



Combi steamer

 Read instructions before use

Convotherm 4 table-top units

User manual CE - Original, ENG - GBR

Your meal. Our mission.

Table of Contents

1	General information	5
1.1	EC Declaration of Conformity for electric appliances	6
1.2	EC Declaration of Conformity for gas appliances	8
1.3	Environmental protection	10
1.4	Identifying your combi steamer	11
1.5	Structure of customer documentation	12
1.6	Essential reading relating to safety	13
1.7	About this user manual	14
2	Design and function	16
2.1	The functions of the combi steamer	17
2.2	Design and function of the combi steamer	19
2.3	Layout and function of the operating panel	22
3	For your safety	23
3.1	Basic safety code	24
3.2	Intended use of your combi steamer	25
3.3	Warning signs on the combi steamer	26
3.4	Summary of hazards	28
3.5	Hazards and safety precautions during operation	30
3.6	Hazards and safety precautions during cleaning	36
3.7	Hazards and safety precautions during servicing	40
3.8	Safety devices	41
3.9	Requirements to be met by personnel, working positions	43
3.10	Personal protective equipment	44
4	Cooking procedures	46
4.1	Basic principles for loading the combi steamer	47
4.1.1	Placing the cooking containers in appliances of size X.10	48
4.1.2	Placing the cooking containers in appliances of size X.20	49
4.1.3	Loading capacity for the combi steamer	50
4.2	Operating principles and instructions for cooking	52
4.2.1	Working safely with the appliance	53
4.2.2	Turning the combi steamer on and off	56
4.2.3	How to cook	57
4.2.4	How to smoke	59
4.3	Instructions for handling the appliance for cooking	63
4.3.1	Working safely with the appliance	64
4.3.2	Opening and closing the appliance door safely	66
4.3.3	Loading and removing food	67
4.3.4	Placing food in the mobile shelf rack	69
4.3.5	Removing food from the mobile shelf rack	71
4.3.6	Fitting the roll-in frame for the mobile shelf rack	73
4.3.7	Taking food in and out using the transport trolley	75
4.3.8	Putting away and retrieving the core temperature probe	80
4.3.9	Using a USB stick	81
4.3.10	Inserting and removing racks	82
4.3.11	Filling, inserting and removing the smoker drawer	85
5	Cleaning procedures	88
5.1	Basic principles for cleaning the combi steamer	89

Table of Contents

5.1.1	Cleaning methods	90
5.1.2	Cleaning instructions	92
5.1.3	Cleaning agents	94
5.1.4	Preparing the cleaning agents	96
5.2	Operating principles and instructions for cleaning	97
5.2.1	Safe working when cleaning	98
5.2.2	How to perform fully automatic cleaning of the cooking chamber using connected cannisters	100
5.2.3	How to perform fully automatic oven cleaning using single-measure dispensing	102
5.2.4	How to perform semi-automatic cleaning of the cooking chamber for table-top models fitted with rack	104
5.2.5	How to perform semi-automatic cleaning of the cooking chamber for table-top models fitted with mobile shelf rack	106
5.2.6	How to clean the cooking chamber without using cleaning agents	109
5.2.7	How to clean the double glass door	110
5.2.8	How to clean the cooking chamber behind the suction panel	111
5.2.9	How to perform intensive cleaning of the hygienic plug-in gasket	113
5.3	Instructions for handling the appliance for cleaning	114
5.3.1	Working safely with the appliance	115
5.3.2	Replacing the rinse-aid canister	116
5.3.3	Replacing the cleaning-agent canister	118
5.3.4	Adding cleaning agent from single-measure dispensing bottles to the cooking chamber	120
5.3.5	Releasing and securing the suction panel	122
5.3.6	Removing and fitting the hygienic plug-in gasket	124
5.3.7	Releasing and securing the interior glass door.	125
6	Servicing procedures	126
6.1	Basic principles for servicing	127
6.1.1	Warranty information and contacting customer service	128
6.1.2	Servicing schedule	129
6.2	Troubleshooting	130
6.2.1	Troubleshooting - Error codes	131
6.2.2	Emergency mode	132
6.2.3	Rectifying faults - problems in operation	134
6.3	Servicing tasks	136
6.3.1	Safe working when servicing the appliance	137
6.3.2	Replacing the hygienic plug-in gasket	138
6.3.3	Replacing the halogen lamp for the oven light	139

1 General information

Purpose of this chapter

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

Contents

This chapter contains the following topics:

	Page
EC Declaration of Conformity for electric appliances	6
EC Declaration of Conformity for gas appliances	8
Environmental protection	10
Identifying your combi steamer	11
Structure of customer documentation	12
Essential reading relating to safety	13
About this user manual	14

1.1 EC Declaration of Conformity for electric appliances

Manufacturer

Convothem Elektrogeräte GmbH, Ovens & Advanced Cooking EMEA, Manitowoc Foodservice, Talstraße 35, 82436 Eglfing, Germany

Validity of Declaration of Conformity

This Declaration of Conformity applies to the following electrical appliance models:

C4 6.10 ES	C4 6.20 ES	C4 10.10 ES	C4 10.20 ES
C4 6.10 EB	C4 6.20 EB	C4 10.10 EB	C4 10.20 EB

Valid range for serial numbers

Conformity applies to the following range of serial numbers in conjunction with the part-number revision ID and the combi steamer model:

- Serial number:
X#11410#####, X#11411#####, X#11412#####, X#21410#####, X#21411#####, X#21412#####,
X#31410#####, X#31411#####, X#31412#####, X#41410#####, X#41411#####, X#41412#####,
- Part-number revision ID
#####1#####, #####2#####,

Declaration of Conformity with directives

The manufacturer declares that the combi steamer specified above complies with the following directives:

- 2006/42/EC (Machinery Directive)
- 2004/108/EC (EMC Directive)
- 2011/65/EU (RoHS Directive)

The safety objectives of European Directive 2006/95/EC (Low Voltage Directive) have been met in accordance with Annex I, Section 1.5.1 of the Machinery Directive.

Compliance of electrical appliances with standards

The electrical appliances comply with the requirements in the following European standards:

- DIN EN 60335-2-42: 2012
- EN 55014-1: 2006 + A1: 2009 + A2: 2011
- EN 61000-3-11: 2000
- EN 61000-3-12: 2011
- EN 62233: 2008
- EN 55014-2: 1997 + A1: 2001 + A2: 2008

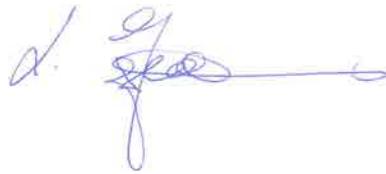
Authorized body for documentation

The following body is authorized to compile the technical documentation in accordance with Annex II A Section 2 of Directive 2006/42/EC: Convothem Elektrogeräte GmbH, Ovens & Advanced Cooking EMEA, Manitowoc Foodservice, Talstraße 35, 82436 Eglfing, Germany

Eglfing, 01.10.2014



Dr. Martin Behle
Vice President & General Manager
Ovens & Advanced Cooking - EMEA



pp Lutz Isenhardt
Technical Director ETC - EMEA



pp Gisela Rosenkranz
Manager Technical Documentation

1.2 EC Declaration of Conformity for gas appliances

Manufacturer

Convothem Elektrogeräte GmbH, Ovens & Advanced Cooking EMEA, Manitowoc Foodservice, Talstraße 35, 82436 Eglfing, Germany

Validity of Declaration of Conformity

This Declaration of Conformity applies to the following types of gas appliances:

C4 6.10 GS	C4 6.20 GS	C4 10.10 GS	C4 10.20 GS
C4 6.10 GB	C4 6.20 GB	C4 10.10 GB	C4 10.20 GB

Valid range for serial numbers

Conformity applies to the following range of serial numbers in conjunction with the part-number revision ID and the combi steamer model:

- Serial number:
Y#11410#####, Y#11411#####, Y#11412#####, Y#21410#####, Y#21411#####, Y#21412#####, Y#31410#####, Y#31411#####, Y#31412#####, Y#41410#####, Y#41411#####, Y#41412#####
- Part-number revision ID
#####1#####, #####2#####

Declaration of Conformity with directives

The manufacturer declares that the combi steamer specified above complies with the following directives:

- 2006/42/EC (Machinery Directive)
- 2004/108/EC (EMC Directive)
- 2011/65/EU (RoHS Directive)

The safety objectives of European Directive 2006/95/EC (Low Voltage Directive) have been met in accordance with Annex I, Section 1.5.1 of the Machinery Directive.

Compliance of gas appliances with standards:

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

- EN 203-1: 2014
- EN 203-2-2: 2006
- EN 203-3
- EN 60335-2-102:2006 + A1:2010
- EN 60335-1: 2012
- EN 55014-1/A2:2011
- EN 55014-2:1997 + A1:2001 + A2:2008
- EN 61000-3-2/A2:2009
- EN61000-3-3:2008
- EN 62233:2008

Type examinations carried out

Notified body for gas testing and electrical safety:

GASTECC Kiwa, P.O. Box 137, 7300 AC Apeldoorn, The Netherlands

- Report no.: 140602245

Authorized body for documentation

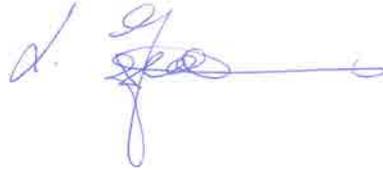
The following body is authorized to compile the technical documentation in accordance with Annex II A Section 2 of Directive 2006/42/EC: Convothem Elektrogeräte GmbH, Ovens & Advanced Cooking EMEA, Manitowoc Foodservice, Talstraße 35, 82436 Eglfing, Germany

Eglfing, 10.11.2014



Dr. Martin Behle

Vice President & General Manager
Ovens & Advanced Cooking - EMEA



pp Lutz Isenhardt

Technical Director ETC - EMEA



pp Gisela Rosenkranz

Manager Technical Documentation

1.3 Environmental protection

Statement of principles

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

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

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

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

Environmental protection procedures

We observe the following procedures:

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

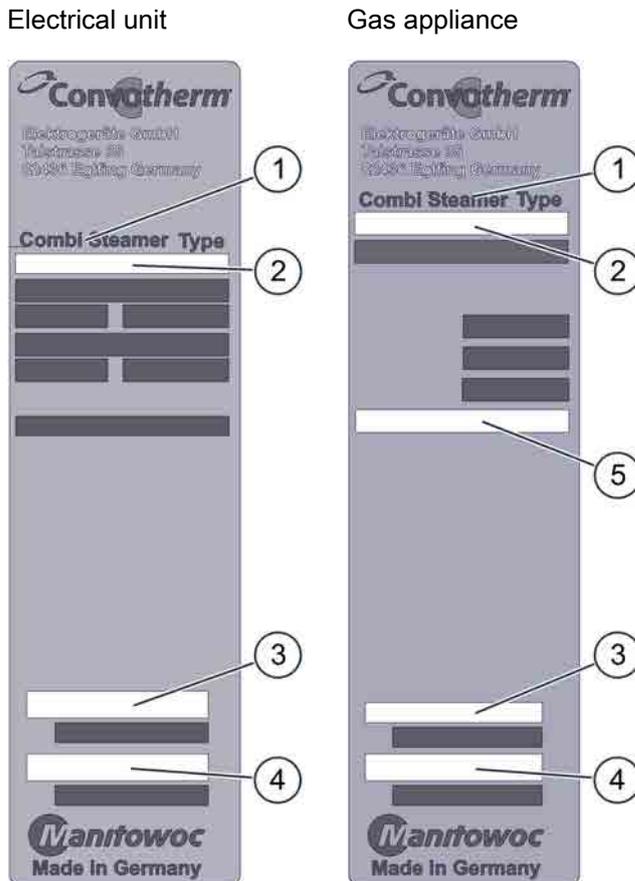
Join us in our commitment to protect the environment.

1.4 Identifying your combi steamer

Position of type plate

The type plate is located on the left-hand side of the combi steamer.

Layout and structure of the type plate



Name	
1	Name of appliance Combi Steamer
2	Trade name
Element	Meaning
C4	Convotherm 4 appliance series
eT	easyTouch controls
eD	easyDial controls
numbers xx.yy	Appliance size
EB	Electrical unit with boiler
ES	Electrical unit with water injection
GB	Gas appliance with boiler
GS	Gas appliance with water injection
3	Part number
4	Serial number
Element	Meaning
Heating method	<ul style="list-style-type: none"> ▪ Electric appliance (X, V) ▪ Gas appliance (Y, W)
Steam generation method	<ul style="list-style-type: none"> ▪ Injection (S) ▪ Boiler (B)
Appliance size	<ul style="list-style-type: none"> ▪ 6.10 (1) ▪ 6.20 (2) ▪ 10.10 (3) ▪ 10.20 (4)
Year of manufacture	<ul style="list-style-type: none"> ▪ 2014 (14) ▪ 2015 (15) ▪ ...
Month of manufacture	<ul style="list-style-type: none"> ▪ January (01) ▪ February (02) ▪ March (03) ▪ ...
Sequential number	4 digits
5	Gas data BTU/hr, gas type

1.5 Structure of customer documentation

Contents of customer documentation

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

- Installation manual
- User manual (this document)
- easyTouch operating instructions (extract from the on-screen Help)
- On-screen Help integrated in easyTouch (full instructions on how to use the software)
- easyDial operating instructions

Topics in the installation manual

The installation manual is intended for trained professional staff; see '*Requirements to be met by personnel*' in the installation manual.

It contains the following topics:

- **Design and function:** describes the components relevant to installing the combi steamer
- **Safety:** describes all the hazards and appropriate preventive measures relevant to installation tasks
- **Moving the appliance:** contains necessary information on moving the combi steamer
- **Setting up the appliance:** lists and describes the options for setting up the combi steamer
- **Installation:** describes all the supply connections that are needed
- **Preparing the appliance for first-time use:** describes how to prepare the combi steamer for use for the first time
- **Taking the appliance out of operation:** describes the tasks that need to be performed at the end of the combi-steamer life cycle
- **Technical data, dimensional drawings and connection points:** contains all the relevant technical data for the combi steamer
- **Checklists:** contains checklists for installing the combi steamer in compliance with the warranty

Topics in the user manual

The user manual is intended for trained staff and trained professional staff; see '*Requirements to be met by personnel* on page 43' in the user manual.

It contains the following topics:

- **Design and function:** describes the components relevant to operating the combi steamer
- **Safety:** describes all the hazards and appropriate preventive measures relevant to operating the combi steamer
- **Cooking:** describes the rules, working procedures, operating steps and appliance usage instructions for cooking
- **Cleaning:** lists and describes cleaning processes, cleaning fluids, working procedures, operating steps and appliance usage instructions for cleaning
- **Servicing:** contains warranty information, the servicing schedule, information about faults, errors and emergency use, plus working procedures, operating steps and appliance usage instructions for servicing

Topics in the operating instructions and the on-screen help (easyTouch only)

The operating instructions and the on-screen help (easyTouch only) are intended for trained staff and trained professional staff; see '*Requirements to be met by personnel* on page 43' in the user manual. For easyTouch models, the operating instructions are an extract from the on-screen help.

The Operating instructions and online help (easyTouch only) include the following topics:

- **Layout of the user interface:** explains the combi-steamer user interface
- **Using the software:** contains instructions for entering and opening cooking profiles, for opening cleaning profiles, for starting cooking and cleaning processes; describes how to make settings and how to import and export data
- **Selected cooking profiles:** lists tried and tested cooking profiles

1.6 Essential reading relating to safety

Safety information in the customer documentation

Safety information relating to the combi steamer appears only in the installation manual and the user manual.

The installation manual contains the safety information for the tasks covered by the manual and which are performed when moving, setting up and installing the appliance and when preparing the appliance for first-time use and taking the appliance out of operation.

The user manual contains the safety information for the tasks covered by the manual and which are performed during cooking, cleaning and servicing work.

The safety information contained in the user manual and installation manual must always be considered to be part of the operating instructions. The safety information contained in the user manual and installation manual must always be observed when performing tasks that go beyond merely operating the software.

Parts of this document that must be read without fail

If you do not follow the information in this document, you risk potentially fatal injury and property damage.

To guarantee safety, all people who work with the combi steamer must have read and understood the following parts of this document before starting any work:

- the chapter '*For your safety* on page 23'
- the sections that describe the activity to be carried out

Danger symbol

Danger symbol	Meaning
---------------	---------



Warns of potential injuries. Heed all the warning notices that appear after this symbol to avoid potential injuries or death.

Form of warning notices

The warning notices are categorized according to the following hazard levels:

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

1.7 About this user manual

Purpose

This user manual is intended for all people who work with the combi steamer, and provides them with the necessary information for carrying out operating tasks, cleaning jobs and minor servicing work properly and safely.

Who should read this manual

Name of target group	Tasks
Chef	Essentially performs organizational tasks such as <ul style="list-style-type: none"> ▪ Entering the cooking profile data ▪ Editing existing cooking profiles in the cookbook ▪ Developing new cooking profiles ▪ Adjusting appliance settings May also perform all user tasks if applicable.
User	Performs specific operating tasks such as <ul style="list-style-type: none"> ▪ Loading the combi steamer ▪ Starting cooking profiles ▪ Removing food ▪ Cleaning the combi steamer ▪ Fitting accessories in the combi steamer, for example changing between racks and a mobile shelf rack ▪ Minor servicing tasks

Chapters in the user manual

Chapter/section	Purpose	Target group
General information	<ul style="list-style-type: none"> ▪ Shows you how to identify your combi steamer ▪ Provides guidance on using this user manual 	Chef
Design and function	<ul style="list-style-type: none"> ▪ Describes the functions of the combi steamer ▪ Describes specific components of the combi steamer and specifies their position 	Chef User
For your safety	<ul style="list-style-type: none"> ▪ Specifies the intended use of the combi steamer ▪ Describes the hazards posed by the combi steamer and suitable preventive measures <p>You should read this chapter carefully in particular.</p>	Chef User
Cooking procedures	<ul style="list-style-type: none"> ▪ Describes what loading options are available and the maximum loads allowed for the combi steamer ▪ Explains how to switch on the combi steamer ▪ Contains the instructions for working procedures during cooking and regenerating ▪ Contains the instructions for handling operations on the combi steamer regularly performed during cooking and regenerating 	Chef User

Chapter/section	Purpose	Target group
Cleaning procedures	<ul style="list-style-type: none">▪ Explains the principles of the cleaning methods▪ Contains the cleaning instructions▪ Describes the cleaning fluids and how to prepare them for use▪ Contains the instructions for working procedures during cleaning▪ Contains and refers to the instructions for handling operations on the combi steamer regularly performed during cleaning	User
Servicing procedures	<ul style="list-style-type: none">▪ Contains the servicing schedule▪ Provides advice on what emergency mode is possible when faults occur▪ Contains a catalogue of possible errors and faults and specifies the required actions▪ Contains the instructions for servicing tasks that the user can personally carry out.▪ Refers to the instructions for handling operations on the combi steamer required for servicing tasks	User

Notation for decimal points

A decimal point is always used in order to achieve international standardization.

2 Design and function

Purpose of this chapter

This chapter describes the design and construction of the combi steamer and explains its functions.

Contents

This chapter contains the following topics:

	Page
The functions of the combi steamer	17
Design and function of the combi steamer	19
Layout and function of the operating panel	22

2.1 The functions of the combi steamer

The cooking operating modes

In your combi steamer you can cook a range of food. The combi steamer can work in the following operating modes to achieve this:

- Steam
- Combi-steam
- Convection
- Smoker (optional)

Standard cooking techniques

You can use the cooking operating modes in conjunction with the ACS+ extra functions HumidityPro, Crisp&Tasty, fan speed and BakePro to perform the following cooking techniques for instance:

- | | | |
|--------------|----------------------|--------------|
| ▪ Boiling | ▪ Steaming | ▪ Stewing |
| ▪ Blanching | ▪ Poaching | ▪ Braising |
| ▪ Roasting | ▪ Grilling | ▪ Baking |
| ▪ Scalloping | ▪ Gratinate | ▪ Defrosting |
| ▪ Preserving | ▪ Smoking (optional) | |

Special cooking techniques

By combining operating modes and extra functions you can perform the following special cooking techniques **with easyTouch**:

- | | | |
|---------------------------|----------------------|---------------------------|
| ▪ Low-temperature cooking | ▪ ΔT cooking | ▪ ecoCooking |
| ▪ Cook & Hold | ▪ Overnight cooking | ▪ Low-oxygen slow cooking |

The regenerating operating modes

In your combi steamer you can regenerate a range of dishes. The combi steamer can work in the following three operating modes to achieve this:

- Regenerating à la carte
- Banquet regenerating (easyTouch only)
- Plate regenerating (easyTouch only)

Cooking profiles and cookbook

A cooking profile is a combination of cooking parameters such as cooking temperature and cooking time. You can create your own cooking profiles and manage them in the 'cookbook'. You can also find ready-made cooking profiles in the 'cookbook'.

Cleaning the cooking chamber for an easyTouch appliance

There are three operating modes available for cleaning the cooking chamber:

- Cleaning without using cleaning agents
- Fully automatic cleaning using ConvoClean+: any combination can be selected from 4 cleaning levels, 3 cleaning-program lengths plus the extra steam-disinfection and drying functions
- Semi-automatic cleaning

Cleaning the cooking chamber for an easyDial appliance

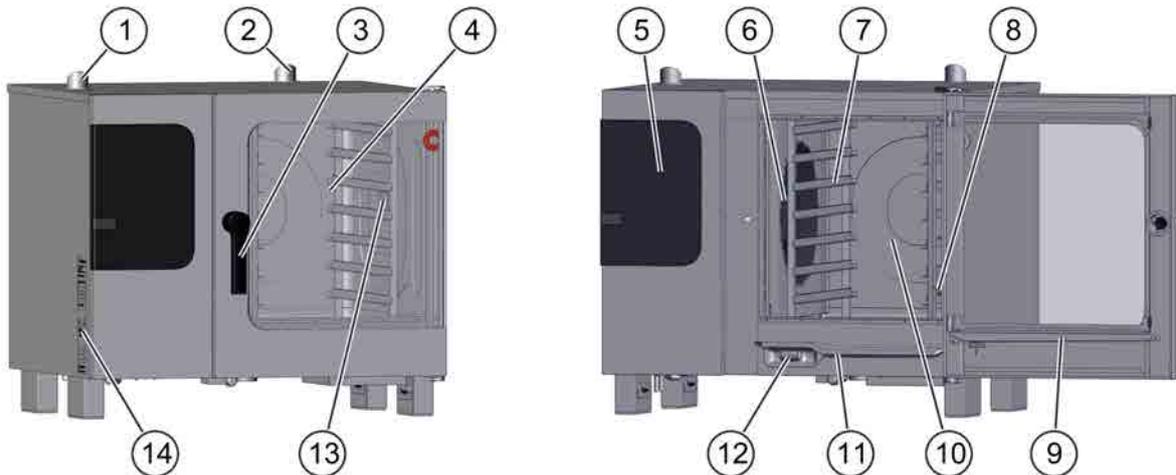
There are ten cleaning profiles available for cleaning the cooking chamber:

- Rinse-with-water cleaning profile
- Fully automatic cleaning using ConvoClean: eight cleaning profiles can be selected for different levels of soiling, some including steam disinfection and drying
- Semi-automatic cleaning profile

2.2 Design and function of the combi steamer

Components and function (electrical table-top models)

The figure below shows a size 6.10 combi steamer as an example of all electrical table-top models:

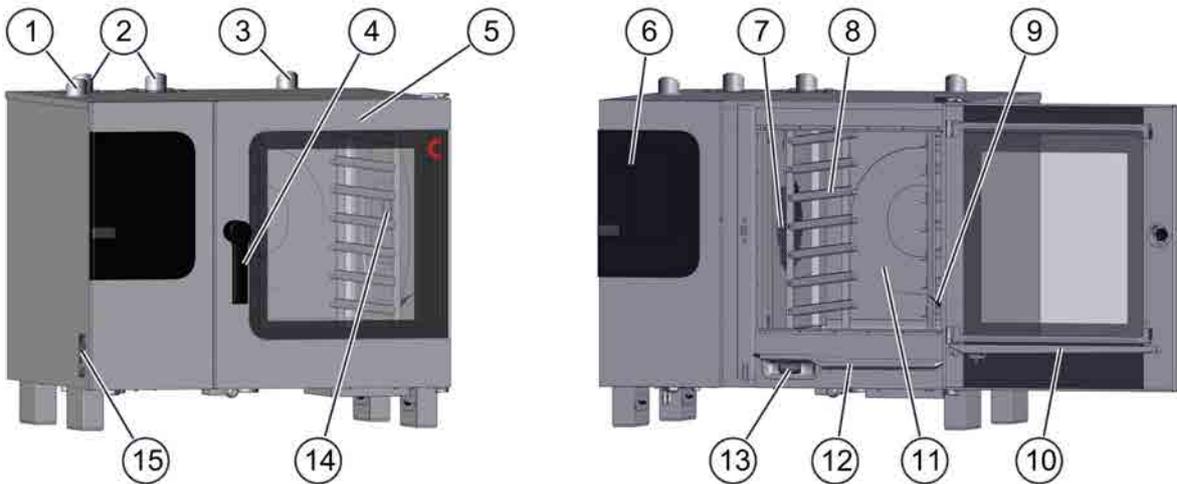


Item	Name	Function
1	Ventilation port	<ul style="list-style-type: none"> External air intake for removing the moisture from the cooking chamber Smooths out any pressure fluctuations in the cooking chamber
2	Air vent	Allows hot vapour to escape
3	Door handle	<ul style="list-style-type: none"> Opens and closes the appliance door Venting position for opening the appliance safely ("safety catch") Sure-shut function Antibacterial material containing silver ions ("HygienicCare")
4	Appliance door	<ul style="list-style-type: none"> Closes the cooking chamber Can slide back beside the appliance when opened in order to save space (optional "disappearing door")
5	Control panel	<ul style="list-style-type: none"> Used for operating the appliance Antibacterial ("HygienicCare")
6	Suction panel	<ul style="list-style-type: none"> Distributes the heat evenly inside the cooking chamber Separates the fan compartment from the cooking chamber
7	Rack	Holds standard-sized food containers
8	Core temperature probe, optional sous-vide sensor (with external socket)	Measures the core temperature of the food being cooked
9	Door drip tray	Collects condensate running down the inside of the appliance door
10	Cooking chamber	Contains the food during cooking
11	Appliance drip tray	Collects dripping liquid and condensate from the cooking chamber
12	Recoil hand shower	<ul style="list-style-type: none"> Intended solely for rinsing out the cooking chamber with water Retracts automatically into the holder after use Antibacterial ("HygienicCare")

