



USAGE AND MAINTENANCE MANUAL GAS COMBI OVENS



> MAESTRO061G



> MAESTRO101G



> MAESTRO102G



> MAESTRO202G

PRESENTATION

DEAR CUSTOMERS,

- To get the best yield of our products that are in compliance with the International Standards, we highly recommend you to read the user's manual and have it read to your users for long and continuous usages.
- This manual contains important informations about the secure installation, usage and maintenance of the product and necessary remarks to make the most efficient usage of your device.
- Keep this manual in an easily accessible and safe place to use when necessary.
- Our product is designed for heating and cooking food commodities. Any chemical or liquid substances or similar that can be in contact with the foodstuff, cannot be used for any heat treating that can cause damages for the health.
- The manufacturer cannot be held responsible for any damages from incorrect usage of the device, to people, the environment, or other materials resulting from translation or printing of this booklet.

SYMBOLS AND THEIR MEANINGS



READ THE USER MANUEL

Before using the device, read the usage and maintenance manual carefully and keep it in an accessible place at all times.



NOTE

Information and tips to consider are indicated.



WARNING

Emphasizes the dangers that can cause injuries. Please follow carefully the instructions and pay attention to such situations.



GAS DANGER

Have your maintenance and checks done against possible gas dangers.



ELECTRICAL DANGER

This icon draws attention to possible electrical dangers. Failure to follow the safety instructions may result in injury or death.



GROUNDING

Indicates that grounding is necessary.

İÇİNDEKİLER

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SAFETY DETAILS

- Do not expose the device to direct sunlight.
- Any kind of flammable or flammable solids or liquids (alcohol and its derivatives, petrochemical products, wood-plastic materials, curtains, clothes, etc.) should never be kept in the area where the device is used.
- This device must be installed in accordance with current regulations and used only in a well-ventilated area.
- Instructions should be consulted before installing and using this device.
- The device is manufactured for industrial use and should only be used by professional (qualified) personnel who have received training on the device.
- No intervention should be made other than by the manufacturer or authorized service.
- The device and its parts cannot be used for purposes other than the intended purpose of the device.
- Apart from heating and cooking food, the device also provides ambient heating, laundry drying, etc. It cannot be used as a heating device.
- The device cannot be left unattended as long as it is used.
- Food-compatible gloves should be used to protect hands from hot contact while using the device.
- In case of fire or flame flare for any reason in the area where the device is used, turn off the gas valve and use a fire extinguisher without panicking. Never use water to extinguish the flame. Water will cause the fire to spread faster.
- Installation and maintenance work must be carried out by expert personnel authorized by the manufacturer. As a result of incorrect installation, maintenance or repairs, serious dangers may arise for the person using the device and the manufacturer cannot be held responsible for this.
- Do not wash the device with pressurized water.



LABEL DETAILS

VITAL **MADE IN TÜRKİYE** **Türkiye**
Discover the potential

GAZLI KOMBI-FIRIN
GAS COMBI OVEN

MODEL	MAESTRO061G
TİP	A1
GAZ TİPİ	G20/G30
GAZ KATEGORİSİ	112H3B/P
GAZ BASINCI	20/30 mbar
TOPLAM KAPASİTESİ	12kW
GAZ TÜKETİMİ (MAX)	(1.270m3/h)(0.946kg/h)
ELEKTRİKSEL VERİLER	220-230 V 1N AC
SU BASINCI	1,5-4 bar
ÜRETİM TARİHİ	08-22
SERİ NUMARASI	0122060150/2-1

HEDEF ÜLKELER / DESTINATION COUNTRIES:
AL,BG,CY,CZ,DK,EE,FI,GR,HR,IT,LT,LV,MK,NO,RO,SE,SK,SI,TR

2430-23
2430 DN 070722

PLEVNİ CAD. NO:40 GÜLVEREN MAMAK ANKARA/TÜRKİYE
TEL : +90 (312) 363 99 33 (Pbx) FAKS : +90 (312) 363 94 92 www.vitalmutfak.com

Product Name

Model Of The Product

Type Of Product

Gas Type Of Product

Gas Category Of The Product

Gas Pressure Of The Product

Total Capacity Of The Product

Gas Consumption Of The Product

Electrical Data Of The Product

Water Pressure Of The Product

Production Date Of The Product

Serial Number Of The Product



Values are given on the label for both natural gas and LPG.

TECHNICAL SPECIFICATIONS

ÜRÜN KODU				MAESTRO061G	MAESTRO101G	MAESTRO102G	MAESTRO202G	
DIMENSIONS (mm)		A	WIDTH		990	990	1200	1200
		B	DEPTH		950	950	1155	1155
		C	HEIGHT		865	1155	1155	1845
GAS CONNECTION			G-20 (NG)		3/4"	3/4"	3/4"	3/4"
			G-30 (LPG)		3/4"	3/4"	3/4"	3/4"
GAS CONSUMPTION			G-20 (NG)	MAKSİMUM	1.270 m³/h	1.905 m³/h	2.857 m³/h	5.715 m³/h
				MİNİMUM	0.667 m³/h	1.000 m³/h	1.500 m³/h	3.000 m³/h
			G-30 (LPG)	MAKSİMUM	0.946 kg/h	1.420 kg/h	2.129 kg/h	4.259 kg/h
				MİNİMUM	0.497 kg/h	0.745 kg/h	1.118 kg/h	2.336 kg/h
COUNTRY	AL, BG, CY, CZ, DK, EE, FI, GR, HR, IT, LT, LV, MK, NO, RO, SE, SK, SI, TR	GAS PRESSURE	NOMİNAL	G-20 (NG)	20 mbar	20 mbar	20 mbar	20 mbar
				G-30 (LPG)	30 mbar	30 mbar	30 mbar	30 mbar
			MAKSİMUM	G-20 (NG)	25 mbar	25 mbar	25 mbar	25 mbar
				G-30 (LPG)	35 mbar	35 mbar	35 mbar	35 mbar
			MİNİMUM	G-20 (NG)	17 mbar	17 mbar	17 mbar	17 mbar
				G-30 (LPG)	25 mbar	25 mbar	25 mbar	25 mbar
GAS CATEGORY			I12H3B/P					
TOTAL HEAT CAPACITY (ΣQN)				TOTAL HEAT CAPACITY (ΣQN)	18 kW	27 kW	54 kW	
BOILER HEAT CAPACITY (ΣQN)				BOILER HEAT CAPACITY (ΣQN)	18 kW	27 kW	54 kW	
CABIN HEAT CAPACITY (ΣQN)				CABIN HEAT CAPACITY (ΣQN)	18 kW	18 kW	36 kW	
WATER INLET				WATER INLET	3/4"	3/4"	3/4"	
WATER PRESSURE (Bar)				WATER PRESSURE (Bar)	1,5-4	1,5-4	1,5-4	
ELECTRICAL INPUT				ELECTRICAL INPUT				
CABLE CROSS SECTION				CABLE CROSS SECTION	3*1,5 mm²	3*1,5 mm²	3*1,5 mm²	
MOTOR POWER				MOTOR POWER	850 W	850 W	2*850=1700W	
WEIGHT (kg)				WEIGHT (kg)	230 Kg	285 Kg	445 Kg	

TRANSPORTATION, PLACEMENT AND MAKING IT READY FOR INSTALLATION

- During transportation, never tilt the device, carry it upright.
- Use appropriate transportation tools to prevent damage to the device.
- Do not move the device by pushing or dragging it.
- Be careful not to damage the device when transporting it with a pallet truck or forklift.
- Carry the device with its packaging to the installation area.
- It should be placed under the ventilation system to prevent bad odors that may occur during cooking.
- For the ventilation system, it is recommended to position a hood over the device in a way that does not block the chimney outlet suitable for the size of the device.
- The device can be placed on a wall, partition, kitchen furniture, decorative covering, etc. If they are placed in close locations, the distance between them should be 10 cm if they are made of fireproof material or covered with a suitable fireproof thermal insulation material, otherwise it should be at least 30 cm.
- Never place flammable materials on or inside the device.
- Perform a general cleaning before first operation. You can use soapy water for cleaning.
- The working environment of the device must have a ventilation system, an ambient temperature of 10 to 40 °C and a humidity rate of at most 80%.
- The device must be installed in accordance with the installation instructions.
- The protective film on the device surfaces should be peeled off.
- A gas connection in accordance with the technical specifications must be installed in the installation area of the device.



