



Combi Steamer

 Read this manual before using

Convotherm 4 easyDial

Operating Instructions USA – Original, ENG

Your meal. Our mission.

Table of Contents

1	General Information	5
1.1	Customer Documentation Structure	6
1.2	Safety information that must be read without exception	7
1.3	About These Operating Instructions	8
2	easyDial Functions	9
2.1	easyDial Functions at a Glance	10
2.2	Selected cooking profile	11
3	easyDial Layout	12
3.1	easyDial Layout at a Glance	13
3.2	Buttons Used to Enter Settings and Make Selections	14
3.3	Prompt Indicators	15
3.4	Program Area	16
3.5	C-Dial Functions	17
4	Cooking with easyDial	18
4.1	Instructions	19
4.1.1	Entering a Cooking Profile That Uses Steam	20
4.1.2	Entering a Cooking Profile That Uses Combi-Steam	21
4.1.3	Entering a Cooking Profile That Uses Convection	22
4.1.4	Entering a Cooking Profile That Uses Rethermalization	24
4.1.5	Entering a Cooking Profile That Uses the Internal Temperature Measurement Function	25
4.1.6	Selecting the Pre-Heat and Cool down Functions	26
4.1.7	Starting a Cooking Sequence	27
4.1.8	Stopping a Cooking Process	27
4.1.9	Changing Settings During Cooking	28
4.1.10	Manual Steaming During Cooking	28
4.2	Cooking Workflows	29
4.2.1	Cooking Workflow with Pre-Heat Function	30
4.2.2	Cooking Workflow with Cool down Function	32
5	Using the Cookbook	34
5.1	Instructions	35
5.1.1	Accessing the Cooking Profiles in the Cookbook	36
5.1.2	Starting a cooking profile from the cookbook	37
5.1.3	Creating a Simple New Cooking Profile in the Cookbook	38
5.1.4	Creating a Multi-Step Cooking Profile in the Cookbook	39
5.1.5	Deleting Cooking Profiles from the Cookbook	40
5.1.6	Exiting the cookbook	41
5.2	Cooking Workflows	42
5.2.1	Cooking Workflow for a Multi-Step Cooking Profile	43
6	Cleaning with easyDial	44
6.1	Instructions	45
6.1.1	Accessing Cleaning Profiles	46
6.1.2	Starting a Cleaning Sequence	47
6.1.3	Stopping the Cleaning Process	47
6.1.4	Exiting Cleaning Mode	48

Table of Contents

6.2	Cleaning Workflows	49
6.2.1	Semi-Automatic Oven Cleaning Workflow	50
6.2.2	Workflow for Oven Cleaning Without Cleaning Agent	52
6.2.3	Fully Automatic ConvoClean Oven Cleaning Workflow	53
6.2.4	Workflow for Fully Automatic ConvoClean Oven Cleaning with Single-Measure Dispensing	54
7	Configuring Settings in easyDial	56
7.1	Setting the Date and Time and Configuring the Temperature Display	57
8	Importing and Exporting Data	58
8.1	Instructions	59
8.1.1	Accessing and Starting Import/Export Functions	60
8.1.2	Exiting the Import/Export Functions	61
8.2	Import/Export Function Workflows	62
8.2.1	Exporting HACCP Data	63
8.2.2	Importing and Exporting Cookbooks	64
8.2.3	Importing a Cleaning Profile	65
8.2.4	Importing a Software Update	66

1 General Information

Purpose of this section

This section explains how to use these operating instructions.

Contents

This section covers the following subjects:

	Page
Customer Documentation Structure	6
Safety information that must be read without exception	7
About These Operating Instructions	8

1.1 Customer Documentation Structure

Customer documentation parts

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

- Installation manual
- Operating manual
- easyDial operating instructions (this manual)

Installation manual topics

The installation manual is intended for trained qualified personnel; see “*Staff Requirements*” in the installation manual.

It covers the following topics:

- **Configuration and functions:** Describes the parts that are relevant when installing the combi steamer
- **Safety:** Goes over all the hazards involved in the various installation activities and how to prevent and/or counter them
- **Transportation:** Contains important information on transporting the combi steamer
- **Setup:** Lists and describes the various setup options for the combi steamer
- **Installation:** Goes over all the necessary utility and hose connections
- **Placing into operation:** Explains how to put the combi steamer into operation for the first time
- **Removal from service:** Goes over the activities that need to be carried out at the end of the combi steamer's lifecycle
- **Technical data, scale drawings, and connection points:** Contain all the required technical information concerning the combi steamer
- **Checklists:** Includes checklists for the combi steamer's installation and warranty

Operating manual topics

The operating manual is intended for briefed staff and trained qualified staff; see “*Staff Requirements*” in the operating manual.

It covers the following topics:

- **Configuration and functions:** Describes the parts that are relevant when using the combi steamer
- **Safety:** Goes over all the hazards involved in using the combi steamer and how to prevent and/or counter them
- **Cooking:** Goes over the various rules, workflows, operating steps, and actions required for cooking
- **Cleaning:** Lists and describes the cleaning processes, cleaning agents, workflows, operating steps, and actions required for cleaning
- **Maintenance:** Contains warranty information; the maintenance schedule; information on faults, errors, and emergency mode; and the workflows, operating steps, and actions required for maintenance

Operating instructions topics

The operating instructions are intended for briefed staff and trained qualified staff; see “*Staff Requirements*” in the operating manual.

The operating instructions cover the following topics:

- **User interface layout:** Goes over the combi steamer's user interface
- **Using the software:** Contains instructions on how to enter and access cooking profiles, access cleaning profiles, and start cooking and cleaning sequences; describes the various settings and goes over how to import and export data
- **Select cooking profiles:** Lists tried-and-true cooking profiles

1.2 Safety information that must be read without exception

Safety information found in the documentation for the customer

Only the installation manual and operating manual provide safety information for the combi steamer.

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

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

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

Parts of the customer documentation that must be read without exception

These operating instructions are exclusively limited to describing how to use the appliance's user interface. The various sets of instructions all end when a process in which warnings need to be observed (cooking and cleaning, for example) starts. For instructions on how carry out the corresponding process, please refer to the installation manual or to the operating manual.

In order to ensure their safety and the safety of others, everyone working with/on the combi steamer must read and understand the following customer documentation sections before starting any work:

- The "*For Your Safety*" section in the installation manual or in the operating manual, depending on the task being carried out
- The sections in the installation manual or operating manual describing the work that will be carried out

Failure to take the safety information in the installation and operating manuals into account may result in death, injury, or property damage.

1.3 About These Operating Instructions

Purpose

The purpose of these operating instructions is to provide everyone working with/on the combi steamer with an overview of the easyDial user interface and how to use it, as well as to enable them to carry out basic tasks with easyDial.

Target groups

Name of target group	Tasks
Cook	Primarily takes care of organizational tasks, such as: <ul style="list-style-type: none">▪ Entering cooking profile data▪ Managing the cooking profiles in the cookbook▪ Coming up with new cooking profiles▪ Configuring the appliance's settings▪ Importing and exporting data and takes care of all operator tasks as well if necessary.
Operator	Actually operates the combi steamer, taking care of tasks such as: <ul style="list-style-type: none">▪ Select and start a cooking profile▪ Selecting and starting a cleaning profile

Operating instructions outline

Section / sub-section	Purpose	Target group
General Information	Explains how to use these operating instructions and how they relate to the operating manual	Cook Operator
easyDial Functions	<ul style="list-style-type: none">▪ Provides an overview of the functions in easyDial▪ Provides select cooking profiles as examples	Cook Operator
easyDial Layout	Describes the user interface's layout and buttons	Cook Operator
Cooking with easyDial	<ul style="list-style-type: none">▪ Includes instructions that explain how to use easyDial in order to cook and rethermalize food▪ Goes over the cooking and rethermalizing workflows in easyDial	Cook Operator
Using the Cookbook	Explains how to use the cookbook and create cooking profiles	Cook Operator
Cleaning with easyDial	<ul style="list-style-type: none">▪ Includes instructions that explain how to use easyDial in order to clean the appliance▪ Goes over the cleaning workflows in easyDial	Operator
Configuring Settings in easyDial	Explains how to configure the various settings	Cook
Importing and Exporting Data	Explains how to import and export data	Cook

Decimal mark used

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

2 easyDial Functions

Purpose of this section

easyDial is the combi steamer's user interface.

easyDial enables you to quickly create your own cooking profiles, and has all the corresponding functions available on a single user interface level.

This section provides an overview of the functions in easyDial, as well as a selection of available cooking profiles.

Contents

This section covers the following subjects:

	Page
easyDial Functions at a Glance	10
Selected cooking profile	11

2.1 easyDial Functions at a Glance

easyDial operating modes

easyDial features the following operating modes:

- Steam
- Combi-steam
- Convection
- Rethermalize

By using these modes together with the various cooking functions (ACS+ extra functions), you can use a variety of cooking methods.





Available cooking functions

The table below provides an overview showing which cooking functions (ACS+ extra functions) are available for which operating modes.

“Yes” means that a cooking function is available for the corresponding operating mode.

“No” means that the cooking function is not available for the corresponding operating mode.

