ATOSA®

PrepPal® CookRite® Mixrite®



AEC SERIES COMBI OVEN
USER MANUAL

AEC-0511E / AEC-0711E / AEC-1011E
AEC-0621E / AEC-1021E

Toll Free: (855) 855-0399
info@atosausa.com
www.atosausa.com

Dear Customer,

We would like to thank you for choosing to purchase our equipment. We hope this is just the beginning of a fruitful and long-lasting partnership. This manual contains all the necessary information for the proper use and maintenance of the equipment. Therefore, we recommend that you read it carefully before using the appliance and hang on to it for future reference

.

Congratulations on the purchase of your new Combi Oven!

- Atosa USA

Table of Contents

Installation

Safety Instructions 8
- Safety Regulations for the Installer 8
- Safety Regulations for the User 9
- Safety Regulations for Cooking and Cleaning 10
- Warnings 11

Installation 12
- Check the Appliance and Accessories 12
- Handling and Correct Installation Position 13
- Correctly Positioning the Oven 14
- Electrical Connections 14
- Plumbing Connections 16
  - Water Inlet 16
  - Water Hardness 16
- Drain Hose Connections 17
- Smoke Exhaust 18

Technical Specifications and Certification 19
Specifications Table 19
Circuit Diagrams 20
AEC-0511E Circuit Diagrams 20
AEC-0711E/AEC-1011E Circuit Diagrams 22
AEC-0621E Circuit Diagrams 24
AEC-1021E Circuit Diagrams 26
Operation
Safety Instructions 28
Safety Regulations for the User 28
Safety Regulations for Cooking and Cleaning 29
Warning 31
Use Instructions 32
Tips for Cooking Operation 33
Turn on the Oven 34
Oven Operation Interface 35

Manual Cooking 36
Set Pre-heating 37
Manual Cooking Mode Selection 41
How to Set Up the Cooking Parameters 43
How to Set Up a Manual Cooking Recipe 50
Start Cooking 52
Cooking in Process 55
Ending of Cooking Process 57
Save As Recipe 58
Cookbook 62
Select a Recipe 62
Fast Cooling Down 63
Multi-Timer 67
Self-Clean 70
Setup 77
Activity History 78

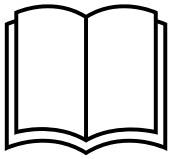
Diagnostic 79
Consumption 80
HACCP 81
Oven Setting 82
Service 83
Maintenance 84
Daily Maintenance and Cleaning 84
After-Sales Service and Technical Support 87
Manufacturer Information 87
Common Faults and Solutions 87
Error Code 89
Disposal 89



- The manufacturer reserves the right to make changes to improve the equipment or the accessories at any time and without notice.
- Partial reproduction is forbidden without the consent of the Manufacturer. The measurements provided are indicative and not binding.

I. Installation

1. Safety Instructions



- Failure to comply with these regulations may result in damage to property and injury or death.
- Failure to comply with these regulations renders the warranty null and void and relieves Atosa from any liability.
- Read this manual carefully before installation, use, or maintenance of the appliance. Keep this manual for future use.
- Contact Atosa if you have not understood any or all the contents of this manual.

1.1 Safety Regulations for the Installer

1. All installation and non-routine maintenance operations must be performed exclusively by qualified technicians that are authorized by the Manufacturer, in compliance with the regulations in force in the user country, and in compliance with the regulations on systems and work safety.
2. Check that systems are compliant with the installation country standards and the specifications indicated on the appliance rating plate before installing the appliance.
3. Interventions, alterations, or modifications not expressly authorized that do not comply with the instructions in this manual shall invalidate the warranty.
4. Installation or maintenance that fails to comply with the instructions in this manual may cause damage, injury, or fatal accidents.
5. It is forbidden for people not involved in the installation to pass through or stop near the working area when assembling the equipment.
6. The power cable must be replaced only by a qualified and authorized technician. The cable must be replaced only with an identical one: the rating plate always indicates the type of cable to use and its cross-section.
7. The rating plate provides important technical information. This information is essential in case of a request for maintenance or repair of the equipment, therefore, it should not be removed, damaged, or modified.
8. Given their potential danger, packaging materials must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.

1.2 Safety Regulations for the User

1. Read this guide carefully before using the appliance or performing routine maintenance. Keep it in a safe place for future reference. If any part of the manual is unclear, contact the manufacturer for assistance.
2. Deliver this booklet to the new user should the equipment be sold.
3. Following procedures other than those indicated in this guide to use, maintain, and clean the appliances is considered inappropriate and may cause damage, injury, or fatal accidents. It also invalidates the warranty and relieves the Manufacturer of all liability.
4. Cleaning and maintenance intended to be performed by the user must not be performed by unsupervised children.
5. Children must be supervised to ensure they do not play with the appliance.
6. This appliance must only be used by qualified personnel for cooking in professional kitchens: any other use does not comply with the intended use and therefore is dangerous.
7. If the appliance does not work or if you notice any structural or functional anomalies, disconnect it from the power supply and water mains and contact a Service Center authorized by the Manufacturer without attempting to carry out repairs yourself. For any repairs, ask for the use of original spare parts.
8. To ensure that the appliance is in perfect condition in terms of use and safety, maintenance and inspections should be performed at least yearly by an authorized support service center.
9. Do not obstruct the rear air inlets.
10. This appliance can be used by people with disabilities or lack of experience if they are supervised or have been instructed on how to use the appliance in a safe way and understand the hazards involved. Children must not play with the appliance.
11. Failure to operate or clean the appliance in accordance with this manual may result in damage, injury, or death. It will also void the warranty and release the Manufacturer from any liability.

1.3 Safety Regulations for Cooking and Cleaning

1. When cooking with grills and especially fatty foods (for example roast meat or poultry), place a container at the bottom of the cooking chamber to collect grease.
2. Before using the appliance, make sure that no non-compliant objects (instruction manual, plastic bags or other) or detergent residues are inside the oven cavity. Likewise, make sure that the smoke exhaust is free of obstructions and that no flammable materials are in its vicinity.
3. When commissioning the appliance, have it run empty for 30 - 40 minutes at 392°F (200°C) to eliminate processing residue. Wait for the cooking chamber to cool off and then start a **SHORT** wash. Before every use, carefully wash and dry accessories and trays.
4. Wear heat resistant clothing (PPE) appropriate to the use at hand (e.g. thermal gloves) to move containers, accessories, and other objects inside the cooking chamber.
5. While cooking and cooling, the inner and outer parts of the oven could be very hot (above 140°F/60°C). To avoid the risk of burning yourself, be careful not to touch parts marked with this symbol. 
6. Be extremely careful when removing trays from the cooking chamber, especially if they contain liquids.
7. Do not salt the food inside the cooking chamber.
8. Do not use highly flammable food or liquids while cooking (ex. alcohol).
9. Always keep the cooking chamber clean, performing daily cleaning after each cooking session: fats or food residue left inside the appliance could ignite.
10. If used, remove the core probe from the food before taking the trays out of the oven. Before extracting the trays, 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.
11. Do not open the oven door during cleaning to avoid risks of injuries caused by impeller movement, hot steam, and aggressive action of chemical detergents used.
12. Replace the detergent and rinse aid with the utmost attention, avoiding any contact with eyes and skin. In case of contact with eyes, rinse immediately with running water and seek medical advice.
13. 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.).
14. Use only the core probe supplied by the Manufacturer.

1.4 Warnings

⚠ Burning and Injury Warning!

1. During the cooking process or before the complete cooling down of oven and its parts, some parts of the oven can be of very high temperature (more than 140°F). Only touch the handle or the control panel, DO NOT touch anywhere else. When opening the oven door (when in need), be cautious and open it slowly, paying attention to the hot vapor and steam.
2. Wear appropriate protective gloves before moving the trays, accessories, or other parts.
3. Be careful when removing the trays from the oven.
4. During the cooking process or before the complete cooling down, DO NOT remove or touch the fan cover, fan, heating element, or accessories.
5. If the oven glass is broken or damaged, contact the assistance service center for replacement. Stop using the oven before the replacement to avoid safety accidents caused by broken glass.

⚠ Fire Hazard!

1. Before operating, ensure that the oven is empty of any unnecessary objects (e.g., the manual, plastic bags...) or detergent residue. Also, check that the exhaust tube is clear of obstructions and that there are NO flammable items nearby.
2. DO NOT put the oven near a heat source (e.g., grill, griddle...), flammable objects or fuels (e.g., gasoline, alcohol...).
3. DO NOT use flammable ingredients or liquid during cooking process (e.g., alcohol).
4. Always keep the oven clean. Failure to remove grease and food residue in a timely manner may result in a fire.

⚠ Electric Shock!

To avoid electric shock, DO NOT open the electric box. Only an authorized technician is permitted to access it. Failure to comply with these regulations may result in damage, injury, or death. It will also void the warranty and release the Manufacturer from any liability.

2. Installation

⚠ **Before installing the appliance**

- Carefully read the chapter "**SAFETY INSTRUCTIONS**" in the first pages of this manual.
- Carefully read this chapter, "**INSTALLATION**".
- All installation and non-routine maintenance operations must be performed exclusively by qualified technicians that are authorized by the Manufacturer, in compliance with the regulations in force in the user country, and with the regulations on systems and work safety.

2.1 Check the Appliance and Accessories

On receipt, check the integrity of the appliance, making sure it has not been damaged during transport and that all the components necessary for installation and use are present.

In case of damage or missing parts:

1. Make a note of the equipment data found on the rating plate.
2. Prepare photographic documentation of the damage.
3. Promptly inform the Carrier/Manufacturer.

A	Oven
B	Drainpipe kit
C	1.5m ø8mm white hose
D	"Risk of burns" sticker
E	Core probe
F	Installation, use and maintenance booklet
G	Test receipt
H	Clamp-on rivet mounted handles for unit loading/unloading

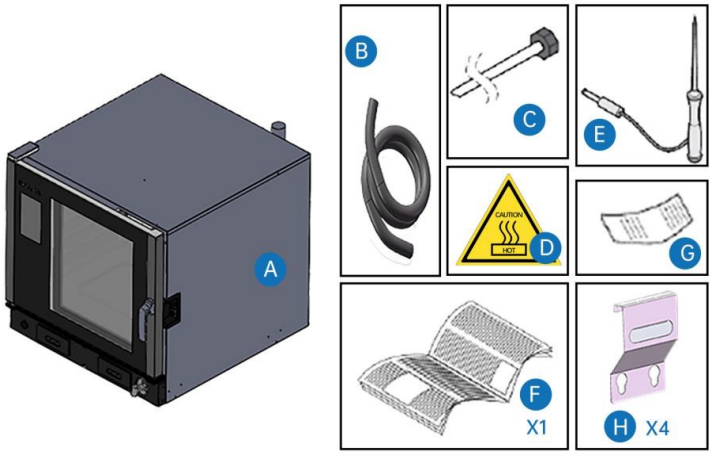


Fig 1

2.2 Handling and Correct Installation Position

Wearing protective clothing, use a forklift to carry the appliance to the room where it will be installed: for correct transportation, insert the forks in the right or left side and NEVER in the front or back.

The positioning area must:

1. Be well-ventilated and protected from the weather.
2. Have a smooth, perfectly level floor which can bear the weight of the appliance at full load.
3. Have a maximum humidity of 70%.
4. Have a temperature above 41°F.
5. Comply with current safety and system regulations.
6. Be designated for food preparation.

Technical Requirements:

1. Install the appliance under a hood with adequate power.
2. Have access to water and electrical connections.
3. Maintain a clearance space of at least 6 inches on each side of the appliance.
4. Leave at least 28 inches at the back from fryers or other hot equipment.

⚠ Do not place the equipment close to materials or containers made of flammable material (e.g. dividing walls, gas cylinders, ...) due to the risk of fire. It is advisable to coat any walls with non-flammable thermal material.

For safety reasons, do not position the highest tray higher than 63 inches. If the need arises, the “risk of burns” sticker must be applied at the stated height.

2.3 Correctly Positioning the Oven

- The oven can be positioned on a working table, supporting stand, counter, or cabinet.
- It must be perfectly level, stable, and must bear the weight of the appliance at full load. Its surface must be fireproof and, if possible, resistant to high temperatures.
- If the oven is placed on another appliance, ensure that the surface is perfectly level and strong enough to support the appliance at full load.

⚠ Do not set the oven directly on the ground.

⚠ The oven must be perfectly level. Align the back of the oven with the edge of the support surface to facilitate the installation of the drainpipe.

2.4 Electrical Connections

⚠ Before proceeding with the electrical connection:

- **The electrical cord and plug are not supplied with the combi oven.** Electrical requirements and wire specifications are provided on the equipment specification sheet for reference by a qualified, licensed electrician. All electrical connections and installations must be performed in accordance with all applicable national, state, and local electrical codes, regulations, and requirements.
- Carefully read the safety warnings in the pages of this manual.
- Always compare the system data with those printed on the serial plate.

⚠ The connection to the mains must comply with the regulations in force in the country where the equipment is installed and must be implemented by qualified personnel authorized by the Manufacturer. Failure to comply with these instructions may cause damage and injuries, renders the warranty null and void, and relieves the Manufacturer from any liability.

⚠ The oven must be connected directly to the power supply and must be fitted upstream with a switch that is easily accessed and installed onto the system in accordance with the regulations in force in the country where the equipment is installed. This switch must have a contact separation in all poles to guarantee complete disconnection under overvoltage category III. It is mandatory to have a proper earth connection and the ground wire must not be interrupted by the protective switch for whatever reason.

⚠ When several appliances are in the same environment, it is mandatory to set up an equipotential connection using the appropriate terminal. This terminal allows you to connect a ground cable according to the legal requirements in force. The efficiency of the equipotential system must be adequately verified in accordance with the standards in force.

⚠ When the appliance is running, the supply voltage value must not differ by +/-10% from the value displayed on the rating plate.

⚠ The operation of changing the power cord must be executed by authorized technicians. Identical power cord must be used, refer to "**5.1. TECHNICAL SPECIFICATION**" to check the power cord specifications (e.g: SJTOW 5*11AWGFT-1 VW-1). The grounding cord must be yellow and green.

2.5 Plumbing Connections

2.5.1 Water Inlet

⚠ Use only the supplied material for the connection. Do not use or reuse other tubes.

⚠ Before connecting the tube to the appliance, flush it with water to eliminate any impurities in the water lines.

The incoming water must have the following features:

- Maximum temperature of 90°F
- Maximum hardness of 120mg/L (CaCo3) to prevent build-up of limescale inside the cooking chamber.
- Be of drinking quality. A water test strip is located in the Water filter shipped with the unit.
- Pressure values between 200 kPa (2.0 bar) and 300 kPa (3.0 bar).

2.5.2 Water Hardness

The water hardness indicates the content of magnesium ions, calcium, and heavy metals present in the water. It is measured using a chemical reagent (kits are easily found on the market). The hardness is expressed in French degrees (°F) or German degrees (dH). 1°F = 10 mg of calcium carbonate (CaCO3) per liter of water.

Water is classified as:	
Very soft	≤70mg/L(CaCo3)
Soft	70mg/L(CaCo3) ~ 140mg/L(CaCo3)
Medium hardness	140mg/L(CaCo3) ~ 220mg/L(CaCo3) Drain pan
Moderately hard	220mg/L(CaCo3) ~ 320mg/L(CaCo3)
Hard	320mg/L(CaCo3) ~ 540mg/L(CaCo3)
Very hard	≥540mg/L(CaCo3)

2.6 Drain Hose Connections

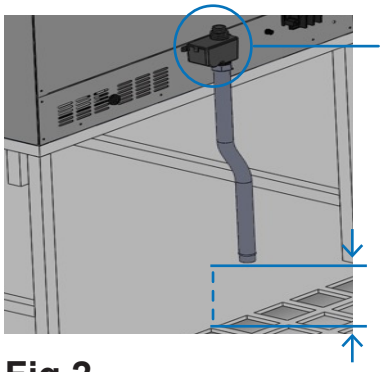


Fig 2

The drainpipe must be able to withstand high temperatures (beyond 90°C/194°F).

In the series, the drainpipe is supplied as standard accessory, but if you have extra needs, contact the manufacturer to purchase it.

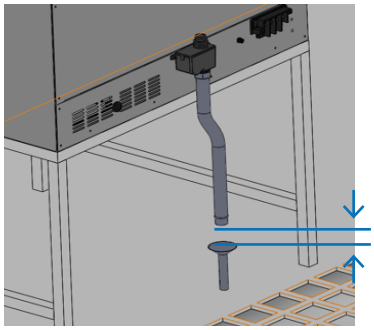


Fig 3

The drainpipe must have the following features:

- Be 60 inches long max.
- Be free of kinks.
- Have an “**air gap**” of at least 1 inch.

NOTE: The floor drain should be offset from the location of the unit to prevent steam from entering the oven’s components.

AIR GAP

"Air gap" is the clearance between the drainpipe and the evacuation area (grate or another receiving tube). Compliance with this regulation guarantees that potentially harmful bacteria CANNOT rise through the drainpipe and contaminate the food.

⚠ If you often cook large quantities of fatty foods (e.g. poultry), add a fat separator or drain device. In both cases, maintain the indicated “air gap”.

2.7 Smoke Exhaust

Cooking produces hot fumes and odors that are evacuated through the cooking chamber exhaust pipe at the rear of the appliance. Position the appliance underneath an exhaust hood of adequate capacity or send the fumes outside through a high temperature resistant pipe (>194°F).

⚠ **This exhaust pipe shall not obstruct the flue gas outlet and shall not damage the appliance.**

⚠ **Outgoing fumes are very hot: risk of burns.**

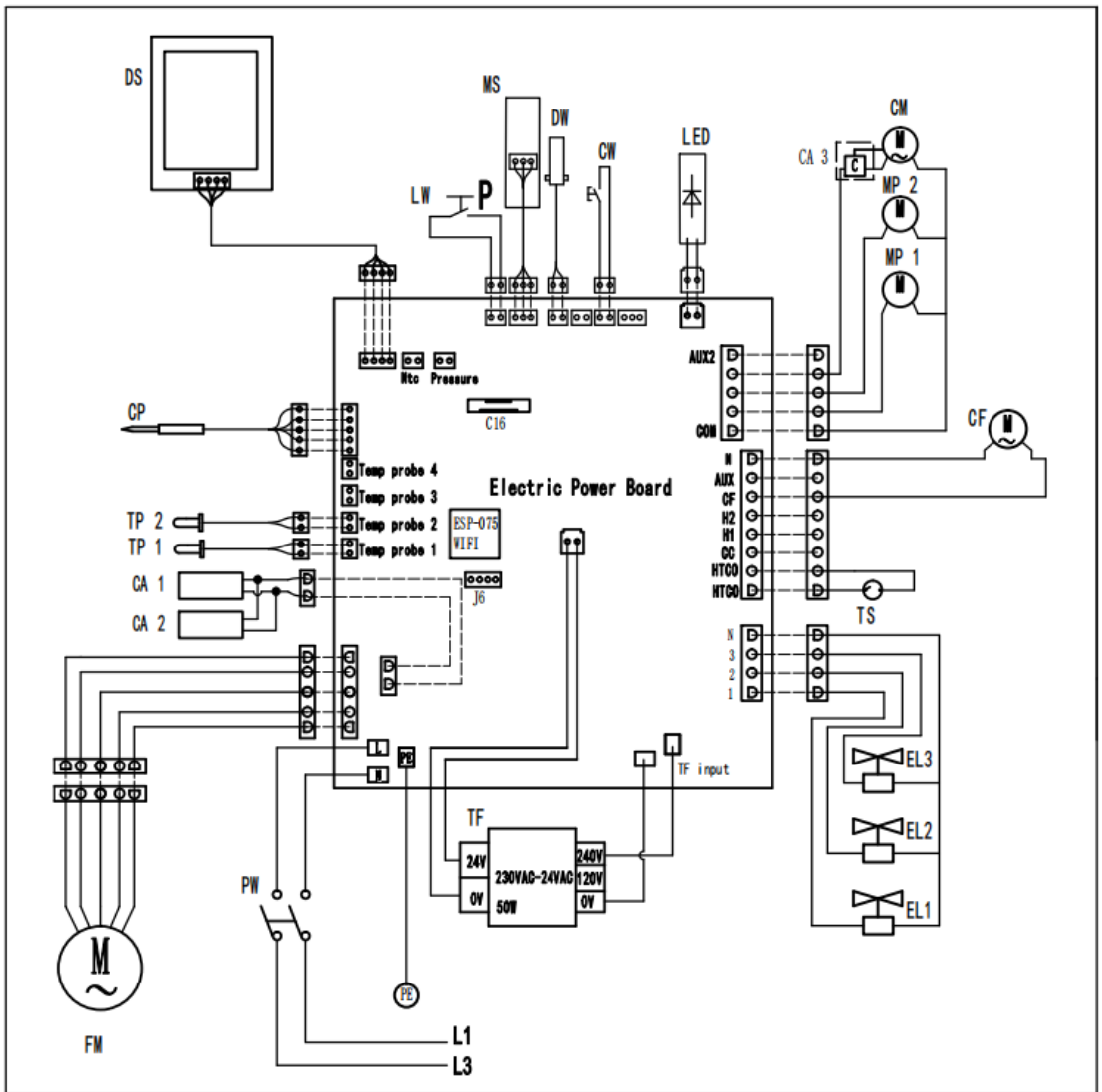
3. Technical Specifications and Certifications

