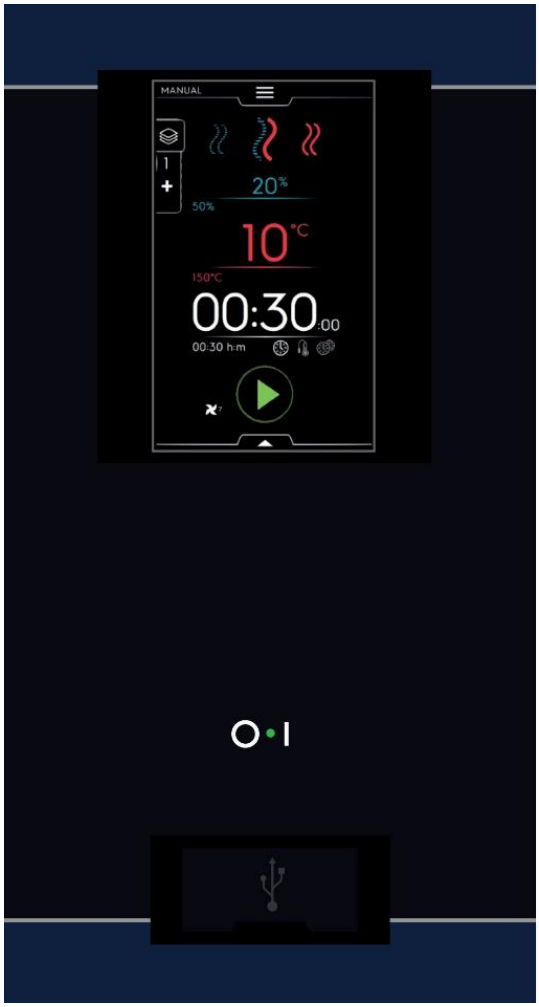
SERVICE MANUAL

ELECTRONIC BOARDS

SKYLINE OVEN 6-10-20GN

MAGISTAR OVEN 6-10-20GN



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

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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.	**Jan. 2020**

Foreword

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

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving machine 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 machine 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 machine's integrity or endanger people.

If, after reading this manual, there are still doubts regarding machine 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 machine. During all stages of machine assessment, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the machine 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.electrolux.com/professional.

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

THIS MANUAL IS FOR THE ELECTRONIC BOARD TOUCH / DIGIT OF 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

EXAMPLE:

THIS MANUAL CAN BE FOUND ATTACHET TO:

PNC : 217782

FACTORY MODEL :

ECOG101T2G0

B	BAKERY (40X60)
V	VARIANTS (WASH, PROBE, SHELVES)
W	WASHING

Refer also to § DATA PLATE (IDENTIFICATION STICKER)

INDEX

1 GENERAL INFORMATION

1.1 GENERAL INFORMATION

To ensure safe use of the machine 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 machine 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 machine.
- 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 machine “CE“ marking illegible.
- Refer to the data given on the machine’s data plate “CE“ marking for relations with the Manufacturer (e.g. when ordering spare parts, etc.).
- When scrapping the machine, the “CE“ marking must be destroyed.

1.2 SAFETY INFORMATION/PRECAUTIONS

- Risks mainly of a mechanical, thermal and electrical nature exist in the machine. 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 machine 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 machine 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 machine, removing, modifying or tampering with the guards, protection or safety devices.
- Before carrying out any operation on the machine, 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 machine'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 machines are provided with electric and/or mechanical safety devices for protecting workers and the machine 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 machine, 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 machine, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the machine 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 machine.
• 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 machine 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 machine installation stages in order to limit these risks.
To preserve these conditions, the areas around the machine 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 machine 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 machine 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 machine use could suddenly and deliberately close the lid/door/oven door (if present, depending on the appliance type)
Tipping of loads	When handling the machine 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 machine

• The guards on the machine are:

– fixed guards (e.g. casings, covers, side panels, etc.), fixed to the machine 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 machine 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)

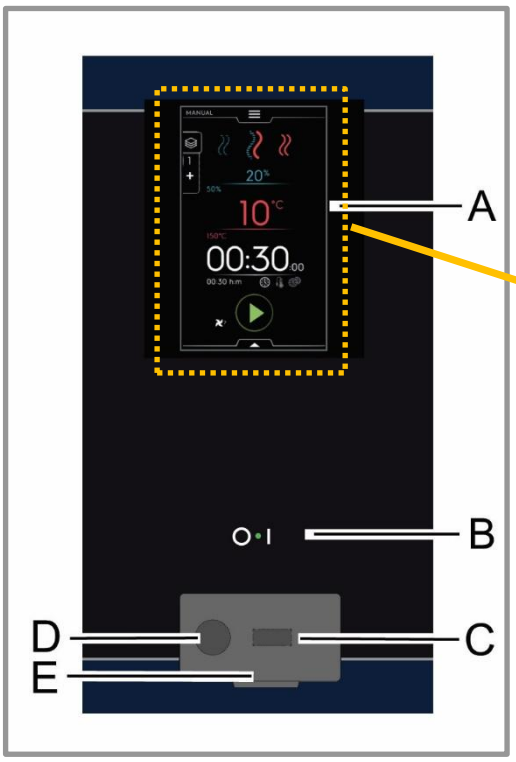
End of use: When the appliance is no longer to be used, make it unusable by removing the mains power supply wiring.

1.3 CONTROL PANEL INTERFACES

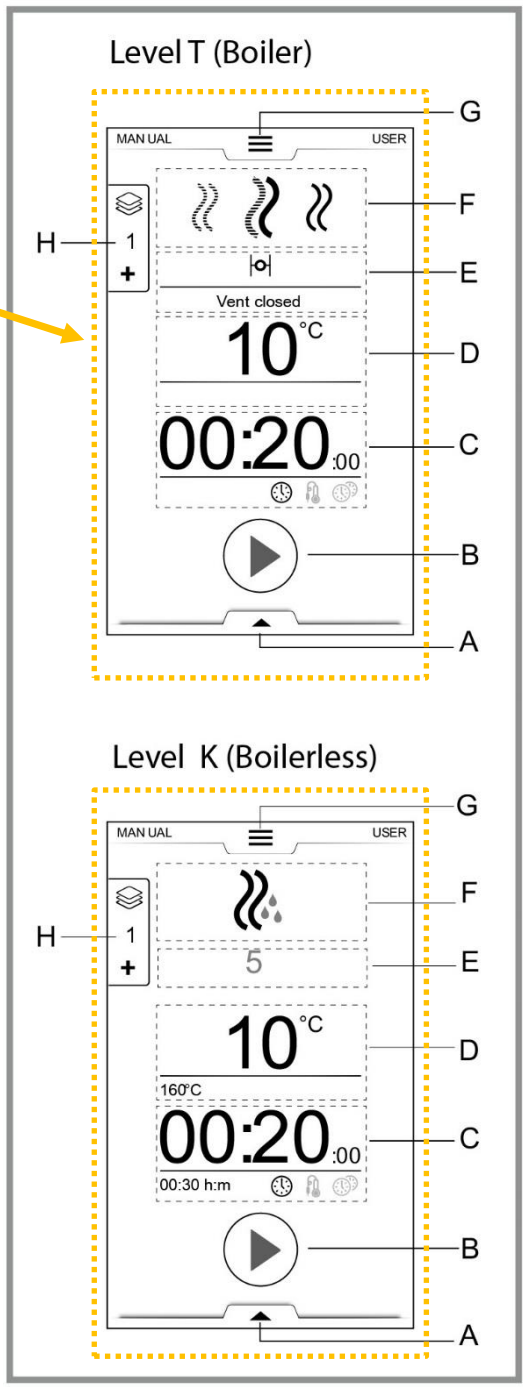
There are two type of user interfaces (U.I) :

- **Level B,C** are **DIGIT** (buttons)
- **Level T, K** are **TOUCH** (touch screen)

1.3.1 TOUCH SCREEN INTERFACE (LEVEL T,K)



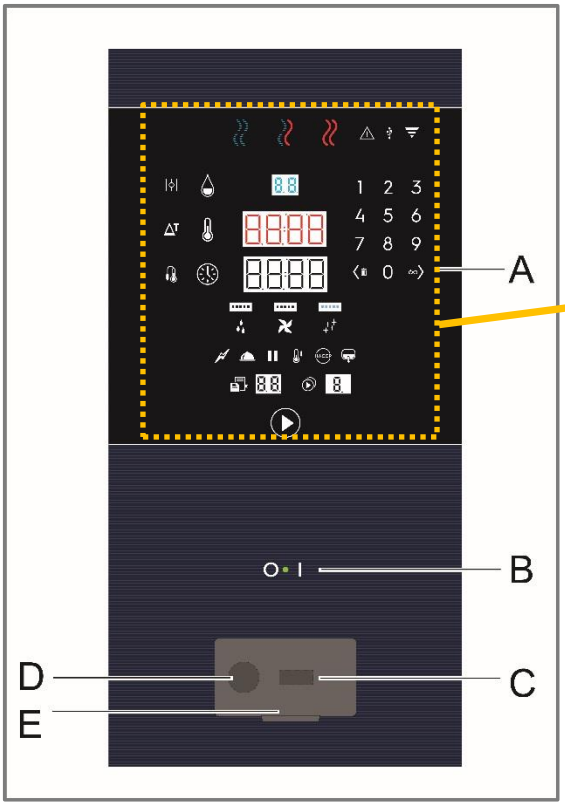
A.Control panel screen
B.ON/OFF button
C.USB key in/out
D.Print out
E.Openable flap



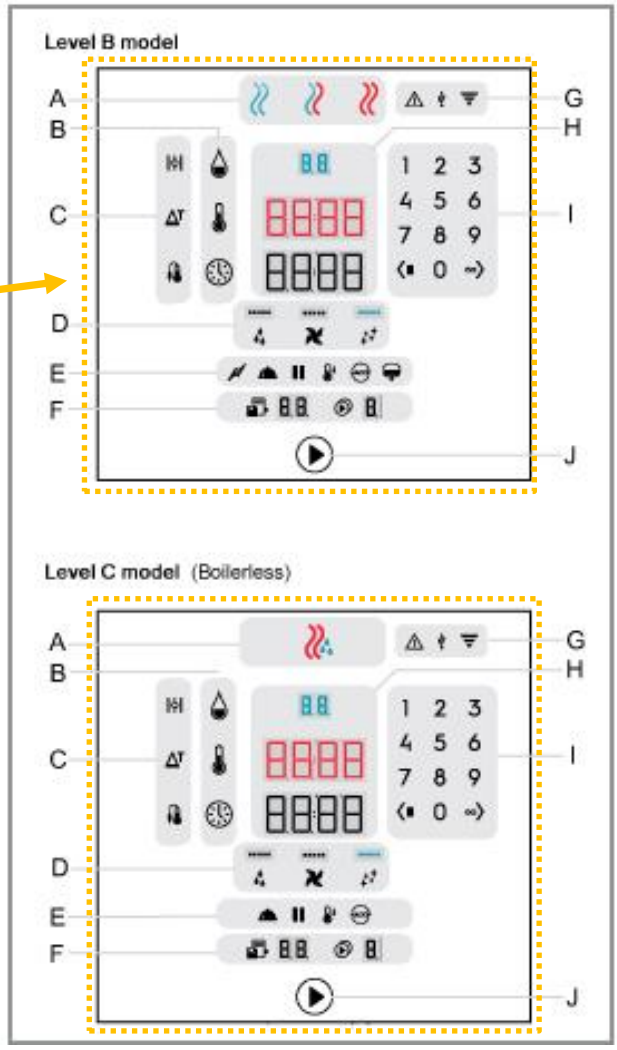
A. Utilities drawer (lower drop down menu)
B. start button
C. Time / food probe area
D. Cavity temperature
E. Cavity humidification
F. Cooking cycles
G. Main menu (drop down menu)
H. Multiphase drop down menu

1.3.2 DIGIT DISPLAY (LEVEL B, C)

Level B (with boiler) & C (appliance without boiler / boilerless)

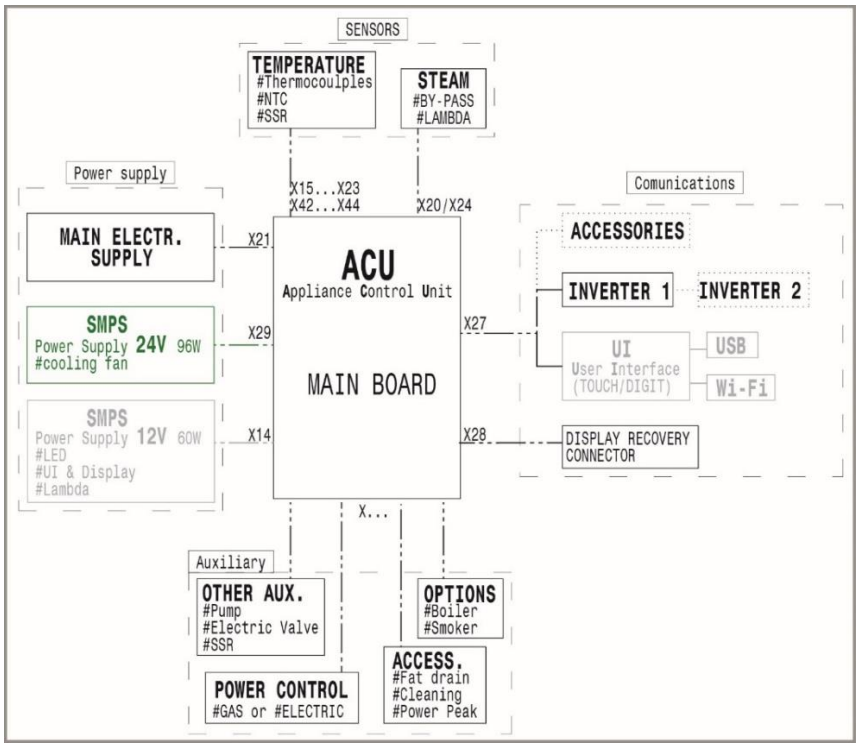


A.Control panel screen
B.ON/OFF button
C.USB key in/out
D.Print out
E.Openable flap



A.Cooking cycles
B.Cooking parameters
C.Cooking option
D.Special functions
E.Utilities
F.Programs and Multi phase
G.Indicator Lights
H.Digits display
I.Key pad
J.Start button cycle

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) ; IDENTITY CARD (APPL dAtA) (for level B,C Digit).

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	Dic. 2019

2.1.2 LEVEL "B,C" DIGIT

SOFTWARE EDITION	DESCRIPTION	DATE PRODUCTION
1.0.07	LEVEL "B,C" DIGIT electronic boards	May. 2019
1.0.11	LEVEL "B,C" DIGIT electronic boards	Nov. 2019
1.0.18	LEVEL "B,C" DIGIT electronic boards	Dic. 2019
1.1.0	LEVEL "B,C" DIGIT electronic boards	Jan. 2020
1.1.2	LEVEL "B,C" DIGIT electronic boards	Jan. 2020

2.2 LEVEL T, K (TOUCH SCREEN)

IMPORTANT !

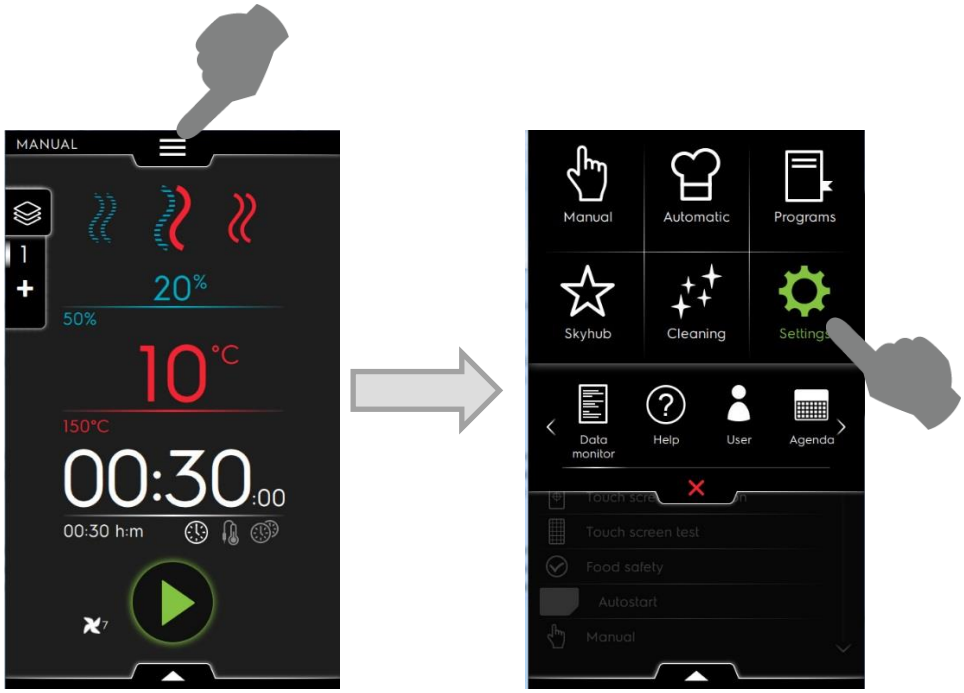
The following instructions/illustrations are relative to software 4.3.7. onwards. Previous software editions could differ to what is reported in this manual edition.

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

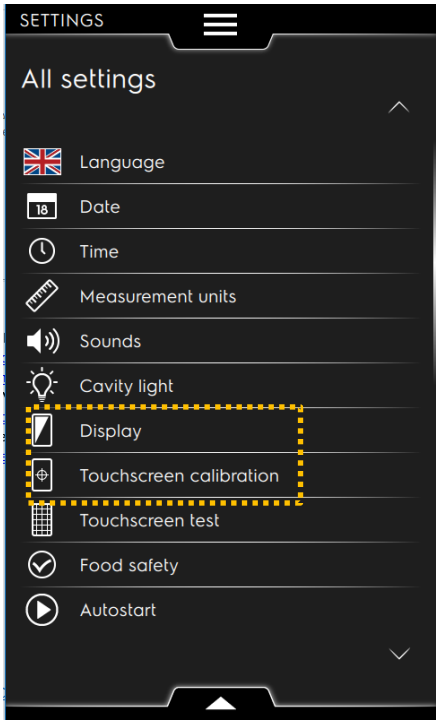
2.2.1 SETTINGS AND SERVICE AREA

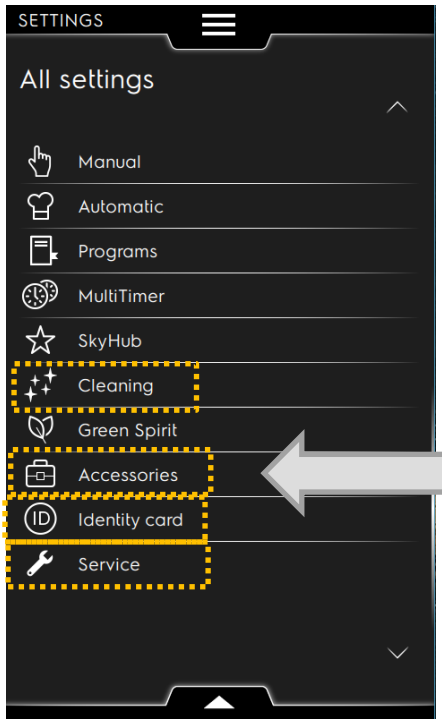
The SETTING AREA is accessible in the main screen view by pressing the menu drop down menu.

The access of this area does not require a password.



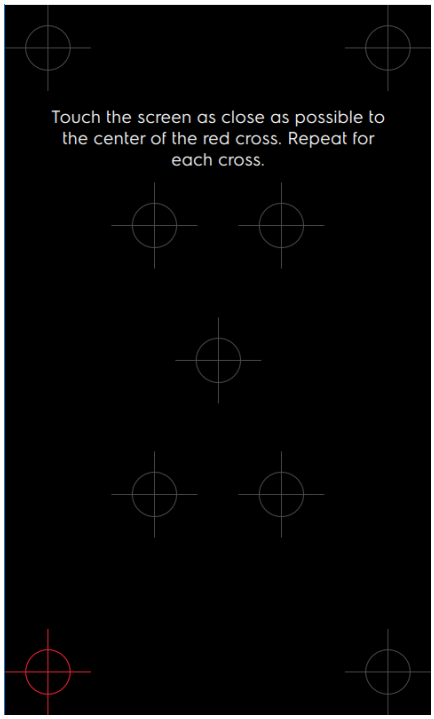
In the SETTING AREA are located some features that are usefull for technicians, these features have been highlighted in the next two pictures and will be discussed in separate chapters.

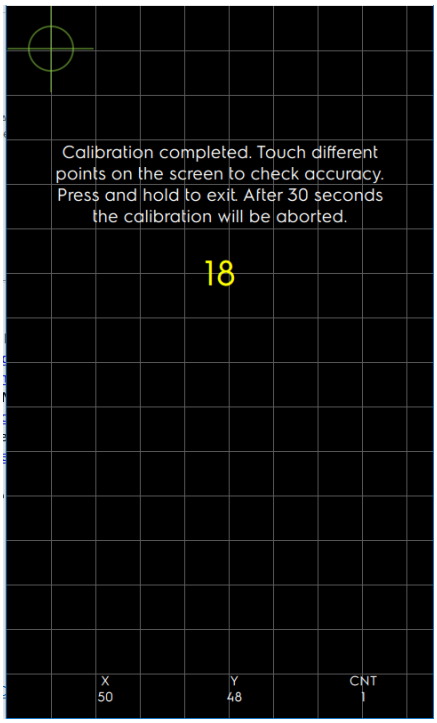




Highlighted chapters useful for technician settings

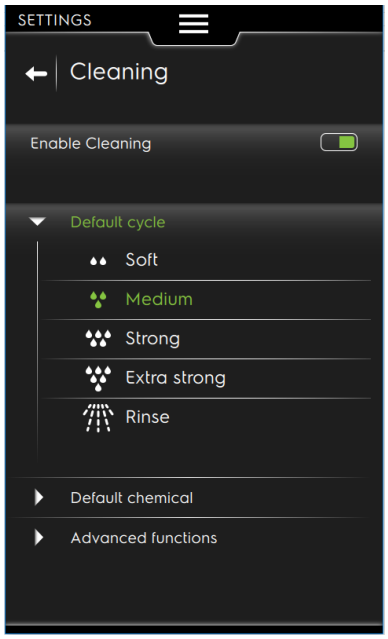
2.2.1.1 DISPLAY / TOUCHSCREEN CALIBRATION





2.2.1.2 CLEANING

Before starting any washing cycle the appliance will check the inner cavity temperature, if the inner temperature is too hot the appliance will proceed to a "Forced cooling"



Cycle stop Keep hold to stop the cycle;The Stop button will be available when the function can be performed. After the selection the display will show the remaining time for the rinsing of the cavity and of the boiler.

Forced rinse if you have stopped a running cleaning cycle, the appliance mayproceed to perform a forced rinse to washout all the chemicals from the cavity. During this count down the door cannot be opened.

2.2.1.3 ACCESSORIES, ENABLE IN SOFTWARE

NOTE !

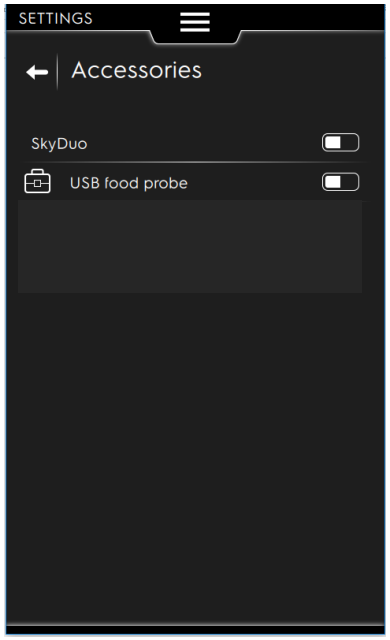
IN THE ACCESSORY PACKAGING BOX IS CONTAINED A DEDICATED MANUAL WITH DETAILED EXPLANATION

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 abilitate it.

EXAMPLE ONE



EXAMPLE TWO

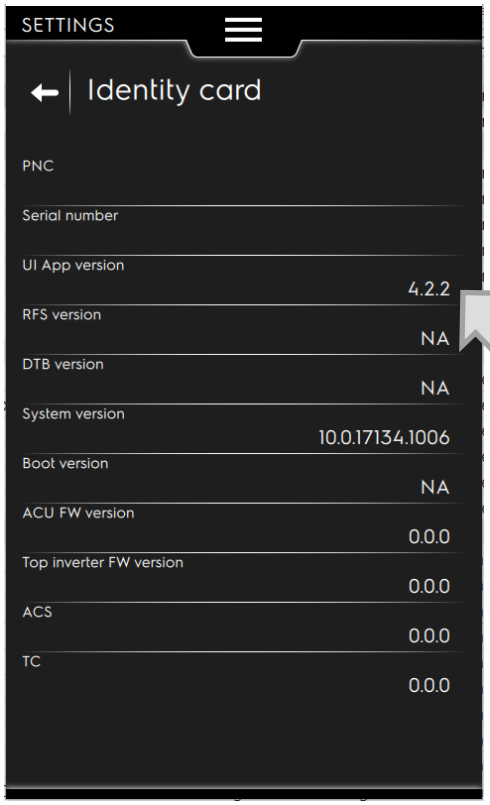
EXAMPLE TWO: after adding in the accessory / parameter 45/47/55 etc in the Accessories menu the new items will be available to enable.

IMPORTANT !

In case you update the oven software or the parameters, the accessories list will be reset; you will have to enable again the item in the parameter list and then enabled it in the Accessories menu'.

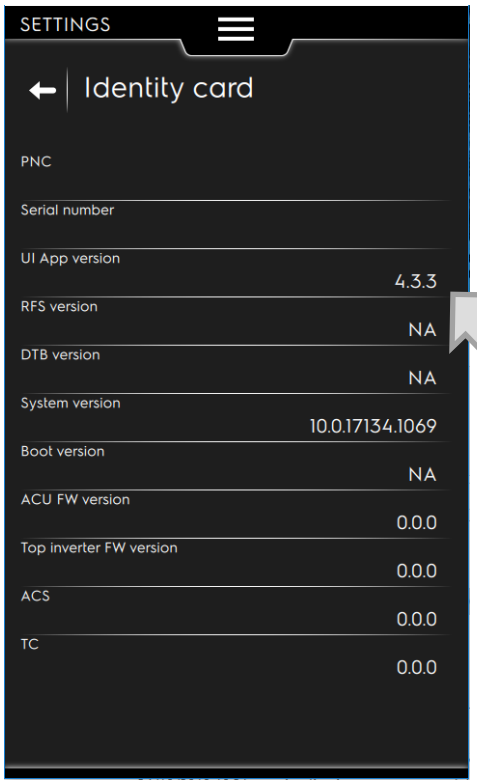
2.2.1.4 OVEN IDENTITY CARD

Oven identity card EXAMPLES



EXAMPLE: "U.I App version" 4.2.2, is to be considered the "software " of the oven.

Oven identity card EXAMPLES



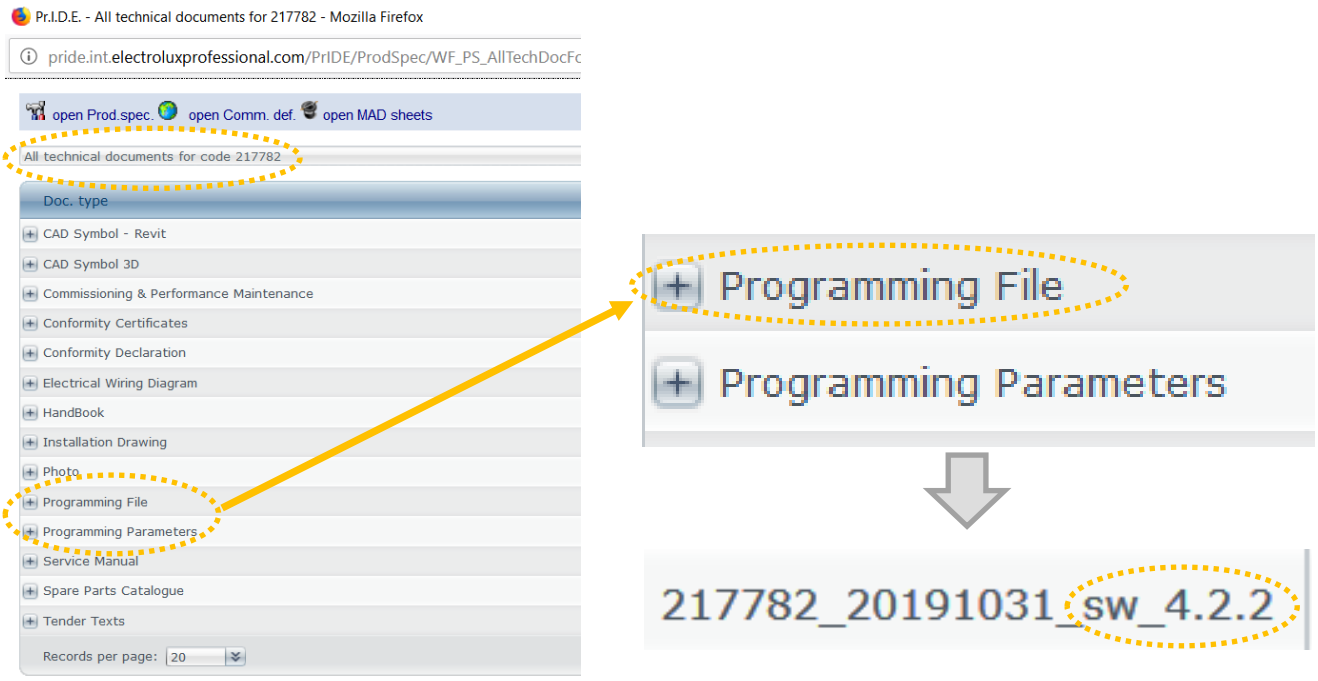
U.I App version 4.3.3, is to be considered the "software " of the oven.

NOTE !

IN THE WEB SITE YOU WILL ALWAYS FIND THE LATEST EDITIONS OF SOFTWARE AVAILABLE

Refer to the latest edition name of the software (programming file) edition or date publication from the official TechDoc web pages.

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

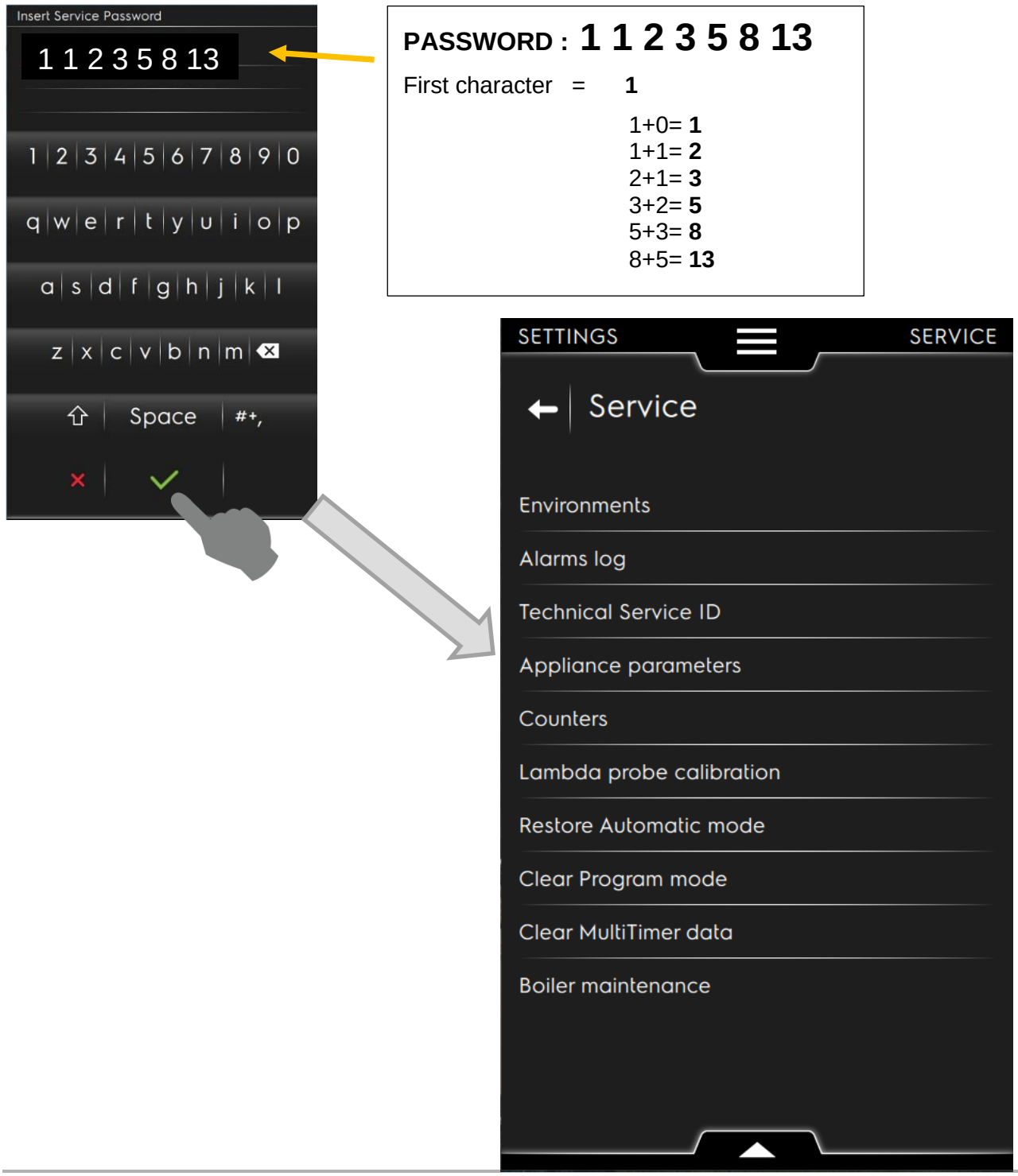


2.2.1.5 SERVICE

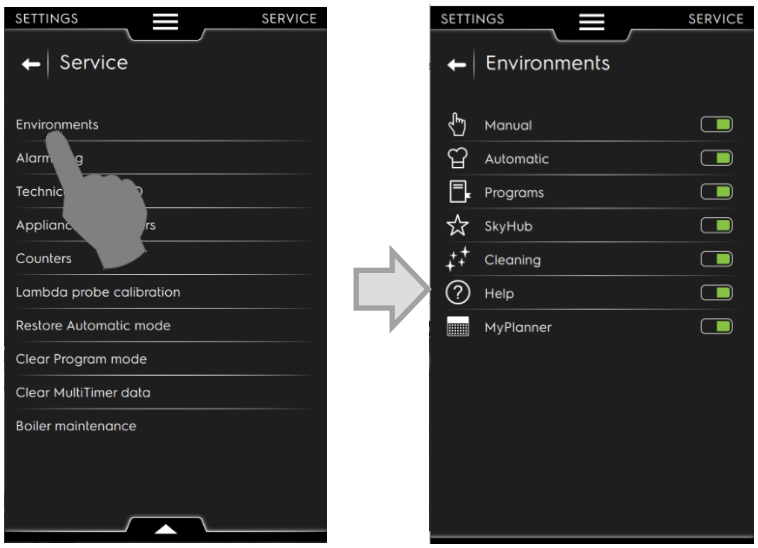
"Service" will be accessed through password in Settings->Service. Once the password is correctly entered the "Service" credentials will be active for 15 minutes while navigating the interface. The 15 minutes timeout is continually reset while the appliance is in running state and every time the interface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

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).

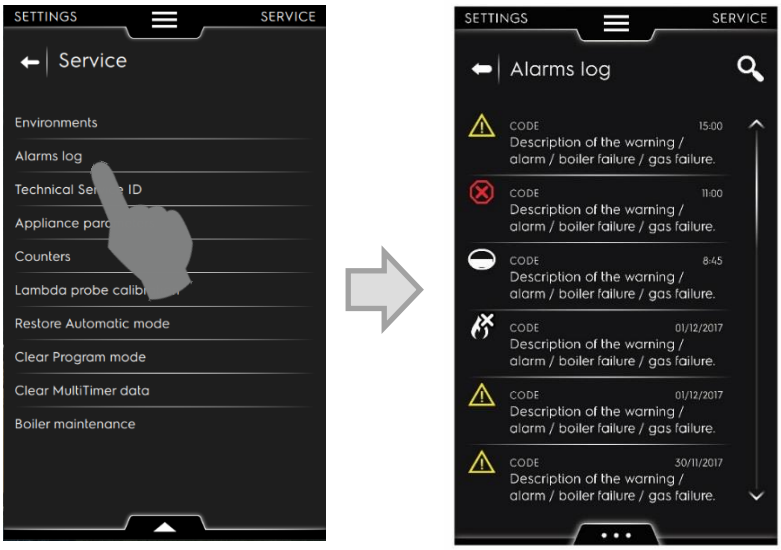
The USB area , only when correctly accessed, has complete upload/download options for the technician. For the USB technician area, refer to § USB (SERVICE FUNCTIONS)



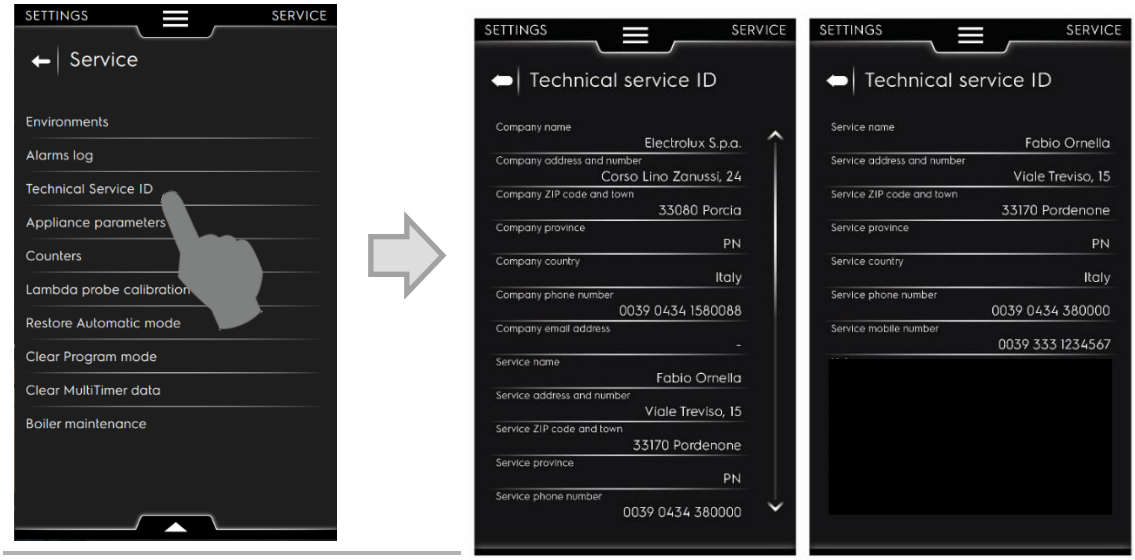
2.2.1.5.1 ENVIRONMENTS



2.2.1.5.2 ALARM LOGS



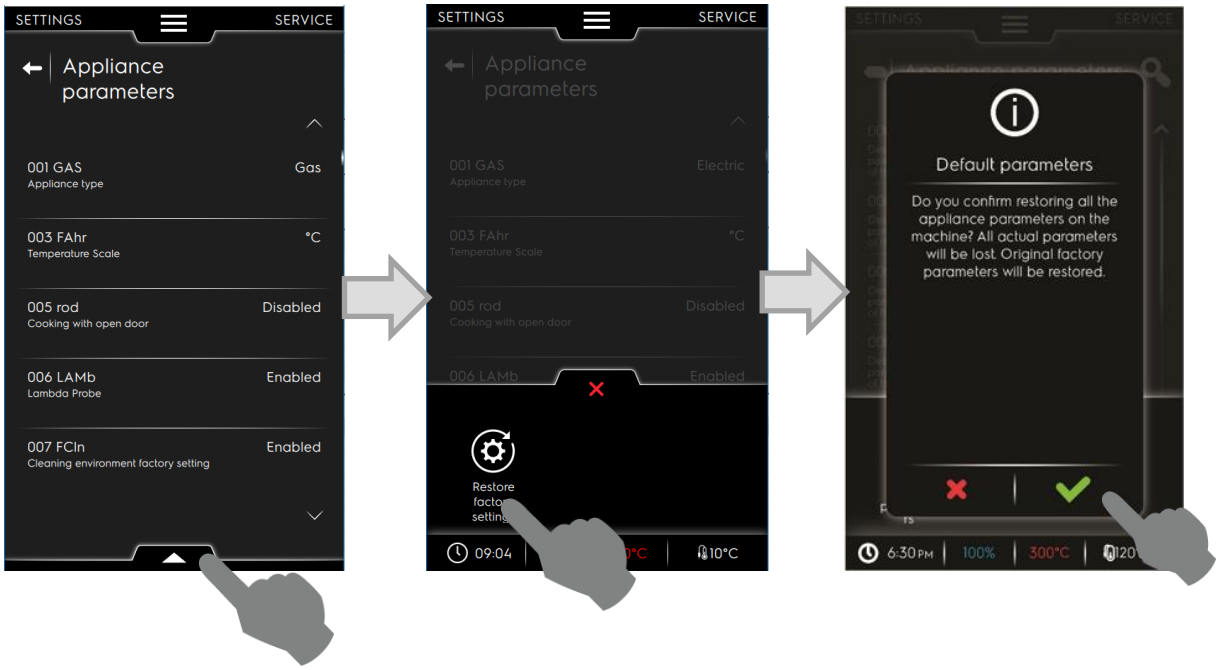
2.2.1.5.3 TECHNICAL SERVICE ID

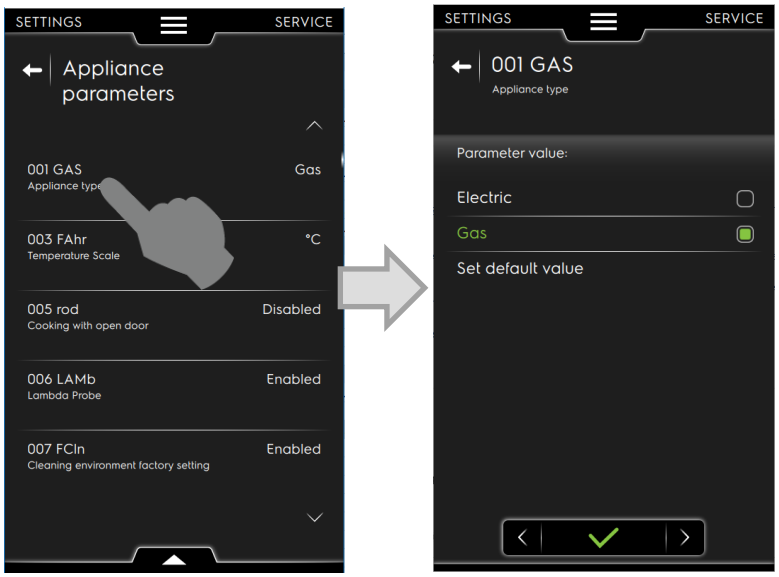


2.2.1.5.4 APPLIANCE PARAMETERS T, K (TOUCH SCREEN) / LIST

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.

