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MODULAR FIRE TOUCH

MULTIFUNCTION CONTROL PANEL

MODULAR FIRE TOUCH

OPERATION MANUAL

IMPORTANT

Read this document carefully before using the device and follow all instructions. Keep this document with the device for future reference. Use the device only as described in this document.

Welcome

to the new multifunction control panel

MODULAR FIRE

TOUCH

MODULAR FIRE TOUCH

OPERATION MANUAL

Dear user
UNIFOODEQUIPMENT
is pleased to introduce you to a new experience due to the use of its new control panel

AVAILABLE CONFIGURATIONS

A • WOOD-FIRED COOKING
- ROTATING SURFACE

B • GAS COOKING
- MAIN BURNER
- ROTATING SURFACE

C • GAS COOKING
- MAIN BURNER (GAS)
- SECONDARY BURNER (GAS)
- ROTATING SURFACE

D • WOOD-FIRED COOKING
- SECONDARY BURNER (GAS)
ROTATING SURFACE

E • GAS COOKING
- MAIN BURNER

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32 Multi-cooking

34 BURNER LOCKOUT

35 BURNER RESET

36 ALARMS

IMPORTANT

Before starting the panel, check that nothing obstructs the correct operation of the oven and that all installation operations have been carried out as prescribed in the related manual.

1 • Check that the control board is installed correctly
2 • Carry out the 230VAC electrical connection respecting phase and neutral.
3 • Check that the plugs connecting the motor, burners and the console are inserted correctly.
4 • Activate the control panel by pressing the ON/OFF start button.
5 • In this state, you can start using the oven.

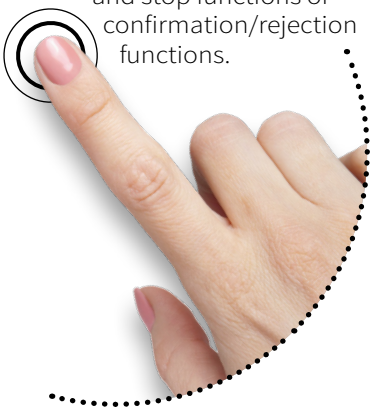
PANEL CONTROL'S MAIN ICONS

ON/OFF - START BUTTON	**SETUP**	**MAIN BURNER**	**SECONDARY BURNER**	**FUELLED BY WOOD**	**POWER MANAGEMENT**
AUTOMATIC MODE	**MANUAL MODE**	**ROTATING SURFACE START**	**QUICK COOKING CYCLE**	**MULTI-COOKING**	**FAVOURITES**

PRESS OF THE ICONS TO ACTIVATE FUNCTIONS

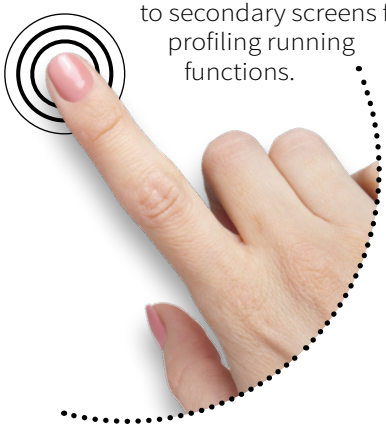
SINGLE PRESS OF ICONS OR MESSAGES

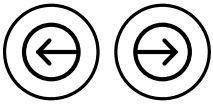
It enables and disables start and stop functions or confirmation/rejection functions.

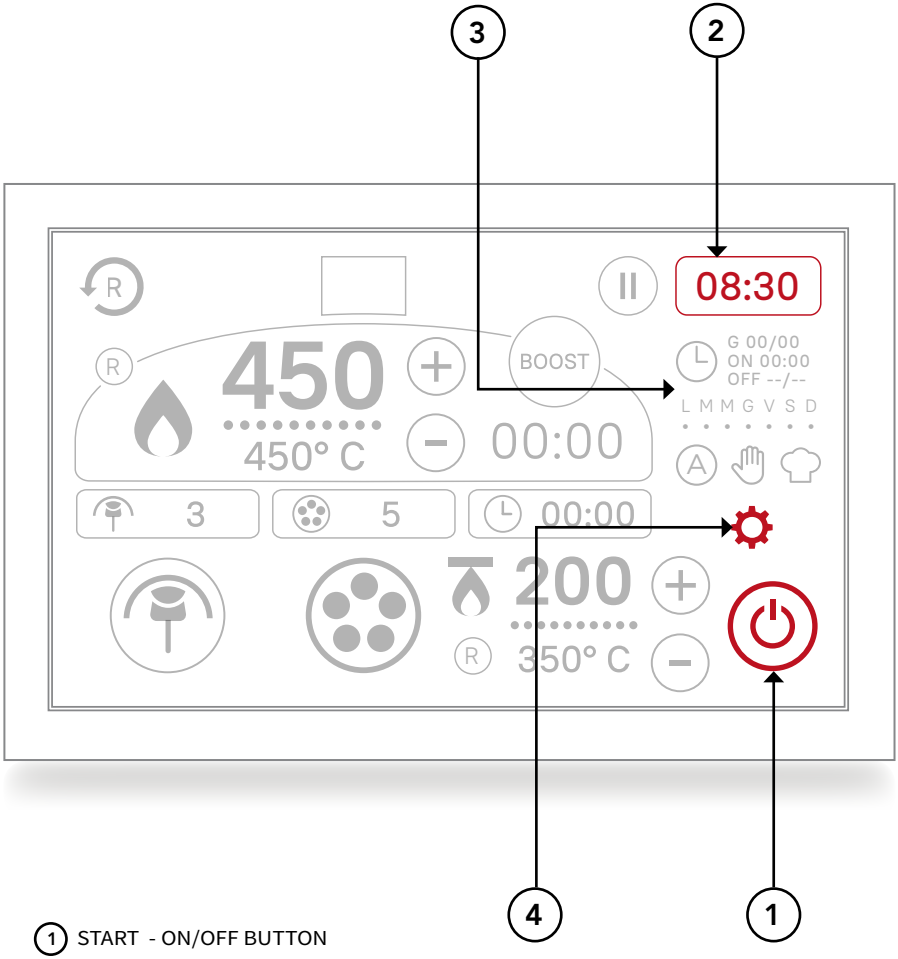


LONG PRESS OF ICONS OR MESSAGES

It enables the opening or access to secondary screens for profiling running functions.

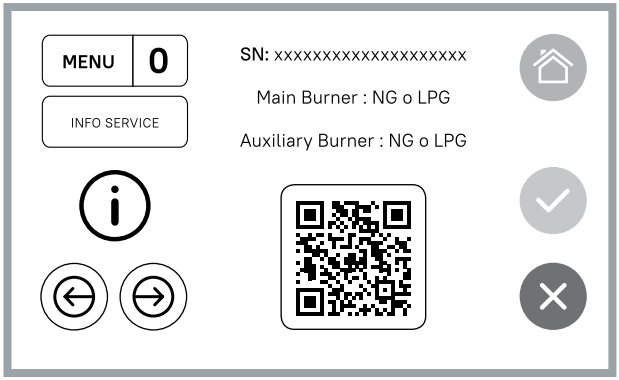


NAVIGATION BUTTONS OF SETUP SCREENS		
		
WHITE ARROW BUTTONS allow you to move between screens	**ORANGE** HOME BUTTON restores main screens	**CONFIRM AND CANCEL BUTTONS** (green and red respectively) confirm or cancel the selected settings

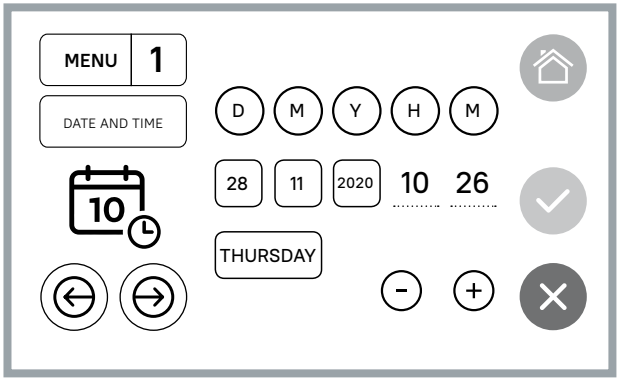


1. START - ON/OFF BUTTON
2. CLOCK
3. START PROGRAMMES
4. SETUP

BASIC SETTINGS



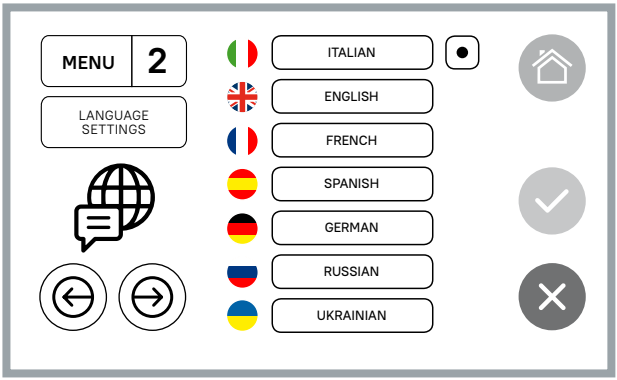
MENU 0:
INFO SERVICE
It shows the Serial Number and all the main features of the burner controlled by this panel.