When you want to throw away the packaging, take into account the regulations in your country. Recycle usable packaging.



The device installed by the authorized service cannot be moved, connection hoses cannot be extended or changed except by the authorized service.

PERSONEL PROTECTIVE EQUIPMENT

Below are the personal protective equipment (PPE) for the operations during the machine's lifespan and the processes in which they will be used.

During normal daily use, the user must wear heat-resistant gloves to protect his hands. Life-threatening may occur if the equipment is not used in accordance with the procedures specified by the users.

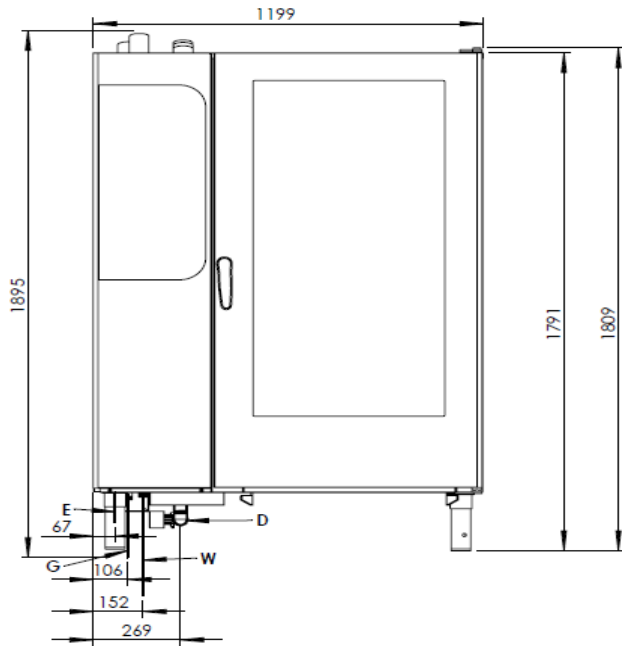
	PROTECTIVE CLOTHING	PROTECTIVE SHOES	PROTECTIVE GLOVES	PROTECTIVE GLASSES	PROTECTIVE EARPHONES	PROTECTIVE MASK	PROTECTIVE HARD HAT
TRANSPORT		X	O				O
CARRYING		X	O				
UNPUCKING		X	O				
INSTALLATION		X	O				
DAILY USE	X	X	X				
PLACEMENT	O	X					
ROUTINE CLEANING	O	X	X	X			
SPECIAL CLEANING	O	X	X	X			
MAINTENANCE	O	X					
DISASSEMBLY	O	X					

O= IT SHOULD BE USED WHEN NECESSARY.

X=MUST BE USED PRECISELY.

GAS CONNECTION

- Gas installation must be installed in accordance with the gas class specified on the product label of the device. Please review this situation in the technical specifications section.
- The gas pressure corresponding to the gas class specified on the product label and technical specifications of the device must be adjusted using a regulator suitable for the device capacity.
- A valve complying with the EN 331 standard must be used before the gas inlet of the device.
- The gas connection of the device must be made with a metal hose with a maximum length of 120 cm in accordance with EN 14800 standard.
- Check whether there is any gas leakage at the end of the connection.
- Check for gas leakage with sparkling water or a gas leak detector. Never use fire to detect gas leakage. If there is any gas leakage (foaming will occur in the foamed part or the detector will give a warning sound during the control with the detector), consult your authorized dealer.
- If the device is connected to a gas installation, the applied gas installation must be designed in a way that does not reduce the gas flow rate at the gas inlet to the device.

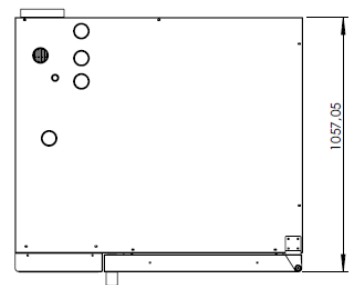
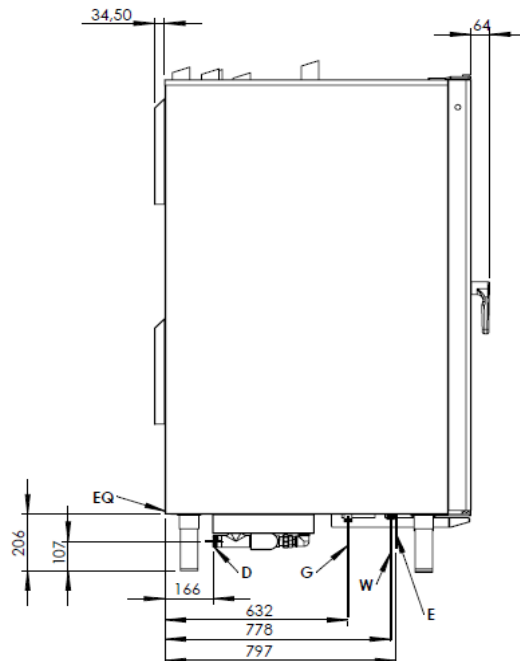


EI=ELEKTRİK BAĞLANTISI
EQ=TOPRAK BAĞLANTISI
G=GAZ BAĞLANTISI
W= SU BAĞLANTISI

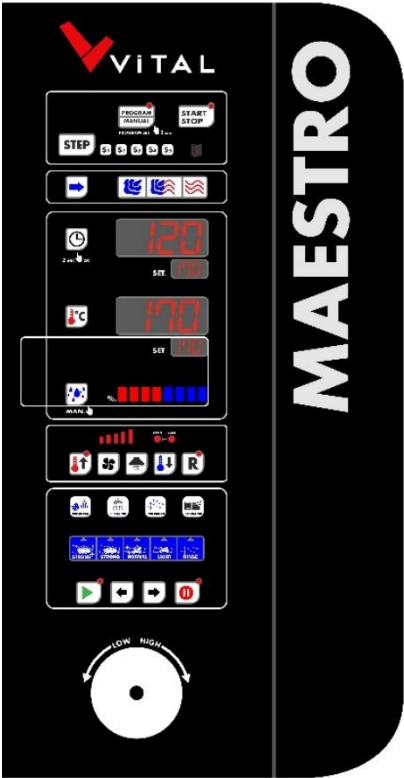


GAS DANGER

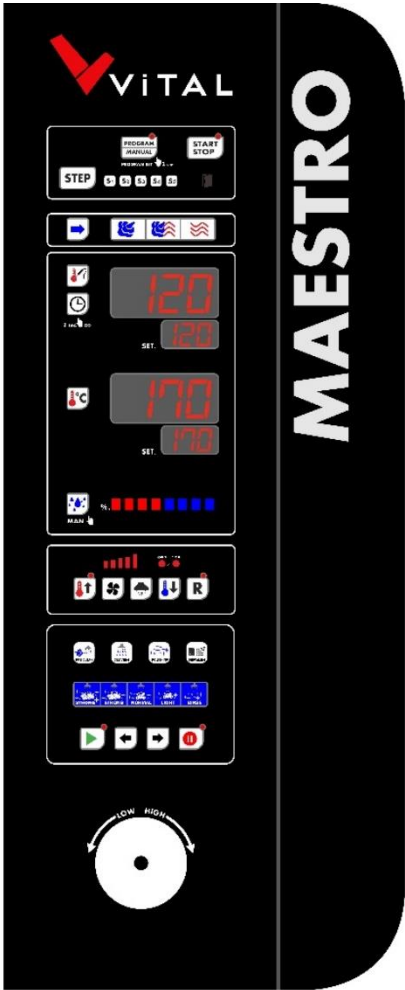
Have your maintenance and checks done against possible gas dangers.



