



VITAL

USAGE AND MAINTENANCE MANUAL ELECTRIC COMBI OVENS



➤ MAESTRO061E



➤ MAESTRO101E



➤ MAESTRO102E



➤ MAESTRO202E

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.



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.

INDEX

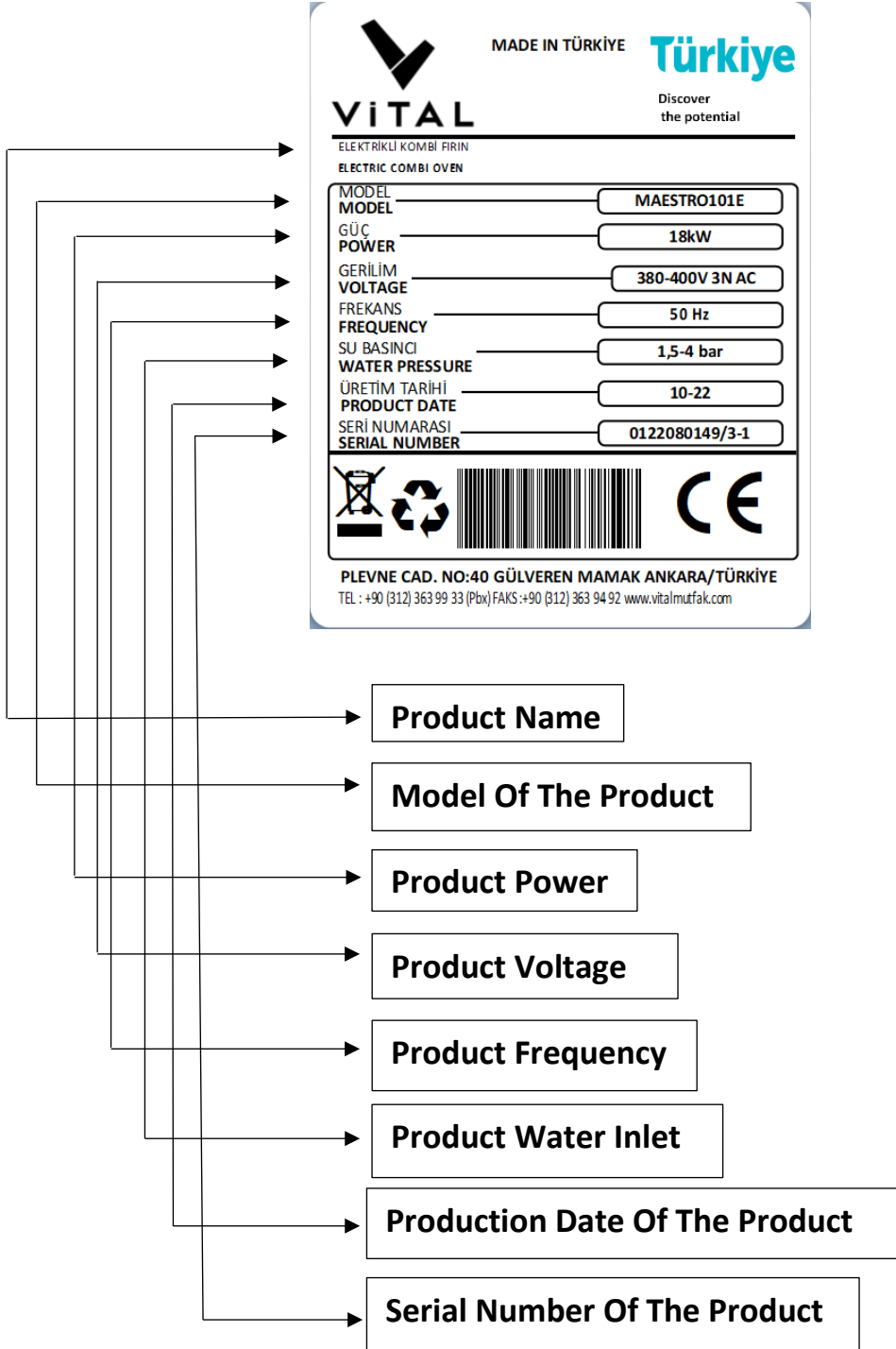
PRESENTATION.....	1
SYMBOLS AND THEIR MEANINGS	2
INDEX	3
SAFETY DETAILS.....	4
LABEL DETAILS.....	5
TECHNICAL SPECIFICATIONS	6
TRANSPORTATION, PLACEMENT AND READY TO INSTALL	8
PERSONEL PROTECTIVE EQUIPMENT	9
ELECTRICAL CONNECTION.....	10
CONTROL PANEL	11
MANUAL COOKING	13
COOKING WITH PROGRAM	14
WASHING	18
USAGE	21
COOKING RECIPES.....	21
2-) SWITCHING OFF	23
CLEANING.....	23
PROBLEMS AND SOLUTIONS	24
PERMANENT RISKS.....	27
THINGS TO BE DONE FOR DAILY, MONTHLY AND ANNUAL MAINTENANCE OF THE MACHINE	27
WARRANTY CONDITIONS.....	28
OUT OF WARRANTY CASES	29
AUTHORIZED SERVICE START-UP PAGE	30
START UP PAGE	30
CONTACT	32

SAFETY DETAILS

- Do not expose the device to direct sunlight.
- Any kind of flammable or ignitable solid or liquid such as alcohol and derivatives, petro-chemical products, wood-plastic materials, curtains, clothes, etc. Should not be kept in the area of the device.
- This device must be installed in accordance with the current regulations and should only be used in a well-ventilated area.
- The instructions should be analysed before the installation and the usage of the device.
- The device is designed for professional usage and should only be used by trained personnel.
- It should not be interfered without the presence of the manufacturer or the authorized service.
- The device or its components cannot be used for any other purpose.
- Apart from the heating and the cooking of the food, it cannot be used as a heater for any purpose.
- The device cannot be left uncontrolled as long as it is on.
- Food compatible gloves must be used to protect hands from the overheating.
- In case of fire or flame in the area where the device is, switch off the safety net which is located in the main circuit connection and use the fire extinguisher. Water should absolutely not be used, otherwise the flame will sprawl faster.
- The installation and the maintenance should be carried out by the qualified staff authorized by the manufacturer. Serious danger for the user can be arise due to incorrect installations, maintenances or repairs, and the manufacturer cannot be held responsible.
- Do not wash the device with pressurized water.

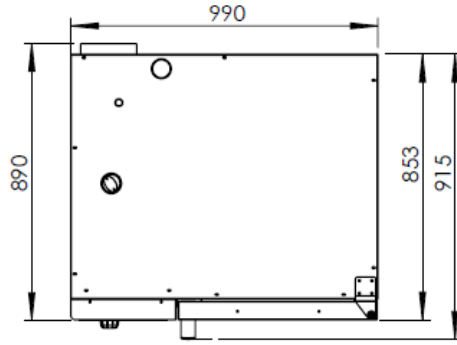
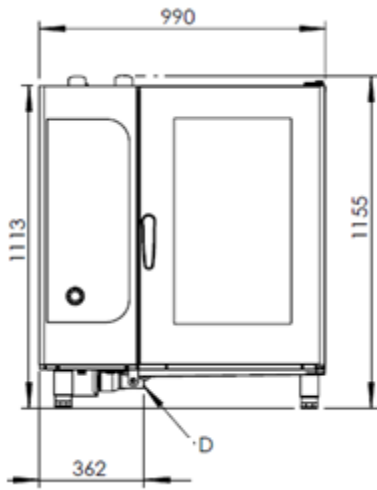


