E-SERIES SERVICE TRAINING

English

Table of contents

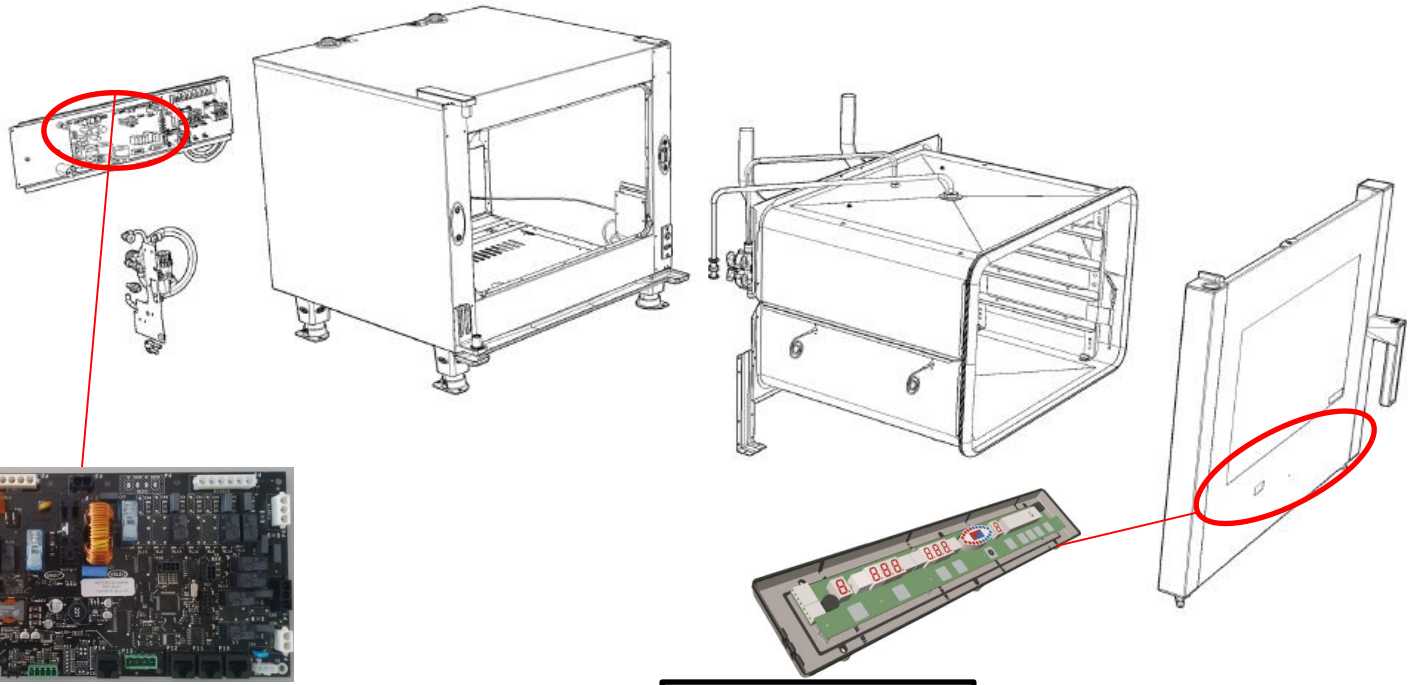
1) Main components

The herewith section described following components:

- Electronic boards in the oven;
- Heating system in electric oven;
- Gas unit;
- Hydraulic system for steaming and washing;
- Venturi system;
- Air system;
- Adaptive system.

1) Main components
a)The power board in electric ovens

The power board is placed on the back part of the oven whereas the control board is in the front

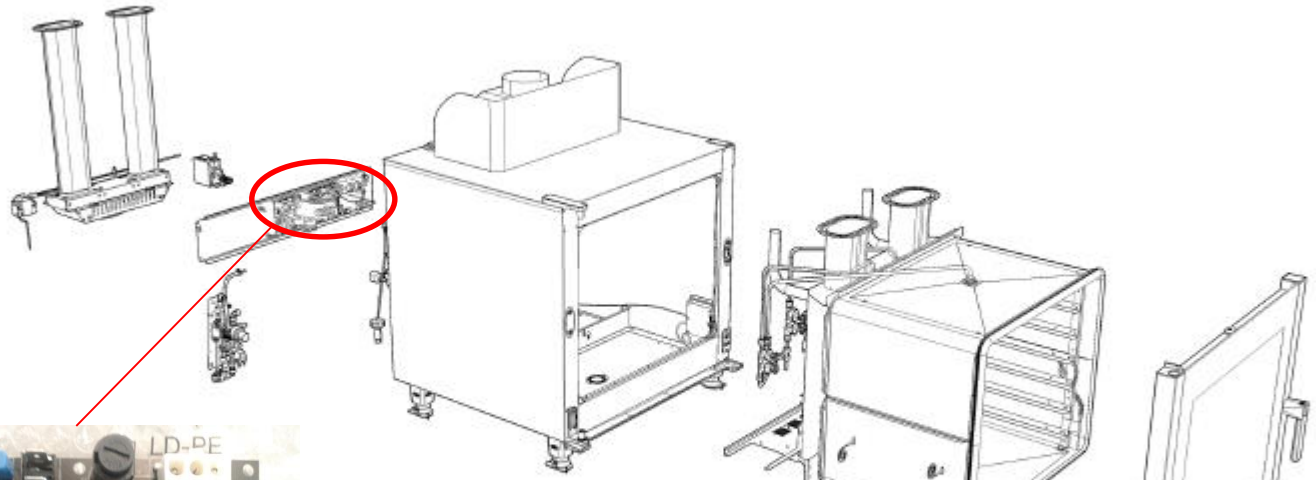


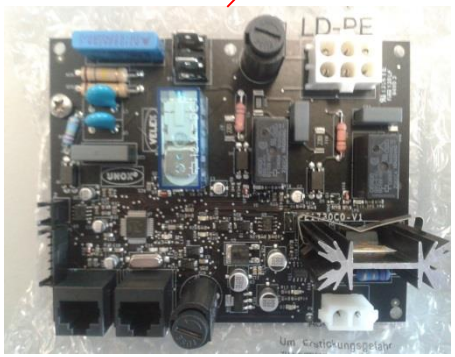
Power board

Control board

1) Main components
b)The power board in gas ovens

In gas ovens, the gas card is situated next to the power board

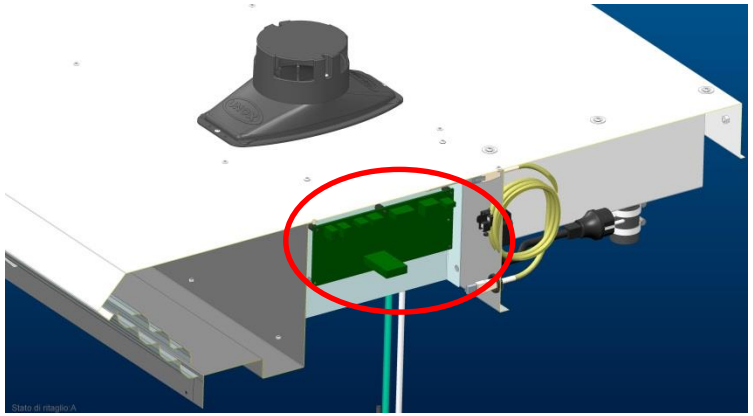




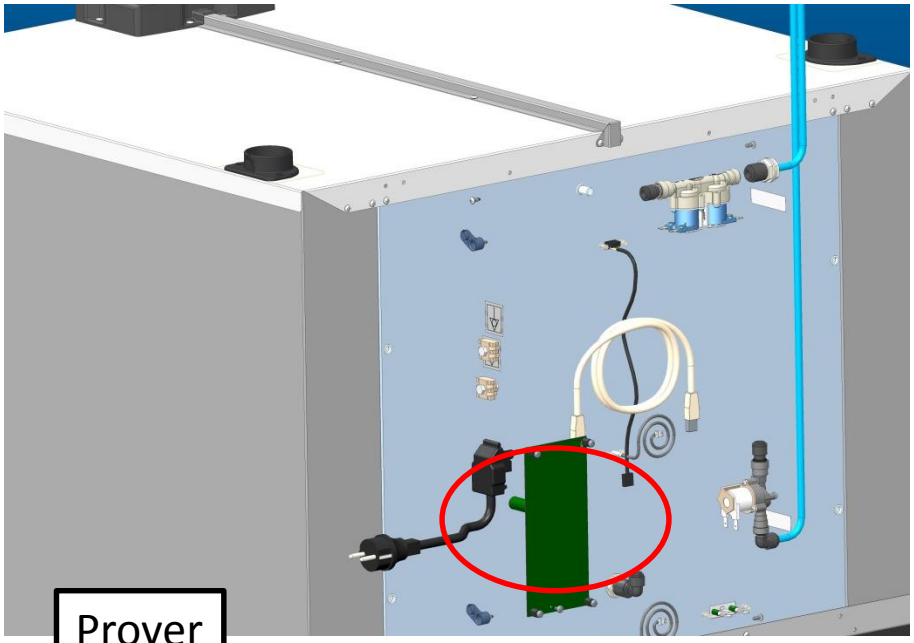
Gas board

1) Main components
c) Accessories power boards

Even the accessories are provided with a power board that is connected to the oven power board



Hood



Prover

1) Main components
a) Electronic boards in electric ovens

The power board is controlled by and responds to the control board commands. It therefore controls the different functionalities of the oven

Control board

Power board

1) Main components
b) Electronic boards in gas ovens

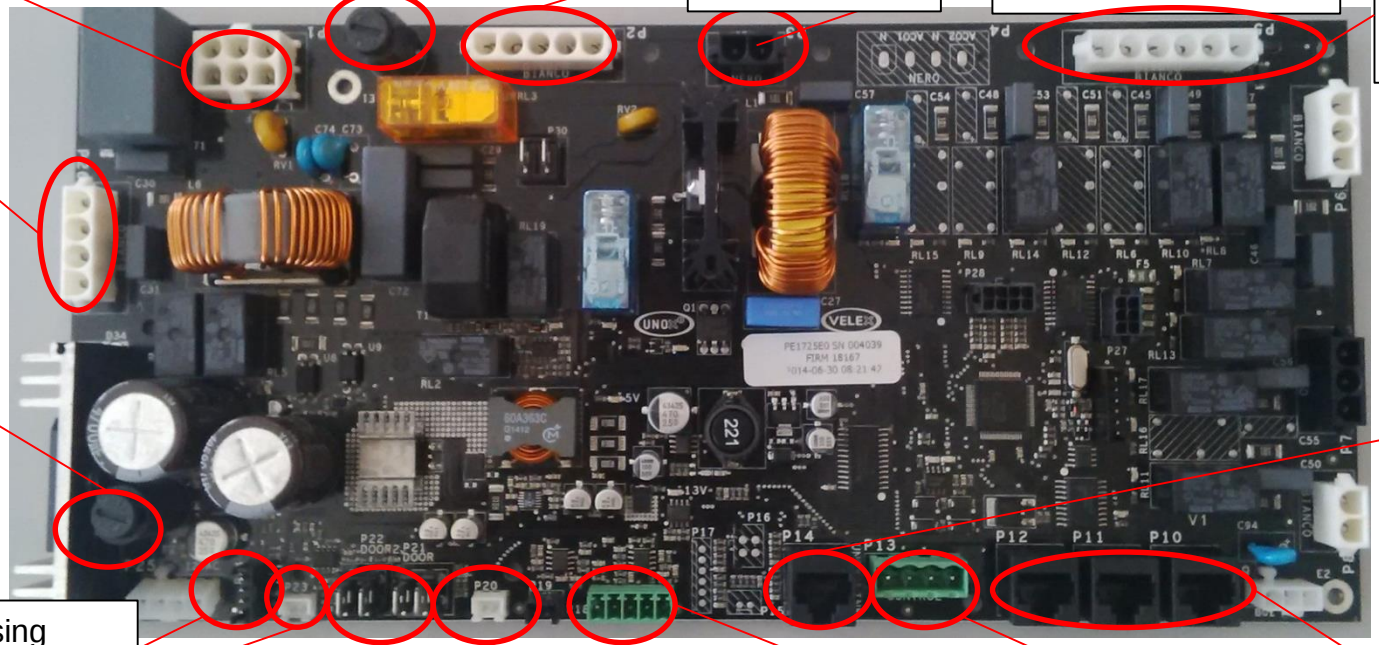
The power board is controlled by and responds to the control board commands. It therefore controls the different functionalities of the oven and interfaces with the gas board

Control board

Power board

Gas board

1) Main components
d1) Power board 5 E-Advance series

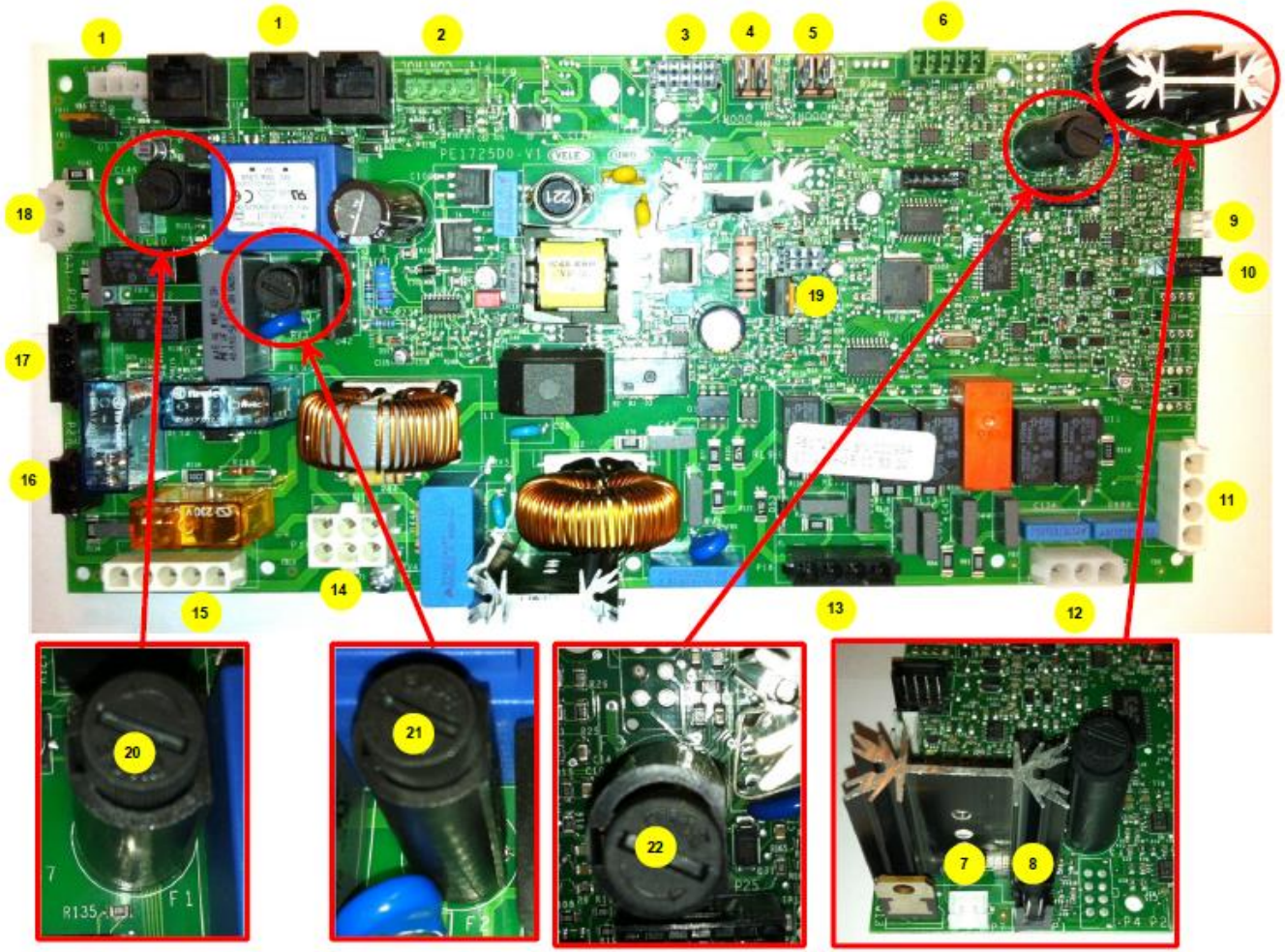


1) Main components
d2) Power board 5 series

1) Main components
d2) Power board 5 series

1. **P20** 220V washing box socket
2. **P17** 220V main power supply socket
3. **P26** 220V – 5V Motors power supply – thermic protection check socket
4. **P27** 220V Breaking fan heating element socket
5. **P21** 220V DRY.Maxy activation socket
6. **P22** 220V Dry.Maxy coil socket
7. **P18** 220V Primary transformer socket
8. **P16** 12V External buzzer socket
9. **P7** 12V Secondary trasnformer socket
10. **P15-P14-P13** Accessories RJ45 socket
11. **P12** 12V Display panel socket
12. **P24** 12V Not used
13. **P10** 12V Cooling fan socket
14. **P9** Door switch socket
15. **P2** 5V Multipoint core probe socket
16. **P1** 5V Single point core probe socket
17. **P3** 5V Temperature probe 1 (fan guard side) socket
18. **P8** 5V Temperature probe 2 (door glass side)
19. **P5** 5V External temperature probe (not used) socket
20. **P6** 5V External temperature probe (not used) socket
21. **P11** Motor's revolution sensor socket
22. **P25** Contactor's coils socket
23. **P19** Water solenoid socket
24. **F1** 5 A protective fuse (secondary of the transformer)
25. **F2** 0.5 A protective fuse (voltage measurement connected to the secondary of the transformer)
25. **F3** 0.5 A protective fuse (primary of the transformer)

