

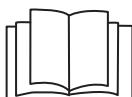


# Electric Combination Oven

## Instruction manual



<b>(EN)</b> <b>Electric Combination Oven</b>	2	<b>(DE)</b> <b>Elektrischer Multifunktionsofen</b>	92
<u>Handleiding</u>		<u>Bedienungsanleitung</u>	
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**Caution: Read the instructions before using the appliance.**

### Training Video

Please scan the QR code below to access additional training videos for your Buffalo appliance.



**Model • Model • Modèle • Modell • Modello • Modelo:**  
**CK079 / CK110 / HX568**

## Safety Instructions

### **DANGER OF HIGH VOLTAGE!**

#### **Electrical requirements:**

**Always switch off and disconnect the power supply to the appliance before installation, when not in use, before cleaning and maintenance/service.**

**This appliance should only be connected to the mains electricity supply by a qualified electrician. Hardwire the appliance into a suitable power supply with correct voltage and sufficient power capacity. Refer to the rating label on the appliance for voltage and wattage requirements.**

**Connect the appliance to a circuit protected by an appropriate RCD (Residual Current Device).**

**Under no circumstances put a plug on the cable.**

**Failure to comply with these safety instructions will release Buffalo from any responsibility and the warranty will become null and void.**

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components on this product.
- Consult Local and National Standards to comply with the following:
  - Health and Safety at Work Legislation
  - BS EN Codes of Practice
  - Fire Precautions
  - IEE Wiring Regulations
  - Building Regulations

- DO NOT immerse the appliance in water.
- DO NOT clean with jet/pressure washers.
- DO NOT leave the appliance unattended during operation.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the power cord is damaged, it must be replaced by a Buffalo agent or a recommended qualified technician in order to avoid a hazard.
- Buffalo recommend that this appliance should be periodically tested (at least annually) by a Competent Person. Testing should include, but not be limited to: Visual Inspection, Polarity Test, Earth Continuity, Insulation Continuity and Functional Testing.

### **Safety Instructions for installation and maintenance**

- Check that the unit is disconnected from the power supply before installation or maintenance.
- Before installing the unit, check that installations are in accordance with the current legislation in the country of use and refer to the indications on the data plate.
- Do not manipulate or disconnect the unit safety devices. This will invalidate the warranty.
- The failure to observe the manufacturer's instructions may result in damages, injuries or fatal accidents.

- If the oven is installed on supports or overlaying parts, use the ones supplied by Buffalo only and follow the assembly instructions inside the packaging.
- Non-original spare parts do not ensure the correct operation of the unit and will imply the loss of the warranty.
- The oven must be only used by trained operatives.
- The oven data plate provides necessary technical information for repair and maintenance. Therefore, avoid removing, damaging or modifying it.

## **Safety Instructions for use**

- If the unit is not to be used for 6 months or longer, all connections must be disconnected/isolated (power supply and water). If it has already been disconnected for a long time, then it should be checked by a service technician, e.g. for stagnant water, etc.
- The oven must only and exclusively be used for the purpose it was designed, i.e., for cooking products such as fresh or frozen bread, pastries and all types of gastronomic products. Any use other than that mentioned may damage the unit.
- Do not put products with a high alcohol concentration into the oven.
- The outside and inside surfaces of the oven should be cleaned frequently to ensure hygiene and proper performance. Do not use abrasive or flammable products, which may damage the unit.
- Following the manufacturer's use and cleaning instructions is recommended. The use of non-authorised products may result in damage.
- The use of an anti-limescale filter at the water supply inlet is recommended. Otherwise, some oven components may be damaged. **Faults caused by limescale or water sediment are not included in the warranty.**

## Maximum loads

Model	Capacity	Maximum Load	Max. Load per Rack
<b>CK079</b>	7 x (GN 1/1)	35kg	Maximum 15kg per rack
<b>CK110</b>	4 x (GN 1/1) at 65mm	20kg	Maximum 15kg per rack
	6 x (GN 1/1) at 40mm		
<b>HX568</b>	11 x (GN 1/1)	50kg	Maximum 15kg per rack

- Never exceed the maximum load capacity to avoid damaging the unit. Failure to comply with these maximum loading values will release Buffalo from any responsibility and the warranty will become null and void.

### Risk of burns



- Read these warnings carefully and follow its indications when the oven is working or not completely cooled down.
- Only touch the unit controls and door handle. Avoid touching any other external elements of the oven as they may reach temperatures over 60°C.
- Wear thermal mittens or similar to move or handle containers or trays inside the cooking chamber.
- Open the oven door slowly and be careful with high temperature vapours coming out from the cooking chamber.
- Do not stand directly over the door when opening.

### Risk of fire



- Only use cleaning products recommended by the manufacturer. Using other products may damage the unit and invalidate the warranty.
- If you do not clean the unit properly and as often as needed, grease and food leftovers will accumulate in the cooking chamber and then ignite.

## Pack Contents

The following is included:

- Buffalo electric oven
- Installation checklist
- Instruction manual

Buffalo prides itself on quality and service, ensuring that at the time of unpacking the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your Buffalo dealer immediately.

## Transport

Before transporting the unit to its installation site, make sure that:

- It fits through the door
- The floor withstands its weight

Transport should only and exclusively be carried out by mechanical means, such as a pallet jack, and always on a pallet.

## Installation



**Warning: Incorrect installation, operation, maintenance or cleaning of the equipment, as well as any modification can cause property damage and personal casualty. Fully read and understand all instructions before installation.**

**Not suitable for built-in installations.**

### Preliminary operations

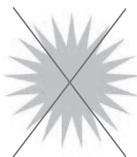
Remove the protection film from the unit. Clean the adhesive residues with an appropriate solvent. Never use abrasive or acid products or tools that may damage the surface.

If your unit is fitted with a core probe kit, remember to remove its silicon protection cap. Otherwise, it could be melted and damage the probe.

### Placing the unit

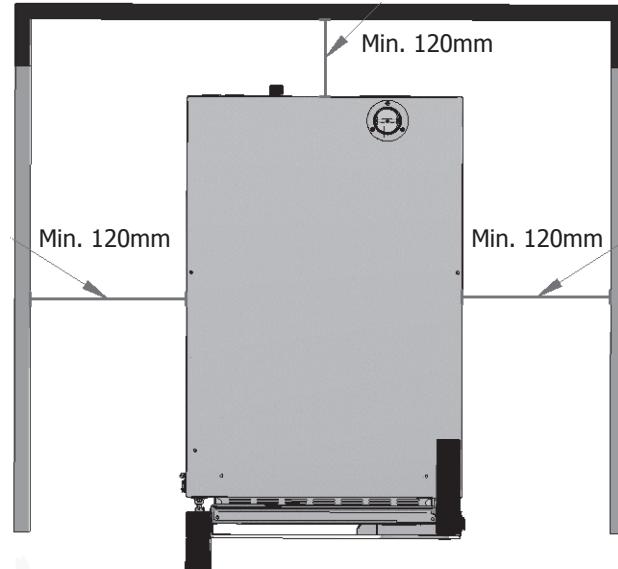
Place the oven in the selected workplace and keep a safe distance as indicated below. Check that the unit has sufficient cold air inlets through the ventilation registers ensuring correct operation. Otherwise, the unit may overheat, and some components may be destroyed.

