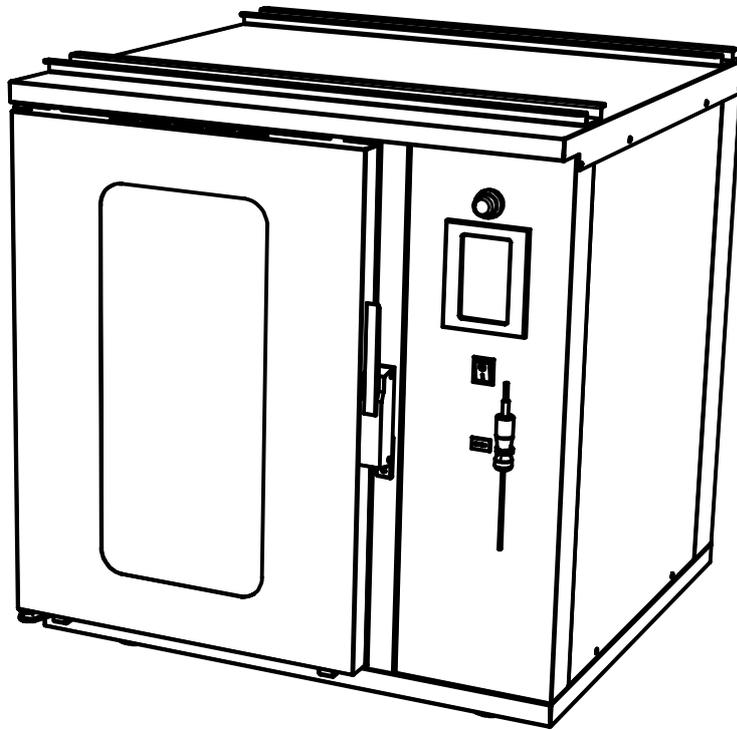




Versi-Cook Oven

Models: VG813, VG832, VG8G13, & VG8G32.



Operating & Service Manual



Please take the time to read and follow all safety, installation and maintenance guidelines



Contents



These appliances are marked in compliance with the relevant regulations,
Voltage stated on unit data plate.



Warning! Please pay attention to sections of the manual displaying this symbol.



Warning! Do not attempt to use a hose or water jet to clean this unit. For cleaning instructions, refer to section 6.

The appliance must only be used for the purpose it was designed for and may become unsafe if used for any other purpose. Operators should be trained. The room where this trolley is used must be dry, clean with temperatures between 3°C and 26°C and with a maximum relative humidity of 60%. This unit is for indoor use only and has an IPX4 rating.

Prior to ANY service calls please:

- Consult manual for basic fault-finding advice and information required to place the call
- Check warranty/maintenance terms and conditions

“If the supply cord is damaged, it must be replaced by the manufacturer, service agent or suitably qualified person”

Appliance must be disconnected from the power supply during cleaning, maintenance and part - replacement”.

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1: Electrical Specification



This appliance must be earthed and damaged cables must be replaced by a suitably qualified person!

	1 Phase Cable	3 Phase Cable
Live (L1)	Brown	Brown
L2	X	Black
L3	X	Grey
Neutral	Blue	Blue
Earth	Yellow & Green (Striped)	Yellow & Green (Striped)



A mains cable, type H07RN-F, conforming to code designation 60245 IEC 57, is supplied.

	Rating (kw)	Supply Voltage	Amps per phase
VG813	2.9	230	13amp 1PH
VG832	5.7	230	32amp 1PH
VG8G13	2.9	230	13amp 1PH
VG8G32	5.7	230	32amp 1PH



2: General Installation

Before installation please read the following points:

- When placing the oven into position ensure there is adequate access.
- Move into position and adjust feet setting the oven level.
- The oven can be place either on a table top or on Moffat's support stands
- Table tops must be strong enough to hold the weight of the oven
- Before installing, it is recommended that the area is cleaned.



