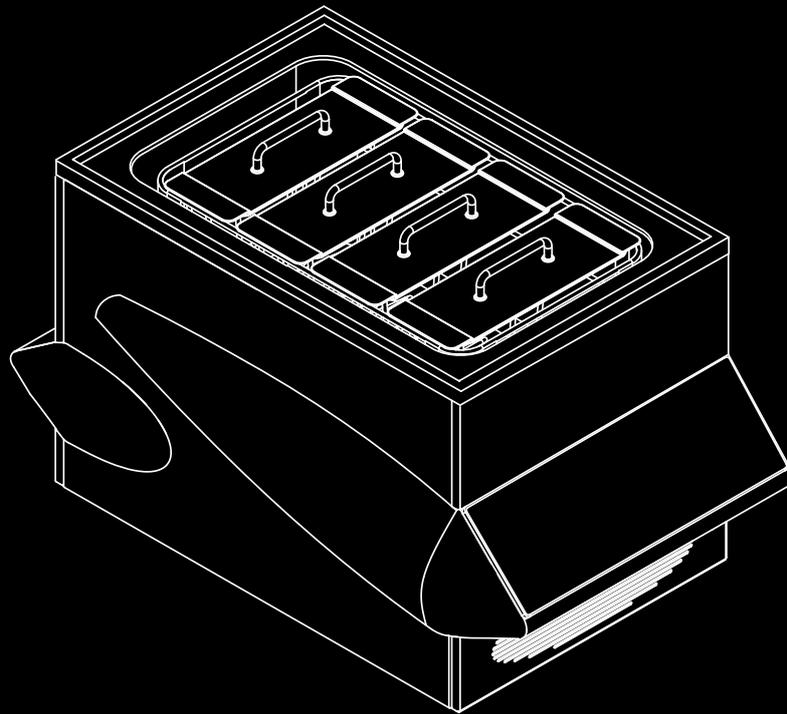


wavecó[®]
next cooking generation



USE, MAINTENANCE AND INSTRUCTIONS MANUAL

ncg[®]
next cooking generation

INTRODUCTION

Dear Customer, we would like to thank you and congratulate you on the purchase of one of our products.

This manual was designed to provide all the necessary information about the machine and the relevant standards, as well as the instructions for use and maintenance for best usage while keeping it efficient over time.

Hand this manual to the people who will operate the machine and maintain it.

SYMBOLS

The precautions listed below prevent damage to people and things. Please pay maximum attention.

The following symbols are used to indicate the level of hazard and damage:

	<p>WARNING</p> <p>This symbol indicates a potentially dangerous situation. If ignored, it may result in serious injuries to the people who use the machine.</p>
	<p>CAUTION</p> <p>This safety symbol indicates messages or instructions that should be followed to ensure the proper functioning of waveco®. Failure to follow them strictly may result in serious damage to the machine.</p>
	<p>INFORMATION</p> <p>This symbol indicates important instructions for the proper functioning of the machine. Failure to follow them properly may result in poor functioning.</p>
	<p>HAZARD</p> <p>This symbol indicates hazards due to electricity. Ignoring it may result in serious injuries or death.</p>
	<p>HAZARD</p> <p>This symbol indicates potentially hazardous situations that may cause burns due to hot surfaces or liquids.</p>
	<p>PROHIBITION</p> <p>This symbol indicates a prohibition. Carrying out these operations may compromise the proper functioning of the machine.</p>