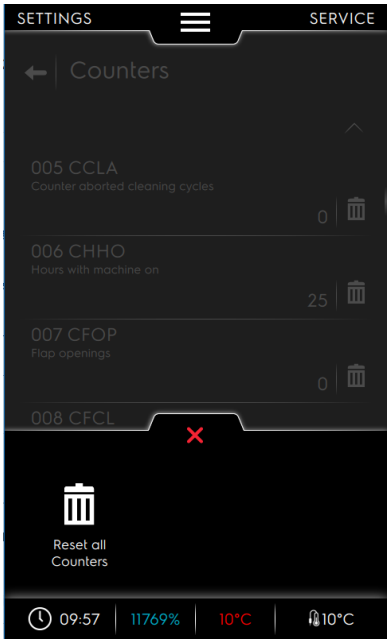
Identification of parameter and value to set or change.

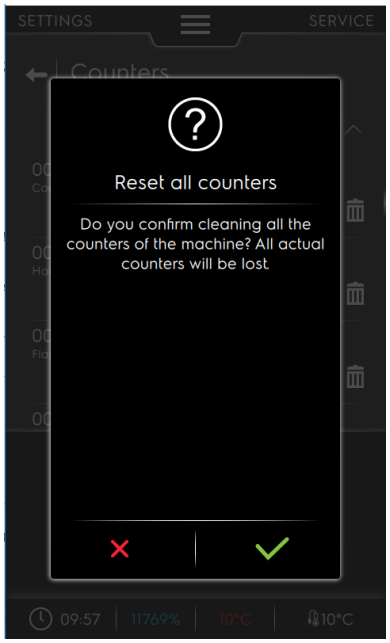




2.2.1.5.5 COUNTERS

Here it is possible check the time and cycle used in the units, as:
-How many cycle used
-How many hours used
-Reset all counter





COUNTERS ED3 DRAFT, in attesa info da Luca G.

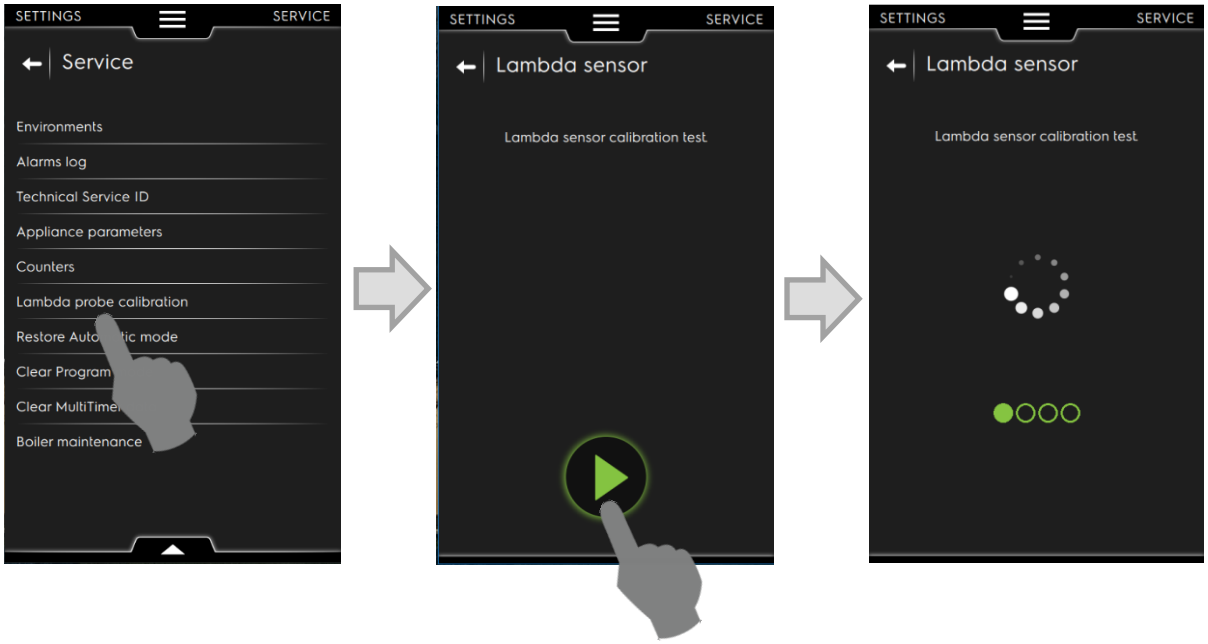
Counter id	COUNTER NAME	Mnemonic	Description
0	CNT_CLN_XS	CCL4	Counter for extra strong type cleaning cycle concluded
1	CNT_CLN_S	CCL3	Counter for strong type cleaning cycle concluded
2	CNT_CLN_M	CCL2	Counter for medium type cleaning cycle concluded
3	CNT_CLN_SF	CCL1	Counter for soft type cleaning cycle concluded
4	CNT_CLN_R	CCL0	Counter for rinse cleaning cycle concluded
5	CNT_CLN_ABORTED	CCLA	Counter for aborted cleaning cycle concluded
6	CNT_HH_ON	CHHO	Number of hours with machine on
7	CNT_FLAP_OPENING	CFOP	Flap openings
8	CNT_FLAP_CLOSING	CFCL	Flap closings
9	CNT_QUENCHING_ACTIVATIONS	CEGA	Quenching activations
10	CNT_HH_QUENCHING_ON	CHoA	Quenching active time
11	CNT_BURNER_TOP_ACTIVATIONS	CbtA	Gas burner top cavity activations
12	CNT_BURNER_BOTTOM_ACTIVATIONS	CbbA	Gas burner bottom cavity activations
13	CNT_BURNER_BOILER1_ACTIVATIONS	Cb1A	Gas burner boiler 1 activations
14	CNT_BURNER_BOILER2_ACTIVATIONS	Cb2A	Gas burner boiler 2 activations
15	CNT_BOILER_FILL_ACTIVATIONS	CbFA	Boiler filling valve activations
16	CNT_BOILER_FILL_ACTIVE	CHbF	Boiler filling valve on time (EV5)
17	CNT_HH_COOKING	CHCO	Conts hours during cooking process (manual cooldown not included)
18	CNT_HH_STEAM	CHSt	Counts hours during steam cycles
19	CNT_HH_COMBI	CHCI	Counts hours during combi cycles
20	CNT_HH_CONVECTION	CHCn	Counts hours during convection cycles
21	CNT_HH_OVER40DEG	CH40	Hours with cavity above 40°C
22	CNT_HH_GASKET_LIFE	CHEL	Counts equivalent hours of gasket life based on a function that depends on cavity temperature and humidity (TBD)
23	CNT_ISG_ACTIVATIONS	CISA	ISG activations (EV1)
24	CNT_HH_ISG_ACTIVATE	CHIS	ISG active time (EV1)
27	CNT_INLET_WATER_ACTIVATIONS	CInA	inlet water cleaning valve activations (EV7)
28	CNT_HH_INLET_WATER_ACTIVE	CHIA	inlet water cleaning valve active time (EV7)

Counter id	COUNTER NAME	Mnemonic	Description
29	CNT_DRAWER_LOADING_ACTIVATIONS	CdLA	drawer loading valve activations (EV11)
30	CNT_HH_DRAWER_LOADING_ACTIVE	CHdL	drawer loading valve active time (EV11)
31	CNT_DRAWER_DRAIN_ACTIVATIONS	CddA	drawer drain valve activations (EV12)
32	CNT_HH_DRAWER_DRAIN_ACTIVE	CHdd	drawer drain valve active time (EV12)
33	CNT_RECIRC_PUMP_ACTIVATIONS	CrPA	recirculating pump activations (M8)
34	CNT_HH_RECIRC_PUMP_ACTIVE	CHrP	recirculating pump active time (M8)
35	CNT_BOILER_DRAIN_OPENINGS	CbdO	boiler drain openings (BV6)
36	CNT_BOILER_DRAIN_CLOSINGS	CbdC	boiler drain closings (BV6)
37	CNT_CAVITY_DRAIN_OPENINGS	CcdO	cavity drain openings (BV3)
38	CNT_CAVITY_DRAIN_CLOSINGS	CcdC	cavity drain closings (BV3)
39	CNT_LIQUID_DETERGENT_ACTIVATIONS	CLdA	Liquid detergent activations (P1)
40	CNT_LIQUID_DETERGENT_ACTIVE	CHLd	Liquid detergent active time (P1)
41	CNT_LIQUID_RINSE_ACTIVATIONS	CLrA	Liquid rinse aid activations (P2)
42	CNT_LIQUID_RINSE_ACTIVE	CHLr	Liquid rinse aid active time (P2)
43	CNT_HH_SMOKER_AROMATIZER_ACTIVE	CHSA	Count the hours while the aromatizer's or the smoker's heater is on, based on which accessory is installed
44	CNT_PREHEATING_SKIPPED	CPrS	Counts how many times the preheat is skipped
45	CNT_CYCLES_STOPPED_USER	CCSU	Counts how many times the user stops a cycle
46	CNT_CYCLES_STOPPED_ALARM	CCSA	Counts how many times a cycle was stopped by an alarm
47	CNT_AUTOMATIC_CYCLES	CACL	Counts how many automatic cycles are launched
48	CNT_MANUAL_CYCLES	CMAn	Counts how many manual cycles are launched
49	CNT_PROGRAM_CYCLES	Cpro	Counts how many programs are launched
50	CNT_SORT_AND_SAVE	CSAS	Counts how many times the Sort & Save functionality is used
51	CNT_AGENDA_FEATURE_LAUNCHED	CAFL	Counts how many times a feature is launched through the agenda feature
52	CNT_SKYDUO_REQUESTED	CSdr	Counts how many skyduo cycle requestes are sent to a blast chiller
53	CNT_SKYDUO_ACCEPTED	CSdA	Counts how many skyduo cycle requestes by blast chiller are accepted
54	CNT_OPEN_DOOR	CdOP	Counts how many times the door is opened
55	CNT_OPEN_DOOR_COOKING	CdOC	Counts how many times the door is opened while a cooking cycle is running
56	CNT_OPEN_DOOR_CLEANING	CdCL	Counts how many times the door is opnened while a cleaning cycle is running
57	CNT_POWER_ON	CPOn	Counts how many times the machine has been powered on
58	CNT_POWER_FAIL	CPFA	Counts how many times a power fail occurred
59	CNT_CLN_DESCALE	CCdE	Unsigned word type parameter that counts the number of descaling phases concluded
60		CCdn	
61	CNT_DRAWER_INSERTIONS	CdIn	Countts how many times the cleaning drawer is inserted
62	CNT_CYC_POW	CEPo	Last cycle power counter
63	CNT_CYC_WATER	CH2o	Last cycle water consumption
64		CEPo	
65	CNT_CYC_WATER	CH2o	Last cycle water consumption
66	CNT_HH_BOILER_ON	CHOO	Counts the hours with the boiler thermoregulation of boiler water or cavity temperature or humidity activated

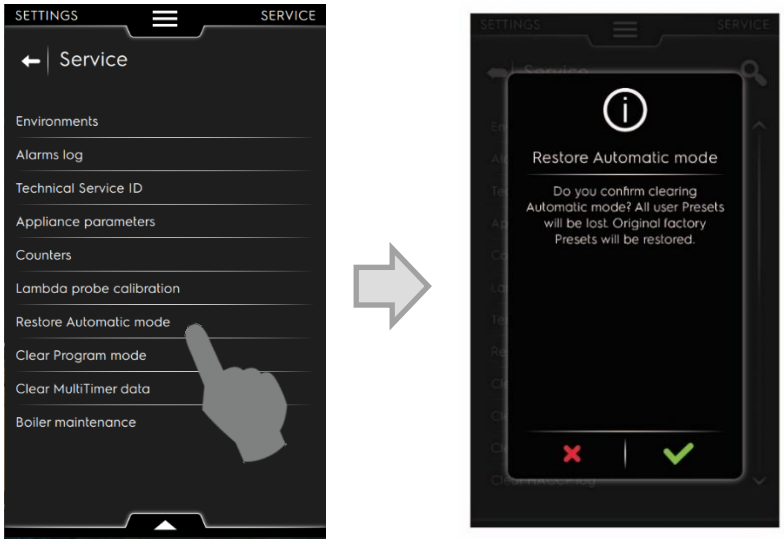
Counters available/shown only if accessory is enabled/present.

Counter id	COUNTER NAME	Mnemonic	Description
71	CNT_HH_BOILER_ON_FROM_DRAIN	CHbd	As CNT_HH_BOILER_ON, but from the last time the safety boiler probe has not detected water
73	CNT_CLN_GF2	CCG2	Counter cleaning cycles with green feature 2 active
74	CNT_CLN_GF3	CCG3	Counter cleaning cycles with green feature 3 active
75	CNT_HOOD_LAMP1_CLEAN	CHL1	Hood's lamp 1 working since last cleaned
76	CNT_HOOD_LAMP2_CLEAN	CHL2	Hood's lamp 2 working since last cleaned
77	CNT_HOOD_LAMPS_SUBS	CHLS	Hood's lamps working
78	CNT_HOOD_COND_CLEAN_POST	HSCP	Hood's condensation sink cleaning postponed
79	CNT_HOOD_DEMIST_CLEAN_POST	HDFP	Hood's demister and filter cleaning postponed
80	CNT_HOOD_LAMP1_CLEAN_POST	HL1P	Hood's lamp 1 cleaning postponed
81	CNT_HOOD_LAMP2_CLEAN_POST	HL2P	Hood's lamp 2 cleaning postponed
82	CNT_HOOD_LAMPS_SUBS_POST	HLSP	Hood's lamps substitution postponed
83	CNT_HOOD_OZONE_POST	CHOP	Hood's ozone generator substitution postponed
84	CNT_HOOD_COND_CLEAN_DONE	HSCd	Hood's condensation sink cleaning done
85	CNT_HOOD_DEMIST_CLEAN_DONE	HDFd	Hood's demister and filter cleaning done
86	CNT_HOOD_LAMP1_CLEAN_DONE	HL1d	Hood's lamp 1 cleaning done
87	CNT_HOOD_LAMP2_CLEAN_DONE	HL2d	Hood's lamp 2 cleaning done
88	CNT_HOOD_LAMPS_SUBS_DONE	HLSd	Hood's lamps substitution done
89	CNT_HOOD_OZONE_DONE	CHOd	Hood's ozone generator substitution done

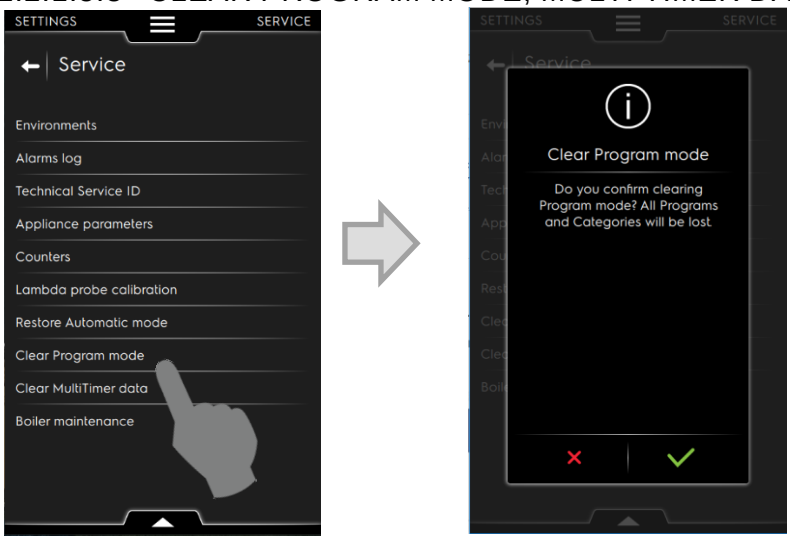
2.2.1.5.6 LAMBDA PROBE CALIBRATION

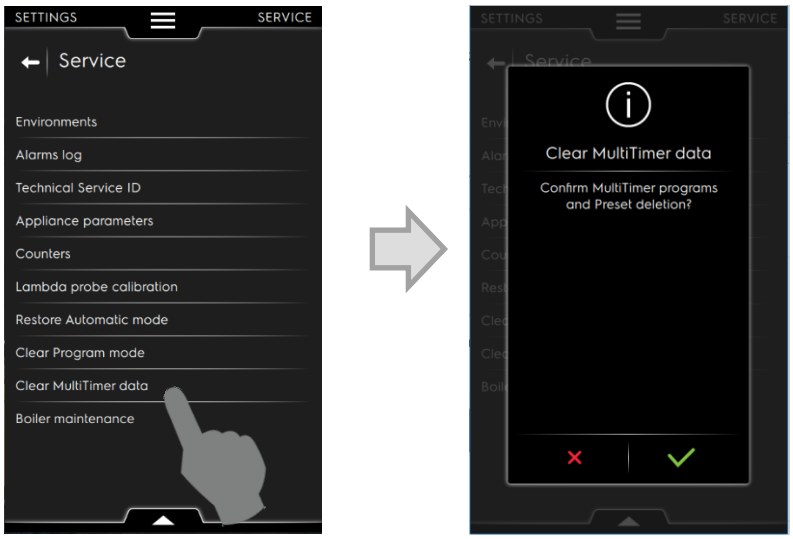


2.2.1.5.7 RESTORE AUTOMATIC MODE



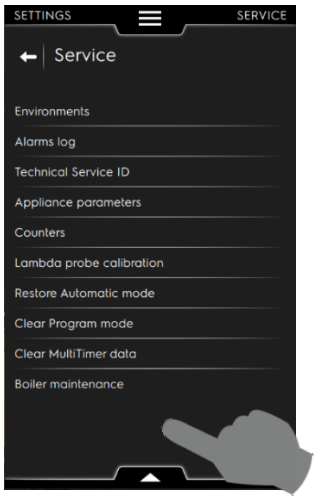
2.2.1.5.8 CLEAR PROGRAM MODE, MULTI TIMER DATA

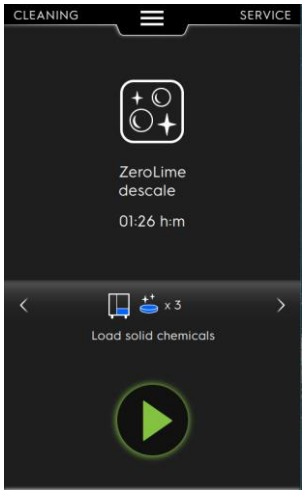




2.2.1.5.9 BOILER MANTENANCE / DESCALE

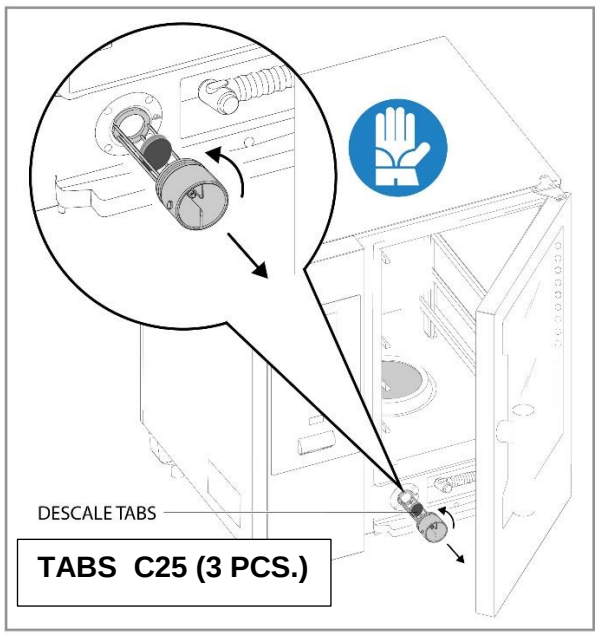
During the routine washing cycles carried out with the suggested chemicals (rinse & descale tablets) the boiler is maintained scale free (refer to the amount and type of detergent/rinse aid to use as indicated at §WASH CYCLES / DETERGENTS / DESCALE).
In case of excessive scale in the boiler the display may show a message with "**dESC**" error 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 can carry out an user descale cycle. **dESC**" 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° (HIDDEN PARAMETER).
"**dESC**" error code can be skipped, it will appear now and again to remind the user about this condition and descale cycle to be carried out. "





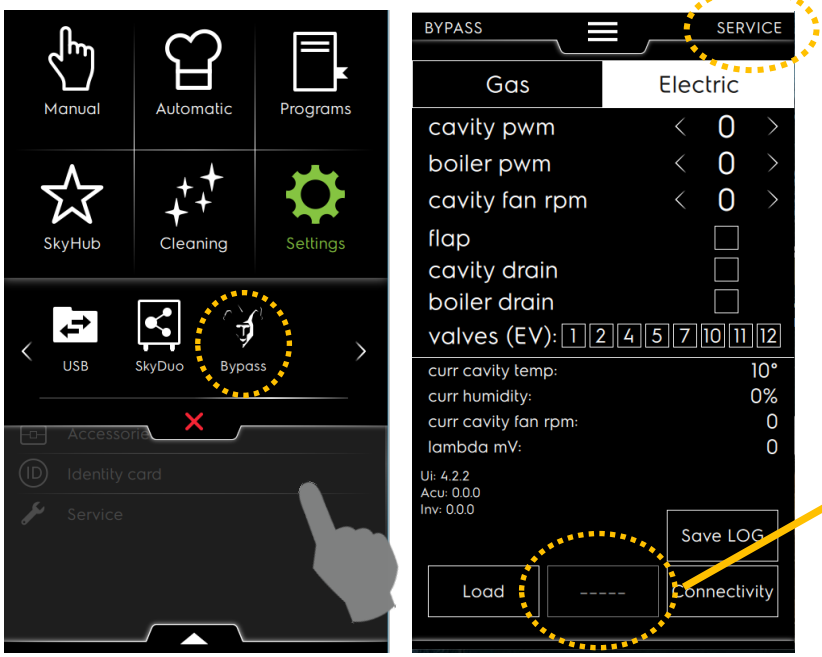
Insert the **descaling tablets C25** in the front drawer and execute the "Boiler maintenance" cycle. If the end of the descaling cycle of the boiler the display shows the error code "dESC" again, the boiler and the level probes must be checked. water etc. / repeat the procedure
If the cycle is completed without interruptions, the special "descaling counter" (descale counter) is increased by one unit (+1). Also refer to the COUNTERS section.

NOTE !
The boiler descale operation cannot be carried out "manually"; the boiler is not equipped with an external access like in previous models.



2.2.1.6 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.



Note: In case that the "START BY-PASS" button is not active, the PARAMETER 219 needs to be set at 1 (enable) to permit to start the bypass cycle = UPDATE PARAMETER FILE OF APPLIANCE

From this environment it is possible to do two things:

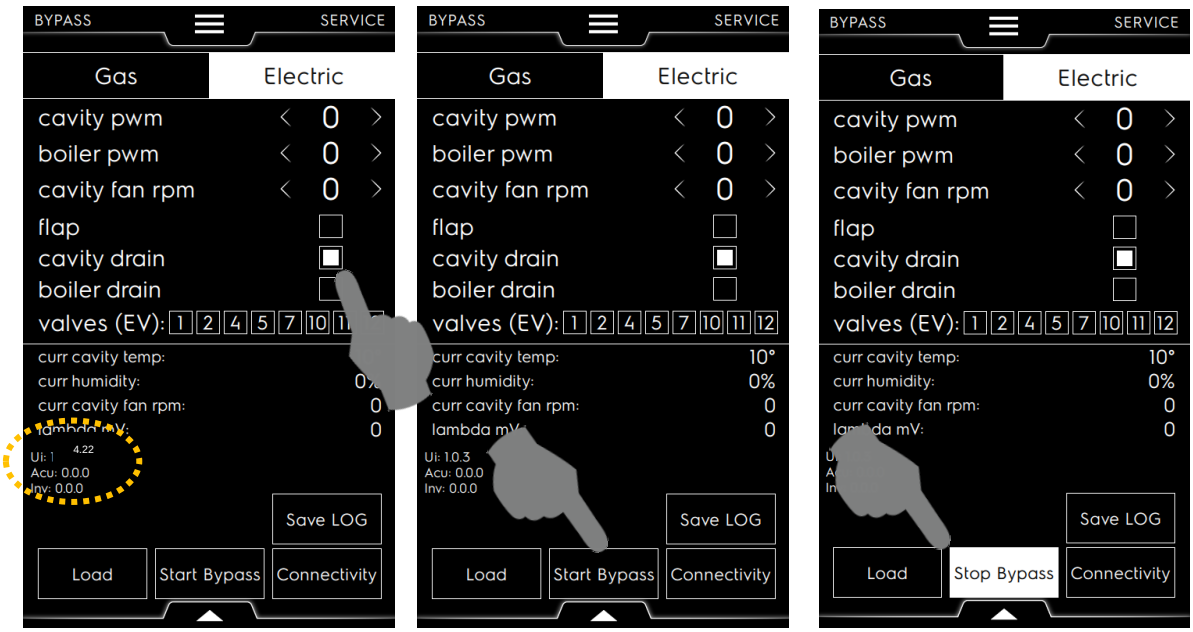
1-Manually activate the following devices:

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

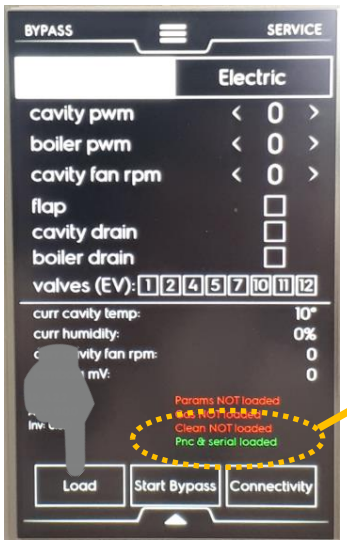
Refer to § COMPONENTS TECHNICAL DESCRIPTION/FUNCTIONING

Below the example on how to START and STOP the cavity drain valve with software 4.2.2 :



2-Manually load PNC & SERIAL file:

"Load" into the U.I the § PNC & SER UPLOAD (pncSerial.json) U.I. SPARE PART different type of files



Press "load" the "**Pnc & Serrial loaded**" should display.

2.2.1.7 USB TRANSFER AMBIENT (SERVICE FUNCTIONS)

The USB Transfer ambient is used to manage data transfer between UI and a USB key. It contains four functionalities:

- Download all: Used to copy all data (parameters, recipes,…) from UI to USB key;
- 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 key;
- Upload selection: Used to select, from a single category, which items to copy from USB key to UI.

The usb ambient can be accessed in two ways: **SERVICE credentials - USER credentials;** the service credentials has more advanced upload/download options while the user credentials is mainly upload/download generic user files.

The navigation in this ambient will be the same for the "Service User" and the "generic User", but the effects on the download/upload operations will be different

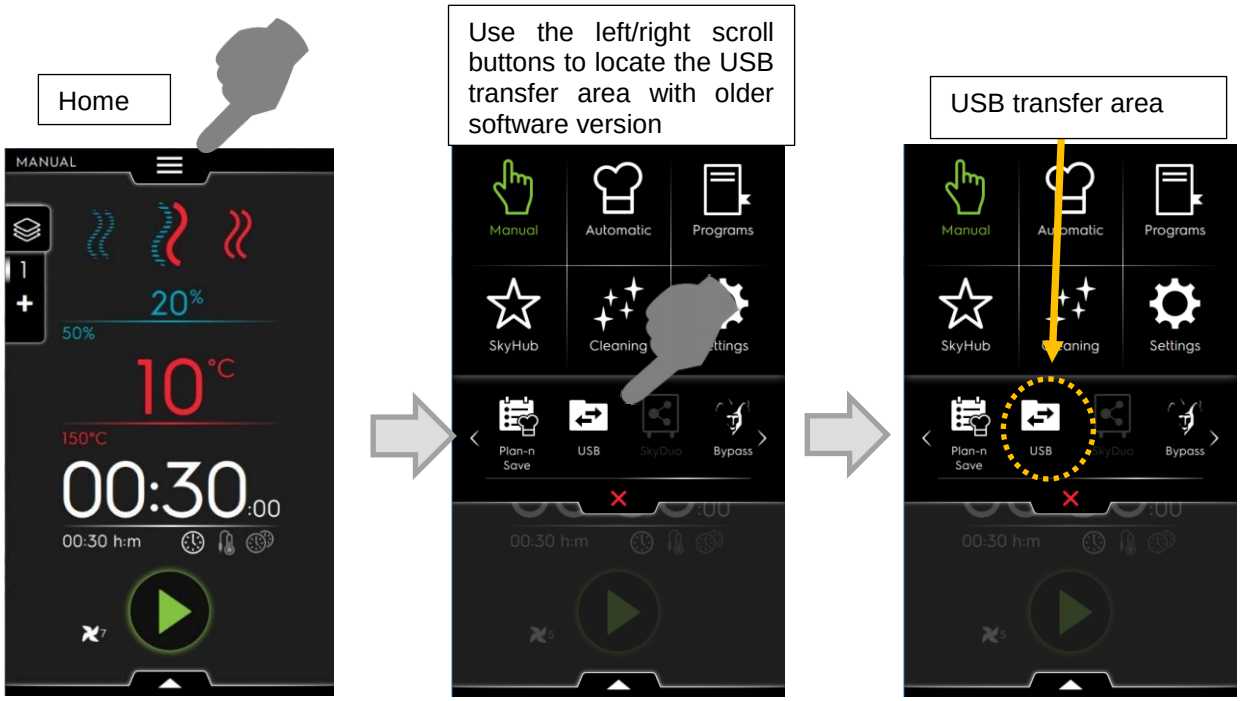
USER credentials:

The customer/chef can log in without password directly from home page.

Home

Use the left/right scroll buttons to locate the USB transfer area with older software version

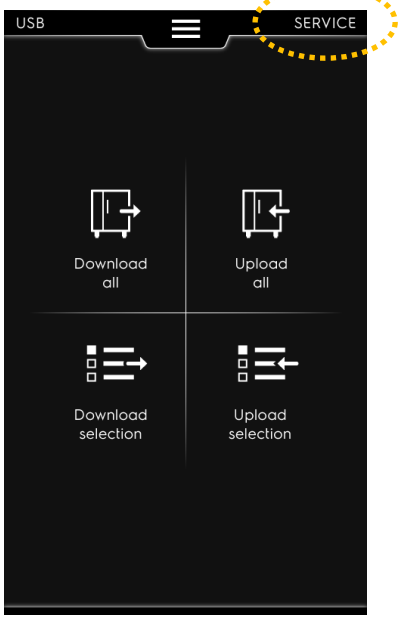
USB transfer area



SERVICE credentials:.To obtain the complete service functions of the usb transfer ambient it will first be necessary to log into the service area like described in § SETTINGS AND SERVICE AREA / SERVICE
Once that you have logged into the service area press the "back arrow" , DO NOT PRESS THE DROP DOWN MENU, or you will loose the " rights " to then see all the service functions in the USB transfer area.

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.



“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. 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).

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 machine model.

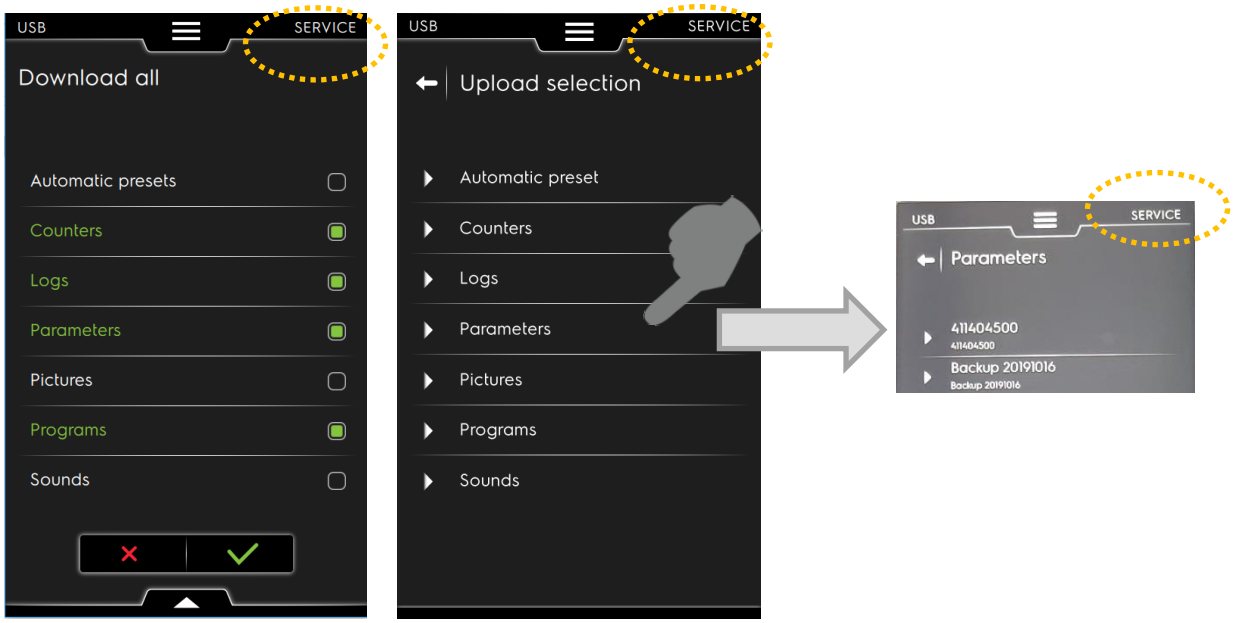
- The download functionalities for logs will include additional logs for debugging or "post-mortem" analysis purposes.

- In running state the service user will have access to the top drawer. Only the data monitor button will be active.

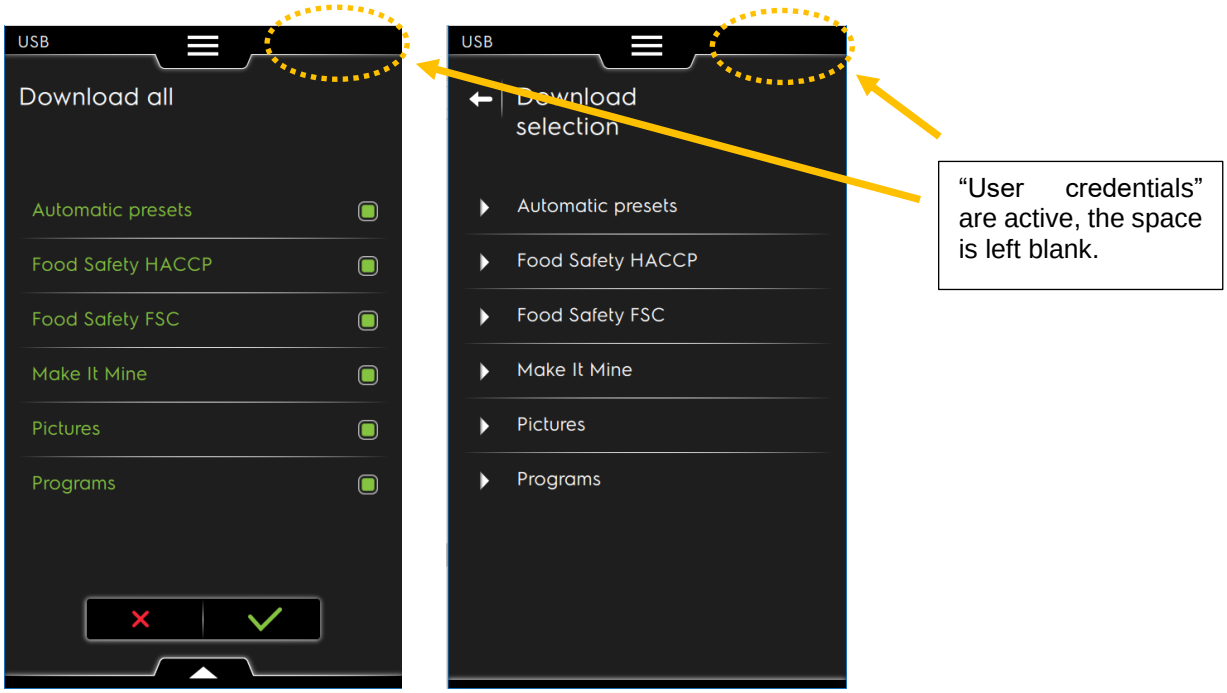
- The service user will have full access to Service parameters setting and data monitor.

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.

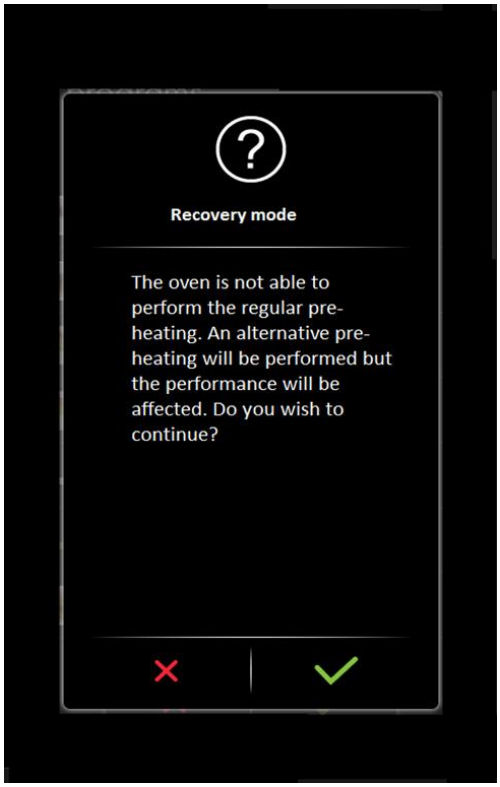


“USER credentials” (chef or generic user) VIEW OF USB AREA



2.2.1.8 RECOVERY MODE

The recovery mode is an automatic function of the appliance, it will start in case that a part of the appliance (like the convection / boiler etc) cannot function.
The appliance will bypass the non functional part and continue to work with the functioning system.
EX if the boiler is non functional the appliance will exclude it and convert the oven into only a convection model.
On the display will be shown a dedicated message. The recovery mode will deactivate once that the tech issue has been solved and the appliance has been turned OFF / ONN.



2.2.2 SOFTWARE UPDATE LEVEL T,K (TOUCH SCREEN)

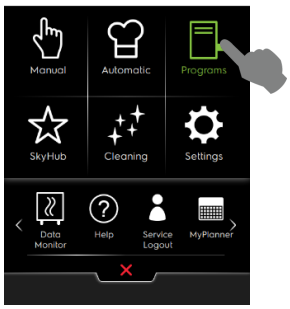
Refer also to § SOFTWARE EDITIONS for a complete list of the different editions of software available “in the market”.

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 new 4.3.7 are not compatible with older versions software (4.0.4 - 4.2.2 - 4.2.4).

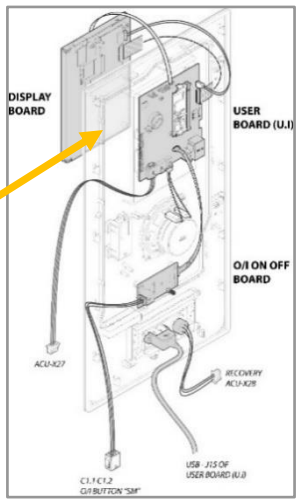


Recipes created in "Programs" with previous software versions (4.0.4 - 4.2.2 - 4.2.4) are recognized by the new software 4.3.7 but you cannot export a recipe created with 4.3.7 in a previous software version , in this case the recipe will not be displayed on the USB which will appear empty to the old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

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

- **Programming File**
- **Programming Parameters**
- **Pnc & Ser upload (pncSerial.json)** only required in case of U.I replacement.

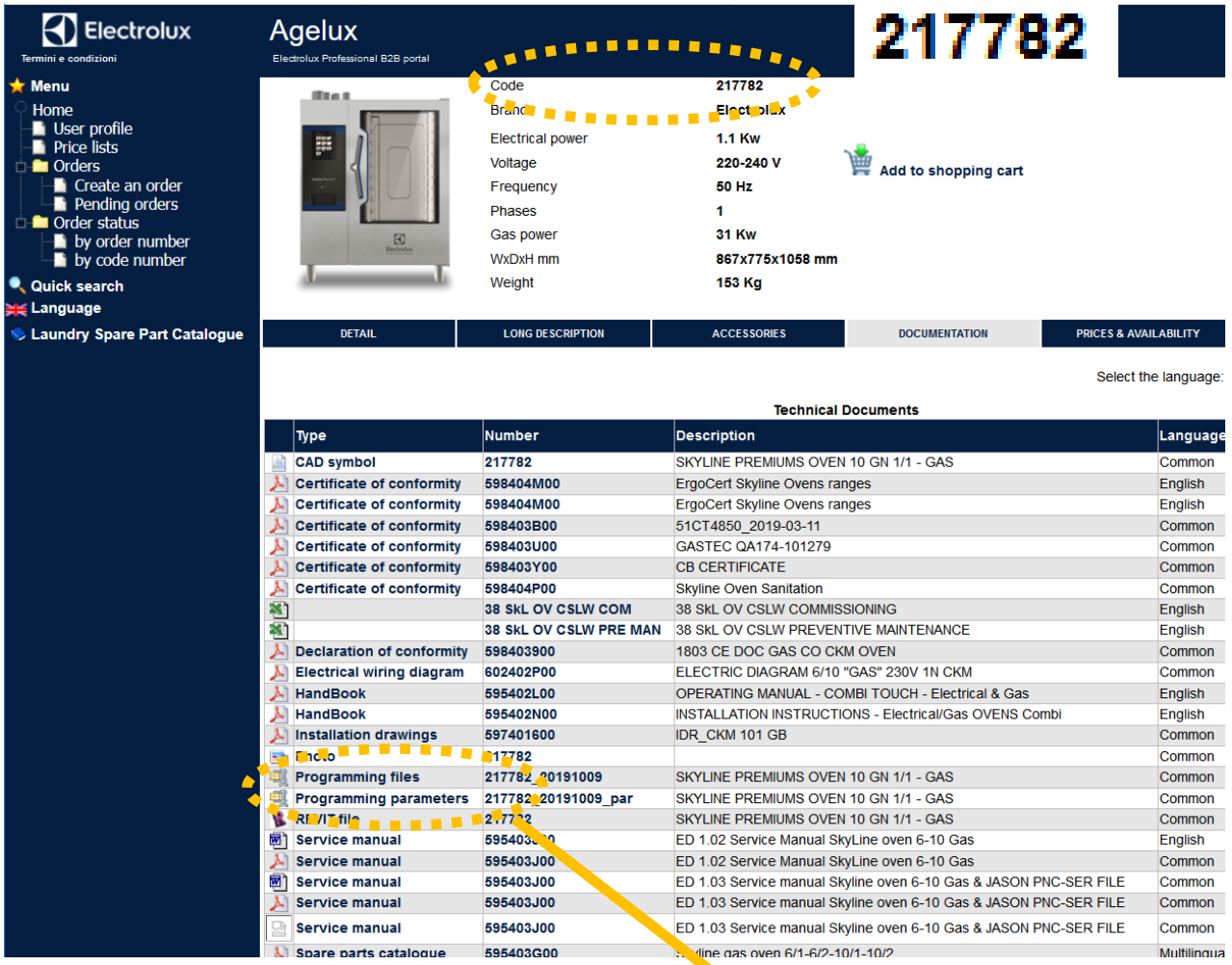
“Programming File” and “Programming Parameters” have to be both installed in case of software upgrade while “pncSerial.json” is only required in case of U.I replacement.
All packages of software can be downloaded from the official TechDoc web pages (hereafter illustrations of the packages appearance in AGELUX/ PRIDE).



