



Combi Oven

OES 10.10 mini

Operating manual UL, USA – Original, ENG

FOR THE INSTALLER, OPERATOR, RESPONSIBLE OWNER

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other unit.



WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury and death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.



WARNING

To reduce the risk of electric shock, do not remove or open cover. No user serviceable parts inside. Refer servicing to qualified personnel. Disconnect power supply before servicing.



WARNING

Disconnect power at the main external power switch before servicing or repairing a combi oven.

IMPORTANT

ALL SERVICE MUST BE PERFORMED BY A QUALIFIED CONVOTHERM AUTHORIZED TECHNICIAN.

KEEP AREA FREE AND CLEAR OF COMBUSTIBLES.

Installation

- Installation of this unit must be done by a licensed professional when installed in the Commonwealth of Massachusetts.
- The wiring diagram is located on the inner part of the side panel.

Customer documentation

- The customer documentation is part of the combi oven.
- Keep the customer documentation manuals handy at all times so that you can look up any required information.
- Keep the customer documentation manuals for the entire life of the unit.
- Carefully read the installation manual, the operating manual, and the operating instructions before using, handling, and working on this unit.
- If you transfer the combi oven to a new owner, make sure to give the new owner the customer documentation manuals as well.

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1 General

Purpose of this section

This section provides information on how to identify your combi oven and how to use this manual.

1.1 Environmental Protection

Policy statement

Our customers' expectations, the legal regulations and standards we have to follow, and our company's reputation are what drives the quality and service behind all our products.

Our environmental management policy is not only designed to ensure that we are always in full compliance with all environmental laws and regulations, but also reflects our commitment to the environment and to continuously improving our performance in this field.

In order to ensure that we meet all of our environmental goals while maintaining the high quality of our products, and that things stay this way, we have developed a quality and environmental management system.

This system meets the requirements set forth in ISO 9001:2008 and ISO 14001:2004.

Environmental protection measures

The following measures apply to this product:

- Uses fully compostable packing products
- Uses RoHS-compliant products
- Complies with the REACH regulation
- Shipping boxes are reused
- Recommends and uses biodegradable cleaning agents
- E-waste recycling
- Environmentally friendly disposal of old units

Join us in our commitment to protecting the environment!

1.3 Customer Documentation Structure

Customer documentation parts

The customer documentation for the combi oven is made up of the following:

- Installation manual
- Operating manual (this manual)

Customer Documentation Structure

The following table outlines how the customer documentation is structured:

Subject	Description	Please refer to
Transportation	Transporting the combi oven	Installation manual
Setup	<ul style="list-style-type: none"> ▪ Setup options ▪ Correctly setting up the combi oven 	(intended for trained qualified personnel; see Staff Requirements)
Installation	<ul style="list-style-type: none"> ▪ Electrical connection ▪ Water connection ▪ Installing the ConvoClean fully automatic cleaning system 	
Placing into operation	Combi oven initial startup	
Operation	<ul style="list-style-type: none"> ▪ User interface explanation ▪ Work sequences and steps 	Operating manual
Cleaning	<ul style="list-style-type: none"> ▪ Cleaning schedule ▪ Cleaning programs and tasks 	(intended for briefed staff and trained qualified staff; see Staff Requirements)
Maintenance	<ul style="list-style-type: none"> ▪ Maintenance Schedule ▪ limited maintenance work 	
Removing from service	Removing the combi oven from service	Installation manual
Technical data	<ul style="list-style-type: none"> ▪ Shelf options ▪ max. loading weight 	Operating manual
	All the technical data for the combi oven	Installation manual
Scale drawings, connection points	All the scale drawings and connection points for the combi oven	Installation manual
Checklists	Installation checklists	

1.4 Safety Information That Must Be Read without Exception

Safety information found in the documentation for the customer

The most important safety information for the combi oven is essentially found in the installation manual and operating manual.

The installation manual provides safety information for the transportation, setup, installation, placing-into-operation, and removal-from-service tasks it describes.

The operating manual provides safety information for the cooking, cleaning, and maintenance tasks it describes.

When using the operating instructions, the operating manual or installation manual should always be consulted in order to obtain the relevant safety information. When performing activities that go beyond simply using the software, the safety information in the operating manual and installation manual must always be observed.

Parts of this document that must be read without exception

Failure to take the information in this document into account may result in death, injury, or property damage.

In order to ensure their safety and the safety of others, everyone working with/on the combi oven must read and understand the following parts of this document before starting any work:

- The 'For Your Safety' section; please refer to For Your Safety on page 18
- The sections describing the work that will be carried out




Danger symbol

Danger symbol	Meaning
	Used to warn of potential injury. Observe all the precautionary statements following this symbol in order to avoid injury or death.



Precautionary statements

The precautionary statements in this manual are categorized using the following hazard levels:

Hazard level	Consequences	Likelihood
 DANGER	Death / severe injury (irreversible)	Imminent
 WARNING	Death / severe injury (irreversible)	Potential
 CAUTION	Minor injury (reversible)	Potential
NOTICE	Property damage	Potential

1.5 About this operating manual

Purpose

The purpose of this operating manual is to provide everyone working with/on the combi oven with the information they will need to carry out operation, cleaning, and limited maintenance work safely and correctly.

Target groups

This operating manual is intended for the following target groups:

Name of target group	Tasks
Cook	Primarily takes care of organizational tasks, such as: <ul style="list-style-type: none"> ▪ Entering cooking program data ▪ Editing existing cooking profiles in the cookbook ▪ Coming up with new cooking profiles ▪ Configuring the unit's settings and takes care of all operator tasks as well if necessary.
Operator	Actually operates the combi oven, taking care of tasks such as: <ul style="list-style-type: none"> ▪ Putting food into the combi oven ▪ Starting the cooking program ▪ Taking out the food once it has been cooked ▪ Cleaning the combi oven ▪ Limited troubleshooting

Operating Manual Outline

The following table describes the contents, the goals, and the target groups for the various sections in this manual:

Section / sub-section	Purpose	Target group
General	<ul style="list-style-type: none"> ▪ Helps identify your combi oven ▪ Explains how to use this operating manual 	Cook
Configuration and Functions	<ul style="list-style-type: none"> ▪ Describes the combi oven's intended use ▪ Explains the combi oven's functions and describes where its components are located ▪ Describes the technical data for the shelf options and the maximum loading weight 	Cook Operator
For Your Safety	Describes all the risks and hazards posed by the combi oven, as well as appropriate instructions on how to prevent and/or counter them Read this section very carefully!	Cook Operator
Getting Started	<ul style="list-style-type: none"> ▪ Explains how to turn on the combi oven ▪ Provides general instructions for working with the combi oven 	Cook
Control Panel Layout	Describes the user interface	Cook Operator
How to Work with the Control Panel	Provides basic instructions for operating the combi oven using the control panel	Cook Operator
Cooking and Rethermalizing	Provides cooking and rethermalization instructions	Operator
How to do it right	Provides instructions for the work steps that need to be used repeatedly when working with the combi oven	Operator

Section / sub-section	Purpose	Target group
Cleaning and maintenance	<ul style="list-style-type: none">▪ Includes the cleaning schedule▪ Provides the maintenance schedule where relevant to the operator▪ Provides cleaning instructions	Cook Operator
The cooking programs in your combi oven	Goes over the cooking programs	Cook
Coming Up with Your Own Custom Cooking Profiles	Describes cooking profiles as examples for coming up with your own cooking profiles	Cook

Decimal mark used

In order to ensure that all numbers can be properly understood internationally, a decimal point is always used.

2 Configuration and Functions

Purpose of this section

This section describes the combi oven's configuration and explains its functions.

2.1 Basic overview of how the combi oven works

Basic cooking programs

Your combi oven can be used to cook a variety of food. To do this, you can use any of the following basic cooking programs on the combi oven:

- Steam
- Hot air
- Combi-steam (steam superheated without pressure)

Cooking methods you can use

The basic cooking programs can be used for virtually any existing cooking method.

The cooking methods you can use are listed below:

- Steaming
- Braising
- Low-temperature cooking
- Blanching
- Baking
- Thawing food
- Poaching
- Scalloping
- Overnight cooking
- Stewing
- Broiling
- Delta-T cooking
- Cooking
- Cooking au gratin
- Cook&Hold
- Roasting
- Rethermalization

The basics of working with your combi oven

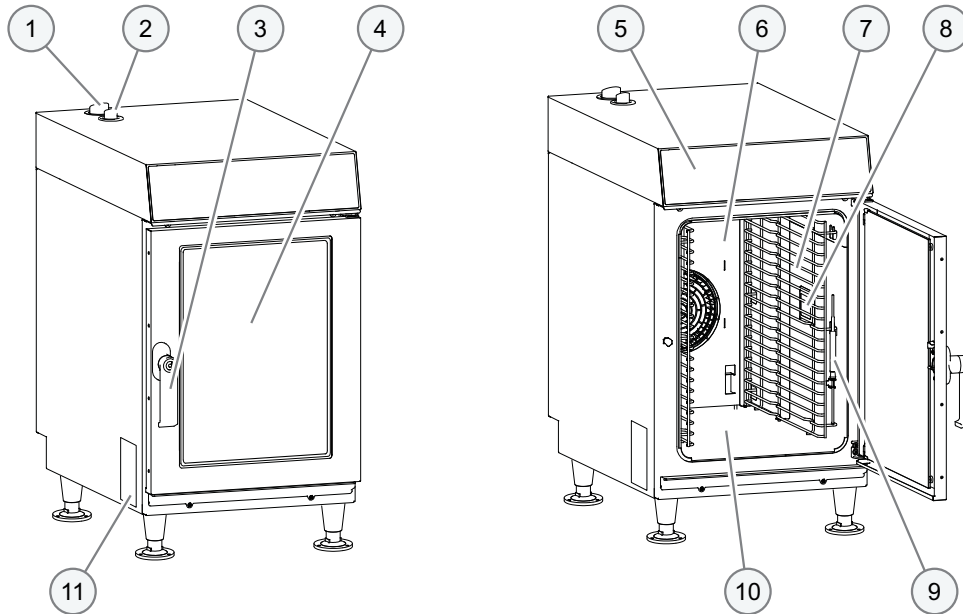
The following are the basic steps involved in using the combi oven:

- Place food in bakeware or on shelf grills and then in your combi oven.
- Set up a cooking program or a cooking time and start it.
- Once the cooking program is done, remove the food, which should be cooked to your liking.

2.2 The Combi Oven's Configuration and Functions

Combi oven's configuration

The following figure illustrates the combi oven:



The combi oven's parts and what they do

Following is a description of what the combi oven's parts do:

No.	Designation	Function
1	Ventilation port	Draws in ambient air in order to remove moisture
2	Air vent	Lets steam escape
3	Door handle	<ul style="list-style-type: none"> Used to open and close the unit door Cracked-open position for safely opening the combi oven Coated with an antimicrobial coating featuring silver ions ('hygienic handle')
4	Unit door	Seals the oven cavity
5	Control panel	Used to control the combi oven
6	Suction panel	Used to distribute heat within the oven
7	Rack	Used to hold standard-size bakeware
8	Oven light	Illuminates the oven cavity
9	Core temperature probe	Used to measure the food's core temperature
10	Oven cavity	Is where food is placed while it is being cooked
11	Nameplate	Used to identify the combi oven

Shelf options

The following table lists the various shelf options:

Capacity		
Qty.		
13" x 18" half size sheet pans	[pcs]	10
12" x 20" by 2 1/2" steam table pans	[pcs]	5

Capacity

12" x 20" wire fry baskets	[pcs]	6
Plates, max Ø 11" (rethermalization only)	[pcs]	12
2/3 US hotel pan	[pcs]	5

Only use standard size bakeware (containers, oven racks, and sheet pans) with appropriate dimensions.

The rack can accommodate a variety of sheet pans, bakeware, and oven racks. The specific ones listed above are provided only as an example. In addition, custom rack configurations with customized loading capacities are available.

Maximum permissible loading weight

The following table lists the maximum permissible loading weight for each combi oven. These values apply under the condition that the weight loaded onto each shelf does not exceed 11 lbs:

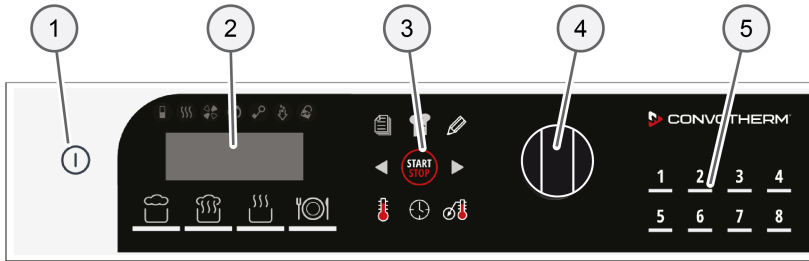
Maximum permissible loading weight

Standard size bakeware (containers, oven racks, sheet pans)		
Per combi oven	[lbs]	66
Per shelf	[lbs]	11

2.3 Control Panel Layout and Functions

Control panel layout

The figure below shows the control panel:



Control panel parts

Following is an explanation of what the control panel's parts do:

No.	Designation	Function
1	Main switch	Used to turn the combi oven on and off
2	Display and program selection	<ul style="list-style-type: none"> Shows the active cooking program and the selected extra functions Used to select a basic cooking program or rethermalization program
3	Data input	<ul style="list-style-type: none"> Used to select a cooking parameter so that it can be configured Starts and stops the cooking program
4	Knob	Cooking parameters and extra functions can be selected or adjusted by turning this knob
5	Press&Go buttons	Programmable quick-select buttons

3 For Your Safety

Purpose of this section

The purpose of this section is to provide you with all the information you will need in order to safely work with/on the combi oven without putting yourself and others at risk.

Read this section very carefully!

3.1 Basic Safety Instructions

Purpose of these instructions

The purpose of these instructions is to ensure that everyone working with and on the combi oven will be fully aware of all the risks, hazards, and safety requirements involved and will observe the warnings in the operating manual and on the combi oven. Failure to follow these instructions may result in death, injury, or property damage.

Customer documentation manuals

Follow the instructions below:

- Fully read the 'For Your Safety' section, as well as the section that applies to the way you will be interacting with the combi oven.
- Keep the customer documentation manuals handy at all times so that you can look up any required information.
- If you transfer the combi oven to a new owner, make sure to give the new owner the customer documentation manuals as well.

Working with/on the combi oven

Follow the instructions below:

- Only people who meet all the requirements specified in this operating manual should be allowed to use and otherwise work with/on the combi oven.
- Only use the combi oven for its intended use as described in this manual. Never, under any circumstance, use the combi oven for other purposes, even if they seem obvious.
- Observe all the safety measures specified in this operating manual and on the combi oven. This applies especially to wearing the required personal protective equipment.
- Make sure to always stay in the specified work areas when working with/on the combi oven.
- Do not make any alterations to the combi oven. This includes removing components and adding components that have not been expressly approved. Above all, however, make sure not to disable any safety devices or guards.

For more information...

Related subjects

▷ Your Combi Oven's Intended Use	19
▷ Warning Labels on the Combi Oven	21
▷ Overview of Hazards	23
▷ Hazards and Safety Measures During Operation	25
▷ Hazards and Safety Measures During Cleaning	30
▷ Hazards and Safety Measures During Maintenance	36
▷ Safety Devices	38
▷ Staff and Work Area Requirements	40

3.2 Your Combi Oven's Intended Use

The combi oven's intended use

- The combi oven has been designed and built exclusively for cooking a variety of food in standard-size bakeware (steam table pans, sheet pans, etc.). Steam, convection, and combi-steam (steam superheated without pressure) are used for this purpose.
- The bakeware can be made of stainless steel, ceramic, plastic, aluminum, enameled steel, or glass. Glass bakeware must not be damaged.
- The combi oven is intended exclusively for professional commercial use.

Ventilation

The combi oven is a commercial combination oven with integral systems for limiting the emission of grease laden air.

This unit is UL category KNLZ listed for ventless operation. Allows operators to expand into new non-traditional outlets. Local codes prevail as stated in NFPA 96-1994 regulations.

Limitations on use

The combi oven should not be used to heat up the following materials:

- Dry powders or granular products
- Readily flammable substances or objects with a flashpoint lower than 518°F, such as readily flammable oils, fats, and plastics
- Food in sealed cans

Staff requirements

- The combi oven must be operated exclusively by staff meeting the specified requirements. For the corresponding training and qualifications requirements, please refer to 'Staff and Work Area Requirements' on page 40.
- All staff must be familiar with the risks, hazards, and rules involved in handling heavy loads.

Requirements concerning the combi oven's functional capability

- Do not operate the combi oven unless it has been properly transported, set up, installed, and placed into operation as indicated in the installation manual and the person responsible for placing it into operation has confirmed this.
- The combi oven should only be used if all safety devices and guards are present, working properly, and correctly locked in place.
- All manufacturer specifications concerning how to run and service the combi oven must be observed.
- The load placed inside the combi oven must never exceed the maximum permissible loading weight; please refer to 'The combi oven's configuration and functions on page 15'.

Requirements concerning the combi oven's surroundings

Required combi oven surroundings

- Ambient temperature between 40°F and 95°F
- No toxic or potentially explosive atmospheres
- Do not use or store gasoline or other flammable vapors, gases, or liquids in the vicinity of a combi oven
- Dry kitchen floor in order to reduce the risk of accidents occurring

Required installation location characteristics

- NO fire alarms or sprinkler system directly above the unit
- NO flammable materials, gases, or liquids above, on, under, or close to the unit

Limitations on use

- When used outdoors, the unit must be protected from rain and wind
- Do NOT shift or move the unit during operation

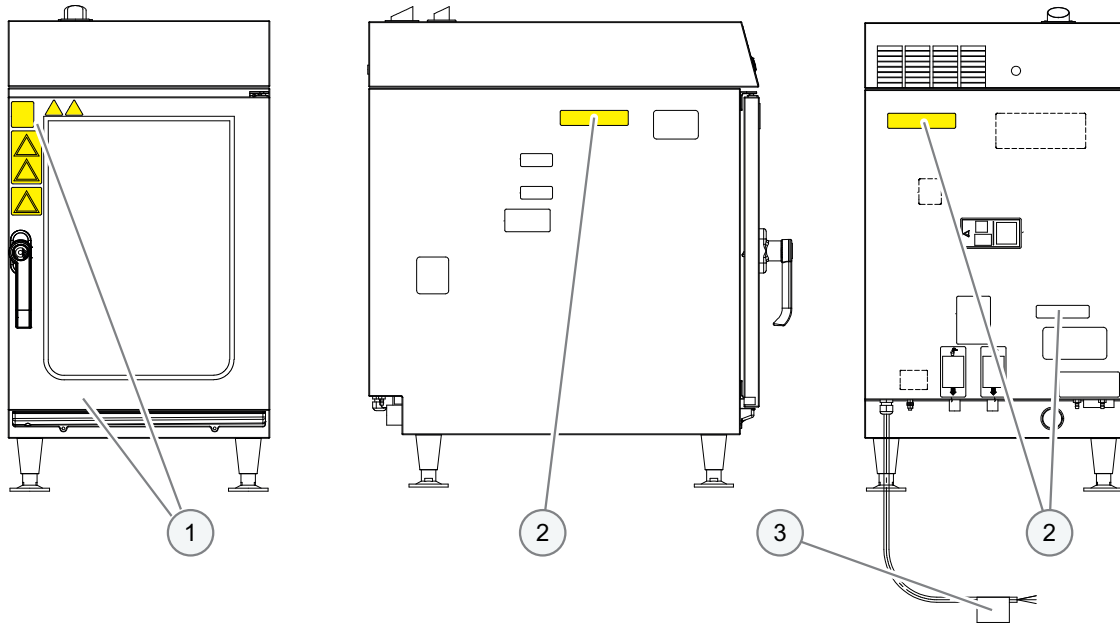
Prerequisites for cleaning

- Only use the cleaning agents approved by the manufacturer.
- Do NOT use a pressure washer to clean the unit.
- Do NOT use a water jet to clean the outside of the unit. Do not use a water jet for anything other than cleaning the oven cavity.
- Do NOT use bases or acids to clean the combi oven and make sure it is not exposed to acid fumes. The only exception is when the oven cavity and the boiler are descaled by an authorized service company following the manufacturer's instructions.

3.3 Warning Labels on the Combi Oven






Warning label locations


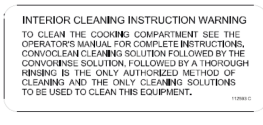
The warning labels are found at the following locations on the combi oven:



Warning labels on unit door




The following warning labels (1) are located on the unit door:

Warning	Description
	<p>Hot food, hot bakeware, and hot liquid warning</p> <p>Hot food and hot bakeware will pose a burn hazard if the bakeware falls off the shelf levels or if food slides off bakeware that is being held in an inclined position. This hazard will be particularly acute in the case of shelf levels located above the operator's field of view.</p> <p>Risk of scalding when liquid food is spilled. This hazard exists when liquids, or food that becomes liquefied during cooking, are placed on the upper shelf levels. Do not use shelf levels located above your field of view for liquids or food that will become liquefied.</p>
	<p>Hot steam warning</p> <p>There is a risk of scalding posed by the hot steam coming out when the unit door is opened.</p>
	<p>Caustic cleaning agent warning</p> <p>Skin, eye, and respiratory tract irritation hazard posed as a result of contact with cleaning agents, as well as their vapors, if the unit door is opened during fully automatic cleaning (ConvoClean system).</p>
	<p>Only if using a moving base</p> <p>Combi oven tip-over hazard warning</p> <p>There is a risk of the combi oven toppling over when being moved. Exercise extreme caution when moving the combi oven.</p>
	<p>Only if using a moving base</p> <p>Unit hookup damage and disconnection warning</p> <p>There is a risk of the unit's hookups being damaged or disconnected when the combi oven is moved. Exercise extreme caution when moving the combi oven and take the connections' length into account. Every time after moving it, secure the combi oven so that it cannot roll away by accident.</p>

Warning	Description
	<p>CAUTION Surface(s) and Handle(s) may be hot.</p> <p>ATTENTION Surface(s) et poignée(s) chaudes</p>
	<p>INTERIOR CLEANING INSTRUCTION WARNING</p> <p>To clean the cooking compartment see the operator's manual for complete instructions. ConvoClean cleaning solutions followed by the ConvoRinse solution. Followed by a thorough rinsing is the only authorized method of cleaning and the only cleaning solutions to be used to clean this equipment.</p>


Warning labels on combi oven case

The following warning labels (2) are located on the combi oven's case:

Warning	Description
	<p>WARNING</p> <p>To reduce the risk of electric shock, do not remove or open cover. No user serviceable parts inside. Refer servicing to qualified personnel. Disconnect power supply before servicing.</p>
	<p>AVERTISSEMENT</p> <p>Afin de réduire le risque d'électrocution, ne pas retirer ou ouvrir le capot. Aucune pièce réparable ne se trouve à l'intérieur. Confier le dépannage à du personnel qualifié. Débrancher l'alimentation électrique avant réparation.</p>
	<p>CAUTION</p> <p>Before commencing plumbing installation refer to installation instruction furnished with unit. DO NOT INSTALL a SHUTOFF ON DRAIN OUTLET</p>

Warning labels on power cord

The following warning labels (3) are located along the power cord:

Warning	Description
	<p>WARNING</p> <p>Risk of Fire. Use only a UL listed grounding type attachment plug rated for:</p> <ul style="list-style-type: none"> 208-240 V, 30 AMP Minimum, 3 PH, 4 Wire 208-240 V, 50 AMP Minimum, 3 PH, 4 Wire <p>The plug is to be selected and installed only by qualified service personnel or electricians.</p>

3.4 Overview of Hazards

General rules on how to deal with hazards and safety measures

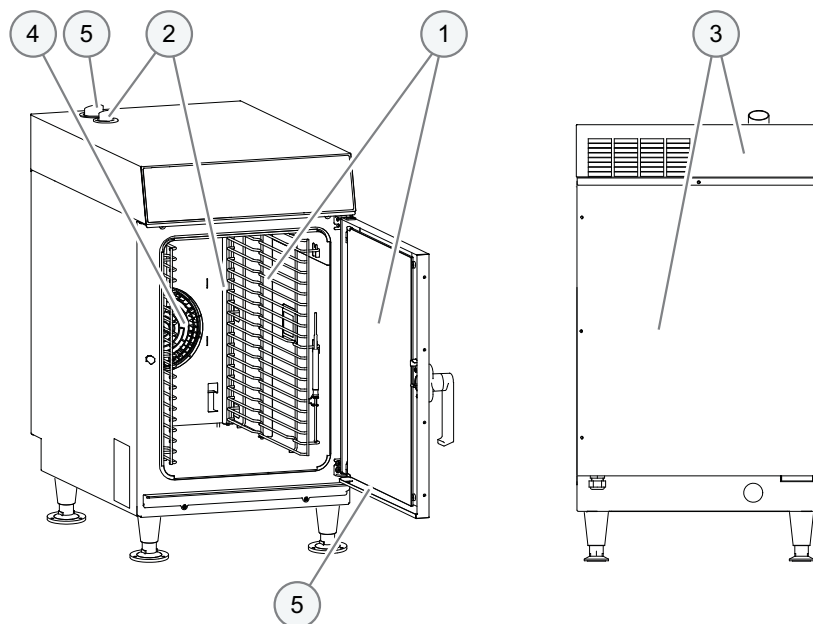
The combi oven has been designed in such a way as to ensure that users will be protected from all hazards that can be reasonably prevented using design-based measures.

However, the combi oven's intended use entails a series of residual risks that will require you to take precautions in order to avoid them. The safety devices and guards on the unit may protect you from some of these risks to a certain extent. However, in order for the safety devices and guards to protect you, you must make sure that they are in place and working properly.

Following is a description of these residual risks and what kinds of hazards they pose.

Danger areas

The figure below shows the various danger areas:



Heat build-up (1)

During operation, the following combi oven areas will become hot: the inside of the oven cavity, the inside of the unit door, and the vents on top of the unit. This poses the following risks:

- Fire hazard posed by the combi oven's heat output.
- Risk of burns posed by hot surfaces on the outside and inside of the combi oven, as well as by hot unit parts and bakeware on the inside.
- Risk of burns posed by the vents on top of the unit.

