



BRIKA

COMBI OVENS

USER MANUAL

ENGLISH

2022 RVO

Bistrot

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GENERAL INFORMATION

- This manual must be delivered along with the appliance and must accompany it for its entire duration.
- These instructions must be kept near the unit in an easily accessible place for easy reference over time.
- Installation, commissioning and maintenance of the oven must be performed only by qualified personnel in compliance with these manufacturer instructions and with the latest current standards.
- No devices or safety devices must be moved, removed, disabled or interrupted, as this would void the manufacturer's guarantee.
- The unit must undergo scheduled maintenance by qualified personnel from the manufacturer. In case of inobservance of this warning, the constructor's warranty will be voided.
- The oven must be used only for the purpose for which it has been projected, built, and protected, that is baking all types of bread and pastry, of fresh or frozen gastronomy products, steam cooking of meat, fish and vegetables. Any other use is to be considered improper.
- It is not advisable to cook products with a high alcohol content in the oven.
- The oven must be used only by persons who have been properly trained to use it.
- The cooking chamber and the entire unit need to be cleaned every day. This will safeguard appearance, hygiene and proper operation of the oven.
- When opening the door of the cooking compartment hot steam can come out
- If the oven will not be used for an extended period, all connections are to be cut off (electrical power, water and gas supply).
- Deactivate the oven in case of malfunction or failure.
- Non-original spare parts may not ensure safe and perfect operation of the oven. Therefore, only by contacting the manufacturer or personnel authorized by the manufacturer you can be sure that the spare parts and labor are of the required quality.
- For better operation and for longer oven life, the manufacturer recommends placing a water softener between the water supply network and the oven. Using water with hardness higher than 5°f causes the loss of the warranty right on the involved parts, such as heating elements and solenoid valves.

TECHNICAL DATA AND INFORMATION

The most important technical data related to the appliance are listed in the serial number label which can be found on the left side of the oven.

For every communication to the manufacturer or to the assistance center it is necessary to indicate the oven model, code and serial number.

INSTALLERS MANUAL

Preliminary operations:

Once the oven has been unpacked, check it thoroughly to detect any damage. If damages due to the transport are found, search in the supply contract for the procedures to be applied in order to claim for economic coverage.

During positioning and installation, following regulations, technical rules and Directives need to be respected:

- current legal requirements and National and local current regulations;
- regional building and fire prevention regulations;
- Law no. 1083 dated 06.12.71 "Standards of safety for the use of combustible gas" ;
- Circular letter no. 412/4183 dated 06.05.75 "Standards of safety for kitchen gas equipment supplied with liquefied petrol LPG" ;
- Standards UNI - CIG 7129/72 "Standards for gas equipment supplied with LPG gas distribution net"
- accident prevention requirements;
- directives and requirements of the gas supplying authority;
- directives and requirements of the electrical energy supplying authority;
- CEI current requirements;
- building directives on the requirements for fire prevention techniques of aeration installations;
- any extraordinary local regulations;
- regulations about working places;
- safety rules for kitchens;
- Law no. 1083 del 06.12.71 "Standards for safe use of combustible gas" ;
- Circular letter of the Home Office no. 68 dated 25.11.1959 and further variations "Safety norms for thermal net installations" ;
- Current standards for chimneys and connections;
- Directives about the ventilation installations for kitchens.

Remove protective film from the outer panels of the oven by detaching it slowly. Make sure to remove any residues of adhesives. Residual adhesive can be removed using suitable products such as a stain remover.

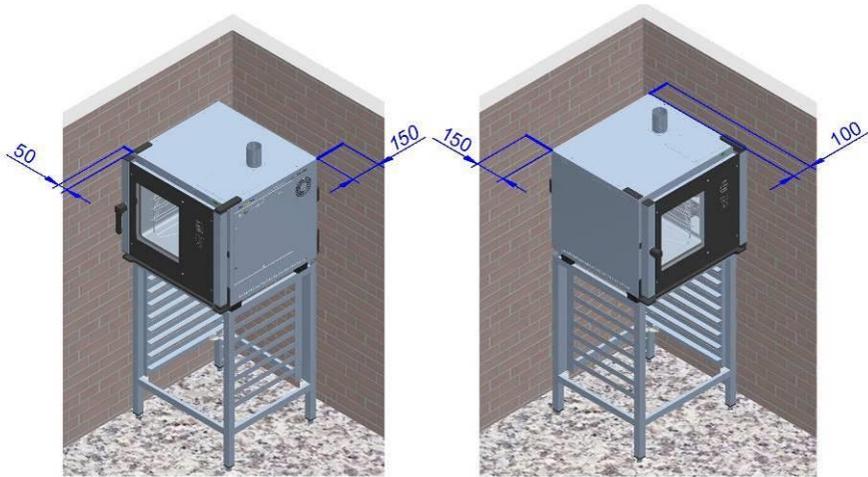
The unit must be placed in a well-ventilated location, if possible under an exhaust hood to ensure rapid removal of baking fumes. Respect the free sections required by the current standards for both the supply of combustible agent – air – and the evacuation of eventual gas leaks.

The temperature in the installation place must not drop below + 5°C or exceed + 40°C. The air humidity must be within a range from 40% to 75%. Different conditions may have a negative effect on the appliance operation.

In our catalogue you can find a stand suitable for the oven. The stand is equipped with adjustable feet to set the oven perfectly flat. It is possible to check the oven correct position with a standard spirit level or simply by inserting a pan with some water in it.

In case of oven positioning directly on the counter, it is necessary to consider the weight of the appliance (this data can be found on the specific technical data sheets).

The distance from the walls, necessary for a correct appliance ventilation, is indicated in the drawing here under.



If the distance is less or if the oven is positioned next to other units that give off heat (e.g. fryers), appropriate measures must be taken, such as placing protection against radiance.

- The manufacturer suggests a distance of 500 mm to ease cleaning and service.
- Make sure that the openings of the unit are not obstructed or covered.

Attention:

Once the oven has been positioned, make sure that it stands on a perfectly flat surface. To check this, it is possible to use a standard spirit level, or to place a pan filled with water inside the oven. In case this condition is not respected, the unit could not work properly.

FEET AND WATER COLLECTION TRAY FASTENING

Once the oven has been completely unpacked, unscrew the water collection tray from the back (Fig.1).

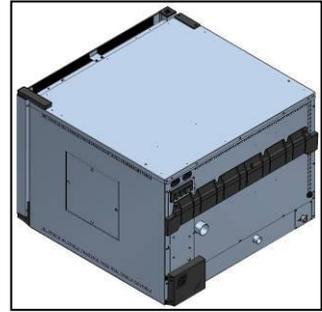


Fig.1

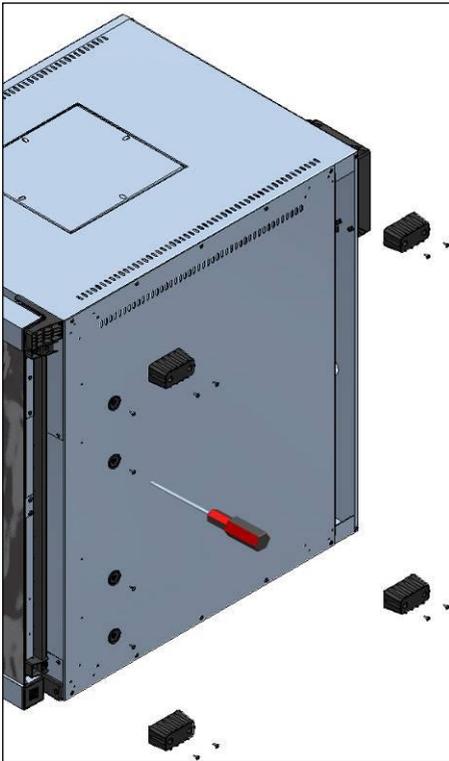


Fig.2

Then position the oven on its left side and fasten the 4 feet and the tray guides using the screws provided as shown in Figure 2.