3.1 Specifications Table

SPECIFICATIONS					
MODELS	**AEC-0511E**	**AEC-0711E**	**AEC-1011E**	**AEC-0621E**	**AEC-1021E**
Capacity	5 x (18” x 13”) Pan or 5 x (12” x 20”) Pan	7 x (18” x 13”) Pan or 7 x (12” x 20”) Pan	10 x (18” x 13”) Pan or 10 x (12” x 20”) Pan	6 x (18” x 26”) Pan or 12 x (12” x 20”) Pan	10 x (18” x 26”) Pan or 20 x (12” x 20”) Pan
Rack Slots	5	7	10	6	10
Volts	208/240	208/240	208/240	208/240	208/240
Phase	3	3	3	3	3
Amp Draw (Min/Max)	21/24	33/38	39/46	39/46	62/70
Breaker (A)	30/30	40/50	50/60	50/60	80/90
KW	7.4 - 9.9	11.6-15.2	14.5-19	14.5-19	22.5-28.8
Power Cord Specification	SJTOW 4 X 10 AWG FT-1 VW-1	SJTOW 4 X 8 AWG FT-1 VW-1	SJTOW 4 X 6 AWG FT-1 VW-1	SJTOW 4 X 6 AWG FT-1 VW-1	SJTOW 4 X 4 AWG FT-1 VW-1
Dimension (WxDxH)	31” x 34 1/2” x 28”	31” x 34 1/2” x 35”	31” x 34 1/2” x 41 1/2”	36” x 42 1/2” x 36 1/2”	36” x 42 1/2” x 48 1/2”
Weight (lb)	209	267	300	354	436
Weight Capacity	Total = 198 lb 39 lb Per Shelf	Total = 273 lb 39 lb per Shelf	Total = 390 lb 39 lb per Shelf	Total = 390 lb 65 lb Per Shelf	Total = 650 lb 65 lb Per Shelf
Water Inlet Size	5/16” OD Push-to-Connect	5/16” OD Push-to-Connect	5/16” OD Push-to-Connect	5/16” OD Push-to-Connect	5/16” OD Push-to-Connect
Water Pressure (PSI)	30-90	30-90	30-90	30-90	30-90
Drain Size (ID/OD)	1” ID / 1-1/2” OD	1” ID / 1-1/2” OD	1” ID / 1-1/2” OD	1” ID / 1-1/2” OD	1” ID / 1-1/2” OD
Energy Star Rating					

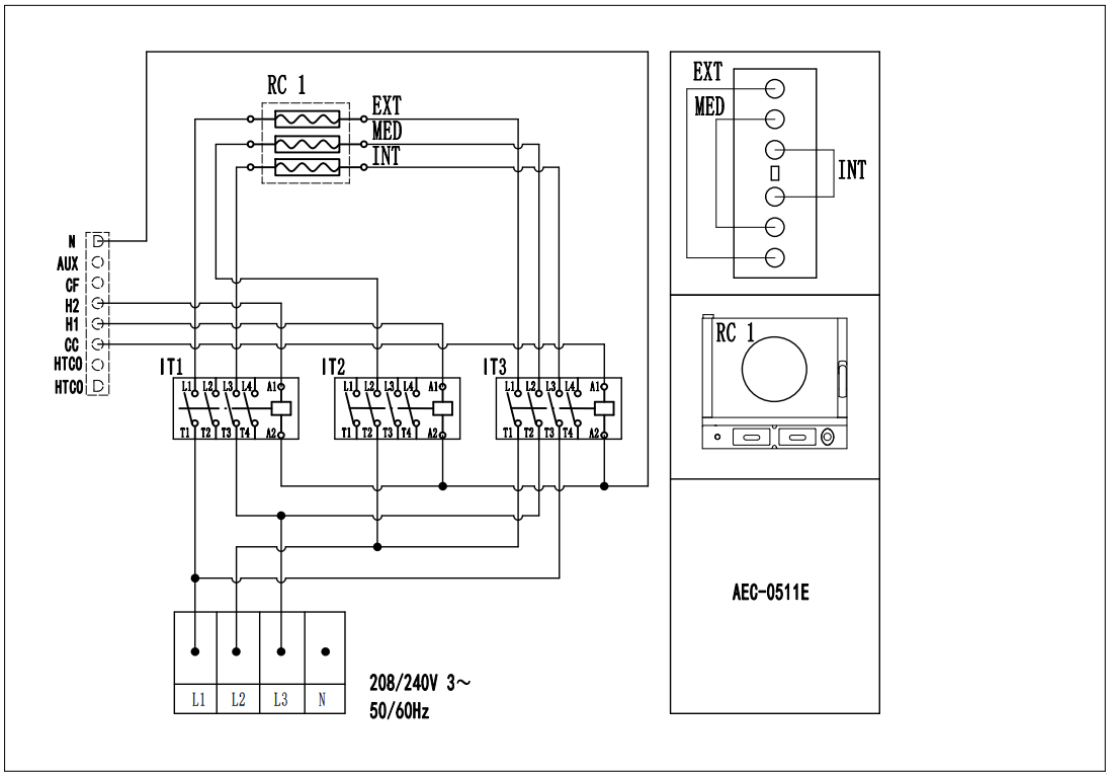
3.2 Circuit Diagrams

3.2.1 AEC-0511E Circuit Diagrams

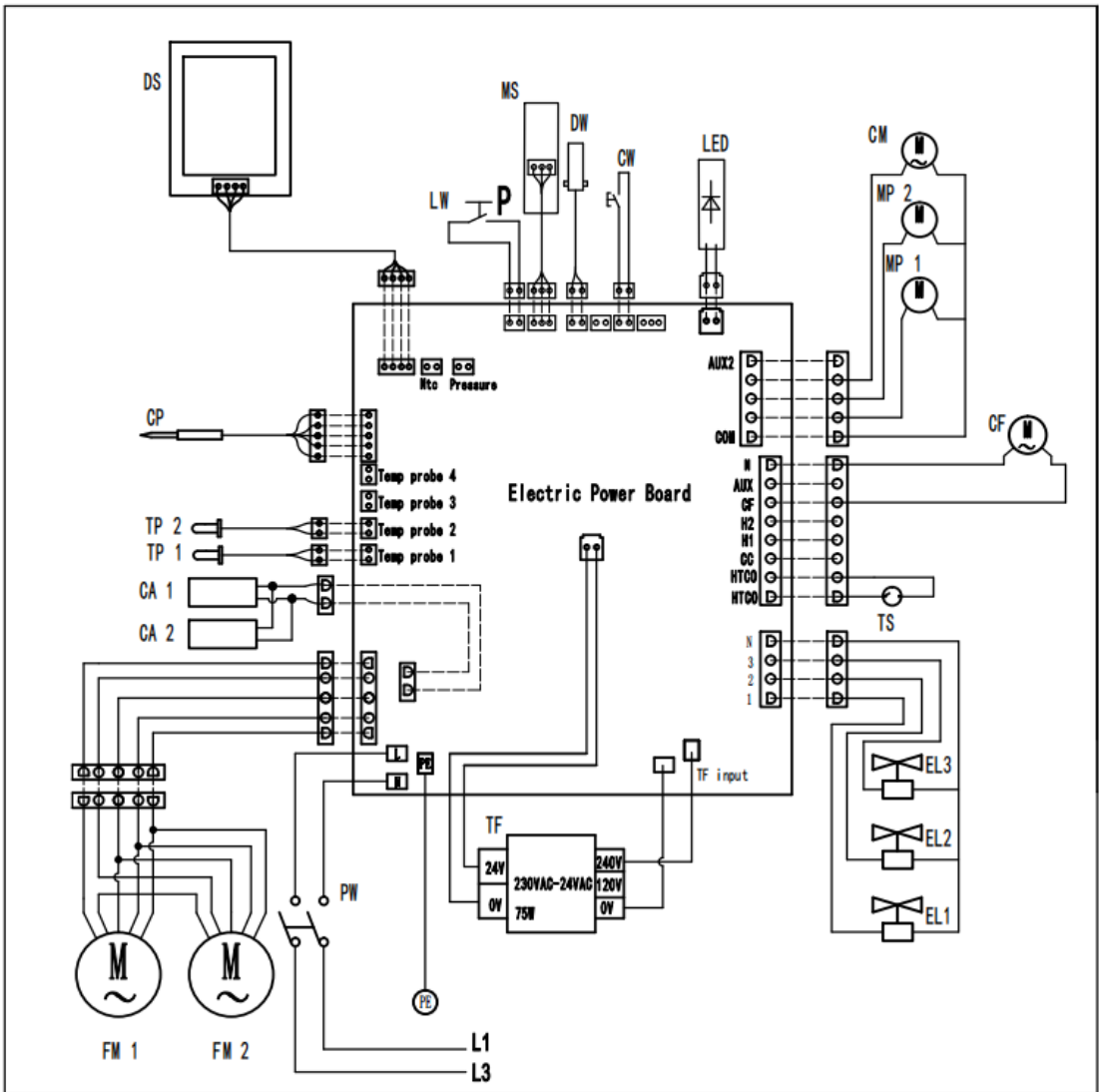


FM — Fan motor 1	CP — Core probe	CW — Chemery Switch	TS — THERMAL CUT-OUT
PW — Power Switch	DS — Display screen	LED — LED light	EL — Humidity Solenoid Valve
TF — Trans former	MS — Motor Speed gauge board	CM — Chemery motor	IT — Contactor
CA — Capacitor	LW — Low pressure Switch	MP — Megnet Pump	RC — Circular Heating Element
TP — Temp probe	DW — Door Switch	CF — The cooling fan	

3.2.1 AEC-0511E Circuit Diagrams (Cont'd)

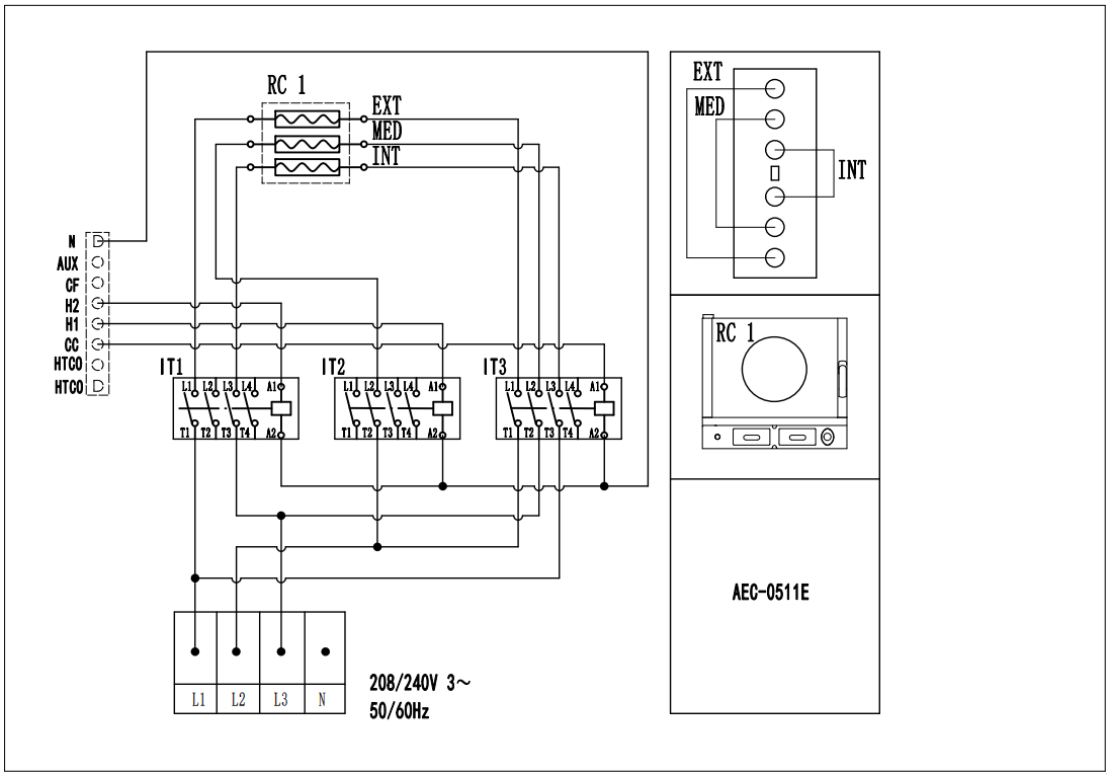


3.2.2 AEC-0711E/AEC-1011E Circuit Diagrams

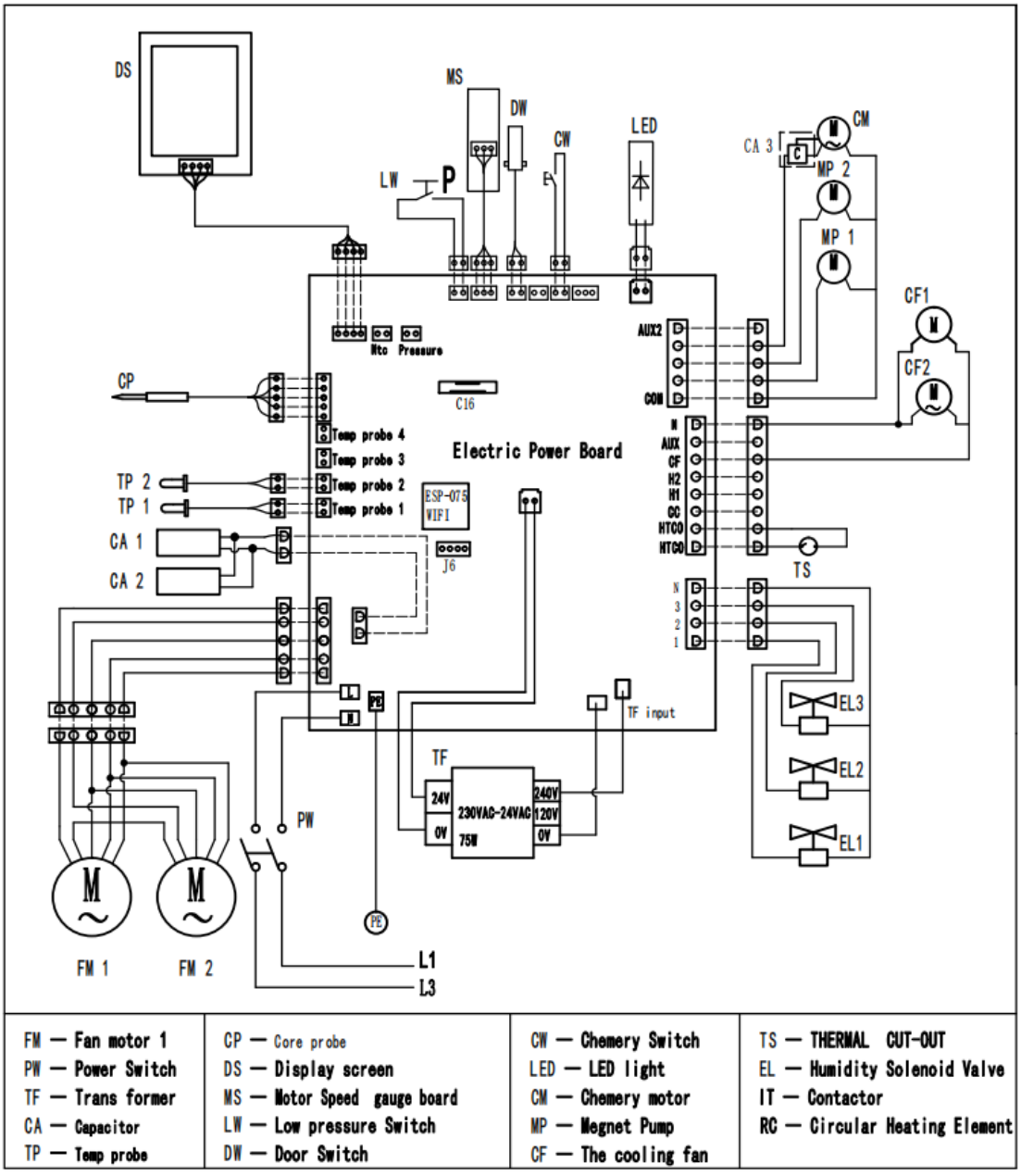


FM — Fan motor 1	CP — Core probe	CW — Chemery Switch	TS — THERMAL CUT-OUT
PW — Power Switch	DS — Display screen	LED — LED light	EL — Humidity Solenoid Valve
TF — Trans former	MS — Motor Speed gauge board	CM — Chemery motor	IT — Contactor
CA — Capacitor	LW — Low pressure Switch	MP — Megnet Pump	RC — Circular Heating Element
TP — Temp probe	DW — Door Switch	CF — The cooling fan	

3.2.2 AEC-0711E/AEC-1011E Circuit Diagrams (Cont'd)

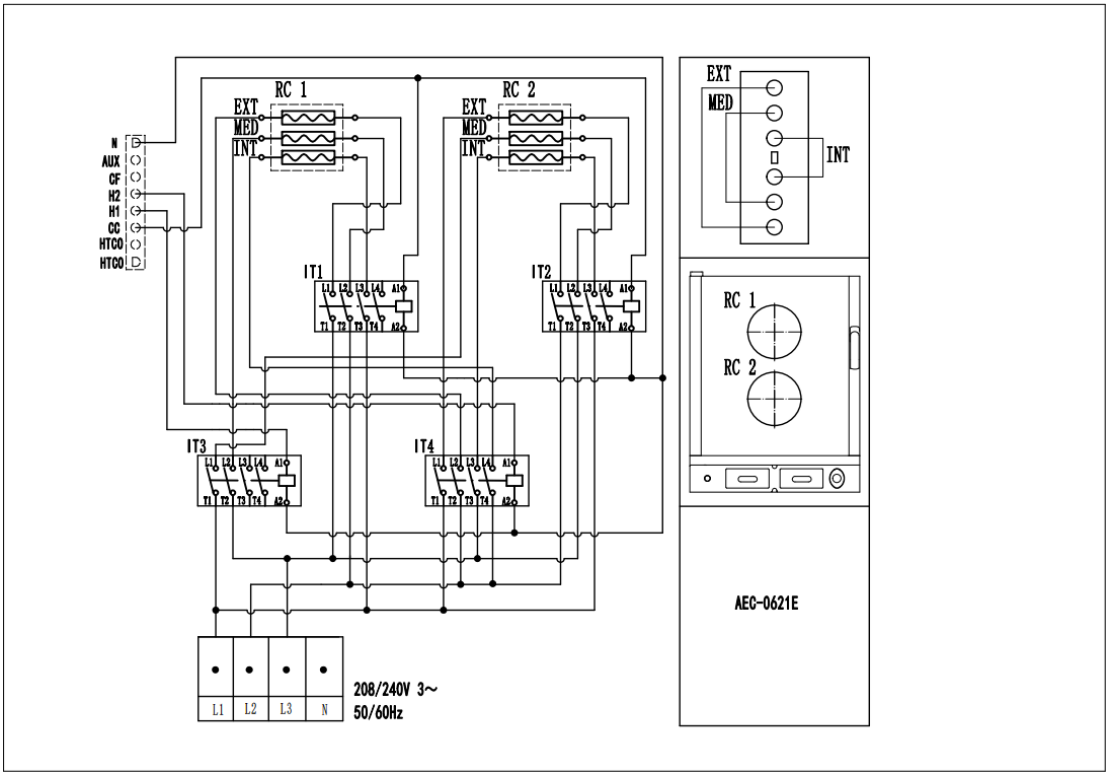


3.2.3 AEC-0621E Circuit Diagrams

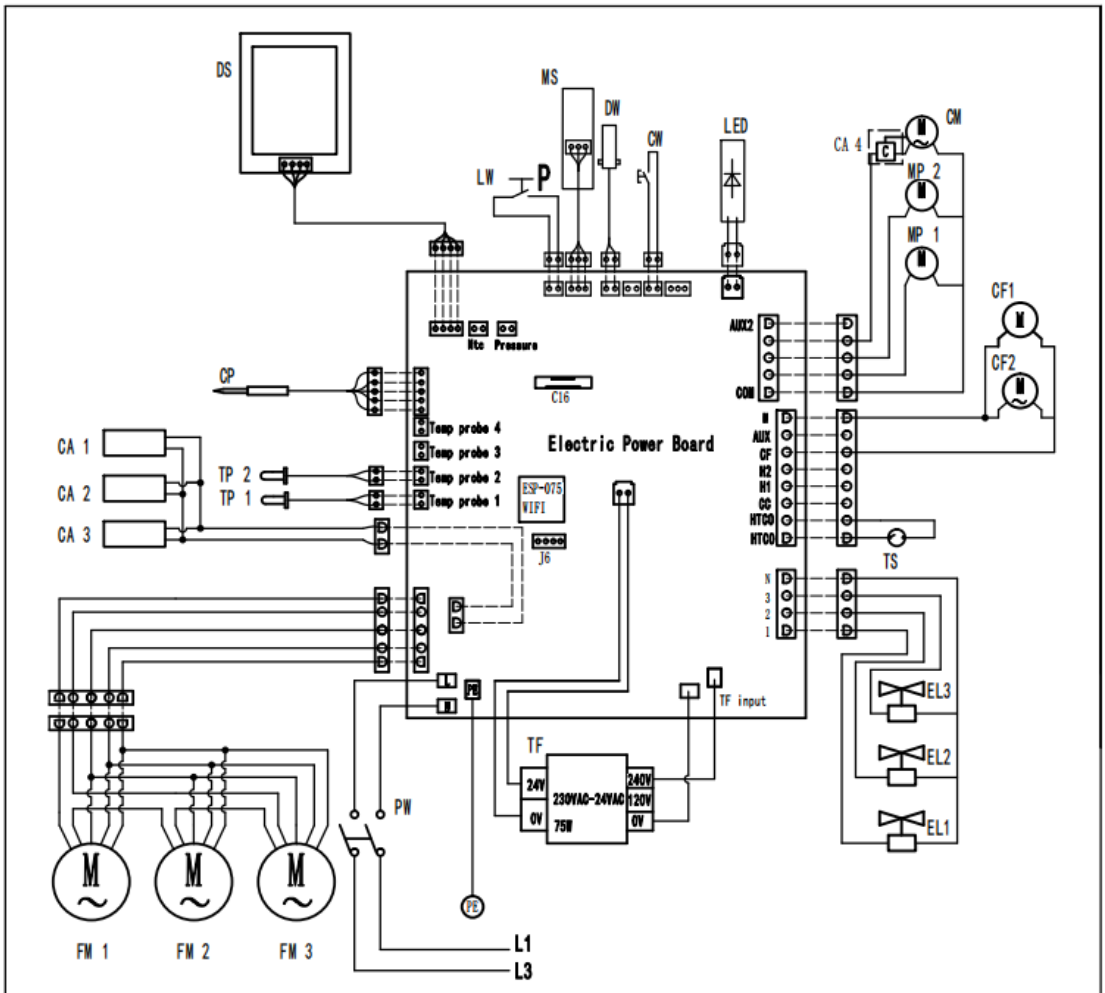


FM — Fan motor 1	CP — Core probe	CW — Chemery Switch	TS — THERMAL CUT-OUT
PW — Power Switch	DS — Display screen	LED — LED light	EL — Humidity Solenoid Valve
TF — Trans former	MS — Motor Speed gauge board	CM — Chemery motor	IT — Contactor
CA — Capacitor	LW — Low pressure Switch	MP — Megnet Pump	RC — Circular Heating Element
TP — Temp probe	DW — Door Switch	CF — The cooling fan	