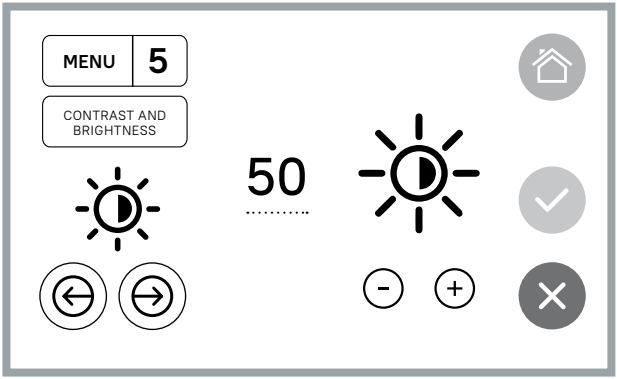
MENU 1:
DATE AND TIME
It adjusts the calendar and clock settings.

WARNING
You can log into the DATE and TIME menu also directly from main screen, by holding the clock icon.

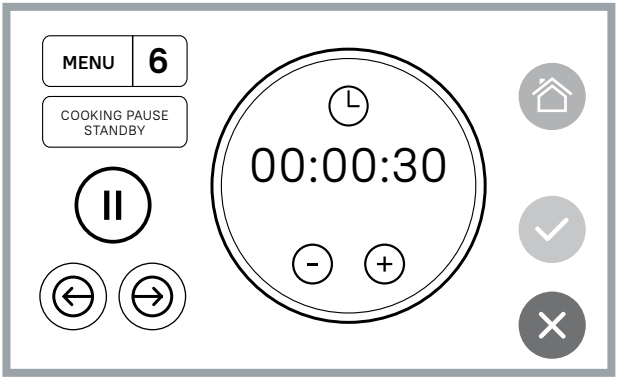
MENU 2: PANEL LANGUAGE SETTING
From this screen, you can select the language you want to use on the panel

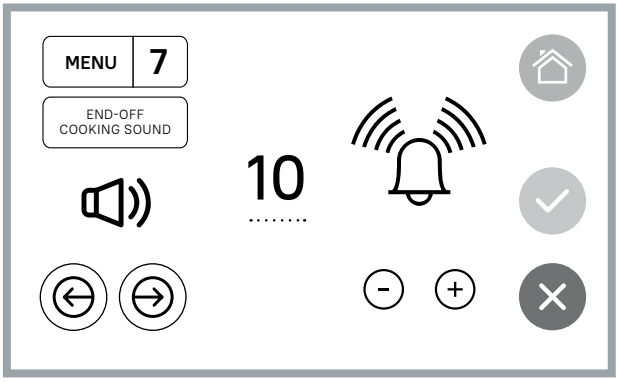


MENU 5: CONTRAST AND BRIGHTNESS
It allows you to adjust contrast and brightness of the control panel.

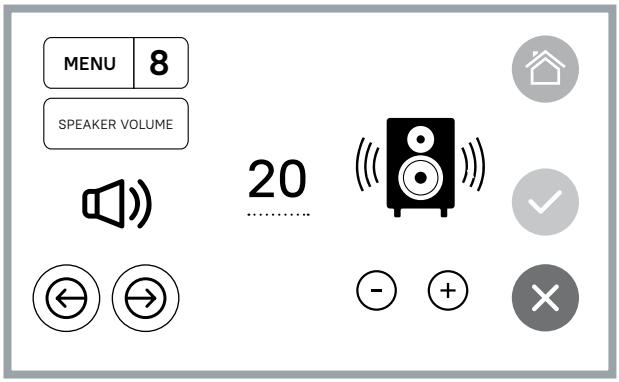


MENU 6: COOKING PAUSE - STANDBY
If the cooking or rotation functions are not active when the time set in menu 6 expires, the screen switches to standby mode

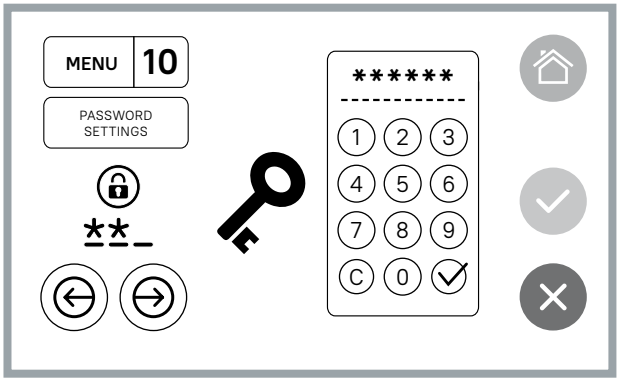




MENU 7:
END-OF-COOKING SOUND
It adjusts the duration of the end-of-cooking sound (1 to 10 seconds).



MENU 8:
SPEAKER VOLUME
It adjusts the sound volume.

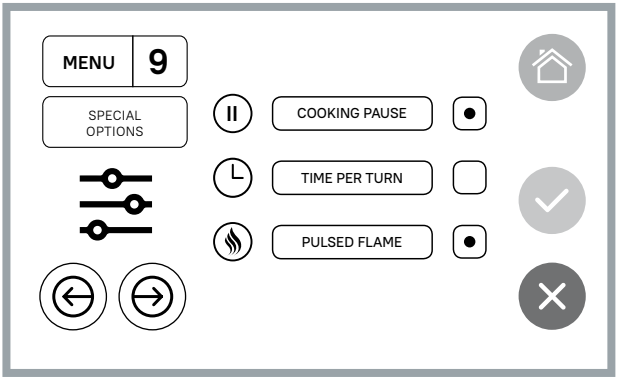


MENU 10:
PASSWORD SETTING
It allows you to set the password to access the Menu for programming system functions. Restricted access when the key symbol turns green, the password is unlocked

MENU 9:
SPECIAL OPTIONS

The OPTIONS MENU is particularly important in the TOUCH control panel.

WARNING: this Menu is accessible ONLY when the main burner and rotating surface are turned off or disabled.



The field with a circle inside indicates that the desired function is selected and enabled.

The empty field indicates that the function was disabled.

COOKING PAUSE

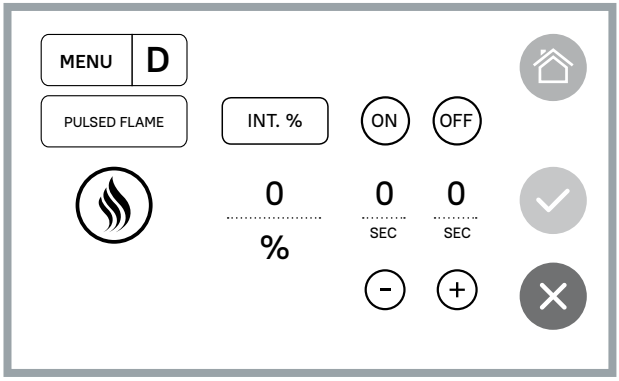
1) COOKING PAUSE
It temporarily stops panel activities for the time interval set in **Menu 6** (pause).