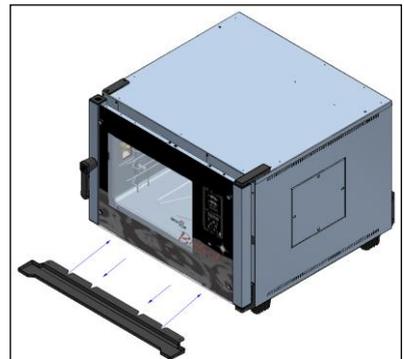


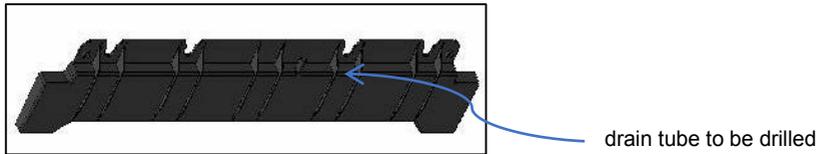
Fig.3

Now insert the tray in its guides (Fig. 3). In this way, we have a removable tray that can be emptied by simply pulling it out

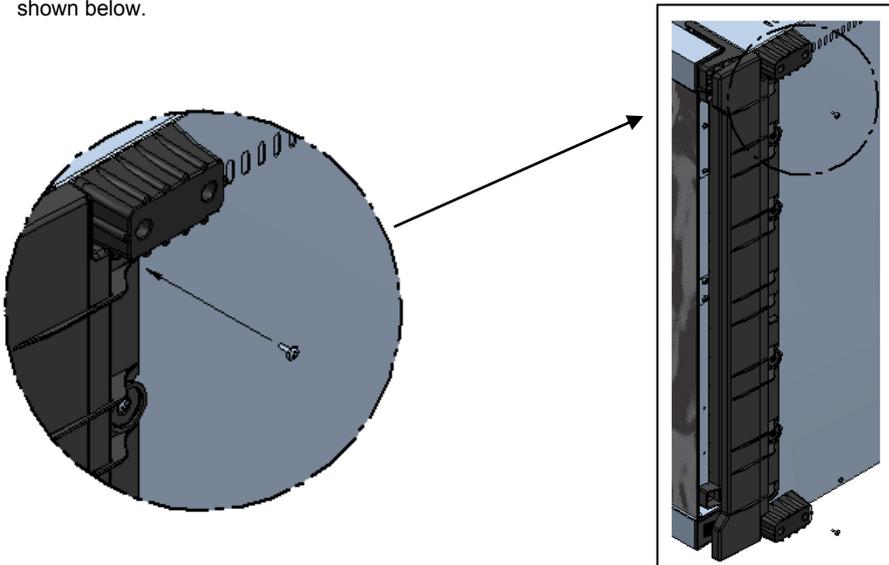
WATER COLLECTION TRAY IN FIXED SET UP

Alternatively, we can also have the tray fastened permanently, with the drain connected by means of a hose. Proceed as follows:

Make a hole inside the drain tube of the tray using a drill with a $\varnothing 5$ bit. Attach a $\varnothing 8$ drain hose to allow the liquids in the tray to flow out into an external container or directly into a dedicated drain.



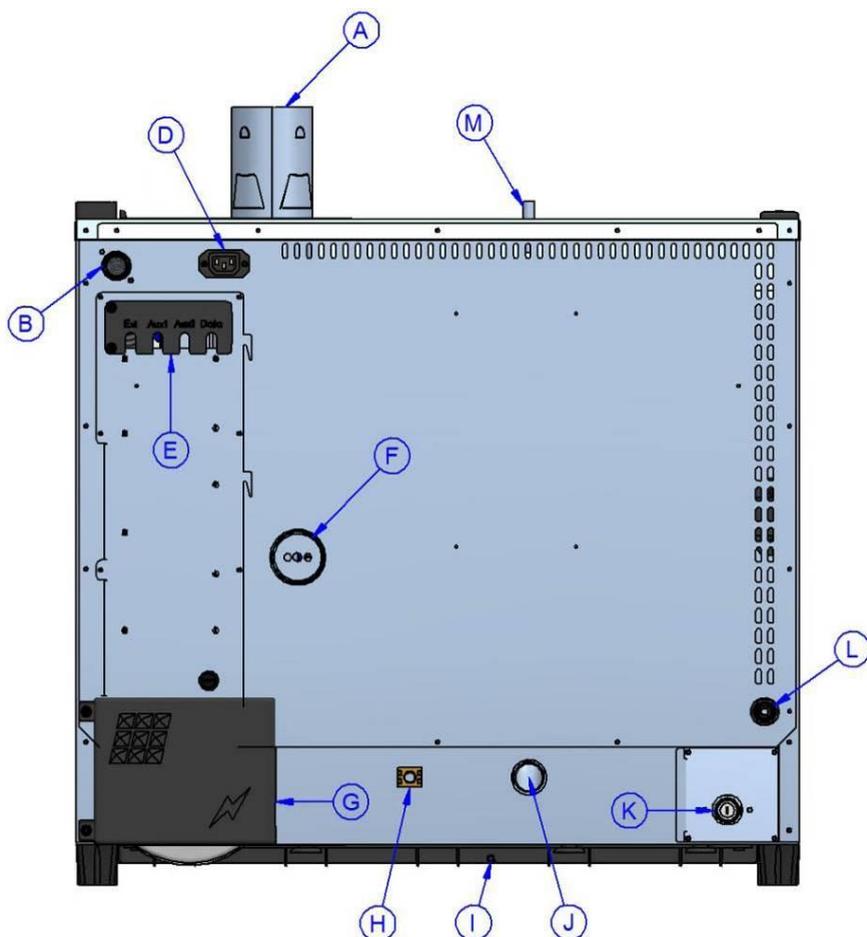
Insert the tray in its guides and fasten it using the screws provided in the appropriate holes, as shown below.



Attention:

Once the oven has been positioned, make sure that it stands on a perfectly flat surface. To check this, it is possible to use a standard spirit level, or to place a pan filled with water inside the oven. In case this condition is not respected, the unit could not work properly.

BACK VIEW OF THE APPLIANCE



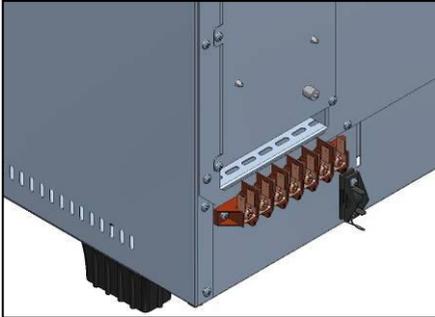
- A Combustion chamber fumes exhaust (Ø80mm) **(Only Gas Version)**
- B Gas supply inlet ($\frac{3}{4}$ " gas conical male) **(Only Gas Version)**
- C Extracting hood supply and control (only the hood can be connected in this point)
- D Steam condenser supply and control (only the steam condenser can be connected in this point)
- E Connections for accessories and optional equipment
- F Baking chamber steam exhaust (Ø50mm)
- G Access to electric supply terminal block
- H Equipotential terminal
- I Drain for the water collection tray (Ø8mm)
- J Drain for baking chamber liquids (Ø30mm)
- K Inlet for water to generate steam in the baking chamber ($\frac{3}{4}$ " male)
- L Inlet for oven washing kit (make ref. to the related manual concerning the "washing kit")
- M Depressurizer **(only with the Gourmet models)**

ELECTRICAL CONNECTION

The electrical connection must be made only by qualified personnel. It must be in compliance with CEI requirements and specifications.

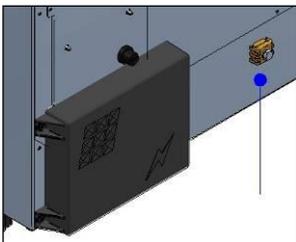
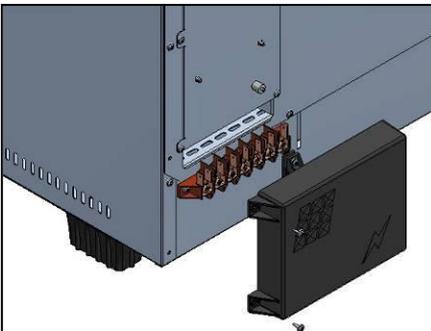
The unit can be connected to the electrical network only if between them there is an omni-polar switch with at least 3 mm opening between contacts for each pole. It must be located in an easily accessible position near the oven.