3.2.3 AEC-0621E Circuit Diagrams (Cont'd)

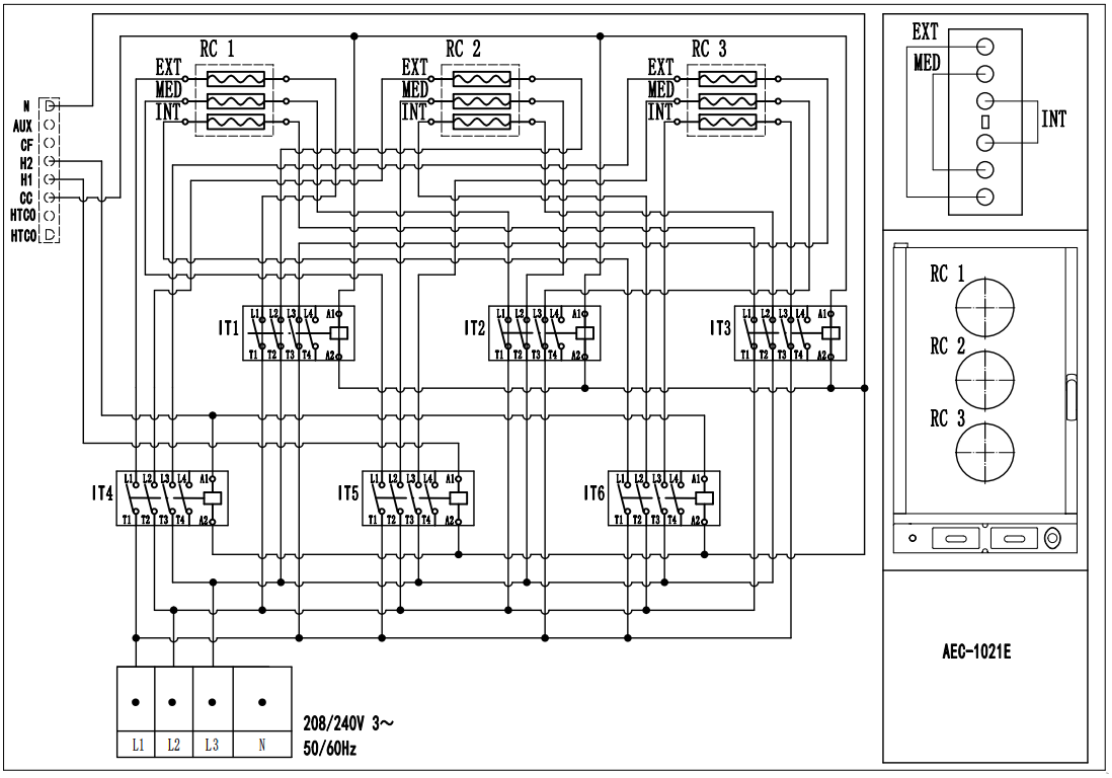


3.2.4 AEC-1021E Circuit Diagrams



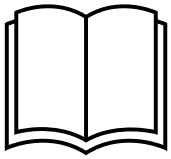
FM — Fan motor 1	CP — Core probe	CW — Chemery Switch	TS — THERMAL CUT-OUT
PW — Power Switch	DS — Display screen	LED — LED light	EL — Humidity Solenoid Valve
TF — Trans former	MS — Motor Speed gauge board	CM — Chemery motor	IT — Contactor
CA — Capacitor	LW — Low pressure Switch	MP — Magnet Pump	RC — Circular Heating Element
TP — Temp probe	DW — Door Switch	CF — The cooling fan	

3.2.4 AEC-1021E Circuit Diagrams (Cont'd)



II. Operation

1. Safety Instructions



- Failure to comply with these regulations may result in damage and injury or death, renders the warranty null and void, and relieves the Manufacturer from any liability.
- Read this manual carefully before installing, using, or maintaining the appliance, and store this manual with care for future consultation by users.
- Contact Atosa if you have not understood all the contents of this manual.

1.1 Safety Regulations for the User

1. Read this guide carefully before using the appliance and performing routine maintenance. Store it with care for any future consultation by users. Contact the Manufacturer if any parts cannot be understood.
2. Deliver this booklet to the new user should the equipment be sold.
3. Following procedures other than those indicated in this guide to use, maintain, and clean the appliances is considered inappropriate and may cause damage, injury, or fatal accidents. It also invalidates the warranty and relieves the Manufacturer of all liability.
4. Cleaning and maintenance intended to be performed by the user must not be performed by unsupervised children.
5. Children must be supervised to ensure they do not play with the appliance.
6. This appliance must only be used by qualified personnel for cooking in professional kitchens. Any other use does not comply with the intended purpose and therefore is dangerous.
7. If the appliance does not work or if you notice any structural or functional anomalies, disconnect it from the power supply and water mains and contact a Service Center authorized by the Manufacturer without attempting to carry out repairs yourself. For any repairs, ask for the use of original spare parts.
8. To ensure that the appliance is in perfect condition in terms of use and safety, maintenance and inspections should be performed at least yearly by an authorized support service center.

9. Do not obstruct the rear air inlets.
10. This appliance can be used by people with disabilities or lack of experience, if they are supervised or have been instructed on how to use the appliance in a safe way and understand the hazards involved. Children must not play with the appliance.
11. Failure to operate or clean the appliance complying with the present manual may result in damage and injury or death, renders the warranty null and void, and relieves the Manufacturer from any liability.

1.2 Safety Regulations for Cooking and Cleaning

1. When cooking with grills and especially fatty foods (for example, roast meat or poultry), place a container at the bottom of the cooking chamber to collect grease.
2. Before using the appliance make sure that no non-compliant objects (instruction manual, plastic bags, or other) or detergent residues are inside the oven cavity. Likewise, make sure that the smoke exhaust is free of obstructions and that no flammable materials are in its vicinity.
3. When commissioning the appliance, have it run empty for 30 - 40 minutes at 392°F (200°C) to eliminate processing residue. Wait for the cooking chamber to cool off and then start a SHORT wash. Before every use, carefully wash and dry accessories and trays.
4. Wear heat resistant clothing (PPE) appropriate to the use at hand (e.g. thermal gloves) to move containers, accessories, and other objects inside the cooking chamber.
5. While cooking and cooling, the inner and outer parts of the oven could be very hot (above 140°F/60°C). To avoid the risk of burning yourself, be careful not to touch parts marked with this symbol. 
6. Be extremely careful when removing trays from the cooking chamber, especially if they contain liquids.
7. Do not salt the food inside the cooking chamber.
8. Do not use highly flammable food or liquids while cooking (ie. alcohol...).
9. Always keep the cooking chamber clean and perform daily cleaning after each cooking session: fats or food residue left inside the appliance could ignite.
10. If used, remove the core probe from the food before taking the trays out of the oven. Before extracting the trays, 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.

1.2 1.2 Safety Regulations for Cooking and Cleaning (Cont'd)

11. Do not open the oven door during cleaning to avoid risks of injuries caused by impeller movement, hot steam, and aggressive action of chemical detergents used.
12. Replace the detergent and rinse aid with the utmost attention, avoiding any contact with eyes and skin. In case of contact with eyes, rinse immediately with running water and seek medical advice.
13. Do not place sources of heat (i.e. grills, fryers,...), highly flammable substances, or fuels in the vicinity of the appliance (i.e. gasoline, petrol, bottles of alcohol,...).
14. Use only the core probe supplied by the Manufacturer.

1.3 Warning

⚠ **Burning and injury warning!**

1. During the cooking process or before the oven and its parts have completely cooled down, some areas may reach very high temperatures (over 140°F). Only touch the handle or control panel — DO NOT touch any other parts. When opening the oven door, do so slowly and cautiously, as hot vapor and steam may escape.
2. Wear appropriate protective gloves before moving the trays, accessories, or other parts.
3. Be careful when removing the trays from the oven.
4. During the cooking process or before complete cooling, DO NOT remove or touch the fan cover, fan, heating element, or accessories.
5. If the oven glass is broken or damaged, contact the assistance service center for replacement. Stop using the oven.

⚠ **Fire hazard!**

1. Before operating, ensure that the oven is clear of any unnecessary objects (e.g., manual, plastic bags...) or detergent residue. Also, make sure the exhaust tube is unobstructed and that there are no flammable items nearby.
2. DO NOT put the oven near heat source (eg., grill, griddle...), inflammable objects or fuels (eg., gasoline, alcohol...).
3. DO NOT use flammable ingredients or liquids (such as alcohol) during the cooking process.
4. Always keep the oven clean, if grease and food residue are not cleaned out in a timely manner, a fire may be caused.

⚠ **Electric shock!**

To avoid electric shock, DO NOT open the electric box, only an authorized technician is allowed to operate it. Failure to comply with these regulations may result in damage and injury or death, renders the warranty null and void, and relieves the Manufacturer from any liability.

2. Use Instructions

⚠ **Before using the appliance:**

- Carefully read the chapter "**SAFETY INSTRUCTIONS**" in the first pages of this manual.
- Carefully read the chapter "**USE INSTRUCTIONS**".
- Ensure that all the installation and maintenance operations are operated by authorized technicians and compliant to local laws and regulations.
- Pre-clean the cooking chamber and the accessories.

- When using the appliance for the first time, ensure that the oven chamber and all accessories are completely clean. Run the oven empty at 392°F for 30 – 40 minutes to remove any processing residue.
- Use the appliance at an environment temperature above 41˚F.
- In the event of a breakdown or shutdown, the oven will resume the previous process when it restarts.
- For safety consideration, the highest tray must NEVER exceed 63 inches of height from the ground.

How to use the manual:

In the handbook, we use some numbered text and figures to explain the operations. "  " shows you have to press the icon indicated, while the number indicates the text to be noted.

This icon means the subject is explained somewhere else in the handbook.

This icon highlights some advice or important information.

2.1 Tips for Cooking Operation

1. While cooking, open the door as little as possible.
2. For optimal performance, the Manufacturer recommends using professional cooking trays. Arrange the food evenly on the tray without overlapping and avoid overloading it.
3. DO NOT salt the food in the oven, if it is necessary to salt the food in the oven, rinse or clean the oven as soon as possible.
4. When cooking with grills and especially fatty foods (for example roast meat or poultry), place a tray at the bottom of the cooking chamber to collect the fat.
5. During cooking and until the oven has cooled down, avoid touching the inner and outer surfaces, as they may be very hot (over 140°F).
6. Do not use highly flammable food or liquids while cooking (alcohol or wine).
7. Before cooking, it is recommended to pre-heat the oven to the desired temperature, ensuring it reaches at least the cooking temperature (except for recipes that require a 'cold start'). When the set pre-heating temperature is reached, the oven will beep and display a notification indicating that the food should be placed inside. Cooking will begin automatically once the door is closed, following the set parameters.
8. Space the trays evenly across the entire height of the oven to ensure proper air circulation. DO NOT exceed the maximum tray quantity indicated.

⚠ Be careful not to hit the door, pilaster, or other parts of the oven when placing trays in or removing them.

⚠ Pay attention not to overload the oven.

Refer to “5.1. TECHNICAL SPECIFICATION” to check the max. loading capacity of oven.

2.2 Turn on the Oven

After correct installation and electrical connections by authorized technicians, press the switch to the right located directly behind the door handle to position ‘I’ to turn the oven on. The oven will then be in operation mode.

2.3 Oven Operation Interface

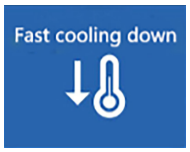
After turning the oven on, you will see the 6 function icons: Manual cooking, Cookbook, Fast cooling down, Multi-Timer, Self-Clean, Setup.



Manual cooking
Using this function, the user will set parameters for every cooking phase (temperature and cooking time).



Cookbook
Using this function, the user can easily and efficiently cook by selecting a preset cooking program.



Fast cooling down
When the user wants to cool the oven, this function can be used to quickly bring the oven down to the desired temperature.



Multi -Timer
This function is equipped with multiple timers to be used when cooking different dishes with identical cooking conditions, but different cook times.



Self-Clean
Six preset cleaning programs are available, giving the user the option to clean according to their needs.



Setup
With this function, the user can check consumptions, HACCP data, or set system language, date, and time along with other information.



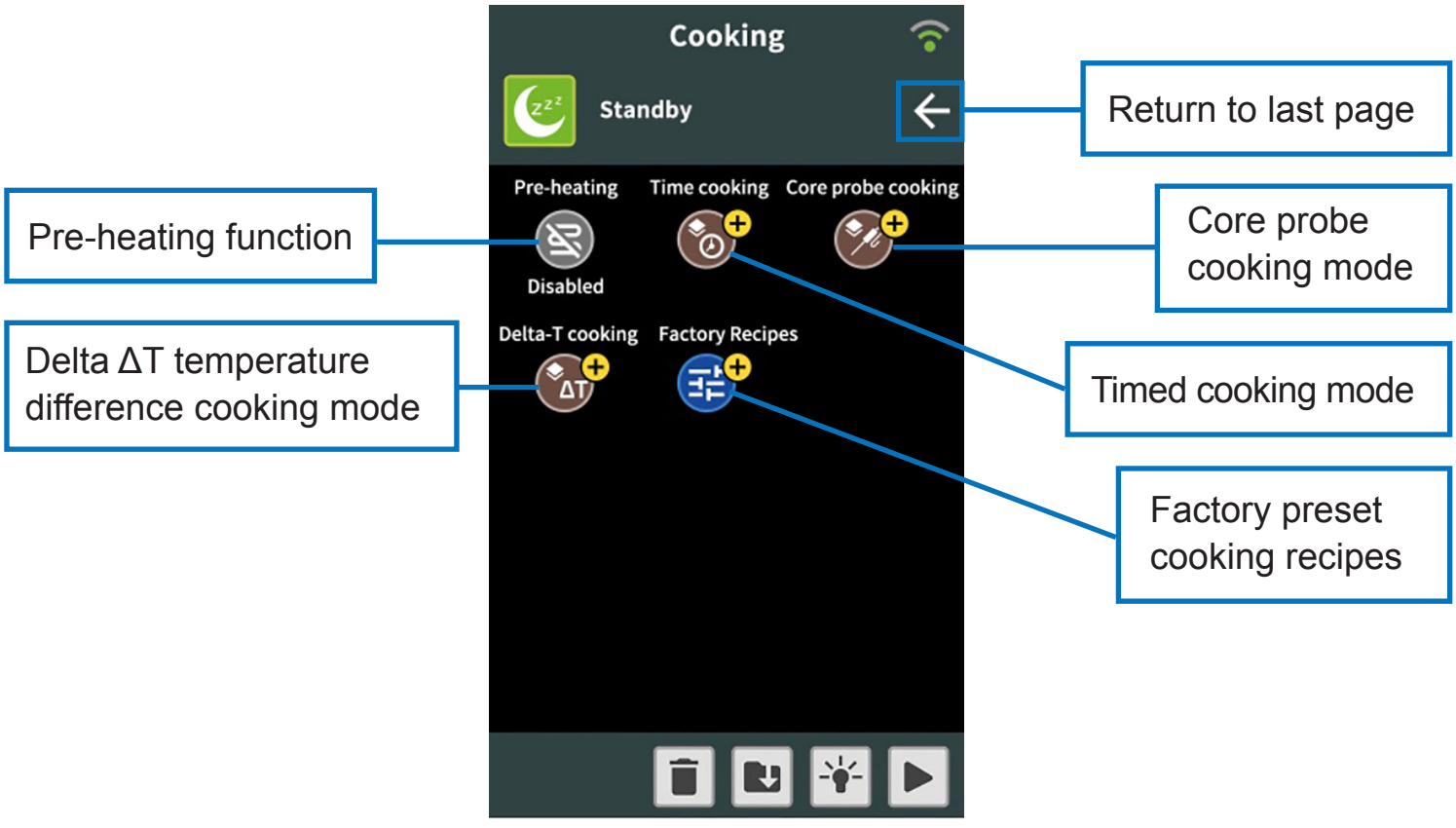
Fig 5

2.4 Manual Cooking



- Press the Manual cooking icon on the homepage to enter the manual cooking setting interface.
- Before starting Manual cooking, a cooking mode must be selected. The pre-heating function can be used as needed. The chosen cooking program can be easily saved for future use.

Fig 6



2.4.1 Set Pre-heating

Before cooking, it is recommended to pre-heat the oven to the desired temperature, ensuring it reaches at least the cooking temperature (except for cooking that must start ‘cold’).

Pre-heating must be done with the oven EMPTY. Once the set pre-heating temperature is reached, the oven will beep, and a notification will pop up indicating that the food should be placed inside. After placing the food and closing the door, the cooking program will automatically start according to the preset parameters.



Fig 7

1. **Press the Manual cooking icon to enter the Manual cooking mode selection interface**

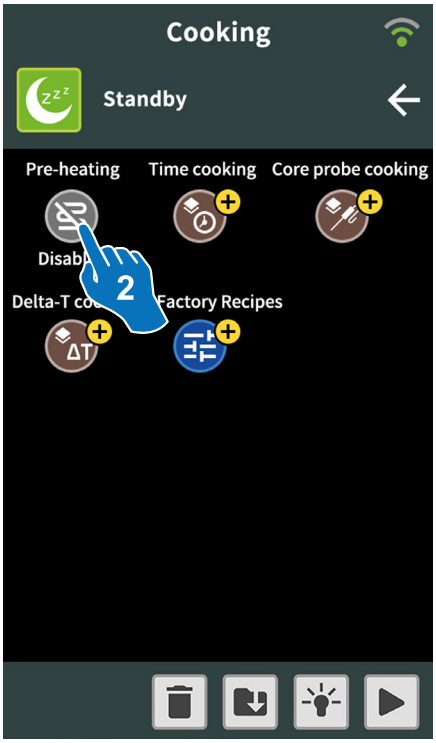


Fig 8

2. **Press the Pre-heating function icon to enter the Pre-heating function selection interface**

2.4.1 Set Pre-Heating (Cont'd)

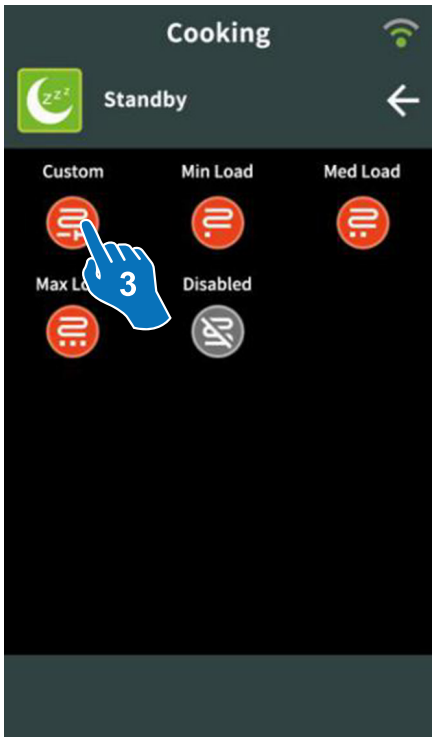


Fig 9

3. **Select the proper pre-heating mode based on your needs.**

Custom means the user can customize the pre-heating temperature (setting range is 86°F – 500°F).

Min Load means the pre-heating temperature is the same as "cooking temperature".

Med Load means the pre-heating temperature is cooking temperature + 68°F.

Max Load means the pre-heating temperature is cooking temperature + 104°F.

Disabled means not using pre-heating function.

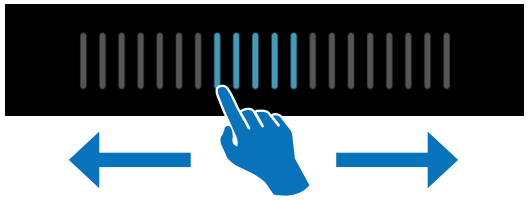
When selecting one of the following four pre-heating modes: Min Load, Med Load, Max Load, or Disabled, the system will automatically return to the previous page, and the pre-heating icon will change to display the selected mode.

When selecting Custom mode, we will enter the pre-heating temperature setting interface:

4. **How to customize the pre-heating temperature**

Three ways to set the temperature:

1. **Drag the bar**
   Drag the blue bars to the desired value (dragging to the right increases the value, while dragging to the left decreases it).



2.4.1 Set Pre-Heating (Cont'd)

2. Press the icon

Press + or – to adjust the value (one press of + or – means increase or decrease 1 degree).