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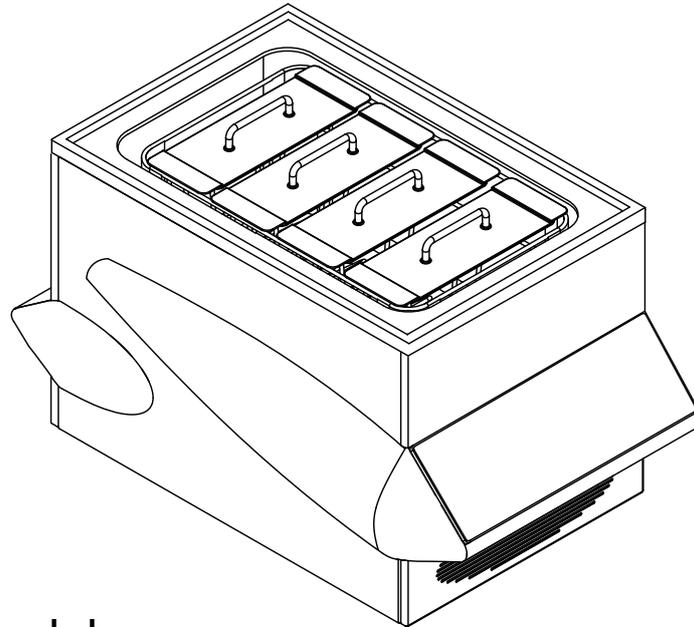
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CHAPTER 1 - FEATURES



Countertop model Overall maximum dimensions

Dimensions

Max length: 550 mm
 Max depth: 770 mm
 Max height: 450 mm (adjustable feet included and +/- 5 m/m adjustment)
 Weight: 38 kg without the box

Hydraulic features

Maximum capacity: 30 l - Stainless steel AISI 316 tank

Drain system: manual located on the on the left side and manual, in stainless steel AISI 304, lever coated with anti-slip plastic material

Water system: Water hoses in stainless steel AISI 304

Water safety system: Optoelectronic sensor for water level inside the tank.

Supply and power

Ultrasonic power: MAX 0.8 KW
 Resistor power: MAX 1.6 KW
 Power rating: MAX 3.0 KW
 Power supply: 230 V 50 Hz

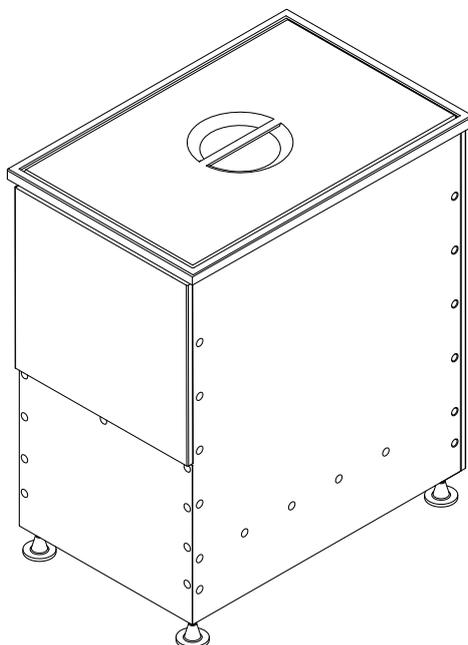
Caution: waveco® uses combined energy cycles; the total power value is purely indicative; for the actual consumption, refer to the value of each cycle.

Operator/control panel

4.3" touch screen display 480x272 TFT 262K

CPU/processor ARM926 32 Bits 454 MHz

NETWORK: Wi-Fi Ready



Built-in model

Overall maximum dimensions

Dimensions

Max length: 393 mm
 Depth: 597 mm
 Height: 662mm (adjustable feet excluded)
 Weight: 60 kg without packaging

Hydraulic characteristics

Maximum capacity: 50 l - Tank in stainless steel AISI 316

Drain system: automatic with water supply and drain levelling through taps which are compatible with all standard pipes.

Hydraulic system: Water hoses in stainless steel AISI 304

Hydraulic safety system: Optoelectronic sensor for water level inside the tank.

