epicon

Operator Manual

VISUAL INTERFACE CONTROLS

FOR USE WITH:
BAXTER HCO100 HYBRID OVENS
BAXTER OV310 MINI-RACK OVENS



Model Number: _____

Serial Number: _____

Date of Installation: _____

BAXTER

Baxter Mfg, a Division of ITW FEG, LLC • 19220 State Route 162 East • Orting, WA 98360-9236
Phone: (360) 893-5554 • Fax: (360) 893-1337

www.baxterbakery.com

FORM 36725 Rev. A (July 2013)

TABLE OF CONTENTS

GENERAL 4
- Control Panel Overview 4
- Oven OFF Mode 4
- Oven ON Mode 5
- Manual Mode Overview 5
  - Manual Bake Function Overview 6
  - Manual Cook Function Overview 7
  - Toolbox Function Overview 8
- Auto Mode Overview 10

OPERATION 11
- Using the Manual Bake Function 11
- Setting the Bake Temperature 12
- Setting the Bake Time 12
- Setting the Steam Time 12
- Setting the Fan Speed (HCO Only) 13
- Setting the Fan Delay 13
- Setting the Vent Position 13
- Setting the Multi Phase 14
  - Adding a Phase 14
  - Editing a Phase 14
  - Deleting a Multi Phase 15
- Saving a Recipe 15
- Using the Manual Recipe Function 17
- Using the Auto Recipe Function 18
- Recipe Running Screens 19

TOOLBOX SETTINGS 21
- User Level Settings 21
  - Version Information 22
  - Access Functions 22
  - Recipe Loading 22
  - Display Settings 23
  - Machine Functions - Auto On 23
  - Machine Functions - Auto Off 24

©BAXTER MFG, 2013

Supervisor Level Functions 25
Access Functions 25
Manual Menu Access 25
Assign Passcodes 26
Display Settings 26
Time Mode 26
Temperature Units 26
Bake Timer Mode 26
Language 26
Language Lock 26
Recipe Permissions 27
Delete Recipes 27
Purge All Recipes 28
Recipe Lock 28
Manual Mode Recipe List 28
Auto Selection 28
Change Recipe While Running 29
Machine Functions 29
Oven Start Up 29
Energy Saving Mode 30
Recipe Ready 30
Factory Defaults 30
Pan Count 30
Technician Level Settings 31
Vent Evacuation 31
Vent Open Time/min 31
Temperature Calibration 31
Heating Off from Set Point 31
Heating On from Set Point 31
Maximum Water Injection Time (Burst/Bake) 32
Maximum Water Injection Time (Pulse/Cook) 32
Pulse Steam Minimum Interval 32
LANGUAGE 32
MULTI RECIPE MODE 32

OPERATION OF
EPICON™ VISUAL INTERFACE CONTROL (VIC)

SAVE THESE INSTRUCTIONS

GENERAL

The Epicon Visual Interface Control (VIC) is an intuitive control providing on-screen instructions for use. Currently offered with Baxter's OV310 series mini-rack ovens and HCO100 series hybrid convection ovens, the Epicon control provides a common interface format that is also used on Traulsen's blast chillers; minimizing staff training for operation and maximizing your investment. The VIC is also equipped with a USB access port to easily import or export recipe data.

The Epicon Visual Interface Control (VIC) incorporates a POWER/BACK button, a START/STOP button, a rotating selection knob and display screen for all choices and selections. When power to the oven is on, the display will be illuminated and "Oven Off" will be displayed at the top. If there is no display, there is no control power being supplied to the oven for use with the Recipe Central PC application.

CONTROL PANEL OVERVIEW



POWER/BACK Button - This button is a multifunction button. A simple press will turn the oven on. Once oven is on, a simple press will provide a Back function to go to a previously selected screen. Press and hold for 5 seconds to turn oven off.

LCD Screen - Visual interface for displaying functional operation details.

ENTER Dial/Select Knob - Rotary knob which operates CW (Clockwise) or CCW (Counterclockwise) to highlight a function. Pressing the knob will select that function.

START/STOP Button - This button will start or pause a recipe when selected and running. When a recipe has been completed, this button will stop the recipe, and control will go to previous selection page.

NOTE: To reboot the controller, simultaneously press and hold the POWER/BACK and START/STOP buttons for 15 seconds or cycle power by unplugging oven.

OVEN OFF MODE

When the oven is in the off mode, the following items are displayed.

Oven Off - Indicates that the oven is not operating.

Time and Date - Shows the present time of day and date.

Oven Model - Shows the oven model the control is operating.

Recipe Version - Provides version information of the recipe file in the control.

OVEN ON MODE

Press the POWER/BACK button to turn the oven on. Turn the Dial/Select knob to the Manual (Fig. 1) or Auto (Fig. 2) tab. Press ENTER (push the knob) to select the desired mode. Once the desired mode is selected, use the correct section in this manual that describes mode operation. It would be helpful to review the overview section of each mode before using.



Fig. 1



Fig. 2

MANUAL MODE OVERVIEW

The Manual mode has three different functions of operation for the control.

- Bake Function
- Cook Function
- Recipe Function

Turn the knob to the desired function, the icon for the function will become highlighted, and press ENTER to select the function. The instruction box near the middle of the screen shows the action required.

NOTE: Press the BACK button at any time to return to the previous selection area.

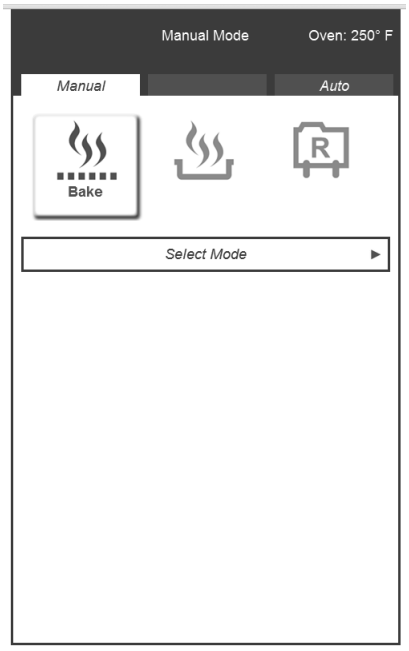


Fig. 3

Manual Bake Function Overview

The Manual Bake function (Fig. 4) will allow the user to manually set all oven functions, such as:

- Bake Temperature
- Bake Time
- Steam Time
- Fan Speed (HCO only)
- Fan Delay
- Vent Position
- Multi Phase Selection
- Save Recipe

Turn the knob to the desired icon and press ENTER to select the icon. The icon will become highlighted. See the Manual Bake Icon Chart for details about each icon.

NOTE: Press the BACK button at any time to return to the previous selection area.

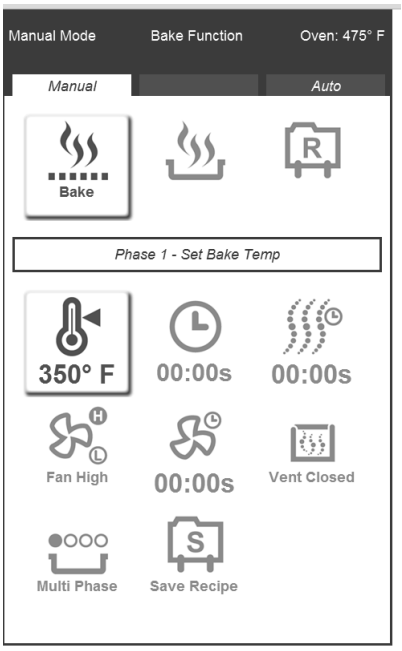


Fig. 4

ICON CHART	
Bake Temperature 	Selection of this icon allows changing the Oven Set Temperature for each phase of operation. Once selected, rotating the knob CW increases the set temperature; CCW decreases the set temperature. When in F (Fahrenheit), the temperature increments by 5˚ for each click to maximum or minimum settings. When in C (Centigrade), the temperature increments by 1˚ for each click to maximum or minimum settings. Once desired setting is reached, press ENTER.
Bake Time 	Selection of this icon allows setting the Bake Time for each phase of operation. Once selected, rotating the knob CW increases the time value; CCW decreases the time value. There are two modes of operation depending on the setup by the supervisor. The default setting changes the time by one (1) minute for each click, up to a maximum time of 24 hours. The display will be HH:MMm. The seconds mode will allow the timer to be set by 10-second increments up to 04:50s, at which point it will increment by one (1) minute starting at 05:00m. Once desired setting is reached, press ENTER.
Steam Time 	Selection of this icon allows setting the Steam Time for an individual phase. The bake mode only allows steam to be generated at the beginning of a phase for the duration selected. Once selected, rotating the knob CW increases the time value; CCW decreases the time value. The setting is in seconds and will increment by one (1) per click, up to a maximum as defined in the toolbox (default 20 seconds). Display shows 00:SSs. Once setting is reached, press ENTER. (**NOTE:** The bake time must be set greater than the value of steam time required for the phase selected.)
Fan Speed (HCO Model Only) 	Selection of this icon allows setting the Fan Speed for an individual phase. There are two speeds available for the HCO: High and Low. Turning the knob CW will provide High Speed. Turning the knob CCW will provide Low Speed. Once desired setting is reached, press ENTER.

ICON CHART	
Fan Delay 	Selection of this icon allows setting the Fan Delay for an individual phase. This setting delays the start of the fan for a value of minutes at the beginning of a phase. Once selected, rotating the knob CW increases the time value; CCW decreases the time value. The setting increments in minutes to a maximum of nine (9) minutes. Display shows 00:MMm. Once desired setting is reached, press ENTER. (NOTE: The bake time must be set greater than the value of fan delay time required for the phase selected.)
Vent Position 	Selection of this icon allows the Vent Position to be Open or Closed (default). Turning the knob CW will set Open Vent. Once desired setting is reached, press ENTER.
Multi Phase Operation 	Selection of this icon provides Multi-phase Baking or Cooking with additional selection to Add, Edit or Delete a phase in a single recipe. You may have up to six different phases for a single functioning recipe. Once desired setting is reached, press ENTER. See Setting the Multi Phase for additional information.
Save Recipe 	Selection of this icon provides a Save Recipe feature, which will allow the user to create a unique name or overwrite an existing named recipe. Once desired setting is reached, press ENTER. See Saving a Recipe for additional information.
Delete Recipe 	Completely removes recipe from the list. Must be enabled in toolbox to be visible.

Manual Cook Function Overview

The Manual Cook function adds a Pulse Steam feature, which allows steam to be produced on a repeat cycle within a phase.

