

**Installation and  
operation manual**

**XAFT**

**Read and understand this manual completely before attempting to install, operate, or service this equipment. This manual is intended for use only by qualified installers of electric appliances.**

**RETAIN THIS MANUAL FOR FUTURE REFERENCE**



## **IMPORTANT FOR YOUR SAFETY**

**This manual is intended for use only by qualified installers of electric appliances to install and set up the Unox oven models listed on the cover of this document. It also contains operational instructions for the users of the appliance.**

**Keep this manual in an easily accessible place so the various operators may consult it as necessary.**

**In the event of a power failure, do not attempt to operate this appliance.**

**Keep the area around the appliance clear of any combustible materials.**

**Do not obstruct the air intake or exhaust openings of the appliance.**

### **Safety precautions**

**Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.**

### **Warning**

**Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death.**

**Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.**



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# INTRODUCTION

Dear Customer,

We would like to congratulate and thank you for choosing to purchase an oven in the **LineMiss™** range; we hope this is just the beginning of a fruitful and long-lasting partnership.

The line of electric ovens **LineMiss™** allows you to handle all your baking and pastry needs with ease and offers the results of a large oven in a compact appliance.

Your new **LineMiss™** oven integrates a series of technology: **AIR.Plus**, **STEAM.Plus** and **DRY.Plus** and are result of the research by UNOX to simplify the cooking processes of its customers without giving up a perfect results.

Simplicity and perfection are the essence of the **LineMiss™** line of electric ovens that proposes an efficient design to achieve high quality performance.

A wide range of accessories is available to help make cooking even easier and save time.

UNOX S.p.A.

## Forward

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This booklet gives instructions on the installation and use of the **LineMiss™** line of appliances.

The appliances are designed for the preparation of baked goods, pastries and delicatessen dishes as well as for the bringing chilled and frozen food back to normal temperature.

The models may feature *Dynamic, Matic, Classic, Manual Humidity* controls - and are available with different load capacities.

The installation and user instructions are valid for all models unless otherwise specified.

## Supplied Documents

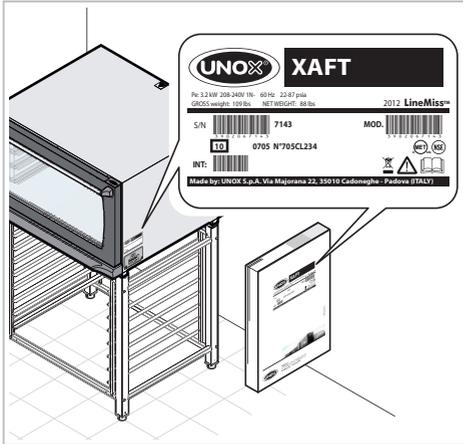
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The following documents are provided with the unit:

1. Installation and Operation Manual
2. Overall Dimension Drawing
3. Wiring Diagram
4. Connection Diagram

## Registration

The installation date and appliance model must be documented by the end purchaser. The model number and serial number are located on the serial plate similar to the one shown. Refer to **Warranty on page 39** for additional details on registering the appliance.



**Dealer:**  
(The company where the UNOX appliance was purchased)

**Installer:**  
(The authorized service agent who installed the UNOX appliance)

**Installation date:**

## Icon nomenclature



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



Danger: fire risk!



Danger: electric shock!



Danger: risk of burns!



Consult other chapter



Notice: Important message, which if not observed, may damage equipment or property.



Tip! Recommendations for everyday use and daily operation



## SAFETY INSTRUCTION

**⚠️ WARNING** Read this and other applicable manuals carefully before using this appliance. Incorrect installation, operation, maintenance, cleaning, or any modifications made to the appliance, may damage property or result in fatal injury.



### General safety

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**⚠️ WARNING** This appliance must only be used by qualified personnel to cook food in professional and industrial kitchens. Any other application that does not conform to the specified use is considered dangerous.

**⚠️ WARNING** The equipment must not be used by inexperienced or untrained persons. Always provide training and guidance on the proper use and shut down of the oven. Make sure all personnel are supervised by someone who is responsible for their safety.

**⚠️ WARNING** UNOX accepts no responsibility for any situation resulting from work carried out in an unprofessional manner, or from the incorrect interpretation or application of regulations.

### General Installation

**⚠️ WARNING** Incorrect installation or any modifications made to the appliance may damage property or result in injury or even death.

**⚠️ WARNING** **Fire risk!** If the appliance is positioned near walls, partitions, kitchen cabinets, decorative trim, etc. (see **Initial preparation** on page **13**), these items must be made by a non flammable material. All fire prevention regulations must be strictly observed.

## Electrical

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**⚠ WARNING** Electrical connections or any work required on the electrical circuits inside the appliance, must be performed by certified technicians in compliance with local, state, and federal regulations.

**⚠ WARNING** **Injury risk!** A ground fault interruption circuit (GFI) must be installed.

**⚠ WARNING** **Fire risk!** Make sure all electrical connections are properly done.

## Operation

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**⚠ WARNING** **Fire risk!** Do not place foods containing highly flammable ingredients (alcohol-based foods) in the oven. These substances may burst into flames and, therefore, constitute a fire and explosion hazard. Explosions may cause the door to open suddenly or even violently.

**⚠ WARNING** **Fire risk!** When using the appliance for the first time, make sure there are no instruction manuals, plastic bags, or accessories inside the oven.

**⚠ WARNING** **Food contamination risk!** Before cooking with the appliance, make sure there are no detergent or other caustic residues inside the oven. Remove any detergent residues using a damp cloth while wearing suitable eye and hand protection, then rinse the oven thoroughly.

**⚠ WARNING** **Burn risk!** Always wear heatresistant gloves when handling accessories or other objects which have been inside the hot oven.

**⚠ WARNING** **Burn risk!** Make sure any hanging rack frames and/or tray rack trolleys inside the oven are secured. Improperly placed containers holding hot liquids may fall or slip inside the oven causing the potential for burns.

**⚠ WARNING** **Burn risk!** The temperature of the external parts of the oven may exceed 140°F (60°C). Touch only the components used to control the appliance.

**⚠ WARNING** **Burn risk!** When containers are full of liquid or will be filled with liquid during the cooking process, the user must be able to see inside each container. Do not place any racks above eye level.

**⚠ WARNING** **Burn risk!** Take extra care to avoid drips or spills when removing trays containing hot liquids.

**⚠ WARNING** **Burn risk!** Always open the door slowly and carefully to prevent being burned by hot steam escaping from the oven.



**⚠ WARNING Burn risk!** Do not leave the core probe hanging outside the oven door, as this could damage the probe and cause hot steam or liquid to escape from the oven during the cooking process. Always remove the core probe from the food before removing it from the oven.

**⚠ WARNING Burn risk!** If the tray rack trolleys need to be moved while in use, always make sure the containers are secured properly. Close the containers holding liquids so that no hot liquid can spill out.

**⚠ WARNING Injury risk!** When loading and unloading the tray rack trolley, apply the wheel lock brake.

**⚠ WARNING Injury risk!** Tray rack trolleys may tip over when wheeled along uneven surfaces or when crossing the threshold of a door.

**⚠ WARNING Electrocutation and burn risk!** To reduce the risk of fire and/or electric shock do not remove the service panels. There are no user serviceable items under the service panels. Only qualified service agents are permitted to remove the service panels.  
Cleaning

**⚠ WARNING Fire risk!** If the appliance is not cleaned or not cleaned thoroughly, grease or remnants of food which have accumulated inside the oven may start to burn.  
Inspection and Maintenance

**⚠ WARNING Injury risk!** Appliance maintenance must only be performed by suitably trained personnel.

**⚠ WARNING Injury risk!** Before any maintenance work is performed, the appliance must be disconnected from the electrical supply. Apply a lock out tag to the electrical supply connection.

**⚠ WARNING Injury risk!** All parts not supplied by UNOX must be pre-approved before installation.

## Repair Work Safety

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**⚠ WARNING** Repair work must only be performed by UNOX or one of its qualified service agents. UNOX accepts no responsibility for any situation resulting from work performed by untrained technicians.



# INSTRUCTIONS FOR THE INSTALLER



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# INSTALLATION



**Before installing the appliance carefully read chapter "Safety instruction" at page 6 and chapter "Forward" at page 4.**

During installation, wear proper protective clothing (protective footwear, gloves, etc.).

## Installation codes and standards

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Installations within the United States, must follow:

1. State and local codes.
2. National Electrical Code ANSI/NFPA No.70 (latest edition) available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.
3. Vapor Removal from Cooking Equipment NFPA-96 (latest edition) available from NFPA.

Installations within Canada, must follow:

1. Local codes.
2. Canadian Electrical Code, CSA C22.2 No.3, (latest edition) available from the Canadian Standards Association, 5060 Spectrum Way, Mississauga, Ontario, Canada L4W 5N6.

## Unpacking

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### Delivery and Inspection

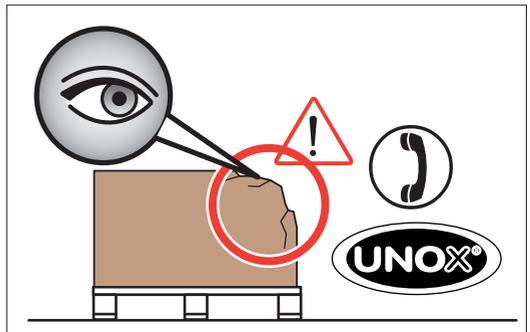
UNOX strives to ensure the appliance is received in good working condition. To prevent shipping damage, the appliance is shipped from the factory and must only be transported using pallets supplied by UNOX. Each unit has been carefully inspected before it was packaged and consigned to a shipper/installer.

Upon delivery:

- Inspect the shipping container, carefully noting any exterior damage on the delivery receipt, which must also be signed by the driver or delivery person.
- Unpack and check for any damage, which was not evident on the outside of the shipping container.
- Check for concealed damage. The carrier must be notified immediately of damage not readily visible upon the delivery of the unit. The crate and all packaging materials must be retained for inspection.

UNOX does not assume liability for loss or damage of the appliance during shipping and/or delivery. The carrier assumes full responsibility for delivery in good condition when the shipment was accepted.

If the product was lost or damaged in shipment UNOX will provide assistance in filing a claim with the carrier.