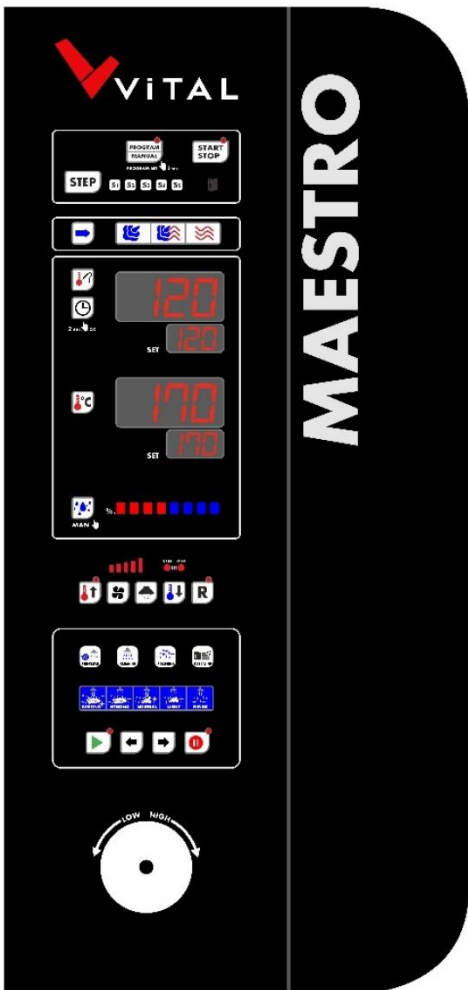
CONTROL PANEL

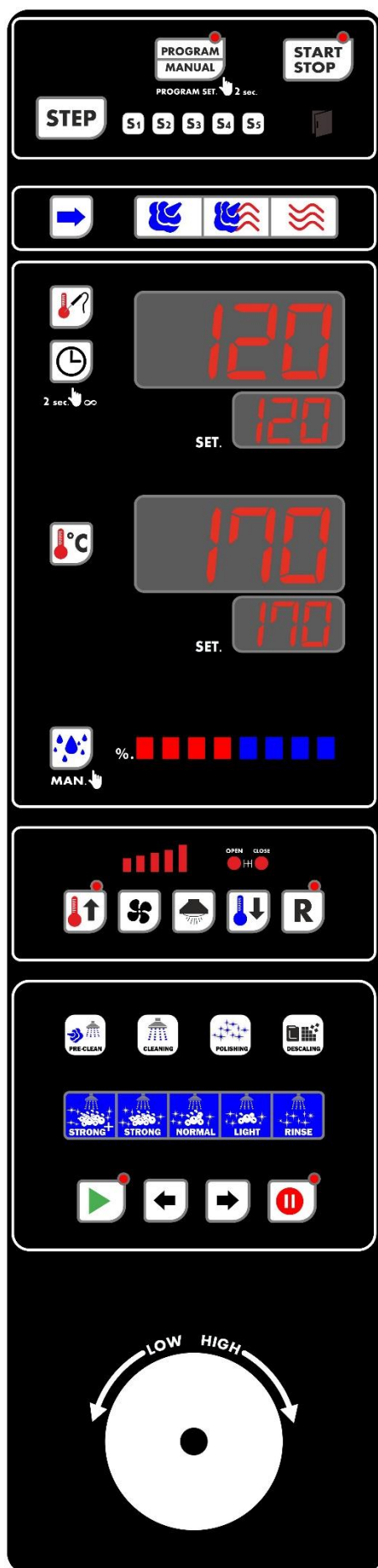


MAESTRO061G



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START STOP

START-STOP BUTTON: The oven is started when the button is pressed once. The red lamp on the button turns on when the oven is turned on. When the button is pressed again, the lamp on the button turns off and the oven is stopped.

PROGRAM MANUAL

PROGRAMMING BUTTON: When the button is pressed once, the oven becomes ready to operate with the last used program settings. Changing set values will not be active while cooking is active in the program. During programmed cooking, the program code to be used appears on the time set indicator intermittently with the set time value. "Example: P11, P12 etc."

Manual adjustment will be activated when the button is pressed again. While manual adjustment is active, changing set values will be active. During manual adjustment, the word "EL" appears on the time set display intermittently with the set time value to be used. Press the button for 2 seconds. When kept pressed, you can move to the program setting-selection area.

STEP

STEP (PHASE) BUTTON: Switches between cooking steps while setting the program. Cooking steps appear with indicators S1-S2-S3-S4-S5.



DOOR INDICATOR: When the oven door is open, the indicator light will flash intermittently.



COMBINATION SELECTION BUTTON: When the button is pressed, selection is made among the cooking methods below. These;



STEAM COOKING: Maximum temperature set value: 120 °C



DRY+STEAM COOKING: Maximum temperature set value: 250 °C



DRY COOKING: Maximum temperature set value: 285 °C



TIME SETTING BUTTON: When the button is pressed, the time set indicator will start flashing. In this case, the desired value is entered with the adjustment button.



MEAT PROBE BUTTON: When the meat probe button is pressed, the time set indicator will start flashing. In this case, the desired temperature value for the meat probe is entered with the adjustment knob.



TEMPERATURE SETTING BUTTON: When the button is pressed, the temperature set indicator will start flashing. In this case, the desired value is entered with the adjustment button.



HUMIDITY SETTING BUTTON: In humid cooking mode, 100% humidity will appear on the screen with 8 levels activated. When the Humidity Adjustment Button is pressed in Dry+Moist cooking mode, the humidity indicator bar will start flashing. In this case, the desired value is entered with the adjustment button. By keeping the button pressed, humidity is manually supplied to the oven.



PREHEATING BUTTON: In order to preheat the oven temperature to the set temperature before starting cooking, preheating is activated by pressing the button before starting the oven. If preheating is active, the lamp on the button turns on.



FAN SPEED SELECTION BUTTON: The speed of the fan inside the oven is selected during cooking. When the button is pressed, the fan speed is selected with the step lamps on the button.



LIGHTING BUTTON: Lighting control inside the oven is done with the button.



FAST COOLING BUTTON: When the fast cooling button is pressed, the oven will cool down while the door is open or closed.



REGENERATION BUTTON

For the regeneration process, select the desired regeneration method with the combination selection button. After pressing the regeneration button, the regeneration process will start. When the process starts, the regeneration button lamp will turn on and the phrase "rEG" will appear on the time setting display. After the regeneration process starts, the temperature is adjusted by pressing the temperature adjustment button, and the desired time is adjusted by pressing the time adjustment button. The regeneration process will end when the set time expires. The regeneration process can be terminated by pressing the start-stop button or opening the

Manual Cooking



When the oven control panel is energized, the control panel is ready for manual use. This situation can be understood by observing that the word "EL" is written on the time set indicator. If the program code is written on the time set indicator (such as P1, P2, P3 etc.), when the programming button is pressed once, the word "EL" will appear on the time set indicator.



By pressing the Combination Selection Button, you can choose among the cooking methods on the side. The lamp of the selected method will turn on.



When the Time Setting Button is pressed, the time set indicator will start flashing. In this case, the desired value is entered with the adjustment button. When the desired value is reached, the value on the display is confirmed by pressing the adjustment button or any selection button. 2 seconds on the button. When pressed for a long time, the phrase "- - - -" appears on the indicators. In this case, the furnace will be operated in an endless cycle regardless of time. To exit the endless loop, press the time setting button again for 2 seconds. It is exited by pressing until .



