

# TECHNIQUE

# EQUATOR PRECISIO COMBINATION OVENS ELECTRIC

## MANUFACTURER'S INSTRUCTIONS

### Part C: User manual

#### - WARRANTY -

To ensure the warranty on this equipment, we recommend that you to comply with the  
MANUFACTURER INSTRUCTIONS in this manual.

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 can accept no responsibility whatsoever. The manufacturer can not be held responsible in the event of 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.

 **BONNET**

# CONTENT

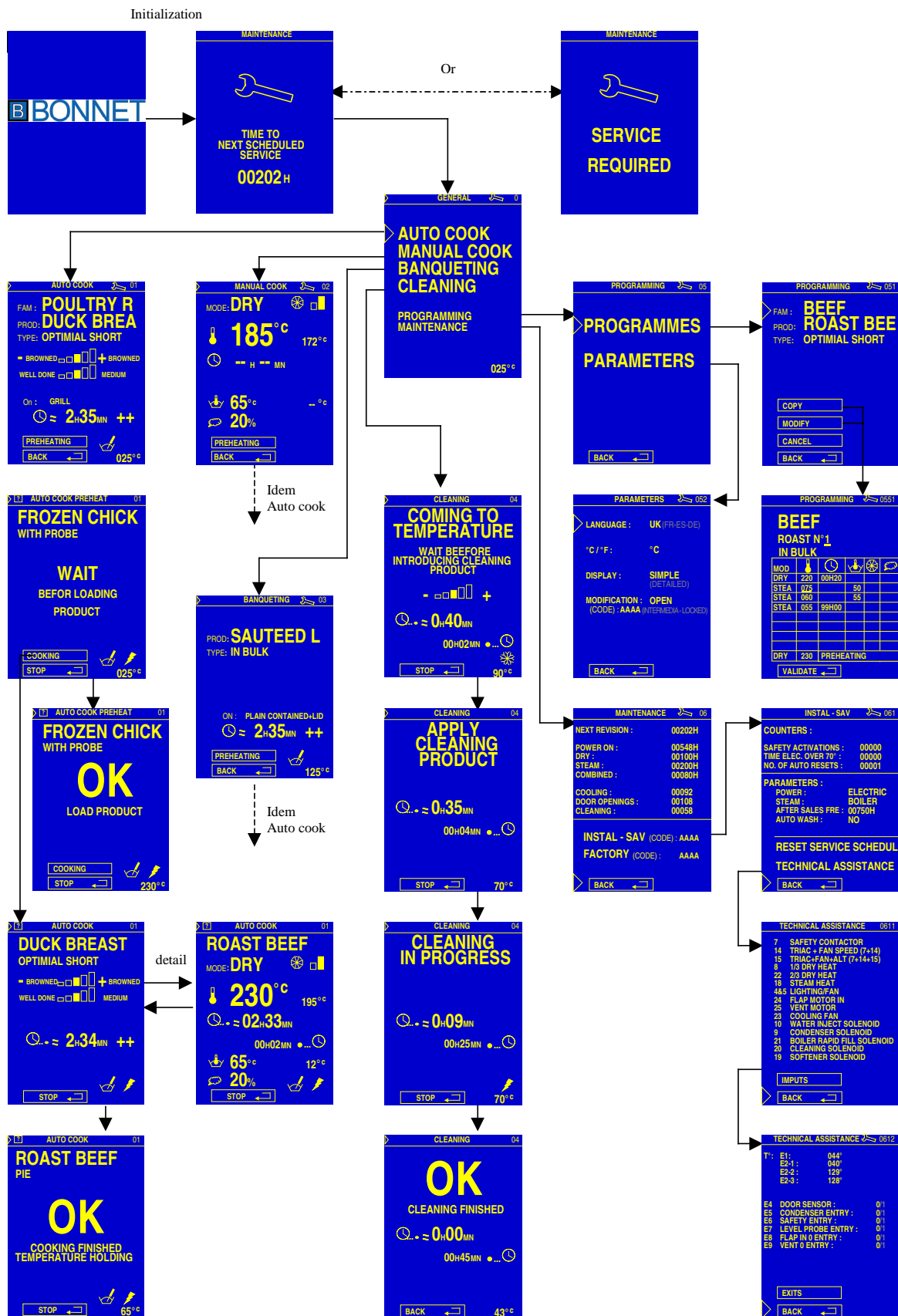
## EQUATOR PRECISIO ELECTRIC COMBINATION OVENS

|  |           |
|--|-----------|
| <b>1. RECOMMENDATIONS .....</b>                                    | <b>2</b>  |
| <b>2. PRESENTATION OF SCROLL THROUGH SCREEN MENUS.....</b>         | <b>3</b>  |
| <b>3. USE OF THE CONTROL PANEL .....</b>                           | <b>4</b>  |
| LIST OF PICTOGRAMS used and MEANINGS .....                         | 5         |
| 2 <sup>nd</sup> SERVICE INITIATION SCREEN: (lasts 4secs).....      | 6         |
| 2 <sup>nd</sup> SERVICE INITIATION SCREEN: (lasts 4secs).....      | 7         |
| 0 GENERAL MENU.....  | 8         |
| 01 AUTO COOKING: Choice and adjustments .....                      | 9         |
| 01 AUTO COOKING: PRODUCT selection .....                           | 10        |
| 01 AUTO COOKING: TYPE selection.....                               | 11        |
| 02 AUTO COOKING: Example of USER recipe .....                      | 12        |
| 01 AUTO COOK: Auto preheating .....                                | 13        |
| AUTO COOK: Preheating finished – Oven ready to use .....           | 14        |
| 02 AUTO COOKING: Simple Display (default) whilst cooking.....      | 15        |
| 02 AUTO COOKING: Detailed display, only displayed for 10secs ..... | 16        |
| 01 AUTO COOK: End of cooking cycle.....                            | 17        |
| 02 MANUAL COOKING: Choice and adjustments .....                    | 18        |
| 02 MANUAL COOKING: Choice and adjustments (cont) .....             | 19        |
| 02 MANUAL COOKING: Display whilst cooking .....                    | 20        |
| 03 BANQUETING: Choice and adjustments.....                         | 21        |
| 04 CLEANING: Preheat cycle .....                                   | 22        |
| 04 CLEANING: Cleaning spray cycle.....                             | 23        |
| 04 CLEANING: Cleaning cycle .....                                  | 24        |
| 04 CLEANING: End of cycle screen .....                             | 25        |
| 05 PROGRAMMING / PARAMETERS .....                                  | 26        |
| 05 PROGRAMMING: Changing programmes .....                          | 27        |
| 05 PROGRAMMING: Creating / Modifying a recipe .....                | 28        |
| 05 PROGRAMMING: Creating / Modifying a recipe (cont) .....         | 29        |
| 052 PARAMETERS.....  | 30        |
| 06 MAINTENANCE .....   | 31        |
| EXAMPLE OF SAFETY MESSAGES .....                                   | 32        |
| <b>4. PRACTICAL TIPS FOR USE .....</b>                             | <b>33</b> |
| <b>5. MAINTENANCE .....</b>  | <b>35</b> |
| <b>6. MAINTENANCE OF OVEN .....</b>                                | <b>38</b> |
| <b>7. GUARANTEE .....</b>  | <b>42</b> |

## 1. RECOMMENDATIONS

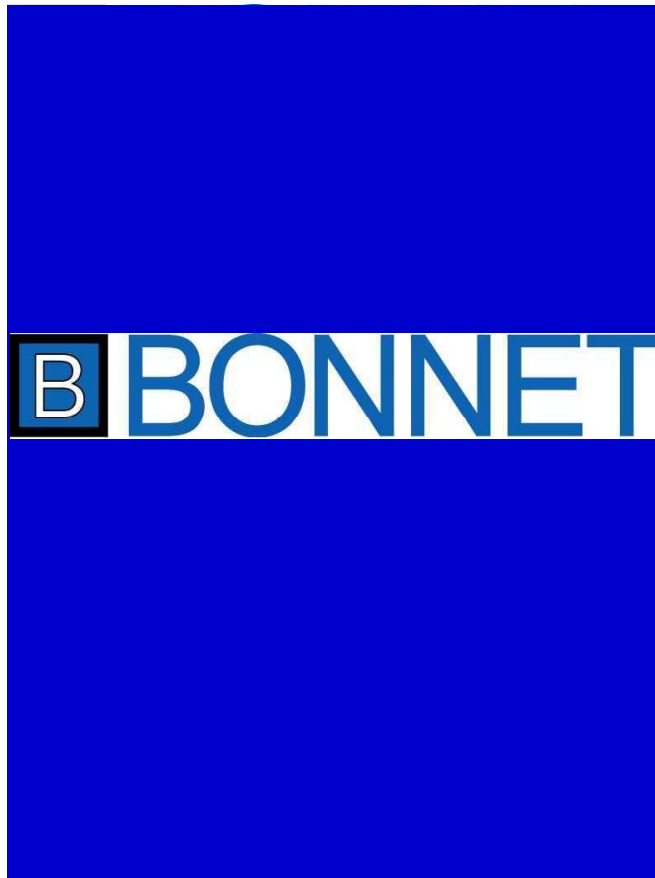
- ◆ These appliances are for professional use and should only be used by qualified personnel.
- ◆ Appliances can reach temperatures of up to 250°C. BE CAREFUL NOT TO BURN YOURSELF WHEN HANDLING THINGS INSIDE THE OVEN (plates, modules, filter, shaft...).
- ◆ The installation must be to current regulations and standards, in an area that is correctly ventilated.
  - ◆ For Gas models the required fresh air flowrate for combustion is 2 m<sup>3</sup>/h per kW of calorific consumption.
- ◆ The temperature of the door surface can be over 60°C. . BE CAREFUL NOT TO BURN YOURSELF.
- ◆ When loading or unloading items : the height of the highest level can reach 1,75 m. When manually unloading, HANDLE ITEMS REMOVED FROM THE OVEN CAUTIOUSLY. BE AWARE OF THE RISK OF SPILLAGE OF LIQUIDS WHEN MOVING HOT FOOD.
- ◆ Never try to block the steam chimney because the pressure in the appliance may rise with a risk of explosion.
- ◆ **When cleaning, never use high pressure sprays or hoses.**
- ◆ To ensure correct, long and safe operation of this appliance, maintenance should be carried out by qualified personnel twice a year (cleaning of injectors and venturi pipes, boiler check, gas leak inspection.....).
- ◆ NEVER START THE OVEN WITHOUT THE VENTILATION SHAFT BEING LOCKED IN PLACE.
- ◆ In the minute immediately following the start of an electric oven it is best to ensure there are no sensitive electronic appliances nearby.
- ◆ Installation should be undertaken by a qualified engineer, as should any alteration to suit the type of gas to be used.
- ◆ **IMPORTANT:** Be careful when cooking certain dishes containing alcohol (Coq au vin, pears in wine, etc).The effects of heat on alcohol saturated steam in an airtight space can cause an explosion inside the oven without any warning: the brief over-pressurisation that results can cause irreversible damage to the appliance. This risk is even greater at the end of cooking, if alcohol is added to the food and the door closed to finish cooking.
- ◆ **The oven must be maintained carefully and EVERY DAY (see "maintenance" section). Fans, elements and sides especially must be kept clean, without accumulated mineral and grease deposits (calcium or other).**
- ◆ **When pre heating 20 level ovens the trolley must be in the oven.**
- ◆ **The warranty will not cover problems caused by failure to heed these recommendations.**

## 2. PRESENTATION OF SCROLL THROUGH SCREEN MENUS



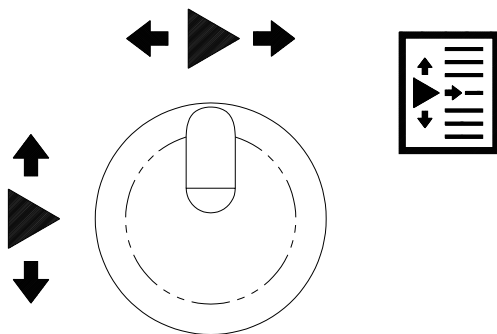
### 3. USE OF THE CONTROL PANEL

**Initial screen:** This is displayed for 3 secs.



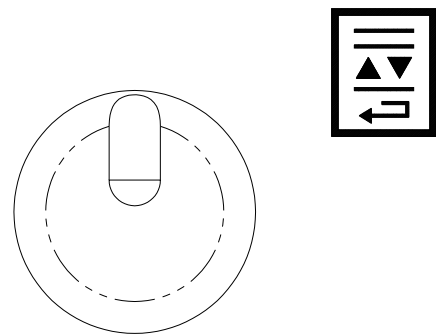
#### Lower knob:

Moves the scroll arrow vertically to face the menu line to be selected or the parameter to be modified.  
In 2 instances it allows horizontal movement, when the parameter to be changed (letters of a product name for example) are arranged horizontally.