LABEL DETAILS

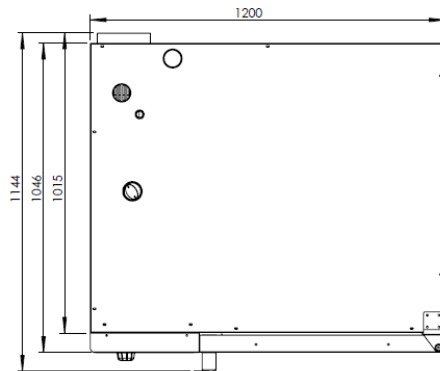
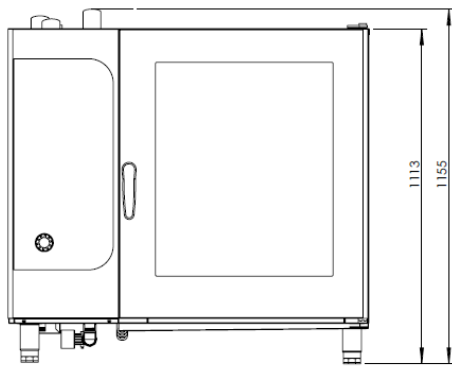
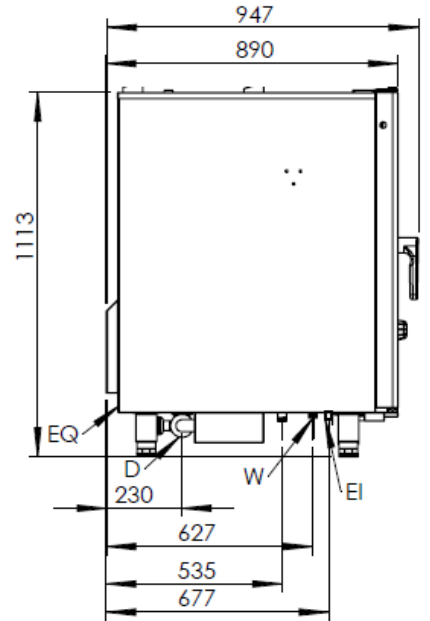


TECHNICAL SPECIFICATIONS

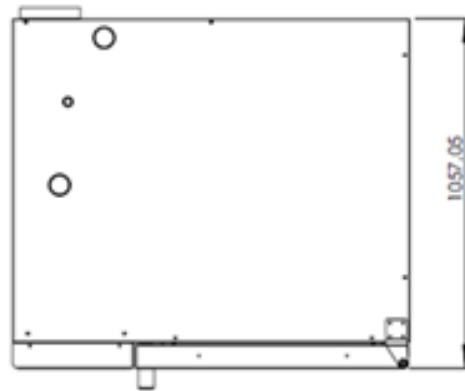
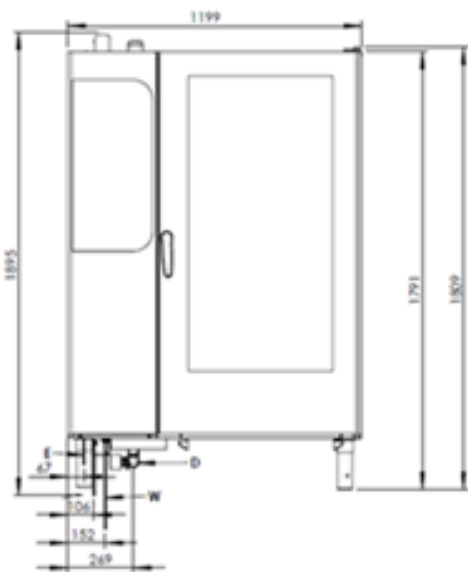
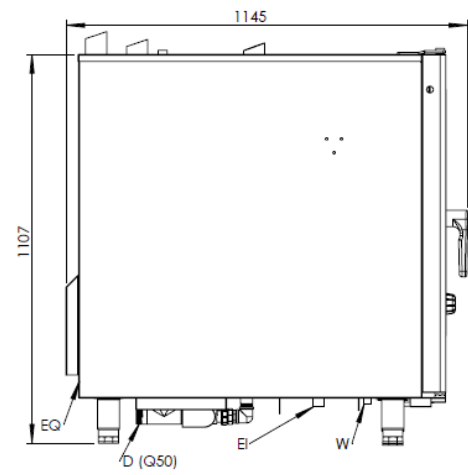
ÜRÜN KODU		MAESTRO061E	MAESTRO101E	MAESTRO102E	MAESTRO202E	
DIMENSIONS (Mm)	A	WIDTH	990	990	1200	1200
	B	DEPTH	950	950	1155	1155
	C	HEIGHT	865	1155	1155	1845
TOTAL HEAT CAPACITY ($\sum Q_n$)		13,2 kW	19,2 kW	28,2 kW	56 kW	
CABIN POWER		12 kW	18 kW	27 kW	54 kW	
BOILER POWER		9 kW	18 kW	18 kW	36 kW	
WATER INLET		3/4"	3/4"	3/4"	3/4"	
WATER PRESSURE (Bar)		1,5-4	1,5-4	1,5-4	1,5-4	
ELECTRICAL INPUT		380-400 VAC 3N 50 HZ				
CABLE SECTION		5*4 mm ²	5*4 mm ²	5*6 mm ²	5*16 mm ²	
MOTOR POWER		850 W	850 W	850 W	2*850=1700W	
WEIGHT (kg)		160 Kg	205 Kg	265 Kg	400 Kg	



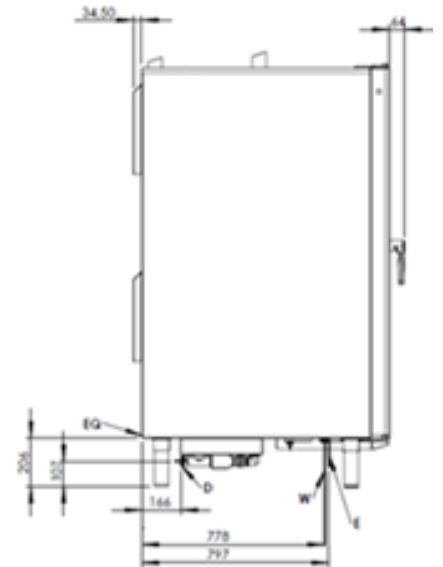
MAESTRO101E



MAESTRO102E



MAESTRO202E



TRANSPORTATION, PLACEMENT AND READY TO INSTALL

- Do not tilt the device during the transportation, carry it upright.
- Use a suitable vehicle to avoid any kind of damages.
- Do not push or drag the device to bear.
- When transporting by pallet jack or forklift, make sure to not damage the device.
- Carry the device with its packaging until the installation area.
- It should be placed under a ventilation system to avoid any kind of bad smell that may occur during cooking process.
- It is recommended to place a suitable sized hood for the ventilation over the device without blocking the outlet of the chimney.
- In case the device is installed next to a wall, a partition, a kitchen furniture etc., make sure they are made by non flammable material or with a suitable thermal insulation coating with a margin of 10 cm, otherwise with a margin of 30 cm.
- Never place a combustible material on top of the device.
- Make a general cleaning before the first usage. You may use soapy water.
- The operating environment and the ventilation system of the device must be between 10°C to 40°C and have a maximum humidity level of %80.
- The device must be installed in accordance within the instructions.
- The protective film on the surface of the device must be stripped off carefully.
- Convenient electrical connection with the required technical specifications must be installed in the 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.

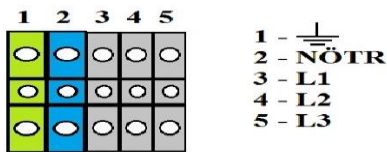
During normal daily use, the user must wear heat-resistant gloves to protect his hands. Life-threatening may occur if the equipment is not used in accordance with the procedures specified by the users.

