



BakerLux™ - ChefLux™

INSTALLATION, USE AND MAINTENANCE MANUAL
Translation of original instructions

EN

WARNING: Read the instructions before using the appliance

BakerLux™ - ChefLux™

SAFETY REGULATIONS

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Safety regulations

SAFETY REGULATIONS FOR INSTALLATION AND MAINTENANCE

- Read this manual carefully before installing or maintaining the appliance. Store this manual with care for future consultation.
- All installation, assembly and non-routine maintenance must be performed exclusively by qualified technicians that are authorised by UNOX, in compliance with the regulations in force in the user country, and respecting the regulations on systems and work safety.
- Disconnect the oven from its electrical and gas supplies before installation or maintenance (⚠ only for gas ovens).
- Before installing the appliance, check that the systems are compliant with the installation standards in the specific country and with the specifications indicated on the appliance serial plate.
- Interventions, alterations or modifications not expressly authorised that do not comply with the indications in this manual shall invalidate the guarantee.
- Installation or maintenance that fails to respect the indications in this manual may cause damage, injury or death.
- When the appliance is being fitted, people not involved with the installation may not pass through or occupy the work space.
- If the equipment is installed on mobile bases be sure to use only UNOX components and respect the instructions on their packaging.
- The packaging material is potentially dangerous. It must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.

- The rating plate provides essential technical information that is of the utmost importance for any appliance maintenance or repairs. Do not remove, damage or modify the plate.
- Failure to follow these instructions may cause damage, injury or death; voids the warranty; and relieves UNOX of all liability.

ONLY FOR GAS OVENS

- Appliances must be installed in areas:
 - that comply to the safety requirements called for by the standards in force;
 - that have adequate ventilation. Make sure that air is continually refreshed from the outside to ensure correct combustion and to avoid the formation of volatile substances hazardous to health and risk of suffocation!
- Make sure:
 - that installation is performed by respecting the safety regulations of the country of use and of the gas company;
 - that the ventilation inlets and the appliance exhausts are not obstructed (e.g. objects and walls);
 - that the type of gas available corresponds to the type indicated on the rating label;
 - that the gas pipe diameters meet the required measurements;
 - that components - not supplied by UNOX - used for installation comply with the regulations in force of the country of use;
 - that the connection pipe pressure equals that of the gas supply inlet;
 - that maximum gas piping inlet pressure is 60 mbar; pressures may not exceed this threshold.

- After connection to the gas supply, check for gas leaks of the components by preferably using non-corrosive foams. Never use flames!
- Upon commissioning, test burner exhaust gases, steam and hot air (CO and CO₂) and record the registered values on the appliance. The burner settings must be checked and adjusted by a specialised technician for values of non-diluted CO greater than 1000 ppm.

SAFETY REGULATIONS FOR USE

- Read this guide carefully before using the appliance and performing routine maintenance, and conserve this guide with care for any future consultation of users.
- Following procedures other than those indicated in this guide to use and clean the appliances is considered inappropriate and may cause damage, injury or fatal accidents; in addition to invalidating the guarantee and relieving UNOX of all liability.
- The appliance can be used by children aged under 8 and people with reduced physical, sensory or mental capabilities or people lacking the experience or knowledge needed, provided they are supervised or have received instructions relative to the safe use of the appliance and that they understand the inherent dangers. Children must not play with the appliance. Cleaning and maintenance to be implemented by the user shall not be carried out by children without supervision.
- Children must be supervised to ensure they do not play with the appliance.
- This appliance can only be used by qualified personnel, who have completed scheduled training courses, for cooking food in industrial and professional kitchens. All other uses are not compliant with the scope of use and are therefore hazardous.
- In particular, the appliance can be used for:

- cooking Pastry and Bread goods, whether fresh or frozen (BakerLux™);
- cooking of Gastronomic products, whether fresh or frozen (ChefLux™);
- steam cooking meat, fish and vegetables (ChefLux™);
- cooking vacuum-packed food in bags which are suited to that type of cooking procedure;
- bringing chilled and frozen food back to normal temperature (BakerLux™ - ChefLux™);
- Monitor the appliance during its entire operation cycle.
- If the appliance does not function or if there are any functional or structural alterations, disconnect the electricity, water and gas supplies (⚠ only for gas ovens) and contact a UNOX authorised customer service assistant. Do not attempt to independently repair the appliance. Request UNOX original spare parts for any repairs.
- Failure to observe these regulations may cause damage, injury or death, and also invalidates the guarantee.
- To ensure that the appliance is in perfect condition in terms of use and safety, maintenance and inspections should be performed yearly by an authorised support service centre.



RISK OF BURNS and INJURY!

- While cooking and during cooling of all appliance parts, be careful to only touch the appliance control components or handle because the external parts are extremely hot (temperature above 60°C (140°F)).
- Open the door (where necessary) slowly and with the utmost caution, while being careful of extremely hot steam released from the oven cavity.

- Wear heat-resistant clothing appropriate to the use at hand to move containers, accessories and other objects inside the oven cavity.
- Be extremely careful when removing trays from the oven cavity.



RISK OF FIRE!

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



RISK OR ELECTRICAL SHOCK

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



ONLY FOR GAS OVENS

- **Always maintain the smoke exhaust pipe free of obstructions (e.g. objects, trays, etc...) that is located on the top portion of the oven.**

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

BakerLux™ - ChefLux™

Introduction

This booklet shows the installation and use of **ChefLux™/BakerLux™** line of appliances.

The models of the **ChefLux™** range are appliances dedicated to cooking gastronomic products: grilled and oil-free fried food, meat, fish and poultry roasting, baking of pizza, focaccia bread, etc...

The **ChefLux™** models are available in the electric or gas models, they have manual control - *Manual* - and a capacity of: 5,7,12 or 20 GN 1/1 trays

BakerLux™ ovens are intended for making pastries and breads: puff pastry, sponge, biscuits, choux pastries, croissants, pizza, focaccia bread, panetone cake and leavened goods.

BakerLux™ ovens are available in electric and gas models and have *Manual* (6, 10 or 16 trays 600x400 cm) or *Dynamic* (6 or 10 trays 600x400 cm) control.



We recommend you thoroughly read this manual for all instructions on how to maintain the aesthetic and functional qualities of your purchased product intact.

PICTOGRAMS

The installation and user instructions are valid for all models unless otherwise specified by the following pictograms:



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



Risk of fire!



Tips and useful information



Risk of electric shock!



Earthing symbol



Read the instruction manual



Equipotential symbol



Risk of burns



Consult other chapter

BakerLux™ - ChefLux™

Installation

Before installing the appliance carefully read the chapter at **“Safety regulations”** page 4. During installation, wear appropriate protective clothing (protective footwear, gloves, etc.).

1

UNPACKING THE APPLIANCE



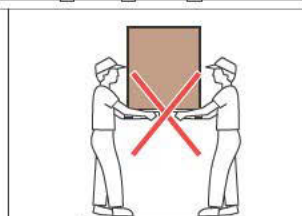
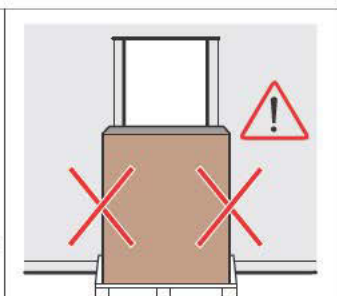
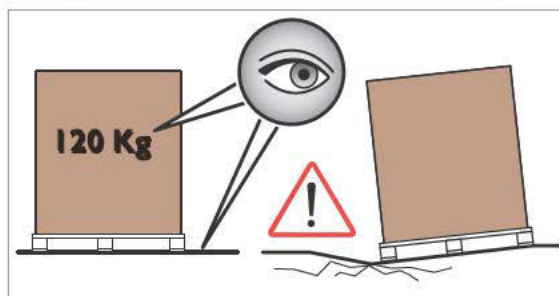
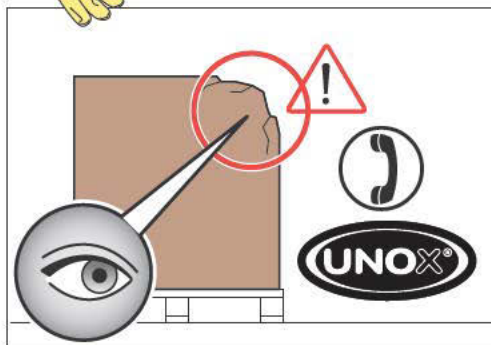
Persons necessary
for Installation:



Check the package for any visible damage. If damage is found, contact UNOX immediately and DO NOT install the appliance.

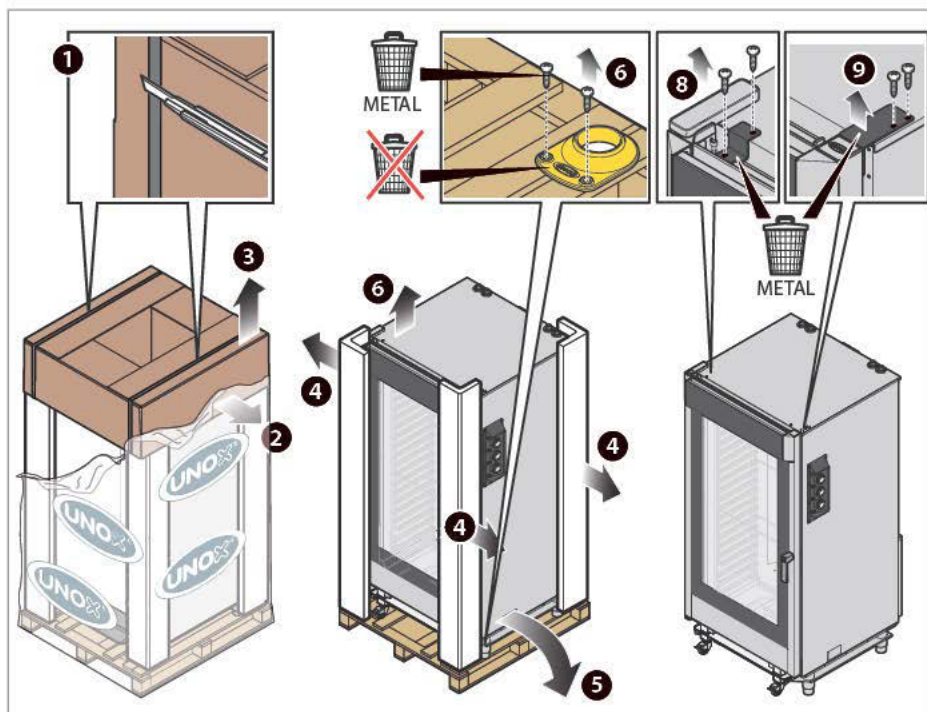
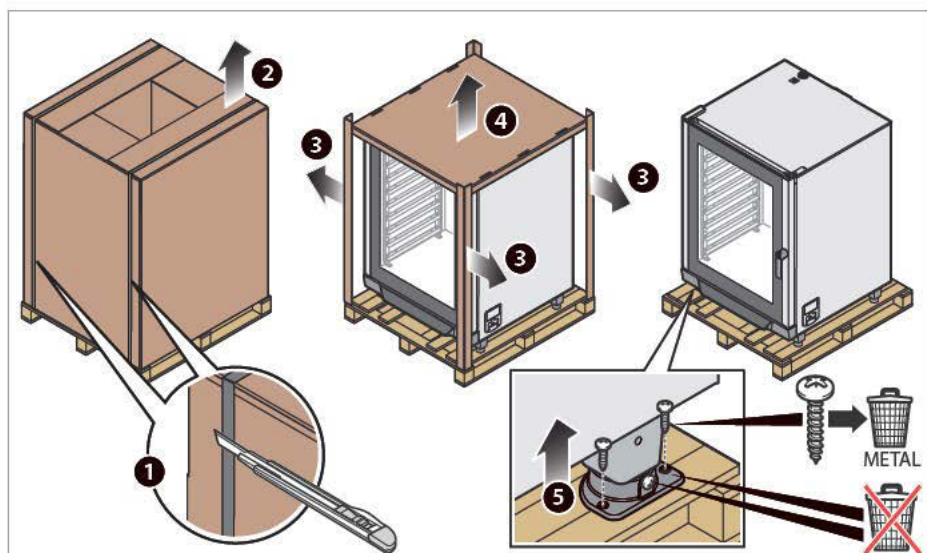
Before transporting the appliance to its installation point, make sure that:

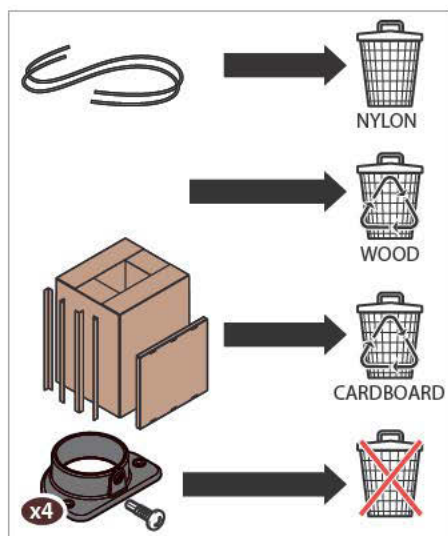
- it easily passes through doorways;
 - the floor supports its weight.
- Transport must be exclusively performed by mechanical means (e.g. using pallet jacks).





Follow the instructions in the figure and conserve several screws and plastic supports for the next installation; the screws that fasten the plastic supports to the wooden pallet can be disposed of.





NON-STOP Efforts



Given its potential danger, the package material must be kept out of reach of children or animals, and properly disposed of as called for by local regulation.

UNOX has followed the **NON-STOP EFFORTS** philosophy for years, to increase the environmental compatibility of its products and reduce energy consumption and waste.

UNOX wishes to protect the environment and invites the consumer to dispose of waste in the relevant recycling bins.

