



CONVOTHERM

OES OEB OGS OGB

easyTOUCH



ENG User manual



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1 General information

Purpose of this chapter

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

Contents

This chapter includes the following topics:

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EC Declaration of Conformity	7
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EC Declaration of Conformity

Manufacturer

CONVOTHERM Elektrogeräte GmbH
Talstraße 35
82436 Eglfing
Germany

Appliances

This Declaration of Conformity applies to the following combi steamers:

Electric appliances OES ...	6.10	6.20	10.10	10.20	12.20	20.10	20.20
Electric appliances OEB ...	6.10	6.20	10.10	10.20	12.20	20.10	20.20
Gas appliances OGS ...	6.10	6.20	10.10	10.20	12.20	20.10	20.20
Gas appliances OGB ...	6.10	6.20	10.10	10.20	12.20	20.10	20.20

Declaration of Conformity with directives and standards

The manufacturer hereby declares that its combi steamers, as listed above, comply with the following directives and standards.

Electric appliance guidelines satisfied

The electric appliances comply with the following European directives:

2006/95 /EC 2004/108 /EC

Gas appliance guidelines satisfied

The gas appliances are in compliance with the following European directives:

2006/95 /EC 2004/108 /EC 90/396/EEC

The gas appliances are based on a design that was tested in accordance with directive 90/396/EEC.

Certification of the registered test location, GASTEC Certification BV, NL:

- GASTEC report no. 176324
- GASTEC-PIN 0063BP3324

Standards applicable to electric appliances

The electric appliances comply with the safety requirements of the following European standards:

- EN 60335-1: 2002+A11: 2004+A1: 2004+A12: 2006+Corrigendum: 2006+A2: 2006, Corrigenda: 2007-02, EN 60335-2-42: 2003/prA1: 2006
- EN 55014-1: 2006, EN 55014-2: 1997+A1:2001/prA2: 2007
- EN 50366: 2003+A1: 2006
- EN 61000-3-2: 2006/prA1: 2007/prA2: 2007, EN 61000-3-3: 1995+A1:2001+A2: 2005

Standards applicable to gas appliances

The gas appliances comply with the safety requirements of the following European standards:

- EN 60335-1: 2002+A11: 2004+A1: 2004+A12: 2006+Corrigendum: 2006+A2: 2006, Corrigenda: 2007-02
- EN 203-1: 2005/prA1: 2007, EN203-2-2: 2006, prEN203-3: 2007
- EN 50165: 1997+A1:2001
- EN 55014-1: 2006, EN 55014-2: 1997+A1:2001/prA2: 2007
- EN 61000-3-2: 2006/prA1: 2007/prA2: 2007, EN 61000-3-3: 1995+A1:2001+A2: 2005

Quality and environmental management

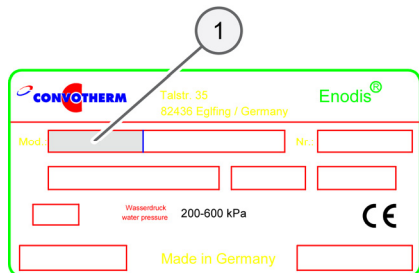
CONVOTHERM Elektrogeräte GmbH employs a certified quality management system in accordance with EN ISO 9001 and a certified environmental management system in accordance with EN ISO 14001.

Identifying your combi steamer

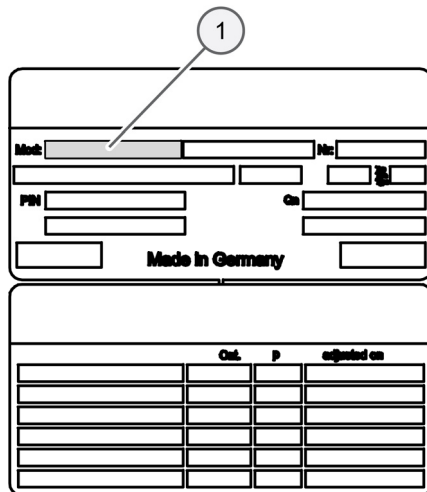
Position and layout of the type plate

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 type plate has the following layout on gas appliances:



On both type plates, the code making up the trade name (1) identifies your appliance:

Elements of the trade name	Meaning
Letters	
1. letter	O = Eco (always present)
2. letter	E = Electric appliance G = Gas appliance
3. letter	B = Appliance with steam generator S = Appliance with injection
Numerical values	
xx.yy	Appliance size

Table-top appliances

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

Model	Type	Number of shelves		Optional shelves	
		1/1 GN	2/1 GN	600 x 400 baking tray	Number of plates
OES 6.10	Electric appliance with injection	7	-	5	20
OGS 6.10	Gas appliance with injection	7	-	5	20
OEB 6.10	Electric appliance with steam generator	7	-	5	20
OGB 6.10	Gas appliance with steam generator	7	-	5	20
OES 6.20	Electric appliance with injection	14	7	12	42

