



Combi Oven

# OES 6.10 mini easyTouch

Operating manual UL, USA – Original, ENG



## FOR THE INSTALLER, OPERATOR, RESPONSIBLE OWNER

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### 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

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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**

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

## 1.1 Environmental Protection

### **Policy statement**

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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**

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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!**



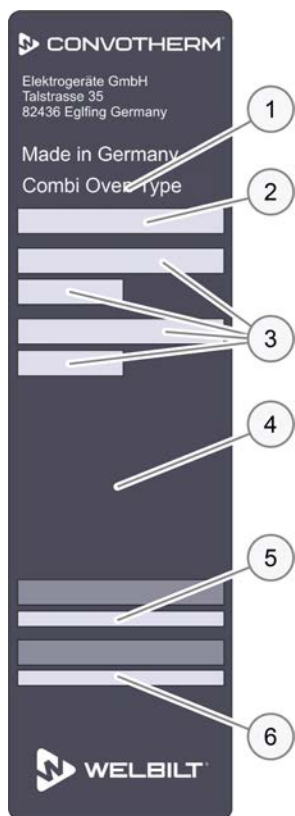
## 1.2 Identifying Your Combi Oven

### Nameplate location

The nameplate is found on the left side of the combi oven.

### Nameplate layout and structure

The nameplate makes it easy to identify your unit. The nameplate has the following layout:



No.	Designation
1	<b>Unit name</b> Combi Oven
2	<b>Trade name</b> Letters: _____ Meaning: OES _____ Electrical units with water injection xx.yy numbers _____ Unit size mini _____ Series
3	Electrical specifications
4	Unit tests
5	Serial number
6	Item number

## 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)
- Operating instructions for easyStart mode
- Help pages integrated into the software (excerpt from the operating 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"> <li>▪ Setup options</li> <li>▪ Correctly setting up the combi oven</li> </ul>	(intended for trained qualified personnel; see Staff Requirements)
Installation	<ul style="list-style-type: none"> <li>▪ Electrical connection</li> <li>▪ Water connection</li> <li>▪ Installing the ConvoClean fully automatic cleaning system</li> </ul>	
Placing into operation	Combi oven initial startup	
Operation	<ul style="list-style-type: none"> <li>▪ User interface explanation</li> <li>▪ Work sequences and steps</li> </ul>	Operating manual
Cleaning	<ul style="list-style-type: none"> <li>▪ Cleaning schedule</li> <li>▪ Cleaning programs and tasks</li> </ul>	(intended for briefed staff and trained qualified staff; see Staff Requirements)
Maintenance	<ul style="list-style-type: none"> <li>▪ Maintenance Schedule</li> <li>▪ limited maintenance work</li> </ul>	
Removing from service	Removing the combi oven from service	Installation manual
Technical data	<ul style="list-style-type: none"> <li>▪ Shelf options</li> <li>▪ max. loading weight</li> </ul>	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
 <b>DANGER</b>	Death / severe injury (irreversible)	Imminent
 <b>WARNING</b>	Death / severe injury (irreversible)	Potential
 <b>CAUTION</b>	Minor injury (reversible)	Potential
<b>NOTICE</b>	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"> <li>▪ Entering cooking program data</li> <li>▪ Editing existing cooking profiles in the cookbook</li> <li>▪ Coming up with new cooking profiles</li> <li>▪ Configuring the unit's settings</li> </ul> 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"> <li>▪ Putting food into the combi oven</li> <li>▪ Starting the cooking program</li> <li>▪ Taking out the food once it has been cooked</li> <li>▪ Cleaning the combi oven</li> <li>▪ Limited troubleshooting</li> </ul>

### 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"> <li>▪ Helps identify your combi oven</li> <li>▪ Explains how to use this operating manual</li> </ul>	Cook
Configuration and Functions	<ul style="list-style-type: none"> <li>▪ Describes the combi oven's intended use</li> <li>▪ Explains the combi oven's functions and describes where its components are located</li> <li>▪ Describes the technical data for the shelf options and the maximum loading weight</li> </ul>	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 <b>Read this section very carefully!</b>	Cook Operator
Getting Started	<ul style="list-style-type: none"> <li>▪ Explains how to turn on the combi oven</li> <li>▪ Provides general instructions for working with the combi oven</li> </ul>	Cook
How the Touchscreen's Pages Are Laid Out	Describes the user interface	Cook Operator
How to Work with the Touchscreen	Provides basic instructions for operating the combi oven using the touchscreen	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

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Section / sub-section	Purpose	Target group
Cleaning and maintenance	<ul style="list-style-type: none"><li>▪ Includes the cleaning schedule</li><li>▪ Provides the maintenance schedule where relevant to the operator</li><li>▪ Provides cleaning instructions</li></ul>	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
Pre-Defined Cooking Profiles in easyStart	Describes pre-defined cooking profiles in defined product groups for fast cooking in easyStart	Cook Operator

**Decimal mark used**

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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 | ▪ ecoCooking              |
| ▪ Roasting  | ▪ Rethermalization  |                           |

#### The basics of working with your combi oven

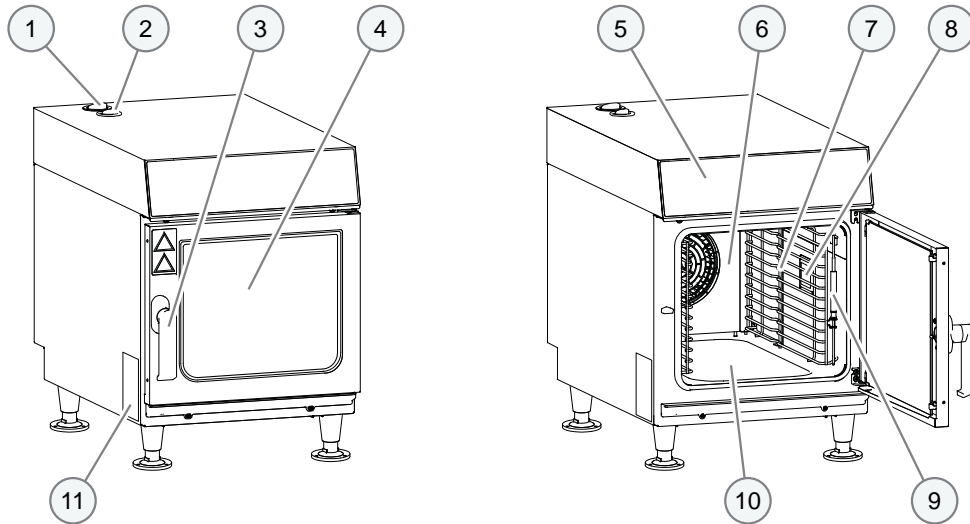
The following are the basic steps involved in using the combi oven:

- 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"> <li>▪ Used to open and close the unit door</li> <li>▪ Cracked-open position for safely opening the combi oven</li> <li>▪ Coated with an antimicrobial coating featuring silver ions ('hygienic handle')</li> </ul>
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] 6
12" x 20" by 2 1/2" steam table pans	[pcs] 4
12" x 20" wire fry baskets	[pcs] 3
Plates, max Ø 11" (rethermalization only)	[pcs] 8
2/3 US hotel pan	[pcs] 4

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:

<b>Maximum permissible loading weight</b>		
Standard size bakeware (containers, oven racks, sheet pans)		
Per combi oven	[lbs]	44
Per shelf	[lbs]	11

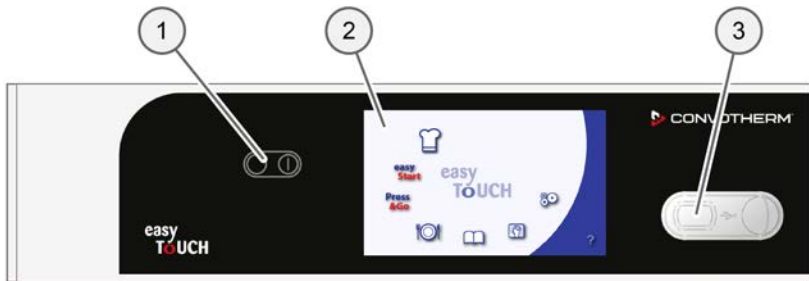


## 2.3 Control Panel Layout and Functions

### Control panel layout

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The figure below shows the control panel:



### Control panel parts

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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	Touchscreen	Central combi oven controls <ul style="list-style-type: none"><li>▪ Used by touching the icons on the touchscreen</li><li>▪ Status indicators</li></ul>
3	USB port	Used to connect external devices

## 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	39
▷ Staff and Work Area Requirements	41

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## 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 41.
- 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**

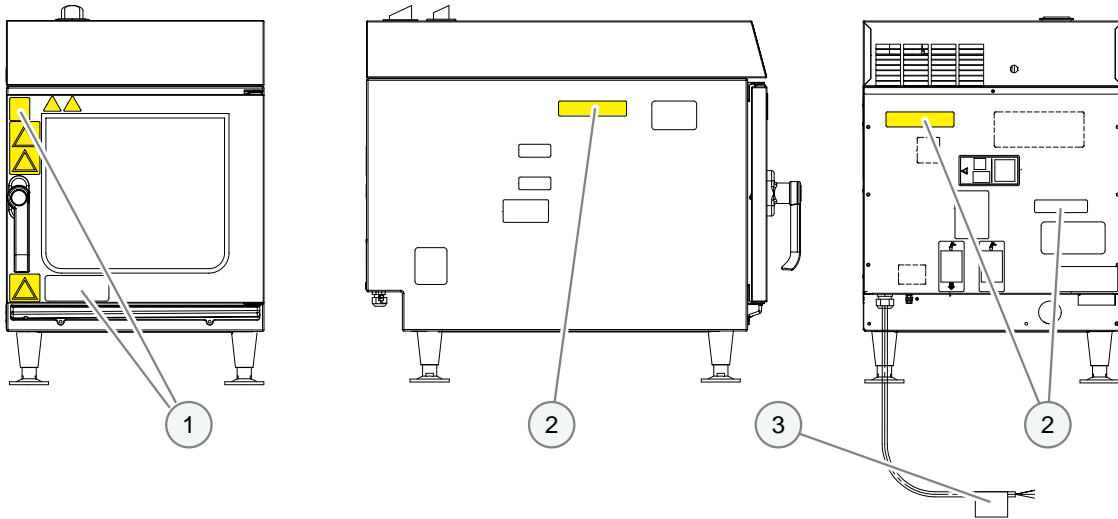
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- Only use the cleaning agents approved by the manufacturer.
- Do NOT use a pressure washer to clean the unit.
- Do NOT use a water jet to clean the outside of the unit. Do not use a water jet for anything other than cleaning the oven cavity.
- Do 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


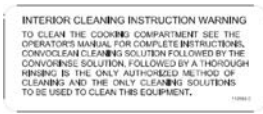
The warning labels are found at the following locations on the combi oven:



#### 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><b>Only if using a moving base</b></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><b>Only if using a moving base</b></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><b>CAUTION</b> Surface(s) and Handle(s) may be hot.</p> <p><b>ATTENTION</b> Surface(s) et poignée(s) chaudes</p>
	<p><b>INTERIOR CLEANING INSTRUCTION WARNING</b></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><b>WARNING</b></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><b>AVERTISSEMENT</b></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><b>CAUTION</b></p> <p>Before commencing plumbing installation refer to installation instruction furnished with unit.</p> <p><b>DO NOT INSTALL a SHUTOFF ON DRAIN OUTLET</b></p>

**Warning labels on power cord**

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

Warning	Description
	<p><b>WARNING</b></p> <p>Risk of Fire. Use only a UL listed grounding type attachment plug rated for:</p> <ul style="list-style-type: none"> <li>208-240 V, 30 AMP Minimum, 3 PH, 4 Wire</li> <li>208-240 V, 50 AMP Minimum, 3 PH, 4 Wire</li> </ul> <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

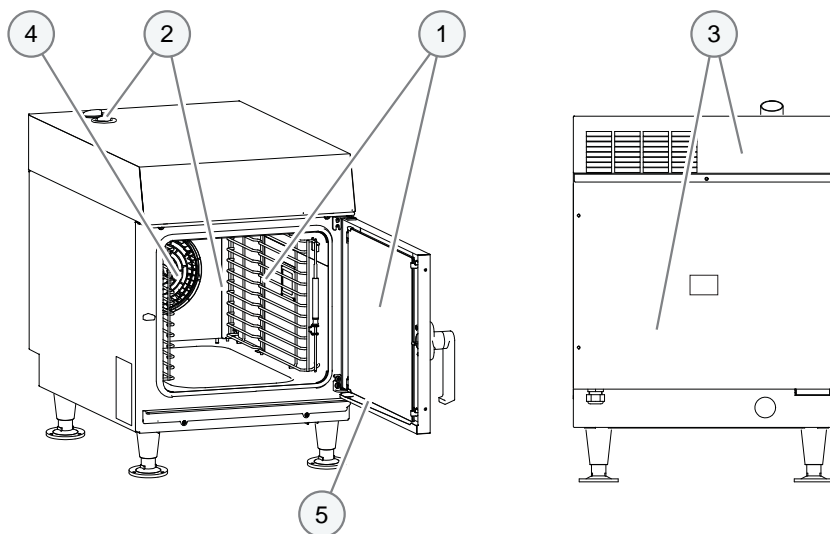
The combi oven has been designed in such a way as to ensure that users will be protected from all hazards that can be reasonably prevented using design-based measures.

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)**

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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)**

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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**

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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**

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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**

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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)**

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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"> <li>▪ Racks</li> <li>▪ Suction panel</li> <li>▪ Core temperature probe</li> <li>▪ Shelf grills etc.</li> </ul>		
On the unit's top: <ul style="list-style-type: none"> <li>▪ Ventilation port</li> <li>▪ Air vent</li> </ul>			

#### 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
	In front of the unit when the oven is cooled down with the Cool down function while the unit door is open	<ul style="list-style-type: none"> <li>▪ Step away from the unit, as hot steam will come out</li> <li>▪ Do not put your head inside the oven cavity</li> </ul>	None
	When the unit door is opened	<ul style="list-style-type: none"> <li>▪ Use the unit door's cracked-open position</li> <li>▪ Do not put your head inside the oven cavity</li> <li>▪ Check that the cracked-open position works properly</li> </ul>	Unit door cracked-open position

When opening the unit door while the oven is being cooled down with the Cool down function	<ul style="list-style-type: none"> <li>▪ Be ready for a rush of hot steam</li> <li>▪ Use the unit door's cracked-open position</li> <li>▪ Do not put your head inside the oven cavity</li> <li>▪ Check that the cracked-open position works properly</li> </ul>	Unit door cracked-open position
<ul style="list-style-type: none"> <li>▪ Above the air vent</li> <li>▪ Above the dry air intake</li> </ul>	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"> <li>▪ 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</li> <li>▪ Lock the racks correctly in place</li> <li>▪ Use bakeware with matching standard dimensions only</li> <li>▪ Do not exceed the maximum load weight</li> <li>▪ Wear appropriate protective gloves</li> </ul>	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"> <li>Do not use the oven cavity to temporarily store the food being cooked</li> <li>Low-temperature cooking (&lt;150°F) should be performed by qualified staff only</li> </ul>	None
	When the cooking process is manually interrupted	<ul style="list-style-type: none"> <li>Never interrupt the cooking process on purpose</li> <li>Do not use the oven cavity to temporarily store the food being cooked</li> </ul>	None
	When the cooking process is interrupted by a power outage	<ul style="list-style-type: none"> <li>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</li> </ul>	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"> <li>Low-temperature cooking (&lt; 150°F) should be performed by qualified staff only</li> <li>Reduce the amount of microorganisms on the food before cooking it at low temperatures (by searing it, for example).</li> </ul>	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"> <li>▪ 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</li> <li>▪ Make sure to always lock the casters wheels when the units are running</li> <li>▪ Every day before using the units, check to make sure that the casters' wheels are locked</li> </ul>	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"> <li>▪ 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.</li> <li>▪ Make sure to always lock the casters wheels when the units are running</li> <li>▪ Every day before using the units, check to make sure that the casters' wheels are locked</li> </ul>	None

**Safety hazard: water**

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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"><li>▪ 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.</li><li>▪ Make sure to always lock the casters wheels when the units are running</li><li>▪ Every day before using the units, check to make sure that the casters' wheels are locked</li></ul>	None

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**Safety hazard: mechanical unit components**

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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

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### 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"> <li>▪ Do not let your eyes or skin come into contact with cleaning agents</li> <li>▪ 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.</li> <li>▪ 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</li> <li>▪ Do not inhale the spray mist</li> <li>▪ Wear the required personal protective equipment</li> </ul>	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 124	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"> <li>▪ The lids for the cleaning agent canisters to which the supply hoses are connected have been mixed up</li> <li>▪ The cleaning agent canisters have been filled incorrectly</li> </ul>	<ul style="list-style-type: none"> <li>▪ When replacing the cleaning agent canisters, make sure that the hoses are connected correctly</li> <li>▪ When filling the canisters, make sure to use the right chemicals for each hose</li> </ul>	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"> <li>▪ 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</li> <li>▪ If available: Rinse the oven cavity, the accessories, and the area behind the suction panel thoroughly with a water jet</li> </ul>	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"> <li>▪ Racks</li> <li>▪ Suction panel</li> <li>▪ Core temperature probe</li> <li>▪ Shelf grills, etc.</li> </ul>	<ul style="list-style-type: none"> <li>▪ Before starting to clean the unit, wait until the oven cavity has cooled down to a temperature lower than 140°F or cool it down using the Cool down function</li> <li>▪ Wear the required personal protective equipment, especially protective gloves</li> </ul>	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"> <li>▪ Before starting to clean the unit, wait until the oven cavity has cooled down to a temperature lower than 140°F or cool it down using the Cool down function</li> <li>▪ Wear the required personal protective equipment, especially protective gloves</li> </ul>	None
Risk of scalding posed by hot steam	In front of the unit when the oven is cooled down with the Cool down function while the unit door is open	<ul style="list-style-type: none"> <li>▪ Step away from the unit, as hot steam will come out</li> <li>▪ Do not put your head inside the oven cavity</li> </ul>	None
	When opening the unit door while the oven is being cooled down with the Cool down function	<ul style="list-style-type: none"> <li>▪ Be ready for a rush of hot steam</li> <li>▪ Use the unit door's cracked-open position</li> <li>▪ Do not put your head inside the oven cavity</li> <li>▪ Check that the cracked-open position works properly</li> </ul>	Unit door cracked-open position
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"> <li>▪ 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.</li> <li>▪ De-energize the unit before moving it</li> <li>▪ When moving the unit, make sure not to roll over any connection lines (electrical and water)</li> </ul>	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"> <li>▪ Pay attention to the utility and hose connections.</li> <li>▪ Use at least two people to move the unit</li> </ul>	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"> <li>▪ Let the units cool down</li> <li>▪ Immediately wipe or mop up any water that has leaked</li> <li>▪ Wear appropriate protective clothing</li> </ul>	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"> <li>▪ Make sure that the connections are long enough</li> <li>▪ When moving the base, keep the cleaning agent canisters closed</li> </ul>	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"> <li>▪ When cleaning behind units that have been pulled forward</li> <li>▪ In front of the unit</li> </ul>	<ul style="list-style-type: none"> <li>▪ Immediately wipe or mop up any water that has leaked</li> <li>▪ Make sure that the connections are long enough</li> </ul>	None
Fall hazard as a result of floors being wet with cleaning agents	<ul style="list-style-type: none"> <li>▪ When cleaning behind units that have been pulled forward</li> <li>▪ In front of the unit</li> </ul>	When moving the units, keep the cleaning agent canisters closed	None

**Safety hazard: electricity**

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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	<ul style="list-style-type: none"> <li>▪ Do not hose down the outer case</li> <li>▪ Always keep the USB sliding cover closed during cleaning</li> </ul>	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"> <li>▪ 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.</li> <li>▪ Make sure to always lock the casters wheels when the units are running</li> <li>▪ Every day before using the units, check to make sure that the casters' wheels are locked</li> </ul>	None

**Safety hazard: water**

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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"> <li>▪ 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.</li> <li>▪ Make sure to always lock the casters wheels when the units are running</li> <li>▪ Every day before using the units, check to make sure that the casters' wheels are locked</li> </ul>	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:

<b>Risk / hazard</b>	<b>Where and in which situations will the risk/hazard exist?</b>	<b>What to do</b>	<b>Safety device</b>
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"><li>▪ Exercise caution when performing maintenance work</li><li>▪ Wear the required personal protective equipment</li></ul>	None

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### 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"> <li>▪ Inside the entire oven. This includes all parts that have been inside the oven during cooking.</li> <li>▪ On the inside of the unit door</li> </ul> <hr/> <p>On the unit's top:</p> <ul style="list-style-type: none"> <li>▪ Air vent</li> <li>▪ Ventilation port</li> </ul>	<ul style="list-style-type: none"> <li>▪ Before performing any maintenance work, wait until the oven cavity has cooled down to a temperature lower than 140°F</li> <li>▪ Wear the required personal protective equipment, especially protective gloves</li> </ul>	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"> <li>▪ De-energize the unit before moving it</li> <li>▪ 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).</li> <li>▪ When moving the unit, make sure not to roll over any connection lines (electrical and water)</li> </ul>	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"> <li>▪ Pay attention to the utility and hose connections.</li> <li>▪ Use at least two people to move the unit</li> </ul>	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"> <li>▪ Let the units cool down</li> <li>▪ Immediately wipe or mop up any water that has leaked</li> <li>▪ Wear appropriate protective clothing</li> </ul>	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"> <li>▪ Make sure that the connections are long enough</li> <li>▪ When moving the base, keep the cleaning agent canisters closed</li> </ul>	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"> <li>▪ When cleaning behind units that have been pulled forward</li> <li>▪ In front of the unit</li> </ul>	<ul style="list-style-type: none"> <li>▪ Immediately wipe or mop up any water that has leaked</li> <li>▪ Make sure that the connections are long enough</li> </ul>	None
Fall hazard as a result of floors being wet with cleaning agents	<ul style="list-style-type: none"> <li>▪ When cleaning behind units that have been pulled forward</li> <li>▪ In front of the unit</li> </ul>	When moving the units, keep the cleaning agent canisters closed	None

**Safety hazard: electricity**

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

<b>Risk / hazard</b>	<b>Where and in which situations will the risk/hazard exist?</b>	<b>What to do</b>	<b>Safety device</b>
Risk of electric shock posed by live parts	<ul style="list-style-type: none"><li>▪ Under covers</li><li>▪ Under the operating panel</li><li>▪ All along the power cord</li></ul>	<ul style="list-style-type: none"><li>▪ 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.</li><li>▪ Do not remove any covers or the control panel</li></ul>	Covers

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**Safety hazard: mechanical unit components**

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

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

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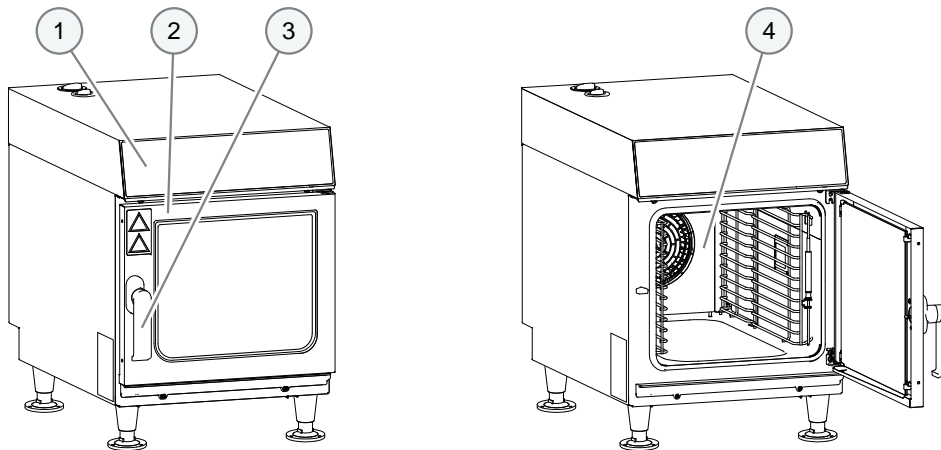
### 3.8 Safety Devices

#### 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"> <li>Prevents staff from accidentally touching live parts</li> <li>Prevents staff from reaching into the moving fan inside the wiring compartment</li> </ul>	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"> <li>Stops/turns off the following when the unit door is opened:                             <ul style="list-style-type: none"> <li>Fan (will stop after a few seconds)</li> <li>Heating element</li> <li>Cleaning agent spraying in the fully automatic oven cleaning process</li> </ul> </li> <li>Prompts the user to close the unit door</li> </ul>	<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><b>Procedure:</b></p> <ul style="list-style-type: none"> <li>Fully open the unit door</li> <li>Press Start</li> </ul> <p><b>Result:</b> The motor must not start running.</p>
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 113.

No.	Safety device	Function	Check
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 118
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)	<b>Only for setups involving a base with casters:</b> 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"> <li>▪ Has relevant training</li> <li>▪ Is familiar with all country-specific food and hygiene laws and regulations</li> <li>▪ Must maintain documentation as required by HACCP</li> <li>▪ Has been briefed on how to operate the combi oven</li> </ul>	Primarily takes care of organizational tasks, such as: <ul style="list-style-type: none"> <li>▪ Entering cooking profile data</li> <li>▪ Editing existing cooking profiles in the cookbook</li> <li>▪ Coming up with new cooking profiles</li> <li>▪ Configuring the unit's settings and takes care of all operator tasks as well if necessary.</li> </ul>
Operator	<ul style="list-style-type: none"> <li>▪ Is semi-skilled</li> <li>▪ Has been briefed on how to operate the combi oven</li> <li>▪ Works under supervision</li> <li>▪ Is familiar with the rules involved in handling heavy loads</li> </ul>	Actually operates the combi oven, taking care of tasks such as: <ul style="list-style-type: none"> <li>▪ Putting food into the combi oven</li> <li>▪ Starting the cooking profile</li> <li>▪ Taking out the food once it has been cooked</li> <li>▪ Cleaning the combi oven</li> <li>▪ Changing equipment inside the oven cavity if required for specific cooking sequences</li> <li>▪ Limited maintenance work</li> </ul>

### 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"> <li>▪ Protective clothing</li> <li>▪ Heat-resistant gloves</li> <li>▪ Safety footwear</li> </ul>
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"> <li>▪ Protective clothing</li> <li>▪ Heat-resistant gloves</li> </ul>
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"> <li>▪ Protective clothing</li> <li>▪ Heat-resistant gloves</li> </ul>

### 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"> <li>▪ Cleaning the combi oven</li> <li>▪ Handling spray bottles</li> <li>▪ Handling cleaning-agent canisters</li> <li>▪ Preparing ready-to-use solution from concentrate</li> </ul>	<ul style="list-style-type: none"> <li>▪ ConvoClean forte</li> <li>▪ ConvoClean new</li> <li>▪ ConvoCare K (concentrate)</li> <li>▪ ConvoCare (ready-to-use solution with a 1:29 mix ratio)</li> </ul>	<p>The protective equipment required will depend on the cleaning agents being used, and may include:</p> <ul style="list-style-type: none"> <li>▪ Respirator</li> <li>▪ Safety eyewear</li> <li>▪ Protective gloves</li> <li>▪ Protective clothing/apron</li> </ul> <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"> <li>▪ Cleaning the double glass door</li> </ul>	common household glass cleaner	<ul style="list-style-type: none"> <li>▪ Observe the cleaning agent manufacturer's instructions and other information</li> </ul>
<ul style="list-style-type: none"> <li>▪ Cleaning components and accessories as specified in the corresponding instructions</li> </ul>	common household alkali-free, pH-neutral, odorless dish-washing liquid	<ul style="list-style-type: none"> <li>▪ Observe the cleaning agent manufacturer's instructions and other information</li> </ul>
<ul style="list-style-type: none"> <li>▪ Cleaning the outside of the unit case</li> </ul>	common household stainless steel cleaner	<ul style="list-style-type: none"> <li>▪ Observe the cleaning agent manufacturer's instructions and other information</li> </ul>

## 4 Getting Started

### 4.1 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	Figure
1	Turn the combi oven on. If you already worked with easyTouch and then turned off the combi oven, the combi oven will start with easyTouch again. <b>Result:</b> <ul style="list-style-type: none"> <li>▪ The unit will run its self-diagnostic routine.</li> <li>▪ The oven light will turn on.</li> <li>▪ The Welcome page will be displayed.</li> </ul>	

#### 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.	
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.

## 4.2 Switching from easyStart to easyTouch



### Prerequisites

Check whether the following prerequisites are met:

- You are on the easyStart mode home page.

### Switching from easyStart to easyTouch

Follow the steps below to switch from easyStart to easyTouch:

Step	Procedure	Button
1	Press 'Back'. <b>Result:</b> <ul style="list-style-type: none"> <li>▪ You will be asked for a password, but only if a password has been defined in the settings, on the 'Password' page.</li> </ul>	
2	Enter the defined password (if any) <b>Result:</b> <ul style="list-style-type: none"> <li>▪ The easyTouch home page will be displayed.</li> </ul>	

### For more information...

#### Related subjects

- ▷ Basic Steps for Cooking with easyTouch 45
- ▷ Basic Steps for Rethermalization with easyTouch 46

## 4.3 Basic Steps for Cooking with easyTouch

### How to do it

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Your combi oven makes cooking extremely easy in five 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	Select or set up the cooking program you want.	Accessing a cooking profile in the cookbook on page 84 Setting Up a Cooking Program on page 79 Setting Up a Delta-T Cooking Program on page 82
3	Start the cooking program and place the food inside the combi oven once the pre-heating sequence is done.	Day-to-Day Cooking on page 103
4	You can use various extra functions while the cooking program is running.	Manual Steaming During Cooking on page 107 Using Unoccupied Shelves During Cooking on page 108
5	Remove the finished product.	

---

## 4.4 Basic Steps for Rethermalization with easyTouch

### How to do it

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Your combi oven makes rethermalizing food extremely easy in five 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	Select or set up the rethermalization program you want.	Accessing a cooking profile in the cookbook on page 84 Setting Up a Rethermalization Program on page 81
3	Start the cooking program and place the food inside the combi oven once the pre-heating sequence is done.	Day-to-Day Rethermalization on page 105
4	You can use various extra functions while the rethermalization program is running.	Using Unoccupied Shelves During Rethermalization on page 109
5	Remove the finished product.	

## 5 How the Touchscreen's Pages Are Laid Out

### The touchscreen and its buttons

Your combi oven can be controlled using the touchscreen. In other words, all of the combi oven's functions can be found on the various pages in the form of buttons. To use one of these functions, simply touch the corresponding button with your finger.

This section goes over each of the pages and explains the buttons in them and the corresponding functions.

### 5.1 Work Pages

#### Cooking, rethermalization, and cleaning functions on the touchscreen

This section goes over each of the touchscreen pages that you will need for your daily work, i.e., for cooking, rethermalization, and cleaning. Moreover, it explains the buttons on these pages and what they do.

#### 5.1.1 How the Work Pages Are Laid Out

##### How the pages for day-to-day work are laid out

The following figure shows the layout for the 'Cooking' page as an example representing all the pages used for day-to-day work. Following is a description of the various elements on these pages and what they do:



No.	Designation	Function	Figure
1	Header	Always: <ul style="list-style-type: none"> <li>Indicates which page is being displayed</li> </ul> While a cooking program is running: <ul style="list-style-type: none"> <li>Shows the remaining cooking or rethermalization time.</li> </ul>	
2	Basic selection	Used to select a basic cooking program or basic rethermalization program	
3	Data input	Used to enter temperatures, times, etc.	
4	Program Management	Used to start/stop the program Various functions	
5	Navigation pane	<ul style="list-style-type: none"> <li>Functions that can be used on more than one page</li> <li>Various functions</li> </ul>	

##### Functions that can be used on more than one page and what they do

Page-specific buttons are covered in the separate sections for each page.

Meanwhile, the navigation pane features a number of buttons that have the same function on more than one page:





Button	Meaning	Function
Navigation pane		
	Leave page	On main pages: Jumps back to the home page

Button	Meaning	Function
	Cancel	On input pages: Cancels the input
	Help	Opens the help page

### The page indicator icons and what they mean

The page indicator icons are negatives of the button icons used to open the corresponding pages. The table below only shows examples of these indicator icons and is not exhaustive.

