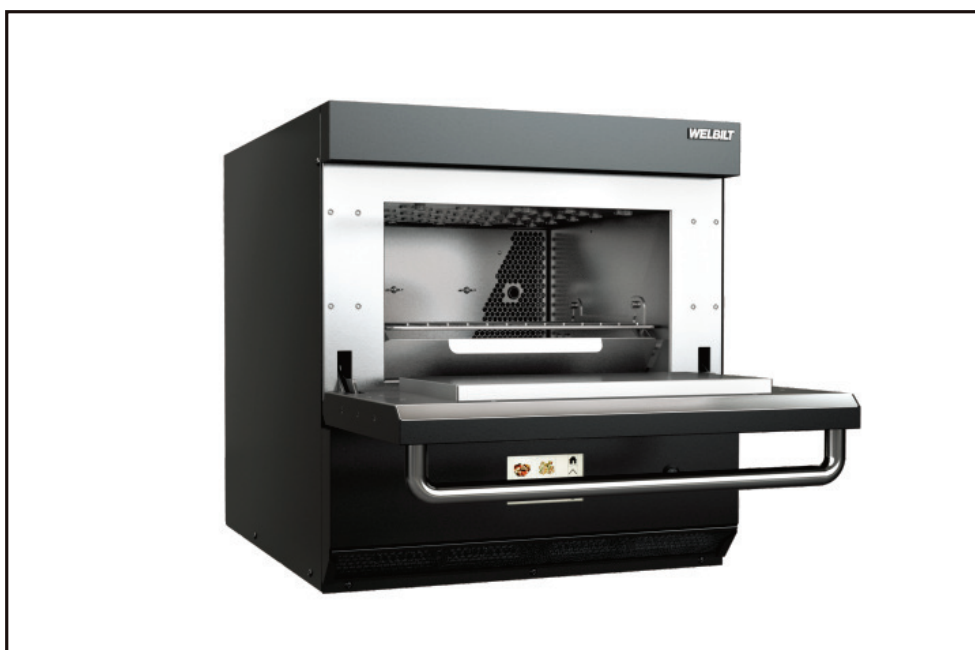


User and Installation Manual

Pronto Quick Performance Oven Model:P-52



Product description: WELBILT Quick Performance Oven features a modern and stylish appearance and a user-friendly interface, allowing you to quickly cook the perfect food. Impingement and intelligent air flow technology achieve consistent cooking results while toasting and finishing food items to perfection. Pronto offers the flexibility to customize up to 50 menu pictures which can be uploaded via a USB interface. A two-stage manual cooking program allows you to customize a variety of parameters according to food types and cooking methods to achieve the best cooking results. Standby temperature, power-saving temperature as well as idle time can be customized.

Thank you for choosing a Manitowoc products.
Please read this manual carefully before use
and keep it for future reference.

Contents

Page

Pre-Operation

Pre-Operation ● Description of Parts	1-3
● Pre-Operation Preparation	4

Basic Operation

B a s i c operation ● Starting the Machine & Placing the Food	5
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Operation Guide

Operation Guide ● Safety Precautions	6-7
(Please read carefully and follow all instructions)	
● Maintenance	8-9
● Troubleshooting	10

Installation Instructions

Installation instruction ● Installation Precautions	11-12
● Pre-Installation & General Installation Diagram	13-15
● Choosing a Location	16
● Connecting the Power Cord	17
● Post-Installation Checks and Commissioning	18
● Product Specifications (for reference only)	19

Attached Sheet ● Instructions for Use of Menu Editing Software	20-23
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Description of Parts

Quick Performance Oven Schematics

Quick Performance Oven

Oven door handle
[Open or close the oven door]

Power switch
[Turn on or off the device]

User Interface
[For details, please refer to P2 User Interface Operation]

Air filter
[The air filter situated at the lower front of the oven is part of the cooling system and must be kept free of obstruction and keep clean]

USB Port
[Upload menu profiles and upgrade firmware]

Note: if user need to edit personalized recipe, please refer to attached sheet instruction

Outlet
[Do not cover or block this Vent]

Paddle
[Used to food loading and unloading]

Catalytic Converter
[Used to reduce smoke and odour]

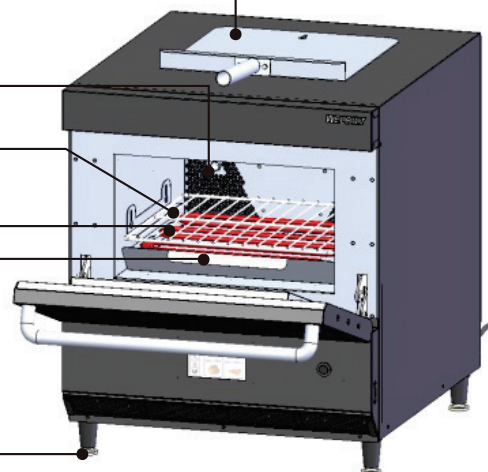
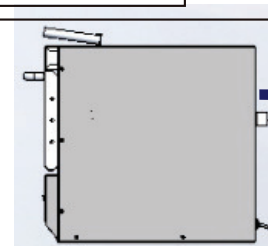
Wire Rack
[Use wire rack to place food into the oven for cooking]

Bottom heating pipe
[provides heat to the bottom of a food product and helps browning]

Crumb tray
[Collects food spillage and helps to keep the oven bottom clean]

Foot
[Use wire rack to place food into the oven for cooking]

Power cord



Note: The appearance of the product shown in this manual is for illustrative purposes only. The actual appearance is subject to the purchased product.

