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◊ MULTIFUNCTION SWITCH ◊

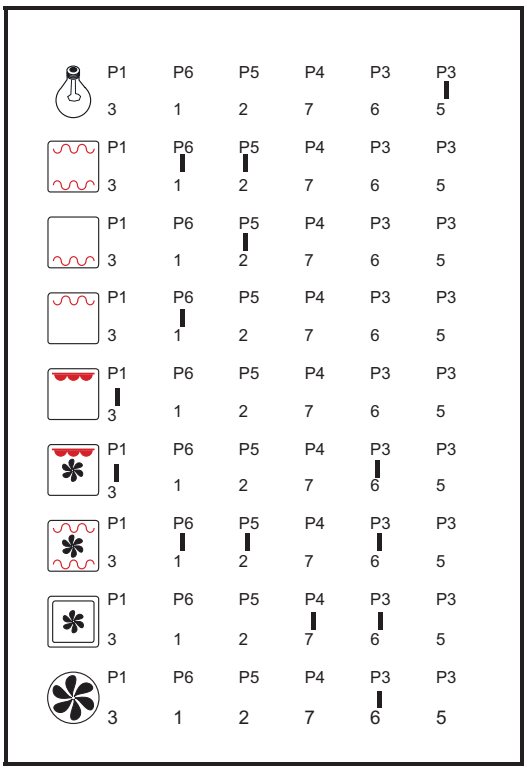
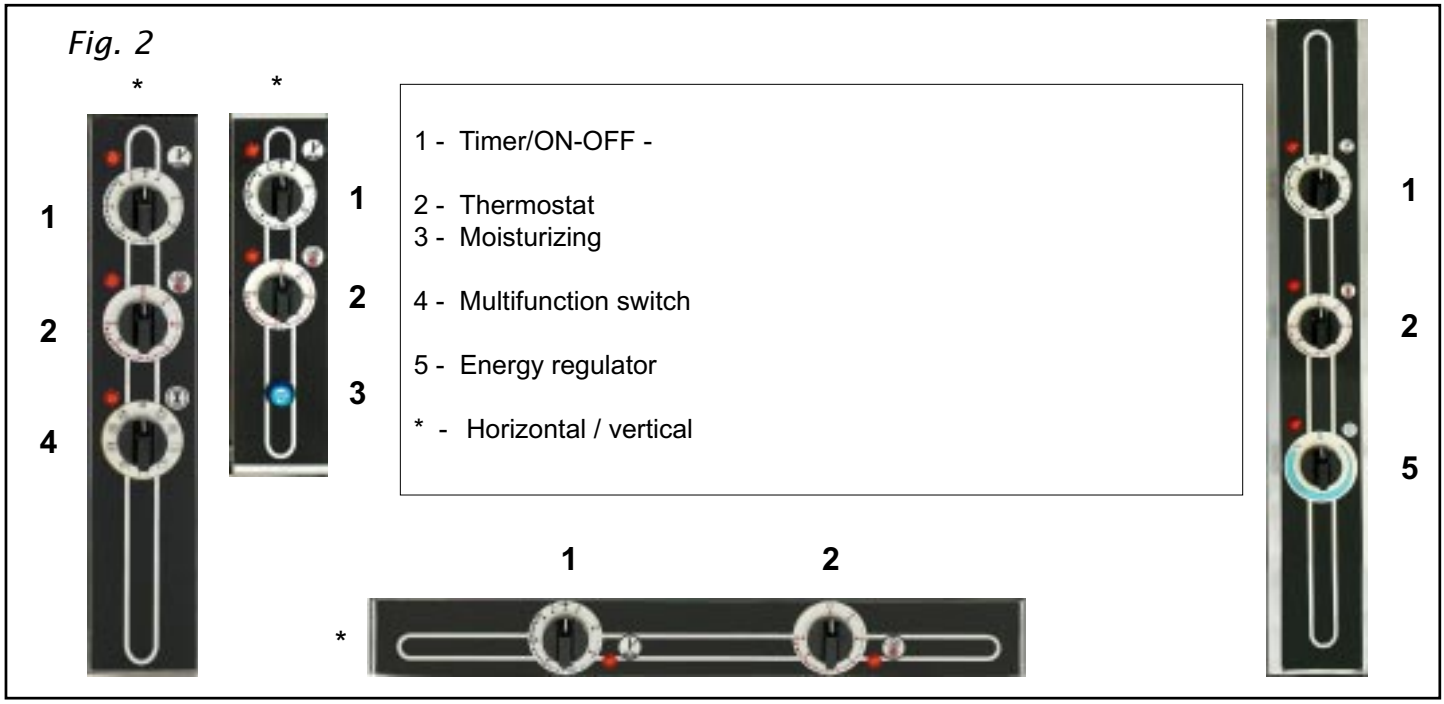