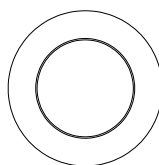


#### Upper knob:

Confirms the selection made by the location of the vertical arrow or the modification of a parameter (Temperature, Name of product.... in conjunction with the vertical scroll arrow)



Flush stop start button  
switches both the oven and the display on.



## LIST OF PICTOGRAMS used and MEANINGS

**Vertical Scroll:** Moved by the lower knob to locate in front of the parameter to be selected or modified.

« **Toque du CHEF** »:  
Identifies Recipes created by the user (located in front of the name or type of product)

**Ambient Temperature** of the oven

**Core Temperature** (within the product)

**Running Time** since the start of the cycle or cooking.

**Remaining Time**, before the end of the cycle or cooking

**Remaining Time**, «roughly» before the end of the cycle or cooking.

**Holding Temperature:** After the estimated time above, this logo indicates that there is a holding cycle programmed which allows several hours of flexibility after cooking before the product needs to be removed from the oven.

**Ventilation speed:**  
(2 speeds)

**Ambient humidity:**  
Indicates the adjustment from 0% (Dry) to 100% (Saturated steam) for steam production.

**Core probe:** Indicates that the core probe is required for a particular recipe. Cooking will not start if the probe is not connected.

**Cooling Indicator:** Shows that the oven is cooling or drying.

**Heat Indicator:** Shows that the oven is heating up.

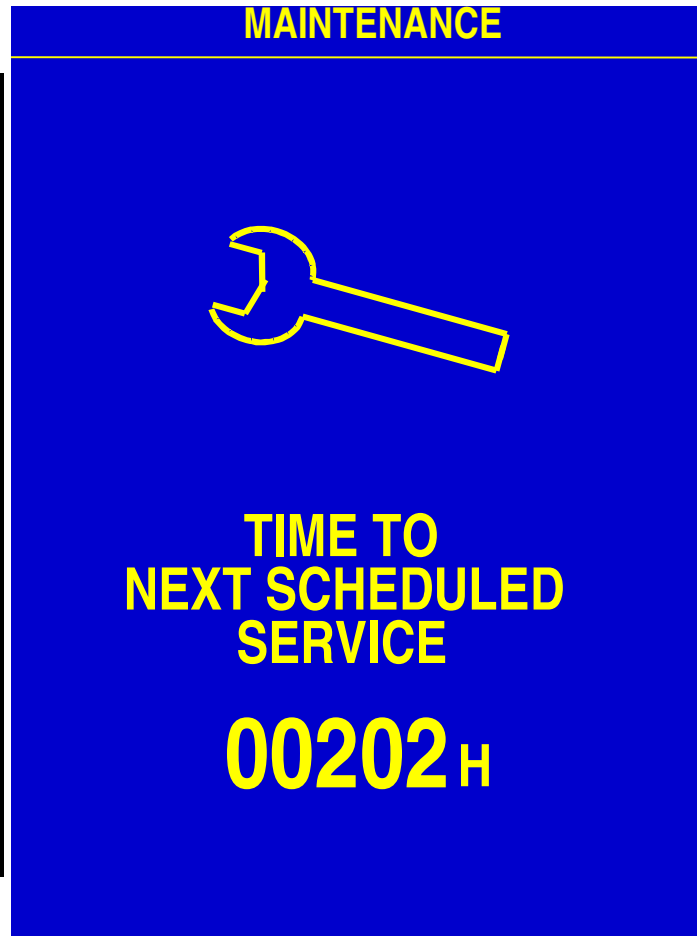
**Information:** Whilst this icon is present in the top left hand corner of the screen it is possible to access additional information. Use the upper knob to access this extra screen which is displayed for 6 seconds or until the knob is moved again.

**Safety or error message:** If an error is detected by the oven a message is displayed detailing the problem. It may be a user problem (e.g.: Core probe not connected) or technical (e.g. Ambient probe fault). See the example screen further on.

**Service Indicator:** Your oven has a counter that analyses the use made of the oven. After a period this icon will appear in the upper title bar to remind you to arrange a preventative maintenance service visit. See the example screen further on.

**2<sup>nd</sup> SERVICE INITIATION SCREEN: (lasts 4secs)**

Displayed for 4 secs if remaining time is greater than 0.



The screen displays the time before the next service is due depending on the type of oven and its usage.

This is a reminder so that preventative maintenance can be planned well in advance.

This screen is displayed for 4 secs (it has no other effect)

When the time to the next service has run out the following screen is displayed.

**2<sup>nd</sup> SERVICE INITIATION SCREEN: (lasts 4secs)**

Displayed for 4 secs if remaining time is less than 0.

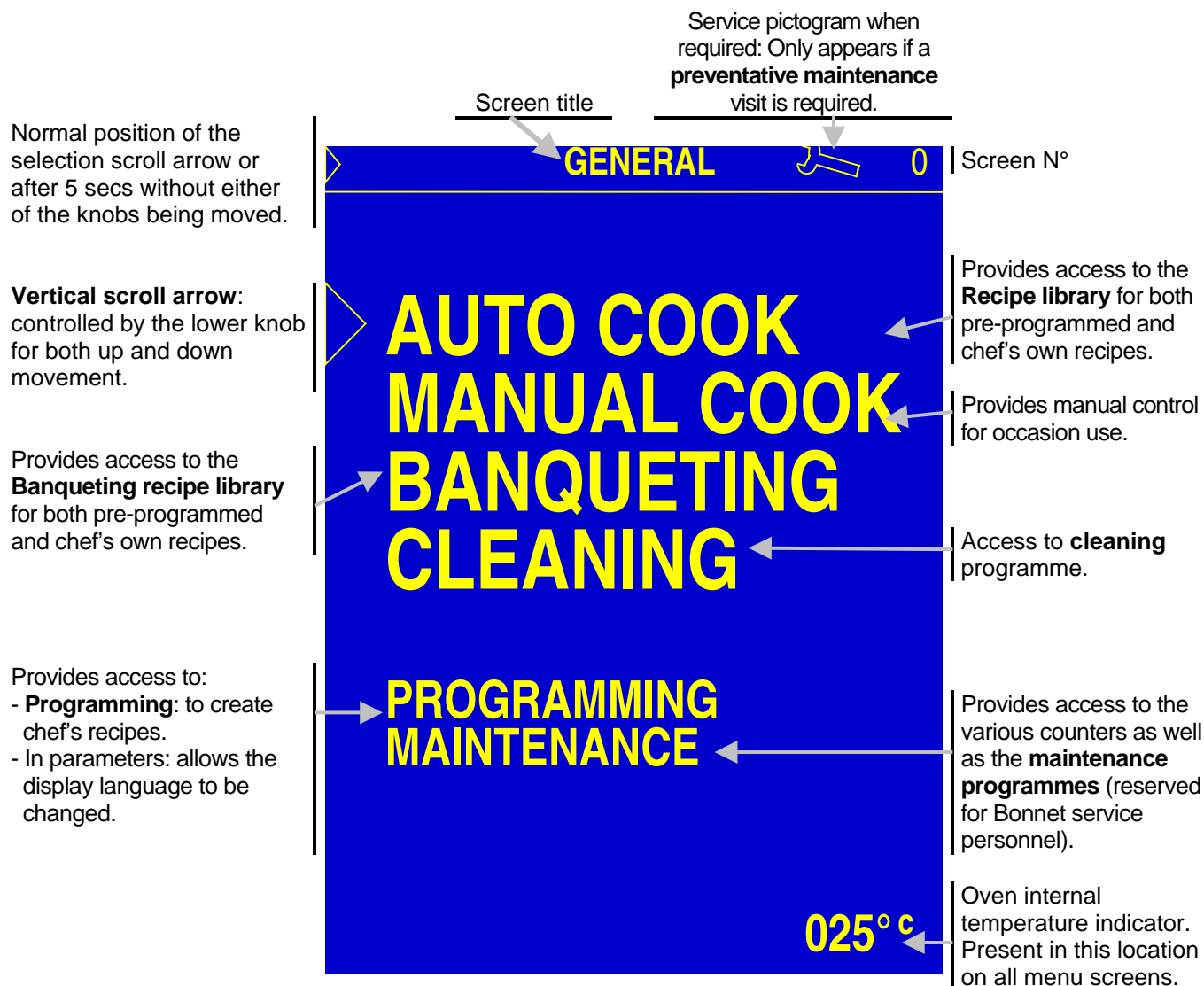


This screen is displayed for 4 secs with an audible warning if a preventative maintenance visit is required.

The local service agent should be contacted without further delay.

At this stage the spanner icon is displayed in the title bar of each screen.

## 0 GENERAL MENU



The lower knob controls the vertical scroll arrow, clockwise for from top to bottom and anticlockwise for bottom to top.

Attention:

Depending on the screen only certain lines are accessible.

The vertical scroll arrow "returns" to the top left hand corner after 5 secs of inactivity (to avoid the risk of inadvertent selection).

The upper knob validates the selection and shifts the display into the next screen.

## 01 AUTO COOKING: Choice and adjustments

### PRODUCT GROUP:

Allows access to the product groups:

BEEF  
VEAL  
PORK  
LAMB  
POULTRY / RABBIT  
GAME  
VEGETABLES  
FISH SEAFOOD  
PASTRY  
OTHERS

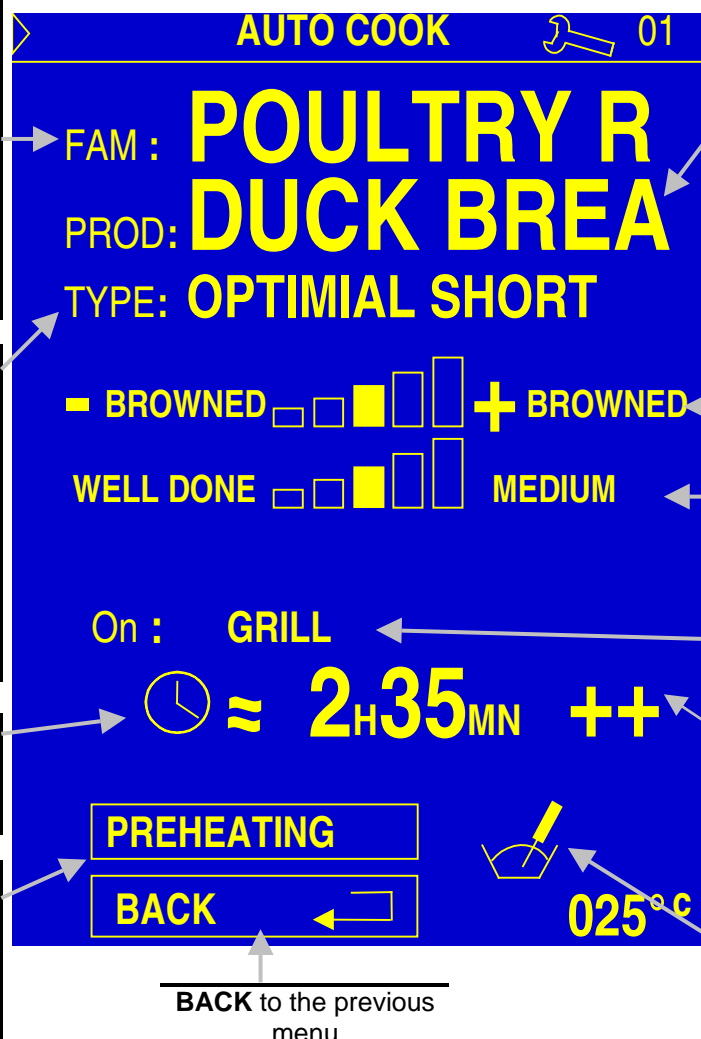
### TYPE OF RECIPE:

List of recipes for the same product.

There are several ways to cook the same thing (eg Rapidly = Optimum, or Slow cooking), or different recipes (eg: Normal roast beef or Beef en croûte)

Indicates the estimated **cooking time** (depending on the volume and size of the product)

**CYCLE START:** Displays Preheat or Cook immediately depending on whether a preheat cycle is required or not. This depends on oven temperature and the recipe.



### PRODUCTS:

Lists the products by group. Alphabetically in each group. Recipes created by the chef appear at the top of the list and are also arranged alphabetically.

**Outward appearance** (eg more or less coloured)

**Internal aspects** (eg: More or less well done, Moist or Dry ...).

Indicates the **ovenware** to use

The presence of this pictogram indicates a « **Holding temperature** » cycle has been included in the programme.

The presence of this pictogram indicates that the programme requires the **core probe**.

- Move the scroll arrow (lower knob) in front of the product group and confirm (upper knob). The group list unfolds so that you can continue your selection. Select the group required using the lower knob and confirm with the upper knob.
- Continue in the same way to choose the product and finally the recipe (see following screens) Depending on the recipe selected, Precisio will offer you 2 criteria allowing you to fine tune the recipe easily to suit your requirements:
  - The first time, complete the cooking as Precisio proposes.
  - After cooking decide if this is ideal and if so leave the parameters as they were.
  - If not adjust the settings to suit (More or less colouration, More or less cooked, Moist or Dry....)
- Move the scroll arrow to the criteria to be changed (lower knob), move the cursor to the right or left of the bar graph (upper knob).

