

UNOX
CASA

USE AND MAINTENANCE

MODEL 1
MODEL 1S

Dear Customer,

UNOX Model 1 and Model 1S are two professional ovens that offer fast and reliable baking.

Designed to capture the attention of those who seek excellence in the kitchen as well as in life.

This manual contains all the information you need to use this appliance at its best.
If you do not fully understand any of the contents, please contact UNOX for further information.



Safety



Pictograms **5**

Safety information **5**

Warnings and advice for using your appliance safely.

PICTOGRAMS


Read the instruction manual


Danger: corrosive substances.


Danger! Situation presenting immediate danger, or a hazardous situation which could cause injury or death.


Tips and useful information


Risk of fire!


Consult another section


Risk of electric shock!


Earthing symbol


Risk of burns


Equipotential symbol

SAFETY INFORMATION

GENERAL PRECAUTIONS

- Failure to comply with the safety regulations, and any use or maintenance other than those indicated in this manual voids the warranty* and relieves the manufacturer of all liability.
- 
DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN
- Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool.
- Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.
- Keep the appliance out of reach of children aged 14 years old and younger, unless they are constantly monitored.
- Children must be supervised to ensure that they do not play with the appliance.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Routine cleaning and maintenance must be done by the user and NOT by children, especially where not supervised by an adult.
- This appliance can only be used by adults for cooking food in kitchens. Any other use is not compliant with the scope of use and is therefore hazardous.
- If the appliance is not working or if you notice any changes to the structure or operation, disconnect the electricity supply and contact an authorised UNOX customer assistance service. Do not attempt to repair the appliance yourself. For any repairs, please

request UNOX original spare parts.
- Failure to observe these regulations may cause damage, injury or death, and also invalidates the warranty.
- To ensure that the appliance is in perfect condition in terms of use and safety, maintenance and inspections should be performed at least yearly by an authorised support service centre.
- The appliance emits a sound level of below 70 dB.
- The humidity sensing system must be calibrated when the oven is first installed (contact the UNOX Service Centre), and as and when the oven requires it.
- Do not use aggressive abrasive agents or sharp metal scrapers to clean the oven's glass door to prevent scratches and breakage.
- Do not use steam cleaners.
- If the oven is used in ships, it can be installed only in rooms occasionally exposed to the marine environment.
- The oven must always be secured to a wall to prevent it from overturning. If installed on ships, even the base must be permanently secured.
- Never use your appliance for warming or heating the room.
- Wear proper apparel – loose-fitting or hanging garments should never be worn while using the appliance.
- Do not use water on grease fires – smother fire or flame or use dry chemical or foam type extinguisher.
- Use only dry potholders – moist or damp potholders on hot surfaces may result in burns from steam do not let potholder touch hot heating elements do not use a towel or other bulky cloth.
- Do not heat unopened food containers – build-up of pressure may cause container to burst and result in injury.
- Keep oven vent ducts unobstructed.
- Placement of oven racks – always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person to avoid hazards.



RISK OF BURNS AND INJURY!

- Some INTERNAL parts reach extremely high temperatures (over 60°C / 140°F) during cooking and even after you switch off the oven. Pay attention not to touch the heating elements inside the oven.
- The appliance will get hot during use. Avoid touching the heating elements inside the oven to prevent burns.
- Parts of the oven that are accessible during use may become hot. Ensure children stay away from the oven.
- Some EXTERNAL parts reach extremely high temperatures (over 60°C / 140°F) during cooking and even after you have switched off the oven. Touch only the control elements or the handle.
- Wear appropriate protective thermal clothing and take great care when moving containers, accessories and other objects inside the oven cavity.
- Switch off the ovens before you remove any protection device. Once cleaning is complete, reinstall the protection devices in the correct position.

- Cooking can only take place with the door closed, for safety reasons. If the door is opened, the oven stops temporarily and a message appears on the display. To resume cooking, close the door again.
- In order to maintain optimum performance, do NOT open the door during cooking. If it is not possible to avoid opening the door, please do so very slowly and carefully, paying attention to the hot steam coming out of the oven cavity.
- Be extremely careful when removing trays from the oven cavity.
- Extract the core probe from the food before removing the trays from the oven, and place it in the probe holder inside the oven cavity. Before removing the tray, check that the probe cable is not in the way. Handle the probe with care because it is extremely sharp and, after use, can be very hot.
- NEVER put any type of tray, hot or cold container, or other objects on top of the oven, even if it is turned off. DO NOT put highly flammable or heat-sensitive objects (e.g. plastic ornaments, lighters, etc.) near the appliance.
- Leave at least 2 cm of free space around the oven.
- The first time you use the appliance, some of the oils used for manufacturing may evaporate and produce fumes or unpleasant odours. These will gradually disappear as you continue to use the appliance.
- Liquids or other foods should not be reheated in sealed containers, as these may explode.
- To avoid burns, do not use containers filled with liquids or products that liquefy, heating up to higher levels than can be easily observed (IEC 60335-2-42:2002 / AMD1:2008)
- If reheating beverages, these may reach boiling point and cause a delayed eruption. Be careful when handling the container.
- The contents of any baby bottles and any baby food in jars must be mixed or shaken before consumption. Check the temperature to avoid scalding.
- Only use utensils and containers that are appropriate for high temperatures.
- Do not remove or touch the protective fan casing, the fans or the heating elements while the appliance is turned on and until it has completed cooled down.
- Carefully read the product safety data sheet before handling and using the detergent.
- Do not open the oven door during a washing cycle as this could cause injury to eyes, mucous membranes and skin caused by contact with the cleaning chemicals used. These chemicals are sprayed by the rotor in the cavity and moved by strong air currents.
- When carrying out maintenance on the oven water circuit, you must use PPE specific for the detergent (see the product safety data sheet). Specifically, gloves and goggles must be used since there could be detergent residue in parts of the circuit that could be pressurised.
- Do not tamper with the oven water circuit in any circumstances because this could cause damage, injury or death. The oven water circuit begins with a 3/4" connector, with a non-return valve built in, and includes all the subsequent piping and accessories.
- If the appliance glass is chipped or damaged, it must be replaced immediately. Please contact an authorised support service centre. Do not use the oven. Risk of exploding glass.
- It is recommended to use the temperature probe provided with the oven.

RISK OF ELECTRIC SHOCK!

- Do not open the compartments marked with these symbols. Only qualified personnel authorised by UNOX may access these compartments. Failure to observe this regulation invalidates the warranty* and may cause damage or injury including death.

* For more details, visit ▶ www.unox.com

- Any routine maintenance must be performed:
  - after disconnecting the appliance from the power supply and waiting for the capacitive components to discharge (approx. a few minutes);
  - after waiting for the appliance to cool down fully;
  - only if you are in good mental and physical condition, and are wearing suitable personal protective equipment (e.g. heat-resistant rubber gloves, eye protection, dust mask (optional), etc.).

SAFETY INFORMATION FOR USING HYPER.SMOKER

- This appliance can only be used for smoking food inside UNOX cooking cavities. Any other use is not compliant with the scope of use and is therefore hazardous.
- Do not allow children, persons with physical, sensory, or mental impairment or with poor experience or knowledge use Hyper.Smoker.
- Do not use food containing flammable substances (e.g. food with alcohol).
- Use Hyper.Smoker only inside UNOX ovens.
- Use Hyper.Smoker only with an operating suction system (e.g. a hood).
- Do not load the Hyper.Smoker excessively. If the cover is not correctly closed, the wood inside the container may catch fire, damaging the appliance and even causing serious injury.
- Load the appliance only with hardwood flakes (oak, chestnut, walnut, poplar, acacia, birch, beech), sawdust, wood chips, pellets. Make sure that the wood you use is not chemically treated (e.g. paint residues, fillers, paints, etc.), does not contain oils or resins, and is not mouldy.
- Once smoking is complete, open the door slowly and carefully, waiting for the smoke to escape from the oven cavity.
- Always pay attention and use thermal protective clothing to remove Hyper.Smoker from the cavity's heating element. The latter remains hot for several minutes after oven is switched off.
-  Clean Hyper.Smoker after every use for hygienic and safety reasons. Some wood residues (solid or liquid) can catch fire or release unpleasant odours during the subsequent smoking process. Pour the wood residues inside a fire-proof bin with a cover so to prevent them from coming into contact with flammable material.
- Monitor the appliance during its entire operation cycle.
- When Hyper.Smoker is active, the oven preheating function can last longer to allow Hyper.Smoker to reach the smoke production temperature (max 20 minutes).



Use

GENERAL INFORMATION



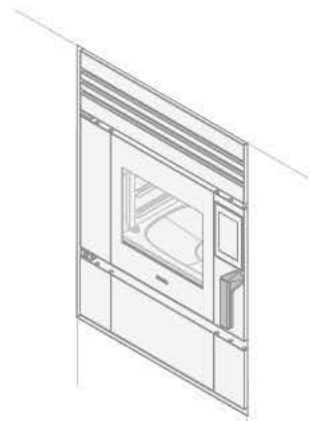
Suggestions and warnings **11**

Using the core probe **18**

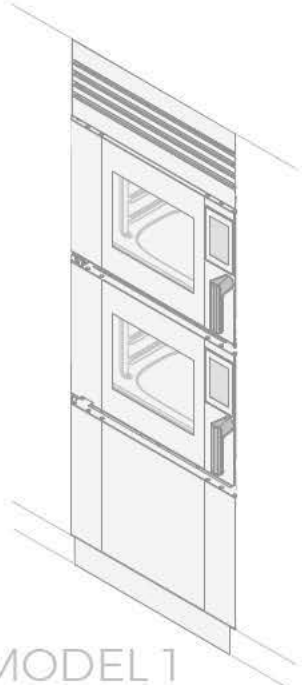
LCD control panel | HOME screen **13**

How to set values **14**

Let's discover a few functions of your appliance so that you can always use it at its best.



MODEL 1S



MODEL 1

SUGGESTIONS AND WARNINGS

- Before using the appliance, carefully read the "Safety regulations" section.
- If cooking large amounts of greasy food, place an empty tray without holes on the lowest grill rack in the oven. Alternatively, use an appropriately sized container.
- When using the appliance for the first time, be sure to clean the inside of the oven cavity and the accessories thoroughly (see the **Cleaning and support** section on page **62**); let the oven run empty at maximum temperature for 1 hour to eliminate any unpleasant odours created by the protective grease used in the factory.
- When the oven door is opened, heating and fan operation stops automatically. The built-in fan brake is activated (the fan continues to rotate for a short time only).
- If the appliance is left running for more than 15 minutes without an operating or automatic cleaning mode being selected, stand-by is automatically activated to save energy.
- To exit stand-by mode, tap the START/STOP button.
- Operate the appliance at a room temperature between +5°C and +35°C (41°F and 95°F).
- Do not salt food inside the oven cavity. If this is not possible, clean the oven as soon as possible (see the **Cleaning and support** chapter on page **62**).
- Beware of touching the external and internal parts of the oven during cooking and until it has completely cooled (it could reach temperatures above 60°C | 140°F).
- To prevent boiling, when using containers filled with liquids or foods that liquefy with heat, only use quantities that can easily be kept under control.



For safety reasons, the last tray should NEVER be placed above 160 cm | 63 in. If necessary to do so, **you must apply the sticker contained in the starter kit at a height of 160 cm | 63 in.**

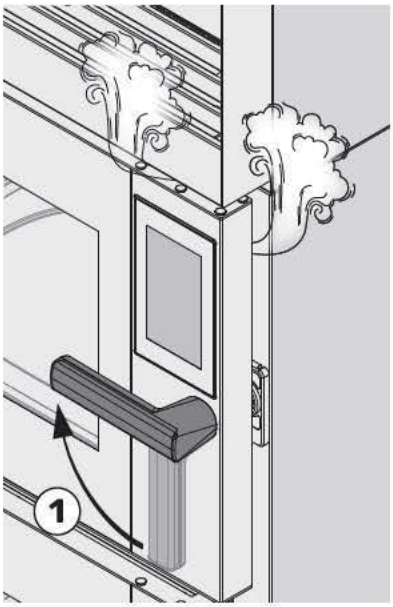
- It is always better to preheat the oven in order to compensate for the heat lost when opening the door.
- If you prefer manual preheating, we recommend setting the temperature to at least 30°C | 86 °F higher than the temperature required for cooking.
- In order to maintain optimum performance, **do NOT open the door during cooking**. If it is not possible to avoid opening the door, please do so very slowly and carefully, paying attention to the hot steam coming out of the oven cavity.
- Use the UNOX grills and trays; try to distribute food uniformly on these while avoiding stacking and excessive quantities. Always respect the loading instructions for your appliance.
- Do not use highly flammable food or liquids while cooking (e.g. alcohol or wine).
- When navigating and setting parameters only use your finger (which must be clean and dry); avoid using tools such as forks, spoons, etc.
- Do not overload the oven (max. 20+20 kg | 44 + 44 lbs).
- The minimum water inlet pressure should be 144790 Pa (1.5 Bar or 21 psi).
- The Maximum working pressure should be 599844 Pa (6bar o 87 psi).

BLACKOUT

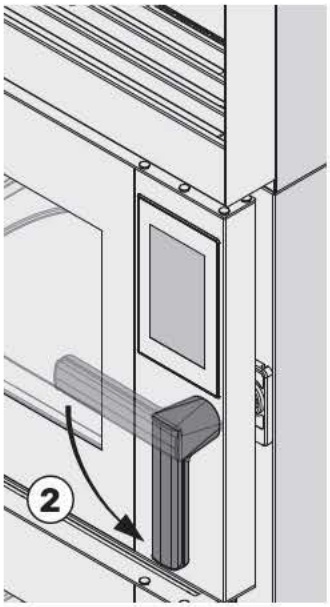
If there is a machine black-out or shut down, when the appliance restarts, the program that was running previously is resumed. The duration of the cooking cycle may be extended by a maximum of 2 minutes.

DOOR OPENING

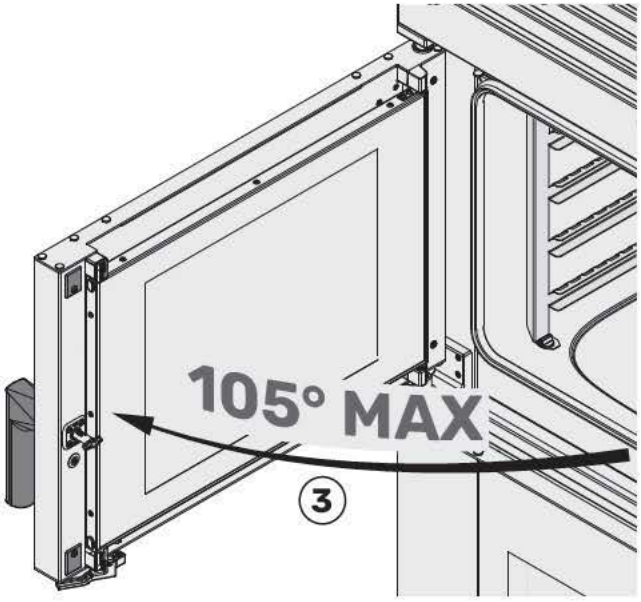
The UNOX Model 1 - Model 1S column is fitted with a two-stage safety opening to prevent hot air and steam to invest the user.



(1) Turn the handle by 90°: the door opens slightly to make steam escape gradually from the oven cavity.



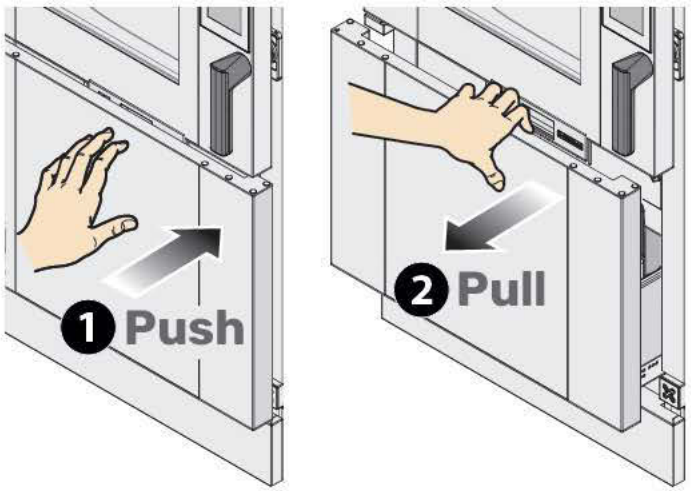
(2) Bring the handle back to its position.



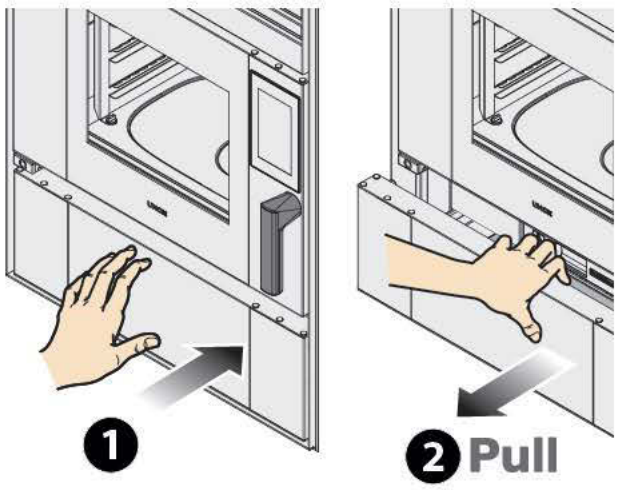
(3) Hold the handle in its initial position (vertical) and open the door completely (maximum 105°).

OPENING AND CLOSING THE DRAWER

Slightly press and release the drawer to open it slightly. Push pull to open it completely. Close the drawer manually by pushing it inside its compartment. The Soft Close system prevents abrupt closures.

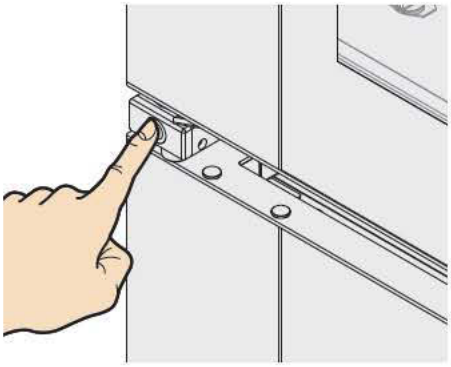


UNOX CASA MODEL 1



UNOX CASA MODEL 1S

SWITCHING ON THE OVEN



Press ON to switch on the oven.
After you have pressed it:

- the UNOX logo is displayed
- and the oven lights up internally.

After 15 minutes of non-use and after the components have cooled, the appliance goes into standby mode. When the oven is in standby mode, both the oven display and the light inside the oven switch off. For columns with two ovens (Model 1), the full column goes into standby mode only when both ovens have cooled sufficiently and have been left unused for the relevant period of time.
From the user menu (page **56**), the standby time can be set from a minimum of 10 minutes to a maximum of 24 hours.

