03/2023

Mod: SBET/XC-20-230V/3-

Production code: 228724 - SPECIALE (230V/3)

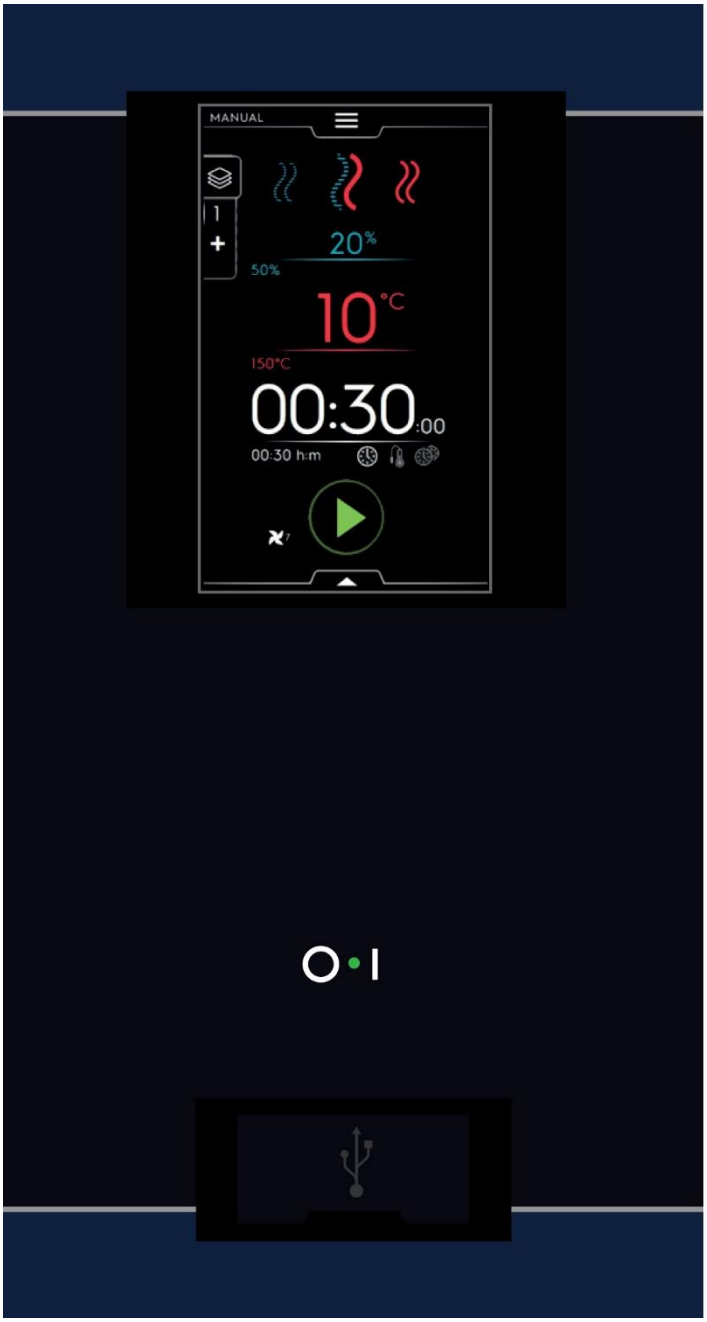
Diamond

SERVICE MANUAL

ELECTRONIC BOARD / SOFTWARE / SERVICE AREA / TROUBLESHOOTING

SKYLINE/MAGISTAR OVEN 6-10-20 GRIDS

TOUCH



Document made by Product Care – Technical Training & Service – Vallenoncello PN/Italy

Doc. N. 595404A00

Edition 8 – 02 / 2023

The manual must always be part of the documentation available when servicing the appliance.

REVISIONS UPDATE:

EDITION SERVICE MANUAL	DESCRIPTION	DATE
1.00	First edition of service manual relative to SETTINGS & SOFTWARE , TOUCH / DIGIT electronic boards	**Nov. 2019**
1.01	Update of the S.M for new software version 4.3.7 on TOUCH ovens; Some updates to Digit too. Updates in §: 2.1.1.3 ACCESSORIES, ENABLE (TOUCH) - 2.1.1.5.9 BOILER MAINTENANCE (TOUCH) 2.1.2 SOFTWARE UPDATE LEVEL T,K (TOUCH) - 2.1.2.5 PROGRAMMING PARAMETERS (TOUCH) - 2.1.2.6 PNC & SER - JSON FILE (TOUCH) - 2.2.5 BOILER MAINTENANCE (DIGIT) - 4.1 ALLARMS - Eotd 70°C→ 100°C / Htd 90°C→ 115°C.	**Dic. 2019**
1.02	Update of the S.M for new chapters: 4.2 EH2O, LEVEL T,K, (TOUCH) – CLEANING ABORT 4.3 EH2O, LEVEL, B,C (DIGIT) – CLEANING ABORT	**Dic. 2019**
2	Update of the S.M for new software version 1.0.18 on DIGIT ovens. Update of chapter § 4.3 EH2O, LEVEL, B,C (DIGIT) – CLEANING ABORT. New chapters § 2.1 / 4.3.1 & 4.3.2	**Jan. 2020**
3	Update of the S.M for new software version 1.1.0 on DIGIT ovens. Update of chapter §2.1.2 / 2.2.1.5.5 / 2.2.1.5.9 / 2.3.1.2.1 / 2.3.1.4 / 2.3.1.8 / 2.3.2 / 2.3.3 / 2.3.4 / 2.3.5 / 2.4 / 4.1 New chapters § 2.3.1.4 / 2.3.6 / 2.5 / 4.3 / 4.3.1 / 4.3.2 / 4.3.3	**Jan. 2020**
4	Update edition of the S.M for new software version 1.1.2 on DIGIT ovens, update of software (bugs) no changes in S.M ed3.Update of chapters	**Jan. 2020**
5	General review and update	**Mar.2021**
6	Update on troubleshooting chapter 4, general update	**Jan.2022**
7	Update of several images across S.M; New chapter § 2.2.1.4.3 / 2.2.2.1 / 2.2.2.4 / 2.3.2.9 / 2.3.3.1 / 2.3.3.4 / 3.3.1 / 4.1 / 4.2. Updates in § 2.1/ 2.2.1.4.1 / 2.2.1.3 / 2.2.1.4.2 / 2.2.1.4.5 / 2.2.2 / 2.3.2 / 2.4.1.1./ 2.6; REMOVED from S.Manual old sw. unzippig procedures refer to new procedures touch/digit	**Nov 2022**
8	Removed from the service manual all chapters relative to DIGIT electronic board. Introduction sw 5.5.0 & 5.5.2 (touch); Update of several images across S.M; updated §2.5.1 / 2.2.2.4 / 2.2.1.4.5 / 2.3.3.4 New chapter § 2.4.2 / 2.5.1 / 3.2.1 / 4.1 / 4.2.1 /	**FEB 2023**

Foreword

The service manual (here in after Manual) provides the engineer with information necessary for correct and safe use of the appliance (or “appliance“).

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving appliance performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures.
All persons involved in appliance transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the appliance's integrity or endanger people.

If, after reading this manual, there are still doubts regarding appliance use, do not hesitate to contact the Manufacturer or the Customer Care to receive prompt and precise assistance for better operation and maximum efficiency of the appliance. During all stages of appliance assessment, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the appliance is started and operated only in optimum conditions of safety for people, animals and property.

IMPORTANT

- The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.
- The manufacturer reserves the right to modify the appliances presented in this publication without notice.
- No part of this manual may be reproduced without the consent of the manufacturer.
- This manual is available in digital format by:
    - contacting the dealer or reference customer care;
    - downloading the latest and up to date manual/technical bulletin(s) on the web site: www.electroluxprofessional.com/

THIS MANUAL IS FOR THE ELECTRONIC BOARD TOUCH OVENS, IN SPECIFIC, THE MODELS COVERED BY THE SERVICE MANUAL ARE:

MODEL LEGEND	
Z	Model for Zanussi LW
T	Model for Alpeninox/Multibrand LW
D	Model for Horecaland (Diamond)
E	Model for Electrolux LW
CO	Combi
E	Electric
G	Gas
61	6 GRIDS 1/1
62	6 GRIDS 2/1
101	10 GRIDS 1/1
102	10 GRIDS 2/1
201	20 GRIDS 1/1
202	20 GRIDS 2/1
661	6 GRIDS 1/1 on 6 GRIDS 1/1
662	6 GRIDS 2/1 on 6 GRIDS 2/1
611	6 GRIDS 1/1 on 10 GRIDS 1/1
612	6 GRIDS 2/1 on 10 GRIDS 2/1
T2	boiler touch / 2-GLASS
T3	boiler touch / 3 GLASS
K2	boilerless touch / 2 GLASS
K3	boilerless touch / 3 GLASS
~~**B2**~~	~~boiler digital / 2 GLASS~~
~~**B3**~~	~~boiler digital / 3 GLASS~~
~~**C2**~~	~~boilerless digital / 2 GLASS~~
~~**C3**~~	~~boilerless digital / 3 GLASS~~
A	STD el. (380-415 3N 50/60Hz)
B	Greene King (400 3N 50/60Hz)
C	Norway (230 3 50/60Hz) e HORECALAND
D	Marine (440 3 60Hz)
E	Marine (400 3 50Hz)
F	Marine (480 3 60Hz)
G	STD gas (230 1 50/60Hz)
H	LPG gas (230 1 50/60Hz)
I	Usa el (480 3 60Hz)
L	USA el. (208 3 60Hz)
M	USA el. (240 3 60Hz)
N	USA gas (208 2 60Hz)
O	USA gas (120 1N 60Hz)
P	JAPAN el. (200 3 50/60Hz)
Q	Japan gas (100 50/60Hz)
K	Japan lpg (100 50/60Hz)
S	Australia (el. 415-440)
T	Coop
U	Australia (gas 220-240)
0	NO VARIANTS
1	BOILER 316L
2	P84-P85 NORDIC
S	SMOKER
K	kit GPL
L	LEFT HINGED DOOR
B	BAKERY (40X60)
V	VARIANTS (WASH, PROBE, SHELVES)
W	WASHING

Refer also to § DATA PLATE (IDENTIFICATION STICKER)

EXAMPLE:

THIS MANUAL CAN BE FOUND ATTACHED TO:

PNC : 217782

FACTORY MODEL :

ECOG101T2G0

INDEX

1 GENERAL INFORMATION

1.1 GENERAL INFORMATION

To ensure safe use of the appliance and a proper understanding of the manual it is necessary to be familiar with the terms and typographical conventions used in the documentation. The following symbols are used in the manual to indicate and identify the various types of hazards:

WARNING
Danger for the health and safety of operators.

WARNING
Danger of electrocution - dangerous voltage.

CAUTION
Risk of damage to the appliance or the product.

WARNING
Danger of magnetic fields.

IMPORTANT
Important instructions or information on the product

Read the instructions before using the appliance

Clarifications and explanations

- Only specialised personnel are authorised to operate on the appliance.
- This appliance must not be used by minors and adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.
  – Do not let children play with the appliance.
  – Keep all packaging and detergents away from children.
  – Cleaning and user maintenance shall not be made by children without supervision.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance or close to the appliance
- Do not remove, tamper with or make the appliance “CE“ marking illegible.
- Refer to the data given on the appliance’s data plate “CE“ marking for relations with the Manufacturer (e.g. when ordering spare parts, etc.).
- When scrapping the appliance, the “CE“ marking must be destroyed.

1.2 SAFETY INFORMATION/PRECAUTIONS

- Risks mainly of a mechanical, thermal and electrical nature exist in the appliance. Where possible the risks have been neutralised:
- directly, by means of adequate design solutions.
- indirectly by using guards, protection and safety devices.
- During maintenance several risks remain, as these could not be eliminated, and must be neutralised by adopting specific measures and precautions.
- Do not carry out any checking, cleaning, epair or maintenance operationson moving parts. Workers must be informed of this prohibition by means of clearly visible signs.
- To guarantee appliance efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in this manual.
- Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.
- Extraordinary appliance maintenance operations must only be carried out by specialized Technicians provided with all the appropriate personal protection equipment (safety shoes, gloves, glasses, overalls, etc.), tools, utensils and ancillary means.
- Never operate the appliance, removing, modifying or tampering with the guards, protection or safety devices.
- Before carrying out any operation on the appliance, always consult the manual which gives the correct procedures and contains important information on safety.

1.2.1 PERSONAL PROTECTION EQUIPMENT

Summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the appliance's service life.

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Transport	—	●	○	—	○
Handling	—	●	○	—	—
Unpacking	—	●	●	—	—
Installation	—	●	●[2]	●	—
Normal use	●	●	●[1]	○	—
Adjustments	○	●	○	○	—
Routine cleaning	○	●	●[1 or 2]	○	—
Extraordinary cleaning	○	●	●[1 or 2]	○	—
Maintenance	○	●	○	○	—
Dismantling	○	●	○	○	—
Scrapping	●	●	●	●	—
Key:					
●	PPE REQUIRED				
○	PPE AVAILABLE OR TO BE USED IF NECESSARY				
—	PPE NOT REQUIRED				

1. During Normal use, gloves must be heatproof to protect hands from contact with hot food or hot parts of the appliance and/or when removing hot items from it. Failure to use the personal protection equipment by operators, specialised personnel or users can involve exposure to chemical risk and possible damage to health (depending on the model).
2. During these operations, the worn gloves must be cut-resistant. Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to damage to health (depending on the model)

1.2.2 GENERAL INFORMATION

• The appliances are provided with electric and/or mechanical safety devices for protecting workers and the appliance itself. Therefore the user must not remove or tamper with such devices. The Manufacturer declines any liability for damage due to tampering or their non-use.
• Never operate the appliance, removing, modifying or tampering with the guards, protection or safety devices.
• Do not make any modifications to the parts supplied with the appliance.
• Several illustrations in the manual show the appliance, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the appliance without the guards or with the protection devices deactivated.
• Do not remove, tamper with or make illegible the safety, danger and instruction signs and labels on the appliance.
• Air recirculation must take into account the air necessary for combustion, 2 m^3/h/kW of gas power, and also the "well-being" of persons working in the kitchen.
• Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system in the place where this appliance is installed. Do not obstruct the vents or ducts of this or other appliances.
• Place emergency telephone numbers in a visible position.
• The measured sound level emitted “A“ does not exceed 70 dB (“A“).
• Turn the appliance off in case of fault or poor operation.
• Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it.
• Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
• Do not allow oil or grease to come into contact with plastic parts. Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
• Do not spray water or use steam to clean the equipment.
• Do not store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
• Do not spray aerosols in the vicinity of this appliance while it is in operation.
• Never check for leaks with an open flame.

1.2.3 RESIDUAL RISKS

• The appliance has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices. Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the
personal protection equipment to be used by them. Sufficient spaces are provided for during the appliance installation stages in order to limit these risks.
To preserve these conditions, the areas around the appliance must always be:
– kept free of obstacles (e.g. ladders, tools, containers, boxes, etc.);
– clean and dry;
– well lit.
For the Customer's complete information, the residual risks remaining on the appliance are indicated below: such actions are deemed improper and therefore strictly forbidden.

Residual risk	**Description of hazardous situation**
Slipping or falling	The operator can slip due to water or dirt on the floor
Burns/abrasions (e.g. heating elements)	The operator deliberately or unintentionally touches some components inside the appliance without using protective gloves
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered
Sudden closing of the lid/ door/oven door (if present, depending on the appliance type)	The operator for normal appliance use could suddenly and deliberately close the lid/door/oven door (if present, depending on the appliance type)
Tipping of loads	When handling the appliance or the packing containing it, using unsuitable lifting systems or accessories or with the load unbalanced

Mechanical safety characteristics, hazards
• The appliance does not have sharp edges or protruding parts. The guards for the moving and live parts are fixed to the cabinet with screws, to prevent accidental access.

Protection devices installed on the appliance

• The guards on the appliance are:

– fixed guards (e.g. casings, covers, side panels, etc.), fixed to the appliance and/or frame with screws or quick-release connectors that can only be removed or opened with tools

Safety signs to be placed near the appliance area

Prohibition	Meaning
	do not remove the safety devices
	do not use water to extinguish fires (placed on electrical parts)
	Keep the area around the appliance clear and free from combustible materials. Do not keep flammable materials in the vicinity of the appliance
	Install the appliance in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the same room

Danger	Meaning
	danger of burns
	danger of electrocution (shown on electrical parts with indication of voltage)
	risk of electromagnetic fields
	Access forbidden to wearers of electrical stimulator (pacemakers)

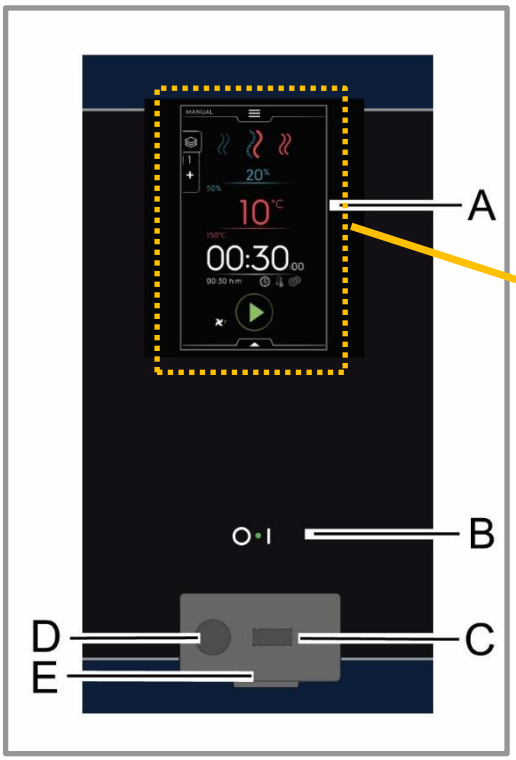
End of use: When the appliance is no longer to be used, make it unusable by removing the mains power supply wiring.

1.3 CONTROL PANEL INTERFACES

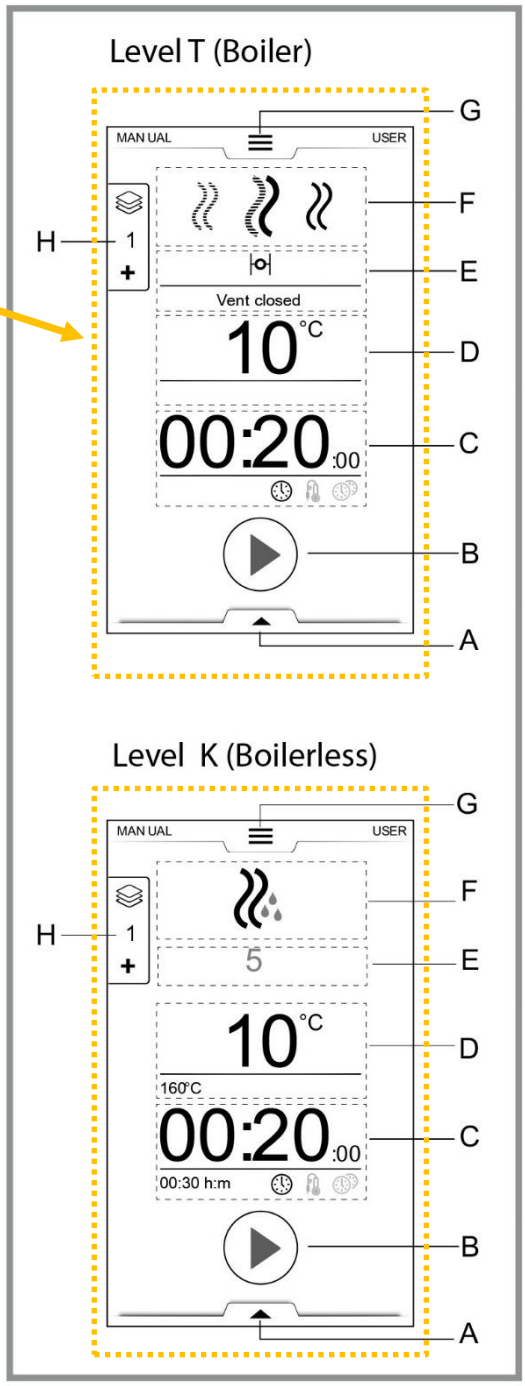
There are two type of user interfaces (U.I) :

- **Level T, K** are **TOUCH** (touch screen)

1.3.1 TOUCH SCREEN INTERFACE (LEVEL T,K)

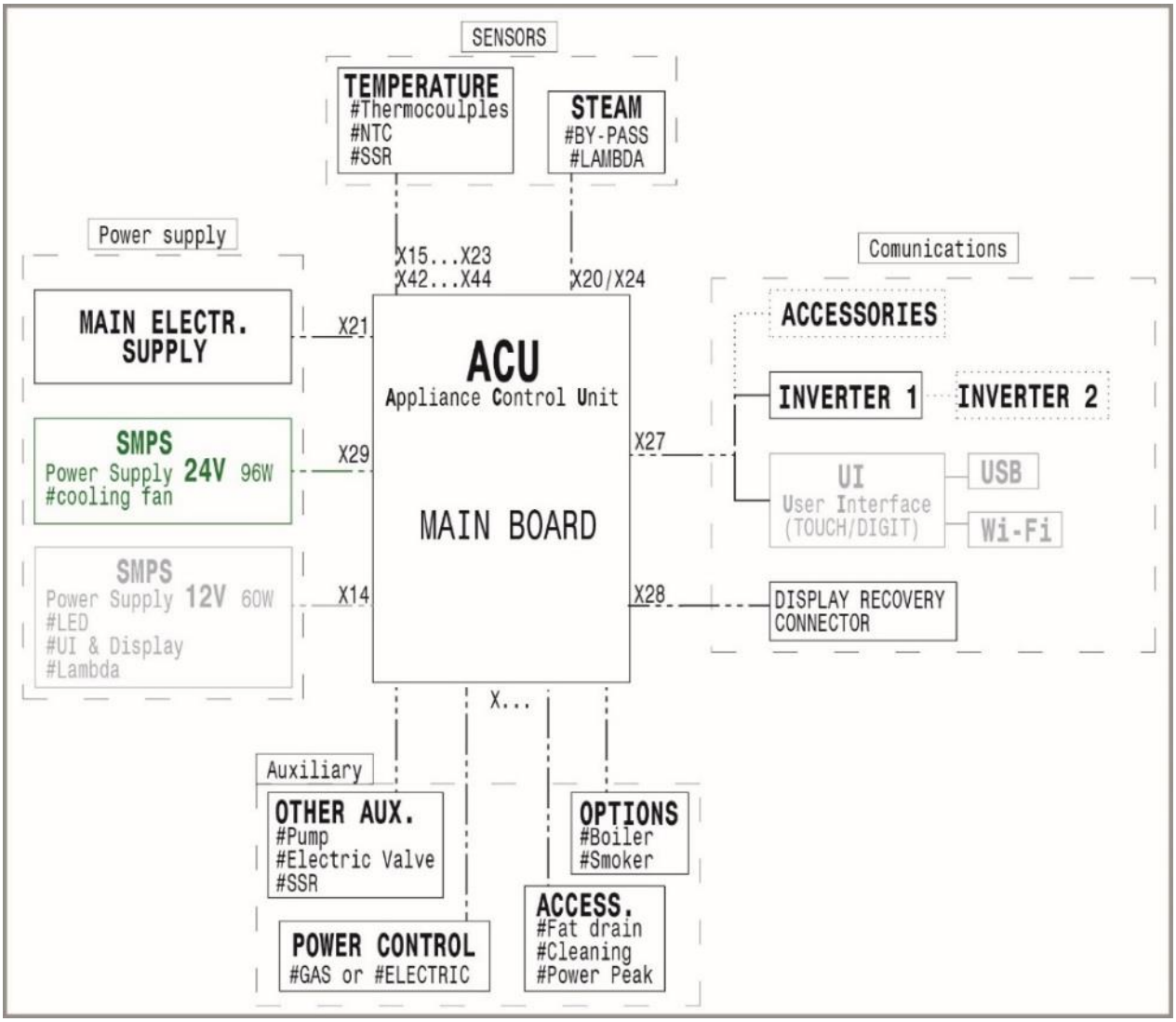


A.Control panel screen
B.ON/OFF button
C.USB key in/out
D.Print out
E.Openable flap



A. Utilities drawer (lower drop down menu)
B. start button
C. Time / food probe area
D. Cavity temperature
E. Cavity humidification
F. Cooking cycles
G. Main menu (drop down menu)
H. Multiphase drop down menu

1.4 ELECTRONIC BOARD INTERACTIONS



2 SETTINGS ELECTRONIC BOARDS

The following chapters are intended only for authorized technicians / engineers.

WARNING !

Take GREAT CARE when connecting / testing anything with live current, if you are unsure what you are doing and how to use your equipment safely, then **DON'T DO IT.**

2.1 SOFTWARE EDITIONS

In the following chapters/tables are listed the software editions released from the factory and therefore available "in the market".The software edition of the electronic board can be found in §OVEN IDENTITY CARD (for level T,K Touchscreen).

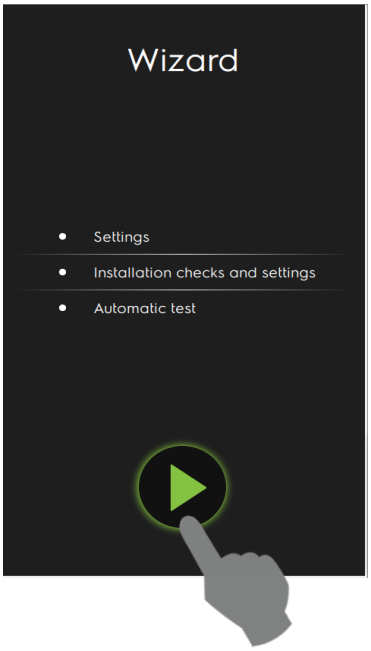
Always update the oven to the last software in order to have the latest features and latest solutions to any issues!!!

2.1.1 LEVEL "T,K" TOUCH

SOFTWARE EDITION	DESCRIPTION	DATE PRODUCTION
4.0.4	LEVEL "T,K" TOUCH electronic boards	July 2019
4.2.2	LEVEL "T,K" TOUCH electronic boards	Nov. 2019
4.2.4	LEVEL "T,K" TOUCH electronic boards	Nov. 2019
4.3.5	LEVEL "T,K" TOUCH electronic boards	Nov. 2019
4.3.7	LEVEL "T,K" TOUCH electronic boards	Nov. 2019
4.3.9	LEVEL "T,K" TOUCH electronic boards	Feb.2020
4.4.12	LEVEL "T,K" TOUCH electronic boards	Apr.2020
4.4.14	LEVEL "T,K" TOUCH electronic boards	Jun.2020
4.4.16	LEVEL "T,K" TOUCH electronic boards	Jul.2020
4.4.17	LEVEL "T,K" TOUCH electronic boards	Oct.2020
4.5.15	LEVEL "T,K" TOUCH electronic boards	Dic.2020
4.5.16	LEVEL "T,K" TOUCH electronic boards	Jan.2021
5.0.4	LEVEL "T,K" TOUCH electronic boards	May.2021
5.0.9	LEVEL "T,K" TOUCH electronic boards	Jun. 2021
5.1.7	LEVEL "T,K" TOUCH electronic boards	Oct.2021
5.1.23	LEVEL "T,K" TOUCH electronic boards	Mar. 2022
5.4.0	LEVEL "T,K" TOUCH electronic boards New software ACU / TC chip	Nov.2022
5.5.0	LEVEL "T,K" TOUCH electronic boards	Dic. 2022
5.5.2	LEVEL "T,K" TOUCH electronic boards	Feb. 2023

2.2 INSTALLATION WIZARD LEVEL T, K (TOUCH SCREEN)

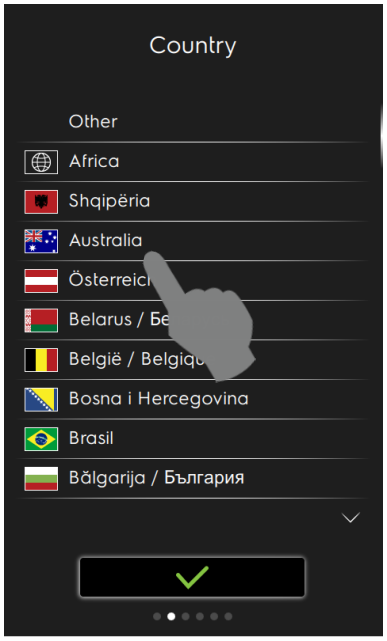
The appliance, at the first switch ON, will start with the INSTALLATION WIZARD. This is a semi-automatic procedure as follows:



1. Settings
2. Installation checks and settings
3. Automatic test

2.2.1 SETTINGS

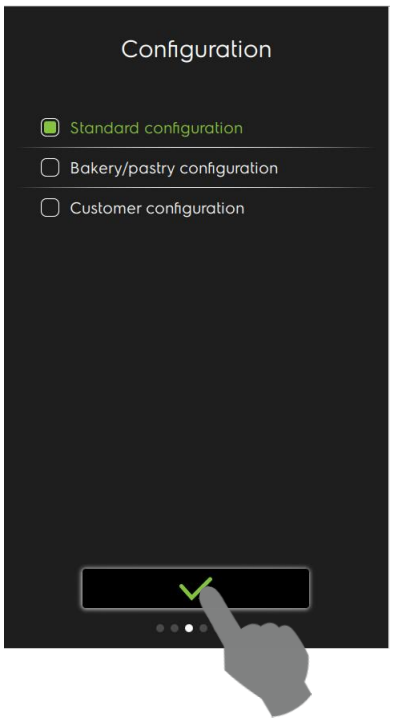
The first setting include the general configuration of the oven:



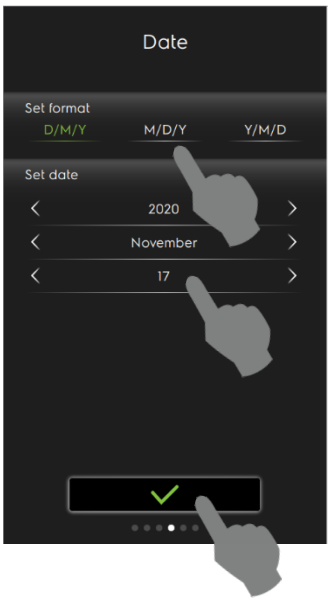
Select the language (38 available) and country of installation (52 available)

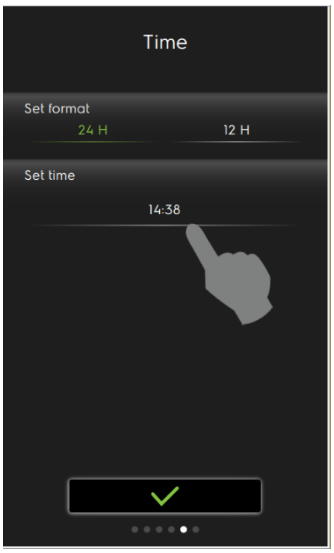
By setting the country, if the automatic cooking recipes related to that country are available, they will be loaded in the Automatic cooking environment

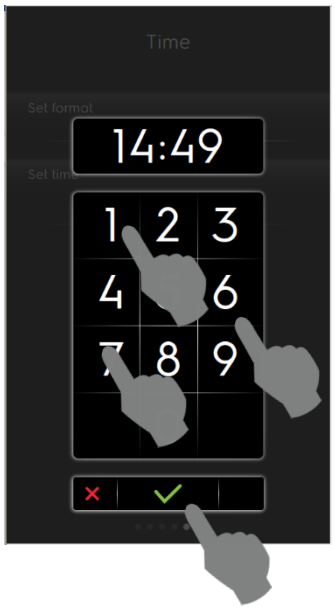
Select the configuration of the unit. Customer configuration is not yet implemented. By selecting Bakery/pastry configuration, the automatic environment is consequently adapted to this configuration.



Set date format, date, time format & time:

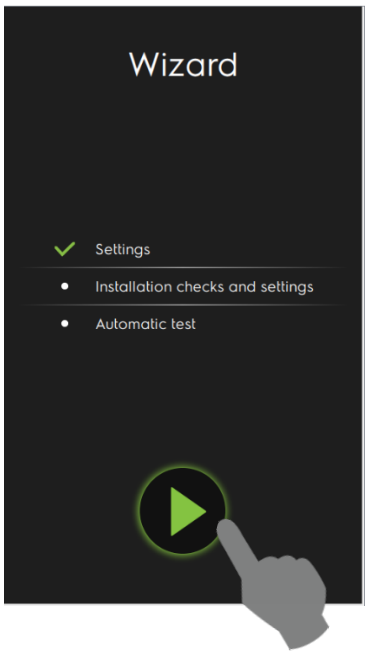


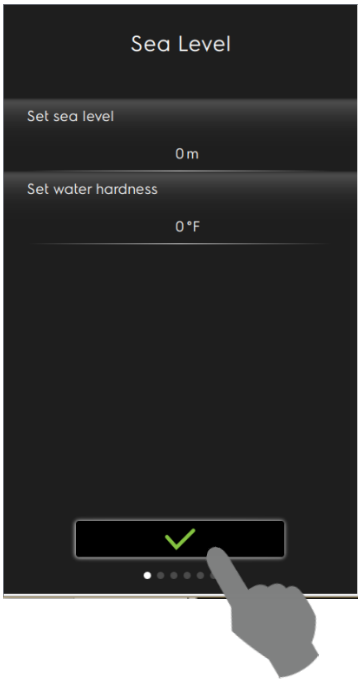




2.2.2 INSTALLATION CHECK AND SETTINGS

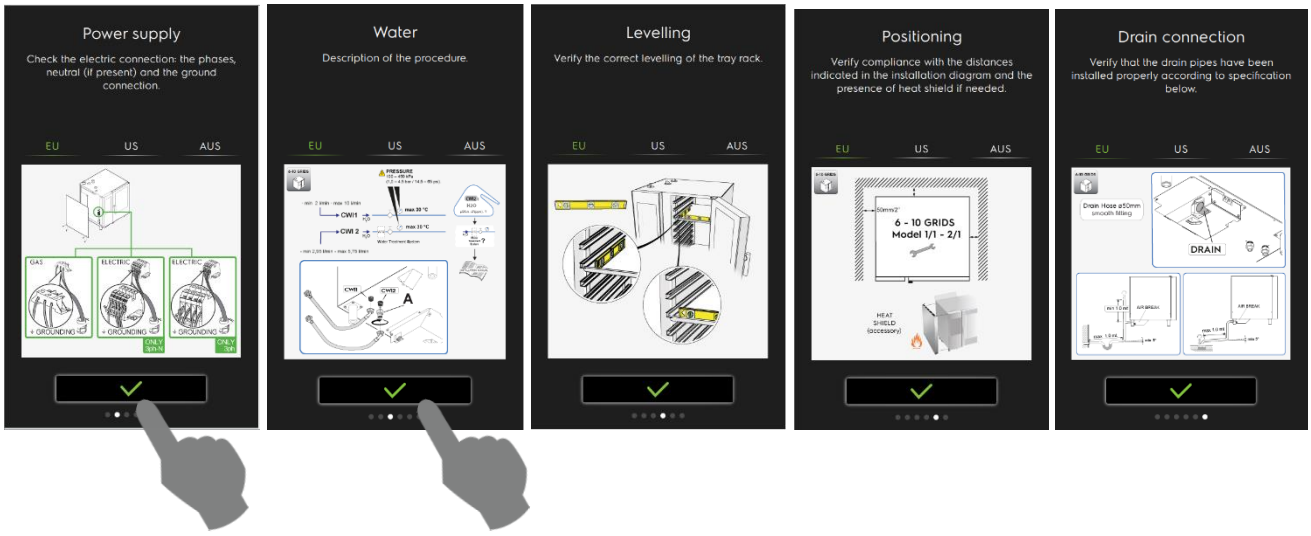
The second topic is about the installation checks. Insert sea level and water hardness if available, otherwise tap on green bullet and skip to the next





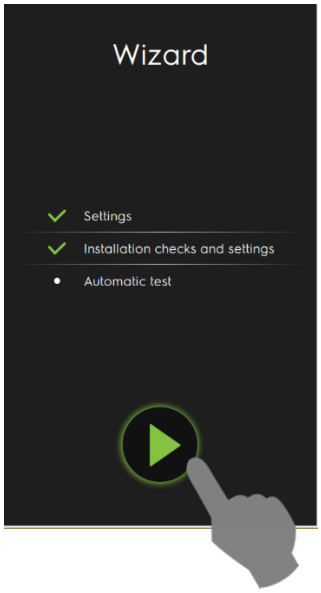
The following are reminders in order to check the correct:

- ✓ Power supply
- ✓ Water quality/filtration
- ✓ Levelling
- ✓ Positioning
- ✓ Drain connection



2.2.3 AUTOMATIC TEST

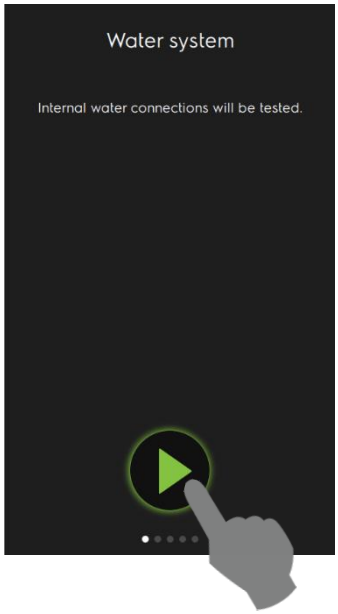
The last topic that take place are some automatic tests

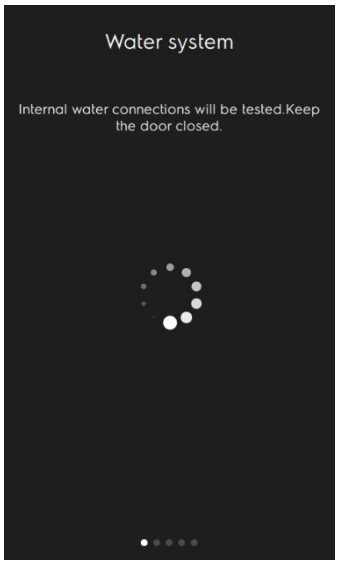


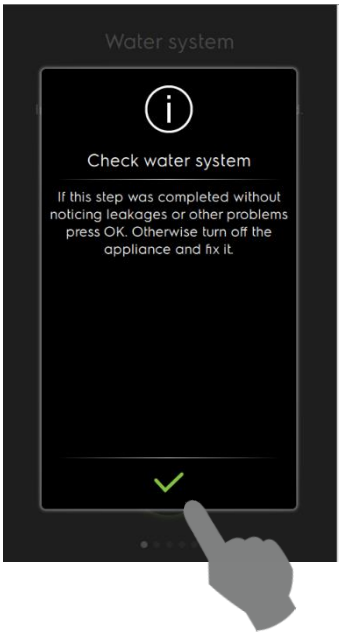
The first automatic test is about potential water leakage on the unit and on the drain pipes. The test performs the following (the total duration is about 6 minutes):

- ✓ Energize the boiler drain valve to drain the boiler (BV6 – 90 seconds)
- ✓ Close the cavity drain valve BV3 and start to fill the boiler EV5
- ✓ Energize the ISG valve EV1 and then cleaning valve EV7
- ✓ Open the cavity valve, open the boiler valve

During the test check for any water leakage inside and outside the oven (in the drain fittings)

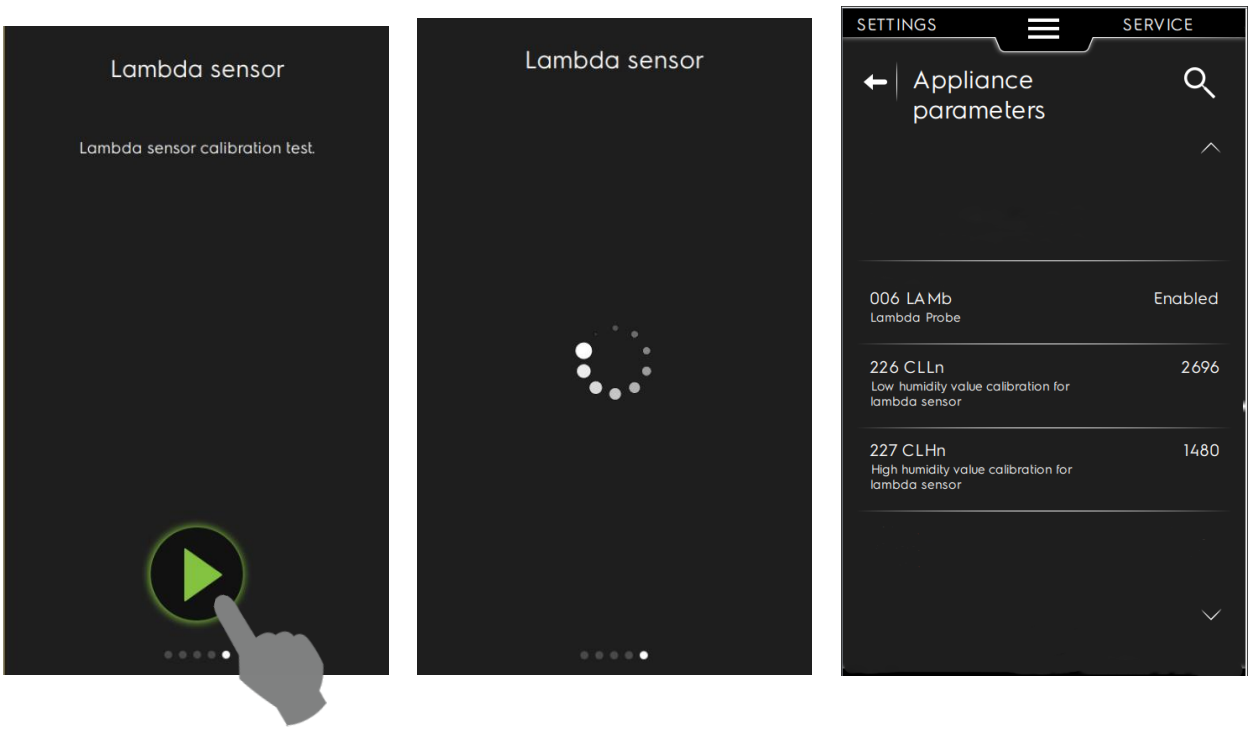






If a water leakage has been detected, switch off the oven repair the leakage, switch on. The unit will restart again with the water test. If OK confirm by pressing the green bullet.

The last automatic test consists on the **Lambda calibration**.



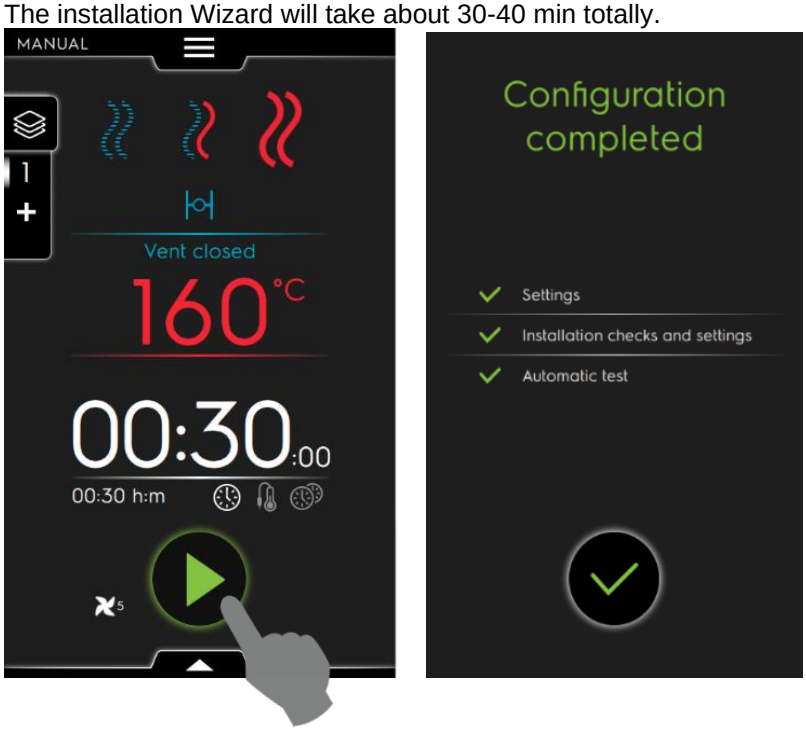
There are 2 calibration points for the lambda and 2 related parameters (226 & 227) the oven will perform 2 cycles:

- Full steam cycle for the High humidity point (when the signal in millivolt from lambda is stable the value is memorized on 227)
- Convection cycle 200°C open flap to dry out the cavity (when signal stabilize, it is memorized on 226)

The lambda calibration process will last about 15-20 minutes. The Lamba functionality data can be monitored in § DATA MONITOR

At the end “Configuration completed” will be shown, tap on green bullet, the oven automatically switches OFF and back ON for normal operation.

The installation Wizard will take about 30-40 min totally.



2.3 LEVEL T, K (TOUCH SCREEN)

IMPORTANT !

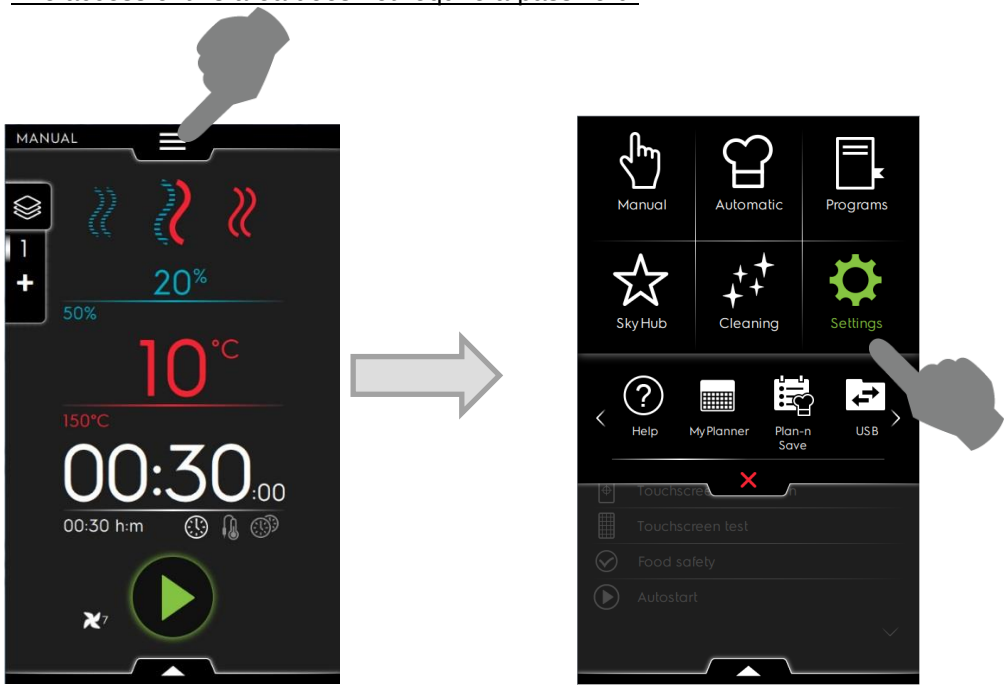
The following instructions/illustrations are relative to software 4.5.15. onwards. Previous software editions could differ to what is reported in this manual edition.

A complete list of all the available software editions released in the markert can be found at § SOFTWARE EDITIONS

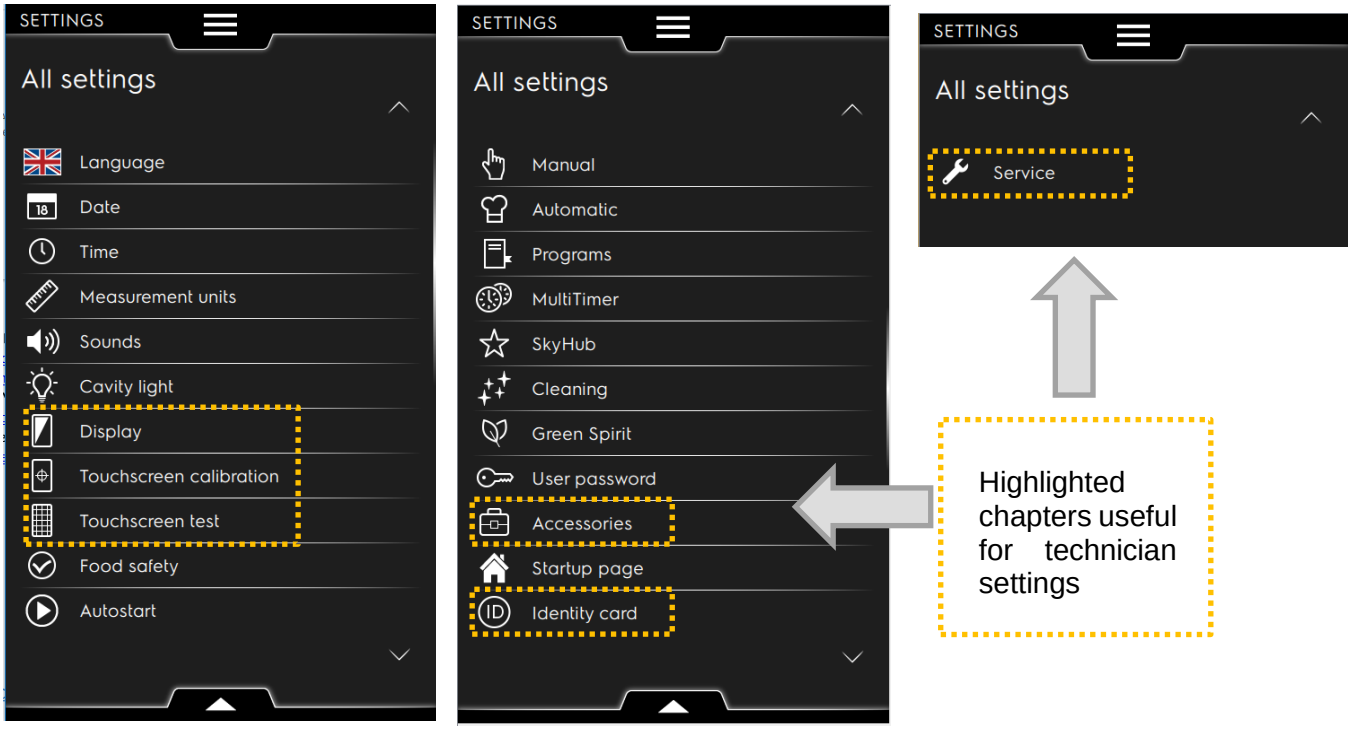
2.3.1 SETTINGS AND SERVICE AREA

The SETTING AREA is accessible in the main screen view by pressing the menu drop down menu.

The access of this area does not require a password.