- If the oven is installed on an auxiliary support, it must be fixed to it.
- The facilities must be conditioned and meet the regulations in force with regard to safety in installations.
- In addition, the unit must be protected from atmospheric agents.
- The ambient temperature may range between 5°C and 35°C maximum for correct operation of the unit.
- Humidity in the facilities should never exceed 70%.

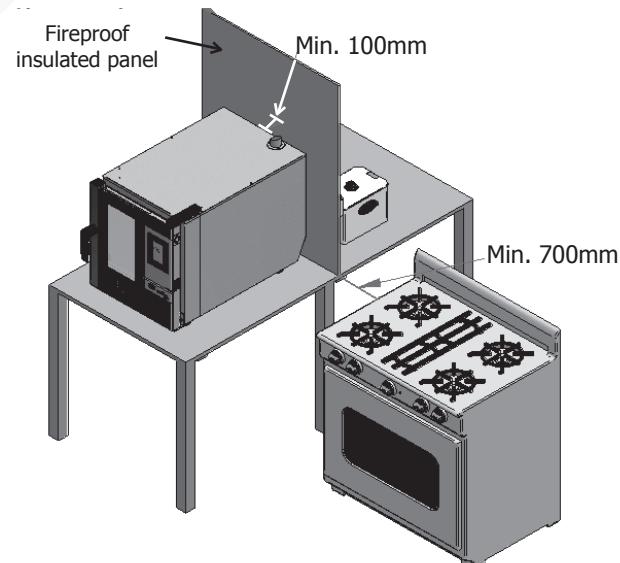


We recommend leaving a 120 mm gap for repair and if there are heat sources or combustible elements, that safety distance must be 700 mm minimum. We also recommend ensuring good ventilation of the unit to prevent overheating its components.

Example of placing the unit without nearby heat sources:



Example of placing the unit next to heat sources:



**We recommended leaving a free working space of around 500 mm for maintenance operations.**

## Starting up the unit

To start up and install the unit appropriately, please follow the instructions in the "Installation Checklist", included in the bag together with this instruction manual.

Remember that any fault or breakage resulting from improper installation or starting up, will make the warranty become null and void.

### Electrical wiring

#### DANGER of electric shock from incorrect connection

**There is a danger to life if the wires are incorrectly connected.**

**Connection to a suitable power supply should only be carried out by a qualified and competent electrical engineer.**

**Warning: The fixed wiring of the power cord connection must be equipped with a disconnect device (leakage protection switch) with a contact distance greater than 30mm according to the wiring rules.**

Connect the unit in accordance with the applicable regulations of your country, federal state, city or local authority.

Connect the unit to a standard energy supply network.

For a proper electrical connection, adjust the power ratings to the local circumstances and requirements.

 Equipotential bonding terminal in electrical appliances is to connect exposed metal and conductive

parts of electrical devices and other devices in electrical appliances with artificial or natural grounding conductors to reduce potential differences (reduce and prevent the risk of electric shock).

- This appliance is supplied unplugged and require hardwiring to a suitable electrical power supply.  
CK079 requires a 10,200W 400V three-phase circuit at 50-60Hz  
CK110 requires a 7,200W 400V three-phase circuit at 50-60Hz  
HX568 requires a 18,500W 400V three-phase circuit at 50-60Hz
- Connect the wires correctly according to their colour coding. This appliance is wired as follows:

Wire colour	Wire function	To terminals of power supply
Yellow/green	Earth wire, protective conductor	Terminal marked E
Blue	Neutral wire, neutral conductor	Terminal marked N
Brown, grey and black	Live wires, Phase L1, L2, L3	Terminal marked L1, L2, L3

- The appliance must be earthed. If in doubt consult a qualified electrician.
- Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

### Water inlet

The use of an anti-limescale filter at the water supply inlet and a check valve is highly recommended. The oven has a  $\frac{3}{4}$  connection for water inlet.

The oven will notify when the filter is due to be changed by monitoring the litres of water consumed. This can be changed in the oven's settings.

**Important:** Before connecting the water supply, check that there are no residues in the pipe. The pressure of the incoming water should range between 1 and 3 bar, with temperature not higher than 30°C. If pressure is higher than these values, a pressure reducer at the inlet should be installed.

## Draining connection

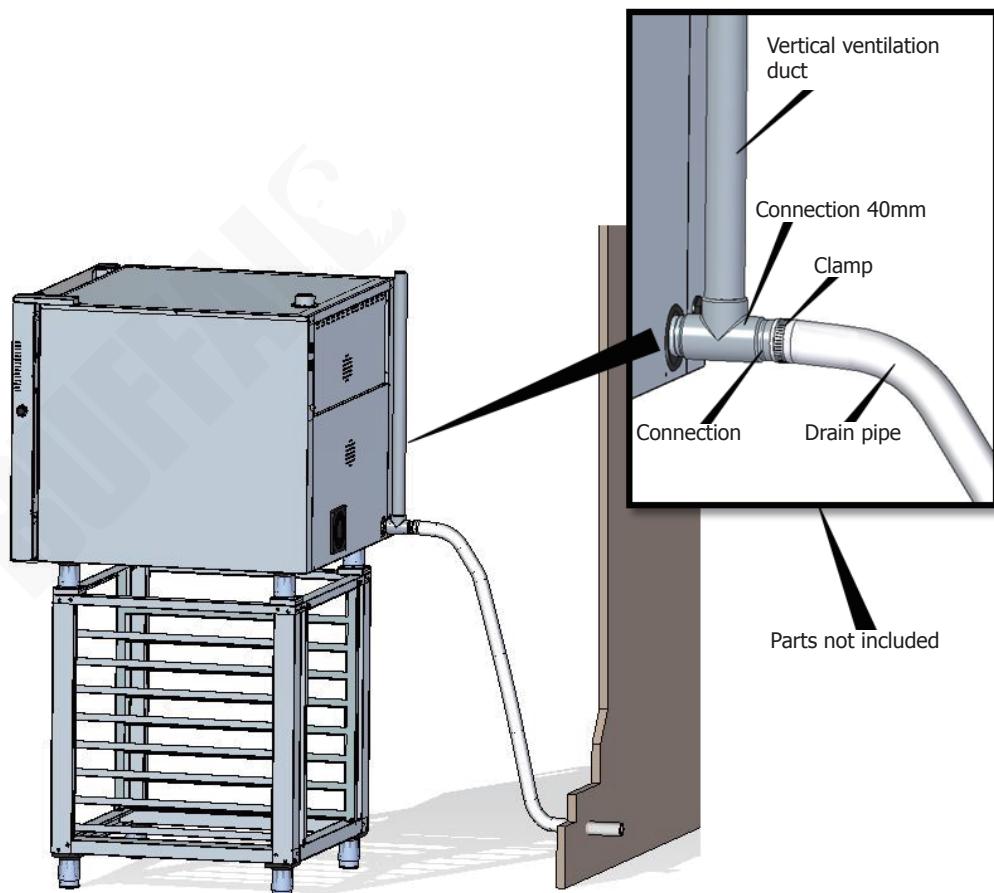
- The oven draining connection should be carried out with discharge pipes ensuring thermal stability, the oven gases may reach high temperatures (85-95°C).
- It is recommended to connect the oven draining pipe to a siphon to avoid vapour coming out from the oven. This pipe must be inclined 4% minimum to ensure appropriate operation.
- The draining pipe diameter should NOT be smaller than the draining connection.
- Being specific for each unit. Otherwise, check that the main conduit is dimensioned to ensure the correct flow and without obstacles.
- Having no pinching.