LCD CONTROL PANEL | HOME screen

The "FAVORITES" function enables access to a list of recipes selected as "favourites"

Go back to the previous page

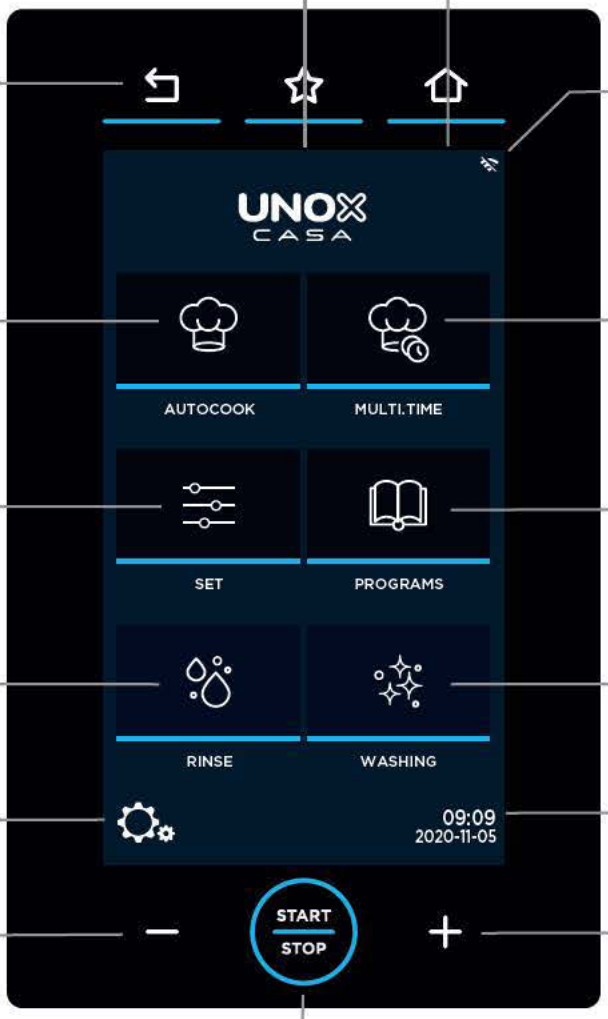
Automatic cooking
This menu offers recipes preset by UNOX: the perfect end result, guaranteed.
▶ p. **22**

Manual cooking
This allows cooking cycles in which the user has to set the parameters manually for each cycle
▶ p. **30**

It allows you to start rinsing the oven cavity.
▶ p. **52**

User parameter settings (date/time, unit of measurement, etc.)
▶ p. **56**

Decrease values



Go back to main page (HOME)

Wi-Fi connection status
active
NOT active

It allows you to cook simultaneously foods that need different cooking times under equal conditions (temperature, humidity, etc.)
▶ p. **26**

This menu provides access to a list of cooking cycles saved previously using the "set menu".
▶ p. **50**

This provides access to a list of washes and lets you start the most suitable wash for your needs.
▶ p. **52**

Time and date (year-month-day)

Increase values

The START/STOP button starts or stops a cooking or wash cycle.

HOW TO SET VALUES





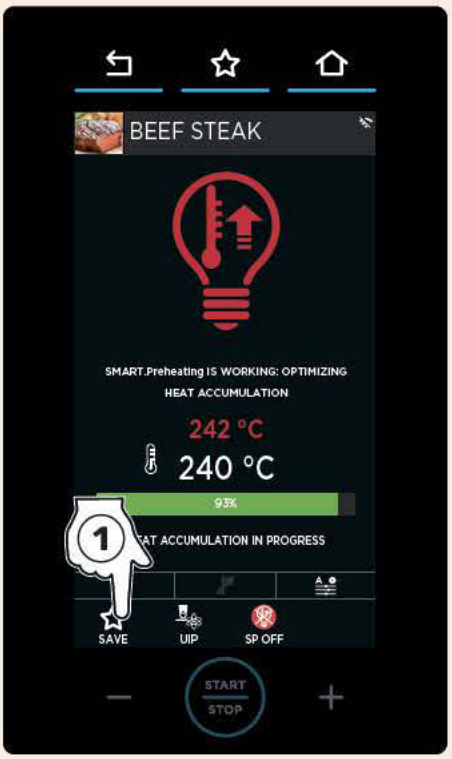
DRAG THE CURSOR

1. Tap the symbol of the parameter to be set; this then changes colour (in the case of the "duration" parameter, tap hours, minutes or seconds separately).
2. Tap the horizontal bar (this lights up) and drag the slider to the desired value; after three seconds of inactivity, the slider bar disappears.

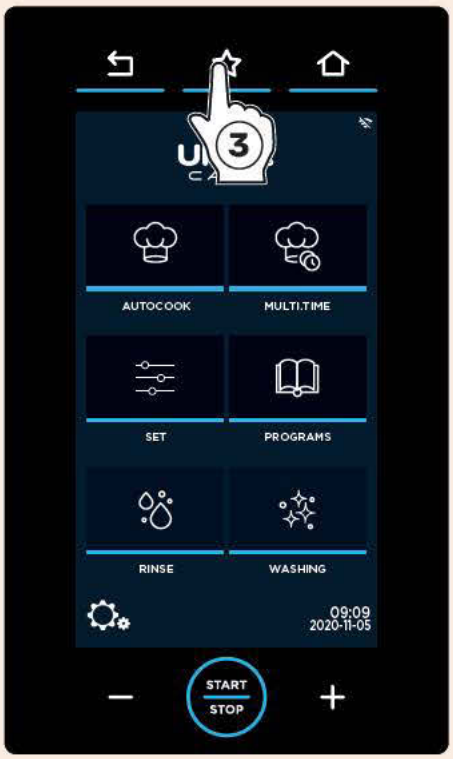
USING THE BUTTONS

1. Tap the symbol of the parameter to be set; this then changes colour (in the case of the "duration" parameter, tap hours, minutes or seconds separately).
2. Use the − + buttons to modify the value.

A | Special function "FAVORITES"



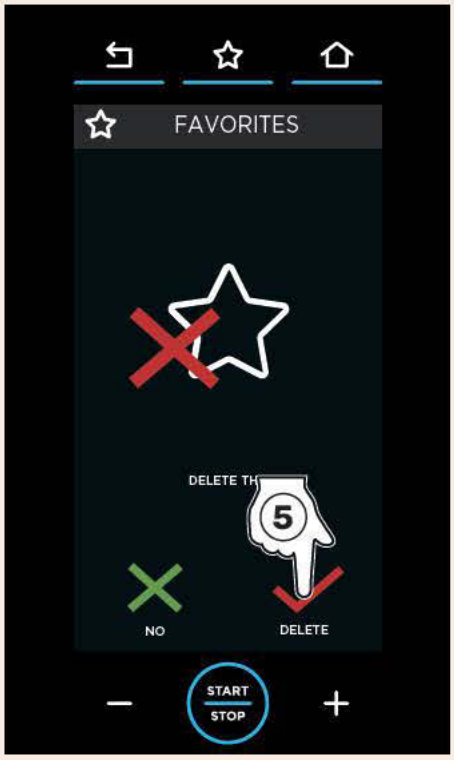




(1) (2) Most used recipes in the menus: PROGRAMS | MULTI.TIME | AUTOCOOK can be marked as **"FAVORITES"** from the preheating screen (both standard and SMART).

(3) By pressing the FAVORITES button, all recipes marked as such will be displayed: the function is particularly useful to easily find recipes that are frequently used.





(4) To delete a recipe from the "FAVORITES" screen, hold down the icon for at least three seconds.

(5) A screen appears where you can confirm the deletion: select "YES" to remove the recipe from the list.

UIP (UNOX INTELLIGENT PERFORMANCE)

If activated as shown in the figure, UIP technology allows the operator to constantly monitor each preheating and cooking cycle during manual cooking.
Thanks to this feature, the oven software is able to make changes to the user settings autonomously, where necessary, without the operator needing to intervene. This guarantees perfect results every time.

The following UIP technologies are available:

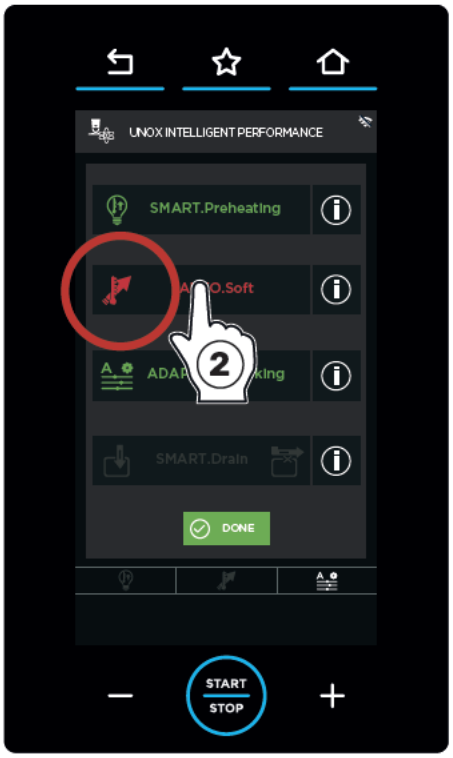
SMART.Preheating ▶ if activated, automatically adjusts the **preheating time and temperature** cycle time, to guarantee uniform cooking and energy efficiency.

AUTO.Soft ▶ if activated, automatically adjusts the **temperature increase speed** to improve cooking uniformity when cooking delicate foods.

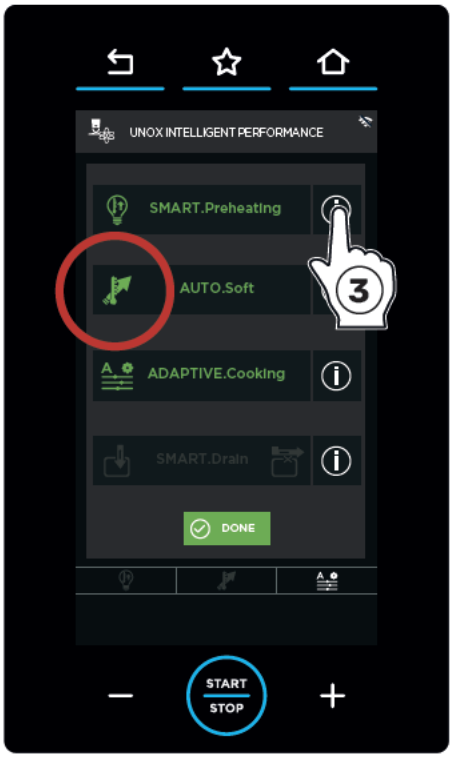
ADAPTIVE.Cooking ▶ if activated, this function automatically optimises **all the cooking process parameters** according to the oven load, the time the door is open, and the readings from the oven sensors.

The SMART.Preheating and ADAPTIVE.Cooking technologies are active by default.





technology not active
no automatic modification performed by the oven



technology active
if necessary, the oven intervenes autonomously during cooking to improve the cooking cycles



When this key is pressed, information on the corresponding UIP technology is displayed





During a cooking cycle, the icons in the lower part of the oven provide useful information about UIP technologies.



GREY ICON ▶ the corresponding UIP function has NOT been activated and cannot intervene to improve the cooking cycle

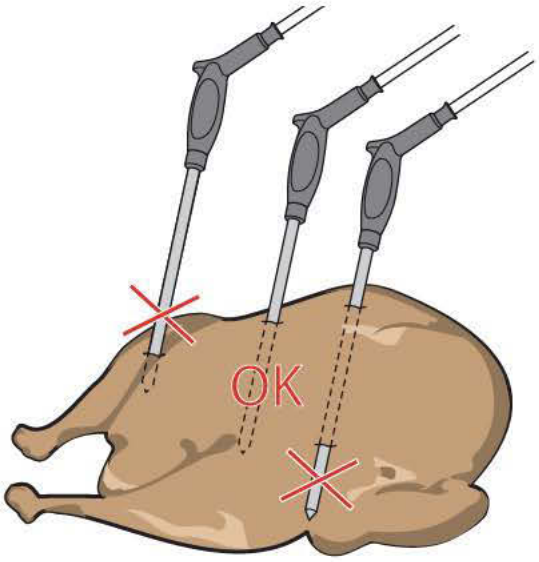
GREEN ICON ▶ the corresponding UIP function has been activated and is currently in operation for this cooking cycle

WHITE ICON ▶ the corresponding UIP function has been activated and is currently NOT in operation for this cooking cycle

USING THE CORE PROBE

During the cooking cycle, the probe detects the temperature at the core of the product. It reaches the temperature set by the user when the product is perfectly cooked both on the surface and on the inside.

The core probe must be inserted deep into the food being cooked. The probe head must reach the product's core, i.e. the innermost portion, without piercing its way through the other side. If the food you are cooking is relatively thin, insert the probe parallel to the oven tray. When dealing with several foods, insert the probe into the smallest product; when this has reached the required core temperature (and therefore cooking is stopped) take the product out of the oven, insert the probe into the smallest remaining piece and restart the cooking cycle.

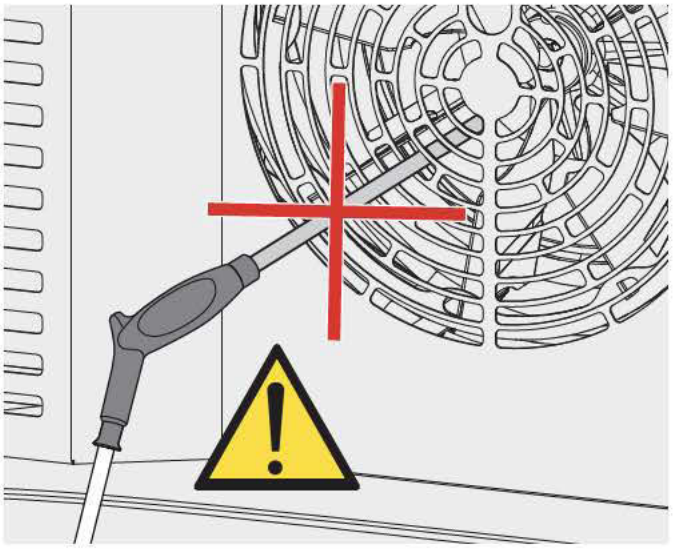


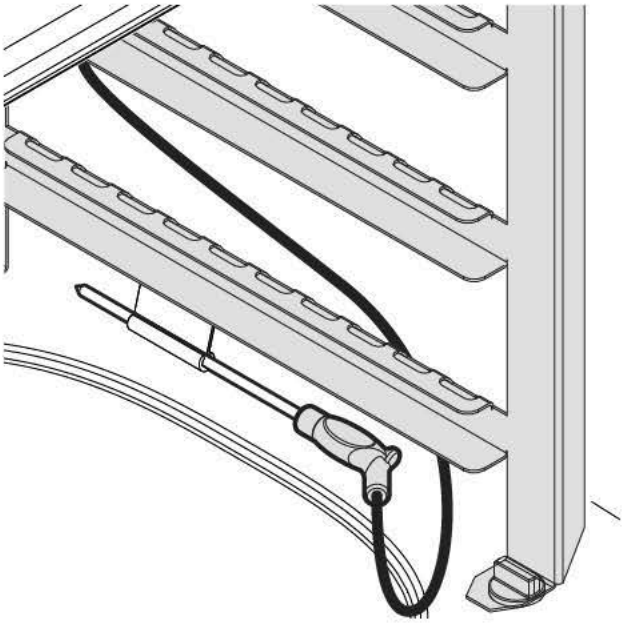


Handle the probe with care because it is extremely sharp and, after use, the needle is very hot.

Extract the core probe from the food before removing the trays from the oven, and place it in the internal probe holder (never leave it dangling inside/outside the oven cavity).

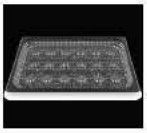
Before removing the tray, check that the probe cable is not in the way.





ESSENTIAL TRAYS SUPPLIED

Trays for every cooking cycle for maximised results.
It's advisable to store the trays in the provided drawers when not in use.



BLACK.FRY GRP816 (MODEL 1 only)

Non-stick stainless steel grid (H. 40mm | 1.6 in) for frying French fries



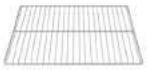
BLACK.40 TG 900

Non-stick stainless steel tray (H. 40mm | 1.6 in)



FORO.BLACK TG 890 (MODEL 1 only)

Non-stick perforated aluminium flat tray (H. 15mm | 0.6 in) for pastry and bakery products



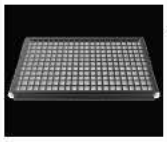
STEEL.GRID GRP 806

Flat stainless steel grid (H. 8.5mm | 0.3 in)



EGGS 8X1 TG 936 (MODEL 1 only)

Non-stick aluminium tray (H. 16mm | 0.6 in) designed to cook up to 8 eggs in less than 3 minutes



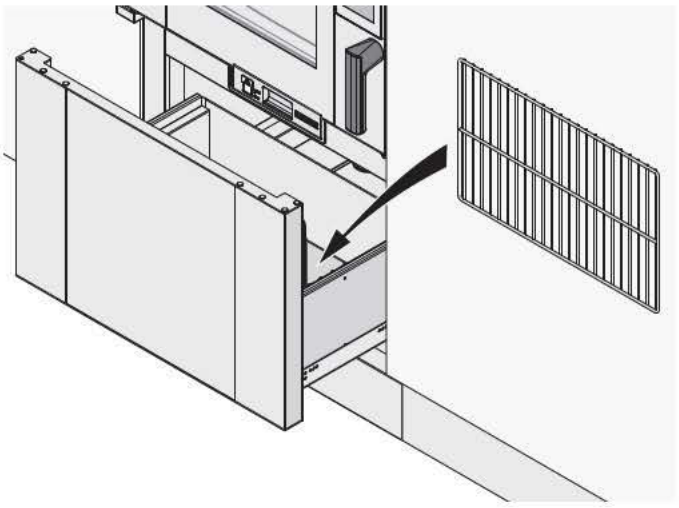
GRILL TG885

Non-stick aluminium tray for grilling (H. 37mm | 1.5 in)

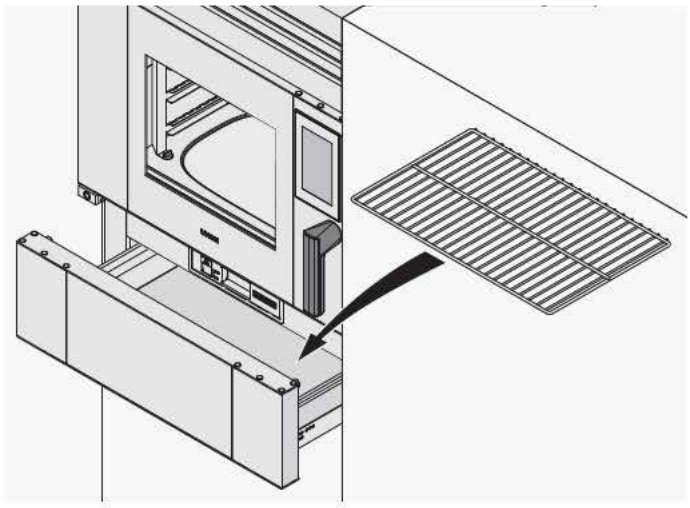


FAKIRO.GRILL TG870 (MODEL 1 only)

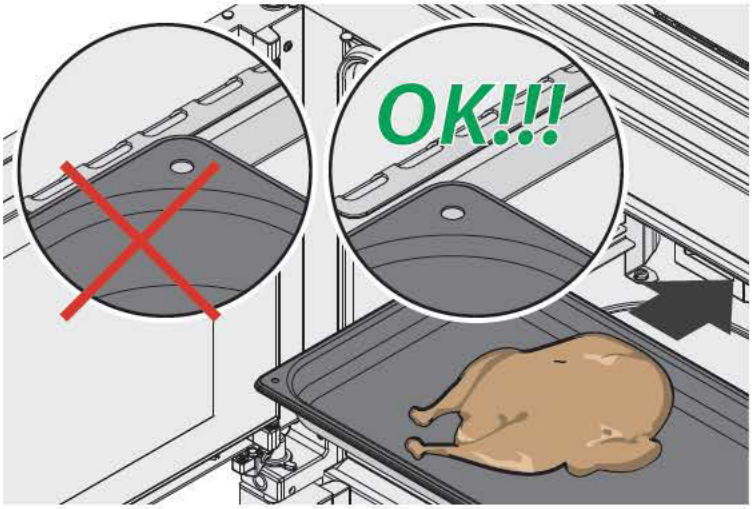
Non-stick ribbed-flat aluminium plate for grilling (H. 12 mm | 0.5 in)



