



CONVOTHERM

OES minis / OES minis easyTOUCH



ENG Installation 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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Environmental protection	5
Identifying your combi steamer	5
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► 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:

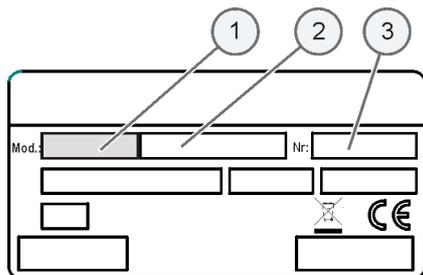
- Use of residue-free compostable wadding materials
- Use of RoHS-compliant products
- Multiple re-use of cardboard packaging
- Recommendation and use of bio-degradable cleaning agents
- Recycling of electronic waste
- Environmentally friendly disposal of old appliances via the manufacturer

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 installation manual

Purpose

This installation manual provides answers to the following questions:

- How do I set up the combi steamer?
- How do I connect up the combi steamer?
- How do I prepare the combi steamer for use?

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

- Setting up the appliance.
- Connecting the appliance to the electrical supply.
- Connecting the appliance to the water supply.
- Preparing the appliance for use.

Who should read this manual

This installation manual is aimed at the following groups:

Staff	Tasks	Qualifications	Chapter to read before task
Equipment mover	<ul style="list-style-type: none"> ▪ Conveying within the establishment 	Trained in the use of a pallet truck and forklift truck	<i>For your safety on page 13</i> <i>Moving and setting up the appliance on page 21</i>
Service engineer	<ul style="list-style-type: none"> ▪ Setting up the appliance ▪ Connecting the appliance ▪ Preparing the appliance for first-time use ▪ Instructing the user 	<ul style="list-style-type: none"> ▪ Is an employee of an approved customer service unit ▪ Has relevant technical training ▪ Is trained in the particular appliance 	<i>Design and function on page 9</i> <i>For your safety on page 13</i> <i>Moving and setting up the appliance on page 21</i> <i>Connecting up the combi steamer on page 32</i> <i>First-time use on page 42</i> <i>Optional equipment on page 47</i>
Electrical fitter	<ul style="list-style-type: none"> ▪ Connecting the appliance: electric 	<ul style="list-style-type: none"> ▪ Is an employee of an approved customer service unit ▪ Has relevant professional training ▪ Is a qualified electrician 	<i>Design and function on page 9</i> <i>For your safety on page 13</i> <i>Connecting up the combi steamer on page 32</i>

Customer documentation

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

- Installation manual (this document)
- User manual
- Help facility included in the software (extracts from the user manual for easyTOUCH controls)

Chapters in the installation manual

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

Step	Action
General information	<ul style="list-style-type: none"> Shows you how to identify your combi steamer. Provides guidance on using this installation manual.
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.
For your safety	<ul style="list-style-type: none"> Describes the hazards posed by the combi steamer and appropriate preventive measures. <p>It is important that you read this chapter carefully.</p>
Moving and setting up the appliance	<ul style="list-style-type: none"> Specifies the basic appliance dimensions. Specifies requirements for the installation location. Provides information on conveying the appliance to the installation location, unpacking and setting up.
Connecting up the combi steamer	<ul style="list-style-type: none"> Provides information on installing the: <ul style="list-style-type: none"> electrical supply water drain air vent
Preparing for first-time use, taking out of service and disposal	<ul style="list-style-type: none"> Explains the procedure for preparing the appliance for first-time use. Explains the procedure for taking out of service. Contains disposal instructions.
Optional equipment	<ul style="list-style-type: none"> Describes features of the various optional equipment.
Technical data, dimensional drawings and connection diagrams	<ul style="list-style-type: none"> Contains the technical data and connection diagrams.
Checklists and completion of installation	<ul style="list-style-type: none"> Contains the checklists for <ul style="list-style-type: none"> Installation Safety instructions and warnings Customer guidance and instruction. Contains information on the warranty and explains the completion procedure using the checklists.

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	10
Layout and function of your combi steamer	11

► 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.

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.

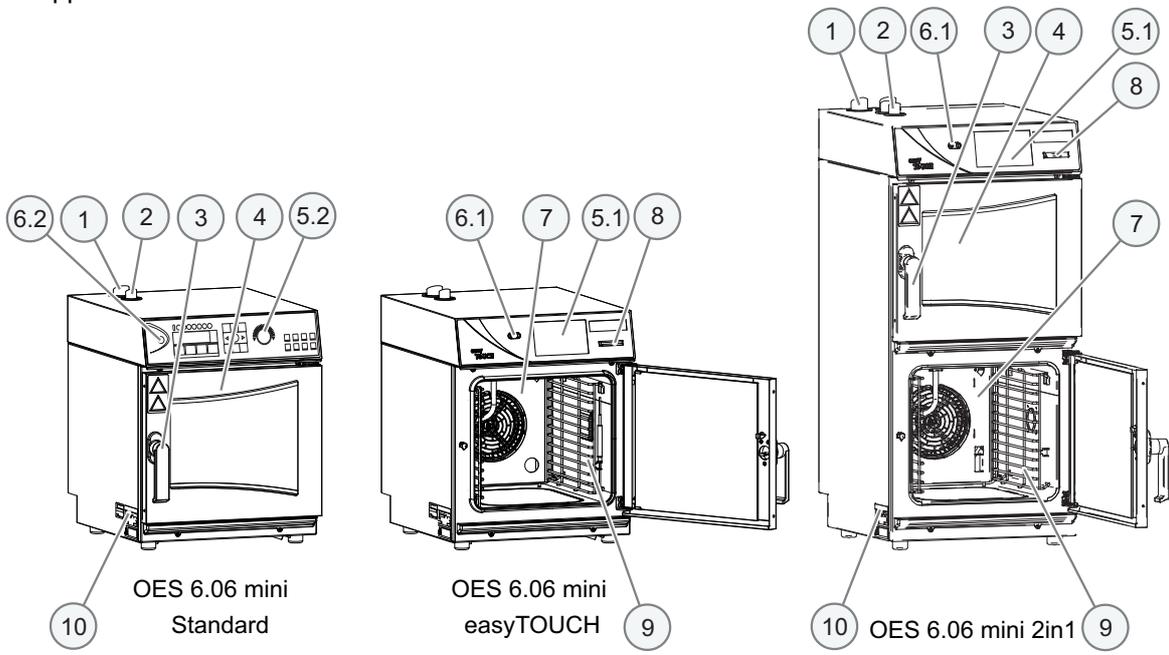
See Technical data for maximum permissible loading weights for each model:

- 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.
-

► Layout and function of your combi steamer

Appliance layout

The following illustration shows a table-top appliance with standard controls, a table-top appliance with easyTOUCH controls and a floor-standing appliance with two oven compartments as representative of all appliance models:



Components of the combi steamers and their function

The components of the table-top appliances 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 Has the following function: <ul style="list-style-type: none"> ▪ Antibacterial with silver ions
4	Appliance door:	Closes the oven compartment
5.1	Touchscreen	Central control of combi steamer <ul style="list-style-type: none"> ▪ Combi steamer operated by touching symbols on control-panel pages ▪ Status displays
5.2	Standard controls	Central control of combi steamer <ul style="list-style-type: none"> ▪ Controls: membrane keypad and tilt selector switch ▪ Status displays
6.1		Switches the combi steamer on and off (easyTOUCH)
6.2		Switches the combi steamer on and off (standard controls)
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 GN baking trays
10	Type plate	Used for identifying the combi steamer

Material

The interior and exterior structure of the combi steamer is made of stainless steel.

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:

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Basic safety code	14
Hazards and safety precautions	15
Requirements for safe setup, installation and preparation for first-time use	16
Requirements to be met by personnel, working positions	17
Warning signs on the combi steamer	18
Safety devices	19

▶ **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.....	10
□ Warning signs on the combi steamer.....	18
□ Hazards and safety precautions.....	15
□ Safety devices	19
□ Requirements to be met by personnel, working positions	17

► Hazards and safety precautions

Meaning

This section describes the potential hazards that authorized personnel may be exposed to when moving and installing the appliance, when preparing the appliance for use and when taking it out of service. It stipulates the measures required to minimize these hazards as far as possible.

Moving the appliance and taking it out of service

When moving the combi steamer and taking it out of service, 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 crushing from heavy items being carried	When lifting up and setting down the items being carried	Only allow suitably trained personnel to move the appliance using a pallet truck or forklift truck	None
Overstressing your body	When setting up and moving the appliance	<ul style="list-style-type: none"> ▪ Do not exceed safety limits for lifting and carrying ▪ Use lifting gear 	None
Danger posed by damaged water connections and damaged electrical connections (electrically live parts)	When moving and dismantling connected appliances	<ul style="list-style-type: none"> ▪ Disconnect all water connections and electrical connections before moving the appliance and before taking it out of service. ▪ Work must only be performed by qualified electricians from an approved customer service office ▪ Professional working ▪ Disconnect power supply before removing the cover 	None

Installation

When installing 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 electric shock if the water supply is leaking or cracked.	<ul style="list-style-type: none"> ▪ On the combi steamer ▪ In the entire working area 	<ul style="list-style-type: none"> ▪ Use a permanent connection. ▪ Use only suitable pipes that comply with EN 61770 	None

► Requirements for safe setup, installation and preparation for first-time use

Meaning

Safe operation of the combi steamer is only guaranteed if it has first been set up, installed, connected and prepared for use in accordance with the basic requirements specified here.

Stability

Observe the following requirements to ensure that the combi steamer is installed in a stable situation:

- The standing surface must be flat and sufficiently strong to bear the weight of the appliance. This must include the maximum permissible loading weight for the appliance model concerned.
- The height-adjustable feet on the combi steamer (if fitted) must be adjusted to ensure the appliance is positioned horizontally on the standing surface.
- On vehicles and on-board ships, the combi steamer must be suitably anchored to secure it from tipping over or sliding about.

Installing the connection to the electrical supply

Observe the following requirements to prevent hazards caused by faulty electrical connections:

- Only qualified electricians from an approved customer service office are permitted to perform work on electrical equipment.
- The connection to the electrical supply must be installed in accordance with applicable local regulations of the professional associations and power supply company.
- The case of the appliance must be grounded in a suitable manner and connected to an equipotential bonding system.
- All electrical connections must be checked when the appliance is prepared for first-time use to ensure cables are laid correctly and connections are made properly.

Environmental conditions at the installation location

To ensure safe operation of the appliance, the environmental conditions at the intended installation location must meet the following requirements:

- It is prohibited to store flammable gases or liquids in an area exposed to heat radiated from the appliance.
 - It is prohibited to operate deep-fat fryers or appliances that use hot, uncovered fat, in an area that can be reached by the water jet from a hand shower.
-

► 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	Tasks	Qualifications	Personal protection equipment required
Equipment mover	<ul style="list-style-type: none">▪ Conveying within the establishment	Trained in the use of a pallet truck and forklift truck	<ul style="list-style-type: none">▪ Safety boots▪ Hard hat (e.g. when heavy loads are being lifted, working over-head...)
Service engineer	<ul style="list-style-type: none">▪ Setting up the appliance▪ Connecting the appliance▪ Preparing the appliance for first-time use▪ Taking the appliance out of service▪ Instructing the user	<ul style="list-style-type: none">▪ Is an employee of an approved customer service unit▪ Has relevant technical training.▪ Is trained in the particular appliance	Work wear and personal protection equipment depending on the job that needs doing as specified in national regulations.
Electrical fitter	<ul style="list-style-type: none">▪ Connecting the appliance: electric▪ Isolating the appliance from the electrical supply mains	<ul style="list-style-type: none">▪ Is an employee of an approved customer service unit▪ Has relevant professional training.▪ Is a qualified electrician	Work wear and personal protection equipment depending on the job that needs doing as specified in national regulations.