Names of Parts (Touch Panel)

Control Panel Display/Operation/Function

1) Turn on the power switch;



2) The screen displays the oven serial number and other information;



3) Select a language, and press "√" to confirm;



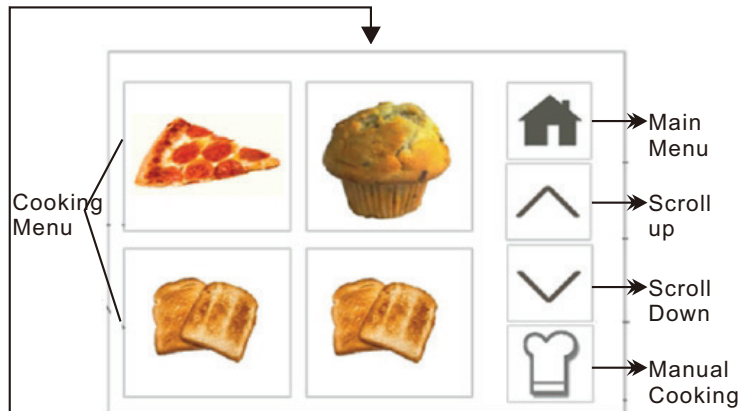
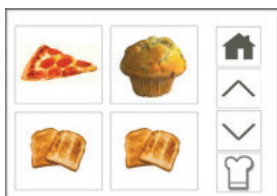
4) Confirm the first installation date, and press "√" (If the first installation date is incorrect, please contact the supplier);



5) The oven is heating up to the preset standby temperature (factory setting: 200°C);

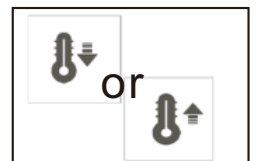


6) When the oven reaches the standby temperature, it will automatically enter the "Default Preset Menu Interface";



● Select Product from pre-programmed selection [e.g. cooking "Pizza"]

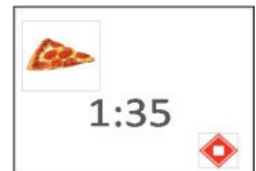
1) Press Pizza icon, Pronto will heat up or cool down depending on the selected product [If the standby temperature itself reaches the set cooking temperature, the right figure does not appear];



2) When the device reaches the set cooking temperature, the display shows the words "Load Product";



3) When cooking is in progress, The countdown timer will start as soon as the door is closed [as shown in the right figure];



4) A signal will sound once the cooking program has finished;
 > In this case, you can take out the food, and the beep sound disappears
 > Then the screen automatically switches back to the default interface



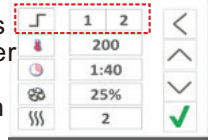
Names of Parts (Touch Panel)

Control Panel Display/Operation/Function

● Select "Manual Cooking"



1) There are two stages for Manual Cooking. After Stage 1 is complete, Stage 2 is entered. Each stage has the following parameter settings:



Cooking temperature setting, Press the temperature icon or the number, and use the up or down arrow keys to set the desired temperature]

Cooking time setting [Press the time icon or the number, and use the up or down arrow keys to set the desired time]

Fan speed setting [Press the fan icon or the number, and use the up or down arrow keys to set the desired speed]

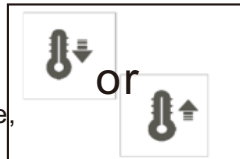
50%	= 1
60%	= 2
70%	= 3
80%	= 4
90%	= 5
100%	= 6

Bottom Infrared Heater power setting [Press the heating pipe icon or the number, and use the up or down arrow keys to set the desired power]

Level 0 (default): 800W;
Level 1: 1500W;
Level 2: 2000W;
Level 3: 2500W;
Level 4: 3000W;

2) After completing the settings, press the Enter

3) Pronto will heat up or cool down depending on the selected product [If the standby temperature itself reaches the set cooking temperature, the right figure does not appear];



4) When the device reaches the set cooking temperature, the display shows the words "Load Product";



5) When cooking is in progress, The countdown timer will start as soon as the door is closed ["minutes": "seconds" shown in the right figure] ; (Note: No food image shows)



6) A signal will sound once the cooking program has finished;
> In this case, you can take out the food, and the beep sound disappears
> Then the screen automatically switches back to the default interface



● Select "Main Menu"



Cook book [Upload other illustrated cooking items]



Language selection [There are five languages to choose from]



Cleaning mode: [When this button is pressed, the device enters the cooling state. The device can be cleaned only after the cooling is completed]



General settings: [When the password window pops up, input the password 9999 to enter the Settings interface by pressing the Enter key]

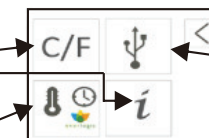


Settings interface

Switch temperature display [Celsius or Fahrenheit]

Display serial number and software and hardware version

Change the other settings [idle time, etc.]



Software upgrade



> Standby temperature setting

Default temperature: 200 °C
Adjustable range: 200~250 °C



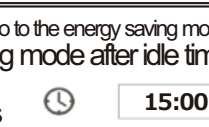
> Power-saving mode temperature

Default temperature: 150 °C
Adjustable range: 100~180 °C



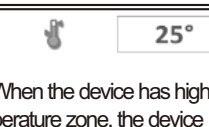
> Idle time: "0" means oven won't go to the energy saving mode

Automatically enter power-saving mode after idle time
Default idle time: 20minutes
Adjustable range: 0~30 minutes



> Temperature zone

Default Zone: 5-30 °C
This function is strongly recommended [When the device has high cooking frequency]; After setting the temperature zone, the device will start cooking without having to reach the set temperature [For example, if the set temperature is 200 °C and the set temperature zone is 30 °C, then the device will enter the cooking status when the device's actual temperature reaches at 170 °C-230 °C]



> Temperature correction

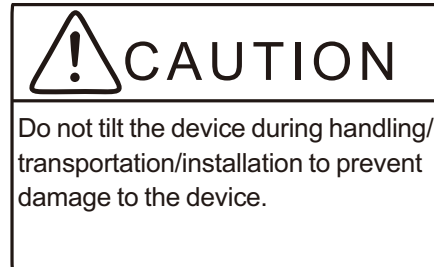
Default value: 0 °C
Correctable range: ± 50 °C



Preparing the Device

■ Handling the Machine

- 1 The machine should be removed from the outer box and handled with care;



- 2 The bottom of the machine should be placed with care smoothly on a flat ground, and should not be tilted on the ground to prevent damage to the box structure;

■ Unpacking the Machine

- When you receive the goods, you should first check whether the packaging is damaged. If the goods are found to be damaged, you should notify the carrier immediately and notify in writing MANITOWOC within one week to ensure that a claim is submitted to the insurance company in a timely manner within the limitation of the claim.