UNOX CASA MODEL 1



UNOX CASA MODEL 1S



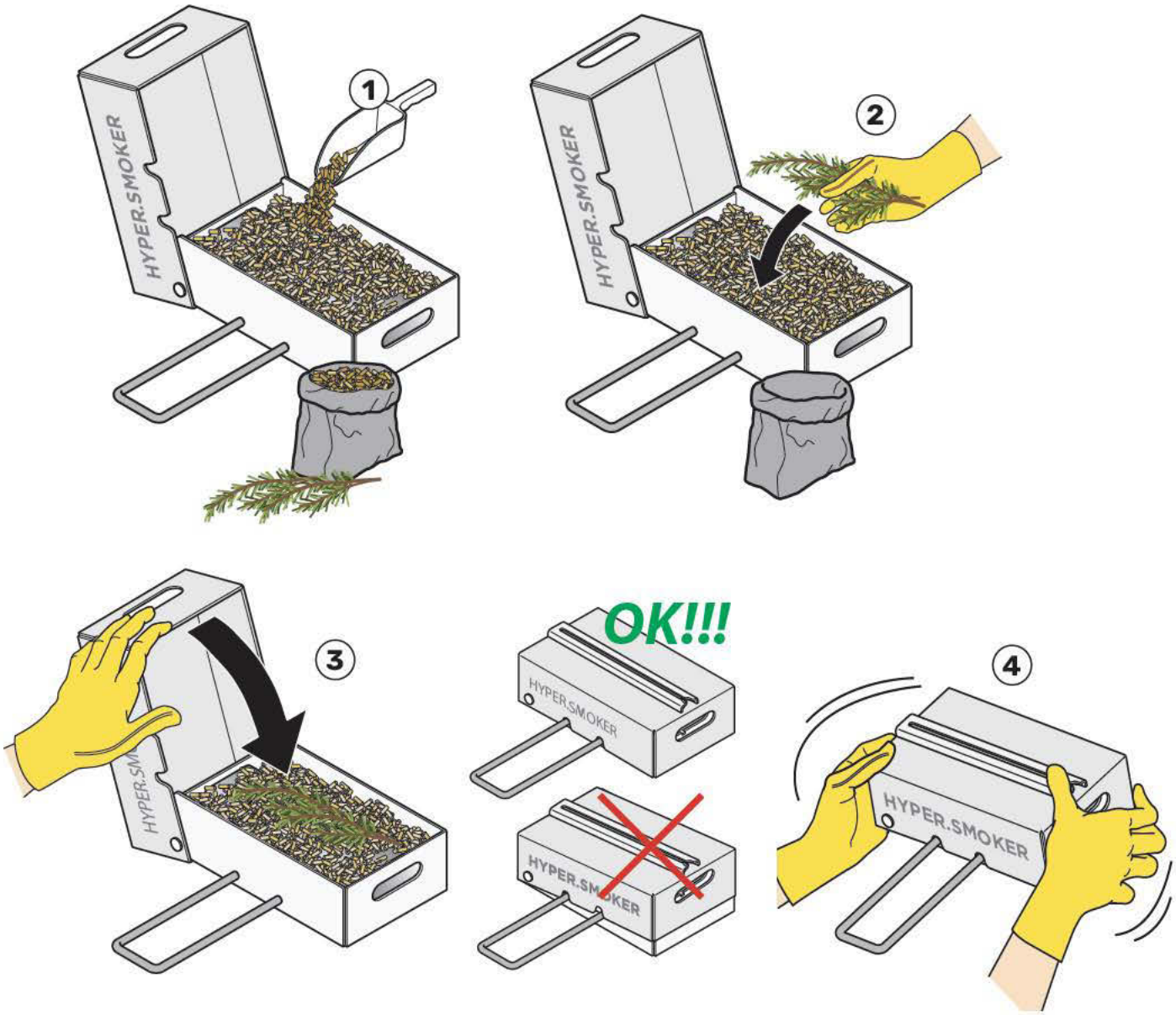
Choose the tray based on the dish to cook. Place the food evenly inside the tray.
Insert the trays by sliding them into the side guides.
If the cooking cycle requires more trays simultaneously, place them evenly using the entire height of the cavity without overloading the appliance (see the maximum number of trays allowed for one cooking cycle).
Be extremely careful when removing trays from the oven cavity, as they are extremely hot. Remove the core probe (if any) from the food before removing the trays.

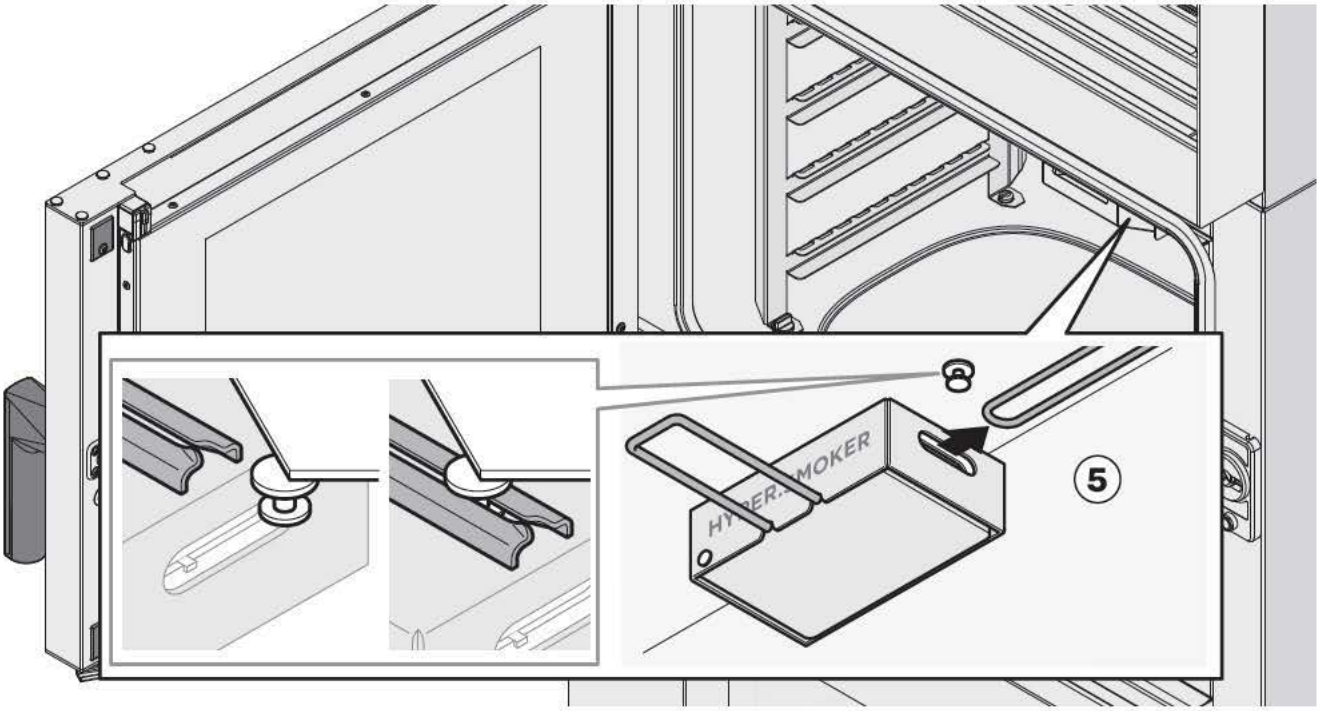
HYPER.SMOKER

Hyper.Smoker is ideal for smoking roast beef, meat or fish skewers, mashed potato, duck breast, salmon, ricotta cheese, etc. For information about its loading, see page **38**.

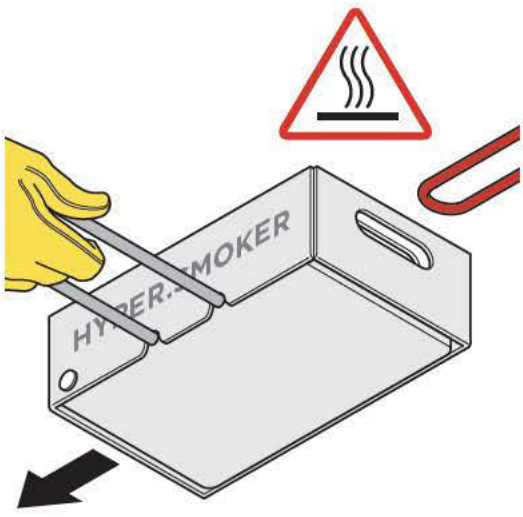
Loading Hyper.Smoker

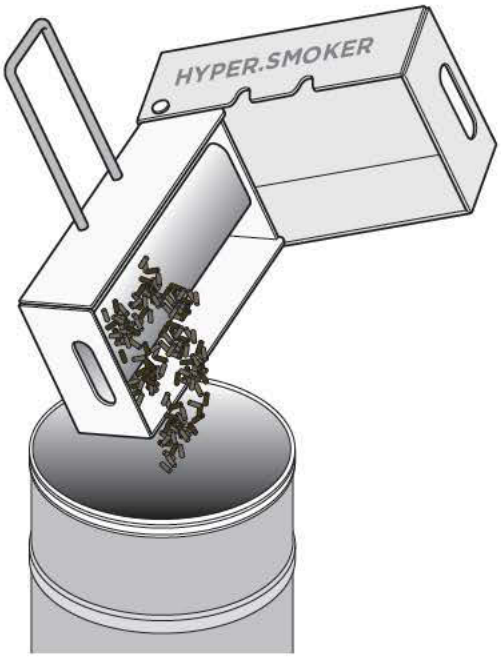
The amount of wood that the Hyper.Smoker can load varies depending on the wood weight (generally ranging between 70 and 100 g | 2.5 oz and 3.5 oz).
Hyper.Smoker can produce smoke for about one hour and a half if fully loaded.
For smoking times exceeding one hour and a half, remove the consumed wood from the container and refill it with new wood.
We recommend wetting the wood. For cold smoking, we recommend adding a tray of ice in the cooking cavity.
To provide a particular flavour, you can add herbs (rosemary, sage, bay leaves, thyme, marjoram) to the wood. Make sure that these herbs are suitable for human consumption and not treated chemically (with pesticides).
To obtain the same effect, use higher smoking levels with larger wood flakes compared to sawdust, pellets, or chips.





At the end of every smoking process, remove Hyper.Smoker from the cavity and pour the wood residues into a fire-proof bin with a cover to prevent them from coming into contact with flammable material.





Automatic cooking cycles ensure excellent results.
The oven automatically sets the best cooking cycle by selecting the category, the type of food and its characteristics.
In this section, you can use the UNOX pre-set programs, which are conceived and tested by professional chefs.

The programs available are:

- GRILLING: grilling foods
- COMBI: for classic oven-cooked recipes
- STEAMING: steam cooking
- BRAISING: cooking braised meat
- PAN FRYING & FRYING: steaming vegetables, meat and fish and breaded products on Pan Fry trays
- ROASTING: cooking roasts
- BAKING: baking pastry and bread
- SMOKER: Hyper.Smoker is ideal for smoking roast beef, meat or fish skewers, mashed potato, duck breast, salmon, ricotta cheese, etc. For information about its loading, see page. **20**.
- BREAKFAST & SNACKS: for cooking food for breakfast and snacks
- OVERNIGHT: slow and low temperature overnight cooking
- SOUS VIDE: vacuum cooking
- REGEN: regenerating frozen foods

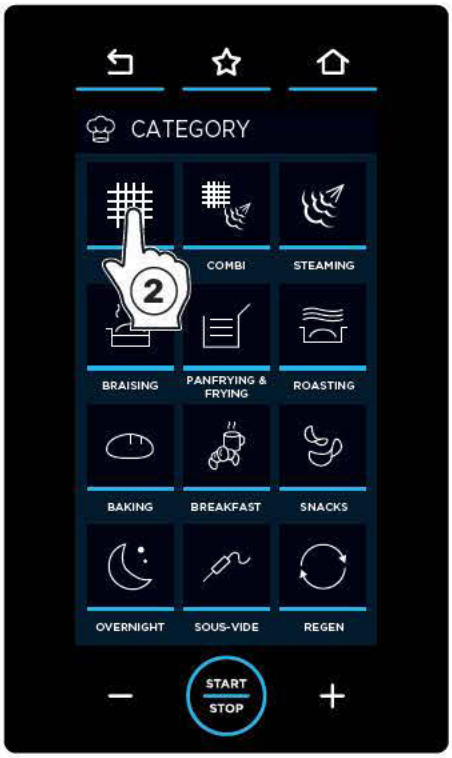
You can also choose to use the UNOX INTELLIGENT PERFORMANCE (UIP) technology by clicking on the relevant symbol ▶ for more details, see page **16**

REGENERATING FOOD

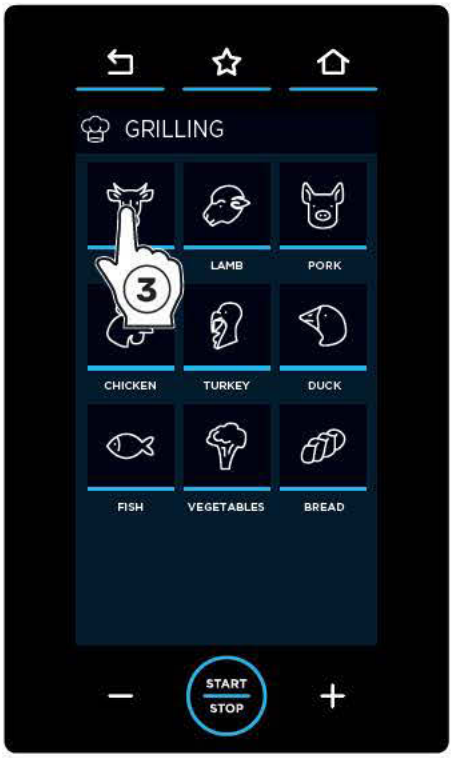
The “regeneration” function allows you to heat a previously cooked and then frozen dish (or stored in the fridge) at a service temperature (about 60°C | 140°F). It maintains all its organoleptic, aesthetic and quality properties, as if it were freshly cooked.



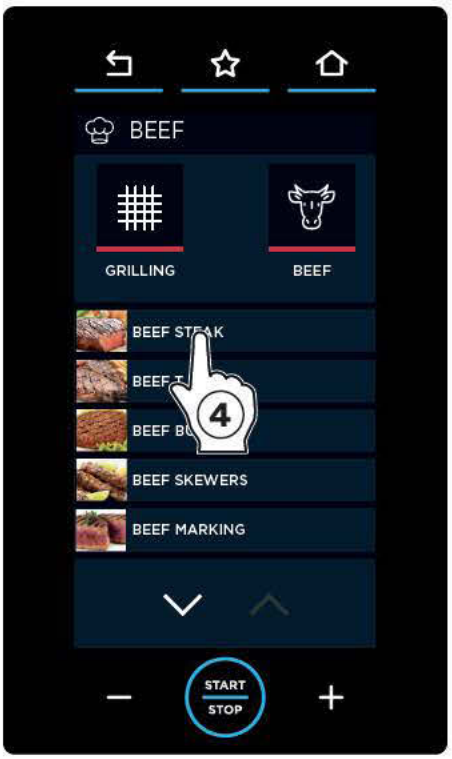
(1) To access, tap the **"AUTOCOOK"** icon.



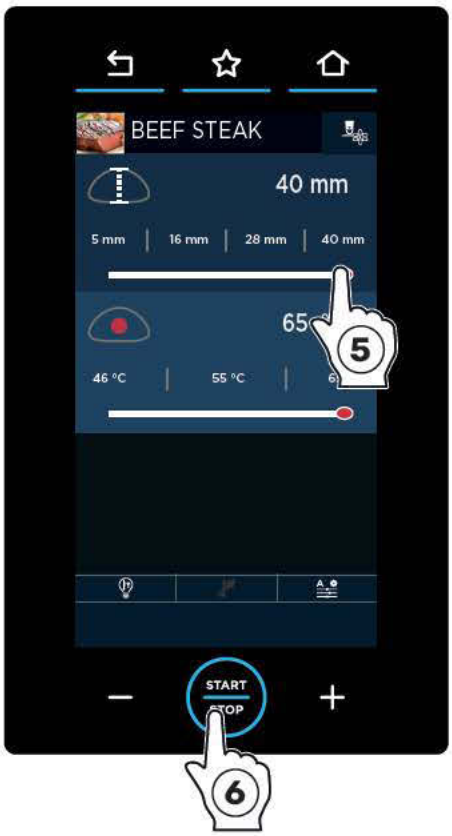
(2) Select the function that best suits the food you want to cook (e.g. GRILLING FOOD)



(3) Select the desired category (e.g. BEEF).



(4) Select the type of food (e.g. BEEF STEAK).

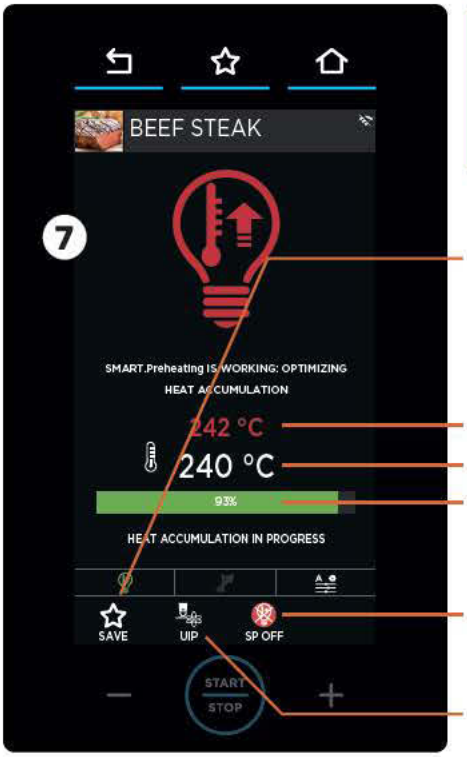


(5) Based on the selected recipe, the oven asks you to set a few parameters (maximum three) to customise the cooking cycle:

- **weight** of the food to be cooked
- **thickness** of the food to be cooked
- **internal degree of cooking** to be reached
- **external degree of browning** to be reached

Moreover, if you tap the symbol on the top right, you enable the UNOX INTELLIGENT PERFORMANCE (UIP) technology for further details, see page **16**

(6) Press START/STOP.



