Dear customer,

Congratulations on the purchase of your new HOUNÖ oven. You are now the owner of one of the leading oven products on the market.

All HOUNÖ products are currently subjected to intensive product development, which ensures that the products always contain the latest technology and the most up-to-date and energy-saving methods of preparation.

Furthermore, the HOUNÖ products are entirely up-to-date with the latest developments/technology in terms of

- ERGONOMICS AND SAFETY
- SIMPLE AND LOGICAL OPERATION
- USER FRIENDLY DESIGN
- RELIABILITY AND SERVICE

To ensure that our customers get an optimum and reliable product, all HOUNÖ units are passed through an extensive test programme in which all functions are subjected to a continuous and extreme load.

For optimum results – read your user's manual

Before you start using the oven and in order for you to be able to fully utilise its many facilities and advanced technology, it is important that you are familiar with its operating modes and range of applications. We therefore recommend that you study the manual thoroughly, because if you do, you are sure to achieve optimum cooking results through appropriate and safe operation. By going through the manual, you will save time and avoid unnecessary problems¹.

When you meet this warning triangle \swarrow , you should be attentive as it indicates activities that may cause injury to the user or damage to the oven.

Terms of warranty

The oven cabinet and the technical parts of your new HOUNÖ oven are covered by a 12-month factory warranty. However, the heating elements in the oven compartment and the steam generator are guaranteed for 24 months. The period of warranty takes effect from the date of installation.

The warranty does not include....

We especially draw your attention to the fact that the factory warranty does not cover glass parts such as oven door glass, lamp glass and incandescent lamps, nor does it cover sealing such as door gaskets, gaskets for heating elements, etc.

Furthermore, the factory warranty does not apply in the case of

- 1. defects that are due to the fact that installation has not been carried out in accordance with the HOUNÖ Installation & Service Manual at present in force (electricity, water/drain, exhaust).
- 2. defects and interruptions of operation that are the result of the oven not being handled/operated as specified in the user's manual.

We hope that you will be satisfied with your new oven.

Yours sincerely,

HOUNÖ A/S

¹ We would also like to call your attention to our website <u>www.houno.com</u>from which you can download and print out further copies of our user manuals or seek further information on the functions and characteristics of our ovens.

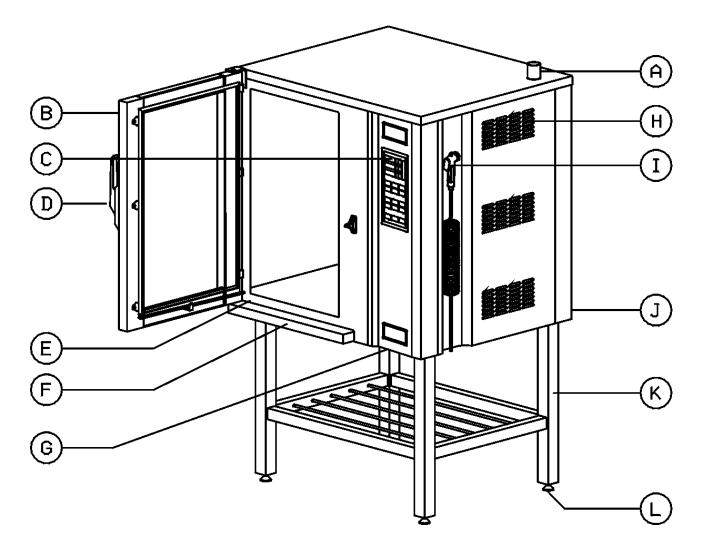
Please feel free to send us your comments regarding problems, suggestions for improvements, etc. on fax No. +45 87 11 47 10 or send us an e-mail on houno@houno.com

