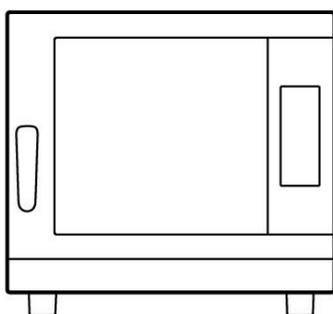


mychef.



User manual



BAKERSHOP

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1. INTRODUCTION

This manual has been carefully prepared and reviewed to provide reliable information and assistance for proper installation, use, and maintenance that will ensure proper operation and prolong the life of the oven. This manual is divided into two parts, the first part dedicated to the installation of the equipment at the working point, and the second part focused on the cleaning and maintenance of the oven.



Before any intervention or use of the equipment, it is necessary to read this manual carefully and completely.

The manufacturer declines all implicit or explicit responsibility for any errors or omissions it may contain.

- The furnace may not be used by personnel who have not received any kind of training and do not have the necessary skills or experience for the proper functioning of the equipment. Do not let children use or play with the equipment.
- The owner of the equipment is obliged to have this manual read by personnel responsible for its use and maintenance, and to keep this manual in a safe place for use by all users of the equipment and for future reference. If the equipment is sold to others, they must be given this manual.
- This oven must only be used for the purpose for which it was designed, i.e. cooking, heating, regenerating or dehydrating food. Any other use can be dangerous and can result in personal injury and property damage.
- The equipment is shipped from the factory once it has been calibrated and passed rigorous quality and safety tests that ensure its correct operation.



The manufacturer will disclaim any responsibility for problems caused by improper installation, modification, use or maintenance.

2. MYCHEF BAKERSHOP

2.1 Control Panel

The following figure shows the control panel of a Mychef Bakershop oven. It consists of a central screen with displays, indicators and buttons.



Figure 1. Control panel.

The functionality of each of them is explained below:



Figure 2. Control panel detail.

| Block | Function | Description |
|-------|-----------------------------------|--|
| A | Phase 1 button | Button for selecting the first cooking phase |
| B | Phase 1 indicator | Flashing, it indicates we're in phase 1. In fixed colour, it indicates that this phase is active. |
| C | Phase 2 button | Button for selecting the first cooking phase |
| D | Phase 2 indicator | Flashing indicates we're in phase 2. In fixed colour, it indicates that this phase is active. |
| E | Phase 3 button | Button for selecting the first cooking phase |
| F | Phase indicator 3 | Flashing, indicates we're in phase 3. In fixed colour, it indicates that this phase is active. |
| G | Display screen | Displays the selected parameter: humidity, temperature, time or fan speed |
| H | Program button | Allows to save or retrieve a program |
| I | Adjustment button - | Decreases the selected parameter: program, level, humidity, temperature, time or fan speed. |
| J | Adjustment button + | Increases the selected parameter: program, level, humidity, temperature, time or fan speed |
| K | Level button | Allows to adjust the parameters of a fermenter from the same control |
| L | Moisture button | Moisture selection button |
| M | Temperature button | Temperature selection button |
| N | Time button | Time selection button |
| O | Fan speed button | Fan speed selection button |
| P | Quick memory button block M1.. M8 | With a long press, it records the current parameters in a specific memory. With a short press, it executes the cooking in memory. |
| Q | START/STOP button | Oven on/off and start/stop button If the oven is on but not baking, slight pressure will start the baking cycle. If the oven is on and baking, slight pressure will cancel the baking cycle. |

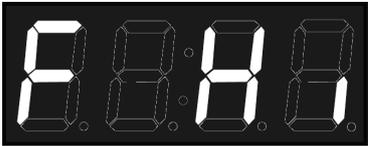
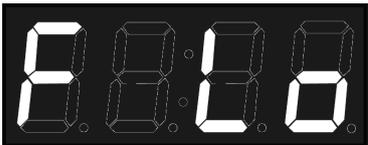
Table 1: Control panel description.