When the Temperature Setting Button is pressed, the temperature set indicator will start flashing. In this case, the desired value is entered with the adjustment button. When the desired value is reached, the value on the display is confirmed by pressing the adjustment button or any selection button.



In steam cooking mode, 100% humidity will appear on the screen with 8 levels active. Humidity adjustment cannot be made in this mode. When the Humidity Adjustment Button is pressed in Dry+Moist cooking mode, the humidity indicator bar will start flashing. In this case, the desired value is entered with the adjustment button. When the desired value is reached, the value on the display is confirmed by pressing the adjustment button or any selection button. By keeping the button pressed, humidity is manually supplied to the oven.

Optionally, preheating, desired fan speed and chimney control can be done.

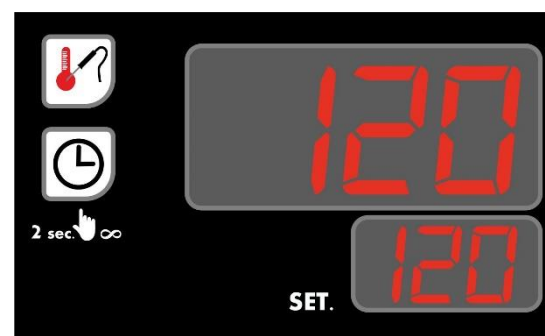
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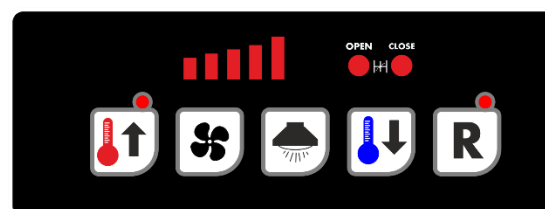
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The oven is started by pressing the Start-Stop button once. The red lamp on the button turns on when the oven is turned on. When the button is pressed again, the lamp on the button turns off and the oven is stopped.

Cooking with Program

It is possible to make 99 cooking programs in the MAESTRO Combi Oven and program each cooking program in 5 steps (stages).



Press the programming button for 2 seconds. Programming is entered in the display area by keeping it pressed until .



Whenever the Step (Stage) Button is pressed while in the programming area, the step sequence of the relevant program is observed in the temperature display area. (as S1, S2, S3, S4, S5). While programming, you can skip a step by pressing the button to change the step order and observe the values in the steps in the relevant program.



While in the programming area, the relevant program code appears in the temperature display area. Program selection is made each time the programming button is pressed. This situation can be observed by changing the program code in the temperature display area. (P1, P2, P3, P4...etc.)



By pressing the combination selection button in the relevant program and step, you can choose among the cooking methods on the side of the button. The lamp of the selected method will turn on.



When the Time Setting Button is pressed in the relevant program and step, the time set indicator will start flashing. In this case, the desired value is entered with the adjustment button. When the desired value is reached, the value on the display is confirmed by pressing the adjustment button or any selection button.

When the time indicator of the relevant step is set to "000", the oven will not operate in the step set to "000" and the steps set after it, but will operate in the steps set before it. This situation is observed by step indicator lamps. Step indicator lights show how many steps the adjusted program has.



When the Temperature Setting Button is pressed in the relevant program and step, the temperature set indicator will start flashing. In this case, the desired value is entered with the adjustment button. When the desired value is reached, the value on the display is confirmed by pressing the adjustment button or any selection button.



In humid cooking mode, 100% humidity will appear on the screen with 8 levels active. Humidity adjustment cannot be made in this mode. When the Humidity Adjustment Button is pressed in Dry+Moist cooking mode, the humidity indicator bar will start flashing. In this case, the desired value is entered with the adjustment button, and when the desired value is reached, the value on the display is confirmed by pressing the adjustment button or any selection button. In the first step of the relevant program, optional preheating selection is made. Fan speed is selected for the desired steps and chimney control is performed.

>>>>>

>>>>>

>>>>>

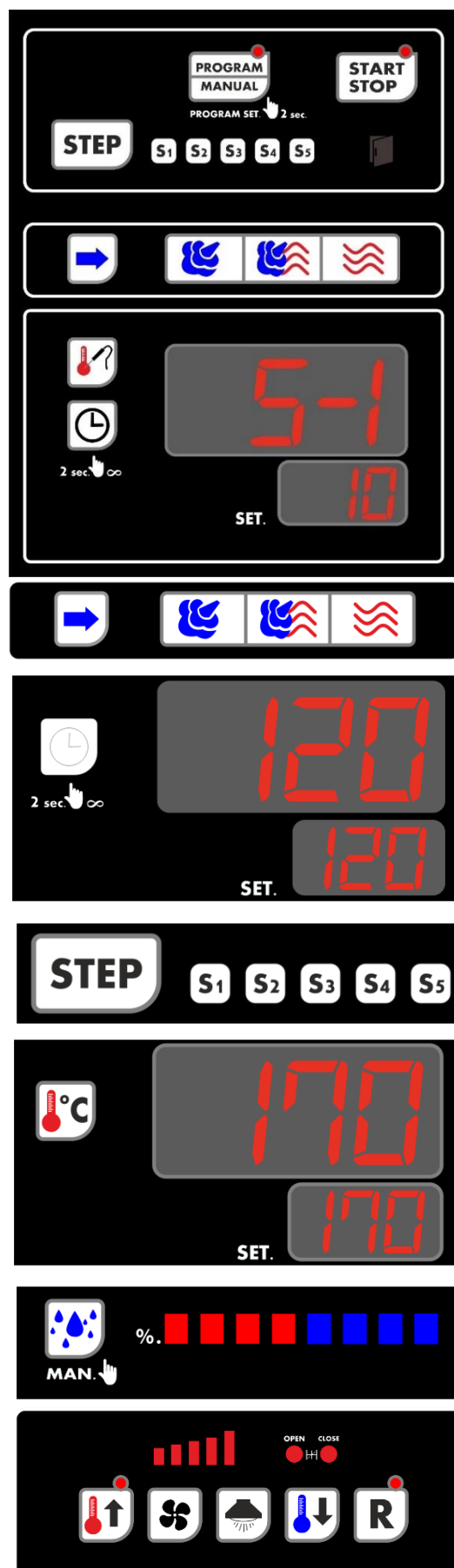
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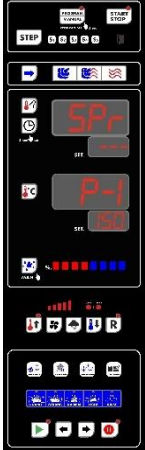
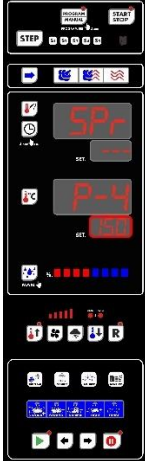


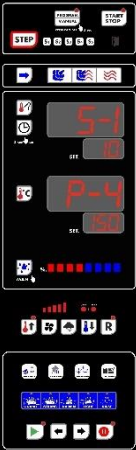
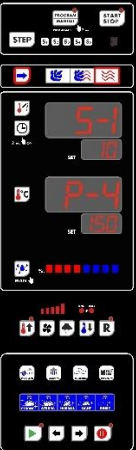
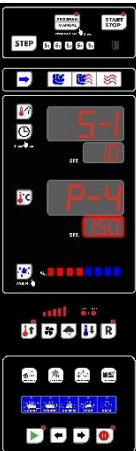
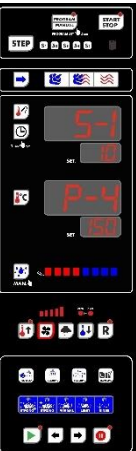
When you want to run the desired program, press the Run-Stop button once. If you decide not to run the program or in case the wrong program is selected, press the Run-Stop button for 3 seconds. It can be canceled by pressing the button again. This situation is indicated by an audible warning as “- - -” on the time display. When the program is run, the red lamp on the button turns on. When the button is pressed again, the lamp on the button turns off and the program is stopped.