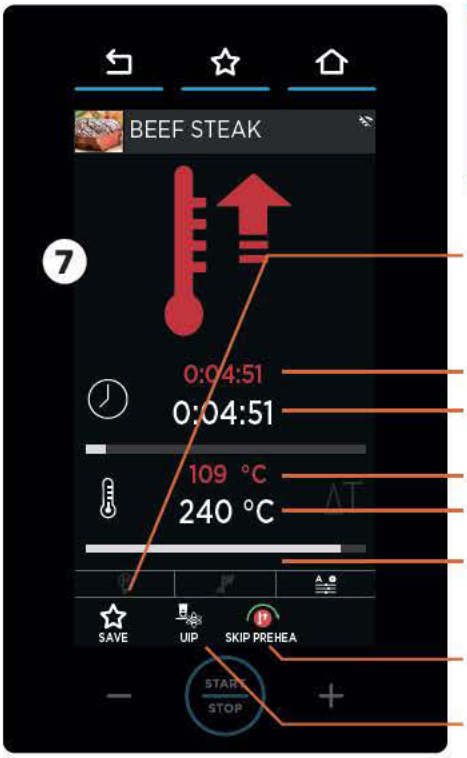
This screen indicates that the SMART.Preheating function is in progress: wait for the end of the preheating cycle before putting the food in the oven

Save the recipe as a favourite
▶ for more details, see page **15**

Oven cavity temperature
Target temperature
Time remaining before the end of preheating (estimated) or progressive percentage

Change from the SMART.Preheating in progress to manual preheating

Access the UIP technology setting
▶ for more details, see page **16**



This screen indicates that the manual preheating function is in progress: wait for the end of the preheating cycle before putting the food in the oven.

Save the recipe as a favourite
▶ for more details, see page **15**

Estimated time until the end of the preheating cycle
Preheating set time

Oven cavity temperature
Target temperature

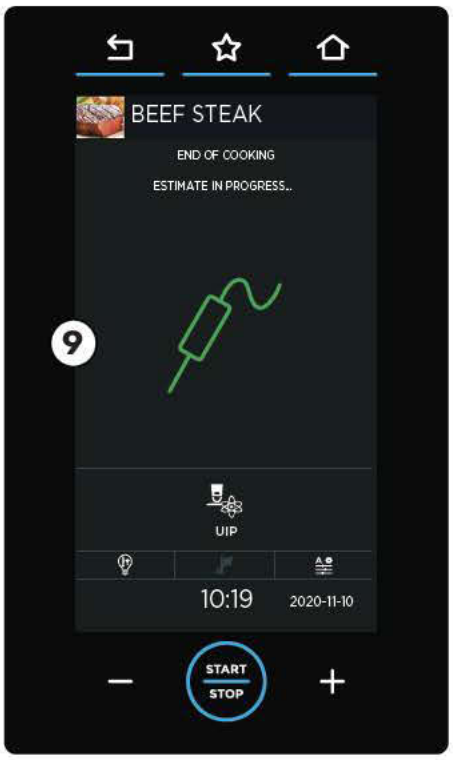
Change from the SMART.Preheating in progress to manual preheating

Skips preheating and starts the cooking cycle immediately

Access the UIP technology setting. ▶ For further details, see page **16**



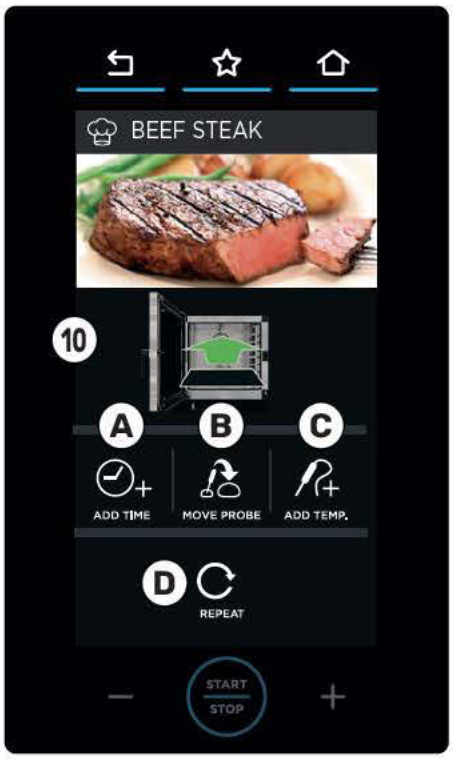
(8) The preheating cycle is complete; place the core probe into the food and put it into the oven.



(9) Cooking is in progress. The symbol colour indicates the time required for the cooking cycle to end:

- Current cooking cycle time remaining > 15 sec.
- Current cooking cycle time remaining < 15 sec.
- Cooking complete time remaining < 5 sec.

If you tap , you enable the UNOX INTELLIGENT PERFORMANCE (UIP) technology. For further details, see page **16**



(10) The cooking cycle is complete: this is indicated by a long beep and the relevant screen showing to the side.

From this screen you can:

(A) **repeat the last step** carried out.

(B) **repeat the last step** of the cycle after moving the core probe to another portion;

(C) **repeat the last set step**, modifying the core probe temperature;

(D) **repeat the completed cooking cycle**.

At the end of the cooking cycle, remove the core probe from the food and extract the latter from the oven.

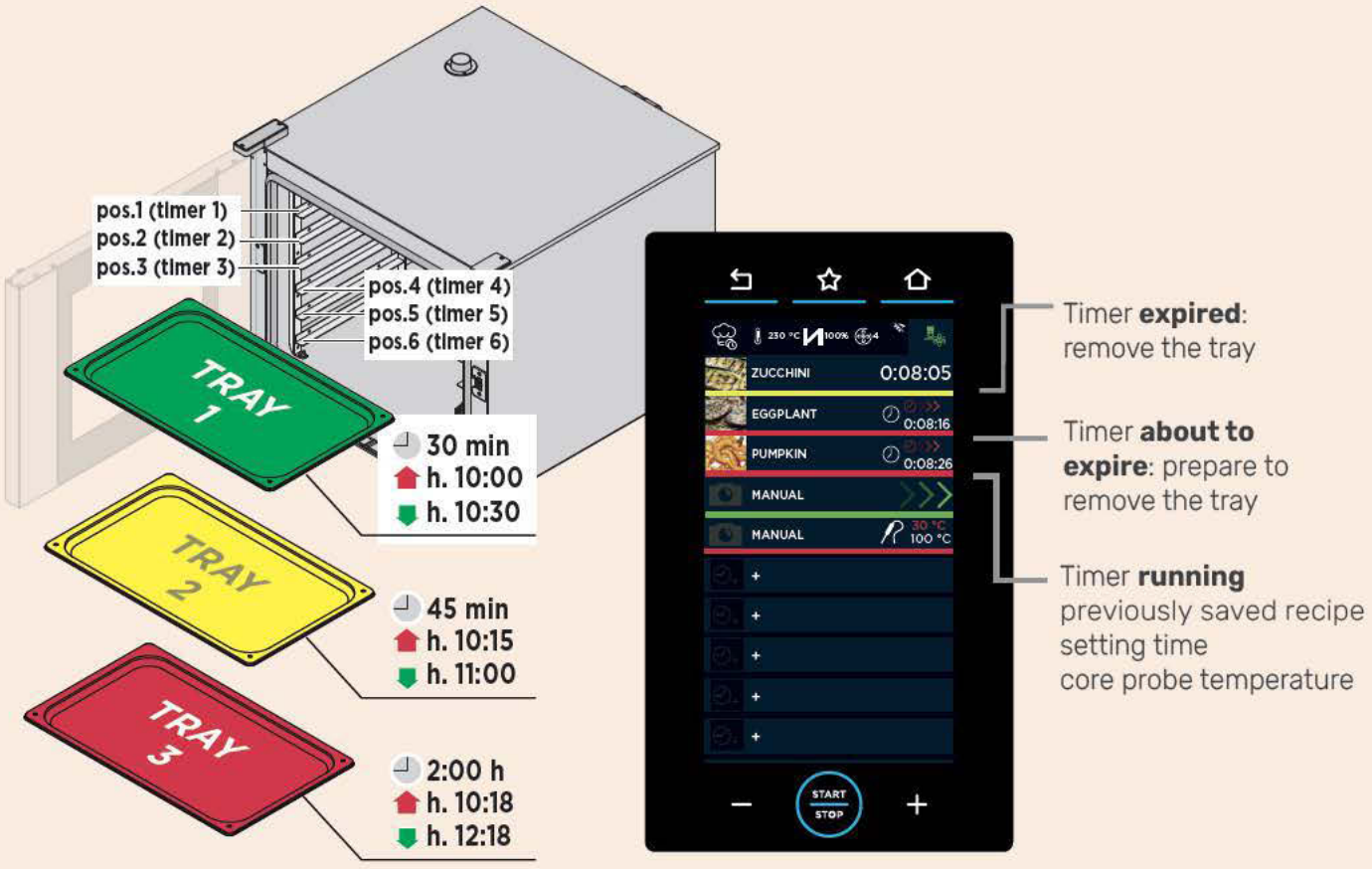
Use

MULTITIME

It often happens to simultaneously cook products that need different cooking times but same conditions (temperature, humidity, etc.). The "MULTI.TIME" menu allows you to use the oven continuously and set up to 10 timers for each dish.
Using this function, the oven maintains the set temperature and humidity indefinitely.

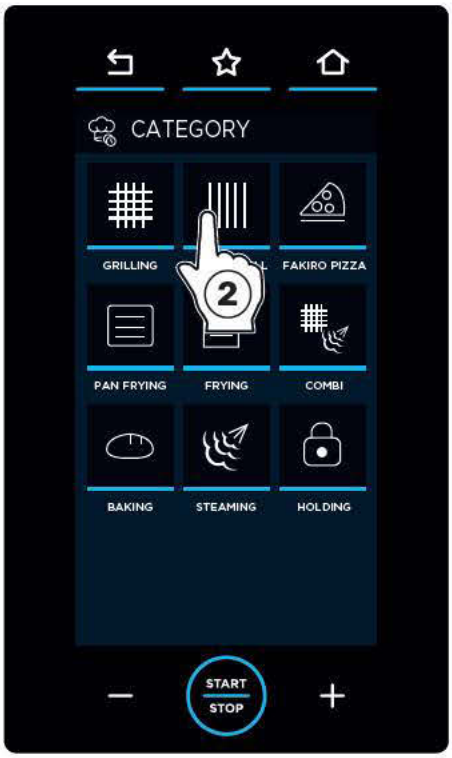
The example shows that 3 trays containing different foods are inserted into the oven cavity at ➡ 10:00, 10:15 and 10:18.
For each tray, a timer will be set with a different end time as each food requires a customised cooking time:
30 minutes | 45 minutes| 2 hours

We recommend using timer 1 for the tray at the top of the oven, timer 2 for the tray below and so on. This helps the user know which tray needs to be taken out when the timer expires (for example, when timer 2 expires, take out the second tray from the top).
When a timer expires (in the example the first timer to expire will be the one for tray 1, ➡ at 10:30), a beep notifies the user that the corresponding tray needs to be taken out. When the door is opened and closed, the expired timer is reset.
A maximum of 10 timers can be set (corresponding to a maximum of 10 different foods being cooked at the same time).





(1) To access, tap the "MULTI.TIME" icon.



(2) Select the program suitable for the dish you want to cook (e.g. FAKIRO GRILL). The preheating starts. Wait for the preheating cycle to complete before inserting the food in the oven.



(3) The preheating cycle is complete. Place the first tray inside the oven.

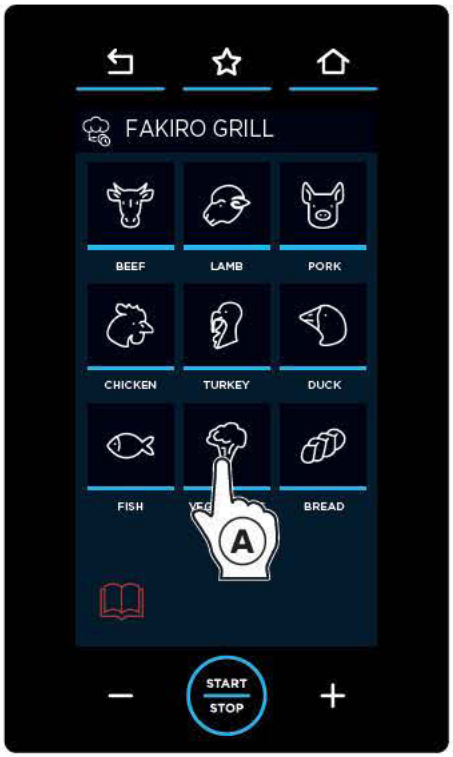


(4) Once you have put the food in the oven and closed the door, set the timers by tapping "+" on the screen. We recommend using timer 1 for the tray at the top of the oven, timer 2 for the tray below and so on. This helps the user know which tray needs to be taken out when the timer expires (for example, when timer 2 expires, take out the second tray from the top).
You can add new programs any time (for example, if the preparation is complete).

(5) The timers can be set:

- **selecting a similar recipe** (recommended)
- **manually setting** a timer or the core probe temperature.

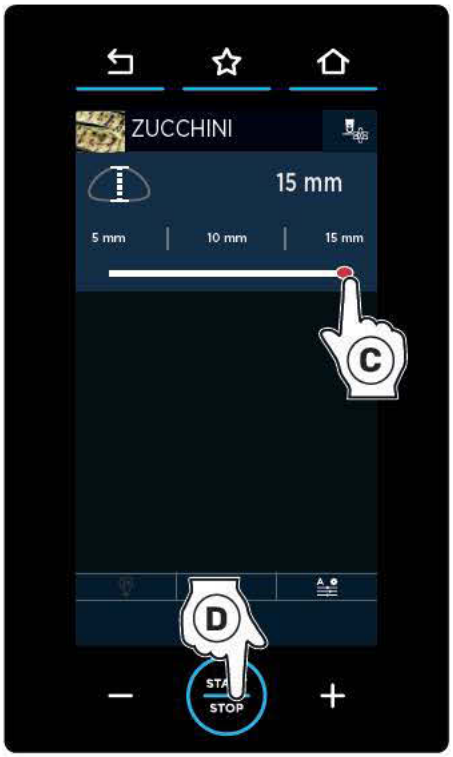
Setting a timer selecting a similar recipe



(A) Select the desired category (e.g. VEGETABLES).



(B) Select the type of food (e.g. ZUCCHINI).



(C) Based on the selected food, the oven asks to set a few parameters to customise the cooking cycle:

- **weight** of the food to be cooked
- **thickness** of the food to be cooked
- **internal degree of cooking** to be reached
- **external degree of browning** to be reached

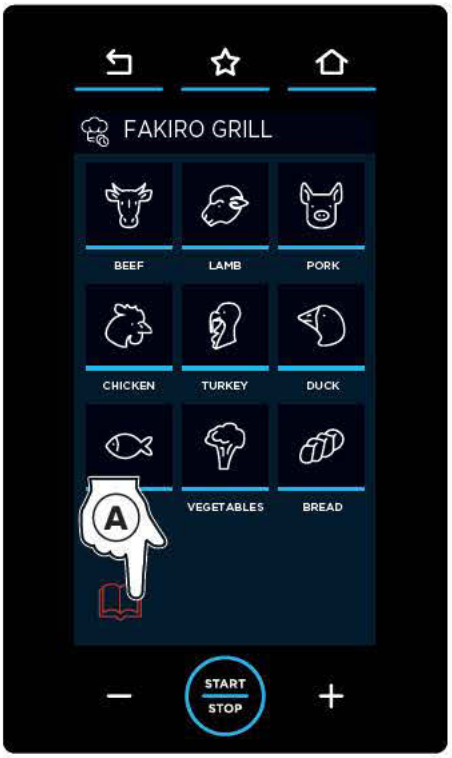
Moreover, if you tap on the top right, you enable the UNOX INTELLIGENT PERFORMANCE (UIP) technology. For further details, see page **16**

(D) Press the START/STOP button to start the timer.

Setting a timer manually

If you set the timers manually, you must set a time or the core probe temperature. If you set:

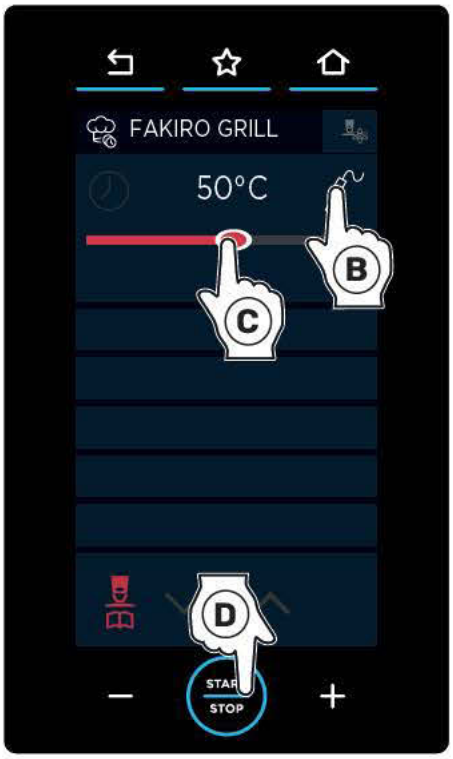
- a time, ▶ the timer expires based on the time set (e.g. 16 minutes).
- the core temperature, ▶ the timer will expire when the set temperature is reached (e.g. 50 °C). Note: you can set only 1 timer with core probe.



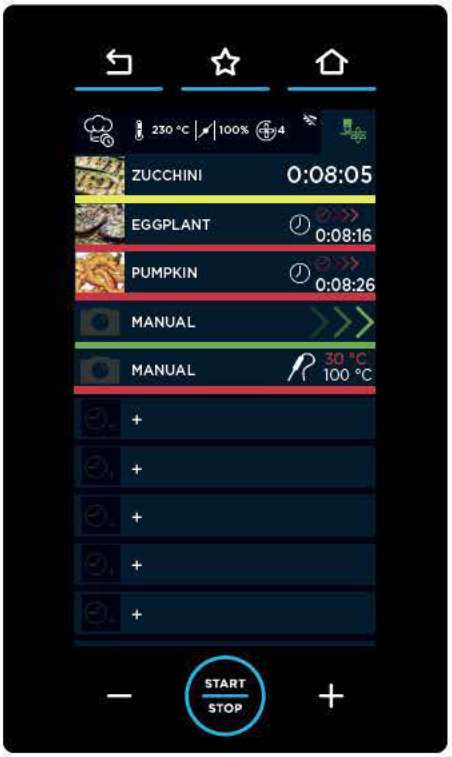
Ⓐ tap the "clock" icon (if you want to set a time) or the "core probe" icon (if you want to set, and thus reach, a core temperature).



Ⓑ Drag the slider or use the buttons − + to set the desired value.



Ⓒ Press the START/STOP button to start the timer.



◀ Ⓖ The screen at the side shows a possible cooking cycle in progress scenario.

Several timers are set.

Some timers are set:

- using a previously saved recipe (the first three)
- adding the duration (MANUALLY - the fourth)
- adding the core probe temperature (MANUALLY - the fifth)

The timer colour shows that:

timer in operation (dishes still cooking). The time remaining or the temperature to be reached are indicated on the right.

timer about to expire: prepare to remove the tray.

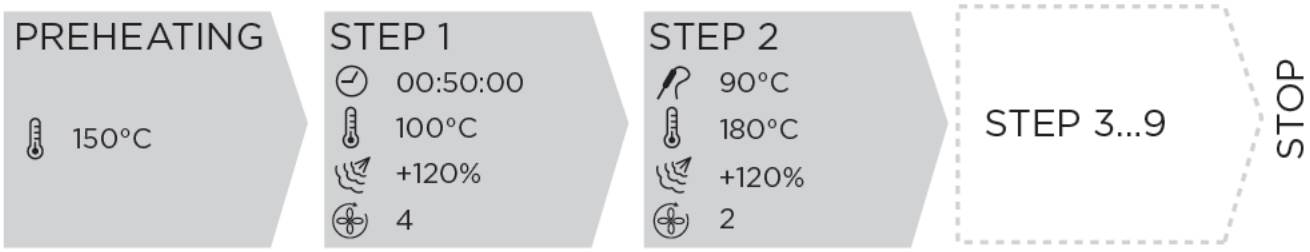
timer expired (the food is ready). A beep notifies the user that it is time to take the tray out of the oven. When the door is closed, the timer will disappear from the list.