## Handling

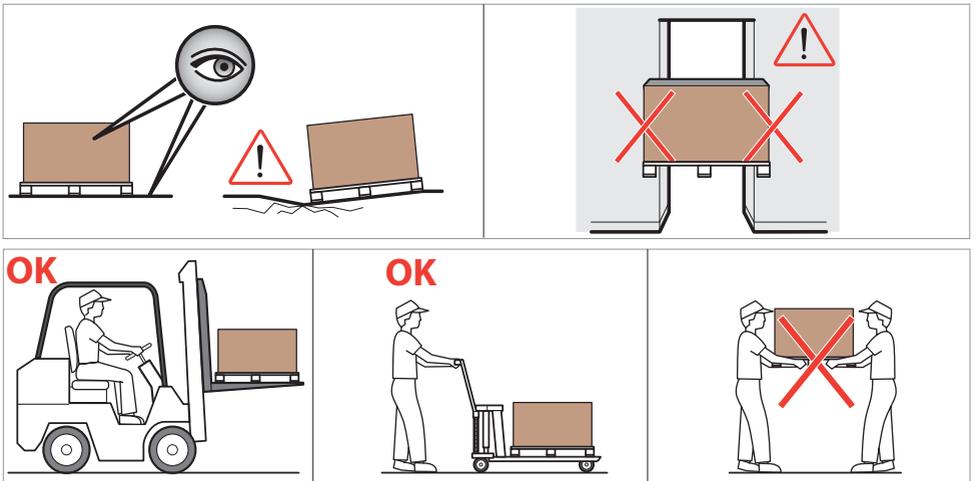
The appliance is very heavy and may require the use of moving equipment.

**⚠️ WARNING** Injury risk! Do not lift or move the appliance without adequate help. Heavy lifting, over 51 pounds (23 kg), may result in personal injury. Make sure the appliance is not in danger of tipping over during transportation.

## Specifications

Before positioning the appliance, check the measurements and the exact position of the electrical, plumbing, and exhaust connections. Check for proper clearance (see **Positioning on page 14**) with shut off valves and drain line hook ups.

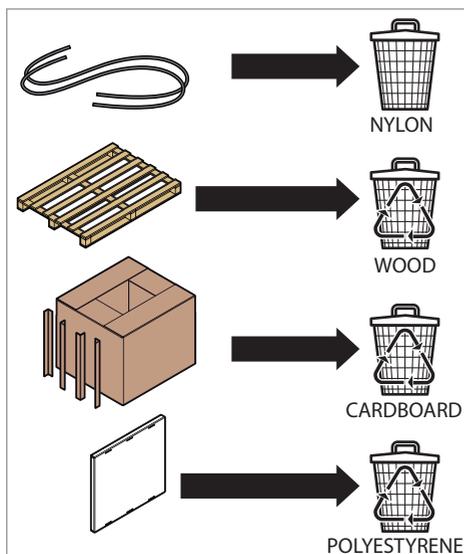
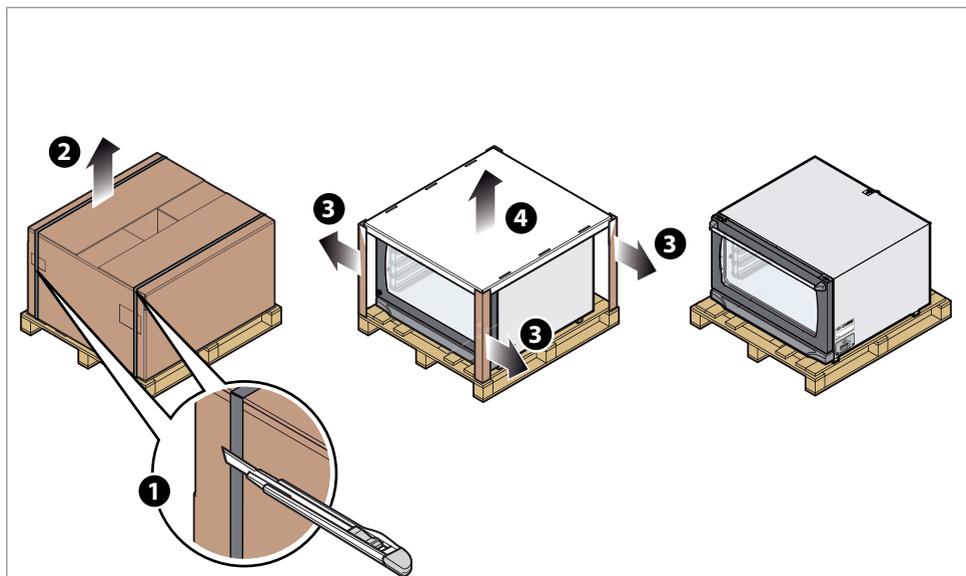
The installation site must be able to withstand the maximum weight of the fully loaded appliance. Make sure the unit fits through all doors, corridors, passageways, or other openings required to reach the installation site.





Unpack the appliance, cutting the nylon bands **1**, lifting the protective cardboard **2** and eliminating them **3** and **4**.

Undo the screws **5** to remove the appliance from its wooden pallet **6**.



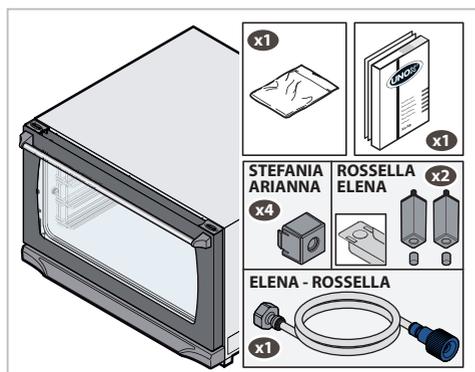
The packaging materials, given their potential danger, must be kept out of reach of children and animals, and correctly disposed of in compliance with local regulations.

UNOX has followed the **NON-STEP EFFORTS** philosophy for years to increase the environmental computability of its products to reduce energy consumption and wastes.

UNOX wishes to protect the environment and invites the consumer to dispose of waste in recycling bins.

**WARNING** Fire risk! Any work on the oven, must be performed by certified technicians in compliance with local, state, and federal regulations.

## Checking package contents



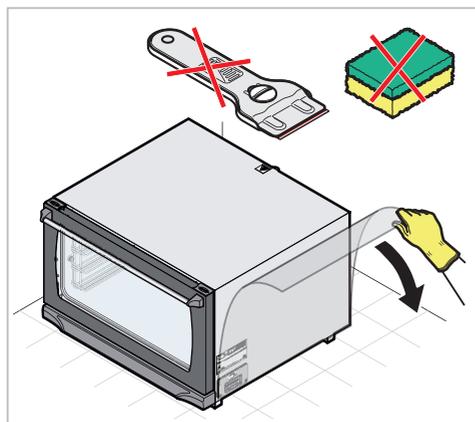
Before installing the appliance, check that the following packaged components are present and free of damage:

- **LineMiss™** Oven
- technical documentation (use and installation booklet);
- 4 adjustable feet  
(see Figure **A** for Stefania and Arianna models and see Figure **B** for Elena and Rosella models);
- a 3/4" water connection with check valve (only for **ELENA - ROSSELLA** models).

Contact UNOX if any pieces are missing.

## Initial preparation

### Removing the film

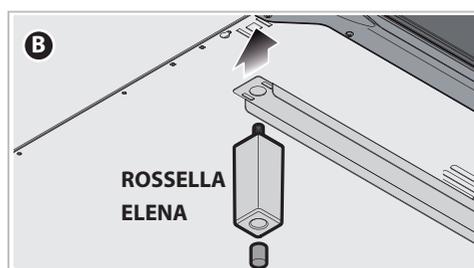
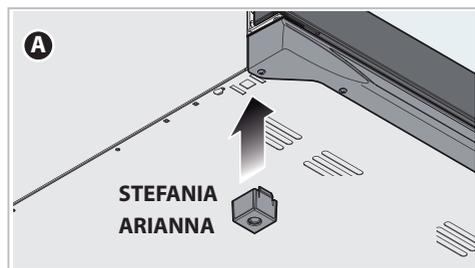


Slowly detach the protective films from the appliance: clean any glue residue with appropriate solvents without using tools, abrasive detergents or acids that could ruin the surfaces.



The removed film, given its potential danger, must be kept out of reach of children and animals; and correctly disposed of in compliance with local regulations.

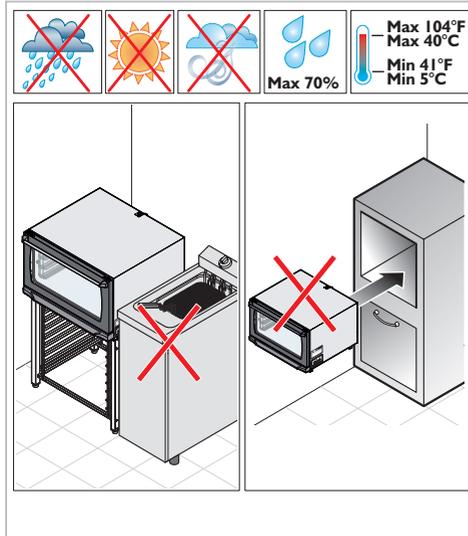
### Mounting the feet





## Positioning

### Characteristics of the installation area



Install the appliance in areas:

- dedicated and conforming to the cooking of industrial foods;
- having adequate air ventilation;
- that comply with the laws in your country;
- protected against the weather;
- with temperatures between 41°F to 104°F maximum (5° C to 40°C);
- having a maximum humidity of 70%.



**Do not install the appliance near others that reach high temperatures in order to avoid damaging electric parts. The appliance cannot be installed into a recess.**

**Make sure that the floor supports the weight of the appliance at full capacity (see "Table A").**

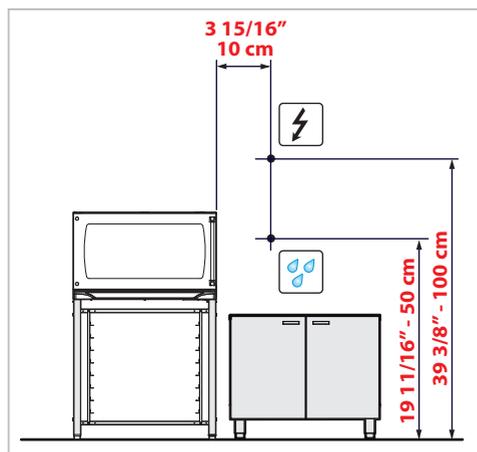


For additional technical information on the appliance, consult the "technical specifications" sheet attached to the appliance.

Table A

MODELS	Size L x D x H	Weight*
ROSSELLA	31 1/2" x 30 3/8" x h.14 13/16" inch (800 x 770 x h.582 mm)	109 lbs (49 kg)
ELENA	31 1/2" x 30 3/8" x h.12 13/16" inch (800 x 770 x h.504 mm)	88 lbs (40 kg)
ARIANNA	23 5/8" x 25 11/16" x h.20 1/16" inch (600 x 651 x h.509 mm)	68 lbs (31 kg)
STEFANIA	23 5/8" x 25 11/16" x h.16 15/16" inch (600 x 651 x h.429 mm)	55 lbs (25 kg)

\* the values refer to the appliance when empty



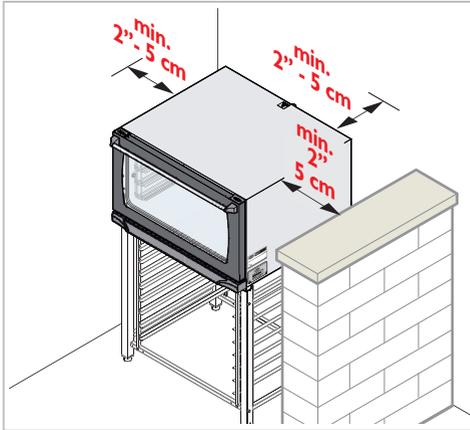
The installation areas must be equipped with electrical and plumbing systems that comply with the regulations on system and work safety of the country of use.