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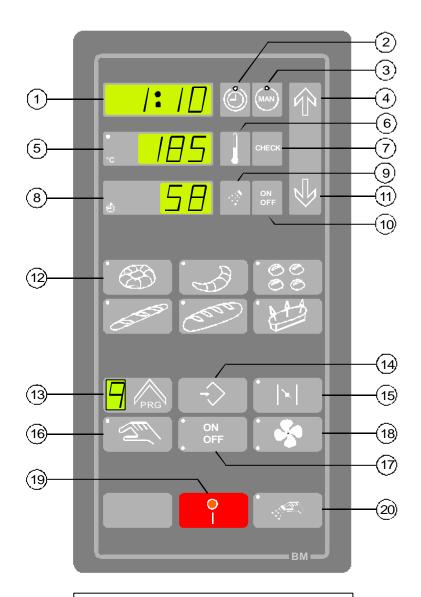
Rev. 5 - 01.08.03

3 **OVEN DESCRIPTION**



- (A) Exhaust
- (B) Oven door
- (C) **Operation panel**
- (D) Handle
- (E) Approval plate
- (F) \mathbf{Drip} tray
- (G) Stop valve for hand shower
- (H) Cover for electric components
- (1) Hand shower
- (J) Drain
- (K) Stand
- (L) Adjustable feet

PANEL DESCRIPTION



- (1) Time display
- (2) Function key: Time
- (3) Manual time control
- (4) Setting of values
- (5) Display for temp. in oven chamber
- (6) Function key: Temp. in oven chamber
- (7) Checking key: Actual temp. in oven chamber
- (8) Display for humidity pulsing
- (9) Function key: Humidity pulsing
- (10) ON/OFF humidity pulsing
- (11) Setting of values
- (12) Program keys
- (13) Memory function
- (14) ENTER (memory)
- (15) Exhaust
- (16) Manual operation
- (17) ON/OFF (program)
- (18) Fan speed (high/low)
- (19) ON/OFF oven
- (20) Manual humidity pulsing

(1) Time display

Shows the time remaining during a program.

BAKEMATIC Line is equipped with an automatic fault-detecting system. In the event of a malfunction, an error code will show in the time display (see list of error codes p. 21).

(2) <u>Function key</u>: Time

Set the time by pressing (a). The display flashes.

Set the time between 1 minute and 23 hours and 59 minutes with the arrow keys . When the time is set, press again. If you do not press the key, the time is automatically 'locked' after a few seconds.

When the baking time has run out, the oven is automatically switched off and an alarm sounds.

The time can also be adjusted during the program.

(3) Manual time control

The oven is set at continuous operation without the use of a timer/time function. When you press in the oven operates continuously until you stop it by pressing in the display, four dashes '-- -- 'appear.

(4+11) Setting of time 🕐 temperature 📘 and humidity

Set the time, oven chamber temperature and humidity level with the arrow keys

(5) Display for temperature in oven chamber

When the desired temperature has been set, it is shown in the display.

If the control lamp in the symbol lights **[**], the desired temperature has not been reached.

(6) <u>Function key</u>: Temperature in oven chamber

Set the temperature by pressing . The display 185 flashes. Set the temperature with the arrow keys again.

The temperature can be set in the following intervals:

20 - 250°C for baking modes 20 - 40°C for proving.

The temperature can also be changed during the program.

(7) Checking key: Actual temperature in oven chamber

Check the actual temperature in the oven chamber by pressing . The actual temperature is shown as long as is activated.

(8) Display for humidity pulsing

Shows, at the start of a program *even*, the pre-set number of seconds for humidity pulsing. When the program starts, the countdown starts. When the humidity pulsing stops, the display goes out.

The control lamp in the right-hand corner of the display lights as long as humidity is added.

(9) <u>Function key</u>: Humidity pulsing

Set the desired time for humidity pulsing by pressing . The display (8) flashes. Set the time between 1 and 99 seconds with the arrow keys a .

When the time is set, press again. If you <u>do not</u> press the key within a few seconds, the setting is automatically 'locked'.

The pre-set time cannot be changed while the program is running, so if you require further humidity pulsing in the course of the program, use manual humidity pulsing

(10) ON/OFF humidity pulsing

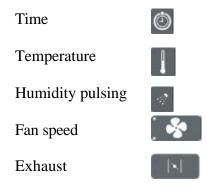
Timer for humidity pulsing on or off.