After this, Precisio will always propose this recipe in accordance with your adjustments, to guarantee the results. Depending on the recipe selected and to avoid any need to look in a manual Precisio will:

- remind you of the ovenware to use
- indicate the estimated cooking time, likewise if the programme calls for a core probe.
- automate the preconditioning (Heating or Cooling), showing that the oven is not currently at the right temperature to be loaded.

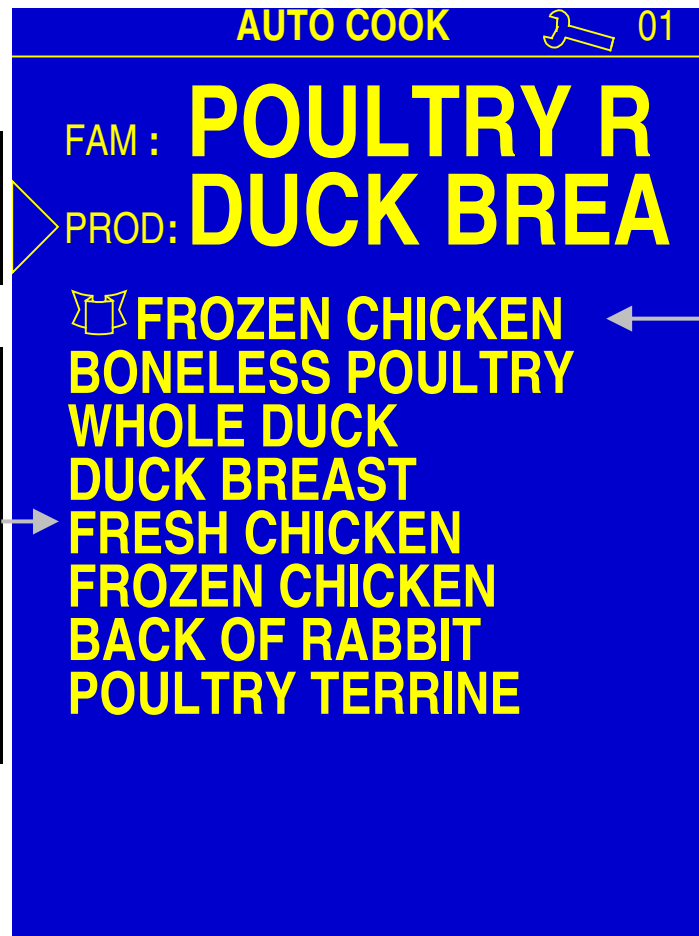
**01 AUTO COOKING: PRODUCT selection**

Using the lower knob move the vertical scroll arrow to the list to be selected (Group, Product or Type) here it is **product..**

The list of recipes by product appears in alphabetical order:

Move the arrow vertically (lower knob) in front of the required line and confirm (upper knob).

When there are too many items to be displayed at once move the arrow to the bottom to display the next page.

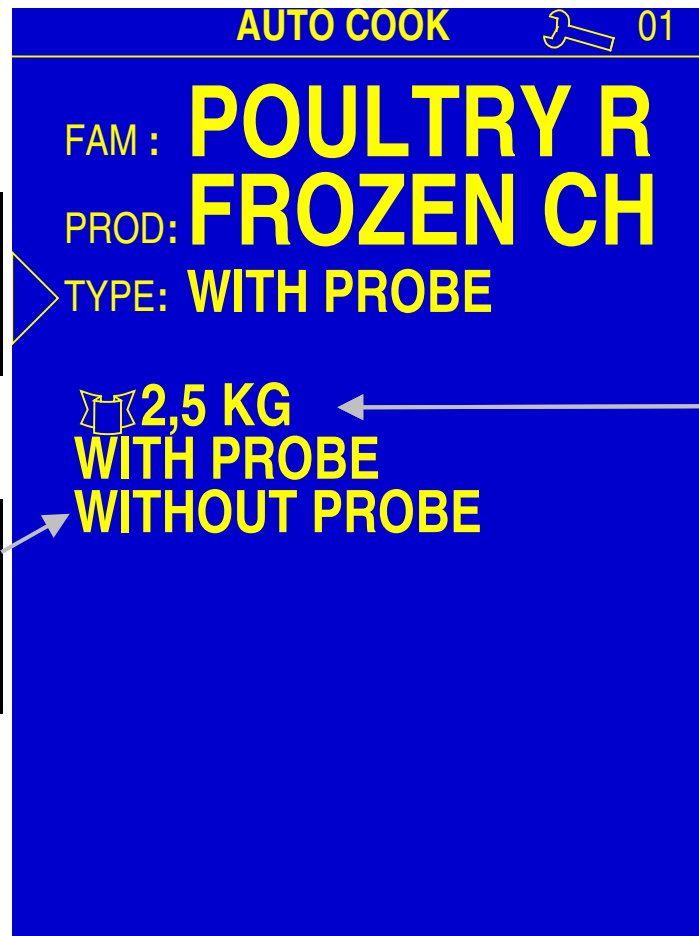


Recipes preceded by a « **toque** » symbol are those created by the operator. They appear first and are also listed alphabetically.

**01 AUTO COOKING: TYPE selection**

Selecting the **type** is exactly as per product and group:  
Move the arrow in front of « Type » (lower knob) and confirm (upper knob).

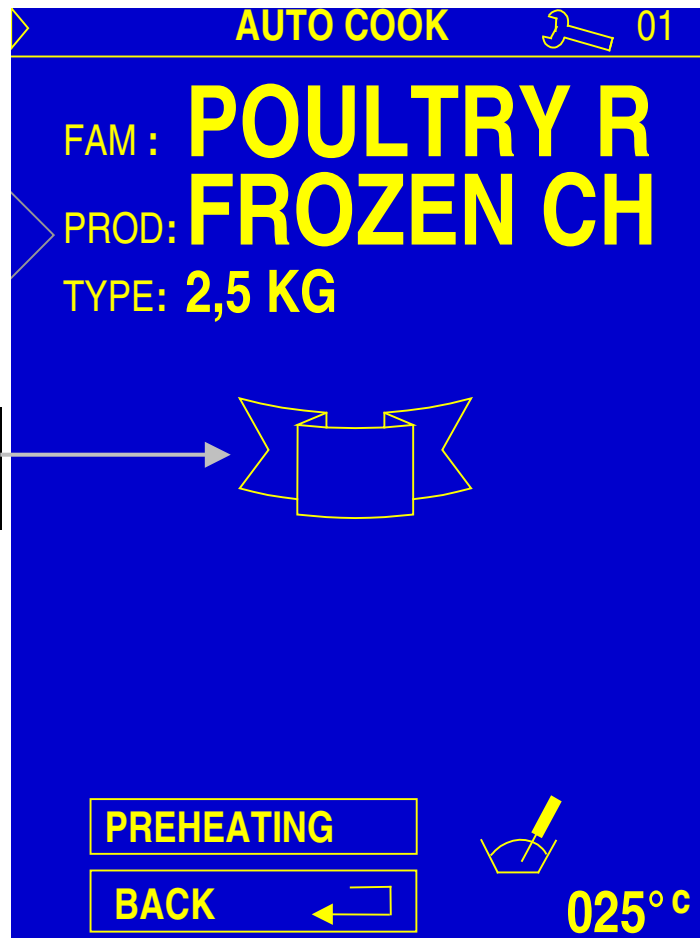
The list of **types** BY product appears, listed alphabetically:  
Move the arrow vertically in front of the required line and confirm with the lower knob.



Recipes preceded by a « **toque** » symbol are those created by the operator. They appear first and are also listed alphabetically.

**02 AUTO COOKING: Example of USER recipe**

The « **Toque** » symbol indicates that a user recipe has been selected and is ready to be run.



## 01 AUTO COOK: Auto preheating

**Information icon:** Whilst this is present it is possible to view the current oven settings. (Mode in use, Actual ambient temperature actual core temperature. When the scroll arrow is in the resting position (upper left corner) any movement of the upper knob displays a temporary detail screen. (See example of Auto Cook p.14)

Message giving clear **operating advise**. During preheat phase it is advisable to wait for the next screen (end of preheat) before loading the oven and starting cooking. It is however possible to force the cooking start via the option box below.

**COOKING option:** If required it is possible to load the oven at start cooking immediately by selecting this option box using the lower knob and confirm with the upper one.



- This preheat screen will only appear if the oven is not at a suitable temperature for the product selected. This is the case if the previous screen in the dialogue box [COOKING/PREHEAT] indicates preheat.

- The oven corrects its temperature by:

- Heating, if the actual temperature is more than 10% below the ideal temperature for the product selected.
- Cooling, if the actual temperature is more than 30°C above the ideal temperature for the product selected.

**NOTE:** If the product selected requires steam from the boiler Precisio automatically preheats the boiler, this phase may take a few minutes if this is the first time the boiler is required during the current service.

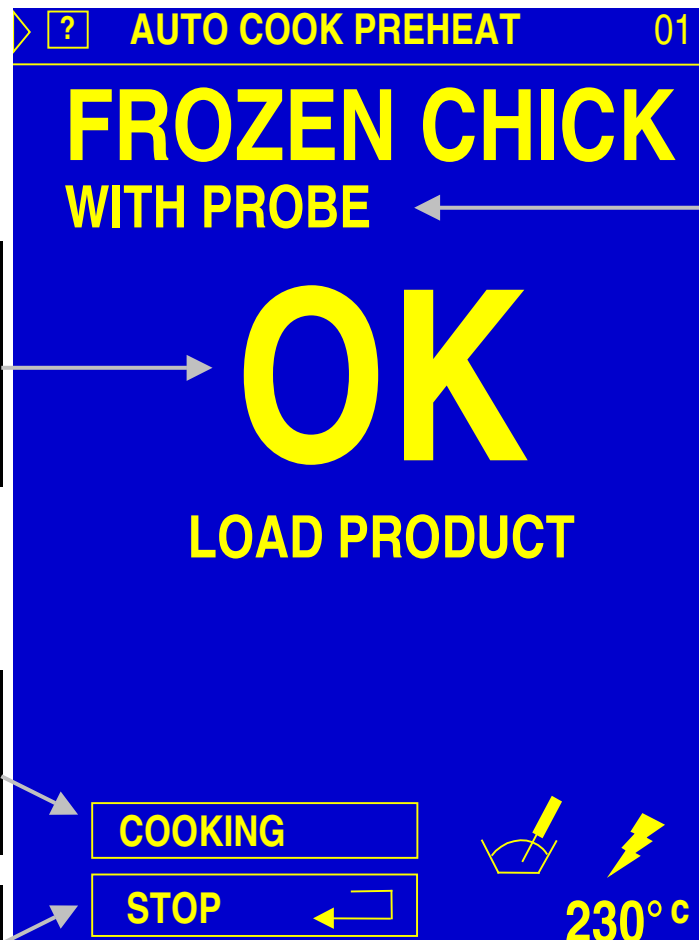
- Ideally you should wait until preheat is complete and the next screen is displayed before loading the oven.
- The Cooking dialogue box allows you to force the start of the cooking phase if necessary.

**AUTO COOK: Preheating finished – Oven ready to use**

Message indicates that the oven is at the correct temperature for loading. This message generates an audible alarm. Whilst this screen is displayed the oven holds temperature awaiting loading.

**COOKING** option: Having loaded the oven start cooking by selecting this option box using the lower knob and confirm with the upper one.

**STOP:** after confirmation stops the current cycle and returns to the previous screen.



Clearly indicates the **Product** being cooked.