Hot steam (2)

The combi oven generates hot steam that will escape when the door is opened and that will come out through the air vents on top of the combi oven when the door is closed. This poses the following risks:

- Risk of scalding posed by hot steam when the unit door is opened. The unit door and its special mechanisms (slow, step-by-step opening) will protect you from hot steam if you use these mechanisms and make sure that the unit door is intact.
- Risk of scalding posed by hot steam whenever water is sprayed into hot fat.
- Risk of burns posed by high temperatures on the vents found on top of the unit.

Hot liquids

The purpose of the combi oven is to cook food inside it. This food can also be liquid or become liquefied during the cooking process. This poses the following risks:

- Risk of scalding posed by hot liquids that may be spilled if handled incorrectly.

Live parts (3)

The combi oven has live parts in it. This poses the following risks:

- Hazard posed by live parts when the covers for electrical components are not in their place
- Electric shock hazard when the combi oven's outside is cleaned using a spray head.

Fan (4)

The combi oven has a fan in it. This poses the following risks:

- Risk of hand injuries caused by the fan behind the suction panel in the oven cavity when the suction panel is not properly installed in its place.

Spray head

Using a recoil hand shower can pose various hazards:

- Risk of scalding if the spray head is used to spray water into the hot oven cavity, e.g., to clean it.
- Risk of scalding if the combi oven is in the immediate vicinity of units used to heat up liquid fat and the spray head is used to spray water into these units.
- Risk of scalding whenever there is bakeware containing liquid fat inside the oven cavity and the spray head is used to spray water into it.
- Electric shock hazard when the combi oven's outside is cleaned using a spray head.

Contact with cleaning agents

The combi oven needs to be cleaned with special cleaning agents. This poses the following risks:

- Hazard posed by cleaning agents with irritating or caustic effects.

Break in the cold chain

The cold chain for refrigerated food can be broken if food is placed inside the oven cavity too early (e.g., if a wrong cooking program start time is pre-selected) or if the cooking process is interrupted.

This poses the following risks:

- A hazard for your guests in the form of microbiological food contamination.

Parts moving against each other (5)

Hands and fingers can get pinched, crushed, cut, or severed while performing various actions, such as closing/opening the unit door and cleaning the unit door.

If the unit is not turned off and you are cleaning the inside of the vent, there is the risk of your hand being pinched or crushed by the automatically moving vent flap.

3.5 Hazards and Safety Measures During Operation

Safety hazard: heat – hot surfaces

When operating the unit, keep the following hazards in mind and take the actions required in order to eliminate and/or minimize these hazards:

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do	Safety device
Risk of burns posed by hot surfaces	On the outside of the unit door	Do not touch the surfaces for extended periods of time	None
	On the inside of the unit door	Wear the required personal protective equipment, especially protective gloves	None
	Inside the entire oven. This includes all parts that are inside the oven during cooking, such as: <ul style="list-style-type: none"> ▪ Racks ▪ Suction panel ▪ Core temperature probe ▪ Shelf grills etc. 		
On the unit's top: <ul style="list-style-type: none"> ▪ Ventilation port ▪ Air vent 			

Safety hazard: heat – hot steam

When operating the unit, keep the following hazards in mind and take the actions required in order to eliminate and/or minimize these hazards:

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do	Safety device
Risk of scalding posed by hot steam	In front of the unit if the unit door is not intact	Check the unit door's condition	Unit door
	When the unit door is opened	<ul style="list-style-type: none"> ▪ Use the unit door's cracked-open position ▪ Do not put your head inside the oven cavity ▪ Check that the cracked-open position works properly 	Unit door cracked-open position
	<ul style="list-style-type: none"> ▪ Above the air vent ▪ Above the dry air intake 	Do not move any body parts close to air vents or dry air intakes	None

Safety hazard: heat – hot liquids

When operating the unit, keep the following hazards in mind and take the actions required in order to eliminate and/or minimize these hazards:

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do	Safety device
Risk of scalding posed by hot liquid	When placing food inside and taking it out	<ul style="list-style-type: none"> ▪ When handling bakeware containing liquid food or food that will become liquefied during cooking, make sure to only slide the bakeware into fully visible shelf levels, as well as to pull it out in a completely horizontal position ▪ Lock the racks correctly in place ▪ Use bakeware with matching standard dimensions only ▪ Do not exceed the maximum load weight ▪ Wear appropriate protective gloves 	None

Safety hazard: heat – other

When operating the unit, keep the following hazards in mind and take the actions required in order to eliminate and/or minimize these hazards:

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do	Safety device
Fire hazard posed by the unit's heat loss	Whenever flammable materials, gases, or liquids are stored on or next to the unit	Do not store any flammable materials, gases, or liquids on or next to the unit	None
Risk of scalding posed by water being sprayed	Whenever there is bakeware containing liquid fat inside the oven cavity and water is sprayed into it	Do not spray water into liquid fat	None

Safety hazard: microbiological food contamination

When operating the unit, keep the following hazards in mind and take the actions required in order to eliminate and/or minimize these hazards:

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do	Safety device
Risk of microbiological food contamination	When the food's cold chain is broken by putting the food in the oven cavity prematurely	Make sure not break the cold chain: <ul style="list-style-type: none"> Do not use the oven cavity to temporarily store the food being cooked Low-temperature cooking (<150°F) should be performed by qualified staff only 	None
	When the cooking process is manually interrupted	<ul style="list-style-type: none"> Never interrupt the cooking process on purpose Do not use the oven cavity to temporarily store the food being cooked 	None
	When the cooking process is interrupted by a power outage	<ul style="list-style-type: none"> Once the unit starts up again, take into account the time that will be necessary to restart the cooking process while taking the food's condition into account 	None
Risk of microbiological food contamination in hot ambient conditions within a temperature range of 85 to 150°F.	When rethermalizing, using low-temperature cooking, or keeping food warm and then proceeding to move cold food into the unit during the process	Do not move cold food into the unit while rethermalizing food, cooking food at low temperatures, or keeping food warm	None
	Whenever using low-temperature cooking or keeping food warm in general	<ul style="list-style-type: none"> Low-temperature cooking (< 150°F) should be performed by qualified staff only Reduce the amount of microorganisms on the food before cooking it at low temperatures (by searing it, for example). 	None
Risk of food being contaminated with wastewater	If the drain pipe is shut off, wastewater may flow out from the unit. If the unit is on top of an open stand being used to store food, this may result in the food being contaminated.	Do not store food in open stands	None

Safety hazard: moving units on bases with casters

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do	Safety device
Pinch point hazard (for multiple body parts) Pinch point hazard (hand and foot hazard) Risk of scalding posed by hot wastewater Risk of scalding posed by hot, liquid food Risk of electric shock posed by live parts Skin and eye irritation hazard as a result of contact with cleaning agents	When units are being moved on a base with casters	<ul style="list-style-type: none"> ▪ Do not pull the base with casters forward unless you are cleaning the combi oven case or the floor/surface below the units, in which case you should make sure not to pull it forward by more than the 20" allowed by the attached retaining element ▪ Make sure to always lock the casters wheels when the units are running ▪ Every day before using the units, check to make sure that the casters' wheels are locked 	Retaining element

Safety hazard: electricity

When operating the unit, keep the following hazards in mind and take the actions required in order to eliminate and/or minimize these hazards:

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do	Safety device
Risk of electric shock posed by live parts	If the units are on a base with casters and the electrical connection breaks as a result of the units rolling away by accident	<ul style="list-style-type: none"> ▪ Before running the unit, check to make sure that the retaining element designed to limit how much the base can move with the unit is attached. ▪ Make sure to always lock the casters wheels when the units are running ▪ Every day before using the units, check to make sure that the casters' wheels are locked 	None

Safety hazard: water

When operating the unit, keep the following hazards in mind and take the actions required in order to eliminate and/or minimize these hazards:

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do	Safety device
Fall hazard as a result of floors being wet	If the units are on a base with casters and the water connection breaks as a result of the units rolling away by accident	<ul style="list-style-type: none"> ▪ Before running the unit, check to make sure that the retaining element designed to limit how much the base can move with the unit is attached. ▪ Make sure to always lock the casters wheels when the units are running ▪ Every day before using the units, check to make sure that the casters' wheels are locked 	None

Safety hazard: mechanical unit components

When operating the unit, keep the following hazards in mind and take the actions required in order to eliminate and/or minimize these hazards:

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do	Safety device
Risk of injury posed by rotating fan	Whenever the oven cavity is cooled down with the 'Cool down' function while the unit door is open and the fan is accessible due to the suction panel not being in place.	Make sure that the suction panel is locked in its place	Suction panel

3.6 Hazards and Safety Measures During Cleaning

Safety hazard: cleaning agents

When cleaning the unit, keep the following hazards in mind and take the actions required in order to eliminate and/or minimize these hazards:

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do	Safety device
Skin, eye, and respiratory tract irritation hazard as a result of contact with cleaning agents and their vapors	During fully automatic cleaning: In front of the unit door	Do not open the unit door during the fully automatic oven cleaning process	None
	During all cleaning tasks	<ul style="list-style-type: none"> ▪ Do not let your eyes or skin come into contact with cleaning agents ▪ Do not heat up the unit when there are cleaning agents in it. Doing so is only permitted when running the semi-automatic or fully automatic cleaning process under supervision. ▪ Do not spray cleaning agents into the unit until prompted to do so by the software or unless the oven temperature is equal to or lower than 140°F ▪ Do not inhale the spray mist ▪ Wear the required personal protective equipment 	None
	Whenever handling the cleaning agent canisters	Wear the required personal protective equipment	None
	Whenever using aggressive cleaning agents	Only use the cleaning agents specified under 'Cleaning Agents' on page 118	None

Safety hazard: microbiological food contamination

When cleaning the unit, keep the following hazards in mind and take the actions required in order to eliminate and/or minimize these hazards:

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do	Safety device
Risk of food being contaminated by cleaning agents	When cleaning the unit if: <ul style="list-style-type: none"> ▪ The lids for the cleaning agent canisters to which the supply hoses are connected have been mixed up ▪ The cleaning agent canisters have been filled incorrectly 	<ul style="list-style-type: none"> ▪ When replacing the cleaning agent canisters, make sure that the hoses are connected correctly ▪ When filling the canisters, make sure to use the right chemicals for each hose 	None
Risk of food being contaminated by cleaning agents	If the oven is not properly rinsed during semi-automatic cleaning, food will be exposed to cleaning agent residues	<ul style="list-style-type: none"> ▪ Rinse the oven cavity, the accessories, and the area behind the suction panel thoroughly with plenty of water and wipe them clean with a soft cloth ▪ If available: Rinse the oven cavity, the accessories, and the area behind the suction panel thoroughly with a water jet 	None

Safety hazard: heat

When cleaning the unit, keep the following hazards in mind and take the actions required in order to eliminate and/or minimize these hazards:

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do	Safety device
Risk of burns posed by hot surfaces	On the outside of the unit door On the inside of the unit door Inside the entire oven. This includes all parts that are inside the oven during cooking, such as: <ul style="list-style-type: none"> ▪ Racks ▪ Suction panel ▪ Core temperature probe ▪ Shelf grills, etc. 	<ul style="list-style-type: none"> ▪ Before performing any cleaning task, wait until the oven cavity has cooled down to a temperature lower than 140°F ▪ Wear the required personal protective equipment, especially protective gloves 	None

	Behind the suction panel. (This is where the heating system is located.)		
	On the unit's top: ▪ Air vent		
Risk of scalding posed by hot steam whenever water is sprayed into the hot oven cavity	Inside the entire oven cavity	<ul style="list-style-type: none"> ▪ Before performing any cleaning task, wait until the oven cavity has cooled down to a temperature lower than 140°F ▪ Wear the required personal protective equipment, especially protective gloves 	None
Risk of scalding posed by water being sprayed	Whenever bakeware containing liquid fat is inside the oven cavity and water is sprayed into it	Do not spray water into liquid fat	None

Safety hazard: moving units on bases with casters

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do	Safety device
All the risks and hazards listed below	When units are being moved on a base with casters	<ul style="list-style-type: none"> ▪ Before moving the unit (to clean the combi oven's case or the floor, for example), check to make sure that the retaining element designed to limit how much the base can move with the unit is attached. ▪ De-energize the unit before moving it ▪ When moving the unit, make sure not to roll over any connection lines (electrical and water) 	Retaining element
Pinch point hazard (for multiple body parts)	When units are being moved on a base with casters	<ul style="list-style-type: none"> ▪ Pay attention to the utility and hose connections. ▪ Use at least two people to move the unit 	None
Pinch point hazard (hand and foot hazard)	When units are being moved on a base with casters	Keep the unit doors shut	None
Risk of scalding posed by hot wastewater	When units are being moved on a base with casters	<ul style="list-style-type: none"> ▪ Let the units cool down ▪ Immediately wipe or mop up any water that has leaked ▪ Wear appropriate protective clothing 	None
Risk of scalding posed by hot, liquid food	When units are being moved on a base with casters	Do not move units if there is any food still in them	None
Risk of electric shock posed by live parts	When units are being moved on a base with casters	Pay attention to the utility and hose connections.	None
Skin and eye irritation hazard as a result of contact with cleaning agents	When units are being moved on a base with casters	<ul style="list-style-type: none"> ▪ Make sure that the connections are long enough ▪ When moving the base, keep the cleaning agent canisters closed 	None
Trip hazard as a result of utility and hose connections routed in the open	When cleaning behind units that have been pulled forward	Exercise caution when performing maintenance work	None
Fall hazard as a result of floors being wet with wastewater	<ul style="list-style-type: none"> ▪ When cleaning behind units that have been pulled forward ▪ In front of the unit 	<ul style="list-style-type: none"> ▪ Immediately wipe or mop up any water that has leaked ▪ Make sure that the connections are long enough 	None
Fall hazard as a result of floors being wet with cleaning agents	<ul style="list-style-type: none"> ▪ When cleaning behind units that have been pulled forward ▪ In front of the unit 	When moving the units, keep the cleaning agent canisters closed	None

Safety hazard: electricity

When cleaning the unit, keep the following hazards in mind and take the actions required in order to eliminate and/or minimize these hazards:

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do	Safety device
Risk of electric shock due to short circuit	If the unit comes into contact with water	Do not hose down the outer case	None
Risk of electric shock posed by live parts	If the units are on a base with casters and the electrical connection breaks as a result of the units rolling away by accident	<ul style="list-style-type: none">▪ Before running the unit, check to make sure that the retaining element designed to limit how much the base can move with the unit is attached.▪ Make sure to always lock the casters wheels when the units are running▪ Every day before using the units, check to make sure that the casters' wheels are locked	None

Safety hazard: water

When operating the unit, keep the following hazards in mind and take the actions required in order to eliminate and/or minimize these hazards:

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do	Safety device
Fall hazard as a result of floors being wet	If the units are on a base with casters and the water connection breaks as a result of the units rolling away by accident	<ul style="list-style-type: none">▪ Before running the unit, check to make sure that the retaining element designed to limit how much the base can move with the unit is attached.▪ Make sure to always lock the casters wheels when the units are running▪ Every day before using the units, check to make sure that the casters' wheels are locked	None

Safety hazard: mechanical unit components

When cleaning the unit, keep the following hazards in mind and take the actions required in order to eliminate and/or minimize these hazards:

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do	Safety device
Pinch point hazard (hand hazard)	The dehumidifier valve may turn automatically while you are cleaning the inside of the dry air intake	Turn off the unit before cleaning it manually	None
Risk of cut injuries posed by sharp edges	During cleaning tasks	<ul style="list-style-type: none">▪ Exercise caution when performing maintenance work▪ Wear the required personal protective equipment	None

3.7 Hazards and Safety Measures During Maintenance

Safety hazard: heat

When maintaining the unit, keep the following hazards in mind and take the actions required in order to eliminate and/or minimize these hazards:

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do	Safety device
Risk of burns posed by hot surfaces	<p>On the outside of the unit door</p> <ul style="list-style-type: none"> ▪ Inside the entire oven. This includes all parts that have been inside the oven during cooking. ▪ On the inside of the unit door <p>On the unit's top:</p> <ul style="list-style-type: none"> ▪ Air vent ▪ Ventilation port 	<ul style="list-style-type: none"> ▪ Before performing any maintenance work, wait until the oven cavity has cooled down to a temperature lower than 140°F ▪ Wear the required personal protective equipment, especially protective gloves 	None

Safety hazard: electricity

When maintaining the unit, keep the following hazards in mind and take the actions required in order to eliminate and/or minimize these hazards:

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do	Safety device
Risk of electric shock posed by live parts	<ul style="list-style-type: none"> ▪ Under covers ▪ Under the operating panel ▪ All along the power cord 	<ul style="list-style-type: none"> ▪ Maintenance work under covers, under the operating panel, and on the power cord should be performed exclusively by a qualified electrician from an authorized customer service company. ▪ Do not remove any covers or the control panel 	Covers

Safety hazard: mechanical unit components

When maintaining the unit, keep the following hazards in mind and take the actions required in order to eliminate and/or minimize these hazards:

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do	Safety device
Risk of cut injuries posed by sharp edges	<ul style="list-style-type: none"> ▪ Behind metal parts with sharp edges while performing maintenance work ▪ Whenever handling metal parts with sharp edges 	<ul style="list-style-type: none"> ▪ Exercise caution when performing these activities ▪ Wear the required personal protective equipment 	None

Safety hazard: moving units on bases with casters

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do	Safety device
All the risks and hazards listed below	When units are being moved on a base with casters	<ul style="list-style-type: none"> ▪ De-energize the unit before moving it ▪ Check to make sure that the retaining element that limits the moving radius for the base with the unit is attached before moving the base (in order to get access to the back of the unit, for example). ▪ When moving the unit, make sure not to roll over any connection lines (electrical and water) 	Retaining element
Pinch point hazard (for multiple body parts)	When units are being moved on a base with casters	<ul style="list-style-type: none"> ▪ Pay attention to the utility and hose connections. ▪ Use at least two people to move the unit 	None
Pinch point hazard (hand and foot hazard)	When units are being moved on a base with casters	Keep the unit doors shut	None
Risk of scalding posed by hot wastewater	When units are being moved on a base with casters	<ul style="list-style-type: none"> ▪ Let the units cool down ▪ Immediately wipe or mop up any water that has leaked ▪ Wear appropriate protective clothing 	None
Risk of scalding posed by hot, liquid food	When units are being moved on a base with casters	Do not move units if there is any food still in them	None
Risk of electric shock posed by live parts	When units are being moved on a base with casters	Pay attention to the utility and hose connections.	None
Skin and eye irritation hazard as a result of contact with cleaning agents	When units are being moved on a base with casters	<ul style="list-style-type: none"> ▪ Make sure that the connections are long enough ▪ When moving the base, keep the cleaning agent canisters closed 	None
Trip hazard as a result of utility and hose connections routed in the open	When cleaning behind units that have been pulled forward	Exercise caution when performing maintenance work	None
Fall hazard as a result of floors being wet with wastewater	<ul style="list-style-type: none"> ▪ When cleaning behind units that have been pulled forward ▪ In front of the unit 	<ul style="list-style-type: none"> ▪ Immediately wipe or mop up any water that has leaked ▪ Make sure that the connections are long enough 	None
Fall hazard as a result of floors being wet with cleaning agents	<ul style="list-style-type: none"> ▪ When cleaning behind units that have been pulled forward ▪ In front of the unit 	When moving the units, keep the cleaning agent canisters closed	None

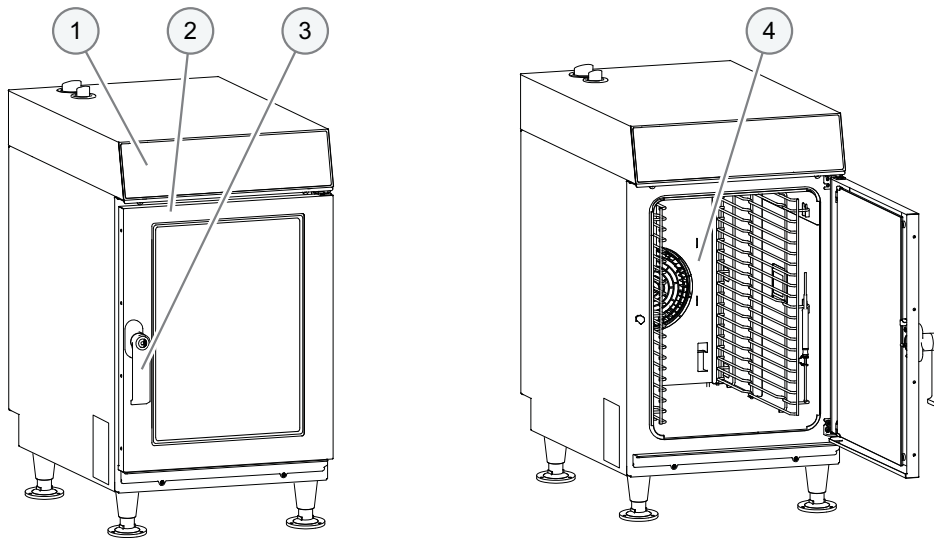
3.8 Safety Devices

Meaning

The combi oven features a series of safety devices and guards that protect the user from a variety of hazards. All safety devices and guards must be present, fully functional, and locked properly without exception when the combi oven is being used.

Location

The following figures show where the safety devices and guards are located:



Functions

The following table lists all the safety devices and guards on the combi oven and explains what they do and how to inspect or test them:

No.	Safety device	Function	Check
1	Covers; can only be removed with tools	<ul style="list-style-type: none"> Prevents staff from accidentally touching live parts Prevents staff from reaching into the moving fan inside the wiring compartment 	Check to make sure that the covers are in their proper place
2	Unit door with door solenoid switch	<p>Unit door: Protects the operator and the surroundings from hot steam</p> <p>Door solenoid switch (electrical door sensor):</p> <ul style="list-style-type: none"> Stops/turns off the following when the unit door is opened: <ul style="list-style-type: none"> Fan (will stop after a few seconds) Heating element Cleaning agent spraying in the fully automatic oven cleaning process Prompts the user to close the unit door 	<p>Check for scratches, cracks, and other damage on a regular basis and replace it if you detect any damage</p> <p>Test the door solenoid switch with the combi oven at a low temperature</p> <p>Procedure:</p> <ul style="list-style-type: none"> Fully open the unit door Press Start <p>Result: The motor must not start running.</p>

No.	Safety device	Function	Check
3	Unit door cracked-open position	Prevents steam coming out from scalding the operator's face and hands	With the combi oven at a low temperature, check the door positions as described in 'Safely Opening and Closing the Unit Door' on page 108.
4	Suction panel inside the oven cavity; can only be removed with tools	Prevents staff from reaching into the moving fan and ensures proper heat distribution	Please refer to 'Removing and installing the suction panel' on page 113
5 (not shown)	Automatic safety rinsing after power outage if there was cleaning agent inside the combi oven when the power went out	Starts the fully automatic cleaning sequence (ConvoClean system) again, from a defined state, after a power outage	The software will monitor this
6 (not shown)	Spray stop	Stops cleaning agent spraying in the fully automatic cleaning sequence (ConvoClean system) when the unit door is opened. Prompts the user to close the unit door	The software will monitor this
7 (installed by the customer)	Disconnecter	Used to de-energize the unit during cleaning, repairs, and maintenance work, as well as in hazardous situations	Does not need to be tested by the operator
8 (not shown)	Only for setups involving a base with casters: Retaining element	Limits how much the entire setup (base and unit) can move from its location	Check to make sure that the retaining element is properly attached

3.9 Staff and Work Area Requirements

Staff requirements

The table below specifies the qualifications needed for each role. Provided that they have the required qualifications, a single person can take over more than one role if necessary.

Staff	Required qualifications	Tasks
Cook	<ul style="list-style-type: none">▪ Has relevant training▪ Is familiar with all country-specific food and hygiene laws and regulations▪ Must maintain documentation as required by HACCP▪ Has been briefed on how to operate the combi oven	Primarily takes care of organizational tasks, such as: <ul style="list-style-type: none">▪ Entering cooking profile data▪ Editing existing cooking profiles in the cookbook▪ Coming up with new cooking profiles▪ Configuring the unit's settings and takes care of all operator tasks as well if necessary.
Operator	<ul style="list-style-type: none">▪ Is semi-skilled▪ Has been briefed on how to operate the combi oven▪ Works under supervision▪ Is familiar with the rules involved in handling heavy loads	Actually operates the combi oven, taking care of tasks such as: <ul style="list-style-type: none">▪ Putting food into the combi oven▪ Starting the cooking profile▪ Taking out the food once it has been cooked▪ Cleaning the combi oven▪ Changing equipment inside the oven cavity if required for specific cooking sequences▪ Limited maintenance work

Work areas during operation

During operation, the work area for staff is in front of the unit door.

Work areas during cleaning and maintenance

During cleaning and maintenance, the work area for staff is the entire area occupied by the unit and its surroundings.