2.2.2.1 AGELUX WEB SITE - EXAMPLE ILLUSTRATION

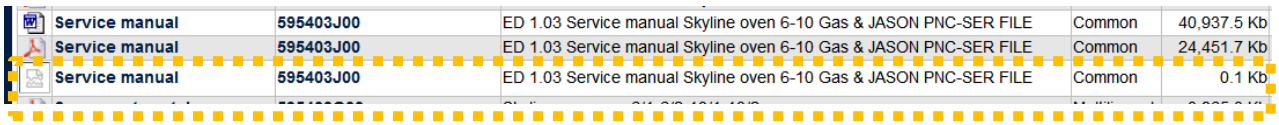
- **Programming File**
- **Programming Parameters**

Pnc 217782 touch oven / GAS



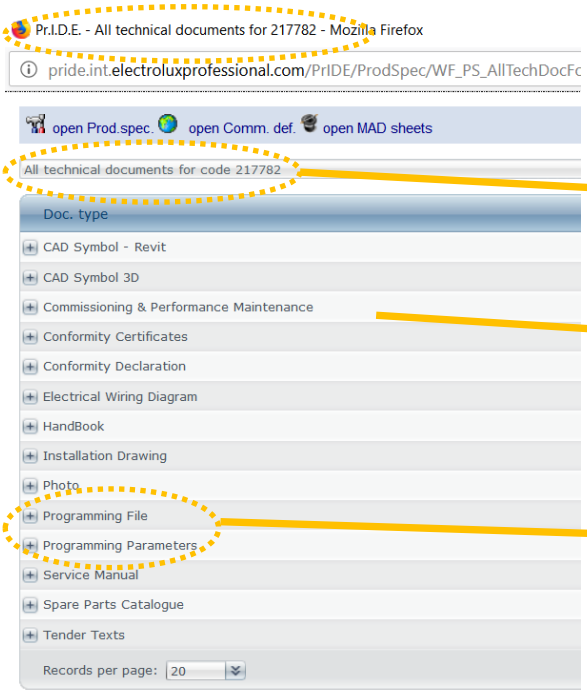
- **Pnc & Ser upload (pncSerial.json)**

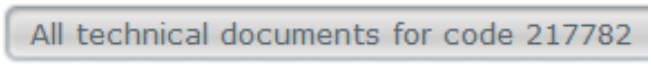
View of the json file.



2.2.2.2 PRIDE WEB SITE - EXAMPLE ILLUSTRATION

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

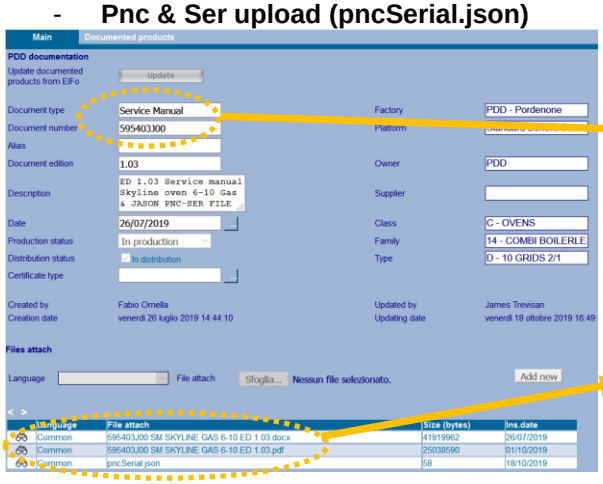




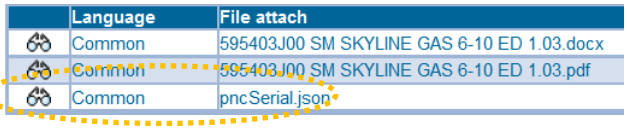
NOTE: The files are specific for each PNC therefore you must download a Programming File or Programming Parameters dedicated for the exact required PNC that you need to update!!.; in the images we have used for example PNC 217782.

NOTE: Programming File and Programming Parameters can be found in root tech documentation for our example code PNC 217782.

- **Pnc & Ser upload (pncSerial.json)**



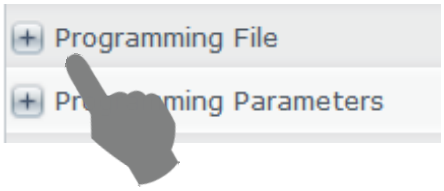
NOTE: **pncSerial.json** can be found attached to the SERVICE MANUAL for our example code PNC 217782.



2.2.2.3 UNZIPPING

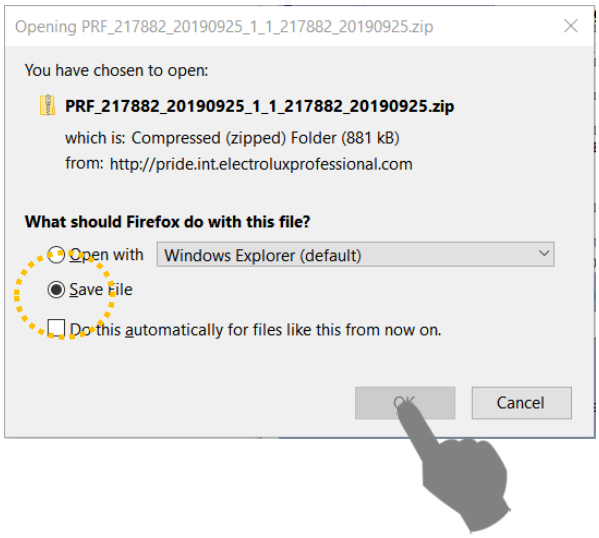
2.2.2.3.1 - PRIDE/ FIREFOX UNZIPPING

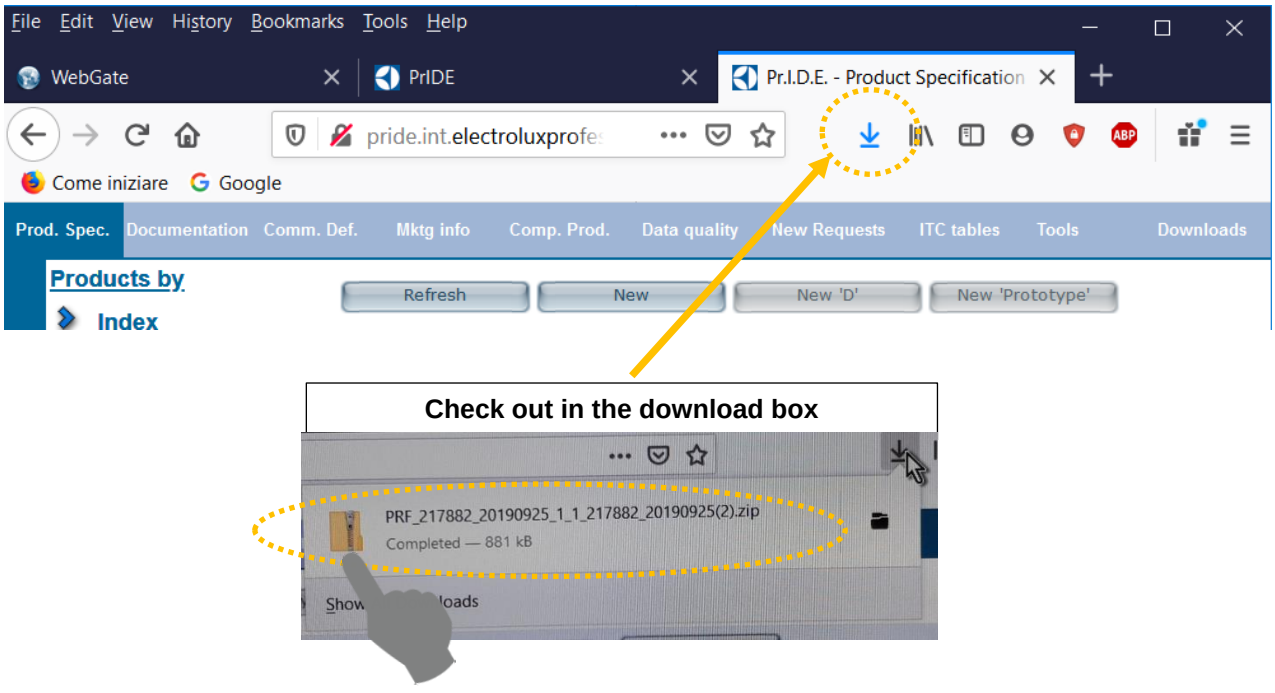
Click on one of the files



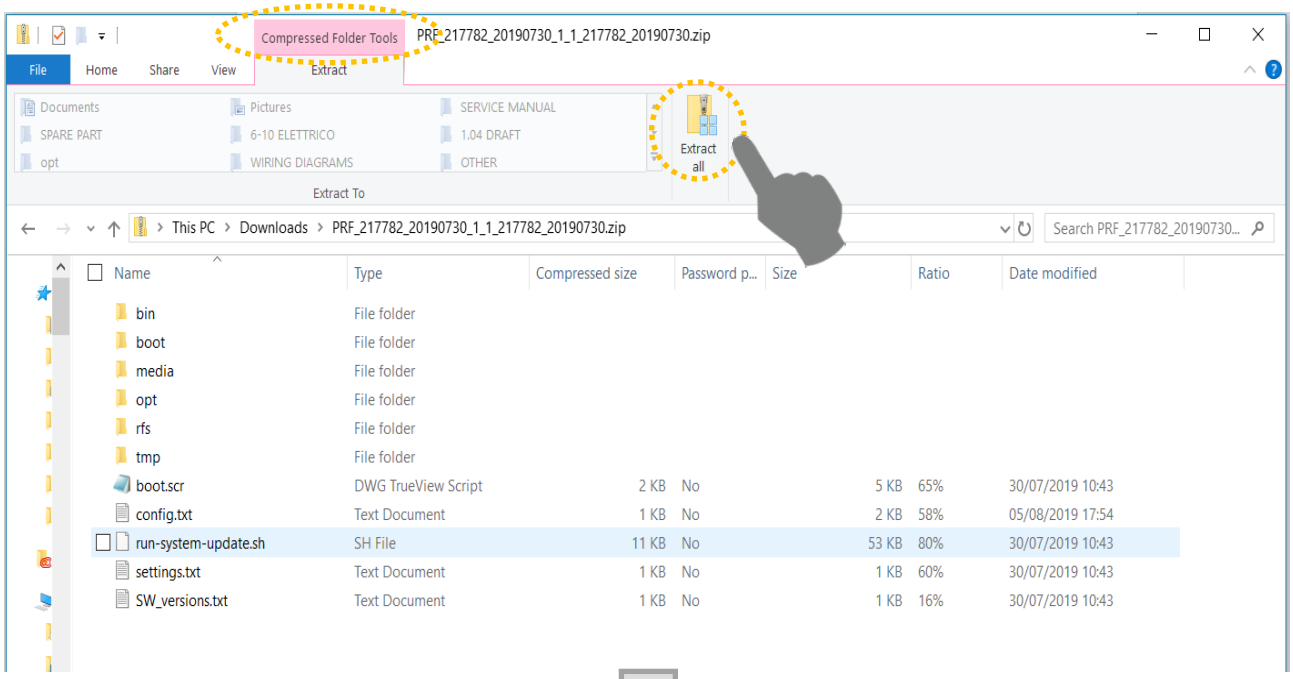
Double click on the file

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

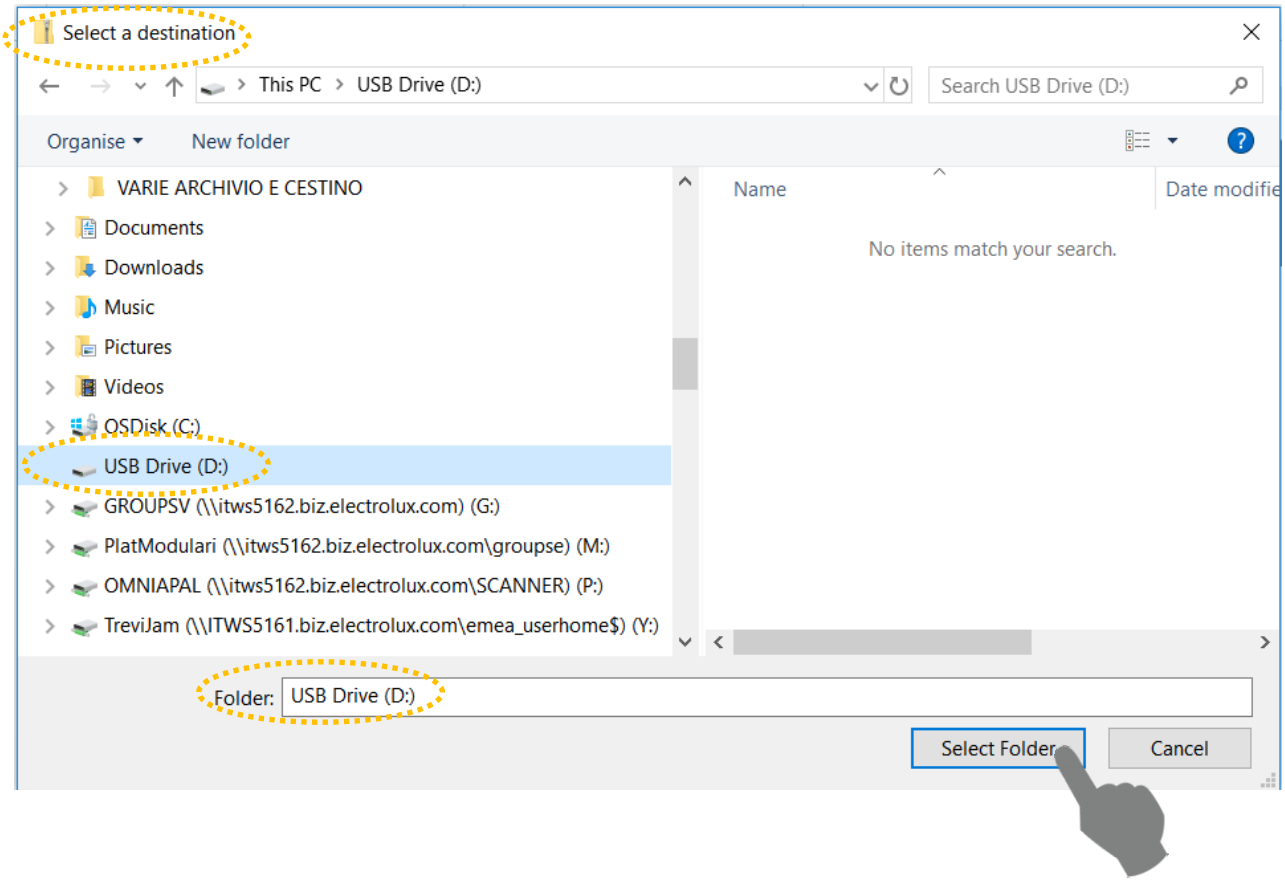




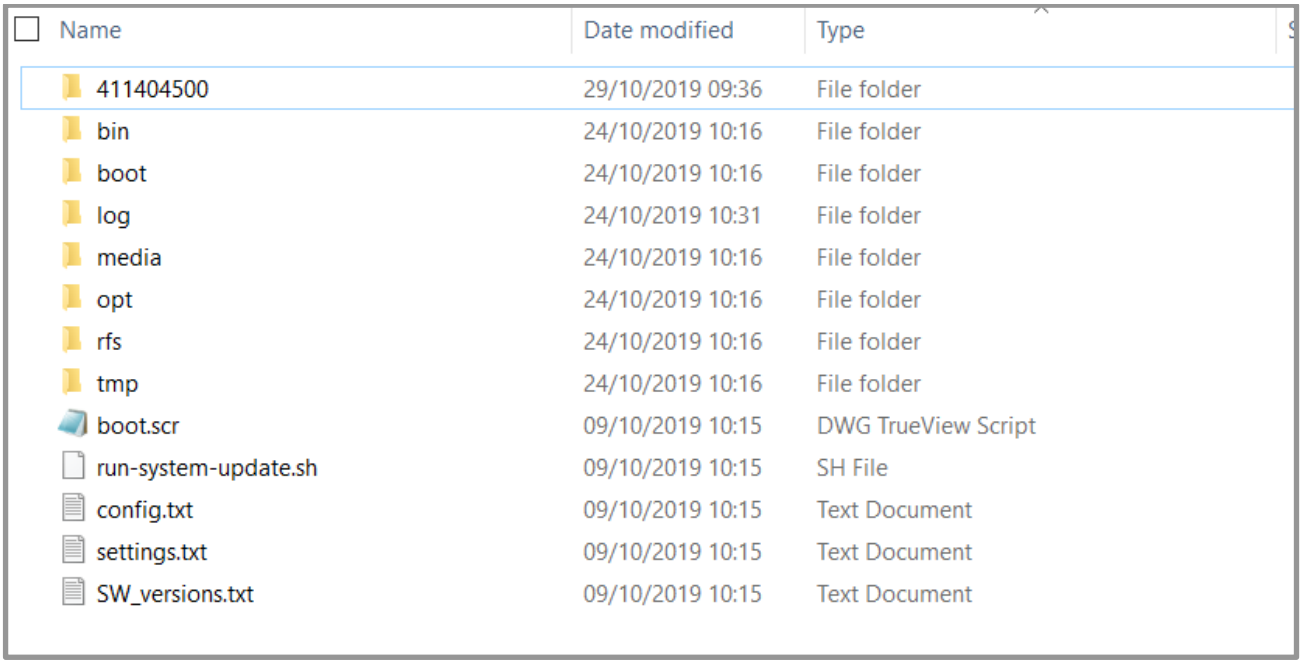
Double click the downloaded folder, you will see a list of COMPRESSED files, press “EXTRACT ALL”, the files must be moved to the root of your USB KEY



press “EXTRACT ALL”, select the root of your USB KEY



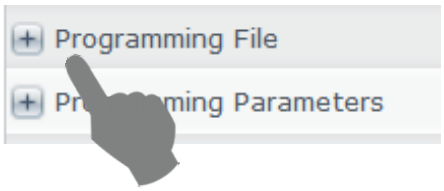
Final appearance of the **UNZIPPED USB KEY**.



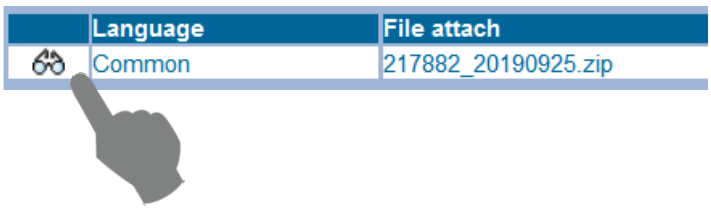
NOTE that in the above picture we have already downloaded/unzipped into the usb key (drive) the **P.P** (programming parameters) file.
The **P.P** and **P.F,** do not interfere between each other and during installation will both be installed at the same time with the same action.

2.2.2.3.2 - PRIDE/ INTERNET EXPLORER UNZIPPING

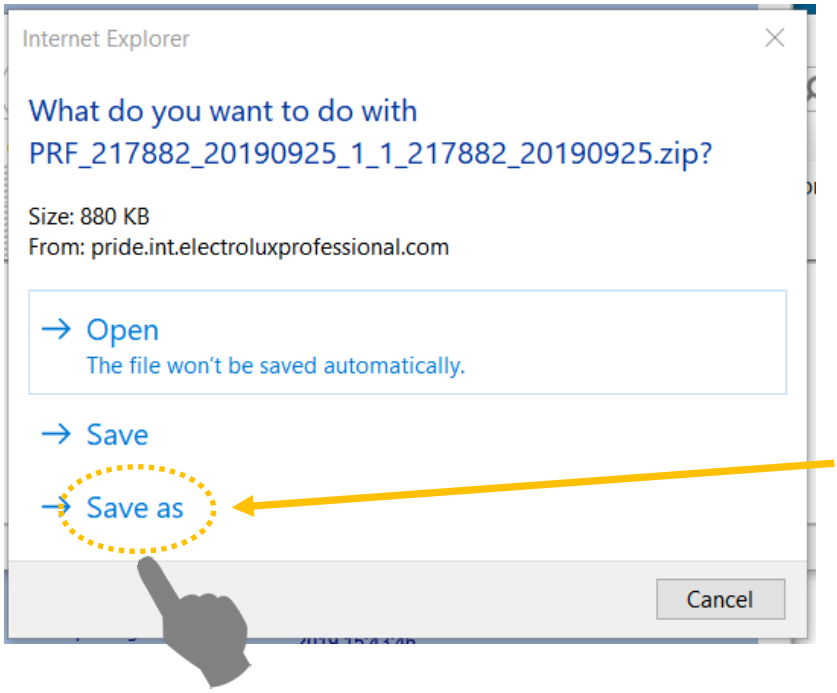
Click on one of the files



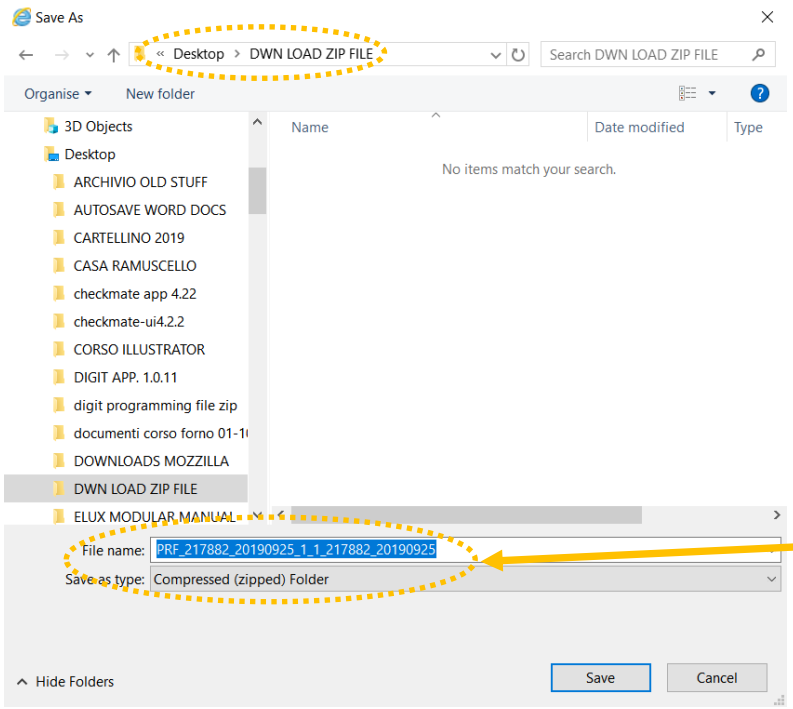
Double click on the file



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



Press SAVE AS

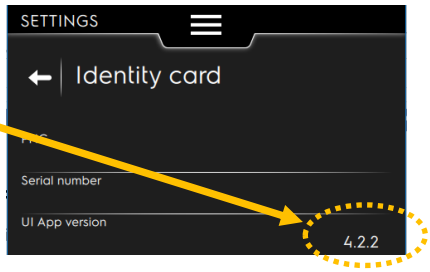


The downloaded zipped file must NOT be saved into your USB KEY (DRIVE), it needs to be saved elswere and then unzipped into your USB. In this illustration we have created on our desktop a folder “digit programming file zip”

2.2.2.4 PROGRAMMING FILE 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 recepies of the customer nor change any personalization, parameters etc ; the software update will update the application , not the parameters!!

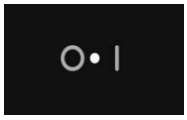
WHEN TO UPDATE:

- 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.

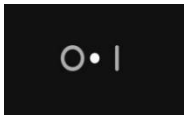
HOW TO UPDATE:
In the previous chapter § SOFTWARE UPDATE LEVEL T.K (TOUCH SCREEN) we have explained were to locate the **P.F** in the in the PRIDE / AGELUX web site and how to unzip/save into your USB key in the root.

Once that the USB 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 recepie of the customer nor change any personalization, parameters etc ; a software update will update the application , not the parameters!!

NOTE:
- 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.

2.2.2.5 PROGRAMMING PARAMETERS UPLOAD

By loading the programming parameters, the oven is set to the factory values as it exits the production line. If you have updated a P.F it is MANDATORY to update also the P.P.

Be sure if:

-some ACCESSORIES are installed, it is necessary to re-enable the related parameters!!! Refer to the accessory installing instructions for the correct parameters set up (SkyDuo, Hood, Grease collector kit, External Liquid Detergent kit, USB food probe).

-the oven has been converted (valid for gas ovens) to a different type of gas it is necessary to set again the correct value for parameter 345 GASt – Gas type Index !!!

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).

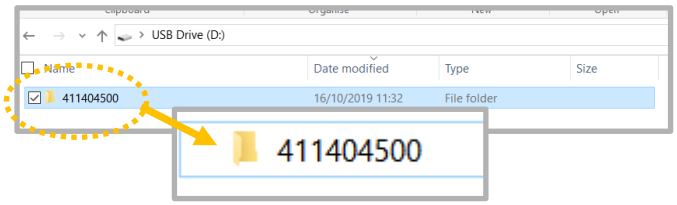
In case of need to update a complete parameter list it will be necessary to download locally the **P.P** and then upload the **P.P** into the oven via USB key.

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.



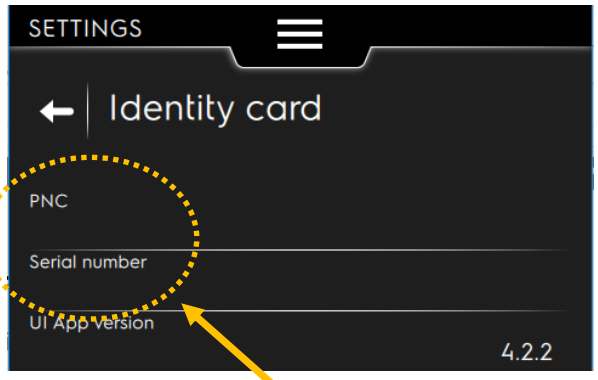
Appearance of the **P.P** when unzipped and locally saved on your USB key in root.

- 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) that you have downloaded and saved into your USB key that you desire to transfer from the USB key into the oven UI and press 

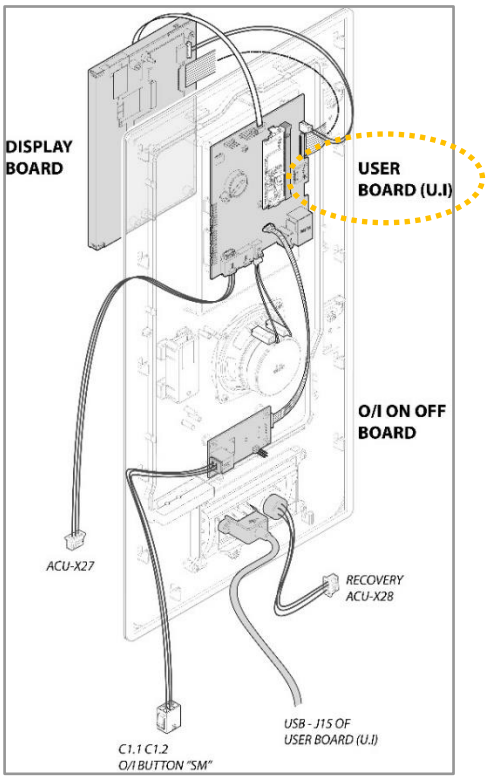

USB
SERVICE
Download all
Upload all
Download selection
Upload selection
USB
SERVICE
Parameters
411404500
411404500
Backup 20191016
Backup 20191016
Upload selection
Do you want to proceed?
USB
SERVICE
Upload done

2.2.2.6 PNC & SER (pncSerial.json) UPLOAD

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 upload the **pncSerial.json.**
The PNC & SER fields aren't filled in by the software installation when uploading **PF / PP** software



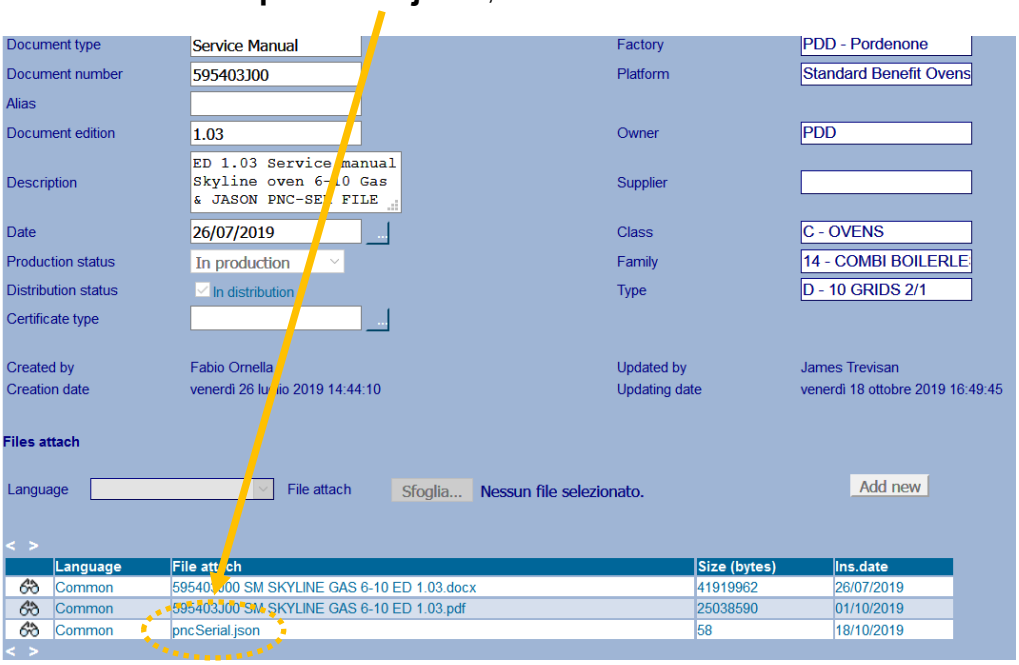
In the picture an example of identity card of a new spare part U.I installed. After **P.P** and **P.F.** upload, the **PNC & SER** will have not updated and will result empty!!



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

HOW TO UPDATE PNC & SER (pncSerial.json):

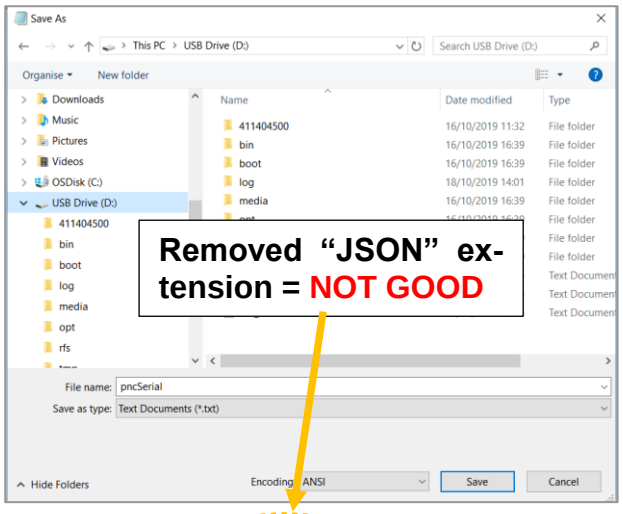
Located in the PRIDE web site, attached to the SERVICE MANUAL of the oven (for example pnc 217782) is located a file named **"pncSerial.json**";

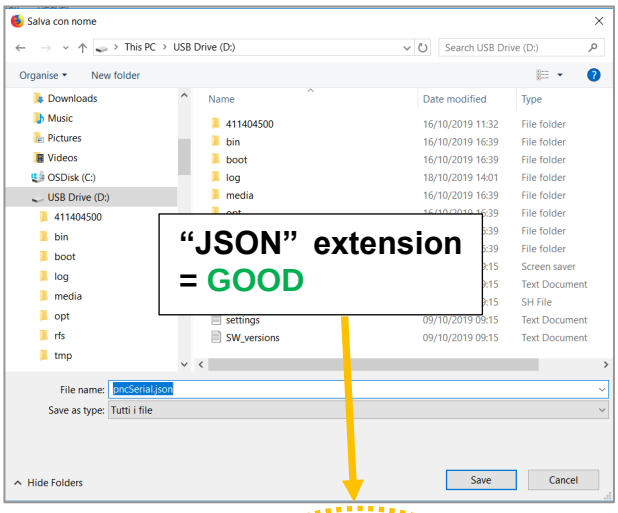


Double click to unzip and locally save the "**pncSerial.json"** into your USB key in the root. It is preferable to have the following USB type: **USB TYPE 2.0 8Gb or 16Gb FAT 32 FORMATTED.**

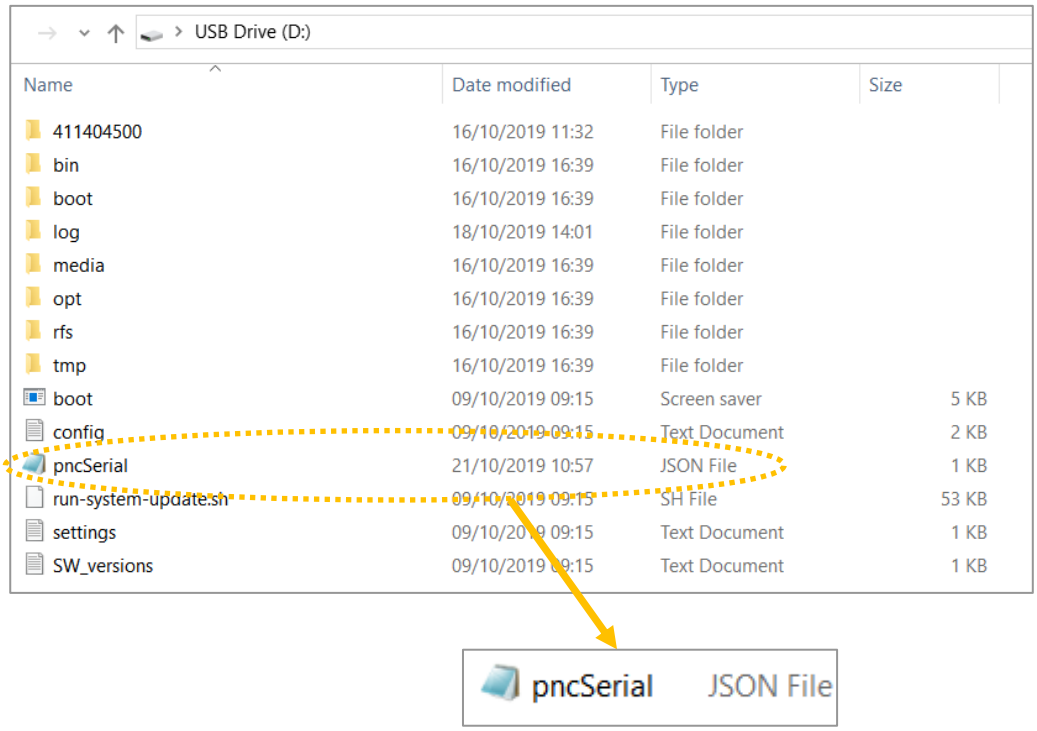
Be carefull to MAINTAIN the extension " pncSerial.**json** " when you are saving the file to your USB key!!

It could be that the proposed name for the file has removed the **".JSON "** extension or replaced it with a "TXT extension"…. we need to keep the "pncSerial with" . **".JSON "** extension.

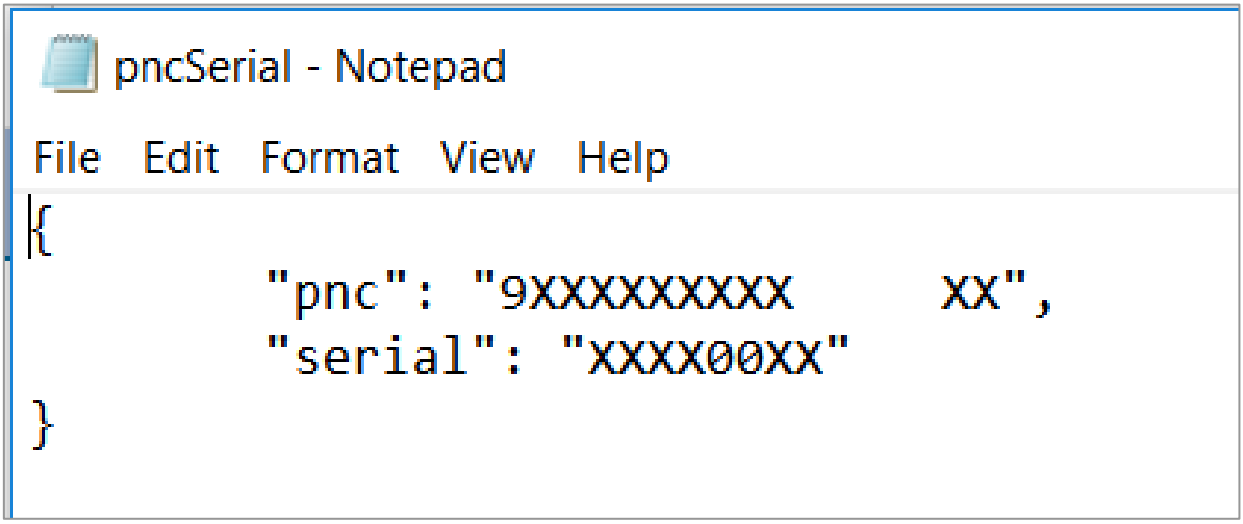




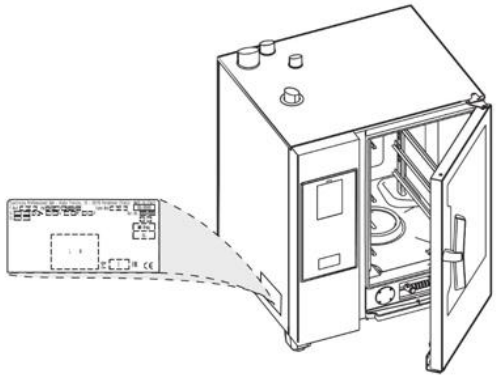
The correct appearance of the json file saved locally in your usb key.

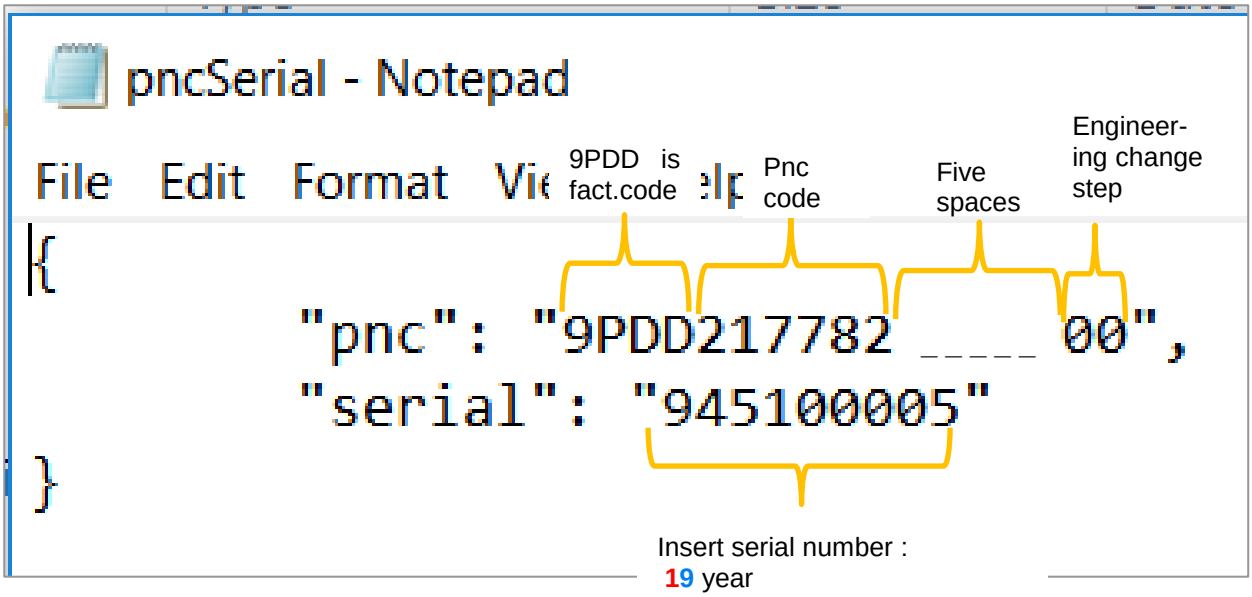


Open the **pncSerial.json** just saved onto your USB key with “notepad”; you should see an empty file like this:

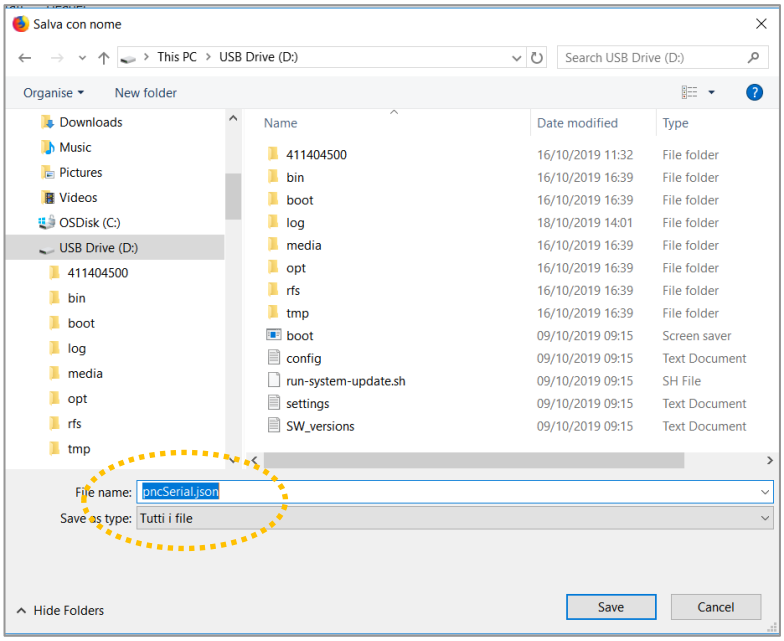


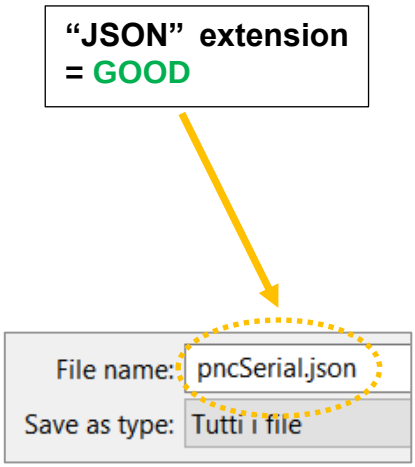
Insert into the notepad file your data of PNC and SER that you can read on the oven identification sticker data plate, be carefull to respect all characters and the five spaces as indicated in the description.