Suitable Utensils


Heat-resistant containers		
- Tempered glass	✓	Do not use metal ornaments
- Glass ceramics	✓	
- Pottery, etc.	✓	
Metal & foil trays		
- Metal trays - You can use metal or aluminum foil containers	✓	
Plastic containers		
- Plastic containers are not recommended to use	×	
Disposable supplies		
- Do not use - Flammable materials [paper, cards, etc.]	×	
Other appliances		
- Knives	×	Do not leave any appliances in the oven
- Temperature detectors	×	


Starting the Device

- 1) Be sure that the device's power switch is turned off;
- 2) Clean the device thoroughly;
- 3) Install accessories (e.g. wire rack, crumb tray, foot) in their corresponding positions;
- 4) Turn on the device's power switch in the main control room;
- 5) Close the oven door, switch on the main power switch, and start the device while the display is lit;
- 6) Please refer details (refer to P2 and P3) before select a cooking item on the display
- 7) Wait until preheating is completed to display the default preset menu interface;
- 8) Select a cooking item on the display (refer to P2 and P3). When the display prompts you to load the food (the visual signal is accompanied by a beep), open the door to place the food in the oven for cooking;
- 9) Take out the food item after cooking is completed;


In order to prevent harm to the user and to others and to prevent damage to your property, please read carefully and follow the following instructions.


■ The harm caused by wrong operation or extent of the damage if these safety precautions are ignored are defined as follows.

 **WARNING** Indicates [the presence of a hazard that may result in death or serious personal injury]

 **CAUTION** Indicates [the presence of a hazard that may cause minor personal injury or property damage]

■ Actions that must be observed are presented with one of the following symbols. The individual symbols are defined as follows:



 This symbol indicates [prohibited] actions

 This symbol indicates [mandatory] actions


 **WARNING**

■ Never use a damaged power cord or plug; never soak the power cord or plug in water;

• Doing so may cause electric shock, short circuit or fire.


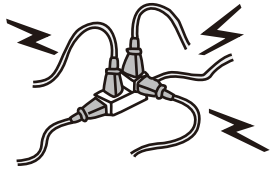
 

■ Never hang the power cord on the edge of a table or counter




■ Do not share a power circuit with other appliances or use long wires

• Otherwise, it will may cause fire, electric shock or other accidents due to overheating.

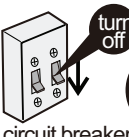


■ Never place shelled eggs and sealed containers (e.g. closed jars) in the oven for heating

• Doing so may cause an explosion



■ When any abnormal conditions (burning smell, etc.) are observed, stop operation and turn off the power supply


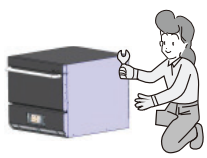
• It may cause fire, electric shock or other accidents due to heat generation. Please contact the device's service company.

turn off
circuit breaker
A burning smell!

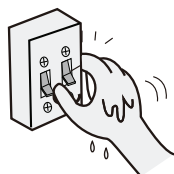
■ Do not repair the device yourself

• Doing so may cause fire or electric shock. Please contact the device's service company for repairs by qualified service personnel.

Operation Guide (Safety Precautions)

- Do not touch or operate the power supply with wet hands.
- There is a risk of electric shock.



- Do not rinse the device with water.

- Doing so may result in electric leakage or short circuit hazards.



CAUTION

- Do not use the device for other purposes;
- Do not use corrosive chemicals or steam in the device;
- Do not use this device for industrial or experimental purposes;
- Do not cover or block any cooling vent/filter/steam outlet of the device;
- Do not overcook food [Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking];
- Remove wire twist-ties from paper or plastic bags before placing bags in the oven;
- If materials inside the oven ignite, keep the oven door closed and turn the oven off;
- Do not use the oven for storage purposes. Do not leave paper products, cooking utensils or food in the oven when not in use;
- Never remove or tamper with the housing, fixed internal fittings, control panel, door or any other part of the oven;
- Do not hang towel or cloth used to wipe plates on the oven;
- Do not use this device to heat baby food feeding jars or bottles;
- Do not use the oven to heat alcohol, such as brandy and rum. If foods containing alcohol are overheated, this may easily cause a fire. Just watch carefully and do not leave the oven unattended;
- Do not use the oven for deep-frying;
- Do not allow infants, children and disabled people to use this appliance, unless closely supervised by an adult;



CAUTION

- It is recommended to check the connection of electrical accessories at least once a year;
- Turn off the device when a day's all cooking tasks are completed;
- Do not use this device for drying fabrics;
- Pierce the skin of foods with skins [e.g. potatoes, apples, and sausage] before cooking;
- Do not place food in a completely closed container for heating, because the steam generated by heating in a closed container can easily cause an explosion;
- When glass breaks inside the oven, make sure there are no glass shards in the food; if not sure, please discard the food inside the oven;
- Never run the device when the oven door is stuck by objects or the door or hinges are damaged, which causes the door not to be closed properly, and when there is no food in the oven cavity;

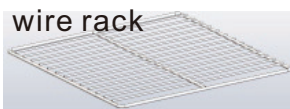
Operation Guide (Care and Maintenance)



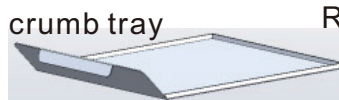
- Before maintenance, you must first enter the cleaning mode to cool the device, during which the door is kept open.
High temperatures can cause injury;
High temperatures can easily cause the cleaner to volatilize toxic vapors, resulting in damage to the human body
- Do not rinse the device with water.
Water may cause short circuit or electric shock.