Sample Programming

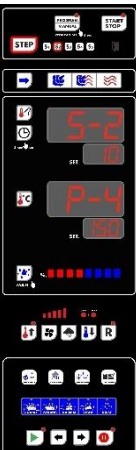
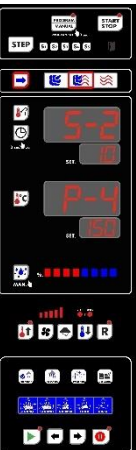
Program	: 004	Number of Steps	: 2	Pre heating	: Active
	<u>1.Step</u>	<u>2.Step</u>			
Duration	10 min.	30 min.			
Temperature	60 °C	190 °C			
Steam	-	5. Level			
Fan Speed	2	%75			
Chimney	Open	Close			

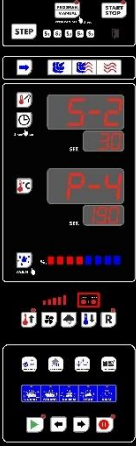
1.Step

	ACCESS TO THE PROGRAM AREA  Press the programming button for 2 seconds. Programming is entered in the display area by keeping it pressed until. The entry into the programming area can be observed with the lamp on the button. At the same time, an audible warning will be heard. When entered into the program area, the step and program code always appears as the preheating “PrE”, 1st program.		REACHING THE DESIRED PROGRAM CODE  By pressing the programming button one by one, the desired program code is reached. This situation is observed in the temperature display area.		ACTIVATION OF PREHEATING  Preheating is activated by pressing the preheating button. When preheating is activated, the lamp on the button lights up and the word "SPr" appears on the time display. The preheating temperature is adjusted by pressing the hot adjustment button and using the adjustment and confirmation button..
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	GOING TO THE NEXT STEP STEP By pressing the step button, you can move on to the next step. In this case, it is observed that the step order changes in the time display area.		COMBINATION SELECTION The combination is put into DRY mode by pressing the selection button. The lamp behind the selected mode will light. In this mode, humidification and adjustment will not be active.		SETTING THE STEP DURATION By pressing the time setting button, the time SET indicator is observed to flash. The desired time is set in step 1 with the setting and confirmation button. The set value is saved when the button or any SET button is pressed.
	SETTING THE STEP TEMPERATURE By pressing the temperature setting button, the temperature SET indicator is observed to flash. The desired temperature is set in the 2nd step with the adjustment and confirmation button. When the button or any SET button is pressed, the adjusted value is saved.		ADJUSTING THE FAN SPEED Fan speed selection is made by pressing the fan speed selection button. The selected fan speed is monitored by the lamps on the button.		CHIMNEY CONDITION The chimney status is monitored with OPEN and CLOSE lamps. OPEN- AÇIK CLOSE- KAPALI

2.Adım

	GOING TO THE NEXT STEP STEP By pressing the step button, you can move on to the next step. In this case, it is observed that the step order changes in the time display field.		COMBINATION SELECTION The combination is set to STEAM+DRY mode by pressing the selection button. The lamp behind the selected mode will light.		SETTING THE STEP DURATION By pressing the time setting button, the time SET indicator is observed to flash. The desired time is set in the 2nd step with the setting and confirmation button. When the button or any SET button is pressed, the adjusted value is saved.
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	SETTING THE STEP TEMPERATURE  By pressing the temperature setting button, the temperature SET indicator is observed to flash. The desired temperature is set in the 2nd step with the adjustment and confirmation button. The set value is saved when the button or any SET button is pressed.		ADJUSTING THE STEP STEAM  By pressing the humidity adjustment button, the Humidity SET bar is observed to flash. The desired humidity level is set in the 2nd step with the adjustment and confirmation button. The taillights of the adjusted levels will turn on. When the button or any SET button is pressed, the adjusted value is saved. set in the 2nd step with the adjustment and confirmation button. The taillights of the adjusted levels will turn ..on. When the button or any SET button is pressed, the adjusted value is saved.		ADJUSTING THE FAN SPEED  Fan speed selection is made by pressing the fan speed selection button. The selected fan speed is monitored by the lights on the button..
	CHIMNEY CONDITION  The chimney status is monitored with OPEN and CLOSE lamps. OPEN- AÇIK CLOSE- KAPALI		CANCELING NEXT STEPS  By pressing the step button, you can move on to the next step. In this case, it is observed that the step order changes in the time display field.  By pressing the time setting button, the time SET indicator is observed to flash. The time in step 3 is set to "000" with the setting and confirmation button. When the button or any SET button is pressed, the adjusted value is saved. Thus, the steps after step 2 are canceled.	This situation is observed when the S1-S2 lamps turn on. S1, S2, S3, S4, S5 lamps show the step numbers. Whichever of the lamps is on, the number of steps is equal to the lights on.	

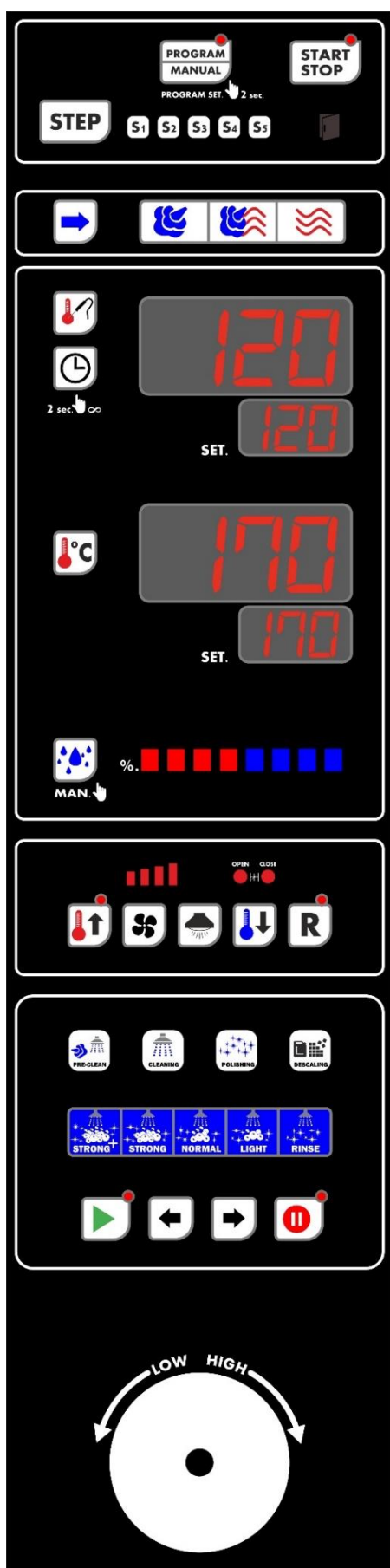


When you want to run the desired program, press the Run-Stop button once. If you decide not to run the program or in case the wrong program is selected, press the Run-Stop button for 3 seconds. It can be canceled by pressing the button again. This situation is indicated by an audible warning as “- -” on the time display. When the program is run, the red lamp on the button turns on. When the button is pressed again, the lamp on the button turns off and the program is stopped.



If the program is set and you do not want to run the oven, you can exit the programming area by pressing and holding the Programming button.

WASHING



WASHING START BUTTON: To start washing, press and hold the button for 2 seconds.



WASHING MODE SELECTION BUTTON: Press the button to select the washing mode.



WASHING MODE SELECTION BUTTON: Press the button to select the washing mode.



WASHING STOP BUTTON: To stop washing, press and hold the button for 2 seconds.