Item	Name	Function
13	Oven light	<ul style="list-style-type: none"> ▪ Illuminates the cooking chamber ▪ Program-controlled
14	Type plate	Identifies the appliance

Components and function (gas table-top units)

The following illustration shows a size 6.10 combi steamer as an example of all gas table-top models:

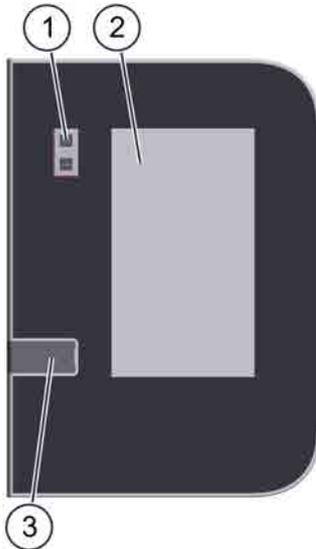


Item	Name	Function
1	Ventilation port	<ul style="list-style-type: none"> ▪ External air intake for removing the moisture from the cooking chamber ▪ Smooths out any pressure fluctuations in the cooking chamber
2	Air vent	Allows hot vapour to escape
3	Exhaust outlet	Takes away hot exhaust gases
4	Door handle	<ul style="list-style-type: none"> ▪ Opens and closes the appliance door ▪ Venting position for opening the appliance safely ("safety catch") ▪ Sure-shut function ▪ Antibacterial material containing silver ions ("HygienicCare")
5	Appliance door	<ul style="list-style-type: none"> ▪ Closes the cooking chamber ▪ Can slide back beside the appliance when opened in order to save space (optional "disappearing door")
6	Control panel	<ul style="list-style-type: none"> ▪ Used for operating the appliance ▪ Antibacterial ("HygienicCare")
7	Suction panel	<ul style="list-style-type: none"> ▪ Distributes the heat evenly inside the cooking chamber ▪ Separates the fan compartment from the cooking chamber
8	Rack	Holds standard-sized food containers
9	Core temperature probe, optional sous-vide sensor (with external socket)	Measures the core temperature of the food being cooked
10	Door drip tray	Collects condensate running down the inside of the appliance door
11	Cooking chamber	Contains the food during cooking
12	Appliance drip tray	Collects dripping liquid and condensate from the cooking chamber

Item	Name	Function
13	Recoil hand shower	<ul style="list-style-type: none">▪ Intended solely for rinsing out the cooking chamber with water▪ Retracts automatically into the holder after use▪ Antibacterial ("HygienicCare")
14	Oven light	<ul style="list-style-type: none">▪ Illuminates the cooking chamber▪ Program-controlled
15	Type plate	Identifies the appliance

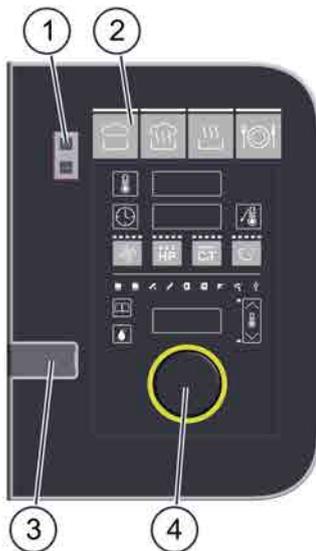
2.3 Layout and function of the operating panel

Layout and elements of the easyTouch operating panel



Item	Name	Function
1	ON/OFF appliance switch	Switches the combi steamer on and off
2	Full touchscreen display	Central controls for appliance <ul style="list-style-type: none"> ▪ Appliance operated by touching icons on the control panel (full touchscreen display) ▪ Status displays
3	USB port	For connecting a USB stick

Layout and elements of the easyDial control panel



Item	Name	Function
1	ON/OFF appliance switch	Switches the combi steamer on and off
2	Control panel	Central controls for appliance <ul style="list-style-type: none"> ▪ Buttons for entering the cooking programs ▪ Displays showing the values you have set ▪ Prompts for the user
3	USB port	For connecting a USB stick
4	C-Dial	Combined rotary knob and pushbutton for adjusting and setting the cooking parameters.

3 For your safety

Purpose of this chapter

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

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

Contents

This chapter contains the following topics:

	Page
Basic safety code	24
Intended use of your combi steamer	25
Warning signs on the combi steamer	26
Summary of hazards	28
Hazards and safety precautions during operation	30
Hazards and safety precautions during cleaning	36
Hazards and safety precautions during servicing	40
Safety devices	41
Requirements to be met by personnel, working positions	43
Personal protective equipment	44



3.1 Basic safety code

Object of this safety code

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

Referring to the user manuals included in the customer documentation

Follow the instructions below:

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

Working with the combi steamer

Follow the instructions below:

- Only those persons who satisfy the requirements stipulated in this user manual are permitted to use the combi steamer.
- Only use the combi steamer for the specified use. Never, under any circumstances, use the combi steamer for other purposes that may suggest themselves.
- Take all the safety precautions specified in this user manual and on the combi steamer. In particular, use the prescribed personal protective equipment.
- Only stand in the working positions specified.
- Do not make any changes to the combi steamer, e.g. removing parts or fitting un-approved parts. In particular, you must not disable any safety devices.

More on this ...

Related topics

▷ Intended use of your combi steamer	25
▷ Warning signs on the combi steamer	26
▷ Summary of hazards	28
▷ Hazards and safety precautions during operation	30
▷ Hazards and safety precautions during cleaning	36
▷ Safety devices	41
▷ Personal protective equipment	44



3.2 Intended use of your combi steamer

Intended use

- The combi steamer is designed and built solely for cooking different foodstuffs in standard-sized food containers (e.g. Gastronorm containers, standard baking sheets). Steam, convection and combi-steam (non-pressurized superheated steam) are used for this purpose.
- The food containers can be made of stainless steel, ceramic, plastic, aluminium, enamelled steel or glass. Glass food containers must not exhibit any form of damage.
- The combi steamer is intended solely for professional, commercial use.

Restrictions on use

Some materials are not allowed to be heated in the combi steamer:

- **No** dry powder or granulated material
- **No** highly flammable objects with a flash point below 270°C, such as highly flammable oils, fats, plastics
- **No** food in sealed tins or jars

Requirements to be met by operating personnel

- The combi steamer must only be operated by personnel who satisfy specific requirements. Please refer to '*Requirements to be met by personnel, working positions* on page 43' for the training and qualifications requirements.
- Personnel must be aware of the risks and regulations associated with handling heavy loads.

Requirements relating to the operating condition of the combi steamer

- The combi steamer must only be operated when all safety devices and protective equipment are fitted, in working order and fixed properly in place.
- The manufacturer regulations for operation and servicing of the combi steamer must be observed.
- The combi steamer must not be loaded over the maximum permissible loading weight for the given model; see '*Loading capacity for the combi steamer* on page 50'.

Requirements relating to the operating environment of the combi steamer

Specified operating environment for the combi steamer

- The ambient temperature lies between +4°C and +35°C
- Not a toxic or potentially explosive atmosphere
- Dry kitchen floor to reduce the risk of accidents

Specified properties of the installation location

- No fire alarm, no sprinkler system directly above the appliance
- No flammable materials, gases or liquids above, on, beneath or in the vicinity of the appliance

Mandatory restrictions on use

- Shelter from rain and wind must be provided if operated outdoors
- Appliance must not be shifted or moved during use

Cleaning requirements

- Use only cleaning agents that have been approved by the manufacturer.
- High-pressure cleaners must not be used for cleaning.
- Water jets must not be used for cleaning the exterior. The water jet from the recoil hand shower must only be used for cleaning the cooking chamber.
- The combi steamer must not be treated with acids or exposed to acid fumes, except for the purpose of descaling the cooking chamber and the boiler by an authorized service company in accordance with the manufacturer's instructions.

3.3 Warning signs on the combi steamer

Fixed supporting structure

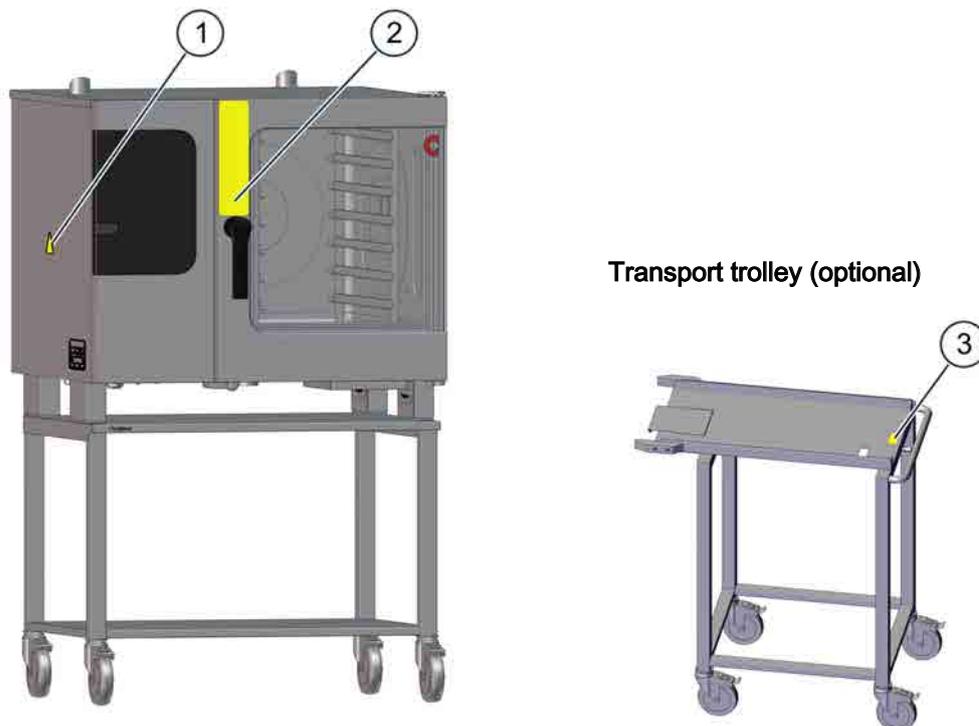
A fixed supporting structure for the combi steamer is a permanently fixed worktable or stand. These supporting structures are not intended to be mobile and so are not equipped with features that would help to move them.

Mobile supporting structure

A mobile supporting structure for the combi steamer is, for example, a wheeled worktable or a stand or stacking kit on castors.

Positioning of warning notices

The following illustration shows a size 6.10 electric combi steamer on a mobile platform as an example of all table-top models:



Obligatory warning signs

The following warning signs must be attached to the combi steamer and optional accessories in the area indicated so as to be easily visible at all times.

Area	Warning sign	Description
1		Warning of dangerous electric voltage / electric shock There is a risk of electric shock from live parts if the safety cover is opened.
2		Warning of hot steam and vapour There is a risk of scalding from hot steam and vapour escaping when the appliance door is opened.

Area	Warning sign	Description
2 and 3		Warning of hot liquids Spillage of hot liquid foods can result in scalds if the upper shelves are loaded with liquids or foods that produce liquid during cooking. Shelves that lie above the sightline of the user must not be used for liquid foodstuffs or food that will liquefy during cooking.
2 only for a mobile platform		Tipping or toppling warning for combi steamer There is a risk of the combi steamer toppling over if moved. Always take great care when moving the combi steamer.
3		Tipping or toppling warning for transport trolley There is a risk of the transport trolley toppling over if moved. Always take great care when moving the transport trolley. When moving the transport trolley, watch out for objects in the way or unevenness in the floor.
2 only for a mobile platform		Damage or detachment warning for appliance connections There is a risk of the appliance connections being damaged or detached if the combi steamer is moved. Always ensure there is enough length in the supply cables and pipes when moving the combi steamer. After moving, always secure the combi steamer against rolling away.

3.4 Summary of hazards

General rules for dealing with hazards and safety precautions

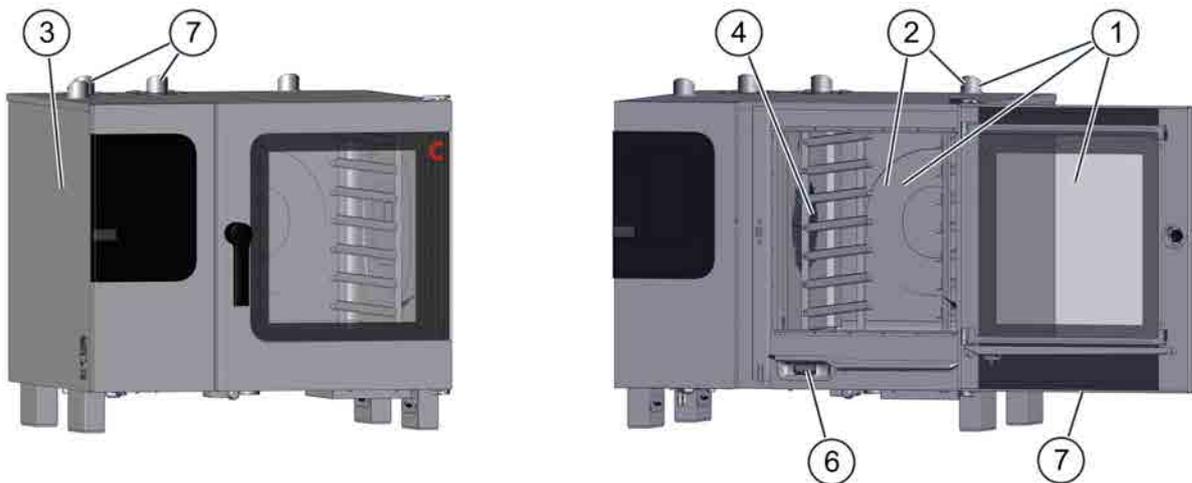
The combi steamer is designed to protect the user from all hazards that can reasonably be avoided by design measures.

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

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

Hazard points

The following illustration shows a size 6.10 gas combi steamer as an example of all table-top models:



Heat generation (1)

The combi steamer becomes hot inside the cooking chamber, on the inside of the appliance door and on the vents and pipes on the top of the combi steamer. This poses:

- A fire risk from heat given off by the combi steamer.
- A risk of burns on hot surfaces outside and inside the combi steamer, and also on hot appliance parts, food containers and other accessories used for cooking.
- A risk of burns on the vents and pipes on the top of the appliance.
- Risk of burns on hot accessories and fittings used during cooking if they have been removed from the appliance after cooking and set down elsewhere. This applies in particular to mobile shelf racks.

Hot steam / vapour (2)

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

- A risk of scalding from hot steam when the appliance door is opened. You are protected from the hot steam by the appliance door and its safety catch, provided you use the venting position when opening the appliance door and generally make sure that the appliance door is intact. Take particular care when opening the appliance door if the top door edge is below your field of vision, which is the case for an appliance in a stacking kit.
- A risk of scalding from hot steam and hot fat if a water jet is sprayed into hot fat.
- A risk of scalding from the high temperatures of the vents and pipes on the top of the appliance.

Hot liquids

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

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

Live components (3)

The combi steamer contains live parts. This means:

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

Fan (4)

The combi steamer contains either one or two fans, depending on the appliance size. This poses:

- A risk of hand injuries from the fan in the oven chamber behind the suction panel if the suction panel is not fitted in place properly.

Contact with cleaning agents

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

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

Parts moving against each other (5)

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

Hand shower (6)

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

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

Break in the cold chain

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

- A risk to your guests from microbiological contamination of foodstuffs.

Gas (7)

This combi steamer is a gas appliance. This incurs additional risks:

- Risk of explosion if a gas pipe is faulty or leaking
- A risk of burns from hot exhaust gas at the exhaust outlet
- A fire risk from hot exhaust gas above the gas appliance
- A risk of lack of oxygen in the kitchen if a burner is poorly adjusted, there is an insufficient supply of air for combustion and/or insufficient removal of exhaust gases.



3.5 Hazards and safety precautions during operation

Safety hazard: heat - hot surfaces

Danger	Where or in what situations does the hazard arise?	Preventive action
A risk of burns from hot surfaces	Outside of appliance door	Do not touch surfaces for any length of time
	Inside the entire cooking chamber, including all parts that are or were inside during cooking, such as <ul style="list-style-type: none"> ▪ Racks ▪ Suction panel ▪ Core temperature probe ▪ Containers, baking sheets, shelf grills etc. ▪ Smoker heater and smoker drawer 	Wear specified protective clothing, in particular protective gloves
	On the inside of the appliance door	
	On the top of the appliance for electric appliances : <ul style="list-style-type: none"> ▪ Air vent ▪ Ventilation port 	
	On the top of the appliance for gas appliances : <ul style="list-style-type: none"> ▪ Air vent ▪ Exhaust outlet ▪ Ventilation port 	

Safety hazard: heat - hot steam/vapour

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of scalding from hot steam	In front of the combi steamer if the appliance door is not intact	Check the condition of the appliance door
	In front of the appliance if the cooking chamber is being cooled by the 'Cool down' function	<ul style="list-style-type: none"> ▪ Step back from the appliance to avoid the hot steam and vapour escaping through the open appliance door ▪ Do not put your head inside the oven
	When opening the appliance door	<ul style="list-style-type: none"> ▪ Use the venting position of appliance door ▪ Do not put your head inside the oven ▪ Check that the venting position is working correctly
	For electric appliances : <ul style="list-style-type: none"> ▪ Above the air vent 	Do not move parts of the body into the vicinity of the air vent
	For gas appliances : <ul style="list-style-type: none"> ▪ Above the air vent and exhaust outlet 	Do not move parts of the body into the vicinity of the air vent or exhaust outlet

Safety hazard: heat - hot liquid

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of scalding from hot liquid	<ul style="list-style-type: none"> ▪ Inside the chamber ▪ Outside the appliance 	<p>Only use containers of appropriate size: GN dimensions for racks with U-rails (standard model) or baking sheet dimensions for racks with L-rails (bakery model).</p> <hr/> <p>Do not exceed the maximum loading weight</p> <hr/> <p>Insert the food containers correctly in accordance with the rules on Page 48 for an appliance of size X.10 or on Page 49 for an appliance of size X.20</p> <hr/> <p>Only load containers holding liquid or liquefying food into shelves that allow a proper view inside the container, and always hold horizontally when removing</p> <hr/> <p>Wear protective gloves</p> <hr/> <p>When using racks:</p> <ul style="list-style-type: none"> ▪ Clip racks correctly in place ▪ When removing baking sheets from bakery racks, do not pull them forwards too far or they might tip out of the rack. <hr/> <p>When using the mobile shelf rack and transport trolley:</p> <ul style="list-style-type: none"> ▪ Make sure that the transport securing mechanism on the mobile shelf rack is engaged during loading and when pushing the transport trolley ▪ Fix the shelf-securing bar in place on the mobile shelf rack when pushing the transport trolley ▪ Always cover hot liquids when conveying them on the transport trolley. ▪ Take care not to let the transport trolley tip over. This may occur if the transport trolley is moved on a steep slope, bumps into an obstacle or has a top-heavy load.

Safety hazard: heat - smoker operation

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of burns from ignition of smoker material and smoke gas; risk of breathing difficulties from inhaling smoke	<ul style="list-style-type: none"> ▪ When the appliance door is opened, air flows into the cooking chamber, causing the smoker material and/or smoke gas to ignite explosively ▪ If smoke is inhaled when opening the appliance door 	Never open the appliance door during smoking
Risk of burns or fire from flying sparks	<ul style="list-style-type: none"> ▪ If air meets the hot smoker material 	<ul style="list-style-type: none"> ▪ Do not remove the lid from the smoker drawer until the smoker drawer has cooled down completely in a fireproof location sheltered from the wind. ▪ Always keep the lid on the smoker drawer during smoking ▪ Always leave the smoker-material ashes to cool before disposal

Safety hazard: heat - miscellaneous

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of fire from heat given off by the appliance	If flammable materials, gases or liquids are stored near or on the appliance.	Do not store flammable materials, gases or liquids beside or on top of the appliance.
Risk of scalding from water jet	If a container of hot fat is standing in the oven into which water is sprayed through a water jet.	Do not spray into hot fat

Safety hazard: contamination of foodstuffs

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk from microbiological contamination of food	When the food cold-chain is broken by loading the oven in advance	<p>Make sure that the cold chain is not broken:</p> <ul style="list-style-type: none"> ▪ Do not store food temporarily in the appliance ▪ Only allow qualified staff to perform low-temperature cooking (<65°C)
	When cooking is manually interrupted	<ul style="list-style-type: none"> ▪ Never deliberately interrupt the cooking process ▪ Do not store food temporarily in the appliance
	When cooking is interrupted because of a power failure	Once the appliance is running again, consider how the length of time taken to resume operation will affect the food condition.
Risk from microbiological contamination of food in a warm environment in the temperature range 30-65°C.	If cold food is placed in the appliance when in use for low-temperature cooking or holding food at temperature.	Never place additional cold food in the appliance while it is in use for low-temperature cooking or for holding food at temperature.
	In general during low-temperature cooking or when holding food at temperature.	<ul style="list-style-type: none"> ▪ Only allow qualified staff to perform low-temperature cooking (<65°C). ▪ Reduce the number of micro-organisms on the food before low-temperature cooking, for instance by searing.

Safety hazard: moving appliances supported on a wheeled base

Danger	Where or in what situations does the hazard arise?	Preventive action
<p>Risk of crushing of body parts</p> <p>Risk of hands and feet being pinched</p> <p>Risk of scalding from hot waste water</p> <p>Risk of scalding from hot liquid food</p> <p>Risk of electric shock from live parts</p> <p>Risk of explosion from gas</p> <p>Risk of skin and eye irritation from contact with cleaning agents</p>	While appliances are being moved on a wheeled platform	<ul style="list-style-type: none"> ▪ Only move appliances forward for the purpose of cleaning the case of the combi steamers or the floor under the appliances. Do not move appliances forward by more than the distance permitted by the retaining device on the wheeled platform (0.5 m max.). ▪ Before moving, check whether the retaining device is connected ▪ Before moving appliances with a fixed wastewater connection, disconnect the drain pipe ▪ Disconnect the appliance from the electrical supply before moving it ▪ When operating the appliances, always engage the parking brake on the wheels ▪ Check that wheel brakes are on before operation each day

Safety hazard: electrical power

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of electric shock from live parts	If appliances on wheeled stands start moving unintentionally and the power supply is pulled off	<ul style="list-style-type: none">▪ Before operation, check that the retaining device is connected, which restricts the range of movement of the platform plus appliance.▪ When operating the appliances, always engage the parking brake on the wheels▪ Check that wheel brakes are on before operation each day

Safety hazard: water

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of falling on wet floor	If appliances on wheeled platforms start moving unintentionally and the water supply is pulled off	<ul style="list-style-type: none">▪ Before operation, check that the retaining device is connected, which restricts the range of movement of the platform plus appliance.▪ When operating the appliances, always engage the parking brake on the wheels▪ Check that wheel brakes are on before operation each day

Safety hazard: gas

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of explosion from gas	If the appliance is moved	<p>Never move appliance during use</p> <p>For appliances on a wheeled platform and with a flexible connection pipe:</p> <ul style="list-style-type: none"> ▪ Only move the appliance forward for the purpose of cleaning the case or cleaning the floor under the appliance. Do not move the appliance forward by more than the allowed range of movement. The range of movement is set by the retaining device used to secure the appliance in place (typically 0.5 m). ▪ Before operating the appliance, always engage the parking brake on the wheels ▪ Check that wheel brakes are on before operation each day
Risk of suffocation from lack of air	Where appliance is installed	<ul style="list-style-type: none"> ▪ Do not obstruct lower area of equipment ▪ Only operate appliance in a draught-free environment ▪ Ensure that the fitted ventilation and air supply equipment is working properly, and that the ventilation requirements stipulated by the installation engineer are met. ▪ Have the appliance serviced annually

Safety hazard: mechanical parts of the appliance

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of injuries from rotating fan	If the cooking chamber is being cooled using 'Cool down' with the appliance door open and the fan wheel is exposed because the suction panel is not fitted	Make sure that the suction panel is fitted and secured in place
Risk of slipping from escaping condensate	In front of the appliance	Ensure that the floor around the appliance is dry at all times
Risk of hands being pinched	When pushing the transport trolley	Always use the transport-trolley handle when moving the transport trolley
	When inserting the mobile shelf rack	Always use the handles when moving the mobile shelf rack into or out of the cooking chamber



3.6 Hazards and safety precautions during cleaning

Safety hazard: cleaning agent

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of chemical burns or irritation to skin, eyes and respiratory system from contact with cleaning agents and their fumes	During fully automatic cleaning: In front of the appliance door	<ul style="list-style-type: none"> ▪ Do not open the appliance door during fully automatic oven cleaning using connected canisters. ▪ During fully automatic oven cleaning using single-measure dispensing, only open the appliance door after being prompted by the software
	For all cleaning actions	<ul style="list-style-type: none"> ▪ Do not let cleaning fluids come into contact with your skin or eyes ▪ Do not heat up the appliance if there are cleaning fluids inside. This is only permitted under the control of a cleaning program for semi-automatic or fully automatic cleaning. ▪ Only ever spray cleaning fluids into the appliance after being prompted by the cleaning program or if the cooking chamber temperature is no higher than 60 °C ▪ Do not breathe in spray ▪ Wear personal protective equipment
	When handling the cleaning-fluid canisters	Wear personal protective equipment
	When handling the single-measure dispensing bottles	Wear personal protective equipment
	When corrosive cleaning agents are used	Only use those cleaning agents specified under ' <i>Cleaning agents</i> ' on page 94.

