



CONVOTHERM

OES OEB OGS OGB

easyTOUCH



ENG User manual

Translation of the original

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1 General information

Purpose of this chapter

This chapter shows you how to identify your combi steamer and provides guidance on using this manual.

Contents

This chapter contains the following topics:

	Page
EC Declaration of Conformity in compliance with Directive 2006/42/EC, Annex II A	6
Environmental protection	8
Identifying your combi steamer	9
About this user manual	12

► EC Declaration of Conformity in compliance with Directive 2006/42/EC, Annex II A

Manufacturer

CONVOTHERM Elektrogeräte GmbH
Talstraße 35
82436 Eglfing
Germany

Condition when placed on market

This declaration only applies to the machine in the condition in which it was placed on the market; it does not cover any subsequent modifications and/or parts fitted later by the end user. This declaration is invalidated if the product is converted or modified without approval.

Appliances

This Declaration of Conformity applies to the following combi steamers:

OES electric appliances	6.10	6.20	10.10	10.20	12.20	20.10	20.20
...							
OEB electric appliances	6.10	6.20	10.10	10.20	12.20	20.10	20.20
...							
OGS gas appliances ...	6.10	6.20	10.10	10.20	12.20	20.10	20.20
OGB gas appliances ...	6.10	6.20	10.10	10.20	12.20	20.10	20.20

Declaration of Conformity with directives

The manufacturer declares that its combi steamers, as listed above, comply with European Directive 2006/42/EC (Machinery Directive, Official Journal of the European Union L 157/24 dated 9.6.2006) and with the following directives.

The safety objectives of European Directive 2006/95/EC (Low Voltage Directive, Official Journal of the European Union L 374/10 dated 27.12.2006) have been met in accordance with Annex I, Section 1.5.1 of the Machinery Directive.

Compliance of electric appliances with other Directives

The electric appliances comply with the requirements in the following European directives:

2004/108/EC Official Journal of the European Union L 390/24 dated 31.12.2004	RoHS 2002/95/EC Official Journal of the European Union L 37/19 dated 13.2.2003
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Compliance of gas appliances with other Directives

The gas appliances comply with the requirements in the following European directives:

2004/108/EC Official Journal of the European Union L 390/24 dated 31.12.2004	2009/142/EC Official Journal of the European Union L 330/10 dated 16.12.2009	RoHS 2002/95/EC Official Journal of the European Union L 37/19 dated 13.2.2003
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Type examinations carried out on electrical appliances

The following type examinations have been carried out:

Notified body for **EMC testing**:

mikes-testingpartners gmbh, Ohmstr. 2-4, 94342 Strasskirchen, Germany

- Report no. E24731-00-00KA, E31744-00-00KA
- Reference no. BNetzA-bS EMV-07/61-07

Notified body for **Electrical safety**

TÜV Süd Management Service GmbH, Ridlerstr. 65, 80339 Munich, Germany

- Report no. 028-70072074-000
- Certificate registration no. Z1A 04 10 18434 017

Notified body for **Water testing**:

SVGW Schweizerischer Verein Gas- und Wasserfach, Gütlistr. 44, 8027 Zurich, Switzerland

- Report no. / Certificate no. 0408-4858

Type examinations carried out on gas appliances

The following type examinations have been carried out:

Notified body for **EMC testing**:

mikes-testingpartners gmbh, Ohmstr. 2-4, 94342 Strasskirchen, Germany

- Report no. E32636-00-00KA
- Reference no. BNetzA-bS ENV-07/61-07

Notified body for **Water testing**:

SVGW Schweizerischer Verein Gas- und Wasserfach, Gütlistr. 44, 8027 Zurich, Switzerland

- Report no. / Certificate no. 0408-4858

Notified body for **Gas testing and electrical safety**:

Kiwa Gas Technology B.V., Wilmersdorf 50, 7327 AC Apeldoorn, The Netherlands

- Report no. 0063/E1165/176324
- Reference no. 0063BP3324

Quality and environmental management

CONVOTHERM Elektrogeräte GmbH employs a certified quality management system in accordance with ISO 9001:2008 and a certified environmental management system in accordance with ISO 14001:2004.

Notified body for quality management system and environmental management system:

TÜV Süd Management Service GmbH, Ridlerstr. 65, 80339 Munich, Germany

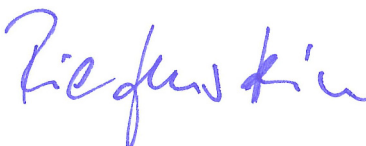
- Report no. 70007041
- Certificate registration no. 12100/104 14754 TMS

Authorized representative

The following person is authorized to compile the technical documentation in accordance with Annex II A Section 2 of Directive 2006/42/EC

CONVOTHERM Elektrogeräte GmbH, Gisela Rosenkranz, Abteilung technische Redaktion, Talstraße 35, 82436 Eglfing, Germany

Eglfing, 29.12.2009



ppa. Lutz Riefenstein
Bereichsleiter Technik / General Manager Engineering

▪

► Environmental protection

Statement of principles

Our customers' expectations, the legal regulations and standards and our company's own reputation set the quality and service for all our products.

We have an environmental management policy that not only ensures compliance with all environmental regulations and laws, but also commits us to continuous improvement of our green credentials.

We have developed a quality and environmental-management system in order to guarantee the continued manufacture of high-quality products, and to be sure of meeting our environmental targets.

This system satisfies the requirements of ISO 9001:2008 and ISO 14001:2004.

Environmental protection procedures

We observe the following procedures:

- Use of residue-free compostable wadding materials
- Use of RoHS-compliant products
- Multiple re-use of cardboard packaging
- Recommendation and use of bio-degradable cleaning agents
- Recycling of electronic waste
- Environmentally friendly disposal of old appliances via the manufacturer

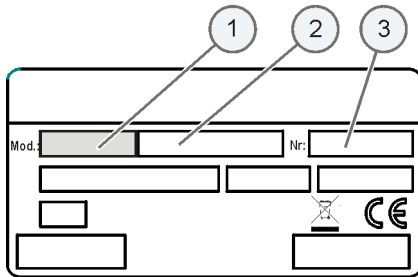
Join us in a commitment to environmental protection.

► Identifying your combi steamer

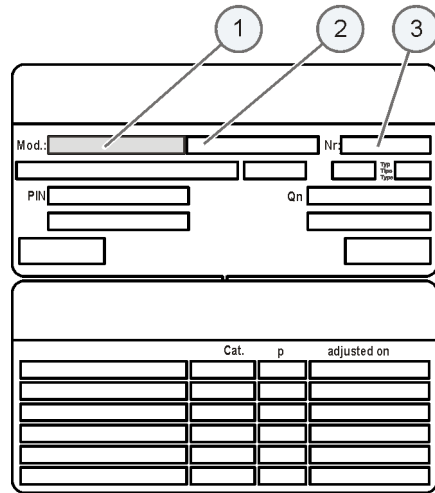
Position and layout of the type plate

You can use the type plate to identify your combi steamer. The type plate is located on the left-hand side of the combi steamer.

The type plate has the following layout on electric appliances:



The type plate has the following layout on gas appliances:



The following table lists the relevant items on the type plate:

Item number	Meaning
1	trade name
2	part number
3	serial number

Code making up the trade name

On both type plates, the code making up the trade name (1) identifies your appliance:

Elements of the trade name	Meaning
Letters	
1. letter	O = Eco (always present)
2. letter	E = Electric appliance G = Gas appliance
3. letter	B = Appliance with steam generator S = Appliance with injection
Numerical values	
xx.yy	Appliance size

Identification using the display

If a type plate is no longer legible or has disappeared, you can find the appliance data from the combi steamer display.

Table-top appliances

Use the table below to identify your table-top appliance from the trade name on the type plate:

Model	Type	Number of shelves		Optional shelves	
		1/1 GN	2/1 GN	600 x 400 baking tray	Number of plates
OES 6.10	Electric appliance with injection	7	-	5	20
OGS 6.10	Gas appliance with injection	7	-	5	20
OEB 6.10	Electric appliance with steam generator	7	-	5	20
OGB 6.10	Gas appliance with steam generator	7	-	5	20
OES 6.20	Electric appliance with injection	14	7	12	42
OGS 6.20	Gas appliance with injection	14	7	12	42
OEB 6.20	Electric appliance with steam generator	14	7	12	42
OGB 6.20	Gas appliance with steam generator	14	7	12	42
OES 10.10	Electric appliance with injection	11	-	7	32
OGS 10.10	Gas appliance with injection	11	-	7	32
OEB 10.10	Electric appliance with steam generator	11	-	7	32
OGB 10.10	Gas appliance with steam generator	11	-	7	32
OES 10.20	Electric appliance with injection	22	11	18	63
OGS 10.20	Gas appliance with injection	22	11	18	63
OEB 10.20	Electric appliance with steam generator	22	11	18	63
OGB 10.20	Gas appliance with steam generator	22	11	18	63

Floor-standing appliances

Use the table below to identify your floor-standing appliance from the trade name on the type plate:

Model	Type	Number of shelves		Optional shelves	
		1/1 GN	2/1 GN	600 x 400 baking tray	Number of plates
OES 12.20	Electric appliance with injection	24	12	10	59 or 74
OGS 12.20	Gas appliance with injection	24	12	10	59 or 74
OEB 12.20	Electric appliance with steam generator	24	12	10	59 or 74
OGB 12.20	Gas appliance with steam generator	24	12	10	59 or 74
OES 20.10	Electric appliance with injection	20	-	17	50 or 61
OGS 20.10	Gas appliance with injection	20	-	17	50 or 61
OEB 20.10	Electric appliance with steam generator	20	-	17	50 or 61
OGB 20.10	Gas appliance with steam generator	20	-	17	50 or 61
OES 20.20	Electric appliance with injection	40	20	17	98 or 122
OGS 20.20	Gas appliance with injection	40	20	17	98 or 122
OEB 20.20	Electric appliance with steam generator	40	20	17	98 or 122
OGB 20.20	Gas appliance with steam generator	40	20	17	98 or 122

Specific operating requirements for particular types of appliance

The following table summarizes the specific operating requirements for particular types of appliance:

Model	Type	Procedure	Please observe the following points
OEB or OGB	Appliances with steam generator	daily task at switch-on	the steam generator must be emptied and rinsed daily: <i>Emptying and rinsing the steam generator on page 141</i>
Table-top appliances	all types	Loading	<ul style="list-style-type: none"> ▪ shelves in rack <i>Removing and fitting the racks (table-top appliances only) on page 151</i> <i>Loading table-top appliances / Removing food from table-top appliances on page 152</i> ▪ using the transport trolley <i>Loading table-top appliances using the transport trolley on page 154</i>
Floor-standing appliances	all types	Loading	always use loading trolley: <i>Loading floor-standing appliances on page 157</i>
Floor-standing appliances	all types	Preheating	always insert preheat bridge before preheating <i>Inserting and removing the preheat bridge (floor-standing appliances only) on page 149</i>

▶ About this user manual

Purpose

This user manual provides answers to the following questions:

- What food can I cook using the combi steamer?
- What particular cooking methods are offered by the combi steamer?
- How can I use the combi steamer to perform specific cooking methods?

The aim of this user manual is to show you how to perform the following tasks:

- Entering cooking program data
- Working with the cookbook
- Making settings
- Loading the combi steamer
- Removing food
- Cleaning the combi steamer
- Fitting accessories in the combi steamer

Who should read this manual

This user manual is aimed at the following groups:

Name of target group	Qualifications	Tasks	Chapter to read before task
Chef	<ul style="list-style-type: none"> ▪ Has relevant professional training ▪ Knows relevant national food legislation and regulations, plus hygiene legislation and regulations ▪ Must keep records in accordance with HACCP ▪ Trained in how to operate the combi steamer 	<ul style="list-style-type: none"> ▪ Entering cooking program data ▪ Editing recipes in the cookbook ▪ Managing settings ▪ Loading the combi steamer ▪ Starting the cooking program ▪ Removing food 	<ul style="list-style-type: none"> ▪ Layout and function ▪ For your safety ▪ Layout of the touchscreen pages ▪ How to operate the touchscreen ▪ Your combi steamer cooking programs ▪ Using the cooking programs
User	<ul style="list-style-type: none"> ▪ Semiskilled ▪ Trained in how to operate the combi steamer 	<ul style="list-style-type: none"> ▪ Loading the combi steamer ▪ Starting the cooking program ▪ Removing food ▪ Cleaning the combi steamer ▪ Fitting accessories in the combi steamer ▪ Minor maintenance tasks 	<ul style="list-style-type: none"> ▪ Layout and function ▪ For your safety ▪ Layout of the touchscreen pages ▪ How to operate the touchscreen ▪ Your combi steamer cooking programs ▪ Using the cooking programs ▪ Cleaning and Maintenance ▪ How to do it correctly

Documents included in the Customer documentation

The customer documentation for the combi steamer includes the following documents:

- Installation manual
- User manual (this document)
- Help facility included in the software (extracts from the user manual)




Chapters in the user manual

The table below lists the chapters in this manual and summarizes their content, purpose and target groups:

Chapter/section	Purpose	Target group
General information	<ul style="list-style-type: none"> Shows you how to identify your combi steamer Provides guidance on using this manual 	Chef User
Layout and function	<ul style="list-style-type: none"> Specifies the intended use of the combi steamer Explains the functions of the combi steamer and shows the position of its components Summarizes the technical data 	Chef User
For your safety	<ul style="list-style-type: none"> Describes the hazards posed by the combi steamer and suitable preventive measures <p>You should read this chapter carefully in particular.</p>	Chef User
Layout of the touchscreen pages	<ul style="list-style-type: none"> Describes the user interface 	Chef User
How to operate the touchscreen	<ul style="list-style-type: none"> Contains instructions for the basic operation of the combi steamer using the touchscreen 	Chef User
Your combi steamer cooking programs	<ul style="list-style-type: none"> Describes the cooking programs 	Chef User
Using the cooking programs	<ul style="list-style-type: none"> Gives examples of how to use the cooking programs 	Chef User
Cleaning and Maintenance	<ul style="list-style-type: none"> Contains the cleaning schedule Contains the maintenance schedule where relevant to the user Contains cleaning instructions 	Chef User
How to do it correctly	<ul style="list-style-type: none"> Contains instructions for regularly used operating procedures for the combi steamer 	Chef User

Symbols used for safety instructions

Safety instructions are categorized according to the following hazard levels:

Hazard level	Consequences	Likelihood
 DANGER	Death / serious injury (irreversible)	Immediate risk
 WARNING	Death / serious injury (irreversible)	Potential risk
 CAUTION	Minor injury (reversible)	Potential risk
Caution	Damage to property	Potential risk

2 Layout and function

Purpose of this chapter

This chapter specifies the intended use of the combi steamer and explains its functions.

Contents

This chapter contains the following topics:

	Page
Intended use of your combi steamer	15
Design and function of the combi steamer	17
Technical data for OES	21
Technical data for OGS	25
Technical data for OEB	28
Technical data for OGB	32

▶ Intended use of your combi steamer

Intended use

The combi steamer must only be used for the purposes specified below:

- The combi steamer is designed and built solely for cooking different foodstuffs. Steam, convection and superheated steam are used for this purpose.
- The combi steamer is intended solely for professional, commercial use.
- The ambient temperature must lie between 4°C and 35°C.

In addition, the combi steamer is only being used as intended when the following conditions are met:

- To avoid accidents and damage to the combi steamer, the owner must train staff regularly. The combi steamer must only be operated by trained staff.
- The manufacturer regulations for operation and maintenance of the combi steamer must be observed.

Maximum permissible loading weight

The following table shows the maximum permissible loading weight per combi steamer. These values are based on the condition that each shelf can take a maximum load of 15 kg:

Maximum permissible loading weight		6.10	6.20	10.10	10.20	12.20	20.10	20.20
GN (containers, shelf-grills, baking trays)								
per combi steamer	[kg]	30	60	50	100	120	100	180
per shelf	[kg]	15	15	15	15	15	15	15
600 x 400 tray (containers, shelf-grills, baking trays)								
with packaging	[kg]	30	60	50	100	120	100	180
without packaging	[kg]	15	15	15	15	15	15	15

Restrictions on use

The following restrictions on use must be observed:

- The combi steamer must not be operated in toxic or potentially explosive atmospheres.
- The combi steamer must only be operated at ambient temperatures between +4°C and +35°C.
- The combi steamer must only be used by trained personnel.
- The combi steamer must be suitably sheltered from the rain and wind if operated outdoors.
- The combi steamer must not be loaded over the maximum permissible loading weight for the given model.
- The combi steamer must only be operated when all safety devices are fitted and in working order.
- Dry powder or granulated material must not be heated in the combi steamer.
- Highly flammable objects with a flash point below 270 °C must not be heated in the combi steamer. These include items such as highly flammable oils, fats or cloths (kitchen cloths).
- Food in sealed tins or jars must not be heated in the combi steamer.

Requirements to be met by personnel

The following requirements must be met by personnel:

- The combi steamer must only be operated by trained personnel.
- Personnel must be aware of the risks and regulations associated with handling heavy loads.

Requirements relating to the operating condition of the combi steamer

The following requirements relating to the operating condition of the combi steamer must be met:

- The combi steamer must only be operated when all safety devices are working correctly.
- The combi steamer must only be operated when all appliance covers and panels are fitted correctly.

Requirements relating to the operating environment of the combi steamer

The following requirements relating to the operating environment of the combi steamer must be met:

- The combi steamer must not be operated in the vicinity of flammable gases or liquids.
- The combi steamer must not be operated in toxic or potentially explosive atmospheres.
- The combi steamer must be sheltered from the rain if operated outdoors.
- The kitchen floor must be kept dry to reduce the risk of accidents.
- The combi steamer (gas appliance) must not be transported in a moving truck during cooking.

Cleaning requirements

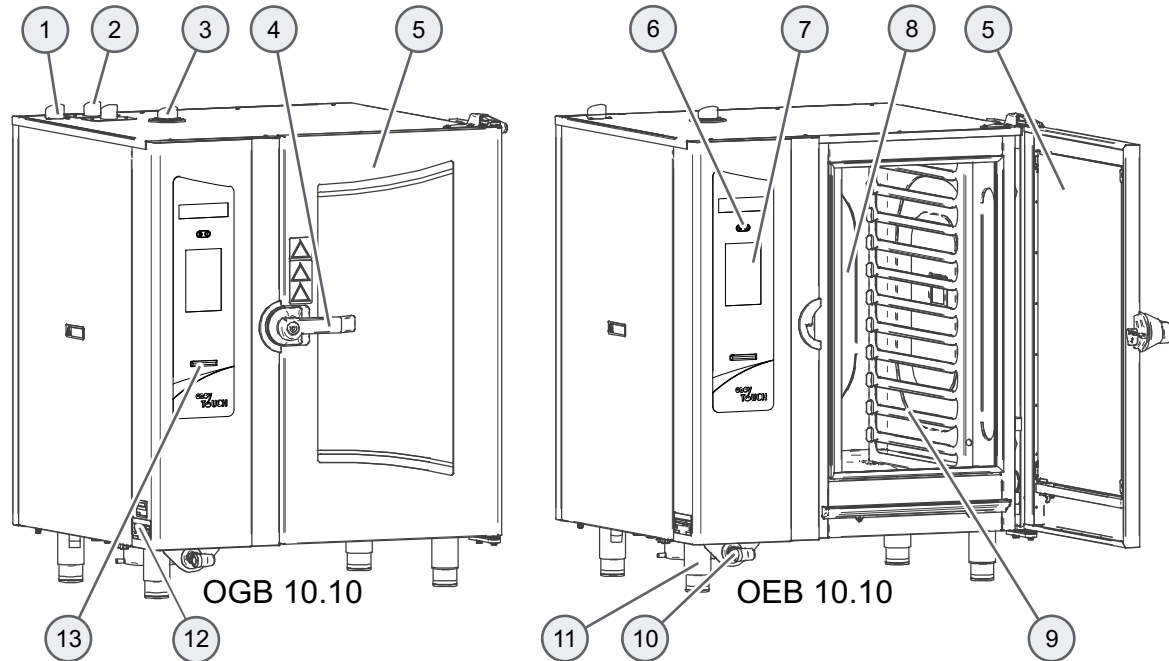
The following requirements must be met during cleaning:

- Only original cleaning agents must be used.
 - High-pressure cleaners or water jets must not be used for cleaning.
 - The combi steamer must not be treated with acids or exposed to acid fumes.
-

► Design and function of the combi steamer


Table-top appliance construction

The following diagram shows a gas appliance and an electric appliance, representing all table-top appliances:



Components of the table-top appliances and their function

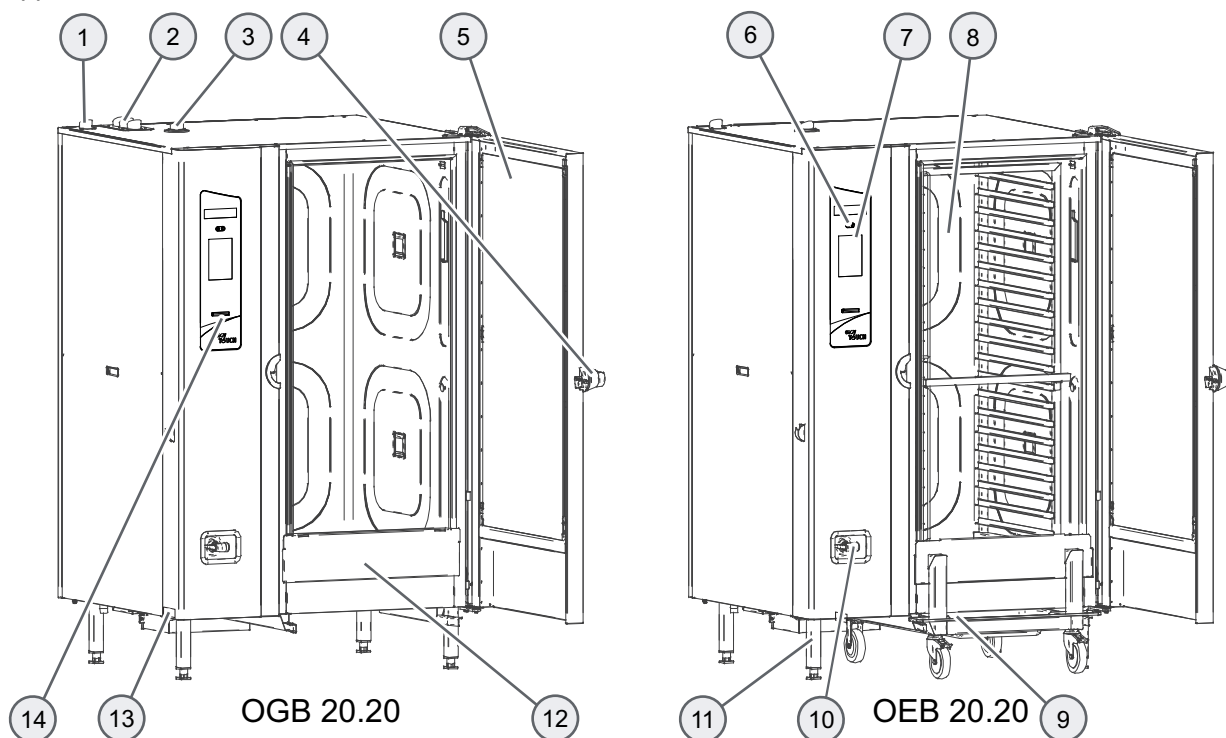
The components of the table-top appliances have the following function

No.	Name picture	Function
1	Air vent	Controls ventilation
2	Gas flue pipe	On gas appliances only (vents flue gases): <ul style="list-style-type: none"> ▪ 1 gas flue pipe on appliances with injection ▪ 2 gas flue pipes on appliances with steam generator
3	Low-pressure failsafe device	Prevents the low pressure in the oven e.g. during fully automatic cleaning (CONVOclean system)
4	Multi-function door handle ("Hygienic Handle")	Has the following functions depending on its position: <ul style="list-style-type: none"> ▪ Pointing vertically downwards: combi steamer closed, ready for cooking ▪ Horizontal: combi steamer open, in on-latch position ▪ 20 degrees above horizontal: Combi steamer can be opened Also has the following functions: <ul style="list-style-type: none"> ▪ Additional function as far as on-latch position ▪ In the on-latch position, door can be opened from inside oven in an emergency ▪ Antibacterial with silver ions
5	Appliance door ("disappearing door")	<ul style="list-style-type: none"> ▪ Seals the oven during cooking ▪ Special opening action allows it to slide back against the side of the combi steamer to save space
6		Switches the combi steamer on and off

No.	Name picture	Function
7	Touchscreen	Central control of the combi steamer: <ul style="list-style-type: none"> ▪ Combi steamer operated by touching symbols on control-panel pages ▪ Status displays
8	Oven	<ul style="list-style-type: none"> ▪ Contains the food during cooking ▪ Has a different number of shelf levels depending on model
9	Rack	Used to hold GN containers or baking trays
10	Hand shower	<ul style="list-style-type: none"> ▪ Used for rinsing out the oven with water ▪ Continuous flow adjustment ▪ Retracts automatically into the holder after use
11	Appliance feet	Can be adjusted in height to allow the combi steamer to be positioned horizontally
12	Type plate	Used for identifying the combi steamer
13	USB cover	Covers the USB connector on the appliance


Floor-standing appliance construction

The following diagram shows a gas appliance and an electric appliance, representing all floor-standing appliances:



Components of the floor-standing appliances and their function

The components of the table-top appliances have the following function:

No.	Name picture	Function
1	Air vent	Controls ventilation
2	Number of gas flue pipes	On gas appliances only (vents flue gases): <ul style="list-style-type: none"> ▪ 1 gas flue pipes: OGS 12.20 ▪ 2 gas flue pipes: OGB 12.20, OGS 20.10, 20.20 ▪ 3 gas flue pipes: OGB 20.10, 20.20
3	Low-pressure failsafe device	Prevents the low pressure in the oven e.g. during fully automatic cleaning (CONVOClean system)
4	Multipurpose door handle ("Hygienic Handle")	Has the following functions depending on its position: <ul style="list-style-type: none"> ▪ Pointing vertically downwards: combi steamer closed ▪ Horizontal: combi steamer open but in on-latch position ▪ 20 degrees above horizontal: Combi steamer can be opened Also has the following functions: <ul style="list-style-type: none"> ▪ Additional function as far as on-latch position ▪ In the on-latch position, door can be opened from inside oven in an emergency ▪ Antibacterial with silver ions
5	Appliance door ("disappearing door")	<ul style="list-style-type: none"> ▪ Seals the oven during cooking ▪ Special opening action allows it to slide back against the side of the combi steamer to save space
6		Switches the combi steamer on and off
7	Touchscreen	Central control of the combi steamer: <ul style="list-style-type: none"> ▪ Combi steamer operated by touching symbols on control-panel pages ▪ Status displays
8	Oven	<ul style="list-style-type: none"> ▪ Contains the food during cooking ▪ Has a different number of shelf levels depending on model
9	Loading trolley	Used for loading food
10	Hand shower	<ul style="list-style-type: none"> ▪ Used for rinsing out the oven with water ▪ Continuous flow adjustment ▪ Retracts automatically into the holder after use
11	Appliance feet	Can be adjusted in height to allow the combi steamer to be positioned horizontally
12	Preheat bridge	Used for safety purposes during preheating and cleaning
13	Type plate	Used for identifying the combi steamer
14	USB cover	Covers the USB connector on the appliance

Basic principle of operation

In your combi steamer you can cook a range of food. The combi steamer can employ the following main cooking programs to do this:

- Steam
- Convection
- Superheated steam.