VERY POWERFUL WASHING LAMP: It indicates that the oven should be washed in very strong washing mode and that the washing process continues by flashing at regular intervals during very strong washing.



POWERFUL WASHING LAMP: It indicates that the oven should be washed in the powerful washing mode and that the washing process continues by flashing at regular intervals during the power washing.



NORMAL WASHING LAMP: It indicates that the oven should be washed in normal washing mode and that the washing process continues by flashing at regular intervals during normal washing.



LIGHT WASHING LAMP: It indicates that the oven should be washed in the gentle washing mode and flashes at regular intervals during the gentle washing process, informing you that the washing process is continuing.



RINSE LAMP: It flashes at regular intervals during rinsing to inform you that the rinsing process is continuing.



PREWASH LAMP: During washing, it informs you that preliminary preparation has been made for washing.



WASHING LAMP: Provides information that washing has started.

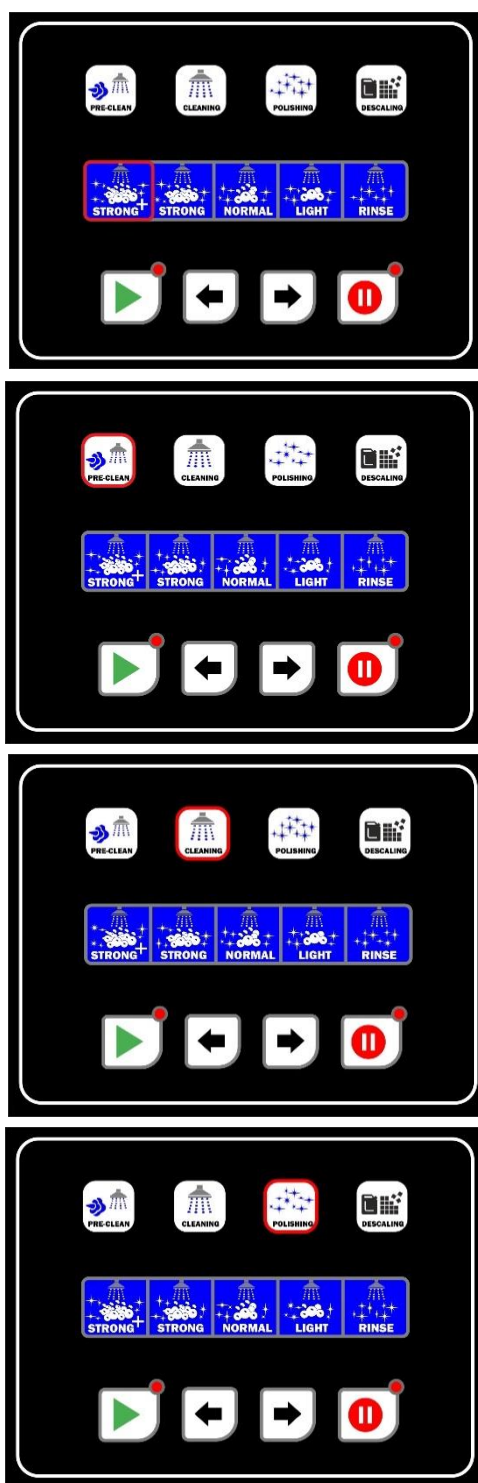


RINSE LAMP: It informs you that rinsing has started.



DESCALING LAMP: Indicates that the steam tank needs to be cleaned.

Running a Washing Program



The desired washing type is selected with the washing mode selection buttons. While the lamp of the selected washing type is on, press the wash start button for 2 seconds. When pressed, the oven will switch to washing mode. Open the oven door and close it again to start the washing. (Make sure there is no food etc. in the oven cabinet.) After the door is closed, the oven will start operating in the selected washing mode. After the washing starts, the relevant washing phase will appear on the screen along with "CLn". You can also observe the washing stage with the washing status lights.



After washing starts, the "pre-clean" lamp will come on first. The oven will periodically humidify the cabinet and sprinkle water.



After the washing preparation is completed, the "cleaning" lamp will turn on and the detergent washing process will begin.



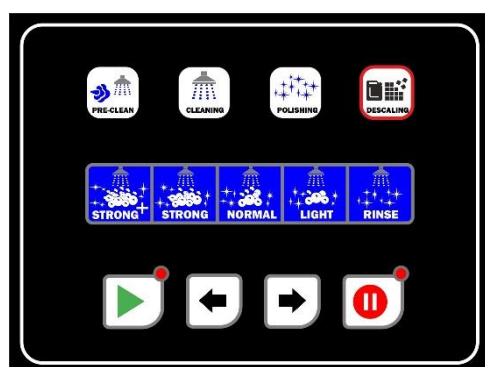
When the detergent wash is completed, the "polishing" lamp will flash and rinsing will begin. After the rinsing process, the cabin lamp will flash along with an audible warning, warning that the washing is over.

WARNING!

If the oven door is opened during washing or the washing process is stopped by pressing the stop button; The oven will make a mandatory rinse. (to prevent any cleaning material (detergent) from remaining in the cabin) Unless necessary, do not open the oven door or stop the washing process while washing the oven.

In case of a power outage during washing, the washing process will continue from where it left off.

Steam Tank Cleaning



MODEL	MAESTRO061G	MAESTRO101G	MAESTRO102G	MAESTRO202G
AMOUNT OF CLEANING MATERIAL	5 L	5 L	8.2 L	16 L

When the "DES" "CAL" warning appears on the screen for 20 seconds along with the descaling lamp, the steam tank needs to be cleaned. If the steam tank is not cleaned, it will be allowed to cook for a certain period of time. After the specified time has elapsed, the oven will give a permanent "DES" "CAL" warning. To use the oven, the steam tank must be cleaned.

Steam Tank Cleaning

Select "descaling" with the washing mode selection button. The descaling lamp will turn on permanently. With the oven cabin door closed, press and hold the washing start button for 2 seconds. The steam tank evacuation process will start automatically. The words "bLr" "bSL" will appear on the screen. After the evacuation is completed, an audible warning will appear on the screen along with the words "FIL" and "bLr". During this warning, open the cover of the tank cleaning channel located on the top of the steam tank and fill the steam tank with cleaning material until the audible warning sounds. After filling, close the tank cleaning channel cover tightly. Start the steam tank cleaning process by pressing the washing start button. The steam tank cleaning process will continue for 30 minutes. After cleaning the steam tank, the oven will perform an automatic rinse, rinsing the steam tank and the cabin and removing the cleaning material.

Do not open the oven door during the descaling period.

Fill the cleaning material in the amount specified in the table above, in accordance with your oven model.

USE

The device is designed for professional use and should only be used by trained people. During the first operation, the device should run idle for a while so that it is cleared of the protective oils on it and the smoke and soot released from its insulation.

Cooking Recipes

Cooking times given are for guidance only. The actual cooking time depends on the weight and thickness of the food to be cooked.