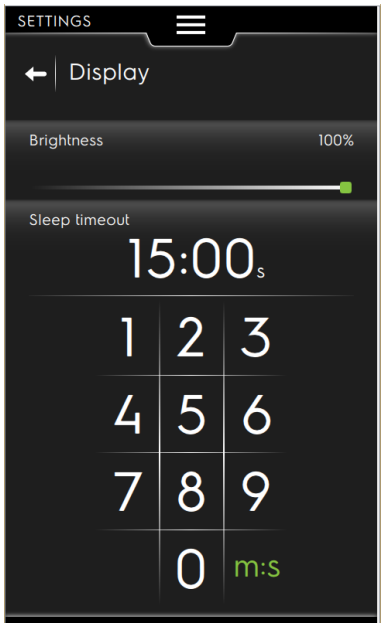


In the SETTINGS AREA are located some features that are usefull for technicians, these features have been highlighted in the next two pictures and will be discussed in separate chapters.

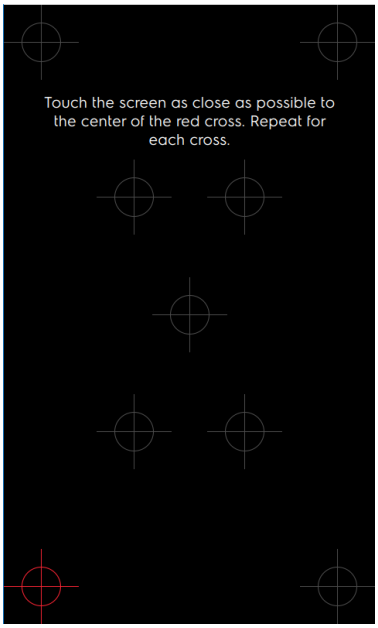


2.3.1.1 DISPLAY / TOUCHSCREEN CALIBRATION / TEST

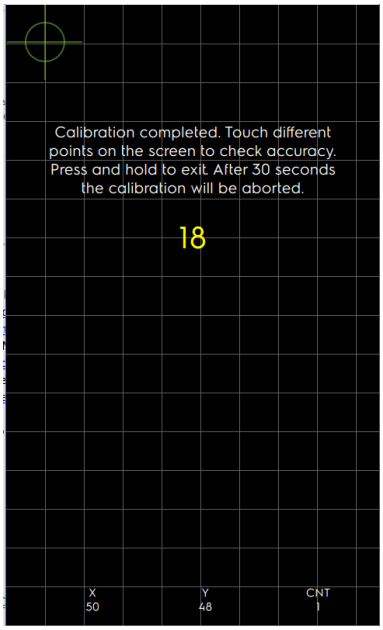
DISPLAY



TOUCH SCREEN CALIBRATION



TOUCH SCREEN TEST



2.3.1.2 ACCESSORIES, ENABLE IN SOFTWARE

NOTE !

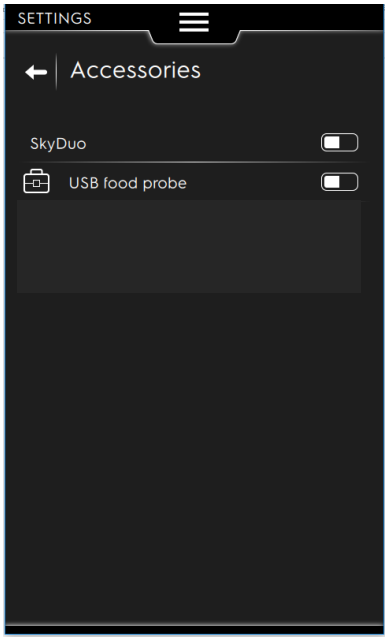
IN THE ACCESSORY PACKAGING BOX IS CONTAINED A DEDICATED MANUAL WITH DETAILED EXPLANATION / FOLLOW THE QR CODE OF THE ACCESSORIES TO ACCESS THE MANUALS

If any accessories is added to an oven, it may be necessary to enable the item:
First it will be necessary to enter into the parameter list and “add in/enable” the parameter, EXAMPLE:
Lets say we need to add the accessory liquid detergent kit 922618, enter in service/parameters and enable/disable and/or adjust par 45,47,55, 416.

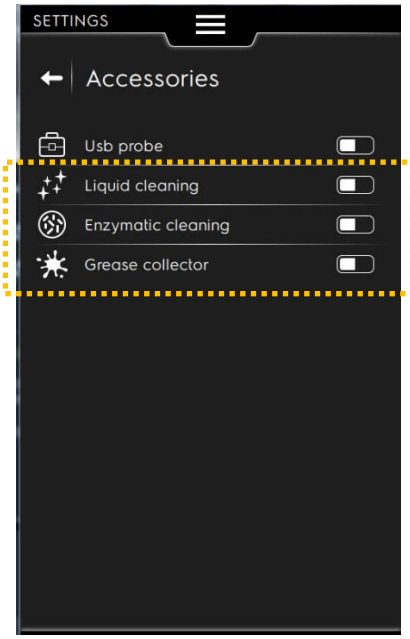
Parameter ID	Mnemonic	Short Description	Long Description	Table
45	CLnC	Cleaning cycle chemicals	Byte type parameter user settable that sets which kind of detergent and rinse aid must be used during the cleaning cycle. The allowable values for this parameter are dependent on the value of parameters **46/47/55/56**	{0, "Solid"} {1, "Enzymatic"} {2, "Liquid"} {3, "Powder"}
47	FCLL	Cleaning – liquid (factory settings)	Bit type parameter factory settable which enables/disables the use of liquid chemicals during the cleaning cycle	{0, "Disabled"} {1, "Enabled"}
55	FCLS	Cleaning – solid (factory settings)	Bit type parameter factory settable which enables/disables the use of solid chemicals during the cleaning cycle	{0, "Disabled"} {1, "Enabled"}
416	FCLP	Cleaning – powder (factory settings)	Bit type parameter factory settable which enables/disables the use of powder chemicals during the cleaning cycle	{0, "Disabled"} {1, "Enabled"}

Once that the accessory has been added in the parameter list, you will have to enter in the user accessories area and enable it.

EXAMPLE ONE



EXAMPLE TWO

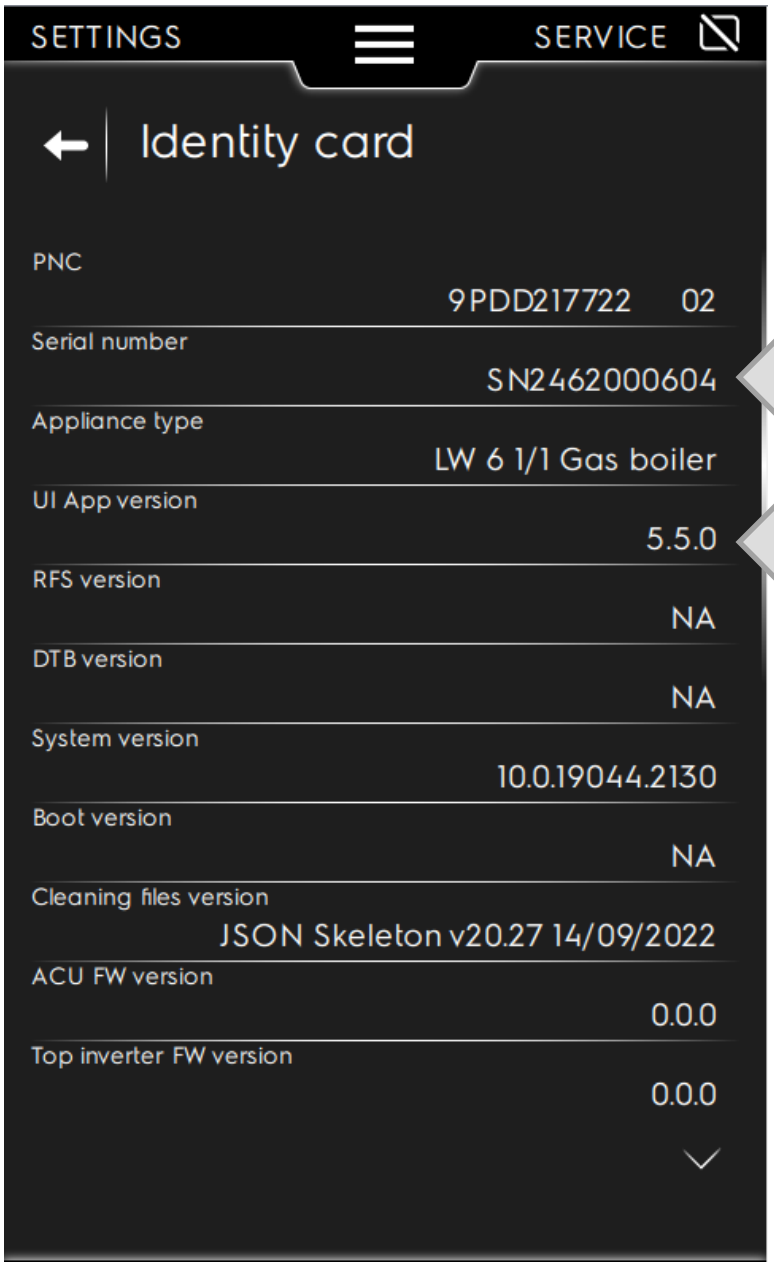


EXAMPLE TWO: after adding in the accessory / parameter 45/47/55 etc in the Accessories menu the new items will be available to enable.

2.3.1.3 OVEN IDENTITY CARD

Oven identity card EXAMPLES

Instructions in how to change the stored PNC & SER in the ACU can be found at § PNC & SERIAL NUMBER WRITING IN THE IDENTITY CARD

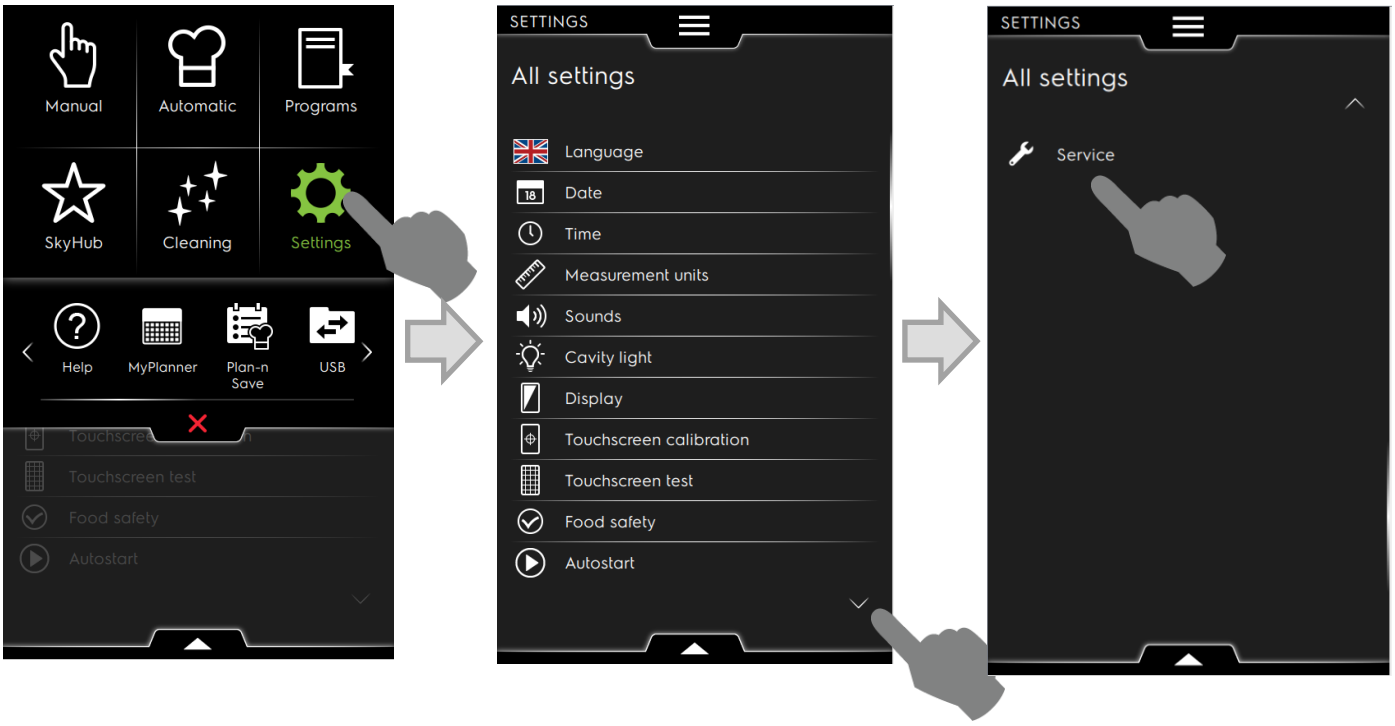


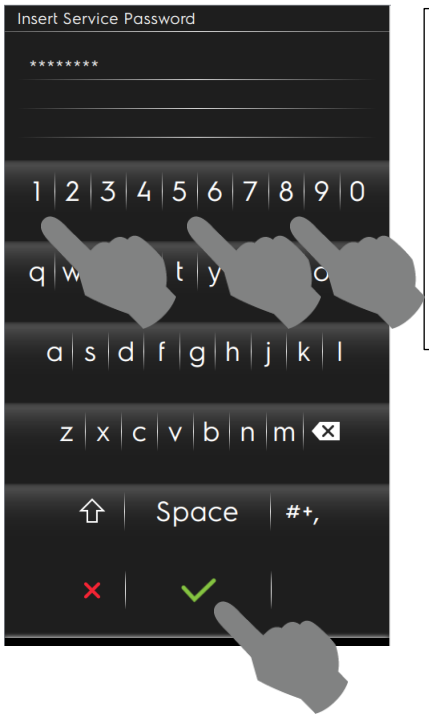
NOTE: Since April 2022 the serial now has 10 digits; the last two are the "factory of production" 04 is the oven factory of Pordenone

EXAMPLE: "U.I App version" 5.5.0, is to be considered the "software " of the oven.

2.3.1.4 SERVICE LOG IN (SETTINGS)

“Service” will be accessed through password in Settings->Service. Once the password is correctly entered the “Service” credentials will be active for 15 minutes while navigating the interface. The 15 minutes timeout is continually reset while the appliance is in running state and every time the interface detects a touch.
With “Service” credentials correctly inserted (password) the user interaction will be enabled for all menu in the "service /setting" area as well as in the USB (service functions).

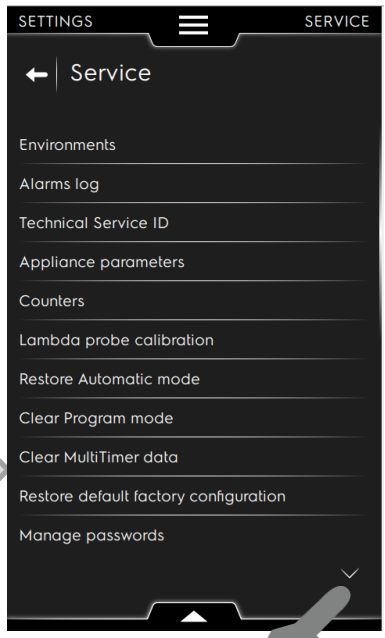


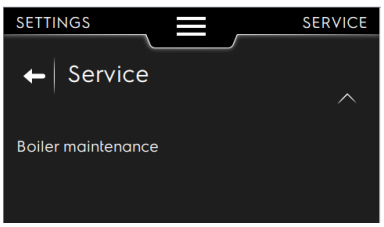


PASSWORD : 1 1 2 3 5 8 13

First character = **1**

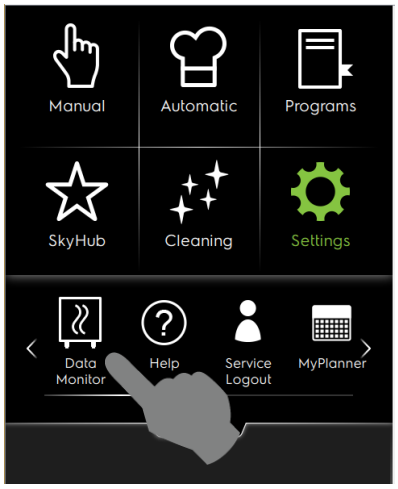
1+0= **1**
1+1= **2**
2+1= **3**
3+2= **5**
5+3= **8**
8+5= **13**

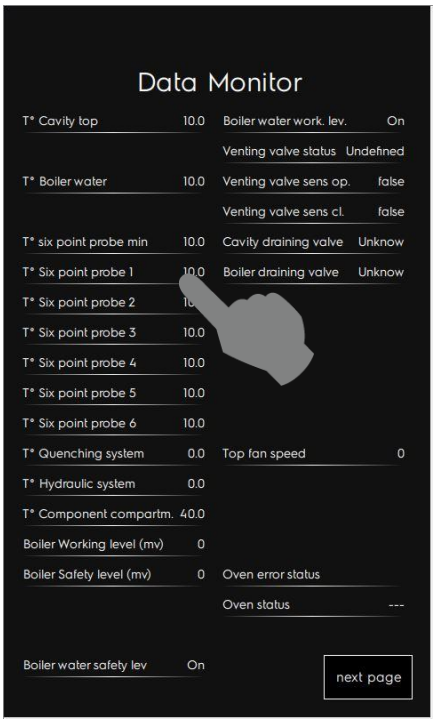


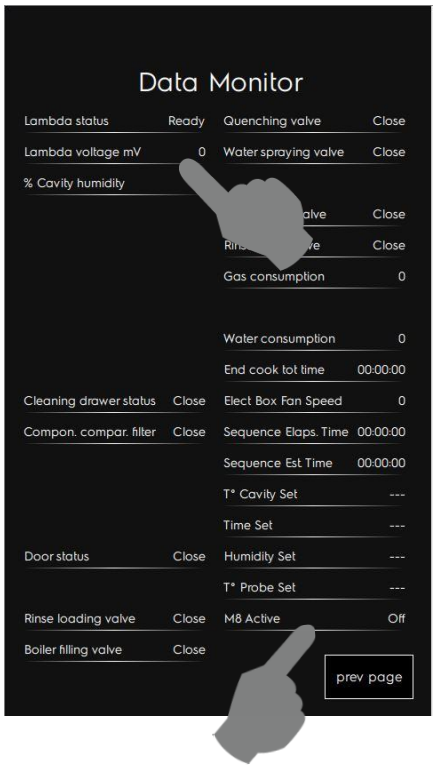


2.3.1.4.1 DATA MONITOR

Once logged as SERVICE § SETTINGS AND SERVICE AREA, in the sub menu is available the “Data Monitor” from where is possible to see all temperatures and status of the oven:





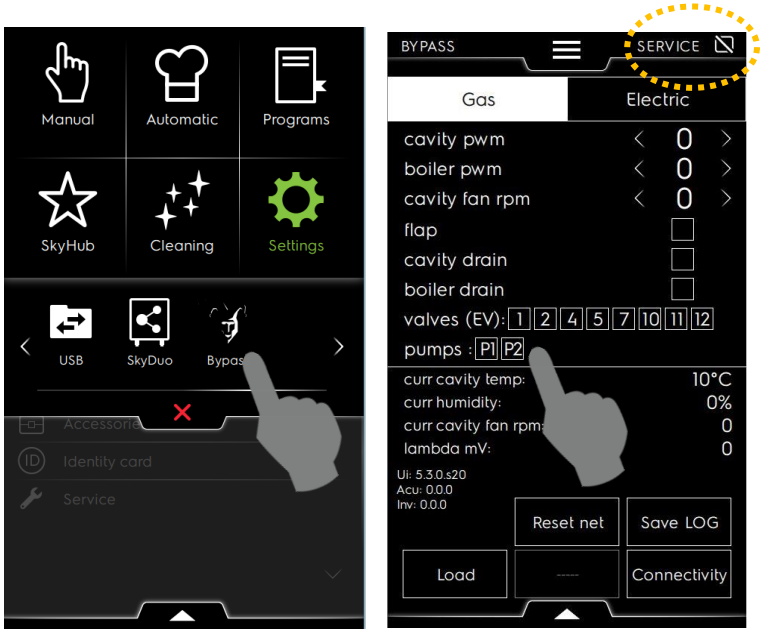


Tap on any area of the screen to exit from Data Monitor except the “prev page” button.

Note:In case that the thermocouple K (temperature probes):
Cavity (TCAV connector X18), Boiler (TBOI connector X19), food probe (X15,X16,X17 depending on model) and quenching (TQS / if probe is available on connector X22) are fixed a 0°C with a working oven, refer to chapter §A.C.U CHIP (MICROPROCESSOR EDITION)

2.3.1.4.2 BY-PASS ENVIRONMENT

Once you are logged as SERVICE § SETTINGS AND SERVICE AREA the By-Pass environment is automatically available in the secondary menu of the home page.

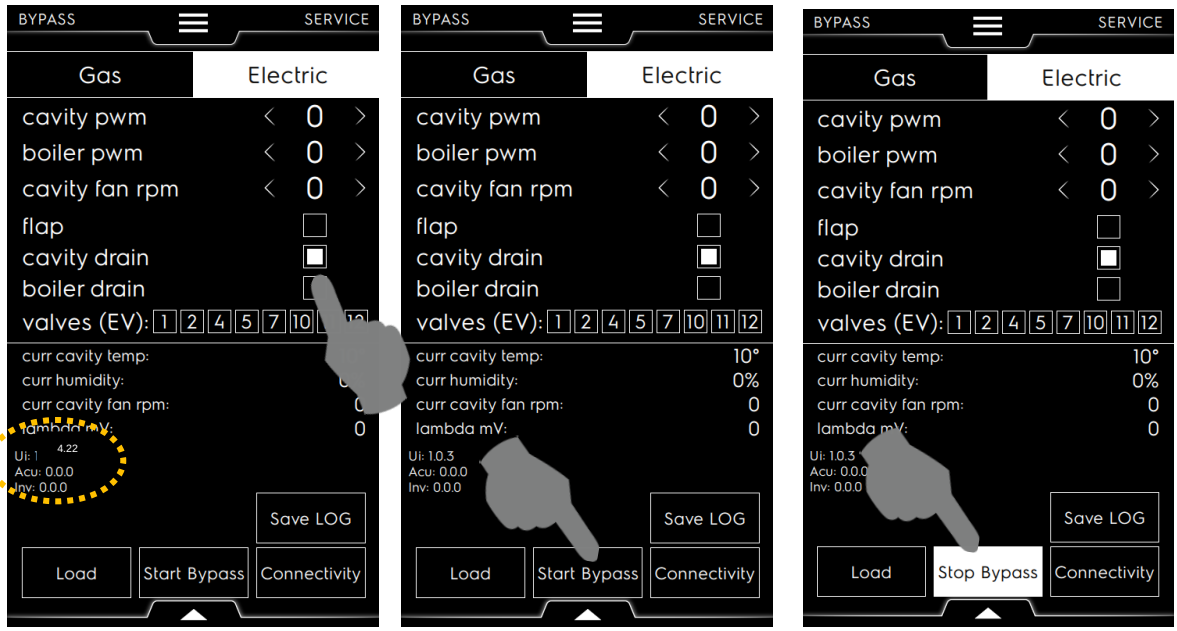


From this environment it is possible to:

Manually activate the following devices:

- Cavity pwm (this is the cavity gas burner, but is necessary to activate also the cavity fan rpm)
- Boiler pwm (boiler burner)
- Cavity fan rpm (this is the cavity fan)
- Cavity flap venting valve VV1 (cavity air intake)
- Cavity drain valve (BV3)
- Bolier drain valve (BV6)
- The valves EV1-EV2-EV4-EV5-EV7-EV10-EV11-EV12
- Activate detergent pumps P1 & P2

Below the example on how to START and STOP the cavity drain valve:



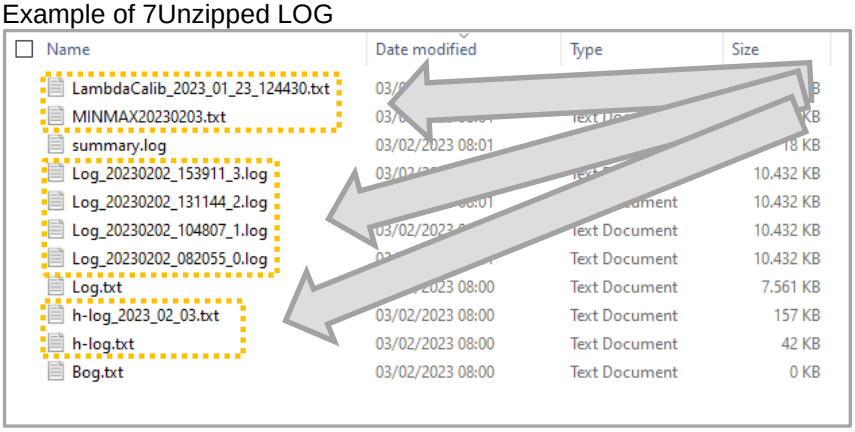
LOG

Save on a USB a specific and deep data LOG of the unit:
Insert the USB key in the oven and press on Save LOG

At the end of the data saving in the USB, the button change to “logs saved” written in green. The saving may take some minutes, depending on the USB speed and amount of data to be saved.
Normally the LOG files are sent to the tech support of Electrolux Professional in case of need to investigate a particular issue.

The saved log can be 7unzipped and opened on a PC with a TXT reader.

Example of 7Unzipped LOG



Highlighted LOG files useful for technicians.

Summary *not relevant, for development purpose*
Bog *not relevant, for development purpose.*
FE_log *latest log*
not relevant, for development purpose.
FE_log_YYYY_MM_DD *previous execution, one per day, not relevant, for development purpose*

Example of content in the ***LambdaCalib_*** *YYYYMMDD*.txt file.
Here you can find all lambda calibration phases log

```
2023/01/23 12:44:30 low humidity calibration parameter: 2524,
2023/01/23 12:44:30 Boiler warm-up start
2023/01/23 12:44:30 V:   -1mV, MIN: 2147483647mV, MAX:    0mV
2023/01/23 12:48:20 Boiler warm-up end for target reached
2023/01/23 12:48:20 Humidity generation start
2023/01/23 12:48:20 heating is active
2023/01/23 12:48:40 V: 2407mV, MIN: 2407mV, MAX: 2407mV
2023/01/23 12:49:00 V: 2404mV, MIN: 2404mV, MAX: 2407mV
2023/01/23 12:49:20 V: 2399mV, MIN: 2399mV, MAX: 2407mV
2023/01/23 12:49:21 filling is active
2023/01/23 12:49:22 heating is active
2023/01/23 12:49:40 V: 2385mV, MIN: 2385mV, MAX: 2407mV
2023/01/23 12:50:00 V: 2366mV, MIN: 2366mV, MAX: 2407mV
2023/01/23 12:50:20 V: 2320mV, MIN: 2320mV, MAX: 2407mV
2023/01/23 12:50:23 filling is active
2023/01/23 12:50:23 heating is active
2023/01/23 12:50:40 V: 2253mV, MIN: 2253mV, MAX: 2407mV
```

title	min	max
T° Six point probe 5	20	20.2
T° Six point probe 6	20	20.2
T° Hydraulic drain	19.6	19.7
% Cavity humidity	0	0
T° Cavity top 21.4	21.6	
T° Quenching system	21.5	21.7
T° Component compartm.	20.5	21.1
T° Single point probe	19.9	20
T° Boiler SSR 21.6	21.7	
T° Boiler Water 18.6	18.7	
T° Six point probe 1	20.5	20.6
T° Six point probe 2	19.9	20
T° Six point probe 3	19.9	20.1
T° Cavity SSR 20.9	21	
T° Six point probe 4	20	20.1

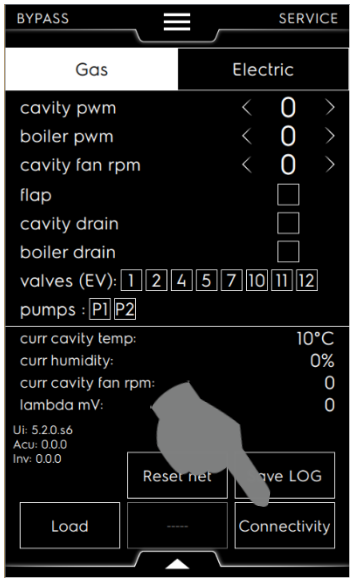
Example of content in the ***MINMAX***_*YYYYMMDD*.txt file. min and max temperatures saved every time there is a new max or min, with max update frequency 1 minute

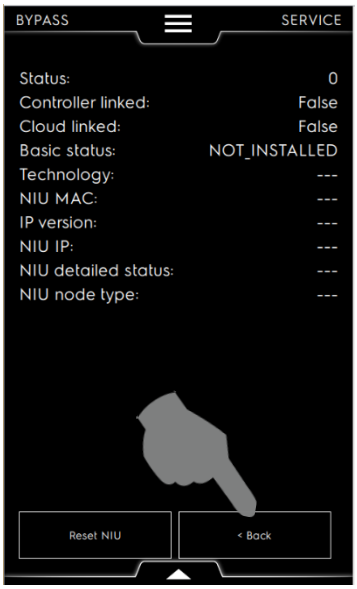
Example of content in the ***H-LOG***.txt file, is complete monitoring of all activity carried out on the oven; h-log_*YYYYMMDD*.txt is the previous execution but day by day:
PNC/SN, SW version, SKYDUO settings, counters, alarms, cooking cycle temperature and humidity data, cooking mode, door status will all be registered.

```
[INF] 2023/02/02 11:40:32.948 - Door open
[INF] 2023/02/02 11:40:32.961 - Counter 'Number of cavity door openings' updated to value 728
[INF] 2023/02/02 11:40:40.655 - Counter 'Total amount of water consumed' updated to value 7997 l
[INF] 2023/02/02 11:41:10.354 - Counter 'Total amount of water consumed' updated to value 7998 l
[INF] 2023/02/02 11:41:39.812 - Counter 'Total time with top cavity temperature above 40°C' updated to value 357 h
[INF] 2023/02/02 11:41:41.143 - Door closed
[INF] 2023/02/02 11:41:44.058 - Counter 'Total amount of water consumed' updated to value 7999 l
[INF] 2023/02/02 11:42:14.658 - Counter 'Total amount of water consumed' updated to value 8000 l
[INF] 2023/02/02 11:42:44.357 - Counter 'Total amount of water consumed' updated to value 8001 l
[INF] 2023/02/02 11:42:53.265 - Starting manual sequence
[INF] 2023/02/02 11:42:53.276 - preheating: started
[INF] 2023/02/02 11:42:53.848 - Number of phases: 1
[INF] 2023/02/02 11:42:53.854 - Index: 1, Type: Convection, Temperature set: 270 , Humidity set: 100, Fan speed: 7
Time driving phase, Time set: 1800 secs  Water Injection: inactive
[INF] 2023/02/02 11:42:54.147 - Counter 'Energy consumed during last cycle executed.' updated to value 0 kWh
[INF] 2023/02/02 11:42:54.153 - Counter 'Last cycle electric power counter' updated to value 0 kWh
[INF] 2023/02/02 11:42:54.159 - Counter 'Water consumed during last cycle executed' updated to value 0 l
[INF] 2023/02/02 11:42:54.172 - Cavity top temperature is 92 C
[INF] 2023/02/02 11:42:54.176 - Probe temperature 1 is 65 C
```

CONNECTIVITY

Access to the connectivity / reset NIU to reset the connectivity.
Please refer to the Service Manual of the connectivity available in Pride/Agelux under the accessories such as NIU (922695) or HUB (922697) for a complete guidance on the connectivity set up.





2.3.1.4.3 BACK UP / DOWNLOAD / UPLOAD

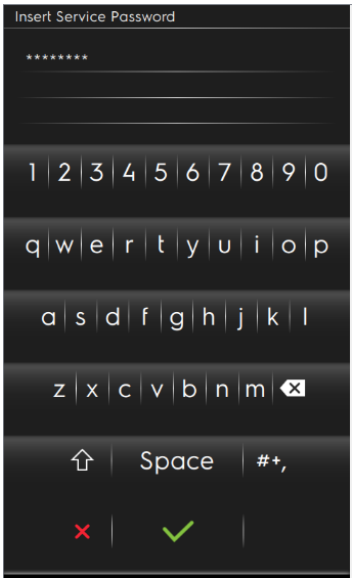
The USB Transfer ambient is used to manage data transfer between UI (oven) and USB pen drive.
This ambient menu' contains four functionalities:
- Download all: Used to copy all data (counters, parameters, recipes,…) from UI to USB pen drive;
- Upload all: Used to copy all data from USB key to UI;
- Download selection: Used to select, from a single category (parameters, recipes,…), which items to copy from UI to USB pen drive;
- Upload selection: Used to select, from a single category, which items to copy from USB pen drive to UI.

The usb ambient can be accessed in two ways: **SERVICE credentials (**password accessed) - **USER credentials** (without password).
A technician will always use SERVICE credentials because the service credentials have more advanced upload/download options while the user credentials is mainly upload/download generic user files.
Refer to the chapter § USER & SERVICE CREDENTIALS to enter into the dedicated area**.**
The customer/chef can log in without password directly from home page.

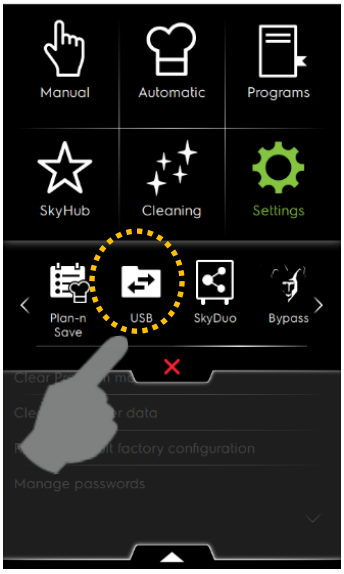
PROCEDURE TO MAKE A BACK UP (DOWNLOAD ALL)

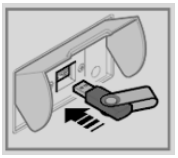
“Service” will be accessed through password in Settings->Service. Once the password is correctly entered the “Service” credentials will be active for 15 minutes while navigating the interface. The 15 minutes timeout is continually reset while the appliance is in running state and every time the interface detects a touch.
With “Service” credentials correctly inserted (password) the user interaction will be enabled for all menu in the "service /setting" area as well as in the USB (service functions).

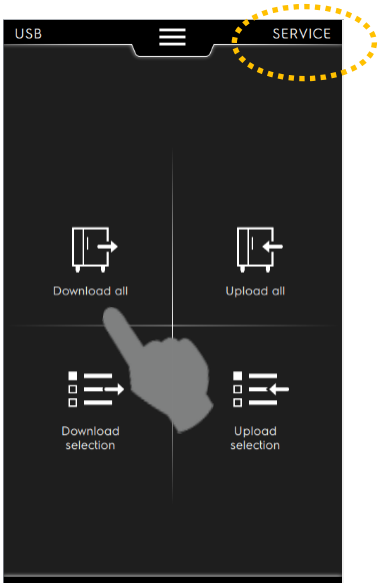
Password



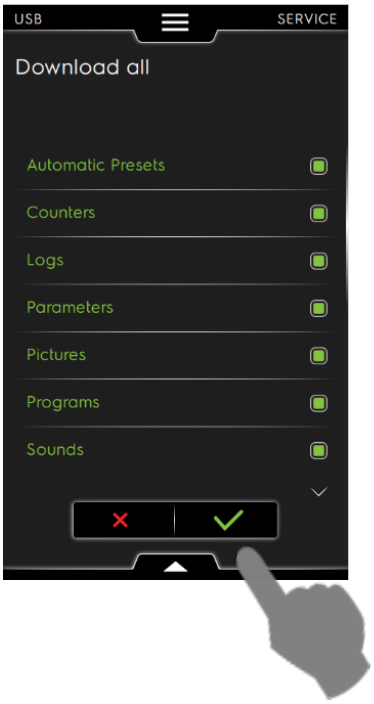
USB transfer area

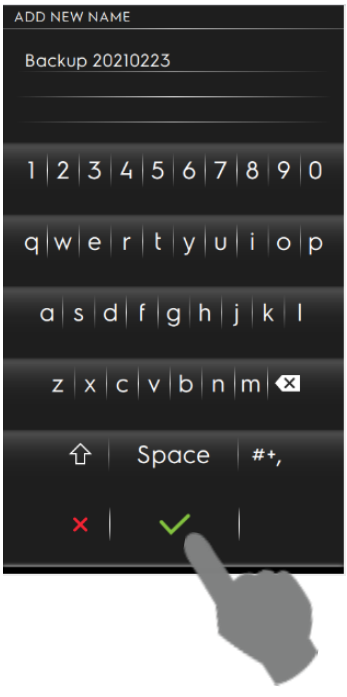


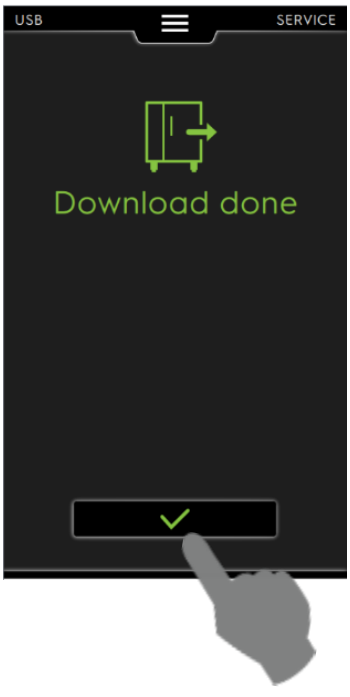




A backup name is proposed as follow, confirm it or add a new name for the backup, then confirm with green bullet.

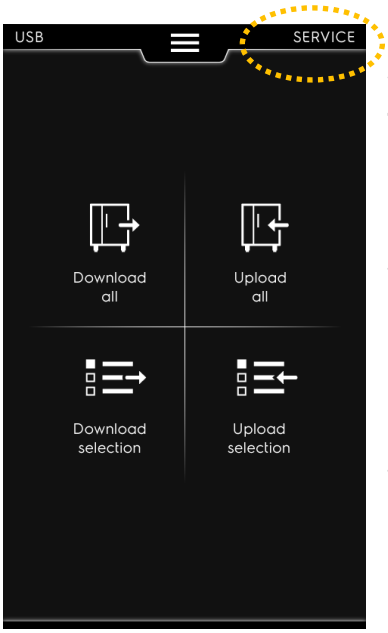






USER & SERVICE CREDENTIALS

The presence of the "SERVICE" icon means that you are logged in with" **SERVICE credentials** ". If "**User credentials**" are active, the space will be left blank!!.



With "**SERVICE credentials**" the user interaction will differ from "**USER credentials"** for the following points:

- The download/upload functionalities will include Service parameters, and other characteristics related to the appliance model.

- In cooking mode the SERVICE user will have access to the top drawer. Only the data monitor button will be active.

- The service user will have full access to Service parameters setting and data monitor.

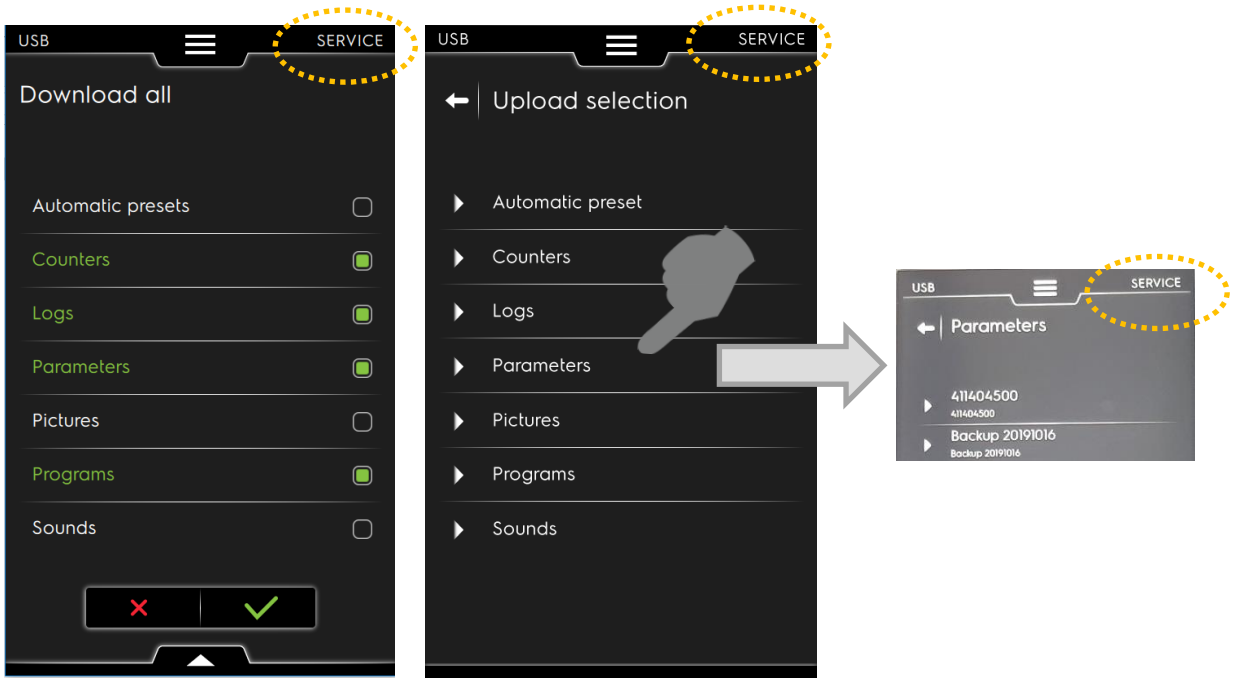
Make a Back up with Service Credentials accessed by downloading ALL data; in this manner all oven data will be saved on the USB1 back up file .

NOTE: In this area it could be possible to upload a back up is there are any issues with software update (just keep it in mind).

Remember to EXIT the "Service credentials" at the end of your operations by turning the appliane OFF, or by waiting time out (15 minutes / without touching the display).

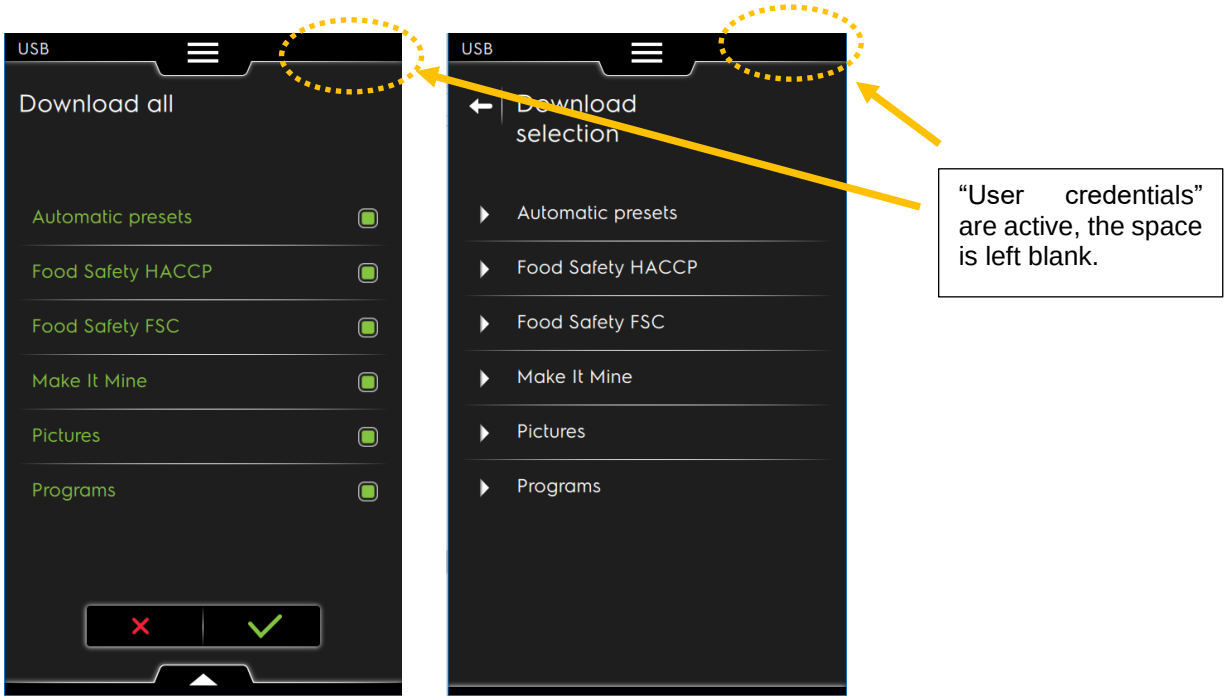
SERVICE VIEW OF USB AREA:

The "**SERVICE credentials"** are used also to update the parameter list into an appliance but for further info please refer to chapter § PROGRAMMING PARAMETERS. It will be possible to DOWNLOAD or UPLOAD files INTO / FROM your USB key.



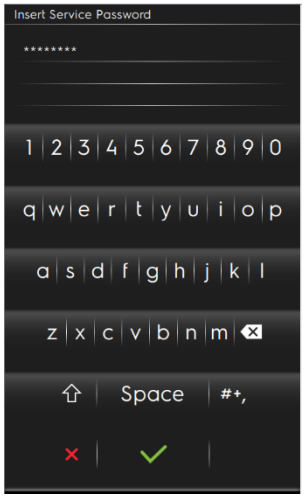
USER VIEW OF USB AREA:

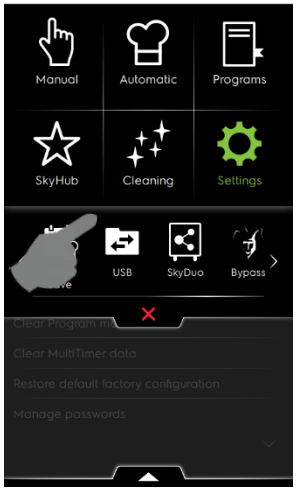
"**USER credentials"** (chef or generic user) accessed without a password

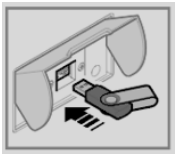


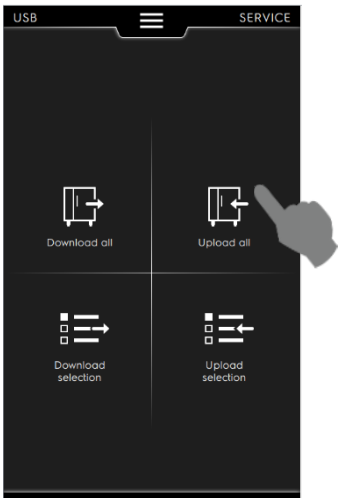
PROCEDURE TO UPLOAD A BACK UP

Log-in in SERVICE mode, then access to USB environment, insert USB pen drive and select "Upload all":

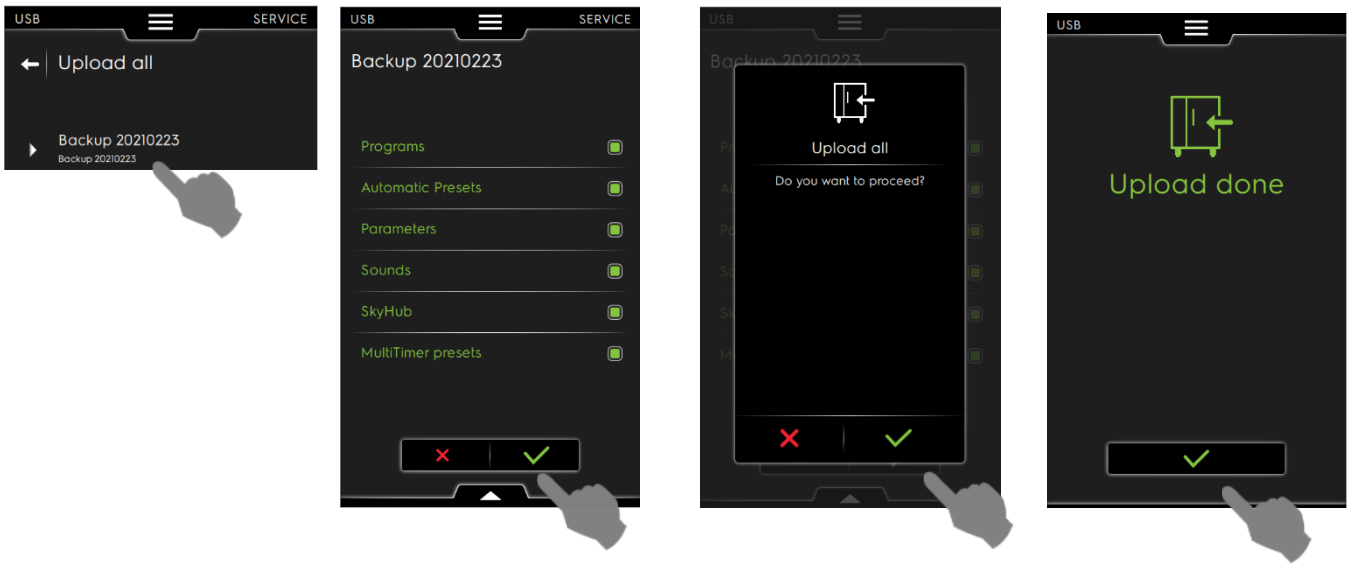








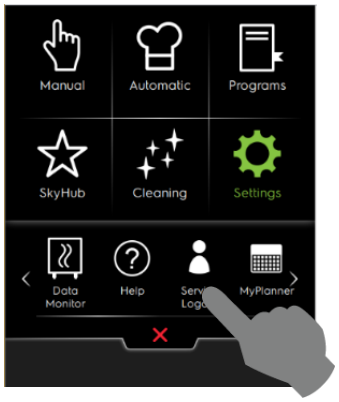
Select the Backup and confirm



if you need, for some reason, to restore backup data into the freshly updated oven, evaluate carefull what you will be uploading back into the oven.
A back up could have been made before you updated the SW ; it could contain an older edition of PP table, select carefully the folders you would like to restore in the oven! Don't put back into the oven an older PP table if you have just installed a new PF package; an older PP table could not work correctly with a newer PF software !

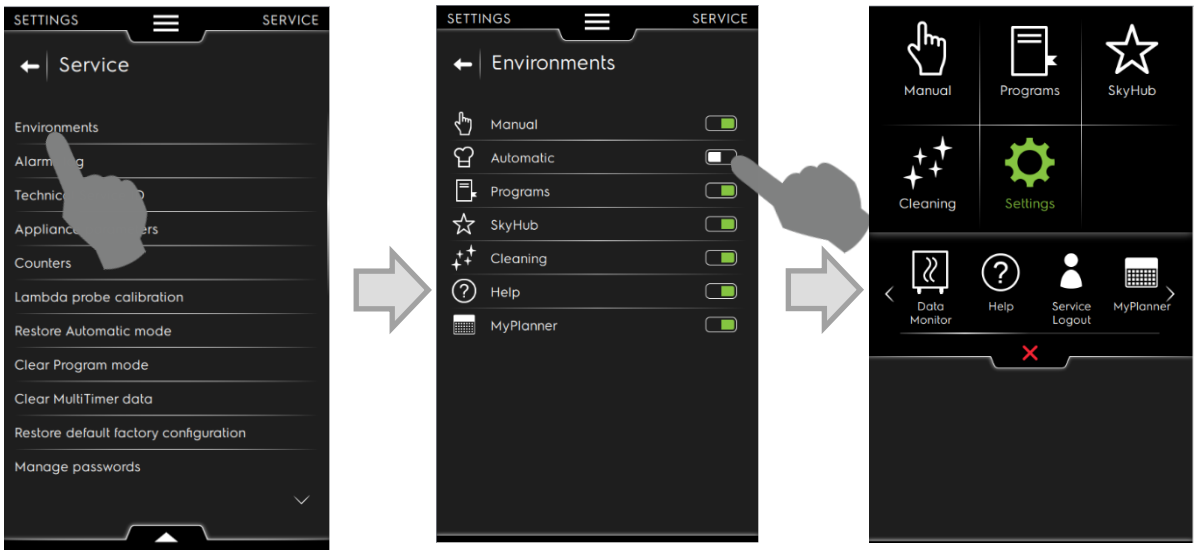
SERVICE LOG OUT

Remember to EXIT the "Service credentials" at the end of your operations by pressing "Service Logout" icon in the sub menu or by turning the appliane OFF or by waiting time out (15 minutes / without touching the display).