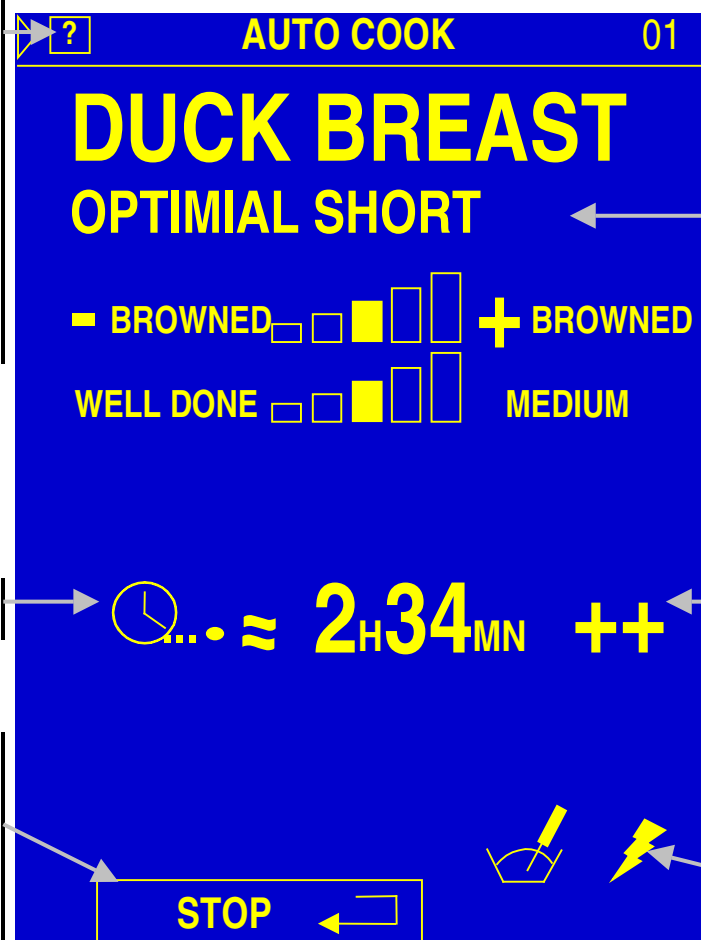
Clearly indicates the **Type** of recipe

## 02 AUTO COOKING: Simple Display (default) whilst cooking

**Information icon:** Whilst this is present it is possible to view the current oven settings. (Mode in use, Actual ambient temperature actual core temperature. When the scroll arrow cursor is in the resting position (upper left corner) any movement of the upper knob displays a temporary detail screen. (See example of Auto Cook p.14)

Estimated **remaining cooking time.**

**STOP:** after confirmation stops the current cycle and returns to the previous screen. NOTE it is not then possible to recommence the cycle from the point at which you stopped it !



Clearly indicates the **Product** being cooked

Clearly indicates the **Type** of recipe

Displays the **settings**.

The presence of this pictogram indicates a « **Holding temperature** » cycle has been included in the programme.

Heating or cooling indicator (whichever is the case)

Whilst cooking the screen displays only essential information:

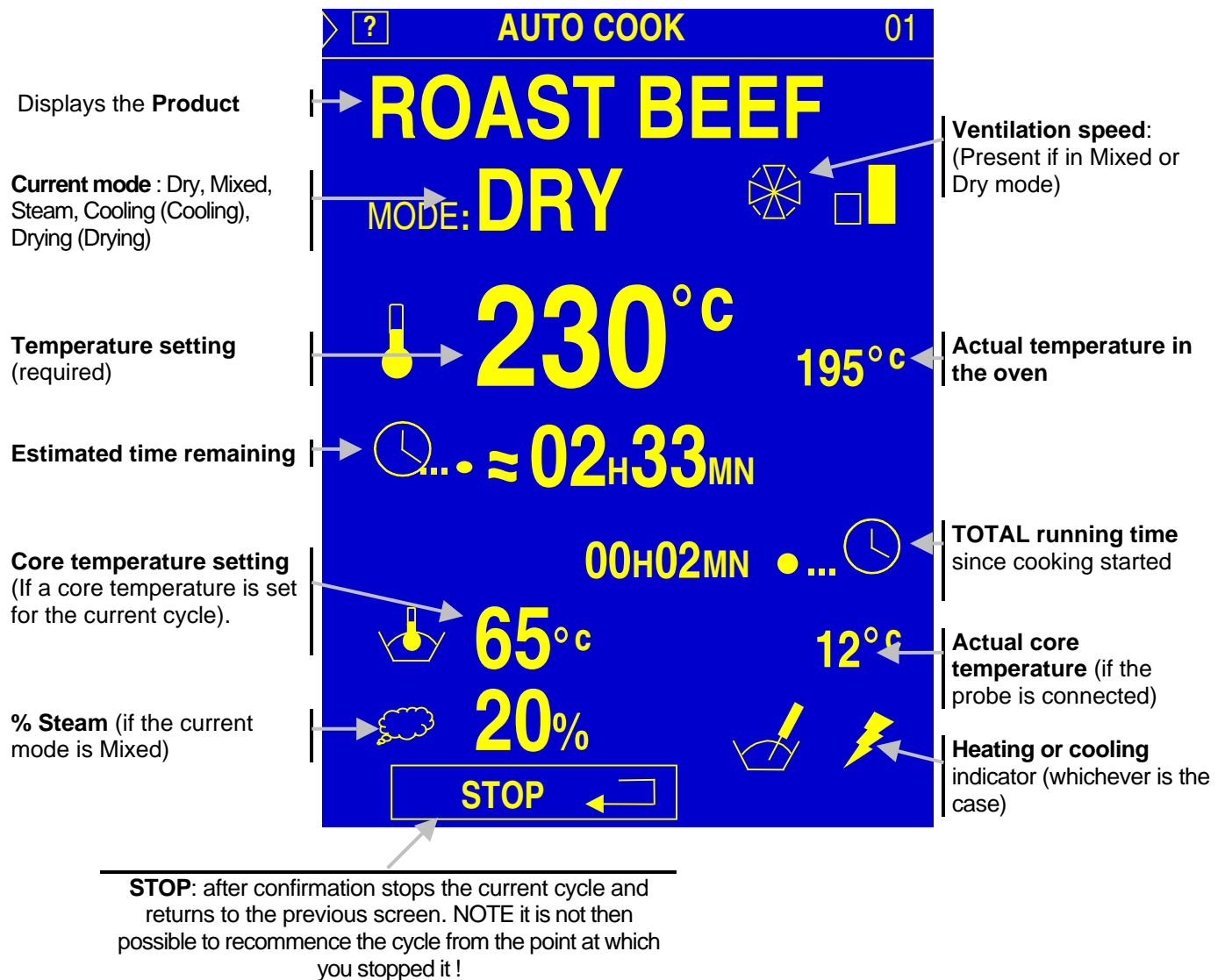
- The Product
- The criteria
- The remaining cooking time. In the absence of the « ++ » pictogram someone needs to be present to unload the oven but if the « ++ » symbol is present cooking is stopped and holding is controlled automatically in the absence of the Chef or until required for customers.

### The remaining cooking time:

Within all recipes, Precisio takes into account the size of the product (using the core probe for example) and the total load (by watching the rate of temperature increase). The cooking time is therefore **INDICATIVE** and may evolve during the countdown: If the load is very big it is possible that the countdown may be very slow at the beginning of the cycle. The closer it gets to the end of the cycle the more accurate it will be.

### Cooking criteria:

The cooking criteria can be adjusted at the start of a cooking cycle. After a while (5 to 20' approx) depending on the recipe they can't be changed further.

**02 AUTO COOKING: Detailed display, only displayed for 10secs.**


Moving the upper knob (in front of the « Information » icon), the « detail display » above appears for 10 seconds.

If the upper knob is moved again during these 10 seconds the screen returns to normal operating mode.

**01 AUTO COOK: End of cooking cycle**

This line « Holding temperature » is displayed automatically if the recipe selected has a holding temperature in it ( ++ symbol next to the remaining time in the previous screen)

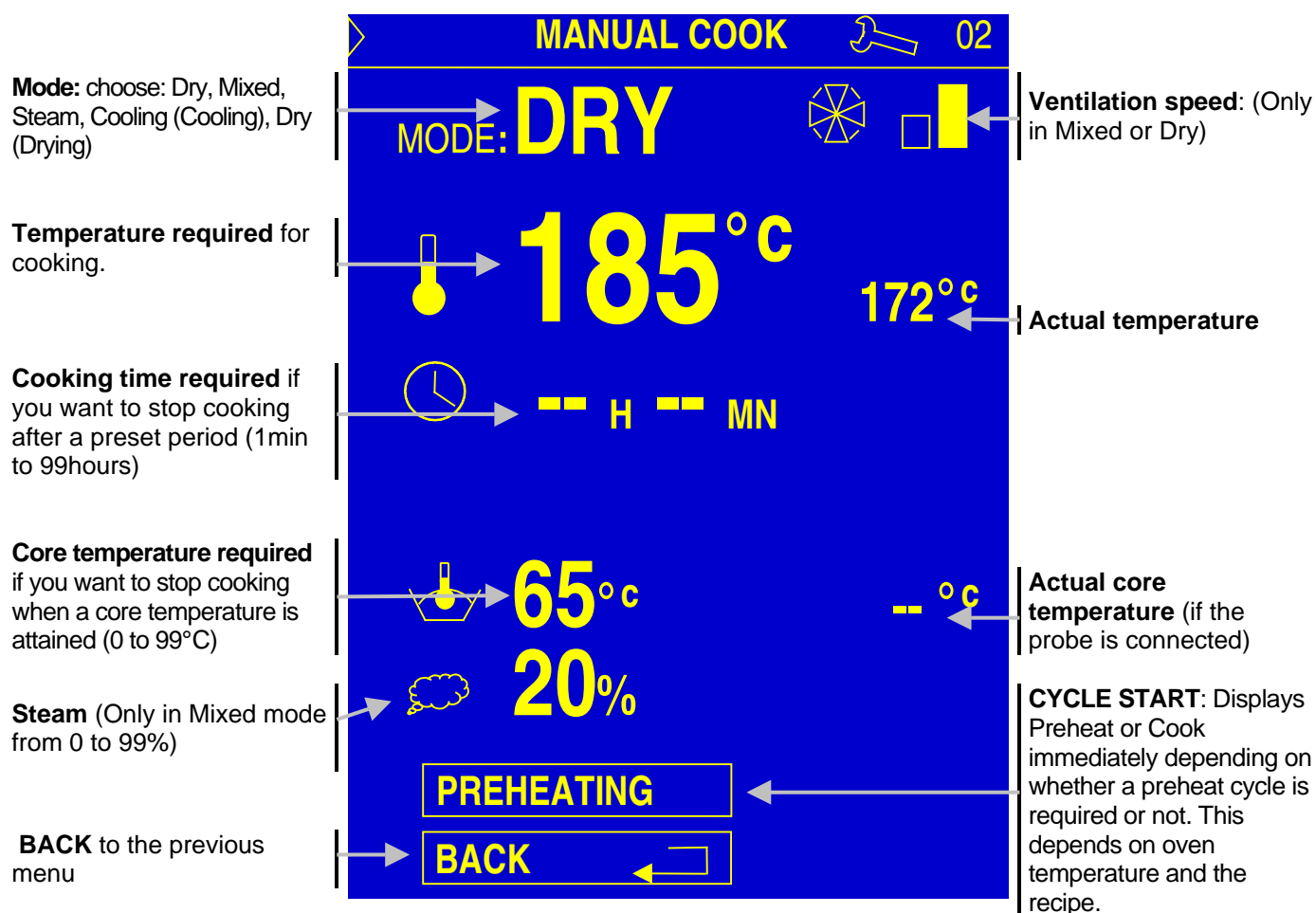
**STOP:** To return to the original menu select this line (lower knob) and confirm with the upper knob (see confirmation screen)



This screen is displayed at the end of a cooking cycle.

- For recipes that do not have “prevent further cooking and hold temperature” (message « Temperature holding » not displayed), this screen is accompanied by a cyclical audible alarm backup « Beep » (1sec every 5) to remind you to unload the oven otherwise the product may well continue to cook.
- For recipes that do have “prevent further cooking and hold temperature” (message « Temperature holding » displayed), this screen is accompanied by a gentle cyclical audible reminder « Beep » (Five 1sec beeps every 5 minutes) to remind you that the oven can be unloaded.