You can use these main cooking programs to cook food in almost all possible ways. The main cooking programs can be applied to the following cooking techniques:

- | | | |
|-------------|--------------|---------------------------|
| ▪ Steaming | ▪ Braising | ▪ Low-temperature cooking |
| ▪ Blanching | ▪ Baking | ▪ Defrosting |
| ▪ Poaching | ▪ scalloping | ▪ Sous-vide cooking |
| ▪ Stew | ▪ Grilling | ▪ ΔT cooking |
| ▪ Boiling | ▪ Gratinate | ▪ Cook & Hold |
| ▪ Roasting | ▪ Regenerate | ▪ Overnight cooking |

Basic procedure for working with your combi steamer

These are the basic principles of working with the combi steamer:

- Place food, held in containers or on shelf racks, into your combi steamer.
 - Set the cooking program, the cooking temperature or core temperature and start the combi steamer.
 - Once the cooking program has finished, take out the food, which is in the required state.
-

► Technical data for OES

Dimensions and weights

The following table shows appliance dimensions and weights:

OES		6.10	6.20	10.10	10.20	12.20	20.10	20.20	
		Table-top appliances				Floor-standing appliances			
Width									
with packaging	[mm]	1130	1410	1130	1410	1435	1150	1435	
without packaging	[mm]	932	1217	932	1217	1232	947	1232	
Depth						including loading trolley			
with packaging	[mm]	950	1175	950	1175	1200	1000	1200	
without packaging	[mm]	805	1027	805	1027	1055	855	1055	
Height						including loading trolley			
with packaging	[mm]	1040	1105	1310	1330	1650	2185	2185	
without packaging	[mm]	852	895	1120	1120	1416	1952	1952	
Weight						including loading trolley			
with packaging	[kg]	151	206	175	250	330	324	428	
without packaging	[kg]	125	169	148	212	277	281	372	
Weight with ConvoClean system						including loading trolley			
with packaging	[kg]	156	211	180	255	335	329	433	
without packaging	[kg]	130	174	153	217	282	286	377	
Safety clearances									
Rear	[mm]	50	50	50	50	50	50	50	
Right-hand side	[mm]	50	50	50	50	50	50	50	
Left-hand side*	[mm]	50	50	50	50	50	50	50	
Above**	[mm]	500	500	500	500	500	500	500	

* a larger gap is recommended for servicing purposes

** for ventilation

Maximum permissible loading weight

The following table shows the maximum permissible loading weight per combi steamer. These values are based on the condition that each shelf can take a maximum load of 15 kg:

Maximum permissible loading weight		6.10	6.20	10.10	10.20	12.20	20.10	20.20
GN (containers, shelf-grills, baking trays)								
per combi steamer	[kg]	30	60	50	100	120	100	180
per shelf	[kg]	15	15	15	15	15	15	15
600 x 400 tray (containers, shelf-grills, baking trays)								
with packaging	[kg]	30	60	50	100	120	100	180
without packaging	[kg]	15	15	15	15	15	15	15

Electrical installed load ratings

The following table shows the electrical installed load ratings:

OES		6.10	6.20	10.10	10.20	12.20	20.10	20.20
		Table-top appliances			Floor-standing appliances			
3~ 400V 50/60Hz (3/N/PE)								
Rated power consumption	[kW]	11,4	19,8	19,8	34,3	34,3	39,6	68,5
Convection power	[kW]	10,5	18,9	18,9	33,0	33,0	37,8	66,0
Motor power	[kW]	0,8	0,8	0,8	1,2	1,2	1,7	2,4
Rated current	[A]	15,3	26,3	26,3	47,6	47,6	52,4	95,0
max. permissible system impedance Z_{sys}	[Σ]	0,627	0,252	0,252	0,113	0,113	0,125	-
Fuse	[A]	16	35	35	50	50	63	100
recommended conductor cross-section*	[mm ²]	5G4	5G6	5G6	5G16	5G16	5G16	5G35
Heat output								
latent	[kJ/h]	2100	3500	3500	6400	6900	6900	12200
sensible	[kJ/h]	2500	4500	4500	7800	7800	8900	15400
3~ 230V 50/60Hz (3/PE)								
Rated power consumption	[kW]	11,7	20,1	20,1	34,6	34,6	40,1	69,1
Convection power	[kW]	10,5	18,9	18,9	33,0	33,0	37,8	66,0
Motor power	[kW]	0,8	0,8	0,8	1,5	1,5	2,2	3,0
Rated current	[A]	27,2	46,2	46,2	83,5	83,5	92,3	166,9
max. permissible system impedance Z_{sys}	[Σ]	0,239	0,151	0,151	-	-	-	-
Fuse	[A]	35	50	50	100	100	100	200
recommended conductor cross-section*	[mm ²]	5G6	5G16	5G16	5G35	5G35	5G35	5G95
3~ 200V 50/60Hz (3/PE)								
Rated power consumption	[kW]	11,7	20,1	20,1	34,6	34,6	40,1	69,1
Convection power	[kW]	10,5	18,9	18,9	33,0	33,0	37,8	66,0
Motor power	[kW]	1,1	1,1	1,1	1,5	1,5	2,2	3,0
Rated current	[A]	30,8	52,7	52,7	95,4	95,4	105,2	190,6
max. permissible system impedance Z_{sys}	[Σ]	0,239	0,151	0,151	-	-	-	-
Fuse	[A]	35	63	63	100	100	125	200
recommended conductor cross-section*	[mm ²]	5G6	5G16	5G16	5G35	5G35	5G35	5G95

*recommended conductor cross-section for wires laid uncovered in air up to 5 m in length.

Appliance technical standards

The following table shows the technical standards for the appliance:

	6.10	6.20	10.10	10.20	12.20	20.10	20.20
	Table-top appliances			Floor-standing appliances			
Degree of protection	IPX5						
Approval mark*	TÜV/GS, DIN GOST TÜV, SVGW, WRAS, UL, NSF						
Noise emission							
measured [dBA]	< 70						

*The appliance only displays those approval marks relevant to the country of use.

Water supply

The following table shows the values for the water supply:

	6.10	6.20	10.10	10.20	12.20	20.10	20.20
	Table-top appliances			Floor-standing appliances			
Water supply (cold only)							
Shut-off device	with non-return valve (type EA) and dirt filter						
Water supply							
without ConvoClean system	G 3/4", permanent connection optional with min. DN 10 supply pipe						
with ConvoClean system	G 3/4", permanent connection optional with min. DN 10 supply pipe						
Flow pressure							
without ConvoClean system [kPa]	200 - 600 (2 - 6 bar)						
with ConvoClean system [kPa]	300 - 600 (3 - 6 bar)						
Water drain*							
Type DN	50	50	50	50	50	50	50

* Permanent connection (recommended) or funnel waste trap

Water quality

The following table shows the values for the water quality:

		Demoisturization, injection, cleaning	Condenser, hand shower
Drinking water quality (install water treatment unit if necessary)			
Total hardness (German degrees of hardness)	[°dH]	4 - 7	4 - 20
(French degrees of hardness)	[TH]	7 - 13	7 - 27
(English degrees of hardness)	[°e]	5 - 9	5 - 19
	[ppm]	70 - 125	70 - 270
	[mmol/l]	0,7 - 1,3	0,7 - 2,7
Temperature (T)	[°C]	max. 40	max. 40
Conductivity	[µS/cm]	min. 20	min. 20
pH		6,5 - 8,5	6,5 - 8,5
Cl ⁻	[mg/l]	max. 100	max. 100
SO ₄ ²⁻	[mg/l]	max. 150	max. 150
Fe	[mg/l]	max. 0.1	max. 0.1

► Technical data for OGS

Dimensions and weights

The following table shows appliance dimensions and weights:

OGS		6.10	6.20	10.10	10.20	12.20	20.10	20.20	
		Table-top appliances				Floor-standing appliances			
Width						including loading trolley			
with packaging	[mm]	1130	1410	1130	1410	1435	1150	1435	
without packaging	[mm]	932	1217	932	1217	1232	947	1232	
Depth						including loading trolley			
with packaging	[mm]	950	1175	950	1175	1200	1000	1200	
without packaging	[mm]	805	1027	805	1027	1055	855	1055	
Height						including loading trolley			
with packaging	[mm]	1040	1105	1310	1330	1650	2185	2185	
without packaging	[mm]	852	895	1120	1120	1416	1952	1952	
Weight						including loading trolley			
with packaging	[kg]	157	216	183	267	339	350	459	
without packaging	[kg]	131	179	156	229	286	307	403	
Weight with ConvoClean system						including loading trolley			
with packaging	[kg]	163	221	188	272	344	355	467	
without packaging	[kg]	136	184	161	234	291	312	408	
Safety clearances									
Rear	[mm]	50	50	50	50	50	50	50	
Right-hand side	[mm]	50	50	50	50	50	50	50	
Left-hand side*	[mm]	50	50	50	50	50	50	50	
Above**	[mm]	500	500	500	500	500	500	500	

* a larger gap is recommended for servicing purposes

** for ventilation

Maximum permissible loading weight

The following table shows the maximum permissible loading weight per combi steamer. These values are based on the condition that each shelf can take a maximum load of 15 kg:

Maximum permissible loading weight		6.10	6.20	10.10	10.20	12.20	20.10	20.20	
GN (containers, shelf-grills, baking trays)									
per combi steamer	[kg]	30	60	50	100	120	100	180	
per shelf	[kg]	15	15	15	15	15	15	15	
600 x 400 tray (containers, shelf-grills, baking trays)									
with packaging	[kg]	30	60	50	100	120	100	180	
without packaging	[kg]	15	15	15	15	15	15	15	

Electrical installed load ratings

The following table shows the electrical installed load ratings:

OGS		6.10	6.20	10.10	10.20	12.20	20.10	20.20
		Table-top appliances			Floor-standing appliances			
3N~ 400V 50/60Hz (3/N/PE)								
Rated power consumption	[kW]	1,1	1,1	1,1	1,4	1,4	2,1	2,1
Rated current	[A]	2,5	2,5	2,5	3,2	3,2	4,7	5,0
Fuse	[A]	16	16	16	16	16	16	16
recommended conductor cross-section*	[mm ²]	5G2.5	5G2.5	5G2.5	5G2.5	5G2.5	5G2.5	5G2.5
3~ 230V 50/60Hz (3/PE)								
Rated power consumption	[kW]	1,3	1,3	1,3	1,7	1,7	2,5	2,6
Rated current	[A]	4,5	4,5	4,5	5,8	5,8	8,7	9,0
Fuse	[A]	16	16	16	16	16	16	16
recommended conductor cross-section*	[mm ²]	5G2.5	5G2.5	5G2.5	5G2.5	5G2.5	5G2.5	5G2.5

*recommended conductor cross-section for wires laid uncovered in air up to 5 m in length.

Gas supply

The following table shows the values for the gas supply:

	6.10	6.20	10.10	10.20	12.20	20.10	20.20	
	Table-top appliances			Floor-standing appliances				
Fuels	Natural gas, liquid gas							
Flue gas connection	Air conditioning system with safety shutdown							

Appliance technical standards

The following table shows the technical standards for the appliance:

	6.10	6.20	10.10	10.20	12.20	20.10	20.20	
	Table-top appliances			Floor-standing appliances				
Degree of protection	IPX5							
Approval mark*	Gastec QA, DIN GOST TÜV, SVGW, WRAS, UL, NSF, JIA, AGA							
Noise emission								
measured	[dBA]	< 70						

*The appliance only displays those approval marks relevant to the country of use.

Water supply

The following table shows the values for the water supply:

		6.10	6.20	10.10	10.20	12.20	20.10	20.20
		Table-top appliances			Floor-standing appliances			
Water supply (cold only)								
Shut-off device		with non-return valve (type EA) and dirt filter						
Water supply								
without ConvoClean system		G 3/4", permanent connection optional with min. DN 10 supply pipe						
with ConvoClean system		G 3/4", permanent connection optional with min. DN 10 supply pipe						
Flow pressure								
without ConvoClean system	[kPa]	200 - 600 (2 - 6 bar)						
with ConvoClean system	[kPa]	300 - 600 (3 - 6 bar)						
Water drain*								
Type	DN	50	50	50	50	50	50	50

* Permanent connection (recommended) or funnel waste trap

Water quality

The following table shows the values for the water quality:

		Demoisturization, injection, cleaning	Condenser, hand shower cleaning
Drinking water quality (install water treatment unit if necessary)			
Total hardness (German degrees of hardness)	[°dH]	4 - 7	4 - 20
(French degrees of hardness)	[TH]	7 - 13	7 - 27
(English degrees of hardness)	[°e]	5 - 9	5 - 19
	[ppm]	70 - 125	70 - 270
	[mmol/l]	0,7 - 1,3	0,7 - 2,7
Temperature (T)	[°C]	max. 40	max. 40
Conductivity	[µS/cm]	min. 20	min. 20
pH		6,5 - 8,5	6,5 - 8,5
Cl-	[mg/l]	max. 100	max. 100
SO ₄ ²⁻	[mg/l]	max. 150	max. 150
Fe	[mg/l]	max. 0.1	max. 0.1

► Technical data for OEB

Dimensions and weights

The following table shows appliance dimensions and weights:

OEB		6.10	6.20	10.10	10.20	12.20	20.10	20.20
		Table-top appliances			Floor-standing appliances			
Width					including loading trolley			
with packaging	[mm]	1130	1410	1130	1410	1435	1150	1435
without packaging	[mm]	932	1217	932	1217	1232	947	1232
Depth					including loading trolley			
with packaging	[mm]	950	1175	950	1175	1200	1000	1200
without packaging	[mm]	805	1027	805	1027	1055	855	1055
Height					including loading trolley			
with packaging	[mm]	1040	1105	1310	1330	1650	2185	2185
without packaging	[mm]	852	895	1120	1120	1416	1952	1952
Weight					including loading trolley			
with packaging	[kg]	158	225	187	265	345	342	448
without packaging	[kg]	132	188	160	227	292	299	392
Weight with ConvoClean system					including loading trolley			
with packaging	[kg]	163	230	192	270	350	357	455
without packaging	[kg]	137	193	165	232	297	304	397
Safety clearances								
Rear	[mm]	50	50	50	50	50	50	50
Right-hand side	[mm]	50	50	50	50	50	50	50
Left-hand side*	[mm]	50	50	50	50	50	50	50
Above**	[mm]	500	500	500	500	500	500	500

* a larger gap is recommended for servicing purposes

** for ventilation

Maximum permissible loading weight

The following table shows the maximum permissible loading weight per combi steamer. These values are based on the condition that each shelf can take a maximum load of 15 kg:

Maximum permissible loading weight		6.10	6.20	10.10	10.20	12.20	20.10	20.20
GN (containers, shelf-grills, baking trays)								
per combi steamer	[kg]	30	60	50	100	120	100	180
per shelf	[kg]	15	15	15	15	15	15	15
600 x 400 tray (containers, shelf-grills, baking trays)								
with packaging	[kg]	30	60	50	100	120	100	180
without packaging	[kg]	15	15	15	15	15	15	15

Electrical installed load ratings

The following table shows the electrical installed load ratings:

OEB		6.10	6.20	10.10	10.20	12.20	20.10	20.20
		Table-top appliances			Floor-standing appliances			
3N~ 400V 50/60Hz (3/N/PE)								
Rated power consumption	[kW]	11,5	19,9	19,9	34,4	34,4	39,7	68,6
Convection power	[kW]	10,5	18,9	18,9	33,0	33,0	37,8	66,0
Steam power	[kW]	9,9	16,5	16,5	26,4	29,7	29,7	39,6
Motor power	[kW]	0,8	0,8	0,8	1,2	1,2	1,7	2,4
Rated current	[A]	15,7	26,6	26,6	48,0	48,0	52,8	95,4
max. permissible system impedance Z_{sys}	[Σ]	0,627	0,252	0,252	0,113	0,113	0,125	-
Fuse	[A]	16	35	35	50	50	63	100
recommended conductor cross-section*	[mm ²]	5G4	5G6	5G6	5G16	5G16	5G16	5G35
Heat output								
latent	[kJ/h]	2100	3500	3500	6400	6900	6900	12200
sensible	[kJ/h]	2500	4500	4500	7800	7800	8900	15400
3~ 230V 50/60Hz (3/PE)								
Rated power consumption	[kW]	11,8	20,2	20,2	34,7	34,7	40,2	69,2
Convection power	[kW]	10,5	18,9	18,9	33,0	33,0	37,8	66,0
Steam power	[kW]	9,9	16,5	16,5	26,4	29,7	29,7	39,6
Motor power	[kW]	0,8	0,8	0,8	1,5	1,5	2,2	3,0
Rated current	[A]	27,6	46,6	46,6	83,9	83,9	92,7	167,3
max. permissible system impedance Z_{sys}	[Σ]	0,239	0,151	0,151	-	-	-	-
Fuse	[A]	35	50	50	100	100	100	200
recommended conductor cross-section*	[mm ²]	5G6	5G16	5G16	5G35	5G35	5G35	5G95
3~ 200V 50/60Hz (3/PE)								
Rated power consumption	[kW]	11,8	20,2	20,2	34,7	34,7	40,2	69,2
Convection power	[kW]	10,5	18,9	18,9	33,0	33,0	37,8	66,0
Motor power	[kW]	1,1	1,1	1,1	1,5	1,5	2,2	3,0
Steam power	[kW]	9,9	16,5	16,5	26,4	29,7	29,7	39,6
Rated current	[A]	31,3	53,1	53,1	95,8	95,8	105,6	191,0
max. permissible system impedance Z_{sys}	[Σ]	0,239	0,151	0,151	-	-	-	-
Fuse	[A]	35	63	63	100	100	125	200
recommended conductor cross-section*	[mm ²]	5G6	5G16	5G16	5G35	5G35	5G35	5G95

*recommended conductor cross-section for wires laid uncovered in air up to 5 m in length.

Appliance technical standards

The following table shows the technical standards for the appliance:

	6.10	6.20	10.10	10.20	12.20	20.10	20.20
	Table-top appliances				Floor-standing appliances		
Degree of protection	IPX5						
Approval mark*	TÜV/GS, DIN GOST TÜV, SVGW, WRAS, UL, NSF						
Noise emission							
measured [dBA]	< 70						

*The appliance only displays those approval marks relevant to the country of use.

Water supply

The following table shows the values for the water supply:

	6.10	6.20	10.10	10.20	12.20	20.10	20.20
	Table-top appliances				Floor-standing appliances		
Water supply (cold only)							
Shut-off device	with non-return valve (type EA) and dirt filter						
Water supply							
without ConvoClean system	G 3/4", permanent connection optional with min. DN 10 supply pipe						
with ConvoClean system	G 3/4", permanent connection optional with min. DN 10 supply pipe						
Flow pressure							
without ConvoClean system [kPa]	200 - 600 (2 - 6 bar)						
with ConvoClean system [kPa]	300 - 600 (3 - 6 bar)						
Water drain*							
Type DN	50	50	50	50	50	50	50

* Permanent connection (recommended) or funnel waste trap

Water quality

The following table shows the values for the water quality:

		Moisture removal, steam generator, cleaning	Condenser, hand shower
Drinking water quality (install water treatment unit if necessary)			
Total hardness (German degrees of hardness)	[°dH]	4 - 7	4 - 20
(French degrees of hardness)	[TH]	7 - 13	7 - 27
(English degrees of hardness)	[°e]	5 - 9	5 - 19
	[ppm]	70 - 125	70 - 270
	[mmol/l]	0,7 - 1,3	0,7 - 2,7
Temperature (T)	[°C]	max. 40	max. 40
Conductivity	[µS/cm]	min. 20	min. 20
pH		6,5 - 8,5	6,5 - 8,5
Cl ⁻	[mg/l]	max. 100	max. 100
SO ₄ ²⁻	[mg/l]	max. 150	max. 150
Fe	[mg/l]	max. 0.1	max. 0.1

► Technical data for OGB

Dimensions and weights

The following table shows appliance dimensions and weights:

OGB		6.10	6.20	10.10	10.20	12.20	20.10	20.20	
		Table-top appliances				Floor-standing appliances			
Width						including loading trolley			
with packaging	[mm]	1130	1410	1130	1410	1435	1150	1435	
without packaging	[mm]	932	1217	932	1217	1232	947	1232	
Depth						including loading trolley			
with packaging	[mm]	950	1175	950	1175	1200	1000	1200	
without packaging	[mm]	805	1027	805	1027	1055	855	1055	
Height						including loading trolley			
with packaging	[mm]	1040	1105	1310	1330	1650	2185	2185	
without packaging	[mm]	852	895	1120	1120	1416	1952	1952	
Weight						including loading trolley			
with packaging	[kg]	180	243	205	292	375	394	505	
without packaging	[kg]	154	206	178	254	322	351	449	
Weight with ConvoClean system						including loading trolley			
with packaging	[kg]	185	248	210	297	380	399	510	
without packaging	[kg]	159	211	183	259	327	356	454	
Safety clearances									
Rear	[mm]	50	50	50	50	50	50	50	
Right-hand side	[mm]	50	50	50	50	50	50	50	
Left-hand side*	[mm]	50	50	50	50	50	50	50	
Above**	[mm]	500	500	500	500	500	500	500	

* a larger gap is recommended for servicing purposes

** for ventilation

Maximum permissible loading weight

The following table shows the maximum permissible loading weight per combi steamer. These values are based on the condition that each shelf can take a maximum load of 15 kg:

Maximum permissible loading weight		6.10	6.20	10.10	10.20	12.20	20.10	20.20	
GN (containers, shelf-grills, baking trays)									
per combi steamer	[kg]	30	60	50	100	120	100	180	
per shelf	[kg]	15	15	15	15	15	15	15	
600 x 400 tray (containers, shelf-grills, baking trays)									
with packaging	[kg]	30	60	50	100	120	100	180	
without packaging	[kg]	15	15	15	15	15	15	15	

Electrical installed load ratings

The following table shows the electrical installed load ratings:

OGB		6.10	6.20	10.10	10.20	12.20	20.10	20.20
		Table-top appliances			Floor-standing appliances			
3N~ 400V 50/60Hz (3/N/PE)								
Rated power consumption	[kW]	1,2	1,2	1,2	1,5	1,5	2,2	2,2
Rated current	[A]	2,9	2,9	2,9	3,6	3,6	5,1	5,4
Fuse	[A]	16	16	16	16	16	16	16
recommended conductor cross-section*	[mm ²]	5G2.5	5G2.5	5G2.5	5G2.5	5G2.5	5G2.5	5G2.5
3~ 230V 50/60Hz (3/PE)								
Rated power consumption	[kW]	1,4	1,4	1,4	1,8	1,8	2,6	2,7
Rated current	[A]	4,9	4,9	4,9	6,2	6,2	9,1	9,4
Fuse	[A]	16	16	16	16	16	16	16
recommended conductor cross-section*	[mm ²]	5G2.5	5G2.5	5G2.5	5G2.5	5G2.5	5G2.5	5G2.5

*recommended conductor cross-section for wires laid uncovered in air up to 5 m in length.

Gas supply

The following table shows the values for the gas supply:

	6.10	6.20	10.10	10.20	12.20	20.10	20.20	
	Table-top appliances			Floor-standing appliances				
Fuels	Natural gas, liquid gas							
Flue gas connection	Air conditioning system with safety shutdown							

Appliance technical standards

The following table shows the technical standards for the appliance:

	6.10	6.20	10.10	10.20	12.20	20.10	20.20	
	Table-top appliances			Floor-standing appliances				
Degree of protection	IPX5							
Approval mark*	Gastec QA, DIN GOST TÜV, SVGW, WRAS, UL, NSF, JIA, AGA							
Noise emission								
measured	[dBA]	< 70						

*The appliance only displays those approval marks relevant to the country of use.

Water supply

The following table shows the values for the water supply:

		6.10	6.20	10.10	10.20	12.20	20.10	20.20
		Table-top appliances			Floor-standing appliances			
Water supply (cold only)								
Shut-off device		with non-return valve (type EA) and dirt filter						
Water supply								
without ConvoClean system		G 3/4", permanent connection optional with min. DN 10 supply pipe						
with ConvoClean system		G 3/4", permanent connection optional with min. DN 10 supply pipe						
Flow pressure								
without ConvoClean system	[kPa]	200 - 600 (2 - 6 bar)						
with ConvoClean system	[kPa]	300 - 600 (3 - 6 bar)						
Water drain*								
Type	DN	50	50	50	50	50	50	50

* Permanent connection (recommended) or funnel waste trap

Water quality

The following table shows the values for the water quality:

		Moisture removal, steam generator, cleaning		Condenser, hand shower	
Drinking water quality (install water treatment unit if necessary)					
Total hardness (German degrees of hardness)	[°dH]	4 - 7		4 - 20	
(French degrees of hardness)	[TH]	7 - 13		7 - 27	
(English degrees of hardness)	[°e]	5 - 9		5 - 19	
	[ppm]	70 - 125		70 - 270	
	[mmol/l]	0,7 - 1,3		0,7 - 2,7	
Temperature (T)	[°C]	max. 40		max. 40	
Conductivity	[µS/cm]	min. 20		min. 20	
pH		6,5 - 8,5		6,5 - 8,5	
Cl-	[mg/l]	max. 100		max. 100	
SO ₄ ²⁻	[mg/l]	max. 150		max. 150	
Fe	[mg/l]	max. 0.1		max. 0.1	

3 For your safety

Purpose of this chapter

This chapter provides you with all the information you need in order to use the combi steamer safely without putting yourself or others at risk.

This is a particularly important chapter that you should read through carefully.

Contents

This chapter contains the following topics:

	Page
Basic safety code	36
Warning signs on the combi steamer	37
Summary of hazards	38
Hazards and safety precautions	41
Safety devices	44
Requirements to be met by personnel, working positions	46
Personal protection equipment	47

► Basic safety code

Object of this safety code

This safety code aims to ensure that all persons who use the combi steamer have a thorough knowledge of the hazards and safety precautions, and that they follow the safety instructions given in the user manual and on the combi steamer. If you do not follow this safety code, you risk potentially fatal injury and property damage.

Referring to the user manuals included in the customer documentation

Follow the instructions below:

- Read in full the chapter "For Your Safety" and the chapters that relate to your work.
- Always keep to hand the user manuals included in the customer documentation for reference.
- Pass on the user manuals included in the customer documentation with the combi steamer if it changes ownership.

Working with the combi steamer

Follow the instructions below:

- Only those persons who satisfy the requirements stipulated in this user manual are permitted to use the combi steamer.
- People (including children) who, because of their physical, sensory or intellectual capabilities, or because of their lack of experience or knowledge, are incapable of using the appliance safely, must not use this equipment without the supervision or guidance of a responsible person.
- Only use the combi steamer for the specified use. Never, under any circumstances, use the combi steamer for other purposes that may suggest themselves.
- Take all the safety precautions specified in this user manual and on the combi steamer. In particular, use the prescribed personal protection equipment.
- Only stand in the working positions specified.
- Do not make any changes to the combi steamer, e.g. removing parts or fitting un-approved parts. In particular, you must not disable any safety devices.

More on this

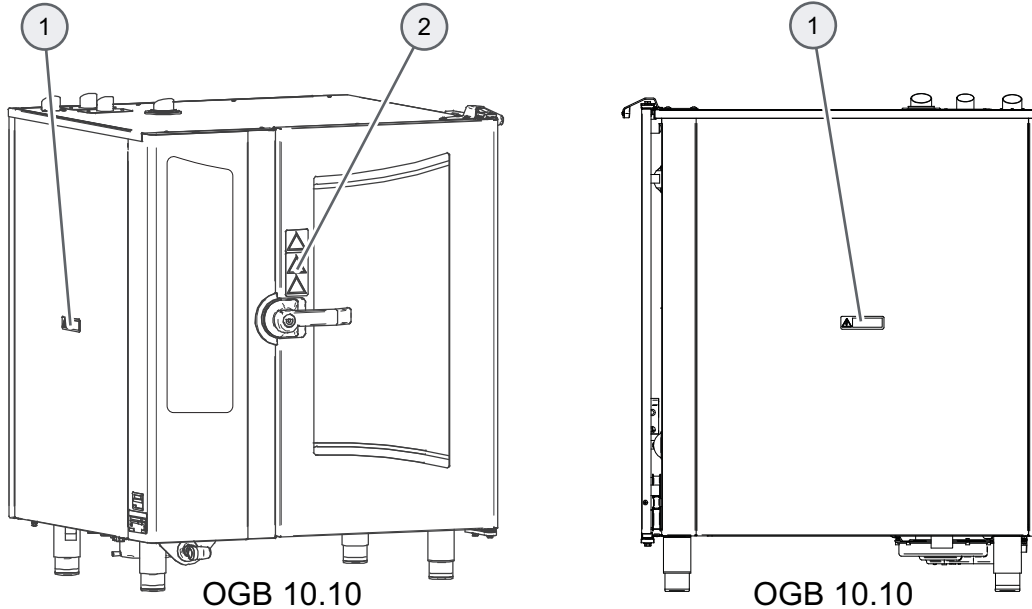
Related topics

□ Intended use of your combi steamer.....	15
□ Warning signs on the combi steamer.....	37
□ Summary of hazards.....	38
□ Hazards and safety precautions.....	41
□ Safety devices.....	44
□ Requirements to be met by personnel, working positions.....	46
□ Personal protection equipment.....	47

► Warning signs on the combi steamer




Where are the warning signs fitted?