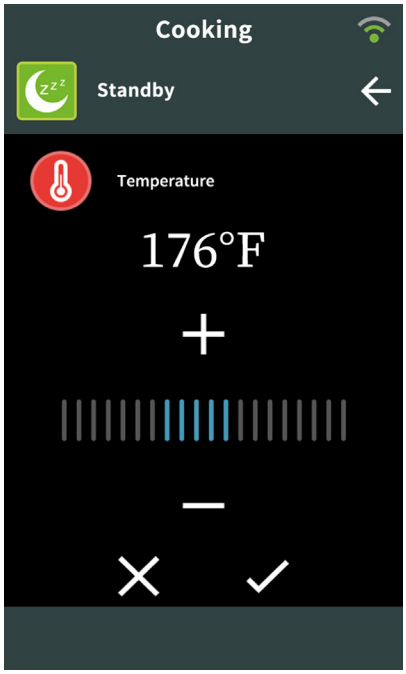


Fig 10

3. Enter the value directly

Press on the temperature 176°F and a window will pop up. Delete the current temperature, then enter the new temperature and press OK to confirm the temperature.

To delete the Temperature display, press DEL to cancel each number, press X and the window will disappear.

After setting the temperature, press ✓ to return to the last page.

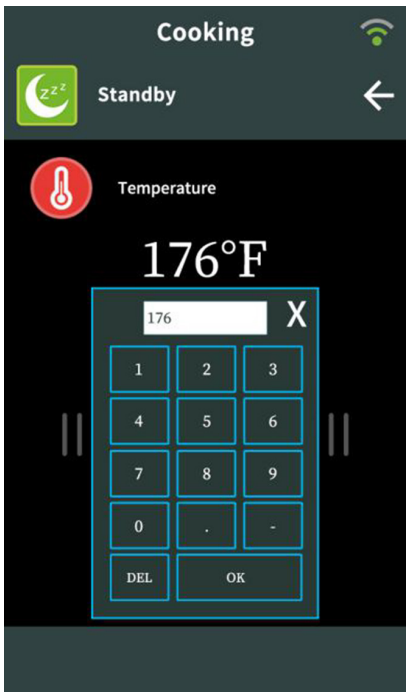


Fig 11

2.4.1 Set Pre-Heating (Cont'd)

Attention:

Note 1: Set the temperature by dragging the bar or pressing the icon, the temperature range is 86°F - 500°F.

Note 2: If a temperature entered is less than 86°F, the output is 86°F. If the temperature entered is between 86°F - 500°F, the output is the temperature entered. If the temperature entered exceeds 500°F, the output is 500°F.

After setting the temperature, the pre-heating icon will display as  . This indicates the customized temperature is set successfully.

2.4.2 Manual Cooking Mode Selection

There are three customized cooking modes to choose from: Timed cooking, Core probe cooking, and ΔT cooking. In addition to these three cooking modes, there are factory preset cooking programs. After setting the pre-heating function, select one of the following four cooking modes:

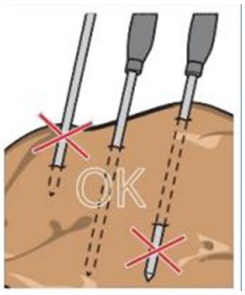
Icon	Cooking mode	Description
	Timed cooking	When the set time is reached (from 00:01 to 15:59), the cooking will stop automatically.
	Core probe temperature cooking	When food reaches the set temperature of the core probe (which must be placed in the center of the food), the cooking will stop automatically.
	ΔT (temp difference) cooking	When the set temperature of (Δt) DELTA T is reached, the cooking will stop automatically. Definition: Temp Δt=chamber temp – core probe temp.
	Factory preset cooking	This cooking mode includes some factory preset cooking programs such as defrosting, baking, steaming...

How to choose a cooking mode:

Method 1: On the Manual cooking mode, press one of the following 4 icons: , , , . You will then enter the corresponding cooking parameter setting page.

Note:

1. If you choose factory preset cooking mode , you can choose a factory preset cooking program directly. If you choose one of the other three cooking modes , , , you will have to set the cooking parameters.
2. In the Core probe cooking mode, the core probe will record the temperature of the center of the food. When the value recorded reaches the set point, it means the center of food and the outer part of the food reached the desired cooking result, resulting in the cooking process finishing automatically.
3. When using the core probe or ΔT cooking mode, which requires the setting of the core probe temperature, be sure that the core probe is inserted in the center of the food as to reach the right position. Pay attention, DO NOT insert the probe into the greasy part of food or near the bone (cooking process may finish to early in this case). If the food is very thin, place the probe in parallel to the food container.



2.4.2 Manual Cooking Mode Selection (Cont'd)

Example 1: Choose Time cooking mode
Choose Time cooking mode.

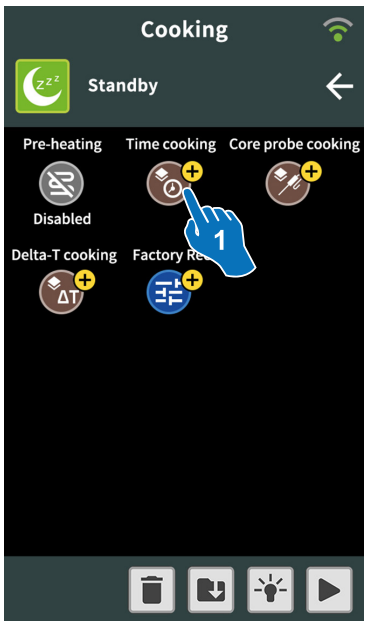


Fig 12 Manual cooking mode selection page

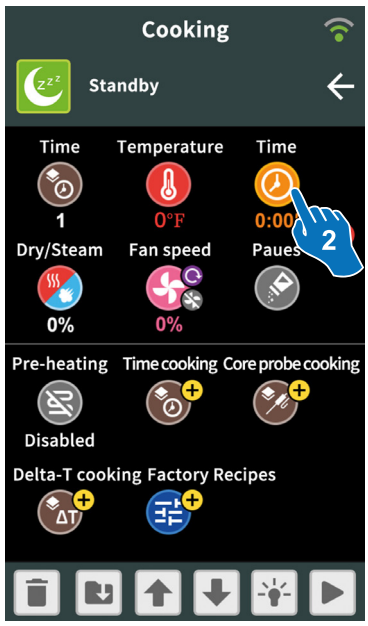


Fig 13 Time cooking mode setting page

Example 2: Choose factory preset cooking mode (Steam)
Choose factory preset cooking mode.

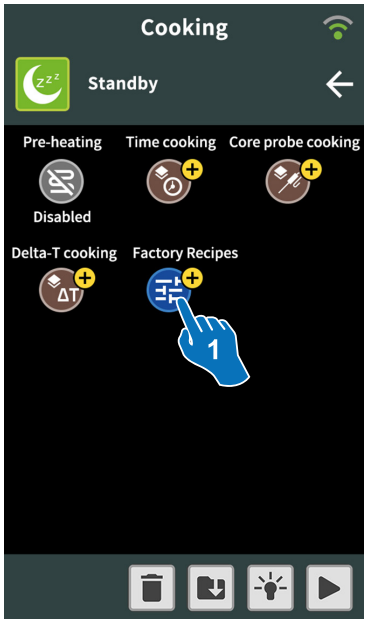


Fig 14 Manual cooking mode selection page

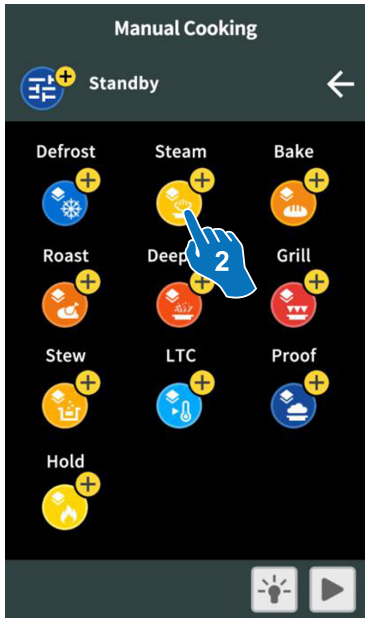


Fig 15 Factory preset cooking mode selection page

2.4.3 How to Set Up the Cooking Parameters

After choosing a cooking mode (except the factory preset cooking mode), the user needs to set up cooking parameters for one or more cooking phases (up to 20 cooking phases). The cooking parameters include cooking temperature, temperature difference, cooking time, core probe temperature, steam input, fan speed, and pause.

N.	Icon	Significance	Remark
1		Cooking temperature	Temperature, for timed cooking mode and core probe cooking mode.
2		Temperature difference	Temperature, for ΔT cooking mode.
3		Core probe temperature	Temperature, for ΔT cooking mode and core probe cooking mode.
4		Cooking time	Time, for timed cooking mode.
5		Steam input	Steam, for all cooking modes.
6		Fan speed	Fan speed, for all cooking modes.
7		Pause	Pause, for all cooking modes.

- **Timed cooking mode:** When choosing this mode, the user must set up parameters such as cooking temperature, cooking time, Steam input (humidification), fan speed, pause...
- **Core probe cooking mode:** When choosing this mode, the user must set up parameters such as cooking temperature, Probe Temperature, Steam input, fan speed, pause...
- **ΔT (Temp. difference) cooking mode:** When choosing this mode, the user must set up parameters such as temperature difference (the difference between set cooking temperature and set core probe temperature), core probe temperature, Steam input, fan speed, pause...
- **Factory preset cooking recipes mode:** When choosing this mode, there is no need to set any parameters. Simply choose the desired factory preset cooking program.

2.4.3 How to Set Up the Cooking Parameters (Cont'd)

1. **Set up the cooking temperature.**
   In the timed cooking mode or core probe cooking mode setting interface, press , and now we are in the cooking temperature setting page.

1.



Fig 16

2.

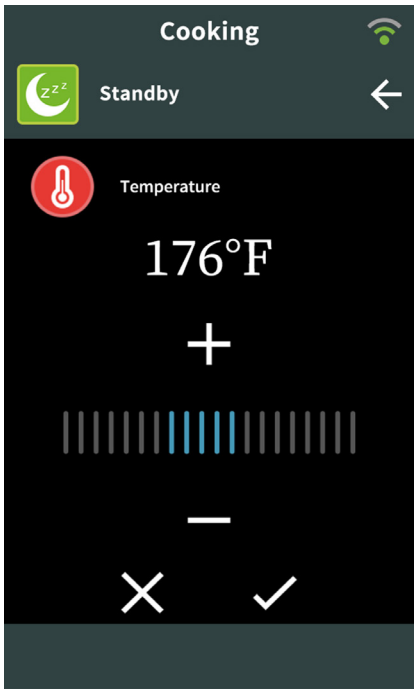


Fig 17

How to set up the cooking temperature
Setting the cooking temperature is the same as setting up the pre-heat temperature, refer to page 39.

2. **Set up the temperature difference**
   In the temperature difference (ΔT) cooking mode setting page, press , and now we are in the temperature difference setting page. Fig 18

How to set up the temperature difference

Note 1: Set the temperature difference by dragging the bar to the desired temperature difference. Fig 19

1.

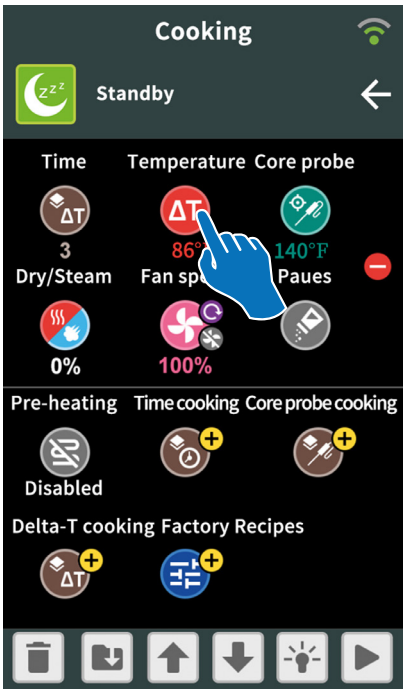


Fig 18

2.

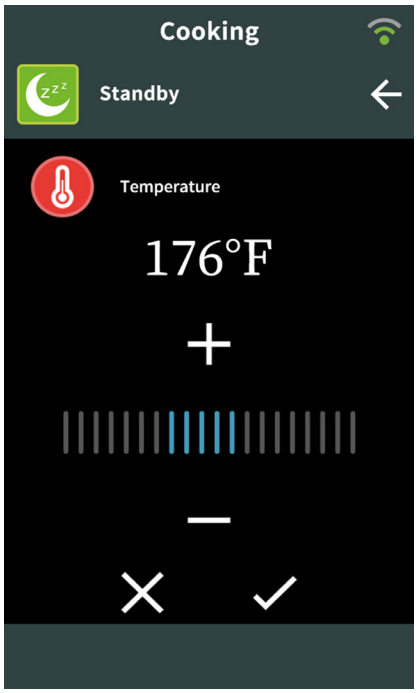


Fig 19

Note 2: If the entered temperature is below 86°F, the output will be 86°F. If the entered temperature is between 86°F and 284°F, the output will match the entered value. If the entered temperature exceeds 284°F, the output will be 284°F.

3. Core probe temperature setting page

In the core probe temperature or temperature difference cooking mode, press the icon and you will enter the core probe temperature setting page. Fig 20

2.4.3 How to Set Up the Cooking Parameters (Cont'd)

How to set up the core probe temperature

The core probe temperature setting methods are the same as the pre-heat temperature setting methods (Refer to page 38).

1.

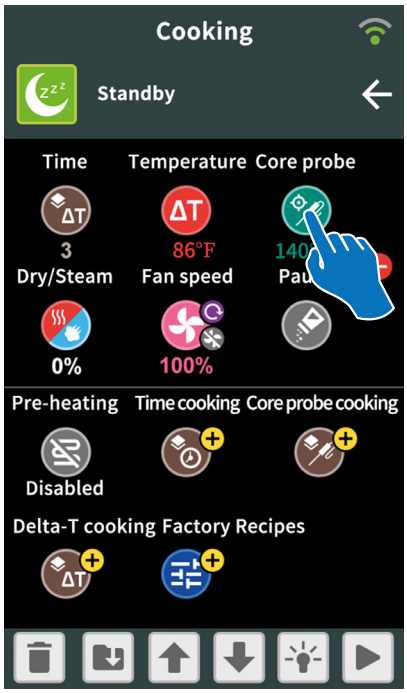


Fig 20

2.

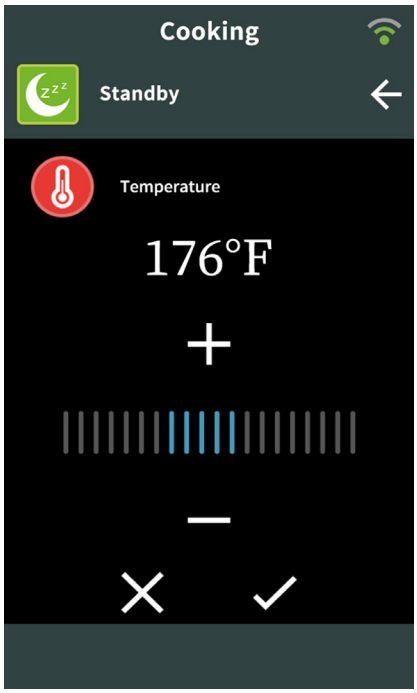


Fig 21

Note 1: When dragging the bar or pressing the icon to set the temperature, the setting range is 86°F - 248°F.

Note 2: If the entered temperature is below 86°F, the output will be 86°F. If the entered temperature is between 86°F and 284°F, the output will match the entered value. If the entered temperature exceeds 284°F, the output will be 284°F.

Note 3: When using the core probe temperature cooking mode, the cooking process will stop automatically once the core probe reaches the set temperature. Be sure to insert the core probe into the food — if forgotten, a reminder message, "Connect the core probe" (Fig 22), will appear.

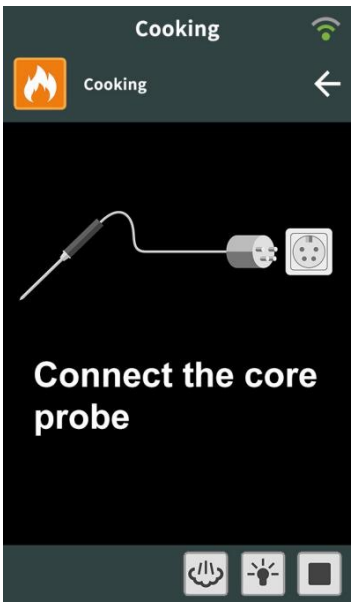


Fig 22

4. Cooking time setting

In the timed cooking mode setting page, press  to enter the cooking time setting page. Fig 23

1. 

Fig 23

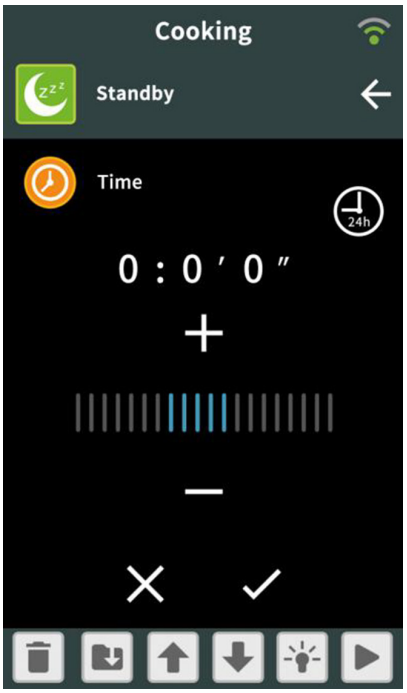
2. 

Fig 24

Three ways to set the cooking time:

1. **Dragging the bar**
   Refer to “Drag the bar” on the “Set Pre-heating” page (Page 38).

2. **Pressing the icon**
   Refer to “Press the icon” on the “Set Pre-heating” (Page 39).

   Note: Press + or – to adjust the desired time (press + or – once, and the time increases or decreases by 30 seconds)

3. **Enter the number directly.**
   The cooking time consists of hours, minutes, and seconds. When you select a value to change, its color will change accordingly. For example, pressing the minutes will change the color to red, and a window will pop up where you can enter the desired value and

2.4.3 How to Set Up the Cooking Parameters (Cont'd)

press OK to confirm. To delete a digit, press DEL. Each press removes one digit. Then, press X to close the window. Fig 25

Note: Minutes can be set between 0 - 60. If a value above 60 is entered, it will automatically convert into hours and minutes (e.g., entering 70 will result in 1 hour and 10 minutes). Hours can be set between 0 - 99.

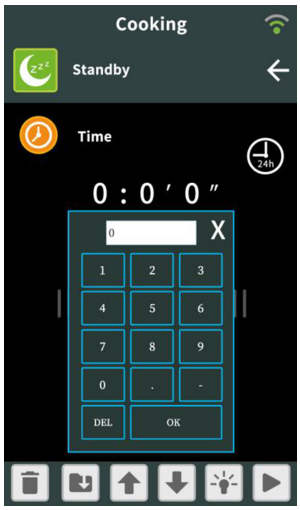


Fig 25

5. Steam input setting

In the timed cooking parameter setting page, press the icon and we are now in the steam setting page. Fig 26

1.

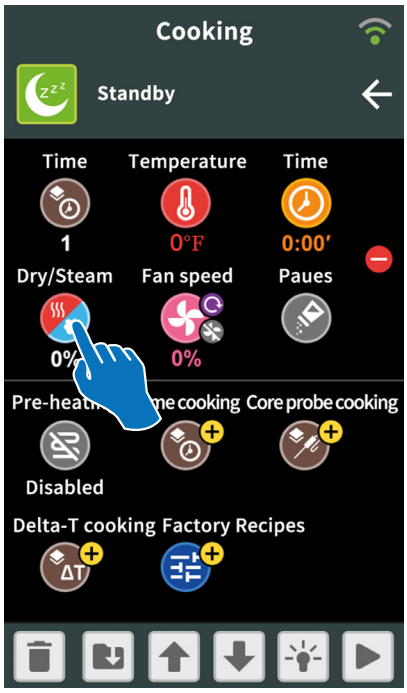


Fig 26

2.

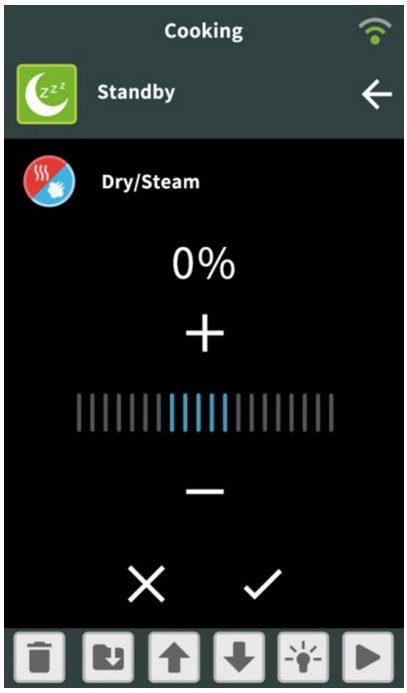


Fig 27

Two ways to set the steam:

1. **Dragging the bar**
   Refer to “Drag the bar” on the “Set Pre-heating” page (Page 38).
2. **Pressing the icon**
   Refer to “Press the icon” on the “Set Pre-heating” (Page 39).

   Note: Press + or – to set the desired input steam (press + or – for one time, and the steam input increases or decreases 10%).

6. Fan speed setting

In the cooking parameter setting page, press the icon and we are now in the fan speed setting page.

1.