## 02 MANUAL COOKING: Choice and adjustments

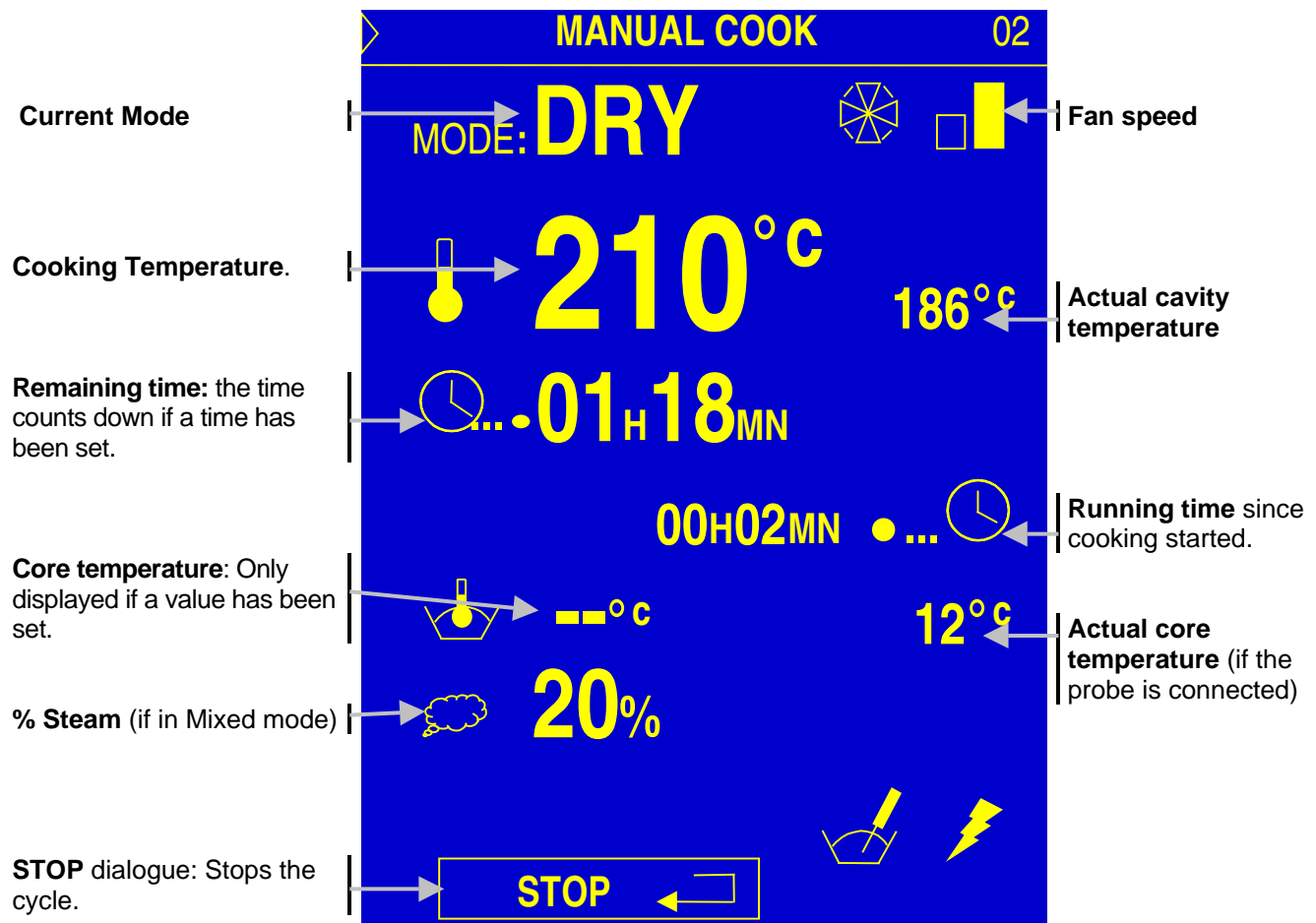


- Select the mode: Move the scroll arrow (lower knob) and select the mode with the upper knob. Confirmation is automatic after 5 secs or by moving the lower knob again.
- Dry mode: 0 to 250°C, with default setting of 180 °C. In this mode a slow or fast fan speed can be selected. The ventilation alternates direction.
- Mixed mode: 0 to 210°C, with default setting of 180°C. In this mode a slow or fast fan speed can be selected and the amount of injected steam can be adjusted from 0 to 99% (10% by default). Ventilation alternates.
- Steam mode: 30 to 105°C, with default of 98°C.  
For delicate items (notably green vegetables), this must be set at 97 or 98°C to activate the boiler. Note that the boiler requires several minutes to preheat the first time it is used.  
For all other applications (Overheated steam from 100 to 105° or low temperature steam), steam production is automatic (by injection).
- Drying mode: 0 to 250°C, with default setting of 180°C. Functions as Dry mode, but with rapid regeneration of the air/steam mix within the cavity to rapidly reduce the moisture level.  
Avoid using this mode to increase oven temperature (from 80 to 180°C for example): Use Dry mode (faster) then switch to Drying when the required temperature is achieved.
- Cooling mode: Only the required temperature needs to be set, 65°C by default. This mode can be used with product in the oven to reduce the temperature to that required for the next cooking cycle or to block the cooking process so that product does not continue to cook and risk being overdone.

## **02 MANUAL COOKING: Choice and adjustments (cont)**

- Choice of ventilation speed:  
The choice of slow or fast ventilation (fast by default) is available after the mode is selected but only in Dry or Mixed.
- The slow speed is essential for banqueting whilst the fast fan speed can be used to dry the outer surface of a product.
- Having selected the cooking mode (see previous section) turn the lower knob to the right (clockwise):  
The line under mode will move under the fan speed pictogram. Then turn the upper knob in the direction required to increase or decrease the fan speed.  
Move the vertical scroll arrow (lower knob) to the next item to be adjusted.
- Adjusting the temperature:  
Move the vertical arrow (lower knob) into position and adjust the cavity temperature (upper knob).  
Adjustment is in degrees from 0 to 105°C, then in 5 °C increments.
- Cooking time:
  - If a cooking time is required move the vertical arrow (lower knob) to select this and set the time (upper knob). Depending on the length of time to be programmed and to increase the setting speed the interval changes from minutes to 5 minutes, ¼ hour ½ hour or 1 hour intervals.
  - Setting a time overrides any core temperature that may have been set previously: effectively cooking finishes at a predetermined time or temperature.
  - If a time or a core temperature is not programmed, control is then manual and will continue until the « STOP » dialogue is selected.
- Core temperature:
  - If a core temperature is set: cooking will stop when the temperature detected by the core probe (which must be connected) is equal to the set temperature. The procedure is as for setting the cavity temperature and by degrees from 0 to 99°C.
  - Setting a core temperature effectively zeros any time that may have been set (see above).
- % humidity:  
This is only accessible in mixed mode; it is adjustable from 0 (Dry) to 99% (Saturated steam). The default setting is 10%.
- To adjust proceed as before.
- It should be noted that Mixed mode at 99% humidity is equivalent to steam at the same temperature, at this level injection is always used (no boiler preheat), the ventilation is alternating and adjustable whilst the level of humidity can be altered.

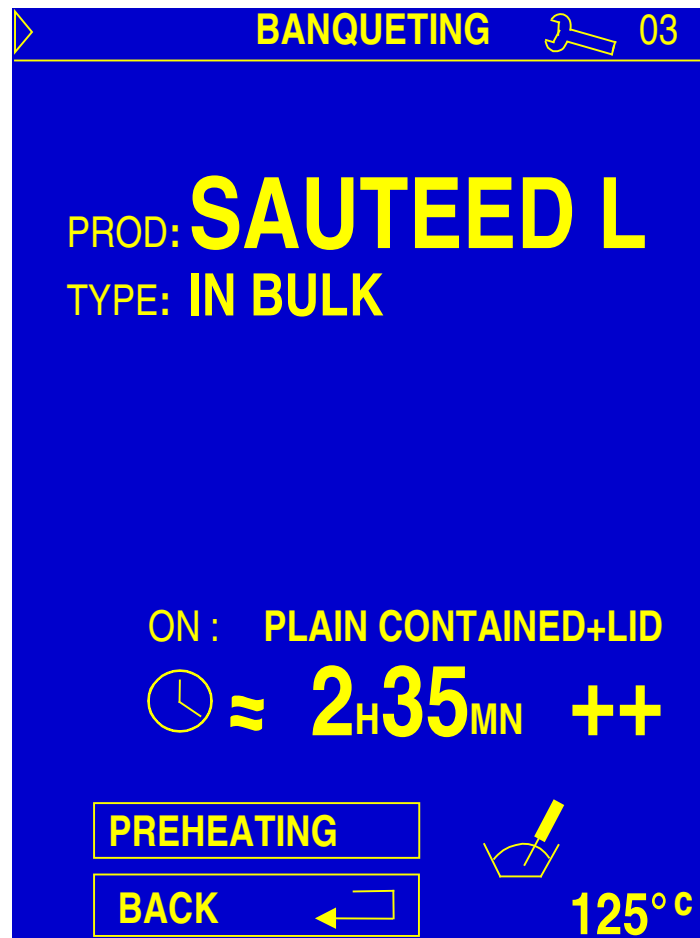
## 02 MANUAL COOKING: Display whilst cooking



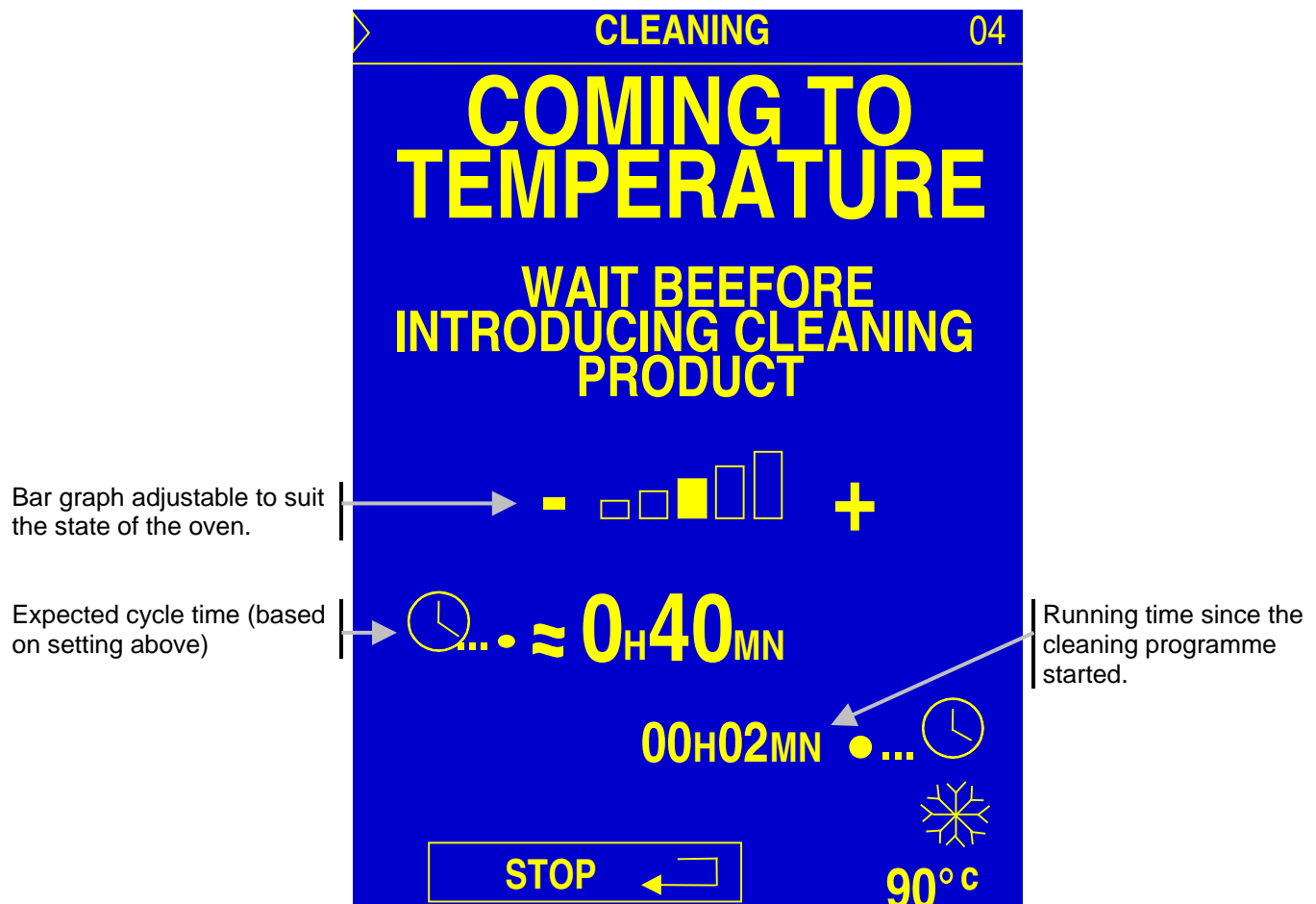
In manual mode all the parameters remain adjustable throughout the cooking process.

If either a time or a core temperature has been set at the end of cooking the screen « OK COOKING FINISHED », is accompanied by a cyclical beep.

**03 BANQUETING: Choice and adjustments**



The BANQUETING menu is used and functions exactly as per the Automatic Cooking menu.

**04 CLEANING: Preheat cycle**

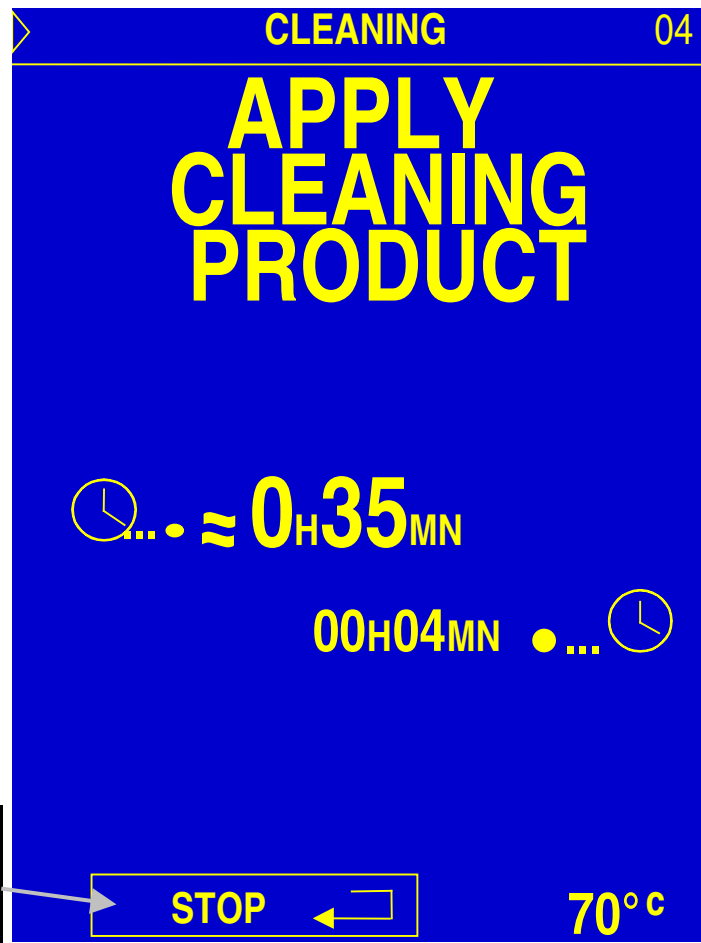
The CLEANING programme starts by correcting the temperature (Heating or cooling the cavity). During this phase, it is possible to vary the « bar graph » to lengthen or shorten the cycle depending on the state of the oven. The total cycle varies from 25 to 45 minutes depending on this adjustment. The steps are 5 minutes.