Working positions when installing and preparing the appliance for first-time use

The working position for personnel installing and preparing the appliance for first-time use is the entire appliance area.

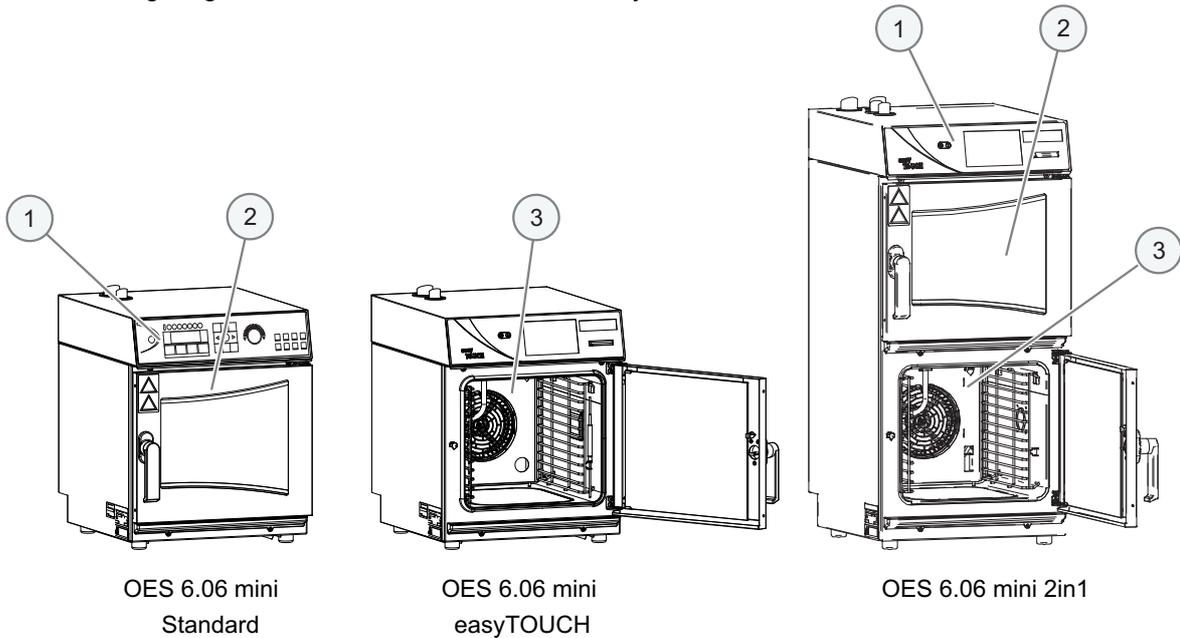
► Safety devices

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:



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: <ul style="list-style-type: none"> ▪ Open the appliance door fully ▪ Press Start Result: Motor must not start up

No.	Safety device	Function	Check
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.
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.

4 Moving and setting up the appliance

Purpose of this chapter

This chapter specifies all the requirements for the installation location of the combi steamer, and explains the correct on-site procedure for conveying and unpacking the combi steamer, lifting it off the pallet and setting it up.

Contents

This chapter includes the following topics:

	Page
Requirements for the installation location	22
Taking to the installation location	26
Unpacking	27
Setting up the appliance	29

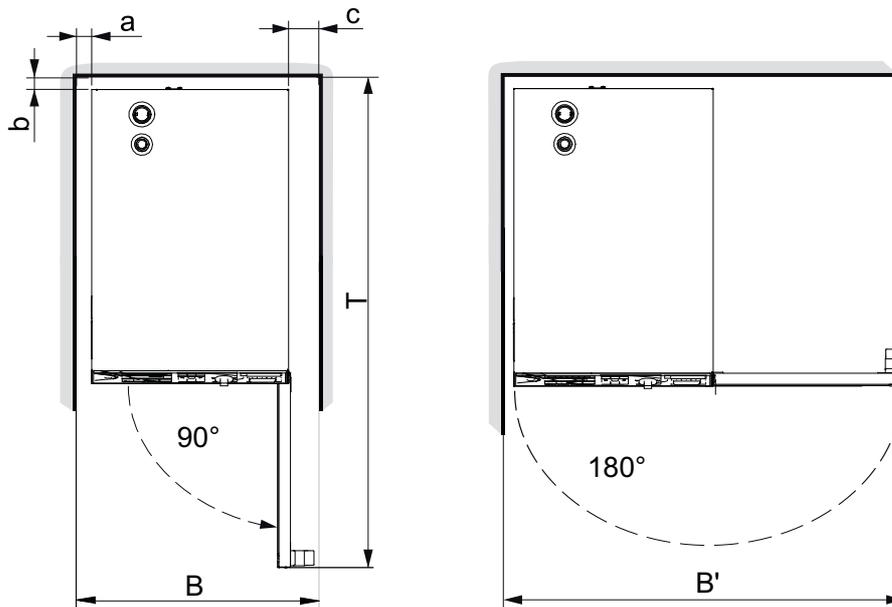
► Requirements for the installation location

Meaning

This section contains information to help you choose a suitable installation position for the combi steamer. Inspect the intended installation position carefully to ensure it is suitable before bringing the appliance there and starting the installation.

Space required

The following diagram and table show the space required for the appliances for different installation and operating situations. They also show the minimum horizontal distances from adjacent walls and surfaces:



Key:

Dimensi- on	Meaning
S	Minimum space required for the appliance width with 90° door opening
B'	Minimum space required for the appliance width with 180° door opening
T	Minimum space required for the appliance depth (including door opening)
a	Minimum distance between left side of appliance and wall
b	Minimum distance between rear of appliance and wall
c	Minimum distance between right side of appliance and wall

Model	Table-top appliances			Floor-standing appliances		
		6.06 mini	6.10 mini	10.10 mini	6.06 2in1	6.10 2in1
Space required (including wall gap)						
S	[mm]	683	683	683	683	683
B'	[mm]	1055	1055	1055	1055	1055
T	[mm]	1136	1314	1314	1161	1339
Minimum clearance						
a	[mm]	50	50	50	50	50
b	[mm]	50	50	50	50	50
c	[mm]	50	50	50	50	50

Notes:

- Larger wall gaps are generally recommended to provide access for servicing.
- Refer to the "connection diagrams on page 63" for installation.
- The dimension **T** quoted here is the minimum depth required technically to allow the door to open at a 90° angle. Far more space is needed in front of the appliance to operate the combi steamer safely, in particular to handle hot food safely.

Bearing surface

The subfloor must have the following properties:

- The subfloor must be flat and horizontal.
- The subfloor must be able to bear the weight of the appliance including the maximum permissible loading weight.

The table below shows the weights for each appliance model, including the respective maximum permissible loading weights:

These figures are given in the "Technical Data on page 58" section.

Model	Table-top appliances			Floor-standing appliances		
		6.06 mini	6.10 mini	10.10 mini	6.06 2in1	6.10 2in1
without CONVOClean system	[kg]	58	74	99	112	139
with CONVOClean system	[kg]	69	89	114	117	145

Note on setting up table-top appliances:

Make sure that your work surface or oven stand is able to bear the relevant appliance weight (including the maximum permissible load).

Minimum vertical clearance above the appliance

The following points must be taken into account for the minimum vertical clearance above the appliance:

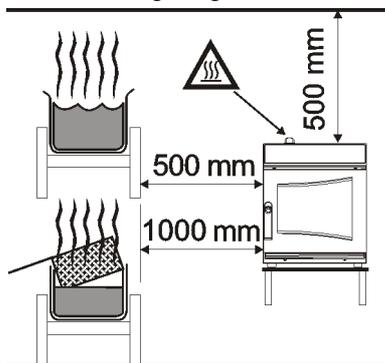
- The minimum vertical clearance depends on:
 - the type of air-vent system
 - the nature of the ceiling.

The following table shows the values for the minimum vertical clearance above:

Unit type	minimum vertical clearance above
Electric appliances	[mm] 500

Minimum distance from heat sources

The following diagram shows the minimum distances from heat sources:



The following table shows the values for the minimum distances from heat sources:

Distance	[mm]
Heat source	500
Deep fat fryers, hot fat or oil	1000

Make sure that there is no deep-fat fryer, hot fat or oil within the radius of action of a hand shower. The combi steamer must be installed so that there is absolutely no possibility of the shower water-jet reaching deep-fat fryers and appliances that use hot, uncovered fat. An adequate safety margin must be added to the length of the hose (1) to obtain the required minimum distance.

Installation height

The top shelf must not sit at a height greater than 1.60 m.

The appliances are designed to be installed at the following heights (installation on a worktop):

- Table-top appliances: between 700 mm and 900 mm
- Floor-standing appliances: between 400 mm and 700 mm

This requirement is met when the appliance is installed on an oven stand from the manufacturer. For details see "Oven stands and overall height on page 62"

Operating conditions

The following operating conditions must be satisfied:

- Local and national standards and regulations relating to workplaces in catering kitchens must be observed.
- The ambient temperature must lie between +4°C and +35°C.
- The appliance must not be operated in potentially explosive atmospheres.
- The appliance must be sheltered from the rain if operated outdoors.

Requirements for the installation location

The rules and regulations of the regional authorities and supply companies that apply to the installation location concerned must be observed.

Restriction

The appliance must not be installed directly under a fire alarm or sprinkler system.

Minimum distance from flammable materials

There must be no flammable surfaces, materials, gases or liquids in the vicinity of the combi steamer.

► Taking to the installation location

Space required for conveying the appliance

Make sure that there is enough width and height along the entire route used for conveying the appliance to ensure it can get through to its installation location.

The table below shows the required minimum door size to allow the combi steamer to be brought to its intended location:

		Table-top appliances			Floor-standing appliances	
		6.06 mini	6.10 mini	10.10 mini	6.06 2in1	6.10 2in1
Width	[mm]	580	580	580	580	580
Height (standard controls)	[mm]	830	830	1065	1305	1305
Height with CONVOClean system (Standard)	[mm]	945	945	1180	-	-

Load bearing capacity of moving equipment

Provide moving equipment that is rated capable of carrying the load.

The table below shows the minimum load bearing capacity required of the moving equipment:

		Table-top appliances			Floor-standing appliances	
		6.06 mini	6.10 mini	10.10 mini	6.06 2in1	6.10 2in1
Weight	[kg]	57	67	82	102	115
Weight with CONVOClean system	[kg]	68	82	97	107	120

Personal protection equipment

Wear personal protection equipment when carrying out the tasks described here:

- Safety boots
- Hard hat (when heavy loads are being lifted or when working overhead)

Conveying the appliance to the installation location

Please observe the following points when conveying the appliance:

- Always move the appliance on a pallet, especially if it is a floor-standing appliance.
- Always move the appliance in an upright position.
- Move the appliance slowly and carefully, and secure it against tipping over.
Avoid moving appliance along uneven routes or up or down steep slopes.

► Unpacking

Checking the tip indicator

Before unpacking the appliance, check the tip indicator on the packaging.