	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.

ELECTRICAL CONNECTION

- Technical specification section should be analysed for the appropriate cable to be used for the electrical connection of the device.
- The electrical supply circuit must be done by the authorized staff. Before installation, make sure that your fitment meets the requirements. The device should absolutely not be used without grounding.
- The electrical voltage must be stable for the proper fonction of the device. If the malfunction is caused by the voltage, the replacement of these parts are considered “out of warranty”. Fault detection is based on the service declaration.
- To prevent the device from any short circuit and overcurrent, the device must be supplied with the appropriate fuse control.



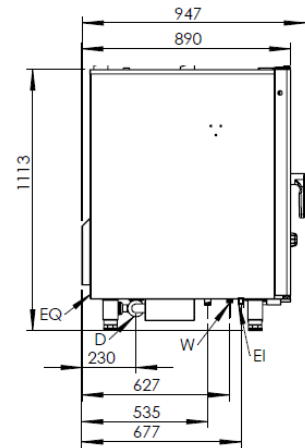
GROUNDING

Grounding is required.

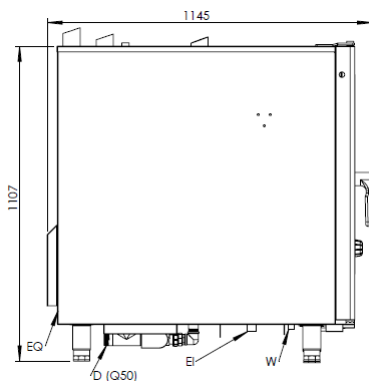


ELECTRICAL DANGER

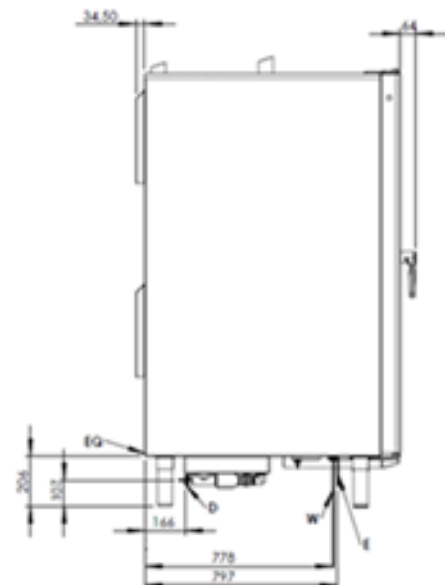
There is an electrical hazard. If necessary precautions are not taken, injury and death may occur.