The warning signs are located in the following positions on the combi steamer:




Warnings on the appliance door

The following warning signs are fitted on the appliance door above the door handle (2):

Warning sign	Description
	Warning of hot liquids Spillage of hot liquid foods can result in scalds if the upper shelves are loaded with liquids or foods that produce liquid during cooking. Shelves above the level marked by this warning sign (1.60 m) may not be seen by all users and should not, therefore, be used for liquids or foods that produce liquid during cooking.
	Warning of hot steam and vapor There is a risk of scalding from hot steam and vapor escaping when the appliance door is opened.
	Warning of corrosive cleaning agents injected into oven If the appliance door is opened during fully automatic cleaning (CONVOClean system), there is a risk of chemical skin burns from contact with cleaning agents being injected during the cleaning program.


Warning signs on the side cover of the combi steamer

The following warning signs are fitted on the side cover (1) of the combi steamer:

Warning sign	Description
	Warning of electric shock There is a risk of electric shock from live parts if the appliance cover is opened.

Warning signs on the loading trolley for floor-standing appliances

The following warning signs are fitted on the loading trolley of floor-standing appliances:

Warning sign	Description
	Warning of hot liquids Spillage of hot liquid foods can result in scalds if the upper shelves are loaded with liquids or foods that produce liquid during cooking. Shelves above the level marked by this warning sign (1.60 m) may not be seen by all users and should not, therefore, be used for liquids or foods that produce liquid during cooking.

► Summary of hazards

General rules for dealing with hazards and safety precautions

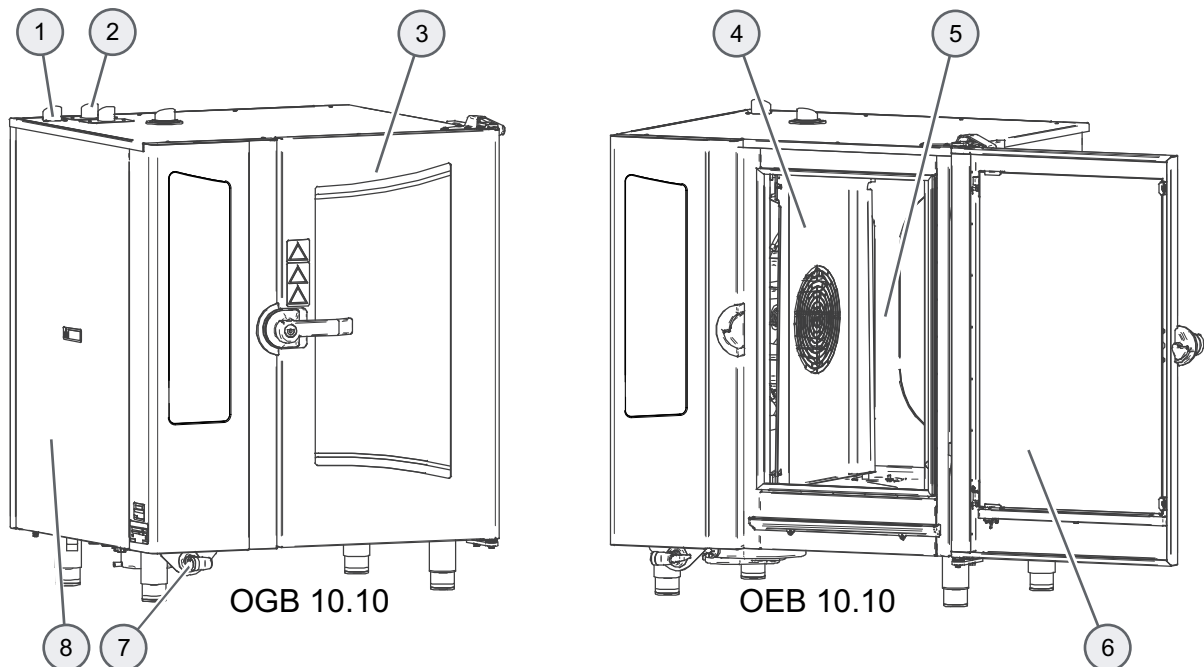
The combi steamer is designed to protect the user from all hazards that can reasonably be avoided by design measures.

The actual purpose of the combi steamer, however, means that there are still residual risks; you must therefore take precautions to avoid them. A safety device can provide you with a certain degree of protection against some of these hazards. You must ensure, however, that these safety devices are in place and in working order.

The nature of these residual risks and what effect they have are described below.

Hazard points

The following diagram shows the hazard points:



Heat generation

The combi steamer becomes hot inside the oven (5), on the inside (6) of the appliance door and on the gas flue pipe (2). This poses:

- A fire risk from heat given off by the combi steamer
- a risk of burns on hot surfaces outside and inside the combi steamer, and also on hot appliance parts and food containers

Hot steam / vapor

The combi steamer generates hot steam or vapor, which escapes when the door is opened, and which is removed through the air vent on the top of the combi steamer when the door is closed. This poses:

- A risk of scalding from hot steam when the appliance door (3) is opened. You are protected from the hot steam by the appliance door itself and its special functions (slow, staged opening procedure), provided you use these functions and ensure that the appliance door is intact.
- Risk of scalding from hot steam if water is sprayed into hot fat held inside the oven (5).
- Risk of scalding from high temperatures at the air vent (1) and on the gas flue pipe (2).

Hot liquids

Foodstuffs are cooked in the combi steamer. These foodstuffs may also be liquid, or liquefy during cooking. This poses:

- a risk of scalding from hot liquids, which may be spilled if not handled properly

Live components

The combi steamer contains live parts. This means:

- a risk from live parts if the cover (8) is not in place.
- a risk of electric shock if the combi steamer is cleaned externally using the hand shower (7).

Fan

The combi steamer contains a fan. This poses:

- a risk of hand injuries from the fan in the oven behind the suction panel (4) if the suction panel is not fitted in place properly.

Cleaning agents

The combi steamer must be cleaned using special cleaners. This poses:

- A risk from cleaning agents, some of which can cause skin burns.

Hand shower

There is a hand shower (7) on the combi steamer that can result in various hazards:

- a risk of scalding if water is sprayed into the hot oven using the hand shower, e.g. for cleaning.
- A risk of scalding when the combi steamer is located in the immediate vicinity of equipment for heating liquid fat, and water is sprayed into this equipment with the hand shower.
- a risk of scalding if a container of hot fat is standing in the oven into which water is sprayed with the hand shower.
- a risk of electric shock if the combi steamer is cleaned externally using the hand shower (7).

Gas

If you have a gas appliance (OGx yy.zz), this poses additional hazards:

- Explosion risk if a gas pipe is faulty or leaking
- a risk of burns from hot flue gas at the gas flue pipe (2)
- a fire risk from hot flue gas above the gas appliance
- a risk of CO build-up in the kitchen where burners are poorly adjusted, there is an insufficient supply of air for combustion and/or insufficient removal of flue gas.

Loading the oven in advance

When loading the oven ahead of time, e.g. for pre-setting the start time of the cooking program, the cold chain of chilled foodstuffs may be broken. This poses:

- a risk to your guests from microbiological contamination of foodstuffs

Interrupting cooking

Micro-organisms may multiply if cooking is interrupted. This poses:

- a risk to your guests from microbial contamination of foodstuffs.

Risk of hands being crushed

For various actions, such as opening/shutting the appliance door or cleaning the appliance door, there is the risk that you will crush or cut your hand.

► Hazards and safety precautions

Operation of electric and gas appliances

When operating the combi steamer, be aware of the following hazards and take the specified preventive actions:

Hazard	Where or in what situations does the hazard arise?	Preventive action	Safety device
A fire risk from heat given off by the combi steamer	When flammable gases or liquids are stored near the combi steamer.	Do not store flammable gases or liquids near the combi steamer.	None
Risk of burns from hot surfaces	Outside of appliance door	Do not touch surfaces for any length of time	None
	<ul style="list-style-type: none"> ▪ Inside the whole interior, including all parts that are inside during cooking, such as <ul style="list-style-type: none"> ▪ Racks ▪ Suction panel ▪ Core temperature sensor ▪ Shelf-grills etc. ▪ On the inside of the appliance door ▪ On the transport trolley ▪ On the loading trolley 	Wear specified protective clothing, in particular protective gloves	None
Risk of scalding from water jet from hand shower	If a container of hot fat is standing in the oven into which water is sprayed with the hand shower.	Do not spray into liquid fat	None
Risk of scalding from hot liquid	<ul style="list-style-type: none"> ▪ Inside oven ▪ Outside the combi steamer 	<ul style="list-style-type: none"> ▪ Only load containers holding liquid or liquefying food into shelf levels that allow a proper view inside the container, and always hold horizontally when removing ▪ Wear protective gloves ▪ Engage the transport securing mechanism of the shelf rack on the transport trolley ▪ Always cover hot liquids when conveying them on the transport trolley or loading trolley. ▪ Take care not to tilt the transport trolley or loading trolley. This may occur if the trolley is moved over an uneven surface or collides with an obstacle. 	None
Risk of scalding from hot steam	In front of the combi steamer	Check safety device	Appliance door:
	In front of the appliance door	<ul style="list-style-type: none"> ▪ use safety device ▪ Check safety device ▪ Do not put your head in the oven 	On-latch position of appliance door
	In front of the appliance door	On floor-standing appliances: use safety device	Preheat bridge
Risk of burns from hot vented air	Air vent on top of combi steamer	Do not get near it	None

Hazard	Where or in what situations does the hazard arise?	Preventive action	Safety device
Risk from live parts	Under the cover	Check safety device	Cover
Risk of hand injuries from fan	In oven	Check safety device	<ul style="list-style-type: none"> ▪ Suction panel ▪ Electrical cutout for appliance door
Risk of hand injuries from crushing	<ul style="list-style-type: none"> ▪ When inserting the loading trolley ▪ When closing the appliance door 	Exercise caution when performing these tasks	None
Risk from microbiological contamination of food	When the food cold-chain is broken by loading the oven in advance	Make sure that the cold chain is not broken: <ul style="list-style-type: none"> ▪ Do not store food temporarily in combi steamer ▪ Only allow qualified staff to perform low-temperature cooking (< 65 °C) 	None
	When cooking is interrupted	<ul style="list-style-type: none"> ▪ Do not interrupt the cooking process ▪ Do not store food temporarily in combi steamer 	None

Operation of gas appliances

When operating gas appliances, be aware of the following additional hazards and take the specified preventive actions:

Hazard	Where or in what situations does the hazard arise?	Preventive action	Safety device
Risk of explosion from gas	Where combi steamer is installed	On smelling gas: <ul style="list-style-type: none"> ▪ Cut off the gas supply ▪ Ventilate room ▪ Do not operate any electrical equipment ▪ Do not create naked flames ▪ Get help 	ventilation system
Risk of burns from flue gas	<ul style="list-style-type: none"> ▪ At the gas flue pipe ▪ On the cover 	Do not touch	None
Fire risk from hot flue gas	Above the gas appliance	Do not place any flammable materials above the combi steamer	None
Risk of CO build-up	Where combi steamer is installed	<ul style="list-style-type: none"> ▪ Do not obstruct the lower area ventilation of the appliance (device set-up) ▪ Only operate in a draught-free environment ▪ Ensure that a ventilation system is in place ▪ Perform yearly maintenance on the appliance ▪ Turn off the appliance when not in use 	ventilation system

Cleaning

When cleaning the combi steamer, be aware of the following hazards and take the specified preventive actions:

Hazard	Where or in what situations does the hazard arise?	Preventive action	Safety device
Risk of electric shock	On the combi steamer	Do not clean the outside of the case with the hand shower	None
Risk of burns from hot surfaces	Inside the whole interior, including all parts that are inside during cooking, such as <ul style="list-style-type: none"> ▪ Racks ▪ Suction panel ▪ Core temperature sensor ▪ Shelf-grills, racks, etc. ▪ Loading trolley 	Wait until the interior has cooled to below 60 °C before cleaning	None
Risk of scalding from hot steam if water is sprayed into the hot oven using the hand shower	Inside the entire oven	Wait until the interior has cooled to below 60 °C before cleaning	None
Risk from cleaning agents	During fully automatic cleaning: <ul style="list-style-type: none"> ▪ In front of the appliance door 	Check safety device	<ul style="list-style-type: none"> ▪ Automatic rinsing ▪ Spray-guard
	During all cleaning tasks	<ul style="list-style-type: none"> ▪ Do not breathe in spray ▪ Wear personal protection equipment 	None
	When handling the cleaning canisters	Wear personal protection equipment	None
	When corrosive cleaning agents are used	Only use original cleaning agents	None
Risk of hand injuries from crushing	<ul style="list-style-type: none"> ▪ When cleaning the appliance door ▪ When cleaning the interior appliance door 	Exercise caution when performing these tasks	None

Maintenance

When performing maintenance work on the combi steamer, be aware of the following hazards and take the specified preventive actions:

Hazard	Where or in what situations does the hazard arise?	Preventive action	Safety device
Risk from live parts	<ul style="list-style-type: none"> ▪ Under the cover ▪ Under the control panel 	<ul style="list-style-type: none"> ▪ Work on the electrical system must only be performed by an approved customer service engineer ▪ Professional working ▪ Disconnect power supply before removing the cover 	Cover
Risk of hand injuries from fan	In wiring compartment	<ul style="list-style-type: none"> ▪ Disconnect power supply before removing the cover 	Cover

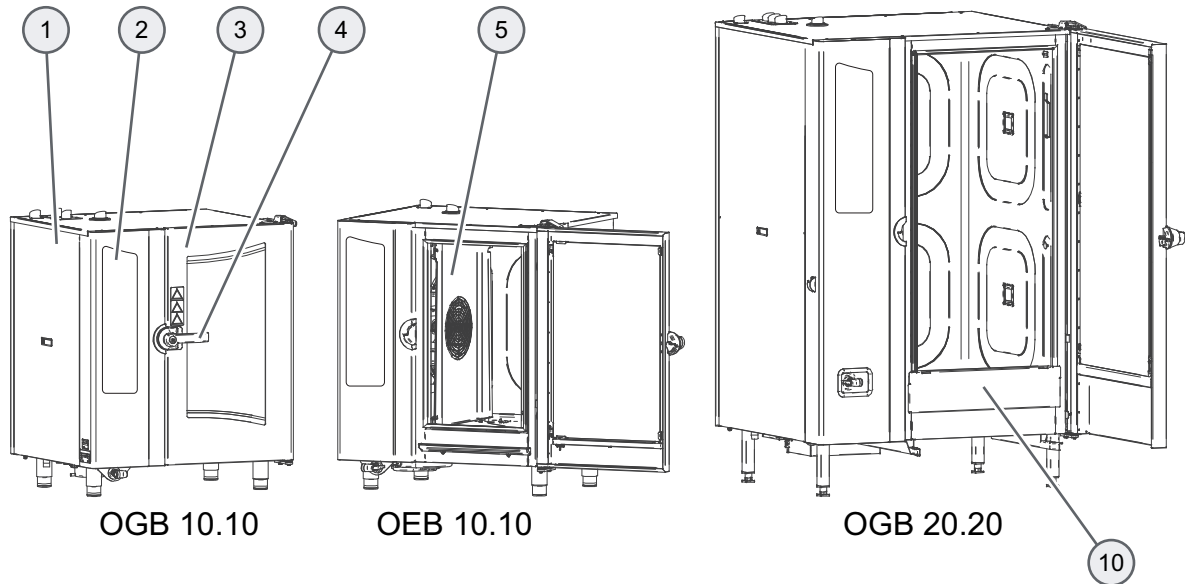
► Safety devices

Meaning

The combi steamer has a number of safety devices to protect the user from hazards. It is absolutely essential that all safety devices are fitted and in working order when operating the combi steamer

Position

The following diagrams show the location of the safety devices:



Functions

The following table enumerates all the safety devices on the combi steamer, explains their function and describes the check procedure:

No.	Safety device	Function	Check
1	Cover can only be removed using tool	<ul style="list-style-type: none"> Prevents live parts from being touched accidentally Prevents access to the moving fan from the wiring compartment 	Check that the cover is in place
2	Control panel can only be removed using a tool	Prevents live parts from being touched accidentally	Ensure that the control panel is in place
3	Appliance door:	Protects the operator and outside environment from hot steam	Check regularly for scratches, cracks, indentations etc. and replace door if any are found
4	On-latch position of appliance door	Prevents scalding of user's face and hands from escaping steam	Check door positions at low temperature as described in <i>Opening the appliance door safely</i> on page 148 in the user manual.
5	Suction panel in oven; can only be removed using tool	Prevents access to the moving fan and ensures good heat distribution.	See <i>Removing and fitting the suction panel</i> on page 161 in the user manual for further details.

No.	Safety device	Function	Check
6 (no picture)	Magnetic door switch: electrical door sensor in appliance door	Switches off the fan and heater when the appliance door is opened	Check magnetic door switch at low temperature: Action ▪ Open the appliance door fully ▪ Press Start Result Motor must not start up
7 (no picture)	Emergency opening in appliance door; Prevents anyone being locked inside the oven accidentally	Appliance door in the on-latch position: Allows the appliance door to be pushed open from the inside after shutting the door.	Check at low temperature: put the appliance door in the on- latch position (see <i>Opening the appliance door safely</i> on page 148 in the user manual) Action From the outside, pull forcefully on the top left of the appliance door Result The appliance door must open.
8 (no picture)	Automatic rinsing after power failure in case cleaning agent left in combi steamer	Re-starts fully automatic cleaning (CONVOclean system) in a de- fined state after power failure	This test is a software function. There is no need for the operator to perform a test.
9 (no picture)	Spray-guard	Stops the cleaning agent being injected during fully automatic cleaning (CONVOclean system) when the appliance door is opened Prompt to close the appliance door	The operability of the magnetic door switch is checked by the software at the beginning of each cleaning program
10	Preheat bridge	Prevents scalding from escaping steam when the loading trolley is not in the floor-standing appliance during preheating	See <i>Inserting and removing the pre- heat bridge (floor-standing appli- ances only)</i> on page 149 in the user manual for further details
11 (installed by customer)	Disconnection device	Installed by the customer close to the appliance; easily visible and accessible, 3-pole action, minimum contact separation 3 mm. Used to disconnect the appliance from the power supply during cleaning, repair and maintenance work and in case of danger.	Action ▪ Trip the disconnection device. ▪ Check at the X10 terminal strip on the appliance that there is no voltage at all three poles.
12 (installed by customer)	Gas shut-off device	Installed by customer close to appliance in easily accessible position and clearly labeled. Used to disconnect the appliance from the gas supply during clean- ing, repair and maintenance work and in case of danger.	Action ▪ Close gas shut-off device. ▪ Check that the appliance is isolated from the gas supply.

► Requirements to be met by personnel, working positions

Requirements to be met by personnel

Those people using the combi steamer must meet the following requirements:

Staff qualifications	Tasks	Personal protection equipment required	Chapter to read before task
Chef <ul style="list-style-type: none"> ▪ Has relevant professional training ▪ Knows relevant national food legislation and regulations, plus hygiene legislation and regulations ▪ Must keep records in accordance with HACCP ▪ Trained in how to operate the combi steamer 	Chef <ul style="list-style-type: none"> ▪ Entering cooking program data ▪ Editing recipes in the cookbook ▪ Managing settings 	None	<ul style="list-style-type: none"> ▪ Layout and function ▪ For your safety ▪ Layout of the touchscreen pages ▪ How to operate the touchscreen ▪ Your combi steamer cooking programs ▪ Using the cooking programs
User <ul style="list-style-type: none"> ▪ Semiskilled ▪ Trained in how to operate the combi steamer 	User <ul style="list-style-type: none"> ▪ Loading / removing food ▪ Cleaning the combi steamer ▪ Fitting accessories in the combi steamer 	As specified in <i>Personal protection equipment</i> on page 47	<ul style="list-style-type: none"> ▪ Layout and function ▪ For your safety ▪ The instructions for "Switching the combi steamer on and off" in the chapter "How to operate the touchscreen" ▪ Cleaning and Maintenance ▪ How to do it correctly

Working positions during operation

The working position for staff when operating the combi steamer is in front of the appliance door.

Working positions during cleaning and maintenance

The working position for staff during cleaning and maintenance is the entire appliance area.

► Personal protection equipment

Operation

When operating the combi steamer, wear the following personal protection equipment:

Activity	Materials used	Protection equipment
Loading / removing food	None	Work wear as specified in country-specific standards and directives (BGR 111 in Germany) for kitchen work, in particular: <ul style="list-style-type: none"> ▪ Protective clothing ▪ Protective gloves ▪ Safety boots
Handling the core temperature sensor	None	Work wear as specified in country-specific standards and directives (BGR 111 in Germany) for kitchen work, in particular: <ul style="list-style-type: none"> ▪ Protective clothing ▪ Protective gloves ▪ Safety boots
Fitting accessories in the combi steamer	None	Work wear as specified in country-specific standards and directives (BGR 111 in Germany) for kitchen work, in particular: <ul style="list-style-type: none"> ▪ Protective clothing ▪ Protective gloves ▪ Safety boots

Cleaning

When cleaning the combi steamer, wear the following personal protection equipment:

Activity	Materials used	Protection equipment
<ul style="list-style-type: none"> ▪ Cleaning the combi steamer ▪ Handling cleaning canisters 	CONVOclean new	<ul style="list-style-type: none"> ▪ To protect against aerosols and mist created by cleaning fluid, breathing mask with type P2 / P3 particle filter ▪ Close-fitting safety goggles ▪ Nitrile-rubber gloves (rubber thickness 0.35 mm) recommended
<ul style="list-style-type: none"> ▪ Cleaning the combi steamer ▪ Handling cleaning canisters 	CONVOclean forte	<ul style="list-style-type: none"> ▪ To protect against aerosols and mist created by cleaning fluid, breathing mask with type P2 particle filter ▪ Close-fitting safety goggles ▪ Butyl-rubber gloves (rubber thickness 0.5 mm); nitrile-rubber gloves (rubber thickness 0.35mm); penetration time > 480 min ▪ Alkali-resistant protective clothing
<ul style="list-style-type: none"> ▪ Cleaning the combi steamer ▪ Handling cleaning canisters 	CONVOcare K	<ul style="list-style-type: none"> ▪ To protect against aerosols and mist created by cleaning fluid, breathing mask with type P2 particle filter ▪ Close-fitting safety goggles ▪ Butyl-rubber gloves (rubber thickness 0.5 mm); penetration time > 480 min

4 Layout of the touchscreen pages

The touchscreen and its control buttons

Your combi steamer is operated using a touchscreen. This means that all the combi steamer functions are presented as control buttons on various pages of the touchscreen. Simply touch the buttons with your finger to select a function.

This section presents each touchscreen page in turn, and explains the buttons available on each page plus their functions.

Contents

This chapter contains the following topics:

	Page
The work pages	49
The cookbook	59
The Settings	69

4.1 The work pages

The touchscreen functions for cooking, regenerating and cleaning

This section presents the touchscreen pages that you need for your everyday work, i.e. cooking, regenerating and cleaning, and explains the functions available on each of the pages.

Contents

This section contains the following topics:

	Page
Layout of the work pages	50
The Start page	51
The Cook page	52
The Press&Go page	55
The Regenerate page	56
The Clean page	58

► Layout of the work pages

Layout of the touchscreen pages for everyday tasks

The following screenshot uses the 'Cook' page to illustrate the layout of a typical page for everyday work. The page sectors contain the following functions:

No.	Name	Function	Illustration
1	Header	Always: <ul style="list-style-type: none"> Displays the page that you are in. While the cooking program is running: <ul style="list-style-type: none"> Displays the remaining cooking time or regenerating time. 	
2	Main selection	Selection of the main cooking program or main regenerating program	
3	Data input	Temperature, time input etc.	
4	Program Management	Program start/stop Various functions	
5	Navigation area	<ul style="list-style-type: none"> Functions common to all pages Various functions 	

Buttons common to all pages and what they do

The individual buttons are described separately for each page.

The navigation area contains buttons that have the same function in all pages:

Button	Meaning	Function
Navigation area		
	Close page	On the main pages: returns to Start page.
	Cancel	On the input pages: cancels the entry.
	Help	Opens the Help facility.

The page display icons and what they mean

The page display icons are the inverse representation of the buttons used to open the pages concerned. The following table shows just an example selection from the complete range of icons.

The indicators have the following meanings:

Indicator	Meaning	Description
Header		
	'Cook' page	The 'Cook' page selected.
	'Press&Go' page	The 'Press&Go' page selected.
	'Regenerate' page	The 'Regenerate' page selected.
	'Clean' page	The 'Clean' page selected.







▶ The Start page

Appearance



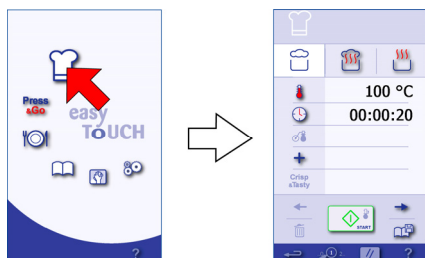
The buttons and what they do

The buttons in the Start page have the following meanings and functions:

Button	Meaning	Function
	Boiling	Opens the 'Cook' page: <ul style="list-style-type: none"> ▪ Page for entering data for cooking programs using steam, superheated steam or convection
	Press&Go	Opens the 'Press&Go' page <ul style="list-style-type: none"> ▪ Direct access to preset recipes
	Regenerate	Opens the 'Regenerate' page <ul style="list-style-type: none"> ▪ Page for entering data for regenerate programs
	Cookbook	Opens the cookbook: <ul style="list-style-type: none"> ▪ Editing recipes ▪ Managing recipes ▪ Starting recipes
	Clean	Opens the 'Clean' page: <ul style="list-style-type: none"> ▪ Semi-automatic cleaning ▪ Fully automatic cleaning (option) ▪ Steam-generator rinsing
	Settings	Opens the 'Settings' page.
















▶ The Cook page






How to access the 'Cook' page



The buttons and what they do



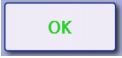
The buttons on the 'Cook' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Steam	Selects the Steam cooking program.
	Superheated steam	Selects the Superheated steam cooking program.
	Convection	Selects the Convection cooking program.
Data input		
	Cooking temperature	Displays the keypad for entering the cooking temperature.
	Cooking time	Displays the keypad for entering the cooking time.
	Core temperature	Displays the keypad for entering the core temperature.
	Extra functions	Opens the 'Extra cooking functions' page.
	Crisp&Tasty	Opens the 'Crisp&Tasty' page.
Program		
	Start with intelligent preheating	Starts the cooking program with preheating.
	Start	Starts the cooking program when the oven is already hot.
	Stop	Stops the cooking program.
Management		
	Back one cooking step (during program entry)	Goes back one step of the cooking program.
	Tray Timer (while the cooking program is running)	Starts the use of empty trays (shelves) while the main cooking program is running.
	Forward one cooking step	Goes forward one step of the cooking program.
	Insert cooking step	Inserts an extra step after the last step in the cooking program.