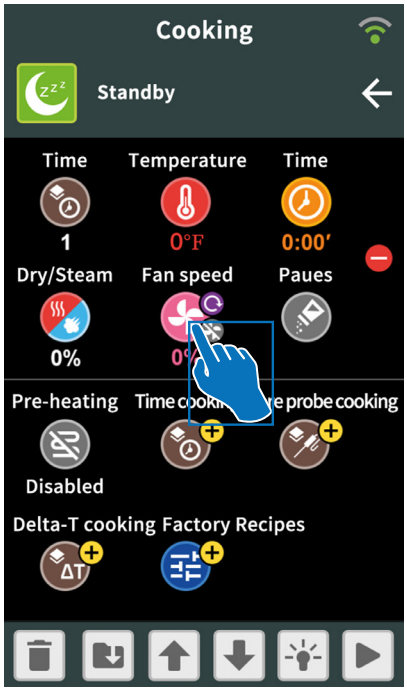


Fig 28

2.

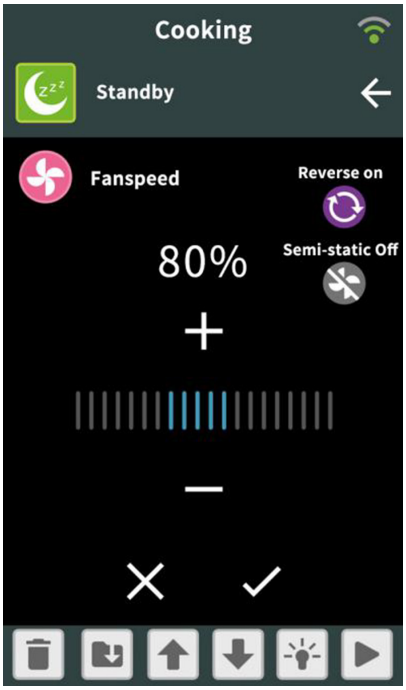


Fig 29

2.4.4 How to Set Up a Manual Cooking Recipe

How to set the fan speed

The method for setting the fan speed is the method used for setting the steam input. Refer to the “Steam input setting” instructions (Page 49).

Note 1: Reverse means the fan is reversible, the icon means the fan rotates clockwise, while the icon means the fan rotates counterclockwise and clockwise alternatively.

Note 2: Semi-static mode means the fan will intermittently stop. The icon indicates that this function is off, while the icon means that the function is on.

Semi-static: Semi-static mode means the fan will start or stop rotating according to the chamber temperature. When the chamber temperature reaches or exceeds the set point, the fan stops rotating. When the chamber temperature falls below the set point, the fan starts rotating.

7. **Pause**

   In the cooking parameter setting page, press the Pause icon. When the icon is green , the pause function is activated. When the icon is grey , the pause function is deactivated.



Fig 30

Note: This function is mainly used when the user has set up several cooking phases, when a cooking phase finishes, the user will be reminded to open the oven and take out the food for adding condiments or other processes. After adding condiments or other processes, put the food into the oven and the cooking process will continue.

A recipe consists of a series of cooking phases, with a minimum of one phase and a maximum of 20 phases. Each phase has its own cooking parameters, and while the pre-heating function is recommended, the user can still cook from a cold oven without a pre-heat phase.

To set up a manual cooking recipe, follow the steps below:

1. Pre-heat setting (optional but recommended).
2. Select a cooking mode for the first phase.
3. Set up the first phase cooking parameters and select a cooking mode for the second phase, refer to Fig 31 below.
4. Set up the second phase cooking parameters and select a cooking mode for the third phase.
5. Continue to set up other cooking phases (up to 20 phases).

Fig 31



This icon indicates the state of the oven: Standby means the oven is not cooking. Cooking means the oven is cooking.

Here you can see which cooking phase is being set: "1" means the first cooking phase is being set.

When you need to set up the second cooking phase, choose a cooking mode from this area and you are in the second phase parameter setting page.

Delete: Press this icon to select the current recipe.

Save: After setting the recipe, press this icon to save the recipe (please refer to 3.5).

Press here to delete the current phase.

Page Up and Down: Press the up and down arrow to check the parameters of different phases or to modify the parameters.

Lighting: Press this icon and the light will be turned on for 30s.

Stop / Start
■ means stop ▶ means start; Press ▶ to enter the cooking interface; then Press ▶ again, the oven will start cooking, and the icon will become ■.

2.4.5 Start Cooking

Note 1: To use the oven for normal cooking, the cooking process must contain at least one phase.

Note 2: The cooking process can consist of multiple phases with different modes. The user can customize the cooking process according to their needs. Different phases can be set to different modes, such as Timed cooking mode for some phases and Core probe cooking mode for others.

Note 3: The oven will process the cooking per the set recipe. When one phase finishes, another phase will start automatically.

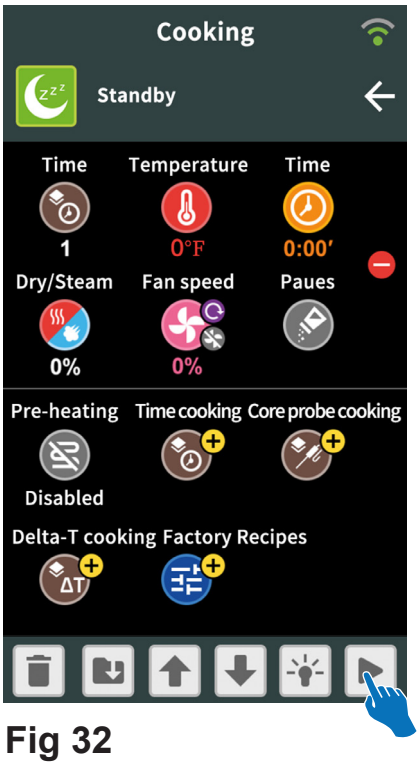


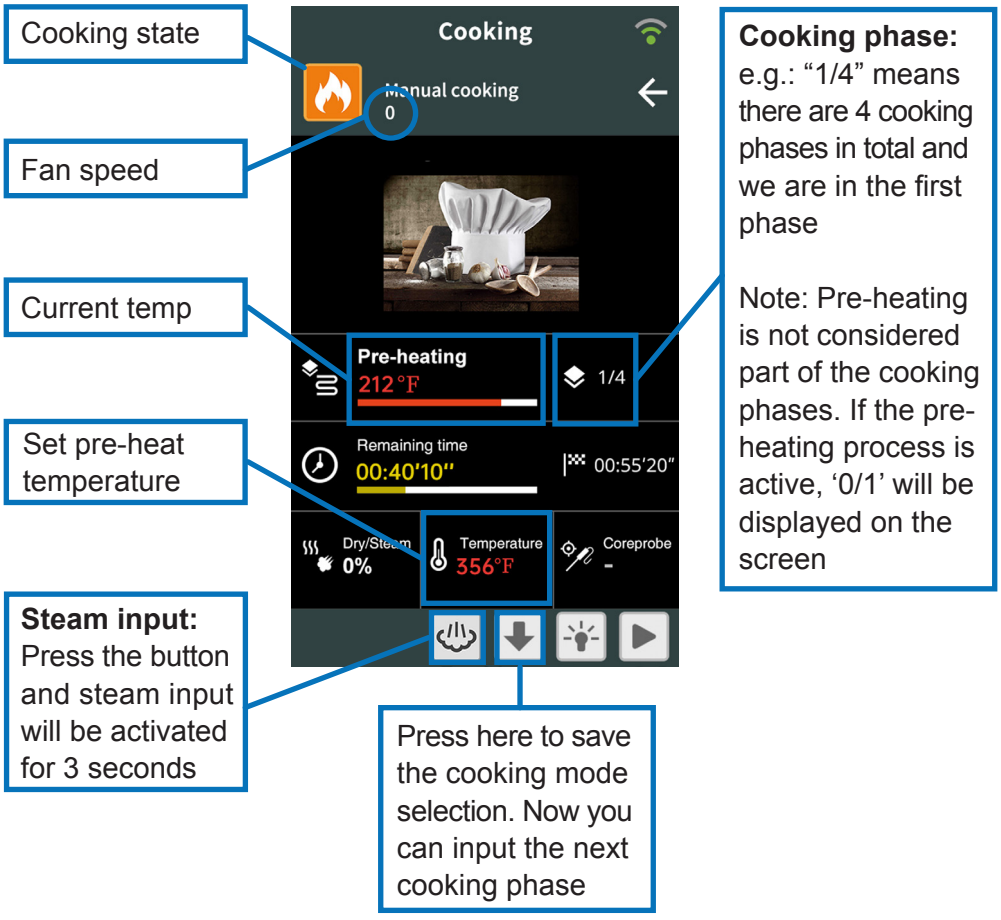
Fig 32

After setting the recipe, press ▶ at the lower right side and the oven will start cooking. Fig 32

1. **Pre-heat interface**
   The oven will go through a pre-heating process, and you will see the pre-heating display (Fig 33 below). Once pre-heating is complete, a 'Ready to Load' display (Fig 34 below) will appear, reminding you to place the food into the oven. Be cautious when placing food into the oven to avoid burns.

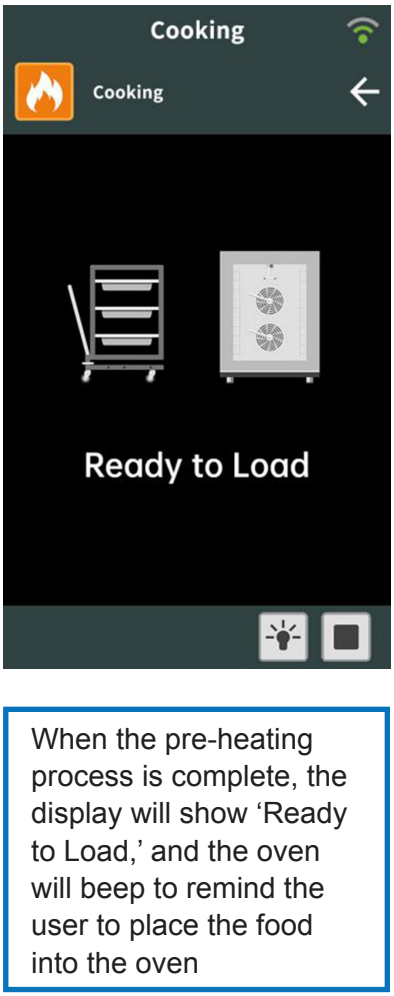
1.

Fig 33



2.

Fig 34

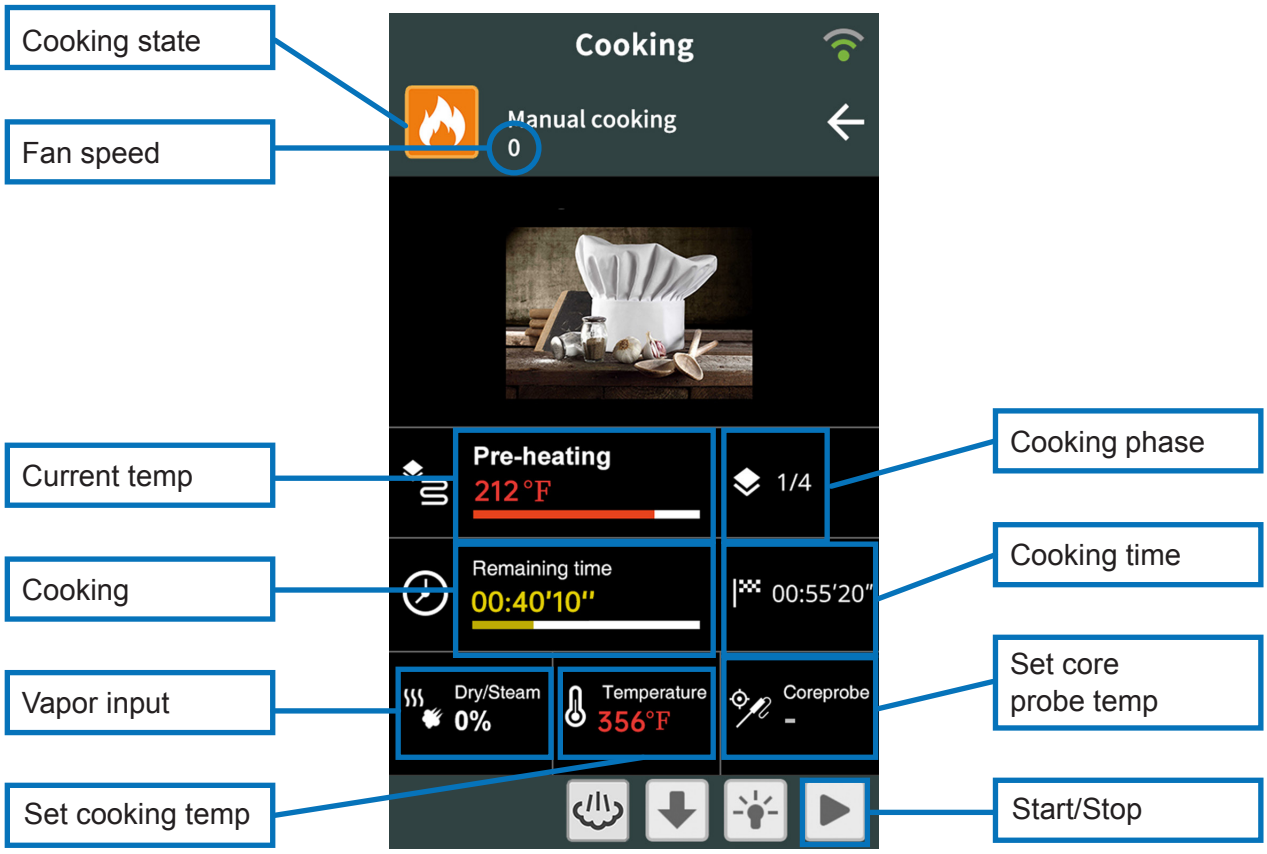


2.4.5 Start Cooking (Cont'd)

2. Cooking interface

When the pre-heat process is not set, the user needs to place food in the oven immediately.

Fig 35



2.4.6 Cooking in Process

When cooking is in process according to the set recipe program, the oven will automatically transition from one phase to the next. The screen will display the cooking process as it cooks (Fig 35).

During the cooking process, the user can also:

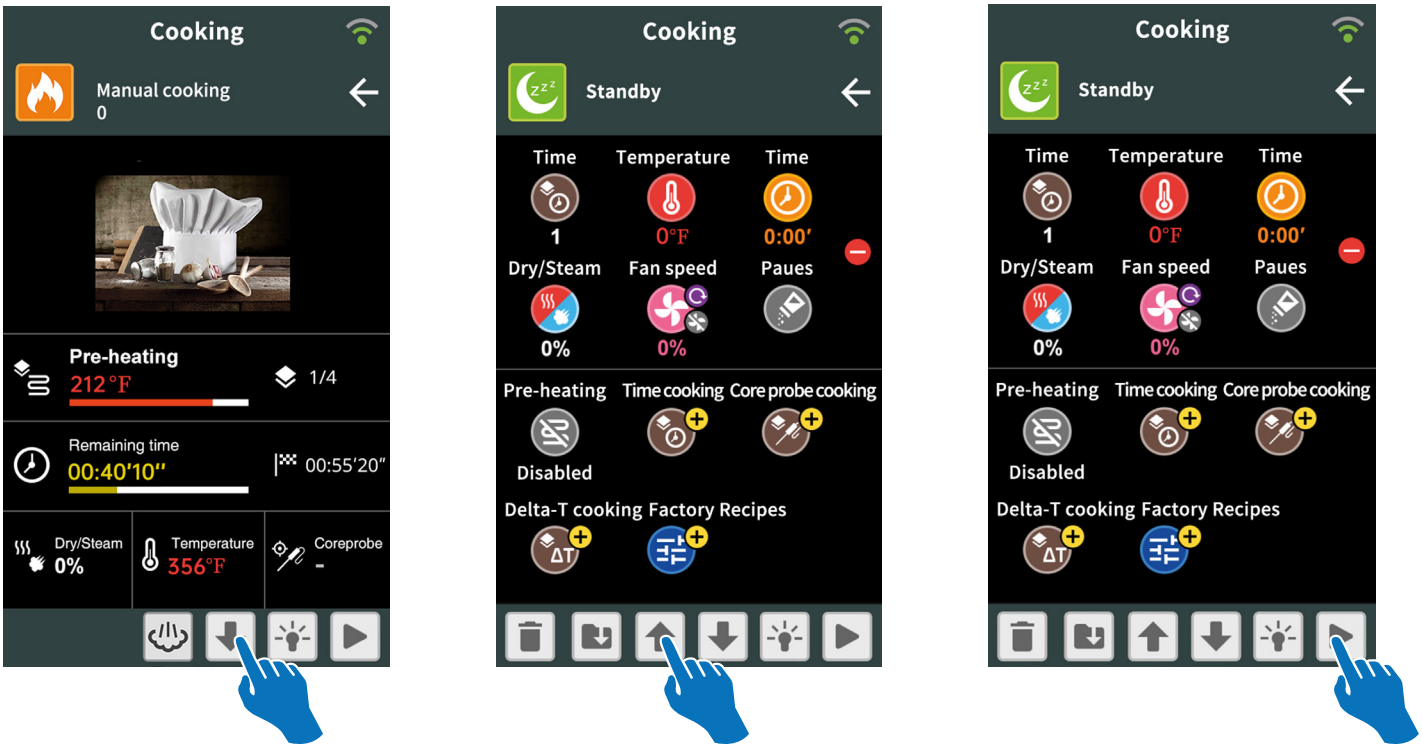
1. Modify the recipe.
2. Stop the cooking early.

1. Modify the recipe

During the cooking process, the user can modify the recipe anytime, even when the cooking is in process. The steps to do the modification are below:

Press ⬇ on the cooking process interface to enter the cooking parameter setting page (Fig 36).

Fig 36



2.4.6 Cooking in Process (Cont'd)

In the cooking parameter setting page, press ⬆⬇ to find the cooking phase you need and modify. (Fig 36)

If you need to add a cooking phase, refer to page 51, 2.4.4 "How to Set Up a Manual Cooking Recipe".

After you confirm the modified cooking parameters, press ▶ to start the cooking process (Fig 36).

2. **Stopping the cooking early**
   If you want to stop the cooking, press ■ for 5 seconds, and the cooking will stop. If you want to restart the cooking, press ▶.

Reminder message
If a pause was inputted into the recipe a reminder message will display during the process, reminding the user to add condiments. After adding condiments, close the oven and the cooking process will continue (Fig 37).

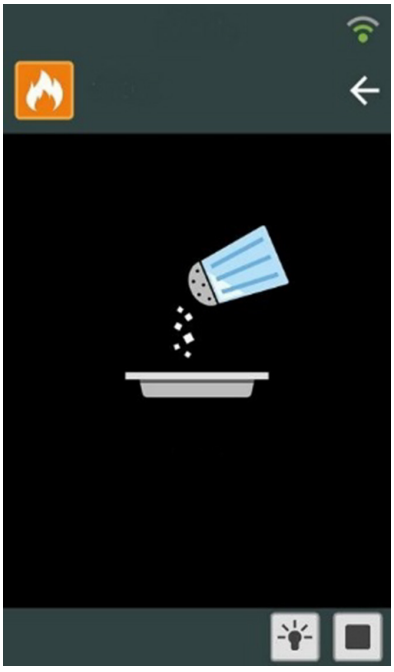


Fig 37

2.4.7 Ending of Cooking Process

When the cooking process is complete, the oven will beep, and the message ‘Cooking Completed’ will be displayed (Fig 38).



Fig 38

2.4.8 Save As Recipe

If the Manual cooking process goes well and the cooking result is satisfying, you can save the manual process as a recipe for future use.

