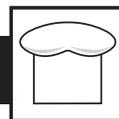




INSTRUCTIONS FOR THE USER



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INSTRUCTIONS FOR THE USER



Before using the appliance:

- make sure that you have a system conformity and use permit certificate that is issued by a UNOX authorised installer;
- carefully read chapter "**Safety regulations**" at page 4
- read the chapter "**Forward**" at page 3.

General appliance operating instructions

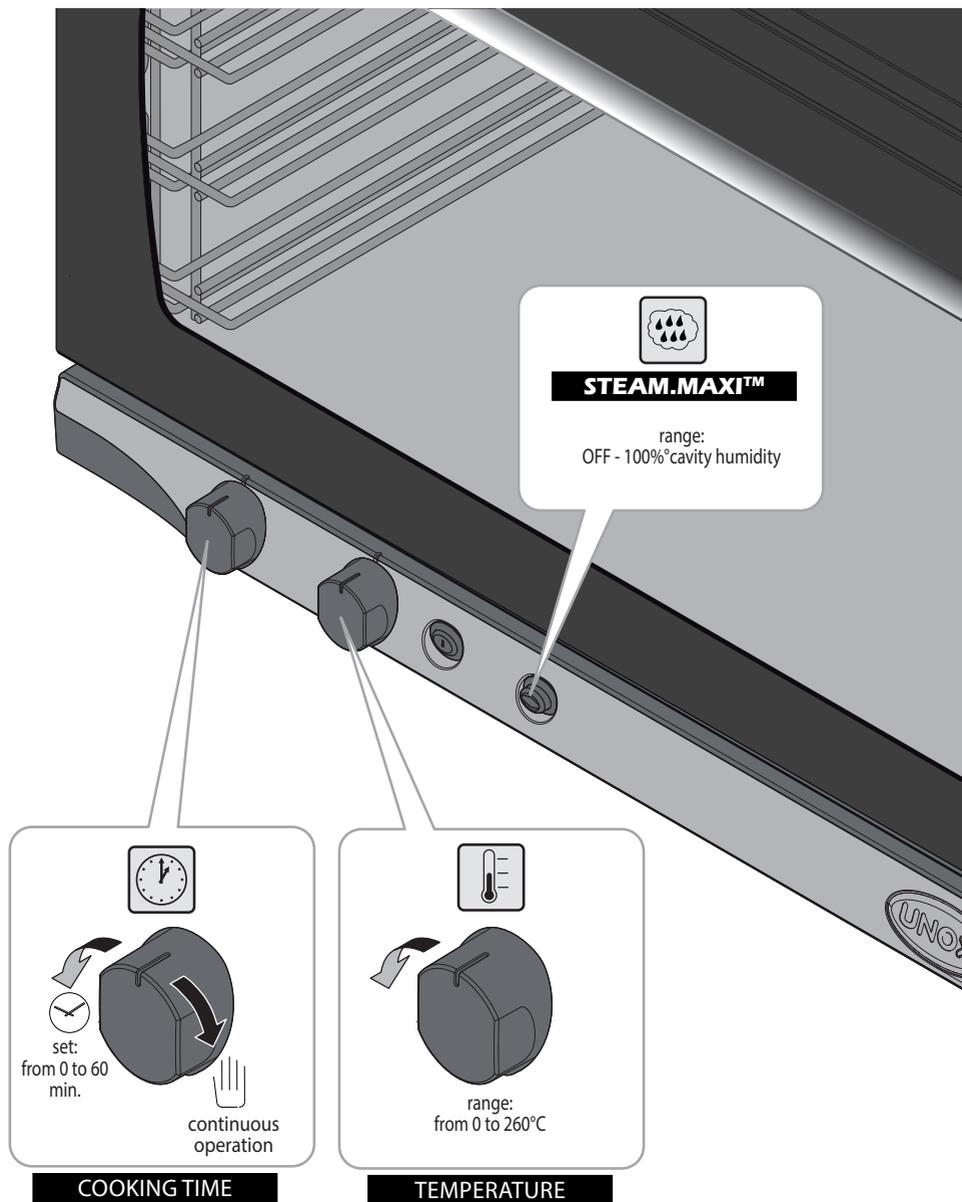
- when using the appliance for the first time be sure to thoroughly clean the inside of the oven cavity and the accessories (see the chapter "**Routine maintenance**" on page 30); let the oven run empty at maximum temperature for 1 hour to eliminate any unpleasant odours caused by protective factory grease.
- When the oven door is opened, heating and fan operation stops automatically. The built-in fan brake is activated (The fan continues to rotate for a short time only).
- If the appliance was left running for more than 15 minutes without selecting an operating mode, stand-by is automatically engaged for energy savings.
To exit STAND-BY MODE simply touch the START/STOP button.
- Operate the appliance at a room temperature between +5°C and +35°C.
- Do not salt food inside the oven cavity. If this is not possible, clean the oven as soon as possible (see chapter "**Routine maintenance**" on page 30).



