



CONVOOTHERM

OES minis

easyTOUCH



ENG User manual

Translation of the original

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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 includes the following topics:

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EC Declaration of Conformity in compliance with Directive 2006/42/EC, Annex II A	6
Environmental protection	7
Identifying your combi steamer	8
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► EC Declaration of Conformity in compliance with Directive 2006/42/EC, Annex II A

Manufacturer

CONVOTHERM Elektrogeräte GmbH
Talstraße 35
82436 Eglfing
Germany

Condition when placed on market

This declaration applies only to the machine in the condition in which it was placed on the market. It does not cover any subsequent modifications and/or parts fitted later by the end user. This declaration is invalidated if the product is converted or modified without approval.

Appliances

This Declaration of Conformity applies to the following combi steamers:

OES electric appliances	6.06 mini	6.10 mini	10.10 mini		
OES electric appliances				6.06 mini 2in1	6.10 mini 2in1

Declaration of Conformity with directives

The manufacturer declares that its combi steamers, as listed above, comply with European Directive 2006/42/EC (Machinery Directive, Official Journal of the European Union L 157/24 dated 9.6.2006) and with the following directives.

The safety objectives of European Directive 2006/95/EC (Low Voltage Directive, Official Journal of the European Union L 374/10 dated 27.12.2006) have been met in accordance with Annex I, Section 1.5.1 of the Machinery Directive.

Compliance with other Directives

The combi steamers comply with the following European directives:

2004/108/EC, Official Journal of the European Union L 390/24 dated 31.12.2004	RoHS 2002/95/EC, Official Journal of the European Union L 37/19 dated 13.2.2003
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Type examinations carried out

The following type examinations have been carried out:

Notified body for **EMC testing**:

mikes-testingpartners gmbh, Ohmstr. 2-4, 94342 Strasskirchen, Germany

- Report no. E33304-00-00HP / E33304-00-02HP / E33313-00-00HP / E33313-00-02HP
- Reference no. BNetzA-bs EMV-07/61-07

Notified body for **Electrical safety**:

TÜV Süd Management Service GmbH, Ridlerstr. 65, 80339 Munich, Germany

- Report no. 028-71343718-000
- Certificate registration no. Z1A 09 09 18434 032

Notified body for **Water testing**:

SVGW Schweizerischer Verein Gas- und Wasserfach, Gütliststr. 44 8027 Zurich, Switzerland

- Report no. / Certificate no. 0606-5085

Quality and environmental management

CONVOTHERM Elektrogeräte GmbH employs a certified quality management system in accordance with EN ISO 9001:2008 and a certified environmental management system in accordance with EN ISO 14001:2004.

Notified body for quality management system and environmental management system:
TÜV Süd Management Service GmbH, Ridlerstr. 65, 80339 Munich, Germany

- Report no. 70007041
- Certificate registration no. 12100/104 14754 TMS

Authorized representative

The following person is authorized to compile the technical documentation in accordance with Annex II A Section 2 of Directive 2006/42/EC

CONVOTHERM Elektrogeräte GmbH, Gisela Rosenkranz, Abteilung technische Redaktion, Talstraße 35, 82436 Eglfing, Germany

Eglfing, dated 29.12.2009



ppa. Lutz Riefenstein
Bereichsleiter Technik / General Manager Engineering

► 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:

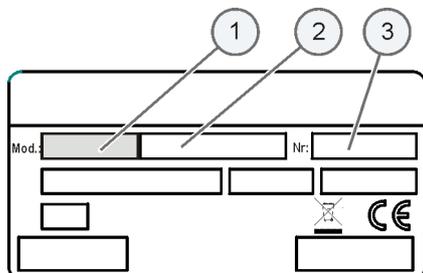
- Use of residue-free compostable wadding materials
- Use of RoHS-compliant products
- Multiple re-use of cardboard packaging
- Recommendation and use of bio-degradable cleaning agents
- Recycling of electronic waste
- Environmentally friendly disposal of old appliances via the manufacturer

Join us in a commitment to environmental protection.

► Identifying your combi steamer

Position and layout of the type plate

You can use the type plate to identify your combi steamer. The type plate is located on the left-hand side of the combi steamer. The type plate has the following layout on electric appliances:



The following table lists the relevant items on the type plate:

Item number	Meaning
1	trade name
2	Part number
3	serial number

Code making up the trade name

The code making up the trade name (1) in the type plate identifies your appliance:

Elements of the trade name	Meaning
Letters	
1. letter	O = Eco (always present)
2. letter	E = Electric appliance
3. letter	S = Appliance with injection
Numerical values	
xx.yy	Unit size
Letters	
mini	table-top appliance
mini 2in1*	Floor-standing appliance

*In this documentation sometimes referred to as xx.yy 2in1.

Identification using the display

If a type plate is no longer legible or has disappeared, you can find the appliance data from the combi steamer display.

Table-top appliances

Use the table below to identify your table-top appliance from the trade name on the type plate:

Model	No. of shelves				Optional shelves	
	Capacity 65 mm GN*		Capacity ≤ 40 mm GN*		Number of plates	
	2/3 GN	1/1 GN	2/3 GN	1/1 GN	Ø 26 cm	Ø 28 cm
OES 6.06 mini	4	-	6	-	4	4
OES 6.10 mini	-	4	-	6	8	4
OES 10.10 mini	-	6	-	10	12	6

* Standard-sized containers. Only use GN containers, GN shelf grills and GN baking grills with standard measurements.

Floor-standing appliances

Use the table below to identify your floor-standing appliance from the trade name on the type plate:

Model	No. of shelves				Optional shelves	
	Capacity 65 mm GN*		Capacity ≤ 40 mm GN*		Number of plates	
	2/3 GN	1/1 GN	2/3 GN	1/1 GN	Ø 26 cm	Ø 28 cm
OES 6.06 mini 2in1	8	-	12	-	8	8
OES 6.10 mini 2in1	-	8	-	12	16	8

* Standard-sized containers. Only use GN containers, GN shelf grills and GN baking grills with standard measurements.

▶ About this user manual

Purpose

This user manual provides answers to the following questions:

- What food can I cook using the combi steamer?
- What particular cooking methods are offered by the combi steamer?
- How can I use the combi steamer to perform specific cooking methods?

The aim of this user manual is to show you how to perform the following tasks:

- Entering cooking program data
- Working with the cookbook
- Making settings
- Loading the combi steamer
- Removing food
- Cleaning the combi steamer
- Fitting accessories in the combi steamer

Who should read this manual

This user manual is aimed at the following groups:

Name of target group	Qualifications	Tasks	Chapter to read before task
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 	<ul style="list-style-type: none"> ▪ Entering cooking program data ▪ Editing recipes in the cookbook ▪ Managing settings ▪ Loading the combi steamer ▪ Starting the cooking program ▪ Removing food 	<ul style="list-style-type: none"> ▪ Design and function ▪ For your safety ▪ Layout of the touchscreen pages ▪ How to operate the touchscreen ▪ Your combi-steamer cooking programs ▪ Using the cooking programs
User	<ul style="list-style-type: none"> ▪ Semiskilled ▪ Trained in how to operate the combi steamer 	<ul style="list-style-type: none"> ▪ Loading the combi steamer ▪ Starting the cooking program ▪ Removing food ▪ Cleaning the combi steamer ▪ Fitting accessories in the combi steamer ▪ Minor maintenance tasks 	<ul style="list-style-type: none"> ▪ Design and function ▪ For your safety ▪ Layout of the touchscreen pages ▪ How to operate the touchscreen ▪ Your combi-steamer cooking programs ▪ Using the cooking programs ▪ Cleaning and Maintenance ▪ How to do it correctly

Documents included in the Customer documentation

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

- Installation manual
- User manual (this document)
- Operating instructions for easySystem mode
- Help facility included in the software (extracts from the user manual)

Chapters in the user manual

The table below lists the chapters in this manual and summarizes their content, purpose and target groups:

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 manual 	Chef User
Design and function	<ul style="list-style-type: none"> Specifies the intended use of the combi steamer Explains the functions of the combi steamer and shows the position of its components Summarizes the technical data 	Chef User
For your safety	<ul style="list-style-type: none"> Describes the hazards posed by the combi steamer and suitable preventive measures <p>You should read this chapter carefully in particular.</p>	Chef User
Layout of the touchscreen pages	<ul style="list-style-type: none"> Describes the user interface 	Chef User
How to operate the touchscreen	<ul style="list-style-type: none"> Contains instructions for the basic operation of the combi steamer using the touchscreen 	Chef User
Working with the mini 2in1	<ul style="list-style-type: none"> Explains those areas of operation particular to the mini 2in1 combi steamer Describes the mini 2in1 user interface 	Chef User
Your combi-steamer cooking programs	<ul style="list-style-type: none"> Describes the cooking programs 	Chef User
Using the cooking programs	<ul style="list-style-type: none"> Gives examples of how to use the cooking programs 	Chef User
Cleaning and Maintenance	<ul style="list-style-type: none"> Contains the cleaning schedule Contains the maintenance schedule where relevant to the user Contains cleaning instructions 	User
How to do it correctly	<ul style="list-style-type: none"> Contains instructions for regularly used operating procedures for the combi steamer 	User

Symbols used for safety instructions

Safety instructions 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
Caution	Damage to property	Potential risk

2 Design and function

Purpose of this chapter

This chapter specifies the intended use of the combi steamer and explains its functions.

Contents

This chapter includes the following topics:

	Page
Intended use of your combi steamer	13
Design and function of the combi steamer	14
Technical data	16

► Intended use of your combi steamer

Intended use

The combi steamer must only be used for the purposes specified below:

- The combi steamer is designed and built solely for cooking different foodstuffs. Steam, convection and superheated (non-pressurized) steam are used for this purpose.
- The combi steamer is intended solely for professional, commercial use.
- Do not exceed the maximum permissible loading weight per combi steamer.

In addition, the combi steamer is only being used as intended when the following conditions are met:

- To avoid accidents and damage to the combi steamer, the owner must train staff regularly.
- The manufacturer regulations for operation and maintenance of the combi steamer must be observed.

Restrictions on use

The following restrictions on use must be observed:

- The combi steamer must not be operated in toxic or potentially explosive atmospheres.
- The combi steamer must only be operated at ambient temperatures between +4°C and +35°C.
- The combi steamer must only be used by trained personnel.
- The combi steamer must be suitably sheltered from the rain and wind if operated outdoors.
- The combi steamer must not be loaded over the maximum permissible loading weight for the given model.

See *Technical data* on page 16 for maximum permissible loading weights for each model.

- The combi steamer must only be operated when all safety devices are fitted and in working order.
- Dry powder or granulated material must not be heated in the combi steamer.
- Highly flammable objects with a flash point below 270 °C must not be heated in the combi steamer. These include items such as highly flammable oils, fats or cloths (kitchen cloths).
- Food in sealed tins or jars must not be heated in the combi steamer.

Requirements to be met by personnel

The following requirements must be met by personnel:

- The combi steamer must only be operated by trained personnel.
- 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 following requirements relating to the operating condition of the combi steamer must be met:

- The combi steamer must only be operated when all safety devices are working correctly.
- The combi steamer must only be operated when all appliance covers and panels are fitted correctly.

Requirements relating to the operating environment of the combi steamer

The following requirements relating to the operating environment of the combi steamer must be met:

- The combi steamer must not be operated in the vicinity of flammable materials, gases or liquids.
- The combi steamer must not be operated in toxic or potentially explosive atmospheres.
- The combi steamer must be sheltered from the rain and wind if operated outdoors.
- The combi steamer must be installed so that it cannot slide about or tip over.
- The kitchen floor must be kept dry to reduce the risk of accidents.
- The appliance must not be installed directly under a fire alarm or sprinkler system.
- The combi steamer must not be transported in a moving vehicle during cooking.

Cleaning requirements

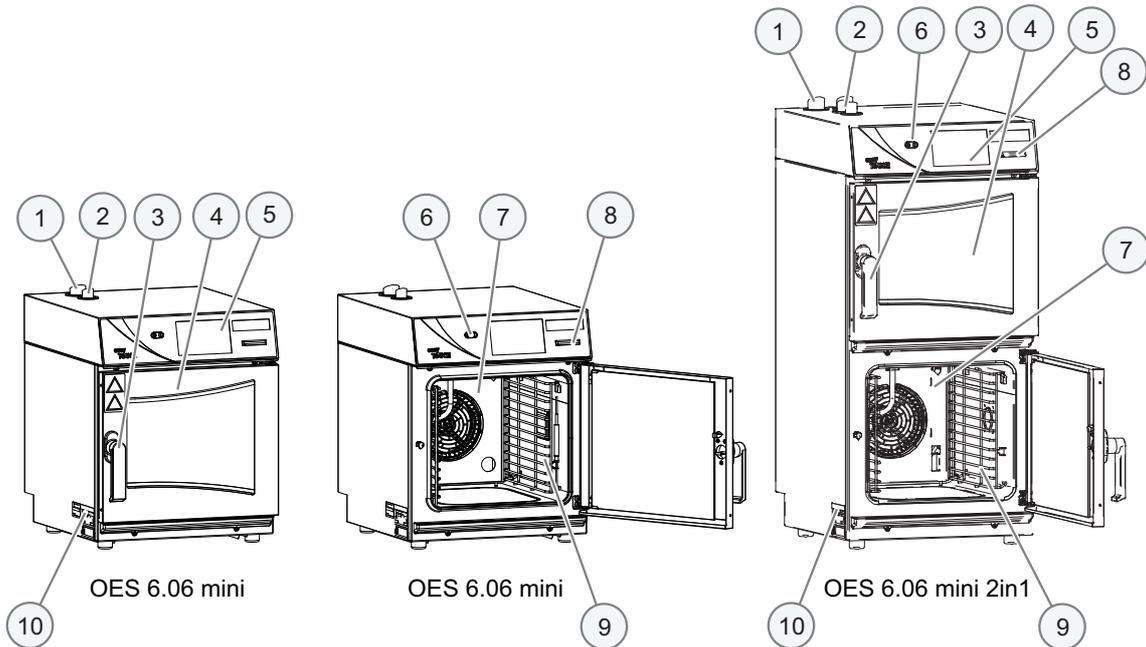
The following requirements must be met during cleaning:

- Only original cleaning agents must be used.
 - High-pressure cleaners or water jets must not be used for cleaning.
 - The combi steamer must not be treated with acids or exposed to acid fumes.
-

► Design and function of the combi steamer

Layout of the combi steamer

The following diagram shows the combi steamer:



Components of the combi steamers and their function

The components of the combi steamer have the following function:

No.	Name picture	Function
1	Ventilation pipe	External air intake for removing the moisture from the oven compartment
2	Air vent	Lets vapor escape
3	Door handle ("Hygienic Handle")	Has the following functions depending on its position: <ul style="list-style-type: none"> ▪ Pointing vertically downwards: combi steamer closed ▪ Pointing to the right: combi steamer open or in venting position (option) Also has the following function: <ul style="list-style-type: none"> ▪ Antibacterial with silver ions
4	Appliance door:	Closes the oven compartment
5	Touchscreen	Central control of combi steamer <ul style="list-style-type: none"> ▪ Combi steamer operated by touching symbols on control-panel pages ▪ Status displays
6		Switches the combi steamer on and off
7	Oven	Contains the food during cooking
8	USB cover	Covers the USB connector on the appliance
9	Rack	Used to hold GN containers or baking trays
10	Type plate	Used for identifying the combi steamer

Basic principle of operation

In your combi steamer you can cook a range of food. The combi steamer can employ the following main cooking programs to do this:

- steam
- convection
- Superheated steam (not under pressure).

You can use these main cooking programs to cook food in almost all possible ways. The main cooking programs can be applied to the following cooking techniques:

- | | | |
|-------------|----------------|---------------------------|
| ▪ Steaming | ▪ Braising | ▪ Low-temperature cooking |
| ▪ Blanching | ▪ Baking | ▪ Defrosting |
| ▪ Poaching | ▪ scalloping | ▪ Sous-vide cooking |
| ▪ Stew | ▪ Grilling | ▪ ΔT cooking |
| ▪ Cooking | ▪ Gratinate | ▪ Cook & Hold |
| ▪ Roasting | ▪ Regenerating | ▪ Overnight cooking |

Basic procedure for working with your combi steamer

These are the basic principles of working with the combi steamer:

- Place food, held in containers or on shelf racks, into your combi steamer.
 - Set the cooking program, the cooking temperature or core temperature and start the combi steamer.
 - Once the cooking program has finished, take out the food, which is in the required state.
-

► Technical data

Dimensions and weights

The following table shows appliance dimensions and weights:

OES mini		6.06 mini	6.10 mini	10.10 mini	6.06 2in1	6.10 2in1
		Table-top appliances			Floor-standing appliances	
Width						
including packaging	[mm]	580	580	580	580	580
excluding packaging	[mm]	515	515	515	515	515
Depth						
including packaging	[mm]	740	910	910	910	935
excluding packaging	[mm]	599	777	777	624	802
Height						
including packaging	[mm]	830	830	1065	1305	1305
without packaging (standard controls)	[mm]	627	627	857	-	-
without packaging (easy-TOUCH controls)	[mm]	647	647	877	1122	1122
Height with CONVOClean system						
including packaging	[mm]	970	970	1205	1305	1305
without packaging (standard controls)	[mm]	742	742	972	-	-
without packaging (easy-TOUCH controls)	[mm]	762	762	992	1122	1122
Weight						
including packaging	[kg]	57	67	82	102	115
excluding packaging	[kg]	45	54	69	86	99
Weight with CONVOClean system						
including packaging	[kg]	68	82	97	107	120
excluding packaging	[kg]	56	69	84	91	105
Safety clearances						
Rear	[mm]	50	50	50	50	50
scroll right	[mm]	50	50	50	50	50
scroll left	[mm]	50	50	50	50	50
Above*	[mm]	500	500	500	500	500

* for ventilation

Maximum permissible loading weight

The following table shows the maximum permissible loading weight per combi steamer. These values are based on the condition that each shelf can take a maximum load of 5 kg:

Maximum permissible loading weight		OES 6.06 mini	OES 6.10 mini	OES 10.10 mini	OES 6.06 mini 2in1	OES 6.06 mini 2in1
per combi steamer	[kg]	13	20	30	26	40
					(13 kg in each oven compartment)	(20 kg in each oven compartment)
per shelf	[kg]	5	5	5	5	5

Electrical connected load ratings

The following table shows the electrical installed load ratings:

OES		6.06 mini	6.10 mini	10.10 mini	6.06 2in1	6.10 2in1
		Table-top appliances			Floor-standing appliances	
3N~ 400V 50/60Hz (3/N/PE)						
Rated power consumption	[kW]	5,7	7,1	10,5	11,4	14,1
Convection power	[kW]	5,4	6,8	10,2	2 x 5.4	2 x 6.8
Motor power	[kW]	0,25	0,25	0,25	2 x 0.27	2 x 0.27
Rated current	[A]	11,8	14,8	15,7	17,8	22,0
Fuse	[A]	16	16	20	20	25
recommended conductor cross-section*	[mm ²]	5G2.5	5G2.5	5G2.5	5G2.5	5G2.5
Heat output						
latent	[kJ/h]	1000	1330	1850	2000	3700
sensible	[kJ/h]	1100	1450	2030	1800	2370
3~ 230V 50/60Hz (3/PE)						
Rated power consumption	[kW]	5,7	7,1	-	-	-
Convection power	[kW]	5,4	6,8	-	-	-
Motor power	[kW]	0,25	0,25	-	-	-
Rated current	[A]	23,5	28,5	-	-	-
Fuse	[A]	25	35	-	-	-
recommended conductor cross-section*	[mm ²]	4G4	4G4	-	-	-
3~ 200V 50/60Hz (3/PE)						
Rated power consumption	[kW]	5,7	7,1	10,5	11,4	14,1
Convection power	[kW]	5,4	6,8	10,2	10,8	13,6-
Motor power	[kW]	0,25	0,25	0,25	0,5	0,5
Rated current	[A]	27,0	21,1	31,0	34,1	42,1
Fuse	[A]	32	25	35	50	50
recommended conductor cross-section*	[mm ²]	4G4	4G4	4G4	4G6	4G6-

OES		6.06 mini	6.10 mini	10.10 mini	6.06 2in1	6.10 2in1
		Table-top appliances			Floor-standing appliances	
1N~ 230V 50/60Hz (1/N/PE)						
Rated power consumption	[kW]	3,0	-	-	-	-
Convection power	[kW]	2,7	-	-	-	-
Motor power	[kW]	0,25	-	-	-	-
Rated current	[A]	13,1	-	-	-	-
Fuse	[A]	16	-	-	-	-
recommended conductor cross-section*	[mm ²]	3G2.5	-	-	-	-

*recommended conductor cross-section for wires laid uncovered in air up to 5 m in length.