Fig. 1

◊ MECHANICAL CONTROL BOARDS

Fig. 2



DATA PLATE

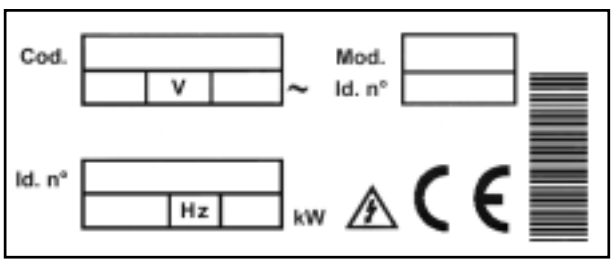


Fig. 3

GENERAL INSTRUCTIONS

- Please carefully read all the instructions in this manual to guarantee safety and to obtain the highest performance from the oven.
- Our devices have been inspected and carefully checked by specialized personnel. Installation, maintenance operations and, if necessary, repairs are to be carried out only by qualified personnel. For any possible repairs please refer to an authorized after sales service centre and insist on the use of original spare parts.
- Before the installation check that the electric distribution value is consistent with the value indicated in the technical plate.
- The electric safety of these devices is ensured only if connected to an effective earthing plant (to be periodically revised) according to the IEC standard.
- Do not obstruct the heat outlets for any reason.
- Before cleaning the oven, please disconnect it from the electric plant.
- At the end of the daily work accurately clean the cooking chamber.
- Do not use pan scourers to clean the ovens.
- Please keep this instructions manual with care.

EU DIRECTIVES

- These ovens are built in compliance with the 73/23/EEC (low voltage) directive, with the 89/336/EEC (electromagnetic compatibility) directive, the latest as modified by the 93/68/EEC directive.

INSTALLATION

Before installing the oven

- Before installing the oven take away the adhesive covering protecting the case, and remove all glue residues.

Where to install the oven

- The oven is to be installed in a well ventilated place and is to be kept at least at 10 cm from the wall. Place the oven so that the side and back walls are accessible for the electric connection to be carried out.

Electrical connection

- The connection to the electric supply mains is to be carried out in compliance with the regulations in force (CEI 61-50).
- Before connecting the oven make sure that the voltage and the frequency of the local net correspond to the values indicated in the rating plate of the oven; a ± 10% variation in voltage is allowed.
- The oven is to be connected to the earthed line of the mains. For this purpose the supply terminal board is equipped with a post with this symbol:

- The oven is to be included in an electrical bonding system, the connection is to be carried out with a conductor having a minimum section of 10 mm^2 connected to the post with this symbol

which is placed on the rear side of the oven.

- Place the supply cable, of the type H07 RN-F so that it cannot reach a temperature higher than 50 °C. It is essential to use an all-pole switch with a voltage fuse.

The yellow/green earthed line cable is not to be disconnected.

Water supply connection

For all **UMI** models.

- Connect the water inlet connector to the specific supply mains after interposing a proper mechanical filter and a shutoff cock.
- Water to be supplied is to have a hardness <10 °F to avoid the circuit from being obstructed.
- The supply pressure is admissible if included between 150 an 250 kPa (1,5-2 bar).

Water outlet

- The water outlet is on the bottom part of the oven and is to be connected to a rigid pipe whose diameter is not to be smaller than that of the outlet coupling. To facilitate water defluxion the pipe is to be at least at 20 cm under the coupling.

- Any possible obstructions of the outlet can cause bad smells in the cooking chamber or steam coming out from oven door.

- **For the UMI models the installation of a water conditioner is recommended so as to avoid lime deposits.**

THE VENTILATED OVEN

- The ventilated ovens allow an innovative cooking system of food because they allow saving time and energy as well as keeping all food characteristics unchanged. The forced hot air allows the oven to reach the required temperature in short time, thus guaranteeing uniformity of the cooking process even with a full oven.

HOW TO USE THE OVEN

- The oven is to be used by qualified personnel and in compliance with the regulations in force.

- When used for the first time, the oven is to be heated without any food inside at the highest temperature so as to eliminate all grease residues deriving from manufacture.

- Before starting work preheat the cooking chamber. This operation is fundamental and is to be carried out at least for 10 minutes every time the ovens are going to be used.

- When the timer is set (picture 2), the mechanical ovens switch on, the corresponding warning indicator, the inside light as well as the cooking time setting switch on. As for the digital models, please refer to the specific part.