3.10 Personal protective equipment

Operation and Maintenance

Task	Tools used	Personal Protective Equipment
Placing food inside / taking food out	None	Wear appropriate work clothes for kitchen work as required by your country-specific standards and regulations, especially: <ul style="list-style-type: none"> ▪ Protective clothing ▪ Heat-resistant gloves ▪ Safety footwear
Handling the core temperature probe	None	Wear appropriate work clothes for kitchen work as required by your country-specific standards and regulations, especially: <ul style="list-style-type: none"> ▪ Protective clothing ▪ Heat-resistant gloves
Removing and installing parts	Tools and equipment necessary for the specific task at hand	Wear appropriate work clothes for kitchen work as required by your country-specific standards and regulations, especially: <ul style="list-style-type: none"> ▪ Protective clothing ▪ Heat-resistant gloves

Cleaning

Wear the following personal protective equipment when cleaning the combi oven:

Task	Cleaning agents used	Personal protective equipment
<ul style="list-style-type: none"> ▪ Cleaning the combi oven ▪ Handling spray bottles ▪ Handling cleaning-agent canisters ▪ Preparing ready-to-use solution from concentrate 	<ul style="list-style-type: none"> ▪ ConvoClean forte ▪ ConvoClean new ▪ ConvoCare K (concentrate) ▪ ConvoCare (ready-to-use solution with a 1:29 mix ratio) 	<p>The protective equipment required will depend on the cleaning agents being used, and may include:</p> <ul style="list-style-type: none"> ▪ Respirator ▪ Safety eyewear ▪ Protective gloves ▪ Protective clothing/apron <p>More detailed specifications regarding this equipment can be found in the EC safety data sheets for the cleaning agent(s) being used. For the latest version of these data sheets, please contact the manufacturer.</p> <p>Always follow the instructions and observe all warnings found on the labels used for the cleaning agent(s).</p>
<ul style="list-style-type: none"> ▪ Cleaning the double glass door 	common household glass cleaner	<ul style="list-style-type: none"> ▪ Observe the cleaning agent manufacturer's instructions and other information
<ul style="list-style-type: none"> ▪ Cleaning components and accessories as specified in the corresponding instructions 	common household alkali-free, pH-neutral, odorless dish-washing liquid	<ul style="list-style-type: none"> ▪ Observe the cleaning agent manufacturer's instructions and other information
<ul style="list-style-type: none"> ▪ Cleaning the outside of the unit case 	common household stainless steel cleaner	<ul style="list-style-type: none"> ▪ Observe the cleaning agent manufacturer's instructions and other information

4 Getting Started

4.1 Basic Steps for Cooking

How to do it

Your combi oven makes cooking extremely easy in six simple steps:

Step	Procedure	How to do it:
1	Turn the combi oven on.	Turning the combi oven on and off on page 43
2	If necessary, pre-heat your combi oven.	Setting Up the Pre-Heat Function on page 62
3	Select or set up the cooking program you want.	Accessing a cooking profile in the cookbook on page 73 Setting Up a Cooking Program on page 55 Using Delta-T Cooking on page 63
4	Place the food inside the combi oven and start the cooking program.	Day-to-Day Cooking on page 100
5	You can use various extra functions while the cooking program is running.	Manual Steaming During Cooking on page 104 Using Unoccupied Shelves During Cooking on page 105
6	Remove the finished product.	

4.2 Basic Steps for Rethermalization

How to do it

Your combi oven makes rethermalizing food extremely easy in six simple steps:

Step	Procedure	How to do it:
1	Turn the combi oven on.	Turning the combi oven on and off on page 43
2	If necessary, pre-heat your combi oven.	Setting Up the Pre-Heat Function on page 62
3	Select or set up the rethermalization program you want.	Accessing a cooking profile in the cookbook on page 73 Setting Up a Rethermalization Program on page 56
4	Place the food inside the combi oven and start the rethermalization program.	Day-to-Day Rethermalization on page 102
5	You can use various extra functions while the rethermalization program is running.	Using Unoccupied Shelves During Rethermalization on page 106
6	Remove the finished product.	

4.3 Turning the Combi Oven On and Off


Checks before turning on the unit

Before turning on the combi oven, check whether the prerequisites below are being met. Do not place the unit into operation unless all specified prerequisites are met.

- The unit does not have any obvious damage.
- The accessories being used do not have any obvious damage.
- The installed water connections do not have any obvious damage and are not dripping at any point.
- The drain pipe is connected to the unit and does not have any obvious damage. The end of the drain pipe conveys the wastewater from the unit into the sewer system. The drain pipe is not dripping at any point and there are no indications of it being clogged.
- The electrical connection does not have any obvious damage and looks like it is safe and working properly when subjected to a visual inspection.
- There is nothing being stored inside the oven cavity and there is nothing inside the oven cavity other than required cooking accessories (bakeware, for example).
- The 'Requirements concerning the combi oven's functional capability' are being met.
- The 'Requirements concerning the combi oven's surroundings on page 19' are being met.
- All warning labels are at their intended location.


Turn on the combi oven

Follow the steps below to turn on the combi oven:

Step	Procedure	Button
1	Turn the combi oven on. Result: <ul style="list-style-type: none"> ▪ The unit will run its self-diagnostic routine. ▪ The oven light will turn on. ▪ The display will show the cooking temperature and cooking time. 	

Turning off the combi oven when you are done

Follow the steps below to turn off the combi oven once you are done working with it:

Step	Procedure	Button
1	Carry out all necessary cleaning work as per the cleaning schedule and maintenance schedule.	
2	Turn the combi oven off. Result: The combi oven will switch to standby mode and will only display the date and time.	
3	Leave the unit door ajar in order to let moisture escape.	

Turning Off the Combi Oven Before Extended Periods of Nonuse

Before extended periods of nonuse, disconnect the unit from the water and power supplies.

For more information...

Related subjects

- ▷ Basic Steps for Cooking 42
 - ▷ Basic Steps for Rethermalization 43
-

5 Control panel layout

How the control panel on your combi oven is laid out

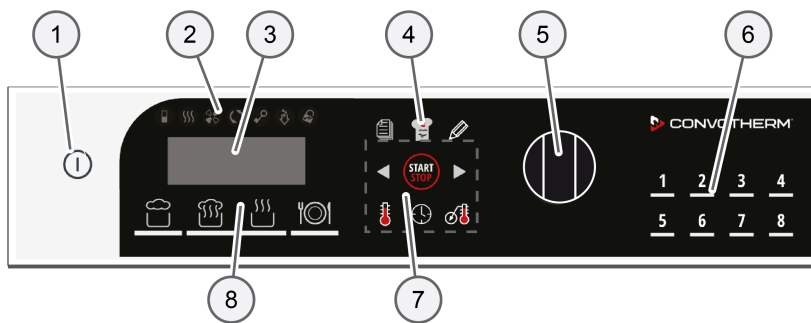
Your combi oven is controlled using a membrane keypad. In other words, all of the combi oven's functions can either be used directly with the membrane keypad or accessed with the help of icons on the display.

This section goes over the membrane keypad, as well as the various available icons (buttons) and what they do.

5.1 Control Panel Layout

Control panel layout

The following figure shows how the control panel is laid out:



Control panel functions

The control panel has the following functions:





No.	Designation	Function
1	ON/OFF switch	Used to turn the combi oven on and off
2	Function indicators	The indicators will light up when the corresponding function is selected
3	Display	During normal operation: Shows the date, time, cooking temperature, cooking time, etc. In programming mode: Shows: <ul style="list-style-type: none"> ▪ Cleartext, storage space number, etc. ▪ Icons for extra functions, special programs, and basic settings
4	Expert options	<ul style="list-style-type: none"> ▪ Used to open saved cooking profiles ▪ Used to open the selection submenus ▪ Used to create and save cooking profiles
5	Knob	<ul style="list-style-type: none"> ▪ Used to adjust temperatures, times, etc. ▪ Used to select the icons for extra functions, special programs, and basic settings ▪ Used to select program names, program numbers, and cooking profiles
6	Press&Go buttons	<ul style="list-style-type: none"> ▪ Used to select and display quick-select options ▪ The enclosed cooking profile stickers can be applied on top

No.	Designation	Function
7	Data input	<ul style="list-style-type: none">▪ Used to start/stop the program▪ Used to scroll in programming mode▪ Used to select temperatures, times, etc.
8	Basic selection	Used to select a basic cooking program or the rethermalization program

5.2 The controls




The 'Basic selection' buttons

Following is an explanation of the 'Basic selection' buttons and what they do:

Button	Meaning	Function
	Steam	Used to select the Steam basic cooking program
	Combi-steam	Used to select the combi-steam basic cooking program
	Hot air	Used to select the Hot air basic cooking program
	Rethermalization	Used to select the 'Rethermalization' program






The 'Expert options' buttons



Following is an explanation of the 'Expert options' buttons and what they do:

Button	Meaning	Function
	Cookbook menu	<ul style="list-style-type: none"> Opens the list of saved cooking profiles Opens the Cookbook menu
	Function menu	<p>Opens the function menu, which can be used to select:</p> <ul style="list-style-type: none"> Extra functions Special programs Basic settings
	Write/Edit menu	<ul style="list-style-type: none"> Opens the Write/Edit menu Used to confirm the input entered in the Cookbook menu

The 'Data input' buttons








Following is an explanation of the 'Data input' buttons and what they do:

Button	Meaning	Function
	Start/Stop	<ul style="list-style-type: none"> Starts and stops the cooking program Starts the cooking profiles from the cookbook Used to exit the function menu
	Cooking temperature	<ul style="list-style-type: none"> Opens the menu used to adjust temperatures Shows the actual cooking temperature / the desired cooking temperature
	Cooking time	<ul style="list-style-type: none"> Opens the menu used to adjust cooking times Shows the cooking time
	Internal temperature	<ul style="list-style-type: none"> Opens the menu used to adjust core temperatures Shows the core temperature
	Scroll left	Jumps back one step in programming mode

Button	Meaning	Function
	Scroll right	Jumps forward one step in programming mode
	Knob	<ul style="list-style-type: none"> Used to adjust the oven temperature, cooking time, and core temperature Used to select program names, program numbers, and cooking profiles Used to select extra functions and editing functions

Operation and function indicators

The following table shows the various operation and function indicators:
These indicators will light up when the corresponding function is active.

Indicator	Meaning	Function
	Reduced power	No function
	Heat request	The burner or the electric heating system is running
	Reduced fan speed	The reduced fan speed function is active
	Cooking operation	The unit is running
	Button lock	The button lock function is active. <ul style="list-style-type: none"> Lights up with a solid light as soon as at least one button is locked Flashes the moment a locked button is pressed
	Crisp&Tasty	The moisture removal function is active
	Program lock	No function

5.3 The Function Menu















How to access the 'Function menu'

The function menu icons will be shown on the display. To access the function menu, press the following button:






'Function menu' icons

Following is an explanation of the icons on the function menu and what they do:

Icon	Meaning	Function/program
	Crisp&Tasty	Removes moisture from the oven cavity
	Pre-heat	Program that pre-heats the oven
	Delta-T cooking	<ul style="list-style-type: none"> ▪ Cooking program in which the oven temperature increases as a function of the food's core temperature ▪ Cannot be used with the 'Combi-steam' basic cooking program
	Semi-automatic cleaning	Starts semi-automatic cleaning.
	ConvoClean system	Starts the fully automatic cleaning sequence
	Overnight cooking	Opens the 'Overnight cooking' submenu
	Reduced fan speed	Reduces the flow speed inside the oven
	Buzzer sound	<ul style="list-style-type: none"> ▪ Used to emit an acoustic signal in order to draw the operator's attention to an action that needs to be carried out ▪ Can only be added to cooking profiles
	Button lock	Used to lock control panel buttons
	Steam reducer	<ul style="list-style-type: none"> ▪ Reduces the amount of steam around the unit ▪ Can only be selected during cooking. Cannot be added to cooking profile
	TrayTimer (additional timer)	<ul style="list-style-type: none"> ▪ Used to set a separate cooking time for each shelf ▪ Can only be selected during cooking
	Manual steaming	<ul style="list-style-type: none"> ▪ Used to manually add moisture during cooking ▪ Can only be selected during cooking with hot air or combi-steam. Cannot be added to cooking profile
	Cook&Hold	<ul style="list-style-type: none"> ▪ Two-stage program that has a maturing phase after the cooking phase. ▪ Can only be added to cooking profiles
	Basic settings	Opens the 'Basic settings' submenu


The 'Crisp&Tasty' submenu

Following is an explanation of the icons on the 'Crisp&Tasty' submenu and what they do:

Icon	Meaning	Function
	Light moisture removal	Crisp&Tasty setting used to remove excess moisture from the oven cavity.
	Medium moisture removal	Cannot be used with the 'Steaming' basic cooking program.
	Heavy moisture removal	




The 'Cleaning' submenu

Following is an explanation of the icons on the 'Cleaning' submenu and what they do:

Designation	Meaning	Function
	CareStep: Provisional cleaning	Starts the fully automatic cleaning sequence with ConvoCare rinse aid.
1	Cleaning setting 1: Light soiling	Starts the fully automatic cleaning sequence
2	Cleaning setting 2: Medium soiling	Starts the fully automatic cleaning sequence
3	Cleaning setting 3: Heavy soiling	Starts the fully automatic cleaning sequence
4	Cleaning setting 4: Heavy soiling with shine+	Starts the fully automatic cleaning sequence




The 'Overnight cooking' submenu









Following is an explanation of the icons on the 'Overnight cooking' submenu and what they do:

Icon	Meaning	Function
	Medium	Multi-step slow-cooking program used to prepare large roasts in such a way as to keep them as juicy and tender as possible
	Well-done	
	Cooking	

The 'Basic settings' submenu

Following is an explanation of the icons on the 'Basic settings' submenu and what they do:

Icon	Meaning	Function
	Acoustic signal	Used to select an acoustic signal
	Volume	Used to adjust the volume
	Time	Used to set the time

Icon	Meaning	Function
	Date	Used to set the date
	Cookbook sorting	Used to select the sorting method used for the cooking profiles in the cookbook: <ul style="list-style-type: none">▪ Alphabetical▪ Numeric (by storage space number)
	Standard values or memory values	Used to select whether standard values or memory values will be used
	Temperature display	Used to select °C or °F
	Network address	Used to set the network address
	Back up Cookbook	Backs up the Cookbook on an IDM module
	Loading a cookbook	Loads the Cookbook from an IDM module
	Language	Used to change the user interface language

5.4 The Cookbook Menu

How to access the 'Cookbook' menu

The 'Cookbook' menu icons will be shown on the display. To access the 'Cookbook' menu, press the following buttons:



'Cookbook' icons

Following is an explanation of the icons on the 'Cookbook' menu and what they do:

Icon	Meaning	Function
	New cooking profile	Used to create a new cooking profile
	Modify cooking profile	Opens the submenu used to edit a cooking profile
	Indicates that the cooking profile is about to be deleted	Delete a cooking profile
	Copy cooking profile	Copy a cooking profile

The 'Edit cooking profile' submenu

The 'Edit cooking profile' submenu can be accessed by pressing the following buttons:



Following is an explanation of the icons on the 'Edit cooking profile' submenu and what they do:

Icon	Meaning	Function
	Insert step	Used to insert a new cooking profile step
	Append step	Used to add an additional cooking profile step at the end
	Delete step	Used to delete a cooking profile step

5.5 The Write/Edit Menu




How to access the 'Write/Edit' menu

The 'Write/Edit' menu icons will be shown on the display. To access the 'Write/Edit' menu, press the following button:



'Write/Edit' icons

Following is an explanation of the icons on the 'Write/Edit' menu and what they do:

Icon	Meaning	Function
	New cooking profile	Used to create a new cooking profile
	Recording	Used to record cooking program, temperature, and time changes in up to 20 cooking steps
	Copy	Copies the last created or recorded cooking profile to the cookbook

6 How to Work with the Control Panel

How to operate your combi oven

This section provides step-by-step instructions for the most important tasks involving the combi oven. It covers how to turn the combi oven on and off, make your first dishes easily, and what kind of steps you need to follow when cooking food.

6.1 Entering Cooking Data



How it works

This section goes over the basic steps required in order to operate the combi oven.

6.1.1 Basics of entering cooking data

Basics of entering cooking data











Follow the steps below to enter the cooking temperature, cooking time, or core temperature you want:

Step	Procedure	Button
1	<p>Press the 'Cooking temperature', 'Cooking time', or 'Core temperature' button.</p> <p>Result: The values being adjusted will be shown on the display.</p>	
2	<p>Use the knob to set the value you want.</p> <p>Result:</p> <ul style="list-style-type: none"> The value you want will be set. You do not need to confirm the value entered. 	

6.1.2 Setting Up a Cooking Program

Setting Up a Cooking Program

Follow the steps below to set up the cooking program you want:

Step	Procedure	Button
1	Select a basic cooking program.	
2	Enter the cooking temperature you want.	
3	Enter the criterion that will be used to determine when the sequence is done: <ul style="list-style-type: none"> ▪ Cooking time or ▪ Internal temperature 	 or 
4	To select an extra function or a special cooking program, press the 'Function menu' button.	
5	If necessary, select one of the following extra functions: <ul style="list-style-type: none"> ▪ Crisp&Tasty ▪ Reduced fan speed ▪ Steam reducer ▪ Delta-T cooking ▪ Overnight cooking <p>Result: You are now done setting up your cooking program. The program will be saved in the data buffer.</p>	    

Saving a cooking program

When you set up a cooking program, it will be stored in a temporary data buffer. Every time you set up a new program, this data buffer will be overwritten and the original cooking program will be lost permanently.

If you want to save a cooking program for later use, you can copy it to the cookbook as a cooking profile.

For more information...








Next steps

- ▷ Day-to-Day Cooking

6.1.3 Setting Up a Rethermalization Program

Setting Up a Rethermalization Program

Follow the steps below to set up the rethermalization program you want:

Step	Procedure	Button
1	Select a rethermalization program.	
2	Enter the rethermalization temperature you want.	
3	Enter the criterion that will be used to determine when the sequence is done: <ul style="list-style-type: none"> ▪ Cooking time or ▪ Internal temperature 	 or 
4	To select an extra function, press the 'Function menu' button.	
5	If necessary, select one of the following extra functions: <ul style="list-style-type: none"> ▪ Reduced fan speed ▪ Steam reducer Result: You are now done setting up your rethermalization program. The program will be saved in the data buffer.	 

Saving a rethermalization program

When you set up a rethermalization program, it will be stored in a temporary data buffer. Every time you set up a new program, this data buffer will be overwritten and the original rethermalization program will be lost permanently.

If you want to save a rethermalization program for later use, you can copy it to the cookbook as a cooking profile.

For more information...

Next steps



- ▷ Day-to-Day Rethermalization

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6.1.4 Setting Up a Multi-Step Program

Setting Up a Multi-Step Cooking or Rethermalization Program

Follow the steps below to create a multi-step cooking program:

Step	Procedure	Button
1	<p>Press the button for the cooking program or rethermalization program you want and hold it down for three seconds.</p> <p>Result: The display will show the following:</p> <ul style="list-style-type: none"> ▪ 01/01 for the first cooking step on top ▪ The time and temperature values on the bottom 	
2	<p>Set up the cooking step. To do this, follow the instructions for setting up cooking programs.</p> <p>Result: After entering the cooking data, including any extra functions if applicable, you will have finished setting up the 1st step in your cooking program.</p>	
3	<p>Press the button for the cooking program or rethermalization program you want and hold it down for three seconds.</p> <p>Result: The display will show the following:</p> <ul style="list-style-type: none"> ▪ 02/02 for the second cooking step on top ▪ The time and temperature values on the bottom 	
4	<p>Set up the cooking step. If necessary, you can select the Selecting the Cook&Hold function.</p> <p>Result: After selecting the extra functions, you will have finished setting up the 2nd step in your cooking program.</p>	
5	<p>Set up any additional steps required by repeating steps 3 and 4. You can set up to 20 cooking steps.</p> <p>Result: You are now done setting up your multi-step cooking program. The program will be saved in the data buffer.</p>	

Saving a cooking program

When you set up a cooking program, it will be stored in a temporary data buffer. Every time you set up a new program, this data buffer will be overwritten and the original cooking program will be lost permanently.

If you want to save a cooking program for later use, you can copy it to the cookbook as a cooking profile.

For more information...

How to do it

- ▷ Setting Up a Cooking Program 55
- ▷ Entering Cook&Hold 64
- ▷ Adding a Buzzer Sound to a Cooking Program 66

Next steps

- ▷ Day-to-Day Cooking 100
- ▷ Day-to-Day Rethermalization 102

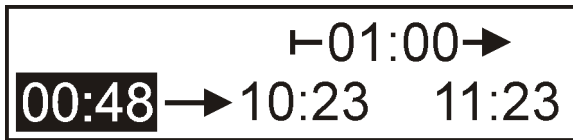
6.1.5 Entering a preset start time

Purpose

If you use the preset start time function, the combi oven will automatically start after the set delay.

Time data for the preset start time function

The figure below shows the time data that can be adjusted on the display:










Following is an explanation indicating what each time setting stands for:

Position	Meaning	This value will be displayed...
Top	Total cooking time: 01:00 hour	... when using cooking-time-based cooking only
Bottom left	The combi oven will start in 48 minutes	... when using cooking-time-based or core-temperature-based cooking
Bottom center	Start time: 10:23 AM	... when using cooking-time-based or core-temperature-based cooking
Bottom right	Cooking time end: 11:23 AM	... when using cooking-time-based cooking only

Entering a preset start time


Follow the steps below to set up a preset start time:

Step	Procedure	Button
1	Press and hold down the 'Cooking time' button. While holding the button down, turn the knob. Result: The display will show the time data for the preset start time function.	 
2	While holding down the 'Cooking time' button, use the knob to select the start time.	 
3	Release the 'Cooking time' button. Result: The combi oven will automatically switch to the preset start time mode.	
4	While holding down the 'Cooking time' button, use the knob to adjust the start time to the value you want Result: Once the start time is reached, the set cooking program will start automatically.	 

Exiting the preset start time mode

You can exit the preset start time mode at any time. If you do this, the preset start time data will be cleared.

Follow the steps below to exit the preset start time mode:

Step	Procedure	Button
1	Press the 'Start / Stop' button.	

Setting the cooking time end instead of the start time

When using cooking-time-based cooking, you can set the cooking time end instead of the start time if you want.

For more information...

Next steps

- ▷ Day-to-Day Cooking 100
 - ▷ Day-to-Day Rethermalization 102
-

6.2 Using Extra Functions and Special Programs

How it works

This section goes over the basic steps required in order to operate the combi oven.

6.2.1 Basics of selecting extra functions and special programs






Limitations

Keep the following limitations in mind:

- Extra functions and special programs will only be available and shown with an icon if using them with the selected cooking program makes sense.

Basics of selecting extra functions and special programs

Follow the steps below to select an extra function or a special program:

Step	Procedure	Button
1	Press the 'Function menu' button. Result: The display will show the icons for the various functions.	
2	Use the rocker switch to select an extra function or a special program.	
3	Confirm by pressing the 'Function menu' button. Result: The display will show the confirmation menu.	
4	Use the rocker switch to select 'YES'.	
5	Confirm by pressing the 'Function menu' button. Result: The extra function / special program will be activated.	

Rules when using extra functions

The following rules apply when using extra functions:

- You can activate and deactivate extra functions at any time during cooking by pressing the 'Function menu' button.
- You can combine extra functions any way you want.
- Once the cooking program is done, your combi oven will automatically reset the extra function (except for the button lock function) you used back to its default setting.


These rules do not apply to the following special programs:

- Pre-heat
- Delta-T cooking
- Cook&Hold
- Overnight cooking

Exiting the function menu

You can exit the function menu at any time.

Follow the steps below to exit the function menu:

Step	Procedure	Button
1	Press the 'Start / Stop' button.	

6.2.2 Setting Up the Crisp&Tasty (Moisture Removal) Function












Prerequisites

Check whether the following prerequisites are met:

- You must have selected the 'Combi-steam' or 'Hot air' cooking program.
- You must have the function menu open.

Setting Up the Crisp&Tasty (Moisture Removal) Function

Follow the steps below to work with the Crisp&Tasty function:

Step	Procedure	Button
1	Use the knob to select the 'Crisp&Tasty' icon.	 
2	Confirm by pressing the 'Function menu' button. Result: The display will show the confirmation menu.	
3	Use the rocker switch to select 'YES'.	 YES
4	Confirm by pressing the 'Function menu' button. Result: The display will show a selection menu.	
5	Use the knob to select the moisture removal setting you want: Light, Medium, or Heavy	   
6	Confirm by pressing the 'Function menu' button. Result: <ul style="list-style-type: none"> ▪ The 'Crisp&Tasty' extra function will be activated. ▪ The corresponding function indicator will light up. 	 

For more information...

How to do it

- ▷ Basics of selecting extra functions and special programs 60

Next steps

- ▷ Day-to-Day Cooking 100








6.2.3 Setting Up the Pre-Heat Function

Prerequisites

- Check whether the following prerequisites are met:
- You must have the function menu open.

Setting Up the Pre-Heat Function

Follow the steps below to pre-heat your combi oven:

Step	Procedure	Button
1	Use the knob to select the 'Pre-heat' icon.	
2	Confirm by pressing the 'Function menu' button. Result: The display will show the confirmation menu.	
3	Use the rocker switch to select 'YES'.	
4	Confirm by pressing the 'Function menu' button. Result: The combi oven will start the pre-heating program with the following default setting: <ul style="list-style-type: none"> Cooking temperature: 374°F Cooking time: 10 min The display will show the 'Pre-heat' icon.	 
5	Press the 'Cooking temperature' button and set a different pre-heating temperature.	
6	Press the 'Cooking time' button and set a different pre-heating time.	

6.2.4 Using Delta-T Cooking









Prerequisites

Check whether the following prerequisites are met:

- Your combi oven must have a core temperature probe.
- You must have selected the 'Steaming' or 'Hot air' cooking program.
- You must have the function menu open.

Using Delta-T Cooking

Follow the steps below to use ΔT cooking:

Step	Procedure	Button
1	Use the knob to select the ' ΔT Cooking' icon.	
2	Confirm by pressing the 'Function menu' button. Result: The display will show the confirmation menu.	
3	Use the rocker switch to select 'YES'.	
4	Confirm by pressing the 'Function menu' button.	
5	Press the 'Cooking temperature' button.	
6	Use the knob to set the ΔT temperature you want.	
7	Press the 'Core temperature' button.	
8	Use the knob to set the end core temperature you want.	

For more information...

How to do it

- ▷ Basics of selecting extra functions and special programs 60

Next steps

- ▷ Day-to-Day Cooking 100

Related subjects

- ▷ Delta-T cooking 156
-

6.2.5 Entering Cook&Hold







Prerequisites

Check whether the following prerequisites are met:

- You must have a core temperature probe.
- You are setting up a multi-step cooking program.
- You are setting up at least the 2nd cooking step.
- You must have selected the 'Steaming', 'Combi-steam' or 'Hot air' cooking program.
- You must have the function menu open.