Safety hazard: contamination of foodstuffs

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of food contamination from cleaning fluids	If the single-measure dispensing bottles for the cleaning agent and rinse aid are not handled correctly	<ul style="list-style-type: none"> ▪ Take care not to get cleaning agent or rinse aid on the work surface ▪ Do not place empty single-measure dispensing bottles on the work surface, because the cleaning agent or rinse aid could drip down the outside
	If the cooking chamber has not been rinsed out properly after semi-automatic cleaning on appliances without a hand shower.	To rinse out, use an external water jet instead of the hand shower to rinse the cooking chamber, fittings and the area behind the suction panel thoroughly with plenty of water, then wipe with a soft cloth.

Safety hazard: heat

Danger	Where or in what situations does the hazard arise?	Preventive action
A risk of burns from hot surfaces	<p>Outside of appliance door</p> <p>Inside the entire cooking chamber, including all parts that are or were inside during cooking, such as</p> <ul style="list-style-type: none"> ▪ Racks ▪ Suction panel ▪ Core temperature probe ▪ Containers, baking sheets, shelf grills etc. ▪ Smoker heater and smoker drawer <p>On the inside of the appliance door</p> <p>On the top of the appliance for electric appliances:</p> <ul style="list-style-type: none"> ▪ Air vent ▪ Ventilation port <p>On the top of the appliance for gas appliances:</p> <ul style="list-style-type: none"> ▪ Air vent ▪ Exhaust outlet ▪ Ventilation port 	<ul style="list-style-type: none"> ▪ Before starting cleaning tasks, wait until the cooking chamber has cooled to below 60°C or use the 'Cool down' function to cool the cooking chamber ▪ Wear specified protective clothing, in particular protective gloves
Risk of scalding from hot steam if water is sprayed into the hot cooking chamber	In the entire cooking chamber	<ul style="list-style-type: none"> ▪ Before starting cleaning work, wait until the cooking chamber has cooled to below 60°C or use the 'Cool Down' function to cool the cooking chamber ▪ Wear specified protective clothing, in particular protective gloves
Risk of scalding from hot steam	In front of the appliance if the cooking chamber is being cooled by the 'Cool Down' function	<ul style="list-style-type: none"> ▪ Step back from the appliance to avoid the hot steam and vapour escaping through the open appliance door ▪ Do not put your head inside the cooking chamber
Risk of scalding from water jet	If a jet of water is sprayed into the appliance in which a container of hot fat is standing.	Do not spray into hot fat

Safety hazard: moving appliances supported on a wheeled base

Danger	Where or in what situations does the hazard arise?	Preventive action
All specified hazards	While appliances are being moved on a wheeled platform	<ul style="list-style-type: none"> ▪ Before moving appliances with a fixed wastewater connection, disconnect the drain pipe ▪ Before moving (for instance to clean the case of the combi steamers or to clean the floor), check whether the retaining device which restricts the radius of movement of the platform plus appliance is connected. ▪ When moving the appliance, take care not to wheel over the electrical supply cables or the gas and water pipes
Risk of crushing of body parts	While appliances are being moved on a wheeled platform	<ul style="list-style-type: none"> ▪ Watch out for the connecting cables and pipes ▪ Use at least two people to move it
Risk of hands and feet being pinched	While appliances are being moved on a wheeled platform	Keep the appliance doors closed
Risk of scalding from hot waste water	While appliances are being moved on a wheeled platform	<ul style="list-style-type: none"> ▪ Let the appliance cool down ▪ Wipe up immediately any water spillages ▪ Wear protective clothing
Risk of scalding from hot liquid food	While appliances are being moved on a wheeled platform	Always remove any food from the appliances before moving them
Risk of electric shock from live parts	While appliances are being moved on a wheeled platform	Watch out for connected electrical cables and water pipes
Risk of explosion from gas	While appliances are being moved on a wheeled platform	Watch out for the gas supply pipe
Risk of skin and eye irritation from contact with cleaning agents	While appliances are being moved on a wheeled platform	<ul style="list-style-type: none"> ▪ Make sure that the connecting lines and pipes are long enough ▪ Keep cleaning-agent canisters closed when moving the base
Risk of tripping from exposed cables and pipes	While cleaning behind appliances when pulled forward	Exercise caution when performing this action
Risk of falling on wet floor caused by waste water	<ul style="list-style-type: none"> ▪ While cleaning behind appliances when pulled forward ▪ In front of the appliances 	<ul style="list-style-type: none"> ▪ Wipe up immediately any water spillages ▪ Make sure that the connecting lines and pipes are long enough
Risk of falling on wet floor caused by cleaning agents	<ul style="list-style-type: none"> ▪ While cleaning behind appliances when pulled forward ▪ In front of the appliances 	Keep the cleaning-agent canisters closed when moving appliances

Safety hazard: electrical power

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of electric shock caused by a short-circuit	If the appliance comes into contact with water	<ul style="list-style-type: none"> ▪ Do not wash down the outer case with water ▪ Always keep the USB cover closed during cleaning
Risk of electric shock from live parts	If appliances on wheeled stands start moving unintentionally and the power supply is pulled off	<ul style="list-style-type: none"> ▪ Before operation, check that the retaining device is connected, which restricts the range of movement of the platform plus appliance. ▪ When operating the appliances, always engage the parking brake on the wheels ▪ Check that wheel brakes are on before operation each day

Safety hazard: gas

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of explosion from gas	If the appliance is moved	<p>For appliances on a wheeled platform and with a flexible connection pipe:</p> <ul style="list-style-type: none"> ▪ Do not move the appliance forward beyond its range of movement when cleaning the case or the floor. The range of movement is set by the retaining device used to secure the appliance in place (typically 0.5 m). ▪ Never strain the connecting cables or pipes.

Safety hazard: mechanical parts of the appliance

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of injuries from rotating fan	If the cooking chamber is being cooled using 'Cool down' with the appliance door open and the fan wheel is exposed because the suction panel is not fitted	Make sure that the suction panel is fitted and secured in place
Risk of crushing to hands and pinching of fingers	When opening and closing the double glass door	Exercise caution when performing this action



3.7 Hazards and safety precautions during servicing

Safety hazard: heat

Danger	Where or in what situations does the hazard arise?	Preventive action
A risk of burns from hot surfaces	<p>Outside of appliance door</p> <p>Inside the entire cooking chamber, including all parts that are or were inside during cooking, such as</p> <ul style="list-style-type: none"> ▪ Racks ▪ Suction panel ▪ Core temperature probe ▪ Containers, baking sheets, shelf grills etc. <p>On the inside of the appliance door</p> <p>On the top of the appliance for electric appliances:</p> <ul style="list-style-type: none"> ▪ Air vent ▪ Ventilation port <p>On the top of the appliance for gas appliances:</p> <ul style="list-style-type: none"> ▪ Air vent ▪ Exhaust outlet ▪ Ventilation port 	<ul style="list-style-type: none"> ▪ Before starting servicing work, wait until the cooking chamber has cooled to below 60°C or use the 'Cool down' function to cool the cooking chamber ▪ Wear specified protective clothing, in particular protective gloves

Safety hazard: electrical power

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of electric shock from live parts	<ul style="list-style-type: none"> ▪ Under the cover ▪ Under the operating panel ▪ On the mains power lead 	<ul style="list-style-type: none"> ▪ Servicing work carried out under the cover, behind the control panel or on the power supply cable must only be performed by qualified electricians from an authorized service company ▪ Do not remove the cover or the operating panel

Safety hazard: mechanical parts of the appliance

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of cuts from sharp edges	During servicing work	<ul style="list-style-type: none"> ▪ Exercise caution when performing this action ▪ Wear personal protective equipment

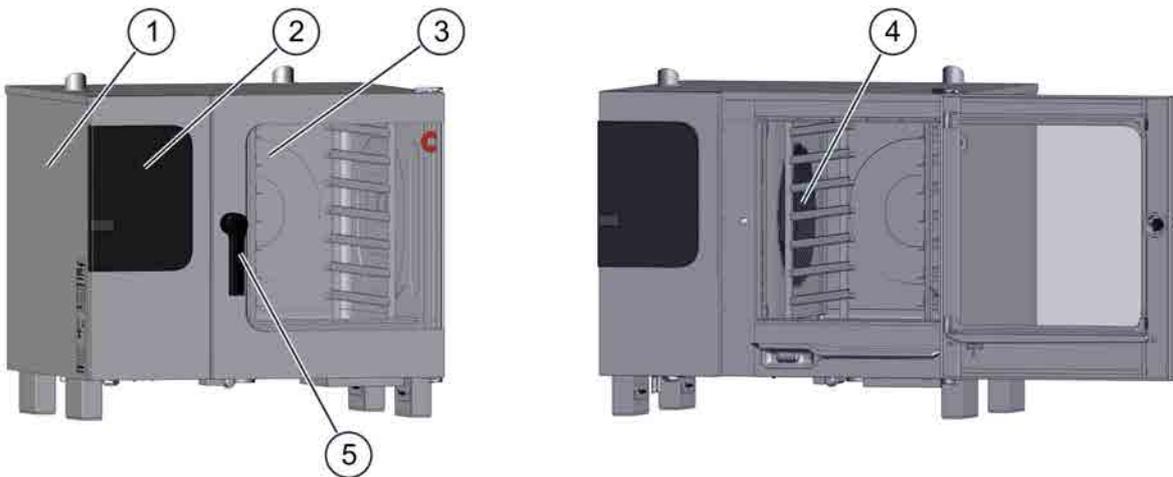
3.8 Safety devices

Meaning

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

Position and function

The following illustration shows a size 6.10 electric combi steamer as an example of all table-top models:



Item	Safety device	Function	Check
1	Cover can only be removed using a tool	<ul style="list-style-type: none"> Prevents live parts from being touched accidentally Prevents access to the moving fan from the wiring compartment 	Check that the cover is in place
2	Operating panel can only be removed using a tool	Prevents live parts from being touched accidentally	Ensure that the operating panel is in place
3	Appliance door with magnetic door switch	<p>Appliance door: Protects the user and outside environment from hot steam</p> <p>Magnetic door switch (electrical door sensor):</p> <ul style="list-style-type: none"> When the appliance door is opened, the switch stops: <ul style="list-style-type: none"> rotation of the fan (comes to a stop after a few seconds) operation of the heating element distribution of the cleaning fluids by the fully automatic oven cleaning system Prompt to close the appliance door 	<p>Check the door pane regularly for scratches, cracks, indentations etc. and replace it if any are found</p> <p>Check magnetic door switch at low temperature:</p> <p>Action:</p> <ul style="list-style-type: none"> Open the appliance door fully Press Start <p>Result: Motor must not start up</p>

Item	Safety device	Function	Check
4	Suction panel in cooking chamber; can only be removed using a tool	Prevents access to the moving fan and ensures good heat distribution	See ' <i>Releasing and securing the suction panel</i> ' on page 122'
5	Venting position of appliance door	Prevents scalding of user's face and hands from escaping steam	When appliance is cool, check door positions as described in ' <i>Opening and closing the appliance door safely</i> ' on page 66'
6 (no picture)	Safety thermostat <ul style="list-style-type: none"> ▪ Boiler ▪ Cooking chamber 	Switches off the appliance if temperature too high	An error code is output in the event of a fault (Please contact an authorized service company to reset the safety thermostat)
7 (no picture)	Restart or forced rinsing after power failure in case cleaning fluid was left in the appliance	Re-starts fully automatic oven cleaning in a defined state after power failure	None
8 (installed by customer)	Disconnection device	Used to disconnect the appliance from the power supply during cleaning, repair and servicing work and in case of danger	There is no need for the user to perform a test.
9 (installed by customer)	Gas shut-off device	Used to disconnect the appliance from the gas supply during cleaning, repair and servicing work and in case of danger	There is no need for the user to perform a test.
10 (no picture)	Only when installing on a wheeled stand: Retaining device	Restricts the range of movement of the assembly (platform plus appliance) at the customer's site.	Check that the retaining device is connected

3.9 Requirements to be met by personnel, working positions

Requirements to be met by operating personnel

The table shows the skills required to perform the specified roles. One person may perform more than one role depending on need and organization of work, provided this person has the skills required for the role concerned.

Role	Skills required	Tasks
Chef	<ul style="list-style-type: none"> ▪ Has relevant professional training ▪ Knows relevant national food legislation and regulations, plus hygiene legislation and regulations ▪ Must keep records in accordance with HACCP ▪ Trained in how to operate the combi steamer 	Essentially performs organizational tasks such as <ul style="list-style-type: none"> ▪ Entering the cooking profile data ▪ Editing existing cooking profiles in the cookbook ▪ Developing new cooking profiles ▪ Adjusting appliance settings May also perform all user tasks if applicable.
User	<ul style="list-style-type: none"> ▪ Semi-skilled ▪ Trained in how to operate the combi steamer ▪ Works under supervision ▪ Knows the regulations associated with handling heavy loads 	Performs specific operating tasks such as <ul style="list-style-type: none"> ▪ Loading the combi steamer ▪ Starting the cooking profile ▪ Removing food ▪ Cleaning the combi steamer ▪ Fitting accessories in the combi steamer, for example changing between racks and a mobile shelf rack ▪ Minor servicing tasks

Working positions during operation

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

Working positions during cleaning and servicing

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



3.10 Personal protective equipment

Operation

Activity	Materials used	Personal protective equipment
Loading / removing food	None	Work wear as specified in country-specific standards and directives (BGR 111 in Germany) for kitchen work, in particular: <ul style="list-style-type: none"> ▪ Protective clothing ▪ Heat protective gloves (compliant with EN 407 in European Union) ▪ Safety boots
Handling the core temperature probe	None	Work wear as specified in country-specific standards and directives (BGR 111 in Germany) for kitchen work, in particular: <ul style="list-style-type: none"> ▪ Protective clothing ▪ Heat protective gloves (compliant with EN 407 in European Union)
Removing and fitting parts	Tools and equipment depend on the task	Work wear as specified in country-specific standards and directives (BGR 111 in Germany) for kitchen work, in particular: <ul style="list-style-type: none"> ▪ Protective clothing ▪ Heat protective gloves (compliant with EN 407 in European Union) ▪ Safety boots

Cleaning

Activity	Used cleaning fluids	Personal protective equipment
<ul style="list-style-type: none"> ▪ Fully automatic oven cleaning using cleaning fluids supplied from connected canisters. ▪ Semi-automatic oven cleaning ▪ Cleaning the cooking chamber by hand ▪ Handling spray bottles ▪ Handling cleaning-agent canisters ▪ Mixing the ready-to-use solution from concentrate 	<ul style="list-style-type: none"> ▪ ConvoClean forte ▪ ConvoClean new ▪ ConvoCare K (concentrate) 	Items of protection equipment, depending on cleaning fluid being used: <ul style="list-style-type: none"> ▪ Breathing mask ▪ Safety goggles ▪ Protective gloves ▪ Protective clothing/apron The EC safety datasheet for the relevant cleaning fluid contains a more precise specification of these items. An up-to-date copy can be obtained from the manufacturer. Refer to the label on the cleaning fluid concerned.
<ul style="list-style-type: none"> ▪ Fully automatic oven cleaning using single-measure dispensing ▪ Handling the bottles for single-measure dispensing of cleaning fluids 	<ul style="list-style-type: none"> ▪ ConvoClean forte S ▪ ConvoClean new S ▪ ConvoCare S 	
Cleaning the double glass door	Common household glass cleaner	Follow the instructions given by the manufacturer of the cleaning fluid you are using

Activity	Used cleaning fluids	Personal protective equipment
Cleaning components and accessories according to relevant instructions	Common household detergent: mild on skin, alkali-free, pH-neutral and odourless	Follow the instructions given by the manufacturer of the cleaning fluid you are using
Cleaning the outside of the appliance case	Common household stainless steel cleaner	Follow the instructions given by the manufacturer of the cleaning fluid you are using

4 Cooking procedures

Purpose of this chapter

This chapter shows you the correct way to place food in your combi steamer. It shows you how to operate the combi steamer for cooking and what procedures to follow for cooking and regenerating.

The 'Operating principles and instructions for cooking' is a step-by-step guide to the cooking and regenerating procedures. This chapter does not explicitly discuss using the software or handling the appliance parts.

Please read the operating instructions for the combi steamer to find out about using the software and the software routines.

'Instructions for handling the appliance for cooking' explains the specific handling operations for the combi steamer and relevant accessories.

Contents

This chapter contains the following topics:

	Page
Basic principles for loading the combi steamer	47
Operating principles and instructions for cooking	52
Instructions for handling the appliance for cooking	63

4.1 Basic principles for loading the combi steamer

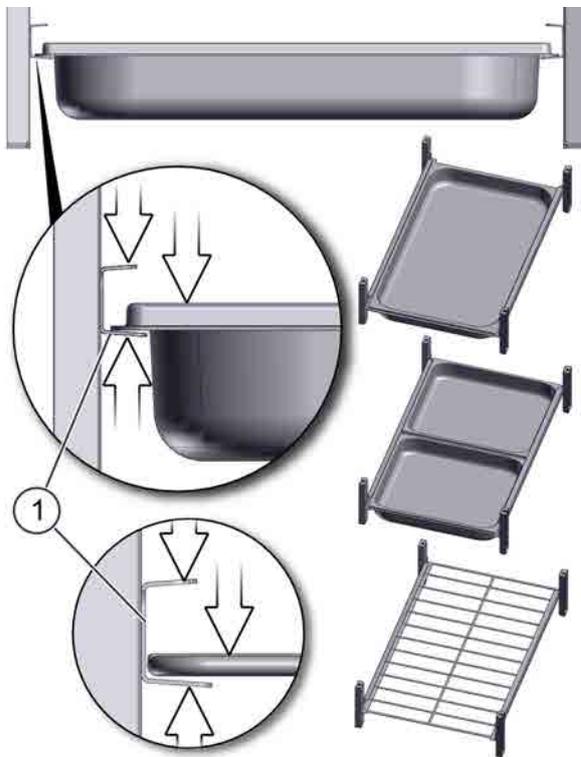
Contents

This section contains the following topics:

	Page
Placing the cooking containers in appliances of size X.10	48
Placing the cooking containers in appliances of size X.20	49
Loading capacity for the combi steamer	50

4.1.1 Placing the cooking containers in appliances of size X.10

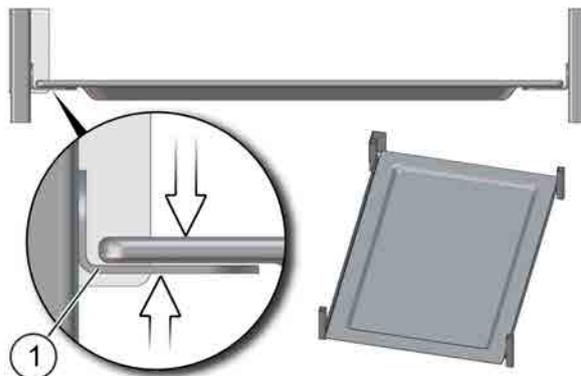
GN containers/baking-sheet sizes 1/1, 1/2; shelf grill; in U-rails (standard design)



Rules for handling

- The containers or the shelf grill must be inserted as far as they will go **between** the two arms of each U-rail (1).
- The containers or the shelf grill must be inserted in the U-rails at the same height on the left and right sides.
- The containers or shelf grill must **not** rest on the top arm of a U-rail.
- Containers must not be placed on the shelf grill.

600 x 400 baking sheet in L-rails (bakery model)

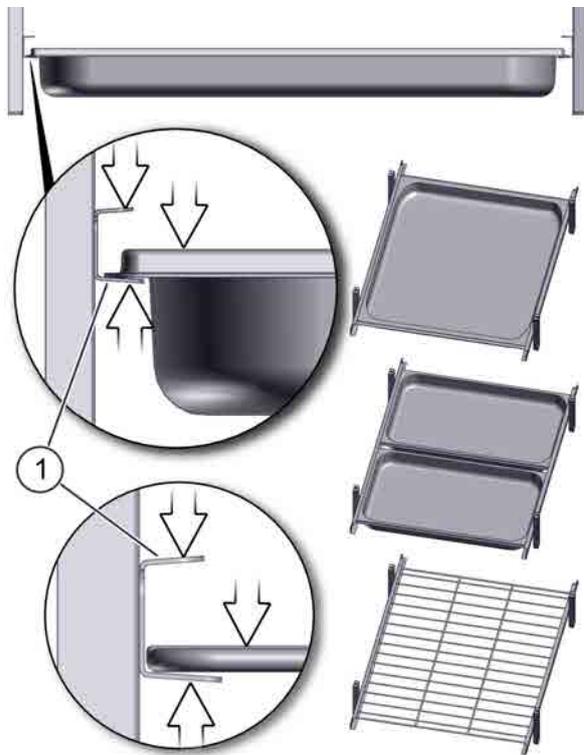


Rules for handling

- The baking sheet must be inserted **on** the arm of each L-rail (1) as far as it will go.
- The baking sheet must be inserted on the L-rails at the same height on the left and right sides.
- Containers must not be placed on the baking sheet.

4.1.2 Placing the cooking containers in appliances of size X.20

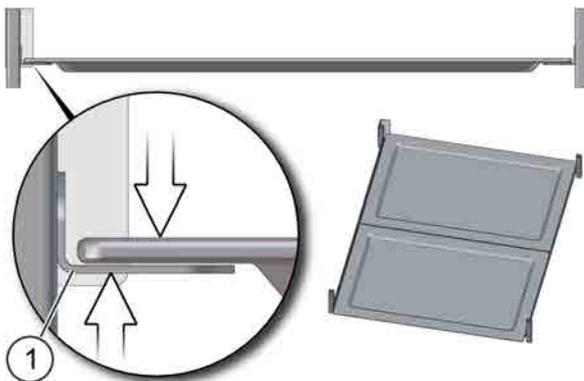
GN containers/baking-sheet sizes 2/1, 1/1; shelf grill; in U-rails (standard design)



Rules for handling

- The containers or the shelf grill must be inserted as far as they will go **between** the two arms of each U-rail (1).
- The containers or the shelf grill must be inserted in the U-rails at the same height on the left and right sides.
- The containers or shelf grill must **not** rest on the top arm of a U-rail.
- Containers must not be placed on the shelf grill.

600 x 400 baking sheet in L-rails (bakery model)



Rules for handling

- The baking sheet must be inserted **on** the arm of each L-rail (1) as far as it will go.
- The baking sheet must be inserted on the L-rails at the same height on the left and right sides.
- Containers must not be placed on the baking sheet.

4.1.3 Loading capacity for the combi steamer

Maximum load for cooking

C4 ES / EB		6.10	6.20	10.10	10.20
Applies to GN containers and for standard-sized baking sheets					
Maximum load per appliance	[kg]	30	60	50	100
Maximum load per shelf	[kg]	15	15	15	15

Maximum load for regenerating

C4 ES / EB		6.10	6.20	10.10	10.20
Applies to GN containers and for standard-sized baking sheets					
Maximum load per appliance	[kg]	9	18	15	30
Maximum load per food container GN 1/1 (65 mm)	[kg]	1.5	1.5	1.5	1.5
Applies to plates of diameter Ø 32 cm					
Maximum number of plates per appliance	[Qty]	20	33	32	57
Maximum load per plate	[g]	360	360	360	360

Maximum number of food containers for cooking and regenerating

C4 ES / EB		6.10	6.20	10.10	10.20
GN 1/1 rack, shelf spacing 68 mm					
Number of GN containers / baking sheets	[Qty]	7	14	11	22
Number of GN containers / baking sheets when shelf spacing fully utilized	[Qty]	6	12	10	20
GN 1/1 mobile shelf rack, shelf spacing 67 mm					
Number of GN containers / baking sheets	[Qty]	6	12	10	20
GN 2/1 rack, shelf spacing 68 mm					
Number of GN containers / baking sheets	[Qty]	-	7	-	11
Number of GN containers / baking sheets when shelf spacing fully utilized	[Qty]	-	6	-	10
GN 2/1 mobile shelf rack, shelf spacing 67 mm					
Number of GN containers / baking sheets	[Qty]	-	6	-	10
600x400 baking-sheet rack, shelf spacing 94 mm					
Number of baking sheets	[Qty]	5	10	8	16
600 x 400 baking-sheet mobile shelf rack, shelf spacing 81 mm					
Number of baking sheets	[Qty]	5	-	8	-
Plate rack, ring spacing 66 mm					
Number of plates, maximum diameter 32 cm	[Qty]	20	33	32	57
Plate rack, ring spacing 79 mm					
Number of plates, maximum diameter 32 cm	[Qty]	15	27	26	48

Maximum number of food holders when smoking food

C4 ES / EB		6.10	6.20	10.10	10.20
GN 1/1 rack, shelf spacing 68 mm					
Number of GN containers / baking sheets	[Qty]	6	12	10	20

4 Cooking procedures

C4 ES / EB		6.10	6.20	10.10	10.20
Number of GN containers / baking sheets when shelf spacing fully utilized	[Qty]	5	10	9	18
GN 2/1 rack, shelf spacing 68 mm					
Number of GN containers / baking sheets	[Qty]	-	6	-	10
Number of GN containers / baking sheets when shelf spacing fully utilized	[Qty]	-	5	-	9

The lowest shelf in the rack must remain empty during smoking because of the smoker drawer.

4.2 Operating principles and instructions for cooking

Contents

This section contains the following topics:

	Page
Working safely with the appliance	53
Turning the combi steamer on and off	56
How to cook	57
How to smoke	59



4.2.1 Working safely with the appliance

Your safety and the safety of your staff

Before your personnel start working with the combi steamer for the first time, familiarize yourself with the information contained in the chapter '*For your safety* on page 23' and make relevant safety arrangements.

Instruct your personnel to learn the safe-working rules given in this section before starting work, and to follow them strictly.

Instruct your personnel to familiarize themselves with the hazard warnings listed in this section and in further instructions below, and instil in them the importance of taking the specified precautions.

Personal protective equipment for your personnel

Instruct your personnel to wear the correct personal protective equipment specified in the section '*Personal protective equipment* on page 44' of the '*For your safety*' chapter for the relevant tasks.

On smelling gas

If you smell gas, take the following actions:

- Cut off the gas supply immediately.
- Ventilate the room carefully.
- Do not operate any electrical equipment. Do not create a spark.
- Evacuate the building.
- Notify the gas supply company and if necessary the fire brigade using a phone located outside the hazardous area.

