Quick Guide to Operation and Maintenance

evolution ONE



⚠ READ THESE INSTRUCTIONS BEFORE USE

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1 Introduction

1.1 About this manual

This quick guide is intended for the Evolution ONE combi oven.

It serves as an overview of safe operation, basic functions, controls, and maintenance during everyday operation of the combi oven.

This manual assumes that the combi oven has been installed and commissioned by qualified personnel of the manufacturer, supplier, or operator.
It also assumes that the operating personnel have been trained and are familiar with the basic operation of the combi oven.

1.2 Intended use

The Retigo Evolution ONE combi oven is a universal appliance designed for professional gastronomic operations.

It is intended for thermal processing of food, such as baking, roasting, grilling, stewing, steaming, low-temperature cooking, and overnight cooking, including preparation of complete meals.

The appliance operates in manual or automatic mode according to selected programs.

Use the combi oven only for thermal food preparation using steam, hot air, or a combination of both.
Insert food only in gastronorm containers, trays, or accessories recommended by the manufacturer.
Use only containers made of stainless steel, ceramic, heat-resistant plastic, or enamelled steel.

1.3 Improper use

IMPROPER ACTIVITIES

- Do not use the combi oven for purposes other than food preparation, such as heating or storing objects.
- Do not use damaged or unapproved accessories.
- Do not use accessories that do not comply with the manufacturer's technical requirements. This may result in equipment damage or injury.

FAILURE TO FOLLOW PERSONAL SAFETY REQUIREMENTS

- Do not operate the appliance without personal protective equipment (see chapter 2.6 Protective Equipment).

UNTRAINED OR UNQUALIFIED OPERATORS

- The combi oven may only be operated by trained or appropriately qualified personnel.

INSUFFICIENT MAINTENANCE

- Do not operate the combi oven without regular cleaning, maintenance, and inspection. Failure to do so may result in malfunction or dangerous situations.

PROHIBITED FOODS, OBJECTS, AND MATERIALS

- Do not use food stored in sealed containers or packaging.
- Do not place objects or materials with a flash point below 260 °C into the cooking chamber, such as oils, fats, cloths, or rags.
- Do not use dry powders or granulated materials.

2 Safe operation

The purpose of this chapter is to provide operators with the basic rules for safe operation of the combi oven and its accessories.

Operating the combi oven requires attention, caution, and sound judgment. Although the combi oven complies with applicable safety standards, the operator is always responsible for safe operation. Failure to follow these instructions may result in injury, damage to the combi oven, or environmental damage.

2.1 General

- The combi oven may only be operated by trained personnel. As an operator, never allow anyone without proper training to work with the combi oven. Improper handling may cause injury or damage to the appliance.
- Use the combi oven only for food preparation and always according to the instructions. Any other use is improper and dangerous.
- For safety reasons, do not remove fixed covers or insert hands or limbs into the internal areas of the combi oven. Risk of electric shock. Any maintenance beyond the scope of this manual must be carried out by qualified service personnel.
- Do not place heat sources such as fryers, grills, or cookers near the combi oven.
- Do not operate the combi oven if you suffer from dizziness, fainting, weakness, lack of concentration, or if under the influence of alcohol or drugs.
- Do not remove or damage labels placed on the combi oven.
- Do not leave objects near the combi oven that may cause tripping. Keep the work area and access routes clean and tidy.

2.2 Before using the combi oven

- Do not cover the ventilation openings of the combi oven.
- Do not place gastronorm containers or other objects on top of the combi oven. Ensure free steam exhaust.
- Check the cooking chamber. Remove food residues, cleaning agents, and foreign objects. If necessary, rinse the chamber using the hand shower.
- Protect the combi oven from dripping or splashing water. Do not place containers filled with liquids on top of the appliance.



If you have any doubts regarding installation, operation, or safety of the combi oven, contact your supervisor, service provider, or supplier.
If the electrical parts of the combi oven are damaged, do not use the appliance and report the fault immediately to your supervisor.

2.3 During use of the combi oven

- Do not continue using the combi oven if you have the slightest doubt as to its safe operation or whether it is damaged. Turn it off immediately, unplug the power cable, shut off the water supply, and contact your supplier.
- If noise increases beyond the permitted limit while the while you are using the combi oven, stop the combi oven and fix the cause.
- Immediately report all faults to your superior, who must arrange for their repair.
- Do not leave the combi oven unattended while it is turned on, unless explicitly instructed to by the manual.
- Use only your fingers to operate the control panel buttons. Using sharp, pointed or other objects to operate the appliance voids the warranty.
- When working with the combi oven, be aware that cooking containers, cooking inserts and grates can be hot. The temperature of the external glass on the door may reach temperatures higher than 60°C. In all cases there exists a risk of burns.
- Hot steam is generated while the combi oven is running – when the door is opened, there is a risk of scalding, etc. When opening the door, especially during steam operations, always stand in such a way that you cannot be scalded by the steam escaping from the open door. Open the door only partially and do not open fully until the steam has escaped.
- If cooking containers are more than three-quarters filled with liquid, greater care must be taken when handling and removing them. When placing containers this full into the appliance, put them only in racks into which you can see. Otherwise, the user may be scalded. Take great care when removing hot cooking containers — whatever their content!
- Be especially careful when working with a combi oven (set of appliances) whose highest rack is 160 cm or higher above the ground. Here there is a risk that the cooking container may flip over and cause burns.
- Hot areas may form during the cooking process, especially on the cookware, grills and the inner side of the door. Use safety gloves whenever handling hot objects.
- Do not start the oven if the front panel covering the fan wheel is removed for cleaning or maintenance.
- If the combi oven is equipped with a loading trolley, then you must always brake the trolley when it has entered the appliance. When handling a full trolley, the cooking container locking mechanism must always be used (cooking containers are closed).
- When transporting cooking containers filled with a liquid, they must be covered with sealing lids. Otherwise, the user may be scalded.
- If the floor is very uneven, loading trolleys must not be used for entering or leaving the combi oven.
- Never leave the trolley handle inside a closed combi oven. This may break the combi oven's door. Do not pull the loading trolley without the handle designed for this purpose. Otherwise, burns may occur.
- When using banquet trolleys, always make sure that the plates are correctly seated on the rings.
- For cleaning the trolleys, always use the automatic cleaning program (if available). Otherwise, use cleaning products designed for semi-automatic cleaning. It is not permitted to use the combi oven without the loading trolley for standard work and automatic cleaning!