How to save as a recipe

1. In the cooking process page, press to enter the cooking parameter setting page (Fig 39).

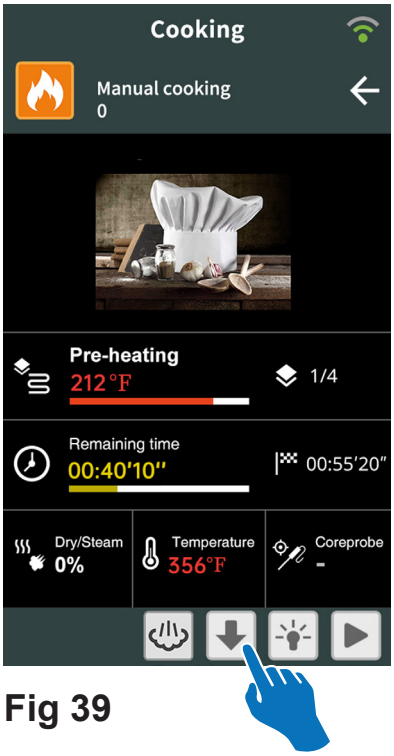


Fig 39

2. In the cooking parameter setting page, press to enter the save as recipe page.

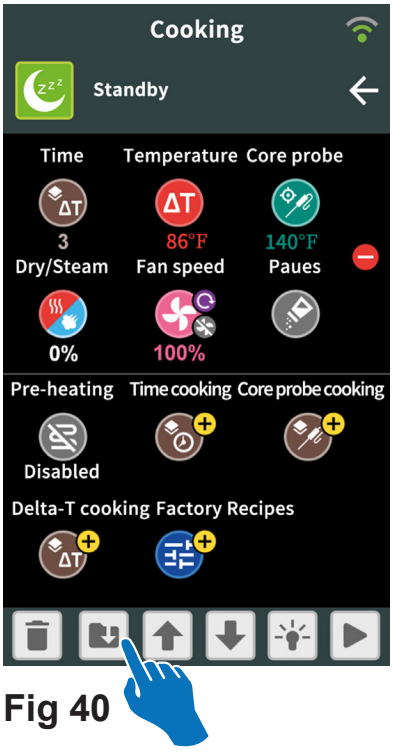
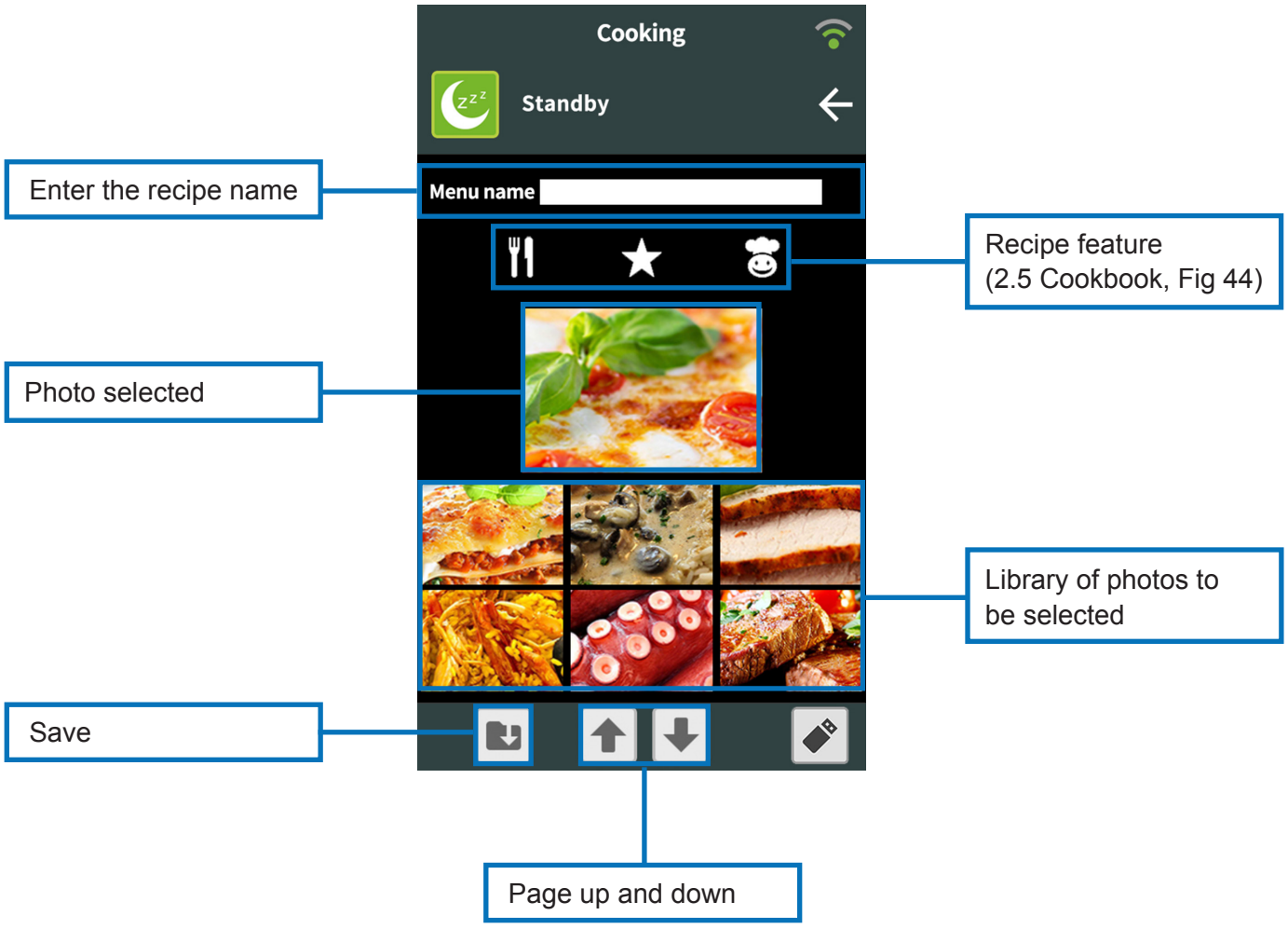


Fig 40

3. In the Save As Recipe page, enter the recipe name, recipe feature and select a photo for the recipe (Fig 44).

Fig 41



2.4.8 Save As Recipe (Cont'd)

4. After step 3, press and the cooking process is set as a recipe.

1.

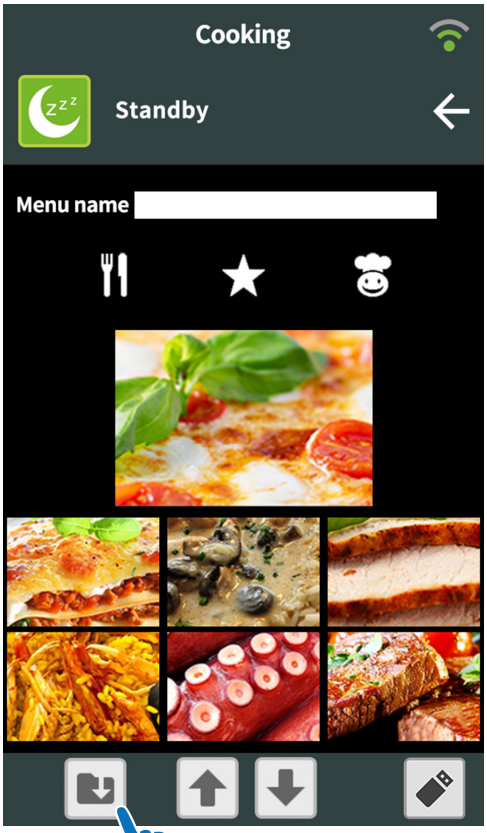


Fig 42

2.

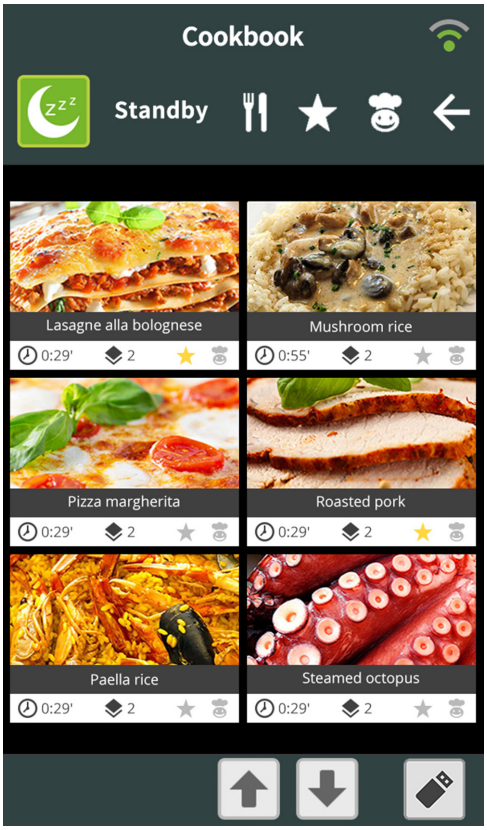


Fig 43

These 3 icons are 3 filters useful for finding the recipe 

Filter 1

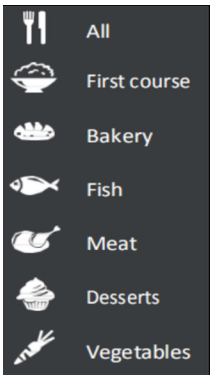
Select a category:

ALL: All recipes

FIRST COURSE

BAKERY

FISH



Filter 2

Select a category:

Recipes marked with "★"

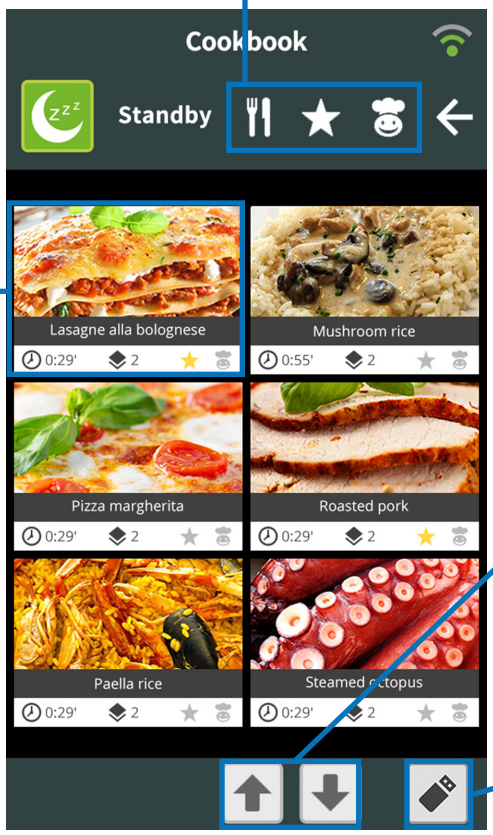
★ means frequently used recipe

Filter 3

Select a category:

Recipes marked with "chef"

means frequently used recipe





2 Cooking phase qty

★ Frequently used recipe

Chef exclusive recipe

Page up and down

Press ↑ ↓ you can browse the list and find the recipe you need

Recipe input/output

Fig 44

2.5 Cookbook



This function is used to manage both factory-set recipes and user-created recipes. Through the Cookbook, you can view all saved recipes, and the parameters of each recipe can be modified.

2.5.1 Select a Recipe



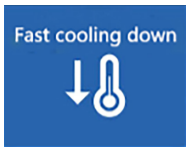
Fig 45



Fig 46

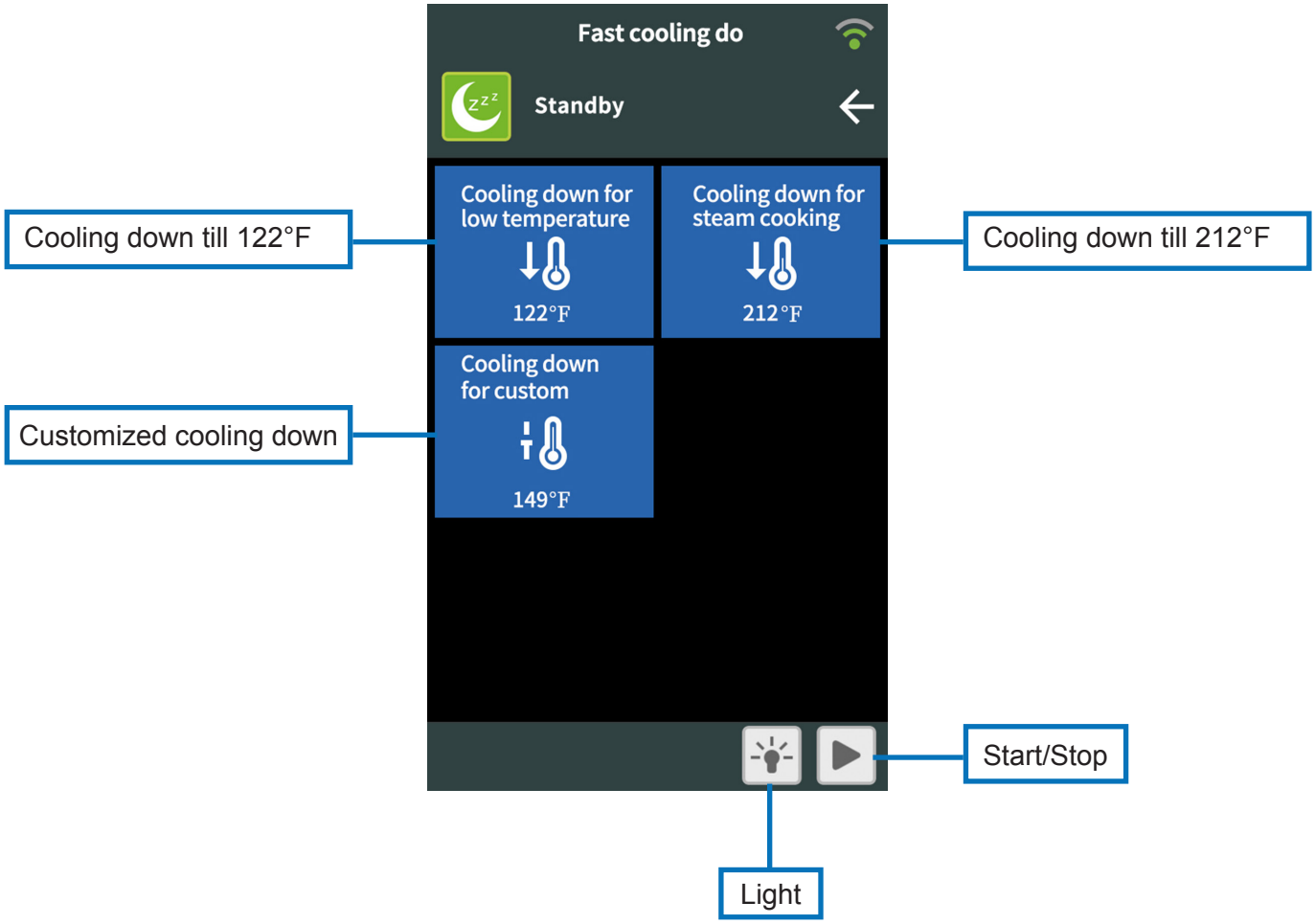
1. Press  to enter the recipe selection page (Fig 45).
2. Pressing the page up and down icons, you can easily find the recipe you need (Fig 46).
3. After finding the recipe you need, select it and the cooking process can be started.

2.6 Fast Cooling Down



The Fast cooling down function cools the oven rapidly by activating the fan with the door open.

Fig 47



2.6 Fast Cooling Down (Cont'd)

If you need to use the Fast cooling down function, follow the steps below:



Fig 48

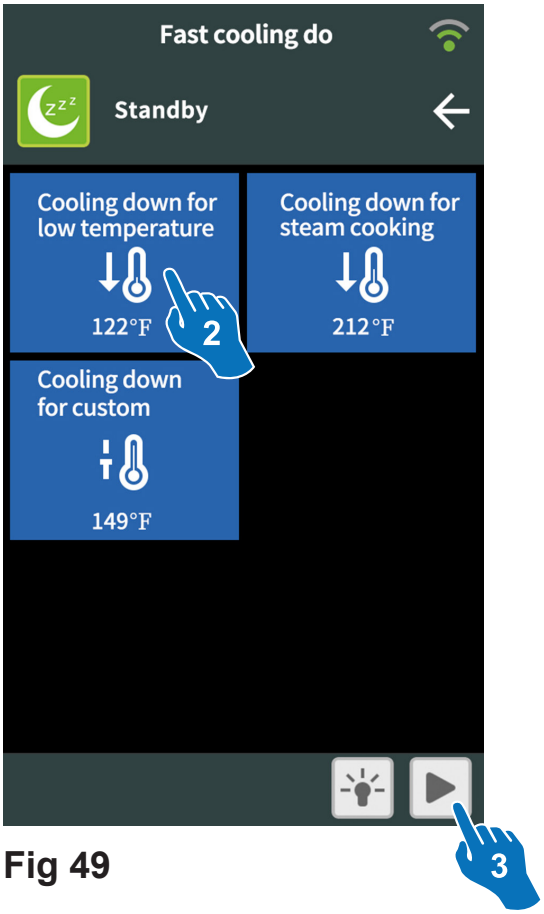
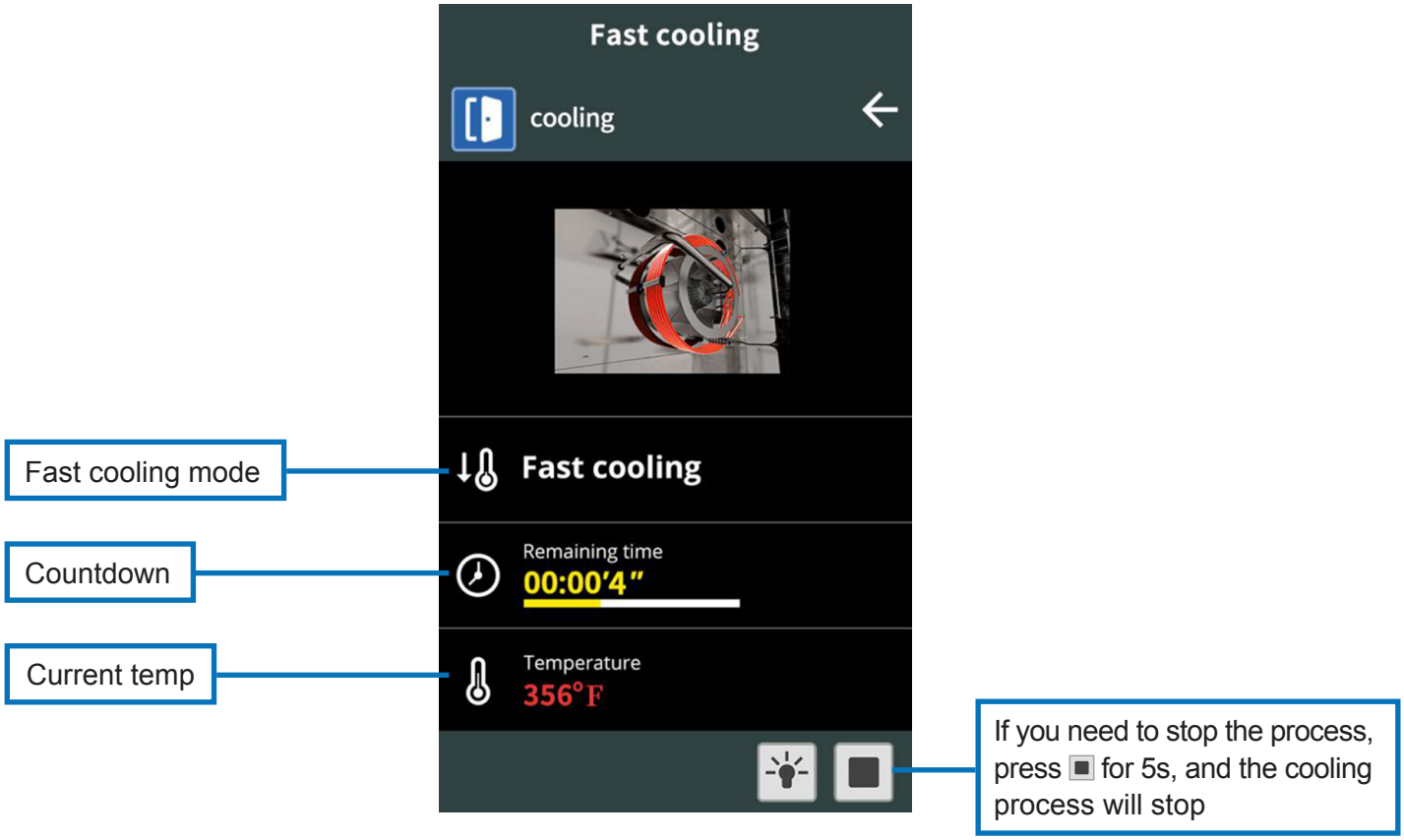


Fig 49

1. Press  to enter the Fast cooling down selection page (Fig 48).
2. There are 3 Fast cooling down modes. Choose the mode you need, and the selected icon will turn green. When selecting 'Cooling down for custom', you will need to set the desired cool-down temperature.
3. After the selecting the desired cooling down function, press ▶ to start the cooling down process.

When the cooling down process is active, the screen will display the following.

Fig 50



2.6 Fast Cooling Down (Cont'd)

Reminder message during fast cooling process

1. Open the door (Fig 51).
2. Fast cooling completed (Fig 52).



Fig 51

This reminder message will appear before the cooling process starts, and the oven will beep. When the door is opened, the message will disappear, the beep will stop, and the Fast cooling down process will begin.

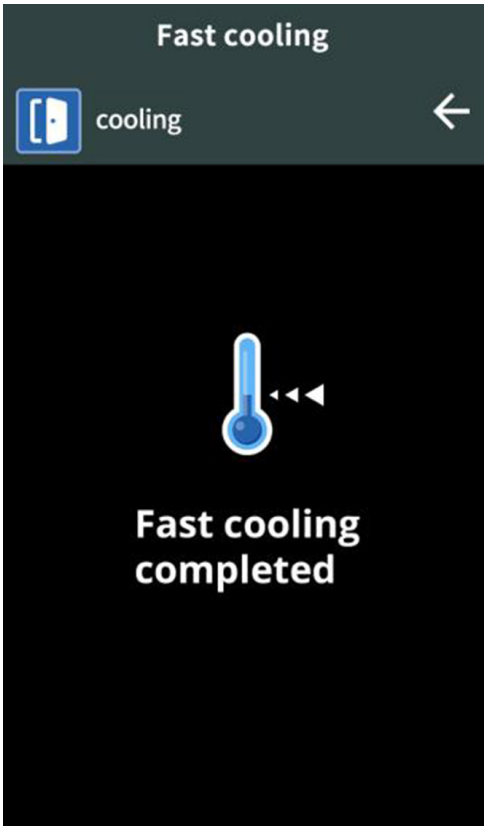


Fig 52

This reminder message will appear when the cooling process finishes, and the oven will beep to notify you that the cooling process is complete.