1) Main components
d3) Power board 5 E series



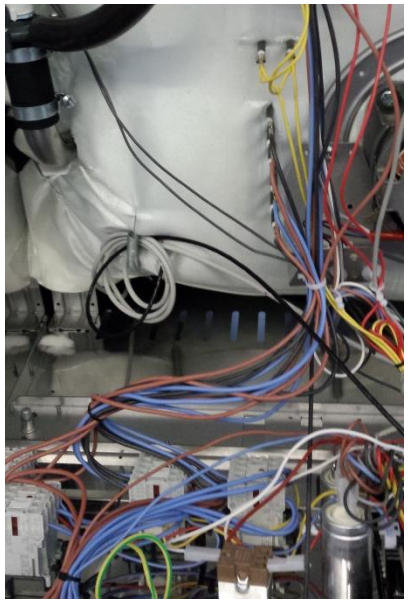
1) Main components
d3) Power board 5 E series

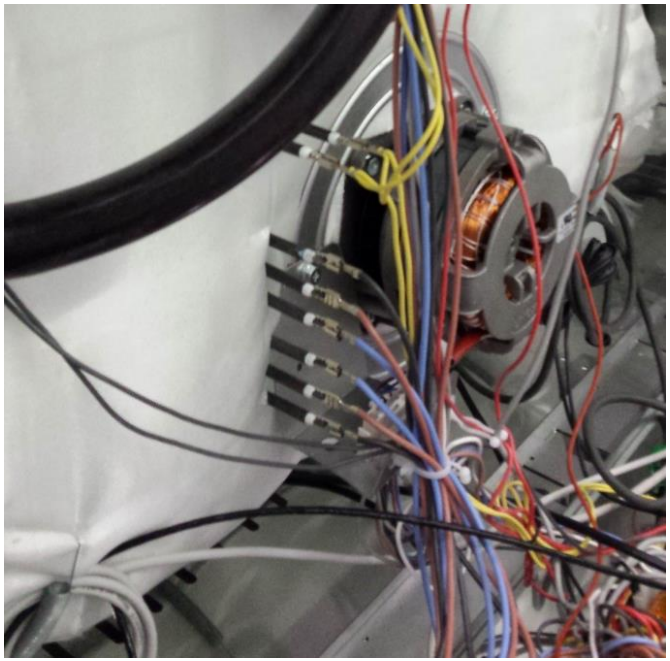
1. **P12-P13-P14** 12V BUS port for accessories
2. **P11** 12V Front display board power supply and signal
3. **P5** 12V Right hand side high limit reset board (external sliding door)
4. **P6** 5V door micro switch
5. **P8** 5V Secondary door micro switch (trolley ovens only)
6. **P2** 5V Multipoint Core probe socket (standard to Chef Top Gas and Electric Power)
7. **P7** 5V Temperature probe socket 2 (inner door side)
8. **P1** 5V Single point core probe (standard to all Baker Top and Chef Top ECO)
9. **P22** 5V Temperature probe socket 1 - high limit temperature detection (fan guard side)
10. **P10** 5V Motor revolutions sensor
11. **P24** 220V Contactors (for heating element) socket
12. **P17** 220V Water solenoid (STEAM.Maxy) socket
13. **P18** 220V Washing pump and water solenoid socket
14. **P16** 220V main power supply socket
15. **P26** 220V – 5V Motors power supply – thermic protection check socket
16. **P27** 220V Breaking fan heating element socket
17. **P29** Not used
18. **P21** 220V DRY.Maxy activation socket
19. **P9** 12V back cooling fan socket
20. **F1** 160mA Secondary transformer protection fuse
21. **F2** 1.6 A Primary transformer protection fuse
22. **F3** 160mA Safety thermostat circuit protection fuse

1) Main components
e) Heating system

The power board system in electric ovens is made up of the following elements:

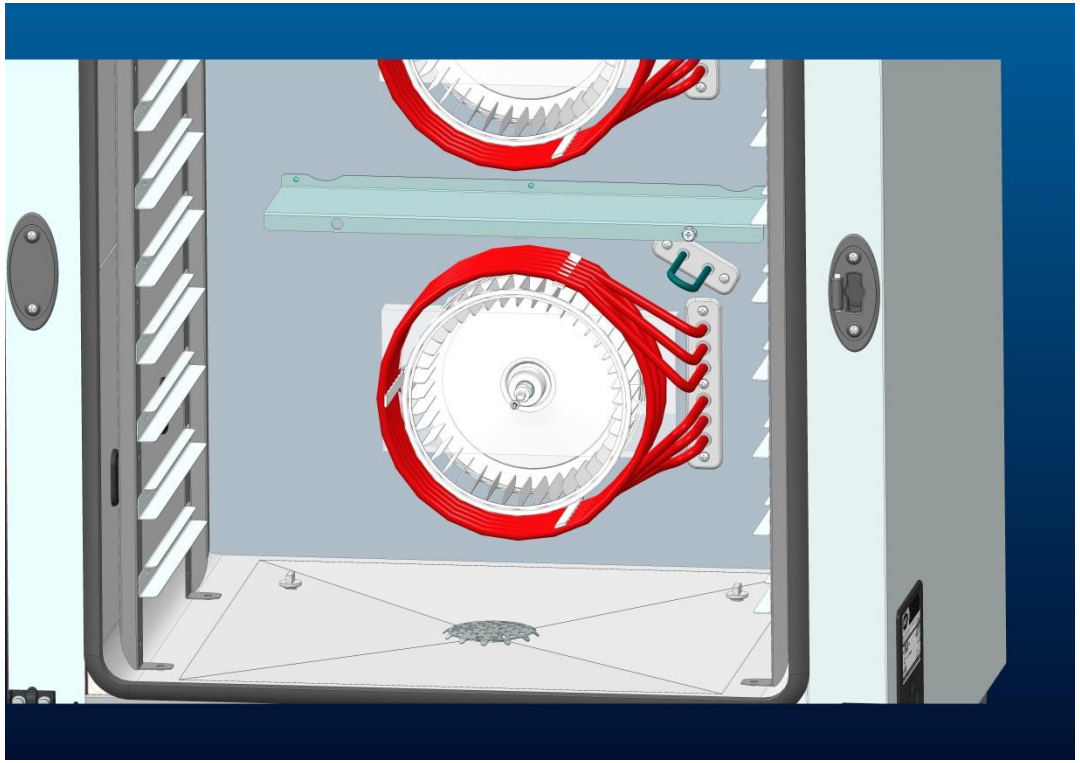
- Motor;
- Heating element with multiple turns;
- Breaking element;
- Fans





1) Main components
e) Heating system

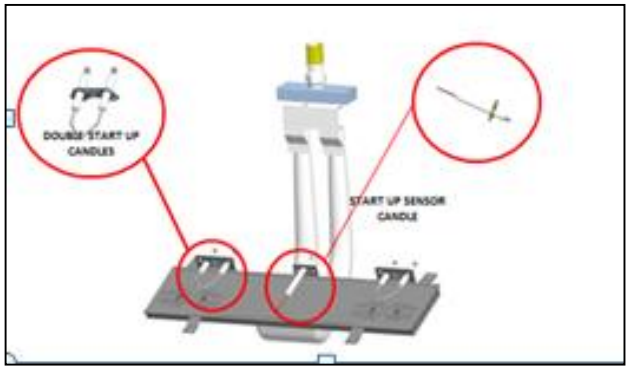
The following feature represents an example of a heating element group.
Note the red heating element is composed of three branches.
The blue element identifies the breaking element

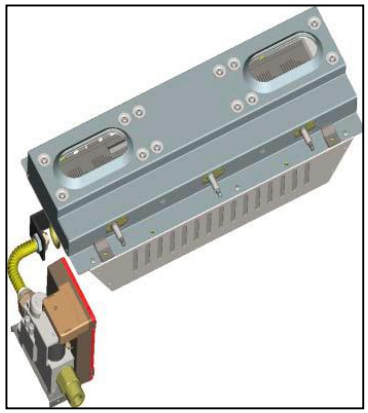


1) Main components
f) Gas unit

UNOX **SPIDO.Gas™** technology involves the gas unit and consists of the following elements:

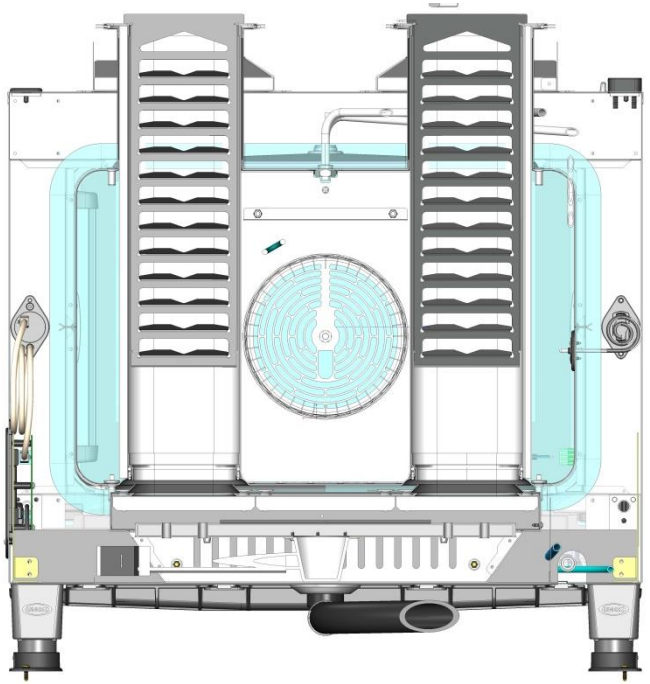
- 1 gas valve with flame detection plug integrated;
- 1 atmospheric burner;
- 1 igniter
- 2 start up plugs;
- 1 flame detection plug;
- 1 gas board acting as the interface between the power board and the flame detector plug





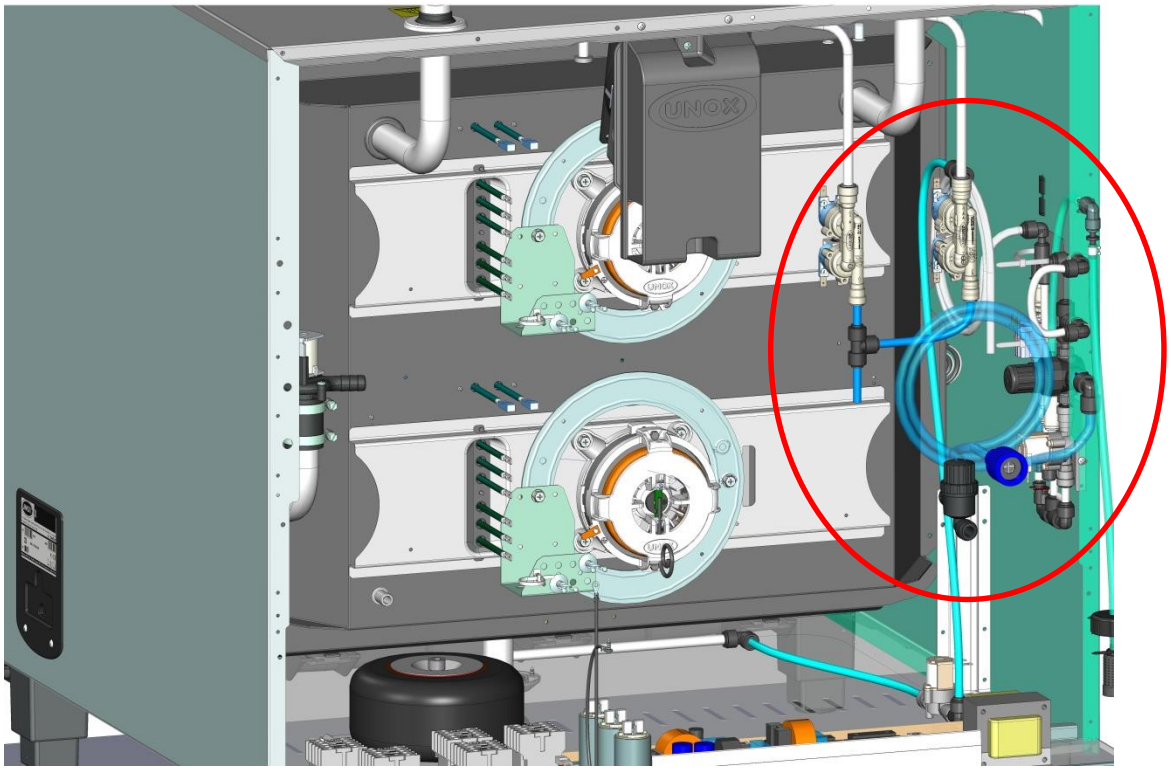
1) Main components
f) Gas Unit

The heating transmission is accomplished by means of two exchangers composed of two pipes, each of them containing multiple grids or blades granting the heating flow