Model	Type	Number of shelves		Optional shelves	
		1/1 GN	2/1 GN	600 x 400 baking tray	Number of plates
OGS 6.20	Gas appliance with injection	14	7	12	42
OEB 6.20	Electric appliance with steam generator	14	7	12	42
OGB 6.20	Gas appliance with steam generator	14	7	12	42
OES 10.10	Electric appliance with injection	11	-	7	32
OGS 10.10	Gas appliance with injection	11	-	7	32
OEB 10.10	Electric appliance with steam generator	11	-	7	32
OGB 10.10	Gas appliance with steam generator	11	-	7	32
OES 10.20	Electric appliance with injection	22	11	18	63
OGS 10.20	Gas appliance with injection	22	11	18	63
OEB 10.20	Electric appliance with steam generator	22	11	18	63
OGB 10.20	Gas appliance with steam generator	22	11	18	63

Floor-standing appliances

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

Model	Type	Number of shelves		Optional shelves	
		1/1 GN	2/1 GN	600 x 400 baking tray	Number of plates
OES 12.20	Electric appliance with injection	24	12	10	59 or 74
OGS 12.20	Gas appliance with injection	24	12	10	59 or 74
OEB 12.20	Electric appliance with steam generator	24	12	10	59 or 74
OGB 12.20	Gas appliance with steam generator	24	12	10	59 or 74
OES 20.10	Electric appliance with injection	20	-	17	50 or 61
OGS 20.10	Gas appliance with injection	20	-	17	50 or 61
OEB 20.10	Electric appliance with steam generator	20	-	17	50 or 61
OGB 20.10	Gas appliance with steam generator	20	-	17	50 or 61
OES 20.20	Electric appliance with injection	40	20	17	98 or 122
OGS 20.20	Gas appliance with injection	40	20	17	98 or 122
OEB 20.20	Electric appliance with steam generator	40	20	17	98 or 122
OGB 20.20	Gas appliance with steam generator	40	20	17	98 or 122

Specific operating requirements for particular types of appliance

The following table summarizes the specific operating requirements for particular types of appliance:

Model	Type	Procedure	Please observe the following points
OEB or OGB	Appliances with steam generator	daily task at switch-on	the steam generator must be emptied and rinsed daily: <i>Emptying and rinsing the steam generator on page 137</i>
Table-top appliances	all types	Loading	<ul style="list-style-type: none"> ▪ shelves in rack <i>Removing and fitting the racks (table-top appliances only) on page 145</i> <i>Loading table-top appliances / Removing food from table-top appliances on page 147</i> ▪ using the transport trolley <i>Loading table-top appliances using the transport trolley on page 149</i>
Floor-standing appliances	all types	Loading	always use loading trolley: <i>Loading floor-standing appliances on page 152</i>
Floor-standing appliances	all types	preheating	always insert preheat bridge before preheating <i>Inserting and removing the preheat bridge (floor-standing appliances only) on page 144</i>

About this user manual

Purpose

This user manual provides answers to the following questions:

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

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

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

Who should read this manual

This user manual is aimed at the following groups:

Name of target group	Qualifications	Tasks	Chapter to read before task
Chef	<ul style="list-style-type: none"> ▪ Has relevant professional training ▪ Knows relevant national food legislation and regulations, plus hygiene legislation and regulations ▪ Must keep records in accordance with HACCP ▪ Trained in how to operate the combi steamer 	<ul style="list-style-type: none"> ▪ Entering cooking program data ▪ Editing recipes in the cookbook ▪ Managing settings ▪ Loading the combi steamer ▪ Starting the cooking program ▪ Removing food 	<ul style="list-style-type: none"> ▪ Design and function ▪ For your Safety ▪ Layout of the touchscreen pages ▪ How to operate the touchscreen ▪ Your combi-steamer cooking programs ▪ Using the cooking programs
User	<ul style="list-style-type: none"> ▪ Semiskilled ▪ Trained in how to operate the combi steamer 	<ul style="list-style-type: none"> ▪ Loading the combi steamer ▪ Starting the cooking program ▪ Removing food ▪ Cleaning the combi steamer ▪ Fitting accessories in the combi steamer ▪ Minor maintenance tasks 	<ul style="list-style-type: none"> ▪ Design and function ▪ For your Safety ▪ Layout of the touchscreen pages ▪ How to operate the touchscreen ▪ Your combi-steamer cooking programs ▪ Using the cooking programs ▪ Cleaning and Maintenance ▪ How to do it correctly

Documents included in the Customer documentation

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

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




Chapters in the user manual

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

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

Symbols used for safety instructions

Safety instructions are categorized according to the following hazard levels:

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

2 Design and function

Purpose of this chapter

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

Contents

This chapter includes the following topics:

	Page
Intended use of your combi steamer	15
Design and function of the combi steamer	17
Technical data for OES	20
Technical data for OGS	23
Technical data for OEB	26
Technical data for OGB	29

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 steam are used for this purpose.
- The combi steamer is intended solely for commercial use.
- The ambient temperature must lie between 4°C and 35°C.
- The following table shows the maximum permissible loading weight per combi steamer. Each shelf may only be loaded with a maximum of 15 kg.