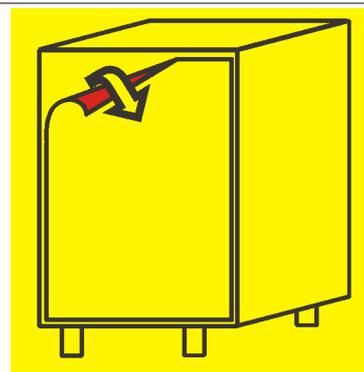
The following table shows the possible tip'n'tell indications:

Display	Meaning	Action
	<p>Silver dot: Appliance has been transported correctly.</p>	<p>Unpack the appliance. Compare the number on the tip indicator with the accompanying paperwork.</p>
	<p>Red dot: Appliance has been turned over or transported on its side.</p>	<p>Check the goods for damage. Compare the number on the tip indicator with the accompanying paperwork. Note down on the accompanying paperwork the fact that the tip indicator has actuated and also any damage.</p>

Unpacking

Unpack the appliance as follows:

Step	Action
1	Remove the outer packaging.
2	<p>Remove all cardboard, packaging materials, documents, stickers and containers etc. from inside the oven.</p> <p>Please ensure that you dispose of packaging in an environmentally friendly way.</p>
3	Pull off the protective film.
4	<p>Remove the customer documentation. It is located in position</p> <ul style="list-style-type: none"> ▪ (1) for table-top appliances ▪ (1) for floor-standing appliances

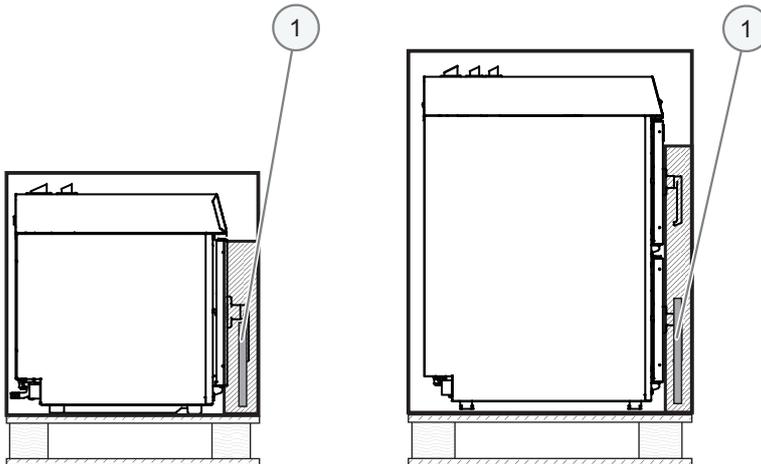


Moving and setting up the appliance

Step	Action
5	<p>Check the combi steamer for damage. If you suspect the appliance has been damaged during transit, notify your dealer/carrier immediately. Please notify the manufacturer in writing within three days.</p> <p>Caution Never install or put into service a damaged appliance under any circumstances.</p>

Customer documentation

The following diagram shows where the customer documentation (1) is located:



Contents

The following table shows the parts included with the combi steamer:

Appliance	Contents
Basic table-top model	<ul style="list-style-type: none">1x combi steamer1x left-hand rack1x right-hand rack1x installation manual1x user manual
Basic floor-standing model	<ul style="list-style-type: none">1x combi steamer with 2 oven compartments2x left-hand rack2x right-hand rack1x installation manual1x user manual
in addition for easyTOUCH controls	1x easySystem user manual

► Setting up the appliance

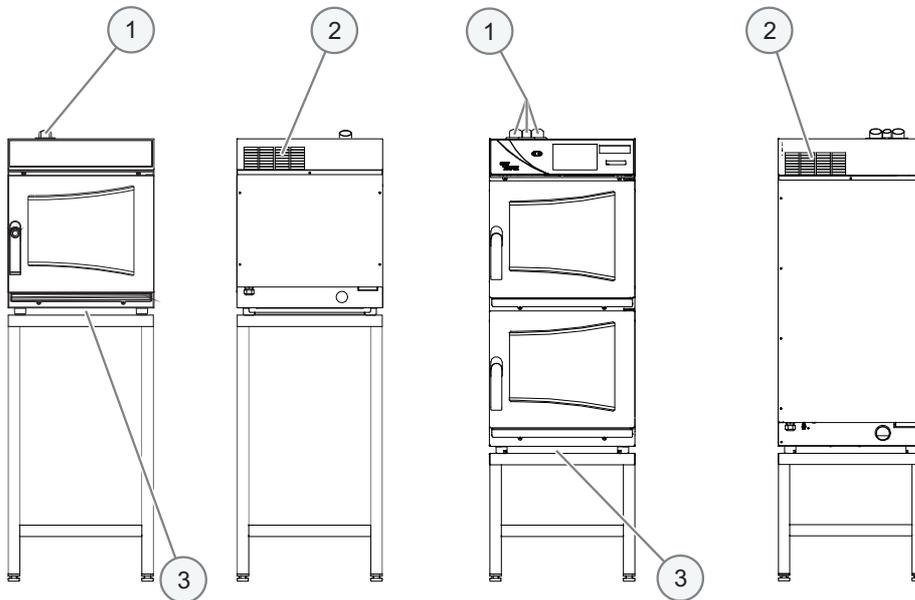
Requirements

The following points must be checked when setting up the combi steamer:

The appliance can be placed in the installation position so that it cannot tip over or slide about.

- The air vent (1) on the top of the appliance, the ventilation slits (2) on the rear of the appliance and the gap on the front of the appliance (3) between the feet have not been covered, adjusted or blocked.
- There is no sprinkler or smoke alarm positioned directly above the combi steamer.
- All other conditions cited in the section "*Requirements for the installation location on page 22*" are met.

The following diagram shows the air vent (1), the ventilation slits (2) and the gap on the front face (3) between the appliance feet:



Personal protection equipment

Wear personal protection equipment when carrying out the tasks described here:

- Safety boots
- Hard hat (when heavy loads are being lifted or when working overhead)

Using lifting straps to take the table-top appliance off the pallet

▲WARNING

Risk of injury from lifting incorrectly

When lifting the appliance, the weight of the appliance may lead to injuries, especially in the area of the torso.

- ▶ Use suitable lifting equipment for placing table-top appliances on the work surface or oven stand.
- ▶ When shifting the appliance into the correct position, use enough people for the weight of the appliance when lifting it (guide value: 15 to 55 kg max., depending on age and gender). Observe the local occupational safety regulations.
- ▶ Use the lifting straps (1).

The weight of your appliance is given in the *Technical Data* on page 57.

Observe the following points when lifting an appliance off the pallet:

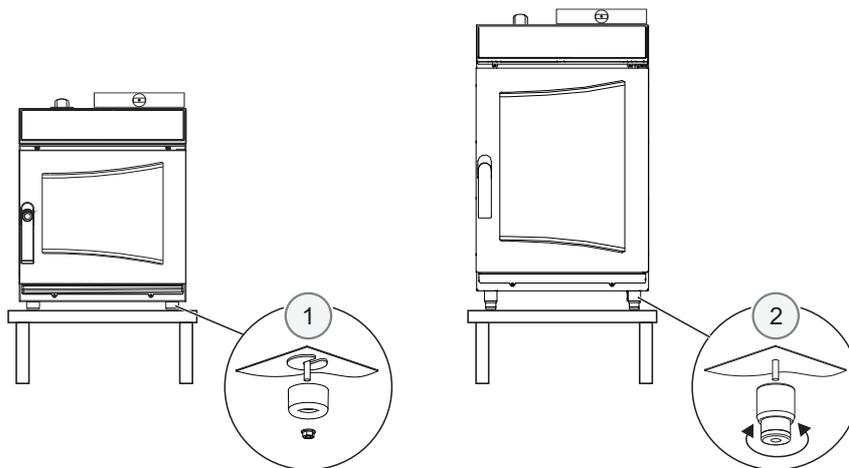
- Use lifting straps on appliances with height-adjustable feet.

Table-top appliance on work surface

When mounting a table-top appliance on a work surface, follow the steps below:

- Ensure the appliance is horizontal by either using the supplied shims (1) or adjusting the height of the feet (2).
- Use a spirit level for this task.

The following diagram shows how to use the spirit level to ensure the appliance is horizontal by inserting shims or adjusting the feet:

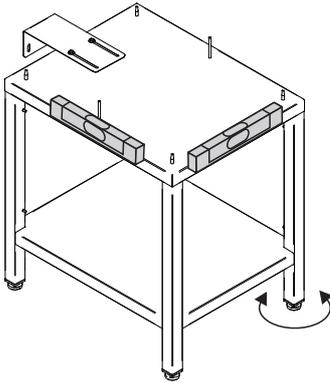


Appliance installed on oven stand secured to wall

When mounting an appliance on an oven stand, follow the steps below:

- Position the appliance on the oven stand
- Ensure the oven stand is horizontal by adjusting the height of the feet.
- Use a spirit level for this task.
- Locate the appliance feet in the receptacles on the oven stand.
- Screw the appliance onto the oven stand using the screws supplied.
- Use the wall bracket to fix the oven stand and the appliance so that they cannot tip over.

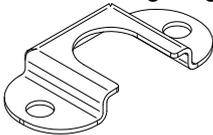
The following diagram shows how to use the spirit level and adjust the feet to ensure the oven stand is horizontal:



Appliance installed on oven stand secured to floor

If it not possible to fix the oven stand to the wall, the oven stand can be ordered from the manufacturer with a floor attachment instead.

The following diagram shows the floor attachment part:



5 Connecting up the combi steamer

Purpose of this chapter

This chapter explains how to connect your combi steamer.

Contents

This chapter includes the following topics:

	Page
Electrical installation	33
Water supply	36
Water drain	38
Making settings in the Service program	40

► Electrical installation

Meaning

It is crucial to safe and reliable operation of the combi steamer that the electrical system is installed carefully and correctly. All the rules and regulations listed here, and the described procedure, must be strictly followed.

Requirements

Check that the following requirements have been met:

- The connection point of the appliance is not connected to the customer power supply.

Eligibility of installation personnel

Only electricians qualified under the terms of EN 50110-1 and from an approved customer service office are permitted to connect the combi steamer.

Equipment provided by customer and electrical installation regulations

The table below shows what equipment must be provided by the customer and what regulations must be observed when connecting the appliance.

Component	Description
Fuse	Fuse-protection and connection of the combi steamer must comply with local regulations and national installation requirements.
Equipotential bonding	The combi steamer must be incorporated in an equipotential bonding system. Equipotential bonding: electrical connection that ensures that the frames of electrical equipment and any external conductive components are at an equal (or practically equal) potential.
Ground fault circuit interrupter	A suitable ground fault circuit interrupter in compliance with national regulations must be incorporated in the installation of the combi steamer. The ground fault circuit interrupter must not be used to protect any other appliances.
Disconnection device	An all-pole disconnection device with a minimum contact separation of 3 mm must be installed close to the appliance. The disconnection device is used to disconnect the appliance from the electrical supply for cleaning, repair and installation work.

Implementation regulations

The electrical supply connection must be implemented in compliance with the following regulations:

- VDE (0100/0700) or relevant regulations of local professional associations
- Currently valid regulations of the local power supply company.

Power cord

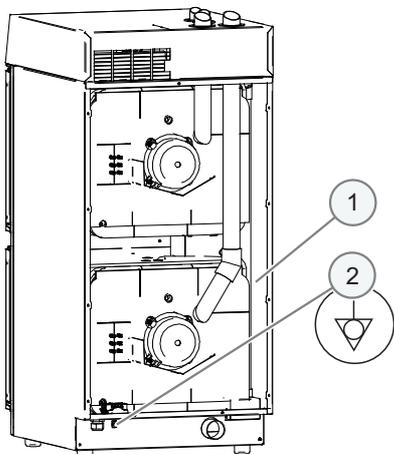
The power cord must be an oil-resistant, sheathed and flexible cable in accordance with IEC 60245 (e.g. H05RN-F, H07RN-F). A maximum cable length of 5 m is recommended.