The figure gives indicative connection measurements:

- electrical connection

- plumbing

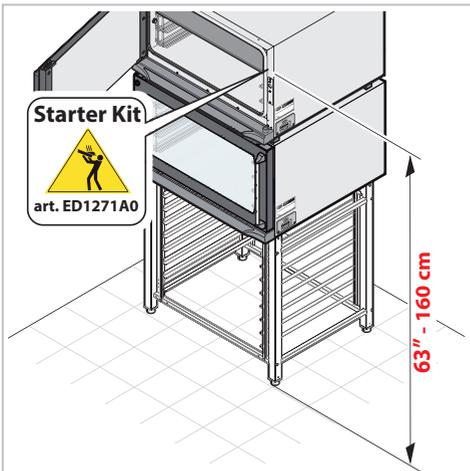
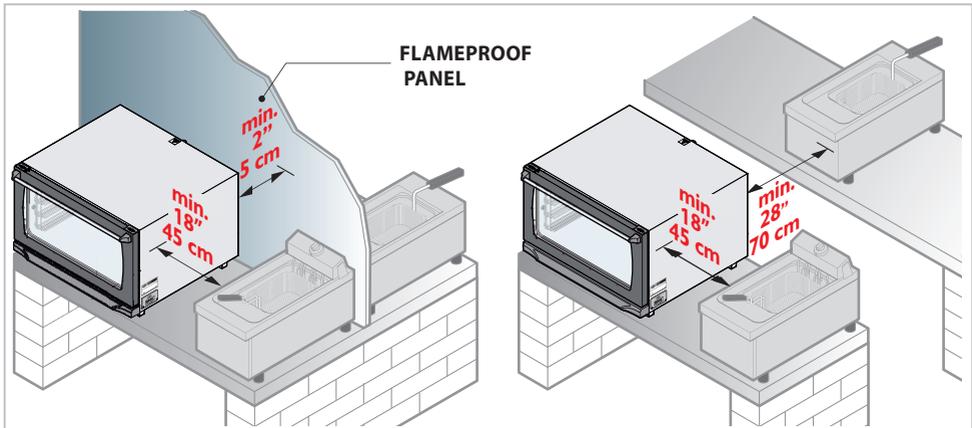
## Appliance distances



Position the appliance respecting the distances in the figure and so that the back wall is easily accessible for appliance connections and maintenance.



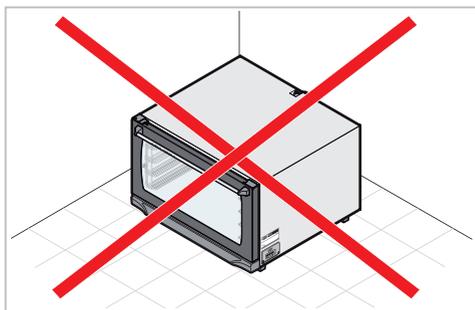
**Do not install the appliance near easily inflammable or heat sensitive materials or combustible constructions. Otherwise, protect them with appropriate non-inflammable materials in compliance with fire prevention regulations. See diagram below.**



For safety reasons, the last tray should NEVER be placed at a height greater than 63" (160 cm).  
If necessary to do so, it is mandatory to post the sticker contained in the "Starter Kit" at the height shown in the figure.



## Anchoring



For safety reasons, the ovens cannot be placed onto the floor or on wheels, but require substructures - own or UNOX, or may be stacked on another LineMiss™ oven.



Before anchoring on a UNOX substructure or on one of your own, always check that the substructure is perfectly flat using a spirit or digital level. If not, the UNOX open stand can be levelled by adjusting the feet. Beware - do not completely unscrew the feet.

### Securing on user's substructure (i.e. steel tables, etc...)

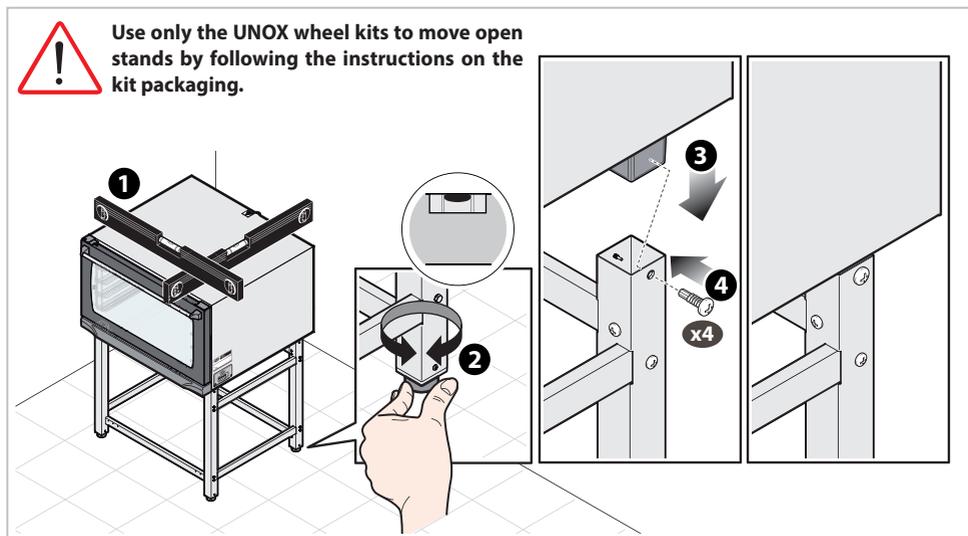
The substructures must be:

- stable and perfectly level;
- unmoveable;
- flame and heat resistant ;
- able to support the appliance weight at full load without undergoing deformation or structural failure.

### Anchoring on UNOX substructures (open stand or proover)

For stacking atop a UNOX proover, follow the instructions contained in its packaging.

For anchoring on an open stand please see the figure below.



## Anchoring on another oven LineMiss™ (MAXI.Link)

A specific stacking kit is available for anchoring onto another **LineMiss™** oven. It maintains the proper distance between appliances and simplifies electrical, plumbing and exhaust connections. Follow the instructions on the packaging for stacking kit assembly.

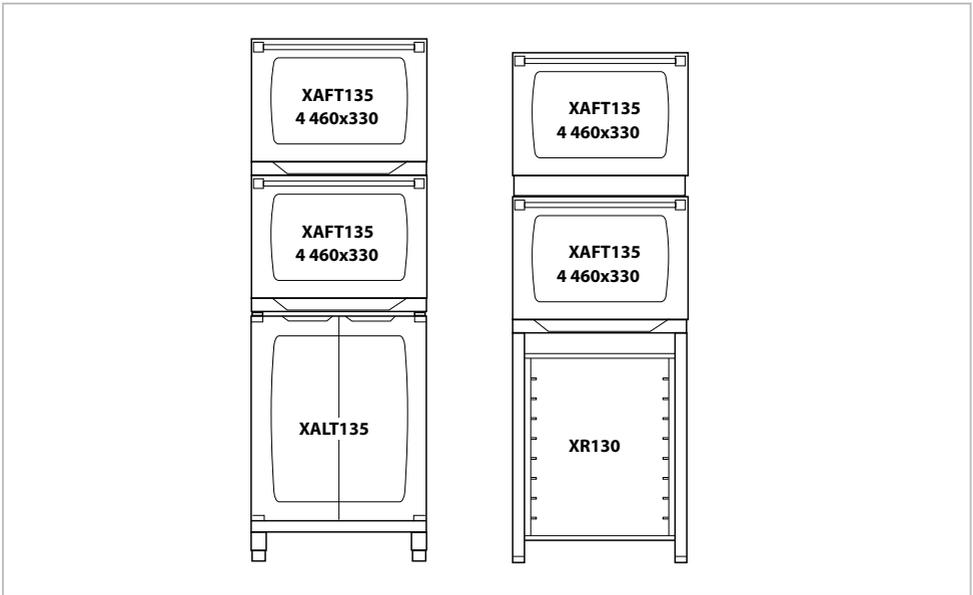


**The oven should never be placed immediately above other ovens or other sources of heat.**



*Information on accessory installation, use and connection is available on the packaging.*

### Examples of possible compositions:





## Electrical connections

**WARNING** Injury risk! Read and follow ALL safety instructions in the chapters “Safety instruction” at page 6 and “Installation codes and standards” at page 10.



### Wire Color Coding

**DANGER** Electric shock risk! observe the color coding of the wires. incorrect connection can lead to personal injury or even electrocution.



Incorrect connection of the electrical wires may damage the appliance.  
Grey or white = neutral wire  
Black, red, blue = phase L1, L2, L3”

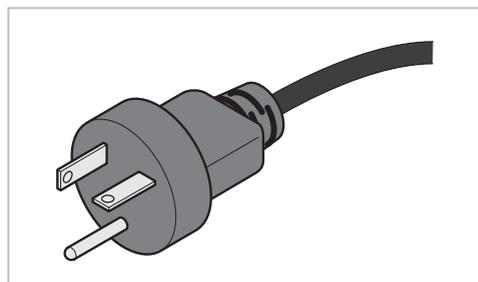
### General Information

Before connecting the oven to the electrical supply, compare the power supply data, specified on the rating plate, with the appliance requirements specified on its rating plate.

**WARNING** Electrical Grounding Instructions: appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

Use a digital multimeter when performing the following checks.

1. If the voltage and power supply phases are different, adjust and correct the phase wiring, in accordance with the data provided with the appliance.
2. Make sure there is no electrical discharge between the phases and the ground connection.
3. Make sure there is electrical continuity between the outer casing and the ground wire.
4. Determine the correct wire size and circuit breaker using the reference chart.

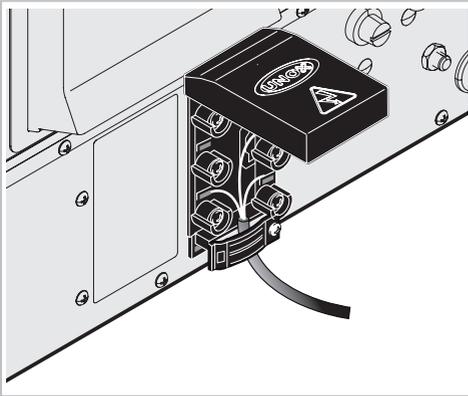


### Standard Plug and Cable

1. Make sure the outlet is the correct phase and voltage for the appliance being installed.
2. If necessary, have a certified electrician update the electric service to match the appliance requirements.
3. Insert the plug into the outlet.