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

Cooking advice

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

Using mod. *Manual Humidity*

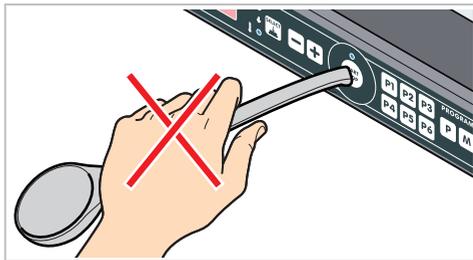


Using mod. *Dynamic - Matic - Classic*

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

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

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



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

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

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

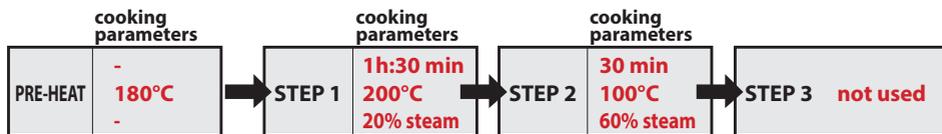
Operation in **PROGRAMMED** mode allows one program to be saved for use during successive cycles.

Each program contains 4 phases:

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

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

EXAMPLE OF SETTING A COOKING CYCLE

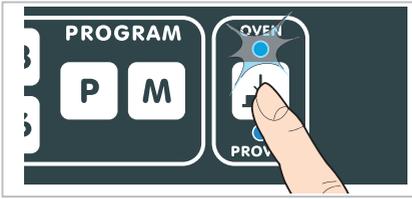


- When the oven is connected to the power supply, the control panel switches on automatically.

- Button functions  :

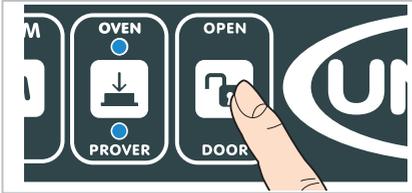
single repeated pressing -> increases/decreases the value one unit at a time;
held down -> increases/decreases the value rapidly.

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



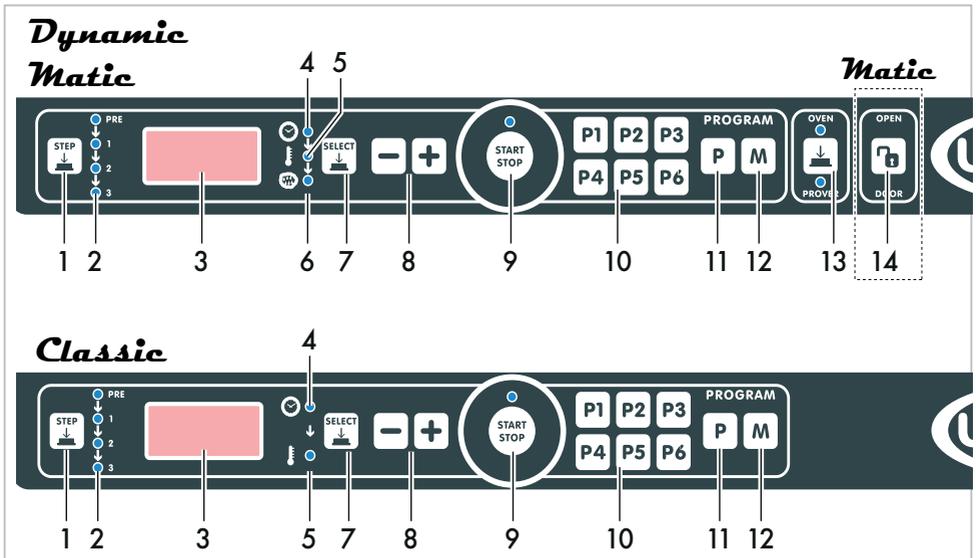
The  button (featured on the models **Dynamic** and **Matic**) switches from "OVEN" to "PROVER" and vice-versa.

Make sure that the "OVEN" LED is on when using the oven.