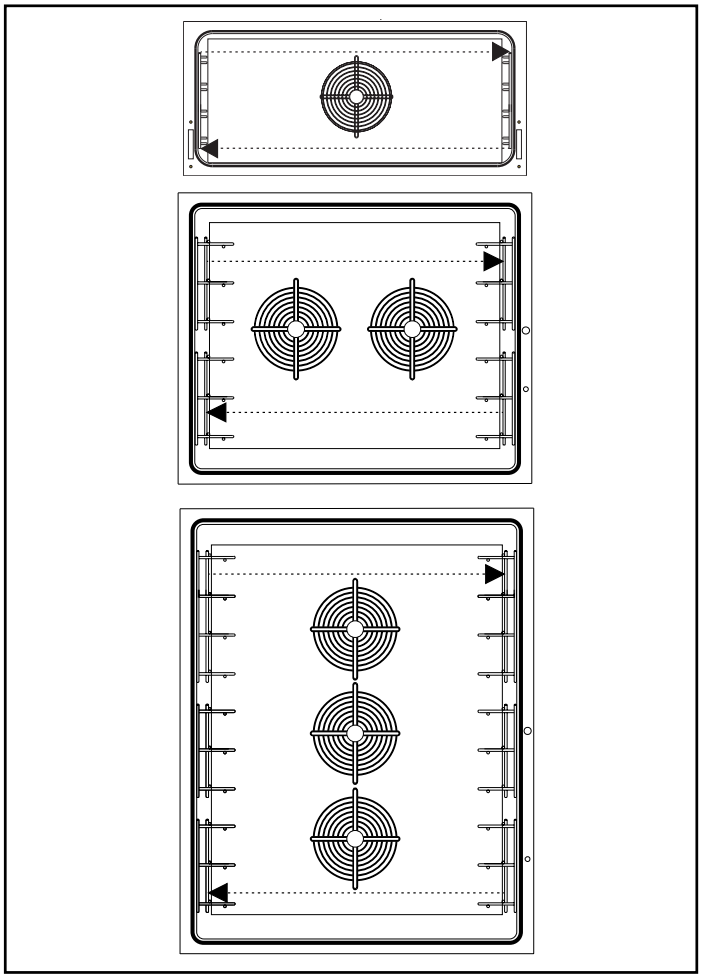
- In the **23 MX UMI - 36 PX UMI - 43 DX UMI - 43 MX UMI - 44 PX UMI** models, water to increase the moisture degree is supplied by pressing the green button on the control board.

  In the **64 PX UMI2 - 61 GX UMI2 - 104 PX UMI3 - 101 GX UMI3** models, moisturizing is regulated by an energy regulator activated by a corresponding knob control on the control board. As for the digital models, please refer to the specific section.

- **How to use the core sensor: to activate the thermostat of the core sensor the temperature on the digital display is first of all to be programmed. Insert the pin into the food already in the cooking chamber. Once the temperature at the core is reached an acoustic signal (only in the digital models) will warn that the food is cooked. The pin can also be used as a temperature detector if it is left at rest inside the cooking chamber.**

MULTIFUNCTION HOLD TRAY SYSTEM

- For the **36 PX UMI - 31 GX UMI - 44 PX UMI - 44 EX UMI DIGITAL - 41 GX UMI - 41 EX UMI DIGITAL - 64 PX UMI2 - 64 EX UMI2 DIGITAL - 61 GX UMI2 - 61 EX UMI2 DIGITAL - 104 PX UMI3 - 104 EX UMI3 DIGITAL - 101 GX UMI3 - 101 EX UMI3 DIGITAL** models – a particular hold tray has been designed. It can be used both in the gastronomy version and therefore for grids or pans 1/1 GN and in the pastry version for 600x400 pans.



Picture 4

- By simply inverting the hold tray on the right with that on the left the version gastronomy or pastry can be obtained. It is necessary to unscrew the screws fastening the hold tray and to invert the two hold trays (picture 4).

CLEANING AND MAINTENANCE

- It is important to disconnect the oven from electrical supply when it is to be cleaned (cleaning operations should be carried out frequently).

- **IMPORTANT**: it is fundamental that the oven is cleaned daily at a temperature between 40 and 50 °C. Clean the hinges very carefully to prevent the door from malfunctioning with time passing. Only use suitable detergents to clean the ovens and not detergents for grills because these are corrosive and rich in caustic soda. **If materials that are not suitable are used the oven's component parts can be corroded.**