The available connections and the procedure for replacing the cable, if necessary, are described below.

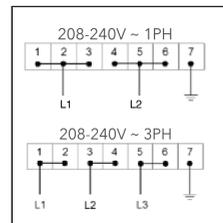


- The figure to the side shows the connection terminal block of the oven. Fasten the cable in the appropriate cable terminal and proceed with the electrical wiring.
- The wiring diagram below shows the possible connections provided for the oven. According to the power supply voltage, wire the oven by installing the appropriate jumpers in the positions indicated. Tighten the screws firmly to prevent dangerous overheating.

- Once the electrical connections have been made, close the terminal block cover as indicated in the figure below.



Attention:
Only electrical version
Not available for Gas version →

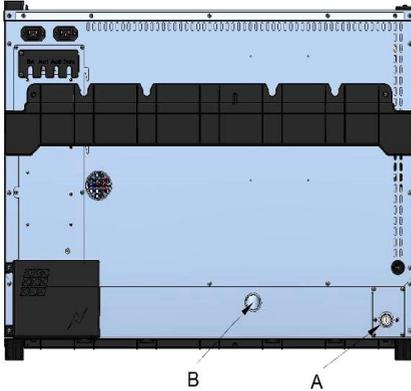


Connect the equipotential clamp to the grounding installation by using a conductor with a section of at least 6mm².

The connection cable must be at least type H07 RN-F. Fixed connections require the use of conduits which must comply with standards.

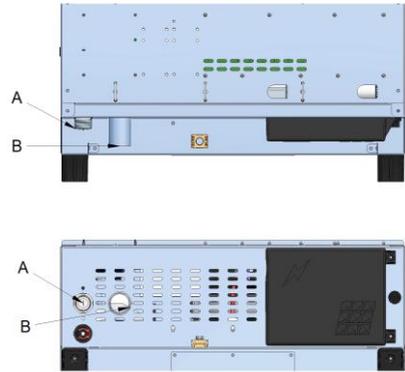
WATER CONNECTION

It is advisable to use softened water with a maximum hardness of 5°f. Using water with hardness higher than 5°f causes the loss of the warranty right on the involved parts, such as heating element and solenoid valves. If the water network pressure is not within the range indicated below, a pressure reducer must be installed upstream.



A. Water inlet – $\frac{3}{4}$ "

B. Water drain – \varnothing 30mm



SLIM SERIES

Attention:

The pressure of the inlet water must be between 1 and 3 Bar, and the temperature must not exceed 30°.

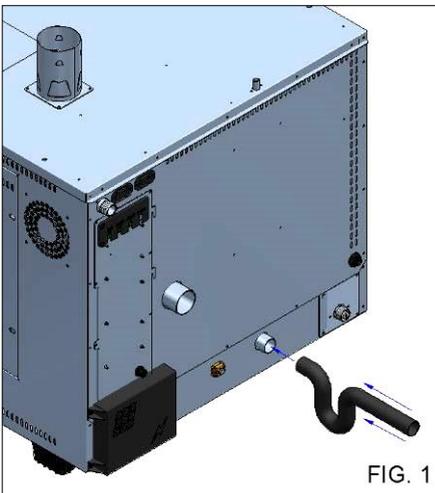
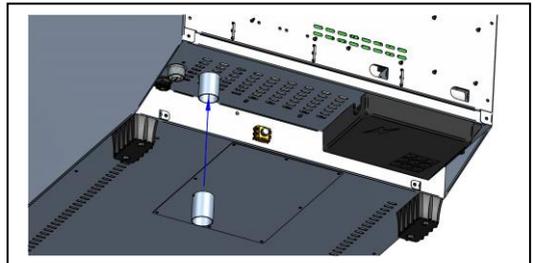


FIG. 1

For the connection of the exhaust pipe of the oven, it is **absolutely** required a suitable siphon for the proper functioning of the device (Fig.1).

If necessary use the 1 $\frac{1}{4}$ adapter (optional on some models) on drain B as shown in the illustration.



COOKING MODALITIES

Steam cooking (Temp. 100° + Steam 100%)

(low-temperature steam: Temp. from 40° to 80° + Steam 100%)

(high-temperature steam: Temp. 130° + Steam 100%)

Steam cooking is considered the most healthy and "dietetic" cooking system. Food cooks with the wet heat inside the chamber, preventing direct contact with water and in this way reducing any dissolving effect. Furthermore, food cooks at relatively low temperatures, below 100 degrees, thus preventing excessive loss of vitamins and minerals while maintaining its flavor and aroma practically unchanged. Finally, steam cooking allows to avoid or at least reduce the use of seasonings which, in any case, do not cook at these low temperatures, giving as a result lighter and more digestible dishes.

- *Suitable to cook meat, fish and vegetables.*

Convention cooking (Temp. from 70° to 270°)

Convection cooking is based on the recirculation of hot air inside the chamber by means of the fans. This allows to obtain uniform browning of the food. Another advantage of convection cooking is that it is possible to bake different types of foods such as meat, fish and vegetables at the same time without mixing their flavors.

- *Suitable to grill, roast and cook au gratin.*

Convention and steam cooking (Temp. from 40° to 199° + Steam from 20% to 100%) (Temp. from 200° to 270° + Steam from 20% to 50%)

This method combines the use of hot air and steam, distributed in a homogeneous way, so that the food loses really few weight and remains tender inside. This efficient technique provides a remarkable reduction in the required working times

- *Suitable for roasts, roast beefs, fish and stews.*

Convection and dry air cooking (Temp. from 70° to 270°+Dry from 10% to 100%)

This method is based on the use of hot air and the extraction of the humidity produced by the product while baking. It creates a dry baking environment to obtain fragrant, crispy and flaky products.

- *Suitable to bake bread, bread-sticks and biscuits.*

Cooking using core probe and chamber temperature (ΔT)

The Star Series ovens provide gradual, measured, and controlled cooking of food: the electronic control technology allows to identify the type of product placed in the chamber and to manage the optimal amount of moisture and heat for the duration of the cooking program, obtaining the same result regardless of the number of pans in the oven chamber.

For this method, you need to use the cooking by core probe. The probe allows you to cook a certain food using the core temperature of the product as a reference.

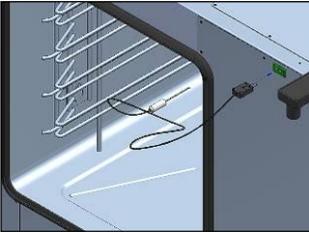
By setting the temperature parameters related to the core of the product and the oven chamber, related to each other, you will get even cooking inside and outside the food item.

The Multi-Point probe (optional accessory) is an advanced core probe, controlled by various sensors, which allows precision and detection of the temperature inside the product much more effectively than the traditional probes. The setting and the programming are the same as those of traditional "core probes". In addition, it has a number of specific alarms that warn the user of abnormal positioning or commissioning. After starting the preset cooking program, the Multi-Point probe performs a check of about 90 seconds, after which it proceeds with the actual cooking program. If positioning errors are detected, an acoustic signal displays the error on display.

- Suitable for chicken, roasts, pork shank and fowl.

Vacuum cooking through control probe (optional) - Temp. from 40°C to 103°C

Vacuum cooking is very profitable under the nutritional, the qualitative and the hygienic point of view. Considering the nutritional side, the low cooking temperature used allows to restrict at the minimum the alterations of the vitaminic factors. Plus, the fact that cooking takes place in a hermetic closed environment avoids the wasting of the nutrients and, like all the low temperature cooking, reduces the normal weight loss of the products that comes with the traditional cooking.



The cooking program cycle with vacuum probe (optional) is the same as the one explained for the core probe. In the core probe cooking mode, insert the probe in the specific vacuum outlet, as shown in the next figure.

COMMISSIONING

Before switching the appliance on for the first time please check that:

- All connecting operations have been performed correctly;
- The film has been completely removed;
- The trays-holders have been assembled correctly;
- The main switch for up-stream electrical supply has been activated;
- The up-stream gas cut-off valve is open;
- The water supply cock is open.