When a cooking function is not available, you will not be able to select it when configuring a cooking profile.

Button	Cooking function	Steam operating mode	Combi-steam operating mode	Convection operating mode	Rethermalization operating mode
	Fan speed	Yes	Yes	Yes	Yes
	HumidityPro	No	Yes	No	No
	Crisp&Tasty	No	No	Yes	No
	BakePro	No	No	Yes	No

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 up to 99 of them in the “cookbook.” In addition, the “cookbook” also comes with predefined cooking profiles.

Oven cleaning with easyDial

There are ten oven cleaning profiles available:

- Semi-automatic cleaning profile
- “Rinse with water” cleaning profile
- ConvoClean fully automatic cleaning: Eight cleaning profiles for varying levels of soiling available, with some of them including steam disinfection and drying

Settings

















The settings in easyDial can be used to set a date and time, select a temperature unit, and adjust the acoustic signal’s volume.

Import and export functions

The import and export functions can be used, for example, to import and export cookbooks and run software updates.

2.2 Selected cooking profile

Various cooking profiles

Product					ACS+
Baguette, frozen		340 °F	15 min	-	 1
Baked potato		355 °F	-	200 °F	-
Flan		175 °F	35 min	-	-
Fish sticks		410 °F	12 min	-	 5
Leavening baked goods		95 °F	3 min	-	 1
Roasted chicken breast		455 °F	-	160 °F	-
Fresh carrots		210 °F	8 min	-	-
Pork schnitzel		391 °F	9 min	-	 3

3 easyDial Layout

Purpose of this section

The controls on your combi steamer include a series of buttons and a rotary encoder called the Convotharm Dial (C-Dial). These buttons, together with the C-Dial and the appliance's displays, can be used to select and use all of the appliance's functions.

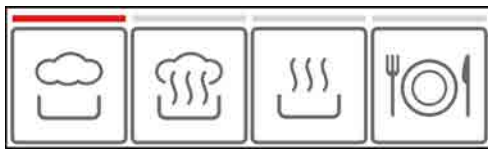
This section provides an overview of the appliance's easyDial user interface and goes over the functions behind the various buttons, displays, and the C-Dial.

Contents

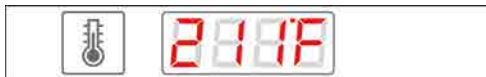
This section covers the following subjects:

	Page
easyDial Layout at a Glance	13
Buttons Used to Enter Settings and Make Selections	14
Prompt Indicators	15
Program Area	16
C-Dial Functions	17

3.1 easyDial Layout at a Glance



Used to select an operating mode



Used to enter and display the cooking temperature



Used to enter and display the cooking time or the internal temperature



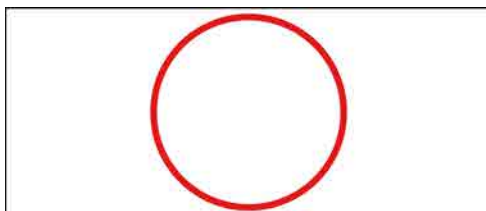
Used to select cooking functions (ACS+ extra functions)



Prompt indicators



Program area



C-Dial, control unit, and status indicator

3.2 Buttons Used to Enter Settings and Make Selections



Steam operating mode

The indicator light above the button will turn red when the operating mode is selected



Combi-steam operating mode



Convection operating mode



À la carte rethermalization operating mode



Used to enter a cooking temperature



Displays the cooking temperature

- Lights up with a solid light and shows the set cooking temperature in °F
- Flashes as long as the setting can be adjusted (approx. 5 seconds)



Press to enter the cooking time



Shows the cooking time or the internal temperature

- Lights up with a solid light and shows the set value
- Flashes as long as the setting can be adjusted (approx. 5 seconds)



Press to enter the internal temperature



Fan speed (selected)

Controls the airflow speed inside the cooking compartment with five settings:

- From speed 1 (minimum airflow speed)
- To speed 5 (maximum airflow speed)



HumidityPro

Controls the moisture inside the cooking compartment with five settings:

- From setting 1 (minimum moisture)
- To setting 5 (maximum moisture)



Crisp&Tasty

Removes moisture from the cooking compartment with five settings:

- From setting 1 (minimum moisture removal)
- To setting 5 (maximum moisture removal)



BakePro

Baking function with steaming and automatically controlled fan stop times with five settings:

- From setting 1 (minimum moisture output)
- To setting 5 (maximum moisture output)

Manual steaming (during cooking sequence)
Used to add moisture to the cooking compartment (in the form of steam or a spray mist).

3.3 Prompt Indicators



Out of rinse aid
(only when using fully automatic oven cleaning)

- This indicator will light up when more rinse aid needs to be added



Out of cleaning agent
(only when using fully automatic oven cleaning)

- This indicator will light up when more cleaning agent needs to be added



Not enough water

- This indicator will light up when the water supply is interrupted



Appliance fault

- This indicator will flash with a red light when there is an appliance malfunction.

Carry out the required action or call a service technician if necessary



Open appliance door

- This indicator will light up yellow whenever the appliance door needs to be opened



Close appliance door

- This indicator will light up yellow whenever the appliance door needs to be closed



The user sprays cleaning agent inside
(only when using semi-automatic oven cleaning)

- This indicator will light up yellow when cleaning agent needs to be sprayed inside the cooking compartment



The user rinses the cooking compartment with water
(only when using semi-automatic oven cleaning)

- This indicator will light up yellow when the cooking compartment needs to be rinsed with water



USB stick plugged in

- This indicator will light up with a solid yellow light when a USB flash drive is plugged in and recognized
- The indicator will flash with a yellow light when data is being transferred

3.4 Program Area



Cookbook

Used to manage up to 99 cooking profiles

Cookbook with plugged-in USB flash drive
Import/export functions



Clean

Cleaning profiles for oven cleaning



Program display

Displays the:

- Current cooking compartment temperature or the internal temperature
- Pre-heating temperature or cool down temperature
- Current cooking time during the cooking sequence
- Program slots for cooking profiles in the cookbook
- Cleaning profiles
- Settings
- Import/export functions
- Error codes



Pre-heating

Pre-heats the cooking compartment

- The indicator will flash when it is advisable to use the "pre-heat" function
- The indicator will light up with a solid light when the "pre-heat" function is running

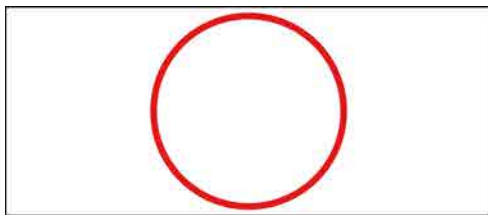


Cool down

Quickly cools down the cooking compartment

- The indicator will flash when it is advisable to use the "cool down" function
- The indicator will light up with a solid light when the "Cool down" function is running

3.5 C-Dial Functions



Turning the C-Dial

- Used to select settings



Quickly pressing the C-Dial

- Used to confirm settings
- Used to start and end processes

Pressing and holding down the C-Dial

- Used to configure settings



Green C-Dial light

- Lights up with a solid light when the appliance is ready for operation or a process has ended
- Lights up with a solid light when a program slot in the cookbook is taken
- Flashes when the operator needs to do something



Yellow C-Dial light

- Lights up with a solid light when the operator needs to wait (during cleaning, pre-heat, and cool down sequences, for instance)
- Lights up with a solid light when the appliance door is open
- Lights up with a solid light when a program slot in the cookbook is available
- Flashes when the operator needs to be careful



Red C-Dial light

- Lights up with a solid light during cooking



Blue C-Dial light

- Lights up with a solid light when a USB drive is plugged in and the “cookbook” is selected
- Flashes when data is being transferred

4 Cooking with easyDial

Purpose of this section

This section provides cooking workflows and step-by-step instructions for the most important tasks that need to be carried out when cooking with easyDial.

Contents

This section covers the following subjects:

	Page
Instructions	19
Cooking Workflows	29

4.1 Instructions

Purpose of this section

This section provides step-by-step instructions for the most important tasks that need to be carried out when selecting and configuring settings, as well as during cooking.

Contents

This section covers the following subjects:

	Page
Entering a Cooking Profile That Uses Steam	20
Entering a Cooking Profile That Uses Combi-Steam	21
Entering a Cooking Profile That Uses Convection	22
Entering a Cooking Profile That Uses Rethermalization	24
Entering a Cooking Profile That Uses the Internal Temperature Measurement Function	25
Selecting the Pre-Heat and Cool down Functions	26
Starting a Cooking Sequence	27
Stopping a Cooking Process	27
Changing Settings During Cooking	28
Manual Steaming During Cooking	28

4.1.1 Entering a Cooking Profile That Uses Steam

Applications

The “steam” operating method is suitable for the following cooking methods:

- Boiling
- Steaming
- Blanching
- Poaching
- Preserving

Temperature range

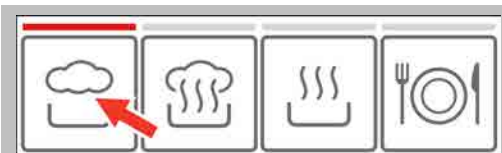

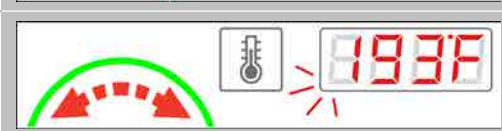

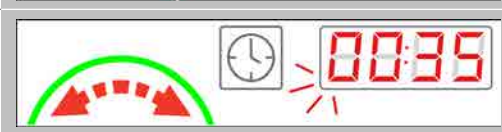

When you use the “steam” cooking method, you will be working within a temperature range of 85 °F to 265 °F.