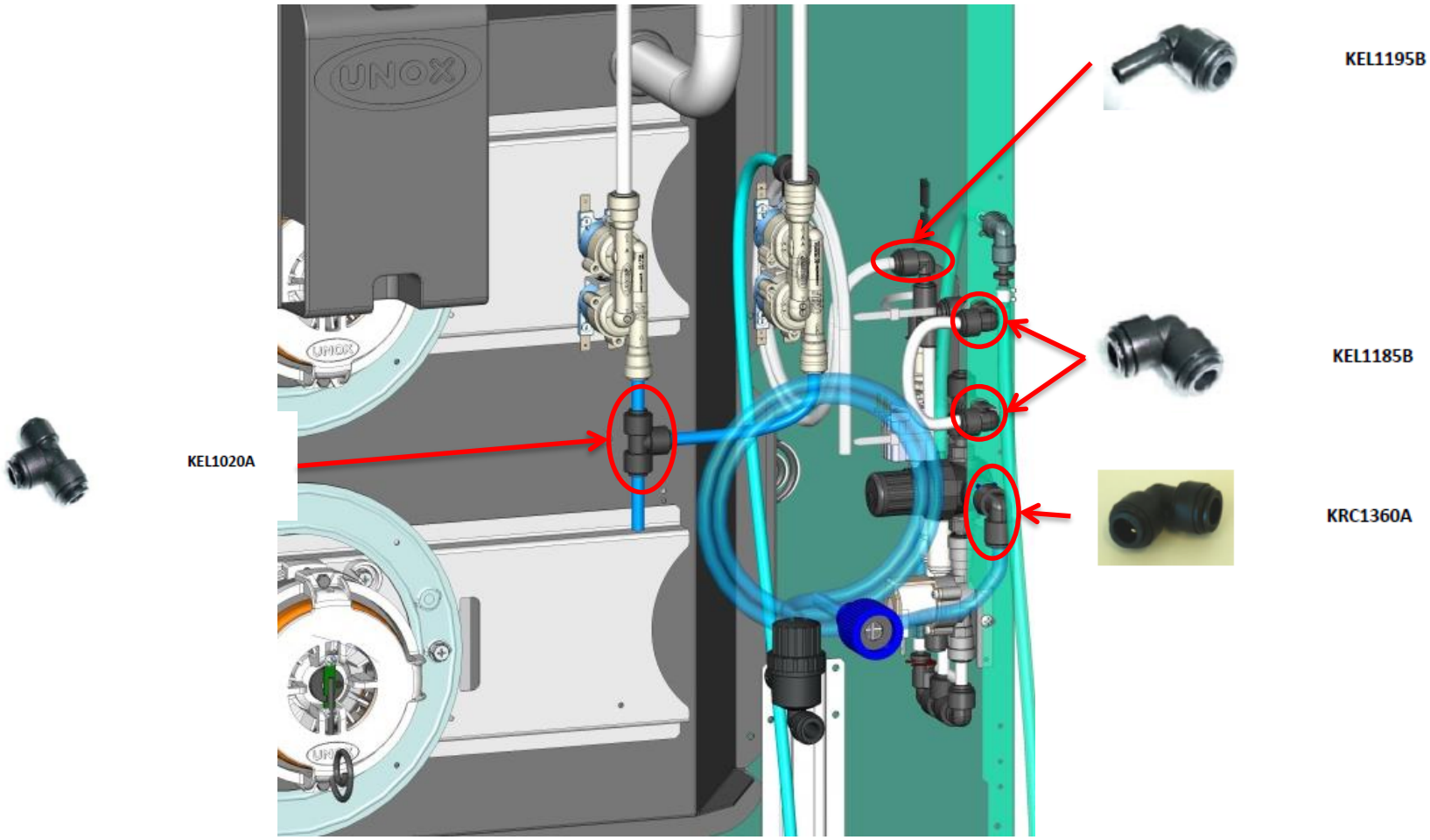


1) Main components
g) Hydraulic system

The hydraulic system is placed at the back of the oven on the right side



1) Main components
g) Hydraulic system

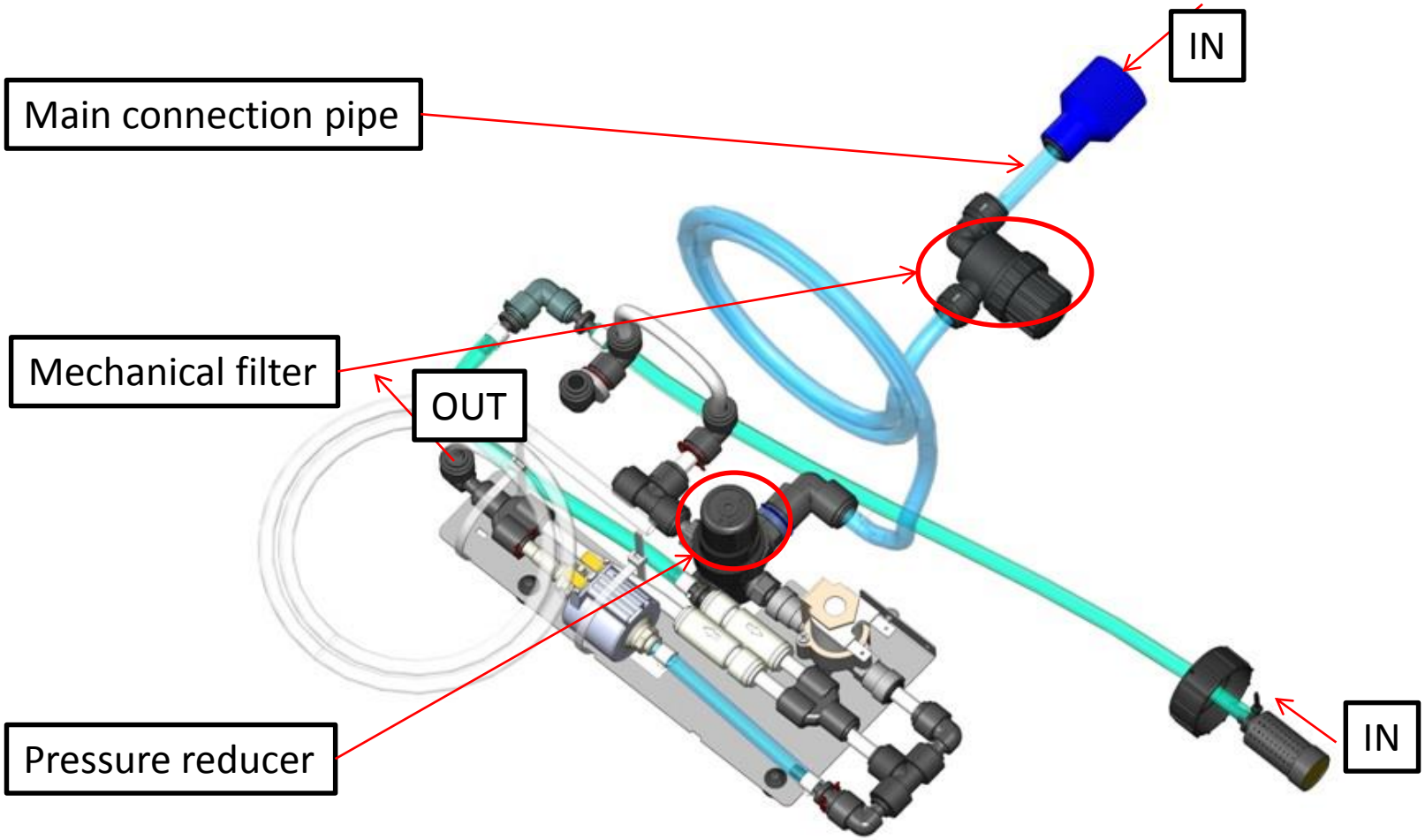


1) Main components
g) Hydraulic system

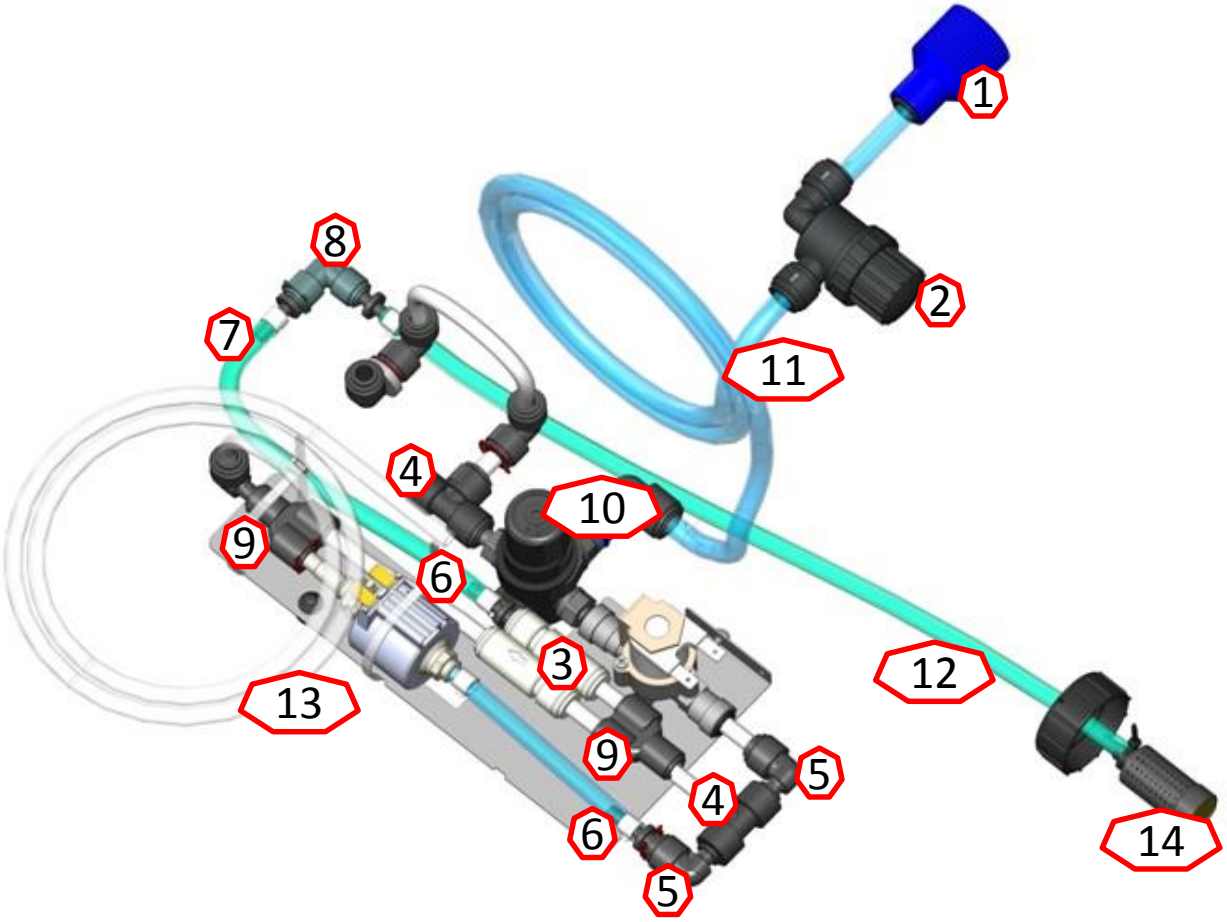
The hydraulic system consists of the following elements:

- 1 water main connection pipe made of white LDPE (ext. d = 10 mm);
- 1 water mechanic filter measuring 100 µm;
- 1 pressure reducer.

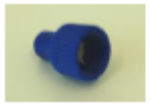
1) Main components
g1) Hydraulic system 5 E and Advance series oven



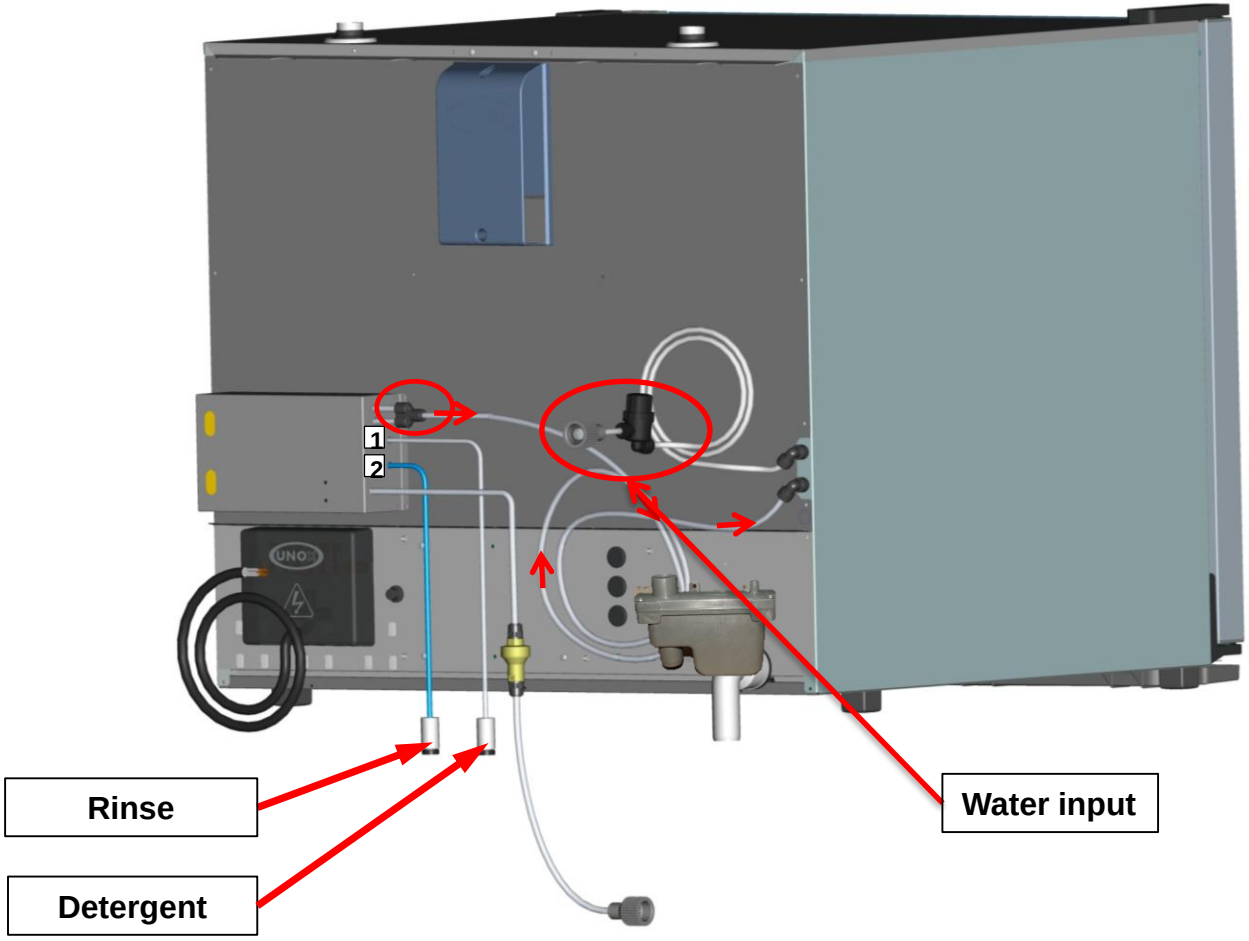
1) Main components
g1) Hydraulic system 5 E and Advance series oven



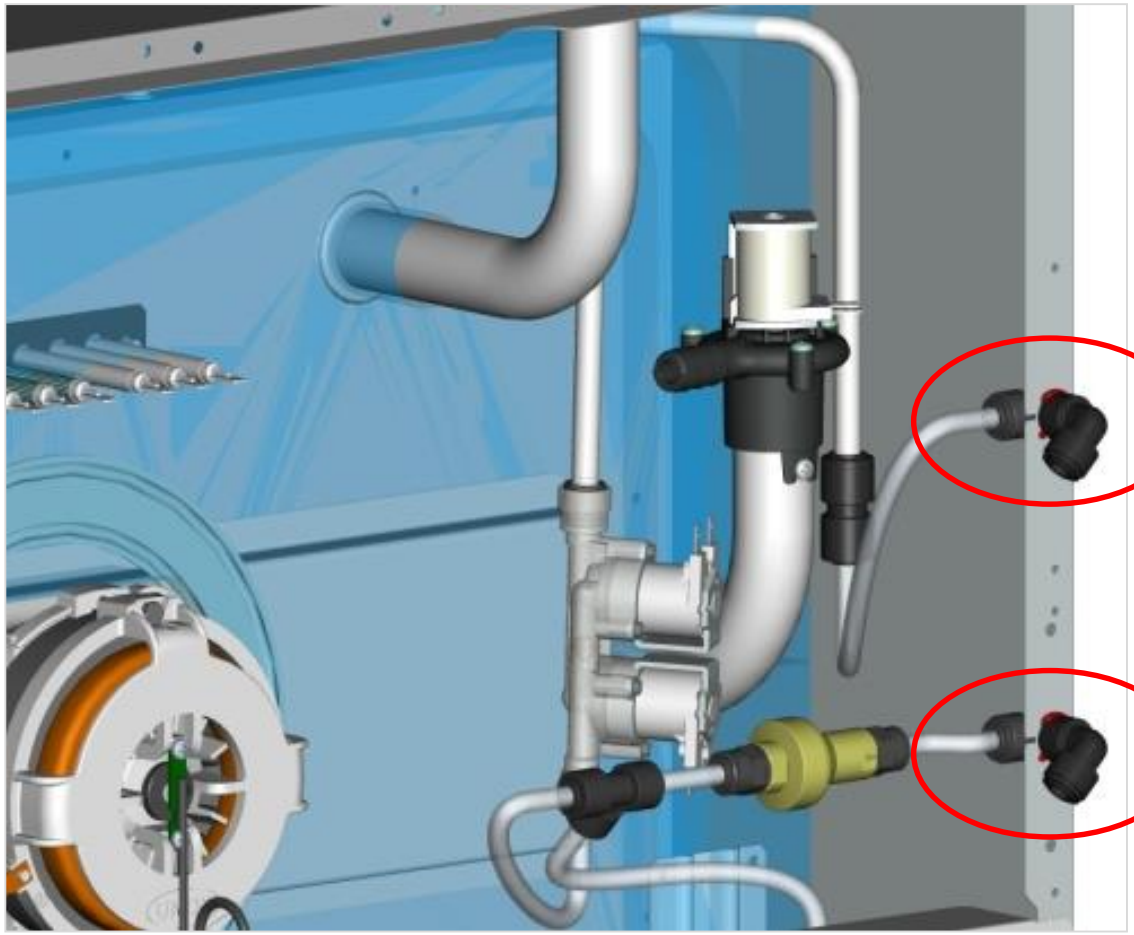
1) Main components
g1) Hydraulic system 5 E and Advance series oven

1		KRC1365A	
2		KVL1034A	
3		KEL1180A	
4		KEL1020A	
5		KEL1195B	
6		KVL1047A	
7		KVL1046A	
8		KRC1373A	
9		KEL1115A	
10		KVL1014A	
11		ϕ 10 mm	KTB2598A 3 m KTB2599A 100 m
12		9x6	KTB2600A 3 m KTB2601A 100 m
13		ϕ 8 mm	KTB2529A 3 m KTB2597A 150 m
14		KVL1044B	

1) Main components
g2) Hydraulic system 5 series oven

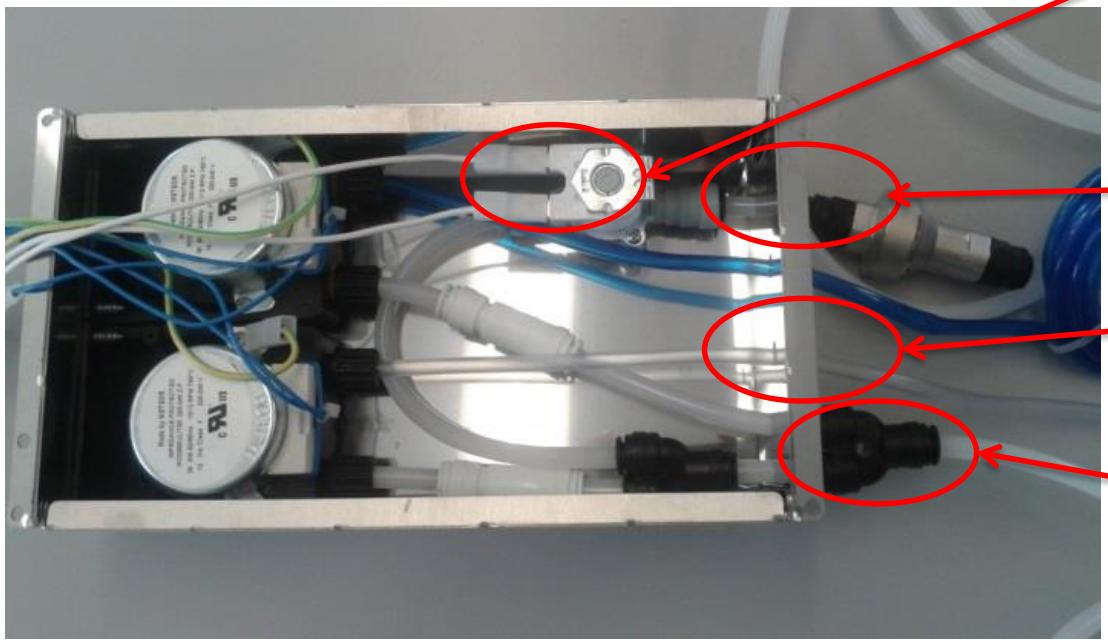


1) Main components
g2) Hydraulic system 5 series oven



1) Main components
g2) Hydraulic system 5 series oven

Washing kit XC405



1) Main components
h) Hydraulic system: Steam

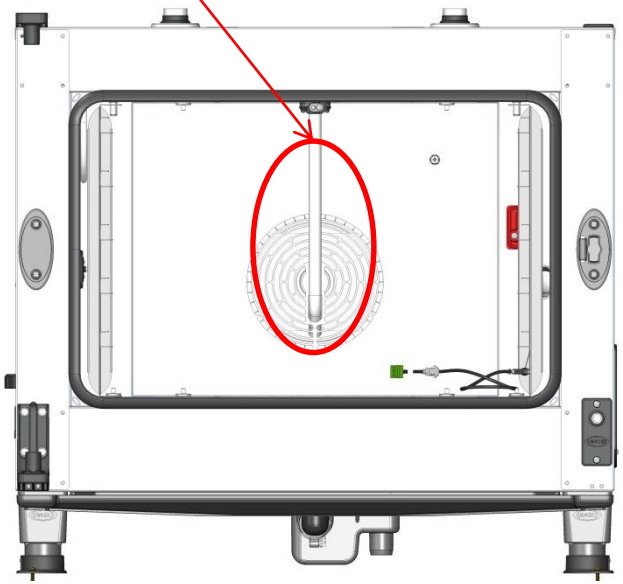
UNOX **STEAM.Maxi™** technology involves the hydraulic system which is made up of:

- 1 tri-stage valve for each motor;
- 1 external humidity pipe;
- 1 internal humidity pipe.