Supply and power

Ultrasonic power: MAX 0.8 KW*
 Resistor power: MAX 2.23 KW
 Power rating: MAX 3.0 KW
 Power supply: 230 V 50 Hz

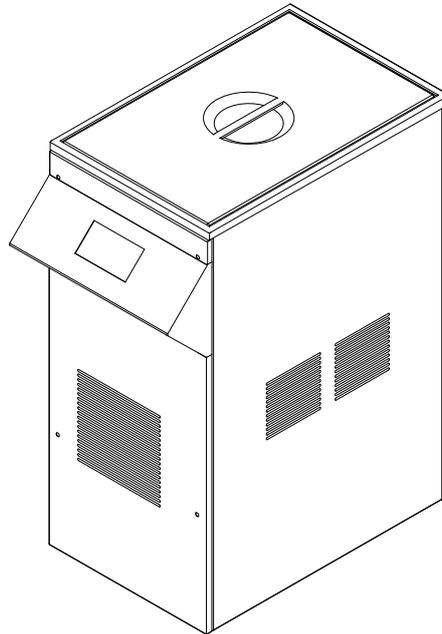
Caution: waveco® uses combined energy cycles; the total power value is purely indicative; for the actual consumption, refer to the value of each cycle.

Operator/control panel

4.3" touch screen display 480x272 TFT 262K

CPU/processor ARM926 32 Bits 454 MHz

Device remote control and technical assistance via an ethernet cable and an access point connected to the Internet.



Roll-in model Overall maximum dimensions

Dimensions

Max length: 400 mm
 Depth: 710 mm
 Height: 895 mm
 Weight: 60 kg without the box

Hydraulic features

Maximum capacity: 50 l - Stainless steel
 AISI 316 tank

Drain system: automatic with water supply and drain levelling through taps which are compatible with all standard pipes.

Hydraulic system: Water hoses in stainless steel AISI 304

Water safety system: Optoelectronic sensor for water level inside the tank.

Supply and power

Ultrasonic power: MAX 0.8 KW
 Resistor power: MAX 2.23 KW
 Power rating: MAX 3.0 KW
 Power supply: 230 V 50 Hz

Caution: waveco® uses combined energy cycles; the total power value is purely indicative; for the actual consumption, refer to the value of each cycle.

Operator/control panel

4.3" touch screen display 480x272 TFT
 262K

CPU/processor ARM926 32 Bits 454 MHz

NETWORK: Wi-Fi Ready

CHAPTER 2 - INSTALLATION INSTRUCTIONS

Installation standards

Installation warnings

The user must carefully read this manual and always refer to it; also, the manual should be stored in a place known and available to all authorized operators (user, maintenance operator).

Next Cooking Generation waives any and all responsibilities and warranty obligations if damage is caused to the machine, people or objects due to:

- Improper installation and/or installation against the regulations in force;
- Modifications or actions which are not specific to the model;
- Use of non-original spare parts or which are not specific to the model;
- Failure to comply even in part with the instructions in this manual;
- Failure to comply with health and safety regulations and laws in force during installation.

Introduction



Before installing waveco®, make sure that electrical systems are as required by law and appropriate to the rating of the equipment to be installed (voltage [V], frequency [Hz], power [W]).

Every Next Cooking Generation machine comes with a declaration of conformity with applicable regulations.

Transport, moving and unpacking



The machine must be loaded and unloaded from the lorry, or any other means of transport, with the correct equipment.



When moving it all the necessary precautions must be taken to avoid any damage to the machine as well as any injury to people, in line with the instructions placed on the packaging.

Unpacking: remove the box and take the machine out. The machine should be taken out by 2 people.



To remove the packaging, we recommend not to use box cutters or sharp knives.



After removing the packaging, make sure straight away that the machine is intact. In case of damage, do NOT operate waveco® but contact Gourmet Services.



It is best to keep waveco®'s original packaging until the warranty expires.

Ecology notes: all the various parts of the packaging must not be dispersed in the environment, but disposed of in compliance with the local regulations for refuse disposal. (see Chapter 8)

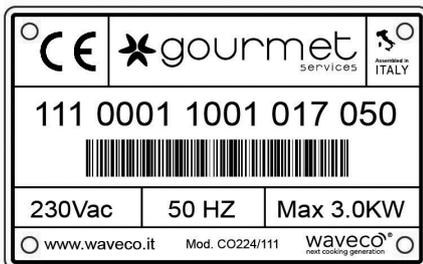


If there are traces of water inside the machine, this is due to the test carried out prior to shipping.