MAESTRO101E



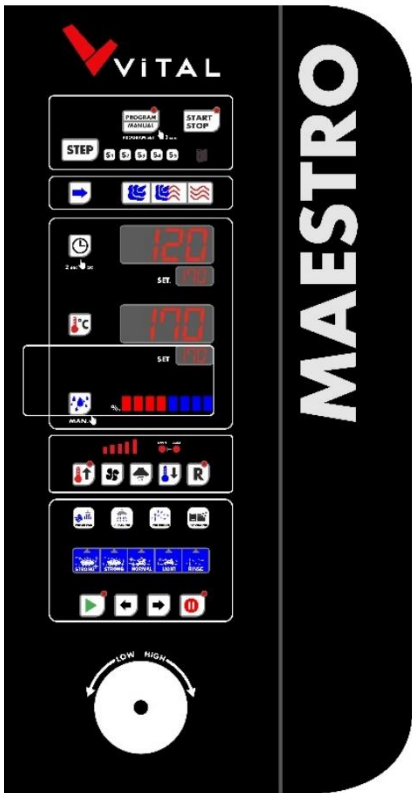
MAESTRO102E



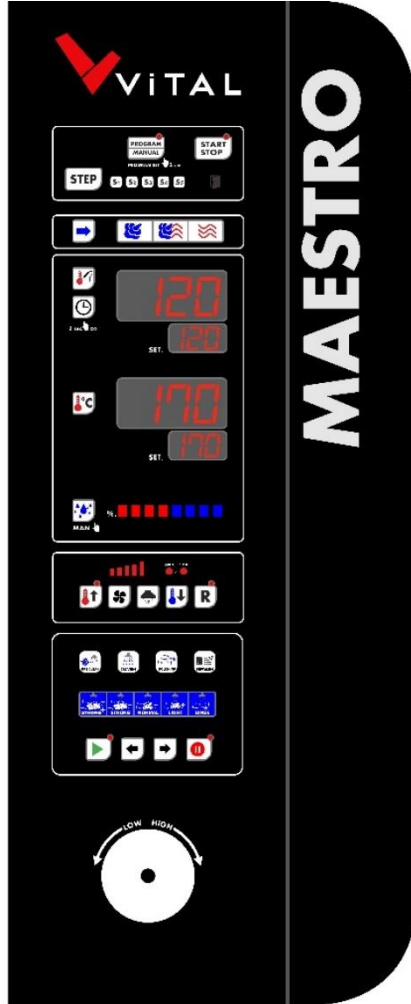
MAESTRO202E

EI=ELECTRICAL INLET
 EQ=GROUNDING SCREW
 W= WATER INLET

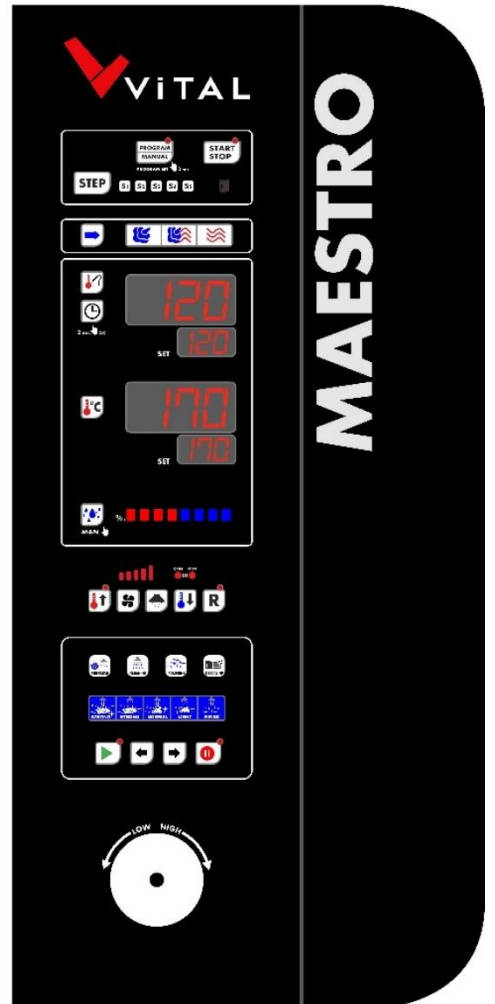
CONTROL PANEL



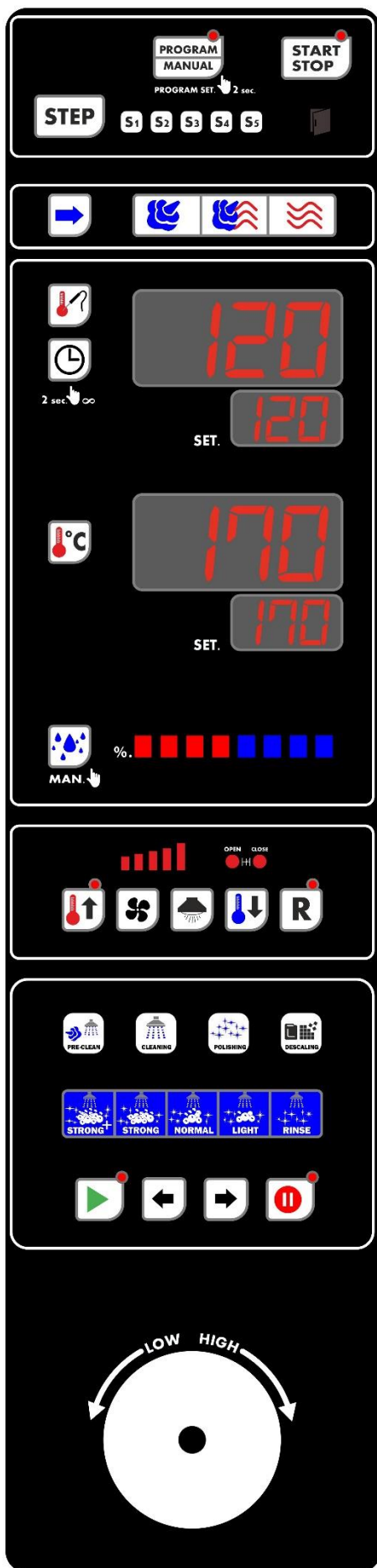
MAESTRO061E



MAESTRO101E



MAESTRO102E- MAESTRO202E



START- STOP BUTTON: To switch on the oven, press the button once. The light on the button will lit. Pressing a second time on the button will turn off the light and the oven will switch off.



PROGRAMMING: Pressing once on the button will get the oven ready to cook with the last chosen program setting. When the program cooking is active, the settings cannot be changed. The program code to be used while cooking is indicated intermittently on the display. "Example: P11, P12 etc". Pressing again the button will activate the manual adjustment. When the manual setting is enable, changing the set points will be active. On the manual adjustment option, the selected setting time will appear intermittently on the display with a "EL" sign. To go on the pogram setting-selecting menu, press and hold the button for 2 seconds.



COOKING STEPS: You may switch between the cooking steps to set the program. The cooking steps are displayed with the indicators S1-S2-S3-S4-S5.



DOOR INDICATOR: The indicator will flash when the door is open.



COOKING MODES: Pressing the button will select the cooking methods located on the side. These methods are:



HUMIDITY MODE: Max temperature: 120 °C



CONVECTION HUMIDITY MODE: Max temperature: 250 °C



CONVECTION MODE: Max temperature: 285 °C



TIMER: The time set indicator will start flashing when the button is pressed. The required time can be entered with the adjusting knob.



FOOD PROB BUTTON: When the meat probe button is pressed, the time set indicator will start flashing. At the same time, the phrase "crP" will appear. In this case, the desired temperature value for the meat probe is entered with the adjustment knob.



TEMPERATURE: The temperature set button will start flashing when the button is pressed. The required temperature can be entered with the adjusting knob.



HUMIDITY: In the Humidity mode, 100% humidity will appear on the display with 8 active stages. Pressing the humidity setting button on the Convection+Humidity mode will make the humidity indicator flash. Then, the required value can be entered. Pressing and holding the button will manually humidify the oven.



PRE-HEATING: The preheating is activated first by pressing the button before the cooking process to preheat the oven with the selected temperature. If the preheating mode is active, the light on the button will lit.



FAN SPEED: During cooking, the speed selection of the fan in the oven is made. When the button is pressed, the fan speed is selected with the lights located on the button.



LIGHTING: You may control the oven lighting with the button.



FAST COOLING BUTTON: When the fast cooling button is pressed, the oven will perform the cooling process when the door is open or closed.



REGENERATION: Use the combination knob to select the regeneration process. The regeneration mode will start by pressing the button. The light of the button will lit and "r EG" sign will appear on the time display. When the regeneration mode is activated, select the temperature with the temperature button and the time with the timer button. The regeneration mode will deactivate at the end of the selected time period. You may also end this process by pressing the Start-Stop button or by opening the door of the oven.

Manual Cooking



When the control panel is enabled, it will be ready for the manual usage. You may understand this by the "EL" sign on the time set display. If the program code is displayed (P1,P2,P3...), pressing the programming button once will make the "EL" sign appear on the time set display.



The Combination Selection Button is pressed to select from the cooking methods available on the side. The lamp of the chosen method will light up.



When the Time Adjustment Button is pressed, the time set indicator will start to flash. 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 infinite loop regardless of time. To exit the endless loop, press the time adjustment button for 2 seconds again. Exit by pressing.



The temperature setting indicator will start flashing when pressing the temperature button. Then, the required value can be entered. The value on the display will be confirmed when the required temperature is reached by pressing the adjustment knob or any other selection button.

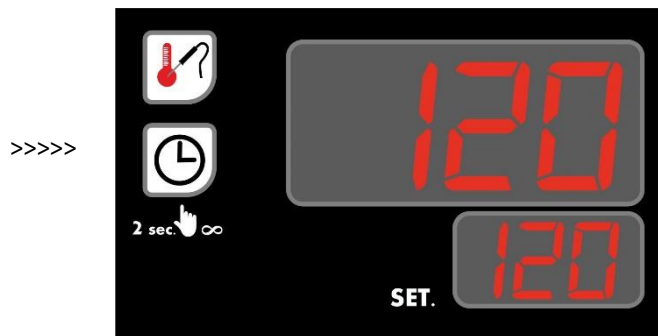
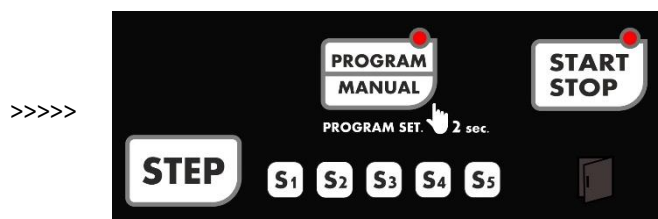


In the Humidity mode, 100% humidity will appear on the display with 8 active stages, and the humidity cannot be adjusted in this mode. Pressing the humidity setting button on the Convection+Humidity mode will make the humidity indicator flash. Then, the required value can be entered. The value on the display will be confirmed when the required value is reached by pressing the adjustment knob or any selection button. To give humidity manually to the oven, press and hold the button.

Preheating, fan speed and air flap controls can be done optionally.



When the Start-Stop button is pressed once, the oven is started. When the oven is turned on, the red lamp on the button lights up. 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 to program each cooking program in 5 steps (stages).



Press the programming button for 2 seconds. Press and hold until the programming display area is entered.

STEP

Each time the Step Button is pressed while in the programming area, the step sequence of the relevant program is observed in the temperature display area. (S1,S2,S3,S4,S5). While programming, step can be skipped by pressing the button in order to change the step order and to observe the values in the steps in the related program.



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



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



When the Time Adjustment Button is pressed in the relevant program and step, the time set indicator will start to flash. 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 display of the relevant step is set to "000", the oven does not operate at the "000" set step and the steps set after it, but operates at the previously set steps. This is observed by the step indicator lamps. Step indicator lamps show how many steps the set program has.