TIME PER TURN

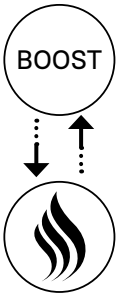
2) TIME PER TURN
It adjusts the time and therefore the speed in/with which the rotating surface performs a full 360° turn

PULSED FLAME

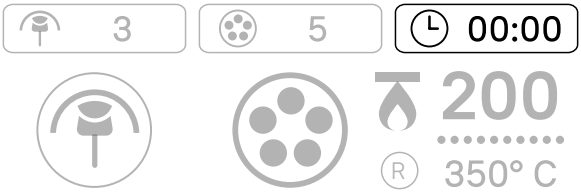
3) PULSED FLAME
It enables the pulsed flame function when the set temperature is achieved.



PULSED FLAME
With Menu D you can adjust the intensity of the burner power in %. In addition, action and break times of the flame are optimised.



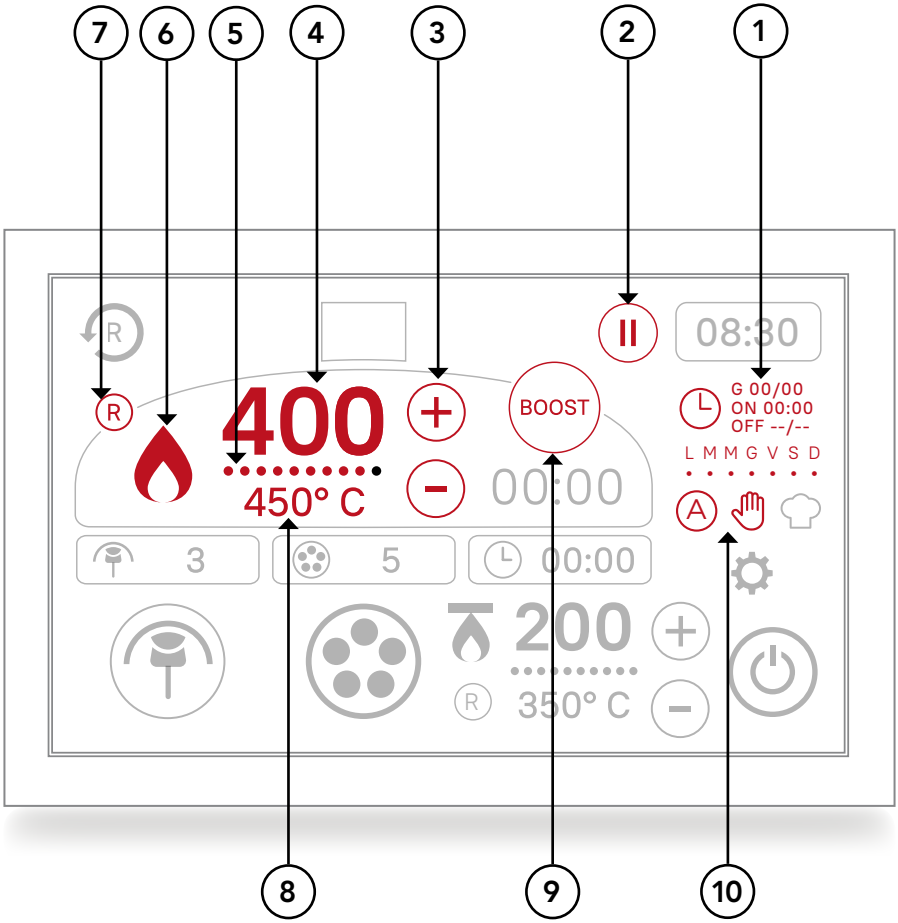
WHEN THE PULSED FLAME IS SELECTED AND ENABLED
Its icon replaces the BOOST button in the main panel.



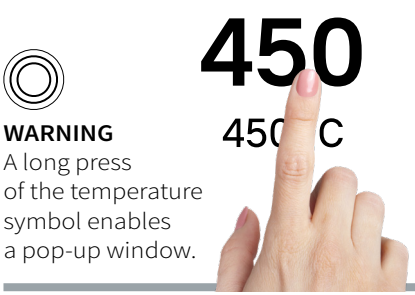
TIME PER TURN
The adjustment of time per turn is managed in the main panel, from the third menu of the rotating surface.

450
450°C
00:00
5
00:00
350
350°C

TOUCH
CONFIGURATIONS

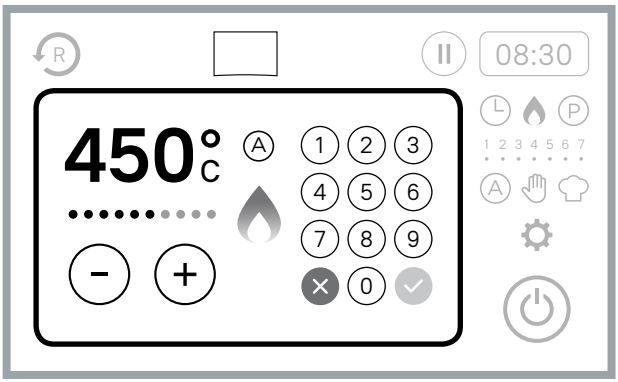


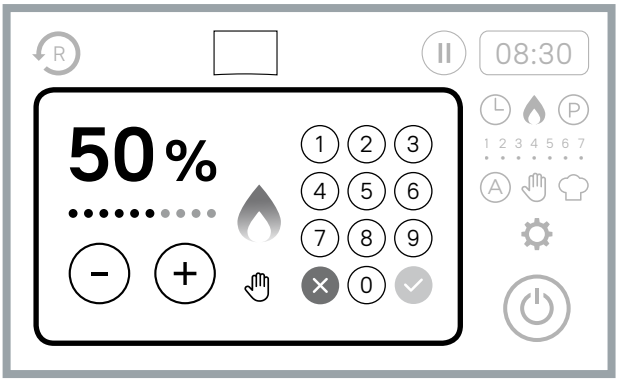
1. PROGRAMMED STARTS AND SHUTDOWNS
2. PAUSE - STANDBY
3. UP/DOWN BUTTONS FOR TEMPERATURE AND POWER SETUP IN %
4. OVEN - CEILING TEMPERATURES
5. STATUS BAR FOR BURNER POWER
6. BURNER START MANAGEMENT
7. MAIN BURNER RESET
8. SETUP TEMPERATURE POINT - POWER %
9. BOOST - PULSED FLAME
10. AUTOMATIC/MANUAL USE



WARNING
A long press of the temperature symbol enables a pop-up window.

WARNING
A single press of the flame symbol starts the burner.





TEMPERATURE ADJUSTMENT
To adjust the temperature, just hold the numbers. A pop-up window will appear, with a keypad on which you can write the desired temperature or increase/decrease it by pressing the +/- buttons. The temperature will be represented in degrees in the Automatic mode

Ⓐ **450°C/°F**

and displayed as power % in the Manual mode

50%
The burner power is displayed in this bar

0-100%
Adjustment buttons

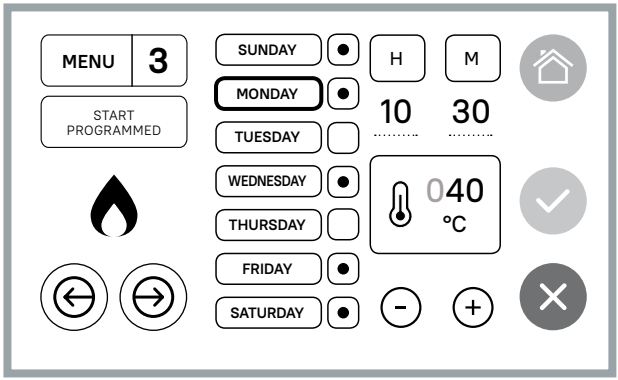
START AND SHUTDOWN PROGRAMMING

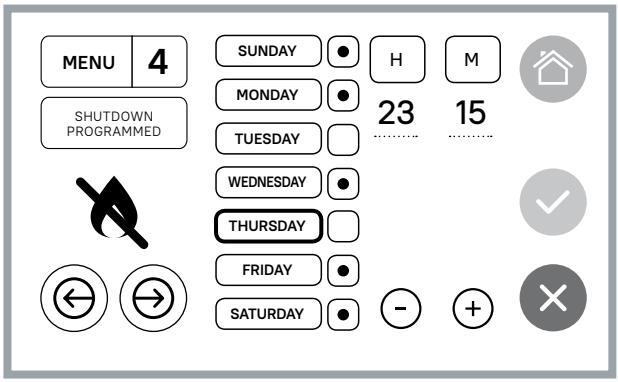
This programme allows you to prepare a schedule of predefined start-ups and shutdowns.