The indicator icons are used to indicate the following:

Indicator	Meaning	Description
Header		
	'Cooking' page	The 'Cooking' page is open
	'Press&Go' page	The 'Press&Go' page is open.
	'Rethermalization' page	The 'Rethermalization' page is open
	'Cleaning' page	The 'Cleaning' page is open



## 5.1.2 The on-screen help home page

### What it looks like








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### The buttons and what they do

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Following is an explanation of the buttons on the home page and what they do:

Button	Meaning	Function
	Cooking	Opens the 'Cooking' page: <ul style="list-style-type: none"> <li>Used to enter cooking program data with the use of the 'Steam', 'Combi-steam' or 'Hot air' program</li> </ul>
	easyStart	Opens easyStart mode: <ul style="list-style-type: none"> <li>Press for automatic cooking with quick-select options</li> <li>Tried-and-true cooking profiles in six preconfigured product groups.</li> </ul>
	Press&Go	Opens the 'Press&Go' page: <ul style="list-style-type: none"> <li>Direct access to the cooking profiles defined as Favorites in the Cookbook</li> </ul>
	Rethermalization	Opens the 'Rethermalization' page: <ul style="list-style-type: none"> <li>Used to enter program data for rethermalization</li> </ul>
	Cookbook	Opens the Cookbook: <ul style="list-style-type: none"> <li>Used to modify, manage, and start cooking profiles</li> <li>Used to modify and manage product groups</li> <li>Used to define and start favorites</li> </ul>
	Clean	Opens the 'Cleaning' page: <ul style="list-style-type: none"> <li>Semi-automatic cleaning</li> <li>Fully automatic cleaning</li> </ul>
	Settings	Opens the 'Settings' page




### 5.1.3 Cooking page

#### How to access the 'Cooking' page








#### The 'Basic selection' buttons

Following is an explanation of the 'Basic selection' buttons on the 'Cooking' page 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




#### The 'Data input' buttons

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

Button	Meaning	Function
	Cooking temperature	Opens the keyboard used to enter the cooking temperature
248 °F	Cooking temperature indicator, e.g., 248°F	Opens the indicator that shows the current oven temperature
	Cooking time	Opens the keyboard used to enter the cooking time
	Internal temperature	Opens the keyboard used to enter the core temperature
194 °F	Core temperature indicator, e.g., 194°F	Opens the indicator that shows the current core temperature
	Extra functions	Opens the 'Extra Cooking Functions' subpage:
	Crisp&Tasty	Opens the 'Crisp&Tasty' subpage:








#### The 'Program' buttons

Following is an explanation of the 'Program' buttons on the 'Cooking' page and what they do:

Button	Meaning	Function
	Start with smart pre-heating	Starts the cooking program with pre-heating
	Start	Starts the cooking program if the oven is already hot
	Stop	Stops the cooking program



### The 'Management' buttons

Following is an explanation of the 'Management' buttons on the 'Cooking' page and what they do:

Button	Meaning	Function
	<ul style="list-style-type: none"> <li>Previous cooking step (when entering program details)</li> </ul>	<ul style="list-style-type: none"> <li>Jumps back one step in the cooking program</li> </ul>
	<ul style="list-style-type: none"> <li>TrayTimer (while a cooking program is running)</li> </ul>	<ul style="list-style-type: none"> <li>Starts the use of unoccupied shelf levels while a main cooking program is running</li> </ul>
	Next cooking step	Jumps forward one step in the cooking program
	Insert cooking step	Adds a new cooking step after the last cooking step in the cooking program
	<ul style="list-style-type: none"> <li>Delete data (before starting the cooking program)</li> </ul>	<ul style="list-style-type: none"> <li>Deletes all the data in the current cooking step</li> </ul>
	<ul style="list-style-type: none"> <li>Manual steaming (while a cooking program is running)</li> </ul>	<ul style="list-style-type: none"> <li>Starts the manual steaming function while a main cooking program is running</li> </ul>
	Save cooking profile	Saves the cooking profile in the Cookbook



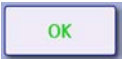
### The 'Navigation pane' buttons

Following is an explanation of the 'Navigation pane' buttons on the 'Cooking' page and what they do:

Button	Meaning	Function
	Current cooking step	When entering program details <ul style="list-style-type: none"> <li>Shows the number of the cooking step for which data is currently being shown</li> <li>Opens the 'Cooking Step Overview' page, which can be used to switch to any cooking step</li> </ul> While a cooking program is running <ul style="list-style-type: none"> <li>Shows the number for the cooking step that is currently in progress</li> </ul>
	Delete data for all cooking steps	Deletes all the data for all the cooking steps that have been entered



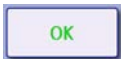

### Opens the keyboard used to enter the cooking temperature and core temperature

Following is an explanation of the buttons on the keyboard and what they do:

Button	Meaning	Function
	Numbers	Used to enter the hundreds, tens, and ones values Example: Entering 2 - 4 - 8 will result in a temperature of 248°F
	Delete	Deletes all input
	Confirm	Applies the input to the cooking profile







**Keyboard used to enter the cooking time**

Following is an explanation of the buttons on the keyboard and what they do:

Button	Meaning	Function
	Numbers	Used to enter hours, minutes, and seconds
	Delete	Deletes all input
	Confirm	Applies the input to the cooking profile
	Nonstop operation	Disables the timer





**The 'Extra Cooking Functions' Page**

Following is an explanation of the buttons on the 'Extra Cooking Functions' page and what they do:

Button	Meaning	Function
	Reduced fan speed	Reduces the flow speed inside the oven
	Delta-T cooking	<ul style="list-style-type: none"> <li>▪ Cooking program in which the oven temperature increases as a function of the food's core temperature</li> <li>▪ Cannot be used with the 'Combi-steam' basic cooking program</li> </ul>
	ecoCooking	<ul style="list-style-type: none"> <li>▪ Controls the heat output in the finishing phase using cycles in order to reduce energy consumption levels</li> <li>▪ Cannot be used with the 'Steam' basic cooking program</li> </ul>
	Preset start time	Used to set the cooking program to start at a defined time or in such a way as to end at a defined end time
	Steam reducer	Reduces the amount of steam coming out from the air vent
	Cool down	<ul style="list-style-type: none"> <li>▪ Quickly cools down the oven cavity</li> <li>▪ Can be used with the unit door open or closed</li> </ul>

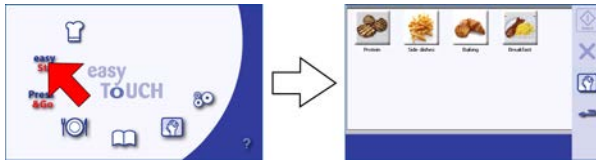
**'Crisp&Tasty' page**

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

Button	Meaning	Function
	No moisture removal	
	Light moisture removal	<ul style="list-style-type: none"> <li>▪ Crisp&amp;Tasty setting used to remove excess moisture from the oven cavity</li> <li>▪ Cannot be used with the 'Steaming' basic cooking program</li> </ul>
	Medium moisture removal	
	Heavy moisture removal	

## 5.1.4 The easyStart page

### How to access the 'easyStart' page!



### Reference to easyStart Operating Instructions

For information on how the easyStart work pages are laid out, please refer to the easyStart operating instructions.

## 5.1.5 Press&Go page

### How to access the 'Press&Go' page

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### The 'Press&Go' buttons

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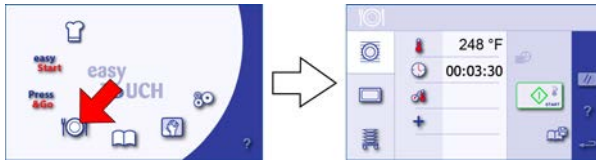
The Press&Go Page will take you directly to the cooking profiles stored under Favorites in the Cookbook.

Following is an explanation of the buttons on the 'Press&Go' page and what they do:

Button	Meaning	Function
	Cooking profile ('Croissants', for example)	Starts the cooking program immediately
	Cooking profile ('Cookies', for example)	Starts the cooking program immediately
	Edit cooking profile	Opens the 'Manage product group' page




## 5.1.6 Rethermalization page

### How to access the 'Rethermalization' page







### The 'Basic selection' buttons

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

Button	Meaning	Function
	Plates	Used to select the 'Plates' rethermalization program
	Gastronorm	Used to select the Gastronorm rethermalization program
	Banquet	Used to select the 'Banquet' rethermalization program



### The 'Data input' buttons

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

Button	Meaning	Function
	Rethermalization temperature	Opens the keyboard used to enter the rethermalization temperature
248 °F	Rethermalization temperature indicator, e.g., 248°F	Opens the indicator that shows the current oven temperature
	Rethermalization time	Opens the keyboard used to enter the rethermalization time
	Internal temperature	Opens the keyboard used to enter the core temperature
194 °F	Core temperature indicator, e.g., 194°F	Opens the indicator that shows the current core temperature
	Extra functions	Opens the 'Extra Rethermalization Functions' page:



### The 'Program' buttons

Following is an explanation of the 'Program' buttons on the 'Rethermalization' page and what they do:

Button	Meaning	Function
	Start	Starts the rethermalization program
	Stop	Stops the rethermalization program


**The 'Management' buttons**

Following is an explanation of the 'Management' buttons on the 'Rethermalization' page and what they do:

Button	Meaning	Function
	TrayTimer (while a rethermalization program is running)	Starts the use of unoccupied shelf levels while a main rethermalization program is running
	Save rethermalization profile	Saves the rethermalization profile in the Cookbook




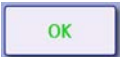
**The 'Navigation pane' buttons**

Following is an explanation of the 'Navigation pane' buttons on the 'Rethermalization' page and what they do:

Button	Meaning	Function
	Delete all data	Deletes all data






**Keyboard used to enter the rethermalization temperature**

Following is an explanation of the buttons on the keyboard and what they do:

Button	Meaning	Function
 	Numbers	Used to enter the hundreds, tens, and ones values Example: Entering 2 - 4 - 8 will result in a temperature of 248°F
	Delete	Deletes all input
	Confirm	Copies all input to the rethermalization profile

**Keyboard used to enter the rethermalization time**




Following is an explanation of the buttons on the keyboard and what they do:

Button	Meaning	Function
 	Numbers	Used to enter hours, minutes, and seconds
	Delete	Deletes all input
	Confirm	Copies all input to the rethermalization profile
	Nonstop operation	Disables the timer



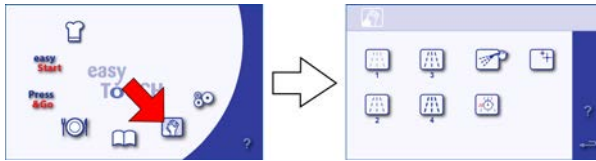
### The 'Extra Rethermalization Functions' page

Following is an explanation of the buttons on the 'Extra Rethermalization Functions' page and what they do:

Button	Meaning	Function
	Reduced fan speed	Reduces the flow speed inside the oven
	Steam reducer	Reduces the amount of steam coming out from the air vent. Increases water consumption
	Cool down	<ul style="list-style-type: none"><li>▪ Quickly cools down the oven cavity</li><li>▪ Can be used with the unit door open or closed</li></ul>


## 5.1.7 Cleaning page

### How to access the 'Cleaning' page









### The 'Cleaning program' buttons

Following is an explanation of the standard cleaning program buttons and what they do:

Button	Meaning	Function
	Semi-automatic cleaning	Starts semi-automatic cleaning.

### The 'Fully automatic cleaning' buttons

Following is an explanation of the fully automatic cleaning buttons and what they do:

Button	Meaning	Function
	Cleaning setting 1: Light soiling	Starts the fully automatic cleaning sequence (Convo-Clean system)
	Cleaning setting 2: Medium soiling	Starts the fully automatic cleaning sequence (Convo-Clean system)
	Cleaning setting 3: Heavy soiling	Starts the fully automatic cleaning sequence (Convo-Clean system)
	Cleaning setting 4: Extremely heavy soiling	Starts the fully automatic cleaning sequence (Convo-Clean system)
	Express cleaning: Extremely light soiling	Starts a fully automatic cleaning sequence lasting 10 min.
	CareStep: Provisional cleaning	Starts the fully automatic cleaning sequence with ConvoCare rinse aid.

## 5.2 The Cookbook

### The Cookbook

This section goes over each of the Cookbook pages on the touchscreen. Moreover, it explains the buttons on these pages and what they do.

### 5.2.1 How the Cookbook Pages Are Laid Out

#### How the main Cookbook pages are laid out

The following figure shows the layout for the 'Product groups' page as an example representing the three main Cookbook pages. Following is a description of the various elements on these pages and what they do:

No.	Designation	Function	Figure
1	Header	Indicates which page is being displayed	
2	Basic selection	Used to select a Cookbook section	
3	Selection	Used to select a cooking profile or product group	
4	Management	<ul style="list-style-type: none"> <li>Used to open the next subpage</li> <li>Scrolling functions</li> </ul>	
5	Navigation pane	Functions that can be used on more than one page	

#### How the Cookbook subpages are laid out





The following figure shows the layout for the 'Edit Product Groups page' page as an example representing the subpages in the Cookbook. Following is a description of the various elements on these pages and what they do:

No.	Designation	Function	Figure
1	Header	<ul style="list-style-type: none"> <li>Indicates which page is being displayed</li> <li>Input field for names</li> <li>Shows an icon for the cooking profile or product group</li> </ul>	
2	Selection fields	<ul style="list-style-type: none"> <li>Cooking profiles</li> <li>Product group</li> </ul>	
3	Functions	<ul style="list-style-type: none"> <li>Used to open other subpages</li> <li>Assignment functions</li> <li>Sorting functions</li> <li>Deletion functions</li> <li>Scrolling functions</li> </ul>	

**Functions that can be used on more than one page and what they do**

Page-specific buttons are covered in the separate sections for each page.








Meanwhile, the navigation pane features a number of buttons that have the same function on more than one page:

Button	Meaning	Function
Navigation pane		
	Leave page	<ul style="list-style-type: none"> <li>On main pages: Jumps back to the home page</li> <li>On subpages: Cancels the sequence</li> </ul>
	Help	Opens the help page
	Confirm	On input pages: Confirm your selections.
	Cancel	On input pages: Cancels the input.

**The page indicator icons and what they mean**

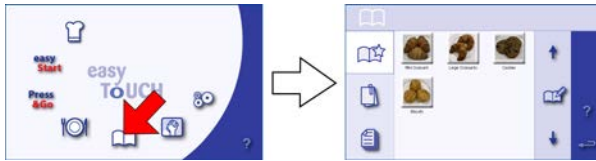
The page indicator icons are negatives of the button icons used to open the corresponding pages. The table below only shows examples of these indicator icons and is not exhaustive.

The indicator icons are used to indicate the following:

Indicator	Meaning	Description
Page		
	Cookbook	<ul style="list-style-type: none"> <li>The 'Favorites' page is open</li> <li>The 'Product groups' page is open</li> <li>The 'Cooking profiles' page is open</li> </ul>
	Product groups	<ul style="list-style-type: none"> <li>The 'Edit Favorites' page is open</li> <li>The 'Manage product groups' page is open</li> <li>The 'Edit product group' page is open</li> <li>The 'Manage Icons' page is open</li> </ul>
	Cooking profiles	<ul style="list-style-type: none"> <li>The 'Manage cooking profile' page is open</li> <li>The 'Manage Icons' page is open</li> </ul>
	'Create cooking profile' page	The 'Create cooking profile' page is open
Selection fields		
	Cooking profiles in a product group	<ul style="list-style-type: none"> <li>Cooking profiles in Favorites</li> <li>Cooking profiles in a product group</li> </ul>
	All cooking profiles	All available cooking profiles
	All product groups	All available product groups








## 5.2.2 The 'Favorites' page

### How to access the 'Favorites' page








### The 'Favorites' buttons

Following is an explanation of the buttons on the 'Favorites' page and what they do:

Button	Meaning	Function
<b>Basic selection</b>		
	Favorites	Shows all cooking profile favorites available for selection
	Product groups	Opens the 'Product groups' page
	Cooking profiles	Opens the 'Cooking profile' page
<b>Selection examples</b>		
	Croissants	Used to select the cooking profile for croissants
<b>Management</b>		
	Press to scroll up	Scrolls up
	Press to scroll down	Scrolls down
	Edit Favorites	Opens the 'Edit Favorites' page





### 'Edit Favorites' page

Following is an explanation of the buttons on the 'Edit Favorites' page and what they do:

Button	Meaning	Function
<b>Basic selection</b>		
	Text box	<ul style="list-style-type: none"> <li>Shows the product group name for the favorites</li> <li>Cannot be edited</li> </ul>
	Move cooking profile up	Moves the selected cooking profile up in the Favorites list
	Move cooking profile down	Moves the selected cooking profile down in the Favorites list
	Press to scroll up	Scrolls up
	Press to scroll down	Scrolls down

## 5 How the Touchscreen's Pages Are Laid Out

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Button	Meaning	Function
	Remove	Removes the selected cooking profile from the Favorites list
	Add	Adds the selected cooking profile to the Favorites list
	Delete	Deletes the selected cooking profile from the system
	Change icon	This button does not do anything on the 'Edit Favorites' page










### 5.2.3 The 'Product groups' page

#### How to access the 'Product groups' page!





#### The 'Product groups' buttons






Following is an explanation of the buttons on the 'Product groups' page and what they do:

Button	Meaning	Function
<b>Basic selection</b>		
	Favorites	Opens the 'Favorites' page
	Product groups	Shows all product groups available for selection
	Cooking profiles	Opens the 'Cooking profile' page
<b>Selection examples</b>		
	Product group	Used to select the Baking product group
	BakePro	Used to select the BakePro product group Pre-programmed baking profiles with three different settings
	Overnight cooking	Used to select the Overnight cooking product group Pre-programmed cooking profiles with various settings
<b>Management</b>		
	Press to scroll up	Scrolls up
	Press to scroll down	Scrolls down
	Manage product groups	Opens the 'Manage product groups' page

#### The 'Manage product groups' page

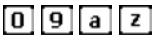


Following is an explanation of the buttons on the 'Manage product groups' page and what they do:

Button	Meaning	Function
<b>Basic selection</b>		
	Move product group up	Moves the selected product group up in the list
	Move product group down	Moves the selected product group down in the list

Button	Meaning	Function
	Press to scroll up	Scrolls up
	Press to scroll down	Scrolls down
	Create product group	Opens the 'Create product group' page
	Edit product group	Opens the 'Edit product group' page for the selected product group.
	Delete	Deletes the selected product group










### The 'Create product group' page

Following is an explanation of the buttons on the 'Create product group' page and what they do:

Button	Meaning	Function
Basic selection		
	Keyboard	Used to enter the product group name with the keyboard
	Change icon	Opens the 'Manage Icons' page
	Confirm	Saves the information entered and closes the page

### The 'Edit product group' page

Following is an explanation of the buttons on the 'Edit product group' page and what they do:






Button	Meaning	Function
Basic selection		
	Edit text	Opens the keyboard that can be used to change the name for the selected product group
	Move cooking profile up	Moves the selected cooking profile up in the list
	Move cooking profile down	Moves the selected cooking profile down in the list
	Remove	Removes the selected cooking profile from the product group
	Add	Adds the selected cooking profile to the product group
	Press to scroll up	Scrolls up
	Press to scroll down	Scrolls down
	Manage icons	Opens the 'Manage Icons' page
	Delete	Deletes the selected cooking profile from the cook-book



### The 'Manage Icons' page

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Following is an explanation of the buttons on the 'Manage Icons' page and what they do:

Button	Meaning	Function
Basic selection		
	Press to scroll up	Scrolls up
	Press to scroll down	Scrolls down
	Folder	Selects the folder as the source for the images
	USB	Selects the USB port as the source for the images (enabled only if a USB drive is plugged in)
	Confirm	Saves the information entered and closes the page








## 5.2.4 The 'Cooking profiles' page

### How to access the 'Cooking profiles' page!








### The 'Cooking profiles' buttons

Following is an explanation of the buttons on the 'Cooking profile' page and what they do:

Button	Meaning	Function
<b>Basic selection</b>		
	Favorites	Opens the 'Favorites' page
	Product groups	Opens the 'Product groups' page
	All cooking profiles	Shows all cooking profiles available for selection
<b>Selection examples</b>		
	Cooking profile	Used to select the cooking profile for croissants
<b>Management</b>		
	Press to scroll up	Scrolls up
	Press to scroll down	Scrolls down
	Used to manage cooking profiles	Opens the 'Manage cooking profiles' page

### The 'Manage cooking profiles' page






Following is an explanation of the buttons on the 'Manage cooking profile' page and what they do:

Button	Meaning	Function
<b>Basic selection</b>		
	Edit text	Opens the keyboard that can be used to change the name for the selected cooking profile
	Press to scroll up	Scrolls up
	Press to scroll down	Scrolls down
	Manage icons	Opens the 'Manage Icons' page
	Delete	Deletes the selected cooking profile from the cook-book

### The 'Manage Icons' page

---

Following is an explanation of the buttons on the 'Manage Icons' page and what they do:

Button	Meaning	Function
Basic selection		
	Press to scroll up	Scrolls up
	Press to scroll down	Scrolls down
	Folder	Selects the folder as the source for the images
	USB	Selects the USB port as the source for the images (enabled only if a USB drive is plugged in)
	Confirm	Saves the information entered and closes the page

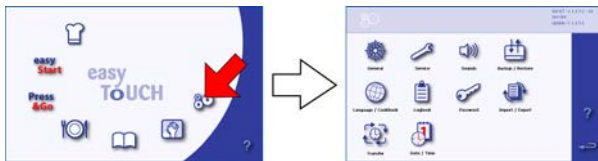
## 5.3 Settings

### Settings

This section goes over the various touchscreen pages that can be used to configure the unit's settings. Moreover, it explains the buttons on these pages and what they do.











#### 5.3.1 Settings Pages

##### How to access the 'Settings' page



##### The 'Settings' buttons

Following is an explanation of the buttons on the 'Settings' page and what they do:

Button	Meaning	Function
Basic selection		
	General	Opens the 'General' menu: General system settings
	Language / Cookbook	Opens the 'Language / Cookbook' menu: <ul style="list-style-type: none"> <li>Used to change the user interface language</li> <li>Used to select the Cookbook in the language you want</li> </ul>
	Transfer	Opens the 'Transfer' menu: <ul style="list-style-type: none"> <li>Used to set up data transfers from the unit to a server</li> <li>Can only be used if set up specifically for the customer in question</li> </ul>
	Service	Opens the 'Service' menu: <ul style="list-style-type: none"> <li>Password-protected; can only be accessed by Customer Service personnel</li> </ul>
	Logbook	Opens the 'Logbook' menu: <ul style="list-style-type: none"> <li>Used to show the logbook</li> <li>Used to delete entries from the logbook</li> </ul>
	Date / Time	Opens the 'Date / Time' menu: <ul style="list-style-type: none"> <li>Used to set the date and time</li> </ul>
	Sounds	Opens the 'Sounds' menu: <ul style="list-style-type: none"> <li>Used to select the sounds for acoustic signals</li> <li>Used to adjust the volume for the various sounds</li> </ul>
	Password	Opens the 'Password' menu: <ul style="list-style-type: none"> <li>Used to define the password for access to easy-Start mode</li> </ul>
	Backup / Restore	Opens the 'Backup / Restore' page: <ul style="list-style-type: none"> <li>Used to back up Cookbook and easyTouch data onto the SD card</li> <li>Used to restore easyTouch data from the SD card</li> </ul>
	Import / Export	Opens the 'Import / Export' page <ul style="list-style-type: none"> <li>Importing and exporting data</li> </ul>

### 5.3.2 The 'General' menu

#### How to access the 'General' menu



#### 'General' tab

The following functions can be accessed by opening the 'General' tab:

Menu type	Meaning	Function
<input type="text" value="..."/>	Number of shelves	Used to set the number of shelves that can be used
<input type="radio"/>	Temperature unit	Used to select °C or °F as the temperature unit

#### 'Food monitoring' tab

The following functions can be accessed by opening the 'Food monitoring' tab:

Menu type	Meaning	Function
<input type="text" value="..."/>	Pre-heating time (sec)	Used to enter the pre-heating time: <ul style="list-style-type: none"> <li>▪ Holding time after the pre-heating temperature is reached</li> </ul>
<input type="text" value="..."/>	Pre-heating tolerance (°F)	Used to enter the tolerance for the pre-heating temperature: <ul style="list-style-type: none"> <li>▪ For example, the tolerance can be set in such a way that the pre-heating temperature will be considered to have been reached at 68°F lower</li> </ul>
<input type="text" value="..."/>	HACCP temp interval (sec)	Used to enter the HACCP data transfer interval: <ul style="list-style-type: none"> <li>▪ For example, data can be transferred every 120 s</li> </ul>
<input type="text" value="..."/>	Max. outage time (sec)	Used to enter the maximum power outage time before the unit will warn that the product is spoiled

#### 'Cleaning' tab

The following functions can be accessed by opening the 'Cleaning' tab:

Menu type	Meaning	Function
<input checked="" type="checkbox"/>	<ul style="list-style-type: none"> <li>▪ Step 1 - Light soiling</li> <li>▪ Step 2 - Medium soiling</li> <li>▪ Step 3 - Heavy soiling</li> <li>▪ Step 4 - Extremely heavy soiling</li> <li>▪ Manual cleaning</li> <li>▪ Express</li> <li>▪ CareStep</li> </ul>	Used to select the cleaning setting(s) that should be available on the 'Cleaning' page
<input type="text" value="..."/>	Shine starting from setting	Used to enter the cleaning setting starting from which a 'shine' step will be added to the cleaning sequence
<input type="text" value="..."/>	Cleaning agent dosing (1 - 10)	Used to enter the dosing for cleaning agents if cleaning agents other than the genuine ones are used

### 5.3.3 The 'Language / Cookbook' menu

#### How to access the 'Language / Cookbook' menu!



#### The 'Language / Cookbook' menu

The following functions can be accessed by opening the 'Language / Cookbook' menu:

Button	Meaning	Function
<b>Language</b>		
	List of available languages	Used to select the language you want
	Press to scroll up	Scrolls up
	Press to scroll down	Scrolls down
<b>Cookbook</b>		
	List of available Cookbooks	Used to select the Cookbook you want
	Press to scroll up	Scrolls up
	Press to scroll down	Scrolls down
	Delete	Deletes the selected Cookbook

### 5.3.4 The 'Transfer' menu

#### How to access the 'Transfer' menu!



#### The 'Transfer' buttons

Following is an explanation of the buttons on the 'Transfer' page and what they do:

Button	Meaning	Function
<b>Transfer time</b>		
	Calendar	Used to select the transfer date
<b>Transfer interval</b>		
<input checked="" type="radio"/>	Time intervals	Used to select available time intervals <ul style="list-style-type: none"> <li>▪ Turn on</li> <li>▪ Monthly</li> <li>▪ Weekly</li> <li>▪ Daily</li> <li>▪ Hourly</li> <li>▪ Never</li> </ul>
<input type="text" value="00:00:00"/>	Time	Used to set the transfer time
<input type="text" value="Now"/>	Now	Starts the transfer immediately
<b>Connections</b>		
<input type="checkbox"/>	Start VNC	Press to enable / disable the VNC server
<input type="checkbox"/>	Network	Press to configure the required network settings

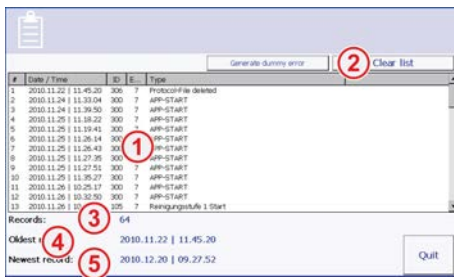
### 5.3.5 The 'Logbook' menu

#### How to access the 'Logbook' menu



#### How the 'Logbook' menu is laid out

The following figure shows the layout for the 'Logbook' menu:



#### The sections in the 'Logbook' menu and what they show/do

Following is a description of what the sections in the 'Logbook' menu show/do:

No.	Menu type	Designation	Function
1		Table	Logbook table with list of results
2		Delete list	Cannot be used by operators
3	<input type="text" value="00.0"/>	Entries	Number of entries in the list
4	<input type="text" value="00.0"/>	Oldest entry	The earliest entry in the list
5	<input type="text" value="00.0"/>	Most recent entry	The latest entry in the list

#### Logbook table

Following is a description of what the columns in the logbook table represent:

Designation	Function
#	Consecutive ascending number used to identify the results
Date / Time	Date and time of event
ID	Result ID – either a fault ID or an event ID
Event message	Event type: 2: Fault 7: Event
Type	Type of event in cleartext





### 5.3.6 The 'Date / Time' menu

#### How to access the 'Date / Time' menu



#### The 'Date / Time' menu

The following functions can be accessed by opening the 'Date / Time' menu:

Menu type	Meaning	Function
	Calendar	Used to set the current date
	Time	Used to set the current time

### 5.3.7 The 'Sounds' menu

#### How to access the 'Sounds' menu



#### 'Volume' tab

The following functions can be accessed by opening the 'Volume' tab:

Menu type	Meaning	Function
<input type="text" value="- ... +"/>	Volume	Used to adjust the volume

#### 'Sounds' tab

The following functions can be accessed by opening the 'Sounds' tab:

Menu type	Meaning	Function
<input type="text" value="▼"/>	Notice	Used to select the acoustic signal used to draw the operator's attention
<input type="text" value=""/>	Play	Plays the selected acoustic signal that will be used to draw the operator's attention
<input type="text" value="▼"/>	Cooking profile done	Used to select the acoustic signal for 'Cooking profile done'
<input type="text" value=""/>	Play	Plays the selected acoustic signal for 'Cooking profile done'

#### 'Upload' tab

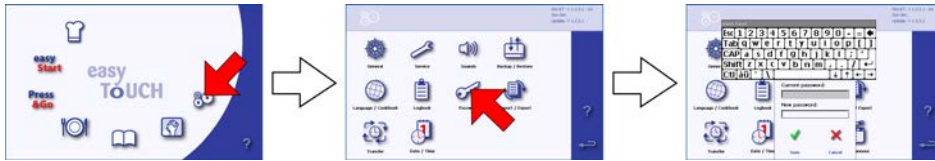
The following functions can be accessed by opening the 'Upload' tab:

Menu type	Meaning	Function
<input type="text" value=""/>	Upload sound 1	Used to select the 'Individual 1' sound for upload
<input type="text" value=""/>	Upload sound 2	Used to select the 'Individual 2' sound for upload

### 5.3.8 The 'Password' menu

#### How to access the 'Password' menu

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#### The 'Password' menu

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The following functions can be accessed by opening the 'Password' menu:

Menu type	Meaning	Function
*****	Current password	Shows the current password in encrypted format
0 9 a z	New password	Used to enter a new password

#### Default password

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There is no default password set up.



### 5.3.9 The 'Backup/Restore' menu

#### How to access the 'Backup/Restore' menu





#### The 'Backup/Restore' buttons

Following is an explanation of the buttons on the 'Backup/Restore' page and what they do:

Button	Meaning	Function
	Backup	Used to open the 'Backup' tab: <ul style="list-style-type: none"> <li>Used to transfer data from the unit to the SD card</li> </ul>
	Restore	Used to open the 'Restore' tab: <ul style="list-style-type: none"> <li>Used to transfer data from the SD card to the unit</li> </ul>


#### 'Backup' tab

The following functions can be accessed by opening the 'Backup' tab:

Button	Meaning	Function
	Cookbook	Backs up the Cookbook.
	easyTouch	Backs up the unit's easyTouch data (system back-up).

#### 'Restore' tab

The following functions can be accessed by opening the 'Restore' tab:

Button	Meaning	Function
	easyTouch	Restores easyTouch data.

### 5.3.10 The 'Import/Export' menu

#### How to access the 'Import/Export' menu!



#### The 'Import/Export' buttons

Following is an explanation of the buttons on the 'Import/Export' page and what they do:

Button	Meaning	Function
	Import	Used to open the 'Import' tab: <ul style="list-style-type: none"> <li>Used to transfer data from the USB drive to the unit</li> </ul>
	Export	Used to open the 'Export' tab: <ul style="list-style-type: none"> <li>Used to transfer data from the unit to the USB drive</li> </ul>

#### 'Import' tab



The following functions can be accessed by opening the 'Import' tab:

Button	Meaning	Function
	Cookbook	Used to import a Cookbook
	Start logo	Used to import a customer-specific logo for the home page
	Update	Starts the manual update process for the control module

#### 'Export' tab

The following functions can be accessed by opening the 'Export' tab:

Button	Meaning	Function
	HACCP	Used to export HACCP data Format: DAT
	Log	Used to export the logbook's contents Format: DAT
	Settings	Used to export the unit's user settings Purpose: <ul style="list-style-type: none"> <li>Checking the corresponding status</li> </ul> Format: XML Information for each setting: <ul style="list-style-type: none"> <li>Name</li> <li>Value currently set</li> </ul>

Button	Meaning	Function
	Controls	Used to export the unit's operating parameters Purpose: <ul style="list-style-type: none"><li>▪ Checking the corresponding status</li></ul> Format: XML Information for each operating parameter: <ul style="list-style-type: none"><li>▪ ID</li><li>▪ Name</li><li>▪ Unit</li><li>▪ Minimum value</li><li>▪ Maximum value</li><li>▪ Default value</li><li>▪ Value currently set</li></ul>
	Cookbook	Used to export the Cookbook Purpose: <ul style="list-style-type: none"><li>▪ Importing the Cookbook into other units</li><li>▪ Backing up the Cookbook on a separate data storage device</li></ul> Format: SDF

## 6 How to Work with the Touchscreen

### Basic instructions for using the touchscreen

This section provides step-by-step instructions for the most important tasks involving the touchscreen.