Vegetable

Foodstuff	Heat (°C)	Humidity (level)	Cooking time (min)
ARTICHOKE	100	8	25-35
CAULIFLOWER WHOLE	100	8	20-30
CAULIFLOWER IN THE FORM OF FLOWERS	100	8	15-20
GREEN BEANS	100	8	20-30
BROCCOLI	100	8	15-25
VEGETABLE SOUP	100	8	45-50
SLICED FENNEL	100	8	10-20
CARROT	100	8	15-20
STUFFED PEPPERS	185-200	7-8	15-25
LEEK SLICED	100	8	5-15
POTATOES PEELED SPLIT	100	8	25-40
BRUSSELS SPROUTS	100	8	15-20
ASPARAGUS GREEN	100	8	10-20
ASPARAGUS WHITE	100	8	15-25
STUFFED ZUCCHINI	160-180	7-8	20-35
PEA	100	8	5-15

Meat

Foodstuff	Heat (°C)	Humidity (level)	Cooking time (min)
RİBEYE (FRIED)	170-185	0-3	10-25
FILLET (FRIED)	180-200	7-8	35-45
SADDLE OF VEAL (FRIED)	165-180	0-5	20-35
LEG OF LAMB (ROASTED)	170-180	0-6	60-80
ROAST, GRILLED (COOKED)	115	8	25-40
	150-160	6-7	45-50
	220-230	0	30-40

Poultry

Foodstuff	Heat (°C)	Humidity (level)	Cooking time (min)
DUCK WHOLE	150-160	6-8	85-125
	220-225	0	15-30
DUCK BREAST (FRIED)	160-180	0	5-15
CHICKEN WHOLE	165-180	6	30-45
	185	0	15-25
CHICKEN LEGS	180-190	7	35-45
TURKEY BREAST	100	8	10-15
CHICKEN BREAST	100	8	10-15

Pastries

Foodstuff	Heat (°C)	Humidity (level)	Cooking time (min)
APPLE CAKE	160-175	0	70-80
BAGUETTE (PRE-COOKED)	190-200	0-7	10-20
BİSCUIT CAKE	190-210	0-3	8-12
PUFF PASTRY PASTRIES	190-210	7-8	15-20
FLAT CAKE	160-180	0	25-40
COOKIE	150-175	0	10-25
CAKE	160-175	0-3	50-65
PUMP	150-165	0	35-45

Desserts

Foodstuff	Heat (°C)	Humidity (level)	Cooking time (min)
CREME BRULEE	90-100	8	35-40
DUMPLING	100	8	20-35
CREME CARAMEL	90-100	8	25-30
COMPOTE	100-125	8	5-15
RICE PUDDING	270-275	0	15-20
SWEET GRATIN	180-200	0-6	20-40

1-) Opening

- Open the gas valve at the gas inlet of the device.
- Plug in the electrical plug of the device.
- Open the water inlet tap of the device.
- Power on the device's control panel with the on-off button located on the upper left side of the device's control panel.
- You can start using the device by setting it according to the usage functions you want.

2-) Closing

- When you finish working with the device, you can turn off the power of the device's control panel with the on/off button located at the bottom of the device's control panel.
- Unplug the electricity supply from the device.
- Close the water inlet tap of the device.
- When you are finished working with the device, be safe against possible gas leaks by closing the gas valve at the gas inlet of the device.

CLEANING

- Before you start cleaning, be sure to cut off the power of the device.
- While cleaning, be careful not to let water enter the electrical parts of the device.
- Before starting cleaning, be sure to disconnect the gas connection of the device.
- Do not wash the device with high pressure water.
- Clean the device after each use with a cloth dipped in warm soapy water before it cools down completely.
- Do not use abrasive detergents or wire brushes when cleaning the device surface.



Read the instructions before turning the device on and off.

MAINTENANCE AND FAILURE

- Maintenance and malfunctions must be carried out by authorized services or personnel assigned by the manufacturer.
- All connection and repair operations must be carried out by Authorized Services. Otherwise, your device will be out of warranty.

Problems and Solutions

ERROR CODE	ERROR DESCRIPTION	FAILURE CAUSE	FAILURE SOLUTION
E1	CABIN THERMOSTAT LIMIT ERROR	There is a problem with the cabin heating system or cabin safety thermostat.	1-The connection and cable connection of the safety thermostat to the control card should be checked. 2-The contacts of the safety thermostat should be measured and their integrity should be checked. 3-Overheating occurred due to a malfunction in the oven heating system. In electric models, the resistance contactors are defective or the control card resistance outputs are defective. If 220 volt voltage is seen between the coil ends (A1-A2) of the cabin resistance contactors before the oven is started, there is a problem with the control card. The control card must be replaced. If 220 volt voltage value is not seen at the coil ends of the contactors, the power contacts should be measured. Defective contactor or contactors must be replaced. In gas models, the control card ignition output is faulty. The control card must be replaced. 4-There may be a malfunction at the safety thermostat input of the control card. The control card must be replaced.
E2	MOTOR THERMISTOR ERROR	There is overheating that occurs in convection motors.	1-The connection of the motor thermistor leads to the control card should be checked. 2-Convection fans should be checked when the oven is off. If the fans are jammed, the fan should be replaced. 3- Motor winding ends should be measured. If the engine is faulty, the engine must be replaced.
E3	CABIN THERMOCOUPLE (HEATING) ERROR	There is a problem with the oven temperature measurement system.	1-The connection of the thermocouple to the control card should be checked. 2-If there is no problem in the connection of the thermocouple to the control card, the thermocouple should be replaced. 3-If the problem is not resolved by changing the thermocouple, there is a problem in the temperature measurement of the control card and the control card should be replaced.

E4	HIGH TEMPERATURE ERROR	There is a problem with the oven heating system.	Overheating occurred due to a malfunction in the oven heating system. In electric models, the resistance contactors are defective or the control card resistance outputs are defective. If 220 volt voltage is seen between the coil ends (A1-A2) of the cabin resistance contactors before the oven is started, there is a problem with the control card. The control card must be replaced. If 220 volt voltage value is not seen at the coil ends of the contactors, the power contacts should be measured. Defective contactor or contactors must be replaced. In gas models, the control card ignition output is faulty. The control card must be replaced.
E5	CABIN GAS ERROR	There is an ignition problem in the cabin burners in gas models.	1-It should be checked that the gas valve to which the device gas connection is made is open. 2-The suitability of the gas pressure should be checked. 3-There is a fault in the cabin ignition electrode or burner and it must be replaced.
E6/E9	DRIVE COMMUNICATION ERROR	There is a problem in the communication between the convection motor driver and the control card.	1-Communication cable and connection connectors should be checked. 2-If there is power on the driver display, there is a problem with the control card. The control card must be replaced. 3-If there is no power on the driver display, it should be checked whether there is 220 volt voltage from the input terminal (L-N). If there is 220 volt voltage at the input terminal, the driver is faulty and should be replaced. If there is no energy at the input terminal, the cable and control contactor through which the drive energy is supplied should be checked.
E7/E10	I/O CARD COMMUNICATION ERROR	There is a problem in communication between the I/O card and the control card.	1-The connection of the control panel card and the I/O card communication cable (flat cable) should be checked. 2-The communication cable (flat cable) may be defective and should be replaced. 3-If the fault persists after replacing the communication cable, there is a fault in the control panel card or I/O card and it must be replaced.
E8	STEAM WATER TANK LEVEL ERROR	There is a problem with the steam tank water filling or steam tank level measurement.	1-It should be checked that the water valve to which the device water connection is made is open. 2-The suitability of the water pressure should be checked. 3-The outputs of the water level measurement relay and its connection to the control card should be checked. If the water level relay gives output, there is a problem with the control card and it should be replaced. 4-If the water level measurement relay does not give any output, the steam tank water level electrode should be checked. (If there is calcification on the electrode, it should be cleaned.)