You can start by establishing, for each day of the week, the start hour and the intensity of the desired temperature. Afterwards, you can select the chosen day, enabling the programmed start-up via selection of the window next to the day in question.

1) To align start-ups at the same time: select multiple days simultaneously.

2) To disable the programmed start-up of the chosen day, select the point in the window next to the day of the week.

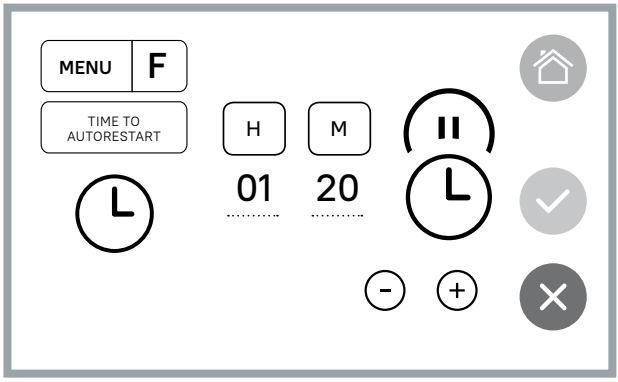




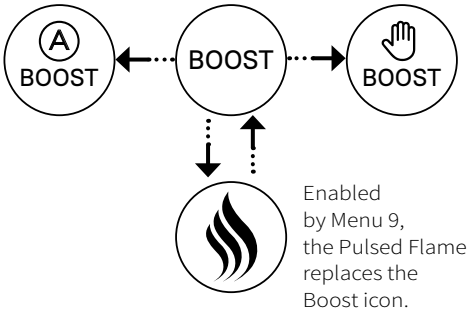
ENABLED **DISABLED**

MENU F: AUTORESTART VALUES

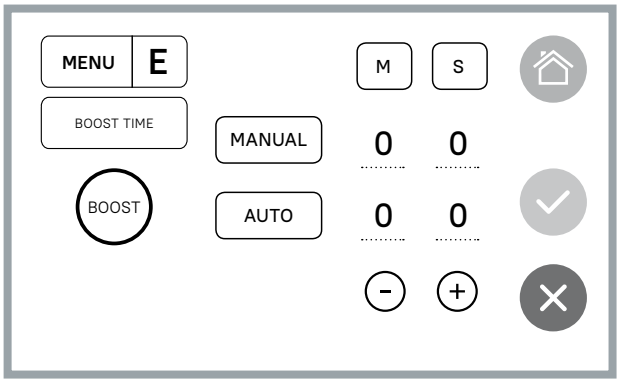
This menu allows you to schedule a timed pause with automatic restart. The timing of this pause can be set in "hours and minutes" mode.
30 seconds before restart, an intermittent sound will indicate the new start-up.
With the Restart times enabled, the PLAY symbol blinks.



WARNING
The long press of BOOST symbol enables the adjustment windows of this function, allowing you to select the AUTOMATIC or MANUAL modes.



Enabled by Menu 9, the Pulsed Flame replaces the Boost icon.



BOOST
The BOOST function increases the burner power to the maximum for the desired period of time. You can access the adjustments with a long press of the icon in the main screen. Afterwards, you set the times of use and

AUTOMATIC or MANUAL modes.

Automatic: It is enabled with the quick cooking cycle for the set duration.

Note: the function bypasses the temperature set point.

Manual: It is enabled by pressing the Boost icon in the main screen. It runs for the time set in the manual mode.

PRE-HEAT FUNCTION

pre-heating and dehumidification of the oven dome

This function, when active, allows a mild and gradual pre-heating, dehumidifying the interior of the oven dome.

A timer placed on the left of the clock displays the countdown that indicates the start of the PRE-HEAT function, with the burner on.

The PRE-HEAT icon

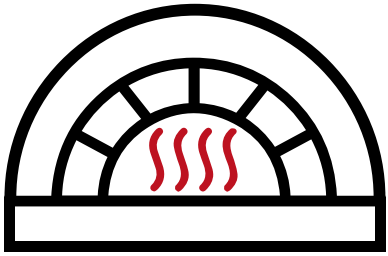
The following functions are enabled:

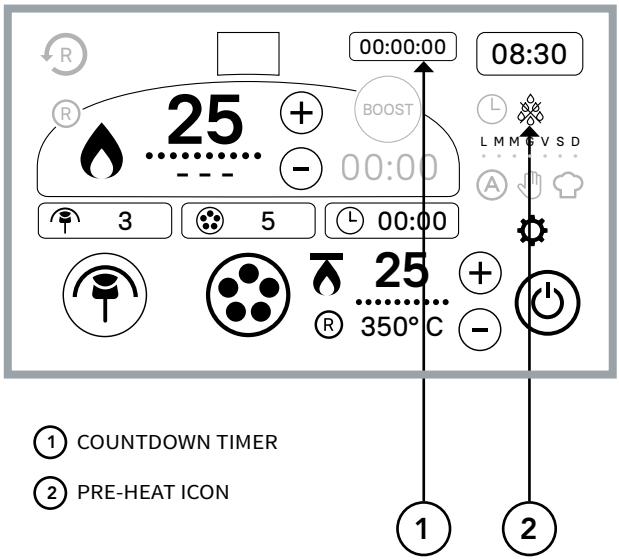
1) start-up of the main burner, with flame at minimum intensity.*

2) start of rotation at minimum speed.*

* **These functions are programmed by the manufacturer and are not editable by the user.**

The function duration is 20 to 48 hours at most.