For manual cooking, based on experience, you must set the following parameters for preheating and each cooking step:

- **cooking time** or **core temperature** (the two parameters exclude each other);
- **temperature in the oven cavity** or **Delta "T"** (choosing one of these parameters excludes the other);
- **steam input/extraction** in the cavity;
- **fan speed**.

Each manual cooking cycle is always composed of:

- p. **32 |** automatic **preheating**, manual setting or SMART.Preheating cycle (recommended mode);
- p. **34 | up to nine steps** for cooking, each with its own cooking parameters. The appliance automatically passes from one cooking step to the next, if present. Here is an example:



Example of cooking cycle involving more than one step, where some are timed and others use the core probe. Steps 3-9 are not needed and therefore have not been set.

After having set all the parameters (time, temperature, etc.), it is possible to **directly start cooking without saving** p. **40** or **save the recipe and then start the cooking cycle** p. **41**.



(1) Tap the **"SET"** icon: a manual cooking parameter setting screen appears.

"HYPER.Smoker" special function
For more details, see p. **38**

Special optional **"PRESSURE STEAM"** function
For more details, see p. **37**

By activating the MULTI.Product function, at the end of the step, an image and a note entered by the user will be displayed (e.g. "add oil").
For more details, see p. **36**

STEP
This icon shows the number of steps being set.



Cooking time (from **0** minutes to **9h:59min:59sec** then **INDEFINITE**, i.e. the oven operates continuously)

Core temperature
Setting the target core temperature

Oven cavity temperature (from 30°C to 260°C | from 86°F to 500°C).

Delta "T" temperature (from 0°C to 120°C | from 32°F to 248°F)
Temp. in cavity/Core temp. = Temp. Delta "T"

STEAM.Maxi™
Steam input to cavity

DRY.Maxi™
steam extraction from cavity

Fan speed normal or, where applicable,

Pulsed air flow speed (the fan turns off when the oven has reached the right temperature)

The icons show which UIP functions are active

Set steps 1 to 9

access the preheating settings or go back to the previous step

Save the parameters set

UIP technologies
For more details, see p. **16**

Starts the set cooking

PREHEATING

Most cooking requires preheating which is optional but is always recommended to achieve the best cooking results.

Preheating can be set in two ways:

- **using UIP technology** and activating SMART.Preheating (recommended mode) ▶ preheating is managed by the appliance automatically. ▶ For further details on the UIP technology, see page **16**
- **in manual mode** ▶ the preheating temperature must be set manually.

Once the cooking cycle has been started and regardless of the mode selected, it is possible to interrupt the preheating stage at any time (if needed) and move to STEP 1.

Activate SMART.Preheating (recommended mode)



(1) Tap the "UIP" icon.



(2) Activate SMART.Preheating: the icon will turn from red to green.

(3) Confirm with "DONE".



(4) During a cooking cycle, the icons in the lower part of the oven provide useful information about UIP technologies ▶ p. **16**

Setting preheating in manual mode



(1) Tap the "PREHEATING" icon: the settings screen appears.



(2) Set the preheating parameters:

- **time** ▶ if a time is entered, once the set temperature is reached, the oven maintains the temperature for the time set rather than starting the next step (STEP 1);
- **temperature** ▶ it is always better to preheat the oven to a temperature at least 30°C-50°C (86°F - 122°F) higher than the temperature required for cooking, in order to reduce the effects of the heat lost when opening the door.



(3) Go to the settings for step 1. To enable use, a cooking cycle must contain at least one step.

SETTING THE COOKING STEPS

To be enabled, a cooking cycle needs the following settings:

- **cooking time** (from 0 minutes to 9h:59min:59sec then INDEFINITE, i.e. the oven operates continuously) or the core probe temperature: these two parameters exclude the other. In the first case (time), the cooking cycle ends after the set time; in the second case (core probe), the cooking cycle ends when the set core temperature is reached.
- the **cooking temperature** (from 30°C to 260°C | from 86°F to 500°C). For particularly delicate cooking cycles, the Delta "T" function (from 0°C to 120°C | from 32°F to 248°F) can be used as an alternative. In this case, you need to insert a core probe into the core of the food.
- **steam released into (STEAM.Maxi™) or removed from** (DRY.Maxi™) the oven cavity;
- the **fan speed**: normal (left) or pulsed (right – the fan turns off when the oven has reached the temperature).
- **MULTI.Product** function ▶ For further details, see page **36**.

After setting the first cooking step, you can set other ones if necessary. Every step (maximum nine) can have different parameters.

After having set all the parameters (time, temperature, etc.), you can:

- **start** the cooking cycle directly without saving it ▶ page **40**. In this case the parameters set are not saved and must be entered during each subsequent cooking cycle;
- **save a set recipe and** start a cooking cycle ▶ page **41**. This means that the recipe can be used later, at any time, without having to reset the parameters each time.

B | Further information
Cooking with Delta T

"Continuous Delta T" cooking allows you to maintain the difference in temperature between the cooking cavity and the product core, promoting slow and gentle cooking and enhancing the quality of food without compromising its texture.

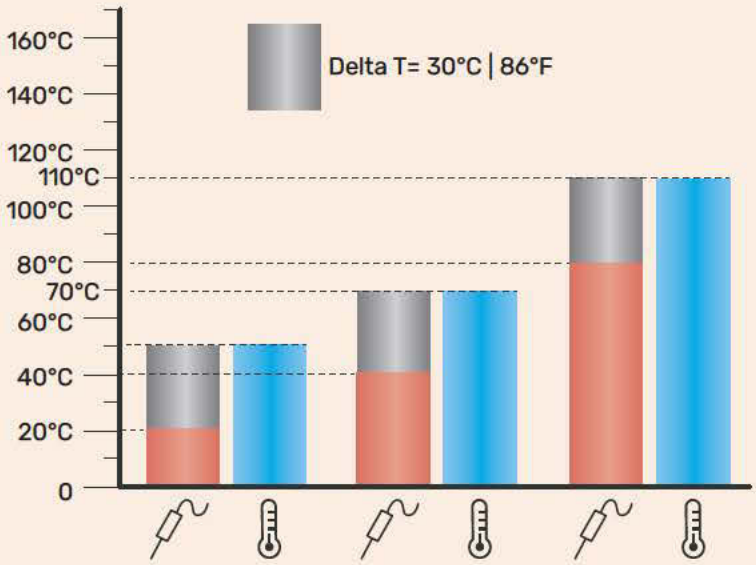
This can be summarised by the following formula:

Cavity temp. = **Temp. DeltaT** + **core probe Temp.** (e.g. **110°C** = **30°C** + **80°C | 240°F** = **86°F** + **154°F**)

For example, set the:

- DeltaT temperature to **30°C | 86°F**
- Core probe temperature to **80°C | 154°F**.

If at the beginning of the cooking cycle, the core probe detects a temperature equal to **20°C | 68°F**, the appliance brings the cavity temperature to **50°C** (**30°C** + **20°C**) | **154°F** (**86°F** + **68°F**).
When the probe reaches **40°C | 104°F**, the cavity temperature reaches **70°C | 158°F** and so on until the probe reaches **80°C | 190°F** and the cavity reaches **110°C | 240°F** (**30°C** + **80°C**= 110°C | **86°F** + **154°F**= 240°F); At this point, the cooking cycle is complete.
During the cooking cycle, the oven has maintained the difference in temperature between the cooking cavity and core probe (exactly 30°C | 86°F, which corresponds to the DeltaT).





(1) Set the cooking parameters based on your needs.



(2) (3) For prefect results every time, you can use UIP technology. For more details, see p. **16**



(4) If necessary, set up to nine other cooking steps in the same way. Each can be characterised by different cooking parameters. The appliance automatically passes from one cooking step to the next, if present.



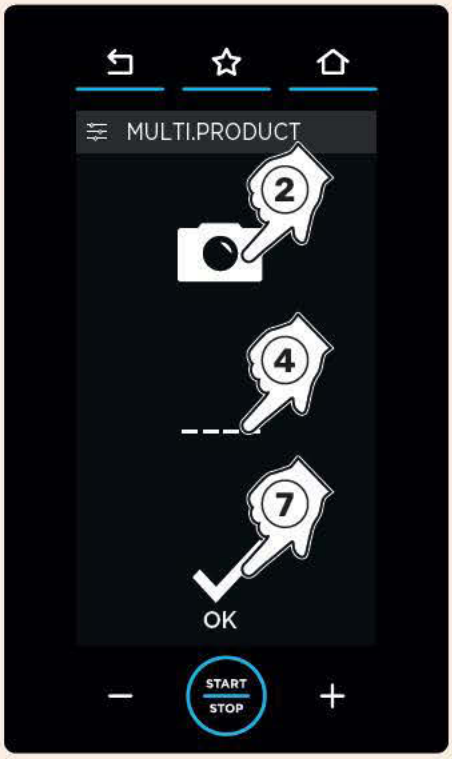
Example of a two-step cooking cycle

C | Special function
MULTI.Product

The MULTI.Product function lets you select a **photo** and write a **note** which will appear at the end of the step for which the function has been activated.



(1) By using the arrows < and > you can see the step at the end of which you want the screen with the note to be displayed (e.g. STEP 1). Tap the white icon.



(2) (3) Select the photo you want to appear.
(4) Tap the button to write a note
(7) Confirm with "OK".

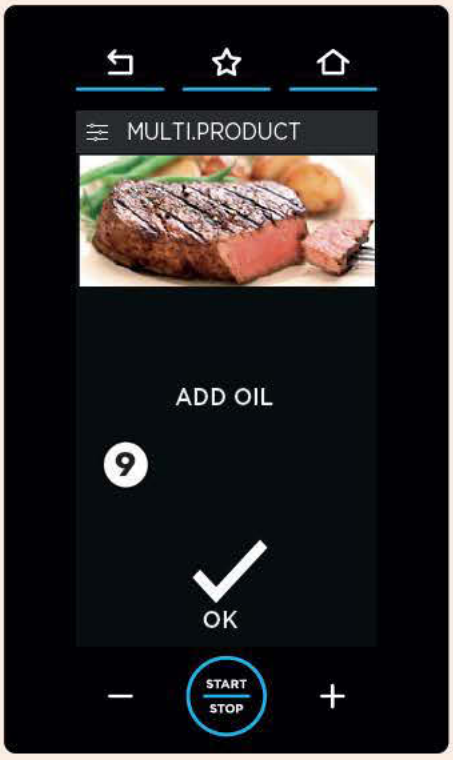




(5) (6) Write the note, e.g. "Add oil".



(8) The icon will now turn green indicating that the function is active for STEP 1.



(9) At the end of STEP 1, the set screen will appear.

D | Special function
Pressure Steam

With the **Pressure Steam** function, it is possible to cook dishes that require a large amount of steam (e.g. Jiaozi - Chinese Dumplings) and short cooking times..



1. Activate this function by pressing the related icon, which turns from grey to blue.
   Each cooking step is independent, i.e. there can be steps with this function enabled and others with this function disabled because it is not necessary: to disable the function, press the related icon (grey icon = function NOT active).

2. A screen with pre-set parameters appears:
   - 80°C | 176°F preheating
   - 12 minutes cooking time
   - 100°C | 212°F cooking temperature
   - 120% maximum humidity

   These values can be changed as needed as described in the section dedicated to manual cooking. However, we recommend leaving these settings unchanged and adjusting the time based on your needs.

3. Then, set all the steps you need.

4. Then, start the cooking cycle by pressing the **START/STOP button.**

Each cooking step is independent, i.e. there can be steps with this function enabled and others with this function disabled because it is not necessary.

E | Special function
HYPER.Smoker

Hyper.Smoker is ideal for smoking roast beef, meat or fish skewers, mashed potato, duck breast, salmon, ricotta cheese, etc. For information about its loading, see page **20**.



(1) Tap the "Hyper.Smoker" icon



(2) Set the cooking parameters you want (the cavity temperature that can be set from the control panel is of 30-200°C (86-392°F). However, to prevent the smoked food from having a bitter taste, we recommend setting a temperature lower than 150°C | 302°F.

(3) Set the size of the wood you want to use.
The fan rotation speed CANNOT be changed during a step with smoking cycle.





(4) Set the desired smoking degree.



(5) Start the cooking cycle.

If smoke is too acrid, reduce the smoking degree. On the other hand, if the amount of smoke is not sufficient, increase the smoking degree. The setting range goes from 1 (light smoking) to 10 (strong smoking).


UNOX
UNOX

STARTING A COOKING CYCLE

After having set all the parameters (time, temperature, etc.), you can:

- **start the cooking cycle directly** without saving it ▶ page **40**. In this case the parameters set are not saved and must be entered during each subsequent cooking cycle;
- **save a set recipe and starting a cooking cycle** ▶ page **41**. This means that the recipe can be used later, at any time, without having to reset the parameters each time.

Starting cooking directly



◀ To start the cooking cycle immediately, tap **START/STOP**; in this case the parameters set are not saved and must be entered during each subsequent cooking cycle.
Then go to p. **47**.

At the end of cooking cycle, you can still save the recipe by pressing "SAVE".

F | Further information
Screen locking



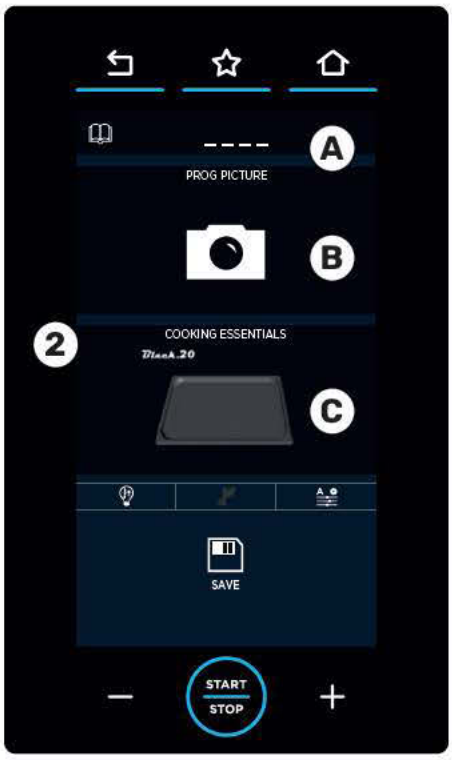
If the oven door is opened, the screen to the side indicates that it is not possible to use the display for safety reasons.
When the door is closed or after pressing and holding the "HOME" button, the screen can be used again.
To deactivate the lock, access the USER SETTINGS menu (see p. **56**).

Save and start the set cooking cycle

Saving a cooking cycle means that it can be used later, at any time, without having to reset the parameters each time.



(1) Press SAVE to save the recently-set recipe.



(2) The screen will show:
(A) assign **a name** to the recipe (e.g. CROISSANT);
(B) tap the camera symbol to select **an image** for the program;
(C) assign **a tray** to the recipe among those available. Move between the various groups of images using the arrows at the bottom of the screen.



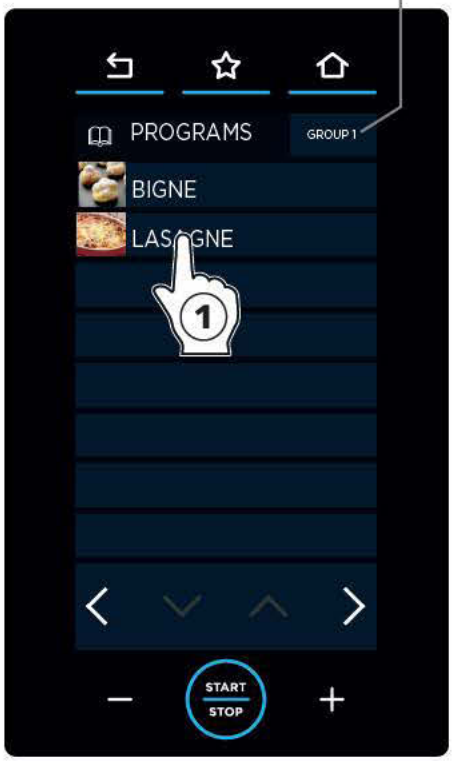
(3) Press "SAVE" to save the cooking cycle with the parameters set (name, photo, etc).





(4) tap the **position** where you want to save the cooking cycle (e.g. under "BEIGNET"). If you select a position that is already occupied, the program requests authorisation to overwrite the recipe.
At the bottom of the screen:
the arrows ‹ and › are used to scroll through the 16 available **groups**;
the arrows ⌄ and ⌃ are used to scroll through the 16 **positions** available in the group.
The cooking cycle will be saved with the settings entered.

GROUP1 can be changed as you wish (e.g., FIRST COURSES). To do so, tap the writing GROUP1 and enter the name using the keypad. Press OK to confirm.



(1) Tap one of the cooking cycles listed.



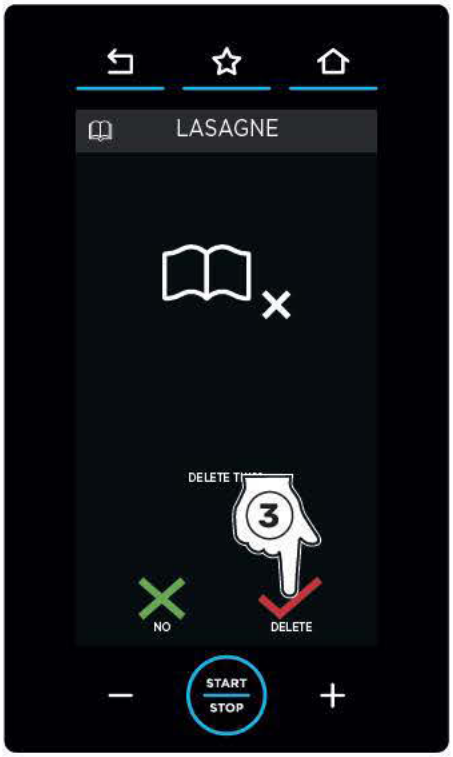
(2) The screen allows you to:

(A) **display/modify** the parameters of the saved cooking cycle;

(B) **copy** the cooking cycle (to create one with similar parameters);

(C) **delete** a saved cooking cycle: in this case the system requests confirmation before permanently deleting the item;

(D) **start** the cooking cycle by pressing the **START/STOP** button.



(3) If you decide to delete the recipe with DELETE, a screen will request confirmation before permanently deleting the item

WHAT HAPPENS AFTER STARTING A COOKING CYCLE?

After starting a cooking cycle, there are three possible situations depending on the settings which have been entered previously:

▶ p. **43** |preheating or cooling of the cavity not necessary ▶ put the food in the oven immediately;

▶ p. **44** |automatic or manual preheating, or SMART.Preheating starts ▶ wait for this to end before putting the food in the oven.

▶ p. **46** |cavity cooling starts ▶ wait for this to end before putting the food in the oven



This screen **invites you to put the food into the oven**: the cooking cavity has reached its optimal temperature for the set program.

Preheating or cooling of the cavity not required

If the oven is already at the optimum temperature for the set or selected program at the start of a cooking cycle, the oven will not preheat or cool the cavity. Instead, a screen will appear to the side prompting you to put the dishes in the oven directly. After this operation, when the oven door is closed, the relevant steps automatically start ▶ **p. 43**.