VISION FULL TOUCH CONTROL PANEL

Once the electrical connection is completed, at the first power supply wait about a minute to load the software. When the operation is completed the button  will light indicating the possibility to turn on the control panel. Press and hold the button for 3 seconds to turn on the oven. **Note: the software loading operation occurs every time the machine is re-powered after a prolonged interruption of electrical supply.**

Now the Vision control panel is operating with the home screen below:



To interact with the interface, touch on the display the icon corresponding to the desired function.

Alternatively, press the buttons  to access the menus indicated by their icon above. To regulate the setting of the numerical parameters of every option to be set, scroll the further icons' pages (where available) and scroll the recipes books' pages; touch the corresponding icon or area and scroll from right to left up to the desired values.

Alternatively, use the Slider  scrolling from right to left up to the desired values. To pass to another function, touch on the display the icon corresponding to the new function.

Alternatively, use the arrows buttons  and  to pass to a function previous or following to the current one.

To confirm a setting or a parameter, press again the icon corresponding to that setting or to that parameter. Alternatively, confirm every setting with the button .

SETTINGS MENU



Access and set up of the main system settings.

By pressing the icon  the User enters the following screen:



- **Language:** User's language setting
- **Date:** Date setting
- **Time:** Time setting
- **Colour:** It allows to choose the background image of the display and the colours to be used in the climate bar
- **HACCP:** report of all performed registrations when the machine is used. It is possible to export it on a USB key.
- **USB:** disable/enable USB pen drive – enable password to access USB pen drive (access to the menu with password)
- **Working parameters:** set up of the underground functional parameters of the oven (access allowed only to technical staff authorized with a password)
- **Information:** Information on firmware version of the device and the expansion card

With the arrows  and  scroll until the chosen option. Confirm with .

Modify the parameters of the corresponding options by touching the multi value scrolling set up icon

 or the slide selection icon , dragging the finger towards right or left up to the desired value. To confirm, press again the multi value scrolling set up icon or the slide selection icon.

Alternatively, use the Slider and the above-mentioned arrows to set up the various options. Confirm always every setting with the button .

To save the parameters just inserted, press the button  otherwise the parameters will be brought back to the values previous to the modification

By pressing the button  the User gets back to the previous screen. Press more times to reach the main screen.

WORKING MODES:



Chef Mode –

in this menu it is possible to select various recipes setted and loaded in the Factory, or downloaded from our website and loaded in the Vision Full Touch Panel with the USB key.

4 recipes per page will be visualized. Change the pages touching the display in any area designated to view the recipes and scroll with the finger towards right or left. To select the desired recipe, press the corresponding icon one time to indicate it and two times to select it.

Alternatively, scroll the pages with the Slider  and

select the desired recipe with the arrow buttons  and .

Confirm with the button .



Recipes Mode –

in this menu it is possible to select various recipes saved by the User.

4 recipes per page will be visualized. Change the pages touching the display in any area designated to view the recipes and scroll with the finger towards right or left. To select the desired recipe, press the corresponding icon one time to indicate it and two times to select it.

Alternatively, scroll the pages with the Slider  and

select the desired recipe with the arrow buttons  and .

Confirm with the button .



Manual Mode –

working mode completely free, manually managed by the operator by setting directly the desired data.

To access the other available icons, touch the icons area and scroll from right to left.

Alternatively, scroll with the Slider  to access the other available icons.



Cooling –

in every working mode it is possible to access the Cooling menu. This program allows to fast decrease the temperature in the oven baking chamber, with open door. Select the program by pressing

the icon  and start it with the button . The fans will be activated at the maximum speed to rapidly cool the oven

chamber. Once gained the desired result, press the button  to stop the running cycle.

Note: by selecting a saved program that requires a starting temperature much lower than the temperature actually present in the oven chamber, the oven directly suggests the **Cooling option** that will stop automatically when the suitable temperature for the previously selected program will be reached.



Washing –

in every working mode it is possible to access the Washing menu. This option includes 4 washing programs, which determinates the intensity of the cleaning cycle, 1 rinsing program and 1 refilling program. Select the

icon  to access the following screen:



To select a program, touch the box corresponding to the program, Alternatively, go on the desired program with the arrow buttons  and  and press . Start the washing cycle by long pressing the button .

- The **Refilling** option manages the substitution of the detergent and rinse agent. Insert the refilling tubes in the new tanks and start the refilling program. At its end the acoustic signal will indicate the correct execution of the program and the baking chamber washing system will be operative.

Note: *in case the washing program is interrupted (by a blackout or by an intentional interruption by the operator), the power board will give an alarm, asking the compulsory starting of the rinsing program to cancel detergent traces in the oven chamber.*

DETERGENT AND RINSE AID TO BE USED

We have developed an innovative product serving both as detergent and rinse aid simultaneously.



Ref.: 41310000



In case a single product serving as detergent and rinse aid is used, insert just the detergent suction pipe of the washing system in the unique product container.

Alternatively, it is possible to use two different products to serve the two different functions. The following products are tested and strongly recommended for optimal results:

- **Detergent: Johnson Diversey Suma Auto Oven Clean D9.10**
- **Rinse aid: Johnson Diversey Suma Auto Oven Rinse D9.11**

To contact the venues in the world of Johnson Diversey, refer to the following web site:

<http://www.diversey.com/contact-us>

The automatic washing system was designed and tested using these specific products. The company shall not be responsible for eventual malfunctions due to the use of different products.

WASHING WARNINGS

- It is possible to proceed with the washing cycle only if the oven is not in cooking phase and if the products (detergent and rinse aide) are present in the circuit.
- It is recommended to carry out the washing cycle when the oven is cool.
- If the washing program is set up for the execution at an inappropriate oven chamber temperature, the cooling program "Cool" will be automatically carried out. When the appropriate temperature will be reached, the oven proceeds with the execution of the washing previously set.
- During the execution of the washing program, the power board control is completely inhibited.
- At the end of the washing program, absolutely dismantle the rotating nozzle in the chamber oven. **DO NOT PROCEED IN ANY WAY WITH THE EXECUTION OF COOKING**

PROGRAMS WITH THE ROTATING NOZZLE INSTALLED IN THE OVEN CHAMBER or it is going to be irreparably damaged.

MANUAL PROGRAMMING:

Select the Manual menu . Following screen appears:



In this mode we have the chance to go back to Home Page and find 3 icons for fast selection of the various food baking modes and delayde star mode.

Here they are in detail:



Steam –

fast selection for the pre-set program with optimal values for steam baking. The “Time” parameter is pre-defined on the “Infinite” value, to start a continuous baking program. All parameters are customizable, but at the next access the program will come back to the pre-defined values set by the Factory. To modify the

parameters, press the button , perform the desired modifications pressing the icons of the single parameters. By pressing the current icon (highlighted), the inserted data is confirmed. It is possible to store data by pressing any other

icon/parameter too. Alternatively, use the arrow buttons  and  to select the parameter and the Slider  to

set the various options, the confirm with the  button. Once the last parameter is set (Climate), it is possible to decide to save the program with the button . Choose if to save the program as new recipe (User), or use the same program for a single baking performance (Manual).



Convection –

fast selection for the pre-set program with optimal values for simple convection baking, without steam inlet. The “Time” parameter is pre-defined on the “Infinite” value, to start a continuous baking program. All parameters are customizable, but at the next access the program will come back to the pre-defined values set by the

Factory. To modify the parameters, press the button  perform the desired modifications pressing the icons of the single parameters. By pressing the current icon (highlighted), the inserted data is confirmed. It is possible to store data by pressing any other

icon/parameter too. Alternatively, use the arrow buttons  and  to select the parameter and the Slider  to

set the various options, the confirm with the  button. Once the last parameter is set (Climate), it is possible to decide to save the program with the button . Choose if to save the program as new recipe (User), or use the same program for a single baking performance (Manual).