2.4 After you have finished working with the combi oven

- Clean the combi oven only after it has cooled down.
- Remove solid food residues manually. Do not rinse them into the combi oven drain.
- Use only recommended cleaning and descaling agents. Always use them according to the instructions in this manual and according to the instructions of the individual products.
- Leave the combi oven door slightly open after finishing work.
- If the combi oven is out of operation for an extended period, shut off the water supply and disconnect the electrical power supply.

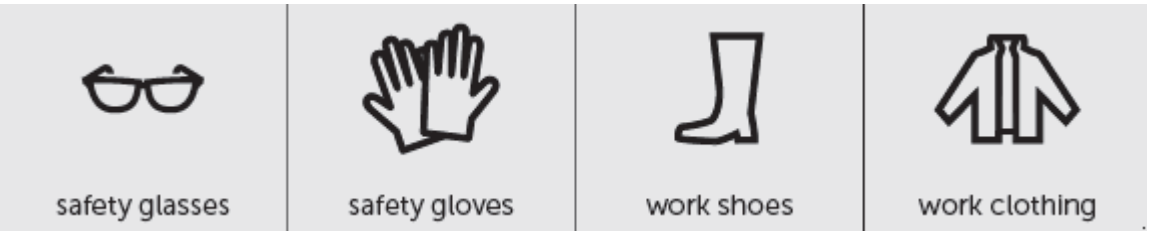
2.5 During cleaning

- Use extra caution when handling cleaning agents. Contact with cleaning agents and their fumes pose a hazard of burns or irritation to skin, eyes and respiratory organs.
- When handling cleaning agents, wear safety equipment.
- When dosing powdered cleaning agents, be extra cautious that they are not inhaled and do not come into contact with eyes and mucous membranes.

2.6 Protective equipment

When operating the combi oven, use:

- protective goggles
- protective gloves
- work footwear
- work clothing



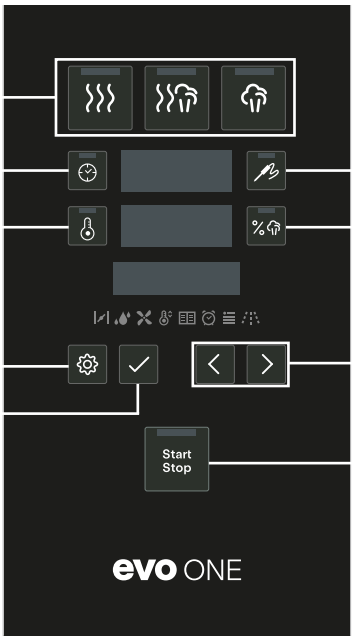
When operating the combi oven, do not wear or use:

- scarves, ties, chains, watches, bracelets, keys, rings, or other loose or metallic objects
- electronic devices such as pacemakers, watches, credit cards, or other items with magnetic storage media
- loose long hair; always secure long hair with suitable head covering

3 OPERATION

3.1 CONTROL PANEL

The combi oven is equipped with a touch control panel. Individual functions are selected by gently "tapping" a button.



1. Cooking mode selection
2. Setting the time
3. Setting the cooking chamber temperature
4. Display with values
5. Setting the temperature probe temperature
6. Setting the humidity level
7. OK (confirmation/enter)
8. Function / back
9. Navigation arrows
10. Start / stop the cooking process

3.2 DESCRIPTION OF THE BUTTONS

HOT AIR MODE
Sets the hot air cooking mode according to presettings. The settings can be changed as needed.

HOT AIR WITH STEAM MODE
Sets the cooking in set humidity mode according to presettings. The settings can be changed as needed.

STEAMING MODE
Sets the steam cooking mode according to presettings. The settings can be changed as needed.

TIME
Serves to set the cooking time.

TEMPERATURE IN COOKING CHAMBER
Serves to set the cooking temperature.

TEMPERATURE ON THE TEMPERATURE PROBE
Serves to set the temperature on the temperature probe.

HUMIDITY LEVEL
Serves to set the humidity in the hot air with steam mode.

FUNCTION / BACK
Serves to enter other submenus and also serves as a "BACK" button. Other options:

- **FLAP VALVE**
  Allows the flap valve to be opened or closed if excess humidity needs to be vented from the cooking chamber.
- **MANUAL HUMIDIFICATION**
  Enables additional humidity to be added
- **FAN SPEED (optional accessory)**
  Serves to change the fan speed.
- **PREHEATING**
  Enables the setting of a preheat mode for the cooking chamber before the cooking process, or alternatively for cooling the cooking chamber when it is too hot.
- **PROGRAMS**
  Enables the launching and managing of saved programs.
- **DELAYED START**
  Serves to set the start time for the cooking process.
- **SETTINGS**
  Displays the user settings menu.
- **WASHING**
  Serves to start washing according to a washing program.