Phase and direction of rotation

The appliance does not need to be connected in a specific phase configuration or direction of rotation.

Position of the type plate and the electrical connections

The drawing below shows the rear of the appliance with the cover removed from the wiring compartment



Carrying out the electrical installation

Follow the steps below to connect the combi steamer to the electrical supply:

Step	Action	Illustration
1	<p>Check that the electrical supply ratings on the type plate match the figures for the building's power supply and those given in the circuit diagram. It is only permitted to connect the combi steamer if all these values tally with each other.</p> <p>The circuit diagram is kept in the wiring compartment (1).</p>	
2	<p>Check all screw connections and terminals on the appliance. There is a risk of connections loosening during transport.</p>	
3	<p>Connect the appliance to the designated connection point (2) on an equipotential bonding system.</p>	
4	<p>Use the mains power cord to connect the power supply to the appliance at the X10 terminal strip.</p> <p>The main terminal block is located in the wiring compartment behind the removable rear panel of the appliance.</p>	
5	<p>Make sure that the cable gland is tightened firmly because it also acts as a cable strain relief.</p>	
6	<p>Fit the cover on the wiring compartment and check that it is fixed correctly in place.</p>	

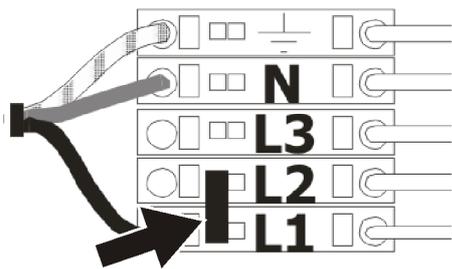
Converting the supply voltage

You can convert the supply voltage to the following voltages to suit the voltage available on-site:

can be converted to voltage	OES 6.06 mini	OES 6.10 mini
1N~ 230V 50/60 Hz (1/N/PE)	✓	-
3~ 230V 50/60 Hz (3/PE)	✓	✓

Converting to a single-phase supply (1N~ 230V) (only for OES 6.06 mini)

Follow the steps below to convert the combi steamer to a single-phase supply:

Step	Action	Illustration	
1	Plug the supplied jumper across the L1 and L2 connecting terminals		
2	Stick the relevant label on the type plate.	<table border="1" style="width: 100%;"> <tr> <td>1N~ 230V 50/60 Hz 3,0kW 13,1A</td> </tr> </table>	1N~ 230V 50/60 Hz 3,0kW 13,1A
1N~ 230V 50/60 Hz 3,0kW 13,1A			

Service values for the moisture setting with standard controls

After converting to a single-phase supply, the moisture setting for steam generation must be changed to the following values:

Service item	Description	3N~ (3/N/PE) / 3~ (3/PE) [sec]	1N~ (1/N/PE) [sec] (only for OES 6.06 mini)
c07	Moisture D	025	014
c08	Moisture HD	012	006
c09	Moisture Quick	012	006

Service values for the moisture setting with easyTOUCH controls

After converting to a single-phase supply, the moisture setting for steam generation must be changed to the following values:

ID	Description	3N~ (3/N/PE) / 3~ (3/PE) [sec]	1N~ (1/N/PE) [sec] (only for OES 6.06 mini)
12	Quick-steam	012	006
13	Steaming	025	014
14	supersteam	012	006

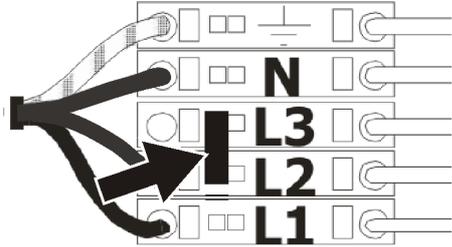
Adjusting the moisture setting

To adjust the moisture setting of the combi steamer, follow the steps below:

Step	Action	More on this ...
1	Go to the Service level.	<i>Making settings in the Service level on page 40</i>

Converting to a three-phase supply (3~ 230V) (only for OES 6.06 mini and OES 6.10 mini)

Follow the steps below to convert the combi steamer to the three-phase supply:

Step	Action	Illustration
1	Plug the supplied jumper across the L2 and L3 connecting terminals	
2	Stick the relevant label on the type plate.	<p>OES 6.06 mini</p> <div style="border: 1px solid black; padding: 2px; display: inline-block;">3~ 230V 50/60 Hz 5,7kW 23,5A</div> <p>OES 6.10 mini</p> <div style="border: 1px solid black; padding: 2px; display: inline-block;">3~ 230V 50/60 Hz 7,1kW 28,5A</div>

▶ Water supply

Requirements

A non-return valve (type EA) is installed by the customer.

Water supply regulations

Make sure that you comply with all local and national regulations relating to the water supply. Only qualified personnel from an approved customer service office are permitted to connect the combi steamer to the water supply.

Connecting the water supply

The combi steamer is designed to be permanently connected to the customer's water supply. Dirt filters must be provided.

Connecting the water supply with a flexible connecting pipe

The combi steamer can be connected to the water supply using a flexible DN10 connecting pipe to DIN EN 61770 with a 3/4" screw connection. Dirt filters must be provided.

Water quality and water hardness

Compare the water quality and water hardness of the in-house supply with the values specified in the "Water quality" and "Water hardness" tables in the "Technical Data" section . If the specified conditions are not satisfied, you must install suitable water filters and water treatment equipment. Please refer to the "Technical Data on page 57" section for details of the required capacities.

Water supply connection for table-top appliances

The combi steamer has a soft water connection (A).

Connect the appliance to a soft water supply. Warm water up to a temperature of 40°C can be supplied to the soft water connection. The flow pressure must equal 2 - 6 bar (3 - 6 bar with CONVOClean system).

The water connection is located in the installation area on the rear of the combi steamer (connection diagram: point A). Fit protective filters.

Water supply connection for floor-standing appliances

The combi steamer has a soft water connection (A) and a cold water connection (B).

Connect the appliance to a cold water supply, which must be of drinking water quality, and to a soft water supply. Warm water up to a temperature of 40°C can be supplied to the soft water connection. The flow pressure must equal 2 - 6 bar (3 - 6 bar with CONVOClean system).

The water connection is located in the installation area on the rear of the combi steamer (connection diagram: point A and B). Fit protective filters.

Installing the water supply

Follow the steps below to provide the water supply to your combi steamer:

Step	Action
1	Find out the water quality and water hardness from your local water supply company. If necessary, provide suitable water treatment measures. Information on the required fresh water quality are given in the <i>"Technical Data on page 57"</i> section.
2	Flush through the customer's water supply pipe.
3	Install the required water filters and water treatment equipment.
4	Fit a separate shutoff device with dirt filter for each appliance.
5	Connect the appliance as shown in the connection diagram.
6	Inform the user of the service intervals for the filters and water treatment equipment.
7	Flush out the filter system.
8	Once the water supply has been installed, close the shut-off device.

Further information

The following sources provide information on the water supply for your combi steamer:

- DIN 1988 part 2 and part 4
 - EN 61770
 - EN 1717
-

▶ Water drain

Requirements

You must comply with local and national regulations on the water drain system and on the composition of the waste water. In particular these include:

- DIN 1988 parts 2 and 4
- DIN EN 1717
- Local waste water regulations

Safety overflow

The safety overflow (connection diagram: point M) is located underneath the combi steamer. It allows a permanent connection of the water drain to a drainpipe.

The safety overflow is used to drain away water in the event of a fault. If water is running out of the safety overflow, check that the water drain is not blocked. Remove any blockages.

Drain connection

The following points must be observed when connecting the drain outlet:

- The drain connection is located in the installation area on the rear of the combi steamer (connection diagram: point C).
- There must be no restriction or reduction in the cross-section of the drain pipe.
- The drain pipe must have a minimum slope of 5 % (3°).
- If more than one appliance is connected to one drain pipe, this pipe must be large enough to allow the waste water to flow out unchecked.

Drain connection

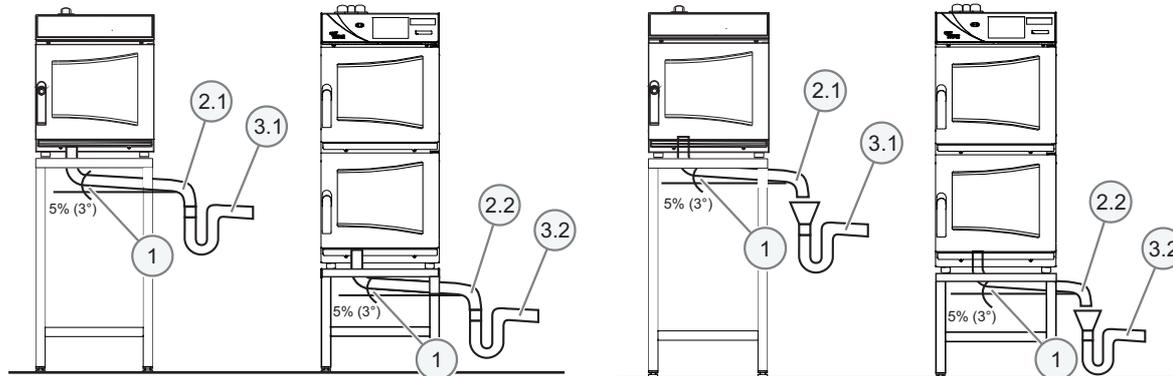
The drain should preferably be connected permanently using a fixed **rigid** pipe.

Caution:

The funnel waste trap must not be installed under the combi steamer. Fit the funnel waste trap beside or behind the combi steamer.

Diagram showing the fixed drain connection (recommended)

The following diagram shows the fixed drain connection for table-top and floor-standing appliances:



Permanent connection (recommended)

Funnel waste trap

Item	Meaning
1	Slope 5% (3°)
2.1	Waste pipe DN 40 (minimum internal diameter = 36 mm)
2.2	Waste pipe DN 50 (minimum internal diameter = 46 mm)
3.1	Drain pipe DN 40 (minimum internal diameter = 36 mm)
3.2	Waste pipe DN 50 (minimum internal diameter = 46 mm)

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.

Service values for the waste-water temperature setting with standard controls

The waste-water temperature can be adjusted to the following values:

Service item	Description	Minimum temperature [°C]	Maximum temperature [°C]
c02	Condenser temperature	68	80

Service values for the waste-water temperature setting with easyTOUCH controls

The waste-water temperature can be adjusted to the following values:

ID	Description	Minimum temperature [°C]	Maximum temperature [°C]
8	Condenser temperature	68	80

Adjusting the waste-water temperature

To adjust the waste-water temperature of the combi steamer, follow the steps below:

Step	Action	More on this ...
1	Go to the Service level.	<i>Making settings in the Service level on page 40</i>

Fitting the drain connection

Follow the steps below to provide the water drain for your combi steamer:

Step	Action
1	Connect the appliance as shown in the connection diagram.