For **Matic** models the door closing latch is automatically released at end of cooking.

To open the door before cooking phase is complete, do not force it by pulling the handle, but press the  button: the door will fully open by pulling on the handle only after this button has been pressed.



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



MANUAL operation



PREHEATING

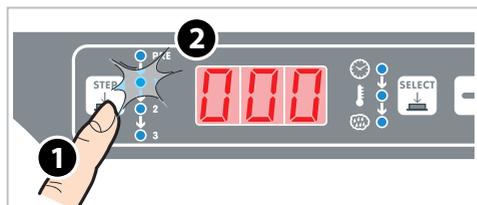


260°C ← [-] 0°C [+] → 260°C
 MAXIMUM TEMPERATURE MAXIMUM TEMPERATURE

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

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

SELECT STEP 1



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



SETTING THE COOKING DURATION

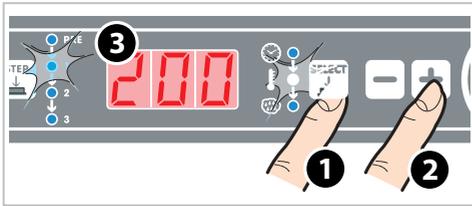


"INF"/"HLD" ← [-] 0.00 [+] → 9.59
 CONTINUOUS OPERATION MINIMUM DURATION MAXIMUM DURATION

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

CONTINUOUS OPERATION (the oven operates in continuous mode until the user intervenes)
 STEP 1 -> set the parameter on "INF" (infinite). The temperature depends on the parameter set with the dedicated parameter (see next section).
 STEP 2-3 -> set the "HLD" (HOLD) parameter. The temperature is maintained at 70°C and cannot be modified.

SETTING THE COOKING TEMPERATURE



“PAU” ← - 0°C + → 260°C
 OVEN PAUSED FAN/RESISTORS OFF TEMPERATURE MINIMUM TEMPERATURE MAXIMUM

❶ Press the button  until the “TEMPERATURE” LED light up.

❷ Set the target value by pressing the   buttons.

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

START-UP DELAY

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

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



“oFF” + → 20% - 40 - 60 - 80 - 100%
 NO HUMIDITY MINIMUM → MAXIMUM HUMIDITY

❶ Press the button  until the “HUMIDITY” LED switches on.

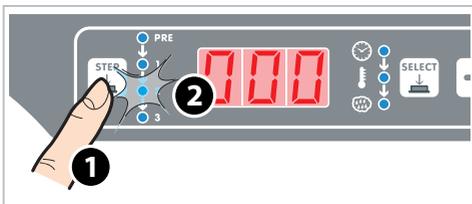
❷ Set the target value by pressing the   buttons.

❸ The display shows the parameter in percentage of humidity.

The parameter HUMIDITY is:

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

SELECTING AND SETTING THE NEXT STEPS (OPTIONAL)



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

To set step 2:

❶ press the button ;

❷ the “2” LED light up.

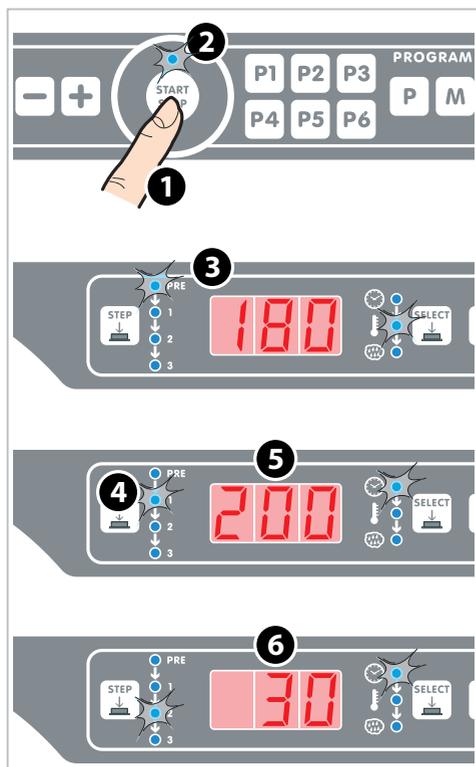
Set the various parameters (duration, temperature, etc...) as described in the previous sections.

