



GAS
TOUCH-SCREEN COMBI OVEN

KDI & KDGI MODELS MANUAL



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1. PICTOGRAM EXPLANATIONS



Danger!

Dangerous situations those may cause heaviest injuries and death



Warning!

Dangerous situations with a high possibility of causing heaviest injuries and death



Caution!

Dangerous situations with a high possibility of causing heaviest injuries and death



Irritative Substances



Danger of Fire!



Danger of Burns!



Caution:
May cause damage if not followed.



Recommendations and methods for daily use.

2. START-UP

STARTING

- Open the electrical switch.
- Device is energized by pressing on the ON/OFF button on the panel.
- ON/OFF Button:



Ensures operation or stop of the oven control panel.

It is at OFF condition while red light on it.

Green light lits when the oven is at "ON" position.

This button should be hold for 2 seconds to shut-off. No operation shall be performed if pressed shorter.

SHUT-OFF

Cooking operation shall be terminated with the "X" cancel image during operation.

Power shall be interrupted by pressing on ON/OFF button to shut-off the device.



INSTALLATION TEST

Upon starting-up your new oven, it shall be requested to initiate the automatic installation test for once. This installation test shall vary depending on environment conditions of your oven and takes approximately 30 minutes.

Please pay attention to below given warnings:

- All packing materials should be removed from the oven, the protective film on the oven body should be stripped for applying the automatic system test.

- Air curtain should be controlled whether it completely fits in its place.

- Electricity, water and gas connections of the oven should be made in accordance with installation instructions.



Fire Danger!

Remove packing materials, grates and accessories in the oven cabinet.



System test shall be applied for only once during initial installation of the oven. Close the oven door during the system test. Interruption of system test is an unwanted situation. Our Company shall not be responsible for damages those may occur when the oven is used without completing the system test.

USER PARAMETERS

STEPS	INFO / KEY / BUTTON	DEFINITION
1	LANGUAGE SELECTION	Select the user language. (Turkish / English)
2	TEMPERATURE MEASUREMENT METHOD	Select the temperature measurement method as F or C.
3	DATE and HOUR SETTING	DD/MM/YYYY
4	SCREEN BRIGHTNESS	%0 - 100
5	VOICE LEVEL	%0 - 100
6	HACCP EXPORT	You can save HACCP data into USB data memory.
7	RECIPE EXPORT	You can save recipe data into USB data memory.
8	RECIPE UPLOADING	You can save created recipes to the device via USB.

3. SAFETY INFORMATION



- Keep this guide to be continuously accessible by all users!
- This device should not be used by children or persons with restricted physical, sensorial or mental abilities or persons not having adequate experience and/or information.
- Device should only be used manually. Failures occurring due to using incisive, sharp or other tools are out of the scope of warranty.
- All personnel to use the oven must be trained regarding safety and correct oven utilisation for preventing accident danger and failures arising in the device.



Warning!

Daily operation and pre-use control.

- Do not use the device if the flushing operation is not completed.
- Ensure that the fan curtain is attached correctly and in accordance with rules - Danger of injury due to rotating fan propeller!
- Ensure that oven carts, tray shelves are located in the oven cabinet in accordance with rules - Containers carrying hot liquids may fall or overflow

from the cooking cabinet - Danger of burn!



Warning!

If, frequency inventor is being used in the equipment, TYPE B RCD (residual current relay) with AC/DC sensitivity must be used before the equipment power inlet (from the mains block terminals).



Warning!

- Faulty installation, service, maintenance and cleaning; additional modifications to be made in the device may cause failure, injuries or death. For this reason, please carefully read the user's manual prior to operating your device.

- Authorized service should make intervention on the device in case of a failure. Manufacturer company shall not be responsible for not using original spare parts in the device.

- This device can only be used for cooking in professional kitchens. All kinds of uses for other purposes may be dangerous and contrary with the main purpose of use.

- Food types containing flammable substance (e.g.: food substances containing alcohol) should not be cooked. Substances having low flash point may easily flared out and ignited - Danger of Fire!

- Cleaning and descaling materials and accessories should only be used in accordance with methods defined in this guide.

- All kinds of uses for other purposes are dangerous and contrary with the main purpose of use. In case glasses are

damaged, please have the entire glass replaced via the authorized service.

- Your device should be taken into maintenance by the authorized service for at least once a year to remain technically smooth.



Warning!

- Have your device installed to allow operation under a range hood.

Device should operate as long as it is used.

- Chimney connection should be made by expert persons with suitable materials and with dimensions

given in the installation guide for models equipped with range hood - Flue Gases!

- Do not place any materials covering chimney pipes of your device - Danger of Fire!

- Close chimney pipes located at the device to prevent penetration of water or any objects during cleaning of the device. Open chimney pipes again after the cleaning - Danger of Explosion!

- Do not close the device lower section with goods.



Warning!

• If containers are filled with liquids or a material liquefying during cooking operation, containers being placed in the oven should only be placed on shelves easily seen by the user. - Danger of Burn!

- Always open the cooking chamber very slowly (hot air output) - Danger of Burn!
- Touch accessories and other items in the hot cooking chamber only with heat-resistant protective cloth - Danger of Burn!
- External temperature of device may be higher than 60°C, only touch with a heat resistant cloth - Danger of Burn!
- Water coming from the hand-shower may be hot. - Danger of Burn!
- Do not touch the ventilation propeller - Danger of Injury!
- Cleaning - Dangerous chemical substances - Danger of Irritation! You should wear protective clothes, protective goggles, gloves and face masks suitable for the cleaning operation.
- Do not place flammable substances near the device. - Danger of Fire!
- Activate fixing brakes of moving devices and oven cart rack when not used. Wheeled racks may automatically move on non-even grounds. - Danger of Injury!
- Always close the container slide when the oven cart rack is used. Cover containers filled with liquid in order to prevent splash of hot liquids. - Danger of Burn!
- When the carrying vehicle and banquette cart are filled and discharged, wheels

should be fixed according to rules - Danger of Injury!

CLEANING

- Use only cleaning substances recommended by Manufacturer. Failure may occur when cleaning substances of other manufacturers are used; these failures are out of the scope of warranty.
- Cleaning substances requiring to rub or causing scratches should not be used.



Warning!