Button	Meaning	Function
	<ul style="list-style-type: none"> Delete data (before program start) 	<ul style="list-style-type: none"> Deletes all data for the current cooking step.
	<ul style="list-style-type: none"> Manual steaming (while the cooking program is running) 	<ul style="list-style-type: none"> Starts the manual steaming function while the main cooking program is running.
	Save recipe	Saves the recipe in the cookbook.
Navigation area		
	Current cooking step	<p>During program entry</p> <ul style="list-style-type: none"> Shows the number of the cooking step for which data is currently displayed. Opens the Cooking step summary page, where it is possible to jump to any cooking step. <p>While the cooking program is running</p> <ul style="list-style-type: none"> Displays the number of the cooking step currently in progress.
	Deletes data for all cooking steps	Deletes all data for all entered cooking steps.



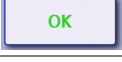

The keypad for entering cooking temperature and core temperature

The buttons on the keypad have the following meanings and functions:

Button	Meaning	Function
	Numerical values	<p>For entering numbers in the hundreds, tens and units</p> <p>Example: input sequence 1 - 2 - 0 gives 120 °C</p>
	Clear	Deletes all entries.
	Confirm	Saves all entries in the cooking program.







The keypad for entering the cooking time

The buttons on the keypad have the following meanings and functions:

Button	Meaning	Function
	Numerical values	For entering hours, minutes and seconds
	Clear	Deletes all entries.
	Confirm	Saves all entries in the cooking program.
	Continuous operation	Disables the timer





The 'Extra cooking functions' page

The buttons on the 'Extra cooking functions' page have the following meanings and functions:

Button	Meaning	Function
	Program protection	Prevents a connected energy optimization system from stopping cooking programs that are running.
	Lower fan speed	Reduces the air-flow speed inside the oven.
	Reduced power	Reduces the power consumption, e.g. to cut peak power levels. May prolong the cooking time.
	ΔT cooking	Cooking program in which the oven temperature increases according to the core temperature. Not possible in conjunction with the superheated steam cooking program.
	ecoCooking	Switches the heating power on and off during the finishing phase to reduce power consumption. Not possible in conjunction with the steam cooking program.
	Start-time preset	Delays the start of the cooking program to a defined start time or to a defined end-of-cooking time.

The 'Crisp&Tasty' page

The buttons on the page for setting the Crisp &Tasty level have the following meanings and functions:

Button	Meaning	Function
	No moisture removal	
	Low moisture removal	Crisp&Tasty level; specifying the amount of excess moisture removed from the oven.
	Medium moisture removal	Not possible in conjunction with the Steam cooking program.
	Strong moisture removal	



▶ The Press&Go page

How to access the 'Press&Go' page



The buttons and what they do

The buttons on the 'Press&Go' page have the following meanings and functions:

Button	Meaning	Function
Program		
	Recipe e.g. rolls	Starts the cooking program immediately.
	Recipe e.g. vegetables	Starts the cooking program immediately.













► The Regenerate page

How to access the 'Regenerate' page






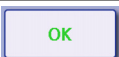
The buttons and what they do

The buttons on the 'Regenerate' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Plate	Selects the Plate regenerating program.
	Gastronorm	Selects the Gastronorm regenerating program.
	Banquet	Selects the Banquet regenerating program.
Data input		
	Regeneration temperature	Displays the keypad for entering the regeneration temperature.
	Regeneration time	Displays the keypad for entering the regeneration time.
	Core temperature	Displays the keypad for entering the core temperature.
	Extra functions	Opens the 'Extra regenerating functions' page.
Program		
	Start	Starts the regenerating program.
	Stop	Stops the regenerating program.
Management		
	Tray Timer (while the regenerating program is running)	Starts the use of empty trays (shelves) while the main regenerating program is running.
	Saving a regenerating recipe	Saves the regenerating recipe in the cookbook.
Navigation area		
	Delete all data	Deletes all data.




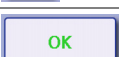

The keypad for entering the regeneration temperature

The buttons on the keypad have the following meanings and functions:

Button	Meaning	Function
 	Numerical values	For entering numbers in the hundreds, tens and units Example: input sequence 1 - 2 - 0 gives 120 °C
	Clear	Deletes all entries.
	Confirm	Saves all entries in the cooking program.



The keypad for entering the regeneration time

The buttons on the keypad have the following meanings and functions:

Button	Meaning	Function
 	Numerical values	For entering hours, minutes and seconds
	Clear	Deletes all entries.
	Confirm	Saves all entries in the cooking program.
	Continuous operation	Disables the timer

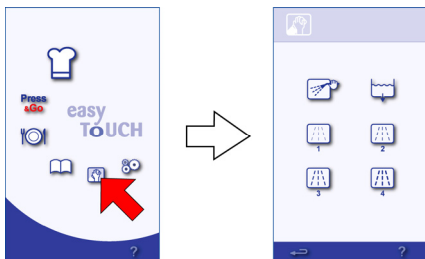
The 'Extra regenerating functions' page

The buttons on the 'Extra regenerating functions' page have the following meanings and functions:

Button	Meaning	Function
	Program protection	Prevents a connected energy optimization system from stopping cooking programs that are running.
	Lower fan speed	Reduces the air-flow speed inside the oven.







► The Clean page

How to access the 'Clean' page



The buttons and what they do

The buttons on the 'Clean' page have the following meanings and functions:

Button	Meaning	Function
Program		
	Semi-automatic cleaning	Starts semiautomatic cleaning.
	Steam-generator rinsing	Starts steam generator rinse cycle.
Program		
CONVOClean <i>system</i>		Fully automatic cleaning (option)
	Cleaning level 1: light soiling	Starts fully automatic cleaning.
	Cleaning level 2: moderate soiling	Starts fully automatic cleaning.
	Cleaning level 3: Heavy soiling	Starts fully automatic cleaning.
	Cleaning level 4: Heavy soiling with Shine+	Starts fully automatic cleaning.

4.2 The cookbook

The cookbook

This section presents the touchscreen cookbook pages and explains the functions available on each of the pages.

Contents

This section contains the following topics:

	Page
Layout of the cookbook pages	60
The Favorites page	62
The recipe groups page	64
The recipes page	67

► Layout of the cookbook pages

Layout of the main cookbook pages

The following screenshot uses the 'Recipe groups' page from the 3 main cookbook pages to illustrate their typical layout. The page sectors contain the following functions:

No.	Name	Function	Illustration
1	Header	Displays the page that you are in	
2	Main selection	Selection of cookbook section	
3	Selection	Selection of recipe or recipe group	
4	Management	<ul style="list-style-type: none"> ▪ Access to next sub-page ▪ Scroll functions 	
5	Navigation area	Functions common to all pages	

Layout of the cookbook sub-pages





The following screenshot uses the 'Edit recipe groups' page from the cookbook sub-pages to illustrate their typical layout. The page sectors contain the following functions:

No.	Name	Function	Illustration
1	Header	<ul style="list-style-type: none"> ▪ Displays the page that you are in ▪ Input field for name ▪ Picture depicting recipe or recipe group 	
2	Selection fields	<ul style="list-style-type: none"> ▪ Recipes ▪ Recipe group 	
3	Functions	<ul style="list-style-type: none"> ▪ Access to next sub-pages ▪ Assignment functions ▪ Sorting functions ▪ Delete functions ▪ Scroll functions 	

Buttons common to all pages and what they do

The individual buttons are described separately for each page.








The navigation area contains buttons that have the same function in all pages:

Button	Meaning	Function
Navigation area		
	Close page	On the main pages: returns to Start page. On the sub-pages: cancels the action.
	Help	Opens the Help facility.
	Confirm	On pop-up pages
	Cancel	On pop-up pages

The page display icons and what they mean

The page display icons are the inverse representation of the buttons used to open the pages concerned. The following table shows just an example selection from the complete range of icons.

The indicators have the following meanings:

Indicator	Meaning	Description
Pages		
	Cookbook	<ul style="list-style-type: none"> ▪ The 'Favorites' page is selected. ▪ The 'Recipe groups' page is selected. ▪ The 'Recipes' page is selected.
	Recipe group	<ul style="list-style-type: none"> ▪ The 'Edit favorites' page is selected. ▪ The 'Manage recipe groups' page is selected. ▪ The 'Edit recipe group' page is selected. ▪ The 'Manage pictures' page is selected.
	The 'Create recipe group' page	<ul style="list-style-type: none"> ▪ The 'Create recipe group' page is selected.
	Recipes	<ul style="list-style-type: none"> ▪ The 'Manage recipes' page is selected. ▪ The 'Manage pictures' page is selected.
Selection fields		
	Recipes in a recipe group	<ul style="list-style-type: none"> ▪ Recipes in the Favorites ▪ Recipes in a recipe group
	All recipes	<ul style="list-style-type: none"> ▪ All available recipes
	All recipe groups	<ul style="list-style-type: none"> ▪ All available recipe groups








▶ The Favorites page

How to access the 'Favorites' page












The buttons and what they do

The buttons on the 'Favorites' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Favorites	Displays a list of selectable favorite recipes .
	Recipe groups	Opens the 'Recipe groups' page.
	All recipes	Opens the 'Recipes' page.
Examples of selections		
	Pretzel	Selects the pretzel recipe
Management		
	Up	Scroll up.
	Down	Scroll down.
	Edit Favorites	Opens the 'Edit Favorites' page.

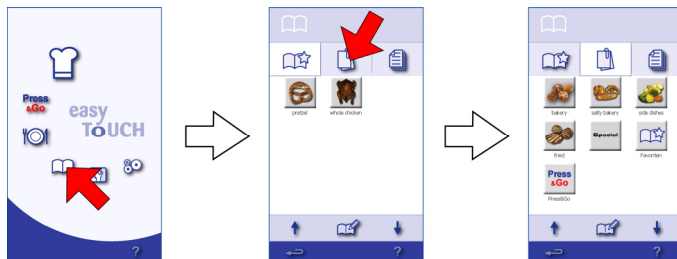
The 'Edit Favorites' page

The buttons on the 'Edit Favorites' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Text field	<ul style="list-style-type: none">▪ Displays the recipe group name Favorites▪ Cannot be changed
	Move recipe up	Moves the selected recipe up the Favorites list.
	Move recipe down	Moves the selected recipe down the Favorites list.
	Up	Scroll up.
	Down	Scroll down.
	Remove	Removes the selected recipe from the Favorites list.
	Add	Adds the selected recipe to the Favorites list.
	Clear	Removes the selected recipe from the system.
	Edit picture	Has no action on the 'Edit Favorites' page.








► The recipe groups page

How to access the 'Recipe groups' page










The buttons and what they do

The buttons on the 'Recipe groups' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Favorites	Opens the 'Favorites' page.
	Recipe groups	Displays all recipe groups for selection.
	All recipes	Opens the 'Recipes' page.
Examples of selections		
	Baked goods	Selection for the baked goods recipe group
Management		
	Up	Scroll up.
	Down	Scroll down.
	Manage recipe groups	Opens the 'Manage recipe groups' page.

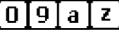


The 'Manage recipe groups' page

The buttons on the 'Manage recipe groups' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Move recipe group up	Moves the selected recipe group up the list.
	Move recipe group down	Moves the selected recipe group down the list.
	Up	Scroll up.
	Down	Scroll down.
	Creating a recipe group	Opens the 'Create recipe group' page.
	Edit recipe group	Opens the 'Edit recipe group' page.
	Clear	Deletes the selected recipe group.










The 'Create recipe group' page

The buttons on the 'Create recipe group' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Keypad	Entering the recipe group name via the keypad.
	Edit picture	Opens the 'Manage pictures' page.
	Confirm	Saves the entry and closes the page.






The 'Edit recipe group' page

The buttons on the 'Edit recipe group' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Edit text	Displays the keypad for text input.
	Move recipe group up	Moves the selected recipe group up the list.
	Move recipe group down	Moves the selected recipe group down the list.
	Remove	Removes the selected recipe from the Favorites list.
	Add	Adds the selected recipe to the Favorites list.
	Up	Scroll up.
	Down	Scroll down.
	Manage pictures	Opens the 'Manage pictures' page.
	Clear	Deletes the selected recipe.

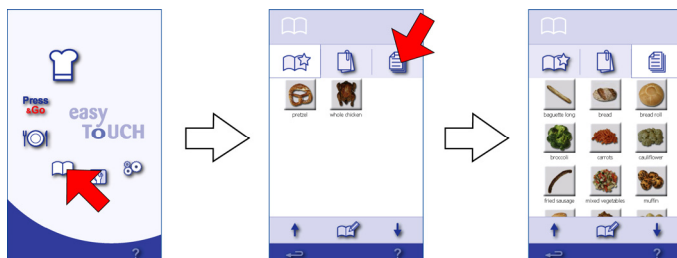
The 'Manage pictures' page

The buttons on the 'Manage pictures' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Up	Scroll up.
	Down	Scroll down.
	Folder	Selects the folder containing the picture.
	USB	Selects the USB port as the source for the picture (only enabled if a USB device is connected).
	Confirm	Saves the entry and closes the page.








► The recipes page

How to access the 'Recipes' page







The buttons and what they do

The buttons on the 'Recipes' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Favorites	Opens the 'Favorites' page.
	Recipe groups	Opens the 'Recipe groups' page.
	All recipes	Displays a list of all recipes for selection.
Examples of selections		
	Rolls	Selection for the rolls recipe
Management		
	Up	Scroll up.
	Down	Scroll down.
	Managing recipes	Opens the 'Manage recipes' page.






The 'Manage recipes' page

The buttons on the 'Manage recipes' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
<input data-bbox="244 1720 411 1742" type="text" value="bread roll"/>	Edit text	Displays the keypad for text input
	Down	Scroll up
	Down	Scroll down
	Manage pictures	Opens the 'Manage pictures' page
	Clear	Removes the selected recipe from the system

The 'Manage pictures' page

The buttons on the 'Manage pictures' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Up	Scroll up.
	Down	Scroll down.
	Folder	Selects the folder containing the picture.
	USB	Selects the USB port as the source for the picture (only enabled if a USB device is connected).
	Confirm	Saves the entry and closes the page.

4.3 The Settings

The Settings

This section presents the touchscreen pages on which you can make settings, and explains the functions available on each of the pages.

Contents

This section contains the following topics:

	Page
The Settings page	70
The General page	71
The Import/Export page	72
The easySystem page	73
The Backup/Restore page	74












► The Settings page

How to access the 'Settings' page



The buttons and what they do

The buttons on the 'Settings' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	General information	Opens the 'General' menu: <ul style="list-style-type: none"> ▪ General system settings
	Languages	Opens the 'Languages' menu: <ul style="list-style-type: none"> ▪ Changing the user interface language ▪ Selecting the cookbook in the required language
	Data transfer	Opens the 'Transfer' menu: <ul style="list-style-type: none"> ▪ Configuring data transfer from the appliance to a server ▪ Only possible if appliance has this custom option installed
	Service	Opens the 'Service' menu: <ul style="list-style-type: none"> ▪ Password protected; only accessible to service engineers
	Logbook	Opens the 'Logbook' menu: <ul style="list-style-type: none"> ▪ Displaying the logbook ▪ Deleting entries from the logbook
	Date/time	Opens the 'Date/Time' menu: <ul style="list-style-type: none"> ▪ Making changes to date and time settings
	Sounds	Opens the 'Sounds' menu: <ul style="list-style-type: none"> ▪ Selecting signal sounds ▪ Adjusting the volume
	Password	Opens the 'Password' menu: <ul style="list-style-type: none"> ▪ Selecting a new password.
	Import/Export	Opens the 'Import/Export' page: <ul style="list-style-type: none"> ▪ Import and Export of data
	Backup / Restore	Opens the 'Backup/Restore' page: <ul style="list-style-type: none"> ▪ Saving the cookbook and easyTOUCH data on the SD card. ▪ Restoring the easyTOUCH data from the SD card.
	easySystem	Enables easySystem, password protected.

► The General page

How to access the 'General' page



The 'General' tab

The 'General' tab contains the following functions:

Menu type	Meaning	Function
<input type="text" value="▼"/>	Cookbook	Selects the cookbook
<input type="text" value="−...+"/>	Number of shelves	Selects the number of shelves that can be used
<input checked="" type="radio"/>	Temperature units	Selects °C or °F as the temperature units

The 'Food inspection' tab

The 'Food inspection' tab contains the following functions:

Menu type	Meaning	Function
<input type="text" value="−...+"/>	Preheat time (sec)	Preheat time input: <ul style="list-style-type: none"> Time for which temperature held after reaching the pre-heat temperature
<input type="text" value="−...+"/>	Preheat tolerance (°C)	Input of preheat temperature tolerance: <ul style="list-style-type: none"> e.g. preheat temperature is deemed reached at 20 °C lower for instance
<input type="text" value="−...+"/>	HACCP temp interval (sec)	Input of HACCP data transfer interval: <ul style="list-style-type: none"> e.g. data transferred every 120 sec
<input type="text" value="−...+"/>	Max. failure time (sec)	Input of maximum time for a power failure before a warning is issued that the product is spoiled.

The 'Cleaning' tab

The 'Cleaning' tab contains the following functions:

Menu type	Meaning	Function
<input checked="" type="checkbox"/>	<ul style="list-style-type: none"> Level 1 - Light soiling Level 2 - Moderate soiling Level 3 - Heavy soiling Level 4 - Very heavy soiling 	Selection of cleaning level(s) to be available on the 'Clean' page
<input type="text" value="..."/>	AutoClean temperature (60°C - 100°C)	Input of fully automatic cleaning temperature when using cleaning agents other than original products
<input type="text" value="..."/>	Cleaning agent dosage (1 - 10)	Input of cleaning agent dosage when using cleaning agents other than original products



► The Import/Export page

How to access the 'Import/Export' page






The buttons and what they do

The buttons on the 'Import/Export' page have the following meanings and functions:

Button	Meaning	Function
	Import	Selects the 'Import' tab: ▪ Data transfer from USB stick to appliance
	Export	Selects the 'Export' tab: ▪ Transfer from appliance to the USB stick






The Import tab

The 'Import' tab contains the following functions:

Button	Meaning	Function
	Cookbook	The cookbook is imported.
	Start page logo	Custom logo for the start page is imported.
	Update	Update is run.

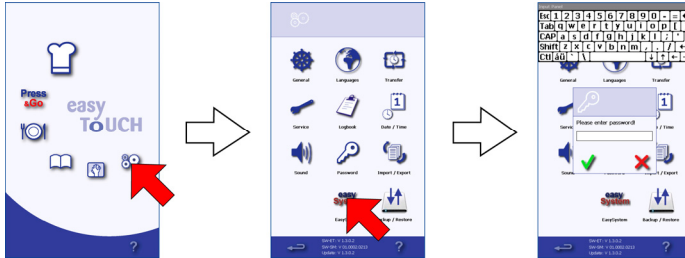
The Export tab

The 'Export' tab contains the following functions:

Button	Meaning	Function
	HACCP	HACCP data are exported.
	Log	Log is exported.
	Settings	Settings can be exported for import into another appliance.
	Controls	Appliance settings (control parameter settings) are exported.
	Cookbook	The cookbook can be exported for import into another appliance.

► The easySystem page

How to access the 'easySystem' page



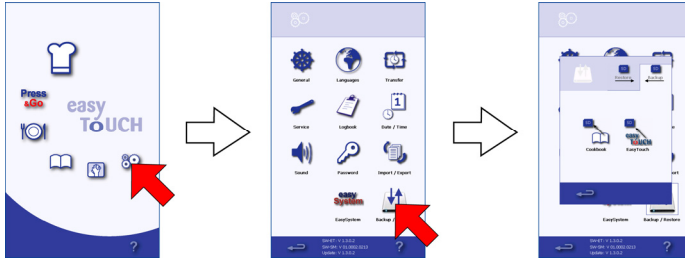
The buttons and what they do

The buttons on the 'easySystem' page have the following meanings and functions:

Button	Meaning	Function / Further details...
	Password	Password entry: <ul style="list-style-type: none">▪ Factory set to 'Shift A' Please refer to the easySystem operating instructions for further details.



► The Backup/Restore page

How to access the 'Backup/Restore' page





The buttons and what they do

The buttons on the 'Import/Export' page have the following meanings and functions:

Button	Meaning	Function
	Backup	Selects the 'Backup' tab: <ul style="list-style-type: none"> Data transfer from the appliance to the SD card
	Restore	Selects the 'Restore' tab: <ul style="list-style-type: none"> Data transfer from the SD card to the appliance


The Backup tab

The 'Backup' tab contains the following functions:

Button	Meaning	Function
	Cookbook	Saves the cookbook.
	easyTOUCH	Saves the easyTOUCH data (system backup).

The Restore tab

The 'Restore' tab contains the following functions:

Button	Meaning	Function
	easyTOUCH	Restores the easyTOUCH data.

5 How to operate the touchscreen

Basic operating principles for the touchscreen

This chapter contains step-by-step instructions for basic operations using the touchscreen.

Contents

This chapter contains the following topics:

	Page
First operating steps	76
Boiling	81
Regenerate	90
How to work in emergency mode	97
Working with the cookbook	99

5.1 First operating steps

First operating steps

This section shows you how to switch the combi steamer on and off, and the easy way to make your first cooked products.

Contents




This section contains the following topics:

	Page
Turning the combi steamer on / off	77
Cooking with Press&Go	79

▶ Turning the combi steamer on / off


Switching on the combi steamer

To switch on the combi steamer, follow the steps below:

Step	Action	Illustration
1	Switch on the combi steamer. Result: <ul style="list-style-type: none"> ▪ for OEB/OGB appliances whatever the cooking program: If the date has changed, the display contains a prompt to rinse out the steam generator. ▪ always: <ul style="list-style-type: none"> ▪ Self-test performed ▪ The oven light will turn on. ▪ The Start page is displayed. 	
2	For OEB/OGB appliances , select "Turn off steam-generator rinsing" and confirm your selection.	
3	Select your cooking program.	
4	Start the cooking program. Result: <ul style="list-style-type: none"> ▪ for OES/OGS appliances whatever the cooking program, and for all other appliances for the convection program: The selected cooking program will start immediately with pre-heating. ▪ in specific cases: If it is an OEB or OGB appliance and you have started one of the steam, superheated steam or regenerate cooking programs, the steam generator is first filled and heated automatically. As soon as this process is completed, the selected cooking program begins for the cooking time set in the program. 	

Switching off the combi steamer at the end of the working day

To switch off the combi steamer at the end of the working day, follow the steps below:

Step	Action	Button
1	Perform the necessary cleaning tasks as specified in the cleaning and maintenance schedule.	
2	Switch off the combi steamer.	

Switching off the combi steamer before prolonged breaks in use

Switch off the water and power on site before prolonged breaks in use.

More on this ...

Related topics

□ Basic working procedure for cooking	82
□ Basic working procedure for regenerating	91
□ Emptying and rinsing the steam generator	141

▶ Cooking with Press&Go

Hot steam / vapor

⚠WARNING

Risk of scalding from hot steam and vapor

Escaping hot steam and vapor can cause scalding to face, hands, feet and legs.

- ▶ Open the appliance door as specified in the user manual. Never put your head into the oven!
- ▶ For floor-standing appliances, insert the preheat bridge if there is no loading trolley in the combi steamer during preheating.

Contamination hazard

⚠WARNING

Risk from microbiological contamination of food

When loading the oven ahead of time, e.g. for pre-setting the start time of the cooking program, the cold chain of chilled foodstuffs may be broken.

- ▶ When planning the loading times, always ensure there is no break in the cold chain.

Requirements

Check that the following requirements have been met:


- The combi steamer is cleaned properly.
- The suction panel is properly locked in place.
- For table-top appliances: the rack or shelf rack are fixed in place.
- For floor-standing appliances: the preheat bridge is fitted.
- You are already conversant with the operating steps listed under "How to do it correctly".

How to access the 'Press&Go' page




Cooking

To cook, follow the steps below:

Step	Action	Button
1	Select the recipe you want, such as Rolls. Result: Your combi steamer will preheat.	
2	Place the food inside the oven as soon as the appliance is preheated (you will be prompted to do so).	
3	Close the appliance door. Result: <ul style="list-style-type: none">▪ Your cooking program is running.▪ An audible signal is given as soon as the cooking program is finished.	
4	Open the appliance door and remove the cooked product.	

Canceling programs before they have finished

You can use  at any time to cancel the preheat or cooking program.

More on this ...

How to do it correctly

<input type="checkbox"/> Opening the appliance door safely	148
<input type="checkbox"/> Inserting and removing the preheat bridge (floor-standing appliances only)	149
<input type="checkbox"/> Removing and fitting the racks (table-top appliances only)	151
<input type="checkbox"/> Loading table-top appliances / removing food from table-top appliances	152
<input type="checkbox"/> Loading table-top appliances using the transport trolley	154
<input type="checkbox"/> Loading floor-standing appliances	157
<input type="checkbox"/> Removing and fitting the suction panel on table-top appliances	161

5.2 Boiling

Cooking in detail

This section shows you what steps you need to follow when cooking, and how to use all the touchscreen functions for cooking.

Contents

This section contains the following topics:

	Page
Basic working procedure for cooking	82
Entering a cooking program	82
Entering the Delta-T cooking program	84
Boiling	85
Manual steaming during cooking	87
Using spare shelves during cooking	88

▶ Basic working procedure for cooking

How to do it

Using the combi steamer for cooking is very simple and only involves these 5 steps:

Step	Action	How to do it:
1	Switch on the combi steamer.	<i>Turning the combi steamer on / off on page 77</i>
2	Select or enter your cooking program.	<i>Retrieving a recipe from the cookbook on page 100</i> <i>Entering a cooking program</i> <i>Entering the Delta-T cooking program on page 84</i>
3	Start the cooking program and place the food in the combi steamer once the oven has preheated.	<i>Boiling on page 85</i>
4	You can use various extra functions during the cooking program.	<i>Cooking with manual steaming on page 87</i> <i>Using spare shelves during cooking on page 88</i>
5	Remove your finished product.	







▶ Entering a cooking program










How to access the 'Cook' page



Entering a cooking program

To enter a cooking program, follow the steps below:

Step	Action	Button
1	Select a main cooking program.	 or  or 
2	Enter the cooking temperature.	
3	Define the switch-off criteria: ▪ Cooking time or ▪ Core temperature	 or 

Step	Action	Button
4	Select the 'Extra cooking functions' page.	
5	Select one of the following extra functions if required: <ul style="list-style-type: none"> ▪ Program protection ▪ Lower fan speed ▪ Reduced power ▪ Start-time preset ▪ ecoCooking For ΔT cooking follow the instructions under Entering the Delta-T cooking program	    eco  eco
6	Select the Crisp&Tasty level. Result: You have now finished entering the program information if the program is only meant to have one step, or if this was the last cooking step.	
7	If you want to add another cooking step to this cooking program, go to step 8.	
8	Add a cooking step.	
9	Repeat steps 1 to 7. You can open the page containing a summary of the cooking steps using:	

More on this ...

How to do it

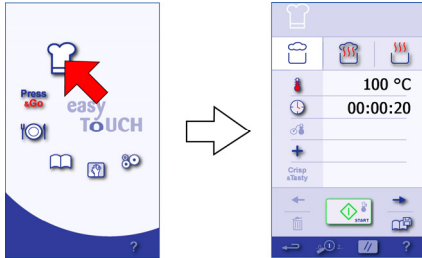
Entering the Delta-T cooking program84

Next steps

Boiling.....85

▶ Entering the Delta-T cooking program

How to access the 'Cook' page













Requirements

To do this, the following requirements must be satisfied:

- Your combi steamer comes with a core temperature sensor.

Action

Follow the steps below to enter a program that uses ΔT cooking:

Step	Action	Button
1	Select one of the steam or convection programs.	 or 
2	Select the 'Extra cooking functions' page.	
3	Select ΔT cooking. Result: You are now in ΔT mode, indicated by :	  or 
4	Enter the Δ temperature.	
5	Enter the final core temperature. Result: You have now finished entering the cooking program information if the program is only meant to have one step, or if this was the last cooking step.	
6	If you want to add another cooking step to this cooking program, go to step 7.	
7	Add a cooking step.	
8	Repeat steps 1 to 6. You can open the page containing a summary of the cooking steps using:	

More on this ...