2

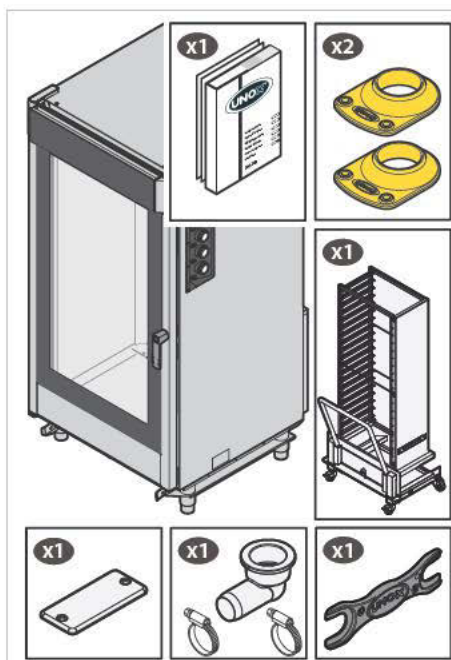
CHECKING THE PACKAGE

Before installing the appliance, check that the following components are in the package and undamaged.



If a component is missing or damaged, please contact UNOX.

- oven with rear side ready for:
 - electrical connections (power supply cable already assembled);
 - plumbing (water supply tube, mechanical filter, 3/4 connection with non-return valve already assembled);
 - LPG gas connection (⚠ only for gas ovens)
- technical documents (use and installation manual, "Technical specifications" sheet);
- 4 plastic supports (countertop ovens);
- 2 plastic supports (free-standing ovens);
- 90° elbow (free-standing ovens);
- 1 plate cover (free-standing ovens);
- 1 "Starter Kit" bag (8 self-tapping screws 1 attachment wrench, 1 falling liquid warning sticker, 1 conical exhaust plug).
- methane nozzle and settings sticker (⚠ only for gas ovens)



3

GETTING
STARTED

REMOVING THE FILM

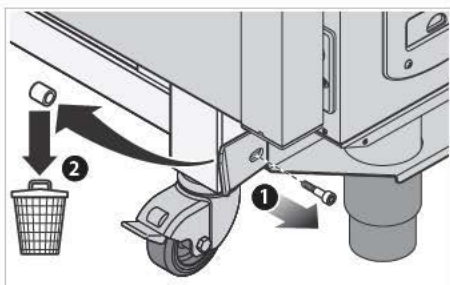
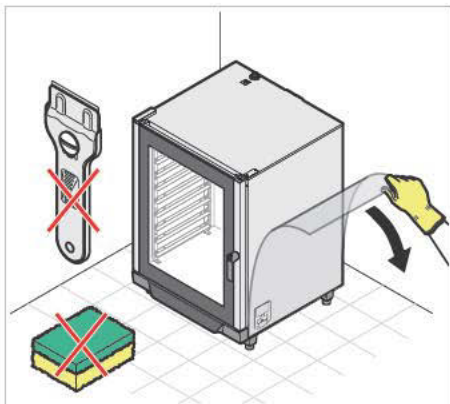
Slowly remove the protective films from the appliance. Clean any glue residue with appropriate solvents without using tools, abrasive detergents or acids that could spoil the surfaces.



The film is potentially dangerous and must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.

REMOVING TROLLEY BRAKES
(FREE-STANDING OVENS)

Slowly remove the protective films from the appliance. Clean any glue residue with appropriate solvents without using tools, abrasive detergents or acids that could spoil the surfaces.



Different auxiliary instruments are available as professional completion of the **ChefLux™** and **BakerLux™** ranges: contact UNOX for additional information.

4

POSITIONING THE APPLIANCE

Install the appliance in areas:

- dedicated and conforming to the cooking of industrial foods;
- having adequate air ventilation;
- that comply with the laws in your country;
- protected from the weather;
- with temperatures from +5°C to +35°C maximum;
- having a maximum humidity of 70%.

⚠ The law requires gas appliances to be installed in areas:

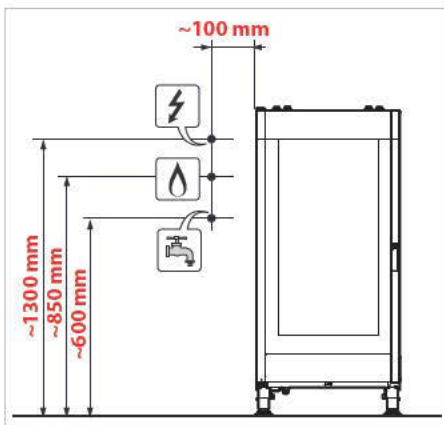
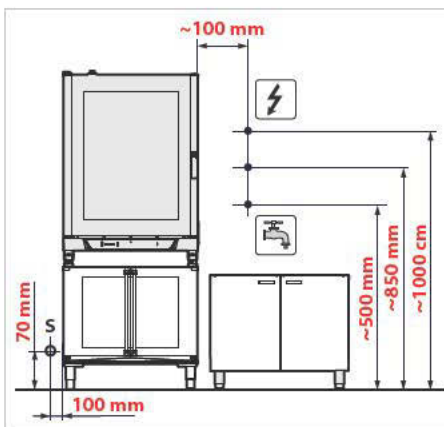
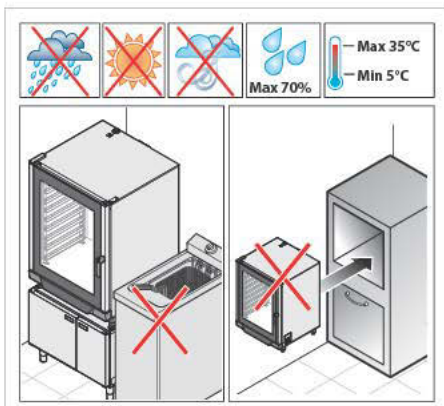
- with surface area and ventilation suitable for gas combustion;
- with outdoor evacuation of exhaust gas.

For additional information consult chapter **"SMOKE EXHAUST"** on page **38**.

The installation areas must be equipped with electrical and plumbing systems that comply with the regulations on system and work safety of the country of use.

The figure gives indicative connection measurements:

- Electrical connections ⚡
- plumbing connections ⚙
- waste (S)



❗ Do not install the appliance near other appliances that reach high temperatures in order to avoid damaging electrical parts. The appliance is not suitable for recessed installation. Make sure that the floor supports the weight of the appliance at full capacity (see "Table A").

⊕ For additional technical information on the appliance, consult the "technical specifications" sheet attached to the appliance.

		MODEL	Sizes				Total electric power declared [kW]	GAS power [kW]
			Width [mm]	Depth [mm]	Height [mm]	Weight [Kg]		
ELECTRICAL Appliance	ChefLux™	XV393	750	773	772	67	7,1	
		XV593	860	882	930	80	10,5	
		XV893	860	882	1250	112	15,8	
		XV1093	866	997	1863	177	29,7	
		XV4093	866	1237	1863	190	46,7	
	BakerLux™	XB693	860	882	930	80	10,5	
		XB893	860	882	1250	112	15,8	
		XB1083	866	997	1863	177	29,7	
		XB695	860	882	930	80	10,5	
		XB895	860	882	1250	112	15,8	
GAS Appliances	Chef Lux™	XV513G	860	882	1144	108	0,7	17,50
		XV813G	860	882	1464	134	1,0	20,00
	Baker Lux™	XB613G	860	882	1144	108	0,7	17,50
		XB813G	860	882	1464	134	1,0	20,00

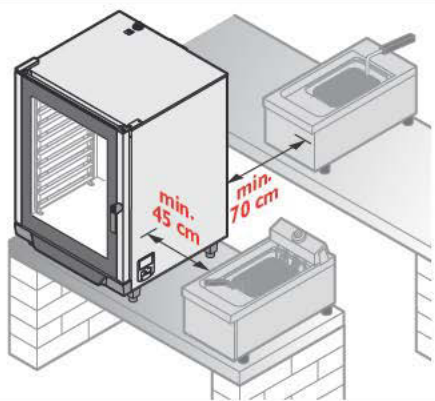
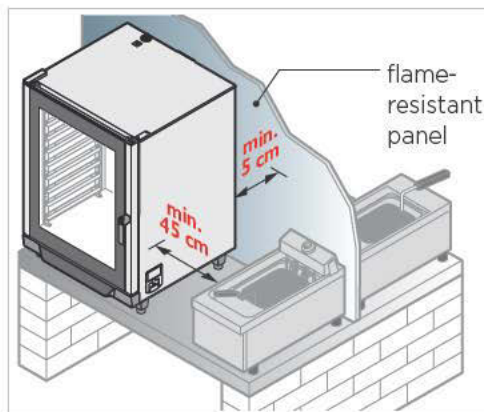
* the values refer to the appliance when empty

INSTALLATION MEASUREMENTS

Position the appliance respecting the indicated distances in the diagram and so that the back of the oven is easily accessible for appliance connections and maintenance.

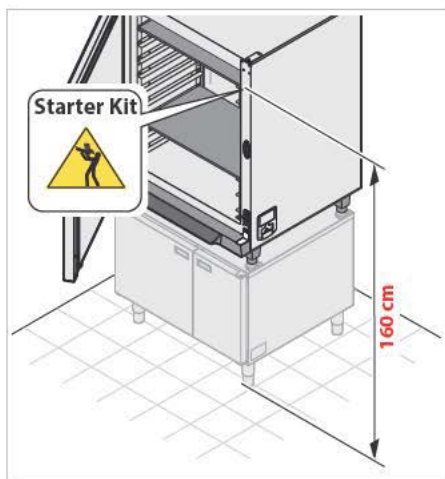


Do not install the appliance near flammable or heat sensitive materials, walls or furniture. Otherwise, protect them with appropriate non-flammable materials in compliance with fire prevention regulations - see diagram below.



For safety reasons, the last tray should **NEVER** be placed at a height greater than 160 cm.

If necessary to do so, **it is mandatory to post the sticker contained in the "Starter Kit" at the height shown in the figure.**



5

STANDING THE APPLIANCE: COUNTERTOP OVENS

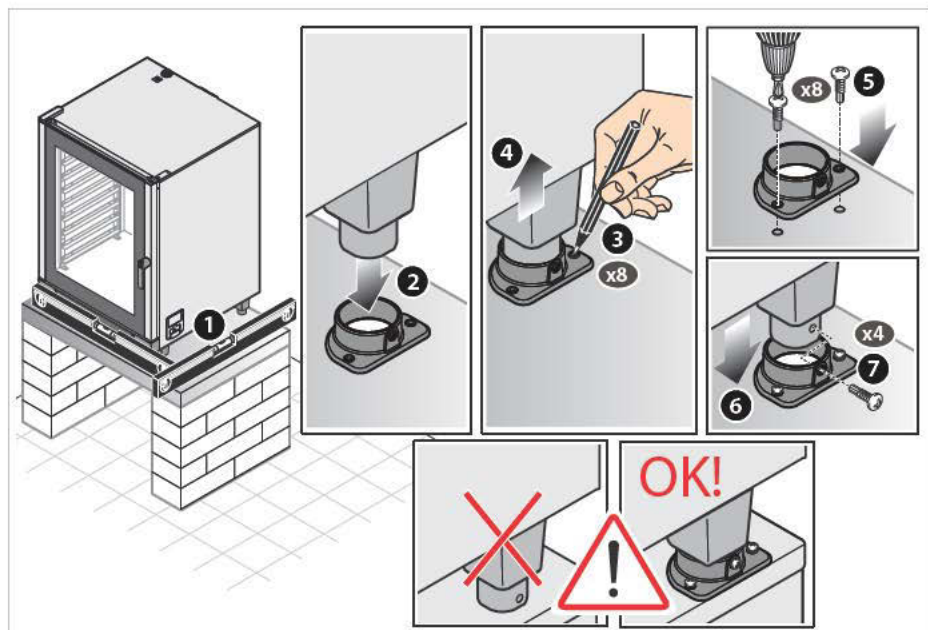
⚠ For safety reasons, the ovens cannot be directly set on the ground. They can only be positioned on substructures to which they are anchored using UNOX supports. It is preferable to use UNOX substructures; if using other substructures, these must be:

- stable and perfectly level;
- unmoveable;
- inflammable and heat resistant;
- able to support the appliance weight at full load without deforming or experiencing structural failure.

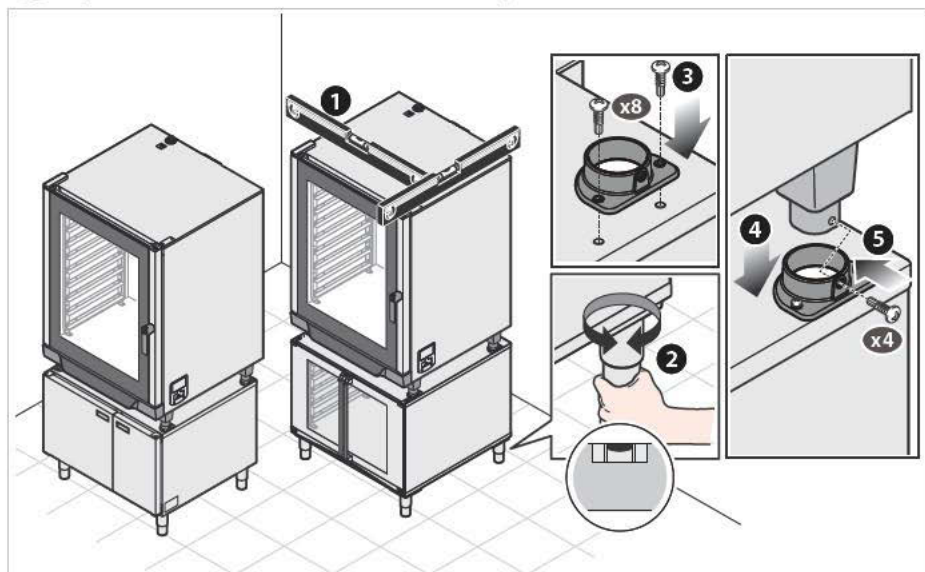
⚠ Before securing on an UNOX substructure or on one of your own, always check that the substructure is perfectly level using a spirit or digital level. If not, the UNOX substructure can be levelled by adjusting the feet. Beware - do not completely unscrew the feet.