▶ Making settings in the Service program

Customizing the operating parameters in the Service program (standard controls)

To customize the service values of the combi steamer, follow the steps below:

Step	Action	Illustration
1	<p>Press the Cooking temperature, Cooking time and Core temperature buttons simultaneously and keep them pressed for 3 seconds.</p> <p>Result: The Service program is shown on the display, which lists service numbers, operating parameters, actual values and notation.</p>	 
2	Use the tilt selector switch to choose the service number.	
3	Press the "Next" button to access the service value.	
4	<p>Use the tilt selector switch to set the service values.</p> <p>Please note: The modified service value is not adopted by the controller until you have returned to the service number using the "Back" button.</p>	
5	Press the "Back" button to return to the service number.	
6	<p>Turn the tilt selector switch to the right or left</p> <p>Result: The operating parameter is adopted immediately.</p>	
7	<p>Switch the combi steamer off and then back on.</p> <p>Result: The appliance starts up with the modified operating parameters.</p>	

Customizing the operating parameters in the Service pages (easyTOUCH controls)

To customize the service values of the combi steamer, follow the steps below:

Step	Action	Illustration
1	Open the "Settings" page.	
2	Select "Service".	
3	Enter and confirm the password. Please refer to the service manual or contact the manufacturer for the default password. Result: The Setup menu is displayed.	
4	Select the Service ID.	
5	Set the value using the input panel.	
6	Press "Set" to adopt the value and confirm it with "Save". Select "Undo all" to close the Setup menu without saving any changes.	
7	Select "Close page" to close the "Settings" page. Result: The service values are adopted.	

6 Preparing for first-time use, taking out of service and disposal

Purpose of this chapter

This chapter explains how to prepare your combi steamer for use, how to take it out of service and how to dispose of it properly.

Contents

This chapter includes the following topics:

	Page
Safe working	43
Procedure for preparing the appliance for first-time use	44
Taking out of service and disposal	46

▶ Safe working

Meaning

Work performed on appliances while preparing them for first-time use and taking them out of service is performed in special operating circumstances (e.g. with safety covers removed) or include activities that require personnel to have relevant qualifications and appliance-specific knowledge that exceed the requirements for operating personnel.

The measures and requirements specified in this section to ensure that the job of preparing the appliance for first-time use is performed safely, also all apply similarly to the job of taking the appliance out of service.

Requirements to be met by personnel preparing the appliance for use

The following requirements must be met by personnel preparing the appliance for first-time use:

- Personnel who prepare the appliance for first-time use are employees of an approved customer service company.
- Personnel preparing the appliance for first-time use have relevant training as a service engineer.
- Personnel preparing the appliance for first-time use have training specific to the appliance.
- In particular, personnel preparing the appliance for first-time use must be able to assess whether the electrical, gas and water supplies have been connected to the appliance in a correct professional manner.

Live components

▲ DANGER

Risk of electric shock from live parts

When the cover is open, there is a risk of electric shock from touching live parts.

- ▶ Disconnect the appliance from the power supply before removing the cover.

Rotating fan

▲ WARNING

Risk of injuries from fan

After opening the cover, the turning fan wheel can cause injuries to the hands or entangle hair or loose clothing.

- ▶ Disconnect the appliance from the power supply before removing the cover.

Contact with cleaning agents

▲ WARNING

Risk of skin and eye irritation or chemical burns

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

- ▶ 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.
-

► Procedure for preparing the appliance for first-time use

Meaning

This section is intended for personnel who will prepare the appliance for first-time use. It summarizes what requirements must be met prior to putting the combi steamer into use, and describes the procedure for preparing the appliance.

Requirements

The following requirements must be met:

You are conversant with the tasks listed in the user manual and in particular with the hazards associated with operation.

Checks prior to preparing the appliance for first-time use

Before preparing the combi steamer for first-time use, check that the following requirements are met:

- The appliance has no signs of damage.
 - The appliance has been set up so that it cannot slide about or tip over; the requirements for the installation position and the area around the appliance have been met (see section "*Setting up the appliance on page 32*").
Protective films, cardboard packaging and transport securing devices etc. have been removed completely.
 - The appliance is installed in accordance with the requirements in the section "*Connecting up the combi steamer on page 32*".
Use the "*Installation checklist on page 70*" to carry out this check.
 - All safety devices are in their designated position and are working correctly.
All warning signs are in their designated position.
Use the "*Safety devices and warnings checklist on page 72*" to carry out these checks.
- The appliance must not be put into service unless all the specified requirements are met.

First-time use

To prepare the combi steamer for first-time use, follow the steps below:

Step	Action	Illustration
1	Reset the thermal cutout if necessary. Bring the ambient temperature to the permitted operating temperature.	
2	Switch on the circuit breaker.	
3	Open the water tap(s).	
4	Check that the following are seated properly and in the correct position: <ul style="list-style-type: none">▪ Suction panel▪ racks	
5	Fill the condenser with 1 liter of water (drain in floor of oven compartment). Please note: For an OES 6.06 mini 2in1 and for an OES 6.10 mini 2in1, you must fill both condensers.	
6	Switch the combi steamer on with the ON/OFF switch.	

Step	Action	Illustration						
7	<p>Set the following:</p> <ul style="list-style-type: none"> ▪ Date ▪ Time ▪ Language <p>Refer to the user manual for instructions on this.</p>							
8	<p>Select the <i>Superheated steam</i> cooking program:</p> <ul style="list-style-type: none"> ▪ Set 150°C and 10 minutes. Refer to the user manual for instructions on this. 							
9	<p>Check the following points:</p> <ul style="list-style-type: none"> ▪ Is the oven light on? ▪ Is the fan running? ▪ Are there any leaks in the water-supply and waste-water system? ▪ Does the temperature rise inside the oven? ▪ Is steam being generated inside the oven? (Open door carefully) 							
10	<p>OES mini:</p> <ul style="list-style-type: none"> ▪ Run the appliance in <i>Steam</i> mode. ▪ Use the pressure regulator to adjust the water supply reading for the steam generator to the pressures in the table below: <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th>OES mini</th> <th>Water pressure</th> </tr> </thead> <tbody> <tr> <td>OES 6.06 mini, OES 6.10 mini, OES 10.10 mini</td> <td>120 kPa (1.2 bar)</td> </tr> <tr> <td>OES 6.06 mini 2in1, OES 6.10 mini 2in1</td> <td>120 kPa (1.2 bar)</td> </tr> </tbody> </table> <p>Please note: For an OES 6.06 mini 2in1 and for an OES 6.10 mini 2in1, you must adjust the pressure regulator for each oven compartment.</p>	OES mini	Water pressure	OES 6.06 mini, OES 6.10 mini, OES 10.10 mini	120 kPa (1.2 bar)	OES 6.06 mini 2in1, OES 6.10 mini 2in1	120 kPa (1.2 bar)	
OES mini	Water pressure							
OES 6.06 mini, OES 6.10 mini, OES 10.10 mini	120 kPa (1.2 bar)							
OES 6.06 mini 2in1, OES 6.10 mini 2in1	120 kPa (1.2 bar)							
11	<p>Appliance with automatic cleaning (<i>CONVOClean system</i>):</p> <ul style="list-style-type: none"> ▪ Start automatic cleaning. ▪ Check the supply of CONVOClean and CONVOCare. <p>OES mini 2in1 Appliance with automatic cleaning (<i>CONVO-Clean system</i>):</p> <ul style="list-style-type: none"> ▪ Start automatic cleaning of oven compartment 1. ▪ Check the supply of CONVOClean and CONVOCare to oven compartment 1. <p>Warning: Risk of chemical burns from eating cooked dishes if cleaner is sprayed into the wrong oven compartment.</p>							

Customer guidance and instruction.

Instruct the user in all safety-related functions and devices. Instruct the user in how to operate the appliance.

To do this, follow the procedures given in the following checklists:

- *Checklist: Customer guidance and instruction - safety on page 73*
 - *Checklist: Customer guidance and instruction - operation and maintenance on page 76*
-

▶ Taking out of service and disposal

Requirements

Before taking the appliance out of service, check the following points:

- The appliance is de-energized.
- The gas supply is shut off.
- The water supply is shut off.

Requirements to be met by personnel

The job of taking the appliance out of service must only be entrusted to service engineers from an approved customer service office.

Only qualified electricians are permitted to perform work on electrical equipment.

Taking out of service

To take your combi steamer out of service, perform the installation steps in reverse order (see the sections "*Connecting up the combi steamer on page 32*" and "*Moving and setting up the appliance on page 21*").

The following tasks must be performed correctly:

- Disconnecting the water supply from the appliance
- Removing the drain connection from the appliance
- Disconnecting or isolating the electrical supply.
- Removing the door catch

Disposal

The combi steamer must not be disposed of with the household refuse, as bulk waste or in contravention of regulations.



Contact the manufacturer for guidance on environmentally safe disposal of your combi steamer. The manufacturer is certified to the ISO 14001:2004 environmental management standard and will dispose of your old appliance in accordance with valid environmental protection regulations.

7 Optional equipment and accessories

Purpose of this chapter

This chapter explains how to put the optional equipment and accessories for your combi steamer into service.

Contents

This chapter includes the following topics:

	Page
CONVOclean automatic interior oven cleaning system	48
CONVOVent mini and CONVOVent mini 2in1	52
Wall fixture (only for OES 6.06 mini and OES 6.10 mini)	53
Stacking kit	54
Ship model	55

► CONVOClean automatic interior oven cleaning system

Filling the cleaning-agent drawers incorrectly

▲WARNING

Risk of contamination from cleaning agents coming into contact with food

If CONVOClean and CONVOCare are swapped over, there is a health risk from eating the cooked dishes.

- ▶ Make sure that you fill the CONVOClean and CONVOCare drawers with the correct cleaning product.
- ▶ Use only products approved by the manufacturer.

Contact with cleaning agents

▲WARNING

Risk of skin and eye irritation or chemical burns

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

- ▶ 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

Make sure that the following requirements have been met:

- Soft water supply connected as specified in the "*Water supply on page 36*" section
- Drain connected as specified in the "*Water drain on page 38*" section
- Technical figures comply with requirements given in the "*Technical data on page 57*" section

Cleaning agent and detergent

Only the specified materials must be used. This is the only way to ensure reliable and effective cleaning.

The following table shows the approved cleaning agent and detergent:

Name	Product
Cleaning agents	CONVOClean forte
nozzle detergent	CONVOCare

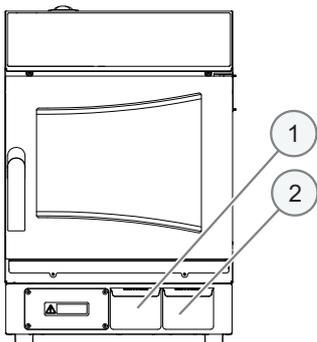
Cleaning agent and nozzle detergent usage

The following table shows the quantity of cleaning agent and nozzle detergent used per cleaning cycle in ml:

Unit size	Cleaning level	Quantity used	
		CONVOclean forte [ml]	CONVOCare [ml]
Table-top appliances (OES 6.06 mini / OES 6.10 mini / OES 10.10 mini)	1	400	200
	2	600	200
	3	800	200
	4	800	600
Floor-standing appliances (OES 6.06 mini 2in1 / OES 6.10 mini 2in1)	1	400 per oven compartment	200 per oven compartment
	2	600 per oven compartment	200 per oven compartment
	3	800 per oven compartment	200 per oven compartment
	4	800 per oven compartment	600 per oven compartment

Layout of the cleaning box for table-top appliances:

The following diagram shows the layout of the cleaning box for table-top appliances:



Key

The following key shows the connection points:

No.	Name
1	Drawer for CONVOCare nozzle detergent
2	Drawer for CONVOclean forte cleaning agent

Removing the table-top appliance including cleaning box from the pallet

Observe the following points when lifting a combi steamer fitted with cleaning box off the pallet:

- Hold the unit by the base of the cleaning box, because the fixing devices are not sufficiently robust to hold the cleaning box.