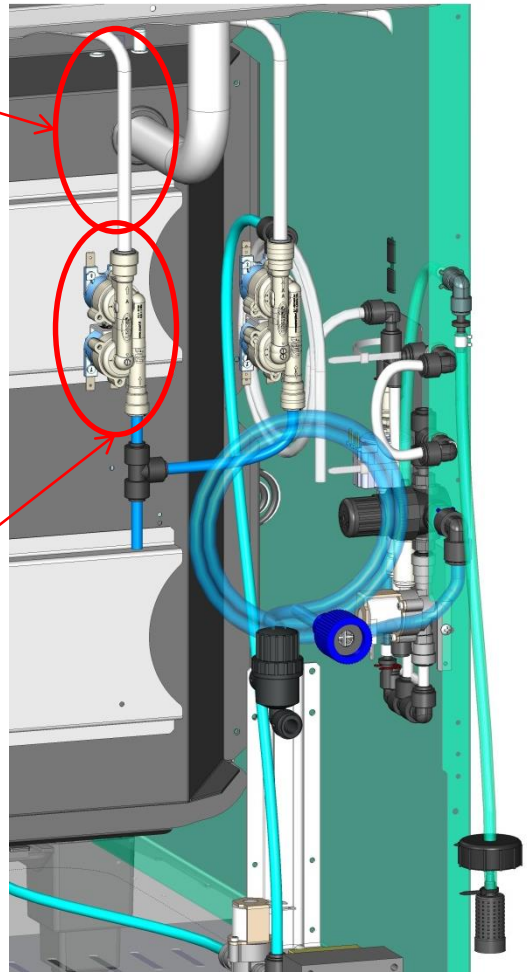
1) Main components
h) Hydraulic system: Steam

Internal humidity pipe

External humidity pipe



Tri-stage valve

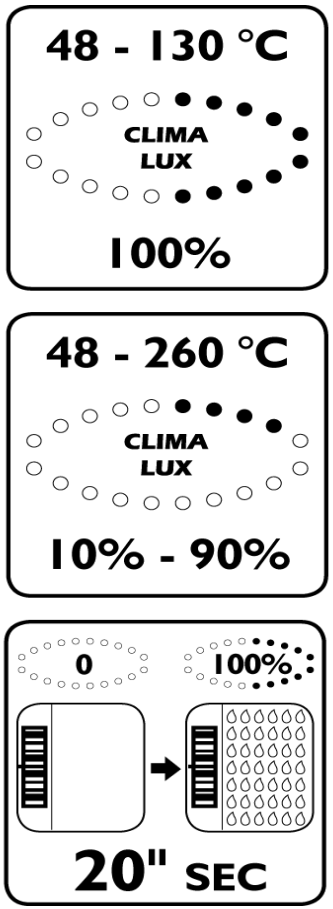


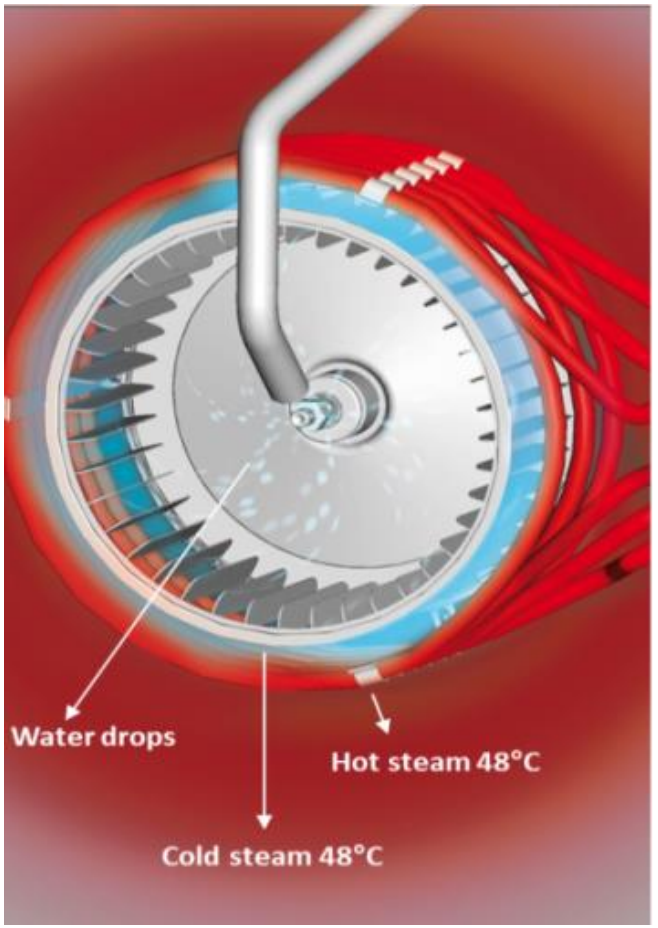
1) Main components
h) Hydraulic system: Steam

UNOX **STEAM.Maxi**™ (fig. 4) technology involves the following process:

- 38 blade high speed fans (3000rpm) allowing steam to be generated exactly when the water hits the fan;
- Steam generation starting from 48 degrees. Without the boiler it is possible to generate high quality steam (dense and with extremely small drops)

- Every KW of electric or thermal power transforms 1,25l\h of water into steam





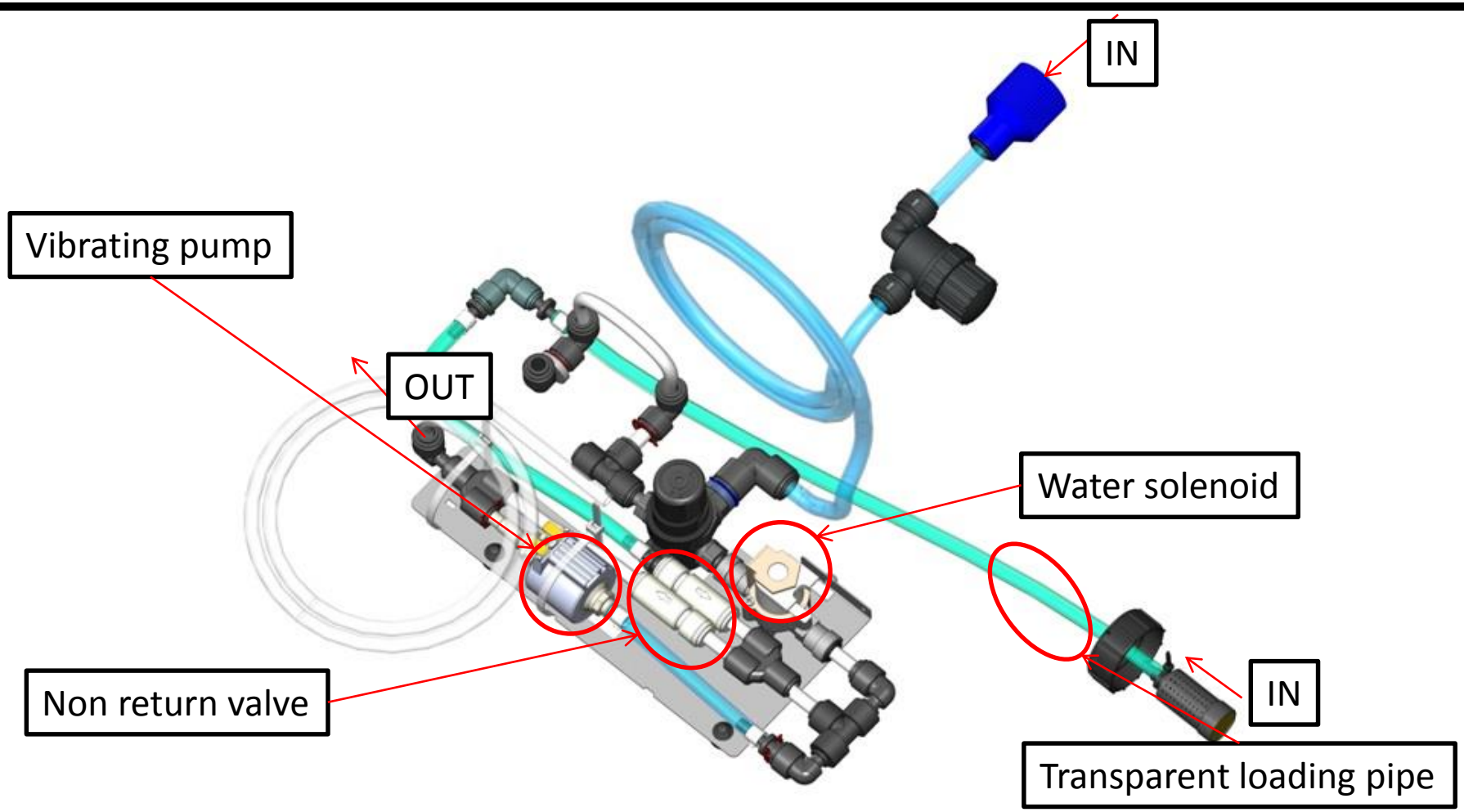
1) Main components
i1) Hydraulic system: the washing system 5 E and Advance series oven

UNOX **ROTOR.Klean™** technology involves the hydraulic system which is composed of:

- 1 water solenoid for each motor;
- 1 non-return valve for each water solenoid;
- vibrating pump to load the detergent;
- 1 or more sprinklers according to the model;
- 1 Unox.Det&Rinse loading pipe

1) Main components

i1) Hydraulic system: the washing system 5 E and Advance series oven



1) Main components
i1) Hydraulic system: the washing system 5 E and Advance series oven

The **Rotor.KLEAN™** system offers different washing programs which give the customer the possibility to choose the best washing cycle according to the level of dirt.

The following washing programs are available:

- H_2O WASHING;
- HOOD WASHING;
- QUICK WASHING;
- SHORT WASHING;
- MED WASHING;
- LONG WASHING;
- PUMP LOADING

Rotor clean

1) Main components
i1) Hydraulic system: the washing system 5 E and Advance series oven

As for the washing consumption for both water and detergent, please refer to the chart shown below:

Specifications of the washing programs				
	Quick washing	Short washing	Med washing	Long washing
Duration	30 min	40 min	58 min	76 min
Water consumption	17,30 l	23,80 l	36,80 l	49,80 l
UNOX.Det&Rinse consumption	0,09 l	0,18 l	0,36 l	0,54 l

*For 2:1 ovens just double the values indicated above

1) Main components
i2) Hydraulic system: the washing system 5 series oven

As regard the water and detergent consumption for 5 series oven see the table below.
In the first model press P to access the washing program

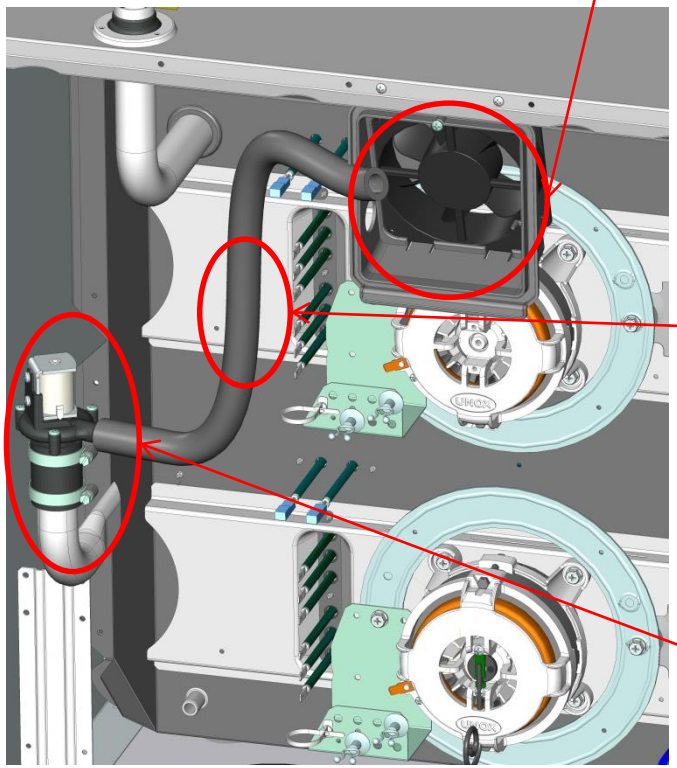
Function	LH20	SHORT (L1)	MEDIUM (L2)	LONG (L3)
Last (minute)	5	46	77	117
Water consumption (liter)	-	35,6	62,4	89,2
Detergent consumption (liter)	-	0,135	0,215	0,315
Rinse consumption (liter)	-	0,03	0,03	0,03

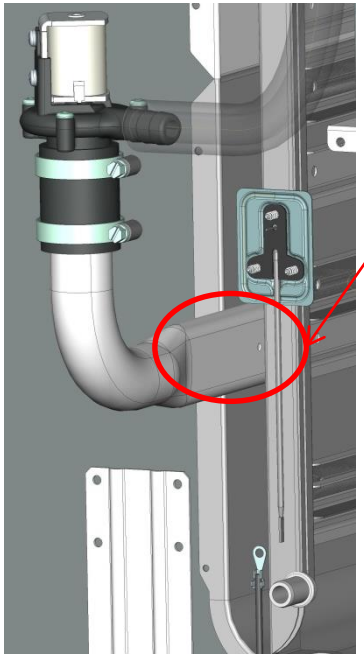
1) Main components
l) Venturi system

UNOX **DRY.Maxi™** technology consists of the venturi system composed of:

- Venturi actuator;
- Black connection pipe cooling fan-venturi system;
- Cooling fan;
- Venturi pipe.

1) Main components
l) Venturi system





1) Main components
l) Venturi system

DRY.Maxi™ technology efficiently removes all the steam and humidity inside the chamber thanks to:

- suction of the dry air from the outside through a pipe placed on the bottom left of the chamber;
- expulsion of the humid air through one or more chimneys placed on the top of the oven;

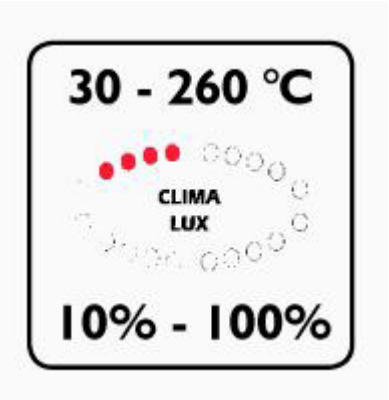
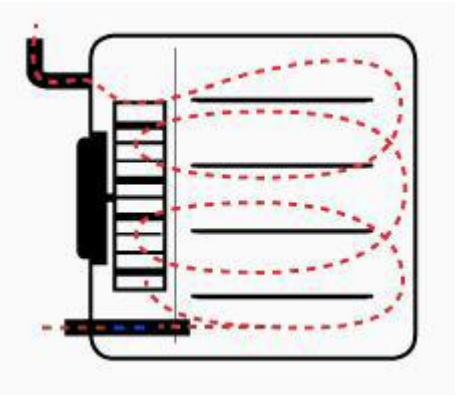


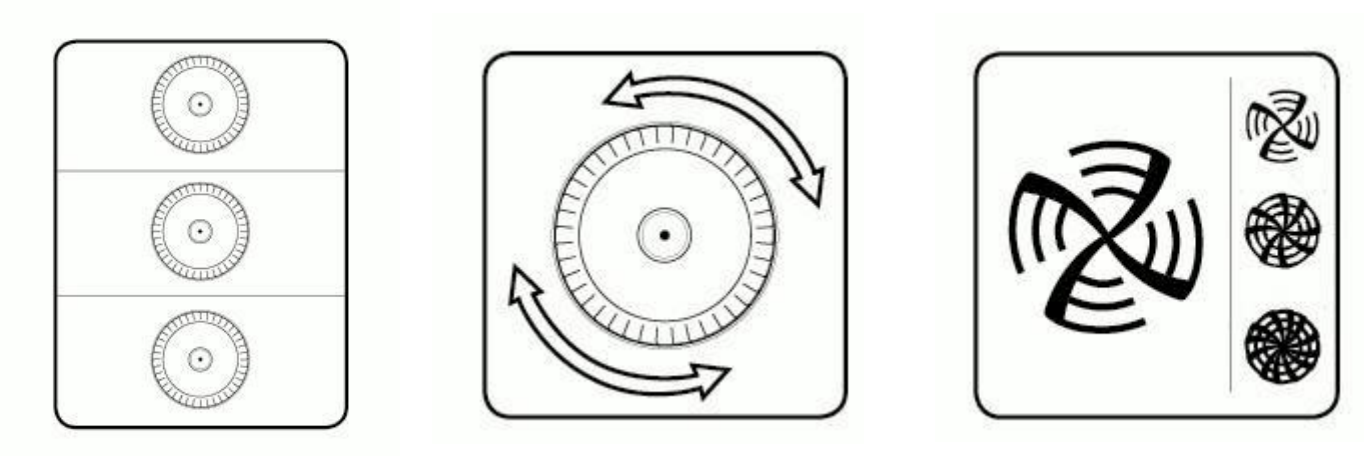
Figura 6



1) Main components
m) Air system

UNOX **AIR.Maxi™** technology consists of:

- Fan with 38 blades;
- 1 AC motor for each fan;
- 6 different rotation speeds plus Pulse function (semi static cooking process).



1) Main components
m) Ventilation system

The UNOX **AIR.Maxi™** technology works in the following way:

- Applying a breaking element in series with the motor;
- Cutting the sinusoidal phase that feeds the motor;
- The motor reverses every 2 minutes (not with all fan speeds);
- The following table shows a summary of the 6 fan speed features.

rpm	Way to reduce rpm		Inversione ventole	
	Breaking element	Sinusoidal phase cutting	No motor reverse	Motor reverse every 2 minutes
1	√	√	√	
2	√	√	√	
3	√		√	
4	√			√
5		√		√
6				√
P	√	√		√

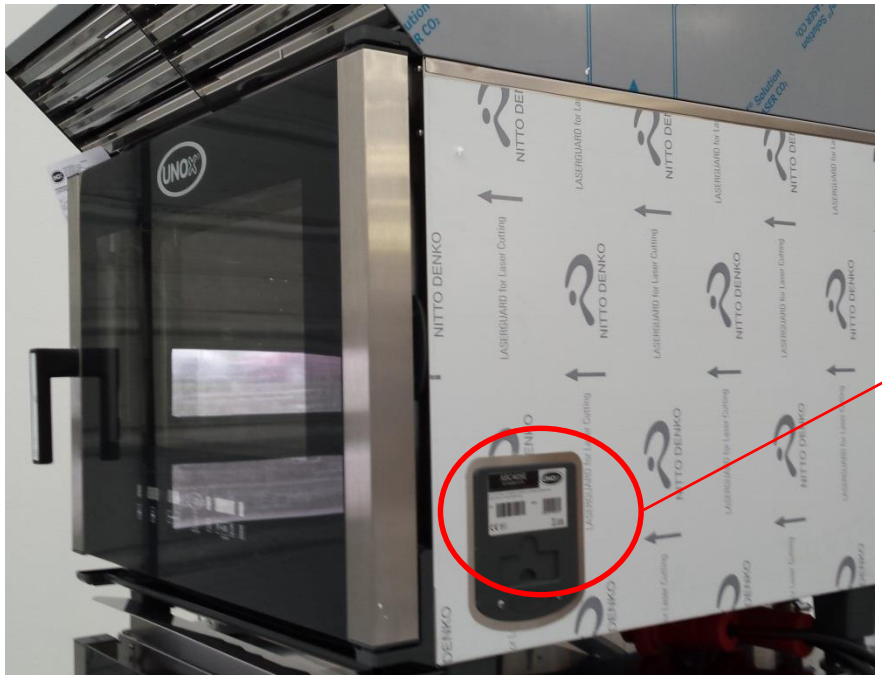
1) Main components
n) System of adapting the cooking parameters

The UNOX **ADAPTIVE.Clima™** technology aims to grant always perfect and repeatable cooking results, independent of the quantity of food inside the cooking chamber. The technology is composed of:

- Chamber temperature probes (near the door and near the fans). During steaming the temperature probe near the door works, whereas during the cooking program without steam the temperature probe near the fans works;
- Core probe. Baker oven has only single point core probe, Chef oven has standard single point or on demand a multi point core probe.