### Types of draining:

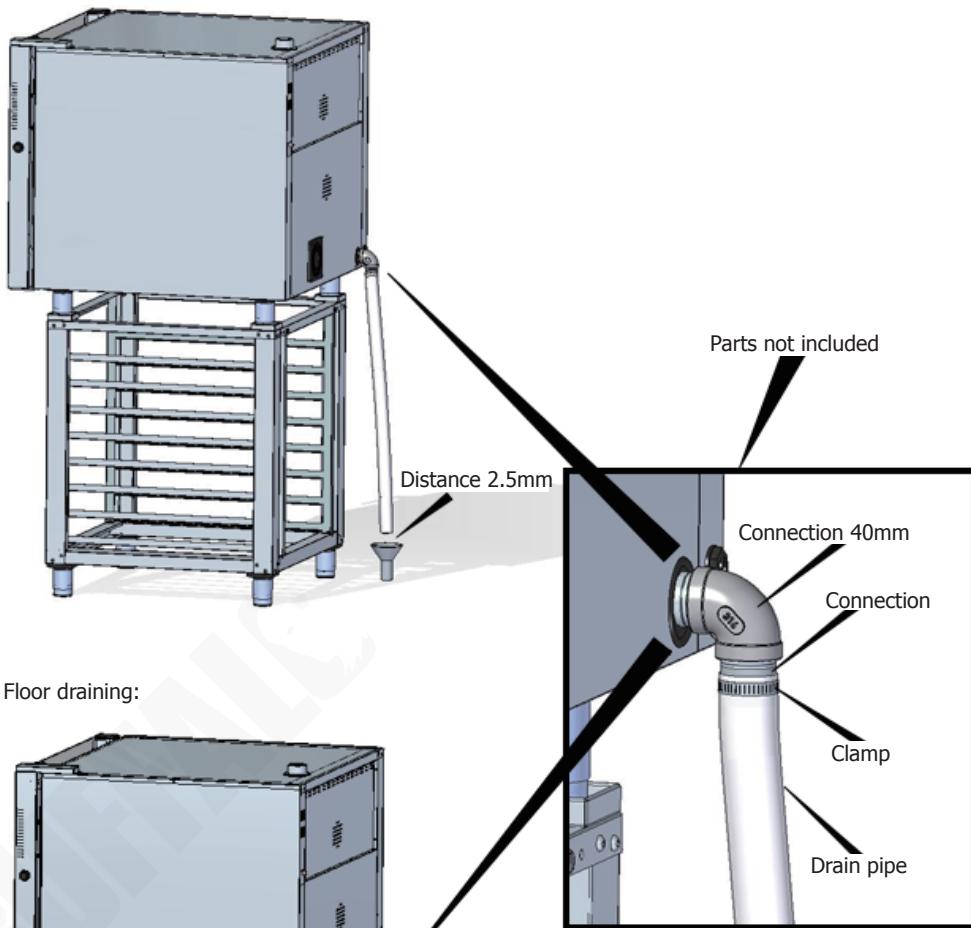
#### 1. Wall draining:

The wall draining outlet must have a vertical ventilation conduit with a diameter not smaller than 25 mm, which must be over the device top cover as shown in the image below.

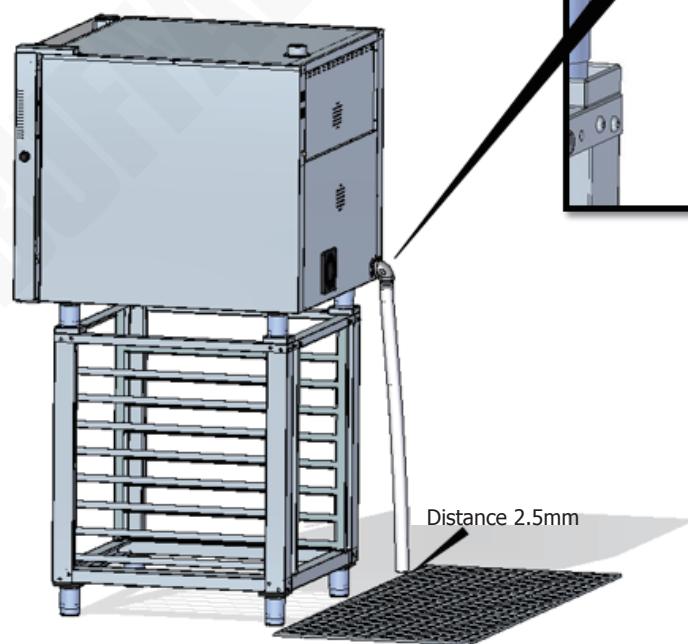
If there is no vertical ventilation conduit installed, proper draining is not ensured, and it may cause faults and the loss of the warranty.



2. Draining separated with a funnel:



3. Floor draining:



## Draining exhaust from the cooking chamber

Exhaust gases may be wet and reach high temperatures. Therefore, do not use tubes made of materials not ensuring absolute thermal stability up to 250°C to channel exhaust gases.

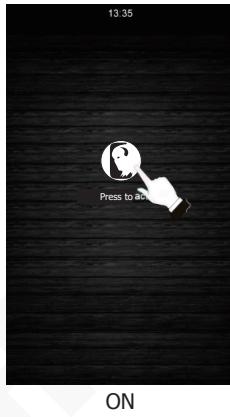
A condenser enabling the condensation of vapours and exhaust of those vapours into a drainage may be adapted to treat cooking vapours.

**Important: Do not channel the vapour exhaust from the cooking chamber more than 50 centimetres due to risk of condensation. This pipeline should be vertical and as straight as possible.**

## Display use instructions

### 1. Switching the device ON/OFF

Press the icon  to activate the screen.



ON

Check that there are no ongoing operations.  
Press the icon  to set the screen at stand-by mode.



OFF

If there is a power supply shutoff when the device is switched on or off, the device will remain off when the power supply is restored. If the power supply shuts off for less than 60 minutes during a cooking cycle, when the power supply is restored the cooking cycle will continue working and reset for the time the oven has been without electricity. If there is a change of phase during the power supply shut off, it will start at the beginning of the next phase when the power supply is restored. If the power supply shut off is longer than 60 minutes, the device will remain off when the power supply is restored.

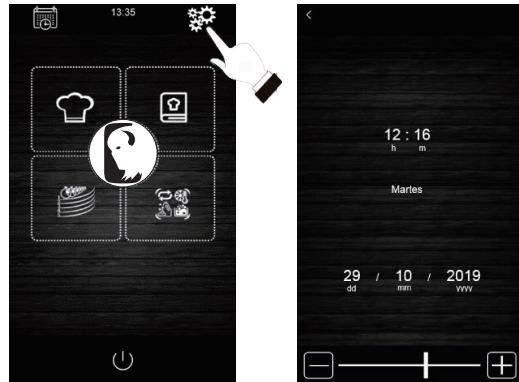
### 2. Selecting the language

1. Make sure that the device is on and that there are no ongoing operations.
2. Press the icon  on the main menu to go to the settings menu. Select "language", then choose the language you want.
3. Press the icon  to go back to the main menu.