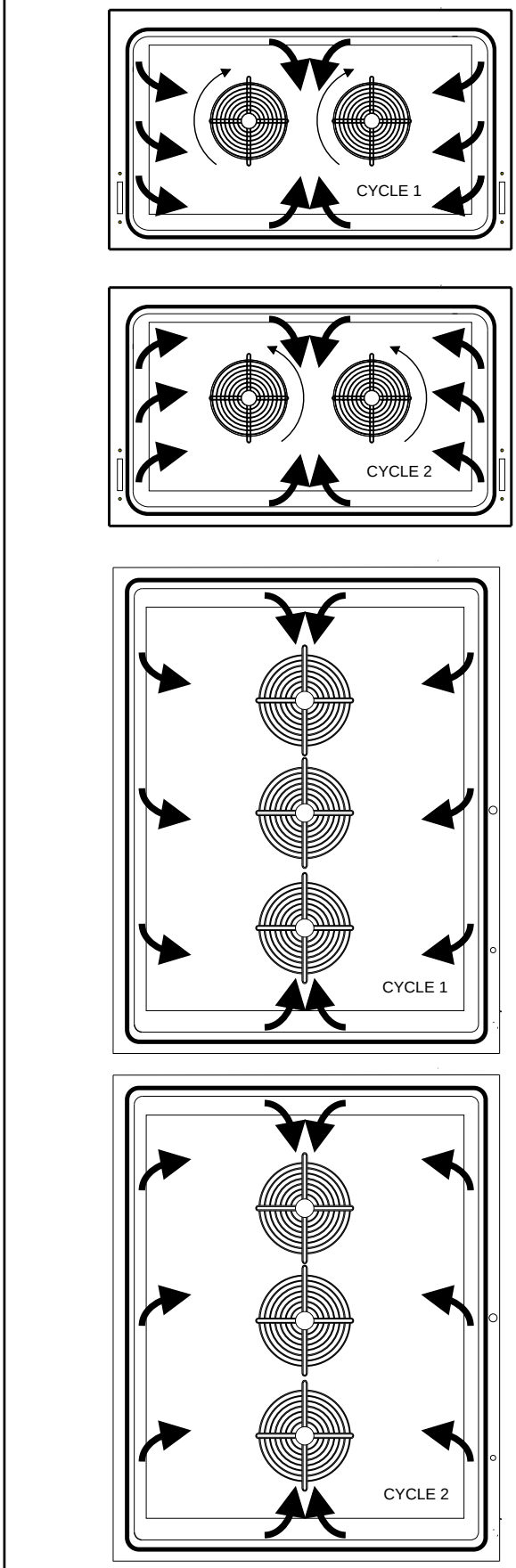
  The manufacturer is not responsible for any damage caused by bad maintenance or cleaning agents that aren't suitable.

MODELS

Model	N. motors	Inverter
43 DX	2	NO
43 DX UMI	2	NO
43 MX	1	NO
43 MX UMI	1	NO
43 SE DIGITAL	1	NO
36 PX UMI	1	YES
44 PX UMI	2	YES
44 EX UMI DIGITAL	2	YES
64 PX UMI2	2	YES
64 EX UMI2 DIGITAL	2	YES
104 PX UMI3	3	YES
104 EX UMI3 DIGITAL	3	YES
12 GX	1	NO
23 MX	1	NO
23 MX UMI	1	NO
25 EX UMI DIGITAL	1	YES
31 GX	1	YES
41 GX UMI	2	YES
41 EX UMI DIGITAL	2	YES
61 GX UMI2	2	YES
61 EX UMI2 DIGITAL	2	YES
101 GX UMI3	3	YES
101 EX UMI3 DIGITAL	3	YES

N.B. Models with inverter (reverser) allow heat to be better distributed and consequently food to be more uniformly cooked.

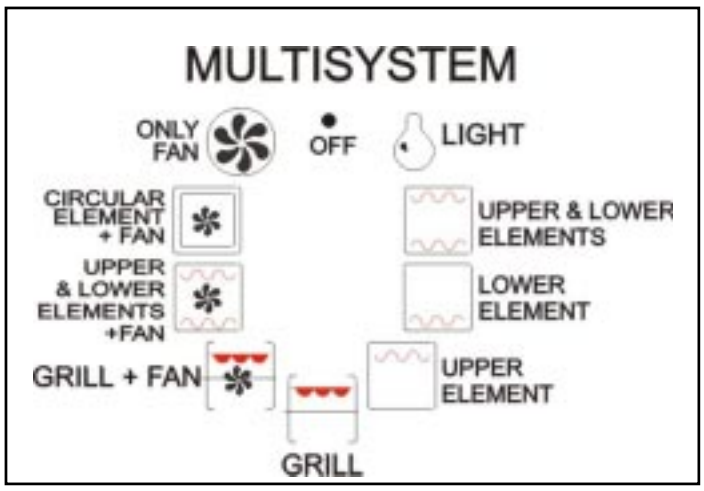
AIR SYSTEM



Picture 5

MULTIFUNCTION VERSION

- Inside the oven (**23 MX - 23 MX UMI - 43 MX - 43 MX UMI**) there are 3 resistors and a grill. Every single resistor has very high power. The selector allows establishing various types of cooking ways that are suitable to the most various needs (picture 6). The grill allows to brown, to cook “au gratin” and to grill food.