5.1

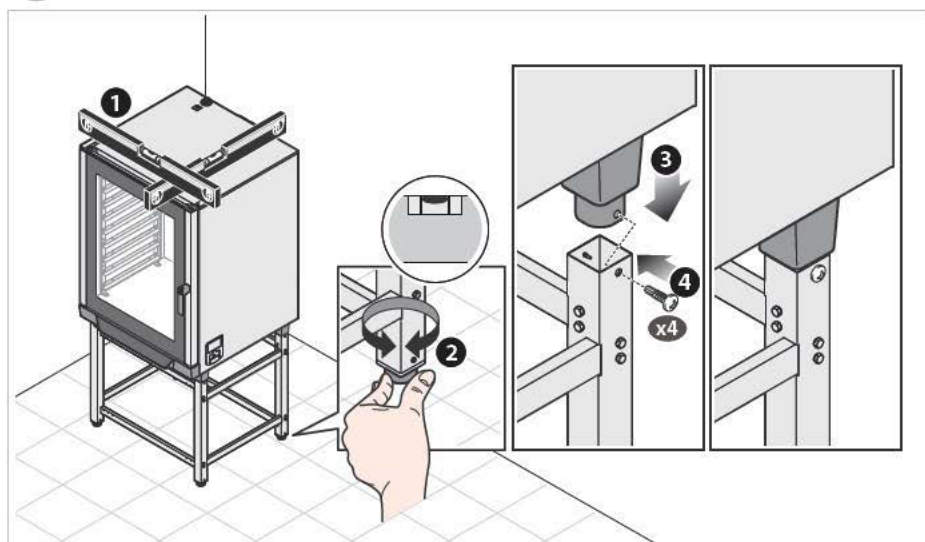
ANCHORING ON SUBSTRUCTURES: USER (E.G. STEEL TABLES, ETC.)



5.2 ANCHORING ON UNOX SUBSTRUCTURES (UNOX - PROVER - NEUTRAL CABINET)



5.3 ANCHORING ON UNOX SUBSTRUCTURES (UNOX - HIGH OPEN STAND)



Ovens must exclusively be set on floors that meet the following requirements:

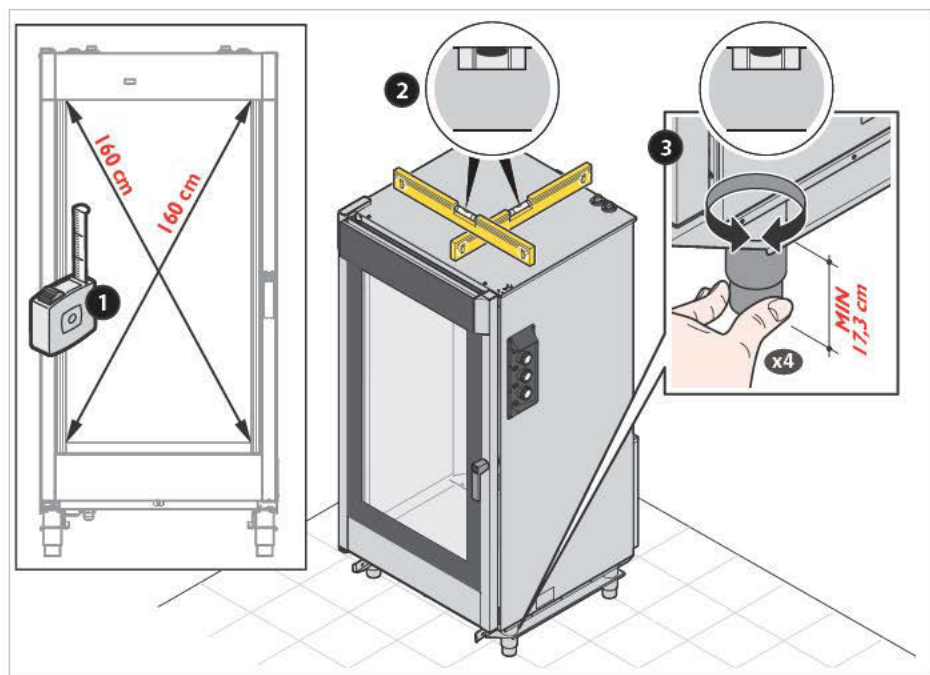
- be flame and heat resistant;
- be perfectly level;
- have a flat and even surface;
- are able to support the appliance weight at full load without undergoing deformation or structural failure.

LEVELLING THE APPLIANCE

Check that the length of the oven cavity diagonals are the same **1**. If it is not the same, it means that the appliance is not perfectly levelled **2** -> level it by adjusting the height of the 4 legs: to allow for an easy insertion of the trolley, the minimum height from the ground must not be less than 17.3 cm **3**.

Once level, check to see that the trolley easily enters into the oven cavity without encountering obstacles (e.g. floor irregularity) and without brushing against the bottom surface of the oven cavity.

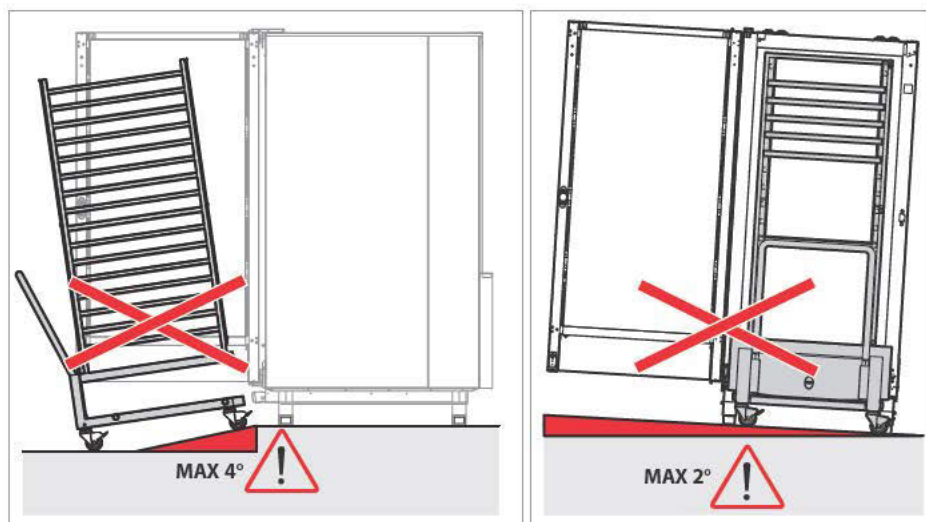
Further adjust the feet if necessary.



- ❗ Finish by compulsorily anchoring the 4 supports to the floor to avoid capsizing.



If the floor is not perfectly flush, use a loading ramp **with a maximum incline of 4°**. The maximum floor incline allowed is 2°.





Before installing the appliance carefully read chapter “**Safety regulations**” on page 4.



Connections to the main power and the electrical system must comply with the regulations in force in the country of installation of the appliance; and all connections must be performed by qualified personnel authorised by UNOX. Failure to comply with these regulations may cause damage and injuries, invalidates the guarantee and relieves UNOX of all liabilities.



Electrical connections should be performed by mounting the power cable (non supplied) and a power plug (not supplied) of type and load adequate to the maximum power absorbed by the oven's phases **A** (data available on the attached “Technical specifications” sheet). If this is not possible, the wiring cables supplied by UNOX are sufficient for direct connection to the electrical board **B**.

Before connecting the appliance to the mains electricity, always compare the power supply data with

that of the appliance as specified on the rating plate.

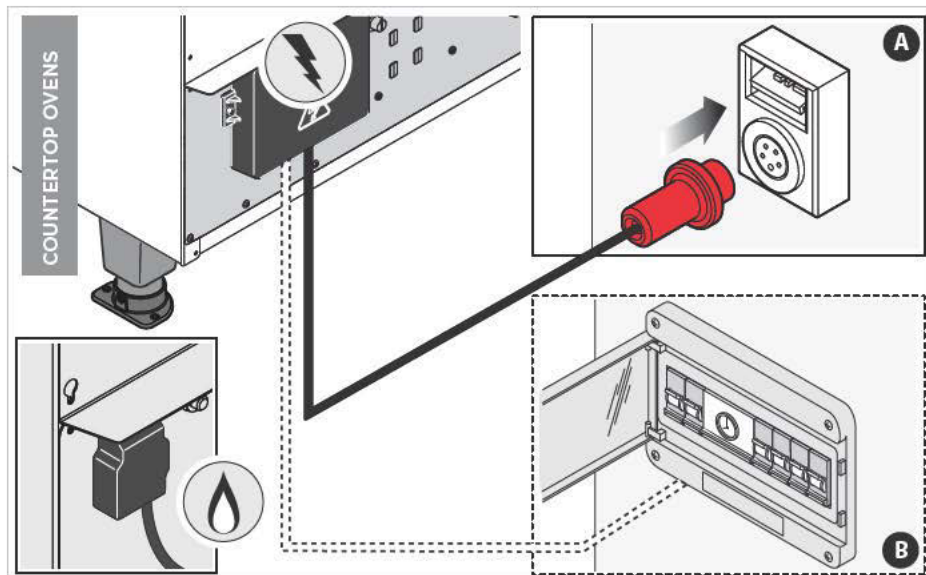


In order to avoid hazards due to the accidental resetting of the thermal cut-out, this appliance must not be powered with a external switching device, such as a timer or be connected to a circuit that is regularly switched on and off by the utility.

The cable must be replaced by UNOX or by its technical assistance service, or in all cases by a person with a similar role in order to prevent any risks.



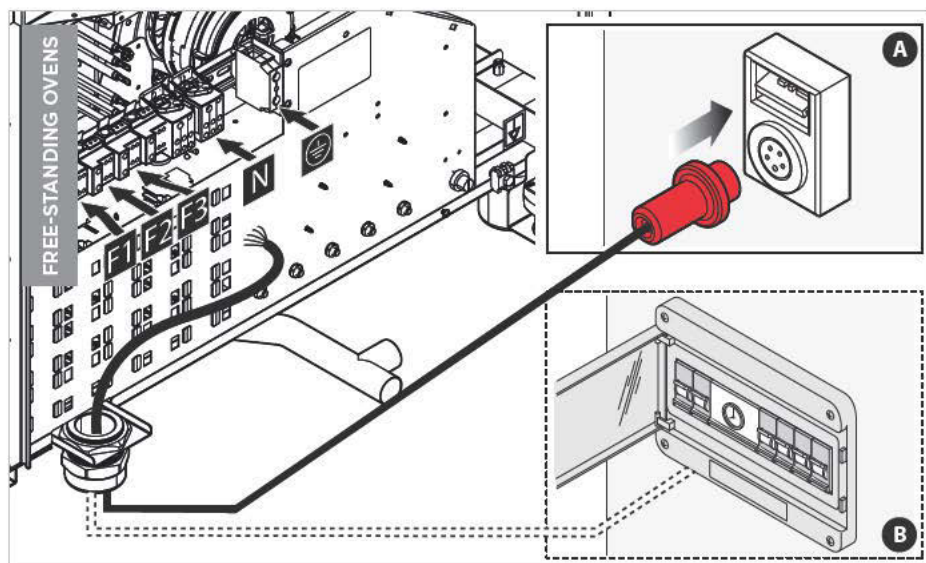
In order to avoid hazards due to the accidental resetting of the thermal cut-out, this appliance must not be powered with a external switching device, such as a timer or be connected to a circuit that is regularly switched on and off by the utility.



ground (yellow/green)

neutral (blue)

three-phase (L1 - L2 - L3)
(brown/grey/black)



 Do not make any other type of electrical connection or any changes to the size of the cable other than extending it, replacing it only with a cable with the same specifications as the original (type of rubber, cross-section, etc.).

The cable must be replaced by UNOX or by its technical assistance service, or in all cases by a person with a similar role in order to prevent any risks.

 The wiring diagrams, wire specifications and technical data are indicated on the technical specifications sheet enclosed with the appliance.

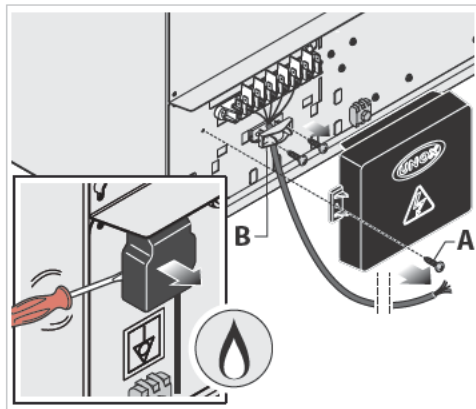
For proper electrical connections, the appliance must:

- Be wired into an equipotential system in accordance with current regulations. This connection must be performed between different appliances with the terminal marked with the equipotential symbol . The cable must have a maximum cross-section of 10 mm² (pursuant to standard CEI EN 60335-2-42) and be yellow-green.
- Be connected to the mains earth  (green-yellow wire).
- Be connected to a thermal differential switch in compliance with the regulations in force (0.03A, type A).
- Be connected to a main circuit-breaker that enables complete disconnection in category III over-voltage conditions.

CHECKS

- The copper jumper in the terminal board and the electrical cable must be secured together under the screw in its tightening direction, and the electrical connections must be securely tightened before connecting the appliance to the electricity mains.
- Check for any electrical dispersion between the phases and the earth, and for electrical continuity between the external casing and the mains earth.
- Check that the power supply voltage does not deviate from the nominal voltage value specified on the appliance rating plate when the appliance is operating. If this is not the case, wire the phases as specified on the "technical specifications" sheet enclosed.

REPLACING THE POWER SUPPLY CABLE



- ! The cable must be replaced by UNOX or by its technical assistance service, or in all cases by a person with a similar role in order to prevent any risks. Follow the procedures below to replace the power supply cable:
- open the terminal board cover by unscrewing screw "A";
 - remove the cable by disconnecting it from the terminal board and cable clamp "B";
 - See the "Technical data sheet" (Power supply-Connection Diagram)

EN

gram) on the sheet indicates all possible wiring diagrams and the specifications that the new cable must have in reference to the wiring selected (Cable Type);

- secure the new cable using the cable clamp;
- close the terminal board cover by securing the fixing screws.