### 3. Setting the date and time

Make sure that the device is on and that there are no ongoing operations.

1. Press the icon  on the main menu to go to the settings menu.
2. Select "Clock" to modify the date and time.
3. Press the digit "h" and icons  or  (or the scroll bar) to set the hour you want.
4. Press the digit "m" and icons  or  (or the scroll bar) to set the minutes you want.
5. Press the digit "day of the week" and icons  or  (or the scroll bar) to set the day of the week you want.
6. Press the digit "dd" and icons  or  (or the scroll bar) to set the day you want.
7. Press the digit "mm" and icons  or  (or the scroll bar) to set the month you want.
8. Press the digit "yyyy" and icons  or  (or the scroll bar) to set the year you want.
9. Press the icon  to save all changes made.



### 4. Manual cooking cycle Parameters

#### Preheating:

Every cooking process may have a preheating cycle, whose target temperature conditions will be determined by the selected mode and the temperature chosen for cooking.

 **SOFT PREHEATING:** To activate this mode, press icon no. 1 until the message "PREHEAT SOFT" is displayed on the screen. In this case, the preheating process will be active until reaching a temperature of +10°C with regard to the selected cooking temperature.



 **MEDIUM PREHEATING:** To activate this mode, press icon no. 1 until the message "PREHEAT MEDIUM" is displayed on the screen. In this case, the preheating process will be active until reaching a temperature of +20°C with regard to the selected cooking temperature.

 **HARD PREHEATING:** To activate this mode, press icon no. 1 until the message "PREHEAT HARD" is displayed on the screen. In this case, the preheating process will be active until reaching a temperature of +30°C with regard to the selected cooking temperature.

### Types of cooking:

 DRY HEAT COOKING: To activate this type of cooking, press icon no. 1. In this case, the vapour injection will be stopped, and the work temperature of the cooking chamber will range between 30°C y 270°C.

 VAPOUR COOKING: To activate this type of cooking, press icon no. 2. In this case, the humidity control is enabled allowing the user to work with percentages ranging between 10% and 100% and at a temperature value of the cooking chamber ranging between 30°C and 130°C.

 COMBI COOKING: To activate this type of cooking, press icon no. 3. In this case, the humidity control is also enabled allowing the user to work with percentages ranging between 10% and 100%, but with a reduction in the vapour injection time. On the other hand, the chamber temperature will range between 30°C and 250°C.



Types of cooking

### Cooking modes:

 TIMER: To activate this cooking mode, press icon no. 1. In this case, the cooking phase has a determined time that is pre-set by the user.

 CORE PROBE: To activate this cooking mode, press icon no. 2. In this case, the user should only program the temperature wanted inside the food and the temperature of the cooking chamber. The cooking phase will finish when the core probe detects that the food has reached the temperature pre-set by the user.

 DELTA T: To activate this mode, press icon no 3. This cooking mode is also known as "slow cooking". In this mode, the user sets the temperature set point for the core probe and a delta T (temperature difference between that programmed for the core probe and the cooking chamber).



Modes cooking

There are different parameters that can be modified in each type and mode of cooking selected:

- **Temperature set point of the cooking chamber:** It can only be set to the time-controlled cooking or core probe mode, regardless of the type of cooking selected (dry heat, vapour and combi).
- **Temperature difference "Delta T":** It can only be set to the Delta T ( $\Delta T$ ) cooking mode, regardless of the type of cooking selected (dry heat, vapour and combi).
- **Humidity:** It can only be set to the types of vapour and combi cooking. By default, the control of humidity can be set to percentage from 10% to 100 %, but injection time will be shorter in the type of combi cooking.
- **Duration of the phase:** It can only be set to the time-controlled cooking mode.
- **Temperature set point of the core probe:** It can only be set to the Delta T ( $\Delta T$ ) and core probe cooking modes.
- **Fan speed:** It can be set to all types or modes of cooking selected, with values ranging between 10% and 100%.
- **Opening of the fumes exhaust valve:** This allows the user to program the minutes the damper must be open before finishing the cooking process.

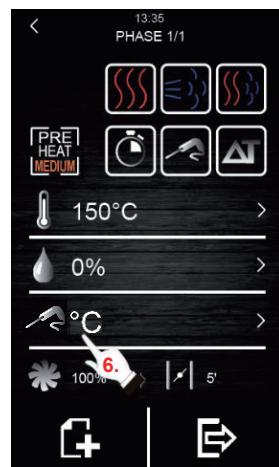
#### 4.1 Setting the cooking cycle

1. Make sure that the device is on and that there are no ongoing operations.
2. Press the icon  in the main menu to select the manual cooking mode.
3. **Selecting the type of cooking:**  
Press the icons    to select the type of cooking (dry heat, vapour and combi).
4. **Selecting the mode of cooking:**  
Press the icons    to select the mode of cooking (TIMER, CORE PROBE and DELTA T).
5. **Selecting the temperature set point of the cooking chamber (only possible with time-controlled cooking mode and core probe):**  
Press the icon  and next, press icons  or  (or move the scroll bar) to select the temperature value wanted. Press  again to confirm the value selected.



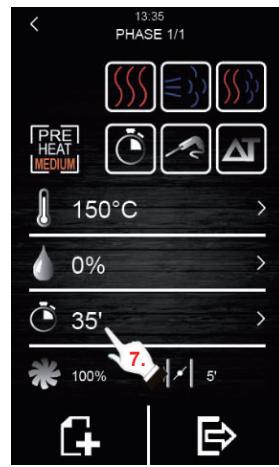
**6. Selecting the temperature set point of the core probe (only possible with core probe cooking modes and Delta T ( $\Delta T$ )):**

Press the icon  and next, press icons  or  (or move the scroll bar) to select the temperature value wanted. Press  again to confirm the value selected.



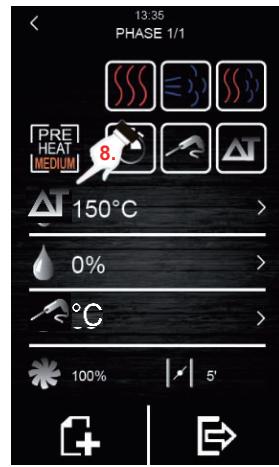
**7. Selecting the phase time (only possible with time-controlled cooking mode):**

Press the icon  and next, press icons  or  (or move the scroll bar) to select the temperature value wanted. Press  again to confirm the value selected.



**8. Selecting the Delta T ( $\Delta T$ ) value (only possible with  $\Delta T$  cooking mode):**

Press the icon  and next, press icons  or  (or move the scroll bar) to select the temperature value wanted. Press  again to confirm the value selected.

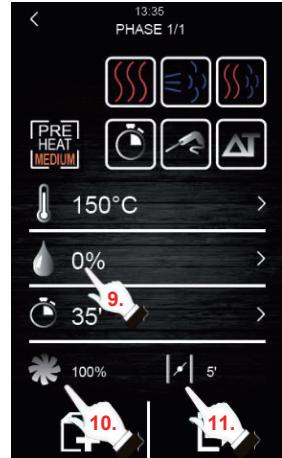


**9. Selecting the value for the humidity percentage (only possible with vapour or combi cooking and with any of the three cooking modes):**

Press the icon  and next, press icons  or  (or move the scroll bar) to select the humidity percentage wanted. Press  again to confirm the value selected.