Daily Oven Cleaning Procedures

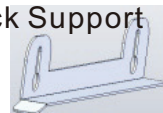
1. Select the cleaning mode, and make sure that the oven has cooled down completely before cleaning it;
2. Remove the wire rack and crumb tray from the device, and use the cleaner [Suma D9] to clean and wait until dry [For some heavily greased areas, Leave to soak for 10 – 30 minutes with the oven door open];



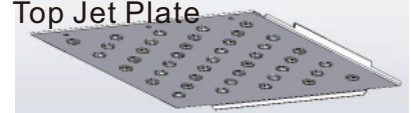
wire rack



crumb tray

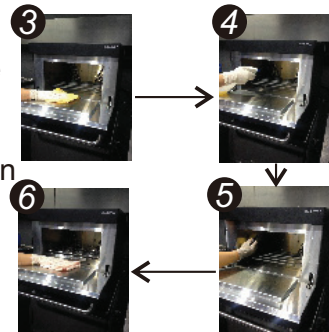


Rack Support



Top Jet Plate

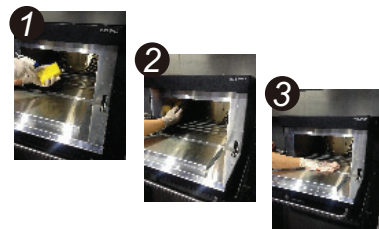
3. Use a clean cloth to remove food debris from the oven;
4. Carefully spray the cleaner [Suma Grill D9] on non-abrasive or corrosive nylon brush/sponge. For some heavily greased areas, Leave for 10 – 30 minutes with the oven door open;
5. Wipe the heavily greased areas and surfaces inside the oven and the surface inside the door;
6. Use the cleaner to complete cleaning, and then Wash off using a clean cloth and clean warm water, and wait until dry;
7. Scrub the outer surface of the device clean with a wet towel and wait until dry;
8. Install accessories including Jet Plate, rack support and crumb tray back to the device;
9. Clean the device prior to use.



- Be sure to wear gloves, goggles and masks to clean the device

Using Oven Protective Agent

1. Once the device is cleaned and dried, apply the protective agent [Suma Protect D9.5(Only apply to a clean oven)] on a sponge in the cleaning mode;
2. Then spread Oven Protector lightly onto all internal surfaces of the oven;
3. Finally, close the oven door and wipe the outside of the oven with a damp cloth;



Note: The protective agent should be held for about 15 minutes

Operation Guide (Care and Maintenance)

Cleaning aluminum accessories

1. Open the oven door and remove all aluminum accessories;
2. First rinse aluminum accessories with hot water, and then fully immerse these accessories in the solution (the solution is produced by mixing 10% SumaK21 with 30L water, and is held by a vessel made of high density polyethylene or polypropylene) to hold them for about 8 hours;
3. Use a non-abrasive nylon pad/sponge to remove loose deposits from the accessories;
4. Remove the accessories from the soaking solution, properly clean them with hands or using a dishwasher, and use a clean cloth to remove moisture (replace the solution at least once a month or at shorter intervals in case of frequent contact with heavy oil stains. Please properly clean the accessories to prevent the solution from leaking or spilling on the floor.)



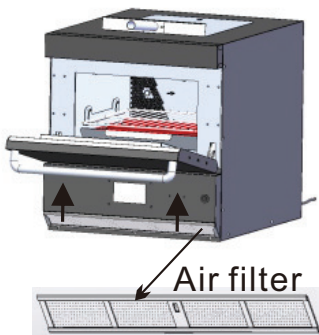
CAUTION

- Be sure to wear gloves, goggles and masks to clean the device

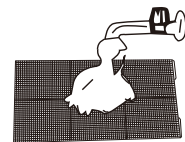
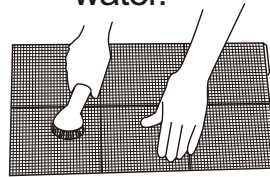
Air Filter Cleaning Procedures

- Filter cleaning:

- 1** Remove Air filter;



- 2** Use a vacuum cleaner to remove the dust from the filter, or rinse with water.



CAUTION

- Improper installation of the air filter will cause damage to the oven interior

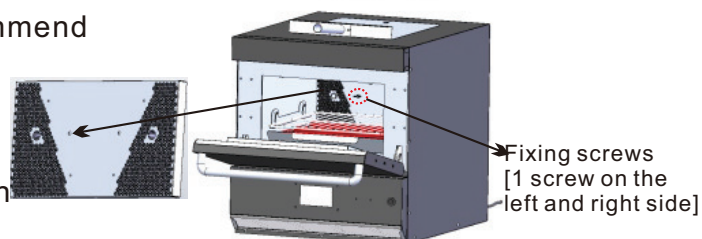
■ Note:

- When the filter is very dirty, soak it in hot soapy water, then rinse with clean water and wait until dry. Otherwise, the dirty filter will affect the operation of the device;
- Do not expose the filter to direct sunlight. Dry the filter prior to installation. Otherwise, it may cause electric shock;
- If the filter needs to be replaced when damaged, please contact the service company.

Catalytic Converter Maintenance Procedures


- Maintenance of the Catalytic Converter [We recommend replacing it every six months depending on use]

1. Open the door, and Remove wire rack, rack support and top jet plate;
2. Then remove thumb screws (no tool required) on the left and right side of the Catalytic Converter, and remove the Catalytic Converter;
3. Replace the Catalytic Converter with a new one.



Operation Guide (Troubleshooting)

Before notifying the service company, please refer to the following troubleshooting checklist.



Problem?	Troubleshooting/Cause
<p>The device does not run or the display does not work</p>	<ul style="list-style-type: none"> ● Does the circuit breaker trip or is the fuse blown? ● Is the power cord loose? ● Is the voltage normal? 
<p>Some functions of the display cannot be controlled</p>	<ul style="list-style-type: none"> ● If authorization is required to operate the device, please contact the device's service company
<p>The display shows a warning message</p>	<ul style="list-style-type: none"> ● Operate the device according to the warning message
<p>The device is not able to properly cook food</p>	<ul style="list-style-type: none"> ● Is the device clean? ● Does the food reach the correct temperature? ● Is the menu changed or wrongly selected? ● Is the food packaged or unpackaged? ● Is the food taken out in advance?
<p>The device does not work to finish cooking</p>	<ul style="list-style-type: none"> ● A warning message displays ● The oven door opens ● The oven overheats
<p>An error code displays</p>	<ul style="list-style-type: none"> ● If the oven malfunctions, please contact the service company

If any of the following issue occurs, please contact the device's service company