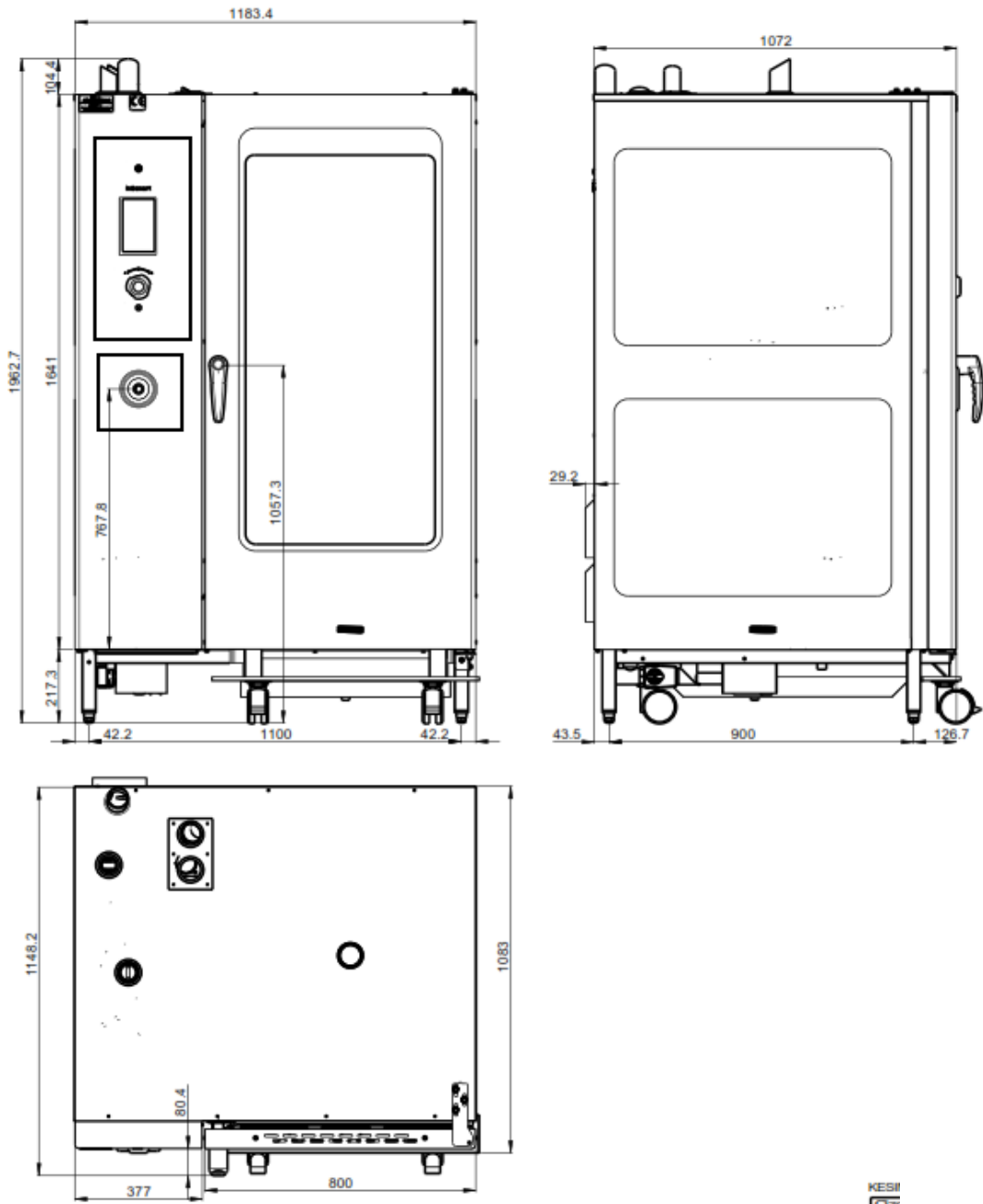
Maintenance of air inlet filter.

Device automatically detects that the air filter located below the panel is contaminated. A service message is seen when the air filter is contaminated and you shall be requested to clean or replace the air filter. Device should not be operated without the air filter. Consider below given information while replacing the air filter.

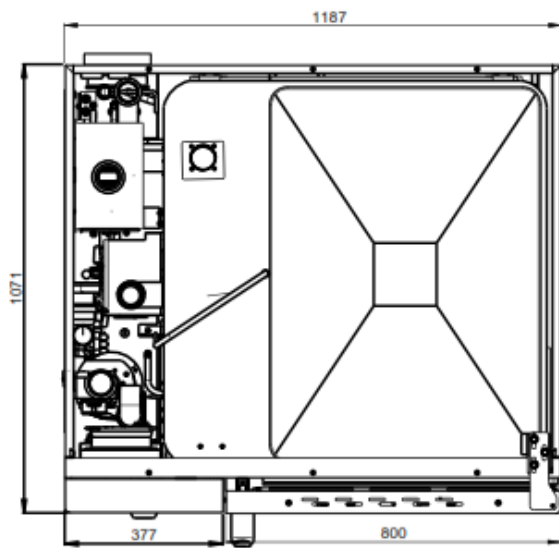
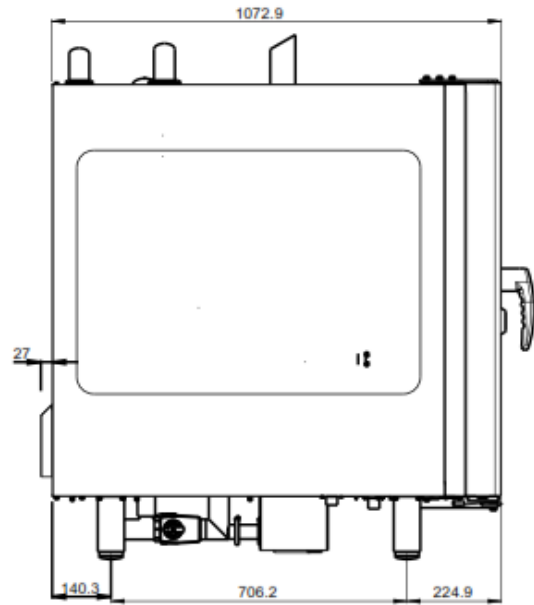
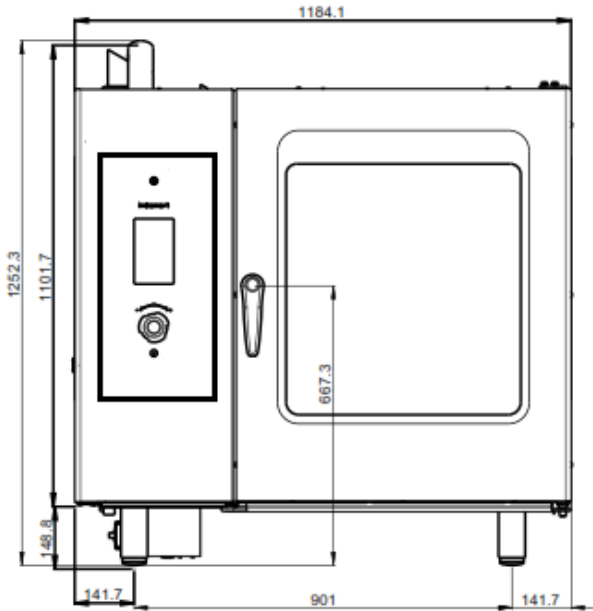
Device electricity connection should be disconnected during cleaning, maintenance and repair operations.