OK (CONFIRMATION/ENTER)
Serves to confirm the settings or functions and to enter menus and submenus.

LEFT AND RIGHT NAVIGATION ARROW
Serves to increase or decrease parameter settings and for navigation in the individual submenus.

START / STOP THE COOKING PROCESS
Serves to start / stop the cooking process.
By holding down the button (longer than 3s), the combi oven enters sleep mode, where the entire display goes blank and the button flashes only briefly. To resume activity, simply press the button again.

4 COOKING

Meals may be prepared in the combi oven either by manually setting the parameters or by utilising saved or custom programs.

4.1 SETTING COMBI OVEN FUNCTIONS BEFORE STARTING COOKING

Before starting the cooking process, it is possible to set the following combi oven functions:

Cooking chamber preheating

TURNING ON			
1	PRESS		
2	SELECT 		**OFF** will appear. Symbol  will flash.
3	PRESS		Symbol  will be lit. Preheating is activated.

If Preheat is off, after cooking is launched with the  button, first preheating (or cooling) starts in the cooking chamber. The text "Preparing temperature" appears on the display. During preheating, the cooking chamber heats up:
Hot air, hot air with steam mode:
<100°C – for temperature set to +20%
>100°C – for temperature set to +20°C
Steaming mode – directly to set temperature.
When the set temperature is reached, the display shows the message "Insert food" and a sound signals the end of preheating. This sound will repeat every minute until the door is opened. If the user does not open the door to insert the food, the chamber remains at the set temperature. If 5 minutes after the end of preheating (message display), the user does not insert the food, preheating cancels and the cooking chamber no longer heats.
During manual setting, the user sets preheating in the functions before actually launching cooking.
During cooking according to the program, the preheat setting is used directly from the set program.
You can skip preheating in the "Prepare temperature" phase by pressing the  function or the OK  button and launching cooking directly.

TURNING OFF			
1	PRESS		
2	SELECT 		**ON** will appear. Symbol  will flash.
3	PRESS		The **OFF** text will disappear. The  symbol will disappear. Preheating is deactivated.

Flap valve

The flap valve can only be set in modes  **and** .

OPENING			
1	PRESS		**OFF** will appear. Symbol  will flash.
2	PRESS		Symbol  will be lit. The flap valve is open.

CLOSING			
1	PRESS		**ON** will appear. Symbol  will flash.
2	PRESS		The **OFF** text will disappear. The  symbol will disappear. The flap valve is closed.

Delayed start

TURNING ON			
1	PRESS		
2	SELECT 		**OFF** is shown. Symbol  will flash.
3	PRESS		The current time hh.mm and symbol  are flashing.
4	SET THE VALUE		Set the time at which you want the combi oven to start. The set value is flashing.
5	PRESS		The message "**Combi oven will start in hh.mm**" where hh.mm is the time that you set.

TURNING OFF			
1	PRESS		The text "**Combi oven will start in hh.mm**" will disappear and the countdown will be cancelled.

4.2 MANUAL SETTINGS

This option is utilised by more experienced users, who want to have the cooking process parameters set exactly according to their requirements. Set the cooking parameters manually according to your own discretion and experience.
For cooking, the combi oven utilises three basic modes - hot air, steam, and a hot air and steam combination. Each mode has its pre-settings and steps and is used with other technological meal preparations. However, you may enter the cooking process at any phase and modify the time, temperature and humidity so that the result meets your expectations.
The whole cooking process is fully automated and when the exact input conditions are maintained, it is possible to achieve the same quality results every time.



HOT AIR
Pre-settings:
Processing time: 30 min.
Cooking chamber temperature: 180°C
Humidity: 0%



HOT AIR WITH STEAM
Pre-settings:
Processing time: 30 min.
Cooking chamber temperature: 160 °C
Humidity: 50 %



STEAM COOKING
Pre-settings:
Processing time: 30 min.
Cooking chamber temperature: 99 °C
Humidity: 100 %

Manual cooking process parameter settings

1	**SELECT A COOKING MODE**	
2	**SELECT A COOKING PARAMETER** The current value of the selected parameter will start flashing. **In HOT AIR mode and STEAMING the humidity parameters can't be changed.**	
3	**ADJUST THE PARAMETER VALUE ACCORDING TO YOUR DISCRETION** In the same way, modify the other parameters.	
4	**CONFIRM THE SETTING**	
5	**START THE COOKING PROCESS**	

You can end the cooking process at any time using the Start Stop button. If you do not press the button, the cooking processes will end after the set time and the display will show the text **COOKING DONE**.

4.3 PROGRAMS

The Program mode enables the combi oven to be utilised to the maximum extent possible, with ultimate control comfort ensuring that the final products are repeatedly of the highest quality.

Cooking according programs

1	PRESS	
2	SCROLL TO PROGRAMS 	
3	PRESS	
4	SCROLL TO THE DESIRED PROGRAM	
5	START THE COOKING PROCESS	

Cooking according programs with Delayed start

TURNING ON		
1	PRESS	
2	SELECT  OFF is shown. Symbol will flash.	
3	PRESS The current time hh.mm and symbol  are flashing.	
4	SET THE VALUE Set the time at which you want the combi oven to start. The set value is flashing.	
5	PRESS The message **"Combi oven will start in hh.mm"** where hh.mm is the time that you set.	
6	PRESS Icon  will apear	
7	CHOOSE THE PROGRAM	
8	PRESS There will appear current time on the first display, choosed program on the second display and the message **"Combi oven will start in hh.mm"** where hh.mm is the time of start on the third display.	