(12) PROGRAMS

The oven has five operating/baking modes 38 and one proving mode 38 and one proving mode 38

The operating modes have been pre-programmed by the manufacturer. Check that the settings match the products.

Note that each function can be adapted to each of the operating modes.



When all the settings for the program in question have been entered, store the program by pressing for 7 - 10 seconds until you hear a beep.

For further information, see (14) 'Enter'.

After **preheating** the oven (see baking instructions p. 12 and 13), place the bread or pastry in the oven.

Choose the desired program

Start the baking process by pressing

Proving program

The proving program has been pre-set by the manufacturer at approx. 80% humidity and 37°C.

The temperature in the oven chamber can be set between $20 - 40^{\circ}$ C.

Make sure to cool down the oven to below 37°C before proving.

Changing the humidity pulsing through the nozzle (proving only)

Press **for 5** seconds. Two settings appear: The interval between the pulses, in the time display, and the duration of the pulses from the nozzles, in the temperature display.

Time: 5 - 99 sec. Nozzle: 0.1 – 9.9 sec.

Set the desired value(s) with the arrow key (4, 11) and conclude with ENTER (14).

(13) Memory function 9

Apart from the program keys with symbols, the oven has another 10 programs each holding up to 4 process steps. To change between the 10 programs, press the key \square .

When returning from the memory function to the programs (symbols), press

For programming of the memory function, see p. 9.

(14) ENTER

This key has two functions:

- A) Storing of settings for the program keys
- **B**) Storing of settings for the memory function $\frac{1}{2}$

For programming, see p. 9.



Open and close the exhaust from the oven chamber by pressing . When the control lamp is on, the exhaust is open; when the control lamp is off, the exhaust is closed.

The exhaust can be opened and closed during a program. For further information on whether the exhaust should be open or closed, see section on baking or contact your bread supplier.

Note that on the 2/3 models, the exhaust is manually operated.

(16) Manual operation

When the oven is set to the memory function $\boxed{9}$, you can change to manual operation by pressing provided that the oven is not on.

The control lamp in [2] lights when the oven is set to manual operation.

(17) ON/OFF operating mode

Start and stop the operating mode by pressing (17).

(18) Fan speed

The fan can be set at two speeds:

- HIGH (upper control lamp is on)
- LOW (lower control lamp is on)

The fan speed will usually be high but can be changed during the program. For instructions on the use of high and low fan speed, see section on baking, p. 10.

Note that the 2/3 models have only one fan speed.

(19) Main switch

Switch the oven on and off by pressing . When the oven is switched on, all displays and control lamps will light up for a moment, which means that all functions are being tested before start-up.

(20) Manual humidity pulsing



Humidity/steam is added to the oven chamber as long as the key is activated.

PROGRAMMING

Baking programs

The baking programs have been pre-programmed by the manufacturer. Check that the settings match your products.

Changing a baking programs

Choose a program key – for instance. Set the time, oven chamber temperature, humidity pulsing, fan speed and exhaust. Store the new program by pressing \rightarrow . Keep pressing the key for 5 – 10 seconds until you hear a short beep and the figures stop changing.

Memory function / timer function

This function which offers the possibility of entering 10 programs each holding up to 4 program steps is particularly suitable for baking of dough products. Can also be used as timer.

Activating a program

Choose a program number \square and press ON/OFF. When the program starts, the time remaining in the step in question is shown \square .You can browse through the entire program by repeatedly pressing \square .

If there is only one step, A, its settings and a vacant B are shown. By pressing after B, you go directly to the program number.

Entering a program

Deleting a step

You can delete steps by pressing until you reach the last step in the program. Then, to delete the step, press the baking mode whose control lamp is on, i.e. you delete steps backwards.