4. PRODUCT VIEWS

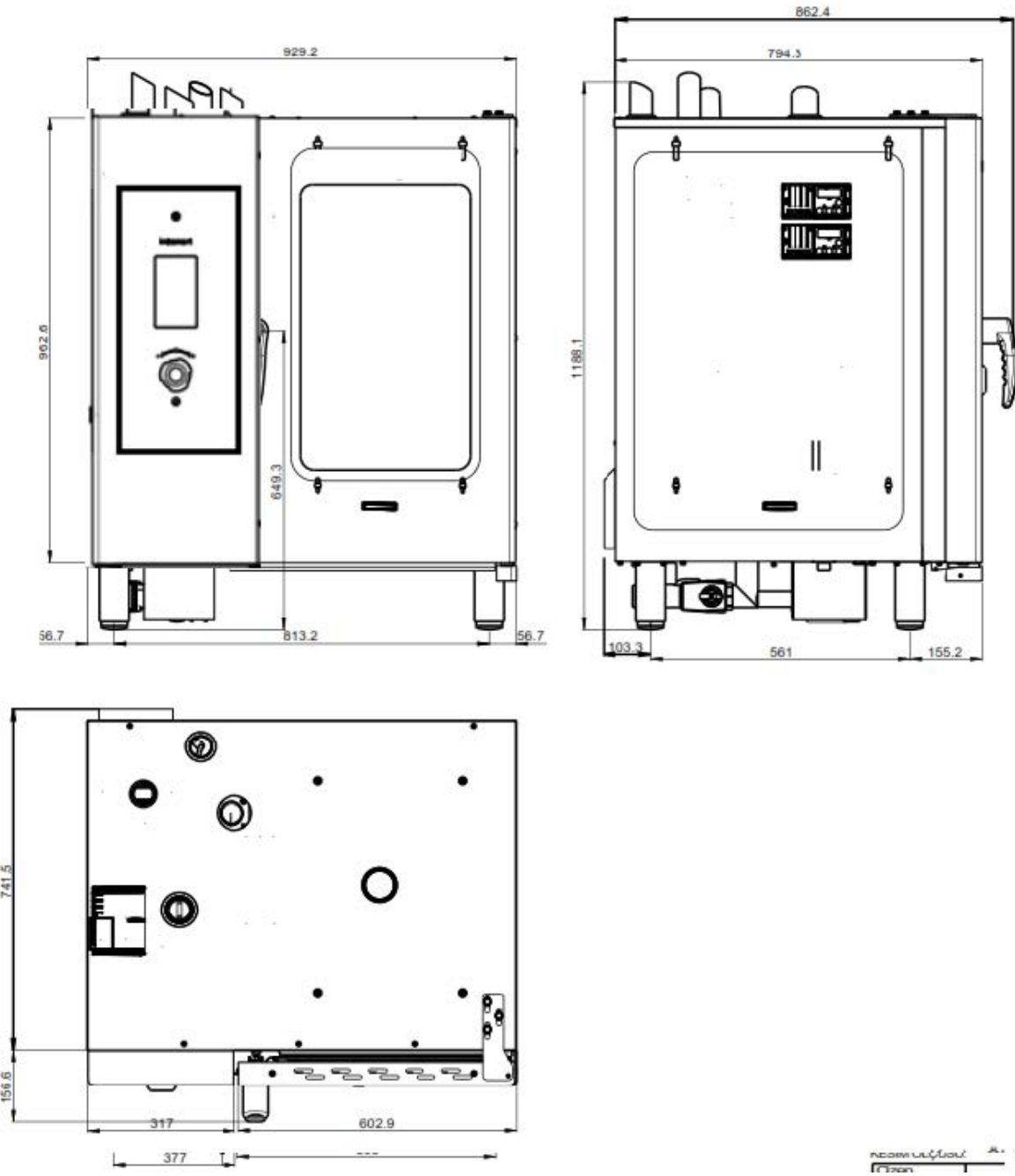
KDI2021



KDI1021



KDI1011



5. WARNINGS FOR USE OF THE OVEN

INSTALLATION:

- Strip the protective nylon on the device, clean any adhesives remaining on the surface with a suitable dissolver.
- Place the device under a range hood to enable ventilation of smoke, odour and steam revealing during the cooking.
- If smokes coming out shall be ventilated, aspirator electrical connection should be joint with the device. Device operation should be stopped when ventilation is not available. Place the device on an even and rigid floor on a scale with the help of adjustable feet.
- In order to perform the installation and maintenance easily, left side of the device installation place should have approximately 60 cm space. That will also ease the air suction of the engine. Approximately 10 cm space should be left at behind for air circulation.
- Pay attention for minimum 110° opening of the oven door while placing the device to allow easy loading and unloading.

WATER CONNECTION:

- Place 3/4" installation to device water inlet and attach 3/4" ball valve at a suitable place.
- Device should be supplied with 2-4 bar water having 7°Fh hardness. Thus, the fountain shall be prevented from blocking due to scaling shortly.

ELECTRICAL CONNECTION:

- Device should be connected to a grid complying with DIN VDE 0100 electrical installation standards.
- Device should be supplied with 230V AC 1N + PE 50Hz grid voltage.
- Voltage tolerance should not exceed \pm %10.
- A fuse having suitable ampere values should be connected between the device and grid supply.
- Device must be grounded. DIN VDE 0100 clause 540 should be considered for this. Equipotential ground input is indicated with " " label at the lower side of device.
- Devices must be connected to an electricity grid with norm and complying with validity rules.
- Suitable fault current fuse should be used in devices.
- Device must use minimum H07RN-F type power supply cable.
- Connect the power supply cable according to device circuit scheme.

USER'S INSTRUCTIONS:

- Device is designed for professional use and should only be used for persons trained on that issue.
- Device control shall be maintained through the touch screen. We recommend to use rotating switch for performing sensitive temperature or time setting.
- New insulation material is used that minimizes heat losses and also being environment-friendly.
- There is a meat probe to control internal heat of the product to be cooked.
- There is an oven cart that can get into the oven as an accessory.

- Convection ovens are multi-purpose devices performing indirect cooking by blowing accumulated hot air and steam into the oven cabinet via fan.
- Device is for cooking all food types given in table 1. Also, you can heat previously cooked and frozen foods until suitable temperatures for eating.
- Tray depth selection is very important for ovens. Select trays as perforated and 20 mm for leavened dough types, normal non-perforated and 20 mm for pastry types, and 40-65 mm deep depending on food characteristic for dressed food types. Tray selection and recommended maximum tray capacities are as given below.
- In case of using GN 1/1 tray, tray capacity shall be two folds of quantities indicated.
- Trays deeper than 65 mm should not be used for not preventing hot air circulation.
- 1 tray may contain 25-30 breads according to weight of bread on GN 2/1 20 mm perforated trays used in leavened dough types. However, it is not possible to cook breads over 180 grams in this type of ovens. In this case, one time capacity of the oven becomes 250 breads when 10 trays accepting 25 breads are placed in the oven. Cooking period is 18-20 minutes.
- GN 2/1 200 flat trays used in pastry types may vary depending on the type of pastry. In average, it is possible to cook 35-40 portions pastries in a tray. In this case, oven capacity becomes 350-400 persons and the period varies between 20-35 minutes depending on the feature of material.
- GN 2/1 40-60 mm deep trays used in oven meals contain 40 pieces of dressed chicken drumsticks and period varies between 75-80 minutes. In this case, the