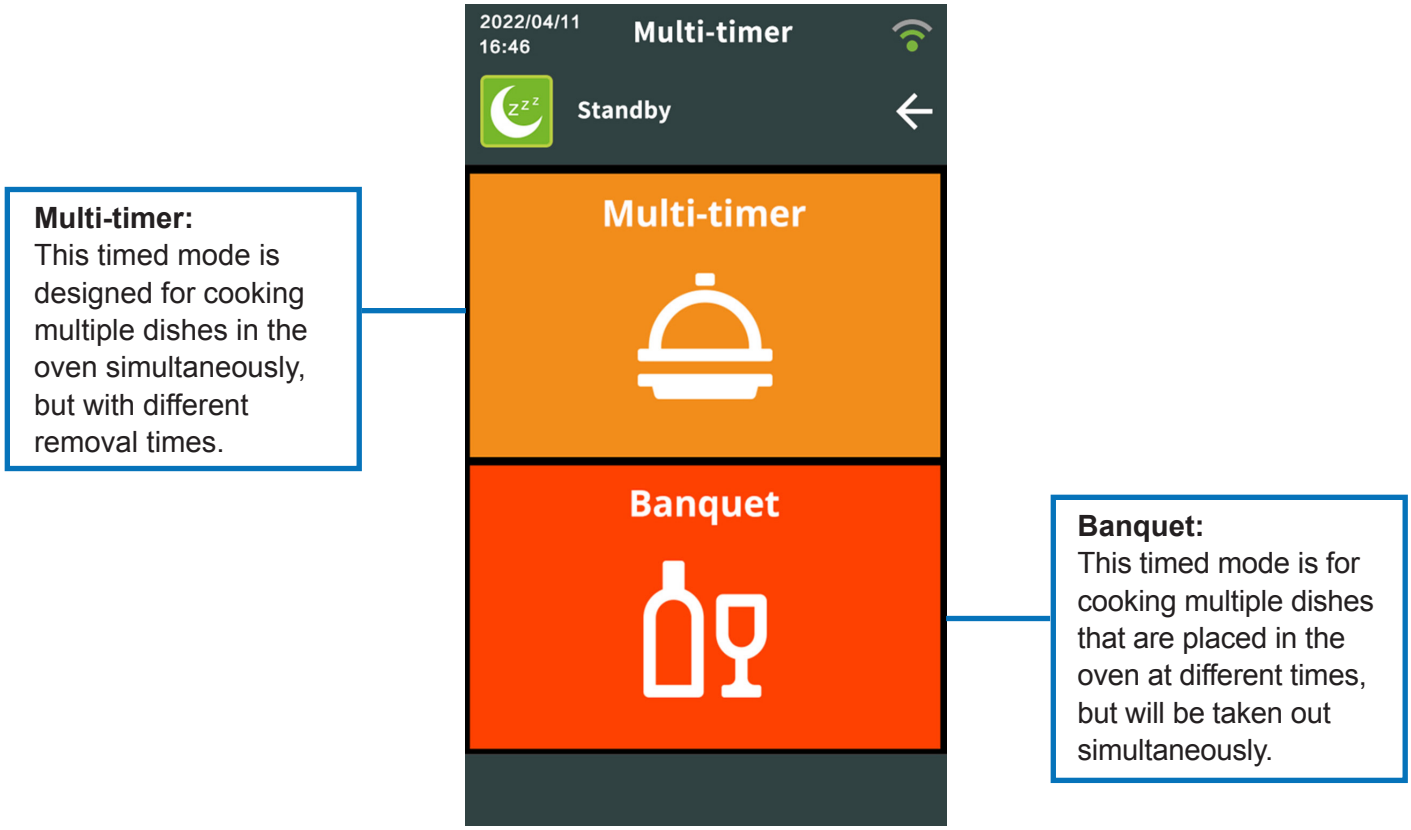
2.7 Multi-timer



The Multi-timer function is commonly used for cooking different dishes simultaneously that require the same cooking conditions (e.g., temperature, humidification) but have different cooking times.

The Multi-timer is set according to cook time per shelf. Once the cooking parameters are set, the unit will run continuously throughout the day until the stop button is engaged.

Fig 53



2.7 Multi-Timer (Cont'd)

To activate the Multi-timer function:



Fig 54

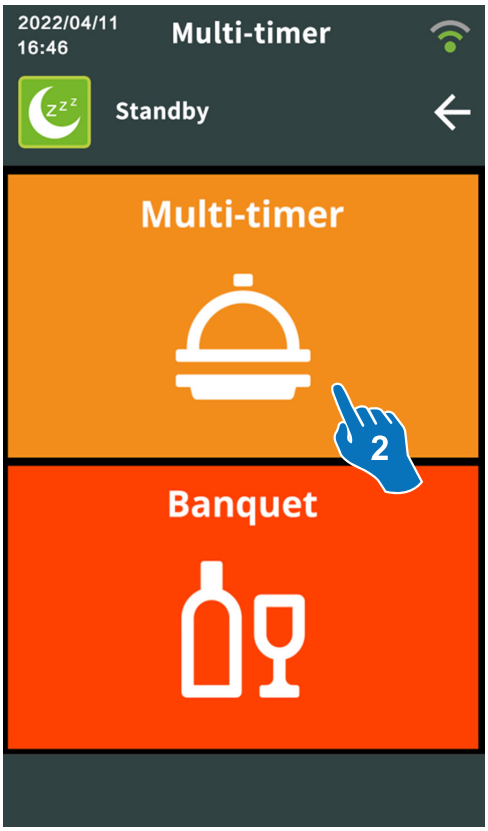


Fig 55

1. Press  to enter the timing mode selection (Fig 54).
2. Select a Multi-timer mode (Multi-timer or Banquet), Multi-timer is selected (Fig 55).

3. After setting the parameters, press ▶ to start the process.
4. Set up the multi-timers by selecting a timer for a shelf and setting the time for cooking. Place food product on coordinating shelf and close the door.
5. When a reminder message shows up (Fig 57) the oven beeps, the cooking process for this shelf is complete, and the food can be removed.
6. When the unit completes the cooking for the set time, a reminder message stating “completed” will display and the oven will beep. The cooking process for this shelf is complete, and the food can be removed.

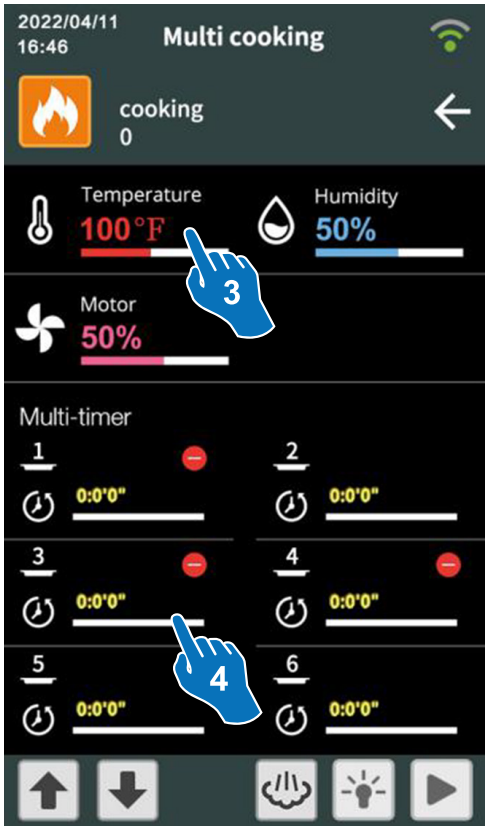


Fig 56

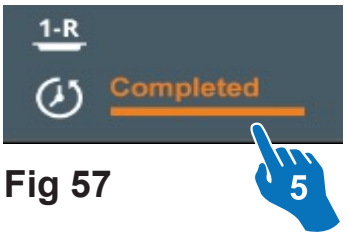


Fig 57

2.8 Self-Clean



The Self-Clean function is used to efficiently clean the oven.

You can choose a cleaning mode according to your needs.

Cleaning is very important:
To maintain good hygeine, maintain the stainless steel, and ensure the oven's performance, clean the oven daily. Grease and food residue can cause fires during cooking, damage the appliance, or cause injuries. To ensure proper and safe cleaning, use cleaning products provided by the manufacturer.

⚠ **WARNING: DO NOT use the following products or methods for cleaning:**

- Abrasive cleaning agents.
- Strong acids (such as hydrochloric acid and sulfuric acid) or cleaning agents containing 15% or more sodium hydroxide (NaOH), potassium hydroxide (KOH), or other strong alkaline substances by weight in their original, undiluted form.
- Abrasive or sharp cleaning tools (e.g., abrasive sponges, scrapers, or steel brushes).
- Water that does not meet the water quality requirements specified in this manual.
- High-pressure water or steam jets.

⚠ **Attention: For safety, only start the cleaning process when:**

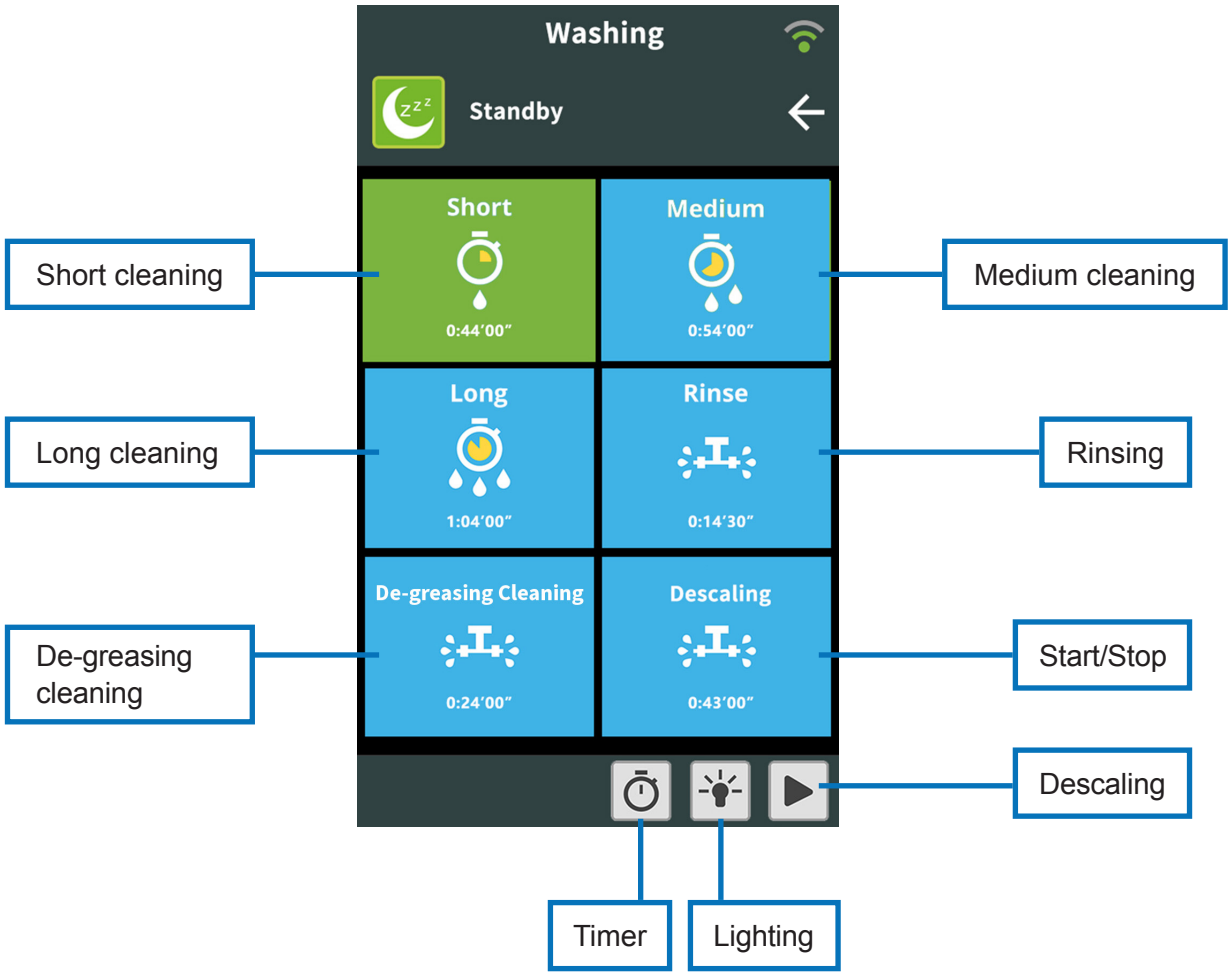
1. The door is closed.
2. The chamber temperature is lower than 248˚F (If you need to use the fast cooling down function, refer to page 63).
3. During the cleaning process, if the door is opened, the cleaning will stop, and a message will display. When the door is closed, the message will disappear, and the cleaning will continue.
4. When changing the detergent or rinse, avoid getting chemicals in your eyes and on your skin. If you get chemicals in your eyes, rinse your eyes with running water immediately and contact a doctor.
5. Dispose of empty cleanser containers according to local laws and regulations.
6. During cleaning, make sure the chamber is empty without any trays, accessories, or other items. Do not open the oven door during cleaning to avoid risks of injuries caused by impeller movement, hot steam, and aggressive action of chemical detergents used.

⚠ Shutdown:

If the electricity is interrupted and the oven is shut down, cleaning will stop. After the electricity is restored, a message will display warning that no cooking process can be operated. To start the cooking process, start a cleaning or rinse process to clear the unit of chemical residue.

Cleaning processes:

Fig 58



2.8 Self-Clean (Cont'd)

Note: Long cleaning, Medium cleaning, and Short cleaning are comprehensive cleaning modes that will remove oil and scale.

1. Deep cleaning is applicable to large ovens, or any oven that has serious dirt and grease build up.
2. Medium cleaning can be used for normal cleaning of medium-sized ovens, or ovens where dirt and grease buildup is not very severe.
3. Light cleaning can be used for normal cleaning of small ovens.
4. Note: De-greasing cleaning only removes oil stains. Descaling removes scale buildup in the oven when using a descaling product. Rinse clean means no cleaning agents are used, and it is suitable for cleaning between different cooking sessions to help maintain hygiene.

If you need to activate a cleaning process, follow the steps below:



Fig 59

1. Press the "Self-Clean" icon to enter the cleaning process page.

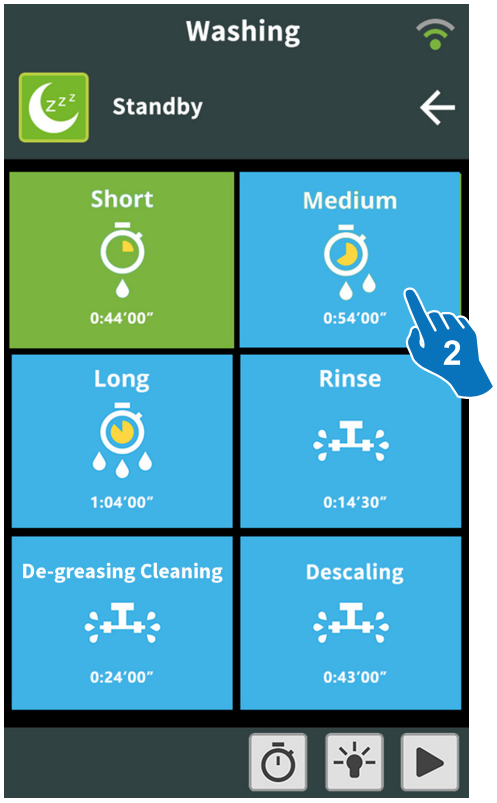


Fig 60

2. Select a cleaning process.

1. Timed cleaning process:
In the Timed cleaning process, you can set up when you want to start a cleaning process.

Attention: When using this function, DO NOT disconnect the oven before it finishes the timed cleaning process.

To set up a timed cleaning process, follow the steps in below:

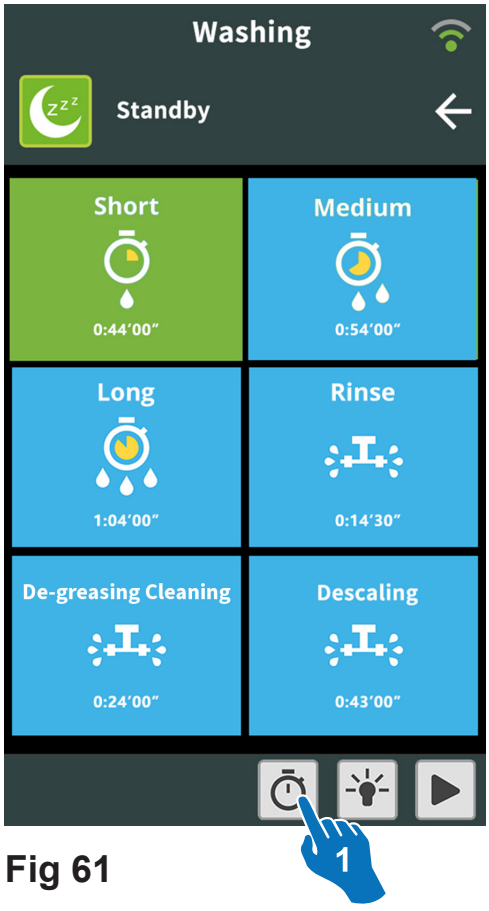


Fig 61

1. In the cleaning process selection page, press ⏱ to enter the timed cleaning setting page.

2.8 Self-Clean (Cont'd)

2. Set the date and time for the cleaning process. For example, in Fig 62 & Fig 63, the cleaning process is set for 22:30 on Friday.
3. After setting the date and time, select a cleaning process and press ✓ to confirm the setting.

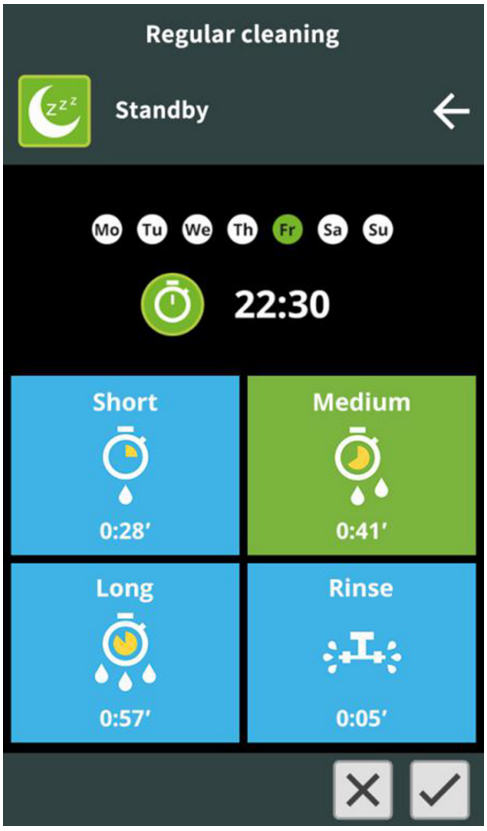


Fig 62

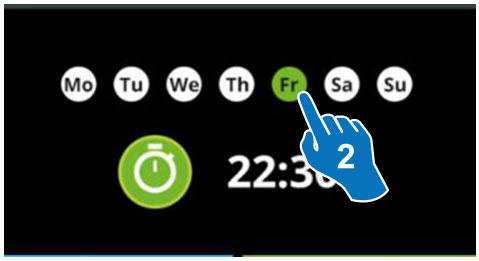


Fig 63

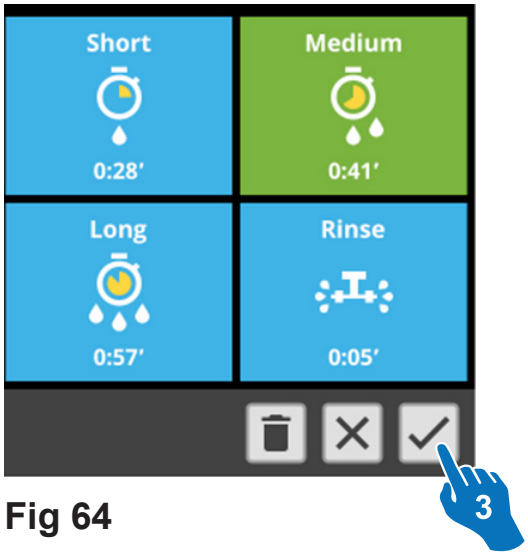
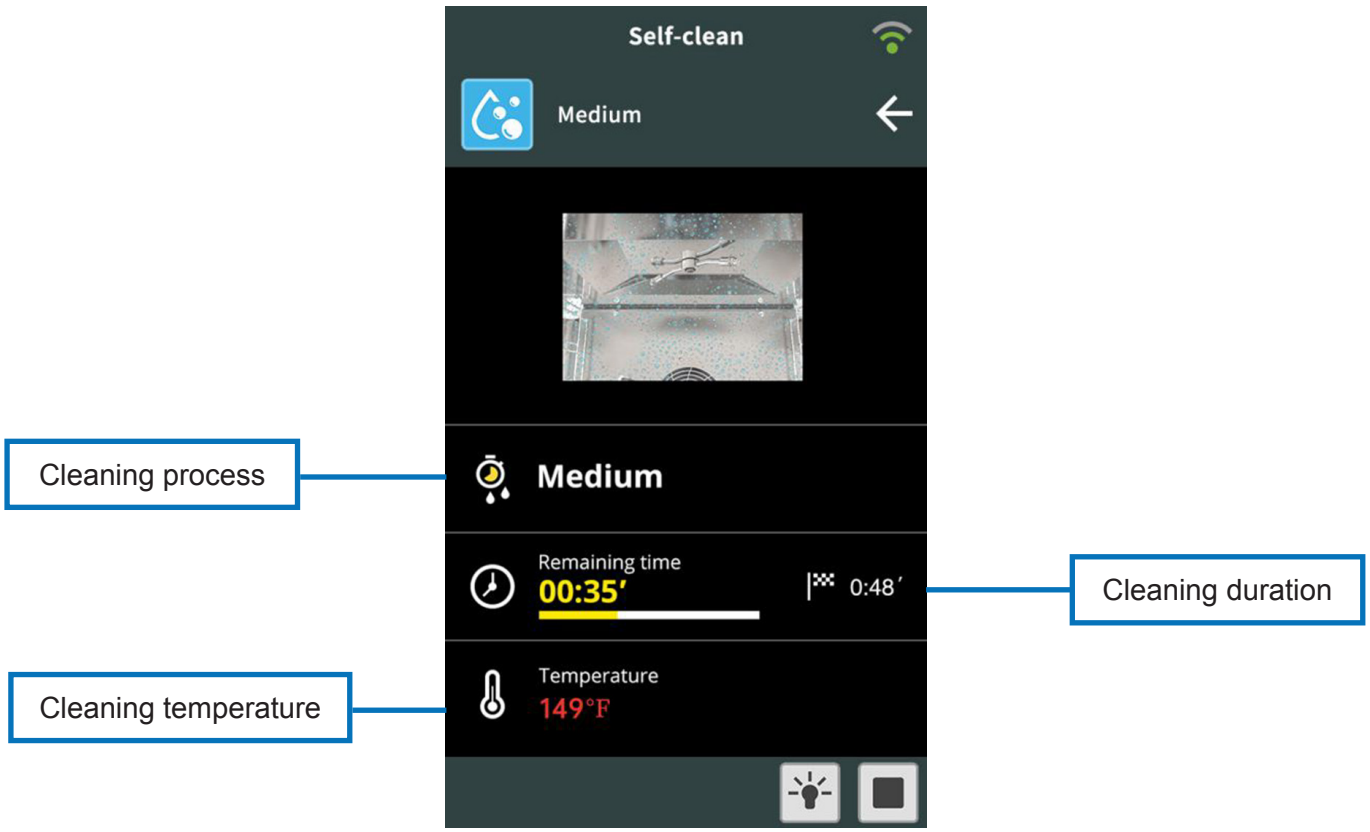


Fig 64

Cleaning in process
This display indicates that the oven is undergoing cleaning.