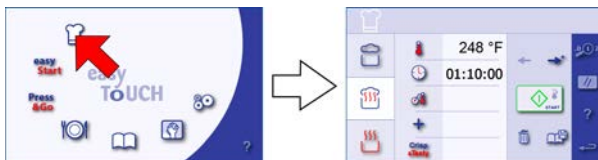
### 6.1 Entering Cooking Data

#### How it works

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














#### 6.1.1 Setting Up a Cooking Program

##### How to access the 'Cooking' page



##### 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.	 or  or 
2	Enter the cooking temperature you want.	
3	Select the criterion that will be used to determine when the sequence is done: <ul style="list-style-type: none"> <li>▪ Cooking time or</li> <li>▪ Internal temperature</li> </ul>	 or 
4	Open the 'Extra Cooking Functions' Page.	
5	If necessary, select one of the following extra functions: <ul style="list-style-type: none"> <li>▪ Reduced fan speed</li> <li>▪ Steam reducer</li> <li>▪ Preset start time</li> <li>▪ ecoCooking</li> <li>▪ Delta-T cooking; please refer to the 'Setting Up a Delta-T Cooking Program' instructions</li> </ul>	    
6	If necessary, select a Crisp&Tasty moisture removal setting. <b>Result:</b> If your cooking program consists of one cooking step only, or if this was the last cooking step in your cooking program, you are now done setting up your program.	
7	If you want to add another cooking step to the cooking program, continue to step 8.	

8 Add a cooking step.



9 Repeat steps 1 through 7.  
To access the 'Cooking Step Overview' page, press:



**For more information...**

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**Next steps**

▷ Day-to-Day Cooking

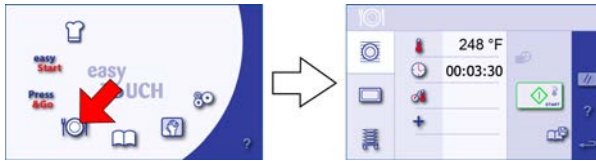
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## 6.1.2 Setting Up a Rethermalization Program

### How to access the 'Rethermalization' page



### Setting Up a Rethermalization Program

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

Step	Procedure	Button
1	Select a basic rethermalization program.	 or  or 
2	Enter the rethermalization temperature you want.	
3	Select the criterion that will be used to determine when the sequence is done: <ul style="list-style-type: none"> <li>▪ Rethermalization time</li> <li>or</li> <li>▪ Internal temperature</li> </ul>	 or 
4	Open the 'Extra Rethermalization Functions' Page.	
5	If necessary, select an extra function: <ul style="list-style-type: none"> <li>▪ Reduced fan speed</li> <li>▪ Steam reducer</li> </ul> <b>Result:</b> You are now done setting up your rethermalization program.	 

### For more information...

#### Next steps

- ▷ Day-to-Day Rethermalization

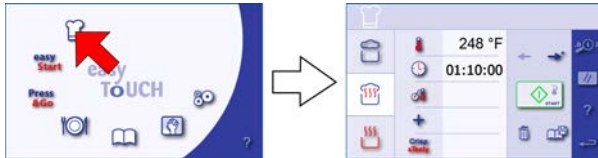
## 6.2 Using Extra Functions and Special Programs

### How it works

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











### 6.2.1 Using Delta-T Cooking

#### How to access the 'Cooking' page



#### Using Delta-T Cooking

Follow the steps below to set up a cooking program with Delta-T cooking:

Step	Procedure	Button
1	Select one of the two following basic cooking programs: 'Steam' or 'Hot air'.	 or 
2	Open the 'Extra Cooking Functions' Page.	
3	Press Delta-T cooking. <b>Result:</b> You will be taken to the Delta-T mode, indicated by:	  or 
4	Enter the Delta temperature.	
5	Enter the end core temperature. <b>Result:</b> If your cooking program consists of one cooking step only, or if this was the last cooking step in your cooking program, you are now done setting up your program.	
6	If you want to add another cooking step to the cooking program, continue to step 7.	
7	Add a cooking step.	
8	Repeat steps 1 through 6. To access the 'Cooking Step Overview' page, press:	

#### For more information...

##### Next steps

- ▷ Day-to-Day Cooking

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##### Related subjects

- ▷ Delta-T cooking

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## 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 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"> <li>▪ Cooking temperature</li> <li>▪ Cooking time or core temperature</li> </ul>	  or 
2	Correct the values as necessary.	

### 6.3.2 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 'Stop' button.	

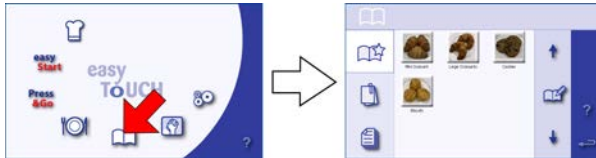
## 6.4 Working with the Cookbook

### 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

##### How to access the 'Favorites' page



##### Opening a cooking profile from your Favorites

Follow the steps below to open a cooking profile from your Favorites:








Step	Page	Procedure	Button
1		Select the cooking profile you want ('Croissant', for example) <b>Result:</b> <ul style="list-style-type: none"> <li>The cooking profile data will be shown.</li> <li>You can now start the cooking profile.</li> </ul>	
2		If necessary, you can scroll up or down when selecting a cooking profile.	 

##### How to access the 'Product groups' page!



##### Opening a Cooking Profile from a Product Group

Follow the steps below to open a cooking profile from your product group:






Step	Page	Procedure	Button
1		Select the product group you want (Baking, for example).	
2		Select the cooking profile you want ('Croissant', for example) <b>Result:</b> <ul style="list-style-type: none"> <li>The cooking profile data will be shown.</li> <li>You can now start the cooking profile.</li> </ul>	
3		If necessary, you can scroll up or down when selecting the product group and the cooking profile.	 

**How to access the 'Cooking profiles' page!**



**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	Page	Procedure	Button
1		Select the cooking profile you want ('Croissants', for example) <b>Result:</b> <ul style="list-style-type: none"> <li>The cooking profile data will be shown.</li> <li>You can now start the cooking profile.</li> </ul>	
2		If necessary, you can scroll up or down when selecting a cooking profile.	 

**Unable to find your cooking profile?**

If you are unable to find the cooking profile you want in the cookbook, the reason may be that the right cookbook has not been imported yet. Import the Cookbook or talk to your system administrator.

**For more information...**

**Next steps**

- ▷ Day-to-Day Cooking 103
- ▷ Day-to-Day Rethermalization 105

## 6.4.2 Opening a BakePro Cooking Profile from the Cookbook

### How to access the 'Product groups' page!






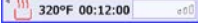




### Opening a BakePro Cooking Profile from the Cookbook

BakePro is a pre-programmed baking profile with three different settings

Each BakePro cooking profile consists of four cooking steps. The first three cooking steps are pre-programmed. You can enter your own custom cooking step for the last step.

Follow the steps below to open a BakePro cooking profile:

Step	Page	Procedure	Button
1		Select the BakePro product group you want.	
2		Select the cooking profile you want ('Step 1', for example) <b>Result:</b> <ul style="list-style-type: none"> <li>The cooking profile data will be shown.</li> </ul>	
3		If necessary, modify the cooking data for the last cooking step. <b>Result:</b> <ul style="list-style-type: none"> <li>You can now start the cooking profile.</li> </ul>	
4		If necessary, save the modified cooking profile with a new name in the Cookbook.	

### For more information...










#### Next steps

- ▷ Day-to-Day Cooking 103
- ▷ Day-to-Day Rethermalization 105

## 6.4.3 Create cooking profile










### Create cooking profile

Follow the steps below to create a cooking profile:

Step	Page	Procedure	Button
1		Set up a cooking program. Use the 'Cooking' page to do so.	
2		Save the program as a cooking profile.	
3		Give the cooking profile a name.	<input type="text"/>
4		Assign an icon to the cooking profile.	
5		Confirm the name and icon.	






### Creating a Cooking Profile with Pre-Defined Shelves





Follow the steps below to create a cooking profile:

Step	Page	Procedure	Button
1		Set up a cooking program. Use the 'Cooking' page to do so.	
2		Save the program as a cooking profile.	
3		Give the cooking profile a name and define the shelves you want by using brackets, e.g., Baguette [1,3,5].	<input type="text"/>
4		Assign an icon to the cooking profile.	
5		Confirm the name and icon.	

### Creating a Rethermalization Profile

Follow the steps below to create a rethermalization profile:

Step	Page	Procedure	Button
1		Set up a rethermalization program. Use the 'Rethermalization' page to do so.	
2		Save the program as a rethermalization profile.	
3		Give the rethermalization profile a name.	<input type="text"/>

Step	Page	Procedure	Button
4		Assign an icon to the rethermalization profile.	
5		Confirm the name and icon.	

### For more information...

#### Next steps

- ▷ Adding and removing cooking profile to/from your favorites 91
  - ▷ Storing / Removing Cooking Profiles in / from a Product Group 95
-









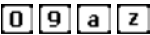










## 6.4.4 Changing the name and icon for a cooking profile

### How to access the 'Cooking profiles' page!



### Changing the name and icon for a cooking profile

Follow the steps below to change the name and icon for a cooking profile:

Step	Page	Procedure	Button
1		Open the 'Manage cooking profiles' page	
2		Select the cooking profile for which you want to change the name and icon.	
3		Open the keyboard.	
4		Enter the name you want using the keyboard.	
5		Confirm your selections. To exit the keyboard, press Esc.	
6		Open the 'Manage Icons' page.	
7		Select the image source: Folder or USB drive	 or 
8		Select an image.	
9		Confirm your selections.	








## 6.4.5 Delete the cooking profile from the cookbook

### How to access the 'Cooking profiles' page!



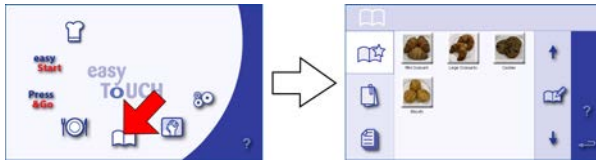
### Delete the cooking profile from the cookbook

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

Step	Page	Procedure	Button
1		Open the 'Manage cooking profiles' page	
2		Select the cooking profile that you want to delete from the cookbook.	
3		Delete the cooking recipe from the cookbook.	
4		Confirm that you want to delete the profile.	












## 6.4.6 Adding and removing cooking profile to/from your favorites

### How to access the 'Favorites' page










### Adding a cooking profile to your favorites

Follow the steps below to add a cooking profile to your favorites:

Step	Page	Op-tion	Procedure	Button
1			Open the 'Manage Favorites' page.	
2			Select the cooking profile that you want to add to your favorites.	
3			Add the cooking profile to your favorites.	
4			If necessary, change the recipe order in your Favorites.	 or 









### Removing a cooking profile from your favorites

Follow the steps below to remove a cooking profile from your favorites:

Step	Page	Op-tion	Procedure	Button
1			Open the 'Manage Favorites' page.	
2			Select the cooking profile that you want to remove from your favorites.	
3			Remove the cooking profile from your favorites.	

**Delete the cooking profile from the cookbook**

If you need to, you can also delete a cooking profile from the cookbook using the favorites page. Follow the steps below:

Step	Page	Option	Procedure	Button
1			Open the 'Manage Favorites' page.	
2			Select the cooking profile that you want to delete from the cookbook.	
3			Delete the cooking recipe from the cookbook.	
4			Confirm that you want to delete the profile.	










## 6.4.7 Creating New Product Groups

How to access the 'Product groups' page!



### Creating New Product Groups

Follow the steps below to create a new cooking profile group:

Step	Page	Procedure	Button
1		Open the 'Manage product group' page.	
2		Open the 'Create product group' page.	
3		Give the product group a name.	<input data-bbox="1235 909 1407 949" type="text"/>
4		Assign an icon to the product group.	
5		Confirm the name and icon.	

For more information...

#### Next steps

- ▶ Storing / Removing Cooking Profiles in / from a Product Group










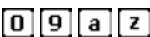










## 6.4.8 Changing the name and icon for a product group

### How to access the 'Product groups' page!



### Changing the name and icon for a product group

Follow the steps below to change the name and icon for a product group:

Step	Page	Op-tion	Procedure	Button
1			Open the 'Manage product group' page.	
2			Select the product group for which you want to change the name and icon.	
3			Open the 'Edit product group' page.	
4			Open the keyboard.	
5			Enter the name you want using the keyboard.	
6			Confirm your selections. To exit the keyboard, press Esc.	
7			Open the 'Manage Icons' page.	
8			Select the image source: Folder or USB drive	 or 
9			Select an image.	
10			Confirm your selections.	

















## 6.4.9 Storing / Removing Cooking Profiles in / from a Product Group

How to access the 'Product groups' page!















### Storing a Cooking Profile in a Product Group

Follow the steps below to store a cooking profile in a product group:

Step	Page	Op-tion	Procedure	Button
1			Open the 'Manage product group' page.	
2			Select the product group to which you want to add a cooking profile.	
3			Open the 'Edit product group' page.	
4			Select the cooking profile that you want to add to your product group.	
5			Add the cooking profile to your product group.	
6			If necessary, change the recipe order in your product group.	 or 









### Removing a Cooking Profile from a Product Group

Follow the steps below to remove a cooking profile from your product group:

Step	Page	Op-tion	Procedure	Button
1			Open the 'Manage product group' page.	
2			Select the product group from which you want to remove a cooking profile.	
3			Open the 'Edit product group' page.	
4			Select the cooking profile that you want to remove from your product group.	
5			Remove the cooking profile from your product group.	

**Delete the cooking profile from the cookbook**

If you need to, you can also delete a cooking profile from the cookbook using the product group page. Follow the steps below:

Step	Page	Op- tion	Procedure	Button
1			Open the 'Manage product group' page.	
2			Select the cooking profile that you want to delete from the cookbook.	
3			Delete the cooking recipe from the cookbook.	
4			Confirm that you want to delete the profile.	











## 6.4.10 Press to delete the product group

### How to access the 'Product groups' page!



### Press to delete the product group

Follow the steps below to delete a product group:

Step	Page	Op-tion	Procedure	Button
1			Open the 'Manage product group' page.	
2			Select the product group that you want to delete.	
3			Delete the product group.	
4			Confirm that you want to delete the profile.	

## 6.5 Making changes with the settings

### Making changes with the settings

This section goes over the considerations that must be observed when making changes with the settings.

### 6.5.1 Options that can be configured with the service interface

#### Configurable options

There are additional functions that must be enabled with the service interface in order to make the use of your combi oven even safer. Please contact your authorized customer service company.

These functions will change parts of the cooking and/or cleaning processes. The following functions can be enabled:

- SteamProtect: Automatically removes moisture from the oven
- SafeCoolDown: Cools down the oven while the unit door is closed

#### SteamProtect

The SteamProtect function will make the following changes when cooking with easyTouch:

- The steam produced inside the oven will be discharged almost completely through the air vent,
- significantly reducing the hot steam coming out when the unit door is opened.

#### SafeCoolDown

In contrast to the Cool down function that is preset by default, SafeCoolDown will make the following changes when cooking with easyTouch:

- The unit door can remain closed while the oven cools down.
- The increased hot steam produced by the SafeCoolDown function will be discharged almost completely through the air vent.

When cleaning with easyTouch, the SafeCoolDown function is enabled by default.

## 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 42 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.
- ▷ When cooling down the oven with the Cool down function while the unit door is open, step away from the unit, as hot steam will come out through the door.
- ▷ If you open the unit door while cooling down the oven with the Cool down function, be ready for a rush of hot steam.

### 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 112 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.
- The sliding cover must be covering the USB port.
- 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'.

#### How to access the 'Press&Go' page



#### Cooking

Follow the steps below to cook food:

Step	Procedure	Button
1	Select the cooking profile you want ('Croissant', for example) <b>Result:</b> The combi oven will start its pre-heating sequence.	
2	Place the food inside the oven as soon as the pre-heating sequence is done and you are prompted to do so.	
3	Close the unit door. <b>Result:</b> <ul style="list-style-type: none"> <li>▪ The cooking program will run and the remaining cooking time will be displayed on the page's header.</li> <li>▪ As soon as the cooking program is done, the unit will make a sound to let you know.</li> </ul>	
4	Open the unit door and remove the cooked product.	

**For more information...**

---

**How to do it right**

▷ Safely Opening and Closing the Unit Door	113
▷ Placing Food Inside and Taking It Out	114
▷ Removing and installing racks	116
▷ Removing and installing the suction panel	118
▷ Putting Away and Removing the Core Temperature Probe	120
▷ Plugging in the USB stick	121

---

## 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 112 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.
- The sliding cover must be covering the USB port.
- 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 with pre-heating**

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

Step	Procedure	Button
1	Set up the cooking program you want or open it in the Cookbook. <b>Result:</b> A cooking program will be available on the 'Cooking' page.	 or 
2	Start the cooking program. <b>Result:</b> The combi oven will automatically start its pre-heating sequence.	
3	Place the food inside the oven as soon as the pre-heating sequence is done and you are prompted to do so.	
4	Close the unit door. <b>Result:</b> <ul style="list-style-type: none"> <li>▪ The cooking program will run and the remaining cooking time will be displayed on the page's header.</li> <li>▪ If the SteamProtect function is available, moisture will be automatically removed from the oven cavity before the cooking program ends.</li> <li>▪ As soon as the cooking program is done, the unit will make a sound to let you know.</li> </ul>	 
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. <b>Result:</b> A cooking program will be available on the 'Cooking' page.	 or 
2	Start the cooking program.	
3	Place the food inside the oven as soon as you are prompted to do so.	
4	Close the unit door. <b>Result:</b> <ul style="list-style-type: none"> <li>▪ Your cooking program will run and the remaining cooking time will be displayed on the page's header.</li> <li>▪ If the SteamProtect function is available, moisture will be automatically removed from the oven cavity before the cooking program ends.</li> <li>▪ As soon as the cooking program is done, the unit will make a sound to let you know.</li> </ul>	 
5	Open the unit door and remove the cooked product.	

**For more information...****How to do it**

- ▷ Setting Up a Cooking Program 79
- ▷ Using Delta-T Cooking 82
- ▷ Accessing a cooking profile in the cookbook 84

**Next steps**

- ▷ Manual Steaming During Cooking 107
- ▷ Using Unoccupied Shelves During Cooking 108

**How to do it right**

- ▷ Placing Food Inside and Taking It Out 114
- ▷ Removing and installing racks 116
- ▷ Removing and installing the suction panel 118
- ▷ Putting Away and Removing the Core Temperature Probe 120
- ▷ Plugging in the USB stick 121



## 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 112 and follow all the corresponding instructions without exception.




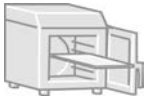



#### Prerequisites

Check whether the following prerequisites are met:

- The combi oven must have been properly cleaned.
- The air distributors must be in place.
- The sliding cover must be covering the USB port.
- 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	Set up the rethermalization program you want or open it in the Cookbook. <b>Result:</b> A rethermalization program will be available on the 'Rethermalization' page.	 or 
2	Start the rethermalization program. <b>Result:</b> The combi oven will start its pre-heating sequence.	
3	Place the food inside the oven as soon as the pre-heating sequence is done and you are prompted to do so.	
4	Close the unit door. <b>Result:</b> <ul style="list-style-type: none"> <li>▪ The rethermalization program will run and the remaining rethermalization time will be displayed on the page's header.</li> <li>▪ As soon as the rethermalization program is done, the unit will make a sound to let you know.</li> </ul>	 
5	Open the unit door and remove the rethermalized 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. <b>Result:</b> A rethermalization program will be available on the 'Rethermalization' page.	 or 
2	Start the rethermalization program.	
3	Place the food inside the oven as soon as you are prompted to do so.	
4	Close the unit door. <b>Result:</b> <ul style="list-style-type: none"> <li>Your rethermalization program will run and the remaining rethermalization time will be displayed on the page's header.</li> <li>As soon as the rethermalization program is done, the unit will make a sound to let you know.</li> </ul>	 
5	Open the unit door and remove the rethermalized product.	

**For more information...****How to do it**

- ▷ Accessing a cooking profile in the cookbook 84
- ▷ Setting Up a Rethermalization Program 81

**Next steps**

- ▷ Using Unoccupied Shelves During Rethermalization 109

**How to do it right**

- ▷ Safely Opening and Closing the Unit Door 113
- ▷ Placing Food Inside and Taking It Out 114
- ▷ Removing and installing racks 116
- ▷ Removing and installing the suction panel 118
- ▷ Putting Away and Removing the Core Temperature Probe 120
- ▷ Plugging in the USB stick 121

## 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.

### Manual Steaming During Cooking

---

Follow the steps below to manually steam food during cooking:

Step	Procedure	Button
1	Select the 'Manual steaming' function on the 'Cooking' page. <b>Result:</b> The food being cooked will be steamed while the button is being held down.	

---

## 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 112 and follow all the corresponding instructions without exception.


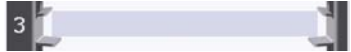



#### **Prerequisites**

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.

#### **Procedure**

Follow the steps below to use unoccupied shelves during a cooking sequence:

Step	Procedure	Button
1	Select the TrayTimer function on the 'Cooking' page. <b>Result:</b> The 'TrayTimer' page will be opened.	
2	Select an unoccupied shelf. <b>Result:</b> The keyboard used to enter the cooking time for the selected shelf will appear.	
3	Enter the cooking time you want. <b>Result:</b> The cooking time for the shelf will start running.	
4	Place the food inside the oven and close the unit door. <b>Result:</b> As soon as the cooking time for the shelf has elapsed, an acoustic signal will be emitted and the unit will show a prompt indicating the shelf from which food can be removed.	
5	Open the unit door and remove the food from the corresponding shelf.	

#### **Stopping the program for a shelf before it ends**

Press **X** at any time to stop the cooking program for a shelf.

#### **Optimizing work processes by using the nonstop operation setting**

Using the nonstop operation setting is a good idea if you want to have the combi oven keep running while you put food in shelf by shelf as necessary.

Nonstop operation can be activated by pressing the following buttons (starting from the home page):



## 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 112 and follow all the corresponding instructions without exception.


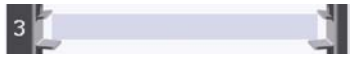

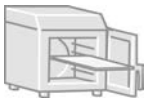

#### **Prerequisites**

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.

#### **Procedure**

Follow the steps below to use unoccupied shelves during a rethermalization sequence:

Step	Procedure	Button
1	Select the TrayTimer function on the 'Rethermalization' page. <b>Result:</b> The 'TrayTimer' page will be opened.	
2	Select an unoccupied shelf. <b>Result:</b> The keyboard used to enter the rethermalization time for the selected shelf will appear.	
3	Enter the rethermalization time you want. <b>Result:</b> The rethermalization time for the shelf will start running.	
4	Place the food inside the oven and close the unit door. <b>Result:</b> As soon as the rethermalization time for the shelf has elapsed, an acoustic signal will be emitted and the unit will show a prompt indicating the shelf from which food can be removed.	
5	Open the unit door and remove the rethermalized product.	

#### **Stopping the program for a shelf before it ends**

Press **X** at any time to stop the rethermalization program for a shelf.

#### **Optimizing work processes by using the nonstop operation setting**

Using the nonstop operation setting is a good idea if you want to have the combi oven keep running while you put food in shelf by shelf as necessary.

Nonstop operation can be activated by pressing the following buttons (starting from the home page):



## 7.8 Cooling Down the Oven

### **⚠ 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 112 and follow all the corresponding instructions without exception.

#### **Purpose**

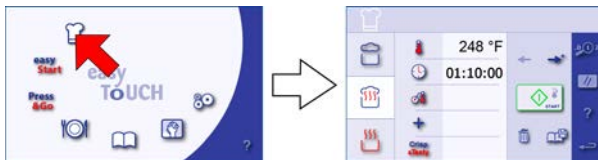
You can use the 'Cool down' extra function to quickly cool down the oven so that you can start a cooking program with a temperature that is lower than the oven's current one.

The 'Cool down' extra function can be used with the unit door open or closed.

#### **Prerequisites**



- Check whether the following prerequisites are met:
- All cooking programs must be done.

#### **How to access the 'Cooking' page**



#### **Cooling Down the Oven**

Follow the steps below to cool down the oven:

Step	Procedure	Button
1	Open the 'Extra Cooking Functions' Page.	
2	<p>Select the 'Cool down' extra function</p> <p><b>Result:</b></p> <ul style="list-style-type: none"> <li>▪ If the unit door is open, the oven will be cooled down immediately without the operator having to press 'Start'.</li> <li>▪ If the unit door is closed, a prompt asking the operator to open the unit door will appear.</li> </ul> <p><b>WARNING!</b></p> <ul style="list-style-type: none"> <li>▪ When cooling down the oven with the Cool down function while the unit door is open, step away from the unit, as hot steam will come out through the door.</li> <li>▪ If you open the unit door while cooling down the oven with the Cool down function, be ready for a rush of hot steam.</li> </ul>	

## 7.9 Cleaning the oven automatically

### **Purpose**

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The 'SafeCooldown' function automatically cools down the oven before food is placed inside so that you can start a cooking program with a temperature that is lower than the oven's current one.

During this automatic cooling down process, the unit door will always remain closed, ensuring that using your combi oven will be even safer.

### **Prerequisites**

---

To be able to use this function, it must be enabled in the easyTouch service level.

## 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 42 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.
- ▷ When cooling down the oven with the Cool down function while the unit door is open, step away from the unit, as hot steam will come out through the door.
- ▷ If you open the unit door while cooling down the oven with the Cool down function, be ready for a rush of hot steam.



## 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 112 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 112 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"> <li>▪ Start from the bottom.</li> <li>▪ Always slide bakeware, sheet pans, and shelf grills in all the way to the stop.</li> <li>▪ If you are using oven racks to hold the food inside, leave the bottommost shelf level clear.</li> </ul>	

### Taking food out

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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.

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### For more information...

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#### How to do it right

- ▷ Safely Opening and Closing the Unit Door
- 

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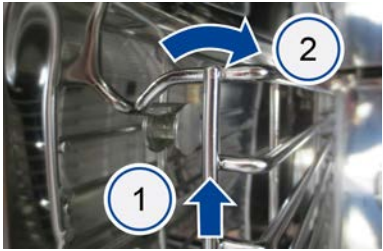
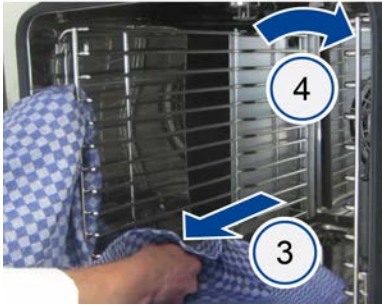
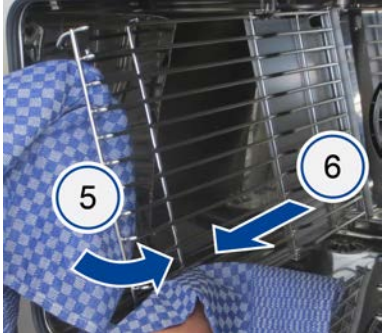
## 8.4 Removing and installing racks

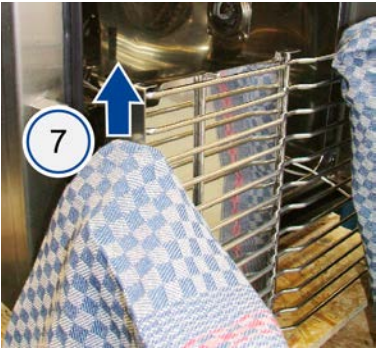
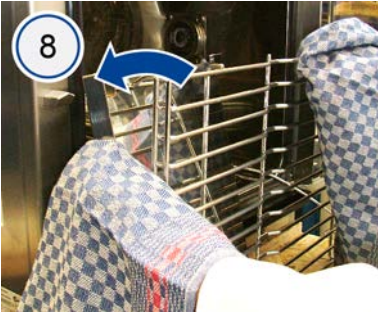
### **⚠ For your safety when working with/on the combi oven**

Before starting work, read and understand the rules, risks, and hazards specified in Safely Using the Unit on page 112 and follow all the corresponding instructions without exception.

#### **Removing racks**

Follow the steps below to remove a rack:

Step	Procedure	Figure
1	Slightly lift the rack at the front (1) and then lift it over the front holder (2).	
2	Slightly pull the rack forward (3) and then lift it over the rear holder (4).	
3	Swing the rack towards the inside of the oven cavity at a slight angle (5) and then remove it from the oven (6). <b>Caution:</b> Make sure not to bend the rails, as the rack will no longer hold oven racks, sheet pans, and bakeware safely in place otherwise.	

Step	Procedure	Figure
4	Push the air distributor upwards (7).	
5	Swing the air distributor backwards (8) 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 112 and follow all the corresponding instructions without exception.

#### **Prerequisites**

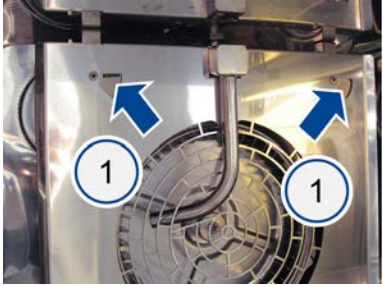

- Check whether the following prerequisites are met:
- The rack must have been removed.

#### **Required tools**

- You will need the following tools:
- A suitable tool, e.g., a wrench for releasing the latches

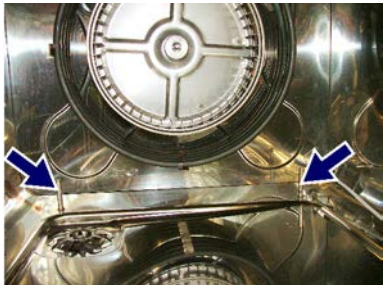
#### **Removing the suction panel**

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...**

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**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 112 and follow all the corresponding instructions without exception.

#### **Purpose**

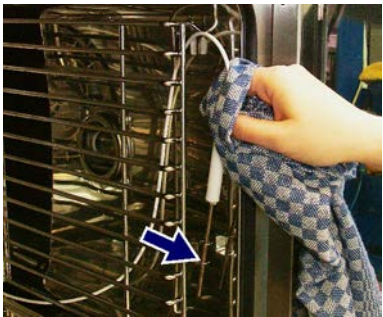
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If you will not be needing the core temperature probe for the cooking sequence you will be using, make sure to put it away. Not doing so may result in the probe being damaged.

#### **Putting away the core temperature probe**

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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**

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



## 8.7 Plugging in the USB stick

### **⚠ 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 112 and follow all the corresponding instructions without exception.



### **Purpose of USB sliding cover**

The sliding cover protects the USB port so that no steam will be able to enter the control system electronics during cooking or cleaning.

The USB port must always be covered by the sliding cover during cooking and cleaning.

### **Plugging in the USB stick**

Follow the steps below to plug a USB drive into the port:

Step	Procedure	Figure
1	Slide the USB port sliding cover to the right.	
2	Plug in the USB drive. If the USB drive is too big, use an adapter cable.	

## 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 131	ConvoClean new or ConvoClean forte
	Clean the oven fully automatically (ConvoClean system) on page 137	ConvoClean forte and ConvoCare
Fan compartment behind suction panel	Cleaning the oven cavity behind the suction panel on page 143	ConvoClean new or ConvoClean forte
	Clean the oven fully automatically (ConvoClean system) on page 137	ConvoClean forte and ConvoCare
Hygienic removable gasket, around unit door as well	Cleaning the hygienic removable gasket on page 141	Common household dishwashing liquid
Oven drain	<ul style="list-style-type: none"> <li>▪ Remove any residues</li> <li>▪ Spray cleaning agent inside and rinse with water</li> </ul>	ConvoClean new or ConvoClean forte
Outside of unit case	<ul style="list-style-type: none"> <li>▪ Turn off the unit</li> <li>▪ Clean by hand with a soft cloth</li> </ul>	Common household stainless steel cleaner Common mild dishwashing liquid (if the case is black)
USB port sliding cover	Clean by hand with a soft cloth	Common household dishwashing liquid
The oven cavity if there is a white film or dark discolorations	<ul style="list-style-type: none"> <li>▪ Spray cleaning agent on the film/discolorations while the combi oven is not warm</li> <li>▪ Let the cleaning agent work for 10 minutes</li> <li>▪ Polish using a soft, non-abrasive sponge</li> <li>▪ Rinse out</li> </ul>	ConvoCare
Bakeware, sheet pans, shelf grills, and other accessories used for cooking	<ul style="list-style-type: none"> <li>▪ Clean by hand using a soft, non-abrasive sponge</li> <li>▪ rinse with water</li> </ul>	Common household dishwashing liquid

### Weekly cleaning

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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 142	Common household glass cleaner
Door and unit drip tray	Clean by hand	ConvoClean new or ConvoClean forte

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### Monthly cleaning

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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

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### For more information...