Picture 6

DIGITAL VERSION

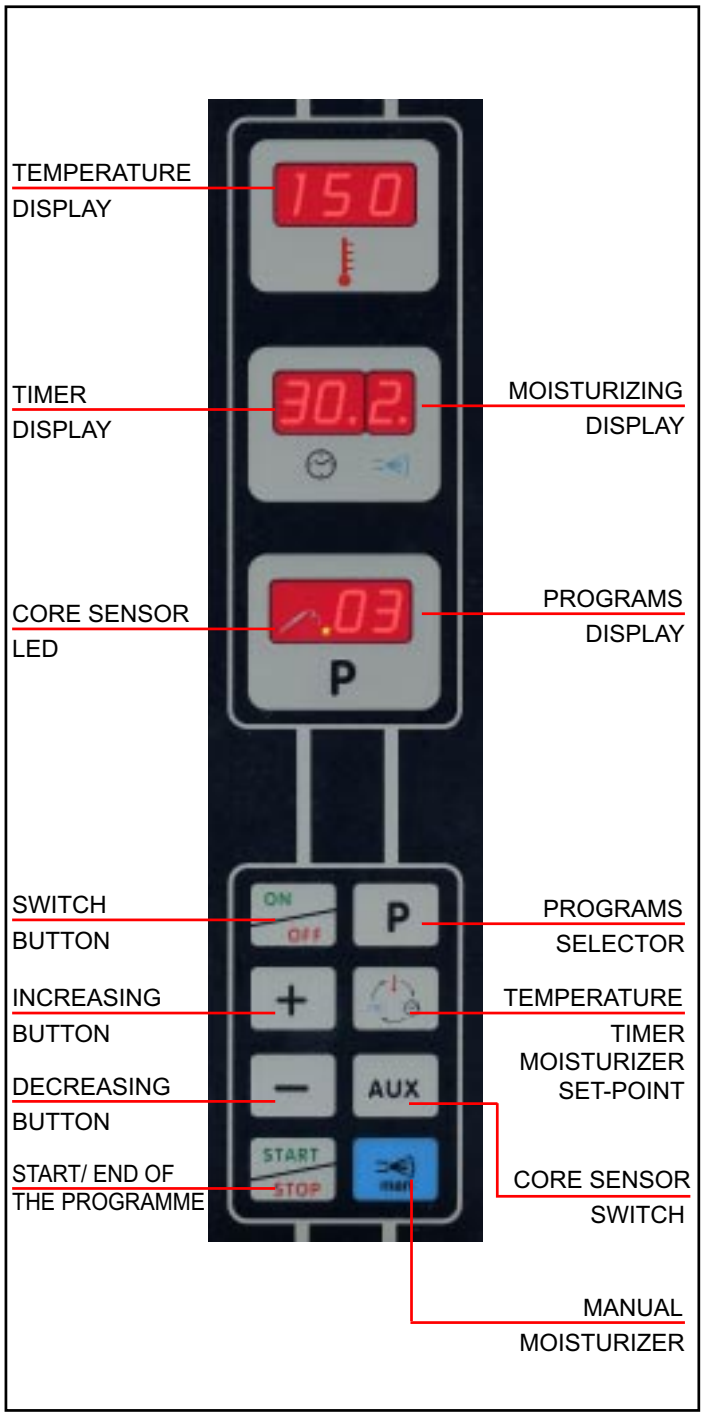
- The models (**25 EX UMI DIGITAL - 41 EX UMI DIGITAL - 43 SE DIGITAL - 44 EX UMI DIGITAL - 64 EX UMI2 DIGITAL - 41 EX UMI DIGITAL - 61EX UMI2 DIGITAL - 104 EX UMI3 DIGITAL - 101 EX UMI3 DIGITAL**) with digital control allow to operate more easily on the panel because they are protected from dust and liquids. It is possible to program up to 50 cooking cycles.

BUTTONS FUNCTIONS

- **ON/OFF** when pressed for the first time, it turns on the displays and the resistors. When pressed for the second time, it turns everything off but the board remains fed.
- **P** Selects the program number.
- **+** Increases: the program number / temperature set-point / cooking and steam timer / parameter.
- **-** Decreases: the program number / temperature set-point / cooking and steam timer / parameter.
- **MAN** Manual steam.
- **AUX** Activates the core sensor (the corresponding warning light is on).
- **START/STOP** START: cooking timer start; STOP: cooking timer stop / the central display starts to blink and the buzzer is activated at the end of the cycle.
-  To enter the setting mode of the cooking parameters: temperature (cooking and product) time and steam level.