The wiring diagrams, the wire specifications and the technical data are indicated on the “Technical specifications” sheet attached to the appliance.



### Three-Phase Cable Attached to a Terminal Board

1. Make sure the oven has a three-phase, three wire electrical cable (A), which is attached to the terminal board.
2. Identify the wire colors and connection terminals using the diagram inside the terminal board cover (B).
3. Open the terminal board cover (B) by removing the attaching screws (A).
4. Connect the wires to the correct terminals.  
Place the copper jumper and electric cable under the screw in its tightening direction, so when the screw is tightened, the cable and jumper are tightly secured to the terminal.
5. Secure the cable using the cable clamp (C).
6. Close the terminal board cover and tighten the attaching screws.
7. Also, provide a means for disconnecting the power for maintenance or repair.

Range	Pans	Model	Amperage Draw for Oven According to UL197 (Max Amps)		Circuit Breaker Amperage According to UL197 (Max Amps)	
			1-phase	3-phase	1-phase	3-phase
LineMiss™	460 x 330	XAFT110	13A	-	20A	-
		XAFT111	12A	-	20A	-
		XAFT113	12A	-	20A	-
		XAFT114	12A	-	20A	-
		XAFT115	13A	-	20A	-
		XAFT115-F	11.5A	-	15A	-
		XAFT130	13A	-	20A	-
		XAFT133	13A	-	20A	-
		XAFT135	13A	-	20A	-
	600 x 400	XAFT180	14.5A	-	25A	-
		XAFT183	26,5A	21A	35A	30A
		XAFT185	14.5A	-	25A	-
		XAFT188	26,5A	21A	35A	30A
		XAFT190	31A	20A	40A	30A
		XAFT193	31A	20A	40A	30A
		XAFT195	31A	20A	40A	30A



## Plumbing connections

### Plumbing: water inlet connection



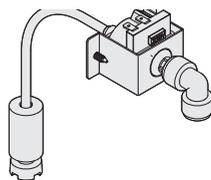
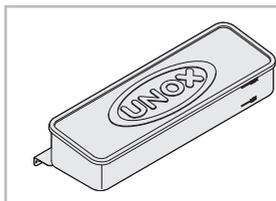
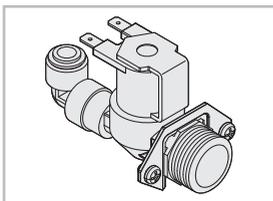
In relation to model type, the appliances can be connected to:

- to the water supply via a solenoid valve (**ELENA - ROSSELLA** mod. *Manual H.* and *Dynamic*);
- to an external tank via pump (**STEFANIA - ARIANNA** mod. *Manual H.*, *Dynamic*, *Matic*).  
The *Classic* models do not require plumbing connections.



Only use the set of new connections supplied with the appliance for the connection to the water mains.

The following kits are available to adapt your oven to a different type of plumbing connection: a solenoid valve kit, a pump kit and a water tank kit.



Before connecting the water pipe to the appliance, flush it out with water in order to eliminate any residue which may be accumulated inside.

A shut-off valve should be positioned between the water mains and the appliance.

### Inlet water specifications

Inlet water must have the following specifications:

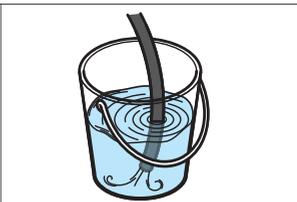
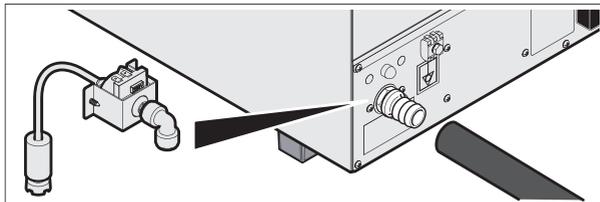
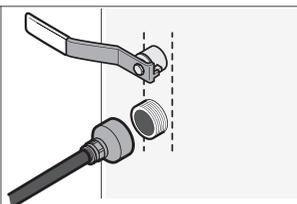
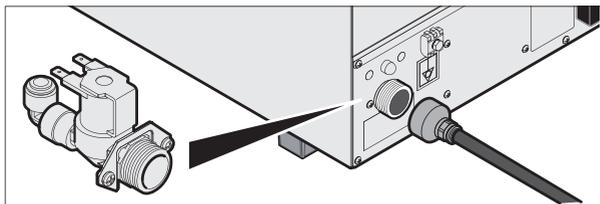
- have a maximum temperature of 86 °F (30 °C);
- drinking water;
- maximum water conductivity of 150 µS/cm;
- water pressure between 22 and 87 psi (150-600 kPa).

If water pressure at the inlet is less than the minimum specified value (22 psi - 1.50 bar) a pump (minimum water flow rate 1.32 gpm (300 l/h)) is required. The ovens have a built-in pressure reducer.

If water conductivity is greater than 150 µS/cm a water treatment for steam production is required.

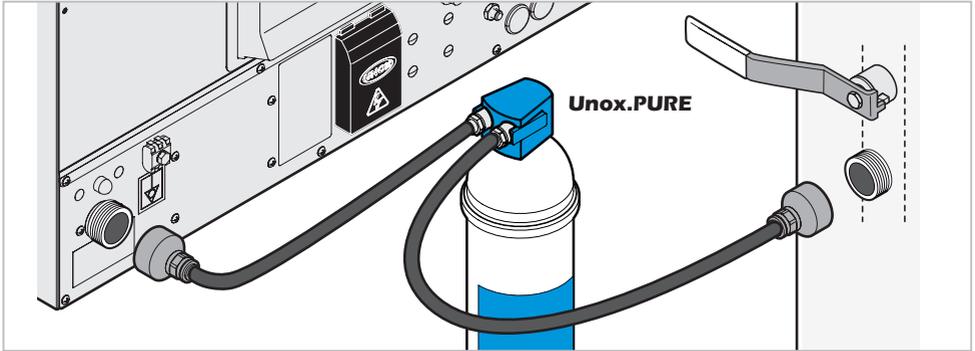
Damage caused by limescale or other chemical agents is not covered by the guarantee.

**⚠ WARNING CHLORAMINE:** The water supplied to the oven must be free from chloramine or with levels not exceeding .5 ppm. Notice: any damage caused by chloramine within the water is not covered by this warranty.





UNOX recommends its brand filters "**UNOX.Pure**" for low pressures or excessively hard water. Follow the instructions on the packaging of these parts for their assembly/disassembly.



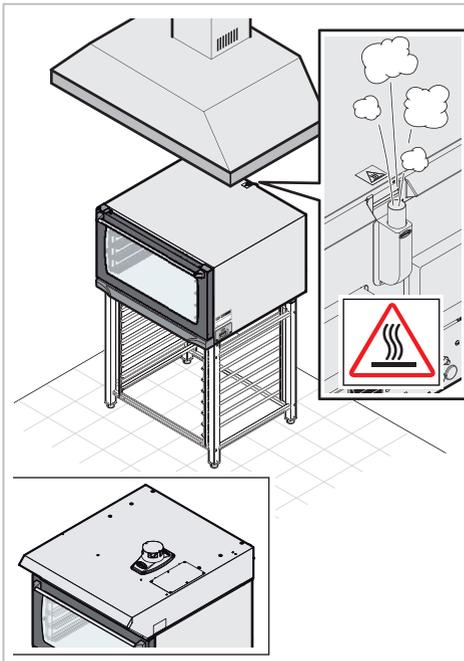
## Connecting accessories to the oven

All ovens of the line **LineMiss™** are designed for connection to their accessories (proofer and hoods): all connected accessories are controlled using the control panel on the **LineMiss™** oven to which they are connected.



Information on accessory installation, use and connection is available on the packaging.

## Exhaust vent



**⚠ WARNING** Injury risk! Read and follow all the safety instructions in the Safety section of this manual. Follow the Installation codes and standards referenced in this manual.

Cooking produces hot smoke and odours that are evacuated through an exhaust pipe on the top portion of the appliance.

It is therefore necessary to install the appliance beneath:

- a cooker hood of adequate power and size for the type of oven;
- a UNOX steam condenser;
- a UNOX hood with built-in steam condenser (available only for models *Dynamic*, *Matic*).

Prepare for an external fume channelling exhaust system.



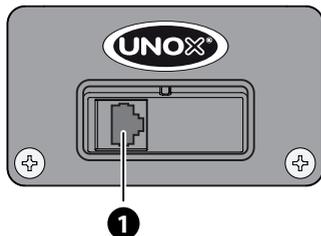
**Make sure that no objects or materials that may obstruct fume evacuation or become damaged by the temperature or fumes are placed above the smoke exhaust. Do not leave flammable materials near the smoke exhaust.**



## UNOX.Link external connection kit (*Classic - Dynamic - Matic*)

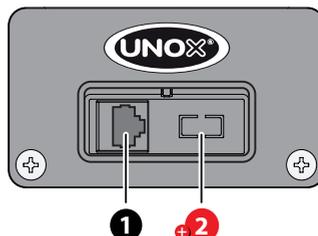
As a standard, each **Line Miss™** is equipped with a standard interface board located on the right side of the oven: this has a RJ45 connector (both are reserved for service calls). It is possible to easily install the **UNOX.Link XC231** optional kit that is useful to facilitate and monitor the use of the oven.

STANDARD CONNECTION



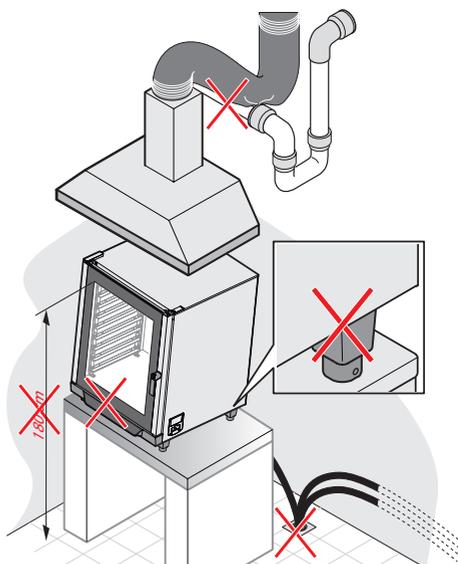
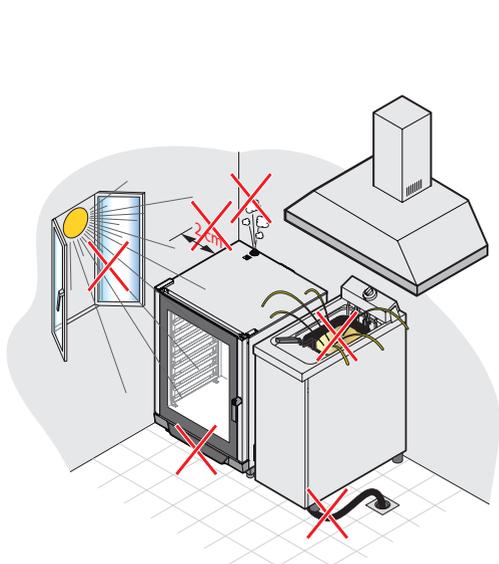
- ❶ a RJ45 connector (reserved for service calls).