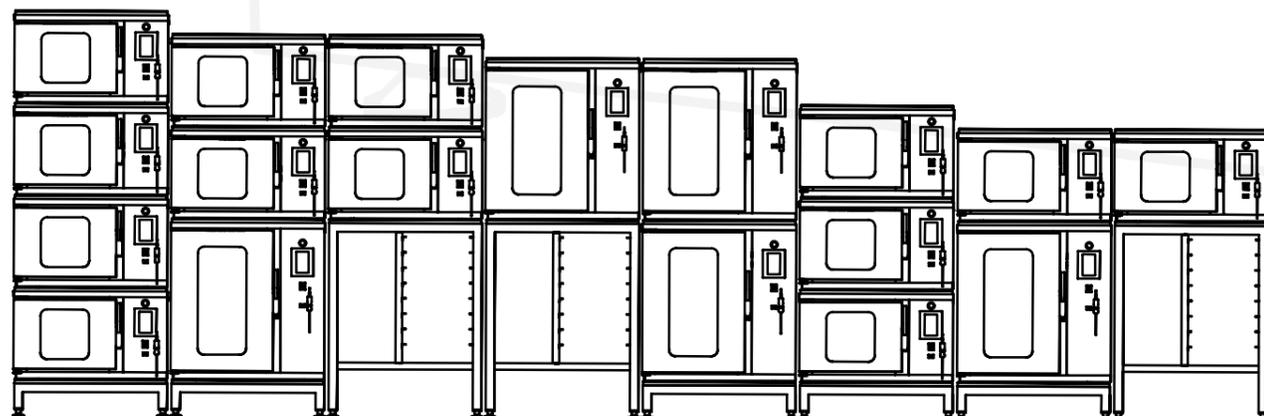
This equipment is designed to be operated by suitably qualified persons. It is the responsibility of the Supervisor or equivalent to instruct users, provide suitable P.P.E., Show the mains isolating switch location, and inform users that parts may become hot, causing injury if touched.

1. Remove all packaging & plastic coatings from the appliance.
2. Check for any damage.
3. Assemble all parts, shelves and shelf hangers etc.
4. Ensure all switches are in the OFF position.
5. Connect the mains input plug to the socket outlet.
6. Turn on and check the unit is functioning correctly.

Installation options

The oven top and special stands are fitted with location supports channels.

Simply position one oven on top of the other making sure the feet are located into the support channels, Maximum limits for stacking are shown in the diagram below.



3: Operation

1. Plug in the appliance and establish power. The Stand-by Screen will be displayed.
2. Touch the  to enter the Main Screen.
3. Press the  button to enter the Programming Screen. A prompt to enter a password will be displayed, the default password is 1234. It is recommended that this is restricted and kept safe by the responsible person on site.
4. For manual programming select. 
5. For automatic programming select. 
6. Manual programming select desired number 1 through 8
7. Name the program, input time and temps all of which are automatically saved.
8. return to the home screen and select number of program to start regen
9. To use the 7-day timer, input required temperature and cooking times and select the day, the Hour and Min when the program should start. name the program, if pre-heat required input time and temp this will start before set time (set prog time at 12:00 with 30 min pre-heat will strat pre-heating at 11:30) if hold is required select enter hold mode. Set the program to come on by selecting automatic mode on. auto-mode will automatically start at set time
10. When auto mode is active, the automatic button will illuminate and the green light at the top left will illuminate and begin blinking. 



If times for each oven zone vary then they will turn on at appropriate times to ensure all food is ready at the same time.

For example if zone 1 is set for 100 mins and zone 2 is set for 90mins. Zone 2 will turn on 10 mins after zone 1 to ensure food in both zones are ready to serve at the same time.



Figure 1 Stand-by Screen



Figure 3 Home Screen

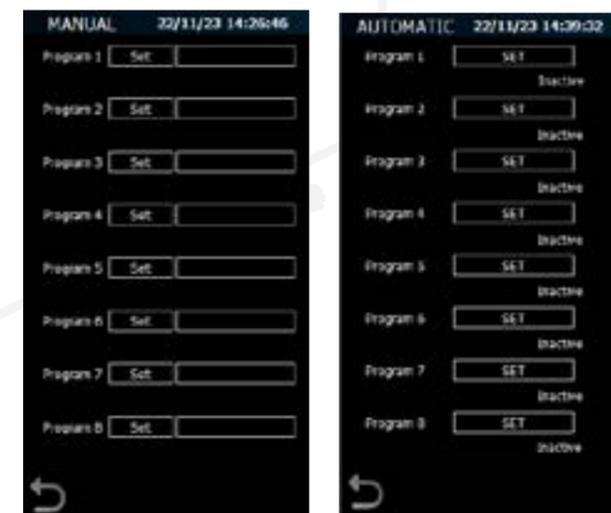


Figure 2 Programming Screens

3: Operation

11. Press the  button to enter the Settings Screen. A prompt to enter a password will be displayed, the default password is 1234. It is recommended that this is restricted and kept safe by the responsible person on site.