E11	STEAM TANK THERMOCOUPLE (HEATING) ERROR	There is a problem in the steam tank temperature measurement system.	1. The connection of the thermocouple to the control card should be checked. 2. If there is no problem in the connection of the thermocouple to the control card, the thermocouple should be replaced. 3. If the problem is not resolved by replacing the thermocouple, there is a problem in the temperature measurement of the control card and the control card should be replaced. 4-Steam tank heating system should be checked. In electric models, it should be checked that the steam tank resistances are working and heating. In gas models, it should be checked that the steam tank ignition system is working.
E12	STEAM TANK LIMIT THERMOSTAT ERROR	There is a problem with the steam tank heating system or the steam tank safety thermostat.	1-The connection and cable connection of the safety thermostat to the control card should be checked. 2-The contacts of the safety thermostat should be measured and their integrity should be checked. 3-Overheating occurred due to a malfunction in the steam tank heating system. In electric models, the resistance contactors are defective or the control card resistance outputs are defective. If 220 volt voltage is seen between the coil ends (A1-A2) of the steam tank resistance contactors before the oven is started, there is a problem with the control card. The control card must be replaced. If 220 volt voltage value is not seen at the coil ends of the contactors, the power contacts should be measured. Defective contactor or contactors must be replaced. In gas models, the control card ignition output is faulty. The control card must be replaced. 4-There may be a malfunction at the safety thermostat input of the control card. The control card must be replaced.
E13	STEAM TANK GAS ERROR	There is an ignition problem in the steam tank burner in gas models.	1-It should be checked that the gas valve to which the device gas connection is made is open. 2-The suitability of the gas pressure should be checked. 3-There is a fault in the steam tank ignition electrode or burner and it must be replaced.
E14	CONDENSING TANK THERMOCOUPLE ERROR	There is a problem with the condensate tank thermocouple	1-Condensation tank thermocouple connection should be checked. If there is no problem with the connection, the thermocouple should be replaced. 2-If the problem is not resolved by changing the thermocouple, there is a problem in the temperature measurement of the control card and the control card should be replaced.

E15	STEAM TANK THERMOCOUPLE ERROR	There is a problem with the steam tank thermocouple	1-Steam tank thermocouple connection should be checked. If there is no problem with the connection, the thermocouple should be replaced. 2-If the problem is not resolved by changing the thermocouple, there is a problem in the temperature measurement of the control card and the control card should be replaced.
E16	STEAM TANK HIGH TEMPERATURE ERROR	Steam tank high temperature error	1-The steam tank thermocouple may be defective and should be replaced. 2-There is a problem in the control card temperature measurement. The control card must be replaced. 3-There is a problem with the steam tank safety thermostat. The safety thermostat must be replaced.



NOTE

Please contact the authorized service in case of malfunction.

PERMANENT RISKS

The machine has certain risks that cannot be eliminated by design or by the installation of adequate protection devices. Permanent risks are listed below for full customer information. It is therefore strictly forbidden to do it within these risks.

PERMANENT RISKS	EXPLANATION
Slip and Fall	The technician may slip and fall due to dirt and water on the floor.
Burns	It occurs when the technician consciously or unconsciously touches the area with a hot surface warning and works without gloves.
Electric shock	It occurs due to maintenance without cutting off the electricity and placing the product on a wet floor.

THINGS TO BE DONE FOR DAILY, MONTHLY AND ANNUAL MAINTENANCE OF THE MACHINE

DAILY

- 1) General cleaning of the machine and the surrounding area is required.

MONTHLY

- 1) Parts of the devices should be checked, loosened and deformed ones should be tightened or replaced.

YEARLY

- 1) Mechanical parts should be checked for breakage and deformation.
- 2) The legibility of labels and symbols should be checked.
- 3) Connection cable and plug are damaged, rotten, broken, etc. Things should be checked for.

WARRANTY CONDITIONS

- According to the contents of the Consumer Rights Protection Law of the Ministry of Industry and the Turkish Commercial Code, products sold within the scope of industrial products are guaranteed for 1 (one) year by our company, unless they are subject to a special contract, and the warranty period starts from the delivery date of the product.
- The warranty covers fabrication and workmanship defects, including all parts of the product, and the elimination of malfunctions that may arise due to workmanship and assembly errors, the replacement of parts that cannot be repaired, or the repair and reuse of parts that can be reused when repaired. The warranty covers the repair or replacement of parts by the authorized service and It also covers the labor costs incurred due to problems arising under warranty.
- In order for the warranty conditions to be valid, annual or monthly etc. specified in the user manuals of the product to which the part is installed. It is necessary to have the maintenance done and to keep the service information form prepared after the maintenance and present it when requested.
- In part warranty claims, it is necessary to submit the replacement document for the relevant part that has already been changed.
- In order to continue the warranty period, paid periodic maintenance must be carried out by authorized services and maintenance-related service information forms must be kept and presented when requested.
- In case the product malfunctions within the warranty period, the time spent in repair is added to the warranty period, the repair period of the product is maximum 30 (thirty) working days, this period; It starts from the date of notification of the product to the service station or, in case there is no service station, to the seller, manufacturer or importer of the product.
- In accordance with the "Regulation on the principles of warranty certificate application" published by the Ministry of Industry of the product, the warranty certificate for industrial products is the purchase invoice of the product.
- In case of product parts malfunctioning due to material, workmanship or assembly errors within the warranty period, the necessary replacement and repair will be replaced by the authorized services of our company, free of charge, without charging any labor or replacement part fee.

OUT OF WARRANTY CONDITIONS

- If the product is used beyond its purpose, standards or capacity specified by the manufacturer,
- If the installation location of the product is not suitable for continuous and healthy operation of the product (required ventilation, etc.), the ground is not a suitable and flat platform, cables of appropriate quality and diameter are not used, inappropriate electrical voltage, gas pressure, and grounding are not suitable,
- If the product has been used contrary to the instructions in the user manual,
- If the malfunction is caused by improper, bad and careless use,
- If the malfunction is caused by fluctuation in mains electricity, lightning strike, lightning, fire, flood, earthquake and similar natural disasters,
- If it is not installed with the technical knowledge, special tools and equipment prescribed by the manufacturer, or if maintenance and repair has been carried out by anyone other than the authorized service,
- Failure to submit the product's assembly-start documentation or purchase invoice when requesting service,
- If product information has been destroyed or changed in the assembly, start-up or maintenance documents,
- If the product's paid annual maintenance or contracted periodic maintenance has not been carried out by authorized services on time,
- If non-original spare parts are used
- The timeout stops until the malfunctions that are reported to our authorized services within the scope of warranty and within the warranty period but are not resolved within this period are resolved and the warranty period continues only for this malfunction. In this case, our authorized service that performs the repair will only be responsible for this malfunction following its written report stating that the malfunction has been resolved or that there is no malfunction. In any case, the extended warranty period ends within 3 months.
- Parts that are likely to wear out over time are fan, fan motor, gasket, electronic card, casting, burner and covers, door handle and mechanism, product adjustment buttons, screen printing product label, door hinges, flame arrester-thermocouple, cable, resistance, all kinds of product glass. etc. Parts are repaired or replaced for a fee.
- Damages such as unnecessary loss of time, damage, loss of income, removal of the product from the defective place and taking it to another place are not covered by the warranty.
- Malfunctions of the product due to lack of maintenance are also outside the scope of warranty.
- The methods to be followed in fault detection and elimination are determined entirely by MUTAŞ technical service directorate, and the service declaration is taken as basis in determining the fault content.
- In case of detection of products with liquid contact, an out-of-warranty procedure is strictly applied.

AUTHORIZED SERVICE START-UP PAGE

Start Up Page

- The model and serial number of your device are shown on the “Technical Data” label affixed to the device.
- Select the technical data according to the device model on the nameplate.

MUST BE FILLED BY AUTHORIZED SERVICE!

COMPANY INFORMATIONS	:
PRODUCT	:
MODEL	:
SERIAL NUMBER	:
PRODUCTION DATE	:
SERVICE STAMP AND SIGNATURE	:
PERSONNEL OF THE SERVICE	:
CONTACT	
PHONE	: 0312 837 76 72
FAX	: 0312 837 73 38
E-MAIL	: teknikservis@vitalmutfak.com

CONTACT

MUTAŞ ENDÜSTRİYEL MUTFAK SANAYİ TİCARET ANONİM ŞİRKETİ
HEADQUARTER

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FACTORY

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AFTER SALES SERVICE

For the nearest MUTAŞ/VİTAL Authorized Service, please
contact the numbers above.

info@vitalmutfak.com

