



CHEFTOP-BAKERTOP MIND.MapTM

OPERATION MANUAL



CHEFTOP-BAKERTOP MIND.Maps™

SAFETY REGULATIONS AND COOKING ADVICE

Safety regulations	4
General operating instructions	6
COOKING ADVICE	6
BLACK-OUT	6
TROLLEY LOADING AND USE (ONLY FREE-STANDING TROLLEY OVENS).....	7
Using Master Touch	8

MAINTENANCE

Cleaning	42
After-sales assistance	43
Inactivity	44
Disposal	44
Guarantee certificate	44
Guarantee	45

CHEFTOP-BAKERTOP MIND.Maps™

USE

Menu Set	12
SETTING COOKING PARAMETERS	13
SETTING THE PRE-HEATING AND COOKING STEPS	13
STARTING A COOKING CYCLE	14
FURTHER INFORMATION: consumption readings	15
FURTHER INFORMATION: Adaptive Cooking	15
COOKING END	16
FURTHER INFORMATION: core probe	16
SAVING A COOKING CYCLE	17
RECALLING A SAVED COOKING CYCLE	17
Mind Maps Menu	18
NEW MIND.MAP	18
MY MIND.MAPS	20
Programs Menu	21
MY PROGRAMS	21
NEW PROGRAMS	21
Multi.time Menu	22
NEW MULTI.TIME: SET AND SAVE A NEW MULTI.TIME COOKING TIME	23
MY MULTI.TIME	25
MY MENU	25
FURTHER INFORMATION: "NEW MENU" function	26
ChefUnox Menu	27
CHEFUNOX MULTI.TIME	27
CHEFUNOX AUTOCOOK	29
Mise en place Menu	30
NEW MISE EN PLACE: SET AND SAVE A NEW MISE EN PLACE COOKING CYCLE	31
MY MISE EN PLACE	33
MY MENU	33
FURTHER INFORMATION: "NEW MENU" function"	34
FURTHER INFORMATION: "DAILY MENU" function	34
Unox.Care Menu	35
ROTOR.KLEAN	35
UNOX.PURE	36
UNOX.PURE-RO	37
Ready Cook Menu	38
Data Menu	39
CONSUMPTION	39
HACCP DATA	39
Settings Menu	40
USER SETTINGS	40
ALARMS	41

SAFETY REGULATIONS FOR USE

- Following procedures other than those indicated in this guide to use and clean the appliances is considered inappropriate and may cause damage, injury or fatal accidents; in addition to invalidating the guarantee and relieving UNOX of all liability.
- Children must not play with the appliance. Cleaning and maintenance to be implemented by the user shall not be carried out by children without supervision.
- Children must be supervised to ensure they do not play with the appliance.
- This appliance can only be used for cooking food by qualified personnel in industrial and professional kitchens upon completion of scheduled training courses; all other uses are not compliant to the scope of use and therefore hazardous.
- In particular, the appliance can be used for:
 - cooking Pastry and Bread goods, whether fresh or frozen (**BAKERTOP MIND.Maps™**);
 - cooking of Gastronomic products, whether fresh or frozen (**CHEFTOP MIND.Maps™**);
 - steam cooking of meat, fish and vegetables (**CHEFTOP MIND.Maps™**);
 - cooking vacuum-packed food in bags which are suited to that type of cooking procedure;
 - bringing chilled and frozen food back to normal temperature (**CHEFTOP-BAKERTOP MIND.Maps™**);
- Monitor the appliance during its entire operation cycle.
- If the appliance does not function or if there are any functional or structural alterations, disconnect the electricity, water and gas supplies (only for gas ovens) and contact a UNOX authorised customer service assistant. Do not attempt to independently repair the appliance. Request UNOX original spare parts for any repairs necessary.
- Failure to observe these regulations may cause damage and (fatal) injuries, and also invalidates the guarantee.
- To ensure that the appliance is in perfect use and in a safe condition, maintenance and inspections should be performed yearly by an authorised customer agent service.



RISK OF BURNS and INJURY!

- While cooking and during cooling of all appliance parts, be careful to:
- Only touch the appliance control components or handle because the external parts are extremely hot (temperature above 60°C - 140°F).
- If it is necessary to open the door, perform this operation slowly and with utmost caution while being careful of extremely hot exhaust steam may be released from the oven cavity.
- Wear heat resistant clothing appropriate to the use at hand to move containers, accessories and other objects inside the oven cavity.
- Be extremely careful when removing trays from the oven cavity.
- Extract the probe from the core of foods before removing trays from the oven and place it in the external probe holder. Before extracting the tray check that the probe cable is not in the way. Handle the probe with care because it is extremely sharp and, after use, reaches high temperatures.
- During the COOL function (cavity cooling), the appliance supplies water and keeps the door closed to prevent injuries caused by hot steam.
- Do not remove or touch the protective fan covering, the fans or the heating elements while the appliance is turned on.
- Do not open the oven door during cleaning to avoid risks of injuries caused by fan movement, hot steam and aggressive action of chemical detergents used.

Only for free-standing trolley ovens:

- Always lock the front wheel brakes into place after putting loads into the oven cavity and move them when not needed.
- Always lock the trays into their guides.
- Be extremely careful when moving because the trays may contain hot fluids that may spill or the trolleys may fall over (for example if moved across uneven floors or through doors).



RISK OF FIRE!

- Before using the appliance make sure that no non-compliant objects (instruction manual, plastic bags or other) or detergent residue is inside the oven cavity; likewise, make sure that the smoke exhaust is free of obstructions and that no flammable materials are in its vicinity.
- Do not place sources of heat (i.e. grills, fryers, etc.), highly flammable substances or fuels in the vicinity of the appliance (i.e. gasoline, petrol, bottles of alcohol, etc...).
- Do not use highly flammable food or liquids while cooking (ex. alcohol).
- Always keep the oven cavity clean, performing daily cleaning after each cooking cycle: fats or food residue left inside the appliance could ignite!




RISK OR ELECTRICAL SHOCK


- Do not open the compartments marked with these symbols: access is reserved to qualified personnel authorised by UNOX. Failure to observe this regulation invalidates the guarantee and may cause damage or (fatal) injuries.

Only for gas ovens

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

-  **Before using the appliance carefully read section "Safety regulations"**
-  **If cooking large amounts of greasy foods, place an empty tray without holes on the lowest grill holder of the oven. Alternatively, an appropriately sized container may be used.**

- When using the appliance for the first time be sure to thoroughly clean the inside of the oven cavity and the accessories (see chap. **Cleaning** on page **40**); let the oven run empty at maximum temperature for 1 hour to eliminate any unpleasant odours caused by protective factory grease.
- When the oven door is opened, unless the "COOL" function has been selected, heating and fan operation stops automatically. The built-in fan brake is activated (The fan continues to rotate for a short time only).
- If the appliance was left running for more than 15 minutes without selecting an operating or automatic cleaning mode, stand-by is automatically engaged for energy savings.
- To exit STAND-BY MODE simply touch the START/STOP button.
- Operate the appliance at a room temperature between +5°C and +35°C.
- Do not salt food inside the oven cavity. If this is not possible, clean the oven as soon as possible (see **Cleaning** chapter on page **40**).
- To prevent boiling, do not fill containers with liquids or foods that liquefy with heat in quantities exceeding those that can easily be kept under control.
- It is possible to set the relative humidity to 0% on the MasterTouch display to operate the oven with the closest cooking cavity.

-  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 of 160 cm.**

COOKING ADVICE

- It is always better to preheat the oven to a temperature at least 30-50°C higher than is required for cooking, in order to reduce the effects of heat lost when opening the door.
- Use the UNOX grills and trays; try to distribute food uniformly on these while avoiding stacking and excessive quantities.
- Always respect the loading instructions for your appliance.

BLACK-OUT

In the event of a black-out or shutdown of the machine, on restart the appliance will resume the program previously in progress (e.g. a Multitime recipe). The duration of the cooking cycle may be extended by a maximum of 2 minutes.

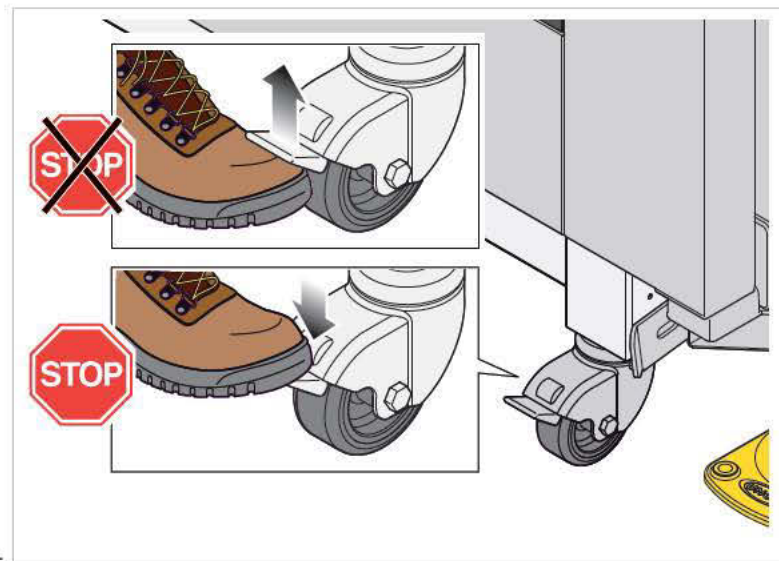
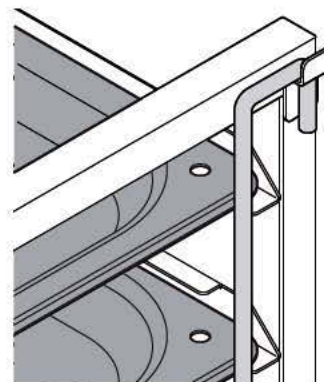
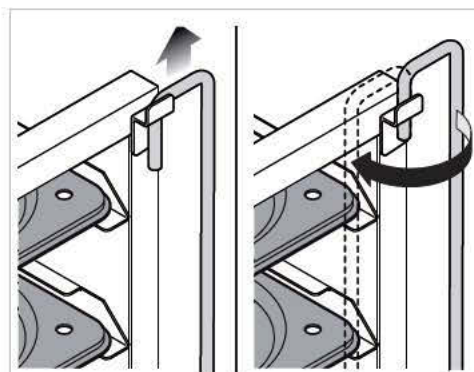
CHEFTOP-BAKERTOP MIND.MapTM

General operating instructions

TROLLEY LOADING AND USE (ONLY FREE-STANDING TROLLEY OVENS)

! Use only UNOX trolleys, trays and grills.

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



CHEFTOP-BAKERTOP MIND.Maps™ PLUS

Using Master - Touch



SET

This enables "manual" cooking, where the user needs to set the parameters for each cooking cycle.



See further information on page 10



PROGRAMS

Enables access to a cooking cycle list previously stored using the "MENU SET" or to create and store new recipes.



See further information on page 19



MULTITIME

In modern kitchens there is an increasing need to cook products that require different cooking times: the Multi.time menu enables use of the oven in continuous mode, cooking products at different times and managing cooking times using up to 10 different timers.



See further information on page 20



CHEF UNOX

This menu displays a series of default recipes set by UNOX. On the basis of experience, users can personalise these recipes to best suit their requirements and expectations.



See further information on page 25



MISE EN PLACE

The "Mise en place" menu enables removal, at the same time, of products with different cooking times and placed in the oven at different times.



See further information on page 28



UNOX.CARE

Enables access to the washing list, management of the Unox.Pure filter and oven maintenance.



See further information on page 33



READY.COOK/READY.BAKE

Enables access to some pre-set programs to quickly start the most frequently used recipes.



See further information on page 36

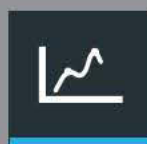
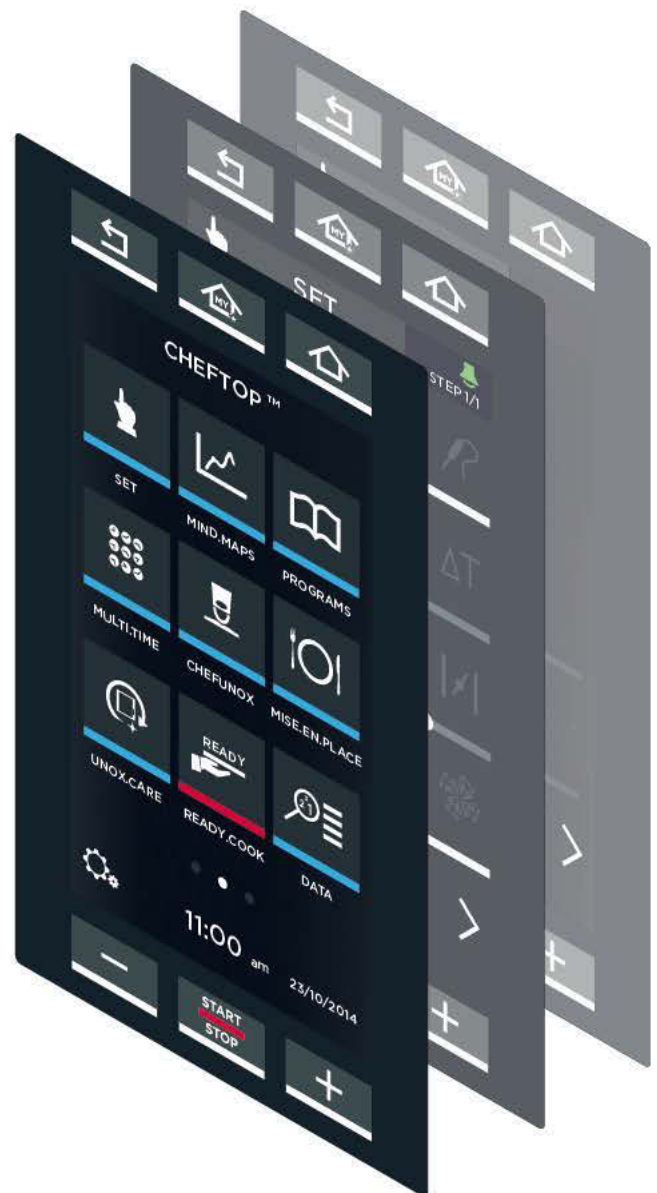


DATE

Enables access to controls on consumption and HACCP data.