Available cooking functions



Five fan speed settings

Entering the cooking profile

1.  Select the “steam” operating mode.
2.  Press the “cooking temperature” button.
3.  Turn the C-Dial to set the cooking temperature you want.
4.  Press the “Cooking time” button.
5.  Turn the C-Dial to set the cooking time you want.
6.  Select the “fan speed” setting you want.



Result: You have now entered a cooking profile.

Next steps:

- Pre-heating or cooling down the cooking compartment after being prompted do so. For more information, go to Page 26
- Starting the cooking sequence. For more information, go to Page 27
- For more information on cooking workflows, go to Page 29

4.1.2 Entering a Cooking Profile That Uses Combi-Steam

Applications

Combi-steam is a combination of convection and steam. “Combi-steam” is an appliance operating mode in which food is cooked using combi-steam. The “combi-steam” operating method is suitable for the following cooking methods:

- Roasting
- Baking
- Braising

Temperature range

When you use the “combi-steam” cooking method, you will be working within a temperature range of 85 °F to 480 °F.

Available cooking functions

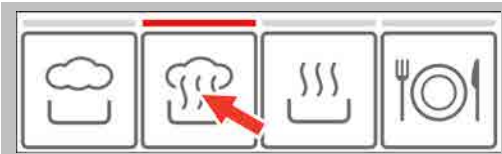

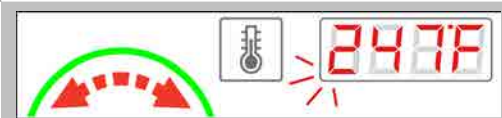






Five fan speed settings



HumidityPro, either with five manual settings or in automatic mode

Entering the cooking profile

1.  Select the “combi-steam” operating mode.
2.  Press the “cooking temperature” button.
3.  Turn the C-Dial to set the cooking temperature you want.
4.  Press the “Cooking time” button.
5.  Turn the C-Dial to set the cooking time you want.
6.  Select the “fan speed” setting you want.
7.  Select the “HumidityPro” setting you want.



Result: You have now entered a cooking profile.

Next steps:

- Pre-heating or cooling down the cooking compartment after being prompted do so. For more information, go to Page 26
- Starting the cooking sequence. For more information, go to Page 27
- For more information on cooking workflows, go to Page 29

4.1.3 Entering a Cooking Profile That Uses Convection

Applications




“Hot air” is an appliance operating mode in which food is cooked using dry heat. The “convection” operating method is suitable for the following cooking methods:

- Roasting
- Baking
- Cooking au gratin
- Broiling
- Dry roasting









Temperature range

When you use the “convection” cooking method, you will be working within a temperature range of 85 °F to 480 °F.

Available cooking functions

-  Five fan speed settings
-  Five Crisp&Tasty settings
-  Five BakePro settings

Entering the cooking profile

1.  Select the “convection” operating mode.
2.  Press the “cooking temperature” button.
3.  Turn the C-Dial to set the cooking temperature you want.
4.  Press the “Cooking time” button.
5.  Turn the C-Dial to set the cooking time you want.
6.  Select the “fan speed” setting you want.
7.  Select the “Crisp&Tasty” setting you want.
8.  Select the “BakePro” setting you want.



Result: You have now entered a cooking profile.

Next steps:

- Pre-heating or cooling down the cooking compartment after being prompted do so. For more information, go to Page 26
- Starting the cooking sequence. For more information, go to Page 27
- For more information on cooking workflows, go to Page 29

4.1.4 Entering a Cooking Profile That Uses Rethermalization

Applications

“Rethermalization” is a combi steamer operating mode in which pre-cooked food is heated up and fully cooked so that it can be served. Almost any type of food can be rethermalized, although it needs to be placed on a plate first.

Temperature range

When “rethermalizing” food, you will be working within a temperature range of 250 °F to 320 °F.

Available cooking functions



Five fan speed settings

Entering the cooking profile

- | | | |
|----|--|--|
| 1. | | Select the “rethermalization” operating mode. |
| 2. | | Press the “cooking temperature” button. |
| 3. | | Turn the C-Dial to set the cooking temperature you want. |
| 4. | | Press the “Cooking time” button. |
| 5. | | Turn the C-Dial to set the cooking time you want. |
| 6. | | Select the “fan speed” setting you want. |



Result: You have now entered a cooking profile.

Next steps:

- Pre-heating or cooling down the cooking compartment after being prompted do so. For more information, go to Page 26
- Starting the cooking sequence. For more information, go to Page 27
- For more information on cooking workflows, go to Page 29

4.1.5 Entering a Cooking Profile That Uses the Internal Temperature Measurement Function

Applications

When you use the internal temperature measurement function, the cooking process' duration will depend on the food's internal temperature instead of on a set time. This function can be used with all operating modes.

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

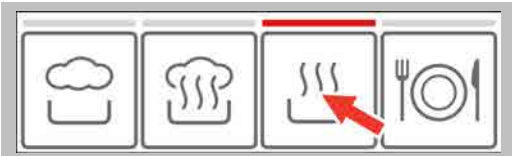

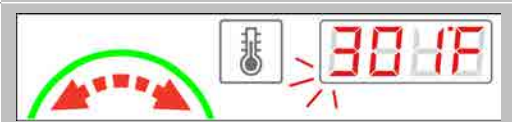



Temperature range

When you use the internal temperature measurement function, you will be working within a temperature range of 20 °C to 99 °C.

Available cooking functions

The cooking functions available will depend on the selected operating mode. For more information, refer to *"Available cooking functions"* on Page 9.

Entering the cooking profile

- | | | |
|----|---|---|
| 1. |  | Select the operating mode you want ("convection," for example). |
| 2. |  | Press the "cooking temperature" button. |
| 3. |  | Turn the C-Dial to set the cooking temperature you want. |
| 4. |  | Press the "internal temperature" button. |
| 5. |  | Turn the C-Dial to set the internal temperature you want. |
| 6. |  | Press the button for the cooking function you want ("fan speed," for example) in order to select a setting. |



Result: You have now entered a cooking profile.

Next steps:

- Pre-heating or cooling down the cooking compartment after being prompted do so. For more information, go to Page 26
- Starting the cooking sequence. For more information, go to Page 27
- For more information on cooking workflows, go to Page 29

4.1.6 Selecting the Pre-Heat and Cool down Functions

Prerequisites

- You must have entered a new cooking profile or opened one from the “cookbook.”
- The system must prompt you to pre-heat or cool down the cooking compartment before cooking.

Selecting the pre-heat function

1.



Press the “pre-heat” button to pre-heat the cooking compartment after you are prompted to do so.



Result: The cooking compartment will be pre-heated.

Next steps:

- Starting the cooking sequence. For more information, go to Page 27
- For more information on the steps in a cooking workflow, go to Page 30

Selecting the Cool down function

1.



Press the “Cool down” button to cool down the cooking compartment after you are prompted to do so.



Result: The cooking compartment will be cooled down.

Next steps:

- Starting the cooking sequence. For more information, go to Page 27
- For more information on the steps in a cooking workflow, go to Page 32

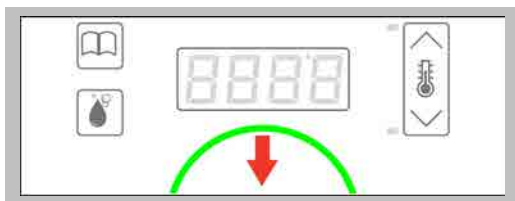
4.1.7 Starting a Cooking Sequence

Prerequisites

- Before starting a cooking sequence, read and understand the rules, risks, and hazards associated with safely using the appliance (as described in the operating manual) and follow all the corresponding instructions.
- You must have configured a new cooking profile.
- You must have pre-heated or cooled down the cooking compartment after being prompted to do so.
- The C-Dial will light up with a solid green light.

Starting a Cooking Sequence

1.



Quickly press the C-Dial to start the cooking sequence.



Result: The cooking sequence will start and the C-Dial will light up with a solid red light.

Next steps:

- Stopping the cooking sequence. For more information, go to Page 27
- Changing the cooking settings. For more information, go to on page 28
- Cook with the cooking profile (for more on how to do this, please refer to the *"How to Cook with Your Combi Steamer"* section in the operating manual)

4.1.8 Stopping a Cooking Process

Prerequisites

- You must have started the cooking sequence already.
- The C-Dial will light up with a solid red light.

Stopping a cooking process

1.



Quickly press the C-Dial to stop the cooking sequence.




Result: The cooking sequence will stop and the C-Dial will light up with a solid green light.