<ul style="list-style-type: none"> ● There is abnormal sound during operation ● Switch or button does not work ● A burning smell is emitted ● Power circuit breaker often trips or a fuse blows ● Power cord is overheating 	<ul style="list-style-type: none"> ● Stop operation, cut off the power supply, and keep the door closed
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Installation Precautions

During installation, please confirm the following:

 WARNING	<p>■ Please do not install, remove or repair the machine without permission. Otherwise, we will not be responsible for the warranty and assume responsibility for safety.</p> <ul style="list-style-type: none">• Otherwise, it may cause water leakage, fire, leakage, electric shock etc. To install the machine, please contact the installation and maintenance service company designated by us.
	<p>■ Appropriate protective measures must be taken to perform machine-related operations.</p> <ul style="list-style-type: none">• Otherwise, it may cause accidents.
	<p>■ The machine's lines must be reliably grounded, and it is recommended to connect it to the equipotential terminal of the machine.</p> <ul style="list-style-type: none">• Otherwise, it may cause electric shock or fire.• If grounding is imperfect, it could cause electric shock or leakage.• Do not connect the ground wire to a gas pipe, water pipe, lightning rod or a telephone wire. 
	<p>■ It is strongly recommended to install a leakage protector, which should be confirmed with professional technicians from the installation company designated by us.</p> <ul style="list-style-type: none">• Otherwise, it may cause electric shock or fire.
	<p>■ For your safety, be sure to install a ground wire and power disconnect device, and the installation must be confirmed with professional technicians from the installation company designated by us. Otherwise, it may cause the danger of electric shock.</p>
	<p>■ The machine must be provided with a separate line, which must be equipped with an all-pole disconnection device with a contact distance no less than 3mm.</p> <ul style="list-style-type: none">• Sharing the line with other devices may cause fire due to heating. For details, please consult the installation company designated by us.
	<p>■ Install the machine completely before operation.</p> <ul style="list-style-type: none">• Otherwise, it may cause failure or personal injury.
	<p>■ The connection between the machine and the power supply should be sturdy. After the connection is complete, a power supply cover should be installed.</p> <ul style="list-style-type: none">• Otherwise, terminal connection parts may heat up and cause fire.

Precautions during Installation

Make sure the following during installation:

 WARNING	<ul style="list-style-type: none">■ Be sure to use supplied and specified parts to install the oven in accordance with the installation instructions<ul style="list-style-type: none">• Otherwise, it may cause water leakage, fire or electric shock.
 WARNING	<ul style="list-style-type: none">■ Be sure to install a wire protective sleeve when the wires pass through the device's mounting plate<ul style="list-style-type: none">• Otherwise, it may cause fire or other hazards.
 WARNING	<ul style="list-style-type: none">■ Do not modify or extend the power cord and multiple distribution lines<ul style="list-style-type: none">• A fire or an electric shock may result from poor contact, poor insulation, exceeding the permissible current, etc.
 CAUTION	<ul style="list-style-type: none">■ Do not overlap the oven
 CAUTION	<ul style="list-style-type: none">■ Do not install the device in a place exposed to flammable, explosive or corrosive gas, dust, etc.<ul style="list-style-type: none">• Doing so may cause fire or electric shock.

Precautions

- The device should be installed in accordance with national wiring rules.
- To assemble or reassemble the device, contact our designated service company. Otherwise, we will not be responsible for warranty.
- Applicable voltage range: The normal operating range is 95%~105% of the rated voltage. Use a voltage regulator if voltage fluctuations are large.
- If the power cord is damaged, it must be replaced by a designated service company in order to avoid a hazard.
- The device must be provided with a separate circuit, which must be provided with an all-pole disconnection device with a contact separation distance of at least 3mm.
- The device must be reliably grounded. Failure to do so may cause fire or electric shock.
- Turn off the device before servicing or when not in use.

Installation Instructions (Before Installation)

Package Accessories

No.	Accessory	QTY
1	Use and Installation Manual	1
2	Test Report	1
3	Shovel Panel	1
4	Wire Rack	1
5	Crumb Tray	1
6	Accompanying U disk (containing a menu editing program)	1
7	Foot	4

Installation Instructions (General Installation Diagram)


Oven Installation Diagram



Power supply: 200~240V, 50/60Hz
Plug: 32A




WARNING

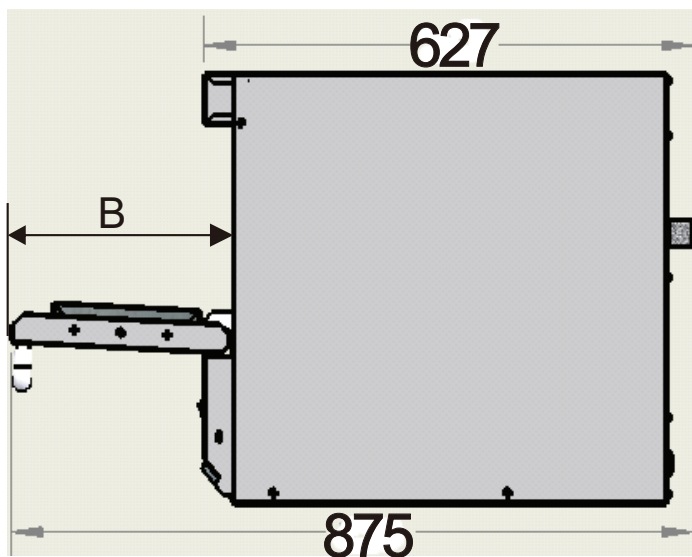
The user should provide a single-phase power supply in the vicinity of the device (including ground wire) 

✘ The installation diagram is for illustration purposes only, and the actual orientation of the device may vary.



WARNING

The device is equipped with equipotential terminals, allowing the user to connect equipotential terminals of different devices to prevent the impact of lightning transients on the device 



■ Dimension B should be at least to ensure that the door is fully opened;

Installation Location Selection

- Mounting surface should be strong, solid and reliable, and must be able to withstand four times the body weight;
- Avoid places directly exposed to strong electric fields (magnetic fields);
- Try to avoid places where vibration are easily generated;
- Keep out of the reach of children;
- Avoid places where flammable gas may leak or strong corrosive gas exists;
- Keep away from heat and steam;
- Keep in easy-to-maintain and well-ventilated places;

Installation Instructions (Power Cord Connection)

Power Cord Connection

Power Cord Specifications: 3-Core / 2.5mm² or more



WARNING

The power cord's lead-in terminal must be installed with a lug. Otherwise, it may cause fire or other hazards.