- oven can cook a meal for 400 persons at once when it is operated at full capacity.
- In GN 2/1 80 mm trays those can be used in stews, particularly for pulses, each tray contains 60 portions meal and 240 portions of meal can be acquired when 7 trays are placed in the oven at once.
- Perform an initial heating at least 50°C more than the selected heat level prior to placing the product to be cooked in the oven. You can use the pre-heating icon located on the device screen. For instance, if Talaş pastry will be cooked at 190°C for 20 minutes, the oven should be heated up to minimum 240°C. Because cold materials to be placed in the oven (cart, tray, product to be cooked) will reduce the oven temperature. For this reason, please do not place the product in the oven without pre-heating.
- Trays should be placed in tray rails located on the oven cart according to the product to be cooked. Because differences may occur in cooking as the air circulation may not be provided completely between frequently placed trays. For instance, 10 mm deep trays called as pastry trays (flat or perforated) may be placed in all rail distances for sable biscuit, bag dough, American Biscuit, Italian cookies among patisserie doughs. However, placing trays by leaving one each rails empty for cooking other products will provide better air circulation and therefore a healthier cooking. Please pay attention to this issue.
- Pay attention to not having a distance less than 20 mm between trays. This space should be 40 mm under normal conditions.
- It shall be more suitable to perform applications such as chicken grill, fish

grill and dry meatballs on wire grills given with the oven (530x750 mm) instead of trays. Maximum grill capacities of devices are 5 pieces for FBE 10T - 20T and 10 pieces for FBE 40 T.

- Steam should be sprayed periodically via the humidifying button into the oven during cooking leavened dough and pastry products, thus product drying and crustation should be prevented.

- While placing trays are being placed, pay attention that they are at the same line and trays proceed until end of oven rails completely. Otherwise, cooking levels shall be different.

- Oven cart should be placed carefully in the oven cabinet to be located in the middle. Stopper is placed on the oven bottom for that purpose. Shift the cart and ensure contact with that point.

		GN 2/1 tray	GN 2/1 tray	GN 1/1 tray
	Tray	KDGI2021	KDGI1021	KDGI1011
Biscuit / cookies	10mm	20 pcs.	10 pcs.	10 pcs.
Leavened dough types	20 mm perforated	10 pcs.	5 pcs.	5 pcs.
Pastry types	20 mm flat	10 pcs.	5 pcs.	10 pcs.
Oven meals	40/65mm flat	10 pcs.	5 pcs.	5 pcs.
Stews (heating)	65mm flat	7 pcs.	4 pcs.	3 pcs.

TABLE - 1

6. GENERAL VIEW



7. ICONS



AUTOMATIC DESCALING



COOLING



SETTINGS



DOOR OPEN



LAST 10 USED RECIPES



HOLDING AT COOKING
OPERATION
(WHEN THE DOOR IS
OPEN)



DELTA-T



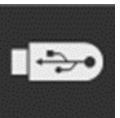
START



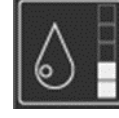
MEAT PROBE OR CORE
PROBE



PRE-HEATING



USB DATA TRANSFER
ICON



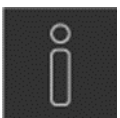
MANUAL DAMPENING
(SERIAL MANUAL
HUMIDITY)



SMARTRACK



FLUSHING



INFO BUTTON



HELP



RECIPE ADDING



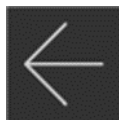
TURBO



CLOCK



COMBI



BACK



STEAM



FAVORITE RECIPES



ADJUSTABLE STEAM



COOKING MODES



DELETE



TURBO-STEAM
COMBINATION SETTING



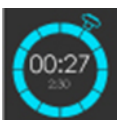
RECIPE ARRANGEMENT



CABIN FAN SPEED
SETTING



RECIPE SAVING



TIME



WARNING BETWEEN
PHASE STEPS OF PHASIC
COOKING



CANCEL



NEW RECIPE
CREATE



TEMPERATURE INDICATOR
FOR TURBO MODE



CELCIUS/FAHRENHEIT



TEMPERATURE INDICATOR
FOR MEAT PROBE



LOW FLUSHING



MEDIUM FLUSHING



TEMPERATURE INDICATOR
FOR DELTA-T



INTENSE FLUSHING



% 100 TURBO MODE



TEMPERATURE INDICATOR
FOR STEAM MODE



% 100 STEAM MODE

8.COOKING MODES



1 - COMBI MODE



2 - TURBO MODE



3 - STEAM MODE



4 - ADJUSTABLE STEAM MODE



9. COMBI COOKING MODE (30°C-300°C)



Turbo hot air and steam is combined to prevent drying of meals. Weight loss is minimized and our product cooks equally. When compared with traditional cooking methods, cooking period is shortened considerably. This cooking method is ideal for frying, poaching, boiling and glacing.

STARTING

Oven starts to operate in combi mode when selections seen on the screen (temperature, time, fan speed, steam rate, etc.) are made and start button is pressed.

Selections to be made on this screen are as given below:

Time Selection: Cooking period can be adjusted up to 12 hours.

Temperature Selection: Adjustable between 30-300°C .

Fan rotation selection: Fan rotation can be adjusted between 1 and 6.

Dry-steam rate selection: Steam rate can be adjusted between 10% and 90%.

Cooking with probe: Cooking may be performed with probe by entering a temperature value independently from time. You can use DT cooking feature if you want.

Pre-Heating: Pre-heating may be performed prior to the cooking operation

10. TURBO COOKING MODE (30°C-300°C)

Soft fillets, chumps, dough products can be cooked homogeneously with the temperature adjustable up to 300°C. Enables most suitable cooking of deep-frozen products with "convenience" procedure.



STARTING

Oven starts to operate in turbo mode when selections seen on the screen (temperature, time, fan speed, steam rate, etc.) are made and start button is pressed.

Selections to be made on this screen are as given below:

Time Selection: Cooking period can be adjusted up to 12 hours.

Temperature Selection: Adjustable between 30-300°C .

Fan rotation selection: Fan rotation can be adjusted between 1 and 6.

Cooking with probe: Cooking may be performed with probe by entering a temperature value independently from time. You can use DT cooking feature if you want.

Manual dampening selection: Manual humidity can be supplied in the cabin at requested level.

Pre-Heating: Pre-heating may be performed prior to the cooking.

11. STEAM MODE (100°)



Steam cooking is ideal for slight boiling, steam cooking and steam softening operations. With the high performance steam generator, it provides uninterrupted steam supply and makes the food look fresh.

STARTING

Oven starts to operate in steam mode when selections seen on the screen (time, fan speed, etc.) are made and start button is pressed.

Selections to be made on this screen are as given below:

Time Selection: Cooking period can be adjusted up to 12 hours.

Fan rotation selection: Fan speed automatically reaches "3" after selecting the steam mode. Fan rotation can be adjusted between 1 and -6.

Cooking with probe: Cooking may be performed with probe by entering a temperature value independently from time.

12. ADJUSTABLE STEAM MODE (30°C-99°C)



Thanks to the cooking room temperature retained sensitively, tastes of foods are preserved ensuring the desired density. Adjustable steam cooking is ideal for boiling in low water, cooking in low heat, meat and vegetable juice cooking and vacuum cooking operations.

STARTING

Oven starts to operate in adjustable steam mode when selections seen on the screen (temperature, time, fan speed, etc.) are made and start button is pressed.