Automatic or manual preheating, or SMART.Preheating

Preheating always starts if the oven cavity is at a lower temperature than the temperature set for the first step of the cooking cycle.
If, during parameter setting:

- NEITHER manual NOR SMART.Preheating has been set, **automatic preheating** of the cavity will start in any case and will end when the temperature set for step 1 is reached;
- **manual** preheating has been set or **SMART.Preheating** has been activated, it will end either when the temperature set by the user has been reached (manual preheating) or automatically, when managed by the oven software (SMART.Preheating).

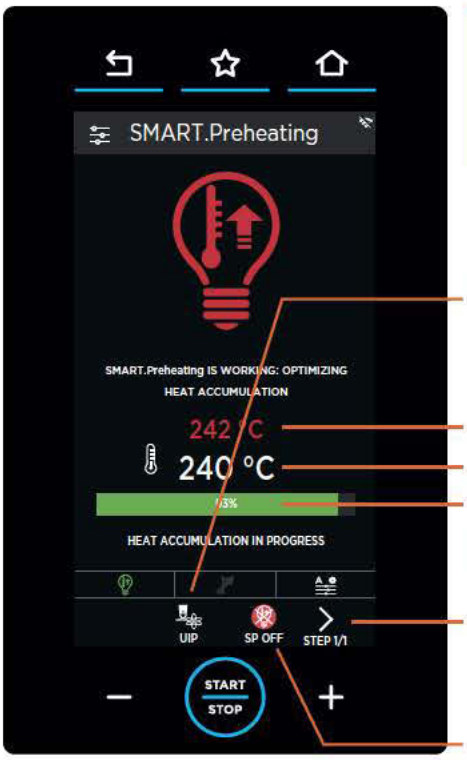
In both cases, **do not put the dishes into the oven immediately** but wait until this first step ends. This will be indicated by a beep and the relative screen.
After this operation, when the oven door is closed, the relevant steps automatically start ▶ **p. 47**.

STOPPING PREHEATING IN PROGRESS

If needed, it is always possible to interrupt a preheating in progress and move directly to the first step; however, once the preheating has been interrupted, it can NOT be reactivated.
To interrupt the preheating function:

- manual ▶ press SKIP PRE.
- SMART.Preheating ▶ press S.P. OFF to move to manual preheating and then press SKIP PRE. to lock it.

It is NOT possible to change a manual preheating cycle which is in progress with a SMART.Preheating cycle.



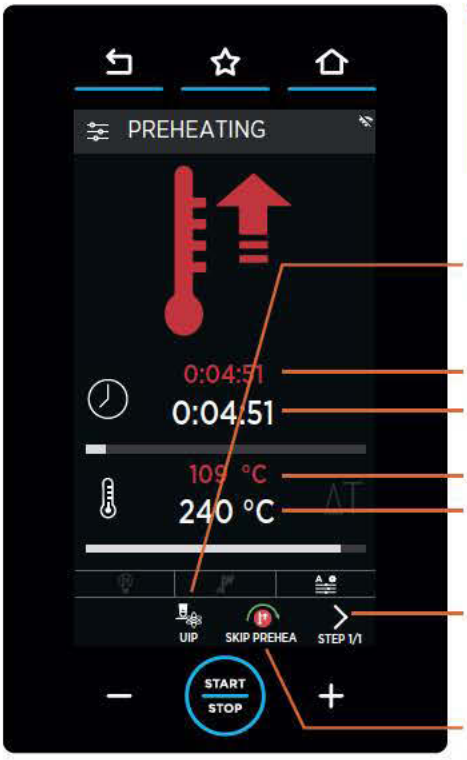
This screen indicates that the SMART.Preheating function is in progress: wait for the end of the preheating cycle before putting the food in the oven

Access the UIP technology setting
▶ for more details, see page **16**

Oven cavity temperature
Target temperature
Time remaining before the end of preheating (estimated) or progressive percentage

Access to the parameters for the subsequent steps

Change from the SMART.Preheating in progress to manual preheating



This screen indicates that the manual preheating function is in progress: wait for the end of the preheating cycle before putting the food in the oven.

Access the UIP technology setting. ▶ For further details, see page **16**

Estimated time until the end of the preheating cycle
Preheating set time

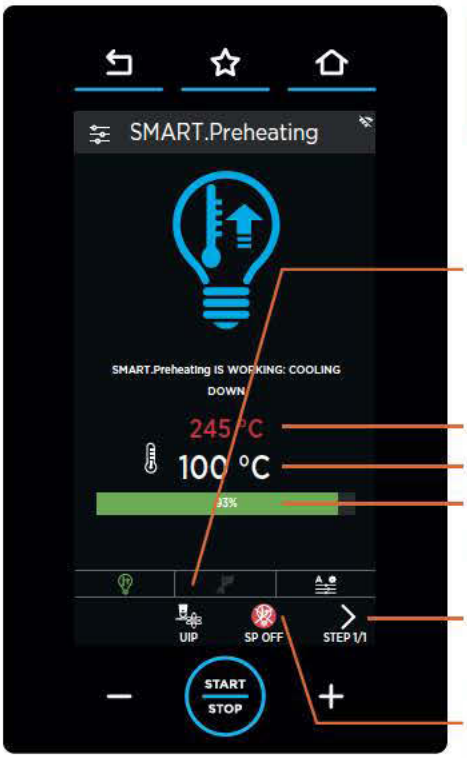
Oven cavity temperature
Target temperature

Access to the parameters for the subsequent steps

Skips preheating and starts the cooking cycle immediately

Manual cooling or SMART.Preheating

If the actual temperature detected in the cavity is higher than the set temperature (for example because the oven has recently finished cooking at a much higher temperature than required preheated temperature), the oven will start to cool the cavity using the fans.
To speed up the operation, a screen will prompt you to open the door (it is normal for the fans to continue to operate even when the door is open).
Wait for this to end before putting the food in the oven. After this operation, when the oven door is closed, the relevant steps automatically start ▶ **p. 47**.



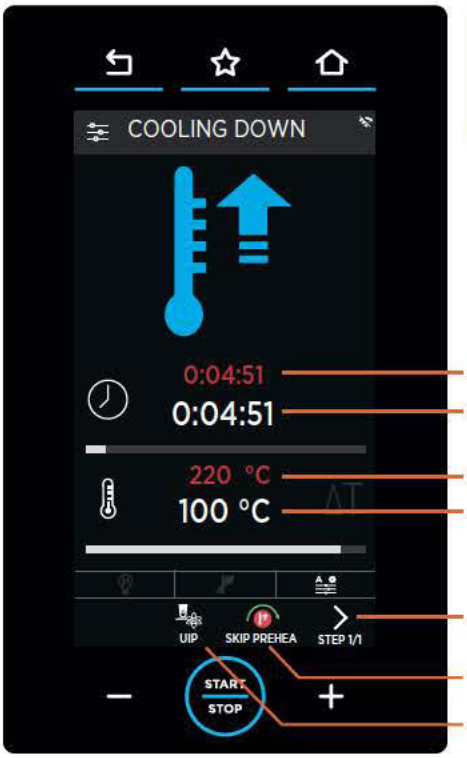
This screen indicates that the SMART.Preheating precooling function is in progress: wait for the end of the precooling cycle before putting the food in the oven.

Access the UIP technology setting
▶ for more details, see page **16**

Oven cavity temperature
Target temperature
Time remaining before the end of preheating (estimated) or progressive percentage

Access to the parameters for the subsequent steps

Change from cooling with SMART.Preheating in progress to manual cooling



This screen indicates that manual precooling is in progress: wait for the end of the precooling cycle before putting the food in the oven.

Estimated time until the end of the preheating cycle
Preheating set time

Oven cavity temperature
Target temperature

Access to the parameters for the subsequent steps

Skips preheating and starts the cooking cycle immediately

Access the UIP technology setting. ▶ For further details, see page **16**

COOKING CYCLE IN PROGRESS

The steps have been set using the **duration** method.

Cooking end time (in this example, the dishes will be ready at 11:48)

Time remaining until the end of the cooking cycle in progress

Current cooking cycle time remaining > 15 sec.

Current cooking cycle time remaining < 15 sec.

Cooking complete time remaining < 5 sec.

Time remaining until the end of the current step

Display and temporarily modify the parameters for the recipe in progress



From this screen, you can make temporary changes to the cooking cycle in progress

The steps have been set using the **core probe** method.

Time remaining until the end of the cooking cycle in progress

Cooking end time (in this example, the dishes will be ready at 11:48)

Current cooking cycle time remaining > 15 sec.

Current cooking cycle time remaining < 15 sec.

Cooking complete time remaining < 5 sec.

Time remaining until the end of the current step

Display and temporarily modify the parameters for the recipe in progress



Current core probe temperature
Core probe temperature set



GREY ICON ▶ the corresponding UIP function has NOT been activated and will not intervene to improve the cooking cycle

GREEN ICON ▶ the corresponding UIP function has been activated and is currently in operation for this cooking cycle

WHITE ICON ▶ the corresponding UIP function has been activated and is currently NOT in operation for this cooking cycle

COOKING END

Cooking ends when the set **time interval** or **core probe temperature** is reached. The end of cooking is indicated by a long beep and the screen below.



From this screen you can:

Ⓐ **save** the completed cooking cycle (if this has not already been done);

Ⓑ **repeat the cooking cycle** as soon as it has finished, modifying the parameters if necessary;

Ⓒ **repeat the last step** carried out, modifying the parameters if necessary;

Ⓓ **repeat the last step** of the cycle after moving the core probe to another portion;

Ⓔ **repeat the last set step**, modifying the core probe temperature.

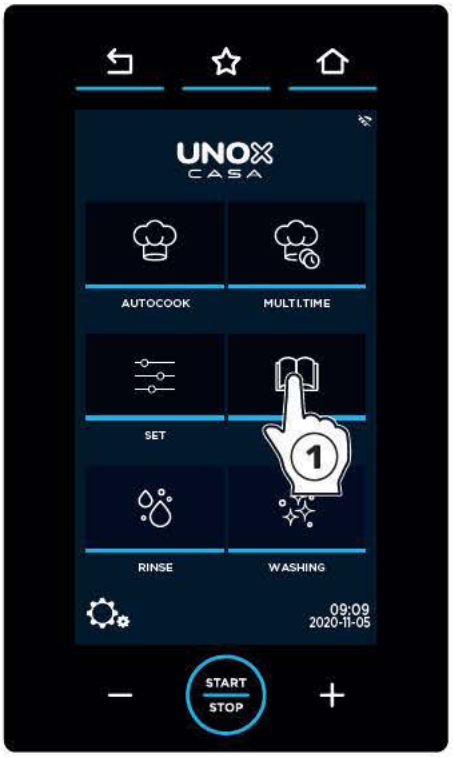
If you do not want to save any option, remove the cooked food from the oven cavity and press **"home"** to return to the main page.


UNOX
UNOX

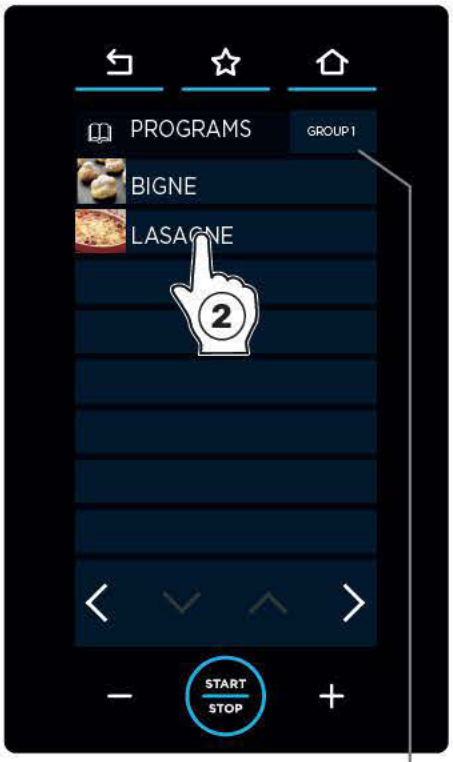
Use

PROGRAMS

This menu provides access to a list of cooking cycles saved previously using the SET menu.



① Tap the **"PROGRAMS"** icon to open the list of cooking cycles previously saved using the **"SET menu"**.



② Tap one of the cooking cycles listed. At the bottom of the screen, the arrows ⌄ and ⌃ are used to scroll through the various cooking cycles saved in the group, while arrows ‹ and › are used for scrolling through the 16 groups available.

GROUP1 can be changed as you wish (e.g., FIRST COURSES). To do so, tap the writing GROUP1 and enter the name using the keypad. Press OK to confirm.



④ The screen that appears allows you to:
Ⓐ **view/modify** the saved cooking cycle;
Ⓑ **copy** the cooking cycle (to create one with similar parameters);
Ⓒ **delete** a saved cooking cycle: in this case the system requests confirmation before permanently deleting the item.
Ⓓ **start** a cooking cycle



(4) To start the cooking cycle, press the **START/STOP**.
The following will then start automatically:

- standard preheating or SMART. Preheating (where relevant): wait for this to end before putting the food in the oven
- cavity cooling if the temperature in the cavity is higher than the set temperature (e.g. because the oven has been operating continuously). Wait for the end of this phase before putting the food in the oven.



(5) You can mark your favourite recipes as **"FAVORITES"** from the preheating screen (both standard and SMART) see page **15**



(6) When the cooking cycle is complete, a screen shows from which you can:

(A) **repeat the cooking cycle** as soon as it has finished, modifying the parameters if necessary;
(B) **repeat the last step** carried out, modifying the parameters if necessary.
(C) **repeat the last step** of the cycle after moving the core probe to another portion;
(D) **repeat the last set step**, modifying the core probe temperature.

If you do not want to save any option, remove the cooked food from the oven cavity and press **"home"** to return to the main page.

IMPORTANT SAFETY PRECAUTIONS

⚠ Before starting a cleaning cycle, make sure that there are NO trays in the oven chamber, otherwise the washing is ineffective.

⚠ Carefully read the product safety data sheet before handling and using the detergent.

⚠ Do not open the oven door during a washing cycle as this could cause injury to eyes, mucous membranes and skin because of contact with the cleaning chemicals used. These chemicals are sprayed by the rotor in the cavity and moved by strong air currents.

⚠ Do not tamper with the tank and its connections to the oven for any reason as this could cause a risk of injury or death.

⚠ The detergent must not come into contact with the skin, eyes or mucous membranes. In case of contact with the detergent, follow the instructions on the safety data sheet.

⚠ Never touch the detergent with bare hands.

⚠ Periodically check for rust stains inside the oven cavity: if they are found, contact a service centre urgently because the water is probably damaging the oven; prompt action will extend the lifespan of the equipment.

WHAT ARE RINSE AND WASH PROGRAMS?

The ovens are fitted with an automatic washing system.
In this section, start one of the following wash or rinse programs:

RINSE	rinse without detergents. Recommended for removing small food residues and odours from the previous cooking cycle
QUICK	oven cavity slightly dirty
SHORT	oven cavity slightly dirty
MEDIUM	oven cavity moderately dirty
LONG	oven cavity very dirty
SOFTENING	prewashing cycle to soften stubborn dirt. To be done before the regular washing cycle

The automatic SENSE.Klean technology checks the dirt inside the oven and suggests the most suitable wash, highlighting it with a symbol  (example: SHORT - quick wash).



(1) Tap the **"RINSE"** or **"WASH"** **icons**



(2) Tap the name of the program you want to start (e.g. SHORT | The duration of the wash cycles shown in the figure are indicative and vary based on the model).

(3) Press the **START/STOP** button to start the wash cycle.



Warning: DO NOT open the door during washing.
RISK OF INJURY TO EYES, MUCOUS MEMBRANES AND SKIN CAUSED BY CONTACT WITH THE CLEANING CHEMICALS USED.



The screen at the side shows a possible washing cycle in progress scenario. The display shows the time remaining until the end of the wash cycle. The colour of the clock indicates:

- washing program under way.
- less than 1 minute until the selected wash program finishes
- program has finished, it automatically returns to the "HOME" page.

To **stop** a wash cycle in progress early, press the **START/STOP** button: a quick rinse cycle will automatically start and run for approximately **12 minutes** to remove any trace of residual detergent from the oven cavity

REFILLING DETERGENT TANK

⚠ Only fill with the 1 litre | 0.3 gal bottles of the **UNOX.Det&Rinse Plus** detergent.

To refill the detergent:

- **Wear gloves to prevent your hands from coming into direct contact with the detergent**.
- Remove the tank inside the drawer.
- Open the lid of the tank.
- Grab the bottle of UNOX detergent (1 litre | 0.3 gal), hold it vertically. Face the cap upwards and remove it.

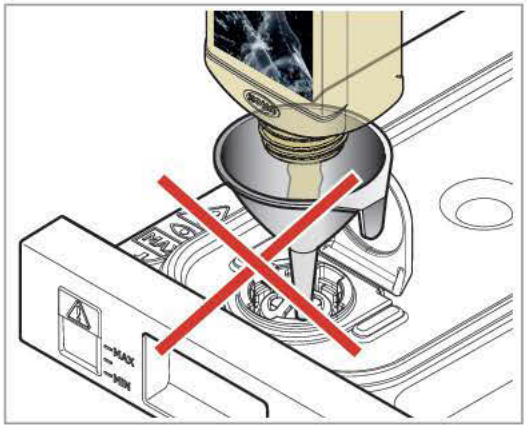
⚠ **DO NOT remove or pierce the protective film**.

- Make sure that the protective film is intact. Turn the bottle upside down and screw it on the tank (by screwing the bottle, a pin in the tank breaks the protective film, which allows the detergent to come out).
- Once the bottle is empty, unscrew it to remove it. Avoid dripping.

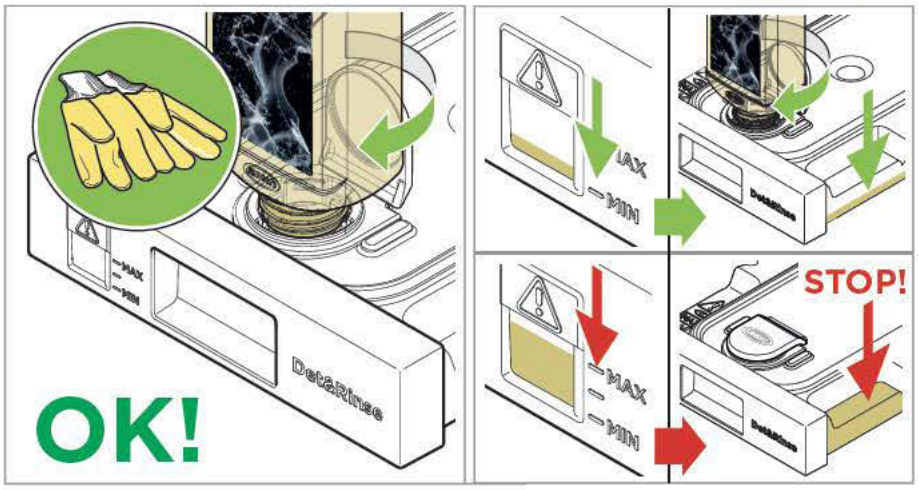
⚠ **The detergent must not come into contact with the skin, eyes or mucous membranes. In case of contact with the detergent, follow the instructions on the safety data sheet.**

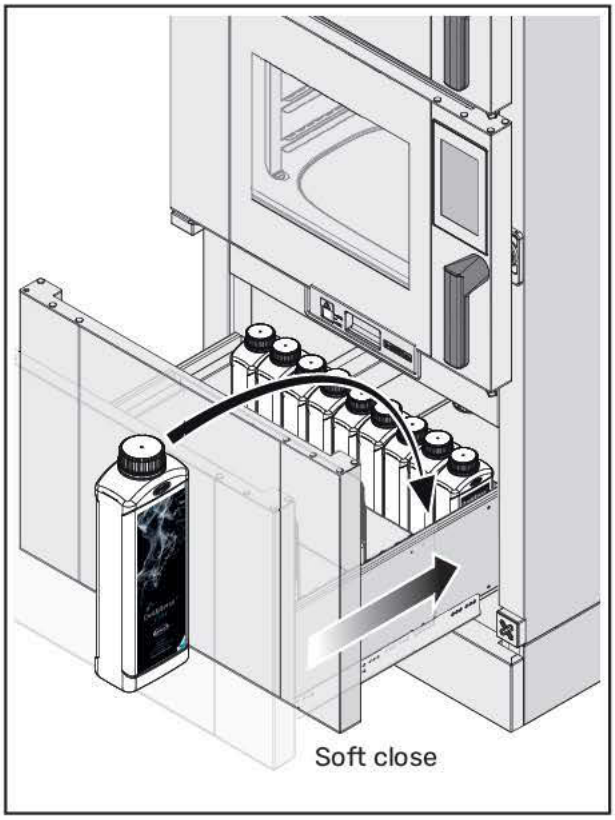
- Repeat the process up to the maximum level allowed, indicated on the front of the tank (**maximum tank capacity 3 litres | 0.8 gal = 3 bottles)**.
- Remove the bottle.
- Reposition the tank until it stops.
- Dispose of the gloves, taking care not to touch the areas spoiled with detergent.

