



USE & MAINTENANCE (TRANSLATION OF THE ORIGINAL INSTRUCTIONS)





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CONTACTS

Please see the back cover for contacts in your local area.



Dear Customer,

This manual contains all the information you need to use and maintain this appliance correctly.

Please read it carefully before using the appliance and store it safely for future reference.

If you do not fully understand any of the contents, please contact the manufacturer for further information.

Safety

Safety information
for installing and
maintaining the
appliance

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PICTOGRAMS



Read the instruction manual



Danger! Situation presenting immediate danger, or a hazardous situation which could cause injury or death.



Risk of fire



Risk of electric shock



Danger: risk of burns



Tips and useful information



Consult another section



Earthing symbol



Equipotential symbol

SAFETY INFORMATION FOR INSTALLING AND MAINTAINING THE APPLIANCE



General precautions

- Please read this manual carefully before using and maintaining the appliance.
- Failure to comply with the safety regulations, and any use or maintenance other than those indicated in this manual voids the warranty* and relieves the manufacturer of all liability.
- Keep this appliance out of the reach of children.
- Cleaning and maintenance must be done by the user and NOT by children, especially where not supervised by an adult.
- This appliance can only be used for cooking food in industrial and professional kitchens by qualified personnel, who have completed regular training courses. Any other use is not compliant with the scope of use and is therefore hazardous.
- If the appliance is not working or if you notice any changes to the structure or operation, disconnect the electricity and water supply and contact an authorised UNOX customer assistance service. Do not attempt to repair the appliance yourself. For any repairs, please request UNOX original spare parts.
- To ensure that the appliance is in perfect condition in terms of use and safety, maintenance and inspections should perform at least yearly by authorised service centre.
- The appliance emits a sound level of below 70 dB.



Risk of burns and injury

- While cooking and until all appliance parts have cooled, make sure to only touch the appliance control components or handle, because the external parts are extremely hot (temperature above 60°C/140°F).
- Cooking can only take place with the door closed, for safety reasons. If the door is opened, the oven stops temporarily and a message appears on the display. To resume cooking, simply close the door again.
- In order to maintain optimum performance, do NOT open the door during cooking, especially if you are using the microwave function. If it is not possible to avoid opening the door, please do so very slowly and carefully, paying attention to the hot steam coming out of the oven cavity.
- Wear appropriate protective thermal clothing and take great care when moving containers, accessories and other objects inside the oven cavity.
- NEVER put any type of tray, hot or cold container, or other objects on top of the oven, even if it is turned off. DO NOT put highly flammable or heat-sensitive objects (e.g. plastic ornaments, lighters, etc.) near the appliance.
- Leave at least 10 cm of free space around the oven.
- The first time you use the appliance, some of the oils used for manufacturing may evaporate and produce fumes or unpleasant odours. These will gradually disappear as you continue to use the appliance.

- Liquids or other foods should not be reheated in sealed containers, as these may explode.
- To avoid burns, do not use containers filled with liquids or products that liquefy, heating up to higher levels than can be easily observed (IEC 60335-2-42:2002 / AMD1:2008)
- If reheating beverages, these may reach boiling point and cause a delayed eruption. Be careful when handling the container.
- The contents of any baby bottles and any baby food in jars must be mixed or shaken before consumption. Check the temperature to avoid scalding.



Risk of fire

- Before using the appliance, make sure that there are no non-compliant objects (instruction manuals, plastic bags, etc.) or detergent residues inside the oven cavity. Also make sure that the flue is free of obstructions and that there are no flammable materials in the vicinity.
- When reheating food in plastic or paper containers, check the oven. Risk of fire.
- If you notice any smoke coming from the appliance, switch off or remove the appliance plug and keep the door closed to extinguish any flames.
- Do not place sources of heat (e.g. grills, fryers, etc.), highly flammable substances or fuels (e.g. diesel, petrol, bottles of alcohol, etc.) near the appliance.

- Clean the oven daily, removing any food residue. Follow the detailed cleaning instructions on page **28**. Failure to clean the oven could cause the surfaces to deteriorate. This could reduce the life of the appliance and cause danger (if not removed, fats or food residue on the inside could catch fire).
- Do not clean the appliance with a steam or pressurised water jet.
- Do not use highly flammable food or liquids while cooking (e.g. alcohol).