4.1.9 Changing Settings During Cooking


Prerequisites


- You must have started the cooking sequence already.


Changing settings during cooking

- 

Press the "cooking temperature" button to change the cooking temperature.
- 

Turn the C-Dial to set the cooking temperature you want.
- 

Press the "cooking time" button to change the cooking time.
- 

Turn the C-Dial to set the cooking time you want.
- 

Press the button for the cooking function you want ("fan speed," for example) to change the corresponding setting.



Result: The changes you make will be applied to the cooking process after approximately five seconds.

4.1.10 Manual Steaming During Cooking

Prerequisites

- You must have entered a new cooking profile that uses the "convection" operating mode or opened one from the "cookbook."
- You must have started the cooking sequence already.

Manual Steaming During Cooking

- 

Press the "manual steaming" button and hold it down as long as you want steam to be conveyed into the cooking compartment.



Result: The food being cooked will be steamed while the button is being held down.

4.2 Cooking Workflows

Purpose of this section

This section goes over the workflows that easyDial uses during cooking.

Contents

This section covers the following subjects:




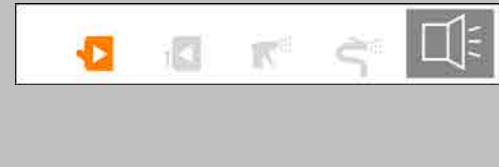

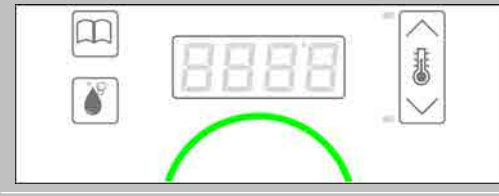

	Page
Cooking Workflow with Pre-Heat Function	30
Cooking Workflow with Cool down Function	32

4.2.1 Cooking Workflow with Pre-Heat Function

Prerequisites

- You must have entered a new cooking profile or opened one from the “cookbook.”
- The cooking compartment temperature must be too low for the selected cooking profile.

Cooking workflow steps

Step 1 The cooking compartment temperature is too low The appliance will make the “pre-heat” indicator flash in order to indicate that the cooking compartment should be manually pre-heated. The C-Dial will light up with a solid green light.	
Step 2 Pre-heating After the “pre-heat” button is pressed, the appliance will automatically heat up the cooking compartment to the cooking temperature set in the cooking profile. During pre-heating, the C-Dial will light up with a solid yellow light.	
Step 3 The appliance keeps the cooking compartment temperature constant Once the cooking compartment temperature is reached, the C-Dial will flash with a green light. At this point, the appliance will start keeping the cooking compartment temperature constant.	
The appliance prompts the user to put the food inside An acoustic signal asking for the food to be put inside the appliance will be emitted and the “open appliance door” prompt indicator will light up at the same time.	
Step 4 The user puts the food inside the appliance While food is being put inside the appliance, the C-Dial will light up with a solid yellow light.	
Step 5 Starting After the appliance door is closed, the C-Dial will light up with a solid green light. Pressing the C-Dial will start the cooking process.	
Step 6 Cooking The cooking process will start. The appliance will start displaying the remaining cooking time or the internal temperature reached, as applicable. The C-Dial will light up with a solid red light.	

- Step 7 The cooking process ends**
Once the end of the cooking sequence is reached, the C-Dial will start flashing with a green light.
-
- The appliance prompts the user to remove the food from cooking compartment**
An acoustic signal asking for the food to be removed from the appliance will be emitted and the "open appliance door" prompt indicator will light up at the same time.



4.2.2 Cooking Workflow with Cool down Function

Prerequisites

- You must have entered a new cooking profile or opened one from the “cookbook.”
- The cooking compartment temperature must be too high for the selected cooking profile.

Cooking workflow steps

Step 1 The cooking compartment temperature is too high

The appliance makes the “cool down” indicator flash in order to indicate that the cooking compartment should be manually cooled down. The C-Dial will light up with a solid green light.



The appliance prompts the user to open the appliance door

At the same time, the “open appliance door” indicator will light up with a solid light so that the appliance door can be opened (in order to allow the appliance to cool down faster).



Step 2 The appliance prompts the user to activate the cool down function

After the appliance door is opened, the “cool down” indicator flashes. The C-Dial will light up with a solid yellow light.



Step 3 Cool down

After the “cool down” button is pressed, the appliance automatically uses the fan to cool down the cooking compartment to the cooking temperature set in the cooking profile. During the cool down process, the C-Dial will light up with a solid yellow light.



Step 4 The cooking compartment temperature is reached

Once the cooking compartment temperature is reached, the fan will stop. The C-Dial will flash with a green light.



The user puts the food inside the appliance

While food is being put inside the appliance, the “Close appliance door” indicator will light up with a solid light.



Step 5 Starting

After the appliance door is closed, the C-Dial will light up with a solid green light. Pressing the C-Dial will start the cooking process.



Step 6 Cooking

The cooking process will start. The appliance will start displaying the remaining cooking time or the internal temperature reached, as applicable. The C-Dial will light up with a solid red light.



- Step 7 The cooking process ends**
Once the end of the cooking sequence is reached, the C-Dial will start flashing with a green light.
-
- The appliance prompts the user to remove the food from cooking compartment**
An acoustic signal asking for the food to be removed from the appliance will be emitted and the "open appliance door" prompt indicator will light up at the same time.



5 Using the Cookbook

Purpose of this section

This section provides cooking workflows and step-by-step instructions for the most important tasks required in order to use the easyDial cookbook.

Contents

This section covers the following subjects:

	Page
Instructions	35
Cooking Workflows	42

5.1 Instructions

Purpose of this section

This section provides step-by-step instructions for the most important tasks associated with the cookbook.

Contents

This section covers the following subjects:

	Page
Accessing the Cooking Profiles in the Cookbook	36
Starting a cooking profile from the cookbook	37
Creating a Simple New Cooking Profile in the Cookbook	38
Creating a Multi-Step Cooking Profile in the Cookbook	39
Deleting Cooking Profiles from the Cookbook	40
Exiting the cookbook	41

5.1.1 Accessing the Cooking Profiles in the Cookbook


Cookbook functions

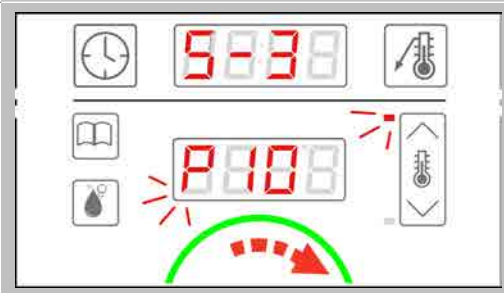
P 1	Program slots P1 to P99 for cooking profiles
5 - 1	Cooking profile with a single cooking step
5 - 3	Cooking step 3 of a multi-step cooking profile (maximum number of cooking steps: nine)

Prerequisites

- The cooking profile must have already been stored in the cookbook.

Access the cooking profile in the cookbook

- 

Press the "cookbook" button.
 - 

Turn the C-Dial to select the program slot for the cooking profile you want.
Green C-Dial light = The program slot contains a profile
- ➔ **Result:** The cooking profile will be displayed together with the settings for the corresponding cooking step.

Next steps:

- Pre-heating or cooling down the cooking compartment after being prompted do so. For more information, go to Page 26
- Starting a cooking profile from the cookbook. For more information, go to Page 37
- Deleting a cooking profile from the cookbook. For more information, go to Page 40
- Exiting the cookbook. For more information, go to Page 41
- For more information on the steps in a cooking workflow, go to Page 43

5.1.2 Starting a cooking profile from the cookbook

Prerequisites

- Before starting a cooking profile, read and understand the rules, risks, and hazards associated with safely using the appliance (as described in the operating manual) and follow all the corresponding instructions.
- You must have accessed a cooking profile from the cookbook.
- You must have pre-heated or cooled down the cooking compartment after being prompted to do so.
- The C-Dial will light up with a solid green light.

Starting a cooking profile from the cookbook

1.



Quickly press the C-Dial to start the cooking sequence.





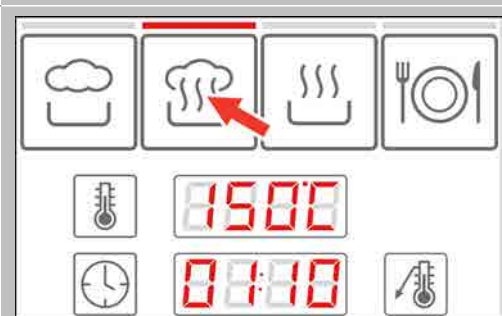

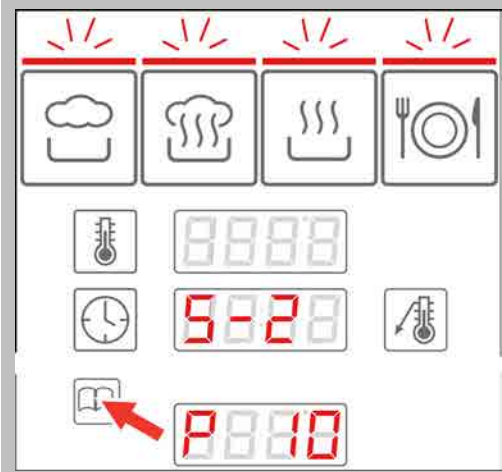


Result: The cooking sequence will start immediately and the C-Dial will light up with a solid red light.