Manual Recipe Function Overview

The Manual Recipe function (Fig. 5) will allow the selection of saved recipes. Additionally, the user can manually adjust any oven function. This function provides the ability to select recipes that have previously been saved. This function may require a passcode to access depending on the restrictions placed by the supervisor. See the Toolbox Function Overview for additional information about passcodes. Once a recipe is chosen and selected, it will provide all the settings for review. Settings may be changed or the recipe started.

Turn the knob to the desired recipe icon and press ENTER to select the icon. The icon will become highlighted. See the Using the Manual Recipe Function section for more information.

NOTE: Press the BACK button at any time to return to the previous selection area.

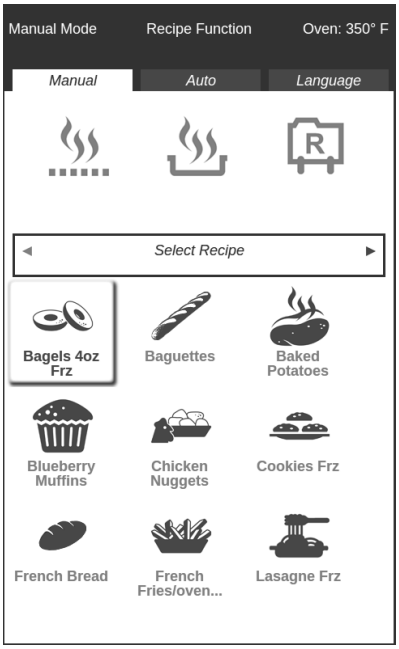


Fig. 5

Toolbox Function Overview

To access the Toolbox tab turn the knob CW while on the home screen. The Toolbox function (Fig. 6) allows the user to change the parameter settings of the controller and requires a passcode to access. There are four different access levels: User, Supervisor, Technician and Hobart Tech. These levels are passcode protected to ensure the integrity of operation for the control based on the skill level requirements for the variable settings. Each successive access level has access to all of the features of the preceding level. Hobart Tech level is outlined in the technical service manual. See the Toolbox Access Chart for more information about access levels.

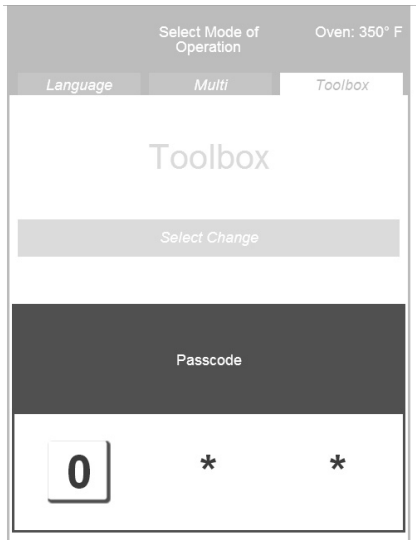


Fig. 6

TOOLBOX ACCESS CHART		
User Access		**Passcode: Assigned by Supervisor**
Version Information	HTML	Displays version of software being utilized by control (e.g., V2.08-220).
	IO	Displays version of software being utilized by I/O Board (e.g., 18).
	UI	Displays version of OS being utilized (e.g., 1.10).
	Recipe Version	Displays version assigned to the recipes loaded. (This may be a date code.)
Access Functions	Recipe Loading	Import or export recipes provide the ability to download or upload recipes from a USB Thumbdrive.
Display Settings	Date Set	Ability to change the date shown and used on the control.
	Time Set	Ability to change the time shown and used on the control.
Machine Function	Auto On	Ability to set the oven to automatically turn on at a preset time while unattended.
	Auto Off	Ability to shut the oven off at a preset time or during a period of inactivity while unattended.

TOOLBOX ACCESS CHART		
Supervisor Access		**Passcode: 333**
Access Functions	User Access Multi-Recipe Mode	Hides the Multi tab on the home screen from all operators.
	User Access Auto Mode	Requires users to enter a passcode to access the Auto Mode Tab.
	User Access Manual Mode	Requires users to enter a passcode to access the Manual Mode Tab.
	Manual Menu Access	Requires users to enter a passcode to access Manual Mode Tab's Bake, Cook, and Recipe functions.
	Assign Passcodes	Assigns a User passcode so user can access some restricted functions.
Display Settings	Language Lock	Hides the Language tab on home screen to prevent users from changing language.
		Changes the language the controller displays (English, Spanish, or French.

TOOLBOX ACCESS CHART		
Supervisor Access		**Passcode: 333**
Recipe Permissions	Delete Recipes	Allows users to delete recipes with the Manual Mode Recipe function. Notes: Recipe Lock must be disabled to access this function. If you don't see the Delete icon verify you have enabled Delete Recipes. If pan count is enabled the entire recipe (all pans) will be erased. Use Recipe Central to remove individual pan recipes.
	Purge All Recipes	Deletes all recipes from the controller.
	Recipe Lock	Restricts users from changing recipes.
	Manual Mode Recipe List	Changes how the recipes are displayed in the Manual Recipe Mode: By Icon (picture), alphabetical by name or alphabetical by date created.
	Auto Selection	Displays only Favorite recipes or all available recipes in the Auto mode.
	Auto Selection Features	Provides the ability to change how the recipes are displayed in the Manual Recipe Mode: By Icon (picture) or alphabetical by name.
	Change recipe While Running	Allows users to make a change to a recipe while it is running.
Machine Functions	Oven Start-up	Sets the oven to start up to a preset temperature or a specially designated Start Up recipe, which will advise when oven is ready for the first bake.
	Energy Saving Mode	An energy saving feature that will reset the temperature set point to a lower standby temperature after a set period of idle time.
	Recipe Ready	Determines when the timer begins, after preheating or at any temperature.
	Factory Defaults	Resets the toolbox settings.
	Pan Count Enabled	Used when cooking times increase due to additional trays/pans.

NOTE: Detailed information about the toolbox functions begin on pg. 20 of this manual.

TOOLBOX ACCESS CHART		
Technician Access		**Passcode: 222**
Machine Functions	Vent Evacuation	Time that the vent is 100% open at the beginning of the first phase.
	Vent Open Tim/Min	This value is the seconds the bake chamber vent is open per 60 seconds after the vent evacuate time has expired.
	Temperature Calibration	Used for calibrating the oven to an external probe.
	Heating On from Set Point	Set for number of degrees below set point the oven will remove call for heat.
	Heating Off from Set Point	Set for number of degrees below set point the oven will call for heat.
	Maximum Water Injection Time (Burst/Bake)	Sets the maximum amount of steam time for Baking (singular event).
	Maximum Water Injection Time (Pulse/Cook)	Sets the maximum amount of steam time for Cooking (when using Steam Repeat).
	Pulse Steam Interval	Controls how frequently steam can be applied when using Manual Cook mode. Warning, applying steam too frequently can prevent the steam balls from reaching proper temperature as well as lower the oven cavity temperature.

AUTO MODE OVERVIEW

The Auto Mode only uses stored recipes. The Auto Recipe Function (Fig. 7) is used when an operator is selecting a recipe that has been previously saved and no changes are desired. The oven will automatically begin heating to the programmed set point and time programmed duration once started. Typically, this is used for inexperienced bakers or cooks to maintain consistent products as defined by corporate or head chefs.

Turn the knob to the desired recipe icon and press ENTER to select the icon. The icon will become highlighted. See the Using the Auto Recipe Function section for more information.

NOTE: Press the BACK button at any time to return to the previous selection area.



Fig. 7

OPERATION

USING THE MANUAL BAKE FUNCTION

1. Press the POWER button to turn the oven on. The oven will start and display one of two screens, depending on the oven parameter setup. If the oven is configured with:
   - Recipe Start-Up Enabled (Fig. 8), proceed to step 2.
   - Set Temperature Enabled (Fig. 9), go to step 3.

NOTE: Start up recipes are designated using the Recipe Central PC software.

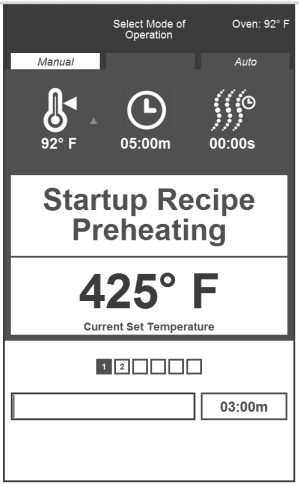


Fig. 8



Fig. 9

2. Wait for the oven ready screen (Fig. 10) to display, then load the food product and press START.
3. Rotate the knob CCW to make sure Manual is highlighted and press ENTER to select Manual mode.
4. Rotate the knob CCW until the Bake icon is highlighted and press ENTER to select the Bake icon. The Manual Bake function screen (Fig. 11) should be displayed and the Set Bake Temperature icon should be highlighted. All settings, except Temperature setting, are defaulted to 00:00.

NOTE: Press the BACK button at any time to return to the previous selection area.

NOTE: The instruction box shows the action required.

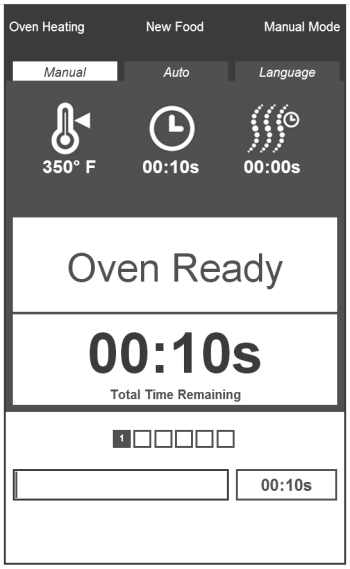


Fig. 10

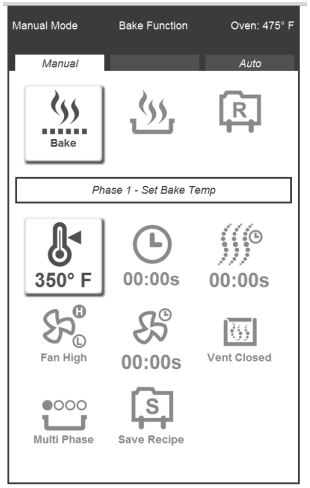


Fig. 11

SETTING THE BAKE TEMPERATURE

1. Press ENTER to select the Set Temperature icon. The Set Temperature screen (Fig. 12) should be displayed.
2. Rotate the knob CCW to decrease value and CW to increase value. When the temperature setting is the value desired, press ENTER to set. Selection will advance to the next setting (Bake Time).