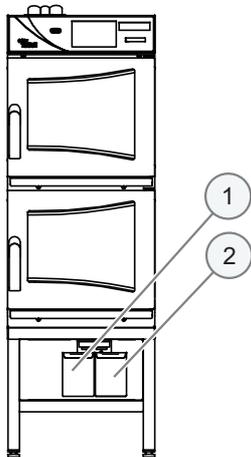
Connecting the CONVOClean system for table-top appliances

Follow the steps below to connect the CONVOClean system for table-top appliances:

Step	Action
1	Mix the supplied CONVOCare concentrate with soft water in the empty CONVOCare canister. Follow the instructions in the user manual on mixing the CONVOCare solution.
2	Fill the drawers with cleaning agent and nozzle detergent according to the labeling on the drawers.
3	Start level 1 cleaning and check that the cleaning cycle starts.
4	Inform the user that the appliance must not be opened during cleaning. Warning: There is a risk of chemical burns to the eyes and skin.

Layout of the cleaning box for floor-standing appliances:

The following diagram shows the layout of the cleaning box for floor-standing appliances:



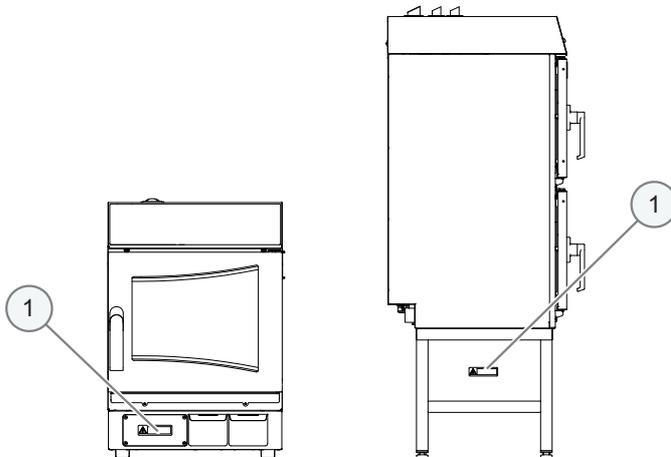
Key

The following key shows the connection points:

No.	Name
1	Drawer for CONVOCare nozzle detergent
2	Drawer for CONVOClean forte cleaning agent

Warnings on the cleaning box

The warning signs are located in the following positions on the cleaning box:



Warning signs on the cover of the cleaning box

The following warning signs are fitted on the cover (1) of the cleaning box:

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

Connecting the CONVOClean system for floor-standing appliances

Follow the steps below to connect the CONVOClean system for floor-standing appliances:

Step	Action
1	Mix the supplied CONVOCare concentrate with soft water in the empty CONVOCare canister. Follow the instructions in the user manual on mixing the CONVOCare solution.
2	Fill the drawers with cleaning agent and nozzle detergent according to the labeling on the drawers.
3	Start level 1 cleaning in oven compartment 1, and check that the cleaner is injected into oven compartment 1.
4	Start level 1 cleaning in oven compartment 2, and check that the cleaner is injected into oven compartment 2.
5	Inform the user that the appliance must not be opened during cleaning. Warning: There is a risk of chemical burns to the eyes and skin.

► CONVOVent mini and CONVOVent mini 2in1

Recommended condensation hoods

A condensation hood is not a strict stipulation for operating the combi steamer.

The hood improves the environment in the kitchen but is no substitute for an air conditioning system.

Heat output of combi steamer fitted with CONVOVent mini

The following table shows the heat output of the combi steamer fitted with a CONVOVent:

	6.06 mini	6.10 mini	10.10 mini	6.06 2in1	6.10 2in1
Heat output (kJ/h)					
latent heat	200	266	370	400	740
sensible heat	1580	2088	2918	2760	4146

Requirements

Make sure that the following requirements have been met:

- The appliance must be placed in a stable position before mounting a condensation hood on an appliance.
- Ensure that there is a sufficient supply of air.
- Local and national regulations relating to requirements of air conditioning equipment must be followed.

Front panel

Fit the front panel in front of the condensation hood.

Operation

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

Moving to a different operating location

Remove the condensation hood prior to moving 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.

Assembly and installation

Please refer to the separate instructions for information on assembly and installation.

► Wall fixture (only for OES 6.06 mini and OES 6.10 mini)

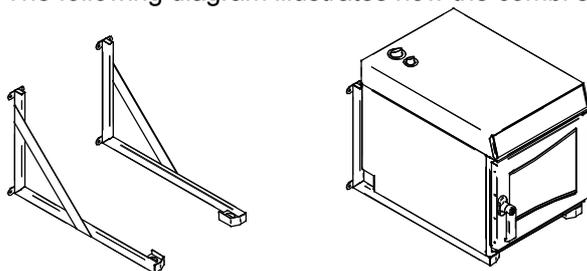
Requirements

Make sure that the following requirements have been met:

- The wall brackets must only be fitted to a load-bearing wall with a suitable construction.
- A combi steamer mounted on a wall bracket must not be installed above an electrical appliance, a deep-fat fryer or an appliance that uses hot, uncovered fat.

Layout

The following diagram illustrates how the combi steamer is positioned on the wall brackets:



Assembly and installation

Please refer to the separate instructions for information on assembly and installation.

► **Stacking kit**

Function

The stacking kit can be used to place two combi steamers one above the other.

Requirements

Make sure that the following requirements have been met:

- The stacking kit must be secured against toppling over.
- The stacking kit must be screwed to the floor.

Permitted combinations

The following combinations are allowed:

- OES 6.06 mini on OES 6.06 mini
- OES 6.10 mini on OES 6.10 mini

Equipotential bonding

Incorporate the stacking kit in the equipotential bonding system.

Assembly and installation

Please refer to the separate instructions for information on assembling and installing the stacking kit.

► Ship model

Function

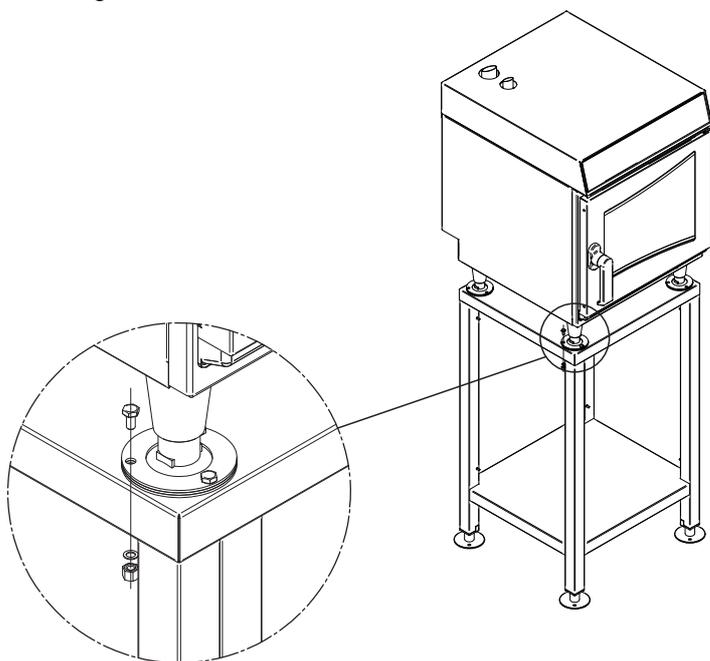
On board ship, the combi steamer is fixed to the floor by screws.

Fixing by flanged feet

Caution

If the appliance is fixed by means other than the flanged feet (e.g. by welding), the appliance must be leveled before fixing.

The following diagram shows how you can fix floor-standing appliances or table-top appliances using the flanged feet:



Fixing to the ship oven-stand

To fix the combi steamer to a ship oven-stand, follow the steps below:

Step	Action
1	Using a spirit level, ensure the ship oven-stand is horizontal by adjusting the height of the feet.
2	Fasten the oven stand to the floor using the fixing screws. or: weld the oven stand to the floor.
3	Place the combi steamer on the oven stand and position the feet over the holes in the oven stand.
4	Using a spirit level, ensure the appliance is horizontal by adjusting the height of the feet.
5	Screw the appliance to the surface of the oven stand using the screws, plain washers and box nuts supplied.

8 Technical data, dimensional drawings and connection diagrams

Purpose of this chapter

This chapter contains the technical data, dimensional drawings and connection diagrams for your combi steamer.

Contents

This chapter includes the following topics:

	Page
Technical data	57
Dimensions, dimensional drawings and connection diagrams	63
Checklists and completion of installation	69

8.1 Technical data

Purpose of this chapter

This section contains the technical data for your combi steamer.

Contents

This section contains the following topics:

	Page
Technical data for OES mini	58
Oven stand and overall height	62

► Technical data for OES mini

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.

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

Water consumption

The following table shows the water consumption figures:

		6.06 mini	6.10 mini	10.10 mini	6.06 2in1	6.10 2in1
		Table-top appliances			Floor-standing appliances	
Water consumption without CONVOClean system						
Average water consumption	[l/h]	0 - 15	0 - 15	0 - 15	0 - 15	0 - 15
Peak consumption	[l/min]	0,5	0,5	0,5	1,0	1,0
Water consumption with CONVOClean system						
Peak consumption without CONVOClean system	[l/h]	0 - 20	0 - 20	0 - 20	0 - 40	0 - 40
Peak consumption	[l/min]	7	10	10	14	20

Water filter

The following table shows the required capacity of a water filter:

		6.06 mini	6.10 mini	10.10 mini	6.06 2in1	6.10 2in1
		Table-top appliances			Floor-standing appliances	
Average water consumption	[l/h]	0 - 15	0 - 15	0 - 15	0 - 15	0 - 15
Peak consumption without CONVOClean system	[l/min]	0,5	0,5	0,5	1,0	1,0
Peak consumption with CONVOClean system	[l/min]	7	10	10	14	20

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.

► Oven stand and overall height

Dimensions

The following table lists the dimensions of the oven stand for the combi steamer:

OES mini		Table-top appliances			Floor-standing appliances	
Oven stand, open		6.06 mini	6.10 mini	10.10 mini	6.06 2in1	6.10 2in1
Width	[mm]	515	515	515	515	515
Depth	[mm]	475	653	653	475	653
Height	[mm]	900	900	700	455	455
Weight	[kg]	9,7	12,0	10,6	7,6	9,2
Overall height including oven stand (standard controls)	[mm]	1557	1557	1557	-	-
Overall height including oven stand (easyTOUCH controls)	[mm]	1577	1577	1577	1577	1577

8.2 Dimensions, dimensional drawings and connection diagrams

Purpose of this chapter

This chapter contains the dimensions, dimensional drawings and connection diagrams for your combi steamer.