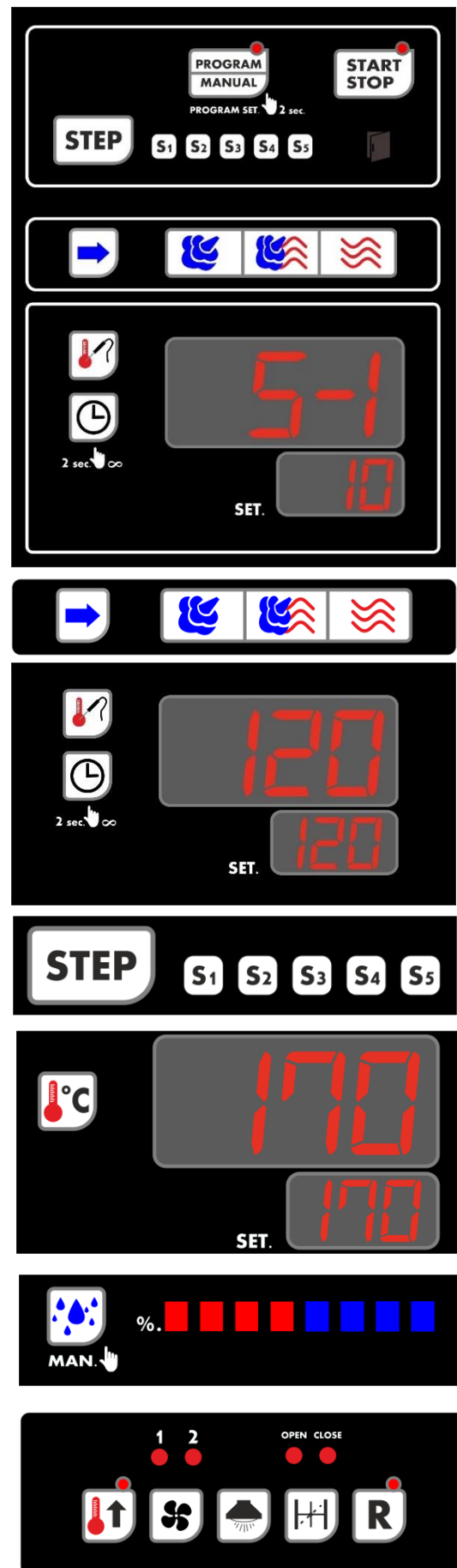


The temperature setting indicator will start flashing when pressing the temperature button. Then, the required value can be entered. The value on the display will be confirmed when the required temperature is reached by pressing the adjustment knob or any other selection button.



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+Humid cooking mode, the humidity indicator bar will start flashing. In this case, the desired value is entered with the setting button, when the desired value is reached, the value in the indicator is confirmed by pressing the setting button or any selection button.

In the first step of the related program, preheating selection is made according to the request. Fan speed selection is made for the desired steps and chimney control is performed.





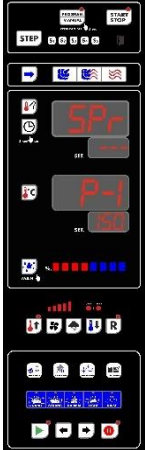





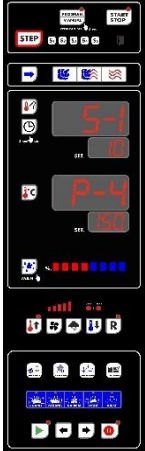

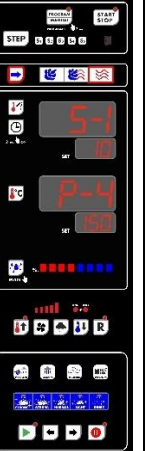


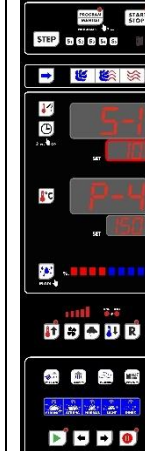

When the desired program is to be run, the Start-Stop button is pressed 1 time. 3 Seconds after pressing the Start-Stop button in case the program is stopped running or the wrong program is selected. it can be abandoned by pressing the button again in it. This is indicated by an audible warning in the form of “- - -” on the time display. When the program is started, the red lamp on the button lights up. When the button is pressed again, the lamp on the button turns off and the program is stopped.




Sample Programming

Program : 004 Steps : 2 Pre-heating : Active







	<u>First Step</u>	<u>Second Step</u>
Time	10 dk.	30 dk.
Temperature	150 °C	190 °C
Humidity	YOK	%75
Fan Speed	2	4

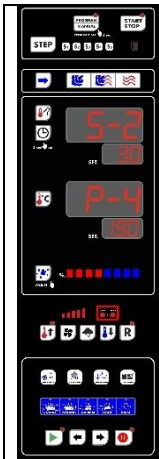
1.Adım

	<p>ACCESS TO THE PROGRAM AREA</p> <p> Press the programming button for 2 seconds. Press and hold until the programming display area is entered. It can be observed by the lamp on the button that the program area is entered. At the same time, an audible warning will sound. When entered in the program area, the step and program code always appear as the preheating “SPR”, 1st program.</p>		<p>COMING TO THE DESIRED PROGRAM CODE</p> <p> By pressing the programming button one by one, the desired program code is brought. This is observed in the temperature display area.</p>		<p>ACTIVATING PRE-HEATING</p> <p> By pressing the preheat button, preheating is activated. When the preheating is activated, the lamp on the button turns on and “SPr” is displayed on the time display. The preheating temperature is adjusted by pressing the hot adjustment button and using the adjustment and confirmation button.</p>
	<p>GO TO THE NEXT STEP</p> <p> By pressing the step button, the next step is passed. In this case, it is observed that the step order has changed in the time display area.</p>		<p>COMBINATION SELECTION</p> <p> The combination is brought to DRY mode by pressing the selection button.</p> <p> The lamp will illuminate behind the selected mode. Humidification and adjustment will not be active in this mode.</p>		<p>SETTING THE STEP TIME</p> <p> By pressing the time adjustment button, it is observed that the time SET indicator flashes. The desired time is set in the first step with the adjustment and confirmation button. When the button or any SET button is pressed, the adjusted value is saved.</p>

	<h3>SETTING THE STEP TEMPERATURE</h3>  <p>By pressing the temperature adjustment button, it is observed that the temperature SET indicator flashes. The desired temperature is set in the first step with the adjustment and confirmation button. When the button or any SET button is pressed, the adjusted value is saved.</p>		<h3>SETTING THE FAN SPEED</h3>  <p>Fan speed selection is made by pressing the fan speed selection button. The selected fan speed is observed with the lamps on the button.</p>		<h3>CHIMNEY STATUS</h3>  <p>The chimney condition is monitored with OPEN and CLOSE lamps.</p> <p>OPEN CLOSE</p>
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Step 2

	<h3>GO TO THE NEXT STEP</h3>  <p>By pressing the step button, the next step is passed. In this case, it is observed that the step order has changed in the time display area.</p>		<h3>COMBINATION SELECTION</h3>  <p>The combination is brought to STEAM+DRY mode by pressing the selection button. The lamp will illuminate behind the selected mode.</p>		<h3>SETTING THE STEP TIME</h3>  <p>By pressing the time adjustment button, it is observed that the time SET indicator flashes. The desired time is set in the second step with the adjustment and confirmation button. When the button or any SET button is pressed, the adjusted value is saved.</p>
	<h3>SETTING THE STEP TEMPERATURE</h3>  <p>By pressing the temperature adjustment button, it is observed that the temperature SET indicator flashes. The desired temperature is set in the second step with the adjustment and confirmation button. When the button or any SET button is pressed, the adjusted value is saved.</p>		<h3>SETTING STEP STEAM</h3>  <p>MAN. By pressing the humidity adjustment button, it is observed that the Humidity SET bar flashes. With the adjustment and confirmation button, the desired humidity level is set in the second step. The taillights of the set levels will light up. When the button or any SET button is pressed, the adjusted value is saved.</p>		<h3>SETTING THE FAN SPEED</h3>  <p>Fan speed selection is made by pressing the fan speed selection button. The selected fan speed is observed with the lamps on the button.</p>



CHIMNEY STATUS



The chimney condition is monitored with OPEN and CLOSE lamps.