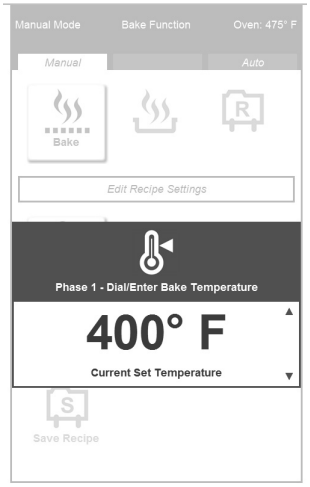


Fig. 12

SETTING THE BAKE TIME

1. Press ENTER to select the Set Bake Time icon. The Set Bake Time screen (Fig. 13) should be displayed.
2. Rotate the knob CW to increase the bake time and CCW to decrease the bake time. If bake time mode parameter is set for seconds, the value will change by ten (10) second increments up to 04:50s (Fig. 14) and then will increase by one (1) minute increments up to 00:05m. If bake time mode parameter is set for minutes, the value increases by one (1) minute increments 00:01m. When the time setting is the value desired, press ENTER to set. Selection will advance to the next setting (Steam Time).

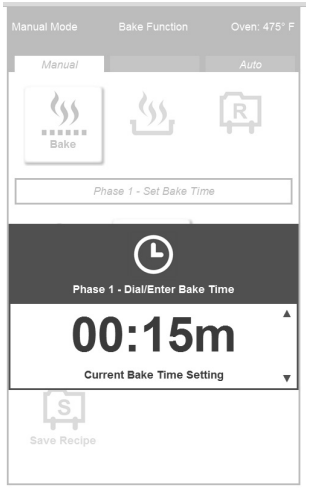


Fig. 13

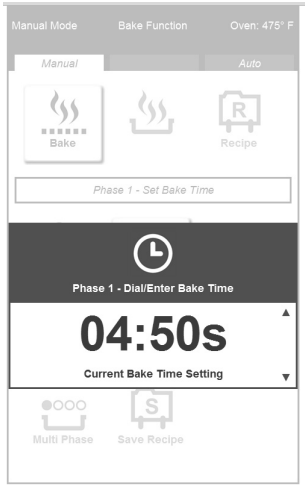


Fig. 14

NOTE: Once a time has been set the START button may be pressed at anytime to begin baking. There is no need to set the remaining recipe values.

SETTING THE STEAM TIME

1. Press ENTER to select the Set Steam Time icon. The Set Steam Time screen (Fig. 15) should be displayed.
2. Rotate the knob CW to increase the steam time and CCW to decrease the steam time. The values will increase by one (1) second increments up to the maximum value defined in the parameter settings. When the steam time setting is the value desired, press ENTER to set. Selection will advance to the next setting (Fan Speed for HCO or Fan Delay).

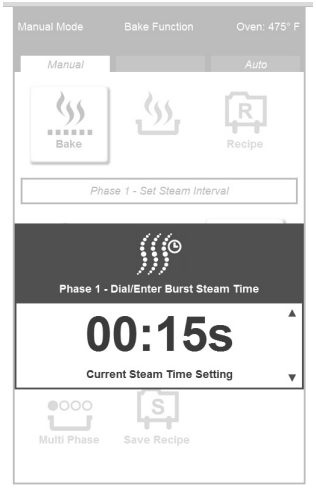


Fig. 15

SETTING THE FAN SPEED (HCO ONLY)

1. Press ENTER to select the Fan Speed icon. The Set Fan Speed screen (Fig. 16) should be displayed.
2. Rotate the knob CCW for low speed (Fig. 17). Press ENTER to select the desired fan speed. Selection will advance to the next setting (Fan Delay).

NOTE: The default fan speed setting is High.

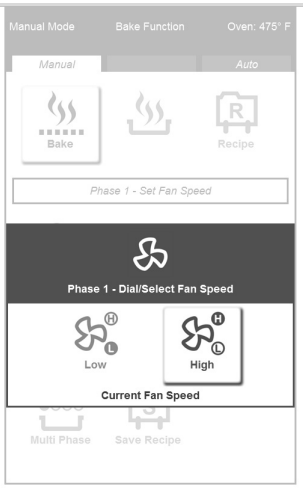


Fig. 16

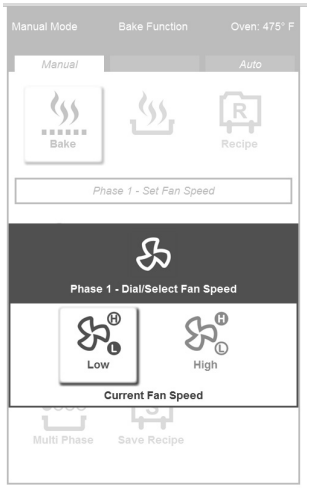


Fig. 17

SETTING THE FAN DELAY

1. Press ENTER to select the Fan Delay icon. The Set Fan Delay screen (Fig. 18) should be displayed.
2. Rotate the knob CW to increase the fan delay time and CCW to decrease the fan delay time. The values will increase by one (1) minute increments, up to the maximum value of 10:00m. When the fan delay time setting is the value desired, press ENTER to set. Selection will advance to the next setting (Vent Position).

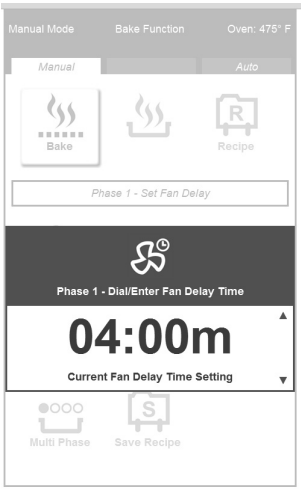


Fig. 18

SETTING THE VENT POSITION

1. Press ENTER to select the Vent Position icon. The Set Vent Position screen (Fig. 19) should be displayed.
2. Rotate the knob CCW for Vent Closed (Fig. 19) or CW for Vent Open (Fig. 20). Press ENTER to select the desired vent position. Selection will advance to the next setting (Multi Phase).

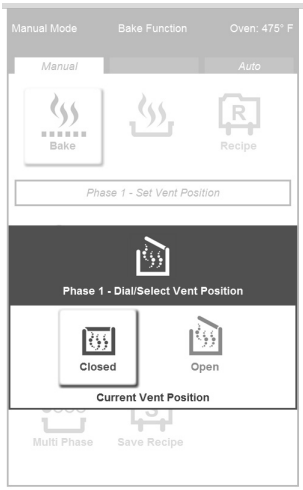


Fig. 19

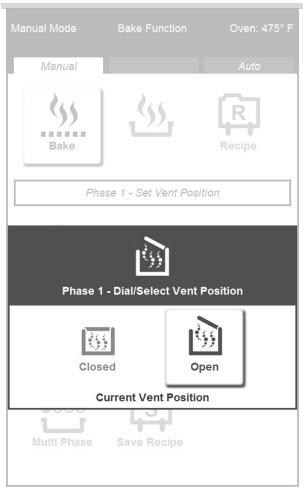


Fig. 20

SETTING THE MULTI PHASE

Multi Phase will allow a recipe to have multiple phases within a recipe, allowing all settings to vary for each phase. The recipe will change settings for each phase automatically and accumulate total time for completing the recipe. Multi Phase selections allow the user to Add, Edit, or Delete phases when selected.

1. Press ENTER to select the Multi Phase icon. The Set Multi Phase screen (Fig. 21) should be displayed.
2. Rotate the knob to select Add, Edit, or Delete. See the subsections for instructions on adding, editing, or deleting a Multi Phase.

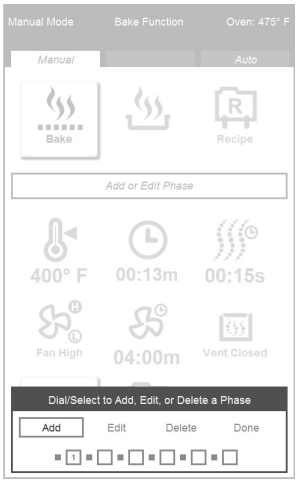


Fig. 21

Adding a Phase

1. Rotate the knob to the Add box and press ENTER to select Add. It will then highlight the solid block where the phase will be inserted (Fig. 22).
2. Rotate the knob to the position the added phase should be placed, either before (CCW rotation) or after (CW Rotation) any phase that has already been entered or requested.
3. Press ENTER to select the position. The Manual Bake Function screen (Fig. 23) should be displayed and Phase 2 - Set Bake Temp should be in the instruction box.
4. Rotate the knob and set each function icon as outlined.

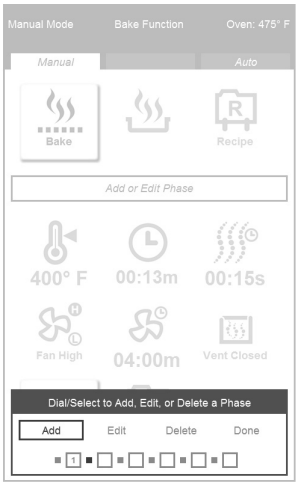


Fig. 22

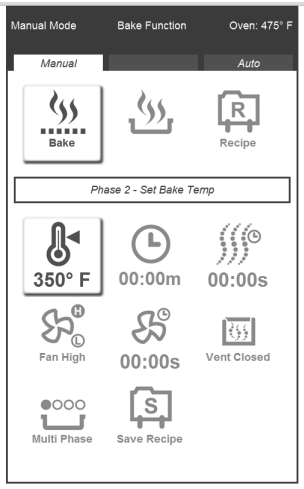


Fig. 23

Editing a Phase

1. Rotate the knob to the Edit box (Fig. 24) and press ENTER to select Edit. It will then highlight the solid block.
2. Rotate the knob to the phase position to edit and press ENTER to select.
3. Rotate the knob and edit each function icon as outlined.

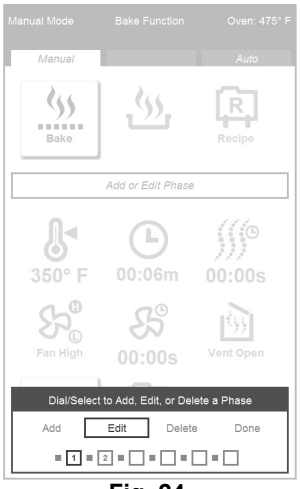


Fig. 24

Deleting a Multi Phase

1. Rotate the knob to the Delete box (Fig. 25) and press the knob to select Delete. It will then highlight the solid block.
2. Rotate the knob to the phase position to delete and press ENTER to select. A pop up screen (Fig. 26) will display to verify this action.
3. Rotate the knob to Delete or Cancel and press ENTER to confirm.
4. Rotate the knob to Done (Fig. 27) and press ENTER to exit Multi Phase operation.