Next steps

☐ Boiling.....85

▶ Boiling

Hot steam / vapor



Risk of scalding from hot steam and vapor

Escaping hot steam and vapor can cause scalding to face, hands, feet and legs.

- ▶ Open the appliance door as specified in the user manual. Never put your head into the oven!
- ▶ For floor-standing appliances, insert the preheat bridge if there is no loading trolley in the combi steamer during preheating.

Contamination hazard



Risk from microbiological contamination of food

When loading the oven ahead of time, e.g. for pre-setting the start time of the cooking program, the cold chain of chilled foodstuffs may be broken.

- ▶ When planning the loading times, always ensure there is no break in the cold chain.




Requirements

Check that the following requirements have been met:

- The combi steamer is cleaned properly.
- The suction panel is properly locked in place.
- For table-top appliances: the rack or shelf rack are fixed in place.
- For floor-standing appliances: the preheat bridge is fitted.
- The USB cover is inserted.
- You are already conversant with the operating steps listed under "How to do it correctly".

Cooking with preheating




If the combi steamer is still cold, follow the steps below for cooking:

Step	Action	Button
1	Enter the cooking program you require or retrieve it from the cookbook. Result: A cooking program appears on the 'Cook' page.	 or 
2	Start the cooking program. Result: Your combi steamer will preheat.	
3	Place the food inside the oven as soon as the appliance is pre-heated (you will be prompted to do so).	


Step	Action	Button
4	Close the appliance door. Result: <ul style="list-style-type: none"> Your cooking program runs, with the remaining cooking time displayed in the page header. An audible signal is given as soon as the cooking program is finished. 	
5	Open the appliance door and remove the cooked product.	

Cooking when the oven is already hot

If the combi steamer has already reached the required temperature, follow the steps below for cooking:

Step	Action	Button
1	You do not need to perform this step if you wish to use the same cooking program as you just used. Otherwise: Enter the cooking program you require or retrieve it from the cookbook. Result: A cooking program appears on the 'Cook' page.	 or 
2	Start the cooking program.	
3	Place the food inside the oven as soon as you are prompted to do so.	
4	Close the appliance door. Result: <ul style="list-style-type: none"> Your cooking program runs, with the remaining cooking time displayed in the page header. An audible signal is given as soon as the cooking program is finished. 	
5	Open the appliance door and remove the cooked product.	

Canceling programs before they have finished

You can use  at any time to cancel the preheat or cooking program.

More on this ...

How to do it

- Entering a cooking program82
- Entering the Delta-T cooking program84
- Retrieving a recipe from the cookbook100

Next steps

- Manual steaming during cooking87
- Using spare shelves during cooking88

How to do it correctly

- Opening the appliance door safely148
 - Inserting and removing the preheat bridge (floor-standing appliances only)149
 - Removing and fitting the racks (table-top appliances only)151
 - Loading table-top appliances / removing food from table-top appliances.....152
 - Loading table-top appliances using the transport trolley.....154
 - Loading floor-standing appliances157
 - Removing and fitting the suction panel on table-top appliances.....161
 - Removing and fitting the USB cover165
-

► Manual steaming during cooking

Objective

You wish to provide extra steaming of the food during a superheated steam or convection cooking program that is already in progress.


Requirements

To do this, the following requirements must be satisfied:

- You have selected one of the superheated steam or convection programs.
- One of these programs is running.

Action

Follow the steps below to steam the food during cooking:

Step	Action	Button
1	Select the Manual steaming function on the 'Cook' page. Result: The food is steamed.	

► Using spare shelves during cooking

Hot steam / vapor

▲WARNING

Risk of scalding from hot steam and vapor

Escaping hot steam and vapor can cause scalding to face, hands, feet and legs.

- Open the appliance door as specified in the user manual. Never put your head into the oven!
- For floor-standing appliances, insert the preheat bridge if there is no loading trolley in the combi steamer during preheating.

Objective

You wish to use spare shelves to cook other food during a cooking program that is already in progress.




Requirements

To do this, the following requirements must be satisfied:


- Apart from the cooking time, the additional food to be cooked needs the same conditions as the food in the current program that is running.
- The relevant cooking program is running.

Action

Follow the steps below to use spare shelves during cooking:

Step	Action	Button
1	Select the Tray Timer function on the 'Cook' page. Result: The 'Tray Timer' page is displayed.	
2	Select an empty shelf. Result: The keypad for entering the cooking time for this shelf is displayed	
3	Enter the required cooking time. Result: The cooking time starts running for this shelf.	
4	Place the food in the oven and close the appliance door. Result: As soon as the cooking time for this shelf has elapsed, an audible signal is given and a display appears showing which shelf the cooked food can be removed from.	
5	Open the appliance door and remove the cooked product from this shelf.	

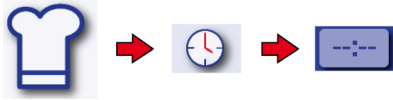
Canceling programs before they have finished

You can use  at any time to cancel the cooking program for the shelf in question.

Optimizing the process by setting continuous operation

The continuous operation setting is recommended if you wish to cook shelf-by-shelf over a prolonged period.

To get to continuous operation, select the following buttons, starting from the start page:



5.3 Regenerate

Regenerating in detail

This section shows you what steps you need to follow for regenerating, and how to use all the touchscreen functions for regenerating.

Contents

This section contains the following topics:

	Page
Basic working procedure for regenerating	91
Entering the regenerating program	92
Regenerate	93
Using spare shelves during regenerating	95

▶ Basic working procedure for regenerating

How to do it

Using the combi steamer for regenerating is very simple and only involves these 5 steps:

Step	Action	How to do it:
1	Switch on the combi steamer.	<i>Turning the combi steamer on / off on page 77</i>
2	Select or enter your regenerating program.	<i>Retrieving a recipe from the cookbook on page 100</i> <i>Entering the regenerating program</i>
3	Start the cooking program and place the food in the combi steamer once the oven has preheated.	<i>Regenerate on page 93</i>
4	You can use various extra functions during the regenerating program.	<i>Using spare shelves during regenerating on page 95</i>
5	Remove your finished product.	










▶ Entering the regenerating program

How to access the 'Regenerate' page



Entering the regenerating program

To enter your regenerating program, follow the steps below:

Step	Action	Button
1	Select a main regenerating program.	 or  or 
2	Enter the regenerating temperature.	
3	Define the switch-off criteria: ▪ Regeneration time or ▪ Core temperature	 or 
4	Select the 'Extra regenerating functions' page.	
5	Select the extra function if required: ▪ Program protection ▪ lower fan speed	 
Result: You have now finished entering your regenerating program.		

More on this ...

Next steps

<input type="checkbox"/> Regenerate.....	93
--	----

▶ Regenerate

Hot steam / vapor

▲WARNING

Risk of scalding from hot steam and vapor

Escaping hot steam and vapor can cause scalding to face, hands, feet and legs.

- ▶ Open the appliance door as specified in the user manual. Never put your head into the oven!
- ▶ For floor-standing appliances, insert the preheat bridge if there is no loading trolley in the combi steamer during preheating.

Contamination hazard

▲WARNING

Risk from microbiological contamination of food

When loading the oven ahead of time, e.g. for pre-setting the start time of the cooking program, the cold chain of chilled foodstuffs may be broken.

- ▶ When planning the loading times, always ensure there is no break in the cold chain.




Requirements

Check that the following requirements have been met:

- The combi steamer is cleaned properly.
- The suction panel is properly locked in place.
- For table-top appliances: the rack or shelf rack are fixed in place.
- For floor-standing appliances: the preheat bridge is fitted.
- The USB cover is inserted.
- You are already conversant with the operating steps listed under "How to do it correctly".




Regenerating with preheating

If the combi steamer is still cold, follow the steps below for regenerating:

Step	Action	Button
1	Enter the regenerating program you require or retrieve it from the cookbook. Result: A regenerating program appears on the 'Regenerate' page.	 or 
2	Start the regenerating program. Result: Your combi steamer will preheat.	
3	Place the food inside the oven as soon as the appliance is pre-heated (you will be prompted to do so).	
4	Close the appliance door. Result: <ul style="list-style-type: none"> ▪ Your regenerating program runs, with the remaining regeneration time displayed in the page header. ▪ An audible signal is given as soon as the regenerating program is finished. 	
5	Open the appliance door and remove the regenerated product.	

Regenerating when the oven is already hot

If the combi steamer has already reached the required temperature, follow the steps below for regenerating:

Step	Action	Button
1	<p>You do not need to perform this step if you wish to use the same regenerating program as you just used. Otherwise:</p> <p>Enter the regenerating program you require or retrieve it from the cookbook.</p> <p>Result: A regenerating program appears on the 'Regenerate' page.</p>	 or 
2	Start the regenerating program.	
3	Place the food inside the oven as soon as you are prompted to do so.	
4	<p>Close the appliance door.</p> <p>Result:</p> <ul style="list-style-type: none"> ▪ Your regenerating program runs, with the remaining regeneration time displayed in the page header. ▪ An audible signal is given as soon as the regenerating program is finished. 	
5	Open the appliance door and remove the regenerated product.	

Canceling programs before they have finished

You can use  at any time to cancel the preheat or regenerating program.

More on this ...

How to do it

- Retrieving a recipe from the cookbook 100

Next steps

- Using spare shelves during regenerating 95

How to do it correctly

- Opening the appliance door safely 148
 - Inserting and removing the preheat bridge (floor-standing appliances only) 149
 - Removing and fitting the racks (table-top appliances only) 151
 - Loading table-top appliances / removing food from table-top appliances 152
 - Loading table-top appliances using the transport trolley 154
 - Loading floor-standing appliances 157
 - Removing and fitting the suction panel on table-top appliances 161
 - Removing and fitting the USB cover 165
-

▶ Using spare shelves during regenerating

Hot steam / vapor

⚠WARNING

Risk of scalding from hot steam and vapor

Escaping hot steam and vapor can cause scalding to face, hands, feet and legs.

- ▶ Open the appliance door as specified in the user manual. Never put your head into the oven!
- ▶ For floor-standing appliances, insert the preheat bridge if there is no loading trolley in the combi steamer during preheating.

Objective

You wish to use spare shelves to regenerate other food during a regenerating program that is already in progress.


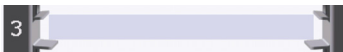

Requirements

To do this, the following requirements must be satisfied:

- Apart from the regeneration time, the additional food to be regenerated needs the same conditions as the regeneration food in the current program that is running.
- The relevant regenerating program is running.

Action

Follow the steps below to use spare shelves during regeneration:

Step	Action	Button
1	Select the Tray Timer function on the 'Regenerate' page. Result: The 'Tray Timer' page is displayed.	
2	Select an empty shelf. Result: The keypad for entering the regeneration time for this shelf is displayed	
3	Enter the required regeneration time. Result: The regeneration time starts running for this shelf.	
4	Place the food in the oven and close the appliance door. Result: As soon as the regenerating time for this shelf has elapsed, an audible signal is given and a display appears showing which shelf the regenerated food can be removed from.	
5	Open the appliance door and remove the regenerated product.	

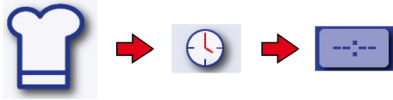
Canceling programs before they have finished

You can use  at any time to cancel the regenerating program for the shelf in question.

Optimizing the process by setting continuous operation

The continuous operation setting is recommended if you wish to cook shelf-by-shelf over a prolonged period.

Path to continuous operation:



5.4 How to work in emergency mode

Operating your combi steamer in emergency mode

Your combi steamer has an emergency mode that lets you continue to use it when it has a fault that cannot be resolved quickly.

This gives you continued but limited use of the appliance even though it has a fault. Always notify your customer service office however.

This section shows you how to operate the combi steamer in emergency mode.

Contents

This section contains the following topics:

	Page
Basic working procedure in emergency mode	98

▶ Basic working procedure in emergency mode


Limitations

You need to note the following limitations:

- The cooking times may change significantly. So pay particular attention to the cooking process and the cooked condition of your product.
- The water consumption may rise significantly.
- Only feasible functions are available for selection.

How to do it

Using the combi steamer for cooking in emergency mode is very simple and only involves these 5 steps:

Step	Action	How to do it:
1	The appliance is on fault mode. Result: A signal sounds and the error code is shown in the display.	<i>Troubleshooting</i> on page 143 Contact customer service
2	Confirm that you have noted the error. Result: Only those cooking programs unaffected by the error are available.	
3	Place the food in the combi steamer and start the available cooking program or regenerating program.	<i>Boiling</i> on page 85 <i>Regenerate</i> on page 93
4	You can use various extra functions during the cooking program or regenerating program.	<i>Extra functions</i> on page 52
5	Remove your finished product.	

5.5 Working with the cookbook

The combi steamer cookbook

This section shows you how to create, edit and manage recipes in the cookbook.

Contents

This section contains the following topics:

	Page
Retrieving a recipe from the cookbook	100
Creating a cooking recipe	102
Changing the name and picture of a recipe	103
Removing a recipe from the cookbook	104
Saving / removing a recipe under Favorites	105
Creating a new recipe group	107
Changing the name and picture of a recipe group	108
Saving / removing a recipe in a Recipe group	109
Deleting a recipe group	111






▶ Retrieving a recipe from the cookbook

How to access the 'Favorites' page

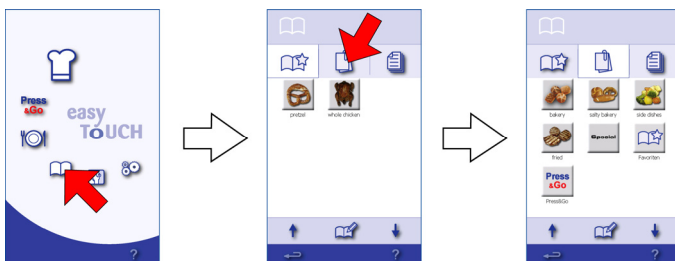


Retrieving a recipe from Favorites

To retrieve a recipe from Favorites, follow the steps below:








Step	Page	Action	Button
1		Select the recipe you want, such as Rolls. Result: <ul style="list-style-type: none"> The recipe information is displayed. You can start the recipe. 	
2		If necessary you can scroll up and down when selecting the recipe.	 

How to access the 'Recipe groups' page

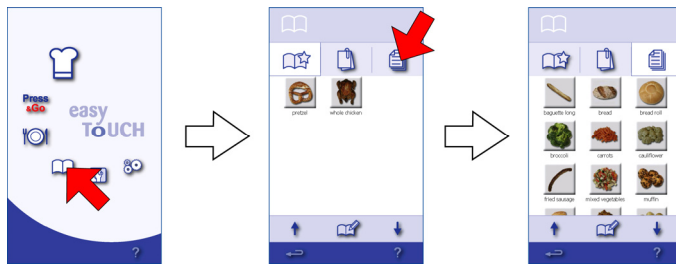


Retrieving a recipe from a recipe group

To retrieve a recipe from a recipe group, follow the steps below:






Step	Page	Action	Button
1		Select the recipe group you want, such as Baked items.	
2		Select the recipe you want, such as Rolls. Result: <ul style="list-style-type: none"> The recipe information is displayed. You can start the recipe. 	
3		If necessary you can scroll up and down when selecting the recipe group and recipe.	 

How to access the 'Recipes' page



Retrieving a recipe from the saved recipes

To retrieve a recipe from the recipes saved in the cookbook, follow the steps below:



Step	Page	Action	Button
1		Select the recipe you want, such as Rolls. Result: <ul style="list-style-type: none"> The recipe information is displayed. You can start the recipe. 	
2		If necessary you can scroll up and down when selecting the recipe.	 

Were you unable to find your recipe?

If you did not find the recipe you wanted in the cookbook, it may be because the right cookbook has not been imported yet. Import the cookbook, or talk to your system administrator.

More on this ...










Next steps

 Boiling.....	85
 Regenerate.....	93

► Creating a cooking recipe










Creating a cooking recipe

To create a cooking recipe, follow the steps below:

Step	Page	Action	Button
1		Enter a cooking program. Use the 'Cook' page to do this.	
2		Save the program as a cooking recipe.	
3		Give the cooking recipe a name.	<input type="text"/>
4		Assign a picture to the cooking recipe.	
5		Confirm the name and picture.	



Creating a regenerating recipe

To create a regenerating recipe, follow the steps below:

Step	Page	Action	Button
1		Enter a regenerating program. Use the 'Regenerate' page to do this.	
2		Save the program as a regenerating recipe.	
3		Give the regenerating recipe a name.	<input type="text"/>
4		Assign a picture to the regenerating recipe.	
5		Confirm the name and picture.	

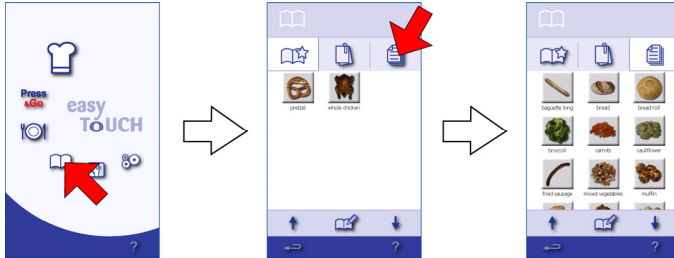
More on this ...

Next steps

-  Saving / removing a recipe under Favorites 105
-  Saving / removing a recipe in a Recipe group 109







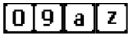










► Changing the name and picture of a recipe

How to access the 'Recipes' page



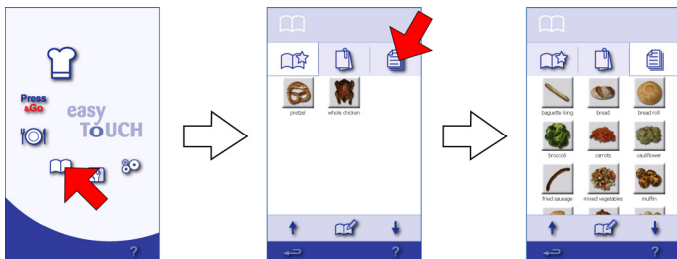
Changing the name and picture of a recipe

To change the name and picture of a cooking recipe, follow the steps below:

Step	Page	Action	Button
1		Open the 'Manage recipes' page.	
2		Select the recipe whose name and picture you wish to change.	
3		Display the keypad.	
4		Use the keypad to enter the name.	
5		Confirm your entry. You can close the keypad with Esc.	
6		Open the 'Manage pictures' page.	
7		Select where the pictures are held: folder or USB device	 or 
8		Select a picture.	
9		Confirm your selection.	








▶ Removing a recipe from the cookbook

How to access the 'Recipes' page



Removing a recipe from the cookbook

To remove a recipe from the cookbook, follow the steps below:

Step	Page	Action	Button
1		Open the 'Manage recipes' page.	
2		Select the recipe that you wish to remove from the cookbook.	
3		Remove the recipe from the cookbook.	
4		Confirm that you wish to remove it.	












▶ Saving / removing a recipe under Favorites

How to access the 'Favorites' page










Saving a recipe under Favorites

To save a recipe under Favorites, follow the steps below:

Step	Page	Field	Action	Button
1			Open the 'Manage favorites' page.	
2			Select the recipe that you wish to add to Favorites.	
3			Add the recipe to Favorites.	
4			If required, change the order within Favorites.	 or 









Removing a recipe from Favorites

To remove a recipe from Favorites, follow the steps below:

Step	Page	Field	Action	Button
1			Open the 'Manage favorites' page.	
2			Select the recipe that you wish to remove from Favorites.	
3			Remove the recipe from Favorites.	

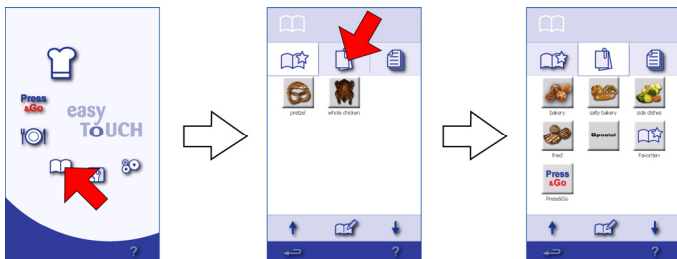
Removing a recipe from the cookbook

You can also remove a recipe from the cookbook from the 'Manage favorites' page. To do this, follow the steps below:

Step	Page	Field	Action	Button
1			Open the 'Manage favorites' page.	
2			Select the recipe that you wish to remove from the cookbook.	
3			Remove the recipe from the cookbook.	
4			Confirm that you wish to remove it.	

▶ Creating a new recipe group

How to access the 'Recipe groups' page



Creating a new recipe group

To create a new recipe group, follow the steps below:

Step	Page	Action	Button
1		Open the 'Manage recipe group' page.	
2		Open the 'Create recipe group' page.	
3		Give the recipe group a name.	<input type="text"/>
4		Assign a picture to the recipe group.	
5		Confirm the name and picture.	

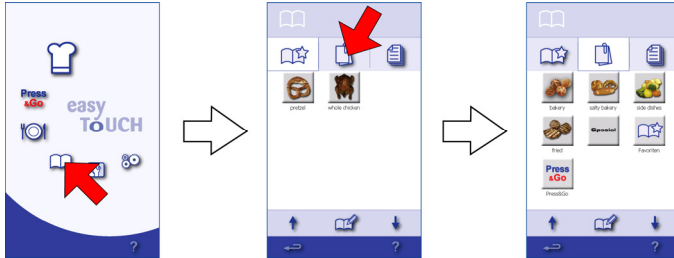
More on this ...

Next steps

- Saving / removing a recipe in a Recipe group 109

► Changing the name and picture of a recipe group

How to access the 'Recipe groups' page



Changing the name and picture of a recipe group

To change the name and picture of a recipe group, follow the steps below:

Step	Page	Field	Action	Button
1			Open the 'Manage recipe group' page.	
2			Select the recipe group whose name and picture you wish to change.	
3			Open the 'Edit recipe group' page.	
4			Display the keypad.	
5			Use the keypad to enter the name.	
6			Confirm your entry. You can close the keypad with Esc.	
7			Open the 'Manage pictures' page.	
8			Select where the pictures are held: folder or USB device	or
9			Select a picture.	
10			Confirm your selection.	

















▶ Saving / removing a recipe in a Recipe group

How to access the 'Recipe groups' page















Saving a recipe in a Recipe group

To save a recipe in a recipe group, follow the steps below:

Step	Page	Field	Action	Button
1			Open the 'Manage recipe group' page.	
2			Select the recipe group in which you wish to add a recipe.	
3			Open the 'Edit recipe group' page.	
4			Select the recipe that you wish to add to the recipe group.	
5			Add the recipe to the recipe group.	
6			If required, change the order within the recipe group.	 or 









Removing a recipe from a recipe group

To remove a recipe from a recipe group, follow the steps below:

Step	Page	Field	Action	Button
1			Open the 'Manage recipe group' page.	
2			Select the recipe group from which you wish to remove a recipe.	
3			Open the 'Edit recipe group' page.	
4			Select the recipe that you wish to remove from the recipe group.	
5			Remove the recipe from the recipe group.	

Removing a recipe from the cookbook

You can also remove a recipe from the cookbook from the 'Manage recipe group' page. To do this, follow the steps below:

Step	Page	Field	Action	Button
1			Open the 'Manage recipe group' page.	
2			Select the recipe that you wish to remove from the cookbook.	
3			Remove the recipe from the cookbook.	
4			Confirm that you wish to remove it.	









▶ Deleting a recipe group

How to access the 'Recipe groups' page



Deleting a recipe group

To delete a recipe group, follow the steps below:

Step	Page	Field	Action	Button
1			Open the 'Manage recipe group' page.	
2			Select the recipe group that you wish to delete.	
3			Delete the recipe group.	
4			Confirm that you wish to remove it.	

6 Your combi steamer cooking programs

The cooking programs

Your combi steamer provides you with the following preset main cooking programs:

- Steaming
- Superheated steam
- Convection
- Regenerate

Working from these main cooking programs, you can cook all sorts of food to a high quality and in shorter times.

In addition to the main cooking programs, your combi steamer also provides a number of special cooking programs that are based on the main cooking methods:

- Low-temperature cooking, suitable for low-oxygen slow cooking and overnight cooking
- Delta-T cooking
- Cook & Hold
- Overnight cooking
- ecoCooking

You can combine the core temperature control function with all main and special cooking programs; for some special cooking programs e.g. sous-vide cooking, you must use this function.

General advantages of your combi steamer

You can enjoy the following advantages for all methods of cooking:

- You always achieve the optimum atmosphere inside the oven.
- Flavors are not transferred, even when you cook different foods in one load.
- You do not need to enter humidity levels manually.

Developing your own recipes

You can combine the main and special cooking programs (plus the core temperature control function if required) into your own single-stage or multistage recipes. You can then save them in the cookbook for retrieval using Press&Go.

This section provides basic guidelines for adapting the cooking programs to suit the specific requirements of your products. How you design your own personal recipes is obviously up to you and your customers.

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► Steaming

Temperature range

When you use the "Steam" cooking program, you are working in the 30 °C to 120 °C temperature range.

The steaming process is classified according to temperature

- Low-temperature steaming (30 - 99°C)
- Steaming (100°C)
- Quick steaming (101 - 120°C)

Usage

The "Steam" cooking program is suitable for the cooking methods

- Boiling
- Steaming
- Blanching
- Poaching
- Preserving

Special programs in which "steaming" is used are

- low-oxygen slow cooking
- Low-temperature cooking
- Overnight cooking

Advantages of steaming at 100 °C

You enjoy the following benefits:

- Steaming is particularly good at preserving vitamins, minerals and secondary plant substances such as color and fiber.
- You can work quickly because steam is constantly available.

Examples of use for steaming at 100 °C

The cooking program is suitable for instance for

- Vegetables
- Rice
- Durum wheat pasta
- Potato dumplings
- Dumplings
- Small dumplings
- Potatoes

Advantages of low-temperature steaming between 30 °C and 99 °C

You enjoy the following benefits:

- You can prepare foods while preserving their goodness.
- You can avoid burst skins when boiling or heating up sausages.
- You achieve optimum culinary results for sensitive foods such as terrines, galantines, flans, farces, crème caramels and dietary foods.
- Highly accurate cooking temperatures allow proteins in food to cook perfectly (such as with fish).

Examples of use for low-temperature steaming between 30 °C and 99 °C

The cooking program is suitable for instance for

- Fish fillets
- Terrines
- Galantines
- Flans
- Stuffings
- Dumplings
- Crème caramel

Advantages of quick steaming between 101 °C and 120 °C

You enjoy the following benefits:

- You save time

Examples of use for quick steaming between 101 °C and 120 °C

The cooking program is suitable for less sensitive foods such as

- Jacket potatoes
- Beetroot
- Turnips
- Pulses
- Cabbage

The cooking program is also particularly good for food for which slight browning is required with steaming, such as

- Rolls of beef
 - Stuffed cabbage
 - Beef goulash
-

► Superheated steam

Temperature range

When you use the "Superheated steam" cooking program, you are working in the 100 °C to 250 °C temperature range.

Usage

The "Superheated steam" cooking program is suitable for all foodstuffs for which moisture or steam is added manually in the traditional cooking methods, for instance

- Roast pork by basting
- Danish pastries for optimum "rising"

Advantages

You enjoy the following benefits:

- Food does not dry out
- Baked items such as yeast and bread dough or puff pastry rise perfectly during baking
- If required, you can extract moisture from the oven (Crisp&Tasty function) to achieve juicy, crispy products that are evenly browned all over
- Ultra-fast energy transfer

Making optimum use of the cooking program

You should remember the following points:

- Generally you can reduce the oven temperature by 10 to 20% compared with traditional cooking methods, and avoid significant loss in weight during cooking.