Appliance technical standards

The following table shows the technical standards for the appliance:

OES mini		6.06 mini	6.10 mini	10.10 mini	6.06 2in1	6.10 2in1
		Table-top appliances			Floor-standing appliances	
Degree of protection		IPX4				
Approval mark*		TÜV/GS, DIN GOST TÜV, SVGW				
Noise emission						
measured	[dBA]	≤ 60				

*The appliance only displays those approval marks relevant to the country of use.

Water connection

The following table shows the values for the water supply:

OES mini		6.06 mini	6.10 mini	10.10 mini	6.06 2in1	6.10 2in1
		Table-top appliances			Floor-standing appliances	
Water supply (cold only)						
Shut-off valve		with non-return valve (type EA) and dirt filter				
Water supply						
without CONVOClean system		1 x G 3/4", permanent connection recommended			2 x G 3/4", permanent connection recommended	
with CONVOClean system		1 x G 3/4", permanent connection recommended			3 x G 3/4", permanent connection recommended	
Flow pressure						
without CONVOClean system	[kPa]	200 - 600 (2 - 6 bar)				
with CONVOClean system	[kPa]	300 - 600 (3 - 6 bar)				
Water drain*						
Type	DN	40	40	40	50	50

* Permanent connection (recommended) or funnel waste trap

Water quality

The following table shows the values for the water quality:

OES mini		Table-top appliances	Floor-standing appliances	
		Injection, condenser, cleaning	Injection, cleaning	Condenser
Drinking water quality (install water treatment unit if necessary)				
Total hardness (German degrees of hardness)	[°dH]	4 - 7	4 - 7	4 - 20
(French degrees of hardness)	[TH]	7 - 13	7 - 13	7 - 27
(English degrees of hardness)	[°e]	5 - 9	5 - 9	5 - 19
	[ppm]	70 - 125	70 - 125	70 - 270
	[mmol/l]	0,7 - 1,3	0,7 - 1,3	0,7 - 2,7
temperature (T)	[°C]	max. 40	max. 40	max. 40
conductivity	[µS/cm]	min. 20	min. 20	min. 20
pH		6,5 - 8,5	6,5 - 8,5	6,5 - 8,5
Cl-	[mg/l]	max. 100	max. 100	max. 100
SO ₄ ²⁻	[mg/l]	max. 150	max. 150	max. 150
Fe	[mg/l]	max. 0.1	max. 0.1	max. 0.1

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 includes the following topics:

	Page
Basic safety code	21
Warning signs on the combi steamer	22
Summary of hazards	23
Hazards and safety precautions	25
Safety devices	27
Requirements to be met by personnel, working positions	28
Personal protection equipment	29

▶ 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 safety instructions 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 user 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.
- People (including children) who, because of their physical, sensory or intellectual capabilities, or because of their lack of experience or knowledge, are incapable of using the appliance safely, must not use this equipment without the supervision or guidance of a responsible person.
- 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 protection 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

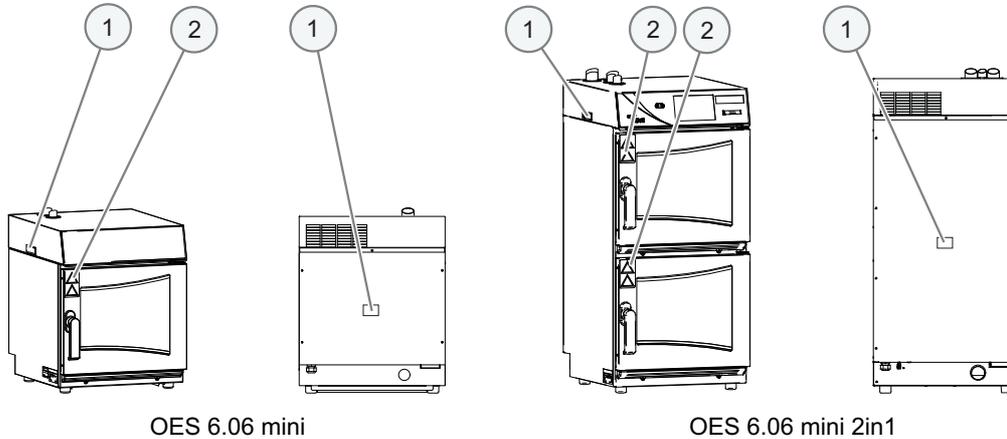
Related topics

□ Intended use of your combi steamer.....	13
□ Warning signs on the combi steamer.....	22
□ Summary of hazards.....	23
□ Requirements to be met by personnel, working positions	28
□ Personal protection equipment	29

► Warning signs on the combi steamer

Where are the hazard signs fitted?

The hazard signs are located in the following positions on the combi steamer:



Warnings on the appliance door

The following warning signs are fitted on the appliance door above the door handle (2):

Warning sign	Description
	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 above the level marked by this warning sign (1.60 m) may not be seen by all users and should not, therefore, be used for liquids or foods that produce liquid during cooking.
	Warning of hot steam and vapor There is a risk of scalding from hot steam and vapor escaping when the appliance door is opened.
	Warning of corrosive cleaning agents injected into oven If the appliance door is opened during fully automatic cleaning, there is a risk of skin burns from contact with cleaning agents being injected during the cleaning program.

Warning signs on the side cover and rear panel of the combi steamer

The following warnings are located on the side cover and rear panel (1) of the combi steamer:

Warning sign	Description
	Warning of electric shock There is a risk of electric shock from live parts if the appliance cover is opened.

► Summary of hazards

General rules for dealing with hazards and safety precautions

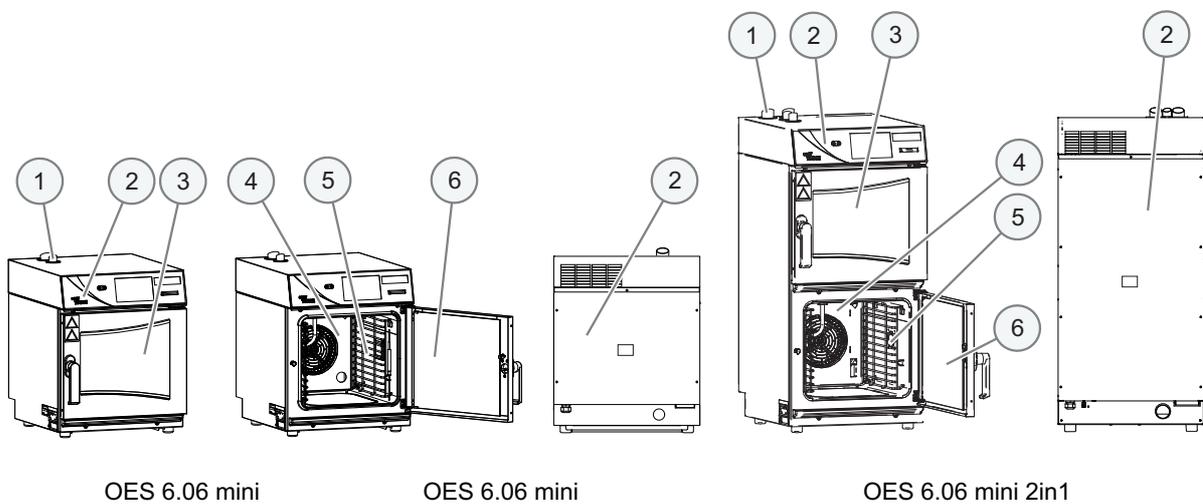
The combi steamer is designed to protect the user from all hazards that can reasonably be avoided by design measures.

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 diagram shows the hazard points:



Heat generation

The combi steamer becomes hot inside the oven (5) and on the inside (6) of the appliance door. 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 and food containers

Hot steam / vapor

The combi steamer generates hot steam or vapor, which must escape when the door is opened, and which is removed through the air vent on the top of the combi steamer. This poses:

- A risk of scalding from hot steam when the appliance door (3) is opened. You are protected from the hot steam by the appliance door, provided you make sure that the appliance door is intact.
- Risk of scalding from hot steam if water is sprayed into hot fat (5).
- a risk of scalding from high temperatures at the air vent (1)

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

The combi steamer contains live parts. This means:

- a risk from live parts if the cover (2) to the electrical compartment is not in place.

Fan

The combi steamer contains a fan. This poses:

- a risk of hand injuries from the fan in the oven behind the suction panel (4) if the suction panel is not fitted in place properly.

Cleaning agents

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

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

Loading the oven in advance

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

- a risk to your guests from microbiological contamination of foodstuffs

Risk of hands being pinched

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.

► Hazards and safety precautions

Operating the combi steamer

When operating the combi steamer, be aware of the following hazards and take the specified preventive actions:

Hazard	Where or in what situations does the hazard arise?	Preventive action	Safety device
A fire risk from heat given off by the combi steamer	When flammable materials, gases or liquids are stored near the combi steamer.	Do not store flammable materials, gases or liquids near the combi steamer.	None
Risk of burns from hot surfaces	Outside of appliance door	Do not touch surfaces for any length of time	None
	<ul style="list-style-type: none"> ▪ Inside the whole interior, including all parts that are inside during cooking, such as <ul style="list-style-type: none"> ▪ Racks ▪ Suction panel ▪ Core temperature sensor ▪ Shelf-grills etc. ▪ On the inside of the appliance door 	Wear specified protective clothing, in particular protective gloves	None
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 liquid fat	None
Risk of scalding from hot liquid	<ul style="list-style-type: none"> ▪ inside the holding chamber ▪ Outside the combi steamer 	<ul style="list-style-type: none"> ▪ Only load containers holding liquid or liquefying food into shelf levels that allow a proper view inside the container, and always hold horizontally when removing ▪ Wear protective gloves 	None
Risk of scalding from hot steam	In front of the combi steamer	Check safety device	Appliance door:
	In front of the appliance door	<ul style="list-style-type: none"> ▪ use safety device ▪ Check safety device ▪ Do not put your head inside the oven 	Door-catch setting
Risk of burns from hot vented air	Air vent on top of combi steamer	Do not get near it	None
Risk from live parts	Under the cover	Check safety device	Cover
Risk of hand injuries from fan	In oven	Check safety device	<ul style="list-style-type: none"> ▪ Suction panel ▪ Electrical cutout for appliance door
Risk from microbiological contamination of food	When the food cold-chain is broken by loading the oven in advance	Make sure that the cold chain is not broken: <ul style="list-style-type: none"> ▪ Do not store food temporarily in combi steamer ▪ Only allow qualified staff to perform low-temperature cooking (< 65 °C) 	None
Risk of hand injuries from crushing	<ul style="list-style-type: none"> ▪ When closing the appliance door 	Exercise caution when performing these tasks	None

Cleaning

When cleaning the combi steamer, be aware of the following hazards and take the specified preventive actions:

Hazard	Where or in what situations does the hazard arise?	Preventive action	Safety device
Risk of burns from hot surfaces	Inside the whole interior, including all parts that are inside during cooking, such as <ul style="list-style-type: none"> ▪ Racks ▪ Suction panel ▪ Core temperature sensor ▪ Shelf-grills, racks, etc. 	Wait until the interior has cooled to below 60 °C before cleaning	None
Risk of hand injuries from pinching	<ul style="list-style-type: none"> ▪ When cleaning the appliance door ▪ When cleaning the interior appliance door 	Exercise caution when performing these tasks	None
Risk of food contamination by cleaning agents	Only for floor-standing appliances ("2in1") in which cooking is taking place in one oven compartment while the other is being cleaned.	Do not cook and clean simultaneously	Block on simultaneous cooking and regenerating
Risk from cleaning agents	During fully automatic cleaning: <ul style="list-style-type: none"> ▪ In front of the appliance door 	Check safety device	<ul style="list-style-type: none"> ▪ Forced rinsing ▪ Spray-guard
	During all cleaning tasks	<ul style="list-style-type: none"> ▪ Do not breathe in spray ▪ Wear personal protection equipment 	None
	When handling the cleaning canisters	Wear personal protection equipment	None
	When corrosive cleaning agents are used	Only use original cleaning agents	None

Maintenance

When performing maintenance work on the combi steamer, be aware of the following hazards and take the specified preventive actions:

Hazard	Where or in what situations does the hazard arise?	Preventive action	Safety device
Risk from live parts	<ul style="list-style-type: none"> ▪ Under the cover ▪ Under the control panel 	<ul style="list-style-type: none"> ▪ Work on the electrical system must only be performed by an approved customer service engineer ▪ Professional working ▪ Disconnect power supply before removing the cover 	Cover
Risk of hand injuries from fan	In wiring compartment	<ul style="list-style-type: none"> ▪ Disconnect power supply before removing the cover 	Cover

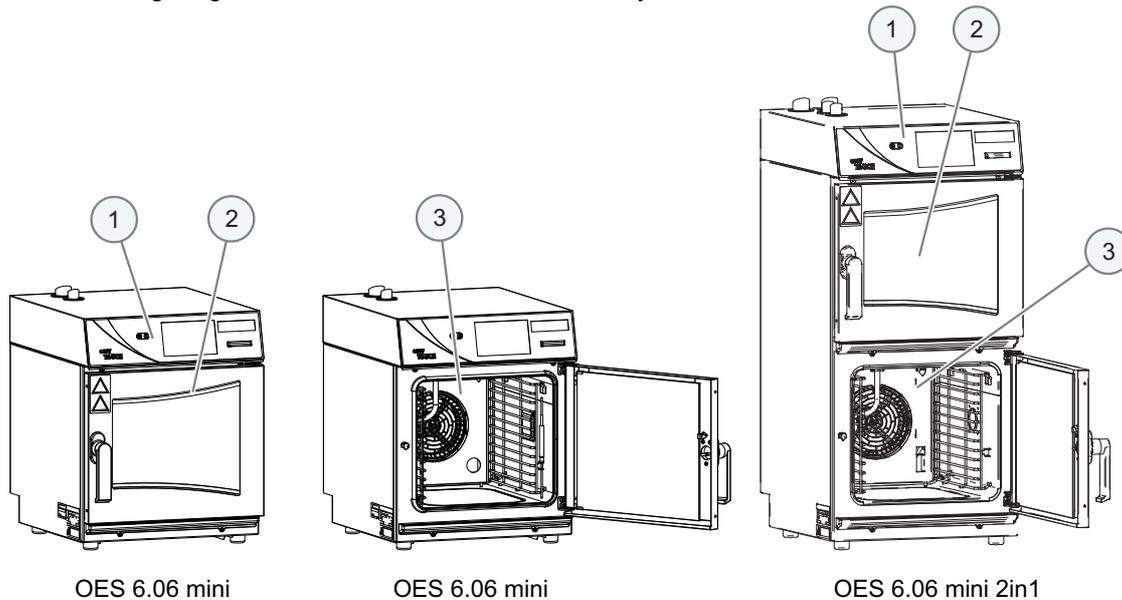
► Safety devices

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

The following diagrams show the location of the safety devices:



OES 6.06 mini

OES 6.06 mini

OES 6.06 mini 2in1

Functions

The following table enumerates all the safety devices on the combi steamer, explains their function and describes the check procedure:

No.	Safety device	Function	Check
1	Covers can only be removed using a tool	Prevents live parts from being touched accidentally	Check that the covers are in place
2	Appliance door:	Protects the outside environment from hot steam	Check regularly for scratches, cracks, indentations etc. and replace door if any are found
3	Suction panel in oven; can only be removed using tool	Prevents access to the moving fan and ensures good heat distribution.	Removing and fitting the suction panel
4 (no picture)	Magnetic door switch: electrical door sensor in appliance door	Switches off the fan and heater when the appliance door is opened	Check magnetic door switch at low temperature: Action: ▪ Open the appliance door fully ▪ Press Start Result: Motor must not start up
5 (no picture)	Automatic rinsing after power failure in case cleaning agent left in combi steamer	Re-starts fully automatic cleaning in a defined state after power failure	This test is a software function. There is no need for the operator to perform a test.

No.	Safety device	Function	Check
6 (no picture)	Spray-guard	Stops the cleaning agent being injected during fully automatic cleaning when the appliance door is opened Prompt to close the appliance door	The operability of the magnetic door switch is checked by the software at the beginning of each cleaning program
7 (no picture)	Only for floor-standing appliances ("2in1"): Block on simultaneous cooking and regenerating	Prevents cooking being performed in one oven compartment while the other is being cleaned.	This test is a software function. There is no need for the operator to perform a test.

► Requirements to be met by personnel, working positions

Requirements to be met by personnel

Those people using the combi steamer must meet the following requirements:

Staff qualifications	Tasks	Personal protection equipment required	Chapter to read before task
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 	Chef <ul style="list-style-type: none"> ▪ Entering cooking program data ▪ Editing recipes in the cookbook ▪ Managing settings 	None	<ul style="list-style-type: none"> ▪ Design and function ▪ For your safety ▪ Layout of the touchscreen pages ▪ How to operate the touchscreen ▪ Your combi-steamer cooking programs ▪ Using the cooking programs
User <ul style="list-style-type: none"> ▪ Semiskilled ▪ Trained in how to operate the combi steamer 	User <ul style="list-style-type: none"> ▪ Loading / removing food ▪ Cleaning the combi steamer ▪ Fitting accessories in the combi steamer 	As specified in <i>Personal protection equipment</i> on page 29	<ul style="list-style-type: none"> ▪ Design and function ▪ For your safety ▪ The instructions for "Switching the combi steamer on and off" in the chapter "How to operate the touchscreen" ▪ Cleaning and Maintenance ▪ How to do it correctly

Working positions during operation

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

Working positions during cleaning and maintenance

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

► Personal protection equipment

Operation

When operating the combi steamer, wear the following personal protection equipment:

Activity	Materials used	Protection 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 ▪ Protective gloves ▪ Safety boots
Handling the core temperature sensor	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 ▪ Protective gloves ▪ Safety boots
Fitting accessories in the combi steamer	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 ▪ Protective gloves ▪ Safety boots

Cleaning

When cleaning the combi steamer, wear the following personal protection equipment:

Activity	Materials used	Protection equipment
<ul style="list-style-type: none"> ▪ Cleaning the combi steamer ▪ Handling cleaning canisters 	CONVOClean new	<ul style="list-style-type: none"> ▪ To protect against aerosols and mist created by cleaning fluid, breathing mask with type P2 / P3 particle filter ▪ Close-fitting safety goggles ▪ Nitrile-rubber gloves (rubber thickness 0.35 mm) recommended
<ul style="list-style-type: none"> ▪ Cleaning the combi steamer ▪ Handling cleaning canisters 	CONVOClean forte	<ul style="list-style-type: none"> ▪ To protect against aerosols and mist created by cleaning fluid, breathing mask with type P2 particle filter ▪ Close-fitting safety goggles ▪ Butyl-rubber gloves (rubber thickness 0.5 mm); nitrile-rubber gloves (rubber thickness 0.35mm); penetration time > 480 min ▪ Alkali-resistant protective clothing
<ul style="list-style-type: none"> ▪ Cleaning the combi steamer ▪ Handling cleaning canisters 	CONVOCare K	<ul style="list-style-type: none"> ▪ To protect against aerosols and mist created by cleaning fluid, breathing mask with type P2 particle filter ▪ Close-fitting safety goggles ▪ Butyl-rubber gloves (rubber thickness 0.5 mm); penetration time > 480 min

4 Layout of the touchscreen pages

The touchscreen and its control buttons

Your combi steamer is operated using a touchscreen. This means that all the combi-steamer functions are presented as control buttons on various pages of the touchscreen. Simply touch the buttons with your finger to select a function.

