- A reminder message appears 10 days before a routine service visit is required.



- Access to the "Client parameters" menu is by PIN code the default is 0000 this can be personalised. **DO NOT FORGET THIS CODE!**
- Access to other parameters is PIN code protected and reserved for installation and after sales service engineers.
- The oven has an automatic sleep mode which puts primary functions into standby (screen saver, lighting technical ventilation).
- The logo on the welcome message can be changed: The Client parameters menu allows you to change the message and the photo to a different one of to use the establishment's logo.



- The data exchange menu runs HACCP functions: start of automatic HACCP data recording which can be viewed on screen or exported on a USB stick in spreadsheet compatible format.
- Personal photos can be imported using the "Fast PAD PC" software with a view to using them to personalise the recipe display.
- The "Consumption" menu displays daily usage and monthly results for the past 12 months for water, gas/electricity, cleaning and descaling chemicals. Displayed with costs if these are input in the Client parameter menu.



- In case of the screen or electronic control panel breakdown: possibility to launch the Safe Mode : convection mode at the preheating temperature setting (set in client parameters, 175° by default) .
- Switch off and Switch on the oven. Then open and close the door 3 times in less of 10s. Light will switch off at every door opening and will flash 3 times at the end of the 3 door opening to indicate that the safe mode has started.
- In safe mode, actions on the screen are not taken into account.
- To stop Safe Mode, just switch off the oven.

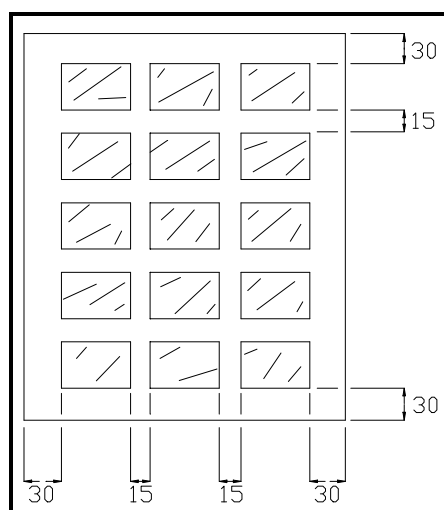
## 4. PRACTICAL TIPS FOR USE

### 4.1 LIMITS OF LOADS AND USE

#### INTERNAL CAPACITY OF OVEN:

MODEL	6 GN 1/1	10 GN 1/1	10 GN 2/1	6+6 / 6+10	20 GN 1/1	20 GN 2/1
GN 1/1 trays	6	10	20	6+6 / 6+10	20	40
GN 2/1 trays	-	-	10	-	-	20
Level number	6	10	10	6+6 / 6+10	20	20
Spacing between levels (mm)	80	65	65	80 / 65	64	64

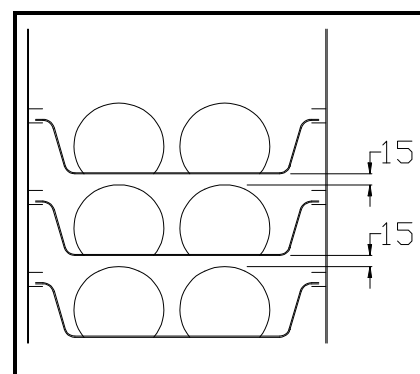
**IMPORTANT:** The number of levels used for the product to be cooked, as well as the number of portions to be placed on a given level will depend on the observance of the following rules for positioning.



*min 15mm between cooked products*

*min 30mm between cooked products and the tray edges*

*15mm between cooked products and the upper plate*



**NOTE:** Depending on how these rules are observed, the number of levels used can be reduced (example: 1 level out of 2) depending on the size of the products treated.

#### **UNEVEN COOKING OF PRODUCT ON TRAYS ARISES FROM TWO FACTORS:**

##### LOAD:

Even cooking requires the correct circulation of air between products. These, when cooked, must be sufficiently spaced to allow this.

Too big a load may lead to excessive moisture, generating cooking differences.

##### TEMPERATURE:

- Preheating: The shorter and more delicate the cooking (less than 15 min), the closer the preheating temperature should be to the cooking temperature.
- Cooking temperature: It is always better to have a lower temperature than a higher one. In case of problems, lower temperature in 10°C steps.

##### DISCHARGE OF EXCESS STEAM:

Whilst cooking products loose a proportion of their moisture as steam. If this amounts to more than the oven can discharge this will result in uneven browning and inconsistent results.

→ reduce the load to obtain good results (after selecting Convection mode with Vent open)



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## 4.2 PREHEATING (20 level oven)

Whatever the mode, these ovens are designed for preheating with "TROLLEY in PLACE".