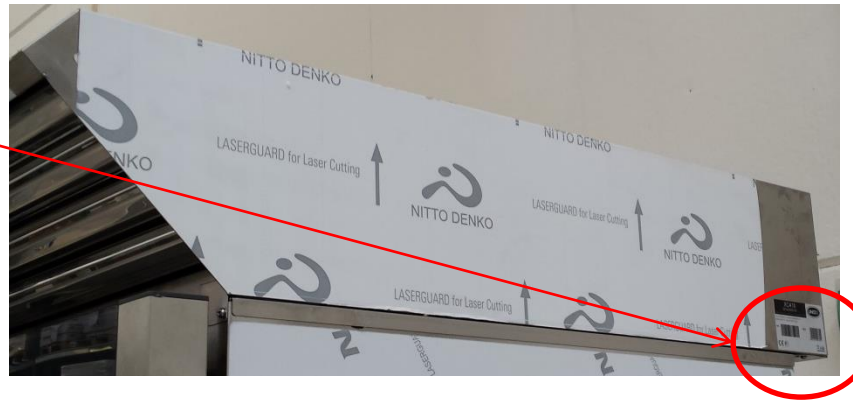
2) How to read product ID
a) Reading the label

The label is always placed on the right side of the oven



2) How to read product ID
a) Reading the label

The label is always placed on the right side of the accessories



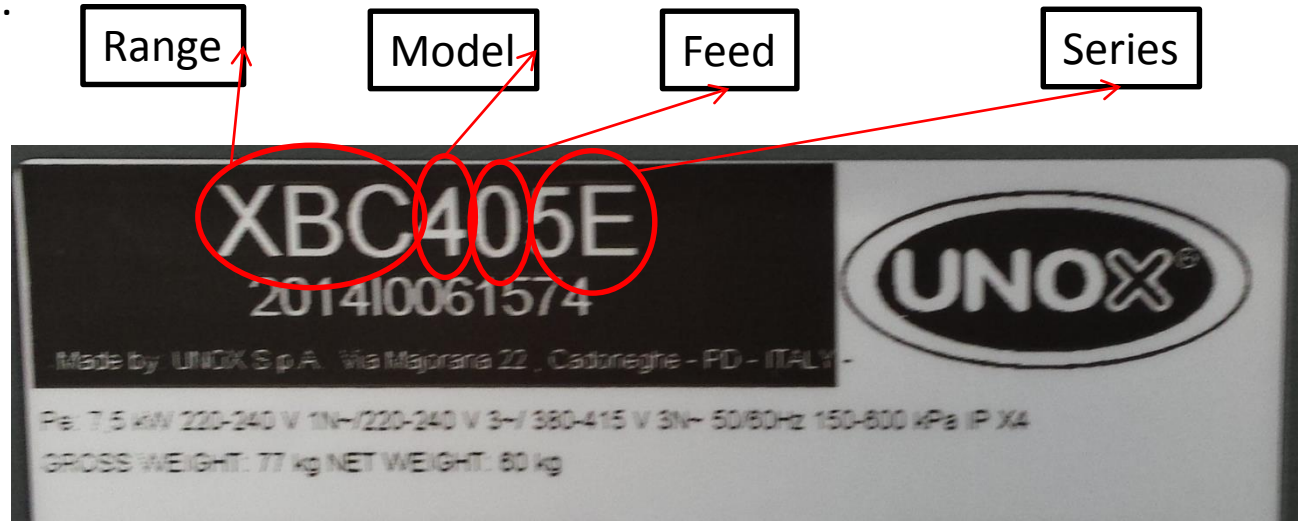
2) How to read product ID
a) Reading the label

The label gives the following information:

- Unox logo;
- Name of the product;
- Year and serial number of production;
- Electrical data of the oven;
- Net and gross weight of the oven.

2) How to read product ID
b) Reading the code

- The Power version has the P letter after the last letter of the code (Baker ovens are only Eco version. For the Eco version ovens there is not any indication after the indication of the series);
- The gas version has the number 1 instead of the number 0 before the indication of the series and the G letter after the last letter of the code;
- The electric version has the number 0 before the indication of the series;
- The version with the door opening to the left has the L letter after the last letter of the code.

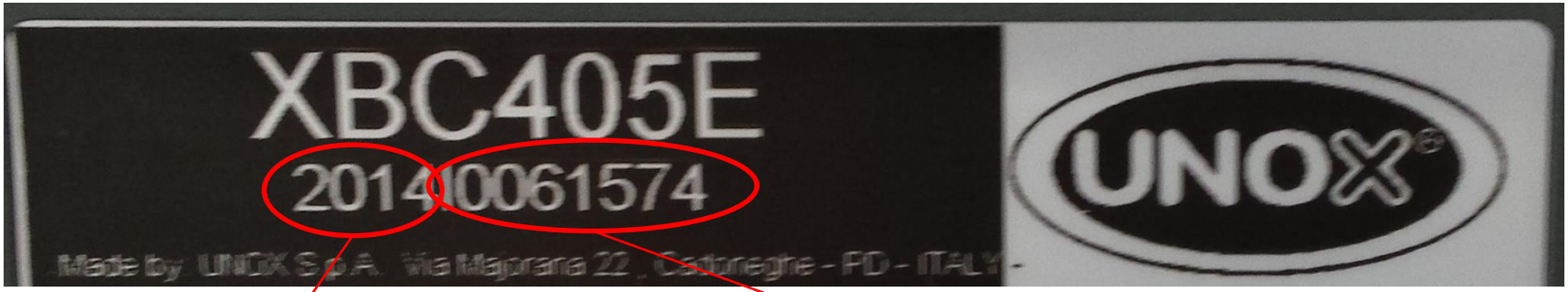


2) How to read product ID
c) Exercise

Now let’s try to describe the code

XVC505E	XBC605E
XVC 5 0 5 E	XBC 6 0 5 E
XVC 5 0 5 E P	XBC 6 1 5 E G
XVC 5 1 5 E G	XBC 6 0 5 EP
XVC 5 0 5 E L	XBC 6 0 5 E L

2) How to read product ID
d) Serial number



Production year

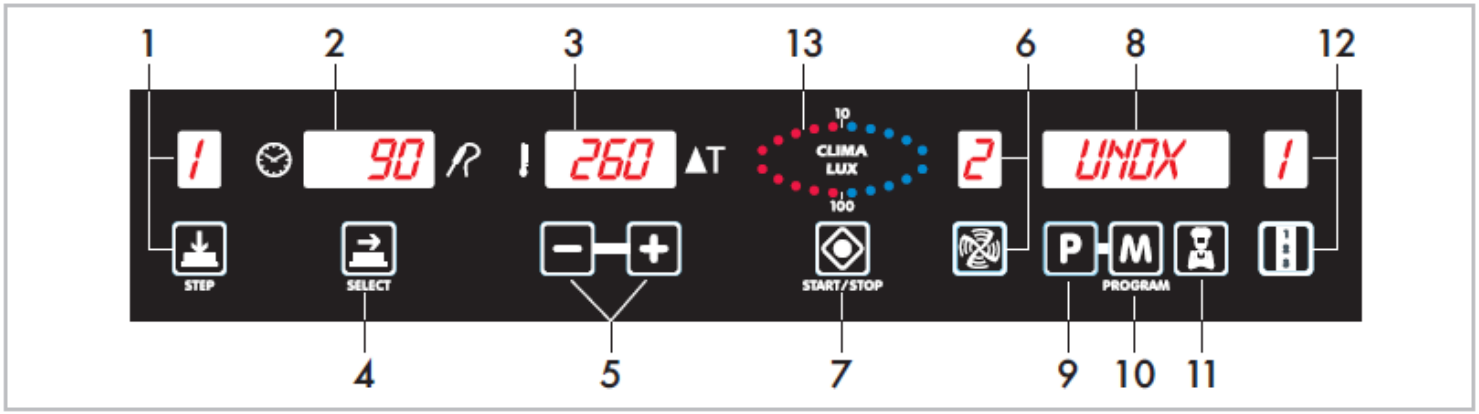
Progressive serial number

2) How to read product ID
e) E series and E-Advance series differences

The following table shows the main technological differences between E series and E-Advance series

Differences	5 Series	E Series	E-Advance Series
Safety thermostat	Mechanic unit with reset button on the back of the oven protected by a plastic cap	Electronic unit with reset button under the grey shutter on the right hand side of the oven	Mechanic unit with reset button on the back of the oven protected by a plastic cap
USB access only for Service activity (only software upgrade)	Not present	Not present	Beside the oven
Pendrive USB Unox	Not present	Not present	Last version of the firmware saved
Power board	Analogic transformer apart to the power board	With integrated transformer	Analogic transformer apart to the power board
Power board protection sheet	Not present	Not present	With an extra plastic cover

3) How to use the chef touch display
Manual setting of cooking programs and selecting pre-set programs



1) Pressing the STEP button it is possible to select 9 cooking steps which are shown in the first display;
2) Time or core probe temperature set display;
3) Chamber temperature or Delta t set display;
4) Pressing SELECT button to select the parameters to set (temperature, cooking time). The active parameters icon will blink;
5) With «+» and «-» button you can increase/decrease the visualized values and you can scroll the programs/parameters of the menu;

3) How to use the chef touch display
Manual setting of cooking programs and selecting pre-set programs

6) This button allows to select the fan speed from 1 to 6 plus the Pulse speed (P);

7) Star/stop of the oven and the running cooking program;

8) Programming display;

9) Program button to recall the saved cooking programs;

10) Memorization button;

11) CHEF button to enter the pre set cooking programs and the steam and washing program;

12) MAXI.Link button to control the ovens and complementary accessories connected to the Master oven: the number on the display identifies the running device;

13) CLIMA.Lux for the steam injection and removal control.

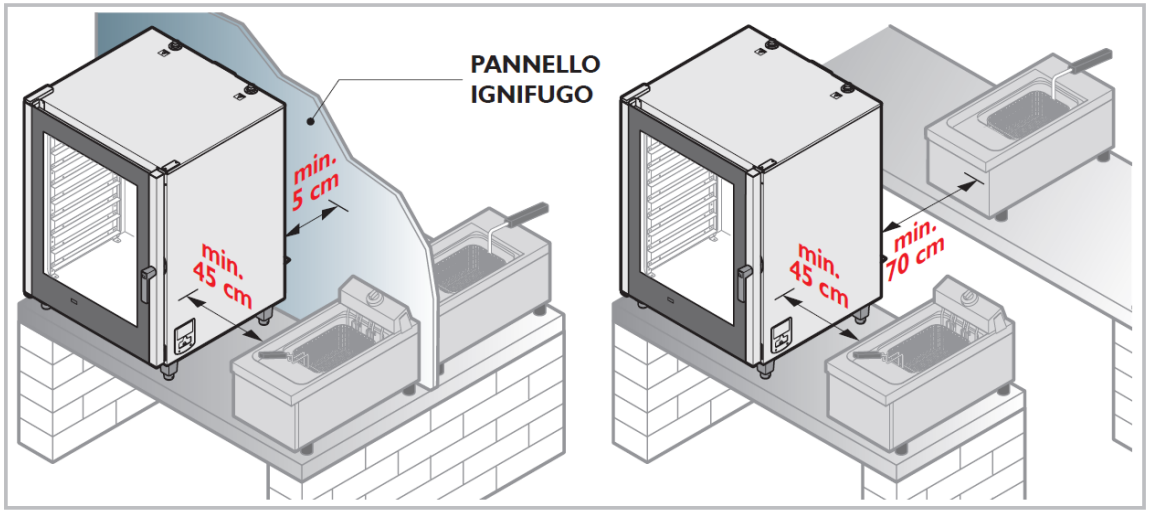
4) Oven positioning: five key points

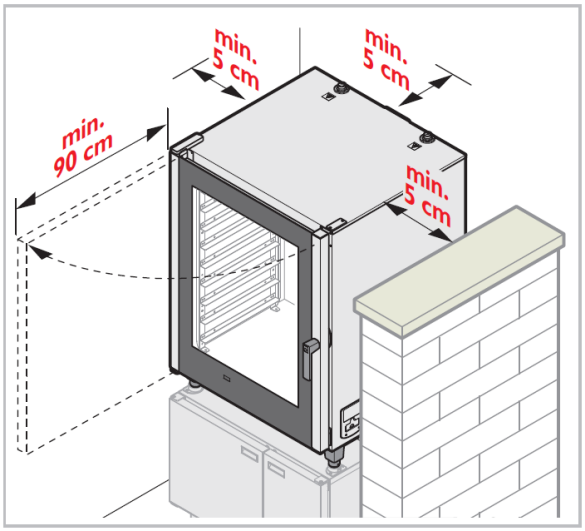
To accomplish a proper installation of the oven, five different points need to be fulfilled, specifically:

- Positioning;
- Electric/gas connection;
- Hydraulic connection;
- Water drain;
- Exhausts (gas and cooking chamber).

4) Oven positioning: five key points
a) Positioning

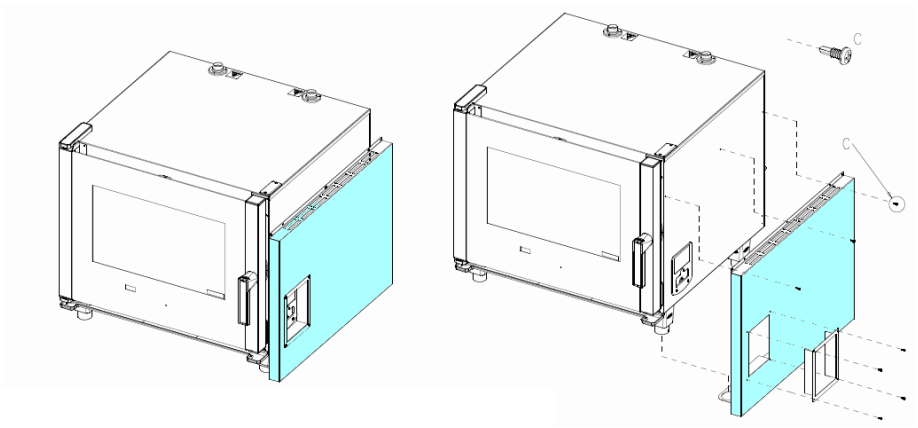
The distances recommended and indicated in the picture below must be respected



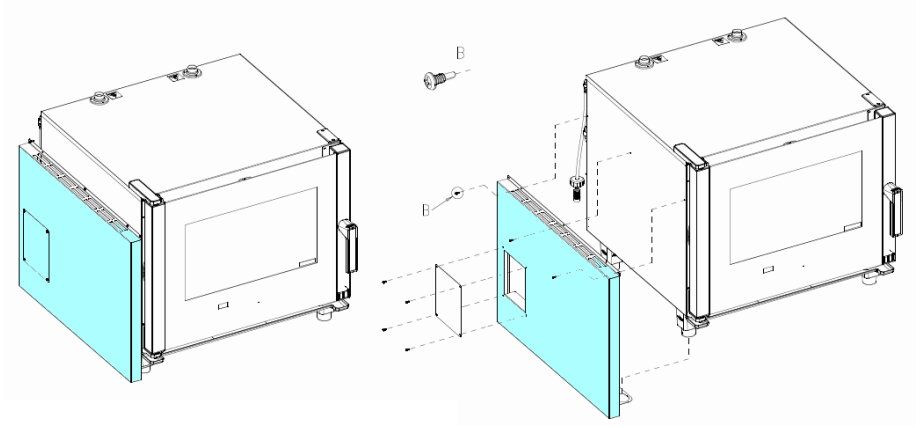


4) Oven positioning: five key points
a) Positioning

In the case it is not possible to respect the minimum distance prescribed install kit XC698