Adding a program step

1	**PRESS**	
2	**SELECT PROGRAMS** 	
3	**PRESS**	
4	**SELECT THE DESIRED PROGRAM**	
5	**ENTER THE PROGRAM** Press and hold the button for more than 2 seconds. The program number appears with the number of program steps (e.g. 13 - 1/2, where 13 is the program number, 1 is the order of the currently displayed step, and 2 is the total steps in the program).	
	If you want to add a new step to a program that has more than one step, after choosing the program, use the navigation arrow to select the step after which you want to add a new step. Otherwise, the new step will be added as Step 1.	
6	**OPEN THE PROGRAM ACTIVITY MENU** **ADD** will appear.	
7	**CONFIRM THE SELECTION** The new step number will appear and all the mode buttons will start flashing.	
8	Select a cooking mode	
9	**SELECT A COOKING PARAMETER** The current value of the selected parameter will start flashing.	
10	**EDIT THE PARAMETER VALUE** In the same way, modify the other parameters.	
11	Confirm the setting	
12	Start the cooking process	

Editing parameters of a saved program

1	**PRESS**	
2	**SELECT PROGRAMS** 	
3	**PRESS**	
4	**ENTER THE PROGRAM** Press the button longer than 3s	
5	Change a cooking mode	
6	**SELECT A COOKING PARAMETER** The current value of the selected parameter will start flashing.	
7	**EDIT THE PARAMETER VALUE** In the same way, modify the other parameters.	
8	Confirm the setting	
9	Start the cooking process	

Creating a new program

1	**PRESS**	
2	**SELECT PROGRAMS** 	
3	**PRESS**	
4	**SCROLL TO AN AVAILABLE PROGRAM POSITION (E.G. NO.56)**	
5	**ENTER THE PROGRAM** Press the button longer than 3s	
6	**OPEN THE PROGRAM ACTIVITY MENU** **ADD** will appear.	
7	**CONFIRM THE SELECTION** The program number, number of steps will appear and all the mode buttons will start flashing.	
8	**SELECT A COOKING MODE**	
9	**SELECT A COOKING PARAMETER** **The current value of the selected parameter will start flashing.**	
10	**ADJUST THE PARAMETER VALUE ACCORDING TO YOUR DISCRETION** In the same way, modify the other parameters.	
11	**CONFIRM THE MODIFICATIONS** The **ADD** menu will appear again.	
11.1	OPTION: Add another step	
	Repeat the procedure of steps 6-11	
11.2	OPTION: Naming a program	
	Return to the program activity menu (point 6) and select the Name menu	
	Enter the menu. A dot will appear.	
	Find the first letter of the program name (e.g. N)	
	Confirm the letter A decimal point will start flashing at the current letter. Press again to return to the name, press again 	
	Enter the remaining letters of the program name in the same fashion and confirm	
	Return to the program	

11.3 OPTION: Other cooking parameter settings

PREHEATING

Return to the program activity menu (point 6) and select the **PREHEATING** menu.	
Activate the **PREHEAT function (only possible at the first program step). More on Preheat in chapter 4.1.** **ON** will appear.	
Return to the program.	

FLAP VALVE

Return to the program activity menu (point 6) and select the **FLAP VALVE** menu.	
Activate the **FLAP VALVE** function. **ON** will appear.	
Return to the program.	

FAN SPEED (optional accessory)

Return to the program activity menu (point 6) and select the **SPEED** menu. The default speed is 100%. In Steam Cooking mode, the default speed is 50%.	
Change the speed as required. The speed value changes cyclically each time the button is pressed.	
Return to the program.	

SOUND SIGNAL AT THE END OF A STEP

Return to the program activity menu (point 6) and select the **BEEP** menu.	
Activate the sound signal function **ON** will appear.	
Return to the program.	

12	START THE COOKING PROCESS	
13	OR RETURN TO THE ALL PROGRAMS MENU	

Deleting a program step

1	**PRESS**	
2	**SELECT PROGRAMS**	
3	**PRESS**	
4	**SELECT A PROGRAM THAT YOU WISH TO EDIT**	
5	**ENTER THE PROGRAM** Press the button longer than 3s	
6	**SELECT THE STEP THAT YOU WISH TO DELETE (E.G. 2/2)**	
7	**OPEN THE PROGRAM ACTIVITY MENU** Activate the program activity menu **ADD will appear.**	
8	**SELECT DELETE**	
9	**PRESS** The step is deleted.	
10	**RETURN TO THE ALL PROGRAMS MENU**	
11	**RETURN TO THE MAIN MENU**	

Deleting a program

1	**PRESS**	
2	**SELECT PROGRAMS** 	
3	**PRESS**	
4	**SELECT A PROGRAM THAT YOU WISH TO DELETE**	
5	**ENTER THE PROGRAM** Press the button longer than 3s	
6	**ACTIVATE THE PROGRAM ACTIVITY MENU** **ADD** will appear.	
7	**SELECT DELETE**	
8	**PRESS** The step is deleted.	
9	**IF THE PROGRAM HAS MULTIPLE STEPS, REPEAT PROCEDURE 6-8 WHEN ALL THE STEPS ARE DELETED, THE ENTIRE PROGRAM IS DELETED**	
10	**RETURN TO THE ALL PROGRAMS MENU**	
11	**RETURN TO THE MAIN MENU**	