In the event that the trolley is not available:

- **Dry mode:** Adjust required preheating temperature, but stop the oven or put the trolley in place, once REQUIRED TEMPERATURE is reached.
- **Combi mode:** DO NOT USE. Always preheat in the DRY mode to required temperature (see above). Move to Combi mode for cooking with trolley in place (Instantaneous steam production).
- **Steam mode:** Preheat the boiler only FOR THE FIRST USE OF THE DAY then stop heating or put the trolley in place when the oven reaches a TEMPERATURE OF 80°C (Steam coming out of the base of the oven).

**NOTE:** The NON-OBSERVANCE of these RECOMMENDATIONS will create problems for which the Manufacturer cannot be held responsible.

## 4.3 USE OF ROASTING TINS AND TINS

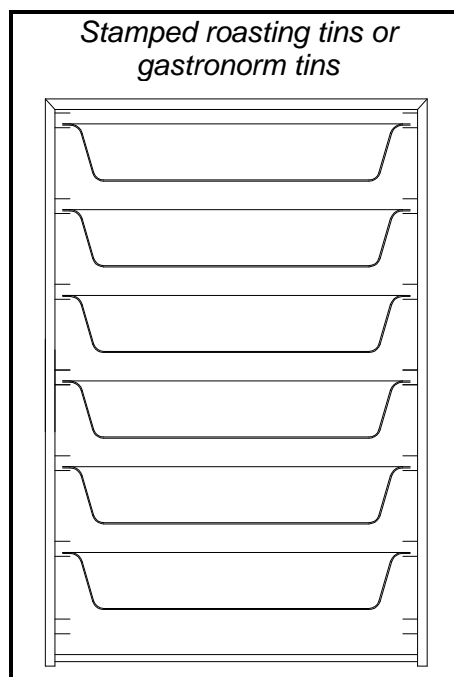
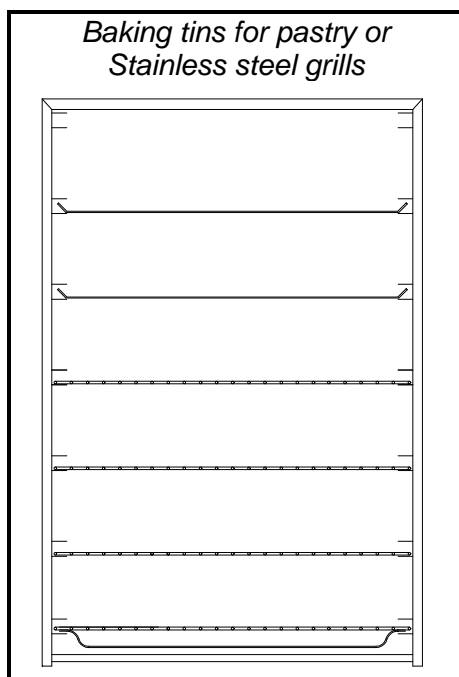
\* PASTRIES:

- Use backing trays for pastry.

\* ROASTS:

- Use the "gastronorm" roasting tins for preparing meats in sauces, braised meats....
- For roasting, cook the products directly on the grids (chicken, roast beef, sausages...). In this case place a gastronorm tin (20 mm deep) on the bottom level to catch the cooking juice.

### Positioning of plates, grids and tins



## 5. TOOLS FOR OPTIMAL COOKING

### 5.1 CORE PROBE

The core probe permits the perfect control of the level of your cooking which can be reproduced day after day whatever the size of the product.

The core temperature to be reached will vary, of course, with the kind of product and the cooking level desired.

#### WARNING:

**The cooking of a product does not stop at once when removed from the oven.**

As a matter of fact, after standstill, the core temperature continues rising to reach a temperature all the higher as the product has been cooked at a high temperature.

#### Example:

Beef roasted in combined mode at 200°C and removed from the oven at the time when its temperature reaches 40°C will see this later rise to about 57°C.

The same beef, steam-cooked at **low temperature** at 60°C (as a last phase) and removed from the oven at the time when its core temperature has reached 52°C, will evolve very little reaching 56°C.

PRODUCTS	CORE TEMPERATURE TO BE REACHED	CORE TEMPERATURE When REMOVED FROM THE OVEN	
		Classical cooking according to the chart annexed	Low temperature cooking
<b>Red meats</b>			
Very rare	54	37	50
rare	56	40	52
Just done	60	45	56
Well done	62	48	59
<b>White meats</b>			
Veal	72	58	69
Poultry	77	63	75
<b>Fish</b>			
Salmon – Tuna	75	75	75
White fleshed fish	80	80	80
<b>Pork preparations – terrines</b>	67	65	65

**NOTE:** Recommendation for controlling the core temperature (cooking degree):

To control properly the degree of cooking, the aspect and the weight loss, more especially in the case of red meats, we recommend **finishing cooking with a low temperature steam phase**. Adjust the temperature 8°C above the core temperature desired.