Entering Cook&Hold

Follow the steps below to set up the Cook&Hold function:

Step	Procedure	Button
1	Use the knob to select the 'Cook&Hold' icon.	
2	Confirm by pressing the 'Function menu' button. Result: The display will show the confirmation menu.	
3	Use the rocker switch to select 'YES'.	
4	Confirm by pressing the 'Function menu' button.	
5	Press the 'Cooking temperature' button.	
6	Use the knob to set the hold temperature you want.	
7	Continue setting up the cooking recipe or start the cooking profile.	

Confirming the Cook&Hold settings

In order to confirm the Cook&Hold settings at the end, you will need to press one of the following buttons depending on what you want to do:

Goal	Button
Will copy the settings to the data buffer	
Will confirm the settings when creating a cooking profile	

For more information...

How to do it

- ▷ Basics of selecting extra functions and special programs 60
- ▷ Setting Up a Multi-Step Program 57

Next steps

- ▷ Day-to-Day Cooking 100

Related subjects

▷ Cook&Hold

158

6.2.6 Adding a Buzzer Sound to a Cooking Program

Purpose

You can add a buzzer sound to a cooking profile in order to be reminded that an action, such as deglazing, is required at the end of a cooking step.

You can then open the unit door after the buzzer sound is emitted and carry out the required action. When you close the unit door, the cooking profile will continue with the next cooking step.





Prerequisites

Check whether the following prerequisites are met:

- You are setting up a multi-step cooking program.
- You must have the function menu open.



Adding a Buzzer Sound to a Cooking Program

Follow the steps below to add a buzzer sound:

Step	Procedure	Button
1	Use the knob to select the 'Buzzer sound' icon.	
2	Confirm by pressing the 'Function menu' button. Result: The display will show the confirmation menu.	
3	Use the rocker switch to select 'YES'.	
4	Confirm by pressing the 'Function menu' button.	
5	Continue setting up the cooking program. Result: The buzzer sound will be emitted for three minutes at the end of a cooking profile step. The cooking profile will continue to run while the buzzer sound is being emitted.	

Confirming the buzzer sound

In order to confirm the buzzer sound at the end, you will need to press one of the following buttons depending on what you want to do:

Goal	Button
Will copy the settings to the data buffer	
Will confirm the settings when creating a cooking profile	

For more information...

How to do it

- ▷ Basics of selecting extra functions and special programs 60
- ▷ Setting Up a Multi-Step Program 57











6.2.7 Setting Up Overnight Cooking

Prerequisites

- Check whether the following prerequisites are met:
- Your combi oven must have a core temperature probe.
 - You must have the function menu open.

Setting Up Overnight Cooking

Follow the steps below to set up the overnight cooking function:

Step	Procedure	Button
1	Use the knob to select the 'Overnight cooking' icon.	 
2	Confirm by pressing the 'Function menu' button. Result: The display will show the confirmation menu.	
3	Use the rocker switch to select 'YES'.	 YES
4	Confirm by pressing the 'Function menu' button. Result: The display will show a selection menu.	
5	Use the knob to select the overnight cooking program you want: 'Medium', 'Well done', or 'Boil'	   
6	Confirm by pressing the 'Function menu' button. Result: The program will start.	

For more information...

How to do it

- ▷ Basics of selecting extra functions and special programs 60

Next steps

- ▷ Day-to-Day Cooking 100

Related subjects

- ▷ Overnight cooking 160

6.2.8 Activating the Button Lock Function






Purpose

Almost all the controls on your combi oven can be locked. This lock function can be used to prevent unauthorized individuals from changing settings on the combi oven.

Locking and unlocking buttons requires a PIN.

Limitations

The following controls cannot be locked:

Control element	Button
On / Off	
Start / Stop	
'Back' and 'Forward'	
Knob	
Press&Go buttons	

Default PIN; changing the PIN

The default PIN is '001'. If you want to change the PIN, please contact an authorized customer service company.






Prerequisites




Check whether the following prerequisites are met:

- The combi oven must not be running.
- You must have the function menu open.

Locking buttons









Follow the steps below to lock the buttons on your combi oven:

Step	Procedure	Button
1	Use the knob to select the 'Button lock' icon.	
2	Confirm by pressing the 'Function menu' button. Result: The display will show the confirmation menu.	
3	Use the rocker switch to select 'YES'.	
4	Confirm by pressing the 'Function menu' button. Result: The display will show 'PIN 000'.	
5	Use the knob to enter the correct PIN.	

Step	Procedure	Button
6	Confirm by pressing the 'Function menu' button. Result: The display will show 'All buttons unlocked'.	
7	Press the buttons that you want to lock one after the other. Result: The display will show 'Button locked'.	
8	Press the 'Start / Stop' button. Result: <ul style="list-style-type: none"> ▪ The button lock function will be activated. ▪ The corresponding function indicator will light up. 	 




Unlocking buttons

Follow the steps below to unlock the buttons on your combi oven:

Step	Procedure	Button
1	Use the knob to select the 'Button lock' icon.	
2	Confirm by pressing the 'Function menu' button. Result: The display will show the confirmation menu.	
3	Use the rocker switch to select 'YES'.	
4	Confirm by pressing the 'Function menu' button. Result: The display will show 'PIN 000'.	
5	Use the knob to enter the correct PIN.	
6	Confirm by pressing the 'Function menu' button. Result: <ul style="list-style-type: none"> ▪ All the buttons will be unlocked. ▪ The corresponding function indicator will turn off. 	 
7	Press the 'Start / Stop' button to exit the function menu.	

Entering the PIN when the function menu is locked

Follow the steps below to unlock the buttons on your combi oven:

Step	Procedure	Button
1	Turn off your combi oven using the 'On/Off' button Result: The display will show the date and time.	
2	Press the 'Function menu' button. Result: The display will show 'PIN 000'.	
3	Use the knob to enter the correct PIN. Result: All the buttons will be unlocked.	 001

For more information...

How to do it

- ▷ Basics of selecting extra functions and special programs

60

6.3 Using Functions While a Program Is Running

How it works

This section goes over the basic steps required in order to operate the combi oven.

6.3.1 Viewing Cooking Parameters While a Program Is Running

Cooking parameters that can be viewed

You can view the following cooking parameters while a program is running:

- Actual oven temperature
- Desired cooking time
- Desired core temperature




Prerequisites

Check whether the following prerequisites are met:

- You have selected a cooking or rethermalization program.
- One of these programs is running.

Viewing Cooking Parameters While a Program Is Running

Follow the steps below to view cooking parameters while a program is running:

Step	Procedure	Button
1	Press one of the following buttons once or twice: <ul style="list-style-type: none">▪ Cooking temperature▪ Cooking time or core temperature	  or 

For more information...

Next steps

- ▷ Day-to-Day Cooking

100

6.3.2 Changing Cooking Parameters While a Program Is Running




Prerequisites

Check whether the following prerequisites are met:

- You have selected a cooking or rethermalization program.
- One of these programs is running.

Changing Cooking Parameters While a Program Is Running

Follow the steps below to make changes to program sequences:

Step	Procedure	Button
1	Press one of the following buttons as applicable: <ul style="list-style-type: none"> ▪ Cooking temperature ▪ Cooking time or core temperature 	  or 
2	Correct the values as necessary.	

For more information...

Next steps

- ▷ Day-to-Day Cooking

100

6.3.3 Stopping a Program Before It Ends


Prerequisites

Check whether the following prerequisites are met:

- You have selected a cooking or rethermalization program.
- One of these programs is running.

Stopping a Program Before It Ends

Follow the steps below to stop program sequences before they are done:

Step	Procedure	Button
1	Press the 'Start / Stop' button.	

For more information...

Next steps

- ▷ Day-to-Day Cooking

100

6.4 Working with the Cookbook



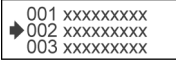
The combi oven cookbook

This section explains how you can create, edit, and manage cooking profiles in the Cookbook.

6.4.1 Accessing a cooking profile in the cookbook

Opening a Cooking Profile from Stored Cooking Profiles

Follow the steps below to open a cooking profile from the cooking profiles stored in the Cookbook:

Step	Procedure	Button
1	Press the 'Cookbook menu' button. Result: The display will show the list of saved cooking profiles.	
2	Use the knob to select the cooking profile you want.	 

For more information...

Next steps

- ▷ Day-to-Day Cooking 100
 - ▷ Day-to-Day Rethermalization 102
-

6.4.2 Create cooking profile











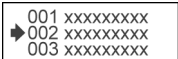

Limitations

Keep the following limitations in mind:

- You can save up to 250 cooking profiles in the cookbook.


Create cooking profile

Follow the steps below to create a cooking profile:

Step	Procedure	Button
1	Press the 'Write/Edit menu' button. Result: The display will show the 'Write/Edit menu'.	
2	Use the knob to select the 'New cooking profile' icon. Result: The cooking program buttons will flash and the display will show '01/01'.	 
3	Set up the single-step or multi-step cooking program you want and confirm each new cooking step with the 'Write/Edit menu' button.	
4	To finish setting up the new cooking program, press the 'Write/Edit menu' button while the cooking program buttons are flashing. Result: You can now enter the cooking profile name.	
5	Use the knob to select the letters you want, using the 'Back' and 'Forward' buttons to move back and forward within the name.	  
6	Once you are done entering the cooking profile name, confirm it by pressing the 'Write/Edit menu' button.	
7	Use the knob to select a free storage space. Notice: You can also select a storage space that is already taken and overwrite the recipe in it.	 
8	Confirm by pressing the 'Write/Edit menu' button. Result: The cooking profile will be saved in the cookbook.	

Exiting the cooking profile

Follow the steps below to exit the cooking profile:

Step	Procedure	Button
1	Press the 'Start / Stop' button.	

For more information...

How to do it

- ▷ Setting Up a Cooking Program 55
- ▷ Basics of selecting extra functions and special programs 60

Next steps

- ▷ Adding a cooking profile to the cookbook 78
 - ▷ Editing, deleting and copying cooking profiles 79
 - ▷ Using Press&Go 84
-

6.4.3 Recording a Cooking Program

Purpose

When recording a cooking program, you can save cooking program, temperature, and time changes in up to 20 cooking steps in the data buffer. All the input changes you make during the cooking workflow will be recorded, with the exception of manual steaming and any cooking steps lasting less than one minute. During the cooking workflow, you can press the 'Start / Stop' button without this resulting in you losing or overwriting any cooking steps.

To save the recorded cooking program for later use, you can copy it to the cookbook as a cooking profile.






Recording process

Cooking programs are recorded in three steps:

Step	Description
1	Start the recorder
2	Start the cooking/rethermalization program
3	Stop the recorder





Start the recorder

Follow the steps below to start the recorder:

Step	Procedure	Button
1	Press the 'Write/Edit menu' button. Result: The display will show the 'Write/Edit menu'.	
2	To start recording, use the knob to select the 'Recording' icon.	 
3	Confirm by pressing the 'Write/Edit menu' button. Result: <ul style="list-style-type: none"> The recorder will keep recording until it is stopped. The display will show 'Recorder ON'. The display will show the 'Recording' icon. 	 Recorder ON 

Stop the recorder

Follow the steps below to stop the recorder:

Step	Procedure	Button
1	Press the 'Write/Edit menu' button to stop recording.	
2	Use the knob to select the 'Recording' icon.	 
3	Confirm by pressing the 'Write/Edit menu' button. Result: <ul style="list-style-type: none"> The recorder will stop recording. The display will show 'Recorder OFF'. The 'Recording' icon will disappear from the display. 	 Recorder OFF

For more information...

Next steps

- ▷ Adding a cooking profile to the cookbook

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6.4.4 Adding a cooking profile to the cookbook











Prerequisites

Check whether the following prerequisites are met:

- You must have a cooking program in the data buffer.

Copying a cooking program as a cooking profile to the cookbook

Follow the steps below to copy a cooking program as a cooking profile to the cookbook:

Step	Procedure	Button
1	Press the 'Write/Edit menu' button. Result: The display will show the 'Write/Edit menu'.	
2	Use the knob to select the 'Transfer' icon.	 
3	Confirm by pressing the 'Write/Edit menu' button. Result: You can now enter the cooking profile name.	
4	Use the knob to select the letters you want, using the 'Back' and 'Forward' buttons to move back and forward within the name.	  
5	Once you are done entering the cooking profile name, confirm it by pressing the 'Write/Edit menu' button.	
6	Use the knob to select a free storage space. Notice: You can also select a storage space that is already taken and overwrite the recipe in it.	 119
7	Confirm by pressing the 'Write/Edit menu' button. Result: The cooking program will be saved as a cooking profile in the cookbook.	

For more information...

Next steps

- ▷ Using Press&Go

6.4.5 Editing, deleting and copying cooking profiles







Prerequisites

Check whether the following prerequisites are met:

- You must have accessed a cooking profile from the cookbook.





Edit cooking profile

Follow the steps below to edit a cooking profile:

Step	Procedure	Button
1	Press the 'Write/Edit menu' button. Result: The display will show the 'Cookbook menu'.	
2	Use the knob to select the 'edit cooking profile' icon.	 
3	Confirm by pressing the 'Write/Edit menu' button. Result: The cooking profile's individual cooking steps will be shown.	
4	Use the 'Back' and 'Forward' buttons to select the cooking step you want to edit.	
5	Correct the cooking profile; change the cooking data.	
6	Confirm by pressing the 'Write/Edit menu' button. Result: You have now modified the cooking profile step.	




Deleting a cooking profile




Follow the steps below to delete a cooking profile:

Step	Procedure	Button
1	Press the 'Write/Edit menu' button. Result: The display will show the 'Cookbook menu'.	
2	Use the knob to select the 'delete cooking profile' icon.	 
3	Confirm by pressing the 'Write/Edit menu' button. Result: <ul style="list-style-type: none"> The cooking profile will be deleted. The storage space number corresponding to the deleted cooking profile will be free again. 	

Copy cooking profile


Follow the steps below to copy a cooking profile:

Step	Procedure	Button
1	Press the 'Write/Edit menu' button. Result: The display will show the 'Cookbook menu'.	
2	Use the knob to select the 'copy cooking profile' icon.	 

Step	Procedure	Button
3	Confirm by pressing the 'Write/Edit menu' button. Result: The storage spaces will be shown.	
4	Use the knob to select a free storage space. Notice: You can also select a storage space that is already taken and overwrite the recipe in it.	 005
5	Confirm by pressing the 'Write/Edit menu' button. Result: The cooking profile has been copied and saved in the cookbook.	

Exiting the cooking profile

Follow the steps below to exit the cooking profile:

Step	Procedure	Button
1	Press the 'Cookbook menu' button.	

6.4.6 Inserting, Appending, and Deleting Cooking Steps












Prerequisites

Check whether the following prerequisites are met:

- You must have accessed a cooking profile from the cookbook.
- The cooking profile must have less than 20 cooking steps.




Insert cooking step









Follow the steps below to insert a cooking step into a cooking profile:

Step	Procedure	Button
1	Press the 'Write/Edit menu' button. Result: The display will show the 'Cookbook menu'.	
2	Use the knob to select the 'edit cooking profile' icon.	 
3	Confirm by pressing the 'Write/Edit menu' button. Result: The cooking profile's individual cooking steps will be shown.	
4	Use the 'Back' and 'Forward' buttons to select the cooking step before which you want to insert a new cooking step.	
5	Confirm by pressing the 'Function menu' button. Result: The display will show the submenu used to edit cooking profile.	
6	Use the knob to select the 'Insert step' icon.	 
7	Confirm by pressing the 'Function menu' button.	
8	Use the rocker switch to select 'YES'.	 YES
9	Confirm by pressing the 'Function menu' button. Result: <ul style="list-style-type: none"> ▪ A new cooking step will be inserted at the position you specified. ▪ All the cooking steps that follow will be renumbered. ▪ The new cooking step will be selected and all the cooking program buttons will flash. 	
10	Now enter the cooking data for the new cooking step.	

Appending a cooking step











Follow the steps below to append a cooking step to a cooking profile:



Step	Procedure	Button
1	Press the 'Write/Edit menu' button. Result: The display will show the 'Cookbook menu'.	
2	Use the knob to select the 'edit cooking profile' icon.	 

Step	Procedure	Button
3	Confirm by pressing the 'Write/Edit menu' button. Result: The cooking profile's individual cooking steps will be shown.	
4	Use the 'Forward' button to select the last cooking step.	
5	Confirm by pressing the 'Function menu' button. Result: The display will show the submenu used to edit cooking profile.	
6	Use the knob to select the 'Append step' icon.	 
7	Confirm by pressing the 'Function menu' button.	
8	Use the rocker switch to select 'YES'.	 YES
9	Confirm by pressing the 'Function menu' button. Result: <ul style="list-style-type: none"> ▪ A new cooking step will be appended to the cooking profile. ▪ The new cooking step will be selected and all the cooking program buttons will flash. 	
10	Now enter the cooking data for the new cooking step.	

Delete cooking step


Follow the steps below to delete a cooking step from a cooking profile:

Step	Procedure	Button
1	Press the 'Write/Edit menu' button. Result: The display will show the 'Cookbook menu'.	
2	Use the knob to select the 'edit cooking profile' icon.	 
3	Confirm by pressing the 'Write/Edit menu' button. Result: The cooking profile's individual cooking steps will be shown.	
4	Use the 'Back' and 'Forward' buttons to select the cooking step that you want to delete.	 
5	Confirm by pressing the 'Function menu' button. Result: The display will show the submenu used to edit cooking profile.	
6	Use the knob to select the 'Delete step' icon.	 
7	Confirm by pressing the 'Function menu' button.	

Step	Procedure	Button
8	Use the rocker switch to select 'YES'.	 YES
9	Confirm by pressing the 'Function menu' button. Result: The cooking step will be deleted.	

Exiting the cooking profile

Follow the steps below to exit the cooking profile:

Step	Procedure	Button
1	Press the 'Cookbook menu' button.	

6.4.7 Using Press&Go

Purpose

Cooking profiles found in the cookbook, as well as the cleaning program, can be assigned to the combi oven's Press&Go quick-select buttons (icons). Once you have assigned a cooking profile or the cleaning program, you can start it at any time with the push of a button by simply pressing the corresponding Press&Go button.











Advantages




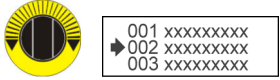

This provides the following advantages:

- You can take cooking profiles found in the Cookbook, or the cleaning program, and assign them to Press&Go buttons.
- By eliminating the need to configure settings, the Press&Go feature ensures that you can work easily and quickly by simply pressing the corresponding quick-select buttons.
- The Press&Go feature is particularly well-suited to dishes that you prepare on a regular basis (an example would be crisping up pretzels, bread rolls, or croissants). When you use it this way, the buttons can then be used even by semi-skilled staff to obtain consistently outstanding results.
- You can ensure the reliability and consistency of your results when using the Press&Go buttons by locking the control panel, as your staff will not be able to make any changes to the assigned recipes.
- If you assign the pre-heating program to a Press&Go button, you can quickly and easily pre-heat the combi oven in order to start making food.

Adding fully automatic cleaning (ConvoClean system) to the Cookbook


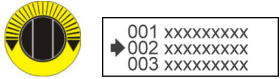

Follow the steps below to add fully automatic cleaning (ConvoClean system) to the Cookbook:

Step	Procedure	Button
1	Press the 'Write/Edit menu' button. Result: The display will show the 'Write/Edit menu'.	
2	Use the knob to select the 'New cooking profile' icon. Result: The cooking program buttons will flash and the display will show '01/01'.	 
3	Press the 'Function menu' button. Result: The display will show the icons for the various functions.	
4	Use the rocker switch to select the 'fully automatic cleaning' icon.	 
5	Confirm by pressing the 'Function menu' button. Result: The display will show the confirmation menu.	
6	Use the rocker switch to select 'YES'.	 YES
7	Confirm by pressing the 'Function menu' button. Result: The display will show 'Cleaning 01'.	
8	Use the knob to select the cleaning setting you want. Q = Quick cleaning 1 = Light soiling 2 = Normal soiling 3 = Heavy soiling 4 = Heavy soiling - shine+	 Q, 1, 2, 3, 4

Step	Procedure	Button
9	Confirm by pressing the 'Write/Edit menu' button. Result: You can now enter the cooking profile name.	
10	Use the knob to select the letters you want, using the 'Back' and 'Forward' buttons to move back and forward within the name.	
11	Once you are done entering the cooking profile name, confirm it by pressing the 'Write/Edit menu' button.	
12	Use the knob to select a free storage space. Notice: You can also select a storage space that is already taken and overwrite the recipe in it.	
13	Confirm by pressing the 'Write/Edit menu' button. Result: You have now saved the fully automatic cleaning sequence in the Cookbook.	

Assigning a cooking profile or cleaning program to a Press&Go button

Follow the steps below to assign a cooking profile or a cleaning program to a Press&Go button:

Step	Procedure	Button
1	Press the 'Cookbook menu' button. Result: The display will show the list of saved cooking profiles.	
2	Use the knob to select the cooking profile or cleaning program you want.	
3	Press and hold down the Press&Go button you want for three seconds. Result: <ul style="list-style-type: none"> The unit will make a sound. The cooking profile or cleaning program will be assigned to the Press&Go button. 	

For more information...

Next steps

- ▷ Cooking with Press&Go

6.5 Configuring Basic Settings







Your combi oven's basic settings

This section goes over the basic settings for your combi oven and what the available functions for them do.

6.5.1 Accessing the Basic Settings


Accessing the Basic Settings

Follow the steps below to access the basic settings selection menu:

Step	Procedure	Button
1	Press the 'Function menu' button. Result: The display will show the icons for the various functions.	
2	Use the knob to select the 'Basic settings' icon.	 
3	Confirm by pressing the 'Function menu' button. Result: The display will show the confirmation menu.	
4	Use the rocker switch to select 'YES'.	 YES
5	Confirm by pressing the 'Function menu' button. Result: The display will show the icons for the basic settings.	

Exiting the function menu

Follow the steps below to exit the function menu:

Step	Procedure	Button
1	Press the 'Start / Stop' button.	






6.5.2 Setting an acoustic signal

Prerequisites

- Check whether the following prerequisites are met:
- The display will show the icons for the basic settings.

Setting an acoustic signal

Follow the steps below to configure the acoustic signal:

Step	Procedure	Button
1	Use the knob to select the 'Acoustic signal' icon.	 
2	Confirm by pressing the 'Function menu' button. Result: The display will show a selection option.	
3	Use the knob to select the acoustic signal you want.	 01-12
4	Confirm by pressing the 'Function menu' button. Result: You have successfully configured the acoustic signal.	






6.5.3 Adjusting the Volume

Prerequisites

- Check whether the following prerequisites are met:
- The display will show the icons for the basic settings.

Adjusting the Volume

Follow the steps below to adjust the volume:

Step	Procedure	Button
1	Use the knob to select the 'Volume' icon.	 
2	Confirm by pressing the 'Function menu' button. Result: The display will show a selection option.	
3	Use the knob to set the volume you want.	 1-5
4	Confirm by pressing the 'Function menu' button. Result: You have successfully adjusted the volume.	

6.5.4 Setting the Time

Purpose

If the combi oven is de-energized for more than three days, you will need to set the current time again.








Prerequisites

Check whether the following prerequisites are met:

- The display will show the icons for the basic settings.

Setting the Time

Follow the steps below to set the time:

Step	Procedure	Button
1	Use the knob to select the 'Time' icon.	 
2	Confirm by pressing the 'Function menu' button. Result: The display will show a selection option from the available time formats.	
3	Use the knob to select the time format you want.	 15:00 03:00 pm
4	Use the 'Back' and 'Forward' buttons to switch between hours and minutes.	
5	Use the knob to set the current time.	 16:51 04:51 pm
6	Confirm by pressing the 'Function menu' button. Result: The current time will be saved.	

6.5.5 Setting the Date

Purpose

If the combi oven is de-energized for more than three days, you will need to set the current date again.








Prerequisites

Check whether the following prerequisites are met:

- The display will show the icons for the basic settings.

Setting the Date

Follow the steps below to set the date:

Step	Procedure	Button
1	Use the knob to select the 'Date' icon.	 
2	Confirm by pressing the 'Function menu' button. Result: The display will show a selection option from the available date formats.	
3	Use the knob to select the date format you want.	 20.05.2009 05-20-2009
4	Use the 'Back' and 'Forward' buttons to switch between the day, month, and year.	
5	Use the knob to set the current date.	 28.05.2009 05-28-2009
6	Confirm by pressing the 'Function menu' button. Result: The current date will be saved.	

6.5.6 Sorting Alphabetically or Numerically

Purpose

You can either sort the cooking profiles alphabetically or the storage spaces numerically.

Switching from alphabetical to numeric sorting or vice versa may take a while depending on the number of cooking profiles stored in the system.





Prerequisites

Check whether the following prerequisites are met:

- The display will show the icons for the basic settings.





Sorting alphabetically

Follow the steps below to sort the cooking profiles in the cookbook alphabetically:

Step	Procedure	Button
1	Use the knob to select the 'Cookbook alphabetically' icon.	
2	Confirm by pressing the 'Function menu' button. Result: The display will show the confirmation menu.	
3	Use the rocker switch to select 'YES'.	
4	Confirm by pressing the 'Function menu' button. Result: The cooking recipes will be sorted alphabetically.	

Sorting numerically

Follow the steps below to sort the storage spaces numerically:

Step	Procedure	Button
1	Use the knob to select the 'Cookbook alphabetically' icon.	
2	Confirm by pressing the 'Function menu' button. Result: The display will show the confirmation menu.	
3	Use the knob to select 'NO'.	
4	Confirm by pressing the 'Function menu' button. Result: The storage spaces will be sorted alphabetically.	





6.5.7 Changing Standard Values and Using Memory Values

Purpose

You can select whether the standard values or the memory values (i.e., the values used most recently) for the cooking time and cooking temperature should be shown on the display when selecting a cooking program.