This section presents each touchscreen page in turn, and explains the buttons available on each page plus their functions.

Contents

This chapter includes the following topics:

	Page
The work pages	31
The cookbook	40
The Settings	49

4.1 The work pages

The touchscreen functions for cooking, regenerating and cleaning

This section presents the touchscreen pages that you need for your everyday work, i.e. cooking, regenerating and cleaning, and explains the functions available on each of the pages.

Contents

This section contains the following topics:

	Page
Layout of the work pages	32
The Start page	33
The Cook page	34
The Press&Go page	37
The Regenerate page	37
The Clean page	39

► Layout of the work pages

Layout of the touchscreen pages for everyday tasks

The following screenshot uses the 'Cook' page to illustrate the layout of a typical page for everyday work. The page sectors contain the following functions:

No.	Name	Function	Illustration
1	Header	Always: <ul style="list-style-type: none"> Displays the page that you are in. While the cooking program is running: <ul style="list-style-type: none"> Displays the remaining cooking time or regenerating time. 	
2	Main selection	Selection of the main cooking program or main regenerating program	
3	Data input	Temperature, time input etc.	
4	Program Management	Program start/stop Various functions	
5	Navigation area	<ul style="list-style-type: none"> Functions common to all pages Various functions 	

Buttons common to all pages and what they do

The individual buttons are described separately for each page.

The navigation area contains buttons that have the same function in all pages:

Button	Meaning	Function
Navigation area		
	Close page	On the main pages: returns to Start page.
	Cancel	On the input pages: cancels the entry.
	Help	Opens the Help facility.

The page display icons and what they mean

The page display icons are the inverse representation of the buttons used to open the pages concerned. The following table shows just an example selection from the complete range of icons.

The indicators have the following meanings:

Display	Meaning	Description
Header		
	'Cook' page	The 'Cook' page selected.
	'Press&Go' page	The 'Press&Go' page selected.
	'Regenerate' page	The 'Regenerate' page selected.
	'Clean' page	The 'Clean' page selected.

► The Start page

Appearance



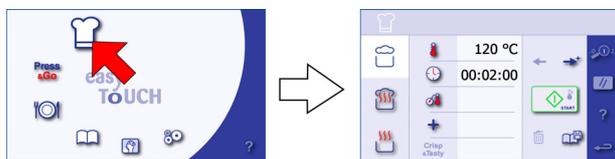
The buttons and what they do

The buttons in the Start page have the following meanings and functions:

Button	Meaning	Function
	Cooking	Opens the 'Cook' page: <ul style="list-style-type: none"> ▪ Page for entering data for cooking programs using steam, superheated steam or convection
	Press&Go	Opens the 'Press&Go' page <ul style="list-style-type: none"> ▪ Direct access to preset recipes
	Regenerating	Opens the 'Regenerate' page <ul style="list-style-type: none"> ▪ Page for entering data for regenerate programs
	cookbook	Opens the cookbook: <ul style="list-style-type: none"> ▪ Editing recipes ▪ Managing recipes ▪ Starting recipes
	Clean	Opens the 'Clean' page: <ul style="list-style-type: none"> ▪ Semi-automatic cleaning ▪ Fully automatic cleaning (option)
	Settings	Opens the 'Settings' page.

► The Cook page

How to access the 'Cook' page



The buttons and what they do

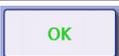
The buttons on the 'Cook' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	steam	Selects the Steam cooking program.
	supersteam	Selects the Superheated steam cooking program.
	convection	Selects the Convection cooking program.
Data input		
	Cooking temperature	Displays the keypad for entering the cooking temperature.
	Cooking time	Displays the keypad for entering the cooking time.
	Core temperature	Displays the keypad for entering the core temperature.
	Extra functions	Opens the 'Extra cooking functions' page.
	Crisp&Tasty	Opens the 'Crisp&Tasty' page.
Program		
	Start with intelligent preheating	Starts the cooking program with preheating.
	Start	Starts the cooking program when the oven is already hot.
	Stop	Stops the cooking program.
Management		
	<ul style="list-style-type: none"> Back one cooking step (during program entry) 	<ul style="list-style-type: none"> Goes back one step of the cooking program.
	<ul style="list-style-type: none"> Tray Timer (while the cooking program is running) 	<ul style="list-style-type: none"> Starts the use of empty trays (shelves) while the main cooking program is running.
	Forward one cooking step	Goes forward one step of the cooking program.
	Insert cooking step	Inserts an extra step after the last step in the cooking program.

Button	Meaning	Function
Management		
	<ul style="list-style-type: none"> Delete data (before program start) 	<ul style="list-style-type: none"> Deletes all data for the current cooking step.
	<ul style="list-style-type: none"> Manual steaming (while the cooking program is running) 	<ul style="list-style-type: none"> Starts the manual steaming function while the main cooking program is running.
	Save recipe	Saves the recipe in the cookbook.
Navigation area		
	Current cooking step	<p>During program entry</p> <ul style="list-style-type: none"> Shows the number of the cooking step for which data is currently displayed. Opens the Cooking step summary page, where it is possible to jump to any cooking step. <p>While the cooking program is running</p> <ul style="list-style-type: none"> Displays the number of the cooking step currently in progress.
	Deletes data for all cooking steps	Deletes all data for all entered cooking steps.

The keypad for entering cooking temperature and core temperature

The buttons on the keypad have the following meanings and functions:

Button	Meaning	Function
 	Numerical values	For entering numbers in the hundreds, tens and units Example: input sequence 1 - 2 - 0 gives 120 °C
	delete	Deletes all entries.
	Confirm	Saves all entries in the cooking program.

The keypad for entering the cooking time

The buttons on the keypad have the following meanings and functions:

Button	Meaning	Function
 	Numerical values	For entering hours, minutes and seconds
	delete	Deletes all entries.
	Confirm	Saves all entries in the cooking program.
	Continuous operation	Disables the timer

The 'Extra cooking functions' page

The buttons on the 'Extra cooking functions' page have the following meanings and functions:

Button	Meaning	Function
	Lower fan speed	Reduces the air-flow speed inside the oven.
	ΔT cooking	Cooking program in which the oven temperature increases according to the core temperature. Not possible in conjunction with the superheated steam cooking program.
	ecoCooking	Switches the heating power on and off during the finishing phase to reduce power consumption. Not possible in conjunction with the steam cooking program.
	Start-time preset	Delays the start of the cooking program to a defined start time or to a defined end-of-cooking time.
	Vapor reducer	Reduces the amount of vapor released through the air vent. Increases the water consumption.

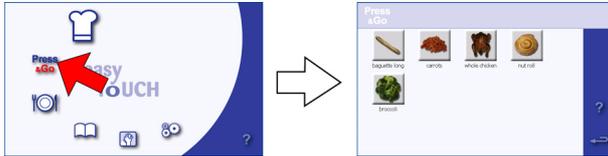
The 'Crisp&Tasty' page

The buttons on the page for setting the Crisp &Tasty level have the following meanings and functions:

Button	Meaning	Function
	No moisture removal	
	Low moisture removal	Crisp&Tasty level; specifying the amount of excess moisture removed from the oven.
	Medium moisture removal	Not possible in conjunction with the Steam cooking program.
	Strong moisture removal	

► The Press&Go page

How to access the 'Press&Go' page



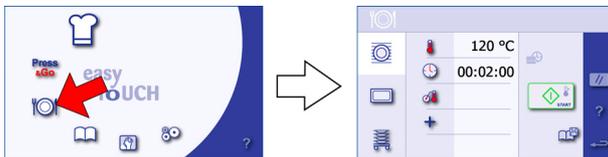
The buttons and what they do

The buttons on the 'Press&Go' page have the following meanings and functions:

Button	Meaning	Function
Program		
	Recipe e.g. rolls	Starts the cooking program immediately.
	Recipe e.g. vegetables	Starts the cooking program immediately.

► The Regenerate page

How to access the 'Regenerate' page



The buttons and what they do

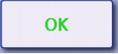
The buttons on the 'Regenerate' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	plate	Selects the Plate regenerating program.
	Gastronorm	Selects the Gastronorm regenerating program.
	banquet	Selects the Banquet regenerating program.
Data input		
	Regeneration temperature	Displays the keypad for entering the regeneration temperature.
	Regeneration time	Displays the keypad for entering the regeneration time.

Button	Meaning	Function
Main selection		
	plate	Selects the Plate regenerating program.
	Gastronorm	Selects the Gastronorm regenerating program.
	Core temperature	Displays the keypad for entering the core temperature.
	Extra functions	Opens the 'Extra regenerating functions' page.
Program		
	Start	Starts the regenerating program.
	Stop	Stops the regenerating program.
Management		
	Tray Timer (while the regenerating program is running)	Starts the use of empty trays (shelves) while the main regenerating program is running.
	Saving a regenerating recipe	Saves the regenerating recipe in the cookbook.
Navigation area		
	Delete all data	Deletes all data.

The keypad for entering the regeneration temperature

The buttons on the keypad have the following meanings and functions:

Button	Meaning	Function
 	Numerical values	For entering numbers in the hundreds, tens and units Example: input sequence 1 - 2 - 0 gives 120 °C
	delete	Deletes all entries.
	Confirm	Saves all entries in the cooking program.

The keypad for entering the regeneration time

The buttons on the keypad have the following meanings and functions:

Button	Meaning	Function
 	Numerical values	For entering hours, minutes and seconds
	delete	Deletes all entries.
	Confirm	Saves all entries in the cooking program.
	Continuous operation	Disables the timer

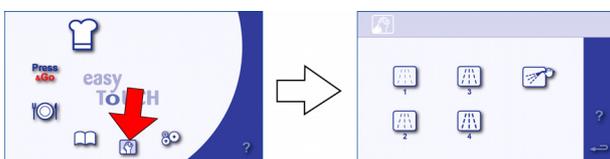
The 'Extra regenerating functions' page

The buttons on the 'Extra regenerating functions' page have the following meanings and functions:

Button	Meaning	Function
	Lower fan speed	Reduces the air-flow speed inside the oven.
	Vapor reducer	Reduces the amount of vapor released through the air vent. Increases the water consumption.

► The Clean page

How to access the 'Clean' page



The buttons and what they do

The buttons on the 'Clean' page have the following meanings and functions:

Button	Meaning	Function
Program		
	Semi-automatic cleaning	Starts semiautomatic cleaning.
Program		
	CONVOClean system	Fully automatic cleaning (option)
	Quick clean: very light soiling, interim cleaning cycle	Starts fully automatic cleaning.
	Cleaning level 1: light soiling	Starts fully automatic cleaning.
	Cleaning level 2: moderate soiling	Starts fully automatic cleaning.
	Cleaning level 3: Heavy soiling	Starts fully automatic cleaning.
	Cleaning level 4: Heavy soiling with Shine+	Starts fully automatic cleaning.

4.2 The cookbook

The cookbook

This section presents the touchscreen cookbook pages and explains the functions available on each of the pages.

Contents

This section contains the following topics:

	Page
Layout of the cookbook pages	41
The Favorites page	43
The recipe groups page	45
The recipes page	47

► Layout of the cookbook pages

Layout of the main cookbook pages

The following screenshot uses the 'Recipe groups' page from the 3 main cookbook pages to illustrate their typical layout. The page sectors contain the following functions:

No.	Name	Function	Illustration
1	Header	Displays the page that you are in	
2	Main selection	Selection of cookbook section	
3	Selection	Selection of recipe or recipe group	
4	Management	<ul style="list-style-type: none"> ▪ Access to next sub-page ▪ Scroll functions 	
5	Navigation area	Functions common to all pages	

Layout of the cookbook sub-pages

The following screenshot uses the 'Edit recipe groups' page from the cookbook sub-pages to illustrate their typical layout. The page sectors contain the following functions:

No.	Name	Function	Illustration
1	Header	<ul style="list-style-type: none"> ▪ Displays the page that you are in ▪ Input field for name ▪ Picture depicting recipe or recipe group 	
2	Selection fields	<ul style="list-style-type: none"> ▪ Recipes ▪ Recipe group 	
3	Functions	<ul style="list-style-type: none"> ▪ Access to next sub-pages ▪ Assignment functions ▪ Sorting functions ▪ Delete functions ▪ Scroll functions 	

Buttons common to all pages and what they do

The individual buttons are described separately for each page.

The navigation area contains buttons that have the same function in all pages:

Button	Meaning	Function
Navigation area		
	Close page	On the main pages: returns to Start page. On the sub-pages: cancels the action.
	Help	Opens the Help facility.
	Confirm	On pop-up pages
	Cancel	On pop-up pages

The page display icons and what they mean

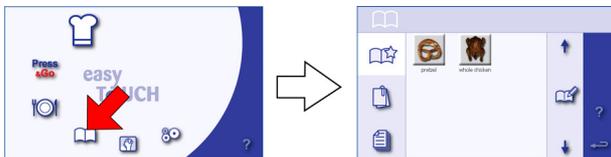
The page display icons are the inverse representation of the buttons used to open the pages concerned. The following table shows just an example selection from the complete range of icons.

The indicators have the following meanings:

Display	Meaning	Description
Pages		
	cookbook	<ul style="list-style-type: none"> ▪ The 'Favorites' page is selected. ▪ The 'Recipe groups' page is selected. ▪ The 'Recipes' page is selected.
	Recipe group	<ul style="list-style-type: none"> ▪ The 'Edit favorites' page is selected. ▪ The 'Manage recipe groups' page is selected. ▪ The 'Edit recipe group' page is selected. ▪ The 'Manage pictures' page is selected.
	The 'Create recipe group' page	<ul style="list-style-type: none"> ▪ The 'Create recipe group' page is selected.
	Recipes	<ul style="list-style-type: none"> ▪ The 'Manage recipes' page is selected. ▪ The 'Manage pictures' page is selected.
Selection fields		
	Recipes in a recipe group	<ul style="list-style-type: none"> ▪ Recipes in the Favorites ▪ Recipes in a recipe group
	All recipes	<ul style="list-style-type: none"> ▪ All available recipes
	All recipe groups	<ul style="list-style-type: none"> ▪ All available recipe groups

► The Favorites page

How to access the 'Favorites' page



The buttons and what they do

The buttons on the 'Favorites' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Favorites	Displays a list of selectable favorite recipes .
	Recipe groups	Opens the 'Recipe groups' page.
	All recipes	Opens the 'Recipes' page.
Examples of selections		
	Pretzel	Selects the pretzel recipe
Management		
	Up	Scroll up.
	Down	Scroll down.
	Edit Favorites	Opens the 'Edit Favorites' page.

The 'Edit Favorites' page

The buttons on the 'Edit Favorites' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Text field	<ul style="list-style-type: none">▪ Displays the recipe group name Favorites▪ Cannot be changed
	Move recipe up	Moves the selected recipe up the Favorites list.
	Move recipe down	Moves the selected recipe down the Favorites list.
	Up	Scroll up.
	Down	Scroll down.
	Remove	Removes the selected recipe from the Favorites list.
	Add	Adds the selected recipe to the Favorites list.
	delete	Removes the selected recipe from the system.
	Edit picture	Has no action on the 'Edit Favorites' page.

► The recipe groups page

How to access the 'Recipe groups' page



The buttons and what they do

The buttons on the 'Recipe groups' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Favorites	Opens the 'Favorites' page.
	Recipe groups	Displays all recipe groups for selection.
	All recipes	Opens the 'Recipes' page.
Examples of selections		
	Baked goods	Selection for the baked goods recipe group
Management		
	Up	Scroll up.
	Down	Scroll down.
	Manage recipe groups	Opens the 'Manage recipe groups' page.

The 'Manage recipe groups' page

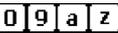
The buttons on the 'Manage recipe groups' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Move recipe group up	Moves the selected recipe group up the list.
	Move recipe group down	Moves the selected recipe group down the list.
	Up	Scroll up.
	Down	Scroll down.
	Creating a recipe group	Opens the 'Create recipe group' page.

Button	Meaning	Function
Main selection		
	Edit recipe group	Opens the 'Edit recipe group' page.
	delete	Deletes the selected recipe group.

The 'Create recipe group' page

The buttons on the 'Create recipe group' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Keypad	Entering the recipe group name via the keypad.
	Edit picture	Opens the 'Manage pictures' page.
	Confirm	Saves the entry and closes the page.

The 'Edit recipe group' page

The buttons on the 'Edit recipe group' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Edit text	Displays the keypad for text input.
	Move recipe group up	Moves the selected recipe group up the list.
	Move recipe group down	Moves the selected recipe group down the list.
	Remove	Removes the selected recipe from the Favorites list.
	Add	Adds the selected recipe to the Favorites list.
	Up	Scroll up.
	Down	Scroll down.
	Manage pictures	Opens the 'Manage pictures' page.
	delete	Deletes the selected recipe.

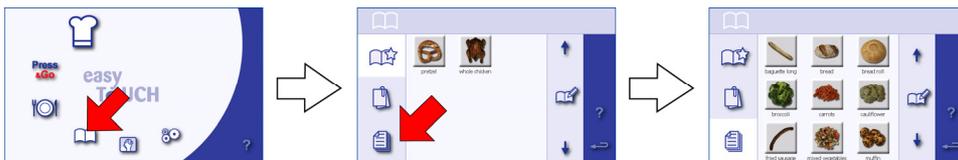
The 'Manage pictures' page

The buttons on the 'Manage pictures' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Up	Scroll up.
	Down	Scroll down.
	folder	Selects the folder containing the picture.
	USB	Selects the USB port as the source for the picture (only enabled if a USB device is connected).
	Confirm	Saves the entry and closes the page.

▶ The recipes page

How to access the 'Recipes' page



The buttons and what they do

The buttons on the 'Recipes' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Favorites	Opens the 'Favorites' page.
	Recipe groups	Opens the 'Recipe groups' page.
	All recipes	Displays a list of all recipes for selection.
Examples of selections		
	Rolls	Selection for the rolls recipe
Management		
	Up	Scroll up.
	Down	Scroll down.
	Managing recipes	Opens the 'Manage recipes' page.

The 'Manage recipes' page

The buttons on the 'Manage recipes' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Edit text	Displays the keypad for text input
	Down	Scroll up
	Down	Scroll down
	Manage pictures	Opens the 'Manage pictures' page
	delete	Removes the selected recipe from the system

The 'Manage pictures' page

The buttons on the 'Manage pictures' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Up	Scroll up.
	Down	Scroll down.
	folder	Selects the folder containing the picture.
	USB	Selects the USB port as the source for the picture (only enabled if a USB device is connected).
	Confirm	Saves the entry and closes the page.

4.3 The Settings

The Settings

This section presents the touchscreen pages on which you can make settings, and explains the functions available on each of the pages.

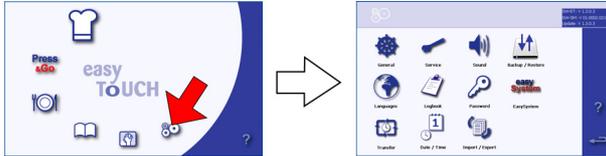
Contents

This section contains the following topics:

	Page
The Settings page	50
The General page	51
The Import/Export page	52
The easySystem page	53
The Backup/Restore page	54

► The Settings page

How to access the 'Settings' page



The buttons and what they do

The buttons on the 'Settings' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	General information	Opens the 'General' menu: <ul style="list-style-type: none"> ▪ General system settings
	Languages	Opens the 'Languages' menu: <ul style="list-style-type: none"> ▪ Changing the user interface language ▪ Selecting the cookbook in the required language
	Transfer	Opens the 'Transfer' menu: <ul style="list-style-type: none"> ▪ Configuring data transfer from the appliance to a server ▪ Only possible if appliance has this custom option installed
	Service	Opens the 'Service' menu: <ul style="list-style-type: none"> ▪ Password protected; only accessible to service engineers
	Logbook	Opens the 'Logbook' menu: <ul style="list-style-type: none"> ▪ Displaying the logbook ▪ Deleting entries from the logbook
	Date / Time	Opens the 'Date/Time' menu: <ul style="list-style-type: none"> ▪ Making changes to date and time settings
	Sounds	Opens the 'Sounds' menu: <ul style="list-style-type: none"> ▪ Selecting signal sounds ▪ Adjusting the volume
	Password	Opens the 'Password' menu: <ul style="list-style-type: none"> ▪ Selecting a new password.
	Import / Export	Opens the 'Import/Export' page: <ul style="list-style-type: none"> ▪ Import and Export of data
	Backup / Restore	Opens the 'Backup/Restore' page: <ul style="list-style-type: none"> ▪ Saving the cookbook and easyTOUCH data on the SD card. ▪ Restoring the easyTOUCH data from the SD card.
	easySystem	Enables easySystem, password protected.