1 COUNTDOWN TIMER

2 PRE-HEAT ICON

COLOURS OF THE OVEN TEMPERATURES AS DISPLAYED

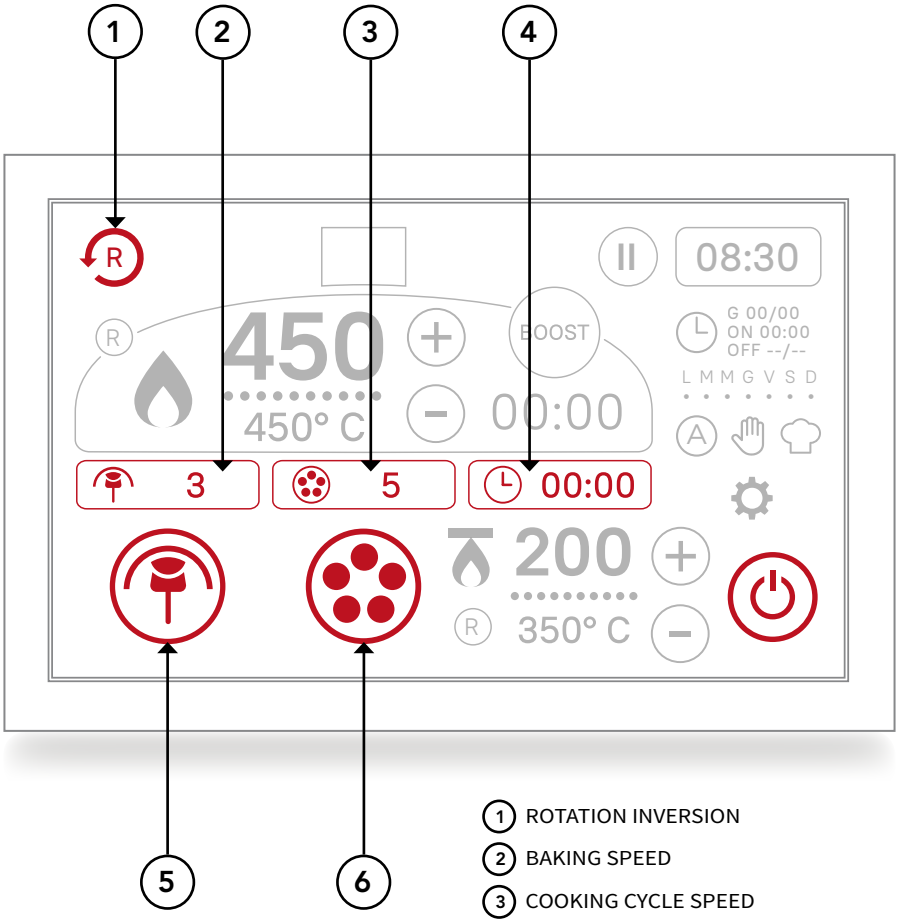
0°.... 50° SKY BLUE

051°....200° DARK YELLOW

201°....300° ORANGE

301°....400° DARK ORANGE

401°....480° DARK RED



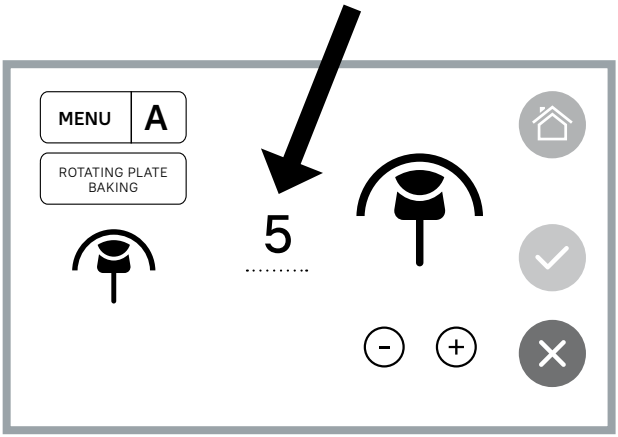
1. ROTATION INVERSION
2. BAKING SPEED
3. COOKING CYCLE SPEED
4. COOKING CYCLE TIME
5. BAKING START
6. START OF COOKING CYCLE ROTATION

BAKING - BAKING SPEED
A single press of this icon allows you to start the rotating surface in baking mode.

ENABLED RED BUTTON
single press = START

ENABLED YELLOW BUTTON
long press = SETUP OPTIONS - MENU A

ENABLED WHITE/ GREY BUTTON = DISABLED



MENU A

A long press **of the number** in this area allows you to manage the surface rotation speed with direct access, allowing the setting of 10 different speeds, from slowest (1) to fastest (10).

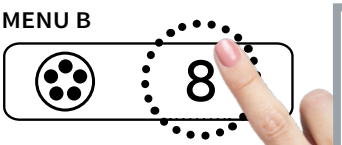
ROTATION - ROTATION SPEED OF THE QUICK COOKING CYCLE
A single press of this icon allows you to start the cooking speed of the rotating surface

ENABLED RED BUTTON
single press = START
*the quick cooking cycle function can be enabled even by obscuring the photocell

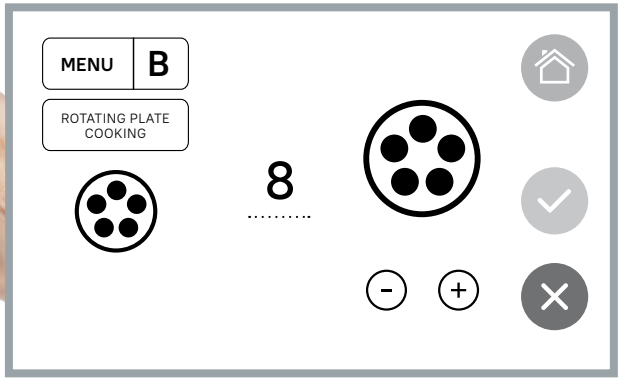
ENABLED YELLOW BUTTON
long press = SETUP OPTIONS - MENU B

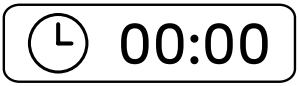
ENABLED WHITE/GREY BUTTON = DISABLED

MENU B



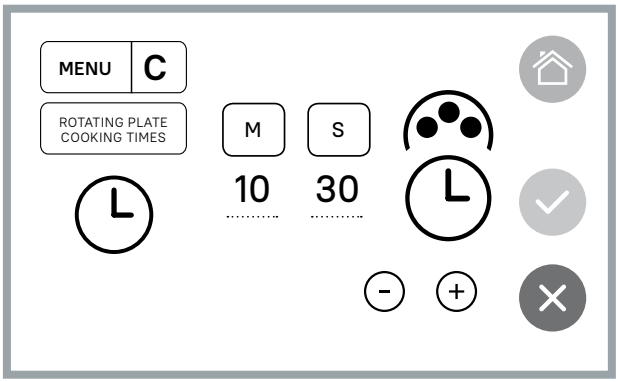
A long press
of the number
in this area allows you
to access the submenu
for the speed setup,
from slowest (1)
to fastest (10).

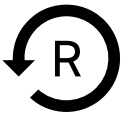




ROTATION - COOKING TIME
The cooking time will be displayed through the timer icon in the main screen.
Ref. no. 4 on page 20.

MENU C
ROTATION TIME
Pressing the icon,
you can access a
submenu of MENU C
for setting cooking times.

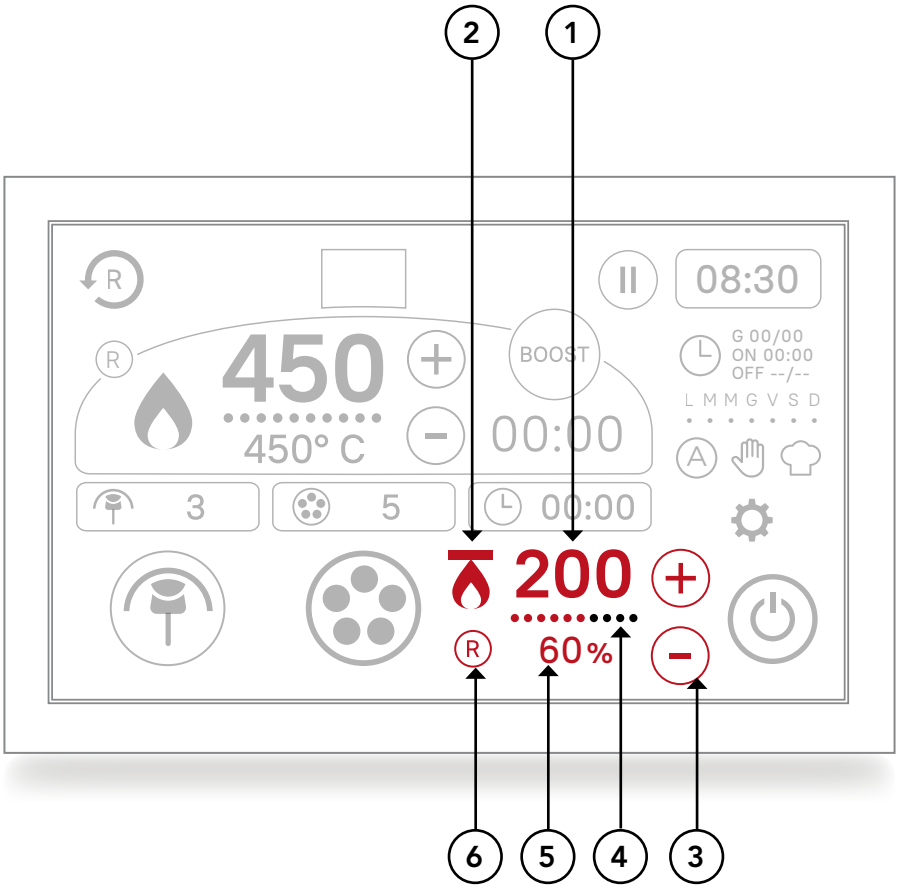




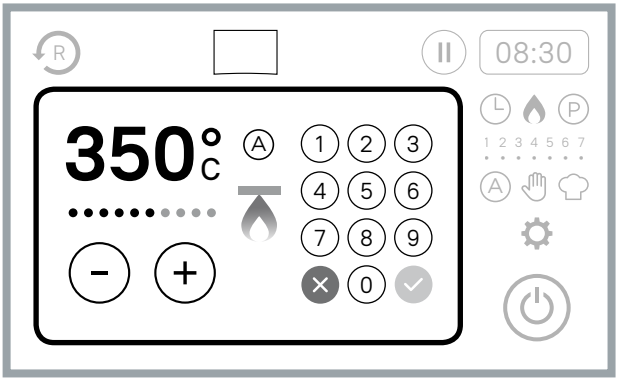
INVERSION OF ROTATION DIRECTION OF THE BAKING SURFACE
On the left of the main panel you can find the icon for the inversion of rotation direction of the baking surface.