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#### Related subjects

- ▷ Cleaning agents

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## 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 <b>(not for fully automatic cleaning with the ConvoClean system)</b> <b>(not for cleaning bakeware, sheet pans, shelf grills, or other accessories)</b>	Oven cleaning <ul style="list-style-type: none"> <li>▪ By hand</li> <li>▪ Semi-automatic</li> </ul>	Spray bottle
ConvoClean forte For normal to heavy soiling <b>(not for cleaning bakeware, sheet pans, shelf grills, or other accessories)</b>	Oven cleaning <ul style="list-style-type: none"> <li>▪ By hand</li> <li>▪ Semi-automatic</li> </ul>	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 <b>(not for cleaning bakeware, sheet pans, shelf grills, or other accessories)</b>	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"> <li>▪ Cleaning components and accessories as specified in the corresponding instructions</li> <li>▪ Cleaning bakeware, sheet pans, shelf grills, and other accessories used for cooking</li> </ul>	-

### **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	Express	Care-Step
ConvoClean forte	11.20	18.90	26.60	26.95	4.20	-
ConvoCare	7.00	7.00	7.00	17.50	9.45	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 145
  - ▷ Replacing cleaning agent canisters with ConvoCare 146
-

## 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 42 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.
- ▷ Always keep the USB sliding cover closed during cleaning.
- ▷ 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 or cool it down with the 'Cool down' function
- ▷ 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 or cool it down with the 'Cool down' function

### Contact with cleaning agents

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**▲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 Cooling Down the Oven

### **⚠ 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 126 and follow all the corresponding instructions without exception.

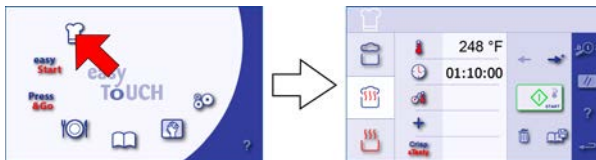
### **Purpose**

You can use the 'Cool down' extra function to quickly cool down the oven so that you can clean it. The 'Cool down' extra function can be used with the unit door open or closed.

### **Prerequisites**



- Check whether the following prerequisites are met:
- All cooking programs must be done.

### **How to access the 'Cooking' page**



### **Cooling Down the Oven**

Follow the steps below to cool down the oven:

Step	Procedure	Button
1	Open the 'Extra Cooking Functions' Page.	
2	<p>Select the 'Cool down' extra function</p> <p><b>Result:</b></p> <ul style="list-style-type: none"> <li>▪ If the unit door is open, the oven will be cooled down immediately without the operator having to press 'Start'.</li> <li>▪ If the unit door is closed, a prompt asking the operator to open the unit door will appear.</li> </ul> <p><b>WARNING!</b></p> <ul style="list-style-type: none"> <li>▪ When cooling down the oven with the Cool down function while the unit door is open, step away from the unit, as hot steam will come out through the door.</li> <li>▪ If you open the unit door while cooling down the oven with the Cool down function, be ready for a rush of hot steam.</li> </ul>	

### 9.2.3 Cleaning the oven automatically

#### **Purpose**

---

The 'SafeCooldown' function automatically cools down the oven before food is placed inside so that you can start a cooking program with a temperature that is lower than the oven's current one.

During this automatic cooling down process, the unit door will always remain closed, ensuring that using your combi oven will be even safer.

#### **Prerequisites**

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To be able to use this function, it must be enabled in the easyTouch service level.

## 9.2.4 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 126 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	Open the 'Cleaning' page and select the semi-automatic cleaning program. <b>Result:</b> The combi oven will start the semi-automatic cleaning process. The oven cavity will be heated up for approx. 10 minutes.	 
4	As soon as the first acoustic signal is emitted, open the unit door.	

Step	Procedure	Button
5	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.	
6	Close the unit door. <b>Result:</b> The program will continue running automatically (approx. 10 minutes).	
7	As soon as the next acoustic signal is emitted, open the unit door.	
8	Use a water jet to thoroughly rinse the suction panel and the area behind it.	
9	Close the unit door. <b>Result:</b> The program will continue running automatically (approx. 10 minutes).	
10	Wait until an acoustic signal is emitted at the end of the cleaning process.	
11	After the system's prompt, confirm the end of the semi-automatic cleaning process.	
12	Open the unit door and check to 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 the suction panel 118
- ▷ Removing and installing racks 116

**Related subjects**

▷ Cleaning agents	124
▷ Cleaning schedule	122

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## 9.2.5 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 126 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	Close the unit door.	
2	Open the 'Cleaning' page and select the semi-automatic cleaning program. <b>Result:</b> The system will check the oven temperature.	 
3	If the oven temperature is too high, wait with the unit door closed until the oven cavity has cooled down to a temperature lower than 140°F before performing any cleaning tasks.	
4	As soon as the first acoustic signal is emitted, open the unit door and, after the system prompts you to do so, remove any large food residues from the cooled-down oven cavity.	
5	Close the unit door. <b>Result:</b> The combi oven will start the semi-automatic cleaning process.	 
6	As soon as the second acoustic signal is emitted, open the unit door.	 

Step	Procedure	Button
7	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.	
8	Close the unit door. <b>Result:</b> The program will continue running automatically (approx. 10 minutes).	
9	As soon as the next acoustic signal is emitted, open the unit door.	
10	Use a water jet to thoroughly rinse the suction panel and the area behind it.	
11	Close the unit door. <b>Result:</b> The program will continue running automatically (approx. 10 minutes).	
12	Wait until an acoustic signal is emitted at the end of the cleaning process.	
13	After the system's prompt, confirm the end of the semi-automatic cleaning process.	
14	Open the unit door and check to make sure that everything has been cleaned properly.	
15	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.	
16	Turn the combi oven off and leave the unit door ajar in order to let the oven cavity dry out.	

**For more information...**

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**How to do it right**

- ▷ Removing and installing racks 116
- ▷ Removing and installing the suction panel 118

**Related subjects**

- ▷ Cleaning agents 124
  - ▷ Cleaning schedule 122
-



## 9.2.6 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 126 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.


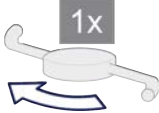




### Required tools










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	Open the 'Cleaning' page.	
5	Start the fully automatic cleaning program by selecting the cleaning setting.	
6	After the system prompts you to do so, open the unit door and check the oven cavity.	

Step	Procedure	Button
7	Close the unit door. <b>Result:</b> The combi oven will start the fully automatic cleaning cycle. <b>Warning:</b> Do not, under any circumstance, interrupt the cycle. Do not open the unit door.	 
8	Wait until an acoustic signal is emitted at the end of the cleaning process.	 
9	After the system's prompt, confirm the end of the fully automatic cleaning process.	
10	Open the unit door and check to make sure that everything has been cleaned properly.	 
11	If necessary, clean the oven drain.	
12	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

▷ Cleaning schedule	122
▷ Cleaning agents	124
▷ Replacing cleaning agent canisters with ConvoCare	146
▷ Replacing the cleaning agent canister containing ConvoClean forte	145

## 9.2.7 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 126 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.



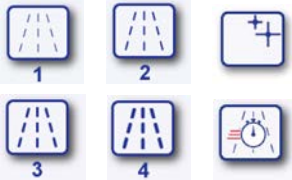



### Required tools

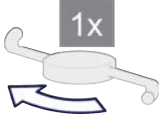






You will need the following tools:

- 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	Close the unit door.	
2	Open the 'Cleaning' page.	
3	Start the fully automatic cleaning program by selecting the cleaning setting.	
4	<p>After the system prompts you to do so, open the unit door and then close it again immediately without reaching into the hot oven.</p> <p><b>Result:</b> The system will check the oven temperature. The oven will automatically start cooling down.</p>	
5	Keep the unit door closed and wait for the oven to cool down to a temperature lower than 140°F.	
6	After the system prompts you to do so, open the unit door and remove any large food residues from the cooled-down oven cavity.	

Step	Procedure	Button
7	Turn the rotary nozzle on the oven cavity's top panel once to make sure it moves freely.	
8	Close the unit door. <b>Result:</b> The combi oven will start the fully automatic cleaning cycle. <b>Warning:</b> Do not, under any circumstance, interrupt the cycle. Do not open the unit door.	
9	Wait until an acoustic signal is emitted at the end of the cleaning process.	
10	After the system's prompt, confirm the end of the fully automatic cleaning process.	
11	Open the unit door and check to make sure that everything has been cleaned properly.	
12	If necessary, clean the oven drain.	
13	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	145
▷ Replacing cleaning agent canisters with ConvoCare	146
▷ Cleaning schedule	122
▷ Cleaning agents	124

## 9.2.8 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 126 and follow all the corresponding instructions without exception.

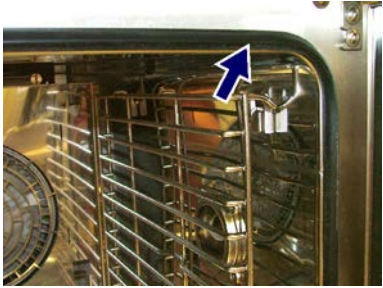
### **Required tools**

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

122

## 9.2.9 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 126 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

## 9.2.10 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 126 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...**

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**How to do it right**

- ▷ Removing and installing racks 116
- ▷ Removing and installing the suction panel 118

**Related subjects**

- ▷ Cleaning agents 124
  - ▷ Cleaning schedule 122
-



## 9.2.11 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 126 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 122
- ▷ Cleaning agents 124
- ▷ Using the ConvoClean System's Fully Automatic Cleaning Sequence to Clean the Oven When It Is Hot 139
- ▷ Using the ConvoClean System's Fully Automatic Cleaning Sequence to Clean the Oven When It Is Cold 137

## 9.2.12 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 126 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 122
- ▷ Cleaning agents 124
- ▷ Using the ConvoClean System's Fully Automatic Cleaning Sequence to Clean the Oven When It Is Hot 139
- ▷ Using the ConvoClean System's Fully Automatic Cleaning Sequence to Clean the Oven When It Is Cold 137

## 9.3 Maintenance

### Combi oven maintenance

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

### Contact Customer Service

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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

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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

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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...

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##### Related subjects

- ▷ Troubleshooting – Error Codes 150
  - ▷ Troubleshooting – Problems During Operation 152
-

## 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 <b>Result:</b> 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 103 Day-to-Day Rethermalization on page 105






#### 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.

Fault ID	Error code	Display message						Comment
33	E01.0	Not enough water	-	-	Up to 356°F	--	Up to 356°F	No programs with steam
24	E02.0	EL. temp. too high	X	Up to 284°F	Up to 284°F	Up to 284°F	Up to 284°F	<ul style="list-style-type: none"> <li>▪ Let the unit cool down</li> <li>▪ Finish cooking the product at a low cooking temperature</li> </ul>
36	E04.0	EL fan fault	X	Up to 284°F	Up to 284°F	Up to 284°F	Up to 284°F	<ul style="list-style-type: none"> <li>▪ Let the unit cool down</li> <li>▪ Finish cooking the product at a low cooking temperature</li> </ul>
21	E15.0	Condenser temperature too high	-	-	Up to 356°F	-	Up to 356°F	Higher water consumption due to the need to cool down the condenser continuously
6-9	E22. ..	CTC faulty	X	X	X	X	X	No CTC operation

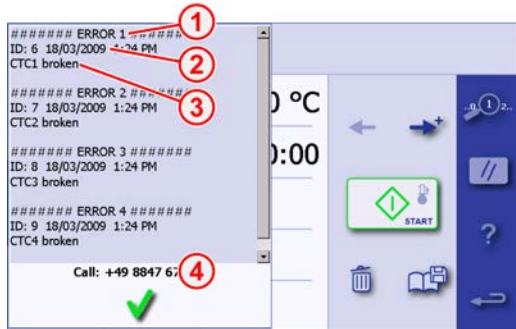
Fault ID	Error code	Display message						Comment
3	E25.0	Condenser sensor discontinuity	X	Up to 356°F	Up to 356°F	Up to 356°F	Up to 356°F	Higher water consumption due to the need to cool down the condenser continuously
47	E83.0	Algo. error	X	X	X	X	X	Error can usually be fixed by turning the unit off and then back on
48	-	IDM error	X	X	X	X	X	

- x Operation possible
- Operation not possible

### 9.3.3 Troubleshooting – Error Codes

#### Error message parts

The following figure shows the parts of an error message as an example representing all error messages.



#### Error message parts and what they stand for

Following is an explanation of what the parts in each error message stand for:

No.	Designation	Function
1	Error number	Consecutive ascending number
2	Fault ID	ID number used to identify the specific fault or error involved
	Date	Date when the fault occurred
	Time	Time when the fault occurred
3	Error code and description	Error code and a brief description of the corresponding fault or error
4	Service number	Service phone number

#### Errors and required responses

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

Fault ID	Reference	Error description	Required response
3	E25.0	Condenser sensor (B3) discontinuity	Contact Customer Service
5	E21.0	Oven sensor (B6) discontinuity	Contact Customer Service
6	E22.1	Core temperature probe (B10) discontinuity	Contact Customer Service
7	E22.2		
8	E22.3		
9	E22.4		
12	E25.1	Condenser sensor (B3) has a short circuit to frame	Contact Customer Service
14	E21.1	Oven sensor (B6) has a short circuit to frame	Contact Customer Service
15	E29.1	Core temperature probe (B10) has a short circuit to frame	Contact Customer Service
16	E29.2		

17	E29.3		
18	E29.4		
21	E15.0	Condenser sensor (B3) has detected an excessively high temperature	<ul style="list-style-type: none"> <li>▪ Open the water connection valve</li> <li>▪ Contact Customer Service</li> </ul>
23	E11.0	Oven sensor (B6) has detected an excessively high temperature	Contact Customer Service
24	E02.0	Excessively high temperature in electrical wiring compartment	<ul style="list-style-type: none"> <li>▪ Clean the lint screen at the back of the unit</li> <li>▪ Make sure that the air intake is not being obstructed at the back of the unit</li> <li>▪ Contact Customer Service</li> </ul>
25	E12.1	Core temperature probe (B10) has detected an excessively high temperature	Correct probe position
26	E12.2		
27	E12.3		
28	E12.4		
29	E03.0	Fan fault / Motor TP (thermostat) has tripped or variable frequency drive fault	<ul style="list-style-type: none"> <li>▪ Check the fuse/circuit breaker in the building's load center</li> <li>▪ Contact Customer Service</li> </ul>
30	E96.0	Communication error between SM and BM	<ul style="list-style-type: none"> <li>▪ Disconnect the unit from the outlet for approx. 10 seconds and restart it</li> <li>▪ Contact Customer Service</li> </ul>
31	E99.0	Communication interface malfunction	Disconnect the unit from the outlet for approx. 10 seconds and restart it
32	E99.9	General initialization error	
33	E01.0	Not enough water: Water pressure lower than 0.5 bar five seconds after valve is opened	<ul style="list-style-type: none"> <li>▪ Open the water connection valve</li> <li>▪ Contact Customer Service</li> </ul>
36	E04.0	Electrical wiring compartment auxiliary fan fault	<ul style="list-style-type: none"> <li>▪ Clean the lint screen at the back of the unit</li> <li>▪ Make sure that the air intake is not being obstructed at the back of the unit</li> <li>▪ Contact Customer Service</li> </ul>
38	E16.0	Dehumidifier valve fault: Dehumidifier valve cannot be initialized	<ul style="list-style-type: none"> <li>▪ Restart the unit</li> <li>▪ Contact Customer Service</li> </ul>
47	E83.0	Impermissible cooking algorithm	<ul style="list-style-type: none"> <li>▪ Rewrite the cooking program</li> <li>▪ Contact Customer Service</li> </ul>
48	_	Invalid data in identification module (IDM)	<ul style="list-style-type: none"> <li>▪ Disconnect the unit from the outlet for approx. 10 seconds and restart it</li> <li>▪ Contact Customer Service</li> </ul>
49	_	Error text cannot be loaded	<ul style="list-style-type: none"> <li>▪ Turn off the unit and then turn it back on</li> <li>▪ Contact Customer Service</li> </ul>
72	E03.0	Fan fault / Motor TP (thermostat) has tripped or variable frequency drive fault	<ul style="list-style-type: none"> <li>▪ Check the fuse/circuit breaker in the building's load center</li> <li>▪ Contact Customer Service</li> </ul>

### 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 118
	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 118
	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 154
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.
Water is coming out from under the unit when the door is closed	Regardless of the cause	<b>Potential contamination hazard:</b> Destroy all food that has been in contact with the water.
	The drain pipe is clogged or constricted	<ul style="list-style-type: none"> <li>▪ Check the drain system provided by the customer and clean if necessary</li> <li>▪ Use a funnel waste trap with a P-trap</li> </ul>
	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:

<b>Problem</b>	<b>Possible cause</b>	<b>Required response / For more information...</b>
Black spots inside the oven cavity	Wrong cleaning agent	<ul style="list-style-type: none"> <li>▪ Use ConvoClean forte for fully automatic cleaning</li> <li>▪ Use ConvoClean forte or ConvoClean new for semi-automatic cleaning</li> </ul>
	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"> <li>▪ Check the water pressure</li> <li>▪ Increase the water pressure on-site if necessary</li> </ul>
	The wrong soiling level has been set	Select a higher cleaning level
	The wrong cleaning agent was used	<ul style="list-style-type: none"> <li>▪ Use ConvoClean forte for fully automatic cleaning</li> <li>▪ Use ConvoClean forte or ConvoClean new for semi-automatic cleaning</li> </ul>

---

### 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**

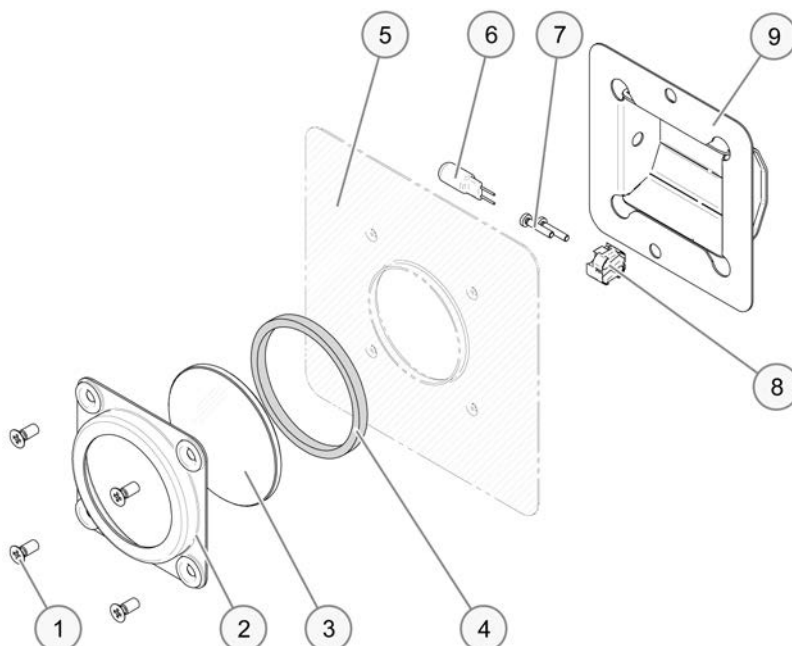
Working with or behind sheet metal parts with sharp edges poses a cut hazard for hands.

- ▷ 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"><li>▪ Holds the mounted halogen lamp</li><li>▪ Reflects light</li></ul>

### **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.

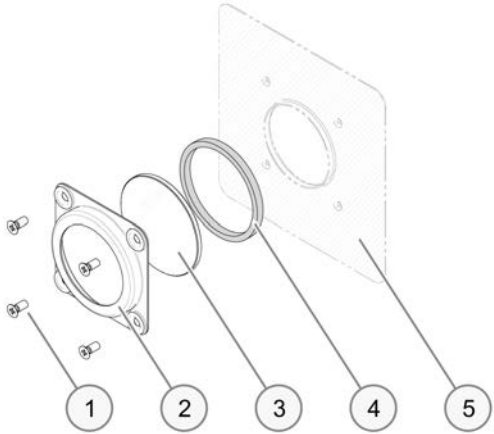
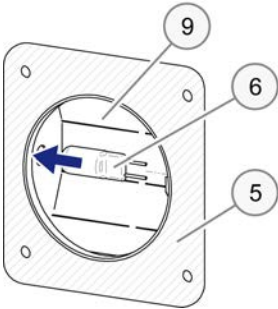
### **Prerequisites**

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 116
  - ▷ 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
- Overnight cooking
- ecoCooking

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
<b>Beef</b>		
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
<b>Veal</b>		
Veal loin	Medium	129 - 136°F
Veal breast, veal shoulder	Well done	167 - 176°F
Leg of veal	Well done	168 - 172°F
<b>Pork</b>		
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
<b>Lamb</b>		
Leg of lamb	Medium	129 - 147°F
Lamb loin	Medium	125 - 132°F

## 10 The cooking programs in your combi oven

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<b>Food</b>	<b>Degree of doneness</b>	<b>Internal temperature</b>
<b>Poultry</b>		
Whole chicken	Well done	167 - 179°F
Chicken breast	Well done	167 - 170°F
Chicken drumstick	Well done	167 - 179°F
<b>Fish</b>		
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.

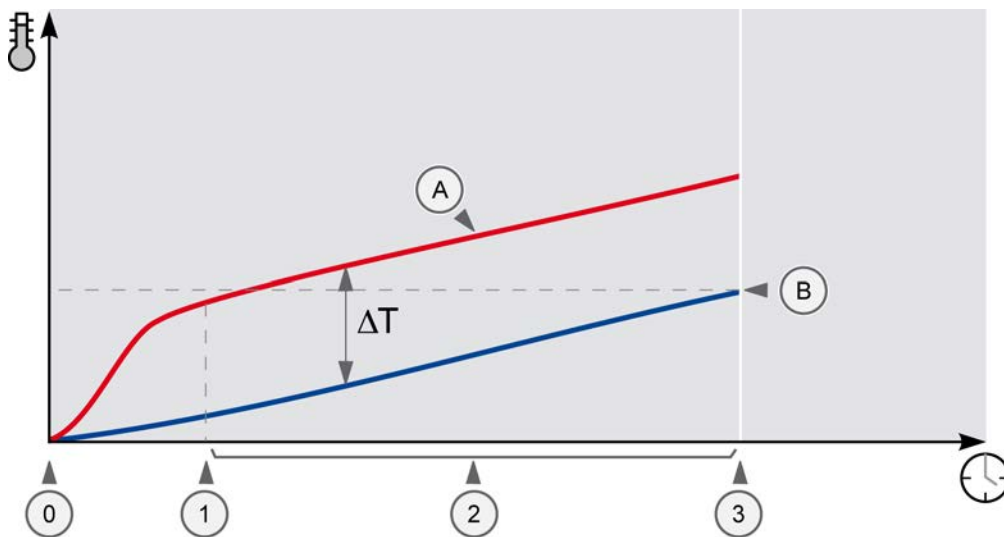
### The Delta-T cooking program

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



Button	Meaning	Function
	$\Delta$ 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 $\Delta$ temperature plus the current core temperature.	 +  current

No.	Meaning	Description	Temperature inside the oven <sup>(A)</sup>
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 ( <sup>(B)</sup> ) 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  $\Delta$  temperature, the higher the weight loss and the more browned the food will be.

## 10.8 ecoCooking

### How it works

---

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

In single-step cooking profiles, the initial cooking phase will last until a specific cooking time or core temperature is reached. In multi-step cooking profiles, the initial cooking phase will be placed before the finishing phase as a separate step (or steps). When using ecoCooking, smart pulse technology will reduce energy consumption by 25% while maintaining the same cooking duration.

The following needs to be specified for single-step cooking profiles:

- One of the following cooking programs: 'Hot air' or 'Combi-steam'
- The ecoCooking extra function
- A cooking time or desired core temperature

The following needs to be specified for multi-step cooking profiles:

- An initial cooking phase consisting of one or more steps, each with:
  - One of the following cooking programs: Hot air, Combi-steam or Steaming
  - Extra functions as necessary (aside from ecoCooking)
  - A cooking time or desired core temperature
- A finishing phase consisting of one or more steps, each with:
  - One of the following cooking programs: 'Hot air' or 'Combi-steam'
  - The ecoCooking extra function
  - A cooking time or desired core temperature
- Additional cooking steps if necessary

### Application

---

ecoCooking is a good option for the following:

- Products with a total cooking time of over 30 minutes
- Large roasts with core temperature measurement

### Advantages of single-step cooking programs

---

This provides the following advantages:

- In the initial cooking phase, ecoCooking simply uses one of the standard cooking methods in order to quickly transfer heat to the food you are cooking.
- In the finishing cooking phase, ecoCooking uses the heat already in the oven cavity and in the food as much as possible to cook the food to the desired degree of doneness.

In other words:

- You will be able to reduce energy use by up to 25%
- The cooking time will not be longer
- You will have less weight loss



## 10.9 Overnight cooking

### How it works

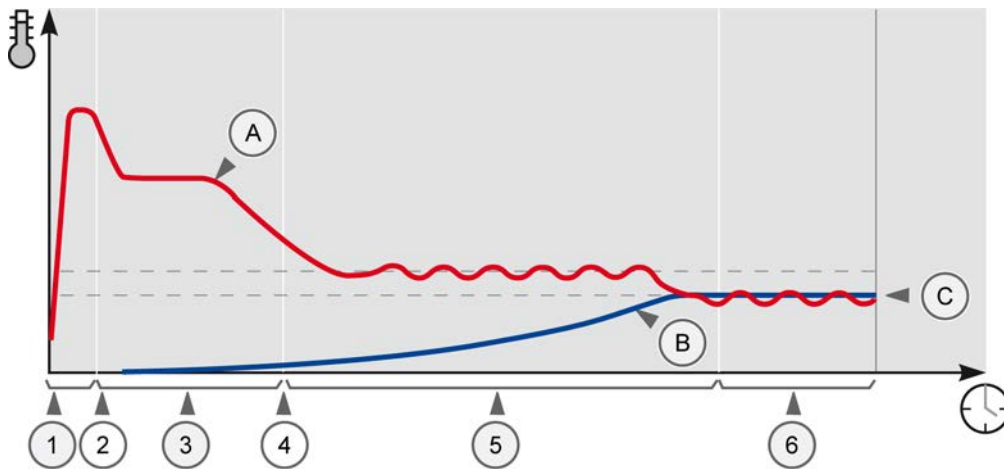
Overnight cooking is a multi-step slow-cooking program consisting of multiple cooking steps and a final holding phase used to let the product mature. When using this method, you will always have to use the core temperature probe.

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:

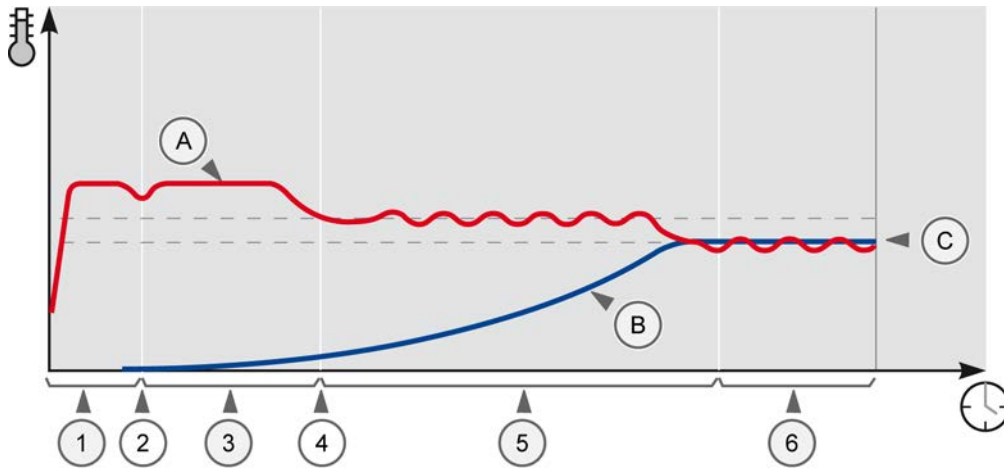


No.	Meaning	Description
(A)	Temperature inside the oven	Oven temperature curve
(B)	Actual core temperature	Product core temperature curve
(C)	Holding temperature	End core temperature

No.	Meaning	Description	Oven temperature <sup>(A)</sup>	
			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

## 11 Coming Up with Your Own Custom Cooking Profiles



















### 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"> <li>Do not pierce</li> <li>Soft after approx. 10 min</li> <li>Hard after approx. 15 min</li> </ul>
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"> <li>Use bakeware without perforations; do not stir</li> <li>1 part pasta, at least 5 parts cold water</li> </ul>
Frozen omelettes		185	15-20	-	
Unpeeled potatoes		230	30-35	-	
French fries		392	8-12	-	<ul style="list-style-type: none"> <li>Use a frying basket</li> <li>Use the Crisp&amp;Tasty function (setting 2) if preparing large amounts</li> </ul>
Rice		212	25-30	-	<ul style="list-style-type: none"> <li>Soak for 20 min</li> <li>Use bakeware without perforations</li> <li>1 part rice 1.5 to 2 parts cold water or stock</li> </ul>
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"> <li>Use a frying basket</li> <li>Partial load</li> <li>Use the Crisp&amp;Tasty function (setting 2) if preparing large amounts</li> </ul>

## 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"> <li>▪ Partial load</li> <li>▪ Use a nonstick sheet pan</li> <li>▪ Use the Crisp&amp;Tasty function (setting 2)</li> </ul>
Fish cakes		172	5-12	-	
Fish terrine		172	-	149	
Pan-fried trout		428	8-12	-	<ul style="list-style-type: none"> <li>▪ Partial load</li> <li>▪ Use the Crisp&amp;Tasty function (setting 2)</li> </ul>
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

## 11 Coming Up with Your Own Custom Cooking Profiles

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"> <li>▪ Partial load</li> <li>▪ Amount per sheet pan depends on size</li> <li>▪ Do not place sheet pans too close to each other</li> </ul>
Frozen baguette		329	6-15	-	<ul style="list-style-type: none"> <li>▪ Amount per sheet pan depends on size</li> <li>▪ Do not place sheet pans too close to each other</li> </ul>
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"> <li>▪ Amount per sheet pan depends on size</li> <li>▪ Do not place sheet pans too close to each other</li> </ul>
Frozen bread roll		329	10-12	-	<ul style="list-style-type: none"> <li>▪ Amount per sheet pan depends on size</li> <li>▪ Do not place sheet pans too close to each other</li> </ul>
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"> <li>▪ Amount per sheet pan depends on size</li> <li>▪ Do not place sheet pans too close to each other</li> </ul>
Cheesecake		293	30-40	-	<ul style="list-style-type: none"> <li>▪ Partial load</li> <li>▪ Use the reduced fan speed function</li> </ul>
Shortcut pastry		329	10-15	-	<ul style="list-style-type: none"> <li>▪ Amount per sheet pan depends on size</li> <li>▪ Do not place sheet pans too close to each other</li> <li>▪ Use the reduced fan speed function</li> </ul>
Tarts		329	25-35	-	Partial load
Frozen Danish pastry		329	14-20	-	<ul style="list-style-type: none"> <li>▪ Amount per sheet pan depends on size</li> <li>▪ Do not place sheet pans too close to each other</li> </ul>



## 11 Coming Up with Your Own Custom Cooking Profiles

---

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

---

## 12 Pre-Defined Cooking Profiles in easyStart

### Tried-and-true cooking profiles in six preconfigured product groups.

There are tried-and-true cooking profiles in four pre-configured product groups that can be used for reliable and safe cooking. These cooking profiles can be accessed both through easyStart and through the easyTouch Cookbook.







- Protein
- Side dishes
- Baking
- Breakfast

These should also help get you started with your own custom cooking profiles.