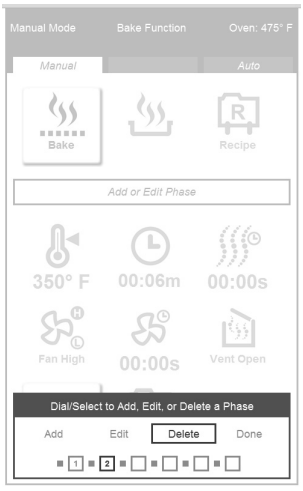


Fig. 25

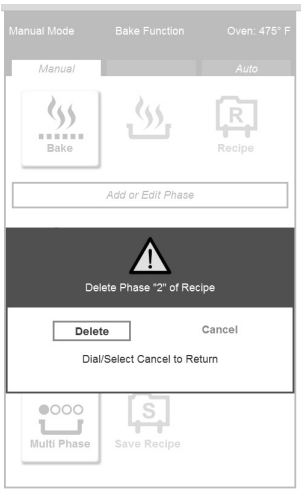


Fig. 26

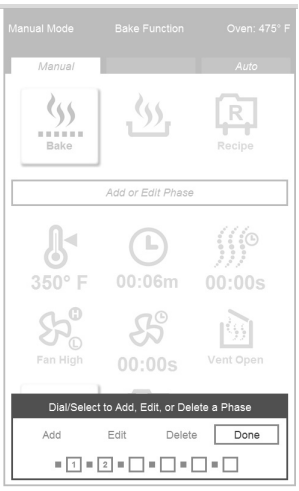


Fig. 27

SAVING A RECIPE

1. After creating a recipe, rotate the knob to the Save Recipe icon (Fig. 28) and press ENTER to select. The Enter Recipe Name screen (Fig. 29) should be displayed.
2. Rotate the knob CW or CCW to choose a letter or number. The letter or number will be block inverted to show selection. If there are any recipes already saved with the letter selected, they will show up in the list below (Fig. 30).
3. Press ENTER to select the letter. This example shows the letter C selected (Fig. 30).
4. Rotate the knob after selecting the letter to the List box (Fig. 31) and press ENTER to select.

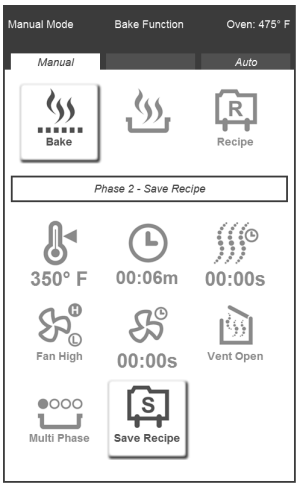


Fig. 28



Fig. 29



Fig. 30



Fig. 31

5. Rotate the knob to select any of the listed named recipes (Fig. 32). This example shows the recipe Cookies selected.
6. If an existing name is selected, it will fill in the name in the selection box and highlight the review box (Fig. 33). If no name exists, go to step 10.
7. Press ENTER to review the recipe as inputted or add additional letters or numbers to create a new unique name. This process will provide the same icon as the selected recipe. The general review screen (Fig. 34) provides the ability to examine the overall requirements of the recipe.
8. Rotate the knob to highlight the Save box (Fig. 34) and press ENTER to save the recipe.
9. If a recipe name is selected that already exists, an additional screen (Fig. 35) will ask to overwrite the existing recipe. Rotate the knob to select Yes or No and press ENTER to confirm.



Fig. 32



Fig. 33

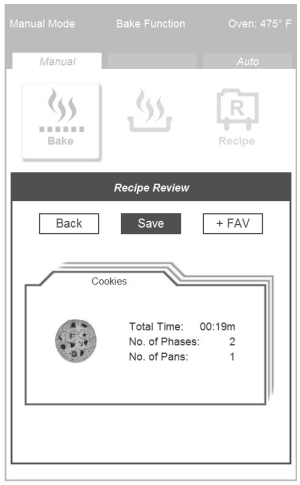


Fig. 34



Fig. 35

10. Complete the input by turning the knob and selecting letters to spell the recipe name (Fig. 36).
11. To change the icon, rotate the knob to the symbol (Fig. 37) and press ENTER to select.
12. Rotate the knob to highlight the icon (Fig. 38) to represent this product and press ENTER to set.



Fig. 36



Fig. 37

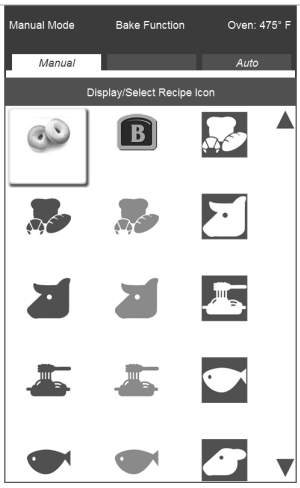


Fig. 38

13. Rotate the knob so that Review (Fig. 39) is highlighted and press ENTER select.
14. If the recipe is correct (Fig. 40), rotate the knob to highlight Save and press ENTER to complete and save the recipe. The recipe naming screen (Fig. 39) should display.
15. Rotate to highlight the Back box and press ENTER to make a variation of this recipe or press the BACK button twice to get back to the Manual Bake mode.



Fig. 39

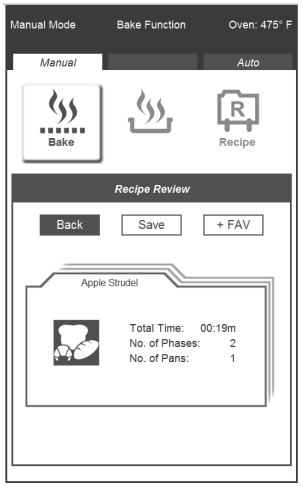


Fig. 40

USING THE MANUAL RECIPE FUNCTION

Manual Recipe mode is used when an operator wants to use a recipe that has been previously saved as is, or with the ability to make minor changes to the recipe before starting. If the word Recipe is not visible under the function icon, a passcode will be required to access this function (see step 2).

1. Rotate the ENTER knob CCW to make certain Manual is highlighted, then press the knob to access manual function.
2. Rotate the knob until the Recipe icon (Fig. 41) is highlighted and press ENTER to access recipes. If the word Recipe is not visible (Fig. 42) under the icon, a passcode will be required to access this function (see step 3). If the word Recipe is visible, go to step 4.
3. Rotate the knob to enter the assigned passcode (Fig. 43) and press ENTER for each number.
4. The display will show a list of recipes previously saved either in the Icon Mode (Fig. 44), List Mode (Fig. 45) or saved by date.
5. Rotate the knob to highlight the desired recipe and ENTER knob to select.

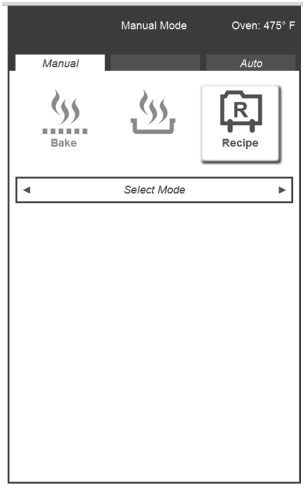


Fig. 41

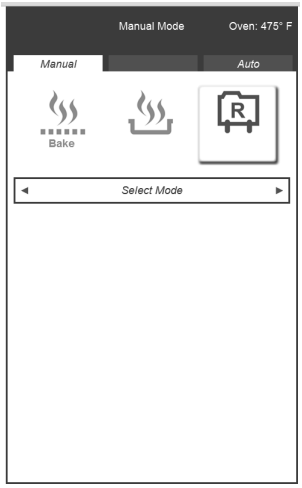


Fig. 42

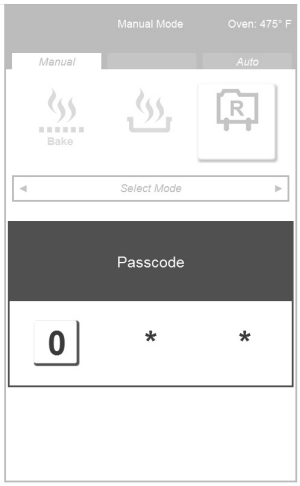


Fig. 43

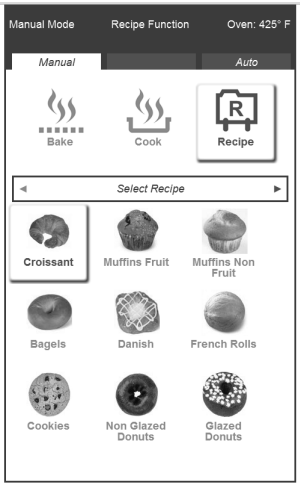


Fig. 44

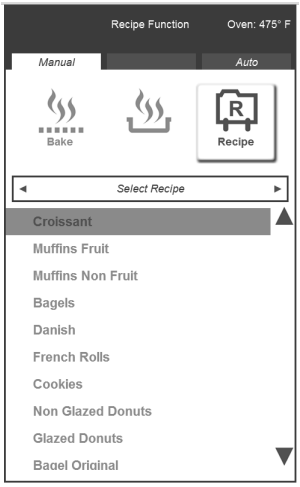


Fig. 45

6. If pan count parameter is enabled (Fig. 46), it will allow the selection to choose how many pans will be loaded for the bake. Rotate the knob to the desired number of pans and press ENTER to select.
7. If pan count is not enabled, the screen will display the recipe settings (Fig. 47). Press the START button to run the recipe as is or make adjustments as shown in Using the Manual Bake Function section of this manual.