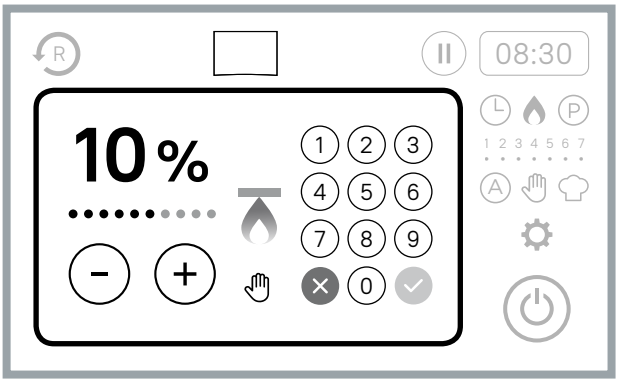
Once pressed, the baking surface will reverse its rotation.

IMPORTANT
The press of the icon must be maintained for at least 0.5".



1. TEMPERATURE OF THE SECONDARY BURNER (UNDERPLATE - BEDPLATE)
2. BURNER START MANAGEMENT
3. UP/DOWN BUTTONS FOR TEMPERATURE AND POWER SETUP IN %
4. STATUS BAR FOR BURNER POWER
5. SETUP TEMPERATURE POINT - POWER %
6. BURNER RESET





TEMPERATURE ADJUSTMENT
To adjust the temperature, just hold the numbers. A pop-up window will appear, with a keypad on which you can write the desired temperature or increase/ decrease it by pressing the +/- buttons.
The temperature will be represented in degrees in the Automatic mode

Ⓐ **450°C/°F**
and displayed in % for power in the Manual mode

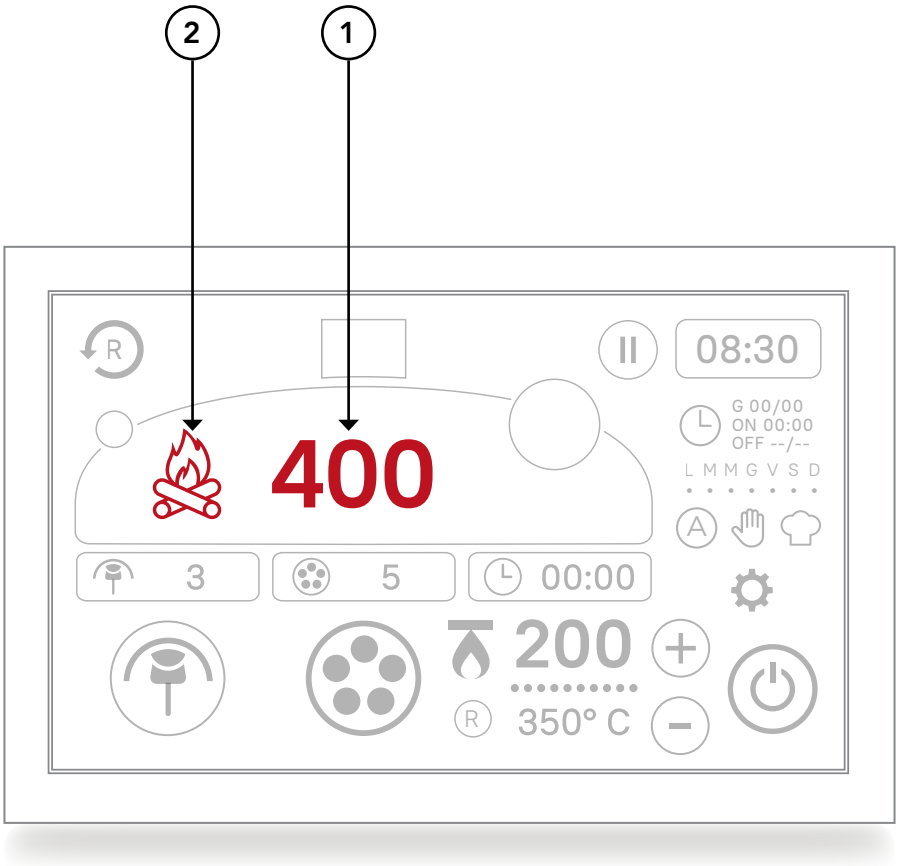
50%
The burner power is displayed in this bar

●●●●●●●●●● **0-100%**

Adjustment buttons

WARNING
The POP-UP window will appear shortly.

THE ENABLING OF THE SECONDARY BURNER WILL BE POSSIBLE CLEARLY AND SOLELY AFTER THE ROTATION START.

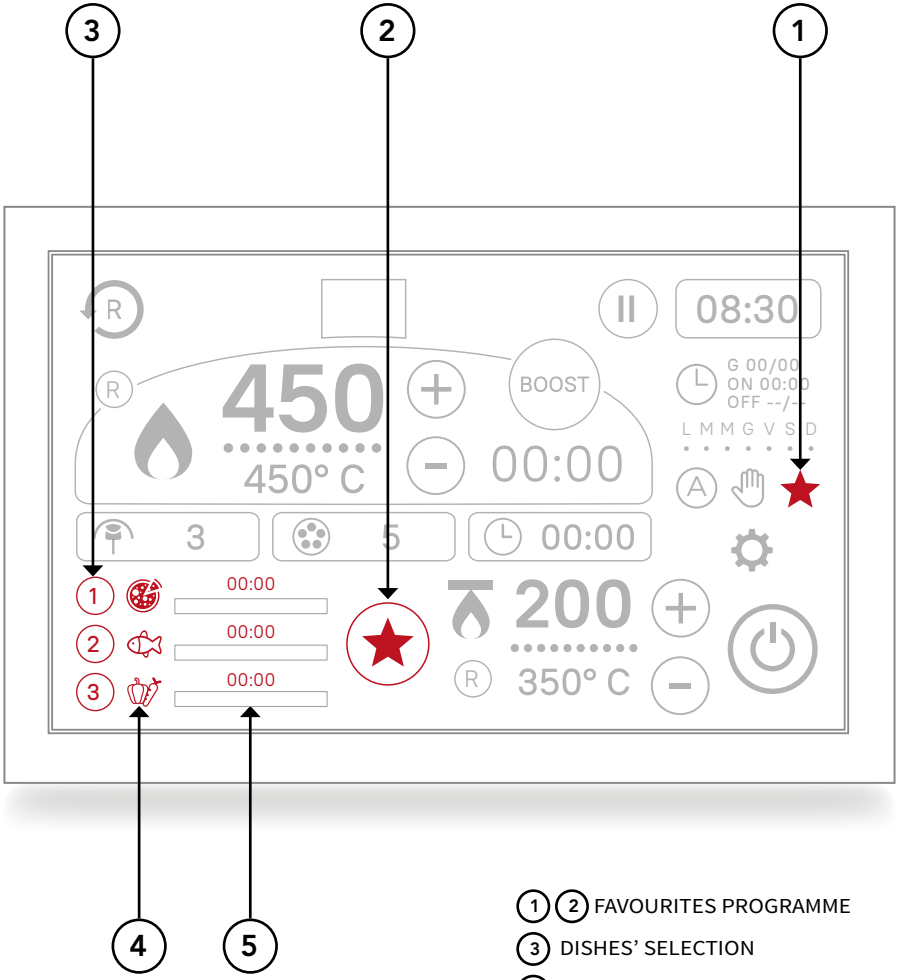


1. OVEN TEMPERATURES
2. WOOD-FIRED COOKING ICON

WOOD-FIRED COOKING

The TOUCH control panel allows the display of the traditional wood-cooking mode of your oven.