5 SETTINGS

The SETTINGS menu is used to perform user settings on your combi oven. In the menu you will find:

1.	**TIME**	Serves to set the current time.
2.	**SOUNDS**	Set sounds that accompany various combi oven activities.
3.	**VOLUME**	Serves to set the volume of sounds.
4	**DEFAULT VALUES**	Here you can set default values for each cooking mode.
6.	**USB**	Serves to copy programs, sounds, languages, HACCP, function logs to/from a USB disk.
7.	**OPTIONS**	Serves to set funcitons as Permanent light, ACM, Standby after cleaning, Shower lock, Program lock, Preheating automatically.
8.	**LANGUAGE**	Serves to set the language for all menus.

5.1 USING THE SETTINGS MENU

Enter the Settings

1	**PRESS**	
2	**SELECT A SETTING** 	
ENTER THE SETTINGS WITHOUT PIN CODE		
2.1	**PRESS 2X** To set items: 1. Time, 2. Sounds, 3. Volume, 6. USB, 6. Options - 6.1 Continuous lighting, 6.8 Automatic preheating	
ENTER THE SETTINGS WITH PIN CODE 1001		
2.2	**PRESS 1X AND SET THE PIN CODE1001** To set 6. Options - 6.2 ACM, 6.3 Standby after cleaning, 6.4 Standby after cooking, 6.5 Standby delay after cooking, 6.6 Shower lock, 6.7 Program lock	
2.2.1	**PIN SETTING** To change value of number press	
2.2.2	To change number possition pres Time or Temperature core probe button	
2.2.3	Confirm the PIN CODE	

Navigation in the Settings menu

1	**NAVIGATION BETWEEN THE INDIVIDUAL MENU ITEMS AND SUB-MENUS / ITEM VALUE SETTINGS**	
2	**SELECTION OF ITEM 1 – 8 / CONFIRM SETTINGS**	
3	**EXIT FROM ANY MENU OR SUBMENU / CANCEL A SETTING**	

5.2 INDIVIDUAL ITEMS IN THE SETTINGS MENU

1. Time

1	**ENTER THE SETTINGS MENU WITHOUT PIN CODE** Enter the setting menu without PIN code is described in chapter **5.1**		
2	**SELECT ITEM 1. TIME**		
	1.1 HOURS		
		Select item 1.1 Hours. The current value will start flashing.	
		Set the desired hour.	
		Confirm the setting.	
	1.2 MINUTES		
		Select 1.2 Minutes. The current value will start flashing	
		Set the desired minutes.	
		Confirm the setting.	
		Return to the **SETTINGS** menu.	

2. Sounds

1	**ENTER THE SETTINGS MENU WITHOUT PIN CODE** Enter the setting menu without PIN code is described in chapter 5.1	
2	**SELECT ITEM 2. SOUNDS**	
3	**SELECT OF THE FOLLOWING ITEMS**	
	2.1 KEYBOARD	
	2.2 END OF COOKING	
	2.3 END OF STEP	
	2.4 PREHEATING	
	2.5 ERRORS	
4	**PRESS** The current setting will start flashing.	
5	**SET THE REQUIRED SOUND**	
6	**CONFIRM THE SETTING**	
7	**RETURN BACK TO THE MENU SETTINGS**	

3. Volume

1	**ENTER THE SETTINGS MENU WITHOUT PIN CODE** Enter the setting menu without PIN code is described in chapter 5.1	
2	**SELECT ITEM 3. VOLUME**	
3	**SELECT OF THE FOLLOWING ITEMS**	
	3.1 KEYBOARD	
	3.2 END OF COOKING	
	3.3 END OF STEP	
	3.4 PREHEATING	
	3.5 ERRORS	
4	**PRESS** The current value will start flashing.	
5	**SET THE DESIRED VOLUME**	
6	**CONFIRM THE SETTING**	
7	**RETURN BACK TO THE SETTINGS MENU**	

6. USB

	INSERT THE USB DISK INTO THE COMBI OVEN	
	ENTER THE SETTINGS MENU WITHOUT PIN CODE Enter the Setting menu without PIN code is described in chapter **5.1**	
	SELECT ITEM 6. USB	

From combi oven to USB

1	**SELECT ITEM 6. 1 COMBI OVEN TO USB**	
2	**SELECT OF THE FOLLOWING ITEMS DEPENDING ON WHICH DATA YOU WISH TO COPY**	
	6.1.1 PROGRAMS	
	6.1.2 HACCP	
	6.1.3 LOGS	
	6.1.4 ERRORS	
	6.1.5 SOUNDS	
	6.1.6 ALL	
3	**PRESS** Data will start to be exported from the combi oven to the USB disk. The upper display shows moving dots that signal copying progress.	
	If the data is copied properly:	**donE**
	If an error occurs during copying:	**Err**
	If there are no files that can be copied:	**nonE**
4	**RETURN BACK TO THE SETTINGS MENU**	

from USB to combi oven

1	**SELECT ITEM 6. 2 USB TO COMBI OVEN**	
2	**SELECT OF THE FOLLOWING ITEMS DEPENDING ON WHICH DATA YOU WISH TO COPY**	
	6.2.1 PROGRAMS	
	6.2.2 SOUNDS	
	6.2.3 LANGUAGE	
	6.2.4 CLEANING	
3	**PRESS** Data will start to be exported from the USB to the combi oven. The upper display shows moving dots that signal copying progress.	

