

Convotherm 4 easyDial – Quick Reference Guide for Cooking



Hot surfaces

Risk of burns when there are high temperatures on the inside



Hot steam

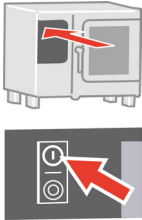
Risk of scalding when hot steam comes out when the unit door is opened



Hot food

Risk of scalding posed by hot liquids when food is taken out

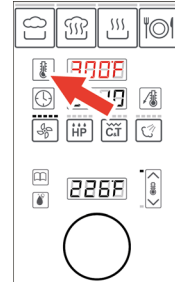
Turn on the combi oven



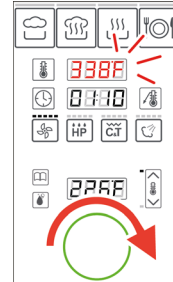
Select an operating mode



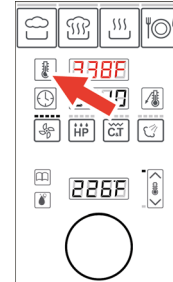
Change the cooking temperature



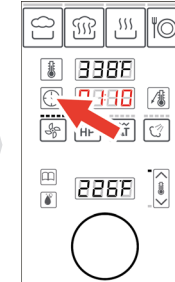
Set the value



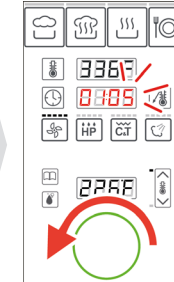
Confirm the value



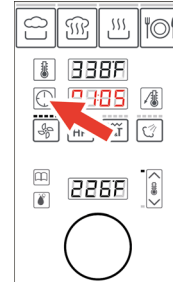
Set your time OR probe cook



Set the value



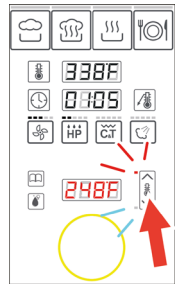
Confirm the value



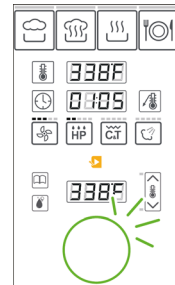
Set a fan speed



Pre-heat / Cool down



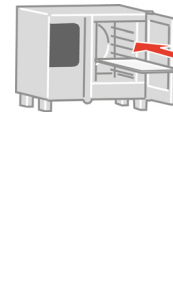
Ready for food



Open the unit door



Put the food inside



Close the unit door



Cooking in progress – please wait



Cooking done



Open the unit door



Take food out



Legend:

	Steam		Fan speed		Cookbook		Ready for operation
	Combi-steam		HumidityPro		Clean		Wait
	Hot air		Crisp&Tasty		Open unit door		Cooking
	Rethermalize		Manual steaming		Close unit door		
	Cooking temp.		Pre-heat / Cool down				
	Cooking time						
	Core temp.						