In this mode, a wood icon and the temperature inside the oven will be displayed on the screen.



1 2 FAVOURITES PROGRAMME
3 DISHES' SELECTION
4 ICONS OF SELECTED DISHES
5 COOKING TIMES

MEMO - FAVOURITES

cooking daily dishes

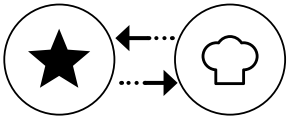
The FAVOURITES programme allows you to plan the cooking of the dishes or pizzas that are requested more frequently and cooked daily. The main difference of this programme compared to MULTI-COOKING function is that, with this configuration, it is possible to combine cooking times (with rotating surface function) and temperatures (with main burner).

WARNING: it will be possible to enable only one timer at a time

* The temperature associated with the selected dish will be entered as set temperature in the main burner (when present).

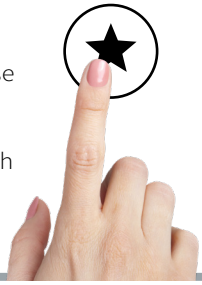
** The cooking time associated with the selected dish will be entered as time of quick cooking cycle in the rotating surface menu (when present).

A single press of the symbols allows you to switch from one function to another, when this has been selected, a subsequent tap allows the programme start.



WARNING

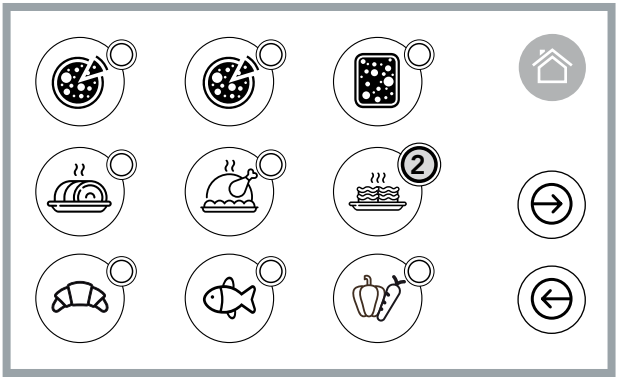
The long press of STAR symbol enables the adjustment windows of this function, allowing you to select and optimise the available options customising the types of cooking according to each kitchen's needs.



AVAILABLE CUSTOM TYPES OF COOKING

PIZZA	SPECIAL PIZZAS	PIZZA "AL METRO"
BREAD	BAKED PASTA	QUICHES
PASTRY	CAKES AND PASTRIES	PIES
FISH	VEGETABLES	ROAST CHICKEN
ROAST BEEF	STEAK	FAVOURITES

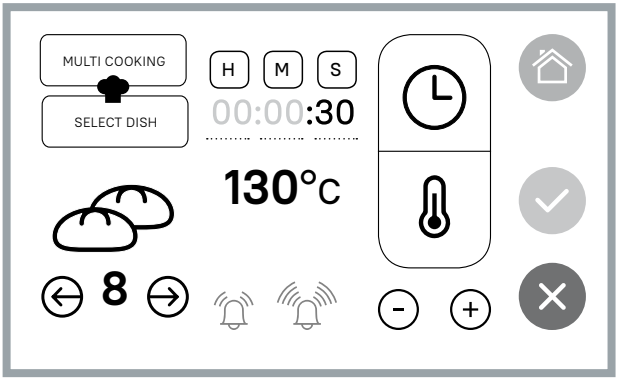
The FAVOURITES button with the star icon, pressed continuously, allows access to the window with the list of icons representing the dishes and their cooking times combined and programmed.



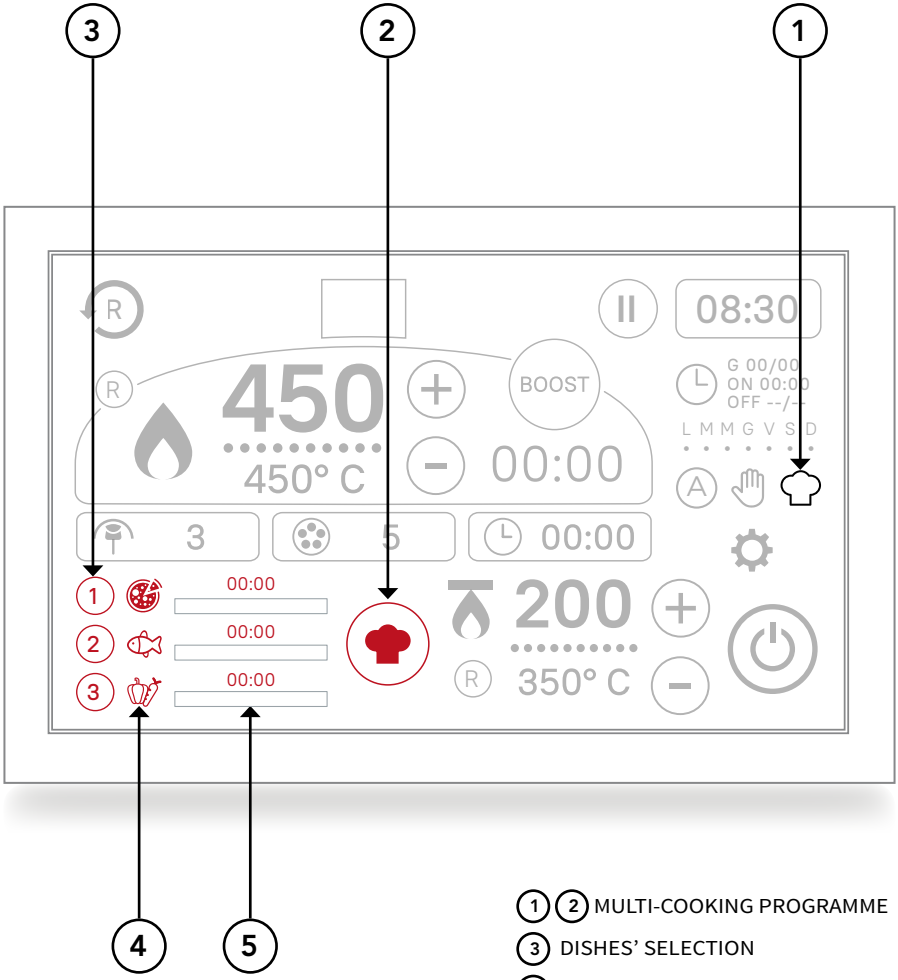
By accessing this second screen,
you find a list of the available and programmed dishes.
By means of the arrow symbols, you can scroll through the pages while, pressing food icons, these may be enabled and selected (up to a maximum of 3) or disabled.

This is how the deselected food icon appears, with an empty circle and without a number.

On the contrary, this is how the selected food icon appears, with a green circle and the selection number.



A long press of the dish icon will allow you to log into the programming screen to set times, temperatures, sounds and modify the dish to cook.



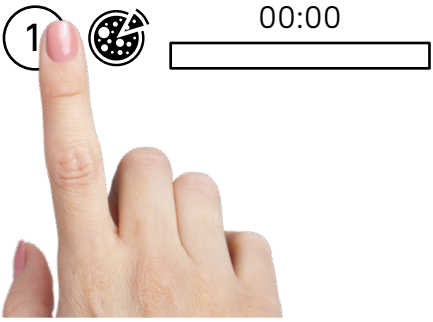
1 2 MULTI-COOKING PROGRAMME
3 DISHES' SELECTION
4 ICONS OF SELECTED DISHES
5 COOKING TIMES

MULTI-COOKING

simultaneous cooking of different dishes

This specific programme was designed to allow simultaneous cooking of different types of dishes inside the oven. The programme is selected through the icon on the right of the main panel ( ).