Default setting

The following table lists the default standard values:

Cooking program	Cooking temperature	Internal temperature	Cooking time
	212°F	158°F	25 min
	302°F	158°F	70 min
	338°F	158°F	30 min
	275°F	158°F	5 min

Advantages

This provides the following advantages:

- If you are working primarily with semi-skilled staff, the use of standard values will reduce the number of errors.
Every time a cooking program is selected, the values you specified will be used automatically.
- Memory values are particularly useful in cases in which you will be cooking several batches one after the other on a regular basis.
This eliminates the need to set the corresponding time and temperature values so that you can start the corresponding cooking program immediately.








Prerequisites


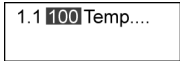



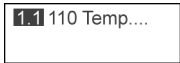

Check whether the following prerequisites are met:

- The display will show the icons for the basic settings.

Changing standard values






Follow the steps below to change a standard value:

Step	Procedure	Button
1	Use the knob to select the 'Standard value' icon.	 
2	Confirm by pressing the 'Function menu' button. Result: The display will show the confirmation menu.	
3	Use the rocker switch to select 'YES'.	 YES
4	Confirm by pressing the 'Function menu' button. Result: The display will show a selection list of standard values.	
5	Use the knob to select the standard value you want to change.	 

Step	Procedure	Button
6	Use the 'Forward' button to move to the numeric value.	 
7	Use the knob to set the value you want. (The value for the 'Steaming' cooking temperature, for example)	 
8	Use the 'Back' button to move back so that the value will be applied.	 
9	To adjust other standard values, repeat steps 6 and 7.	
10	Confirm the changes you made by pressing the 'Function menu' button. Result: You have successfully changed the standard values you wanted to change.	

Using Memory Values

Follow the steps below to use memory values instead of standard values:

Step	Procedure	Button
1	Use the knob to select the 'Standard value' icon.	 
2	Confirm by pressing the 'Function menu' button. Result: The display will show the confirmation menu.	
3	Use the knob to select 'NO'.	 NO
4	Confirm by pressing the 'Function menu' button. Result: The combi oven will now start using memory values instead of standard values.	

6.5.8 Selecting a Temperature Unit

Purpose

The temperature can be displayed in °C or °F.

Limitations

Keep the following limitations in mind:

- If you change the temperature unit, the data in the Cookbook will **not** be converted automatically and will need to be adjusted manually.





Prerequisites

Check whether the following prerequisites are met:

- The display will show the icons for the basic settings.





Selecting °C as the temperature unit

Follow the steps below to select °C as the temperature unit:

Step	Procedure	Button
1	Use the knob to select the 'Temperature in °C' icon.	
2	Confirm by pressing the 'Function menu' button. Result: The display will show the confirmation menu.	
3	Use the rocker switch to select 'YES'.	
4	Confirm by pressing the 'Function menu' button. Result: The temperature will now be shown in °C.	

Selecting °F as the temperature unit

Follow the steps below to select °F as the temperature unit:

Step	Procedure	Button
1	Use the knob to select the 'Temperature in °C' icon.	
2	Confirm by pressing the 'Function menu' button. Result: The display will show the confirmation menu.	
3	Use the knob to select 'NO'.	
4	Confirm by pressing the 'Function menu' button. Result: The temperature will now be shown in °F.	

6.5.9 Setting the Network Address

Purpose

A network address is needed in order to use PC-Control, PC-HACCP, and the Convotherm Service System






Prerequisites

Check whether the following prerequisites are met:

- The display will show the icons for the basic settings.
- The network address planned for the unit must not be in use by another device already.

Setting the Network Address

Follow the steps below to set the network address:

Step	Procedure	Button
1	Use the knob to select the 'Network address' icon.	 
2	Confirm by pressing the 'Function menu' button. Result: The currently configured network address will appear.	
3	Use the knob to set the network address you want.	 01-120
4	Confirm by pressing the 'Function menu' button. Result: The network address has now been configured.	

6.5.10 Backing Up / Loading the Cookbook





Prerequisites

Check whether the following prerequisites are met:

- The display will show the icons for the basic settings.





Back up Cookbook

Follow the steps below to back up the Cookbook:

Step	Procedure	Button
1	Use the knob to select the 'Back up Cookbook' icon.	
2	Confirm by pressing the 'Function menu' button. Result: The display will show the confirmation menu.	
3	Use the rocker switch to select 'YES'.	
4	Confirm by pressing the 'Function menu' button. Result: The Cookbook will be backed up.	

Loading a cookbook

Follow the steps below to load the Cookbook:

Step	Procedure	Button
1	Use the knob to select the 'Load Cookbook' icon.	
2	Confirm by pressing the 'Function menu' button. Result: The display will show the confirmation menu.	
3	Use the rocker switch to select 'YES'.	
4	Confirm by pressing the 'Function menu' button. Result: The Cookbook will be loaded.	






6.5.11 Setting a language

Prerequisites

- Check whether the following prerequisites are met:
- The display will show the icons for the basic settings.

Setting a language

Follow the steps below to select a language:

Step	Procedure	Button
1	Use the knob to select the 'Language' icon.	 
2	Confirm by pressing the 'Function menu' button. Result: The display will show a selection option.	
3	Use the knob to select the language you want.	 English Deutsch Français
4	Confirm by pressing the 'Function menu' button. Result: You have successfully selected the language you wanted.	

7 Cooking and Rethermalizing

Cooking in detail

This section goes over the steps you need to follow when cooking or rethermalizing food and how you can take full advantage of all the functions featured by your combi oven.

7.1 Safely Using the Unit

For your and your employees' safety

Every person (user) must read and understand the contents in the 'For Your Safety' on page 18 section before they work with or on the combi oven for the first time. In addition, every user must follow the instructions and warnings in said section at all times.

As the combi oven's owner, or as the owner's employee responsible for the staff who will be using the combi oven, set the necessary rules and brief all new employees.

Every user must read and understand the safe work rules specified in this section before starting any work and follow them without exception.

Personal protective equipment for all users

As a user, you must wear the personal protective equipment specified for your work in the 'Personal Protective Equipment' on page 41 section of 'For Your Safety'.

Basic rules for safe operation

If the combi oven is moved in an impermissible manner after installation (on purpose or by accident), do not continue to operate the unit unless all the following requirements are met:

- The unit and the accessories being used do not have any obvious damage.
- The supply lines installed for electrical power, water, wastewater, and cleaning agents do not have any obvious damage, have a secure fit, are not dripping anywhere, and appear to be safe and fully functional after a visual inspection.
- The 'Requirements concerning the combi oven's functional capability' are being met.
- The 'Requirements concerning the combi oven's surroundings on page 19' are being met.
- All warning labels are at their intended location.

Rules for safely running the unit

In order to avoid hazards, follow the rules below when running the unit:

- Make sure to only use your hands when using the unit's controls (buttons, switches, touchscreens).
- Do not cover, obstruct, or block the air vent or the dry air intake at the top of the unit, the vents at the back of the unit, or the opening at the front between the feet.
- The racks need to be locked in place.
- The suction panel needs to be properly locked in place.

Additional rules for safely running the unit on a moving base

In order to avoid hazards, follow the rules below when running units on a base with casters:

- The retaining element used to limit how much the base can move with the unit must be attached at all times.
Every day before using the unit, check to make sure that the retaining element is attached.
- Make sure to always lock the front casters' wheels when the units are running
- Every day before using the units, check to make sure that casters' wheels are locked

Hot surfaces

▲WARNING

Risk of burns posed by high temperatures inside the oven cavity and on the inside of the unit door

Touching any interior oven cavity parts, the inside of the unit door, or any parts that are found inside the cooking compartment during cooking may result in burns.

- ▷ Wear the required personal protective equipment.

Hot steam / vapour

▲CAUTION

Risk of scalding posed by hot steam

Hot steam coming out from the unit may scald your face, hands, feet, and/or legs.

- ▷ When opening the unit door, make sure to always use the cracked-open position as per the instructions on how to safely open the unit door. Do not, under any circumstance, stick your head inside the oven cavity.

Break in the cold chain

▲WARNING

Risk of food being contaminated with microbiological contamination due to the cold chain being broken

The cold chain for refrigerated food can be broken if food is placed inside the oven cavity too early or if the cooking process is interrupted.

- ▷ When scheduling the time when you will be putting food in the oven cavity, e.g., when pre-selecting the start time for the cooking program, always make sure that the cold chain will be maintained.
- ▷ Never use the unit to store food temporarily.
- ▷ Never interrupt the cooking process on purpose.
- ▷ Once the unit starts up again after a power outage, take into account the time that will be necessary to restart the cooking process while taking the food's condition into account.
- ▷ Low-temperature cooking (< 150°F) should be performed by qualified staff only.

Microorganism growth in hot environments

▲WARNING

Risk of food spoilage due to microorganism growth at hot ambient conditions (temperature range of 85 – 150 °F)

Putting cold food into the oven cavity while rethermalizing food, keeping food warm, or cooking food at low temperatures may cause the oven temperature to drop to a point where critical microorganism growth may occur.

- ▷ Do not put cold food into the unit while rethermalizing food, cooking food at low temperatures, or keeping food warm.
- ▷ Reduce the amount of microorganisms on the food before cooking it at low temperatures (by searing it, for example).
- ▷ Low-temperature cooking (< 150 °F) should be performed by qualified staff only.

7.2 Cooking with Press&Go

⚠ For your safety when working with/on the combi oven

Before starting work, read and understand the rules, risks, and hazards specified in Safely Using the Unit on page 107 and follow all the corresponding instructions without exception.


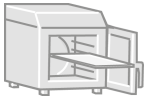




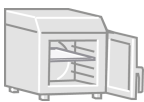
Prerequisites

Check whether the following prerequisites are met:

- The combi oven must have been properly cleaned.
- The air distributors must be in place.
- If the combi oven is on top of an open equipment stand: There must not be any food inside the stand.
- You must have already read and understood how to perform the work described in 'How to Do it Right'.

Cooking

Follow the steps below to cook food:

Step	Procedure	Button
1	Pre-heat the combi oven.	
2	Place the food inside the oven as soon as the pre-heating sequence is done.	
3	Select the cooking profile you want (Press&Go) ('Bread roll', for example)	
4	Close the unit door. Result: <ul style="list-style-type: none"> ▪ The cooking program will start running and the display will show the corresponding cooking parameters. ▪ The corresponding function indicator will light up. ▪ As soon as the cooking program is done, the unit will make a sound to let you know. 	  
5	Open the unit door and remove the cooked product.	

For more information...

How to do it right

- ▷ Safely Opening and Closing the Unit Door 108
- ▷ Placing Food Inside and Taking It Out 109
- ▷ Removing and installing racks 111
- ▷ Removing and installing the suction panel 113
- ▷ Putting Away and Removing the Core Temperature Probe 115



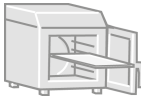

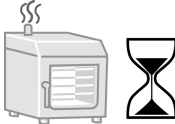


7.3 Day-to-Day Cooking

⚠ For your safety when working with/on the combi oven

Before starting work, read and understand the rules, risks, and hazards specified in Safely Using the Unit on page 107 and follow all the corresponding instructions without exception.




Cooking with pre-heating



If the combi oven is still cold, follow the steps below when cooking food:

Step	Procedure	Button
1	Pre-heat the combi oven.	
2	Set up the cooking program you want or open it in the Cookbook. Result: A cooking program will be available.	
3	Place the food inside the oven and close the unit door.	
4	Start the cooking program. Result: <ul style="list-style-type: none"> The cooking program will start running and the display will show the corresponding cooking parameters. The corresponding function indicator will light up. As soon as the cooking program is done, the unit will make a sound to let you know. 	  
5	Open the unit door and remove the cooked product.	

Cooking when the oven is already hot

If the combi oven is already at the required temperature, follow the steps below when cooking food:

Step	Procedure	Button
1	If you already used the same cooking program before, you can skip this step. Otherwise: Set up the cooking program you want or open it in the Cookbook. Result: A cooking program will be available.	
2	Place the food inside the oven and close the unit door.	
3	Start the cooking program.	

Step	Procedure	Button
	<p>Result:</p> <ul style="list-style-type: none"> ▪ Your cooking program will start running and the display will show the corresponding cooking parameters. ▪ The corresponding function indicator will light up. ▪ As soon as the cooking program is done, the unit will make a sound to let you know. 	
4	Open the unit door and remove the cooked product.	

For more information...

How to do it

- ▷ Setting Up a Cooking Program 55
- ▷ Setting Up a Multi-Step Program 57
- ▷ Entering a preset start time 58
- ▷ Accessing a cooking profile in the cookbook 73

Next steps

- ▷ Manual Steaming During Cooking 104
- ▷ Using Unoccupied Shelves During Cooking 105

How to do it right

- ▷ Placing Food Inside and Taking It Out 109
- ▷ Removing and installing racks 111
- ▷ Removing and installing the suction panel 113
- ▷ Putting Away and Removing the Core Temperature Probe 115

7.4 Day-to-Day Rethermalization

⚠ For your safety when working with/on the combi oven

Before starting work, read and understand the rules, risks, and hazards specified in Safely Using the Unit on page 107 and follow all the corresponding instructions without exception.









Prerequisites

Check whether the following prerequisites are met:

- The combi oven must have been properly cleaned.
- The air distributors must be in place.
- If the combi oven is on top of an open equipment stand: There must not be any food inside the stand.
- You must have already read and understood how to perform the work described in 'How to Do it Right'.


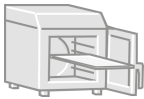

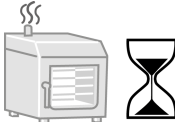


Rethermalization with pre-heating

If the combi oven is still cold, follow the steps below when rethermalizing food:

Step	Procedure	Button
1	Pre-heat the combi oven.	
2	Set up the rethermalization program you want or open it in the Cookbook. Result: A rethermalization program will be available.	
3	Place the food inside the oven and close the unit door.	
4	Start the rethermalization program. Result: <ul style="list-style-type: none"> ▪ The rethermalization program will start running. ▪ The corresponding function indicator will light up. ▪ As soon as the rethermalization program is done, the unit will make a sound to let you know. 	  
5	Open the unit door and remove the cooked product.	 

Rethermalization when the oven is already hot

If the combi oven is already at the required temperature, follow the steps below when rethermalizing food:

Step	Procedure	Button
1	If you already used the same rethermalization program before, you can skip this step. Otherwise: Set up the rethermalization program you want or open it in the Cookbook. Result: A rethermalization program will be available.	
2	Place the food inside the oven and close the unit door.	
3	Start the rethermalization program. Result: <ul style="list-style-type: none"> Your rethermalization program will start running. The corresponding function indicator will light up. As soon as the rethermalization program is done, the unit will make a sound to let you know. 	  
4	Open the unit door and remove the rethermalized product.	

For more information...

How to do it

- ▷ Setting Up a Rethermalization Program 56
- ▷ Setting Up a Multi-Step Program 57
- ▷ Entering a preset start time 58
- ▷ Accessing a cooking profile in the cookbook 73

Next steps

- ▷ Using Unoccupied Shelves During Rethermalization 106

How to do it right

- ▷ Safely Opening and Closing the Unit Door 108
- ▷ Placing Food Inside and Taking It Out 109
- ▷ Removing and installing racks 111
- ▷ Removing and installing the suction panel 113
- ▷ Putting Away and Removing the Core Temperature Probe 115

7.5 Manual Steaming During Cooking






Prerequisites

Check whether the following prerequisites are met:

- You must have selected the 'Combi-steam' or 'Hot air' cooking program.
- One of these programs is running.
- You must have the function menu open.

Manual Steaming During Cooking

Follow the steps below to manually steam food during cooking:

Step	Procedure	Button
1	Use the knob to select the 'Manual steaming' icon.	 
2	Confirm by pressing the 'Function menu' button. Result: The display will show the confirmation menu.	
3	Use the rocker switch to select 'YES'	 YES
4	Confirm by pressing the 'Function menu' button. Result: The food being cooked will be steamed for ten seconds.	

7.6 Using Unoccupied Shelves During Cooking

⚠ For your safety when working with/on the combi oven

Before starting work, read and understand the rules, risks, and hazards specified in Safely Using the Unit on page 107 and follow all the corresponding instructions without exception.



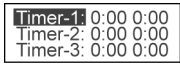


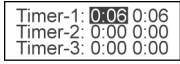


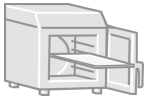

Prerequisites

Check whether the following prerequisites are met:

- Aside from the cooking time, the additional food needs the same cooking parameters as the food in the program that is currently running.
- The corresponding cooking program is running.
- You must have the function menu open.

Using the TrayTimer function (additional timer) when cooking

Follow the steps below to work with the additional timer:

Step	Procedure	Button
1	Use the knob to select the 'TrayTimer (additional timer)' icon.	
2	Confirm by pressing the 'Function menu' button. Result: The display will show the desired time and remaining time for the TrayTimer:	 
3	Use the 'Forward' button to move to the desired time and use the knob to set the cooking time for the corresponding timer. Result: The selected timer will start as soon as a time greater than 0:00 is entered.	  
4	Press the 'Function menu' button or the 'Start/Stop' button to exit the timer function.	 or 
5	Place the food inside the oven and close the unit door. Result: As soon as the additional timer elapses, 'Timer xy' will be displayed and an acoustic signal will be emitted.	
6	Open the unit door and remove the food from the corresponding shelf. Notice: <ul style="list-style-type: none"> ▪ If a timer is reset to 0:00, the timer function will stop. ▪ Please note that the selected cooking program will continue to run even after the acoustic signal is emitted. 	

7.7 Using Unoccupied Shelves During Rethermalization

For your safety when working with/on the combi oven

Before starting work, read and understand the rules, risks, and hazards specified in Safely Using the Unit on page 107 and follow all the corresponding instructions without exception.




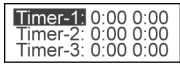


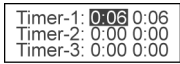


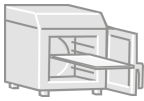

Prerequisites

Check whether the following prerequisites are met:

- Aside from the rethermalization time, the additional food needs the same rethermalization parameters as the food in the program that is currently running.
- The corresponding rethermalization program is running.
- You must have the function menu open.

Using the TrayTimer function (additional timer) when rethermalizing food

Follow the steps below to work with the additional timer:

Step	Procedure	Button
1	Use the knob to select the 'TrayTimer (additional timer)' icon.	 
2	Confirm by pressing the 'Function menu' button. Result: The display will show the desired time and remaining time for the TrayTimer:	 
3	Use the 'Forward' button to move to the desired time and use the knob to set the rethermalization time for the corresponding timer. Result: The selected timer will start as soon as a time greater than 0:00 is entered.	  
4	Press the 'Function menu' button or the 'Start/Stop' button to exit the timer function.	 or 
5	Place the food inside the oven and close the unit door. Result: As soon as the additional timer elapses, 'Timer xy' will be displayed and an acoustic signal will be emitted.	
6	Open the unit door and remove the rethermalized product from the corresponding shelf. Notice: <ul style="list-style-type: none"> ▪ If a timer is reset to 0:00, the timer function will stop. ▪ Please note that the selected rethermalization program will continue to run even after the acoustic signal is emitted. 	

8 How to do it right

Important steps involved in using the combi oven

This section goes over certain important steps that you will need to use repeatedly when using the combi oven.

8.1 Safely Using the Unit

For your and your employees' safety

Every person (user) must read and understand the contents in the 'For Your Safety' on page 18 section before they work with or on the combi oven for the first time. In addition, every user must follow the instructions and warnings in said section at all times.

As the combi oven's owner, or as the owner's employee responsible for the staff who will be using the combi oven, set the necessary rules and brief all new employees.

Every user must read and understand the safe work rules specified in this section before starting any work and follow them without exception.

Personal protective equipment for all users

As a user, you must wear the personal protective equipment specified for your work in the 'Personal Protective Equipment' on page 41 section of 'For Your Safety'.

Handling heavy loads

Please keep in mind that lifting heavy bakeware and moving heavy transport trolleys can result in fatigue, discomfort, and musculoskeletal system issues.

Hot surfaces

WARNING

Risk of burns posed by high temperatures inside the oven cavity and on the inside of the unit door

Touching any interior oven cavity parts, the inside of the unit door, or any parts that are found inside the cooking compartment during cooking may result in burns.

- ▷ Wear the required personal protective equipment.

Hot steam / vapour

CAUTION

Risk of scalding posed by hot steam

Hot steam coming out from the unit may scald your face, hands, feet, and/or legs.

- ▷ When opening the unit door, make sure to always use the cracked-open position as per the instructions on how to safely open the unit door. Do not, under any circumstance, stick your head inside the oven cavity.

8.2 Safely Opening and Closing the Unit Door

⚠ For your safety when working with/on the combi oven


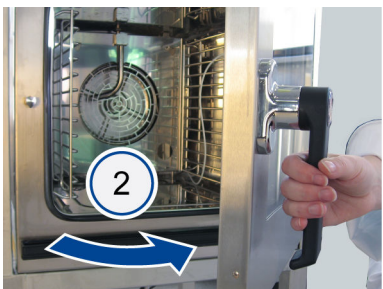
Before starting work, read and understand the rules, risks, and hazards specified in Safely Using the Unit on page 107 and follow all the corresponding instructions without exception.

Prerequisites

When placed on top of a work table, the unit must be secured in such a way that it will not slide out of place.

Safely opening the unit door

Follow the steps below to open the unit door:

Step	Procedure	Figure
1	Turn the door handle counterclockwise (1) to the cracked-open position and wait a little so that the steam is allowed to come out.	
2	Turn the door handle counterclockwise again (1).	
3	Slowly open the door (2).	

Safely closing the unit door

Follow the steps below to close the unit door:

Step	Procedure
1	Close the unit door with a little momentum.

8.3 Placing Food Inside and Taking It Out

⚠ For your safety when working with/on the combi oven

Before starting work, read and understand the rules, risks, and hazards specified in Safely Using the Unit on page 107 and follow all the corresponding instructions without exception.

Hot liquids

⚠ WARNING



Risk of scalding posed by hot liquids

Spilling liquid food can result in scalding to the face and hands.

- ▷ When moving the food into the oven cavity, make sure that the racks are correctly locked in place.
- ▷ Take the maximum loading weight into account.
- ▷ Use bakeware (steam table pans) with matching standard dimensions only.
- ▷ Slide bakeware in correctly.
- ▷ Bakeware containing liquids or food that will become liquefied during cooking must be placed only in shelf levels that will allow all operators to easily look in. When taking out bakeware containing liquids or food that will become liquefied during cooking, make sure it is in a perfectly horizontal position.
- ▷ Cover any bakeware containing hot liquids while moving it.
- ▷ Wear the required personal protective equipment.

Placing food inside

Follow the steps below to put food inside:

Step	Procedure	Figure
1	Open the unit door (1).	
2	Place the food on the shelf levels you want (2). <ul style="list-style-type: none"> ▪ Start from the bottom. ▪ Always slide bakeware, sheet pans, and shelf grills in all the way to the stop. ▪ If you are using oven racks to hold the food inside, leave the bottommost shelf level clear. 	

Taking food out

Follow the steps below to take food out:

Step	Procedure
1	Open the unit door.
2	Take out the food, making sure the container is in a horizontal position.

For more information...

How to do it right

▷ Safely Opening and Closing the Unit Door

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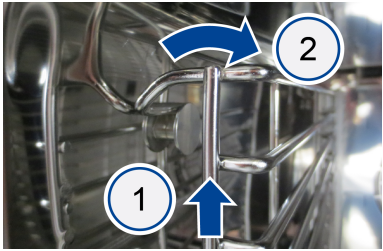
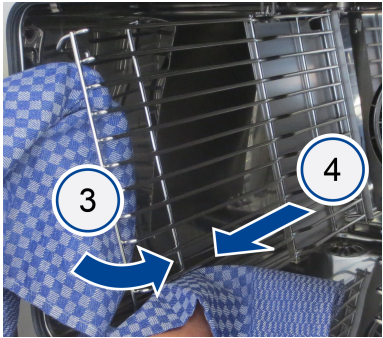
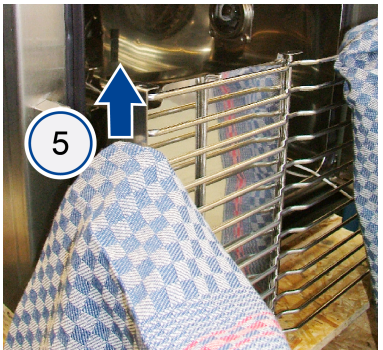
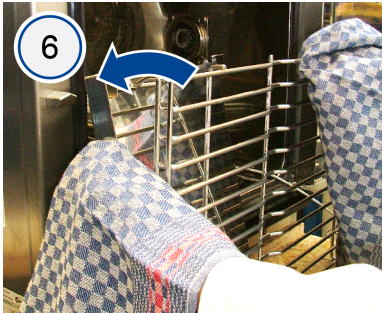
8.4 Removing and installing racks

⚠ For your safety when working with/on the combi oven

Before starting work, read and understand the rules, risks, and hazards specified in Safely Using the Unit on page 107 and follow all the corresponding instructions without exception.

Removing racks

Follow the steps below to remove a rack:

Step	Procedure	Figure
1	Push the rack upwards (1) and lift it over the holders (2).	
2	Swing the rack towards the inside of the oven cavity at a slight angle (3) and then remove it from the oven (4). Caution: Make sure not to bend the rails, as the rack will no longer hold oven racks, sheet pans, and bakeware safely in place otherwise.	
3	Push the air distributor upwards (5).	
4	Swing the air distributor backwards (6) and disconnect the rack from the air distributor.	

Installing racks

Follow the steps below to install the racks:

Step	Procedure
1	Follow the same steps used to remove the racks, but in opposite order.
2	Check to make sure that the racks have been installed properly.
3	Check to make sure that the sheet pans can be easily slid in. This makes it possible to ensure that you did not mix up the two racks.