### 12.1 Protein Product Group

#### Cooking Profiles in the Protein Product Group











Tried-and-true cooking profiles in the 'Protein' product group:

Product			Quantity per sheet pan	State	Accessories
Grilled Salmon		425°F	6ea	Fresh 6oz portioned	Grill plate
Chicken Tenders		425°F	2.5#	Frozen	Basket
Chicken Thighs		425°F	9ea	Fresh 5oz portioned	Grill plate
Grilled Chicken		425°F	6ea	Fresh 6oz portioned	Grill plate

### 12.2 Side Dishes product group

#### Cooking Profiles in the Side Dishes Product Group








Tried-and-true cooking profiles in the 'Side dishes' product group:

Product			Quantity per sheet pan	State	Accessories
French Fries		350°F	1.5#	Frozen	Basket
Sidewinder Fries		375°F	1.5#	Frozen	Basket
Tatar Tots		350°F	2.75#	Frozen	Basket
Grilled Green Asparagus		425°F	1.35#, Oil, S&P	Fresh	Basket
Steamed Broccoli		212°F	3#	Fresh florettes	Basket
Brown Rice		212°F	4.5# Rice, 3.25QT Water	Dry	2" hotel pan
Basmati Rice		212°F	4.5# Rice, 2.5QT Water	Dry	2" hotel pan
Parboiled Rice		212°F	4.5# Rice, 2.25QT Water	Dry	2" hotel pan

## 12.3 Baking Product Group

### Cooking Profiles in the Baking Product Group








Tried-and-true cooking profiles in the 'Baking' product group:

Product			Quantity per sheet pan	State	Accessories
Mini Croissants		338°F	12ea 3.2oz schulstad	Thaw 30 min as directed	Baking tray; GN1/1 perforated, coated
Large Croissants		338°F	8ea 3.2oz schulstad	Thaw 30 min as directed	Baking tray; GN1/1 perforated, coated
Breakfast Pastries		338°F	12ea 1.5oz schulstad	Cook from frozen	Baking tray; GN1/1 perforated, coated
Biscuits		300°F	12ea 2.2oz pilsbury	Cook from frozen	Baking tray; GN1/1 perforated, coated
Cookies		300°F	12ea 1.5oz daviids	Cook from frozen	Baking tray; GN1/1 perforated, coated

## 12.4 Breakfast Product Group

### Cooking Profiles in the Breakfast Product Group

Tried-and-true cooking profiles in the 'Breakfast' product group:

Product			Quantity per sheet pan	State	Accessories
Bfast Sandwich		325°F	15ea	Cook from thawed	Baking tray; GN1/1 perforated, coated
Hash Browns		425°F	12ea	Cook from frozen	Basket
Sausage Link		375°F	24ez x 2, 8ea middle	Cook from frozen	Baking tray; GN1/1 perforated, coated
Sausage Patties		375°F	15ea	Cook from frozen	Baking tray; GN1/1 perforated, coated
Bacon		375°F	12 slice per sheet	Cook from thawed	Baking tray; GN1/1 perforated, coated



## Combi Oven OES 6.10 mini easyTouch

Serial No.

Item no.

Order No.

Additional technical documentation can be found in the download center at :  
[www.convotherm.com](http://www.convotherm.com)



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™**, **Convotherm®**, **Delfield®**, **fitkitchenSM**, **Frymaster®**, **Garland®**, **Kolpak®**, **Lincoln™**, **Manitowoc®**, **Merco®**, **Merrychef®** and **Multiplex®**.

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Combi Oven

# OES 10.10 mini easyTouch

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!**

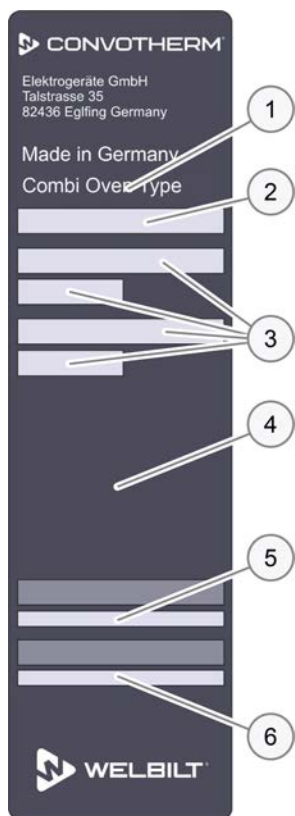
## 1.2 Identifying Your Combi Oven

### Nameplate location

The nameplate is found on the left side of the combi oven.

### Nameplate layout and structure

The nameplate makes it easy to identify your unit. The nameplate has the following layout:



No.	Designation
1	<b>Unit name</b> Combi Oven
2	<b>Trade name</b>  Letters: _____ Meaning: _____ OES _____ Electrical units with water injection xx.yy numbers _____ Unit size mini _____ Series
3	Electrical specifications
4	Unit tests
5	Serial number
6	Item number

## 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)
- Operating instructions for easyStart mode
- Help pages integrated into the software (excerpt from the operating 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"> <li>▪ Setup options</li> <li>▪ Correctly setting up the combi oven</li> </ul>	(intended for trained qualified personnel; see Staff Requirements)
Installation	<ul style="list-style-type: none"> <li>▪ Electrical connection</li> <li>▪ Water connection</li> <li>▪ Installing the ConvoClean fully automatic cleaning system</li> </ul>	
Placing into operation	Combi oven initial startup	
Operation	<ul style="list-style-type: none"> <li>▪ User interface explanation</li> <li>▪ Work sequences and steps</li> </ul>	Operating manual
Cleaning	<ul style="list-style-type: none"> <li>▪ Cleaning schedule</li> <li>▪ Cleaning programs and tasks</li> </ul>	(intended for briefed staff and trained qualified staff; see Staff Requirements)
Maintenance	<ul style="list-style-type: none"> <li>▪ Maintenance Schedule</li> <li>▪ limited maintenance work</li> </ul>	
Removing from service	Removing the combi oven from service	Installation manual
Technical data	<ul style="list-style-type: none"> <li>▪ Shelf options</li> <li>▪ max. loading weight</li> </ul>	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 17
- 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
 <b>DANGER</b>	Death / severe injury (irreversible)	Imminent
 <b>WARNING</b>	Death / severe injury (irreversible)	Potential
 <b>CAUTION</b>	Minor injury (reversible)	Potential
<b>NOTICE</b>	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"> <li>▪ Entering cooking program data</li> <li>▪ Editing existing cooking profiles in the cookbook</li> <li>▪ Coming up with new cooking profiles</li> <li>▪ Configuring the unit's settings</li> </ul> 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"> <li>▪ Putting food into the combi oven</li> <li>▪ Starting the cooking program</li> <li>▪ Taking out the food once it has been cooked</li> <li>▪ Cleaning the combi oven</li> <li>▪ Limited troubleshooting</li> </ul>

### 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"> <li>▪ Helps identify your combi oven</li> <li>▪ Explains how to use this operating manual</li> </ul>	Cook
Configuration and Functions	<ul style="list-style-type: none"> <li>▪ Describes the combi oven's intended use</li> <li>▪ Explains the combi oven's functions and describes where its components are located</li> <li>▪ Describes the technical data for the shelf options and the maximum loading weight</li> </ul>	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 <b>Read this section very carefully!</b>	Cook Operator
Getting Started	<ul style="list-style-type: none"> <li>▪ Explains how to turn on the combi oven</li> <li>▪ Provides general instructions for working with the combi oven</li> </ul>	Cook
How the Touchscreen's Pages Are Laid Out	Describes the user interface	Cook Operator
How to Work with the Touchscreen	Provides basic instructions for operating the combi oven using the touchscreen	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"><li>▪ Includes the cleaning schedule</li><li>▪ Provides the maintenance schedule where relevant to the operator</li><li>▪ Provides cleaning instructions</li></ul>	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
Pre-Defined Cooking Profiles in easyStart	Describes pre-defined cooking profiles in defined product groups for fast cooking in easyStart	Cook Operator

### **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 | ▪ ecoCooking              |
| ▪ Roasting  | ▪ Rethermalization  |                           |

#### The basics of working with your combi oven

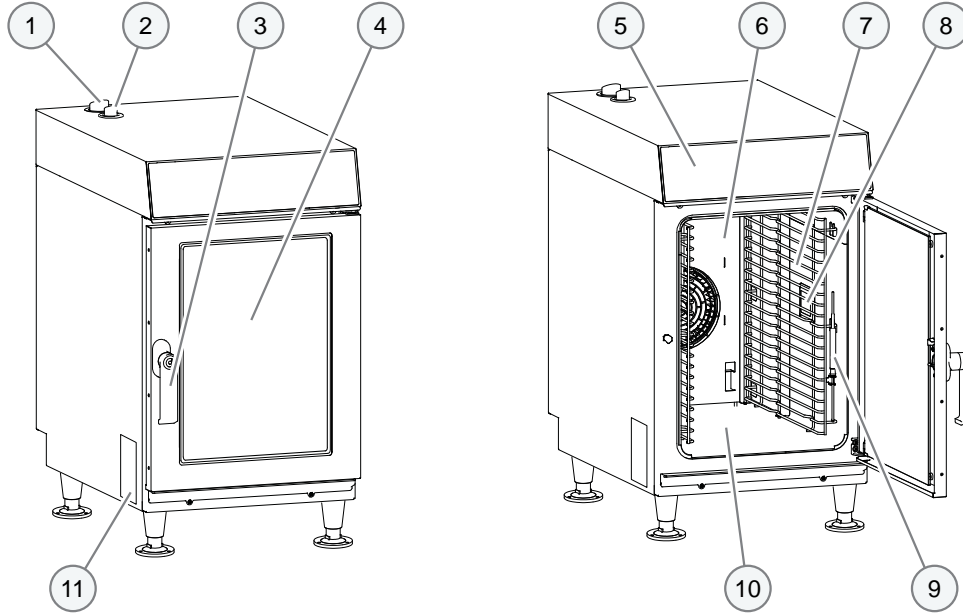
The following are the basic steps involved in using the combi oven:

- 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:



### 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
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:

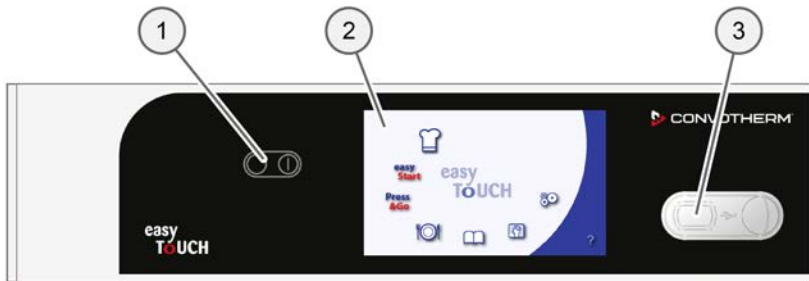
Maximum permissible loading weight		
Standard size bakeware (containers, oven racks, sheet pans)		
Per combi oven	[lbs]	66
Per shelf	[lbs]	11

## 2.3 Control Panel Layout and Functions

### Control panel layout

---

The figure below shows the control panel:



### Control panel parts

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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	Touchscreen	Central combi oven controls <ul style="list-style-type: none"><li>▪ Used by touching the icons on the touchscreen</li><li>▪ Status indicators</li></ul>
3	USB port	Used to connect external devices

## 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	18
▷ Warning Labels on the Combi Oven	20
▷ Overview of Hazards	22
▷ Hazards and Safety Measures During Operation	24
▷ Hazards and Safety Measures During Cleaning	29
▷ Hazards and Safety Measures During Maintenance	34
▷ Safety Devices	37
▷ Staff and Work Area Requirements	38

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## 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 38.
- 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**

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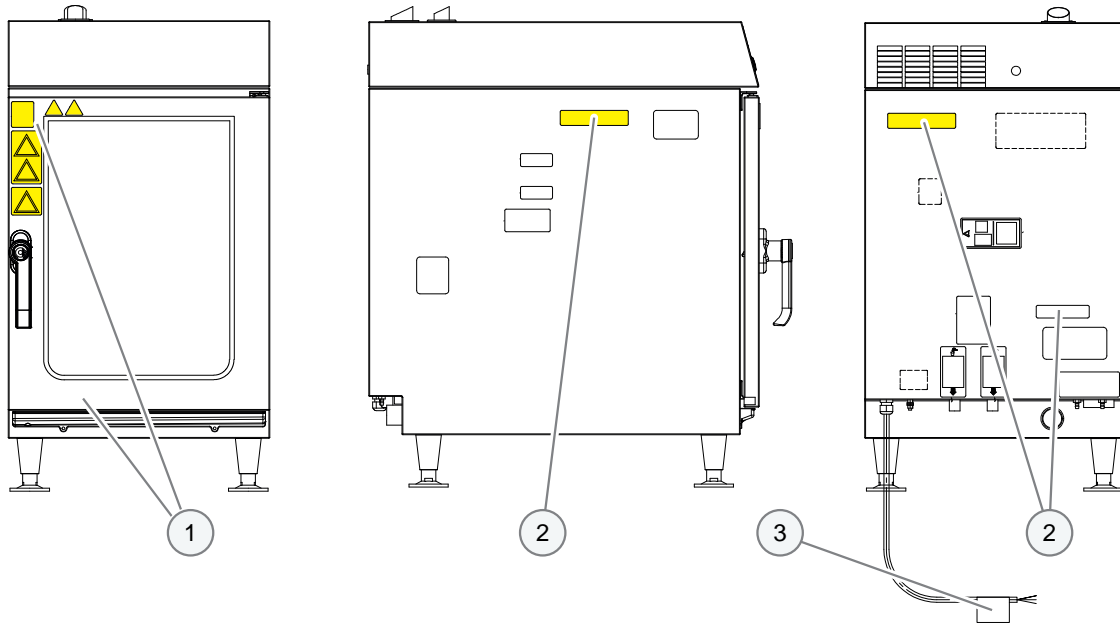
- Only use the cleaning agents approved by the manufacturer.
- Do NOT use a pressure washer to clean the unit.
- Do NOT use a water jet to clean the outside of the unit. Do not use a water jet for anything other than cleaning the oven cavity.
- Do NOT use bases or acids to clean the combi oven and make 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


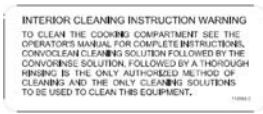
The warning labels are found at the following locations on the combi oven:



#### 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><b>Only if using a moving base</b></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><b>Only if using a moving base</b></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><b>CAUTION</b> Surface(s) and Handle(s) may be hot.</p> <p><b>ATTENTION</b> Surface(s) et poignée(s) chaudes</p>
	<p><b>INTERIOR CLEANING INSTRUCTION WARNING</b></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><b>WARNING</b></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><b>AVERTISSEMENT</b></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><b>CAUTION</b></p> <p>Before commencing plumbing installation refer to installation instruction furnished with unit. <b>DO NOT INSTALL a SHUTOFF ON DRAIN OUTLET</b></p>

**Warning labels on power cord**

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

Warning	Description
	<p><b>WARNING</b></p> <p>Risk of Fire. Use only a UL listed grounding type attachment plug rated for:</p> <ul style="list-style-type: none"> <li>208-240 V, 30 AMP Minimum, 3 PH, 4 Wire</li> <li>208-240 V, 50 AMP Minimum, 3 PH, 4 Wire</li> </ul> <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

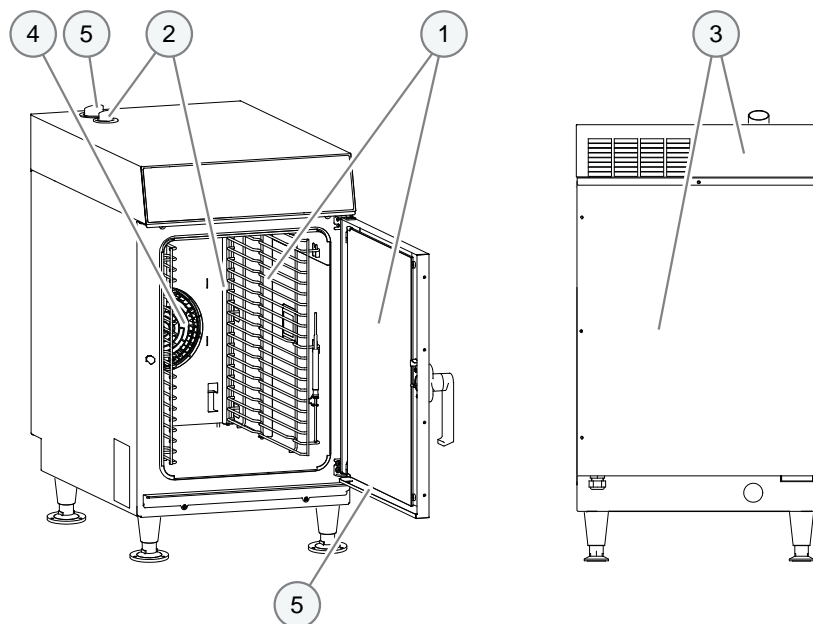
The combi oven has been designed in such a way as to ensure that users will be protected from all hazards that can be reasonably prevented using design-based measures.

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 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)**

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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**

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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**

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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**

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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"> <li>▪ Racks</li> <li>▪ Suction panel</li> <li>▪ Core temperature probe</li> <li>▪ Shelf grills etc.</li> </ul>		
On the unit's top: <ul style="list-style-type: none"> <li>▪ Ventilation port</li> <li>▪ Air vent</li> </ul>			

#### 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"> <li>▪ 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</li> <li>▪ Lock the racks correctly in place</li> <li>▪ Use bakeware with matching standard dimensions only</li> <li>▪ Do not exceed the maximum load weight</li> <li>▪ Wear appropriate protective gloves</li> </ul>	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:

<b>Risk / hazard</b>	<b>Where and in which situations will the risk/hazard exist?</b>	<b>What to do</b>	<b>Safety device</b>
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"> <li>Do not use the oven cavity to temporarily store the food being cooked</li> <li>Low-temperature cooking (&lt;150°F) should be performed by qualified staff only</li> </ul>	None
	When the cooking process is manually interrupted	<ul style="list-style-type: none"> <li>Never interrupt the cooking process on purpose</li> <li>Do not use the oven cavity to temporarily store the food being cooked</li> </ul>	None
	When the cooking process is interrupted by a power outage	<ul style="list-style-type: none"> <li>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</li> </ul>	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"> <li>Low-temperature cooking (&lt; 150°F) should be performed by qualified staff only</li> <li>Reduce the amount of microorganisms on the food before cooking it at low temperatures (by searing it, for example).</li> </ul>	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"> <li>▪ 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</li> <li>▪ Make sure to always lock the casters wheels when the units are running</li> <li>▪ Every day before using the units, check to make sure that the casters' wheels are locked</li> </ul>	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"> <li>▪ 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.</li> <li>▪ Make sure to always lock the casters wheels when the units are running</li> <li>▪ Every day before using the units, check to make sure that the casters' wheels are locked</li> </ul>	None



**Safety hazard: water**

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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"><li>▪ 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.</li><li>▪ Make sure to always lock the casters wheels when the units are running</li><li>▪ Every day before using the units, check to make sure that the casters' wheels are locked</li></ul>	None

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**Safety hazard: mechanical unit components**

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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"> <li>▪ Do not let your eyes or skin come into contact with cleaning agents</li> <li>▪ 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.</li> <li>▪ 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</li> <li>▪ Do not inhale the spray mist</li> <li>▪ Wear the required personal protective equipment</li> </ul>	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 121	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"> <li>▪ The lids for the cleaning agent canisters to which the supply hoses are connected have been mixed up</li> <li>▪ The cleaning agent canisters have been filled incorrectly</li> </ul>	<ul style="list-style-type: none"> <li>▪ When replacing the cleaning agent canisters, make sure that the hoses are connected correctly</li> <li>▪ When filling the canisters, make sure to use the right chemicals for each hose</li> </ul>	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"> <li>▪ 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</li> <li>▪ If available: Rinse the oven cavity, the accessories, and the area behind the suction panel thoroughly with a water jet</li> </ul>	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"> <li>▪ 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.</li> <li>▪ De-energize the unit before moving it</li> <li>▪ When moving the unit, make sure not to roll over any connection lines (electrical and water)</li> </ul>	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"> <li>▪ Pay attention to the utility and hose connections.</li> <li>▪ Use at least two people to move the unit</li> </ul>	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"> <li>▪ Let the units cool down</li> <li>▪ Immediately wipe or mop up any water that has leaked</li> <li>▪ Wear appropriate protective clothing</li> </ul>	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"> <li>▪ Make sure that the connections are long enough</li> <li>▪ When moving the base, keep the cleaning agent canisters closed</li> </ul>	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"> <li>▪ When cleaning behind units that have been pulled forward</li> <li>▪ In front of the unit</li> </ul>	<ul style="list-style-type: none"> <li>▪ Immediately wipe or mop up any water that has leaked</li> <li>▪ Make sure that the connections are long enough</li> </ul>	None
Fall hazard as a result of floors being wet with cleaning agents	<ul style="list-style-type: none"> <li>▪ When cleaning behind units that have been pulled forward</li> <li>▪ In front of the unit</li> </ul>	When moving the units, keep the cleaning agent canisters closed	None

**Safety hazard: electricity**

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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	<ul style="list-style-type: none"> <li>▪ Do not hose down the outer case</li> <li>▪ Always keep the USB sliding cover closed during cleaning</li> </ul>	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"> <li>▪ 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.</li> <li>▪ Make sure to always lock the casters wheels when the units are running</li> <li>▪ Every day before using the units, check to make sure that the casters' wheels are locked</li> </ul>	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"> <li>▪ 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.</li> <li>▪ Make sure to always lock the casters wheels when the units are running</li> <li>▪ Every day before using the units, check to make sure that the casters' wheels are locked</li> </ul>	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:

<b>Risk / hazard</b>	<b>Where and in which situations will the risk/hazard exist?</b>	<b>What to do</b>	<b>Safety device</b>
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"><li>▪ Exercise caution when performing maintenance work</li><li>▪ Wear the required personal protective equipment</li></ul>	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"> <li>▪ Inside the entire oven. This includes all parts that have been inside the oven during cooking.</li> <li>▪ On the inside of the unit door</li> </ul> <p>On the unit's top:</p> <ul style="list-style-type: none"> <li>▪ Air vent</li> <li>▪ Ventilation port</li> </ul>	<ul style="list-style-type: none"> <li>▪ Before performing any maintenance work, wait until the oven cavity has cooled down to a temperature lower than 140°F</li> <li>▪ Wear the required personal protective equipment, especially protective gloves</li> </ul>	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"> <li>▪ De-energize the unit before moving it</li> <li>▪ 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).</li> <li>▪ When moving the unit, make sure not to roll over any connection lines (electrical and water)</li> </ul>	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"> <li>▪ Pay attention to the utility and hose connections.</li> <li>▪ Use at least two people to move the unit</li> </ul>	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"> <li>▪ Let the units cool down</li> <li>▪ Immediately wipe or mop up any water that has leaked</li> <li>▪ Wear appropriate protective clothing</li> </ul>	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"> <li>▪ Make sure that the connections are long enough</li> <li>▪ When moving the base, keep the cleaning agent canisters closed</li> </ul>	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"> <li>▪ When cleaning behind units that have been pulled forward</li> <li>▪ In front of the unit</li> </ul>	<ul style="list-style-type: none"> <li>▪ Immediately wipe or mop up any water that has leaked</li> <li>▪ Make sure that the connections are long enough</li> </ul>	None
Fall hazard as a result of floors being wet with cleaning agents	<ul style="list-style-type: none"> <li>▪ When cleaning behind units that have been pulled forward</li> <li>▪ In front of the unit</li> </ul>	When moving the units, keep the cleaning agent canisters closed	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:

<b>Risk / hazard</b>	<b>Where and in which situations will the risk/hazard exist?</b>	<b>What to do</b>	<b>Safety device</b>
Risk of electric shock posed by live parts	<ul style="list-style-type: none"><li>▪ Under covers</li><li>▪ Under the operating panel</li><li>▪ All along the power cord</li></ul>	<ul style="list-style-type: none"><li>▪ 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.</li><li>▪ Do not remove any covers or the control panel</li></ul>	Covers

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**Safety hazard: mechanical unit components**

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

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

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## 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.

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

### 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"> <li>▪ Protective clothing</li> <li>▪ Heat-resistant gloves</li> <li>▪ Safety footwear</li> </ul>
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"> <li>▪ Protective clothing</li> <li>▪ Heat-resistant gloves</li> </ul>
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"> <li>▪ Protective clothing</li> <li>▪ Heat-resistant gloves</li> </ul>

### 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"> <li>▪ Cleaning the combi oven</li> <li>▪ Handling spray bottles</li> <li>▪ Handling cleaning-agent canisters</li> <li>▪ Preparing ready-to-use solution from concentrate</li> </ul>	<ul style="list-style-type: none"> <li>▪ ConvoClean forte</li> <li>▪ ConvoClean new</li> <li>▪ ConvoCare K (concentrate)</li> <li>▪ ConvoCare (ready-to-use solution with a 1:29 mix ratio)</li> </ul>	<p>The protective equipment required will depend on the cleaning agents being used, and may include:</p> <ul style="list-style-type: none"> <li>▪ Respirator</li> <li>▪ Safety eyewear</li> <li>▪ Protective gloves</li> <li>▪ Protective clothing/apron</li> </ul> <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"> <li>▪ Cleaning the double glass door</li> </ul>	common household glass cleaner	<ul style="list-style-type: none"> <li>▪ Observe the cleaning agent manufacturer's instructions and other information</li> </ul>
<ul style="list-style-type: none"> <li>▪ Cleaning components and accessories as specified in the corresponding instructions</li> </ul>	common household alkali-free, pH-neutral, odorless dish-washing liquid	<ul style="list-style-type: none"> <li>▪ Observe the cleaning agent manufacturer's instructions and other information</li> </ul>
<ul style="list-style-type: none"> <li>▪ Cleaning the outside of the unit case</li> </ul>	common household stainless steel cleaner	<ul style="list-style-type: none"> <li>▪ Observe the cleaning agent manufacturer's instructions and other information</li> </ul>

## 4 Getting Started

### 4.1 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 18' 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	Figure
1	Turn the combi oven on. If you already worked with easyTouch and then turned off the combi oven, the combi oven will start with easyTouch again. <b>Result:</b> <ul style="list-style-type: none"> <li>▪ The unit will run its self-diagnostic routine.</li> <li>▪ The oven light will turn on.</li> <li>▪ The Welcome page will be displayed.</li> </ul>	

#### 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.	
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.

## 4.2 Switching from easyStart to easyTouch

### Prerequisites

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Check whether the following prerequisites are met:

- You are on the easyStart mode home page.

### Switching from easyStart to easyTouch

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Follow the steps below to switch from easyStart to easyTouch:

Step	Procedure	Button
1	Press 'Back'. <b>Result:</b> <ul style="list-style-type: none"> <li>▪ You will be asked for a password, but only if a password has been defined in the settings, on the 'Password' page.</li> </ul>	
2	Enter the defined password (if any) <b>Result:</b> <ul style="list-style-type: none"> <li>▪ The easyTouch home page will be displayed.</li> </ul>	

### For more information...

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#### Related subjects

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

## 4.3 Basic Steps for Cooking with easyTouch

### How to do it

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

Step	Procedure	How to do it:
1	Turn the combi oven on.	Turning the combi oven on and off on page 40
2	Select or set up the cooking program you want.	Accessing a cooking profile in the cookbook on page 81 Setting Up a Cooking Program on page 76 Setting Up a Delta-T Cooking Program on page 79
3	Start the cooking program and place the food inside the combi oven once the pre-heating sequence is done.	Day-to-Day Cooking on page 100
4	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
5	Remove the finished product.	

---

## 4.4 Basic Steps for Rethermalization with easyTouch

### How to do it

---

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

Step	Procedure	How to do it:
1	Turn the combi oven on.	Turning the combi oven on and off on page 40
2	Select or set up the rethermalization program you want.	Accessing a cooking profile in the cookbook on page 81 Setting Up a Rethermalization Program on page 78
3	Start the cooking program and place the food inside the combi oven once the pre-heating sequence is done.	Day-to-Day Rethermalization on page 102
4	You can use various extra functions while the rethermalization program is running.	Using Unoccupied Shelves During Rethermalization on page 106
5	Remove the finished product.	



## 5 How the Touchscreen's Pages Are Laid Out

### The touchscreen and its buttons

Your combi oven can be controlled using the touchscreen. In other words, all of the combi oven's functions can be found on the various pages in the form of buttons. To use one of these functions, simply touch the corresponding button with your finger.

This section goes over each of the pages and explains the buttons in them and the corresponding functions.

### 5.1 Work Pages

#### Cooking, rethermalization, and cleaning functions on the touchscreen

This section goes over each of the touchscreen pages that you will need for your daily work, i.e., for cooking, rethermalization, and cleaning. Moreover, it explains the buttons on these pages and what they do.

#### 5.1.1 How the Work Pages Are Laid Out

##### How the pages for day-to-day work are laid out

The following figure shows the layout for the 'Cooking' page as an example representing all the pages used for day-to-day work. Following is a description of the various elements on these pages and what they do:



No.	Designation	Function	Figure
1	Header	Always: <ul style="list-style-type: none"> <li>Indicates which page is being displayed</li> </ul> While a cooking program is running: <ul style="list-style-type: none"> <li>Shows the remaining cooking or rethermalization time.</li> </ul>	
2	Basic selection	Used to select a basic cooking program or basic rethermalization program	
3	Data input	Used to enter temperatures, times, etc.	
4	Program Management	Used to start/stop the program Various functions	
5	Navigation pane	<ul style="list-style-type: none"> <li>Functions that can be used on more than one page</li> <li>Various functions</li> </ul>	

##### Functions that can be used on more than one page and what they do

Page-specific buttons are covered in the separate sections for each page.

Meanwhile, the navigation pane features a number of buttons that have the same function on more than one page:





Button	Meaning	Function
Navigation pane		
	Leave page	On main pages: Jumps back to the home page

Button	Meaning	Function
	Cancel	On input pages: Cancels the input
	Help	Opens the help page

### The page indicator icons and what they mean

The page indicator icons are negatives of the button icons used to open the corresponding pages. The table below only shows examples of these indicator icons and is not exhaustive.