7

GAS CONNECTION



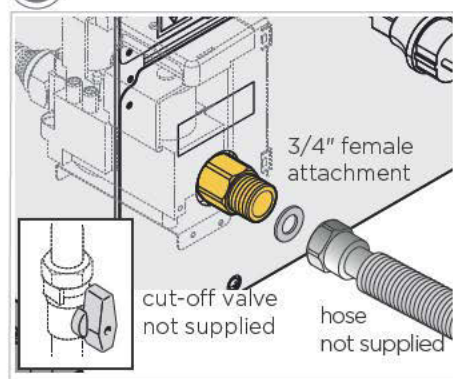
Before installing the appliance carefully read chapter “**Safety regulations**” on page 4.



Connections to the gas supply must comply with the regulations in force in the country of installation of the appliance; and all connections must be performed by qualified personnel authorised by UNOX. Failure to comply with these regulations may cause damage and injuries, invalidates the guarantee and relieves UNOX of all liabilities.

7.1

CONNECTING TO THE GAS UTILITY SYSTEM



The appliance is factory set, configured and tested to operate using:

- LPG gas (butane/propane type G30/G31)
- nominal pressure of the mains supply (entering the gas valve) of 28 - 30/37 Mbar
- maximum gas inlet pressure of 55 mbar.

Before connection, check that the available gas and pressure comply with the information above: this information is also shown on the “DATA PLATE GAS” plate attached to the side of the oven.

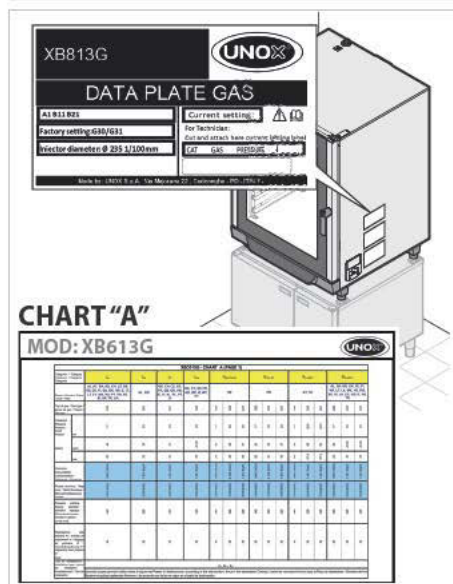


In case of different power supplies, refer to section “

ADAPTING TO DIFFERENT GAS SUPPLIES” and the “Technical data” sheet (CHART A). The mains pressure entering the valve should never exceed 55 Mbar.



The 3/4 inch female attachment for connection to the gas utilities is on the back side of the oven: the connection must be done using a rigid or flexible pipe with a cut-off valve (not supplied) placed upstream of the appliance.



- ❗ Make sure that the gas tube does not run next to hot areas and that they are not subject to pulling, twisting or crushing.
- ❗ The gas supply system and all attachments must be up to code and respect the regulations in force in the country of use.
- ❗ Components sealed with red paint must never be tampered with!
- ❗ The oven can only be reset after a GAS error by holding down the "REARM" button on the screen and then the OK button.
- ❗ Special adjustments are not needed when using this appliance at high altitudes.
- ❗ Special adjustments are not needed when using this appliance at high altitudes.

The gas supply pipe (rigid or hose) must comply with the national regulations in force, be examined regularly and replaced where necessary.

Resetting the gas flame: on the far left of the control panel, there is a red stop warning light. When the door is closed, this signals the extinction of the flame due to a lack of gas. In this case, to reset the flame, press the burner reset button on the bottom left of the oven.

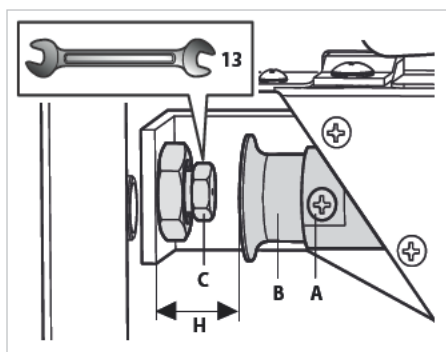
7.2 ADAPTING TO DIFFERENT GAS SUPPLIES

1) REPLACE THE INJECTOR

Operations to adapt the oven to another type of gas must be exclusively performed by qualified personnel authorised by UNOX.

Shut the cut-off valve, disconnect power and check that the diameter of the replacement injector in 1/100 mm matches the value printed onto it.

- 1) Unscrew and remove injector "C" using a 13 mm spanner.
- 2) Install a new injector that is suitable to the type of gas used (see "Table B" on page 30, columns A and B).
- 3) Loosen screw "A".



- 4) Position bushing "B" at distance H in relation to the injector used (see "Table B" on page 30, column C).
- 5) Tighten screw "A".

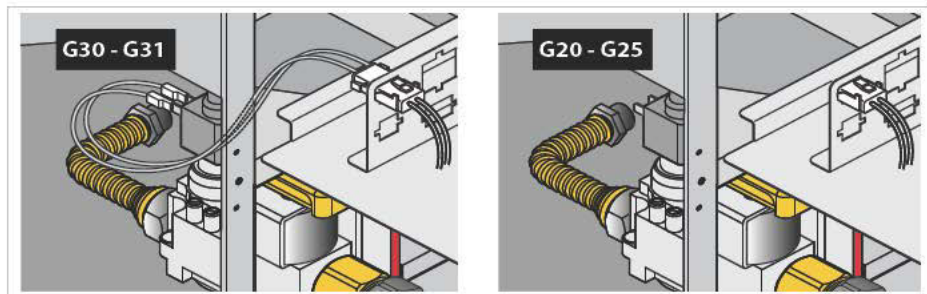
Table B

MODELS	GAS column A	Ø INJECTOR [1/100 mm] column B	DISTANCE OF THE B PLAIN BEARING column C
XB613G - XV513G XB613G-AL	G20 - G25*	335	H = 39mm
	G30, G31	215	
XB813G - XV813G XB813G-AL	G20 - G25*	365	H = 39mm
	G30, G31	235	

Gas nozzles G30 and G31 are installed on all models

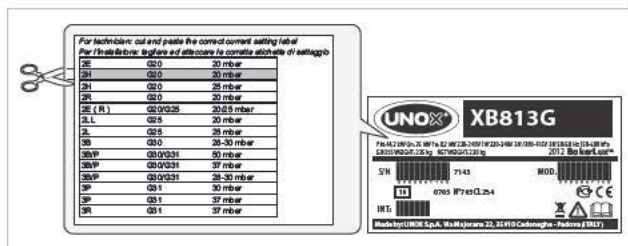
* In Countries where G25 gas is used (France), this adjustment requires the same switch as the G20 gas and the same adjustment of the bushing without further intervention on the oven.

2) REMOVE/ADD CABLES FROM THE GAS VALVE



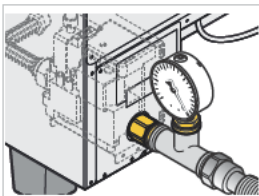
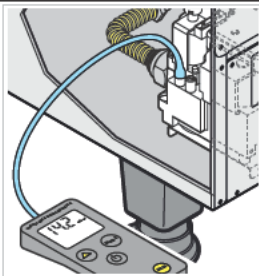
3) APPLY THE SETTING LABEL ON THE SERIAL PLATE

At installation and after every adaptation to an alternative gas type, remove the indelible sticker shown in the figure from the Starter Kit and cut out the settings label that has the new gas parameters. The sticker must be applied onto the data plate.



7.3 POST-CONNECTION CHECKS

After connecting the oven to the gas supply or after adjusting it to a new type of gas, check the items listed in the table and explain the basics of safe oven operation to the user, making reference to this installation, use and maintenance manual.

✓	Check	Check result						
✓	The air-tightness of the gas circuit using NON-CORROSIVE foam substances. Never use flames!							
✓	 The nominal pressure of the mains supply (entering the gas valve) using a pressure gauge for fluids (e.g. an electronic pressure gauge). If values detected deviate from min. and Max.. pressure listed in the “Technical data sheet” (CHART A) attached to the appliance, contact the local gas utility company. Measurement of the inlet pressure value is done with the oven operating.							
✓	 The pressure exiting the gas valve with a digital pressure gauge. Note: the gas valve supplies a constant pressure which depends on the adjustment carried out based on the type of gas supplied to the oven burner. Based on the type of gas, as explained in paragraph 2 of page 24 in which the valve cables are either connected or not, the two output pressures are given in the following “Table C”. Table C <table><tr><th>GAS</th><th>Pressure</th></tr><tr><td>G20-G25</td><td>14.2 ± 2% mbar</td></tr><tr><td>G30 - G31</td><td>26.2 ± 2% mbar</td></tr></table>	GAS	Pressure	G20-G25	14.2 ± 2% mbar	G30 - G31	26.2 ± 2% mbar	
GAS	Pressure							
G20-G25	14.2 ± 2% mbar							
G30 - G31	26.2 ± 2% mbar							
	The values of CO - CO ₂ of the exhaust gas and record values detected. The burner settings must be checked and adjusted by a specialised technician for values of non-diluted CO greater than 1000 ppm.							

If the tests were positive, power and start-up the appliance, and through the air vents, check the points listed in the table:

✓	Checks:	Check result
✓	Proper burner ignition	
✓	Bright blue flame with no yellow tips	
✓	Gas exhaust pipe and air vents clean and free of obstructions	

PLUMBING: WATER SUPPLY

The appliance comes with 1.5 meters of piping, mechanical filter and (3/4") attachment with non-return valve. Before connecting the water pipe to the appliance, flush it out with water in order to eliminate any residue which may have accumulated inside. A shut-off valve should be positioned between the water mains and the appliance.

WATER SUPPLY

The water supply must:

- have a maximum temperature of 30 °C;
- be drinkable;
- have maximum conductivity of 150 µS/cm;
- have maximum hardness of 10°dH [German degrees];
- have a pressure value in the range of 150 and 600 kPa (200 kPa recommended).

Other water supply requirements (untreated water):

- Free chlorine: less than 0.1 ppm (mg/L);
- Chlorides: less than 25 ppm (mg/L); pH: 7.0 to 8.5;
- Alkalinity: less than 50 ppm (mg/L);
- Silica: less than 12 ppm (mg/L);
- Total dissolved solids (tds): less than 60 ppm



If the pressure of the water supply at the inlet is too low (150kPa), a pump with a suitable flow rate should be used (minimum flow rate of 300 l/h). **ChefLux™** and **BakerLux™** ovens have a built-in pressure reducer.

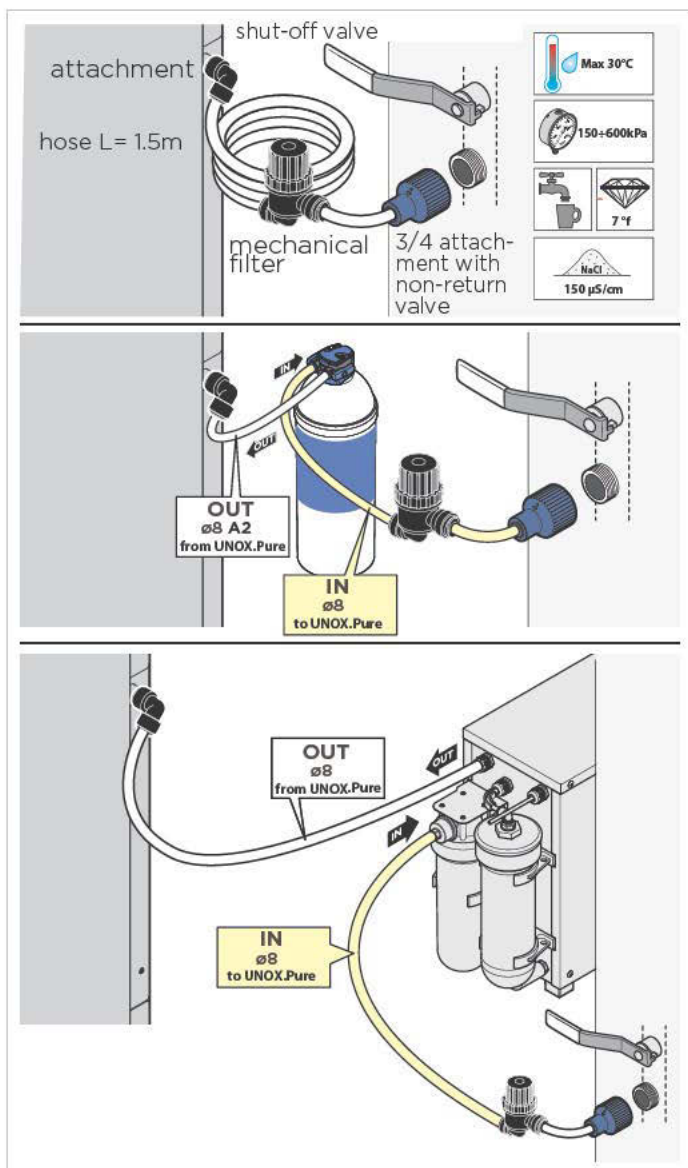
If the water conductivity is greater than the value indicated (150 µS/cm), use a demineralizer or filters (**UNOX.Pure** or **UNOX.Pure-RO**) to avoid lime scale and/or other minerals from depositing inside the oven. Damage caused by lime scale or other chemical agents carried by the water is not covered by the guarantee.

UNOX recommends using its "**UNOX.Pure**" filters or its Reverse osmosis kit with the "**UNOX.Pure-RO**" pump. If the hardness exceeds 10°dH and chlorides have a concentration lower than 25ppm, **UNOX.Pure** filters must be used; if the chlorides have a concentration > 25ppm, use the **UNOX.Pure.RO** Reverse osmosis kit.

Follow the instructions on the packaging of these parts for their assembly/disassembly.



