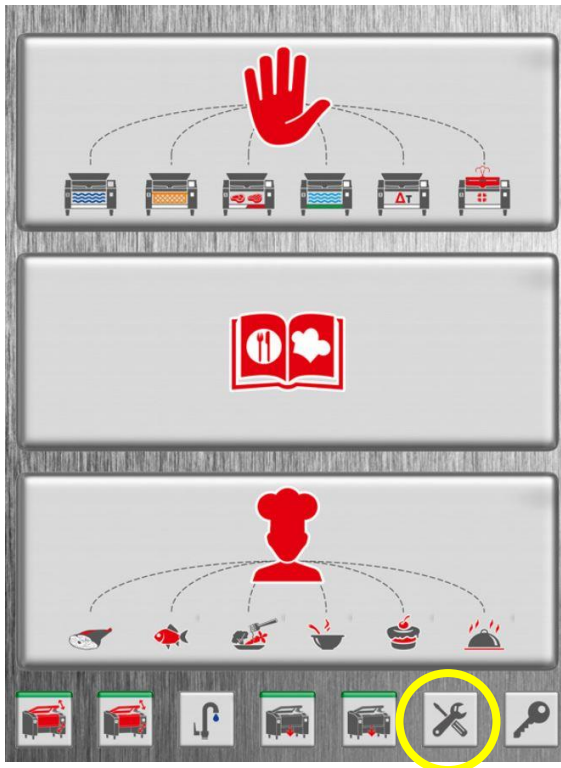


Calibration of temperature sensors

- 1) Fill water over the **sauce sensor**
- 2) Log-in to service **level** (2131)



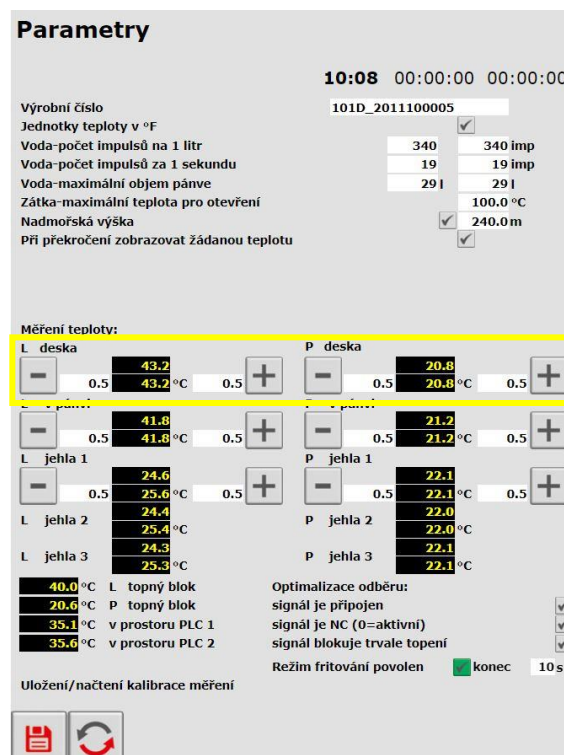
- 3) Turn on **cooking**



- 4) Clicking on **the pan symbol** when cooking will take you to the service level where you can see the current temperatures in the pan



- 5) If one half of the pan is cooking differently than the other half of the pan, you can adjust it with the values in **L plate** and **P plate**



Cases that may occur

- I) **The set value is 99°C and the right half is bubbling, but the left half not**
 - a. We take the plate on the parameter **L plate** so that the sensor thinks that it does not have the desired temperature and therefore must add power. This compares the temperatures on both sides of the pan
 - b. Anyway, if the problem is on the other side
- II) **The set cooking temperature is 92°C and the water in the pan is bubbling, which should not be**
 - a. In the parameters **L plate** and **P plate** we add temperature so that the sensor thinks that the value has reached 92°C and thus reduced the performance of the heaters
- III) **The set cooking temperature is 99°C and the water in the pan is not bubbling**
 - a. In the parameters **L plate** and **P plate** will take away the heat so that the sensor thinks that it has not reached 99°C and thus increases the performance of the heaters