The indicator icons are used to indicate the following:

Indicator	Meaning	Description
Header		
	'Cooking' page	The 'Cooking' page is open
	'Press&Go' page	The 'Press&Go' page is open.
	'Rethermalization' page	The 'Rethermalization' page is open
	'Cleaning' page	The 'Cleaning' page is open

## 5.1.2 The on-screen help home page

### What it looks like








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### The buttons and what they do

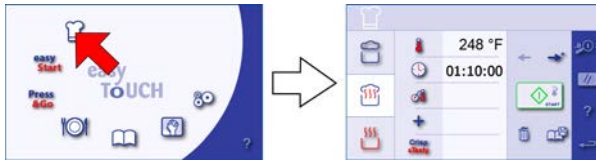
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Following is an explanation of the buttons on the home page and what they do:

Button	Meaning	Function
	Cooking	Opens the 'Cooking' page: <ul style="list-style-type: none"> <li>Used to enter cooking program data with the use of the 'Steam', 'Combi-steam' or 'Hot air' program</li> </ul>
	easyStart	Opens easyStart mode: <ul style="list-style-type: none"> <li>Press for automatic cooking with quick-select options</li> <li>Tried-and-true cooking profiles in six preconfigured product groups.</li> </ul>
	Press&Go	Opens the 'Press&Go' page: <ul style="list-style-type: none"> <li>Direct access to the cooking profiles defined as Favorites in the Cookbook</li> </ul>
	Rethermalization	Opens the 'Rethermalization' page: <ul style="list-style-type: none"> <li>Used to enter program data for rethermalization</li> </ul>
	Cookbook	Opens the Cookbook: <ul style="list-style-type: none"> <li>Used to modify, manage, and start cooking profiles</li> <li>Used to modify and manage product groups</li> <li>Used to define and start favorites</li> </ul>
	Clean	Opens the 'Cleaning' page: <ul style="list-style-type: none"> <li>Semi-automatic cleaning</li> <li>Fully automatic cleaning</li> </ul>
	Settings	Opens the 'Settings' page




### 5.1.3 Cooking page

#### How to access the 'Cooking' page








#### The 'Basic selection' buttons

Following is an explanation of the 'Basic selection' buttons on the 'Cooking' page 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




#### The 'Data input' buttons

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

Button	Meaning	Function
	Cooking temperature	Opens the keyboard used to enter the cooking temperature
248 °F	Cooking temperature indicator, e.g., 248°F	Opens the indicator that shows the current oven temperature
	Cooking time	Opens the keyboard used to enter the cooking time
	Internal temperature	Opens the keyboard used to enter the core temperature
194 °F	Core temperature indicator, e.g., 194°F	Opens the indicator that shows the current core temperature
	Extra functions	Opens the 'Extra Cooking Functions' subpage:
	Crisp&Tasty	Opens the 'Crisp&Tasty' subpage:








#### The 'Program' buttons

Following is an explanation of the 'Program' buttons on the 'Cooking' page and what they do:

Button	Meaning	Function
	Start with smart pre-heating	Starts the cooking program with pre-heating
	Start	Starts the cooking program if the oven is already hot
	Stop	Stops the cooking program



**The 'Management' buttons**

Following is an explanation of the 'Management' buttons on the 'Cooking' page and what they do:

Button	Meaning	Function
	<ul style="list-style-type: none"> <li>Previous cooking step (when entering program details)</li> </ul>	<ul style="list-style-type: none"> <li>Jumps back one step in the cooking program</li> </ul>
	<ul style="list-style-type: none"> <li>TrayTimer (while a cooking program is running)</li> </ul>	<ul style="list-style-type: none"> <li>Starts the use of unoccupied shelf levels while a main cooking program is running</li> </ul>
	Next cooking step	Jumps forward one step in the cooking program
	Insert cooking step	Adds a new cooking step after the last cooking step in the cooking program
	<ul style="list-style-type: none"> <li>Delete data (before starting the cooking program)</li> </ul>	<ul style="list-style-type: none"> <li>Deletes all the data in the current cooking step</li> </ul>
	<ul style="list-style-type: none"> <li>Manual steaming (while a cooking program is running)</li> </ul>	<ul style="list-style-type: none"> <li>Starts the manual steaming function while a main cooking program is running</li> </ul>
	Save cooking profile	Saves the cooking profile in the Cookbook





**The 'Navigation pane' buttons**

Following is an explanation of the 'Navigation pane' buttons on the 'Cooking' page and what they do:

Button	Meaning	Function
	Current cooking step	When entering program details <ul style="list-style-type: none"> <li>Shows the number of the cooking step for which data is currently being shown</li> <li>Opens the 'Cooking Step Overview' page, which can be used to switch to any cooking step</li> </ul> While a cooking program is running <ul style="list-style-type: none"> <li>Shows the number for the cooking step that is currently in progress</li> </ul>
	Delete data for all cooking steps	Deletes all the data for all the cooking steps that have been entered



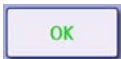

**Opens the keyboard used to enter the cooking temperature and core temperature**

Following is an explanation of the buttons on the keyboard and what they do:

Button	Meaning	Function
 	Numbers	Used to enter the hundreds, tens, and ones values Example: Entering 2 - 4 - 8 will result in a temperature of 248°F
	Delete	Deletes all input
	Confirm	Applies the input to the cooking profile







**Keyboard used to enter the cooking time**

Following is an explanation of the buttons on the keyboard and what they do:

Button	Meaning	Function
	Numbers	Used to enter hours, minutes, and seconds
	Delete	Deletes all input
	Confirm	Applies the input to the cooking profile
	Nonstop operation	Disables the timer





**The 'Extra Cooking Functions' Page**

Following is an explanation of the buttons on the 'Extra Cooking Functions' page and what they do:

Button	Meaning	Function
	Reduced fan speed	Reduces the flow speed inside the oven
	Delta-T cooking	<ul style="list-style-type: none"> <li>▪ Cooking program in which the oven temperature increases as a function of the food's core temperature</li> <li>▪ Cannot be used with the 'Combi-steam' basic cooking program</li> </ul>
	ecoCooking	<ul style="list-style-type: none"> <li>▪ Controls the heat output in the finishing phase using cycles in order to reduce energy consumption levels</li> <li>▪ Cannot be used with the 'Steam' basic cooking program</li> </ul>
	Preset start time	Used to set the cooking program to start at a defined time or in such a way as to end at a defined end time
	Steam reducer	Reduces the amount of steam coming out from the air vent
	Cool down	<ul style="list-style-type: none"> <li>▪ Quickly cools down the oven cavity</li> <li>▪ Can be used with the unit door open or closed</li> </ul>

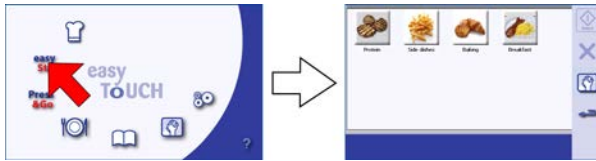
**'Crisp&Tasty' page**

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

Button	Meaning	Function
	No moisture removal	
	Light moisture removal	<ul style="list-style-type: none"> <li>▪ Crisp&amp;Tasty setting used to remove excess moisture from the oven cavity</li> <li>▪ Cannot be used with the 'Steaming' basic cooking program</li> </ul>
	Medium moisture removal	
	Heavy moisture removal	

## 5.1.4 The easyStart page

### How to access the 'easyStart' page!



### Reference to easyStart Operating Instructions

For information on how the easyStart work pages are laid out, please refer to the easyStart operating instructions.

## 5.1.5 Press&Go page

### How to access the 'Press&Go' page

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### The 'Press&Go' buttons

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The Press&Go Page will take you directly to the cooking profiles stored under Favorites in the Cookbook.

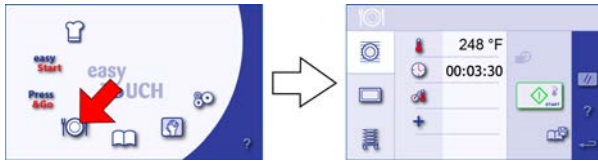
Following is an explanation of the buttons on the 'Press&Go' page and what they do:

Button	Meaning	Function
	Cooking profile ('Croissants', for example)	Starts the cooking program immediately
	Cooking profile ('Cookies', for example)	Starts the cooking program immediately
	Edit cooking profile	Opens the 'Manage product group' page






## 5.1.6 Rethermalization page

### How to access the 'Rethermalization' page







### The 'Basic selection' buttons

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

Button	Meaning	Function
	Plates	Used to select the 'Plates' rethermalization program
	Gastronorm	Used to select the Gastronorm rethermalization program
	Banquet	Used to select the 'Banquet' rethermalization program



### The 'Data input' buttons

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

Button	Meaning	Function
	Rethermalization temperature	Opens the keyboard used to enter the rethermalization temperature
248 °F	Rethermalization temperature indicator, e.g., 248°F	Opens the indicator that shows the current oven temperature
	Rethermalization time	Opens the keyboard used to enter the rethermalization time
	Internal temperature	Opens the keyboard used to enter the core temperature
194 °F	Core temperature indicator, e.g., 194°F	Opens the indicator that shows the current core temperature
	Extra functions	Opens the 'Extra Rethermalization Functions' page:



### The 'Program' buttons

Following is an explanation of the 'Program' buttons on the 'Rethermalization' page and what they do:

Button	Meaning	Function
	Start	Starts the rethermalization program
	Stop	Stops the rethermalization program


**The 'Management' buttons**

Following is an explanation of the 'Management' buttons on the 'Rethermalization' page and what they do:

Button	Meaning	Function
	TrayTimer (while a rethermalization program is running)	Starts the use of unoccupied shelf levels while a main rethermalization program is running
	Save rethermalization profile	Saves the rethermalization profile in the Cookbook




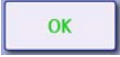
**The 'Navigation pane' buttons**

Following is an explanation of the 'Navigation pane' buttons on the 'Rethermalization' page and what they do:

Button	Meaning	Function
	Delete all data	Deletes all data




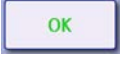

**Keyboard used to enter the rethermalization temperature**

Following is an explanation of the buttons on the keyboard and what they do:

Button	Meaning	Function
 	Numbers	Used to enter the hundreds, tens, and ones values Example: Entering 2 - 4 - 8 will result in a temperature of 248°F
	Delete	Deletes all input
	Confirm	Copies all input to the rethermalization profile




**Keyboard used to enter the rethermalization time**

Following is an explanation of the buttons on the keyboard and what they do:

Button	Meaning	Function
 	Numbers	Used to enter hours, minutes, and seconds
	Delete	Deletes all input
	Confirm	Copies all input to the rethermalization profile
	Nonstop operation	Disables the timer

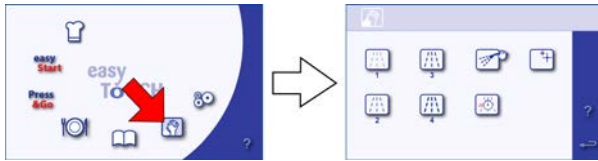
**The 'Extra Rethermalization Functions' page**

Following is an explanation of the buttons on the 'Extra Rethermalization Functions' page and what they do:

Button	Meaning	Function
	Reduced fan speed	Reduces the flow speed inside the oven
	Steam reducer	Reduces the amount of steam coming out from the air vent. Increases water consumption
	Cool down	<ul style="list-style-type: none"><li>▪ Quickly cools down the oven cavity</li><li>▪ Can be used with the unit door open or closed</li></ul>


## 5.1.7 Cleaning page

### How to access the 'Cleaning' page









### The 'Cleaning program' buttons

Following is an explanation of the standard cleaning program buttons and what they do:

Button	Meaning	Function
	Semi-automatic cleaning	Starts semi-automatic cleaning.

### The 'Fully automatic cleaning' buttons

Following is an explanation of the fully automatic cleaning buttons and what they do:

Button	Meaning	Function
	Cleaning setting 1: Light soiling	Starts the fully automatic cleaning sequence (Convo-Clean system)
	Cleaning setting 2: Medium soiling	Starts the fully automatic cleaning sequence (Convo-Clean system)
	Cleaning setting 3: Heavy soiling	Starts the fully automatic cleaning sequence (Convo-Clean system)
	Cleaning setting 4: Extremely heavy soiling	Starts the fully automatic cleaning sequence (Convo-Clean system)
	Express cleaning: Extremely light soiling	Starts a fully automatic cleaning sequence lasting 10 min.
	CareStep: Provisional cleaning	Starts the fully automatic cleaning sequence with ConvoCare rinse aid.

## 5.2 The Cookbook

### The Cookbook

This section goes over each of the Cookbook pages on the touchscreen. Moreover, it explains the buttons on these pages and what they do.

### 5.2.1 How the Cookbook Pages Are Laid Out

#### How the main Cookbook pages are laid out

The following figure shows the layout for the 'Product groups' page as an example representing the three main Cookbook pages. Following is a description of the various elements on these pages and what they do:

No.	Designation	Function	Figure
1	Header	Indicates which page is being displayed	
2	Basic selection	Used to select a Cookbook section	
3	Selection	Used to select a cooking profile or product group	
4	Management	<ul style="list-style-type: none"> <li>Used to open the next subpage</li> <li>Scrolling functions</li> </ul>	
5	Navigation pane	Functions that can be used on more than one page	

#### How the Cookbook subpages are laid out





The following figure shows the layout for the 'Edit Product Groups page' page as an example representing the subpages in the Cookbook. Following is a description of the various elements on these pages and what they do:

No.	Designation	Function	Figure
1	Header	<ul style="list-style-type: none"> <li>Indicates which page is being displayed</li> <li>Input field for names</li> <li>Shows an icon for the cooking profile or product group</li> </ul>	
2	Selection fields	<ul style="list-style-type: none"> <li>Cooking profiles</li> <li>Product group</li> </ul>	
3	Functions	<ul style="list-style-type: none"> <li>Used to open other subpages</li> <li>Assignment functions</li> <li>Sorting functions</li> <li>Deletion functions</li> <li>Scrolling functions</li> </ul>	

**Functions that can be used on more than one page and what they do**

Page-specific buttons are covered in the separate sections for each page.








Meanwhile, the navigation pane features a number of buttons that have the same function on more than one page:

Button	Meaning	Function
Navigation pane		
	Leave page	<ul style="list-style-type: none"> <li>On main pages: Jumps back to the home page</li> <li>On subpages: Cancels the sequence</li> </ul>
	Help	Opens the help page
	Confirm	On input pages: Confirm your selections.
	Cancel	On input pages: Cancels the input.

**The page indicator icons and what they mean**

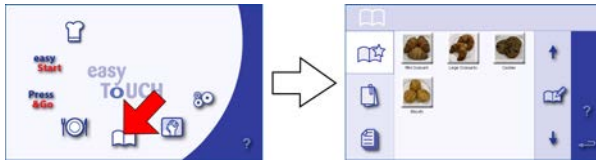
The page indicator icons are negatives of the button icons used to open the corresponding pages. The table below only shows examples of these indicator icons and is not exhaustive.

The indicator icons are used to indicate the following:

Indicator	Meaning	Description
Page		
	Cookbook	<ul style="list-style-type: none"> <li>The 'Favorites' page is open</li> <li>The 'Product groups' page is open</li> <li>The 'Cooking profiles' page is open</li> </ul>
	Product groups	<ul style="list-style-type: none"> <li>The 'Edit Favorites' page is open</li> <li>The 'Manage product groups' page is open</li> <li>The 'Edit product group' page is open</li> <li>The 'Manage Icons' page is open</li> </ul>
	Cooking profiles	<ul style="list-style-type: none"> <li>The 'Manage cooking profile' page is open</li> <li>The 'Manage Icons' page is open</li> </ul>
	'Create cooking profile' page	The 'Create cooking profile' page is open
Selection fields		
	Cooking profiles in a product group	<ul style="list-style-type: none"> <li>Cooking profiles in Favorites</li> <li>Cooking profiles in a product group</li> </ul>
	All cooking profiles	All available cooking profiles
	All product groups	All available product groups








## 5.2.2 The 'Favorites' page

### How to access the 'Favorites' page








### The 'Favorites' buttons

Following is an explanation of the buttons on the 'Favorites' page and what they do:

Button	Meaning	Function
Basic selection		
	Favorites	Shows all cooking profile favorites available for selection
	Product groups	Opens the 'Product groups' page
	Cooking profiles	Opens the 'Cooking profile' page
Selection examples		
	Croissants	Used to select the cooking profile for croissants
Management		
	Press to scroll up	Scrolls up
	Press to scroll down	Scrolls down
	Edit Favorites	Opens the 'Edit Favorites' page





### 'Edit Favorites' page

Following is an explanation of the buttons on the 'Edit Favorites' page and what they do:

Button	Meaning	Function
Basic selection		
	Text box	<ul style="list-style-type: none"> <li>Shows the product group name for the favorites</li> <li>Cannot be edited</li> </ul>
	Move cooking profile up	Moves the selected cooking profile up in the Favorites list
	Move cooking profile down	Moves the selected cooking profile down in the Favorites list
	Press to scroll up	Scrolls up
	Press to scroll down	Scrolls down

## 5 How the Touchscreen's Pages Are Laid Out

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Button	Meaning	Function
	Remove	Removes the selected cooking profile from the Favorites list
	Add	Adds the selected cooking profile to the Favorites list
	Delete	Deletes the selected cooking profile from the system
	Change icon	This button does not do anything on the 'Edit Favorites' page












## 5.2.3 The 'Product groups' page

### How to access the 'Product groups' page!





### The 'Product groups' buttons






Following is an explanation of the buttons on the 'Product groups' page and what they do:

Button	Meaning	Function
<b>Basic selection</b>		
	Favorites	Opens the 'Favorites' page
	Product groups	Shows all product groups available for selection
	Cooking profiles	Opens the 'Cooking profile' page
<b>Selection examples</b>		
	Product group	Used to select the Baking product group
	BakePro	Used to select the BakePro product group Pre-programmed baking profiles with three different settings
	Overnight cooking	Used to select the Overnight cooking product group Pre-programmed cooking profiles with various settings
<b>Management</b>		
	Press to scroll up	Scrolls up
	Press to scroll down	Scrolls down
	Manage product groups	Opens the 'Manage product groups' page

### The 'Manage product groups' page

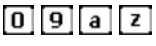


Following is an explanation of the buttons on the 'Manage product groups' page and what they do:

Button	Meaning	Function
<b>Basic selection</b>		
	Move product group up	Moves the selected product group up in the list
	Move product group down	Moves the selected product group down in the list

Button	Meaning	Function
	Press to scroll up	Scrolls up
	Press to scroll down	Scrolls down
	Create product group	Opens the 'Create product group' page
	Edit product group	Opens the 'Edit product group' page for the selected product group.
	Delete	Deletes the selected product group










### The 'Create product group' page

Following is an explanation of the buttons on the 'Create product group' page and what they do:

Button	Meaning	Function
Basic selection		
	Keyboard	Used to enter the product group name with the keyboard
	Change icon	Opens the 'Manage Icons' page
	Confirm	Saves the information entered and closes the page

### The 'Edit product group' page






Following is an explanation of the buttons on the 'Edit product group' page and what they do:

Button	Meaning	Function
Basic selection		
	Edit text	Opens the keyboard that can be used to change the name for the selected product group
	Move cooking profile up	Moves the selected cooking profile up in the list
	Move cooking profile down	Moves the selected cooking profile down in the list
	Remove	Removes the selected cooking profile from the product group
	Add	Adds the selected cooking profile to the product group
	Press to scroll up	Scrolls up
	Press to scroll down	Scrolls down
	Manage icons	Opens the 'Manage Icons' page
	Delete	Deletes the selected cooking profile from the cook-book

### The 'Manage Icons' page

---

Following is an explanation of the buttons on the 'Manage Icons' page and what they do:

Button	Meaning	Function
Basic selection		
	Press to scroll up	Scrolls up
	Press to scroll down	Scrolls down
	Folder	Selects the folder as the source for the images
	USB	Selects the USB port as the source for the images (enabled only if a USB drive is plugged in)
	Confirm	Saves the information entered and closes the page








## 5.2.4 The 'Cooking profiles' page

### How to access the 'Cooking profiles' page!








### The 'Cooking profiles' buttons

Following is an explanation of the buttons on the 'Cooking profile' page and what they do:

Button	Meaning	Function
<b>Basic selection</b>		
	Favorites	Opens the 'Favorites' page
	Product groups	Opens the 'Product groups' page
	All cooking profiles	Shows all cooking profiles available for selection
<b>Selection examples</b>		
	Cooking profile	Used to select the cooking profile for croissants
<b>Management</b>		
	Press to scroll up	Scrolls up
	Press to scroll down	Scrolls down
	Used to manage cooking profiles	Opens the 'Manage cooking profiles' page

### The 'Manage cooking profiles' page






Following is an explanation of the buttons on the 'Manage cooking profile' page and what they do:

Button	Meaning	Function
<b>Basic selection</b>		
	Edit text	Opens the keyboard that can be used to change the name for the selected cooking profile
	Press to scroll up	Scrolls up
	Press to scroll down	Scrolls down
	Manage icons	Opens the 'Manage Icons' page
	Delete	Deletes the selected cooking profile from the cook-book

### The 'Manage Icons' page

---

Following is an explanation of the buttons on the 'Manage Icons' page and what they do:

Button	Meaning	Function
Basic selection		
	Press to scroll up	Scrolls up
	Press to scroll down	Scrolls down
	Folder	Selects the folder as the source for the images
	USB	Selects the USB port as the source for the images (enabled only if a USB drive is plugged in)
	Confirm	Saves the information entered and closes the page

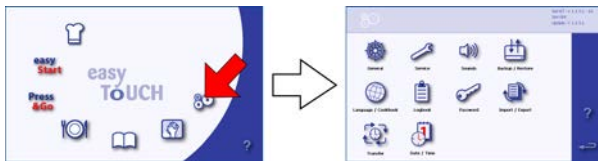
## 5.3 Settings

### Settings

This section goes over the various touchscreen pages that can be used to configure the unit's settings. Moreover, it explains the buttons on these pages and what they do.











#### 5.3.1 Settings Pages

##### How to access the 'Settings' page



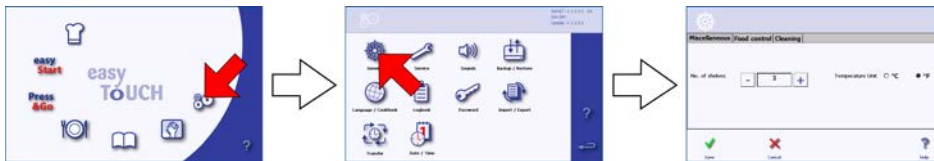
##### The 'Settings' buttons

Following is an explanation of the buttons on the 'Settings' page and what they do:

Button	Meaning	Function
Basic selection		
	General	Opens the 'General' menu: General system settings
	Language / Cookbook	Opens the 'Language / Cookbook' menu: <ul style="list-style-type: none"> <li>Used to change the user interface language</li> <li>Used to select the Cookbook in the language you want</li> </ul>
	Transfer	Opens the 'Transfer' menu: <ul style="list-style-type: none"> <li>Used to set up data transfers from the unit to a server</li> <li>Can only be used if set up specifically for the customer in question</li> </ul>
	Service	Opens the 'Service' menu: <ul style="list-style-type: none"> <li>Password-protected; can only be accessed by Customer Service personnel</li> </ul>
	Logbook	Opens the 'Logbook' menu: <ul style="list-style-type: none"> <li>Used to show the logbook</li> <li>Used to delete entries from the logbook</li> </ul>
	Date / Time	Opens the 'Date / Time' menu: <ul style="list-style-type: none"> <li>Used to set the date and time</li> </ul>
	Sounds	Opens the 'Sounds' menu: <ul style="list-style-type: none"> <li>Used to select the sounds for acoustic signals</li> <li>Used to adjust the volume for the various sounds</li> </ul>
	Password	Opens the 'Password' menu: <ul style="list-style-type: none"> <li>Used to define the password for access to easy-Start mode</li> </ul>
	Backup / Restore	Opens the 'Backup / Restore' page: <ul style="list-style-type: none"> <li>Used to back up Cookbook and easyTouch data onto the SD card</li> <li>Used to restore easyTouch data from the SD card</li> </ul>
	Import / Export	Opens the 'Import / Export' page <ul style="list-style-type: none"> <li>Importing and exporting data</li> </ul>

### 5.3.2 The 'General' menu

#### How to access the 'General' menu



#### 'General' tab

The following functions can be accessed by opening the 'General' tab:

Menu type	Meaning	Function
<input type="text" value="..."/>	Number of shelves	Used to set the number of shelves that can be used
<input type="radio"/>	Temperature unit	Used to select °C or °F as the temperature unit

#### 'Food monitoring' tab

The following functions can be accessed by opening the 'Food monitoring' tab:

Menu type	Meaning	Function
<input type="text" value="..."/>	Pre-heating time (sec)	Used to enter the pre-heating time: <ul style="list-style-type: none"> <li>▪ Holding time after the pre-heating temperature is reached</li> </ul>
<input type="text" value="..."/>	Pre-heating tolerance (°F)	Used to enter the tolerance for the pre-heating temperature: <ul style="list-style-type: none"> <li>▪ For example, the tolerance can be set in such a way that the pre-heating temperature will be considered to have been reached at 68°F lower</li> </ul>
<input type="text" value="..."/>	HACCP temp interval (sec)	Used to enter the HACCP data transfer interval: <ul style="list-style-type: none"> <li>▪ For example, data can be transferred every 120 s</li> </ul>
<input type="text" value="..."/>	Max. outage time (sec)	Used to enter the maximum power outage time before the unit will warn that the product is spoiled

#### 'Cleaning' tab

The following functions can be accessed by opening the 'Cleaning' tab:

Menu type	Meaning	Function
<input checked="" type="checkbox"/>	<ul style="list-style-type: none"> <li>▪ Step 1 - Light soiling</li> <li>▪ Step 2 - Medium soiling</li> <li>▪ Step 3 - Heavy soiling</li> <li>▪ Step 4 - Extremely heavy soiling</li> <li>▪ Manual cleaning</li> <li>▪ Express</li> <li>▪ CareStep</li> </ul>	Used to select the cleaning setting(s) that should be available on the 'Cleaning' page
<input type="text" value="..."/>	Shine starting from setting	Used to enter the cleaning setting starting from which a 'shine' step will be added to the cleaning sequence
<input type="text" value="..."/>	Cleaning agent dosing (1 - 10)	Used to enter the dosing for cleaning agents if cleaning agents other than the genuine ones are used

### 5.3.3 The 'Language / Cookbook' menu

#### How to access the 'Language / Cookbook' menu!



#### The 'Language / Cookbook' menu

The following functions can be accessed by opening the 'Language / Cookbook' menu:

Button	Meaning	Function
<b>Language</b>		
	List of available languages	Used to select the language you want
	Press to scroll up	Scrolls up
	Press to scroll down	Scrolls down
<b>Cookbook</b>		
	List of available Cookbooks	Used to select the Cookbook you want
	Press to scroll up	Scrolls up
	Press to scroll down	Scrolls down
	Delete	Deletes the selected Cookbook



### 5.3.4 The 'Transfer' menu

#### How to access the 'Transfer' menu!



#### The 'Transfer' buttons

Following is an explanation of the buttons on the 'Transfer' page and what they do:

Button	Meaning	Function
<b>Transfer time</b>		
	Calendar	Used to select the transfer date
<b>Transfer interval</b>		
<input checked="" type="radio"/>	Time intervals	Used to select available time intervals <ul style="list-style-type: none"> <li>▪ Turn on</li> <li>▪ Monthly</li> <li>▪ Weekly</li> <li>▪ Daily</li> <li>▪ Hourly</li> <li>▪ Never</li> </ul>
<input type="text" value="00:00:00"/>	Time	Used to set the transfer time
<input type="text" value="Now"/>	Now	Starts the transfer immediately
<b>Connections</b>		
<input type="checkbox"/>	Start VNC	Press to enable / disable the VNC server
<input type="checkbox"/>	Network	Press to configure the required network settings

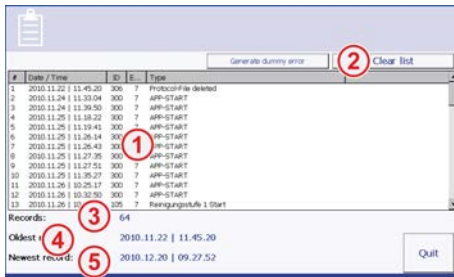
### 5.3.5 The 'Logbook' menu

#### How to access the 'Logbook' menu



#### How the 'Logbook' menu is laid out

The following figure shows the layout for the 'Logbook' menu:



#### The sections in the 'Logbook' menu and what they show/do

Following is a description of what the sections in the 'Logbook' menu show/do:

No.	Menu type	Designation	Function
1		Table	Logbook table with list of results
2		Delete list	Cannot be used by operators
3	<input type="text" value="00.0"/>	Entries	Number of entries in the list
4	<input type="text" value="00.0"/>	Oldest entry	The earliest entry in the list
5	<input type="text" value="00.0"/>	Most recent entry	The latest entry in the list

#### Logbook table

Following is a description of what the columns in the logbook table represent:

Designation	Function
#	Consecutive ascending number used to identify the results
Date / Time	Date and time of event
ID	Result ID – either a fault ID or an event ID
Event message	Event type: 2: Fault 7: Event
Type	Type of event in cleartext



### 5.3.6 The 'Date / Time' menu

#### How to access the 'Date / Time' menu



#### The 'Date / Time' menu

The following functions can be accessed by opening the 'Date / Time' menu:

Menu type	Meaning	Function
	Calendar	Used to set the current date
	Time	Used to set the current time

### 5.3.7 The 'Sounds' menu

#### How to access the 'Sounds' menu



#### 'Volume' tab

The following functions can be accessed by opening the 'Volume' tab:

Menu type	Meaning	Function
<input type="text" value="- ... +"/>	Volume	Used to adjust the volume

#### 'Sounds' tab

The following functions can be accessed by opening the 'Sounds' tab:

Menu type	Meaning	Function
<input type="text" value="▼"/>	Notice	Used to select the acoustic signal used to draw the operator's attention
<input type="text" value=""/>	Play	Plays the selected acoustic signal that will be used to draw the operator's attention
<input type="text" value="▼"/>	Cooking profile done	Used to select the acoustic signal for 'Cooking profile done'
<input type="text" value=""/>	Play	Plays the selected acoustic signal for 'Cooking profile done'

#### 'Upload' tab

The following functions can be accessed by opening the 'Upload' tab:

Menu type	Meaning	Function
<input type="text" value=""/>	Upload sound 1	Used to select the 'Individual 1' sound for upload
<input type="text" value=""/>	Upload sound 2	Used to select the 'Individual 2' sound for upload

### 5.3.8 The 'Password' menu

#### How to access the 'Password' menu

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#### The 'Password' menu

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The following functions can be accessed by opening the 'Password' menu:

Menu type	Meaning	Function
*****	Current password	Shows the current password in encrypted format
0 9 a z	New password	Used to enter a new password

#### Default password

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There is no default password set up.



### 5.3.9 The 'Backup/Restore' menu

#### How to access the 'Backup/Restore' menu





#### The 'Backup/Restore' buttons

Following is an explanation of the buttons on the 'Backup/Restore' page and what they do:

Button	Meaning	Function
	Backup	Used to open the 'Backup' tab: <ul style="list-style-type: none"> <li>Used to transfer data from the unit to the SD card</li> </ul>
	Restore	Used to open the 'Restore' tab: <ul style="list-style-type: none"> <li>Used to transfer data from the SD card to the unit</li> </ul>


#### 'Backup' tab

The following functions can be accessed by opening the 'Backup' tab:

Button	Meaning	Function
	Cookbook	Backs up the Cookbook.
	easyTouch	Backs up the unit's easyTouch data (system back-up).

#### 'Restore' tab

The following functions can be accessed by opening the 'Restore' tab:

Button	Meaning	Function
	easyTouch	Restores easyTouch data.

### 5.3.10 The 'Import/Export' menu

#### How to access the 'Import/Export' menu!



#### The 'Import/Export' buttons

Following is an explanation of the buttons on the 'Import/Export' page and what they do:

Button	Meaning	Function
	Import	Used to open the 'Import' tab: <ul style="list-style-type: none"> <li>Used to transfer data from the USB drive to the unit</li> </ul>
	Export	Used to open the 'Export' tab: <ul style="list-style-type: none"> <li>Used to transfer data from the unit to the USB drive</li> </ul>

#### 'Import' tab



The following functions can be accessed by opening the 'Import' tab:

Button	Meaning	Function
	Cookbook	Used to import a Cookbook
	Start logo	Used to import a customer-specific logo for the home page
	Update	Starts the manual update process for the control module

#### 'Export' tab

The following functions can be accessed by opening the 'Export' tab:

Button	Meaning	Function
	HACCP	Used to export HACCP data Format: DAT
	Log	Used to export the logbook's contents Format: DAT
	Settings	Used to export the unit's user settings Purpose: <ul style="list-style-type: none"> <li>Checking the corresponding status</li> </ul> Format: XML Information for each setting: <ul style="list-style-type: none"> <li>Name</li> <li>Value currently set</li> </ul>

Button	Meaning	Function
	Controls	Used to export the unit's operating parameters Purpose: <ul style="list-style-type: none"><li>▪ Checking the corresponding status</li></ul> Format: XML Information for each operating parameter: <ul style="list-style-type: none"><li>▪ ID</li><li>▪ Name</li><li>▪ Unit</li><li>▪ Minimum value</li><li>▪ Maximum value</li><li>▪ Default value</li><li>▪ Value currently set</li></ul>
	Cookbook	Used to export the Cookbook Purpose: <ul style="list-style-type: none"><li>▪ Importing the Cookbook into other units</li><li>▪ Backing up the Cookbook on a separate data storage device</li></ul> Format: SDF



## 6 How to Work with the Touchscreen

### Basic instructions for using the touchscreen

This section provides step-by-step instructions for the most important tasks involving the touchscreen.

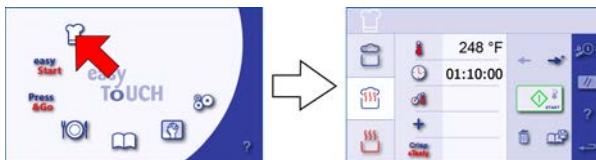
### 6.1 Entering Cooking Data

#### How it works

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

#### 6.1.1 Setting Up a Cooking Program

##### How to access the 'Cooking' page



##### 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.	or  or
2	Enter the cooking temperature you want.	
3	Select the criterion that will be used to determine when the sequence is done: <ul style="list-style-type: none"> <li>▪ Cooking time or</li> <li>▪ Internal temperature</li> </ul>	or
4	Open the 'Extra Cooking Functions' Page.	
5	If necessary, select one of the following extra functions: <ul style="list-style-type: none"> <li>▪ Reduced fan speed</li> <li>▪ Steam reducer</li> <li>▪ Preset start time</li> <li>▪ ecoCooking</li> <li>▪ Delta-T cooking; please refer to the 'Setting Up a Delta-T Cooking Program' instructions</li> </ul>	
6	If necessary, select a Crisp&Tasty moisture removal setting. <b>Result:</b> If your cooking program consists of one cooking step only, or if this was the last cooking step in your cooking program, you are now done setting up your program.	
7	If you want to add another cooking step to the cooking program, continue to step 8.	