**10. Selecting the fan speed (with any type or mode of cooking):**

Press the icon  and next, press icons  or  (or move the scroll bar) to select the speed percentage wanted. Press  again to confirm the value selected.



**11. Selecting the opening time of the vapour valve:**

The time value can only be selected at time-controlled cooking mode. In all the other modes, only the opening or closing can be selected at the time the user wants. To do so, press the icon  and next, press icons  or  (or move the scroll bar) to select the time value wanted if at the time-controlled cooking mode, or opening/closing if at the modes for core probe cooking or Delta T (ΔT). Press  again to confirm the value or state selected.



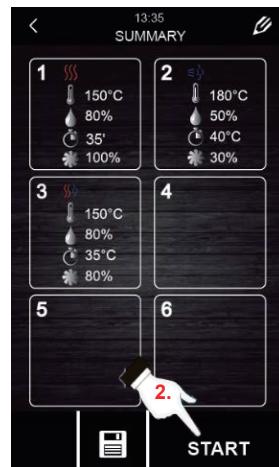
**12. Adding a phase to the cooking cycle:**

Press the icon  to add a new phase to the cooking cycle, up to a maximum of 6 phases. To set the rest of options within each phase, repeat the steps above. Press icons  or  to select the cooking phase wanted and previously created. Press  to delete an unwanted cooking phase.

## 4.2 Starting a cooking cycle

1. Set the cooking cycle wanted (see Section 4.1 "Setting the cooking cycle").
2. To continue, press  to have a summary of the set recipe displayed.

Next, press the icon "START" to start the preheating cycle, if this option has been selected. The door opening and closing will stop the preheating operation (if selected) and the start of the 1st phase of the cooking cycle. The opening of the vapour valve can be modified during the cooking process by pressing the icon . In this way, its opening will switch to manual mode.



Summary screen

3. Press the icon  to switch the lamp inside the cooking chamber on or off.
4. Press the icon  to have all the values of the process variables and the state of the oven components displayed on the screen. To do so, the user should have a key, which is only accessible for the maintenance service.



At the end of the cooking cycle, an acoustic signal will be activated informing about the end of the cycle. Next, the option for extending the cooking cycle will be given. To do so, please follow the steps below:

1. Press the icon .
2. Press icons  or  (or move the scroll bar) to select the time value wanted. Press  again to confirm the new time value selected.

### 4.3 Stopping the ongoing cooking cycle

1. Press the icon "STOP" to stop an ongoing cooking cycle.

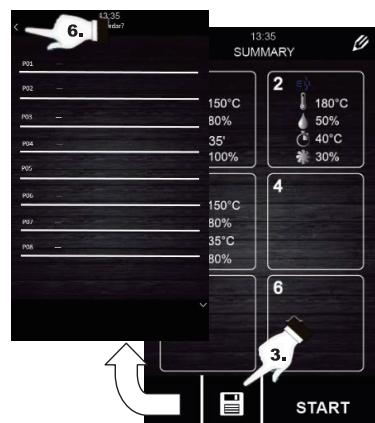


## 5. "My recipes" cookbook

"My recipes" function allows the cycle settings in a recipe to be saved. When memorised, the oven will work with the settings saved.

### Memorising a recipe

1. Set a cooking cycle. To do so, follow the steps described in Section 4.1.
2. Press the icon to start the recipe saving process.
3. Press the icon to select the recipe saving position.
4. Pulse Press the position where you want to save the recipe and then, press to confirm this action.
5. Enter the name for the recipe and then, press to confirm.
6. Press the icon to exit and confirm all the saving process.



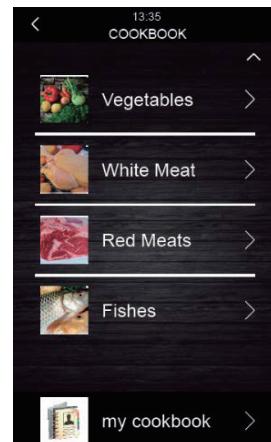
## 6. Starting a recipe

This oven has two types of recipes:

1. Buffalo Cookbook: In this cookbook, images and recipes configured and already pre-set are included, with a wide range of foods. You only need to select the type of food you want to cook, and the oven will do the rest.



2. USER'S cookbook: Users may set and store their own recipes (up to a maximum of 48 recipes).



### Starting a memorised recipe:

1. Press  to go to the recipe library.
2. Select the recipe you want. This recipe can be one of those already set in the screen or a recipe previously saved by the user.
3. Press the icon "START".

### Deleting a memorised recipe:

1. This action only applies to recipes that have been created by the user. The recipes registered by default may only be modified in some of their parameters, but they cannot be deleted.
2. Press the icon  to go to the list of recipes entered by the user
3. Select the recipe or position you want to delete and then, press the icon .



## 7. Special cycles

“Special cycles” menu allows the user to use work cycles created by Buffalo. Next, the enabled special cycles are described:

- Regeneration cycle with core probe (enabled in models with core probe).
- Time-controlled regeneration cycle.
- Proofing cycle.
- Cooling-down cycle. Designed to cool the oven down under 50°C (it is recommended to execute it with the door open).
- Cleaning (see section 8).

The following tables show the factory settings for each of the cycles described above:

Regeneration cycle with core probe		
Setting	Value	Maximum / Minimum
Chamber temperature	110°C	20... 180°C
Humidity	70%	40... 100%
Core probe temp.	70°C	20... 100°C
Fan speed	Minimum (only if the oven has various speeds)	
Valve opening	At the end of the cycle	

Time-controlled regeneration cycle		
Setting	Value	Maximum / Minimum
Chamber temperature	110°C	20... 180°C
Humidity	70%	40... 100%
Time	25 min.	1... Infinite
Fan speed	Minimum (only if the oven has various speeds)	
Valve opening	At the end of the cycle	

Proofing		
Setting	Value	Maximum / Minimum
Chamber temperature	30°C	20... 50°C
Humidity	80%	40... 100%
Time	2 hours	1 min... 5 hours
Fan speed	Minimum (only if the oven has various speeds)	
Valve opening	At the end of the cycle	

Cooling down		
Setting	Value	Maximum / Minimum
Chamber temperature	50°C	-
Humidity	0%	-
Time	Until the chamber temperature <50°C	
Fan speed	Maximum	
Valve opening	At the beginning of the cycle	

If the default cycles do not meet your requirements, these cycles can be modified and memorised like a recipe. To do so, go to the special cycle wanted (proofing, regeneration, cooling-down...) and proceed in the same way as in the memorising process of a recipe.

### Starting a special cooking cycles:

1. Press the icon  to go to the "Special cycles" menu.
2. Press the special cycle wanted (regeneration, proofing or cooling-down).
3. Next, press the icon "START" to start the cycle.