See further information on page 37

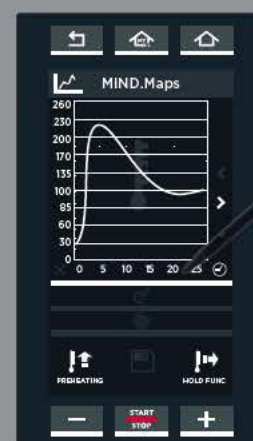


MIND MAPS

A new simple, quick and intuitive way to set cooking parameters.



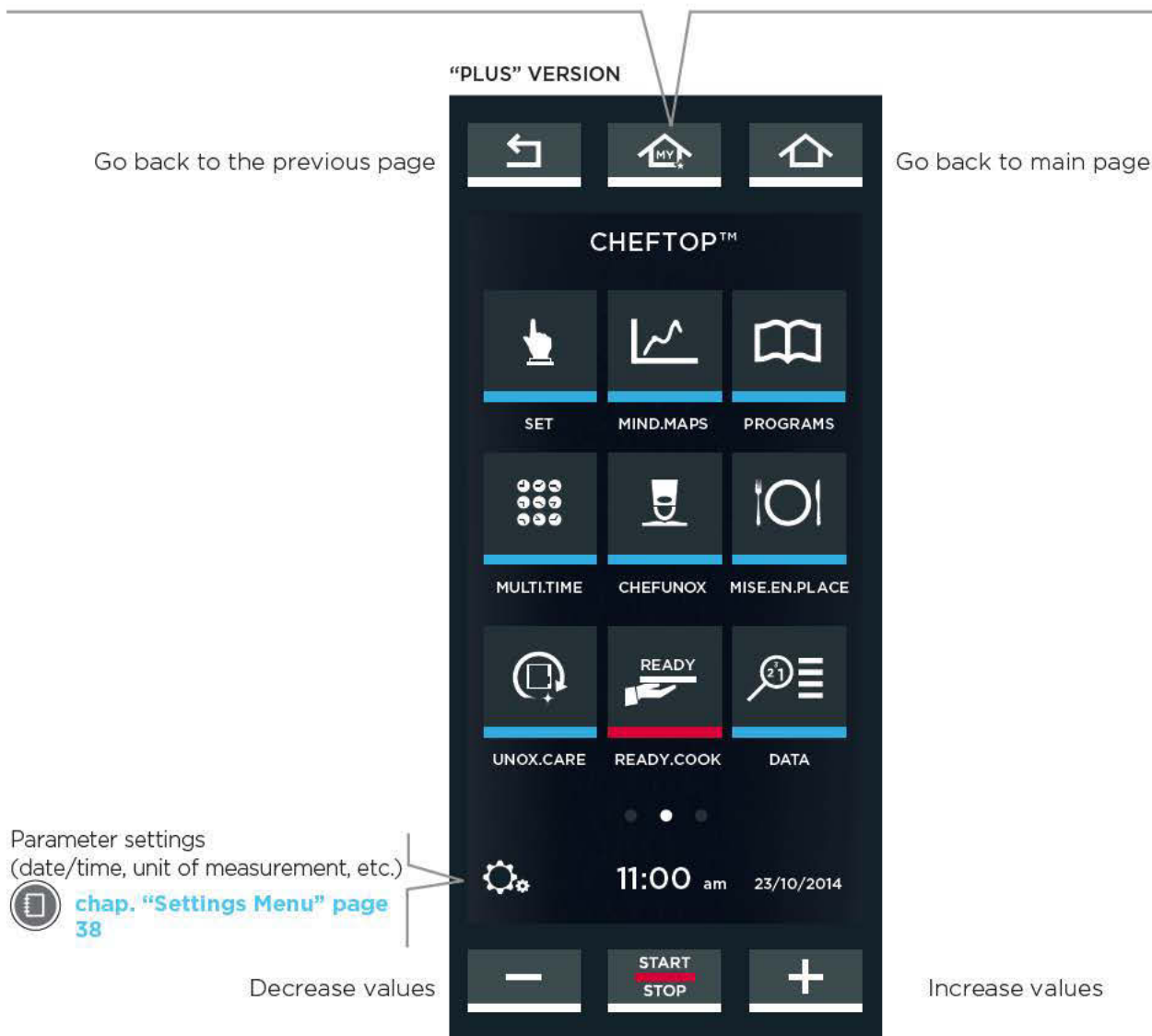
See further information on page 16



CHEFTOP-BAKERTOP MIND.Maps™ PLUS

Using Master - Touch

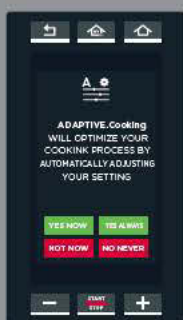
The “MY HOME” function enables direct access to a screen frequently used (e.g. the “MENU SET”). To set a personal “MY HOME” page from the screen to be used frequently, the user simply needs to press and hold the “MY HOME” button for at least 5 seconds; after which the personal page can be accessed directly using the same button. The user can change the “MY HOME” page with another at any time by repeating the same procedure above.



The **START STOP** button starts the cooking

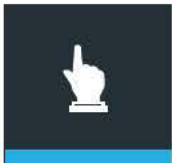
chap. “Starting a cooking cycle” page 12

ADAPTIVE.Cooking technology



The ADAPTIVE.Cooking technology enables the PLUS models to constantly monitor the cooking process, even detecting any manual intervention.

This system also has the option, when necessary, of proposing variations to the settings.



Menu Set

This enables "manual" cooking, where the user needs to set the following cooking parameters:

- cooking time or core temperature (the two parameters reciprocally exclude each other);
- temperature in oven cavity or Delta "T" (each of these parameters reciprocally excludes the other);
- steam input/extraction in the cavity

- airflow speed.

The set cooking cycle can be saved for future use as required.

[chap. Saving a cooking cycle page 15](#)

Buzzer
this icon can be touched to enable/disable the buzzer at the end of each STEP. green = buzzer ON white = buzzer OFF

STEP
This icon shows the number of STEPS being set.
 [chap. "Setting the pre-heating and cooking steps" on page 11](#)

Core temperature
The core probe is inserted to the core of the food to be cooked: cooking ends when the set core temperature is reached.
 [chap. "Further information: core probe" page 14](#)

Delta "T" temperature
(from 0°C to 120°C)
Temp. in cavity - Core temp. = Temp. Temp.

DRY.Maxi™
steam extraction from cavity

Airflow speed pulsed (the fan turns off when the oven reaches the set temperature)

Setting STEPS 1 to 9

Storing set parameters
 [chap. Saving a cooking cycle page 15](#)

Cooking time
(from 0 min to 9h:59min:59sec then INDEFINITE).
Cooking ends when the set time is reached.

Oven cavity temperature
(from 30°C to 260°C).

STEAM.Maxi™
Steam input to cavity

Airflow speed

Setting STEPS Preheating

SAVE

START STOP

1 SETTING COOKING PARAMETERS

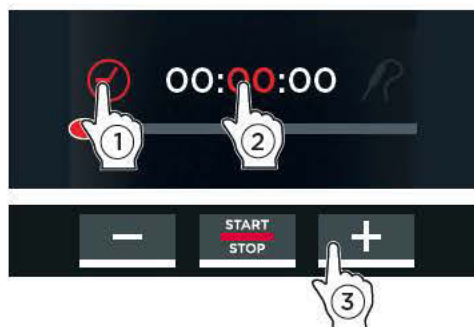
Track bar method

- 1 Touch the symbol of the parameter to be set; this then changes colour.
- 2 Touch the horizontal bar (this lights up) and drag the slider to the required value; after three seconds of inactivity, the slider bar disappears.



Button mode **-** **+**

- 1 Touch the symbol of the parameter to be set; this then changes colour.
- 2 Touch the value to be set (in the case of the parameter "duration" modify the hours, minutes and seconds separately).
- 3 Use the buttons **-** **+** to modify the value.



2 SETTING THE PRE-HEATING AND COOKING STEPS

Each cooking cycle is made up of a minimum of one and a maximum of 9 STEPS, each set with different cooking parameters + one initial and optional PRE-HEATING phase.

! To enable use, a cooking cycle must contain at least one STEP.

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

! The appliance automatically passes from one STEP to the next.




Pre-heating settings

To set the pre-heating STEP:

- 1 touch the symbol  (see fig. S1):
- 2 touch the icon "TEMPERATURE" (see fig. S2):
- 3 drag the cursor to the desired value or
- 4 use the buttons "+ and -".

Setting STEPS 1 to 9

To set the first STEP and, if necessary, the next steps, touch the symbol  on the pre-heating screen one or more times (see fig. S3) or in the parameter settings page (see fig. S1).

The top right of the window displays the STEP currently in the setting phase (e.g. STEP 1/1).



fig. S1

fig. S2

fig. S3

3 STARTING A COOKING CYCLE


The "START/STOP" button immediately starts the cooking cycle with the previously set parameters (see fig. S4).

If the cooking cycle includes a PRE-HEATING step, the screen alongside is displayed (see fig. S5A) indicating:

- ① the current oven cavity temperature;
- ② the set pre-heating temperature;
- ③ the option to "skip" pre-heating;
- ④ the option of viewing/modifying the parameters in the subsequent STEPS.

When the set temperature is reached, a buzzer notifies the user of the end of the pre-heating* STEP and an icon appears requesting the user to place the products in the oven (see fig. S5B).

After this operation, STEP 1 is started up automatically as soon as the oven door is closed.

! * To mute the buzzer, touch the icon  at the top right:
green = buzzer ON
white = buzzer OFF

! If you want to discontinue the cooking in progress, hold down the "START/STOP" button (approximately 4-5 seconds) until the "HOME" screen appears.

During the cooking cycle, various screens are displayed according to how the cooking steps have been set (by time or using the core probe).

! The end of each STEP and automatic progression to the next step, if set, is indicated by a short acoustic signal.

The screen fig. S6A is displayed if all STEPS have been set with a duration.

The screen displays:

- ① the current STEP in progress;
- ② the countdown to the end of the current STEP;
- ③ the countdown to completion of cooking;
- ④ possibility to modify the parameters for cooking that has already been started or to interrupt the current cooking cycle, by bringing the duration to "00:00:00".



fig. S4



fig. S5B

- ① Current temperature of oven cavity
- ② Set pre-heating temperature
- ③ Option to "skip" pre-heating even if previously set
- ④ Access to the parameters of subsequent STEPS

fig. S5A

! It is possible to set the relative humidity to 0% on the MasterTouch display to operate the oven with the closest cooking cavity.



fig. S6A

- ① current STEP
- Cooking complete
- Current cooking cycle (countdown less than 1 min.)
- Current cooking cycle (countdown greater than 1 min.)
- ② Residual time to the end of the STEP in progress
- ③ Countdown to completion of COOKING
- ④ Modify parameters: enables changes to parameters after cooking has started

The screen **fig. S6B** is displayed if all STEPS have been set using the core probe.

The screen displays:

- ① the current STEP in progress;
- ② temperature measured by the core probe ;
- ③ temperature set on the core probe (at which point cooking is stopped);
- ④ access for modifications to the cooking parameters or to interrupt the current cooking cycle, by setting the duration to "00:00:00".

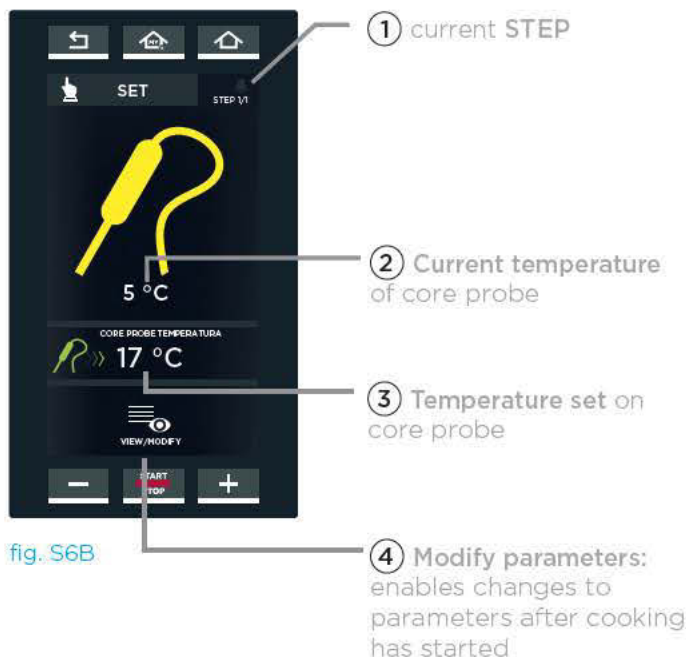


fig. S6B

The screen **fig. S6C** is displayed if some STEPS have been set with entry of the duration, while others are set with use of the core probe.