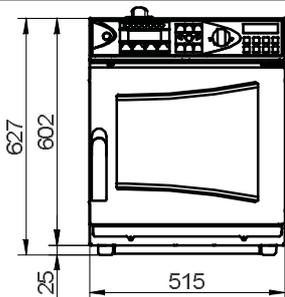
Contents

This chapter includes the following topics:

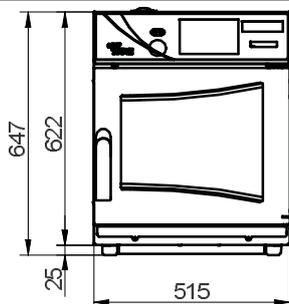
	Page
OES 6.06 mini	64
OES 6.10 mini	65
OES 10.10 mini	66
OES 6.06 mini 2in1	67
OES 6.10 mini 2in1	68

► **OES 6.06 mini**

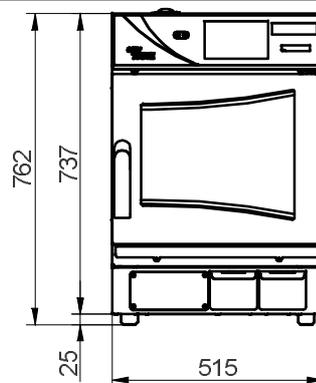
Appliance with standard controls



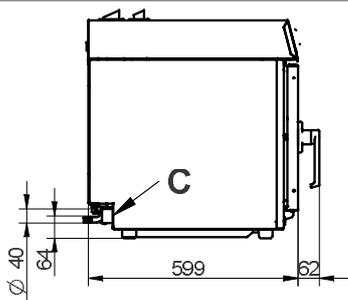
Appliance with easyTOUCH controls



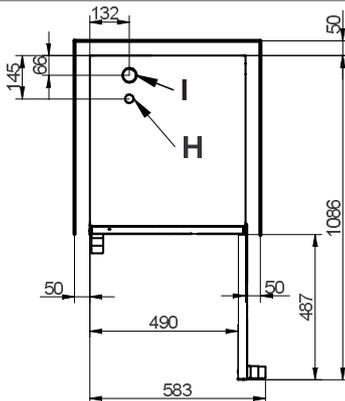
Appliance with cleaning system



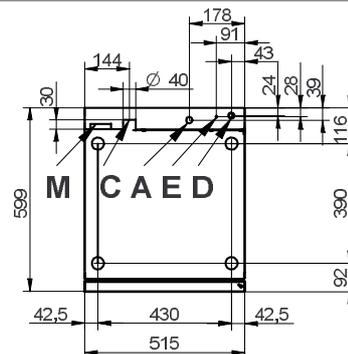
Side view



View from above with wall clearances



Connections on the underside

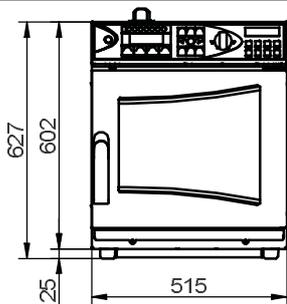


Meaning of labeled elements

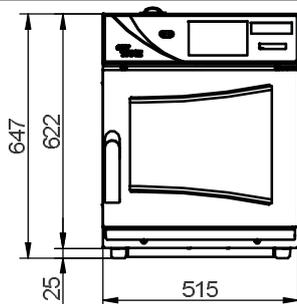
- A Soft water connection G3/4"
- C Drain connection DN 40
- D Electrical supply
- E Equipotential bonding
- H Air vent
- I Ventilation pipe
- M Overflow 60x20

► **OES 6.10 mini**

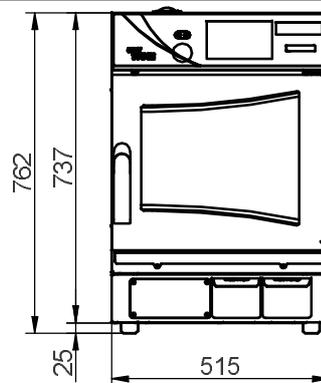
Appliance with standard controls



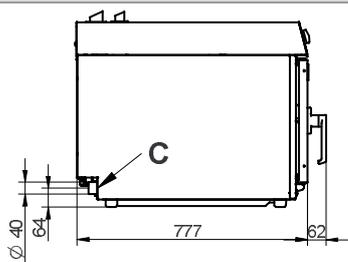
Appliance with easyTOUCH controls



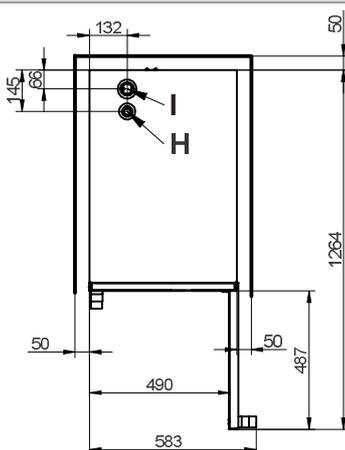
Appliance with cleaning system



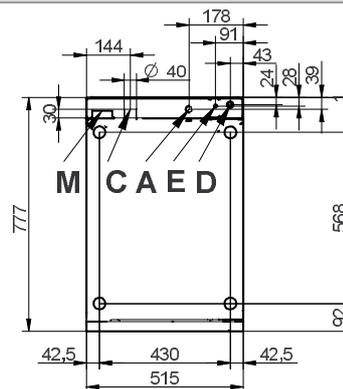
Side view



View from above with wall clearances



Connections on the underside

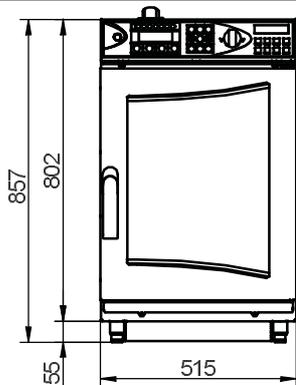


Meaning of labeled elements

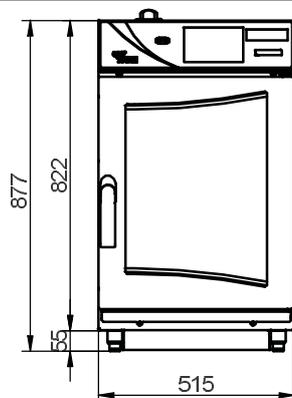
- A** Soft water connection G3/4"
- C** Drain connection DN 40
- D** Electrical supply
- E** Equipotential bonding
- H** Air vent
- I** Ventilation pipe
- M** Overflow 60x20

► **OES 10.10 mini**

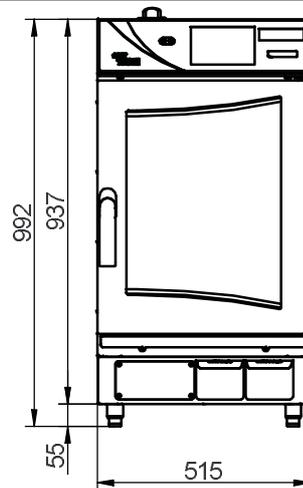
Appliance with standard controls



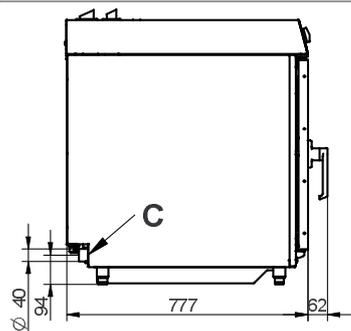
Appliance with easyTOUCH controls



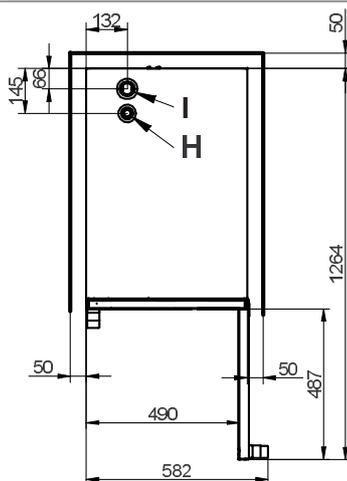
Appliance with cleaning system



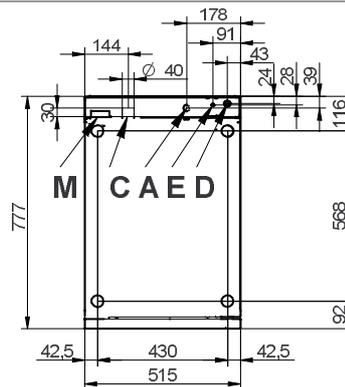
Side view



View from above with wall clearances



Connections on the underside

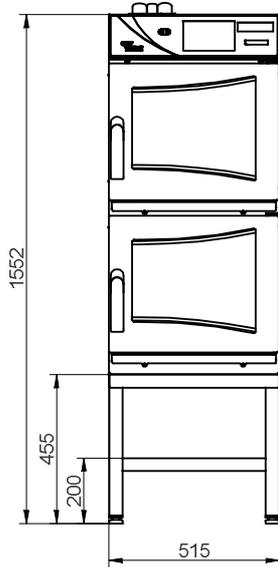


Meaning of labeled elements

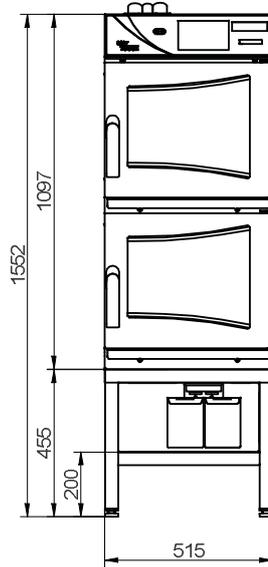
- A** Soft water connection G3/4"
- S** Cold water connection G3/4"
- C** Drain connection DN 40
- D** Electrical supply
- E** Equipotential bonding
- H** Air vent
- I** Ventilation pipe
- M** Overflow 60 x 20

► OES 6.06 mini 2in1

Appliance with easyTOUCH controls



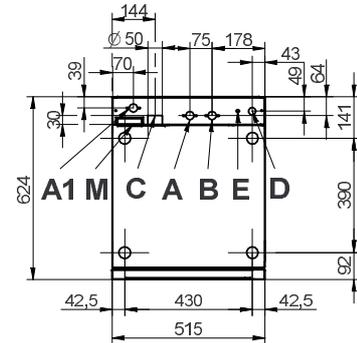
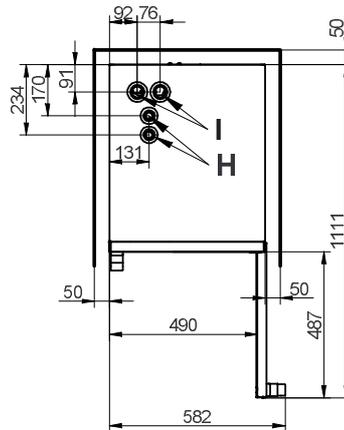
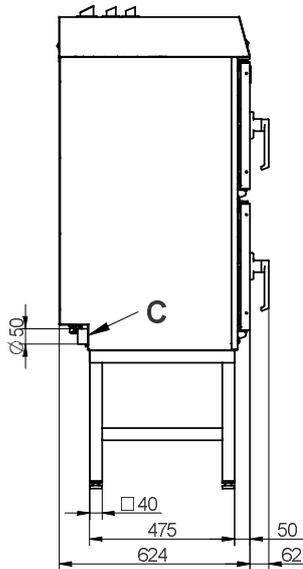
Appliance with cleaning system



Side view

View from above with wall clearances

Connections on the underside

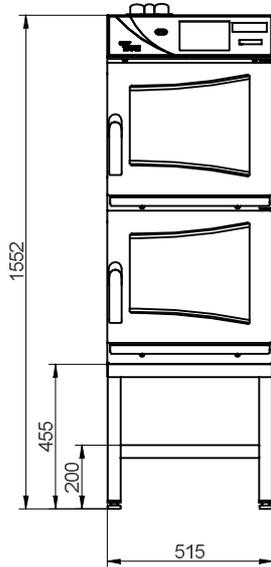


Meaning of labeled elements

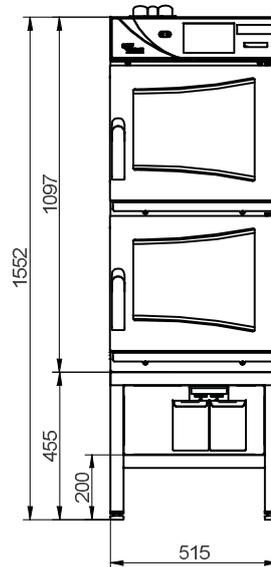
A Soft water connection G3/4"	C Drain connection DN 50	H Air vent
A1 Water connection for cleaning G3/4"	D Electrical supply	I Ventilation pipe
S Cold water connection G3/4"	E Equipotential bonding	M Overflow 60 x 20