► The General page

How to access the 'General' page



The 'General' tab

The 'General' tab contains the following functions:

Menu type	Meaning	Function
	cookbook	Selects the cookbook
	No. of shelves	Selects the number of shelves that can be used
	Temperature Unit	Selects °C or °F as the temperature units

The 'Food inspection' tab

The 'Food inspection' tab contains the following functions:

Menu type	Meaning	Function
	Preheat time (sec)	Preheat time input: <ul style="list-style-type: none"> ▪ Time for which temperature held after reaching the pre-heat temperature
	Preheat tolerance (°C)	Input of preheat temperature tolerance: <ul style="list-style-type: none"> ▪ e.g. preheat temperature is deemed reached at 20 °C lower for instance
	HACCP Temp-Interval (sec)	Input of HACCP data transfer interval: <ul style="list-style-type: none"> ▪ e.g. data transferred every 120 sec
	Max. blackout duration (sec)	Input of maximum time for a power failure before a warning is issued that the product is spoiled.

The 'Cleaning' tab

The 'Cleaning' tab contains the following functions:

Menu type	Meaning	Function
<input checked="" type="checkbox"/>	<ul style="list-style-type: none"> ▪ Level 1 - Light soiling ▪ Level 2 - Moderate soiling ▪ Level 3 - Heavy soiling ▪ Level 4 - Very heavy soiling 	Selection of cleaning level(s) to be available on the 'Clean' page
	AutoClean temperature (60°C - 100°C)	Input of fully automatic cleaning temperature when using cleaning agents other than original products
	Cleaning agent dosage (1 - 10)	Input of cleaning agent dosage when using cleaning agents other than original products

► The Import/Export page

How to access the 'Import/Export' page



The buttons and what they do

The buttons on the 'Import/Export' page have the following meanings and functions:

Button	Meaning	Function
	Import	Selects the 'Import' tab: <ul style="list-style-type: none"> Data transfer from USB stick to appliance
	Export	Selects the 'Export' tab: <ul style="list-style-type: none"> Transfer from appliance to the USB stick

The Import tab

The 'Import' tab contains the following functions:

Button	Meaning	Function
	cookbook	The cookbook is imported.
	Startlogo	Custom logo for the start page is imported.
	Update	Update is run.

The Export tab

The 'Export' tab contains the following functions:

Button	Meaning	Function
	HACCP	HACCP data are exported.
	Protocol	Log is exported.
	Settings	Settings can be exported for import into another appliance.
	Controls	Appliance settings (control parameter settings) are exported.
	cookbook	The cookbook can be exported for import into another appliance.

► The easySystem page

How to access the 'easySystem' page



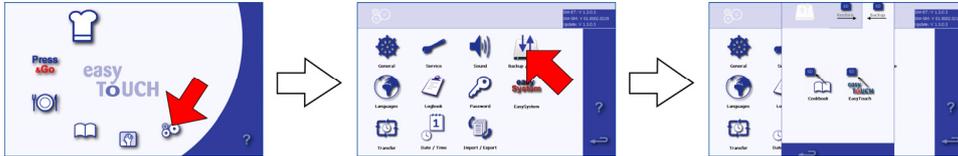
The buttons and what they do

The buttons on the 'easySystem' page have the following meanings and functions:

Button	Meaning	Function / Further details...
	Password	Password entry: ▪ Factory set to 'Shift A' Please refer to the easySystem operating instructions for further details.

► The Backup/Restore page

How to access the 'Backup/Restore' page



The buttons and what they do

The buttons on the 'Import/Export' page have the following meanings and functions:

Button	Meaning	Function
	Backup	Selects the 'Backup' tab: ▪ Data transfer from the appliance to the SD card
	Restore	Selects the 'Restore' tab: ▪ Data transfer from the SD card to the appliance

The Backup tab

The 'Backup' tab contains the following functions:

Button	Meaning	Function
	cookbook	Saves the cookbook.
	easyTOUCH	Saves the easyTOUCH data (system backup).

The Restore tab

The 'Restore' tab contains the following functions:

Button	Meaning	Function
	easyTOUCH	Restores the easyTOUCH data.

5 How to operate the touchscreen

Basic operating principles for the touchscreen

This chapter contains step-by-step instructions for basic operations using the touchscreen.

Contents

This chapter includes the following topics:

	Page
First operating steps	56
Cooking	60
Regenerating	69
How to work in emergency mode	76
Working with the cookbook	78

5.1 First operating steps

First operating steps

This section shows you how to switch the combi steamer on and off, and the easy way to make your first cooked products.

Contents

This section contains the following topics:

	Page
Turning the combi steamer on / off	57
Cooking with Press&Go	58

▶ Turning the combi steamer on / off

Switching on the combi steamer

To switch on the combi steamer, follow the steps below:

Step	Action	Button
1	Switch on the combi steamer. Result: <ul style="list-style-type: none">▪ Self-test performed▪ The oven light will turn on.▪ The Start page is displayed.	
2	Select your cooking program.	
3	Start the cooking program. Result: the selected cooking program will start immediately.	

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

To switch off the combi steamer at the end of the working day, follow the steps below:

Step	Action	Button
1	Perform the necessary cleaning tasks as specified in the cleaning and maintenance schedule.	
2	Switch off the combi steamer.	

Switching off the combi steamer before prolonged breaks in use

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

More on this ...

Related topics

- Basic working procedure for cooking61
- Basic working procedure for regenerating70

▶ Cooking with Press&Go

Hot steam / vapor

⚠WARNING

Risk of scalding from hot steam and vapor

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

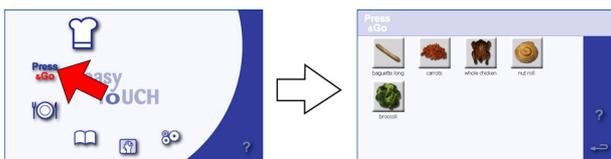
- ▶ Open the appliance door as specified in the instructions. Never put your head inside the oven.

Requirements

Check that the following requirements have been met:

- The combi steamer is cleaned properly.
- The suction panel is properly locked in place.
- The racks are secured.
- The air guide panels are in place (on mini 6.10 and mini 10.10)
- The USB cover is inserted.
- You are already conversant with the operating steps listed under "How to do it correctly".

How to access the 'Press&Go' page



Cooking

To cook, follow the steps below:

Step	Action	Button
1	Select the recipe you want, such as Rolls. Result: <ul style="list-style-type: none">▪ Your combi steamer will preheat.	
2	Place the food inside the oven as soon as the appliance is preheated (you will be prompted to do so).	
3	Close the appliance door. Result: <ul style="list-style-type: none">▪ Your cooking program is running.▪ An audible signal is given as soon as the cooking program is finished.	
4	Open the appliance door and remove the cooked product.	

Canceling programs before they have finished

You can use  at any time to cancel the preheat or cooking program.

More on this ...

How to do it correctly

□ Opening the appliance door safely	128
□ Inserting and removing racks.....	131
□ Fitting the air guide panel to rack (mini 6.10 and mini 10.10).....	132
□ Loading / removing food.....	133
□ Removing and fitting the suction panel	136
□ Removing and fitting the USB cover	138

5.2 Cooking

Cooking in detail

This section shows you what steps you need to follow when cooking, and how to use all the touch-screen functions for cooking.

Contents

This section contains the following topics:

	Page
Basic working procedure for cooking	61
Entering a cooking program	62
Entering the Delta-T cooking program	64
Cooking	65
Manual steaming during cooking	67
Using spare shelves during cooking	67

► Basic working procedure for cooking

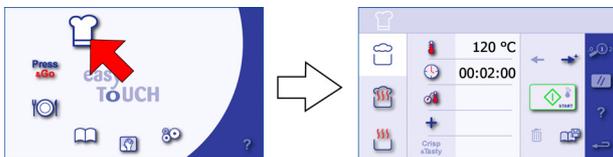
How to do it

Using the combi steamer for cooking is very simple and only involves these 5 steps:

Step	Action	How to do it:
1	Switch on the combi steamer.	<i>Turning the combi steamer on / off on page 57</i>
2	Select or enter your cooking program.	<i>Retrieving a recipe from the cookbook on page 79</i> <i>Entering a cooking program on page 62</i> <i>Entering the Delta-T cooking program on page 64</i>
3	Start the cooking program and place the food in the combi steamer once the oven has preheated.	<i>Cooking on page 65</i>
4	You can use various extra functions during the cooking program.	<i>Cooking with manual steaming on page 67</i> <i>Using spare shelves during cooking on page 67</i>
5	Remove your finished product.	

▶ Entering a cooking program

How to access the 'Cook' page



Entering a cooking program

To enter a cooking program, follow the steps below:

Step	Action	Button
1	Select a main cooking program.	 or  or 
2	Enter the cooking temperature.	
3	Define the switch-off criteria: ▪ Cooking time or ▪ Core temperature	 or 
4	Select the 'Extra cooking functions' page.	
5	Select one of the following extra functions if required: ▪ Lower fan speed ▪ Vapor reducer ▪ Start-time preset ▪ ecoCooking For ΔT cooking follow the instructions under Entering the Delta-T cooking program	    
6	Select the Crisp&Tasty level. Result: You have now finished entering the cooking program information if the program is only meant to have one step, or if this was the last cooking step.	
7	If you want to add another cooking step to this cooking program, go to step 8.	
8	Add a cooking step.	
9	Repeat steps 1 to 7. You can open the page containing a summary of the cooking steps using:	

More on this ...

How to do it

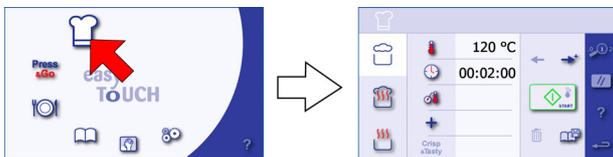
□ Entering the Delta-T cooking program64

Next steps

□ Cooking65

▶ Entering the Delta-T cooking program

How to access the 'Cook' page



Requirements

- To do this, the following requirements must be satisfied:
- Your combi steamer comes with a core temperature sensor.

Action

Follow the steps below to enter a program that uses ΔT cooking:

Step	Action	Button
1	Select one of the steam or convection programs.	 or 
2	Select the 'Extra cooking functions' page.	
3	Select ΔT cooking. Result: You are now in ΔT mode, indicated by :	  or 
4	Enter the Δ temperature.	
5	Enter the final core temperature. Result: You have now finished entering the cooking program information if the program is only meant to have one step, or if this was the last cooking step.	
6	If you want to add another cooking step to this cooking program, go to step 7.	
7	Add a cooking step.	
8	Repeat steps 1 to 6. You can open the page containing a summary of the cooking steps using:	

More on this ...

Next steps

 Cooking	65
---	----

▶ Cooking

Hot steam / vapor

▲WARNING

Risk of scalding from hot steam and vapor

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

- ▶ Open the appliance door as specified in the instructions. Never put your head inside the oven.

Break in the cold chain

▲WARNING

Risk from microbiological contamination of food

When loading the oven ahead of time, e.g. for pre-setting the start time of the cooking program, the cold chain of chilled foodstuffs may be broken.

- ▶ When planning the loading times, always ensure there is no break in the cold chain.

Requirements

Check that the following requirements have been met:

- The combi steamer is cleaned properly.
- The suction panel is properly locked in place.
- The racks are secured.
- The air guide panels are in place (on mini 6.10 and mini 10.10)
- The USB cover is inserted.
- You are already conversant with the operating steps listed under "How to do it correctly".

Cooking with preheating

If the combi steamer is still cold, follow the steps below for cooking:

Step	Action	Button
1	Enter the cooking program you require or retrieve it from the cookbook. Result: A cooking program appears on the 'Cook' page.	 or 
2	Start the cooking program. Result: Your combi steamer will preheat.	
3	Place the food inside the oven as soon as the appliance is preheated (you will be prompted to do so).	
4	Close the appliance door. Result: <ul style="list-style-type: none"> ▪ Your cooking program runs, with the remaining cooking time displayed in the page header. ▪ An audible signal is given as soon as the cooking program is finished. 	
5	Open the appliance door and remove the cooked product.	

Cooking when the oven is already hot

If the combi steamer has already reached the required temperature, follow the steps below for cooking:

Step	Action	Button
1	You do not need to perform this step if you wish to use the same cooking program as you just used. Otherwise: Enter the cooking program you require or retrieve it from the cookbook. Result: A cooking program appears on the 'Cook' page.	 or 
2	Start the cooking program.	
3	Place the food inside the oven as soon as you are prompted to do so.	
4	Close the appliance door. Result: <ul style="list-style-type: none"> Your cooking program runs, with the remaining cooking time displayed in the page header. An audible signal is given as soon as the cooking program is finished. 	
5	Open the appliance door and remove the cooked product.	

Canceling programs before they have finished

You can use  at any time to cancel the preheat or cooking program.

More on this ...

How to do it

<input type="checkbox"/> Entering a cooking program	62
<input type="checkbox"/> Entering the Delta-T cooking program	64
<input type="checkbox"/> Retrieving a recipe from the cookbook	79

Next steps

<input type="checkbox"/> Manual steaming during cooking	67
<input type="checkbox"/> Using spare shelves during cooking	67

How to do it correctly

<input type="checkbox"/> Opening the appliance door safely	128
<input type="checkbox"/> Inserting and removing racks	131
<input type="checkbox"/> Fitting the air guide panel to rack (mini 6.10 and mini 10.10)	132
<input type="checkbox"/> Loading / removing food	133
<input type="checkbox"/> Removing and fitting the suction panel	136
<input type="checkbox"/> Removing and fitting the USB cover	138

▶ Manual steaming during cooking

Objective

You wish to provide extra steaming of the food during a superheated steam or convection cooking program that is already in progress.

Requirements

To do this, the following requirements must be satisfied:

- You have selected one of the superheated steam or convection programs.
- One of these programs is running.

Action

Follow the steps below to steam the food during cooking:

Step	Action	Button
1	Select the Manual steaming function on the 'Cook' page. Result: The food is steamed.	

▶ Using spare shelves during cooking

Hot steam / vapor



Risk of scalding from hot steam and vapor

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

- ▶ Open the appliance door as specified in the instructions. Never put your head inside the oven.

Objective

You wish to use spare shelves to cook other food during a cooking program that is already in progress.

Requirements

To do this, the following requirements must be satisfied:

- Apart from the cooking time, the additional food to be cooked needs the same conditions as the food in the current program that is running.
- The relevant cooking program is running.

Action

Follow the steps below to use spare shelves during cooking:

Step	Action	Button
1	Select the Tray Timer function on the 'Cook' page. Result: <ul style="list-style-type: none">▪ The 'Tray Timer' page is displayed.	
2	Select an empty shelf. Result: <ul style="list-style-type: none">▪ The keypad for entering the cooking time for this shelf is displayed	
3	Enter the required cooking time. Result: <ul style="list-style-type: none">▪ The cooking time starts running for this shelf.	
4	Place the food in the oven and close the appliance door. Result: <ul style="list-style-type: none">▪ As soon as the cooking time for this shelf has elapsed, an audible signal is given and a display appears showing which shelf the cooked food can be removed from.	
5	Open the appliance door and remove the cooked product from this shelf.	

Canceling programs before they have finished

You can use  at any time to cancel the cooking program for the shelf in question.

Optimizing the process by setting continuous operation

The continuous operation setting is recommended if you wish to cook shelf-by-shelf over a prolonged period.

To get to continuous operation, select the following buttons, starting from the start page:



5.3 Regenerating

Regenerating in detail

This section shows you what steps you need to follow for regenerating, and how to use all the touchscreen functions for regenerating.

Contents

This section contains the following topics:

	Page
Basic working procedure for regenerating	70
Entering the regenerating program	71
Regenerating	72
Using spare shelves during regenerating	74

▶ Basic working procedure for regenerating

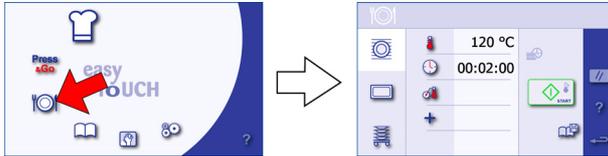
How to do it

Using the combi steamer for regenerating is very simple and only involves these 5 steps:

Step	Action	How to do it:
1	Switch on the combi steamer.	<i>Turning the combi steamer on / off on page 57</i>
2	Select or enter your regenerating program.	<i>Retrieving a recipe from the cookbook on page 79 Entering the regenerating program on page 71</i>
3	Start the cooking program and place the food in the combi steamer once the oven has preheated.	<i>Regenerating on page 72</i>
4	You can use various extra functions during the regenerating program.	<i>Using spare shelves during regenerating on page 74</i>
5	Remove your finished product.	

▶ Entering the regenerating program

How to access the 'Regenerate' page



Entering the regenerating program

To enter your regenerating program, follow the steps below:

Step	Action	Button
1	Select a main regenerating program.	 or  or 
2	Enter the regenerating temperature.	
3	Define the switch-off criteria: ▪ Regeneration time or ▪ Core temperature	 or 
4	Select the 'Extra regenerating functions' page.	
5	Select the extra function if required: ▪ lower fan speed ▪ Vapor reducer Result: You have now finished entering your regenerating program.	 

More on this ...

Next steps

<input type="checkbox"/> Regenerating.....	72
--	----

▶ Regenerating

Hot steam / vapor

⚠WARNING

Risk of scalding from hot steam and vapor

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

- ▶ Open the appliance door as specified in the instructions. Never put your head inside the oven.

Requirements

Check that the following requirements have been met:

- The combi steamer is cleaned properly.
- The suction panel is properly locked in place.
- The racks are secured.
- The air guide panels are in place (on mini 6.10 and mini 10.10)
- The USB cover is inserted.
- You are already conversant with the operating steps listed under "How to do it correctly".

Regenerating with preheating

If the combi steamer is still cold, follow the steps below for regenerating:

Step	Action	Button
1	Enter the regenerating program you require or retrieve it from the cookbook. Result: A regenerating program appears on the 'Regenerate' page.	 or 
2	Start the regenerating program. Result: Your combi steamer will preheat.	
3	Place the food inside the oven as soon as the appliance is pre-heated (you will be prompted to do so).	
4	Close the appliance door. Result: <ul style="list-style-type: none"> ▪ Your regenerating program runs, with the remaining regeneration time displayed in the page header. ▪ An audible signal is given as soon as the regenerating program is finished. 	
5	Open the appliance door and remove the regenerated product.	

Regenerating when the oven is already hot

If the combi steamer has already reached the required temperature, follow the steps below for regenerating:

Step	Action	Button
1	<p>You do not need to perform this step if you wish to use the same regenerating program as you just used. Otherwise:</p> <p>Enter the regenerating program you require or retrieve it from the cookbook.</p> <p>Result: A regenerating program appears on the 'Regenerate' page.</p>	 or 
2	Start the regenerating program.	
3	Place the food inside the oven as soon as you are prompted to do so.	
4	<p>Close the appliance door.</p> <p>Result:</p> <ul style="list-style-type: none"> ▪ Your regenerating program runs, with the remaining regeneration time displayed in the page header. ▪ An audible signal is given as soon as the regenerating program is finished. 	
5	Open the appliance door and remove the regenerated product.	