NEVER INTRODUCE CLEANING PRODUCT BEFORE STARTING A CLEANING CYCLE  
WAIT FOR THE OVEN TO ASK FOR CLEANER (see next screen).

Follow the advise on the screen.

## 04 CLEANING: Cleaning spray cycle

NOTE: do not confirm this operation except to stop the cycle.  
To apply cleaning product simply open the door.



When this screen appears (accompanied by a cyclical bleep) open the door and spray degreasing cleaning product onto the oven surfaces, the door and the ventilation shaft ...

Remember to clean the surfaces behind the ventilation shaft on a regular basis.

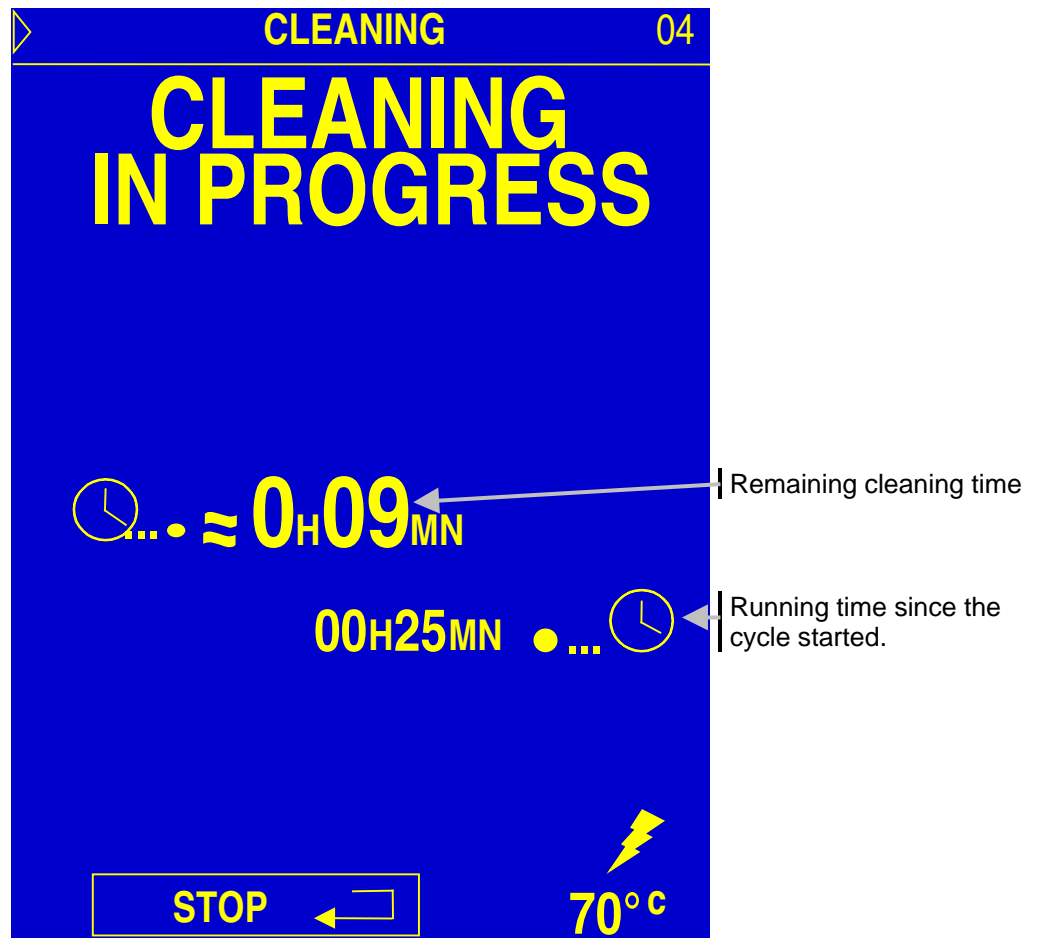
**NOTE:** If the water supply is hard the cleaning cycle should also be repeated regularly with a descaling solution.

Having introduced the cleaner simply close the door and the cycle will restart automatically (next screen).

As of this moment the operator can walk away and leave the cycle to run its course.

**NOTE:** The oven will automatically switch off the screen backlighting after 1 hour of inactivity.  
Upon return (the following morning for example), simply move one of the knobs to reactivate the screen lighting.

**04 CLEANING: Cleaning cycle**



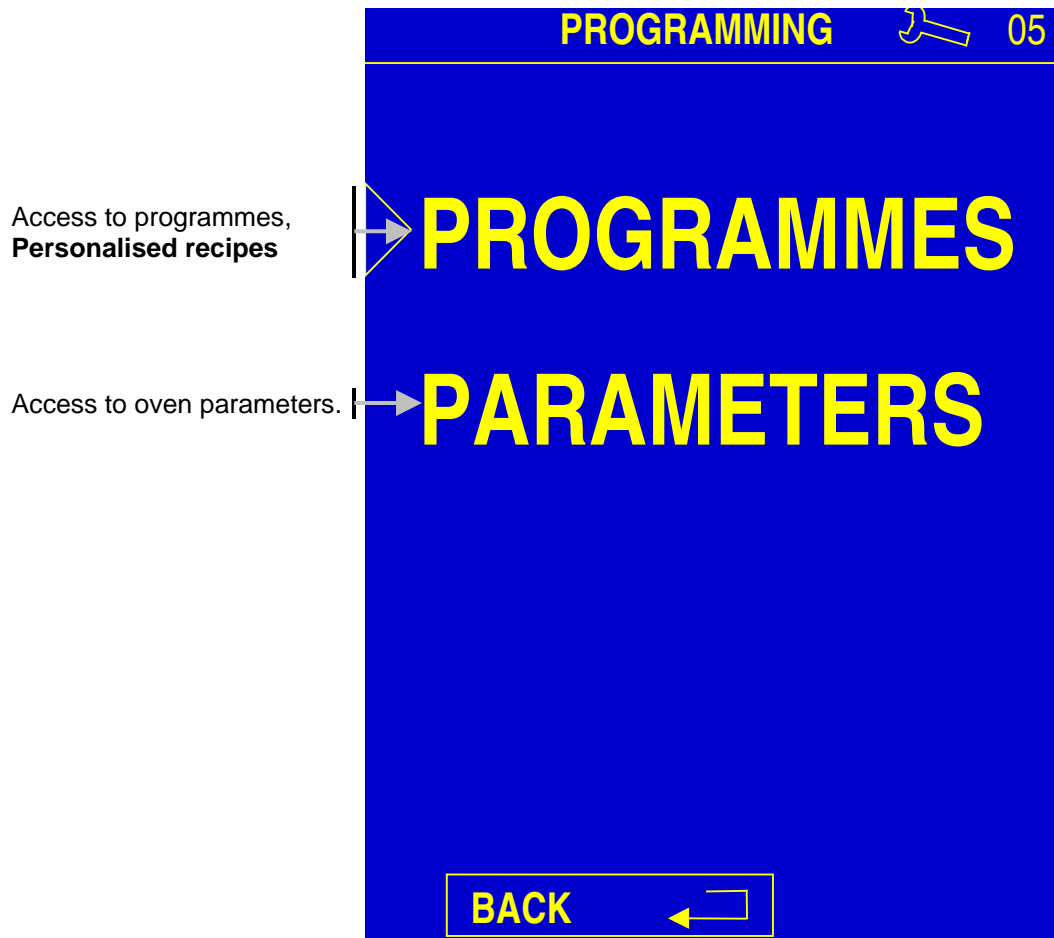
At the end of the cleaning cycle the screen displays OK cleaning finished.

**04 CLEANING: End of cycle screen**

This screen is displayed continuously until BACK is confirmed. there is no audible alarm as this could sound all night.

When the operator returns, **RINSE THOROUGHLY** using a spray hose.

## 05 PROGRAMMING / PARAMETERS



### PROGRAMME:

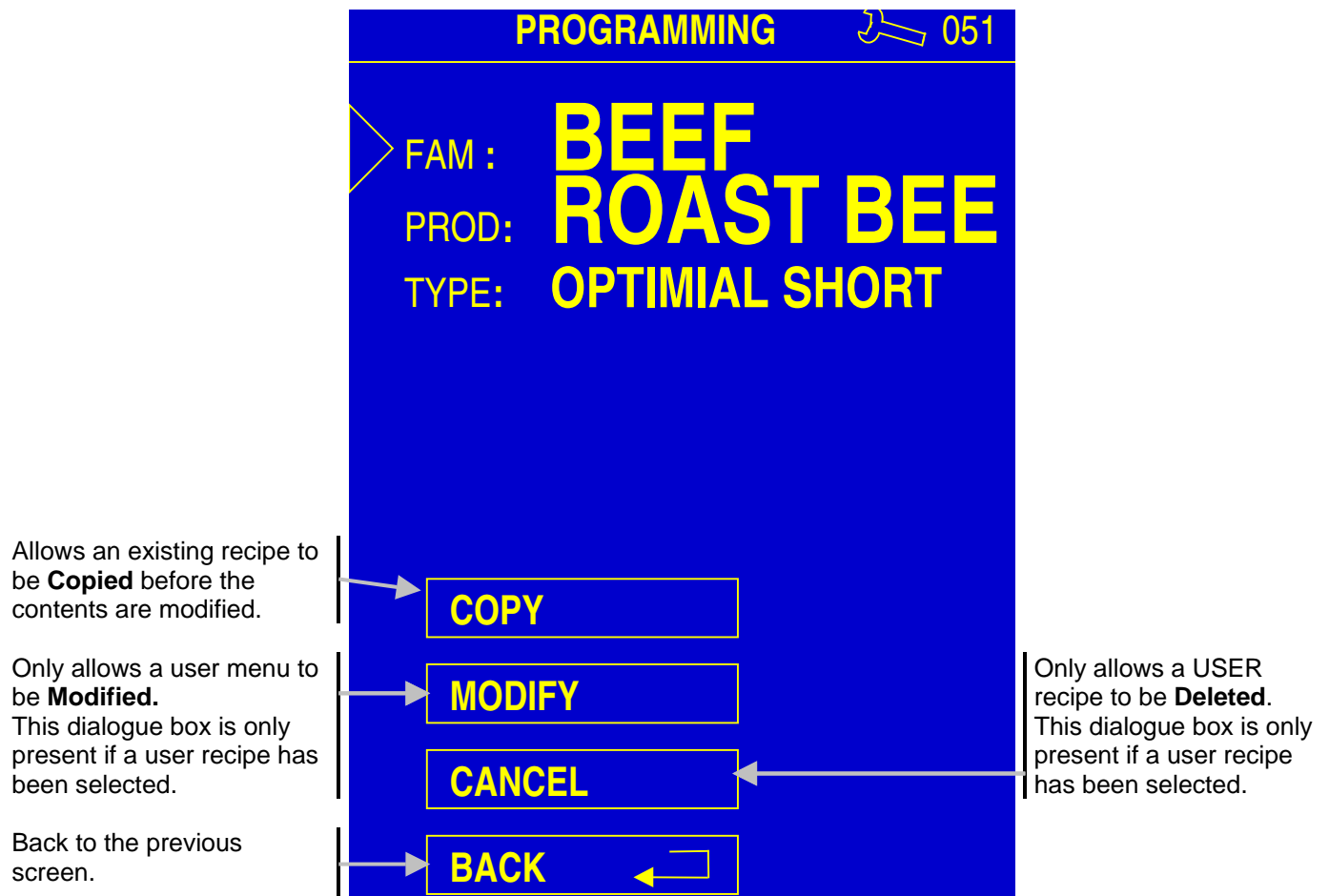
Selective Menu to create, modify or delete personalised user recipes.

### PARAMETERS:

Selective Menu for parameters:

- Language (FR, ES, NL, UK)
- Display °C / °F
- type of display (Simple by default / Detailed)
- Rights to modify recipes.

## 05 PROGRAMMING: Changing programmes



The principle is very simple, and consists of choosing an existing recipe (Constructor or User) to:

### - Copy:

Thus creating a new recipe based on an existing one. The following screen displays the original product name, the type and actual original settings).