Next steps:

- Stopping the cooking sequence. For more information, go to Page 27
- Cook with the cooking profile (for more on how to do this, please refer to the *"How to Cook with Your Combi Steamer"* section in the operating manual)

5.1.3 Creating a Simple New Cooking Profile in the Cookbook

Creating a simple new cooking profile in the cookbook

1.  Press the "cookbook" button.
2.  Turn the C-Dial to select a free program slot for the cooking profile.
Yellow C-Dial light = Free program slot
Green C-Dial light = The program slot contains a profile
3.  Set the settings for your cooking profile.
4.  Save the settings for the 1st cooking step by pressing the "cookbook" button.
5.  Do not add another cooking step.
Or, if you do want to add another cooking step, go to *Creating a Multi-Step Cooking Profile in the Cookbook* Page 39 for more information
6.  Confirm by pressing the "cookbook" button.
7.  Press the "cookbook" button to exit the cookbook.



Result: You have now created a cooking profile.

Next steps:

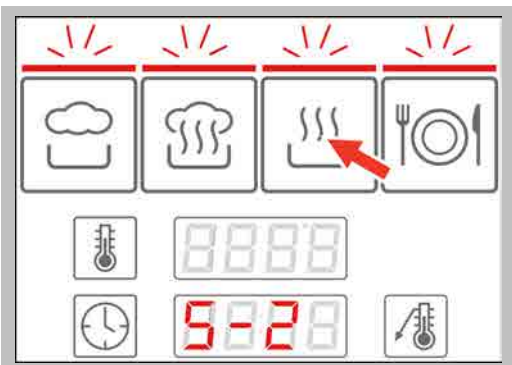
- Creating a multi-step cooking profile in the cookbook. For more information, go to Page 39
- Accessing a cooking profile found in the cookbook. For more information, go to Page 36


5.1.4 Creating a Multi-Step Cooking Profile in the Cookbook

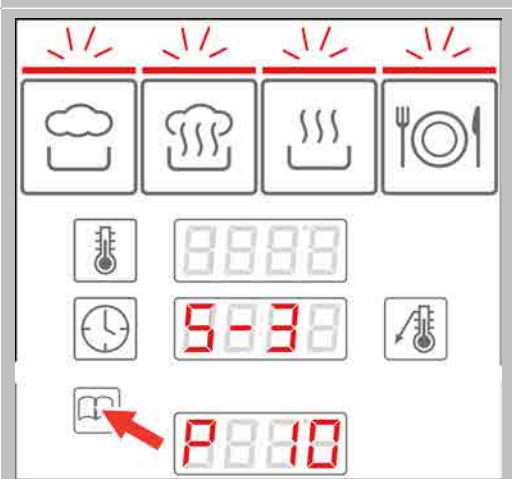
Prerequisites


- You must have the cookbook open with a program slot already selected.
- You must have already entered and saved the first cooking step for a cooking profile.


Creating a multi-step cooking profile in the cookbook

- 

Set the settings for the 2nd cooking step in your cooking profile.
- 

Save the settings for the 2nd cooking step by pressing the "cookbook" button.
- 

Do not add another cooking step.
Or configure the settings for an additional cooking step if you want.
- 

Confirm by pressing the "cookbook" button.
- 

Press the "cookbook" button to exit the cookbook.



Result: You have now created a cooking profile.

Next steps:

- Accessing a cooking profile found in the cookbook. For more information, go to Page 36

5.1.5 Deleting Cooking Profiles from the Cookbook


Cookbook functions

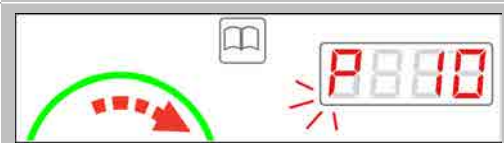
P 1	Program slots P1 to P99 for cooking profiles
dEL	Indicates that the cooking profile is about to be deleted


Prerequisites


- The cooking profile must have already been stored in the cookbook.

Delete the cooking profile from the cookbook

- 

Press the "cookbook" button.
- 

Turn the C-Dial to select the program slot for the cooking profile you want.
Green C-Dial light = The program slot contains a profile
- 

Press and hold down the "cookbook" button until the display shows the letters "dEL."
- 

Confirm immediately by pressing the "cookbook" button.



Result: The cooking profile has now been deleted (together with its settings) from the program slot. The C-Dial will light up with a solid yellow light.

Next steps:

- Exiting the cookbook. For more information, go to Page 41

5.1.6 Exiting the cookbook

Prerequisites

- A cooking profile's program slot must have already been selected in the cookbook.

Exiting the cookbook

1.



Press the “cookbook” button.



Result: The system will exit the cookbook.

5.2 Cooking Workflows

Purpose of this section

This section goes over the workflows that easyDial uses when cooking with the cookbook.

Contents

This section covers the following subjects:

	Page
Cooking Workflow for a Multi-Step Cooking Profile	43

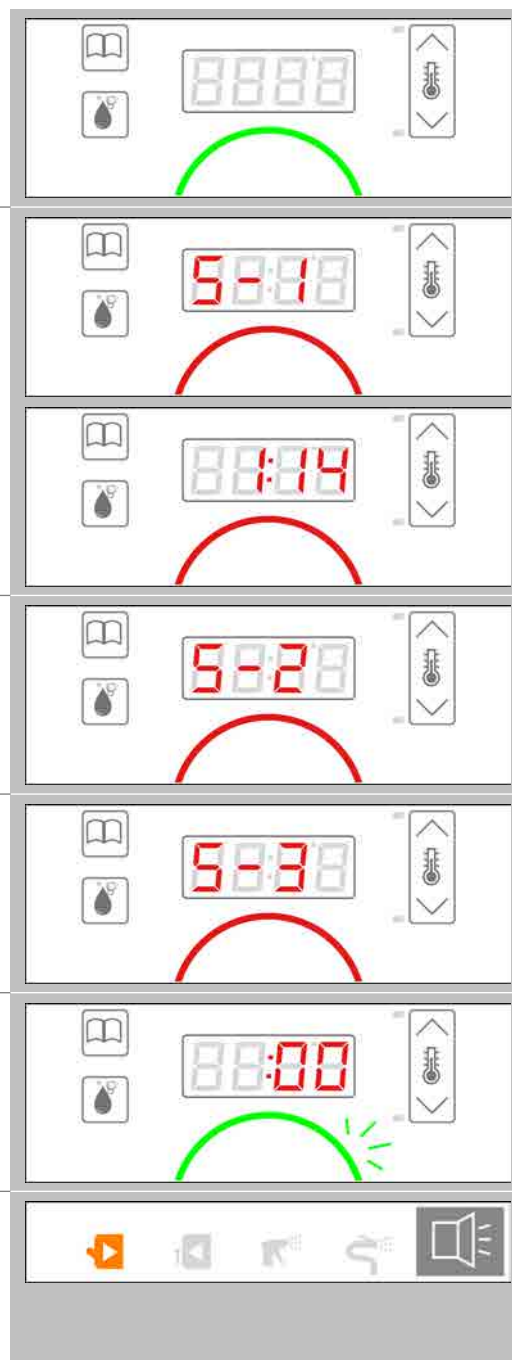
5.2.1 Cooking Workflow for a Multi-Step Cooking Profile

Prerequisites

- You must have opened a multi-step cooking profile from the “cookbook.”
- You must have pre-heated or cooled down the cooking compartment after being prompted to do so.
- You must have already placed the food you want inside the cooking compartment.

Cooking workflow steps

Step 1	Starting After the appliance door is closed, the C-Dial will light up with a solid green light. Pressing the C-Dial will start the cooking process.
Step 2	Cooking step 1 The cooking sequence will start with cooking step 1. During all cooking steps, the remaining total cooking time / the internal temperature reached will be displayed alternately with the current cooking step. The C-Dial will light up with a solid red light.
Step 3	Cooking step 2 The cooking sequence will continue with cooking step 2. The C-Dial will light up with a solid red light.
Step 4	Cooking step 3 The cooking sequence will continue with cooking step 3. The C-Dial will light up with a solid red light.
Step 5	The cooking process ends Once the end of the cooking sequence is reached, the C-Dial will start flashing with a green light.
	The appliance prompts the user to remove the food from cooking compartment An acoustic signal asking for the food to be removed from the appliance will be emitted and the “open appliance door” prompt indicator will light up at the same time.



6 Cleaning with easyDial

Purpose of this section

This section provides cleaning workflows and step-by-step instructions for the most important tasks that need to be carried out when cleaning with easyDial.

Contents

This section covers the following subjects:

	Page
Instructions	45
Cleaning Workflows	49

6.1 Instructions

Purpose of this section

This section provides step-by-step instructions for the most important tasks that need to be carried out before and during cleaning.