Storing programs

Store the settings by pressing \swarrow when you are at the program number $\frac{9}{6}$

<u>Alarm between steps – for preheating or baking of products requiring different baking times</u> Activate the alarm by pressing until the control lamp in the key lights. The alarm stops when the door is opened.

Load the oven and close the door. The program continues automatically the moment the door is closed.

Timer function - postponed preheating of oven

Press in a vacant step to set the time. Note that only the time in the display should be active – not the temperature. The timer is not a clock, therefore you must count the hours ahead. In step B, set the preheating time at, for instance, 20 minutes, the temperature at 250°C, fan speed high and exhaust closed.

Return to manual operation - baking programs

To return to manual operation, press when the display shows the program number, i.e. you cannot go directly from steps A, B, C or D to a baking program.



BAKING of dough products and frozen bread

Baking makes large demands on a convection oven as the products are widely different. Dough products should first be proved in a proving cabinet; and pre-baked/pre-proved products should be taken directly from the freezer. The temperature of dough products when they are placed in the oven is approx. 30° C, while the temperature of the prebaked/preproved products often is -10° C.

Obviously, frozen products have a considerable effect on the temperature in the oven chamber. It is therefore important that the oven is preheated to a temperature that is considerably higher than the working temperature. For full oven loads of frozen products, we recommend that the oven be preheated at 250°C.

The table below shows the recommended settings. The recommended settings for the baking of frozen products are based on full oven-loads. When baking 1-2 plates, the oven should be preheated at normal working temperature, which is approx. 175°C.

	Preheating	Time	Temperature	Steam	Exhaust	High/low fan speed
Dough products		Step A 5 min.	175°C			
Loaves	Door open	Step A 2 min. Step B 18 min. Step C 15 min.	175°C 170-175°C 170-175°C	20-25 sec. - -	Closed Closed Open	Low High High
Rolls	Door open	Step A 2 min. Step B 5 min. Step C 15 min.	175°C 170-175°C 170-175°C	20-25 sec. - -	Closed Closed Open	Low High High
Frozen						
<u>Pre-baked bread</u> Rolls Baguettes Loaves	250°C 250°C 250°C	13 min. 13 min. 13 min.	170-175°C 170-175°C 170-175°C		Open Open Open	High High High
Pre-proved <u>Danish pastry</u> Vanilla crown Maple pecan plait Pastry bar	250°C 250°C 250°C	18 min. 18 min. 22 min.	170-175°C 170-175°C 170-175°C		Open Open Open	High High High
Pre-proved Rolls	250°C	Step A2 min.Step B10 min.Step C6 min.	200°C 180°C 180°C	30 sec.	Closed Closed Open	Low High High

The above settings should, of course, be applied with some caution, but they can be used as a starting point.

If some products have been baked harder than others, the temperature should be reduced by 5°C, for instance, and the baking time prolonged by 1 min. This adjustment can be made a few times, but the baking time should not be prolonged by more than 2 - 3 min., otherwise the products may become dry.

Danish pastry requires a certain minimum baking temperature; therefore, it should not be baked at temperatures below 165°C.

HOW TO ACHIEVE PERFECT BAKING AND ROASTING RESULTS

A HOUNÖ oven gives you optimum possibilities of achieving good baking/roasting results. Below are a few pieces of advice on baking and roasting in your HOUNÖ oven.

If your baking/roasting results leave something to be desired, for instance, 'uneven' baking/ roasting occurs, follow these directions:-

PREHEATING

It is important always to preheat the oven. The first time you heat the oven after the oven has been turned off for more than 4 hours, it must be preheated at 250° C for 20 minutes. It is also important that the products to be cooked all have the same temperature when they are placed in the oven. When baking frozen products, the oven should be preheated for an extra long period of time. It might be a good idea to leave the products at room temperature for 5 - 10 minutes before they are placed in the oven.

TIP

Before cooking a full oven load, you can preheat the oven for 5 minutes at the above temperature. The oven should be preheated again after a break in the cooking process.