The central display is a very important part when interacting with the furnace, since it indicates the value of each firing parameter.



Figure 3: Central screen.

The parameter display format is explained below:

| Icon | Function |
|--|---|
|  | <p>The moisture level is shown with an H in the first digit. The humidity value is shown below.</p> |
|  | <p>The chamber temperature is shown with a T in the first digit. The temperature value in degrees Celsius is shown below.</p> |
|   | <p>The cooking time is shown with the two central points. The two digits on the left are the hours, and the two digits on the right are the minutes.</p> <p>Cooking can also be continuous. In this case, CONT appears on the display. For continuous firing, press the adjustment key - until CONT appears in the display.</p> |
|   | <p>The fan speed is shown with an F in the first digit. If the convection fan is on high speed, HI is displayed. Otherwise, if the convection fan is at low speed, LO appears.</p> |

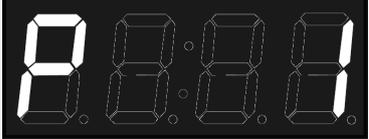
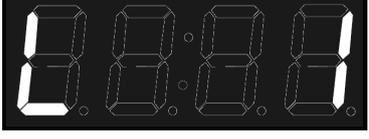
| | |
|---|---|
|  | <p>The program is shown with a P in the first digit, followed by the program number.</p> |
|  | <p>The level is shown with an L in the first digit, followed by the level number.</p> <p>Level 1 accesses the furnace parameters, and level 2 accesses the fermenter parameters (OPTIONAL).</p> |
|  | <p>This icon indicates that a cooking process has been completed.</p> |
|  | <p>The message DOOR appears when the door is opened during a cooking process.</p> |
|  | <p>In the case of an error, the first two digits of the display show ER, followed by the error number. Refer to the chapter on errors for more information.</p> |
|  | <p>It is possible to change the operating parameters of the furnace. In the parameter edit menu, the central display shows a P, followed by the parameter number. The two digits on the right show the value of the parameter. Refer to the chapter on the configuration menu for more information.</p> |

Table 2: Description of messages on the central screen.

2.1.1 Switching on the equipment

The equipment is switched on or off by pressing the START/STOP button for two seconds.



In order to protect the furnace from possible overheating, some protective elements may work even when the furnace is switched off. When the oven is at a safe temperature it will automatically turn off.

If the equipment does not turn on, check the status of the safety thermostat and the service switch, located at the rear of the equipment.

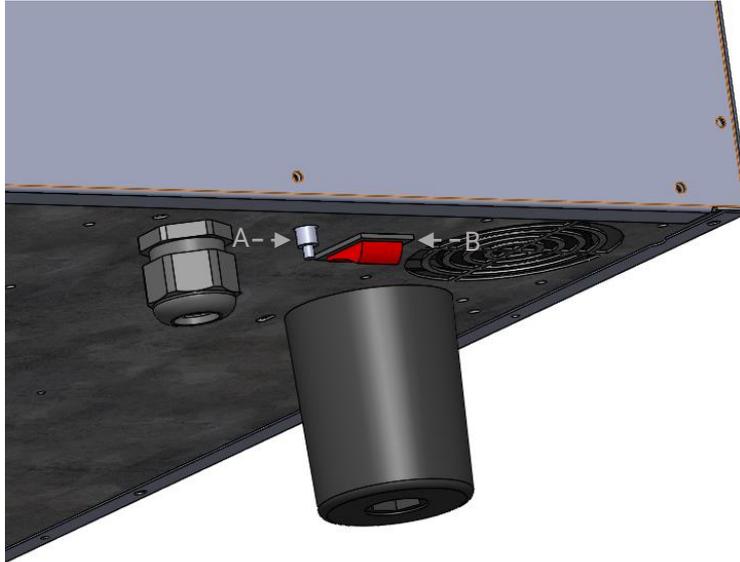


Figure 4: Safety thermostat (A) and service switch (B).