OPEN
CLOSE



CANCEL NEXT STEPS

STEP

By pressing the step button, the next step is passed. In this case, it is observed that the step order has changed in the time display area.



By pressing the time adjustment button, it is observed that the time SET indicator flashes. With the setting and confirmation button, the time in step 3 is set to "000". When the button or any SET button is pressed, the adjusted value is saved. Thus, the steps after the 2nd step are canceled.

This situation is observed with the lamps S1-S2 lit. Lamps S1, S2, S3, S4, S5 show the number of steps. Whichever of the lamps is on, the number of steps is as much as the lamps that are on.

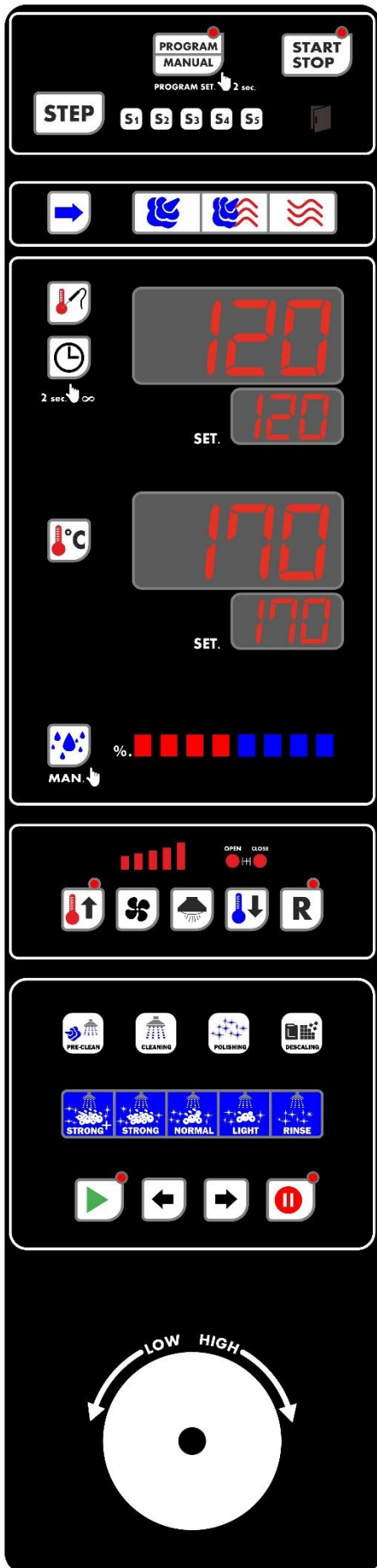


When the desired program is wanted to be run, the Run-Stop button is pressed once. 3 seconds after the Run-Stop button is pressed in case the program is abandoned or the wrong program is selected. It is possible to give up by pressing the button again. This is indicated by an audible warning as "- - -" on the time display. When the program is run, the red lamp on the button lights up. When the button is pressed again, the lamp on the button turns off and the program is stopped.



If the program is set and the oven is not wanted to run, the programming area can be exited by keeping the Programming button pressed.

WASHING



WASHING START BUTTON: Press and hold the button for 2 seconds to start washing.



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: Press and hold the button for 2 seconds to stop washing.



VERY STRONG WASHING LAMP: It informs 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.



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



NORMAL WASHING LAMP: It informs 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 WASH LAMP: It informs the continuation of the washing process by flashing at regular intervals during light washing that the oven should be washed in the light washing mode.



RINSE LAMP: During rinsing, it flashes at regular intervals to inform the continuation of the rinsing process.



PRE-WASH LAMP: Informs you that a preliminary preparation is made for washing during washing.



WASHING LAMP: It informs that the washing has started.

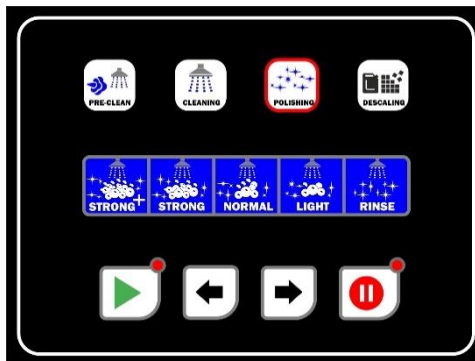
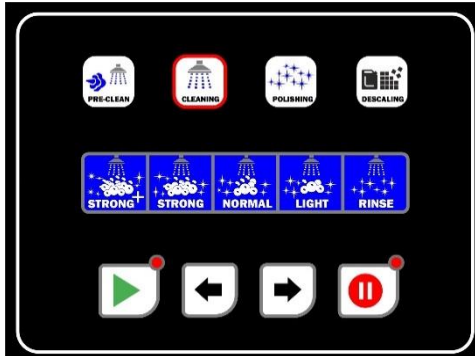
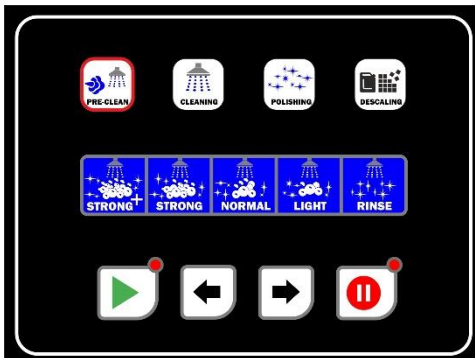
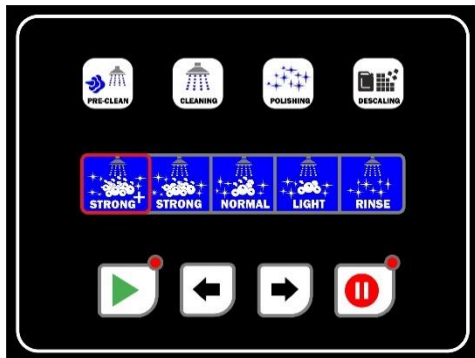


RINSE LAMP: Informs that rinsing has started.



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

Running a Washing Program



The desired type of washing is selected using the washing mode selection buttons. When the lamp of the selected washing type is lit, press the start washing button for 2 seconds. When pressed and held, the oven will switch to washing mode. Open the oven door and close it again to start washing. (Any food in the oven cabinet, etc. ensure that they are not.) After the lid is closed, the oven will start working in the selected washing mode. After the start of washing, the corresponding washing stage will appear on the screen along with "CLn". You can also observe which stage the washing is at with the



ing status lamps. After the start of washing, the "pre-clean" lamp will light up first. The oven will moisten the cabinet with certain periods and sprinkle with water.



After the washing preparation is completed, the "cleaning" lamp will light up and the detergent washing process will start.



When the detergent washing is completed, the "polishing" lamp will flash and the rinsing will start. After rinsing, the cabin lamp will flash with a sound warning and warn that the washing is over.

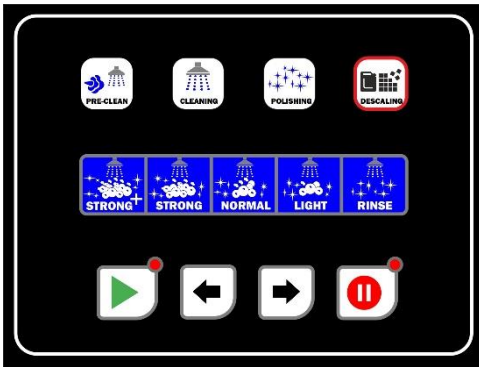
WARNING!

When the oven door is opened during washing or if the washing process is stopped by pressing the stop button; the oven will rinse compulsorily. (To prevent any cleaning material (detergent) from remaining in the cabin)

Do not open the oven door and do not stop the washing process while washing the oven unless it is mandatory.