Model	Max. permissible loading weight	
	per combi steamer	per shelf
6.10	30 kg	15 kg
6.20	60 kg	15 kg
10.10	50 kg	15 kg
10.20	100 kg	15 kg
12.20	120 kg	15 kg
20.10	100 kg	15 kg
20.20	180 kg	15 kg

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 combi steamer must only be operated by trained staff.
- 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 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.
- Easily inflammable 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.
- Food in sealed tins or jars must not be heated in the combi steamer.

Requirements to be met by personnel

The following requirements must be met by personnel:

- The combi steamer must only be operated by trained personnel.

Requirements relating to the operating condition of the combi steamer

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

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

Requirements relating to the operating environment of the combi steamer

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

- The combi steamer must not be operated in the vicinity of flammable gases or liquids.
- The combi steamer must not be operated in toxic or potentially explosive atmospheres.
- The combi steamer must be sheltered from the rain if operated outdoors.

Cleaning requirements

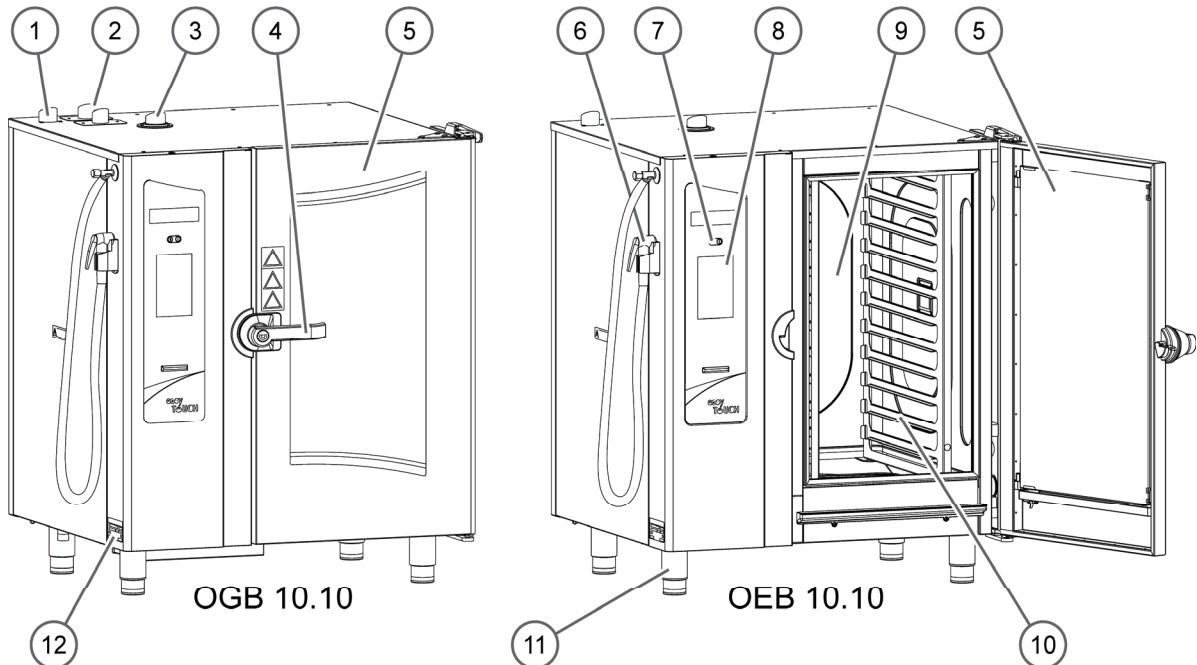
The following requirements must be met during cleaning:

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

Design and function of the combi steamer


Table-top appliance construction

The following diagram shows a gas appliance and an electric appliance, representing all table-top appliances:



Components of the table-top appliances and their function

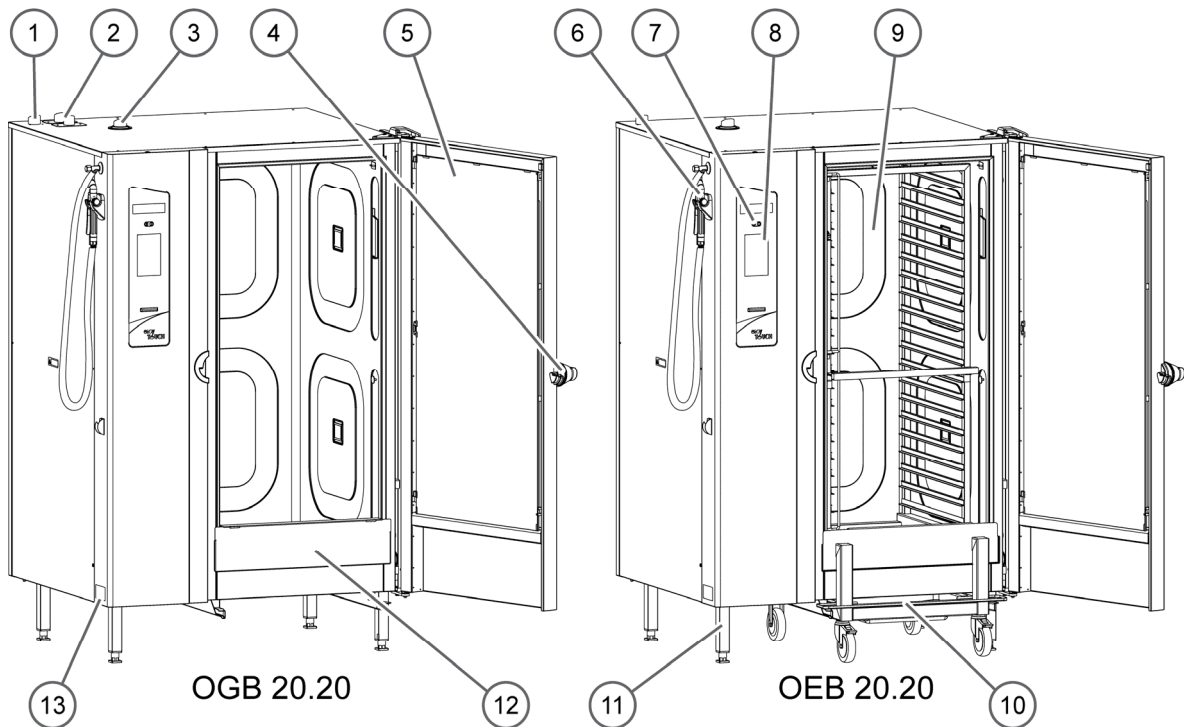
The components of the table-top appliances have the following function

No.	Name picture	Function
1	Air vent	Controls ventilation.
2	Gas flue pipe	Takes away flue gases: <ul style="list-style-type: none"> ▪ 1 gas flue pipe on appliances with injection ▪ 2 gas flue pipes on appliances with steam generator
3	Low-pressure failsafe device	Prevents the low pressure in the oven e.g. during fully automatic cleaning
4	Multipurpose door handle	Has the following functions depending on its position: <ul style="list-style-type: none"> ▪ Pointing vertically downwards: combi steamer closed, ready for cooking ▪ Horizontal: combi steamer open, in on-latch position ▪ 20 degrees above horizontal: Combi steamer can be opened Also has the following functions: <ul style="list-style-type: none"> ▪ Additional function as far as on-latch position ▪ In the on-latch position, door can be opened from inside oven in an emergency
5	Oven door ("disappearing door")	<ul style="list-style-type: none"> ▪ Seals the oven during cooking. ▪ Special opening action allows it to slide back against the side of the combi steamer to save space.
6	Hand shower	<ul style="list-style-type: none"> ▪ For rinsing out the cooker with water. ▪ Continuous flow adjustment.
7		Switches the combi steamer on and off

No.	Name picture	Function
8	Touchscreen	Central control of the combi steamer: <ul style="list-style-type: none"> ▪ Combi steamer operated by touching symbols on control-panel pages ▪ Status displays
9	Oven compartment	<ul style="list-style-type: none"> ▪ Contains the food during cooking. ▪ Has a different number of shelf levels depending on model.
10	rack	Used to hold GN containers or baking trays.
11	Appliance feet	Can be adjusted in height to allow the combi steamer to be placed horizontally.
12	Type plate	Used for identifying the combi steamer.

Floor-standing appliance construction


The following diagram shows a gas appliance and an electric appliance, representing all floor-standing appliances:



Components of the floor-standing appliances and their function

The components of the table-top appliances have the following function:

No.	Name picture	Function
1	Air vent	Controls ventilation
2	Number of gas flue pipes	Takes away flue gases. <ul style="list-style-type: none"> ▪ 1 gas flue pipes: OGS 6.10, 6.20, 10.10, 10.20, 12.20 ▪ 2 gas flue pipes: OGS 20.10, 20.20 ▪ 2 gas flue pipes: OGB 6.10, 6.20, 10.10, 10.20, 12.20 ▪ 3 gas flue pipes: OGB 20.10, 20.20
3	Low-pressure failsafe device	Prevents low pressure in the oven e.g. during fully automatic cleaning.

No.	Name picture	Function
4	Multipurpose door handle	Has the following functions depending on its position: <ul style="list-style-type: none"> ▪ Pointing vertically downwards: combi steamer closed ▪ Horizontal: combi steamer open but in on-latch position ▪ 20 degrees above horizontal: Combi steamer can be opened Also has the following functions: <ul style="list-style-type: none"> ▪ Additional function as far as on-latch position ▪ In the on-latch position, door can be opened from inside oven in an emergency
5	Oven door ("disappearing door")	<ul style="list-style-type: none"> ▪ Seals the oven during cooking. ▪ Special opening action allows it to slide back against the side of the combi steamer to save space.
6	Hand shower	<ul style="list-style-type: none"> ▪ For rinsing out the cooker with water. ▪ Continuous flow adjustment.
7		Switches the combi steamer on and off
8	Touchscreen	Central control of the combi steamer: <ul style="list-style-type: none"> ▪ Combi steamer operated by touching symbols on control-panel pages ▪ Status displays
9	Oven compartment	<ul style="list-style-type: none"> ▪ Contains the food during cooking. ▪ Has a different number of shelf levels depending on model
10	Loading trolley	Used for loading food
11	Appliance feet	Can be adjusted in height to allow the combi steamer to be placed horizontally.
12	Preheat bridge	Used for safety purposes during preheating and cleaning.
13	Type plate	Used for identifying the combi steamer.