Canceling programs before they have finished

You can use  at any time to cancel the preheat or regenerating program.

More on this ...

How to do it

- Entering the regenerating program 71
- Retrieving a recipe from the cookbook 79

Next steps

- Using spare shelves during regenerating 74

How to do it correctly

- Opening the appliance door safely 128
 - Inserting and removing racks 131
 - Fitting the air guide panel to rack (mini 6.10 and mini 10.10) 132
 - Loading / removing food 133
 - Stowing away the core temperature sensor 135
 - Removing and fitting the suction panel 136
 - Removing and fitting the USB cover 138
-

► Using spare shelves during regenerating

Hot steam / vapor

▲WARNING

Risk of scalding from hot steam and vapor

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

- Open the appliance door as specified in the instructions. Never put your head inside the oven.

Objective

You wish to use spare shelves to regenerate other food during a regenerating program that is already in progress.

Requirements

To do this, the following requirements must be satisfied:

- Apart from the regeneration time, the additional food to be regenerated needs the same conditions as the regeneration food in the current program that is running.
- The relevant regenerating program is running.

Action

Follow the steps below to use spare shelves during regeneration:

Step	Action	Button
1	Select the Tray Timer function on the 'Regenerate' page. Result: <ul style="list-style-type: none">▪ The 'Tray Timer' page is displayed.	
2	Select an empty shelf. Result: <p>The keypad for entering the regeneration time for this shelf is displayed</p>	
3	Enter the required regeneration time. Result: <ul style="list-style-type: none">▪ The regeneration time starts running for this shelf.	
4	Place the food in the oven and close the appliance door. Result: <ul style="list-style-type: none">▪ As soon as the regenerating time for this shelf has elapsed, an audible signal is given and a display appears showing which shelf the regenerated food can be removed from.	
5	Open the appliance door and remove the regenerated product.	

Canceling programs before they have finished

You can use  at any time to cancel the regenerating program for the shelf in question.

Optimizing the process by setting continuous operation

The continuous operation setting is recommended if you wish to cook shelf-by-shelf over a prolonged period.

To get to continuous operation, select the following buttons, starting from the start page:



5.4 How to work in emergency mode

Operating your 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.

This section shows you how to operate the combi steamer in emergency mode.

Contents

This section contains the following topics:

	Page
Basic working procedure in emergency mode	77

▶ Basic working procedure in emergency mode

Limitations

You need to note the following limitations:

- The cooking times may change significantly. So pay particular attention to the cooking process and the cooked condition of your product.
- The water consumption may rise significantly.
- Only feasible functions are available for selection.

How to do it

Using the combi steamer for cooking in emergency mode is very simple and only involves these 5 steps:

Step	Action	How to do it:
1	The appliance is on fault mode. Result: A signal sounds and the error code is shown in the display.	<i>Troubleshooting</i> on page 124 Contact customer service
2	Confirm that you have noted the error. Result: Only those cooking programs unaffected by the error are available.	
3	Place the food in the combi steamer and start the available cooking program or regenerating program.	<i>Cooking</i> on page 65 <i>Regenerating</i> on page 72
4	You can use various extra functions during the cooking program or regenerating program.	
5	Remove your finished product.	

5.5 Working with the cookbook

The combi steamer cookbook

This section shows you how to create, edit and manage recipes in the cookbook.

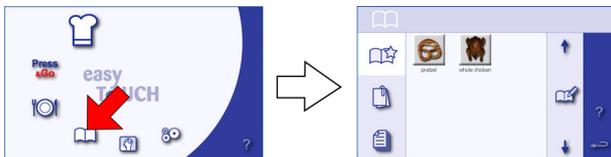
Contents

This section contains the following topics:

	Page
Retrieving a recipe from the cookbook	79
Creating a cooking recipe	81
Changing the name and picture of a recipe	82
Removing a recipe from the cookbook	83
Saving / removing a recipe under Favorites	83
Creating a new recipe group	85
Changing the name and picture of a recipe group	86
Saving / removing a recipe in a Recipe group	87
Deleting a recipe group	88

▶ Retrieving a recipe from the cookbook

How to access the 'Favorites' page



Retrieving a recipe from Favorites

To retrieve a recipe from Favorites, follow the steps below:

Step	Page	Action	Button
1		Select the recipe you want, such as Rolls. Result: <ul style="list-style-type: none"> The recipe information is displayed. You can start the recipe. 	
2		If necessary you can scroll up and down when selecting the recipe.	

How to access the 'Recipe groups' page



Retrieving a recipe from a recipe group

To retrieve a recipe from a recipe group, follow the steps below:

Step	Page	Action	Button
1		Select the recipe group you want, such as Baked items.	
2		Select the recipe you want, such as Rolls. Result: <ul style="list-style-type: none"> The recipe information is displayed. You can start the recipe. 	
3		If necessary you can scroll up and down when selecting the recipe group and recipe.	

How to access the 'Recipes' page



Retrieving a recipe from the saved recipes

To retrieve a recipe from the recipes saved in the cookbook, follow the steps below:

Step	Page	Action	Button
1		Select the recipe you want, such as Rolls. Result: <ul style="list-style-type: none"> The recipe information is displayed. You can start the recipe. 	
2		If necessary you can scroll up and down when selecting the recipe.	 

Were you unable to find your recipe?

If you did not find the recipe you wanted in the cookbook, it may be because the right cookbook has not been imported yet. Import the cookbook, or talk to your system administrator.

More on this ...

Next steps

 Cooking	65
 Regenerating.....	72

► Creating a cooking recipe

Creating a cooking recipe

To create a cooking recipe, follow the steps below:

Step	Page	Action	Button
1		Enter a cooking program. Use the 'Cook' page to do this.	
2		Save the program as a cooking recipe.	
3		Give the cooking recipe a name.	<input type="text"/>
4		Assign a picture to the cooking recipe.	
5		Confirm the name and picture.	

Creating a regenerating recipe

To create a regenerating recipe, follow the steps below:

Step	Page	Action	Button
1		Enter a regenerating program. Use the 'Regenerate' page to do this.	
2		Save the program as a regenerating recipe.	
3		Give the regenerating recipe a name.	<input type="text"/>
4		Assign a picture to the regenerating recipe.	
5		Confirm the name and picture.	

More on this ...

Next steps

-  Saving / removing a recipe under Favorites83
-  Saving / removing a recipe in a Recipe group87

► Changing the name and picture of a recipe

How to access the 'Recipes' page



Changing the name and picture of a recipe

To change the name and picture of a cooking recipe, follow the steps below:

Step	Page	Action	Button
1		Open the 'Manage recipes' page.	
2		Select the recipe whose name and picture you wish to change.	
3		Display the keypad.	
4		Use the keypad to enter the name.	
5		Confirm your entry. You can close the keypad with Esc.	
6		Open the 'Manage pictures' page.	
7		Select where the pictures are held: folder or USB device	 or 
8		Select a picture.	
9		Confirm your selection.	

▶ Removing a recipe from the cookbook

How to access the 'Recipes' page



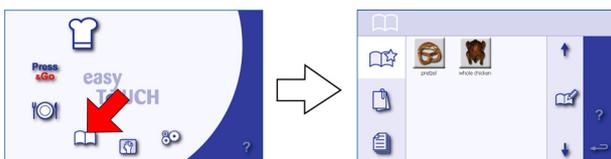
Removing a recipe from the cookbook

To remove a recipe from the cookbook, follow the steps below:

Step	Page	Action	Button
1		Open the 'Manage recipes' page.	
2		Select the recipe that you wish to remove from the cookbook.	
3		Remove the recipe from the cookbook.	
4		Confirm that you wish to remove it.	

▶ Saving / removing a recipe under Favorites

How to access the 'Favorites' page



Saving a recipe under Favorites

To save a recipe under Favorites, follow the steps below:

Step	Page	Field	Action	Button
1			Open the 'Manage favorites' page.	
2			Select the recipe that you wish to add to Favorites.	
3			Add the recipe to Favorites.	
4			If required, change the order within Favorites.	 or 

Removing a recipe from Favorites

To remove a recipe from Favorites, follow the steps below:

Step	Page	Field	Action	Button
1			Open the 'Manage favorites' page.	
2			Select the recipe that you wish to remove from Favorites.	
3			Remove the recipe from Favorites.	

Removing a recipe from the cookbook

You can also remove a recipe from the cookbook from the 'Manage favorites' page. To do this, follow the steps below:

Step	Page	Field	Action	Button
1			Open the 'Manage favorites' page.	
2			Select the recipe that you wish to remove from the cookbook.	
3			Remove the recipe from the cookbook.	
4			Confirm that you wish to remove it.	

▶ Creating a new recipe group

How to access the 'Recipe groups' page



Creating a new recipe group

To create a new recipe group, follow the steps below:

Step	Page	Action	Button
1		Open the 'Manage recipe group' page.	
2		Open the 'Create recipe group' page.	
3		Give the recipe group a name.	<input type="text"/>
4		Assign a picture to the recipe group.	
5		Confirm the name and picture.	

More on this ...

Next steps

- Saving / removing a recipe in a Recipe group87

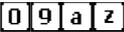
► Changing the name and picture of a recipe group

How to access the 'Recipe groups' page



Changing the name and picture of a recipe group

To change the name and picture of a recipe group, follow the steps below:

Step	Page	Field	Action	Button
1			Open the 'Manage recipe group' page.	
2			Select the recipe group whose name and picture you wish to change.	
3			Open the 'Edit recipe group' page.	
4			Display the keypad.	
5			Use the keypad to enter the name.	
6			Confirm your entry. You can close the keypad with Esc.	
7			Open the 'Manage pictures' page.	
8			Select where the pictures are held: folder or USB device	 or 
9			Select a picture.	
10			Confirm your selection.	

▶ Saving / removing a recipe in a Recipe group

How to access the 'Recipe groups' page



Saving a recipe in a Recipe group

To save a recipe in a recipe group, follow the steps below:

Step	Page	Field	Action	Button
1			Open the 'Manage recipe group' page.	
2			Select the recipe group in which you wish to add a recipe.	
3			Open the 'Edit recipe group' page.	
4			Select the recipe that you wish to add to the recipe group.	
5			Add the recipe to the recipe group.	
6			If required, change the order within the recipe group.	or

Removing a recipe from a recipe group

To remove a recipe from a recipe group, follow the steps below:

Step	Page	Field	Action	Button
1			Open the 'Manage recipe group' page.	
2			Select the recipe group from which you wish to remove a recipe.	
3			Open the 'Edit recipe group' page.	
4			Select the recipe that you wish to remove from the recipe group.	
5			Remove the recipe from the recipe group.	

Removing a recipe from the cookbook

You can also remove a recipe from the cookbook from the 'Manage recipe group' page. To do this, follow the steps below:

Step	Page	Field	Action	Button
1			Open the 'Manage recipe group' page.	
2			Select the recipe that you wish to remove from the cookbook.	
3			Remove the recipe from the cookbook.	
4			Confirm that you wish to remove it.	

▶ Deleting a recipe group

How to access the 'Recipe groups' page



Deleting a recipe group

To delete a recipe group, follow the steps below:

Step	Page	Field	Action	Button
1			Open the 'Manage recipe group' page.	
2			Select the recipe group that you wish to delete.	
3			Delete the recipe group.	
4			Confirm that you wish to remove it.	

6 Working with the mini 2in1

The mini 2in1 touchscreen and its control buttons

In this section we explain the operating features particular to the mini 2in1 combi steamer, and present the layout of the pages in the mini 2in1 touchscreen.

Almost all of the pages described in the chapter *Layout of the touchscreen pages* on page 30 are identical in terms of their functions to those of the mini 2in1; the only difference is the extra functions described in *mini 2in1 easyTOUCH: Layout of the mini 2in1 touchscreen pages* on page 92.

The only page containing extra functions for the mini 2in1 is the 'Settings - General' page. This is why we will describe the 'Settings - General' page for the mini 2in1 in detail.

Contents

This chapter includes the following topics:

	Page
Working with the mini 2in1	90
Layout of the mini 2in1 touchscreen pages	92
The Settings - General page for the mini 2in1	94

▶ Working with the mini 2in1

Functions of the mini 2in1

Your mini 2in1 combi steamer has two oven compartments, which can you can operate independently of each other. This means that the two oven compartments can run different cooking programs at the same time or even work separately in easyTOUCH and easySystem mode simultaneously. The two oven compartments are operated from the same touchscreen.

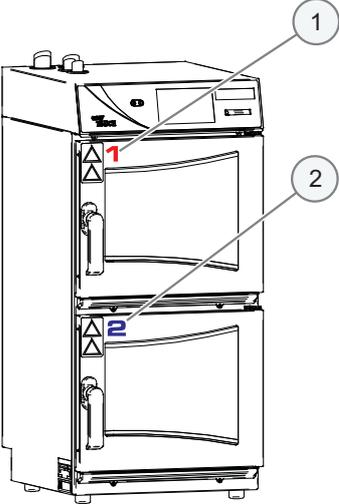
The basic working procedures when cooking, regenerating and in easySystem mode are identical to the working procedures for a mini table-top appliance. Your mini 2in1 works as though you had two mini table-top appliances side-by-side.

You cannot, however, cook in one oven compartment while cleaning the other, because this would pose a risk of food contamination.

Other differences in operation arise from the fact that there is only one touchscreen available for both oven compartments. This means that you need to switch between one oven compartment and the other.

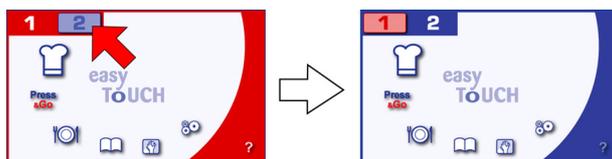
Identifying the oven compartments

The oven compartments are identified in red or blue. The following table shows the identifiers used on the appliance and on the touchscreen:

Oven	Identifier on the appliance	Identifier on the touchscreen	Illustration
1	Red number (1)	Red border around the display	
2	Blue number (2)	Blue border around the display	

OES 6.06 mini 2in1

How to switch the touchscreen from oven compartment 1 to oven compartment 2



What happens when you switch over the touchscreen

The touchscreen behaves as follows when switched over:

- After being switched to another oven compartment, the touchscreen always displays the page that was last displayed for this oven compartment.
Example: You were on the 'Cook' page for oven compartment 1 and started a cooking program from there. Then you switched over to oven compartment 2 and opened there the 'Regenerate' page. When you switch back to oven compartment 1 you are taken directly to the 'Cook' page again.
- If you switch from oven compartment 1 to oven compartment 2 while a cooking program is running in oven compartment 1, the status data for this cooking program is displayed in the 'oven compartment 1' button (see *Layout of the mini 2in1 work pages* on page 92).
- When certain events happen, the touchscreen switches automatically to the other oven compartment. You can preset the events for which this shall occur (see *The General page for mini 2in1* on page 94, 'Navigation' tab).
- It is not possible to switch to the other oven compartment from the 'Settings' page or any of its sub-pages.

Making settings on the mini 2in1

When making settings on the mini 2in1 there are certain features particular to the mini 2in1:

- The settings that are made always apply to both oven compartments.
 - In order to be able to configure all the functions on the 'Settings' page, the touchscreen must have already displayed the start page of the other oven compartment before it was switched over. Otherwise not all the functions are available on the 'Settings' page.
 - It is not possible to switch to the other oven compartment from the 'Settings' page or any of its sub-pages.
-

► Layout of the mini 2in1 touchscreen pages

Layout of the mini 2in1 touchscreen pages for everyday tasks

The following screenshot uses the 'Cook' page to illustrate the layout of a typical page for everyday work. The page sectors contain the following functions:

No.	Name	Function	Illustration
1	Header mini 2in1	<p>Always:</p> <ul style="list-style-type: none"> Displays which oven compartment is currently being shown on the touchscreen; also indicated by a red border (oven compartment 1) or a blue border (oven compartment 2) around the display. Button for selecting the oven compartment that you wish to display on the touchscreen. <p>While the cooking program is running in the oven compartment not currently being displayed:</p> <ul style="list-style-type: none"> The button indicates the status of the cooking program of the oven compartment that is not active/not displayed. 	
2	Header	<p>Always:</p> <ul style="list-style-type: none"> Displays the page that you are in. <p>While the cooking program is running in the oven compartment currently being displayed:</p> <ul style="list-style-type: none"> Displays the remaining cooking time, regenerating time or core temperature. 	
3	Main selection	Selection of the main cooking program or main regenerating program	
4	Data input	Temperature, time input etc.	
5	Program Management	Program start/stop Various functions	
6	Navigation area	<ul style="list-style-type: none"> Functions common to all pages Various functions 	

Buttons that are common to all pages and used for selecting the oven compartment

The page header on the mini 2in1 contains buttons for switching the touchscreen over to the other oven compartment. These buttons appear on every page:

Button	Meaning	Function
mini 2in1 header		
	Select oven compartment 1	Switches the touchscreen over to oven compartment 1.
	Select oven compartment 2	Switches the touchscreen over to oven compartment 2.

Buttons common to all pages and what they do

The individual buttons are described separately for each page.

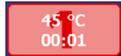
The navigation area contains buttons that have the same function in all pages:

Button	Meaning	Function
Navigation area		
	Close page	On the main pages: returns to Start page.
	Cancel	On the input pages: cancels the entry.
	Help	Opens the Help facility.

Displaying the cooking-program status of the oven compartment not currently shown.

A number of indicators are used on the mini 2in1 to display the cooking-program status of the oven compartment not currently shown on the touchscreen. These indicators are illustrated in the table below for the example situation in which oven compartment 1 is not currently displayed on the touchscreen. They also apply to the opposite situation.

The indicators have the following meanings:

Display	Meaning	Description
mini 2in1 header		
	Status of oven compartment 1	Depending on the cooking program and current status in oven compartment 1, displays <ul style="list-style-type: none"> ▪ Preheat status in the form of a thermometer ▪ Switch-off criteria, i.e. the set cooking time, regenerating time or core temperature ▪ Remaining cooking time or regenerating time ▪ Current core temperature, set cooking temperature
	End of cooking program in oven compartment 1	Cooking program in oven compartment 1 has finished.
	Oven compartment 1 cannot be selected	Touchscreen cannot be switched over to oven compartment 1.
Flashing	Action required	In the oven compartment that is currently not displayed, an action is required, or a recipe is done, cleaning finished or an error has occurred.

The page display icons and what they mean

The page display icons are the inverse representation of the buttons used to open the pages concerned. The following table shows just an example selection from the complete range of icons.

The indicators have the following meanings:

Display	Meaning	Description
Header		
	'Cook' page	The 'Cook' page selected.
	'Press&Go' page	The 'Press&Go' page selected.
	'Regenerate' page	The 'Regenerate' page selected.
	'Clean' page	The 'Clean' page selected.

Layout of the mini 2in1 cookbook pages

The cookbook pages differ from the cookbook pages for the mini table-top appliances (see *The cookbook* on page 40) by containing buttons for selecting the oven compartment and status indicators for the cooking program in the oven compartment not currently displayed. All other functions are identical.

► The Settings - General page for the mini 2in1

How to access the 'Settings - General' page



The 'General' tab

The 'General' tab contains the following functions:

Menu type	Meaning	Function
	cookbook	Selects the cookbook
	No. of shelves	Selects the number of shelves that can be used
	Temperature Unit	Selects °C or °F as the temperature units

The 'Food inspection' tab

The 'Food inspection' tab contains the following functions:

Menu type	Meaning	Function
<input style="width: 40px;" type="text" value="-...+"/>	Preheat time (sec)	Preheat time input: <ul style="list-style-type: none"> ▪ Time for which temperature held after reaching the pre-heat temperature
<input style="width: 40px;" type="text" value="-...+"/>	Preheat tolerance (°C)	Input of preheat temperature tolerance: <ul style="list-style-type: none"> ▪ e.g. preheat temperature is deemed reached at 20 °C lower for instance
<input style="width: 40px;" type="text" value="-...+"/>	HACCP Temp-Interval (sec)	Input of HACCP data transfer interval: <ul style="list-style-type: none"> ▪ e.g. data transferred every 120 sec
<input style="width: 40px;" type="text" value="-...+"/>	Max. blackout duration (sec)	Input of maximum time for a power failure before a warning is issued that the product is spoiled.