Convection and steam –

program that combines the characteristics of the above described processes. This mode is totally programmable and customizable accordingly to the User’s needs. With this mode it is possible to divide the program to be saved into different baking steps. It will be possible to set time, temperature, fan speed and climate in an independent way for each step of the program, for a total of 10 steps for each program. Press

the button . The number corresponding to the Step to be programmed will light. Set the desired cooking values for this Step by pressing the icons of the single parameters. By pressing the current icon (highlighted), the inserted data is confirmed. It is possible to store data by pressing any other

icon/parameter too. Alternatively, use the arrow buttons  and  to select the parameter and the Slider



to set the various options, the confirm with



button. Once the last parameter is set (Climate), it is possible to decide to save the single-step program, or add other steps. To pass to the following Step press always the



icon and repeat the programming like before. Once all desired baking parameters are set, save the program as new recipe (User), or execute it in a single mode (Manual), always



by pressing the icon. Then, it will be possible to edit and modify every time the programmed Steps with the button



and pass from one Step to another always with the same button.

Elimination of a Step: If a Step in a program is not necessary it will be possible to cancel it with this simple operation:

1. Enter the Step mode



2. After that enter the Setting mode

3. Scrol the Steps until reaching the one to be cancelled



4. Keep the button pressed for 3 seconds

5. this Step will be cancelled and the numerical sequence of the other steps that compose the program will be automatically up-dated.



6. Save the operation with the button

ATTENTION: if the operation is not saved at the end of the cancellation of one or more Steps, the modifications will be cancelled.

At the next selection of this mode, the program will show the parameters settings related to the last performed baking.

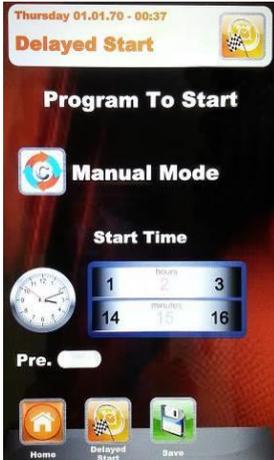


Delayed Start –

in every baking mode (Chef, Recipes and Manual), it is possible to set the start of the chosen baking program at a determined time. Select the desired baking program,

touch the icons area and scroll towards right or left to access the other available icons and enter the menu Delayed Start.

Alternatively, scroll with the Slider  and enter the menu Delayed Start. The following screen will appear:

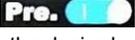


Modify the parameter “Hours” by touching the multi value scrolling set up icon  and dragging the finger

towards right or left up to the desired value. Press the icon  to pass to the modification of the “Minutes” parameter.

Modify the “Minutes” parameter “Minutes” touching the multi value scrolling set up icon  and dragging the finger towards right or left up to the desired value. To set the

preheating phase di, press again the icon  to enable the modification of the preheating parameter.

Enable or disable the function pressing the icon  and dragging the finger towards right or left up to the desired value. Alternatively, with the Slider, set the desired time for the program start and, in case it is necessary, the pre-heating phase. Confirm every

setting with the button .

In case of “Night Cooking” with delayed start the preheating, parameter must be disenabled because, if it is enabled, it would inhibit the cooking phases following the preheating phase until the opening and following closing of the oven door.

Save with the button . On the main screen the chosen program will appear together with the starting time. Press,

and keeping pressed for a few seconds, the button  to start the countdown, at whose end the program will start.

After the start of the countdown, all of the oven functions are inhibited and the control panel enters in standby mode,

indicated by the flashing icon . It is possible to interrupt every time the delayed start by long

pressing the button .

Press the button  until coming back to the main screen Home.

BAKING PARAMETERS:

Pre-heating :  With the pre-heating phase the oven reaches a temperature of about 30° more than the temperature value which is set in the first program baking step, in order to compensate the temperature decrease when the door is opened to put the product in the oven. At the end of this phase an acoustic signal is heard and the lights in the baking chamber flash. It is possible to put the product to be baked in the oven and when the door will be closed, the program will start the baking cycle. This operation can be selected or deselected accordingly to the User's needs in the programming phase or while modifying a program.



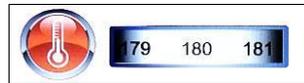
Time parameter –

it manages the various baking times and allows to set the mode Multi-Timer. By scrolling up to position INF, the time becomes endless.



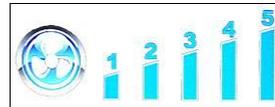
Temperature parameter –

it manages the temperature settings set up for a baking program.



Fan Speed parameter–

it manages the set up of the desired fan speed for the baking mode to be used:



- 5 – high speed
- 4 – medium speed
- 3 – low speed
- 2 – medium speed, semi-static
- 1 – low speed, semi-static

The **semi-static mode** stops the fans once the set-point temperature is reached and reactivates them at every starting of the heating elements, so that the temperature in the baking chamber remains constant. In this mode the User will obtain a baking result comparable to a baking in a static oven. The use of the semi-static mode will be underlined by the lighting of the writing "**Pulse**" on the display.



Climate parameter – this parameter manages the level of steam injection related to the baking cycle, and will therefore create a dry or humid climate in the baking chamber accordingly to the User's needs.



Insertion from keyboard – this option is available during the modification of the parameters Time , Temperature , Steam injection . Touching the icon the following screen will be displayed, allowing the insertion of the numerical values from keyboard.



Icon corresponding to the parameter

To confirm the inserted value and go back to the previous screen, press the icon corresponding to the parameter being modified.



MULTI-TIMER MODE

In this mode, it is possible to find 10 programmable timers that will act only and exclusively on a single baking program. It is very useful to bake different products at the same temperature and climate but with different baking times. The oven will reach the set temperature and climate, then the timers will independently regulate the different baking cycles. At the end of every single timer, the oven will continue to scan the following timers, displaying the flashing writing "Ready" on the ended timer until the extraction of the corresponding tray. When the last set timer will expire, the oven will continue keeping constant the values of temperature and climate set during the

programming phase. In the "Manual" menu, select Settings .

When the value time is reached, scroll with the Slider over the 0, so that the function Multi is visualized:



Confirm the selection touching again the icon "Time"  or with the button .



Fig. 1 – Set the desired timers (max 59 minutes each touching the corresponding number icon, confirming each value pressing again the corresponding icon or the icon of another timer, or using

the arrow buttons  and  to confirm the data and pass to the following one. After setting the desired timers, press the icon OK on the display or alternatively the button . After that, save all settings with the button . When the program will start with the long press of the button , the timers will start counting (**Fig. 2**). The timer of a different color will be the first to end and will correspond to the tray number to be pulled out. At the end of each counting the chamber lights light and the acoustic signal is activated. Open the door and pull out the tray.

ATTENTION: the baking with the next timer will start only when the door will be closed. If the door will still be open, the oven will remain in stand-by.

During the baking program execution, it is possible to add other timers and modify the ones already set up by pressing the button "Modify" . Touch the desired timer and modify the minutes parameter dragging the finger from right to left. Alternatively select the timer to be modified using the by arrow buttons   and modifying the value using the slider. Press the button  to confirm.

To remove the Multi mode from the program (also during a cooking program), press the icon  and modify the "Minutes" parameter corresponding to the icon  touching the multi value scrolling set up icon  and dragging the finger towards right or left passing from the "Multi" mode to a specific time. Alternatively modify the value using the slider and pressing the button  to confirm.



INFINITE TIME MODE

In this mode, there won't be time countdown. It is very useful to cook or defrost the same kind of product more times at the same temperature and climate with times decided arbitrarily by the professional. The oven will reach the set temperature and climate, which will be kept until the manual interruption of program by long pressing the button .

A timer function is also available, enabling by pressing the , which does not interact with the cooking parameters with the scope to provide just a temporized acoustic signal. A new function will be displayed next to the icon Time ; set the desired time and press again the icon  to

confirm the value. To start the countdown, press the icon start . At the end of the countdown an acoustic signal will be emitted, which can be disabled pressing the icon stop.



CHECK HEART PROBE

The heart probe parameter substitutes the baking time value, allowing to use the achievement of a determined product temperature as ending of the baking program.

In the chosen baking mode select the Settings menu . After having visualized the time value, scroll with the Slider over 0, until the function Probe appears, underlined in the figure here under:



Confirm the selection touching again the icon Time  or with the button . After that it is necessary to set the temperature that the probe will have to feel in order to stop the baking cycle.