The screen displays:

- ① the current STEP in progress;
- ② the countdown to the end of the current STEP;
- ③ the countdown to completion of cooking;
- ④ temperature measured by the core probe ;
- ⑤ temperature set on the core probe (at which point cooking is stopped);
- ⑥ access for modifications to the cooking parameters or to interrupt the current cooking cycle, by setting the duration to "00:00:00".

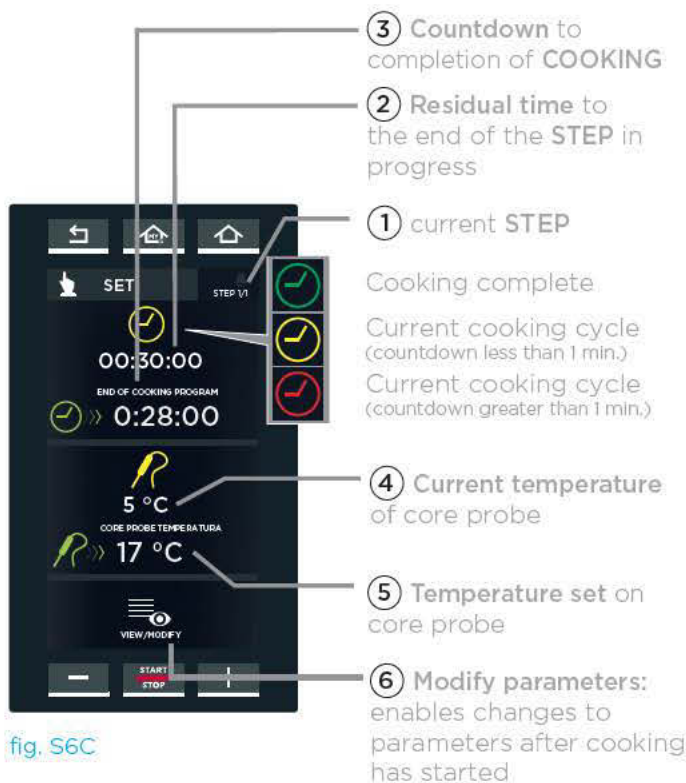



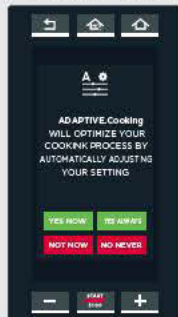
fig. S6C

FURTHER INFORMATION: consumption readings



From the cooking end screen, a click on  will display the consumption data for electricity and water as well as the relative HACCP data.

FURTHER INFORMATION: ADAPTIVE.Cooking



When the screen on the side appears, this means that not all parameters set by the user are optimal and the oven suggest to automatically reset the parameters by using the ADAPTIVE. Cooking technology.

By selecting:

YES NOW: the automatic changes to the parameters are accepted only for this cooking cycle

YES ALWAYS: the automatic changes to the parameters are accepted for all future cooking cycles.

NOT NOW: the automatic changes to the parameters are NOT accepted for this cooking cycle

NO NEVER: the automatic changes to the parameters are NOT accepted for any cooking cycle

4 COOKING END

Cooking ends when the set time interval or core probe temperature is reached; the end of cooking is indicated by a long acoustic signal and display of the screen shown alongside (see fig. S7).

This screen enables the user to:

- ① save the completed cooking cycle ;
- ② repeat this completed cooking cycle keeping the same parameters;
- ③ repeat the last step of the cycle, modifying the duration;
- ④ repeat the last step of the cycle after moving the core probe to another portion;
- ⑤ repeat the last set step, modifying the core probe temperature.



fig. S7

See the water and electricity consumption data and the HACCP data.

④ Repeats the last set step after moving the core probe

see chap. Further information: core probe on page 14

⑤ Repeats the last set step, modifying the core probe temperature

① Saves the last cooking cycle completed
see chap. Saving a cooking cycle on page 15

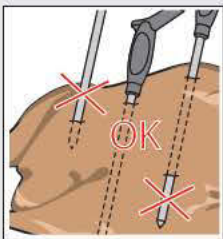
② Repeats this completed cooking cycle keeping the same parameters

③ Repeats the last step of the cycle, modifying the duration

! If the user does not wish to save the cooking cycle, press "HOME" to return to the main page.



FURTHER INFORMATION: core probe



During the cooking cycle, the probe detects the temperature at the "core" of the product: it reaches the temperature set by the user when the product is perfectly cooked both on its surface and innermost portion. The core probe must be poked deep into the food being cooked; make sure that the probe head reaches the product's "core" - the innermost portion - without piercing its way through. If the food you are cooking is rather thin, insert the probe parallel to the oven tray. When dealing with several foods, insert the probe into the smallest product; when this has reached the required core temperature (and therefore cooking is stopped) take the product out of the oven, insert the probe into the smallest

remaining piece and restart the cooking cycle "Cooking end" chapter on page 14.

- ! Handle the probe with care because it is extremely sharp and, after use, the needle reaches high temperatures.
- ! Extract the probe from the food's core before taking out the trays from the oven, and set it on its external probe holder (never leave it dangling inside/outside the oven cavity!).
- ! Before extracting the tray, check that the probe cable is not in the way.

5 SAVING A COOKING CYCLE

Saving a recipe means that it can be used later, at any time, without having to reset the parameters each time.

The recipe can be saved after entering the cooking parameters (duration, temperature, etc.) or at the end of cooking, by touching the "SAVE" button.

 For further details, see chap. Cooking end on page 14. fig. S7

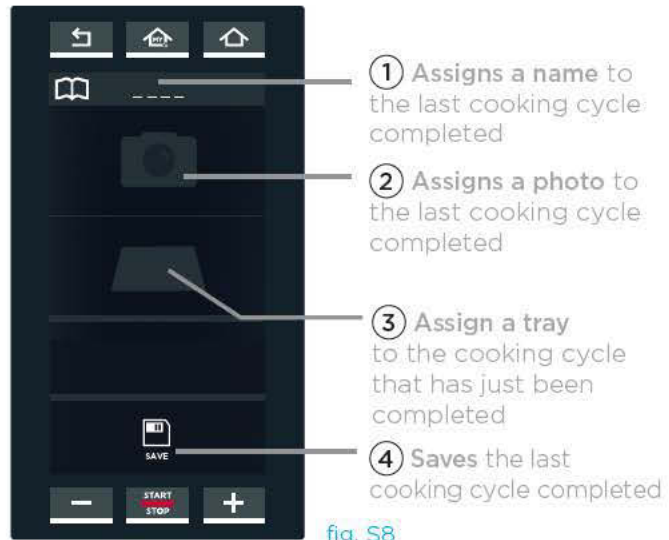







fig. S8

By touching the various symbols on the display, **fig. S8** the user can:

- ① assign a recipe name and confirm pressing "OK", (e.g. MERINGHE) (see fig. S9);
- ② assign a photo to the recipe, selecting one from those available (see fig. S10);
- ③ assign a tray to the recipe, selecting one from those available (see fig. S11);
- ④ save a cooking cycle with the set parameters (name, photo, etc.).

At the end of these settings, a screen is displayed as shown in **fig. S12**.

The "SAVE" button opens the screen **fig. S13**: touch the position where the cooking cycle is to be saved (e.g. the location under the "BIGNE" cooking cycle). If a slot already occupied is selected, the program requests authorisation to overwrite the program.

 At the bottom of the screen, the arrows  and  are used to scroll through the 16 positions available in the group, while arrows  and  scroll through the 16 groups available.

The cooking cycle will be saved with the entered settings (**fig. S14**).

Touching one of the cooking cycles listed (**fig. S14**), a screen will open **fig. S15** that enables the user to:

- ① view/modify the saved cooking cycle;
- ② duplicate the cooking cycle (to create one with similar parameters);
- ③ delete a saved cooking cycle: in this case the system requests confirmation before permanently deleting the item (**fig. S16**).
- ④ start the cooking cycle by pressing the "START/STOP" button.



fig. S9



fig. S10



fig. S11



fig. S12



fig. S13



fig. S14

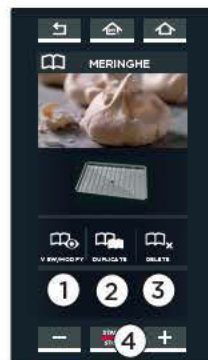


fig. S15

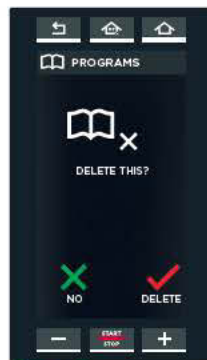


fig. S16

6 RECALLING A SAVED COOKING CYCLE

To recall the saved cooking cycles, see chapter "PROGRAMS"

 For further details see "Programs Menu" on page 19.



MIND.Maps Menu

A new simple, quick and intuitive way to set cooking parameters.

1 NEW MIND.MAP

Enables you to set a parametric curve that, at all times, controls the temperature, steam extraction/introduction and the airflow speed in the cavity.

Only the stylus supplied can be used to set this curve.

How MIND MAPS works

The example of **fig. MM2** shows a MIND Maps screen: the vertical **axis (Y)** shows the parameters to be set as required (e.g. temperature, steam input or extraction, airflow speed, etc.), while the **horizontal axis (X)** shows the time or core probe temperature.

By drawing a curve with the stylus the user can modify a parameter (e.g. temperature) over time, minute by minute, with the utmost flexibility and control.

Example **fig. MM2**, shows the setting of the temperature based on the time:

- at 5 minutes, the user sets the temperature at 230°C,
- at 15 minutes the temperature should decrease to 135°C and so forth.

How to draw a MIND.MAPS curve

- 1 Touch the icon "NEW MIND MAP"(fig. M1).
- 2 The **fig. MM2** screen will open: select if the **horizontal (X)** axis must show the time or core probe temperature.
- 3 Use the stylus to draw the required curve.

The symbol enables access to curve settings at over 30 minutes.

Changes to the curve

- 4 To **change** a tract of curve already drawn, click on the curve with the stylus and, while continuing to hold it, modify the curve as desired.
- 5 To **delete** tracts of a curve already drawn, repeatedly click on the red "X" on the left.

Inserting guide rulers

- 6 To **insert rulers** that help view the values, click on the X axis in the desired position (in the example 5 and 15 minutes): the numbers will be highlighted in grey and a green ruler will appear. The numbers above the rulers (in the example "10") show the difference in minutes compared to the previous ruler (15 minus 5 minutes = 10).
- 7 To **delete rulers**, with the numbers highlighted in grey, repeatedly click on the red "X" on the left: the rulers will be deleted in the order they were created.



fig. MM1

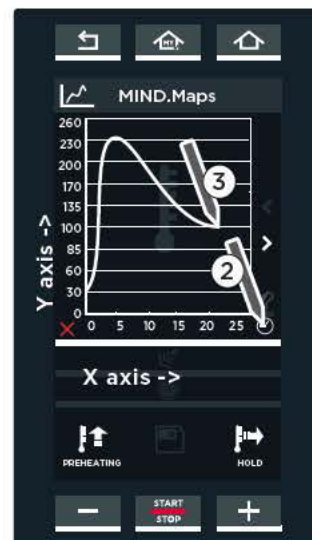


fig. MM2



fig. MM3

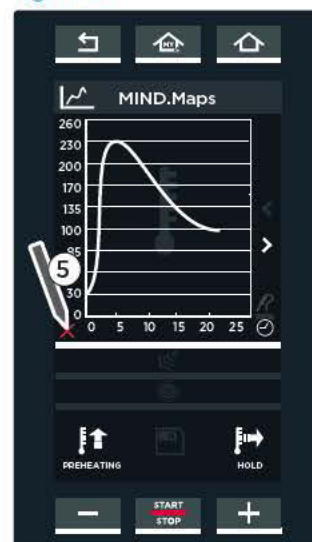


fig. MM4



fig. MM5



fig. MM6

Zoom

⑧ To **enlarge** an interval, click on the Y axis in the desired position (in the example an interval between 170 and 200°).

⑨ Click in the Y axis again or on the symbol in the bottom left corner to return to the normal mode.

Subsequent parameters and curve saving

⑩ Touch another icon to set the next parameters, steam extraction or input and airflow speed.

⑪ Trace a new curve to set the selected parameter:

! Steam extraction or input: the extraction values are displayed in RED, while the input values are displayed in BLUE.

! Airflow speed (from speed 1 - minimum to speed 4 - maximum): the pulsating fan speed is shown with a dashed line (values below zero), the normal speed is shown with a continuous line (values above zero). The thickness of the line also indicates the speed (thin line shows a slow speed and thick line shows a high speed).

⑫ If the recipe calls for a pre-heating cycle, press the specific button and set the desired temperature.

⑬ Press the "SAVE" button to save the set curve, the saving process is the same as that explained previously in "MENU SET".

📖 see chap. Saving a cooking cycle on page 15

! The "HOLD" button at the bottom right enables to continuously operate the oven.