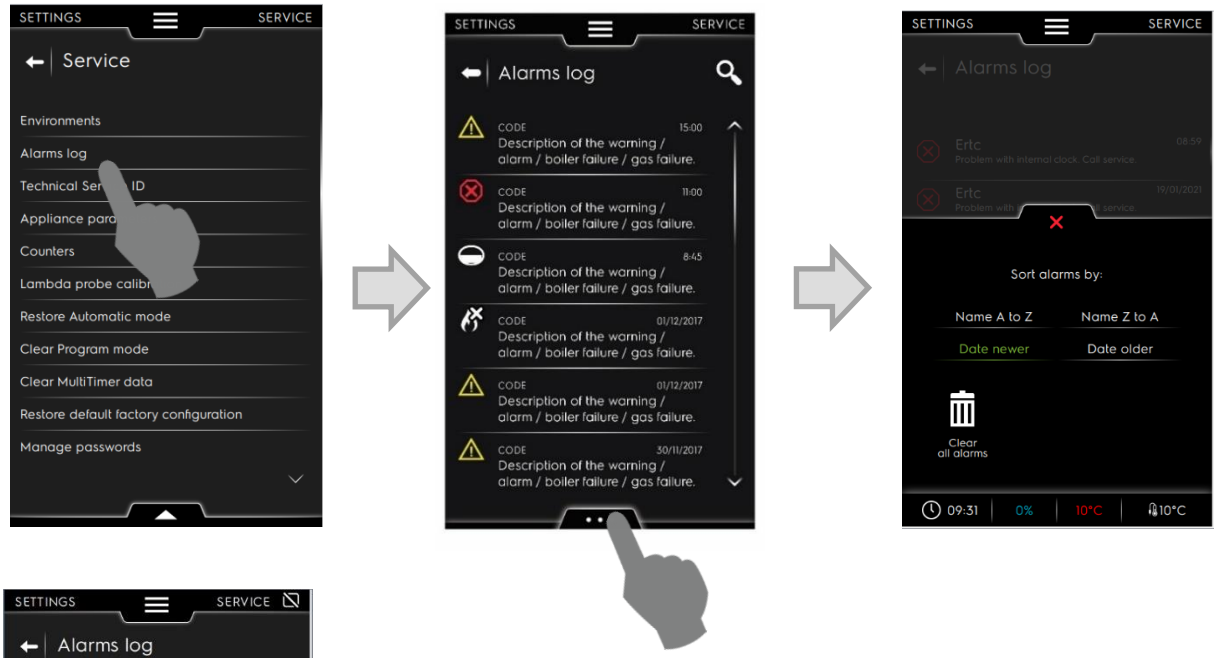
2.3.1.4.4 NVIRONMENTS

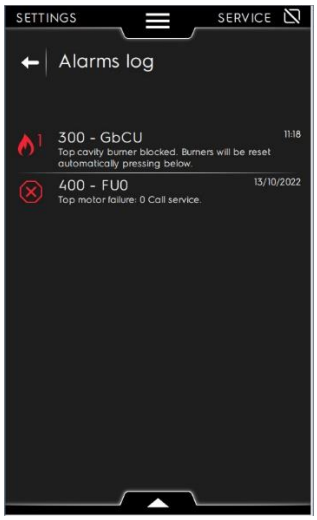
It is possible to ENABLE/DISABLE every single available environment.



2.3.1.4.5 ALARM LOGS

It is possible to visualize the history of the alarms, sort them by date or name, clear the list.

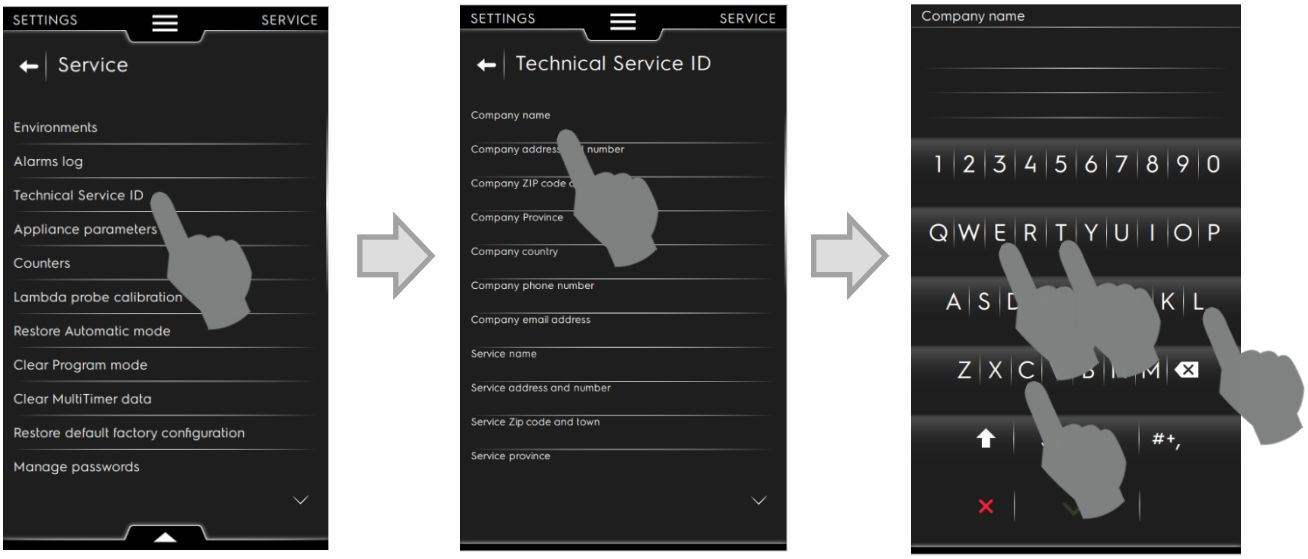




Introduced with software 5.5.0 onwards, the gas burner blockings will also be stored in Alarms log.

2.3.1.4.6 TECHNICAL SERVICE ID

Editable environment where to insert the Service Agency name and contacts. The name and contacts will be visible to the client in case a service call is requested by the oven.

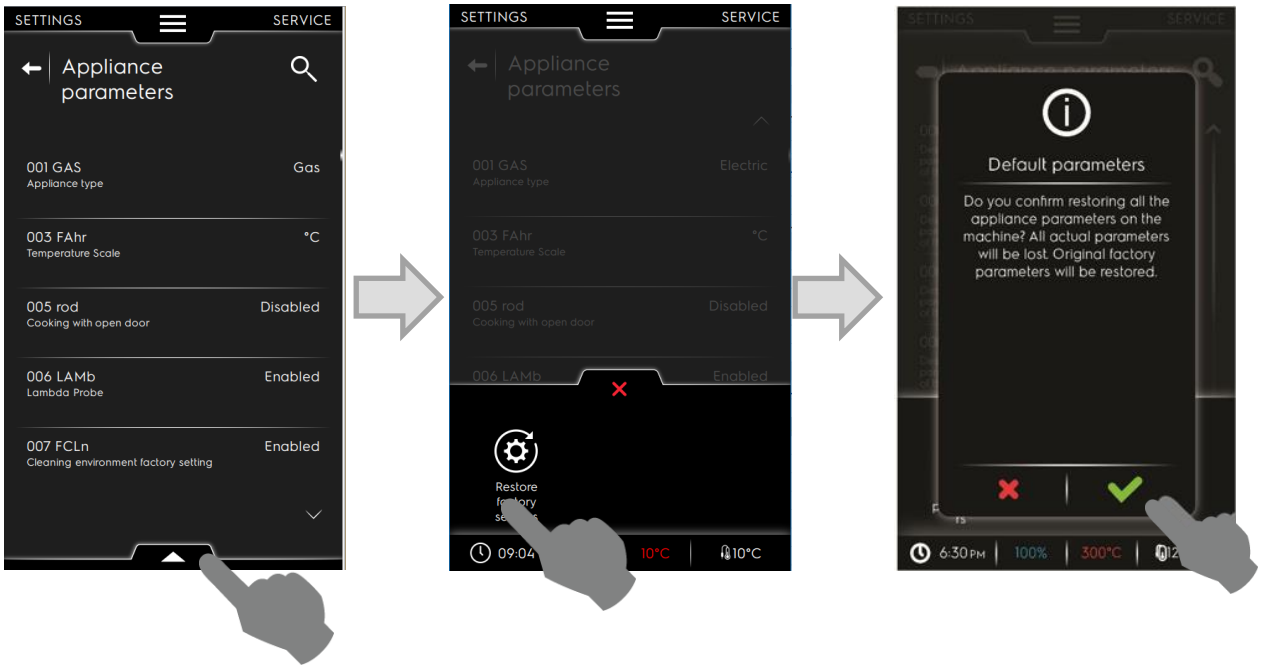


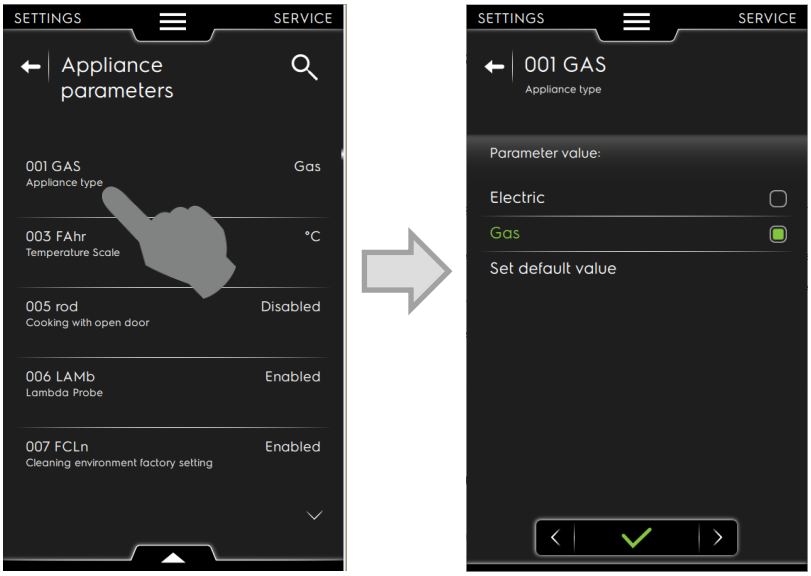
2.3.1.4.7 APPLIANCE PARAMETERS T, K (TOUCH SCREEN)

The parameter lists are available in a separate document for authorized technicians on the web sites (PRIDE-SERVICE PORTAL- AGELUX etc..) In case of any doubt, refer to your local country customer care.

A generic parameter list can be found at §- PARAMETERS LIST CHART FOR ALL LEVELS (T,K)

Identification of parameter and value to set or change.

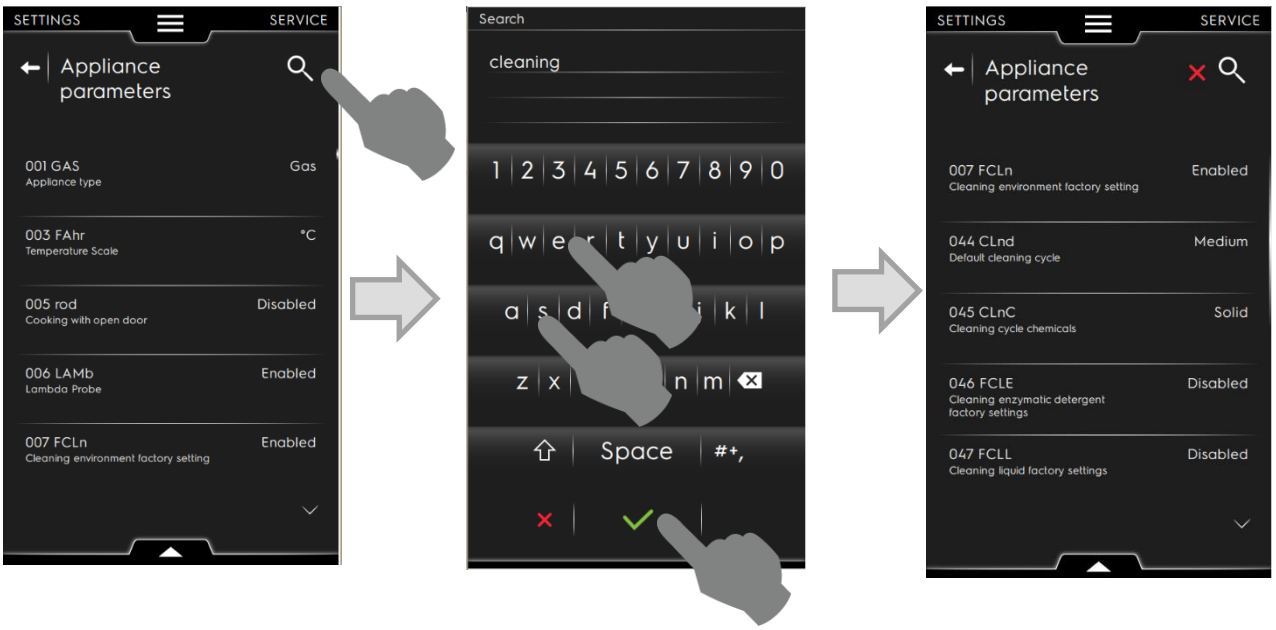




SEARCH BUTTON:

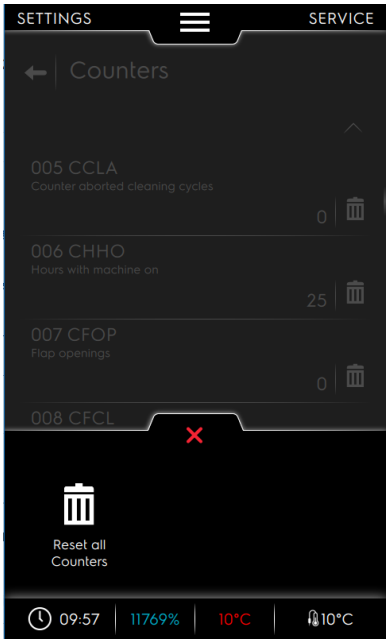
A search button is available in order to find parameters by knowing the name, the number or the description.

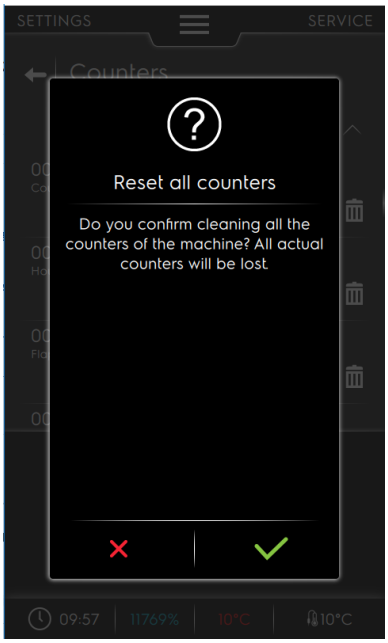
Example search by typing **cleaning**. Every parameter which include the word **cleaning** is then displayed.



2.3.1.4.8 COUNTERS

Here it is possible check the hours of use,cycle used in the unit,devices activations etc…:





Counter ID	Mnemonic	Description	Unit measure
1	CCL4	Counter extra strong cleaning cycles	
2	CCL3	Counter strong cleaning cycles	
3	CCL2	Counter medium cleaning cycles	
4	CCL1	Counter soft cleaning cycles	
5	CCL0	Counter rinse cleaning cycles	
7	CCLA	Counter aborted cleaning cycles	
8	CHHO	Hours with appliance on	h
9	CFOP	Flap openings	
10	CFCL	Flap closings	
11	CEGA	Quenching activations (EV2)	
12	CHoA	Quenching active time (EV2)	h
13	CbtA	Gas burner top cavity activations	
14	CbbA	Gas burner bottom cavity activations	
15	Cb1A	Gas burner boiler 1 activations	
16	Cb2A	Gas burner boiler 2 activations	
17	CbFA	Boiler filling valve activations (EV5)	
18	CHbF	Boiler filling valve on time (EV5)	h
19	CHCO	Hours cooking	h
20	CHSt	Hours steam	h
21	CHCI	Hours combi	h
22	CHCn	Hours convection	h
23	CH40	Hours with cavity above 40°C	h
24	CHEL	Equivalent hour of gasket life	h
25	CISA	ISG activations (EV1)	
26	CHIS	ISG active time (EV1)	h
29	CInA	inlet water cleaning valve activations (EV7)	

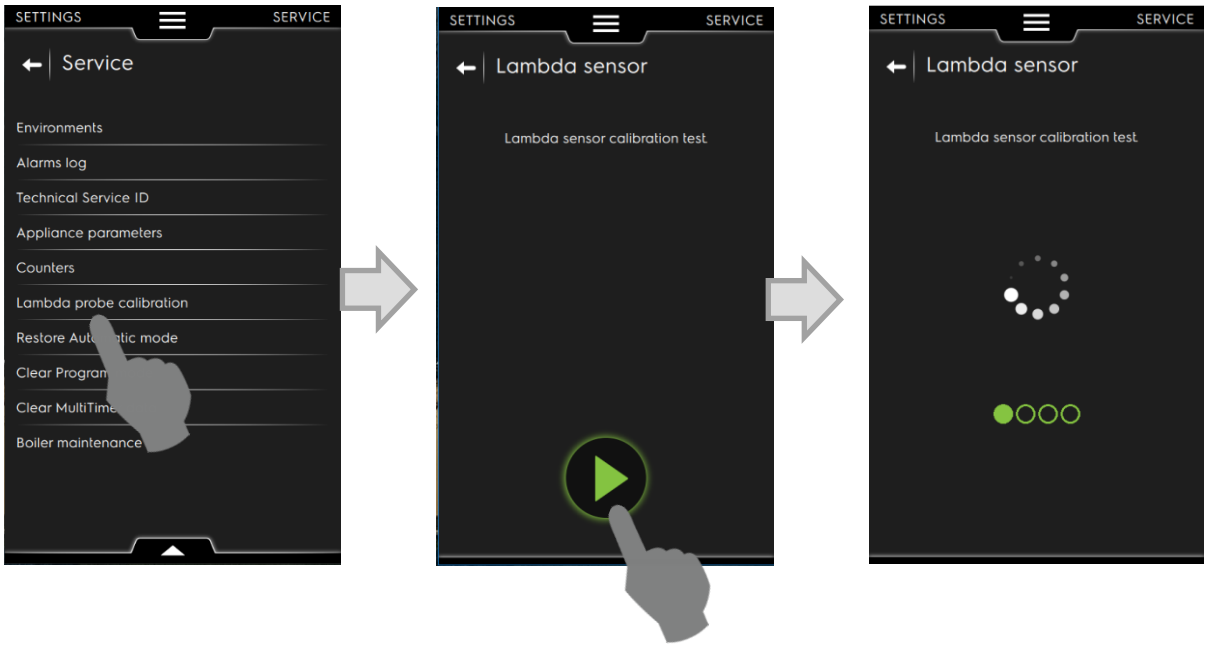
Counter ID	Mnemonic	Description	Unit measure
30	CHIA	inlet water cleaning valve active time (EV7)	h
31	CdLA	drawer loading valve activations (EV11)	
32	CHdL	drawer loading valve active time (EV11)	h
33	CddA	drawer drain valve activations (EV12)	
34	CHdd	drawer drain valve active time (EV12)	h
35	CrPA	recirculating pump activations (M8)	
36	CHrP	recirculating pump active time (M8)	h
37	CbdO	boiler drain openings (BV6)	
38	CbdC	boiler drain closings (BV6)	
39	CcdO	cavity drain openings (BV3)	
40	CcdC	cavity drain closings (BV3)	
41	CLdA	Liquid detergent activations (P1)	
42	CHLd	Liquid detergent active time (P1)	
43	CLrA	Liquid rinse aid activations (P2)	
44	CHLr	Liquid rinse aid active time (P2)	
45	CHSA	Smoker/Aromatizer activation time	h
46	CPrS	Preheating skipped	
47	CCSU	Cycles stopped by user	
48	CCSA	Cycles stopped by alarm	
49	CACL	Automatic cycles launched	
50	CMAn	Manual cycles launched	
51	Cpro	Programs launched	
52	CSAS	Sort & Save used	
53	CAFL	Counts features launched by agenda	
54	CSdr	Counts skyduo cycles requested	
55	CSdA	Counts skyduo cycles accepted	
56	CdOP	Counts door openings	
57	CdOC	Counts door openings during a cooking cycle	
58	CdCL	Counts door openings during a cleaning cycle	
59	CPOn	Counts how many times the appliance has been powered on	
60	CPFA	Counts how many times a power fail occurred	
61	CCdE	Counter descaling cycles	
63	CdIn	Counts how many times the cleaning drawer is inserted	
64	CtPo	Power counter	kWh
66	CtH2	Water consumption	l
67	CEPo	Last cycle power counter	kWh
69	CH2o	Last cycle water consumption	**l**
70	CHbO	Hours with boiler on	h
71	CHbd	Hours with boiler on and safety probe off	h

Counter ID	Mnemonic	Description	Unit measure
72	CCG1	Counter cleaning cycles with green feature 1 active	
73	CCG2	Counter cleaning cycles with green feature 2 active	
74	CCG3	Counter cleaning cycles with green feature 3 active	
75	CHL1	Hood's lamp 1 working since last cleaned	h
76	CHL2	Hood's lamp 2 working since last cleaned	h
77	CHLS	Hood's lamps working	h
78	HSCP	Hood's condensation sink cleaning postponed	
79	HDFP	Hood's demister and filter cleaning postponed	
80	HL1P	Hood's lamp 1 cleaning postponed	
81	HL2P	Hood's lamp 2 cleaning postponed	
82	HLSP	Hood's lamps substitution postponed	
83	CHOP	Hood's ozone generator substitution postponed	
84	HSCd	Hood's condensation sink cleaning done	
85	HDFd	Hood's demister and filter cleaning done	
86	HL1d	Hood's lamp 1 cleaning done	
87	HL2d	Hood's lamp 2 cleaning done	
88	HLSd	Hood's lamps substitution done	
89	CHOd	Hood's ozone generator substitution done	h
90	C200	Hours with cavity above 200°C and flap closed	h
91	C240	Hours with cavity above 240°C	h
92	C260	Hours with cavity above 260°C	h

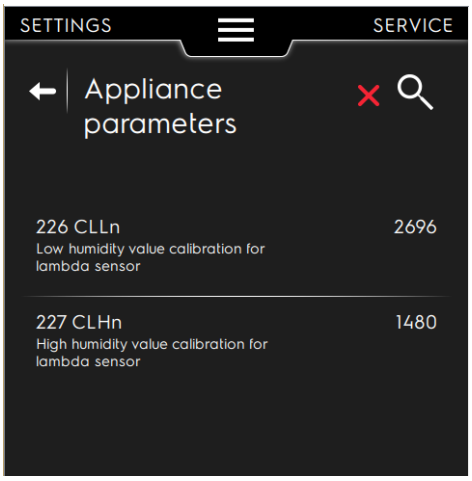
2.3.1.4.9 LAMBDA PROBE CALIBRATION

The calibration of the Lambda sensor is mandatory every time the sensor is replaced for breakdown. It may be furthermore necessary to recalibrate it when the humidity is not anymore as accurate as it was when brand new.

The calibration consists in 2 points, wet and dry. To perform this procedure, the oven will automatically use full steam to calibrate the Lambda in 100% humidity (wet point), then switch to convection, open flap, to dry out the cavity and calibrate the 0% humidity (dry point).



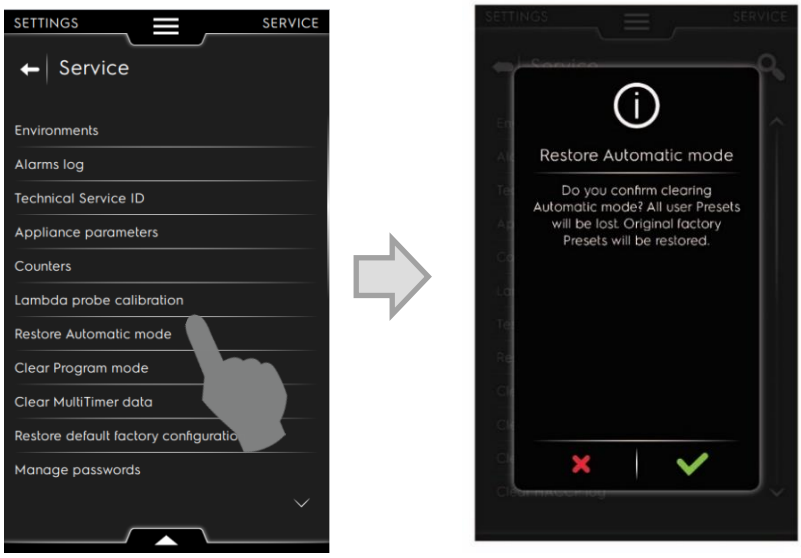
The output of the calibration is to assign the signal given by the Lambda (in mV-dc) in correspondence of the 2 status (wet & dry cavity). The 2 values are memorized in the following parameters:



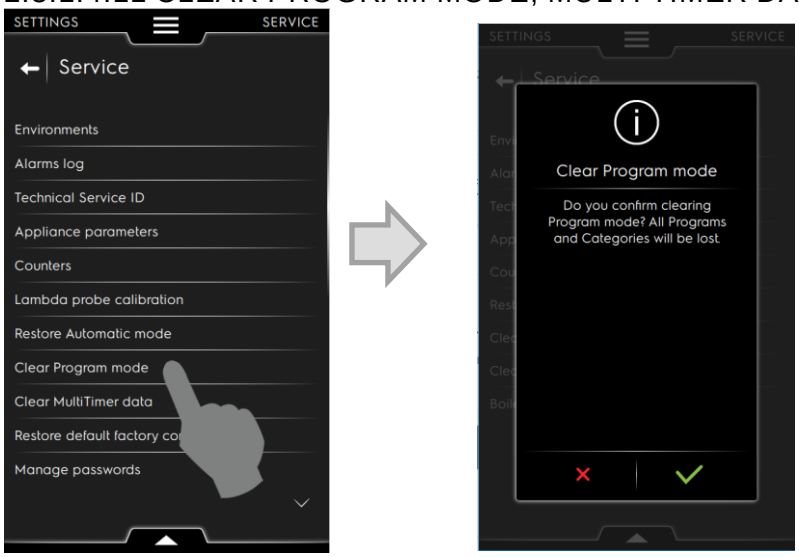
The values are expressed in millivolt (2696 mV is equal to 2,696 Volt dc). From this starting points, the oven is able to calculate the humidity % according to the changing of the signal given by the Lambda sensor.

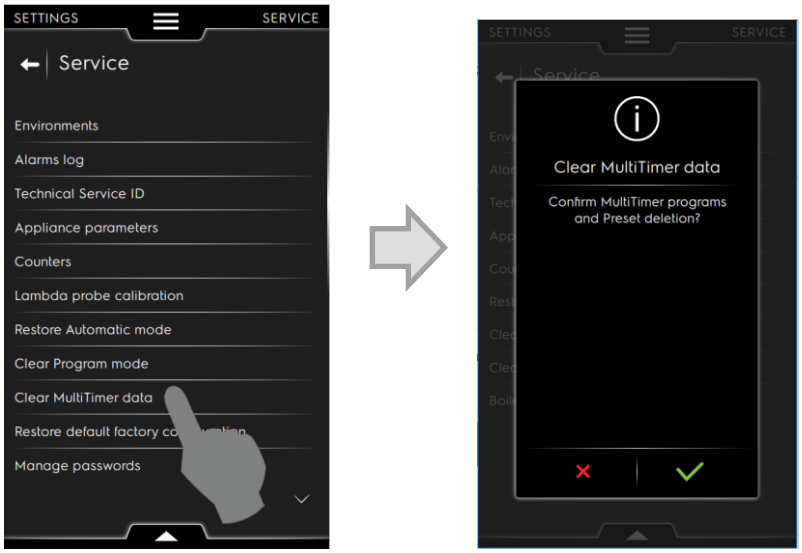
For detailed explanation of the Lambda sensor refer to service manual gas/electric available in Pride/Agelux.

2.3.1.4.10 RESTORE AUTOMATIC MODE



2.3.1.4.11 CLEAR PROGRAM MODE, MULTI TIMER DATA



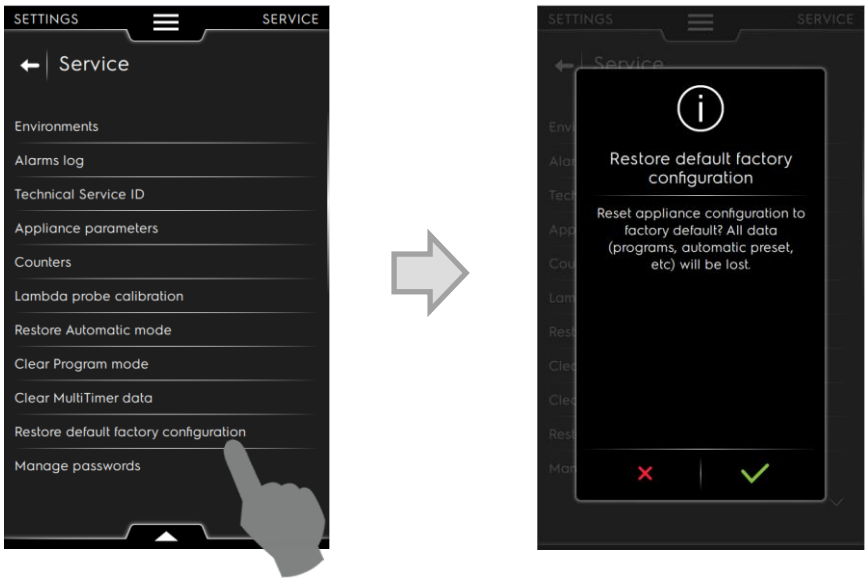


2.3.1.4.12 RESTORE DEFAULT FACTORY CONFIGURATION

By performing this operation the oven will be reset to the factory condition as it exits the production line. This in terms of customizations made by the chef such as :

- ✓ Language
- ✓ Cooking preset
- ✓ Cooking programs

Will be lost/deleted. We suggest to carry out a backup before carrying out such operation in case of need to recover these customizations §PROCEDURE TO MAKE A BACK UP (DOWNLOAD ALL)



2.3.1.4.13 MANAGE PASSWORD

In case a user password is set by the chef, if forgotten it is possible to erase it to the factory value **1 2 3 4**

2.3.1.4.14 BOILER MANTENANCE / DESCALE

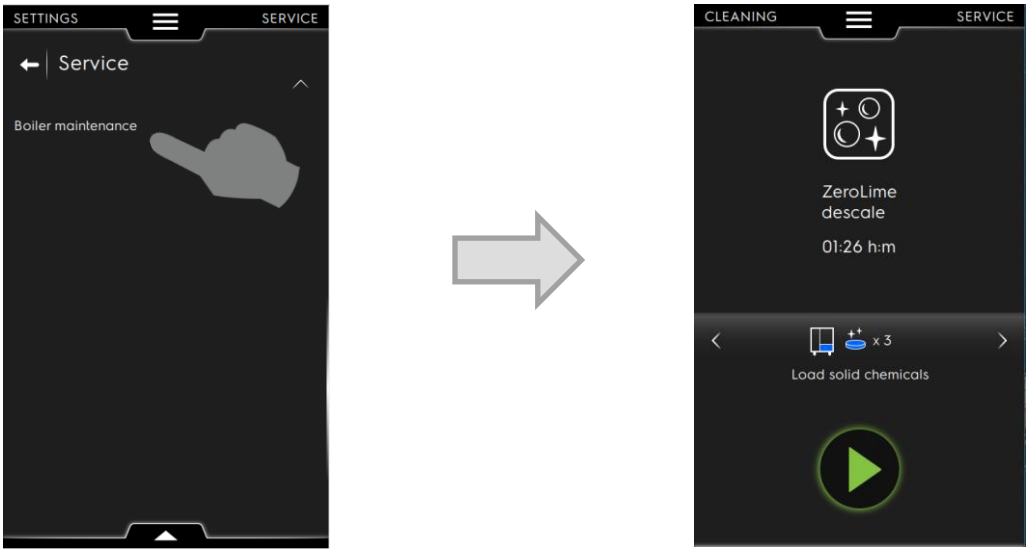
During the routine washing cycles carried out with the suggested chemicals (rinse & descale tablets) the boiler is maintained scale free (refer to the amount and type of detergent/rinse aid to use as indicated at §WASH CYCLES / DETERGENTS / DESCALE).

In case of scale build up in the boiler the display may show a message with "**dESS**" warning code; this is not a blocking error code message, it's a notification "I am heating up/presence of scale in boiler" in this case the technician or the user can carry out a cleaning cycle with 2 C25 descaling tabs instead of 1. **dESS**" will be shown on the display if the temperature of the boiler will exceed the setted value of parameter called "**bSCt**" (**B**oiler **Sc**ale build up **t**hreshold) set at 115C° for Electric and 110°C for Gas versions (HIDDEN PARAMETER).
In case of excessive scale build up in the boiler the display will show a message with "**dESC**" blocking error code. **dESC**" will be shown on the display if the temperature of the boiler will exceed the setted value of parameter called "**bSCu**" (**B**oiler **Sc**ale build up **t**hreshold) set at 125C° for Electric and 115°C for gas versions (HIDDEN PARAMETER).
The "**dESC**" error code cannot be skipped and it is necessary to perform a complete descaling of the boiler by the mean of the "boiler maintenance – zerolime descale" cleaning cycle with 3 C25 descaling tabs.

ELECTRIC MODELS:
DESS (Warning) ➔ 115°C
DESC (Blocking boiler) ➔125°C

GAS MODELS:
DESS (Warning) ➔ 110°C
DESC (Blocking boiler) ➔115°C

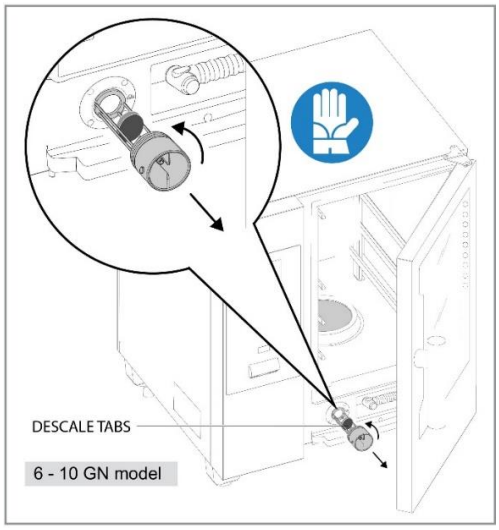
If the user descale cycle is not carried out the next step will be a bloking alarm message " EtUB" (HIDDEN PARAMETER bot 135°C for Electric and 125 for Gas versions). With EtUB all boiler cycles will be stopped; to reactivate them you must to carry out the specific descaling cycle that can be activated in the dedicated service area.



Insert the **descaling tablets C25** in the front drawer in quantity as shown in the display and execute the "Boiler maintenance" cycle. If the end of the descaling cycle of the boiler the display shows the error code "dESC" again,repeat the procedure.

NOTE !

The boiler descale operation cannot be carried out "manually"; the boiler is not equipped with an external access as in previous models.
If the cycle is completed without interruption the counter parameter relative to the descale will add 1 unit (+1); Refer also to the § COUNTER LIST DETAIL



TABS C25 (3 PCS.)

2.3.2 SOFTWARE UPDATE LEVEL T,K (TOUCH SCREEN)

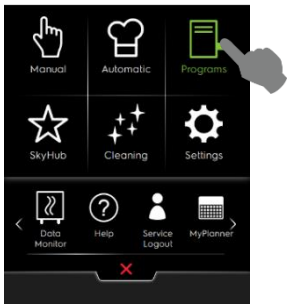
Refer also to § SOFTWARE EDITIONS for a complete list of the different editions of software available “in the market”.

IMPORTANT !

The following instructions/illustrations are relative to software 4.3.7. onwards. Previous software editions could differ to what is reported in this manual edition.

NOTE !

Cooking programs created with the 4.3.7 and onwards versions are not compatible with older versions software (4.0.4 - 4.2.2 - 4.2.4).

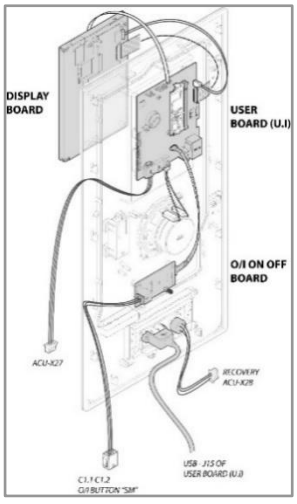


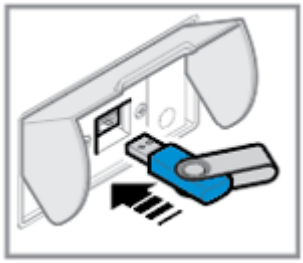
Recipes created in "Programs" with previous software versions (4.0.4 - 4.2.2 - 4.2.4) are recognized by the new software 4.3.7 but you cannot export a recipe created with 4.3.7 in a previous software version , in this case the recipe will not be displayed on the USB which will appear empty to the old software oven version. Update the oven with last software version.

The software to update an oven is divided in three different packages

- **Programming File**
- **Programming Parameters**

“Programming File” and “Programming Parameters” have to be both installed in case of software upgrade. All packages of software can be downloaded from the official TechDoc web pages (hereafter illustrations of the packages appearance in AGELUX/ PRIDE).





It is preferable to have the following USB type :

USB TYPE 2.0 8Gb or 16Gb FAT 32 FORMATTED

NOTE!!! The USB key is not everlasting and it's exposure to dust, humidity, dirty, grease may affect the reliability. Always store it in a protected environment such as a box or case.

The oven doesn't have all drivers to manage all type of USB as in a computer. At every software update there will be new drivers uploading on the oven, if available.
It could happen that an USB pen drive used many times to update ovens suddenly does not work any more and raise software update errors, in that case try to format the pen drive and reload the programming files again. If the problem persists, replace the pen drive with a new one.

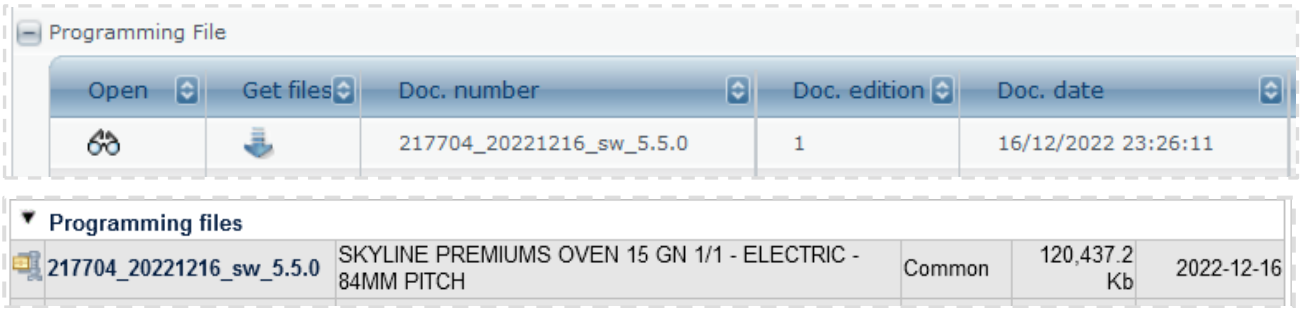
2.3.2.1 QUICK GUIDE SOFTWARE UPDATE RECAP, LEVEL T,K (TOUCH SCREEN)

How to prepare the software/parameters for an oven update:

In the office / on your PC:

- Have with you three USB PEN DRIVES 2.0 (we call them USB1, USB2 & USB3)
- have with you the PNC SER of the oven you need to update
- download from the dedicated online site the Programming file package & Programming parameters package software attached to YOUR specific PNC

Example of the PF attachment (for oven 217704) available online and downloadable from different web sites.

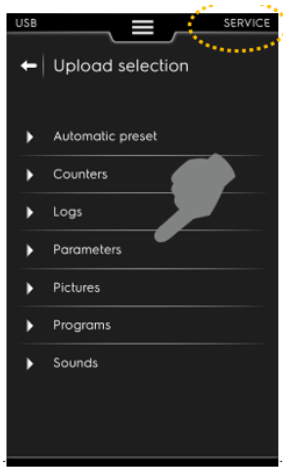


- **7unzip** (https://www.7-zip.org/download.html) the downloaded packages into folders in your PC, then transfer the folders into your USB1 and USB2 pen drives separately (save the PF in USB1 the PP USB2 so that you to keep them separated / USB3 will be used to save a backup).

On the oven:

- Before update; turn the oven ON and enter into the identity card area , take note of the software edition of the oven (write it on paper).
- Log-in the service area of the oven (before doing the update) ,insert your USB3 pen drive, download from the oven a complete backup (copy all data: counters, parameters, recipe etc) into your USB3 , this is just a precaution in case that something goes wrong you do not loose all recepies of the customer and data; when completed back up extract USB3 and turn oven OFF.
- Insert USB1 (PF) into oven and turn oven ON to update it with the Programming File package (this upload is automatic follow instructions on display) after ending turn oven off and extract USB1.
- Turn oven ON, insert USB2 (PP), log-in as service, enter into USB transfer area and UPLOAD manually the Programming parameters, at the end of the upload extract the USB2.
- Turn OFF/ON the oven and check the identity card area that software edition has been updated / carry out some test cycles.
- The customer data (recipe, pictures etc) should not have been overwitten with a software update, but in case, you have the backup stored on your USB3 so you could upload back the data of the customer if for some reason the needed data has been lost. The technical data (log alarms, counters,parameters etc) will also not be overwritten when updating.

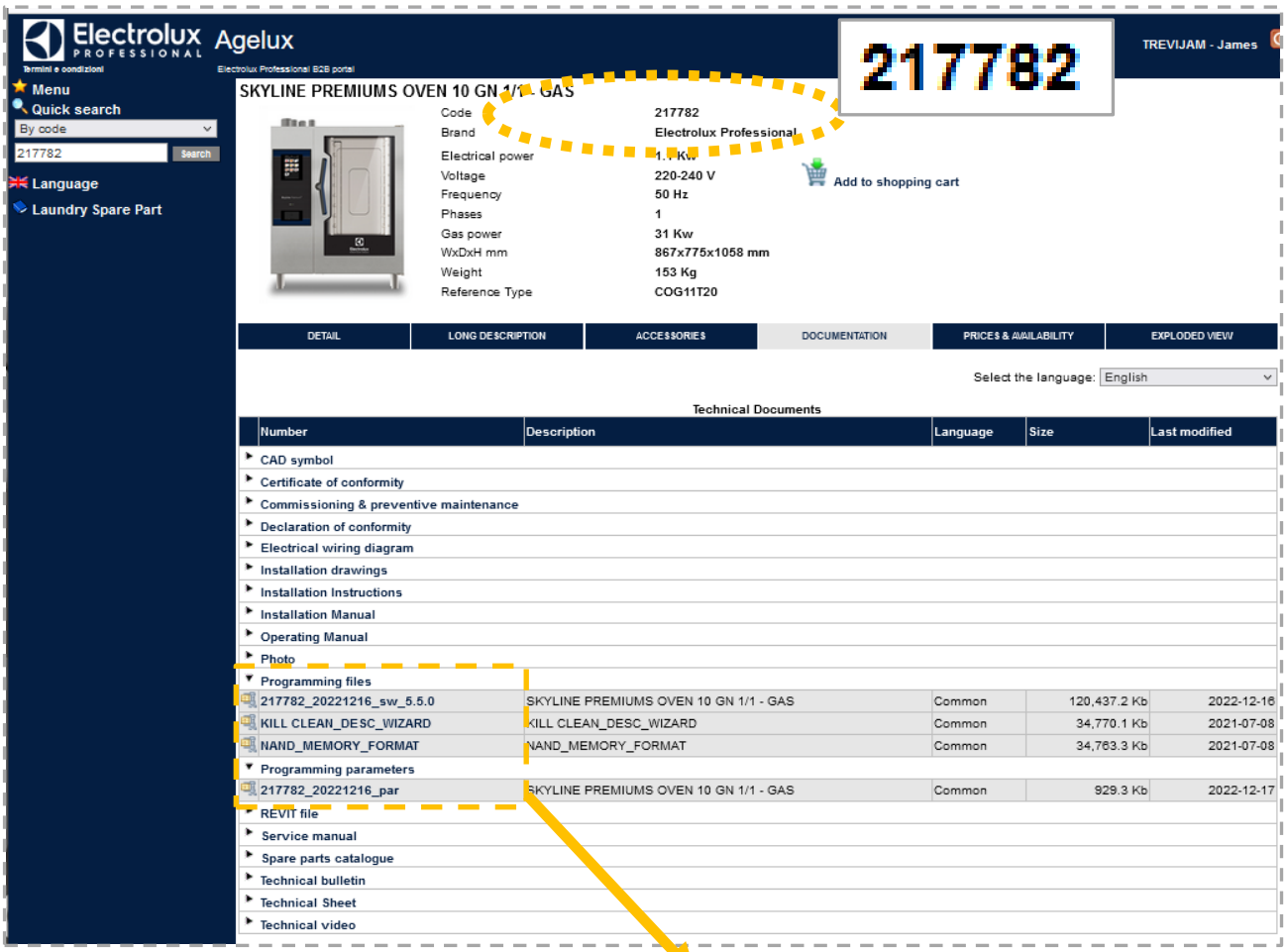
if you need, for some reason, to restore backup data into the freshly updated oven (with USB3), evaluate carefull what you will be uploading back into the oven.
A back up could have been made before you updated the SW ; it could contain an older edition of PP table, select carefully the folders you would like to restore in the oven! Don't put back into the oven an older PP table if you have just installed a new PF package; an older PP table could not work correctly with a newer PF software !

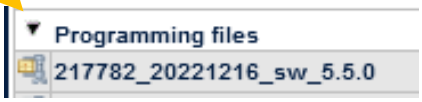


2.3.2.2 AGELUX WEB SITE - EXAMPLE ILLUSTRATION

- **Programming File (Software)**
- **Programming Parameters (Parameters)**

Pnc 217782 touch oven / GAS

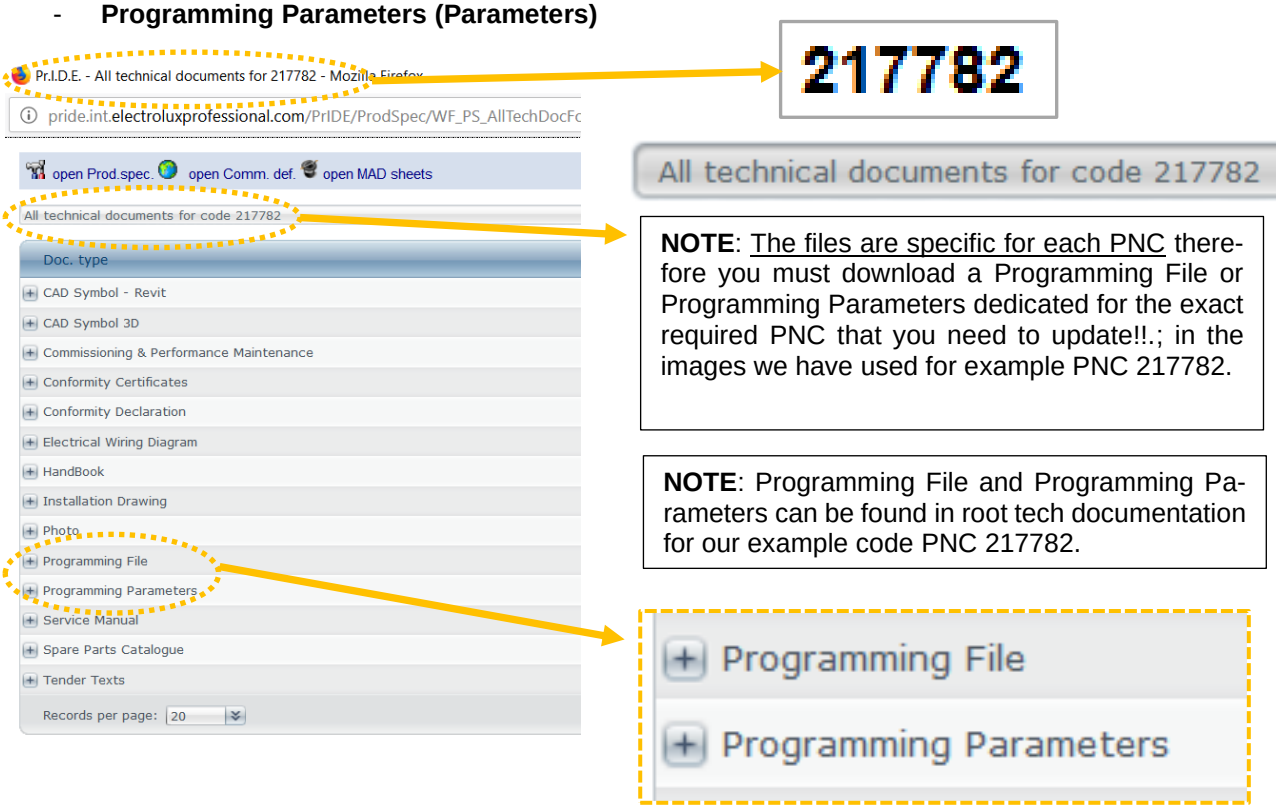




Save this package in a dedicated folder of your PC.