Basic principle of operation

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

- Steam
- Convection
- Superheated steam.

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

- Steam
- Blanching
- Poaching
- Stew
- Boiling
- roasting
- Braising
- baking
- scalloping
- grilling
- Gratinate
- Regenerate
- low-temperature cooking
- Defrosting
- Sous-vide cooking
- ΔT cooking
- Cook & Hold

Basic principles for working with your combi steamer

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

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

Technical data for OES

Dimensions and weights

The following table shows appliance dimensions and weights:

OES	6.10				6.20				10.10				10.20				12.20				20.10				20.20			
	Table-top appliances								Floor-standing appliances																			
Width		including loading trolley																										
with packaging	[mm]	1130	1410	1130	1410	1435	1150	1435	with packaging	[mm]	1130	1410	1130	1410	1435	1150	1435											
without packaging	[mm]	932	1217	932	1217	1232	947	1232	without packaging	[mm]	932	1217	932	1217	1232	947	1232											
Depth		including loading trolley																										
with packaging	[mm]	950	1175	950	1175	1200	1000	1200	with packaging	[mm]	950	1175	950	1175	1200	1000	1200											
without packaging	[mm]	805	1027	805	1027	1055	855	1055	without packaging	[mm]	805	1027	805	1027	1055	855	1055											
Height		including loading trolley																										
with packaging	[mm]	1040	1105	1310	1330	1650	2185	2185	with packaging	[mm]	1040	1105	1310	1330	1650	2185	2185											
without packaging	[mm]	852	895	1120	1120	1416	1952	1952	without packaging	[mm]	852	895	1120	1120	1416	1952	1952											
Weight		including loading trolley																										
with packaging	[kg]	176	246	206	280	362	362	482	with packaging	[kg]	176	246	206	280	362	362	482											
without packaging	[kg]	136	196	165	225	288	295	395	without packaging	[kg]	136	196	165	225	288	295	395											
Weight with ConvoClean system		including loading trolley																										
with packaging	[kg]	196	266	226	300	382	382	502	with packaging	[kg]	196	266	226	300	382	382	502											
without packaging	[kg]	144	204	173	233	296	303	403	without packaging	[kg]	144	204	173	233	296	303	403											
Safety clearances																												
Rear	[mm]	50																										
Right-hand side	[mm]	50																										
Left-hand side	[mm]	100																										
Above	[mm]	500 (for ventilation)																										

Electrical installed load ratings

The following table shows the electrical installed load ratings:

OES	6.10				6.20				10.10				10.20				12.20				20.10				20.20			
	Table-top appliances								Floor-standing appliances																			
3/N/PE ~ 400V 50/60Hz																												
Rated power consumption	[kW]	11,4	19,8	19,8	34,3	34,3	39,6	68,5	Rated power consumption	[kW]	11,4	19,8	19,8	34,3	34,3	39,6	68,5											
Convection power	[kW]	10,5	18,9	18,9	33,0	33,0	37,8	66,0	Convection power	[kW]	10,5	18,9	18,9	33,0	33,0	37,8	66,0											
Motor power	[kW]	0,8	0,8	0,8	1,2	1,2	1,7	2,4	Motor power	[kW]	0,8	0,8	0,8	1,2	1,2	1,7	2,4											
Rated current	[A]	15,3	26,3	26,3	47,6	47,6	52,4	95,0	Rated current	[A]	15,3	26,3	26,3	47,6	47,6	52,4	95,0											
max. permissible system impedance Z_{sys}	[Σ]	0,627	0,252	0,252	0,113	0,113	0,125	-	max. permissible system impedance Z_{sys}	[Σ]	0,627	0,252	0,252	0,113	0,113	0,125	-											
Fuse	[A]	16,0	35,0	35,0	50,0	50,0	63,0	100,0	Fuse	[A]	16,0	35,0	35,0	50,0	50,0	63,0	100,0											
recommended wire cross-section*	[mm ²]	5x 4	5x 6	5x 6	5x 16	5x 16	5x 16	5x 35	recommended wire cross-section*	[mm ²]	5x 4	5x 6	5x 6	5x 16	5x 16	5x 16	5x 35											
3/PE ~ 230V 50/60Hz																												
Rated power consumption	[kW]	11,7	20,1	20,1	34,6	34,6	40,1	69,1	Rated power consumption	[kW]	11,7	20,1	20,1	34,6	34,6	40,1	69,1											