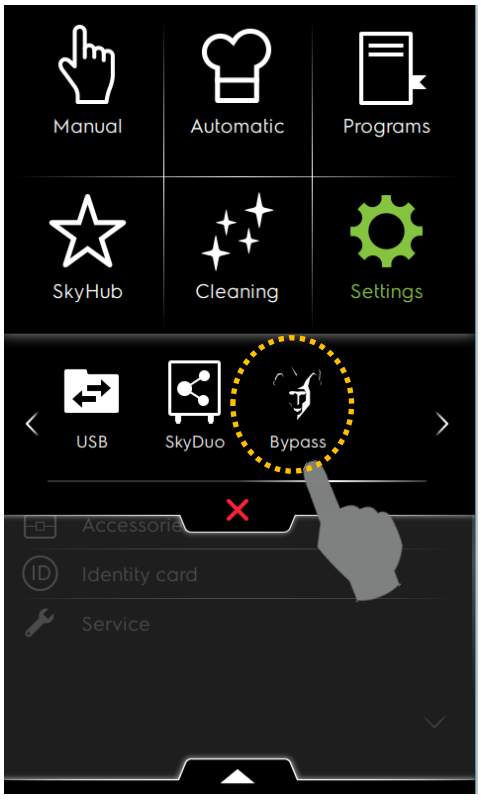
Once that the data has been inserted correctly save the file with the **".JSON "** extension back to the USB Key

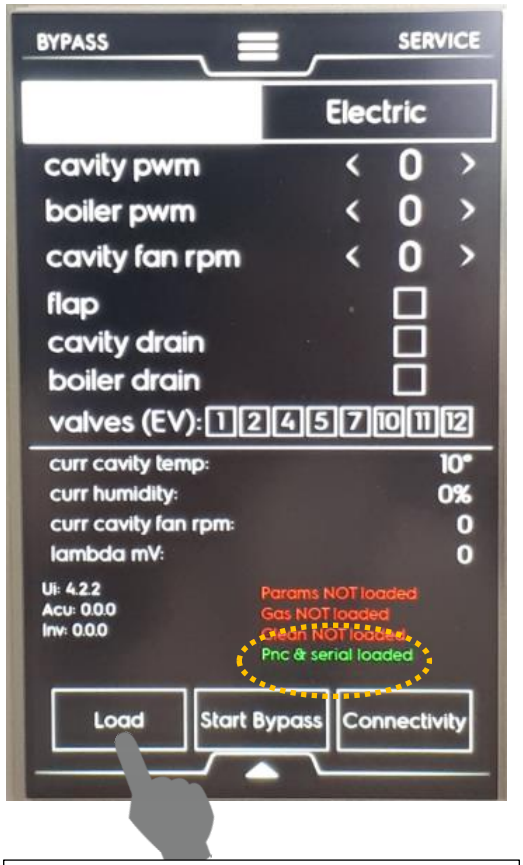




HOW TO INSTALL UPDATE PNC & SER (pncSerial.json):

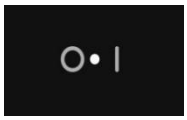
With the oven turned on, insert your USB Key into the main port, enter into the § BY-PASS ENVIRONMENT:





Press "load" the "**Pnc & Serial loaded**" should display.

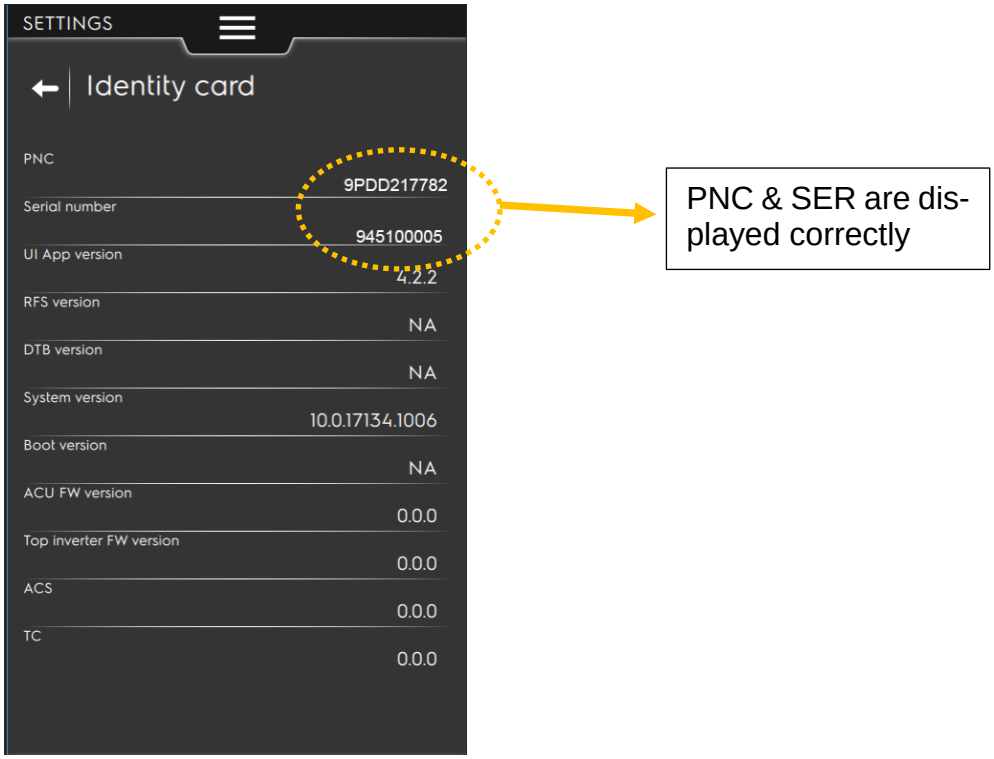
Complete the software installation by turning the oven



Turn OFF/ ON

The oven

Crosscheck that the **PNC and SER** have been written into the identity card by enetering into the § SETTINGS AND SERVICE AREA , accessible in the main screen view by pressing the menu drop down menu. The access of this area does not require a password.



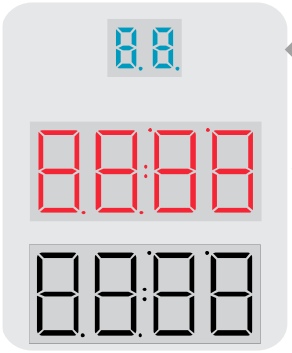
2.2.3 UTILITIES ACTIVATED WITH OVEN ON

These functions can be accessed directly from the user board without entering service area, the access is granted when the appliance is turned ON

2.2.3.1 CAVITY TEMPERATURE / HUMIDITY

Appliance turned ON, cycles must be active to see humidity level*

push the button 1,5" to see on display actual temperature of the TCAV, cavity probe; on the display.



*HUMIDITY VALUE only for appliances with lambda, function available only in convection and combi cycle activated.

VALUE TCAV

2.3 LEVEL B, C (DIGIT)

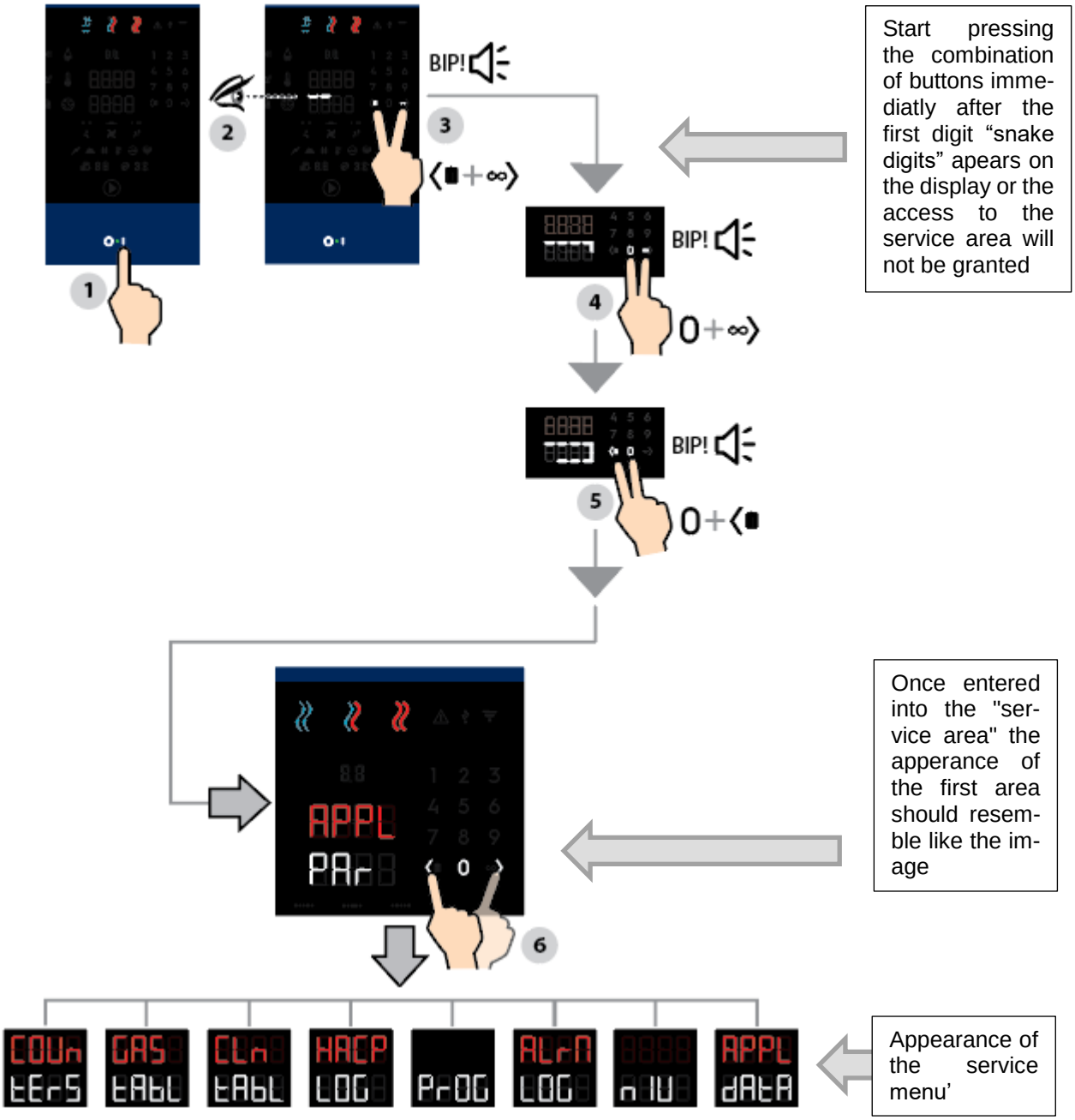
IMPORTANT !

The following instructions/illustrations are relative to software 1.1.2 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 SERVICE AREA

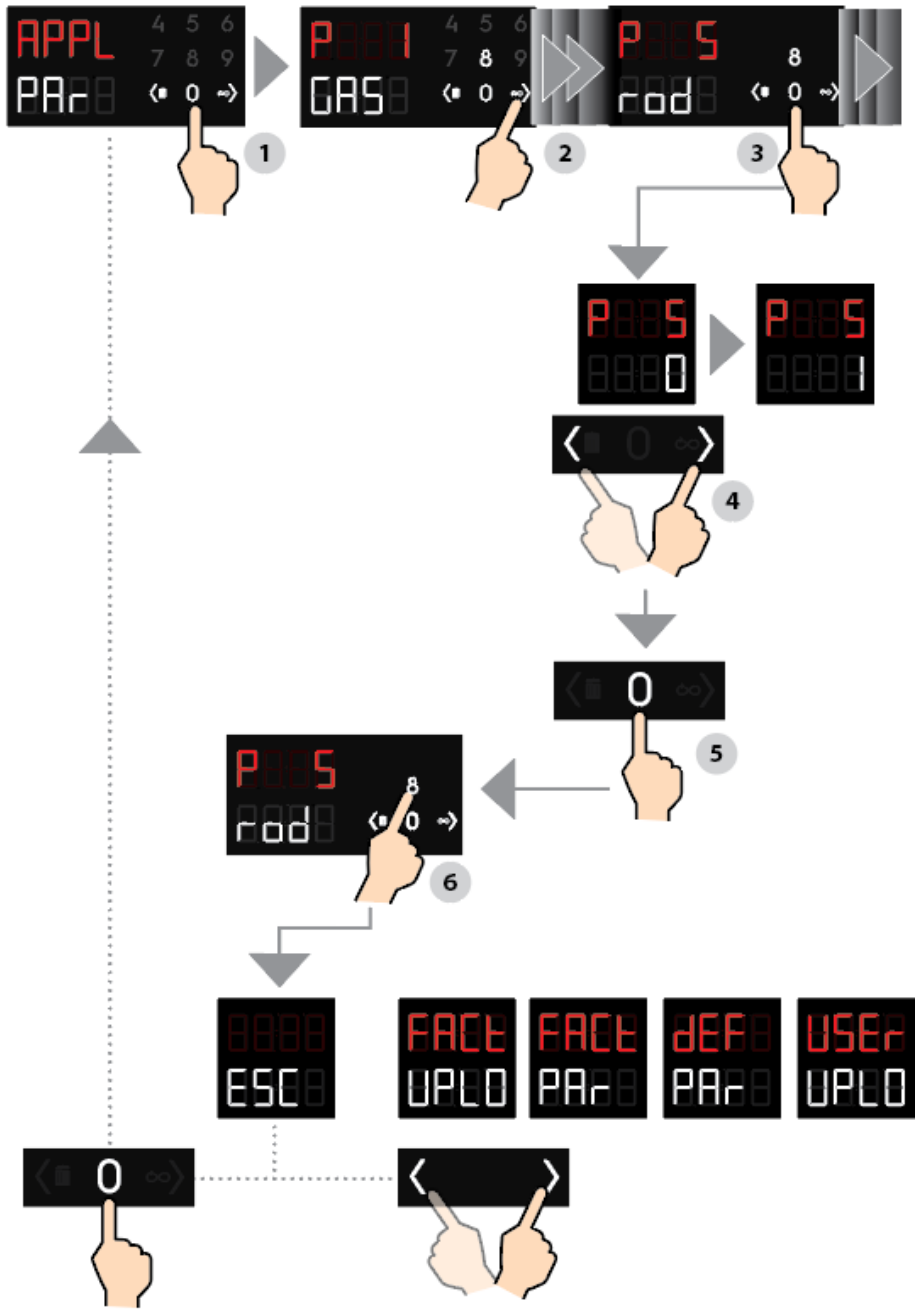
To enter into the dedicated “Service area ” ; follow the procedure by pressing a combination of BUTTONS:



2.3.1.1 APPLIANCE PARAMETERS (APPL PAr)

The complete parameter list can be found at - PARAMETERS LIST CHART FOR ALL LEVEL (T,K ; B,C)

Once entered into the service area



By pressing "**0**" you will visualize the parameter list; By pressing the right and left buttons you can scoll through the parameter list.

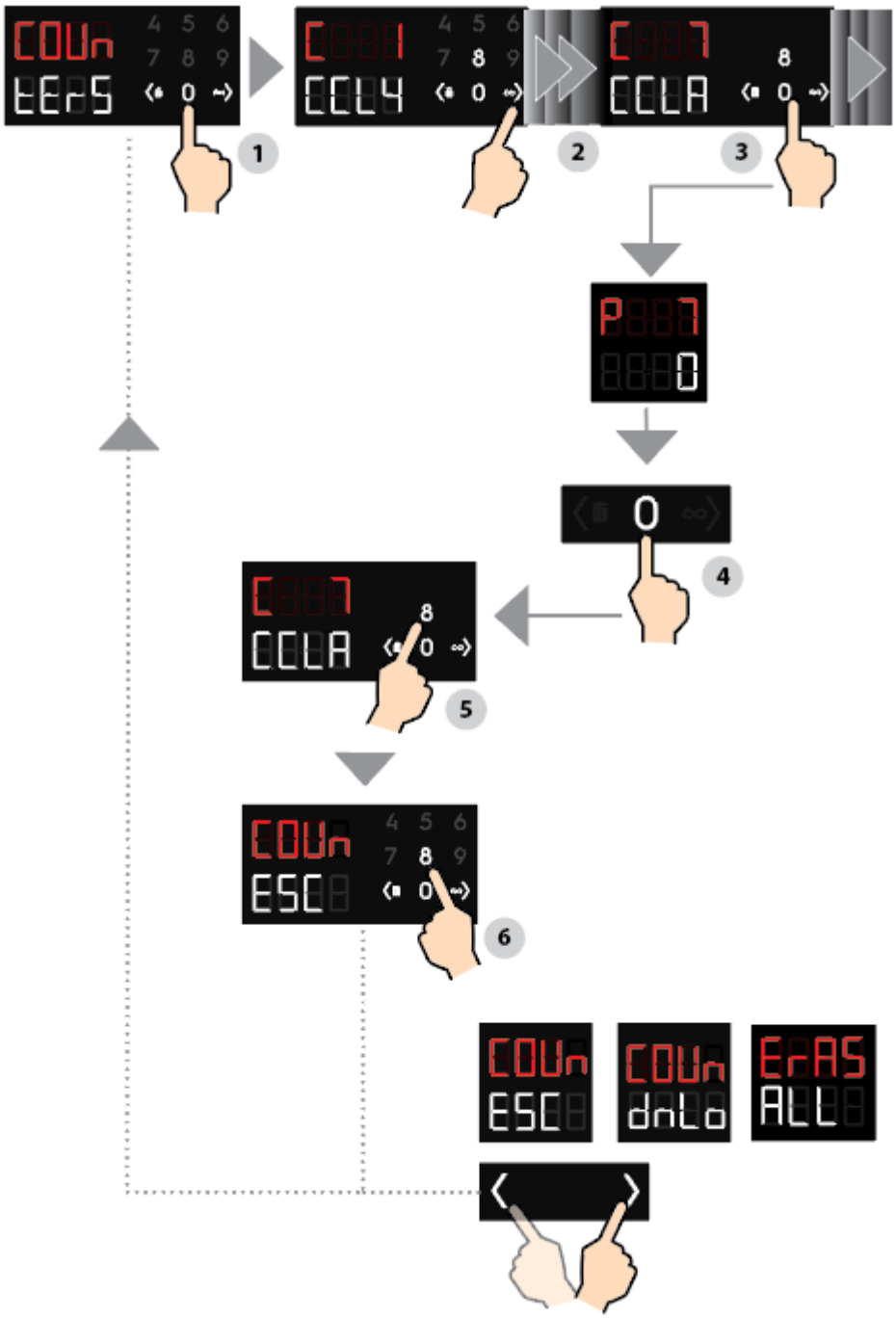
The value of the desired parameter is again shown by pressing "**0**"

By pressing the right and left buttons you can change the parameter value. Repressing again "**0**" will save the new parameter value and return into the parameter list.

By pressing **"8"** you enter into a secondary menu for the default parameters the first is ESC, by pressing again 8 you return to the service menu, but by pressing "left right buttons" you have a / factory parameters / default parameters/user upload menu (uploading manually only the parameter list).

2.3.1.2 COUNTERS (COUntErS)

Once entered into the dedicated “Service area ”, scroll until:



2.3.1.2.1 COUNTER LIST DETAIL

If you download the counters 

,on your USB key will be saved a TXT file. Open the TXT to read the saved counter data:

==========
*** MACHINE USE COUNTER *** 21/01/2020 10:45

Appliance Description : Combi Oven With Digital UI
Product Number Code : ---------- --
Serial Number : --------
Appliance Type : ELECTRIC
Appliance Model : 10 GN 1/1
Food Probe Type : Single Point
Lambda Sensor : Enabled
Temperature scale : °C
Cleaning chemicals : Powder
Power Board Main SW Version: XX.XX.XX
Power board TC SW version : XX.XX.XX
Power board ACS SW version : XX.XX.XX
User Interface SW Version : **1.1.0**
Motor drive SW version : XX.XX.XX
==========

GENERAL MACHINE USE:
C8 = 511 : CCHO - Time with machine ON (hours)
C23 = 0 : CH40 - Total time with cavity temperature above 40°C/104°F (hours)
C56 = 0 : CdOP - Number of cavity door openings
C59 = 63 : CPOn - Number of times that machine has been powered on with ON/OFF main switch
C60 = 0 : CPFA - Number of times that a power fail has occurred
C66 = 0 : CtH2 - Total amount of water consumed (Liters)

COOKING COUNTERS:
C19 = 0 : CHCO - Total time with machine cooking (hours)
C20 = 0 : CHSt - Total time with machine cooking in Steam mode (hours)
C21 = 0 : CHCI - Total time with machine cooking in Combi mode (hours)
C22 = 0 : CHCn - Total time with machine cooking in Convection mode (hours)
C46 = 1 : CPrS - Number of times that cooking preheating (preparation) phase has been manually skipped
C47 = 1 : CCSU - Number of times that a cooking cycle has been manually stopped
C48 = 0 : CCSA - Number of times that a cooking cycle has been stopped by an alarm
C50 = 1 : CMAn - Number of Manual cooking cycles started
C51 = 0 : CPro - Number of Program cooking cycles started
C57 = 0 : CdOC - Number of times the door was opened while a cooking cycle was in progress

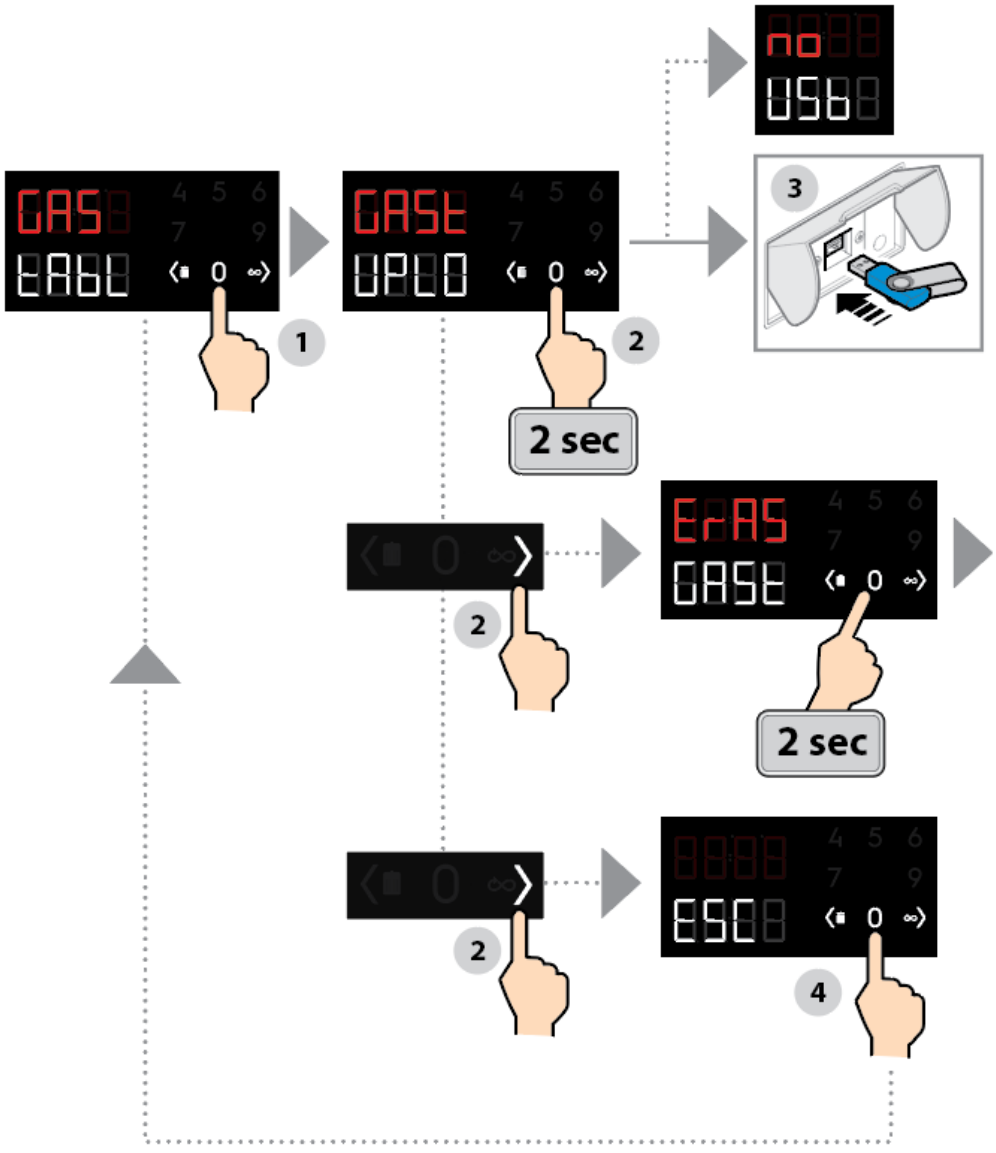
CLEANING COUNTERS:
C1 = 0 : CCL4 - Number of Extra-strong cleaning cycles executed
C2 = 0 : CCL3 - Number of Strong cleaning cycles executed
C3 = 0 : CCL2 - Number of Medium cleaning cycles executed
C4 = 0 : CCL1 - Number of Soft cleaning cycles executed
C5 = 0 : CCL0 - Number of Rinse cleaning cycles executed
C7 = 0 : CCLA - Number of cleaning cycles interrupted before the end
C58 = 0 : CdCL - Number of times the door was opened while a cleaning cycle was in progress
C61 = 0 : CCdE - Number of Descaling cleaning cycles executed
C29 = 0 : CInA - Number of cleaning inlet water solenoid valve EV7 activations
C30 = 0 : CHIA - Total cleaning inlet water solenoid valve EV7 activation time (min)
C31 = 0 : CdLA - Number of drawer loading solenoid valve EV11 activations
C32 = 0 : CHdL - Total drawer loading solenoid valve EV11 activation time (min)
C33 = 0 : CddA - Number of drawer drain solenoid valve EV12 activations
C34 = 0 : CHdd - Total drawer drain solenoid valve EV12 activation time (min)
C35 = 0 : CrPA - Number of recirculating pump M8 activations
C36 = 0 : CHrP - Total recirculating pump M8 activation time (min)

OTHER COUNTERS:

C11 = 3 : CEGA - Number of quenching solenoid valve EV2 activations
C12 = 0 : CHoA - Total quenching solenoid valve EV2 activation time (min)
C17 = 0 : CbFA - Number of boiler filling solenoid valve EV5 activations
C18 = 0 : CHbF - Total boiler filling solenoid valve EV5 activation time (min)
C25 = 0 : CISA - Number of ISG solenoid valve EV1 activations
C26 = 0 : CHIS - Total ISG solenoid valve EV1 activation time (min)
C37 = 0 : CbdO - Number of boiler drain valve BV6 openings
C38 = 2 : CbdC - Number of boiler drain valve BV6 closures
C39 = 0 : CcdO - Number of cavity drain valve BV3 openings
C40 = 0 : CcdC - Number of cavity drain valve BV3 closures

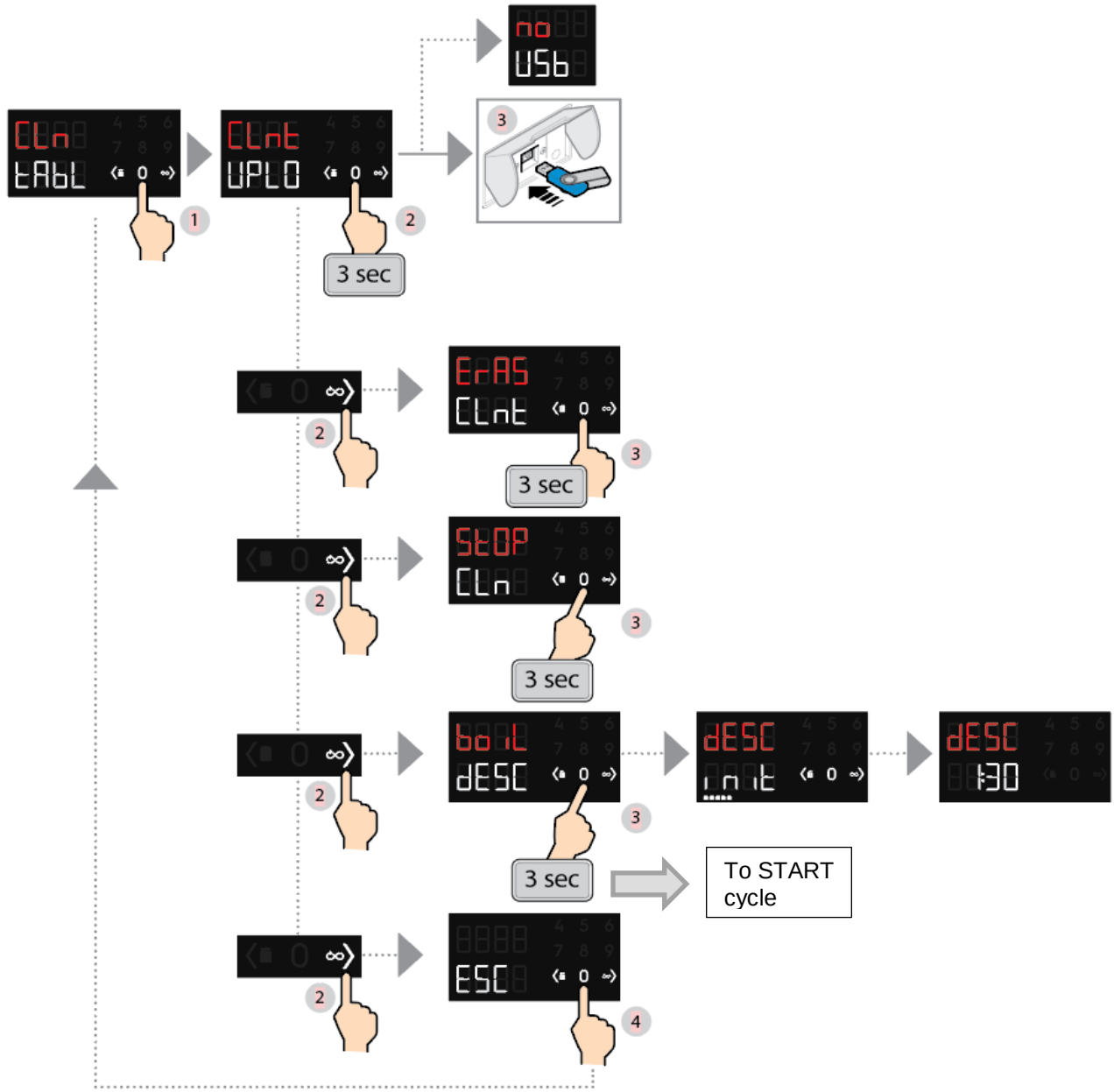
2.3.1.3 GAS TABLE ADJUSTMENTS (GAS tAbL)

Once entered into the dedicated “Service area ”, scroll until:



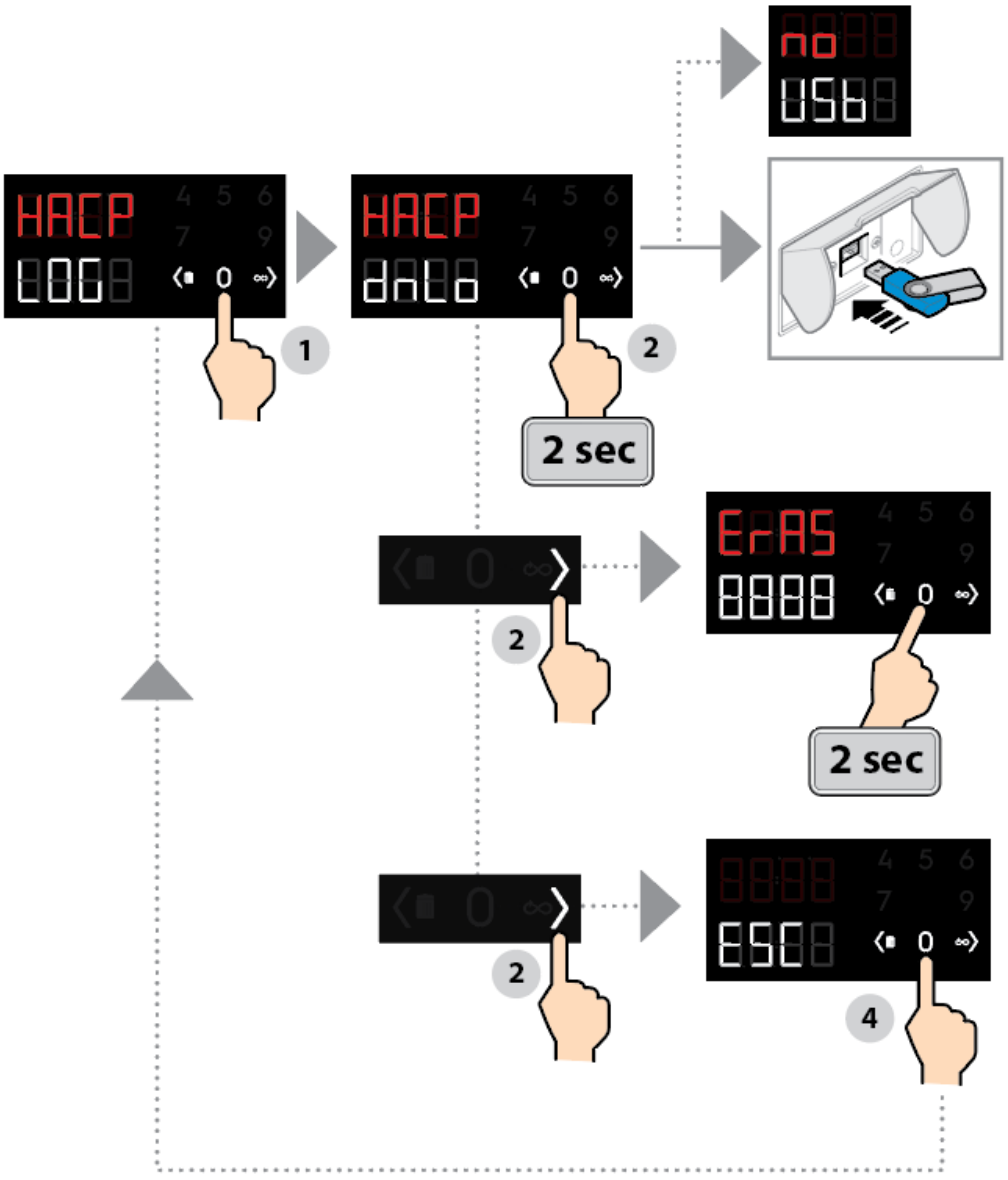
2.3.1.4 CLEAN TABLE (CLN tAbL)

Once entered into the dedicated “Service area ”, scroll until:



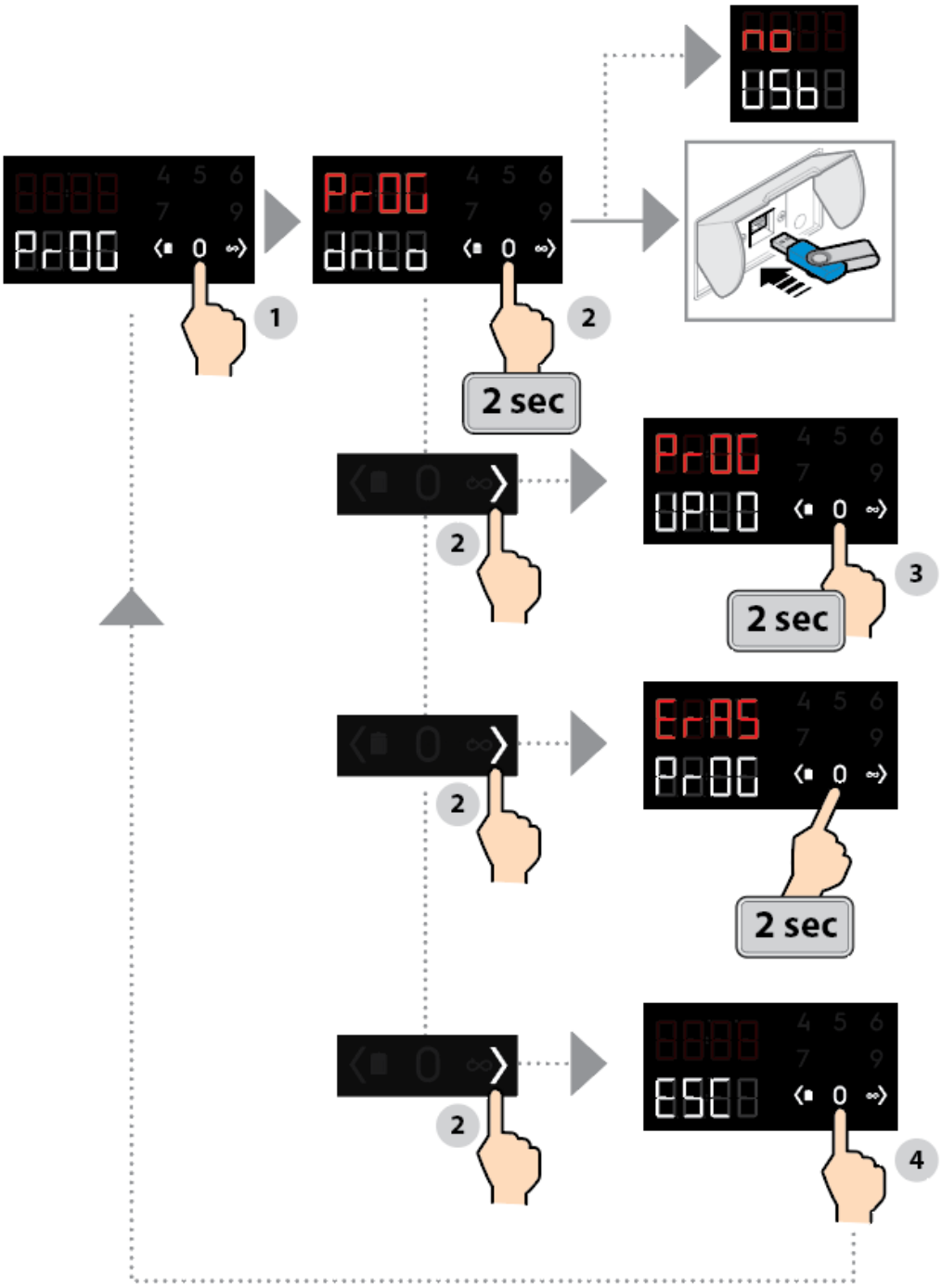
2.3.1.5 HACCP LOG (HACP LOG)

Once entered into the dedicated “Service area ”, scroll until:



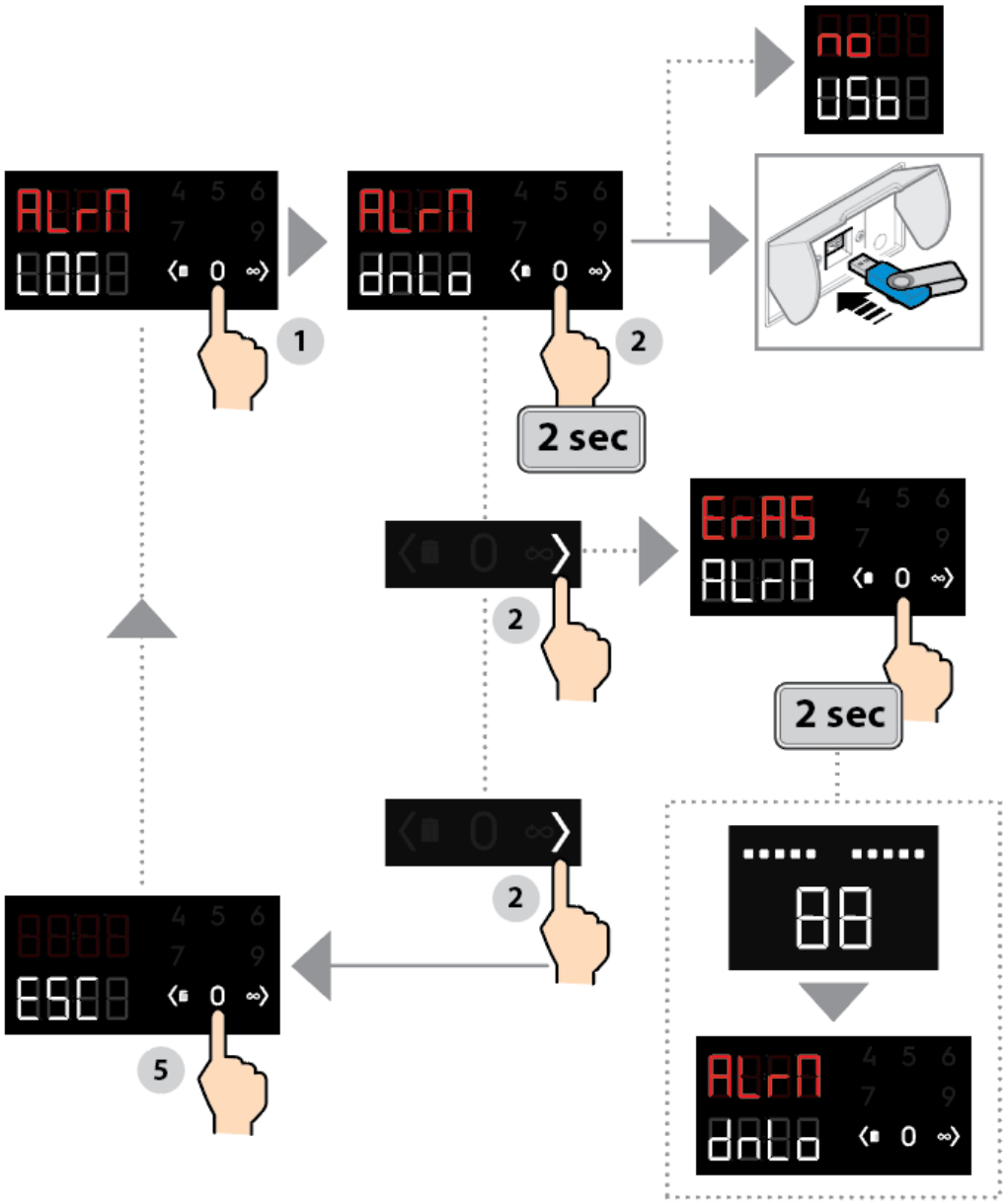
2.3.1.6 PROGRAMS, CHEF RECIPES (PrOG)

Once entered into the dedicated “Service area ”, scroll until:



2.3.1.7 ALARM LOG (ALrM LOG)

Once entered into the dedicated “Service area ”, scroll until:



2.3.1.8 NIU (WIFI MANAGEMENT)

In preparation to the connectivity services that will be developed in the next SW version, the Wi-Fi NIU board management has been implemented as follow.