2.3.2.3 PRIDE WEB SITE - EXAMPLE ILLUSTRATION

- **Programming File (Software)**
- **Programming Parameters (Parameters)**



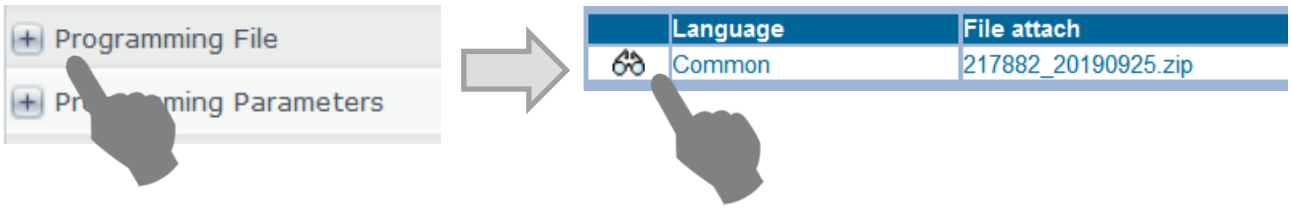
2.3.2.4 7ZIP UNZIPPING INTO USB PEN DRIVE

Have with you two USB PEN DRIVES 2.0 (we call them USB 1, USB 2) refer also to the §QUICK GUIDE RECAP LEVEL T,K (TOUCH SCREEN)

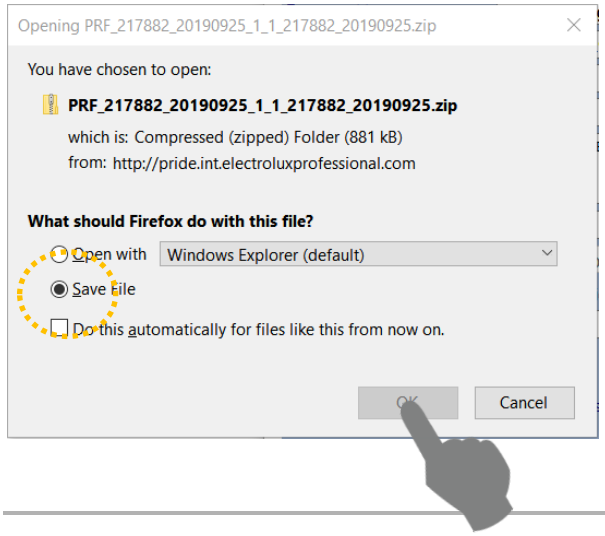
EXAMPLE OF PRIDE / FIREFOX UNZIPPING:

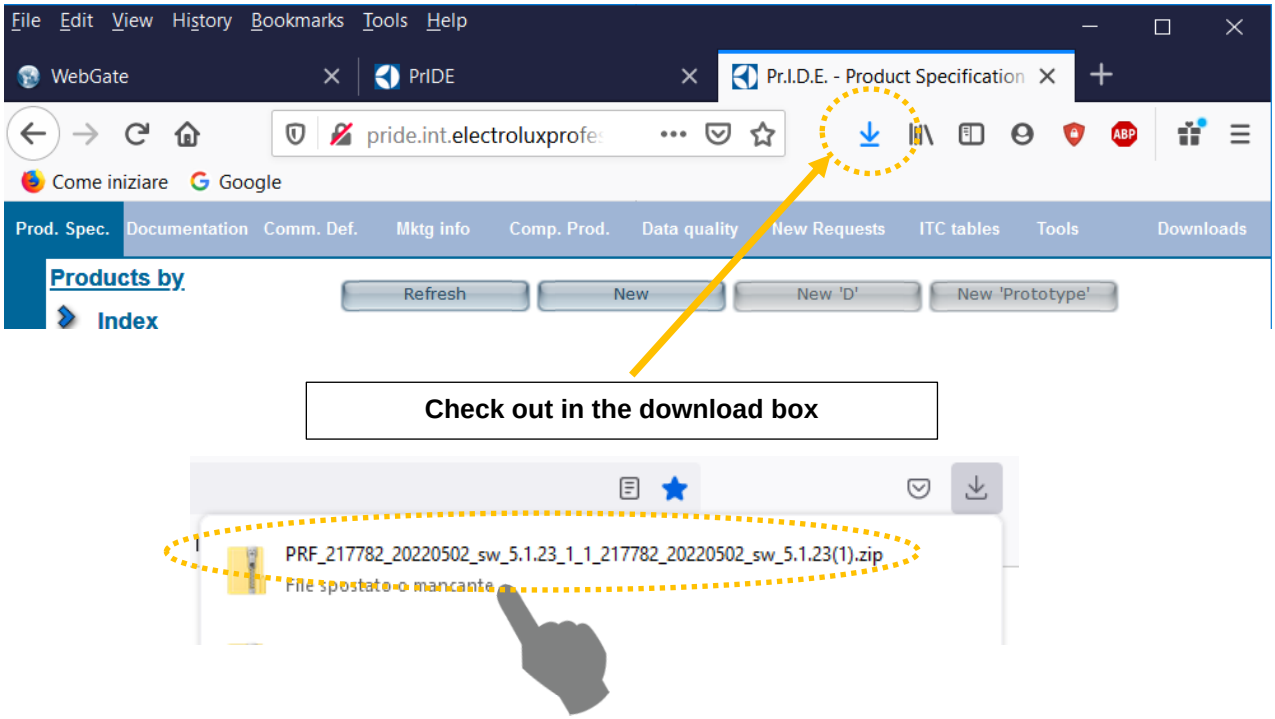
Click on one of the files

Double click on the file



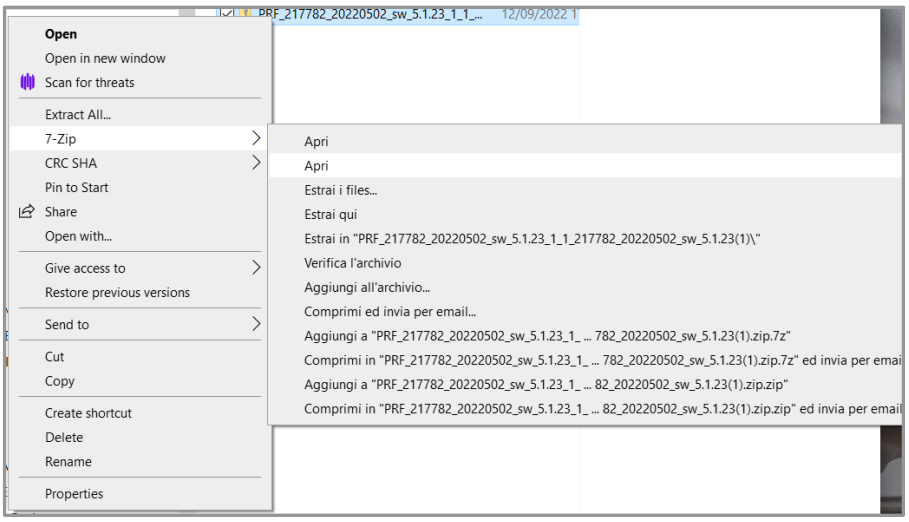
Now will appear a dialog box for the download; depending on the unzipping program you have installed on your PC the view could change.



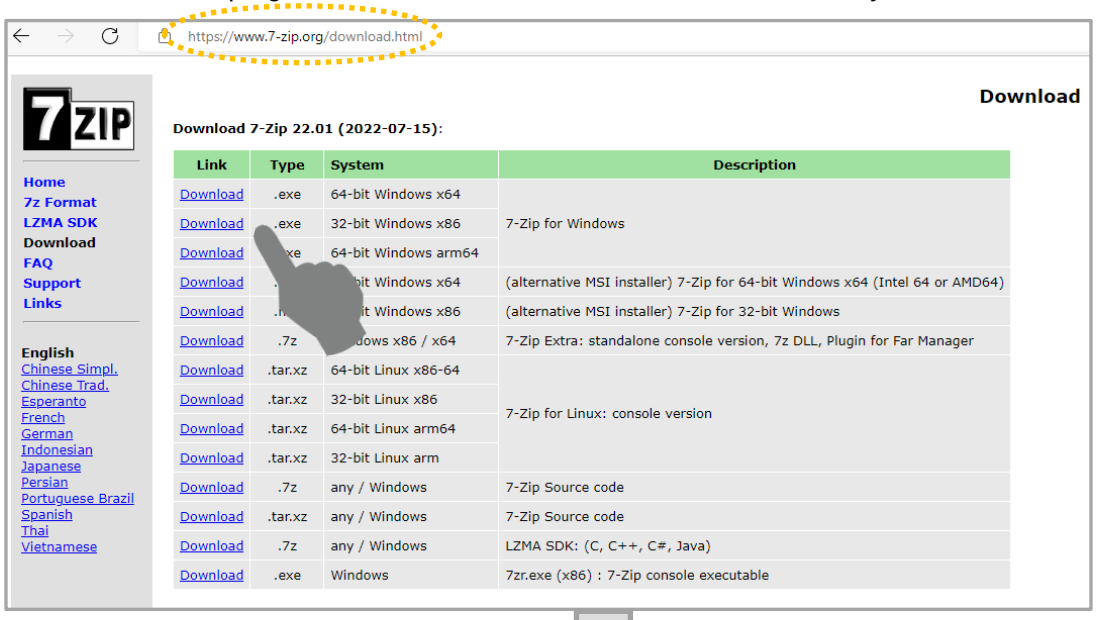


Copy the downloaded zip file in a local folder on your PC.

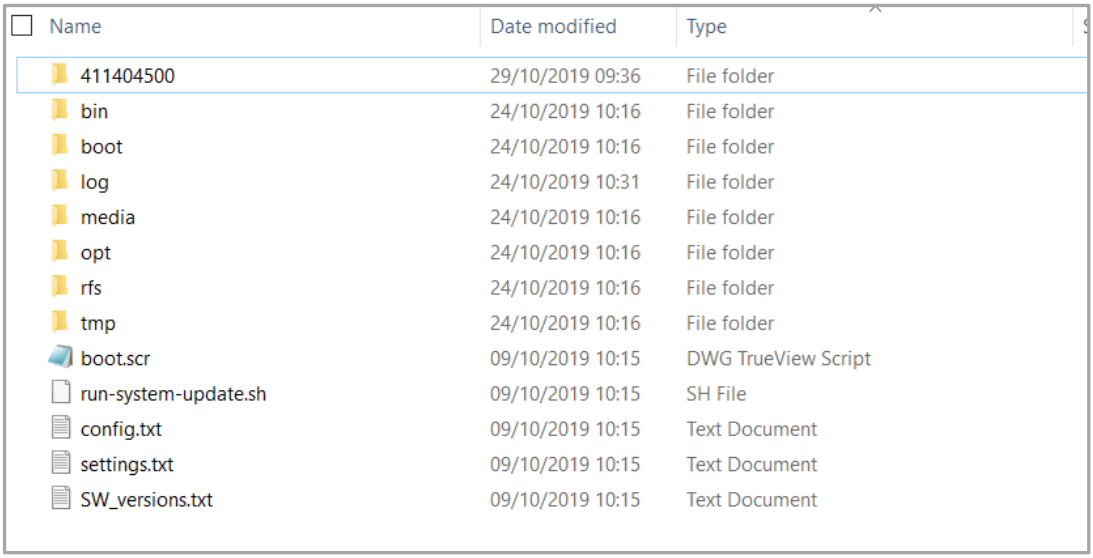
Right click onto the zip file and “extract all” with the program **7-ZIP** (do not use the windows unzipper it could unzip uncorrectly the files!!). “EXTRACT ALL FILES HERE”



7-ZIP is a freeware program, it can be downloaded free if not available on your PC.



Final appearance of the **7UNZIPPED folder**.



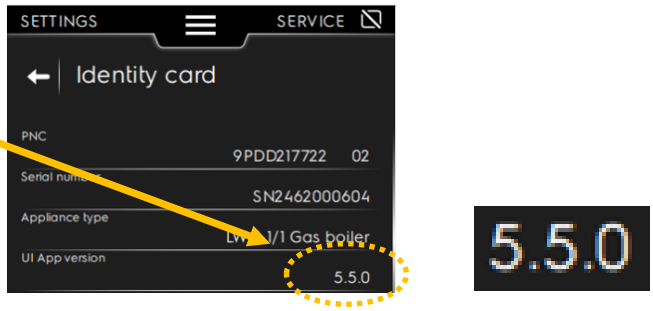
NOTE that in the above picture we have already downloaded/unzipped the **P.P** (programming parameters) file.

Transfer the folders into your USB1 and USB2 pen drives separately (save the PF in USB1 the PP USB2 so that you to keep them separated).

2.3.2.5 PROGRAMMING FILE UPLOAD (SOFTWARE UPLOAD)

The Programming file (that from now on we will call **P.F.** as abbreviation) is the software application of the oven and this is stored in the U.I.

The **P.F.** will update the software edition refer to the UI App version at chapter § OVEN IDENTITY CARD



The **P.F** installation will NOT erase the recipes of the customer nor change any personalization, parameters etc ; the software update will update the application , not the parameters!!

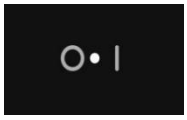
WHEN TO UPDATE:

- when ever you see an older version U.I application software chapter § OVEN IDENTITY CARD
- **in case of any spare part replacement (UI, ACU!!!)**

NOTE if a **P.F** has been updated it is mandatory to install also the latest parameter file **P.P**.

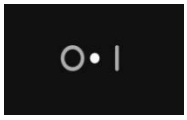
HOW TO UPDATE:
In the previous chapter § SOFTWARE UPDATE LEVEL T,K (TOUCH SCREEN) we have explained were to locate the **P.F** in the in the PRIDE / AGELUX web site and how to unzip/save into your USB key in the root.

Once that the USB pen drive Key has been prepared in the correct manner and for the specific PNC appliance:



Turn OFF
The oven

Insert theUSB Key with **P.F** installed in root



Turn ON
The oven

The oven will update; follow display instructions / Extract the USB Key without turning OFF the oven when requested

The oven will automatically reboot and install the application; on the display will appear a pop up indicating the operation is in progress.
The software will update the **UI, ACU electronic boards**.
The **P.F** installation will NOT erase the recipes of the customer nor change any personalization, parameters etc ; a software update will update the application , not the parameters!!

NOTE:
- we do however suggest to make a backup of the oven “just in case”
- in case of power loss during installation, in case of extraction of the USB Key during installation or other maneuver error, don't worry; The update process can be restarted again without damaging the appliance.

- In case of errors or problems with the detection of the USB Key, upload the software into another type of USB key (manufacturer/dimension size) it could be that some USB key manufacturers cannot be read by the oven.

2.3.2.6 PROGRAMMING PARAMETERS UPLOAD (PARAMETERS UPLOAD)

ATTENTION !
By loading the programming parameters, the oven is NOT COMPLETELY SET TO THE FACTORY VALUES. The Untouchable parameters are not changed anymore. Refer to T.B. PDD2020-12.

The Programming parameters (that from now on we will call **P.P** as abbreviation) is the complete parameter list. The parameters contained in each list/appliance are more than 400, but only a fraction of the parameters can be set by “hand” in the service area by scrolling in the parameter list and manually changing the value. The “hidden” parameters are for factory eyes only, they are algorithms or sensible values (any unnecessary changement could block / jam permanently the electronic board).

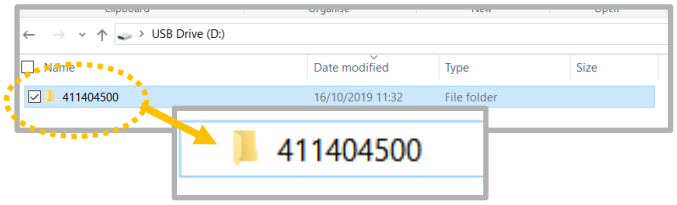
In case of need to update a complete parameter list it will be necessary to download locally the **P.P** and then upload the **P.P** into the oven via USB pen drive key.

WHEN TO UPDATE:

- always after any software update (**P.F** programming file upload)
- in case of spare part replacement (UI,ACU!!!)

HOW TO UPDATE:

In the previous chapter § SOFTWARE UPDATE LEVEL T,K (TOUCH SCREEN) you have located the **P.P** on the PRIDE web site / AGELUX web site ; double click to unzip and locally save the **P.P** into your USB key in the root.



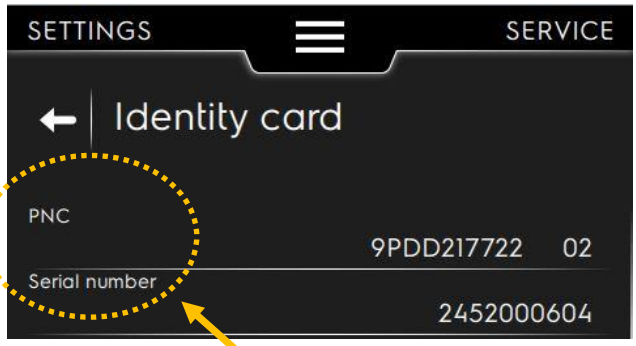
Appearance of the **P.P** when unzipped and locally saved on your USB pen drive key in root.

- Insert the freshly made USB key into the access USB port of the oven
- Follow instructions in how to enter into the § USB TRANSFER AMBIENT (SERVICE FUNCTIONS) with “service credentials ”
- Enter into the “Upload selection”; select the **P.P** (411404500- this number could change according to the type of oven) that you would like to transfer from the USB pen drive into the oven, press 

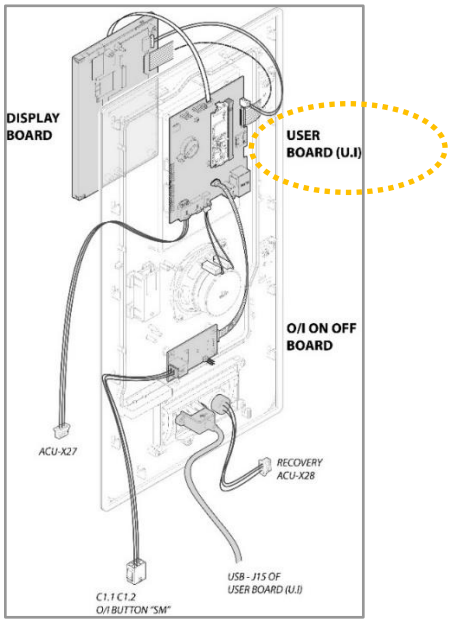
2.3.2.7 PNC & SERIAL NUMBER WRITING IN THE IDENTITY CARD

This procedure is requested when replacing a spare part U.I; the PNC-SER § OVEN IDENTITY CARD is not written into replacement/spare part boards and this info is needed for **SKY DUO/CONNECTIVITY**.
In case that we have to replace an **user board (U.I)** it will be necessary to upload into the new board the Programming file, Programming Parameters files (refer to previous chapters) and also write the PNC and Serial number.

From software version 4.4.12 the identity card is editable in regards of PNC and Serial number fields.
To access in editable mode, it is necessary to log in as Service, with service password.



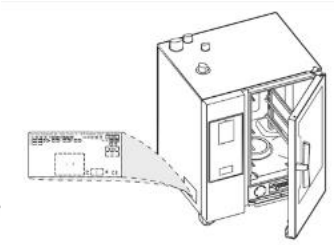
In the picture an example of identity card of a new spare part U.I installed. After **P.P** and **P.F.** upload, the **PNC & SER** will have not updated and will result empty!!

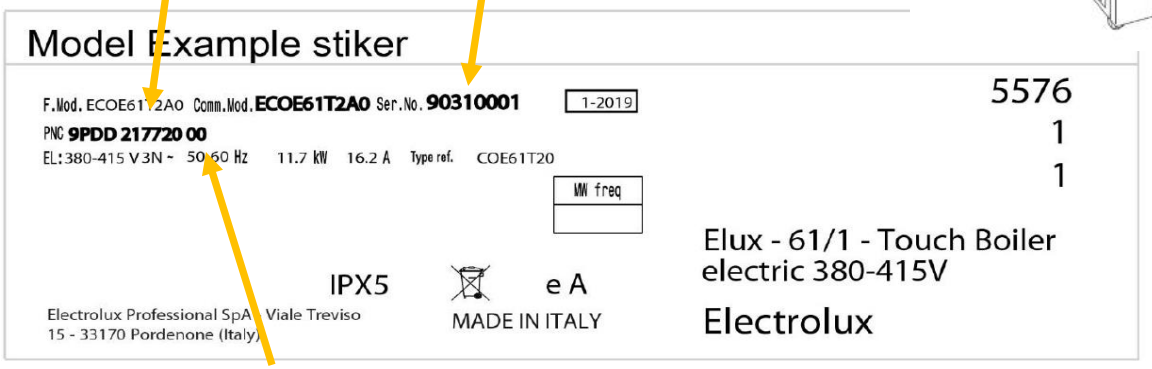


Further info regarding the U.I board, refer to
§ user interface: LEVEL T,K (TOUCHSCREEN)

HOW TO UPDATE PNC & SER:

Login as SERVICE and access to the ID environment, **press and hold** the related field, it is now possible to write/modify the content.
PNC & SN can be found in the data plate of the appliance.





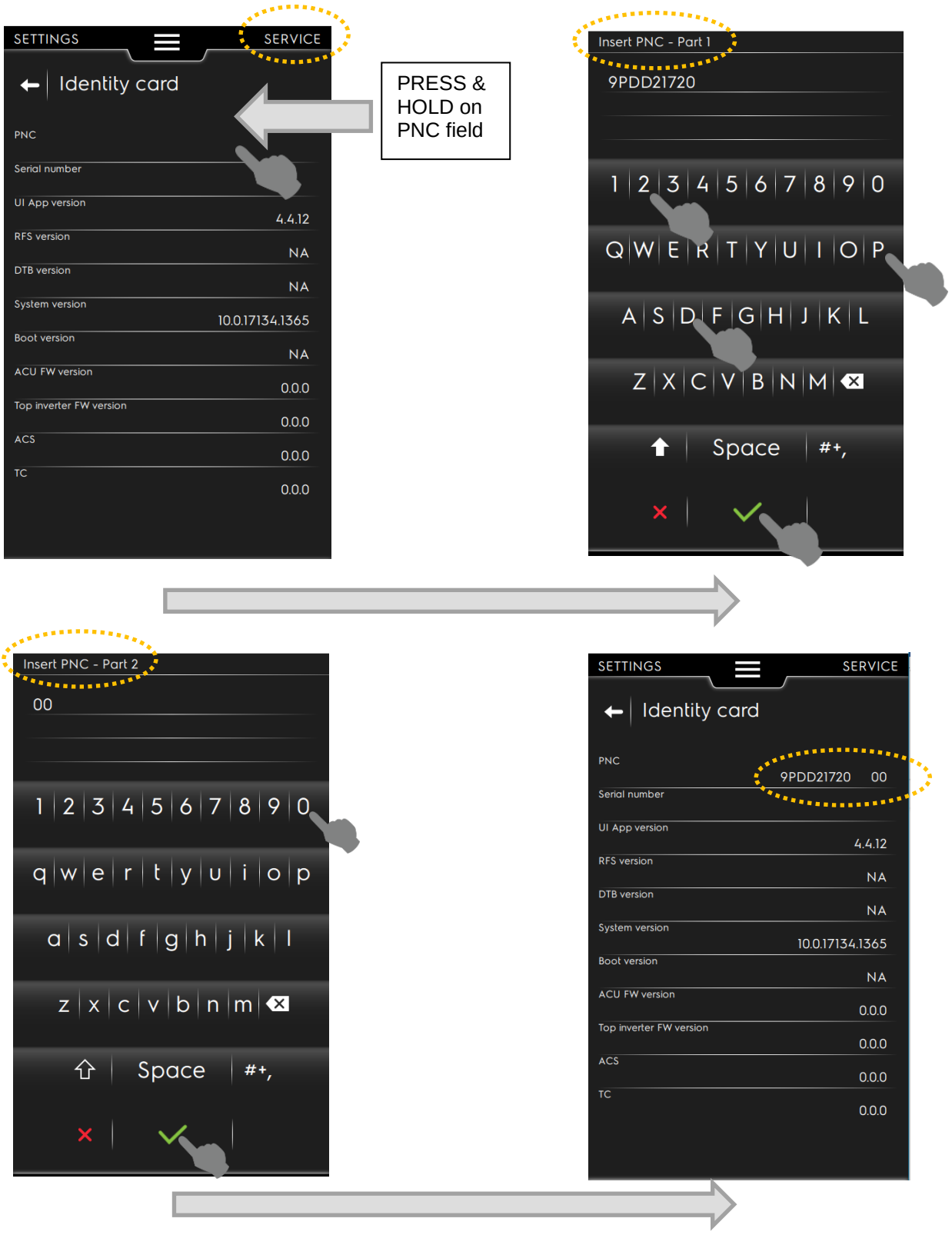
ENGINEERING CHANGE RELEASE "00"

NOTE: Since April 2022 the serial now has 10 digits; the last two are the "factory of production" 04 is the oven factory of Pordenone

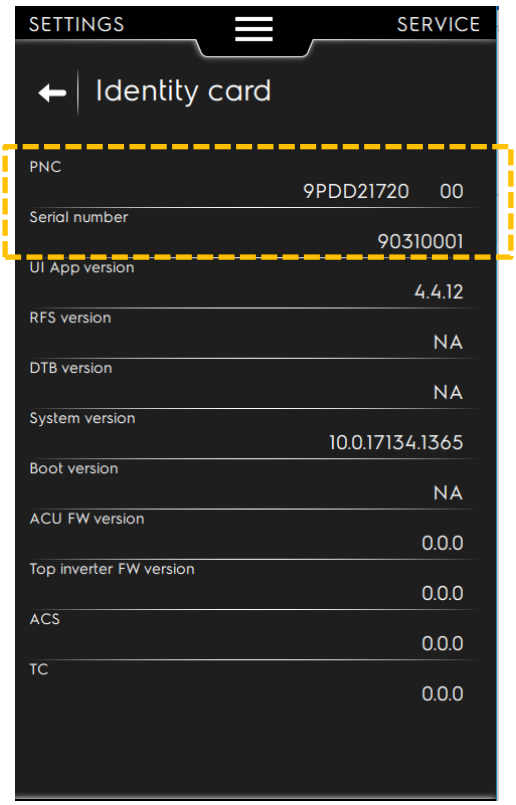
PNC field is made of two inserting phases:

Phase-1: insert 9PDD + 6 digit PNC (i.e. 9PDD217720) NO BLANK SPACES IN BETWEEN!!!

Phase-2: insert the Engineering change release (i.e. 00, 01, 02, 03, 04, 05 etc…)



Automatically the system will add 5 blank spaces between the SN and the Engineering release. This format is mandatory for the connectivity recognizing of the unit in the cloud.



NOTE: Since April 2022 the serial now has 10 digits; the last two are the "factory of production" 04 is the oven factory of Pordenone. see also T.B PDD2022-11 in Pride/Agelux.

2.4 ACCESSORIES LINKED TO THE OVEN, ENABLE IN PARAMETERS

NOTE !

IN THE ACCESSORY PACKAGING BOX IS CONTAINED A DEDICATED MANUAL WITH DETAILED EXPLANATION. A QR-CODE IS ALSO AVAILABLE TO ACCESS A WEB MANUAL.

If any accessories are added to an oven, it may be necessary to enable the item:
First it will be necessary to enter into the parameter list and “add in/enable” the parameter. , EXAMPLE:
Lets say we need to add the accessory HOOD, enter in service/parameters and enable/disable and/or adjust par 347.

Parameter ID	Mnemonic	Short Description	Long Description	Table
347	Hood	Select the hood level installed	Select the hood level installed	{0, "Not installed”} {1, “Level 1”} {2, “Level 2”} {3, “Level 3”} {4, “Level 4”}

Once that the accessory has been added in the parameter list, the oven, will start to check and detect the accessory.

OTHER ACCESSORIES THAT REQUIRES A PARAMETER ENABLING ARE:

- EXTERNAL CONNECTION KIT FOR LIQUID DETERGENT/RINSE AID
- GREASE COLLECTION KIT FOR OVEN BASE

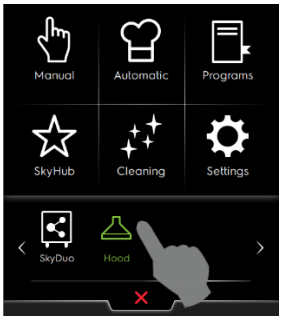
2.4.1 HOOD MANAGEMENT

Refer to installation manual and service manual for the Hood available in Pride/Agelux under the related PNC for a complete overview on installation and maintenance

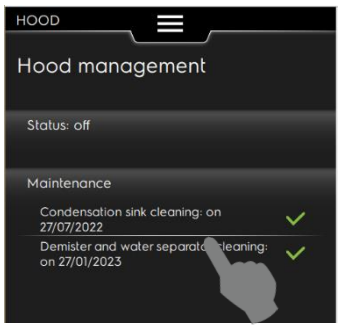
Once the hood is installed and enabled by the means of parameter 215 hood Level 3 and Level 4), there will be some reminders on the screen of the oven, that a maintenance is required after a period of time. As the time is elapsed, a pop up will appear on the screen. The system will start to count from the day the hood parameter 347 has been enabled (so the hood installed).

Touch	Digit	Parameter ID	Mnemonic	Short Description	Table	Min	Max	Default
1	0	**215**	FHoE	Factory Hood management see HOOD MANAGEMENT	{0, "Disabled} {1, "Enabled"}	0	1	1
1	1	**347**	Hood	Select the hood level installed	{0, "Not installed"} {1, “Level 1”} {2, “Level 2”} {3, “Level 3”} {4, “Level 4”} {5, "US"}	0	5	0

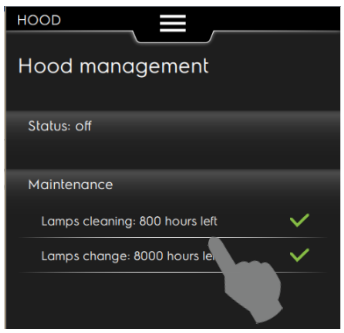
By selecting the HOOD environment it is possible to check the time to end to perform the filters cleaning or lamps cleaning/replacement:



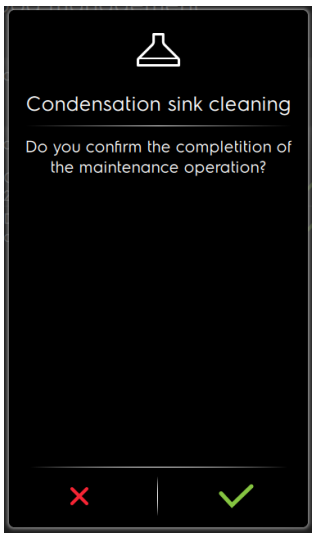
LEVEL 3

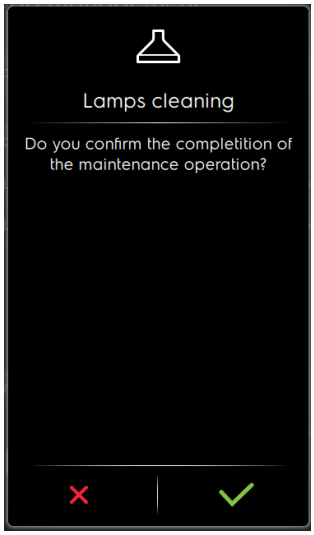


LEVEL 4



As the reminder pop up appears, it is possible to skip with the red cross or confirm with green bullet:





The maintenance reminders for the lamps cleaning and replacement, and the reminders for filters cleaning, are as follow :

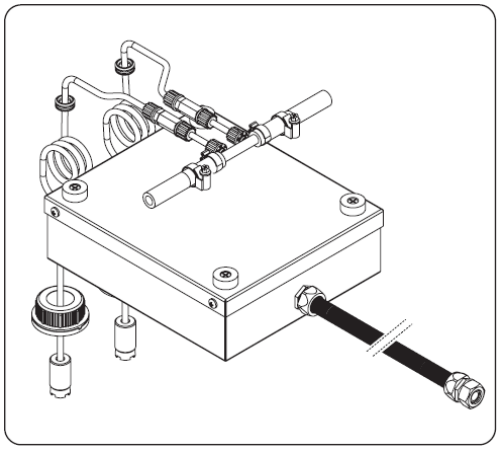
Label	Reminder meaning	Intervention time	Hood Level
CLLP	Clean hood's lamp	800 h	Only Lev. 4
rEPL	Replace hood's lamps	8000 h	Only Lev. 4
CLCS	Clean hood's condensation sink	6 months	Lev. 3 and 4
CLFt	Clean hood's demister and water separator filter	6 months	Lev. 3 and 4

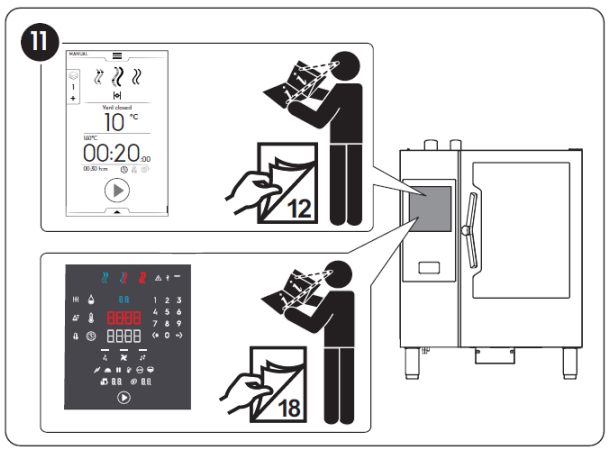
Times and hours indicated above are fixed (no parameter).
The reminders appear only when the appliance is turned on (or after 7 days of continuous operation). If a reminder is skipped, it will reappear at next power on.
The user or the service can skip the reminder by pressing one second the start button or confirm the maintenance has been done by pressing for 5 sec the start button.

2.4.2 LIQUID DETERGENTS KIT

Refer to installation manual and service manual for the kit available in Pride/Agelux under the related PNC for a complete overview on installation and maintenance.

Also this accessory needs to be enabled first in the parameters and then in the accessory area of the oven § ACCESSORIES, ENABLE IN SOFTWARE





Manually purge the detergent pumps to eliminate air bubbles; refer manual pump activation in dedicated chapter.

Touch ovens - § BY-PASS ENVIRONMENT(activate detergent pumps P1 & P2)
Refer to the dedicated installation document code 595404B02 enclosed with the accessory kit.
Mandatory to carry out a rinse cycle afer manually purging the P1 / P2 pumps just in case excess detergent has entered into the cooking chamber (cycle CLn5) §CLEANING CYCLES / SOLID-LIQUID DETERGENTS / DE-SCALE

Touch	Digit	Parameter ID	Mnemonic	Short Description	Table	Min	Max	Default
1	1	**45**	CLnC	Cleaning cycle chemicals	{0, "Solid"} {1, "Enzymatic"} {2, "Liquid"} {3, "Powder"}	0	3	3
1	0	**47**	FCLL	Cleaning – liquid (factory settings)	{0, "Disabled"} {1, "Enabled"}	0	1	0

2.5 PARAMETERS LIST CHART FOR ALL LEVELS (T,K) TOUCH

The visible parameter list is enclosed in this service manual chapter, but the complete list is made up of OVER 440 different parameters, many of these hidden parameters are “special” and cannot be manually adjusted by the technicians. The only way to set all parameters is to follow the procedures of the different electronic boards (PP uploading).
The following list refers to the visible parameters for **TOUCH T,K** electronic boards.the presence of No. 1 in the Touch / Digit columns means that that parameter is present in those electronics, the presence of "0 (zero) means that that parameter will not be present.
EXAMPLE: **22 FFSC** has the numbering 1 only in the “Touch column”, this means that the parameter 22 will be present only in the Touch electronic board while in the Digit electronics it will not be displayed/present.
This list can be used as a reference for all models / electronic boards.

Touch	Digit	Parameter ID	Mnemonic	Short Description	Table	Min	Max	Default
1	1	**1**	GAS	Appliance type	{0, "Electric"} {1, "Gas"}	0	1	0
1	1	**3**	FAhr	Temperature Scale	{0, "°C"} {1, "°F"}	0	1	0
1	1	**5**	rod	Cooking with open door	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	1	**6**	LAMb	Lambda Probe	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**7**	FCLn	Cleaning environment (factory setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	0	**8**	Cln	Cleaning environment (user setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**9**	PPM	Power Peak Management	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	1	**10**	dEMo	Demo Mode	{0, “Disabled"} {1, “Event mode"} {2, “Portable"}	0	2	0
1	1	**11**	SdCL	Start Cycle by closing door	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	1	**12**	Phbo	Preheat the boiler in stop mode	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	1	**13**	FMAn	Manual mode (factory setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**14**	PrEh	Cavity preheating	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	**0**	**15**	Faut	Automatic mode (factory setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	0	**16**	Aut	Automatic mode (user setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	0	**20**	ECSn	End cooking sound		0	30	0
1	0	**21**	ESnL	End cooking sound level		0	10	5
1	0	**22**	FFSC	Food Safe Control (factory setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	0	**23**	FSC	Food Safe Control (user setting)	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	1	**24**	APPL	Appliance level	{0, "Combi"} {1, "Convection"}	0	1	0
1	1	**25**	APPM	Appliance model	{0, "LW 6 1/1"} {1, "LW 6 2/1"} {2, "LW 10 1/1"} {3, "LW 10 2/1"} {4, "LW 20 1/1"} {5, "LW 20 2/1"}	0	5	0
1	1	**26**	bPHt	Boiler preheating temperature		0	99	97
1	1	**30**	SEAL	Height above the sea level		0	4000	0
1	1	**31**	tHMA	Maximum temperature for manual water injection		180	300	220
1	1	**32**	trMA	Maximum temperature to use water in cool down		150	300	180
1	1	**33**	trMn	Minimum temperature to use water in cool down		0	180	30
1	1	**38**	ArEC	Advanced recovery mode	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	**0**	**39**	grEn	Green Options (factory settings)	{0, "Disabled"} {1, "Enabled"}	0	1	1

Touch	Digit	Parameter ID	Mnemonic	Short Description	Table	Min	Max	Default
1	0	**40**	FgrA	Green Options – skip rinse aid (factory settings)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**41**	GnrA	Green Options – skip rinse aid (user settings)	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	0	**42**	FgSd	Green Options – skip drying (factory settings)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**43**	GnSd	Green Options – skip drying (user settings)	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	1	**44**	CLnd	Default cleaning cycle	{0, "Extra Strong"} {1, "Strong"} {2, "Medium"} {3, "Soft"} {4, "Rinse"}	0	4	2
1	1	**45**	CLnC	Cleaning cycle chemicals	{0, "Solid"} {1, "Enzymatic"} {2, "Liquid"} {3, "Powder"}	0	3	3
1	0	**46**	FCLE	Cleaning – enzymatic detergent (factory settings)	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	0	**47**	FCLL	Cleaning – liquid (factory settings)	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	0	**55**	FCLS	Cleaning – solid (factory settings)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**56**	FCLd	Cleaning – solid without drawer (factory settings)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	0	**57**	FgEt	Green Options – extend time (factory settings)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**58**	GnEt	Green Options – extend time (user settings)	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	1	**62**	MPH	Manual multiphase environment	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**63**	SSM	Show set and current values	{0, "Disabled"} {1, "Enabled"}	0	1	0
1		**64**	FSP1	Fan speed 1 value		300	1800	300
1		**65**	FSP2	Fan speed 2 value		300	1800	500
1		**66**	FSP3	Fan speed 3 value		300	1800	700
1		**67**	FSP4	Fan speed 4 value		300	1800	900
1		**68**	FSP5	Fan speed 5 value		300	1800	1100
1		**69**	FSP6	Fan speed 6 value		300	1800	1300
1		**70**	FSP7	Fan speed 7 value		300	1800	1500
1	1	**71**	StCd	Steam cycle cavity default temperature set		25	130	100
1	1	**72**	SdUd	Steam cycle default duration		1	86400	1800
1	1	**73**	StPd	Steam cycle default core probe temperature set		15	120	25
1	0	**74**	SFd	Steam cycle fan speed default	1, Fan speed 1 2, Fan speed 2 3, Fan speed 3 4, Fan speed 4	1	4	4
1	1	**75**	CHd	Combi cycle cavity humidity set default		1	100	50
1	1	**76**	CtCd	Combi cycle cavity default temperature set		25	300	160
1	1	**77**	CdUd	Combi cycle default duration		1	86400	1800
1	1	**78**	CtPd	Combi cycle default core probe temperature set		15	290	25
1	0	**79**	CFd	Combi cycle fan speed default	1, Fan speed 1 2, Fan speed 2 3, Fan speed 3 4, Fan speed 4 5, Fan speed 5 6, Fan speed 6 7, Fan speed 7	1	7	5
1	1	**80**	HHd	Hot air cycle cavity humidity set default		0	100	100
1	1	**81**	HtCd	Hot air cycle cavity default temperature set		25	300	160
1	1	**82**	HdUd	Hot air cycle default duration		1	86400	1800
1	1	**83**	HtPd	Hot air cycle default core probe temperature set		15	290	25
1	0	**84**	HFd	Hot air cycle fan speed default	1, Fan speed 1 2, Fan speed 2 3, Fan speed 3 4, Fan speed 4 5, Fan speed 5 6, Fan speed 6 7, Fan speed 7	1	7	5
1	1	**86**	FECd	Delta T cooking (factory setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	0	**87**	ECod	Delta T cooking (user setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**88**	PdtC	Minimum difference between cavity and probe set temperatures		0	10	5
1	1	**89**	Eddt	DeltaT cooking default difference		**0**	120	25
1	1	**90**	Prb	Food core temperature probe type. SEE PARAMETER DETAILS 90 FOOD PROBE 1/6 POINTS	{0, "None"} {1, "1-Point"} {2, "6-Point"}	0	2	2
1	1	**91**	uPrb	USB food core temperature probe (NOTE: Changed the default on Digit models to 1)	{0, "Disabled"} {1, "Enabled"}	0	1	**1**

Touch	Digit	Parameter ID	Mnemonic	Short Description	Table	Min	Max	Default
1	0	**92**	Eprb	Food core temperature probes external accessories	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	0	**93**	SPrb	Food core temperature external accessories probes used as one equivalent probe	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	0	**94**	FduS	Timer format mm:ss (factory setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	0	**97**	Mt	MultiTimer feature (user setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	0	**99**	Amt	Advanced MultiTimer feature (user setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	0	**100**	FFdP	F driven phase feature (factory setting)	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	0	**101**	FdP	F driven phase feature (user setting)	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	0	**103**	FdEF	F function default target value		1	10000	5
1	0	**104**	FPtL	Probe temperature threshold to enable F calculation		50	300	50
1	0	**105**	APrE	Cavity advanced preheating/precooling	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**106**	PrHL	Low cavity temperature increment to prepare		0	120	0
1	1	**107**	PrHH	High cavity temperature increment to prepare		0	120	20
1	1	**108**	HCtC	Convection holding phase default temperature		25	280	70
1	1	**109**	HStC	Steam holding phase default temperature		25	100	70
1	1	**110**	HdtP	Probe cooking holding phase default temperature		0	100	5
1	1	**111**	PdUd	Pause cycle default duration		1	86400	1800
1	0	**114**	IbAr	Bottom drawer info bar	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	0	**115**	FFuM	Smoker feature (factory setting)	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	0	**117**	FuMd	Smoker default level		0	5	3
1	0	**118**	FArM	Aroma feature (factory setting)	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	0	**119**	AroM	Aroma feature (user setting)	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	0	**120**	Artd	Aroma feature default temperature		40	80	40
1	0	**130**	FFSC	Force FSC risk setting on start	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	0	**131**	dISF	Display F value on screensaver	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	0	**132**	FSrd	FSC default risk level	{0, "Standard"} {1, "High"}	0	1	1
1	0	**134**	dLSt	Delayed start (user setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
		137	Lang	Language	{0, "English (UK)"} {1, "English (US)"} {2, "Italian"} {3, "German"}{4, "French"}{5, "Spanish"}{6, "Dutch"}{7, "Belgium Dutch (Flamish)"}{8, "Belgium French"}{9, "Swedish"}{10, "Danish"} {11, "Portuguese"}{12, "Greek"}{13, "Finnish"}{14, "Norwegian"}{15, "Russian"}{16, "Estonian"} {17, "Hungarian"}{18, "Turkish"}{19, "Polish"}{20, "Slovenian"}{21, "Croatian"}{22, "Romanian"} {23, "Czech"}{24, "Slovak"}{25, "Latvian"}{26, "Lithuanian"}{27, "Bulgarian"}{28, "Serbian"} {29, "Chinese (Simplified)"}{30, "Chinese (Traditional)"}{31, "Japanese"}{32, "Korean"}{33, "Arabic"}{34, "Hebrew"}	0	34	0
1	0	**149**	FSCn	Show consumption estimation (factory setting)	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	0	**150**	SCnE	Show consumption estimation (user setting)	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	0	**151**	AFSb	Automatic – show recipe graph form (factory setting)	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	0	**152**	Asb	Automatic – show recipe graph form (user setting)	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	0	**154**	APM	Automatic – preset management (user setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	0	**156**	AFPd	Automatic – factory preset deletion (user setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	0	**158**	AUPd	Automatic – user preset deletion (user setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	0	**160**	AUPS	Automatic – user preset saving (user setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	0	**161**	AFPS	Automatic – factory preset saving (user setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	0	**163**	AFPo	Automatic – factory preset overwriting (user setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	0	**165**	AFPC	Automatic – factory preset modifying (user setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	0	**167**	ASPb	Show food core temperature in screensaver	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	1	**168**	FASo	Automatic switching off (factory setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**169**	FASt	Automatic switching off temperature threshold (factory setting)		35	60	40
1	1	**184**	FAtd	Fat drain system	{0, "Disabled} {1, "Enabled"}	0	1	0
1	1	**188**	PMod	Programs: modifiable	{0, "Disabled} {1, "Enabled"}	0	1	1

Touch	Digit	Parameter ID	Mnemonic	Short Description	Table	Min	Max	Default
1	1	**189**	PSAu	Programs: saveable	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**190**	PdEL	Programs: deletion	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**192**	PoUr	Programs: overwriting	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**198**	tMot	Top motor type	{1, "FIR 450W (GN 1/1)"} {2, "FIR 750W (GN 2/1)"} {3}{4} {5, "HANNING 450W SMALL (GN 1/1)"} {6, "HANNING 750W SMALL (GN 2/1)"}	1	6	1
1	1	**199**	bMot	Bottom motor type	{1, "FIR 450W (GN 1/1)"} {2, "FIR 750W (GN 2/1)"} {3}{4} {5, "HANNING 450W SMALL (GN 1/1)"} {6, "HANNING 750W SMALL (GN 2/1)"}	1	6	1
1	1	**201**	FAPr	Programs ambient (factory setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	0	**215**	FHoE	Factory Hood management see HOOD MANAGEMENT	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	0	**216**	HoE	Customer Hood management see HOOD MANAGEMENT	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**221**	qSUS	Threshold temperature for quenching system driven by air duct sensor		0	300	140
1	1	**222**	qSSS	Threshold temperature for quenching system driven by hydraulic drain sensor		0	300	80
1	1	**224**	qSoP	Period for the quenching system control for exhaust gas control		20	1000	600
1	1	**225**	qSSP	Period for the quenching system control for hydraulic safety control		20	1000	600
1	1	**226**	CLLn	Low humidity value calibration for lambda sensor		1000	3500	2696
1	1	**227**	CLHn	High humidity value calibration for lambda sensor		1000	3500	1480
1	**0**	**232**	hFLS	Maximum fan speed level in steam		1	7	4
1	1	**235**	OLt	Stacked type	{0, "Single"} {1, "Top"} {2, "Bottom"}	0	2	0
1	**1**	**236**	dAFo	Date format	{0, "D/M/Y"} {1, "M/D/Y"} {2, "Y/M/D"}	0	2	0
1	**0**	**237**	dILL	Sets display backlight luminosity level		0	100	100
1	1	**238**	Stby	Sets the inactivity time after which the appliance enters in standby mode. Set 0 to disable standby		0	3599	900
1	**1**	**239**	FALb	Alert led blinking (factory setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	**0**	**240**	Alb	Alert led blinking (user setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	**1**	**241**	FPLb	Preheat end led blinking (factory setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	**0**	**242**	PLb	Preheat end led blinking (user setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	**1**	**243**	FELb	Cycle end led blinking (factory setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	**0**	**244**	ELb	Cycle end led blinking (user setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	**0**	**245**	FLAI	Lamp intensity (factory setting)		0	100	100
1	**1**	**246**	LAI	Lamp intensity (user setting)		0	100	100
1	**0**	**275**	tSE	Training secondary menu enabled	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	**0**	**276**	CSE	Chiller secondary menu enabled	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	**0**	**277**	bSE	Base secondary menu enabled	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	**0**	**275**	tSE	Training secondary menu enabled	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	**0**	**276**	CSE	Chiller secondary menu enabled	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	**0**	**277**	bSE	Base secondary menu enabled	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	1	**301**	EOLt	Enables the End of Line Testing functionality	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	**0**	**313**	ASSF	Sous vide fan speed	1, Fan speed 1 2, Fan speed 2 3, Fan speed 3 4, Fan speed 4	1	4	4
1	**0**	**329**	LAIP	Launch Wizard at startup	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	0	**332**	PrCI	Enables the categories visualization in the programs ambient	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	0	**333**	PUSE	Enables the most used visualization in the programs ambient	{0, "Disabled"} {1, "Enabled"}	0	1	0

Touch	Digit	Parameter ID	Mnemonic	Short Description	Table	Min	Max	Default
1	1	**334**	PSPr	Enables the preparation phase skipping for programs if PAR_AB_P_MOD is disabled	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	0	**335**	CFoC	Force cleaning after HH:MM h:m of cooking	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	0	**336**	AClA	Cleaning – liquid accessory (user settings)	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	0	**337**	ClEA	Cleaning – enzymatic (user settings)	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	0	**338**	Fatd	Fat drain system (user settings)	{0, "Disabled} {1, "Enabled"}	0	1	0
1	1	**340**	tSnd	Touch sound (NOTE: On Digit models this parameter enables the "click" feedback on key button pressure)	{0, "Disabled} {1, "Enabled"}	0	1	1
1	0	**341**	tSnd	Sound played at the end of a cycle	{0, "Disabled} {1, "Enabled"}	0	1	1
1	1	**342**	CFCt	Time of cooking to force cleaning		0	0	2880
1	1	**345**	GASt	Gas Type Index	0, G20 Methane 1, G25 Holland 2, G25.1 Hungary 3, G25.3 Holland 4, G30 Buthane 5, G31 Propane /LPG 6,G20 Methane, USA natural gas 7,LPG USA propane 8 … 12, "Not used"	0	12	0
1	**0**	**346**	BrAn	Selects the brand of the appliance. This selection impacts on function names and availability	{0, “Electrolux”} {1, “Zanussi”} {2, “Diamond”} {3, “Multi Brand”}	0	5	0
1	1	**347**	Hood	Select the hood level installed	{0, "Not installed"} {1, “Level 1”} {2, “Level 2”} {3, “Level 3”} {4, “Level 4”} {5, "US"}	0	5	0
1	1	**348**	rtCE	Enables the RTC	{0, "Disabled} {1, "Enabled"}	0	1	1
1	1	**349**	hPOE	Enables the possibility to set the half power functionality	{0, "Disabled} {1, "Enabled"}	0	1	1
1	1	**352**	Conn	Enables the connectivity	{0, "Disabled} {1, "Enabled"}	0	1	0 on digit / 1 on touch
0	1	**353**	ECSn	End cooking sound		0	7	1
0	1	**354**	FSP1	Fan speed 1 value		300	1800	300
0	1	**355**	FSP2	Fan speed 2 value		300	1800	600
0	1	**356**	FSP3	Fan speed 3 value		300	1800	900
0	1	**357**	FSP4	Fan speed 4 value		300	1800	1200
0	1	**358**	FSP5	Fan speed 5 value		300	1800	1500
0	1	**359**	SFd	Steam cycle fan speed default	1, Fan speed 1 2, Fan speed 2 3, Fan speed 3	1	3	3
0	1	**360**	HFd	Hot air cycle fan speed default	1, Fan speed 1 2, Fan speed 2 3, Fan speed 3 4, Fan speed 4 5, Fan speed 5	1	5	4
0	1	**361**	CFd	Combi cycle fan speed default	1, Fan speed 1 2, Fan speed 2 3, Fan speed 3 4, Fan speed 4 5, Fan speed 5	1	5	4
0	1	**362**	HIHd	Hot air cycle cavity initial humidification set default		0	5	0
0	1	**363**	HIHS	Hot air cycle cavity initial humidification duration		1	255	20
0	1	**364**	hFLS	Maximum fan speed level in steam		1	5	3
1	1	**365**	OCAU	Offset for upper cavity thermocouple		-5	5	0
1	1	**366**	OCAd	Offset for lower cavity thermocouple		-5	5	0
1	1	**367**	OPb1	Offset for food probe point 1 thermocouple		-5	5	0
1	1	**368**	OPb2	Offset for food probe point 2 thermocouple		-5	5	0
1	1	**369**	OPb3	Offset for food probe point 3 thermocouple		-5	5	0
1	1	**370**	OPb4	Offset for food probe point 4 thermocouple		-5	5	0
1	1	**371**	OPb5	Offset for food probe point 5 thermocouple		-5	5	0
1	1	**372**	OPb6	Offset for food probe point 6 thermocouple		-5	5	0
1	1	**373**	OSCU	Offset PWM start upper cavity burner		0	5	0
1	1	**374**	OSCd	Offset PWM start lower cavity burner		0	5	0
1	1	**375**	OSbU	Offset PWM start upper boiler burner		0	5	0
1	1	**376**	OMCU	Offset PWM max power upper cavity burner		0	5	0
1	1	**377**	OMCd	Offset PWM max power lower cavity burner		0	5	0
1	1	**378**	OMbU	Offset PWM max power upper boiler burner		0	5	0
1	1	**379**	IndL	Index for boiler level sensing sensitivity		1	5	1
1	**0**	**381**	bPHt	Boiler temperature to be kept in stop mode		0	99	84
1	**1**	**408**	tPrn	User HACCP data log sample time.		60	3600	60

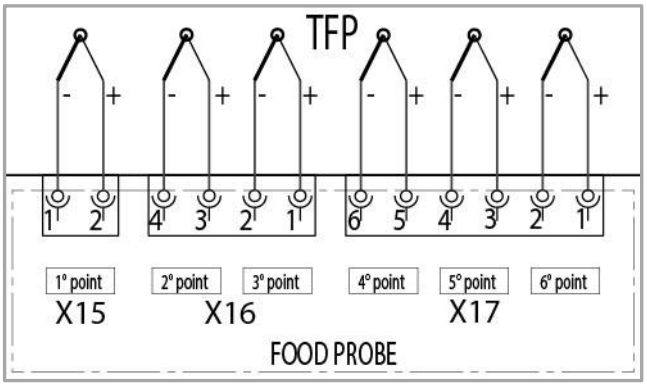
Touch	Digit	Parameter ID	Mnemonic	Short Description	Table	Min	Max	Default
1	0	**409**	FEnV	Mode at power-on	{0,"Manual"} {1,"Automatic"} {2,"Program"} {3,"SkyHub"} {4,"Plan&Save"} {5,"Cleaning"} {6,"Setting"}	0	7	0
1	1	**410**	PdtE	Delta temperature to stop the preheating in advance for temperature lower than 100°C		0	100	20
1	1	**415**	dtCP	Cleaning pre-cool setpoint delta		0	50	10
1	**0**	**416**	FCLP	Cleaning – powder (factory settings)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	**0**	**417**	StF	Show display touch feedback on screen	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	**0**	**418**	rECt	Minimum recovery temperature and humidity time (Automatic cycles only)		0	600	20
1	1	**419**	CdEt	Cooldown extension timeout		0	600	60
1	0	**421**	dSPr	Enable the water spray component (factory setting)	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	0	**423**	SHMF	Skyhub – configuration management: add and delete (factory setting)	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**426**	dISG	Boost duration for ISG when no boiler		0	250	5
1	0	**433**	AtHa	Water hardness expressed in french degrees		0	100	10
1	0	**434**	SdL	Interface to be used for Skyduo connection: it can be through NIU board or direct link through UI internal ethernet interface where available	{0, "NIU"} {1, "Direct link"}	0	1	0
1	1	**437**	CbLH	Water level probe higher threshold		0	2000	1200
1	1	**438**	CbLL	Water level probe lower threshold		0	2000	600
1	0	**439**	FSIP	Enables the possibility to create messages to be displayed during programs execution (factory setting)	{0, “Disabled"} {1, “Enabled"}	0	1	1
1	1	**441**	bSLA	Sets if the boiler works with single or dual levels detection	{0, "Dual"} {1, "Single"}	0	1	0
1	1	**442**	SCtE	Setpoint for components compartment temperature		0	200	45
0	1	**443**	SLO	Sets the inactivity time, expressed in seconds, after which the door LED lamps are turned off. Set 0 to disable this function.		0	3599	900
1	1	**444**	MAdM	Maxcavity temperature for water spray activation.		20	300	160
1	1	**447**	CrEn	Enables the automatic activation of the Cooking Programs downloaded from Cloud	{0, “Disabled"} {1, “Enabled"}	0	1	1
1	1	**448**	CrMn	Enables the Cooking Programs managment from Cloud	{0, “Disabled"} {1, “Enabled"}	0	1	1
1		**449**	CPMo	Cloud Programs: modifiable (user setting)	{0, “Disabled"} {1, “Enabled"}	0	1	1
1		**450**	CPSA	Cloud Programs: saveable	{0, “Disabled"} {1, “Enabled"}	0	1	1
1		**451**	CPdE	Cloud Programs: deletion	{0, “Disabled"} {1, “Enabled"}	0	1	1
1	1	**452**	qStC	Threshold temperature for quenching system driven by cavity conditions		0	300	180
1	1	**453**	qShC	Threshold humidity for quenching system driven by cavity conditions		0	100	86
1	1	**454**	qStE	Quenching system managing method	{0, “Disabled"} {1, “Enabled"} {2, "Estimation"}	0	**2**	1
1	1	**455**	LMPM	Door lamps mode	{0, "OFF(Standard mng.)"} {1, "TT2Vdx"} {2, "TT2Vsx"} {3, "TT3Vdx"} {4, "TT3Vsx"} {5, "V2V"} {6, "V3V"}	0	6	0
1	1	**456**	LSEn	Lambda error management. see parameter details 322 ELMb	{0, "Normal"} {1, "Advanced"} {2, "Hidden"}	0	2	0
1	1	**457**	HdtL	Deactivation timeout for hood Lev. 2/3	seconds	0	65535	300
1	1	**458**	SdrY	Forced drying on switch off. see parameter details 458 FORCED DRYING CYCLE	{0, “Disabled"} {1, “Enabled"}	0	1	1
1	1	**460**	AdAt	Boiler activation time to trigger boiler drain		60	3600	900
1	1	**461**	AdMt	Max boiler temperature to enable automatic drain		30	120	50
1	1	**462**	AdEt	Automatic boiler drain emptying time		180	1800	300

2.5.1 PARAMETER DETAILS

2.5.1.1 90 FOOD PROBE 1/6 POINTS

In case of need its possible to update a single point probe with a six point probe

1	1	**90**	Prb	Food core temperature probe type	{0, "None"} {1, "1-Point"} {2, "6-Point"}	0	2	2



2.5.1.2 235 STAKING

This parameter is set during the wizard first set up; it will make the hood and connectivity work properly (if accessories are connected to the appliance).