8.5 Removing and installing the suction panel

⚠ For your safety when working with/on the combi oven

Before starting work, read and understand the rules, risks, and hazards specified in Safely Using the Unit on page 107 and follow all the corresponding instructions without exception.

Prerequisites

Check whether the following prerequisites are met:

- The rack must have been removed.

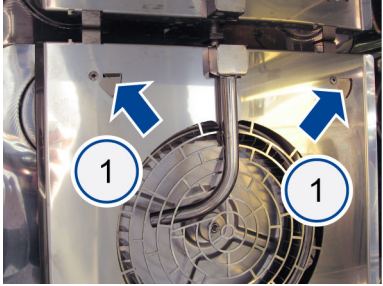
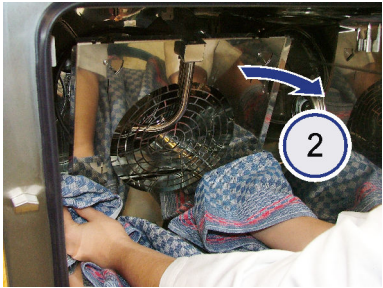
Required tools

You will need the following tools:

- A suitable tool, e.g., a wrench for releasing the latches

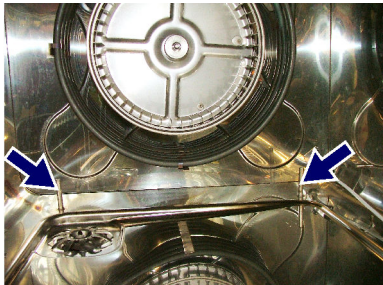
Removing the suction panel

Follow the steps below to remove the suction panel:

Step	Procedure	Figure
1	Use a tool (a screwdriver, for example) to release the latches on the left (1) and right (1).	
2	Push the suction panel upwards and remove it (2).	

Installing the suction panel

Follow the steps below to install the suction panel:

Step	Procedure	Figure
1	Follow the same steps used to remove the suction panel, but in opposite order. Keep in mind that the pins on the bottom need to engage the suction panel.	

For more information...

How to do it right

- ▷ Removing and installing racks

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8.6 Putting Away and Removing the Core Temperature Probe

⚠ For your safety when working with/on the combi oven

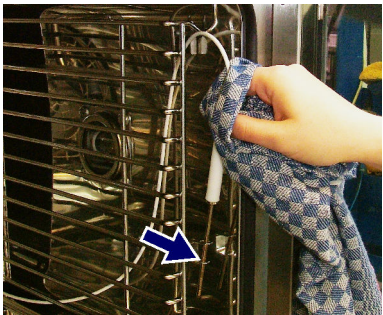
Before starting work, read and understand the rules, risks, and hazards specified in Safely Using the Unit on page 107 and follow all the corresponding instructions without exception.

Purpose

If you will not be needing the core temperature probe for the cooking sequence you will be using, make sure to put it away. Not doing so may result in the probe being damaged.

Putting away the core temperature probe

Follow the steps below to put the core temperature probe away:

Step	Procedure	Figure
1	Slide the core temperature probe into the holder. Not doing so may result in the probe being damaged.	

Removing the core temperature probe

To remove the core temperature probe, follow the same steps, but in opposite order.

9 Cleaning and maintenance

Cleaning and maintaining the combi oven

This section provides information on the cleaning and maintenance schedules and explains how to clean your combi oven.

9.1 Cleaning schedule and cleaning agent

Cleaning the combi oven

This section provides information on the cleaning schedule and cleaning agents used to clean your combi oven.

9.1.1 Cleaning schedule

Daily cleaning

The table below provides an overview of the cleaning tasks that need to be carried out on a daily basis:

What needs to be cleaned?	Procedure	Cleaning agents
Oven cavity	Clean the oven semi-automatically on page 123	ConvoClean new or ConvoClean forte
	Clean the oven fully automatically (ConvoClean system) on page 127	ConvoClean forte and ConvoCare
Fan compartment behind suction panel	Cleaning the oven cavity behind the suction panel on page 134	ConvoClean new or ConvoClean forte
	Clean the oven fully automatically (ConvoClean system) on page 127	ConvoClean forte and ConvoCare
Hygienic removable gasket, around unit door as well	Cleaning the hygienic removable gasket on page 132	Common household dishwashing liquid
Oven drain	<ul style="list-style-type: none"> ▪ Remove any residues ▪ Spray cleaning agent inside and rinse with water 	ConvoClean new or ConvoClean forte
Outside of unit case	<ul style="list-style-type: none"> ▪ Turn off the unit ▪ Clean by hand with a soft cloth 	Common household stainless steel cleaner Common mild dishwashing liquid (if the case is black)
The oven cavity if there is a white film or dark discolorations	<ul style="list-style-type: none"> ▪ Spray cleaning agent on the film/discolorations while the combi oven is not warm ▪ Let the cleaning agent work for 10 minutes ▪ Polish using a soft, non-abrasive sponge ▪ Rinse out 	ConvoCare
Bakeware, sheet pans, shelf grills, and other accessories used for cooking	<ul style="list-style-type: none"> ▪ Clean by hand using a soft, non-abrasive sponge ▪ rinse with water 	Common household dishwashing liquid

Weekly cleaning

The table below provides an overview of the cleaning tasks that need to be carried out on a weekly basis:

What needs to be cleaned?	Procedure	Cleaning agents
The double glass door on the inside	Clean the double-pane door on page 133	Common household glass cleaner
Door and unit drip tray	Clean by hand	ConvoClean new or ConvoClean forte

Monthly cleaning

The table below provides an overview of the cleaning tasks that need to be carried out on a monthly basis:

What needs to be cleaned?	Procedure	Cleaning agents
Equipment stand	Clean by hand with a soft cloth	Common household stainless steel cleaner
Stacking kit	Clean by hand with a soft cloth	Common household stainless steel cleaner

For more information...

Related subjects

- ▷ Cleaning agents

118

9.1.2 Cleaning agents

Cleaning agents

Only use the cleaning agents specified here when cleaning the oven cavity.

Designation	Product	Label color
Cleaning agents	ConvoClean forte	Red
Rinse aid	ConvoCare	Green

NOTICE:

The warranty will be void if there is any damage that can be traced back to improper cleaning or to the use of incorrect cleaning agents.

The following table lists the specified cleaning agents available, as well as their application and details regarding use:

Product	Use for	Container
ConvoClean new For light soiling (not for fully automatic cleaning with the ConvoClean system) (not for cleaning bakeware, sheet pans, shelf grills, or other accessories)	Oven cleaning <ul style="list-style-type: none"> ▪ By hand ▪ Semi-automatic 	Spray bottle
ConvoClean forte For normal to heavy soiling (not for cleaning bakeware, sheet pans, shelf grills, or other accessories)	Oven cleaning <ul style="list-style-type: none"> ▪ By hand ▪ Semi-automatic 	Spray bottle
	Fully automatic oven cleaning (ConvoClean System)	Cleaning agent canisters connected to the cleaning system underneath the combi oven
ConvoCare K (concentrate)	For preparing ready-to-use ConvoCare solution with a defined mix ratio of 1:29	-
ConvoCare Ready-to-use rinse aid (not for cleaning bakeware, sheet pans, shelf grills, or other accessories)	Fully automatic oven cleaning (ConvoClean System)	Cleaning agent canisters connected to the cleaning system underneath the combi oven
	Manually cleaning the oven cavity further	Spray bottle
common household stainless steel cleaner	Taking care of the combi oven's outer surfaces (for stainless steel cases)	-
Common mild dishwashing liquid	Taking care of the combi oven's outer surfaces (for black cases)	-
common household glass cleaner	Cleaning the double glass door	-
common household alkali-free, pH-neutral, odorless dishwashing liquid	<ul style="list-style-type: none"> ▪ Cleaning components and accessories as specified in the corresponding instructions ▪ Cleaning bakeware, sheet pans, shelf grills, and other accessories used for cooking 	-

Cleaning agent and rinse aid consumption

The following table shows the cleaning agent and rinse aid consumption levels per cleaning sequence in fl oz (USA):

Agent	Consumption (fl oz)				
	Step 1	Step 2	Step 3	Step 4	Care-Step
ConvoClean forte	11.20	18.90	26.60	26.95	-
ConvoCare	7.00	7.00	7.00	17.50	17.50

Handling cleaning agents

Protective equipment needs to be worn when handling some of the cleaning agents above. More detailed specifications regarding this equipment can be found in the EC safety data sheets for the cleaning agent(s) being used. For the latest version of these data sheets, please contact the manufacturer. Always follow the instructions and observe all warnings found on the labels used for the cleaning agent(s).

For more information...

Related subjects

- ▷ Replacing the cleaning agent canister containing ConvoClean forte 136
 - ▷ Replacing cleaning agent canisters with ConvoCare 137
-

9.2 Cleaning programs and tasks

Cleaning the combi oven

This section explains how to clean your combi oven.

9.2.1 Working Safely When Cleaning

For your and your employees' safety

Every person (user) must read and understand the contents in the 'For Your Safety' on page 18 section before they work with or on the combi oven for the first time. In addition, every user must follow the instructions and warnings in said section at all times.

As the combi oven's owner, or as the owner's employee responsible for the staff who will be using the combi oven, set the necessary rules and brief all new employees.

Every user must read and understand the safe work rules specified in this section before starting any work and follow them without exception.

Personal protective equipment for all users

As a user, you must wear the personal protective equipment specified for your work in the 'Personal Protective Equipment' on page 41 section of 'For Your Safety'.

Basic rules for safe operation

If the combi oven is moved in an impermissible manner after installation (on purpose or by accident), do not continue to operate the unit unless all the following requirements are met:

- The unit and the accessories being used do not have any obvious damage.
- The supply lines installed for electrical power, water, wastewater, and cleaning agents do not have any obvious damage, have a secure fit, are not dripping anywhere, and appear to be safe and fully functional after a visual inspection.
- The 'Requirements concerning the combi oven's functional capability' are being met.
- The 'Requirements concerning the combi oven's surroundings on page 19' are being met.
- All warning labels are at their intended location.

Rules for safely cleaning the unit

In order to avoid hazards, follow the rules below when cleaning the unit:

- The suction panel needs to be properly locked in place.
- Make absolutely sure that the suction panel is correctly locked in place, especially after cleaning behind it and reinstalling it.

Rules for safely moving and parking bases with casters

In order to avoid hazards, follow the rules below when moving bases with casters with the units:

- Pay attention to all utility and hose connections when moving the unit. Make sure not to roll over any connection lines. Do not subject the connections to any tension whatsoever. In addition, make sure that they do not break off. The length of the utility and hose connections will already account for the maximum distance that the base can move when the retaining element is attached. Nevertheless, it is necessary to always make sure that all connections are in the right position and routed properly both during and after moving the unit
- De-energize the units before moving them.
- Let the units on the base cool down before moving them.
- There must not be any food left inside the units.
- The unit doors must be closed.
- When moving the base with the units, make sure to wear appropriate protective clothing.
- The base with the units must always be moved by at least two people.
- The unit must be level once it is pushed back into place.
- Lock the casters wheels after pushing the unit back into place.
- Make sure that the base will not topple over in any position.

Hosing down the combi oven with water

⚠ DANGER

Risk of electric shock posed by live parts

Water on the unit's exterior parts may produce a short circuit and result in electric shock upon touching the unit.

- ▷ Do not spray water onto the unit's exterior parts.
- ▷ If using the combi oven outdoors, make sure to protect it from rain.

Hot surfaces

⚠ WARNING

Risk of burns posed by high temperatures on the unit's interior and exterior parts.

Touching any interior oven cavity parts – especially in the area behind the suction panel, on the inside of the unit door, or any parts that are found inside the oven during cooking – may result in burns.

Touching the dry air intake or the air vent on top of the unit may also result in burns.

- ▷ Before performing any cleaning task, wait until the oven cavity has cooled down to a temperature lower than 140°F.
- ▷ Wear the required personal protective equipment.

Spraying water into the oven cavity while the latter is hot

⚠ WARNING

Risk of scalding posed by hot steam

If you spray water into oven cavity while the latter is hot (e.g., with a spray head), the steam produced inside the oven cavity may result in scalding.

- ▷ Before performing any cleaning task, wait until the oven cavity has cooled down to a temperature lower than 140°F.

Contact with cleaning agents

▲WARNING

Risk of chemical burns and skin, eye, and respiratory tract irritation

The ConvoClean new cleaning agent and the ConvoCare rinse aid will cause skin, eye, and respiratory tract irritation upon direct contact. The ConvoClean forte cleaning agent will result in chemical burns to the skin, eyes, and respiratory tract upon direct contact.

- ▷ Do not inhale the cleaning agents' and rinse aid's vapors or mist.
- ▷ Do not let the cleaning agents or rinse aid come into contact with your eyes, skin, or mucous membranes.
- ▷ Do not spray cleaning agents or rinse aid into a oven cavity that is at a temperature higher than 140°F, as doing so will cause more caustic and/or irritating cleaning-fluid vapors to be produced.
- ▷ Wear the required personal protective equipment.

9.2.2 Cleaning a Cold Oven Cavity Semi-Automatically

⚠ For your safety when cleaning

Before starting any cleaning work, familiarize yourself with the rules, risks, and hazards specified in Working Safely When Cleaning on page 120 and follow all the corresponding instructions without exception.

Prerequisites

Check whether the following prerequisites are met:

- You must have already read and understood how to perform the work described in 'How to Do it Right'.
- All food must have been taken out from the oven cavity.
- All bakeware, sheet pans, and shelf grills, as well as any other accessories, must have been taken out from the oven cavity.
- If there are any large food residues, they must have been taken out from the oven cavity.

Required tools

You will need the following tools:

- ConvoClean new or ConvoClean forte cleaning agent in the spray bottle







Using the spray bottle








Observe the following when using the spray bottle:

- Never leave the spray bottle pressurized for an extended period of time if you are not using it. Slowly open the pump head so that the compressed air can escape.
- Rinse the spray bottle weekly.
- Rinse the nozzle, the nozzle extension, and the nozzle fitting after every use.

Cleaning a Cold Oven Cavity Semi-Automatically

Follow the steps below to semi-automatically clean the oven cavity when it is cold:

Step	Procedure	Button
1	Open the unit door and remove any large food residues from the oven cavity.	
2	Close the unit door.	
3	Select the function menu.	
4	Use the knob to select the 'Semi-automatic cleaning' icon.	
5	Confirm by pressing the 'Function menu' button.	
6	Confirm with "YES." Result: The combi oven will start the semi-automatic cleaning process. The oven cavity will be heated up for approx. 10 minutes.	

Step	Procedure	Button
7	As soon as the first acoustic signal is emitted, open the unit door.	
8	Use the spray bottle to spray ConvoClean new or ConvoClean forte onto the oven cavity, the suction panel and the area behind it, the rack, and the drain on the bottom.	
9	Close the unit door. Result: The program will continue running automatically (approx. 10 minutes).	
10	As soon as the next acoustic signal is emitted, open the unit door.	
11	Make sure that everything has been cleaned properly.	
12	Use a water jet to thoroughly rinse the oven cavity, the rack, the suction panel, and the area behind the suction panel, or thoroughly rinse the oven cavity and the accessories with plenty of water and wipe them clean with a soft cloth. You can repeat the cleaning sequence if there is heavy soiling.	
13	Turn the combi oven off and leave the unit door ajar in order to let the oven cavity dry out.	

For more information...

How to do it right

- ▷ Removing and installing the suction panel 113
- ▷ Removing and installing racks 111

Related subjects

- ▷ Cleaning agents 118
- ▷ Cleaning schedule 116

9.2.3 Cleaning a Hot Oven Cavity Semi-Automatically

⚠ For your safety when cleaning

Before starting any cleaning work, familiarize yourself with the rules, risks, and hazards specified in Working Safely When Cleaning on page 120 and follow all the corresponding instructions without exception.

Prerequisites

Check whether the following prerequisites are met:

- You must have already read and understood how to perform the work described in 'How to Do it Right'.
- All food must have been taken out from the oven cavity.
- All bakeware, sheet pans, and shelf grills, as well as any other accessories, must have been taken out from the oven cavity.

Required tools

You will need the following tools:

- ConvoClean new or ConvoClean forte cleaning agent in the spray bottle

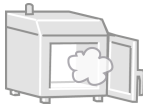







Using the spray bottle








Observe the following when using the spray bottle:

- Never leave the spray bottle pressurized for an extended period of time if you are not using it. Slowly open the pump head so that the compressed air can escape.
- Rinse the spray bottle weekly.
- Rinse the nozzle, the nozzle extension, and the nozzle fitting after every use.

Cleaning a Hot Oven Cavity Semi-Automatically

Follow the steps below to semi-automatically clean the oven cavity when it is hot:

Step	Procedure	Button
1	Before performing any cleaning tasks, wait until the oven cavity has cooled down to a temperature lower than 140°F.	
2	Remove any large food residues from the cooled-down oven cavity and close the unit door.	
3	Close the unit door.	
4	Select the function menu.	
5	Use the knob to select the 'Semi-automatic cleaning' icon.	 
6	Confirm by pressing the 'Function menu' button.	
7	Confirm with "YES." Result: The combi oven will start the semi-automatic cleaning process. The oven cavity will be heated up for approx. 10 minutes.	

Step	Procedure	Button
8	As soon as the first acoustic signal is emitted, open the unit door.	
9	Use the spray bottle to spray ConvoClean new or ConvoClean forte onto the oven cavity, the suction panel and the area behind it, the rack, and the drain on the bottom.	
10	Close the unit door. Result: The program will continue running automatically (approx. 10 minutes).	
11	As soon as the next acoustic signal is emitted, open the unit door.	
12	Make sure that everything has been cleaned properly.	
13	Use a water jet to thoroughly rinse the oven cavity, the rack, the suction panel, and the area behind the suction panel, or thoroughly rinse the oven cavity and the accessories with plenty of water and wipe them clean with a soft cloth. You can repeat the cleaning sequence if there is heavy soiling.	
14	Turn the combi oven off and leave the unit door ajar in order to let the oven cavity dry out.	

For more information...

How to do it right

- ▷ Removing and installing racks 111
- ▷ Removing and installing the suction panel 113

Related subjects

- ▷ Cleaning agents 118
- ▷ Cleaning schedule 116

9.2.4 Using the ConvoClean System's Fully Automatic Cleaning Sequence to Clean the Oven When It Is Cold

For your safety when cleaning

Before starting any cleaning work, familiarize yourself with the rules, risks, and hazards specified in Working Safely When Cleaning on page 120 and follow all the corresponding instructions without exception.

Prerequisites

Check whether the following prerequisites are met:

- All food must have been taken out from the oven cavity.
- All bakeware, sheet pans, and shelf grills, as well as any other accessories, must have been taken out from the oven cavity.
- There is enough cleaning agent and rinse aid.


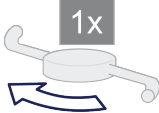




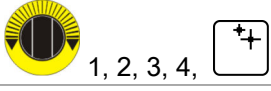


Required tools




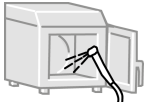

You will need the following tools:

- ConvoClean forte cleaning agent in the canister with the red label
- ConvoCare rinse aid in the canister with the green label
- ConvoClean new or ConvoClean forte cleaning agent in the spray bottle for follow-up cleaning
- ConvoCare rinse aid in the spray bottle for follow-up cleaning

Using the ConvoClean System's Fully Automatic Cleaning Sequence to Clean the Oven When It Is Cold

Follow the steps below to fully automatically clean the oven cavity when it is cold:

Step	Procedure	Button
1	Open the unit door and remove any large food residues from the oven cavity.	
2	Turn the rotary nozzle on the oven cavity's top panel once to make sure it moves freely.	
3	Close the unit door.	
4	Select the function menu.	
5	Use the rocker switch to select the 'fully automatic cleaning' icon.	
6	Confirm by pressing the 'Function menu' button.	
7	Use the knob to select a cleaning setting.	
8	Start the cleaning process.	
9	After the system prompts you to do so, open the unit door and check the oven cavity.	

Step	Procedure	Button
10	<p>Close the unit door.</p> <p>Result: The combi oven will start the fully automatic cleaning cycle.</p> <p>Warning: Do not, under any circumstance, interrupt the cycle. Do not open the unit door.</p>	
11	<p>Wait until an acoustic signal is emitted at the end of the cleaning process.</p>	
12	<p>Open the unit door and check to make sure that everything has been cleaned properly.</p>	
13	<p>If necessary, clean the oven drain.</p>	
14	<p>Turn the combi oven off and leave the unit door ajar in order to let the oven cavity dry out.</p>	

Follow-up oven cleaning

If the unit is very heavily soiled, it is recommended to follow up with a semi-automatic cleaning cycle and take care of any remaining spots in a targeted manner.

Possible fault events

The following table lists the various possible fault events and how to deal with them:

Fault event	What you should do
'Not enough water' is displayed	Check the water connection.
'Check cleaning agent fill level and check the supply hoses for kinks and confirm' is displayed	<p>Check which one of the cleaning agent canisters is no longer sufficiently full and top it off.</p> <p>Check whether the supply hoses are kinked at any point and correct the problem.</p>
Power outage	<p>If cleaning agent has already been applied inside the oven, the combi oven will run an automatic safety rinsing cycle for safety purposes. It will not be possible to operate the combi oven until after this cycle is done.</p>
You interrupted the automatic cleaning cycle	

For more information...

Related subjects

▷ Cleaning schedule	116
▷ Cleaning agents	118
▷ Replacing cleaning agent canisters with ConvoCare	137
▷ Replacing the cleaning agent canister containing ConvoClean forte	136

9.2.5 Using the ConvoClean System's Fully Automatic Cleaning Sequence to Clean the Oven When It Is Hot

For your safety when cleaning

Before starting any cleaning work, familiarize yourself with the rules, risks, and hazards specified in Working Safely When Cleaning on page 120 and follow all the corresponding instructions without exception.

Prerequisites

Check whether the following prerequisites are met:

- All food must have been taken out from the oven cavity.
- All bakeware, sheet pans, and shelf grills, as well as any other accessories, must have been taken out from the oven cavity.
- There is enough cleaning agent and rinse aid.

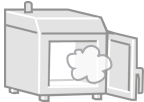

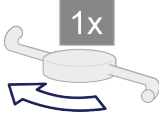




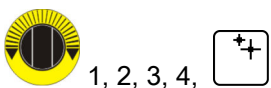
Required tools



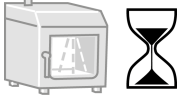
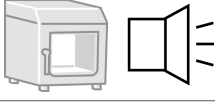



You will need the following tools:

- ConvoClean forte cleaning agent in the canister with the red label
- ConvoCare rinse aid in the canister with the green label
- ConvoClean new or ConvoClean forte cleaning agent in the spray bottle for follow-up cleaning
- ConvoCare rinse aid in the spray bottle for follow-up cleaning

Using the ConvoClean System's Fully Automatic Cleaning Sequence to Clean the Oven When It Is Hot

Follow the steps below to fully automatically clean the oven cavity when it is hot:

Step	Procedure	Button
1	Before performing any cleaning tasks, wait until the oven cavity has cooled down to a temperature lower than 140°F.	
2	Remove any large food residues from the cooled-down oven cavity and close the unit door.	
3	Turn the rotary nozzle on the oven cavity's top panel once to make sure it moves freely.	
4	Close the unit door.	
5	Select the function menu.	
6	Use the rocker switch to select the 'fully automatic cleaning' icon.	
7	Confirm by pressing the 'Function menu' button.	
8	Use the knob to select a cleaning setting.	

Step	Procedure	Button
9	Start the cleaning process.	
10	After the system prompts you to do so, open the unit door and check the oven cavity.	
11	Close the unit door. Result: The combi oven will start the fully automatic cleaning cycle. Warning: Do not, under any circumstance, interrupt the cycle. Do not open the unit door.	
12	Wait until an acoustic signal is emitted at the end of the cleaning process.	
13	Open the unit door and check to make sure that everything has been cleaned properly.	
14	If necessary, clean the oven drain.	
15	Turn the combi oven off and leave the unit door ajar in order to let the oven cavity dry out.	

Follow-up oven cleaning

If the unit is very heavily soiled, it is recommended to follow up with a semi-automatic cleaning cycle and take care of any remaining spots in a targeted manner.

Possible fault events

The following table lists the various possible fault events and how to deal with them:

Fault event	What you should do
'Not enough water' is displayed	Check the water connection.
'Check cleaning agent fill level and check the supply hoses for kinks and confirm' is displayed	Check which one of the cleaning agent canisters is no longer sufficiently full and top it off. Check whether the supply hoses are kinked at any point and correct the problem.
Power outage You interrupted the automatic cleaning cycle	If cleaning agent has already been applied inside the oven, the combi oven will run an automatic safety rinsing cycle for safety purposes. It will not be possible to operate the combi oven until after this cycle is done.

For more information...

Related subjects

▷ Replacing the cleaning agent canister containing ConvoClean forte	136
▷ Replacing cleaning agent canisters with ConvoCare	137
▷ Cleaning schedule	116
▷ Cleaning agents	118

9.2.6 Cleaning the hygienic removable gasket

⚠ For your safety when cleaning

Before starting any cleaning work, familiarize yourself with the rules, risks, and hazards specified in Working Safely When Cleaning on page 120 and follow all the corresponding instructions without exception.

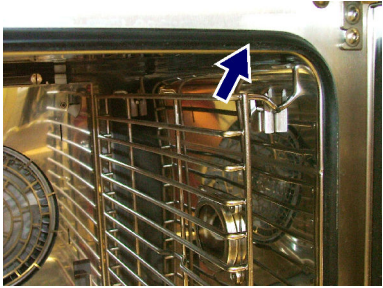
Required tools

You will need the following tools:

- Common household alkali-free, pH-neutral, odorless dishwashing liquid
- Soft cloth
- No tools

Cleaning the hygienic removable gasket

Follow the steps below to clean the hygienic removable gasket:

Step	Procedure	Figure
1	Use the specified cleaning agent and a soft, clean cloth to clean the hygienic removable gasket.	
2	Use clean water and a soft, clean cloth to thoroughly wipe the hygienic removable gasket clean.	
3	Thoroughly dry the hygienic removable gasket.	