Risk of electric shock


- Do not open the compartments marked with these symbols. Only qualified personnel authorised by UNOX may access these compartments. Failure to observe this regulation invalidates the warranty* and may cause damage or injury including death.



General information

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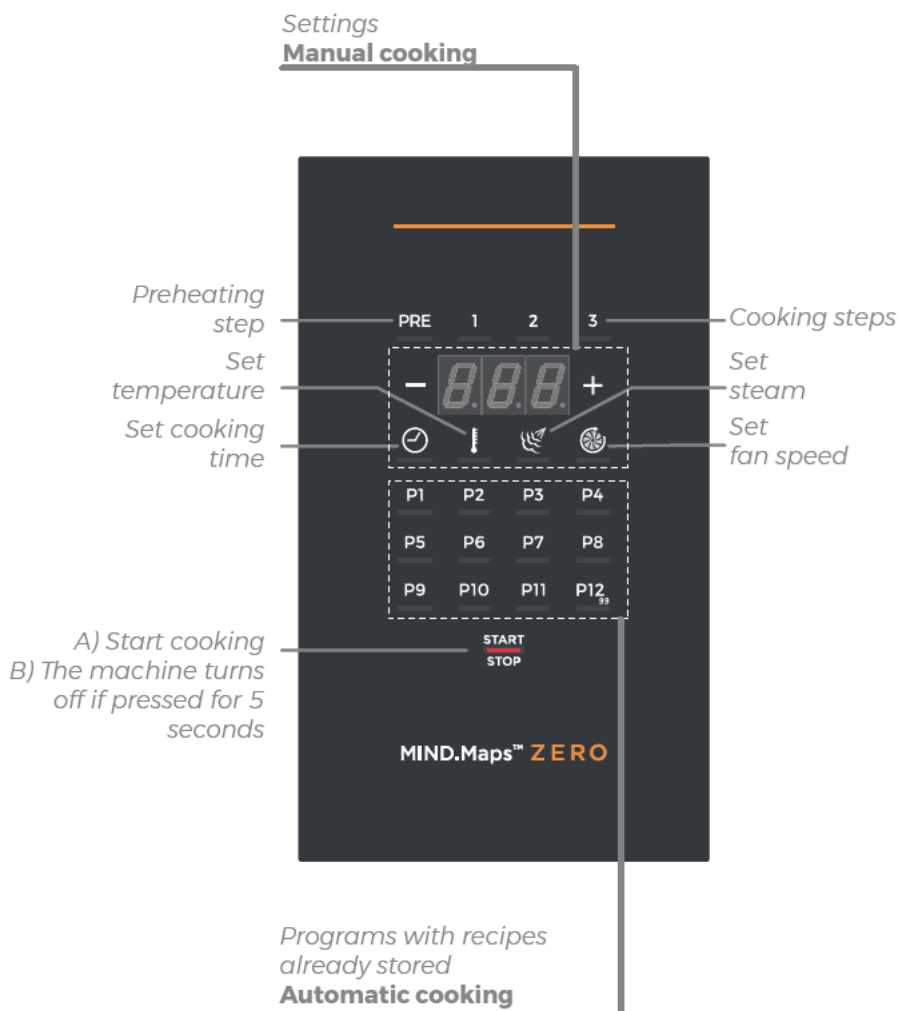
COOKING RECOMMENDATIONS AND WARNINGS

- When using the appliance for the first time, be sure to clean the inside of the oven cavity and the accessories thoroughly (see page **28**); let the oven run empty at maximum temperature for 1 hour to eliminate any unpleasant odours caused by the protective factory grease.
- If the appliance is left running for more than 15 minutes without an operating mode being selected, it automatically switches to stand-by to reduce energy consumption. To exit stand-by mode, tap the START/STOP button.
- Use the appliance at room temperature between +5°C and +35°C.
- If there is a machine black-out or shut down, when the appliance restarts, the program that was running previously is resumed. The duration of the cooking cycle may be extended by a maximum of 2 minutes.
-  For safety reasons, the last tray should **NEVER** be placed above 160 cm. If it is necessary to do so, the sticker contained in the "Starter Kit" must be attached at a height of 160 cm.