The parameters of the individual dishes, unlike the favourites menu, do not affect the control of the temperature inside or on the ceiling of the oven.

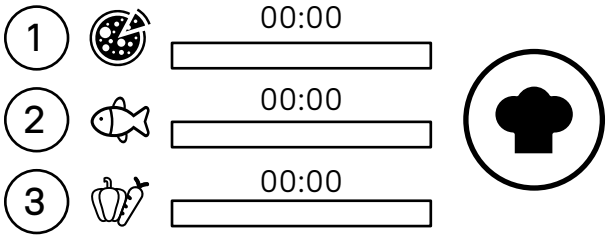


The single press of the number enables, colouring it red, the cooking timer of the selected dish.

The single pressure of the number colours it white and stops cooking.

The long press of the dish icon allows you to access the dish screen to replace or to change cooking.

The single press of the Chef Hat icon allows you to accesses the dishes' list screen

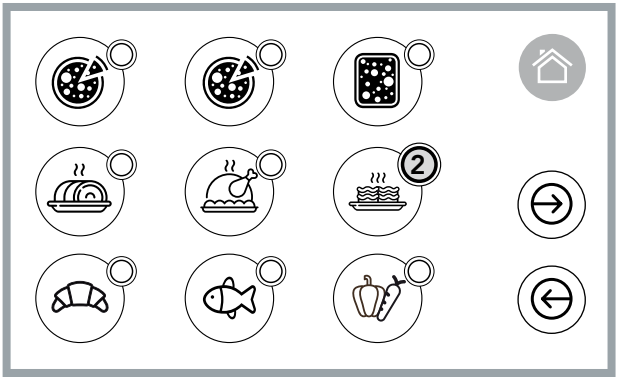


In this section of the TOUCH screen you can find, from left to right: the three dishes in order of insertion, the icons that represent them, the bars that display the passing of the cooking time and the MULTI-COOKING button with the chef hat.

AVAILABLE CUSTOM TYPES OF COOKING

PIZZA	SPECIAL PIZZAS	PIZZA "AL METRO"
BREAD	BAKED PASTA	QUICHES
PASTRY	CAKES AND PASTRIES	PIES
FISH	VEGETABLES	ROAST CHICKEN
ROAST BEEF	STEAK	MULTI-COOKING

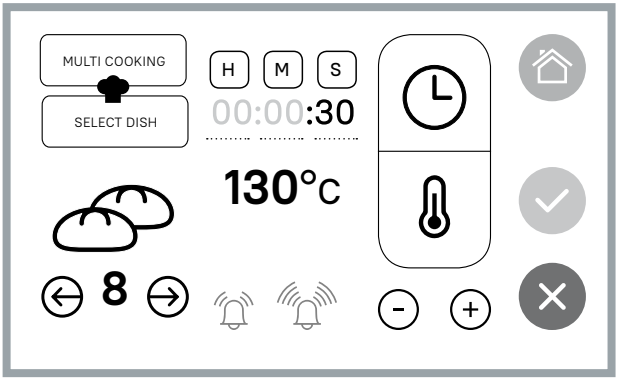
The MULTI-COOKING button with the chef hat, pressed continuously, allows access to the window with the list of icons representing the dishes and their cooking times combined and programmed.



By accessing this second screen,
you find a list of the available and programmed dishes.
By means of the arrow symbols, you can scroll through the pages while, pressing food icons, these may be enabled and selected (up to a maximum of 3) or disabled.

This is how the deselected food icon appears, with an empty circle and without a number.

On the contrary, this is how the selected food icon appears, with a green circle and the selection number.



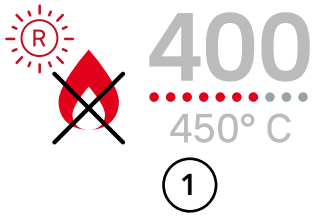
A long press of the dish icon will allow you to log into the programming screen to set times, temperatures, sounds and modify the dish to cook.

BURNER LOCKOUT

PROBLEM	⚠	CAUSE	REMEDIES
FLAME LOCKOUT OF THE MAIN BURNER		(**1**) GAS SHORTAGE OR CLOSED TAP (**2**) FAULTY ELECTRONIC BOARD OR GAS VALVE (**3**) UNBURNED RESIDUES IN THE AREA OF THE BURNER STARTUP (**4**) IGNITION ELECTRODES INCORRECTLY PLACED	(**1**) CHECK THE PRESENCE OF GAS OR OPEN THE TAP (**2**) REPLACE THE BOARD OR THE GAS VALVE (**3**) REMOVE THE UNBURNED RESIDUES FROM THE AREA OF THE BURNER STARTUP (**4**) CHECK THE CORRECT POSITIONING OF THE IGNITION ELECTRODES
FLAME LOCKOUT OF THE SECONDARY BURNER			

BURNER RESET

restart procedure of the burner in locked state



1

2

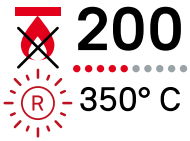
In a situation of **BURNER LOCKOUT,** a crossed-out flame **icon** (burner symbol) is displayed and the Ⓡ **RESET** button will start blinking (Fig. 1), **proceed as follows**:

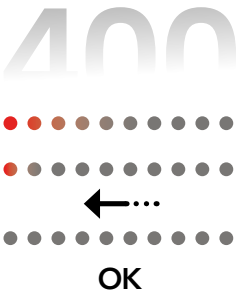
A • Wait for the end of the blinking phase of the **RESET icon**

B • Type while holding down the icon itself, until the **ball bar** is zeroed (Fig. 2/3, burner power).

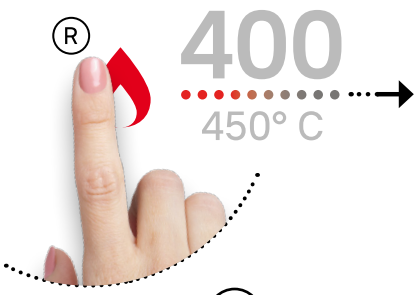
C • Restart the burner by pressing the **flame** icon (Fig. 4).

THE SAME PROCEDURE APPLIES TO THE SECONDARY BURNER (if present)



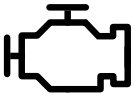


3



4

PROBLEM	⚠	CAUSE	REMEDIES
PRESSED EMERGENCY BUTTON RED HAND AND BUTTON		PRESSED EMERGENCY BUTTON	RELEASE THE EMERGENCY STOP BUTTON TO RE-ENABLE THE FUNCTIONS
ON TIME MAINTENANCE ORANGE WRENCH		EXPIRING MAINTENANCE	CONTACT THE CUSTOMER SERVICE TO PERFORM NORMAL MAINTENANCE
ON OUT MAINTENANCE RED WRENCH		EXPIRED MAINTENANCE	CONTACT THE CUSTOMER SERVICE TO PERFORM NORMAL MAINTENANCE
FUME SENSOR RED CLOUDS		SENSOR TO DETECT FUMES ENABLED	CHECK THE STATE OF THE FLUE AND/OR THE COMBUSTION QUALITY

PROBLEM	⚠	CAUSE	REMEDIES
INTERRUPTED COMMUNICATION		THE OPERATION OF THE SURFACE ROTATION MAY NOT BE POWERED	CHECK THE CONNECTION WITH THE DRIVE
THERMAL ALARM		THERMAL PROTECTION OF THE ROTATION MOTOR STARTED	TURN OFF THE BOARD AND WAIT 5 MINUTES BEFORE THE RESTART IF THE ALARM PERSISTS, CONTACT THE TECHNICAL CUSTOMER SERVICE
OVERLOAD WITH ORANGE THERMOMETER		OVERLOAD OF THE SURFACE ROTATION MOTOR POSSIBLE RESIDUE OF THE COMBUSTION AMONG THE POWER TRANSMISSION	ENABLE THE ROTATION INVERSION FOR A FEW MINUTES IF THE PROBLEM PERSISTS, CONTACT THE TECHNICAL CUSTOMER SERVICE

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