Confirm the value touching again the icon  or with the button . The next step is the setting of the temperature in the baking chamber. The following screen will appear:



Now it is possible to set the desired value and, after having confirmed the parameter always with the icon  or the button , the programming of the other program parameters can continue (fan speed and climate). Save with the button  (with name or for single baking).

Start the baking program by long pressing the button .



CHAMBER TEMPERATURE ΔT :

In the Check Heart Probe mode it is possible to manage also the temperature ΔT parameter. This parameter allows to program how many degrees more the temperature in the baking chamber must have in comparison with the temperature registered by the check heart probe or by the probe for in vacuum baking. This Δ will be automatically managed by the program, allowing an optimal progression of the temperature and climate in the oven chamber during all products baking cycle.

To set this delta, proceed as follows:

After having set and confirmed the reference temperature for the check heart probe, enter in the section ΔT from the temperature parameter by touching the multi value scrolling set up icon

up to ΔT sign or by using the Slider (fig.1). Confirm with the Temperature icon again or with the button .

Now it is possible to set the desired temperature as showed in picture 2:



Set the desired value and confirm with the icon or with the button . Go on with the programming of the remaining baking parameters and save the program as

described in the previous page. When starting the program by long pressing the button , following screen will be visualized. It is possible to modify the just set parameters also during the baking cycle, by pressing the specific icons.

Multi-Point probe (optional):



The Multi-Point probe (optional accessory) is an advanced core probe, controlled by various sensors, which allows precision and detection of the temperature inside the product much more effectively than the traditional probes. The setting and the programming are the same as those of traditional "core probes". In addition, it has many specific alarms that warn the user of abnormal positioning or commissioning. After starting the preset cooking program, the Multi-Point probe performs a check of about 90 seconds, after which it proceeds with the actual cooking program. If positioning errors are detected, an acoustic signal displays the error on display 4. If not restored within 90 seconds, the program will stop automatically, displaying the error found on display 4.

EXECUTION OF A MANUAL PROGRAM

After having completed the Manual programming press the button  to start the chosen baking cycle. On the display following screen will appear:



After starting the programs, the parameters Time , Temperature , Fan speed , Climate , keep on being modifiable for the running program. Touch the corresponding icon to access the modification of the parameter and confirm the modification pressing it again.

Otherwise, touch the chosen icon's access buttons to vary the parameters with the new desired values. Confirm with the button  and the modifications will be immediately in force.

At the end of the cooking cycle cooking, it is suggested, for 2 minutes, the option for extending the cooking program. If it is necessary, select the extension and its length. Confirm with the icon

Time  or the button . A countdown for the chosen extension will start running. Cooking parameters will remain the same

At the end of the baking extension, the same extension option will be suggested again. If further baking is necessary proceed as described here above, on the contrary the program will end.

EXECUTION OF A CHEF PROGRAM

Entering the menu  screen n. 1 appears with the list of available recipes. 4 recipes will be displayed. Change the pages touching the display in any area designated to view the recipes and scroll with the finger towards right or left. To select the desired recipe, press the corresponding icon one time to indicate it and two times to select it. Alternatively, scroll the recipes with the arrow buttons and the pages with the Slider. Select the desired recipe and press the button .

It is also possible to search for the desired recipe by the Research function  (See Research)

After that, screen n. 2 will appear, which suggests the two main parameters to proceed with the real baking cycle.



- **Cooking degree:** the Chef recipes are developed for a minimum baking suitable for the product to be baked (baking degree to 0). It is possible to increase the baking time by operating in the related scale.
- **Cooking Load:** the scale indicates the trays number in the oven. As pre-defined value at the first selection, the program will consider n. 1 tray in the oven. Increase the parameter accordingly to the trays number in the oven.

Press on  to regulate the “**Cooking degree**”, increase or decrease the scale touching the regulation area and dragging the finger towards right and left with the Slider. Confirm the value with

the button .

Now it is possible to regulate the “**Cooking Load**”. Increase or decrease the scale touching the regulation area and dragging the finger towards right and left or with the Slider and confirm with the

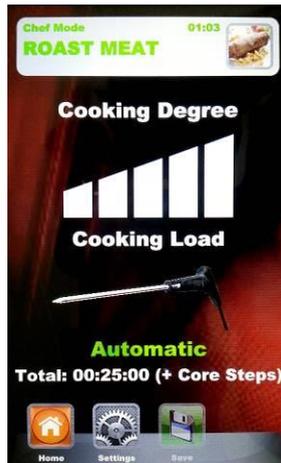
button . Save the new settings with the button . Now the baking program can start by long pressing the button . The baking cycle and all its phases will therefore begin.

When the same Chef recipe will be recalled, the Vision Full Touch control will suggest the last settings regarding the Cooking Degree and the Cooking Load, the default ones and not the ones previously set.

To save the cooking degree and cooking load settings just programmed, press the button  before starting the cooking program by long pressing the button .

At the following recall of the same Chef recipe, the Vision Full Touch control will suggest the cooking Degree and the cooking Load saved, in any case modifiable.

In the programs where the check heart probe is used, while entering the baking program, following screen will be visualized:



instead of the setting related to the “Cooking Load”, there is an automatic setting that visualizes the use of the probe. The total baking time will be managed by setting the temperature that the probe will feel inside the program.

- ***We recommend a correct probe positioning in the product.***



METHODS IN CHEF MODE

In the Chef mode it is also available the function to consultate the method in pdf format.

After selecting the recipe press the icon  to access the description of the cooking method of the corresponding recipe as shown in the following screen.



Scroll the pages of the method touching any viewing area of the pdf file and dragging the finger towards right and left to move to another page. Touch again the icon  to exit the reading mode.

EXECUTION OF A RECIPE PROGRAM



Entering this menu, it is possible to find all the recipes saved by the User with the programming in the manual mode. 4 recipes per page will be shown. Change the pages touching the display in any area designated to view the recipes and scroll with the finger towards right or left. To select the desired recipe, press the corresponding icon one time to indicate it and two times to select it. Alternatively, scroll the recipes with the arrow button and the pages with the Slider. Select

the desired recipe and press the button .

It is also possible to search for the desired recipe by the function Research  (See Research).



Start the program by long pressing the button . At the end of the cycle it will be possible to extend the baking time if necessary, as explained for the execution in manual mode.



Add –

in the Recipe mode it is possible to quickly add another customized recipe and save it with name without going also in Manual mode. Enter the menu.

Following screen will be showed:



Now it is possible to copy and rename a recipe (modifying it if necessary), or add a new one programming every single parameter. At the end, save with name the new recipe.

Digit the letters simply touching the icon of the desired letter. Alternatively, use the arrow buttons to move through the lines and the Slider to scroll the specific letters. Confirm every digit with the button



. At the end, press the icon  to save the name in the Recipes archive. Alternatively, use the arrow buttons and the slider to press the  button in the keyboard and save the name

in the recipes archive, always with the button .



USB – IMPORT/EXPORT MODE OF BAKING PROGRAMS

In the “Settings” menu , it is possible to enable or disable completely the section that belongs to the USB mode; it is also possible to protect the access recipes management with a password. Reed the paragraph “Enabling USB menu” in the next chapter for all possible options.

The control is supplied with the enabled standard USB menu. To manage the recipes procedure act as follow:



Insert the USB key in its housing above the display. At the first insertion, the key is initialized and the pre-defined folder **BAKEOFF** is automatically created (**fig. 1**).



When the initialization is completed, extract the key and insert it in the PC. In the **BAKEOFF** folder we find the under-folder listed in the figure here under:

Nome	
	HACCP
	IMAGES
	PDF
	RECIPES

- Folder that will contain the exported reports of the machine registrations
- Folder that will contain the images to be associated to the recipes
- Folder that will contain the PDF recipes files
- Folder that will contain the saved recipes in .PPF format

PROCEDURE TO DOWNLOAD THE RECIPES FROM BAKEOFF WEBSITE

Enter the website:

www.bakeoff.it

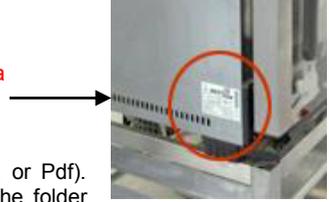
Enter the reserved area:

Recipe Area

Access the reserved area:

Access the reserved area

Insert the product code and the serial number to be found on the oven.