- Do not salt food inside the oven cavity. If this cannot be avoided, clean the oven as soon as possible.
- Do not use highly flammable food or liquids while cooking (e.g. alcohol or wine).
- It is always better to preheat the oven to a temperature at least 30°C higher than is required for cooking, in order to reduce the effects of heat loss when opening the door.
- For best results, do not open the door during cooking.
- Use UNOX trays and racks. Try to distribute food evenly on the trays. Avoid overlapping food and avoid overloading the trays (maximum 5 kg per tray). Distribute the trays evenly in the oven cavity, respecting the maximum number indicated for each appliance.
- Always respect the loading instructions for your oven.
- Beware of touching the external and internal parts of the oven during cooking and until it has completely cooled (it could reach temperatures above 60°C).
- Liquids or food that liquefy with heat should be placed in containers of adequate capacity so that they do not overflow during cooking, should they boil and erupt.
- When navigating and setting parameters only use your finger (which must be clean and dry); avoid using tools such as forks, spoons, etc.

CONTROL PANEL





The HOME screen appears when the appliance is turned on.



MANUAL AND AUTOMATIC COOKING

The oven you purchased can carry out either **manual** or **automatic** cooking.

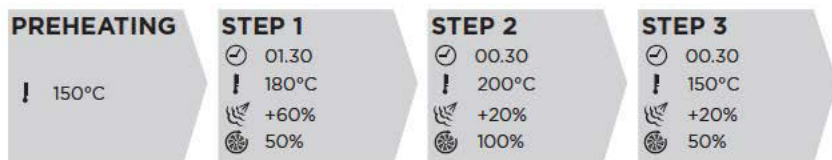
During **manual cooking**, based on experience, you must set the following cooking parameters for one or more cooking steps (up to a maximum of three):

-  **cooking time;**
-  **temperature** in the oven cavity;
-  **steam input;**
-  **fan speed.**

When **cooking with a saved recipe**, pre-set recipes are used. These are either set by the manufacturer or have previously been saved by the user after being set manually. The oven can store up to 99 recipes (from P1 to P99).

WHAT ARE COOKING STEPS?

Each manual cooking cycle consists of **initial preheating** ("PRE" - optional but recommended) and cooking **steps** (min. 1, max. 3), each with different cooking parameters. By setting multiple cooking steps instead of one only, the end result is a better balance between temperature, cooking time and humidity, which means a better end product.






- A cooking cycle must contain at least one step to be usable.
- Not all steps have to be set for a given cooking cycle. Only set the steps which are required.
- The appliance automatically moves from one cooking step to the next.

HOW TO SET VALUES

01 ▶ Display

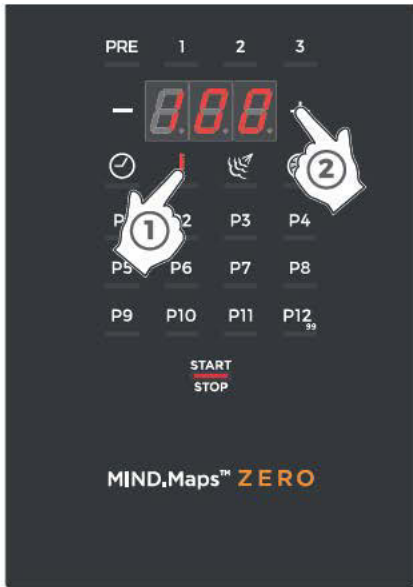
- ① Tap the symbol for the parameter you want to set.
- ② Tap one of the digits on the display. The values shown in the table will be set automatically.