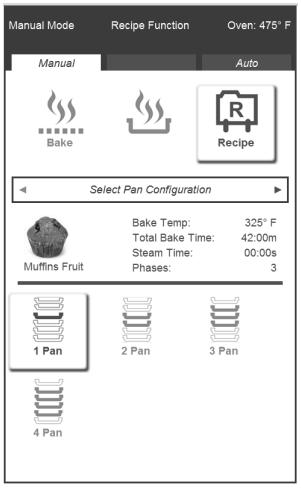


Fig. 46

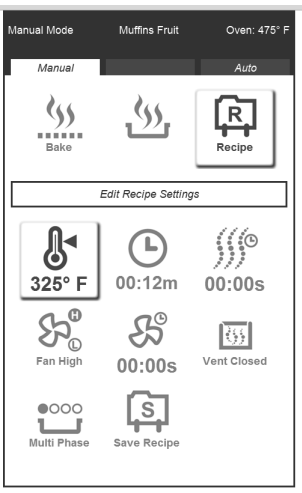


Fig. 47

USING THE AUTO RECIPE FUNCTION

Auto Recipe mode is used when an operator will only use the recipes provided with no changes being allowed, except for the ability to add time at the end of a recipe.

1. Rotate the knob CW to make certain Auto is highlighted, then press ENTER to access Auto Recipe (Fig. 48).
2. The display will show a list of recipes previously saved either in the Icon Mode (Fig. 49), List Mode (Fig. 50) or saved by date.
3. Rotate knob to highlight the desired recipe and press ENTER to select.
4. If pan count parameter is enabled (Fig. 51), rotate the knob to the desired number of pans and press ENTER to select. If pan count parameter is not enabled, press the knob or the START button to start the recipe.



Fig. 48



Fig. 49

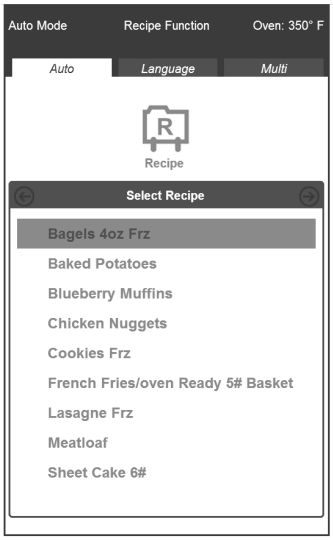


Fig. 50

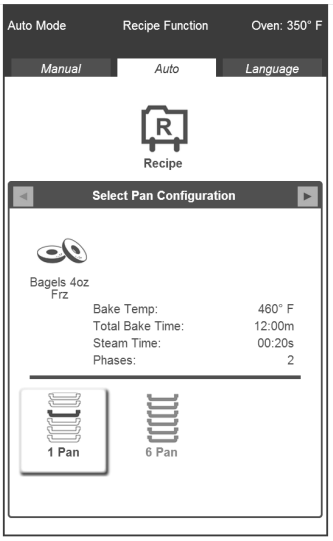


Fig. 51

RECIPE RUNNING SCREENS

After starting a recipe, the oven will adjust to the set point temperature. Note that the recipe cannot be started unless the oven has reached the proper temperature unless the Recipe Ready, At Any Temperature setting is enabled. If the oven is too hot, the Cool Down screen (Fig. 52) will display. Open the door to quicken the cool down process. If the oven has not reached the proper baking temperature, the Oven Heating screen (Fig. 53) will display.

When the oven has reached the proper temperature, the oven lights will flash, and the control will show Oven Ready (Fig. 54). Be prepared to load product when the door is opened. The Recipe instructions are shown in two locations on the Load Product screen (Fig. 55).

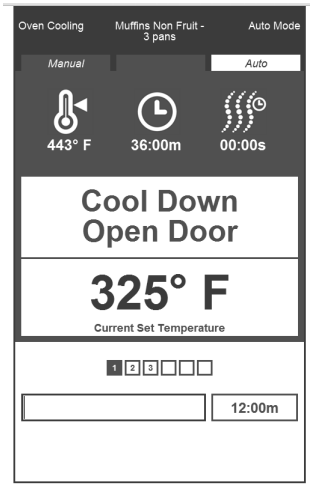


Fig. 52

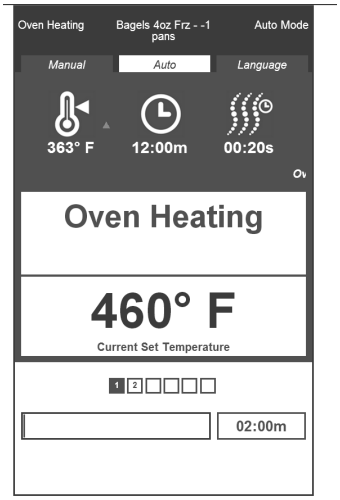


Fig. 53



Fig. 54

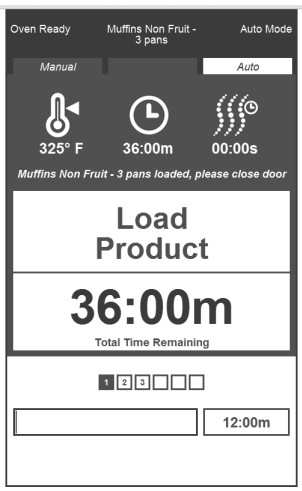


Fig. 55

After product has been loaded, close the door. The display now shows the Press Start screen (Fig. 56). Press the START button to start the timer and the rack rotation (for ovens with rack rotation).

NOTE: Rack rotation and timer will NOT start unless the START button has been pressed with door closed.

After the START button has been pressed, the recipe running screen (Fig. 57) will display the following:

a. Phase running
b. Recipe running
c. Mode used
d. Oven temperature
e. Total set time
f. Operation in phase and countdown of phase
g. Target Temperature
h. Total Time Remaining
i. Number of phases for the recipe with solid indicating the phase that is running
j. Timeline showing graphic representation of time remaining in phase



Fig. 56

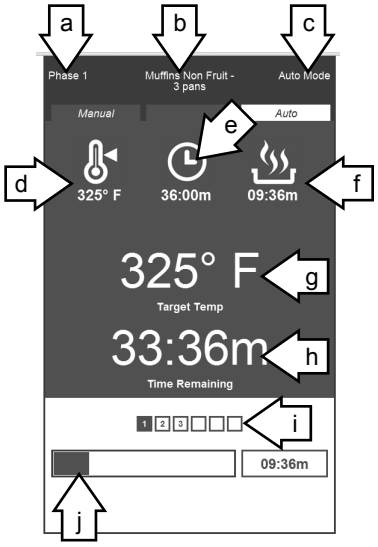


Fig. 57

Once the bake time is complete, the oven lights will flash, a beeper will sound and the Open Door or Add Time screen (Fig. 58) will display.

- **To add more time** - press the knob. The buzzer will stop and the lights will stop flashing. Rotate the knob for the desired additional time (Fig. 59) and press the START button.
- **OR** open the door to silence the beeper, stop the lights flashing and check the product. If more time is required after opening the door, rotate the knob for the desired additional time, close the door and press the START button.

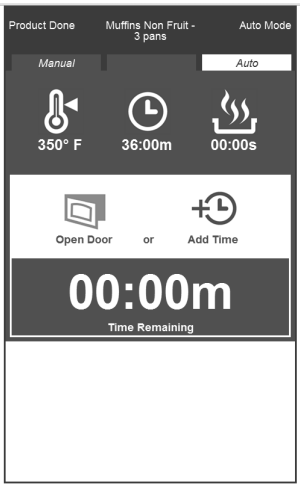


Fig. 58

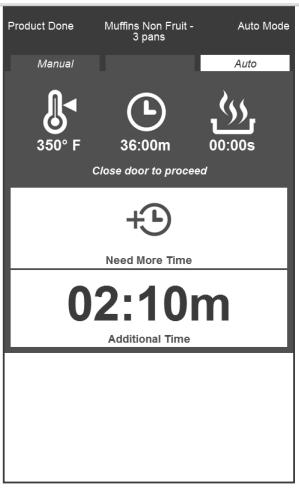


Fig. 59

- **OR** if product is done, Press the STOP button.

NOTE: After the STOP button has been pressed, the control will revert back to the previous settings for the recipe.

TOOLBOX SETTINGS

The Toolbox allows the user to change the controller settings and requires a passcode to access. There are three different access levels (User, Supervisor, and Technician) each requires a different passcode. These levels are provided to ensure the integrity of operation for the control based on the skill level requirements for the variable settings. The Supervisor level includes all User levels, the Technician level includes all the Supervisor levels. See the Toolbox Access Chart (page 7) for more information about access levels. Functions are described only once for brevity. Please refer to lower access levels for unlisted function details.

USER LEVEL SETTINGS

The Toolbox function is used to verify version information, download/update recipes from a USB Thumbdrive, change date and time and turn the oven OFF and/or ON while unattended. To access the toolbox, you must have a 3-digit access code. See the Toolbox Access Chart for more information about access levels.

1. The oven must be on in order to access the toolbox. Press the POWER/BACK button until the home screen (Fig. 60) displays.
2. Rotate the knob CW until the Toolbox tab is highlighted, then press ENTER to select.



Fig. 60



Fig. 61

3. Rotate and press ENTER to select the assigned passcode (Fig. 62). The toolbox screen (Fig. 63) should now be displayed.

NOTE: To access the User Level settings a passcode must first be assigned to Users from the Supervisor Level. If the passcode is not valid, an invalid passcode screen (Fig. 64) will display. Repeat steps 1 through 3 to re-enter the correct code.



Fig. 62

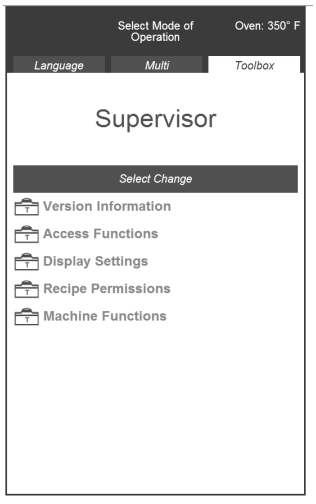


Fig. 63

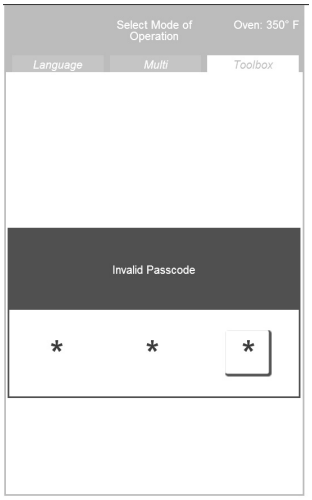


Fig. 64

Version Information

1. Rotate the knob to Version Information and press ENTER to select (Fig. 65).
2. Rotate the knob to HTML Version, IO Version, UI Version or Recipe Version and press ENTER to select to review the selected version. The example shows the Recipe Version screen (Fig. 66).
3. Press the BACK button to return to the previous selection area.