Note: Once the cleaning process begins, it cannot be stopped manually. When the cleaning is finished, the display will close automatically.

Fig 65



2.8 Self-Clean (Cont'd)

Reminder message in cleaning:

Washing completed, the screen will close automatically.

Detergent nearly exhausted, replace it as soon as possible (Fig 66).

Brightener nearly exhausted, replace it as soon as possible (Fig 67).

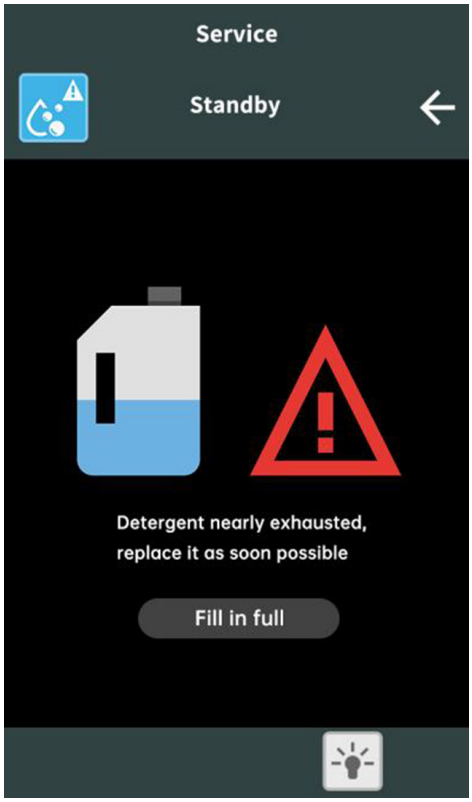


Fig 66

When this screen is displayed and the oven beeps, it means the detergent is nearly exhausted, please fill the container.



Fig 67

When this screen is displayed and the oven beeps, it means the brightener is nearly exhausted, please fill the container.

2.9 Setup



Press the Setup icon to enter the settings page, where you can check consumption and other oven information.



Activity history
All activity history of a certain period can be reviewed here.



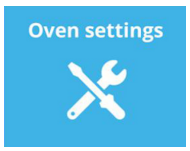
Diagnostic
The state of oven electric components or accessories can be reviewed here.



Consumption
The water and electricity consumption can be reviewed here.



HACCP
Here, you can check HACCP data, such as the cooking temperature recording curve.



Oven settings
Here you can set up language, voltage, and temp unit or other settings.



Service
Here you can review the faults of electric components.

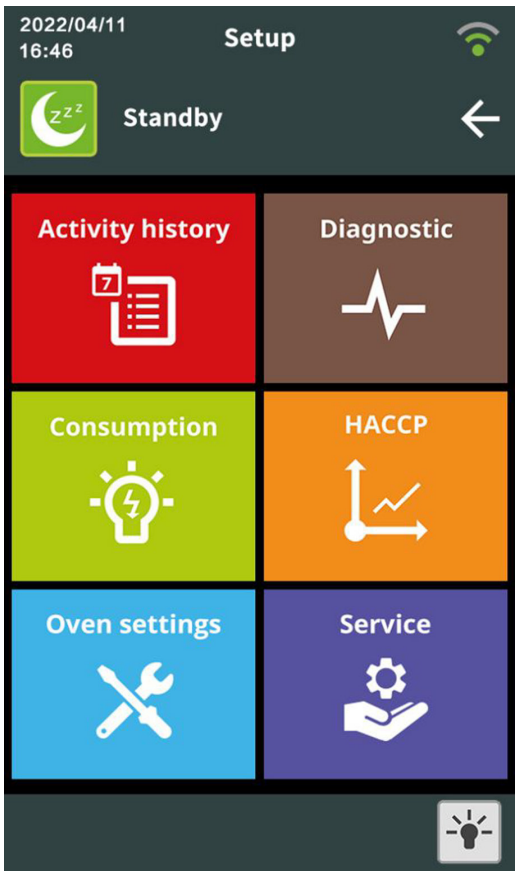


Fig 68

2.9.1 Activity History



You can review all oven activities for a certain period.

Check activity history:
You can choose the activity history you want to review and also review the HACCP data (cooking temp recording curve here).

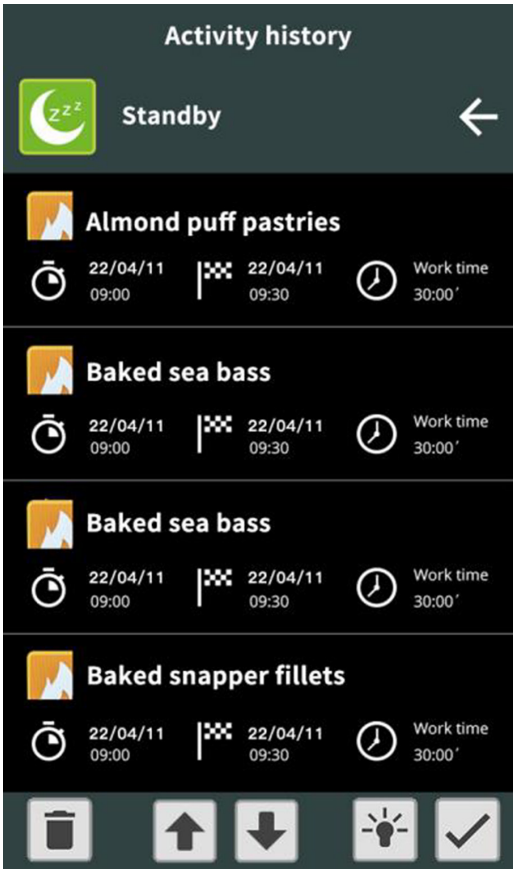


Fig 69

Delete activity history data:
Press 🗑 and then press ✓ to confirm the operation.

2.9.2 Diagnostic



Here you can review the oven electric components working state (e.g. door open/close, core probe temperature, voltage, frequency...)

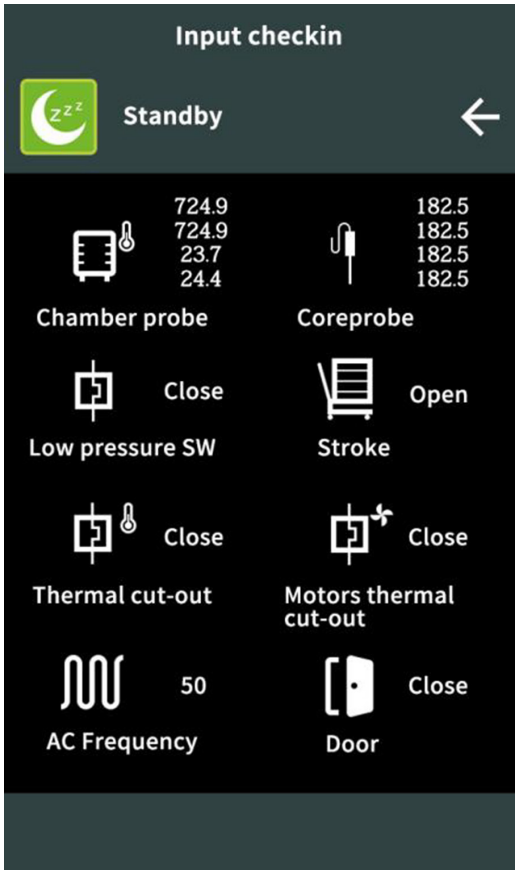


Fig 70

⚠ **Note:** When there is a red point (warning), DO NOT attempt to repair the oven by yourself. Disconnect the oven from water, gas, and electricity supply, and contact the manufacturer or authorized service center for help. For the Manufacturer's contact information, refer to page 87.

2.9.3 Consumption



Here you can review the oven's consumption data, dating back to when it was first used (e.g. electricity consumption, water consumption, working time, etc.).

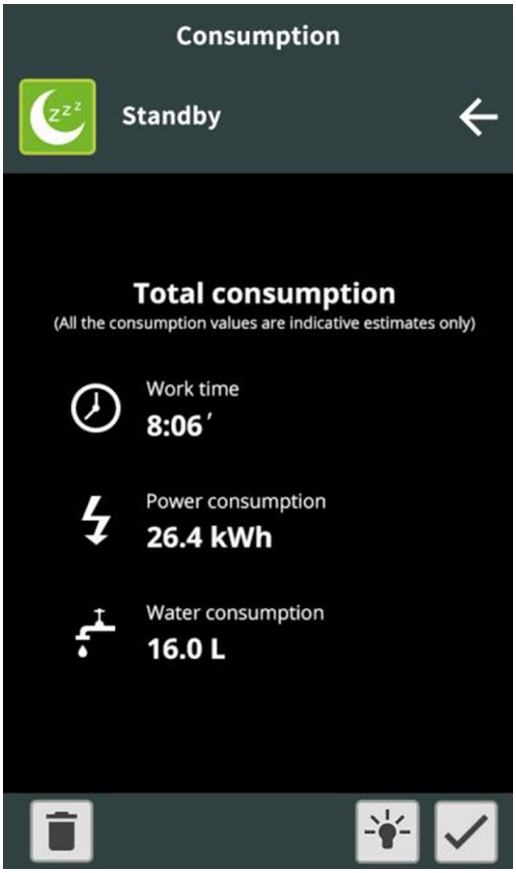


Fig 71

Note: The water, electricity consumption, and working time are cumulative values. To restart the recording, press .

2.9.4 HACCP

Diagnostic

HACCP stands for Hazard Analysis Critical Control Point. It is an internationally recognized food safety management system that focuses on identifying and controlling critical points in the food production process where hazards, such as microbiological, chemical, and physical risks, could occur.

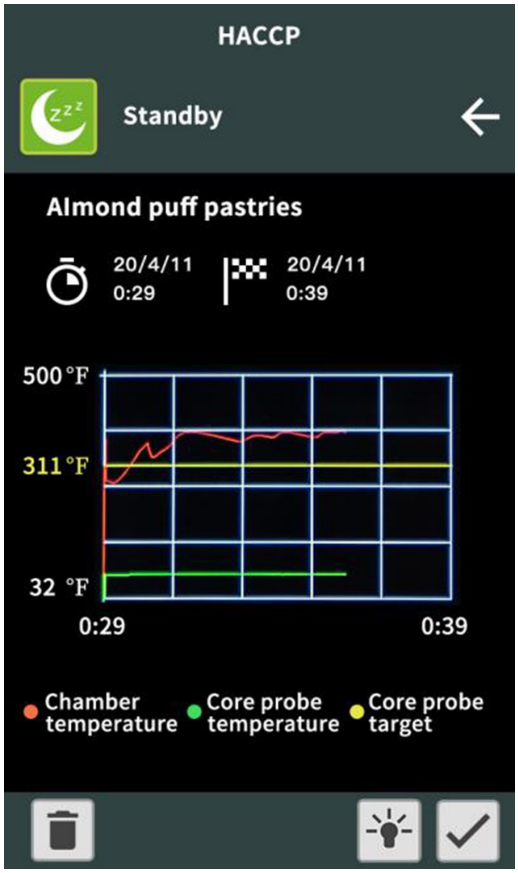
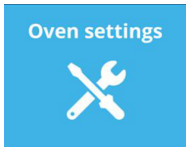


Fig 72

2.9.5 Oven Setting



The oven settings include language, date and time, units, temp, WIFI, product model, serial number.



Fig 73

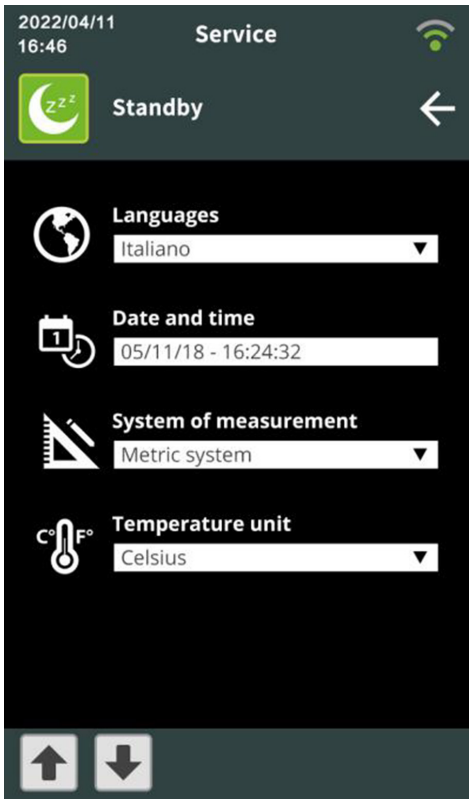
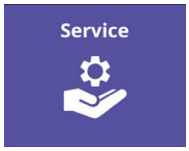


Fig 74

2.9.6 Service



The service function is mainly used to monitor maintenance and faults.

⚠ This function is exclusively reserved for technicians. If a fault occurs during oven operation, contact the manufacturer or authorized service center for assistance. Refer to the manufacturers contact info on page 87.

3. Maintenance

⚠ Before using or maintaining the appliance:

- Carefully read the present manual.
- The operations should be carried out by professional personnel. Do not let children clean the oven without supervision.
- Carefully clean the oven chamber and accessories.

3.1 Daily Maintenance and Cleaning

When doing daily maintenance, follow the guidelines below:

⚠ Before any operation, turn off the electric connection and wear appropriate protective items.

⚠ Carefully read the present manual.

⚠ The operations should be carried out by professional personnel, do not let children clean the oven without supervision.

⚠ Carefully clean the oven chamber and accessories.

⚠ When cleaning the appliance, parts, or accessories, DO NOT use:

- Abrasive detergents.
- Aggressive or corrosive detergents.
- Caution! Never use this substance when cleaning the appliance substructure/support.
- Abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel bristled brushes, etc.).
- Water, steam, or pressurized jets.

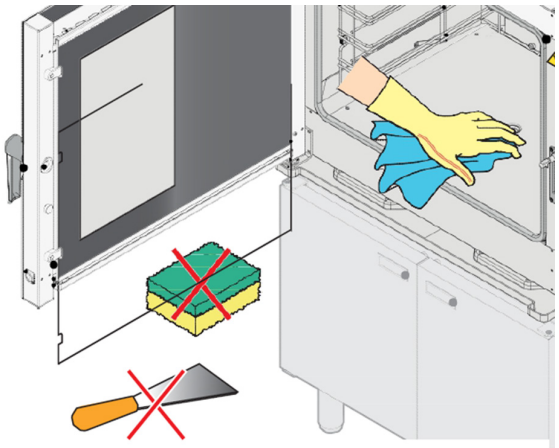


Fig 75

For first use, pay attention:

- Let the oven run empty at 392˚F for 30 - 40 minutes to remove all the processing residue. After cooling down, start a “Quick clean”. If the temperature is over 284˚F, the “Quick clean” process will not start. The oven will start steam input and the fan will rotate automatically in order to cool down. When the temperature is below 284˚F, “Quick clean” will start.
- Alternatively, clean the oven chamber manually using a cloth soaked in warm soapy water, and then rinse and dry it.
- Before every use, carefully wash and dry accessories and trays.

Cleaning the oven exterior steel shell:

- After cooling down (if necessary, use the fast-cooling function), clean the shell with soft cloth soaked in soapy water and then rinse and dry it.

Cleaning the oven chamber:

- To maintain good hygeine, preserve the stainless steel, and ensure the oven’s performance, clean the chamber daily. Then, run the unit at 400˚F for 10 minutes to dry the unit.
- Grease or food residue can catch fire during the cooking process, causing harm to people or damage to the appliance. To prevent this, make sure to clean the chamber thoroughly every day after use and dry the unit properly. This will help avoid fire hazards and keep the appliance in good condition.
- Attention! Cleaning and maintenance should only be done after the chamber has cooled down. If necessary, use the fast cooling function. Once the oven has cooled, you can then select a washing program to clean the appliance safely.

Cleaning the plastic surface and the control panel:

- Only use a very soft cloth and a small amount of non-corrosive and non-abrasive detergent to do the cleaning.

3.1 Daily Maintenance and Cleaning (Cont'd)

Cleaning the trays:

- Clean the trays frequently: For easier operations, you may remove the trays and use a soft cloth soaked with soapy water to clean them manually, and then rinse and dry them.

Cleaning the inner and outer door glass:

- After cooling down (Fast cooling function can be used), clean the glass manually with a soft cloth soaked with soapy water, and then rinse and try the glass.

Not using the products for a period of time:

- Turn off the electric and water connections. Then, clean the oven shell with a cloth and stainless-steel polish in order to protect the stainless steel.
- Keep the oven door semi-open to guarantee air exchange.

Before using the oven again:

- Clean the appliance and accessories.
- Connect to the electric source and water source.
- Have the appliance checked before re-using.
- Restart the appliance at a low temperature for at least 60 minutes with no food inside.

⚠ It is highly recommended to have the appliance checked and maintained by an authorized service center **at least once a year** to ensure perfect working and safety conditions.

3.2 After-Sales Service and Technical Support

3.2.1 Manufacturer Information

Address: 201 N Berry St, Brea, CA 92821, USA

Phone Number: (909) 595 - 2688

Email: SoCal@AtosaUSA.com

Warranty: (800) 683 - 8660

Website: www.atosausa.com

Fax: (909) 595 - 768

3.2.2 Common Faults and Solutions

When a fault occurs, turn off the water connection and try to find a solution by referring to this table below. If the problem cannot be solved following the table on the next page, contact the tech support service center and provide the following information:

- Purchase date.
- Oven information from the rating label.
- Any fault information shown in the screen.

3.2.2 Common Faults and Solutions (Cont'd)

Common Faults and Possible Solutions	
Fault	**Solution**
The oven cannot be turned on/complete shutdown	• Check that the switch is turned on and that there is power • Check that the oven protecting fuses are working properly • Check the safety thermostat • If none of these solutions solves the problem, contact an Authorized Service Center.
The oven is turned on but cooking programs cannot be started	• Check if the oven door is close properly • Check if the parameters are correctly set
The oven does not cook evenly	• The cooking chamber is overloaded with food to be cooked, distribute the food to allow air circulation. • The fans cannot work in reverse (contact an Authorized Service Center) • One of the fans is not working (contact an Authorized Service Center) • One of the resistances is not working (contact an Authorized Service Center)
No water enters via the humidification tubes/no steam generated in the chamber/error code E6	• The water inlet is closed, open it • Incorrect connection to the water mains or suspended water supply, check both • Water inlet filters blocked by impurities, clean or replace them
The door is closed, but water still comes out	• Dirty or damaged seal, clean it or contact an Authorized Service Center to replace it if damaged • Door closing mechanism faulty, contact an Authorized Service Center to replace it • Door handle loosened, check and fix it or contact an Authorized Service Center to replace it
The fan stops working during operation	• Faulty fan, contact an Authorized Service Center to replace it

3.2.3 Error Code

Oven Alarm Table			
Code	**Significance**	**Influence**	**Solution**
E1	Oven chamber high temperature protection	Oven stops working	Manually reset the the HTCO switch
E2	Oven fan motor high temperature protection	Oven stops working	Wait until the fan motor cools down
E3	Oven fan speed fault	Oven stops working	Contact the manufacturer or authorized service center
E4	Oven fan not working or fan speed sensor fault	Oven stops working	Contact the manufacturer or authorized service center
E5	Heating system fault	Oven works, but the temperature increases very slow (less than 3°C in 30s)	Contact the manufacturer or authorized service center
E6	Low water pressure	Oven works, but no humidification or cleaning process can start	Increase the water pressure
E7	Door is open for more than 2 hours or a magnetic switch fault	Oven stops working	Close the door, and if it doesn't work, contact the manufacturer or authorized service center
E8	Open circuit of trolley relay (Only for oven with more than 16 trays)	Oven stops working	Push the trolley into the oven

3.3 Disposal

⚠ **To prevent any tampering and consequent risks, before disposing of the appliance:**

- Ensure it cannot be used any longer: the power cable must be cut or removed (with the appliance disconnected from the main).
- Make sure children cannot accidentally become trapped inside the cooking chamber while playing. To prevent the door from opening, you can either remove the door or secure it with tape or stops.

Disposal of the screen battery:

- Do not dispose of the battery with normal domestic waste. The disposal must comply with the local laws and regulations.

Disposal of the appliance:

- The equipment has been made with recyclable metal materials (stainless steel, iron, aluminum, zinc plate, copper, etc.) that as a percentage make up more than 90% of the weight.
- Attention must be paid to the management of this product at the end of its life, reducing any negative impact on the environment and improving the efficiency of resources. An illegal or non-correct disposal of the product will lead to sanctions being applied as per current legislation.

THANK YOU FOR YOUR PURCHASE OF AN ATOSA PRODUCT

YOUR SINGLE SOURCE DIVERSIFIED GLOBAL SOLUTION



Toll Free: (855) 855-0399
info@atosausa.com
www.atosausa.com