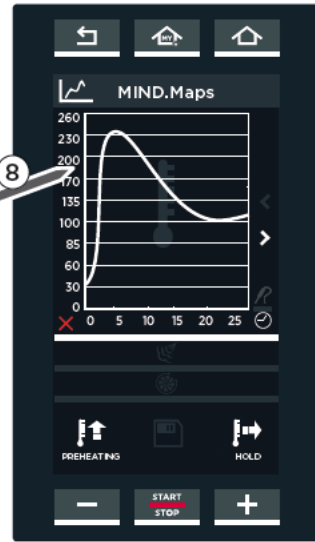


fig. MM7

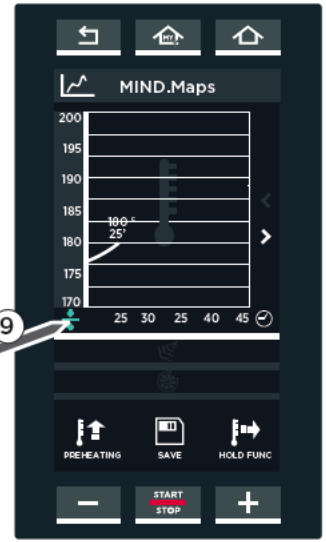


fig. MM8

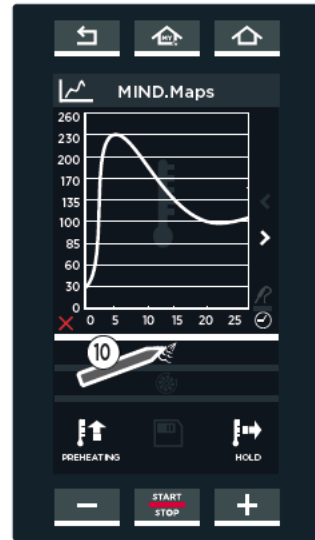


fig. MM9

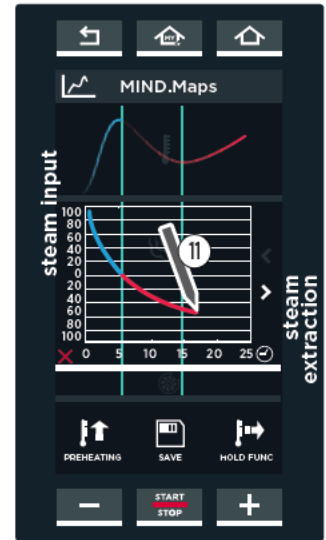


fig. MM10: steam extraction/input/

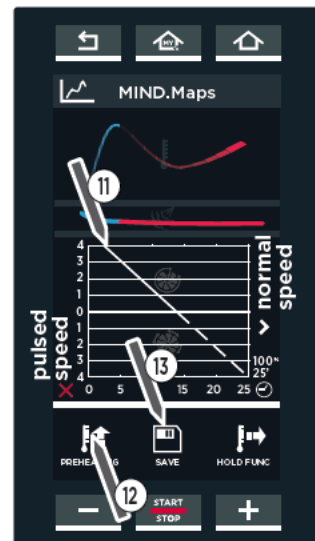
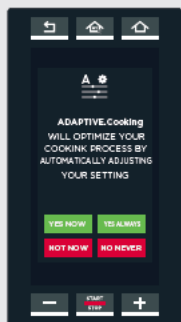


Fig. MM11: airflow speed, preheating and saving recipes

HOLD: enables to continuously operate the oven

FURTHER INFORMATION: ADAPTIVE.Cooking



When the screen on the side appears, this means that not all parameters set by the user are optimal and the oven suggest to automatically reset the parameters by using the ADAPTIVE.Cooking technology.

By selecting:

YES NOW: the automatic changes to the parameters are accepted only for this cooking cycle

YES ALWAYS: the automatic changes to the parameters are accepted for all future cooking cycles.

NOT NOW: the automatic changes to the parameters are NOT accepted for this cooking cycle

NO NEVER: the automatic changes to the parameters are NOT accepted for any cooking cycle

Start the recently set MIND MAPS cooking cycle

Press the “START/STOP” button: a pre-heating phase will start.

When the set temperature is reached, a buzzer notifies the user of the end of the pre-heating phase and an icon appears requesting the user to place the products in the oven (see fig. MM12 and fig. MM13).

After this operation, the set MIND Maps cooking cycle is started up automatically as soon as the oven door is closed.

 For further details, see [Starting a cooking cycle chapter on page 12](#).

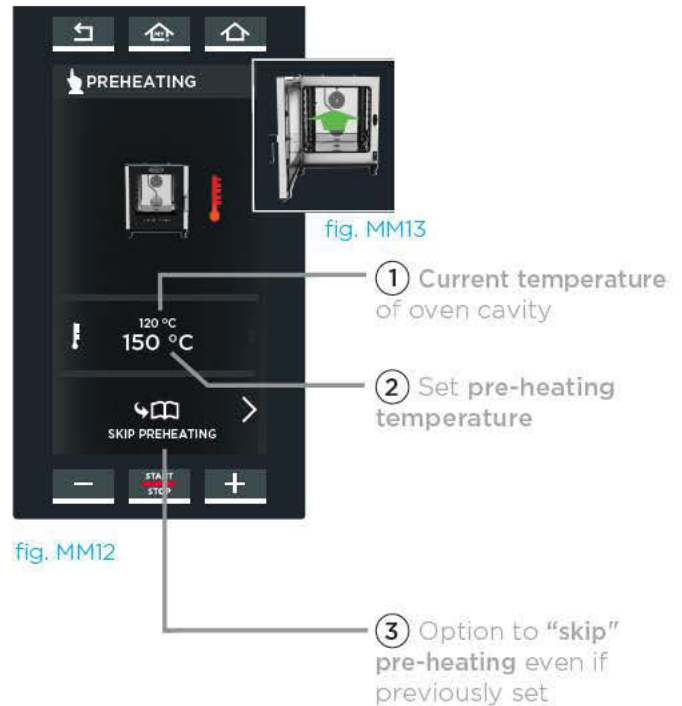


fig. MM12

fig. MM13

① Current temperature of oven cavity

② Set pre-heating temperature






③ Option to “skip” pre-heating even if previously set

2 MY MIND.MAPS

In this section the user can recall a previously saved cooking cycle by using the “NEW MIND.MAP”.

 see chap. [NEW MIND.MAP on page 16](#)

To access the list of saved cooking cycles, touch the icon “MIND MAPS” (fig. MM13) followed by the icon “MY MIND MAPS” (fig. MM14): this opens a list of all previously saved cooking cycles (fig. P3).

 At the bottom of the screen, the arrows  and  are used to scroll through the various cooking cycles saved in the group, while arrows  and  scroll through the 16 groups available.

Touching one of the cooking cycles listed (fig. MM15), a screen will open fig. MM16 that enables the user to:

- ① view/modify the saved cooking cycle;
- ② duplicate the cooking cycle (to create one with similar parameters);
- ③ delete a saved cooking cycle: in this case the system requests confirmation before permanently deleting the item (fig. MM17).
- ④ press the “START/STOP” button to start the cooking cycle: at the end of the cycle, a screen is displayed to enable modifications to the saved recipe.


 For further details, see [chap. Cooking end on page 14, fig. S7](#)



fig. MM13



fig. MM14



fig. MM15



fig. MM16

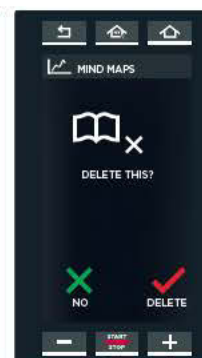


fig. MM17



Programs Menu

Enables access to a cooking cycle list previously stored (**MY PROGRAMS**) or the creation and storage of new recipes (**NEW PROGRAM**).

1 MY PROGRAMS

In this section the user can recall a previously saved cooking cycle by using the “MENU SET”.

see chap. [Saving a cooking cycle on page 15](#)

To access the list of saved cooking cycles, touch the icon “PROGRAMS” (**fig. P1**) followed by the icon “MY PROGRAMS” (**fig. P2**): this opens a list of all previously saved cooking cycles (**fig. P3**).

At the bottom of the screen, the arrows and are used to scroll through the various cooking cycles saved in the group, while arrows and scroll through the 16 groups available.

Touching one of the cooking cycles listed (**fig. P3**), a screen will open **fig. P4** that enables the user to:

- **1** view/modify the saved cooking cycle;
- **2** duplicate the cooking cycle (to create one with similar parameters);
- **3** delete a saved cooking cycle: in this case the system requests confirmation before permanently deleting the item (**fig. P5**).
- 4** press the “START/STOP” button to start the cooking cycle: at the end of the cycle, a screen is displayed to enable modifications to the saved recipe.

For further details, see chap. [Cooking end on page 14, fig. S7](#)

2 NEW PROGRAMS

This section enables the user to create, start and save a new recipe. The cooking parameters for this cooking cycle are entered in the same way as explained for the “MENU SET”.

For further details, see [Menu Set chapter on page 10](#)



fig. P1



fig. P2



fig. P3



fig. P4

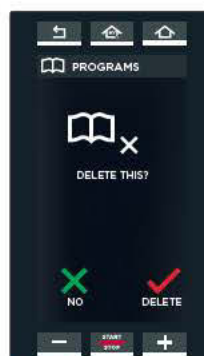


fig. P5



fig. P6



fig. P7



fig. P8

PROGRAMS



Multi.time Menu

FOR "PLUS" MODELS ONLY. In modern kitchens there is an increasing need to cook products that require different cooking times: the Multi.time menu enables use of the oven in continuous mode, cooking products at different times and managing cooking times using up to 10 different timers.

EXAMPLE OF OPERATION

Using this function, the oven maintains the set temperature and humidity set indefinitely.

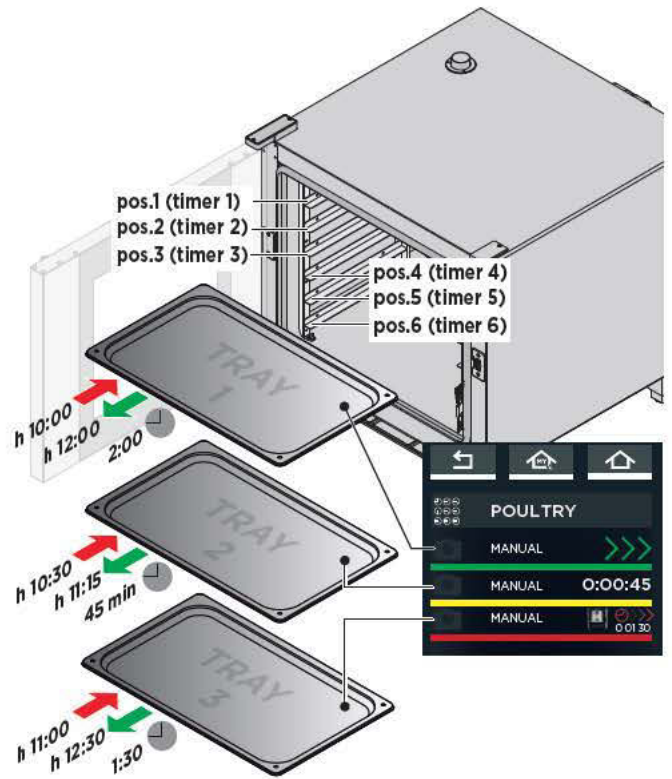
In the example at the side, 3 trays with different foods are placed in the oven cavity at different times (➡ at 10:00, at 10:30 and at 11:00).

For each tray, a timer will be set with a different end time as each food requires a customised cooking time (🕒 02:00, 45 min., 1:30).

⚠ It is recommended that timer 1 is used for the tray at the top of the oven, timer 2 for the second tray below and so on: this will allow the user to understand which tray needs to be taken out when the timer expires (for example, when timer 2 expires, take out the second tray from the top).

When a timer expires (in the example the first times to expire will be the one for tray 2, ➡ at 11:15), a buzzer notifies the user that the corresponding tray needs to be taken out. When the door is opened and closed, the expired timer resets.

A maximum of 10 timers can be set (corresponding to a maximum of 10 different foods being cooked at the same time).



③ List of all the Multi.time menus saved by the user

② List of Multi.time cooking time saved by the user

① Set a Multi.time cooking time see chap. Menu Set on page 10


fig. M1

1 NEW MULTI.TIME: SET AND SAVE A NEW MULTI.TIME COOKING TIME

This section enables the user to create, start and save a new Multi.time recipe.

A The cooking **parameters** for this cooking cycle are entered in the same way as explained for the "MENU SET".

! The cooking cycle does NOT include:
 - cooking steps;
 - entering a time (cooking is "indefinite").

! Each cooking cycle includes pre-heating which is set by touching the arrow  (fig. M3) and accessing page fig. M4.

 For further details, see Menu Set chapter on page 10

B If you wish, save the cooking by pressing the "SAVE" button (saving happens in the same way as described in the "MENU SET").

 For further details, see chap. Menu Set on page 15 (Saving a cooking cycle).

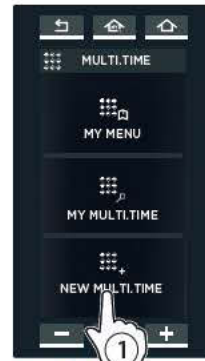


fig. M2



fig. M3



fig. M4



fig. M5



fig. M6

This button saves the recipe with the parameters set: this enables you to reuse it countless times.