Contents

This section covers the following subjects:


	Page
Accessing Cleaning Profiles	46
Starting a Cleaning Sequence	47
Stopping the Cleaning Process	47
Exiting Cleaning Mode	48

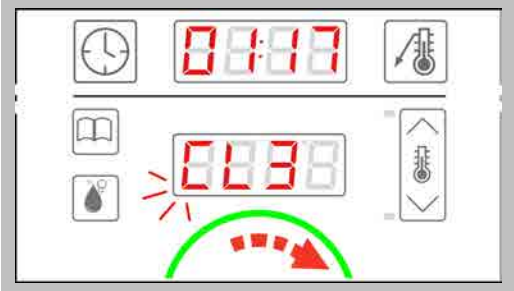
6.1.1 Accessing Cleaning Profiles


Available cleaning profiles

CL A	Cleaning assistant cleaning profile; semi-automatic oven cleaning
CL 0	"Rinse with water" cleaning profile
ConvoClean cleaning profile	
CL 1	Cleaning level 1 for light soiling
CL 2	Cleaning level 2 for moderate soiling
CL 3	Cleaning level 3 for heavy soiling
CL 4	Cleaning level 4 for extremely heavy soiling
CL 1d	Cleaning level 1 for light soiling, with steam disinfection and drying
CL 2d	Cleaning level 2 for moderate soiling, with steam disinfection and drying
CL 3d	Cleaning level 3 for heavy soiling, with steam disinfection and drying
CL 4d	Cleaning level 4 for extremely heavy soiling, with steam disinfection and drying

Accessing a cleaning profile

- 

Press the "clean" button.
 - 

Turn the C-Dial to select the cleaning profile you want.
- 
Result: The cleaning profile and the corresponding cleaning duration will be displayed.

Next steps:


- Starting the cleaning profile. For more information, go to Page 47
- Exiting cleaning mode. For more information, go to Page 48
- For more information on cleaning workflows, go to Page 49

6.1.2 Starting a Cleaning Sequence

Prerequisites

- Before starting a cleaning profile, read and understand the rules, risks, and hazards associated with safely using the appliance (as described in the operating manual) and follow all the corresponding instructions.
- You must have accessed the cleaning profile you want.
- The C-Dial will light up with a solid green light.

Starting a Cleaning Sequence

1. 
- Quickly press the C-Dial to start the cleaning sequence.



Result: The cleaning profile will start immediately and the C-Dial will light up with a solid yellow light.

Next steps:


- Stopping the cleaning sequence. For more information, go to Page 47
- Clean with the cleaning profile (for more on how to do this, please refer to the *How to Clean the Combi Steamer* section in the operating manual)

6.1.3 Stopping the Cleaning Process

Prerequisites

- You must have accessed a cleaning profile.
- You must have started the cleaning profile.
- The C-Dial will light up with a solid yellow light.

Stopping the cleaning sequence

1. 
- Press the C-Dial to stop the cleaning process.



Result: The cleaning sequence will stop (only possible if no cleaning agent has been added yet). The C-Dial will light up with a solid green light.

6.1.4 Exiting Cleaning Mode

Prerequisites

- You must have selected a cleaning profile.

Exiting cleaning mode

1.



Press the “clean” button.



Result: The system will exit cleaning mode.

6.2 Cleaning Workflows

Purpose of this section

This section goes over the workflows that easyDial uses during cleaning.

Contents

This section covers the following subjects:

	Page
Semi-Automatic Oven Cleaning Workflow	50
Workflow for Oven Cleaning Without Cleaning Agent	52
Fully Automatic ConvoClean Oven Cleaning Workflow	53
Workflow for Fully Automatic ConvoClean Oven Cleaning with Single-Measure Dispensing	54

6.2.1 Semi-Automatic Oven Cleaning Workflow

Prerequisites

- The appliance door must be closed.
- The semi-automatic oven cleaning profile must have been selected.
- The cleaning profile must have been started.

Semi-automatic oven cleaning steps

- Step 1 The user removes all food**
Before the semi-automatic oven cleaning process starts, all food needs to be removed from the cooking compartment. The C-Dial will light up with a solid green light.

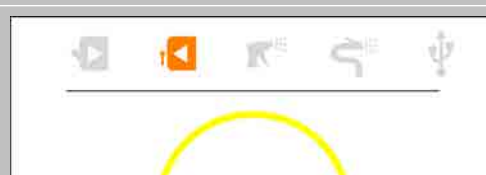


The appliance prompts the user to open the appliance door

An acoustic signal asking for the food to be removed from the appliance will be emitted and the "open appliance door" prompt indicator will light up at the same time.



- Step 2 The user removes all food**
While the user checks to make sure that all food has been removed, the "close appliance door" indicator will light up. The C-Dial will light up with a solid yellow light.



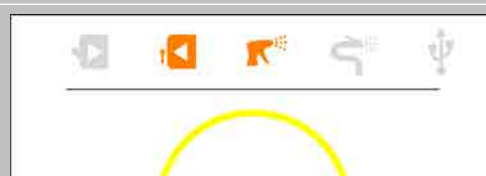
- Step 3 1st cleaning stage**
Immediately after the appliance door is closed, the cleaning sequence's 1st cleaning stage (soaking stage) starts. The display will show the cleaning duration. The C-Dial will light up with a solid yellow light.






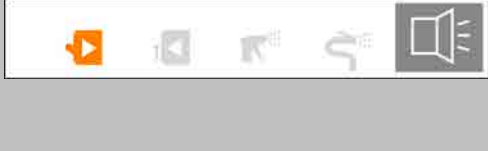


- Step 4 The appliance prompts the user to spray cleaning agent inside**
Once the 1st cleaning stage is complete, an acoustic signal will be emitted and the "open appliance door" and "spray cleaning agent inside" indicators will light up.



- Step 5 The user sprays cleaning agent inside**
While cleaning agent is being sprayed inside, the "close appliance door" and "spray cleaning agent inside" prompt indicators light up. The C-Dial will light up with a solid yellow light.



Step 6	2nd cleaning stage After the appliance door is closed, the 2nd cleaning stage will start (actual cleaning stage). The display will show the remaining cleaning duration. The C-Dial will light up with a solid yellow light.	
Step 7	The appliance prompts the user to rinse the cooking compartment with water Once the 2nd cleaning stage is complete, an acoustic signal will be emitted and the "open appliance door" and "rinse with water" indicators will light up.	
Step 8	The user rinses the cooking compartment with water While the cooking compartment is being rinsed, the "close appliance door" and "rinse with water" prompt indicators light up. The C-Dial will light up with a solid yellow light.	
Step 9	3rd cleaning stage After the appliance door is closed, the 3rd cleaning stage will start. The display will show the remaining cleaning duration. The C-Dial will light up with a solid yellow light.	
Step 10	The cleaning process ends Once the end of the cleaning process is reached, the C-Dial will start flashing with a green light.	
	The appliance prompts the user to open the appliance door An acoustic signal asking for the food to be removed from the appliance will be emitted and the "open appliance door" prompt indicator will light up at the same time.	

6.2.2 Workflow for Oven Cleaning Without Cleaning Agent

Prerequisites

- The appliance door must be closed.
- The “oven cleaning without cleaning agent” cleaning profile must have been selected.
- The cleaning profile must have been started.

Steps for oven cleaning without cleaning agent

- Step 1 The user removes all food**
Before the “oven cleaning without cleaning agent” process starts, all food needs to be removed from the cooking compartment. The C-Dial will light up with a solid green light.

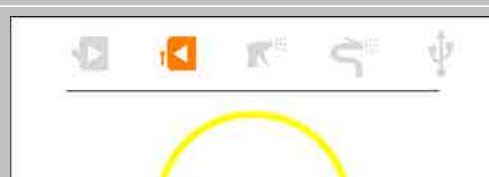


The appliance prompts the user to open the appliance door

An acoustic signal asking for the food to be removed from the appliance will be emitted and the “open appliance door” prompt indicator will light up at the same time.



- Step 2 The user removes all food**
While the user checks to make sure that all food has been removed, the “close appliance door” indicator will light up. The C-Dial will light up with a solid yellow light.



- Step 3 Clean**
After the appliance door is closed, the “oven cleaning without cleaning agent” process will start. The display will show the remaining cleaning duration. The C-Dial will light up with a solid yellow light.



- Step 4 The cleaning process ends**
Once the end of the cleaning process is reached, the C-Dial will start flashing with a green light.



The appliance prompts the user to open the appliance door

An acoustic signal asking for the food to be removed from the appliance will be emitted and the “open appliance door” prompt indicator will light up at the same time.



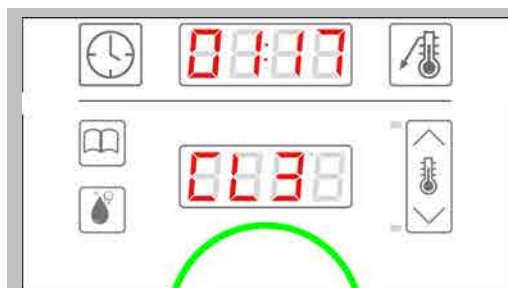
6.2.3 Fully Automatic ConvoClean Oven Cleaning Workflow

Prerequisites

- The appliance door must be closed.
- A fully automatic ConvoClean oven cleaning profile must have been selected.
- The cleaning profile must have been started.