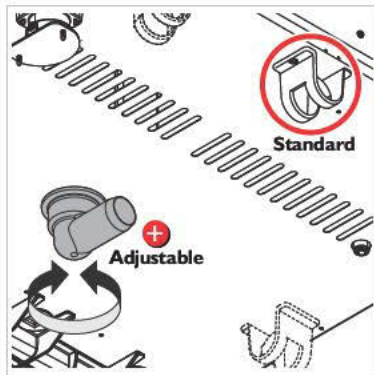
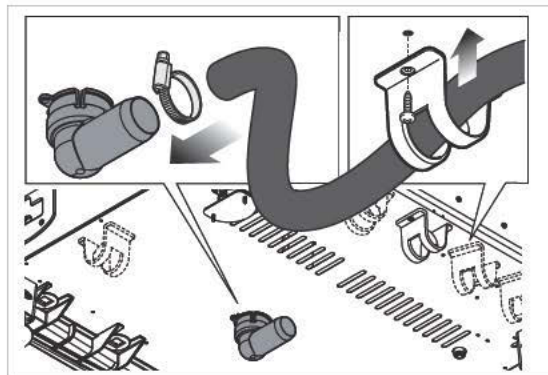
Use the set of new connections supplied with the appliance for the connection to the water mains. Connections that have already been used must not be used again.



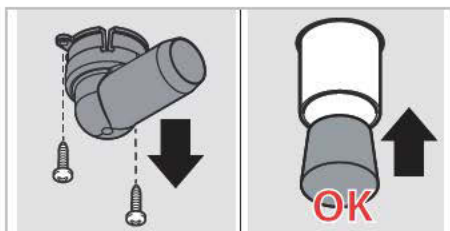
PLUMBING: DRAINAGE

Mount the 90° bend (included in the “Starter kit” bag) to the water drainage terminal on the back of the appliance: connect the bend to a rigid or flexible hose, and connect to a waste water drainage system.

! The waste water draining from the oven may be hot (90°C). The pipes used for water drainage must be able to withstand high temperatures and must not be metal. UNOX recommends its proprietary rigid pipes and flexible hoses.



+ If the appliance cannot be permanently connected to a drainage system, the drainage terminal must be sealed with the conical plug supplied inside the “Starter kit”. Make sure that it is easy to reach the back of the oven in order to frequently inspect and clean the drainage terminal.

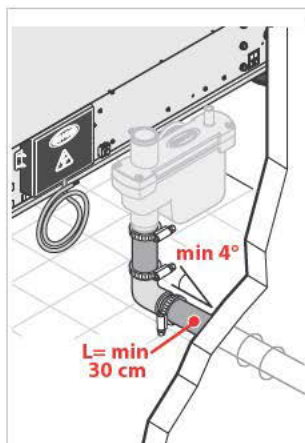


DRAINAGE SPECIFICATIONS

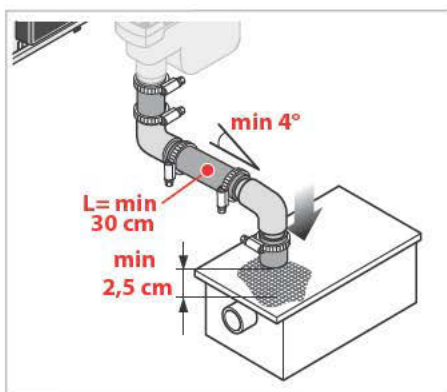
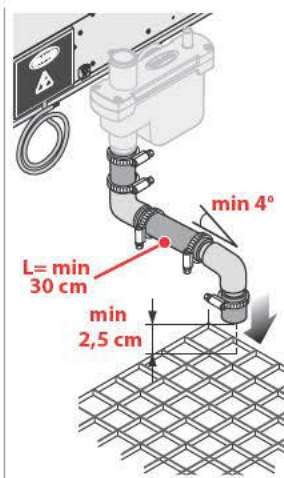
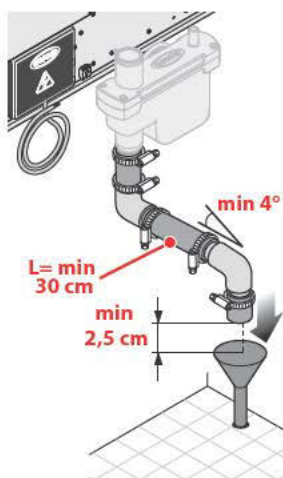
The drainage system must:

- be a syphon type (syphon not supplied);
- be one meter in length maximum;
- have a minimum incline of 4%;
- have a diameter that is NOT less than the drain pipe attachment;
- be dedicated to each appliance; if this is not the case, make sure that the main drainage pipe is sized sufficiently to ensure that water flows away properly without any problems.
- be free of kinks and sharp ends.





The wall-mounted exhaust output must have an air gap of at least 25 mm.



! If cooking large amounts of greasy foods, remove the siphon and add a grease separator or discharge directly into the grate. Keep the indicated air gap in both cases.

PLUMBING: INTERVENTIONS



! If it is necessary to disconnect the "quick coupling" attachment, such as for maintenance, use the wrench supplied in the "Starter Kit": using other tools (i.e. screwdrivers, pliers, etc...) could damage the part and compromise the seal.

SMOKE EXHAUST (ONLY FOR ELECTRIC OVENS)

Cooking produces hot fumes and odours that are evacuated through a flue on the top of the appliance.

 Make sure that there are no objects or materials obstructing the flue or which may be damaged by the temperature or fumes. Do not leave flammable materials near the flue.

Outdoor evacuation of fumes can be done using:

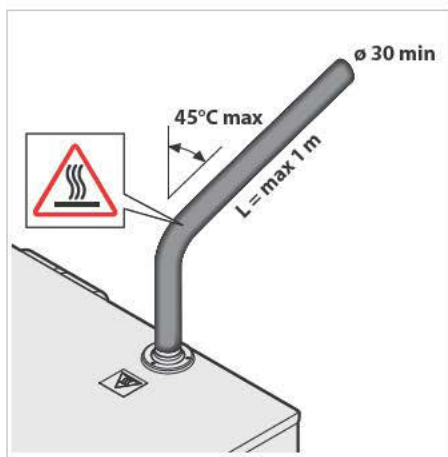
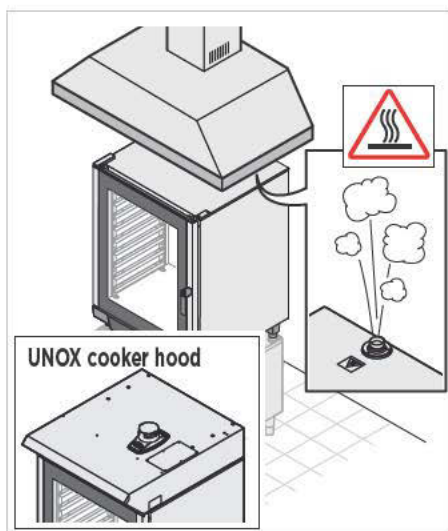
- 1) **A cooker hood** of adequate power and size for the type of oven.
- 2) **a pipe** with no air suction or forced ventilation.

The pipe must:

- be **INDEPENDENT** for each appliance;
- have a minimum cross-section of 30 cm;
- be free of kinks and tight bends;
- have an incline no greater than 45°;
- be one meter in length maximum;

 For the *Dynamic* models, UNOX recommends using the exhaust hoods of your appliance, which is directly controlled by the oven's self-diagnosis system. For information on fitting UNOX hoods, please refer to the instructions in the hood packaging.

 UNOX recommends its exhaust pipe.



FUMES AND GAS EXHAUST (ONLY FOR GAS OVENS)

An exhaust pipe evacuates fumes and odours from the oven cavity as well as the exhaust gases. Evacuation may be done in a variety of manners: select the method best suited to the nominal power of the appliances installed; and follow the local/national installation regulations of the country of use.

1) Ovens with kW rating < 14 direct evacuation into the oven's installation environment.

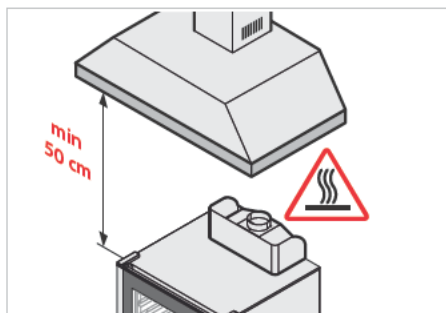
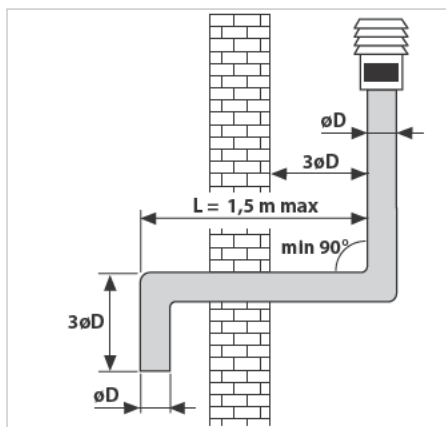
2) Ovens with kW rating > 14 evacuation through an efficient ventilation flue.

The ventilation flue must:

- have the same diameter ($\varnothing D$) throughout its entire length;
- have an upright section ($3\varnothing D$) above the ventilation elbow that is 3 times the diameter $\varnothing D$;
- follow an upward trajectory at a minimum incline of 10%, and must incorporate no angles smaller than 90 degrees. The horizontal part (L) must not exceed 1.5 metres in length.

3) Ovens with kW rating > 14 evacuation through a cooker hood of adequate power and size for the type of oven.

The hood must be installed at least 50 cm from the exhaust pipe: smaller distances could cause the formation of harmful unburned gases.



 Exhaust gases may heat up to 500°C. Do not use exhaust pipes made of aluminium or materials not resistant to these temperatures.

 Make sure that there are no objects or materials obstructing the flue or which may be damaged by the temperature or fumes. Do not leave flammable materials near the smoke exhausts.

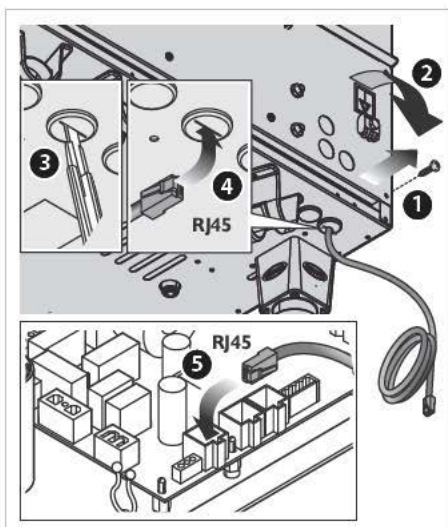
 We recommend a flue cover be installed on top of the external end of the flue, to prevent rain-water from getting into the oven and to minimise pressure drops caused by the Venturi effect, which can occur during strong air currents.

CONNECTING APPLIANCE WITH RJ45 CABLE

BakerLux™ Dynamic ovens are designed to be connected to accessories (provers, hoods, etc.). The accessories connect to the oven by means of RJ45 connectors located on the back of the oven, which automatically connect.

Before connecting, disconnect all appliances from the power supply.

- 1 Unscrew the screws that retain the rear panel.
- 2 Remove the rear panel to access the power board.
- 3 Use a cutter to make a vertical slit in one of the rubber caps on the panel behind the oven.
- 4 Thread one end of the RJ45 cable through the slot.
- 5 Insert one of the two cable ends into the appropriate female connector on the power board (it does not matter which of the three connectors is used). Connect the second end to an accessory.
- 6 Replace the protective cover and tighten the screws.
- 7 Reconnect all the appliances to the electricity mains.



BakerLux™ - ChefLux™

Use

WARNINGS AND COOKING ADVICE

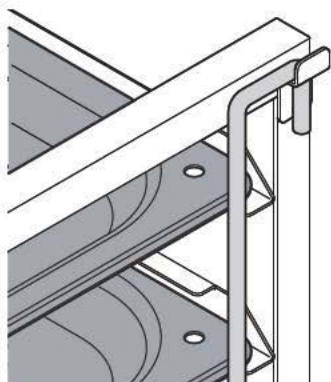
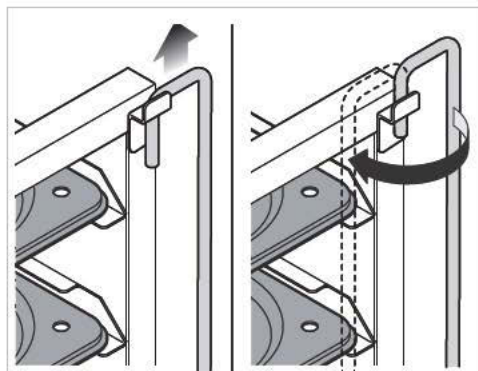
 Before installing the appliance, read the “**Safety regulations for installation and maintenance**” section on page 4 carefully.

 If cooking large amounts of greasy foods, place an empty tray without holes on the lowest grill holder of the oven. Alternatively, an appropriately sized container may be used.

- When using the appliance for the first time, be sure to clean the inside of the oven cavity and the accessories thoroughly (see the **Maintenance** chapter on page 55); let the oven run empty at maximum temperature for 1 hour to eliminate any unpleasant odours caused by protective factory grease.
- If the appliance is left running for more than 15 minutes without an operating or automatic cleaning mode being selected, stand-by is automatically engaged to save energy.
- To exit STAND-BY MODE, simply touch the START/STOP button.
- Operate the appliance at a room temperature between +5°C and +35°C.
- Do not salt food inside the oven cavity. If this is not possible, clean the oven as soon as possible (see the **Maintenance** chapter on page 55).

- To prevent boiling, do not fill containers with liquids or foods that liquefy with heat in quantities exceeding those that can easily be kept under control.
- It is possible to set the relative humidity to 0% on the MasterTouch display to operate the oven with the closest cooking cavity.
- It is always better to preheat the oven to a temperature at least 30-50°C higher than is required for cooking, in order to reduce the effects of heat lost when opening the door.
- Use the UNOX grills and trays. Try to distribute food uniformly on the trays while avoiding stacking and overloading with excessive quantities.
- Always respect the loading instructions for your appliance.
- For safety reasons, the last tray should NEVER be placed at a height greater than 160 cm. Check that the sticker shown in the illustration is found on the front part of the oven: if it is not, contact UNOX to acquire one and then apply it to the oven.