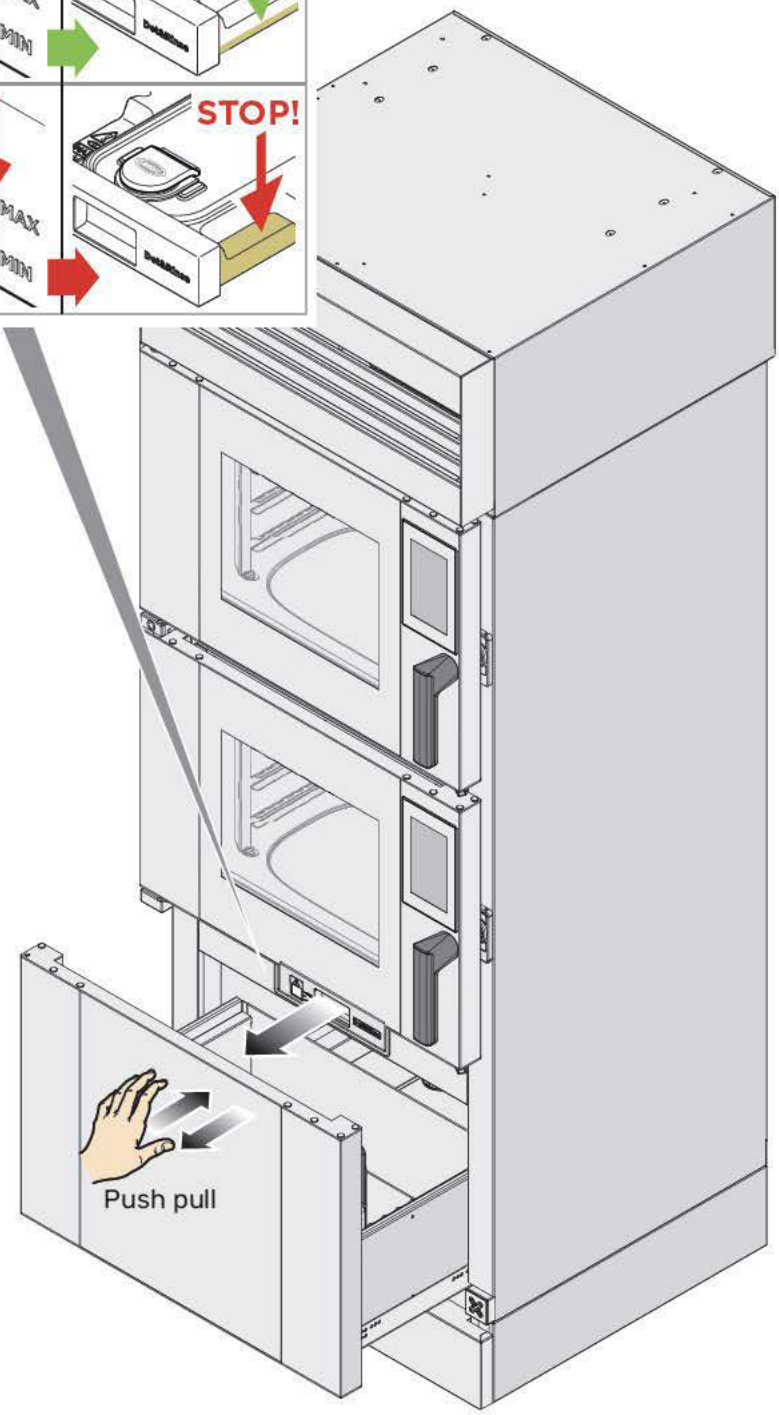
⚠ **Never touch the detergent with bare hands.**


MAX
MIN




MAX
MIN
OK!
STOP!


Soft close

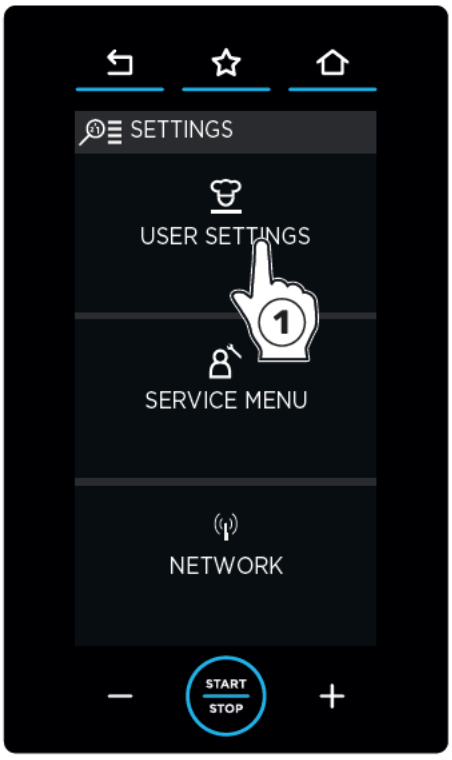

Push pull

SETTINGS

The “user menu” provides access to the oven parameter settings.

The service menu is for specialist operators only, whereas the “user settings” can be accessed by any operator by entering the password “4456” and confirming with “OK”.

The network menu allows you to enable or disable oven control via remote network access and configure the relevant parameters.



(1) Tap the **“USER SETTINGS”** icon related to the oven parameter settings.



(2) Enter the password **4456**.
(3) Tap **OK** to confirm.

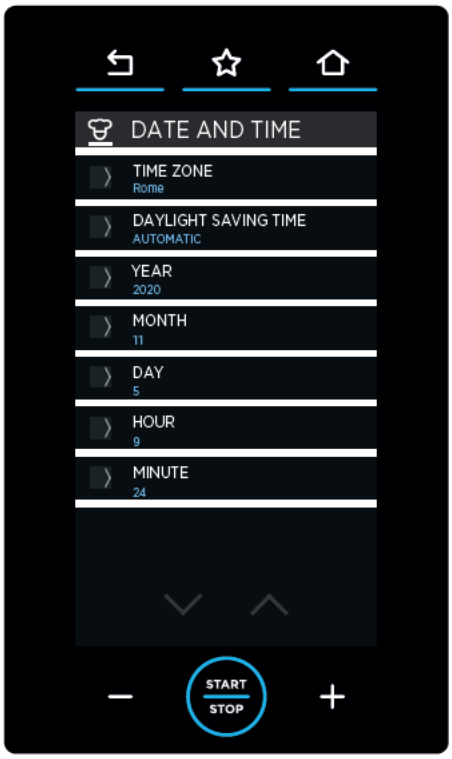


(4) A list with settable parameters appears.



A LANGUAGE

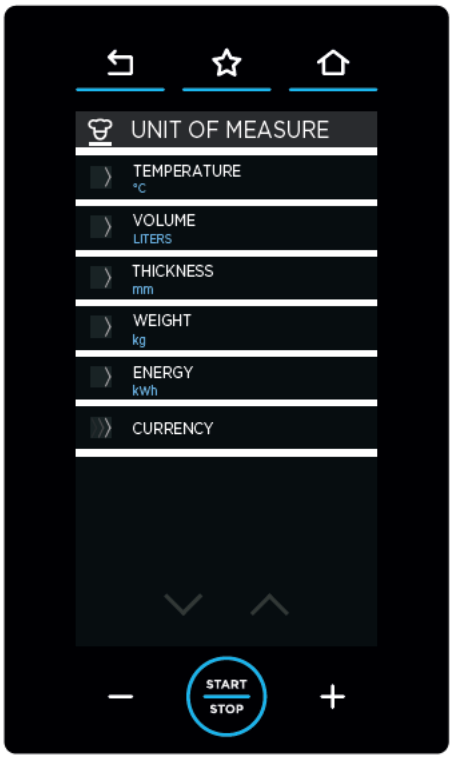
Here you can select the language, which will be used for all menu entries. You can scroll through the list of available languages using the arrows ⌄ and ⌃.
Tap a language to select it.



B DATE AND TIME

This lets you modify the oven date and time settings. It is necessary to:

- set the **Time zone**, clicking on the relevant geographic area and selecting the country, scrolling through the list using the arrows ⌄ and ⌃;
- enter the current standard clock time as **winter time** (also called standard time) or **summer time** (also called daylight saving time); alternatively, the "AUTOMATIC" setting allows the time to be updated automatically;
- set the current **time**, **year**, **month** and **day**.



B UNIT OF MEASURE

The user can select the unit of measurement for:

- **temperature** (°C/°F);
- **volume** (litres or gallons);
- **thickness** (mm or inches);
- **weight** (kg or pounds);
- **energy** (kWh or BTU).

It also allows you to set the **currency** (€, $, etc.), and, by entering this menu, you can also set:

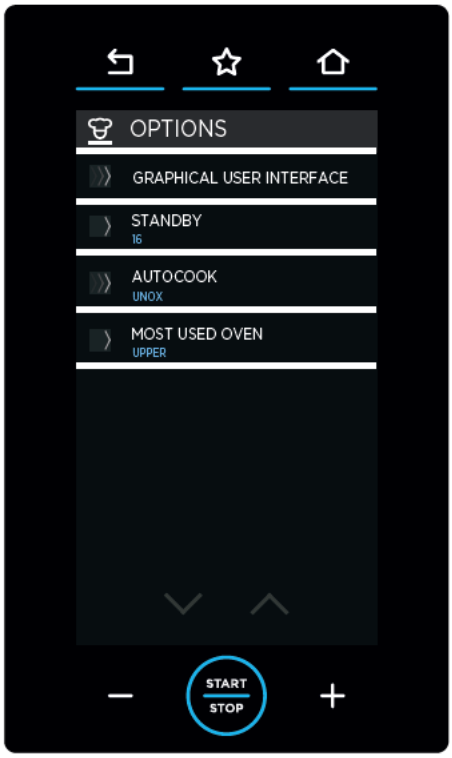
- whether the currency symbol should come before or after the value (symbol position);
- whether to use a decimal point "." or comma "," in decimal numbers (decimal sign).



D NETWORK

The network menu allows you to connect the UNOX Model 1 e Model 1S column to the internet. Once you have connected the column to the internet, you can receive software updates, activate the LL7 warranty and share cooking cycles remotely via the COOK LIKE A CHEF platform.

Connection test
Connection test for both types of connection.
Wi-Fi network: tap here to select the network to connect to (or to enter it manually)
Wi-Fi password: tap here to enter the Wi-Fi password



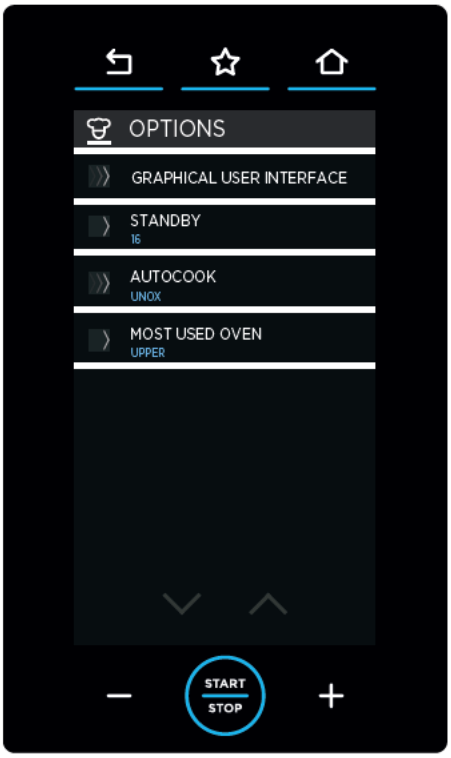
E OPTIONS | GRAPHICAL USER INTERFACE

Seconds to show slides in cooking
Set the number of seconds after which (after opening the View/Modify screen), with no interaction with the display, the screen with the cooking cycle in progress is displayed.

Lock screen timeout
If the oven door is opened, the screen to the side indicates that it is not possible to use the display for safety reasons. When the door is closed or after pressing and holding the "HOME" button, the screen can be used again. If the set value is:

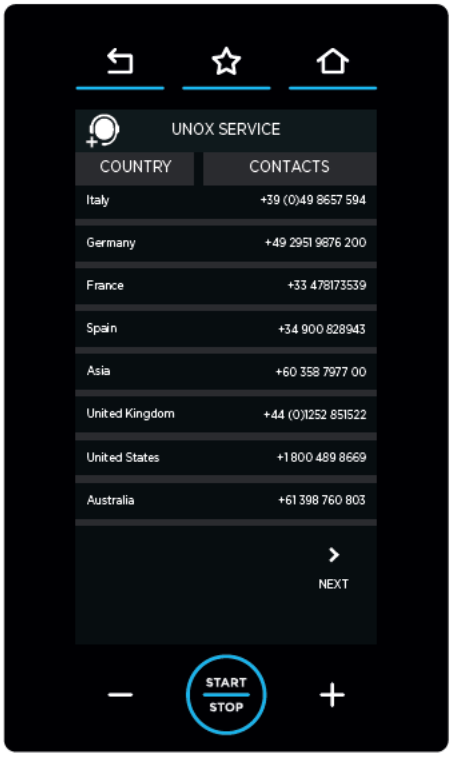
- = "0" ▶ no screen appears even if the door is open;
- ≠ "0" ▶ the set value indicates the number of seconds after which the display unlocks once the door is closed. For example, if the value is set to "5", the panel will unlock 5 seconds after the door has been closed.

Door request after preheating:
ON for default setting.
If set to OFF, the oven proceeds with the cooking cycle without informing the user when preheating is complete.



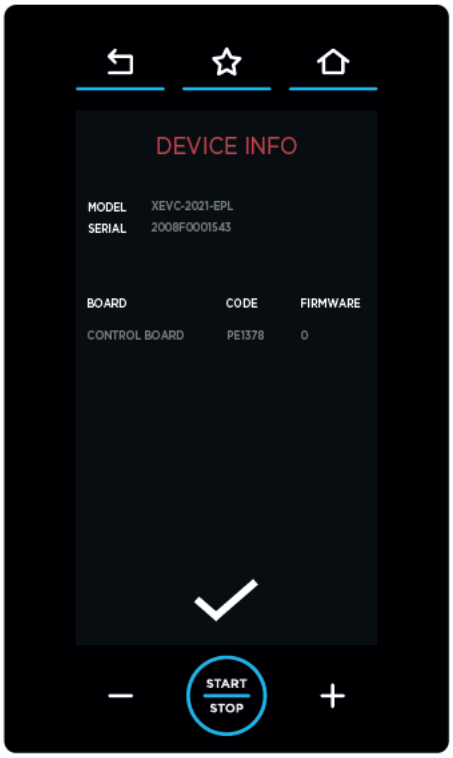
OPTIONS | AUTOCOOK

Add the list of programs for a specific country to the list of saved UNOX chef programs.
Recipes from around the world are added to the AUTOCOOK upon every update.
Select your country or try other menus.



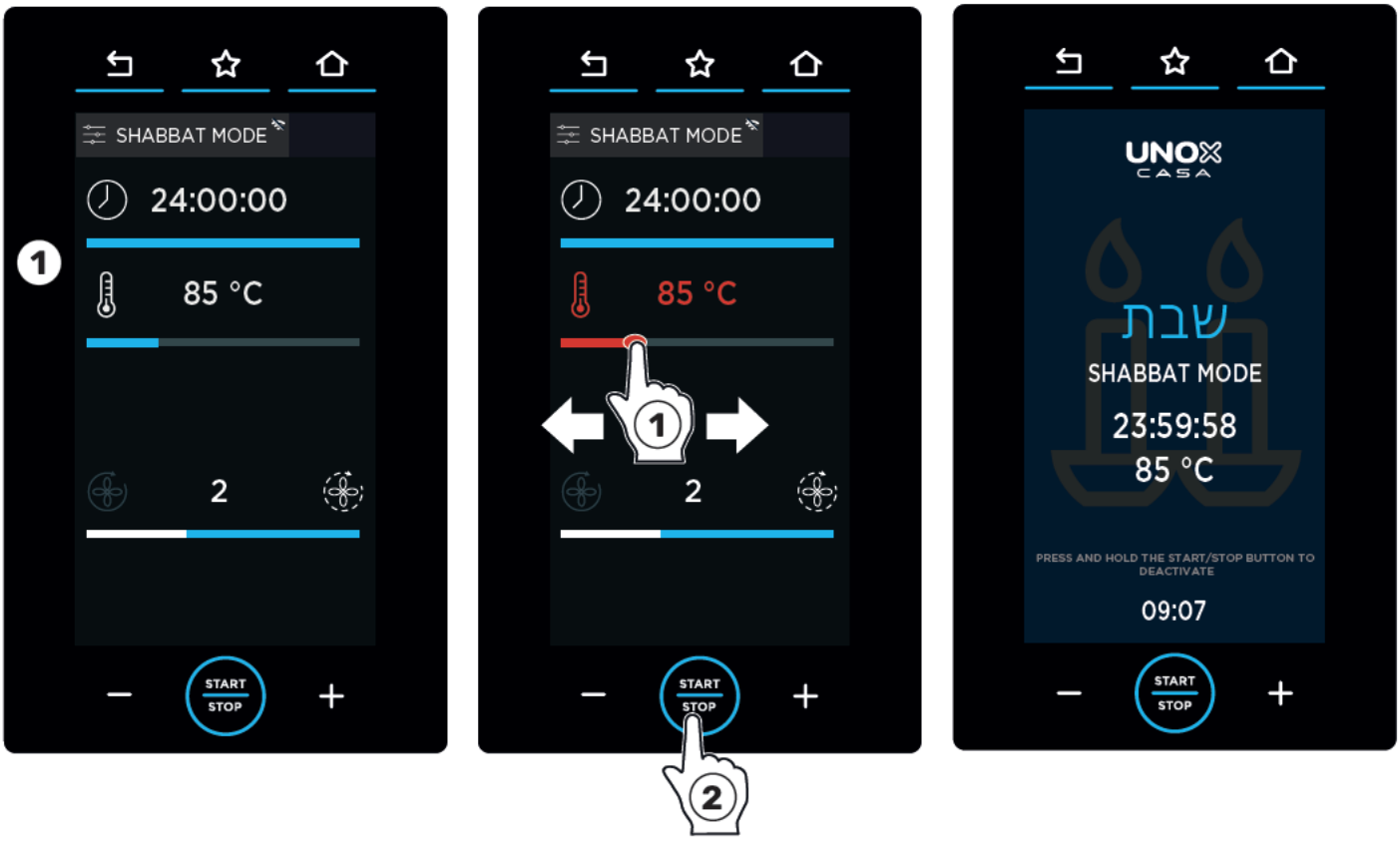
F UNOX SERVICE

Here you can find the telephone numbers to be contacted for customer services.