8 Add a cooking step.



9 Repeat steps 1 through 7.  
To access the 'Cooking Step Overview' page, press:



**For more information...**

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**Next steps**

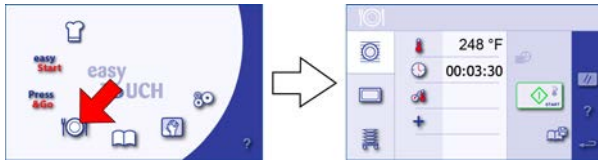
▷ Day-to-Day Cooking

100

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## 6.1.2 Setting Up a Rethermalization Program

### How to access the 'Rethermalization' page



### Setting Up a Rethermalization Program

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

Step	Procedure	Button
1	Select a basic rethermalization program.	 or  or 
2	Enter the rethermalization temperature you want.	
3	Select the criterion that will be used to determine when the sequence is done: <ul style="list-style-type: none"> <li>▪ Rethermalization time</li> <li>or</li> <li>▪ Internal temperature</li> </ul>	 or 
4	Open the 'Extra Rethermalization Functions' Page.	
5	If necessary, select an extra function: <ul style="list-style-type: none"> <li>▪ Reduced fan speed</li> <li>▪ Steam reducer</li> </ul> <b>Result:</b> You are now done setting up your rethermalization program.	 

### For more information...

#### Next steps

- ▷ Day-to-Day Rethermalization

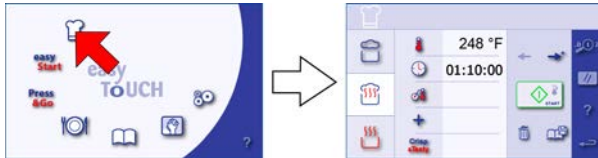
## 6.2 Using Extra Functions and Special Programs

### How it works

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











### 6.2.1 Using Delta-T Cooking

#### How to access the 'Cooking' page



#### Using Delta-T Cooking

Follow the steps below to set up a cooking program with Delta-T cooking:

Step	Procedure	Button
1	Select one of the two following basic cooking programs: 'Steam' or 'Hot air'.	 or 
2	Open the 'Extra Cooking Functions' Page.	
3	Press Delta-T cooking. <b>Result:</b> You will be taken to the Delta-T mode, indicated by:	  or 
4	Enter the Delta temperature.	
5	Enter the end core temperature. <b>Result:</b> If your cooking program consists of one cooking step only, or if this was the last cooking step in your cooking program, you are now done setting up your program.	
6	If you want to add another cooking step to the cooking program, continue to step 7.	
7	Add a cooking step.	
8	Repeat steps 1 through 6. To access the 'Cooking Step Overview' page, press:	

#### For more information...

##### Next steps

- ▷ Day-to-Day Cooking

100

##### Related subjects

- ▷ Delta-T cooking

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## 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 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"> <li>▪ Cooking temperature</li> <li>▪ Cooking time or core temperature</li> </ul>	  or 
2	Correct the values as necessary.	

### 6.3.2 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 'Stop' button.	

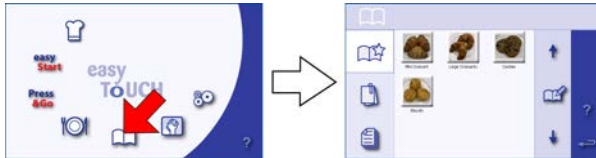
## 6.4 Working with the Cookbook

### 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

##### How to access the 'Favorites' page



##### Opening a cooking profile from your Favorites

Follow the steps below to open a cooking profile from your Favorites:








Step	Page	Procedure	Button
1		Select the cooking profile you want ('Croissant', for example) <b>Result:</b> <ul style="list-style-type: none"> <li>The cooking profile data will be shown.</li> <li>You can now start the cooking profile.</li> </ul>	
2		If necessary, you can scroll up or down when selecting a cooking profile.	 

##### How to access the 'Product groups' page!



##### Opening a Cooking Profile from a Product Group

Follow the steps below to open a cooking profile from your product group:






Step	Page	Procedure	Button
1		Select the product group you want (Baking, for example).	
2		Select the cooking profile you want ('Croissant', for example) <b>Result:</b> <ul style="list-style-type: none"> <li>The cooking profile data will be shown.</li> <li>You can now start the cooking profile.</li> </ul>	
3		If necessary, you can scroll up or down when selecting the product group and the cooking profile.	 

**How to access the 'Cooking profiles' page!**



**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	Page	Procedure	Button
1		Select the cooking profile you want ('Croissants', for example) <b>Result:</b> <ul style="list-style-type: none"> <li>The cooking profile data will be shown.</li> <li>You can now start the cooking profile.</li> </ul>	
2		If necessary, you can scroll up or down when selecting a cooking profile.	 

**Unable to find your cooking profile?**

If you are unable to find the cooking profile you want in the cookbook, the reason may be that the right cookbook has not been imported yet. Import the Cookbook or talk to your system administrator.

**For more information...**

**Next steps**

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

## 6.4.2 Opening a BakePro Cooking Profile from the Cookbook

### How to access the 'Product groups' page!






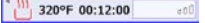




### Opening a BakePro Cooking Profile from the Cookbook

BakePro is a pre-programmed baking profile with three different settings

Each BakePro cooking profile consists of four cooking steps. The first three cooking steps are pre-programmed. You can enter your own custom cooking step for the last step.

Follow the steps below to open a BakePro cooking profile:

Step	Page	Procedure	Button
1		Select the BakePro product group you want.	
2		Select the cooking profile you want ('Step 1', for example) <b>Result:</b> <ul style="list-style-type: none"> <li>The cooking profile data will be shown.</li> </ul>	
3		If necessary, modify the cooking data for the last cooking step. <b>Result:</b> <ul style="list-style-type: none"> <li>You can now start the cooking profile.</li> </ul>	
4		If necessary, save the modified cooking profile with a new name in the Cookbook.	

### For more information...

#### Next steps










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



## 6.4.3 Create cooking profile










### Create cooking profile

Follow the steps below to create a cooking profile:

Step	Page	Procedure	Button
1		Set up a cooking program. Use the 'Cooking' page to do so.	
2		Save the program as a cooking profile.	
3		Give the cooking profile a name.	<input type="text"/>
4		Assign an icon to the cooking profile.	
5		Confirm the name and icon.	






### Creating a Cooking Profile with Pre-Defined Shelves





Follow the steps below to create a cooking profile:

Step	Page	Procedure	Button
1		Set up a cooking program. Use the 'Cooking' page to do so.	
2		Save the program as a cooking profile.	
3		Give the cooking profile a name and define the shelves you want by using brackets, e.g., Baguette [1,3,5].	<input type="text"/>
4		Assign an icon to the cooking profile.	
5		Confirm the name and icon.	

### Creating a Rethermalization Profile

Follow the steps below to create a rethermalization profile:

Step	Page	Procedure	Button
1		Set up a rethermalization program. Use the 'Rethermalization' page to do so.	
2		Save the program as a rethermalization profile.	
3		Give the rethermalization profile a name.	<input type="text"/>

Step	Page	Procedure	Button
4		Assign an icon to the rethermalization profile.	
5		Confirm the name and icon.	

### For more information...

#### Next steps

- ▷ Adding and removing cooking profile to/from your favorites 88
  - ▷ Storing / Removing Cooking Profiles in / from a Product Group 92
-







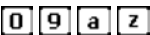










## 6.4.4 Changing the name and icon for a cooking profile

### How to access the 'Cooking profiles' page!



### Changing the name and icon for a cooking profile

Follow the steps below to change the name and icon for a cooking profile:

Step	Page	Procedure	Button
1		Open the 'Manage cooking profiles' page	
2		Select the cooking profile for which you want to change the name and icon.	
3		Open the keyboard.	
4		Enter the name you want using the keyboard.	
5		Confirm your selections. To exit the keyboard, press Esc.	
6		Open the 'Manage Icons' page.	
7		Select the image source: Folder or USB drive	 or 
8		Select an image.	
9		Confirm your selections.	








## 6.4.5 Delete the cooking profile from the cookbook

### How to access the 'Cooking profiles' page!



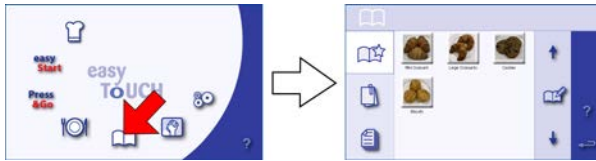
### Delete the cooking profile from the cookbook

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

Step	Page	Procedure	Button
1		Open the 'Manage cooking profiles' page	
2		Select the cooking profile that you want to delete from the cookbook.	
3		Delete the cooking recipe from the cookbook.	
4		Confirm that you want to delete the profile.	












## 6.4.6 Adding and removing cooking profile to/from your favorites

### How to access the 'Favorites' page










### Adding a cooking profile to your favorites

Follow the steps below to add a cooking profile to your favorites:

Step	Page	Op-tion	Procedure	Button
1			Open the 'Manage Favorites' page.	
2			Select the cooking profile that you want to add to your favorites.	
3			Add the cooking profile to your favorites.	
4			If necessary, change the recipe order in your Favorites.	 or 









### Removing a cooking profile from your favorites

Follow the steps below to remove a cooking profile from your favorites:

Step	Page	Op-tion	Procedure	Button
1			Open the 'Manage Favorites' page.	
2			Select the cooking profile that you want to remove from your favorites.	
3			Remove the cooking profile from your favorites.	

**Delete the cooking profile from the cookbook**

If you need to, you can also delete a cooking profile from the cookbook using the favorites page. Follow the steps below:

Step	Page	Op-tion	Procedure	Button
1			Open the 'Manage Favorites' page.	
2			Select the cooking profile that you want to delete from the cookbook.	
3			Delete the cooking recipe from the cookbook.	
4			Confirm that you want to delete the profile.	










## 6.4.7 Creating New Product Groups

How to access the 'Product groups' page!



### Creating New Product Groups

Follow the steps below to create a new cooking profile group:

Step	Page	Procedure	Button
1		Open the 'Manage product group' page.	
2		Open the 'Create product group' page.	
3		Give the product group a name.	<input data-bbox="1235 911 1406 949" type="text"/>
4		Assign an icon to the product group.	
5		Confirm the name and icon.	

For more information...

#### Next steps

- ▶ Storing / Removing Cooking Profiles in / from a Product Group

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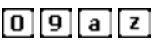










## 6.4.8 Changing the name and icon for a product group

### How to access the 'Product groups' page!



### Changing the name and icon for a product group

Follow the steps below to change the name and icon for a product group:

Step	Page	Op-tion	Procedure	Button
1			Open the 'Manage product group' page.	
2			Select the product group for which you want to change the name and icon.	
3			Open the 'Edit product group' page.	
4			Open the keyboard.	
5			Enter the name you want using the keyboard.	
6			Confirm your selections. To exit the keyboard, press Esc.	
7			Open the 'Manage Icons' page.	
8			Select the image source: Folder or USB drive	 or 
9			Select an image.	
10			Confirm your selections.	



















## 6.4.9 Storing / Removing Cooking Profiles in / from a Product Group

How to access the 'Product groups' page!















### Storing a Cooking Profile in a Product Group

Follow the steps below to store a cooking profile in a product group:

Step	Page	Op-tion	Procedure	Button
1			Open the 'Manage product group' page.	
2			Select the product group to which you want to add a cooking profile.	
3			Open the 'Edit product group' page.	
4			Select the cooking profile that you want to add to your product group.	
5			Add the cooking profile to your product group.	
6			If necessary, change the recipe order in your product group.	 or 









### Removing a Cooking Profile from a Product Group

Follow the steps below to remove a cooking profile from your product group:

Step	Page	Op-tion	Procedure	Button
1			Open the 'Manage product group' page.	
2			Select the product group from which you want to remove a cooking profile.	
3			Open the 'Edit product group' page.	
4			Select the cooking profile that you want to remove from your product group.	
5			Remove the cooking profile from your product group.	

### Delete the cooking profile from the cookbook

If you need to, you can also delete a cooking profile from the cookbook using the product group page. Follow the steps below:

Step	Page	Op- tion	Procedure	Button
1			Open the 'Manage product group' page.	
2			Select the cooking profile that you want to delete from the cookbook.	
3			Delete the cooking recipe from the cookbook.	
4			Confirm that you want to delete the profile.	









## 6.4.10 Press to delete the product group

### How to access the 'Product groups' page!



### Press to delete the product group

Follow the steps below to delete a product group:

Step	Page	Op-tion	Procedure	Button
1			Open the 'Manage product group' page.	
2			Select the product group that you want to delete.	
3			Delete the product group.	
4			Confirm that you want to delete the profile.	

## 6.5 Making changes with the settings

### Making changes with the settings

This section goes over the considerations that must be observed when making changes with the settings.

### 6.5.1 Options that can be configured with the service interface

#### Configurable options

There are additional functions that must be enabled with the service interface in order to make the use of your combi oven even safer. Please contact your authorized customer service company.

These functions will change parts of the cooking and/or cleaning processes. The following functions can be enabled:

- SteamProtect: Automatically removes moisture from the oven
- SafeCoolDown: Cools down the oven while the unit door is closed

#### SteamProtect

The SteamProtect function will make the following changes when cooking with easyTouch:

- The steam produced inside the oven will be discharged almost completely through the air vent,
- significantly reducing the hot steam coming out when the unit door is opened.

#### SafeCoolDown

In contrast to the Cool down function that is preset by default, SafeCoolDown will make the following changes when cooking with easyTouch:

- The unit door can remain closed while the oven cools down.
- The increased hot steam produced by the SafeCoolDown function will be discharged almost completely through the air vent.

When cleaning with easyTouch, the SafeCoolDown function is enabled by default.

## 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 17 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 39 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 18' 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.

### 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 109 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.
- The sliding cover must be covering the USB port.
- 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'.

#### **How to access the 'Press&Go' page**



#### **Cooking**

Follow the steps below to cook food:

Step	Procedure	Button
1	Select the cooking profile you want ('Croissant', for example) <b>Result:</b> The combi oven will start its pre-heating sequence.	
2	Place the food inside the oven as soon as the pre-heating sequence is done and you are prompted to do so.	
3	Close the unit door. <b>Result:</b> <ul style="list-style-type: none"> <li>▪ The cooking program will run and the remaining cooking time will be displayed on the page's header.</li> <li>▪ As soon as the cooking program is done, the unit will make a sound to let you know.</li> </ul>	
4	Open the unit door and remove the cooked product.	

**For more information...**

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**How to do it right**

▷ Safely Opening and Closing the Unit Door	110
▷ Placing Food Inside and Taking It Out	111
▷ Removing and installing racks	113
▷ Removing and installing the suction panel	115
▷ Putting Away and Removing the Core Temperature Probe	117
▷ Plugging in the USB stick	118

---



## 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 109 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.
- The sliding cover must be covering the USB port.
- 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 with pre-heating**

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

Step	Procedure	Button
1	Set up the cooking program you want or open it in the Cookbook. <b>Result:</b> A cooking program will be available on the 'Cooking' page.	 or 
2	Start the cooking program. <b>Result:</b> The combi oven will automatically start its pre-heating sequence.	
3	Place the food inside the oven as soon as the pre-heating sequence is done and you are prompted to do so.	
4	Close the unit door. <b>Result:</b> <ul style="list-style-type: none"> <li>▪ The cooking program will run and the remaining cooking time will be displayed on the page's header.</li> <li>▪ If the SteamProtect function is available, moisture will be automatically removed from the oven cavity before the cooking program ends.</li> <li>▪ As soon as the cooking program is done, the unit will make a sound to let you know.</li> </ul>	 
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. <b>Result:</b> A cooking program will be available on the 'Cooking' page.	 or 
2	Start the cooking program.	
3	Place the food inside the oven as soon as you are prompted to do so.	
4	Close the unit door. <b>Result:</b> <ul style="list-style-type: none"> <li>▪ Your cooking program will run and the remaining cooking time will be displayed on the page's header.</li> <li>▪ If the SteamProtect function is available, moisture will be automatically removed from the oven cavity before the cooking program ends.</li> <li>▪ As soon as the cooking program is done, the unit will make a sound to let you know.</li> </ul>	 
5	Open the unit door and remove the cooked product.	

**For more information...**

**How to do it**

- ▷ Setting Up a Cooking Program 76
- ▷ Using Delta-T Cooking 79
- ▷ Accessing a cooking profile in the cookbook 81

**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 111
- ▷ Removing and installing racks 113
- ▷ Removing and installing the suction panel 115
- ▷ Putting Away and Removing the Core Temperature Probe 117
- ▷ Plugging in the USB stick 118

## 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 109 and follow all the corresponding instructions without exception.




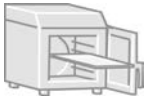



#### Prerequisites

Check whether the following prerequisites are met:

- The combi oven must have been properly cleaned.
- The air distributors must be in place.
- The sliding cover must be covering the USB port.
- 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	Set up the rethermalization program you want or open it in the Cookbook. <b>Result:</b> A rethermalization program will be available on the 'Rethermalization' page.	 or 
2	Start the rethermalization program. <b>Result:</b> The combi oven will start its pre-heating sequence.	
3	Place the food inside the oven as soon as the pre-heating sequence is done and you are prompted to do so.	
4	Close the unit door. <b>Result:</b> <ul style="list-style-type: none"> <li>▪ The rethermalization program will run and the remaining rethermalization time will be displayed on the page's header.</li> <li>▪ As soon as the rethermalization program is done, the unit will make a sound to let you know.</li> </ul>	 
5	Open the unit door and remove the rethermalized 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. <b>Result:</b> A rethermalization program will be available on the 'Rethermalization' page.	 or 
2	Start the rethermalization program.	
3	Place the food inside the oven as soon as you are prompted to do so.	
4	Close the unit door. <b>Result:</b> <ul style="list-style-type: none"> <li>Your rethermalization program will run and the remaining rethermalization time will be displayed on the page's header.</li> <li>As soon as the rethermalization program is done, the unit will make a sound to let you know.</li> </ul>	 
5	Open the unit door and remove the rethermalized product.	

**For more information...****How to do it**

- ▷ Accessing a cooking profile in the cookbook 81
- ▷ Setting Up a Rethermalization Program 78

**Next steps**

- ▷ Using Unoccupied Shelves During Rethermalization 106

**How to do it right**

- ▷ Safely Opening and Closing the Unit Door 110
- ▷ Placing Food Inside and Taking It Out 111
- ▷ Removing and installing racks 113
- ▷ Removing and installing the suction panel 115
- ▷ Putting Away and Removing the Core Temperature Probe 117
- ▷ Plugging in the USB stick 118

## 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.

### Manual Steaming During Cooking

---

Follow the steps below to manually steam food during cooking:

Step	Procedure	Button
1	Select the 'Manual steaming' function on the 'Cooking' page. <b>Result:</b> The food being cooked will be steamed while the button is being held down.	

---

## 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 109 and follow all the corresponding instructions without exception.


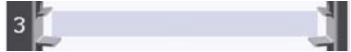



### **Prerequisites**

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.

### **Procedure**

Follow the steps below to use unoccupied shelves during a cooking sequence:

Step	Procedure	Button
1	Select the TrayTimer function on the 'Cooking' page. <b>Result:</b> The 'TrayTimer' page will be opened.	
2	Select an unoccupied shelf. <b>Result:</b> The keyboard used to enter the cooking time for the selected shelf will appear.	
3	Enter the cooking time you want. <b>Result:</b> The cooking time for the shelf will start running.	
4	Place the food inside the oven and close the unit door. <b>Result:</b> As soon as the cooking time for the shelf has elapsed, an acoustic signal will be emitted and the unit will show a prompt indicating the shelf from which food can be removed.	
5	Open the unit door and remove the food from the corresponding shelf.	

### **Stopping the program for a shelf before it ends**

Press **X** at any time to stop the cooking program for a shelf.

### **Optimizing work processes by using the nonstop operation setting**

Using the nonstop operation setting is a good idea if you want to have the combi oven keep running while you put food in shelf by shelf as necessary.

Nonstop operation can be activated by pressing the following buttons (starting from the home page):



## 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 109 and follow all the corresponding instructions without exception.


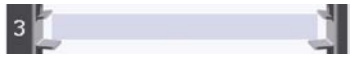

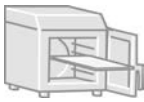

#### **Prerequisites**

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.

#### **Procedure**

Follow the steps below to use unoccupied shelves during a rethermalization sequence:

Step	Procedure	Button
1	Select the TrayTimer function on the 'Rethermalization' page. <b>Result:</b> The 'TrayTimer' page will be opened.	
2	Select an unoccupied shelf. <b>Result:</b> The keyboard used to enter the rethermalization time for the selected shelf will appear.	
3	Enter the rethermalization time you want. <b>Result:</b> The rethermalization time for the shelf will start running.	
4	Place the food inside the oven and close the unit door. <b>Result:</b> As soon as the rethermalization time for the shelf has elapsed, an acoustic signal will be emitted and the unit will show a prompt indicating the shelf from which food can be removed.	
5	Open the unit door and remove the rethermalized product.	

#### **Stopping the program for a shelf before it ends**

Press **X** at any time to stop the rethermalization program for a shelf.

#### **Optimizing work processes by using the nonstop operation setting**

Using the nonstop operation setting is a good idea if you want to have the combi oven keep running while you put food in shelf by shelf as necessary.

Nonstop operation can be activated by pressing the following buttons (starting from the home page):



## 7.8 Cooling Down the Oven

### **⚠ 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 109 and follow all the corresponding instructions without exception.

#### **Purpose**

You can use the 'Cool down' extra function to quickly cool down the oven so that you can start a cooking program with a temperature that is lower than the oven's current one.

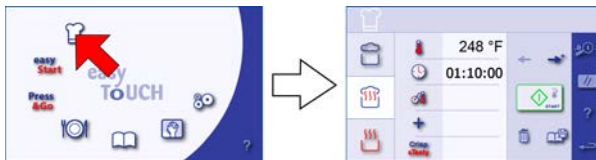
The 'Cool down' extra function can be used with the unit door open or closed.

#### **Prerequisites**

Check whether the following prerequisites are met:



- All cooking programs must be done.

#### **How to access the 'Cooking' page**



#### **Cooling Down the Oven**

Follow the steps below to cool down the oven:

Step	Procedure	Button
1	Open the 'Extra Cooking Functions' Page.	
2	Select the 'Cool down' extra function <b>Result:</b> <ul style="list-style-type: none"> <li>▪ If the unit door is open, the oven will be cooled down immediately without the operator having to press 'Start'.</li> <li>▪ If the unit door is closed, a prompt asking the operator to open the unit door will appear.</li> </ul> <b>WARNING!</b> <ul style="list-style-type: none"> <li>▪ When cooling down the oven with the Cool down function while the unit door is open, step away from the unit, as hot steam will come out through the door.</li> <li>▪ If you open the unit door while cooling down the oven with the Cool down function, be ready for a rush of hot steam.</li> </ul>	



## 7.9 Cleaning the oven automatically

### **Purpose**

---

The 'SafeCooldown' function automatically cools down the oven before food is placed inside so that you can start a cooking program with a temperature that is lower than the oven's current one.

During this automatic cooling down process, the unit door will always remain closed, ensuring that using your combi oven will be even safer.

### **Prerequisites**

---

To be able to use this function, it must be enabled in the easyTouch service level.

## 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 17 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 39 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.

## 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 109 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 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 109 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"> <li>▪ Start from the bottom.</li> <li>▪ Always slide bakeware, sheet pans, and shelf grills in all the way to the stop.</li> <li>▪ If you are using oven racks to hold the food inside, leave the bottommost shelf level clear.</li> </ul>	

### 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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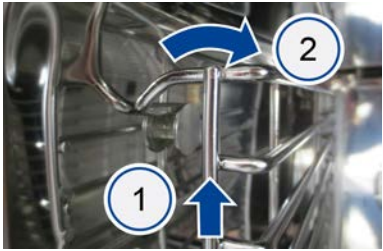
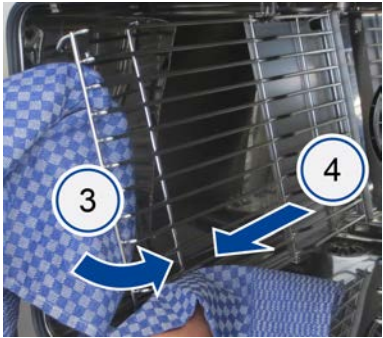
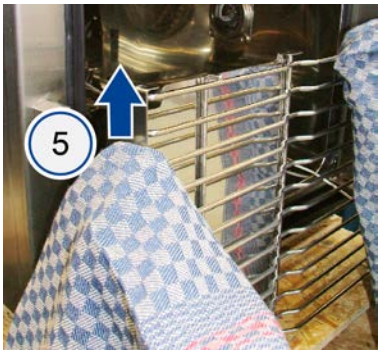
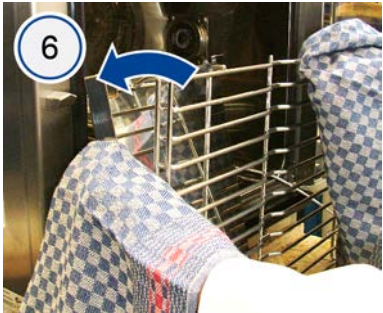
## 8.4 Removing and installing racks

### **⚠ 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 109 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). <b>Caution:</b> 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 109 and follow all the corresponding instructions without exception.

#### **Prerequisites**

Check whether the following prerequisites are met:

- The rack must have been removed.

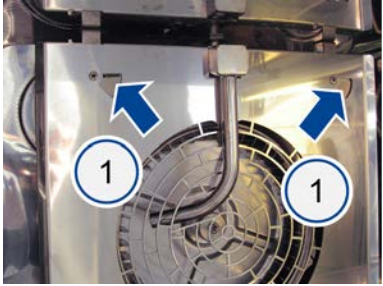

#### **Required tools**

You will need the following tools:

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

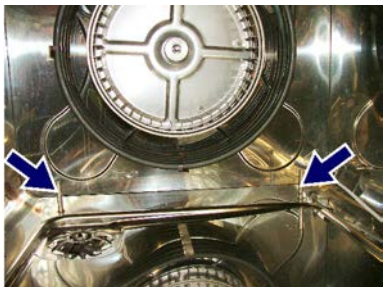
#### **Removing the suction panel**

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...**

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**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 109 and follow all the corresponding instructions without exception.

#### **Purpose**

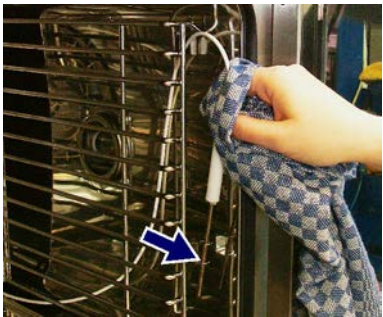
---

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.

## 8.7 Plugging in the USB stick

### **⚠ 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 109 and follow all the corresponding instructions without exception.



### **Purpose of USB sliding cover**

The sliding cover protects the USB port so that no steam will be able to enter the control system electronics during cooking or cleaning.

The USB port must always be covered by the sliding cover during cooking and cleaning.

### **Plugging in the USB stick**

Follow the steps below to plug a USB drive into the port:

Step	Procedure	Figure
1	Slide the USB port sliding cover to the right.	
2	Plug in the USB drive. If the USB drive is too big, use an adapter cable.	

## 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 128	ConvoClean new or ConvoClean forte
	Clean the oven fully automatically (ConvoClean system) on page 134	ConvoClean forte and ConvoCare
Fan compartment behind suction panel	Cleaning the oven cavity behind the suction panel on page 140	ConvoClean new or ConvoClean forte
	Clean the oven fully automatically (ConvoClean system) on page 134	ConvoClean forte and ConvoCare
Hygienic removable gasket, around unit door as well	Cleaning the hygienic removable gasket on page 138	Common household dishwashing liquid
Oven drain	<ul style="list-style-type: none"> <li>▪ Remove any residues</li> <li>▪ Spray cleaning agent inside and rinse with water</li> </ul>	ConvoClean new or ConvoClean forte
Outside of unit case	<ul style="list-style-type: none"> <li>▪ Turn off the unit</li> <li>▪ Clean by hand with a soft cloth</li> </ul>	Common household stainless steel cleaner Common mild dishwashing liquid (if the case is black)
USB port sliding cover	Clean by hand with a soft cloth	Common household dishwashing liquid
The oven cavity if there is a white film or dark discolorations	<ul style="list-style-type: none"> <li>▪ Spray cleaning agent on the film/discolorations while the combi oven is not warm</li> <li>▪ Let the cleaning agent work for 10 minutes</li> <li>▪ Polish using a soft, non-abrasive sponge</li> <li>▪ Rinse out</li> </ul>	ConvoCare
Bakeware, sheet pans, shelf grills, and other accessories used for cooking	<ul style="list-style-type: none"> <li>▪ Clean by hand using a soft, non-abrasive sponge</li> <li>▪ rinse with water</li> </ul>	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 139	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...

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#### Related subjects

- ▷ Cleaning agents

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## 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 <b>(not for fully automatic cleaning with the ConvoClean system)</b> <b>(not for cleaning bakeware, sheet pans, shelf grills, or other accessories)</b>	Oven cleaning <ul style="list-style-type: none"> <li>▪ By hand</li> <li>▪ Semi-automatic</li> </ul>	Spray bottle
ConvoClean forte For normal to heavy soiling <b>(not for cleaning bakeware, sheet pans, shelf grills, or other accessories)</b>	Oven cleaning <ul style="list-style-type: none"> <li>▪ By hand</li> <li>▪ Semi-automatic</li> </ul>	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 <b>(not for cleaning bakeware, sheet pans, shelf grills, or other accessories)</b>	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"> <li>▪ Cleaning components and accessories as specified in the corresponding instructions</li> <li>▪ Cleaning bakeware, sheet pans, shelf grills, and other accessories used for cooking</li> </ul>	-

### **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	Express	Care-Step
ConvoClean forte	11.20	18.90	26.60	26.95	4.20	-
ConvoCare	7.00	7.00	7.00	17.50	9.45	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 142
  - ▷ Replacing cleaning agent canisters with ConvoCare 143
-

## 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 17 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 39 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 18' 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.
- ▷ Always keep the USB sliding cover closed during cleaning.
- ▷ 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 or cool it down with the 'Cool down' function
- ▷ 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 or cool it down with the 'Cool down' function

### 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 Cooling Down the Oven

### **⚠ 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 123 and follow all the corresponding instructions without exception.

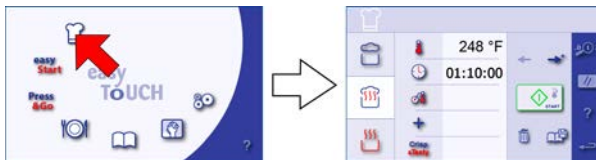
### **Purpose**

You can use the 'Cool down' extra function to quickly cool down the oven so that you can clean it. The 'Cool down' extra function can be used with the unit door open or closed.

### **Prerequisites**



- Check whether the following prerequisites are met:
- All cooking programs must be done.

### **How to access the 'Cooking' page**



### **Cooling Down the Oven**

Follow the steps below to cool down the oven:

Step	Procedure	Button
1	Open the 'Extra Cooking Functions' Page.	
2	<p>Select the 'Cool down' extra function</p> <p><b>Result:</b></p> <ul style="list-style-type: none"> <li>▪ If the unit door is open, the oven will be cooled down immediately without the operator having to press 'Start'.</li> <li>▪ If the unit door is closed, a prompt asking the operator to open the unit door will appear.</li> </ul> <p><b>WARNING!</b></p> <ul style="list-style-type: none"> <li>▪ When cooling down the oven with the Cool down function while the unit door is open, step away from the unit, as hot steam will come out through the door.</li> <li>▪ If you open the unit door while cooling down the oven with the Cool down function, be ready for a rush of hot steam.</li> </ul>	

### 9.2.3 Cleaning the oven automatically

#### **Purpose**

---

The 'SafeCooldown' function automatically cools down the oven before food is placed inside so that you can start a cooking program with a temperature that is lower than the oven's current one.

During this automatic cooling down process, the unit door will always remain closed, ensuring that using your combi oven will be even safer.

#### **Prerequisites**

---

To be able to use this function, it must be enabled in the easyTouch service level.

## 9.2.4 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 123 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	Open the 'Cleaning' page and select the semi-automatic cleaning program. <b>Result:</b> The combi oven will start the semi-automatic cleaning process. The oven cavity will be heated up for approx. 10 minutes.	 
4	As soon as the first acoustic signal is emitted, open the unit door.	