FAN SPEED

It is recommended always to use **high fan speed**. The program is set to high fan speed as this ensures the best and most even distribution of heat in the oven. Only in the case of light products can the use of low fan speed sometimes be recommended.

OVEN TEMPERATURE

The oven door should not be opened during the baking/roasting process (only to remove food that needs no more cooking), partly to keep the temperature as high as possible, partly to save energy.

FILTER/GRILLE

To achieve optimum heat distribution, it is important that the filter/grille in front of the fan is clean (if not, the heat distribution may become uneven).

LOADING OF THE OVEN

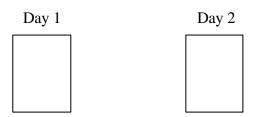
- 1. It is recommended that canteens and baking sheets be placed in the rack as follows: the first one in the middle, the second one above the first one, the third one below the first one, the fourth one above the second one, etc.
- 2. The products on the sheets should all have the same height. A loaf next to a cake may result in uneven baking. **Different types of bread should be placed on different sheets**. The plates should not be overloaded; the air must be able to circulate freely around the products.

Uneven baking

If you still do not find the result good enough and want a service engineer to come by and check and adjust the air flow in the oven compartment, we kindly ask you to hatch the area(s) where the oven bakes unevenly. This is to make it possible for the service engineer to adjust the airflow correctly.

The following sketch shows the oven chamber with you standing in front of the oven.

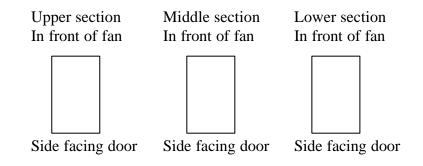
Oven compartment:



Please hatch the areas where the products get darkest.

The following sketch shows the baking sheet lying on a table and seen from above.

Sheets:-



Please hatch the areas where the products get darkest.

Give the sketch to the service engineer. It will then be possible for him to adjust the airflow such that the baking result becomes satisfactory again.



Daily cleaning of the oven is recommended for hygienic reasons and to avoid interruptions of operation.

The design of the HOUNÖ ovens allows quick and easy cleaning. The oven compartment is made of all-welded stainless steel, which makes it splash proof. You will therefore find the easy-to-use hand shower with flexible hose very suitable for interior cleaning.

The door sealing is easy to remove, which ensures quick and efficient cleaning under and around it. Furthermore, the flat front panel makes exterior cleaning simple and efficient.

Integrated cleaning program – introduced on 1st February 2001



To make the cleaning of the combi steamer as quick and efficient as possible, HOUNÖ combi steamers are equipped with a preset automatic cleaning program.

- Step A: Choose program C and the display says "CLEA". Press "START".
- Step B: When the alarm sounds and the display says "SOAP", apply HOUNÖ oven detergent with a soft brush or a sprayer. Close the oven door.

Step C: When the alarm sounds and the display says "AQUA", rinse the oven chamber.

When the program is finished, rinse the oven chamber with the hand shower. Make sure that there are no scraps of soap left in the oven chamber after rinsing as these will cake when the oven is heated the next time.

Check that the water can pass freely through the drain. The grating that comes with the oven should be placed over the drain hole inside the oven.

The total consumption of time from start of program is 20 minutes.

The cleaning program is locked and, therefore, cannot be altered. If the oven chamber is extremely dirty, repeat the program.

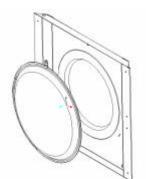
An ordinary washing-up brush can be used for cleaning. Never use a cleaning sponge with a grinding surface, such as steel wool.



Never use a high-pressure cleaner. Never spray water directly onto the heating elements behind the filter housing.

2. Cleaning of filter/grille

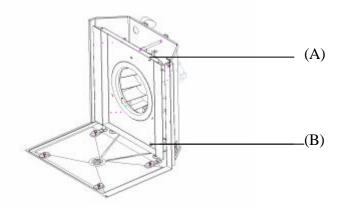
The filter/grille should be cleaned daily - to avoid deterioration of the baking properties, in particular.