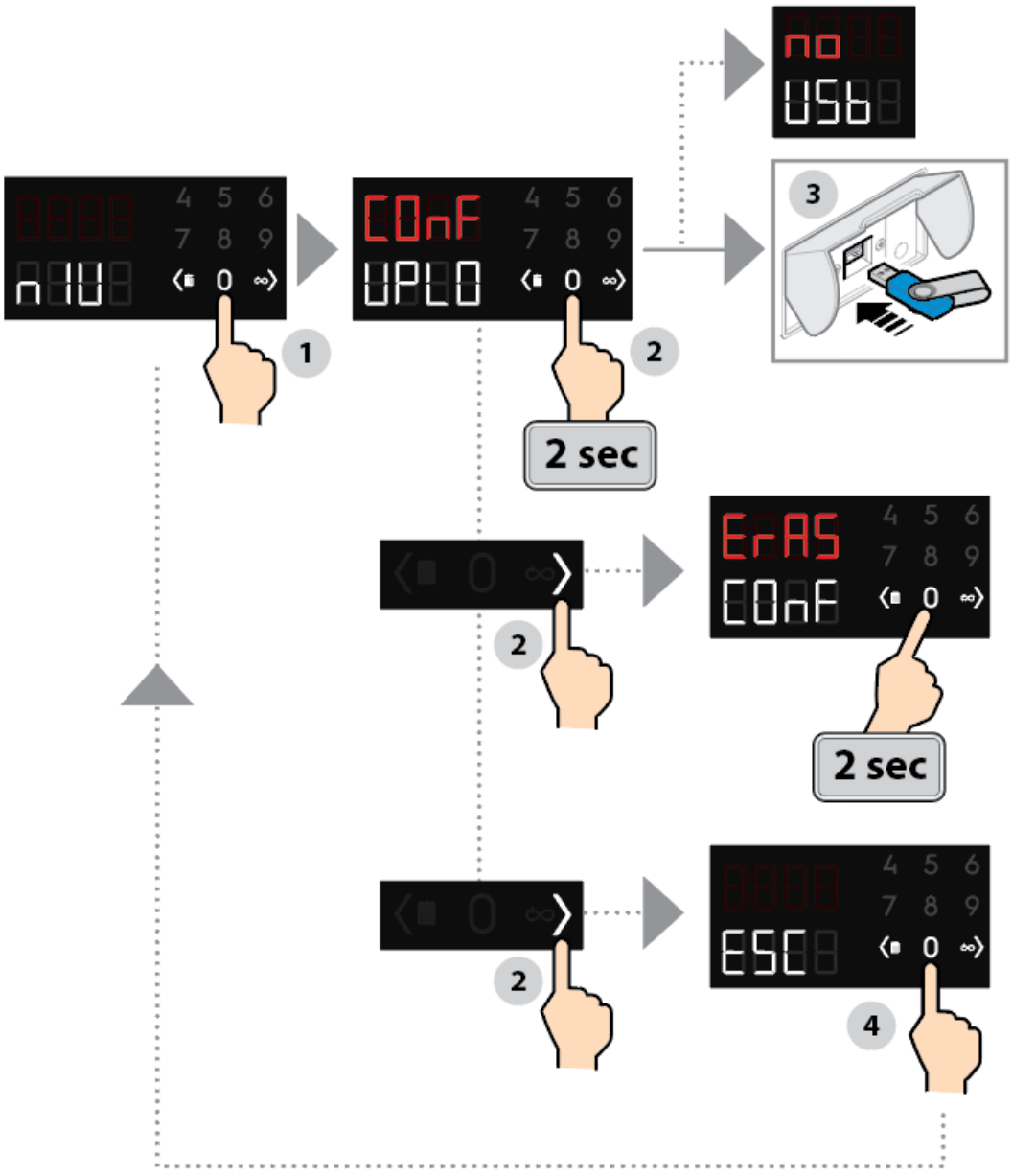
NIU management and related services are enabled by parameter “352: Conn”.

NOTE !

SINCE DIGIT MODELS ARE SOLD WITHOUT THE NIU IT IS NECESSARY TO SET THIS PARAMETER TO 0 “zero”, OTHERWISE AN ERROR “E160: NIU1 = COMMUNICATION IMPOSSIBLE WITH THE NIU BOARD WILL APPEAR.

AT THIS MOMENT SOWTWARE 1.01.02 / NIU, IS VISIBLE BUT NOT IMPLEMENTED

Once entered into the dedicated “Service area ”, scroll until:

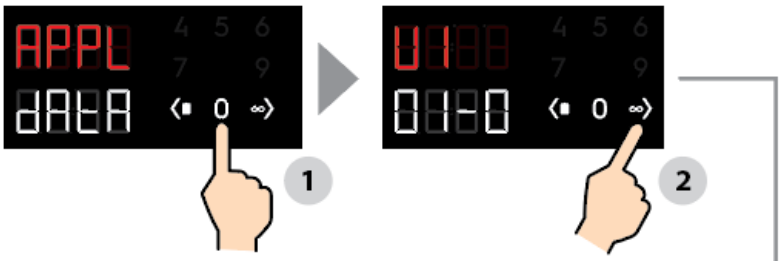


COnF UPLO = Configuration upload, to upload the net configuration using the USB key.
ErAS COnF = Erase configuration. This option erase the current net configuration and activates the Hot Spot mode to manualy configure the NIU using a PC.
ESC = To exit the “nIU” menu

2.3.1.9 IDENTITY CARD (APPL dAtA)

Once entered into the dedicated “Service area ”, scroll until:

The firmware of the USER / ACU / INVERTER electronic boards can be read



Software	Identification number of software (example)
(user board)	1.0.11
(power board)	0.1.2.3.4
(thermocouples)	------
	XXXXXXX
(TOP inverter / motor drive- 6/10 gn	A.B.C.D
(BOTTOM inverter / motor drive- 20 gn	A.B.C.D
	217882
(serial)	943100001

2.3.2 SOFTWARE UPDATE B,C (DIGIT)

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 1.1.2 onwards. Previous software editions could differ to what is reported in this manual edition.

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

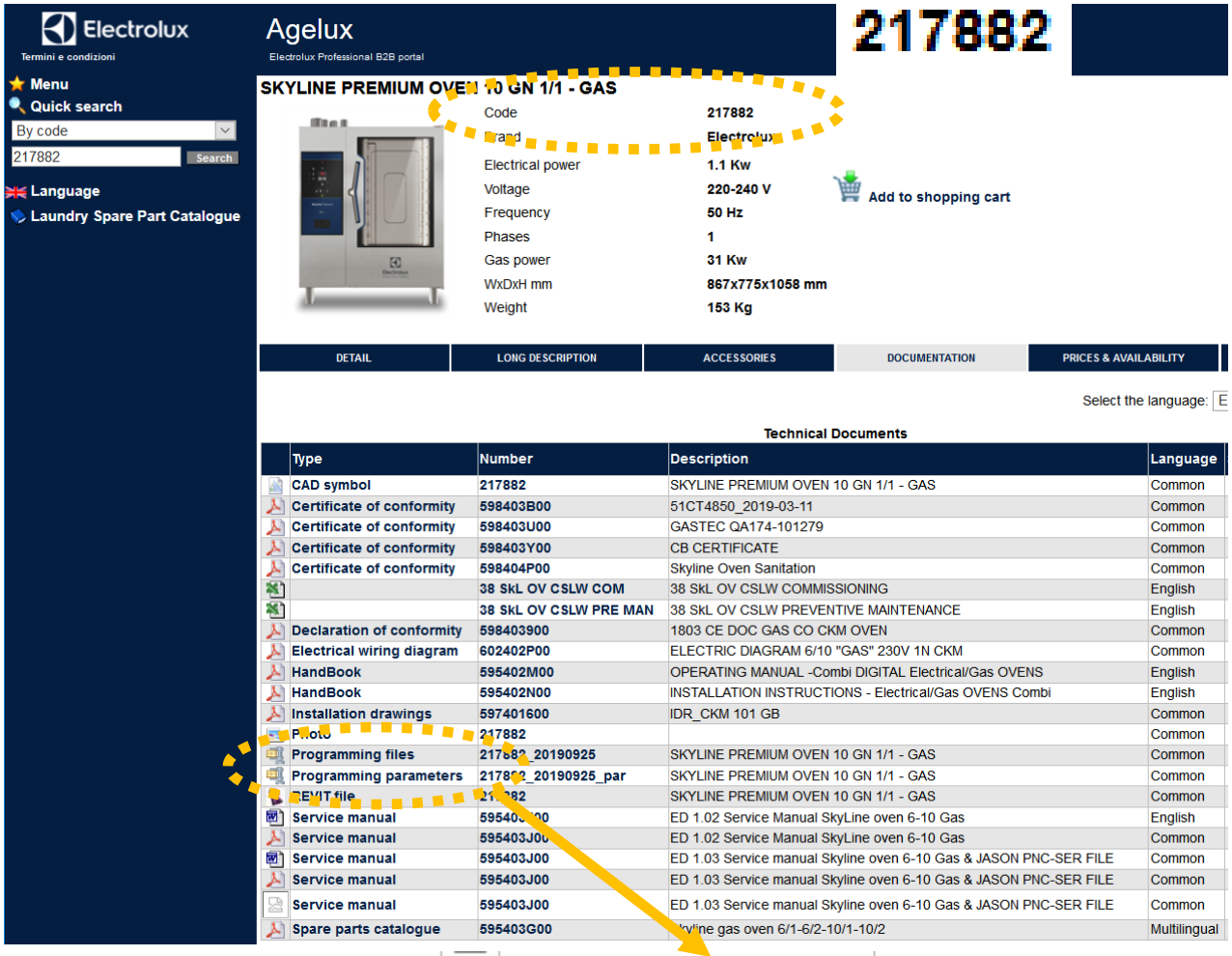
- **Programming File**
- **Programming Parameters**

Each package can be installed individually but we recommend to install both packages at the same time.
All packages of software can be downloaded from the official TechDoc web pages (hereafter illustrations of the packages appearance in PRIDE / AGELUX).

2.3.2.1 AGELUX WEB SITE - EXAMPLE ILLUSTRATION

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

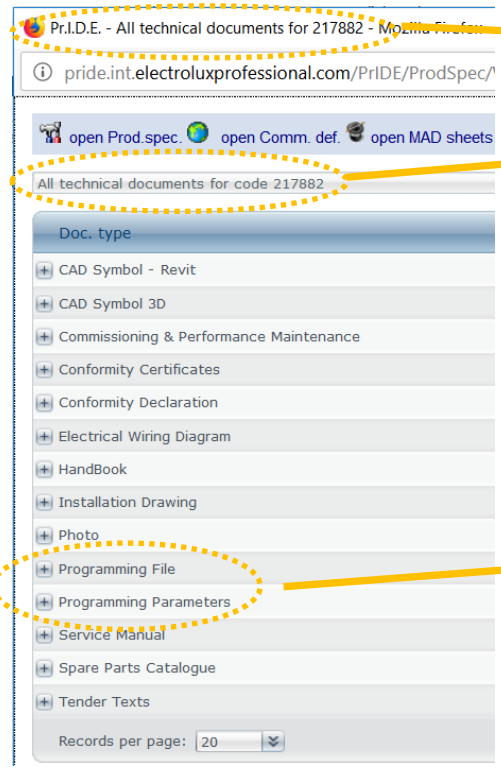
217882 digit oven / GAS

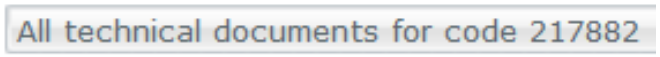


2.3.2.2 PRIDE WEB SITE - EXAMPLE ILLUSTRATION

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

217882 digit oven / GAS





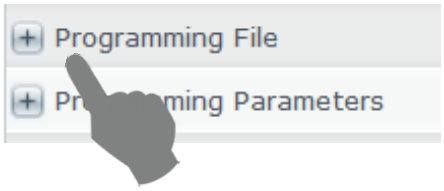
NOTE: The files are specific for each PNC therefore you must download a Programming File or Programming Parameters dedicated for the exact required PNC that you need to update!!.; in the images we have used for example PNC 217882.

NOTE: Programming File and Programming Parameters can be found in root tech documentation for our example code PNC 217882.

2.3.2.3 UNZIPPING

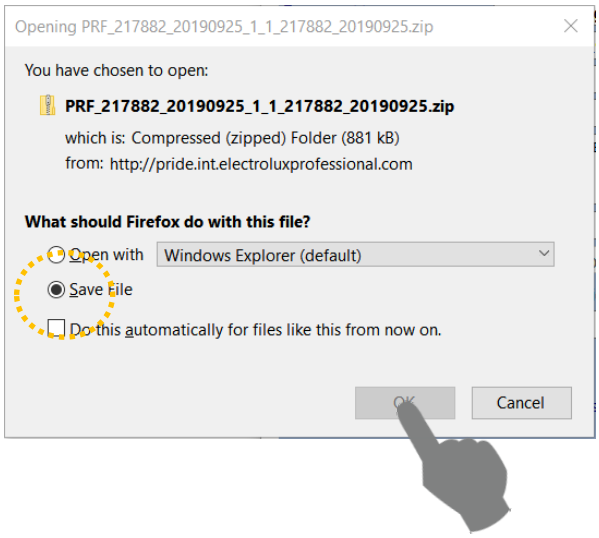
2.3.2.3.1 - PRIDE/ FIREFOX UNZIPPING

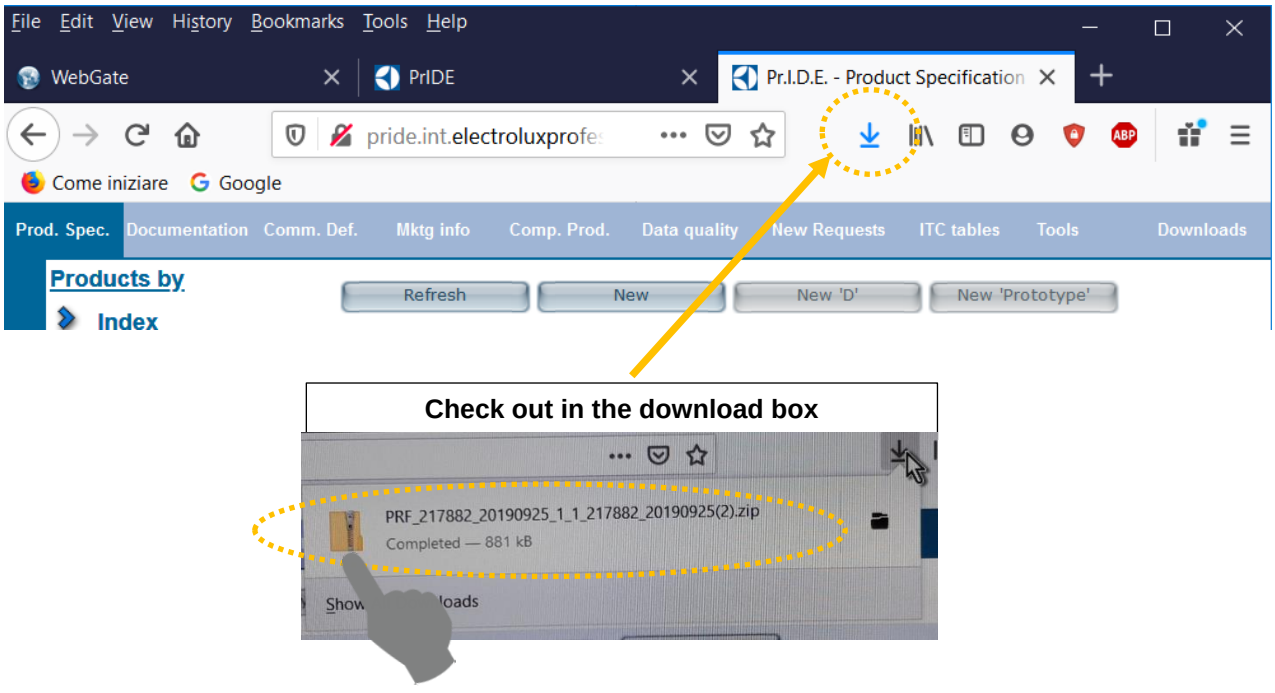
Click on one of the files



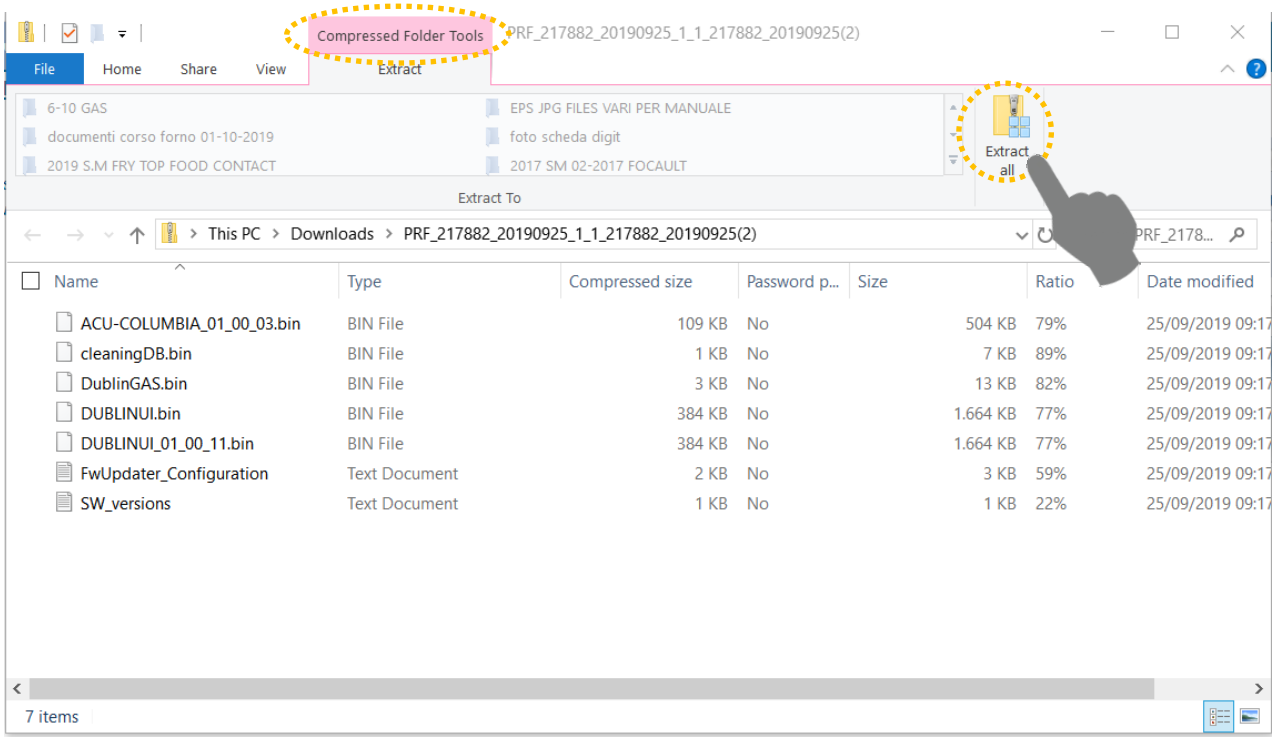
Double click on the file

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

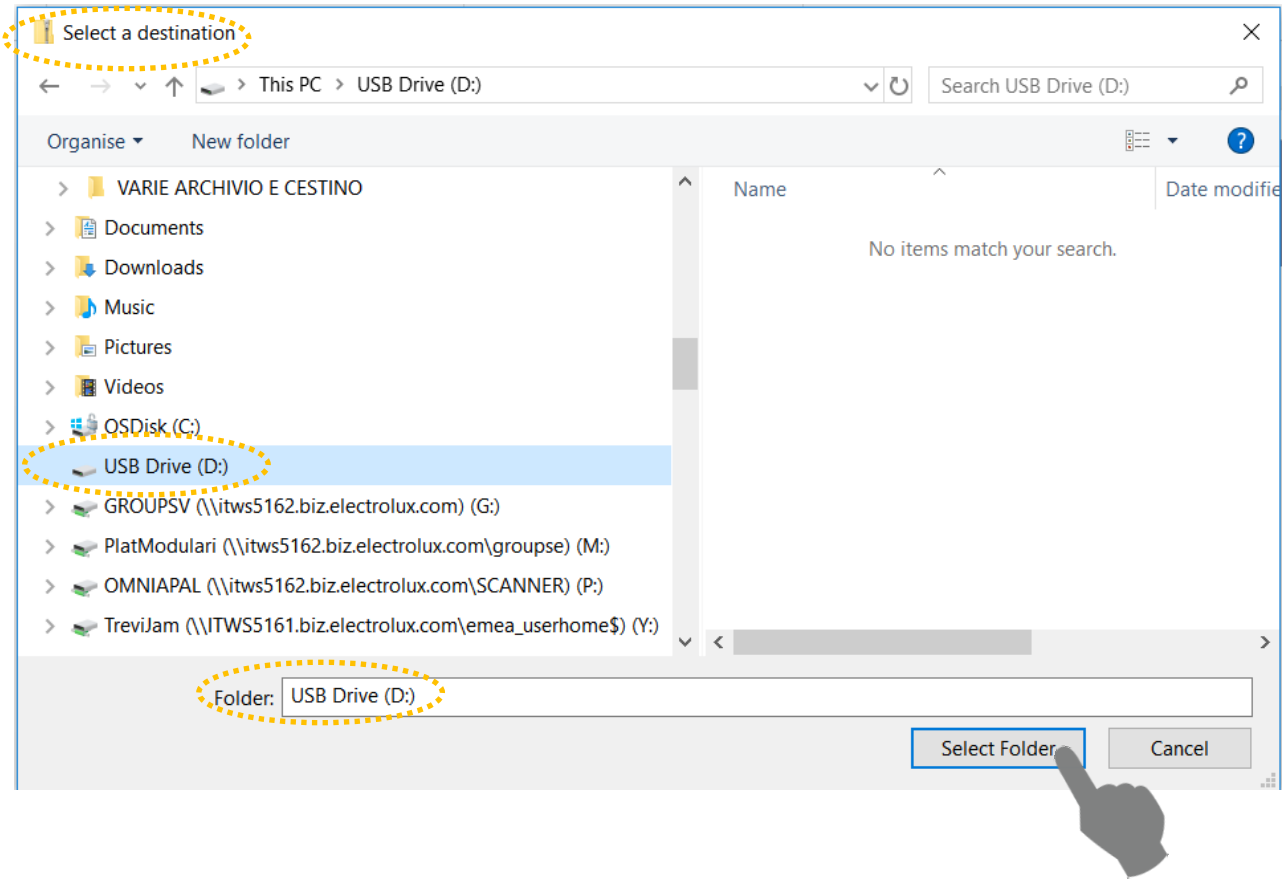




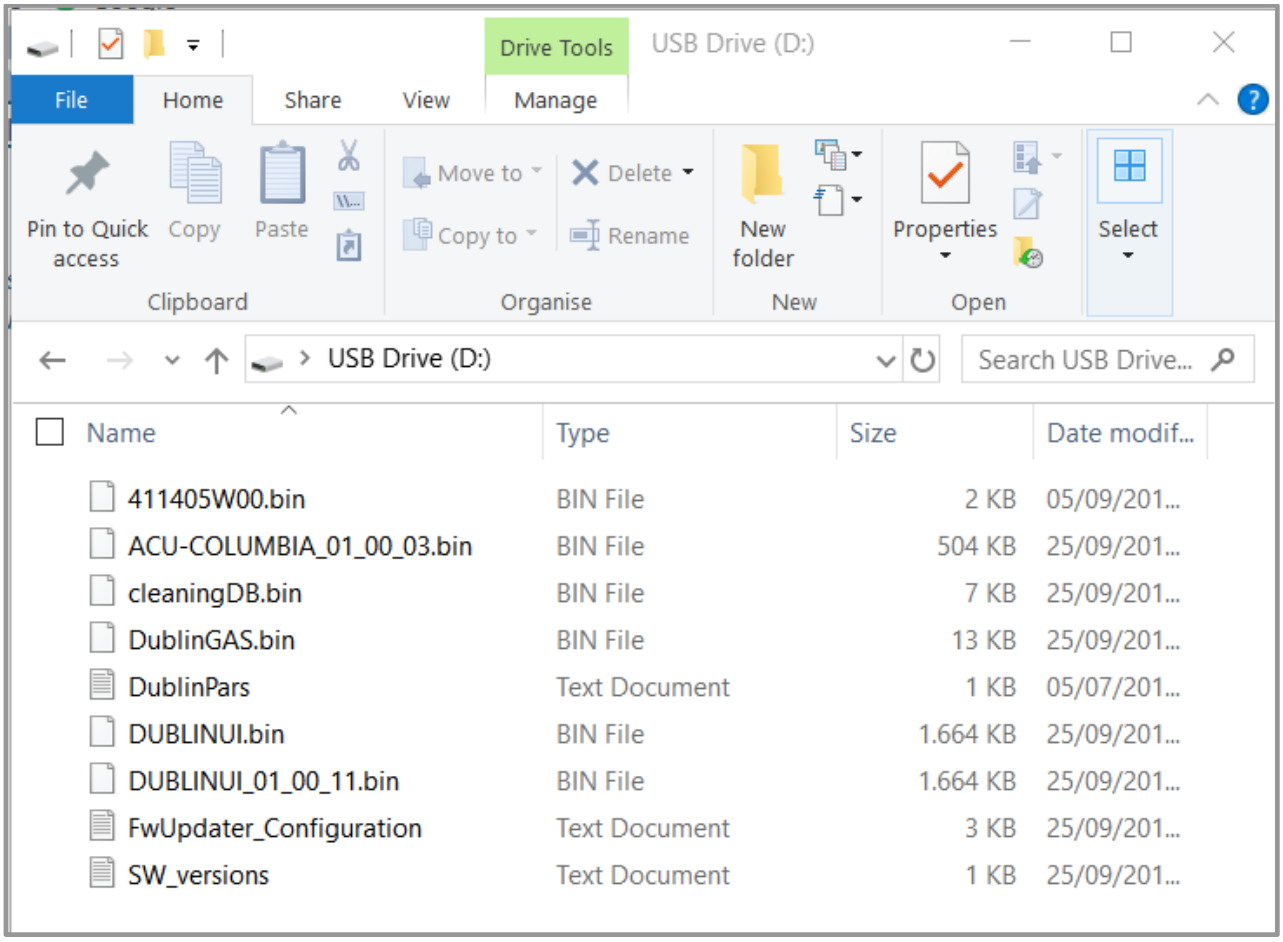
Double click the downloaded folder, you will see a list of COMPRESSED files, press “EXTRACT ALL”, the files must be moved to the root of your USB KEY



press “EXTRACT ALL”, select the root of your USB KEY

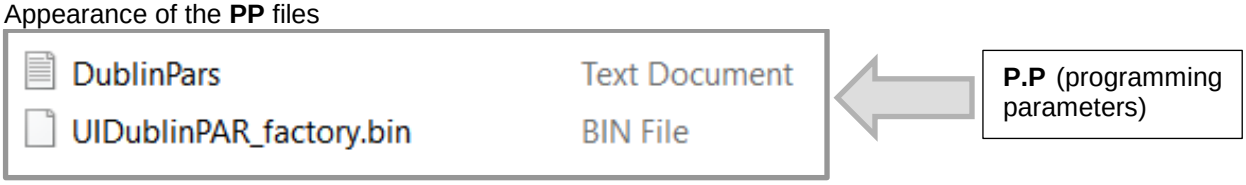


Final appearance of the **UNZIPPED USB KEY**.



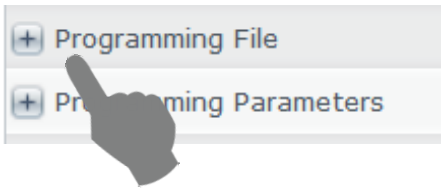
NOTE that in the above picture we have already downloaded/unzipped into the usb key (drive) the **P.P** and **P.F** (programming parameters/programming file) .
The **P.P** and **P.F,** do not interfere between each other and during installation will both be installed at the same time with the same action.

Appearance of the **PP** files

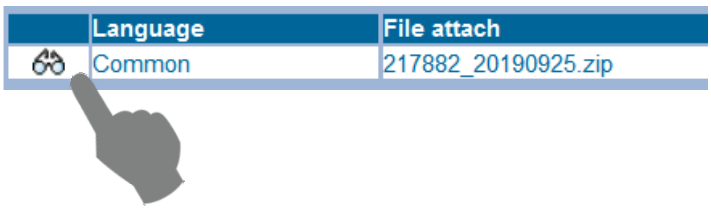


2.3.2.3.2 - PRIDE/ INTERNET EXPLORER UNZIPPING

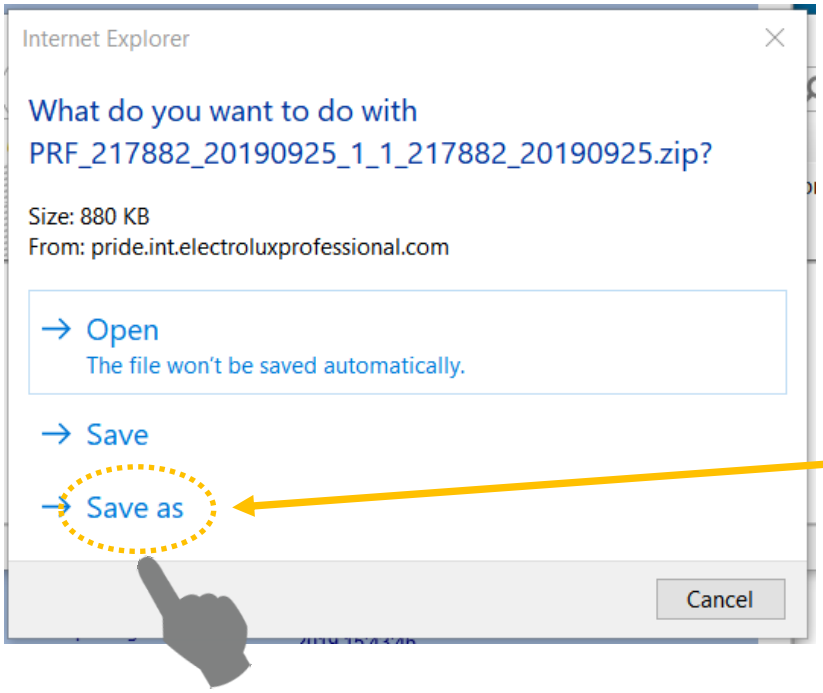
Click on one of the files



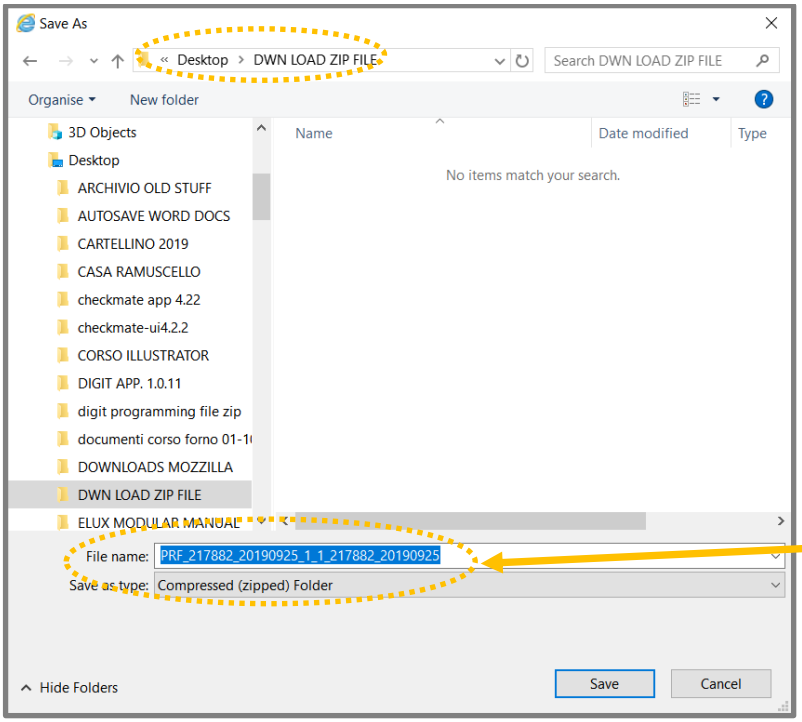
Double click on the file



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



Press SAVE AS



The downloaded zipped file must NOT be saved into your USB KEY (DRIVE), it needs to be saved in an elswere folder and then unzipped into your USB. In this illustration we have created on our desktop a folder “digit programming file zip”

2.3.3 UPLOAD PROGRAMMING FILE & PROGRAMMING PARAMETERS

The Programming File and Programming Parameter (that from now on we will call **P.F** and **P.P**.as abbreviation) are the software packages of the oven.
Only for DIGIT electronic boards the packages can be installed in the same way and at the same time/together!!

IMPORTANT !

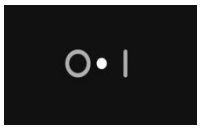
Update of software 1.0.2 & 1.0.7 (appliances made before wk 39-2019 / 25 settember 2019), into 1.1.0/1.1.2 will erase some data!.
Recepies /alarm log / HACCP / Counters; personalizations of parameters & accessories will be erased. Were possible this history data needs to be downloaded into a USB before update and then reloaded/reset/abilitated into the updated oven!!!
Update of software 1.0.11 & 1.0.18 into 1.1.0/1.1.2 will NOT erase customer data (recepies / alarm log / HACCP / Counters) but will erase personalizations & accessories (these will need to be reset/abilitated after update)

WHEN TO UPDATE:

- When ever you see an older version U.I application software (refer to the identification at chapter § IDENTITY CARD (APPL dAtA)
- In case of any spare part replacement (UI,ACU!!!)

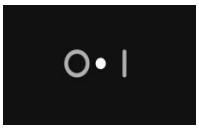
HOW TO UPDATE:
In the previous chapter § SOFTWARE UPDATE B,C (DIGIT) we have explained were to locate the **P.F / P.P** in the PRIDE / AGELUX web site and how to unzip/save into your USB key in the root.

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



Turn OFF
The oven

Insert the USB Key with P.F installed in root



Turn ON
The oven

The software will install automatically and update the **UI and ACU electronic boards**.

At the end of installation the display will show a blinking message "turn OFF". Turn off, extract USB, turn back ON the oven to complete installation.

NOTE:

- in case of power loss during installation, in case of extraction of the USB Key during installation or other manovering error don't worry, start again the update process the process can be restarted again.

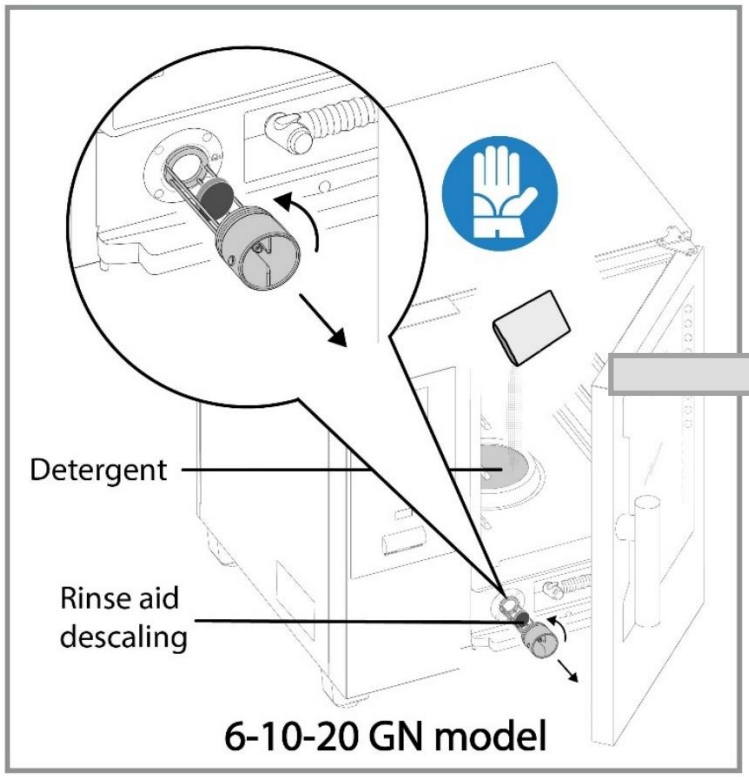
- In case of errors or problems with the detection of the USB Key, upload the software into another type of USB key (manufacturer/dimension size) it could be that some USB key manufacturers cannot be read by the oven.

2.3.4 BOILER ORDINARY MAINTENANCE / DESCALE

During the routine washing cycles carried out with the suggested chemicals (rinse & descale blue 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 excessive scale in the boiler the display may show a message with "**dESC**" error code **bSct**" (**B**oiler **Sc**ale build up **t**hreshold) set at 115C°; 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 can carry out an user descale cycle.

The ordinary maintenance boiler descale cycle can be carried out (customer or service), by running a cleaning program (CLn1 to CLn4) including the rinse aid and descale cycle using 2 tablets "C25" only instead of the usual quantity.
If, after carrying out the boiler descale cycle, the display shows again the error code "**dESC**" then you must check the boiler/water level probes etc. / repeat the procedure or carry out and extraordinary boiler descale cycle § BOILER EXTRAORDINARY DESCALE CYCLE



Refer to the amount and type of detergent/rinse aid to use as indicated at WASH CYCLES / DETERGENTS / DESCALE

NOTE !

The boiler descale operation cannot be carried out "manually"; the boiler is not equipped with an external access like in previous models.

2.3.5 BOILER EXTRAORDINARY DESCALE CYCLE

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 excessive scale in the boiler the display may show a message with "**dESC**" error 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 can carry out an user descale cycle. **dESC**" 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° (HIDDEN PARAMETER).
"**dESC**" error code can be skipped, it will appear now and again to remind the user about this condition and descale cycle to be carried out. "

If the user descale cycle is not carried out the next step will be a bloking alarm message " EtUB" (parameter bot 125C°). 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 § CLEAN TABLE (CLN tAbL) .

will last 1' 30" and needs to be carried out with specific C25 descale tabs, refer to the amount of tabs at § WASH CYCLES / DETERGENTS / DESCALE

NOTE !

The boiler descale operation cannot be carried out "manually"; the boiler is not equipped with an external access like 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

2.3.6 ACCESSORIES, ENABLE IN PARAMETERS

NOTE !

IN THE ACCESSORY PACKAGING BOX IS CONTAINED A DEDICATED MANUAL WITH DETAILED EXPLANATION

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.