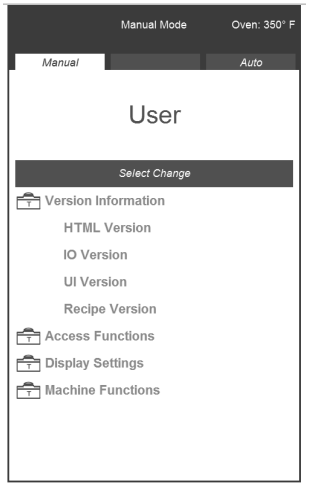


Fig. 65



Fig. 66

Access Functions

Recipe Loading

This function is used to manipulate the recipes that are loaded on the controller.

1. Rotate the knob to Access Functions and press ENTER to select (Fig. 67).
2. Rotate the knob to Recipe Loading and press ENTER. The Import Recipes screen (Fig. 68) will display.
3. Rotate the knob CW to change the screen to Export Recipes (Fig. 69).

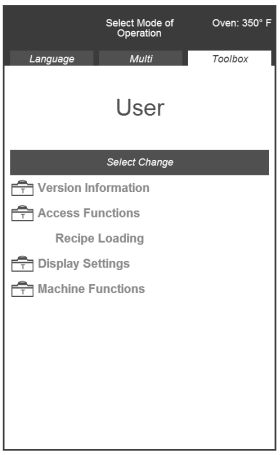


Fig. 67



Fig. 68

NOTE: The Import Recipes and Export Recipes features require a USB Thumbdrive. Before pressing the knob to select either feature, a USB Thumbdrive with the file “recipe.csv” must be loaded on the top (Root) directory, or within the recipes folder as generated by the Recipe Central PC Application of the thumbdrive. The thumbdrive should be inserted into the USB connection located under the access panel below the control panel (Fig. 70). **Wait at least 15 seconds** after inserting the thumbdrive before pressing the knob to select.

4. If any of the recipes to be imported have the same name as those already existing you will be prompted as shown (Fig.71).
5. Press the BACK button to return to the previous selection area.

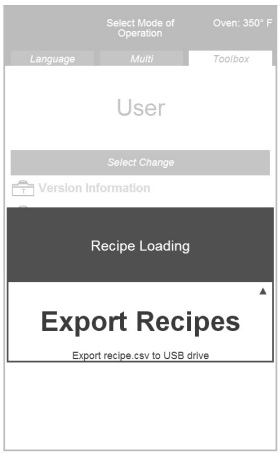


Fig. 69



Fig. 70



Fig. 71

Display Settings

This section is used to update the date and time.

1. Rotate the knob to Display Settings and press ENTER to select (Fig. 72).
2. Rotate the knob to Date Set or Time Set and press ENTER. The Date Set screen (Fig. 73) or the Enter Time screen (Fig. 74) will display.
3. Rotate the knob to change the settings and press ENTER.

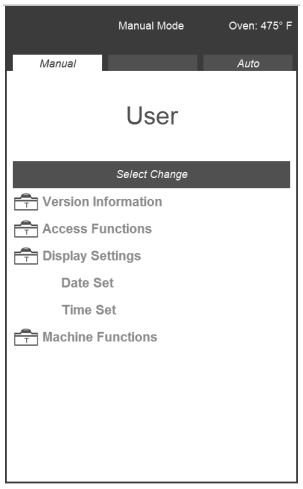


Fig. 72

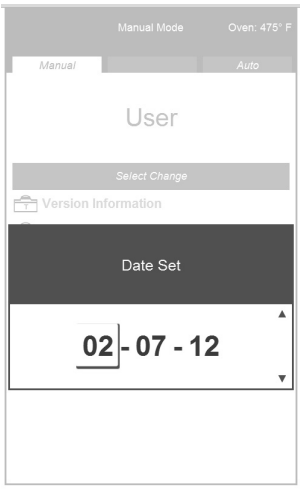


Fig. 73

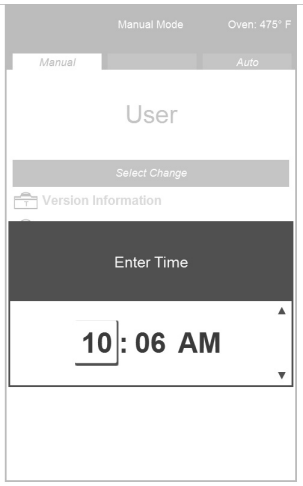


Fig. 74

Machine Functions - Auto On

The Machine Functions allow the user to set the oven to turn ON automatically at a set time of day.

1. Rotate the knob to Machine Functions and press ENTER to select (Fig. 75).
2. Rotate the knob to Auto On and press ENTER.
3. Rotate the knob to Enable and press ENTER.
4. Rotate the knob to Enable or Disable and press ENTER to select. The Enable screen (Fig. 76) is shown.

NOTE: This feature must be set to Enable for the Auto function to work.

5. Rotate the knob to Auto On Time (Fig. 75) and press ENTER to select.
6. Rotate the knob to set the time and press ENTER to select.
7. Rotate the knob to Mode (Fig. 75) to set the day of the week to turn the oven on automatically. The default is daily.
8. If set to days of the week, rotate the knob to Days (Fig. 75) and select each day to turn the oven on automatically.

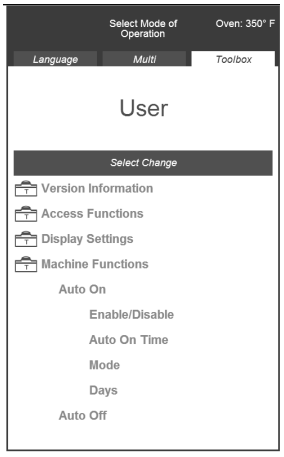


Fig. 75

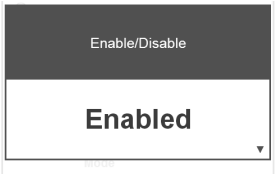


Fig. 76

NOTE: If the day has an asterisk (*) (Fig. 77), it means that day is active for the time set. To remove the asterisk (*) (Fig. 78), press the knob when the day is displayed.

9. Rotate the knob to change the setting and press ENTER.
10. Press the BACK button to return to the previous selection area.

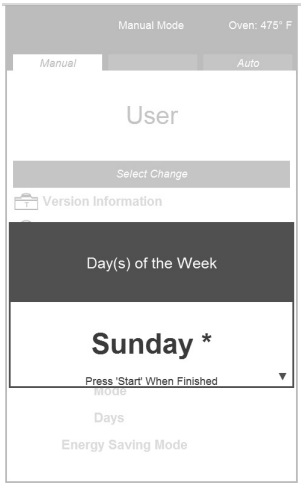


Fig. 77



Fig. 78

Machine Functions - Auto Off

The Machine Functions allow the user to set the oven to turn OFF automatically at a set time of day or period of idle time.

1. Rotate the knob to Machine Functions and press ENTER to select (Fig. 79).
2. Rotate the knob to Auto Off and press ENTER to select.
3. Rotate the knob to Enable and press ENTER to select.
4. Rotate the knob to Enable or Disable and press ENTER to select. The Enable screen (Fig. 76) is shown.

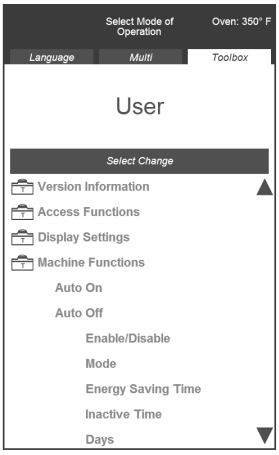


Fig. 79

NOTE: This feature must be set to Enable for the Auto function to work.

5. Rotate the knob to Mode (Fig. 79) and press ENTER to select.
6. Rotate the knob to set to Daily, Daily and Inactivity (Fig. 80), Day of Week or Weekday/Inactive (Fig. 81) and press ENTER to set.
7. Rotate the knob to Energy Saving Time (Fig. 79) and press ENTER to select.
8. Rotate the knob to set the time and press ENTER to select.
9. Rotate the knob to Inactive Time (Fig. 79) if a mode with inactivity was selected and press ENTER to select.

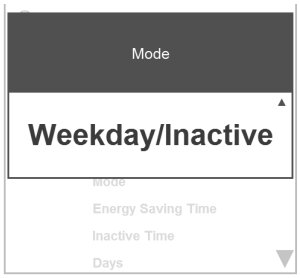


Fig. 80

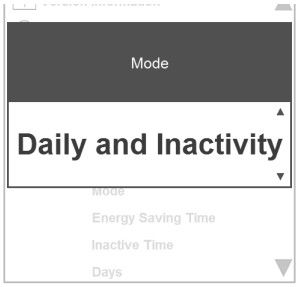


Fig. 81

10. If set to days of the week, rotate the knob to Days (Fig. 79) and select each day to turn the oven off automatically.

NOTE: If the day has an asterisk (*) (Fig. 77), it means that day is active for the time set. To remove the asterisk (*) (Fig. 78), press the knob when the day is displayed.

11. To change the setting, rotate the knob and press ENTER.
12. Press the BACK button to return to the previous selection area.

SUPERVISOR LEVEL FUNCTIONS

Supervisor Level access provides management with the ability to dictate what features Users have access to, to change the ovens settings, and modify recipe features.

Enter the Toolbox passcode “333” to access Supervisor Level Functions.

Access Functions

Rotate the knob until Access Settings is highlighted and press ENTER to expand the drop down menu items for items in this section.

User Level access to the different Mode tabs (Auto, Manual, etc.) can be restricted by Enabling or Disabling the respective tab setting.

1. Rotate the knob CW until Access Functions is highlighted and press ENTER. The menu will expand below (Fig. 82).
2. Turn the knob CW until the desired User Access Mode is highlighted and press ENTER.
3. Select either Enabled or Disabled (Fig. 83 demonstrates Manual Mode).

NOTE: Once a mode is disabled the Tab Heading will no longer display its heading and will require a passcode to access its features. The Multi-Mode Tab will disappear completely and not be selectable.

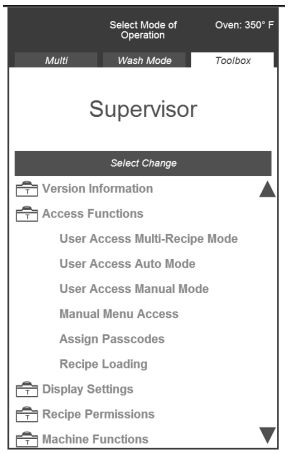


Fig. 82

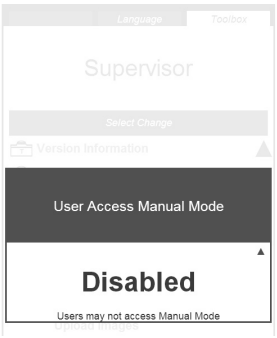


Fig. 83

Manual Menu Access

This setting provides the ability to restrict access to limited portions of the Manual Mode tab. For example a Supervisor may desire to limit access to the Manual Recipe to disallow users from altering a recipe.