Selections to be made on this screen are as given below:

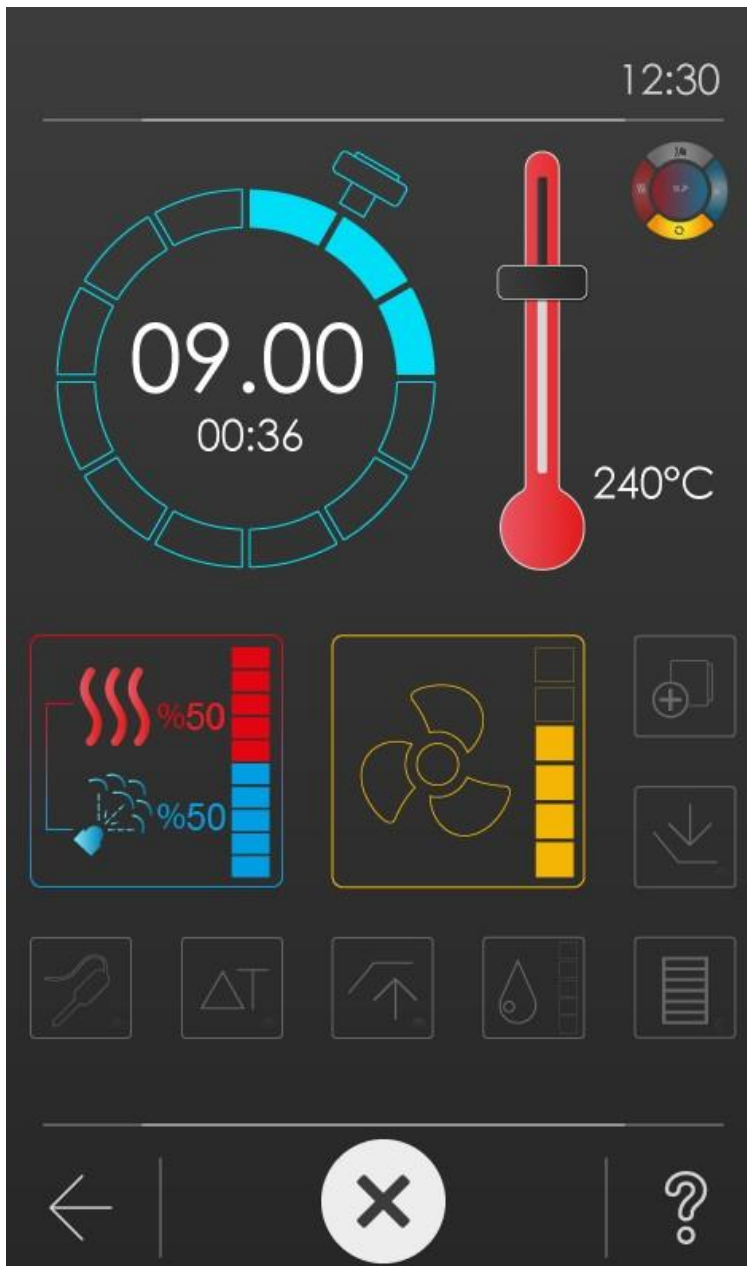
Time Selection: Cooking period can be adjusted up to 12 hours.

Temperature Selection: Adjustable between 30-99°C .

Fan rotation selection: Fan speed automatically reaches "3" after selecting the steam mode. Fan rotation can be adjusted between 1 and -6.

Cooking with probe: Cooking may be performed with probe by entering a temperature value independently f

13. BANQUETTE MODE (30°C-300°C)



The food is pre-cook at low temperature and after cooking starting to cool down. Presented food is cook in banquet mode in a short time and prepared as freshly cooked.

OPERATION

The choices shown on the screen

(temperature,time,fan speed, etc.)

When the start button is pressed, the oven starts to operate in the banquet mode.

The choices that can be made on this screen are as follows:

Temperature: Adjustable between 30-100.

Time Select:The cooking time can be set up to 12 hours.

Fan Cycle Selection: Fan cycle can be set between 1 and 6.

14.PHASE COOKING



You can perform 6 stages cooking operations in different features. Your meal automatically becomes ready by passing through all stages without any intervention during cooking period by respectively applying different cooking methods to meals

STARTING

Oven starts to operate in phase cooking mode when selections seen on the screen (temperature, time, fan speed, steam rate, etc.) are made and start button is pressed.

Selections to be made on this screen are as given below:

Time Selection: Cooking period may be adjusted up to 12 hours for each phase.

Temperature Selection: Temperature adjustment is performed according to each selected phase mode.

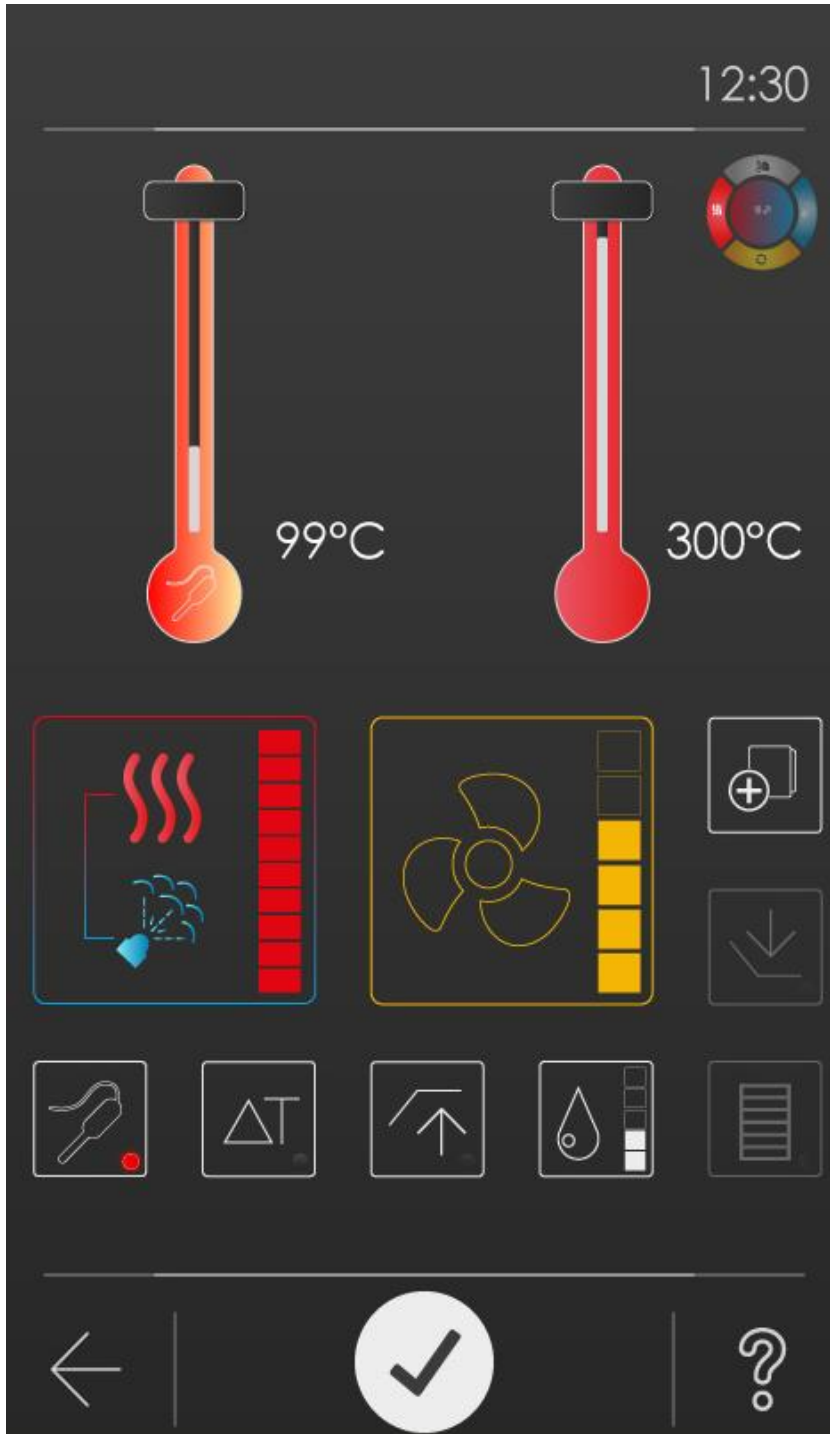
Fan Rotation Selection: Fan rotation can be adjusted between 1 and 6 for each phase.