STANDARD CONNECTION + UNOX.Link XC231 kit



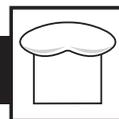
- ❶ a RJ45 connector (reserved for service calls).
- ❷ a USB port that allows to:
- download cooking data of the last 3 months from BlackBox feature found on the oven in order to allow for effective and simple monitoring of HACCP compliance and procedures in the kitchen;
  - obtain statistics relating to energy consumption and the actual use of the oven through the **OVEX.Net** software.
  - import and export cooking programmes that could be stored in the oven control panel with the USB interface. It is also possible to download other cooking programmes from the website <http://infonet.unox.com>.
  - update the oven control panel software..

## Examples of correct and incorrect installation





# INSTRUCTIONS FOR THE USER



## Contents

---

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Using mod. <i>Dynamic -Matic - Classic</i>	
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## INSTRUCTIONS FOR THE USER



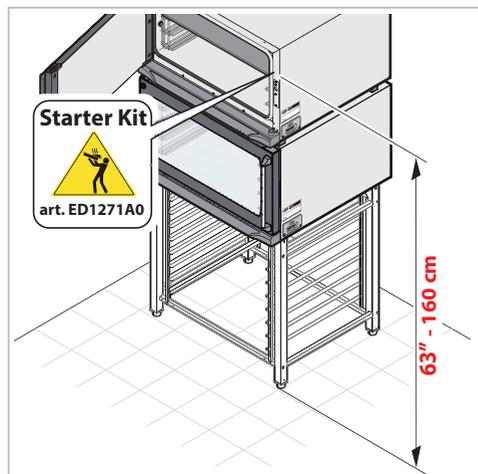
**Before using the appliance:**

- make sure that you have a system conformity and use permit certificate that is issued by a UNOX authorised installer;
- carefully read chapter "Safety instruction" at page 6
- read the chapter "Forward" at page 4.

**WARNING** Injury risk! Read and follow ALL safety instructions in the chapters "Safety instruction" at page 6 and "Installation codes and standards" on page 10.

### General appliance operating instructions

- when using the appliance for the first time be sure to thoroughly clean the inside of the oven cavity and the accessories (see the chapter "Routine maintenance" at page 34); let the oven run empty at maximum temperature for 1 hour to eliminate any unpleasant odours caused by protective factory grease.
- When the oven door is opened, heating and fan operation stops automatically. The built-in fan brake is activated (The fan continues to rotate for a short time only).
- If the appliance was left running for more than 15 minutes without selecting an operating mode, stand-by is automatically engaged for energy savings.  
To exit STAND-BY MODE simply touch the START/STOP button.
- Operate the appliance at a room temperature between 41°F to 95°F maximum (5° C to 35°C).
- Do not salt food inside the oven cavity. If this is not possible, clean the oven as soon as possible (see chapter "Routine maintenance" at page 34).

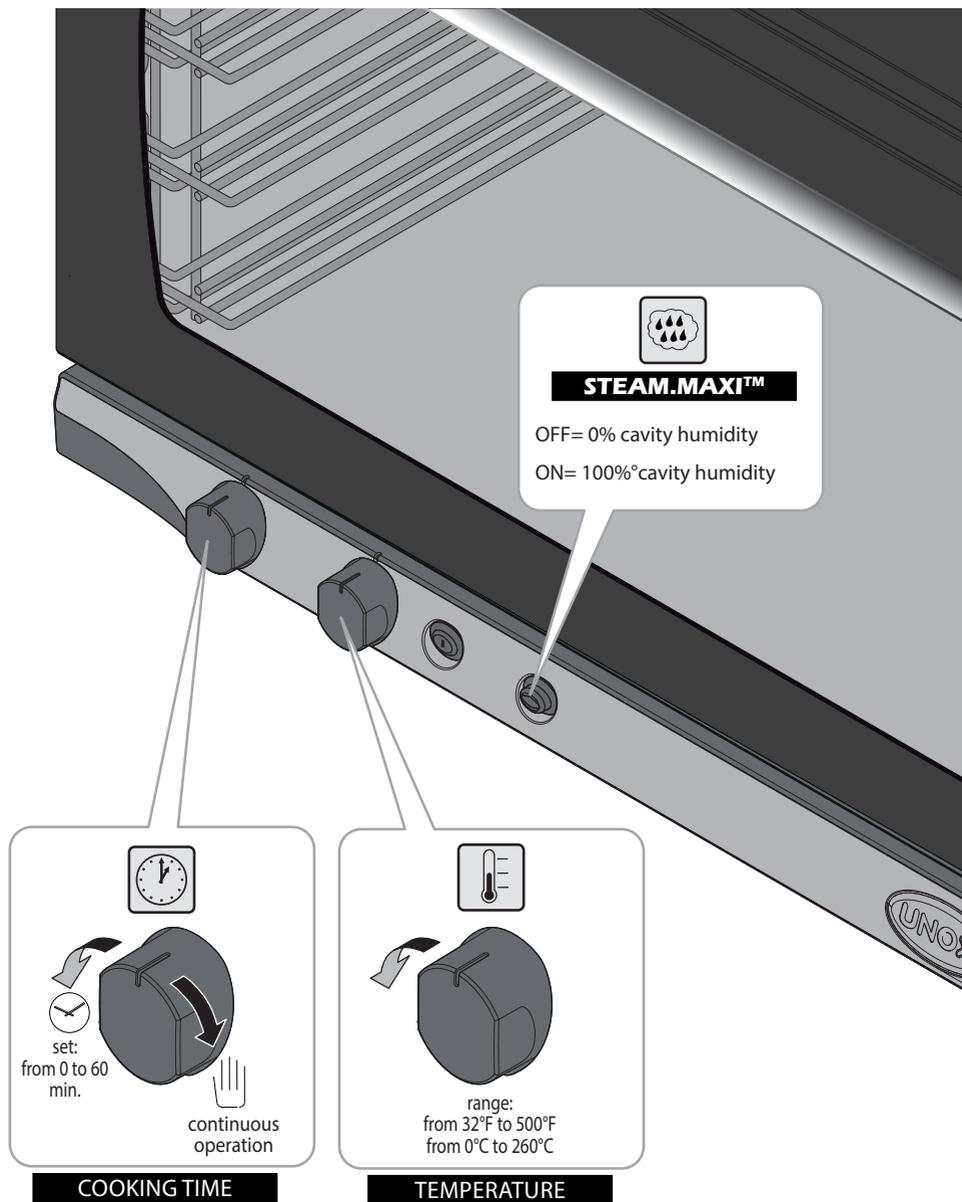


For safety reasons, the last tray should NEVER be placed at a height greater than 63"(160 cm).

If necessary to do so, it is mandatory to post the sticker contained in the "Starter Kit" at the height shown in the figure.

### Cooking advice

- It is always better to preheat the oven to a temperature at least 86°F - 122°F (30-50°C) higher than is required for cooking, in order to reduce the effects of heat lost when opening the door.
- Do not heat the oven to a temperature of 500°F (260°C) for periods of longer than 10 minutes.
- When using the grilling and roasting functions (e.g. for poultry), a drip tray should always be placed at the bottom to collect excess fat.
- Use the UNOX grills and trays; try to distribute food uniformly on these while avoiding stacking and excessive quantities.
- Always respect your oven's load capacity .

Using mod. *Manual Humidity*

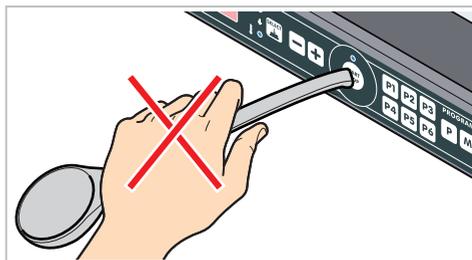


## Using mod. *Dynamic - Matic - Classic*

The **LineMiss™** models are used by pressing the screen-printed keypad.

**Press only with fingers and no other objects, such as knives, forks, etc...**

This technology makes cleaning the control panel quick and easy, while guaranteeing maximum reliability and durability and avoiding any type of mechanical failure.



The **LineMiss™** models can be used in **MANUAL** or **PROGRAMMED** mode.

**MANUAL** mode requires the user to set the parameters listed in the table for each cooking cycle; these parameters are NOT saved and must be input for each successive cooking cycle.

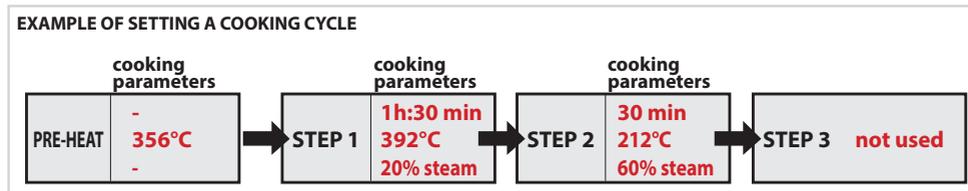
Cooking Parameters		
<i>Dynamic - Matic Models</i>	<i>Classic Models</i>	RANGE
cooking time	cooking time	from 0' to 9 hours and 59'
oven cavity temperature (from 32°F to 500°F/ 0°C to 260°C)	oven cavity temperature	from 32°F to 500°F from 0°C to 260°C
percentage of steam supply ( <b>STEAM.Plus</b> )	not present	from OFF to 100%

Operation in **PROGRAMMED** mode allows one program to be saved for use during successive cycles.

Each program contains 4 phases:

- **PHASE 1:** initial pre-heating;
- **PHASES 2 ->4:** up to 3 cooking steps, each characterized by different cooking parameters. Cooking does not necessarily require all three STEPS: set only those required.

The appliance automatically passes from one cooking phase (STEP) to the next.



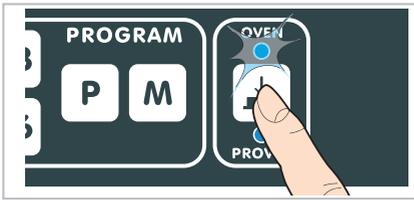
- When the oven is connected to the power supply, the control panel switches on automatically.

- Button functions  .

single repeated pressing -> increases/decreases the value one unit at a time;

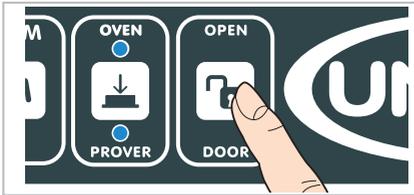
held down -> increases/decreases the value rapidly.