Examples of use

The cooking program is suitable for

- Large roasting joints
 - Poultry (duck, goose)
 - Gratins and bakes
 - Baked items such as Danish pastries, baguettes etc.
 - Cheesecake
 - Apple strudel
-

► Convection

Temperature range

When you use the "Convection" cooking program, you are working in the 30 °C to 250 °C temperature range.

Usage

The "Convection" cooking program is suitable for all cooking techniques that do not require moisture, such as

- Roasting
- roasting bones
- Baking
- Grilling
- scalloping

Advantages

You enjoy the following benefits:

- If required, you can extract moisture from the oven to achieve crisp, crunchy products that are evenly browned all over.
- By removing the moisture (Crisp&Tasty function), you can achieve a fine crust in baking.

Making optimum use of the cooking program

You should remember the following points:

- Generally you can reduce the oven temperature by 10 to 20% compared with traditional cooking methods, and avoid significant loss in weight during cooking.

Examples of use

The cooking program is suitable for

- quick roasting cuts such as steaks and medallions
 - Fat-free finger food
 - gratins
 - As an alternative to deep-frying potato products (fat-free french fries), etc.
 - fruit tarts
-

▶ Regenerate

Usage

The "Regenerate" cooking program is suitable for regenerating prepared dishes that have already been arranged on plates, platters or in GN containers.

Temperature range and regeneration time

The regeneration time and temperature depend on the product, its thickness and on the number of plates or GN containers to be regenerated (see recommended values in this section).

Advantages

You enjoy the following benefits:

- Cook & Chill concept: during quiet times you can create dishes when you are less busy and arrange them cold on plates or platters.
- You can regenerate on demand however many plates you need.
- Pre-prepared dishes do not dry out during regeneration.
- There are no puddles of condensation on the plates or dry edges.
- Mixed regeneration of plates / GN containers is possible.

Making optimum use of the cooking program

You should remember the following points:

- Solid foodstuffs such as dumplings or dough balls, rolled beef and casseroles take longer to regenerate than items such as slices of meat, vegetable accompaniments, rice and quartered or diced potatoes.
- When arranging the food, avoid large areas of food overlapping and different heights of food.
- Place fish and meat on a bed of rice or the like to ensure even regeneration without sticking to the plate.
- Pre-cook food to 80% of its final requirement; for instance only roast meat until it is rare, if medium is the final result required after regeneration.
- Butter vegetables, rice and pasta before regenerating.
- Do not add sauces to the plate until after regenerating.

Examples of use

The regenerate program is suitable for

- almost all types of dishes

Recommended values for regenerating

Follow these rules for regenerating:

- Always preheat the combi steamer.
- After each regenerate cycle, always reheat to the preheat temperature. You can start the regenerating program again as soon as the preheat temperature is reached.

The following recommended values are for a full load:

OEB, OGB OES, OGS	Plate capacity up to ø 32 cm Plate gap 66 mm	Plate capacity up to ø 32 cm Plate gap 80 mm	Preheat tem- perature with superheated steam	Preheat time	Regenerating temperature	Regenera- ting time
6.10	20	-	180 °C	2 min	125 - 135 °C	4 - 8 min
6.20	39	-	180 °C	2 min	125 - 135 °C	4 - 8 min
10.10	32	-	180 °C	2 min	125 - 135 °C	4 - 8 min
10.20	60	-	250 °C	3 min	135 - 140 °C	6 - 10 min
12.20	74	59	250 °C	3 min	135 - 140 °C	6 - 10 min
20.10	61	50	250 °C	3 min	135 - 140 °C	6 - 10 min
20.20	122	98	250 °C	3 min	135 - 140 °C	6 - 10 min

► Core temperature control

The principle

The core temperature control function uses the core temperature inside the food to control the length of the cooking process rather than the time.

The core temperature control function can be used with all main cooking programs.

Usage

Measuring the core temperature is particularly recommended for cooking slow roasts and when aiming for a precise result (medium, rare etc.).

Advantages

You enjoy the following benefits:

- You can cook with precision regardless of joint size or weight, guaranteeing perfect quality every time.
- There is no need to waste time and energy keeping an eye on the joint and checking the degree of cooking.
- The multipoint sensor takes measurements at several points along the sensor tip, and automatically identifies the coolest core temperature it measures as the center of the joint of meat. The multipoint sensor prevents false readings and makes it easier to use the sensor.
- Combined with the cooking programs, you can achieve up to a 50% improvement in cooking.

Making optimum use of the cooking method

You should remember the following points:

- When setting the final core temperature, remember that slow roasts continue to cook inside after they have been removed from the combi steamer.
- At the end of cooking, you should remove the slow roast from the combi steamer immediately and cool it rapidly. This prevents overcooking.

Recommended values for the core temperature

Please follow the recommended values below:

Food	Degree of cooking	Core temperature
Beef		
Fillet of beef, roast beef	Medium	50 - 54 °C
Braised beef	Well done	82 - 90 °C
Rolled beef, topside	Well done	82 - 95 °C
Veal		
Saddle of veal	Medium	54 - 58 °C
Breast of veal, shoulder of veal	Well done	75 - 80 °C
Leg of veal	Well done	76 - 78 °C
Pork		
Loin of pork	Medium	68 - 72 °C
Neck of pork	Medium	68 - 72 °C
Belly of pork, knuckle of pork	Well done	72 - 78 °C
Cured pork	Medium	65 - 68 °C
Lamb		
Leg of lamb	Medium	54 - 64 °C
Saddle of lamb	Medium	52 - 56 °C
Poultry		
Whole chicken	Well done	75 - 82 °C
Breast of chicken	Well done	75 - 77 °C
Chicken leg	Well done	75 - 82 °C
Fish		
Cuts of salmon	Medium	63 - 65 °C



▶ Delta-T cooking

The principle

ΔT cooking is a cooking program in which the oven temperature increases according to the core temperature. This option must always be used with the core temperature sensor.

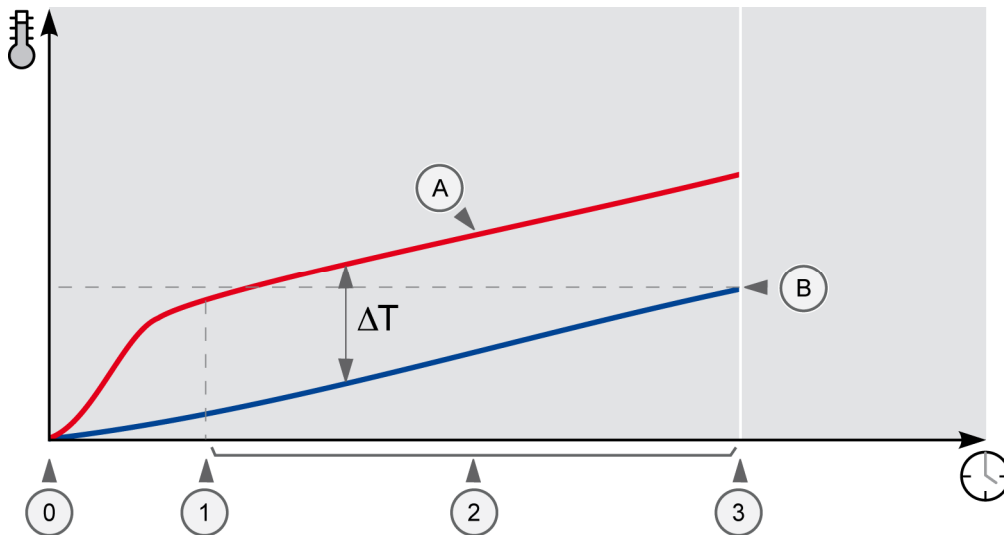
The Delta-T cooking program

Enter the cooking program data in the 'Cook' page. You must enter the following values:







Button	Meaning	Function
	Δ temperature	Specifies the temperature in the oven relative to the core temperature.
	Core temperature	The cooking program is stopped when this value is reached.

The cooking process

The following diagram shows the cooking process:



No.	Meaning	Description
(A)	Temperature inside the oven	Temperature curve inside the oven
(B)	Core temperature	Value entered for the core temperature

No.	Meaning	Description	Temperature inside the oven ^(A)
0	Start of phase 1	Program start: the core temperature and oven temperature rise.	Heating-up phase
1	End of phase 1	The oven temperature equals the sum of the Δ temperature and the actual core temperature.	 Δ +  at that moment
2	Phase 2	The oven temperature continues to rise in line with the instantaneous core temperature until the core temperature has reached the specified value.	 Δ +  at that moment
3	End of phase 2	End of program: The core temperature ^(B) is reached.	 Δ + 

Usage

ΔT -cooking is particularly suitable for gentle cooking of boiled ham, entire fish, galantines and egg royale.

Advantages

You enjoy the following benefits:

- Meat stays juicy and tender and suffers little shrinkage during roasting.
- Use the start time preset to make the most of low-usage periods when performing ΔT cooking (for instance at night).

Making optimum use of the cooking method

You should remember the following points:

- The higher the Δ temperature the greater the loss in weight and the higher the level of browning of the food.
-

► ecoCooking

The principle

ecoCooking is a cooking program composed of an initial cooking phase and a finishing phase.

The initial cooking phase in single-step recipes lasts until a specific cooking time or core temperature is reached. In multi-step recipes, the initial cooking phase is set as a single step or as multiple steps before the finishing phase. With ecoCooking, intelligent pulsed technology is used to cut the power consumption by 25% for the same cooking period.

The following settings are required for single-step recipes

- a cooking program: convection or superheated steam
- the extra function ecoCooking
- a cooking time or target core temperature

The following settings are required for multi-step recipes

- an initial cooking phase of one or more steps, each containing:
 - a cooking program: convection, superheated steam or steam
 - extra functions (except ecoCooking) if required
 - a cooking time or target core temperature
- a finishing phase of one or more steps, each containing:
 - a cooking program: convection or superheated steam
 - the extra function ecoCooking
 - a cooking time or target core temperature
- further cooking steps if required

Usage

ecoCooking is a useful option for the following tasks:

- Products with a total cooking time of more than 30 minutes
- Large roast joints with core temperature measurement

Advantages of single-step cooking programs

You enjoy the following benefits:

- In the initial cooking phase you are cooking using standard processes to transfer heat to the product quickly.
- In the finishing phase, you are mainly using the existing heat inside the oven and the product to finish cooking the product to a precise degree.

This means:

- You benefit from a potential energy saving of up to 25%
 - You do not extend the cooking time
 - You achieve a high cut yield (i.e. little weight loss)
-

► Overnight cooking

The principle

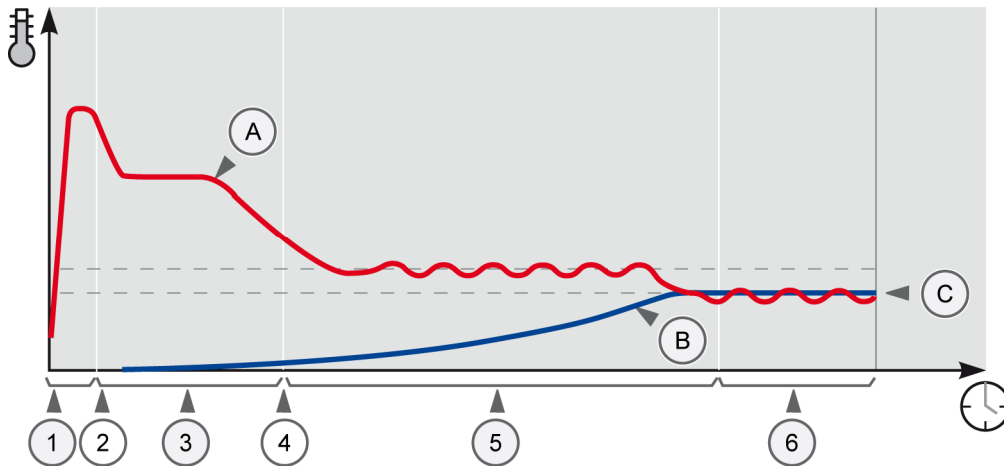
Overnight cooking is a multi-step, slow-cooking program containing multiple cooking steps and a final hold phase during which the product finishes cooking gradually.

It requires the following settings

- a cooking program: MEDIUM overnight cooking, WELL DONE overnight cooking or BOIL overnight cooking

The "MEDIUM overnight cooking" and "WELL DONE overnight cooking" process

The following diagram shows the cooking process:

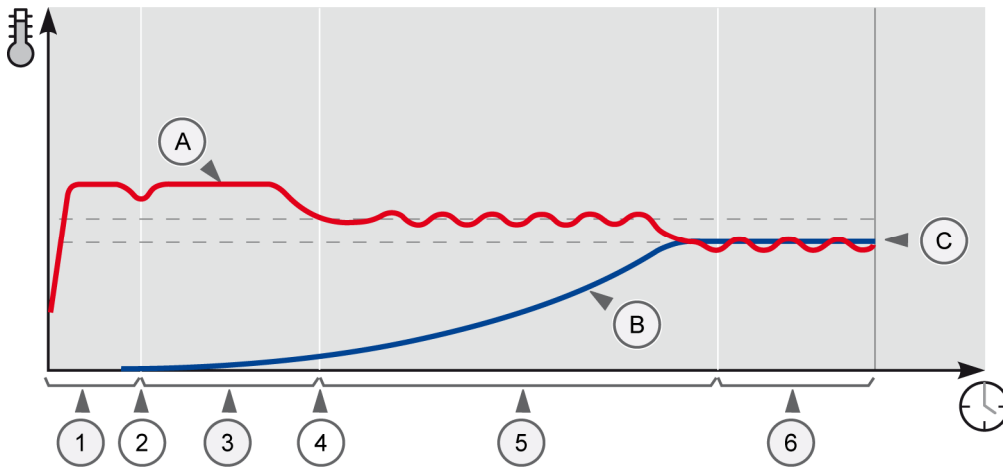


No.	Meaning	Description
Ⓐ	Temperature inside the oven	Temperature curve inside the oven
Ⓑ	Actual core temperature	Curve showing core temperature of product
Ⓒ	Hold temperature	Final core temperature

No.	Meaning	Description	Oven temperature [Ⓐ]	
			WELL DONE	MEDIUM
1	Preheating	The oven preheats. Oven temperature rises. 2 minutes hold time.	150°C	150°C
2	Loading	Loading the oven. A mixed load is also possible		
3	Searing phase	Product is seared for 10 minutes.	130°C	130°C
4	Temperature drop	Oven temperature is lowered. Time period depends on product.		
5	Gradual cooking phase	Product cooked gradually until the final core temperature is reached.	78°C	65°C
6	Hold time	Hold phase for up to 15 hours	72°C	52°C

The "BOIL overnight cooking" process

The following diagram shows the cooking process:



No.	Meaning	Description
Ⓐ	Temperature inside the oven	Temperature curve inside the oven
Ⓑ	Actual core temperature	Curve showing core temperature of product
Ⓒ	Hold temperature	Final core temperature

No.	Meaning	Description	Oven temperature Ⓐ
1	Preheating	The oven preheats. Oven temperature rises. 2 minutes hold time.	100°C
2	Loading	Loading the oven. A mixed load is also possible	
3	Boiling phase	Product is boiled for 10 minutes.	100°C
4	Temperature drop	Oven temperature is lowered. Time period depends on product.	
5	Gradual cooking phase	Product cooked gradually until the final core temperature is reached.	80°C
6	Hold time	Hold phase for up to 15 hours	72°C

Usage

Long before you need the finished dish, you can make use of periods of low activity to prepare food very slowly, e.g. overnight, to preserve its goodness.

You can use overnight cooking for the following products:

- MEDIUM overnight cooking: particularly suitable for roast beef
- WELL DONE overnight cooking particularly suitable for roast pork and rolled beef
- BOIL overnight cooking: particularly suitable for topside

Advantages

You enjoy the following benefits:

- You achieve a juicy product with little loss in weight compared with conventional preparation
- Slow, gradual cooking ensures extremely even cooking of the product

Making optimum use of the cooking method

You should remember the following points:

- The hold phase cannot exceed 15 hours
 - Where different types or sizes of joints of meat are being cooked, insert the core temperature sensor in the smallest joint
-

7 Using the cooking programs

Tried and tested recipes to inspire you

This section contains some tried and tested recipes to inspire you to develop your own recipes.

Contents



















This chapter contains the following topics:

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Meat, game, poultry	130
Pastries and baked desserts	132

▶ Side dishes

Recipes for side dishes
















Typical recipes for side dishes:

Dish					Points to note
		°C	min	°C	
Eggs		100	8-16	-	<ul style="list-style-type: none"> No need to skewer soft-boiled after approx. 10 min hard-boiled after approx. 15 min
Royale		85	20-25	-	
Fresh vegetables		100	5-15	-	<ul style="list-style-type: none"> Diced
Frozen vegetables		100	8-15	-	
Potatoes (halved)		100	25-35	-	<ul style="list-style-type: none"> Soak in salted water or sprinkle with fine salt 15 minutes before cooking
Dumplings/dough balls		100	25-30	-	<ul style="list-style-type: none"> Place on greased baking sheet; cover immediately after cooking
Pasta (durum wheat semolina)		120	10-15	-	<ul style="list-style-type: none"> use unperforated containers; no need to stir 1 part pasta, min. 5 parts cold water
Frozen omelette		85	15-20	-	
Jacket potatoes		110	30-35	-	
French fries		200	8-12	-	<ul style="list-style-type: none"> use frying basket for larger quantities in the oven, switch on Crisp&Tasty (level 2)
Rice		100	25-30	-	<ul style="list-style-type: none"> Soak for 20 minutes use unperforated containers 1 part rice 1.5 to 2 parts cold water or stock Lid advisable above 100 °C
Fresh scrambled egg		160	5-10	-	<ul style="list-style-type: none"> select lower fan speed
Frozen scrambled egg		85	15-20	-	
Wedges		210	10-12	-	<ul style="list-style-type: none"> use frying basket Every other shelf for larger quantities in the oven, switch on Crisp&Tasty (level 2)

► Fish

Recipes for fish

































Typical recipes for fish

Dish					Points to note
		°C	min	°C	
Fish wrapped in cabbage		89	-	69	
Breaded fish fillet		220	10-13	-	<ul style="list-style-type: none"> ▪ use every other shelf ▪ use non-stick baking tray ▪ switch on Crisp&Tasty (level 2)
Fish quenelles		78	5-12	-	
Fish pâté		78	-	65	▪ use every other shelf
Baked trout		220	8-12	-	<ul style="list-style-type: none"> ▪ use every other shelf ▪ switch on Crisp&Tasty (level 2)
Baked prawns		200	4-8	-	▪ use every other shelf
Steamed prawns		80	4-8	-	▪ use every other shelf
Baked salmon fillet		220	6-12	-	▪ use every other shelf
Steamed salmon fillet		78	5-10	-	
Baked plaice		225	7-10	-	▪ switch on Crisp&Tasty (level 2)
Baked sole		225	10-12	-	▪ switch on Crisp&Tasty (level 2)






















► Meat, game, poultry

Recipes for meat, game and poultry

Typical recipes for meat, game and poultry

Dish					Points to note
		°C	min	°C	
Fried sausage		210	7-12	-	
Cordon Bleu		200	10-13	-	▪ switch on Crisp&Tasty (level 2)
Duck		150	-	85	▪ Stuff with apples and onions if required
Breast of duck		225	-	50	
Fillet steak 200g		220	-	47	
Meat kebab - barbecue		210	8-12	-	▪ spit rack (x.20 appliances only)
Rissoles		180	-	78	▪ Grease baking sheets
Goose		135	-	90	▪ Add liquid occasionally
Meat loaf		135	-	85	▪ shape into a loaf or firm into baking tin
Leg of hare		135	-	72	▪ Dot with fat or braise in stock if required
Roast venison		135	-	68	▪ Place joint in deep container and top up with stock gradually
Knuckle of veal		135	-	78	▪ steam first for 10 minutes, then score the rind
Rolled roast veal		135	-	78	
Veal steak 180g		225	-	47	
Cured pork cutlet		180	10-12	-	▪ Grease baking sheets
Boiled ham		78	-	65	▪ Cooking time depends on weight
Rolled cabbage		135	-	82	
Breaded cutlet		210	10-12	-	▪ switch on Crisp&Tasty (level 2)
Roast lamb		130	-	78	
Lamb carrée, medium		200	-	48	
Leg of lamb, medium		125	-	50	
Liver loaf, fresh sausage-meat		125	-	68	
Sliced liver		210	4-6	-	▪ do not coat in flour
Stuffed peppers		130	-	82	
Turkey		125	-	72	▪ Fill with stuffing and herbs if required
Baked turkey breast		180	-	72	▪ Fill with stuffing and herbs if required
Steamed turkey breast		89	-	72	
Turkey escalope		210	9-13	-	▪ switch on Crisp&Tasty (level 2)




















Using the cooking programs

Dish					Points to note
		°C	min	°C	
Venison trimmed off bone		135	-	72	▪ Rub with fat or marinate if required
Venison pie		150	-	72	▪ Always use pie funnels
Fillet of beef, medium		125	-	50	
Fillet of beef Wellington		150	-	48	▪ brush pastry lightly with egg, sauté fillet first
Braised beef		130	-	82	
Roast beef, medium		125	-	50	
Rump steak 200g		210	-	48	
Escalope		210	8-11	-	▪ switch on Crisp&Tasty (level 2)
Roast pork		130	-	78	
Pork fillet joint		210	-	53	
Pork fillet medallion		210	-	48	
Neck of pork		135	-	78	
Loin of pork joint		135	-	72	
Knuckle of pork		135	-	72	▪ steam first for 10 minutes, then score the rind
Veal sausage		65	10-20	-	
Wiener sausage / Frankfurter		75	10-20	-	
Leg of boar		135	-	72	

► Pastries and baked desserts

Pastries and baked desserts

Typical recipes for pastries and baked desserts:

Dish					Points to note
		°C	min	°C	
Apple strudel		175	12-20	-	<ul style="list-style-type: none"> ▪ use every other shelf ▪ Number on sheet depends on size ▪ Do not place items too close together on sheet
Frozen baguette		165	6-15	-	<ul style="list-style-type: none"> ▪ Number on sheet depends on size ▪ Do not place items too close together on sheet
Sponge bases		150	15-20	-	<ul style="list-style-type: none"> ▪ select lower fan speed
Baked slices		165	25-35	-	<ul style="list-style-type: none"> ▪ use every other shelf
Pretzels		155	12-15	-	<ul style="list-style-type: none"> ▪ Number on sheet depends on size ▪ Do not place items too close together on sheet
Frozen rolls		165	10-12	-	<ul style="list-style-type: none"> ▪ Number on sheet depends on size ▪ Do not place items too close together on sheet
Crème Brûlée		80	10-15	-	<ul style="list-style-type: none"> ▪ select lower fan speed
Crème caramel		80	15-25	-	<ul style="list-style-type: none"> ▪ select lower fan speed
Frozen croissants		165	15-22	-	<ul style="list-style-type: none"> ▪ Number on sheet depends on size ▪ Do not place items too close together on sheet
Cheesecakes		145	30-40	-	<ul style="list-style-type: none"> ▪ use every other shelf ▪ select lower fan speed
Shortcrust pastry		165	10-15	-	<ul style="list-style-type: none"> ▪ Number on sheet depends on size ▪ Do not place items too close together on sheet
fruit tarts		165	25-35	-	<ul style="list-style-type: none"> ▪ use every other shelf
Frozen flaky pastry		165	14-20	-	<ul style="list-style-type: none"> ▪ Number on sheet depends on size ▪ Do not place items too close together on sheet
Madeira cake		165	20-35	-	<ul style="list-style-type: none"> ▪ use every other shelf
Small biscuits and cakes		165	8-13	-	<ul style="list-style-type: none"> ▪ Number on sheet depends on size ▪ Do not place items too close together on sheet ▪ select lower fan speed

8 Cleaning and Maintenance

Cleaning and maintaining the combi steamer

This chapter presents the cleaning and maintenance schedule and gives cleaning instructions for your combi steamer.

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Troubleshooting	143
Rectifying faults - Irregularities during operation	146

► Cleaning and maintenance schedule

Hot steam

▲WARNING

Risk of scalding from hot steam

If water is sprayed into the hot oven using the hand shower, steam will be produced that may scald.

- ▶ Do not clean until the oven interior has cooled to below 60 °C.

Cleaning agents

▲WARNING

Risk of skin and eye irritation or chemical burns

Direct contact with the CONVOClean new and CONVOCare cleaning agents will irritate the skin and eyes. Direct contact with CONVOClean forte will result in chemical burns.

- ▶ Do not inhale the spray mist.
- ▶ Do not let the cleaning agent come into contact with eyes or skin.
- ▶ Never open the appliance door during fully automatic cleaning.
- ▶ Wear protective gloves and safety goggles as specified in safety data sheet.

Skin burns

▲WARNING

Risk of skin burns

The CONVOClean forte cleaning agent will cause skin burns if there is any direct contact, and care must be exercised when handling the cleaning canisters.

- ▶ Do not inhale the spray mist.
- ▶ Do not let CONVOClean forte come into contact with eyes or skin.
- ▶ Never open the appliance door during fully automatic cleaning.
- ▶ Wear protective clothing, protective gloves and safety goggles as specified in safety regulations.

Requirements

Check that the following requirements have been met before carrying out any cleaning or maintenance tasks:

- You are already conversant with the operating steps listed under "How to do it correctly".

Daily cleaning tasks

The following table lists the cleaning tasks that you must perform daily:

What must be cleaned?	Procedure	Cleaning agents
Oven	<i>Semi-automatic oven cleaning on page 137</i>	CONVOClean new for slightly soiled ovens or CONVOClean forte for normal to heavily soiled ovens
	<i>Fully automatic oven cleaning (CONVOClean system option) on page 139</i>	CONVOClean forte and CONVOCare
Fan compartment behind suction panel	<i>Semi-automatic oven cleaning on page 137</i>	CONVOClean new for slightly soiled ovens or CONVOClean forte for normal to heavily soiled ovens
	<i>Fully automatic oven cleaning (CONVOClean system option) on page 139</i>	CONVOClean forte and CONVOCare
Hygienic plug-in gasket around appliance door	<i>Cleaning the removable hygienic plug-in gasket on page 169</i>	Commercial detergent in the dishwasher
Oven drain	Rinse out to prevent blockage	with the hand shower
Demoisturising tray	<i>Cleaning the demoisturising tray on page 172</i>	CONVOClean new or CONVOClean forte
Condensate collecting tray in loading trolley (floor-standing appliances)	Empty and clean by hand	CONVOClean forte
Outside of appliance	Clean by hand with a soft cloth	Commercial stainless steel cleaner
Oven interior if a white deposit or dark discoloration is visible	In this case <ul style="list-style-type: none"> ▪ Spray on cleaner when oven is cold ▪ Leave to work for 10 minutes ▪ polish with a soft, non-abrasive sponge ▪ Rinse out 	CONVOCare

Weekly cleaning tasks

The following table lists the cleaning tasks that you must perform weekly:

What must be cleaned?	Procedure	Cleaning agents
Interior double glass door	<i>Cleaning the double glass door on page 167</i>	Commercial glass cleaner
Bypass measuring hole	<i>Cleaning the bypass measuring hole on page 170</i>	CONVOClean new or CONVOClean forte
Door and appliance drip tray (table-top appliances)	Clean by hand	CONVOClean new or CONVOClean forte
Armature (only for fully automatic cleaning option)	<i>Cleaning the armature on page 176</i>	CONVOClean forte
Fluff filter/fan, left side of oven floor	Clean by hand with a damp cloth	Commercial detergent

Monthly cleaning tasks

The following table lists the cleaning tasks that you must perform monthly:

What must be cleaned?	Procedure	Cleaning agents
Oven stand (option)	Clean by hand with a soft cloth	Commercial stainless steel cleaner

Carrying out maintenance tasks

You will need to carry out a few regular maintenance tasks yourself. Any more extensive maintenance tasks must only be performed by Customer Services.