**Example:** Roasting beef:

1st phase:	Coloration	Dry air	210°C	for 15 minutes
2 <sup>nd</sup> phase:	Core cooking	Steam	60°C	Till core T° = 52°C

The cooking time increases to about 1 hour 25 minutes.



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## 5.2 LOW TEMPERATURE COOKING

To optimise certain types of cooking, electronic regulation allows for long low temperature cooking. The set temperature corresponds to the core temperature which must be achieved.

Low temperature is indispensable for treating big pieces (sucking pig, leg of pork (ham), big fish), often treated in vacuum bags (sous vide).

This cooking mode is also worthwhile for perfectly controlling the cooking level (very rare, rare, well done...), for the aspect (external and sliced), for diminishing weight loss, but also for being safer from a hygienic point of view in the preparation of food products.

The quality of cooking is also much less sensitive to the size of the products treated, as well as to their quality.

The time necessary for cooking entirely conducted at low temperatures is of course longer.

LOW TEMPERATURE			
Products	Mode	Cooking T°	Approx. time
<b>Red meats</b>	Steam	55°C	6 h to 12 h
<b>White meats</b> Veal Pork and poultry	Steam	72°C 77°C	
<b>Pork preparations and terrines</b>	Steam	67°C	
<b>Fish</b> Salmon – Tuna White fleshed fish	Steam Steam	75°C 80°C	2 h to 4 h
<b>Miscellaneous</b> Farm produced foie gras Fruit	Steam Steam Steam	70°C 90°C 85°C	1 h to 1 h 30'

**NOTE:** Medium size pieces of meat (joints, leg of lamb...)

It is possible to diminish significantly the cooking times (2 or 3 times less), for medium sized pieces, and still partly keep the advantages above, by following:

Products	1st phase COLORATION	2nd phase COOKING	3rd phase COOKING
	<i>Blown air</i>	<i>Steam</i>	<i>Steam</i>
<b>Red meats</b>	210°C For 15 min	70°C till Core T° = 38°C	60°C till Core T° = 52°C
<b>White meats</b>	210°C For 15 min	90°C to Core T° = 60°C	85°C till Core T° = 73°C



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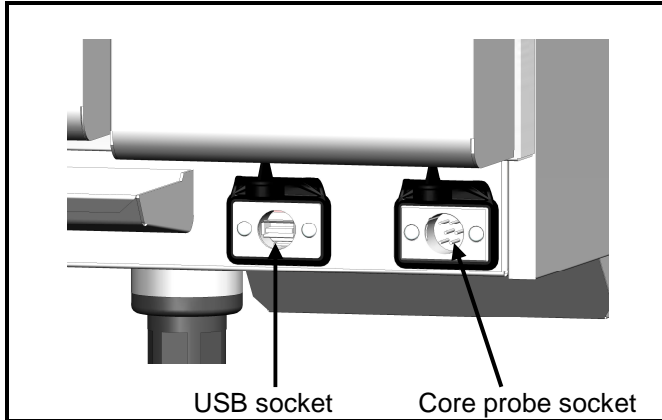
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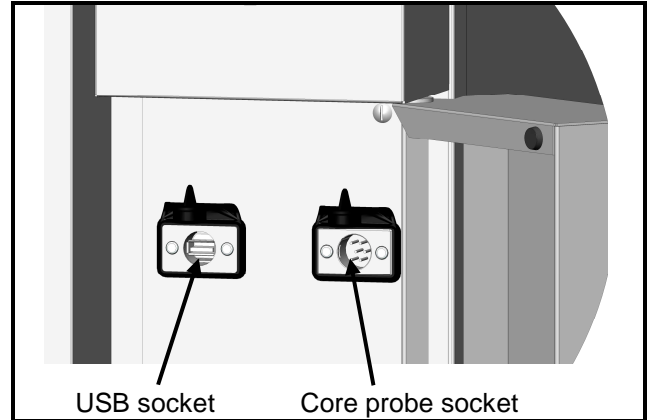
## 6. CORE PROBE SOCKET / USB SOCKET

The core temperature socket and USB socket are fitted with a silicone protective cover.

*6 and 10 level ovens*



*20 level ovens*



### **WARNING:**

- Always put the protective cover in place (lowered to protect connections) whenever sockets are not used.
- Never “clean” connections with a water hose or a sponge. (If the silicone covers are used and put back in place after they are used, no maintenance is necessary).