3. Cleaning behind filter housing

For thorough cleaning of the oven chamber, move the filter housing so that it becomes possible to clean round the fan and heating elements.

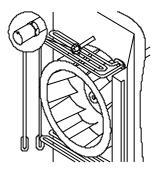
Loosen the 2 screws (A) and (B) on the filter housing, turn the filter housing and clean behind it. The filter housing can be dismounted entirely by lifting it upwards till it is clear of the pin at the bottom and then tipping it.



4. Cleaning of nozzle

The injection nozzle should be dismounted and cleaned according to requirement. The easiest way to clean the nozzle is to let it soak in scale remover for approx. 6-8 hours.

When remounting the nozzle, the small notch should turn upwards, see illus.



5. Exterior cleaning

Wash the oven cabinet on the outside with soapy water and dry with a soft and damp cloth.

After drying, apply HOUNÖ STEEL OIL (follow directions on the packaging).

Clean the oven door glass with ordinary window cleaner.

Note! The exterior of the oven must never be flushed with a water hose or high-pressure cleaner as this may damage the electronic components.

6. Cleaning of exhaust valve

The exhaust valve should be checked once a week.

Remove the valve, clean thoroughly with a brush and detergent, rinse with water, dry, and fit again. It is very important to avoid the forming of a layer of fat on the valve, as the fat might affect the valve's ability to function.



CLEANING (page to cut out)

Oven chamber

RINSE THOROUGHLY WITH THE HANDSHOWER or wipe with a damp cloth

Oven exterior

Wash the oven cabinet on the outside with soapy water and dry with a soft and damp cloth.

When the oven is dry, apply **HOUNÖ steel oil** to preserve the gloss of the steel (see directions on packaging).

Door sealing

The sealing is easily removable, which ensures quick and efficient cleaning around it. Is most easily removed from a cold oven. Clean the sealing with a wet cloth. Do not wash in a dishwasher.

NB! **NEVER** rinse or flush the outside of the oven with a water hose or a high-pressure cleaner, as this may damage the electronic components.

NB! **NEVER** use metallic objects or steel wool when cleaning the oven.

Glass door

Clean with ordinary window cleaner.

Filter/grille

The filter/grille should be cleaned daily, otherwise the baking qualities of the oven may be affected.

Exchanging halogen lamps in oven chamber

Open the interior glass of the oven door and exchange the halogen lamps.

Always use HOUNÖ special halogen lamps (part No 065.012).

NB: Never touch the lamps without first protecting your fingers with a piece of cloth or the like.

AUXILIARY EQUIPMENT

In order for you to get maximum benefit from your oven, HOUNÖ offers a number of optional extras and auxiliary equipment, which makes it possible to tailor ovens to the needs of any kitchen.

A. Racks

The HOUNÖ ovens are equipped with removable racks. To achieve a more rational workflow in the kitchen and optimum utilisation of the capacity of the oven, it is possible to use racks with different spacing between the runners, if required.



TYPE 1.06 - 1.08 - 1.10 - 1.12

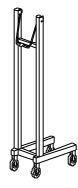


TYPE 1.16 - 2.10 - 2.14 - 1.20 (standard)

The racks are available with 65, 85 and 130 mm spacing between the runners. The number of runners depends on the size of the oven.

B. Trolley for racks

Trolleys for racks are used for transporting racks and for quick loading and unloading of the oven.

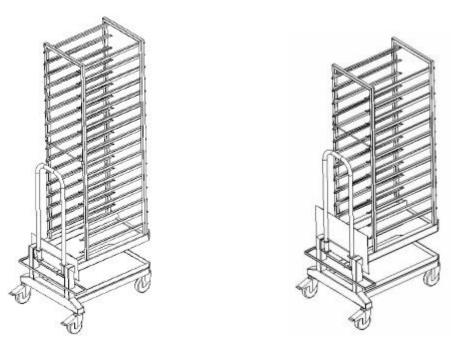


As the HOUNÖ ovens are all part of a modular system, HOUNÖ offers only 2 different sizes of trolley for the 8 different sizes of oven. The 1/1-GN trolley for racks is used for 1.06, 1.08, 1.10, 1.12, 1.16 and 1.20 models and the 2/1-GN trolley for 2.10 and 2.14 models. In this way, the same trolley for rack can be used for several different ovens.