Digit	Set values
	Cooking time: 20 minutes Temperature: 150°C Steam: 20% Fan 1
	Cooking time: 40 minutes Temperature: 180°C Steam: 60% Fan 1
	Cooking time: 1 hour Temperature: 220°C Steam: 100% Fan 2

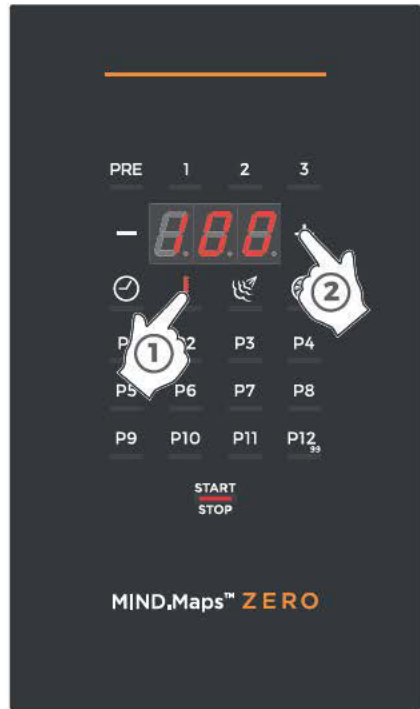
- ③ Use the **-** **+** buttons to change these values if necessary.

02 ▶ Buttons

- ① Tap the symbol for the parameter you want to set.
- ② Use the **-** **+** buttons to modify the value.



01



02

Use | Manual cooking cycles

Manual cooking |
How to

17

During **manual cooking**, based on experience, you must set the following cooking parameters for one or more cooking steps (up to a maximum of three)

Cooking duration (in hours and minutes)

Range: 0 to 9 hours and 59 minutes

For continuous operation (shown on the display as "INF"), if the display shows:



- 0.00 press "-"
- 9.59 press "+"

The time is displayed in hours.minutes
e.g. 1.30 = one hour and thirty minutes
e.g. 0.45= forty-five minutes



Temperature in the oven cavity (°C)

Range: 30°C to 260°C



Steam input in the oven cavity

from 0 (no steam input) to 100 (steam cooking)



Fan speed.

- 1 | low speed, recommended for delicate cooking cycles
- 2 | maximum speed

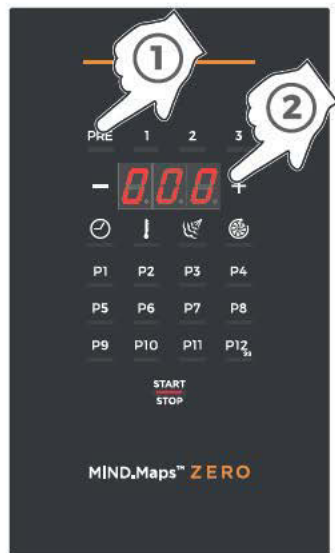
Manual cooking | HOW TO

03 ▶ Setting preheating (optional)

- 1 Select the “**PRE**” icon if you want to set preheating.
- 2 Set the desired **temperature** value for preheating (at least 30°C more than the temperature used for cooking is recommended).

04 ▶ Setting the cooking parameters

- 3 Select icon “**1**”: you can now set the parameters for cooking STEP “1”.
- 4 Select the “**CLOCK**” icon to set the **cooking time**.
- 5 Set the desired value in hours, minutes (the example shows one hour and thirty minutes).
- 6-7 Following the same method used for setting the cooking time, enter the **cavity temperature, humidity** and **fan speed**.



03



04

05 ▶ Set the next steps (optional)

If you want to set cooking steps "2" and "3", repeat point ③ to point ⑥ in the previous section.

Note: at point ③, tap icon "2" to set step "2" and icon "3" to set step "3".

Start or save a cooking cycle

After having set the cooking parameters (time, temperature, etc.), you can:

■ Start cooking directly

▶ *The parameters set will NOT be saved at the end of the cycle.*

06 ▶ Press the **START STOP** icon: cooking starts with the set parameters and all the red position LEDs turn off.

■ Save the set cooking cycle and start

▶ *At the end of the cooking cycle, the set parameters are saved and the recipe can be used again whenever needed without having to pre-set the parameters each time.*



05



06

07 ▶ To save the recipe before starting it:

① search for a free position by looking at the colour of the LEDs:

- **LED off** ▶ **position free** (e.g. P7)
- **LED on** ▶ **a recipe is already stored in this position** (e.g. P1 to P6).