G DEVICE INFO

This screen provides device-related information, such as model, serial number, card firmware number and accessories



H ACTIVATE SHABBAT MODE

When using Shabbat mode, the oven will work non-stop to keep your previously cooked food warm until it's time to serve.

(1) The following values are set using this function:

- 24:00:00 (24 hours)
- temperature of 85°C | 185°F

(2) However, you can adjust these values based on your preference. The temperature range can be set between 30°C and 260°C | between 86°F and 500°F).

To ensure that your food stays warm without wasting energy, it is best to use the lowest possible temperature (set the temperature between 85°C and 180°C | between 185°F and 356°F).

(3) Press the START/STOP button to activate the Shabbat mode.



Cleaning and support



Cleaning the appliance	**63**
Inactivity	**65**
Disposal	**65**
After-sales assistance	**66**

Thorough and correct cleaning maintains the beauty and performance of your oven over time.

CLEANING THE APPLIANCE

SAFETY INFORMATION FOR CLEANING THE APPLIANCE

⚠ Any routine maintenance must be performed:

- after disconnecting the appliance from the power supply and waiting for the capacitive components to discharge (approx. a few minutes);
- after waiting for the appliance to cool down fully;
- only if you are in good mental and physical condition, and are wearing suitable personal protective equipment (e.g. heat-resistant rubber gloves, eye protection, dust mask (optional), etc.).

Clean the appliance on a daily basis in order to maintain a good level of hygiene and to prevent the stainless steel from corroding or deteriorating.

⚠ Daily cleaning also reduces the possibility of accumulated fatty substances or food residues inside the cavity catching fire and becoming a fire hazard.

When cleaning any component or accessory NEVER use:

- abrasive, pointy or sharp tools or cloths (abrasive sponges, scrapers, steel-bristled brushes, etc.);
- steam or pressurised water jets;
- abrasive or powder detergents;
- alkaline, aggressive, caustic or corrosive detergents (e.g. hydrochloric/muriatic or sulphuric acid or caustic soda). These substances could cause permanent damage to the appliance surfaces and catalysts.

⚠ Never use these substances when cleaning the appliance substructure or the floor under the appliance. The volatile emissions from these compounds may still cause damage.

EXTERNAL STEEL STRUCTURES, OVEN CAVITY SEAL, CORE PROBE

⚠ Wait for the surfaces to cool off. Use only a soft cleaning cloth dampened with soapy water. Rinse and dry thoroughly. Alternatively, only use detergents recommended by UNOX; other products may cause damage, thereby invalidating the warranty*. Read the usage instructions provided by the detergent manufacturer.

INSIDE THE OVEN CAVITY

⚠ **Failure to clean the oven cavity daily can cause the accumulated grease and food residues inside to catch fire – this is a fire hazard.**

Use the washing cycle programs to clean the oven cavity. For more details, see ▶ page **52**

PLASTIC SURFACES AND CONTROL PANEL

⚠ Wait for the surfaces to cool off. Use only a very soft cleaning cloth and a small amount of detergent to clean delicate surfaces.

Oven door internal and external glass

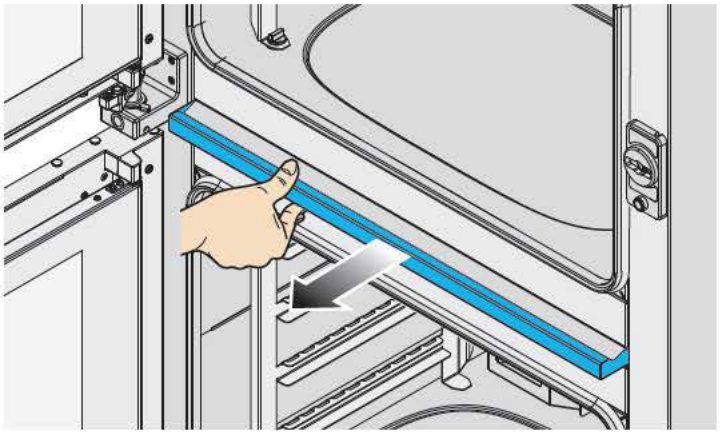
⚠ Wait for the surfaces to cool off.

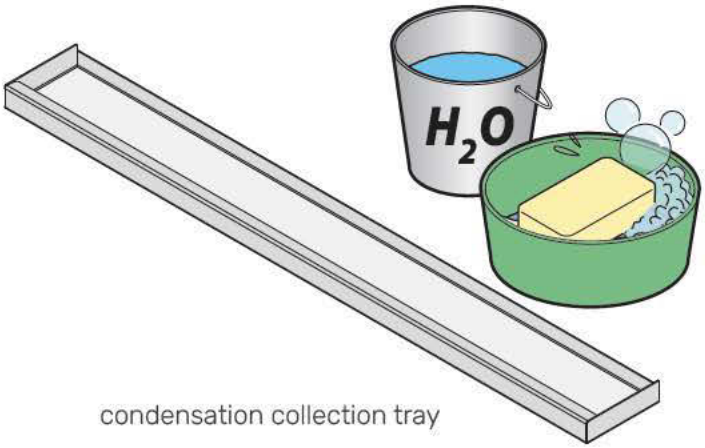
Only use a soft cleaning cloth dampened with soap and water or a specific glass cleaner. Rinse and dry thoroughly.

CONDENSATION COLLECTION TRAY

Periodically, remove the condensation collection tray pulling it firmly (it is anchored magnetically). Clean it with hot water and soap. Rinse and dry thoroughly before putting it back in place.

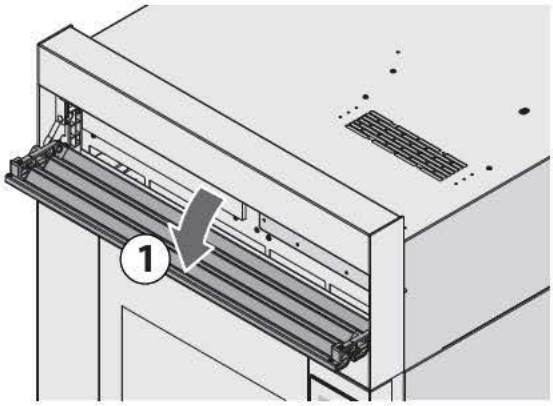
⚠ Pay attention not to pinch your fingers between the tray and the deflector above it.

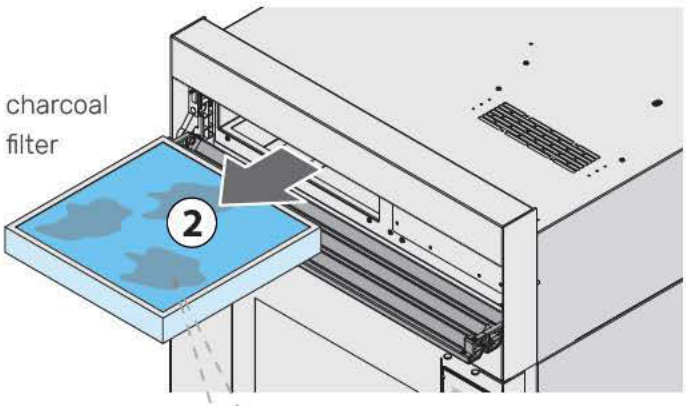


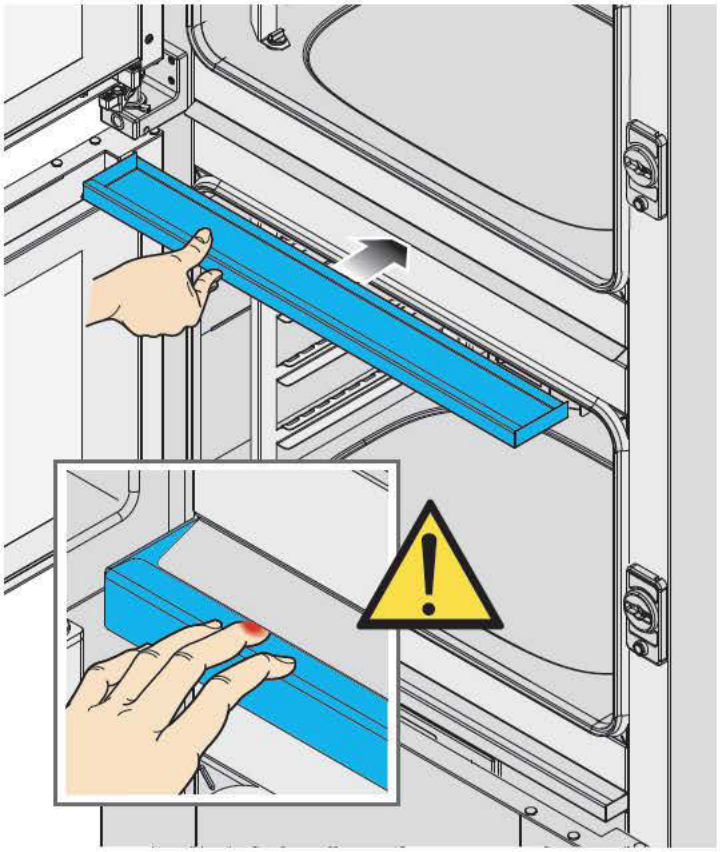


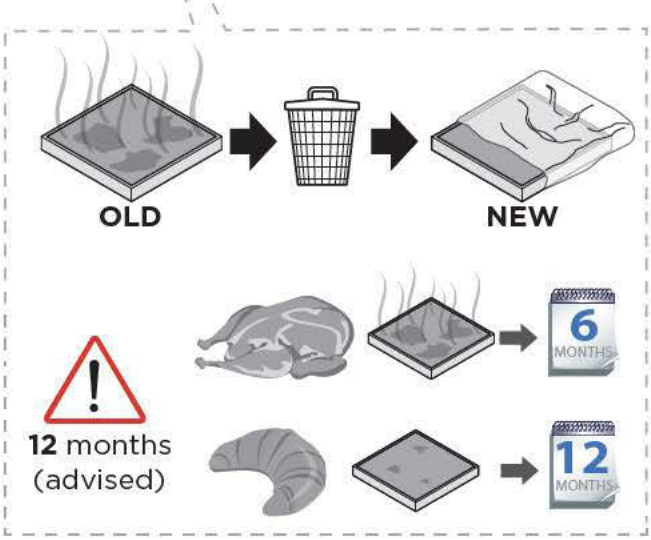
condensation collection tray

CHARCOAL FILTER CLEANING









INACTIVITY

During periods of inactivity, take the following precautions:

- disconnect the power, water and gas supplies to the appliance (only for gas ovens);
- preferably rub a soft cloth lightly doused with Vaseline oil on all stainless steel surfaces;
- keep the appliance door slightly ajar.

Before reusing the appliance:

- clean the appliance and accessories thoroughly (see page **62**);
- reconnect the appliance to the power, water and gas supplies (gas only for gas ovens);
- inspect the appliance before using it again;
- switch on the appliance at minimum temperature for at least 50 minutes without any food inside.

To ensure that the appliance is in perfect condition in terms of use and safety, maintenance and inspections should be performed at least yearly by an authorised support service centre.

DISPOSAL

Pursuant to article 13 of Italian Legislative Decree 49 of 2014 "Implementation of the WEEE Directive 2012/19/EU on waste electrical and electronic equipment"



The crossed-out wheelie bin symbol indicates that the product was placed on the market after 13 August 2005 and that, at the end of its useful life, it should not be disposed of with other waste, but must be collected separately.

All appliances are made with recyclable metals (stainless steel, iron, aluminium, galvanized steel, copper, etc.) in percentages above 90% by weight.

Before disposal, ensure the appliance is unusable by removing the power cable and all compartment or cavity closure devices (where present).

At the end of its useful life, the product must be disposed of in such a way as to reduce any negative impact on the environment and make efficient use of available resources. Prefer prevention, preparation for reuse, recycling and reclamation, and remember "the polluter pays". Please remember that illegal or incorrect disposal of the product incurs penalties, as provided for by current legislation.

Information on disposal in Italy

In Italy, WEEE appliances must be delivered to:

- recycling centres (also known as waste disposal sites/facilities)
- the dealer from whom a new appliance is purchased, who is required to collect them free of charge ("one-for-one" exchange);

Information on disposal in other countries

If you want to dispose of this appliance, we recommend you contact your local authority or dealer for information on the correct disposal method.

AFTER-SALES ASSISTANCE

In case of any malfunctions, disconnect the appliance from the power supply and consult the solutions proposed in the table ▶ **G | Troubleshooting**.

If the solution is not listed in the table, contact an authorised UNOX technical service centre, providing the following information:

- date of purchase;
- the appliance data on the serial plate;
- any warning messages that appear on the display.

Manufacturer's information:
UNOX S.p.A.
Via Majorana, 22
35010 Cadoneghe (PD), Italy
Tel. (+39) 049 8657511 - Fax (+39) 049 8657555
info@unox.com www.unox.com

G | Troubleshooting

Fault	Possible cause	Possible solution	Solution
The oven is completely switched off.	■ No mains power. ■ Appliance out of order.	Make sure the appliance is connected to the electricity mains.	Contact the Customer Assistance Service.
No steam is produced inside the oven cavity.	■ Water inlet closed. ■ Appliance plumbed into the water mains or the tank incorrectly. ■ No water in the tank (if water is taken from the tank). ■ Water supply filter clogged with impurities.	■ Open water inlet. ■ Make sure the appliance is plumbed into the water mains or the tank correctly. ■ Fill the tank with water. ■ Clean the filter.	Contact the Customer Assistance Service.
After setting the time and pressing the START/STOP button, the oven does not start.	■ Door open or not shut properly.	■ Make sure the door is shut.	Contact the Customer Assistance Service.
Water leaks through the seal when the door is shut.	■ Seal dirty. ■ Seal damaged. ■ Handle mechanism is loose.	■ Clean the seal using a damp cloth. ■ Contact a specialist technician for repair.	Contact the Customer Assistance Service.





UNOX CASA

UNOX CASA

IT - ITALIA
UNOX S.p.a
E-mail: info@unoxcasa.com
Tel: +39 049 7361209

EUROPE

DE - DEUTSCHLAND
UNOX DEUTSCHLAND GMBH
E-mail: info.de@unox.com
Tel: +49 2951 98760

FR - FRANCE, BELGIUM & LUXEMBOURG
UNOX FRANCE s.a.s.
E-mail: info.fr@unox.com
Tel: +33 4 78 17 35 39

PT - PORTUGAL
UNOX PORTUGAL
E-mail: info.pt@unox.com
Tel: +351 918 228 787

GB - UNITED KINGDOM
UNOX UK Ltd.
E-mail: info.uk@unox.com
Tel: +44 1252 851 522

IE - IRELAND
UNOX IRELAND
E-mail: info.ie@unox.com
Tel. +353 (0) 87 32 23 218

ES - ESPAÑA
UNOX PROFESIONAL ESPAÑA S.L.
E-mail: info.es@unox.com
Tel: +34 900 82 89 43

CZ - ČESKÁ REPUBLIKA
UNOX DISTRIBUTION s.r.o.
E-mail: info.cz@unox.com
Tel: +420 241 940 000

HR - HRVATSKA
UNOX CROATIA
E-mail: narudzbe@unox.com
Tel: +39 049 86 57 538

TR - TÜRKİYE - UNOX TURKEY
Profesyonel mutfak ekipmanlari endüstri ve ticaret limited şirketi
E-mail: info.tr@unox.com
Tel: +90 530 176 62 03

BG - БЪЛГАРИЯ
UNOX BULGARIA
E-mail: info.bg@unox.com
Tel: +359 2 419 05 00

AT - ÖSTERREICH
UNOX ÖSTERREICH GMBH
E-mail: info.de@unox.com
Tel. +43 1 206092068

RU - РОССИЯ, ПРИБАЛТИКА И СТРАНЫ СНГ
UNOX РОССИЯ
E-mail: info.ru@unox.com
Tel: +7 (499) 702 - 00 - 14

NL - NETHERLANDS
UNOX NETHERLANDS B.V.
E-mail: info.nl@unox.com
Tel: +31 6 27 21 14 10

PL - POLSKA
UNOX POLSKA Sp.zo.o.
E-mail: info.pl@unox.com
Tel: +48 665 232 000

SC - SCANDINAVIAN COUNTRIES
UNOX SCANDINAVIA AB
E-mail: info.se@unox.com
Tel: +46(0)790 75 63 64

AMERICA

US - U.S.A. & CANADA
UNOX Inc.
E-mail: info.usa@unox.com
Tel: +1 800 489 8669

AR - ARGENTINA
UNOX ARGENTINA
E-mail: info.ar@unox.com
Tel: +54 911 37 58 43 46

CO - COLOMBIA
UNOX COLOMBIA
E-mail: info.co@unox.com
Tel: +57 350 65 88 204

BR - BRASIL
UNOX BRASIL SERVICOS LTDA
E-mail: info.br@unox.com
Tel: +55 11 98717-8201.

MX - MÉXICO
UNOX MÉXICO, S. DE R.L. DE C.V.
E-mail: info.mx@unox.com
Tel: +52 55 8116-7720

ASIA, OCEANIA & AFRICA

ZA - SOUTH AFRICA
UNOX SOUTH AFRICA
E-mail: info.za@unox.com
Tel: +27 845 05 52 35

AC - OTHER ASIAN COUNTRIES
UNOX (ASIA) SDN. BHD
E-mail: Order.Asia@unox.com
Tel: +603-58797700

AE - U.A.E.
UNOX MIDDLE EAST DMCC
E-mail: info.uae@unox.com
Tel: +971 4 554 2146

PH - PHILIPPINES
UNOX PHILIPPINES
E-mail: Order.Asia@unox.com
Tel: +63 9173108084

TW - TAIWAN, HONG KONG & MACAU
UNOX TAIWAN
E-mail: info.tw@unox.com
Tel: +886 928 250 536

ID - INDONESIA
UNOX INDONESIA
E-mail: Order.Asia@unox.com
Tel: +62 81908852999

AU - AUSTRALIA
UNOX AUSTRALIA PTY Ltd.
E-mail: info@unoxaustralia.com.au
Tel: +61 3 9876 0803

MY - MALAYSIA & SINGAPORE
UNOX (ASIA) SDN. BHD
E-mail: Order.Asia@unox.com
Tel: +603-58797700

IN - INDIA
UNOX INDIA PRIVATE LIMITED
E-mail: info.in@unox.com
Tel: +971 4 554 2146

UZ - UZBEKISTAN
UNOX PRO LLC
E-mail: info.uz@unox.com
Tel: +998 90 370 90 10

CN - 中华人民共和国
UNOX TRADING (SHANGHAI) Ltd. CO.
电子邮件: info.china@unox.com
电话: +86 21 56907696

KR - 대한민국
UNOX KOREA CO. Ltd.
이메일: info.kr@unox.com
전화: +82 2 69410351

NZ - NEW ZEALAND
UNOX NEW ZEALAND Ltd.
E-mail: info@unox.co.nz
Tel: +64 (0) 800 76 0803

unoxcasa.com

@unoxcasa

LI2167A5
All images used are for illustrative purposes only.
All features indicated in this catalogue may be subject to change and could be updated without notice.