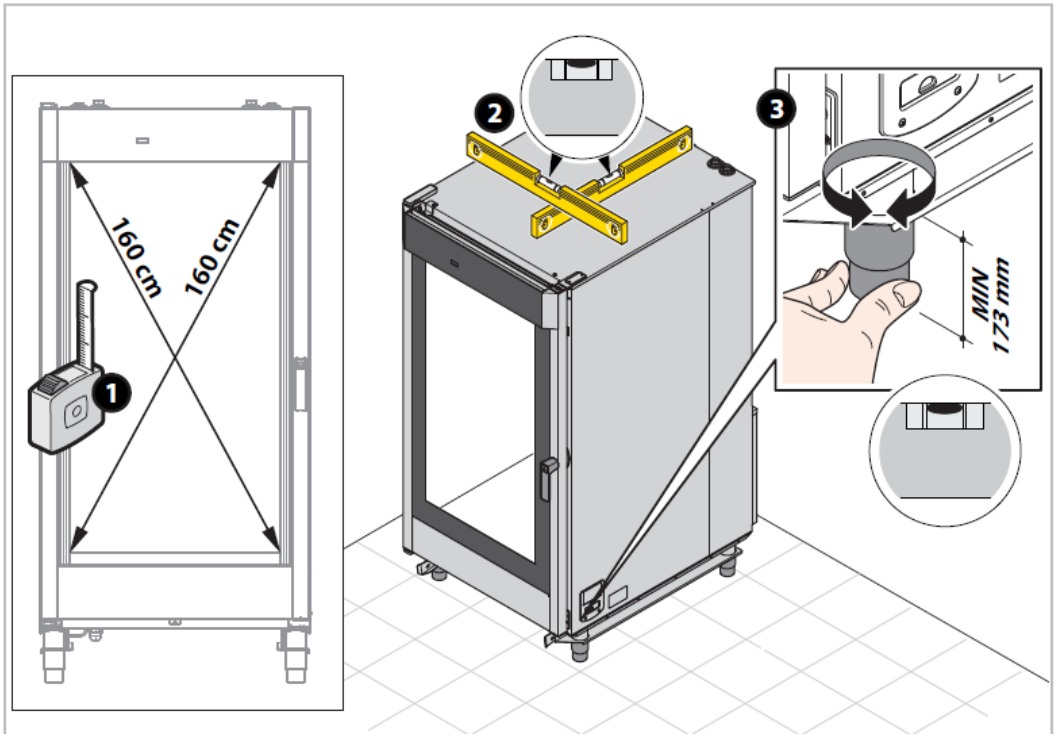
Installation right side



Installation left side

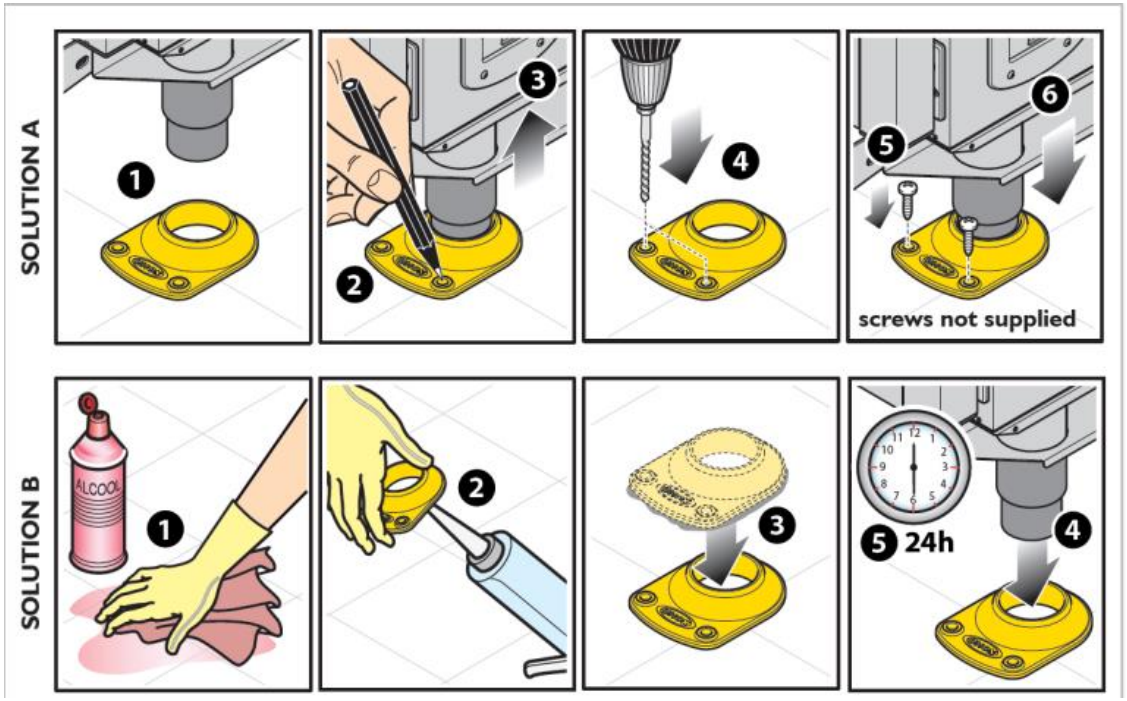
4) Oven positioning: five key points
a) Positioning

The position and anchoring of the oven must be verified by means of a spirit or digital level.
For BIG ovens, the chamber's diagonal lines must be checked as well (see the below picture)



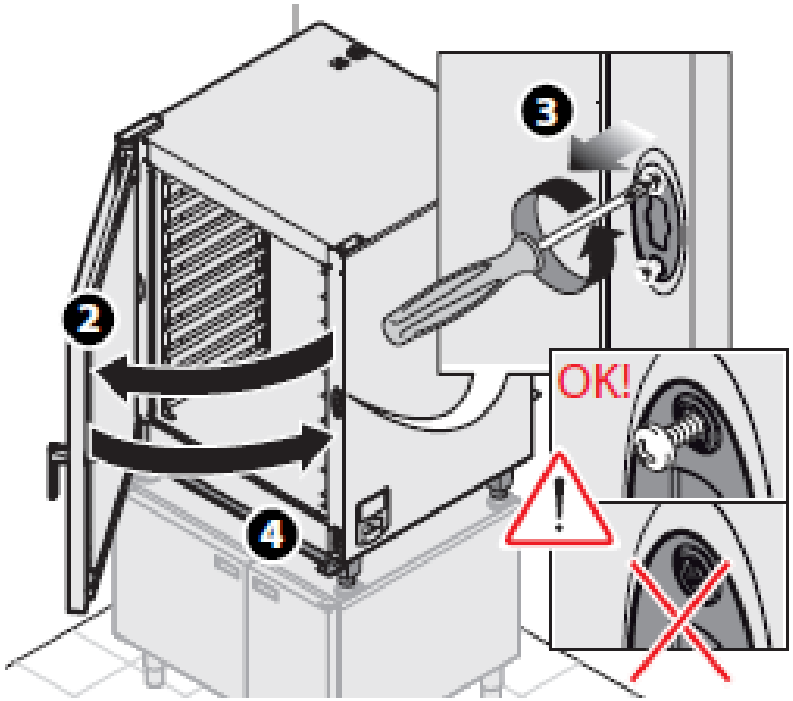
4) Oven positioning: five key points
a) Positioning

It is mandatory to have the oven correctly anchored to the ground. As a consequence, the anchoring kit (already included in the packaging as shown in the picture here below) is at your disposal. As an alternative, it is possible to fix the oven to Unox substructures



4) Oven positioning: five key points
a) Positioning

Once the oven has been properly positioned, proceed by checking if the door handle rightly close. If it is not the case, adjust the closure latch as show in the picture loosening the latch fixing screws but without entirely remove them



4) Oven positioning: five key points
b1) Electric connection

Pertaining to the electric connection, please consider the following aspects:

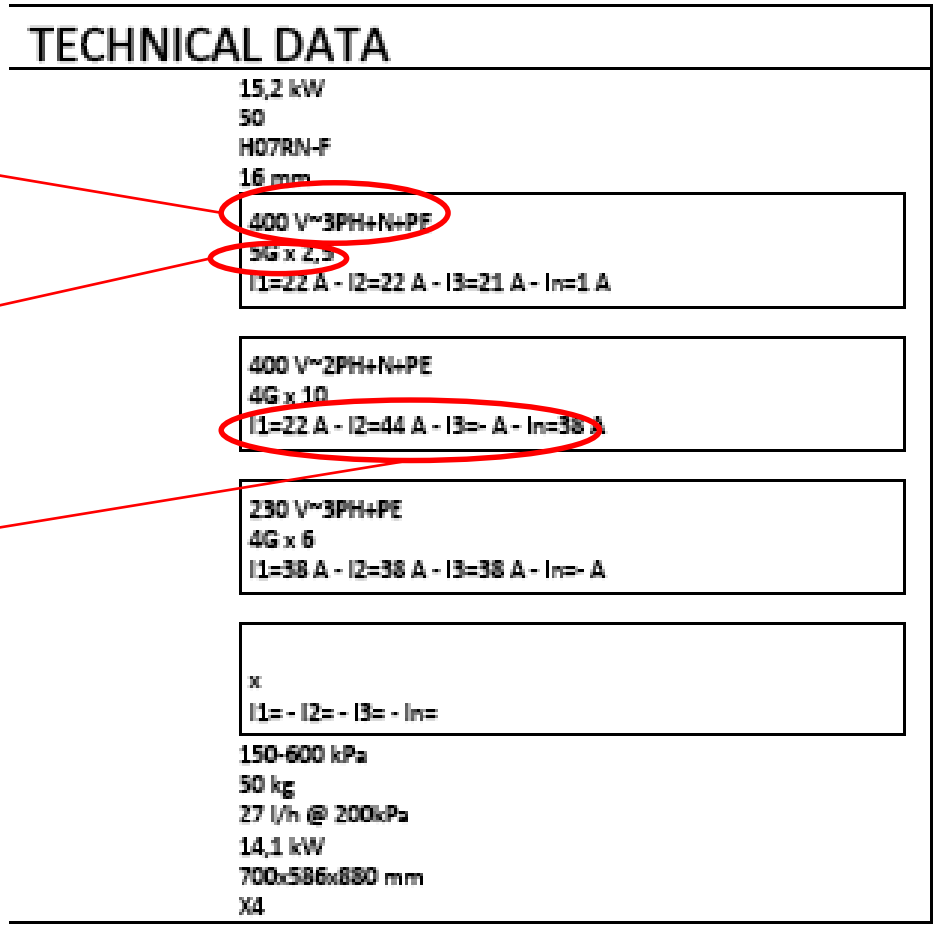
- Circuit breaker suitable with the technical data of the oven;
- Power source cable section;
- Phases' consumption in Ampere;
- Plug connection and possibly direct connection to the circuit breaker.

4) Oven positioning: five key points
b1) Electric connection

Voltage and typology of connection (single-, two- or three-phase)

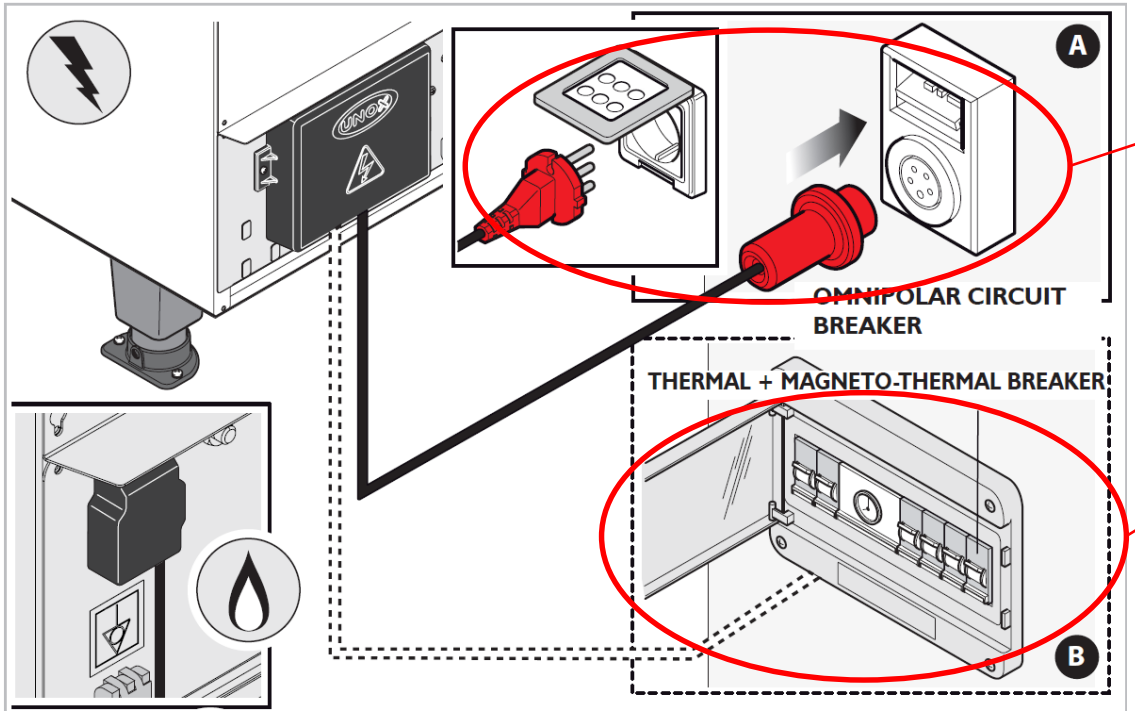
Number of conductors and cable section

Phases' consumption in A



4) Oven positioning: five key points
b1) Electric connection

An example of single-phase and multi-phase plug and circuit breaker is shown in the picture below



Plug

Circuit breaker

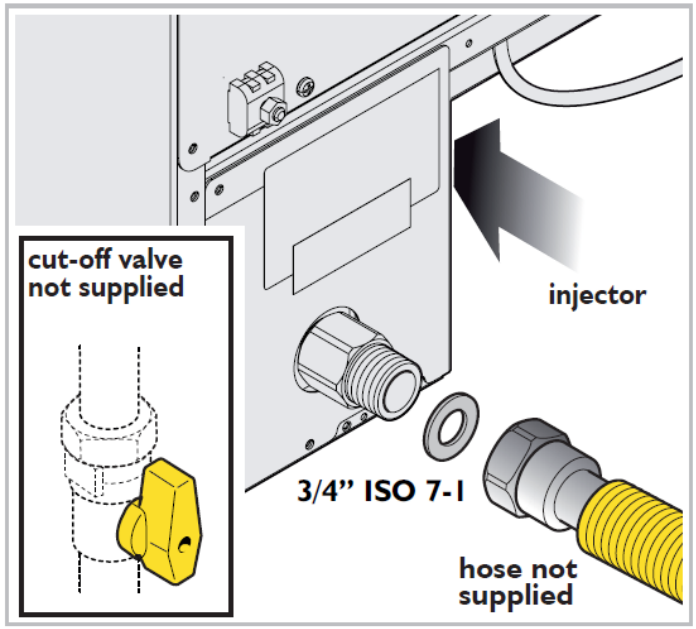
4) Oven positioning: five key points
b2) Gas connection

With regards to gas connection, please take note of the following points:

- Gas typology, GPL or methane;
- Nozzle, from ½'' to ¾'' for GPL and of ¾'' for methane;
- Gas parameters on the hidden menu (G30 for GPL or G20 for methane);
- Input pipe;
- Output pressure of the gas valve (GPL 26 mbar or methane 14 mbar).

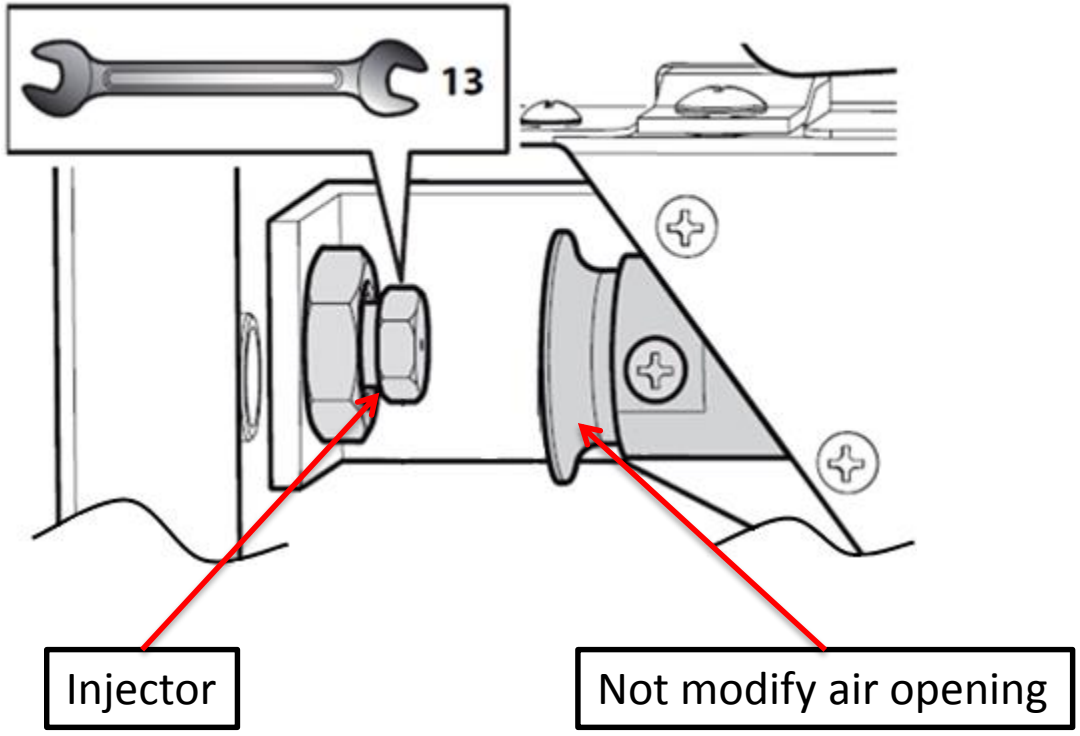
4) Oven positioning: five key points
b2) Gas connection

The oven has been set in GPL for safety reasons. It is highly important to use the nozzle associated with the gas typology during the installation as well as to connect the oven to the gas connection by means of a pipe having the characteristics indicated in the picture below. The pipe is **not supplied** by Unox



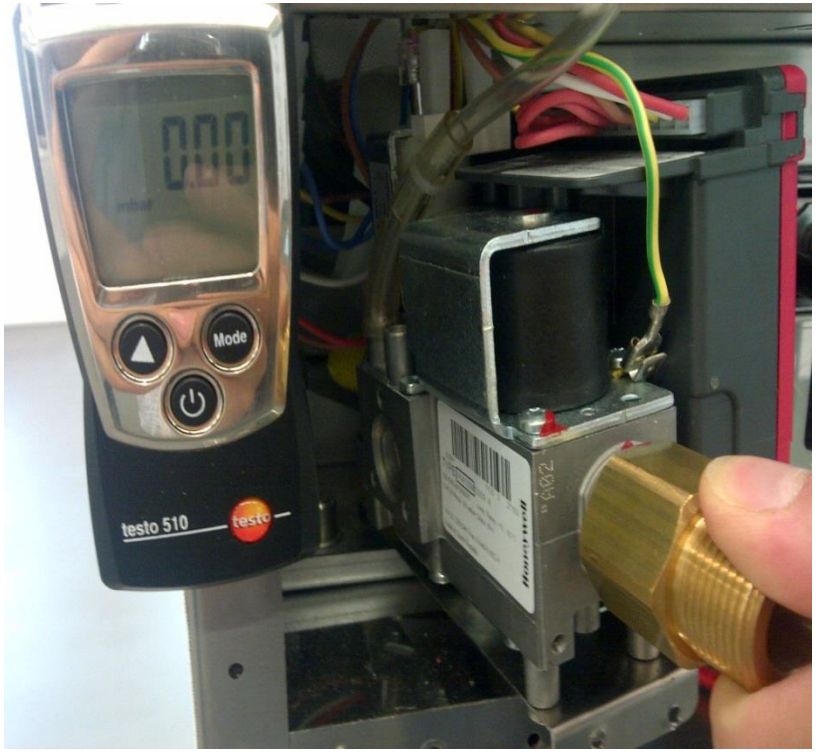
4) Oven positioning: five key points
b2) Gas connection

Replace burner injector. The oven in set with G30 (LPG) injector, the G20 (methane) injector is provide in the bag with the instruction for use



4) Oven positioning: five key points
b2) Gas connection

To proceed with the measurement of the outflow gas pressure it is necessary to loosen the honeywell screw as shown below (but not all the way) and connect the gauge hose to read the display



4) Oven positioning: five key points
c) Water input

For the water connection the characteristics of the incoming water must be as follows:

- Be drinking water;
- Maximum temperature 30° C;
- Maximum hardness 4 ° D;
- Maximum conductivity 150 µS/cm;
- Incoming pressure 1,5 ÷ 6 bar.