A cooking cycle is launched by touching the "START/STOP" button on the parameter setting window (fig. M3) or by selecting it from a previously saved list, (fig. M5): in this case, a screen will appear fig. M6 from which it is possible to:

- ① view/modify the saved cooking cycle;
- ② duplicate the cooking cycle (to create one with similar parameters);
- ③ delete a saved cooking cycle: in this case the system requests confirmation before permanently deleting the item;
- ④ create a new menu;

 For further details, see chap. Further information: "NEW MENU" function on page 24.

- ⑤ start the cooking cycle by pressing the "START/STOP" button.

After pressing the "START/STOP" button, pre-heating starts automatically (see fig. M7A) which can be "skipped" by pressing the specific button ③.

When the set temperature is reached, a buzzer notifies the user of the end of the pre-heating STEP and an icon appears requesting the user to place the products in the oven (see fig. M7B).



fig. M7A



fig. M7B

- ① Current temperature of oven cavity
- ② Set pre-heating temperature
- ③ Option to "skip" pre-heating even if previously set.
- ④ Access the timer setting

D After the trays have been placed in the oven and the door has been closed, **set the timer** corresponding to the tray entered.

Touch the symbol "+" on the screen (fig. M8). A screen will open (fig. M9) corresponding to the first timer: this can be set to expire on the basis of the time set, with the core probe or by selecting a similar cooking cycle.

Setting a time based timer

- touch the hour, minute or seconds field;
- drag the slider or use the buttons **-** **+** to set the required value;
- confirm by pressing the "START/STOP" button (fig. M10).

Timer expiry will be based on the duration set (in the example, this is 15 minutes).

Core probe timer setting

- touch the "core probe" icon, on the right.
- drag the slider or use the buttons **-** **+** to set the required value;
- confirm by pressing the "START/STOP" button (fig. M10).

It is possible to set just 1 timer with the core probe. The timer will expire when the set core probe temperature is reached.

Setting the timer with similar recipes

The oven suggests recipes which have been set with the "MENU SET" and saved in the "PROGRAMS MENU". These have identical temperature and humidity levels in the oven cavity (the example "VEGETABLES"). Simply touch the required recipe to select it.

Timer expiry will be based on the recipe selected (in the example, 20 minutes).

Proceed in the same way for each tray placed in the oven (up to a maximum of 10 simultaneous timers).

To eliminate a timer from the list, touch the row of the timer you wish to delete for at least 3 seconds and then confirm.

E The screen at the side shows a possible situation of a cooking cycle in progress.

There are 7 set timers.

Some are set by entering a **TIME** (MANUAL - for example, the first, 12:51), others are set by entering a **CORE PROBE TEMPERATURE** (MANUAL - for example, the fourth, 90°C), and others by using a **RECIPE** which was saved previously ("BROCCOLI").

The colour indicates:

- **GREEN**: timer expired (the food is ready). A buzzer notifies the user that it is time to take the tray out of the oven. When the door is closed, the timer will disappear from the list.
- **YELLOW**: The next timer to expire (the food is almost ready): prepare to take the tray out of the oven.
- **RED**: timer in operation (dishes still cooking). The time remaining or the temperature to be reached are indicated on the right.



fig. M8

fig. M9

fig. M10

Multi-time recipe "BROCCOLI" set at point **A**:

Temp. : 120°C
Humidity: 40%

"VEGETABLES" recipe previously set with the menu SET:

Duration: 20 minutes
Temp. : 120°C
Humidity: 40%

Exiting the function

If you want to exit the function and, therefore, interrupt operation of the oven to infinity, hold down the "START/STOP" button (approximately 4-5 seconds) until the "HOME" screen disappears.

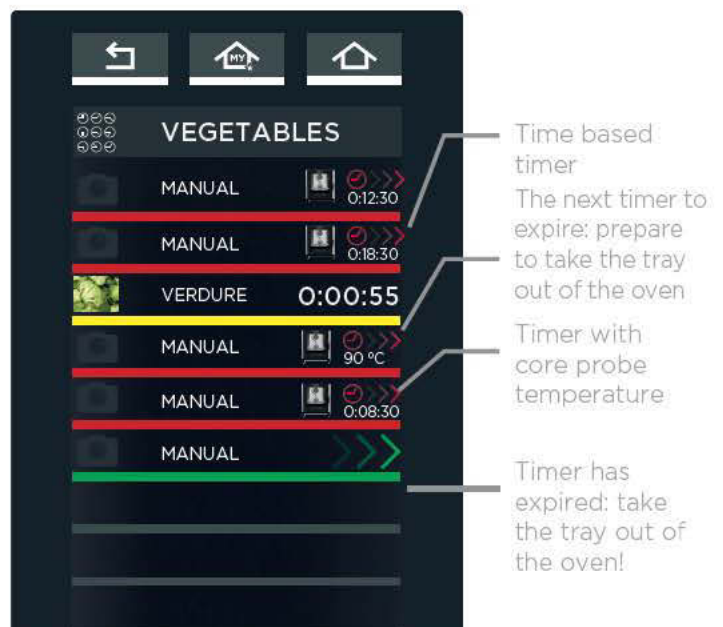
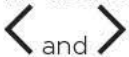





fig. M11

2 MY MULTI.TIME

In this section the user can recall a previously saved cooking cycle by using the “NEW MULTI.TIME” function.

To access the list of saved cooking cycles, touch the icon “MY MULTI.TIME” (fig. M12): this opens a list of all previously saved cooking cycles (fig. M12).

At the bottom of the screen, the arrows  and  are used to scroll through the various cooking cycles saved in the group, while arrows  and  scroll through the 16 groups available.

Touching one of the cooking cycles listed (fig. M12), a screen will open fig. M13 that enables the user to:


- ① view/modify the saved cooking cycle;
- ② duplicate the cooking cycle (to create one with similar parameters);
- ③ delete a saved cooking cycle: in this case the system requests confirmation before permanently deleting the item.
- ④ create a new menu;

 For further details, see Further information: “NEW MENU” function chapter on page 24

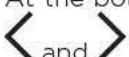



⑤ start the cooking cycle by pressing the “START/STOP” button.

3 MY MENU

In this section the user can recall a previously saved menu by using the “NEW MENU” function.

 For further details, see Further information: “NEW MENU” function chapter on page 24

To access the list of saved cooking cycles, touch the “MY MENU” icon (fig. M14): this opens a list of all previously saved cooking cycles (fig. M14).

At the bottom of the screen, the arrows  and  are used to scroll through the various cooking cycles saved in the group, while arrows  and  scroll through the 16 groups available.

Touching one of the cooking cycles listed (fig. M14), a screen will open fig. M15 that enables the user to:

- ① view/modify the saved cooking cycle;
- ② duplicate the cooking cycle (to create one with similar parameters);
- ③ delete a saved cooking cycle: in this case the system requests confirmation before permanently deleting the item.
- ④ start the cooking cycle by pressing the “START/STOP” button.



fig. M12



fig. M13



fig. M14



fig. M15

FURTHER INFORMATION: "NEW MENU" function

The "NEW MENU" function enables the user to set up to 10 timers without needing to place trays in the oven or start a cooking cycle.

This means that it is possible to put **all the trays in the oven at the same time** and start the "NEW MENU" function to start cooking.

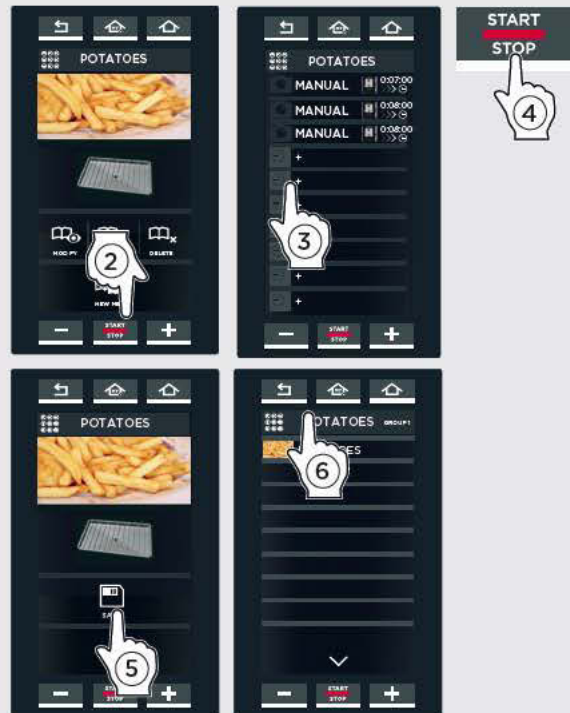
As usual, the trays will be ready to be taken out of the oven on the basis of the timers set.

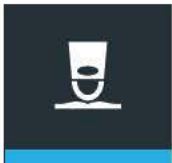
To set the function:

- ① recall a recipe saved in the "MY MULTI.TIME" MENU (in the example, "POTATOES");
- ② touch the icon "NEW MENU";
- ③ set the timers (as explained in point ① on page 30) on the basis of the number of trays which are to be used. The timers are all white showing they are waiting.
- ④ When all the timers have been set and while on the page showing all the times, press the "START/STOP" button.
- ⑤ Press "SAVE";
- ⑥ Select where you want to save the menu.

Then, to recall and start the cooking cycle, click on the "MY MENU MENU", touch and select the recipe and start cooking using the "START/STOP" BUTTON.

 For further details, see chap. "MY MENU" on page 23





ChefUnox Menu

FOR "PLUS" MODELS ONLY This menu displays a series of default recipes set by UNOX. On the basis of experience, users can personalise these recipes to best suit their requirements and expectations.

1 CHEFUNOX MULTI.TIME
In this section the user can see the Multi.time programs set by Unox.

A ① Touch the "CHEF UNOX" icon and select the section "CHEFUNOX MULTI.TIME";

② select a Multi.Time program (for example, "GRILL").

PRE-HEATING begins, the screen ③ appears showing:

- the current oven cavity temperature;
- the set pre-heating temperature;
- the option to "skip" pre-heating (SKIP PRE-HEATING);

When the set temperature is reached, a buzzer notifies the user that the pre-heating STEP has finished.

B Once the pre-heating phase has finished, **set the timers** based on the number of trays to be cooked.

④ Touch the symbol "+" on the screen.

⑤ The screen relative to the first timer opens: this can be set:

- to the time or with core probe (for example 0:10:00),
- selecting one of the user's compatible recipes (for example Hamburger),
- selecting a recipe that has been pre set by UNOX.

Setting a time based timer

- touch the hour, minute or seconds field;
- drag the slider or use the buttons **-** **+** to set the required value;
- confirm by pressing the "START/STOP" button (fig. M10).

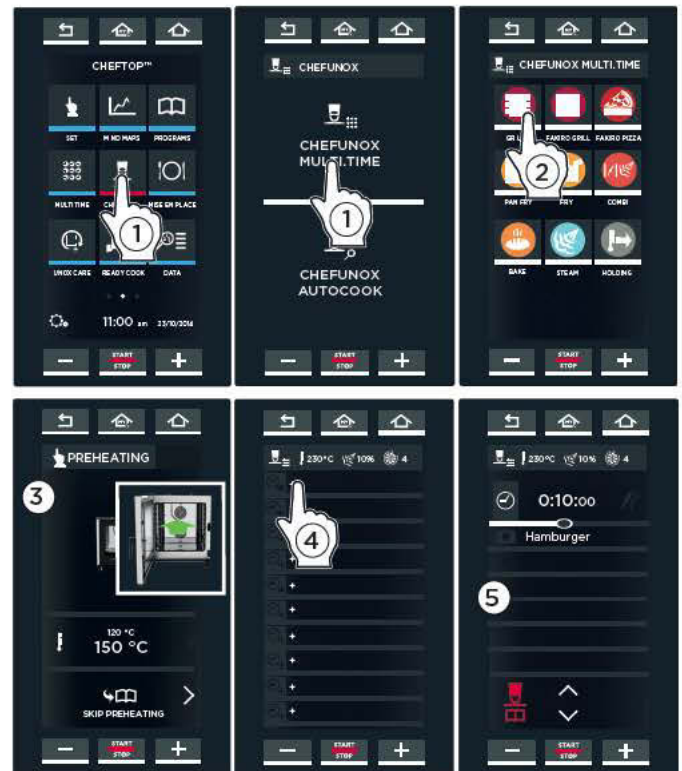
Timer expiry will be based on the duration set.

Core probe timer setting

- touch the "core probe" icon, on the right.
- drag the slider or use the buttons **-** **+** to set the required value;
- confirm by pressing the "START/STOP" button (fig. M10).

It is possible to set just 1 timer with the core probe.

The timer will expire when the set core probe temperature is reached.



GRILL: grilled cooking

FAKIRO. GRILL: grilled cooking of meat, fish and vegetables on the **FAKIRO™ Grill** trays

FAKIRO.PIZZA: baking of pizza and focaccia bread

PAN.FRY: cooking of breaded vegetables, meats and fish on **Pan Fry** trays

FRY: cooking of chips

COMBI: convection and steam cooking

BAKE: baking of pastry and baked goods

STEAM: steam cooking

HOLDING: keeping products warm



CHEF UNOX

Setting the timer with the user's compatible recipe

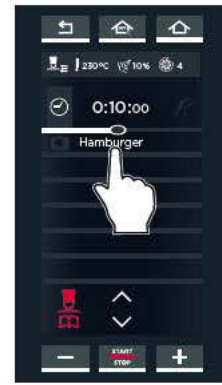
The oven proposes **USER RECIPES**; these have been previously saved with parameters compatible to the type of program selected (e.g. **Hamburger**). In this case, the timer expiry will be based on the selected recipe.