2.4 - PARAMETERS LIST CHART FOR ALL LEVEL (T,K ; B,C)

The visible parameter list is enclosed in this service manual chapter, but the complete list is made up of over 400 different parameters, many of these hidden parameters are “special” and cannot be manually adjusted by the technicians. The only way to set all 400 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 / Digit B,C** electronic boardsThe 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	Long Description	Table	Min	Max	Default
1	1	**1**	GAS	Appliance type	Bit type parameter storing the main heater supply. When set to 1 means the appliance is a GAS type. The appliance is an lectric one when the parameter is set to 0.	{0, "Electric"} {1, "Gas"}	0	1	0
1	1	**3**	FAhr	Temperature Scale	Bit type parameter whose value enables the visualization of the temperature related values with as measurement unit.	{0, "°C"} {1, "°F"}	0	1	0
1	1	**5**	rod	Cooking with open door	Bit type parameter whose value enables the running of the current cycle with the door open.	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	1	**6**	LAMb	Lambda Probe	Bit type parameter whose value enables the use of the lambda sensor to measure the cavity humidity content	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**7**	FCLn	Cleaning environment (factory setting)	Bit type parameter whose value enables the use the cleaning cycles.	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**9**	PPM	Power Peak Management	Bit type parameter that enables/disables the Power Peak Management procedure. The parameter has any effect only when PAR_FL_AB_GAS is disabled.	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	1	**10**	dEMo	Demo Mode	Unsigned byte long parameter that enables/disables different demo modes.Demo modes description: - Event mode: the appliance simulates the normal behaviour except for the lights and the door sensing; - Portable: all the appliance features are simulated. (the door status must be simulated with an hidden button)	{0, “Disabled”} {1, “Event mode”} {2, “Portable”}	0	2	0
1	1	**12**	Phbo	Preheat the boiler in stop mode	Bit type parameter that enables/disables the preheating of the boiler when the appliance is in STOP mode.	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	1	**13**	FMAn	Manual mode (factory setting)	Bit type parameter that enables/disables the Manual mode.	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**14**	PrEh	Cavity preheating	Bit type parameter that enables/disables the cavity preheating feature	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	0	**15**	Faut	Automatic mode (factory setting)	Bit type parameter that enables/disables the Automatic environment	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	**0**	**22**	**FFSC**	Food Safe Control (factory setting)	Bit type parameter that enables/disables the FSC feature	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**24**	APPL	Appliance level	Unsigned byte type parameter that indicates the level of the appliance in terms of features	{0, "Combi"} {1, "Convection"}	0	1	0
1	1	**25**	APPM	Appliance model	Unsigned byte type parameter that indicates the model of the appliance in terms of load capacity	{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	Unsigned word temperature type parameter that sets the temperature that must reach the boiler as a result of the preheating procedure		0	99	97
1	1	**30**	SEAL	Height above the sea level	Unsigned word type parameter that indicates the height above the sea level in meters at which the appliance is installed		0	4000	0
1	1	**31**	tHMA	Maximum temperature for manual water injection	Unsigned word temperature type parameter which sets the highest temperature at which the manual injection of water is enabled		180	300	220
1	1	**32**	trMA	Maximum temperature to use water in cool down	Unsigned word temperature type parameter which sets the maximum cavity temperature that allows the use of water to cool down the cavity		150	300	180

Touch	Digit	Parameter ID	Mnemonic	Short Description	Long Description	Table	Min	Max	Default
1	1	**33**	trMn	Minimum temperature to use water in cool down	Unsigned word temperature type parameter which sets the minimum cavity temperature at which is allowed to use water to cool down the cavity		0	180	30
1	1	**38**	ArEC	Advanced recovery mode	Bit type parameter that enables/disables the advanced recovery functionality	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	**0**	**39**	grEn	Green Options (factory settings)	Bit type parameter factory setting that enables/disables the “green” features	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**44**	CLnd	Default cleaning cycle	Byte type parameter user settable that sets which of the cleaning cycles available should be selected entering the environment	{0, "Extra Strong"} {1, "Strong"} {2, "Medium"} {3, "Soft"} {4, "Rinse"}	0	4	2
1	1	**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 PAR_FAB_CLEAN_ENZ, PAR_FAB_CLEAN_LIQ, PAR_FAB_CLEAN_SOLID	{0, "Solid"} {1, "Enzymatic"} {2, "Liquid"} {3, "Powder"}	0	3	3
1	**0**	**46**	FCLE	Cleaning – enzymatic detergent (factory settings)	Bit type parameter factory settable which enables/disables the use of enzymatic detergents during the cleaning cycle	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	**0**	**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"}	0	1	0
1	**0**	**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"}	0	1	1
1	1	**56**	FCLd	Cleaning – solid without drawer (factory settings)	Bit type parameter factory settable which enables/disables the use of the drawer for solid chemicals during the cleaning cycle	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	**0**	**57**	FgEt	Green Options – extend time (factory settings)	Bit type parameter factory setting that enables/disables the extend cycle time green feature	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**62**	MPH	Manual multiphase environment	Bit type parameter that enables/disables the multiphase manual environment	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**63**	SSM	Show set and current values	Bit type parameter that enables/disables the expert mode manual environment	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	**0**	**74**	SFd	Steam cycle fan speed default	Unsigned byte type parameter that sets the default fan speed for a steam cooking cycle phase	1, Fan speed 1 2, Fan speed 2 3, Fan speed 3 4, Fan speed 4	1	4	4
1	**0**	**79**	CFd	Combi cycle fan speed default	Unsigned byte type parameter that sets the default fan speed for a combi cooking cycle phase	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	**0**	**84**	HFd	Hot air cycle fan speed default	Unsigned byte type parameter that sets the default fan speed for a hot air cooking cycle phase	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)	Bit type parameter factory setting that enables/disables the deltaT cooking feature in manual environment	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**88**	PdtC	Minimum difference between cavity and probe set temperatures	Unsigned byte type parameter user setting the minimum accepted difference between cavity set temperature and food core temperature probe set.		0	10	5
1	1	**90**	Prb	Food core temperature probe type	Unsigned byte type parameter factory settable that identifies the type of food core temperature probe mounted	{0, "None"} {1, "1-Point"} {2, "6-Point"}	0	2	2
1	**0**	**100**	FFdP	F driven phase feature (factory setting)	Bit type parameter factory settable that enables/disables the F phase driven feature	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	**0**	**114**	IbAr	Bottom drawer info bar	Bit type parameter user settable that enables/disables the visualization of the information bar on the bottom part of the bottom drawer	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	**0**	**115**	FFuM	Smoker feature (factory setting)	Bit type parameter factory settable that enables/disables the smoking feature.	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	**0**	**118**	FArM	Aroma feature (factory setting)	Bit type parameter factory settable that enables/disables the aroma feature.	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	**0**	**130**	FFSC	Force FSC risk setting on start	Bit type parameter that forces the set of the FSC risk level for each cooking process on the START button pressure	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	**0**	**131**	dISF	Display F value on screensaver	Bit type parameter that enables the visualization on the screensaver of the F value	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	**0**	**132**	FSrd	FSC default risk level	Bit type parameter that sets the default level risk for FSC	{0, "Standard"} {1, "High"}	0	1	1
1	**0**	**149**	FSCn	Show consumption estimation (factory setting)	Bit type parameter factory settable that enables/disables the showing of the consumption estimation in the end cooking page	{0, "Disabled"} {1, "Enabled"}	0	1	0

Touch	Digit	Parameter ID	Mnemonic	Short Description	Long Description	Table	Min	Max	Default
1	**0**	**151**	AFSb	Automatic – show recipe graph form (factory setting)	Bit type parameter factory settable that enables/disables the show of the recipes in graph form on the third page of the automatic environment	{0, "Disabled"} {1, "Enabled"}	0	1	0
1	1	**168**	FASo	Automatic switching off (factory setting)	Bit type parameter factory settable the enables/disables the automatic switching off of the appliance.	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**169**	FASt	Automatic switching off temperature threshold (factory setting)	Unsigned word temperature type parameter factory settable that sets the temperature threshold to automatically switch off the appliance		35	60	40
1	1	**184**	FAtd	Fat drain system	Bit type parameter factory settable to enable/disable the fat drain system status detection	{0, "Disabled} {1, "Enabled"}	0	1	0
1	1	**221**	qSUS	Threshold temperature for quenching system driven by air duct sensor	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	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	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	Period for the quenching system control for hydraulic safety control		20	1000	600
1	1	**226**	CLLn	Low humidity value calibration for lambda sensor	Low humidity value calibration for lambda sensor.		1000	3500	2696
1	1	**227**	CLHn	High humidity value calibration for lambda sensor	High humidity value calibration for lambda sensor		1000	3500	1480
1	**0**	**232**	hFLS	Maximum fan speed level in steam	Maximum settable fan speed level in steam mode		1	7	4
1	1	**235**	OLt	Stacked type	This parameter specifies if the oven is singole, or stacked, bottom or top	{0, "Single"} {1, "Top"} {2, "Bottom"}	0	2	0
1	**0**	**237**	dILL	Sets display backlight luminosity level	Sets display backlight luminosity level		0	100	100
1	1	**238**	Stby	Sets the inactivity time after which the machine enters in standby mode. Set 0 to disable standby	Sets the inactivity time after which the machine enters in standby mode. Set 0 to disable standby		0	3599	900
1	**0**	**275**	tSE	Training secondary menu enabled	Training secondary menu enabled	{0, "Disabled} {1, "Enabled"}	0	1	0
1	**0**	**276**	CSE	Chiller secondary menu enabled	Chiller secondary menu enabled	{0, "Disabled} {1, "Enabled"}	0	1	0
1	**0**	**277**	bSE	Base secondary menu enabled	Base secondary menu enabled	{0, "Disabled} {1, "Enabled"}	0	1	0
1	1	**301**	EOLt	Enables the End of Line Testing functionality	Enables the End of Line Testing functionality	{0, "Disabled} {1, "Enabled"}	0	1	0
1	**0**	**313**	ASSF	Sous vide fan speed	Unsigned byte type parameter that sets the main fan speed level for the sous vide cooking special cycle	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	Launch Wizard at startup	{0, "Disabled"} {1, "Enabled"}	0	1	1
1	1	**342**	CFCt	Time of cooking to force cleaning	When the cooking limit is reached a cleaning cycle will be requested		0	0	2880
1	1	**345**	GASt	Gas Type Index	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 7,LPG USA 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	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

Touch	Digit	Parameter ID	Mnemonic	Short Description	Long Description	Table	Min	Max	Default
1	1	**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"}	0	4	0
1	1	**348**	rtCE	Enables the RTC	Enables the RTC	{0, "Disabled} {1, "Enabled"}	0	1	1
1	1	**349**	hPOE	Enables the possibility to set the half power functionality	Enables the possibility to set the half power functionality (factory setting)	{0, "Disabled} {1, "Enabled"}	0	1	1
1	1	**352**	Conn	Enables the connectivity	Enables the connectivity	{0, "Disabled} {1, "Enabled"}	0	1	1
0	1	**353**	ECSn	End cooking sound	Unsigned byte type parameter that sets the end cooking sound		0	7	1
0	1	**354**	FSP1	Fan speed 1 value	Unsigned word type parameter that sets the speed 1 value for the main fan		300	1800	300
0	1	**355**	FSP2	Fan speed 2 value	Unsigned word type parameter that sets the speed 2 value for the main fan		300	1800	600
0	1	**356**	FSP3	Fan speed 3 value	Unsigned word type parameter that sets the speed 3 value for the main fan		300	1800	900
0	1	**357**	FSP4	Fan speed 4 value	Unsigned word type parameter that sets the speed 4 value for the main fan		300	1800	1200
0	1	**358**	FSP5	Fan speed 5 value	Unsigned word type parameter that sets the speed 5 value for the main fan		300	1800	1500
0	1	**359**	SFd	Steam cycle fan speed default	Unsigned byte type parameter that sets the default fan speed for a steam cooking cycle phase	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	Unsigned byte type parameter that sets the default fan speed for a hot air cooking cycle phase	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	Unsigned byte type parameter that sets the default fan speed for a combi cooking cycle phase	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	Unsigned word type parameter that sets the default initial humidification set value for a hot air cooking cycle phase		0	5	0
0	1	**363**	HIHS	Hot air cycle cavity initial humidification step duration	Hot air cycle cavity initial humidification step duration		1	255	20
0	1	**364**	hFLS	Maximum fan speed level in steam	Maximum settable fan speed level in steam mode		1	5	3
1	1	**365**	OCAU	Offset for upper cavity thermocouple	Offset for upper cavity thermocouple		-5	5	0
1	1	**366**	OCAd	Offset for lower cavity thermocouple	Offset for lower cavity thermocouple		-5	5	0
1	1	**367**	OPb1	Offset for food probe point 1 thermocouple	Offset for food probe point 1 thermocouple		-5	5	0
1	1	**368**	OPb2	Offset for food probe point 2 thermocouple	Offset for food probe point 2 thermocouple		-5	5	0
1	1	**369**	OPb3	Offset for food probe point 3 thermocouple	Offset for food probe point 3 thermocouple		-5	5	0
1	1	**370**	OPb4	Offset for food probe point 4 thermocouple	Offset for food probe point 4 thermocouple		-5	5	0
1	1	**371**	OPb5	Offset for food probe point 5 thermocouple	Offset for food probe point 5 thermocouple		-5	5	0
1	1	**372**	OPb6	Offset for food probe point 6 thermocouple	Offset for food probe point 6 thermocouple		-5	5	0
1	1	**373**	OSCU	Offset PWM start upper cavity burner	Offset PWM start upper cavity burner		0	5	0
1	1	**374**	OSCd	Offset PWM start lower cavity burner	Offset PWM start lower cavity burner		0	5	0
1	1	**375**	OSbU	Offset PWM start upper boiler burner	Offset PWM start upper boiler burner		0	5	0
1	1	**376**	OMCU	Offset PWM max power upper cavity burner	Offset PWM max power upper cavity burner		0	5	0
1	1	**377**	OMCd	Offset PWM max power lower cavity burner	Offset PWM max power lower cavity burner		0	5	0
1	1	**378**	OMbU	Offset PWM max power upper boiler burner	Offset PWM max power upper boiler burner		0	5	0
1	1	**379**	IndL	Index for boiler level sensing sensitivity	Index for boiler level sensing sensitivity		1	5	1

Touch	Digit	Parameter ID	Mnemonic	Short Description	Long Description	Table	Min	Max	Default
1	0	381	bPHt	Boiler temperature to be kept in stop mode	Boiler temperature to be kept in stop mode		0	99	84
1	1	408	tPrn	User HACCP data log sample time.	User HACCP data log sample time.		60	3600	60
1	1	410	PdtE	Delta temperature to stop the preheating in advance for temperature lower than 100°C	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	Cleaning pre-cool setpoint delta from the minimum cleaning cavity temperature (PAR_CLEAN_TMAX)		0	50	10
1	0	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"}	0	1	1
1	0	417	StF	Show display touch feedback on screen	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)	Minimum value for the duration of the recovery temperature or humidity time		0	600	20
1	1	419	CdEt	Cooldown extension timeout	The cooldown is run for the duration expressed by this parameter after the target temperature is reached		0	600	60

2.5 WASH CYCLES / DETERGENTS / DESCALE

The following chart summarizes the amount of 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 / Descaling TAB C25**
Soft cleaning	CLn1	54'	57'	1	1	1h 07'	tbd	2	2
Medium cleaning	CLn2	1h 49'	1h 54'	2	1	1h 54'	tbd	3	2
Strong cleaning	CLn3	2h 14'	2h 14'	3	1	2h 20'	tbd	4	2
Extra Strong cleaning	CLn4	3h 00'	3h 07'	4	1	3h 00'	tbd	6	2
RINSE	CLn5	10'	10'	-	-	11'	tbd	-	-
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 EXTRAORDINARY DESCALE CYCLE (for DIGIT appliances) / BOILER MANTENANCE / DESCALE (for TOUCH appliances).

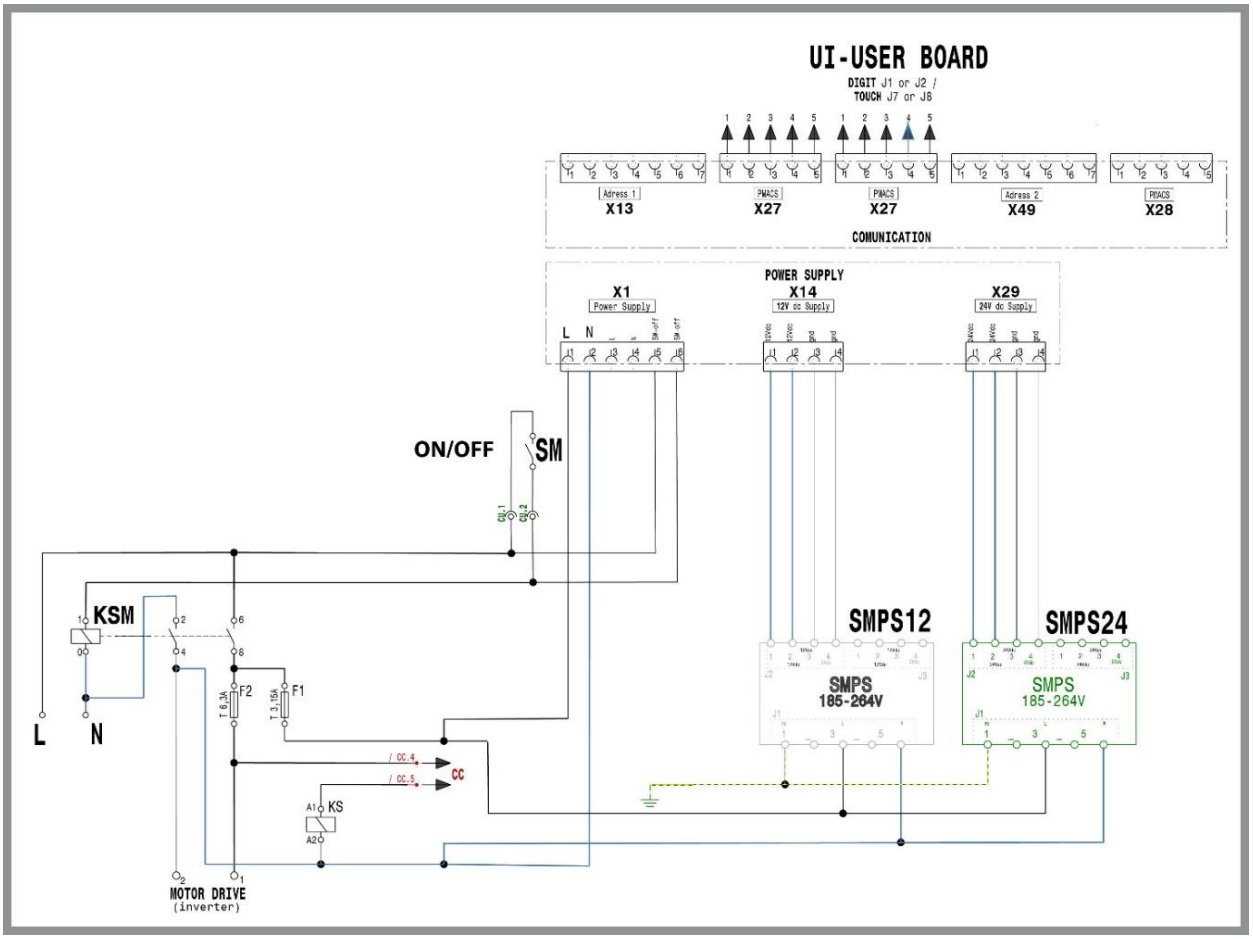
NOTE !

In case that the oven will automatically request and force for a wash 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 (disabilitate the forced clean setting “zero” 0).

3 USER INTERFACE (UI) TOUCH/DIGIT & ACU DESCRIPTION

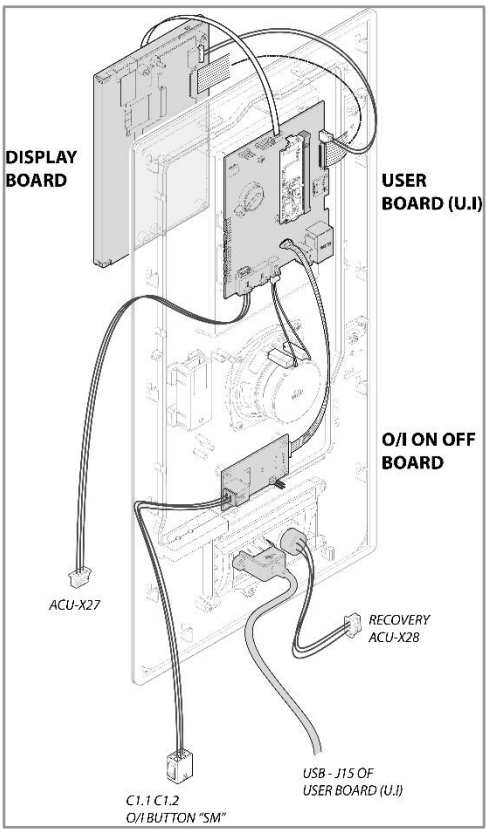
The user board **UI,** of Touch or Digit electronic boards are supplied trough relay **KSM** that is activated with the **ON/OFF** button **SM**.

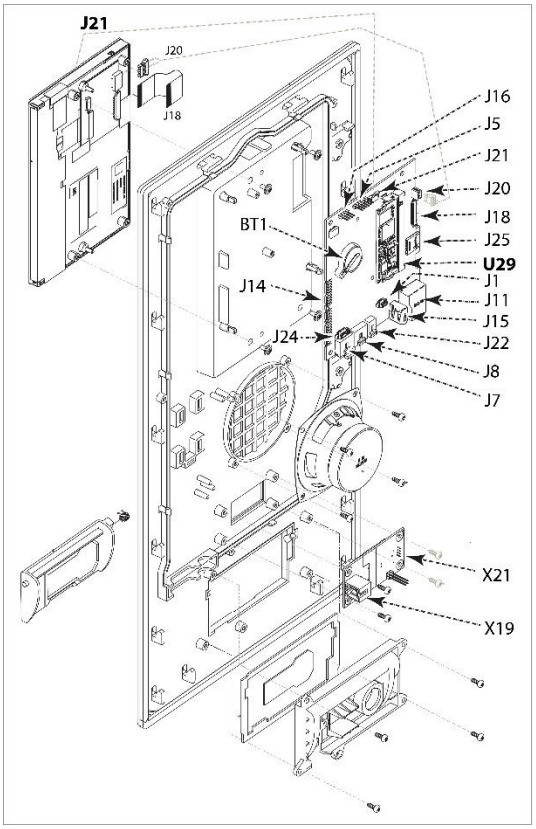
Phase and Neutral (L/N) will arrive to the Switching feeders **SMPS 12V** and **24V** that then will supply voltage to their X14 & X29 connectors. The UI is supplied via X27 with 12V.



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.



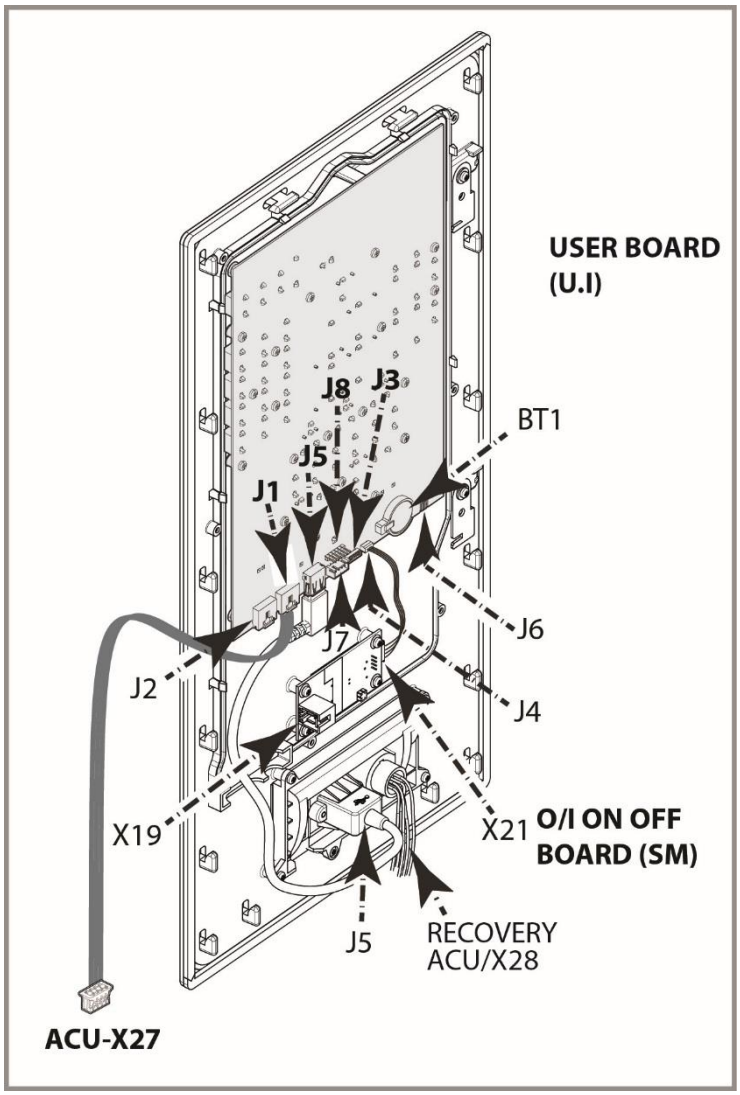


CONNECTOR	FUNCTION	NOTES
BT1	BATTERY CR2032	DATE / TIME MEMORY
J1	ON / OFF	12V AND 0/1 SWITCH STATE
J5	U9 CONTROL	NOT USED / EMPTY
J7	PMACS	**J7 is CONNECTED TO ACU** (POWER BOARD) **INTO ANY X27 CONNECTOR** . Pins of J7: J7-1= RS485 J7-2= RS485 J7-3= GND J7-4=+12V J7-5= GND
J8	PMACS	*see note
J11	ETHERNET	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 U.I LEVEL B,C (DIGIT)

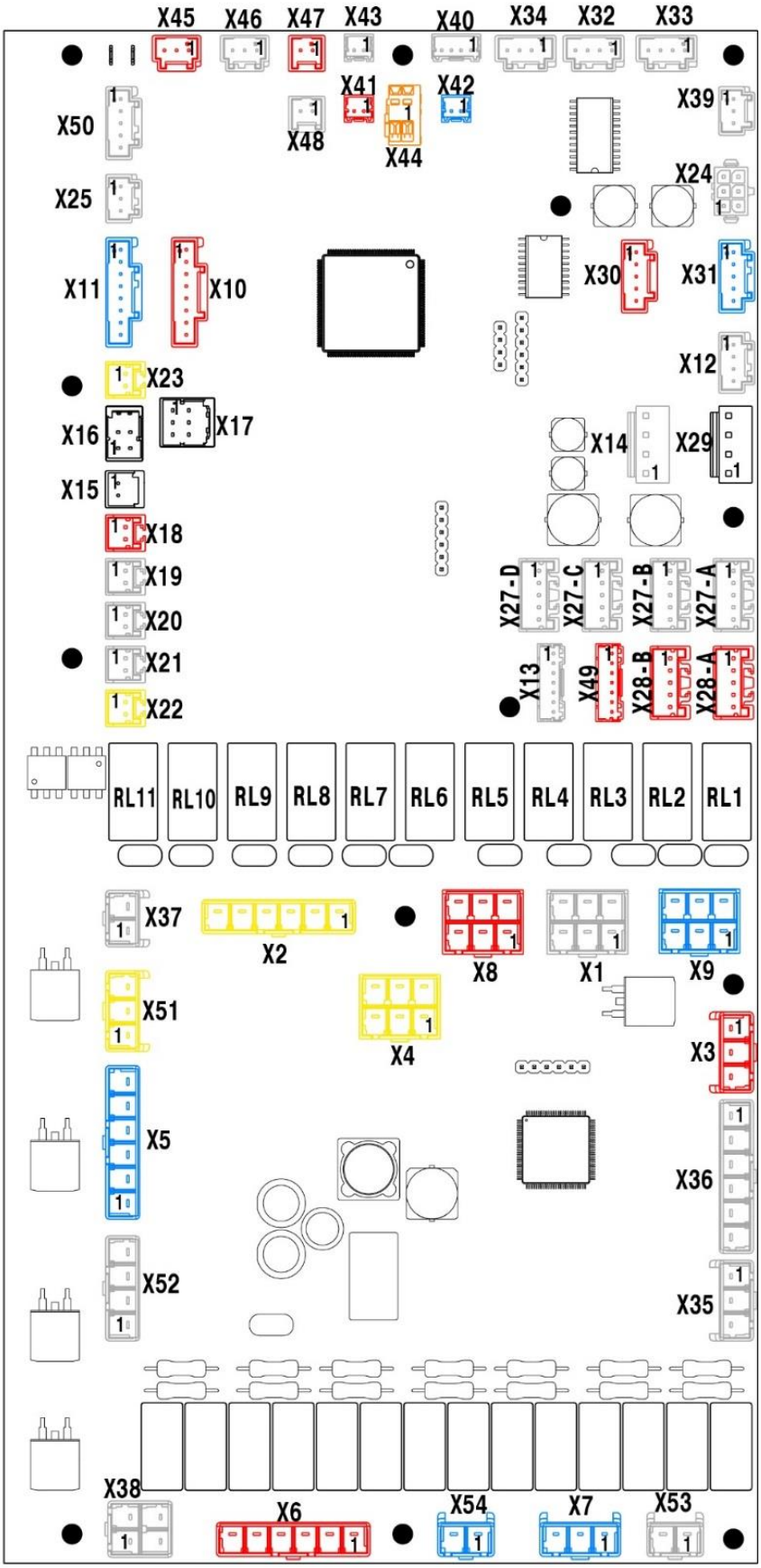
If the user interface (user board) cannot comunicate with any other board for more than a determinated time (ex 15") any running cooking cycle will be stopped. The error icon will show a message "**ECom**". No cooking cycle can be launched till the comunication is established again.



CONNECTOR	FUNCTION	NOTES
BT1	BATTERY CR2032	DATE / TIME MEMORY
J1	PMACS	**J1 IS CONNECTED TO ACU** (POWER BOARD) **X27**. **Pins of J1:** = J1-1= RS485 J1-2= RS485 J1-3= GND J1-4=+12V J1-5= GND
J2	PMACS	*see note
J3	ADDRESS	NOT USED / EMPTY
J4	ON / OFF	12V AND 0/1 SWITCH STATE
J5	USB	USB PORT
J6	NIU	FOR WIFI ANTENNA
J7	DEBUG	NOT USED / EMPTY
J8	BOARD PROGRAMMING	NOT USED / EMPTY
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 J1/ PMACS can be connected to any X27 connection of the ACU. J1 vs J2 are interchangeable. X21 & X19 are the numberings of the ON/OFF board, but also the ACU has the same numberings!!

3.3 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 --		

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 ALARMS & WARNINGS

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service*
N°323 ACF	Warning	Air filter absent, microswitch AFS	-Filter frame non present. -Microswitch AFS interrupted	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)
N°200 ACUM	Stops machine	ACU not identified	-Issue with the communication cable/connectors between ACU and UI -Comunication cable failure. -ACU failure	Communication error with electronic board. Switch off and on the appliance. If the warning persists call service.	Restart the oven. Check comunication cable integrity and check continuity on 8-poles connector between UI & ACU. Check J7 or J8 on UI TOUCH §LEVEL T,K (TOUCHSCREEN) Check J1 or J2 on UI DIGIT §LEVEL B,C (DIGIT) Check X27 (one of A-B-C-D) on ACU §A.C.U LEVEL T,K,B,C (POWER BOARD)
N°116 ACSS	blocks machine; fatal error	ACS software version (inside ACU board) incompatible with present UI SW version	Wrong software upload (example: after replacing ACU board)	ACS software version (inside ACU board) incompatible with present UI SW version. Call service	Upload correct software
N°115 ACUS	blocks machine; fatal error	ACU software version (main uC) incompatible with present UI SW version	-Wrong software upload (example: after replacing ACU board)	ACU software version (main uC) incompatible with present UI SW version. Call service	Upload correct software
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 65C°. 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° 110 bAtt	Warning	Battery is low	Ageing	Call service to replace battery	Replace the CR2032 type battery on the UI § U.I LEVEL T,K (TOUCHSCREEN) §U.I LEVEL B,C (DIGIT)
N°100 bCoM	blocks machine	One of the panel key is permanently blocked		Communication impossible with PMACS channel. Call service	
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 reset 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 & X46 on ACU ;§A.C.U LEVEL T,K,B,C (POWER BOARD) Verify harness continuity and connectors §VENTING VALVE, VV1 Replace vent valve. §CAVITY AIR VENT VALVE Restart the oven to let the cleaning procedure to complete

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service*
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 operation. It is not possible to perform/complete the cleaning cycle. Switch OFF/ON for resetting the error. If the cleaning does not restart, call service.	Check cleanness of vent valve. Check X35 & X46 on ACU ;§A.C.U LEVEL T,K,B,C (POWER BOARD) Verify harness continuity and connectors §VENTING VALVE, VV1 -Activate the vent valve from by-pass environment to check functionality. §BY-PASS ENVIRONMENT - Replace vent valve. §CAVITY AIR VENT VALVE Restart the oven to let the cleaning procedure to complete
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°241 Bhtc	Warning	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 using 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 §A.C.U LEVEL T,K,B,C (POWER BOARD) Verify harness continuity and connectors §VENTING VALVE, VV1 Activate the vent valve in service mode to check functionality. Replace vent valve. §CAVITY AIR VENT VALVE Restart the oven to let the cleaning procedure to complete/heck that the warning disappeared
N°240 Bhto	Warning	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 ;§A.C.U LEVEL T,K,B,C (POWER BOARD) -Verify harness continuity and connectors §VENTING VALVE, VV1 -Activate the vent valve in service mode to check functionality. -Replace vent valve §CAVITY AIR VENT VALVE -Restart the oven to check that the warning disappeared
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 §A.C.U LEVEL T,K,B,C (POWER BOARD) -Check impedence is 10kOHM at 25°C: if not teplace NTC
N°223 BoLt	Stops cycle (if the cycles needs the boiler)	Boiler water loading timeout (EV5)	No water supply. Water low conductivity. 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 replace 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. ;§A.C.U LEVEL T,K,B,C (POWER BOARD) -Teflon protection slipped down on water sensors.§LEVEL PROBES (SL-WL) -Bad ground continuity. Low voltage signals leacking to ground.
N°315 bSHt	warning	boiler SSR NTC overtemperature (NHSB)	-Inlet air filter dirty -Cooling fan failure -Cooling inlet air sucking warm/hot air -Oven installed by hot machines -Steam/Heat leakage in the electronic compartment -SSR internal issue -boiler SSR NTC above 85°C	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 consistant 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 ove is located by hot units, stop working with thoise units). If the error persists call service.	Activates at 85C°/Reset at 75°C. 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 X42 on ACU;§A.C.U LEVEL T,K,B,C (POWER BOARD) Change thermal pad ; Replace SSR. §ELECTRIC COMPONENTS AS-SEMBLY
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 machines -Steam/Heat leakage in the electronic compartment -SSR internal issue -boiler SSR NTC above 95°C	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 consistant 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 ove is located by hot units, stop working with thoise units). If the error persists call service.	Activates at 95C°/Reset at 75°C. 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 X42 on ACU; §POWER BOARD Change thermal pad ; Replace SSR. §ELECTRIC COMPONENTS AS-SEMBLY

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service*
N°101 butn	Stops machine	One of the panel buttons is permanently blocked	The panel has been accidentally hit or damaged	Press all buttons to possibly unlock the wrong one	Unscrew a little bit some of the fixing screws of the UI board §LEVEL B, C (DIGIT) . Replace UI
N°260 Cdo	Stops cleaning	Cleaning drawer absent (DRS)	The cleaning drawer has not been inserted or properly inserted in its housing, The detection devices (magnet/magnetic reed) have issues.	The oven can continue to cook but cleaning cycle could not be performed until the drawer will be in place; Ensure that the cleaning drawer is in its housing and inserted properly in order to trigger the detection devices; If the error persists, clean/rinse the oven manually . If the problem persists, clean the oven manually and call service.	Check the microswitch is connected on wiring harness; Check harness continuity; Check X48 on ACU; §A.C.U LEVEL T,K,B,C (POWER BOARD) Replace microswitch §DISPENSER RINSE AID
N°294 CFbL	Warning	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 compartment will reach a critical temperature.	Check for any object stopping the fan; Check cooling fan is 24V feeded from X32, X33 or X34 on ACU. §A.C.U LEVEL T,K,B,C (POWER BOARD) §COOLING FAN, FAN1
N°310 CntC	Stops machine	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 §A.C.U LEVEL T,K,B,C (POWER BOARD) -Check impedence is 10kOHM at 25°C: if not teplace NTC
N°203 CPUA	Stops machine	ACS micro does not communicate	ACU failure.	ACS IC broken on ACU.	Replace ACU §POWER BOARD, ACU
N°204 CPUt	Stops machine	TC microprocessor does not communicate	ACU failure.	TC IC broken on ACU.	Replace ACU §POWER BOARD, ACU
N°312 CSHt	warning	cavity SSR NTC overtemperature (NHSC)	-Inlet air filter dirty -Cooling fan failure -Cooling inlet air sucking warm/hot air -Oven installed by hot machines -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 consistant 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 ove is located by hot units, stop working with thoise units). If the error persists call service.	Activates at 85C°/Reset at 75°C. 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; §POWER BOARD Change thermal pad ; Replace SSR. §ELECTRIC COMPONENTS AS-SEMBLY
N°311 CSOt	Stops machine	cavity SSR NTC overtemperature (NHSC)	-Inlet air filter dirty -Cooling fan failure -Cooling inlet air sucking warm/hot air -Oven installed by hot machines -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 consistant 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 ove is located by hot units, stop working with thoise units). If the error persists call service.	cavity SSR NTC above 95°/Reset at 75°C. 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 §POWER BOARD Change thermal pad ; Replace SSR. §ELECTRIC COMPONENTS AS-SEMBLY
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 115C°. Carry out a descale cycle with c25; check boiler & probes For level Touch perform boiler maintenance command §LEVEL T, AND K (TOUCH SCREEN) For Digit appliance perform a cleaning cycle §LEVEL B, AND C (DIGIT)
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 signal §THERMOCOUPLE PROBES TYPE “ K ” Check X19 on ACU §POWER BOARD Replace Thermocouple §BOILER PROBE
N°250 EbYP	Warning	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 continue to cook. For restoring full functionality, call service.	Check thermocouple signal §THERMOCOUPLE PROBES TYPE “ K ” Check X22 on ACU §POWER BOARD Replace Thermocouple §QUENCING PROBE

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service*
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 signal §THERMOCOUPLE PROBES TYPE " K " Check X18 on ACU §POWER BOARD Replace Thermocouple §CAVITY PROBE
N°212 ECEu	Stops cycle (unless the cycle running is a steam 100°C)	Top cavity thermocouple 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 functionality, call service.	Check thermocouple signal §THERMOCOUPLE PROBES TYPE " K " Check X18 on ACU §POWER BOARD Replace Thermocouple §CAVITY PROBE
N°135 ECLt	Stops machine	Cleaning table not present for the MODEL and the DETERGENT TYPE in use.	Software missing	Cleaning table not present for the MODEL and the DETERGENT TYPE in use. Call service	Download latest SW version from AGELUX and upgrade machine
N°130 EGA0	Stops machine	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 machine
N°132 EGAd	Stops machine	Wrong GAS table data	Software missing	Wrong GAS table data, Call service	Download latest SW version from AGELUX and upgrade machine
N°131 EGAt	Stops machine	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 machine
N°327 EH2O	Stops machine 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 continue to work (check the cooking results); Check if the water supply valve is open; Check the water pressure 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 -Check flow meter functionality X39 on ACU -Replace flow meter or ACU **REFER ALSO TO THE DEDICATED §4.2 / 4.3**
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 feeded from 7.8V to 12.4V sequentially on pin 3 and 4 §LAMBDA Check X24 on ACU §POWER BOARD Replace Lambda sensor §LAMBDA
N°290 EntC	Stops machine	Component compartment NTC failure (NCC)	Connector failure; TC sensor failure; ACU failure.	Electronic board temperature sensor damaged. Cooking impossible.	Check NTC signal §COMPONENTS COMPARTMENT (NCC) Check X40 on ACU §POWER BOARD Replace NCC §COMPONENTS COMPARTMENT PROBE (NCC)
N°251 Eotd	Warning	High temperature on drain (NM8)	Possibile 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 famage the machine. If the problem persists, call service.	Cool down NM8, pour some water on the bottom cavity filter. Activation at 100C°
N°320 Epr1	Stops only food probe cycles	Single point 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 -§POWER BOARD -Check food probe -§FOOD PROBE TFP -Replace food probe -§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 -§POWER BOARD -Check food probe -§FOOD PROBE TFP -Replace food probe -§FOOD PROBE
N°1 Ertc	-	Failure on RTC	Issue with software or hard- ware (for example battery clock exhausted).	Problem with internal clock, It is possible that some functionality do not work (for example HCCP). For restoring full functionality, call service.	Check battery BT1 on user board (U.I) §LEVEL T,K (TOUCHSCREEN) §LEVEL B,C (DIGIT)

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service*
N°291 ESCH	Stops machine, except cooling fan	Component compartment 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 75C°. Temperature too high on electronic boards compartment. Check room temperature considering the oven needs fresh air to cool electronic compartment; Clean air intake filter; §FILTER, AIR INTAKE Allow oven to cool before cooking.
N°253 EStd	Touch: Stops machine if flowmeter does not read water. Digit: Stops machine	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 detectedcook. If the problem persists, call service **Digit**: call service	-Check cable and connectors continuity from sensor to ACU -Check X40 on ACU ATTENTION: the sensor wire is connected through a chain of 3 connectors (1 benongs to the sensor wire and 2 belong to a 30cm wire extension) §POWER BOARD -Replace sensor §SAFETY (PUMP- NM8)
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 thermostat 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 §SAFETY THERMOSTAT CAVITY AND BOILER Descale boiler For level Touch §LEVEL T, AND K (TOUCH SCREEN) For level B (Digit) §LEVEL B, AND C (DIGIT) Check X7 on ACU §POWER BOARD
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 thermostat body area; Room temperature <5°C.	Cavity over temperature reached. Call service	Reset Safety switch §SAFETY THERMOSTAT CAVITY AND BOILER Check X6 and X37 on ACU §POWER BOARD Check cavity temperature sensor readings §CAVITY (TCAV) Check correct cavity temperature sensor positioning (5 mm gap from protection plate inside the cavity) Replace temperature sensor §CAVITY
N°221 EtUb	Stops cycle (if the boiler is used)	Boiler over temperature (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 perform the Boiler Maintenance procedure. -(Follow the procedure as per User Manual); In case the alarm re-appears, descale the boiler again. If the problem persists, call service	Descale boiler For level Touch §LEVEL T, AND K (TOUCH SCREEN) For level B (Digit) §LEVEL B, AND C (DIGIT)
N°211 EtUC	Stops cycle	Cavity over temperature (TCAV)	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 §CAVITY (TCAV) Check correct cavity temperature sensor positioning (5 mm gap from protection plate inside the cavity) Replace temperature sensor §CAVITY
N°324 FA8H	After ending cooking cycle, blocks oven cooking	Oven worked 8 hours without air inlet filter	Restore the air intake filter checking its cleannes before fitting it back in place.	Restore the air intake filter	