- If no button is pressed within 15 minutes and there is no operating appliance connected to the control panel of the same (oven or prover), the electronic controls go into stand-by mode: only the START/STOP LED remains lit. Simply press the START/STOP button to reactivate the electronic controls.



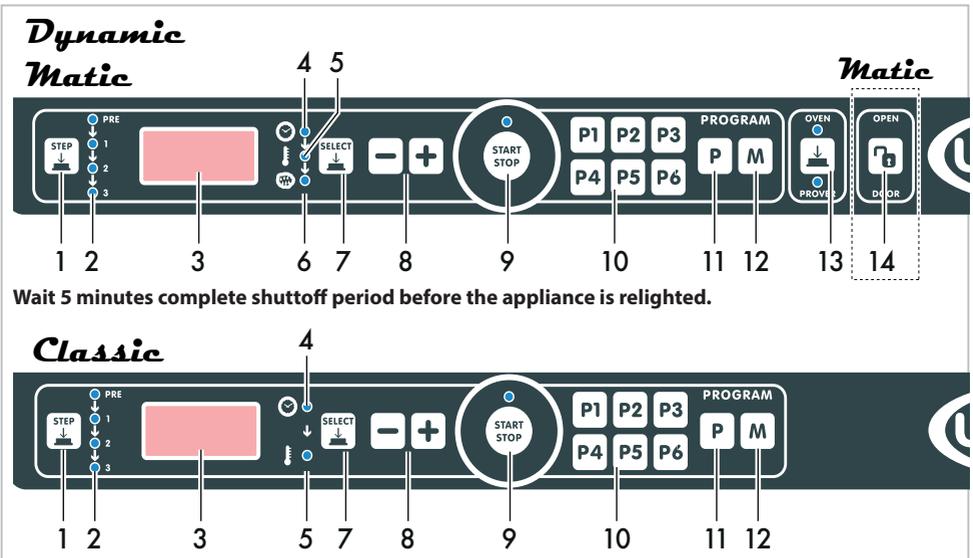
The  button (featured on the models **Dynamic** and **Matic**) switches from "OVEN" to "PROVER" and vice-versa.

Make sure that the "OVEN" LED is on when using the oven.

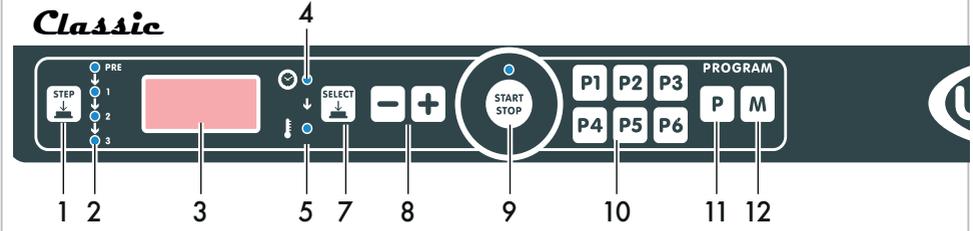


For **Matic** models the door closing latch is automatically released at end of cooking.

To open the door before cooking phase is complete, do not force it by pulling the handle, but press the  button: the door will fully open by pulling on the handle only after this button has been pressed.



Wait 5 minutes complete shutoff period before the appliance is relighted.



- 1) Pressing the button repeatedly, select the 3 cooking STEPS to set their cooking parameters.
- 2) The LED display the STEP:
  - during the parameter setting phase
  - during the cooking phase (1= STEP1...3=STEP3).
- 3) Display.
- 4) When LED is on, the cooking time PARAMETER is in the setting process.
- 5) When the LED is on, the temperature PARAMETER is in the setting process.
- 6) (only for **Dynamic** and **Matic** models). When the LED is on, the HUMIDITY parameter is in the setting process.
- 7) Press the button repeatedly to select the parameters to set (temperature, cooking duration, etc...).
- 8) The values visualized on the display increase/decrease.
- 9) Starts/interrupts cooking.
- 10) These allow quick selection of 6 pre-set programs.
- 11) Access saved programs.
- 12) Saves set program.
- 13) Switches from "OVEN" to "PROVER" and vice versa.
- 14) (only for **Matic** models). Automatically releases the door closing latch. The door is successively fully opened by manual engaging the door handle.



## MANUAL OPERATION

### PREHEATING

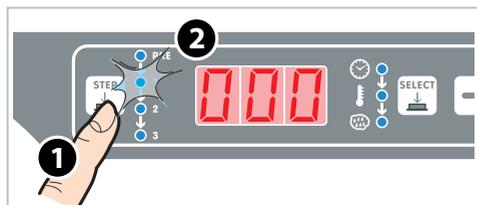


500°F ← - 32°F + → 500°F  
 260°C ← 0°C → 260°C  
 MAXIMUM TEMPERATURE MAXIMUM TEMPERATURE

- 1 Press the button .
- 2 the corresponding "PRE" lights up.
- 3 Press the   buttons until the display shows the desired pre-heating temperature

Pre-heating allows only temperature adjustments. The duration of the pre-heating phase depends on the time set (the appliance heats up to the temperature in the least time possible).

### SELECT STEP 1



- 1 Press the button .
- 2 the corresponding "1" LED lights up.

### SETTING THE COOKING DURATION

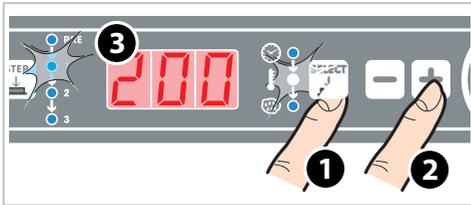


"INF"/"HLD" ← - 0.00 + → 9.59  
 CONTINUOUS OPERATION MINIMUM DURATION MAXIMUM DURATION

- 1 Make sure that the "DURATION" button is lit, if this is not the case, press the  button repeatedly until it lights up.
- 2 Set the desired value by pressing the   buttons.
- 3 The display shows the parameter in hours and minutes (eg. 130= 1 hour and 30 minutes).

**CONTINUOUS OPERATION** (the oven operates in continuous mode until the user intervenes)  
 STEP 1 -> set the parameter on "INF" (infinite). The temperature depends on the parameter set with the dedicated parameter (see next section).  
 STEP 2-3 -> set the "HLD" (HOLD) parameter. The temperature is maintained at 158°F (70°C) and cannot be modified.

## SETTING THE COOKING TEMPERATURE



❶ Press the button  until the "TEMPERATURE" LED light up.

❷ Set the target value by pressing the   buttons.

❸ The display shows the parameter in centigrade (°C).

### START-UP DELAY

To obtain an oven start-up delay or to pause the oven for a certain time (useful for leavening) set "PAU" (PAUSE) on the "cooking temperature" parameter and the pause duration with the "cooking time" parameter (see previous section).

## SETTING HUMIDITY (STEAM.Plus™ - only mod. *Dynamic AND Matic*)



❶ Press the button  until the "HUMIDITY" LED switches on.

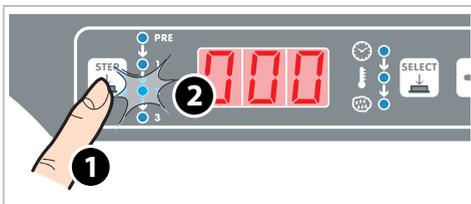
❷ Set the target value by pressing the   buttons.

❸ The display shows the parameter in percentage of humidity.

The parameter HUMIDITY is:

- optional (if the parameter is not set the oven uses "CONVECTION" cooking.)
- available only if the temperature is equal to or above 194°F (90°C).

## SELECTING AND SETTING THE NEXT STEPS (OPTIONAL)



Cooking does not necessarily require all three STEPS available: set only those required.

To set step 2:

❶ press the button ;

❷ the "2" LED light up.

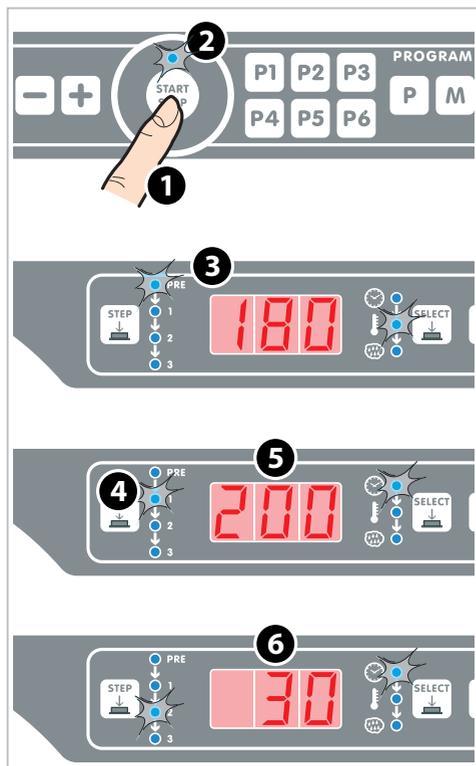
Set the various parameters (duration, temperature, etc...) as described in the previous sections.

If necessary, select and set step 3 in the same way.



## START COOKING / INTERRUPT COOKING / OVEN SHUT-DOWN

Ex. SET COOKING CYCLE



Set a cooking cycle with the desired steps:

- press the button START/STOP to start the cooking cycle.
- The "START/STOP" LED lights up and a pre-heating cycle starts, signalled when the "PRE" LED lights up (the display shows the temperature previously set). The oven beeps and the "PRE" LED blinks when the pre-heating temperature has been reached.
- After placing the food inside the oven cavity and closing the door, the first cooking STEP starts automatically; marked by the lit up "1" LED.
- The cooking cycle duration countdown blinks on the display.  
In the example:  

$$1\text{h}:30\text{ min (duration STEP 1)} +$$

$$\frac{30\text{ min (duration STEP 2)}}{0\text{ min (duration STEP 3)}} =$$

$$200\text{ min (shown on the display)}$$
- The next step starts automatically at the end of STEP 1.

The oven beeps to signal cooking phase end. Press the START/STOP button for 2/3 seconds to interrupt the cooking cycle in advance. To activate the stand-by mode hold the button START/STOP for about 6 seconds; reactivate once again by pressing the START/STOP button.

## MODIFYING PARAMETERS DURING COOKING

If a cooking parameter must be modified after the cooking cycle has initiated (such as cooking time or temperature):

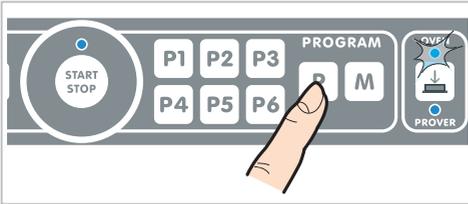
- repeatedly press the button  until the LED corresponding to the target parameter to modify lights up;
- repeatedly press the button  until the LED corresponding to the target parameter to modify lights up.
- press the   buttons until setting the new desired value; the modifications shall take immediate effect without pressing any other buttons.