Installation

Rating

The plate specifying the waveco® model and specifications is placed at the back, in the lower right hand side of the machine, near the power cable.



The information reported is listed below:

- Manufacturer's complete details
- Serial number
- Voltage and frequency
- Electric power



Warning: it is recommended not to remove, damage or modify the rating label.

Positioning

It is recommended not to place the machine in enclosed spaces with high temperatures and poor ventilation, in direct sunlight or near heat sources.

For the waveco® built-in model, the piece of furniture's dimensions should be the same as those specified in paragraph "**Overall maximum dimensions of the waveco® roll-in model**".



Warning: connect the supplies only after adjusting the feet provided (not included in the waveco® ROLL-IN model) and properly levelling it on a flat and stable surface.



Caution: place waveco® on a surface that can bear the load and is not subject to vibrations.

Power connection

Connect waveco® to the electricity grid using the power cable already connected to the machine, 2.6 m long with 16A Schuko plug (plug not supplied with waveco® BUILT-IN model)

Installation details



- **Make sure the plug is accessible, even after installation. If the machine's plug is not easy to reach, the power grid should have omnipolar switches with a contact opening that allows current cut-off.**
- **Do not wrap the power cable around itself. Make sure it is not an obstacle or a danger to people.**
- **Check that the power cable is not creased, crushed or folded.**
- **Do not let the power cable come into contact with liquids, hot or sharp objects and corrosive substances.**
- **Do not reduce the power cable length or modify the power plug.**

Water connection

The water supply and drain system is automatic, except for the waveco® COUNTERTOP version.

The automatic models are connected to the water supply network through a ½ threaded inlet hose and a 30 cm-long threaded ½ drainage hose supplied, from which you can make your water outlets.

Connect waveco® COUNTERTOP model to the water supply network using the 2 m-long 13 mm-diameter transparent silicone hoses supplied fitting the water inlet section.



Caution: Before connecting to the water supply network, make sure water is clear, free from impurities and pollutants to prevent damage to the machine.

Caution: water is the only liquid that can be put into the tank.



Warning: for proper functioning, always make sure that water level is good.

Chapter 3 - START-UP AND USE

waveco® is the first professional machine introducing the innovative **induced maturation**® process in the food industry. The ultrasonic massaging effect increases food tenderness and extends its shelf-life by eliminating the bacterial load.

With waveco®'s **low temperature potential cooking mode**, you can cook food in less time through a soft process which does not stress the food and enhances its flavour for perfect, consistent and repeatable cooking results.

Also, waveco® saves you time, power reduces food cost.

Warnings for the user

- Read this manual carefully and always refer to it.
- If you witness any issues (for example, a damaged power cable or malfunctioning control panel), do not use waveco® and contact Next Cooking Generation for help.
- waveco® should be used for the intended purpose, meaning induced maturation of food and low temperature potential cooking. Any other use will be considered as misuse and potentially dangerous.

Information about the functioning modes

Functioning

You can run the operating cycles in manual or automatic mode and control them using the operator's panel.

Food containers

For induced maturation® and low temperature potential cooking cycles, you must put your food into sealed or vacuum food bags.



Caution: the bags should comply with 1935/2004/EC Regulation and the Italian Ministerial Decree 21/03/1973, as later amended. Always use 100% BPA free bags with a maximum of 95 µm.

Food arrangement

It is preferable to properly arrange the food inside waveco®. If possible, do not stack the food for proper functioning.

CHAPTER 4 - CONTROL PANEL

Use

waveco® operator's panel features touch screen commands with user-friendly and smart Apps that will guide you through the several functions.