If you still select this position, you will overwrite the existing recipe, deleting it permanently.

② Once you have selected the position, press the corresponding button and hold for 3 seconds. To select positions P13 to P99, press P12 and hold for 3 seconds; the button will start flashing. Press the “+” button until the desired position appears on the display. Then you will hear a beep, indicating that the cooking cycle has been saved.

③ Press the **START STOP** icon: the cooking cycle starts with the parameters set.



08 ▶ Cooking cycle in progress

- 1 If the cooking cycle requires preheating, the oven starts to heat the cavity to bring it to the set temperature (in the example: 180°C). DO NOT put food in the oven during this phase.
- 2 At the end of the preheating phase, the oven beeps and the oven LED light flashes. You can now put the food in the oven. When the door is closed, step 1 automatically starts according to the set parameters.
- 3 During cooking, you can view the set parameters on the display by tapping on the icon that interests you:



This shows the set **cooking time** alternating with the time remaining until the end of the cooking cycle.



This shows the set oven cavity **temperature** alternating with the current temperature.

The set temperatures can be changed at any time as explained on page 17, points 3 to 7.



The current step is indicated by the corresponding LED light.



Tap the icons to view information about the set parameters.

09 ► Cooking end

Cooking ends at the end of the set time. If you want to interrupt cooking before the end of the set time, press and hold the **START** button.

At the end of the cooking cycle, the oven beeps and the oven light flashes. Your dishes are ready. The light turns off when the door is opened.



Use | Cooking with a saved recipe

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When **cooking with a saved recipe**, the recipes used have either been saved by the manufacturer (where provided) or have previously been saved by the user after being set manually (see previous pages).


The oven can store up to 99 recipes (position P1 to P99).

To return to manual cooking mode, after pressing any “P” button, press the same button again.

For example, if you press P1, the oven operates in automatic cooking mode. If you press P1 again, the oven returns to manual cooking mode.

CALLING UP A SAVED RECIPE

①  Press the button where the recipe you are interested in is saved ► The corresponding LED will start flashing.

 To select positions P13 to P99, press P12 and hold for 3 seconds; the button will start flashing. Press the “+” button until the desired position appears on the display.

- ② Press the **START STOP** icon: cooking starts with the set parameters and all the red position LEDs turn off. The cooking screen appears ▶ Please see pages **20** and **21**.

Please use the table below to find the recipe you are interested in more easily.



10

	Recipe name	P	STEP 1				STEP 2				STEP 3		
P1													
P2													
P3													
P4													
P5													
P6													
P7													
P8													
P9													
P10													
P11													
P12													
P13													

CHANGING A SAVED RECIPE

11 ▶

- 1 Press the button corresponding to the **program** to be modified: the LED will start flashing.
 - ⊕ To select positions P13 to P99, press P12 and hold for 3 seconds; the button will start flashing. Press the “+” button until the desired position appears on the display.
- 2 Select the **step** you want to change.
- 3 Select the **parameter** you want to change.
- 4 Enter the new value using the “+” and “-” buttons.

12 ▶ Now you can:

- 5A **overwrite the modified program** ▶ The recipe is changed permanently.
Press the same button and hold for 3 seconds.
- 5B **save a new program** ▶ The new program is identical to the original one except for the changes made.
Press the button for the desired position again and hold for 3 seconds: if the name is shown in red, this means that the position is already occupied. If you still decide to choose this position, this will overwrite the existing recipe, deleting it permanently.



In this example, program P7 needs to be modified, increasing the temperature of STEP2 from 180° to 200°C.

11



By pressing the P7 button again, the program is overwritten i.e. changed permanently. This means that, from now on, the P7 program will have a temperature of 200°C instead of 180°C.



By choosing a different position, for example P8, program P7 will keep its original settings (i.e. the temperature at 180°C), while program P8 will have the same parameters as P7 except the temperature will be 200°C.

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Maintenance

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SAFETY INFORMATION FOR MAINTAINING THE APPLIANCE



Any routine maintenance procedure must be performed:

- after disconnecting the appliance from the power supply;
- after waiting for the appliance to cool down fully;
- only if you are in good mental and physical condition, and are wearing suitable personal protective equipment (e.g. heat-resistant rubber gloves, eye protection, dust mask (optional), etc.).