► **OES 6.10 mini 2in1**

Appliance with easyTOUCH controls



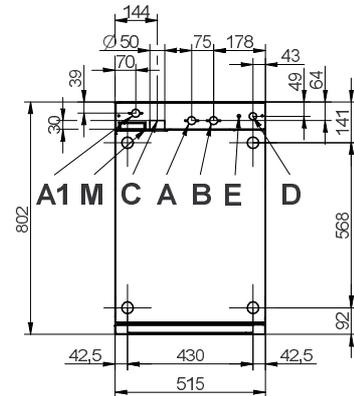
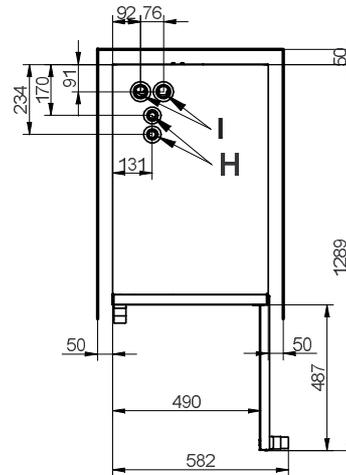
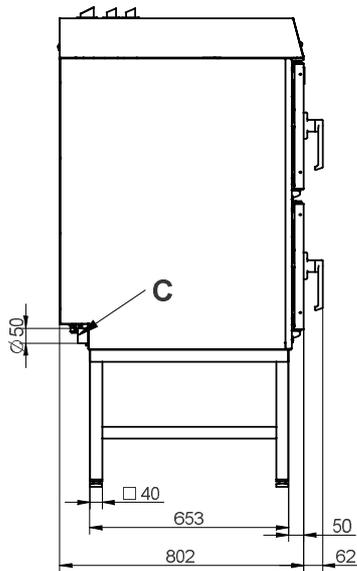
Appliance with cleaning system



Side view

View from above with wall clearances

Connections on the underside



Meaning of labeled elements

- | | | |
|---|---------------------------------|---------------------------|
| A Soft water connection G3/4" | C Drain connection DN 50 | H Air vent |
| A1 Water connection for cleaning G3/4" | D Electrical supply | I Ventilation pipe |
| S Cold water connection G3/4" | E Equipotential bonding | M Overflow 60 x 20 |

9 Checklists and completion of installation

Purpose of this chapter

This chapter contains the installation checklists and instructions for the user. The checklists are used to prove that the combi steamer has been installed correctly.

Contents

This chapter includes the following topics:

	Page
Checklist: Installation	70
Checklist: Safety devices and warnings	72
Checklist: Customer guidance and instruction - safety	73
Checklist: Customer guidance and instruction - operation and maintenance	76
Completion of the installation	77

▶ Checklist: Installation

Requirements

The combi steamer has been set up and connected by a qualified person in accordance with the requirements given in this installation manual.

Action

Enter the basic information and check the installation against the checklist.
Check the box of those conditions that have been satisfied.

Basic information

Enter the basic information below.

Location of installed appliance

Appliance number (as given on type plate)

Product number (as given on type plate)

Installation

Check the following points and check them off in the boxes.

Requirements for the installation location / appliance connections	yes
Is the combi steamer set up horizontally? The subfloor is flat and horizontal.	<input type="checkbox"/>
Is the subfloor able to bear the weight of the appliance including the maximum permissible total weight?	<input type="checkbox"/>
Is there a guaranteed, unobstructed flow of air? The the ventilation slits on the rear of the appliance, the gap on the front of the appliance and the air vents are not blocked by any objects and have not been adjusted or moved.	<input type="checkbox"/>
Is it certain that there are no flammable materials, gases or liquids in the vicinity of the appliance?	<input type="checkbox"/>
Is it certain that the appliance is not installed directly under a fire alarm?	<input type="checkbox"/>
Safety clearances	
Does the minimum distance from the nearest heat source equal 500 mm on all sides of the appliance?	<input type="checkbox"/>
Does the minimum distance from a deep-fat fryer equal 1000 mm on all sides of the appliance?	<input type="checkbox"/>
Unpacking the appliance	yes
Has the protective film been removed from the appliance?	<input type="checkbox"/>
Electrical supply	yes
Does the electrical safety cut-out at the customer's site comply with local regulations?	<input type="checkbox"/>
Has the customer connected an accessible all-pole disconnection device with a minimum contact separation of 3 mm on the line side close to the appliance?	<input type="checkbox"/>
Is the appliance integrated in an equipotential bonding system?	<input type="checkbox"/>
Is the appliance protected by a ground fault circuit interrupter with appropriate rated current as stipulated in the relevant installation regulations?	<input type="checkbox"/>
Is the combi steamer protected by its own separate circuit breaker, i.e. the circuit breaker is not shared with other loads?	<input type="checkbox"/>
Have all connecting terminals been checked for a secure connection and tightened if necessary?	<input type="checkbox"/>
Water supply / water drain	yes
Is a non-return valve (type EA) installed at the customer's premises?	<input type="checkbox"/>
Is the appliance connected to the drinking water/cold water supply?	<input type="checkbox"/>
Does the water hardness exceed the maximum permitted level? no <input type="checkbox"/> yes <input type="checkbox"/>	
If yes, what corrective steps have been taken:	
Does the flow pressure/water pressure comply with the following specifications: Is pressure correct: 2 bar min. and 6 bar max., or 200 kPa min. and 600 kPa max.?	<input type="checkbox"/>
Is a water treatment system installed?	<input type="checkbox"/>
Has the water drain been installed with a fixed connection (recommended)?	<input type="checkbox"/>
For a water supply connection, has a DIN EN 61770 compliant supply pipe been used?	<input type="checkbox"/>
Is the size of the customer's water drain pipe at least DN 40 for OES 6.06 mini, 6.10 mini and 10.10 mini, and at least DN 50 for OES 6.06 2in1 and OES 6.10 2in1?	<input type="checkbox"/>
Does the water drain have a slope of at least 5 % or 3° ?	<input type="checkbox"/>
Is there a funnel trap beside the combi steamer? (only when drain connected to a funnel waste trap)	<input type="checkbox"/>
Is there a funnel trap behind the combi steamer? (only when drain connected to a funnel waste trap)	<input type="checkbox"/>

► Checklist: Safety devices and warnings

Requirements

The combi steamer has been set up and connected by a qualified person in accordance with the requirements given in this installation manual.

Checklist for safety devices

Check the following safety devices and check them off in the boxes.

Safety device	yes
Top cover fitted on appliance	<input type="checkbox"/>
Rear cover fitted on appliance	<input type="checkbox"/>
Appliance door has no scratches, cracks or dents	<input type="checkbox"/>
suction panel is fitted	<input type="checkbox"/>
electric door sensor for appliance door is working	<input type="checkbox"/>

Checklist for warnings

Check that the following warnings are present and check them off in the boxes.

Oven door above the door handle	yes
 Warning of hot liquids	<input type="checkbox"/>
 Warning of hot steam and vapor	<input type="checkbox"/>
 For CONVOClean <i>system</i> : Warning of corrosive cleaning agents injected into oven	<input type="checkbox"/>
Left-hand side cover of the appliance	yes
 Warning of electric shock	<input type="checkbox"/>

▶ Checklist: Customer guidance and instruction - safety

Customer guidance and instruction - safety

Inform the customer of the following operational and safety-related points, checking off the relevant check box as you go:

User manual

Before working with the combi steamer, the user must familiarize himself/herself with the appliance and must have read the user manual, in particular the chapter "For your safety".

Customer has been referred to the chapter "For your safety" in the user manual.

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.

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.

Customer has been advised as to proper use

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 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.

Customer has been advised of the restrictions on use

Live components

⚠ DANGER

Risk of electric shock from live parts

There is a risk of electric shock from touching live parts located under the covers.

- ▶ Never open any covers.
- ▶ Never remove any covers.
- ▶ Disconnect the appliance from the power supply outside working hours.

Customer has been warned of the risk of electric shock

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.

Customer has been warned of the risk of electric shock

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.

Customer has been warned of the risk of burns

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.

Customer has been warned of the risk of scalding

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.

Customer has been warned of the risk of scalding

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.

Customer has been warned of the risk of skin and eye irritations or chemical burns

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.

Customer has been warned of the risk of hand injuries

Rotating fan

▲WARNING

Risk of injuries from fan

After opening the cover, the turning fan wheel can cause injuries to the hands or entangle hair or loose clothing.

- ▶ Disconnect the appliance from the power supply before removing the cover.

Customer has been warned of the risk of hand injuries

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.

Customer has been warned of the risk of microbiological contamination

Filling the cleaning-agent drawers incorrectly

⚠WARNING

Risk of contamination from cleaning agents coming into contact with food

If CONVOClean and CONVOCare are swapped over, there is a health risk from eating the cooked dishes.

- ▶ Make sure that you fill the CONVOClean and CONVOCare drawers with the correct cleaning product.
- ▶ Use only products approved by the manufacturer.

Customer has been warned of the health risk if the cleaning drawers are filled with the wrong cleaning product.

▶ Checklist: Customer guidance and instruction - operation and maintenance

Customer guidance and instruction - operation and maintenance

Inform the customer of the following points, checking off the relevant check box as you go:

Operation and maintenance	yes
Inform the customer that...	
operating personnel must be trained in how to operate the combi steamer and must be taught about the appliance safety devices before starting work.	<input type="checkbox"/>
it is essential to check the combi-steamer safety devices (see the chapter "For your safety" in the user manual).	<input type="checkbox"/>
it is not permitted to fit any combustible materials above the appliance or place them on the appliance.	<input type="checkbox"/>
the combi steamer must only be operated when all safety devices are working correctly.	<input type="checkbox"/>
the combi steamer must only be operated when all equipment covers and panels are fitted correctly.	<input type="checkbox"/>
cleaning and maintenance work needs to be performed. Discuss with the customer the cleaning and maintenance schedule in the user manual.	<input type="checkbox"/>
CONVOClean cleaning agent only must be used. Otherwise there is a risk of chemical burns to the lungs and skin.	<input type="checkbox"/>
the appliance must not be cleaned with high-pressure cleaners or water jets.	<input type="checkbox"/>
the combi steamer must not be exposed to acids or acid fumes. There is a risk of corroding the stainless steel of the appliance.	<input type="checkbox"/>
the glass plate must be replaced if it suffers surface damage (e.g. scratches, cracks, dents). There is a risk of the glass breaking.	<input type="checkbox"/>

► Completion of the installation

Warranty

The warranty does not cover damage resulting from improper setting up, installation, use, cleaning, maintenance, repair or descaling.

Confirmation that appliance is ready for use

The appliance has been installed in accordance with the requirements given in this installation manual.

Date

Name of appliance installer (block letters)

Signature of appliance installer

Confirmation of guidance given to customer

The customer has been informed of important points relating to operation and safety, which have been checked off against the checklist.

Date

Name of customer (block letters)

Signature of customer

Return of documentation

Please return the completed checklist to:

CONVOTHERM Elektrogeräte GmbH
z. Hd. After Sales Service
Talstraße 35
82436 Eglfing
Germany

CONVOTHERM

OES minis / OES minis easyTOUCH

Subject to technical changes.