**The guarantee will not apply if these recommendations are not observed**

**Note:** For information on using a USB stick, refer to the "Fast PAD PC" software instructions.

## 7. ERROR MESSAGES

Message on the screen	Consequences	What to do?
E69 : Boiler temperature > 160°C	The oven automatically switches to injection mode to finish cooking	Arrange for a service technician
E70 : Boiler overheat	Cooking stops	<b>Immediately switch off at the isolator.</b> Arrange for a service technician
E71 : Boiler probe non function	The oven automatically switches to injection mode to finish cooking	Arrange for a service technician
E74 : Water supply to boiler insufficient	The oven automatically switches to injection mode to finish cooking	Check the water supply Arrange for a service technician
E30 : Electronics overheating: Check air intake	Control panel overheated	Clean the air inlet (under 6 and 10 level ovens or behind for 20 level models).
E31 : Electronics overheating: Temperature reduced to 210°C	Cooking continues automatically at a temperature below 210°C	Arrange for a service technician
E72 : Electronics at over --°C	Stop cooking.	Stop the oven and arrange for a service technician
E53 : Ventilation non function		
E61 : Ambient probe non function		
E68 : Cavity at +290°C		
E67 : Gas safety activated		
E73 : Descale pump on permanently		
E28 : Core probe not connected	Connect a core probe or chefs decision	To continue cooking connect a probe or switch to timer mode
E32 : Core probe with 2 points non functional	Cooking will continue	Consider changing the probe
E33 : Core probe non function	Wait for a replacement probe or chefs decision	To continue cooking replace the probe or switch to timer mode
E29 or screen blacked out: Failure (message display possible following localisation of the fault)	Facia inactive (Screen has failed)	To finish cooking at the preheat temperature: Switch off and restart the oven then open and close the oven door 3 times in less than 10 secs Arrange for a service technician
USB stick full	USB stick is full.	Clear the USB stick
USB missing	USB stick required	Connect a USB stick

## 8. MAINTENANCE

### 8.1 ABOUT STAINLESS STEELS

**Stainless steel** is a type of steel designed to allow a thin protective film to form on the metal surface and to protect it against corrosion (Oxide film resulting from the chemical reaction of oxygen on the metal surface).

Any element disturbing the formation of this film, or making its partial destruction easier (Food deposits, overflows, stagnant liquids...) affects stainless steel resistance to corrosion.

If the composition of stainless steel allows it to resist to certain chemical aggressions better than standard steel, **do not imagine that stainless steel is indestructible**.

*3 main factors of corrosion should be checked:*

- The chemical environment. In general:
  - \* Various brines  
**(Salt concentration, sauerkraut ...)**
  - \* Chlorides, particularly in:
    - Cleaning products
    - Bleach.
- Temperature: Any chemical environment sees its aggression towards stainless steel considerably increased at higher temperature.
- Time: The longer the contact time between stainless steel and the chemical environment is, the more perceptible the consequences of the corrosion will be.

The combination of these three factors can lead to the destruction of interior surfaces, even those of high quality stainless steel.

**Note that when stainless steel corrodes, it is extremely rare that it comes from the steel itself. Generally, inappropriate or badly used cleaning products, bad maintenance or extreme conditions of use are often the cause of the problems encountered.**

#### **WARNING**

**The manufacturer can not be held responsible for cases of corrosion encountered in these conditions and no warranty will then apply.**

**A list of the most frequent cases is given below, so that you can identify these possible causes of bad use and maintain the service life of your equipment as long as possible.**



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## 8.2 THE MOST COMMON CASES OF CORROSION:

### Floor cleaning

The cleaning of tiles (after work, or during regular service) is often carried out with very aggressive products. If the product is sprayed under pressure without caution, the splashes at the bottom of the appliances cause corrosion of bottoms and trimming panels.

Even worse, the steam arising from these products, if the premises are not immediately and strongly ventilated, deposits on the equipment and can extend the corrosive action to all surfaces.

### Inappropriate cleaning products (Bleach, Acids, Soda)

If products, such as Bleach, acid or soda dilutions... (all products not specially designed for use on stainless steel) are used, an irreversible etching occurs on the stainless steel surfaces.

### Cleaning product applied at a temperature that is too high

All cleaning products become more aggressive if applied to a hot surface. As a general rule, the temperature must not be higher than 60°C, in order not to attack the stainless steel in an irreversible way (Blackening of surfaces...).

### Cleaning product not properly rinsed

If the walls once cleaned are not thoroughly rinsed in order to eliminate any trace of cleaning product, the latter, with time, will carry on its action and risk being the cause of the start of corrosion.

Even worse, if this wall is to be subjected to temperatures higher than 60°C (oven, tank internals, cooking tops...), the problems mentioned will inevitably occur.