Rules for safe operation of table-top units

To avoid hazards, the following rules must be observed during operation:

- The air vent and exhaust outlet on the top of the appliance, and the ventilation holes in the appliance base must not be covered, obstructed or blocked.
- The racks must be attached securely.
- The food containers must be inserted correctly in accordance with the regulations specified in Placing the cooking containers in appliances of size X.10 and X.20' in the user manual.
- The suction panel must be locked properly in place.

Additional rules for safe operation of table-top units on a mobile platform

To avoid hazards, the following rules must be observed when operating appliances positioned on a wheeled platform:

- The parking brakes on the front wheels must always be engaged when operating the appliances.
- Check that the wheel brakes are on before operation each day.

Hot surfaces

▲WARNING

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

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

- ▷ Wear personal protective equipment.

Hot steam / vapour

▲WARNING

Risk of scalding from hot steam and vapour

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

- ▷ When opening the appliance door, always use the ventilation position as specified in the instructions for safe opening, and never put your head inside the oven.
- ▷ When you are cooling the cooking chamber using the 'Cool down' function, step back from the appliance to avoid the hot steam and vapour escaping through the open appliance door.

Break in the cold chain

▲WARNING

Risk of microbiological contamination of foods by breaking the cold chain

If the oven is loaded ahead of time or if cooking is interrupted, the cold chain of chilled foodstuffs may be broken.

- ▷ When planning the loading times, e.g. when pre-setting the start time of the cooking program, always ensure there is no break in the cold chain.
- ▷ Never use the appliance for temporary storage of food.
- ▷ Never intentionally interrupt the cooking process.
- ▷ Once the appliance is running again after a power failure, consider how the length of time taken to resume operation will affect the food condition.
- ▷ Only qualified staff are allowed to perform low-temperature cooking (< 65°C).

Growth of micro-organisms at 30-65°C

▲WARNING

Risk of food going bad as a result of micro-organism growth in a warm environment (temperature range 30 – 65 °C)

When the appliance is being used for holding food or low-temperature cooking, placing cold food in the cooking chamber may reduce the temperature in the cooking chamber so far that micro-organisms can grow to a critical level.

- ▷ Never place cold food in the appliance while it is in use for low-temperature cooking or for holding food at temperature.
- ▷ Reduce the number of micro-organisms on the food before low-temperature cooking, for instance by searing.
- ▷ Only qualified staff are allowed to perform low-temperature cooking (<65°C).

Escaping gas

▲DANGER

Risk of explosion from escaping gas

Escaping gas can ignite and cause an explosion.

- ▷ Never move the appliance during use
- ▷ For appliances on a wheeled platform with flexible supply pipe, in order to secure the appliance in place, make sure that the retaining device which restricts the range of movement of the platform plus appliance is connected.

Lack of oxygen

⚠ DANGER

Risk of suffocation from lack of air suitable for breathing

Inadequate ventilation at the installation location can lead to suffocation while the appliance is running.

- ▷ Do not obstruct lower area of appliance.
- ▷ Only operate the appliance in a draught-free environment
- ▷ Ensure that the fitted ventilation and air supply equipment is working properly, and that the ventilation requirements stipulated by the installation engineer are met.
- ▷ Have the appliance serviced annually.

4.2.2 Turning the combi steamer on and off

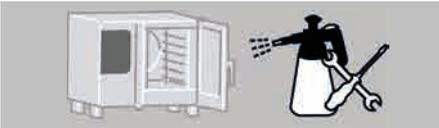
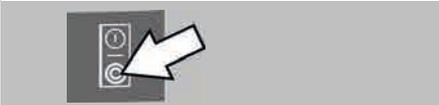
⚠ For your safety when using the combi steamer

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in '*Working safely with the appliance* on page 53', and follow the instructions given there.

Switching on the combi steamer

1.  Switch on the combi steamer.
2.  Check that the oven light comes on while the appliance is running the self-diagnostics test.
3.  Wait until the software is ready for use.

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

1.  Perform the necessary cleaning tasks as specified in the cleaning and servicing schedule.
2.  Switch off the combi steamer.
3.  Leave the appliance door ajar in order to let moisture escape.

Switching off the combi steamer before prolonged breaks in use

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

4.2.3 How to cook

⚠ For your safety when using the combi steamer

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in '*Working safely with the appliance* on page 53', and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely 66
- Loading and removing food 67
- Placing food in the mobile shelf rack 69
- Taking food in and out using the transport trolley 75
- Putting away and retrieving the core temperature probe 80
- Using a USB stick 81

Rules

Using plates in the combi steamer is only permitted for regenerating.

Requirements

- You are sufficiently familiar with using the software to be able to select saved cooking profiles or enter new cooking profiles that are suitable for the food you wish to cook, and to run these profiles. (See operating instructions)
- The combi steamer and accessories and fittings used have been cleaned properly.
- There are no foreign objects in the cooking chamber.
- The oven drain is not blocked or clogged with any residues. The filter is fitted in place on the oven drain.
- The interior glass door of the appliance door is secured properly in place.
- The suction panel is properly locked in place.
- The USB cover is covering the USB port.
- If the appliance sits on an open stand, there is no hot food in the stand giving off steam.

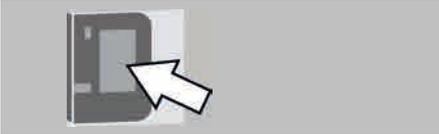
When using racks:

- The racks are fitted and secured.
- You have the food prepared ready to place in the combi steamer.

When using the mobile shelf rack:

- The racks are removed.
- The roll-in frame for the mobile shelf rack is installed in the cooking chamber.
- The core temperature probe is put away in the holder.
- You have the food prepared in the mobile shelf rack or in the plate rack on the transport trolley ready to place in the combi steamer.

How to cook

1.  Select a cooking profile from the cookbook or enter a new cooking profile.
 2.  Follow the prompts displayed by the software.
-

4 Cooking procedures

3.		Open the appliance door.
4.		Place the prepared food in the combi steamer.
5.		Close the appliance door again.
6.		Start the cooking process.
7.		Wait for the cooking process to finish.
8.		An audible signal is given when the cooking process is finished. Follow the prompts displayed by the software.
9.		Open the appliance door.
10.		Take out the food.
11.		Close the appliance door again.

4.2.4 How to smoke

⚠ For your safety when using the combi steamer

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in '*Working safely with the appliance* on page 53', and follow the instructions given there.

Opening the appliance door

⚠WARNING

Risk of burns from ignition of smoker material and smoke gas; risk of breathing difficulties from inhaling smoke

Air flowing into the cooking chamber can result in explosive ignition of the smoker material and/or the smoke gas; inhaling smoke can result in breathing difficulties.

- ▷ Never open the appliance door during the smoking process.

Prior knowledge required

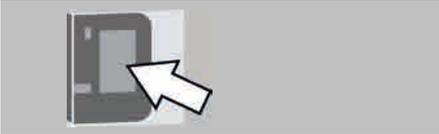
You need to know these operations

- Opening and closing the appliance door safely 66
- Filling, inserting and removing the smoker drawer 85
- Loading and removing food 67
- Using a USB stick 81

Requirements

- You are sufficiently familiar with using the software to be able to select saved cooking profiles or enter new cooking profiles for smoking that are suitable for the food you wish to cook, and to run these profiles. (See operating instructions)
- The combi steamer and accessories and fittings used have been cleaned properly.
- The oven drain is not blocked or clogged with any residues.
- The interior glass door of the appliance door is secured properly in place.
- The smoker drawer has been filled and prepared properly.
- The suction panel is properly locked in place.
- The racks are fitted and secured.
- The USB cover is covering the USB port.
- If the appliance sits on an open stand, there is no hot food in the stand giving off steam.
- You have the food prepared ready to place in the combi steamer.

How to smoke if your cooking profile contains only smoking

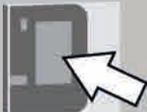
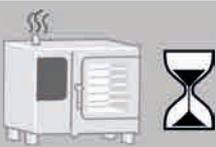
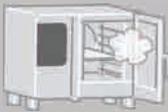
- | | | |
|----|---|--|
| 1. |  | Select a cooking profile from the cookbook or enter a new cooking profile. |
| 2. |  | Follow the prompts displayed by the software. |
| 3. |  | Open the appliance door. |

4.		Insert the prepared smoker drawer.
5.		Place the prepared food in the combi steamer. The lowest shelf must remain empty because of the smoker drawer.
6.		Close the appliance door again.
7.		Start the smoker process.
8.		Wait for the smoker process to finish.
9.	An audible signal is given when the smoking process is finished. Follow the prompts displayed by the software.	
10.		Open the appliance door.
11.		Remove the smoked food.
12.		Remove the smoker drawer.
13.		Close the appliance door again.

How to smoke if your cooking profile contains cooking and smoking

1.		Select a cooking profile from the cookbook or enter a new cooking profile.
2.		Follow the prompts displayed by the software.
3.		Open the appliance door.

4 Cooking procedures

4.		Place the prepared food in the combi steamer. The lowest shelf must remain empty because the smoker drawer will be inserted later.
5.		Close the appliance door again.
6.		Start the cooking process.
7.		Wait for the cooking process to finish.
8.		A signal beeps once the cooking steps prior to smoking have finished. Follow the prompts displayed by the software: <ul style="list-style-type: none">▪ The cooking chamber is cooled using 'Cool down'.▪ You are prompted to insert the smoker drawer.
9.		Open the appliance door.
10.		Insert the prepared smoker drawer.
11.		Close the appliance door again.
12.		Start the smoker process.
13.		Wait for the smoker process to finish.
14.		An audible signal is given when the smoking process is finished. Follow the prompts displayed by the software.
15.		Open the appliance door.
16.		Remove the smoked food.

17.



Remove the smoker drawer.

18.



Close the appliance door again.

4.3 Instructions for handling the appliance for cooking

Contents

This section contains the following topics:

	Page
Working safely with the appliance	64
Opening and closing the appliance door safely	66
Loading and removing food	67
Placing food in the mobile shelf rack	69
Removing food from the mobile shelf rack	71
Fitting the roll-in frame for the mobile shelf rack	73
Taking food in and out using the transport trolley	75
Putting away and retrieving the core temperature probe	80
Using a USB stick	81
Inserting and removing racks	82
Filling, inserting and removing the smoker drawer	85



4.3.1 Working safely with the appliance

Your safety and the safety of your staff

Before your personnel start working with the combi steamer for the first time, familiarize yourself with the information contained in the chapter '*For your safety* on page 23' and make relevant safety arrangements.

Instruct your personnel to learn the safe-working rules given in this section before starting work, and to follow them strictly.

Instruct your personnel to familiarize themselves with the hazard warnings listed in this section and in further instructions below, and instil in them the importance of taking the specified precautions.

Personal protective equipment for your personnel

Instruct your personnel to wear the correct personal protective equipment specified in the section '*Personal protective equipment* on page 44' of the '*For your safety*' chapter for the relevant tasks.

On smelling gas

If you smell gas, take the following actions:

- Cut off the gas supply immediately.
- Ventilate the room carefully.
- Do not operate any electrical equipment. Do not create a spark.
- Evacuate the building.
- Notify the gas supply company and if necessary the fire brigade using a phone located outside the hazardous area.

Handling heavy loads

Inform your personnel that lifting heavy containers and moving heavy transport trolleys may result in tiredness and discomfort, and faults may occur with the moving equipment.

Hot surfaces

⚠ WARNING

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

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

- ▷ Wear personal protective equipment.

Hot steam / vapour

⚠ WARNING

Risk of scalding from hot steam and vapour

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

- ▷ When opening the appliance door, always use the ventilation position as specified in the instructions for safe opening, and never put your head inside the oven.
- ▷ When you are cooling the cooking chamber using the 'Cool down' function, step back from the appliance to avoid the hot steam and vapour escaping through the open appliance door.

Damp kitchen floor

⚠ CAUTION

Risk of slipping from escaping condensate

Condensate that drips onto the floor when the appliance door is opened can cause the user to slip in front of the appliance.

- ▷ Always keep the floor dry around the appliance

Escaping gas

⚠ DANGER

Risk of explosion from escaping gas

Escaping gas can ignite and cause an explosion.

- ▷ Never move the appliance during use
- ▷ For appliances on a wheeled platform with flexible supply pipe, in order to secure the appliance in place, make sure that the retaining device which restricts the range of movement of the platform plus appliance is connected.

Lack of oxygen

⚠ DANGER

Risk of suffocation from lack of air suitable for breathing

Inadequate ventilation at the installation location can lead to suffocation while the appliance is running.

- ▷ Do not obstruct lower area of appliance.
- ▷ Only operate the appliance in a draught-free environment
- ▷ Ensure that the fitted ventilation and air supply equipment is working properly, and that the ventilation requirements stipulated by the installation engineer are met.
- ▷ Have the appliance serviced annually.

4.3.2 Opening and closing the appliance door safely

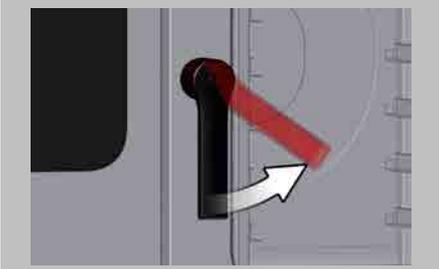
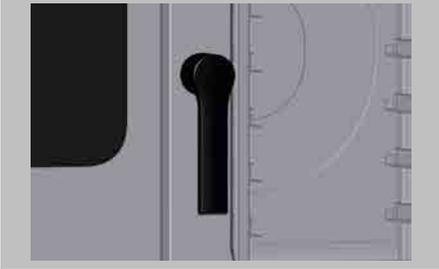
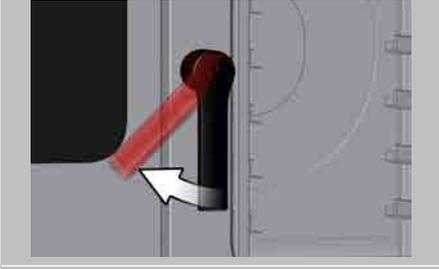
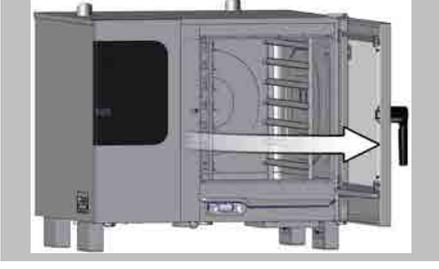
⚠ For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in '*Working safely with the appliance* on page 64', and follow the instructions given there.

Requirements

Make sure that the appliance is secured against slipping if placed on a worksurface.

Opening the appliance door safely

-  Turn the door handle to the right.
Result:
The appliance door goes into the venting position and the door handle automatically returns to the latch position.
-  Wait a moment to make sure that all the steam can escape.
-  Turn the door handle to the left and open the appliance door slowly.
-  For appliances with a right-hinged door stop:
Open the appliance door fully.
For appliances with a disappearing door:
Slide the appliance door back along the side of the combi steamer.

Closing the appliance door safely

For table-top units with a right-hand door stop:

Close the appliance door with a gentle slam.

For table-top units with a disappearing door:

Pull the appliance door forwards along the side of the combi steamer and then close it with a gentle slam.

4.3.3 Loading and removing food

⚠ For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in '*Working safely with the appliance* on page 64', and follow the instructions given there.

Hot liquids

⚠WARNING

Risk of scalding from hot liquids

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

- ▷ During loading, make sure that the racks are fixed in place properly.
- ▷ Do not exceed the maximum loading weight during loading.
- ▷ Only use containers of appropriate size: GN dimensions for racks with U-rails (standard model) or baking sheet dimensions for racks with L-rails (bakery model).
- ▷ Insert the food containers correctly in accordance with the rules on Page 48 for an appliance of size X.10 or on Page 49 for an appliance of size X.20
- ▷ Always place containers holding liquids or holding food that will liquefy during cooking on shelves that allow a proper view into the container for all users. Always take out horizontally any containers holding liquids or holding food that will liquefy during cooking.
- ▷ Wear personal protective equipment.

Prior knowledge required

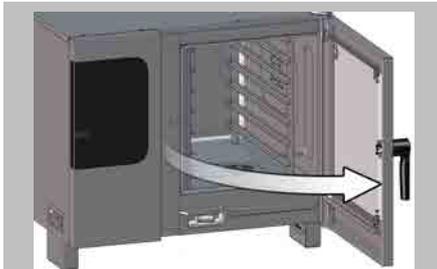
You need to know these operations:

- Opening and closing the appliance door safely

66

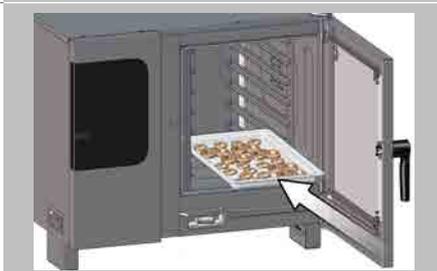
Placing food in the combi steamer (racks)

1.



Open the appliance door.

2.



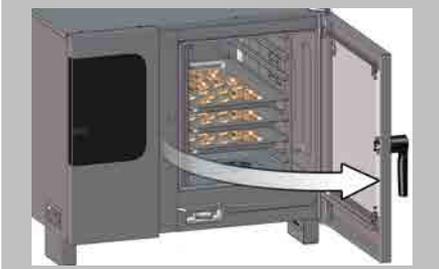
Place the food onto the required shelf levels.

- Start from the bottom.
- Always slide in containers, trays or grids as far as they will go.

Check that you have inserted the containers, baking sheets and shelf grills correctly, as specified in '*Placing the cooking containers in appliances of size X.10*' on page 48 or '*Placing the cooking containers in appliances of size X.20*' on page 49.

Removing food (racks)

1.



Open the appliance door.

2.



Hold the food horizontally when removing it.

WARNING Risk of scalding from hot liquids

- When removing baking sheets from bakery racks, do not pull them forwards too far or they might tip out of the rack.

4.3.4 Placing food in the mobile shelf rack

⚠ For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in '*Working safely with the appliance* on page 64', and follow the instructions given there.

Hot liquids

⚠ WARNING

Risk of scalding from hot liquids

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

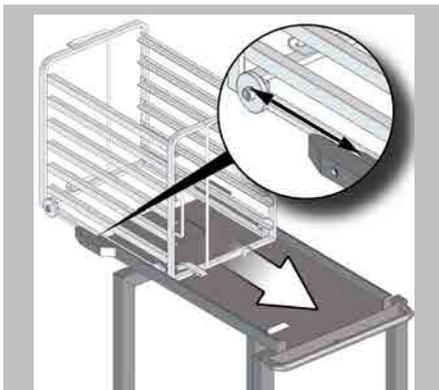
- ▷ Make sure that the transport securing mechanism on the mobile shelf rack is engaged while you are taking food in or out.
- ▷ Do not exceed the maximum loading weight during loading.
- ▷ Only use containers of appropriate size: GN dimensions for racks with U-rails (standard model) or baking sheet dimensions for racks with L-rails (bakery model).
- ▷ Insert the food containers correctly in accordance with the rules on Page 48 for an appliance of size X.10 or on Page 49 for an appliance of size X.20
- ▷ Always place containers holding liquids or holding food that will liquefy during cooking on shelves that allow a proper view into the container for all users. Always take out horizontally any containers holding liquids or holding food that will liquefy during cooking.
- ▷ Wear personal protective equipment.

Requirements before loading with food

- The mobile shelf rack has been cleaned properly.
- The transport trolley is ready.
- All parking brakes on the transport trolley are engaged.

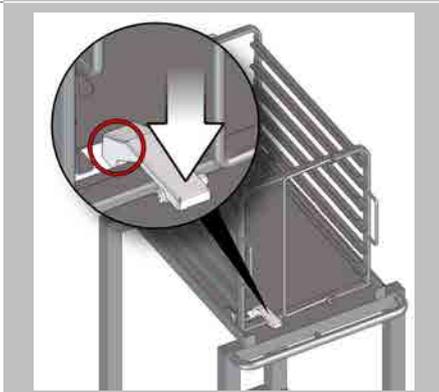
Placing food in the mobile shelf rack

1.

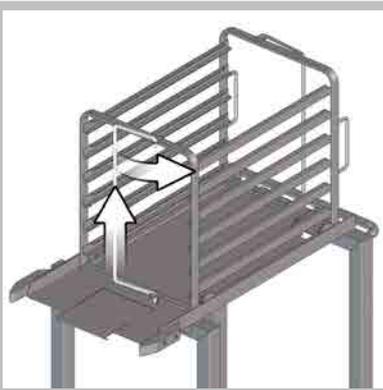
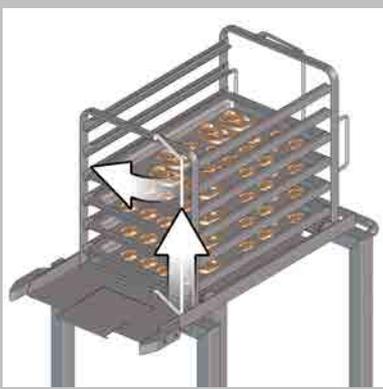


Push the mobile shelf rack from behind onto the transport trolley, guiding the wheel axles to run under the lip of the transport trolley as you do so.

2.



Engage the transport securing mechanism.

- | | | |
|----|---|--|
| 3. |  | <p>Lift up and rotate to the right the shelf-securing bar on the rear of the mobile shelf rack.</p> |
| 4. |  | <p>Load shelf rack with food.</p> <ul style="list-style-type: none"> ▪ Start from the bottom. ▪ Always slide in containers, baking sheets or shelf grills as far as they will go against the other shelf-securing bar. <p>Check that you have inserted the containers, baking sheets and shelf grills correctly, as specified in <i>'Placing the cooking containers in appliances of size X.10'</i> on page 48 or <i>'Placing the cooking containers in appliances of size X.20'</i> on page 49.</p> <p>WARNING Risk of scalding from hot liquids</p> <ul style="list-style-type: none"> ▪ Do not make the transport trolley top heavy by placing too much food at the top, because the transport trolley might then topple over when moved. |
| 5. |  | <p>Lock the opened shelf-securing bar back in place.</p> |

Placing food in the baker's mobile shelf rack

- | | | |
|----|---|---|
| 1. |  | <p>Position the baker's mobile shelf rack on the transport trolley in the same way as for the standard mobile shelf rack, and engage the transport securing mechanism (see <i>'Placing food in the mobile shelf rack'</i> on page 69)</p> |
| 2. |  | <p>Place food in the baker's mobile shelf rack.</p> <ul style="list-style-type: none"> ▪ Start from the bottom. ▪ Always insert baking sheets as far as they will go. ▪ Check that you have inserted the containers, baking sheets and shelf grills correctly, as specified in <i>'Placing the cooking containers in appliances of size X.10'</i> on page 48 or <i>'Placing the cooking containers in appliances of size X.20'</i> on page 49. <p>WARNING Risk of scalding from hot liquids</p> <ul style="list-style-type: none"> ▪ Do not make the transport trolley top heavy by placing too much food at the top, because the transport trolley might then topple over when moved. |

4.3.5 Removing food from the mobile shelf rack

For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in '*Working safely with the appliance* on page 64', and follow the instructions given there.

Hot liquids

WARNING

Risk of scalding from hot liquids

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

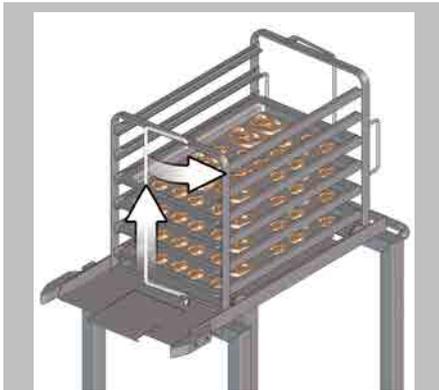
- ▷ Make sure that the transport securing mechanism on the mobile shelf rack is engaged while you are taking food in or out.
- ▷ Do not exceed the maximum loading weight during loading.
- ▷ Only use containers of appropriate size: GN dimensions for racks with U-rails (standard model) or baking sheet dimensions for racks with L-rails (bakery model).
- ▷ Insert the food containers correctly in accordance with the rules on Page 48 for an appliance of size X.10 or on Page 49 for an appliance of size X.20
- ▷ Always place containers holding liquids or holding food that will liquefy during cooking on shelves that allow a proper view into the container for all users. Always take out horizontally any containers holding liquids or holding food that will liquefy during cooking.
- ▷ Wear personal protective equipment.

Requirements before removing food

- The mobile shelf rack is set down securely in a suitable position.
- If the mobile shelf rack is still on the transport trolley, ensure that:
 - The transport securing mechanism on the mobile shelf rack is engaged in the transport trolley.
 - All parking brakes on the transport trolley are engaged.

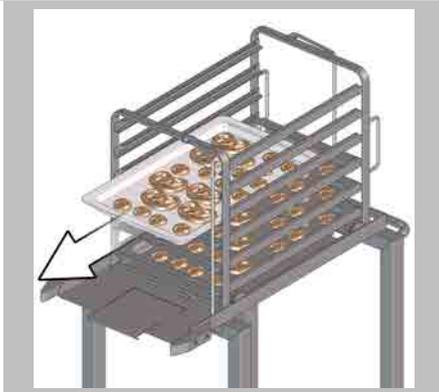
Removing food from the mobile shelf rack

1.



Lift up and rotate to the right the shelf-securing bar on the rear of the mobile shelf rack.

2.



Hold the food horizontally when removing it.

Removing food from the baker's mobile shelf rack

1.



Hold the food horizontally when removing it.

4.3.6 Fitting the roll-in frame for the mobile shelf rack

For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in '*Working safely with the appliance*' on page 64', and follow the instructions given there.

Hot surfaces

WARNING

Risk of burns from high temperatures on interior and exterior parts of the appliance

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

- ▷ Before starting the conversion work, wait until the cooking chamber has cooled to below 60°C or use the 'Cool down' function to cool the cooking chamber.
- ▷ Wear personal protective equipment.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely 66
- Inserting and removing racks 82

Accessories required

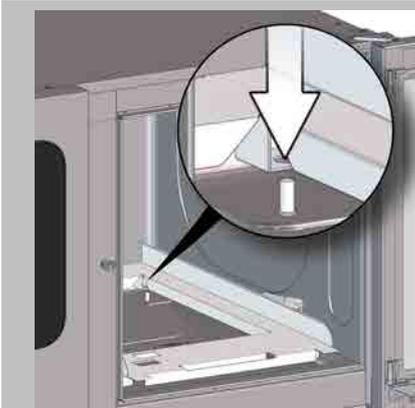
- Roll-in frame

Requirements

- The racks are removed.
- The appliance door is open.