Fully automatic ConvoClean oven cleaning steps

- Step 1 The user removes all food**
Before the fully automatic ConvoClean oven cleaning process starts, all food needs to be removed from the cooking compartment. The C-Dial will light up with a solid green light.

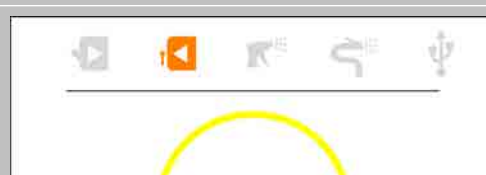


The appliance prompts the user to open the appliance door

An acoustic signal asking for the food to be removed from the appliance will be emitted and the "open appliance door" prompt indicator will light up at the same time.



- Step 2 The user removes all food**
While the user checks to make sure that all food has been removed, the "close appliance door" indicator will light up. The C-Dial will light up with a solid yellow light.



- Step 3 Clean**
After the appliance door is closed, the fully automatic ConvoClean oven cleaning process will start. The display will show the remaining cleaning duration. The C-Dial will light up with a solid yellow light.



- Step 4 The cleaning process ends**
Once the end of the cleaning process is reached, the C-Dial will start flashing with a green light.



The appliance prompts the user to open the appliance door

An acoustic signal asking for the food to be removed from the appliance will be emitted and the "open appliance door" prompt indicator will light up at the same time.



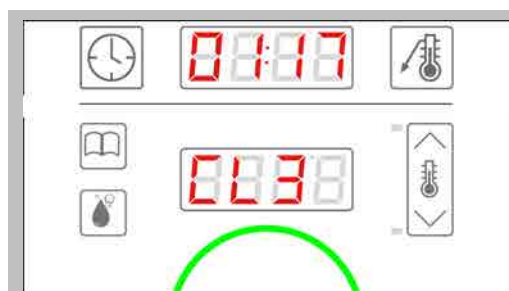
6.2.4 Workflow for Fully Automatic ConvoClean Oven Cleaning with Single-Measure Dispensing

Prerequisites

- The appliance door must be closed.
- A fully automatic ConvoClean oven cleaning profile must have been selected.
- The cleaning profile must have been started.

Fully automatic ConvoClean oven cleaning steps

- Step 1 The user removes all food**
Before the fully automatic ConvoClean oven cleaning process (with single-measure dispensing) starts, all food needs to be removed from the cooking compartment. The C-Dial will light up with a solid green light.

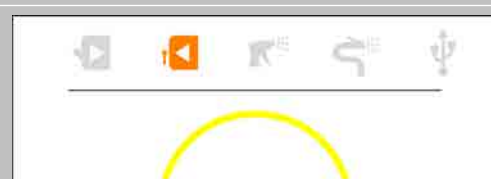


The appliance prompts the user to open the appliance door

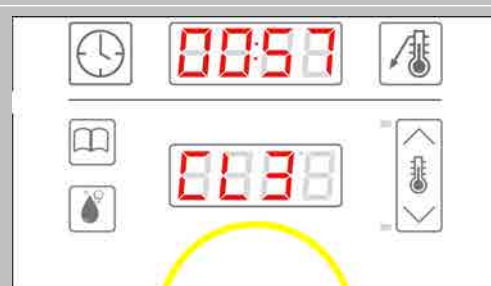
An acoustic signal asking for the food to be removed from the appliance will be emitted and the "open appliance door" prompt indicator will light up at the same time.



- Step 2 The user removes all food**
While the user checks to make sure that all food has been removed, the "close appliance door" indicator will light up. The C-Dial will light up with a solid yellow light.



- Step 3 1st cleaning stage**
Immediately after the appliance door is closed, the 1st cleaning stage (soaking stage) of the fully automatic ConvoClean oven cleaning process (with single-measure dispensing) will start. The display will show the remaining cleaning duration. The C-Dial will light up with a solid yellow light.



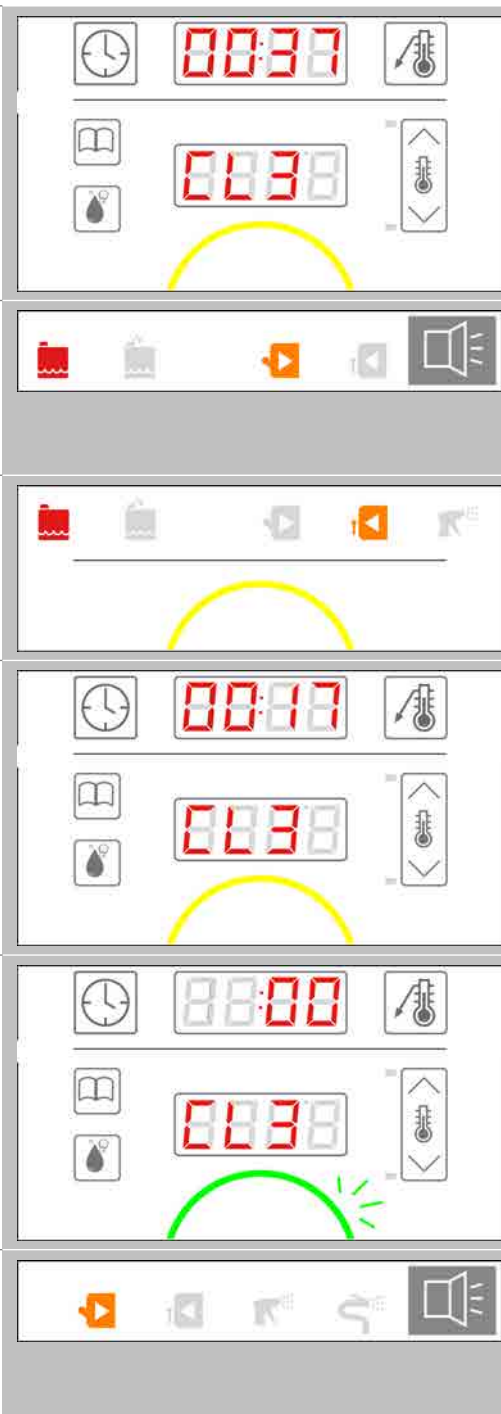
- Step 4 The appliance prompts the user to add cleaning agent**
Once the 1st cleaning stage is complete, an acoustic signal will be emitted and the "open appliance door" and "not enough cleaning agent" indicators will light up.



- Step 5 The user adds cleaning agent**
While cleaning agent is being added, the "close appliance door" and "not enough cleaning agent" indicators will light up. The system will also display the number of bottles required. The C-Dial will light up with a solid yellow light.



- Step 6 2nd cleaning stage**
After the appliance door is closed, the 2nd cleaning stage of the fully automatic ConvoClean oven cleaning process (with single-measure dispensing) will start (actual cleaning stage). The display will show the remaining cleaning duration. The C-Dial will light up with a solid yellow light.
- Step 7 The appliance prompts the user to add rinse aid**
Once the 2nd cleaning stage is complete, an acoustic signal will be emitted and the “open appliance door” and “not enough rinse aid” indicators will light up.
- Step 8 The user adds rinse aid**
While rinse aid is being added, the “close appliance door” and “not enough rinse aid” indicators will light up. The system will also display the number of bottles required. The C-Dial will light up with a solid yellow light.
- Step 9 3rd cleaning stage**
After the appliance door is closed, the 3d cleaning stage of the fully automatic ConvoClean oven cleaning process (with single-measure dispensing) will start (rinsing stage). The display will show the remaining cleaning duration. The C-Dial will light up with a solid yellow light.
- Step 10 The cleaning process ends**
Once the end of the cleaning process is reached, the C-Dial will start flashing with a green light.
- The appliance prompts the user to open the appliance door**
An acoustic signal asking for the food to be removed from the appliance will be emitted and the “open appliance door” prompt indicator will light up at the same time.



7 Configuring Settings in easyDial

Purpose of this section

This section provides step-by-step instructions for the most important tasks involved in the use of easyDial's settings.

Contents

This section covers the following subjects:

	Page
Setting the Date and Time and Configuring the Temperature Display	57

7.1 Setting the Date and Time and Configuring the Temperature Display

Setting the date and time and configuring the temperature display

- | | | |
|-----|--|---|
| 1. | | To set the day, press and hold down the C-Dial until the display shows the letters "Adj." |
| 2. | | Turn the C-Dial to select the day. |
| 3. | | Then press the C-Dial briefly to set the month. |
| 4. | | Turn the C-Dial to select the month. |
| 5. | | Then press the C-Dial briefly to set the year. |
| 6. | | Turn the C-Dial to select the year. |
| 7. | | Then press the C-Dial briefly to set the hours. |
| 8. | | Turn the C-Dial to select the hours. |
| 9. | | Then press the C-Dial briefly to set the minutes. |
| 10. | | Turn the C-Dial to select the minutes. |
| 11. | | Then press the C-Dial briefly to configure the temperature display. |
| 12. | | Turn the C-Dial to select the temperature unit you want for the display (°F). |
| 13. | | Quickly press the C-Dial to adjust the acoustic signal's volume. |
| 14. | | Turn the C-Dial to select the volume you want (from 5 to 100). |
| 15. | | Then press the C-Dial briefly to exit the settings. |



Result: The settings you chose will be saved.