Use the power cord to connect the device's power supply terminal board with the automatic circuit breaker and then to the power supply.

Power supply

Leakage protector
(We strongly recommend installing it)

Automatic circuit breaker



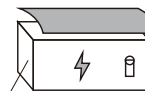
Oven



WARNING

To connect the power cord, make sure that the wires are securely connected and well fastened. Even when the power cord is subject to external force, terminals should not be affected by external forces causing loosening. Otherwise, it may cause danger. If ordinary PVC wires are used, leakage will be caused due to aging and fracture.

In case of outdoor power supply, please pay attention to the waterproof, dustproof protective measures of the power supply.



Waterproof/dustproof protective cover

Power box

※ Some customers' power supply has no ground wire, and the resulting induced electricity is not only easy to induce the machine's electronic component failure, but also causes the hazard of electric shock and fire.



WARNING

To avoid wire wear, the outlet of the machine's power cord must be provided with a wire protective sleeve.



WARNING



Complete measures to be taken for grounding connection. Make sure the core wire (yellow/green wire) connected to the ground terminal is tenses than other current-carrying wires when the cable is subjected to external force.

NOTE:

When the power cord is not long enough, please re-prepare a special wire with a sufficient length. No connection is allowed in the middle of the wire.



Intermediate connection

Installation Instructions (Checks and Commissioning after Installation)

After installation, you should carry out relevant checks and commissioning for some time. Specific checks are as follows:

- The device and accessories

Accompanying documents [Product Manual and Test Report] and installation accessories should be complete and meet the requirements of this manual.

- Installation surface requirement

Mounting surface should be LEVEL, STABLE and STRONG enough and comply with the requirements of this manual.

- Electrical safety

The power supply should meet the requirements and be consistent with that on the nameplate of the oven;

- Installation location and environment should be appropriate;

Separate lines, wires, sockets, and regulators should match the device, and be consistent with those required in this manual;

Use a test pencil or multimeter to check the device to ensure that it is well-insulated, reliably grounded, and free from electric leakage.

- Noise and vibration

Check with hands and ears for unusual noise and vibration.

- Operation

Use an ammeter to measure the current of the power cord;

- All functions are well achieved.

Specifications (For Reference Only)

Model		P-52
Name	—	Pronto™ Quick Performance Oven
Power supply	V	200-240~,50/60Hz
Phase	—	Single Phase
Power	W	4200
Net weight	kg	56.5
Operating ambient humidity	%	20~65
Operating ambient temperature	°C	10~40
External dimensions (H×W×D)	mm	550×520×627
Internal dimensions		136×368×358

(Specifications are subject to change without notice.)

Attached Sheet

Instructions for Use of Recipe Editing Software

• Before editing the menu, the user first imports the supplied software into the computer. After running the software, the user can create/edit/review the cooking menu. After the editing is complete, the software can be imported through the oven's USB interface.

1) Run the software. User interface functions are as follows:

Title bar

File	Edit	Help
New	Iconslibrary	Menuconnect version
Open	Cookbook version	
Save		
Save as		
Exit		

2) Select "File" and "New" from the Menu bar:

Every recipe has its recipe index. When being moved forward/backward, recipe index will be changed accordingly

Recipes pool. When creating new cookbook, only these 3 cook recipes are default there (as shown in rectangular zone). End user can fill the recipes pool by create new cook recipes themselves

Move forward/backward particular recipe

Scroll up/down cook recipes screen. Every scroll up/down will move one row of recipes, and page is close looped

Edit the existing cooking recipe Create a new cooking profile Delete the existing cooking recipe Print all the recipes information in spread sheet form Oven configuration

3) Create a new cooking profile/Edit the existing cooking recipe:

Clicking this button will go to icons library to select the icon for profile

Recipe index in recipes pool. Default number is the recipe sequence number in recipes pool. This number can be changed after moving forward/backward particular recipe

Same parameter in oven controller interface

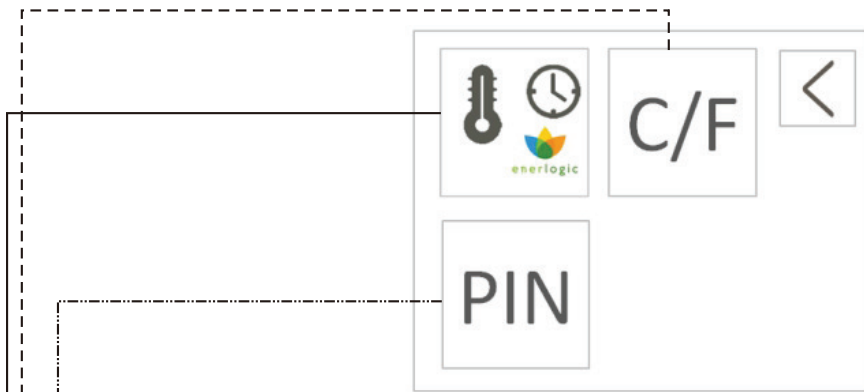
- Step
- Temperature (100C-275C, increment 1C)
- Cook time (0S-10min, increment 1S)
- Air flow (50%-100% , increment 10%)
- IR (level 0-4)

Parameters can be adjusted by up and down arrow after clicking in the blank area.
Picture left shows the default value for each parameter at step 1. Step 2 shares the same value for each parameter except the cook time is 0.