## PROGRAMMED OPERATION

This operating mode makes it possible for the user to save up to 99 programs (cooking cycles)

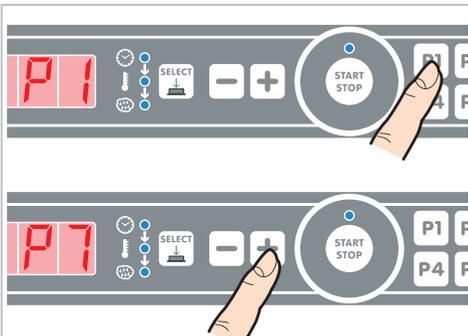
### SAVING PROGRAMS

#### Access to the program menu



Access the program menu by pressing the **P** button or by pressing a rapid access program button (P1-P6).

#### Assigning program position



Assign a position between P1 and P99 to the program as follows:

- press the P1 to P6 buttons to select the first 6 positions (we recommend saving the programs used most often in these positions).

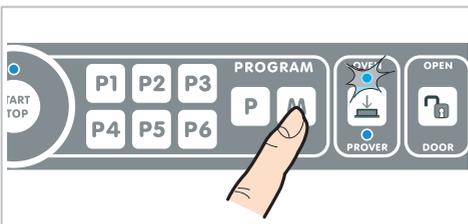
- use the buttons **-** **+** for successive positions (from P7 to P99).

The selected position is visualized on the display.

#### Setting cooking parameters of a program

Set the program parameters (temperature, cooking time, etc...) as fully explained in the chapter "Manual Operation". Note: if pre-heating is not set, the oven will propose a temperature of 356°F (180°C).

#### Saving the set program

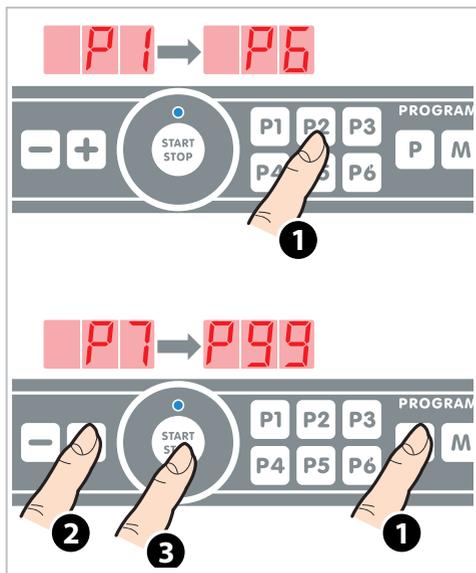


Hold the **M** button until hearing the long "beep" sound.

The program has now been saved.



## RECALLING AND STARTING A SAVED PROGRAM



**P1 → P6 PROGRAM from P1 to P6 (rapid access program):**

- 1 press the button corresponding to the desired program:
- 2 start by pressing the START/STOP button.

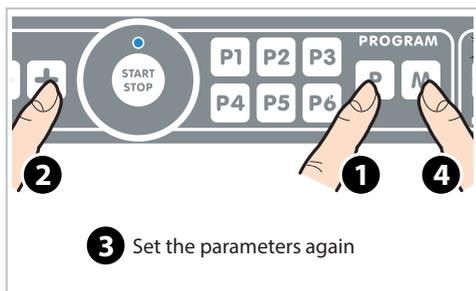
**P7 → P99 PROGRAMS FROM P7 to P99:**

- 1 press the button **P**.
- 2 press the buttons **-** **+** until the display shows the desired program.
- 3 initiate it by pressing the START/STOP button.

The oven beeps to signal cooking phase end.

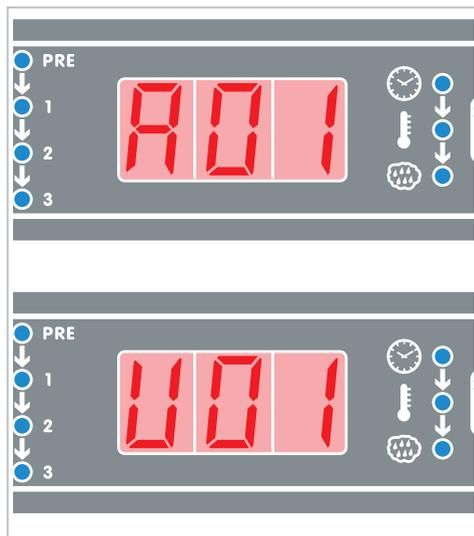
Press the START/STOP button for 2/3 seconds to interrupt the cooking cycle in advance.

## MODIFYING THE PARAMETERS OF A SET PROGRAM



- 1 Press the **P** button.
- 2 Use the **-** **+** buttons to call to screen the program to modify.
- 3 Reconfigure the program parameters as fully explained in the chapter "Manual Operation".
- 4 Hold the **M** button until hearing the long "beep" sound. Now the modified parameters have been saved.

## Oven-user interface



Digital models show any alarm/warning messages regarding the oven or prover on the display.

- The warning messages (**U - WARNING**) signal malfunctions that nevertheless allow the appliance and peripherals to operate, though with a restricted set of functions.

Pressing the **P** button erases the list of Warning messages from the screen, using the  button to switch between OVEN and PROOVER calls the list back to the screen.(not available on Classic).

- The alarm messages (**A - ALARM**) identify situations that fail to allow any appliance/peripheral operation whatsoever, and therefore must be put into STOP mode. If the alarm messages strictly refer to the peripherals (prover or hoods), the oven can still be used.

When there are several ALARM/WARNING MESSAGES, the user can scroll through these by repeatedly pressing START/STOP.

Display	Description	Effect	Troubleshooting
<b>OVEN</b>			
A01	The motors have overheated	Oven shutdown	Contact the Customer Assistance Service
A02	The safety thermostat has overheated	Oven shutdown	Contact the Customer Assistance Service
A03	An error has been detected in the data recorded by the cavity probe	Oven shutdown	Contact the Customer Assistance Service
A04	Communication between the control P.C.B. and the power P.C.B. has been cut off	Oven shutdown	Contact the Customer Assistance Service
U01	The temperature of the oven power P.C.B. is too high	There is a risk of permanent damage to the power P.C.B.	Make sure the positioning standards specified in the installation manual have been observed. Contact the Customer Assistance Service
<b>Prover</b>			
A07	An error has been detected in the data recorded by the prover cavity probe	Prover shutdown	Contact the Customer Assistance Service



## Routine maintenance



Any routine maintenance procedure must be performed:  
- after disconnecting the appliance from the power, water;  
- after having put on the proper personal protection equipment (i.e. gloves, etc...).

**⚠ WARNING** Injury risk! Read and follow ALL safety instructions in the chapters "Safety instruction" at page 6 and "Installation codes and standards" at page 10.

**⚠ WARNING** For any servicing, the appliances must be removed from their installed position. For servicing drain pipe, electric plug, water piping and water treatment system (UNOX.Pure) must be disconnected.

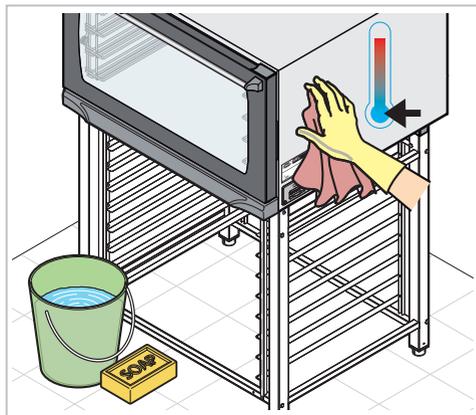
Clean the oven cavity daily to maintain proper levels of hygiene and to keep the stainless steel inside the oven cavity from getting ruined or corroding. Clean the oven daily even if the appliance is used exclusively with humid heat (steam).



When cleaning any component or accessory NEVER use:

- abrasive or powder detergents;
- aggressive or corrosive detergents (i.e. hydrochloric/muriatic or sulfuric acid). Caution! Never use these substances also when cleaning the appliance substructure;
- abrasive or sharp tools (i.e. abrasive sponges, scrapers, steel bristled brushes, etc...);
- hot water sprays or high pressure steam jets.

## External steel structures, oven cavity seal



**Wait for the surfaces to cool off.**

Use only a soft cleaning cloth dampened with a little soap and water. Rinse and dry completely.

In alternative, only use detergents recommended by UNOX; other products may cause damage thereby invalidating the guarantee. Read the instructions provided by the detergent producer for their use.

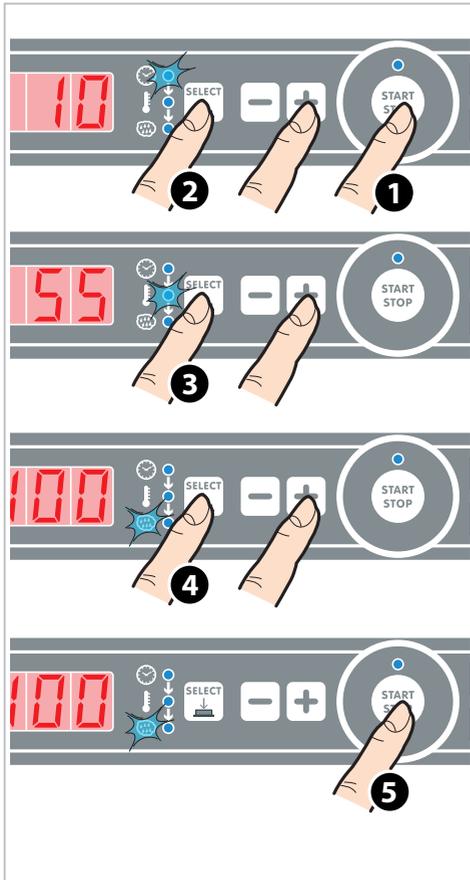
## Plastic surfaces and control panels

Use only a very soft cleaning cloth and a small amount of detergent for cleaning delicate surfaces.

## Internal part of the oven cavity



Failure to clean the oven cavity daily as hereafter described can make the accumulated fatty substances or food residues inside the cavity catch fire - danger of fire!