1. Rotate the knob CW until Manual Menu Access is highlighted and press ENTER (Fig. 84).
2. Rotate the knob to the desired Menu to be changed and press Enter. Access may then be changed (Fig. 85).

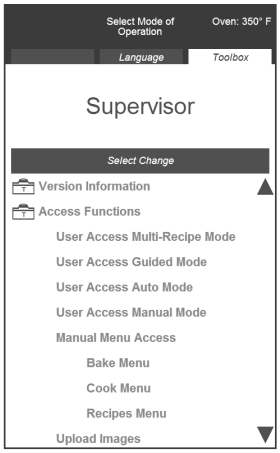


Fig. 84

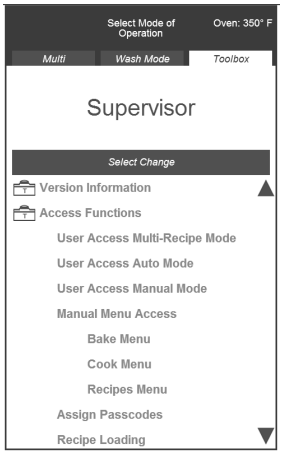


Fig. 85

Assign Passcodes

This allows the user to change/assign the passcode used to access the Toolbox and other User restricted functions.

1. Rotate the knob CW until Assign Passcodes is highlighted and press ENTER to expand the drop down menu (Fig. 86).
2. Rotate the knob CW until “User” is highlighted and press ENTER. Assign the new password (Fig. 87) and press ENTER.

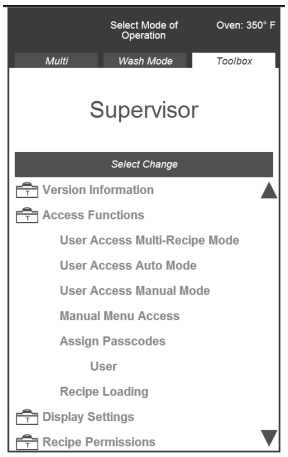


Fig. 86



Fig. 87

Display Settings

Rotate the knob until Display Settings is highlighted and press ENTER to expand the drop down menu items in this section.

Time Mode

This is used to change between 12 hour (standard) and 24 hour (military) time display formats.

1. Rotate the knob CW until Time Mode is highlighted and press ENTER.
2. Rotate the knob as to select the desired format and press ENTER (Fig. 88).

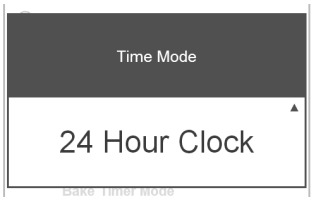


Fig. 88

Temperature Units

Choose between Celsius or Farenheit

1. Rotate the knob CW until Temperature Units is highlighted and press ENTER.
2. Select the desired unit and press ENTER (Fig. 89).

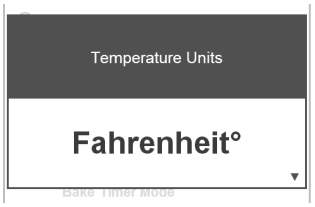


Fig. 89

Bake Timer Mode

This determines whether the bake timer displays hours and minutes (HH:MM) or hours, minutes, and seconds (HH:MM:SS) (Fig.90).

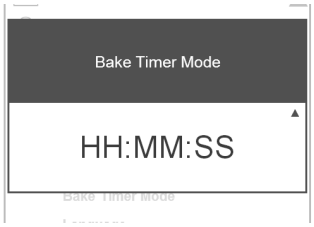


Fig. 90

Language

Choose whether the controller displays are in English, French, or Spanish (Fig.91) by rotating the knob. Language selection may alternatively be changed using the Language Tab found on the home screen and appear in their native script.

Language Lock

When enabled, this setting will disallow users from changing the display language and will remove the Language Tab from the home screen.



Fig. 91

Recipe Permissions

Delete Recipes

Enabling this setting allows users to erase recipes from the controller memory by making the Delete Recipe icon visible on the Manual Recipe Mode function screen. Recipes will be permanently removed from both the Auto and Manual Mode Tabs.

1. From the Home screen, rotate the know CCW until the Manual Mode Tab is highlighted and press ENTER.
2. Rotate the knob CW until the Recipe Function is highlighted (Fig.92) and press ENTER.
3. Select the desired recipe and press ENTER.
4. Rotate the knob CW until the Delete icon is selected (Fig.93).

NOTE: Recipe Lock must be disabled to access this screen.

NOTE: If pan count is enabled deleting any pan recipe will erase all pan recipes for the particular food item. Use Recipe Central to remove individual pan recipes from a food item.

5. Confirm that you would like to delete the selected recipe by pressing ENTER (Fig.94).

NOTE: Icon images remain in memory and need not be reloaded when reused for new recipes.

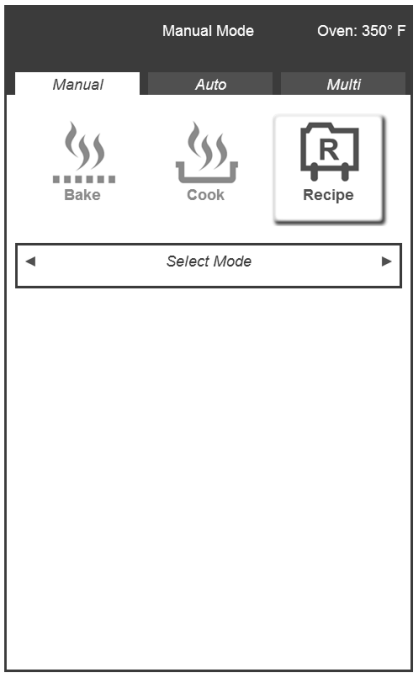


Fig. 92

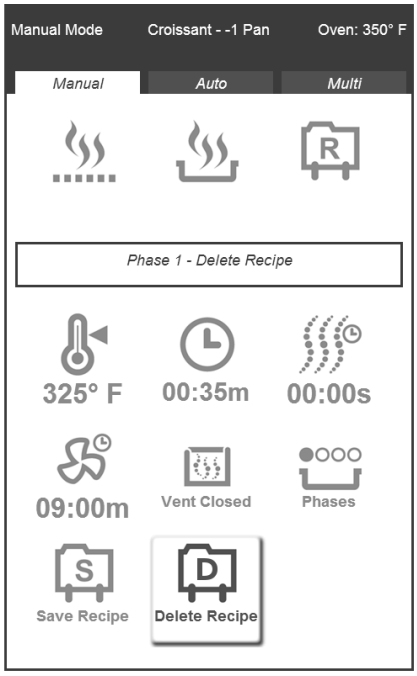


Fig. 93



Fig. 94

Purge All Recipes

This allows the user to delete all recipes from the controller memory in a single action. Recipes will be permanently deleted from memory.

1. Highlight Purge All Recipes and press ENTER.
2. Confirm the action (Fig.95).



Fig. 95

Recipe Lock

This prevents users from editing recipes parameters before running them from the Manual Recipe Mode. Once enabled, the options to set bake time, temp, etc. (Fig.96) will no longer appear and the controller will display a Status screen similar to Figures 52-55.

1. Highlight Recipe Lock and press ENTER.
2. Select the desired setting and press ENTER (Fig.97).

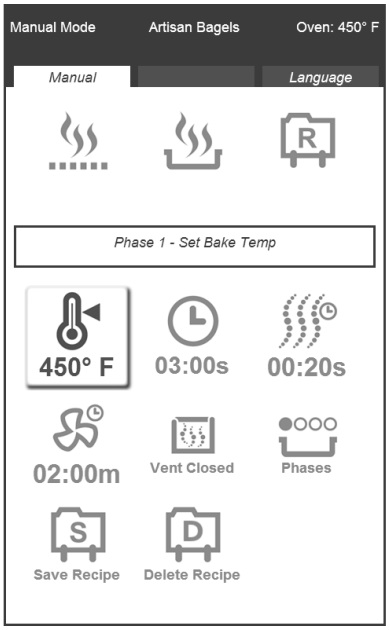


Fig. 96

Manual Mode Recipe List

This changes how recipes are displayed when using the Manual Mode Recipe function. The Icons format is the default setting and a visual representation will show next to the recipe descriptions. List and By Date formats will remove the recipe icons for a more condensed format (Fig.98).

Auto Selection

This function allows only recipes designated as Favorites to be displayed for Auto Mode. Designate Favorite recipes by selecting +Fav , see Fig. 40, when saving a recipe.

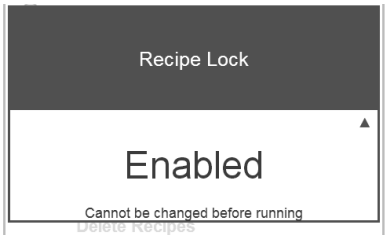


Fig. 97

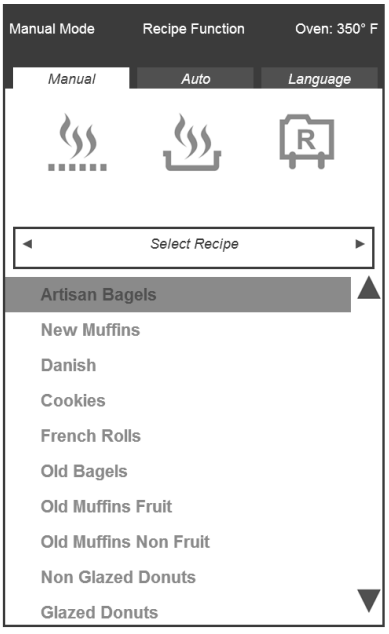


Fig. 98

Change Recipe While Running

This allows users to modify recipes once they have begun timing. To change a recipe while running, simply press ENTER and the Live Edit screen will display (Fig.99). Press ENTER again to confirm. Dial select the desired parameter to change (Fig.100) and press ENTER. Perform edits and press ENTER. Once all edits are performed press START. The recipe will then resume using the new setting(s). Only the current recipe phase may be edited.