Step	Procedure	Button
5	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.	
6	Close the unit door. <b>Result:</b> The program will continue running automatically (approx. 10 minutes).	
7	As soon as the next acoustic signal is emitted, open the unit door.	
8	Use a water jet to thoroughly rinse the suction panel and the area behind it.	
9	Close the unit door. <b>Result:</b> The program will continue running automatically (approx. 10 minutes).	
10	Wait until an acoustic signal is emitted at the end of the cleaning process.	
11	After the system's prompt, confirm the end of the semi-automatic cleaning process.	
12	Open the unit door and check to 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 the suction panel
- ▷ Removing and installing racks

115

113

**Related subjects**

▷ Cleaning agents	121
▷ Cleaning schedule	119

---

## 9.2.5 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 123 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	Close the unit door.	
2	Open the 'Cleaning' page and select the semi-automatic cleaning program. <b>Result:</b> The system will check the oven temperature.	 
3	If the oven temperature is too high, wait with the unit door closed until the oven cavity has cooled down to a temperature lower than 140°F before performing any cleaning tasks.	
4	As soon as the first acoustic signal is emitted, open the unit door and, after the system prompts you to do so, remove any large food residues from the cooled-down oven cavity.	
5	Close the unit door. <b>Result:</b> The combi oven will start the semi-automatic cleaning process.	 
6	As soon as the second acoustic signal is emitted, open the unit door.	 



Step	Procedure	Button
7	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.	
8	Close the unit door. <b>Result:</b> The program will continue running automatically (approx. 10 minutes).	
9	As soon as the next acoustic signal is emitted, open the unit door.	
10	Use a water jet to thoroughly rinse the suction panel and the area behind it.	
11	Close the unit door. <b>Result:</b> The program will continue running automatically (approx. 10 minutes).	
12	Wait until an acoustic signal is emitted at the end of the cleaning process.	
13	After the system's prompt, confirm the end of the semi-automatic cleaning process.	
14	Open the unit door and check to make sure that everything has been cleaned properly.	
15	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.	
16	Turn the combi oven off and leave the unit door ajar in order to let the oven cavity dry out.	

**For more information...**

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**How to do it right**

- ▷ Removing and installing racks 113
- ▷ Removing and installing the suction panel 115

**Related subjects**

- ▷ Cleaning agents 121
  - ▷ Cleaning schedule 119
-

## 9.2.6 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 123 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.


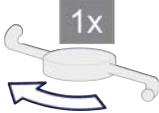




### Required tools










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	Open the 'Cleaning' page.	
5	Start the fully automatic cleaning program by selecting the cleaning setting.	
6	After the system prompts you to do so, open the unit door and check the oven cavity.	

Step	Procedure	Button
7	Close the unit door. <b>Result:</b> The combi oven will start the fully automatic cleaning cycle. <b>Warning:</b> Do not, under any circumstance, interrupt the cycle. Do not open the unit door.	 
8	Wait until an acoustic signal is emitted at the end of the cleaning process.	 
9	After the system's prompt, confirm the end of the fully automatic cleaning process.	
10	Open the unit door and check to make sure that everything has been cleaned properly.	 
11	If necessary, clean the oven drain.	
12	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

▷ Cleaning schedule	119
▷ Cleaning agents	121
▷ Replacing cleaning agent canisters with ConvoCare	143
▷ Replacing the cleaning agent canister containing ConvoClean forte	142

## 9.2.7 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 123 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.



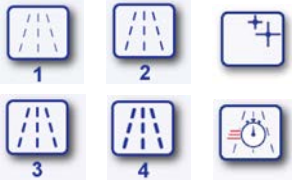



### Required tools

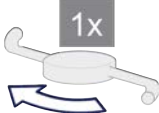






You will need the following tools:

- 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	Close the unit door.	
2	Open the 'Cleaning' page.	
3	Start the fully automatic cleaning program by selecting the cleaning setting.	
4	<p>After the system prompts you to do so, open the unit door and then close it again immediately without reaching into the hot oven.</p> <p><b>Result:</b> The system will check the oven temperature. The oven will automatically start cooling down.</p>	
5	Keep the unit door closed and wait for the oven to cool down to a temperature lower than 140°F.	
6	After the system prompts you to do so, open the unit door and remove any large food residues from the cooled-down oven cavity.	

Step	Procedure	Button
7	Turn the rotary nozzle on the oven cavity's top panel once to make sure it moves freely.	
8	Close the unit door. <b>Result:</b> The combi oven will start the fully automatic cleaning cycle. <b>Warning:</b> Do not, under any circumstance, interrupt the cycle. Do not open the unit door.	
9	Wait until an acoustic signal is emitted at the end of the cleaning process.	
10	After the system's prompt, confirm the end of the fully automatic cleaning process.	
11	Open the unit door and check to make sure that everything has been cleaned properly.	
12	If necessary, clean the oven drain.	
13	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	142
▷ Replacing cleaning agent canisters with ConvoCare	143
▷ Cleaning schedule	119
▷ Cleaning agents	121

## 9.2.8 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 123 and follow all the corresponding instructions without exception.

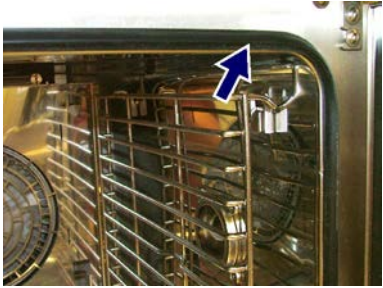
### **Required tools**

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

119

## 9.2.9 Clean the double-pane door

### **⚠ For your safety when cleaning**

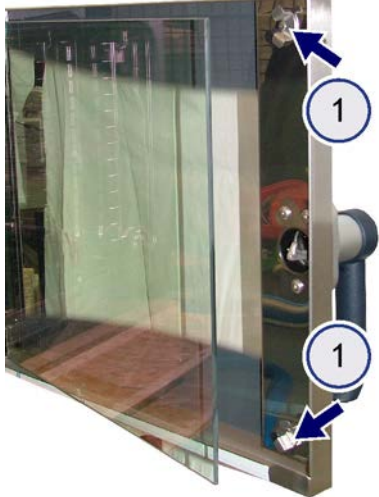
Before starting any cleaning work, familiarize yourself with the rules, risks, and hazards specified in Working Safely When Cleaning on page 123 and follow all the corresponding instructions without exception.

### **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



## 9.2.10 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 123 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...**

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**How to do it right**

- ▷ Removing and installing racks 113
- ▷ Removing and installing the suction panel 115

**Related subjects**

- ▷ Cleaning agents 121
  - ▷ Cleaning schedule 119
-

## 9.2.11 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 123 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 119
- ▷ Cleaning agents 121
- ▷ Using the ConvoClean System's Fully Automatic Cleaning Sequence to Clean the Oven When It Is Hot 136
- ▷ Using the ConvoClean System's Fully Automatic Cleaning Sequence to Clean the Oven When It Is Cold 134

## 9.2.12 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 123 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 119
- ▷ Cleaning agents 121
- ▷ Using the ConvoClean System's Fully Automatic Cleaning Sequence to Clean the Oven When It Is Hot 136
- ▷ Using the ConvoClean System's Fully Automatic Cleaning Sequence to Clean the Oven When It Is Cold 134

## 9.3 Maintenance

### Combi oven maintenance

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

### Contact Customer Service

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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

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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...

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##### Related subjects

- ▷ Troubleshooting – Error Codes 147
  - ▷ Troubleshooting – Problems During Operation 149
-

## 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 <b>Result:</b> 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.

Fault ID	Error code	Display message						Comment
33	E01.0	Not enough water	-	-	Up to 356°F	--	Up to 356°F	No programs with steam
24	E02.0	EL temp. too high	X	Up to 284°F	Up to 284°F	Up to 284°F	Up to 284°F	<ul style="list-style-type: none"> <li>▪ Let the unit cool down</li> <li>▪ Finish cooking the product at a low cooking temperature</li> </ul>
36	E04.0	EL fan fault	X	Up to 284°F	Up to 284°F	Up to 284°F	Up to 284°F	<ul style="list-style-type: none"> <li>▪ Let the unit cool down</li> <li>▪ Finish cooking the product at a low cooking temperature</li> </ul>
21	E15.0	Condenser temperature too high	-	-	Up to 356°F	-	Up to 356°F	Higher water consumption due to the need to cool down the condenser continuously
6-9	E22. ..	CTC faulty	X	X	X	X	X	No CTC operation

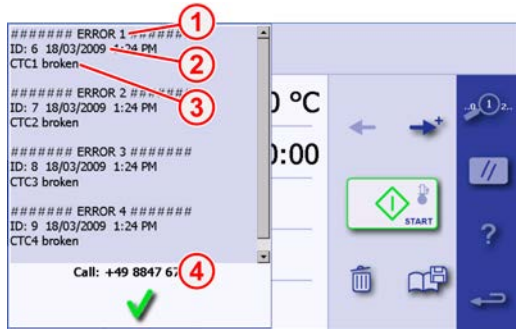
Fault ID	Error code	Display message						Comment
3	E25.0	Condenser sensor discontinuity	X	Up to 356°F	Up to 356°F	Up to 356°F	Up to 356°F	Higher water consumption due to the need to cool down the condenser continuously
47	E83.0	Algo. error	X	X	X	X	X	Error can usually be fixed by turning the unit off and then back on
48	-	IDM error	X	X	X	X	X	

- x Operation possible
- Operation not possible

### 9.3.3 Troubleshooting – Error Codes

#### Error message parts

The following figure shows the parts of an error message as an example representing all error messages.



#### Error message parts and what they stand for

Following is an explanation of what the parts in each error message stand for:

No.	Designation	Function
1	Error number	Consecutive ascending number
2	Fault ID	ID number used to identify the specific fault or error involved
	Date	Date when the fault occurred
	Time	Time when the fault occurred
3	Error code and description	Error code and a brief description of the corresponding fault or error
4	Service number	Service phone number

#### Errors and required responses

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

Fault ID	Reference	Error description	Required response
3	E25.0	Condenser sensor (B3) discontinuity	Contact Customer Service
5	E21.0	Oven sensor (B6) discontinuity	Contact Customer Service
6	E22.1	Core temperature probe (B10) discontinuity	Contact Customer Service
7	E22.2		
8	E22.3		
9	E22.4		
12	E25.1	Condenser sensor (B3) has a short circuit to frame	Contact Customer Service
14	E21.1	Oven sensor (B6) has a short circuit to frame	Contact Customer Service
15	E29.1	Core temperature probe (B10) has a short circuit to frame	Contact Customer Service
16	E29.2		



17	E29.3		
18	E29.4		
21	E15.0	Condenser sensor (B3) has detected an excessively high temperature	<ul style="list-style-type: none"> <li>▪ Open the water connection valve</li> <li>▪ Contact Customer Service</li> </ul>
23	E11.0	Oven sensor (B6) has detected an excessively high temperature	Contact Customer Service
24	E02.0	Excessively high temperature in electrical wiring compartment	<ul style="list-style-type: none"> <li>▪ Clean the lint screen at the back of the unit</li> <li>▪ Make sure that the air intake is not being obstructed at the back of the unit</li> <li>▪ Contact Customer Service</li> </ul>
25	E12.1	Core temperature probe (B10) has detected an excessively high temperature	Correct probe position
26	E12.2		
27	E12.3		
28	E12.4		
29	E03.0	Fan fault / Motor TP (thermostat) has tripped or variable frequency drive fault	<ul style="list-style-type: none"> <li>▪ Check the fuse/circuit breaker in the building's load center</li> <li>▪ Contact Customer Service</li> </ul>
30	E96.0	Communication error between SM and BM	<ul style="list-style-type: none"> <li>▪ Disconnect the unit from the outlet for approx. 10 seconds and restart it</li> <li>▪ Contact Customer Service</li> </ul>
31	E99.0	Communication interface malfunction	Disconnect the unit from the outlet for approx. 10 seconds and restart it
32	E99.9	General initialization error	
33	E01.0	Not enough water: Water pressure lower than 0.5 bar five seconds after valve is opened	<ul style="list-style-type: none"> <li>▪ Open the water connection valve</li> <li>▪ Contact Customer Service</li> </ul>
36	E04.0	Electrical wiring compartment auxiliary fan fault	<ul style="list-style-type: none"> <li>▪ Clean the lint screen at the back of the unit</li> <li>▪ Make sure that the air intake is not being obstructed at the back of the unit</li> <li>▪ Contact Customer Service</li> </ul>
38	E16.0	Dehumidifier valve fault: Dehumidifier valve cannot be initialized	<ul style="list-style-type: none"> <li>▪ Restart the unit</li> <li>▪ Contact Customer Service</li> </ul>
47	E83.0	Impermissible cooking algorithm	<ul style="list-style-type: none"> <li>▪ Rewrite the cooking program</li> <li>▪ Contact Customer Service</li> </ul>
48	_	Invalid data in identification module (IDM)	<ul style="list-style-type: none"> <li>▪ Disconnect the unit from the outlet for approx. 10 seconds and restart it</li> <li>▪ Contact Customer Service</li> </ul>
49	_	Error text cannot be loaded	<ul style="list-style-type: none"> <li>▪ Turn off the unit and then turn it back on</li> <li>▪ Contact Customer Service</li> </ul>
72	E03.0	Fan fault / Motor TP (thermostat) has tripped or variable frequency drive fault	<ul style="list-style-type: none"> <li>▪ Check the fuse/circuit breaker in the building's load center</li> <li>▪ Contact Customer Service</li> </ul>

### 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 115
	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 115
	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 40
	The oven light halogen lamp is no longer working.	Replacing the oven light halogen lamp on page 151
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.
Water is coming out from under the unit when the door is closed	Regardless of the cause	<b>Potential contamination hazard:</b> Destroy all food that has been in contact with the water.
	The drain pipe is clogged or constricted	<ul style="list-style-type: none"> <li>▪ Check the drain system provided by the customer and clean if necessary</li> <li>▪ Use a funnel waste trap with a P-trap</li> </ul>
	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:

<b>Problem</b>	<b>Possible cause</b>	<b>Required response / For more information...</b>
Black spots inside the oven cavity	Wrong cleaning agent	<ul style="list-style-type: none"> <li>▪ Use ConvoClean forte for fully automatic cleaning</li> <li>▪ Use ConvoClean forte or ConvoClean new for semi-automatic cleaning</li> </ul>
	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"> <li>▪ Check the water pressure</li> <li>▪ Increase the water pressure on-site if necessary</li> </ul>
	The wrong soiling level has been set	Select a higher cleaning level
	The wrong cleaning agent was used	<ul style="list-style-type: none"> <li>▪ Use ConvoClean forte for fully automatic cleaning</li> <li>▪ Use ConvoClean forte or ConvoClean new for semi-automatic cleaning</li> </ul>

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### 9.3.5 Replacing the oven light halogen lamp

#### Live parts

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**▲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**

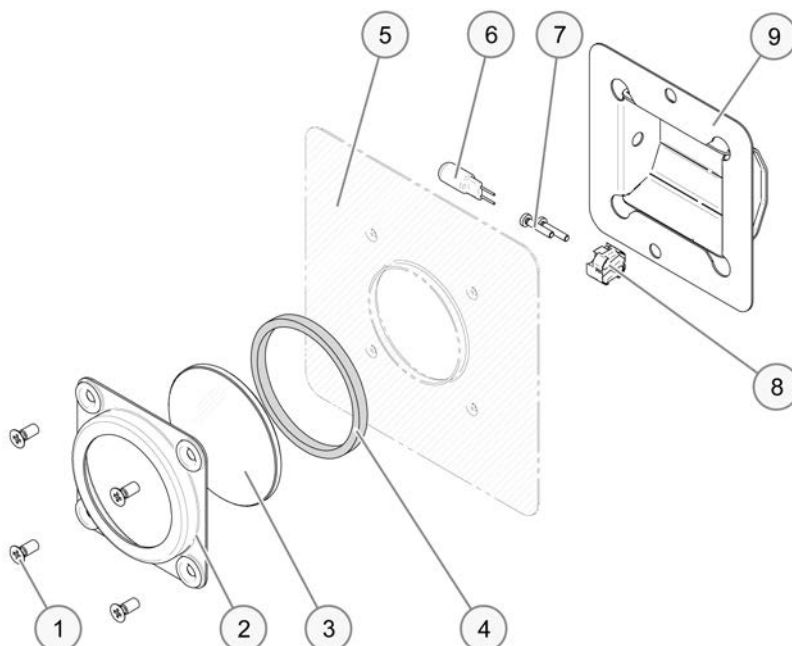
Working with or behind sheet metal parts with sharp edges poses a cut hazard for hands.

- ▷ 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"><li>▪ Holds the mounted halogen lamp</li><li>▪ Reflects light</li></ul>

### **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.

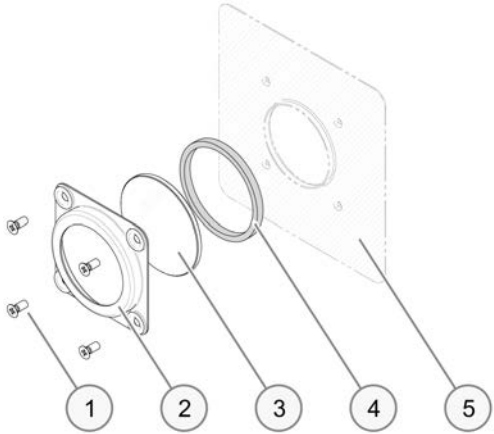
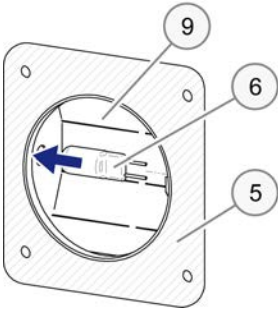
### **Prerequisites**

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...**

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**Related subjects**

- ▷ Removing and installing racks 113
  - ▷ Turning the Combi Oven On and Off 40
-

## 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
- Overnight cooking
- ecoCooking

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
<b>Beef</b>		
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
<b>Veal</b>		
Veal loin	Medium	129 - 136°F
Veal breast, veal shoulder	Well done	167 - 176°F
Leg of veal	Well done	168 - 172°F
<b>Pork</b>		
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
<b>Lamb</b>		
Leg of lamb	Medium	129 - 147°F
Lamb loin	Medium	125 - 132°F

## 10 The cooking programs in your combi oven

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<b>Food</b>	<b>Degree of doneness</b>	<b>Internal temperature</b>
<b>Poultry</b>		
Whole chicken	Well done	167 - 179°F
Chicken breast	Well done	167 - 170°F
Chicken drumstick	Well done	167 - 179°F
<b>Fish</b>		
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.

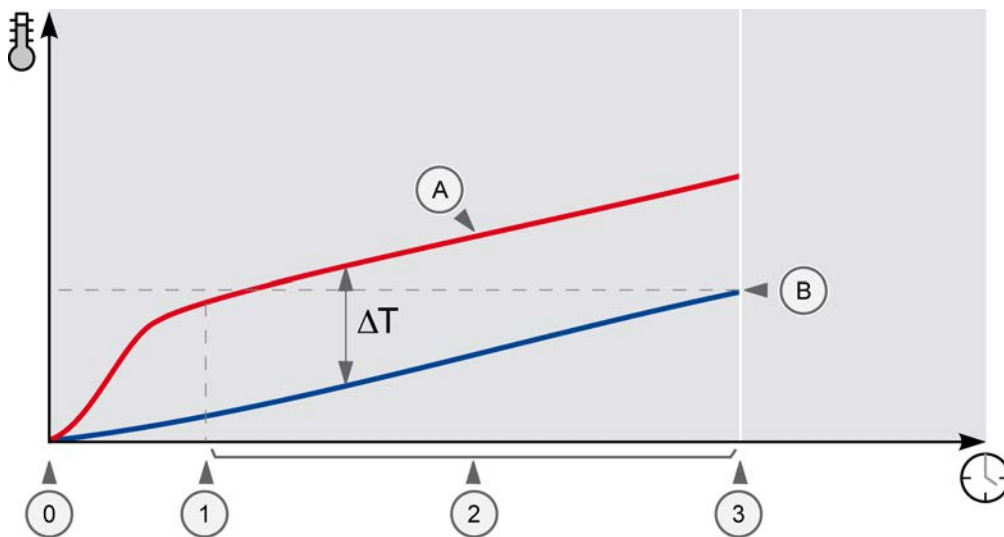
### The Delta-T cooking program

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



Button	Meaning	Function
	$\Delta$ 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 $\Delta$ temperature plus the current core temperature.	 +  current



No.	Meaning	Description	Temperature inside the oven <sup>(A)</sup>
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 ( <sup>(B)</sup> ) 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  $\Delta$  temperature, the higher the weight loss and the more browned the food will be.

## 10.8 ecoCooking

### How it works

---

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

In single-step cooking profiles, the initial cooking phase will last until a specific cooking time or core temperature is reached. In multi-step cooking profiles, the initial cooking phase will be placed before the finishing phase as a separate step (or steps). When using ecoCooking, smart pulse technology will reduce energy consumption by 25% while maintaining the same cooking duration.

The following needs to be specified for single-step cooking profiles:

- One of the following cooking programs: 'Hot air' or 'Combi-steam'
- The ecoCooking extra function
- A cooking time or desired core temperature

The following needs to be specified for multi-step cooking profiles:

- An initial cooking phase consisting of one or more steps, each with:
  - One of the following cooking programs: Hot air, Combi-steam or Steaming
  - Extra functions as necessary (aside from ecoCooking)
  - A cooking time or desired core temperature
- A finishing phase consisting of one or more steps, each with:
  - One of the following cooking programs: 'Hot air' or 'Combi-steam'
  - The ecoCooking extra function
  - A cooking time or desired core temperature
- Additional cooking steps if necessary

### Application

---

ecoCooking is a good option for the following:

- Products with a total cooking time of over 30 minutes
- Large roasts with core temperature measurement

### Advantages of single-step cooking programs

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This provides the following advantages:

- In the initial cooking phase, ecoCooking simply uses one of the standard cooking methods in order to quickly transfer heat to the food you are cooking.
- In the finishing cooking phase, ecoCooking uses the heat already in the oven cavity and in the food as much as possible to cook the food to the desired degree of doneness.

In other words:

- You will be able to reduce energy use by up to 25%
- The cooking time will not be longer
- You will have less weight loss

## 10.9 Overnight cooking

### How it works

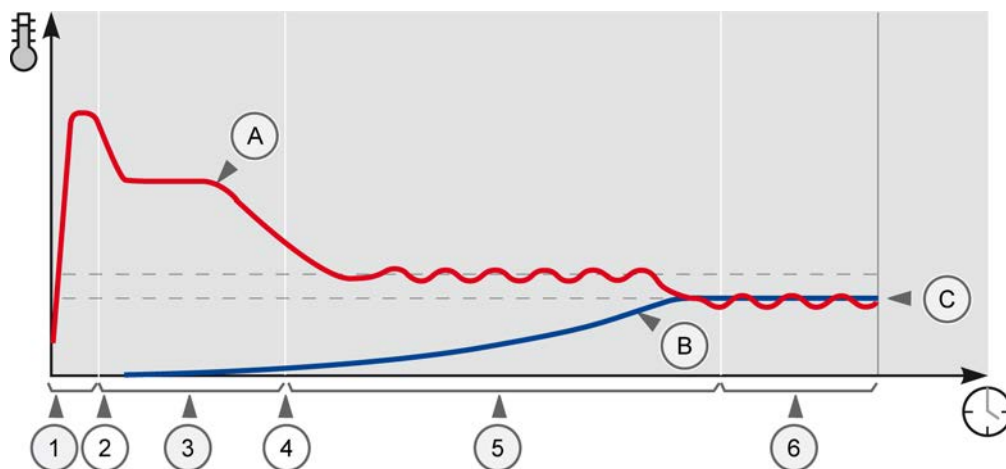
Overnight cooking is a multi-step slow-cooking program consisting of multiple cooking steps and a final holding phase used to let the product mature. When using this method, you will always have to use the core temperature probe.

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:

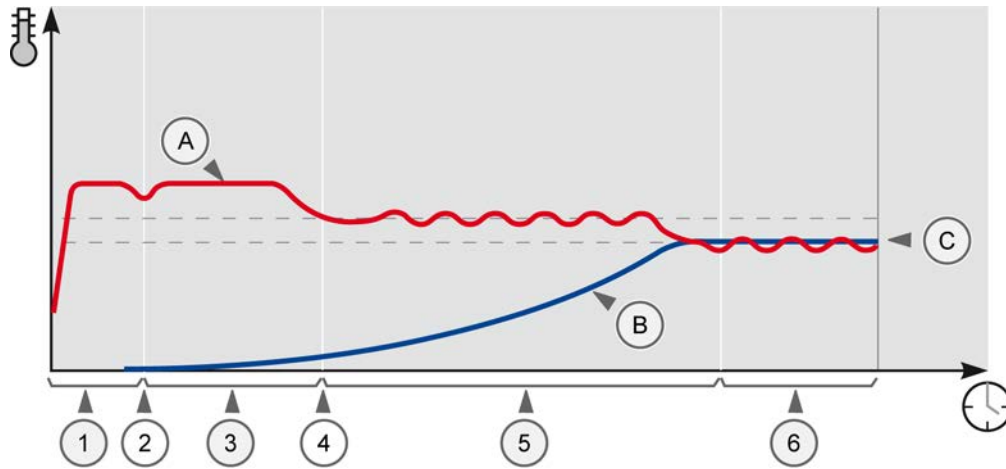


No.	Meaning	Description
(A)	Temperature inside the oven	Oven temperature curve
(B)	Actual core temperature	Product core temperature curve
(C)	Holding temperature	End core temperature

No.	Meaning	Description	Oven temperature <sup>(A)</sup>	
			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**

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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

## 11 Coming Up with Your Own Custom Cooking Profiles



















### 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"> <li>Do not pierce</li> <li>Soft after approx. 10 min</li> <li>Hard after approx. 15 min</li> </ul>
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"> <li>Use bakeware without perforations; do not stir</li> <li>1 part pasta, at least 5 parts cold water</li> </ul>
Frozen omelettes		185	15-20	-	
Unpeeled potatoes		230	30-35	-	
French fries		392	8-12	-	<ul style="list-style-type: none"> <li>Use a frying basket</li> <li>Use the Crisp&amp;Tasty function (setting 2) if preparing large amounts</li> </ul>
Rice		212	25-30	-	<ul style="list-style-type: none"> <li>Soak for 20 min</li> <li>Use bakeware without perforations</li> <li>1 part rice 1.5 to 2 parts cold water or stock</li> </ul>
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"> <li>Use a frying basket</li> <li>Partial load</li> <li>Use the Crisp&amp;Tasty function (setting 2) if preparing large amounts</li> </ul>

## 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"> <li>▪ Partial load</li> <li>▪ Use a nonstick sheet pan</li> <li>▪ Use the Crisp&amp;Tasty function (setting 2)</li> </ul>
Fish cakes		172	5-12	-	
Fish terrine		172	-	149	
Pan-fried trout		428	8-12	-	<ul style="list-style-type: none"> <li>▪ Partial load</li> <li>▪ Use the Crisp&amp;Tasty function (setting 2)</li> </ul>
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



## 11 Coming Up with Your Own Custom Cooking Profiles

Dish					Please note
Steamed turkey breast		192	-	161	
Turkey schnitzel		392	9-13	-	Use the Crisp&Tasty function (setting 2)
Leg of venison, de-boned		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"> <li>▪ Partial load</li> <li>▪ Amount per sheet pan depends on size</li> <li>▪ Do not place sheet pans too close to each other</li> </ul>
Frozen baguette		329	6-15	-	<ul style="list-style-type: none"> <li>▪ Amount per sheet pan depends on size</li> <li>▪ Do not place sheet pans too close to each other</li> </ul>
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"> <li>▪ Amount per sheet pan depends on size</li> <li>▪ Do not place sheet pans too close to each other</li> </ul>
Frozen bread roll		329	10-12	-	<ul style="list-style-type: none"> <li>▪ Amount per sheet pan depends on size</li> <li>▪ Do not place sheet pans too close to each other</li> </ul>
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"> <li>▪ Amount per sheet pan depends on size</li> <li>▪ Do not place sheet pans too close to each other</li> </ul>
Cheesecake		293	30-40	-	<ul style="list-style-type: none"> <li>▪ Partial load</li> <li>▪ Use the reduced fan speed function</li> </ul>
Shortcut pastry		329	10-15	-	<ul style="list-style-type: none"> <li>▪ Amount per sheet pan depends on size</li> <li>▪ Do not place sheet pans too close to each other</li> <li>▪ Use the reduced fan speed function</li> </ul>
Tarts		329	25-35	-	Partial load
Frozen Danish pastry		329	14-20	-	<ul style="list-style-type: none"> <li>▪ Amount per sheet pan depends on size</li> <li>▪ Do not place sheet pans too close to each other</li> </ul>

## 11 Coming Up with Your Own Custom Cooking Profiles

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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"><li>▪ Amount per sheet pan depends on size</li><li>▪ Do not place sheet pans too close to each other</li><li>▪ Use the reduced fan speed function</li></ul>

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## 12 Pre-Defined Cooking Profiles in easyStart

### Tried-and-true cooking profiles in six preconfigured product groups.

There are tried-and-true cooking profiles in four pre-configured product groups that can be used for reliable and safe cooking. These cooking profiles can be accessed both through easyStart and through the easyTouch Cookbook.







- Protein
- Side dishes
- Baking
- Breakfast

These should also help get you started with your own custom cooking profiles.

### 12.1 Protein Product Group

#### Cooking Profiles in the Protein Product Group











Tried-and-true cooking profiles in the 'Protein' product group:

Product			Quantity per sheet pan	State	Accessories
Grilled Salmon		425°F	6ea	Fresh 6oz portioned	Grill plate
Chicken Tenders		425°F	2.5#	Frozen	Basket
Chicken Thighs		425°F	9ea	Fresh 5oz portioned	Grill plate
Grilled Chicken		425°F	6ea	Fresh 6oz portioned	Grill plate

### 12.2 Side Dishes product group

#### Cooking Profiles in the Side Dishes Product Group








Tried-and-true cooking profiles in the 'Side dishes' product group:

Product			Quantity per sheet pan	State	Accessories
French Fries		350°F	1.5#	Frozen	Basket
Sidewinder Fries		375°F	1.5#	Frozen	Basket
Tatar Tots		350°F	2.75#	Frozen	Basket
Grilled Green Asparagus		425°F	1.35#, Oil, S&P	Fresh	Basket
Steamed Broccoli		212°F	3#	Fresh florettes	Basket
Brown Rice		212°F	4.5# Rice, 3.25QT Water	Dry	2" hotel pan
Basmati Rice		212°F	4.5# Rice, 2.5QT Water	Dry	2" hotel pan
Parboiled Rice		212°F	4.5# Rice, 2.25QT Water	Dry	2" hotel pan

## 12.3 Baking Product Group

### Cooking Profiles in the Baking Product Group








Tried-and-true cooking profiles in the 'Baking' product group:

Product			Quantity per sheet pan	State	Accessories
Mini Croissants		338°F	12ea 3.2oz schulstad	Thaw 30 min as directed	Baking tray; GN1/1 perforated, coated
Large Croissants		338°F	8ea 3.2oz schulstad	Thaw 30 min as directed	Baking tray; GN1/1 perforated, coated
Breakfast Pastries		338°F	12ea 1.5oz schulstad	Cook from frozen	Baking tray; GN1/1 perforated, coated
Biscuits		300°F	12ea 2.2oz pilsbury	Cook from frozen	Baking tray; GN1/1 perforated, coated
Cookies		300°F	12ea 1.5oz da-vids	Cook from frozen	Baking tray; GN1/1 perforated, coated

## 12.4 Breakfast Product Group

### Cooking Profiles in the Breakfast Product Group

Tried-and-true cooking profiles in the 'Breakfast' product group:

Product			Quantity per sheet pan	State	Accessories
Bfast Sandwich		325°F	15ea	Cook from thawed	Baking tray; GN1/1 perforated, coated
Hash Browns		425°F	12ea	Cook from frozen	Basket
Sausage Link		375°F	24ez x 2, 8ea middle	Cook from frozen	Baking tray; GN1/1 perforated, coated
Sausage Patties		375°F	15ea	Cook from frozen	Baking tray; GN1/1 perforated, coated
Bacon		375°F	12 slice per sheet	Cook from thawed	Baking tray; GN1/1 perforated, coated



## Combi Oven OES 10.10 mini easyTouch

Serial No.

Item no.

Order No.

Additional technical documentation can be found in the download center at :  
[www.convotherm.com](http://www.convotherm.com)



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