12. The temperature and times for each mode can be set as required. The default values are:

- **Boost Temp:** 160°C
- **Boost Time:** 10m
- **Pre-Heat Temp:** 160°C
- **Pre-Heat Time:** 30m
- **Hold Temp:** 90°C
- **Probe Offset:** 7°C
- **HAACCP Value:** 85°C

13. The Main Screen allows the user to regenerate/cook food.

BOOST can be used if the food is not quite ready.

PRE-HEAT will heat the oven prior to loading.

HOLD can be used if the food needs to be kept hot for a while.

H.A.C.C.P will be explained on their own page.

The temperature and times for these can be changed in the **Settings Screen**.

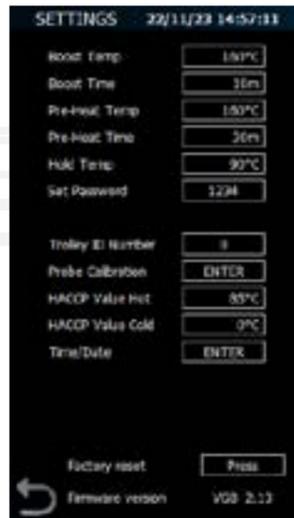


Figure 4 Settings Screen



Figure 5 Main Screen

14. To enter temperatures and cooking times manually, touch the relevant boxes for each zone.

Entering a time into the top two will populate every zone with the entered values.

Zones 2 and 3 can then be changed independently if required.

15. Programs set in the Programming Screen can be called by pressing any of the 8 buttons. The button will start regen right away. Selecting a program will cancel any manually entered temperatures and times, or previously selected programs.

16. After the pre-heat, boost or Re-gen cycles end, the buzzer will sound and an alert will show notifying the user. This alert can be used to cancel the buzzer.

3: Operation

17. From either the Home Screen or the Main Screen touching the  button will open the H.A.C.C.P Screen.

18. The H.A.C.C.P Screen is used to log the temperature of food. Insert a USB flash drive into the USB port located above the display.

Insert the H.A.C.C.P Probe located below the display into the food required. Wait until the temperature display has settled and press the button corresponding the food type. press the  Download button to save the data to the USB flash drive

19. Touch the  to return to the previous screen.

20. Core temp can be accessed during regen to show temp of inside produce being cooked.

21. Touch the stop icon to return to the Main Screen.



Figure 6 H.A.C.C.P Screen



Figure 7 Core Temperature Screen

4: Application

Cook Frozen

1. Set the temperature to 190°C. The timer is set to 80 minutes. The temperature and time required to cook the food all depend on the quantity and density of the food. These settings may need to be varied as required by the food.
2. Start the Regen cycle by pressing the switch to the Regen position. The oven temperature and time are controlled as previously set. At the end of the time, the ready light will illuminate and the internal buzzer will sound. The food is now ready for testing and service.
3. Set the temperature to 190°C. The timer is set to 80 minutes. The temperature and time required to cook the food all depend on the quantity and density of the food. These settings may need to be varied as required by the food.
4. Start the Regen cycle by pressing the switch to the Regen position. The oven temperature and time are controlled as previously set. At the end of the time, the ready light will illuminate and the internal buzzer will sound. The food is now ready for testing and service.

Cook Chilled

1. Oven is not pre-heated.
2. Load the food, evenly spaced through the oven to give a good airflow throughout the oven.
3. Set the temperature to 160°C. The timer is set to 60 minutes. The temperature and time required to cook the food all depend on the quantity and density of the food. These settings may need to be varied as required by the food.
4. Start the Regen cycle by pressing the switch to the Regen position. The oven temperature and time are controlled as previously set. At the end of the time, the ready light will illuminate and the internal buzzer will sound. The food is now ready for testing and service.