Access to the "special cycles" menu

## 8. Automatic cleaning

This menu is to control the oven automatic cleaning system. To do so, there are five different cleaning programs:

- **Rinse** - 11 minutes: Gives a quick rinse of the cavity using water only.
- **ECO** - 32 minutes: Suitable for non-greasy and low resistant dirt using less chemical and water than a soft wash cycle.
- **Soft** - 54 minutes: Suitable for frequent use, for non-greasy and low-resistant dirt.
- **Medium** - 1 hour and 27 minutes: Suitable for low-resistant dirt produced from the execution of several consecutive cooking processes.
- **Hard** - 2 hours: Suitable for greasy and highly resistant dirt.

### Follow these steps to start a cleaning cycle:

1. Press the icon  to go to the "Special cycles" menu.
2. Press the icon  to go to the automatic cleaning menu.
3. Next, select the desired cleaning program.
4. To finish, press the icon "START" to start the cleaning cycle.



## 9. Detergent and rinse

When an automatic cleaning cycle is selected, it is necessary to use specific types of specialist detergent and rinse. See below:



**Warning: Use rubber protection gloves and protection mask or goggles before manipulating these chemical products.**

### Detergent:

A specialist concentrated alkaline detergent should be used. Contact your Buffalo dealer for recommended products.



**The use of any unsuitable detergent or cleaning product may produce a bad finish or damages resulting in the device loss of warranty.**

### Rinse:

An acid based formulation is recommended that is designed for combination ovens. Contact your Buffalo dealer for recommended products.



**The use of any unsuitable rinse product may produce a bad finish or damages resulting in the device loss of warranty.**

**Please contact your distributor directly to buy recommended products.**

### How to use:

Insert the rinse and detergent tubes of the oven in their respective containers. Start an automatic cleaning process following the steps in section 8.

If the oven has just been used and it is still hot, the cleaning program will not start until the temperature of the oven chamber decreases below 100°C. To do so, follow the instructions on the screen.

## 10. Phases of automatic washing

Each cleaning cycle consists of the following phases:

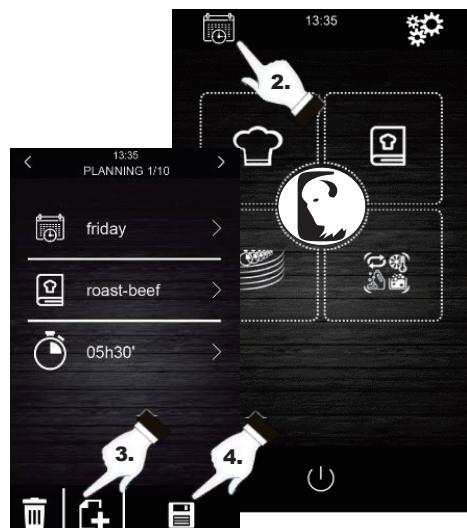
1. **Pre-cleaning phase:** the cooking chamber of the oven increases its temperature to facilitate the cleaning process. The oven injects vapour to the chamber for 15 minutes. Next, the cleaning arm starts injecting water to rinse for 2 minutes.
2. **Cleaning phase:** the cleaning system starts injecting detergent and will pause to have the detergent acting for a pre-set time. Then, it will rinse with water.
3. **Rinsing phase:** the cleaning system starts injecting the rinse and will pause to have the rinse acting for a pre-set time. Then, it will rinse with water.
4. **Drying phase:** In this phase, the oven resistances and fans are activated to dry the oven.

## 11. Programmed automatic start

The automatic start function allows the user to program up to 9 weekly starts of the oven, giving the option to choose the recipes with which the user wants to start the oven.

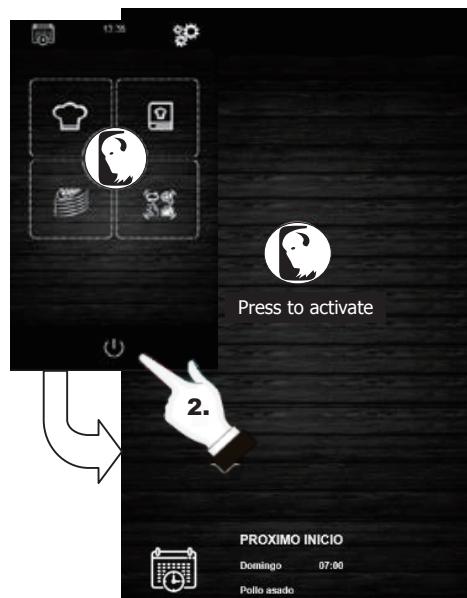
### Setting the automatic start:

1. Check that there is at least one memorised recipe.
2. Press the icon  to go to the weekly programming.
3. Next, set a day, time and recipe for the oven automatic start. If you want to register an additional program for another different start, press the icon .
4. Press the icon  to accept and save the data selected.



### Activating the automatic start:

1. Check that there is at least one programmed start.
2. Press the icon  to switch the oven off. Next, press the icon  to activate the starting of the oven with programming function. Then, the programming data will be displayed on the screen.



Activating the automatic start

## 12. "Multicook" cooking

This system allows the user to cook different foods with different cooking time, informing about the end of the cooking process of each food when the trays are ready.

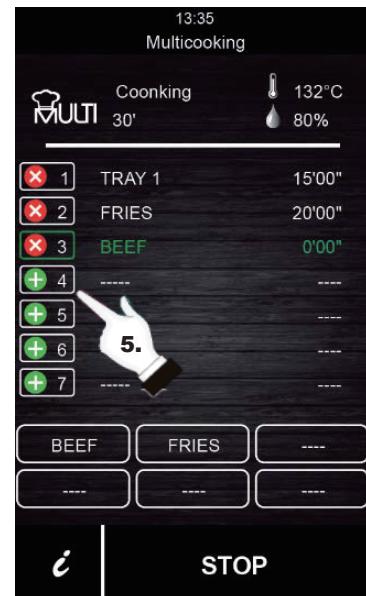
There are 2 different ways to go to the "multicook" cooking:

### Setting a multicook cooking cycle from a memorised recipe:

1. Check that there are no ongoing operations.
2. Set the "multicook" cooking cycle from a recipe. Next, press the icon  to go to the cookbook.
3. Select an already programmed recipe from the cookbook. The screen shows the number of selectable trays. At the bottom of the screen, the cooking parameters and the present temperature of the unit is displayed.
4. Press the icon  of the level wanted.

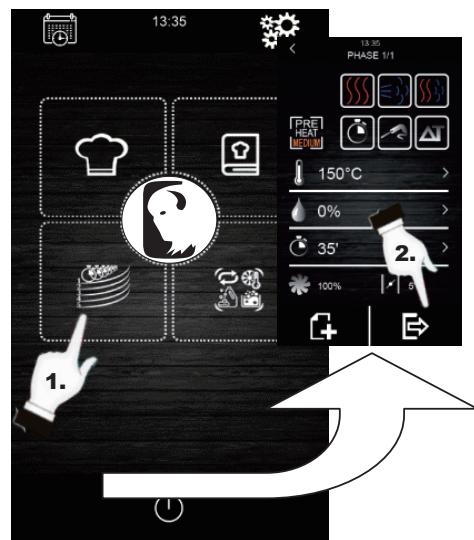
Next, press the icon "TRAY" to include other recipes. The unit will filter between the recipes compatible with the selected parameters.