DIGITAL CONTROL PANEL

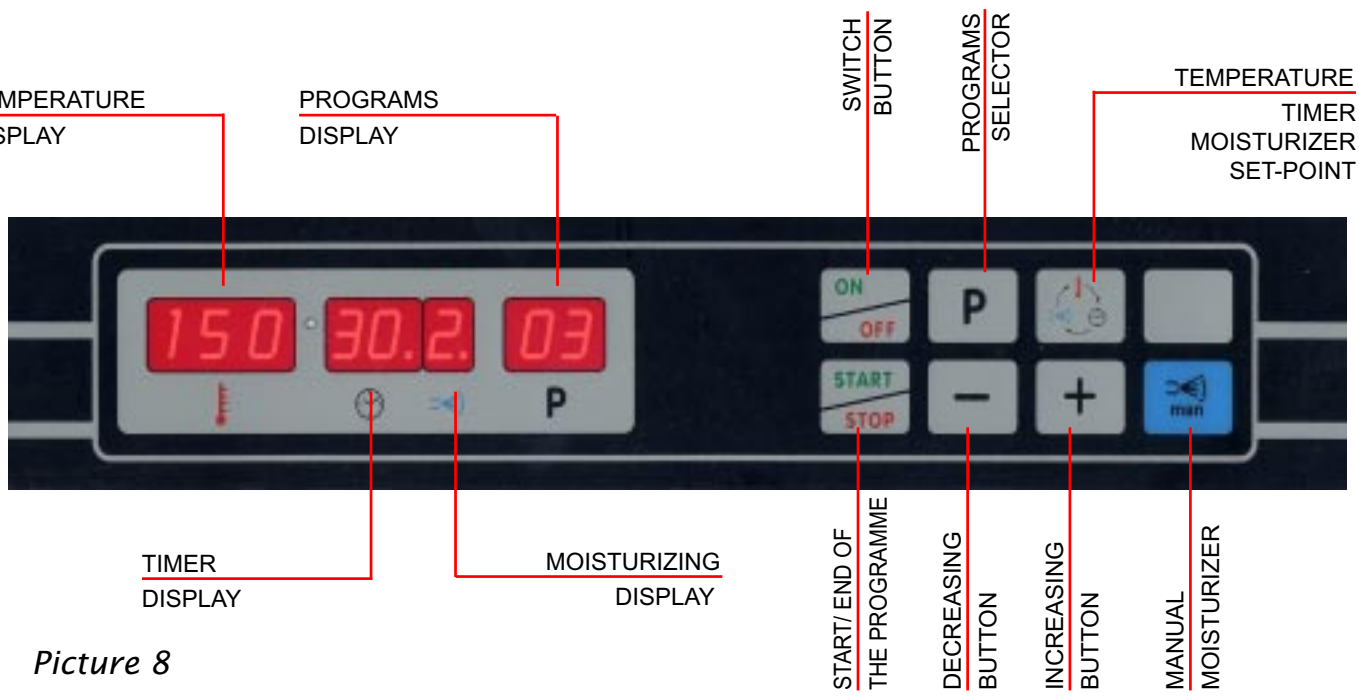
(Models: 25 EX UMI DIGITAL - 64 EX UMI2 DIGITAL - 61EX UMI2 DIGITAL - 104 EX UMI3 DIGITAL - 101 EX UMI3 DIGITAL)



Picture 7

DIGITAL CONTROL PANEL

(Models: 41 EX UMI DIGITAL - 43 SE DIGITAL - 44 EX UMI DIGITAL)



Picture 8

HOW TO USE THE DIGITAL CONTROL PANEL

Oven switched off (ON/OFF)

- When the oven is off all displays are switched off except for the decimal point of the display timer that signals the presence of electricity. All fields and the alarms are off.

Prima accensione

- Recipes and parameters are initialised the first time the oven is turned on. The displays show the following message:

"**dEF ProGr**" e "**dEF PAr**"

Oven switched on

- When the oven is switched on the displays show the following message for 2 seconds:

"**VEGOCP 2.0**"

During this time all parameters and programs are checked. Therefore, the oven goes on functioning in the same mode as before it was switched off. In case the product core sensor has been previously activated, by pressing the **AUX** button the value of the product core sensor will appear on the corresponding display with a LED blinking for 8 seconds.
The cooking cycle starts by pressing the **START/STOP** button once; the cooking cycle stops by pressing it once again.

Program number selection

(Outside the cooking cycle)

- By pressing the button **P** the number of the selected program is showed in the display. By means of the buttons **+** and **–** the selection can be modified and by pushing the button **P** again the selection is fixed. Normal functioning mode is restored by pressing once again the **P** button; the cooking cycle of the just selected program starts by pressing the **START/STOP** button.

Displaying of the selected program phases

- When selecting the program number, by pressing the button

the values of the different phases are displayed in sequence. The following values will be displayed one after the other: the oven set temperature, the phase duration, and the selected blinking phase number. By pressing once again the button

the modes and times of steam delivery of the same phase will be displayed, until the following phase is accessed. In case the product core sensor has been activated for the active phase, the corresponding LED is on; by pressing the **AUX** button the set-point value is displayed with a blinking LED, until the **AUX** button is pressed once again. By pressing the P button the program number selection mode is accessed again; the cooking cycle of the active program starts by pressing the **START/STOP** button.

SETTING

By pressing the **P** button for 3 seconds the password mask will be displayed to access the recipes setting ("**853**"). By pressing the **+** and **-** buttons the value of the active figure is set; by means of the button

the three figures can be scrolled. By pressing the button

after entering the last figure, the setting of recipes is accessed.

RECIPES SETTING

Program number selection

- The selected program (MA, 00, 01, 02, ... 20) blinks on the programs display and it can be changed by pressing the + and – buttons, whereas "**ProGr**" appears on the first two displays. After selecting the program to set, by pressing the **P** button it is possible to set the values of phase 1. By keeping the **P** button pressed for 3 seconds, the oven returns to normal functioning mode with the new selected programs.

PHASE 1

- While the values of phase 1 are being set, the following values are displayed in sequence: the set temperature of the oven, the phase duration, the steam level and finally "**F1**" which indicates that these values concern phase 1. To check in sequence all the set values of phase 1 it is necessary to press the button

by pressing the **P** bu  setting mode of phase 2 values is accessed.