2.1.2 Cooking control

2.1.2.1 Temperature and time controlled cooking

The temperature and time control mode is chosen by setting the temperature and time with the +/- buttons after pressing the TEMPERATURE and TIME buttons respectively.

By pressing the START/STOP button, the oven will start to heat the chamber and will stop when the set time has passed. At this point, the time indicator will display the keyword "End", the oven will beep for one second and the interior light will illuminate until the user finishes cooking by lightly pressing the START/STOP button.

Example of cooking at 90° for 10 minutes:

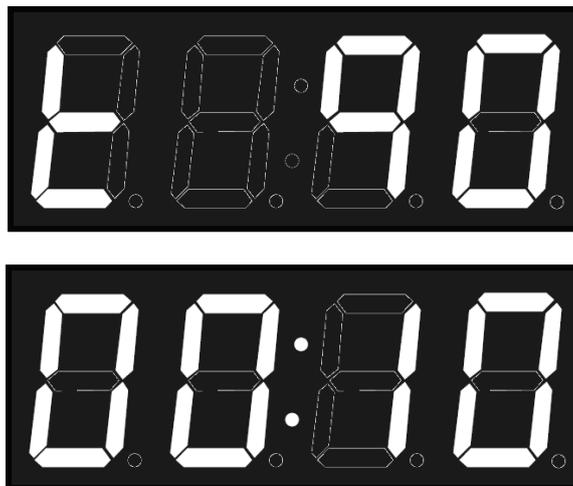


Figure 5: Example. Cooking at 90°C for 10 minutes.

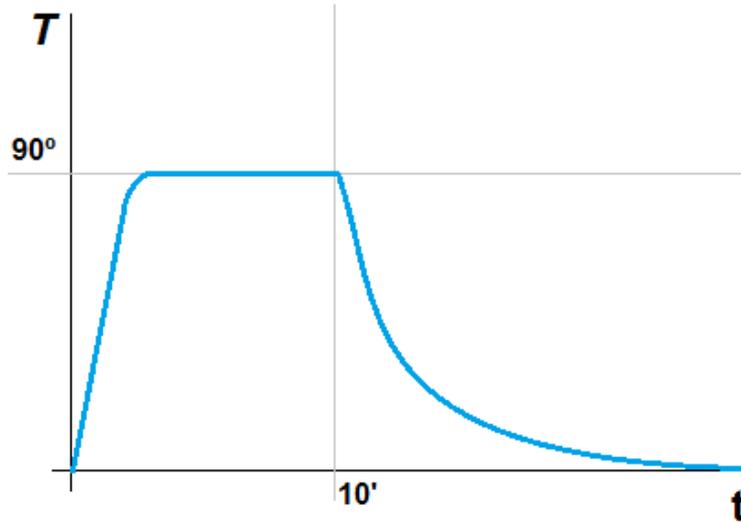


Figure 6: Oven temperature.

2.1.2.2 Cooking phases

At the top of the control panel there are three buttons, P1, P2, and P3, each corresponding to the cooking phases. Associated with each button is an indicator, which shows the status of the phase.

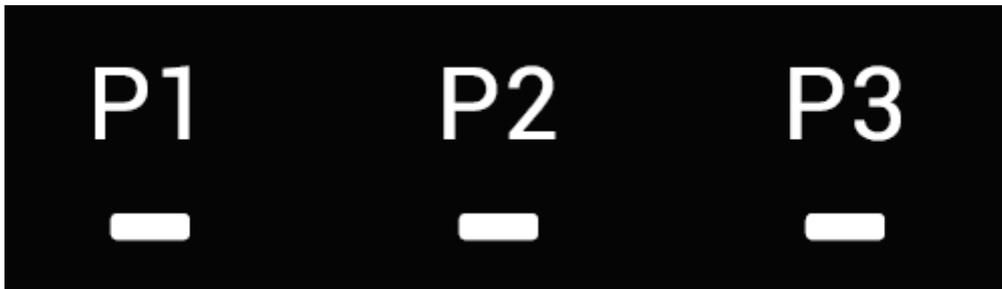


Figure 7: Buttons and cooking phase indicators.