To check the hardness and conductivity of the water and therefore to establish if an UNOX.Pure filter or UNOX.Pure-RO (reverse osmosis) kit needs to be used, a water test needs to be carried out as described in the following pages.

4) Oven positioning: five key points
c) Water input

- Measure the total conductivity using the electronic instrument and read the value on the display. The value shown represents the total hardness of the water due to the presence of calcium carbonates, magnesium and metallic, chloride, sodium ions, etc, measured in µS/cm;
- Carry out the temporary hardness test, only with calcium carbonate and magnesium. The test is carried out by taking 5 ml of water and adding one drop at a time the solution until the solution becomes a bright yellow colour;
- The number of drops that are used represent the hardness in German Degrees (° D). This value is multiplied by 30 to provide the hardness in µS/cm;
- Detract the value calculated with the number of drops x 30 from the value measured with the electronic instrument;
- Confront the result with the required limits of hardness for incoming water.

4) Oven positioning: five key points
c) Water input

XXX µSiemens /cm

YYY drops = Y ° D

Y ° D * 30 = KKK µSiemens/cm

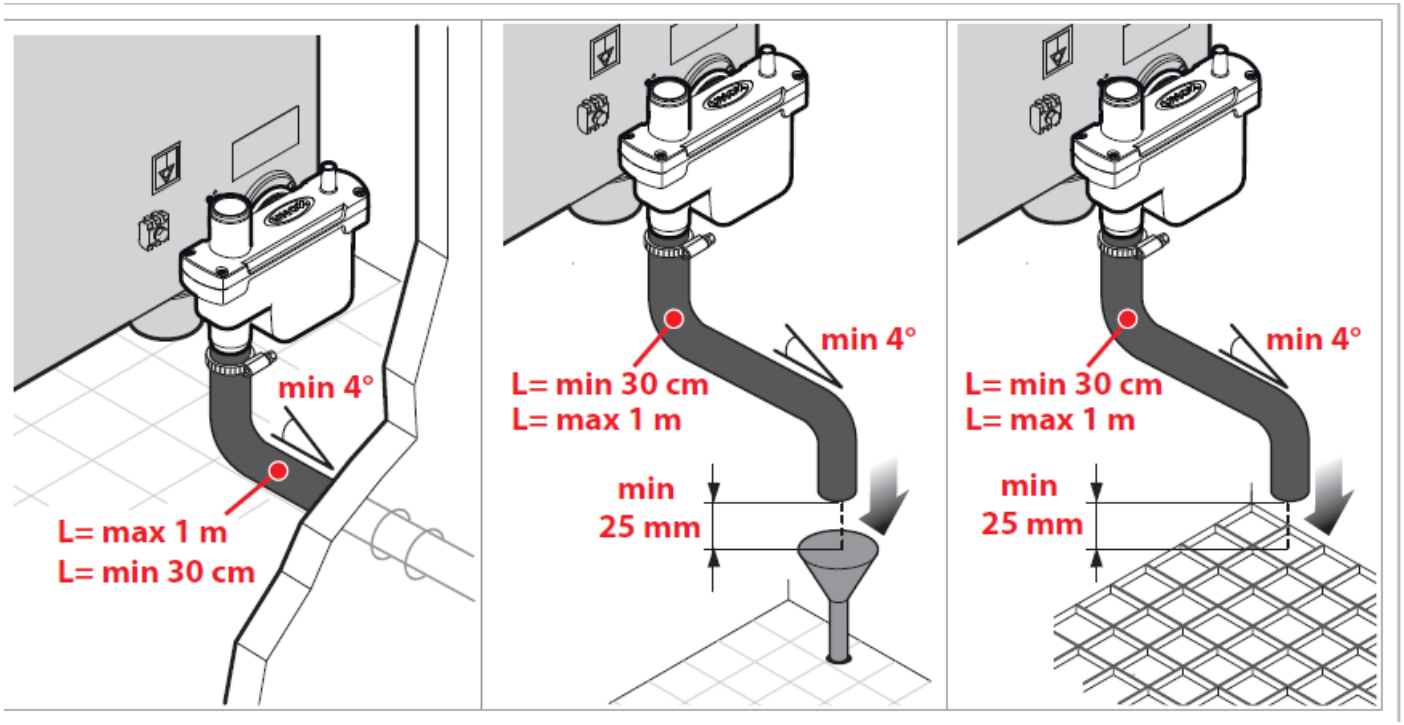
XXX - KKK = **JJJ** µS/cm

4) Oven positioning: five key points
c) Water input

- If JJJ < 150 µS/cm the oven does not require UNOX.Pure-RO to treat the incoming water. In that case:
  - If the Y < 4 ° D (7° F) the use of the UNOX.Pure kit is not required either;
  - If the Y > 4° D (7° F) the UNOX.Pure kit must be used;
- If JJJ > 150 µS/cm the UNOX.Pure-RO kit must be used.

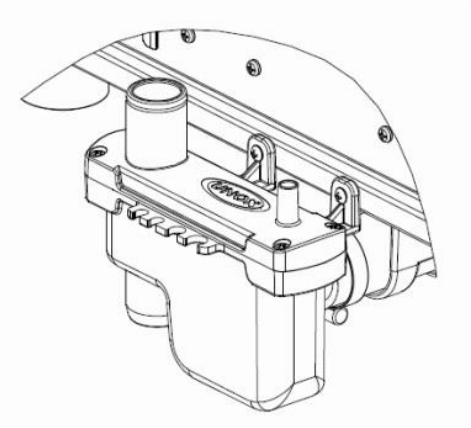
4) Oven positioning: five key points
d) Water output

The installation of the siphon is essential to stop cold air from coming back up into the cooking chamber and causing problems with the cooking result. The drain must have the characteristics shown in the below images and the cup must have an internal diameter of 40 mm

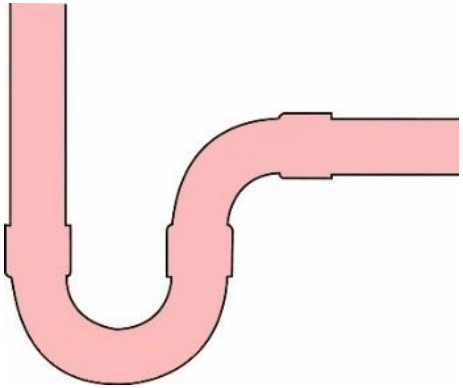


4) Oven positioning: five key points
d) Water output

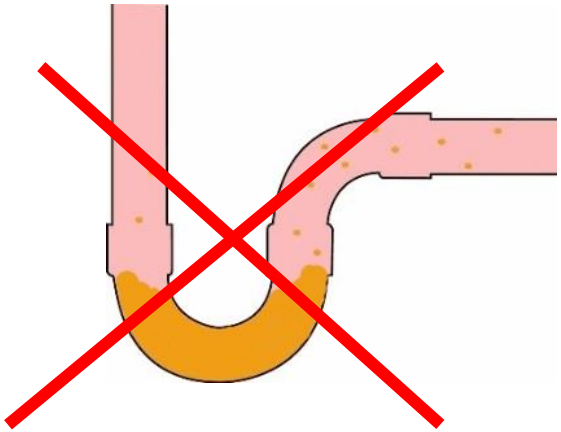
It is suggested to use the U-Trap Unox kit XC673. In case of food rich in grease remove the U-Trap and add a grease separator or discharge directly



XC673



Siphon



Not use siphon with very grease food

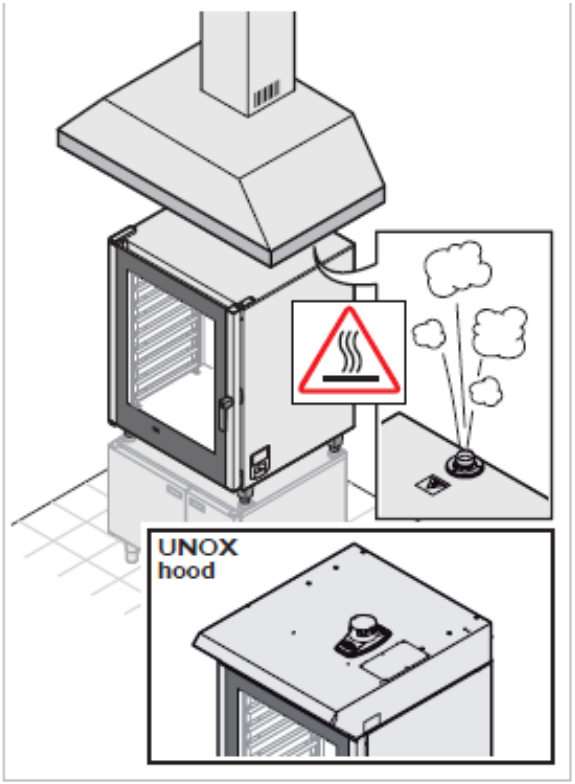
4) Oven positioning: five key points
e) Fumes

For the evacuation of the cooking fumes for electric ovens the following methods can be used:

- Via the UNOX hood (only for electric ovens);
- Via the kitchen hood;
- Via a pipe that leads the oven fumes to the kitchen hood;
- Via the UNOX steam condenser.

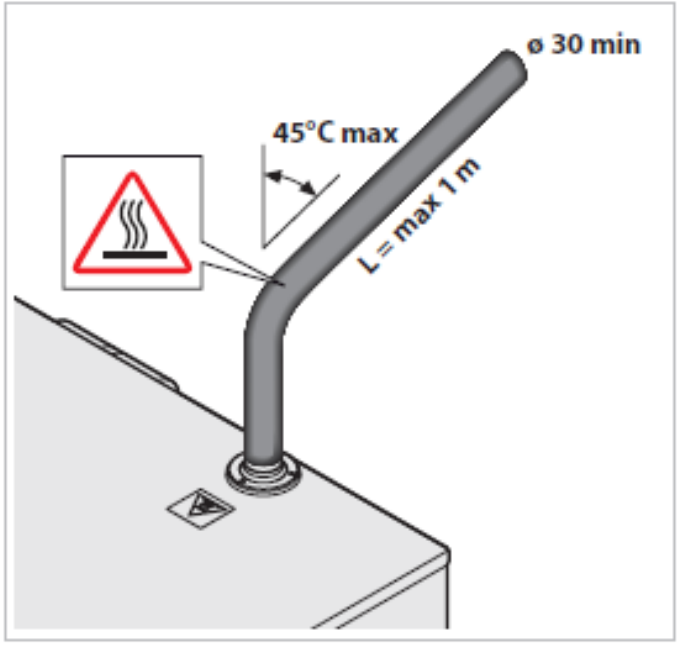
4) Oven positioning: five key points
e) Fumes

Evacuation of fumes via the kitchen hood or UNOX hood. The UNOX hood is directly controlled by the oven's self-diagnostic system



4) Oven positioning: five key points
e) Fumes

Evacuation of fumes via a pipe. The pipe must be a tube with no air suction or forced ventilation. It must be independent for each appliance, free of kinks and with the geometric specifications as shown below



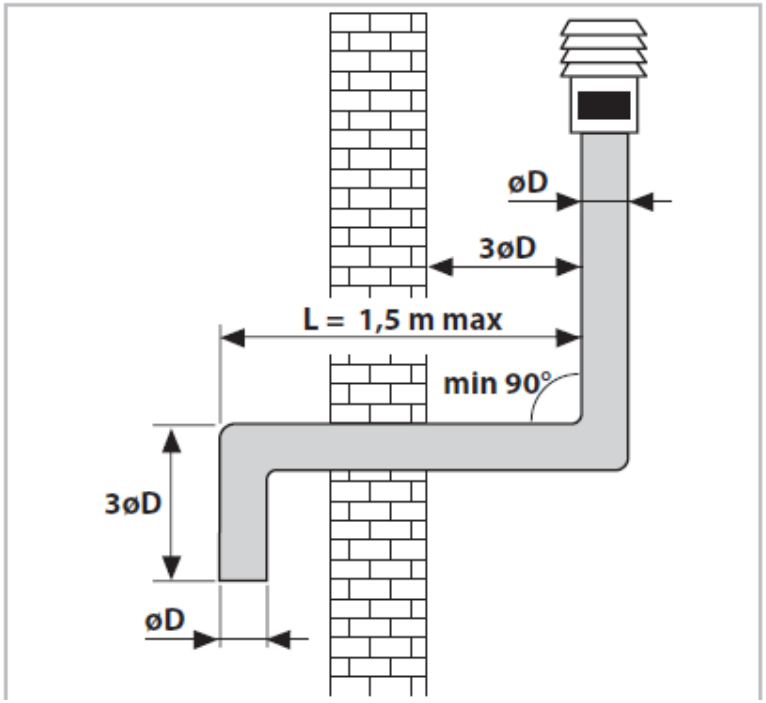
4) Oven positioning: five key points
e) Fumes

For the evacuation of exhaust fumes from gas ovens the following methods can be used:

- Ovens with a kW rating of < 14 kW direct evacuation into the oven's installation environment;
- Ovens with a kW rating of > 14 kW evacuation through an efficient natural ventilation flue;
- Ovens with a kW rating of > 14 kW evacuation via a hood.

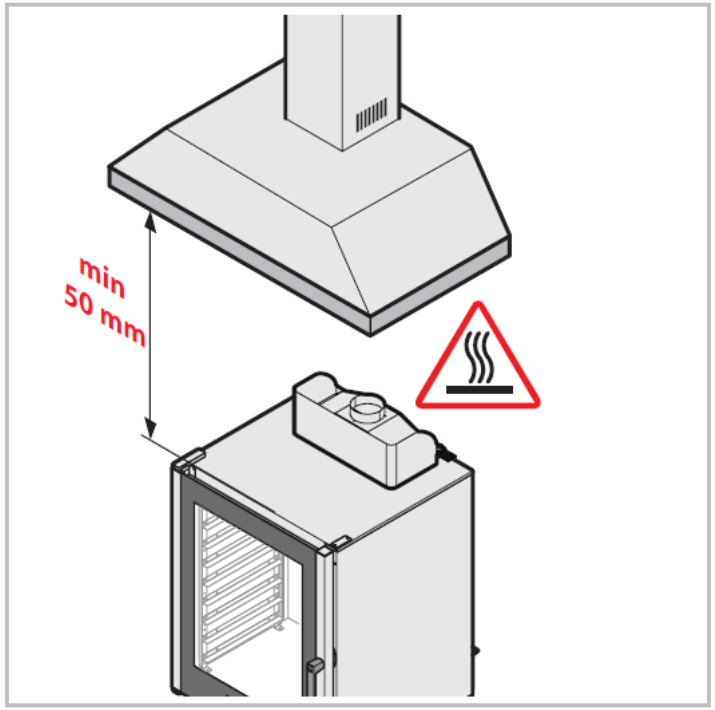
4) Oven positioning: five key points
e) Fumes

For evacuation via an external flue, it must have the characteristics as specified below:



4) Oven positioning: five key points
e) Fumes

For evacuation via a hood a distance of 50 cm must be maintained. A shorter distance could lead to the build up of toxic unburnt gas

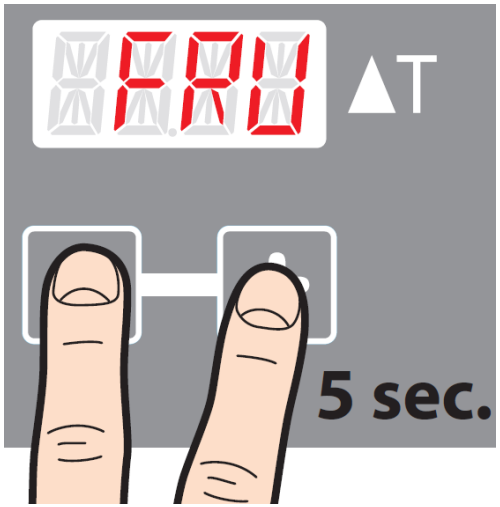


5) Hidden menu

The hidden menu is used to carry out the following operations:

- Configuration of the oven or accessories further to changes of electronic parts or specific requirements;
- Allows personalization for events or trade shows.

To access the hidden menu in the ChefTop and BakerTop ovens press and hold the «+» and «-» buttons at the same time for 5 seconds



5) Hidden menu
Key parameters setting

There is a different set of parameters according to each board. To select the required board press «123». The address of each board is shown in the below table

Board	Address
Power board – Master oven	**1**
Power board – Slave oven	**2**
Power board – Blast chiller	**5**
Power board – Holding cabinet and Prover	**6**
Power board – Osmosis kit	**7**
USB Bridge	**9**
Control board – Master oven	**10**
External core probe board – Master oven	**11**
Gas board – Master oven	**12**
Power board – Master oven hood	**13**
Control board – Slave oven	**14**
USB bridge – Slave oven	**15**

5) Hidden menu
Key parameters setting

Once you have selected the required board to set the parameter proceed as follows:

- Press SELECT to browse the parameters;
- Press «+» and «-» to set the desired value of the selected parameter;
- Press and hold M for 5 seconds to save the parameter;
- Disconnect the power supply of the oven for at least 15 seconds;
- Turn on the power supply.