For a stacking arrangement of e.g. oven and steamer or bake-off oven and proving cabinet (COMBI-PLUS System), a special trolley for rack is available.

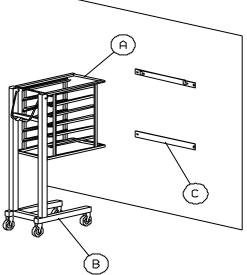
Model 1.20 and 1.16 roll-in

Several trolleys can be used for the 1.20 model in order to fully utilise the capacity of this size of oven.



C. Wall brackets

To complete the system of extra racks and trolley, a wall bracket for racks is available. Racks can thus be loaded and unloaded simultaneously with the oven preheating or producing other products.



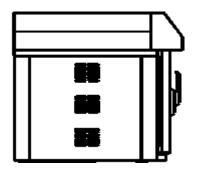
D. Extraction hood

As the ovens use hot air and combi steam, steam will inevitably escape from the oven chamber when the oven door is opened.

To catch the steam, the oven can be equipped with a specially designed integrated extraction hood. The extraction hood is available for 1/1-GN and 2/1-GN ovens.

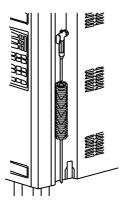
Turning on and off the extraction hood with steam condenser

Press both the arrow keys in the upper right-hand corner, until the temperature display shows "FAN". At the same time, the display for humidity pulsing shows "ON" or "OFF". Change between ON and OFF by pressing the ON/OFF key next to the key for humidity pulsing.



E. Handshower

To facilitate work, increase safety, and make cleaning more efficient, most HOUNÖ models are equipped with an integrated handshower.





The HOUNÖ ovens have an automatic error detecting system. In the event of malfunctioning of the oven or faulty connection, error codes appear in the display. This means that any defects are specified immediately and can be remedied quickly and efficiently, which again means fewer interruptions of operation and thus fewer service calls. The following list of error codes provides you with a brief description of each error code and an indication as to how the fault can be remedied.

On computer models (CMC/CVC), a message appears at the bottom of the display and an alarm is heard.

At the present time, error codes 2 and 12 are not in use. Furthermore, error codes 1, 9, 11 and 13 are not in use on the CVC model.

E_{\Box} : / : Program switch defective

Possible cause: The program switch has been turned beyond stop position. **Remedy:** Replace computer.



Remedy: Reconnect terminals 2 and 21 in plug S2.

Er: 4 : Oven chamber above 305°C

Possible cause: The temperature circuit breaker for the oven compartment has gone. The oven cannot be operated until the defect has been remedied.

Remedy: Reconnect the thermostat which is located in a hollow under the oven on the left-hand side of the front panel, by pressing the red button gently. Note that the thermostat may be disconnected during transport.

E = 5 : Fan is hot

The temperature circuit breaker in the fan motor has gone.

Possible cause:

- Breaking of phase / fuses
- Fan blocked by incorrectly fitted filter housing
- Fan rotating in the wrong direction

The oven cannot be operated until the defect has been remedied.

Remedy: Check fuses in switchboard. Check that the filter housing has been correctly fitted on the pins. Let the oven cool for approx. 20-30 min., then restart it.

Check that the direction of rotation of the fan is counter-clockwise (looking at the fan from inside the oven compartment).

$E \rightarrow : B$: Drain temperature above 75 °C

The drain temperature is normally kept below 60° C by means of the built-in condensation nozzle. If the drain temperature exceeds 75 °C for more than 5 min., error code 6 will appear for a short moment at the beginning and at the end of the operating mode.