For more information...

Related subjects

- ▷ Cleaning schedule

9.2.7 Clean the double-pane door

⚠ For your safety when cleaning

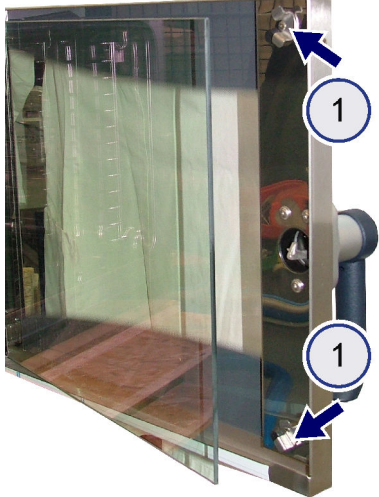
Before starting any cleaning work, familiarize yourself with the rules, risks, and hazards specified in Working Safely When Cleaning on page 120 and follow all the corresponding instructions without exception.

Required tools

- You will need the following tools:
- Normal glass cleaner

Clean the double-pane door

Follow the steps below to clean the double-pane door:

Step	Procedure	Figure
1	Turn the double-pane door's quick-release fasteners (1).	
2	Use glass cleaner to clean the double-pane door. Make sure not to scratch the glass.	
3	Close the double-pane door using the quick-release fasteners (1).	

For more information...

Related subjects

- ▷ Cleaning schedule

9.2.8 Cleaning the oven cavity behind the suction panel

⚠ For your safety when cleaning

Before starting any cleaning work, familiarize yourself with the rules, risks, and hazards specified in Working Safely When Cleaning on page 120 and follow all the corresponding instructions without exception.

Required tools

You will need the following tools:

- ConvoClean new or ConvoClean forte cleaning agent in the spray bottle



Using the spray bottle

Observe the following when using the spray bottle:

- Never leave the spray bottle pressurized for an extended period of time if you are not using it. Slowly open the pump head so that the compressed air can escape.
- Rinse the spray bottle weekly.
- Rinse the nozzle, the nozzle extension, and the nozzle fitting after every use.

Cleaning the oven cavity behind the suction panel

Follow the steps below to clean the area behind the suction panel:

Step	Procedure	Figure
1	Remove the racks and the suction panel.	
2	Use the spray bottle to spray ConvoClean new or ConvoClean forte onto the suction panel and the rear area of the oven cavity.	
3	Let the sprayed ConvoClean new or ConvoClean forte sit for 10 to 20 minutes.	
4	Thoroughly rinse the oven cavity and the suction panel with a water jet. or: Thoroughly rinse the oven cavity and the accessories with plenty of water and wipe them clean with a soft cloth. You can repeat the cleaning sequence if there is heavy soiling.	
5	Leave the unit door ajar in order to let the oven cavity dry out.	

For more information...

How to do it right

- ▷ Removing and installing racks 111
- ▷ Removing and installing the suction panel 113

Related subjects

- ▷ Cleaning agents 118
 - ▷ Cleaning schedule 116
-

9.2.9 Replacing the cleaning agent canister containing ConvoClean forte

⚠ For your safety when cleaning

Before starting any cleaning work, familiarize yourself with the rules, risks, and hazards specified in Working Safely When Cleaning on page 120 and follow all the corresponding instructions without exception.

Getting cleaning agents and rinse aid mixed up

⚠ WARNING

Risk of food being contaminated by cleaning agents

Getting ConvoClean and ConvoCare mixed up may pose a risk of injury or illness when food cooked afterwards is eaten.

- ▷ When replacing the cleaning agent canisters, make sure that the hoses are connected correctly.
- ▷ When filling the canisters, make sure to use the right chemicals for each hose.

Required tools

You will need the following tools:

- ConvoClean forte replacement canister

Replacing the cleaning agent canister containing ConvoClean forte

Follow the steps below to replace the cleaning agent canister containing ConvoClean forte:

Step	Procedure	Figure
1	Remove the cap from the ConvoClean forte replacement canister (1).	
2	Unscrew the red supply tube with the wand from the empty canister.	
3	Insert the red supply tube, together with the wand, into the replacement canister and screw it in place.	
4	Check to make sure that the tube is connected to the right color (red).	

For more information...

Related subjects

- ▷ Cleaning schedule 116
- ▷ Cleaning agents 118
- ▷ Using the ConvoClean System's Fully Automatic Cleaning Sequence to Clean the Oven When It Is Hot 129
- ▷ Using the ConvoClean System's Fully Automatic Cleaning Sequence to Clean the Oven When It Is Cold 127

9.2.10 Replacing cleaning agent canisters with ConvoCare

⚠ For your safety when cleaning

Before starting any cleaning work, familiarize yourself with the rules, risks, and hazards specified in Working Safely When Cleaning on page 120 and follow all the corresponding instructions without exception.

Getting cleaning agents and rinse aid mixed up

⚠ WARNING

Risk of food being contaminated by cleaning agents

Getting ConvoClean and ConvoCare mixed up may pose a risk of injury or illness when food cooked afterwards is eaten.

- ▷ When replacing the cleaning agent canisters, make sure that the hoses are connected correctly.
- ▷ When filling the canisters, make sure to use the right chemicals for each hose.

Required tools

- You will need the following materials when using the manufacturer's ready-to-use rinse aid:
- ConvoCare replacement canister

Replacing cleaning agent canisters with ConvoCare

Follow the steps below to replace the cleaning agent canister containing ConvoCare:

Step	Procedure	Figure
1	Remove the cap from the mixing canister or from the ConvoCare replacement canister (2).	
2	Unscrew the green supply tube with the wand from the empty canister containing ConvoCare (2).	
3	Insert the green supply tube, together with the wand, into the full canister and screw it in place.	
4	Check to make sure that the tube is connected to the right color (green).	

For more information...

Related subjects

- ▷ Cleaning schedule 116
- ▷ Cleaning agents 118
- ▷ Using the ConvoClean System's Fully Automatic Cleaning Sequence to Clean the Oven When It Is Hot 129
- ▷ Using the ConvoClean System's Fully Automatic Cleaning Sequence to Clean the Oven When It Is Cold 127

9.3 Maintenance

Combi oven maintenance

This section provides information on the maintenance schedule and goes over the maintenance tasks that you will need to perform.

Contact Customer Service

Please have the following unit information ready when contacting Customer Service:

- Item number on unit label
- Serial number on unit label

9.3.1 Maintenance schedule

Prerequisites

Check whether the following prerequisites are met:

- Customer Service must perform maintenance work on a regular basis.

Maintenance that must be performed by Customer Service

The table below provides an overview of the intervals for the maintenance work that an authorized customer service company needs to carry out:

How often?	What needs to be serviced?
Annually	General maintenance
If there is a white film inside the oven cavity	The water treatment system needs to be readjusted

For more information...

Related subjects

- ▷ Troubleshooting – Error Codes 141
 - ▷ Troubleshooting – Problems During Operation 142
-

9.3.2 Emergency Mode

Running the combi oven in emergency mode

The combi oven features an emergency mode in order to allow you to keep using it if there is an error or fault that cannot be fixed right away.

This mode will let you keep running the unit (with a number of limitations) even when there is a malfunction. Always notify Customer Service.


Prerequisites

Make sure that the following prerequisites are met:

- The unit is malfunctioning.
- An acoustic signal is emitted.
- An error code is shown on the display.

Running the unit in emergency mode

Follow the steps below to run the unit in emergency mode:

Step	Procedure	How to do it:
1	Confirm the fault Result: Only the cooking programs that are not affected by the fault will be available.	
2	Start the available cooking program.	Day-to-Day Cooking on page 100 Day-to-Day Rethermalization on page 102






Limitations







Keep the following limitations in mind:

- The cooking times may be significantly different. Pay special attention to the cooking process and to how well-cooked your product is.
- Water consumption may increase significantly.
- The only functions available will be those not affected by the fault, error, or malfunction that has occurred.
- If a fault recurs and the unit continues to be operated every time it occurs, this may lead to additional unit malfunctions down the line.

Cooking programs that can be used in emergency mode

The following table provides an overview showing which faults allow for the emergency mode to be used with which cooking programs.

Error No.	Display message						cook & hold	Comment
E01.0	Not enough water	-	-	Up to 356°F	--	Up to 356°F	Up to 356°F	No programs with steam
E02.0	EL. temp. too high	X	Up to 284°F	Up to 284°F	Up to 284°F	Up to 284°F	Up to 284°F	<ul style="list-style-type: none"> ▪ Let the unit cool down ▪ Finish cooking the product at a low cooking temperature
E04.0	EL fan fault	X	Up to 284°F	Up to 284°F	Up to 284°F	Up to 284°F	Up to 284°F	<ul style="list-style-type: none"> ▪ Let the unit cool down ▪ Finish cooking the product at a low cooking temperature
E15.0	Condenser temperature too high	-	-	Up to 356°F	-	Up to 356°F	Up to 356°F	Higher water consumption due to the need to cool down the condenser continuously

Error No.	Display message							Comment
E22.0	CTC faulty	X	X	X	X	X	X	No CTC operation
E25.0	Condenser sensor discontinuity	X	Up to 356°F	Up to 356°F	Up to 356°F	Up to 356°F	Up to 356°F	Higher water consumption due to the need to cool down the condenser continuously
E81.0	Program memory error	X	X	X	X	X	X	Error can usually be fixed by turning the unit off and then back on
E83.0	Algo. error	X	X	X	X	X	X	
-	IDM error	X	X	X	X	X	X	

- x Operation possible
- Operation not possible

9.3.3 Troubleshooting – Error Codes

Errors and required responses

The following table explains what the error codes shown on the display stand for:

Error code	Error description	Required response
E01	Not enough water: Water pressure lower than 0.5 bar five seconds after valve is opened	<ul style="list-style-type: none"> ▪ Open the water connection valve ▪ Contact Customer Service
E02	Excessively high temperature in electrical wiring compartment	<ul style="list-style-type: none"> ▪ Clean the lint screen at the back of the unit ▪ Make sure that the air intake is not being obstructed at the back of the unit ▪ Contact Customer Service
E03	Fan fault / Motor TP (thermostat) has tripped or variable frequency drive fault	<ul style="list-style-type: none"> ▪ Check the fuse/circuit breaker in the building's load center ▪ Contact Customer Service
E04	Electrical wiring compartment auxiliary fan fault	<ul style="list-style-type: none"> ▪ Clean the lint screen at the back of the unit ▪ Make sure that the air intake is not being obstructed at the back of the unit ▪ Contact Customer Service
E11	Oven sensor (B6) has detected an excessively high temperature	Contact Customer Service
E15	Condenser sensor (B3) has detected an excessively high temperature	<ul style="list-style-type: none"> ▪ Open the water connection valve ▪ Contact Customer Service
E16	Dehumidifier valve fault: Dehumidifier valve cannot be initialized	<ul style="list-style-type: none"> ▪ Restart the unit ▪ Contact Customer Service
E21	Oven sensor (B6) discontinuity	Contact Customer Service
E22	Core temperature probe (B10) discontinuity	Contact Customer Service
E25	Condenser sensor (B3) discontinuity	Contact Customer Service
E29	Core temperature probe (B10) has a short circuit to frame	Contact Customer Service
E80	ID error: The unit does not recognize the heating method	Contact Customer Service
E81	Cooking profile not saved correctly	<ul style="list-style-type: none"> ▪ Write the cooking profile again ▪ Import the cooking profile backed up on the IDM ▪ Contact Customer Service
E83	Impermissible cooking algorithm	<ul style="list-style-type: none"> ▪ Rewrite the cooking program ▪ Contact Customer Service
E96	Communication error between SM and BM	<ul style="list-style-type: none"> ▪ Disconnect the unit from the outlet for approx. 10 seconds and restart it ▪ Contact Customer Service
E97	Error message cannot be output	Contact Customer Service
None	IDM error (IDM = Identification module)	<ul style="list-style-type: none"> ▪ Turn off the unit and then turn it back on ▪ If the error continues to be displayed: Contact Customer Service
None	Fatal IDM error (IDM = Identification module)	Contact Customer Service

9.3.4 Troubleshooting – Problems During Operation

Problems with the food being cooked

The following table provides information on potential problems during operation and how to fix them:

Problem	Possible cause	Required response
Irregular browning	The suction panel is not closed properly	Removing and installing the suction panel on page 113
	The air distributor is not installed correctly or has not been installed at all	Secure the air distributor on the rack; for the necessary steps, please refer to Removing and installing the suction panel on page 113
	The oven cavity is not pre-heated	Pre-heat the oven cavity
	The oven temperature is too high	Select a lower cooking temperature and cook the food longer
	The heating system is malfunctioning partially or entirely	Contact Customer Service

Problems with the unit

The following table provides information on potential problems during operation and how to fix them:

Problem	Possible cause	Required response / For more information...
The oven light is not turning on	The oven light is turned on and off by the program.	To check whether the halogen lamp is working correctly, turn the combi oven off and then back on. Turning the combi oven on and off on page 43
	The oven light halogen lamp is no longer working.	Replacing the oven light halogen lamp on page 144
The unit does not respond to input for 10 – 20 seconds	Program crash	Press and hold the ON/OFF button for five seconds or disconnect the unit from the outlet for five seconds
The unit cannot be turned on or off anymore	The ON/OFF button is locked for three seconds	Try again after three seconds.
Function icons are not appearing anymore	Malfunction due to software error	Use the ON/OFF switch to turn the unit off and then back on
Water is coming out from under the unit when the door is closed	Regardless of the cause	Potential contamination hazard: Destroy all food that has been in contact with the water.
	The drain pipe is clogged or constricted	<ul style="list-style-type: none"> ▪ Check the drain system provided by the customer and clean if necessary ▪ Use a funnel waste trap with a P-trap
	Fixed drain connection	
	The air vent is clogged or covered	Remove the object clogging or covering it
The unit drain is clogged	Clean the drain	
There is water inside the oven cavity	The unit drain is clogged	Rinse out the drain

Problems during cleaning

The following table provides information on potential problems during operation and how to fix them:

Problem	Possible cause	Required response / For more information...
Black spots inside the oven cavity	Wrong cleaning agent	<ul style="list-style-type: none"> ▪ Use ConvoClean forte for fully automatic cleaning ▪ Use ConvoClean forte or ConvoClean new for semi-automatic cleaning
	The water is too hard	Adjust the water hardness; see Technical Data in the installation manual
Poor cleaning results	The water pressure is too low	<ul style="list-style-type: none"> ▪ Check the water pressure ▪ Increase the water pressure on-site if necessary
	The wrong soiling level has been set	Select a higher cleaning level
	The wrong cleaning agent was used	<ul style="list-style-type: none"> ▪ Use ConvoClean forte for fully automatic cleaning ▪ Use ConvoClean forte or ConvoClean new for semi-automatic cleaning

9.3.5 Replacing the oven light halogen lamp

Live parts

▲WARNING

Risk of electric shock posed by live parts

Touching live parts underneath the covers or underneath the control panel may result in electric shock.

- ▷ Make sure that the covers and the control panel are properly installed.
- ▷ Make sure that all maintenance work under the covers, under the control panel, and on the power cord is performed exclusively by a qualified electrician from an authorized customer service company.

Hot surfaces

▲WARNING

Risk of burns posed by high temperatures inside the oven cavity and on the inside of the unit door

Touching any interior oven cavity parts, the inside of the unit door, or any parts that were found inside the oven cavity during cooking may result in burns.

- ▷ Before performing any maintenance work, wait until the oven cavity has cooled down to a temperature lower than 140 °F.
- ▷ Wear the required personal protective equipment.

Sheet metal parts with sharp edges

▲WARNING

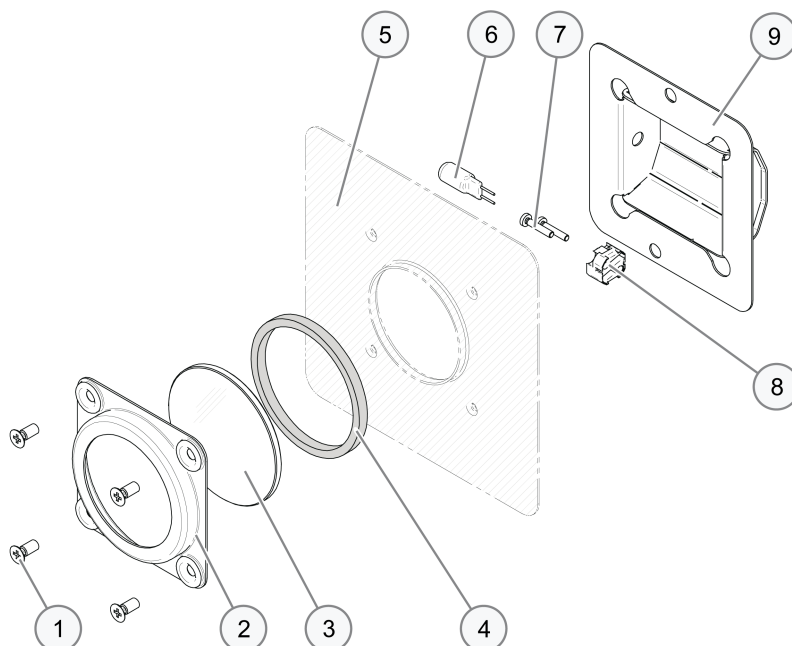
Cut hazard posed by sheet metal parts with sharp edges

Working with or behind sheet metal parts with sharp edges poses a cut hazard for hands.

- ▷ Exercise caution.
- ▷ Wear the required personal protective equipment as indicated in the relevant safety instructions.

Oven light parts

The following figure shows the oven light's parts:



The oven light's parts and what they do

Following is an explanation of what the oven light's parts do:

No.	Designation	Function
1	Countersunk screw	Fastener used to secure the oven light's cover
2	Bezel	Allows access to the halogen lamp
3	Glass pane	Protects the halogen lamp from moisture
4	Seal	Seals off the oven light area
5	Oven wall	Mounting surface for the oven light
6	12-V halogen lamp	Light source
7	Button screws	Fasteners for the halogen lamp socket
8	Lamp socket	Holds the halogen lamp
9	Reflector housing	<ul style="list-style-type: none">▪ Holds the mounted halogen lamp▪ Reflects light

Spare parts included

Following are the spare parts required:

- Halogen lamp 12 V
- Seal

Required tools

You will need the following tools:

- Phillips screwdriver
- Allen key
- Hex socket driver
- Clean, soft cloth or glove for handling the halogen lamp
- Covering material for the bottom of the oven cavity (e.g., cloth)

Handling the halogen lamp

Always wear gloves when grabbing halogen lamps (alternatively, you can use a cloth). Do not touch the bulb in new halogen lamps, or halogen lamps that you will be reusing, with your bare fingers.

If the halogen lamp cannot be removed completely, e.g., the terminals are stuck, contact a service technician immediately.

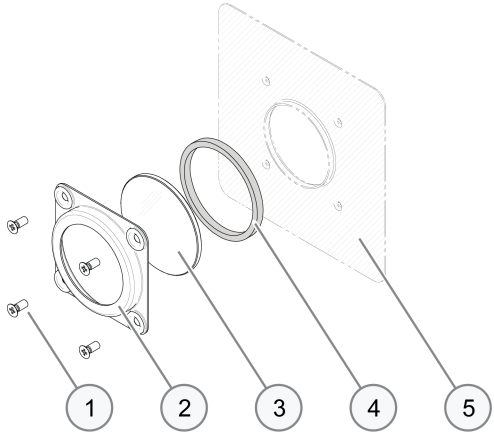
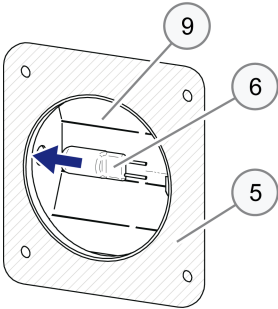
Prerequisites

Check whether the following prerequisites are met:

- The combi oven has been de-energized and locked and tagged out.
- The oven cavity must have cooled down to a temperature of less than 140°F since the last time it was used.
- The rack must have been removed.
- The bottom of the oven cavity is covered in order to protect it from scratching by falling parts.
- The halogen lamp is not lit up and has already cooled down.
- The new, enclosed seal has been inspected for damage and is not damaged.

Removing the halogen lamp

Follow the steps below to remove the halogen lamp:

Step	Procedure	Figure
1	Unscrew the countersunk screws (1).	
2	Remove the cover (2), the glass pane (3), and the seal (4) from the oven wall (5).	
3	Dispose of the seal (4) you just removed.	
4	Reach into the reflector housing (9) through the opening on the oven wall (5) and pull out the halogen lamp (6) in a straight line.	

Installing the halogen lamp

Follow the steps below to install the halogen lamp:

Step	Procedure
1	Insert the new halogen lamp (6) into the lamp socket (8).
2	Mount the new seal (4), the glass pane (3), and the cover (2) using the countersunk screws you removed previously (1). First screw in all the countersunk screws (1) without tightening them. Once all of them are in, tighten them carefully.
3	Check to make sure that the cover (2) and the glass pane (3) do not move. If the cover (2) or the glass pane (3) can still move, carefully tighten the countersunk screws (1) even more.
4	Remove the covering material from the bottom of the oven cavity and all other objects from the oven cavity.
5	Put the rack back in place.
6	Rinse or wipe the oven cavity clean.
7	Turn on the combi oven and check to make sure that the halogen lamp (6) works correctly.

For more information...

Related subjects

- ▷ Removing and installing racks 111
 - ▷ Turning the Combi Oven On and Off 43
-

10 The cooking programs in your combi oven

Coming up with your own cooking profiles

You can combine the various basic and special cooking programs, together with the core temperature measurement function if necessary, into your own single-step or multi-step cooking profiles and save them in the Cookbook and in Press&Go for later use.

This section provides general guidelines that you can use to make sure that the cooking programs meet your own specific needs. Of course, you and your customers are the people who will decide what your own cooking profiles should ultimately look like.

10.1 The Cooking Programs at a Glance

Cooking programs

Your combi oven comes with the following preset basic cooking programs:

- Steam
- Combi-steam
- Hot air
- Rethermalization

By using these basic cooking programs as a basis, you can cook all types of food while ensuring that you will get reliable and consistent results while saving time.

In addition to these basic cooking programs, your combi oven features a series of special cooking programs that expand on them:

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

You can also use the core temperature measurement function in combination with these basic and special cooking programs (some of the special cooking programs – such as sous-vide cooking – require it without exception).

General advantages of using cooking programs

All the cooking programs provide the following advantages:

- You will always get the ideal oven temperature and moisture levels.
- Even if you cook different types of food in a single load, the flavors will not affect each other.
- You do not need to enter moisture levels manually.
- You can combine the various basic and special cooking programs, together with the core temperature measurement function if necessary, into your own single-step or multi-step cooking profiles and save them in the Cookbook and in Press&Go for later use.

10.2 Steaming

Temperature range

When you use the 'Steaming' cooking program, you will be working within a temperature range of 86°F to 248°F.

This cooking program is subdivided into the following categories based on the temperature being used:

- Biosteam (86°F - 210°F)
- Steam (212°F)
- Quick steam (213°F - 248°F)

Application

The 'Steam' cooking program is suitable for use with the following cooking methods:

- Cooking
- Steaming
- Blanching
- Poaching
- Preserving

Following are the special programs that use 'Steam':

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

Advantages of steaming at a temperature of 212°F

This provides the following advantages:

- Steaming is an excellent way of preserving vitamins, minerals, and phytochemicals such as pigments and fibers.
- It will enable you to work quickly, as you will have steam available at all times.

What kinds of foods can be prepared with steaming at a temperature of 212°F?

Some examples of foods for which this cooking program can be used include:

- Vegetables
- Rice
- Semolina pasta
- Flour dumplings
- Potato dumplings
- Gnocchi
- Potatoes

Advantages of biosteaming at a temperature of 86°F to 210°F

This provides the following advantages:

- It is a particularly gentle method of preparing food.
- It prevents sausage casings from bursting open when blanching or heating up sausages.
- It ensures that you will get excellent and consistent results with delicate dishes such as terrines, galantines, flans, stuffings, caramel pudding, and diet food.
- Extremely accurate cooking temperatures ensure that protein will set perfectly (e.g., when making fish)

What kinds of foods can be prepared with biosteaming at a temperature of 86°F to 210°F?

Some examples of foods for which this cooking program can be used include:

- Fish fillets
- Terrines
- Galantines
- Flans
- Stuffings
- Dumplings
- Caramel pudding

Advantages of quick steaming at a temperature of 213°F to 248°F

This provides the following advantages:

- It saves time

What kinds of foods can be prepared with quick steaming at a temperature of 213°F to 248°F?

This cooking program is suitable for foods that are not delicate, such as:

- Unpeeled potatoes
- Red beet
- Rutabaga
- Legumes
- Cabbage

In addition, this cooking program is ideal for foods for which light browning during steaming is desirable, such as:

- Stuffed beef rolls
- Cabbage rolls
- Beef goulash

10.3 Combi-steam

Temperature range

When you use the 'Combi-steam' cooking program, you will be working within a temperature range of 212°F to 482°F.

Application

The 'Combi-steam' cooking program is suitable for all foods that require for moisture or steam to be manually added when using the corresponding traditional cooking method. For example:

- Roast pork onto which boiling water is poured
- Danish pastries so that they 'puff up' optimally

Advantages

This provides the following advantages:

- The food will not dry out
- Bakery products such as yeast dough, puff pastry, and bread dough will rise optimally when baked
- If necessary, you can remove moisture from the oven (Crisp&Tasty function) in order to get a juicy and crispy product with perfect, even browning.
- Energy is transferred very quickly

How to use the cooking program optimally

Follow the recommendations below:

- In general, reduce the oven temperature by at least 10% to 20% in comparison to the relevant traditional cooking method. This will help avoid significant cooking losses.

What kinds of foods can be prepared with this program?