Daily maintenance tasks that you must perform yourself

The following table lists the maintenance tasks that you must perform daily:

What must be serviced?	Procedure	Materials / tools
Steam generator (OEB & OGB only)	<i>Emptying and rinsing the steam generator on page 141</i>	Automatic
Water softener must be re-adjusted if you can see a white deposit inside the oven	Call customer service	-

Monthly maintenance tasks that you must perform yourself

The following table lists the maintenance tasks that you must perform monthly:

What must be serviced?	Procedure	Materials / tools
Rails on appliance door	clean	-

Maintenance tasks that Customer Services must perform

The following table lists the service intervals between maintenance by the approved Customer Services.

How often?	What must be serviced?
Annually	General maintenance

More on this ...

How to do it correctly

□ Cleaning the double glass door.....	167
□ Cleaning the removable hygienic plug-in gasket	169
□ Cleaning the bypass measuring hole.....	170
□ Cleaning the demoinsturising tray.....	172
□ Cleaning the armature.....	176
□ Emptying the condensate collecting tray in the loading trolley	174

Related topics

□ Semi-automatic oven cleaning.....	137
□ Fully automatic oven cleaning (CONVOClean system option).....	139
□ Emptying and rinsing the steam generator	141
□ Cleaning agents	142
□ Changing the cleaning canisters containing CONVOCare	178

▶ Semi-automatic oven cleaning

Cleaning agents



Risk of skin and eye irritation or chemical burns

Direct contact with the CONVOClean new and CONVOCare cleaning agents will irritate the skin and eyes. Direct contact with CONVOClean forte will result in chemical burns.

- ▶ Do not inhale the spray mist.
- ▶ Do not let the cleaning agent come into contact with eyes or skin.
- ▶ Never open the appliance door during fully automatic cleaning.
- ▶ Wear protective gloves and safety goggles as specified in safety data sheet.

Skin burns



Risk of skin burns

The CONVOClean forte cleaning agent will cause skin burns if there is any direct contact, and care must be exercised when handling the cleaning canisters.

- ▶ Do not inhale the spray mist.
- ▶ Do not let CONVOClean forte come into contact with eyes or skin.
- ▶ Never open the appliance door during fully automatic cleaning.
- ▶ Wear protective clothing, protective gloves and safety goggles as specified in safety regulations.

Requirements

Check that the following requirements have been met:

- You are already conversant with the operating steps listed under "How to do it correctly".

Materials required

You need the following materials:

- CONVOClean new / forte cleaning agent in the spray bottle




Using the spray bottle


Please follow this guidance when using the spray bottle:

- Never leave the spray bottle unused under pressure for prolonged periods. Open the pump head slowly to release the pressurized air.
- Rinse out the spray bottle weekly.
- Rinse out the nozzle, nozzle extension and nozzle pipe after each use.

Semi-automatic oven cleaning

For semi-automatic oven cleaning, follow the steps below:

Step	Action	Button
1	Remove the larger items of burnt food residues from the oven.	
2	Open the Cleaning page on the control panel and start the semi-automatic cleaning program.	 
3	As soon as a signal sounds, hinge out the rack and suction panel.	
4	Spray inside the oven, including behind the suction panel, and into the drain in the floor using the spray bottle of CONVOClean new / forte (1).	
5	Clip the suction panel and rack back into place.	
6	Close the appliance door. Result: The program continues running automatically. If your combi steamer is an electric appliance, go to Step 8.	
7	If your combi steamer is a gas appliance, use the hand shower to rinse out behind the suction panel thoroughly as soon as you hear the next signal.	
8	Switch off the combi steamer as soon as you hear the next signal.	

Step	Action	Button
9	Use the hand shower to rinse out thoroughly the oven interior, the fittings and the area behind the suction panel (2). For heavy soiling, you can repeat the cleaning program.	
10	Do not close the appliance door, but leave it ajar.	

More on this ...

How to do it correctly

- Removing and fitting the suction panel on table-top appliances..... 161
- Removing and fitting the racks (table-top appliances only) 151
- Removing and fitting the USB cover 165

Related topics

- Cleaning and maintenance schedule 134
- Cleaning agents 142

► Fully automatic oven cleaning (CONVOClean system option)

Requirements

Check that the following requirements have been met:

- For floor-standing appliances: the preheat bridge is fitted.
- No food has been left in the oven.
- The two canisters containing the cleaning agents have been connected correctly.
- The canisters contain enough fluid and the suction nozzle is in the fluid.
- You are already conversant with the operating steps listed in the manual under "How to do it correctly".

Materials required






You need the following materials:

- CONVOClean forte cleaning agent in a canister with a red label
- CONVOCare nozzle detergent in a canister with a green label
- Spray bottle containing CONVOClean new / forte cleaning agent for aftercare
- Spray bottle containing CONVOCare nozzle detergent for aftercare

Fully automatic oven cleaning

For fully automatic oven cleaning, follow the steps below:

Step	Action	Button
1	Turn the armature nozzle through one complete turn to ensure that it moves freely.	
2	Remove the larger items of burnt food residues from the oven.	
3	Close the door.	

Step	Action	Button
4	Open the Cleaning page on the control panel. Result: The combi steamer prompts you to make sure that the oven is empty.	
5	Start the fully automatic cleaning program by selecting the level of cleaning.	 1 or  2 or  3 or  4
6	Open the appliance door when prompted by the system, ensure that the oven is empty and close the door. Result: The combi steamer starts the fully automatic cleaning program. Caution: Never interrupt this cycle. Do not open the appliance door.	

Oven aftercare

For very heavy soiling, we recommend following this cycle with semi-automatic cleaning when you can target any remaining dirt.

Faults that may occur

The following table shows what faults might occur and the appropriate actions:

Fault	Action
"Not enough water" appears in display	Check the water supply.
"No cleaner pressure" appears in display	Check which canister is almost empty and re-fill it.
Power failure	If cleaning solutions have been used, the combi steamer will automatically rinse the oven before it can be operated.
You have interrupted the fully automatic cleaning cycle.	

More on this ...

How to do it correctly

- Changing the cleaning canisters containing CONVOCare 178
- Removing and fitting the suction panel on table-top appliances..... 161
- Inserting and removing the preheat bridge (floor-standing appliances only)..... 149
- Removing and fitting the racks (table-top appliances only) 151

Related topics

- Cleaning and maintenance schedule 134
- Semi-automatic oven cleaning 137
- Cleaning the armature..... 176
- Cleaning agents 142

► Emptying and rinsing the steam generator

Requirements

Check that the following requirements have been met:

- You have an OEB or OGB appliance




Materials required

You need the following materials:

- None

Emptying and rinsing the steam generator

To empty and rinse the steam generator, follow the steps below:

Step	Action	Button
1	Switch on the combi steamer. Result: ▪ Self-test performed ▪ The oven light comes on. The Start page is displayed.	
2	Select the 'Clean' page.	
3	Start the steam generator rinse program. Result: The steam generator is emptied, rinsed, re-filled and heated. This process can take up to 5 minutes. The combi steamer is then ready for use.	

More on this ...

Related topics

- Cleaning and maintenance schedule 134

► Cleaning agents

Cleaning agents

Use only original cleaning agents to clean the oven interior.

Please note:

Damage caused as a result of improper cleaning without using the specified cleaning agents will invalidate any warranty claims.

The table below lists the original cleaning agents available, where they are used and what container they are kept in:

Product	Use	Container
CONVOClean new Eco-friendly detergent for light soiling (not for fully automatic oven cleaning)	Cleaning inside the oven <ul style="list-style-type: none"> ▪ by hand ▪ semi-automatic 	Spray bottle
CONVOClean forte Eco-friendly detergent for normal to heavy soiling	Cleaning inside the oven <ul style="list-style-type: none"> ▪ by hand ▪ semi-automatic 	Spray bottle
	Cleaning inside the oven <ul style="list-style-type: none"> ▪ fully automatic 	Canisters attached to the cleaning system or cleaning shelves under the combi steamer
CONVOCare nozzle detergent	Cleaning inside the oven <ul style="list-style-type: none"> ▪ fully automatic 	Canisters attached to the cleaning system or cleaning shelves under the combi steamer
	Manual aftercare of oven interior	Spray bottle
Stainless steel cleaning spray	Caring for the external surfaces of the combi steamer	-
Stainless steel cleaner	Caring for the external surfaces of the combi steamer	-

Using cleaning agents

You must wear protective gear as specified in *Personal protection equipment* on page 47 when using cleaning agents.

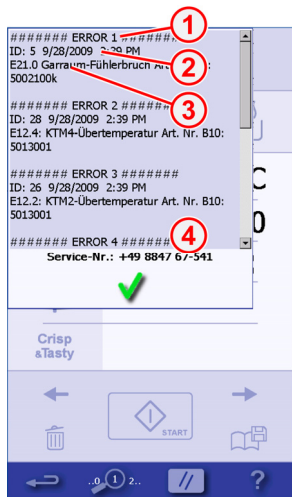
Follow guidance on EU safety datasheets.

Staff are to be trained regularly by the owner of the combi steamer.

▶ Troubleshooting

Structure of the error message

The following screenshot shows a typical error message to illustrate the layout of all error messages:



Elements of the error messages and their function

The elements of the error messages have the following function:

No.	Name	Function
1	Error number	Serial number of the detected error (errors are numbered consecutively)
2	Error code	ID number to identify the error
	date	Date on which the error occurred
	time	Time at which the error occurred
3	Description of fault	Short description of error with error code
4	Service number	Service phone number

Errors and required responses

The following table explains the error codes used in the display:

Error code	Error code	Description of fault	Required response
E01.0	33	OEB/OGB: Not enough water in the steam generator OES/OGS: Not enough water	1. Open the water supply 2. Contact customer service
E01.1	34	Level reached too slowly: Steam generator filling time is too long	1. Open the water supply 2. Contact customer service
E02.0	24	Wiring compartment too hot:	1. Clean fluff filter (oven floor) 2. Clear air intake in base of appliance 3. Contact customer service

Error code	Error code	Description of fault	Required response
E03.0	29 35 72	Fan fault / Motor thermal protection (thermal cutout) has tripped or fault in frequency converter	1. Check fuse in building 2. Contact customer service
E04.0	36	Fault in secondary fan: Secondary-fan fault in electrical compartment	1. Clean fluff filter (oven floor) 2. Clear air intake in base of appliance 3. Contact customer service
E05.x	30 52 53 54	No gas	1. Open the gas tap 2. Let the gas pipe fill (start 2x convection) 3. Contact customer service
E11.0	23	Oven sensor is reading too high a temperature	Contact customer service
E12.1	25	Core temperature sensor is reading too high	Correct the sensor position
E12.2	26		
E12.3	27		
E12.4	28		
E13.0	20	Steam generator sensor is reading too high a temperature	1. Rinse out steam generator 2. Contact customer service
E14.0	22	Bypass sensor is reading too high a temperature	1. Check water supply 2. Contact customer service
E15.0	21	Condenser sensor is reading too high a temperature	1. Open the water supply 2. Contact customer service
E21.0	5	Oven sensor (B6) open circuit	Contact customer service
E21.1	14	Oven sensor (B6) has a ground fault	Contact customer service
E22.1	6	Core temperature sensor (CTS) open circuit	Contact customer service
E22.2	7		
E22.3	8		
E22.4	9		
E23.0	2	Steam generator sensor (B4) open circuit	Contact customer service
E23.1	11	Steam generator sensor (B4) has a ground fault	Contact customer service
E24.0	4	Bypass sensor (B5) disconnected	Contact customer service
E24.1	13	Bypass sensor (B5) has a ground fault	Contact customer service
E25.0	3	Condenser sensor (B3) open circuit	Contact customer service
E25.1	12	Condenser sensor (B3) has a ground fault	Contact customer service
E26.0	1	Thermal cutout (B8) open circuit	Contact customer service
E26.1	10	Thermal cutout (B8) has a ground fault	Contact customer service
E27.0	19	Thermal cutout (B8) is reading too high a temperature	Contact customer service
E29.1	15	Core temperature sensor (CTS) has a ground fault	Contact customer service
E29.2	16		
E29.3	17		
E29.4	18		
E33.0	45	Steam generator malfunction	Get customer service to test and reset the thermal cutout N7

Error code	Error code	Description of fault	Required response
E34.0	46	Steam-generator pump fault: pump does not turn on	1. Unplug the appliance for approx. 10 seconds and restart 2. Disable steam generator rinsing and contact customer service
E83.0	47	Inadmissible cooking function	1. Re-enter the cooking program 2. Contact customer service
E89.1	48	Invalid data in the identification module (IDM)	1. Unplug the appliance for approx. 10 seconds and restart 2. Contact customer service
E96.0	30	Communications error	1. Unplug the appliance for approx. 10 seconds and restart 2. Contact customer service
E99.x	32	General initialization error	Unplug the appliance for approx. 10 seconds and restart

▶ Rectifying faults - Irregularities during operation

Errors and required responses

The following table contains a list of possible irregularities during operation and how to rectify them:

Irregularity	Possible cause	Required response / Further details ...
Uneven browning	Suction panel not closed correctly	<i>Removing and fitting the suction panel on page 161</i>
	Air guide panel not fitted correctly or not fitted at all	<i>Fixing the air guide panel to the rack</i>
	Oven temperature too high	Select a lower oven temperature and extend the cooking time
	Bypass clogged with grease	<i>Cleaning the bypass measuring hole on page 170</i> Contact customer service if necessary
Appliance does not respond to any input for 10-20 seconds	Software has crashed	Press ON/OFF for 5 seconds or disconnect the appliance from the mains supply for 5 seconds
No longer able to switch the appliance on or off	ON/OFF is blocked for 3 seconds	Try again after 3 seconds.
Water runs out underneath the appliance when closing the door	Whatever the cause	Caution: risk of contamination: Discard any food that has come into contact with this water.
	Complete or partial blockage of waste water pipe	Check customer's drain system and clean if necessary
	Permanent drain connection on appliances with CONVOClean system	Use permanent connection if applicable
	Bypass clogged	<i>Cleaning the bypass measuring hole on page 170</i>
	Air vent blocked or covered	Remove obstruction
	Appliance drain clogged	Clean out the drain
Water is being sprayed into the oven compartment during operation	Automatic steam generator rinse program has not been run every day	<i>Emptying and rinsing the steam generator on page 141</i>
Water standing in oven compartment	Appliance drain clogged	Rinse out the drain
Black marks in the oven compartment	Incorrect cleaning agent	Use CONVOClean forte for automatic cleaning Use CONVOClean forte or CONVOClean new for semi-automatic cleaning
	Water too hard	<i>Adjusting the water hardness on page 21, on page 28, on page 32, on page 25</i>
Poor cleaning result	Water pressure too low	Testing the water pressure If necessary, increase the customer's water pressure
	Incorrect soiling level set	Select a higher cleaning level
	Incorrect cleaning agent used	Use CONVOClean forte for automatic cleaning Use CONVOClean forte or CONVOClean new for semi-automatic cleaning

9 How to do it correctly

Main handling operations for the combi steamer

This chapter describes how to perform some of the main repetitive handling tasks that will arise when operating the combi steamer.

Contents

This chapter contains the following topics:

	Page
Opening the appliance door safely	148
Inserting and removing the preheat bridge (floor-standing appliances only)	149
Removing and fitting the racks (table-top appliances only)	151
Loading table-top appliances / removing food from table-top appliances	152
Loading table-top appliances using the transport trolley	154
Loading floor-standing appliances	157
Stowing away the core temperature sensor for table-top appliances	159
Stowing away the core temperature sensor for floor-standing appliances	160
Removing and fitting the suction panel on table-top appliances	161
Removing and fitting the suction panel on floor-standing appliances	163
Removing and fitting the USB cover	165
Grill version (only for table-top appliances)	166
Cleaning the double glass door	167
Cleaning the removable hygienic plug-in gasket	169
Cleaning the bypass measuring hole	170
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Cleaning the armature	176
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▶ Opening the appliance door safely

Hot surfaces

⚠ WARNING

Risk of burns from high temperatures inside the oven and on the inside of the appliance door

You may get burnt if you touch any of the interior parts of the oven, the inside of the appliance door or any parts that were inside the oven during cooking.

- ▶ Wear personal protection equipment as specified in safety regulations.

Hot steam / vapor

⚠ WARNING



Risk of scalding from hot steam and vapor

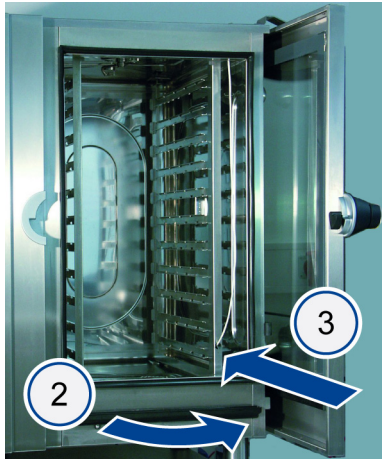
Escaping hot steam and vapor can cause scalding to face, hands, feet and legs.

- ▶ Open the appliance door as specified in the user manual. Never put your head into the oven!
- ▶ For floor-standing appliances, insert the preheat bridge if there is no loading trolley in the combi steamer during preheating.

Opening the appliance door safely

To open the appliance door, follow the steps below:

Step	Action	Illustration
1	Move the handle into a horizontal position (1) and wait for a moment to allow steam to escape.	
2	Turn the door handle further upwards (2) and open the door slowly.	

Step	Action	Illustration
3	Open the door (2) and slide it back (3) along the side of the combi steamer.	

▶ Inserting and removing the preheat bridge (floor-standing appliances only)

Hot surfaces

⚠ WARNING

Risk of burns from high temperatures inside the oven and on the inside of the appliance door

You may get burnt if you touch any of the interior parts of the oven, the inside of the appliance door or any parts that were inside the oven during cooking.

- ▶ Wear personal protection equipment as specified in safety regulations.

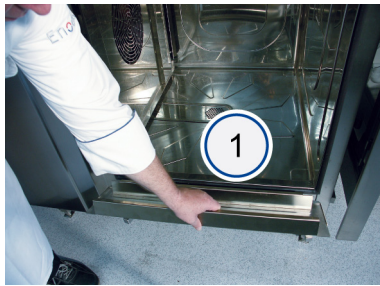

Purpose of the preheat bridge

The preheat bridge is required in floor-standing appliances for the following procedures:

- When preheating without loading trolley, because escaping hot steam may otherwise scald feet and legs.
- During automatic cleaning without the loading trolley, because otherwise cleaning agent or steam may escape.


Insert preheat bridge

To insert the preheat bridge, follow the steps below:

Step	Action	Illustration
1	Attach the preheat bridge (1).	
2	Swing the preheat bridge up (2).	

Removing the preheat bridge

To remove the preheat bridge, follow the steps below:

Step	Action	Illustration
1	Use the handle of the loading trolley to remove the preheat bridge.	

More on this ...

Related topics

□ Loading floor-standing appliances	157
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▶ Removing and fitting the racks (table-top appliances only)

Hot surfaces

⚠WARNING

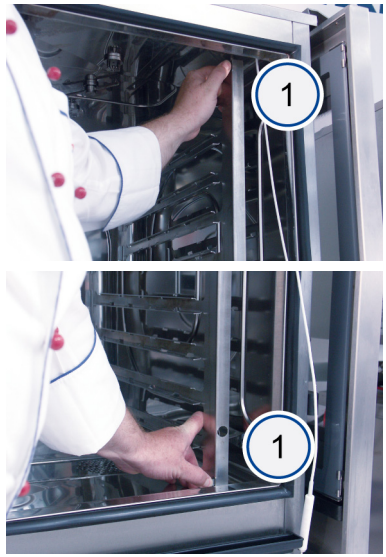
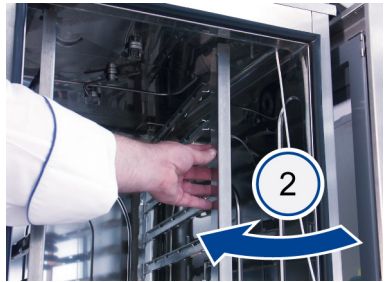

Risk of burns from high temperatures inside the oven and on the inside of the appliance door

You may get burnt if you touch any of the interior parts of the oven, the inside of the appliance door or any parts that were inside the oven during cooking.

- ▶ Wear personal protection equipment as specified in safety regulations.

Removing racks

To remove a rack, follow the steps below:

Step	Action	Illustration
1	Release the clips at the top and bottom (1).	
2	Swing the rack into the oven (2).	
3	Push the rack upwards and remove it (3). Caution: Take care not to bend the rails, otherwise shelf-grills, baking trays and containers will no longer be held securely.	

Fitting racks

To fit a rack, follow the steps in the reverse order.

▶ Loading table-top appliances / removing food from table-top appliances

Hot surfaces

▲WARNING

Risk of burns from high temperatures inside the oven and on the inside of the appliance door

You may get burnt if you touch any of the interior parts of the oven, the inside of the appliance door or any parts that were inside the oven during cooking.

- ▶ Wear personal protection equipment as specified in safety regulations.

Hot steam / vapor

▲WARNING

Risk of scalding from hot steam and vapor

Escaping hot steam and vapor can cause scalding to face, hands, feet and legs.

- ▶ Open the appliance door as specified in the user manual. Never put your head into the oven!
- ▶ For floor-standing appliances, insert the preheat bridge if there is no loading trolley in the combi steamer during preheating.

Hot liquids

▲WARNING

Risk of scalding from hot liquids

Spilling liquid foods can result in scalds to face and hands.

- ▶ Those containers holding liquids or food that will liquefy during cooking must only be placed on shelves that are below a height of 1.60 m, indicated by the warning sign "Hot Liquids" on the appliance or loading trolley. Only these shelves can be seen by all users.
- ▶ During loading, make sure that the racks are fixed in place properly.
- ▶ Insert the containers correctly into the U-rail of the rack. Do not place containers on the top rail.
- ▶ Engage the transport securing mechanism of the shelf rack on the transport trolley.
- ▶ During movement, cover containers holding hot liquids.
- ▶ Always cover hot liquids when conveying them on the transport trolley or loading trolley.
- ▶ Take care not to tilt the transport trolley carrying the shelf rack, or the loading trolley.



Requirements

Check that the following requirements have been met:

- You are already conversant with the operating steps listed under "How to do it correctly".

Loading

To load the oven, follow the steps below:

Step	Action	Illustration
1	Open the appliance door (1).	
2	Place the food onto the required shelf levels (2). WARNING Please note that containers holding liquids or food that will liquefy during cooking must be placed on shelf levels that allow a proper view inside the container.	

Removing food

To remove the food, follow the steps below:

Step	Action
1	Open the appliance door.
2	Hold the food horizontally when removing it.

More on this ...

How to do it correctly

- Opening the appliance door safely 148

Related topics

- Loading table-top appliances using the transport trolley..... 154

▶ Loading table-top appliances using the transport trolley

Hot surfaces

▲WARNING

Risk of burns from high temperatures inside the oven and on the inside of the appliance door

You may get burnt if you touch any of the interior parts of the oven, the inside of the appliance door or any parts that were inside the oven during cooking.

- ▶ Wear personal protection equipment as specified in safety regulations.

Hot steam / vapor

▲WARNING

Risk of scalding from hot steam and vapor

Escaping hot steam and vapor can cause scalding to face, hands, feet and legs.

- ▶ Open the appliance door as specified in the user manual. Never put your head into the oven!
- ▶ For floor-standing appliances, insert the preheat bridge if there is no loading trolley in the combi steamer during preheating.

Hot liquids

▲WARNING

Risk of scalding from hot liquids

Spilling liquid foods can result in scalds to face and hands.

- ▶ Those containers holding liquids or food that will liquefy during cooking must only be placed on shelves that are below a height of 1.60 m, indicated by the warning sign "Hot Liquids" on the appliance or loading trolley. Only these shelves can be seen by all users.
- ▶ During loading, make sure that the racks are fixed in place properly.
- ▶ Insert the containers correctly into the U-rail of the rack. Do not place containers on the top rail.
- ▶ Engage the transport securing mechanism of the shelf rack on the transport trolley.
- ▶ During movement, cover containers holding hot liquids.
- ▶ Always cover hot liquids when conveying them on the transport trolley or loading trolley.
- ▶ Take care not to tilt the transport trolley carrying the shelf rack, or the loading trolley.

Requirements

Check that the following requirements have been met:

- You are already conversant with the operating steps listed under "How to do it correctly".

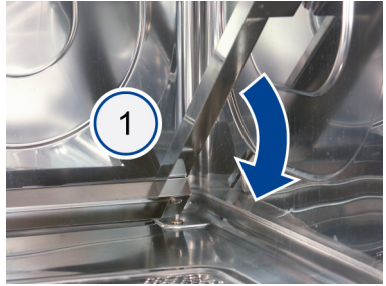

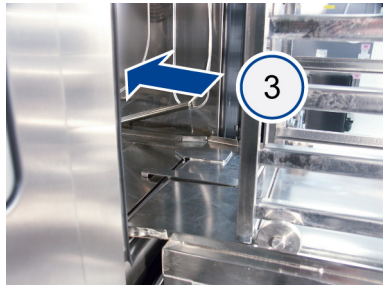
Accessories required

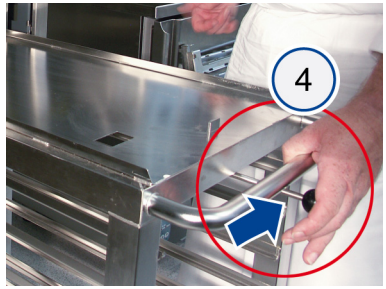
You need the following accessories:

- Transport trolley
- Shelf rack or plate rack
- Slide-in frame

Loading using the transport trolley

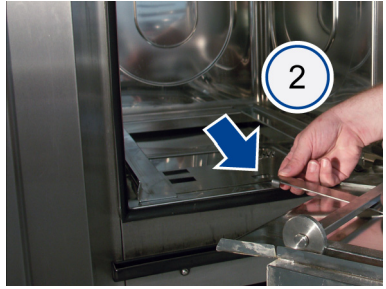

To load the oven using the transport trolley, follow the steps below:

Step	Action	Illustration
1	Remove the rack.	
2	Secure the slide-in frame (1) and attach it to the floor of the appliance.	
3	Position the shelf rack on the transport trolley.	
4	Engage the transport securing mechanism.	
5	Load shelf rack with food. WARNING Please note that containers holding liquids or food that will liquefy during cooking must be placed on shelf levels that allow a proper view inside the container.	
6	Open the appliance door.	
7	Fix the transport trolley onto the combi steamer (2) and engage the handbrake.	
8	Slide the shelf rack into the oven (3).	

Step	Action	Illustration
9	Release the fastener (4) and move the transport trolley away from the appliance.	
10	Close the appliance door.	

Removing food

You can either remove the containers individually or use the transport trolley.
To remove food using the transport trolley, follow the steps below:

Step	Action	Illustration
1	Open the appliance door.	
2	Fix the transport trolley onto the combi steamer (2) and engage the handbrake.	
3	Pull the shelf rack onto the transport trolley.	
4	Engage the transport securing mechanism. WARNING If the transport securing mechanism is not engaged, the shelf rack may tip off the trolley.	
5	Release the fastener (4) and move the transport trolley away from the appliance.	
6	Remove the cooked product from the transport trolley.	

More on this ...

How to do it correctly

- Opening the appliance door safely 148
- Removing and fitting the racks (table-top appliances only) 151

Related topics

- Loading table-top appliances / removing food from table-top appliances..... 152
-

► Loading floor-standing appliances

Hot surfaces

▲WARNING

Risk of burns from high temperatures inside the oven and on the inside of the appliance door

You may get burnt if you touch any of the interior parts of the oven, the inside of the appliance door or any parts that were inside the oven during cooking.

- ▶ Wear personal protection equipment as specified in safety regulations.

Hot steam / vapor

▲WARNING

Risk of scalding from hot steam and vapor

Escaping hot steam and vapor can cause scalding to face, hands, feet and legs.