Clean the appliance on a daily basis in order to maintain a good level of hygiene and to prevent the stainless steel from corroding or deteriorating.



Daily cleaning also reduces the possibility of accumulated fatty substances or food residues inside the cavity catching fire and becoming a fire hazard.

When cleaning any component or accessory NEVER use:

- abrasive, pointy or sharp tools or cloths (abrasive sponges, scrapers, steel-bristled brushes, etc.);
- steam or pressurised water jets;
- abrasive or powder detergents;
- alkaline, aggressive, caustic or corrosive detergents (e.g. hydrochloric/muriatic or sulphuric acid/caustic soda). These substances could cause permanent damage to the appliance surfaces and catalysts.



Do not use these substances even when cleaning the appliance substructure or the floor under the appliance. The volatile emissions from these compounds may still cause damage.

ROUTINE CLEANING

External steel structures, oven cavity seal



Wait for the surfaces to cool off.

Use only a soft cleaning cloth dampened with soapy water. Rinse and dry thoroughly.

Inside the oven cavity



Failure to clean the oven cavity daily may cause the accumulated fatty substances or food residues inside the cavity to catch fire and become a fire hazard.

Clean the oven cavity daily to maintain high levels of hygiene and to preserve the steel and the performance of the appliance over time. Fat particles or food residue may also catch fire during cooking, causing damage to people and the appliance. Cleaning should always be carried out when the oven cavity is cold, using a soft cloth soaked in warm soapy water. Finish cleaning by rinsing and drying.

Plastic surfaces and control panel

Use only a very soft cleaning cloth and a small amount of detergent to clean delicate surfaces. Follow the detergent manufacturer's instructions.

Oven door internal and external glass



Wait for the windows to cool off.

Use only a soft cleaning cloth dampened with soapy water or a specific glass cleaner. Rinse and dry thoroughly.


INACTIVITY

During periods of inactivity, take the following precautions:

- disconnect the appliance from the power supply;
- preferably rub a soft cloth lightly doused with Vaseline oil on all stainless steel surfaces;
- keep the appliance door slightly ajar.

Before reusing the appliance:

- clean the appliance and accessories thoroughly (see page **28**);
- reconnect the appliance to the power supply;
- inspect the appliance before using it again;
- switch on the appliance at minimum temperature for at least 50 minutes without any food inside.

 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 authorised support service centre.

DISPOSAL

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



The crossed-out wheeie bin symbol indicates that the product was placed on the market after 13 August 2005 and that, at the end of its useful life, it should not be disposed of with other waste, but must be collected separately. All appliances are made with recyclable metals (stainless steel, iron, aluminium, galvanized steel, copper, etc.) in percentages above 90% by weight. Before disposal, ensure the appliance is unusable by removing the power cable and all compartment or cavity closure devices (where present). At the end of its useful life, the product must be disposed of in such a way as to reduce any negative impact on the environment and make efficient use of available resources. Prefer prevention, preparation for reuse, recycling and reclamation, and remember “the polluter pays”. Please remember that illegal or incorrect disposal of the product incurs penalties, as provided for by current legislation.

Information on disposal in Italy

In Italy, WEEE appliances must be delivered to:

- recycling centres (also known as waste disposal sites/facilities);
- the dealer from whom the new appliance is purchased, who is required to collect them free of charge ("one-for-one" collection).

Information on disposal in European Union countries

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

CERTIFICATION

EU declaration of conformity for electrical appliances

Manufacturer: UNOX S.p.A.