### Stagnation of cleaning products

In the same way, any area that can retain some cleaning products, in particular gutters, drains of combi ovens, traps... must be rinsed thoroughly and abundantly. (Use a nylon brush to strengthen the rinsing action with clear water).

### Salt concentration

Salt, which is an ordinary element in cooking, is often the cause of etching (rust pitting) stainless steel. Spillage on the cooking surfaces must be cleaned out immediately

*Special case of boiling in a boiling pan:*

Salting the water by throwing cooking salt into the tank, presents a risk: The cooking salt, by settling at the bottom of the tank may, before dissolving, corrode it in an irreversible way, if the operation is frequent.

Water should be stirred until the salt has completely dissolved, or table salt should be used.

### Intensive use in brine environment

Certain products such as sauerkraut (acid juices), seafood (presence of salt), and generally speaking, brine should be given particular attention. In case of occasional use and standard equipment this does not cause a problem, if they are thoroughly and systematically cleaned after each use.

In case of intensive treatment, cooking equipment (Cooking ovens, boiling pans...) should be chosen with steel specifically designed for this type of operation.



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**Mains water too chlorinated**

At times certain water supplies have too high a chlorine content. In these cases, it is not rare to find the corrosion problems mentioned above. (Notably in boiling pans, bratt pans, bain-marie,...).

**Cleaning aluminium or aluminised iron accessories**

The presence of aluminium or aluminised iron in a chlorinated solution considerably increases attack against stainless steel.

Do not leave accessories such as basket filters or any aluminium ovenware in boiling pans, frying pans ... One night would be enough to attack stainless steel at the level on the contact points and on the surface of the product.

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## 9. MAINTENANCE OF THE OVEN

### **WARNING:**

- ◆ THE APPLICATION OF CLEANING PRODUCTS WHEN THE APPLIANCE IS STILL HOT, OVER 60°C, IS STRICTLY PROHIBITED.  
The hot surfaces would be damaged instantly (dark colour almost black).
- ◆ Never use high pressure sprays or hoses: under no circumstances should the appliance be cleaned with a water jet.
- ◆ The guarantee will not cover problems caused by failure to comply with the maintenance rules above.

### 9.1 MAINTENANCE OF EXTERNAL SURFACES

It is necessary to clean the metal surface carefully so as to eliminate all dust, metal particles and deposits of any kind which could damage the protective layer mentioned above.

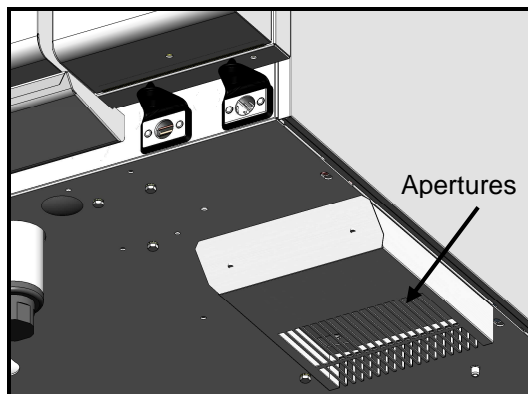
For this purpose, it is sufficient to wash these surfaces with soapy water or any other neutral and non abrasive cleaning product. RINSE CAREFULLY and wipe the surfaces.

Never scrub stainless steel with metal wool, but if necessary, only with a "Scotch Brite" type pad or a similar product, by following the direction of polishing of the stainless steel surface.

### 9.2 CLEANING OF AERATION APERTURES OF THE ELECTRONIC COMPARTMENT

Cooling the electronic compartment is ensured by means of the ventilation apertures at the right front of the equipment (6 and 10 level).

Once a week, check that the aeration grid is clean and not obstructed by dust by cleaning its surface with a dry cloth.