OES		6.10	6.20	10.10	10.20	12.20	20.10	20.20
		Table-top appliances				Floor-standing appliances		
Convection power	[kW]	10,5	18,9	18,9	33,0	33,0	37,8	66,0
Motor power	[kW]	0,8	0,8	0,8	1,5	1,5	2,2	3,0
Rated current	[A]	27,2	46,2	46,2	83,5	83,5	92,3	166,9
max. permissible system impedance Z_{sys}	[Σ]	0,239	0,151	0,151	-	-	-	-
Fuse	[A]	16,0	16,0	35,0	50,0	50,0	63,0	100,0
recommended wire cross-section*	[mm ²]	5x 6	5x 16	5x 16	5x 35	5x 35	5x 35	5x 95
3/PE ~ 200V 50/60Hz								
Rated power consumption	[kW]	11,7	20,1	20,1	34,6	34,6	40,1	69,1
Convection power	[kW]	10,5	18,9	18,9	33,0	33,0	37,8	66,0
Motor power	[kW]	1,1	1,1	1,1	1,5	1,5	2,2	3,0
Rated current	[A]	30,8	52,7	52,7	95,4	95,4	105,2	190,6
max. permissible system impedance Z_{sys}	[Σ]	0,239	0,151	0,151	-	-	-	-
Fuse	[A]	16,0	16,0	35,0	50,0	50,0	63,0	100,0
recommended wire cross-section*	[mm ²]	5x 6	5x 16	5x 16	5x 35	5x 35	5x 35	5x 95
Heat output								
latent	[kJ/h]	2100	3500	3500	6400	6900	6900	12200
sensible	[kJ/h]	2500	4500	4500	7800	7800	8900	15400

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

Appliance technical standards

The following table shows the technical standards for the appliance:

	6.10	6.20	10.10	10.20	12.20	20.10	20.20
	Table-top appliances				Floor-standing appliances		
Degree of protection	IPX5						
Approval mark	TÜV, GS, DIN GOST TÜV, SVGW, WRAS, UL, NSF Approval marks are only present on the device based on country-specific regulations.						
Noise emission							
measured	< 70 dBA						

Water supply and water quality

The following table shows the values for the water supply and water quality:

	6.10	6.20	10.10	10.20	12.20	20.10	20.20
	Table-top appliances			Floor-standing appliances			
Water supply (cold only)							
Shut-off valve	with non-return valve and dirt filter						
Water intake	G 3/4", permanent connection optional with min. 3/8" supply pipe						
Flow pressure							
without ConvoClean system	2 - 6 bar						
with ConvoClean system	3 - 6 bar						
Drinking water quality (install water treatment unit if necessary)							
Overall hardness	5 - 15	°dH	(German degrees of hardness)				
	9 - 13	°fH	(French degrees of hardness)				
	6,3 - 8,8	°eH	(English degrees of hardness)				
	90 - 120	ppm	(USA)				
pH	6,5 - 8,5						
Conductivity	10 - 200 µS/cm						
Cl ⁻	max. 100 mg/l						
SO ₄ ⁻	max. 400 mg/l						
Fe	max. 0.1 mg/l						
Mn	max. 0.05 mg/l						
Cu	max. 0.05 mg/l						
Cl ₂	max. 0.1 mg/l						
Water drain							
Type	DN 50, permanent connection or funnel waste trap						

Technical data for OGS

Dimensions and weights

The following table shows appliance dimensions and weights:

OGS		6.10	6.20	10.10	10.20	12.20	20.10	20.20
		Table-top appliances				Floor-standing appliances		
Width		including loading trolley						
with packaging	[mm]	1130	1410	1130	1410	1435	1150	1435
without packaging	[mm]	932	1217	932	1217	1232	947	1232
Depth [mm]		including loading trolley						
with packaging	[mm]	950	1175	950	1175	1200	1000	1200
without packaging	[mm]	805	1027	805	1027	1055	855	1055
Height [mm]		including loading trolley						
with packaging	[mm]	1040	1105	1310	1330	1650	2185	2185
without packaging	[mm]	852	895	1120	1120	1416	1952	1952
Weight		including loading trolley						
with packaging	[kg]	188	254	220	310	380	372	492
without packaging	[kg]	155	215	173	250	320	315	404
Weight with ConvoClean system		including loading trolley						
with packaging	[kg]	208	274	240	330	400	392	512
without packaging	[kg]	163	223	181	258	328	323	413
Safety clearances								
Rear	[mm]	50						
Right-hand side	[mm]	50						
Left-hand side	[mm]	100						
Above	[mm]	500 (for ventilation)						

Electrical installed load ratings

The following table shows the electrical installed load ratings:

OGS		6.10	6.20	10.10	10.20	12.20	20.10	20.20
		Table-top appliances				Floor-standing appliances		
3/N/PE ~ 400V 50/60Hz								
Rated power consumption	[kW]	1,1	1,1	1,1	1,4	1,4	2,1	2,1
Rated current	[A]	2,5	2,5	2,5	3,2	3,2	4,7	5,0
Fuse	[A]	16,0	16,0	16,0	16,0	16,0	16,0	16,0
recommended wire cross-section*	[mm ²]	5x 1.5	5x 1.5	5x 1.5	5x 1.5	5x 1.5	5x 1.5	5x 1.5
3/PE ~ 230V 50/60Hz								
Rated power consumption	[kW]	1,3	1,3	1,3	1,7	1,7	2,5	2,6
Rated current	[A]	4,5	4,5	4,5	5,8	5,8	8,7	9,0
Fuse	[A]	16,0	16,0	16,0	16,0	16,0	16,0	16,0
recommended wire cross-section*	[mm ²]	5x 1.5	5x 1.5	5x 1.5	5x 1.5	5x 1.5	5x 1.5	5x 1.5