4: Application

Bake Off Application

1. Oven is normally pre-heated for approximately 20 minutes. This is achieved by pressing the switch to the pre-heat position. At the end of this time, the ready light will illuminate and the internal buzzer will sound.
2. Load oven with pies, sausage rolls etc. Usually on an oven tray.
3. Temperature is set around 200°C.
4. Timer is set between 15-30 minutes. These settings may need to be varied as required by the food.
5. Press the switch to the Regen position. Oven will now control temperature for the set number of minutes.
6. At the end of the time, the ready light will illuminate and the internal buzzer will sound. The food is now ready for testing and service.

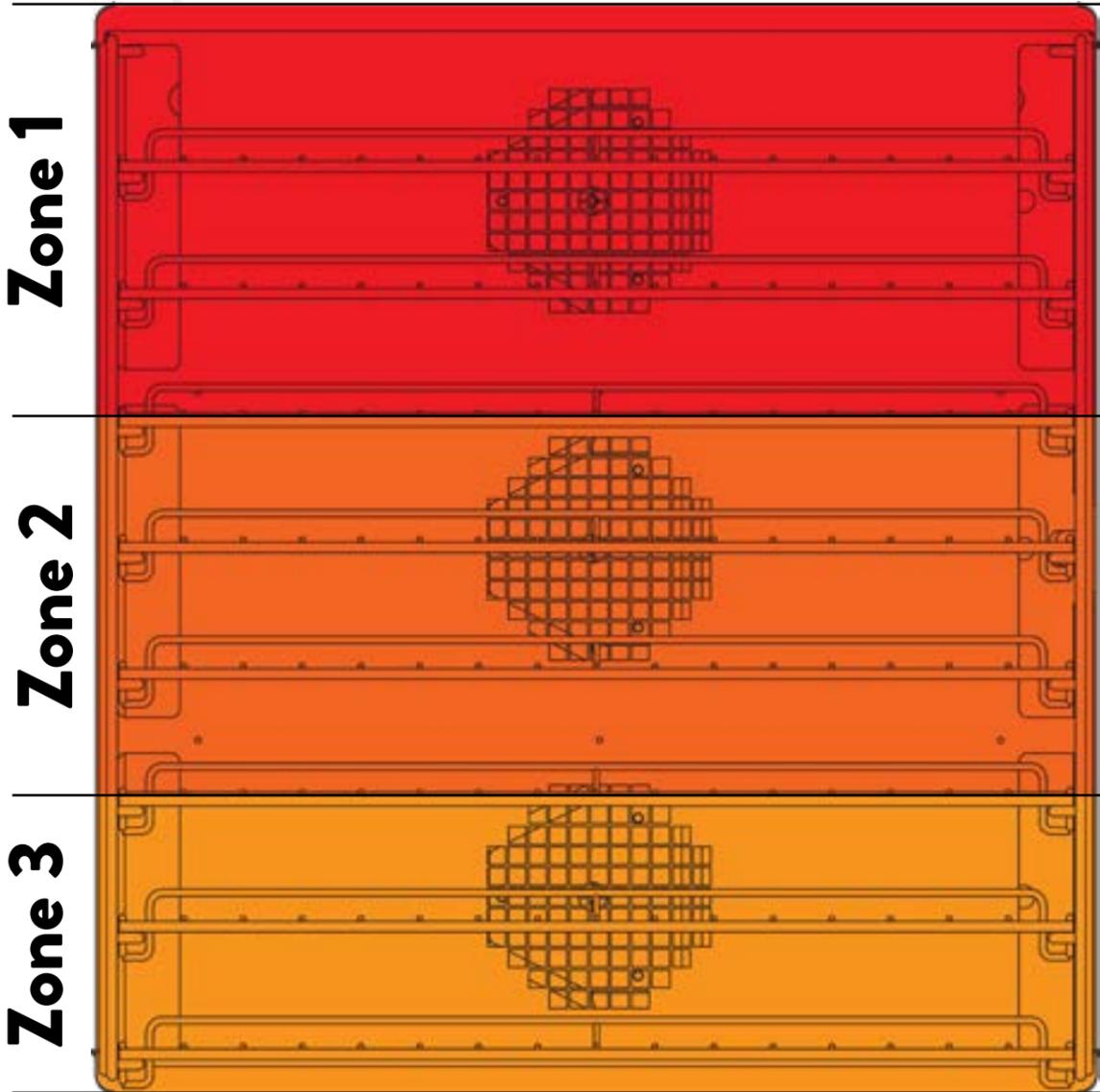
Baking/Roasting & General Application

1. Use the oven pre-heated or cold.
2. Set the temperature controller as required.
3. Set the time controller as required.
4. Load the food, evenly spaced into the oven to give a good airflow throughout the oven.
5. Press the switch to the Regen position. Oven will now control temperature for the set number of minutes.
6. At the end of the time, the ready light will illuminate and the internal buzzer will sound. The food is now ready for testing and service.