### - Modify:

Only available if a user recipe is selected. The contents of the programme are displayed on screen and can all be modified.

### - Delete:

Only available if a user recipe is selected. The recipe is deleted permanently.

## 05 PROGRAMMING: Creating / Modifying a recipe

**PROGRAMMING 0551**

**BEEF**  
**ROAST N°1**  
**IN BULK**

| MOD   |     |            |    |  |  |
|-------|-----|------------|----|--|--|
| DRY   | 220 | 00H20      |    |  |  |
| STEAM | 075 |            | 50 |  |  |
| STEAM | 060 |            | 55 |  |  |
| STEAM | 055 | 99H00      |    |  |  |
|       |     |            |    |  |  |
|       |     |            |    |  |  |
|       |     |            |    |  |  |
|       |     |            |    |  |  |
| DRY   | 230 | PREHEATING |    |  |  |

**VALIDATE**

**Annotations:**

- Name of the Product group selected. Not changeable. (Points to **BEEF**)
- Name of Recipe to be personalised: Identical to original name. (Points to **ROAST N°1**)
- Type of Recipe to be personalised. Identical to original name (Points to **IN BULK**)
- Table of the 8 cycles (1 cycle per line) that can be modified. (cooling is entered automatically). (Points to the table)
- Speed: 1 = Fast, 0 = Slow (Points to the speed column in the table)
- The mode and the preheat temperature are accessible at the bottom of the table. Only on Dry or Steam. (Points to the bottom row of the table)

### Personalising the RECIPE NAME:

- Move the scroll arrow level with it (lower knob)
- Confirm with the upper knob: the cursor (a line below the letter) appears under the first letter.
- Move the cursor along to the letter to be changed with the lower knob: in the example above, the cursor is under the « 1 ».
- NOTE: The cursor moves right if the knob is turned clockwise and vice versa.
- Modify the letter selected using the upper knob (active in both directions).
- The change starts alphabetically from the starting letter, as per the following list: [123...89 ABCD .... YZ]
- NOTE: A space precedes the letter A so spaces can be inserted or letters "erased".
- Having personalised the PRODUCT NAME, exit from the line by moving the lower knob.

### Personalising the RECIPE TYPE:

- Proceed in the same way for the TYPE of recipe.
- NOTE: Changing the name and type is recommended to ensure easy identification.
- These will appear in the menu with the « toque » pictogram in front of the Product or Type.

## 05 PROGRAMMING: Creating / Modifying a recipe (cont)

### Modifying a Cycle:

- Proceed as before.
- Move the scroll arrow up to the cycle to be changed (lower knob).
- Confirm with the upper knob: the cursor (underlining) appears under the first option: the MODE.
- Move the cursor horizontally with the lower knob, to the option to be changed (Mode, Temperature, Cooking time, Core T°, Speed or % Humidity): in the example above the cursor is in cycle 2 under cooking temperature « 75 ».
- Modify the selection using the upper knob (active in both directions).

**NOTE:** Changes to the mode values such as T°, Time ... are done as shown under MANUAL COOKING. Each mode has a default setting; the speed and humidity are only available in certain cases, ...

- Erase a complete cycle:

The scroll though list of MODES has a blank space: putting a blank in the « Mode » column erases that cycle when the recipe is confirmed (it isn't necessary to put blanks in other areas nor to move the subsequent lines up).

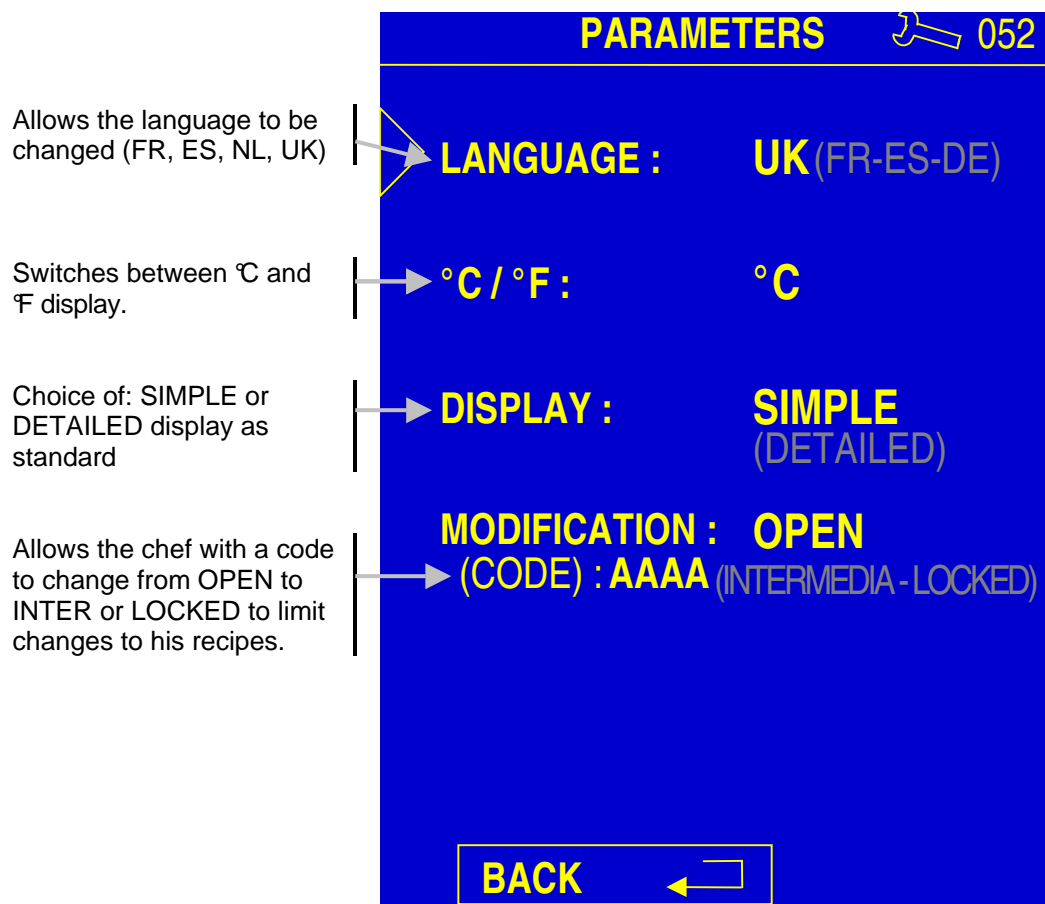
- Preheating

The last line in the table is the automatic preheat mode: Choose DRY or STEAM and enter the preheat temperature required.

**NOTE:** If the recipe contains a STEAM cycle with T° at 97 or 98°C (boiler in use), select a STEAM preheat with a T° of 98°C. This will ensure the boiler is up to temperature. In all other cases (including steam if the temperature is under 96°C or over 99°C), select DRY to avoid wasting time or energy.

### IMPORTANT:

- Do not programme COOLING between the different cycles! Effectively these are automatic:
  - A cooling cycle can be programmed as the last cycle to « Block » the cooking.
  - To programme a « TEMPERATURE HOLDING » cycle programme the last cycle in STEAM or MIXED at low temperature with a cooking time of 99 hours.
- Precisio recognises this and
- displays the « Cooking Finished » message at the end of the previous cycle
  - displays the « Holding Temperature » message with the soft audible alarm.
- CONFIRM the recipe by selecting VALID. This recipe can be modified or deleted at any time.

**052 PARAMETERS**

For all the above options move the scroll arrow using the lower knob and modify the setting using the (upper knob).

**DISPLAY:**

Simple (by default): These are the screens shown previously. The detailed screen appears for 10 secs if the « Information » pictogram is selected.

Detailed: Sets the detail screen as the default and the Simple screen as the one displayed if « Information » is toggled.

**MODIFICATION:**

Enter the code « CHEF » to be able to change the parameters (proceed as if creating a product name explained earlier, making sure to move the cursor from left to right after the code « CHEF »)

**Open mode:**

- Allows all the ovens features to be used:
- change the fine-tuning of the factory recipes (bar graph adjustment)
- Access to MANUAL COOKING mode
- copy, modify, and delete USER recipes.

**INTER mode:**

- Still allows access to change the fine tuning (bar graph adjustment)
- Still allows access to MANUAL COOKING mode.
- Does not allow User menus to be copied, modified or deleted (to avoid risk of errors accidental or otherwise).

**LOCKED Mode:**




- Still allows access to MANUAL COOKING.
- Does not allow fine-tuning of pre-programmed recipes (these will always revert to the settings that the chef has chosen).
- Does not allow User menus to be copied, modified or deleted (to avoid risk of errors accidental or otherwise).

**06 MAINTENANCE**

Indicates the number of hours of use remaining before the next service is due.  
This information is displayed for 4 secs when the oven is switched on.  
When this time reaches zero the « service indicator » is displayed in the title bar.

Number of cycles or events to date

Allows access (by code) to the parameter programme and to the after sales Technical Code reserved for the BONNET network.

| MAINTENANCE  06   |        |
|---|--------|
| NEXT REVISION :   | 00202H |
| POWER ON :  | 00548H |
| DRY :   | 00100H |
| STEAM :   | 00200H |
| COMBINED :  | 00080H |
| COOLING :   | 00092  |
| DOOR OPENINGS :   | 00108  |
| CLEANING :  | 00058  |
| <b>→ INSTAL - SAV (CODE) : AAAA</b><br><b>FACTORY (CODE) : AAAA</b>   |        |
|  <b>BACK</b>  |        |

Counters for the different modes

Factory reserve (Control and Programming on the production line)

## EXAMPLE OF SAFETY MESSAGES



The safety window appears over the current window whenever a fault is detected. It disappears if the control panel is activated if one is in a menu « other than cooking », so as not to prevent access to the other menus.

When a fault appears during a cycle there are two possibilities.

**Safety** messages (N° from E50 to E99) stop the current programme; remain displayed permanently until « stop » is activated. An alarm alternates 1s On 1s OFF to signal the fault.

These faults concern safeties (absence of water to the boiler....) total probe failure such as the core probe, which make it impossible to continue the cycle.

Take note of the message and the description, so that this can be passed on to your local Bonnet service centre when they attend.

**Information** messages (N° from E01 to E49) alternate (2secs on 5 secs off), there is no audible alarm and no effect on the programme, which continues.

These faults concern less important faults one of the several probe sensors, a vent closure not detected, the condenser running too long, (temporary water pressure drop...) but do not affect the cooking cycle.

Nevertheless note the code and message to advise the local service centre when they are next on site.

## 4. PRACTICAL TIPS FOR USE

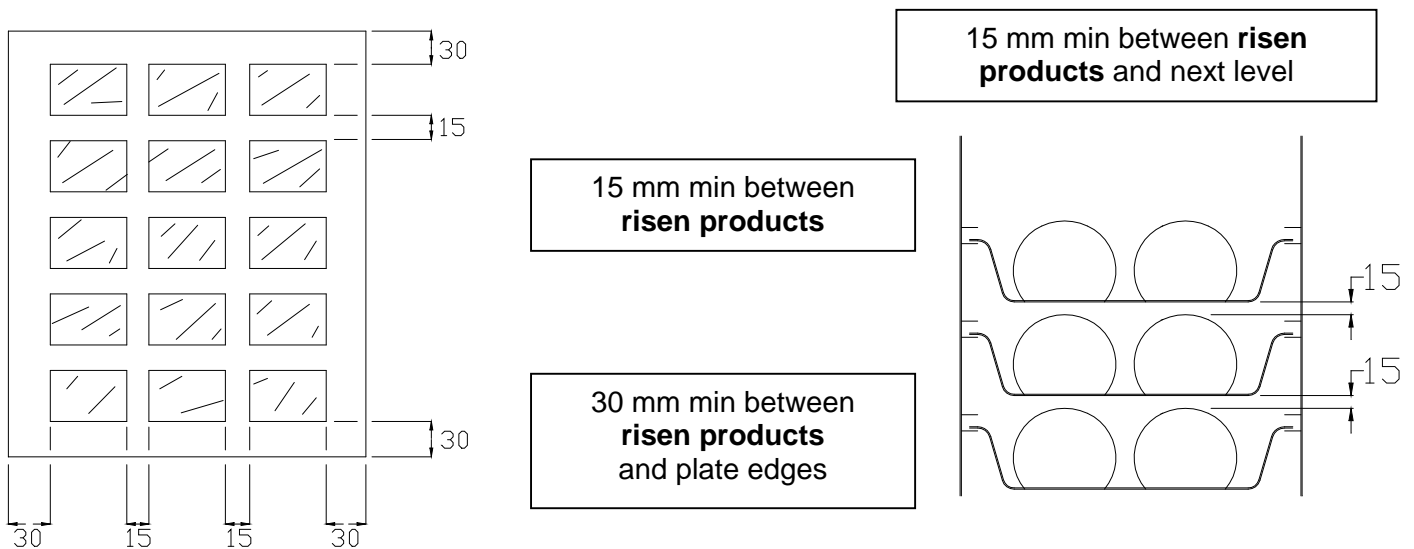
### 4.1 USE AND LOAD LIMITS

#### INTERIOR CAVITY CAPACITIES:

| MODEL              |        | 6 GN 1/1 | 10 GN 1/1 | 20 GN 1/1 | 20 GN 2/1 |
|--------------------|--------|----------|-----------|-----------|-----------|
| Plates             | GN 1/1 | 6        | 10        | 20        | 40        |
|                    | GN 2/1 |          |           |           | 20        |
| Number of levels   |        | 6        | 10        | 20        | 20        |
| Level spacing (mm) |        | 80       | 80        | 64        | 64        |

#### **IMPORTANT:**

The number of levels that can be used for cooking and the number of items on one level depends on the following rules.