Download the desired recipes files (recipes .ppf, images .Jpg, or Pdf).

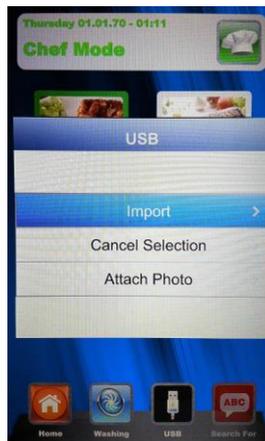
Now it is possible to up-load the Chef recipes (file .ppf) in the folder

BakeOffRecipes, the images in the folder **BakeOffImages**, the Pdf files in the folder **BakeOffPDF** in the USB key.

Connect the USB kit to the Vision Full Touch control. The electronic control recognizes the unit automatically and enables the managing menu, with which we will be able to import the downloaded recipes in the oven, as explained in the next paragraph.

Now, in the “Chef” and “Recipes” mode of the Vision control the icon  will be operating. It allows to import the recipes and the recipes cover images in the oven, and to export from the oven the customized recipes, saved by the User in the Manual programming mode (the saved files have

the extension .PPF). In the Chef mode, access the menu . You will access to the here under indicated screen:



We can choose among 4 options:

1. **Import:** to import automatically from the USB key all recipes present in the specific folder (downloaded from our website).
2. **Cancel selection:** to cancel the selected recipes with the arrow buttons.

3. Attach photo:

Option that allows, in case it is wished, to associate a picture to the selected recipe so to identify the recipe itself (in 1:1 format  with optimal advised dimensions 100KB – max 600KB).

To match pictures and recipes, proceed as showed (example in Chef mode):

In the **Chef** mode, select the recipe to which we want to match a picture (fig. 1). After that, enter the menu  , select the writing “Attach photo” (fig. 2). Scroll the images that are visualized dragging the finger towards right or left (or using the Slider) to reach the desired one for our recipe (fig. 3). Press again the image or the button  to confirm and the picture will be matched to the recipe (fig. 4).



4. Associate Pdf:

Option that allows to associate the selected recipe to a cooking method in pdf format (downloadable on our website in a compatible optimized format).

To associate Pdf files to the recipes, proceed as shown below (example from Chef mode):

In **Chef** mode, go on the recipe to which match the Pdf method. Then, enter the menu  , select the voice “Associate Pdf”. Scroll the images corresponding to the available Pdf on the USB peripheral touching them and dragging the finger towards right or left (or using the slider) up to the desired one for our recipe. Press again the image corresponding to the desired Pdf or the button  to confirm and the Pdf file of the method will be matched to the recipe.



The end of every selected operation will be underlined by an acoustic signal.

In **Recipes** mode, access the menu . The here under indicated screen appears:



In comparison with Chef mode, in this menu it is possible also to export the recipes saved by the User. The under menu “Export” allows to export all recipes in the folder of the Vision panel, or only the selected one.

The acoustic signal will inform about operation success.

After having completed the import or export operations, extract the USB key from the oven for other uses such as: back-up storage on a PC or installation on another oven of the Vision series.



ENABLING USB MENU

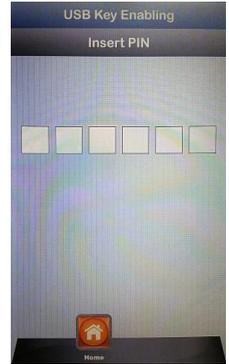
As mentioned at the beginning in the previous chapter, follow this procedure to:

1. Enable or disable the USB menu 
2. Protect with a password the access to the Menu , if the menu is enabled

From the Settings Menu in the Home Page, select the Menu USB



The following screen will appear:



Press in sequence the buttons:



The User enters the USB section setting menu. The next screen is the following:



- Enabling:** it allows to enable or disable the USB section in the Vision Full Touch control. Select the desired option dragging the finger towards right or left up to the desired value and confirm touching again the icon . Alternatively use the slider to select the desired option and confirm with the button . In case the menu is disabled, the button  disappears from the menus Chef and Recipes.
- Password:** it allows to protect with a password the access to the USB menu, if enabled. Select the desired option dragging the finger towards right or left up to the desired value and confirm touching again the icon . Alternatively use the slider and confirm with the button . In case of password enabling, the next

access to the USB menu is allowed only by typing the password (reported in the previous page).

- Expiration date:** when the password is enabled, the system allows to set for how many minutes it is possible to access the USB menu (by extracting and re-inserting the key) without typing the password again. After having extracted the key, the countdown starts and when it will be completed, at the next USB key reinsertion, it will be necessary to type again the password to enter the USB menu. Select the expiration time dragging the finger towards right or left up to the desired value and confirm touching again the icon . Alternatively, enter the option and scroll with the Slider until setting the desired minutes. Confirm with the button .

Note: when the USB key is inserted, the countdown is suspended and the USB menu is accessible every time.

At the end of all settings, save them with the button .



Research –very useful mode to filter the desired recipe when there are many recipes saved, both imported or saved by the User.

Access the menu . Following screen will appear:



Digit the letters touching the corresponding button on the video, until composing the name of the desired recipe or part of the name. Press the icon  to confirm.

Alternatively, use the arrow buttons to move through the lines and the Slider to scroll the specific

letters. Confirm every digit with the button . At the end press the button **OK** in the keyboard

and confirm always with the button . Now the display will show the filtered recipes.

To do a new research press again the icon . To exit the Research mode, press a second time

the icon  leaving the textual research field in blank.

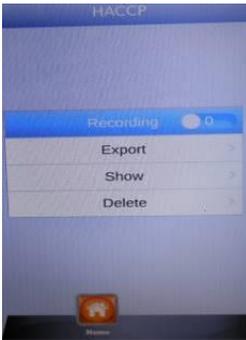
HACCP – VISION FULL TOUCH

HACCP is the acronym of Hazard Analysis and Critical Control Points and basically consists in a self-control system to be performed by every professional within the field of foods production in order to estimate dangers and risks, and also to establish control measures to prevent any potential hygienical and sanitary issue.

Interesting data are the regular records of all the cooking parameters, such as room temperature, heart temperature, humidity degree, etc., and other parameters to record the start of the ovens cleaning processes too.

Malfunctions of the oven may affect the cooking programs success and such irregularities can be caught by analysing cooking logs.

From Settings Menu in the Home Page, select HACCP Menu



- **Recording:** Enable / disable automatic record function of HACCP data
- **Export:** Exportation of the HACCP record data on a usb key
- **Show:** Viewing a record of the HACCP data saved
- **Delete:** Deletion of HACCP data records



In "Show" mode, scroll the HACCP data reports by touching any report area and dragging the finger towards up or down to scroll the current page, and towards right or left to change the pages, indicated in the upper part of the display.

Alternatively, use the arrow buttons  and  to scroll the current page and the Slider  to change the pages, indicated in the upper part of the display.

ABSENCE OF ELECTRICAL SUPPLY

In case of absence of electrical supply during a cooking program, the oven can resume and take to the end the afore mentioned cooking program if the electrical supply is restored within a time limit of 5 minutes from the interruption. After these 5 minutes, the oven will interrupt the cooking program (also not recoverable after a time that long) and will show the corresponding error message (see ALARM CODES)

SOFTWARE UPGRADE

Both the electronic tools (80P and Vision Full Touch) can be on site updated with the last release of the available software after authorisation by the producing company.

In case of malfunctions due to software issues, contact our assistance service and verify with the professional any possible software update available.

ALARM CODES:

The error messages provided by the electronic control in case of operating anomalies are listed below. When one of the following errors is displayed, except for error 009 which is self-resetting, you must contact your nearest customer service center.

Er. 001 = the power board gives no feedback

Er. 002 = wrong firm-ware

Er. 003 = probe alarm: a probe is disconnected or short-circuited

Er. 004 = heating element anomaly

Er. 005 = program memory not working

Er. 006 = program for delayed start removed after setting

Er. 007 = blackout error: the baking could not resume after a blackout

Er. 008 = no network synchronism: the frequency of the network is unstable, or the power board is faulty.