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service*
N°450 Fd00	Stops machine	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. §CAVITY MOTOR REPLACEMENT
N°451 Fd01	Stops machine	Lower motor overcurrent	All causes related to friction phenomena: .- Cavity fan towards suction wall -Motor shaft towards graphitic 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 graphitic rings and clean the motor shaft prior to reassemble §CAVITY MOTOR REPLACEMENT
N°452 Fd02	Stops machine	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 198 consistency -Ensure all phases are correctly connected Refer to Service Actions as for the FU01 §CAVITY MOTOR REPLACEMENT
N°453 Fd03	Stops machine	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 §INVERTER REPLACEMENT
N°455 Fd05	Stops machine	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 §INVERTER REPLACEMENT
N°456 Fd06	Stops machine	Lower Inverter outgoing phases open circuit	Defective / unplugged connector on inverter	Call service	Check inverter connector and ensure outgoing phases are properly plugged
N°457 Fd07	Stops machine	Lower 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°C on Inverter sensor -Check parameter 198 consistency -Clean air inlet filter -Check for motor fan frictions (refer to service actions as for the FU01)
N°458 Fd08	Stops machine	Lower motor thermal safety tripping (Klixon)	All causes related to friction phenomena: .- Cavity fan towards suction wall -Motor shaft towards graphitic ring Cleaning cycle with excessive water load	If in cooking phase: wait for the motor to cool down. 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°C -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. Expecially check the flowmeter cleanness
N°459 Fd09	Stops machine	Lower inverter Inverter Over torque	All causes related to friction phenomena: .- Cavity fan towards suction wall -Motor shaft towards graphitic 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 graphitic rings and clean the motor shaft prior to reassemble §CAVITY MOTOR REPLACEMENT
N°460/ N°461 Fd10	Stops machine	Lower Inverter Drive Interlock failure	Inverter hardware/harness issue	Call service	Replace inverter §INVERTER REPLACEMENT
N°462 Fd11	Stops machine	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	Detecion mode: Power Supply Voltage < 155Vac -Check/Replace inverter fuse (F2) -Check power supply stability

Anomaly	Type of anomaly	Description	Possible causes	Instruc-tions to User	Action for Service*
N°463 Fd12	Stops ma-chine	Lower Inverter Overvoltage AC	Issue with external power supply	Call service. It might be required to call the elec-tric power supply pro-vider	Detecion mode: Power Supply Voltage > 300Vac -Check power supply stability nand con-sistency
N°464 Fd13	Stops ma-chine	Lower 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
N°465 Fd14	Stops ma-chine	Lower Inverter Parameter Configuration Error	Lower inverter wrong parameters	Call service	Replace inverter §INVERTER REPLACEMENT
N°466 Fd15	Stops ma-chine	Lower inverter alarm state	TBD	TBD	
N°467 Fd16	Stops ma-chine	Lower inverter alarm state	TBD	TBD	
N°468 Fd17	Stops ma-chine	Lower Inverter outgoing phases open circuit	Defective / unplugged connector on inverter	Call service	Check inverter connector and ensure outgoing phases are properly plugged

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service*
N°225 FILS	Stops cycle (if the boiler is used)	Boiler level un-der working timeout (WL)	Water supply valve closed or partly closed; Temporary lack of water supply pressure; Boiler water level sensor failure; Boiler leakage: drain valve or fracture.	The oven has detected a problem with the water level in the boiler. Verify that water supply is open and restart the oven. If the problem persists, call service	Check main water supply Check X25 on ACU §POWER BOARD Check boiler drain valve leackage §BOILER AND CAVITY, DRAIN VALVE
N°102 FLA1	blocks ma-chine; fatal error	The FLASH EPROM ID is different as ex-pected		Communication impossible with external SPI-FLASH memory.	
N°103 FLA2	blocks ma-chine; fatal error	The communi-cation channel between the FRAM and the microcontroller is malfunction-ing or blocked		Unknown SPI-FLASH memory de-vice. Call service	
N°142 FLEE	Stops ma-chine	SPI-FLASH memory block erase error (4kb block)		Error during SPI-FLASH memory block erase	
N°140 FLrE	Stops ma-chine	SPI-FLASH memory read-ing error		Error during SPI-FLASH memory reading	
N°141 FLUE	Stops ma-chine	SPI-FLASH memory writing error		Error during SPI-FLASH memory writing	
N°104 FrA1	blocks ma-chine; fatal error	The FRAM ID is different as ex-pected		Communication impossible with FRAM memory. Call service	
N°105 FrA2	blocks ma-chine; fatal error	The FRAM power fail data calculated MD5 is different as the stored one		Unknown FRAM memory device. Call service	

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service*
N°106 FrMC	blocks machine; fatal error	The FRAM power fail data calculated MD5 is different as the stored one		Software error: invalid data on FRAM memory. Call service	
N°145 FrrE	Stops machine	FRAM memory reading error		Error during FRAM memory reading	
N°146 FrUE	Stops machine	FRAM memory writing error		Error during FRAM memory writing	
N°293 FSnr	Warning	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 control panel filter cleanness. Clean control panel filter. The oven will continue to cook.	-Check control panel filter presence -Check control panel filter cleanless §FILTER, AIR INTAKE -Check X32, X33 or X34 on ACU §POWER BOARD §COOLING FAN (FAN1)
N°102 FLA1	blocks machine; fatal error	The FLASH EPROM ID is different as expected		Communication impossible with external SPI-FLASH memory.	
N°103 FLA2	blocks machine; fatal error	The communication channel between the FRAM and the microcontroller is malfunctioning or blocked		Unknown SPI-FLASH memory device. Call service	
N°142 FLEE	Stops machine	SPI-FLASH memory block erase error (4kb block)		Error during SPI-FLASH memory block erase	
N°140 FLrE	Stops machine	SPI-FLASH memory reading error		Error during SPI-FLASH memory reading	
N°141 FLUE	Stops machine	SPI-FLASH memory writing error		Error during SPI-FLASH memory writing	
N°104 FrA1	blocks machine; fatal error	The FRAM ID is different as expected		The communication channel between the FRAM and the microcontroller is malfunctioning or blocked	
N°105 FrA2	blocks machine; fatal error	The FRAM power fail data calculated MD5 is different as the stored one		Unknown FRAM memory device. Call service	
N°106 FrMC	blocks machine; fatal error	The FRAM power fail data calculated MD5 is different as the stored one		Software error: invalid data on FRAM memory. Call service	
N°145 FrrE	Stops machine	FRAM memory reading error		Error during FRAM memory reading	
N°146 FrUE	Stops machine	FRAM memory writing error		Error during FRAM memory writing	

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service*
N°400 FU0	Stops machine	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. §CAVITY MOTOR REPLACEMENT
N°401 FU1	Stops machine	Upper motor overcurrent	All causes related to friction phenomena: .- Cavity fan towards suction wall -Motor shaft towards graphitic 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 graphitic rings and clean the motor shaft prior to reassemble §CAVITY MOTOR REPLACEMENT
N°402 FU2	Stops machine	Upper 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 198 consistency -Ensure all phases are correctly connected Refer to Service Actions as for the FU01 §CAVITY MOTOR REPLACEMENT
N°403 FU3	Stops machine	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 §INVERTER REPLACEMENT
N°404 FU4	Stops machine	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 §INVERTER REPLACEMENT
N°405 FU5	Stops machine	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 FU6	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°C on Inverter sensor.-Check parameter 198 consistency -Clean air inlet filter -Check for motor fan frictions (refer to service actions as for the FU01)	Lower Inverter High Temperature
N°407 FU7	Upper motor thermal safety tripping (Klixon)	All causes related to friction phenomena: .- Cavity fan towards suction wall -Motor shaft towards graphitic ring Cleaning cycle with excessive water load	If in cooking phase: wait for the motor to cool down. 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°C -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. Expecially check the flowmeter cleanness	Lower motor thermal safety tripping (Klixon)
N°408 FU8	Upper inverter Inverter Over torque	All causes related to friction phenomena: .- Cavity fan towards suction wall -Motor shaft towards graphitic 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 graphitic rings and clean the motor shaft prior to reassemble §CAVITY MOTOR REPLACEMENT	Lower inverter Inverter Over torque
N°409 FU9	Upper Inverter InterlockCircuitFailure	Internal inverter hardware issue	Call service	-Replace Inverter §INVERTER REPLACEMENT	Lower Inverter InterlockCircuitFailure
N°410 FU10	Upper Inverter Drive Interlock failure	Inverter hardware/harness issue	Call service	Replace inverter §INVERTER REPLACEMENT	Lower Inverter Drive Interlock failure

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service*
N°411 FU11	Stops machine	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 machine	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 FU13	Stops machine	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
N°414 FU14	Stops machine	Upper Inverter Parameter Configuration Error	Lower inverter wrong parameters	Call service	Replace inverter §INVERTER REPLACEMENT
N°415 FU15	Stops machine	Upper inverter alarm state	TBD	TBD	
N°416 FU16	Stops machine	Upper inverter alarm state	TBD	TBD	
N°417 FU17	Stops machine	Upper Inverter outgoing phases open circuit	Defective / unplugged connector on inverter	Call service	Check inverter connector and ensure outgoing phases are properly plugged

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service*
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 swapped no flame detection §HOW TO RECOGNIZE PHASE AND NEUTRAL Check gas supply pressure §GAS PRESSURE CHECK Check gas system (flowchart) §GAS SYSTEM Check spark rod and igniter §IGNITER, ACU AND SPARK RODS Check burner blower functionality §VENTILATOR (VTCU / VTBU) BOILER BURNER AND CAVITY Check burner and spark plug integrity §BURNER, BOILER AND CAVITY
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 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 §HOW TO RECOGNIZE PHASE AND NEUTRAL Check gas supply pressure §GAS PRESSURE CHECK Check gas system (flowchart) §GAS SYSTEM Check spark rod and igniter §IGNITER, ACU AND SPARK RODS Check burner blower functionality §VENTILATOR (VTCU / VTBU) BOILER BURNER AND CAVITY Check burner and spark plug integrity §BURNER, BOILER AND CAVITY

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service*
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 §HOW TO RECOGNIZE PHASE AND NEUTRAL Check gas supply pressure §GAS PRESSURE CHECK Check gas system (flowchart) §GAS SYSTEM Check spark rod and igniter §IGNITER, ACU AND SPARK RODS Check burner blower functionality §VENTILATOR (VTCU / VTBU) BOILER BURNER AND CAVITY Check burner and spark plug integrity §BURNER, BOILER AND CAVITY
N°325 GrCo	Stops machine	Grease collector valve opened	Misuse	<dedicated popup>; Ensure to close the grease collector drain valve be- fore restarting the cleaning cycle.	
N°282 Hd01	-Both boiler and boilerless: stops cleaning. -For boiler less stops humidification -For boiler Stops humidification and combi cycles under 100°C	Water solenoid valve EV1 not working		Switch the oven Off/On; If the error persists, manually clean/rinse the oven cavity and call service	Instant steamer not working. For service, check X2 §POWER BOARD
N°254 Hd02	Warning	Water solenoid valve EV2 not working Quenching valve.		Switch the oven Off/On; If the error persists, manually clean/rinse the oven cavity and call service	The steam exhaust management system does not work. Insert 0.2L of water from the outlet air duct to avoid duct overheating. Service, check X2. §POWER BOARD
N°326 Hd03	Stops machine	Cavity drain valve BV3 not working		Switch the oven Off/On; If the error persists, manually clean/rinse the oven cavity and call service	Cavity drain valve not working. It is impossible to use the machine. For service, check X2 §POWER BOARD
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 restore full functionality.	boiler filling not working. For service, check X5 §POWER BOARD
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	boiler drain valve not working. Cleaning impossible. For service, check X5 §POWER BOARD
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	Cavity water inlet valve not working. Cleaning impossible. For service, check X3 §POWER BOARD
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	Recirculation pump. Cleaning impossible. For service, check X3 §POWER BOARD
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	Cleaning drawer inlet valve not working. Cleaning impossible. For service, check X4 §POWER BOARD
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. Cleaning impossible. For service, check X4 §POWER BOARD
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. For service, check X51. §POWER BOARD

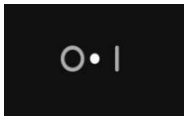
Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service*
N°280 281 HFnI	Stops humidifier	ISG is active but humidity does not increase	Verify the water supply valve is fully open and the water filter has no obstructions (clean it if needed).	The oven has detected a problem with the humidifier(ISG). It is only possible to cook in convection. To restore full functionality, call service	
N°600 hod1	Blocks the appliance. Hood of level 3 and appliance is gas powered	hoodError			The IO line dedicated to alarms is raised by the hood
N°252 Htd	Stops machine	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 famage the machine. Wait for the alarm to blink off. If the problem persists, call service.	Activates at 115C°. Try to fill manually (with a jug) some water into the drain syfone to refill the pipe and cool down NM8 probe.
N°118 InuS	Stops machine	Inverter software version (YODA board) incompatible with present UI SW version	Wrong software upload (example: after replacing ACU board)	Inverter software version (YODA board) incompatible with present UI SW version. Call service	Upload correct software
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 convection 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. §POWER BOARD 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.
N°201 MCtM	Stops machine	Inverter top not identified (MD1)	Issue with the motor inverter; Connection or electrical issue.	-Communication error with top cavity motor inverter. -Switch the oven Off/On; . If the problem persists, call service	Check comunication cable integrity between ACU and Inverter (X27 to J2). Check X27 on ACU §POWER BOARD Check J2 on the inverter, §INVERTER, MD §INVERTER.
N°E160 nIU1	-	Comunication impossible with NIU board	-	-	**Only for DIGIT appliances PARAMETER 352 MUST BE SET “0” (zero). At the moment connectivity is not implemented.**
N°E161 nIUS	-	NIU SW version is incompatible with U.I. SW version.	-	-	
N°E162 nIUH	-	NIU unknown	-	-	
N°E163 nIUC	-	NIU configuration not valid	-	-	
N°E164 nIUP	-	No valid PNC and SER are found for connectivity	-	-	
N°124 PCCE		One or more parameters failed the consistency check and required an automatic value correction		One or more parameters failed the consistency check and required an automatic value correction	
N°125 CE1	Stops machine	Wrong Parameter configuration: Appliance with boiler but without lambda probe. (24:APPL= 0 and 6: LAMb = 0).		Wrong Parameter configuration: Appliance with boiler but without lambda probe.	
PdEF	Stops machine	Memorized default parameters corrupted	Physical memory failure	Parameters memory corrupted; Try to switch the oven Off/On If the problem persists, call service	Default all parameters / reload software
N°123 PFOr		One or more Factory parameters are out of range		One or more Factory parameter are out of range	
N°122 PUOr		One or more User parameters are out of range		One or more User parameters are out of range	
N°120 PUSr		The User parameters calculated MD5 is different to the stored one		Invalid data on User parameters	

Anomaly	Type of anomaly	Description	Possible causes	Instructions to User	Action for Service*
N°121 PFAC	Stops machine	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	Default all parameters / reload software
N°111 rtc1	blocks machine; fatal error	The communication channel between the RTC and the microcontroller is malfunctioning or blocked		Communication impossible with internal clock. Call service	
N°306 SbbU	-	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°305 SbCd	-	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 electrical / mechanical issue.	
N°304 SbCU	-	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 electrical / mechanical issue.	
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 (wiring problem or missing feedback connection). 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 recommendd not to start any cleaning cycle until the service will have resolved the issue. Clean manually the oven and call service for restoring the full functionality.	
N°226 SLUS	Stops cycle (if the boiler is used in the phase in execution)	Boiler water level under safety for more than X min (SL)	Ensure the water supply mains are fully open and the water filter has no obstructions (clean it if needed). The oven can continue to work in Convection mode unless the water is missing from the mains, the oven can continue to work in recovery mode.	Water supply valve closed or partly closed; Temporary lack of water supply pressure; Boiler water level sensor failure; Boiler leakage: drain valve or fracture.	Open water supply Clean mesh filter on water hose Check X25 on ACU §POWER BOARD Descale boiler For level Touch §LEVEL T. AND K (TOUCH SCREEN) For level B (Digit) §LEVEL B. AND C (DIGIT)
N°117 tCMS	blocks machine; 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	Upload correct software
N°015 U015	INFO	No water in boiler	Machine start or boiler water filling phase.	Ensure the water supply is opened. The message disappears when reaching the right level in the boiler.	-
N°112 Urt2	Stops machine	The RTC stopped flag is active even after the power on recovery procedure		Internal clock permanently locked. Call service	
N°113 Urt3	Stops machine	The RTC internal oscillator is malfunctioning		Clock oscillator failure. Call service	
N°154 USdC	Stops machine	Error during creation of a directory on the USB key		Error during creation of a directory on the USB key	
N°151 USFC	Stops machine	Error during closure of a file on the USB key		Error during closure of a file on the USB key	
N°150 USFO	Stops machine	Error during creation / opening of a file on the USB key		Error during creation / opening of a file on the USB key	
N°155 USFU	Stops machine	Impossible to write on the USB key: USB key full		Impossible to write on the USB key: USB key full	
N°152 USrE	Stops machine	Error during reading of a file on the USB key		Error during reading of a file on the USB key	
N°153 USUE	Stops machine	Error during writing of a file on the USB key		Error during writing of a file on the USB key	

4.2 EH2O, LEVEL T,K, (TOUCH) – CLEANING ABORT

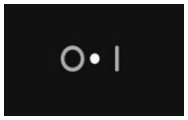
This alarm, for the time being, can only be removed after running into the appliance a special “kill Clean” software.
The software needs to be downloaded into a USB key, refer to the procedure shown in the next chapters.

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



Turn OFF
The oven

Insert the USB Key with KILL_CLEAN installed in root

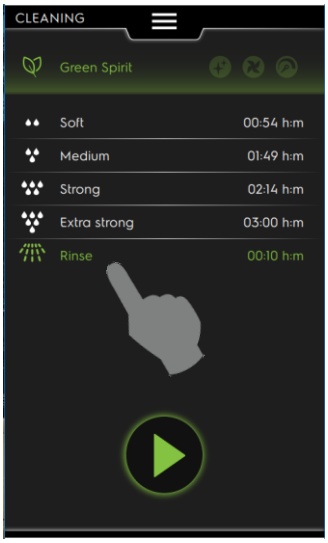


Turn ON
The oven

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

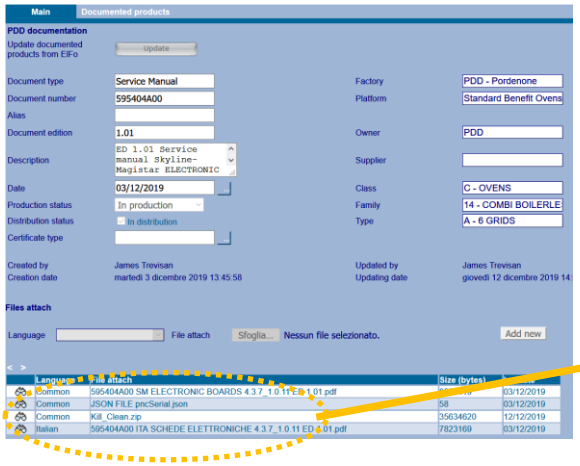
IMPORTANT !

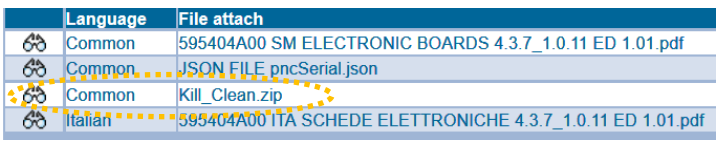
Once that the oven is rebooted (back into “cooking mode”), it is MANDATORY to launch a rinse/wash cycle to eliminate any detergent residuals left in the cooking chamber.
NOTE THAT, the rinse cycle will last 10 minutes.



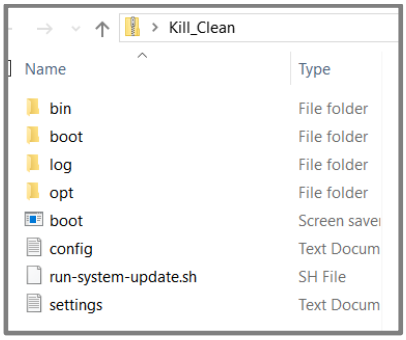
4.2.1 PRIDE EH2O “KILL_CLEAN” SOFTWARE DOWNLOAD

-Download from the web site the “KILL_CLEAN.ZIP “ file into a local folder on your PC, DO NOT download directly the zip file into your USB key! first save it locally then unzip it into the USB!!.
In **PRIDE** the “KILL_CLEAN.ZIP “ file is attached to the Service manual 595404A00





It is preferable to have the following USB type : **USB TYPE 2.0 8Gb or 16Gb FAT 32 FORMATTED.**



Once that the KILL_CLEAN has been unzipped into the root of your USB it should appear like this

4.2.2 AGELUX EH20 “KILL_CLEAN” SOFTWARE DOWNLOAD

Download from the web site the “ZIPPED “ (kill_clean.zip)file into a local folder on your PC, DO NOT download directly the zip file into your USB key! first save it locally then unzip it into the USB!!.
In **AGELUX** the “KILL_CLEAN.ZIP “ file is attached to the Service manual 595404A00 and has this aspect:

Service manual	595404A00

In the web site the aspect will be:

Electrolux PROFESSIONAL
Termini e condizioni

Menu
- Home
- User profile
- Price lists
- Orders
  - Create an order
  - Pending orders
- Order status
  - by order number
  - by code number

Quick search
Language
Laundry Spare Part Catalogue

Agelux
Electrolux Professional B2B portal

SKYLINE PREMIUMS OVEN 10 GN 1/1 - ELECTRIC

Code	217722
Brand	Electrolux
Electrical power	19 Kw
Voltage	380-415 V
Frequency	50-60 Hz
Phases	3N
WxDxH mm	867x775x1058 mm
Weight	145 Kg

Add to shopping cart

DETAIL | LONG DESCRIPTION | ACCESSORIES | DOCUMENTATION | PRICES & AVAILABILITY

Select the language:

Technical Documents

Type	Number	Description	Language
CAD symbol	217722	SKYLINE PREMIUMS OVEN 10 GN 1/1 - ELECTRIC	Common
Certificate of conformity	598404M00	ErgoCert Skyline Ovens ranges	English
Certificate of conformity	598404M00	ErgoCert Skyline Ovens ranges	English
Certificate of conformity	598403C00	CBTC_IT-19903	Common
Certificate of conformity	598404P00	Skyline Oven Sanitation	Common
	38 SkL OV CSLW COM	38 SkL OV CSLW COMMISSIONING	English
	38 SkL OV CSLW PRE MAN	38 SkL OV CSLW PREVENTIVE MAINTENANCE	English
Declaration of conformity	598403D00	1803 CE DOC EL. CO CKM OVEN	Common
Electrical wiring diagram	602402F01	ELECTRIC DIAGRAM 6/10 "ELT" 380-480V 3-3N CKM	Common
HandBook	595402L00	OPERATING MANUAL - COMBI TOUCH - Electrical & Gas	English
HandBook	595402N00	INSTALLATION INSTRUCTIONS - Electrical/Gas OVENS Combi	English
Installation drawings	597401700	IDR_CKM 101 E	Common
Photo	217722		Common
Programming files	217722_20191127_sw_4.3.7	SKYLINE PREMIUMS OVEN 10 GN 1/1 - ELECTRIC-PROFI	Common
Programming parameters	217722_20191127_par	SKYLINE PREMIUMS OVEN 10 GN 1/1 - ELECTRIC-PROFI	Common
REVIT file	217722	SKYLINE PREMIUMS OVEN 10 GN 1/1 - ELECTRIC	Common
Service manual	595403K00	ED 1.04 Service manual Skyline-Magistar OVEN 6-10 ELECTRIC	Common
Service manual	595403K00	ED 1.04 Service manual Skyline-Magistar OVEN 6-10 ELECTRIC	Common
Service manual	595404A00	ED 1.01 Service manual Skyline-Magistar ELECTRONIC BOARDS(Touch/Digit) oven 6-10-20	Common
Service manual	595404A00	ED 1.01 Service manual Skyline-Magistar ELECTRONIC BOARDS(Touch/Digit) oven 6-10-20	Common
Service manual	595404A00	ED 1.01 Service manual Skyline-Magistar ELECTRONIC BOARDS(Touch/Digit) oven 6-10-20	Common
Spare parts catalogue	593403H00	Skyline Electric oven 6/1-6/2-10/1-10/2	Multilingual

Service manual	595404A00	ED 1.01 Service manual Skyline-Magistar ELECTRONIC BOARDS(Touch/Digit) oven 6-10-20	Common	8,386.2 Kb
Service manual	595404A00	ED 1.01 Service manual Skyline-Magistar ELECTRONIC BOARDS(Touch/Digit) oven 6-10-20	Common	0.1 Kb
Service manual	595404A00	ED 1.01 Service manual Skyline-Magistar ELECTRONIC BOARDS(Touch/Digit) oven 6-10-20	Common	34,799.4 Kb

4.3 EH2O, LEVEL, B,C (DIGIT) – CLEANING ABORT

Never start a cleaning cycle immediately after the switching ON of an oven, always wait at least 1 minute, after this time the oven is ready to start.
Fail to do this will cause a false EH2O error with all SW versions (included 1.0.18) .

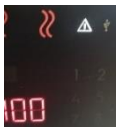
4.3.1 SOFTWARE FROM 1.1.0

This procedure is valid for software 1.1.0 or higher
Refer to the procedure “clean wash” in CLEAN TABLE (CLN tAbL) to cancel the alarm.

4.3.2 SOFTWARE FROM 1.0.18

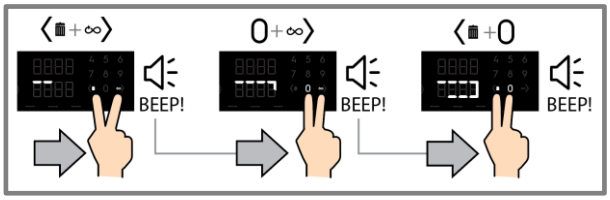
This procedure is valid for software 1.0.18. This software entered into production in December 2019. **EH2O** alarm could be triggered by a **false EH2O** error for lack of water during the cleaning cycle with the result of a locked machine.

With software 1.0.18 this is a NOT locking error, if the alarm is triggered, by pressing any button after the “***Warning triangle***” is OFF, the error disappears and the oven will perform a STOP cleaning procedure to rinse out all the detergent and completely dissolve the tab. It is then necessary to run another proper cleaning cycle as the oven has not been cleaned.

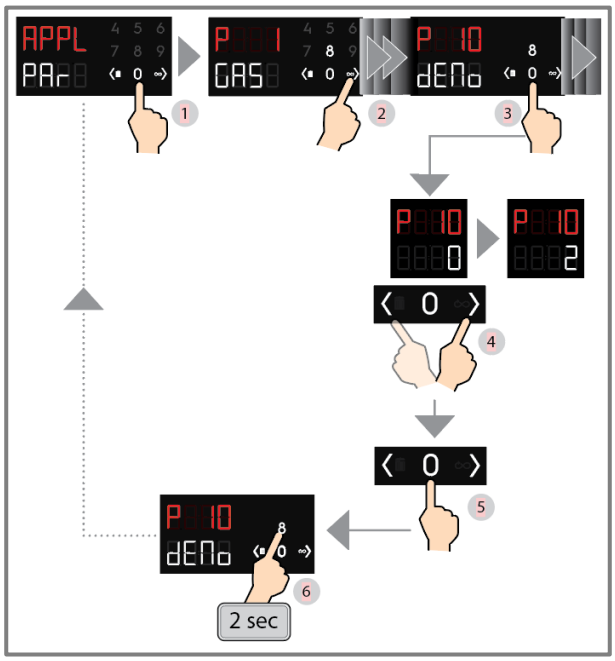


4.3.3 SOFTWARE UP TO 1.0.11

This procedure is valid for software 1.0.11. This alarm could be triggered by a **false EH2O** error for lack of water during the cleaning cycle with the result of a locked machine. With software 1.0.11 this is a locking error that can only be removed after carrying out a special service operation, follow the procedure:



Enter into the service area § SERVICE AREA of your DIGIT oven.

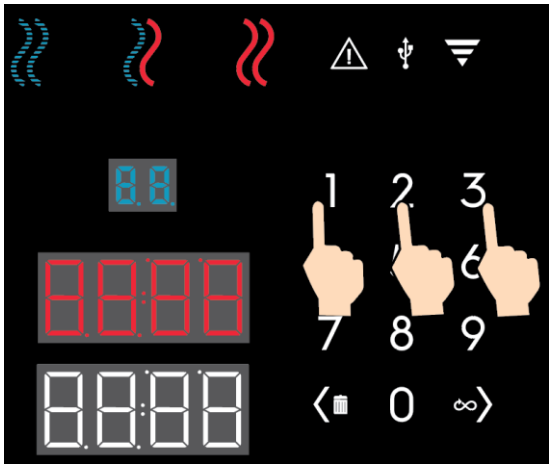


Enter into the § APPLIANCE PARAMETERS (APPL PAr)

set the parameter “P10 **dEMo**” to value “2”.

Memorize the parameter with the "0" button ; press "8" for 2sec to exit tha appliance parameters

Switch OFF the oven and then ON ; the display will show again the error EH20 but, because the appliance is now in ”**dEMo**” mode, it will be able to carry out some special functions:



Press sequentially the buttons on the keypad "1" then "2" then "3".

The cleaning cycle is now aborted and the EH2O alarm is reset.

Turn the oven OFF and repeat the previous steps to change the value of the parameter “P10 **dEMo**” mode” to value “0” (cooking mode).

IMPORTANT !

Once that the oven is turned back into “cooking mode”, it is MANDATORY to launch a rinse/wash cycle to eliminate any detergent residuals left in the cooking chamber. NOTE THAT, the rinse cycle CLn5 will last 10 minutes.

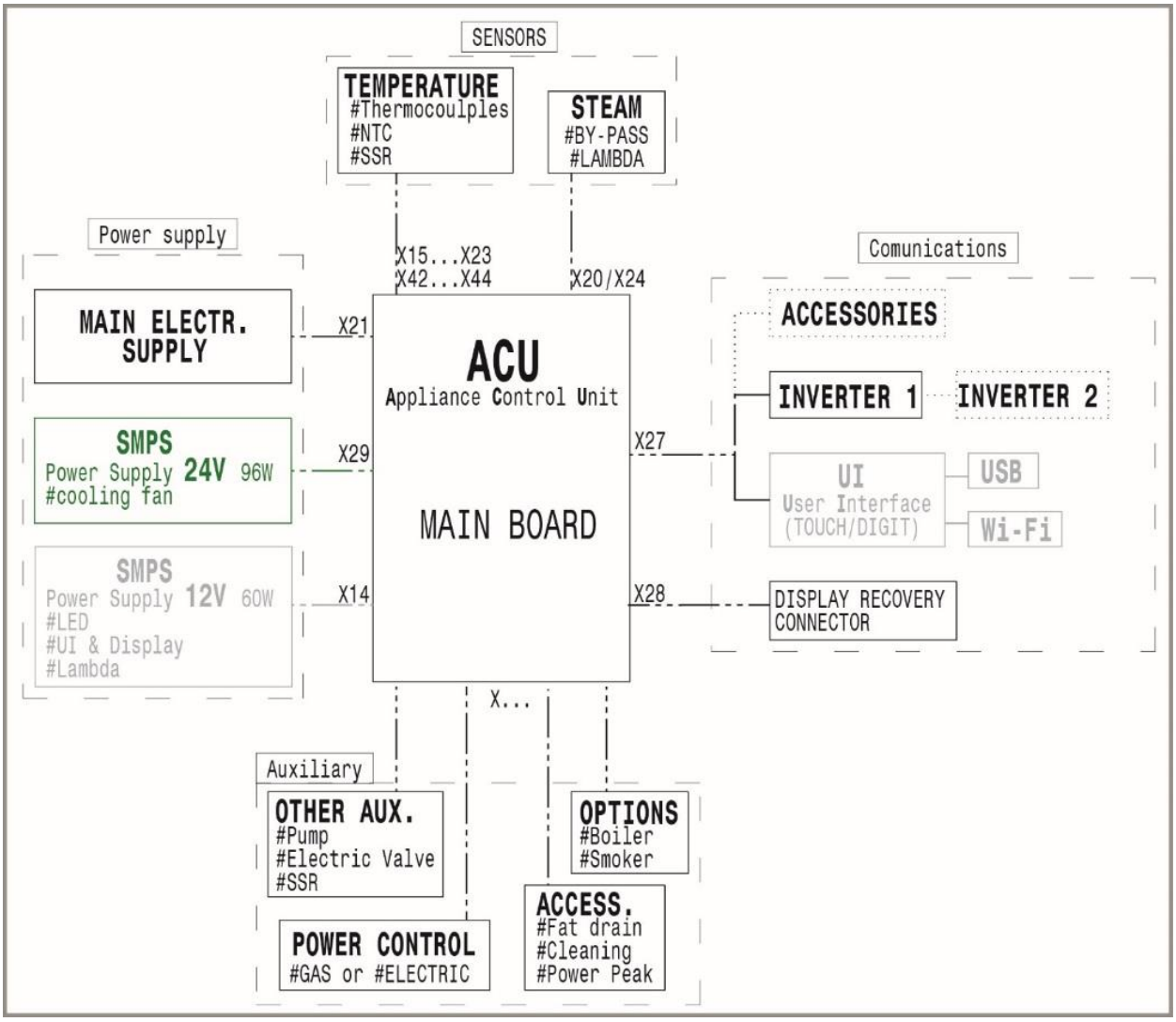
5 ELECTRICAL WIRING DIAGRAM

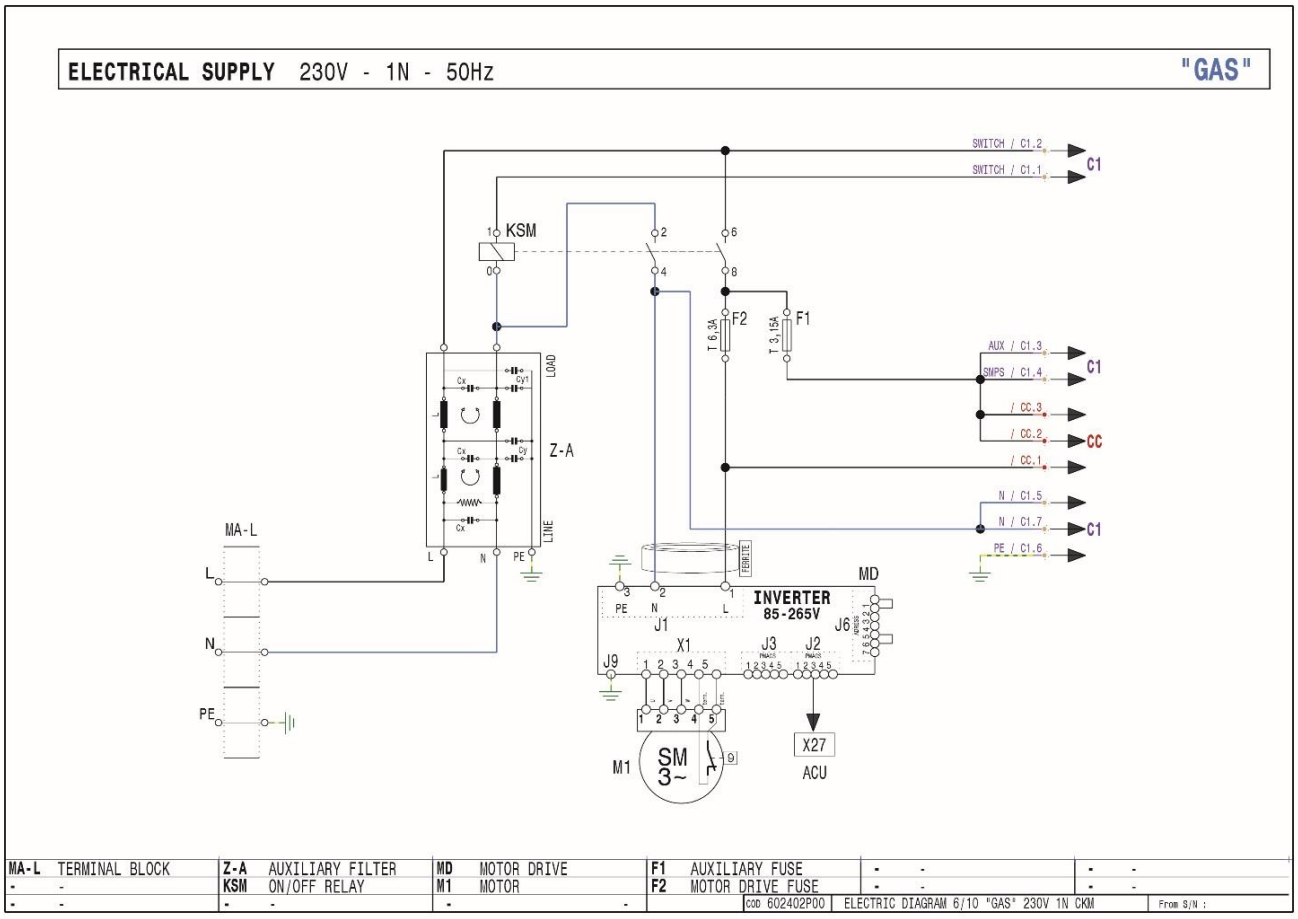
All documentation for each PNC is available for authorized technicians on the web sites (PRIDE-SERVICE PORTAL- AGELUX etc..) and can be downloaded in file. For those that do not have access to the web sites, refer to your local country customer care.

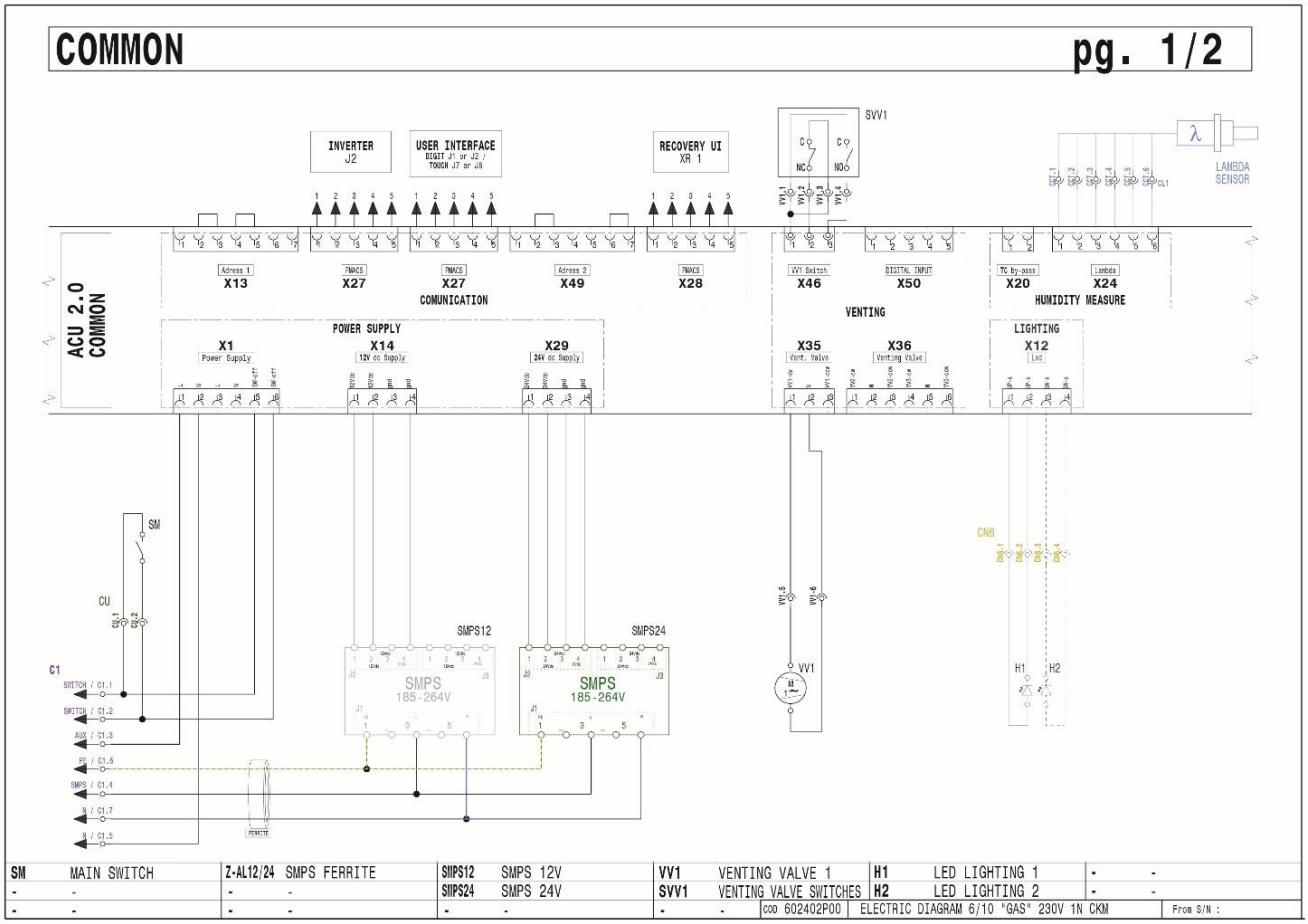
Refer also to the specific EWD of the user board panel/display § USER INTERFACE (UI) refer to the different EWD's of the UI according to the level of your appliance.