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



START COOKING / INTERRUPT COOKING / OVEN SHUT-DOWN

Ex. SET COOKING CYCLE



Set a cooking cycle with the desired steps:

- 1 press the button START/STOP to start the cooking cycle.
- 2 The "START/STOP" LED lights up and a pre-heating cycle starts, signalled when the "PRE" LED lights up (the display shows the temperature previously set). The oven beeps when the pre-heating temperature has been reached.
- 4 After placing the food inside the oven cavity and closing the door, the first cooking STEP starts automatically; marked by the lit up "1" LED.
- 5 The cooking cycle duration countdown blinks on the display.
In the example:
1h:30 min (duration STEP 1) +
30 min (duration STEP 2) +
0 min (duration STEP 3) =
200 min (shown on the display)
- 6 The next step starts automatically at the end of STEP 1.

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

MODIFYING PARAMETERS DURING COOKING

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

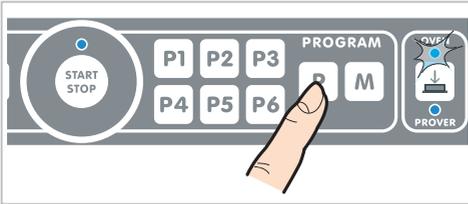
- 1 repeatedly press the button  until the LED corresponding to the target parameter to modify lights up;
- 2 repeatedly press the button  until the LED corresponding to the target parameter to modify lights up.
- 3 press the   buttons until setting the new desired value; the modifications shall take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

PROGRAMMED operation

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

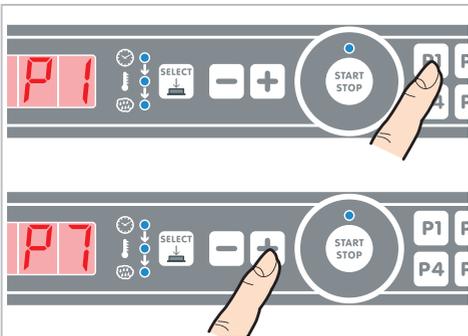
SAVING PROGRAMS

Access to the program menu



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

Assigning program position



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

- press the P1 to P6 buttons to select the first 6 positions (we recommend saving the programs used most often in these positions).

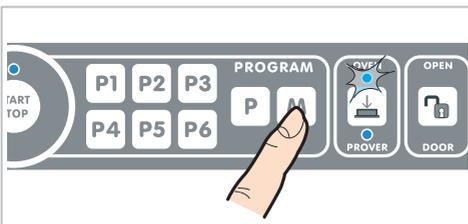
- use the buttons **-** **+** for successive positions (from P7 to P99).

The selected position is visualized on the display.

Setting cooking parameters of a program

Set the program parameters (temperature, cooking time, etc...) as fully explained in the chapter "Manual Operation".

Saving the set program

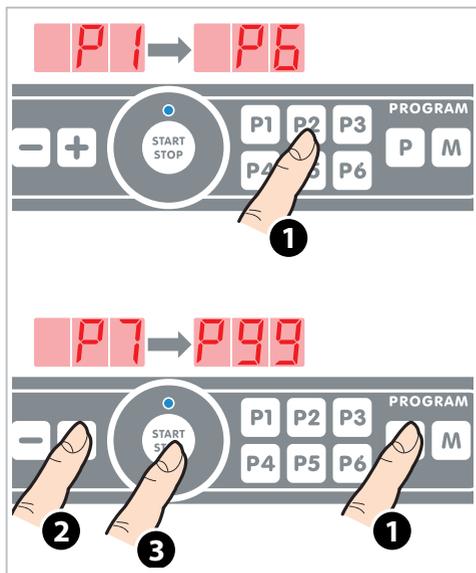


Hold the **M** button until hearing the long "beep" sound.

The program has now been saved.



RECALLING AND STARTING A SAVED PROGRAM



PROGRAM from P1 to P6 (rapid access program): hold the button corresponding to the program for at least 2 - 3 seconds; the program starts directly without having to press any other button.

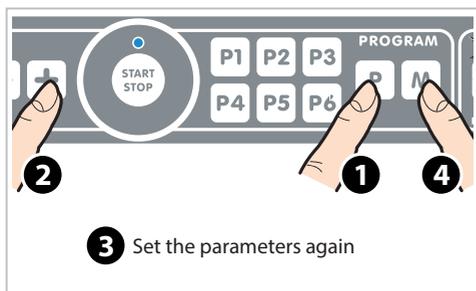
PROGRAMS FROM P7 to P99:

- ❶ press the button **P**.
- ❷ press the buttons **-** **+** until the display shows the desired program.
- ❸ initiate it by pressing the **START/STOP** button.

The oven beeps to signal cooking phase end.