4: Recommended Use of Oven



Recommended that the top zone is used if reduced load is required. Avoid using lower shelves when possible.



- Shelf 1
- Shelf 2
- Shelf 3
- Shelf 4
- Shelf 5
- Shelf 6
- Shelf 7
- Shelf 8

4: Recommended Use of Oven

Chilled Food
Suggested time 60 -70 minutes.

Frozen Food
Suggested time 90 -100 minutes.

Suggested temperature for Zone 1 (top) 140°C

Suggested temperature for Zone 1 (top) at 190°C

High - density food
Main course and starch products etc.

High - density food
Main course and starch products etc.

Suggested temperature for Zone 2 (middle) at 120°C

Suggested temperature for Zone 2 (middle) at 170°C

Medium - density food
Hot - sweets, gravies, sauces etc.

Medium - density food
Hot - sweets, gravies, sauces etc.

Suggested temperature for Zone 3 (bottom) at 100°C

Suggested temperature for Zone 3 (bottom) at 150°C

Low - density food
Puree' meals, vegetables, soups etc.

Low - density food
Puree' meals, vegetables, soups etc.

5: Cleaning

5: Cleaning

5.1: Using the Oven Cleaning Cycle:



Do not use a water jet or pressure spray to clean this appliance. Ensure appliance is switched off & plugs are disconnected before cleaning.

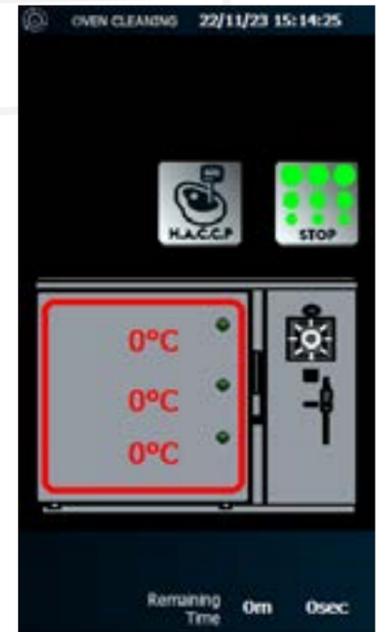
1. Disconnect trolley from mains and wait until appliance has cooled.
2. Wipe clean using hot, soapy water and soft, non-abrasive cloth.
3. Wipe dry using a clean cloth. Do not use scouring pads or abrasive cleaners of any type. Shelving and select inner panels can be removed to allow a deeper internal clean. Ensure all panels and fixings are replaced after cleaning operation.
4. Refrigeration compartment should be washed and then dried with a cloth after each service.
5. Wipe down sneeze screen and glass top with a damp, clean cloth.



Special care should be taken around electrical parts, avoided excessive use of water.

Take special care when cleaning glass use a soft duster & glass cleaner spray.

1. Put a pan in the oven containing ½ litre/2 cups water and mild detergent.
2. Close the oven door and from the Home Screen touch the button to enter the Cleaning Screen and begin the cleaning cycle.
3. While in the Cleaning Screen the oven will heat up and maintain a temperature of 90°C for 45 minutes.
4. Once the time has ended the buzzer will sound, and an alert will show notifying the user that the cooking cycle is finished. This alert can be used to cancel the buzzer.
5. Disconnect the trolley from the mains and wait until the oven has cooled down.
6. Open the oven door and remove the pan carefully as it will still contain some hot water.
7. Wear appropriate PPE and remove the deposits from the chamber walls with a clean cloth.
8. To manually end the cleaning cycle at any time, touch the button to return to the Home Screen.



If automatic mode has been selected appliance will operate after clean cycle. Ensure oven is wiped clean.

Thank you for choosing E&R Moffat!



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