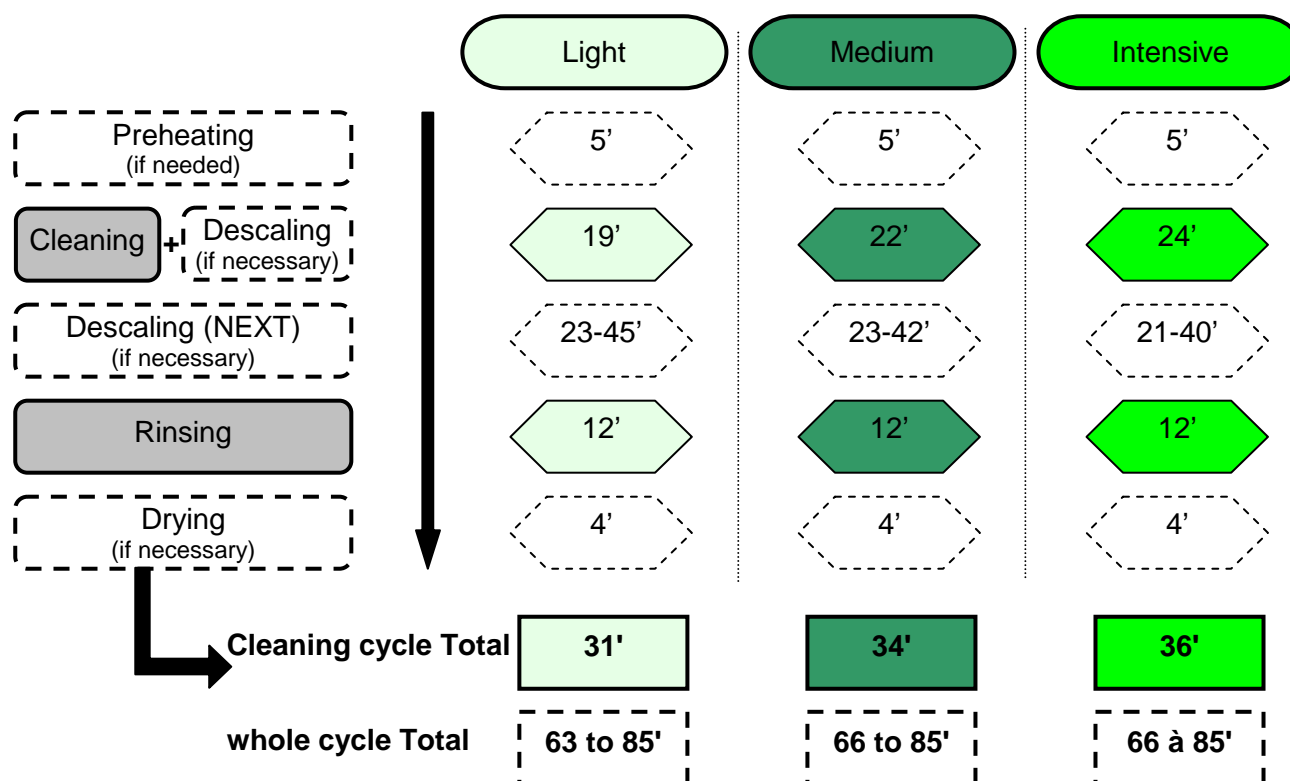


### 9.3 MAINTENANCE OF INTERNAL SURFACES

The general principle consists in not allowing the following to settle or be left in certain places:

- substances likely to become concentrated and so become very corrosive.
- Settling of different minerals contained in water and likely to generate corrosion effect performance reduce service life (fan balancing, exchanger dissipation, ..).

## 9.3.1 CLEANING, DEGREASING – once a day:

**Cycle and times:**

(\*) Descaling time : informative datas depending on the oven and hardness of water

Time mini = 6 levels oven with low level water hardness.

Time maxi = 20 levels GN2/1 with high level water hardness.

**« MANUAL » cleaning (on demand):**

- Switch the oven on.
- Wait a few seconds until the start screen clears. If the preheat starts press STOP.
- Select the Service screen then touch:



"Cleaning"

- Select the required level of cleaning depending on how dirty the oven is.



"Cleaning level" Light, medium or intensive.  
The time for each is indicated on the left.

- If you want the drying cycle included select it.



"Drying included" function deselected.

- If you want to miss out the descale deselect it.



"Descal included" function selected.

- Check the pipes are connected to the chemical containers and that the quantities are sufficient.  
If not refer to the paragraph **"Replacing the chemical containers"**

- Press to select:



"Back".

- Press to select:



"Start" a cleaning cycle.

- The screen indicates the different phases selected for the cycle, the running time and remaining time. When the cleaning cycle has finished the Service screen is displayed again.

Note: A descale can be effected without a cleaning cycle. Repeat the above procedure for manual cleaning then touch to select:



- "Descal only" if you only want a descale.

### **"Auto" wash (cleaning programmed every day of the week):**

- Switch the oven on.
- Wait until the start up screen disappears. If preheating starts press STOP.
- Select the Service screen.
- Press to select:



"Auto cleaning"

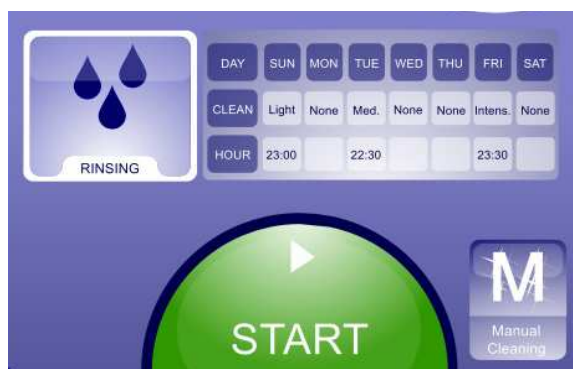
- Put in your PIN code (0000 by default, select Client parameters in the service screen) then validate.