Probe Cooking Selection (Dry, Combi): Cooking may be performed with probe by entering a temperature value independently from time.

You can use DT cooking feature if you want.

Manual Dampening Selection (Dry): Manual humidity can be supplied in the cabin at requested level

15. PROBE COOKING (MEAT PROBE)



Ideal for sensitive cooking operation. The cabinet temperature is set and the food is cooked at constant temperature. Regardless of the time, it measures the temperature in the food. Once the set temperature is reached, the cooking is automatically completed.

STARTING

Meat probe starts to operate independently from the time when selections seen on the screen (temperature, time, fan speed, etc.) are made and start button is pressed.

Selections to be made on this screen are as given below:

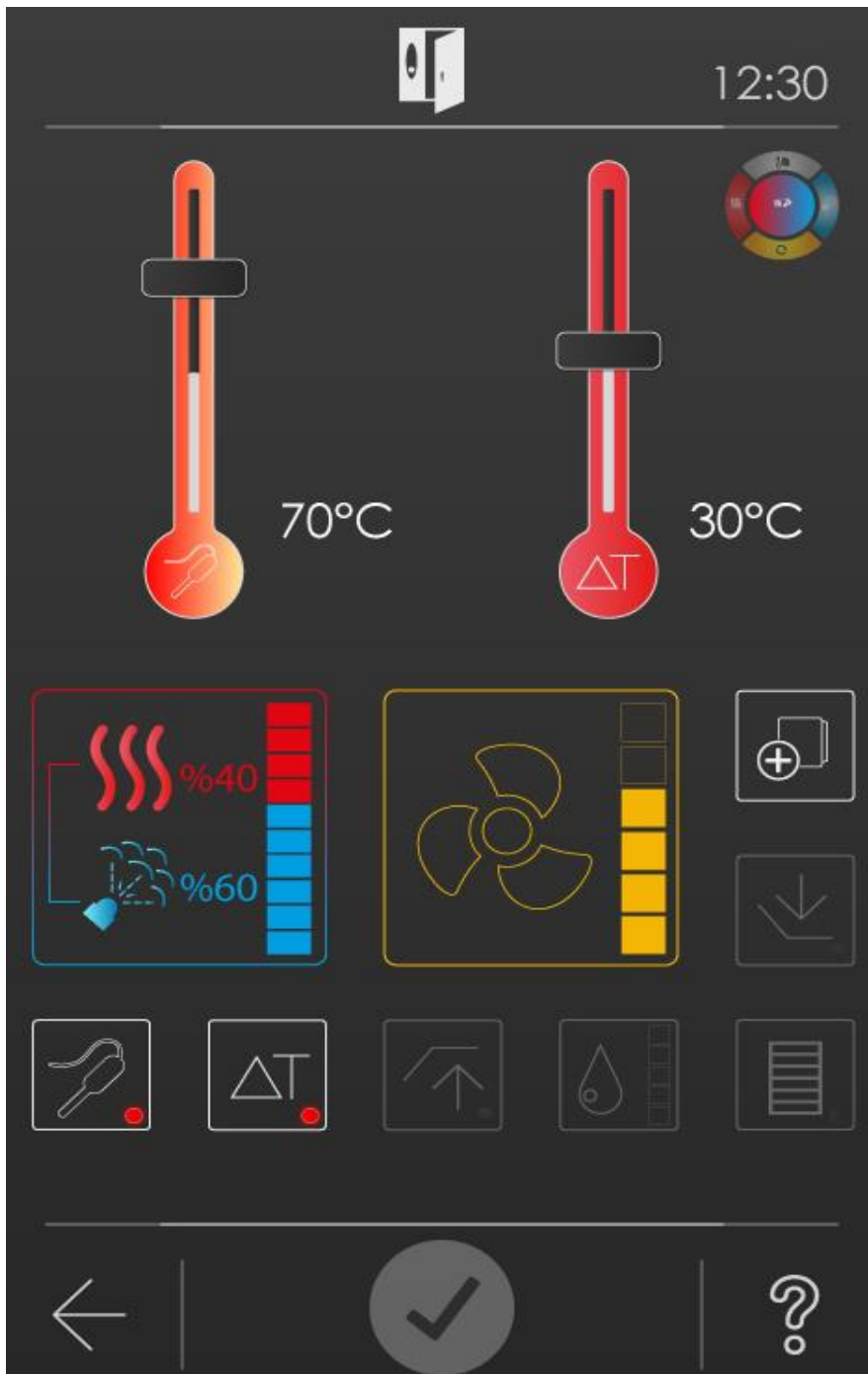
Meat probe temperature selection: Adjustable between 30-99°C .

Fan rotation selection: Fan rotation can be adjusted between 1 and 6 for each phase.

Dry-steam rate selection (combi-banquette): Steam rate can be adjusted between 10% and 90%.

Manual dampening selection (dry): Manual humidity can be supplied in the cabin at requested level.

16.DELTA T COOKING



In the Delta T cooking method; cabin temperature is acquired by adding adjusted DT temperature to instant temperature of meat probe. Cooking is performed by gradually increasing the cabinet temperature.

STARTING

Meat probe starts to operate independently from the time when selections seen on the screen (delta t temperature, fan speed, etc.) are made and start button is pressed.

Selections to be made on this screen are as given below:

DT temperature selection: Between 5-60°C.

Fan rotation selection: Fan rotation can be adjusted between 1 and 6 for each phase.