Caution: to prevent damage to the touch screen, select the processes using only your hands. Do not use objects such as knives, forks, touch pens, etc.



fig. 1

On start-up, the Gourmet Services icon will appear, followed by a control screen (fig.1) The machine automatically checks the UT module, the temperature probe and the water level. In case of problems, the machine reports the error and freezes.

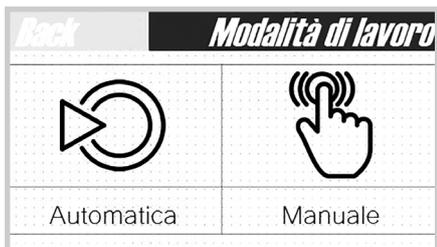


fig. 2

Settings screen

At the bottom of the initial screen, there is a gear icon (fig.1) that allows to modify some machine settings.

- a) Language: you can choose between Italian and English
- b) Unit of measurement: you can choose Celsius (°C) or Fahrenheit (°F) degrees
- c) Water tank. This setting has two feature keys:
 - water drain key (in automatic versions)
 - wash tank key: tap it after ordinary cleaning (see chapter 6)



Operating modes

The **initial screen** allows to choose the operator's operating mode: automatic or manual. (fig.3)

fig. 3



Automatic operation

The screen shows the different operating modes (fig.4)

-  Induced maturation®
-  Low Temperature Potential Cooking
-  Maturation + cooking

fig. 4



Once pressed the desired cycle, the machine shows on the panel left side the list of the 10 loaded programs (fig.5), and on the right side the different options available: "start program" key, "delete program" key, "modify program" key, "add program" key. (fig.5)

fig. 5



After choosing the program you want, select the "start" key for the machine to start the process: the next screen shows the time and the temperature for the whole cycle (fig.6)

fig. 6



fig. 7

Entering, deleting and modifying a new program

For each operating mode, you can enter a list of 10 programs.

a) ENTERING PROGRAMS

- From the (fig.7) screen, click on "add program"
- Enter the name (fig.8) and click on "confirm"
- Depending on the program (Induced Maturation®, Low Temperature Potential Cooking or Maturation + Cooking), enter "duration" and "temperature" using the arrows provided and then press "confirm"
- The new program appears on the panel left side

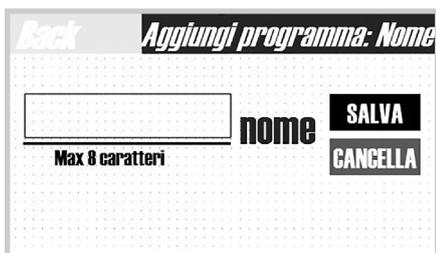


fig. 8

b) MODIFYING PROGRAMS

- From the screen in (fig.7), click on "modify" program
- Modify the name (fig.9) and click on "confirm"
- Depending on the program (Induced Maturation®, Low Temperature Potential Cooking or Maturation + Cooking), enter "duration" and "temperature" using the arrows and then press "confirm"
- The modified program appears on the left side of the panel

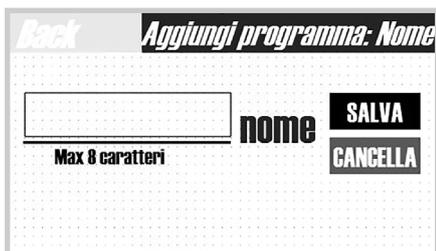


fig. 9

c) DELETING PROGRAMS

- From the (Fig.7) list, select the program you want to delete and click on "delete"
- The program is deleted

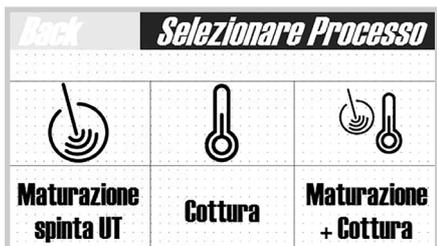


fig. 10

Manual operation

The screen shows the different operating modes (fig.10)

-  Induced Maturation®
-  Low Temperature Potential Cooking
-  Maturation + Cooking

After pressing the desired cycle, use the arrows to set the following:



fig. 11

- for induced maturation®, the duration (fig.11)



fig. 12

- for low temperature potential cooking, the duration and temperature (fig.12-13)



fig. 13

- for the combined cycle, the duration of induced maturation® and cooking duration and temperature. (fig. 11-12-13)

After making these adjustments, press the "start" key for the machine to start the process.