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

STEAM TANK CLEANING



MODEL	MAESTRO061E	MAESTRO101E	MAESTRO102E	MAESTRO202E
THE 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 together with the descaling lamp, the steam tank must be cleaned. In the event that the steam tank is not cleaned, it will be possible to cook for a certain period of time. After the specified time has elapsed, the oven will permanently issue a warning “dES” “CAL”. In order to use the oven, it is necessary to clean the steam tank.

Steam Tank Cleaning

Please select “descaling” with the wash mode selection button. The descaling lamp will start to burn permanently. When the oven cabinet door is closed, press and hold the start washing button for 2 seconds. The steam tank evacuation process will start automatically. The phrase “bLr” “bSL” will appear on the screen. After the evacuation is completed, there will be an audible warning on the screen along with the phrase “FiL” “bLr”. During this warning, open the lid of the tank cleaning channel located on the upper side of the steam tank and fill the cleaning material into the steam tank until the audible warning appears. After filling, close the lid of the tank cleaning channel thoroughly. Start the steam tank cleaning process by pressing the start washing button. The steam tank cleaning process will continue for 30 minutes. After cleaning the steam tank, the oven will automatically rinse the steam tank and the cabinet by rinsing and removing the cleaning material. Do not open the oven door during the descaling period.

Make the cleaning material filling in the amount specified in the table above in accordance with your oven model.

USAGE

- The device is designed for professional usage and should only be used by trained personnel.
- The device should run idle for a while in the first operation, so that the smoke and soot coming out of the protective oils and insulation on it are purified.

Cooking Recipes

The cooking times given are only for illustrative purpose. The actual cooking time depends on the weight and thickness of the food.

Vegetables

Food Product	Temp. (°C)	Humidity (stage)	Cooking Time (min)
Artichoke	100	8	25-35
Whole cauliflower	100	8	20-30
Pieces of cauliflower	100	8	15-20
Green beans	100	8	20-30
Broccoli	100	8	15-25
Vegetable soupe	100	8	45-50
Cuttet fennel	100	8	10-20
Carrot	100	8	15-20
Stuffed pepper	185-200	7-8	15-25
Sliced leek	100	8	5-15
Potatos – pared and sliced	100	8	25-40
Brussel sprouts	100	8	15-20
Green asparagus	100	8	10-20
White asparagus	100	8	15-25
Stuffed zucchini	160-180	7-8	20-35
Green Peas	100	8	5-15

Meat

Food Product	Temp. (°C)	Humidity (stage)	Cooking Time (min)
Rib steak (roasted)	170-185	0-3	10-25
Tenderloin (roasted)	180-200	7-8	35-45
Beef saddle (roasted)	165-180	0-5	20-35
Lamb gigot (roasted)	170-180	0-6	60-80
Roast beef, grill (cooked)	115	8	25-40
	150-160	6-7	45-50
	220-230	0	30-40

Poultry

Food Product	Temp. (°C)	Humidity (stage)	Cooking Time (min)
Whole duck	150-160	6-8	85-125
	220-225	0	15-30
Duck breast (fried)	160-180	0	5-15
Whole chicken	165-180	6	30-45
	185	0	15-25
Chicken thigh	180-190	7	35-45
Turkey breast	100	8	10-15
Chicken breast	100	8	10-15

Pastry

Food Product	Temp. (°C)	Humidity (stage)	Cooking Time (min)
Apple cake	160-175	0	70-80
Bagette (pre-cooked)	190-200	0-7	10-20
Cake with biscuits	190-210	0-3	8-12
Pastry with millefeuille	190-210	7-8	15-20
Flat cake	160-180	0	25-40
Cookies	150-175	0	10-25
Cake	160-175	0-3	50-65
Tulumba	150-165	0	35-45

Deserts

Food Product	Temp. (°C)	Humidity (stage)	Cooking Time (min)
Crème Brûlée	90-100	8	35-40
Sweet dumplings	100	8	20-35
Crème caramel	90-100	8	25-30
Compote	100-125	8	5-15
Rice puding	270-275	0	15-20
Sweet gratin	180-200	0-6	20-40

1-) Switching On

- Turn on the fuse to which the device is connected.
- Open the water inlet faucet.
- Switch on the control panel of the device with the on-off button located on the upper left side of the control panel of the device.
- You may select the fonctions to adjust the requested settings.

2-) Switching Off

- When you are finished with the device, you can turn off the power of the device control panel with the on / off button on the upper left of the device control panel.
- Close the water inlet tap.
- Turn off the power supply fuse for your safety.

CLEANING

- Disconnect the wiring of the device before starting the cleaning process.
- When cleaning the device, make sure to prevent water from entering the electrical parts.
- Do not wash the device with high pressure water.
- After each usage, clean the device with a cloth dipped in warm soapy water.
- Do not use abrasive detergent/chemicals or wire brushes when cleaning the device's surface.
- Clean completely the device on regular specific periods with convenient cleaning materials.



Read the instructions before turning the device on and off.

MAINTENANCE AND BREAKDOWN

- Maintenance and malfunction should be performed by authorized services or personnel assigned by the manufacturer.
All connection and repair operations must be performed by Authorized Services. Otherwise, your device is out of warranty.

Problems and Solutions

ERROR CODE	ERROR DESCRIPTION	REASON FOR FAILURE	FAILURE SOLUTION
E1	CABIN LIMIT THERMOSTAT ERROR	There is an issue with the cabin heating system or the cabin safety thermostat.	<ol style="list-style-type: none"> 1- The connection and cable connection of the safety thermostat to the control board should be checked. 2- The integrity of the safety thermostat's contacts should be checked by measuring them. 3- Due to a malfunction in the oven heating system, excessive heating has occurred. In electric models, the heating element contactors may be faulty, or there may be a malfunction in the control card's heating element outputs. If 220 volts is observed between the coil terminals (A1-A2) of the cabin heating element contactors before starting the oven, there may be an issue with the control card. The control card should be replaced. If a voltage of 220 volts is not observed at the coil terminals of the contactors, the power contacts should be measured. The faulty contactor or contactors should be replaced. In gas models, the control card's ignition output is faulty. The control card should be replaced. 4- There may be a fault in the control card at the safety thermostat input; the control card should be replaced.
E2	MOTOR THERMISTOR ERROR	There is excessive heating in the convection motors.	<ol style="list-style-type: none"> 1- The connection of the motor thermistor terminals to the control card should be checked. 2- The convection fans should be checked while the oven is closed. If there is any obstruction in the fans, they should be replaced. 3- The motor winding terminals should be measured. If there is a fault in the motor, it should be replaced.
E3	CABIN THERMOCOUPLE (HEATING) ERROR	There is a problem with the oven temperature measurement system.	<ol style="list-style-type: none"> 1- The connection of the thermocouple to the control card should be checked 2- If there is no issue with the connection of the thermocouple to the control card the thermocouple should be replaced. 3- If replacing the thermocouple does not resolve the issue, there may be a problem with the temperature measurement on the control card, and the control card should be replaced.