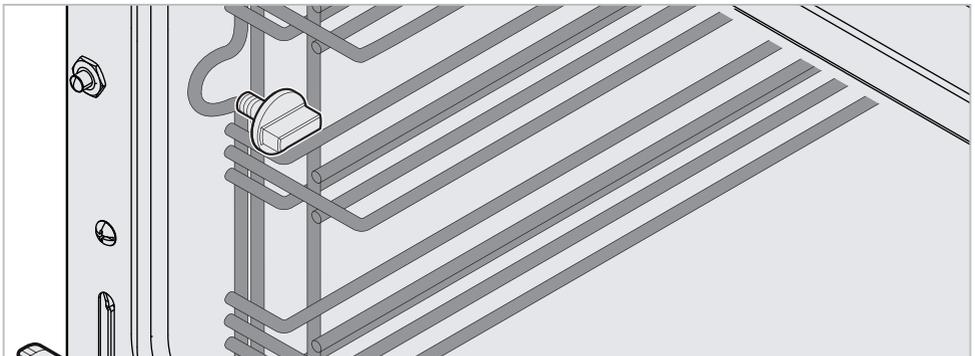
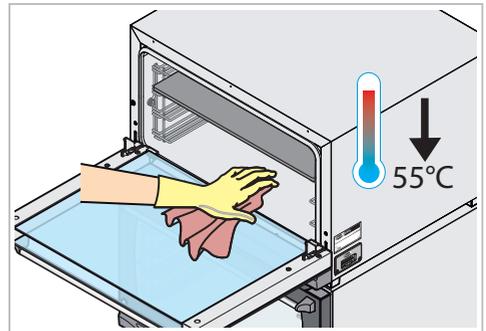


Follow the procedure below for cleaning the oven cavity:

- ❶ exit standby mode; set the following parameters as instructed in the "Use" chapter (follow the chapter regarding your oven model):
- ❷ time to 10 minutes;
- ❸ temperature to 131°F (55°C);
- ❹ steam to 100% (for models that feature the function **STEAM.Plus**);
- ❺ start operation by pressing the START/STOP button.

Wait for surfaces to be cold and clean with a soft cloth; rinse thoroughly to remove residuals.

Remove the side grill holders as shown in the figure to simplify cleaning: clean these with soap and water or specific detergents **avoiding dishwasher cleaning**.



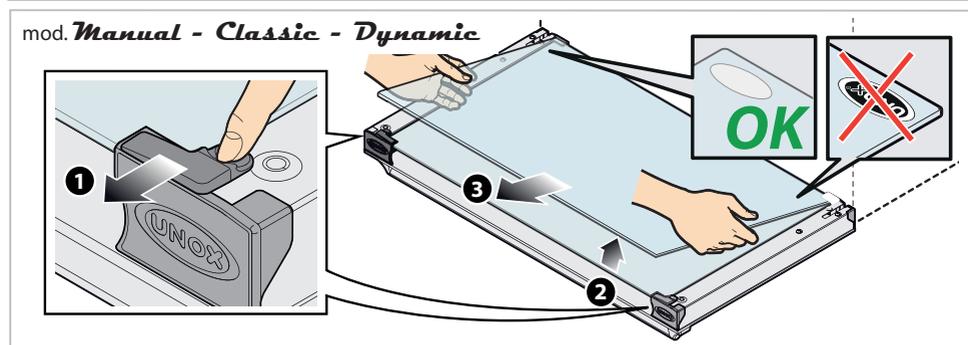
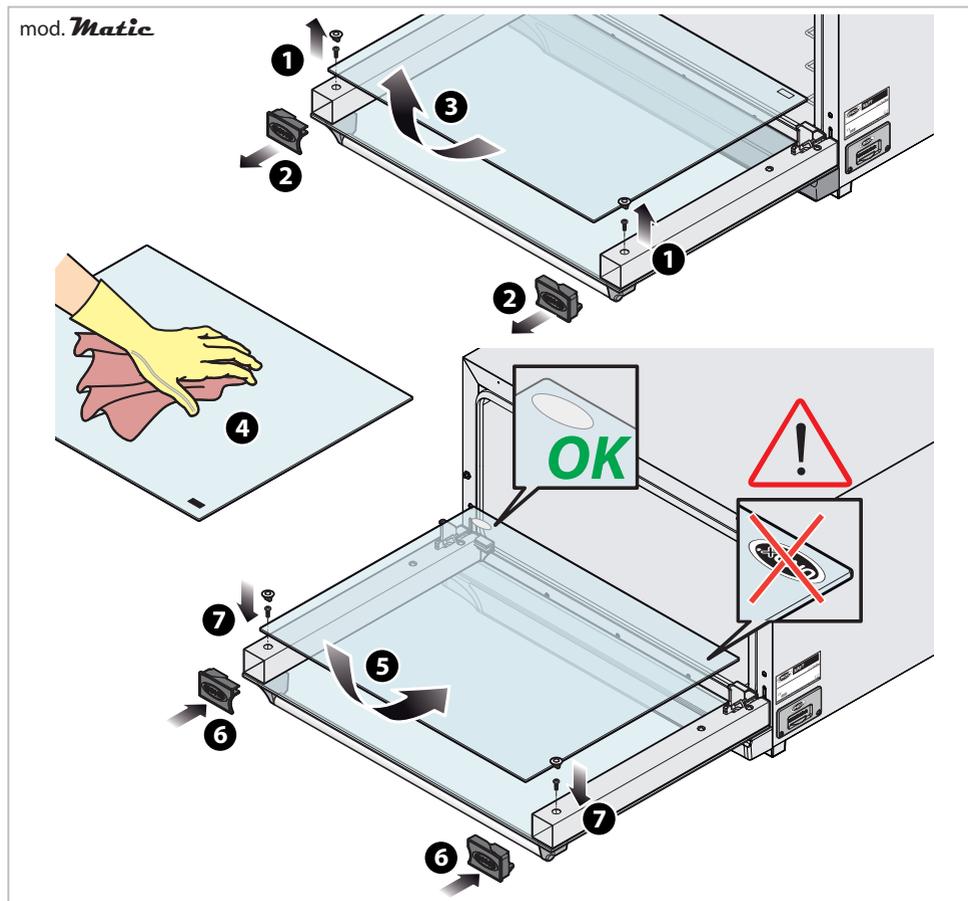


## Inside and outside oven door window glass

**Wait for the windows to cool off.**

Use only a soft cleaning cloth dampened moderately with soap and water or specific glass cleaners.

Rinse and dry completely. If more thorough cleaning is necessary, the inside window can be opened by following the indications shown in the figure.



## Inactivity

---

Follow the precautions below during inactivity:

- disconnect the appliance from the power and water supplies;
- it is preferable rub a soft cloth lightly doused with mineral oil on all stainless steel surfaces;
- keep the appliance door slightly ajar.

At first reuse:

- clean the appliance and its accessories thoroughly (see chapter ***“Routine maintenance” at page 34***);
- connect the appliance to its power and water supplies;
- inspect the appliance before using it;
- switch on the appliance at minimum temperature for 50 minutes without any food inside of it.



**It is best to have an authorized customer assistance service perform maintenance and inspection on the appliance at least once a year to ensure top working and safety conditions.**

## Disposal of equipment

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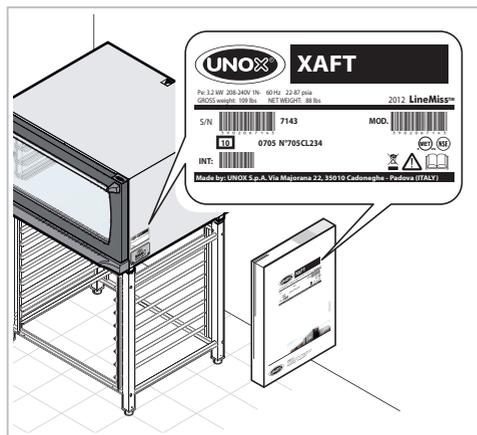
At the end of its working life, do not dispose of the appliance using the normal domestic waste and do not place in the containers for worn-out household appliance at public recycling centers.

Unox will be happy to help dispose of the appliance in the correct manner.



## After-sales assistance

In case of any malfunctions, disconnect the appliance from its power and water supply. Consult the solutions proposed in the **"Table B"**.



If the solution is not listed in the table, contact a UNOX authorized technical customer service. Provide the following information:

- the date of purchase;
- the appliance data on the serial plate;
- (only digital models) any alarm messages shown on the display screen (see chapter **"Oven-user interface"** at page 33).

### Manufacturer's information:

UNOX S.p.A.  
Via Majorana, 22  
35010 Cadoneghe (PD) Italy  
Tel +39 049 86.57.511 - Fax +39 049 86.57.555  
info@unox.com www.unox.com

**Table B**

Malfunction	Possible cause	Possible solution	Problem solution
The oven is completely switched off.	<ul style="list-style-type: none"> <li>- No mains power.</li> <li>- Appliance out of order.</li> </ul>	Make sure the appliance is connected to the electricity mains.	Contact the Customer Assistance Service.
No steam is produced inside the oven cavity.	<ul style="list-style-type: none"> <li>- Water inlet closed.</li> <li>- Appliance plumbed into the water mains or the tank incorrectly.</li> <li>- No water in the tank (if water is taken from the tank).</li> <li>- Water supply filter clogged with impurities.</li> </ul>	Open water inlet. <ul style="list-style-type: none"> <li>- Make sure the appliance is plumbed into the water mains or the tank correctly.</li> <li>- Fill the tank with water.</li> <li>- Clean the filter.</li> </ul>	Contact the Customer Assistance Service.
After the time has been set and the START / STOP button pressed, the oven does not start.	Door open or not shut properly.	Make sure the door is shut.	Contact the Customer Assistance Service.
Water escapes from the seal while the door is shut.	<ul style="list-style-type: none"> <li>- Seal is filthy.</li> <li>- Seal is damaged.</li> <li>- The handle mechanism is loose.</li> </ul>	<ul style="list-style-type: none"> <li>- Clean the seal using a damp cloth.</li> <li>- Contact a specialised technician to request the necessary repair work.</li> </ul>	Contact the Customer Assistance Service.

## Certification

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### PRODUCT CERTIFICATIONS

Manufacturer: UNOX S.p.A.

Address: Via Majorana, 22 - I - 35010 - Cadoneghe, Padua, Italy

Reference to Commercial Electric Cooking Appliances :

UL 197

CSA C22.2 No. 109

NSF/ANSI 4-2009

## Warranty

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Installation of the UNOX product must be performed by an Authorized UNOX Assistance Service. The installation date and appliance model must be documented by the end purchaser, by means of written confirmation or an installation invoice issued by the dealer or the Authorised UNOX Customer Assistance Service, otherwise this guarantee will not be valid;

The UNOX guarantee covers all malfunctions objectively linked to production defects. The guarantee excludes damage due to transport, poor product storage or maintenance or incorrect product use. Also excluded is damage due to installation not conforming to the technical specifications provided by Unox and linked to the environment of use, such as, for example, unclean and aggressive water supply, low quality gas supply, or electrical supply failing to provide nominal voltage and power ratings.

The guarantee also excludes any damage due to power surges or tampering by unauthorized or incompetent persons. The guarantee is also invalidated for damage to the appliance by lime scale deposits. In addition, the guarantee does not cover consumables, such as: seals, light bulbs, glass panels, decorative parts and parts consumed during use.

Guarantee rights will also be invalidated in the event of damage arising as a result of incorrect installation, or installation which has not been carried out by an Authorised Customer Assistance Service.



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