Possible cause: Dirt in solenoid valve, nozzle or dirt filter, hot water connected or defective sensor for condensation. The oven can be operated even if the defect is not remedied.

Remedy: Check that the oven is connected to cold water. Clean solenoid valve, nozzle or filter.

E_{\Box} : Oven sensor defective

Possible cause: The temperature sensor in the oven chamber is defective. The oven cannot be operated until the defect has been remedied. **Remedy:** Replace sensor.

[7] : Core temperature probe defective or wrongly fitted

Possible cause: Probe is not fitted in socket. Probe defective, socket for probe defective or shortcircuited (due to water or fat).

The program cannot be used until the defect has been remedied.

Remedy: Check that the probe is correctly fitted or clean the socket.

The program cannot be used until the defect has been remedied. However, programs that do not require the use of the steam generator can still be used. **Remedy:** Replace heating element with sensor.

E : : Condensation sensor defective

The oven can still be operated even if the defect is not remedied. However, the temperature in the drain will exceed 60°C and the defect should therefore be remedied as soon as possible. Remedy: Replace sensor.

E_{r} : // : Water shortage in steam generator

The maximum water level in the steam generator has not been reached after 2 minutes of filling. Possible cause: Solenoid valve or dirt filter clogged, water supply blocked or water pressure too low (min. 1.5 bar). The program cannot be used until the defect has been remedied. **Remedy:** Clean solenoid valve or dirt filter. Check the water supply to the oven. Check that the water pressure is min. 1.5 bar.

Er: $/\underline{\neg}$: Temperature in steam generator above 130 °C The temperature of the upper heating element in the steam generator is above 130°C. Possible cause: Water shortage in steam generator or scale on heating elements. The program cannot be used until the defect has been remedied.

Remedy: Stop the oven for approx. 5 min., then resume the program that was interrupted.

$\vdash \neg$: $\mid \neg \mid$: Breaking of phase

Possible cause: One or more phases in the power transmission to the oven is lacking, possibly due to a defective fuse. The program cannot be used until the defect has been remedied. **Remedy:** Check switchboard. Replace defective fuses, if any.

Er: 15 : Incorrect phase sequence

Possible cause:

- Fan rotates in the wrong direction.

- 2 phases in the electric installation have been exchanged by mistake.

The oven cannot be operated until the defect has been remedied.

Remedy: Change about the 2 phases in the electric installation. Let the oven cool for 20-30 min.,

then restart it. Check that the direction of rotation of the fan is counter-clockwise (looking at the fan from inside the oven chamber).

E - : /b: Wiring defect at door switch

Possible cause: Wire for door switch short-circuited or interrupted. Cancel the message by pressing any key - reappears when the oven is restarted.

The oven can be operated even if the defect is not remedied.

Remedy: Replace door switch.

The oven performs automatic checking of

- * breaking of phase (fuses)
- * correct direction of rotation of fan motor
- * all temperature sensors
- * inductive sensor

24 CHECK LIST

Check list - initial phase	ok √	Respons.	Remedy	Remarks
Consultant's own checking				
Delivery note				
User's manual				
Installation manual				
Service package				
CE statement				
Installation				
Direction of rotation of fan (counter-clockwise)				
Water connection (pressure-bar) - descaling				
Open drain				
Exhaust/extraction hood				
Installation of oven				
Warranty				
Training of master user		Remarks		
Programming (does not apply to model B)				
Symbols				
4-step programming				
Door opening/alarm				
Timer function				
Sound level of alarm				
Baking				
Preheating				
Fan speed				
Oven temperature				
Coarse filter				
Loading				
Cleaning of oven chamber				
Oven detergent				
Utensils				
Behind filter housing				
Cleaning of nozzle				
Exterior cleaning				
Soapy water				
Steel oil				
Cleaning of glass				
Window cleaner				
Cleaning of door sealing				
Dishcloth (Do not wash sealing in dishwasher)				
Distriction (Do not wash searing in distribusiter)		<u>I</u>		

Consultant's signature_____

Customer's/super user's signature_____