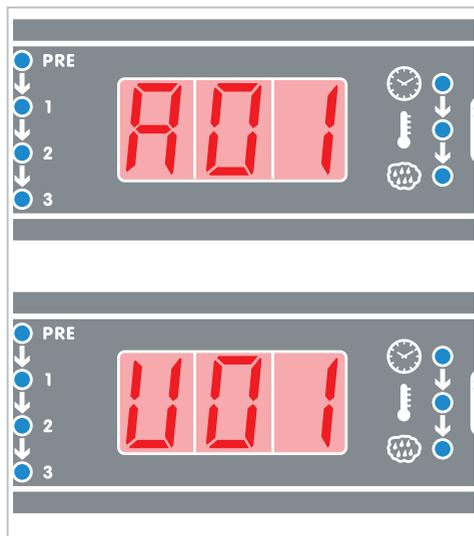
Press the **START/STOP** button for 2/3 seconds to interrupt the cooking cycle in advance.

MODIFYING THE PARAMETERS OF A SET PROGRAM



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

Oven-user interface



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

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

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

ING MESSAGES from the screen, using the  button to switch between OVEN and PROVER calls the list back to the screen.

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

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

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



Routine maintenance



Any routine maintenance procedure must be performed:

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

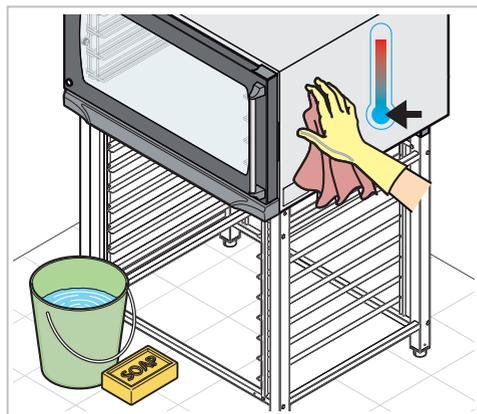
Clean the oven cavity daily to maintain proper levels of hygiene and to keep the stainless steel inside the oven cavity from getting ruined or corroding. Clean the oven daily even if the appliance is used exclusively with humid heat (steam).



When cleaning any component or accessory NEVER use:

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

External steel structures, oven cavity seal



Wait for the surfaces to cool off.

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

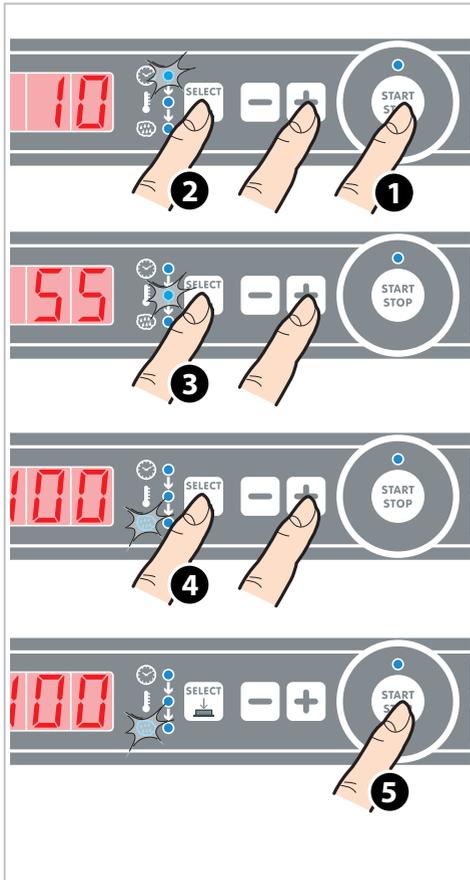
Plastic surfaces and control panels

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

Internal part of the oven cavity



Failure to clean the oven cavity daily as hereafter described can make the accumulated fatty substances or food residues inside the cavity catch fire - danger of fire!