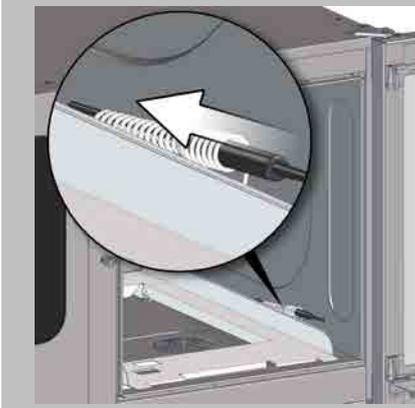
Fitting the roll-in frame for the mobile shelf rack

1.



Fix the roll-in frame in the cooking chamber by locating the holes in the base struts of the frame over the pins on the appliance floor.

2.



Slide the core temperature probe into the spiral holder on the right-hand side of the roll-in frame.

4.3.7 Taking food in and out using the transport trolley

⚠ For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in '*Working safely with the appliance*' on page 64', and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Placing food in the mobile shelf rack 69
- Fitting the roll-in frame for the mobile shelf rack 73

Accessories required

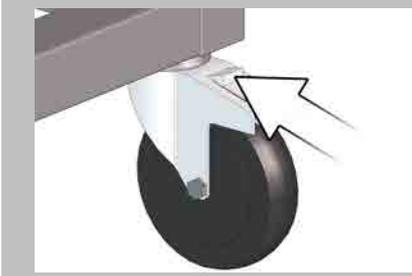
- Transport trolley
- Mobile shelf rack or plate rack

Requirements

- The roll-in frame for the mobile shelf rack is installed in the cooking chamber.
- The combi steamer was installed at the same height as the loading height of the transport trolley. The roll-in frame inserted in the cooking chamber and the surface on which the mobile shelf rack sits on the transport trolley must be at the same height when the transport trolley is attached to the combi steamer.
- The appliance door is open.
- The food is provided properly in the mobile shelf rack on the transport trolley:
 - The transport securing mechanism on the mobile shelf rack is engaged.
 - The shelf-securing bar on the mobile shelf rack is locked in place.

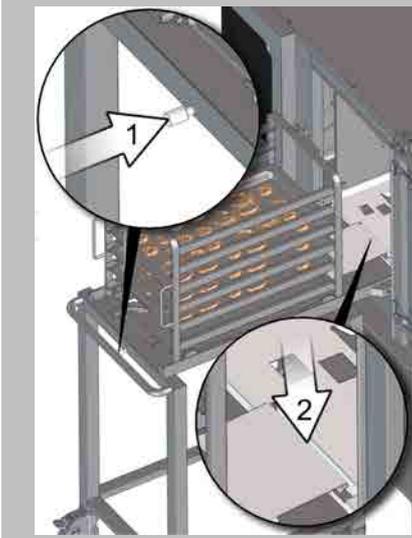
Loading food using the transport trolley

1.



Release the parking brake on the transport trolley and wheel the transport trolley in front of the combi steamer.

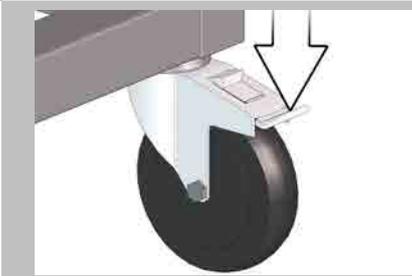
2.



Fix the transport trolley onto the combi steamer.

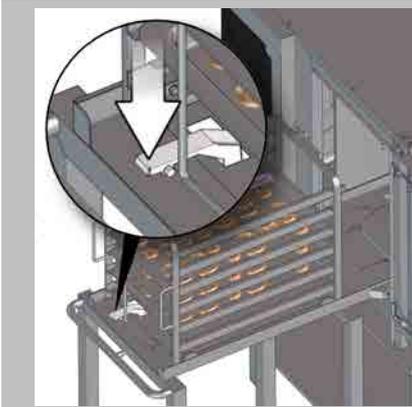
- Push back the knob under the transport trolley handle to raise up the securing plate on the back of the transport trolley.
- Then release the button again to let the plate drop down so that it engages on the mouth of the cooking chamber.

3.

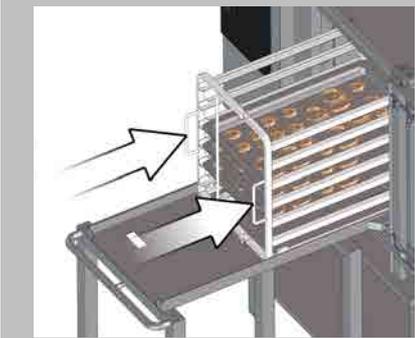
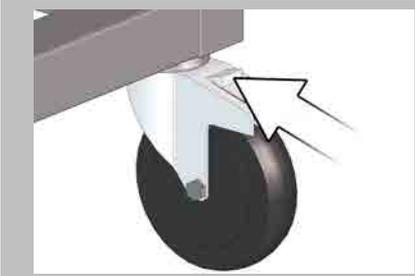
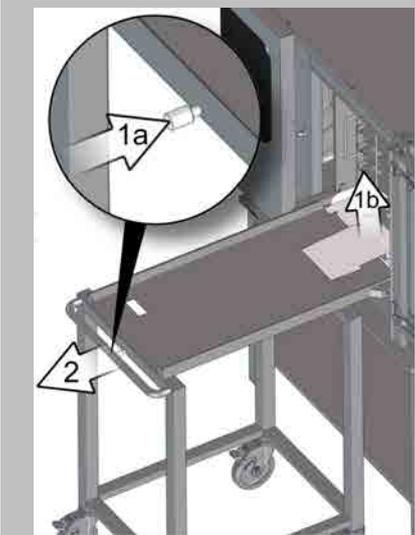
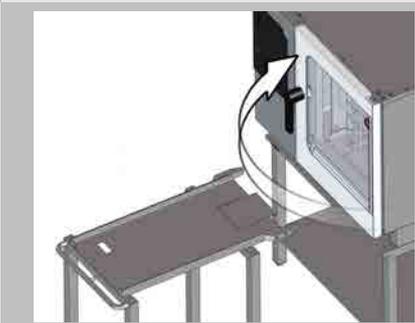


Reapply the brake on all the transport trolley casters.

4.

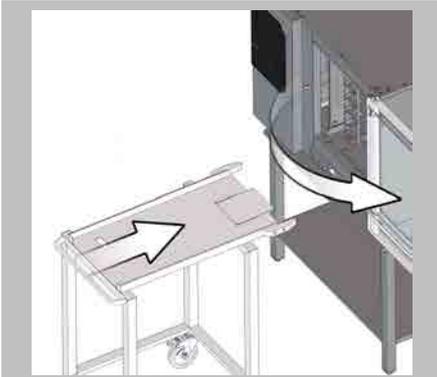


Release the transport securing mechanism of the shelf rack.

5.  Slide the mobile shelf rack from the transport trolley into the cooking chamber.
6.  Release the parking brake on the transport trolley.
7.  Detach the transport trolley from the mouth of the cooking chamber and move the transport trolley away.
8.  Close the appliance door.

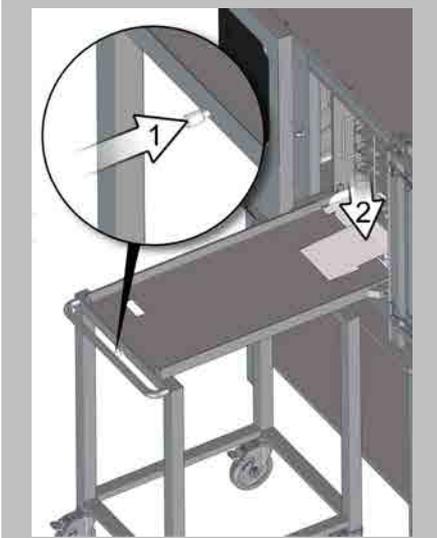
Taking food out using the transport trolley

1.



Open the appliance door and wheel the transport trolley in front of the combi steamer.

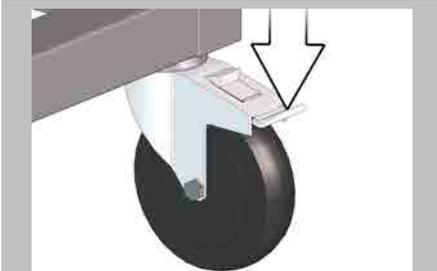
2.



Fix the transport trolley onto the combi steamer.

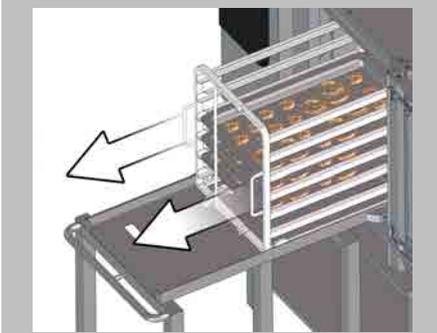
- Push back the knob under the transport trolley handle to raise up the securing plate on the back of the transport trolley.
- Then release the button again to let the plate drop down so that it engages on the mouth of the cooking chamber.

3.



Apply the brake on all the transport trolley casters.

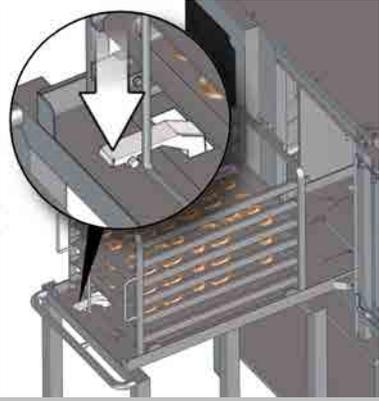
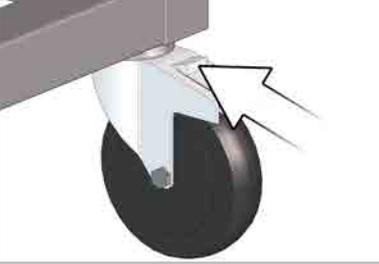
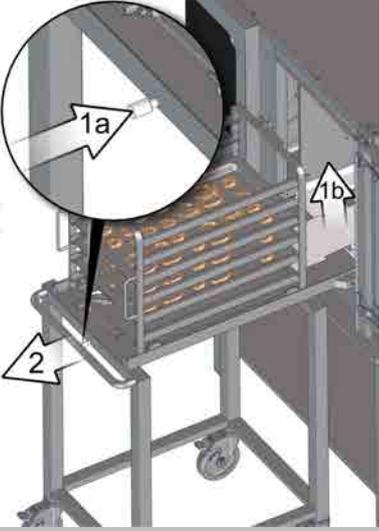
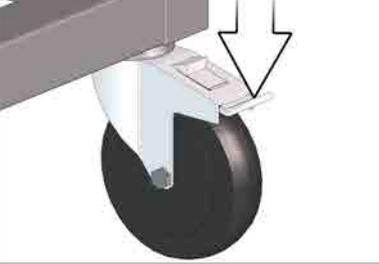
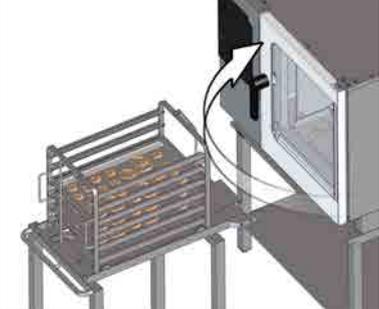
4.



Pull the mobile shelf rack out of the cooking chamber onto the transport trolley.

WARNING Risk of burns from high temperatures inside the cooking chamber, on the inside of the appliance door and on the mobile shelf rack.

- Wear personal protective equipment.
- Use the handles to pull the mobile shelf rack out of the cooking chamber.

5.		Engage the transport securing mechanism.
6.		Release the parking brake on the transport trolley.
7.		<p>Detach the transport trolley from the mouth of the cooking chamber and move the transport trolley away.</p> <p>WARNING Risk of scalding from hot liquids</p> <ul style="list-style-type: none">▪ During movement, cover containers holding hot liquids.▪ Make sure that the transport trolley containing the mobile shelf rack does not tip up. This may occur if the transport trolley is moved on a steep slope or bumps into an obstacle.
8.		Apply the brake on all the transport trolley casters.
9.		Close the appliance door.

4.3.8 Putting away and retrieving the core temperature probe

⚠ For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in '*Working safely with the appliance*' on page 64', and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely

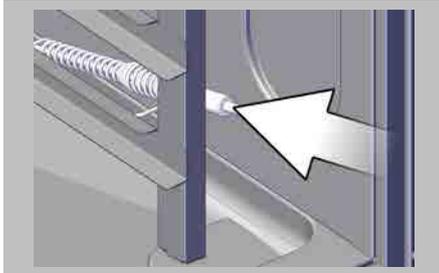
66

Purpose

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

Stowing away the core temperature probe on table-top models

1.



Slide the core temperature probe into the spiral holder on the right-hand rack.

NOTICE Keep the cable tidy.

Do not let the cable get trapped between the appliance door and the hygienic plug-in gasket when closing the appliance door.

Retrieving the core temperature probe on table-top models

Pull the core temperature probe out of the holder on the right-hand rack.

4.3.9 Using a USB stick

⚠ For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in '*Working safely with the appliance*' on page 64', and follow the instructions given there.

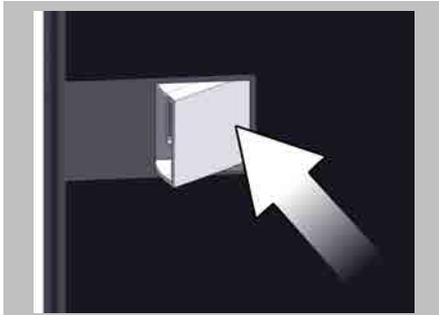
Purpose of the USB cover

The USB cover protects the USB port so that no water vapour can get into the control electronics during cooking or cleaning.

During cooking and cleaning, there must not be a USB stick inserted and the USB port must be closed by the cover.

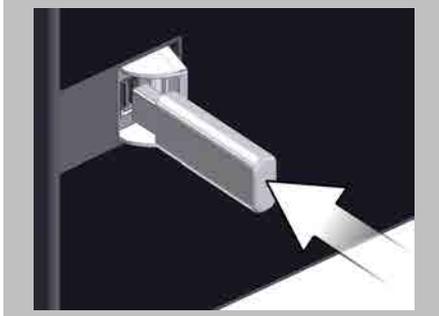
Inserting the USB stick

1.



Open the cover to the USB port on the control panel.

2.



Plug in the USB stick.
If the USB stick is too large, use a standard commercial adapter cable.

4.3.10 Inserting and removing racks

⚠ For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in '*Working safely with the appliance*' on page 64', and follow the instructions given there.

Hot surfaces

⚠WARNING

Risk of burns from high temperatures on interior and exterior parts of the appliance

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

- ▷ Before starting the conversion work, wait until the cooking chamber has cooled to below 60°C or use the 'Cool down' function to cool the cooking chamber.
- ▷ Wear personal protective equipment.

Prior knowledge required

You need to know these operations:

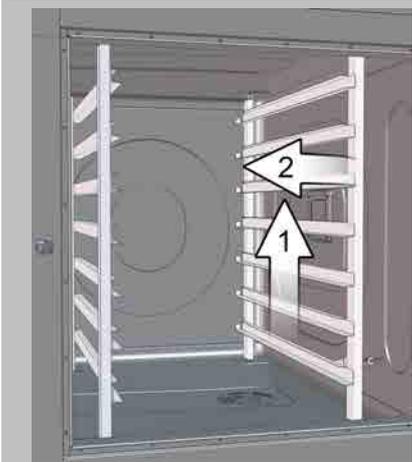
- Opening and closing the appliance door safely 66
- Putting away and retrieving the core temperature probe 80

Requirements

- All food containers and other accessories used for cooking have been removed from the cooking chamber.

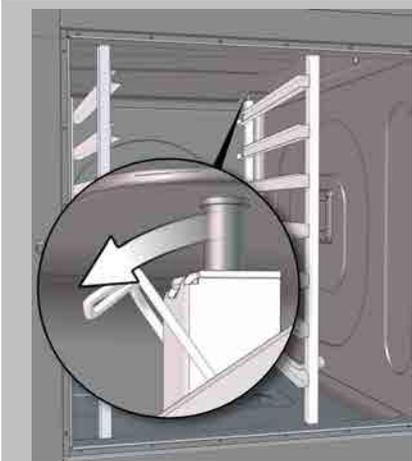
Removing the rack

1.



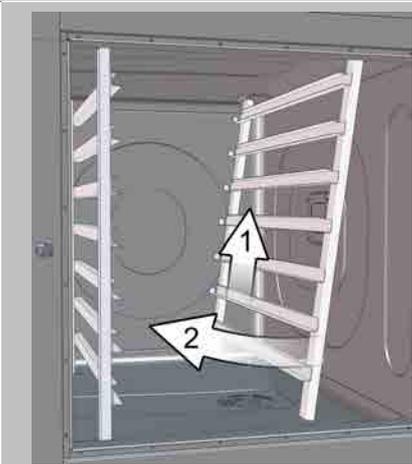
Lift up (1) the rack and pivot it (2) into the cooking chamber.

2.



Release the top rear clip on the rack.

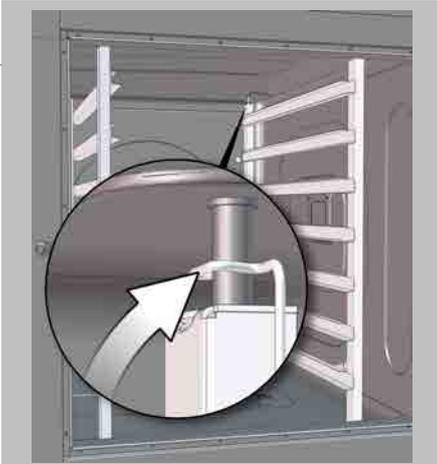
3.



Push (1) the rack upwards and detach (2) it.

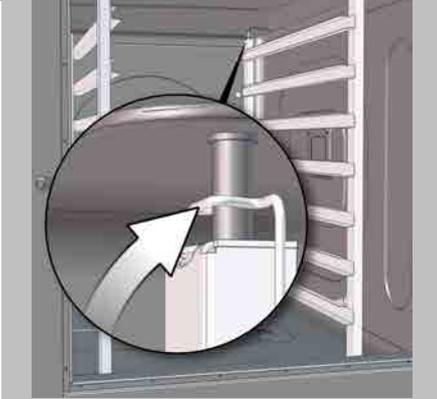
Fitting the rack

1.



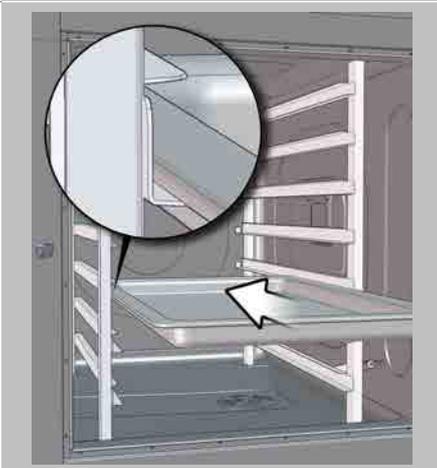
To fit the two racks, follow the steps for removing the racks in the reverse order.

2.



Check that the top rear clip on each rack has been fixed in place so that the racks are attached properly.

3.



- To check that you have fitted both racks correctly, insert a baking sheet.
- Check that you have inserted the baking sheet correctly in or on the rails as specified in '*Placing the cooking containers in appliances of size X.10*' on page 48 or '*Placing the cooking containers in appliances of size X.20*' on page 49.

4.3.11 Filling, inserting and removing the smoker drawer

For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in '*Working safely with the appliance* on page 64', and follow the instructions given there.

Inflowing air

WARNING

Risk of burns or fire from flying sparks

Air flowing onto the hot smoker material can result in flying sparks.

- ▷ Do not remove the lid from the smoker drawer until the smoker drawer has cooled down completely in a fireproof location sheltered from the wind. Always keep the lid on the smoker drawer during smoking.
- ▷ Always leave the smoker-material ashes to cool before disposal.

Prior knowledge required

You need to know these operations

- Opening and closing the appliance door safely

66

Smoker material

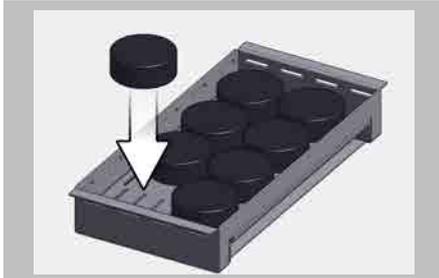
Always use as smoker material only briquettes made of hardwood chips intended for this purpose. The manufacturer recommends using the brand "BRADLEY FLAVOUR BISQUETTES" as smoker pucks, which you can obtain online (<http://www.bradleymoker.co.uk>) or from relevant dealers. Smoker materials such as loose saw dust, loose wood shavings, loose wood chips or wooden slats must not be used.

Requirements

- The cooking chamber has cooled down to ambient temperature after its last use.
or
While a cooking profile is running, the software prompts you to insert the smoker drawer. In this case, the software automatically runs 'Cool down' to cool the cooking chamber before prompting to insert the smoker drawer.
- The smoker heater is fitted in the cooking chamber.
- The racks are fitted and secured.
- The case, including smoker grille and lid to the smoker drawer, have been cleaned and dried properly.

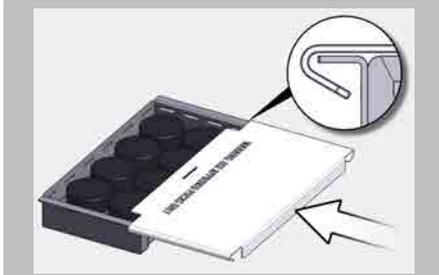
Filling the smoker drawer

1.



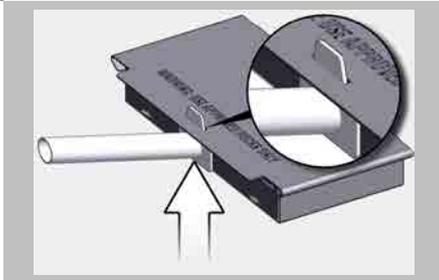
To fill the smoker drawer, place up to eight smoker pucks on the smoker grille in the smoker drawer.

2.



Slide the lid from the rear onto the smoker drawer as far as it will go. Make sure you guide the lip on the case in the folded edge of the lid.

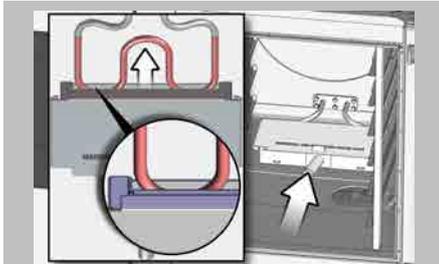
3.



Fit the handle on the front of the smoker drawer.

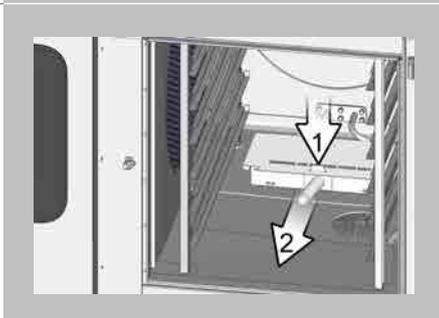
Inserting the smoker drawer

1.



Hold the filled smoker drawer by the handle and slide the smoker drawer onto the smoker heater in the cooking chamber as far as it will go. Make sure that the heating coil is guided into the slot for the smoker heater on the smoker drawer.

2.



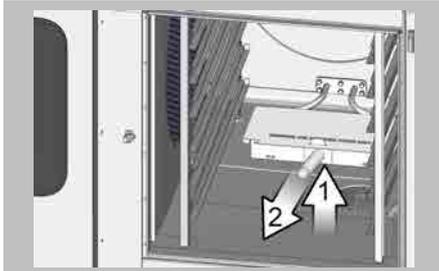
Detach the handle from the smoker drawer.

WARNING Risk of burns from high temperatures inside the cooking chamber, on the inside of the appliance door and on the smoker drawer

- Wear personal protective equipment.
- After inserting the smoker drawer, take the smoker-drawer handle out of the cooking chamber so that the smoker drawer can be taken out again using a cool handle.

Removing the smoker drawer

1.



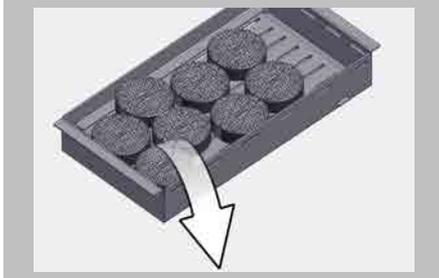
Fit the handle on the smoker drawer and pull the smoker drawer down from the smoker heater.

2.



Leave the smoker drawer to cool down completely outside the cooking chamber in a fireproof location sheltered from the wind.

3.



Empty the ashes of the smoker pucks from the smoker drawer and clean all the parts in the smoker drawer thoroughly.

5 Cleaning procedures

Purpose of this chapter

This chapter summarizes the cleaning methods, the cleaning agents and how to handle them, and the cleaning instructions. It explains how to handle the combi steamer for cleaning and the correct procedure to follow during cleaning.

The 'Operating principles and instructions for cleaning' is a step-by-step guide to the various cleaning procedures. This chapter does not explicitly discuss using the software or handling the appliance parts.

Please read the operating instructions for the combi steamer to find out about using the software and the software routines.

'Instructions for handling the appliance for cleaning' explains the specific handling operations for the combi steamer and relevant accessories.