The information on copying results is the same as in point 3 in the section **From combi oven to USB** (see above).
If there are multiple .or2 files, "MorE" will be displayed.

4	**RETURN BACK TO THE SETTINGS MENU**	

The USB disk must be formatted in the FAT or FAT32 file system format. The names of the files and directories are not case sensitive.
When copying programs from a USB disk to a combi oven, the programs on the USB disk must be contained in a file with the suffix *.or2 directly in the root directory.
When copying **sounds from the USB disk to the combi oven**, the sound files ***.wav** must be located directly in the root directory or in the directory **sound**.
When copying l**anguages from the USB disk to the combi oven**, the language files ***.lng** must be located directly in the root directory or in the directory **language**.

6 Options

Explanation of individual items in the OPT

6.1.	**PERMANENT LIGHT**	The lights will be continuously on in the cooking chamber. If the function is off, the lights will go on only when the door is open and when the appliance is being operated.
6.2	**ACM**	ACM (Automatic capacity management) – this function ensures that the combi oven will identify the amount of food that is inserted and will extend the cooking time accordingly to achieve the required temperature in the cooking chamber.
6.3	**STANDBY AFTER CLEANING**	Allows the combi oven to turn off after cleaning is done. After cleaning, the combi oven shuts off for after about 3 minutes.
6.4	**STANDBY AFTER COOKING**	Allows you to enable automatic shutdown after cooking. The combi oven will switch off after the time specified in section 7.5.
6.5	**STANDBY DELAY AFTER COOKING**	Time between the end of the cooking process and the automatic shutdown of the combi oven (only if the option in section 6.4 is enabled).
6.6	**SHOWER LOCK**	
6.7	**PROGRAM LOCK**	
6.8	**AUTOMATIC PREHEATING**	
6.10	**LED BRIGHTNESS – CLOSED**	Brightness of the cooking chamber light when the door is closed (%).
6.11	**LED BRIGHTNESS - OPENED**	Brightness of the cooking chamber light when the door is opened (%).

Setting items in OPTIONS

Options without PIN code

1	**ENTER THE SETTINGS MENU WITHOUT PIN CODE** Enter the Setting menu without PIN code is described in chapter 5.1	
2	**SELECT ITEM 6. options**	
3	**SELECT OF THE FOLLOWING ITEMS** All the items listed below are set as inactive at the factory.	
	6.1 permanent light	
	6.8 Automatic preheat	
4	The current setting will start flashing. **CHOOSE YES OR NO**	
5	Return back to the **SETTINGS** menu	

Options with PIN code 1001

1	**ENTER THE SETTINGS MENU WITHOUT PIN CODE 1001** Enter the Setting menu with PIN code is described in chapter 5.1	
2	**SELECT ITEM 6. options**	
3	**SELECT OF THE FOLLOWING ITEMS** The items 6.2 ACM and 6.3 Sleep After Cleaning are set as active at the factory. The rest are inactive.	
	6.2 ACM	
	6.3 STANDBY AFTER CLEANING	
	6.4 STANDBY AFTER COOKING	
	6.5 STANDBY DELAY AFTER COOKING	
	6.6 SHOWER LOCK	
	6.7 PROGRAM LOCK	
	6.8 AUTOMATIC PREHEATING	
	6.10 LED BRIGHTNESS – CLOSED	
	6.11 LED BRIGHTNESS - OPENED	
4	The current setting will start flashing. **CHOOSE YES OR NO**	
5	**RETURN BACK TO THE SETTINGS MENU**	

8. Language

1	**ENTER THE SETTINGS MENU WITHOUT PIN CODE 1001** Enter the Setting menu with PIN code is described in chapter **5.1**	
2	**SELECT ITEM 10. LANGUAGE** The current language will start flashing.	
3	**SELECT THE DESIRED LANGUAGE**	
	8.01 EN - ENGLISH-INT	
	8.02 CS - CZECH	
	8.03 DA - DANISH	
	8.04 DE - DEUTSCH	
	8.05 EN.GB - ENGLISH-GB	
	8.06 EN.GB - ENGLISH-USA	
	8.07 ES - SPANISH	
	8.08 ET - ESTONIAN	
	8.09 FI - FINNISH	
	8.10 FR - FRENCH	
	8.11 HR - CROATION	
	8.12 HU - HUNGARIAN	
	8.13 LT - LITHUANIAN	
	8.14 NL - DUTCH	
	8.15 NO - NORWEGIAN	
	8.16 PL - POLISH	
	8.17 RO - ROMANIAN	
	8.18 RU - RUSSIAN	
	8.19 SK - SLOVAK	
	8.20 SL - SLOVENIAN	
4	**CONFIRM THE SETTING**	
5	**RETURN BACK TO THE MENU SETTINGS**	

7 Maintenance

7.1 General instructions

For the entire period of operation, the appliance must undergo regular inspections, tests and updates for operating this type of appliance in accordance with applicable regulations in the country of use.

The appliance must be kept clean, and any remains of old fat and food must be removed. Only regular maintenance and adherence to all instructions can ensure that the appliance will last a long time, operate well, and prepare high-quality foods.

Once work is over, close the appliance's water feed! Leave it open only if it is connected to a water treatment device requiring regular regeneration. When the supply is closed, regeneration would not take place, and the water treatment device would not work properly.

The warranty does not apply to damage caused by failure to follow these instructions or caused by inadequate cleaning!