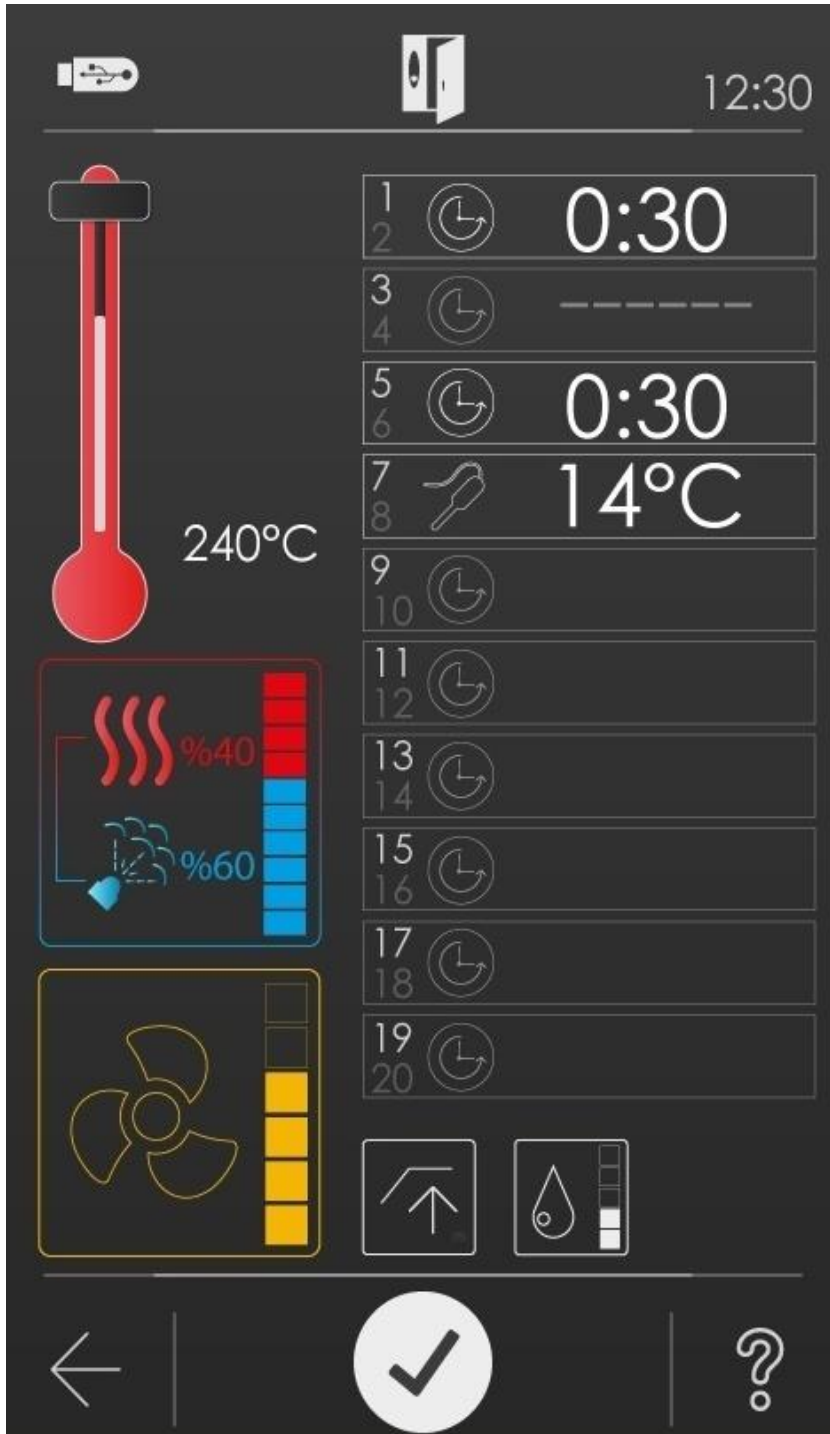
Dry-steam rate selection (combi-banquette): Steam rate can be adjusted between 10% and 90%.

Manual dampening selection (dry): Manual humidity can be supplied in the cabin at requested level.

Note: We recommend to perform cabin cooling prior to using this feature.



17.MULTI-COOKING



Allows various foods having the same cooking characteristics to be cooked at the same time for different time intervals. INOSMART Touch Line ovens will notify you as soon as your food is ready.

STARTING

Different periods can be assigned to shelves in the selected mode. Meat probe can only be used in a single shelf.

Time Selection: Cooking period can be adjusted up to 12 hours in the selected mode.

Temperature Selection: Different temperature settings can be applied depending on each selected mode.

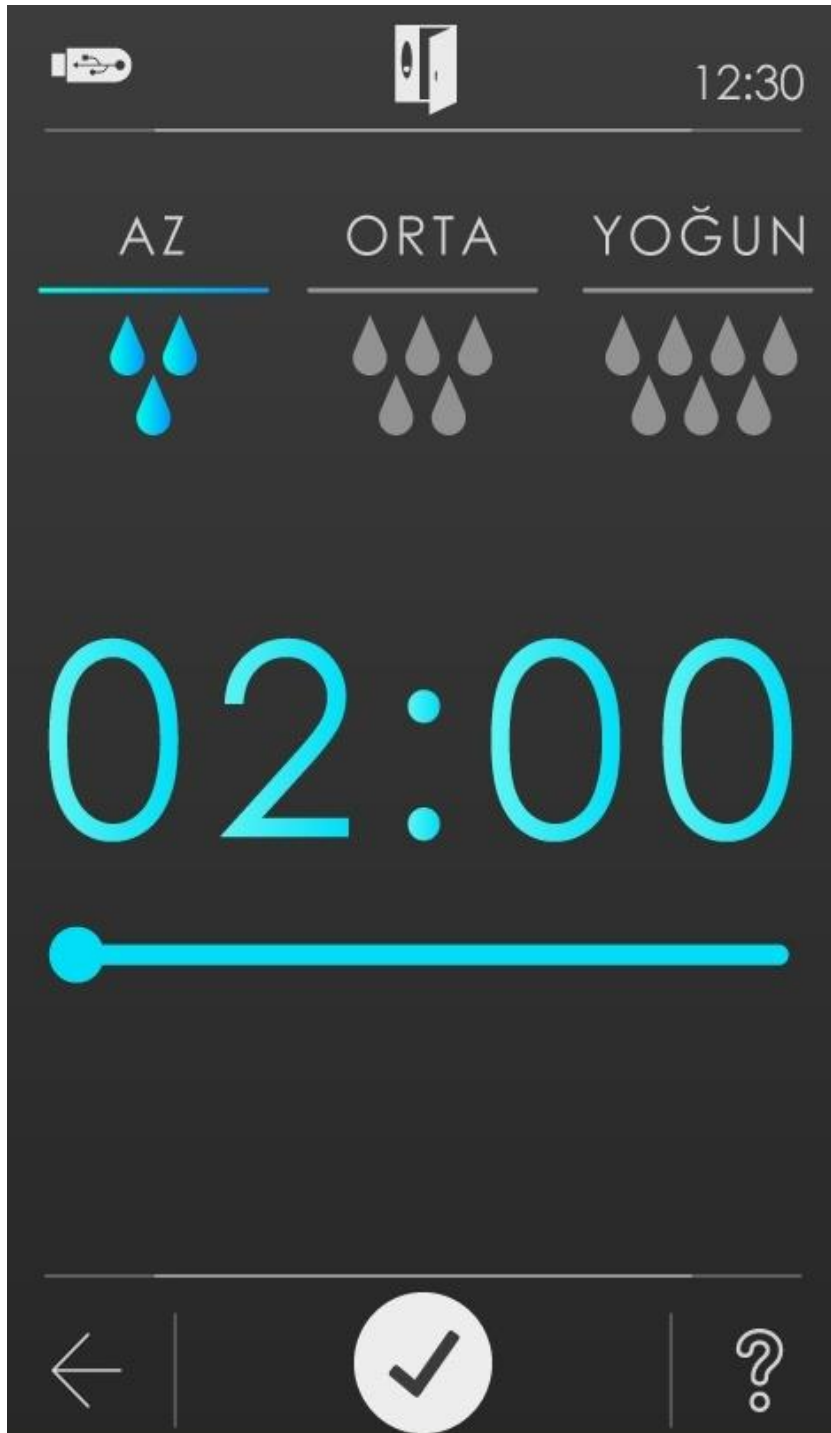
Fan rotation selection: Fan rotation can be adjusted between 1 and 6 for each phase.