Setting the timer with the pre set UNOX recipe

The oven proposes **PRE-SET RECIPES "CHEFUNOX"**. In this case, the timer expiry will be based on the selected recipe.

! The names of the recipes on the side screens may differ from those present in the oven in your possession since they are only an example.

- 6 Touch the icon shown in the figure.
- 7 Select the type of food to be grilled (e.g. **BEEF**).
- 8 Select the desired category (e.g. **STEAK**).
- 9 Based on the selected recipe, the oven offers various screens that enable to customise the cooking cycle:
 - weight
 - thickness
 - internal degree of cooking: **RARE - MED - WELL DONE**
 - external degree of cooking: **LIGHT - MED - BROWN BROWNING** The internal and external degree of cooking can also be set by dragging the cursor to the desired temperature.
- 10 By pressing the "START" button, the cooking level will appear in the Multi.time screen. Proceed in the same way for each tray placed in the oven (up to a maximum of 10 simultaneous timers).



Customisation with insertion of thickness

Customisation with insertion of weight

- C The screen at the side shows a possible situation of a cooking cycle in course. There are 4 set timers. Some are set by inserting a **TIME (MANUAL - a.g. 20 and 11 minutes)**, others have been set by using a **USER RECIPE (e.g. "HAMBURGER")**, and others have been set by using a **PRE-SET RECIPE "CHEFUNOX" (e.g. "STEAK")**.

! The colour indicates:

- **GREEN**: timer expired (the food is ready). A buzzer notifies the user that it is time to take the tray out of the oven. When the door is closed, the timer will disappear from the list.
- **YELLOW**: The next timer to expire (the food is almost ready); prepare to take the tray out of the oven.
- **RED**: timer in operation (dishes still cooking). The time remaining or the temperature to be reached are indicated on the right.



Timer with pre-set recipes CHEFUNOX: timer expired, remove the pan!

Time timer: close to expiring, prepare to take the tray out of the oven

Timer with user recipe still being cooked

2 CHEFUNOX AUTOCOOK

In this section it is possible to view the “CHEFUNOX AUTOCOOK” programs. pre-set by Unox.

A The names of the recipes on the side screens may differ from those present in the oven in your possession since they are only an example.

① Touch the icon “CHEF UNOX” and select the section “CHEFUNOX AUTOCOOK”.

② select an AUTOCOOK program (for example “GRILL”).

③ Select the type of food to be grilled (e.g. VEGETABLES).

④ Select the desired category (e.g. ZUCCHINI).

⑤ Based on the selected recipe, the oven offers various screens that enable to customise the cooking cycle:

- weight
- thickness
- internal degree of cooking: RARE - MED - WELL DONE
- external degree of cooking: LIGHT - MED - BROWN BROWNING The internal and external degree of cooking can also be set by dragging the cursor to the desired temperature.

⑥ When pressing the “START STOP” button: a PRE-HEATING starts and a screen appears indicating:

- the current oven cavity temperature;
- the set pre-heating temperature;
- the option to “skip” pre-heating (SKIP PRE-HEATING);

When the set temperature is reached, a buzzer notifies the user of the end of the pre-heating STEP* and an icon appears requesting the user to place the products in the oven.

After this operation, the product cooking steps that have been appropriately modified according to the weight, thickness internal/external cooking settings will automatically start after closing the oven door.



GRILL: grilled cooking

PAN.FRY: steaming of vegetables, golden-fried meat and fish and breaded products on *Pan Fry* trays

ROASTING: cooking of roasts

BRAISED: cooking of braised meat

OVERNIGHT: overnight cooking

STEAM: steam cooking

BAKE: baking of pastry and baked goods

SOUS VIDE: vacuum cooking

REGEN: regeneration of frozen food



CHEF UNOX



Mise en place Menu

FOR "PLUS" MODELS ONLY. The "Mise en place" menu enables removal, at the same time, of products with different cooking times and placed in the oven at different times.

EXAMPLE OF OPERATION

In the example at the side, I want 3 trays containing different food to all be ready at the same time, at **12:00**.

For each tray, a timer will be set with a different end time as each food requires a personalised cooking time (e.g. 01:30, 50 min., 60 min.).

⚠ It is recommended that timer 1 is used for the tray at the top of the oven, timer 2 for the second tray below and so on: this will allow the user to understand which tray needs to be taken out when the timer expires (for example, when timer 2 expires, take out the second tray from the top).

By means of a buzzer and depending on the preparation time and the time at which I want the food to be ready, the oven will indicate when each tray needs to be placed in the oven (e.g. **at 10:30, 11:00, 11:10**) so that they can all be taken out of the oven at the same time, in this case, at **12:00**.

A maximum of 10 timers can be set (corresponding to a maximum of 10 different foods being cooked at the same time).

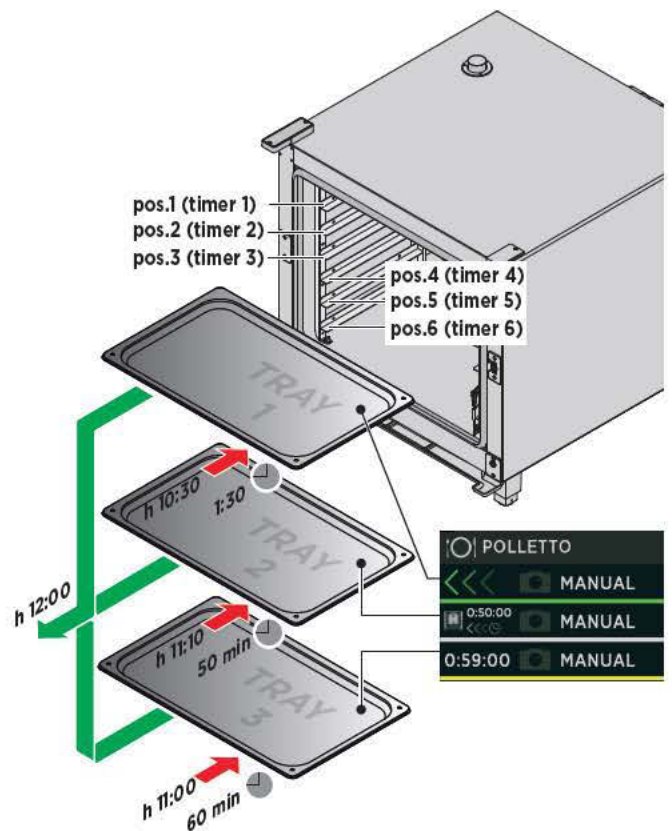


fig. E1

1 NEW MISE EN PLACE: SET AND SAVE A NEW MISE EN PLACE COOKING CYCLE

This section enables the user to create, start and save a new Mise en place recipe.

A The cooking parameters for this recipe are entered in the same way as explained for the "MENU SET".

The cooking cycle does NOT include:

- cooking steps;
- entering a time (cooking is "indefinite").

Each cooking cycle includes pre-heating which is set by touching the arrow (fig. E3) and accessing page fig. E4.

For further details, see Menu Set chapter on page 10

B If you wish, save the cooking by pressing the "SAVE" button (saving happens in the same way as described in the "MENU SET").

For further details, see chap. Menu Set on page 15 (Saving a cooking cycle).

C A cooking cycle is launched by touching the "START/STOP" button on the parameter setting window (fig. E3) or, if saved previously, by selecting it from the list, (fig. M5): in this case, a screen will appear fig. E6 from which it is possible to:

- ① view/modify the saved cooking cycle;
- ② duplicate the cooking cycle (to create one with similar parameters);
- ③ delete a saved cooking cycle: in this case the system requests confirmation before permanently deleting the item;
- ④ create a new menu;
- ⑤ create a daily menu;
- ⑥ start the cooking cycle using the "START/STOP" button.

After pressing the "START/STOP" button, pre-heating starts automatically. This can be skipped by pressing the specific button ③.

When the set temperature is reached, a buzzer notifies the user of the end of the pre-heating STEP and moves to the timer setting (see fig. E7A).



fig. E2

fig. E3

fig. E4

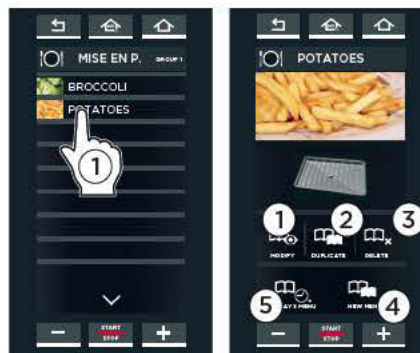


fig. E5

fig. E6



For further details, see "Further information: "NEW MENU" function chapter on page 32.

For further details see "Further information: "DAILY MENU" function chapter on page 32"

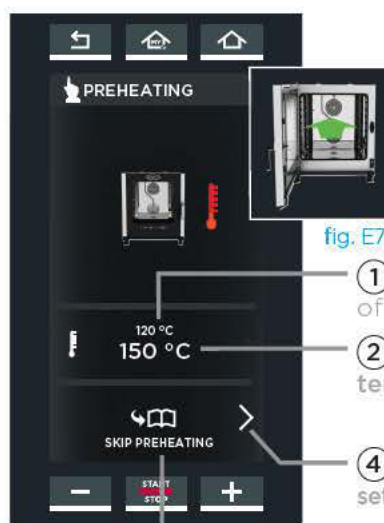


fig. E7A

fig. E7B

- ① Current temperature of oven cavity
- ② Set pre-heating temperature
- ③ Option to "skip" pre-heating even if previously set.
- ④ Access the parameter setting

D To set all the timers (cooking duration), touch the symbol “+” on the screen (fig. E8). A screen will open (fig. E9): the timers can be set to expire based on time, with the core probe or by selecting a similar recipe.

Setting a time based timer

- touch the hour, minute or seconds field;
- drag the slider or use the buttons **- +** to set the required value;
- confirm by pressing the “START/STOP” button (fig. M10).

Timer expiry will be based on the duration set (in the example, this is 15 minutes).

Core probe timer setting

- touch the “core probe” icon, on the right.
- drag the slider or use the buttons **- +** to set the required value;
- confirm by pressing the “START/STOP” button (fig. M10).

It is possible to set just 1 timer with the core probe. The timer will expire when the set core probe temperature is reached.

Setting the timer with similar recipes

The oven suggests recipes which have been set with the “MENU SET” and saved in the “PROGRAMS MENU”, which are the same in terms of temperature and cavity humidity (for example “VEGETABLES”). Simply touch the required recipe to select it.

Timer expiry will be based on the recipe selected (in the example, 20 minutes).

Proceed in the same way for all the timers required (up to a maximum of 10 simultaneous timers).

E The screen at the side (fig. E11) shows a possible situation of a cooking cycle (see the example in blue).

The first tray to be placed in the oven (green timer) will always be the one which requires the longest cooking time (in the example, 1:29 min.) or the one which requires the use of the core probe (the time required for it to reach the set temperature cannot be predicted); after this, the user will have to place the trays in the oven based on the cooking time required for each tray.

! The colour indicates:

- **GREEN:** place the tray in the oven >>>. When the door is closed, the timer turns red indicating that food is being cooked on the tray.

! A buzzer informs the user when a new tray needs to be placed in the oven: if it is placed in the oven within **45 seconds** from the buzzer activating, it will need to be taken out of the oven at the set time (for example, at 12:00), otherwise, it will need to be taken out of the oven later (for example, it should have gone into the oven at 11:00, I placed it in the oven at 11:02 -> the tray will be ready at 12:02 rather than at 12:00).

- **YELLOW:** the next tray to be placed in the oven.
- **RED:** tray currently in the oven
- **WHITE:** tray still to be placed in the oven



fig. E8

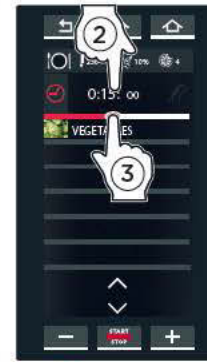


fig. E9

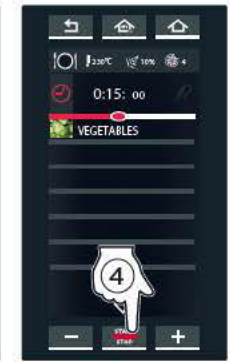


fig. M10

Multi-time recipe “BROCCOLI” set at point **A**
 Temp. : 120°C
 Humidity: 40%

“VEGETABLES” recipe previously set with the menu SET:
 Duration: 20 minutes
 Temp. : 120°C
 Humidity: 40%

EXAMPLE:

- TRAY 1** -----> 1st tray to be placed in the oven
Duration: 1:29 min.
- TRAY 2** -----> 2nd tray to be placed in the oven
Duration: 59 min.
- TRAY 3** -----> 3rd tray to be placed in the oven
Duration: 50 min.
- TRAY 4** -----> 4th tray to be placed in the oven
Duration: 2 min.