Back		Selezionare Processo	
Maturazione spinta UT	Cottura	Maturazione + Cottura	

fig. 14

Cycle description



Induced Maturation®

With this cycle you can soften any kind of food. All the organoleptic and nutritional properties are preserved and the bacterial load is immediately dropped. Induced Maturation® does not cook the food; however, during operations, water may become hot because of the ultrasonic wave flowing through it. In this case, the machine prompts the operator that they can stop the process and change the water to bring it back within the suitable temperature range for the induced maturation® cycle.



Low Temperature Potential Cooking

This delicate process (max temperature: 85°C) cooks food in less time and in the best way, enhancing its quality and flavours.

This kind of cooking is called “potential” because it allows to reach the right temperature at the core of food earlier thanks to a higher circulation of water inside the tank, which provides better heat penetration into the food.



Maturation + Cooking

This cycle is divided into two steps: maturation and cooking.

In the first step, the food is tendered and the bacterial load is dropped. In the second step, the food is cooked.

Chapter 5 - Guided examples of use



Caution: Before operating waveco® , check the machine's proper positioning and the connections to the water supply network and the power grid. (See chapter 2)

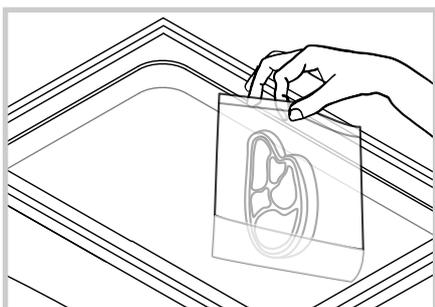


fig. 15

Automatic mode functioning

- 1 Put the bags containing food inside waveco® tank (Fig.15).



Caution: Make sure bags are properly closed to prevent water from getting inside.



Warning: do not exceed the maximum quantity of food allowed inside the tank to avoid water leaks or technical issues.

- 2 Start waveco®
- 3 Select the "automatic" operating mode (fig.16)

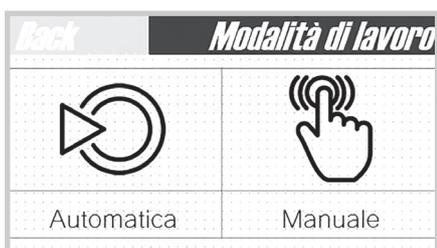


fig. 16

- 4 Select the desired cycle:



Induced Maturation®



Low Temperature Potential Cooking



Maturation + Cooking

- 5 Choose the food from the program list and then tap the "start" key. (fig.17)



fig. 17



fig. 18



Caution: in case of wrong selection, you can cancel the operation using the "cancel" key and then repeat the selection. (fig.18)



fig. 19

6

The machine runs a "preparation" stage and then starts the selected cycle. During the whole process, the operator's panel screen shows the time left and water temperature (fig.19)



Caution: if the water temperature or level exceed the limit allowed for the selected cycle, the machine stops the process and reports the problem (fig.20) allowing the operator to choose whether to "continue" or "stop" the operation.



fig. 20

If you select "no" to stop the process, the "automatic" versions drain the water and then supply it back into the machine and adjust the temperature and level.

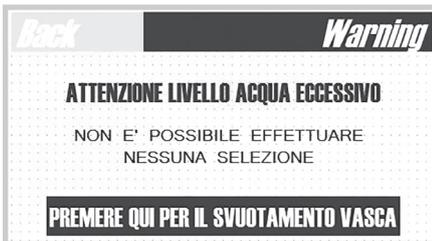


fig. 21

While in "manual" versions, you need to manually drain and then supply the water back into the machine. (Fig.21). The cycle resumes from where it stopped only once the adjustment is completed.