- The daily cleaning screen will appear.
- For each day select the level of clean required and the time by pressing the corresponding touch button then validate



"Programming screen".

- The automatic cleaning programme is displayed. The cleaning cycle will start at the set hour each day and at the intensity selected



- To deactivate the automatic cleaning select Manual cleaning enter your PIN. The values programmed in will be remembered for the next time you select automatic cleaning.



"Manual cleaning"

- Please note: If a cooking cycle is running at the time an automatic wash should start the cleaning cycle will be cancelled.

### 9.3.2 REPLACEMENT OF THE CHEMICAL CONTAINERS:

The cleaning and descaling chemical supply hoses are labelled and have colour coded plugs which correspond to the container: **NEVER SWAP THEM OVER**



**Note:** Refer to the "Recommendations" chapter when handling or using these chemicals, if in any doubt refer to the products safety sheet

**Cleaning**  
(coloured green)



**Descaling**  
(coloured red)



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#### **Changing the tins of detergent or descaler**

Use the « Prime Cleaner or Descaler » functions when changing one or other of the two chemical containers if the supply tubes are empty.  
For example when you start the unit for the first time.

### **9.4 MAINTENANCE OF THE STEAM BOILER (Precisio)**

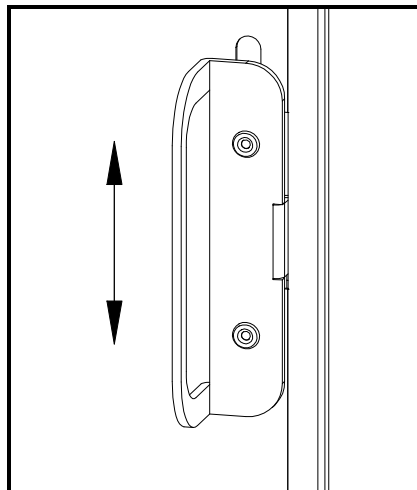
Boiler maintenance takes place out of hours during the oven cleaning.

During this operation the generator will be rinsed to get rid of any steam and calcium deposits in suspension in the water prior to descaling. The drain pipe work will be cleaned of grease and cooking juices. It is normal for water to rise slightly into the bottom of the oven in order to clean the drain outlet.

### **9.5 MATERIEL USE FOR COOKING CORROSIVE PRODUCTS (Sea fish, sauerkraut)**

The materials used intensively and regularly for cooking corrosive products, such as sea fish, sauerkraut ... should be cleaned carefully and systematically after each use.

### **9.6 UNLOCKING THE ROTATING DUCT (on 6 and 10 level, 10 GN2/1 and 20 level ovens)**



#### **Procedure**

- Lift the handle.
- Pull the duct outwards.