To clean the appliance, the following are not to be used:

- a high pressure cleaning device
- coarse or sand-based cleaning agents
- objects for mechanical surface cleaning (wire brushes, scrapers, knives)

The warranty does not cover damage arising caused by detergents other than those recommended by the manufacturer, or by use of detergents recommended by the manufacturer in contradiction to the manufacturer's recommendations!

If the appliance is defective or does not behave normally, stop using it, unplug it, and contact an authorized service company.

Do not spray water on the door glass and lights if the internal temperature is above 65°C — this may break the glass!



Damage caused by insufficient cleaning or failure to follow the instructions in this quick guide or in the full user manual is not covered by the warranty. The warranty also does not cover damage resulting from the use of cleaning agents other than those recommended by the manufacturer, or from the improper use of recommended cleaning agents contrary to the manufacturer's instructions.
The combi oven must be regularly inspected and serviced in accordance with the applicable legislation of the country in which it is operated.
Insufficient cleaning may result in ignition of accumulated grease inside the cooking chamber during normal operation of the appliance.

7.2 Daily maintenance

Cleaning the cooking chamber

The combi oven is equipped with an automatic cleaning system that ensures a hygienically clean cooking chamber and extends the service life of the combi oven. Automatic cleaning saves the operator's time.

The appliance must be cleaned daily with the manufacturer's rec¬ommended cleaning agents.

If not cleaned adequately, the appli¬ance or its parts may become damaged.

CLEANING PROGRAMS

	Program	Duration	Suitable for
1	Expres cleaning	00:29	Short cleaning of light soiling.
2	Basic cleaning	00:49	Cleaning of light soiling.
3	Medium cleaning	01:30	Cleaning of medium level soiling.
4	Extra cleaning	2:14	Cleaning of very heavy soiling.
5	Water rinse	0:17	Rinse with lukewarm water without using detergent.
6	Descaling of a cooking chamber	1:15	Removing limescale deposits from the cooking chamber.

STARTING THE CLEANING

Before starting the cleaning cycle, remove all gastronorm containers from the combi oven.
Follow the instructions displayed on the combi oven screen.

1	PRESS	
2	CHOOSE CLEANING	
3	PRESS	
4	CHOOSE PROPER PROGRAM	
5	PRESS It appears press start	
5	TO START THE CLEANING PRESS	
	TO RETURN TO THE MAIN MENU PRESS	
6	COMBI OVEN WILL ASK YOU TO INSERT A DETERGENT	

When Start is pressed, the combi oven automatically checks that the temperature inside the cooking chamber is not too high. If the temperature is above 80 °C, the automatic process for cooling the cooking chamber will begin.
If the temperature does not exceed 80 °C or cooking chamber cooling has finished, your appliance will prompt you to add detergent.

When handling the detergent, follow all rules for working with chemical substances!

ADDING DETERGENT



- Cut open the detergent bag at the place indicated
- Pour the entire contents of the package on to the drain lid at the bottom of the cooking chamber. Most of the powder will fall through into the drain hole.
- close the combi oven door

The selected program will start automatically, and the screen will keep you informed about the current status of the program and the cleaning time left.
After the cleaning program ends, a signal sound is made and a message appears.

STOPPING THE CLEANING PROGRAM PREMATURELY

You can interrupt the cleaning process during the main step with the **STOP** button shown on the screen. If detergent has already been inserted, the combi oven switches to Rinse with Water mode, which lasts about 17 min. Then the washing process completely stops. If detergent hasn't been inserted yet, the cleaning process immediately stops (without going to Rinse with Water).

⚠

When the cleaning process has finished, check the cooking chamber. Remove any remaining detergent by thoroughly rinsing with the hand shower or cleaning with water. If this isn't done, the stainless-steel surface of the cooking chamber can distort and discolour when the appliance is used at high temperatures. The warranty does not cover damage caused in this way!

Do not disconnect the electricity to the combi oven during cleaning. Bits of detergent may remain in the cooking chamber.

Do not wash the combi oven using equipment that works with high water pressure.

If the combi oven won't be used again after cleaning, we recommend leaving the door ajar, for example overnight

Dispose of the detergent package as usual, by putting it in a place reserved for plastic bags.

Never leave used packages lying around freely accessible.

Descaling of cooking chamber

Descaling is recommended when there are visible lime scale deposits in the cooking chamber (a white layer of water scale), this depends on water hardness.
To perform descaling on the RETIGO Evolution ONE combi oven it is necessary to use a special agent called evoDescaler. The evoDescaler is applied in the same way as the evoCleaner 4-in-1. The standard package size for the evoDescaler is a plastic bucket containing 50 bags weighing 50 grams each.

Use only evoCleaner 4-in-1 for automatic washing. Using any other cleaning agent may damage the combi oven; such damage is not covered by the warranty.
When handling the cleaning agent, use protective equipment (gloves and safety goggles) and follow the safety instructions provided on the product packaging. The cleaning agent must never come into direct contact with skin and must not get into the eyes or mouth.
Apply the cleaning agent immediately after opening the package. Do not leave the opened sachet in a humid environment.
After pouring out the cleaning agent, do not leave the empty package inside the cooking chamber.
Never pour the cleaning agent onto a hot surface — this may cause irreversible damage to the stainless steel surface; such damage is not covered by the warranty.

Cleaning the door seal

After the cooking chamber has been cleaned, wipe around the door seal with a soft cloth soaked in detergent. Then wipe around the seal with a cloth soaked in clean water, and then dry it with a dry cloth. After cleaning is over, leave the appliance's door half open, so that the cooking chamber and door seal can properly dry off.