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

Declares, under its own responsibility, that the product

ZERO MIND.Maps™

complies with the Machinery Directive 2006/42/EC through standards:

EN 60335-1: 2014 + A11:2014

EN 60335-2-42: 2003 + A1: 2008 + A11:2012

EN62233: 2008

EN 60335-2-102:2006 + A1:2010

complies with the Electromagnetic Compatibility Directive 2014/30/EC through the following standards:

EN 55014-1: 2006 + A1: 2009 + A2: 2011

EN 55014-2: 1997 + A1: 2001 + A2: 2008

EN 61000-3-2: 2006 + A1: 2009 + A2: 2009

EN 61000-3-3: 2008

EN 61000-3-11: 2000

EN 61000-3-12: 2011

EN 61000-6-2: 2005

EN 61000-6-3: 2007



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AFTER-SALES ASSISTANCE

In case of any malfunctions, disconnect the appliance from the power supply and consult the solutions proposed in the table ► **A |**

Troubleshooting on page **35**.

If the solution is not listed in the table, contact an authorised UNOX technical service centre, providing the following information:

- date of purchase;
- **13** ► appliance data on the serial plate;
- any warning messages that appear on the display.

Manufacturer's information:

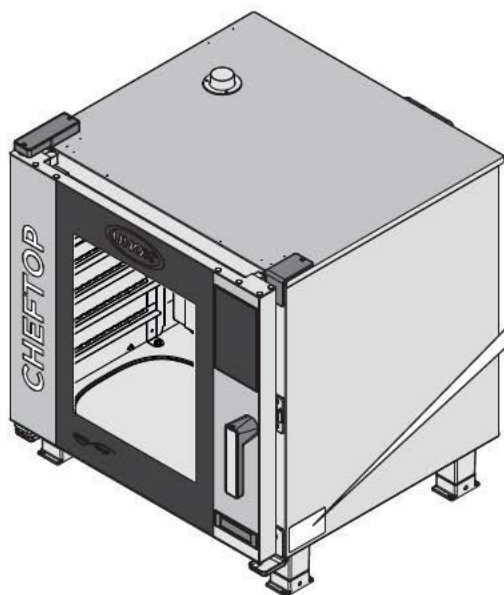
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Serial number

Product code



ALARMS AND WARNINGS

The ovens show any alarm/warning messages relating to the oven or installed accessories on the screen.

- The **WARNING** messages signal malfunctions which do not prevent the appliance/accessories from operating, but which limit the functions.
- The **ALARM** messages identify issues which prevent any operation of the appliances/accessories, which therefore must be put into STOP mode. If the alarm messages refer to the connected accessories only, the oven can still be used.

ALARM	Description	Effect	Solution
A01	Motor thermal alarm	The oven stops any operating cycle and blocks any screen display configuration	Contact the Customer Assistance Service
A02	Safety thermostat alarm		
A04	Hood communication failure alarm		

WARNING	Description	Effect	Solution
U01	Oven board temperature	The appliance continues to operate, but some functions may be disabled	Contact the Customer Assistance Service
U16	Communication error		

A | Troubleshooting

Fault	Possible cause	Possible solution	Solution
The oven is completely switched off.	<ul style="list-style-type: none">■ No mains power.■ Appliance out of order.	<ul style="list-style-type: none">■ Make sure the appliance is connected to the electricity mains.	
Cooking cycles not starting.	<ul style="list-style-type: none">■ Door open or not shut properly.	<ul style="list-style-type: none">■ Make sure the door is shut.	
No steam is produced inside the oven cavity.	<ul style="list-style-type: none">■ Water inlet closed.■ Appliance plumbed into the water mains or the tank incorrectly.■ No water in the tank (if water is taken from the tank).■ Water supply filter clogged with impurities.	<ul style="list-style-type: none">■ Open water inlet.■ Make sure the appliance is plumbed into the water mains or the tank correctly.■ Fill the tank with water.■ Clean the filter.	Contact the Customer Assistance Service.
Water leaks through the seal when the door is shut.	<ul style="list-style-type: none">■ Seal dirty.■ Seal damaged.■ Handle mechanism is loose.	<ul style="list-style-type: none">■ Clean the seal using a damp cloth.■ Contact a specialist technician for repair.	

The manufacturer reserves the right to make changes to improve the appliances and accessories at any time without advance notice. Full or partial reproduction of this manual is forbidden without the consent of the manufacturer. The measurements provided are approximate and not binding. In the event of disputes, this document was originally written in Italian. The manufacturer is not responsible for any translation/interpretation errors.



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