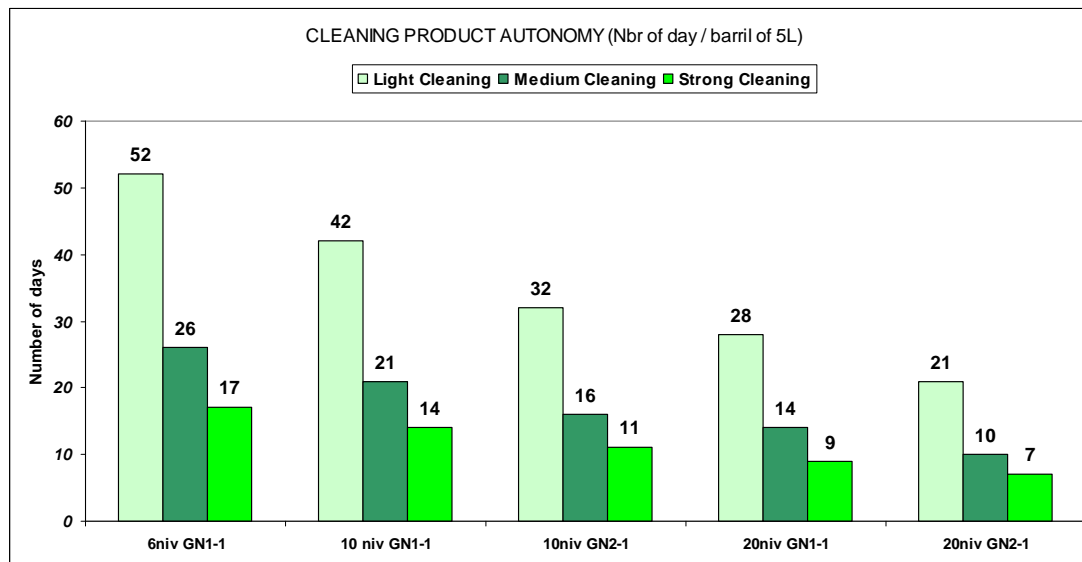
## 10. CONSUMABLES

### 10.1 GENERAL

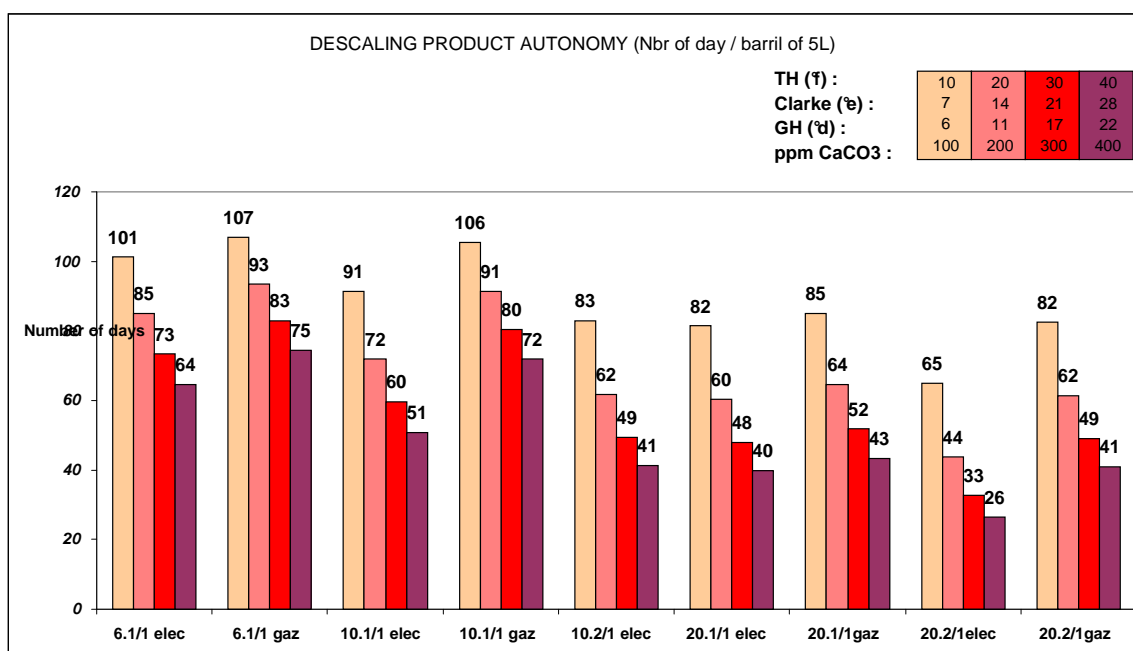
We recommend the use of products supplied by the manufacturer for cleaning your equipment and to guarantee effective results.

Contact your distributor who can supply these detergent and descaling chemicals.

### 10.2 CLEANING PRODUCT



### 10.3 DESCALING PRODUCT





## 11. GUARANTEE

### **WARNING! NO WARRANTY IS UNCONDITIONAL**

Our warranty only applies to normal use, i.e. in strict compliance with the recommendations indicated in our service and maintenance notices.

It is also only valid if our technicians carry out the regular recommended service and/or inspection visits.

Subject to the above reservations, our appliances are normally guaranteed for a period of one year, running from their date of manufacture. In the event of breakdowns due to defects or to manufacturing errors either apparent or hidden, throughout the period of warranty our appliances are repaired at our cost, pieces and labour included.

For the warranty to be effective our appliances should not have been modified nor repairs carried out with pieces which are not original or approved by us, or by non-qualified personnel or those who have not been trained by ourselves.

In the event of a breakdown or failure, the purchaser should inform us in writing as soon as possible of any defects attributed to our appliances. No attempt should be made to remedy the defect directly or via a third party.

Regular service inspections and maintenance by our engineers are an essential condition for a correct and reliable operation of our equipment. Such service and maintenance operations can and must only be carried out by our technicians, who are not only fully qualified but also trained to do so. They have the right tools, original spare pieces and are given regular training updates on the appliances. Periodic servicing is essential, it is carried out at a cost but guarantees a reliable operation of our appliances.

The timing of service and maintenance is relative to the conditions of use. In the event of heavier conditions, it will be necessary to carry out certain operations more frequently.

**WARNING:** Damage caused by the connection of our appliances to a power supply which does not comply with the instruction plate (voltage, phase/neutral cycles...) or with the phase order (particularly important for three-phase motors, direction of ventilation, jacks...) shall in no case be covered by our warranty.

This is why it is recommended that the appliances are only connected when power is available and these things can be checked.



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