5. To select a new tray without entering the cookbook, press the level wanted only, for example,  4. Take into account that this tray will undergo the same cooking conditions (percentage of humidity and temperature) as the first selected tray.
6. Next, press "0:00:00" to modify the cooking time for this food.
7. Press icons  or  (or move the scroll bar) to select the time value wanted.
8. Press "START" to confirm and start the cooking process.
9. After finishing the pre-heating operation, open the oven door and insert all the set trays. After finishing the cooking cycle for each food, an acoustic signal is activated, and that tray will light up green on the screen. At that time, open the oven door, remove the tray and close the oven door again. Repeat this step until finishing all the programmed recipes.
10. To stop this operation at any time, press the icon "STOP".

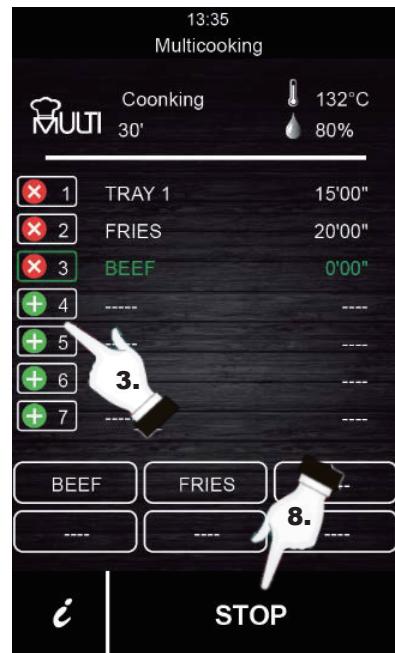


### Setting a multicook cooking cycle from a manually set recipe:

1. Set the multicook cooking cycle from a recipe.  
To do so, press  to go to the cookbook.
2. Select the cooking parameters wanted (pre-heating, humidity, temperature...) and then press  to accept.



3. Press  of the level wanted to include another tray. Take into account that this tray will undergo the same cooking conditions (percentage of humidity and temperature) as the first selected tray.
4. Next, press "0:00:00" to modify the cooking time of this new tray.
5. Press icons  or  (or move the scroll bar) to select the time value wanted.
6. Press "START" to confirm and start the cooking process.
7. After finishing the pre-heating operation, open the oven door and insert all the set trays. After finishing the cooking cycle for each food, an acoustic signal is activated, and that tray will light up green on the screen. At that time, open the oven door, remove the tray and close the oven door again. Repeat this step until finishing all the programmed recipes.
8. To stop this operation at any time, press the icon "STOP".

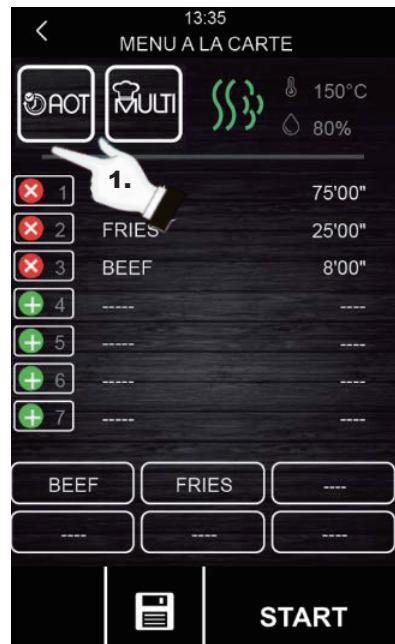


## 13. "All On Time" cooking

This function allows the user to cook different foods with the same finishing time. The oven shows when to insert each pre-set tray. The result of the cooking is the simultaneous finishing of all foods.

To set an "all on time" cooking, first, follow the steps described in Section 12 (Setting a multicook cooking cycle from a memorised recipe or from a manually set recipe).

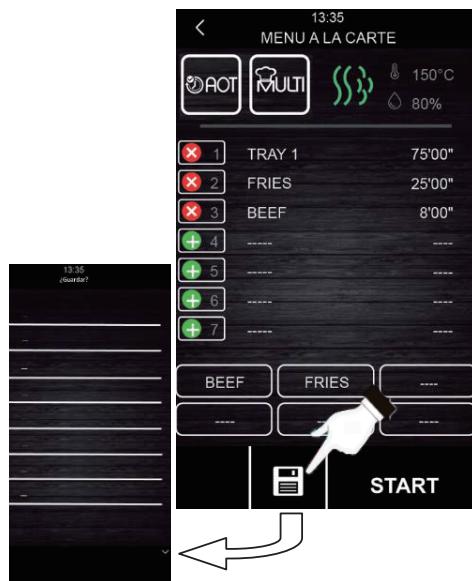
1. Once set, press **AOT** to activate the "all on time" cooking mode.
2. After finishing the pre-heating operation, open the oven door and insert the trays the oven requires (shown in green on the screen). Close the oven door. Repeat this step when the oven produces an acoustic signal and a tray is shown in green. All products will finish at the same time.
3. To stop this operation at any time, press the icon **STOP**.



## 14. Memorising a "Multicook" / "All On Time" recipe

Follow the steps below to save a recipe in the memory.

1. Set a cooking cycle following the steps in Section 12 or Section 13.
2. Press **SAVE** to save the set cycle.
3. Select the position number in which you want to save the recipe.
4. Enter the name of the recipe.
5. Press the icon **✓** to confirm the name.
6. Press **<** to exit and confirm the recipe.



## 15. Registering HACCP data

The oven is enabled to register HACCP data, which allow to evaluate dangers and establish control systems focussed on prevention.

The HACCP application increases the food safety and offers other important advantages, such as facilitating the competent authority their work on inspection and promotion of international trade raising confidence in food safety.

These are some of their main objectives:

- Strengthening food safety.
- Facilitating compliance with the food legislation.
- Promoting exports raising confidence in food safety.
- Facilitating agility and transparency in controls.

For that purpose, this unit allows registration of the following events and temperatures:

### Events:

- Used recipe
- Door opening and closing
- Start and end of each cooking phase
- Temperature sampling every 5 minutes.

### Temperatures:

- Chamber temperature
- Core probe temperature

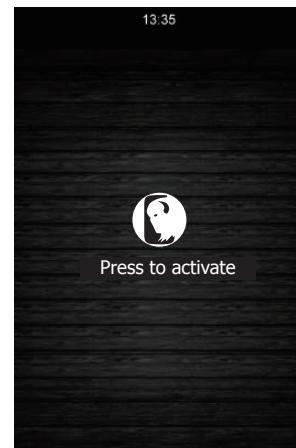
### Executing registration of HACCP data

1. Have the screen at "Press to activate" mode.
2. Insert an external memory into the USB port in the oven display.
3. Press "Download HACCP"
4. Select the date and time from which you want to download the data. Then, press ✓.
5. Next, press ✓ again to confirm "downloading HACCP?".
6. Remove the external memory.

All these data can be viewed on a computer that allows reading text archives.



**The date and time of the unit should be updated for the registration of HACCP data to work appropriately.**



## Troubleshooting

A qualified technician must carry out repairs if required.

Fault	Probable Cause	Solution
The unit is not working	The unit is not switched on	Check the unit is hardwired correctly and switched on
	Lead is damaged	Replace lead
	Mains power supply fault	Check mains power supply

## Alarms

If an alarm is produced, a sound will be activated. An icon  and an alarm code will be displayed on the screen. Touch on the centre of the screen to stop the alarm. The table below shows the meaning of the device alarm codes.