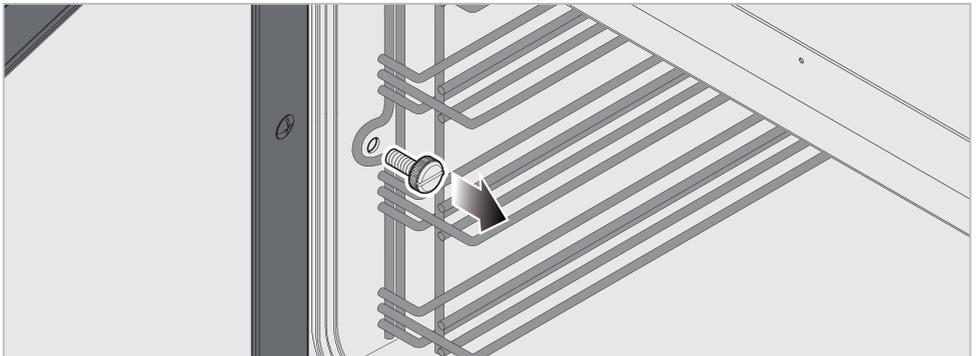
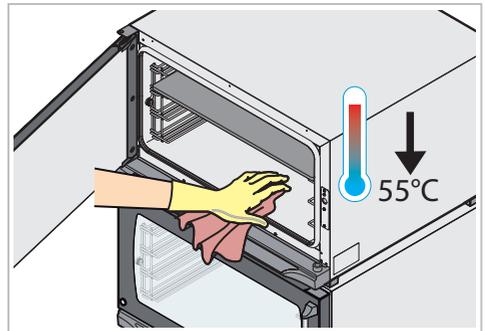


Follow the procedure below for cleaning the oven cavity:

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

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

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





Inactivity

Follow the precautions below during inactivity:

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

At first reuse:

- clean the appliance and its accessories thoroughly (see chapter **“Routine maintenance”** at page 30);
- connect the appliance to its power and water supplies;
- inspect the appliance before using it;
- switch on the appliance at minimum temperature for 50 minutes without any food inside of it.



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

Disposal

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



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

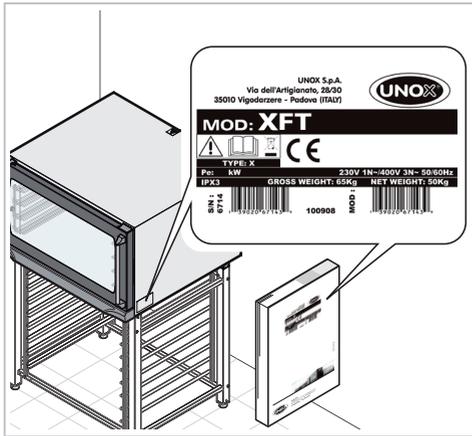
All appliances are made with recyclable metals (stainless steel, iron, aluminium, galvanized steel, copper, etc..) for more than 90% of overall weight: disposal of the product at the end of its life must be performed by electronic and electrical waste recycling centres, or the appliance must be returned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

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

Contact the local waste disposal centre for additional information.

After-sales assistance

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



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

- the date of purchase;
- the appliance data on the serial plate;
- (only digital models) any alarm messages shown on the display screen (see chapter **"Oven-user interface"** at page 29).

Manufacturer's information:

UNOX S.p.A.
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35010 Vigodarzere (PD) Italy
Tel +39 049 8657511 - Fax +39 049 57555

Table C

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



Certification

EU declaration of conformity for electrical appliances

Manufacturer: UNOX S.p.A.

Address: Via Dell'Artigianato, 28/30 - I - 35010 - Vigodarzere, Padua, Italy

Declares, under its own responsibility, that the product

LineMiss™

Compliant to Machine Directive 2006/42/EC and Low Voltage Directive 2006/95/EC through the following standards:

- EN 60335-1: 2002 + A1: 2004 + A11: 2004 + A2: 2006 + A12: 2006+ A13: 2008 + A14: 2010 + A15: 2011
- EN 60335-2-42: 2003 + A1: 2008
- EN62233: 2008

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

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

Guarantee

Installation of the UNOX product must be performed by an Authorized UNOX Assistance Service. The installation date and appliance model must be documented by the end purchaser, by means of written confirmation or an installation invoice issued by the dealer or the Authorised UNOX Customer Assistance Service, otherwise this guarantee will not be valid;

The UNOX guarantee covers all malfunctions objectively linked to production defects. The guarantee excludes damage due to transport, poor product storage or maintenance or incorrect product use. Also excluded is damage due to installation not conforming to the technical specifications provided by Unox and linked to the environment of use, such as, for example, unclean and aggressive water supply, low quality gas supply, or electrical supply failing to provide nominal voltage and power ratings.

The guarantee also excludes any damage due to power surges or tampering by unauthorized or incompetent persons. The guarantee is also invalidated for damage to the appliance by lime scale deposits. In addition, the guarantee does not cover consumables, such as: seals, light bulbs, glass panels, decorative parts and parts consumed during use.

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





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