If the indicator for a particular phase is lit and blinking, it means that that phase is being displayed. If the indicator for a particular phase is lit continuously, it indicates that this phase is activated. If the indicator for a particular phase is off, it indicates that this phase is off. For example, in the figure below, phase P1 is on and displayed, phase P2 is on, and phase P3 is off:



Figure 8: Buttons and cooking phase indicators.

To add a phase, with the oven not cooked, press the button with the inactive phase for two seconds.

To delete a phase, with the oven not cooked, press the button with the active phase for two seconds. Please note that it is not possible to delete the first firing step P1.

To navigate between phases, press slightly on the number of the phase you want to display or edit.

2.1.3 Start of the cooking cycle

Once the firing parameters have been selected, either in manual mode or in a certain program, the process can be started.

To do this, press the START/STOP key slightly. The two central points will flash every second.



Figure 9: Cooking indicator.

If the door is opened during cooking, the timer stops, and the following message is shown in the central display:

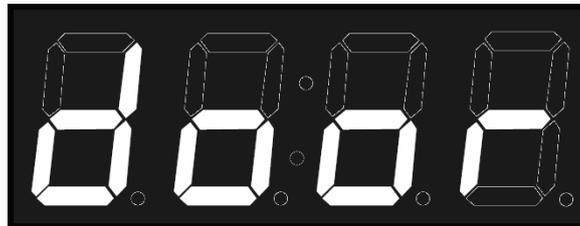


Figure 10: Door open indicator.

2.1.4 End of cycle

At the end of a cooking cycle, the unit signals this status visually and acoustically. Specifically:

- A beep is emitted.
- The light in the oven chamber comes on.
- The keyword END appears in the central display until the user finishes the firing.

Press START/STOP to end the cooking process.

2.1.5 Speed selection

The user can select the speed of the convection fan that best suits his needs. To do this, press the fan speed button. Then select the appropriate speed with the +/- buttons.

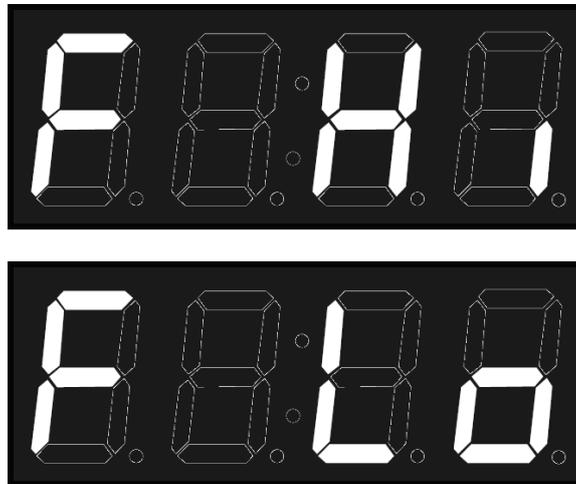


Figure 11: Maximum speed (HI) and reduced speed (LO)

2.1.6 Saving a program

To save a program, set the humidity, temperature, time and speed of each of the phases you want. Then slightly press the PROG key and set the program number where you want to save the settings with the +/- keys. The figure below shows program 1.

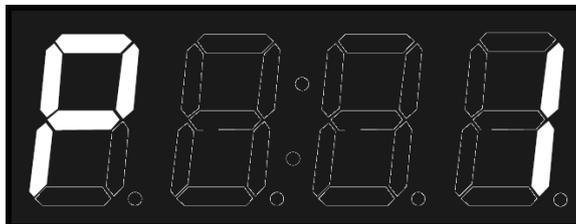


Figure 12: Example, program 1.

Once you have selected the program number where you want to save the settings, press the PROG button for two seconds to confirm the recording.

Note: Up to 40 programs can be saved.

2.1.7 Retrieve a program

To recall a program, press the PROG key slightly and set the program number where you want to save the settings with the +/- keys. The figure below shows program 1.