NOTE: The Recipe Locked setting must be disabled in order to change recipes while running.

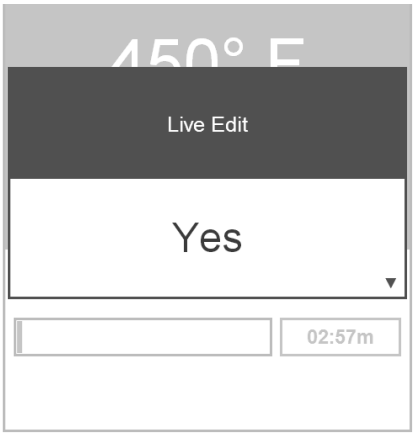


Fig. 99

MACHINE FUNCTIONS

Oven Start Up

Mode

Chose how you would like the oven to start up. Select Temperature if you would like the oven to automatically preheat to a designated temperature. Use Recipe Central to designate a Start Up Recipe to have the oven automatically begin running it when the oven is turned on. The oven will begin heating to the recipe's temperature and prompt the user when ready. Dial select the desired mode and press ENTER.

Start Up Temperature

For use with Temperature start up mode.

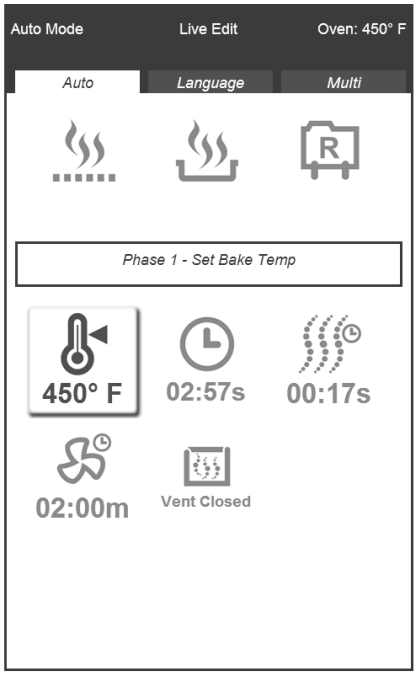


Fig. 100

Energy Saving Mode

Energy Saving Mode reduces the oven temperature after a set period of inactivity/ idle time. When in this mode, the following screen (Fig. 101) will be displayed. To exit out of this mode, press any button or rotate the knob. The oven is now ready to proceed to any normal operation.



Fig. 101

Enable/Disable

Select Enable if you would like the oven to revert to a lower temperature during idle periods.

Inactive Time

Sets the duration of no user interaction that must transpire before the oven reduces the temperature. Inactivity does not include bake/cook duration. 10 minutes is the minimum duration setting.

Set Back Temperature

Sets the temperature the oven will revert to after idle periods. The minimum set back temperature is 250 degrees Fahrenheit.

Recipe Ready

Choose what determines when the oven is ready and able to begin the bake/ cook timing cycle.

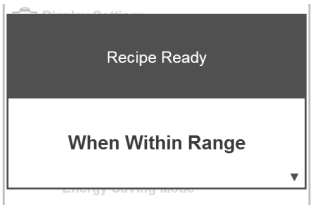


Fig. 102

Recipe Ready

Select When Within Range (Fig.102) to automatically preheat the oven, to a selected range, before the oven signals the user (“Oven Ready” is displayed and lights flash). Select At Any Temperature (Fig.103) to allow the bake/cook timer to begin at any temperature.



Fig. 103

Recipe Start below set point

This determines the minimum temperature allowable to begin the baking/ cooking cycle when the When Within Range option is selected. Select from -15˚F to 0˚F.

Recipe Start above set point

This determines the maximum temperature allowable the bake/cook cycle when the When Within Range option is selected. Select from 0˚F to 20˚F.

Factory Defaults

This will remove all user settings and restore the VIC to its original out of the box state.

⚠WARNING This will reset oven settings that may render the oven inoperable or affect performance. Contact your local Hobart Service technician to recalibrate.

Pan Count

Enable Pan Count for use with recipes that have multiple time settings for varying quantities of pans. This will disallow Auto Mode recipe modification from displaying the setting controls and the Select Pan Configuration screen will immediately appear (Fig.104).

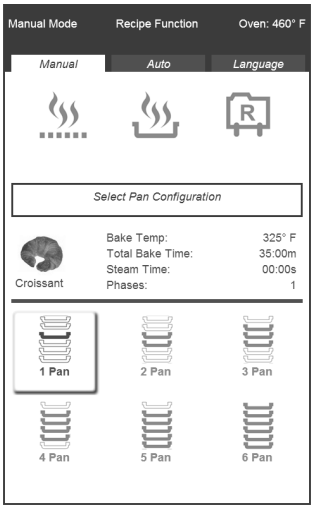


Fig. 104

TECHNICIAN LEVEL SETTINGS

Vent Evacuation

When the vent is programmed to be open during a recipe phase, the vent will open for the Vent Evacuation duration during the first recipe phase and phases that follow vent closed phases. The remainder of time for phases when Vent Evacuation occurs will operate the vent according to Vent Open Time/min (Fig. 105).

Vent Open Time/min

This sets how much time per minute (60 sec is the default setting) the vent will be open when the user programs the Vent Position open for a recipe phase. The vent will open for the programmed duration at the beginning of each minute and close for remainder. Vent Open Time/min is superseded by Vent Evacuation operation (Fig. 105).

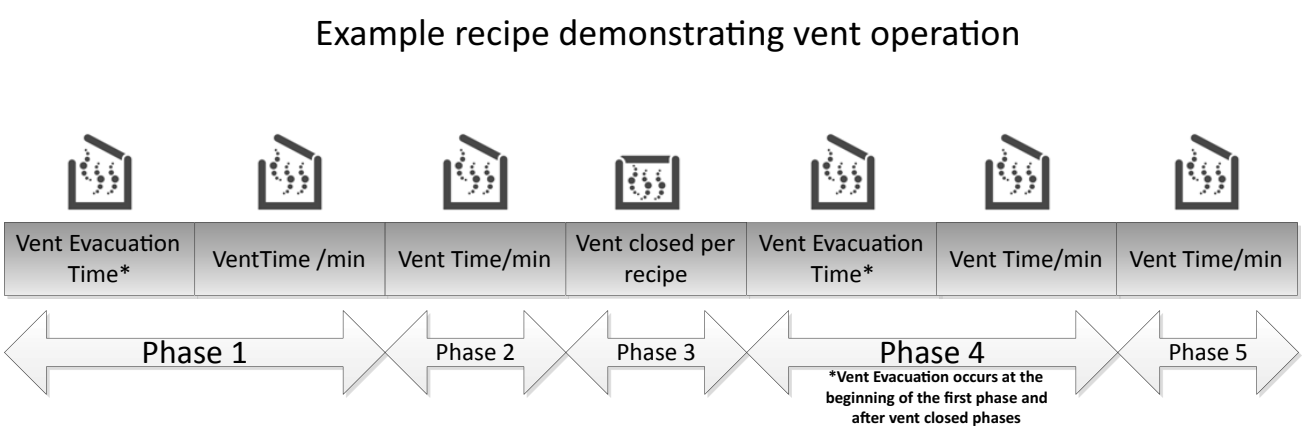


Fig. 105

Temperature Calibration

This is used to calibrate the oven RTD with the IO board. When selected, the oven raw temperature from the internal probe will be displayed. Enter the external temperature probe (meter) temperature by turning the knob and push to enter. Note, if the temperature calibration screen is revisited the temperature displayed will revert back to the raw internal probe value and the last calibration offset will be erased. Please refer to the specific oven models service manual for the probe calibration procedure.

Heating Off from Set Point

Determines when the call for heat will be removed based on the calibrated oven temperature.

Heating On from Set Point

Determines when the oven calls for heat based on the calibrated oven temperature.

Maximum Water Injection Time (Burst/Bake)

Sets how much water may be introduced into the oven cavity for the purpose of steaming during the Manual – Bake mode.

NOTE: Extended water injection durations may cause substantial drops in oven temperature and not render full conversion to steam.

Maximum Water Injection Time (Pulse/Cook)

Sets how much water may be introduced into the oven cavity for the purpose of steaming during the Manual – Cook mode for both Burst and Steam Repeat applications.

NOTE: Extended water injection durations may cause substantial drops in oven cavity temperature and not render full conversion to steam.

Pulse Steam Minimum Interval

Determines the minimum time duration that must occur before steam may be reapplied when using the Manual – Cook Steam Repeat time function.

LANGUAGE

From the home screen, rotate the knob until the Language tab is highlighted and press to select. Rotate the knob until the desired language, English, French, or Spanish, (Fig. 106) is displayed and press to select. Language may also be changed from within the Toolbox-Display Settings. The Language tab can be hidden by enabling the Language Lock feature found under Toolbox-Display Settings.



Fig. 106

MULTI RECIPE MODE

This mode allows the operator to set timers for individual trays. From the home screen, rotate the knob until the Multi tab is highlighted and press ENTER. Select Bake and press ENTER. Select the desired temperature and press Start. Rotate the knob until the desired tray position is highlighted and press ENTER. Select the desired time for this position and press ENTER. To start a timer highlight the desired position and press Start. When the timer expires, the tray timer will flash green (Fig. 107). If multiple timers have expired the controller will highlight the position icon that has been expired the longest and advance the highlight sequentially through the timers in the order they expired. Press Start to acknowledge the highlighted timer. This feature is currently still under development.

NOTE: Multi timers must all utilize the same temperature setting.

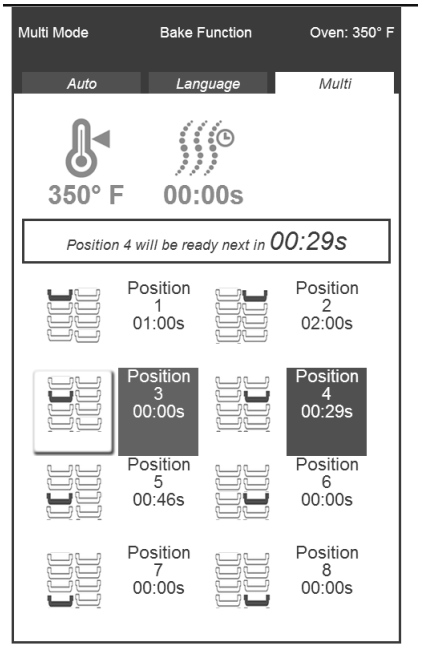


Fig. 107