If you select "yes", the machine continues the process.



Warning: in case of problems, we recommend not to continue the cycle selected on the machine. Food may irreparably lose quality.

7

Once the operating cycle is over, the machine stops and the message "process completed" appears on the screen. Now you can take the food bags out of the waveco® tank.



Caution: this waveco® version does not beep at the end of the cycle. In order to safeguard food quality, pay maximum attention to the residual time of the process.

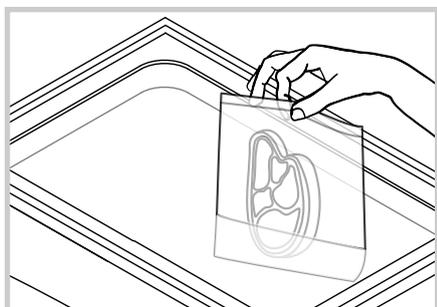


fig. 22

Manual mode functioning

- 1 Put the bags containing food inside waveco® tank (fig.22).



Caution: Make sure bags are properly closed to prevent water from getting inside.



Warning: do not exceed the maximum quantity of food allowed inside the tank to avoid water leaks or technical issues.

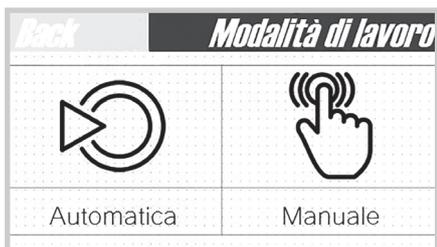


fig. 23

- 2 Start waveco®
- 3 Select the "manual" operating mode (fig.23)
- 4 Select the desired cycle (fig.24)

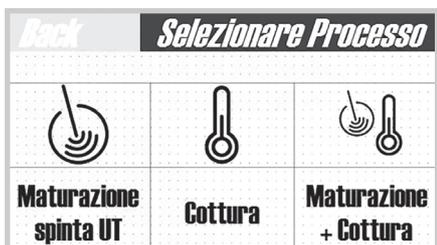


fig. 24



Induced Maturation®



Low Temperature Potential Cooking



Maturation + Cooking



fig. 25

- 5** Based on what you choose, click on the arrows to set:
- for the induced maturation® cycle, the duration (fig.25)
 - for the low temperature potential cooking cycle, the duration and temperature (fig.26-27)
 - for the combined cycle, set the duration of induced maturation® and the cooking duration and temperature. (fig.25-26-27)



fig. 26

- 6** After your selection, tap the "start" key

i **Caution: in case of wrong selection, you can cancel the operation using the "cancel" key and then repeat the selection. (fig.27)**



fig. 27

- 7** The machine runs a "preparation" stage and then starts the selected cycle. During the whole process, the operator's panel screen shows the time left and the water temperature (fig.28)

i **Caution: if the water temperature or level exceed the limit allowed for the selected cycle, the machine stops the process and reports the problem (fig.29) allowing the operator to choose whether to "continue" or "stop" the operation.**



fig. 28

If you select "no" to stop the process, the "automatic" versions drain the water and then supply it back into the machine and adjust the temperature and level.



fig. 29



fig. 30

While in “manual” versions, you need to manually drain and then supply the water back into the machine. (fig.30). The cycle resumes from where it stopped only once the adjustment is completed.

If you select “**yes**”, the machine continues the process.



Warning: in case of problems, we recommend not to continue the cycle selected on the machine. Food may irreparably lose quality.

8

Once the operating cycle is over, the machine stops and the message “process completed” appears on the screen. Now you can take the food bags out of the waveco® tank.



Caution: this waveco® version does not beep at the end of the cycle. In order to safeguard food quality, pay maximum attention to the residual time of the process.