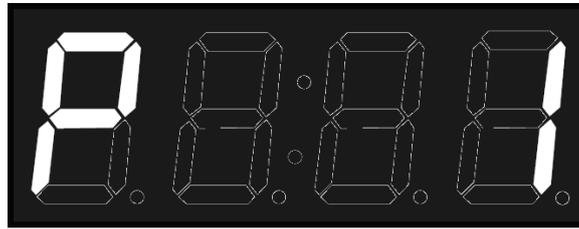


Figure 13: Example, program 1.

Then slightly press the PROG key to display the program settings. You can also slightly press the START/STOP key to start the program directly.

2.1.8 Level control

The control is prepared to control, besides the oven itself, an additional fermenter (OPTIONAL). Two levels have been established for this purpose: level 1 contains the operating parameters of the furnace, while level 2 contains the operating parameters of the fermenter.

To change the level, press the LEVEL key and adjust the level number with the +/- buttons.

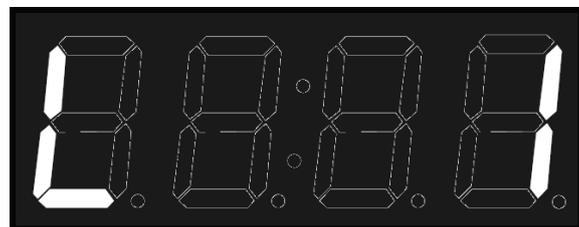


Figure 14: Example, level 1.

Once the level is selected, edit the operating parameters with the HUMIDITY, TEMPERATURE, TIME, etc. and +/- buttons.

2.1.9 Quick memories

The oven has 8 quick access memories, independent of the programs, numbered from M1 to M8.

To save a quick memory, set the humidity, temperature, time and speed of each of the phases you want. Then press the button in the memory where you want to save the settings for two seconds.

To start a firing process stored in quick memory, slightly press the key of the memory you want to execute.

2.2 Configuration menu

To access the configuration menu, with the oven switched off, press the P1 and START/STOP buttons simultaneously.



Figure 15: Accessing the configuration menu.

When entering the configuration menu, the three mode indicators, convection, mixed and steam, will light up simultaneously.

To navigate through the parameters, press the CONVECTION button and adjust the parameter number with the +/- buttons.

Once the parameter is selected, to edit it press the STEAM button and adjust the parameter value with the +/- buttons.

In the central display we will see the parameter (left side) and the value of that parameter (right side).

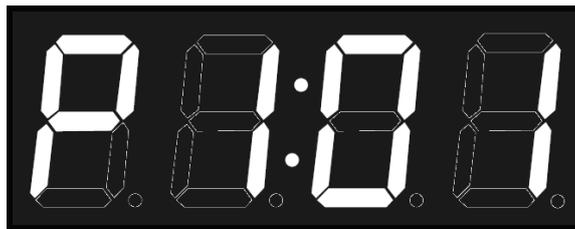


Figure 16: Example. Display of parameter P1 and its value (01)

This block allows the consultation of the internal configuration parameters of the furnace and facilitates the diagnosis of faults and malfunctions, as well as their solution to the technical assistance service.

| Registration | Name | Parameter | Editable |
|--------------|-----------|--------------------------------|----------|
| P0 | Password | Service password | Yes |
| P1 | Type | Oven type | No(SAT) |
| P2 | Tsc | Number of TSC channels (0 - 4) | No(SAT) |
| P3 | Autoclean | Type of self-cleaning | No(SAT) |
| P4 | FanConfig | Fan and inverter type | No(SAT) |
| P5 | RelayTest | Relay test 1 to 15 | No(SAT) |
| P6 | GPiOTest | GPIO Test | No(SAT) |
| P7 | TSCTest | TSC test | No(SAT) |

Table 3: P3 block, SAT configuration.

The parameters report a very wide range of characteristics from the type of furnace to the configuration of the fan, etc. and also allow the technical service to carry out tests and trials to ensure perfect operation.