Contents

This chapter contains the following topics:

	Page
Basic principles for cleaning the combi steamer	89
Operating principles and instructions for cleaning	97
Instructions for handling the appliance for cleaning	114

5.1 Basic principles for cleaning the combi steamer

Contents

This section contains the following topics:

	Page
Cleaning methods	90
Cleaning instructions	92
Cleaning agents	94
Preparing the cleaning agents	96

5.1.1 Cleaning methods

Cleaning methods

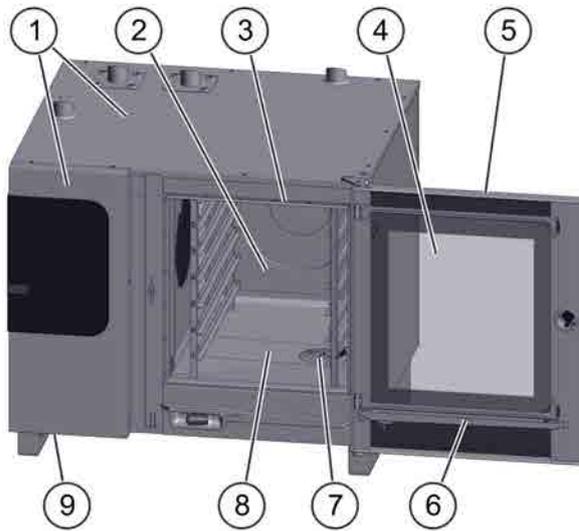
Cleaning methods	Description	Criteria for use
Oven cleaning without using cleaning fluids	<ul style="list-style-type: none"> ▪ A fully automatic process in which the temperature and program length are software-controlled. ▪ The cooking chamber is rinsed solely with water without using cleaning fluids 	<ul style="list-style-type: none"> ▪ To remove very light soiling or odours between separate cooking operations. ▪ To remove dust, for instance, from the intensively cleaned combi steamer after a prolonged period out of use
Fully automatic oven cleaning using connected canisters (ConvoClean for easy Dial or ConvoClean+ for easy-Touch)	<ul style="list-style-type: none"> ▪ A fully automatic process in which the temperature, program length, use of cleaning fluids and rinsing are software-controlled. ▪ The software controls how much cleaning fluid is dispensed, with the cleaning fluids supplied automatically to the cooking chamber from connected canisters. ▪ For easyDial (ConvoClean): <ul style="list-style-type: none"> ▪ The user must choose one of four preconfigured cleaning profiles (CL1 to CL4 and CL1d to CL4d) ▪ For easyTouch (ConvoClean+): <ul style="list-style-type: none"> ▪ The user must choose a cleaning level (1 to 4) ▪ Then the user must select a program length (eco, regular, express) ▪ The user can also opt to add steam disinfection and/or cooking-chamber drying 	<ul style="list-style-type: none"> ▪ Daily cleaning after all cooking operations are finished for the day ▪ Before putting the combi steamer into operation for the first time, to clean the cooking chamber of all dirt accumulated during transportation, setting-up and installation. ▪ After servicing work on the combi steamer to remove all dirt from the cooking chamber
Fully automatic oven cleaning using single-measure dispensing (ConvoClean for easy Dial or ConvoClean+ for easy-Touch)	<ul style="list-style-type: none"> ▪ A fully automatic process in which the temperature, program length, use of cleaning fluids and rinsing are software-controlled. ▪ The software prompts the user to supply cleaning fluids to the cooking chamber from single-measure dispensing bottles. ▪ For easyDial (ConvoClean): <ul style="list-style-type: none"> ▪ The user must choose one of four preconfigured cleaning profiles (CL1 to CL4 and CL1d to CL4d) ▪ For easyTouch (ConvoClean+): <ul style="list-style-type: none"> ▪ The user must choose a cleaning level (1 to 4) ▪ Then the user must select a program length (eco, regular, express) ▪ The user can also opt to add steam disinfection and/or cooking-chamber drying 	<ul style="list-style-type: none"> ▪ Daily cleaning after all cooking operations are finished for the day ▪ Before putting the combi steamer into operation for the first time, to clean the cooking chamber of all dirt accumulated during transportation, setting-up and installation. ▪ After servicing work on the combi steamer to remove all dirt from the cooking chamber

Cleaning methods	Description	Criteria for use
Semi-automatic oven cleaning	<ul style="list-style-type: none"> ▪ A semi-automatic process in which the temperature and program length of individual cleaning stages are software-controlled. ▪ The cleaning fluids are sprayed into the cooking chamber by hand. ▪ The cooking chamber is rinsed out manually using the hand shower 	<ul style="list-style-type: none"> ▪ Daily cleaning after all cooking operations are finished for the day ▪ As an extra cleaning process after fully automatic oven cleaning if some of the dirt still remains ▪ Before putting the combi steamer into operation for the first time, to clean the cooking chamber of all dirt accumulated during transportation, setting-up and installation. ▪ After servicing work on the combi steamer to remove all dirt from the cooking chamber
Oven cleaning only using rinse aid from connected canister or single-measure dispensing (only for easyTouch, using ConvoCare cleaning profile)	<ul style="list-style-type: none"> ▪ A fully automatic process in which the temperature, program length, use of rinse aid and rinsing are software-controlled. ▪ The rinse aid is either dispensed automatically into the cooking chamber from connected canisters or is added to the cooking chamber by the user from single-measure dispensing bottles after prompting by the software. 	<ul style="list-style-type: none"> ▪ As an extra cleaning process after fully automatic or semi-automatic oven cleaning if some of the dirt still remains ▪ If there is a white deposit or dark discolouration in the cooking chamber
Cleaning the cooking chamber by hand	<ul style="list-style-type: none"> ▪ An entirely manual process without software support <ul style="list-style-type: none"> ▪ The cooking chamber is not heated ▪ The user controls how long the cleaning fluids are left to act. ▪ The cleaning fluids are sprayed into the cooking chamber by hand. ▪ The cooking chamber is rinsed out manually using the hand shower 	<ul style="list-style-type: none"> ▪ To remove dirt or odours between separate cooking operations after the cooking chamber has cooled down. ▪ As an extra cleaning process after fully automatic or semi-automatic oven cleaning if some of the dirt still remains ▪ For specific, localized cleaning in the cooking chamber, for instance the oven drain ▪ If there is a white deposit or dark discolouration in the cooking chamber

5.1.2 Cleaning instructions

Overview

The following illustration shows a size 6.10 gas combi steamer as an example of all table-top models:



Item	Name
1	Outside of appliance
2	Cooking chamber
3	Hygienic plug-in gasket
4	Double-glass door
5	Appliance door
6	Door drip tray
7	Oven drain with filter
8	Appliance drip tray
9	Fluff filter

Daily cleaning tasks

What must be cleaned?	Procedure	Cleaning fluids
Cooking chamber	<ul style="list-style-type: none"> How to perform semi-automatic cleaning of the cooking chamber for table-top models fitted with rack on page 104 How to perform semi-automatic cleaning of the cooking chamber for table-top models fitted with mobile shelf rack on page 106 	ConvoClean new or forte
	How to perform fully automatic oven cleaning using connected canisters on page 100	ConvoClean new or forte and ConvoCare
	How to perform fully automatic oven cleaning using single-measure dispensing on page 102	ConvoClean new S or forte S and ConvoCare S
Oven drain	<ul style="list-style-type: none"> Remove any residues Rinse out to prevent blockage Spray the cleaning agent into the drain and rinse with water 	<ul style="list-style-type: none"> Use the recoil hand shower ConvoClean new or forte
Outside of appliance	Clean by hand with a soft cloth	Common household stainless steel cleaner

5 Cleaning procedures

What must be cleaned?	Procedure	Cleaning fluids
Containers, baking sheets, shelf grills and other accessories used for cooking	<ul style="list-style-type: none"> ▪ Clean by hand with a soft non-abrasive sponge ▪ Rinse off with water 	Common household detergent
Check the cooking chamber daily for signs of a white deposit or dark discolouration <ul style="list-style-type: none"> ▪ Clean only when needed 	<ul style="list-style-type: none"> ▪ By hand: <ul style="list-style-type: none"> ▪ Spray on cleaner when oven is cold ▪ Leave to work for 10 minutes ▪ Polish with a soft, non-abrasive sponge ▪ Rinse out <p>or</p> <ul style="list-style-type: none"> ▪ Use the ConvoCare cleaning profile (only for easyTouch) 	ConvoCare

Weekly cleaning tasks

What must be cleaned?	Procedure	Cleaning fluids
Interior double glass door	<i>How to clean the double glass door</i> on page 110	Common household glass cleaner
Cooking chamber behind suction panel	<i>How to clean the cooking chamber behind the suction panel</i> on page 111	ConvoClean new or forte
Hygienic plug-in gasket around appliance door	<ul style="list-style-type: none"> ▪ Wipe all around by hand with a soft cloth and cleaning agent ▪ Wipe off thoroughly with a soft cloth and clean water ▪ Dry with a soft cloth. ▪ To let the hygienic plug-in gasket dry, leave the appliance door ajar (do not shut it tight). 	Common household detergent
Appliance door, door drip tray and appliance drip tray	<ul style="list-style-type: none"> ▪ Clean by hand using a soft cloth and cleaning agent ▪ Wipe off thoroughly with a soft cloth and clean water ▪ Dry with a soft cloth. 	ConvoClean new or forte
Fluff filter/fan, left side of oven floor	Clean by hand with a damp cloth	Common household detergent

Monthly cleaning tasks

What must be cleaned?	Procedure	Cleaning agents
Intensive cleaning of hygienic plug-in gasket	<i>How to perform intensive cleaning of the hygienic plug-in gasket</i> on page 113	Common household detergent
Stand (optional)	Clean by hand with a soft cloth	Common household stainless steel cleaner

5.1.3 Cleaning agents

Cleaning fluids

Use solely the cleaning fluids specified here to clean the combi steamer and its accessories.

Product	Use	Container
ConvoClean new for light soiling <ul style="list-style-type: none"> Not intended for cleaning containers, baking sheets, shelf-grills or other accessories 	Cleaning inside the oven <ul style="list-style-type: none"> By hand Semi-automatic 	Spray bottle
	Fully automatic oven cleaning	Cleaning-fluid canisters located under the combi steamer and connected to the cleaning system
ConvoClean forte for normal to heavy soiling <ul style="list-style-type: none"> Not intended for cleaning containers, baking sheets, shelf-grills or other accessories 	Cleaning inside the oven <ul style="list-style-type: none"> By hand Semi-automatic 	Spray bottle
	Fully automatic oven cleaning	Cleaning-fluid canisters located under the combi steamer and connected to the cleaning system
ConvoCare K (concentrate)	For mixing a ready-to-use ConvoCare solution in the specified mixture ratio	-
ConvoCare Rinse aid in the specified mixing ratio <ul style="list-style-type: none"> Not intended for cleaning containers, baking sheets, shelf-grills or other accessories 	<ul style="list-style-type: none"> Fully automatic oven cleaning Oven cleaning using rinse aid only (only for easyTouch, using ConvoCare cleaning profile) 	Cleaning-fluid canisters located under the combi steamer and connected to the cleaning system
	Manual aftercare of oven interior	Spray bottle
ConvoClean new S for light soiling	Fully automatic oven cleaning	125 ml single-measure dispensing bottle
ConvoClean forte S for normal to heavy soiling	Fully automatic oven cleaning	125 ml single-measure dispensing bottle
ConvoCare S	<ul style="list-style-type: none"> Fully automatic oven cleaning Oven cleaning using rinse aid only (only for easyTouch, using ConvoCare cleaning profile) 	125 ml single-measure dispensing bottle
Common household stainless steel cleaner	Caring for the external surfaces of the combi steamer	-
Common household glass cleaner	Cleaning the double glass door	-
Common household detergent: mild on skin, alkali-free, pH-neutral and odourless	<ul style="list-style-type: none"> Cleaning components and fittings according to relevant instructions Cleaning containers, baking sheets, shelf grills and other accessories used for cooking 	-

Handling the cleaning fluids

You must wear personal protective equipment when using certain cleaning agents.

Follow the instructions given in the chapter '*Personal protective equipment* on page 44 ' and the current EC safety datasheets pertaining to the ConvoClean forte, ConvoClean new, ConvoCare K (concentrate), ConvoClean forte S, ConvoClean new S and ConvoCare S cleaning fluids.

Personnel must be trained regularly by the owner of the combi steamer.

5.1.4 Preparing the cleaning agents

Preparing the cleaning fluids

Preparation form	Handling / Usage	Cleaning fluids
Spray bottle	<ul style="list-style-type: none"> ▪ Never leave the spray bottle unused under pressure for prolonged periods. Open the pump head slowly to release the pressurized air. ▪ Rinse out the spray bottle weekly. ▪ Rinse out the nozzle, nozzle extension and nozzle pipe after each use. ▪ Do not store the spray bottles containing cleaning agents in the immediate vicinity of the combi steamer but keep in dedicated storage areas away from food. 	<ul style="list-style-type: none"> ▪ ConvoClean new ▪ ConvoClean forte ▪ ConvoCare
Canister	<ul style="list-style-type: none"> ▪ Connect the canisters containing the cleaning agents to the combi-steamer cleaning system. ▪ Before every fully automatic oven cleaning program, check that there is enough cleaning agent in each canister. ▪ Do not store the spare canisters containing cleaning agents in the immediate vicinity of the combi steamer but keep in dedicated storage areas away from food. 	<ul style="list-style-type: none"> ▪ ConvoClean new ▪ ConvoClean forte ▪ ConvoCare
	<ul style="list-style-type: none"> ▪ Only use ConvoCare K (concentrate) for mixing the ready-to-use ConvoCare solution (in the specified mixture ratio) in an empty canister. ▪ Do not store canisters containing ConvoCare K in the immediate vicinity of the combi steamer but keep in dedicated storage areas away from food. 	<ul style="list-style-type: none"> ▪ ConvoCare K (concentrate)
125 ml single-measure dispensing bottle	<ul style="list-style-type: none"> ▪ Do not take the bottles out of the storage box in which they were supplied until just before using the cleaning fluid. ▪ Do not screw the cap onto the bottle until just before using the cleaning agent. ▪ After rinsing out with water and replacing the cap, place the empty bottle in the recycling. ▪ Always store spare bottles containing cleaning fluid in the box they were supplied in. Do not store the boxes containing the cleaning fluids in the immediate vicinity of the combi steamer but keep them in dedicated storage areas away from food. 	<ul style="list-style-type: none"> ▪ ConvoClean new S ▪ ConvoClean forte S ▪ ConvoCare S

5.2 Operating principles and instructions for cleaning

Contents

This section contains the following topics:

	Page
Safe working when cleaning	98
How to perform fully automatic cleaning of the cooking chamber using connected cannisters	100
How to perform fully automatic oven cleaning using single-measure dispensing	102
How to perform semi-automatic cleaning of the cooking chamber for table-top models fitted with rack	104
How to perform semi-automatic cleaning of the cooking chamber for table-top models fitted with mobile shelf rack	106
How to clean the cooking chamber without using cleaning agents	109
How to clean the double glass door	110
How to clean the cooking chamber behind the suction panel	111
How to perform intensive cleaning of the hygienic plug-in gasket	113



5.2.1 Safe working when cleaning

Your safety and the safety of your staff

Before your personnel start working with the combi steamer for the first time, familiarize yourself with the information contained in the chapter '*For your safety* on page 23 'and make relevant safety arrangements.

Instruct your personnel to learn the safe-working rules given in this section before starting work, and to follow them strictly.

Instruct your personnel to familiarize themselves with the hazard warnings listed in this section and in further instructions below, and instil in them the importance of taking the specified precautions.

Personal protective equipment for your personnel

Instruct your personnel to wear the correct personal protective equipment specified in the section '*Personal protective equipment* on page 44' of the '*For your safety*' chapter for the relevant tasks.

Rules for moving and setting up the wheeled base safely

To avoid hazards, the following rules must be observed when moving the wheeled base that carries the appliances:

- Before moving, the drain pipe must be disconnected if a fixed wastewater connection is used.
- Watch out for all connecting cables and pipes when moving appliances. Never wheel over the connecting cables or pipes. Never stretch let alone pull off the connecting cables or pipes. The lengths of the electrical supply cables and gas and water pipes are chosen to accommodate the range of movement of the retaining device. Even so, it is essential to watch out for the position and run of all connecting cables and pipes when moving appliances.
- The appliances must be disconnected from the electrical supply before moving the stacking kit.
- The appliances must be left to cool down on the base before being moved.
- There must not be any food left in the appliances.
- The appliance doors must be closed.
- Protective clothing must be worn when moving the base that carries the appliances.
- At least two people must be used to move the base that carries the appliances.
- It is important to ensure that the unit is level once is back in place.
- Once the unit is back in place, the parking brakes must be engaged again.
- Whatever the position, care must be taken to ensure that the base carrying the appliance does not tip over.

Spraying down the appliance with water

⚠ DANGER

Risk of electric shock from live parts

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

- ▷ Do not spray the exterior of the appliance with water.
- ▷ Always keep the USB cover closed during cleaning.

Hot surfaces

⚠WARNING

Risk of burns from high temperatures on interior and exterior parts of the appliance

You may get burnt if you touch any of the interior parts of the cooking chamber, the inside of the appliance door or any parts that are or were inside the oven during cooking. In addition, touching the air vent can result in burns.

- ▷ Before starting cleaning tasks, wait until the cooking chamber has cooled to below 60°C or use the 'Cool down' function to cool the cooking chamber.
- ▷ Wear personal protective equipment.

Spraying water into a hot cooking chamber

⚠WARNING

Risk of scalding from hot steam

If water is sprayed into the hot cooking chamber (e.g. using the hand shower), steam will be produced that may scald.

- ▷ Before starting cleaning tasks, wait until the cooking chamber has cooled to below 60°C or use the 'Cool down' function to cool the cooking chamber.

Contact with cleaning agents

⚠WARNING

Risk of chemical burns or irritation to skin, eyes and respiratory system.

Direct contact with the ConvoClean new (S) cleaning agent or ConvoCare (S) rinse aid will irritate the skin, eyes and respiratory system. Direct contact with the ConvoClean forte (S) cleaning agent will result in chemical burns to the skin, eyes and respiratory organs.

- ▷ Do not inhale the vapours or spray mist from the cleaning agent and rinse aid.
- ▷ Do not let the cleaning agent or rinse aid come into contact with skin, eyes or mucous membranes.
- ▷ Do not spray cleaning agent or rinse aid into a cooking chamber that is at a temperature of higher than 60°C, because this will increase the caustic and irritating fumes given off by the cleaning agent.
- ▷ Do not open the appliance door during fully automatic oven cleaning using connected canisters.
- ▷ During fully automatic oven cleaning using single-measure dispensing, only open the appliance door after being prompted by the software
- ▷ Wear personal protective equipment.

Escaping gas

⚠DANGER

Risk of explosion from escaping gas

Escaping gas can ignite and cause an explosion.

- ▷ For appliances on a wheeled platform and with a flexible connection pipe, you can move the appliance forward within its range of movement when cleaning the case or the floor. The range of movement is set by the retaining device used to secure the appliance in place (typically 0.5 m).
- ▷ Never strain the connecting cables or pipes.

5.2.2 How to perform fully automatic cleaning of the cooking chamber using connected canisters

For your safety when cleaning

Before starting cleaning work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Safe working when cleaning on page 98', and follow the instructions given there.

Prior knowledge required

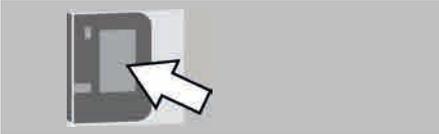
You need to know these operations:

- Opening and closing the appliance door safely 66
- Taking food in and out using the transport trolley 75
- Replacing the rinse-aid canister 116
- Replacing the cleaning-agent canister 118

Requirements

- You are sufficiently familiar with using the software to be able to select and run different cleaning profiles. (See operating instructions for the combi steamer)
- No food has been left in the cooking chamber. There are no foreign objects in the cooking chamber.
- All containers, baking sheets, shelf grills and any other accessories have been removed from the cooking chamber.
- The oven drain is not blocked or clogged with any residues. The filter is fitted in place on the oven drain.
- The interior glass door of the appliance door is secured properly in place.
- The suction panel is properly locked in place.
- The appliance door is closed.
- You have provided the necessary cleaning resources for your cleaning program; see 'Preparing the cleaning fluids on page 96'.
- **For table-top models with mobile shelf rack:** the roll-in frame is fitted in place and the empty mobile shelf rack (optionally plate rack) is in the cooking chamber.

How to perform fully automatic oven cleaning using connected canisters

- | | | |
|----|---|--|
| 1. |  | Select the cleaning profile and start the cleaning process. |
| 2. |  | Wait for the cleaning program to finish. |
| 3. |  | An audible signal is given when the cleaning program is finished.
Follow the prompts displayed by the software. |

4.



- Open the appliance door and check the cleaning result. The cooking chamber should look clean and not smell of leftover food or cleaning fluids.
- Check the cooking chamber for any foreign matter that may have entered with the rinse water. Remove any foreign matter.
- If the cleaning result is not good enough, either clean and rinse the cooking chamber manually or run a cleaning profile again.

5.



Leave the appliance door ajar to let the cooking chamber dry out.

5.2.3 How to perform fully automatic oven cleaning using single-measure dispensing

For your safety when cleaning

Before starting cleaning work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Safe working when cleaning on page 98', and follow the instructions given there.

Prior knowledge required

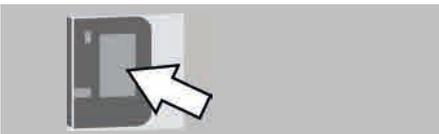
You need to know these operations:

- Opening and closing the appliance door safely 66
- Taking food in and out using the transport trolley 75
- Adding cleaning agent from single-measure dispensing bottles to the cooking chamber 120

Requirements

- You are sufficiently familiar with using the software to be able to select and run different cleaning profiles. (See operating instructions for the combi steamer)
- No food has been left in the cooking chamber. There are no foreign objects in the cooking chamber.
- All containers, baking sheets, shelf grills and any other accessories have been removed from the cooking chamber.
- The oven drain is not blocked or clogged with any residues. The filter is fitted in place on the oven drain.
- The interior glass door of the appliance door is secured properly in place.
- The suction panel is properly locked in place.
- The appliance door is closed.
- You have provided the necessary cleaning resources for your cleaning program; see 'Preparing the cleaning fluids on page 96'.
- **For table-top models with mobile shelf rack:** the roll-in frame is fitted in place and the empty mobile shelf rack (optionally plate rack) is in the cooking chamber.

How to perform fully automatic oven cleaning using single-measure dispensing

- | | | |
|----|---|--|
| 1. |  | Select the cleaning profile and start the cleaning process. |
| 2. |  | Wait for the soaking stage to finish (about 5 to 10 minutes depending on the cleaning profile). |
| 3. |  | <ul style="list-style-type: none"> ▪ An audible signal is given when the soaking stage is finished. ▪ You are prompted to add the cleaning agent. ▪ The software displays for you the number of single-measure dispensing bottles required. |
| 4. |  | Open the appliance door. |
| 5. |  | Add the cleaning agent from the single-measure dispensing bottles to the cooking chamber.
If necessary for this procedure, pull the mobile shelf rack out of the cooking chamber and then push it back into the cooking chamber after adding the cleaning agent. |

6.		Close the appliance door.
7.		Wait for the cleaning stage to finish (about 30 to 60 minutes depending on the cleaning profile).
For easyTouch controls, selecting the 'Express' cleaning program length will skip steps 8 to 12 of these instructions.		
8.		<ul style="list-style-type: none"> ▪ An audible signal is given when the cleaning stage is finished. ▪ You are prompted to add the rinse aid. ▪ The software displays for you the number of single-measure dispensing bottles required. <p>In exceptional cases, you may be able to skip this step of adding rinse aid depending on the water hardness and the amount of limescale in the appliance.</p>
9.		Open the appliance door.
10.		<p>Add the rinse aid from the single-measure dispensing bottles to the cooking chamber.</p> <p>If necessary for this procedure, pull the mobile shelf rack out of the cooking chamber and then push it back into the cooking chamber after adding the rinse aid.</p>
11.		Close the appliance door.
12.		Wait for the final cleaning stage to finish (about 20 to 30 minutes depending on the cleaning profile).
13.		<ul style="list-style-type: none"> ▪ An audible signal is given when the final cleaning stage is finished. ▪ Follow the prompts displayed by the software.
14.		<ul style="list-style-type: none"> ▪ Open the appliance door and check the cleaning result. The cooking chamber should look clean and not smell of leftover food or cleaning fluids. ▪ Check the cooking chamber for any foreign matter that may have entered with the rinse water. Remove any foreign matter. ▪ If the cleaning result is not good enough, either clean and rinse the cooking chamber manually or run a cleaning profile again.
15.		Leave the appliance door ajar to let the cooking chamber dry out.

5.2.4 How to perform semi-automatic cleaning of the cooking chamber for table-top models fitted with rack

For your safety when cleaning

Before starting cleaning work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Safe working when cleaning on page 98', and follow the instructions given there.

Prior knowledge required

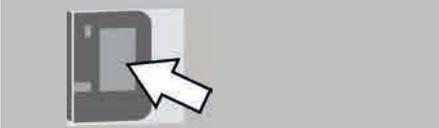
You need to know these operations:

- Opening and closing the appliance door safely 66
- Inserting and removing racks 82
- Releasing and securing the suction panel 122

Requirements

- You are sufficiently familiar with using the software to be able to select and run different cleaning profiles. (See operating instructions for the combi steamer)
- No food has been left in the cooking chamber. There are no foreign objects in the cooking chamber.
- All containers, baking sheets, shelf grills and any other accessories have been removed from the cooking chamber.
- The oven drain is not blocked or clogged with any residues. The filter is fitted in place on the oven drain.
- The interior glass door of the appliance door is secured properly in place.
- The suction panel is properly locked in place.
- The appliance door is closed.
- You have provided the necessary cleaning resources for your cleaning program; see 'Preparing the cleaning fluids on page 96'.

How to perform semi-automatic cleaning of the cooking chamber for table-top models fitted with rack

1.		Select the cleaning profile and start the cleaning process.
2.		Wait for the soaking stage to finish (about 10 minutes).
3.		An audible signal is given when the soaking stage is finished. You are prompted to spray in the cleaning agent.
4.		Open the appliance door.
5.		Hinge the rack and suction panel outwards into the cooking chamber.