CHAPTER 6 - MAINTENANCE AND ISSUES

Basic safety standards



During cleaning and maintenance operations, follow the instructions below:

- **Disconnect waveco® from the mains supply without pulling the power cable**
- **Do not put screwdrivers, kitchen tools or other objects in-between the guards or into the tank.**



fig. 31

Ordinary cleaning

After operating the machine for x hours, it displays a maintenance message prompting the operator to clean the tank. (fig.31)

For the cleaning, proceed as follows:

- empty the tank
- pour 1 (one) litre of vinegar OR 500 ml of mild limescale remover and fill the tank with water
- leave to work for 30/40 minutes
- empty the tank and wash again
- once finished cleaning, "close" the maintenance message by tapping the "wash tank" key (fig.32) on the settings screen (see Chapter 4)



fig. 32

Cleaning internal and external surfaces

Clean waveco®'s internal and external surfaces using a soft cloth or a sponge and a neutral detergent.

It is recommended not to use stainless steel sponges, scrapers or abrasive, acidic or aggressive substances which might damage surfaces.



Caution: DO NOT remove the rating labels while cleaning. They provide important information about the machine for technical assistance purposes.



On the bottom of the tank some light black marks could appear. They are due to the ultrasonic wave effect. They **CANNOT BE REMOVED WITH THE CLEANING** but they do not cause any loss of efficiency of the materials nor of the machine functionality.

CHAPTER 7 – ISSUES AND REPAIRS

Malfunctioning

In case of malfunctioning, contact Next Cooking Generation or the authorized service centre and provide:

- ID plate details
- Purchase date
- Any warning codes displayed on-screen



Caution: Do not attempt to repair or modify the machine parts; it may be potentially dangerous and invalidate the warranty.

Possible issues and solutions

ISSUES	REPAIR
waveco® does not start	Check that it is plugged into the power supply and that the main switch is set to "ON".
The display is not working	There might be electronic problems. Contact the customer service for assistance.
The display turns on but the touch commands do not work	There might be electronic problems. Contact the customer service for assistance.
The induced maturation® process does not start	Check that the water level is appropriate (issue for the manual model)

Customer service

If you need more information, contact your waveco® consultant or the company's customer service

Next Cooking Generation phone 800.92.60.27 (Toll-free telephone number from Italy)

Company address: Next Cooking Generation
Via Ascolana 14/A
64011 Alba Adriatica (TE)– Italy

CHAPTER 8 - DISPOSAL

INFORMATION TO THE USERS

In compliance with the 2002/95/EC, 2002/96/EC and 2003/108/EC Directives about reducing the use of hazardous substances in electric and electronic equipment and waste disposal.

Disposal

PACKAGING: it is manufactured materials that can be recycled according to the Regulations of the Country where the machinery has to be disposed of.

MACHINE: at the end of its service life, as the machine needs to be disposed of separately from special waste, deliver it to a separated collection facility for electric and electronic equipment, or return it to NCG when you purchase a new equivalent machine.

The user is responsible for the end-of-life disposal of the machine at the dedicated collection facilities. Illegal disposal of the product by its holder results in fines as laid down by the legislation in force.

CHAPTER 9 – Declaration of Conformity



We hereby declare, under our sole responsibility, that the Next Cooking Generation product described in this waveco® manual complies with the following European directives: 2004/108/EC, 2006/42/EC (ANNEX II A), 2006/95/EC, 2011/65/EU, 2014/30/EU, 2014/68/EU

EN 61000-6-4:2007+A1:2001, EN 61000-3-2:2006+A1:2009+A2:2009, EN61000-3-3:2013+EN61000-6-2:2005+AC:2005, EN 809:1998, EN 60034-1:2004, EN60034-9:2005, EN 60034-11:2004, EN 61326-1:2013, EN61326-2-3:2013, EN 60335-1, EN 50106, EN 55014, EN 50081-1, EN50082-1, EN 61010-1

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