1	1	**235**	OLt	Stacked type	{0, "Single"} {1, "Top"} {2, "Bottom"}	0	2	0

2.5.1.3 373 / 378 GAS OFFSETS

This parameters are set during the wizard first set up; inside the software are enclosed the offset values for the appliance that will set themselves accordin to gas type (par 345 etc) do not manually change the setted values you will find.

1	1	**373**	OSCU	Offset PWM start upper cavity burner		0	5	0
1	1	**373**	OSCU	Offset PWM start upper cavity burner		0	5	0
1	1	**374**	OSCd	Offset PWM start lower cavity burner		0	5	0
1	1	**375**	OSbU	Offset PWM start upper boiler burner		0	5	0
1	1	**376**	OMCU	Offset PWM max power upper cavity burner		0	5	0
1	1	**377**	OMCd	Offset PWM max power lower cavity burner		0	5	0
1	1	**378**	OMbU	Offset PWM max power upper boiler burner		0	5	0

2.5.1.4 454 QUENCHING SYSTEM

1	1	**454**	qStE	Quenching system managing method	{0, "Disabled"} {1, "Enabled"} {2, "Estimation"}	0	**2**	1

Not all appliances are equipped with this probe (refer also to dedicated TB PDD2022_04 for Touch).
From release 08 onwards (start production of release 08 forecasted in week 11 2022) will no longer be equipped with the quenching thermocouple. As a consequence, the parameter file linked to the SW will also be updated and parameter 454 will be automatically set to the value 2.
Refer also to chapter § QUENCHING THERMOCOUPLE, TQS

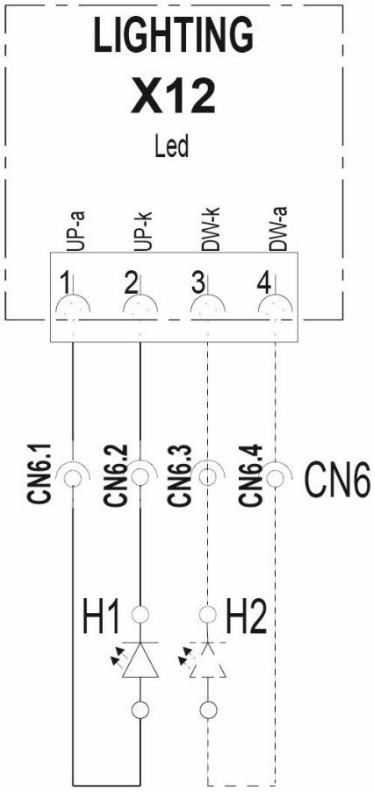
2.5.1.5 455 LAMP (Door)

Below the explanation, which must be seen with the wiring diagram

1	1	**455**	LMPM	Lamp mode	{0, "OFF"} {1, "TT2Vdx"} {2, "TT2Vsx"} {3, "TT3Vdx"} {4, "TT3Vsx"} {5, "V2V"} {6, "V3V"}	0	6	0

Permitted values for the parameter OFF, TT2Vdx, TT2Vsx, TT3Vdx, TT3Vsx, V2V, V3V
Parameter value: OFF the current management remains.

Parameter value: **TT2Vdx**
with door closed (X12.1 – X12.2) = ON,
with open door (X12.1 – X12.2) = ON,
with door open after 120s (X12.1 – X12.2) = OFF
(X12.3 – X12.4) = OFF, it is not connected.



Parameter value: **TT2Vsx**
with door closed (X12.1 – X12.2) = ON
with open door (X12.1 – X12.2) = ON, with door open after 120s (X12.1 – X12.2) = OFF, (X12.3 – X12.4) = OFF, it is not connected.

Parameter value: **TT3Vdx**
with door closed (X12.1 – X12.2) = ON, (X12.3 – X12.4) = ON.
with open door (X12.1 – X12.2) = OFF, (X12.3 – X12.4) = ON
with door open after 120s (X12.1 – X12.2) = OFF, (X12.3 – X12.4) = OFF,

Parameter value: **TT3Vsx**
with door closed (X12.1 – X12.2) = ON, (X12.3 – X12.4) = ON
with open door (X12.1 – X12.2) = OFF, (X12.3 – X12.4) = ON
with door open after 120s (X12.1 – X12.2) = OFF, (X12.3 – X12.4) = OFF,

Parameter value: **V2V**
with door closed (X12.1 – X12.2) = ON, (X12.3 – X12.4) = ON
with open door (X12.1 – X12.2) = ON, (X12.3 – X12.4) = ON,
with door open after 120s (X12.1 – X12.2) = OFF, (X12.3 – X12.4) = OFF,

Parameter values: **V3V**
with door closed (X12.1 – X12.2) = ON, (X12.3 – X12.4) = ON
with open door (X12.1 – X12.2) = ON, (X12.3 – X12.4) = ON
with door open after 120s (X12.1 – X12.2) = OFF, (X12.3 – X12.4) = OFF.

2.5.1.6 458 FORCED DRYING CYCLE

1	1	**458**	SdrY	Forced drying on switch off	{0, "Disabled"} {1, "Enabled"}	0	1	1

When this parameter is enabled when turning off the appliance an automatic cell drying cycle will be performed. Once that the green tick has been selected and the door has been opened, on the display wil appear a timer of 5 minutes in countdown mode. If the door is not opened or is closed after start of the drying cycle a pop up "open the door" will appear but without a timer, in this case the cycle will last 30min (with door closed and flap open). Oven will turn off at the end of the cycle.

NOTE !

Drying is NOT carried out if the oven was cooking or washing when it was switched off.

2.6 CLEANING CYCLES / SOLID-LIQUID DETERGENTS / DESCALE

The following chart summarizes the amount of solid detergents suggested to be used for each type cycle

		Wash cycle 6 - 10GN				**Wash cycle 20GN**			
Cycle Description	**Display name**	**1/1 duration**	**2/1 duration**	**Detergent BAG C23 or TAB C22**	**Rinse aid / Descaling TAB C25**	**1/1 duration**	**2/1 duration**	**Detergent BAG C23 or TAB C22**	**Rinse aid / Descal-ing TAB C25**
Soft cleaning	CLn1	54'	57'	1	1	1h 07'	1h 15'	2	2
Medium cleaning	CLn2	1h 49'	1h 54'	2	1	1h 54'	2h 00'	3	2
Strong cleaning	CLn3	2h 14'	2h 14'	3	1	2h 20'	2h 20'	4	2
Extra Strong cleaning	CLn4	3h 00'	3h 07'	4	1	3h 00'	3h 05'	6	2
RINSE	CLn5	10'	10'	-	-	11'	11'	-	-
Desc & Boiler descale / Boiler Maintenance	dESC	1h 30'	1h 30'	-	3	1h 30'	1h 30'	-	3

RINSE: cycle that does not require detergents.

SERVICE : Boiler descale / Boiler Maintenance : are dedicated service cycles used to carry out extraordinary maintenance for boiler descale, refer to chapter § BOILER MANTENANCE / DESCALE (for TOUCH appliances).

NOTE !

In case that the oven will automatically request and force for a cleaning cycle, refer also to the parameter 342 CFCt (Time of cooking to force cleaning); it could be that the total time limit has been reached and the oven therefore requests a forced cleaning cycle (disable the forced clean setting “zero” 0).

LIQUID DETERGENTS/RINSE AID :

Please refer to the dedicated Installation instructions manual of accessory “Kit for external liquid detergents” linked to PNC 922618 (DETERGENT KIT) ; this kit can be found on (for example) oven PNC 217782. Extra information can be found at chapter § LIQUID DETERGENTS KIT

Below an example of a SOFT cleaning cycle for SOLID Chemicals of a 6&10 GN 1/1 GAS/ELT Oven:

= ACTIVATIONS PRESENTS ONLY FOR OVENS WITH BOILER

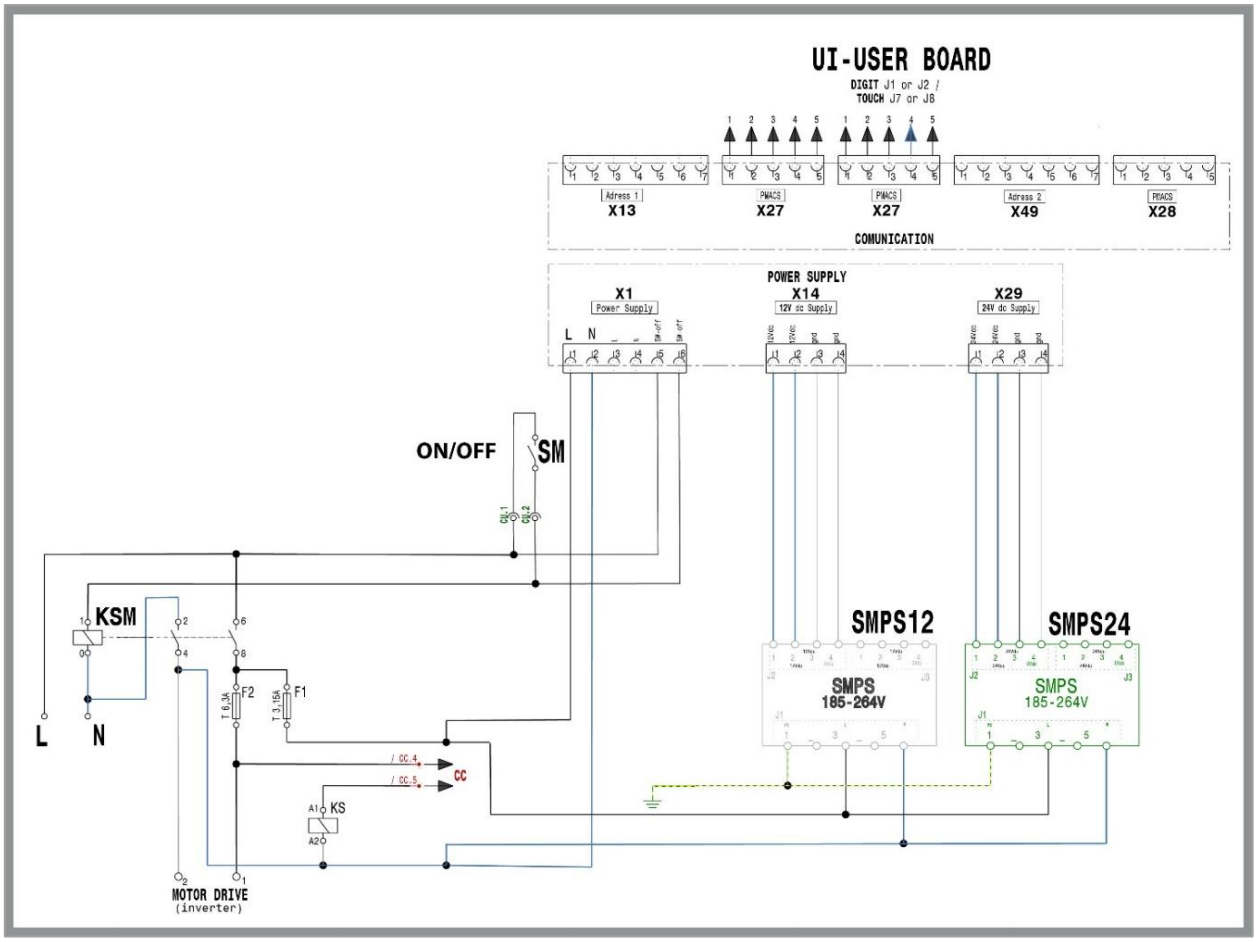
SOFT CLEANING SOLID CHEMICALS

PHASE DESCRIPTION OVENS WITH BOILER	ACTIVATIONS OVENS WITH BOILER	COUNTDOWN [hh:mm:ss]
CLOSE CAVITY DRAIN + OPEN BOILER DRAIN	FLAP CLOSED + FAN OFF + BV3 CLOSE + BV6 OPEN	**0:54:00**
LOAD WATER	FLAP OPEN + FAN OFF + EV7 ON	**0:52:23**
WATER RECIRCULATION + CLOSE BOILER DRAIN	FLAP OPEN + FAN ON + M8 ON + BV6 CLOSE	**0:50:43**
WATER RECIRCULATION	FLAP OPEN + FAN ON + M8 ON	**0:48:58**
WATER RECIRCULATION + LOAD CHEMICAL BOILER	FLAP OPEN + FAN ON + M8 ON + EV11 ON	**0:48:57**
WATER RECIRCULATION	FLAP OPEN + FAN ON + M8 ON	**0:46:57**
WATER RECIRCULATION + LOAD CHEMICAL BOILER	FLAP OPEN + FAN ON + M8 ON + EV11 ON	**0:46:52**
WATER RECIRCULATION	FLAP OPEN + FAN ON + M8 ON	**0:45:52**
WATER RECIRCULATION + LOAD CHEMICAL BOILER	FLAP OPEN + FAN ON + M8 ON + EV11 ON	**0:45:47**
WATER RECIRCULATION	FLAP OPEN + FAN ON + M8 ON	**0:45:17**
SOAKING BREAK	FLAP OPEN + FAN OFF + EV11 ON	**0:45:16**
WATER RECIRCULATION	FLAP OPEN + FAN OFF + M8 ON	**0:44:56**
PAUSE	FLAP OPEN + FAN OFF + M8 OFF	**0:44:51**
WATER RECIRCULATION + LOAD WATER BOILER	FLAP OPEN + FAN ON + M8 ON + EV5 ON IF WORK LEVEL BOILER 1 EV5 OFF	**0:44:48**
PAUSE + LOAD WATER BOILER	FLAP OPEN + FAN OFF + M8 OFF + EV5 ON IF WORK LEVEL BOILER 1 EV5 OFF	**0:41:48**
WATER RECIRCULATION + BOILER DESCALING	FLAP OPEN + FAN ON + M8 ON + BOILER ON	**0:41:18**
OPEN CAVITY DRAIN	FLAP CLOSE + FAN ON + BV3 OPEN	**0:37:58**
LOAD WATER	FLAP CLOSE + FAN ON + EV7 ON	**0:36:21**
ISG	FLAP CLOSE + FAN ON + EV1 ON	**0:34:51**
LOAD WATER	FLAP CLOSE + FAN ON + EV7 ON	**0:31:31**
CLOSE CAVITY DRAIN	FLAP OPEN + FAN OFF + BV3 CLOSE	**0:29:51**
LOAD WATER RINSE AID	FLAP OPEN + FAN OFF + EV11 ON+ EV12 ON	**0:28:14**
CAVITY DESCALING WITH DRAWER DRAINAGE	FLAP OPEN + FAN ON + M8 ON + EV12 ON	**0:20:14**
CAVITY DESCALING	FLAP OPEN + FAN ON + M8 ON	**0:19:44**
OPEN CAVITY DRAIN	FLAP OPEN + FAN OFF + BV3 OPEN	**0:18:01**
PAUSE	FLAP CLOSE + FAN OFF + M8 OFF	**0:16:25**
LOAD WATER	FLAP CLOSE + FAN ON + EV7 ON	**0:14:45**
OPEN BOILER DRAIN	FLAP OPEN + FAN OFF + BV6 OPEN	**0:13:05**
CLOSED BOILER DRAIN	FLAP OPEN + FAN OFF + BV6 CLOSED	**0:11:30**
RINSING BOILER	FLAP OPEN + FAN OFF + EV5 ON IF WORK LEVEL BOILER 1 EV5 OFF	**0:09:55**
OPEN BOILER DRAIN	FLAP OPEN + FAN OFF + BV6 OPEN	**0:06:35**
DRY	FLAP OPEN + FAN ON	**0:05:00**

3 USER INTERFACE (UI) TOUCH & ACU DESCRIPTION

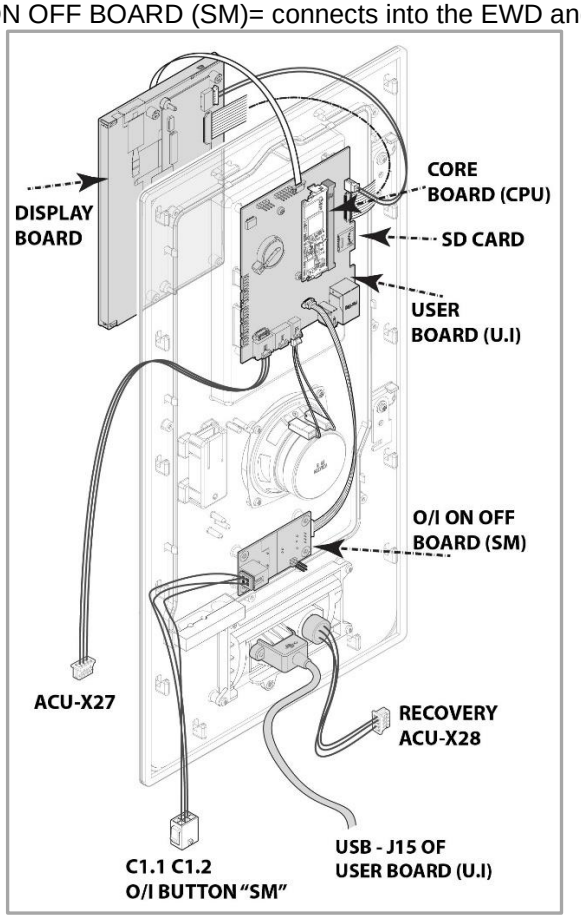
The user board **UI,** of Touch or Digit electronic boards are supplied trough relay **KSM** that is activated with the **ON/OFF** button **SM**.

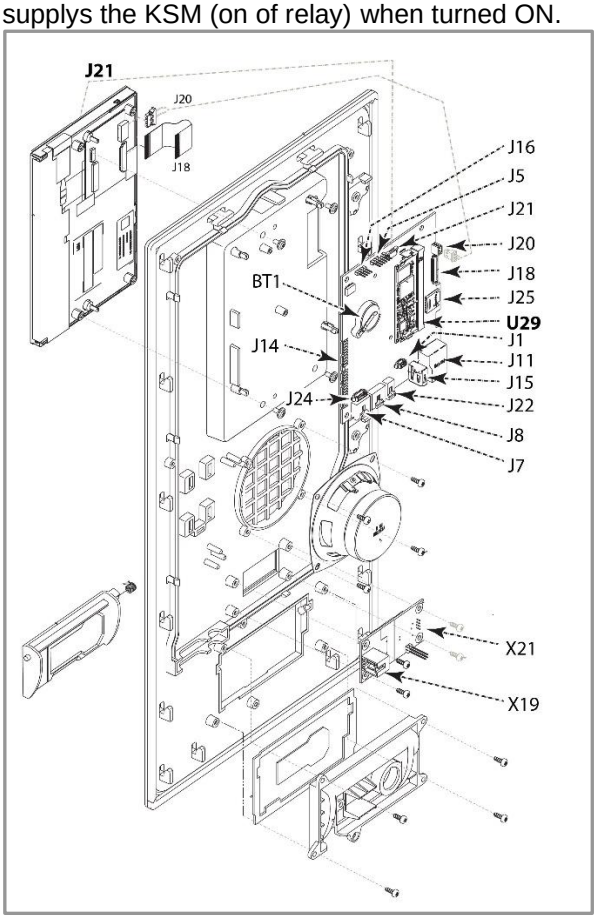
Phase and Neutral (L/N) will arrive to the Switching feeders **SMPS 12V** and **24V** that then will supply voltage to their X14 & X29 connectors. The UI is supplied via X27 with 12V.



3.1 U.I LEVEL T,K (TOUCHSCREEN)

The UI of the touchscreen appliances is supplied from the ACU connector X27 into contact J7/4.
If the user interface (user board) cannot comunicate with any other board for more than a determinated time (ex 15") any running cooking cycle will be stopped. The error icon will show a message "**ECom**". No cooking cycle can be launched till the comunication is established again.
DISPLAY BOARD= connects to the U.I on J18 / J20 / J21
USER BOARD (U.I)= connects to the O/I board J1 to X21 / J7 connects to the ACU X27. J15 is the usb cable
O/I ON OFF BOARD (SM)= connects into the EWD and supplys the KSM (on of relay) when turned ON.

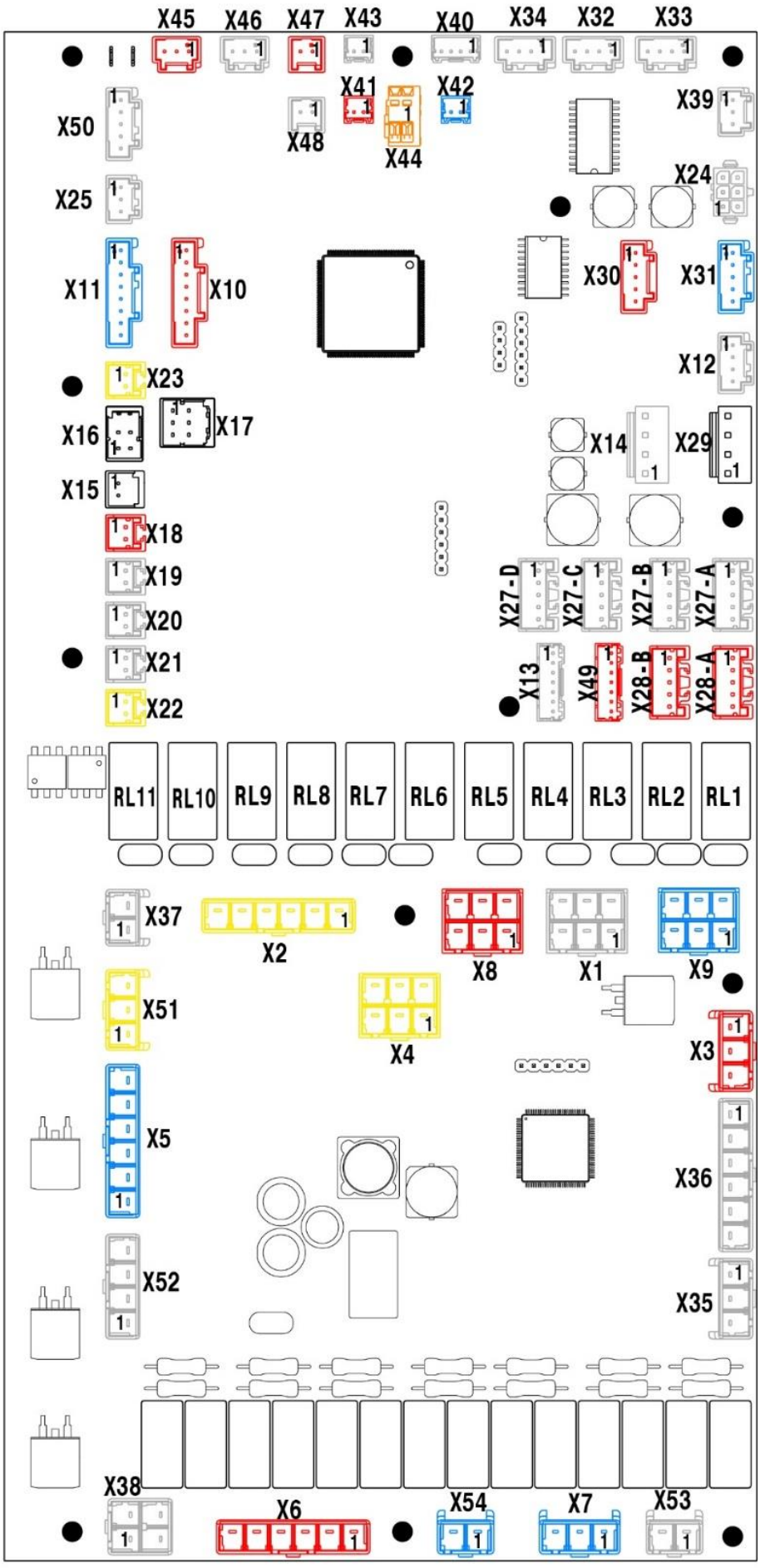




CONNECTOR	FUNCTION	NOTES
BT1	BATTERY CR2032	DATE / TIME MEMORY
J1	ON / OFF	12V AND 0/1 SWITCH STATE
J5	U9 CONTROL	NOT USED / EMPTY
J7	PMACS	**J7 is CONNECTED TO ACU** (POWER BOARD) **INTO ANY X27 CONNECTOR** . Pins of J7: J7-1= RS485 J7-2= RS485 J7-3= GND J7-4=+12V J7-5= GND
J8	PMACS	*see note
J11	ETHERNET	NOT USED / EMPTY
J14	NIU	FOR WIFI ANTENNA
J15	USB	USB PORT ON DISPLAY
J16	DEBUG	NOT USED / EMPTY
J18	LCD DISPLAY	FLAT CABLE
J20	LCD BACK LIGHT	CABLE
J21	**DISPLAY BOARD**	**TOUCH SENSING RESISTIVE**
J22	SPEAKER	CABLE
J24	ADDRESS	NOT USED / EMPTY
J25	MICRO SD	MEMORY CARD (LOGS/IMAGES)
U29	**CORE BOARD**	**CPU**
X21	COMUNICATION CABLE	12V AND 0/1 SWITCH STATE
X19		PHASE 230V IN, CONNECTED TO C1.1 & C1.2 of EWD "SM"
RECOVERY		**CONNECTED TO ACU** (POWER BOARD) **X28**

*** Note**: the J7/ PMACS can be connected to any X27 connection of the ACU. J7 vs J8 are interchangeable.
X21 & X19 are the numberings of the ON/OFF board, but also the ACU has the same numberings!!

3.2 A.C.U LEVEL T,K,B,C (POWER BOARD)

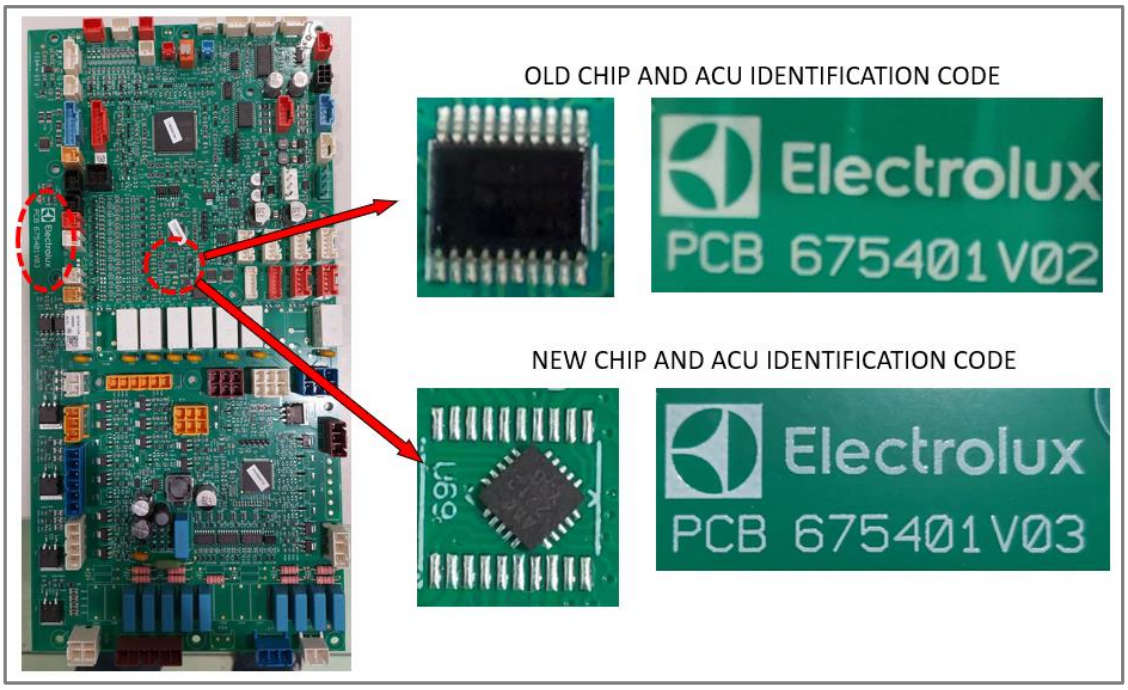


Ref.	Group	Pin	Direct.	Function
X1	Power Supply	1	IN	**L** Power Supply
		2	IN	**N** Power Supply
		3	IN	**L** Power Supply
		4	IN	**N** Power Supply
		5	IN	**SW-OFF** Auto switch off
		6	OUT	
X2	Water Service	1	OUT	**EV1** Instant steam solenoid valve
		2	OUT	**EV2** Quenching solenoid valve
		3	OUT	**EV4** Spray unit solenoid valve
		4	OUT	**BV3** Cavity drain ball valve OPEN
		5	OUT	**BV3** Cavity drain ball valve CLOSE
		6	OUT	**N**
X3	Clean. Syst. Basic	1	OUT	**EV7** Cleaning water fill solenoid valve
		2	OUT	**M8** Cleaning pump
		3	OUT	**N**
X4	Cleaning System Drawer Rinse	1	OUT	**EV11** Drawer fill solenoid valve
		2	OUT	**EV12** Drawer drain solenoid valve
		3	OUT	
		4	OUT	
		5	OUT	
		6	OUT	**N**
X5	Boiler Fill & Clean	1	OUT	**EV5** Boiler fill solenoid valve
		2	OUT	
		3	OUT	**BV6** Boiler drain ball valve OPEN
		4	OUT	**BV6** Boiler drain ball valve CLOSE
		5	OUT	
		6	OUT	**N**
X6	Sensing	1	IN	**TSC** Cavity safety thermostat
		2	IN	**BBC1** Cavity gas blower burner
		3	IN	
		4	IN	**HVI4** Motor drive fuse
		5	IN	
		6	IN	
X7	Sensing	1	IN	**TSB** Boiler safety thermostat
		2	IN	**BBB1** Boiler gas blower burner
		3	IN	
X8	Cavity GAS **burner**	1	OUT	**N**
		2	OUT	**FCU** Cavity flame control unit reset
		3	OUT	
		4	IN	**FCU** Cavity flame control unit power supply IN
		5	OUT	**FCU** Cavity flame control unit power supply OUT
		6	OUT	
X9	Boiler GAS **burner**	1	OUT	**N**
		2	OUT	**FBU** Boiler flame control unit reset
		3	OUT	
		4	IN	**FBU** Boiler flame control unit power supply IN
		5	OUT	**FBU** Boiler flame control unit power supply OUT
		6	OUT	
X10	Cavity GAS **blower**	1	OUT	**VTCU** Cavity blower control Power supply
		2	IN	**VTCU** Cavity blower control Tachometer
		3	IN	
		4	OUT	**VTCU** Cavity blower control Speed
		5	IN	
		6	IN	
		7	OUT	
		8	OUT	**VTCU** Boiler blower control GND
X11	Boiler GAS **blower**	1	OUT	**VTBU** Boiler blower control Power supply
		2	IN	**VTBU** Boiler blower control Tachometer
		3	IN	
		4	OUT	**VTBU** Boiler blower control Speed control
		5	IN	
		6	IN	
		7	OUT	
		8	OUT	**VTBU** Boiler blower control GND
X12	Led	1	OUT	**H1** LED lighting 1 anode
		2	IN	**H1** LED lighting 1 catode
		3	IN	**H2** LED lighting 2 catode
		4	OUT	**H2** LED lighting 2 anode
X13				Adress
X14	12V	1	IN	**+12V** dc
		2	IN	
		3	IN	**0V** dc
		4	IN	
X15	Food probe temperature	1	IN	**TFP** 1st point food probe temperature
		2	IN	
X16		1	IN	**TFP** 2nd point food probe temperature
		2	IN	
		3	IN	**TFP** 3rd point food probe temperature
		4	IN	
X17		1	IN	**TFP** 4th point food probe temperature
		2	IN	
		3	IN	**TFP** 5th point food probe temperature
		4	IN	
		5	IN	**TFP** 6th point food probe temperature
		6	IN	
X18	Temper.	1	IN	**TCAV** Cavity Thermocouple
		2	IN	
X19	Temper.	1	IN	**TBOI** Boiler Thermocouple
		2	IN	

Ref.	Group	Pin	Direct.	Function
X20	Temper.	-- NOT USE --		
X21	Temper.	-- NOT USE --		
X22	Temper.	1	IN	**TQS** Quenching System Thermocouple
		2	IN	
X23	Temper.	1	IN	**TAR** Aromatizer Thermocouple
		2	IN	
X24	Lambda			Lambda sensor
X25	Boiler level	1	IN/OUT	**SL** Boiler safety level dection probe
		2	IN/OUT	**WL** Boiler working level dection probe
		3	IN	**REF** Boiler level detection probes reference
X27-A			IN/OUT	**PMACS** comunication BUS
X27-B			IN/OUT	**PMACS** comunication BUS
X27-C			IN/OUT	**PMACS** comunication BUS
X27-D			IN/OUT	**PMACS** comunication BUS
X28-A			IN/OUT	**PMACS** Recovery comunication BUS
X28-B			IN/OUT	**PMACS** Recovery comunication BUS
X29	24V	1	IN	**+24V** dc
		2	IN	
		3	IN	**0V** dc
		4	IN	
X30	Cavity SSR	1	OUT	**KC1** Cavity 1 solid state relay
		2	OUT	**KC2** Cavity 2 solid state relay
		3	OUT	
		4	OUT	
		5	OUT	**0V** dc
X31	Boiler SSR	1	OUT	**KB1** Boiler 1 solid state relay
		2	OUT	**KB2** Boiler 2 solid state relay
		3	OUT	
		4	OUT	
		5	OUT	**0V** dc
X32	Cooling Fan 1	1	OUT	**FAN1** Cooling fan 1 power supply 24Vdc
		2	IN	**FAN1** Cooling fan 1 tachometer sensor
		3	OUT	**FAN1** Cooling fan 1 speed control
		4	OUT	**FAN1** Cooling fan 1 power supply 0Vdc
X33	Cooling Fan 1, **ONLY 6/1 OVEN**	1	OUT	**FAN1** Cooling fan 1 power supply 24Vdc
		2	IN	**FAN1** Cooling fan 1 tachometer sensor
		3	OUT	**FAN1** Cooling fan 1 speed control
		4	OUT	**FAN1** Cooling fan 1 power supply 0Vdc
X35	Vent. Valve	1	OUT	**VV1** Venting valve 1 cw rotation
		2	OUT	**N**
		3	OUT	**VV1** Venting valve 1 ccw rotation
X36		-- NOT USE --		
X37	KS	1	OUT	**KS** Safety contactor
		2	OUT	
X38	Smoker	1	OUT	**N**
		2	OUT	**R1** (Smoker heating element)
		3	OUT	
		4	IN	
X39	Flow meter	1		
		2	OUT	**FM** Flow meter reference
		3	IN	**FM** Flow meter feedback
X40	Temper.	1	OUT	**NCC** NTC cabinet components
		2	IN	
		3	OUT	**NM8** NTC pump M8
		4	IN	
X41	Temper.	1	OUT	**NHSC** NTC Cavity SSR heatsink
		2	IN	
X42	Temper.	1	OUT	**NHSB** NTC Boiler SSR heatsink
		2	IN	
X43	Temper.	-- NOT USE --		
X44	Softner	1	OUT	**SSW1** Softner interface
		2	IN	
X45	Switch	1	OUT	**24V** Reference
		2	IN	**DS** Door switch
		3	IN	**AFS** Air filter switch
X46	switch	1	OUT	**24V** Reference
		2	IN	**SVV1** Venting valve CLOSE switch
		3	IN	**SVV1** Venting valve OPEN switch
X47		1	OUT	**0V** dc
		2	IN	**SF** Fat drain valve status switch
X48	Switch	1	OUT	**24V** Reference
		2	IN	**DRS** Cleaning drawer switch
X49				Recovery Adress
X50		1	OUT	**24V** Reference
		2	IN	**HER** Hood error
		3	IN	
		4	IN	
		5	IN	
X51	Liquid Clean. Syst.	1	OUT	**P1** Liquid dergent pump
		2	OUT	**P2** Liquid rinse pump
		3	OUT	**N**
X52		1	OUT	**HS2** Hood speed 2
		2	OUT	**HS1** Hood speed 1
		3	OUT	**HON** Hood ON
		4	OUT	**N** Neutral
X53		1	IN	**PPM1** Peak power managment 1
		2	IN	**PPM2** Peak power managment 2
X54		-- NOT USE --		

3.2.1 A.C.U CHIP (MICROPROCESSOR EDITION)

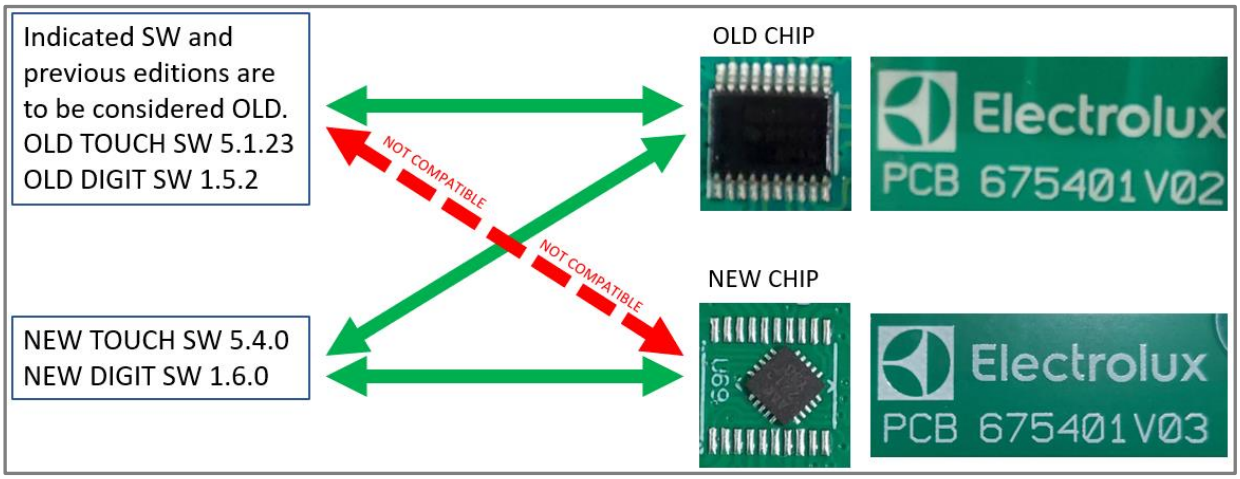
Chapter extracted from tech bulletin **PDD2022_10 & 12 ;** ACU (power board) has built in a CHIP refer to illustrations.



Depending on the factory identification code of your ACU the Chip will be different.
The TC Chip is the component that manages the thermocouple K (temperature probes):
Cavity (TCAV connector X18), Boiler (TBOI connector X19), food probe (X15,X16,X17 depending on model) and quenching (TQS / if probe is available on connector X22).

What will happen if an OLD SW is installed into a new ACU/CHIP:
<u>This is a non-compatible operation!</u> the TC temperatures will not be recognized by the ACU board.
If a cycle is selected and started, with this configuration, the appliance will work correctly but all thermocouple temperatures remain fixed at 0°C. As a consequence, ACU will keep supplied the burners/heating elements until a safety thermostat will intervene with alarm **N°211 EtUC,** (convection) or **N°221 EtUb** (boiler).

TOUCH & DIGIT: SOFTWARE VS ACU/CHIP



4 TROUBLESHOOTING

The following chapters are intended only for authorized technicians / engineers.

Action for Service*: Not all of the Service action tips have functioning links, as some troubleshooting tips chapters are inserted into the Service Manual relative to the appliance; these specific S.M's are available for authorized technicians on the web sites (PRIDE-SERVICE PORTAL- AGELUX etc..) and can be downloaded in file. For those that do not have access to the web sites, refer to your local country customer care.

4.1 RECOVERY MODE

The purpose of this mode is to keep the appliance in a operating state even if a component is not working. Not all failed components can be replaced or bypassed and in some situations the appliance will work but with low performance.
During execution, the UI blocks all changes to the cycle that can lead to a non-executable condition for the appliance. This specification applies to cooking cycles, the only ones that can be significantly modified during execution. If the user tries to make unavailable changes, the UI will show the "**rEC MOdE**" message for a few seconds to give feedback.

In order not to bore the user, all the alarms present at the start of a cycle that do not block its execution are hidden during the execution of the cycle itself and will be shown again at the end of the execution.
For example, a food probe alarm is hidden during the execution of a cooking that does not use the food probe and will be shown again at the end of cooking.

Following are chapters with components that can support a recovery mode and how this mode will effect the appliance (for the user) and how this mode will work.
PARAMETER: 38: ArEC = Recovery mode enabling (former advanced recovery mode enabling)
0 = Disabled; 1 = Enabled. / Default: 1 = Enabled

4.1.1 QUENCHING, FAILURE

Note: not all appliances are equipped with this probe (refer also to dedicated TB PDD2022_04 for Touch).

Associated to alarms:

-250: EbYP = Quenching thermocouple failure (X22).

-253: EStd = Drain temperature sensor (NTC4).

The recovery mode is automatically activated upon alarm detection without interrupting any cycle execution.

For cooking and manual cooldown cycles there aren't limitations for the user. Instead of the standard quenching algorithm, the steam quenching electro-valve (EV2) is controlled in open-loop (2s ON / 8s OFF).

For cleaning cycles, quenching algorithm is suspended with this recovery mode.

4.1.2 LAMBDA SENSOR FAILURE

Some changes have been made to this recovery mode since 5.5.0:

The parameter 456 LSEn (set defaut as **normal ;** 0, "Normal" / 1, "Advanced" / 2, "Hidden") determines the mode used to alert the user that the lambda probe is broken can be:

-“**normal**” mode, the ongoing cycle is blocked and the alarm is notified with a pop up in the standard way.

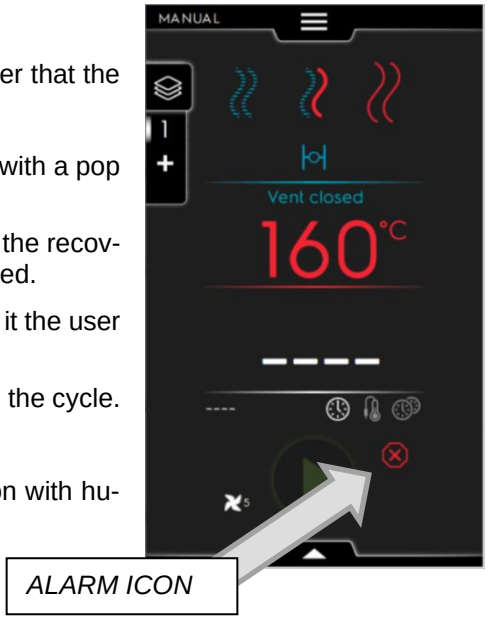
-“**advanced**” and “**hidden**” mode, the ongoing cycle is not blocked and the recovery mode is activated instantly. Furthermore, no alarm popup is displayed.

In the “**advanced**” mode the *ALARM ICON* is displayed and clicking on it the user can view the alarm popup.

In “**hidden**” mode the alarm is not notified to the user in any way during the cycle.

In all the three modes the alarm is registered in the alarm log.

The recovery mode now covers all the possible cycles, even convection with humidity limitation.



How Lambda recovery works:

With the **ADVANCED** recovery mode disabled the detection of the failure of the lambda sensor stops any running cooking program involving humidity control features:

UI-Touch: the error icon is shown with a message warning the user about the status reporting the following error code “ELMb”;

- the user is warned with the following message “The precision humidity control feature is disabled. Oven will continue working. Verify cooking result.”;
- the user can launch any cooking cycle without any warning message. The error icon is always shown.
- in case the program cannot be launched on Start button pressure the appliance behaves as if the warning has just arisen. With the advanced recovery mode enabled the error is always logged.

NORMAL: the running cooking cycle is stopped.
UI-Touch: error icon is shown with a message warning the user about the status reporting the following error code “ELMb”; the user can launch any program but the ones that require a humidity control will present a warning popup “The precision humidity control feature is disabled. Oven will continue working. Verify cooking result.”.