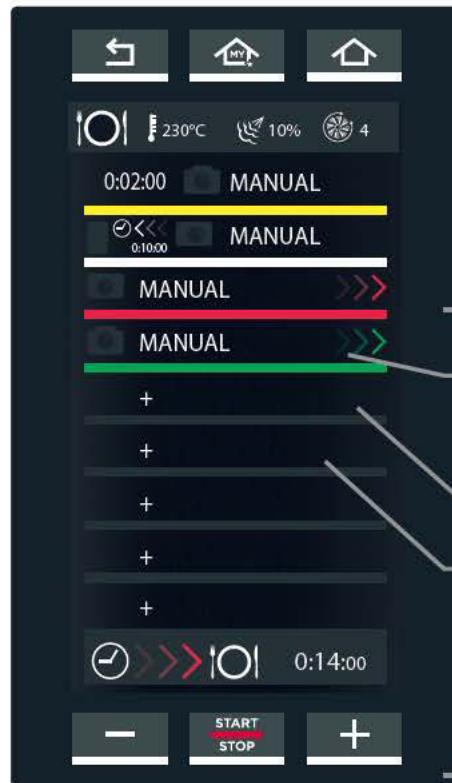


fig. E11





- Next tray to be placed in the oven
- Tray still to be placed in the oven
- Tray currently in the oven
- Tray to be placed in the oven
- Time remaining until all trays have reached their final cooking time

2

MY MISE EN PLACE

In this section the user can recall a previously saved cooking cycle using the “MISE EN PLACE” function.

To access the list of saved cooking cycles, touch the icon “MISE EN PLACE” (fig. E1): this opens a list of all previously saved cooking cycles (fig. E12).

At the bottom of the screen, the arrows  and  are used to scroll through the various cooking cycles saved in the group, while arrows  and  scroll through the 16 groups available.

Touching one of the cooking cycles listed (fig. E12), a screen will open fig. E13 that enables the user to:

- ① view/modify the saved cooking cycle;
- ② duplicate the cooking cycle (to create one with similar parameters);
- ③ delete a saved cooking cycle: in this case the system requests confirmation before permanently deleting the item.
- ④ create a new menu;
- ⑤ create a daily menu;
- ⑥ start the cooking cycle by pressing the “START/STOP” button.


 For further details, see Further information: “NEW MENU” function chapter on page 32

 For further details, see Further information: “DAILY MENU” function chapter on page 32





3

MY MENU

In this section the user can recall a previously saved cooking cycle using the “NEW MENU” function.

 For further details, see Further information: “NEW MENU” function chapter on page 32

To access the list of saved cooking cycles, touch the icon “MY MENU” (fig. E1): this opens a list of all previously saved cooking cycles (fig. E14).

At the bottom of the screen, the arrows  and  are used to scroll through the various cooking cycles saved in the group, while arrows  and  scroll through the 16 groups available.

Touching one of the cooking cycles listed (fig. E14), will open the screen fig. E15 that enables the user to:

- ① view/modify the saved cooking cycle;
- ② duplicate the cooking cycle (to create one with similar parameters);
- ③ delete a saved cooking cycle: in this case the system requests confirmation before permanently deleting the item.
- ④ start the cooking cycle by pressing the “START/STOP” button.



fig. E12



fig. E13

START
STOP

6



fig. E14



fig. E15

START
STOP

4

FURTHER INFORMATION: "NEW MENU" function

The "NEW MENU" function enables the user to set up to 10 timers without needing to place trays in the oven or start a cooking cycle.

To set the function:

- ① recall a recipe saved in the "MY MISE EN PLACE" (for example, "SMALL CHICKEN");
 - ② touch the icon "NEW MENU";
 - ③ set the timers as explained in point ① on page 30 based on the number of trays to be used. The timers are all white showing they are waiting.
 - ④ When all the timers have been set and while on the page showing all the times, press the "START/STOP" button.
 - ⑤ Press "SAVE";
 - ⑥ Select where you want to save the menu.
- Then, to recall and start the cooking cycle, click on the "MY MENU MENU", touch and select the recipe and start cooking using the "START/STOP" button.



 For further details, see chap. MY MENU on page 31

FURTHER INFORMATION: "DAILY MENU" function

The DAILY MENU function enables the user to set up to 10 timers without needing to pre-heat the oven cavity (if the oven is already warm, for example).

To set the function:

- ① recall a recipe saved in the "MY MISE EN PLACE (in the example, "SMALL CHICKEN");
- ② touch the icon "DAILY MENU";
- ③ set the timers as explained in point ① on page 30 based on the number of trays which are to be used. The timers are all white showing they are waiting.
- ④ When all the timers have been set and while on the page showing all the times, press the "START/STOP" button.



 For further details, see point ⑤ on page 30



Unox.Care Menu

Enables access to the washing list, management of the Unox.Pure filter and oven maintenance.

1 ROTOR.KLEAN

In this section it is possible to start one of the following washing or rinse programs:

WASHING CYCLE	RUN TIME	USE
H2O	00:06	cold rinse
QUICK	00:32	oven cavity only slightly dirty
SHORT	00:40	cooking cavity slightly dirty
MEDIUM	01:00	cooking cavity averagely dirty
SHORT	01:40	oven cavity very dirty

② Touch the name of the program needed.

③ A screen appears where, by clicking on the "CONSUMPTION DATA" icon, the user can find out the consumption data regarding the selected washing cycle:

- water consumption (in litres);
- electrical consumption (in kW/h)
- UNOX.Det&Rinse consumption (detergent)

④ Touch the "START/STOP" button: the washing cycle starts. The display shows the time remaining until the end of the washing cycle (in the example, fig. L2 1 minute and 25 seconds remains).

! The colour of the clock indicates:

- **RED:** washing program under way.
- **YELLOW:** less than 1 minute until the selected washing program finishes
- **GREEN:** program has finished, it automatically returns to the "HOME" page.

! To **prematurely stop** a washing cycle in progress, press the "START/STOP" button: a quick rinse cycle will automatically start lasting approximately 3 minutes to eliminate any trace of residual detergent from the oven cavity.

CAUTION REGARDING WASHING CYCLES

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

! Before starting a washing cycle, check that trays are NOT left in the oven cavity: washing is ineffective and the an alarm will show: in this case, remove the trays, disconnect and then restore power to the oven and immediately start a new wash cycle.

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

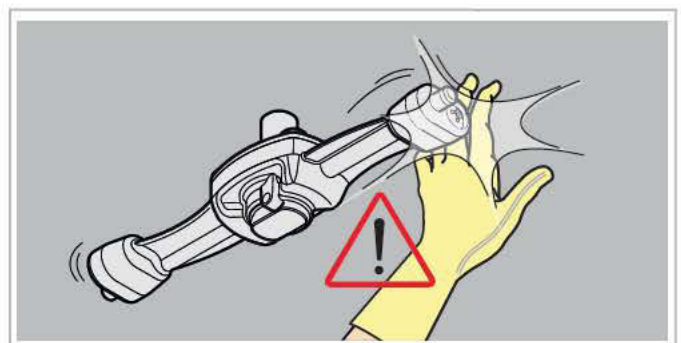
! For ovens with a trolley, run the washing cycle with the trolley inside the oven cavity, without any trays and lock it using the front wheel brakes.



fig. L1



fig. L2

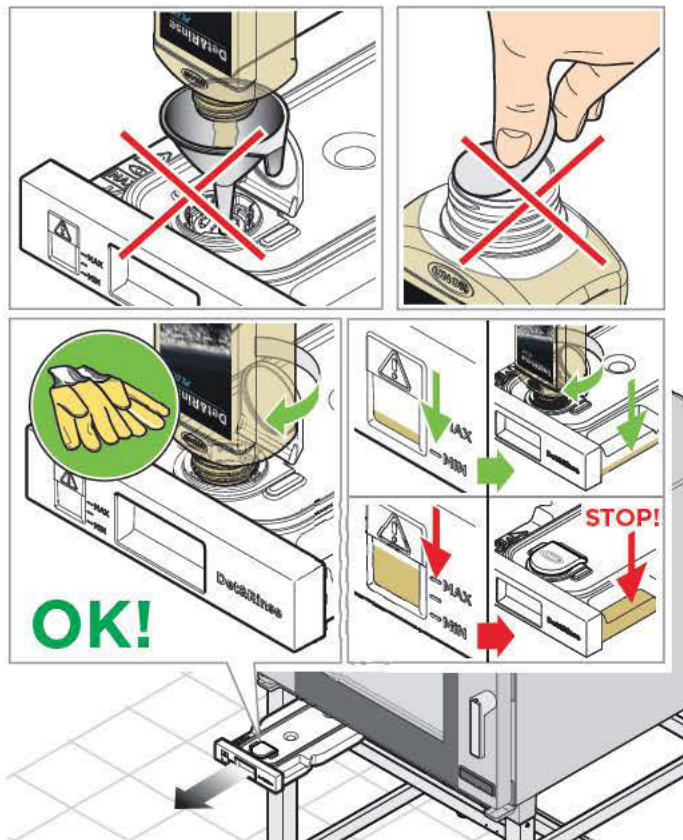


REFILLING DETERGENT TANK

! Filling can only be done with the 1-litre bottles of the **UNOX.Det&Rinse** detergent. **UNOX.Det&Rinse** is the UNOX solution that offers both detergent and rinse aid in a single product, otherwise sold separately. The **UNOX.Det&Rinse** working principle combines the degreasing action of detergents and the power of rinse aid to obtain the best results during oven washing and rinsing.

To refill the detergent:

1. Wear gloves to avoid direct contact of hands with detergent.
2. Take out the tank from under the oven until you hear a "click".
3. Open the lid of the tank.
4. Open the cap of the UNOX 1-litre detergent bottle **without removing/piercing the protective film!**
5. Turn the bottle upside down and screw it on the tank (by screwing the bottle, a pin in the tank breaks the protective film, which allows the detergent to come out).
6. Once the bottle is emptied, unscrew it to remove it; avoid dripping (**the liquid must not come into contact with skin**).
7. Repeat the process up to the maximum level allowed indicated on the front of the tank. (Maximum capacity of the tank if 4 litres = 4 bottles)
8. Remove the bottle.
9. Replace the tank under the oven until it stops.
10. Dispose of the gloves, taking care not to touch the areas spoiled with detergent.



! Never touch the detergent with bare hands!

+ For technical information on the **UNOX.Det&Rinse** detergent, as the Manufacturer for the safety data sheets.

UNOX.PURE

2

① Display of litres remaining

Thanks to an internal litre counter (which has to be reset each time the filter is changed), the user can find out at any given moment how many litres of inlet water remain until the filter will next need changing.

② Water hardness

The screen enables to set the hardness of the water within a range of 3 °dH to 10 °dH (German degrees).

③ Replace the filter

After having replaced the filter, the litre counter must be reset so that it can start counting from zero again. To carry out this operation, enter the PIN code identified on the kit box.



3

UNOX.PURE-RO

1 View the residual litres (Remaining volume)

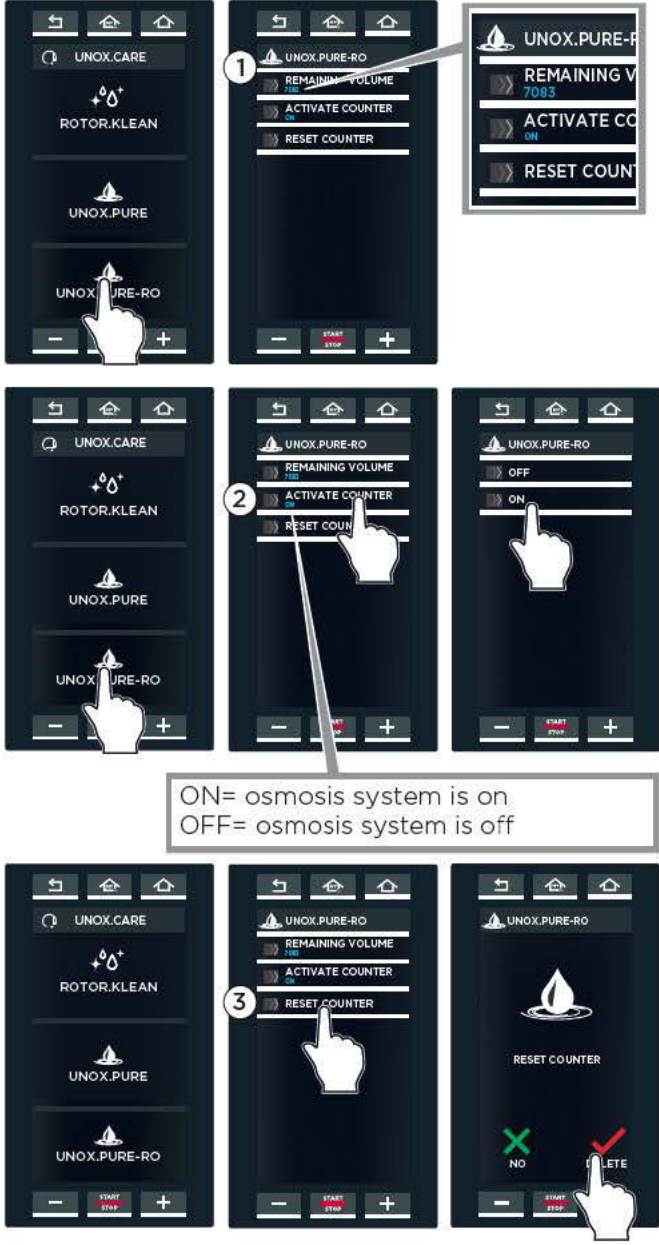
Thanks to an internal litre counter (that has to be reset each time the filter is changed), it is possible to learn about the inlet water litres remaining until the filter will next need changing (in the example 7083 residual litres until the replacement of the filter).

2 Activate Counter

The parameter must be set to "ON" for the OSMOSIS system to function properly (the default is "OFF"). If for any reason the reverse osmosis system is removed from the oven, or while waiting for a repair, reset it to "OFF".