Core sensor enabling / disabling

- A LED shows the situation of the corresponding sensor.

  If the sensor is active = LED on;
  Sensor not active = LED off.

It is possible to activate the core sensor outside the cooking cycle during the setting up of the set-point "oven" by pressing the AUX button only if the setting parameter "**Son Pro**" has the value "**SI**" (YES).

In case the parameter has the value "**no**", the **AUX** button is deactivated for all the recipes.

Setting the oven temperature

- The temperature display starts to blink and by pressing the buttons **+** and **–** the desired value between 0 °C and 260 °C can be chosen. In case the core sensor is active, by pressing the button

once again, the setting mode of the core sensor temperature is accessed, otherwise the setting of the phase duration mode is accessed.

Setting the core sensor temperature

- If the sensor is active its set-point can be set by pressing the button:

after setting the oven set temperature. The temperature display starts to blink together with the LED corresponding to the core sensor; at this point, by pressing the buttons **+** and **–** the desired value between 0 °C and 150 °C is set.

Phase duration setting

- On the central display the value of the phase duration blinks. It can be modified by pressing the **+** and **–** buttons (value range 0' ÷ 99', default value 0'). By pressing the button

the phase steam delivery setting is accessed.

Steam mode setting

- The message "**VAP**" appears on the temperature display; on the timer display the selected steam delivery mode blinks. It can be modified by pressing the **+** and **-** buttons. There are three steam modes: Intermittent (**Int**), Programmed (**Prg**), None (**Off**). By pressing the button

the setting of the steam delivery times in the selected mode is accessed, except for the **Off** mode, which directly accesses the setting mode of the temperature set-point for the active phase.

Setting of intermittent steam mode

- In this mode the steam is delivered intermittently

during the whole phase, with the selected On and Off times. The message "**V.On**" appears on the temperature display; the timer display shows the steam delivery time which can be modified by pressing the **+** and **–** buttons (range 0" ÷ 99", default 0"); the 0" value corresponds to the **Off** mode. By pressing the button

the message "**V.Off**" appears on the temperature display, the steam pause time blinks on the central display; it can be modified by pressing the **+** and **–** buttons (range 0" ÷ 99", default 0"); with the selected 0" Off and On different from zero, the steam delivery is continuous. By pressing the button

nce again, the setting of the oven set-point for the active phase is accessed.

Setting of programmed steam mode

- In this mode it is possible to select up to three steam emissions which are synchronized with the phase duration, by specifying the minute of activation (from the beginning of the phase) and the delivery duration in seconds for each of them. The message "**V.P1**" appears on the temperature display, the beginning minute of steam delivery blinks on the central display; it can be modified by pressing the **+** and **–** buttons (range 0' ÷ duration of the phase - 1', default 0'); the set 0' corresponds to the beginning of the phase.
  By pressing the button

the message "**V.t1**" appears on the temperature display; the steam delivery time blinks on the central display; it can be modified by pressing the **+** and **–** buttons (range 0" ÷ 60", default 0"); with the set up 0" the steam delivery is deactivated.
By pressing once again the button

the message "**V.P2**" appears on the left display, and the second steam emission is to be set in the same way: beginning minute and delivery time ("**Vt2**"). By pressing once again the button

the third steam emission ("**VP3**" and "**V.t3**") is set. By pressing the button

once again the setting of the temperature set-point for the active phase is accessed again. The programmed steam emissions can be linked together: i.e. by setting three subsequent minutes and durations of 60", there will be one single continuous emission lasting three minutes.

PHASE 2

- By pressing the **P** button the setting mode of phase 2 is accessed.
  The message "**F2**" appears on the program display, and then the setting procedure is the same as for phase 1. By pressing once again the **P** button the setting mode of the phase 3 values is accessed.

PHASE 3

- The message "**F3**" appears on the program display, and then the programming procedure is the same as for phase 1. By pressing once again the **P** button the setting mode of the phase 4 values is accessed.

PHASE 4

- The message "**F4**" appears on the program display, and then the programming procedure is the same as for phase 1. By pressing once again the **P** button the setting mode of the phase 5 values is accessed.

PHASE 5

- The message "**F5**" appears on the program display, and then the programming procedure is the same as for phase 1. By pressing the **P** button during the setting mode of the phase 5 values the selection of the program number to set is accessed again.