E4	HIGH TEMPERATURE ERROR	There is a problem with the oven heating system.	Due to a malfunction in the oven heating system, excessive heating has occurred. In electric models, the heating element contactors may be faulty, or there may be a malfunction in the control card's heating element outputs. If 220 volts is observed between the coil terminals (A1-A2) of the cabin heating element contactors before starting the oven, there may be an issue with the control card. The control card should be replaced. If a voltage of 220 volts is not observed at the coil terminals of the contactors, the power contacts should be measured. The faulty contactor or contactors should be replaced. In gas models, the control card's ignition output is faulty. The control card should be replaced.
E6/E9	DRIVER COMMUNICATION ERROR	There is a communication issue between the convection motor driver and the control board.	<ol style="list-style-type: none"> 1- The communication cable and connection connectors should be checked. 2- If there is power on the driver screen, there is an issue with the control card. The control card should be replaced. 3- If there is no power on the driver screen, it should be checked whether there is a voltage of 220 volts at the input terminals (L-N). If there is a voltage of 220 volts at the input terminals, the driver is faulty and should be replaced. If there is no power at the input terminals, the cable supplying power and the control contactor should be checked for the driver's power supply.
E7/E10	I/O CARD COMMUNICATION ERROR	There is a communication issue between the I/O card and the control board.	<ol style="list-style-type: none"> 1- The connection of the communication cable (flat cable) between the control panel card and the I/O card should be checked. 2- The communication cable (flat cable) may be faulty and should be replaced. 3- If the issue persists after replacing the communication cable, there may be a fault in the control panel card or I/O card, and it should be replaced.
E8	STEAM TANK WATER LEVEL ERROR	There is an issue with steam tank water filling or steam tank level measurement.	<ol style="list-style-type: none"> 1- It should be checked whether the water valve connected to the device's water supply is open. 2- The adequacy of the water pressure should be checked. 3- The outputs of the water level measurement relay and its connection to the control board should be checked. If the water level relay is providing output there is an issue with the control board and it should be replaced. 4- If the water level measurement relay is not providing output the steam tank water level electrode should be checked. (If there is scaling on the electrode, it should be cleaned.)

E11	STEAM TANK THERMOCOUPLE (HEATING) ERROR	There is a problem with the steam tank temperature measurement system.	<ol style="list-style-type: none"> 1. The connection of the thermocouple to the control card should be checked. 2. If there is no issue with the connection of the thermocouple to the control card, the thermocouple should be replaced. 3. If replacing the thermocouple does not resolve the issue, there may be a problem with the temperature measurement on the control card, and the control card should be replaced. 4- The steam tank heating system should be checked. In electric models, it should be checked whether the steam tank resistors are working and providing heating. In gas models, it should be checked whether the steam tank ignition system is functioning.
E12	STEAM TANK LIMIT THERMOSTAT ERROR	There is an issue with the steam tank heating system or the steam tank safety thermostat.	<ol style="list-style-type: none"> 1- The connection of the safety thermostat to the control card and cable connection should be checked. 2- The integrity of the safety thermostat's contacts should be checked by measuring them. 3- Due to a malfunction in the steam tank heating system, excessive heating has occurred. In electric models, the heating element contactors may be faulty, or there may be a malfunction in the control card's heating element outputs. If 220 volts is observed between the coil terminals (A1-A2) of the steam tank heating element contactors before starting the oven, there may be an issue with the control card. The control card should be replaced. If a voltage of 220 volts is not observed at the coil terminals of the contactors, the power contacts should be measured. The faulty contactor or contactors should be replaced. In gas models, the control card's ignition output is faulty. The control card should be replaced. 4- There may be a fault in the control card at the safety thermostat input; the control card should be replaced.
E14	CONDENSATION TANK THERMOCOUPLE ERROR	There is an issue with the condensation tank thermocouple.	<ol style="list-style-type: none"> 1- The connection of the condensation tank thermocouple should be checked. If there is no issue with the connection the thermocouple should be replaced. 2- If replacing the thermocouple does not resolve the issue, there may be a problem with the temperature measurement on the control card, and the control card should be replaced.
E15	STEAM TANK THERMOCOUPLE ERROR	There is an issue with the steam tank thermocouple.	<ol style="list-style-type: none"> 1- The connection of the steam tank thermocouple should be checked. If there is no issue with the connection the thermocouple should be replaced. 2- If replacing the thermocouple does not resolve the issue, there may be a problem with the temperature measurement on the control card, and the control card should be replaced.
E16	STEAM TANK HIGH TEMPERATURE ERROR	Steam tank high temperature error	<ol style="list-style-type: none"> 1- The steam tank thermocouple may be faulty and should be replaced. 2-The control card has an issue with temperature measurement. The control card should be replaced. 3- There is an issue with the steam tank safety thermostat. The safety thermostat should be replaced.

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 consumer rights law and commercial law of the Ministry of Industry, except in a special case of agreement, sold industrial products by our company has one (1) year of warranty and that period starts from the delivery date of the product.
- The warranty includes all the components of the device against fabrication or faulty workmanship, eliminations of the problems or malfunctions of the device caused by the workmanship and installation errors, replacement of non-repairable parts or the mending of repaired parts that can be reused. It also includes repairings or changes of the components by the authorized personnel, or the labor fee due to the problem under the warranty.
- In order for the warranty conditions to be valid, the maintenance of the components fixed to the device, the maintenance of the product, as indicated in the user's manual, should be done yearly and montly and the information form must be held after the maintenance to be presented when required.
- The document of the replacement of the component has to be presented for parts warranty claims.
- In order to continue the warranty period, the paid periodic maintenance has to be done by the authorized service and the information form must be held to be presented when required.
- In case of any malfunctions under the warranty period, the time spent in the repairment of the device is added to the warranty period. The repair can be maximum 30 (thirty) days. This period starts when the device is on the service station. In case of the absence of this station, the period will start when the manufacturer or the importer is notified by the product seller.
- In accordance with the regulations of the warranty document implementation fundamentals published by the Ministry of Industry, the warranty deed of the industrial products are the purchase invoices.
- If there is any kind of malfunctions due to both the materail and the workmanship, or assembly faults under the warranty period, the necessary replacement and repairing will be done by our authorized personnel without any charge.

OUT OF WARRANTY CASES

- If the product is used above its intended purpose, standards or capacity specified by the manufacturer,
- In case of the bad locationing of the product, continuous usage and unhealthy environment (ex: required ventilation), not suitable floor or flat platform, lack of convenient gas pressure,
- If the product hasn't been used as explained in the instruction manual,
- If the fault is caused by inconvenient, wrong or careless usage,
- If the malfunction is caused by fluctuations in the mains power, a stroke or a meteor lightning, a fire, a flood, an earthquake or similar cases,
- If the special tools and equipments installed or the maintenance and repair are made by any other person than the authorized person,
- When requesting a service, if the installation-start documents or purchase invoices of the product are not presented,
- If the informations on the documents of the installation, start or maintenance has been destroyed or changed,
- If the paid annual or the contractual periodic maintenance of the product has not been done on time by the authorized personnel,
- If unoriginal spare parts have been used,
- Notifications to our authorized services under the warranty period about the malfunctions that could not have been repaired, will make the time-out of the warranty stop only for that specific malfunction. In this case, the authorized service will inform about the compensation or the non-troubleshooting and the expanded warranty period will end in 3 months in any cases,
- All parts that may be abraded in time such as gaskets, electronic card, doorhandle and mechanism, serigraphy product tag, cables, resistance etc will be replaced in exchange of a fee.
- Damages caused by the unnecessary loss of time, the maleficence, the revenue loss, or the conduction of the product from the defective location to another,
- Malfunctions of the product due to squalidity are not covered by the warranty,
- The methods to be followed about the fault detection and elimination are determined completely by MUTAŞ's technical service management and the service matter is taken as basis for the determination of the malfunction.
- When the electrical parts of the device are detected by liquid contact, the warranty will not be valid.

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	
TEL	: 0312 837 76 72
FAX	: 0312 837 73 38
E-MAIL	: teknikservis@vitalmutfak.com

CONTACT

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**MUTAŞ ENDÜSTRİYEL MUTFAK SANAYİ TİCARET ANONİM ŞİRKETİ
FACTORY**

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AFTER SALES SERVICE

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

teknikservis@vitalmutfak.com