The 'Cleaning' tab

The 'Cleaning' tab contains the following functions:

Menu type	Meaning	Function
<input checked="" type="checkbox"/>	<ul style="list-style-type: none"> ▪ Level 1 - Light soiling ▪ Level 2 - Moderate soiling ▪ Level 3 - Heavy soiling ▪ Level 4 - Very heavy soiling 	Selection of cleaning level(s) to be available on the 'Clean' page
<input style="width: 40px;" type="text" value="..."/>	AutoClean temperature (60°C - 100°C)	Input of fully automatic cleaning temperature when using cleaning agents other than original products
<input style="width: 40px;" type="text" value="..."/>	Cleaning agent dosage (1 - 10)	Input of cleaning agent dosage when using cleaning agents other than original products

The 'Navigation' tab

The 'Navigation' tab contains the following functions:

Menu type	Meaning	Function
<input checked="" type="checkbox"/>	Recipe / tray finished	Selects the changeover function: <ul style="list-style-type: none"> ▪ When a recipe has finished, the touchscreen switches over automatically to the relevant oven compartment This function is preset in the factory.
<input checked="" type="checkbox"/>	Fault has occurred	Selects the changeover function: <ul style="list-style-type: none"> ▪ If a fault occurs, the touchscreen switches over automatically to the oven compartment concerned
<input checked="" type="checkbox"/>	Cleaning finished	Selects the changeover function: <ul style="list-style-type: none"> ▪ When cleaning has finished, the touchscreen switches over automatically to the relevant oven compartment

7 Your combi-steamer cooking programs

The cooking programs

Your combi steamer provides you with the following preset main cooking programs:

- Steaming
- supersteam
- convection
- Regenerating

Working from these main cooking programs, you can cook all sorts of food to a high quality and in shorter times.

In addition to the main cooking programs, your combi steamer also provides a number of special cooking programs that are based on the main cooking methods:

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

You can combine the core temperature control function with all main and special cooking programs; for some special cooking programs e.g. sous-vide cooking, you must use this function.

General advantages of your combi steamer

You can enjoy the following advantages for all methods of cooking:

- You always achieve the optimum atmosphere inside the oven.
- Flavors are not transferred, even when you cook different foods in one load.
- You do not need to enter humidity levels manually.

Developing your own recipes

You can combine the main and special cooking programs (plus the core temperature control function if required) into your own single-stage or multistage recipes. You can then save them in the cookbook for retrieval using Press&Go.

This section provides basic guidelines for adapting the cooking programs to suit the specific requirements of your products. How you design your own personal recipes is obviously up to you and your customers.

Contents

This chapter includes the following topics:

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Steaming	97
supersteam	99
convection	100
Regenerating	101
Core temperature control	102
Delta-T cooking	104
ecoCooking	106
Overnight cooking	107

► Steaming

Temperature range

When you use the "Steam" cooking program, you are working in the 30 °C to 120 °C temperature range.

The steaming process is classified according to temperature

- Low-temperature steaming (30 - 99°C)
- Steaming (100°C)
- Quick steaming (101 - 120°C)

Usage

The "Steam" cooking program is suitable for the cooking methods

- Cooking
- Steaming
- Blanching
- Poaching
- Preserving

Special programs in which "steaming" is used are

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

Advantages of steaming at 100 °C

You enjoy the following benefits:

- Steaming is particularly good at preserving vitamins, minerals and secondary plant substances such as color and fiber.
- You can work quickly because steam is constantly available.

Examples of use for steaming at 100 °C

The cooking program is suitable for instance for

- Vegetables
- Rice
- Durum wheat pasta
- Potato dumplings
- Dumplings
- Small dumplings
- Potatoes

Advantages of low-temperature steaming between 30 °C and 99 °C

You enjoy the following benefits:

- You can prepare foods while preserving their goodness.
- You can avoid burst skins when boiling or heating up sausages.
- You achieve optimum culinary results for sensitive foods such as terrines, galantines, flans, farces, crème caramels and dietary foods.
- Highly accurate cooking temperatures allow proteins in food to cook perfectly (such as with fish).

Examples of use for low-temperature steaming between 30 °C and 99 °C

The cooking program is suitable for instance for

- Fish fillets
- Terrines
- Galantines
- Flans
- Stuffings
- Dumplings
- Crème caramel

Advantages of quick steaming between 101 °C and 120 °C

You enjoy the following benefits:

- You save time

Examples of use for quick steaming between 101 °C and 120 °C

The cooking program is suitable for less sensitive foods such as

- Jacket potatoes
- Beetroot
- Turnips
- Pulses
- Cabbage

The cooking program is also particularly good for food for which slight browning is required with steaming, such as

- Rolls of beef
 - Stuffed cabbage
 - Beef goulash
-

supersteam

Temperature range

When you use the "Superheated steam" cooking program, you are working in the 100 °C to 250 °C temperature range.

Usage

The "Superheated steam" cooking program is suitable for all foodstuffs for which moisture or steam is added manually in the traditional cooking methods, for instance

- Roast pork by basting
- Danish pastries for optimum "rising"

Advantages

You enjoy the following benefits:

- Food does not dry out
- Baked items such as yeast and bread dough or puff pastry rise perfectly during baking
- If required, you can extract moisture from the oven (Crisp&Tasty function) to achieve juicy, crispy products that are evenly browned all over
- Ultra-fast energy transfer

Making optimum use of the cooking program

You should remember the following points:

- Generally you can reduce the oven temperature by 10 to 20% compared with traditional cooking methods, and avoid significant loss in weight during cooking.

Examples of use

The cooking program is suitable for

- Large roasting joints
 - Poultry (duck, goose)
 - Gratins and bakes
 - Baked items such as Danish pastries, baguettes etc.
 - Cheesecake
 - Apple strudel
-

convection

Temperature range

When you use the "Convection" cooking program, you are working in the 30 °C to 250 °C temperature range.

Usage

The "Convection" cooking program is suitable for all cooking techniques that do not require moisture, such as

- Roasting
- roasting bones
- Baking
- Grilling
- scalloping

Advantages

You enjoy the following benefits:

- If required, you can extract moisture from the oven to achieve crisp, crunchy products that are evenly browned all over.
- By removing the moisture (Crisp&Tasty function), you can achieve a fine crust in baking.

Making optimum use of the cooking program

You should remember the following points:

- Generally you can reduce the oven temperature by 10 to 20% compared with traditional cooking methods, and avoid significant loss in weight during cooking.

Examples of use

The cooking program is suitable for

- quick roasting cuts such as steaks and medallions
 - Fat-free finger food
 - gratins
 - As an alternative to deep-frying potato products (fat-free french fries), etc.
 - fruit tarts
-

► Regenerating

Usage

The Regenerate cooking program is suitable for regenerating prepared dishes that have already been arranged on plates, platters or in GN containers.

Temperature range and regeneration time

The regeneration time and temperature depend on the product, its thickness and on the number of plates or GN containers to be regenerated (see recommended values in this section).

Advantages

You enjoy the following benefits:

- Cook & Chill concept: you can create dishes during quiet times when you are less busy and arrange them cold on plates or platters.
- You can regenerate on demand however many plates you need.
- Pre-prepared dishes do not dry out during regeneration.
- There are no puddles of condensation on the plates or dry edges.
- Mixed regeneration of plates / GN containers is possible.

Making optimum use of the cooking program

You should remember the following points:

- Solid foodstuffs such as dumplings, rolled food or casseroles take longer to regenerate than items such as slices of meat, vegetable accompaniments, rice or quartered or diced potatoes.
- When arranging the food, avoid large areas of food overlapping and different heights of food.
- Place fish and meat on a bed of rice or the like to ensure even regeneration without sticking to the plate.
- Pre-cook food to 80% of its final requirement; for instance only roast meat until it is rare, if medium is the final result required after regeneration.
- Butter vegetables, rice and pasta before regenerating.
- Do not add sauces to the plate until after regenerating.

Examples of use

The regenerate program is suitable for

- almost all types of dishes

Recommended values for regenerating

Follow these rules for regenerating:

- Always preheat the combi steamer.
 - After each regenerate cycle, always reheat to the preheat temperature. You can start the regenerating program again as soon as the preheat temperature is reached.
-

► Core temperature control

The principle

The core temperature control function uses the core temperature inside the food to control the length of the cooking process rather than the time.

The core temperature control function can be used with all main cooking programs.

Usage

Measuring the core temperature is particularly recommended for cooking slow roasts and when aiming for a precise result (medium, rare etc.).

Advantages

You enjoy the following benefits:

- You can cook with precision regardless of joint size or weight, guaranteeing perfect quality every time.
- There is no need to waste time and energy keeping an eye on the joint and checking the degree of cooking.
- The multipoint sensor takes measurements at several points along the sensor tip, and automatically identifies the coolest core temperature it measures as the center of the joint of meat. The multipoint sensor prevents false readings and makes it easier to use the sensor.
- Combined with the cooking programs, you can achieve up to a 50% improvement in cooking.

Making optimum use of the cooking method

You should remember the following points:

- When setting the final core temperature, remember that slow roasts continue to cook inside after they have been removed from the combi steamer.
- At the end of cooking, you should remove the slow roast from the combi steamer immediately and cool it rapidly. This prevents overcooking.

Recommended values for the core temperature

Please follow the recommended values below:

Food	Degree of cooking	Core temperature
Beef		
Fillet of beef, roast beef	Medium	50 - 54 °C
Braised beef	Well done	82 - 90 °C
Rolled beef, topside	Well done	82 - 95 °C
Veal		
Saddle of veal	Medium	54 - 58 °C
Breast of veal, shoulder of veal	Well done	75 - 80 °C
Leg of veal	Well done	76 - 78 °C
Pork		
Loin of pork	Medium	68 - 72 °C
Neck of pork	Medium	68 - 72 °C
Belly of pork, knuckle of pork	Well done	72 - 78 °C
Cured pork	Medium	65 - 68 °C
Lamb		
Leg of lamb	Medium	54 - 64 °C
Saddle of lamb	Medium	52 - 56 °C
Poultry		
Whole chicken	Well done	75 - 82 °C
Breast of chicken	Well done	75 - 77 °C
Chicken leg	Well done	75 - 82 °C
Fish		
Cuts of salmon	Medium	63 - 65 °C

▶ Delta-T cooking

The principle

ΔT cooking is a cooking program in which the oven temperature increases according to the core temperature. This option must always be used with the core temperature sensor.

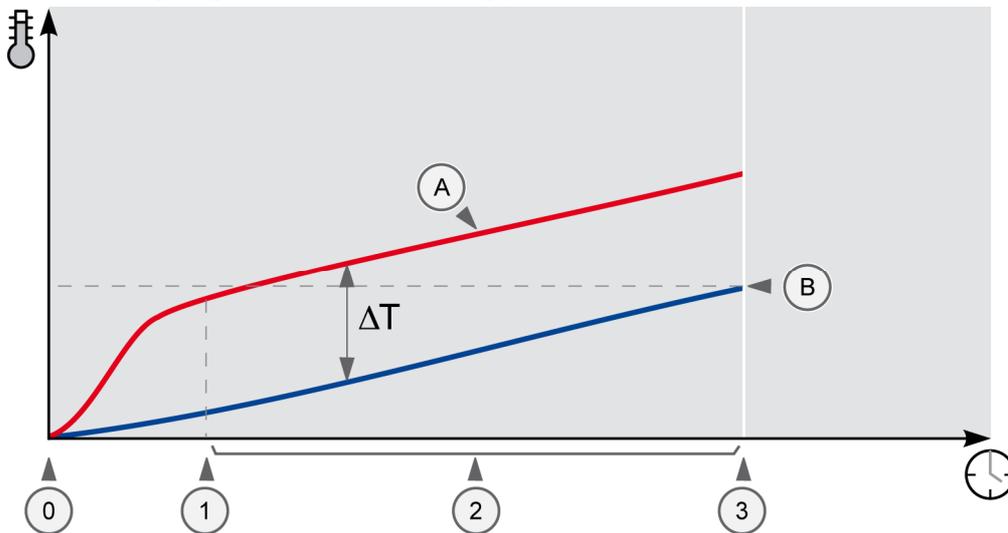
The Delta-T cooking program

Enter the cooking program data in the 'Cook' page. You must enter the following values:

Button	Meaning	Function
	Δ temperature	Specifies the temperature in the oven relative to the core temperature.
	Core temperature	The cooking program is stopped when this value is reached.

The cooking process

The following diagram shows the cooking process:



No.	Meaning	Description
(A)	Temperature inside the oven	Temperature curve inside the oven
(B)	Core temperature	Value entered for the core temperature

No.	Meaning	Description	Temperature inside the oven ^(A)
0	Start of phase 1	Program start: the core temperature and oven temperature rise.	Heating-up phase
1	End of phase 1	The oven temperature equals the sum of the Δ temperature and the actual core temperature.	 +  at that moment
2	Phase 2	The oven temperature continues to rise in line with the instantaneous core temperature until the core temperature has reached the specified value.	 +  at that moment
3	End of phase 2	End of program: The core temperature ^(B) is reached.	 + 

Usage

ΔT -cooking is particularly suitable for gentle cooking of boiled ham, entire fish, galantines and egg royale.

Advantages

You enjoy the following benefits:

- Meat stays juicy and tender and suffers little shrinkage during roasting.
- Use the start time preset to make the most of low-usage periods when performing ΔT cooking (for instance at night).

Making optimum use of the cooking method

You should remember the following points:

- The higher the Δ temperature the greater the loss in weight and the higher the level of browning of the food.

► ecoCooking

The principle

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

The initial cooking phase in single-step recipes lasts until a specific cooking time or core temperature is reached. In multi-step recipes, the initial cooking phase is set as a single step or as multiple steps before the finishing phase. With ecoCooking, intelligent pulsed technology is used to cut the power consumption by 25% for the same cooking period.

The following settings are required for single-step recipes

- a cooking program: convection or superheated steam
- the extra function ecoCooking
- a cooking time or target core temperature

The following settings are required for multi-step recipes

- an initial cooking phase of one or more steps, each containing:
 - a cooking program: convection, superheated steam or steam
 - extra functions (except ecoCooking) if required
 - a cooking time or target core temperature
- a finishing phase of one or more steps, each containing:
 - a cooking program: convection or superheated steam
 - the extra function ecoCooking
 - a cooking time or target core temperature
- further cooking steps if required

Usage

ecoCooking is a useful option for the following tasks:

- Products with a total cooking time of more than 30 minutes
- Large roast joints with core temperature measurement

Advantages of single-step cooking programs

You enjoy the following benefits:

- In the initial cooking phase you are cooking using standard processes to transfer heat to the product quickly.
- In the finishing phase, you are mainly using the existing heat inside the oven and the product to finish cooking the product to a precise degree.

This means:

- You benefit from a potential energy saving of up to 25%
 - You do not extend the cooking time
 - You achieve a high cut yield (i.e. little weight loss)
-

► Overnight cooking

The principle

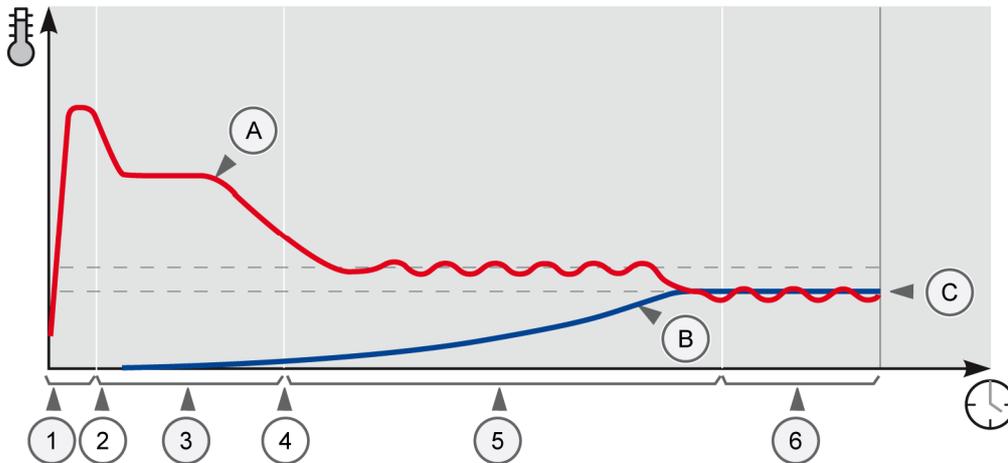
Overnight cooking is a multi-step, slow-cooking program containing multiple cooking steps and a final hold phase during which the product finishes cooking gradually.

It requires the following settings

- a cooking program: MEDIUM overnight cooking, WELL DONE overnight cooking or BOIL overnight cooking

The "MEDIUM overnight cooking" and "WELL DONE overnight cooking" process

The following diagram shows the cooking process:

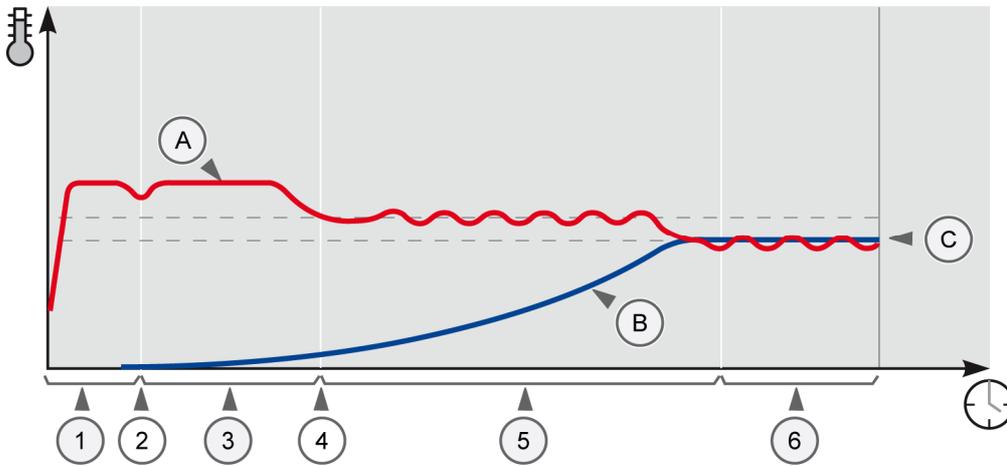


No.	Meaning	Description
Ⓐ	Temperature inside the oven	Temperature curve inside the oven
Ⓑ	Actual core temperature	Curve showing core temperature of product
Ⓒ	Hold temperature	Final core temperature

No.	Meaning	Description	Oven temperature [Ⓐ]	
			WELL DONE	MEDIUM
1	Preheating	The oven preheats. Oven temperature rises. 2 minutes hold time.	150°C	150°C
2	Loading	Loading the oven. A mixed load is also possible		
3	Searing phase	Product is seared for 10 minutes.	130°C	130°C
4	Temperature drop	Oven temperature is lowered. Time period depends on product.		
5	Gradual cooking phase	Product cooked gradually until the final core temperature is reached.	78°C	65°C
6	Hold time	Hold phase for up to 15 hours	72°C	52°C

The "BOIL overnight cooking" process

The following diagram shows the cooking process:



No.	Meaning	Description
Ⓐ	Temperature inside the oven	Temperature curve inside the oven
Ⓑ	Actual core temperature	Curve showing core temperature of product
Ⓒ	Hold temperature	Final core temperature

No.	Meaning	Description	Oven temperature Ⓐ
1	Preheating	The oven preheats. Oven temperature rises. 2 minutes hold time.	100°C
2	Loading	Loading the oven. A mixed load is also possible	
3	Boiling phase	Product is boiled for 10 minutes.	100°C
4	Temperature drop	Oven temperature is lowered. Time period depends on product.	
5	Gradual cooking phase	Product cooked gradually until the final core temperature is reached.	80°C
6	Hold time	Hold phase for up to 15 hours	72°C

Usage

Long before you need the finished dish, you can make use of periods of low activity to prepare food very slowly, e.g. overnight, to preserve its goodness.