OGS		6.10	6.20	10.10	10.20	12.20	20.10	20.20
		Table-top appliances				Floor-standing appliances		
Heat output								
latent	[kJ/h]	2100	3500	3500	7100	11000	7100	11000
sensible	[kJ/h]	2500	4100	4100	7200	8200	8200	14100

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

Gas supply

The following table shows the conditions for the gas supply:

		6.10	6.20	10.10	10.20	12.20	20.10	20.20
		Table-top appliances				Floor-standing appliances		
Fuels		Natural gas, liquid gas						
Flue gas connection		Air conditioning system with safety shutdown						
Convection power	[kW]	12	20	20	35	40	40	70

Appliance technical standards

The following table shows the technical standards for the appliance:

		6.10	6.20	10.10	10.20	12.20	20.10	20.20
		Table-top appliances				Floor-standing appliances		
Degree of protection	IPX5							
Approval mark	TÜV, Gastec QA, DIN GOST TÜV, SVGW, WRAS, UL, NSF, JIA, AGA	Approval marks are only present on the device based on country-specific regulations.						
Noise emission								
measured	< 70 dBA							

Water supply and water quality

The following table shows the values for the water supply and water quality:

		6.10	6.20	10.10	10.20	12.20	20.10	20.20
		Table-top appliances				Floor-standing appliances		
Water supply (cold only)								
Shut-off valve		with non-return valve and dirt filter						
Water intake		G 3/4", permanent connection optional with min. 3/8" supply pipe						
Flow pressure								
without ConvoClean system		2 - 6 bar						
with ConvoClean system		3 - 6 bar						
Drinking water quality (install water treatment unit if necessary)								
Overall hardness		5 - 15	°dH	(German degrees of hardness)				
		9 - 13	°fH	(French degrees of hardness)				
		6,3 - 8,8	°eH	(English degrees of hardness)				
		90 - 120	ppm	(USA)				
pH		6,5 - 8,5						
Conductivity		10 - 200 µS/cm						

Design and function

	6.10	6.20	10.10	10.20	12.20	20.10	20.20
	Table-top appliances			Floor-standing appliances			
Cl ⁻	max. 100 mg/l						
SO ₄ ⁻	max. 400 mg/l						
Fe	max. 0.1 mg/l						
Mn	max. 0.05 mg/l						
Cu	max. 0.05 mg/l						
Cl ₂	max. 0.1 mg/l						
Water drain							
Type	DN 50, permanent connection or funnel waste trap						

Technical data for OEB

Dimensions and weights

The following table shows appliance dimensions and weights:

OEB		6.10	6.20	10.10	10.20	12.20	20.10	20.20
		Table-top appliances				Floor-standing appliances		
Width		including loading trolley						
with packaging	[mm]	1130	1410	1130	1410	1435	1150	1435
without packaging	[mm]	932	1217	932	1217	1232	947	1232
Depth [mm]		including loading trolley						
with packaging	[mm]	950	1175	950	1175	1200	1000	1200
without packaging	[mm]	805	1027	805	1027	1055	855	1055
Height [mm]		including loading trolley						
with packaging	[mm]	1040	1105	1310	1330	1650	2185	2185
without packaging	[mm]	852	895	1120	1120	1416	1952	1952
Weight		including loading trolley						
with packaging	[kg]	190	256	220	312	376	372	492
without packaging	[kg]	155	215	175	245	314	315	414
Weight with ConvoClean system		including loading trolley						
with packaging	[kg]	210	276	240	332	396	392	512
without packaging	[kg]	163	223	183	253	322	323	422
Safety clearances [mm]								
Rear	[mm]	50						
Right-hand side	[mm]	50						
Left-hand side	[mm]	100						
Above	[mm]	500 (for ventilation)						

Electrical installed load ratings

The following table shows the electrical installed load ratings:

OEB		6.10	6.20	10.10	10.20	12.20	20.10	20.20
		Table-top appliances				Floor-standing appliances		
3/N/PE ~ 400V 50/60Hz								
Rated power consumption	[kW]	11,4	19,8	19,8	34,3	34,3	39,6	68,5
Convection power	[kW]	10,5	18,9	18,9	33,0	33,0	37,8	66,0
Steam power	[kW]	9,9	16,5	16,5	26,4	29,7	29,7	39,6
Motor power	[kW]	0,8	0,8	0,8	1,2	1,2	1,7	2,4
Rated current	[A]	15,3	26,3	26,3	47,6	47,6	52,4	95,0
max. permissible system impedance Z_{sys}	[Σ]	0,627	0,252	0,252	0,113	0,113	0,125	-
Fuse	[A]	16,0	35,0	35,0	50,0	50,0	63,0	100,0
recommended wire cross-section*	[mm ²]	5x 4	5x 6	5x 6	5x 16	5x 16	5x 16	5x 35
3/PE ~ 230V 50/60Hz								