2.2.1.1 NightWatch

NightWatch allows the oven to automatically continue a cooking process after a power failure. This functionality is especially useful for unattended cooking.



This function will only continue with one firing in the event of a power failure and subsequent recovery of the power supply.



This function can be disabled by your dealer. Make sure that you fully understand the risks of its use.

When a power failure and subsequent restoration of the power supply occur, the furnace recovers the firing in progress (if any) and continues it with the same parameters as before the power failure.

2.3 Errors and alarms

Errors and alarms can occur during the preparation and execution of cooking or washing processes. If this is the case, the central display will show the error or alarm code.



Figure 17: Error indicator.

The table below shows the various errors and alarms, as well as possible solutions to them.

| Error | Internal definition | Clarification |
|-------|--|--|
| 0 | NO ERROR | No mistake. |
| 1 | GENERAL ERROR PURPOSE INPUT | Reserved. Not used. |
| 2 | OVERTEMPERATURE ERROR | Reserved. Not used. |
| 3 | ERROR OVERTEMPERATURE PCB | Overtemperature PCB. Check that the electronics' cooling fans are working properly, that there is enough space between the back and the wall, and that the ambient temperature is not excessive. |
| 4 | ERROR COMMUNICATION | Inter-board communication not responding. Check the cable between the power board and the control board. |
| 5 | EEPROM ERROR | Processor communication and EEPROM not working. Check the control board. |
| 6 | ENGINE ERROR | Engine error. Check the motor wiring. Overtemperature in the engine. Engine nailed down. |
| 7 | ALARM WATER | Reserved. Not used. |
| 8 | WASHING ERROR | Reserved. Not used. |
| 9 | ERROR PROBE1 TEMP SENSOR NOT CONNECTED | Reserved. Not used. |
| 10 | ERROR PROBE1 TEMP SENSOR SHORTED | Reserved. Not used. |
| 11 | ERROR PROBE2 TEMP SENSOR NOT CONNECTED | Reserved. Not used. |
| 12 | ERROR PROBE2 TEMP SENSOR SHORTED | Reserved. Not used. |
| 13 | ERROR PROBE3 TEMP SENSOR NOT CONNECTED | Reserved. Not used. |
| 14 | ERROR PROBE3 TEMP SENSOR SHORTED | Reserved. Not used. |
| 15 | ERROR PROBE4 TEMP SENSOR NOT CONNECTED | Reserved. Not used. |

| | | |
|----|--|---|
| 16 | ERROR PROBE4 TEMP SENSOR SHORTED | Reserved. Not used. |
| 17 | ERROR PROBE5 TEMP SENSOR NOT CONNECTED | Reserved. Not used. |
| 18 | ERROR PROBE5 TEMP SENSOR SHORTED | Reserved. Not used. |
| 19 | ERROR PROBE6 TEMP SENSOR NOT CONNECTED | Reserved. Not used. |
| 20 | ERROR PROBE6 TEMP SENSOR SHORTED | Reserved. Not used. |
| 21 | ERROR PROBE7 TEMP SENSOR NOT CONNECTED | Reserved. Not used. |
| 22 | ERROR PROBE7 TEMP SENSOR SHORTED | Reserved. Not used. |
| 23 | ERROR PROBE8 TEMP SENSOR NOT CONNECTED | Probe camera not connected. Check the probe and wiring. |
| 24 | ERROR PROBE8 TEMP SENSOR SHORTED | Probe camera short circuited. Check the probe and wiring. |
| 25 | ERROR PROGRAM NOT TERMINATED | Reserved. Not used. |
| 26 | ERROR CLEANING PROGRAM NOT TERMINATED | Reserved. Not used. |
| 27 | ERROR CLEANING TEMPERATURE TOO HOT | Reserved. Not used. |
| 28 | ALARM RECOVERY TEMP TOO LOW | Reserved. Not used. |
| 29 | ERROR INVERTER | Reserved. Not used. |

Table 4: Errors, alarms and possible solutions