**NOTE:** With these rules in mind it may be necessary to reduce the number of shelves you use (using alternate shelves, for example), depending on the size of the items to be cooked.

**WARNING:** VARIATIONS BETWEEN PRODUCTS ON THE SAME LEVEL ARE DUE TO:

#### LOADING:

Consistent output requires good air circulation between product; so that when they have risen (after cooking), there must be enough space to allow for this.

Too much product can also lead to excess humidity.

#### TEMPERATURE:

- Pre-heating: The shorter the cooking time (less than 15 minutes), the more the pre-heating temperature will be the cooking temperature.
- Cooking: It is always better to cook at too low a temperature than at too high a temperature. In case of problems, gradually reduce the temperature by 10°C at a time.

## 4.2 PRE-HEATING (20 LEVEL OVENS)

Irrespective of the proposed cooking mode the oven must be preheated with the trolley inside.

### If the trolley is not available

- **Dry mode:** Adjust the temperature to that required, stop the oven when that temperature is reached then put the trolley in.
- **Combined mode:** INCORRECT Always preheat in dry mode (see above) Switch to combined only for the cooking cycle (steam production is instantaneous).
- **Steam mode / Injection ovens:** INCORRECT Always preheat in dry mode (see above) to 105°C Switch to steam only for the cooking cycle (steam production is instantaneous).
- **Steam mode / Boiler ovens :** Preheat the boiler **only for the 1<sup>st</sup> operation of the day** switch off the oven or put the trolley in when the temperature reaches 80°C (Steam inside the oven base).

**NOTE:** Failure to heed these recommendations will result in problems for which the manufacturer will not accept responsibility

## 5. MAINTENANCE

### 5.1 ABOUT STAINLESS STEELS

A **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 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:
  - \* Diverse brines  
(Salt concentration, Sauerkrauts ...)
  - \* Chlorides, particularly in:
    - Cleaning products
    - Bleach.
- Temperature: Any chemical environment has its aggression towards stainless steel considerably increased at higher temperature.
- Time: The more important 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: when a 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 and maintain your equipment's service life as long as possible.**

## 5.2 THE MOST COMMON CAUSES 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 beneath the appliances cause corrosion of bottoms and panels.

Even worst, the vapour from these products, if the premises are not immediately and forcefully ventilated, fall on the equipment and can extend the corrosion to all surfaces.

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

If products, such as Bleach, acids or soda dilutions,... (all products not especially designed for use on stainless steels) are used, an irreversible attack occurs on the stainless steel surfaces.

### Cleaning product applied at too high temperature

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**, not to attack the stainless steel in an irreversible way (Blackening of surfaces...).

### Cleaning product not properly rinsed

If the interior surfaces 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 provoking corrosion.

Even worst, if this interior surface reaches temperatures higher than 60°C (Inside an oven, a well, cooking-top...), the problems mentioned previously, will inevitably occur.

### Stagnation of cleaning products

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

### Salt concentration

Salt, which is an ordinary element in cookery, often causes attacks (pinholes) in stainless steel. Spillage on the cooking surfaces must be cleaned immediately

*Special case of boiling in a boiling pan:*

Salting the water by throwing cooking salt into the tank, presents risk: The cooking salt, by setting at the bottom of the tank, may well, before dissolving, corrode the bottom 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 brined 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 pose 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.

### **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 the well of 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 tanks of boiling pans, frying pans ... One night would be enough to attack stainless steel at the level of the contact points and on the surface of the product.

## 6. MAINTENANCE OF OVEN

### 6.1 MAINTENANCE OF EXTERIOR SURFACES

A minimum standard of cleanliness and maintenance is essential for metal surfaces to prevent dust, metallic particles and deposits of all kinds that may alter the protective film mentioned.

Washing with soapy water or a neutral non-abrasive detergent is all that is required. **RINSE THOROUGHLY** and wipe surfaces.

Never rub stainless steel with wire wool. If necessary use Scotch brite or equivalent product, following the polishing direction of the stainless steel surface.

### 6.2 MAINTENANCE OF INTERIOR SURFACES

The general rule is not to allow these substances to accumulate:

- Substances liable to become concentrated and very corrosive.
- Diverse mineral deposits contained in water, liable to lead to surface corrosion and reduced performance (fan imbalance, exchanger efficiency, ..).

**CLEANING, DEGREASING - ONCE A DAY:** Use of the automatic cleaning cycle.

⇒ If it is not at the ideal temperature for cleaning, the temperature indicator will flash and the oven will automatically heat or cool to this temperature. When the temperature is reached, the oven alarm informs you.

**Always wait for the oven to ring before spraying with cleaning product.**

⇒ When the oven rings:

- Open the door (without stopping the oven).
- Remove the right hand runner assembly or support module (option).
- Undo the ventilation shaft and pivot it by pulling it outwards (see diagram later).
- Spray the product on all rear sides then exposed.
- Reposition the shaft and lock it.
- Spray the product in the cavity and on the grease filter (option).
- Put the runners or module back in place.
- Spray them with cleaning product and the inside of the door.

Only use products that are intended for cleaning stainless steel surfaces in professional ovens.

- Close the door.
- The cleaning cycle will start automatically, and runs for 35 minutes. The time indicator displays the time to the end of the cycle.
- It is possible to undertake this cycle out of hours. Simply remember to not switch off the supply to the oven (Gas or / and electric).

⇒ **THOROUGHLY and CAREFULLY RINSE** the inside of the oven with a spray, in order to completely remove any residues and cleaning product.

**DE-SCALING:** Every day if necessary.

**If there are mineral deposits (white deposits) due to hard water, inside the cooking chamber, these must be removed every day.**

- ⇒ Totally repeat the above procedure using a descaler especially for de-scaling stainless steels.  
Spray the product on zones where minerals deposits build up (Fans, Elements, Sides ).

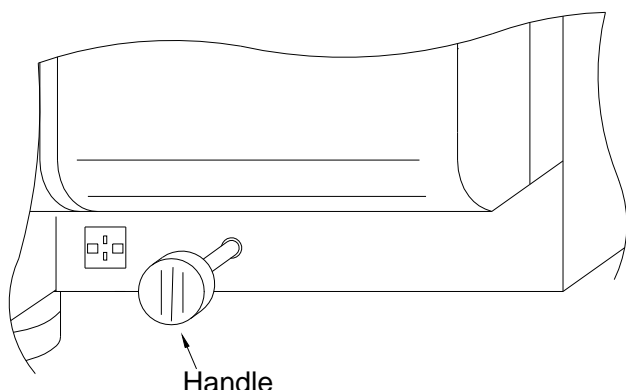
**WARNING:**

- ◆ NEVER CLEAN THE APPLIANCE WHEN IT IS STILL WARM, HOTTER THAN 60°C.  
Oven surfaces will be attacked instantly (dark colour, nearly black).
- ◆ Never use high pressure sprays or hoses: under no circumstances should the appliance be cleaned with a water jet.
- ◆ The warranty will not cover problems caused by failure to heed the above.

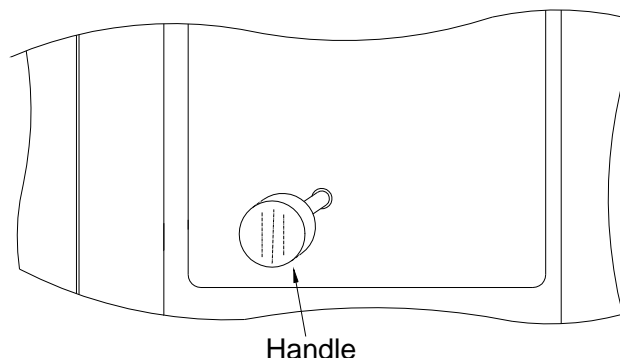
## 6.3 STEAM BOILER MAINTENANCE

**WARNING:** These operations require the power to be on (in steam mode).

6 and 10 level ovens



20 level ovens



### DAILY USE

Every day when service is over pull the handle out completely and leave in this position for at least 4 minutes.

During this period the boiler is rinsed to remove any particules and calcium deposits in suspension.

The drain is also rinsed to remove any grease and cooking juices, Water may back up slightly into the cavity during this operation.

When complete push the handle back in.

### BEFORE LONG PERIODS OF INACTIVITY (holidays)

If the unit will be out of service for a prolonged period the boiler should be drained to eliminate the risk of stagnant water.

Close the supply water.

Pull the handle out and wait about 4 minutes until water stops running to drain.  
Push the handle back in.

**WARNING:** Before re-use follow the "daily use" operating instructions above before refilling the boiler.

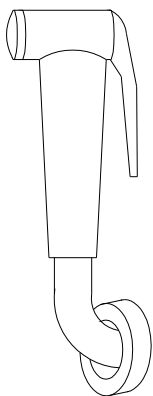
## 6.4 EQUIPMENT USED IN COOKING CORROSIVE PRODUCTS (seafood, sauerkraut)

Equipment used intensively and regularly in cooking corrosive products such as seafood or sauerkraut..., must be cleaned meticulously and systematically after each use.

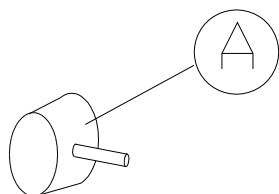
## 6.5 KEEPING THE ELECTRICAL COMPARTMENT WELL VENTILATED

The electrical compartment is kept cool by air holes on the front right hand side of the appliance.  
Once a week, check that the ventilation grill is kept clean and dust free by wiping it with a dry cloth.

## 6.6 USE OF THE RETRACTING SPRAY (OPTION)



- The retracting spray, integrated into the stand or oven according to model, has a locking device, eliminating the need to pull on it all the time.
- When you unwind the hose, you can hear a "click" each half-turn.
  - To lock the hose, release tension when you hear the click.
  - To retract the hose automatically, release tension when you do not hear the click.



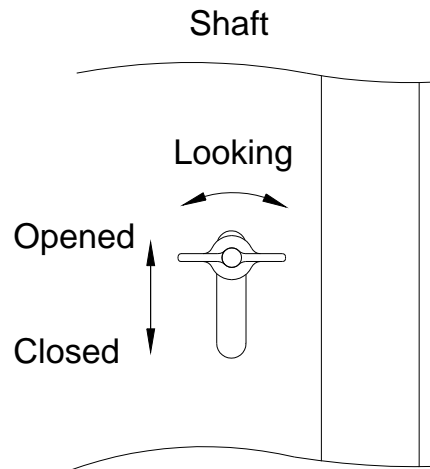
- Use:
  - Open the control valve "A".
  - Squeeze the spray handle.

**NOTE:** The spray can be "locked" in the open position. Open the control knob a quarter turn to maintain the spray.

**WARNING:** After each use, close the control valve, in order not to leave the hose under pressure.

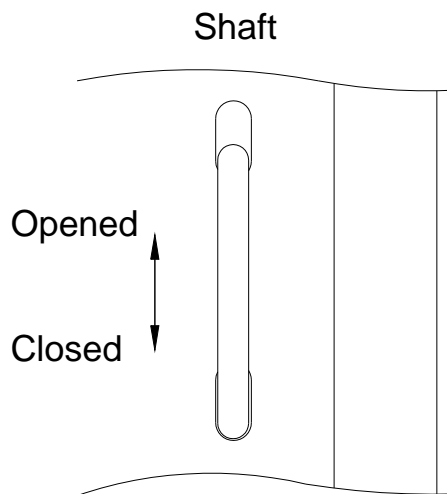
## 6.7 UNLOCKING THE HINGED VENTILATION SHAFT, AND ACCESS TO REAR SIDES

### 6 AND 10 LEVEL OVENS



- Unscrew the butterfly nut a quarter turn
- Move the nut up
- Tighten the nut
- Move the shaft outwards.

### 20 LEVEL OVENS



- Raise the handle.
- Pull the shaft towards you.

## 7. GUARANTEE

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

Our warranty only applies to normal usage, 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 constructional errors either apparent or hidden, throughout the period of warranty our appliances are repaired at our cost, parts and labour included.

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

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 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 trained to do so. They have the right tooling, original spare parts and are given regular training updates on the appliances. Periodic servicing is essential, it is carried out at a cost but guarantees 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.