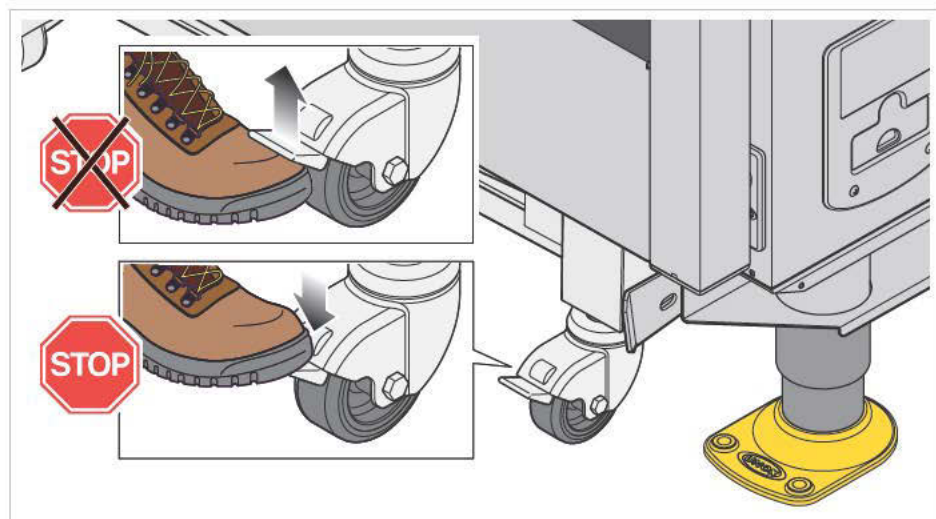
TROLLEY LOADING AND USE (ONLY FREE-STANDING OVENS)



! Use only UNOX trolleys, trays and grills.

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



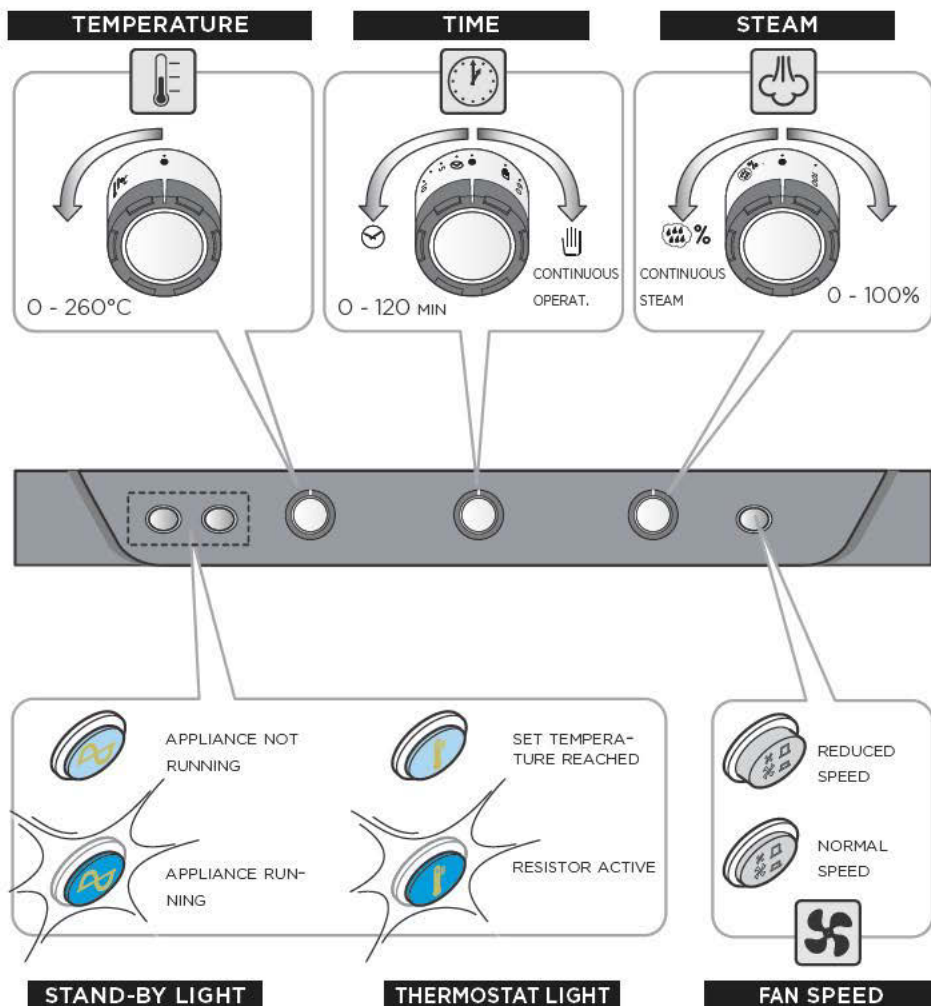




Using manual ovens

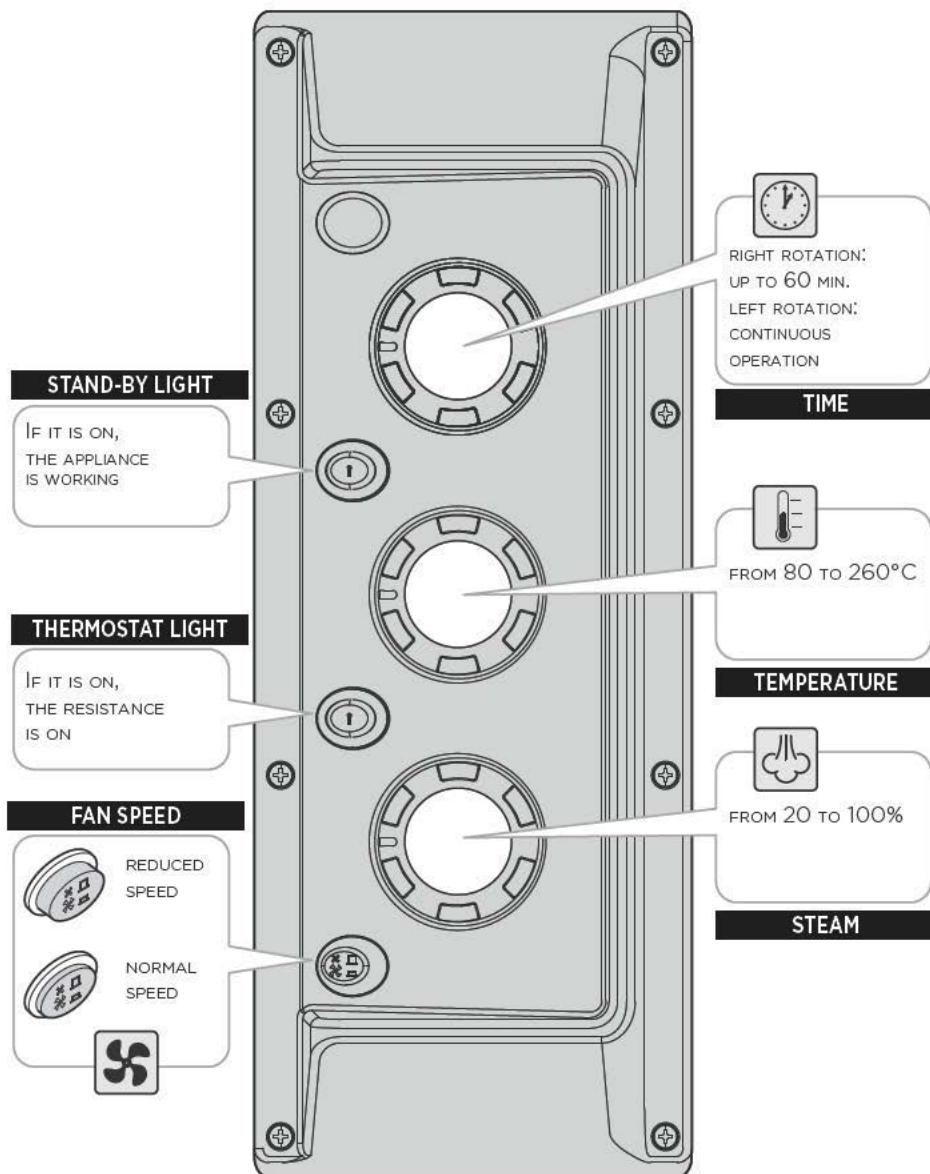
M.1

ELECTRIC COUNTERTOP OVENS

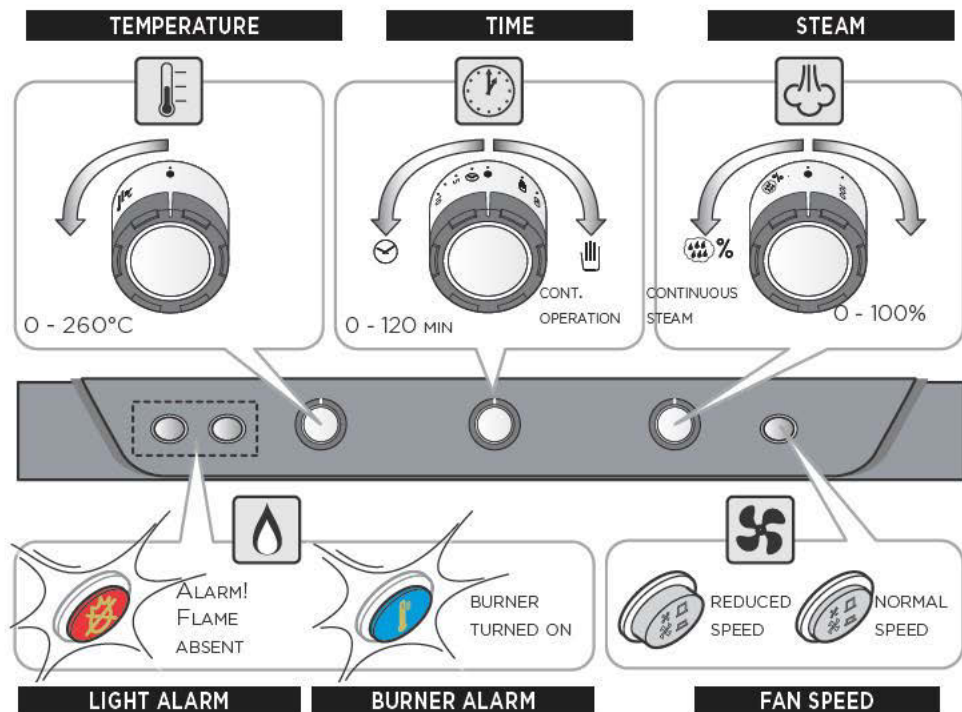


M.2

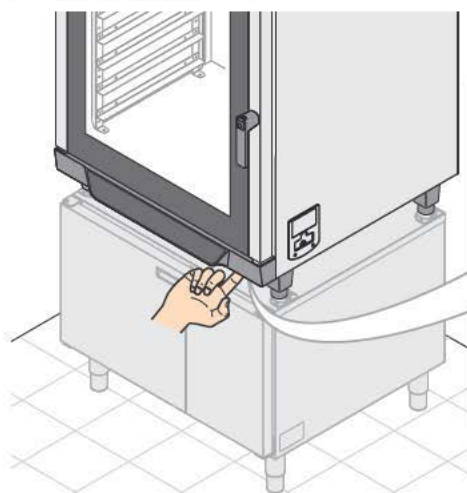
ELECTRIC FREE-STANDING OVENS



M.3 GAS COUNTERTOP OVENS



LIGHT ALARM



GAS RESET BUTTON



Table D Possible causes of a gas alarm

Description	Solution
Air in the gas pipes (especially in the case of new installations).	Reset by pressing the dedicated button
Presence of airflow or ventilation near the burner.	Remove any airflow that could interact with burner box support ensuring proper ventilation of the area as required by law. Reset by pressing the dedicated button
The alarm and burner lights are both on. No/little incoming gas pressure compared to that indicated on the "Technical data" (<i>CHART A</i>) data sheet attached to the appliance.	Turn the appliance off and contact the customer assistance service.
Adjustment of the injector and primary air.	
Igniter transformer damaged	
Communications failure with gas board.	
Gas valve damaged.	
Cable and/or flame detection spark plug interrupted.	
Flame control panel damaged.	
Humidity on the flame burner surface.	

D Using dynamic ovens

D.1 THE BASICS

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

The **MANUAL** mode implies that the following parameters for each cooking cycle are set by the user:

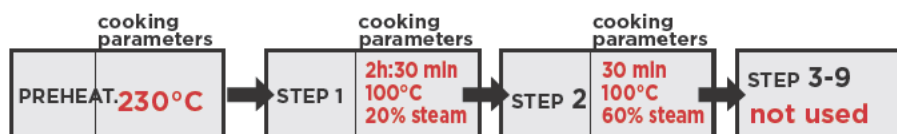
- cooking time;
- oven cavity temperature;
- percent of steam emission into the cavity (STEAM.Plus);
- airflow speed.

The parameters set are not saved and must be entered during each successive use.

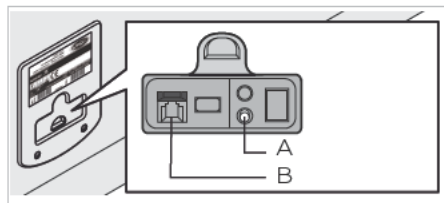
Operation in **PROGRAMMED** mode allows one cooking cycle (program) to be saved for use during successive cycles.

- Each cooking cycle comprises **4** phases:
- **"PRE" PHASE** : initial pre-heating;
- **STEPS 1 ...3**: up to 3 cooking steps, each characterized by different cooking parameters. Cooking does not necessarily require all three STEPS: set only those required.
- The appliance automatically passes from one cooking step to the next.