HIDDEN: the recovery mode will manage the error and no warning is given to the user except the error icon shown/light on.
UI-Touch: precision humididty control recovery mode: the displayed cooking cycle is not modified but the executed one will adapted to the following rules:

- steam cooking cycle with a cavity temperature set in the range 95℃ ÷ 100℃: will be converted from humidity limitation to temperature control with a set value of 97°C (3℃ below the water boiling temperature);
- combi cooking cycle behaves like a boilerless oven witout lambda probe;
- convection cooking cycle:
  - the venting valve will be operated (opening/closing) according to a time recovery programmed cycle.

4.1.3 CAVITY THERMOCOUPLE , FAILURE

When the failure of the cavity thermocouple is detected

Associated to alarms:

-210 Etc = Cavity safety switch triggered (TSC)
-212 ECEu = Top cavity thermocouple failure (TCAV UP).
-213 ECEd = Bottom cavity thermocouple failure (TCAV DWN).

Any running cooking program involving at least one cycle different than Steam (humidity saturation controlled mode) will be stopped:
The *ALARM ICON* is shown and a message warns the user about the failure reporting the following error code "*EStC*". No cooking programs including cycles different than Steam (humidity saturation controlled mode) can be started. This is accomplished disabling the Start button, which means that on any pressure the user interface behaves as if the error has just arisen.

4.1.4 BOILER , FAILURE

When the failure of the "boiler" is detected

Associated to alarms:

-220: Etb = Boiler over-temperature safety switch intervention (only gas appliances)

-223: BoLt = Boiler water loading timeout

-226: SLUS = Boiler level under safety for more than X min

-227: LPIn = Working probe ON, Safety probe OFF

-313: bntC = Boiler SSR temperature sensor (NTC2) damaged

-314: bSOt = Overtemperature on boiler SSR sensor (NTC2)

Any running cooking program involving the boiler must be stopped:
The *ALARM ICON* is shown and a message warns the user about the failure reporting the following error code "*EStb*". No cooking program including the *Steam* cycle can be launched;
Will be permitted the execution of cooking programs that include the Combi cycle (boilerless mode) showing on start button pressure a warning message. When the cooking program cannot be launched the user interface behaves as if the error has just arisen.

4.1.5 CORE TEMPERATURE PROBE FAILURE

When the failure of one of the core temperature probe measuring point is detected:

Any running cooking program involving the core temperature probe is stopped.
The *ALARM ICON* is shown and a message warns the user about the failure reporting the following error code "*EPrb*";
No cooking programs involving the core temperature probe can be launched. On *Start* button pressure the appliance behaves as if the error has just arisen;
The recovery mode allows the use of the core temperature probe if and only if it is a multi-point sensor with the tip measuring point working properly. In this case the user is warned of the *single point probe* behaviour on each cooking program launched involving the core temperature probe.

4.2 ALARMS & WARNINGS

Running and history alarms are memorized in the ACU (power board) and can be accessed at § ALARM LOGS

If the ALARM ICON is lit red, by pressing the icon you will recall the pop up of the ongoing alarm and its explanation.

Starting from 5.5.0 onwards, "Only logged" alarms will not appear anymore with a popup on the oven display during the event, they will only be “logged” in the dedicated area (Alarms log) refer also to TB PDD2022-13.

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service
ACUP	Stop appliance.	Aftter software update error apeers	communication pro- tocol between UI and ACU is not working	Call service	Format the SD card and reinstall software. §FORMAT PROCEDURE
CLLP	Reminder	Only Lev. 4 hood		Clean hood’s lamp	Refer to § HOOD LEVEL 3 (CONDENSATION), LEVEL4 (ODOUR REDUCTION)
CLCS	Reminder	Lev. 3 and 4 hoods		Clean hood's condensation sink	Refer to § HOOD LEVEL 3 (CONDENSATION), LEVEL4 (ODOUR REDUCTION)
CLFt	Reminder	Lev. 3 and 4 hoods		Clean hood's demister and water separator filter	Refer to § HOOD LEVEL 3 (CONDENSATION), LEVEL4 (ODOUR REDUCTION)
CLdr	Warning (only Digit models)	Cleaning drawer cap missing be- fore starting a cooking or clean- ing cycle	The cap of the cleaning drawer is not detected. It is not possible to START a cooking or cleaning cycle	Screw correctly the cap on the cleaning drawer in the front of the oven. If the problem persist, rotate the cup 180° and screw again. Call service	Check the cup is correctly screwed. Rotate the cup 180° and screw again (replace cup); Check the microswitch is connected on wiring harness; Check harness continuity; Check X48 on ACU; Replace microswitch. §A.C.U LEVEL T,K,B,C (POWER BOARD)
FCt	Stop appliance.		The User Interface is not programmed with the software.		The UI must be programmed with the software. Upload the software and parameters.
Hd04	Stops appliance	Shower valve BV4 not working		Switch the oven OFF/ON. If the error persists, call Service.	Check ohmic value on EV4 coil (ap- prox.4 Kohm). Check wiring continuity/connectors. Open the door and check 230V on X2-3 on ACU. Replace EV4. Replace ACU.
H20L	Only logged	water leakage		Water leakage detected	Check your hydraulic system. check flow meter (X39)
PdEF	Stops appliance.	Memorized default parameters corrupted.	Physical memory failure.	Parameters memory corrup- ted; Try to switch the oven Off/On; If the problem persists, call Service.	Default all parameters / reload software.
rEPL	Reminder	Only Lev. 4 hood		Replace hood's lamps	Refer to § HOOD LEVEL 3 (CONDENSATION), LEVEL4 (ODOUR REDUCTION)
N°1 Ertc	Warning	Failure on RTC. (Real Time Clock)	Issue with hardware (for example battery clock exhausted).	Problem with internal clock, It is possible that some functionality do not work (for ex- ample HCCP log). For restoring full functional- ity, call service	Check battery BT1 on user board (UI) and re- place it if low. If the problem persists, replace the UI interface board.
N°101 butn	Stops appliance.	One of the panel buttons is perma- nently blocked.	The panel has been accidentally hit or damaged.	Press all buttons to possibly un- lock the wrong one/ones. The per- manent blocked buttons are lighted during the error on display.	Unscrew a little bit some of the fixing screws of the UI board (see section in corrispondance of the lighted button/s, replace UI. Recognized combinations of buttons permanently pressed are the following: Water Injection and Cleaning set keys. Flap open/close and Humidity set keys. Delta-T and Cavity temperature set keys. Food probe and Time set keys. Cooking Pro- grams and Reduced Power keys. Cooking Phase and Hold Phase keys Numeric keypad: “1“ and “2“ - “1“ and “3“ - “2“ and “3“ - “1“, “2“ and “3“ - “4“ and “5“ - “4“ and “6“ - “5“ and “6“ - “4“, “5“ and “6“ - “7“ and “8“ - “7“ and “9“ -“8“ and “9“ - “7“, “8“ and “9“ - “1“ and “4“ - <“ and “>“ - “0“ and “>“ - “0“ and “<“ - “<“, “0“ and “>“ .

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service
N°102 FLA1	blocks appliance; fatal error.	The FLASH EPROM ID is different as expected.		Communication impossible with external SPI-FLASH memory. Switch OFF and ON the oven, if the problem persist call Service.	Reprogram the oven with last software. If the problem persist replace the UI.
N°103 FLA2	blocks appliance; fatal error.	Communication channel between the FRAM and the microcontroller is malfunctioning or blocked.		Unknown SPI-FLASH memory device. Switch OFF and ON the oven, if the problem persist call Service.	Reprogram the oven with last software. If the problem persist replace the UI.
N°104 FrA1	blocks appliance; fatal error.	The FRAM ID is different as expected.		Communication impossible with FRAM memory. Switch OFF and ON the oven, if the problem persist call Service.	Reprogram the oven with last software. If the problem persist replace the UI.
N°105 FrA2	blocks appliance; fatal error.	The FRAM power fail data calculated MD5 is different as the stored one.		Unknown FRAM memory device. Switch OFF and ON the oven, if the problem persist call Service.	Reprogram the oven with last software. If the problem persist replace the UI.
N°106 FrMC	blocks appliance; fatal error.	The FRAM power fail data calculated MD5 is different as the stored one.		Software error: invalid data on FRAM memory. Switch OFF and ON the oven, if the problem persist call Service.	Reprogram the oven with last software. If the problem persist replace the UI.
N°107 SCbL	Stops cleaning.	Appliance is ON but ON/OFF switch feedback still OFF.	Wiring. Connection loose.	Appliance is ON but ON/ OFF switch feedback still OFF. Power fail feature not possible. Cooking still possible. Cleaning blocked for safety reason. Try to switch OFF/ON: if the alarm persists, it is still possible to operate cooking, but it is recommended not to start any cleaning cycle until the Service will have resolved the issue. Clean manually the oven and call Service.	Check feedback wiring from ON/OFF switch board to UI board (connector J1 on Touch, connector J4 on Digit). Replace ON/OFF board.
N°110 bAtt	Warning	Battery is low.	Ageing	Call Service to replace battery.	Replace the CR2032 type battery on the UI.
N°111 rtc1	Warning: HACCP will not function.	The communication channel between the RTC and the micro controller is malfunctioning or blocked.		Communication impossible with internal clock. Call Service.	Replace UI.
N°112 Urt2	Stops appliance.	The RTC stopped flag is active even after the power on recovery procedure.		Internal clock permanently locked. Call Service.	Replace UI.
N°113 Urt3	Stops appliance.	The RTC internal oscillator is malfunctioning.		Clock oscillator failure. Call Service.	Replace UI.
N°115 ACUS	Blocks appliance; fatal error.	ACU software version (main uC) incompatible with present UI SW version.	Wrong software upload (example: after replacing ACU board, the SW is not uploaded).	ACU software version (main uC) incompatible with present UI SW version. Call Service	Upload correct software to program the ACU after its replacement.
N°116 ACSS	Blocks appliance; fatal error.	ACS software version (inside ACU board) incompatible with present UI SW version.	Wrong software upload (example: after replacing ACU board, the SW is not uploaded).	ACS software version (inside ACU board) incompatible with present UI SW version. Call Service.	Upload correct software to program the ACU after its replacement.
N°117 tCMS	blocks appliance; fatal error	TC software version (inside ACU board) incompatible with present UI SW version	Wrong software upload (example: after replacing ACU board)	TC software version (inside ACU board) incompatible with present UI SW version. Call Service.	Reload software
N°118 InuS	Stops appliance.	Inverter software version incompatible with present UI SW version.	Wrong software upload (example: after replacing ACU board).	Inverter software version incompatible with present UI SW version. Call Service.	Upload correct software.
N°120 PUSr		The User parameters calculated MD5 is different to the stored one.		Invalid data on user parameters.	Reload parameters.
N°121 PFAC	Stops appliance.	Memorized parameters corrupted.	Issue with the SW or with the HW.	Parameters memory corrupted; Try to switch the oven OFF/ON. If the problem persists, call Service.	Reload parameters.

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service
N°122 PUOr		One or more User parameters are out of range.		One or more User parameters are out of range.	Reload parameters.
N°123 PFOr		One or more Fatory parameters are out of range.		One or more Factory parameter are out of range.	Reload parameters.
N°125 PCE1	Stops appliance.	Wrong parameter configuration: Appli-ance with boiler but without lambda probe. (24:APPL = 0 and 6:LAMb = 0).		Wrong parameter configuration: Appliance with boiler but without lambda probe.	Parameter 24 must be at 0, and parameter 6 must be at 1.
N°130 EGA0	Stops appliance.	No one valid GAS table present in the oven.	Software missing.	No one valid GAS table present in the oven, Call Service.	Download latest SW version from AGELUX and upgrade appliance.
N°131 EGAt	Stops appliance.	GAS table for this appliance model not found.	Software missing.	GAS table for this appliance model not found, Call Service.	Download latest SW version from AGELUX and upgrade appliance.
N°132 EGAd	Stops appliance.	Wrong GAS table data.	Software missing.	Wrong GAS table data, Call Ser-vice.	Download latest SW version from AGELUX and upgrade appliance.
N°135 ECLt	Stops appliance.	Cleaning table not present for the MODEL and the DETERGENT TYPE in use.	Software missing.	Cleaning table not present for the MODEL and the DE- TERGENT TYPE in use. Call Service.	Download latest SW version from AGELUX and upgrade appliance.
N°140 FLrE	Stops appliance.	SPI-FLASH memory reading error.		Error during SPI-FLASH memory reading. Switch OFF and ON the oven, if the problem persist call Service.	Reprogram the oven with last software. If the problem persist replace the UI.
N°141 FLUE	Stops appliance.	SPI-FLASH memory writing error.		Error during SPI-FLASH memory writing. Switch OFF and ON the oven, if the problem persist call Service.	Reprogram the oven with last software. If the problem persist replace the UI.
N°142 FLEE	Stops appliance.	SPI-FLASH memory block erase error (4kb block)		Error during SPI-FLASH memory block erase. Switch OFF and ON the oven, if the problem persist call Service.	Reprogram the oven with last software. If the problem persist replace the UI.
N°145 FrrE	Stops appliance.	FRAM memory reading error.		Error during FRAM memory read-ing switch OFF and ON the oven, if the problem persist call Service.	Reprogram the oven with last software. If the problem persist replace the UI.
N°146 FrUE	Stops appliance.	FRAM memory writing error.		Error during FRAM memory writ-ing switch OFF and ON the oven, if the problem persist call Service.	Reprogram the oven with last software. If the problem persist replace the UI.
N°150 USFO	Stops appliance.	Error during creation / opening of a file on the USB key.		Error during creation / opening of a file on the USB key. Try with an-other USB key.	Try with another USB key. If the problem per-sists, replace the UI.
N°151 USFC	Stops appliance.	Error during closure of a file on the USB key.		Error during closure of a file on the USB key. Try with another USB key.	Try with another USB key. If the problem per-sists, replace the UI.
N°152 USrE	Stops appliance.	Error during reading of a file on the USB key.		Error during reading of a file on the USB key. Try with another USB key.	Try with another USB key. If the problem per-sists, replace the UI.
N°153 USUE	Stops appliance.	Error during writing of a file on the USB key.		Error during writing of a file on the USB key. Try with another USB key.	Try with another USB key. If the problem per-sists, replace the UI.
N°154 USdC	Stops appliance	Error during creation of a directory on the USB key		Error during creation of a di- rec-tory on the USB key. Try with an-other USB key.	Try with another USB key. If the problem per-sists, replace the UI.
N°155 USFU	Stops appliance.	Impossible to write on the USB key: USB key full.		Impossible to write on the USB key: USB key full. Try with an-other USB key.	Try with another USB key. If the problem per-sists, replace the UI.
N°E160 nIU1	Warning Stops only connectivit y	Communication im-possible with NIU board.	On Digit ovens, the UI is not able to co-municate with the NIU, once the pa-rameter 352 has been enabled to 1.	Call Service	The NIU is not correctly plug with the user inter-face UI. Parameter 352 is set to 1, set to 0 (zero) if the NIU is not installed.
N°E161 nIUS	Warning Stops only connectivit y	NIU SW version is incompatible with UI SW version.	Once the NIU has been installed, it has been recog- nized an incompatible software version of the NIU	Call Service	Only for DIGIT appliances PARAMETER 352 MUST BE SET “0“ (zero) to disable the NIU management.

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service
N°E162 nIUH	Warning Stops only connectivity	NIU unknown.	-	-	Only for DIGIT appliances PARAMETER 352 MUST BE SET “0“ (zero) to disable the NIU management.
N°E163 nIUC	Warning Stops only connectivity	NIU configuration not valid.	-	-	Only for DIGIT appliances PARAMETER 352 MUST BE SET “0“ (zero) to disable the NIU management.
N°E164 nIUP	Warning Stops only connectivity	No valid PNC and SN found	-	-	Only for DIGIT appliances PARAMETER 352 MUST BE SET “0“ (zero) to disable the NIU management.
N°200 ACUM	Stops appliance.	ACU not identified.	Issue with the communication cable/connectors between ACU and UI. Communication cable failure. ACU failure.	Communication error with electronic board. Switch off and on the appliance. If the warning persists, call Service.	Upload again the software. Restart the oven. Check communication cable integrity and check continuity on 8-poles connector between UI and ACU. Check J7 or J8 on UI TOUCH. Check J1 or J2 on UI DIGIT. Check X27 (one of A-B-C-D) on ACU. Replace communication harness between UI and ACU. Replace ACU.
N°201 MCtM / FU13	Stops appliance.	Inverter top not identified (MD1).	Issue with the motor inverter. Connection or electrical issue.	Communication error with bottom cavity motor inverter. Switch the oven OFF/ON. If the problem persists, call Service	If present also ACUM error, check communication cable between UI and ACU (J1-Digit, J7-Touch to X27 on ACU), check communication cable between ACU and Inverter (X27 to J2). Check fuse F2. Check power supply 230V to the inverter.
N°202 MCbM / Fd13	Stops appliance.	Inverter bottom not identified (MD1).	Issue with the motor inverter. Connection or electrical issue.	Communication error with bottom cavity motor inverter. Switch the oven OFF/ON. If the problem persists, call Service	If present also ACUM error, check communication cable between UI and ACU (J1-Digit, J7-Touch to X27 on ACU), check communication cable between ACU and Inverter (X27 to J2). Check fuse F2. Check power supply 230V to the inverter.
N°203 CPUA	Stops appliance.	ACS microprocessor does not communicate.	ACU failure.	ACS microprocessor broken on ACU.	if alarm present after a sw update, re- peat the sw update check for any visual burnt spot on the bottom part of the board(replace ACU) possible short circuit on vater solenoid valves (EV1, EV2,EV4 ,EV5, EV7, EV11), wash pump (M8), cavity flap motor, boiler drain valve(BV6), cavity drain valve (BV3) that have to be replaced before replacing the ACU.
N°204 CPUt	Stops appliance.	TC (thermocouples) microprocessor does not communicate.	ACU failure.	TC microprocessor broken on ACU.	Replace ACU. (see “Power board (ACU)“
N°205 ACUP	Stops appliance	Communication protocol error detected	The ACU has not been programmed correctly. The SD Card on the UI may be corrupted and not able to perform the ACU update with the software temporarily loaded on it.	Switch OFF-ON the unit. If the error persists, call Service	Repeat the software update, if the error persists,set SDFormat=1 on the software config file so to format the SD Card on the UI. FORMAT PROCEDURE
N°210 EtC	Stops cycle.	Cavity safety switch triggered (TSC)	The cavity is dirty; The parameter COT is set too high; The safety thermostat bulb or the capillary are damaged; The motor fan is blocked while the heat is still On; The temperature TC sensor provides erratic measurements; Leakage of heat in the safety thermo-stat body area; Room temperature <5°C.	Cavity over temperature reached. Call Service.	Reset Safety switch (see “Safety ther- mostats TSC-TBS“ section in “Detailed appliance and components description/functioning“ chapter of the proper Service manual). Check X6-1 and X8-4, X8-5 on gas models on ACU. Check X6-1 and X37-1 on electric models on ACU. Check cavity temperature sensor readings from datamonitor. Check correct cavity temperature sensor positioning (3 mm gap from protection plate inside the cavity). Replace temperature sensor. Replace ACU power board.
N°211 EtUC	Stops cycle.	Cavity over temperature (TCAV). The high temperature alarm will be generic for both probes in gn20 ovens.	The cavity is dirty; The parameter COT is set too low.	Launch a cooling cycle; if not possible open the door and let the oven to cool down; clean the cavity. When the temperature drops it is possible to launch a new cooking cycle. If the problem persists, call Service.	Check cavity temperature sensor readings (datamonitor). Check correct cavity temperature sen- sor positioning (3 mm gap from protection plate inside the cavity). Replace temperature sensor. Check A.C.U CHIP (MICROPROCESSOR EDITION) and software installed

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service
N°212 ECEu	Stops cycle (unless the cycle running is a steam 100°C).	Top cavity ther- mocouple failure (TCAV UP).	Connector failure. TC sensor failure. ACU failure.	Cavity temperature sensor failure. It is not possible to cook. Only 100°C steam will be available. For restoring full functional- ity, call Service.	Check thermocouple type K signal and readings on datamonitor. Check X18 on ACU . Replace Thermocouple
N°213 ECEd	Blocks cycle (unless the cycle running is a steam 100°C).	Bottom cavity thermocouple failure (TCAV DWN).	Connector failure. TC sensor failure. ACU failure.	Cavity temperature sensor failure. It is not possible to cook. Only 100°C steam will be available. For restoring full functionality, call Service.	Check thermocouple type K signal and readings on datamonitor (. Check X18 on ACU (see "Power board (ACU)" section in "Detailed appliance and components description/ functioning" chapter of the proper Service manual). Replace Thermocouple (see "Cavity probe (TCAV)" section in "servicing the appliance" chapter of the proper Service manual).
N°220 Etb	Stops cycle.	Boiler safety switch triggered (TSB).	Missing water in the boiler; Limestone accumulation in the boiler; Wrong insertion of the TC probe sensor; The safety themostat bulb or the capillary are damaged; Leakage of heat in the safety thermostat body area; The parameter BOT is set too high; Room temperature <5°C.	Boiler over temperature reached. The oven is not able to produce steam with the boiler. An alternative device will be used, but the performance will be reduced. To restore full functionality, call Service.	Reset Safety Switch. Descale boiler. Clean water level sensors. Check X7-1 and X9-4, X9-5 on gas models on ACU. Check CTS connector and X7-1 on ACU on electric models.
N°221 EtUb	Stops cycle (if the boiler is used).	Boiler over tem- perature (TBOI).	Missing water in the boiler (electric heated units only); Limestone accumulation in the boiler; The parameter BOT is set too low.	-Wait for the boiler temperature to cool down (alarm ETUB will disappear); For Digit oven version run a cleaning program including the rinse and descale cycle and use 2 tabs "C25" only. For Touch oven version per- form the Boiler Maintenance procedure. (Follow the pro- cedure as per User Manual); In case the alarm re-apears, descale the boiler again. If the problem persists, call Service.	Descale boiler with dedicated cycle from service environment. " EtUB" (HIDDEN PARAMETER **"bot"** set at 135°C for Electric and 125 for Gas versions). With EtUB all boiler cycles will be stopped; to reactivate them you must to carry out the specific descaling cycle that can be activated in the dedicated service area § BOILER MANTENANCE / DESCALE . Check A.C.U CHIP (MICROPROCESSOR EDITION) and software installed
N°222 EbOL	Stops steam/ combi cycle.	Boiler thermocouple failure (TBOI).	Connector failure. TC sensor failure. ACU failure.	Boiler temperature sensor failure. The oven can continue to work without preheating (check the cooking results). For restoring full functionality, call service.	Check thermocouple type K signal and readings on datamonitor Check X19 on ACU power board, Replace thermocouple boiler probe. Check parmeter 24 (combi or convection oven)
N°223 BoLt	Stops cycle (if the cycles needs the boiler).	Boiler water loading timeout (EV5).	No water supply. Water low coductivity. Cable disconnected. Teflon protection slipped down.Bad ground continuity.	Check if the water supply is open; Check if the water pressure is not too low; Verify if the water filter is clogged: clean it or re- place it; If the problem persists, call Service.	Ensure that both "check valves" (anti-back flow valve at the boiler main water inlet) are not stuck. Check water supply pressure. Check water conductivity (>50 us/cm). Increase sensors sensitivity through parameter 379=IndL; Cable disconnected on water level sensors. Check X25 on ACU. Teflon protection slipped down on water sensors. Bad ground continuity. Low voltage signals leacking to ground (12V or 24V). Check impedance on EV5 (about 4Kohm). Replace EV5
N°224 BEtr	Warning	Boiler excessive temperature raising time (Tbol).	Broken heating element. Broken Solid State relay. Dirty burner.	The oven has detected a low performance in the boiler. Please verify cooking results.	Verify boiler heating element; Solid state relay; Burner cleanness; PWM malfunctioning/wrong values.
N°227 LPIn	Stops cycle.	Working probe on, Safety probe off (WL-SL)	Humid lime shortcutting boiler level sensors. Insulation issues with the boiler level sensors.	The oven has detected a problem with the water level in the boiler. The oven can continue to operate in con- vection or in ISG mode. Run a cleaning program including the rinse and descale cycle and use 2 tablets "C25" only. If the problem persists, call Service.	For service, check X25 on ACU. Check wiring signal continuity from ACU to probes. The oven can continue to operate in convection or in ISG mode. There is a problem with the water level in the boiler: run a descaling cycle to clean the boiler level sensor. Check the safety probe is not disconnected. Remove the probe and check the tip of the sensor is not covered by the plastic. Check images at 223 BoLt
N°228 Hd05	Stops cleaning, cooking cycles, excluding convection and combi under 100°C	Water solenoid valve EV5 not working. Boiler fill solenoid valve.		Switch the oven OFF/ON; If the error persists, it is possible to cook in convection mode or in combi under 100°C mode. Automatic cleaning not working: manually clean/rinse the oven cavity and call Service to re- store full functionality.	Check ohmic value on EV5 coil (ap- prox.4 Kohm). Check wiring continuity/connectors Energize EV5 from by-pass command and check 230V on X5-1 on ACU. Replace EV5 Replace ACU

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service
N°229 Hd06	Stops cleaning.	Boiler drain valve BV6 not working.		Switch the oven OFF/ON; If the error persists, manually clean/rinse the oven cavity and call Service	Check wiring continuity/connectors; energize the BV6 from by-pass and check 230V on X5-3 (open command) and X5-4 (close command). Replace BV6
N°230 dESC	Warning	Descale boiler.	Parameter bSCt has been reached.	Scale in the boiler Run a cleaning program including the rinse and descale cycle and use 2 tablets “C25“ only. If the problem persists, call Service.	Activates at 115°C. Carry out a descale cycle with “C25“; check boiler and probes. For level Touch perform boiler mainte- nance command . For Digit appliance perform a cleaning cycle.
N°240 Bhto	Only logged	Warning on excessive time on opening operation of the vent valve during cooking (VV1).	Flap (venting valve) motor reducer or micro switch failure. Obstruction at the venting valve inlet.	It is possible to continue using the oven; Cooking results maybe different from usual (with excessive moisture); With the oven OFF and cold, check if any obstruction at the ventilation chimney on the top of the oven. If the warning persists call Service.	Check cleanness of vent valve. Check X35 & X46 on ACU; Verify harness continuity and connectors (see “Venting valve, VV1). Activate the vent valve in Service mode to check functionality. Replace vent valve. Restart the oven to check that the warning disappeared. § TROUBLESHOOTING THE SMPS SWITCHIN FEEDER 12V OR 24V
N°241 Bhtc	Only logged	Warning on excessive time on closing operation of the vent valve during cooking (VV1).	Flap (venting valve) motor reducer or micro switch failure. Obstruction at the venting valve inlet.	It is possible to continue us- ing the oven; Cooking results maybe different from usual (probably dryer than usual); With the oven OFF and cold, check if any obstruction at the ventilation chimney on the top of the oven. If the warning persists, call Service.	Check cleanness of vent valve. Check X35 & X46 on ACU. Verify harness continuity and connectors . Activate the vent valve in Service mode to check functionality. Replace vent valve. Restart the oven to let the cleaning procedure to complete/heck that the warning disappeared. § TROUBLESHOOTING THE SMPS SWITCHIN FEEDER 12V OR 24V
N°242 BEto	Stops cleaning.	Error, excessive time on opening operation of the vent valve during cleaning (VV1).	Mechanical or electrical problem with vent valve.	The oven has detected a problem with cavity vent op- eration. It is not possible to perform/complete the clean- ing cycle. Switch OFF/ON for resetting the error. If the cleaning does not re-start, call Service.	Check cleanness of vent valve. Check X35 and X46 on ACU .Verify harness continuity and connectors. Activate the vent valve from by-pass environment to check functionality §BY-PASS ENVIRONMENT . Replace vent valve. Restart the oven to let the cleaning procedure to complete. § TROUBLESHOOTING THE SMPS SWITCHIN FEEDER 12V OR 24V
N°243 BEtc	Warning	Error, excessive time on closing operation of the vent valve during cleaning (VV1).	Mechanical or electrical problem with vent valve.	The oven has detected a problem with cavity vent operation. If cooking: check the cooking result, try to re- set the message also switching OFF/ON; if message persists, call Service and continue cooking: clean the oven only manually until fixing the issue. If cleaning: it is not possible to perform/complete the cleaning cycle. Switch OFF/ ON to reset the message. If the problem persists, call Service.	Check cleanness of vent valve. Check X35 and X46 on ACU. Verify harness continuity and connectors. Replace vent valve .Restart the oven to let the cleaning procedure to complete. § TROUBLESHOOTING THE SMPS SWITCHIN FEEDER 12V OR 24V
N°244 Y8		blocks cleaning if the flap is closed		the oven has detected a problem with cavity vent operation. It is not possible to perform/complete the cleaning cycle. Call service	See 244 Y8 VENTING VALVE
N°250 EbYP	Only logged	Quenching thermocouple failure (TQS).	Connector failure. TC sensor failure. ACU failure.	Steam exhaust temperature sensor failure. It is possible that water consumption increases. The oven will con- tinue to cook. For restoring full functionality, call Service.	Check thermocouple type K signal and readings on datamonitor. Check X22 on ACU . Replace Thermocouple.
N°251 Eotd	Only logged	High temperature on drain (NM8).	Possible lack of water in the drain system.	High temperature on drain; Check that the oven has water supply; Pour some fresh water on the bottom cavity filter pay attention, do not splash hot cavity with cold water because it could damage the appliance. If the problem persists, call Service.	Cool down NM8, pour some water on the bottom cavity filter. Activation at 100°C.
N°252 Htd	Stops appliance.	Drain temperature above safety limit (NM8).	Temperature above safety limit on drain; Possible lack of water in the drain system.	Check that the oven has water supply. Pour some fresh water on the bottom cavity filter pay attention, do not splash hot cavity with cold water because it could damage the appliance. Wait for the alarm to blink off. If the problem persists, call Service.	Activates at 115°C. Try to fill manually (with a jug) some water into the drain syphon to refill the pipe and cool down NM8 probe.
N°253 EStd	Touch: Stops machine if flowmeter does not read water.Digit: Stops appliance.	Fail on NTC safety hydraulic drain (NM8).	Connector failure. NTC sensor failure. ACU failure.	**Touch**: Drain temperature sensor failure. The oven will continue to work unless other failures detected cook. If the problem persists, call Service **Digit**: call Service	Check X40 on ACU. Check impedence is 10kOHM at 25°C: if not replace NTC See Tech Bulletin PDD2020-16. ATTENTION: the sensor wire is connected through a chain of 3 connec tors (1 belongs to the sensor wire and 2 belong to a 30 cm wire extension) . Replace safety drain sensor NM8 .

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service
N°254 Hd02	Warning	Water solenoid valve EV2 not working Quenching valve.		Switch the oven OFF/ON; If the error persists, pour 1 liter of water in the cavity every 30 min to avoid overheating on the rubber pipings and call Service.	Check ohmic value on EV2 coil (ap- prox.4 Kohm) Check wiring continuity/connectors. Energize EV2 from by-pass and check 230V on X2-1 on ACU. Replace EV2 Replace ACU.
N°260 Cdo	Stops cleaning	Cleaning drawer cap absent (DRS).	The cup of the cleaning drawer is not detected. It is not possible to FINISH a cooking or cleaning cycle	The oven can continue to cook but cleaning cycle could not be performed until the drawer will be in place. Screw correctly the cup on the cleaning drawer in the front of the oven. If the prob- lem persist, rotate the cap 180° and screw again. Call service.	Check the cup is correctly screwed. Rotate the cup 180° and screw again (replace cup). Check the microswitch is connected on wiring harness; Check harness continuity; Check X48 on ACU. Replace microswitch. §TROUBLESHOOTING THE SMPS SWITCHIN FEEDER 12V OR 24V
N°261 Hd07	Stops cleaning.	Water solenoid valve EV7 not working.		Switch the oven OFF/ON; If the error persists, manually clean/rinse the oven cavity and call Service. Switch the oven Off/On. If the error persists, manually clean/rinse the oven cavity and call Service.	Check ohmic value on EV7 coil (approx.4 Kohm). Check wiring continuity/connectors. Energize EV7 from by-pass command and check 230V on X3-1 on ACU. Replace EV7, Replace ACU.
N°262 Hd11	Stops cleaning.	Water solenoid valve EV11 not working.		Switch the oven OFF/ON. If the error persists, manually clean/rinse the oven cavity and call Service.	Check ohmic value on EV11 coil (ap- prox.4 Kohm). Check wiring continuity/connectors. Energize EV11 from by-pass command and check 230V on X4-1 on ACU. Replace EV11. Replace ACU
N°263 Hd12	Stops cleaning.	Water solenoid valve EV12 not working		Switch the oven OFF/ON. If the error persists, manually clean/rinse the oven cavity and call Service.	Cleaning drawer drain valve not working. Check ohmic value on EV12 coil (approx.4 Kohm). Check wiring continuity/connectors. Energize EV12 from by-pass command and check 230V on X4-1 on ACU. Replace EV12 Replace ACU
N°264 Hd08	Stops cleaning.	Cleaning pump M8 not working.		Switch the oven OFF/ON. If the error persists, man- ually clean/rinse the oven cavity and call Service.	Check wiring continuity/connectors. Manually energize the pump, start a cycle; check 230V on X3-2. Check rubber manifolds for any water leakage that may cause short circuit. Replace pump, Replace ACU
N°265 HdPP	Stops liquid cleaning.	Valves/pumps activations (ACS feedback).		Switch the oven OFF/ON. If the error persists, manually clean/rinse the oven cavity and call Service.	Liquid cleaning pumps not working. Cleaning impossible with liquid cleaning. Chek pumps in bypass area; check X51.
N°280/281 HFnI	Stops humidifier.	ISG is active but humidity does not increase.	Verify the water supply valve is fully open and the water filter has no obstructions (clean it if needed).	The oven has detected a problem with the humidifier (ISG). It is only possible to cook in convection. To re-store full functionality, call Service.	
N°282 Hd01	Boiler malfunction	Both boiler and boilerless, stops cleaning.For boiler less stops humidification. For boiler Stops humidification and combi cycles under 100℃. Water solenoid valve EV1 not working.	The solenoid valve is not working.	Switch the oven Off/On. If the error persists, manually clean/rinse the oven cavity and call Service.	Check ohmic value on EV1 coil (ap- prox. 4 Kohm). Check wiring continuity/connectors. Energize EV1 from by-pass and check 230V on X2-1 on ACU. Replace EV1 Replace ACU
N°290 EntC	Stops appliance.	Component compartment NTC failure (NCC).	Connector failure. TC sensor failure. ACU failure.	Components compartment temperature sensor damaged. Cooking impossible. Call Service.	Check impedence is 10kOHM at 25℃: if not replace NTC. Check X40 on ACU. See Tech Bulletin PDD2020-16. Replace NCC.
N°291 ESCH	Stops appliance, except cooling fan.	Component com partment temperature error (NCC).	Filter is dirty. Too high room temperature.	Temperature too high on electronic boards compartment. Check room temperature considering the oven needs fresh air to cool electronic compartment. Clean air intake filter. Allow oven to cool before cooking. If the problem persists, call Service.	Activates at 75℃. Temperature too high on electronic boards compartment. Check room temperature considering the oven needs fresh air to cool electronic compartment; Clean air intake filter; allow oven to cool before cooking.
N°292 ASCH	Warning	Component compartment temperature warning (NCC).	Air intake filter is dirty. Too high room temperature.	Check room temperature considering the oven needs fresh air to cool electronic compartment. Clean air intake filter. Allow oven to cool before cooking. If the warning persists, call Service.	Activates at 65℃. Check room temperature considering the oven needs fresh air to cool electronic compartment. Clean the filter. Check inner lack of cavity insulation/other heat transmissions from cavity to electronic compartment. If needed fix it.
N°293 FSnr	Only logged	Cooling fan speed not reachable (FAN1-2-3)	Cooling fan dirty/failure. Filter not present	The oven has detected a problem with the cooling fan. Verify that the control panel filter cleanness. Clean control panel filter. The oven will continue to cook.	Check control panel filter presence; Check that the control panel filter is clean; Check X32, X33 or X34 on ACU . See “Cooling fan, FAN1.

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service
N°294 CFbL	Only logged	Cooling fan stopped (FAN1-2-3).	Cooling fan motor overload due to dirt or oxidation; Other electric / mechanical issue.	The oven will be operative until the components com- partment will reach a critical temperature.	Check for any object stopping the fan; Check cooling fan is 24V fed from X32, X33 or X34 on ACU (see section) .
N°300 GbCU	Cycle paused.	Cavity upper burner locked.	Air in gas supply. Gas supply is closed. Issue with the electric supply of the burner system. Burner system internal failure.	The oven will not operate until restoring the burner functionality. Try to recover the functionality as follows: a) if the error occurs at the cycle start:- switch the oven OFF/ON. b) if the error occurs after 5 ignitions attempts: 1. check the gas supply main valve is open. 2. reset the error and attempt new cycle 3. if the error persists, switch OFF/ON the oven and attempt new cycle again. If the problem persists, call Service.	Check phase & neutral (polarized flame detection on FCD) in swapped no flame detection. Check gas supply pressure . Check gas system (flowchart). Check spark rod and igniter. Check burner blower functionality. Check burner and spark plug integrity .
N°301 GbCd	Cycle paused.	Cavity lower burner locked.	Air in gas supply. Gas supply is closed. Issue with the electric supply of the burner system. Burner system internal failure.	The oven will not operate until restoring the burner functionality. Try to recover the functionality as follows: a) if the error occurs at the cycle start: - switch the oven OFF/ON b) if the error occurs after 5 ignitions attempts: 1. check the gas supply main valve is open 2. reset the error and at- tempt new cycle 3. if the error persists, switch OFF/ON the oven and attempt new cycle again. If the problem persists, call Service.	Check phase & neutral (polarized flame detection on FCD) in swap- ped no flame detection. Check gas supply pressure. Check gas system (flowchart). Check spark rod and igniter . Check burner blower functionality . Check burner and spark plug integrity . Check there are no bugs(obstructions) inside the gas flex hoses. Check tightening of the locking nuts of the heat exchanger on the cavity.
N°302 GbbU	Blocks boiler.	Boiler gas burner locked	Air in gas supply. Gas supply is closed. Issue with the electric supply of the burner system. Burner system internal failure.	The oven can continue to work both in convection and ISG mode. To recover full boiler functionality: Switch the oven Off/On if the error occurs at the cycle start; If the error occurs after 5 ignition attempts: 1. check the gas supply main valve is open. 2. reset the error and attempt new cycle. 3. if the error persists, switch OFF/ON the oven and attempt new cycle again. To restore full functionality, call Service.	Check phase & neutral (polarized flame detection on FCD) in swap- ped no flame detection. Check gas supply pressure. Check gas system (flowchart). Check spark rod and igniter. Check burner blower functionality. Check burner and spark plug integrity. Check there are no bugs (obstructions) inside the gas flex hoses.
N°304 SbCU	Only logged	Cavity Up burner fan does not reach set (VTCU).	Burner fan does not reach desired speed.	Burner blower motor overload due to dirt or oxidation; Other electrcal / mechanical issue.	
N°305 SbCd	Only logged	Cavity down burner fan does not reach set (VTCD).	Burner fan does not reach desired speed.	Burner blower motor overload due to dirt or oxidation; Other electrcal / mechanical issue.	
N°306 SbbU	Only logged	Boiler 1 burner fan does not reach set (VTBU).	Burner fan does not reach desired speed.	Burner blower motor overload due to dirt or oxidation; Other electrical / mechanical issue.	
N°307 Sbbd	Only logged	Error during FRAM memory reading).	Boiler fan does not reach desired speed.	Burner blower motor overload due to dirt or oxidation; Other electrical / mechanical issue.	
N°310 CntC	Stops appliance.	Cavity SSR NTC failure (NTC3).	Connector failure. TC sensor failure. ACU failure.	Call Service.	Cavity SSR temperature sensor damaged. Check NTC wire/connector continuity X41 on ACU. Check impedance is 10kOHM at 25°C: if not replace NTC
N°311 CSOt	Stops appliance.	Cavity SSR NTC overtemperature (NHSC).	Inlet air filter dirty. Cooling fan failure. Cooling inlet air sucking warm/ hot air. Oven installed by hot appliances. Steam /Heat leakage in the electronic compartment. SSR internal issue. Cavity SSR NTC overtemperature (NTC3).	Do not switch the oven OFF. Wait for the temperature to decrease. Clean the air inlet filter. Check with a thin strip of paper whether a consis- tent air flow can be detected at the cooling air inlet. Check if the inlet cooling air may be affected by heat pro- duced in the kitchen (in case the oven is located by hot units, stop working with those units). If the error persists call service.	Cavity SSR NTC above 95°C/Reset at 75°C. Check room temperature con- sidering the oven needs fresh air to cool electronic compartment. Clean the air intake filter. Check inner lack of cavity insulation/other heat transmissions from cavity to SSR. If needed fix it. Verify heat sink integrity. Check X41 on ACU.

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service
N°312 CSHt	Only logged	Cavity SSR NTC overtemperature (NHSC).	Inlet air filter dirty. Cooling fan failure. Cooling inlet air sucking warm/ hot air. Oven installed by hot appliances. Steam/Heat leakage in the electronic compartment. SSR internal issue.	Do not switch the oven OFF. Wait for the temperature to decrease. Clean the air inlet filter. Check with a thin strip of paper whether a consistent air flow can be detected at the cooling air inlet. Check if the inlet cooling air may be affected by heat produced in the kitchen (in case the oven is located by hot units, stop working with those units). If the error persists call Service.	Activates at 85℃/Reset at 75℃. Check room temperature considering the oven needs fresh air to cool electronic compartment. Clean the air intake filter. Check inner lack of cavity insulation/other heat transmissions from cavity to SSR. If needed fix it. Verify heat sink integrity. Check X41 on ACU Change thermal pad see PDD2022_08; Replace SSR.
N°313 bntC	Stops boiler.	Boiler SSR NTC failure (NHSB).	Connector failure. NTC sensor failure. ACU failure.	Possible to continue cooking without the boiler functionality. Call Service to restore full functionality.	Check NTC wire/connector continuity X42 on ACU. Check impedance is 10kOHM at 25℃: if not replace NTC.
N°314 bSOt	Stops boiler.	Boiler SSR NTC overtemperature (NHSB).	Inlet air filter dirty. Cooling fan failure. Cooling inlet air sucking warm/ hot air. Oven installed by hot appliances. Steam /Heat leakage in the electronic compartment.. SSR internal issue. Boiler SSR NTC above 95℃.	Do not switch the oven OFF. Wait for the temperature to decrease. Clean the air inlet filter. Check with a thin strip of paper whether a consistent air flow can be detected at the cooling air inlet. Check if the inlet cooling air may be affected by heat pro- duced in the kitchen (in case the oven is located by hot units, stop working with those units). If the error persists call Service.	Activates at 95℃/ Reset at 75℃. Check room temperature considering the oven needs fresh air to cool electronic compartment. Clean the air in- take filter. Check inner lack of cavity insulation/other heat transmissions from cavity to SSR. If needed fix it. Verify heat sink integrity. Check X42 on ACU.
N°315 bSHt	Only logged	Boiler SSR NTC overtemperature (NHSB).	Inlet air filter dirty. Cooling fan failure. Cooling inlet air sucking warm/ hot air. Oven installed by hot appliances. Steam /Heat leakage in the electronic compartment. SSR internal issue. Boiler SSR NTC above 85℃.	Do not switch the oven OFF. Wait for the temperature to decrease. Clean the air inlet filter. Check with a thin strip of paper whether a consistent air flow can be detected at the cooling air inlet. Check if the inlet cooling air may be affected by heat produced in the kitchen (in case the oven is located by hot units, stop working with those units). If the error persists call Service.	Activates at 85℃/Reset at 75℃. Check room temperature considering the oven needs fresh air to cool elec- tronic compartment. Clean the air in- take filter. Check inner lack of cavity insulation/other heat transmissions from cavity to SSR. If needed fix it. Verify heat sink integrity. Check X42 on ACU. Change thermal pad PDD2022_08; Replace SSR.
N°320 Epr1	Stops only food probe cycles.	Single point core probe failure.	Food probe misuse (for ex- ample, wire pulled or squeezed). Connector failure. Probe failure. ACU failure.	It is possible to run cycles based on time (without food probe). If available, use the accessory USB food probe. For restoring full functionality, call Service.	Check X15, X16 and X17 on ACU (see “Power board (ACU)“. Check food probe integrity and readings on datamonitor. Replace food probe.
N°321 Epr6	Stops only food probe cycles.	Six points core probe failure.	Food probe misuse (for example, wire pulled or squeezed). Connector failure. Probe failure. ACU failure.	It is possible to run cycles based on time (without food probe). If available, use the accessory USB food probe. For restoring full functionality, call Service.	Check X15, X16 and X17 on ACU. Check food probe integrity and readings on datamonitor. Replace food probe.
N°322 ELMb	Stops all cycles except convection without humidity control and steam under 100℃.	Lambda sensor failure.	Lambda probe failure.	Oven has detected a problem with lambda probe. It is possible to continue using the oven in steam under 100℃. Cooking results in Steam mode may be different from usual. For restoring full functionality, call Service.	Check lambda is sequentially fed from 7.8V to 12.4V sequentially on pin 3 and 4. Check X24 on ACU. Replace Lambda sensor.
N°323 ACF	Only logged	Air filter absent, microswitch AFS.	Filter not present. Mcroswitch AFS interupted.	Air filter absent, it is possible that this causes damage to internal electric and electronic components. Refit the filter.	Check filter microswitch connections. Check cable integrity; Check X45 on ACU. § A.C.U LEVEL T,K,B,C (POWER BOARD) § TROUBLESHOOTING THE SMPS SWITCHIN FEEDER 12V OR 24V : See also T.B. PDD2022_04 release 08
N°324 FA8H	After ending cooking cycle,blocks oven cooking.	Oven worked 8 hours without air inlet filter.	Restore the air intake filter checking that it is clean before fitting it back in place.	Restore the air intake filter.	The filter below the control panel is not in place.The filter is in place but the microswitch doesn’t detect it check signal continuity from microswitch to ACU connector X45-3. See also T.B. PDD2022_04 release 08
N°325 GrCo	Stops appliance in cleaning.	Grease collector valve opened.	Misuse	Ensure to close the grease collector drain valve before restarting the cleaning cycle.	Check micro-switch and mechanism on the ball valve under the oven. Check wire continuity from micro to ACU.If valve has been manually opened during a washing cycle alarm could remain in memory, turn OFF/ON appliance and check
N°326 Hd03	Stops appliance.	Cavity drain valve BV3 not working.		Switch the oven OFF/ON. If the error persists, call Service.	Check wiring continuity/connectors. Energize the BV3 from by-pass and check 230V on X2-4 (open command) and X2-5 (close command). Replace BV3.

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service
N°327 EH2O	Stops appliance in cleaning.	Water measured inconsistent with valves state (FM).	Water supply valve closed or partly closed. Temporary lack of water supply pressure. Flowmeter failure. Water system issue.	Problems with the hydraulic system. The oven can con- tinue to work (check the cooking results); Check if the water supply valve is open; Check the water pres- sure is > 1.5 bar. If the problem persists, call Service.	Ensure that both “check valves“ (anti-back flow valve at the cleaning main water inlet) are not stuck. Check water system / pressure / flow rate >1 l/min. Check signal continuity from flowmeter to X39 on ACU. Replace flow meter or ACU. Refer also to the dedicated and sections.
N°329 H2OC	Warning	H2O check. The oven retry the water check 3 times every 10min. After that EH2O is shown.	Water tap is closed. Water flow rate less than 1 l/ min. No sinal feedback from flowmeter	check water tap is open. check water pressure is good. If the problem persists for 30 min and EH2O rises, call service	Ensure that both “check valves“ (anti- back flow valve at the cleaning main water inlet) are not stuck. Check water system / pressure / flow rate >1 l/min. Check signal continuity from flow- meter to X39 on ACU. Replace flow meter or ACU.
N°400 FU00	Stops appliance.	Upper Motor Short Circuit.	Pinched wire (line between inverter and motor). Short circuit phase to phase. Short circuit phase to ground. Inner electric motor shortcut.	Call Service.	Fix the short-circuit in case it is related to the harness. Replace the motor if the issue is within the motor winding .
N°401 FU01	Stops appliance.	Upper motor overcurrent.	All causes related to friction phenomena: Cavity fan towards suction wall. Motor shaft towards graphite ring.	Restart oven. If the causes persist, error will appear again, call Service.	Ensure the cavity fan does not interfere with suction wall. In case fix the interference by ensuring the proper positioning of the suction wall. Replace graphite rings and clean the motor shaft prior to reassemble .
N°402 FU02	Stops appliance.	Upper motor speed inconsistency.	Wrong motor parameter. Phase not connected. Excessive friction (see FU01).	Restart oven. If the causes pesist, error will appear again, call Service.	Check parameter 198 if setted correctly according to motor type. Ensure all phases are correctly connected, refer to Service Actions as for the 401 FU01.
N°403 FU03	Stops appliance.	Upper Inverter Under Voltage DC.	Internal issue with the inverter hardware.	Restart oven. If the causes persist, error will appear again, call Service.	Restart oven, If the causes persist, error will appear again. Replace inverter .
N°404 FU04	Stops appliance.	Upper Inverter Over Voltage.	External power supply fluctuation. Internal issue with the inverter hardware.	Check the power supply is stable (check functionality of other units nearby the oven. Restart oven. If the causes persist, error will appear again, call Service.	Check the power supply is stable (check functionality of other units nearby the oven. Restart oven, If the causes persist, error will appear again. Replace inverter.
N°405 FU05	Stops appliance.	Upper Inverter outgoing phases open circuit.	Defective / unplugged connector on inverter.	Call Service.	Check inverter connector and ensure outgoing phases are properly plugged.
N°406 FU06	Stops appliance.	Upper Inverter High Temperature.	Wrong motor parameter. General overheating of inner components.	Clean air inlet filter, let he unit to cool down. Restart oven. If the causes persist, error will appear again, call Service.	Detection mode: T>100℃ on Inverter sensor. Check parameter 198 consistency. Clean air inlet filter. Check for motor fan frictions (refer to Service actions as for the 401 FU01).
N°407 FU07	Stops appliance.	Upper motor thermostat safety tripping (Klixon)	All causes related to friction phenomena: Cavity fan towards suction wall. Motor shaft towards graphite ring. Cleaning cycle with excessive water load.	If in cooking phase: wait for the motor to cool down. Re-start the oven after 30 min. If the problem persists call Service. If in cleaning phase: call Service	The self resetting Klixon opens at 130℃. Check for motor fan frictions (refer to Service actions as for the 401 FU01). Restart oven, if the problem persist replace motor. If the error was detected during a cleaning cycle, troubleshoot the water loading circuit. Especially check the flowmeter cleanness.
N°408 FU08	Stops appliance.	Upper inverter Inverter Over torque	All causes related to friction phenomena: Cavity fan towards suction wall. Motor shaft towards graphite ring.	Restart oven, If the causes persist, error will appear again, Call Service.	Ensure the cavity fan does not interfere with suction wall. In case fix the interference by ensuring the proper positioning of the suction wall. Replace graphite rings and clean the motor shaft prior to reassemble.
N°409 FU09	Stops appliance.	Upper inverter Interlock Circuit Failure	Internal inverter hardware issue	Call Service	Replace Inverter.
N°410 FU10	Stops appliance.	Upper inverter Drive Interlock failure	Inverter hardware/ harness issue	Call Service	Replace inverter.
N°411 FU11	Stops appliance.	Upper inverter undervoltage AC	External power supply fluctuation	Check the power supply is stable (check functionality of other units nearby the oven. Restart oven, If the causes persist, error will appear again, call Service.	Detecion mode: power supply voltage < 155Vac. Check/Replace inverter fuse (F2) Check power supply stability
N°412 FU12	Stops appliance.	Upper inverter overvoltage AC	Issue with external power supply	Call Service. It might be required to call the electric power supply provider.	Detecion mode: power supply voltage > 300Vac. Check power supply stability nand consistency
N°413 Fd13	Stops appliance.	Upper inverter communication Error.	Inverter power supply (AC) missing. Connector unplugged/ damaged. Fuse F2 blown.	Restart oven. If the causes persist, error will appear again, call Service	Detection mode: signal missing for more than 25 seconds. Check the inverter power supply (AC) missing: - Connector J1 unplugged/ or damaged. - Connector J2 (PMACS) unplugged/ or damaged. - Fuse F2 blown.