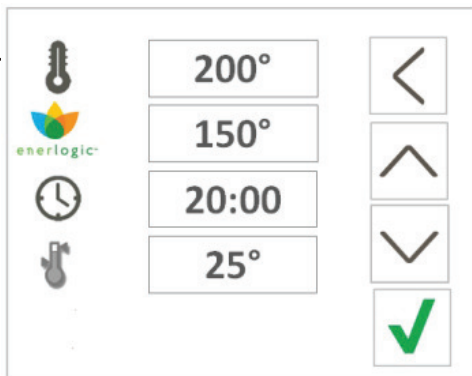
Attached Sheet

Edit Cooking Recipe

4) Click to go to "Oven Configurator":



Default settings

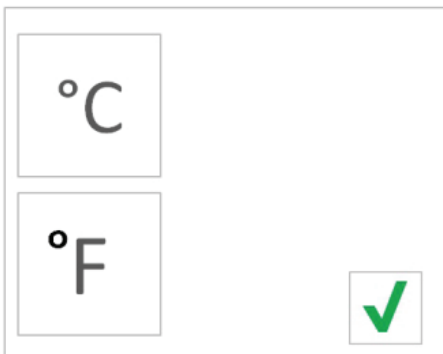


Same parameter in oven controller interface

- Idle mode temperature setting (standby temperature) (200C-250C, increment 1C)
- Energy saving mode setting temperature (100C-180C, increment 1C)
- Idle time (time when oven goes to energy saving mode after not being used) (0 -30 minutes, increment 1 minute)
- Cook band Δt (Tolerance for preheat and cool down function) (5-30C, increment 1C)
- Calibrate temperature (-50C~+50C, increment 1C)

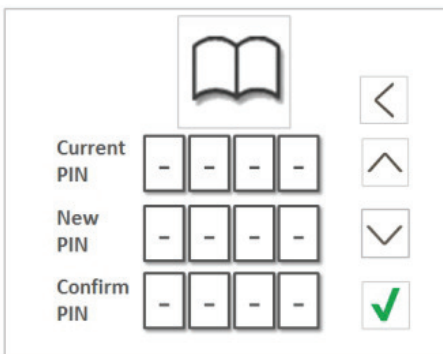
Numbers shown in left picture are default values for each parameter.

Parameters can be adjusted by up and down arrow after clicking in the blank area.



Note:

Temperature number in this GUI are default in °C. If temperature set in °F in this page, the number(except increment, increment remains 1F) should be converted to the correspondent °F number and round to integer. For example, default idle mode setting temperature is 199 °C, if temperature set as °F, then the conversion is $199 \times 9/5 + 32 = 390.2$, round to 390F.



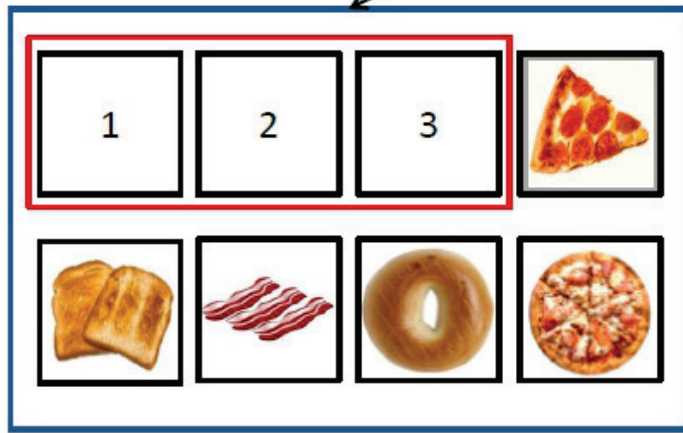
Value can be adjusted by up and down arrow after clicking in the input area.

Attached Sheet

Edit Cooking Recipe

5) Click to go to "Edit/Icons library":

Icons pool. It's for end user to select icon for individual cook recipe when they create new recipes or edit existing ones. When creating new cookbook, only 3 icons are default there(as shown in rectangular zone) . End user needs to fill icons pool by uploading new icons from local disk.



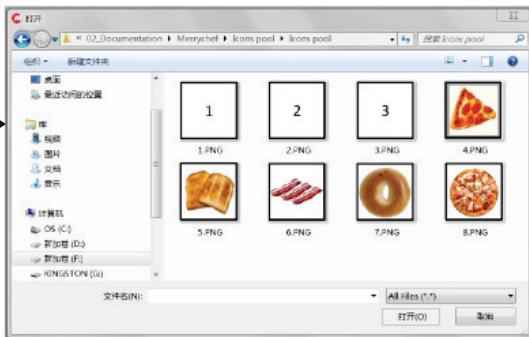
Scroll up/down icons. Every scroll up/down will move one row of icons, and page needs to be close loop



Note: Icon pictures need to be pre-trimmed to square shape before uploading to icons library, so as to have best display effect

Upload new icons(Allow batch upload from local disk)

Delete existing icon



6) Click to go to "Edit/Cookbook version":

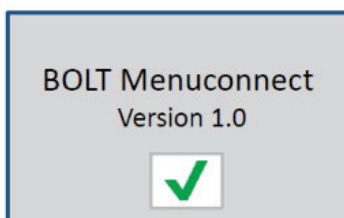
Please input cookbook version description

This area allows menu connect user to input 8 characters(number, letter, symbol) maximum, to describe the cookbook version.

Default description is 20150815

This revision description will be displayed on oven display initiation page as Cookbook version.

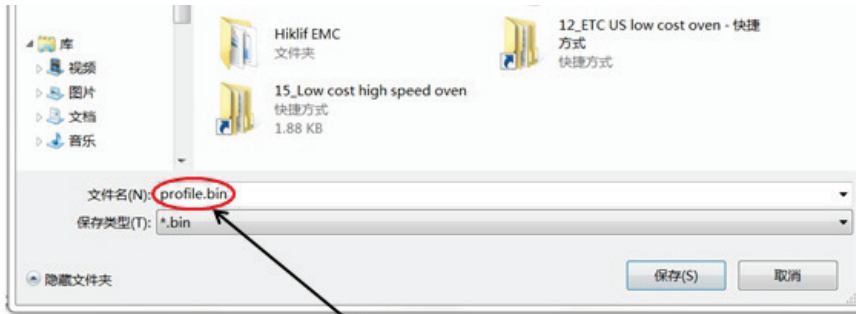
7) Click to go to "Help/Menu connect version" to view the version number:



Attached Sheet

Edit Cooking Recipe

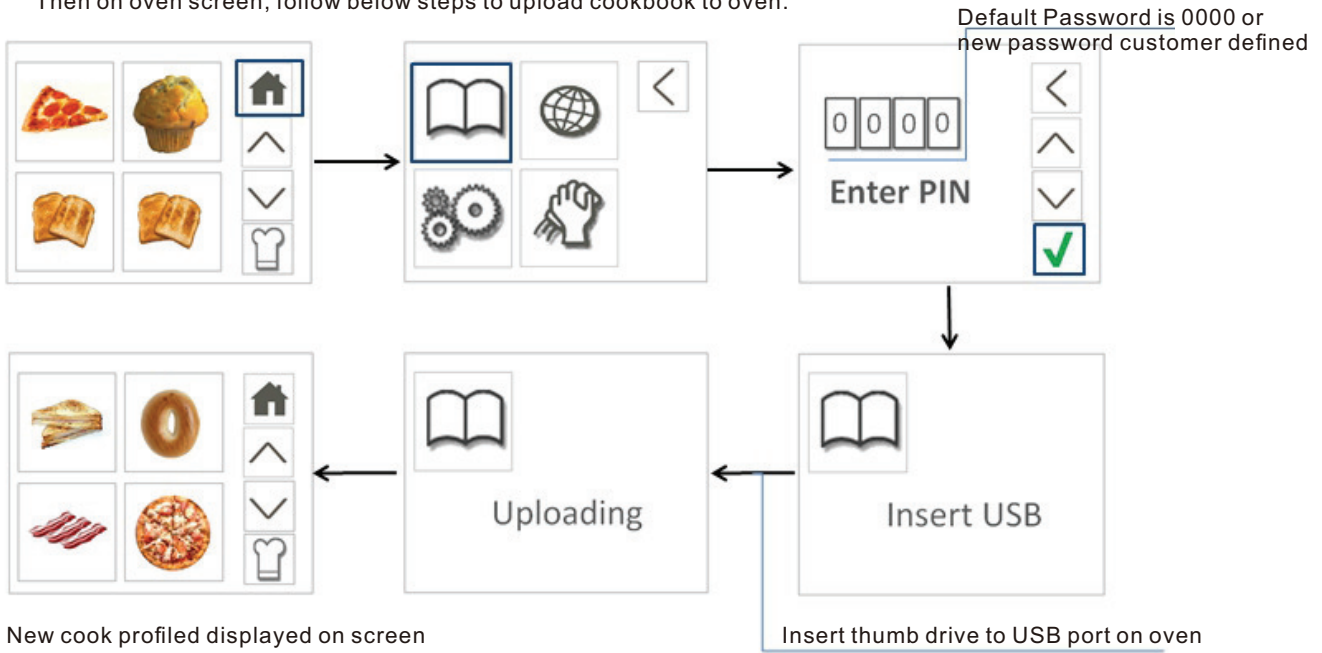
8) Click to go to "File/Save/Save as":



Note: Cook book must be saved as "profile.bin", or else oven controller cannot recognize it when uploaded!

9) Upload cookbook to oven

After finishing cookbook edit in computer, save the cookbook file (profile.bin) to thumb drive. Then on oven screen, follow below steps to upload cookbook to oven.



Warranty Policy

Limited Warranty Statement

- Foshan Manitowoc Foodservice Co., Ltd. ("Foshan Manitowoc") warrants the Foshan Manitowoc manufactured product to the original purchaser against defects in materials and workmanship, provided the product is correctly installed, cared for, and operated under normal conditions for a period of 12 months from the date of first installation or for a period of 15 months from the date of shipment, whichever comes first.
- These obligations will supersede any other expressed or implied warranties, including the implied warranties of merchantability for a particular purpose.
- Foshan Manitowoc shall not be liable for any indirect, incidental or consequential loss or damage whatever.
- If the authorized servicer identifies upon inspection that the device is modified, improperly used, misused, or improperly installed and maintained, or damaged in transit, or damaged by force majeure events (e.g. fire, flood, etc.), this warranty policy is invalid. If the device's nameplate is removed or is maintained by unauthorized personnel, this warranty policy is invalid.
- Foshan Manitowoc's product prices are based on this warranty policy. The Seller's obligation under this warranty is limited to free repair of defective products by the servicer authorized by Foshan Manitowoc or its affiliates.
- For more information about warranties, please call Manitowoc Foodservice China's service hotline at +86-400-8872-778. International customers please find more information through www.Welbilt.com

Non-Warranty Liability:

- Except in accordance with the warranty conditions, reset the thermostat, circuit breaker, and overload protection device or replace the fuse.
- All problems caused by the device's supply voltage's failure to comply with that specified on the nameplate or in the operation manual. It is the customer's responsibility to convert it to the correct voltage and phase.
- All problems caused by failure to perform electrical connection in accordance with the electrical code and wiring diagram accompanied with the device.
- Replacement of normal wear parts or consumable parts, including catalytic convertor, wire rack, pizza screen, and normal maintenance, including lubrication and adjustment of constant air flow regulators, thermostats, door devices and micro-switches, etc., are not covered by the warranty. The warranty also does not cover regular or routine maintenance.
- Each device comes with detailed use, care and maintenance instructions. It is the responsibility of the customer to follow the requirements of this manual when adjusting the device. Following the use, care and maintenance considerations in this manual will extend the life of the device.
- Except parts mentioned in the aforesaid sections, all genuine Foshan Manitowoc spare parts used in non-warranty devices are entitled to a 90-day warranty from the date of replacement, but the warranty does not include labor costs. This warranty only covers replacement of faulty parts. Use of any non-genuine spare parts of Foshan Manitowoc will cause the warranty to be void.
- Installation and inspection are not considered as warranty. If service personnel are prevented from performing operations due to delay, waiting or restricted operations, the costs incurred thereby are not covered by the warranty.

Damage in Transit:

- For any loss or damage (visible or hidden): Manitowoc's sales department should be notified of such loss or damage within 3 days. Any visible loss or damage must be indicated on the waybill or courier receipt, and the description of such loss or damage must be signed by delivery personnel.
- If damage is found after opening the packaging, the photos, waybill or courier receipt of the lost or damaged packaging should be provided. In addition, the packaging container should be retained for inspection.

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