EXAMPLE OF SETTING A COOKING CYCLE



- When the oven is connected to the power supply, the control panel switches on automatically.
- Button functions  :
- Press repeatedly -> increases/decreases the value one unit at a time;
- Press and hold -> increases/decreases the value rapidly.
- If no button is pressed for 15 minutes and there is no operating appliance connected to the control panel (oven or prover), the electronic controls switch to stand-by mode. Only the START/STOP LED remains lit. Simply press the START/STOP button to reactivate the electronic controls.



Only for service calls
 A= thermostat reset
 B= RJ45 port

The button  switches from "OVEN" to "PROVER" and vice versa.

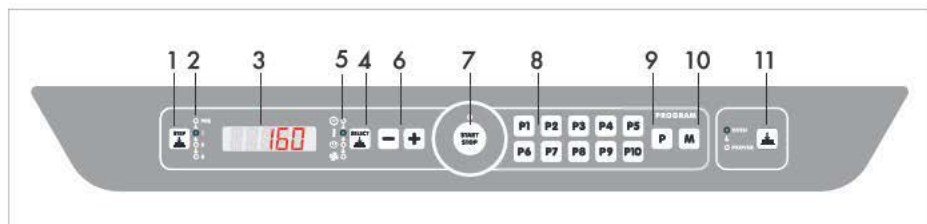
Make sure that the "OVEN" LED is on when using the oven.

As standard on the right side of the oven, there is a safety thermostat reset and a RJ45 connector. These are both reserved for specialised technicians during assistance service.

 Upon request, optional UNOX.Link XC237 and XC238 kits are available. These are useful in facilitating and monitoring the use of the oven: contact UNOX for additional information.

D.2

CONTROL PANEL

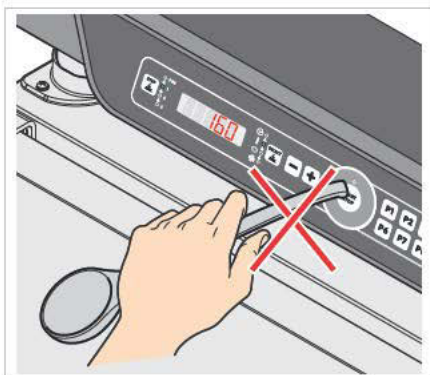


- 1) Pressing the button repeatedly, select the 3 cooking STEPS and PRE-HEATING to set their cooking parameters.
- 2) The LED display the STEP/pre-heating:
 - during the parameter setting phase
 - during the cooking phase (1= STEP1...PRE= Pre heating).
- 3) Display.
- 4) Press the button repeatedly to select the parameters to set (temperature, cooking duration, etc...).
- 5) The LED indicate the parameter during the setting phase.
- 6) The values visualized on the display increase/decrease.
- 7) Starts/interrupts cooking.
- 8) Rapid access program.
- 9) Recalls/modifies saved programs.
- 10) Saves set program.
- 11) Switches from "OVEN" to "PROVE" and vice versa.

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

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

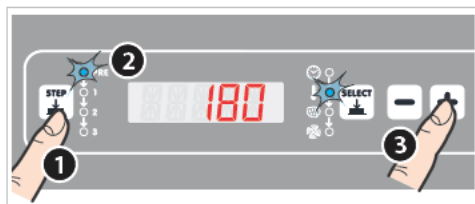
This technology makes cleaning the control panel quick and easy, while guaranteeing maximum reliability and durability and avoiding any type of mechanical failure.



D.3 MANUAL OPERATION



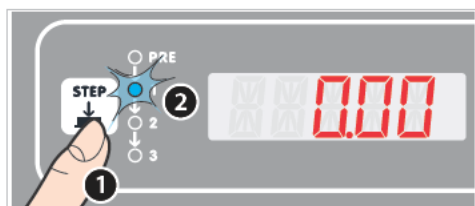
PREHEATING



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

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

STEP SELECTION

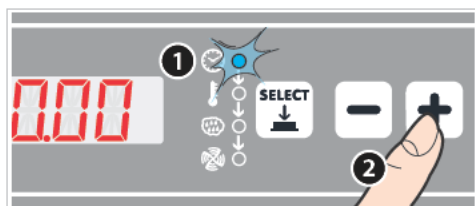


- ① Press the button .
- ② the corresponding "PRE" lights up.
- ③ Press the [-] [+] buttons until setting the desired pre-heating temperature.

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



SETTING THE COOKING DURATION



"INF"/"HOLD" ← [-] 0.00 [+] → 9.59
 CONTINUOUS OPERATION MIN. DURATION MAX. DURATION

- ① Make sure that the "DURATION" LED is lit, if this is not the case, press the  button repeatedly until it lights up.
- ② Set the desired value by pressing the buttons [-] [+].
 The cooking time is displayed in hours.minutes on the screen (e.g. 1.30= one hour and 30 minutes).

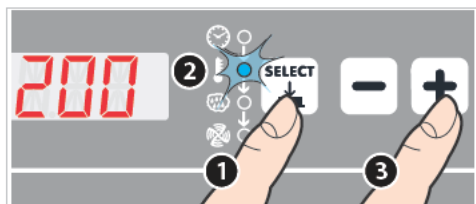


IN DETAIL "INF"/"HOLD" (Continuous mode)

The oven operates continuously until the user intervenes manually:
 STEP 1 -> set the parameter to "INF" (infinite). The temperature depends on the parameter set (see next section).
 STEPS 2-9 -> set the parameter to "HLD" (HOLD). The temperature is maintained at 70°C. This value can be modified.



SETTING THE COOKING TEMPERATURE



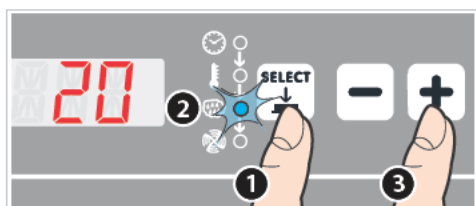
"PAU" ← - 0°C + → 260°C
OVEN PAUSED MIN. TEMP. MAX. TEMP.

- 1 Press the button;
- 2 The "temperature" LED lights up.
- 3 Press the buttons until setting the desired temperature.

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



SET CAVITY HUMIDITY (STEAM.Plus)



"oFF" → 20% - 40 - 60 - 80 - 100%
NO HUMIDITY MINIMUM → MAXIMUM HUMIDITY

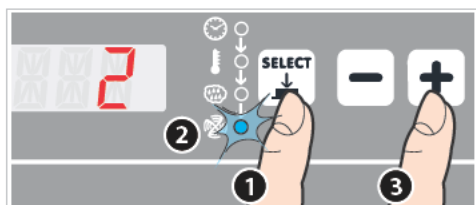
- 1 Press the button;
- 2 The "humidity" LED LIGHTS UP.
- 3 Press the buttons until reaching the desired cavity humidity level.

STEAM.Plus introduces adjustable amounts of steam in conjunction with various temperatures, allowing different types of cooking to take place:

- Steaming (only steam);
- Mixed convection - steam (air + steam) cooking. The parameter HUMIDITY is optional, if left unset, the oven reverts to "CONVECTION" cooking.



SETTING THE AIR FLOW SPEED (AIR.Plus)



- 1 Press the button .
- 2 the "AIR SPEED" button lights up.
- 3 Press buttons to set the speed desired.

Speed 1: slow
Speed 2: fast.

SELECTING AND SETTING THE NEXT STEPS (OPTIONAL)



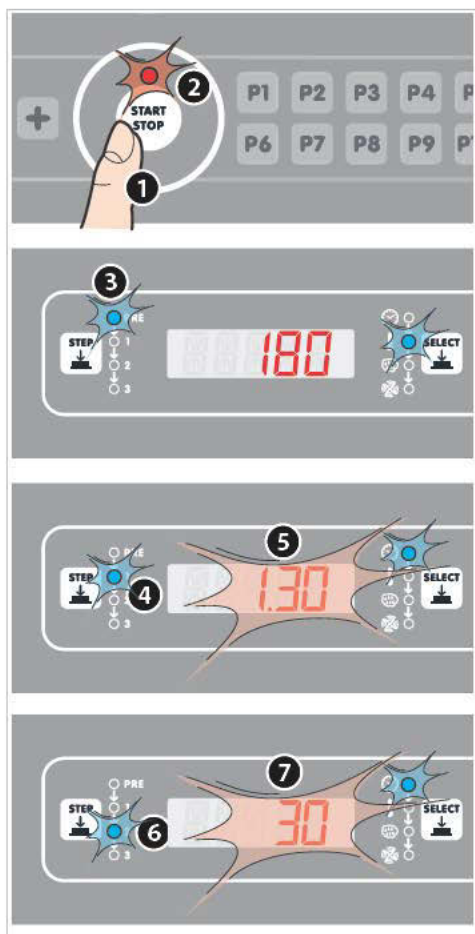
Cooking does not necessarily require all three STEPS available: set only those required.

To set step 2:

- ① Press the  button;
- ② the "2" LED LIGHT UP.

Set the various parameters (duration, temperature, etc...) as described in the previous sections. If necessary, select and set step 3 in the same way.

START COOKING / INTERRUPT COOKING / OVEN SHUT-DOWN



Having set the STEPS desired:

- ① press the button START/STOP to start the cooking cycle.
- ② The "START/STOP" LED lights up and a pre-heating phase begins, marked by the lit up "PRE" ③ LED.

The oven beeps when the pre-heating temperature has been reached. After placing the food inside the oven cavity and closing the door, the first cooking STEP starts automatically; marked by the lit up "1" LED ④.

- ⑤ The overall duration of the cooking cycle flashes on the screen (duration STEP 1 + duration STEP 2 + duration STEP 3) in order: at the end of STEP 1, the next step starts automatically ⑥.
- ⑦.

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

MODIFYING PARAMETERS DURING LEAVENING

If a cooking parameter (i.e. duration or temperature) must be modified after the cooking cycle has initiated:

- ① press the  button until the LED corresponding to the target STEP lights up;
- ② repeatedly press the  button until the LED corresponding to the target parameter to be modified lights up;
- ③ press the   buttons until the new desired value is set; the changes should take immediate effect without having to press any other buttons.

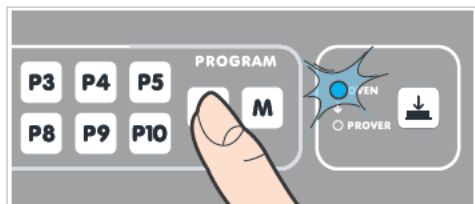
D.4

PROGRAMMED OPERATION

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

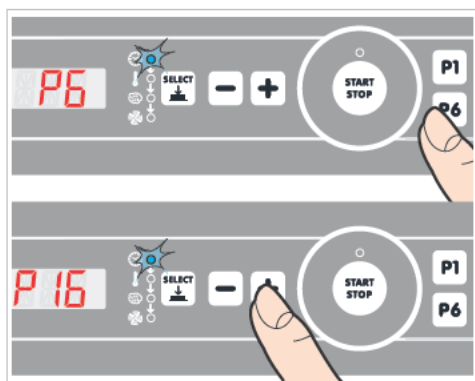
SAVING COOKING CYCLES

Accessing the programme menu



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

Assigning programme position



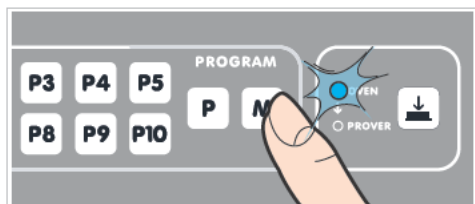
Select the program save position from P1 to P99 by directly pressing the buttons P1 to P10 to select the first 10 positions, or by using the **-** **+** buttons for all successive positions (from P11 to P99).

The selected position is visualized on the display.

Setting the cooking parameters of a programme

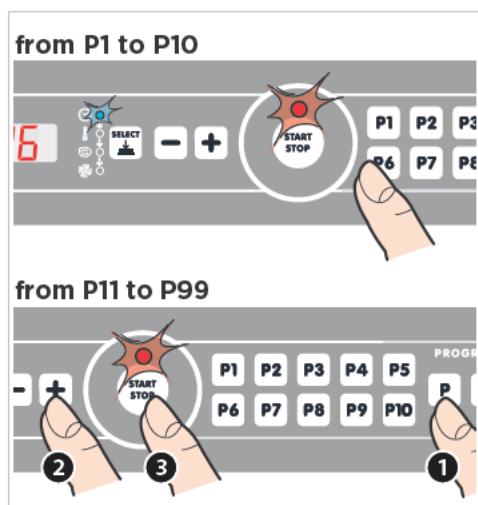
Set the program parameters as fully explained in the chapter “Manual Operation”.

Saving the set programme



Hold the **M** button until hearing the long “beep” sound. The programme has now been saved.

RETRIEVING AND STARTING A SAVED PROGRAM



PROGRAM from P1 to P10 (rapid access program):

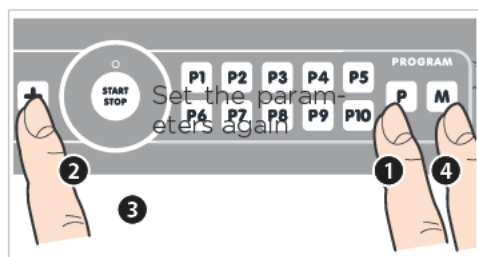
hold the button corresponding to the program for at least 2/3 seconds; the program starts directly without having to press any other button.

PROGRAMS FROM P11 to P99:

- ① press the button **P**.
- ② press the buttons **-** **+** until the display shows the desired program.
- ③ initiate it by pressing the **START/STOP** button.

The oven beeps to signal cooking phase end. Press the **START/STOP** button for 2/3 seconds to interrupt the cooking cycle in advance.

MODIFYING THE PARAMETERS OF A SET PROGRAM



- ① Press the button **P**.
- ② Use the **-** **+** buttons to bring up the programme to be changed on the screen.
- ③ Reconfigure the programme parameters as fully explained in the chapter "Manual Operation".
- ④ Hold the **M** button until hearing the long "beep" sound. The modified parameters have been saved.