Cleaning the external parts

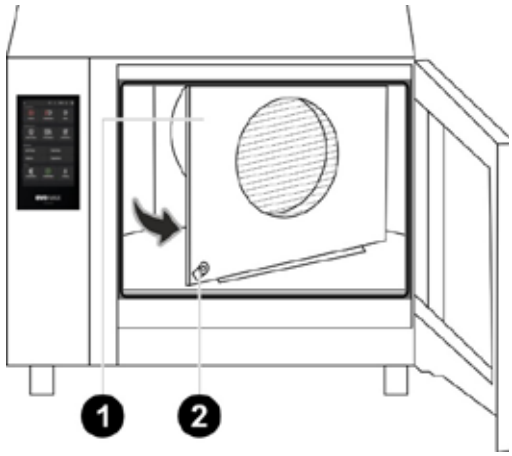
Clean the outside of the appliance with a soft cloth and a detergent intended for cleaning and treating stainless steel and glass.

7.3 Weekly maintenance

During weekly maintenance, follow the same procedure as for daily maintenance and additionally perform the following tasks.

Inspecting and cleaning the space behind the inner wall

Thoroughly check the space behind the inner wall:



1. Take out the left and right racks (does not apply to ovens with a loading system).
2. Release the locks (2) fastening the inner wall (1) in front of the fan.
   A screwdriver or coin can be used to release them.
3. Open the inner wall by pulling on the left side.
4. If parts of the space are soiled or calcified:
   - close the inner wall, secure it with the lock
   - run the suitable cleaning program
5. After the cleaning program is done, check whether cleaning was adequate (proceed according to points 2 to 3). If everything is not clean enough, repeat the process.
6. Put both racks back (does not apply to ovens with a loading system).

If the area behind the inner wall remains dirty even after automatic cleaning, it must be cleaned manually.

For manual cleaning, use Manual Cleaner or Puron K (for descaling).

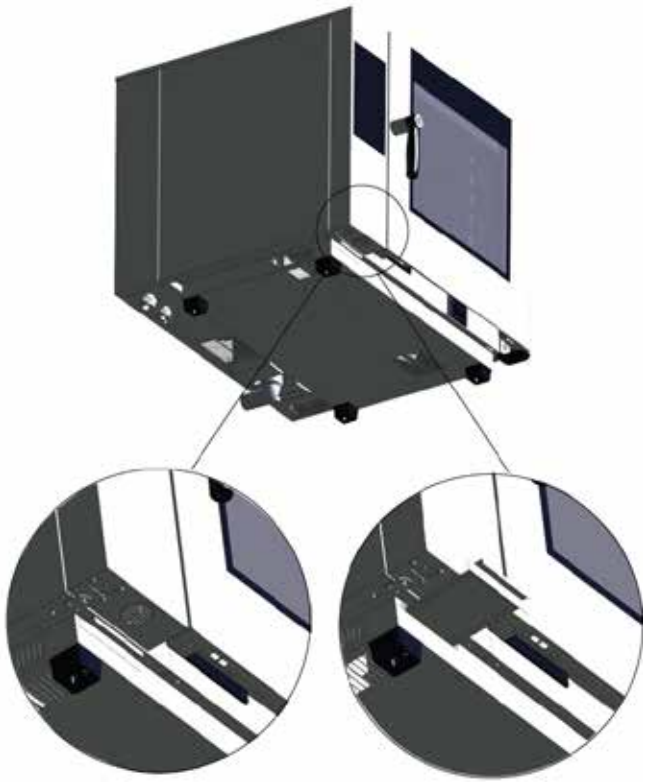
1. Open the inner wall in the manner described earlier in this chapter.
2. Spray Manual Cleaner or Puron K (for descaling) onto the entire surface of the inside wall — fan, water sprayer (tube in the middle of the fan into which the injection leads) and the heating element — and let it work for 15 minutes.
3. Run the Water rinsing program.
4. After the cleaning program is done, check whether cleaning was adequate.
5. If everything is not clean enough, repeat the process
6. If cleaning was adequate, close the inner wall, secure it with the lock
7. Put both racks back.

After cleaning is over, leave the appliance doors open so that the cooking chamber can fully dry out. This also makes the door seals last longer.

Cleaning the air filter

Once a week, check and clean the air filter, which is on the bottom left side of the appliance.

1. Pull out the filter toward the front of the combi oven.
2. Check its condition and level of contamination. If the filter is dirty, clean it thoroughly using detergent or in a dishwasher. After cleaning, allow it to dry completely.
3. Return the filter.



If the air filter becomes clogged, the electronic components of the appliance may overheat, which can limit the functionality of the appliance.

Cleaning the door, glass and drip tray

1. Open the combi oven's door..
2. Check the drip tray at the bottom of the door. If it is dirty, clean it with a soft cloth and detergent.
3. Check the drip tray at the bottom of the appliance. If it is dirty, clean it with a soft cloth and detergent.
4. Unlock the internal glass and tilt the glass up.
5. Clean all glass surfaces with a clean rag and detergent intended for glass.
6. Then dry the glass surfaces with a dry cloth.
7. Wipe the seal of the middle glass with a damp cloth and then dry it.
8. Gradually return the middle and inner glass to their original position and secure them with the lock by gently pressing the inner glass near the lock.

7.4 Annual maintenance

For safe, trouble-free operation, and to prolong its service life, the appliance and accessories must be inspected at least once a year by an authorized service company.

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