Er. 009 = motor thermal protection: the power board has blocked the oven because of excessive heating of the motor. Once the anomaly is resolved, the oven returns operational

Er. 010 = auxiliary board 1, if present, does not answer

Er. 011 = auxiliary board 2, if present, does not answer

Er. 012 = auxiliary board 3, if present, does not answer

Er. 013 = auxiliary board 4, if present, does not answer

Er. 015 = the vacuum-sealed probe has been connected or disconnected during the cooking program

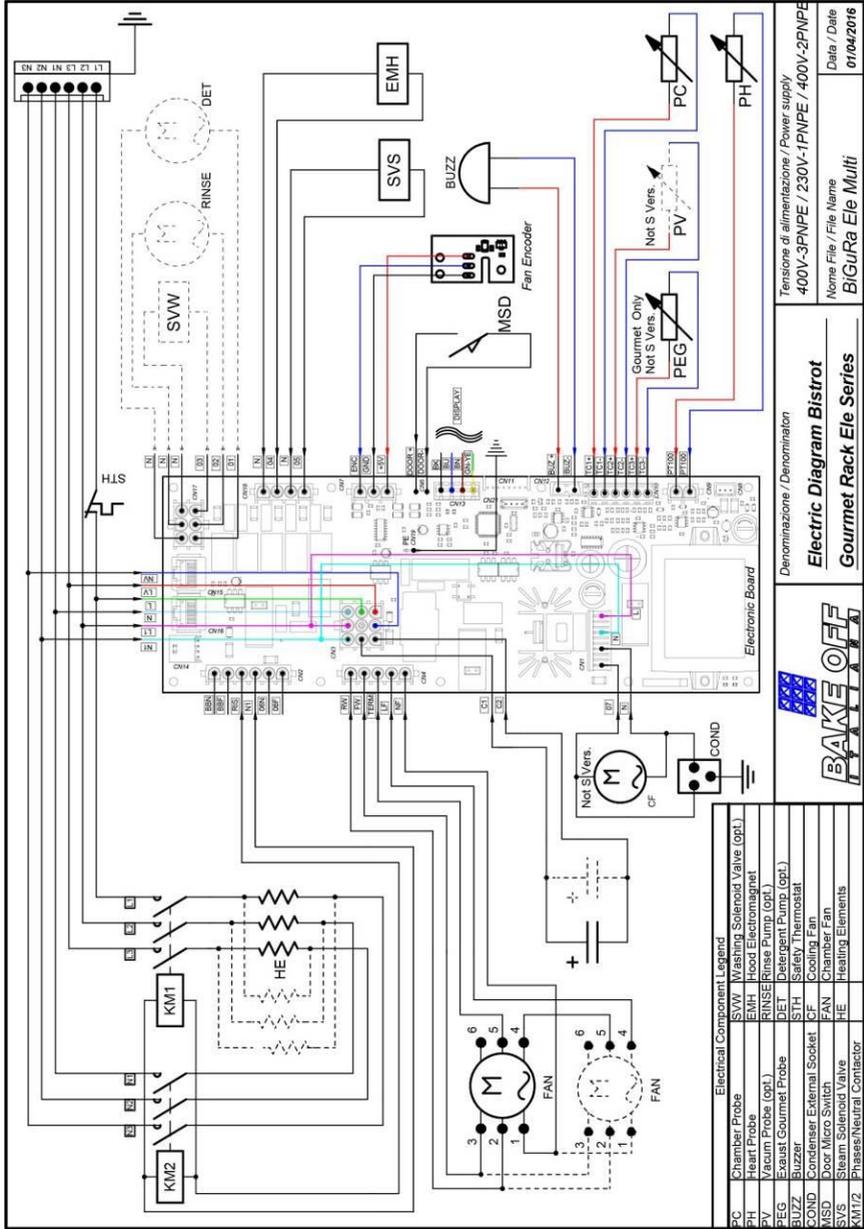
Er. 016 = communication problem between display board and power board

Er. 017 = communication problem between display board and keyboard

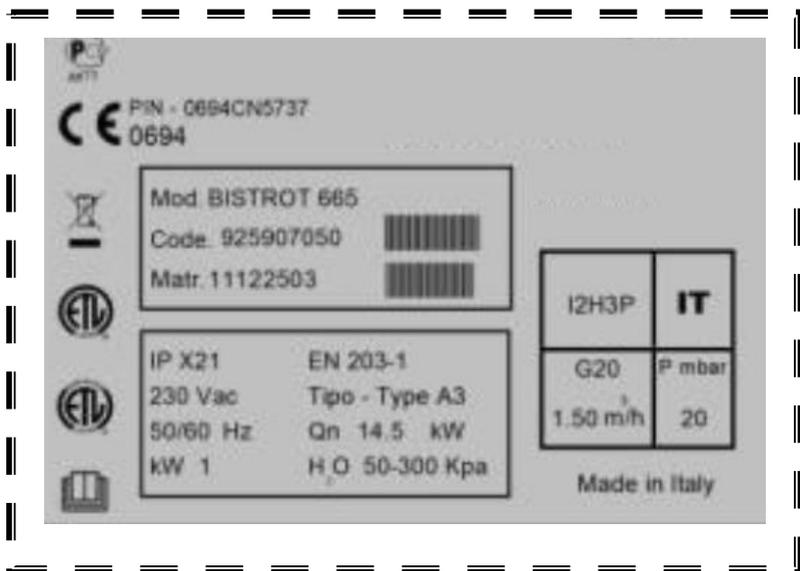
In the presence of one or more errors, before proceeding to ask for assistance, it is recommended to shut the electrical supply of the oven down for at least 2 minutes. Verify the presence of the irregularity once the oven is turned on again and, if persistent, contact the assistance service specifying the corresponding error code.

ELECTRICAL SCHEME BISTROT – GOURMET – RACK ELECTRIC

LA BAKE OFF ITALIANA s.r.l. si riserva a termini di legge la proprietà del presente disegno con divieto di riprodurre o comunicare a terzi senza autorizzazione



SERIAL NUMBER LABEL





PASSION TECHNOLOGY TRADITION

Since 1985
BAKE OFF Italiana S.r.l.

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EC declaration of conformity

The builder:

BAKE OFF ITALIANA srl
Via A. Castelbolognesi 6
44124 Ferrara (FE) - Italy

Declares under its own responsibility that the product

Convection steam oven Bake Off Bistrot series – serial number *** - manufacturing **/******

It is compliant with Directive 2006/42/EC and it is built in compliance with the following standards:

EN 60335-1: 2002 + A1: 2004 + A11: 2004 + A2: 2006 + A12: 2006 + A13: 2008 + A14: 2010 + A15: 2011
EN 60335-2-42: 2003 + A1: 2008
EN 60335-2-102: 2006 + A1: 2010
EN 62233: 2008

With reference to the Machinery Directive 2006/42/EC also states that Mr Lorenzo Borghi, part of the workforce and available in the headquarters of the company based in Via Castelbolognesi 6-44124 Ferrara (FE), Italy, is authorized the composition of the technical document.

It complies with the Electromagnetic Compatibility Directive 2014/30/EU and it is built in compliance with the following standards:

EN 55014-1: 2006 + A1: 2009 + A2: 2011
EN 55014-2: 1997 + A1: 2001 + A2: 2008 + IS: 2007
EN 61000-3-2: 2006 + A1: 2009 + A2: 2009
EN 61000-3-3: 2008
EN 61000-3-11: 2000
EN 61000-3-12: 2005
EN 61000-6-2: 2005 + IS: 2005
EN 61000-6-3: 2007

It is compliant with Directive 2009/142/EC and it is built in compliance with the following standards:

EN 203-1: 2005 + A1: 2008
EN 203-2-2: 2006

It complies with EC Regulation 1935/2004 "Materials and articles intended to come into contact with food"

It complies with Directive 2011/65/EU of 8 June 2011 and subsequent amendments, on the restriction of the use of certain dangerous substances in electrical and electronic equipment.

Ferrara, April 7th, 2021

BAKE OFF Italiana S.r.l.

Lorenzo Borghi
CEO



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BAKE OFF **I T A L I A N A**

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SUPPORT



MORE PRODUCTS