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Maintenance

! Any routine maintenance procedure must be performed:

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

Clean the appliances on a daily basis in order to maintain a good level of hygiene and to avoid corrosion or deterioration of the stainless steel.

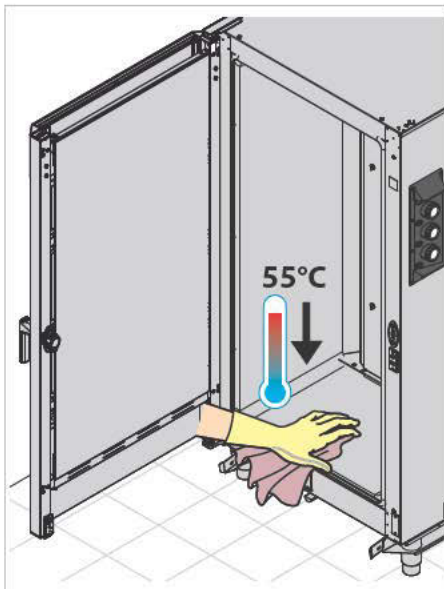
When cleaning any component or accessory NEVER use:

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

EXTERNAL STEEL STRUCTURES, OVEN CAVITY SEAL

Wait for the surfaces to cool off. Use a soft cleaning cloth dampened with a little soap and water only. Rinse and dry completely.

Alternatively, only use detergents recommended by UNOX; other products may cause damage, thereby invalidating the guarantee. Read the instructions provided by the detergent producer for their use.



INSIDE AND OUTSIDE OVEN DOOR WINDOW GLASS

Wait for the glass to cool off.

Use only a soft cleaning cloth dampened with a little soap and water or specific glass cleaners.

Rinse and dry completely.

If more thorough cleaning is necessary, the inside window can be opened by following the indications shown in the figure.

PLASTIC SURFACES AND CONTROL PANELS

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

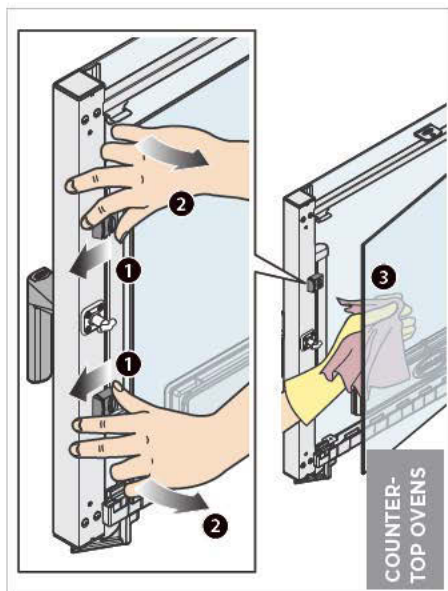
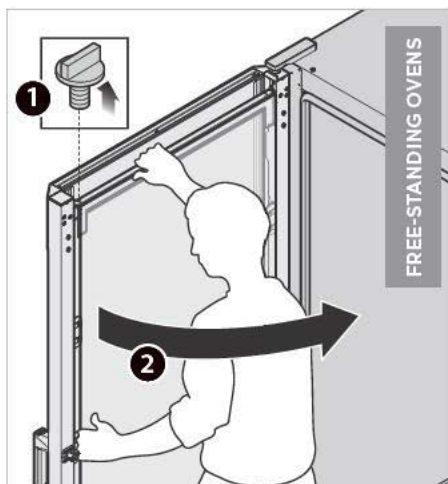
INTERNAL PART OF THE OVEN CAVITY



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

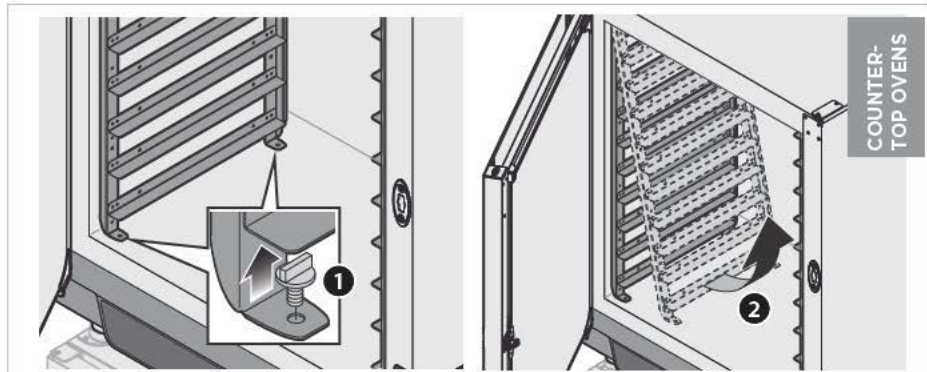
- switch on the oven and set the temperature to 55°C and steam to 100%;
- run the oven for 10 minutes;
- wait for the surfaces to cool off and clean with a soft cleaning cloth;
- rinse completely to remove all residues.

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



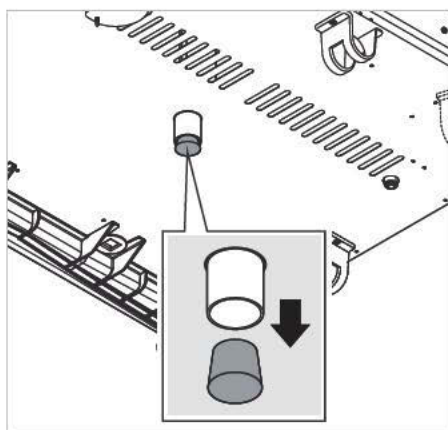
To simplify internal cleaning of the oven cavity, UNOX recommends its hand-held spray head.





If the appliance has no permanent drainage system connection, the conical plug sealing the drainage terminal must be removed after cleaning the oven cavity and all food residues (i.e. crumbs, etc...) must be removed.

Replace the plug after this procedure.



 ONLY FOR GAS OVENS

 **Appliances that evacuate exhaust gas through a flue must have qualified personnel inspect it periodically in compliance with the laws in force in the country of installation. Request written documentation of the inspection.**

OVEN-USER INTERFACE

The *Dynamic* models show alarm/warning messages relative to the oven or installed accessories on the screen.

- The warning messages (**UF/UL/UC - WARNING**) signal malfunctions that nevertheless allow the appliance and accessories to operate, though with a restricted set of functions.
- When there are more than one WARNINGS, repeatedly press the  button to scroll through the whole list until it is completely deleted; the list appears again by switching between the  OVEN and PROVER button. The alarm messages (**AF/AL/AC - ALLARM**) identify situations that fail to allow any appliance/accessory functions whatsoever, and therefore they must be put into STOP mode. If the alarm messages strictly refer to the connected accessories, the oven can still be used.

When more than one ALARM appears, repeatedly press the button  to scroll through the list that cannot be deleted.

Display	Description	Effect	Solution
OVEN			
ALARMS	AF01	The motors have overheated	Oven shutdown Contact the Customer Assistance Service
	AF02	The safety thermostat has overheated	
	AF03	An error has been detected in the data recorded by the cavity probe	
	AF04	Communication between the control P.C.B. and the power P.C.B. has been cut off	
WARNING	UF01	An error has been detected on the electronic component cooling system	Possible non-functioning of the electronic components cooling fan Contact the Customer Assistance Service
	UF02	The temperature of the oven power P.C.B. is too high	There is a risk of permanent damage to the power P.C.B. Make sure the positioning standards specified in the installation manual have been observed. Contact the Customer Assistance Service

Display	Description	Effect	Solution
PROVER			
ALARMS	AL01	An error has been detected in the data recorded by the prover cavity probe	Prover shutdown Contact the Customer Assistance Service
	AL02	Communication between the control P.C.B. and the prover has been cut off	
WARNING	UL01	An error has been detected in the data recorded by the humidity probe	Possible malfunction of the prover humidity control system Contact the Customer Assistance Service
	UL02	The temperature of the prover power P.C.B. is too high	There is a risk of permanent damage to the power P.C.B. Make sure the positioning standards specified in the installation manual have been observed. Contact the Customer Assistance Service
	UL03	An error has been detected in the data recorded by the prover temperature probe	Possible prover malfunction Contact the Customer Assistance Service

Display	Description	Effect	Solution
COOKER HOOD			
ALARMS	AC01	Communication between the control P.C.B. and the hood has been cut off	The hood does not work Press P to shut off the alarm and use the oven without a hood. Contact the Customer Assistance Service
WARNING	UC01	An error has been detected in the data recorded by the first hood probe.	Possible hood malfunction Contact the Customer Assistance Service
	UC02	The temperature of the hood power P.C.B. is too high	There is a risk of permanent damage to the power P.C.B. Make sure the positioning standards specified in the installation manual have been observed. Contact the Customer Assistance Service
	UC03	An error has been detected in the data recorded by the second hood probe	Possible hood malfunction Contact the Customer Assistance Service
	UC04	A problem has been detected on smoke hood fume temperature cooling	The hood may be damaged Check that the hood water inlet is correctly connected

INACTIVITY

During periods of inactivity, take the following precautions:

- disconnect the power, water and gas supplies to the appliance ( ONLY FOR GAS OVENS);
- rub a soft cloth lightly doused with mineral oil on all stainless steel surfaces;

Before reusing the appliance:

- clean the appliance and its accessories thoroughly (see the chapter **"Maintenance"** on page 55);
- restore the power, water and gas supplies to the appliance ( ONLY FOR GAS OVENS);
- inspect the appliance;



To ensure that the appliance is in perfect condition in terms of use and safety, maintenance and inspections should be performed yearly by an authorised support service centre.

DISPOSAL

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



The barred rubbish bin symbol specifies that the product was placed on the market after 13 August 2005 and that at the end of its useful life it should be collected separately and not disposed of with other waste.

All appliances are made with recyclable metal materials (stainless steel, iron, aluminium, galvanized steel, copper, etc.) in percentages higher than 90% by weight. Before disposal, make the appliance unusable by removing the power cable and any compartment or cavity closure device (where present). At the end of its useful life, this product must be handled so as to reduce the negative impact on the environment and improve the efficiency of resource use by applying the principles of "the polluter pays", prevention, preparation for reuse, recycling and salvaging. Please remember that illegal or incorrect disposal of the product leads to the application of the penalties provided for by current legal provisions.

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 new appliances are purchased, who is required to collect them free of charge ("one-for-one" collection);

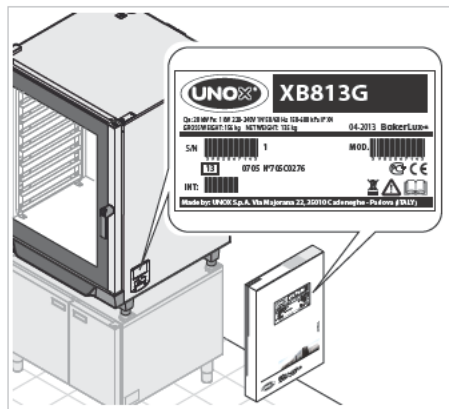
Information on disposal in European Union countries

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 authorities or dealer for information on the correct disposal method.

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After-sales assistance

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



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

- the date of purchase;
- the appliance data on the serial plate;
- (only for mod. *Dynamic* models) any alarm messages shown on the display screen (see chapter **Oven-user interface** at page 58).

Manufacturer's information:

UNOX S.p.A.
Via Majorana, 22

35010 Cadoneghe (PD) Italy
Tel +39 049 86.57.511 - Fax +39 049 86.57.555
info@unox.com www.unox.com

Table E

Malfunction	Possible cause	Possible solution	Solution
The oven is completely switched off.	- No mains power. - Appliance out of order.	- Make sure the appliance is connected to the electricity mains.	Contact the Customer Assistance Service.
No steam is produced inside the oven cavity.	- Water inlet closed. - Appliance plumbed into the water mains or the tank incorrectly. - No water in the tank (if water is taken from the tank). - Water supply filter clogged with impurities.	- Open water inlet. - Make sure the appliance is plumbed into the water mains or the tank correctly. - Fill the tank with water. - Clean the filter.	
After the time has been set and the START/STOP button pressed, the oven does not start.	Door open or not shut properly.	Make sure the door is shut.	
Water escapes from the seal when the door is shut.	- Seal dirty. - Seal damaged. - The handle mechanism is loose.	- Clean the seal using a damp cloth. - Contact a specialised technician to request repairs.	

GUARANTEE

Installation of the UNOX product must be performed by an Authorised UNOX Support Service. The installation date and appliance model must be documented by the end purchaser, by means of a written confirmation or an installation invoice issued by the dealer or the Authorised UNOX Support Service, otherwise this guarantee will not be valid; The UNOX guarantee covers all malfunctions objectively linked to production defects. The guarantee excludes damage due to transport, poor product storage or maintenance, or incorrect product use. Also excluded is damage due to installation which does not conform to the technical specifications provided by Unox and linked to the usage environment, such as unclean and aggressive water, low quality gas, or an unsuitable electrical supply in terms of voltage and power. The guarantee also excludes any damage due to power surges or tampering by unauthorised or incompetent persons. The guarantee is also invalidated in case of damage to the appliance caused by limescale deposits. In addition, the guarantee does not cover consumable parts such as seals, light bulbs, glass panels, decorative parts and parts consumed during use. The guarantee is also invalidated in the event of damage caused by incorrect installation, or installation not carried out by an Authorised Support Service.

CE CERTIFICATION 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:

ChefLux™ and **BakerLux™**

For electric and gas ovens:

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

- EN 60335-1: 2012 + A11: 2014
- EN 60335-2-42: 2003 + A1: 2008 + A11:2012
- EN62233: 2008

complies with the Electromagnetic Compatibility Directive EMC 2004/108/EU up to 20/04/2016 and with Directive 2014/30/EU after 20/04/2016 via 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: 2013
- EN 61000-3-11: 2000
- EN 61000-3-12: 2011
- EN 61000-6-2: 2005
- EN 61000-6-3: 2007 + A1: 2011

Only for gas ovens:

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

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

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

- EN 203-1: 2014
- EN 203-2-2: 2006



U22985SD00-LD-01A - Printed: 10-2016
Subject to technical changes.



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