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service
N°414 Fd14	Stops appliance.	Upper inverter parameter configuration Error.	Lower inverter wrong parameters.	Call Service.	Replace inverter.
N°415 Fd15	Stops appliance.	Upper inverter alarm state.	TBD	TBD	
N°416 Fd16	Stops appliance.	Upper inverter alarm state.	TBD	TBD	
N°417 FU17	Stops appliance.	Upper inverter outgoing phases open circuit	Defective / unplugged connector on inverter	Call Service	Check inverter connector and ensure outgoing phases are properly plugged
N°450 Fd00	Stops appliance.	Lower motor short circuit.	Pinched wire (line between inverter and motor). Short circuit phase to phase. Short circuit phase to ground. Inner electric motor shortcut.	Call Service.	Fix the short-circuit in case it is related to the harness. Replace the motor if the issue is within the motor winding.
N°451 Fd01	Stops appliance.	Lower motor overcurrent.	All causes related to friction phenomena: Cavity fan towards suction wall. Motor shaft towards graphite ring.	Restart oven. If the causes persist, error will appear again, call Service.	Ensure the cavity fan does not interfere whith suction wall. In case fix the interference by ensuring the proper positioning of the suction wall. Replace graphite rings and clean the motor shaft prior to reassemble.
N°452 Fd02	Stops appliance.	Lower motor speed inconsistency.	Wrong motor parameter. Phase not connected. Excessive friction (see FU01).	Restart oven. If the causes persist, error will appear again, call Service.	Check parameter 199 consistency. Ensure all phases are correctly connected. Refer to Service Actions as for the 401 FU01.
N°453 Fd03	Stops appliance.	Lower inverter under voltage DC.	Internal issue with the inverter hardware.	Restart oven. If the causes persist, error will appear again, call Service	Restart oven, If the causes persist, error will appear again. Replace inverter.
N°454 Fd04	Stops appliance.	Lower inverter Over Voltage	External power supply fluctuation. Internal issue with the inverter hardware.	Check the power supply is stable (check functionality of other units nearby the oven. Restart oven, If the causes persist, error will appear again, call service.	Check the power supply is stable ;check functionality of other units nearby the oven. Restart oven, If the causes persist, error will appear again. Replace inverter.
N°455 Fd05	Stops appliance.	Lower Inverter outgoing phases open circuit.	Defective / unplugged connector on inverter.	Call Service.	Check inverter connector and ensure outgoing phases are properly plugged.
N°456 Fd06	Stops appliance	Upper Inverter outgoing phases open circuit.	Wrong motor parameter. General overheating of inner components.	Clean air inlet filter, let he unit to cool down. Restart oven. If the causes persist, error will appear again. Call service	Detection mode: T>100℃ on Inverter sensor. Check parameter 199 consistency. Clean air inlet filter. Check for motor fan frictions (refer to Service actions as for the 401 FU01).
N°457 Fd07	Stops appliance.	Upper motor thermostat safety tripping (Klixon).	All causes related to friction phenomena: Cavity fan towards suction wall. Motor shaft towards graphite ring. Cleaning cycle with excessive water load.	If in cooking phase: wait for the motor to cool down and restart the oven after 30 min. If the problem persists call Service. If in cleaning phase: call Service.	The self resetting Klixon opens at 130℃. Check for motor fan frictions (refer to Service actions as for the FU01). Restart oven, if the problem persist replace motor. If the error was detected during a cleaning cycle, troubleshoot the water loading circuit. Especially check the flowmeter cleanness.
N°458 Fd08	Stops appliance.	Upper motor thermal safety tripping (Klixon).	All causes related to friction phenomena: Cavity fan towards suction wall. Motor shaft towards graphite ring.	Restart oven. If the causes persist, error will appear again, call Service.	Ensure the cavity fan does not interfere with suction wall. In case fix the interference by ensuring the proper positioning of the suction wall. Replace graphite rings and clean the motor shaft prior to reassemble .
N°459 Fd09	Stops appliance.	Lower inverter Drive interlock failure.	Inverter hardware issue.	Call Service.	Replace inverter
N°460 Fd10	Stops appliance	Upper inverter drive interlock failure	Inverter hardware/ harness issue.	Call Service.	Replace inverter
N°461 Fd11	Stops appliance.	Upper inverter undervoltage AC	External power supply fluctuation.	Check the power supply is stable (check functionality of other units nearby the oven. Restart oven, If the causes persist, error will appear again, call Service	Detection mode: Power Supply Voltage < 155Vac check/replace inverter fuse (F2) Check power supply stability.
N°462 Fd12	Stops appliance.	Lower Inverter undervoltage AC	External power supply fluctuation	Check the power supply is stable (check functionality of other units nearby the oven. Restart oven, If the causes persist, error will appear again, call Service.	Detection mode: Power Supply Voltage > 300Vac. Check power supply stability and consistency.

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service
N°600 hod0	Hood level 2 Electric: Warning. Hood level 2 gas: blocks appliance. Hood level 3,4 (Electric only): Warning.	Level 2, 3, 4 Malfunction on hood motor regulator	Hood's Electrical power supply off. Hood Fan safety thermostat over temperature. Hood's autmatic controller damaged. Hood/oven interface cable disconnected or damaged.	Restart oven. If the causes persist, error will appear again, call Service.	Hood's Electrical power supply off. Hood Fan safety thermostat over temperature. Hood's automatic controller damage. Hood/oven interface cable disconnected or damaged.
N°601 hod1	Warning	Level 4 only. Hood's UV lamp compartment open.	UV-C lamp's cassette are not in right position.	Restart oven. If the causes persist, error will appear again, call Service.	UVC lamp's cassette are not in right position, set back in correct position. Check cable continuity from micro to board Check micro.
N°602 hod2	Warning	Level 4 only. Hood's UV lamp compartment open.	The cover panel of central technical compartment (UVC) is not in appropriate position or is not properly closed.	Restart oven. If the causes persist, error will appear again, call Service.	Set back in correct position the cover panel of central technical compartment (UVC). Check cable continuity from micro to board. Check micro.
N°603 hod3	Warning	Level 4 only. Hood's water separator filter missing.	The Demister and Water Separator Filter are not in appropriate position.	Restart oven. If the causes persist, error will appear again, call Service.	Set back in correct position the demister and water separator filter. Check cable continuity from micro to board. Check micro.
N°604 hod4	Warning	Level 4 only. Hood's electrical internal error (CN6). [Actually unused. This error is electrically bypassed in the hood control board].			
N°605 hod5	Warning	Level 4 only. Hood's lamp 1 missing or not working.	Hood's UVC lamp 1 and/or 2 missing or not working.	Restart oven. If the causes persist, error will appear again, call Service.	Replace lamp 1 and/or 2. Check correct position.
N°606 hod6	Warning	Level 4 only. Hood's lamp 2 missing or not working.	Hood's UVC lamp 3 and/or 4 missing or not working	Restart oven. If the causes persist, error will appear again, call Service.	Replace lamp 3 and/or 4. Check correct position.
N°607 hod7	Warning	Level 4 only. Hood's ozone sensor 1 limit exceeded [Predisposition only. Ozone sensor currently not in use].			
N°608 hod8	Warning	Level 4 only. Hood's ozone sensor 2 limit exceeded [Predisposition only. Ozone sensor currently not in use].			
N°1001	Stops appliance		The cavity is dirty; The parameter COT is set too low.	Launch a cooling cycle; if not possible open the door and let the oven to cool down; clean the cavity. When the temperature drops it is possible to launch a new cooking cycle. If the problem persists, call Service.	

4.2.1 DETAILED INFORMATION REGARDING ALARMS OR ANOMALIES

4.2.1.1 WIZARD FREEZING

The freezing cannot be removed from the oven if not by updating into 5.5.2. or higher software editions.

4.2.1.2 205 ACUP

During the software update the user board was not able to update the ACU board because she could not find it (no ACUb message). The E205 ACUP error is a consequence of the fact that user and ACU do not have compatible software.

Carry out again the software update / download again software – 7unzip it into a different USB pen drive, turn oven OFF at the end of SW update and let it reboot.

If problem persists carry out a § FORMAT PROCEDURE and reinstall software again.

N°205 ACUP	Stops appliance	Communication protocol error detected	The ACU has not been programmed correctly. The SD Card on the UI may be corrupted and not able to perform the ACU update with the software temporarily loaded on it.	Switch OFF-ON the unit. If the error persists, call Service	Repeat the software update, if the error persists,set SDFormat=1 on the software config file so to format the SD Card on the UI. FORMAT PROCEDURE

4.2.1.3 210 EtC

The alarm could be related mostly to two components:
-Safety thermostat TSC, check integrity of capillary into bulb / oil leaks/ press reset button and rearming check functioning of device

- ACU (power board) in some circumstances there have been disturbance issues that cause the false detection of the TSC , wile the component is functional

N°210 EtC	Stops cycle.	Cavity safety switch triggered (TSC)	The cavity is dirty; The parameter COT is set too high; The safety thermostat bulb or the capillary are damaged; The motor fan is blocked while the heat is still On; The temperature TC sensor provides erratic measurements; Leakage of heat in the safety thermo-stat body area; Room temperature <5°C.	Cavity over temperature reached. Call Service.	Reset Safety switch (see “Safety ther- mostats TSC-TBS“ section in “Detailed appliance and components description/functioning“ chapter of the proper Service manual). Check X6-1 and X8-4, X8-5 on gas models on ACU. Check X6-1 and X37-1 on electric models on ACU. Check cavity temperature sensor readings from data-monitor. Check correct cavity temperature sensor positioning (3 mm gap from protection plate inside the cavity). Replace temperature sensor. Replace ACU power board.

For this alarm is provided a recovery mode § CAVITY THERMOCOUPLE , FAILURE

4.2.1.4 223 BoLt

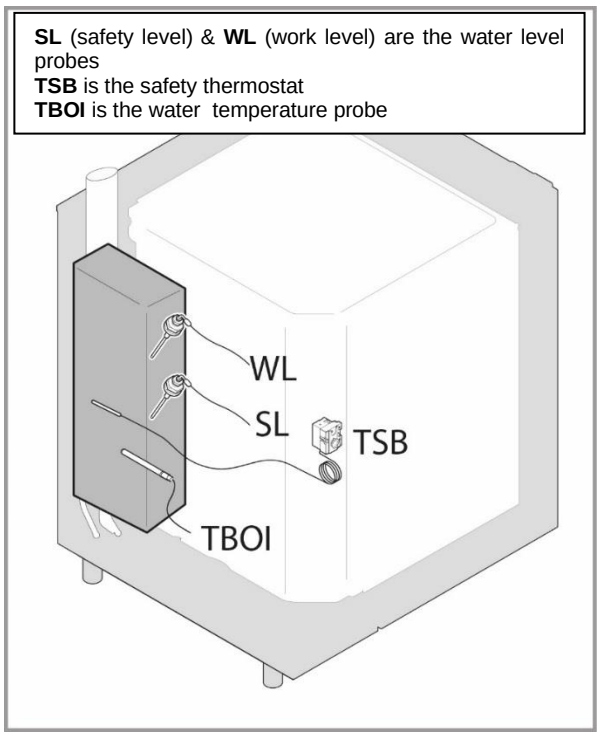
This alarm is to notify that there is an issue with the boiler filling.

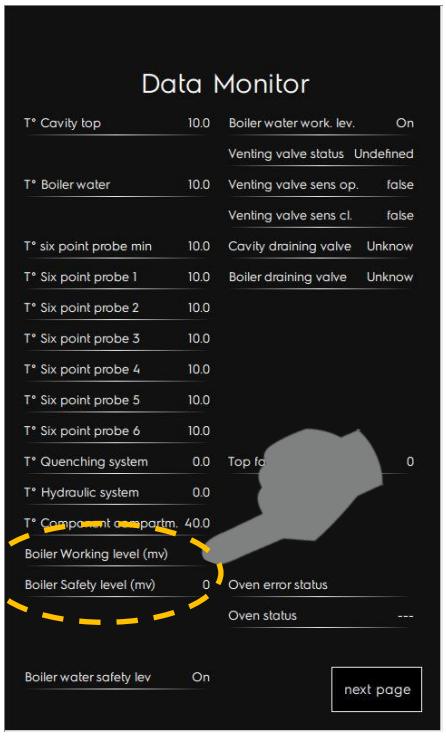
BOLT is activated in two distinct circumstances:

- 1 by time, the water is not detected by the safety level probe (below) in 718 seconds from the bottom of the boiler to the SL
- 2 by time that the water is not detected from the height of the safety level (below) to the work level (above) in 136 secconds.

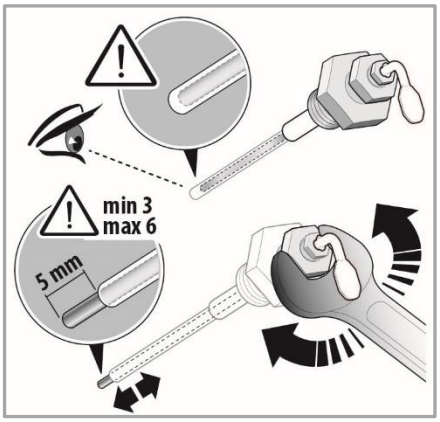
BOLT parameter is a fixed factory parameter and cannot be modified.

The use of § DATA MONITOR to check the change of state (water reading/short) by the probes in terms of millivolts in the to understand if it is a problem with the probes not detecting the water filling.





N°223 BoLt	Stops cycle (if the cycles needs the boiler).	Boiler water loading timeout (EV5).	No water supply. Water low coductivity. Cable disconnected. Teflon protection slipped down.Bad ground continuity.	Check if the water supply is open; Check if the water pressure is not too low; Verify if the water filter is clogged: clean it or re- place it; If the problem persists, call Service.	Ensure that both "check valves" (anti-back flow valve at the boiler main water inlet) are not stuck. Check water supply pressure. Check water conductivity (>50 us/cm). Increase sensors sensitivity through parameter 379=IndL; Cable disconnected on water level sensors. Check X25 on ACU. Teflon protection slipped down on water sensors. Bad ground continuity. Low voltage signals leacking to ground (12V or 24V). Check impedance on EV5 (about 4Kohm). Replace EV5

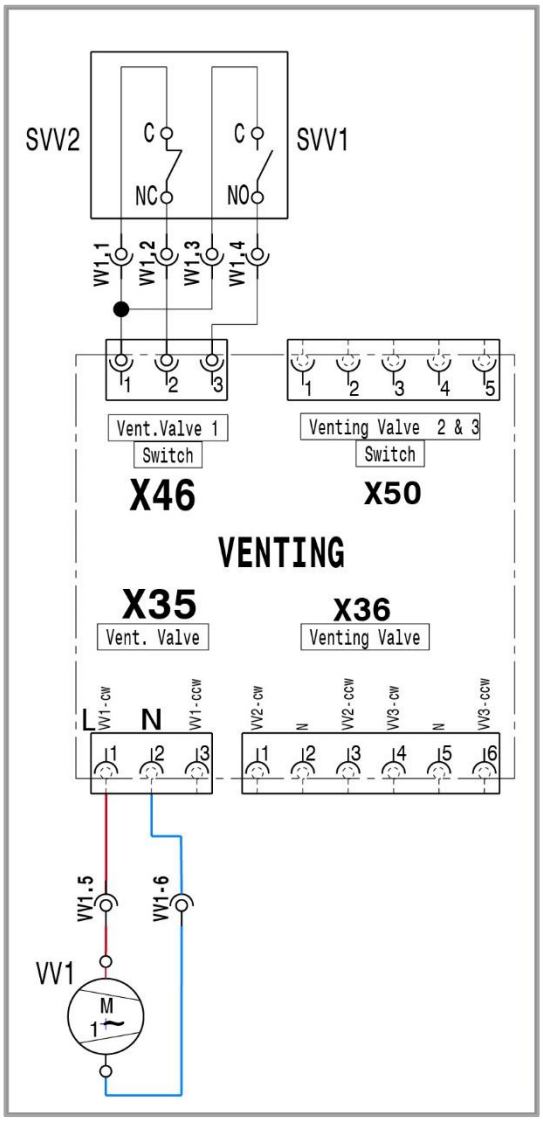


4.2.1.5 244 Y8

The alarm Y8 can be triggered by a conflict on the venting valve.

- There is a request to activate the flap actuator but sensing does not see current (24V supplied from SMPS into SVV1 & SVV2)
- There are NO requests to activate the flap actuator but the sensing sees current (24V supplied from SMPS into SVV1 & SVV2)

The cause could be traceable back to the wrong status (open close) of the vent valve switches SVV1 & SVV2, in simple words the flap is not closing correctly, its jammed or not closed/open (dirt obstructions).
Try to clean the vent valve / retry functioning / replace. The cam can be observed from the small slot on the side of component.
Other cause could be a short on the ACU. This alarm blocks only the execution on cleaning cycles. For all the other cycles (cooking and cooldown) it works as a warning

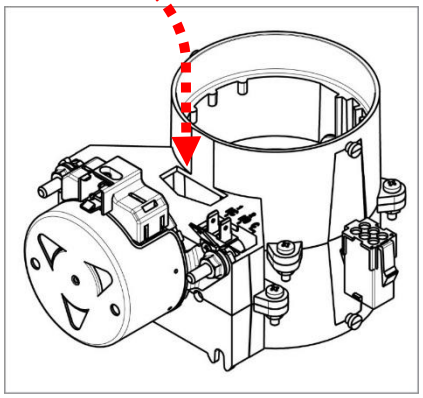


Switch identifier is printed on the cam bush:

I = the microswitch on this side is SVV1 (connection terminal nc)

II = the microswitch on this side is SVV2 (connection terminal no)

Cam bush



4.2.1.6 264 Hd08

The pump cannot be activated manually in bypass § BY-PASS ENVIRONMENT, so it must be power supplied with a dedicated harness to test it.

N°264 Hd08	Stops cleaning.	Cleaning pump M8 not working.		Switch the oven OFF/ON. If the error persists, manually clean / rinse the oven cavity and call Service.	Check wiring continuity/connectors. Manually energize the pump, start a cycle and check 230V on X3-2. Check rubber manifolds for any water leakage that may cause short circuit. Replace pump, Replace ACU

4.2.1.7 322 ELMb

N°322 ELMb	Stops all cycles except convection without humidity control and steam under 100°C.	Lambda sensor failure.	Lambda probe failure.	Oven has detected a problem with lambda probe. It is possible to continue using the oven in steam under 100°C. Cooking results in Steam mode may be different from usual. For restoring full functionality, call Service.	Check lambda is sequentially fed from 7.8V to 12.4V sequentially on pin 3 and 4. Check X24 on ACU. Replace Lambda sensor.

Some changes have been made to the lambda recovery mode:

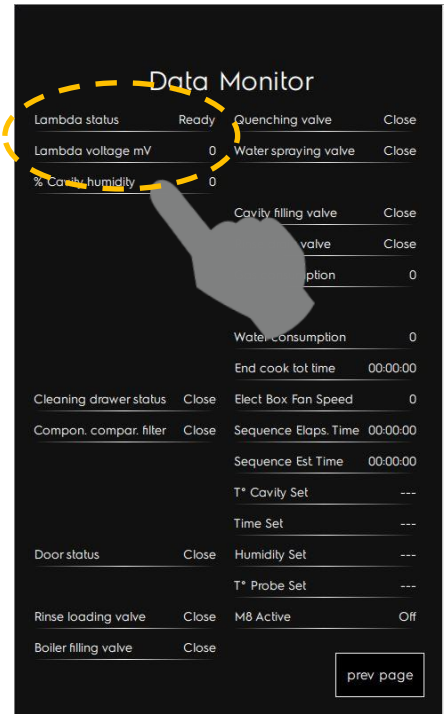
The parameter 456 LSEn (set defaut as **normal** {0, "Normal"} {1, "Advanced"} {2, "Hidden"}) determines the mode used to alert the user that the lambda probe is broken can be:

-“**normal**” mode the ongoing cycle is blocked and the alarm is notified with a pop up in the standard way.

-“**advanced**” and “**hidden**” mode the ongoing cycle is not blocked and the recovery mode is activated instantly. Furthermore, no alarm popup is displayed. In the “**advanced**” mode the *alarm icon* is displayed and clicking on it the user can view the alarm popup.

In “**hidden**” mode the alarm is not notified to the user in any way during the cycle. In all the three modes the alarm is registered in the alarm log.

The recovery mode now covers all the possible cycles, even convection with humidity limitation.



The use of § DATA MONITOR to check the lambda values in terms of millivolts to understand if there is a problem with the probe.

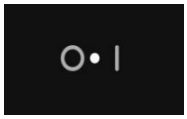
The most efficient way to check a lambda probe correct functioning is to carry out a lambda probe calibration cycle. In case of a malfunction the error will be detected.

4.2.1.8 327 / 329 EH2O & H20C

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service
N°327 EH2O	Stops applianc e in cleaning.	Water measured inconsistent with valves state (FM).	Water supply valve closed or partly closed. Temporary lack of water supply pressure. Flowmeter failure. Water system issue.	Problems with the hydraulic sys- tem. The oven can con- tinue to work (check the cooking results); Check if the water supply valve is open; Check the water pres- sure is > 1.5 bar. If the problem persists, call Service.	Ensure that both “check valves“ (anti-back flow valve at the cleaning main water inlet) are not stuck. Check water system / pressure / flow rate >1 l/min. Check signal continuity from flowmeter to X39 on ACU. Replace flow meter or ACU..
N°329 H2OC	Warning	H2O check. The oven retry the wa- ter check 3 times every 10min. Af- ter that EH2O is shown.	Water tap is closed. Water flow rate less than 1 l/ min. No sinal feedback from flowme- ter	check water tap is open. check water pressure is good. If the problem persists for 30 min and EH2O rises, call service	Ensure that both “check valves“ (anti- back flow valve at the cleaning main water inlet) are not stuck. Check water system / pressure / flow rate >1 l/min. Check signal continuity from flow- me- ter to X39 on ACU. Replace flow meter or ACU.

In case the oven is permanently blocked in cleaning with EH2O error on screen, it is possible to use a special software callen **KILL Clean-DESC-Wizard** to unlock it.
The software needs to be downloaded into a USB key, refer to the procedure shown .

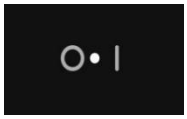
Once that the USB has been prepared correctly proceed as follow:



Turn OFF

The oven

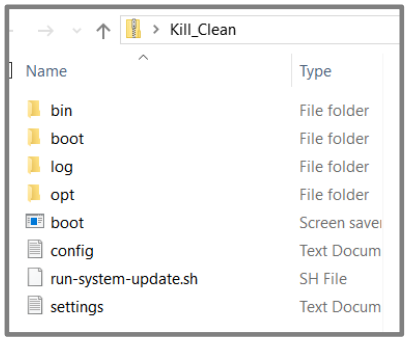
Insert the USB Key with **KILL Clean-DESC-Wiz- ard** installed in USB root



Turn ON

The oven

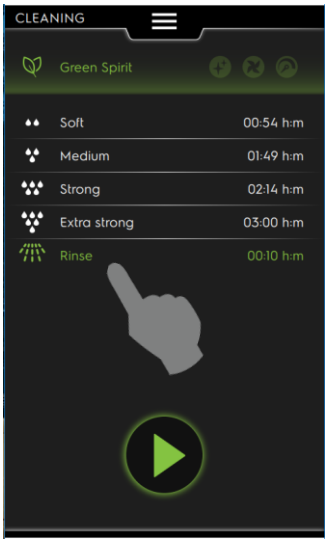
The oven will upload; follow display instruc- tions / Extract the USB Key without turning OFF the oven and when requested the oven will reboot by its self.



Once that the **KILL Clean-DESC-Wizard** has been 7 unzipped into the root of your USB it should appear like this

IMPORTANT !

In case the oven was locked with EH2O error, once it is re- booted (back into “cooking mode”), and the cause of the error has been solved, it is MANDATORY to launch a rinse/wash cy- cle to eliminate any detergent residuals left in the cooking chamber.
NOTE THAT, the rinse cycle will last 10 minutes.



4.2.1.9 POWER FAILURE

In the event of a power failure, the oven switches on again when the voltage returns and, depending on the state it was in when the lack occurred, it acts as follows:
- if it was in a cooking preparation (preheating/precooling): the cycle is interrupted, the oven appears as if it had just been switched on.
- if it was in a cooking: the cooking cycle is restored from the point where it was interrupted
- if it was in a washing: restarts if possible, otherwise forces a rinsing procedure to eliminate any chemical residue in the cell.

4.3 ERRORS, TOUCH SCREEN VERSION, DURING SOFTWARE UPDATE

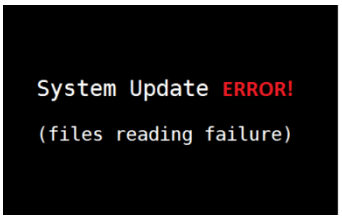
4.3.1 205 ACUP

See 205 ACUP .

4.3.2 SYSTEM UPDATE ERROR

It is not possible to read some of the files in the USB. Format the USB Fat32. Copy again the Software on USB. Reload SW. Try another USB.

Use USB type 2.0 not 3.0!



4.3.3 MD5 ERROR

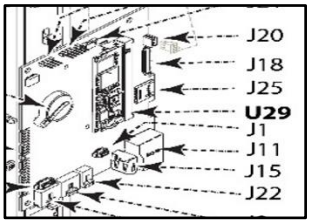
One or more files are corrupted or has been manually modified. Download again the SW from Agelux and copy again in the USB. Format the USB Fat32. Try another USB.

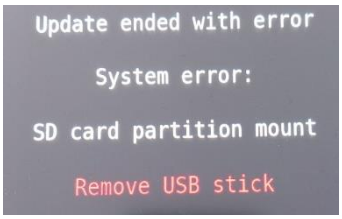
Use USB type 2.0 not 3.0!

4.3.4 SD CARD PARTITION MOUNT (FORMAT)

Not possible to read the partition of the SD card. Remove and insert again the SD in the slot J25, clean the contacts in the slot or replace SD card with new one (8Gb or 16Gb), in this case it is then necessary to set SDFormat=1 in the config.txt file to format the new SD card installed. § SD FORMAT

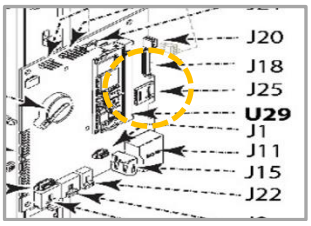
J25= SD Card slot:



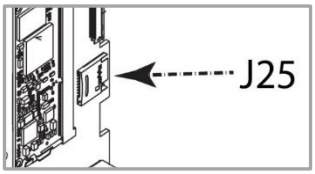


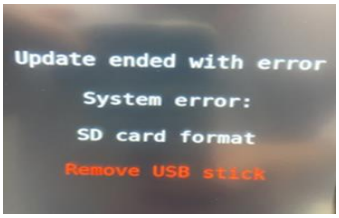
4.3.5 SD CARD FORMAT ERROR

It happens if SDFormat=1 on config.txt file of the software package.It is not possible to format the SD card present in the User Interface. Remove and insert again the SD in the slot J25, clean the contacts in the slot or replace SD card with new one (8Gb or 16Gb) §SD FORMAT



SD Card slot = J25

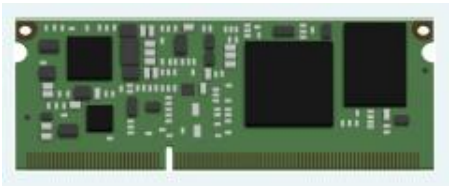




4.3.6 ERROR AT PHASE 9/14

Use “NAND_MEMORY_FORMAT” software (downloadable from Agelux) to erase the NAND memory on the CORE board (part of the UI) and reload the software. It is also possible to set UbiFormat=1 in the config file of the software to clean the memory automatically during the software update § UBIFORMAT

CORE BOARD:



In case, during the software update, appears the following ERROR on the screen, it is necessary to execute this procedure:
Download from Pride/Agelux the following software called **NAND_MEMORY_Format_key** available in the Programming File section.

Pride:

Open	Get files	Doc. number	Doc. edition	Doc. date	Doc. descr.
		217722_20230203_sw_5.5.	1	04/02/2023 02:49:19	SKYLINE PREMIUMS OVEN 10 GN 1/1 - ELECTRIC
		KILL CLEAN_DESC_WIZARD	1	08/07/2021 00:00:00	KILL CLEAN_DESC_WIZARD
		NAND_MEMORY_FORMAT	1	08/07/2021 00:00:00	NAND_MEMORY_FORMAT

Agelux:

217722_20230203_sw_5.5.2	SKYLINE PREMIUMS OVEN 10 GN 1/1 - ELECTRIC
KILL CLEAN_DESC_WIZARD	KILL CLEAN_DESC_WIZARD
NAND_MEMORY_FORMAT	NAND_MEMORY_FORMAT

7Unzip this content, as normally done for the software, in a separate USB pen drive (not the one containing the normal software and parameters). This special software will erase the content of the internal memory (NAND Memory), by formatting it.

ATTENTION !
By formatting the memory, all the content will be cleaned including cooking programs (chef’s recipes, PNC & Serial Number etc…). For those reasons it is important to execute the BACKUP and then update again the Software.

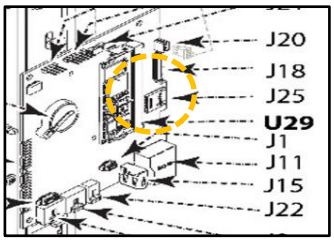
Proceed with those steps:

- Switch OFF the oven
- Insert USB drive with NAND MEMORY FORMAT software and switch ON the oven
- Wait the completion of the process (that will format and erase all the cooking recipes as well as other internal data)
- Switch OFF the oven
- Upload again the SOFTWARE : Insert USB drive SOFTWARE/PARAMETERS/**BACKUP** for the specific product and switch ON again
- Upload the BACKUP, fefer to the chapter § PROCEDURE TO MAKE A BACK UP (DOWNLOAD ALL)
- Upload parameters .

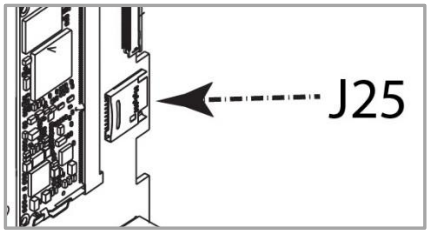
4.4 FORMAT PROCEDURE, TOUCH SCREEN VERSION

4.4.1 SD FORMAT

On the SD card are stored the personalizations of the oven : Images, chef recepies etc. in case of need to delete them or if requested its possible to format the SD card.



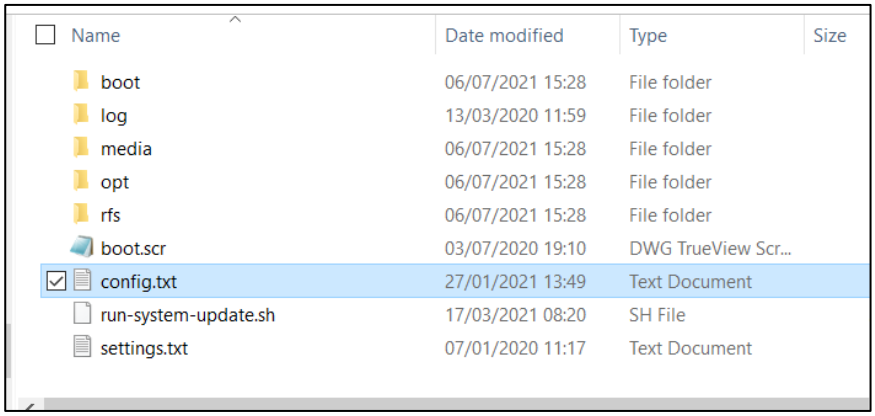
SD Card slot = J25



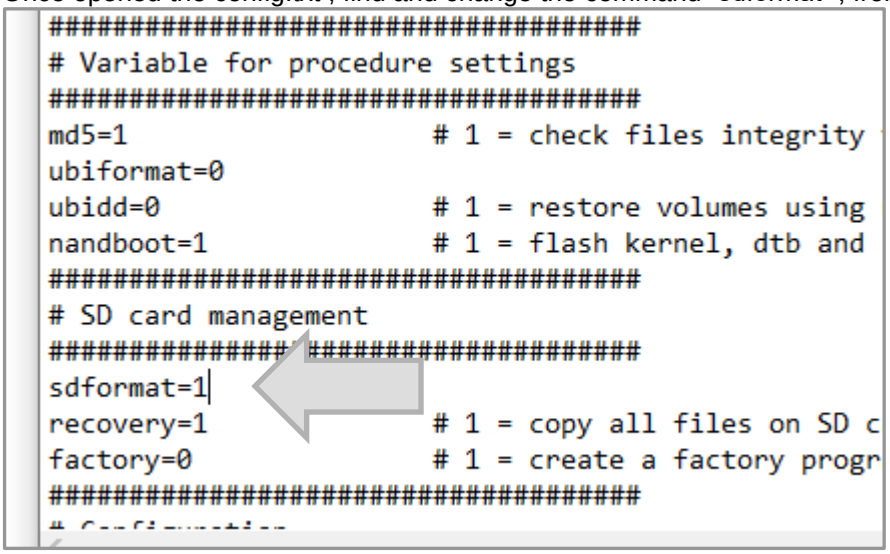
In the folder of downloaded software that you have unzipped into a specific folder , open the “config.TXT “ and change the command “**sdformat=0**” to “sdformat=1”.

When a formatting is carried out on the SD card all stored data (such as HACCP log, custom pictures , chef recepies etc…) will be lost!! We suggest to carry out and save a backup of the oven , refer to the chapter §PROCEDURE TO MAKE A BACK UP (DOWNLOAD ALL)

How to modify the config.txt file:
On your PC, open the config.txt file present in the USB with notepad (free download):



Depending on your PC there could be different NOTEPAD applications able to open the TXT file:
Once opened the config.txt , find and change the command “sdformat” , from 0 to 1.



Save the modified “config.txt” file into the usb , do not rename it or change its location.
Turn the oven OFF , Insert USB and turn ON the oven, follow instructions on display.

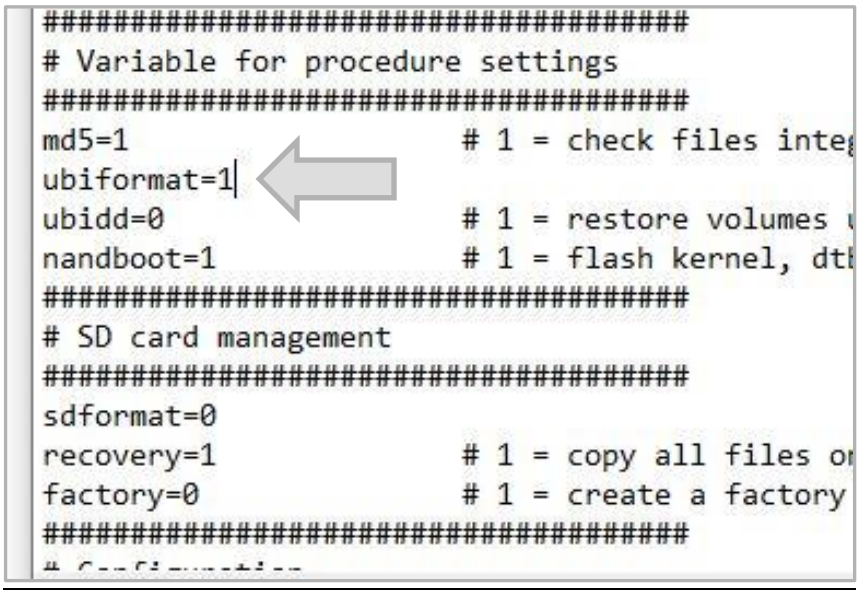
4.4.2 UBIFORMAT

The “ram” memory of the electronic board is located in the “UBI”; ubi is not a fisical part of the electronic board that can be replaced its resident in the cpu. This memory can be erased in case that there are software update errors. Proceed as following:

In the folder of the downloaded software that you have 7unzipped into a specific folder , open the “config.TXT “ with a NOTEPAD application, change the command “**ubiformat=0**” to “ubiformat=1”.

When a formatting is carried out the “ram” will be erased ; It will be then necessary to reinstall the software (programming file / programming parameters).

We suggest to carry out and save a backup of the oven , refer to the §PROCEDURE TO MAKE A BACK UP (DOWNLOAD ALL)



Save the modified “config.txt” file into the usb , do not rename it or change its location.

Turn the oven OFF , Insert USB and turn ON the oven, follow instructions on display.

After carrying out the UBIFORMAT procedure it will be necessary to reinstall the software (programming file / programming parameters).

4.5 TROUBLESHOOTING THE SMPS SWITCHIN FEEDER 12V OR 24V

This chapter is to understand wether there is a malfunction of the switching feeders 12V or 24V.

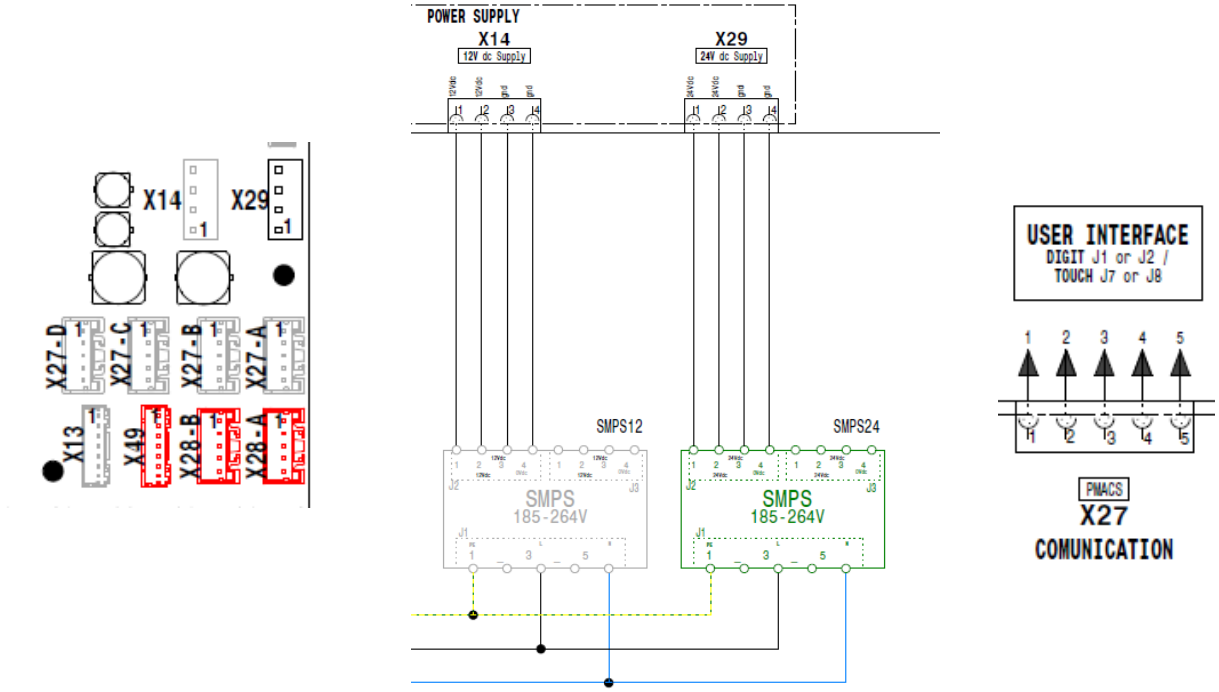
The 12V SMPS is not working, out of order:

the user interface UI will not start at all as it is not 12V feeded. The screen will always be black and the software application will not start at all. Replace 12VSMPS

The 12V SMPS is malfunctioning:

In this case the SMPS is not completely out of order but it is not able to provide a stable current to the UI by the means of the X27 connector on the ACU. The SMPS 12V provide 12V to X14 on the ACU.

The UI will repetely start and stop, showing the splash image (ELECTROLUX, ZANUSSI or custom brand). After several attempts to switch ON and OFF the oven, the UI is finally able to start the sw application. It may take even 1 hour to start the oven. Replace 12V SMPS



The 24V SMPS is not working, out of order:

In this case the 24V are not provided to the ACU as well as are not provided to any microswitch of the oven. The 24V are used to manage all the microswitch present in the appliance such as:

Door switch

The door will always resul open even if closed (icon “door open) present in the UI

-Air filter switch

N°323 **ACF**	Warning	Air filter absent, microswitch AFS

See also T.B. PDD2022_04 release 08, removed detection of air filter.

-Rinse aid C25 drawer switch

N°260 **Cdo**	Stops cleaning. Warning in cooking	Cleaning drawer cup absent (DRS) during a cooking or cleaning cycle

-Cavity flap microswitch

N°243 **BEtc**	Warning	Error, excessive time on closing operation of the vent valve during cleaning (VV1)
N°242 **BEto**	Stops cleaning	Error, excessive time on opening operation of the vent valve during cleaning (VV1)

N°241 **Bhtc**	Warning	Warning on excessive time on closing operation of the vent valve during cooking (VV1)
N°240 **Bhto**	Warning	Warning on excessive time on opening operation of the vent valve during cooking (VV1)

In case all errors related to previous switch are contemporarily present, the 24V SMPS must be replaced.

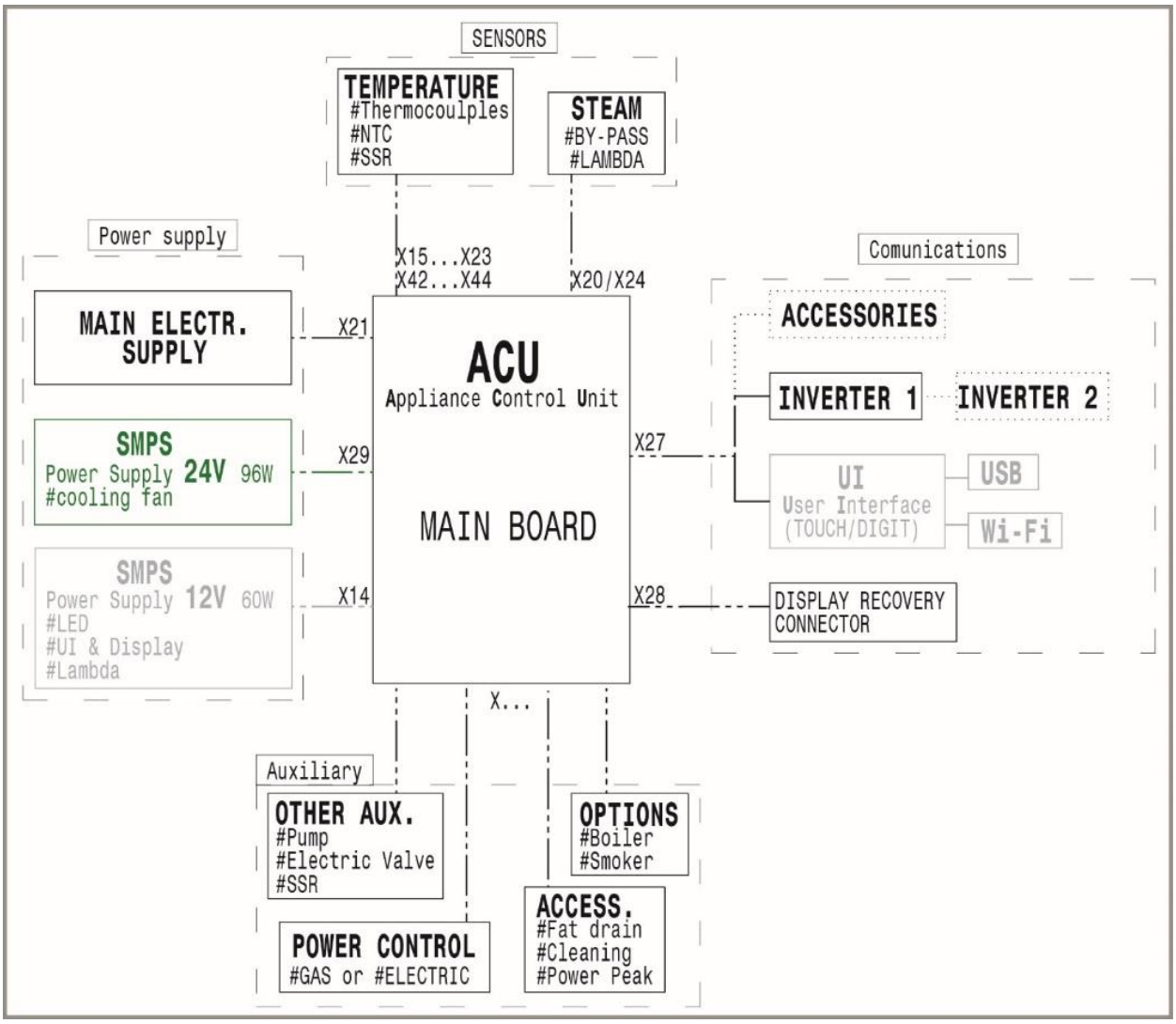
5 ELECTRICAL WIRING DIAGRAM

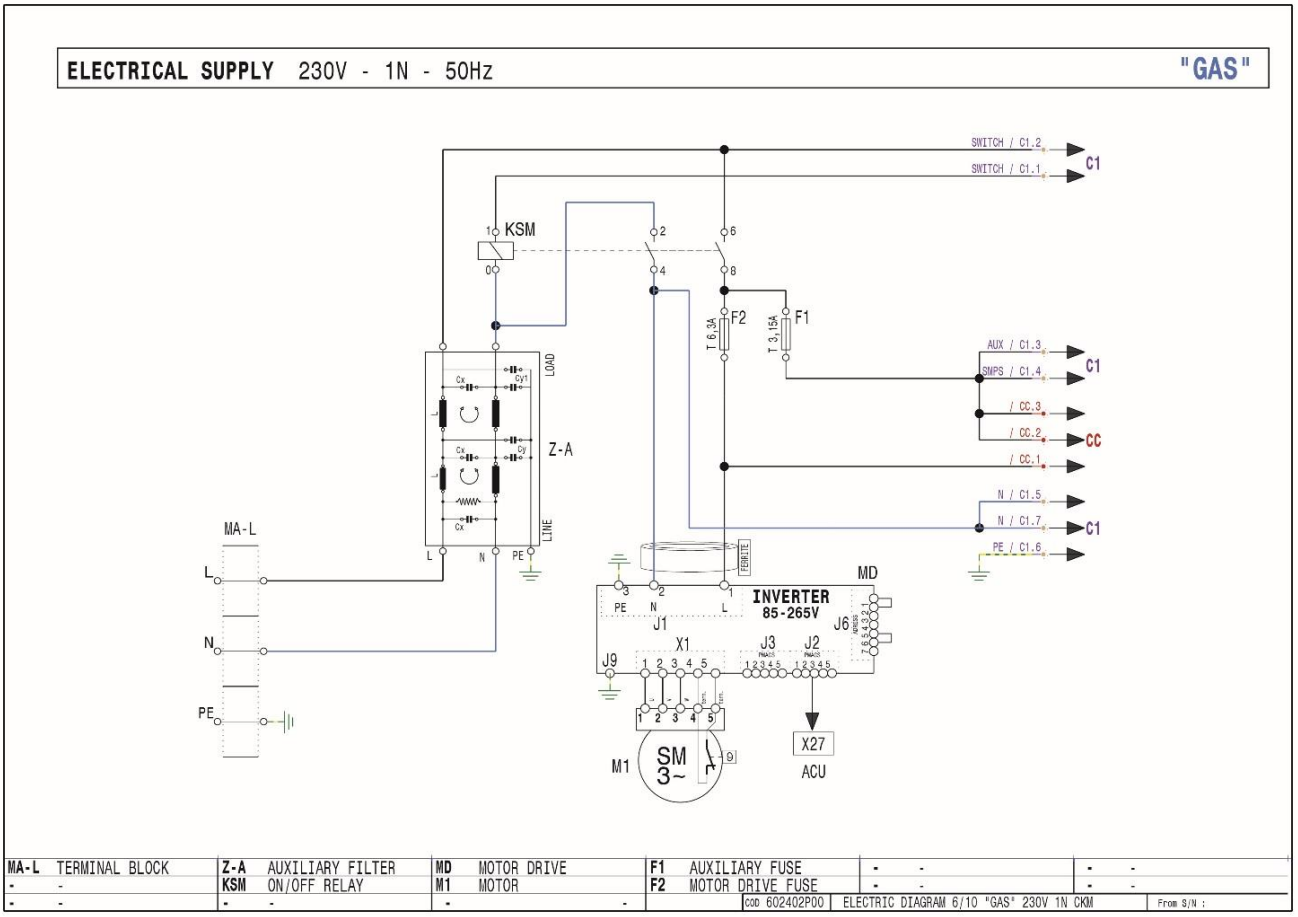
All documentation for each PNC is available for authorized technicians on the web sites (PRIDE-SERVICE PORTAL- AGELUX etc..) and can be downloaded in file. For those that do not have access to the web sites, refer to your local country customer care.