Alarm	Description
RTC Alarm	<u>Alarm description:</u> RTC (Misconfigured date and time)  <u>Solutions:</u> Set present date and time for the alarm to stop. To do so, go to "Settings → Clock".
Chamber probe Alarm	<u>Alarm description:</u> Chamber probe  <u>Solutions:</u> <ul style="list-style-type: none"> <li>Check the chamber probe.</li> <li>Check that the chamber probe is correctly connected to the power board.</li> <li>If the problem continues, replace the probe.</li> </ul> <u>Main consequences:</u> <ul style="list-style-type: none"> <li>If the alarm is activated when the device is ON, no cooking cycle can be started.</li> <li>If the alarm is activated during a cooking cycle, this cycle will stop.</li> <li>The outlet for temperature adjustment will be disconnected.</li> </ul>
Core probe Alarm	<u>Alarm description:</u> Core probe  <u>Solutions:</u> <ul style="list-style-type: none"> <li>Check the core probe.</li> <li>Check that the core probe is correctly connected to the power board.</li> <li>If the problem continues, replace the core probe.</li> </ul> <u>Main consequences:</u> <ul style="list-style-type: none"> <li>If the alarm is activated when the device is ON, no Delta T cycle can be started with even a core probe.</li> <li>If the alarm is activated during a Delta T or with a core probe cooking cycle, this cycle will stop.</li> </ul>

Alarm	Description
PF Alarm	<p><u>Alarm description:</u> Shutting off the power supply or oven switched off improperly. It is activated when there is a power supply shut off or when the oven is switched off improperly. To switch it off properly, the oven must be switched off when "Press to activate" is displayed on the screen.</p> <p><u>Solutions:</u></p> <ul style="list-style-type: none"> <li>• Press the alarm so that it disappears from the screen.</li> <li>• Check the device electrical connection.</li> <li>• Check the unit power supply.</li> <li>• Check that the oven is being switched off when "Press to activate" is displayed on the screen.</li> </ul> <p><u>Main consequences:</u></p> <ul style="list-style-type: none"> <li>• If the power supply shuts off during a cooking cycle, when the power supply is restored the cycle will start from the beginning of the cycle if the power supply shut off is lower than 60 minutes, otherwise, the cycle will be interrupted.</li> </ul>
COM. BASE Alarm	<p><u>Alarm description:</u> COM BASE (without communication between the control module and the screen).</p> <p><u>Solutions:</u></p> <ul style="list-style-type: none"> <li>• Check the wiring connecting the screen to the power board. To do so, check that the white wire (pin 35) and yellow wire (pin 34) are appropriately connected both to the power board and to the screen.</li> </ul> <p><u>Main consequences:</u></p> <ul style="list-style-type: none"> <li>• If the alarm is activated when the device is ON, no cooking cycle can be started.</li> <li>• If the alarm is activated during a cooking cycle, this cycle will stop.</li> </ul>
Thermal protection Alarm	<p><u>Alarm description:</u> Motor thermal protection.</p> <p><u>Solutions:</u></p> <ul style="list-style-type: none"> <li>• Switch the oven off and switch it on again after 10 minutes.</li> <li>• Check visually if there is a motor in poor conditions. If so, replace it.</li> <li>• If possible, check that there is continuity in the internal klixon of motors to detect which motor is in poor conditions. When detected, replace it.</li> </ul> <p><u>Main consequences:</u></p> <ul style="list-style-type: none"> <li>• If the alarm is activated when the device is ON, no cooking cycle can be started.</li> <li>• If the alarm is activated during a cooking cycle, this cycle will stop.</li> </ul>
HT Alarm	<p><u>Alarm description:</u> Overheating of the oven power board.</p> <p><u>Solutions:</u></p> <ul style="list-style-type: none"> <li>• Check that the plate cooling fan works appropriately.</li> <li>• Check that the oven is installed according to the safety distances shown in this manual and that there is no element obstructing the outlet of hot air through the ventilation holes.</li> <li>• If the alarm does not stop, contact the Technical Support Service.</li> </ul>

Alarm	Description
	<p><u>Alarm description:</u> Open-door alarm.</p> <p><u>Solutions:</u></p> <ul style="list-style-type: none"> <li>• Check that the door is completely closed.</li> <li>• Check that the door sensor is not damaged. If so, replace it.</li> <li>• Move the door sensor closer to door.</li> <li>• If the alarm does not stop, contact the Technical Support Service.</li> </ul> <p><u>Main consequences:</u></p> <ul style="list-style-type: none"> <li>• If this alarm is activated during a cooking cycle, this cycle will stop until the door is closed.</li> </ul>
Safety thermostat alarm	<p><u>Alarm description:</u> Safety thermostat.</p> <p><u>Solutions:</u></p> <ul style="list-style-type: none"> <li>• Reset the safety thermostat.</li> <li>• Check that the safety thermostat is duly connected.</li> <li>• Check that (pin 9) of the power pale is appropriately connected.</li> </ul> <p><u>Main consequences:</u></p> <ul style="list-style-type: none"> <li>• If the alarm is activated when the device is ON, no cooking cycle can be started.</li> <li>• If the alarm is activated during a cooking cycle, this cycle will stop.</li> </ul>

## Cleaning, Care & Maintenance

- **Warning: Always turn off and disconnect the appliance from the power supply and water before cleaning and maintenance.**
- Always allow the appliance to cool before cleaning.
- Clean the interior of the appliance as often as possible.
- DO NOT use chemicals in a hot oven.
- Only use home-use cleaning products and a soft damp cloth to clean the outside coating. Do not use corrosive or irritating substances.
- For stains on the interior walls, wipe with a cloth damped with some mild soapy solution.
- Always wipe dry after cleaning.

### Cleaning all baking trays

- After use, remove the parts from the appliance for cleaning.
- Clean using warm, soapy water. Rinse thoroughly and dry well.
- Re-locate into the appliance.

## Technical Specifications

Note: Due to our continuous improvement process, the product specifications are subject to change without notice.

Model	Voltage	Power (max.)	Temperature Range	Dimensions H x W x D (mm)	Net weight
<b>CK079</b>	400V 3N~, 50-60Hz	10,200W	30°C - 250°C	825 x 790 x 790	89kg
<b>CK110</b>		7,200W	30°C - 250°C	665 x 720 x 620	70kg
<b>HX568</b>		18,500W	30°C - 250°C	1090 x 790 x 790	127kg

## Warranty

This unit is supplied with a comprehensive manufacturers warranty.

The guarantee does not cover:

- Accidental damage, misuse or use not in accordance with the manufacturer's instructions
- Consumable items (such as filters, door seals, probes and hoses)
- Damage due to incorrect installation, modification, unauthorised service work or damage due to limescale, food debris build-up, etc.

## Compliance

The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.



Buffalo parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

Buffalo products have been approved to carry the following symbol:



**All rights reserved. No part of these instructions may be produced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior written permission of Buffalo.**  
**Every effort is made to ensure all details are correct at the time of going to press, however, Buffalo reserves the right to change specifications without notice.**



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<b>BE-FR</b>	<b>0800-29229</b>
<b>DE</b>	<b>0800 – 1860806</b>
<b>IT</b>	<b>N/A</b>
<b>ES</b>	<b>901-100 133</b>



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