Dry-steam rate selection (combi-banquette): Steam rate can be adjusted between 10% and 90%.

Manual dampening selection: (dry) : Manual humidity can be supplied in the cabin at requested level.

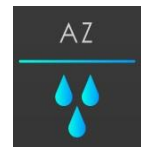
Pre-Heating (combi-banquette and turbo): Pre-heating may be performed prior to the cooking.

18.FLUSHING



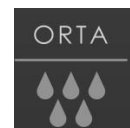
İNOSMART Touch line ovens can flush themselves with 3 different programs.

Low Flushing



Flushing period 2 hours 18 minutes. It is preferred for light contaminations.

Medium Flushing



Flushing period 2 hours 48 minutes. It is preferred for medium contaminations.

Intense Flushing



Flushing period 3 hours 18 minutes. It is preferred for very intense contamination.

INOSMART ovens can flush themselves for cooking your meals in a hygienic environment.

Select the flushing image located on the main screen for initiating the flushing operation in Inosmart Touch Line ovens designed as user-friendly.

Depending on the oven operation period, recommended cleaning levels shall be indicated on the flushing image with yellow, orange and red warning signs.

Then, flushing operation shall be initiated by pressing on Start image.

Inosmart Touch Line ovens direct you warnings during the flushing operation, and ensures easy flushing. Ideal detergent doses recommended by manufacturer;

2 caps for KDI2021,
1 cap for KDI1021,
1 cap for KDI1011.

WARNING: Regardless the selected flushing program, oven shall automatically start operation at background for maintaining ideal flushing conditions prior to starting the flushing operation. **"PREPARING" term is seen on the screen.**

WARNING: Oven shall automatically pass to stand-by position in case of not making any operations for 30 minutes at the end of flushing.

CANCELLING THE FLUSHING OPERATION

If the flushing operation is requested to be canceled prior to "Add Detergent" warning letter, flushing shall be automatically canceled as no detergent is put in the cabin.

If the flushing canceling is requested to be performed after the "Add Detergent" warning, rinsing operation is performed compulsorily for hygiene and health.

POWER INTERRUPTION DURING FLUSHING

When the oven is restarted after power interruption, a warning shall be seen on the main screen for whether the flushing will continue. Upon continuing the flushing operation, flushing shall continue from where it was paused. Or, if the flushing operation is requested to be canceled, rinsing operation is performed compulsorily for hygiene and health.

- **WARNING:** Do not clean directly or with a pressurized water in order to prevent damage on electrical installation.



CAUTION!

- Manufacturer recommends to perform flushing everyday to prevent failures those may occur in your devices.
- Only use Manufacturer brand detergents for best results in device cleaning, otherwise, no responsibility shall be accepted for damages and failures those may occur.

- Excess foam may reveal when the detergent is used excessively.
- If cooking shall not be performed after flushing, door should be left open for a while.
- No intervention should be made to the device during flushing, and end of flushing operation should be waited.

19. MAINTENANCE

Device has no parts to be repaired or replaced by the user.

In case of any dangerous situation in the device, initially disconnect the electricity, then inform the authorized service. Do not allow unauthorized

persons to make intervention on the device.

20. POSSIBLE PROBLEMS AND SOLUTIONS

- Device does not operate if the oven door is completely closed in cooking position. Pay attention to exact fit of the door lever into its place.
- Device operation shall be interrupted if the oven door is opened while the device operates. It continues operating when the door is closed.

In case of any device failure, related failure message shall be seen on the screen. You can find related failure code explanation in the list below.

Consider solution recommendations from the table below depending on the failure notification.

ERROR CODE	ERROR MESSAGE	POSSIBLE PROBLEM AND SOLUTION RECOMMENDATION
E108	Phase-Neutral connected false	Phase-Neutral electricity connection of electricity grid is faulty and grid power interruption has occurred.
E109	Fuse blown	Over current protection element of electronic control unit should be replaced. Please contact with the authorized service unit!
E113	Electrical panel is overheated.	Failure shall be given if the ambient temperature of electronic card unit is over 60°C. Fan filter should be cleaned; please contact with the authorized service unit if failure continues after the cleaning operation!
E203	Condensation tank cannot be cooled down.	Grid water connection is closed or inadequate grid water pressure. After controlling the grid water connection, observe that the failure is eliminated by selecting "Delete Failure and Continue" symbol. Otherwise, please contact with the authorized service unit!
E209	Boiler filling period exceeded	Grid water connection is closed or inadequate grid water pressure. 5 minutes after controlling the grid water connection, observe that the failure is eliminated by selecting "Delete Failure and Continue" symbol.

		Otherwise, please contact with the authorized service unit!
E211	Boiler cooling failure	Grid water connection is closed or inadequate grid water pressure. 5 minutes after controlling the grid water connection, observe that the failure is eliminated by selecting "Delete Failure and Continue" symbol. Otherwise, please contact with the authorized service unit!
E212	Driver(s) not found	Control the oven model from the electronic control unit. Observe that the failure is eliminated by selecting "Delete Failure and Continue" symbol. Otherwise, please contact with the authorized service unit!
E213	Driver-1 Communication Failure	Observe that the failure is eliminated by selecting "Delete Failure and Continue" symbol. If the failure continues, please contact with the authorized service unit!
E214	Driver-2 Communication Failure	Observe that the failure is eliminated by selecting "Delete Failure and Continue" symbol. If the failure continues, please contact with the authorized service unit!
E304	Cabin Temperature Sensor Failure	Please contact with the authorized service unit!
E305	Meat Probe Failure	Meat probe sensor may be failed or cable may be ruptured. You can use the oven without using the meat probe and ΔT cooking features. You should touch the warning sign at left upper side of failure page for this option. Otherwise, please contact with the authorized service unit!
E306	Cabin Cooling Time-Out	Control that the oven cabin door is open. Repeat the cooling operation after selecting "Delete Failure and Continue". Otherwise, please contact with the authorized service unit!
E308	File Opening / Creating Failure	USB; Not enough space for creating file.
E309	File Reading / Writing Error	USB; Removed unexpectedly or disk is full
E310	Faulty File	The file you are trying to access is not a file belonging to OVT System.
E311	File Verification Error	File content is damaged

NOTE: Please contact with the authorized service unit for other possible failure messages!

! Device's lifespan is 10 years.