The principle parameters are:

- Control board
  - OV, master or slave oven;
  - DEG, Celsius / Fahrenheit degrees;
  - PRG, use of ovens with programs;
  - HID, display / modification ChefUnox programs;
- Power board
  - CPA, core probe activation;
  - RES, heating element activation;
- Gas board
  - GAS, set gas type (G30 for GPL or G20 for methane)
- Scheda controllo forni serie 5 E e Advance
  - TPD, detergent pump time of activation;
  - HOO, hood washing.

6) Alarms and warnings

The oven has a self-diagnosis system for the oven itself and any connected accessories that translates into alarm and warning messages. The logic of the message is as follows:

- The alarms stop the oven. Every activity is stopped and blocked until the problem has been solved;
- The warnings do not stop the oven and they can be cancelled from the display by pressing the P button;
- Even the alarm messages can be cancelled from the display by pressing P, but the will reappear after 6 seconds;
- By pressing P in the event of multiple messages you can pass on to the next message;
- To view the alarms and warnings that have been cancelled press «123».

For the full list of alarms and warnings please see the service manual.

7) Cooking programs

You can create and save cooking programs in the oven. The cooking programs can be created in the following ways:

- Directly from the control panel of the oven;
- Via Ovex.net and then uploaded to the oven via USB.

Through Oven.net you can:

- Create personalized cooking programs;
- Save your cooking programs and name them, you can also assign a photo of the food;
- Save the programs that you have created on a USB stick;
- Modify the cooking programs that have been exported from the oven.

7) Cooking programs
Ovex.net

With regards to the use of Ovex.net to create cooking programs this is done as follows:

- Run the SETUP.exe file that you will find in the USB stick provided with the USB kit;
- Configure the program according to your needs;
- If using a USB stick that has not been provided for exporting programs, access the FILE and the CONFIGURE STRUCTURE in order to create the structure of the UNOX directory within the USB;
- Access the function to create a new recipe, a screen will open that shows the display of the oven;
- Set the cooking program and save it with a name;
- Through the ADD TO RECIPE COLLECTION button you can save the selected programs to the USB stick in the UNOX directory that you created earlier;
- The programs will be identified with a number, for example 0000.rec, 0001.rec…0098.rec.
- It is important not to cancel any cooking programs so that the series in the USB is not interrupted, otherwise when the programs are being uploaded to the oven they will only be saved up to the first «empty number».

8) How to replace spare parts

In Service Academy you will tray to replace the following spare parts:

- Power board;
- Fan;
- Motor;
- Burners and other gas components;
- Components of the hydraulic system (washing and steam).

9) How to save cooking programs
a1) Multiple import

If you use the XC236 kit, insert Usb pendrive in the external bridge and connect it to the oven turned off. Then both with XC236 and XC262 kit in E Advance series oven follow the procedure below:

- Press “123” button to select the net number 9 (external bridge);
- Press STEP button to visualize 2-REC;
- Press and hold START button for 5 seconds, recipes in the oven will be appear on the display;
- Press “+” or “-“ button to choose a free position from which recipes will be saved;
- Press and hold M button for 5 seconds.

9) How to save cooking programs
a2) Single import

If you use the XC236 kit, insert Usb pendrive in the external bridge and connect it to the oven turned off. Then both with XC236 and XC262 kit in E Advance series oven follow the procedure below:

- Press “123” button to select the net number 9 (external bridge);
- Press STEP button to visualize 2-REC;
- Press once “+” button to access to recipes in the USB pen drive;
- Press “+” or “-“ button to browse the recipe that is intended to be imported;
- Press and hold M button for 5 seconds to select that recipe;
- Press “+” or “-“ button to choose an free position in the oven to save the selected recipe, press and hold M button for 5 seconds to save.

9) How to save cooking programs
b1) Multiple export

If you use the XC236 kit, insert Usb pendrive in the external bridge and connect it to the oven turned off. Then both with XC236 and XC262 kit in E Advance series oven follow the procedure below:

- Press “123” button to select the net number 9 (external bridge);
- Press STEP button to visualize 2-REC;
- Press and hold FUN button for 5 seconds. The recipes will be saved in the USB in a single compressed file;
- Open the file with the Ovex.net software to expand and manage recipes.

9) How to save cooking programs
b2) Single export

If you use the XC236 kit, insert Usb pendrive in the external bridge and connect it to the oven turned off. Then both with XC236 and XC262 kit in E Advance series oven follow the procedure below:

- Press “123” button to select the net number 9 (external bridge);
- Press P button for at least 5 seconds to access to the oven’s recipes;
- Choose with “+” and “-“ button recipes to export;
- Once the recipe has been chosen press and hold M button for 5 seconds to save it in the USB pen drive.

9) How to save cooking programs
c) Manual saving

Proceed as follow to save manually cooking programs:

- Press P button;
- Press «+» or «-» to browse the cooking programs and select a free position, then press SELECT;
- Press «+» or «-» to insert the name of the cooking program pressing SELECT to choose other letters;
- Press SELECT to confirm the inserted name;
- Press STEP to configure the cooking program a number of time equal to the number of step of the program;
- Press SELECT to choose the various parameters of the cooking program and set them by pressing «+» and «-»;
- Press M for 5 seconds to memorize.

10) Software updating
a) E-Advance series

Following it is explained the software updating procedure:

- Save in the USB pen drive the last version of the firmware with the name 1741000.bin;
- Connect the USB pen drive with the last version of the firmware in the lateral USB door of the oven;
- Press and hold the “+” and “-“ button together for 5 seconds to access to the hidden menu;
- Press “123” button to access to the 10-FRU net;
- Press and hold the STEP and START button together for 5 seconds;
- The software updating will automatically start and it will last for about 6/7 minutes. At the end the oven will reboot automatically.

10) Software updating
b) E series with XC236 kit

- Save in the USB pen drive the last version of the firmware with the name 1741000.bin;
- Turn off the power supply of the oven;
- Connect the USB pen drive to the external USB kit and connect the external kit to the oven;
- Turn on the power supply;
- Press the “123” button to access to the 9-FRU net (external bridge);
- Press STEP button to choose the FRW parameter;
- Press SELECT to choose the net number 10 (control board);
- Press “+” button to browse the firmware inside the USB pen drive;
- Choose the firmware to be updated;
- Press and hold M button for 5 seconds to start the updating that will last for 6/7 minutes. At the end the oven will reboot automatically.

10) Software updating
c) Forced updating

If during the software upgrading the oven power supply turns off you have to follow the proceed described below:

- Move the switch on the XC236 to the ON position (to do this you have to open the kit);
- Save in the folder Firmware of the Unox Directory the firmware with the name 17050000.bin;
- Follow the procedure described before.

If the oven is a 5 E-Advacnce series, you have to open the lateral door and move the switch on the ON position. Then proceed as described before.

11) Reset procedure

To reset the oven proceed as follow:

- Export the cooking program saved in the oven;
- Disconnect the RJ45 cable of the accessories;
- Press and hold «+» and «-» for 5 seconds to access the hidden menu;
- Press «123» button to select 10 address;
- Press SELECT to browse the parameter and select LMP;
- Press and hold together STEP and START to start the reset procedure;
- WAIT will appear on the display. At the end of the procedure WAIT will disappear, press P to quit the menu then turn off for 20 seconds the power supply and turn on again.

11) Reset procedure
a) 5 E Advance series oven reprogramming

After the reset procedure follow the instruction described below:

- For 5 E-Advance series proceed as described below:
  - Be sure to have in the Param folder of the Unox pen drive the PARAM file;;
  - Turn on the oven and let it in stand-by;
  - Insert the USB pen drive in the lateral door;
  - Press and hold together for 5 seconds the button STEP and FAN;
  - The time display will show the net of the oven to be set, if the oven selected is right the bar led will blink;
  - With «+» and «-» buttons select the alphabetical part of the model of the oven;;
  - Press START to confirm the choice;
  - With «+» and «-» button chose the numerical part of the model of the oven;
  - Press START to confirm the choice;
  - With «+» and «-» buttons select the last alphabetical part of the model of the oven;
  - Press START to confirm the choice and press P to quit to the setting;
  - Turn off the power supply for 20 seconds and turn on again.

11) Reset procedure
b) Maxi.Link restoration

If you have a slave oven with Maxi.Link configuration, after reset procedure proceed as follow:

- Press and hold «+» and «-» buttons together for 5 seconds, until on the display will appear 1-FRU;
- Press «123» to select on the display 10-FRU;
- Press SELECT to browse the parameters and select OU;
- Press «+» button to set OV2;
- Press M button for 5 seconds to save the parameter;
- Press P button to quite the menu, turn off the power supply for 20 seconds and turn on again.

11) Reset procedure
c) Gas type reprogramming

If you have a gas oven proceed as follow:

- Press and hold «+» and «-» buttons together for 5 seconds to access to the hidden menu;
- Press «123» button to select 12-FRU;
- Press SELECT to browse the parameter and select GAS;
- Press «+» or «-» to set G20 (methane) or G30 (LPG);
- Press and hold M button for 5 seconds to memorize;
- Press P to quite the menu, turn off the power supply for 20 seconds and turn on again

11) Reset procedure
d) 5 and 5 E series oven reprogramming

Oven configuration procedure for 5 and 5 E series oven :

- Press and hold «+» and «-» buttons together for 5 seconds to access the hidden menu;
- Press SELECT to browse the parameters and select LPH;
- Press «+» and «-» to modify the parameter following the table below on the base of the oven model;
- Press M button for 5 seconds to memorize;
- Press SELECT to browse the parameter and select NE1;
- Press «+» and «-» to modify the parameter following the table below on the base of the oven model;
- Press M button for 5 seconds to memorize;

11) Reset procedure
d) 5 and 5 E series oven reprogramming

- Press SELECT to browse the parameters and select nGS;
- Press «+» and «-» to modify the parameter following the table below on the base of the oven model;
- Press M button for 5 seconds to memorize;
- Press SELECT to browse the parameters and select HYB (only for gas oven GN 2/1);
- Press «+» and «-» to modify the parameter following the table below on the base of the oven model;
- Press M button for 5 seconds to memorize;
- Press SELECT to browse the parameters and select DO2;

11) Reset procedure
d) 5 and 5 E series oven reprogramming

- Press «+» and «-» to modify the parameter following the table below on the base of the oven model;
- Press M button for 5 seconds to memorize;
- Press SELECT to browse the parameters and select nM;
- Press «+» and «-» to modify the parameter following the table below on the base of the oven model;
- Press M button for 5 seconds to memorize;
- Press P button to quite the menu, turn off the power supply for 20 seconds and turn on again.

11) Reset procedure
d) 5 and 5 E series oven reprogramming

OVEN MODEL	FOR ALL OVEN				ONLY FOR E and E ADVANCE SERIES	
	PARAMETER "LPH"	PARAMETER "NE1"	PARAMETER "nGS"	PARAMETER "HYB"	PARAMETER "DO2"	PARAMETER "nM"
XVC055 - XVC055E	14	0	0	0	0	1
XVC105 - XVC105E	14	0	0	0	0	1
XVC205 - XVC205E	14	1	0	0	0	1
XVC305 - XVC305E	14	1	0	0	0	1
XVC505 - XVC505E	14	0	0	0	0	2
XVC705 - XVC705E	14	1	0	0	0	2
XBC405 - XBC405E	14	0	0	0	0	2
XBC605 - XBC605E	14	1	0	0	0	2
XBC805 - XBC805E	14	1	0	0	0	3
XVC105P - XVC105EP	14	1	0	0	0	1
XVC305P - XVC305EP	21	1	0	0	0	1
XVC505P - XVC505EP	14	1	0	0	0	2
XVC705P - XVC705EP	21	1	0	0	0	2
XVC715G - XVC715EG	14	1	0	0	0	2
XVC315G - XVC315EG	14	1	1	0	0	1
XVC515G - XVC515EG	14	1	1	0	0	2
XBC615G - XBC615EG	14	1	1	0	0	2

11) Reset procedure
d) 5 and 5 E series oven reprogramming

OVEN MODEL	FOR ALL OVEN				ONLY FOR E and E ADVANCE SERIES	
	PARAMETER "LPH"	PARAMETER "NE1"	PARAMETER "nGS"	PARAMETER "HYB"	PARAMETER "DO2"	PARAMETER "nM"
XBC815G - XBC815EG	14	1	1	0	0	3
XVC1005P - XVC1005EP	14	1	0	0	1	5
XBC1005 - XBC1005E	14	1	0	0	1	5
XVC1205P - XVC1205EP	21	1	0	0	0	2
XVC2005P - XVC2005EP	21	1	0	0	0	3
XVC4005P - XVC4005EP	21	1	0	0	1	5
XVC3205P - XVC3205EP	21	1	0	0	1	5
XVC1015G - XVC1015EG	14	1	1	0	1	5
XBC1015G - XBC1015EG	14	1	1	0	1	5
XVC1215G - XVC1215EG	21	1	1	1	0	2
XVC2015G - XVC2015EG	21	1	1	1	0	3
XVC4015G - XVC4015EG	21	1	1	1	1	5
XVC3215G - XVC3215EG	21	1	1	1	1	5

11) Reset procedure
e) Gas board reprogramming

If you have replaced the gas board proceed as follow:

- Turn on the oven power supply;
- Insert the Unox USB pendrive in the UNOX.Link;
- Press and hold «+» and «-» buttons for 5 seconds to access the hidden menu, press «123» to select 12-FRU;
- Press SELECT to browse the parameters and select GAS;
- Press and hold together for 5 seconds STEP and START buttons;
- Wait until the WAIT on the display disappears;
- Press P to quite the menu.

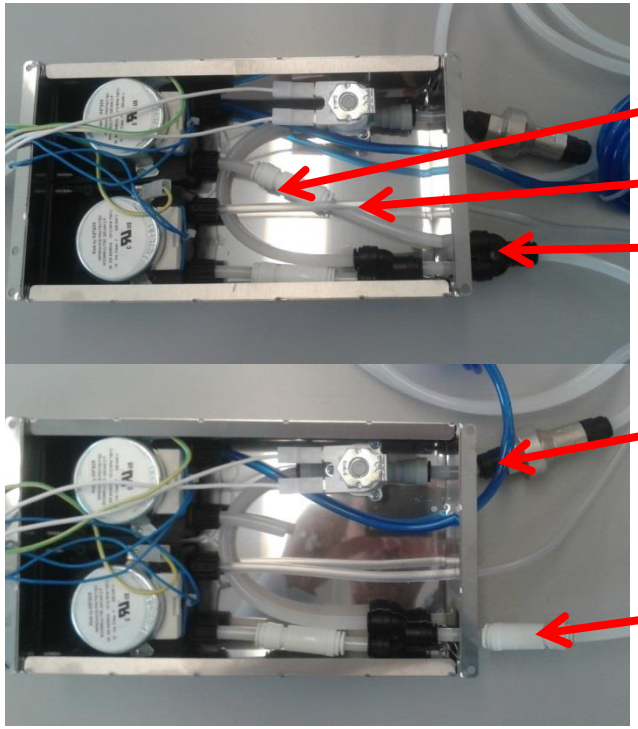
11) Reset procedure
f) Control board reprogramming in 5 series oven

If you have a 5 series oven with washing kit XC405 and on the fan speed display you see number 6 proceed as follow:

- Press STEP P and CHEF buttons together for 5 seconds to access the hidden menu;
- Press SELECT to browse the parameters and select SSE;
- Press «+» or «-» to set the parameter to 0;
- Press M for 5 seconds to memorize;
- Press P to quite the menu, turn off the power supply for 20 seconds and turn on again;
- Modify the XC405 kit following the following picture, excluding the rinse pump.

11) Reset procedure
f) Control board reprogramming in 5 series oven

To use Unox Det&Rinse, code DB1011A0, remove also the blue pipe



Remove the white non-return valve (use it for the phase 2)

Remove the pipe

Remove the Y joint

Remove the blu rinse pipe

Place the non-return valve following the picture and paying attention to the mounting way and connect the pipe that goes in the WASHING input of the oven

12) Maxi Link

To perform the Maxi Link connection proceed as follow :

- Be sure that RJ45 cable between the oven is disconnected;
- Turn on the power supply to the oven, then press and hold for 5 seconds «+» and «-» button to enter the hidden menu;
- Press «123» button to select the address number 10;
- Press SELECT to browse the parameter and select OV;
- Press «+» or «-» to set OV to 1 for the Master and to 0 for the Slave oven;
- Press M for 5 seconds to memorize;
- Turn off the power supply for 20 seconds;
- Connect the two ovens with the RJ45 cable;
- Turn on simultaneously the power supply to the ovens.

13) Export Log file

To export the Log file proceed as follow:

- Insert USB pendrive in the USB door of the XC262 kit or in the XC236 kit;
- By pressing «123» button select the 9 address;
- The export begins automatically, on the display it will appear «WAIT UPLOAD TO USB»;

After exporting the log the the device log memory is deleted. A new file relative the log that has just been exported appears in the UNOXDIR/LOG directory, the previous logs are not deleted and remain in the memory

14) First installation test

During the first installation perform the following tests:

- Launch Pump Loading program. Press CHEF button, press «-» to browse the Unox programs and select PUMP LOADING. Press START to launch the program. Verify if the pump loads the detergent and if it comes out the rotor clean in the cooking chamber;
- Launch H_2O Washing program and verify that there are not leaks of water from the drain and the joints;
- Launch STEAM program. Press CHEF button, press «+» to browse the Unox programs and select STEAM. Press START to launch the program and verify if the oven produce steam and that every humidity internal pipe sprays water on the fan;
- Perform a temperature climbing, measuring by means of a multi meter the amps consumption. Verify that the energy consumption complies with those reported in the data sheet;
- Test the DRY MAXI function setting infinite time, temperature to 80 ° C and 100% dry on the CLIMA LUX. Verify if the Venturi actuator open and if the steam escape from the chimney.