5.1 GAS APPLIANCE

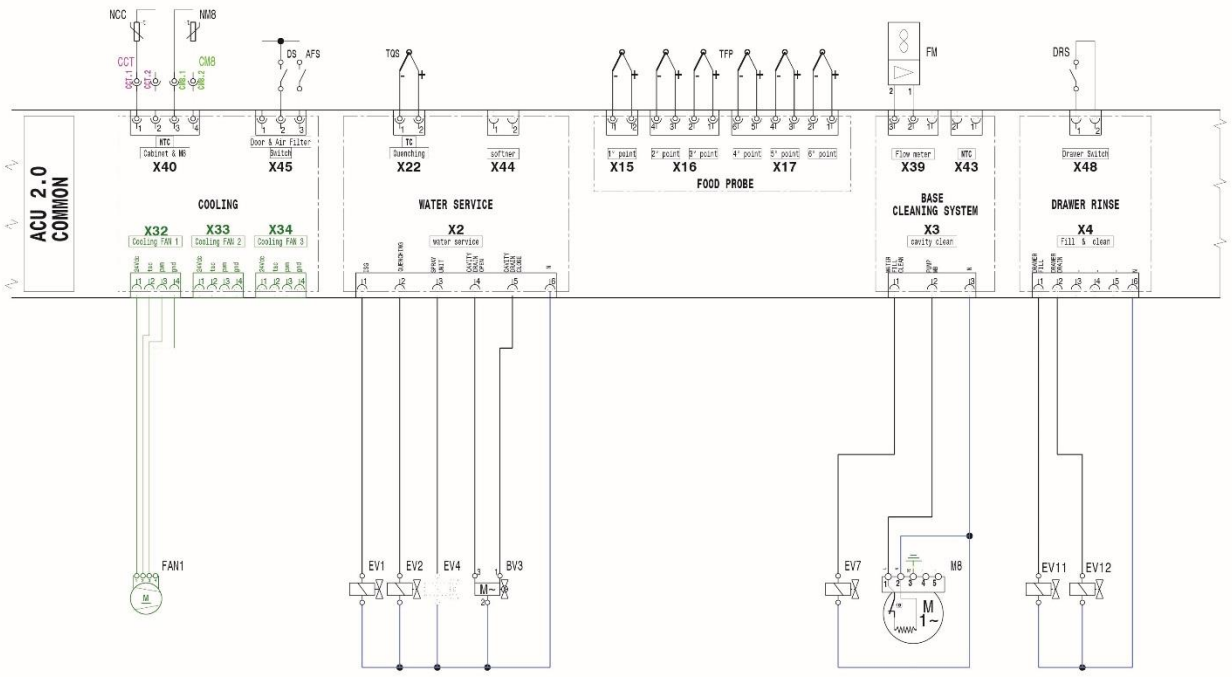
The following EWD is a generic 6/10gn Gas 230V scheme for illustrating purpose.




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
C1
/ CC.3
/ CC.2
CC
/ CC.1
N / C1.5
N / C1.7
C1
PE / C1.6
LOAD
LINE
Z-A
MA-L
L
N
PE
FERRITE
MD
INVERTER
85-265V
J1
J6
J9
X1
J3
J2
M1
SM
3~
X27
ACU
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 :

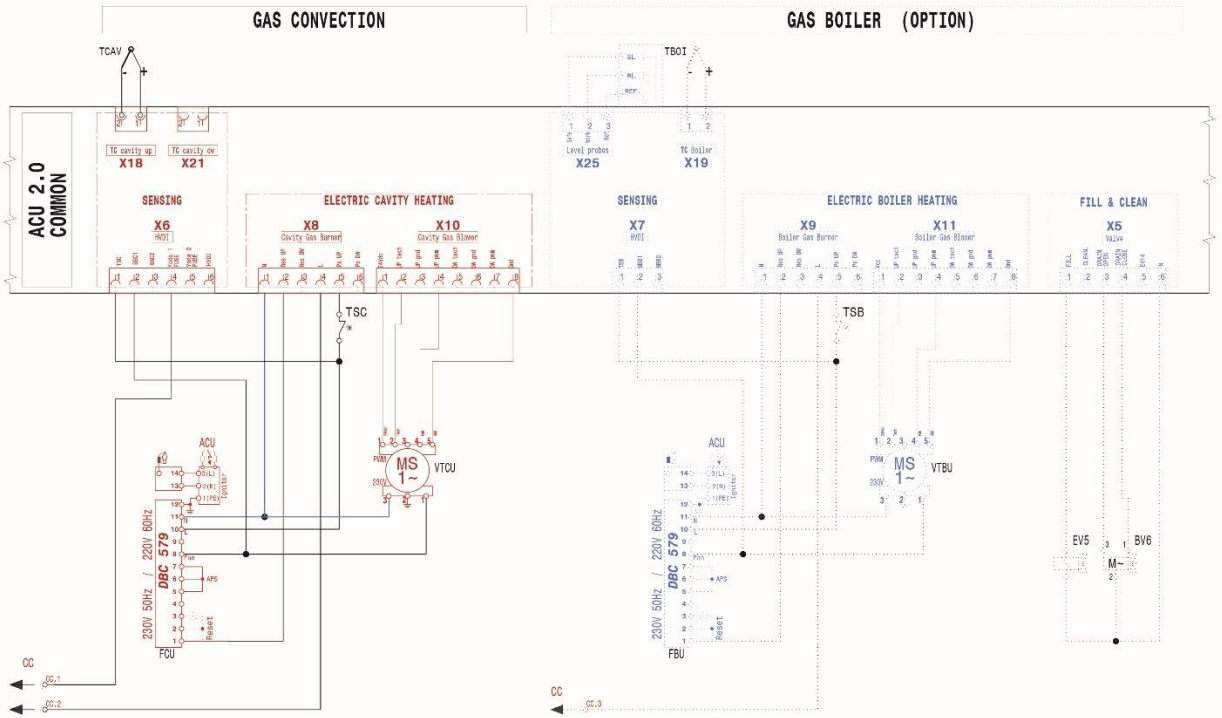

COMMON
pg. 1/2
INVERTER J2
USER INTERFACE
RECOVERY UI XR 1
SVV1
LAMBDA SENSOR
ACU 2.0 COMMON
X13
X27
X27
COMUNICATION
X49
X28
X46
X50
VENTING
X20
X24
HUMIDITY MEASURE
POWER SUPPLY
X1
X14
X29
X35
X36
LIGHTING
X12
SM
CU
SMPS12
SMPS24
SMPS
185-264V
CN6
H1
H2
VV1
SM MAIN SWITCH
Z-AL12/24 SMPS FERRITE
SMPS12 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



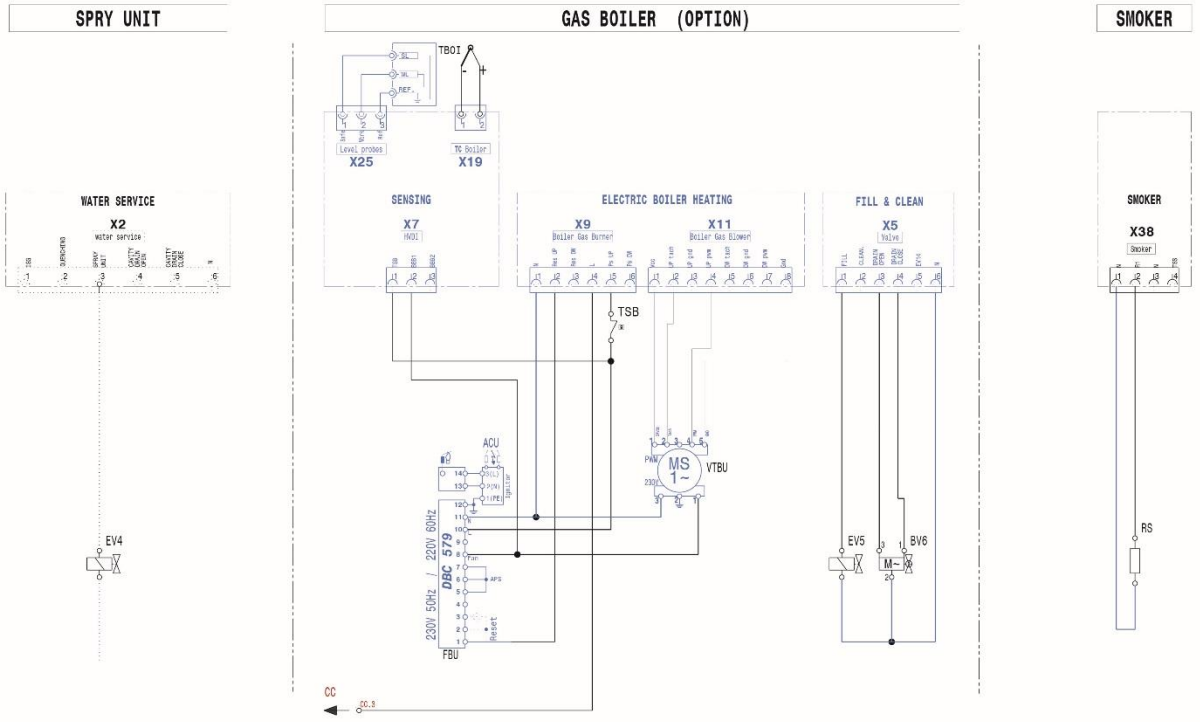
FAN1	COOLING FAN	DS	DOOR SWITCH	TFP	FOOD PROBE TEMPERATURE	FM	FLOW METER	DRS	DRAWER SWITCH
NCC	NTC CABINET COMPONENTS	AFS	AIR FILTER SWITCH	EV1	INSTANT STEAM SOLENOID VALVE	EV7	CLEANING WATER FILL S. VALVE	EV11	DRAWER FILL S. VALVE
NM8	NTC PUMP M8	TQS	QUENCHING THERMOC.	EV2	QUENCHING SOL.VALVE	M8	CLEANING 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"



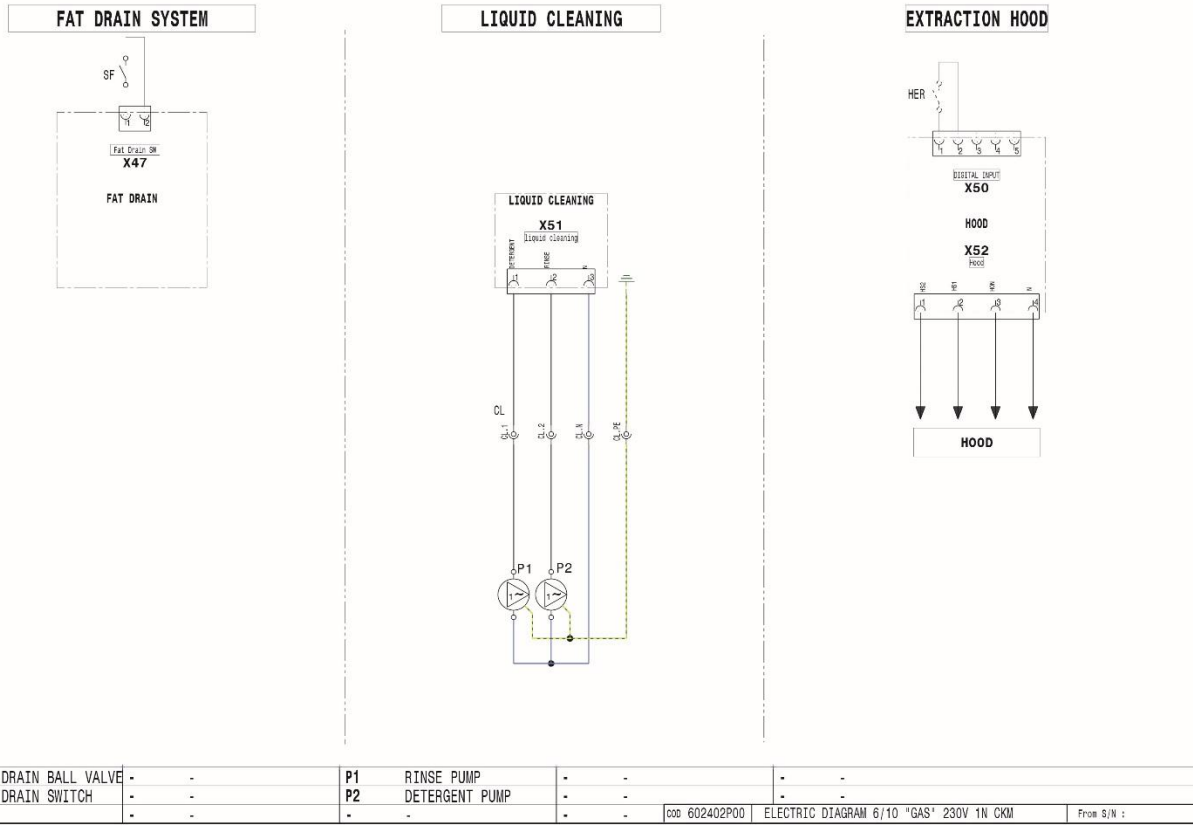
-	-	FCU	CAVITY FLAME CONTROL UNIT	VTCU	CAVITY BLOWER	-	-	-	-
-	-	ACCU	CAVITY IGNITOR	TCAV	CAVITY THERMOCOUPLE	-	-	-	-
-	-	TSC	CAVITY SAFETY THERMOSTAT	-	-	-	-	-	-
						cod 602402P00	ELECTRIC DIAGRAM 6/10 "GAS" 230V 1N CKM	From S/N :	

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 :	

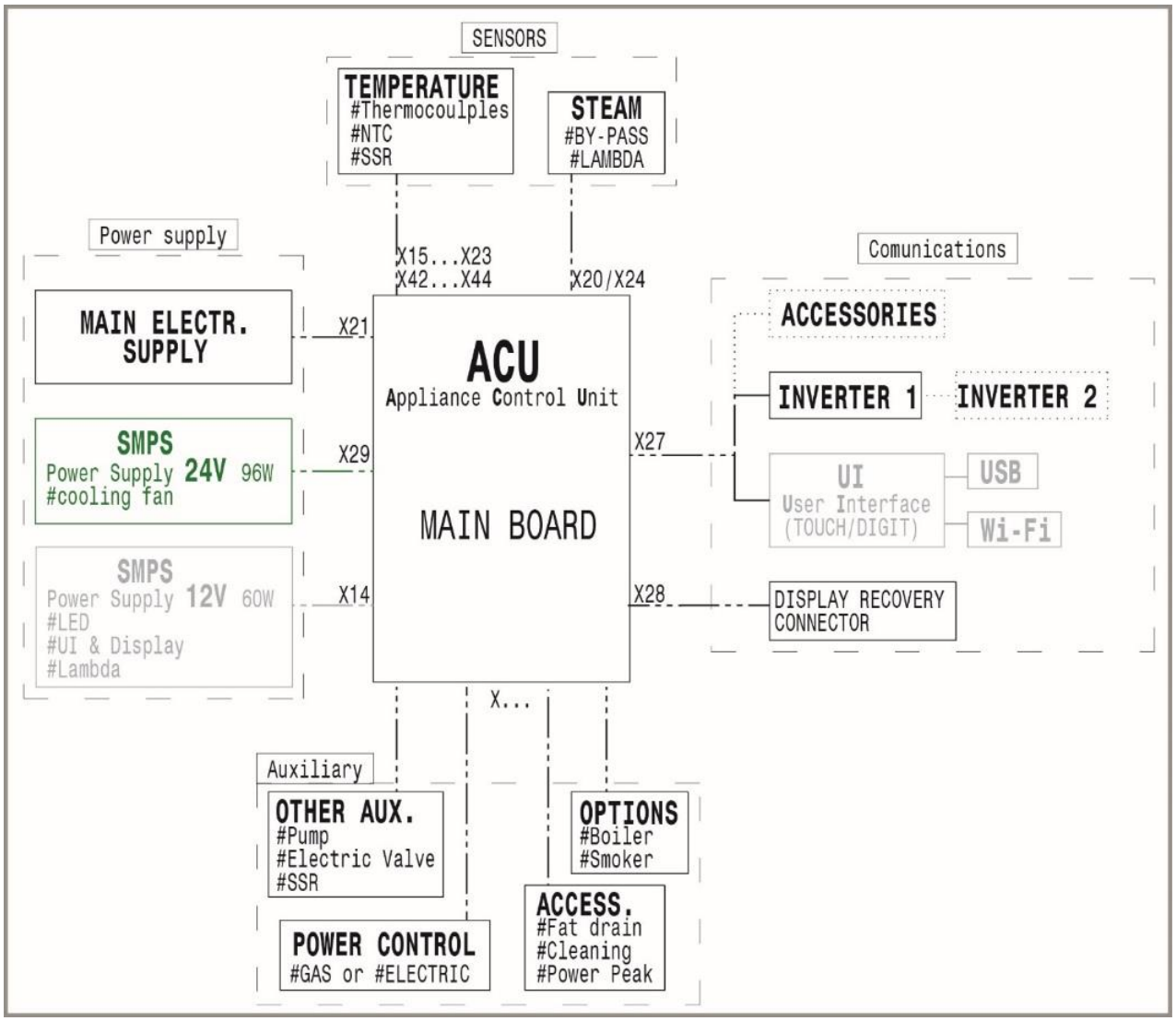
ACCESSORIES "GAS"

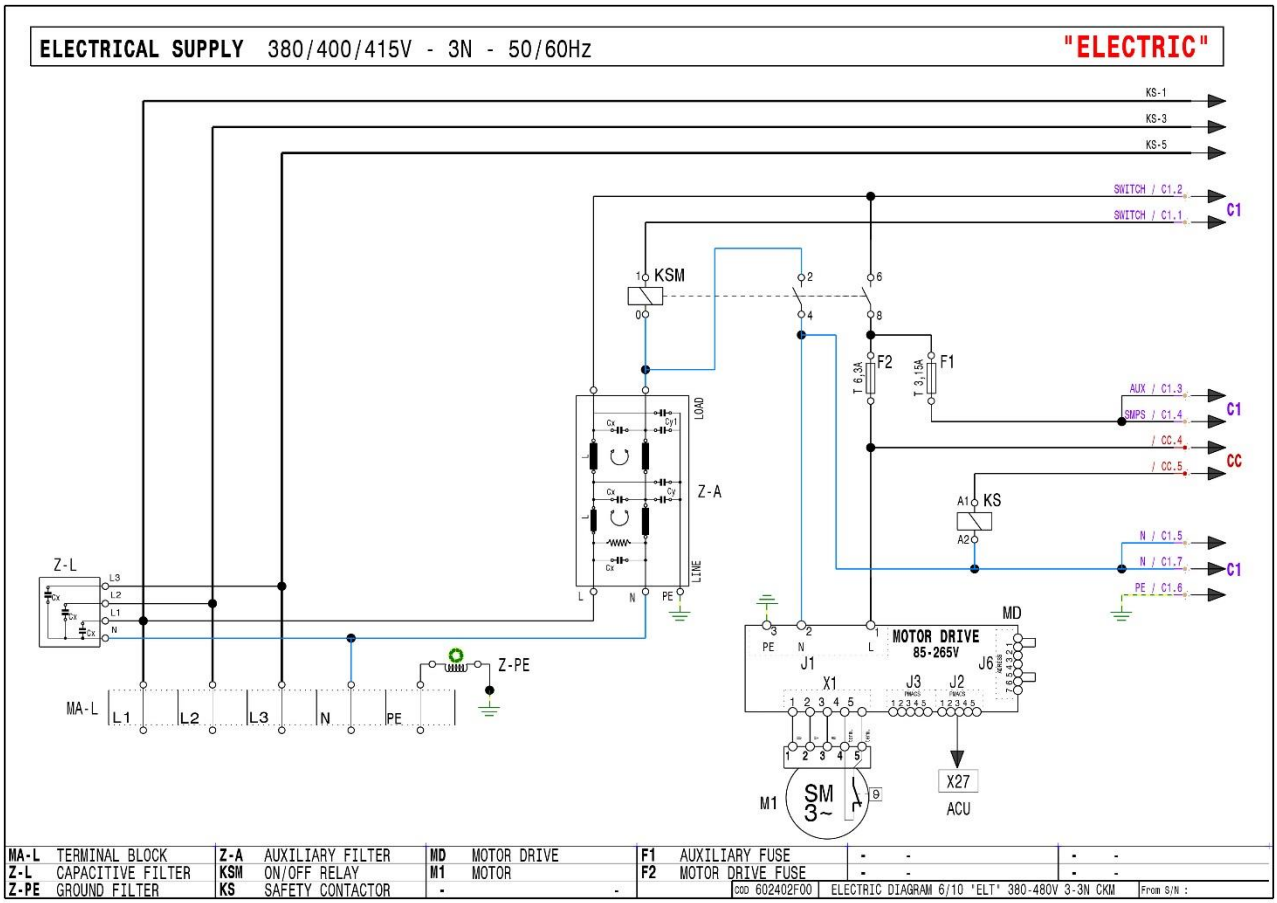


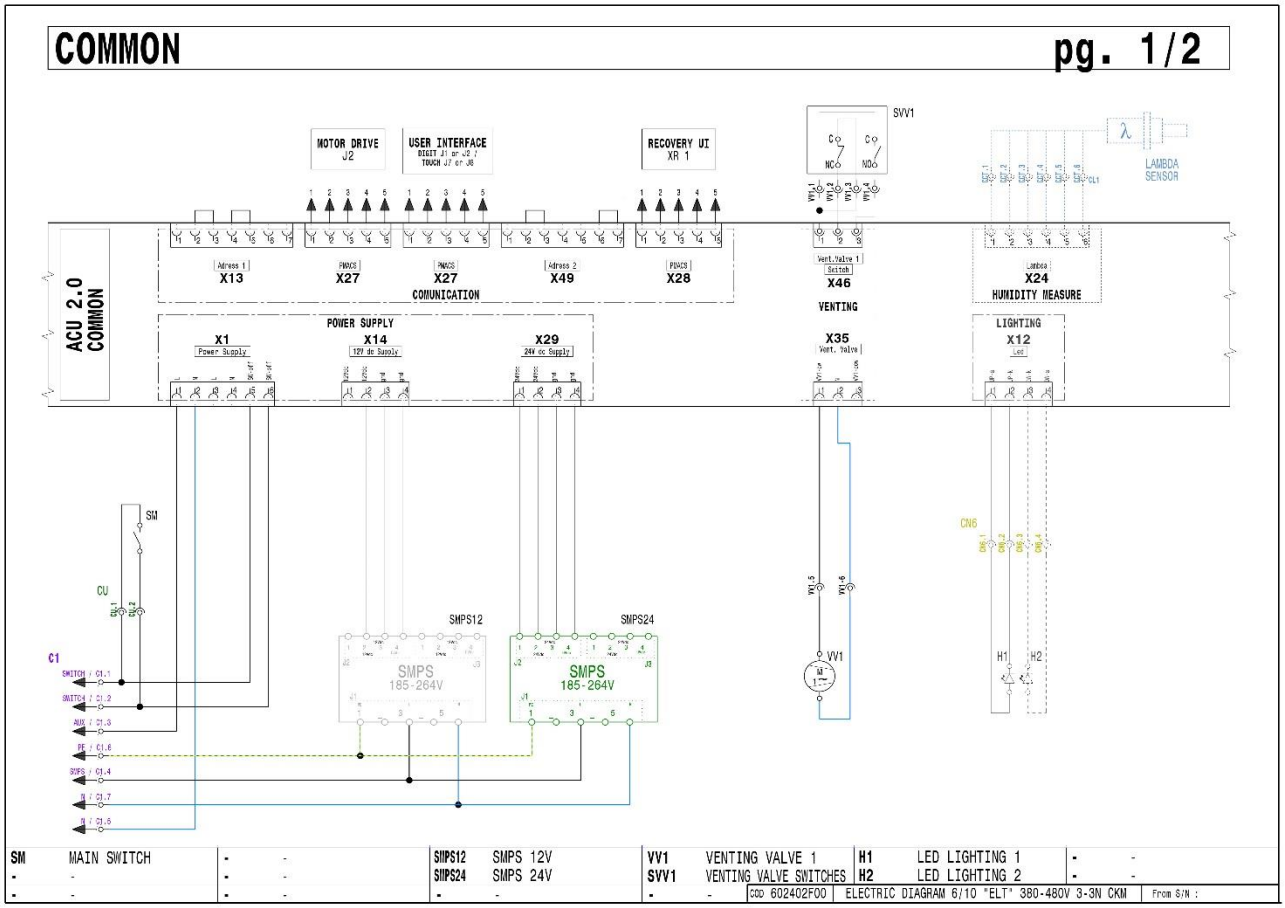
BV15	FAT DRAIN BALL VALVE	-	-	P1	RINSE PUMP	-	-			-	-
SF	FAT DRAIN SWITCH	-	-	P2	DETERGENT PUMP	-	-			-	-
-	-	-	-	-	-	-	-	COD 602402P00	ELECTRIC DIAGRAM 6/10 "GAS" 230V 1N CKM	From S/N :	

5.2 ELECTRIC APPLIANCE

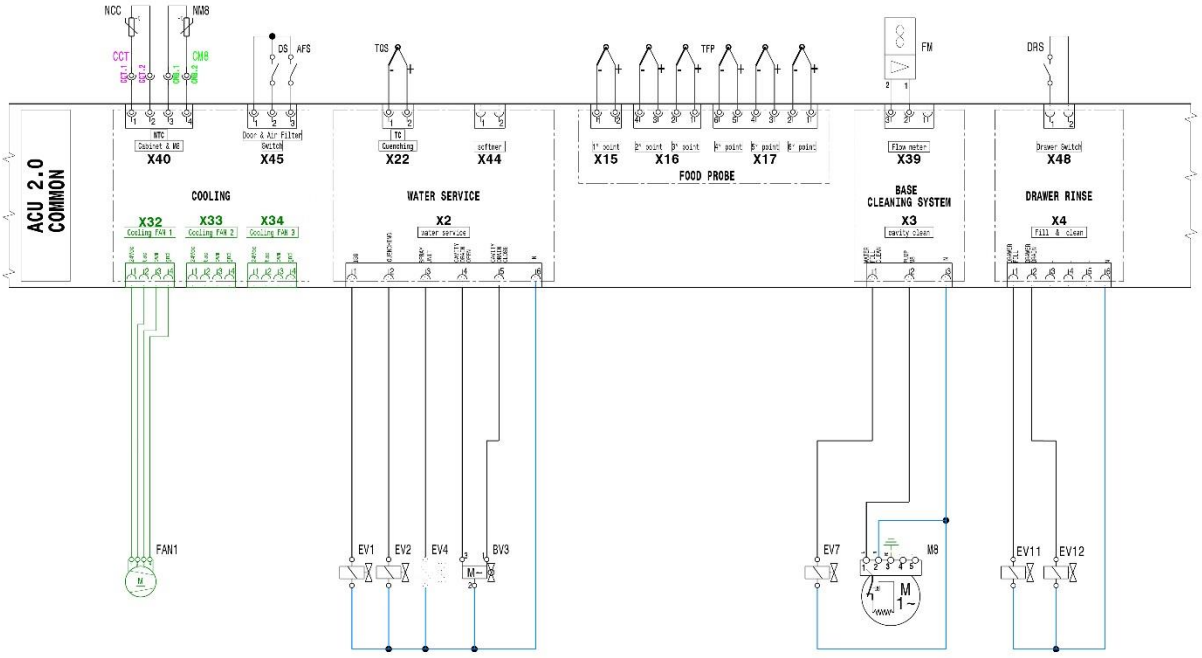
The following EWD is a generic 6/10gn Electric 380-415V scheme for illustrating purpose.




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 J2 J3 J6
X1
X27
ACU
M1
SM
3~
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 :

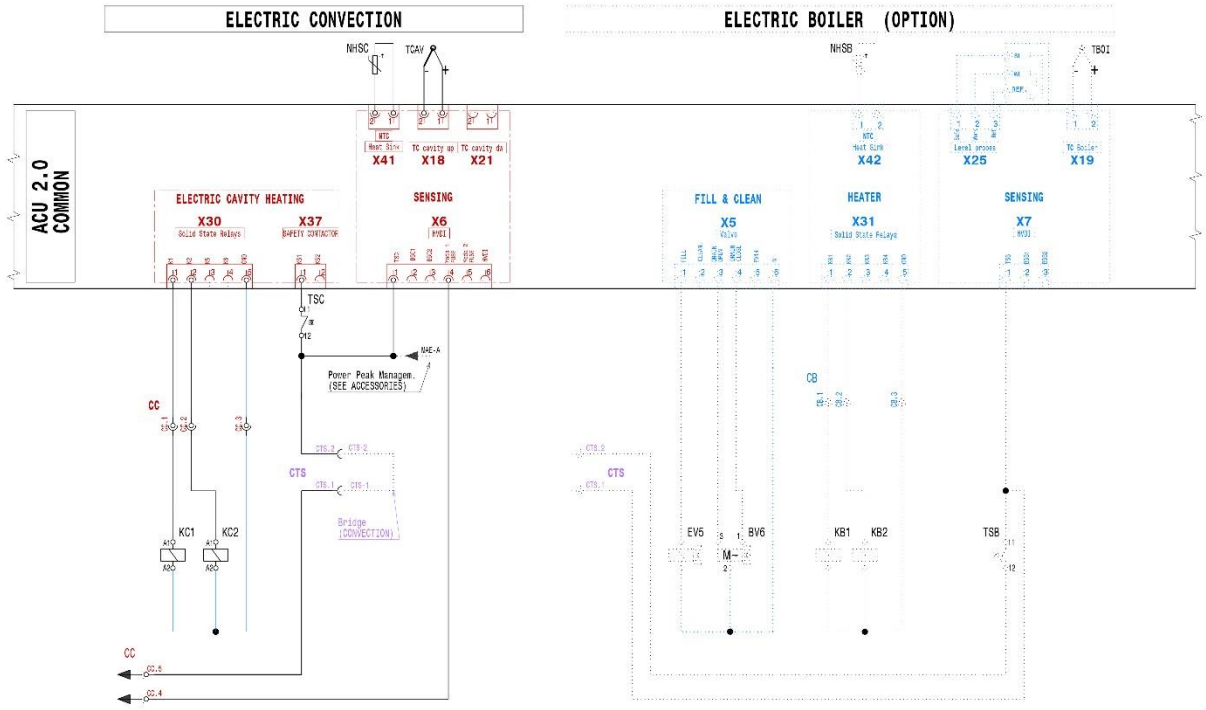

COMMON
pg. 1/2
MOTOR DRIVE J2
USER INTERFACE
RECOVERY UI XR 1
SVV1
LAMBDA SENSOR
ACU 2.0 COMMON
X13
X27
X27
X49
X28
COMUNICATION
X46
VENTING
X24
HUMIDITY MEASURE
POWER SUPPLY
X1
X14
X29
X35
LIGHTING
X12
SM
CU
SMPS12
SMPS24
SMPS 185-264V
VV1
CN6
H1 H2
SM MAIN SWITCH
SMPS12 SMPS 12V
SMPS24 SMPS 24V
VV1 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 :

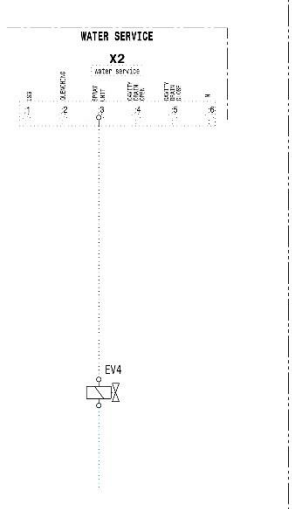
SPECIFIC "ELECTRIC"



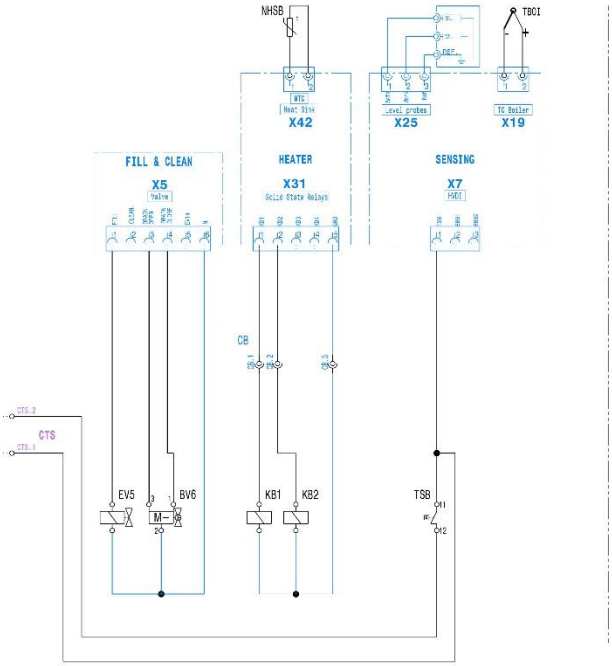
-	-	KC1	CAVITY SOLID STATE RELAY 1	NHSC	NTC CAVITY SSR HEAT SINK	-	-	-	-	-	-
-	-	KC2	CAVITY SOLID STATE RELAY 2	TCAV	CAVITY THERMOCOUPLE	-	-	-	-	-	-
-	-	TSC	CAVITY SAFETY THERMOSTAT	-	-	-	-	COD 602402F00	ELECTRIC DIAGRAM 6/10 "ELT" 380-480V 3-3N CKM		From S/N :

OPTIONS "ELECTRIC"

WATER SPRAY



ELECTRIC BOILER (OPTION)

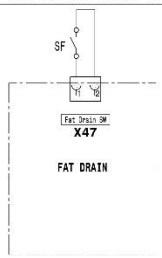


SMOKER

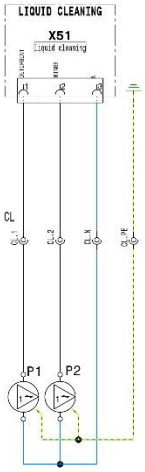
EV4	SPRAY UNIT	-	-	EV5	BOILER FILL SOLENOID VALVE	NHSB	NTC BOILER SSR HEAT SINK	-	-	RS	SMOKER HEATER
-	-	-	-	BV6	BOILER DRAIN BALL VALVE	TSB	BOILER SAFETY THERMOSTAT	-	-	-	-
-	-	-	-	KB1	BOILER SOLID STATE RELAY 1	TBOI	BOILER THERMOCOUPLE	-	-	-	-
-	-	-	-	KB2	BOILER SOLID STATE RELAY 2	-	-	COD 602402F00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

ACCESSORIES 1/2 "ELECTRIC"

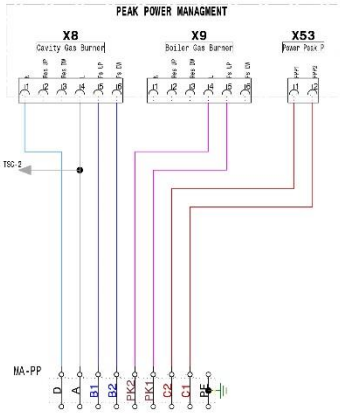
FAT DRAIN SYSTEM



LIQUID CLEANING



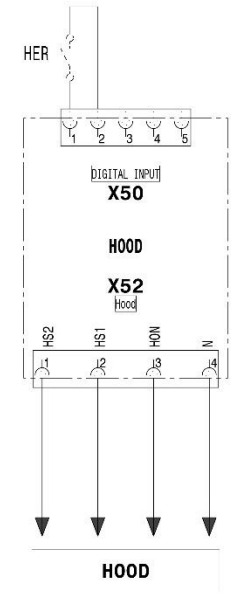
PEAK POWER MANAGMENT



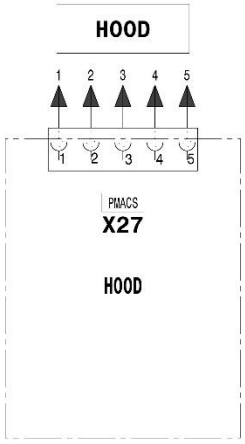
SF	FAT DRAIN SWITCH	-	-	P1	RINSE PUMP	-	-			MA-PP	TERMINAL BLOCK PEAK POWER MANAGEMENT
-	-	-	-	P2	DETERGENT PUMP	-	-			-	-
-	-	-	-	-	-	-	-	COD 602402F00	ELECTRIC DIAGRAM 6/10 "ELT" 380-480V 3-3N CKM		From S/N :

ACCESSORIES 2/2 "ELECTRIC"

EXTRACTION HOOD
CONDENSATION HOOD

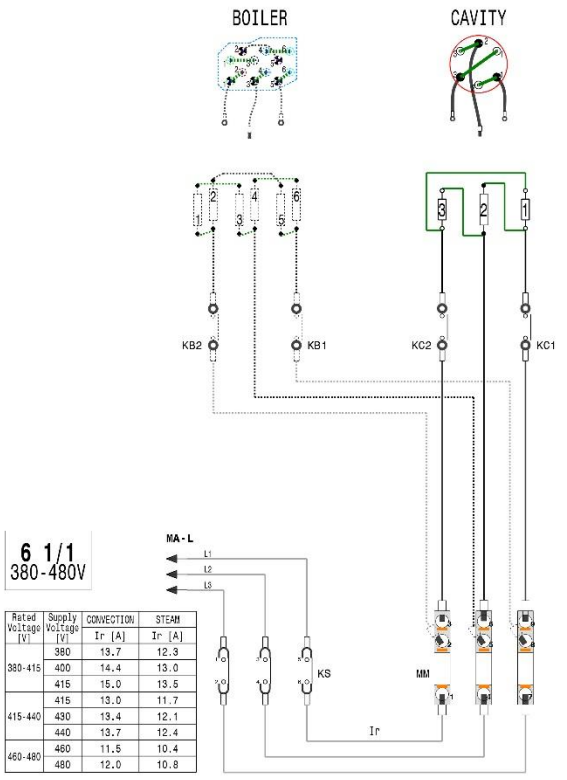


ODOURLESS HOOD

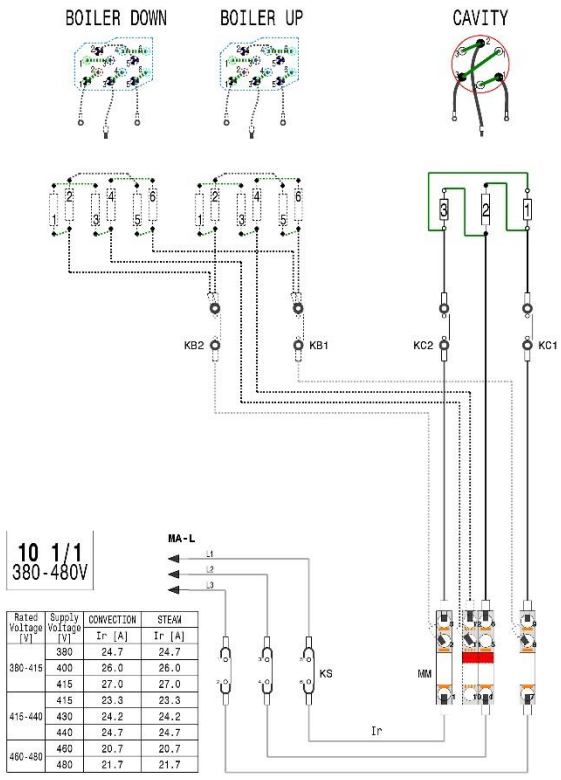


COD 602402F00 | ELECTRIC DIAGRAM 6/10 "ELT" 380-480V 3-3N CKM | From S/N :

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

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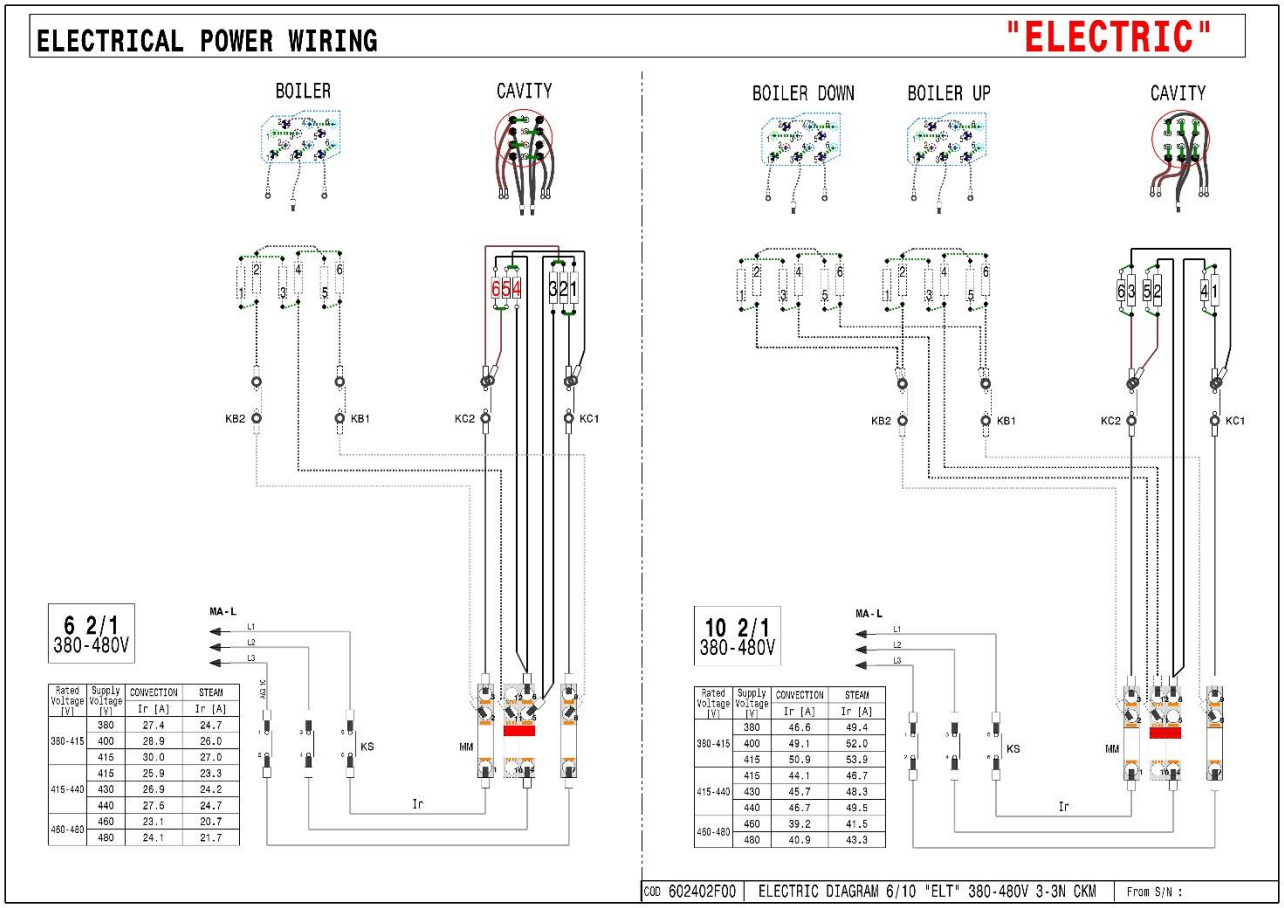

Rated Voltage [V]	Supply Voltage [V]	CONVECTION Ir [A]	STEAM Ir [A]
380-415	380	27.4	24.7
	400	28.9	26.0
	415	30.0	27.0
415-440	415	25.9	23.3
	430	26.9	24.2
	440	27.5	24.7
460-480	460	23.1	20.7
	480	24.1	21.7

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

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