COOKING CYCLE

- The button **START/STOP** allows starting or stopping the cooking cycle. During the running of the cycle the decimal point on the timer display blinks 1" ON and 1" OFF. During the cooking cycle the display shows the temperature of the chamber sensor and, if the core sensor is activated, even the core sensor temperature is shown every minute for 8 seconds. The timer display shows the elapsed phase time by means of a blinking dot. The humidification display shows the steam delivery mode: **0** if Off, **I** if intermittent, **P** if programmed. The right display shows the active phase. In case the product core sensor is activated for at least one of the phases of the program in operation, by pressing the **AUX** button the value

of the product core sensor appears on the left display for 8 seconds by means of the corresponding blinking led. If the active phase is started *without the product core sensor*, the phase lasts for a fixed time and its duration count-down appears on the timer display.
If the active phase is started *with the product core sensor*, the cycle lasts for an unfixed period of time and the end of the phase starts when the product core sensor reaches the set value. The product core sensor led is on. In this case the increasing elapsed time appears on the central display. In case the core sensor failure alarm is activated, after stopping the alarm with the **START/STOP** button, the phase starts again as if it lasted for a fixed time, with a timer which assumes the cooking time value that has been set, minus the time that has already elapsed.
At the end of each phase, if the product core sensor temperature has reached the corresponding set value, the value at the core sensor blinks for 20 seconds on the left display together with the corresponding LED; instead, if there is no product core sensor, the phase duration value blinks for 20 seconds on the central display. At the end of the cycle there will be a blinking and the buzzer will be buzzing. To stop the signal before 20" have elapsed, press **STOP**.

Display SET active phase

- During the cooking cycle, by pressing the button

the set values of the active phase can be displayed. The following values are displayed one after the other: the oven set temperature, the phase duration, the steam mode and finally the number of the active phase. If the product core sensor is activated for the active phase, the corresponding led is on.
In this case, by pressing the button

once again the value of the corresponding set value appears with a blinking led on the temperature display; otherwise the steam setting mode is displayed, until the normal functioning mode is accessed again.

MANUAL FUNCTIONING

- By selecting the special program **MA** the manual functioning is accessed; it allows one single cooking phase being programmed in the same way as the phases of the real programs are, but without password. The displays show the cooking chamber temperature, the cooking time and the message "**MA**". By pressing the button

it is possible to set the following values one after the other: the oven temperature set-point, the temperature set-point of the product core sensor (if that is the case and if the core sensor has been activated by means of the **AUX** button), the cooking time, the modes and times of steam delivery. The manual cooking cycle is started and stopped by means of the **START/STOP** button. At the end of the cycle the signal blinking for 20 seconds (cooking time or product core sensor temperature) is accompanied by the sound of the buzzer. The temperature and steam set points can be modified when the cycle has already started by pressing the button

REGULATION

Oven temperature control

- The cooking temperature is controlled according to the programmed set-point and to the value read on the sensor in the cooking chamber.
  The temperature control is off if the value read on the sensor is higher than the corresponding set-point (value set-point cooking); lights up when the temperature goes below the value (set-point - hysteresis).
  The hysteresis has the value of the parameter "**ISt ErE**".

Fan control

- The fan runs in continuous mode with gear inversion every 3 minutes, with 15 seconds stop to allow the fans to stop.

Automatic steam control

- Steam can be activated only after at least 3 minutes' functioning time have elapsed or if the temperature in the cooking chamber is higher than the active set value minus 30 °C.

Manual steam control

- Steam can be activated only after at least 3 minutes' functioning time or if the temperature in the cell is higher than the active set value minus 30 °C. If the steam exit is already automatically active, the button **MAN** can be pressed but with no result. If pressed, water is sprayed and the steam level display shows the steam time that has elapsed (1,2,3,...9).

When the button is released or after 9 seconds of water spraying, water spraying will be stopped and the value of the steam level set for the active phase is displayed again. When water is being sprayed, also the point of the steam display is on.

ALARMS

The alarms' conditions are shown by means of blinking messages on the display and by means of a buzzer (except for the open door alarm).
As soon as the alarm cause is removed, the alarm is automatically cancelled and the oven starts to work normally again.
During the cooking time, the oven overtemperature and chamber sensor failure alarms cause the stop of the cooking cycle.

Open door alarm

- When the door is opened the fans stop, the resistors and the steam electro valve are disabled. The display shows the following message:

"**OPEndoor**"

not blinking and without buzzer.

The opening of the door micro-switch turns off the fans, the oven resistances and the steam electrovalves. After 2 minutes from the opening of the door the light is turned off automatically.

Chamber sensor failure alarm

- The display shows the following message:

"**Pr1 Err**"

blinking and the buzzer is enabled, the oven resistors are disabled.

Core sensor failure alarm

- The display shows the following message:

"**Pr2 Err**"

blinking and the buzzer is ringing, the oven resistors are disabled. By pressing the button **START/STOP** the alarm stops and the oven starts to function normally again.

Oven overtemperature alarm

- This alarm is activated when the core sensor temperature in the cooking cell goes over 310 °C (50 °C over the maximum set value that can be selected). The message **teM** is displayed alternatively with the temperature / **Err** blinking with buzzer; the oven resistances are deactivated.

Voltage drop alarm

- In case of drop of voltage, once the control has been fed again functioning goes on in the same mode as before the failure and the alarm is not signalled. During the cooking cycle the voltage drop alarm is signalled by means of the message:

"**tEn FAI**"

with buzzer for 20".
Then the cycle starts again normally, with the count of the remaining time.