8 Importing and Exporting Data

Purpose of this section

This section provides workflows and step-by-step instructions for the most important tasks that need to be carried out in order to import and export data.

Contents

This section covers the following subjects:

	Page
Instructions	59
Import/Export Function Workflows	62

8.1 Instructions

Purpose of this section

This section provides step-by-step instructions for the most important tasks that need to be carried out in order to import and export data.

Contents

This section covers the following subjects:

	Page
Accessing and Starting Import/Export Functions	60
Exiting the Import/Export Functions	61

8.1.1 Accessing and Starting Import/Export Functions


Import and export functions

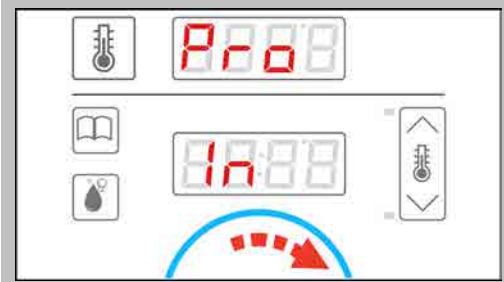
HACC ou	Used to export HACCP data
Pro In	Used to import cookbooks
Pro ou	Used to export the cookbook
CLn1 In	Used to import a cleaning profile for cleaning with single-measure dispensing
CLn2 In	Used to import a cleaning profile for cleaning with canisters
UPd b0	Used to run a software update

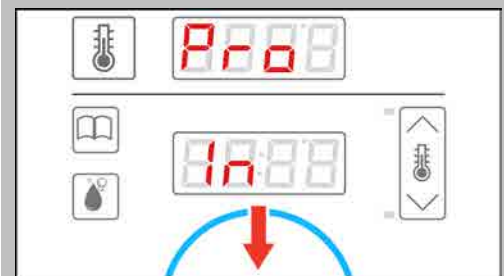
Prerequisites

- The USB drive must be plugged in.
- The “USB drive plugged in” indicator must be lit up with a solid light.
- The C-Dial must be lit up with a solid blue light.

Accessing and Starting Import/Export Functions

- 

Press the “cookbook” button.
- 

Turn the C-Dial to select an import or export function (“Pro In,” for example).
- 

Start the import/export function you selected (“Pro In,” for example) by pressing the C-Dial.

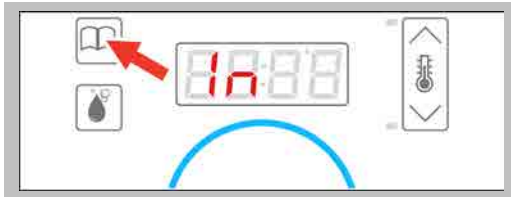
8.1.2 Exiting the Import/Export Functions

Prerequisites

- The USB drive must be plugged in.
- You must have already accessed the import/export functions.
- The C-Dial must be lit up with a solid blue light.

Exiting the Import/Export Functions

1.



Press the “cookbook” button to exit the import/export functions.



Result: You can now remove the USB drive. The C-Dial will light up with a solid green light.

8.2 Import/Export Function Workflows

Purpose of this section

This section goes over the workflows that easyDial uses for importing and exporting data.

Contents

This section covers the following subjects:

	Page
Exporting HACCP Data	63
Importing and Exporting Cookbooks	64
Importing a Cleaning Profile	65
Importing a Software Update	66

8.2.1 Exporting HACCP Data

Prerequisites

- The USB drive must be plugged in.
- The function must have already been accessed and started.

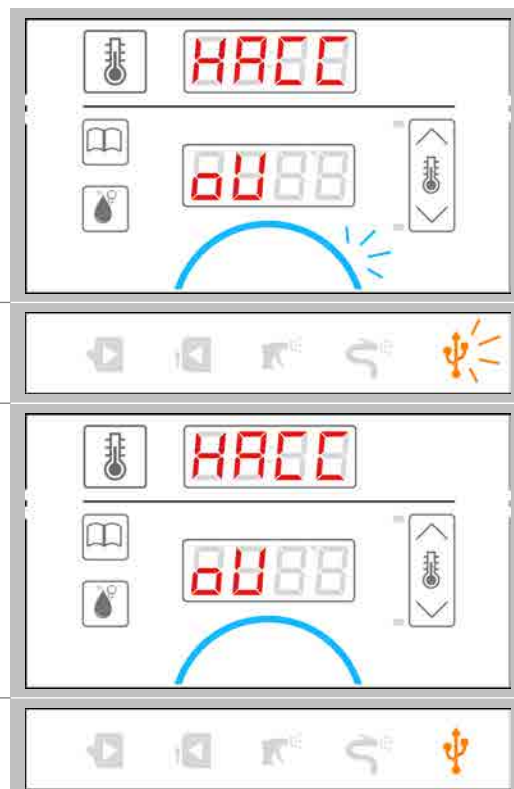
HACCP data exporting steps

- Step 1 The system exports the HACCP data**
The appliance will start exporting the HACCP data to the USB drive. The C-Dial will flash with a blue light.

The “USB drive plugged in” indicator will flash at the same time.

- Step 2 Data transfer completed**
The data transfer will be complete when the C-Dial stops flashing and instead shows a solid blue light.

At the same time, the “USB drive plugged in” indicator will stop flashing and will instead show a solid light.



8.2.2 Importing and Exporting Cookbooks

Prerequisites

- The USB drive must be plugged in.
- The import/export function must have already been accessed and started.

Cookbook importing/exporting steps

- Step 1** **The system imports/exports the cookbook data**
The appliance will start importing/exporting the data. The C-Dial will flash with a blue light.



The "USB drive plugged in" indicator will flash at the same time.

- Step 2** **Data transfer completed**
The data transfer will be complete when the C-Dial stops flashing and instead shows a solid blue light.



At the same time, the "USB drive plugged in" indicator will stop flashing and will instead show a solid light.

8.2.3 Importing a Cleaning Profile

Prerequisites

- The USB drive must be plugged in.
- The import/export function must have already been accessed and started.

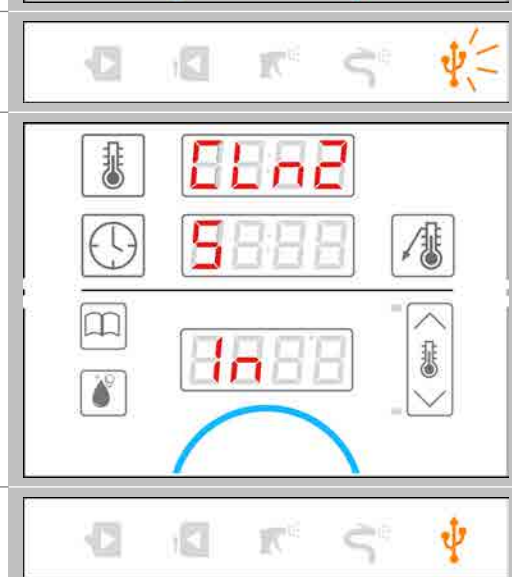
Cleaning profile importing steps

- Step 1** **The system imports the cleaning profile data**
The appliance will start importing the data corresponding to the selected cleaning profile. The C-Dial will flash with a blue light.



The "USB drive plugged in" indicator will flash at the same time.

- Step 2** **Data transfer completed**
The data transfer will be complete when the C-Dial stops flashing and instead shows a solid blue light.



At the same time, the "USB drive plugged in" indicator will stop flashing and will instead show a solid light.

8.2.4 Importing a Software Update

Prerequisites

- The USB drive must be plugged in.
- The function must have already been accessed and started.

Software update steps

- Step 1 The system updates the software**
The appliance will start the software update and import the corresponding data from the USB drive while showing the import's progress. The C-Dial will flash with a blue light.



The "USB drive plugged in" indicator will flash at the same time.



- Step 2 Data transfer completed**
The data transfer will be complete when the C-Dial stops flashing and instead shows a solid blue light.

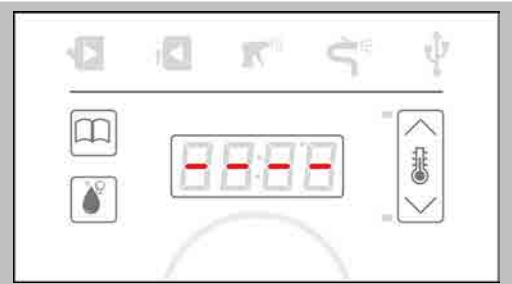


At the same time, the "USB drive plugged in" indicator will stop flashing and will instead show a solid light.



Step 3 easyDial restarts

The appliance will automatically restart the software. All prompt indicators, as well as the C-Dial light, will turn off.

**Step 4 Software update completed**

The appliance will start by displaying the operating modes instead of the data import/export functions. The "USB drive plugged in" indicator will light up with a solid light. The C-Dial will light up with a solid green light.



Combi Steamer Convotherm 4 easyDial

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.