- ▶ Open the appliance door as specified in the user manual. Never put your head into the oven!
- ▶ For floor-standing appliances, insert the preheat bridge if there is no loading trolley in the combi steamer during preheating.

Hot liquids

▲WARNING

Risk of scalding from hot liquids

Spilling liquid foods can result in scalds to face and hands.

- ▶ Those containers holding liquids or food that will liquefy during cooking must only be placed on shelves that are below a height of 1.60 m, indicated by the warning sign "Hot Liquids" on the appliance or loading trolley. Only these shelves can be seen by all users.
- ▶ During loading, make sure that the racks are fixed in place properly.
- ▶ Insert the containers correctly into the U-rail of the rack. Do not place containers on the top rail.
- ▶ Engage the transport securing mechanism of the shelf rack on the transport trolley.
- ▶ During movement, cover containers holding hot liquids.
- ▶ Always cover hot liquids when conveying them on the transport trolley or loading trolley.
- ▶ Take care not to tilt the transport trolley carrying the shelf rack, or the loading trolley.

Requirements

Check that the following requirements have been met:

- You are already conversant with the operating steps listed under "How to do it correctly".

Loading floor-standing appliances using the loading trolley

To load the oven using the loading trolley, follow the steps below:

Step	Action	Illustration
1	Place food on loading trolley. WARNING Please note that containers holding liquids or food that will liquefy during cooking must be placed on shelf levels that allow a proper view inside the container.	
2	Open the appliance door.	
3	Remove the preheat bridge.	
4	Push the loading trolley in as far as it will go (1). Caution: Risk of hands being pinched. Use the handle.	
5	Remove the handle and hang it on the left-hand side wall.	
6	Close the appliance door.	
7	Lock the wheels of the loading trolley (2).	

Removing food

To remove the food, follow the steps below:

Step	Action	Illustration
1	Open the appliance door.	
2	Release the wheel lock.	
3	Attach the handle and pull the trolley out.	
4	Close the appliance door.	

More on this ...

How to do it correctly

- Opening the appliance door safely 148
- Inserting and removing the preheat bridge (floor-standing appliances only) 149

► Stowing away the core temperature sensor for table-top appliances

Hot surfaces

▲WARNING

Risk of burns from high temperatures inside the oven and on the inside of the appliance door

You may get burnt if you touch any of the interior parts of the oven, the inside of the appliance door or any parts that were inside the oven during cooking.

- Wear personal protection equipment as specified in safety regulations.

Purpose

The core temperature sensor must be stowed away when it is not needed for the cooking process. Otherwise the sensor risks getting damaged.


Requirements

Check that the following requirements have been met:

- You are already conversant with the operating steps listed under "How to do it correctly".

Stowing away

Follow the steps below to stow away the core temperature sensor:

Step	Action	Illustration
1	Slide the sensor into the hole in the rack.	

More on this ...

How to do it correctly

<input type="checkbox"/> Loading table-top appliances using the transport trolley.....	154
<input type="checkbox"/> Opening the appliance door safely	148
<input type="checkbox"/> Loading table-top appliances / removing food from table-top appliances.....	152
<input type="checkbox"/> Loading floor-standing appliances	157

▶ Stowing away the core temperature sensor for floor-standing appliances

Hot surfaces

⚠ WARNING

Risk of burns from high temperatures inside the oven and on the inside of the appliance door

You may get burnt if you touch any of the interior parts of the oven, the inside of the appliance door or any parts that were inside the oven during cooking.

- ▶ Wear personal protection equipment as specified in safety regulations.

Purpose

The core temperature sensor must be stowed away when it is not needed for the cooking process. Otherwise the sensor risks getting damaged.

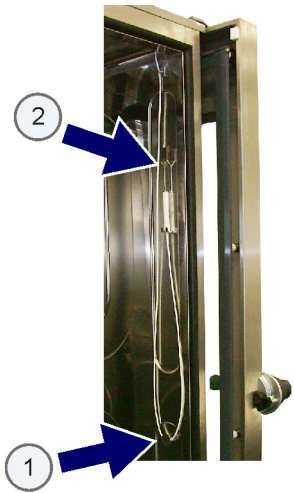
Requirements

Check that the following requirements have been met:

- You are already conversant with the operating steps listed under "How to do it correctly".

Stowing away

Follow the steps below to stow away the core temperature sensor:

Step	Action	Illustration
1	Wind the cable from the core temperature sensor around the cable-tidy (1).	
2	Slide the sensor into the holder (2).	

More on this ...

How to do it correctly

□ Loading table-top appliances using the transport trolley.....	154
□ Opening the appliance door safely	148
□ Loading table-top appliances / removing food from table-top appliances.....	152
□ Loading floor-standing appliances	157

► Removing and fitting the suction panel on table-top appliances

Hot surfaces

⚠WARNING

Risk of burns from high temperatures inside the oven and on the inside of the appliance door

You may get burnt if you touch any of the interior parts of the oven, the inside of the appliance door or any parts that were inside the oven during cooking.

- Wear personal protection equipment as specified in safety regulations.

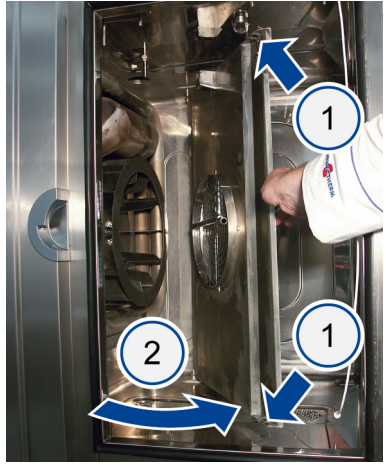

Materials required

You need the following materials:

- Suitable tool for undoing the screws e.g. wrench

Removing the suction panel

To remove the suction panel, follow the steps below:

Step	Action	Illustration
1	Release the catches, top (1) and bottom (1), using the tool, and hinge out the suction panel into the oven (2).	
2	Push the suction panel upwards and remove it (3).	

Fitting the suction panel

To fit the suction panel, follow the steps in the reverse order.

More on this ...

Related topics

□ Cleaning agents	142
□ Cleaning the removable hygienic plug-in gasket	169
□ Cleaning the bypass measuring hole	170
□ Cleaning the demisting tray	172
□ Changing the cleaning canisters containing CONVOCare	178

► Removing and fitting the suction panel on floor-standing appliances

Hot surfaces

▲WARNING

Risk of burns from high temperatures inside the oven and on the inside of the appliance door

You may get burnt if you touch any of the interior parts of the oven, the inside of the appliance door or any parts that were inside the oven during cooking.

- Wear personal protection equipment as specified in safety regulations.

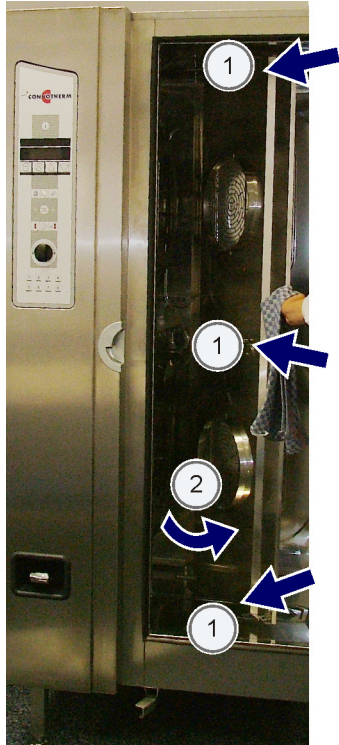
Materials required


You need the following materials:

- Suitable tool for undoing the screws e.g. wrench

Removing the suction panel

To remove the suction panel, follow the steps below:

Step	Action	Illustration
1	Release the catches, top (1), center (1) and bottom (1), using the tool, and hinge out the suction panel into the oven (2).	

Step	Action	Illustration
2	Push the suction panel upwards and remove it (3).	 A photograph of a person's hand in a white sleeve pushing a circular suction panel upwards on a stainless steel machine. A blue arrow points upwards from the panel, and a circled number '3' is positioned above the arrow. The machine has a control panel on the left with the 'CONVO' logo.

Fitting the suction panel

To fit the suction panel, follow the steps in the reverse order.

More on this ...

Related topics

<input type="checkbox"/> Cleaning agents	142
<input type="checkbox"/> Cleaning the bypass measuring hole	170
<input type="checkbox"/> Cleaning the demisting tray	172
<input type="checkbox"/> Changing the cleaning canisters containing CONVOCare	178
<input type="checkbox"/> Cleaning the removable hygienic plug-in gasket	169

▶ Removing and fitting the USB cover

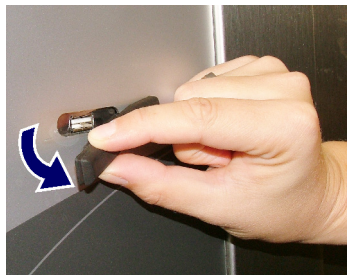
Purpose

The USB cover must be removed if new product pictures or a new cookbook needs to be loaded from a USB stick.

The USB cover must always be fitted during cooking so that no vapors can get into the control electronics.

Removing the USB cover

To remove the cover, follow the steps below:

Step	Action	Illustration.
1	Pull the rubber cover for the USB stick out on the left-hand side.	


Result:

The rubber cover for the USB stick remains held in place on the right-hand side.



Fitting the USB cover

To fit the cover, follow the steps below:

Step	Action	Illustration.
1	Press the rubber cover into the hole for the USB stick. Make sure that the cover makes a complete seal all around its edge.	

▶ Grill version (only for table-top appliances)

Restrictions on use

The following restrictions on use must be observed:

When the plug in the fat drain outlet is unscrewed, it is not permitted to operate the appliance as follows:

- Without a fixed connection to the fat drain outlet
- With the fluid running off into an open container beneath the appliance
- Without an initial amount of fluid in the fat collecting container

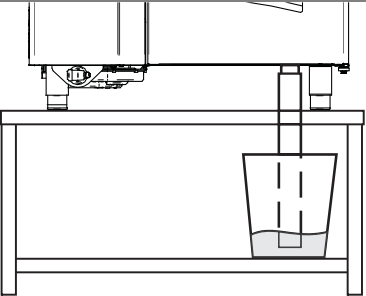

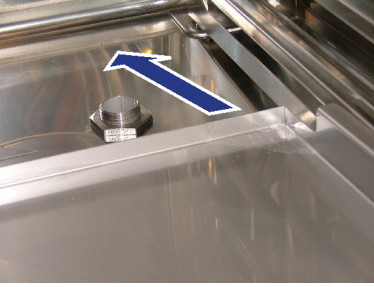
Requirements

Check that the following requirements have been met:

- You are already conversant with the operating steps listed under "How to do it correctly".

Preparing the grill version

Follow the steps below to prepare the grill version:

Step	Action	Illustration
1	<p>Fill the fat collecting container with about 5 cm of water so that the tube mouth lies under the surface of the water. Make sure that the fat can drain freely into the fat collecting container.</p> <p>Caution: It is essential that the fat collecting container always contains water (above the level of the tube mouth). Otherwise the closed system inside the oven is unable to work.</p>	
2	<p>Unscrew the plug from the drain outlet in the appliance base.</p>	
3	<p>Slide the fat collecting tray into the appliance.</p> <p>Caution: The drain from the fat collecting tray must lie over the center of the fat drain outlet in the oven floor.</p>	
4	<p>The grill version is now ready for use.</p>	
5	<p>When grilling, use the intermediate plates to prevent the seasoning being washed off by dripping fat.</p>	

Cleaning the grill version

To clean the grill version, follow the steps below:

Step	Action
1	Remove the fat collecting tray from the oven compartment.
2	Close the plug on the fat drain outlet in the appliance base.
3	You can now perform the following jobs: <ul style="list-style-type: none">▪ semi-automatic cleaning▪ automatic cleaning▪ steam-generator rinse program (automatic or manual)▪ rinsing out the oven compartment with the hand shower

More on this ...

How to do it correctly

<input type="checkbox"/> Loading table-top appliances using the transport trolley.....	154
<input type="checkbox"/> Opening the appliance door safely	148
<input type="checkbox"/> Loading table-top appliances / removing food from table-top appliances.....	152
<input type="checkbox"/> Loading floor-standing appliances	157

▶ Cleaning the double glass door

Hot steam

⚠WARNING

Risk of scalding from hot steam

If water is sprayed into the hot oven using the hand shower, steam will be produced that may scald.

- ▶ Do not clean until the oven interior has cooled to below 60 °C.

Electric shock

⚠DANGER

Risk of electric shock from live parts

Water on the exterior of the combi steamer can cause a short-circuit, which may result in electric shock on touching the combi steamer.

- ▶ Do not spray the exterior of the combi steamer with water.
- ▶ Protect from rain if operated outdoors.

Risk of crushing

⚠CAUTION

Risk of hand injuries from crushing

When cleaning the appliance door and interior door there is the risk that you will crush your hand.

- ▶ Take care not to place your hand between door and end stop on the right-hand side of the appliance door or interior door.


Materials required

You need the following materials:

- Commercial glass cleaner

Cleaning the double glass door

To clean the double glass door, follow the steps below:

Step	Action	Illustration
1	Open the quick-release catch on the double glass door (1).	
2	Clean the double glass door with glass cleaner. Take care not to scratch the glass.	
3	Re-close the double glass door using the quick-release catch (1).	

More on this ...

Related topics

<input type="checkbox"/> Cleaning and maintenance schedule	134
<input type="checkbox"/> Cleaning agents	142
<input type="checkbox"/> Semi-automatic oven cleaning	137
<input type="checkbox"/> Fully automatic oven cleaning (CONVOClean system option)	139
<input type="checkbox"/> Cleaning the removable hygienic plug-in gasket	169
<input type="checkbox"/> Cleaning the bypass measuring hole	170
<input type="checkbox"/> Cleaning the demisting tray	172
<input type="checkbox"/> Cleaning the armature	176

► Cleaning the removable hygienic plug-in gasket

Hot steam

▲WARNING

Risk of scalding from hot steam

If water is sprayed into the hot oven using the hand shower, steam will be produced that may scald.

- ▶ Do not clean until the oven interior has cooled to below 60 °C.

Electric shock

▲DANGER

Risk of electric shock from live parts

Water on the exterior of the combi steamer can cause a short-circuit, which may result in electric shock on touching the combi steamer.

- ▶ Do not spray the exterior of the combi steamer with water.
- ▶ Protect from rain if operated outdoors.


Materials required

You need the following materials:

- commercial, mild, odorless detergent
- soft cloth
- no tools

Cleaning the removable hygienic plug-in gasket

To clean the removable hygienic plug-in gasket, follow the steps below:

Step	Action	Illustration
1	Pull off the hygienic seal from around the appliance door, starting from the corners.	
2	Clean the hygienic plug-in gasket with detergent.	
3	Dry the hygienic plug-in gasket thoroughly.	
4	Refit the hygienic plug-in gasket, starting from the corners.	

More on this ...

Related topics

□ Cleaning and maintenance schedule.....	134
□ Cleaning agents	142
□ Semi-automatic oven cleaning.....	137
□ Fully automatic oven cleaning (CONVOClean system option)	139
□ Cleaning the double glass door.....	167
□ Cleaning the bypass measuring hole	170
□ Cleaning the demohumidifying tray.....	172
□ Cleaning the armature.....	176

► Cleaning the bypass measuring hole

Hot steam

▲WARNING

Risk of scalding from hot steam

If water is sprayed into the hot oven using the hand shower, steam will be produced that may scald.

- ▶ Do not clean until the oven interior has cooled to below 60 °C.

Cleaning agents

▲WARNING

Risk of skin and eye irritation or chemical burns

Direct contact with the CONVOClean new and CONVOCare cleaning agents will irritate the skin and eyes. Direct contact with CONVOClean forte will result in chemical burns.

- ▶ Do not inhale the spray mist.
- ▶ Do not let the cleaning agent come into contact with eyes or skin.
- ▶ Never open the appliance door during fully automatic cleaning.
- ▶ Wear protective gloves and safety goggles as specified in safety data sheet.

Skin burns

▲WARNING

Risk of skin burns

The CONVOClean forte cleaning agent will cause skin burns if there is any direct contact, and care must be exercised when handling the cleaning canisters.

- ▶ Do not inhale the spray mist.
- ▶ Do not let CONVOClean forte come into contact with eyes or skin.
- ▶ Never open the appliance door during fully automatic cleaning.
- ▶ Wear protective clothing, protective gloves and safety goggles as specified in safety regulations.

Electric shock

⚠ DANGER

Risk of electric shock from live parts

Water on the exterior of the combi steamer can cause a short-circuit, which may result in electric shock on touching the combi steamer.

- ▶ Do not spray the exterior of the combi steamer with water.
- ▶ Protect from rain if operated outdoors.

Requirements

Check that the following requirements have been met:

- You are already conversant with the operating steps listed under "How to do it correctly".

Materials required

You need the following materials:

- CONVOClean forte cleaning agent in the spray bottle
- Bottle brush



Using the spray bottle

Please follow this guidance when using the spray bottle:

- Never leave the spray bottle unused under pressure for prolonged periods. Open the pump head slowly to release the pressurized air.
- Rinse out the spray bottle weekly.
- Rinse out the nozzle, nozzle extension and nozzle pipe after each use.

Cleaning the bypass measuring hole

To clean the bypass measuring hole, follow the steps below:

Step	Action	Illustration
1	Remove the suction panel or hinge it down.	
2	Spray the bypass measuring hole with CONVOClean forte.	
3	Use the bottle brush to clean the bypass measuring hole.	
4	Rinse off with the hand shower.	

Step	Action	Illustration
5	Refit the suction panel.	
6	Do not close the appliance door, but leave it ajar.	

More on this ...

How to do it correctly

- Removing and fitting the suction panel on table-top appliances..... 161

Related topics

- Cleaning and maintenance schedule..... 134
 - Semi-automatic oven cleaning..... 137
 - Fully automatic oven cleaning (CONVOClean system option)..... 139
 - Cleaning agents..... 142
 - Cleaning the double glass door..... 167
 - Cleaning the removable hygienic plug-in gasket..... 169
 - Cleaning the demoisturising tray..... 172
 - Cleaning the armature..... 176
-

► Cleaning the demoisturising tray

Cleaning agents

▲WARNING

Risk of skin and eye irritation or chemical burns

Direct contact with the CONVOClean new and CONVOCare cleaning agents will irritate the skin and eyes. Direct contact with CONVOClean forte will result in chemical burns.

- ▶ Do not inhale the spray mist.
- ▶ Do not let the cleaning agent come into contact with eyes or skin.
- ▶ Never open the appliance door during fully automatic cleaning.
- ▶ Wear protective gloves and safety goggles as specified in safety data sheet.

Skin burns

▲WARNING

Risk of skin burns

The CONVOClean forte cleaning agent will cause skin burns if there is any direct contact, and care must be exercised when handling the cleaning canisters.

- ▶ Do not inhale the spray mist.
- ▶ Do not let CONVOClean forte come into contact with eyes or skin.
- ▶ Never open the appliance door during fully automatic cleaning.
- ▶ Wear protective clothing, protective gloves and safety goggles as specified in safety regulations.

Hot surfaces

▲WARNING

Risk of burns from high temperatures inside the oven and on the inside of the appliance door

You may get burnt if you touch any of the interior parts of the oven, the inside of the appliance door or any parts that were inside the oven during cooking.

- ▶ Wear personal protection equipment as specified in safety regulations.

Requirements

Check that the following requirements have been met:

- You are already conversant with the operating steps listed under "How to do it correctly".

Materials required

You need the following materials:

- CONVOClean new / forte cleaning agent in the spray bottle

Caution: never use any other cleaning agent.


Using the spray bottle

Please follow this guidance when using the spray bottle:

- Never leave the spray bottle unused under pressure for prolonged periods. Open the pump head slowly to release the pressurized air.
- Rinse out the spray bottle weekly.
- Rinse out the nozzle, nozzle extension and nozzle pipe after each use.

Cleaning the demoisturising tray

To clean the demoisturising tray, follow the steps below:

Step	Action	Illustration
1	Remove the suction panel or hinge it down.	
2	Take the cover off the demoisturising tray.	
3	Clean the demoisturising tray and outflow of any food residues.	
4	Spray the demoisturising tray and cover with CONVOClean new / forte and leave it to take effect.	
5	Rinse off the demoisturising tray and the cover using the hand shower.	
6	Replace the cover on the demoisturising tray.	
7	Refit the suction panel or hinge it back up.	
8	Do not close the appliance door, but leave it ajar.	

More on this ...

How to do it correctly

- Removing and fitting the suction panel on table-top appliances..... 161

Related topics

- Cleaning and maintenance schedule..... 134
 - Semi-automatic oven cleaning..... 137
 - Fully automatic oven cleaning (CONVOClean system option)..... 139
 - Cleaning agents..... 142
 - Cleaning the double glass door..... 167
 - Cleaning the removable hygienic plug-in gasket..... 169
 - Cleaning the bypass measuring hole..... 170
 - Cleaning the armature..... 176
-

► Emptying the condensate collecting tray in the loading trolley

Hot liquids

WARNING

Risk of scalding from hot liquids

Spilling a hot liquid can result in scalds to hands and feet.

- Let the liquid cool down in the condensate collecting tray before emptying the condensate collecting tray.

Hot surfaces

WARNING

Risk of burns from high temperatures of the loading trolley

Touching the loading trolley immediately after cooking operation can result in burns.

- Wear personal protection equipment as specified in safety regulations.

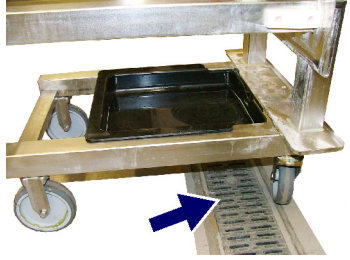

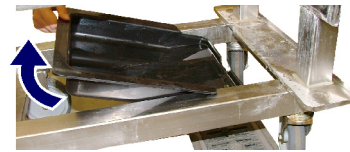
Requirements

Check that the following requirements have been met:

- Condensate collecting tray is full.
- Loading trolley is not holding any food and has been removed from the oven.
- You are already conversant with the operating steps listed under "How to do it correctly".

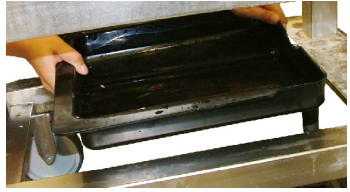
Emptying the condensate collecting tray into the drain gully

To empty the condensate collecting tray, follow the steps below:

Step	Action	Illustration
1	Wheel the loading trolley over a drain gully.	
2	Pull the condensate collecting tray back slightly.	
3	Tip the condensate out of the condensate collecting tray into the drain gully.	

Emptying the condensate collecting tray into a drain

To empty the condensate collecting tray, follow the steps below:

Step	Action	Illustration
1	Lift the condensate collecting tray out of the loading trolley.	
2	Empty the condensate out of the condensate collecting tray into a drain.	

More on this ...

How to do it correctly

<input type="checkbox"/> Loading table-top appliances using the transport trolley.....	154
<input type="checkbox"/> Opening the appliance door safely	148
<input type="checkbox"/> Loading table-top appliances / removing food from table-top appliances.....	152
<input type="checkbox"/> Loading floor-standing appliances	157

▶ Cleaning the armature

Hot surfaces

▲WARNING

Risk of burns from high temperatures inside the oven and on the inside of the appliance door

You may get burnt if you touch any of the interior parts of the oven, the inside of the appliance door or any parts that were inside the oven during cooking.

- ▶ Wear personal protection equipment as specified in safety regulations.

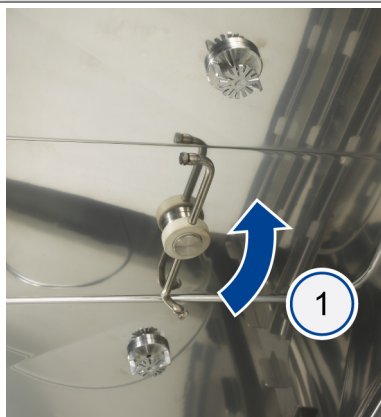
Materials required

You need the following materials:

- None

Cleaning the armature

To clean the armature, follow the steps below:

Step	Action	Illustration
1	Unscrew the armature (1).	
2	Wash the armature in the dishwasher.	
3	Screw the armature back on.	
4	Check that it can move freely.	

More on this ...

Related topics

<input type="checkbox"/> Cleaning and maintenance schedule.....	134
<input type="checkbox"/> Cleaning agents	142
<input type="checkbox"/> Fully automatic oven cleaning (CONVOClean system option)	139
<input type="checkbox"/> Cleaning the double glass door.....	167
<input type="checkbox"/> Cleaning the removable hygienic plug-in gasket	169
<input type="checkbox"/> Cleaning the bypass measuring hole	170
<input type="checkbox"/> Cleaning the demisting tray.....	172

▶ Changing the cleaning canisters containing CONVOClean forte

Skin burns

▲WARNING

Risk of skin burns

The CONVOClean forte cleaning agent will cause skin burns if there is any direct contact, and care must be exercised when handling the cleaning canisters.

- ▶ Do not inhale the spray mist.
- ▶ Do not let CONVOClean forte come into contact with eyes or skin.
- ▶ Never open the appliance door during fully automatic cleaning.
- ▶ Wear protective clothing, protective gloves and safety goggles as specified in safety regulations.

Materials required

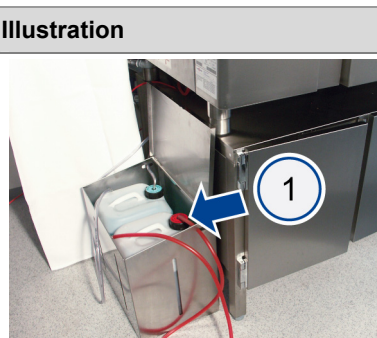
You need the following materials:

- Replacement canister of CONVOClean forte

Changing the cleaning canisters containing CONVOClean forte

To change the cleaning canisters containing CONVOClean forte, follow the steps below:

Step	Action
1	Remove the seal on the replacement canister of CONVOClean forte (1).
2	Unscrew the supply pipe plus suction nozzle from the empty canister.
3	Feed the supply tube plus suction nozzle into the replacement canister and screw it on.



More on this ...

Related topics

- Fully automatic oven cleaning (CONVOClean system option) 139

► Changing the cleaning canisters containing CONVOCare

Cleaning agents

▲WARNING

Risk of skin and eye irritation or chemical burns

Direct contact with the CONVOClean new and CONVOCare cleaning agents will irritate the skin and eyes. Direct contact with CONVOClean forte will result in chemical burns.

- ▶ Do not inhale the spray mist.
- ▶ Do not let the cleaning agent come into contact with eyes or skin.
- ▶ Never open the appliance door during fully automatic cleaning.
- ▶ Wear protective gloves and safety goggles as specified in safety data sheet.

Materials required

You need the following materials:

- an empty CONVOCare canister
- CONVOCare concentrate (0.5 l)
- a sufficient amount of soft water (9.5 l)

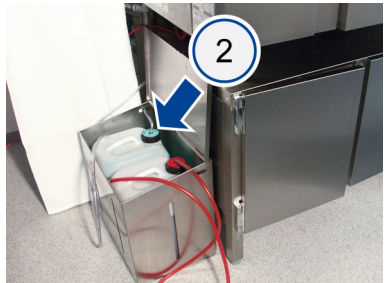
Mixing the CONVOCare solution

To avoid excessive foaming, follow the procedure below when mixing the CONVOCare concentrate with water:

Step	Action
1	Open the empty canister and first of all add 9.5l of soft water to the empty canister.
2	Add 0.5l of CONVOCare concentrate to the water.
3	Replace the cap on the canister and tip it up to mix the two liquids together thoroughly.

Changing the cleaning canisters containing CONVOCare

To change the cleaning canister containing CONVOCare, follow the steps below:

Step	Action	Illustration
1	Unscrew the supply pipe plus suction nozzle from the empty canister of CONVOCare (2).	
2	Feed the supply tube plus suction nozzle into the full canister and screw it on.	

More on this ...

Related topics

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