You can use overnight cooking for the following products:

- MEDIUM overnight cooking: particularly suitable for roast beef
- WELL DONE overnight cooking particularly suitable for roast pork and rolled beef
- BOIL overnight cooking: particularly suitable for topside

Advantages

You enjoy the following benefits:

- You achieve a juicy product with little loss in weight compared with conventional preparation
- Slow, gradual cooking ensures extremely even cooking of the product

Making optimum use of the cooking method

You should remember the following points:

- The hold phase cannot exceed 15 hours
 - Where different types or sizes of joints of meat are being cooked, insert the core temperature sensor in the smallest joint
-

8 Using the cooking programs

Tried and tested recipes to inspire you

This section contains some tried and tested recipes to inspire you to develop your own recipes.

Contents

This chapter includes the following topics:

	Page
Side dishes	111
Fish	112
Meat, game, poultry	113
Pastries and baked desserts	115

▶ Side dishes

Recipes for side dishes

Typical recipes for side dishes:

Dish					Points to note
		°C	min	°C	
Eggs		100	8-16	-	<ul style="list-style-type: none"> No need to skewer soft-boiled after approx. 10 min hard-boiled after approx. 15 min
Royale		85	20-25	-	
Fresh vegetables		100	5-15	-	<ul style="list-style-type: none"> Diced
Frozen vegetables		100	8-15	-	
Potatoes (halved)		100	25-35	-	<ul style="list-style-type: none"> Soak in salted water or sprinkle with fine salt 15 minutes before cooking
Dumplings/dough balls		100	25-30	-	<ul style="list-style-type: none"> Place on greased baking sheet; cover immediately after cooking
Pasta (durum wheat semolina)		120	10-15	-	<ul style="list-style-type: none"> use unperforated containers; no need to stir 1 part pasta, min. 5 parts cold water
Frozen omelette		85	15-20	-	
Jacket potatoes		110	30-35	-	
French fries		200	8-12	-	<ul style="list-style-type: none"> use frying basket for larger quantities in the oven, switch on Crisp&Tasty (level 2)
Rice		100	25-30	-	<ul style="list-style-type: none"> Soak for 20 minutes use unperforated containers 1 part rice 1.5 to 2 parts cold water or stock
Fresh scrambled egg		160	5-10	-	<ul style="list-style-type: none"> select lower fan speed
Frozen scrambled egg		85	15-20	-	
Wedges		210	10-12	-	<ul style="list-style-type: none"> use frying basket do not fill appliance for larger quantities in the oven, switch on Crisp&Tasty (level 2)

► Fish

Recipes for fish

Typical recipes for fish

Dish					Points to note
		°C	min	°C	
Fish wrapped in cabbage		89	-	69	
Breaded fish fillet		200	10-13	-	<ul style="list-style-type: none"> ▪ do not fill appliance ▪ use non-stick baking tray ▪ switch on Crisp&Tasty (level 2)
Fish quenelles		78	5-12	-	
Fish pâté		78	-	65	
Baked trout		220	8-12	-	<ul style="list-style-type: none"> ▪ do not fill appliance ▪ switch on Crisp&Tasty (level 2)
Baked prawns		200	4-8	-	<ul style="list-style-type: none"> ▪ do not fill appliance
Steamed prawns		80	4-8	-	
Baked salmon fillet		220	6-12	-	<ul style="list-style-type: none"> ▪ do not fill appliance
Steamed salmon fillet		78	5-10	-	
Baked plaice		225	7-10	-	<ul style="list-style-type: none"> ▪ switch on Crisp&Tasty (level 2)
Baked sole		225	10-12	-	<ul style="list-style-type: none"> ▪ switch on Crisp&Tasty (level 2)

► Meat, game, poultry

Recipes for meat, game and poultry

Typical recipes for meat, game and poultry

Dish					Points to note
		°C	min	°C	
Fried sausage		210	7-12	-	
Cordon Bleu		200	10-13	-	▪ switch on Crisp&Tasty (level 2)
Duck		150	-	85	▪ Stuff with apples and onions if required
Breast of duck		225	-	50	
Fillet steak 200g		220	-	47	
Meat kebab - barbecue		210	8-12	-	
Rissoles		180	-	78	▪ Grease baking sheets
Goose		135	-	90	▪ Add liquid occasionally
Meat loaf		135	-	85	▪ shape into a loaf or firm into baking tin
Leg of hare		135	-	72	▪ Dot with fat or braise in stock if required
Roast venison		135	-	68	▪ Place joint in deep container and top up with stock gradually
Knuckle of veal		135	-	78	▪ steam first for 10 minutes, then score the rind
Rolled roast veal		135	-	78	
Veal steak 180g		225	-	47	
Cured pork cutlet		180	10-12	-	▪ Grease baking sheets
Boiled ham		78	-	65	▪ Cooking time depends on weight
Rolled cabbage		135	-	82	
Breaded cutlet		200	10-12	-	▪ switch on Crisp&Tasty (level 2)
Roast lamb		130	-	78	
Lamb carrée, medium		200	-	48	
Leg of lamb, medium		125	-	50	
Liver loaf, fresh sausage-meat		125	-	68	
Sliced liver		210	4-6	-	▪ do not coat in flour
Stuffed peppers		130	-	82	
Turkey		125	-	72	▪ Fill with stuffing and herbs if required
Baked turkey breast		180	-	72	▪ Fill with stuffing and herbs if required
Steamed turkey breast		89	-	72	
Turkey escalope		200	9-13	-	▪ switch on Crisp&Tasty (level 2)

Using the cooking programs

Dish					Points to note
		°C	min	°C	
Venison trimmed off bone		135	-	72	▪ Rub with fat or marinate if required
Venison pie		150	-	72	▪ Always use pie funnels
Fillet of beef, medium		125	-	50	
Fillet of beef Wellington		150	-	48	▪ brush pastry lightly with egg, sauté fillet first
Braised beef		130	-	82	
Roast beef, medium		125	-	50	
Rump steak 200g		200	-	48	
Escalope		200	8-11	-	▪ switch on Crisp&Tasty (level 2)
Roast pork		130	-	78	
Pork fillet joint		200	-	53	
Pork fillet medallion		200	-	48	
Neck of pork		135	-	78	
Loin of pork joint		135	-	72	
Knuckle of pork		135	-	72	▪ steam first for 10 minutes, then score the rind
Veal sausage		65	10-20	-	
Wiener sausage / Frankfurter		75	10-20	-	
Leg of boar		135	-	72	

► Pastries and baked desserts

Pastries and baked desserts

Typical recipes for pastries and baked desserts:

Dish					Points to note
		°C	min	°C	
Apple strudel		175	12-20	-	<ul style="list-style-type: none"> do not fill appliance Number on sheet depends on size Do not place items too close together on sheet
Frozen baguette		165	6-15	-	<ul style="list-style-type: none"> Number on sheet depends on size Do not place items too close together on sheet
Sponge bases		150	15-20	-	<ul style="list-style-type: none"> select lower fan speed
Baked slices		165	25-35	-	<ul style="list-style-type: none"> do not fill appliance
Pretzels		155	12-15	-	<ul style="list-style-type: none"> Number on sheet depends on size Do not place items too close together on sheet
Frozen rolls		165	10-12	-	<ul style="list-style-type: none"> Number on sheet depends on size Do not place items too close together on sheet
Crème Brûlée		80	10-15	-	<ul style="list-style-type: none"> select lower fan speed
Crème caramel		80	15-25	-	<ul style="list-style-type: none"> select lower fan speed
Frozen croissants		165	15-22	-	<ul style="list-style-type: none"> Number on sheet depends on size Do not place items too close together on sheet
Cheesecakes		145	30-40	-	<ul style="list-style-type: none"> do not fill appliance select lower fan speed
Shortcrust pastry		165	10-15	-	<ul style="list-style-type: none"> Number on sheet depends on size Do not place items too close together on sheet select lower fan speed
fruit tarts		165	25-35	-	<ul style="list-style-type: none"> do not fill appliance
Frozen flaky pastry		165	14-20	-	<ul style="list-style-type: none"> Number on sheet depends on size Do not place items too close together on sheet
Madeira cake		165	20-35	-	<ul style="list-style-type: none"> do not fill appliance
Small biscuits and cakes		165	8-13	-	<ul style="list-style-type: none"> Number on sheet depends on size Do not place items too close together on sheet select lower fan speed

9 Cleaning and Maintenance

Cleaning and maintaining the combi steamer

This chapter presents the cleaning and maintenance schedule and gives cleaning instructions for your combi steamer.

Contents

This chapter includes the following topics:

	Page
Cleaning and maintenance schedule	117
Semi-automatic oven cleaning	119
Fully automatic oven cleaning (CONVOClean system option)	121
Cleaning agents	123
Troubleshooting	124
Rectifying faults - Irregularities during operation	126

► Cleaning and maintenance schedule

Hot steam

▲WARNING

Risk of scalding from hot steam

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

- ▶ Do not clean until the oven interior has cooled to below 60 °C.

Contact with cleaning agents

▲WARNING

Risk of skin and eye irritation or chemical burns

Direct contact with the CONVOClean new and CONVOCare cleaning agents will irritate the skin and eyes. Direct contact with CONVOClean forte will result in chemical burns.

- ▶ Do not inhale the spray mist.
- ▶ Do not let the cleaning agent come into contact with eyes or skin.
- ▶ Never open the appliance door during fully automatic cleaning.
- ▶ Wear protective gloves and safety goggles as specified in safety data sheet.

Requirements

Check that the following requirements have been met before carrying out any cleaning or maintenance tasks:

- You are already conversant with the operating steps listed under "How to do it correctly".
- The appliance is disconnected from the electrical supply before cleaning the various internal and external parts.

Daily cleaning tasks

The following table lists the cleaning tasks that you must perform daily:

What must be cleaned?	Procedure	Cleaning agents
Oven	<i>Semi-automatic oven cleaning</i> on page 119	CONVOClean new for slightly soiled ovens or CONVOClean forte for normal to heavily soiled ovens
	<i>Fully automatic oven cleaning (CONVOClean system option)</i> on page 121	CONVOClean forte and CONVOCare
Fan compartment behind suction panel	<i>Semi-automatic oven cleaning</i> on page 119	CONVOClean new for slightly soiled ovens or CONVOClean forte for normal to heavily soiled ovens
	<i>Fully automatic oven cleaning (CONVOClean system option)</i> on page 121	CONVOClean forte and CONVOCare
Hygienic gasket also around appliance door	<i>Cleaning the hygienic plug-in gasket</i> on page 141	using a commercial detergent

What must be cleaned?	Procedure	Cleaning agents
Outside of appliance	Clean by hand with a soft cloth	Commercial stainless steel cleaner
Oven interior if a white deposit or dark discoloration is visible	In this case <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 	CONVOCare

Weekly cleaning tasks

The following table lists the cleaning tasks that you must perform weekly:

What must be cleaned?	Procedure	Cleaning agents
Interior double glass door	<i>Cleaning the double glass door</i> on page 139	Commercial glass cleaner
Door and appliance drip tray	Clean by hand	CONVOClean new or CONVOClean forte

Monthly cleaning tasks

The following table lists the cleaning tasks that you must perform monthly:

What must be cleaned?	Procedure	Cleaning agents
Oven stand (option)	Clean by hand with a soft cloth	Commercial stainless steel cleaner

Carrying out maintenance tasks

You will need to carry out a few regular maintenance tasks yourself. Any more extensive maintenance tasks must only be performed by Customer Services.

Daily maintenance tasks that you must perform yourself

The following table lists the maintenance tasks that you must perform daily:

What must be serviced?	Procedure	Materials / tools
Water treatment must be re-adjusted if you can see a white deposit inside the oven	Call customer service	-

Maintenance tasks that Customer Services must perform

The following table lists the service intervals between maintenance by the approved Customer Services.

How often?	What must be serviced?
Annually	General maintenance

More on this ...

How to do it correctly

□ Cleaning the double glass door.....	139
□ Cleaning the hygienic plug-in gasket	141
□ Cleaning the armature.....	142
□ Filling the cleaning drawer with CONVOClean forte	143

Related topics

□ Cleaning agents	123
□ Semi-automatic oven cleaning	119
□ Fully automatic oven cleaning (CONVOClean system option)	121

► Semi-automatic oven cleaning

Contact with cleaning agents

▲WARNING

Risk of skin and eye irritation or chemical burns

Direct contact with the CONVOClean new and CONVOCare cleaning agents will irritate the skin and eyes. Direct contact with CONVOClean forte will result in chemical burns.

- ▶ Do not inhale the spray mist.
- ▶ Do not let the cleaning agent come into contact with eyes or skin.
- ▶ Never open the appliance door during fully automatic cleaning.
- ▶ Wear protective gloves and safety goggles as specified in safety data sheet.

Requirements

Check that the following requirements have been met:

- You are already conversant with the operating steps listed under "How to do it correctly".

Materials required

You need the following materials:

- CONVOClean new / forte cleaning agent in the spray bottle

Using the spray bottle

Please follow this guidance when using the spray bottle:

- 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.

Semi-automatic oven cleaning

For semi-automatic oven cleaning, follow the steps below:

Step	Action	Illustration
1	Remove the larger items of burnt food residues from the oven.	
2	Open the Cleaning page on the control panel and start the semi-automatic cleaning program.	 
3	As soon as a signal sounds, remove the rack and suction panel.	
4	Spray inside the oven, including behind the suction panel, and into the drain in the floor using the spray bottle (1) of CONVO-Clean new or CONVOClean forte.	
5	Refit the suction panel and rack.	
6	Close the appliance door. Result: The program continues running automatically.	
7	Remove the cleaner from behind the suction panel as soon as the next signal sounds. Caution: Risk of burns from hot surfaces.	
8	As soon as you hear the next audible signal, switch off the combi steamer and let the combi steamer cool down.	
9	Use a soft cloth to wipe out thoroughly the oven interior, the fittings and the area behind the suction panel (2). For heavy soiling, you can repeat the cleaning program.	
10	Do not close the appliance door, but leave it ajar.	

More on this ...

How to do it correctly

□ Inserting and removing racks.....	131
□ Fitting the air guide panel to rack (mini 6.10 and mini 10.10).....	132
□ Removing and fitting the suction panel.....	136
□ Removing and fitting the USB cover.....	138

Related topics

□ Cleaning and maintenance schedule.....	117
□ Cleaning agents.....	123

► Fully automatic oven cleaning (CONVOClean system option)

Requirements

Check that the following requirements have been met:

- No food has been left in the oven.
- The two drawers are filled correctly.
- The drawers contain enough cleaner.
- You are already conversant with the operating steps listed under "How to do it correctly".

Materials required

You need the following materials:

- CONVOClean forte cleaning agent in a canister with a red label
- CONVOCare nozzle detergent in a canister with a green label
- Spray bottle containing CONVOClean new or CONVOClean forte cleaning agent for aftercare
- Spray bottle containing CONVOCare nozzle detergent for aftercare

Fully automatic oven cleaning

For fully automatic oven cleaning, follow the steps below:

Step	Action	Button
1	Turn the armature nozzle on the top of the oven through one complete turn to ensure that it moves freely.	
2	Remove the larger items of burnt food residues from the oven.	
3	Close the door.	
4	Open the Cleaning page on the control panel. Result: The combi steamer prompts you to make sure that the oven is empty.	
5	Start the fully automatic cleaning program by selecting the level of cleaning.	   or  

Step	Action	Button
6	<p>Open the appliance door when prompted by the system, ensure that the oven is empty and close the door.</p> <p>Result: The combi steamer starts the fully automatic cleaning program.</p> <p>Caution: Never interrupt this cycle. Do not open the door.</p>	

Oven aftercare

For very heavy soiling, we recommend following this cycle with semi-automatic cleaning when you can target any remaining dirt.

Faults that may occur

The following table shows what faults might occur and the appropriate actions:

Fault	Action
"Not enough water" appears in display	Check the water supply.
"No cleaner pressure" appears in display	Check which canister is almost empty and re-fill it. In an emergency use water.
Power failure	If cleaning solutions have been used, the combi steamer will automatically rinse the oven before it can be operated.
You have interrupted the fully automatic cleaning cycle.	

More on this ...

How to do it correctly

- Removing and fitting the suction panel 136
- Inserting and removing racks 131
- Fitting the air guide panel to rack (mini 6.10 and mini 10.10) 132

Related topics

- Cleaning and maintenance schedule 117
 - Cleaning agents 123
 - Semi-automatic oven cleaning 119
 - Cleaning the armature 142
 - Filling the cleaning drawer with CONVOClean forte 143
-

► Cleaning agents

Cleaning agents

Use only original cleaning agents to clean the oven interior.

Please note:

Damage caused as a result of improper cleaning without using the specified cleaning agents will invalidate any warranty claims.

The table below lists the original cleaning agents available, where they are used and what container they are kept in:

Product	Use	Container
CONVOclean new Eco-friendly detergent for light soiling (not for fully automatic oven cleaning)	Cleaning inside the oven <ul style="list-style-type: none"> ▪ by hand ▪ semi-automatic 	Spray bottle
CONVOclean forte Eco-friendly detergent for normal to heavy soiling	Cleaning inside the oven <ul style="list-style-type: none"> ▪ by hand ▪ semi-automatic 	Spray bottle
	Cleaning inside the oven <ul style="list-style-type: none"> ▪ fully automatic 	Canisters attached to the cleaning system or cleaning shelves under the combi steamer
CONVOcare nozzle detergent	Cleaning inside the oven <ul style="list-style-type: none"> ▪ fully automatic 	Canisters attached to the cleaning system or cleaning shelves under the combi steamer
	Manual aftercare of oven interior	Spray bottle
Stainless steel cleaning spray	Caring for the external surfaces of the combi steamer	-
Stainless steel cleaner	Caring for the external surfaces of the combi steamer	-

Using cleaning agents

You must wear protective gear as specified in *Personal protection equipment* on page 29 when using cleaning agents.

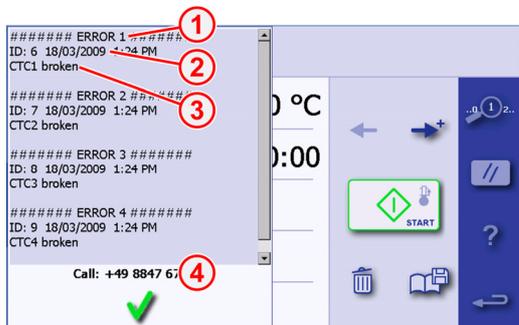
Follow guidance on EU safety datasheets.

Staff are to be trained regularly by the owner of the combi steamer.