3 Resetting the Counter

After having replaced the filter, the litre counter must be reset so that it can start counting from zero again. To do this you need to access the screen and confirm (DELETE).





READY.COOK Menu

Enables access to some pre-set programs to quickly start the most frequently used recipes.

- 1 To access the pre-set programs:
 - 1 touch the “READY.COOK/BAKE icon (in the case of **BAKERTOP Mind.Maps™** ovens);
 - 2 select the desired program, the parameters (temperature and steam extraction/input can not be changed by the user);
 - 3 to determine the end of the cooking set up to 4 timers(cooking duration) or use the core probe method (core temperature);
 - 4 start the cooking cycle as normal using the “START/STOP” button.

The last screen on the right shows a possible situation of a cooking cycle in progress. There are four set timers: three are set by entering a **TIME** (for example, the first, second and fourth), and one is set by inserting the **CORE PROBE TEMPERATURE** (e.g. the third 70°C).

! The colour indicates:

- **GREEN**: timer expired (the food is ready). A buzzer notifies the user that it is time to take the tray out of the oven. When the door is closed, the timer will disappear from the list.
- **YELLOW**: The next timer to expire (the food is almost ready): prepare to take the tray out of the oven.
- **RED**: timer in operation (dishes still cooking).

! The SAVE FAVOURITE button is not currently operational





Data Menu

Enables access to controls on consumption and HACCP data.

1 CONSUMPTION

When touching the “CONSUMPTION” icon, a screen appears that reports the dates on which the oven was used.

② select the data for which you want to know the consumption data:

③ select the oven operational period: the following consumption is shown:

④ electricity/gas consumed;

⑤ litres of water consumed for the creation of steam in the oven cavity;

⑤ litres of water and detergent consumed for the washing cycles.



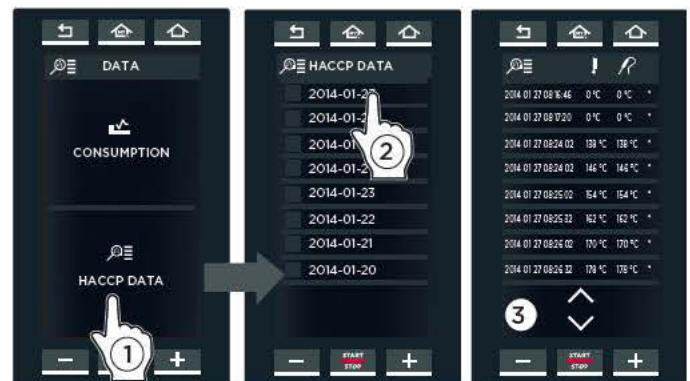
2 HACCP DATA

Identifying the HACCP data enables the user to monitor the processing of foods in which there is the possibility of a biological, chemical or physical contamination, More specifically, every 30 seconds the following readings are taken:

- oven cavity temperature;
- temperature measured by the core probe
- vacuum probe temperature (sous vide).

② Select the oven operational data for which you want to know the HACCP data.

③ The relative data is displayed during operation.





Settings Menu

This menu enables the user to set the oven parameters.

1 USER SETTINGS

After entering the password “4456”, the menu lets the user access the following submenus:

LANGUAGE: the user can select the control panel language selecting from the languages available.

DATE AND TIME: the user can modify the oven DATE AND TIME (clock) settings.


UNIT OF MEASUREMENT: the user can select the unit of measurement for temperature and volume (°C-°F, litres - gallons)

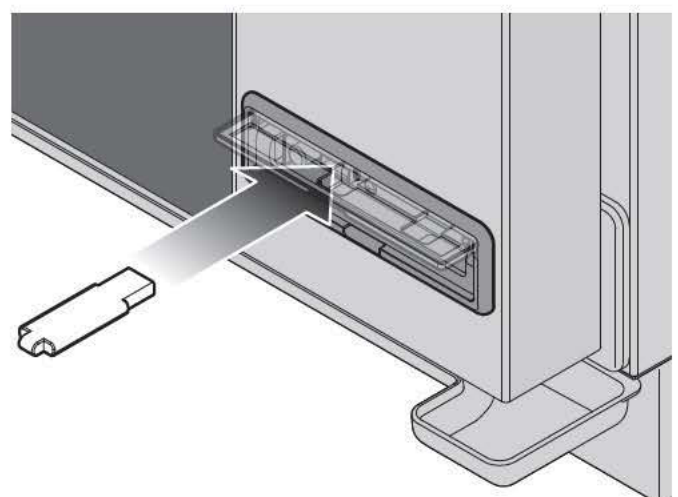
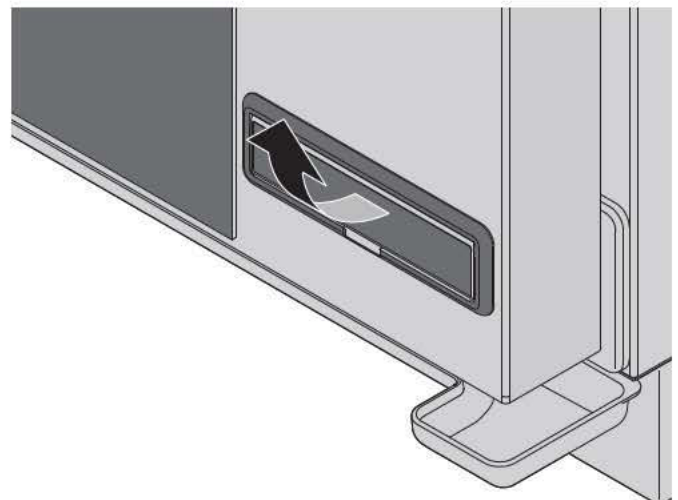
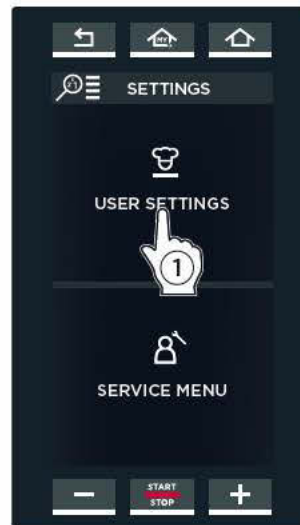
ADAPTIVE.Cooking: the user can enable or disable the automatic operation of the oven on the cooking parameters to be set manually by the user.

NETWORK: the user can enable or disable oven control the network remote access and then configure parameters

EXPORT TO USB: with the use of a USB key, the user can export cooking cycle programs created in the oven.

IMPORT TO USB: with the use of a USB key, the user can load previously created cooking programs to a computer.

 The export/import operations using a USB key should be performed using the device supplied: the key also contains the firmware of the oven and the complete instruction manual.



Display	Description	Effect	Problem solution
AC - HOOD ALARM			
WC06	No power supply	Motor and smoke hood disengaged	Contact the Customer Assistance Service
WC07	Communication failure	Motor and smoke hood disengaged	Check the hood power cable

WC - COOKER HOOD WARNING			
WC01	Smoke detector 1 failure	Smoke hood solenoid valve does not open when a smoke temperature probe is missing	Contact the Customer Assistance Service
WC02	Error of temperature board	The hood continues to run	
WC03	Smoke detector 2 failure	One of the two smoke hoods fails to engage.	
WC05	Inlet fumes too hot	The hood continues to run	

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

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

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

WM - WARNING MAINTAINER (SlowTop)			
WM02	Error of temperature board	The maintainer continues to run	Contact the Customer Assistance Service
WM03	Error core probe	The maintainer continues to run but core probe processes cannot be activated.	

Display	Description	Effect	Problem solution
AS - STATIC OVEN ALARM (DeckTop™)			
AS01	Bottom thermostat safety alarm	The static oven stops all operating cycles and blocks any display screen configuration	Contact the Customer Assistance Service
AS02	Ceiling thermostat safety alarm		
AS03	Oven dektop communications alarm		
AS04	Oven cavity bottom probe alarm		
AS05	Oven cavity upper probe alarm		

Cleaning

- !** **Any routine maintenance procedure must be performed:**
- **after having disconnected the power, water and gas supplies to the appliance** (ONLY FOR GAS OVENS);
 - **after having put on the proper personal protection equipment (i.e. gloves, etc...).**

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

When cleaning any component or accessory NEVER use:

- abrasive or powder detergents;
- aggressive or corrosive detergents (i.e. hydrochloric/muriatic or sulphuric acid). Caution! Never use these substances also when cleaning the appliance substructure and floors;
- abrasive or sharp tools (i.e. abrasive sponges, scrapers, steel bristled brushes, etc...);
- water spray.

EXTERNAL STEEL STRUCTURES, OVEN CAVITY SEAL, CORE PROBE

Wait for the surfaces to cool off.

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

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.

INTERNAL PART OF THE OVEN CAVITY

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

Use the washing cycle programs to clean the oven cavity.

! **For further details, see chap. ROTOR. KLEAN on page 33**



PLASTIC SURFACES AND CONTROL PANELS

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

INSIDE AND OUTSIDE OVEN DOOR WINDOW GLASS

Wait for the windows to cool off.

Use only a soft cleaning cloth dampened with a little water, soap or detergent specifically designed for glass.

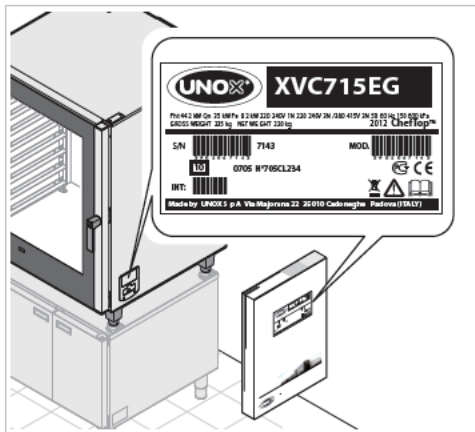
Rinse and dry completely.

CHEFTOP-BAKERTOP MIND.Maps™

Ordinary and after-sales maintenance

After-sales assistance

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



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;
- any warning messages that appear on the display.

Manufacturer's information:

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

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. 	<ul style="list-style-type: none"> - Open water inlet. - 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 repairs. 	Contact the Customer Assistance Service.

Inactivity

Follow the precautions below during inactivity:

- disconnect the power, water and gas supplies to the appliance (ONLY FOR GAS OVENS);
- we recommend rubbing a soft cloth lightly doused with mineral oil on all stainless steel surfaces;
- keep the appliance door slightly ajar.
- At first reuse:
clean the appliance and its accessories thoroughly (see **Cleaning** chapter on page 40);
- restore the power, water and gas supplies to the appliance (ONLY FOR GAS OVENS);
- inspect the appliance before using it;
- switch on the appliance at minimum temperature for 50 minutes without any food inside of it.

 **To ensure that the appliance is in perfect use and in a safe condition, maintenance and inspections should be performed yearly by an authorised customer agent service.**

Disposal

Pursuant to article 13 of Legislative Decree 49 of 2014 "Implementation of the WEEE Directive 2012/19/EU on electrical and electronic equipment waste",



The barred symbol of the rubbish bin specifies that the product was placed on the market after August 13, 2015 and that at the end of its useful life it should not be treated as other waste, but must be collected separately.

All appliances are made with recyclable metallic materials (stainless steel, iron, aluminium, galvanized steel, copper, etc.) in percentages higher than 90% by weight.

Make the appliance ready for disposal by removing the power cable and any compartment or cavity closure latch (where present).

At the end of its useful life, this product must be managed in a way that reduces the negative impacts on the environment and improves the effectiveness of use of resources by applying the "the polluter pays", prevention, preparation for reuse, recycling and recovery principles. Please remember that illegal or incorrect disposal of the product leads to the application of the penalties provided by current legal provisions.

Information on disposal in Italy

In Italy, WEEE appliances must be delivered:

- to Collection Centres (also known as ecological islands or ecological platforms)
- to the dealer from whom new appliances are purchased, who is required to collect them free of charge ("one against one" collection);

Information on disposal in countries of the European Union

The EU Directive on WEEE appliances has been implemented differently by each country. Therefore, if you want to dispose of this appliance, we recommend you contact your local authorities or dealer to get information on the correct disposal method.

Certification

EU declaration of conformity for electrical and gas appliances

Manufacturer: UNOX S.p.A.

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

Declares, under its own responsibility, that the product

CHEFTOP-BAKERTOP MIND.Maps™

For electric and gas ovens:

is compliant to the Machine Directive 2006/42/EC through the following standards:

- EN60335-1:2012 + A1: 2014
- EN 60335-2-42: 2003 + A1: 2008 + A1:2012
- EN62233: 2008

comply with the Electromagnetic Compatibility Directive 2004/108/EC through the following standards:

- EN 55014-1: 2006 + A1: 2009 + A2: 2011
- EN 55014-2: 1997 + A1: 2001 + A2: 2008
- EN 61000-3-2: 2006 + A1: 2009 + A2: 2009
- EN 61000-3-3: 2008
- EN 61000-3-11: 2000
- EN 61000-3-12: 2011
- EN 61000-6-2: 2005
- EN 61000-6-3: 2007

Only for gas ovens:

is compliant to the Machine Directive 2006/42/EC through the following standards:

- EN60335-2-102: 2006 + A1: 2010

is compliant to the Gas Appliances Directive 2009/142/EC through the following standards:

- EN 203-1: 2005 + A1:2008

- EN 203-2-2: 2006

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.



LI2450A1.D00-L.DI-01 - Printed: 07-2015
Subject to technical changes.



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