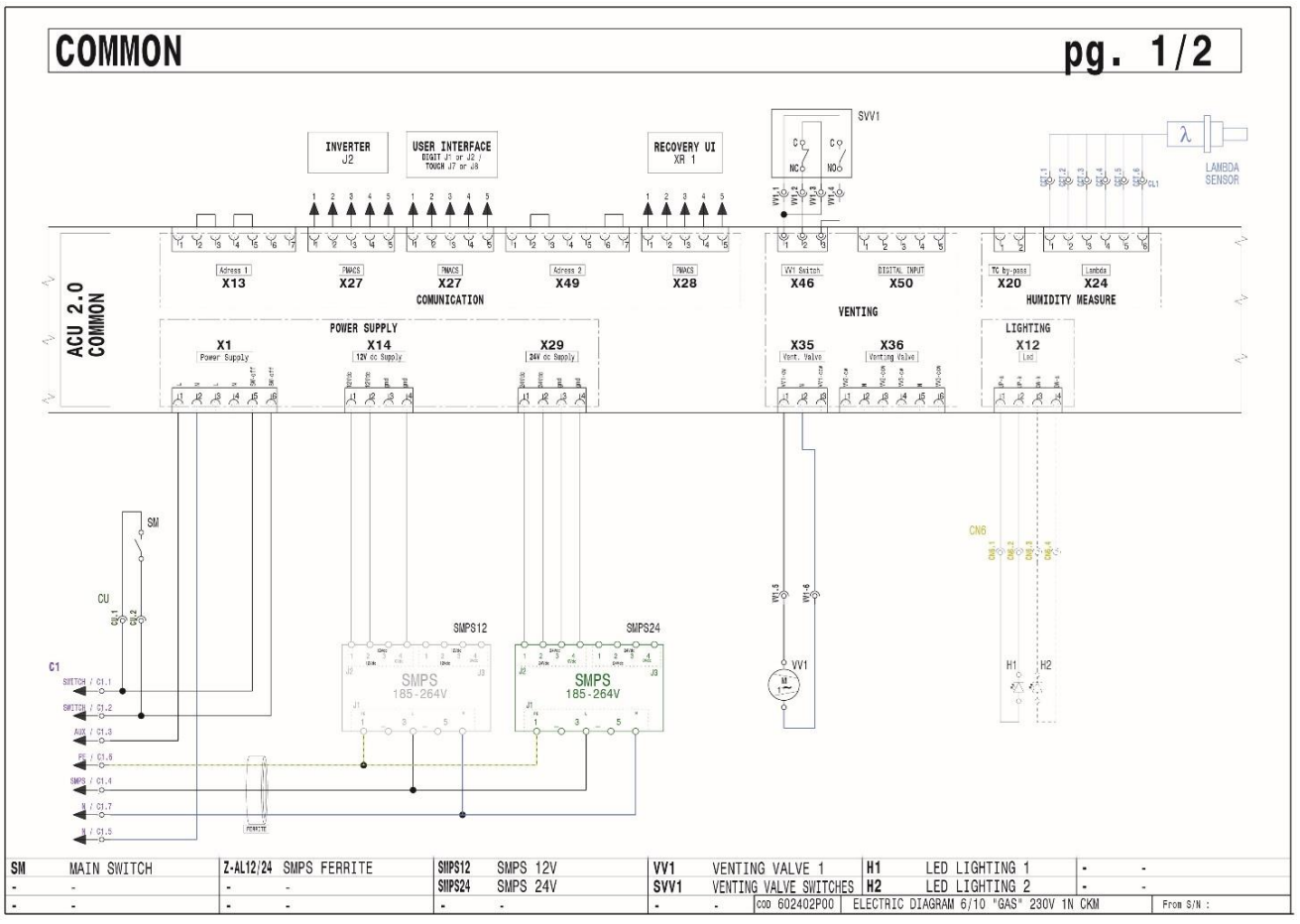
Refer also to the specific EWD of the user board panel/display § USER INTERFACE (UI) refer to the different EWD's of the UI according to the level of your appliance.

5.1 GAS APPLIANCE

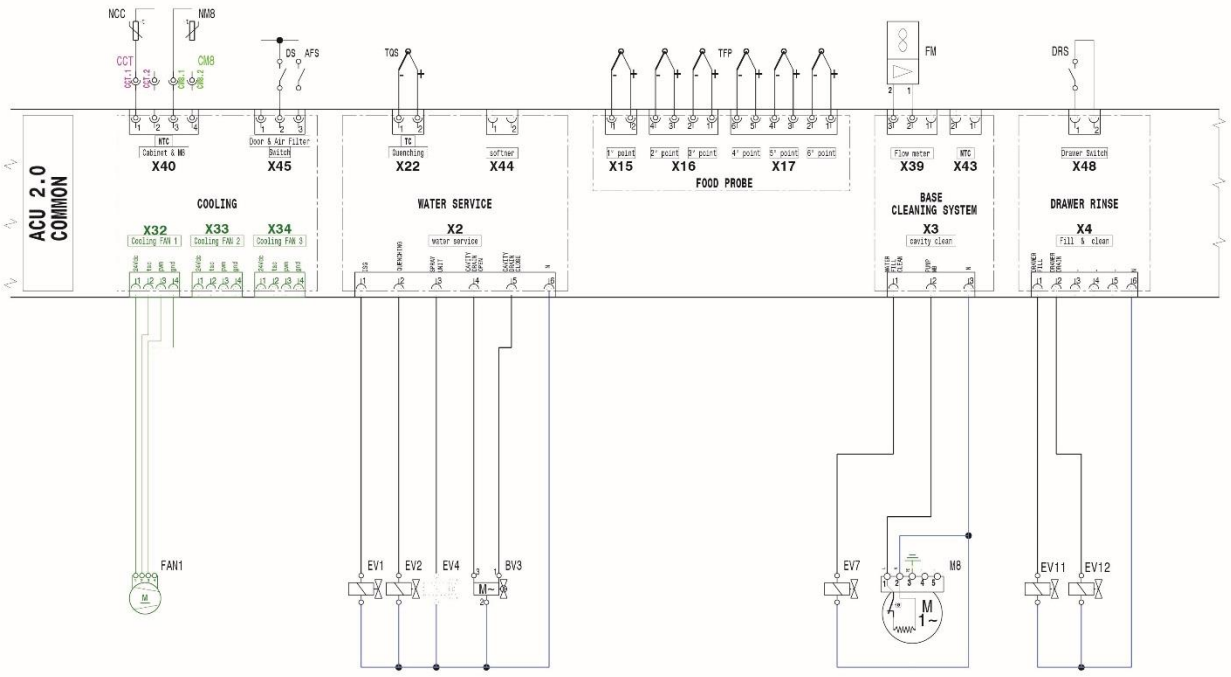
The following EWD is a generic 6/10gn Gas 230V scheme for illustrating purpose.




ELECTRICAL SUPPLY 230V - 1N - 50Hz
"GAS"
SWITCH / C1.2
SWITCH / C1.1
C1
KSM
F2
F1
T 6,3A
T 3,15A
AUX / C1.3
SMPS / C1.4
/ CC.3
/ CC.2
CC
/ CC.1
N / C1.5
N / C1.7
PE / C1.6
LOAD
LINE
Z-A
MA-L
L
N
PE
FERRITE
MD
INVERTER
85-265V
J1
J6
J9
X1
J3
J2
X27
ACU
M1
SM
3~
MA-L TERMINAL BLOCK
Z-A AUXILIARY FILTER
KSM ON/OFF RELAY
MD MOTOR DRIVE
M1 MOTOR
F1 AUXILIARY FUSE
F2 MOTOR DRIVE FUSE
COD 602402P00
ELECTRIC DIAGRAM 6/10 "GAS" 230V 1N CKM
From S/N :

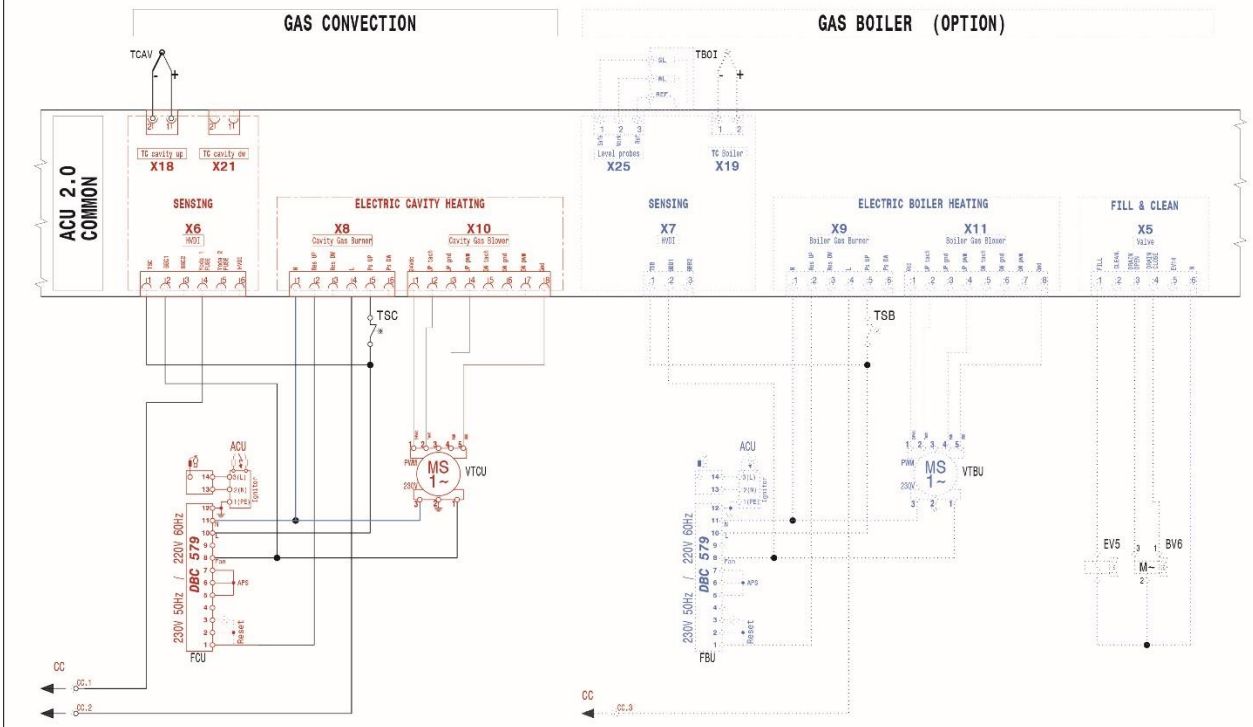

COMMON
pg. 1/2
INVERTER J2
USER INTERFACE
RECOVERY UI XR 1
SVV1
LAMBDA SENSOR
ACU 2.0 COMMON
X13
X27
X49
X28
X46
X50
X20
X24
COMUNICATION
VENTING
HUMIDITY MEASURE
POWER SUPPLY
X1
X14
X29
X35
X36
LIGHTING
X12
SM
CU
SMPS12
SMPS24
SMPS 185-264V
CN6
VV1
H1
H2
SM MAIN SWITCH
Z-AL12/24 SMPS FERRITE
SMPS12 SMPS 12V
SMPS24 SMPS 24V
VV1 VENTING VALVE 1
SVV1 VENTING VALVE SWITCHES
H1 LED LIGHTING 1
H2 LED LIGHTING 2
COD 602402P00
ELECTRIC DIAGRAM 6/10 "GAS" 230V 1N CKM
From S/N :

COMMON pg. 2/2



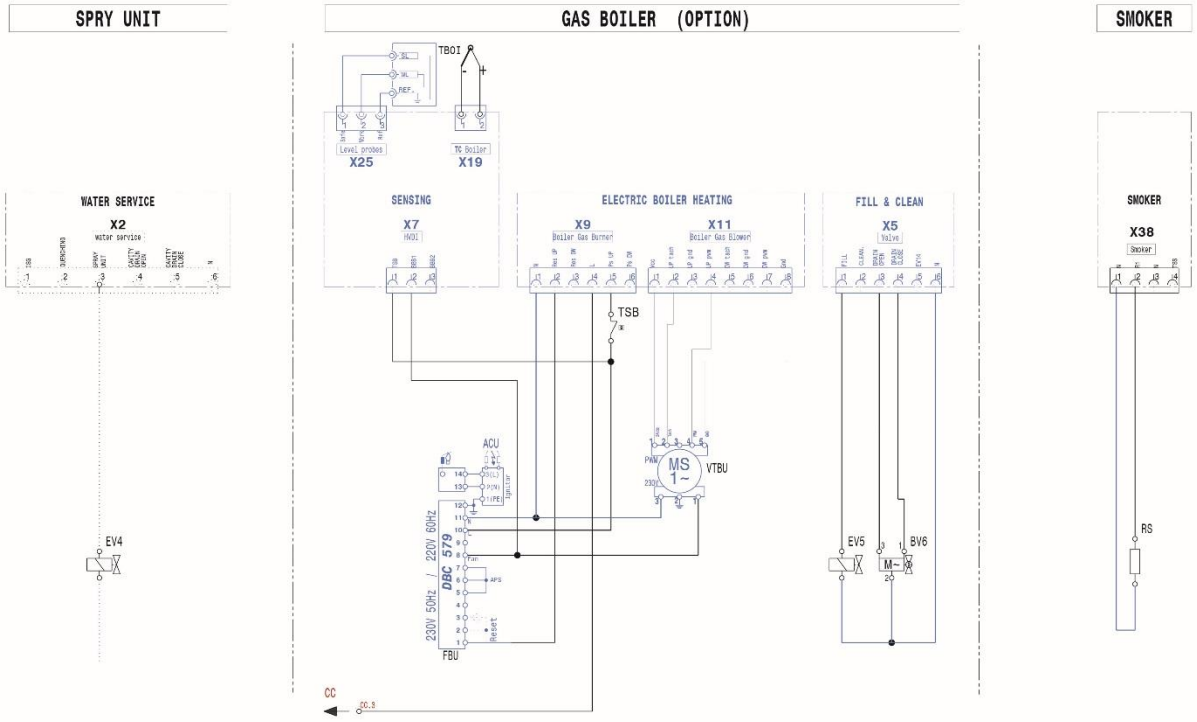
FAN1	COOLING FAN	**DS**	DOOR SWITCH	**TFP**	FOOD PROBE TEMPERATURE	**FM**	FLOW METER	**DRS**	DRAWER SWITCH
NCC	NTC CABINET COMPONENTS	**AFS**	AIR FILTER SWITCH	**EV1**	INSTANT STEAM SOLENOID VALVE	**EV7**	CLEANING WATER FILL S. VALVE	**EV11**	DRAWER FILL S. VALVE
NM8	NTC PUMP M8	**TQS**	QUENCHING THERMOC.	**EV2**	QUENCHING SOL.VALVE	**M8**	CLEANING PUMP	**EV12**	DRAWER DRAIN S. VALVE
-	-	-	-	**BV3**	CAVITY DRAIN BALL VALVE	COD 602402P00	ELECTRIC DIAGRAM 6/10 "GAS" 230V 1N CKM		From S/N :

SPECIFIC "GAS"



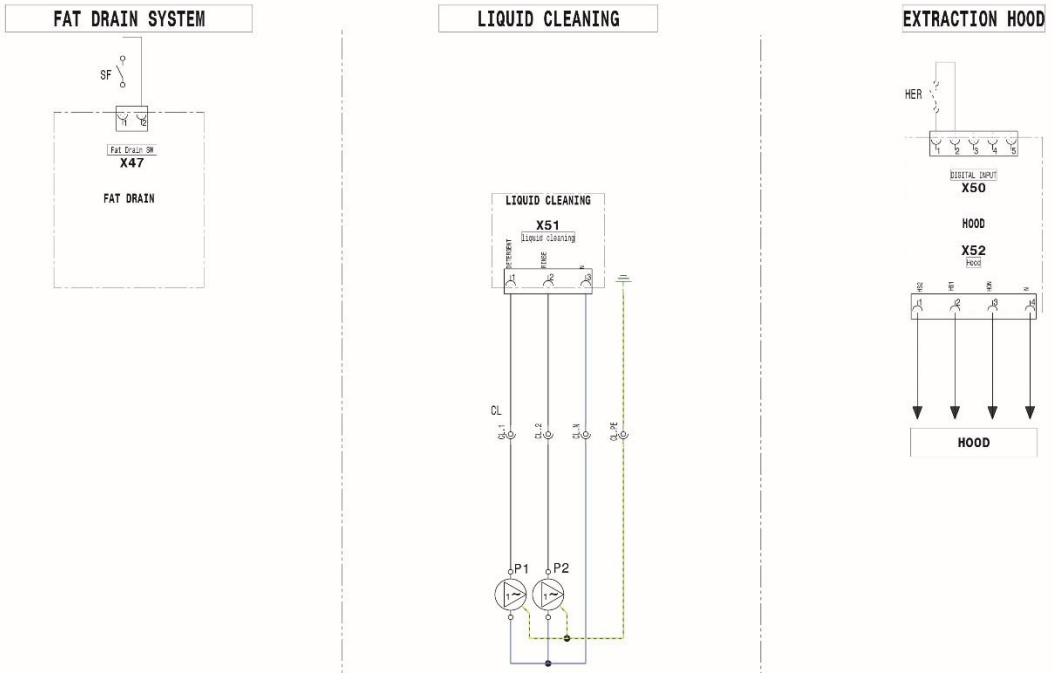
-	-	**FCU**	CAVITY FLAME CONTROL UNIT	**VTCU**	CAVITY BLOWER	-	-	-	-
-	-	**ACCU**	CAVITY IGNITOR	**TCAV**	CAVITY THERMOCOUPLE	-	-	-	-
-	-	**TSC**	CAVITY SAFETY THERMOSTAT	-	-	-	-	-	-
-	-	COD 602402P00	ELECTRIC DIAGRAM 6/10 "GAS" 230V 1N CKM					From S/N :	

OPTIONS "GAS"



EV4	SPRAY UNIT	-	-	**FBU**	BOILER FLAME CONTROL UNIT	**VTBU**	BOILER BLOWER	**EV5**	BOILER FILL SOLENOID VALVE	**RS**	SMOKER HEATER
-	-	-	-	**ACCU**	BOILER IGNITOR	**TSB**	BOILER SAFETY THERMOSTAT	**BV6**	BOILER DRAIN BALL VALVE	-	-
-	-	-	-	-	-	**TBOI**	BOILER THERMOCOUPLE	-	-	-	-
-	-	-	-	-	-	-	-	cod 602402P00	ELECTRIC DIAGRAM 6/10 "GAS" 230V 1N CKM	From S/N :	

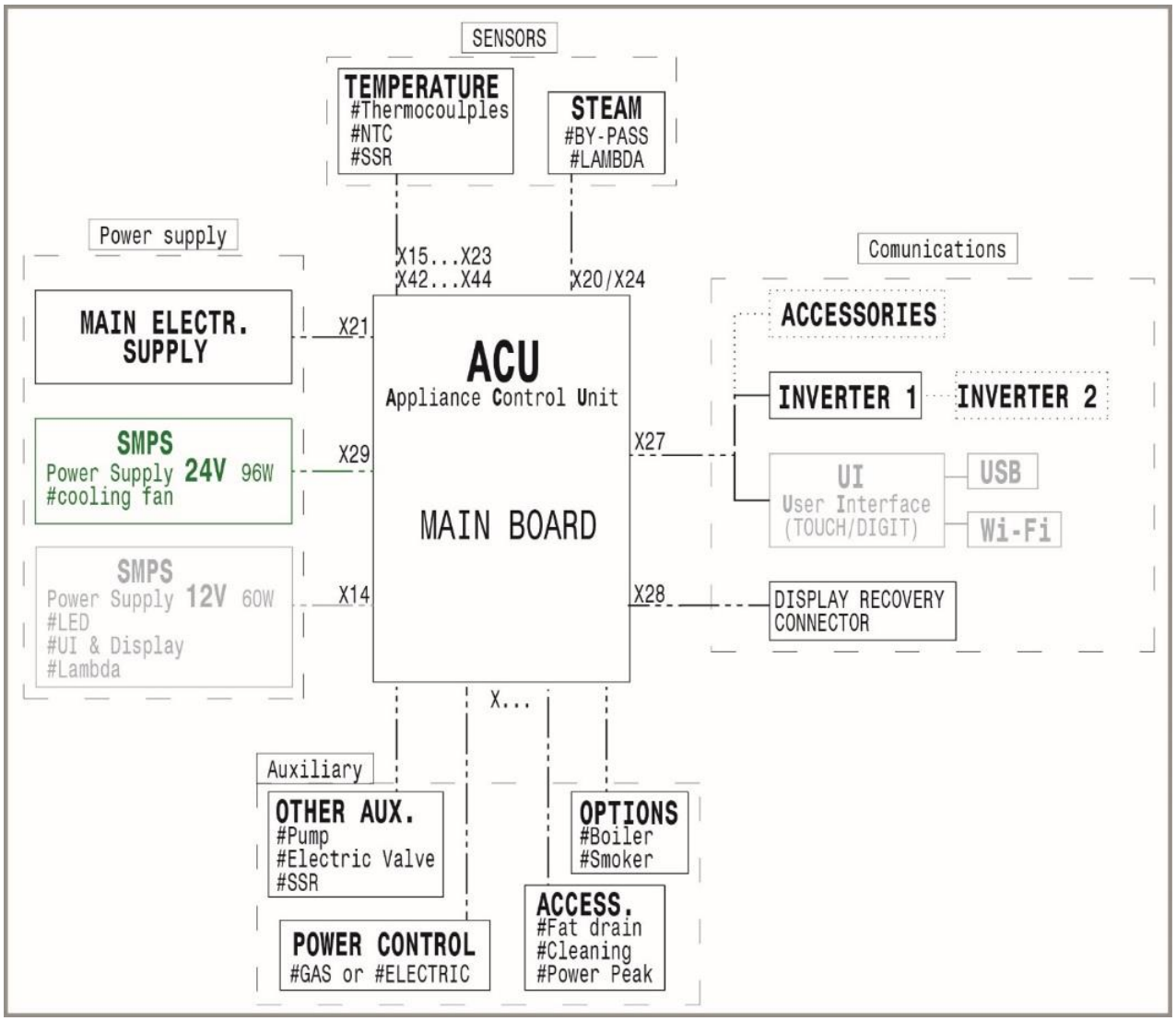
ACCESSORIES "GAS"

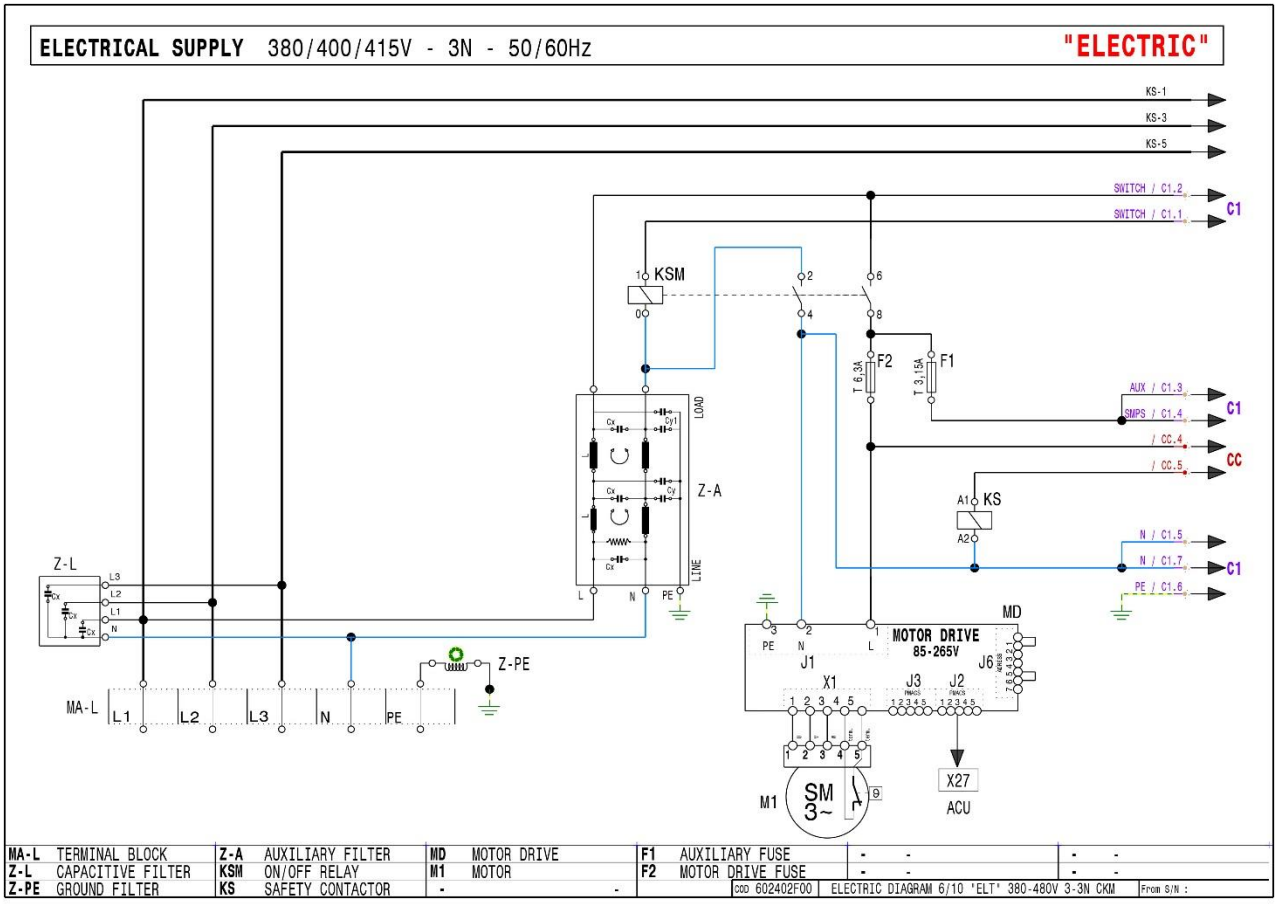


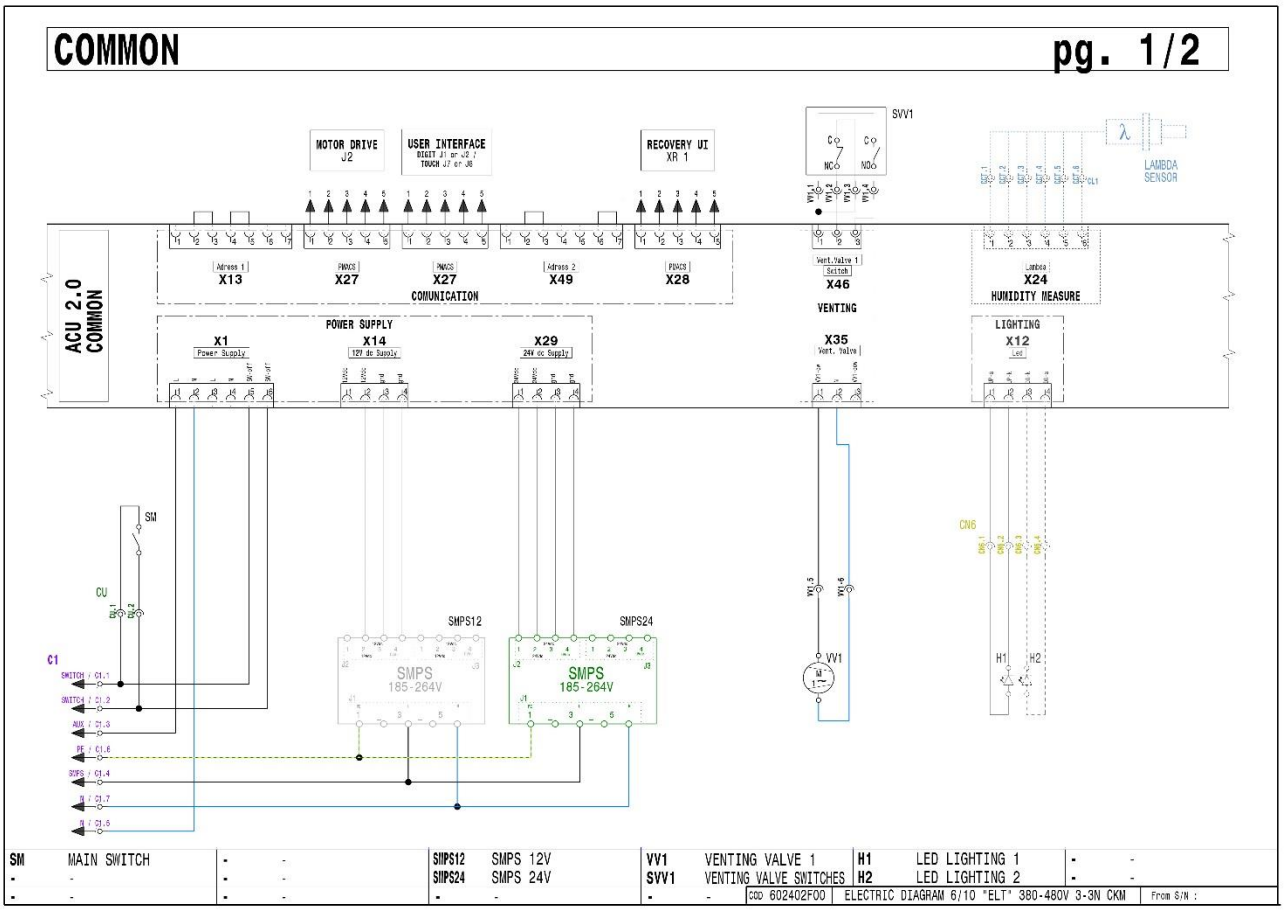
BV15	FAT DRAIN BALL VALVE	-	-	**P1**	RINSE PUMP	-	-			-	-
SF	FAT DRAIN SWITCH	-	-	**P2**	DETERGENT PUMP	-	-			-	-
-	-	-	-	-	-	-	-	cod 602402P00	ELECTRIC DIAGRAM 6/10 "GAS" 230V 1N CKM	From S/N :	

5.2 ELECTRIC APPLIANCE

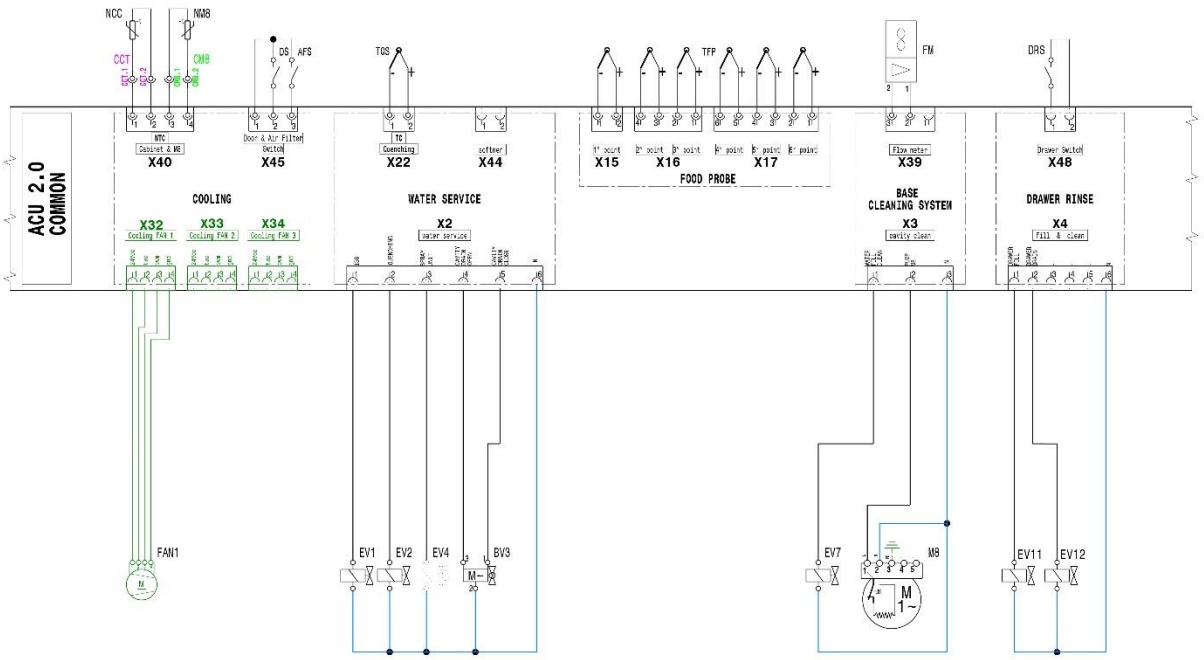
The following EWD is a generic 6/10gn Electric 380-415V scheme for illustrating purpose.




ELECTRICAL SUPPLY 380/400/415V - 3N - 50/60Hz
"ELECTRIC"
KS-1
KS-3
KS-5
SWITCH / C1.2
SWITCH / C1.1
C1
KSM
F2
F1
T 6.3A
T 3.15A
AUX / C1.3
SMPS / C1.4
/ CC.4
/ CC.5
CC
A1 KS
A2
N / C1.5
N / C1.7
PE / C1.6
Z-A
LOAD
LINE
Z-L
Z-PE
MA-L
L1
L2
L3
N
PE
MD
MOTOR DRIVE
85-265V
J1
J6
X1
J3
J2
X27
ACU
M1
SM
MA-L TERMINAL BLOCK
Z-L CAPACITIVE FILTER
Z-PE GROUND FILTER
Z-A AUXILIARY FILTER
KSM ON/OFF RELAY
KS SAFETY CONTACTOR
MD MOTOR DRIVE
M1 MOTOR
F1 AUXILIARY FUSE
F2 MOTOR DRIVE FUSE
COD 602402F00
ELECTRIC DIAGRAM 6/10 'ELT' 380-480V 3-3N CKM
From S/N :

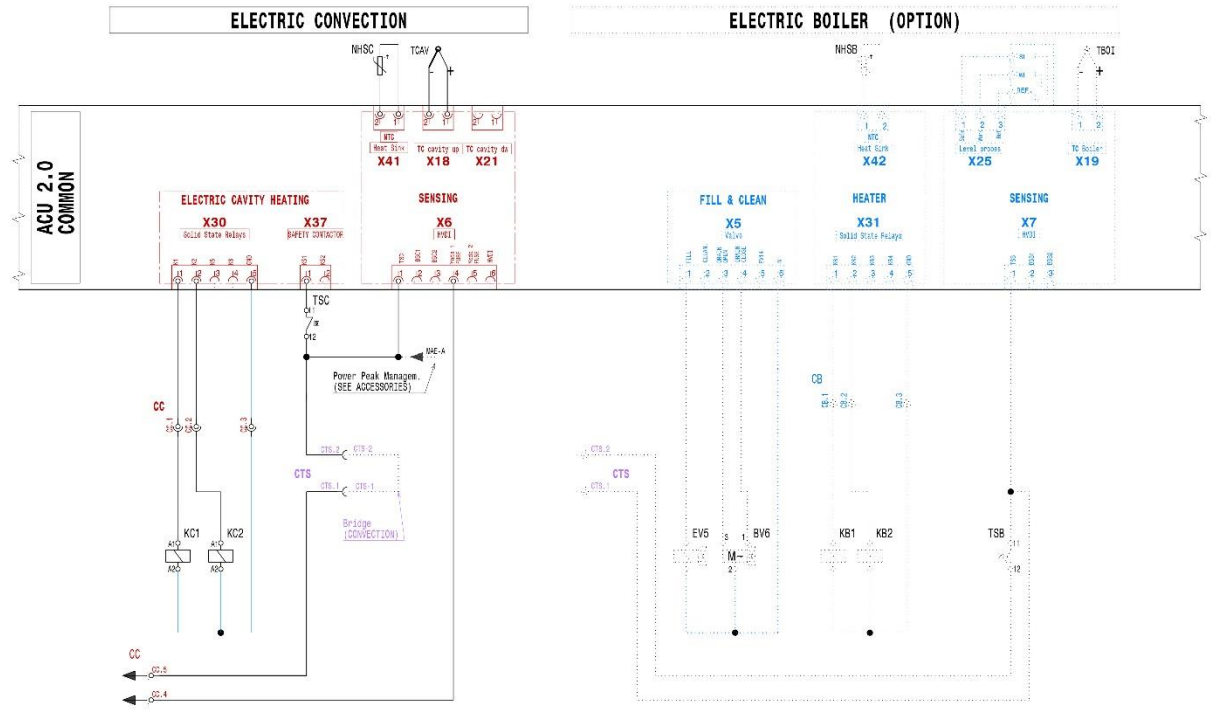

COMMON
pg. 1/2
MOTOR DRIVE
J2
USER INTERFACE
RECOVERY UI
XR 1
SVV1
LAMBDA SENSOR
ACU 2.0
COMMON
X13
X27
X49
X28
COMUNICATION
X46
VENTING
X24
HUMIDITY MEASURE
POWER SUPPLY
X1
X14
X29
X35
LIGHTING
X12
SM
CU
SMPS12
SMPS24
SMPS
185-264V
CN6
VV1
H1
H2
C1
SM MAIN SWITCH
SMPS12 SMPS 12V
SMPS24 SMPS 24V
VV1 VENTING VALVE 1
SVV1 VENTING VALVE SWITCHES
H1 LED LIGHTING 1
H2 LED LIGHTING 2
COD 602402F00
ELECTRIC DIAGRAM 6/10 'ELT' 380-480V 3-3N CKM
From S/N :

COMMON pg. 2/2



FAN1	COOLING FAN	**DS**	DOOR SWITCH	**TFP**	FOOD PROBE TEMPERATURE	**FM**	FLOW METER	**DRS**	DRAWER SWITCH
NCC	NTC CABINET COMPONENTS	**AFS**	AIR FILTER SWITCH	**EV1**	INSTANT STEAM SOLENOID VALVE	**EV7**	CLEANING WATER FILL S. VALVE	**EV11**	DRAWER FILL S. VALVE
NM8	NTC PUMP M8	**TQS**	QUENCHING THERMOC.	**EV2**	QUENCHING SOL.VALVE	**M8**	CLEANING PUMP	**EV12**	DRAWER DRAIN S. VALVE
-	-	-	-	**BV3**	CAVITY DRAIN BALL VALVE	COD 602402F00	ELECTRIC DIAGRAM 6/10 "ELT" 380-480V 3-3N CKM	From S/N :	

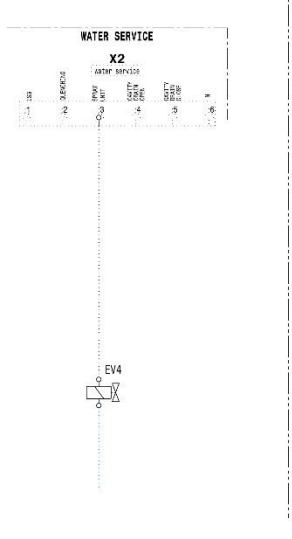
SPECIFIC "ELECTRIC"



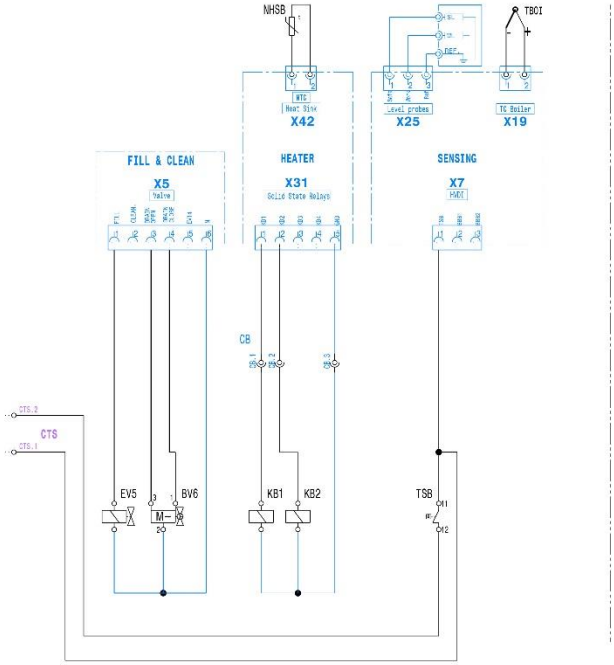
-	-	**KC1**	CAVITY SOLID STATE RELAY 1	**NHSC**	NTC CAVITY SSR HEAT SINK	-	-	-	-	-	-
-	-	**KC2**	CAVITY SOLID STATE RELAY 2	**TCAV**	CAVITY THERMOCOUPLE	-	-	-	-	-	-
-	-	**TSC**	CAVITY SAFETY THERMOSTAT	-	-	-	-	COD 602402F00	ELECTRIC DIAGRAM 6/10 "ELT" 380-480V 3-3N CKM	From S/N :	

OPTIONS "ELECTRIC"

WATER SPRAY



ELECTRIC BOILER (OPTION)

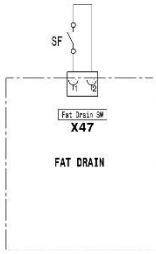


SMOKER

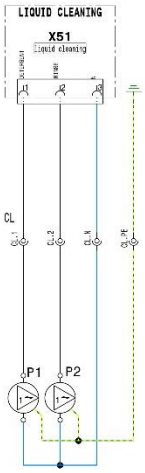
EV4	SPRAY UNIT	-	-	EV5	BOILER FILL SOLENOID VALVE	NHSB	NTC BOILER SSR HEAT SINK	-	-	RS	SMOKER HEATER
-	-	-	-	BV6	BOILER DRAIN BALL VALVE	TSB	BOILER SAFETY THERMOSTAT	-	-	-	-
-	-	-	-	KB1	BOILER SOLID STATE RELAY 1	TBOI	BOILER THERMOCOUPLE	-	-	-	-
-	-	-	-	KB2	BOILER SOLID STATE RELAY 2	-	-	COD 602402F00	ELECTRIC DIAGRAM 6/10 "ELT" 380-480V 3-3N CKM		From S/N :

ACCESSORIES 1/2 "ELECTRIC"

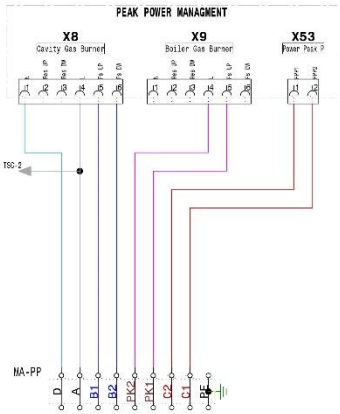
FAT DRAIN SYSTEM



LIQUID CLEANING



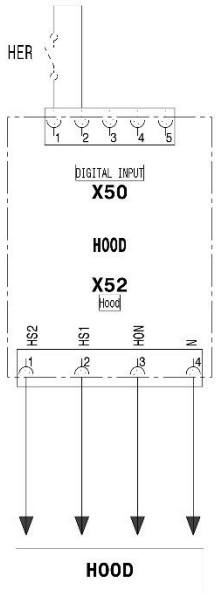
PEAK POWER MANAGMENT



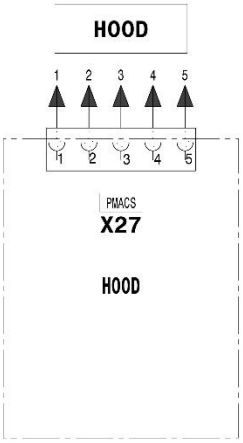
SF	FAT DRAIN SWITCH	-	-	P1	RINSE PUMP	-	-			MA-PP	TERMINAL BLOCK PEAK POWER MANAGEMENT
-	-	-	-	P2	DETERGENT PUMP	-	-			-	-
-	-	-	-	-	-	-	-	COD 602402F00	ELECTRIC DIAGRAM 6/10 "ELT" 380-480V 3-3N CKM		From S/N :

ACCESSORIES 2/2 "ELECTRIC"

EXTRACTION HOOD
CONDENSATION HOOD

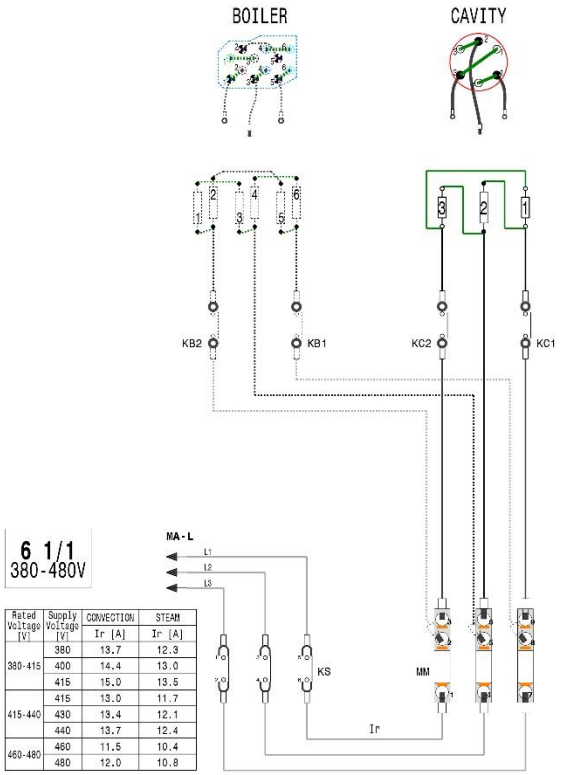


ODOURLESS HOOD

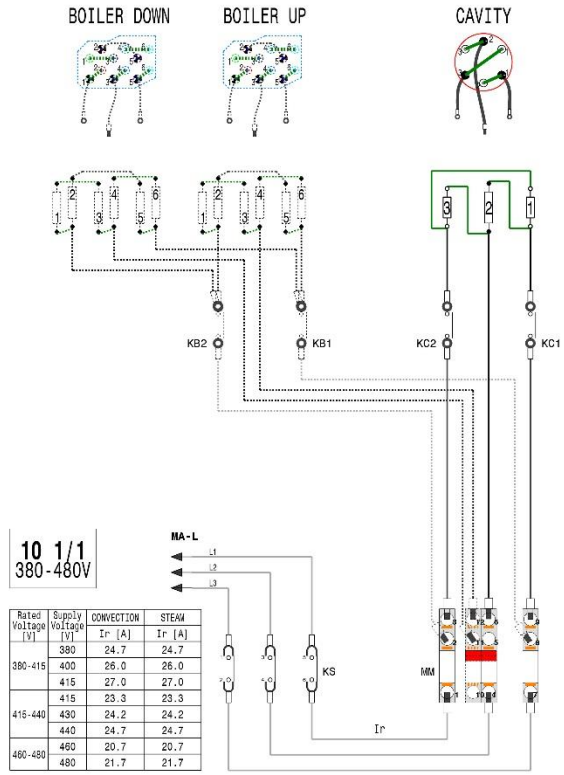


				COD 602402F00	ELECTRIC DIAGRAM 6/10 "ELT" 380-480V 3-3N CKM	From S/N :	

ELECTRICAL POWER WIRING "ELECTRIC"

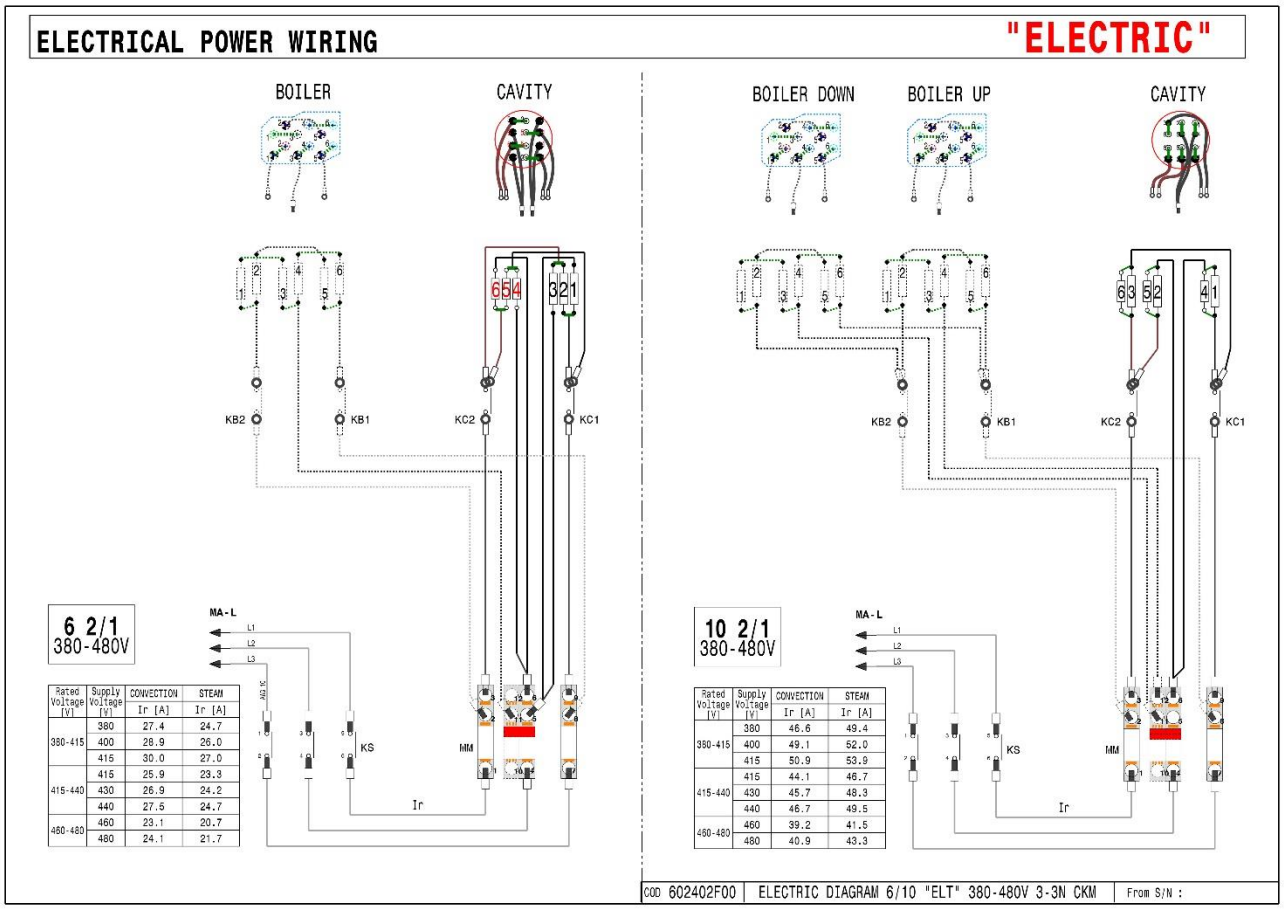


Rated Voltage [V]	Supply Voltage [V]	CONVECTION Ir [A]	STEAM Ir [A]
380-415	380	13.7	12.3
	400	14.4	13.0
	415	15.0	13.5
415-440	415	13.0	11.7
	430	13.4	12.1
	440	13.7	12.4
460-480	460	11.5	10.4
	480	12.0	10.8



Rated Voltage [V]	Supply Voltage [V]	CONVECTION Ir [A]	STEAM Ir [A]
380-415	380	24.7	24.7
	400	26.0	26.0
	415	27.0	27.0
415-440	415	23.3	23.3
	430	24.2	24.2
	440	24.7	24.7
460-480	460	20.7	20.7
	480	21.7	21.7

				COD 602402F00	ELECTRIC DIAGRAM 6/10 "ELT" 380-480V 3-3N CKM	From S/N :	



Rated Voltage [V]	Supply Voltage [V]	CONVECTION Ir [A]	STEAM Ir [A]
380-415	380	27.4	24.7
	400	28.9	26.0
	415	30.0	27.0
415-440	415	25.9	23.3
	430	26.9	24.2
	440	27.5	24.7
460-480	460	23.1	20.7
	480	24.1	21.7

Rated Voltage [V]	Supply Voltage [V]	CONVECTION Ir [A]	STEAM Ir [A]
380-415	380	46.6	49.4
	400	49.1	52.0
	415	50.9	53.9
415-440	415	44.1	46.7
	430	45.7	48.3
	440	46.7	49.5
460-480	460	39.2	41.5
	480	40.9	43.3