Troubleshooting

Structure of the error message

The following screenshot shows a typical error message to illustrate the layout of all error messages:



Elements of the error messages and their function

The elements of the error messages have the following function:

No.	Name	Function
1	Error number	Serial number of the detected error (errors are numbered consecutively)
2	Error code	ID number to identify the error
	Date	Date on which the error occurred
	Time	Time at which the error occurred
3	Description of error	Short description of error with error code
4	Service number	Service phone number

Errors and required responses

The following table explains the error codes used in the display:

Error code	Error code	Description of error	Required response
E01.0	33	Not enough water: Water pressure is less than 0.5 bar 5 seconds after valve activation	1. Open watersupply 2. Contact customer service
E02.0	24	Wiring compartment too hot The secondary fan is turned on at temperatures > 45°C. The error threshold is 80°C.	1. Clean fluff filter on the rear of the appliance 2. Contact customer service
E03.0	29 35 72	Fan fault / Motor thermal protection (thermal cutout) has tripped or fault in frequency converter	1. Check fuse 2. Contact customer service
E04.0	36	Secondary-fan fault in electrical compartment	1. Clean fluff filter on the rear of the appliance 2. Contact customer service
E11.0	23	Over-temperature detected by oven sensor (B6)	Contact customer service
E12.1	25	Over-temperature detected by core temperature sensor (CTS)	Correct the sensor position
E12.2	26		
E12.3	27		
E12.4	28		

Error code	Error code	Description of error	Required response
E15.0	21	Over-temperature detected by condenser sensor (B3)	Contact customer service
E16.0	38	Dehumidifier flap error: the dehumidifier flap cannot be initialized	1. Restart the appliance 2. Contact customer service
E21.0	5	Oven sensor (B6) open circuit	Contact customer service
E21.1	14	Oven sensor (B6) has a ground fault	Contact customer service
E22.1	6	Core temperature sensor (CTS) open circuit	Contact customer service
E22.2	7		
E22.3	8		
E22.4	9		
E25.0	3	Condenser sensor (B3) open circuit	Contact customer service
E25.1	12	Condenser sensor (B3) has a ground fault	Contact customer service
E29.1	15	Core temperature sensor (CTS) is touching the appliance housing	Contact customer service
E29.2	16		
E29.3	17		
E29.4	18		
E83.0	47	The cooking program is not recognized	1. Re-enter the cooking program 2. Contact customer service
E89.1	48	Invalid data in the identification module (IDM)	1. Unplug the appliance for approx. 10 seconds and restart 2. Contact customer service
E96.0	30	Communication error between SM and BM	1. Unplug the appliance for approx. 10 seconds and restart 2. Contact customer service
E99.9	32	General initialization error	Unplug the appliance for approx. 10 seconds and restart

▶ Rectifying faults - Irregularities during operation

Errors and required responses

The following table contains a list of possible irregularities during operation and how to rectify them:

Irregularity	Possible cause	Required response
Uneven browning	Suction panel not closed correctly	<i>Removing and fitting the suction panel</i> on page 136
	Air guide panel not fitted correctly or not fitted at all	<i>Fixing the air guide panel to the rack</i> on page 132
	Oven compartment not preheated	Preheat the oven compartment
	Oven temperature too high	Select a lower oven temperature and extend the cooking time
Appliance does not respond to any inputs on the screen	Software has crashed	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 door	Whatever the cause	Caution: risk of contamination: Discard any food that has come into contact with this water.
	<ul style="list-style-type: none"> ▪ Complete or partial blockage of waste water pipe ▪ Permanent drain connection on appliances with CONVOClean system 	Check customer's drain system and clean if necessary Use permanent connection if applicable
	Air vent blocked or covered	Remove obstruction
	Appliance drain clogged	Clean out the drain
Water standing in oven compartment	Appliance drain clogged	Rinse out the drain
White marks in the oven compartment Limescale on oven compartment wall	Water too hard	Adjust water hardness, see <i>Technical data</i> on page 16
Black marks in the oven compartment	Incorrect cleaning agent	Use CONVOClean forte for automatic cleaning Use CONVOClean forte or CONVOClean new for semi-automatic cleaning
Poor cleaning result	Water pressure too low	Testing the water pressure If necessary, increase the customer's water pressure
	Incorrect soiling level set	Select a higher cleaning level
	Incorrect cleaning agent used	Use CONVOClean forte for automatic cleaning Use CONVOClean forte or CONVOClean new for semi-automatic cleaning

10 How to do it correctly

Main handling operations for the combi steamer

This chapter describes how to perform some of the main repetitive handling tasks that will arise when operating the combi steamer.

Contents

This chapter includes the following topics:

	Page
Opening the appliance door safely	128
Opening and closing the appliance door safely (ship model)	129
Inserting and removing racks	131
Fitting the air guide panel to rack (mini 6.10 and mini 10.10)	132
Loading / removing food	133
Stowing away the core temperature sensor	135
Removing and fitting the suction panel	136
Removing and fitting the USB cover	138
Cleaning the double glass door	139
Cleaning the hygienic plug-in gasket	141
Cleaning the armature	142
Filling the cleaning drawer with CONVOClean forte	143
Fill the detergent drawer with CONCOCare	144
Removing the cleaning drawers	145
Operating the CONVOVent mini	146

▶ Opening the appliance door safely

Hot surfaces

⚠ CAUTION

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

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

- ▶ Wear personal protection equipment as specified in safety regulations.

Hot steam / vapor

⚠ WARNING

Risk of scalding from hot steam and vapor

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

- ▶ Open the appliance door as specified in the instructions. Never put your head inside the oven.

Opening the appliance door safely (standard design)

To open the appliance door, follow the steps below:

Step	Action	Illustration
1	Turn the door handle upwards to the right (1).	
2	Open the door slowly (2).	

Opening the appliance door safely (safety catch option)

To open the appliance door, follow the steps below:

Step	Action	Illustration
1	Turn the handle upwards to the right (1) and wait for a moment to allow steam to escape.	
2	Turn the door handle again upwards to the right (1).	
3	Open the door slowly (2).	

► Opening and closing the appliance door safely (ship model)

Hot surfaces

▲ CAUTION

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

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

- ▶ Wear personal protection equipment as specified in safety regulations.

Hot steam / vapor

▲ WARNING

Risk of scalding from hot steam and vapor

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

- ▶ Open the appliance door as specified in the instructions. Never put your head inside the oven.

Parts moving against each other

▲ CAUTION

Risk of cuts to fingers

Lift up the door locker before closing the appliance door. Your risk cutting your fingers when closing the door.

- ▶ Exercise caution when performing this action.
- ▶ Wear personal protection equipment as specified in safety regulations.

Opening the appliance door safely (ship model)

To open the appliance door, follow the steps below:

Step	Action	Illustration
1	Turn the door handle to the right upwards (1).	
2	Open the door slowly (2) until the door locker engages at the top.	

Closing the appliance door safely (ship model)

To close the appliance door, follow the steps below:

Step	Action	Illustration
1	Lift the door locker.	
2	Close the appliance door carefully.	

▶ Inserting and removing racks

Hot surfaces

⚠ CAUTION

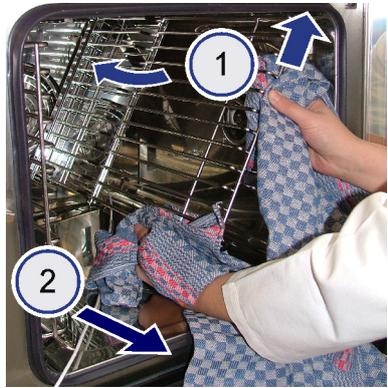
Risk of burns from high temperatures inside the oven and on the inside of the appliance door

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

- ▶ Wear personal protection equipment as specified in safety regulations.

Removing racks

To remove a rack, follow the steps below:

Step	Action	Illustration
1	OES 6.06 mini and OES 6.10 mini Swing the rack gently into the oven and slide it upwards (1). OES 10.10 mini Push the rack upwards.	
2	Un-hook the rack (2). Caution: Take care not to bend the rails, otherwise shelf-grills, baking trays and containers will no longer be held securely.	

Fitting racks

To fit a rack, follow the steps in the reverse order. Make sure that the rack is secured properly.

More on this ...

How to do it correctly

- Fitting the air guide panel to rack (mini 6.10 and mini 10.10) 132

► Fitting the air guide panel to rack (mini 6.10 and mini 10.10)

Hot surfaces

▲ CAUTION

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

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

- Wear personal protection equipment as specified in safety regulations.

Removing the air guide panel

To remove an air guide panel, follow the steps below:

Step	Action	Illustration
1	Slide the air guide panel upwards.	
2	Tilt the air guide panel backwards and disconnect the shelf rack from the air guide panel.	

Fitting the air guide panel

To fit the air guide panel, follow the steps in the reverse order. Make sure that the air guide panel is always in place during cooking, otherwise food is cooked unevenly.

More on this ...

How to do it correctly

- Inserting and removing racks 131

▶ Loading / removing food

Hot surfaces

▲ CAUTION

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

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

- ▶ Wear personal protection equipment as specified in safety regulations.

Hot steam / vapor

▲ WARNING

Risk of scalding from hot steam and vapor

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

- ▶ Open the appliance door as specified in the instructions. Never put your head inside the oven.

Hot liquids

▲ WARNING

Risk of scalding from hot liquids

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

- ▶ Those containers holding liquids or food that will liquefy during cooking must only be placed on shelves that are below a height of 1.60 m, indicated by the warning sign "Hot Liquids" on the appliance or loading trolley. Only these shelves can be seen by all users.
- ▶ During loading, make sure that the racks are fixed in place properly.
- ▶ During movement, cover containers holding hot liquids.

Requirements

Check that the following requirements have been met:

- You are already conversant with the operating steps listed under "How to do it correctly".

Loading

To load the oven, follow the steps below:

Step	Action	Illustration
1	Open the appliance door (1).	
2	<p>Place the food onto the required shelf levels (2). Start from the bottom.</p> <p>When using shelf racks to place the food in the oven, leave the lowest shelf level empty. Do not exceed the <i>maximum loading weight</i> on page 16.</p> <p>WARNING</p> <p>Please note that containers holding liquids or food that will liquefy during cooking must be placed on shelf levels that allow a proper view inside the container.</p>	

Removing food

To remove the food, follow the steps below:

Step	Action
1	Open the appliance door.
2	Hold the food horizontally when removing it.

More on this ...

How to do it correctly

- Opening the appliance door safely 128
-

► Stowing away the core temperature sensor

Hot surfaces

▲ CAUTION

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

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

- Wear personal protection equipment as specified in safety regulations.

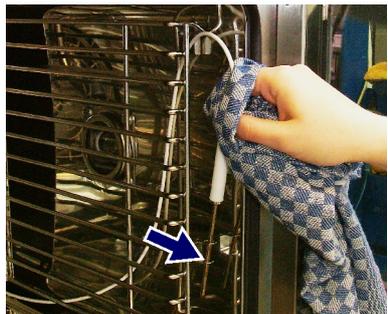
Requirements

Check that the following requirements have been met:

- You are already conversant with the operating steps listed under "How to do it correctly".

Stowing away

To stow away the core temperature sensor when it is not needed for the cooking process, follow the steps below:

Step	Action	Illustration
1	Slide the sensor into the holder. Otherwise the sensor risks getting damaged.	

More on this ...

How to do it correctly

- Opening the appliance door safely 128
 - Loading / removing food..... 133
-

► Removing and fitting the suction panel

Hot surfaces

⚠ CAUTION

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

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

- Wear personal protection equipment as specified in safety regulations.

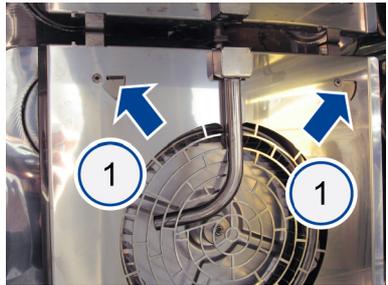
Materials required

You need the following materials:

- Suitable tool for undoing the screws e.g. screwdriver

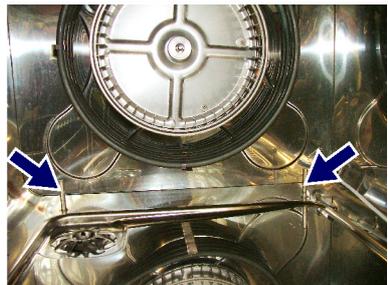
Removing the suction panel

To remove the suction panel, follow the steps below:

Step	Action	Illustration
1	Use the tool to release the left (1) and right (1) clips.	
2	Push the suction panel upwards and remove it (2).	

Fitting the suction panel

To fit the suction panel, follow the steps below:

Step	Action	Illustration
1	To fit the suction panel, follow the steps in the reverse order. Note that the suction panel must engage in the pins on the floor of the appliance.	

More on this ...

How to do it correctly

<input type="checkbox"/> Inserting and removing racks	131
<input type="checkbox"/> Fitting the air guide panel to rack (mini 6.10 and mini 10.10)	132
<input type="checkbox"/> Stowing away the core temperature sensor	135

► Removing and fitting the USB cover

Purpose

The USB cover must be removed if new product pictures or a new cookbook needs to be loaded from a USB stick.

The USB cover must always be fitted during cooking so that no vapors can get into the control electronics.

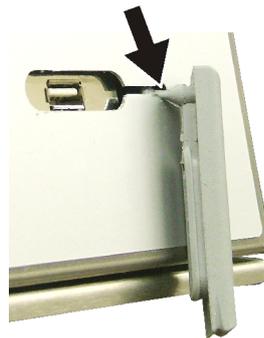
Removing the USB cover

To remove the cover, follow the steps below:

Step	Action	Illustration.
1	Pull the rubber cover for the USB stick out on the left-hand side.	

Result:

The rubber cover for the USB stick remains held in place on the right-hand side.



Fitting the USB cover

To fit the cover, follow the steps below:

Step	Action	Illustration.
1	Press the rubber cover into the hole for the USB stick. Make sure that the cover makes a complete seal all around its edge.	

▶ Cleaning the double glass door

Washing down with water spray

⚠ DANGER

Risk of electric shock caused by a short-circuit

Washing down the outside of the case with water can cause a short circuit, which will result in an electric shock if the appliance is touched.

- ▶ Do not spray the appliance outer case with water.
- ▶ Protect from rain if operated outdoors.

Closing the appliance door

⚠ CAUTION

Risk of hand injuries from pinching

When cleaning the appliance door and interior door there is the risk that you will pinch your hand.

- ▶ Make sure that you don't place your hand between the door and door stop.

Materials required

You need the following materials:

- Commercial glass cleaner

Cleaning the double glass door

To clean the double glass door, follow the steps below:

Step	Action
1	Turn the quick-release catches (1) on the double glass door.
2	Clean the double glass door with glass cleaner. Take care not to scratch the glass.
3	Re-close the double glass door using the quick-release catches (1).

Illustration



More on this ...

Related topics

□ Cleaning and maintenance schedule	117
□ Cleaning agents	123
□ Semi-automatic oven cleaning	119
□ Fully automatic oven cleaning (CONVOClean system option)	121
□ Cleaning the hygienic plug-in gasket	141
□ Filling the cleaning drawer with CONVOClean forte	143

► Cleaning the hygienic plug-in gasket

Hot steam

▲WARNING

Risk of scalding from hot steam

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

- ▶ Do not clean until the oven interior has cooled to below 60 °C.

Washing down with water spray

▲DANGER

Risk of electric shock caused by a short-circuit

Washing down the outside of the case with water can cause a short circuit, which will result in an electric shock if the appliance is touched.

- ▶ Do not spray the appliance outer case with water.
- ▶ Protect from rain if operated outdoors.

Materials required

You need the following materials:

- commercial, mild, odorless detergent
- soft cloth
- no tools

Cleaning the removable hygienic plug-in gasket

To clean the removable hygienic gasket, follow the steps below:

Step	Action
1	Clean the hygienic plug-in gasket with detergent.
2	Dry the hygienic plug-in gasket thoroughly.

More on this ...

Related topics

□ Cleaning and maintenance schedule	117
□ Cleaning agents	123
□ Semi-automatic oven cleaning	119
□ Fully automatic oven cleaning (CONVOClean system option)	121
□ Cleaning the double glass door.....	139
□ Filling the cleaning drawer with CONVOClean forte	143

▶ Cleaning the armature

Hot surfaces

⚠ CAUTION

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

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

- ▶ Wear personal protection equipment as specified in safety regulations.

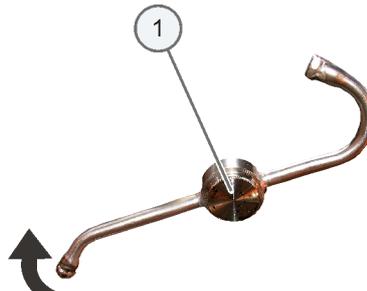
Materials required

You need the following materials:

- None

Cleaning the armature

To clean the armature, follow the steps below:

Step	Action	Illustration
1	Unscrew the knurled screw (1) from the armature.	
2	Wash the armature in the dishwasher.	
3	Screw the armature back on.	
4	Check that it can move freely.	

More on this ...

Related topics

□ Cleaning and maintenance schedule	117
□ Cleaning agents	123
□ Fully automatic oven cleaning (CONVOClean system option)	121
□ Cleaning the double glass door	139
□ Cleaning the hygienic plug-in gasket	141

► Filling the cleaning drawer with CONVOClean forte

Contact with cleaning agents

▲WARNING

Risk of skin burns

The CONVOClean forte cleaning agent will cause skin burns if there is any direct contact, and care must be exercised when handling the cleaning canisters.

- ▶ Do not inhale the spray mist.
- ▶ Do not let CONVOClean forte come into contact with eyes or skin.
- ▶ Never open the appliance door during fully automatic cleaning.
- ▶ Wear protective clothing, protective gloves and safety goggles as specified in safety regulations.

Materials required

You need the following materials:

- CONVOClean forte cleaning-agent canister
- Funnel or similar item for pouring cleaning agent into the drawers

Filling the cleaning drawer with CONVOClean forte

To fill the cleaning drawer with CONVOClean forte, follow the steps below:

Step	Action	Illustration
1	Remove the cap from the CONVOClean forte cleaning-agent canister.	
2	Open the tank of the cleaning-agent drawer.	
3	Fill the tank with CONVOClean forte.	

More on this ...

Related topics

- Fully automatic oven cleaning (CONVOClean system option) 121
-

► Fill the detergent drawer with CONVOCare

Contact with cleaning agents

▲WARNING

Risk of skin and eye irritation or chemical burns

Direct contact with the CONVOClean new and CONVOCare cleaning agents will irritate the skin and eyes. Direct contact with CONVOClean forte will result in chemical burns.

- ▶ Do not inhale the spray mist.
- ▶ Do not let the cleaning agent come into contact with eyes or skin.
- ▶ Never open the appliance door during fully automatic cleaning.
- ▶ Wear protective gloves and safety goggles as specified in safety data sheet.

Materials required

You need the following materials:

- an empty CONVOCare canister
- CONVOCare concentrate (0.3 l)
- a sufficient amount of soft water (9.7 l)
- Funnel or similar item for pouring cleaning agent into the drawers

Mixing the CONVOCare solution

To avoid excessive foaming, follow the procedure below when mixing the CONVOCare concentrate with water:

Step	Action
1	Open the empty canister and first of all add 9.7l of soft water to the empty canister.
2	Add 0.3l of CONVOCare concentrate to the water.
3	Replace the cap on the canister and tip it up to mix the two liquids together thoroughly.

Fill the detergent drawer with CONVOCare

To change the cleaning canisters containing CONVOCare K, follow the steps below:

Step	Action	Illustration
1	Remove the cap from the CONVOCare canister.	
2	Open the tank of the detergent drawer.	
3	Fill the tank with the mixed CONVOCare.	

More on this ...

Related topics

- Fully automatic oven cleaning (CONVOClean system option) 121
-

▶ Removing the cleaning drawers

Contact with cleaning agents

⚠WARNING

Risk of skin and eye irritation or chemical burns

Direct contact with the CONVOClean new and CONVOCare cleaning agents will irritate the skin and eyes. Direct contact with CONVOClean forte will result in chemical burns.

- ▶ Do not inhale the spray mist.
- ▶ Do not let the cleaning agent come into contact with eyes or skin.
- ▶ Never open the appliance door during fully automatic cleaning.
- ▶ Wear protective gloves and safety goggles as specified in safety data sheet.

How to do it

To remove the cleaning drawer, follow the steps below:

Step	Action	Illustration
1	Pull out the cleaning drawer slowly as far as it will come.	
2	Disconnect the cleaning agent supply hose.	
3	Lift up the drawer and slide it out of the appliance.	

► Operating the CONVOVent mini

Front panel

Fit the front panel in front of the condensation hood.

The front panel must be removed at regular intervals and washed in the dishwasher. Observe manufacturer's data.

Operation

Always switch the condensation hood on when the combi steamer is running. Otherwise condensation may collect in the appliance.

Waste water temperature

The average temperature of the waste water from the combi steamer is 68°C. In order to reduce the amount of cold water used, the temperature of the waste water can be adjusted locally to 80°C maximum in the Service level.



CONVOTHERM

OES minis

easyTOUCH

Subject to technical changes.

CONVOTHERM Elektrogeräte GmbH
Talstraße 35
D-82436 Eglfing

Tel, +49 (0) 8847/67-0
Fax +49 (0) 8847/414
info@convotherm.de

www.convotherm.de



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