Some examples of foods for which this cooking program can be used include:

- Large roasts cooked through
- Poultry (duck, geese)
- Gratins and casseroles
- Baked products such as Danish pastries, baguettes, etc.
- German cheesecake
- Apple strudel

10.4 Hot air

Temperature range

When you use the 'Hot air' cooking program, you will be working within a temperature range of 86°F to 482°F.

Application

The 'Hot air' cooking program can always be used when no moisture is needed. For example, when:

- Roasting
- Roasting (bones)
- Baking
- Broiling
- Scalloping

Advantages

This provides the following advantages:

- If necessary, you can remove moisture from the oven in order to get a crispy product with even browning.
- Removing moisture (Crisp&Tasty function) when preparing baking products will result in a thin crust.

How to use the cooking program optimally

Follow the recommendations below:

- In general, reduce the oven temperature by at least 10% to 20% in comparison to the relevant traditional cooking method. This will help avoid significant cooking losses.

What kinds of foods can be prepared with this program?

Some examples of foods for which this cooking program can be used include:

- Chops, steaks, medallions, etc.
- Greaseless finger foods
- Scalloping gratins
- As an alternative to deep-frying potato items (greaseless french fries)
- Tarts

10.5 Rethermalization

Application

The rethermalization cooking program can be used to rethermalize food that has already been set up on plates, trays, or standard size bakeware.

Temperature range and rethermalization time

The rethermalization time and temperature will depend on the product, the thickness of the various layers, and the number of plates or standard size bakeware involved in the rethermalization sequence.

Advantages

This provides the following advantages:

- Cook&Chill: You can take advantage of slow, low-activity periods to make food and set it up on plates or trays after chilling it.
- You can then rethermalize the food on any number of these plates or trays as necessary.
- Food will not dry up when being rethermalized.
- Rethermalization prevents condensate puddles and dry edges on plates with food.
- You can rethermalize food on plates and standard size bakeware at the same time.

How to use the cooking program optimally

Follow the recommendations below:

- Dishes in which ingredients are packed tightly, such as flour dumplings, potato dumplings, roulades, and casseroles, will take longer to rethermalize than, for instance, sliced roast, vegetable side dishes, rice, and potato wedges or Tourné potatoes.
- Avoid overlapping across large areas and do not arrange the components in your dishes at different heights.
- Put fish and meat on a bed of rice or a similar arrangement so that they will rethermalize evenly and will not get stuck on the plate.
- Pre-cook your food to 80% of its final state. For example, roast meat until 'rare' if it should be 'medium' after it is rethermalized.
- Add a drizzle of oil or some butter to vegetables, rice, and pasta before rethermalizing them.
- Do not pour sauces onto the plates until after the corresponding food has been rethermalized.

What kinds of foods can be prepared with this program?

Some examples of foods for which the rethermalization program can be used include:

- Virtually any type of food

Rethermalization rules

Observe the following rules when rethermalizing food:

- Always pre-heat the combi oven.
- After every rethermalization sequence, heat up the combi oven to the pre-heating temperature again. Once the oven reaches the pre-heating temperature, you can proceed to rethermalize the food you want immediately.

10.6 Core temperature measurement

How it works

When you use the core temperature measurement function, the cooking process' duration will depend on the food's core temperature instead of on a set time.

The core temperature measurement function can be used with all basic cooking programs.

Application

Using the core temperature measurement function is especially recommended when slow-roasting and when cooking food to a specific degree of doneness (medium, rare, etc.).

Advantages

This provides the following advantages:

- You will be able to cook roasts to the perfect degree of doneness regardless of how big or heavy they are, ensuring that you will always get excellent and consistent results.
- You will not need to spend any time or energy supervising and checking the degree of doneness.
- The multipoint probe takes measurements at multiple points along the probe tip and will automatically identify the coldest measured core temperature as the one corresponding to the center of the piece of meat.
The multipoint probe helps minimize instances of the probe being inserted incorrectly and makes its use easier.
- Combined with the cooking programs, this function reduces cooking losses by up to 50%.

How to use the function optimally

Follow the recommendations below:

- When selecting an end core temperature, keep in mind that the core of slow-roasted roasts will tighten after the roasts are removed from the combi oven.
- At the end of the cooking sequence, make sure to immediately remove the slow-roasted roast from the combi oven and blast chill it. This will prevent it from being overcooked.

Reference core temperatures

Following is a list of reference temperatures for a variety of food:

Food	Degree of doneness	Internal temperature
Beef		
Tenderloin, roast beef	Medium	122 - 129°F
Braised beef	Well done	179 - 194°F
Roulades, Tafelspitz (boiled top round steak)	Well done	179 - 203°F
Veal		
Veal loin	Medium	129 - 136°F
Veal breast, veal shoulder	Well done	167 - 176°F
Leg of veal	Well done	168 - 172°F
Pork		
Pork loin	Medium	154 - 161°F
Pork collar	Medium	154 - 161°F
Pork belly, roasted ham hock	Well done	161 - 172°F
Kasseler (salted and smoked pork chop)	Medium	149 - 154°F
Lamb		
Leg of lamb	Medium	129 - 147°F
Lamb loin	Medium	125 - 132°F

10 The cooking programs in your combi oven

Food	Degree of doneness	Internal temperature
Poultry		
Whole chicken	Well done	167 - 179°F
Chicken breast	Well done	167 - 170°F
Chicken drumstick	Well done	167 - 179°F
Fish		
Salmon fillets	Medium	145 - 149°F



10.7 Delta-T cooking

How it works

Delta-T cooking is a cooking program in which the oven temperature increases as a function of the food's core temperature. When using this method, you will always have to use the core temperature probe.

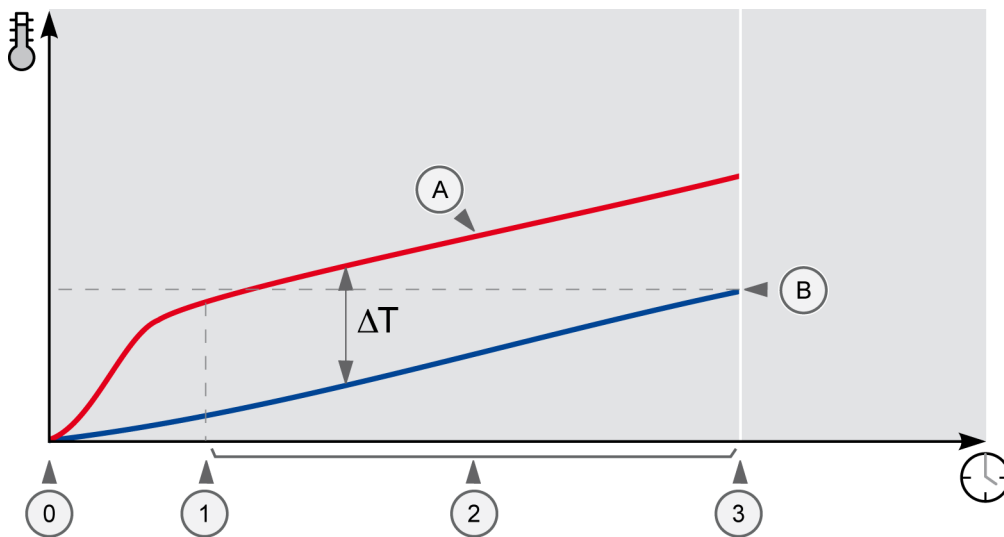
The Delta-T cooking program

The program data is entered using the 'Cooking' page. You will need to enter the following values:



Button	Meaning	Function
	Δ temperature	Specifies the temperature inside the oven as a function of the core temperature.
	Internal temperature	The cooking program will end when this value is reached.





The cooking process

The following figure illustrates the cooking process:



No.	Meaning	Description
(A)	Temperature inside the oven	Oven temperature curve
(B)	Internal temperature	Core temperature value entered

No.	Meaning	Description	Temperature inside the oven (A)
0	Start of phase 1	Program start: The core temperature and oven temperature will rise.	Heat-up phase
1	End of phase 1	The oven temperature will equal the Δ temperature plus the current core temperature.	 +  current

No.	Meaning	Description	Temperature inside the oven ^(A)
2	Phase 2	The oven temperature will continue to rise as a function of the current core temperature until the core temperature reaches the specified value.	 +  current
3	End of phase 2	Program end: The core temperature (^(B)) has been reached.	 + 

Application

Delta-T cooking is particularly well-suited to cooking boiled ham, whole fish, galantine, and custard royale.

Advantages

This provides the following advantages:

- Fish will remain moist and tender and you will have lower cooking losses.
- If you use the preset start time function, you can use the Delta-T cooking function to take full advantage of low-activity periods (at nighttime, for example).

How to use the function optimally

Follow the recommendations below:

- The higher the Δ temperature, the higher the weight loss and the more browned the food will be.

10.8 Cook&Hold

How it works

Cook&Hold is a two-stage cooking program consisting of a cooking phase (Cook) and a phase in which a specific temperature is maintained (Hold).

The following needs to be specified:

- Phase I (cooking phase)
 - One of the following cooking programs: Steaming, combi-steam or hot air
- Phase II (hold phase)
 - The following cooking program: Hot air
 - A hold temperature

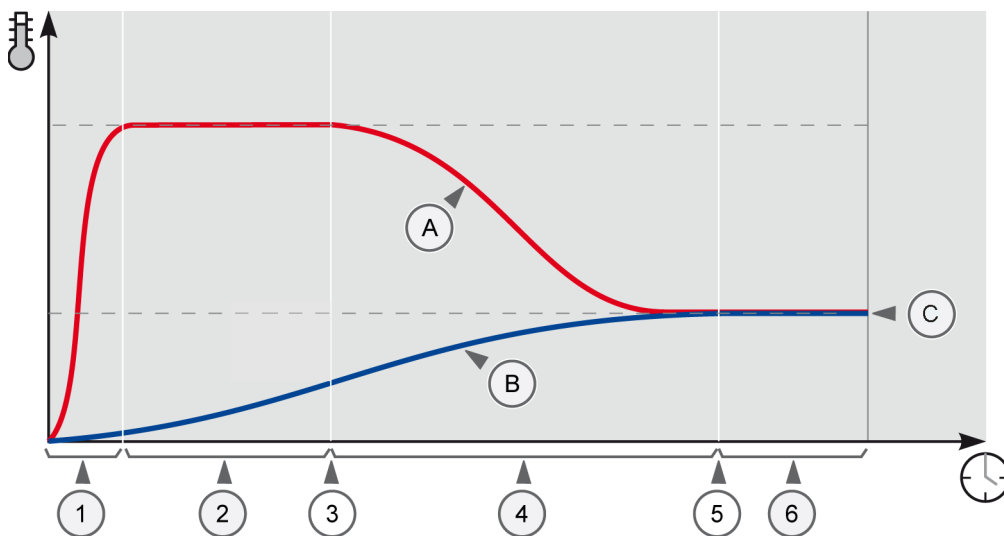
The Cook&Hold cooking program

You will need to enter the following values:

Hot	Meaning	Function
I	Cooking temperature	Desired cooking temperature for the cooking phase
II	Cooking temperature = Hold temperature	The desired hold temperature should be the desired core temperature for the product

The cooking process

The following figure illustrates the cooking process:



No.	Meaning	Description
(A)	Temperature inside the oven	Oven temperature curve
(B)	Food core temperature	Product core temperature curve
(C)	Hold temperature	Hold temperature value entered

No.	Meaning	Description	Temperature inside the oven ^(A)
1	State 1	Heat-up phase: The temperature inside the oven rises	The oven temperature rises
2	State 2	The cooking program runs in its cooking phase: The temperature inside the product rises	Cooking temperature value entered reached
3	End of state 2	The cooking time for the cooking phase elapses	Cooking temperature value entered reached
4	State 3	The cooking program runs at the hold temperature Result: <ul style="list-style-type: none"> ▪ The oven temperature drops ▪ The product cooks slowly 	Oven temperature drops
5	End of state 3	As soon as the oven temperature matches the hold temperature ^(C) , the product is ready to serve	Hold temperature reached
6	State 4	The hold temperature ^(C) can be maintained in the oven for a period not exceeding the maximum 'keep warm' time	Hold temperature maintained

Application

The Cook&Hold method allows you to get started long before you need the food to be ready, ensuring that you can take advantage of low-activity periods to prepare the food as usual, put it into the combi oven, and then start the Cook&Hold function.

You can also use the Cook&Hold method for overnight cooking.

Advantages

This provides the following advantages:

- During the cooking stage, meat is cooked using the 'Steaming', 'Combi-steam', or 'Hot air' cooking program.
- During the hold phase, the food being cooked reaches the desired degree of doneness. The fact that the temperature is being maintained at this point ensures that the meat will be as juicy and tender as possible.

How to use the function optimally

Follow the recommendations below:

- When using the 'Hot air' or 'Hot steam' cooking program for the cooking phase, using a temperature range of 248°F to 302°F is advisable. When using the 'Steaming' cooking program, a temperature of up to 212°F is advisable.
- The required cooking duration for the cooking phase will depend on the amount of food placed inside the oven, on the type of meat, and on the size of the pieces of meat.
- For the hold temperature, select the product core temperature you want so that the food will not be overcooked.

10.9 Overnight cooking

How it works

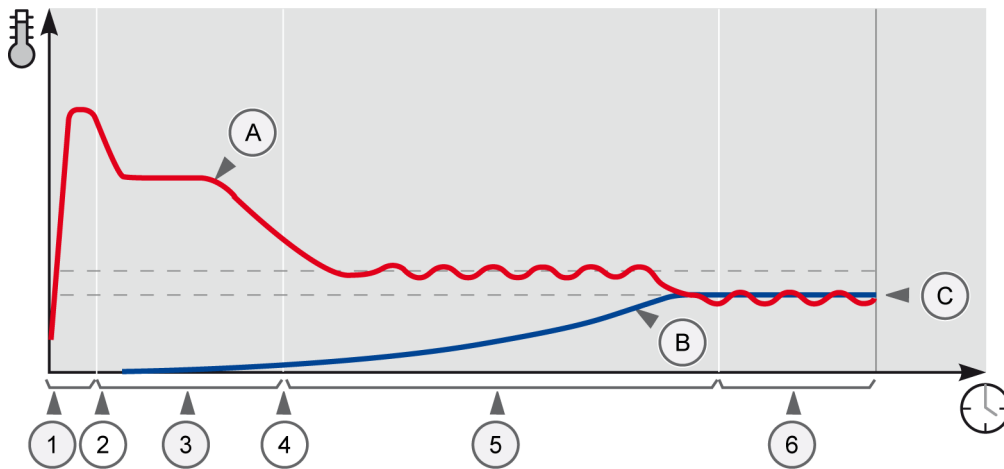
Overnight cooking is a multi-step slow-cooking program consisting of multiple cooking steps and a final holding phase used to let the product mature. When using this method, you will always have to use the core temperature probe.

The following needs to be specified:

- One of the following cooking programs: MEDIUM overnight cooking, WELL DONE overnight cooking, or BOIL overnight cooking

The 'MEDIUM overnight cooking' and 'WELL DONE overnight cooking' cooking processes

The following figure illustrates the cooking process:

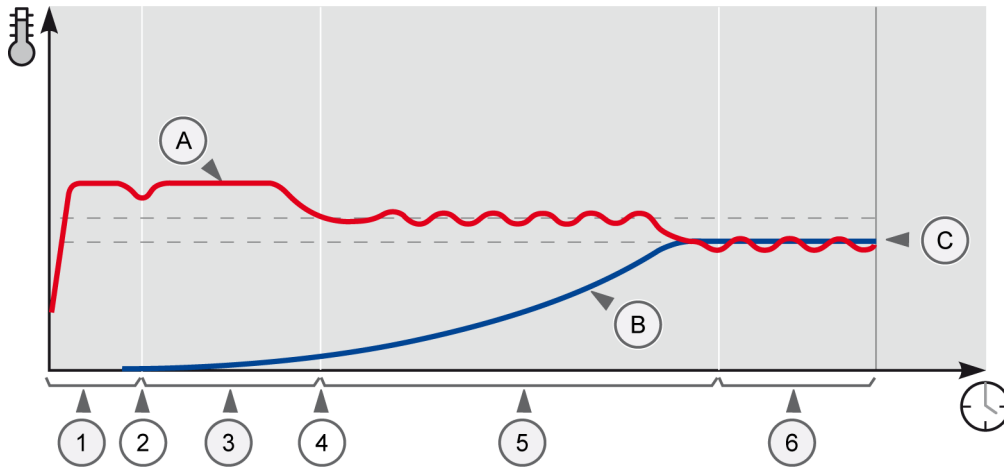


No.	Meaning	Description
(A)	Temperature inside the oven	Oven temperature curve
(B)	Actual core temperature	Product core temperature curve
(C)	Holding temperature	End core temperature

No.	Meaning	Description	Oven temperature ^(A)	
			WELL-DONE	MEDIUM
1	Pre-heat	The oven is pre-heated. The oven temperature rises. Two-minute holding time.	302°F	302°F
2	Placing food inside	Food is placed inside the oven. It is also possible to place a mixture of different products inside.		
3	Searing phase	The product is seared for ten minutes	266°F	266°F
4	Temperature drop	The oven temperature is lowered. The duration of this phase depends on the product		
5	Slow-cooking phase	The product is cooked slowly until the end core temperature is reached	172°F	149°F
6	Holding time	Holding phase lasting a max. of 15 hours	161°F	125°F

The 'BOILING overnight cooking' cooking process

The following figure illustrates the cooking process:



No.	Meaning	Description
(A)	Temperature inside the oven	Oven temperature curve
(B)	Actual core temperature	Product core temperature curve
(C)	Holding temperature	End core temperature

No.	Meaning	Description	Oven temperature (A)
1	Pre-heat	The oven is pre-heated. The oven temperature rises. Two-minute holding time.	212°F
2	Placing food inside	Food is placed inside the oven. It is also possible to place a mixture of different products inside.	
3	Parboiling phase	The product is parboiled for ten minutes	212°F
4	Temperature drop	The oven temperature is lowered. The duration of this phase depends on the product	
5	Slow-cooking phase	The product is cooked slowly until the end core temperature is reached	176°F
6	Holding time	Holding phase lasting a max. of 15 hours	161°F

Application

This process allows you to get started long before you need the food to be ready, ensuring that you can take advantage of low-activity periods and prepare food in a way that will leave it as juicy and tender as possible, e.g., overnight.

You can use overnight cooking for the following products:

- MEDIUM overnight cooking: Particularly well-suited to roast beef
- WELL DONE overnight cooking: Particularly well-suited to roast pork and roulades
- BOILING overnight cooking: Particularly well-suited to Tafelspitz (boiled top round steak)

Advantages

This provides the following advantages:

- You will get a juicy product with little weight loss in comparison to conventional methods
- The slow-cooking process ensures that the product will be very evenly cooked

How to use the function optimally

Follow the recommendations below:

- The holding phase must not exceed 15 hours
- If you put a mixture of different products or pieces of meat with different sizes inside, make sure to insert the core temperature probe into the smallest one

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Tried-and-true cooking profiles to get you started

This section provides a few tried-and-true cooking profiles that will help get you started with your own.

11.1 Side dishes

Cooking profile for side dishes
















Typical recipes for side dishes:

Dish					Please note
		°F	min	°F	
Eggs		212	8-16	-	<ul style="list-style-type: none"> Do not pierce Soft after approx. 10 min Hard after approx. 15 min
Custard royale		185	20-25	-	
Fresh vegetables		212	5-15	-	Minced
Frozen vegetables		212	8-15		
Potatoes (cut in half)		212	25-35	-	Before cooking, put in brine for 15 min or sprinkle fine salt on them
Potato dumplings		212	25-30		Place on greased sheet pans; cover immediately after cooking
Pasta (semolina)		248	10-15	-	<ul style="list-style-type: none"> Use bakeware without perforations; do not stir 1 part pasta, at least 5 parts cold water
Frozen omelettes		185	15-20	-	
Unpeeled potatoes		230	30-35	-	
French fries		392	8-12		<ul style="list-style-type: none"> Use a frying basket Use the Crisp&Tasty function (setting 2) if preparing large amounts
Rice		212	25-30	-	<ul style="list-style-type: none"> Soak for 20 min Use bakeware without perforations 1 part rice 1.5 to 2 parts cold water or stock
Fresh scrambled eggs		320	5-10	-	Use the reduced fan speed function
Frozen scrambled eggs		185	15-20	-	
Wedges		410	10-12		<ul style="list-style-type: none"> Use a frying basket Partial load Use the Crisp&Tasty function (setting 2) if preparing large amounts

11.2 Fish

Cooking profile for fish





Typical recipes for fish:

Dish					Please note
		°F	min	°F	
Fish in savoy cabbage		192	-	156	
Breaded fish fillets		392	10-13	-	<ul style="list-style-type: none"> ▪ Partial load ▪ Use a nonstick sheet pan ▪ Use the Crisp&Tasty function (setting 2)
Fish cakes		172	5-12	-	
Fish terrine		172	-	149	
Pan-fried trout		428	8-12	-	<ul style="list-style-type: none"> ▪ Partial load ▪ Use the Crisp&Tasty function (setting 2)
Sautéed shrimp		392	4-8	-	Partial load
Steamed shrimp		176	4-8	-	
Pan-fried salmon fillet		428	6-12	-	Partial load
Steamed salmon fillet		172	5-10	-	
Pan-fried plaice		437	7-10	-	Use the Crisp&Tasty function (setting 2)
Pan-fried sole		437	10-12	-	Use the Crisp&Tasty function (setting 2)
























11.3 Meat, poultry, game

Cooking profile for meat, poultry, and game

Typical recipes for meat, poultry, and game:

Dish					Please note
		°F	min	°F	
Bratwurst		410	7-12	-	
Cordon bleu		392	10-13	-	Use the Crisp&Tasty function (setting 2)
Duck		302	-	185	Fill with apple and onion if desired
Duck breast		437	-	122	
200-g beef steak		428	-	116	
Meat skewer - barbecue		410	8-12	-	
Hamburger patties		356	-	172	Grease sheet pans
Goose		275	-	194	Deglaze occasionally
Meatloaf		275	-	185	Shape into a loaf or use a loaf pan
Rabbit leg		275	-	161	Lard or braise in stock if desired
Venison roast		275	-	154	Put roast in deep bakeware and keep adding stock as necessary
Veal knuckle		275	-	172	Steam 10 min before, then score rind
Rolled veal roast		275	-	172	
180-g veal steak		437	-	116	
Kasseler salted and smoked pork chop		356	10-12	-	Grease sheet pans
Boiled ham		172	-	149	The cooking time depends on the weight
Cabbage rolls		275	-	179	
Breaded cutlet		392	10-12	-	Use the Crisp&Tasty function (setting 2)
Roast lamb		266	-	172	
Rack of lamb, medium		392	-	118	
Leg of lamb, medium		257	-	122	
Leberkäse, fresh sausage meat		257	-	154	
Liver Schöberl		410	4-6	-	Do not dredge in flour
Stuffed bell peppers		266	-	179	
Turkey		257	-	161	Stuff with stuffing and herbs if desired
Roasted turkey breast		356	-	161	Stuff with stuffing and herbs if desired

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Dish					Please note
Steamed turkey breast		192	-	161	
Turkey schnitzel		392	9-13	-	Use the Crisp&Tasty function (setting 2)
Leg of venison, deboned		275	-	161	Lard or pickle / marinate if desired
Venison pie		302	-	161	Set up flue without exception
Tenderloin, medium		257	-	122	
Beef Wellington		302	-	118	Lightly coat the puff pastry with egg; sear steak first
Braised beef		266	-	179	
Roast beef, medium		257	-	122	
200-g rump steak		392	-	118	
Schnitzel		392	8-11	-	Use the Crisp&Tasty function (setting 2)
Roast pork		266	-	172	
Pork tenderloin, whole		392	-	127	
Pork tenderloin, medallions		392	-	118	
Pork collar		275	-	172	
Pork loin, whole		275	-	161	
Roasted ham hock		275	-	161	Steam 10 min before, then score rind
Weißwurst sausage		149	10-20	-	
Wiener / Frankfurter sausage		167	10-20	-	
Boar leg		275	-	161	







11.4 Pastries

Cooking profile for pastries

Typical recipes for pastries:

Dish					Please note
		°F	min	°F	
Apple strudel		347	12-20	-	<ul style="list-style-type: none"> ▪ Partial load ▪ Amount per sheet pan depends on size ▪ Do not place sheet pans too close to each other
Frozen baguette		329	6-15	-	<ul style="list-style-type: none"> ▪ Amount per sheet pan depends on size ▪ Do not place sheet pans too close to each other
Cake layer		302	15-20	-	Use the reduced fan speed function
Bar cookie		329	25-35	-	Partial load
Pretzel		311	12-15	-	<ul style="list-style-type: none"> ▪ Amount per sheet pan depends on size ▪ Do not place sheet pans too close to each other
Frozen bread roll		329	10-12	-	<ul style="list-style-type: none"> ▪ Amount per sheet pan depends on size ▪ Do not place sheet pans too close to each other
Crème brûlée		176	10-15	-	Use the reduced fan speed function
Caramel pudding		176	15-25	-	Use the reduced fan speed function
Frozen croissant		329	15-22	-	<ul style="list-style-type: none"> ▪ Amount per sheet pan depends on size ▪ Do not place sheet pans too close to each other
Cheesecake		293	30-40	-	<ul style="list-style-type: none"> ▪ Partial load ▪ Use the reduced fan speed function
Shortcut pastry		329	10-15	-	<ul style="list-style-type: none"> ▪ Amount per sheet pan depends on size ▪ Do not place sheet pans too close to each other ▪ Use the reduced fan speed function
Tarts		329	25-35	-	Partial load
Frozen Danish pastry		329	14-20	-	<ul style="list-style-type: none"> ▪ Amount per sheet pan depends on size ▪ Do not place sheet pans too close to each other

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Dish					Please note
		°F	min	°F	
Sponge cake		329	20-35	-	Partial load
Spritz cookie		329	8-13	-	<ul style="list-style-type: none">▪ Amount per sheet pan depends on size▪ Do not place sheet pans too close to each other▪ Use the reduced fan speed function

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