6.		<p>Use the spray bottle to spray cleaning agent around the cooking chamber, the suction panel and the area behind the suction panel, the rack and the oven drain.</p>
7.		<p>Clip the suction panel and rack back into place.</p>
8.		<p>Close the appliance door.</p>
9.		<p>Wait for the cleaning stage to finish (about 10 minutes).</p>
10.		<p>An audible signal is given when the cleaning stage is finished. You are prompted to rinse off the cooking chamber.</p>
11.		<p>Open the appliance door.</p>
12.		<p>Hinge the rack and suction panel outwards again into the cooking chamber.</p>
13.		<p>Use the hand shower to rinse out thoroughly the cooking chamber, the accessories, the area behind the suction panel and the oven drain.</p> <p>WARNING Risk of food contamination from cleaning agent or rinse aid resulting from inadequate rinsing</p> <ul style="list-style-type: none"> ▪ If the appliance does not have a hand shower, use an external water spray instead of the hand shower or wipe down the cooking chamber, fittings and the area behind the suction panel thoroughly with plenty of water and a soft cloth.
14.		<p>Check the cleaning result. The cooking chamber should look clean and not smell of leftover food or cleaning fluids. If the cleaning result is not good enough, either clean and rinse the cooking chamber manually or run a cleaning profile again.</p>
15.		<p>Clip the suction panel and rack back into place.</p>
16.		<p>Leave the appliance door ajar to let the cooking chamber dry out.</p>

5.2.5 How to perform semi-automatic cleaning of the cooking chamber for table-top models fitted with mobile shelf rack

For your safety when cleaning

Before starting cleaning work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Safe working when cleaning on page 98', and follow the instructions given there.

Prior knowledge required

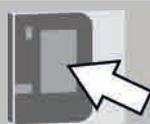
You need to know these operations:

- Opening and closing the appliance door safely 66
- Taking food in and out using the transport trolley 75
- Releasing and securing the suction panel 122

Requirements

- You are sufficiently familiar with using the software to be able to select and run different cleaning profiles. (See operating instructions for the combi steamer)
- No food has been left in the cooking chamber. There are no foreign objects in the cooking chamber.
- All containers, baking sheets, shelf grills and any other accessories have been removed from the cooking chamber.
- The oven drain is not blocked or clogged with any residues. The filter is fitted in place on the oven drain.
- The roll-in frame is fitted in place and the empty mobile shelf rack (optionally plate rack) is in the cooking chamber.
- The interior glass door of the appliance door is secured properly in place.
- The suction panel is properly locked in place.
- The appliance door is closed.
- You have provided the necessary cleaning resources for your cleaning program; see 'Preparing the cleaning fluids on page 96'.

How to perform semi-automatic cleaning of the cooking chamber for table-top models fitted with mobile shelf rack

1.		Select the cleaning profile and start the cleaning process.
2.		Wait for the soaking stage to finish (about 10 minutes).
3.		An audible signal is given when the soaking stage is finished. You are prompted to spray in the cleaning agent.
4.		Open the appliance door.
5.		Take out the mobile shelf rack (optionally plate rack) and the roll-in frame.

5 Cleaning procedures

6.		Hinge out the suction panel into the cooking chamber.
7.		Use the spray bottle to spray cleaning agent around the cooking chamber, the suction panel and the area behind the suction panel, and the oven drain.
8.		Secure the suction panel back in place.
9.		Fit the roll-in frame and slide back in the mobile shelf rack (optionally plate rack)
10.		Use the spray bottle to spray the mobile shelf rack (optionally the plate rack) and the roll-in frame with cleaning agent.
11.		Close the appliance door.
12.		Wait for the cleaning stage to finish (about 10 minutes).
13.		An audible signal is given when the cleaning stage is finished. You are prompted to rinse off the cooking chamber.
14.		Open the appliance door.
15.		Use the hand shower to rinse off thoroughly the mobile shelf rack (optionally the plate rack) and the roll-in frame.
16.		Take out the mobile shelf rack (optionally plate rack) and the roll-in frame.
17.		Hinge out the suction panel into the cooking chamber.

18.		<p>Use the hand shower to rinse out thoroughly the cooking chamber, the suction panel and the area behind the suction panel, and the oven drain.</p> <p>WARNING Risk of food contamination from cleaning agent or rinse aid resulting from inadequate rinsing</p> <ul style="list-style-type: none"> ▪ If the appliance does not have a hand shower, use an external water spray instead of the hand shower or wipe down the cooking chamber, fittings and the area behind the suction panel thoroughly with plenty of water and a soft cloth.
19.		<p>Secure the suction panel back in place.</p>
20.		<p>Fit the roll-in frame and slide back in the mobile shelf rack (optionally plate rack)</p>
21.		<p>Check the cleaning result. The cooking chamber should look clean and not smell of leftover food or cleaning fluids.</p> <p>If the cleaning result is not good enough, either clean and rinse the cooking chamber manually or run a cleaning profile again.</p>
22.		<p>Leave the appliance door ajar to let the cooking chamber dry out.</p>

5.2.6 How to clean the cooking chamber without using cleaning agents

⚠ For your safety when cleaning

Before starting cleaning work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Safe working when cleaning on page 98', and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely 66
- Taking food in and out using the transport trolley 75
- Putting away and retrieving the core temperature probe 80

Requirements

- You are sufficiently familiar with using the software to be able to select and run different cleaning profiles. (See operating instructions for the combi steamer)
- No food has been left in the cooking chamber. There are no foreign objects in the cooking chamber.
- The oven drain is not blocked or clogged with any residues. The filter is fitted in place on the oven drain.
- The interior glass door of the appliance door is secured properly in place.
- The suction panel is properly locked in place.
- The appliance door is closed.
- **For table-top models with mobile shelf rack:** the roll-in frame is fitted in place and the mobile shelf rack (optionally plate rack) is in the cooking chamber.

How to clean the cooking chamber without using cleaning agents

- | | | |
|----|---|--|
| 1. |  | Select the cleaning profile and start the cleaning process. |
| 2. |  | Wait for the cleaning program to finish. |
| 3. |  | An audible signal is given when the cleaning program is finished.
Follow the prompts displayed by the software. |
| 4. |  | <ul style="list-style-type: none"> ▪ Open the appliance door and check whether the expected cleaning result has been achieved. ▪ Check the cooking chamber for any foreign matter that may have entered with the rinse water. Remove any foreign matter. ▪ If necessary, either clean and rinse the cooking chamber manually or run another cleaning profile. |
| 5. |  | Leave the appliance door ajar to let the cooking chamber dry out. |

5.2.7 How to clean the double glass door

⚠ For your safety when cleaning

Before starting cleaning work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Safe working when cleaning on page 98', and follow the instructions given there.

Prior knowledge required

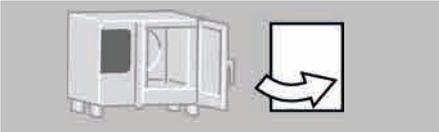
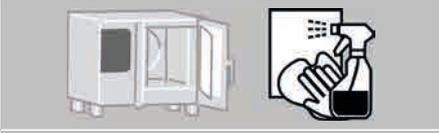
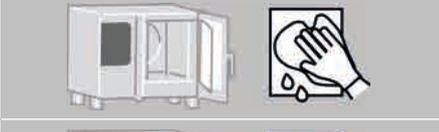
You need to know these operations:

- Opening and closing the appliance door safely 66
- Releasing and securing the interior glass door. 125

Requirements

- You have household glass cleaner available as the necessary cleaning product.
- You have several (at least three) soft clean cloths available for use.
- The appliance door has cooled to room temperature after the last operation.

How to clean the double glass door

- | | | |
|----|---|--|
| 1. |  | Open the appliance door and hinge the interior glass panel away from the double glass door. |
| 2. |  | Use a soft clean cloth and the cleaning product to clean each side of both the interior and exterior glass panels of the double glass door. Take care not to scratch the glass as you clean. |
| 3. |  | Use a soft clean cloth and clean water to wipe off each side of both the interior and exterior glass panels of the double glass door. |
| 4. |  | Use a soft clean cloth to dry off each side of both the interior and exterior glass panels of the double glass door. |
| 5. |  | Hinge the interior glass panel of the appliance door back and secure in place. |

5.2.8 How to clean the cooking chamber behind the suction panel

⚠ For your safety when cleaning

Before starting cleaning work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Safe working when cleaning on page 98', and follow the instructions given there.

Prior knowledge required

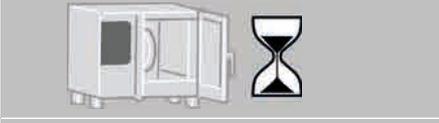
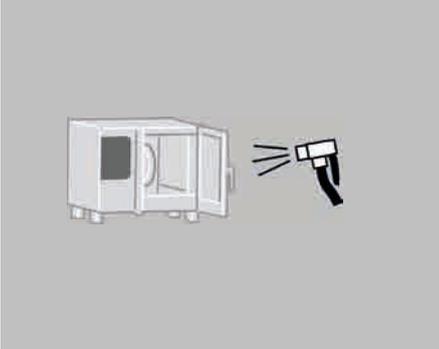
You need to know these operations:

- Opening and closing the appliance door safely 66
- Inserting and removing racks 82
- Taking food in and out using the transport trolley 75
- Releasing and securing the suction panel 122

Requirements

- You have the required cleaning agent available for use: spray bottle containing ConvoClean new or ConvoClean forte; see 'Preparing the cleaning fluids on page 96'.
- The oven drain is not blocked or clogged with any residues.
- **For table-top models with rack:** the left-hand rack has been removed.
- **For table-top models with mobile shelf rack:** The mobile shelf rack and the roll-in frame have been removed from the cooking chamber.

How to clean the cooking chamber behind the suction panel

- | | | |
|----|---|---|
| 1. |  | Hinge out the suction panel into the cooking chamber. |
| 2. |  | Use the spray bottle to spray the cleaning agent onto all sides of the suction panel and onto the area behind the suction panel. |
| 3. |  | Leave the cleaning agent to work for 10 to 20 minutes. |
| 4. |  | <p>Use the hand shower to rinse off thoroughly the suction panel from all sides, the area behind the suction panel, and the entire cooking chamber. For heavy soiling, you can repeat the cleaning process.</p> <p>WARNING Risk of food contamination from cleaning agent or rinse aid resulting from inadequate rinsing</p> <ul style="list-style-type: none"> ▪ If the appliance does not have a hand shower, use an external water spray instead of the hand shower or wipe down the cooking chamber, fittings and the area behind the suction panel thoroughly with plenty of water and a soft cloth. |

5 Cleaning procedures

5.



Secure the suction panel back in place.

6.



Leave the appliance door ajar to let the cooking chamber dry out.

5.2.9 How to perform intensive cleaning of the hygienic plug-in gasket

⚠ For your safety when cleaning

Before starting cleaning work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Safe working when cleaning on page 98', and follow the instructions given there.

Prior knowledge required

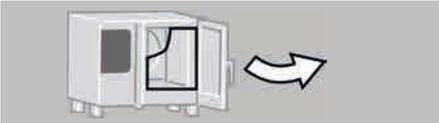
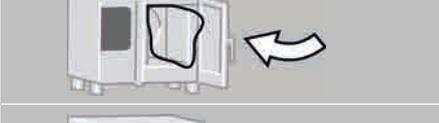
You need to know these operations:

- Opening and closing the appliance door safely 66
- Removing and fitting the hygienic plug-in gasket 124

Requirements

- You have household detergent available as the necessary cleaning product.
- You have several (at least three) soft clean cloths available for use.

How to perform intensive cleaning of the hygienic plug-in gasket

- | | | |
|----|---|---|
| 1. |  | Open the appliance door and remove the hygienic plug-in gasket. |
| 2. |  | Use a soft clean cloth and the cleaning product to clean the hygienic plug-in gasket in a sink. |
| 3. |  | Use a soft clean cloth and clean water to rinse off the hygienic plug-in gasket in a sink. |
| 4. |  | Use a soft clean cloth to dry the hygienic plug-in gasket thoroughly. |
| 5. |  | Refit the hygienic plug-in gasket around the mouth of the cooking chamber. |
| 6. |  | Leave the appliance door open to let the hygienic plug-in gasket dry off completely. |

5.3 Instructions for handling the appliance for cleaning

Contents

This section contains the following topics:

	Page
Working safely with the appliance	115
Replacing the rinse-aid canister	116
Replacing the cleaning-agent canister	118
Adding cleaning agent from single-measure dispensing bottles to the cooking chamber	120
Releasing and securing the suction panel	122
Removing and fitting the hygienic plug-in gasket	124
Releasing and securing the interior glass door.	125



5.3.1 Working safely with the appliance

Your safety and the safety of your staff

Before your personnel start working with the combi steamer for the first time, familiarize yourself with the information contained in the chapter '*For your safety* on page 23' and make relevant safety arrangements.

Instruct your personnel to learn the safe-working rules given in this section before starting work, and to follow them strictly.

Instruct your personnel to familiarize themselves with the hazard warnings listed in this section and in further instructions below, and instil in them the importance of taking the specified precautions.

Personal protective equipment for your personnel

Instruct your personnel to wear the correct personal protective equipment specified in the section '*Personal protective equipment* on page 44' of the '*For your safety*' chapter for the relevant tasks.

Hot surfaces

⚠ WARNING

Risk of burns from high temperatures on interior and exterior parts of the appliance

You may get burnt if you touch any of the interior parts of the cooking chamber, the inside of the appliance door or any parts that are or were inside the oven during cooking. In addition, touching the air vent can result in burns.

- ▷ Before starting cleaning tasks, wait until the cooking chamber has cooled to below 60°C or use the 'Cool down' function to cool the cooking chamber.
- ▷ Wear personal protective equipment.

Contact with cleaning agents

⚠ WARNING

Risk of chemical burns or irritation to skin, eyes and respiratory system.

Direct contact with the ConvoClean new (S) cleaning agent or ConvoCare (S) rinse aid will irritate the skin, eyes and respiratory system. Direct contact with the ConvoClean forte (S) cleaning agent will result in chemical burns to the skin, eyes and respiratory organs.

- ▷ Do not inhale the vapours or spray mist from the cleaning agent and rinse aid.
- ▷ Do not let the cleaning agent or rinse aid come into contact with skin, eyes or mucous membranes.
- ▷ Do not spray cleaning agent or rinse aid into a cooking chamber that is at a temperature of higher than 60°C, because this will increase the caustic and irritating fumes given off by the cleaning agent.
- ▷ Do not open the appliance door during fully automatic oven cleaning using connected canisters.
- ▷ During fully automatic oven cleaning using single-measure dispensing, only open the appliance door after being prompted by the software
- ▷ Wear personal protective equipment.

Escaping gas

⚠ DANGER

Risk of explosion from escaping gas

Escaping gas can ignite and cause an explosion.

- ▷ For appliances on a wheeled platform and with a flexible connection pipe, you can move the appliance forward within its range of movement when cleaning the case or the floor. The range of movement is set by the retaining device used to secure the appliance in place (typically 0.5 m).
- ▷ Never strain the connecting cables or pipes.

5.3.2 Replacing the rinse-aid canister

⚠ For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in '*Working safely with the appliance* on page 115', and follow the instructions given there.

Materials required

- One empty canister (10 litres) for the ConvoCare rinse aid
- Enough soft water (approx. 10 litres); (for specification see the '*Water quality*' section of the '*Technical data*' in the Installation manual)
- ConvoCare K concentrate (0.33 l)

Mix up the ConvoCare rinse aid in the canister

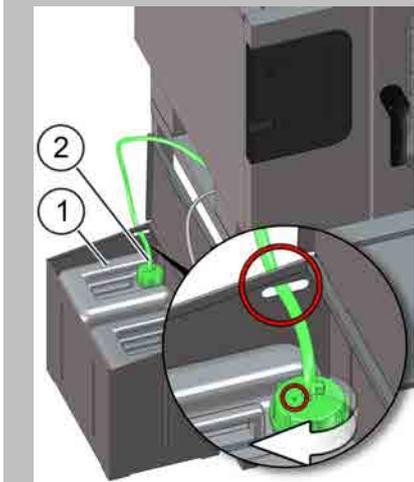
To avoid excessive foaming, follow the procedure below when mixing the ConvoCare K concentrate with soft water to produce the rinse aid:

- | | | |
|----|--|--|
| 1. | | Open the empty canister (1). |
| 2. | | Fill the canister with soft water (2) until it reaches just below the 10 litre mark (4). |
| 3. | | Then pour 0.33l of the ConvoCare K concentrate (3) carefully into the canister (1). |
| 4. | | Check the fluid level in the canister: <ul style="list-style-type: none"> ▪ If the level is below the 10 litre mark (4), carefully add the extra amount of soft water (2) required. ▪ If the level is above the 10 litre mark (4), the rinse aid is a little less concentrated than specified. You can still use the rinse aid at the lower concentration. |
| 5. | | Replace the cap on the canister and tip it up to mix the liquids together thoroughly. |

Replacing the rinse-aid canister

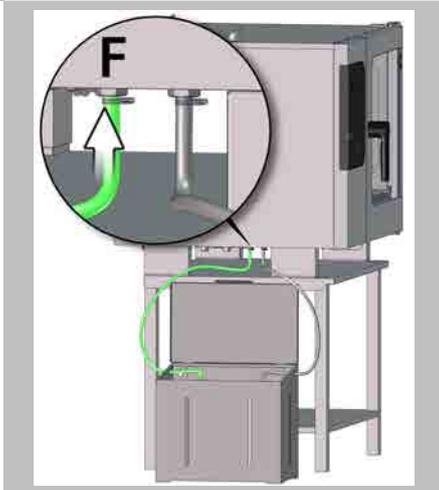
- | | | |
|----|--|--|
| 1. | | Remove the cap from the ConvoCare rinse-aid mixing canister. |
| 2. | | <ul style="list-style-type: none"> ▪ Locate the canister that is connected by the (green) tube to the rinse-aid connector (F) underneath the appliance on the left-hand side. ▪ Unscrew the (green) supply tube (2) plus suction nozzle from the located canister. ▪ Remove the empty rinse-aid canister. |

3.



- Place ready the new canister (1) filled with rinse aid.
- Feed the (green) supply tube plus suction nozzle (2) into the full canister (1) and screw it on.
- Make sure that there are no kinks in the tube and that the vent hole on the canister cap is unobstructed.

4.



- Check the position of the canisters:
 - The canisters must not sit above the level of the surface on which the appliance stands.
 - The level of the surface on which the canister sits must not lie more than 1 meter below the tube connections on the appliance.
- Check that you have connected the tube to the correct connector.
 - The rinse aid must be attached to appliance connector F. (The colour green is used throughout.)

5.3.3 Replacing the cleaning-agent canister

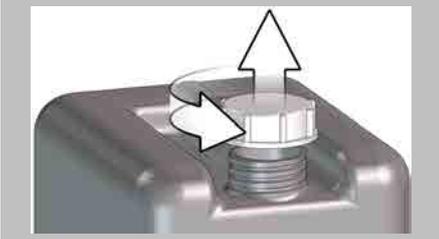
⚠ For your safety when using the appliance

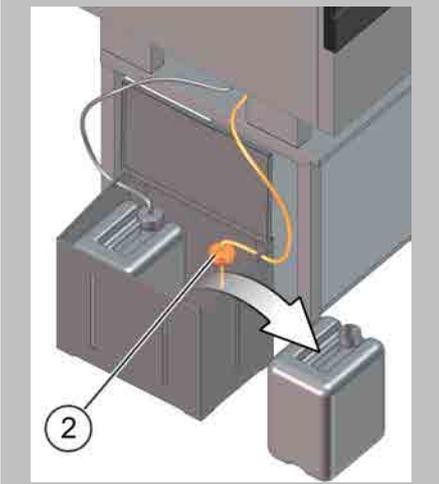
Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in '*Working safely with the appliance*' on page 115', and follow the instructions given there.

Materials required

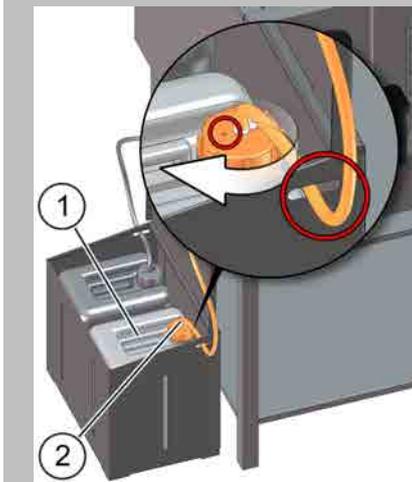
- ConvoClean new or ConvoClean forte replacement canister

Replacing the cleaning-agent canister

- 

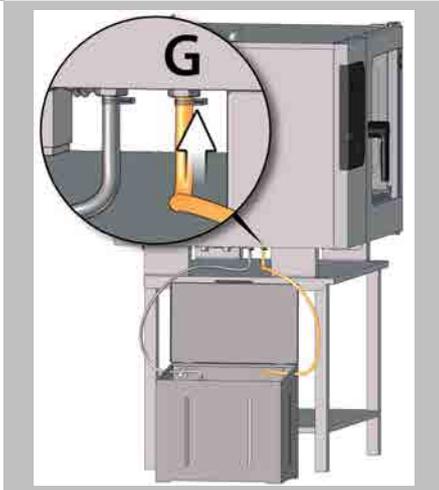
Remove the seal on the replacement canister for the ConvoClean new or ConvoClean forte cleaning agent.
- 
 - Locate the canister that is connected by the (red) tube to the cleaning-agent connector (G) underneath the appliance on the left-hand side.
 - Unscrew the (red) supply tube (2) plus suction nozzle from the located canister.
 - Remove the empty cleaning-agent canister.

3.



- Place ready the new canister (1) filled with cleaning agent.
- Feed the (red) supply tube plus suction nozzle (2) into the full canister (1) and screw it on.
- Make sure that there are no kinks in the tube and that the vent hole on the canister cap is unobstructed.

4.



- Check the position of the canisters:
 - The canisters must not sit above the level of the surface on which the appliance stands.
 - The level of the surface on which the canister sits must not lie more than 1 meter below the tube connections on the appliance.
- Check that you have connected the tube to the correct connector.
 - The cleaning agent must be attached to appliance connector G.
(The colour red is used throughout.)

5.3.4 Adding cleaning agent from single-measure dispensing bottles to the cooking chamber

⚠ For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in '*Working safely with the appliance* on page 115', and follow the instructions given there.

Prior knowledge required

You need to know these operations:

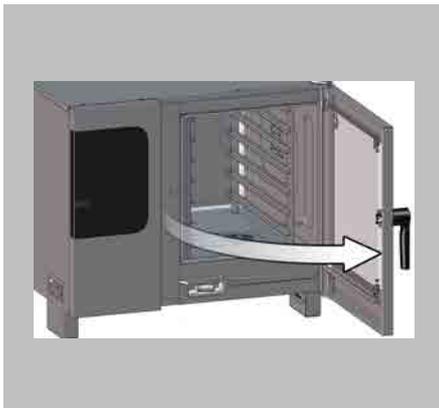
- Opening and closing the appliance door safely 66
- Preparing the cleaning agents 96

Requirements

- You have started a cleaning profile for fully automatic oven cleaning using single-measure dispensing. The software is prompting you to add either cleaning agent or rinse aid from the single-measure dispensing bottles to the cooking chamber.
- You have provided the necessary single-measure dispensing bottles containing cleaning agent and rinse aid for your cleaning program; see '*Preparing the cleaning fluids* on page 96'.

Adding cleaning agent from single-measure dispensing bottles to the cooking chamber

1.

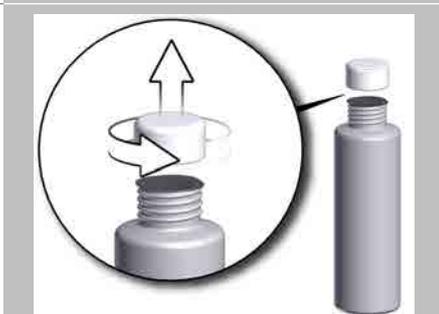


- Do not open the appliance door until the software prompts you to do so during the fully automatic oven cleaning process.
- Follow the guidance displayed by the software.
- Depending on where you are in the cleaning process, pick up a single-measure dispensing bottle containing either cleaning agent or rinse aid.

WARNING Risk of chemical burns or irritation to skin, eyes and respiratory system.

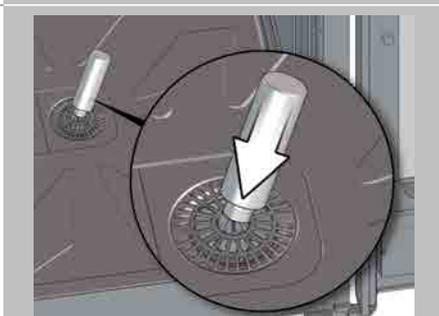
- Take care not to come into contact with cleaning agent or rinse aid when adding the contents of the single-measure dispensing bottles to the cooking chamber.
- Wear personal protective equipment.

2.



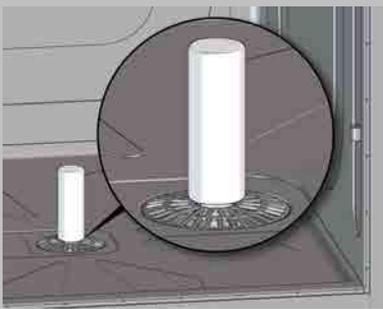
- Unscrew the cap from the single-measure dispensing bottle.
- Take care not to damage the foil seal on the bottle.

3.



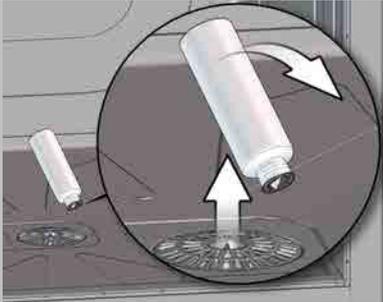
Press the bottle approximately vertically onto the spike in the centre of the oven drain in order to pierce the foil.

4.



- Leave the bottle sitting upright on the spike for about 10 seconds so that the liquid drains out completely.
- Look to check that the fluid has drained out completely. You can see the fluid level through the transparent material used for the single-dose dispensing bottles.
- If necessary, squeeze the rest of the fluid out of the single-measure dispensing bottle while the bottle is still on the spike.

5.

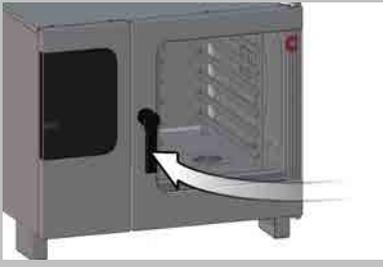


- Then pull the bottle carefully off the spike.
- Remove the bottle from the cooking chamber.
- Repeat steps 2 to 5 if the software prompts you to add more than one single-measure dispensing bottle of cleaning agent or rinse aid.

WARNING Risk of food contamination from cleaning agent or rinse aid

- Take care not to get cleaning agent or rinse aid on the work surface
- Do not place empty single-measure dispensing bottles on the work surface, because the cleaning agent or rinse aid could drip down the outside

6.



Close the appliance door.

5.3.5 Releasing and securing the suction panel

⚠ For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in '*Working safely with the appliance*' on page 115', and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely 66
- Inserting and removing racks 82
- Taking food in and out using the transport trolley 75

Materials required

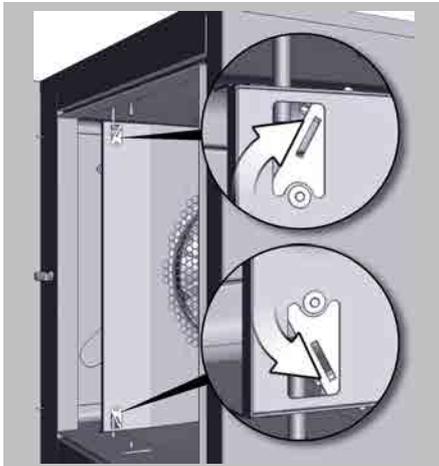
Suitable tool for undoing the fasteners e.g. slotted screwdriver

Requirements

- The cooking chamber has cooled down to <math><60^{\circ}\text{C}</math> after its last use.
- **For table-top models with rack:** the left-hand rack has been removed.
- **For table-top models with mobile shelf rack:** the mobile shelf rack and the roll-in frame have been removed from the cooking chamber.

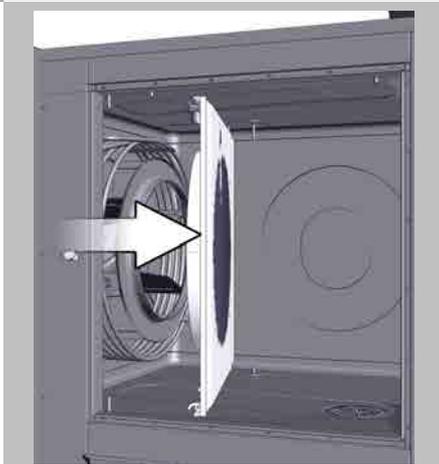
Releasing and hinging out the suction panel

1.



Use the tool to release the fasteners, top and bottom.

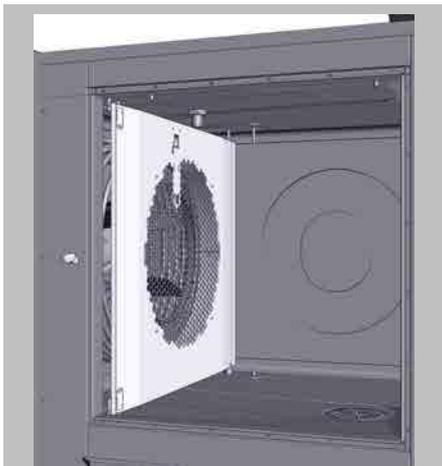
2.



Hinge out the suction panel into the cooking chamber.

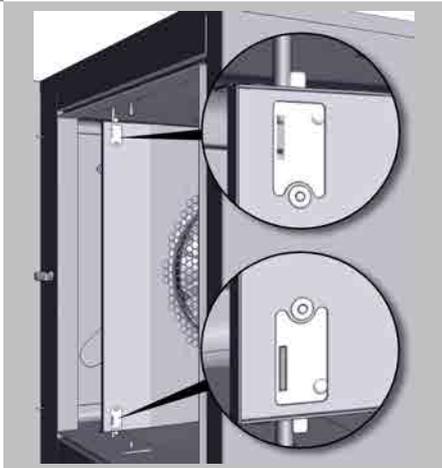
Securing the suction panel

1.



To secure the suction panel, follow the steps in the reverse order that you performed to release it.

2.



Make sure that the top and bottom fasteners are secured in place.

5.3.6 Removing and fitting the hygienic plug-in gasket

⚠ For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in '*Working safely with the appliance* on page 115', and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely

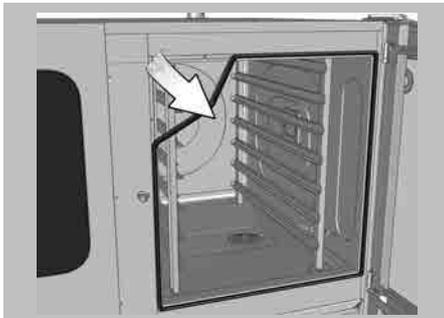
66

Requirements

- The combi steamer has cooled down to <math><60^{\circ}\text{C}</math> after its last use.
- The appliance door is open.

Removing the hygienic plug-in gasket

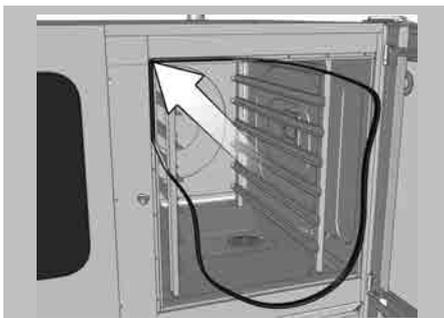
1.



Pull off the hygienic plug-in gasket from around the mouth of the appliance door, starting from the corners.

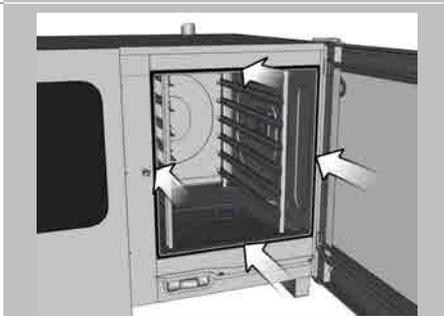
Fitting the hygienic plug-in gasket

1.



Refit the hygienic plug-in gasket first in the four corners, starting from one of the top corners.

2.



Once all the corner sections are fitted, press the hygienic plug-in gasket carefully into the straight sections of the guide. Make sure that the hygienic plug-in gasket is seated tightly against the door and does not contain any kinks or curves.

5.3.7 Releasing and securing the interior glass door.

⚠ For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in '*Working safely with the appliance*' on page 115', and follow the instructions given there.

Prior knowledge required

You need to know these operations:

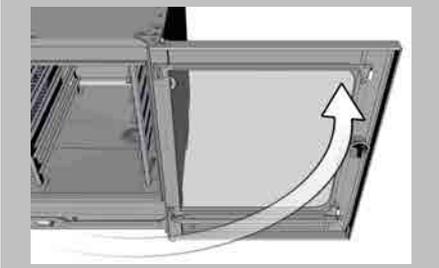
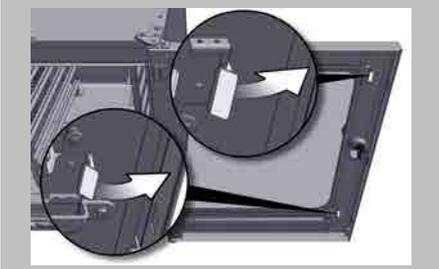
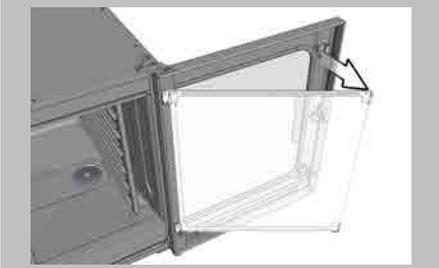
- Opening and closing the appliance door safely

66

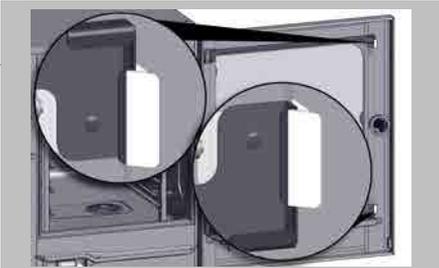
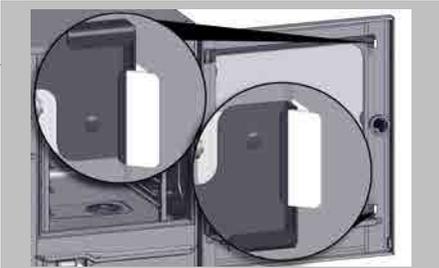
Requirements

The cooking chamber has cooled down to <60°C after its last use.

Releasing and hinging away the interior glass door

-  Open the appliance door.
-  Push back the top and bottom spring clips.
-  Hinge the interior glass panel away.

Securing the interior glass door

-  To secure the interior glass door, follow the steps in the reverse order that you performed to release it.
-  Check that the spring clips are securing the interior glass correctly at top and bottom. The appliance door cannot close until this is the case.

6 Servicing procedures

Purpose of this chapter

This chapter shows you what servicing tasks need to be carried out on the combi steamer at what intervals.

It explains how to handle the combi steamer for servicing and the correct procedure to follow during servicing.

It also summarizes possible faults with the appliance and errors that may arise during operation.

Contents

This chapter contains the following topics:

	Page
Basic principles for servicing	127
Troubleshooting	130
Servicing tasks	136

6.1 Basic principles for servicing

Contents

This section contains the following topics:

	Page
Warranty information and contacting customer service	128
Servicing schedule	129

6.1.1 Warranty information and contacting customer service

Warranty information

In order to be able to claim under the warranty for the combi steamer, the appliance must be installed in accordance with the instructions in the installation manual by a qualified service engineer from an authorized service company. The manufacturer must be in receipt of a fully completed checklist from the Installation manual before a warranty claim can be dealt with.

The warranty does not cover damage resulting from improper setup, installation, use, cleaning, use of cleaning fluids, servicing, repair or descaling.

To extend the spare parts warranty to 2 years, you need to register the appliance on the manufacturer's homepage (www.convotherm.de) after installing the appliance.

Required information

Please have the following appliance data to hand when contacting our customer service:

- Part number of your appliance (see '*Identifying your combi steamer* on page 11')
- Serial number of your appliance (see '*Identifying your combi steamer* on page 11')

Contact data

Convotherm Elektrogeräte GmbH

Ovens & Advanced Cooking EMEA, Manitowoc Foodservice
Talstraße 35
82436 Eglfing
Germany

Reception

Phone (head office)	(+49) (0) 8847 67-0
---------------------	---------------------

Fax	(+49) (0) 8847 414
-----	--------------------

Internet	www.convotherm.com www.manitowocfoodservice.com
----------	--

Application support

Hotline	(+49) (0) 8847 67-899
---------	-----------------------

e-mail	con-dl-chefshotline@manitowoc.com con-dl-anwendungsberatung@manitowoc.com
--------	--

Sales

e-mail, appliances/accessories	con.verkaufsabwicklung@manitowoc.com
--------------------------------	--

e-mail, spare parts	convotherm-spares@manitowoc.com
---------------------	--

Customer service

Technical hotline (office hours)	(+49) (0) 8847 67 541
----------------------------------	-----------------------

Technical Hotline (outside office hours)	(+49) (0) 175 405 41 09
--	-------------------------

e-mail	convotherm-service@manitowoc.com
--------	--

6.1.2 Servicing schedule

Requirements

Servicing must be performed regularly by the customer service department.

Servicing tasks that the user can perform

What must be serviced?	When?	Parts required
Replacing the hygienic plug-in gasket	If the hygienic plug-in gasket is cracked or greasy	As listed in the spare parts list: 1 hygienic plug-in gasket
Replacing the halogen lamp for the oven light	If the halogen lamp does not come on in any operating mode	As listed in the spare parts list: 1 halogen lamp 12V

Servicing tasks that customer service must perform

What must be serviced?	How often / When?
General servicing	Annually
Water treatment must be adjusted correctly	If there is a white deposit in the oven chamber
Boiler descaling	When prompted

6.2 Troubleshooting

Contents

This section contains the following topics:

	Page
Troubleshooting - Error codes	131
Emergency mode	132
Rectifying faults - problems in operation	134

6.2.1 Troubleshooting - Error codes

Errors and required responses

The following table lists the errors that you may be able to resolve yourself. If the combi steamer continues to display the error after you have tried to resolve it, please contact customer service. Always contact customer service for help if any error messages appear that are not listed here.

Error no.	Description of error	Required response
E01.x	Low water	Open water supply
E02	Temp. electrical area too high	<ul style="list-style-type: none"> ▪ Clean fluff filter located outside on the appliance base ▪ Clear air intake in base of appliance
E03.x	Fan malfunction	Check fuse in building
E34.0	Boiler pump error	Unplug the appliance for approx. 10 seconds then restart
E61.0	Cleaning: Steam error	Unplug the appliance for approx. 10 seconds then restart
E62.0	Pressure switch error	Unplug the appliance for approx. 10 seconds then restart
E63.0	Pressure switch error	Unplug the appliance for approx. 10 seconds then restart
E81.0	Cooking mode error	<ul style="list-style-type: none"> ▪ Download cooking profile again ▪ Import cooking profiles stored on the IDM
E89.x	PM error	Switch the appliance off and back on again
E91.x	SD error	Switch the appliance off and back on again
E92.x	SD error	Switch the appliance off and back on again
E96.0	Connection error	Unplug the appliance for approx. 10 seconds then restart
E99	Communication lost	Unplug the appliance for approx. 10 seconds then restart
E99.9	Initialization error	Unplug the appliance for approx. 10 seconds then restart

6.2.2 Emergency mode

Operating the combi steamer in emergency mode

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

This gives you continued but limited use of the appliance even though it has a fault.

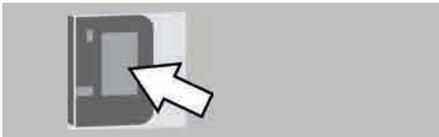
Always notify your customer service office however.

Requirements

- The appliance is in emergency mode.
- An audible signal is given.
- An error code is shown in the display.

Operating the appliance in emergency mode

1.



Confirm the displayed error and start a cooking profile or a cleaning profile that is based on an available operating mode.

Limitations

- Cooking times may be longer and uneven cooking may result. So pay particular attention to the cooking process and the cooked condition of your product.
- Water consumption may increase.
- Fully automatic and semi-automatic cleaning may not be possible or only have limited functions available.
- The core temperature probe and the optional sous-vide sensor may not work.
- Only those functions can be selected that will not be impaired by the active fault in question.

Cooking programs that can be used in emergency mode

The following table lists the errors under which the appliance can still work, albeit with limitations, in emergency mode when the error cannot be resolved quickly.

Error no.					Limitations / Action
E01.x	-	-	up to 140°C		<ul style="list-style-type: none"> ▪ No preheating of boiler ▪ Cleaning not possible
E02	x	up to 140°C	up to 140°C	up to 140°C	<ul style="list-style-type: none"> ▪ Let the appliance cool down ▪ Let the product finish cooking fully at low cooking temperature for a longer cooking time ▪ Cleaning not possible
E03.x	at 100°C	-	-	-	<ul style="list-style-type: none"> ▪ Longer cooking time ▪ Uneven cooking results possible (meals in the upper shelves are ready first)
E21.1	at 100°C	-	-	-	<ul style="list-style-type: none"> ▪ Longer cooking time ▪ Uneven cooking results possible ▪ Cleaning not possible
E21.3	at 100°C	-	-	-	Cleaning not possible
E22.x	x	x	x	x	Core temperature probe or sous-vide sensor not active

Error no.					Limitations / Action
E23.1 E23.3	-	-	x	-	<ul style="list-style-type: none"> No preheating of boiler Cleaning not possible
E24.1 E24.3	at 100°C	-	x	-	Cleaning not possible
E25.1 E25.3	-	-	up to 140°C	-	<ul style="list-style-type: none"> Increased water consumption through constant cooling of the collector box Cleaning not possible
E26.1 E26.3	-	-	x	-	<ul style="list-style-type: none"> No preheating of boiler Cleaning not possible
E28.1.1 E28.1.3	at 100°C	-	-	-	Cleaning not possible
E28.2.1 E28.2.3	-	-	x	-	Cleaning not possible
E30.x	x	x	x	x	Only affects the cleaning process
E33.0	-	-	x	-	No preheating of boiler
E34.0	x	x	x	x	<ul style="list-style-type: none"> Boiler not rinsed Affects the cleaning process
E35.0	x	x	x	x	Affects the cleaning process and Crisp&Tasty
E58.0					
E59.0					
E60.0	x	x	x	x	Only affects the cleaning process
E61.0					
E62.0					
E63.0	-	-	x	-	<ul style="list-style-type: none"> No preheating of boiler Cleaning not possible
E91.x	x	x	x	x	
E92.x	x	x	x	x	

- x Emergency mode possible
 - Emergency mode not possible

6.2.3 Rectifying faults - problems in operation

Problems with the food being cooked

Problem	Possible cause	Required response.
Uneven browning	Suction panel not closed correctly	<i>Releasing and securing the suction panel</i> on page 122
	Cooking chamber not preheated	Preheat the cooking chamber
	Oven temperature too high	Select a lower oven temperature and extend the cooking time
	Heater has failed completely or part of heater is faulty	Contact customer service

Problems with the appliance

Problem	Possible cause	Required response
Appliance does not respond to any input for 10-20 seconds	Software crash	Press ON/OFF for 5 seconds or disconnect the appliance from the mains supply for 5 seconds
No longer able to switch the appliance on or off	ON/OFF is blocked for 3 seconds	Try again after 3 seconds.
Water runs out underneath the appliance when closing the appliance door	Whatever the cause	Caution! Contamination hazard Discard any food that has come into contact with this water.
	Blockage or constriction in the drain pipe or wastewater system	<ul style="list-style-type: none"> ▪ Check the drain pipe and customer's wastewater system and clean out if necessary ▪ Fit funnel waste trap if necessary
	Permanent drain connection on appliances equipped with fully automatic, automatic or semi-automatic oven cleaning	
	Air vent blocked or covered	Remove obstruction
	Appliance drain clogged	Appliance drain
For EB: Water is being sprayed into the oven compartment during operation	For EB: Automatic boiler rinsing program has not been run every day	For EB: Emptying and rinsing the boiler
Water standing in cooking chamber	Oven drain is blocked	Rinse out oven drain

Problems with cleaning

Problem	Possible cause	Required response
Black marks in the cooking chamber	Incorrect cleaning agent	<ul style="list-style-type: none"> ▪ Use ConvoClean forte for fully automatic oven cleaning using connected canisters ▪ Use ConvoClean forte S for fully automatic oven cleaning using single-measure dispensing ▪ Use ConvoClean forte or ConvoClean new for semi-automatic oven cleaning
	Water too hard	Adjust water hardness; see ' <i>Technical data</i> ' in the installation manual

Problem	Possible cause	Required response
Poor cleaning result	Incorrect soiling level set	Select a higher cleaning level
	Incorrect cleaning agent used	<ul style="list-style-type: none">▪ Use ConvoClean forte or ConvoClean new for fully automatic oven cleaning using connected canisters▪ Use ConvoClean forte S or ConvoClean new S for fully automatic oven cleaning using single-measure dispensing▪ Use ConvoClean forte or ConvoClean new for semi-automatic oven cleaning

6.3 Servicing tasks

Contents

This section contains the following topics:

	Page
Safe working when servicing the appliance	137
Replacing the hygienic plug-in gasket	138
Replacing the halogen lamp for the oven light	139



6.3.1 Safe working when servicing the appliance

Your safety and the safety of your staff

Before your personnel start working with the combi steamer for the first time, familiarize yourself with the information contained in the chapter '*For your safety*' on page 23 'and make relevant safety arrangements.

Instruct your personnel to learn the safe-working rules given in this section before starting work, and to follow them strictly.

Instruct your personnel to familiarize themselves with the hazard warnings listed in this section and in further instructions below, and instil in them the importance of taking the specified precautions.

Personal protective equipment for your personnel

Instruct your personnel to wear the correct personal protective equipment specified in the section '*Personal protective equipment*' on page 44' of the '*For your safety*' chapter for the relevant tasks.

Live parts

⚠ DANGER

Risk of electric shock from live parts

Touching live parts under the cover and behind the operating panel can result in electric shock.

- ▷ Make sure that the cover and operating panel are fitted.
- ▷ Make sure that any servicing work carried out under the covers, behind the control panel or on the power cord is performed solely by a qualified electrician from an authorized service company.

Hot surfaces

⚠ WARNING

Risk of burns from high temperatures on interior and exterior parts of the appliance

You may get burnt if you touch any of the interior parts of the cooking chamber, the inside of the appliance door or any parts that are or were inside the oven during cooking. In addition, touching the air vent can result in burns.

- ▷ Before starting servicing tasks, wait until the cooking chamber has cooled to below 60°C or use the 'Cool down' function to cool the cooking chamber.
- ▷ Wear personal protective equipment.

Sharp-edged sheet-metal parts

⚠ WARNING

Risk of cuts from sharp-edged sheet-metal parts

Working with or behind sharp-edged sheet-metal parts may result in cuts to hands.

- ▷ Exercise caution.
- ▷ Wear personal protective equipment.

6.3.2 Replacing the hygienic plug-in gasket

⚠ For your safety when performing servicing work

Before starting servicing work, it is essential that you familiarize yourself with the rules and hazard warnings specified in '*Safe working when servicing the appliance*' on page 137, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely 66
- Removing and fitting the hygienic plug-in gasket 124

Spare parts contents

Spare part required as listed in the spare parts list:

- 1 hygienic plug-in gasket

Requirements

Check that the following requirements have been met:

- The combi steamer has cooled down to <60°C after its last use.
- The appliance door is open.
- The newly supplied gasket has been checked for damage and is intact.

Replacing the hygienic plug-in gasket

To remove the old hygienic plug-in gasket and to fit the new hygienic plug-in gasket, follow the instructions given in '*Removing and fitting the hygienic plug-in gasket* on page 124'.

6.3.3 Replacing the halogen lamp for the oven light

⚠ For your safety when performing servicing work

Before starting servicing work, it is essential that you familiarize yourself with the rules and hazard warnings specified in '*Safe working when servicing the appliance*' on page 137, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely 66
- Inserting and removing racks 82
- Taking food in and out using the transport trolley 75

Spare parts contents

Spare part required as listed in the spare parts list:

- 1 halogen lamp 12V

Materials required

You will need the following materials:

- Socket wrench, size 8

Handling the halogen lamp

Always wear clean gloves or use a cloth to handle the working halogen lamp. Never touch the glass bulb of new or reusable halogen lamps with bare fingers.

If it is not possible to remove the halogen lamp intact e.g. the contact pins are left behind, contact a service engineer immediately.

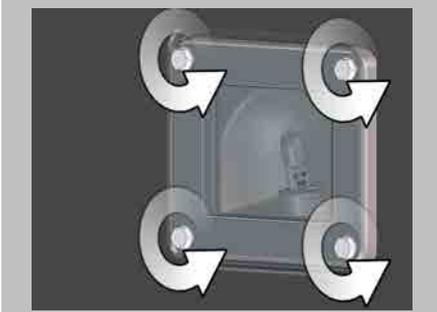
Requirements

Check that the following requirements have been met:

- The combi steamer has been disconnected from the power supply and protective measures taken to ensure the power cannot be switched on again.
- The cooking chamber has cooled down to <math><60^{\circ}\text{C}</math> after its last use.
- **For table-top models with rack:** the right-hand rack has been hinged into the cooking chamber.
- **For table-top models with mobile shelf rack:** the mobile shelf rack and the roll-in frame have been removed from the cooking chamber.
- The halogen lamp has cooled down.
- The new halogen lamp has been checked for damage and is intact.

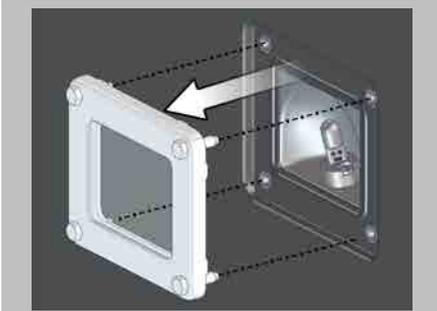
Removing the halogen lamp

1.



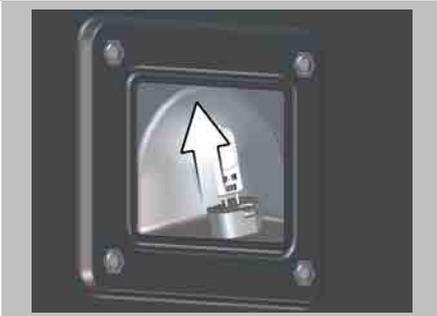
Use the socket wrench to remove the four hex bolts on the oven light.
The special construction means that the assembly of screws, trim, glass panel and gasket including mount remains in one piece when the screws are undone.

2.



Take the complete assembly off the cooking chamber wall .

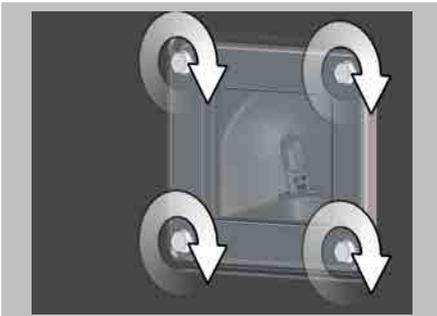
3.



Reach through the hole in the cooking chamber wall into the reflector housing and pull the halogen lamp out upwards in a straight line.

Fitting the halogen lamp

1.



To fit the halogen lamp, follow the steps in the reverse order that you performed when removing it.
When you have finished the job, remove all objects from the cooking chamber and wipe down or rinse out the cooking chamber.

Combi steamer Convotherm 4 table-top models

Serial no.

Item no.

Order no.

Manitowoc Foodservice is a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits, and efficiency.

To learn how Manitowoc Foodservice and its leading brands can equip you, visit our global web site at www.manitowocfoodservice.com then find the regional or local resources available to you.