OEB		6.10	6.20	10.10	10.20	12.20	20.10	20.20
		Table-top appliances				Floor-standing appliances		
Rated power consumption	[kW]	11,7	20,1	20,1	34,6	34,6	40,1	69,1
Convection power	[kW]	10,5	18,9	18,9	33,0	33,0	37,8	66,0
Steam power	[kW]	9,9	16,5	16,5	26,4	29,7	29,7	39,6
Motor power	[kW]	0,8	0,8	0,8	1,5	1,5	2,2	3,0
Rated current	[A]	27,2	46,2	46,2	83,5	83,5	92,3	166,9
max. permissible system impedance Z_{sys}	[Σ]	0,239	0,151	0,151	-	-	-	-
Fuse	[A]	16,0	35,0	35,0	50,0	50,0	63,0	100,0
recommended wire cross-section*	[mm ²]	5x 6	5x 16	5x 16	5x 35	5x 35	5x 35	5x 95
3/PE ~ 200V 50/60Hz								
Rated power consumption	[kW]	11,7	20,1	20,1	34,6	34,6	40,1	69,1
Convection power	[kW]	10,5	18,9	18,9	33,0	33,0	37,8	66,0
Motor power	[kW]	1,1	1,1	1,1	1,5	1,5	2,2	3,0
Steam power	[kW]	9,9	16,5	16,5	26,4	29,7	29,7	39,6
Rated current	[A]	30,8	52,7	52,7	95,4	95,4	105,2	190,6
max. permissible system impedance Z_{sys}	[Σ]	0,239	0,151	0,151	-	-	-	-
Fuse	[A]	16,0	35,0	35,0	50,0	50,0	63,0	100,0
recommended wire cross-section*	[mm ²]	5x 6	5x 16	5x 16	5x 35	5x 35	5x 35	x 95
Heat output								
latent	[kJ/h]	2100	3500	3500	6400	6900	6900	12200
sensible	[kJ/h]	2500	4500	4500	7800	7800	8900	15400

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

Appliance technical standards

The following table shows the technical standards for the appliance:

	6.10	6.20	10.10	10.20	12.20	20.10	20.20
	Table-top appliances				Floor-standing appliances		
Degree of protection	IPX5						
Approval mark	TÜV, GS, DIN GOST TÜV, SVGW, WRAS, UL, NSF Approval marks are only present on the device based on country-specific regulations.						
Noise emission							
measured	< 70 dBA						

Water supply and water quality

The following table shows the values for the water supply and water quality:

	6.10	6.20	10.10	10.20	12.20	20.10	20.20
	Table-top appliances				Floor-standing appliances		
Water supply (cold only)							
Shut-off valve	with non-return valve and dirt filter						

Design and function

	6.10	6.20	10.10	10.20	12.20	20.10	20.20
	Table-top appliances			Floor-standing appliances			
Water intake	G 3/4", permanent connection optional with min. 3/8" supply pipe						
Flow pressure							
without ConvoClean system	2 - 6 bar						
with ConvoClean system	3 - 6 bar						
Drinking water quality (install water treatment unit if necessary)							
Overall hardness	5 - 15	°dH	(German degrees of hardness)				
	9 - 13	°fH	(French degrees of hardness)				
	6,3 - 8,8	°eH	(English degrees of hardness)				
	90 - 120	ppm	(USA)				
pH	6,5 - 8,5						
Conductivity	10 - 200 µS/cm						
Cl ⁻	max. 100 mg/l						
SO ₄ ⁻	max. 400 mg/l						
Fe	max. 0.1 mg/l						
Mn	max. 0.05 mg/l						
Cu	max. 0.05 mg/l						
Cl ₂	max. 0.1 mg/l						
Water drain							
Type	DN 50, permanent connection or funnel waste trap						

Technical data for OGB

Dimensions and weights

The following table shows appliance dimensions and weights:

OGB		6.10	6.20	10.10	10.20	12.20	20.10	20.20
		Table-top appliances				Floor-standing appliances		
Width		including loading trolley						
with packaging	[mm]	1130	1410	1130	1410	1435	1150	1435
without packaging	[mm]	932	1217	932	1217	1232	947	1232
Depth [mm]		including loading trolley						
with packaging	[mm]	950	1175	950	1175	1200	1000	1200
without packaging	[mm]	805	1027	805	1027	1055	855	1055
Height [mm]		including loading trolley						
with packaging	[mm]	1040	1105	1310	1330	1650	2185	2185
without packaging	[mm]	852	895	1120	1120	1416	1952	1952
Weight		including loading trolley						
with packaging	[kg]	210	276	246	340	400	408	520
without packaging	[kg]	175	235	200	280	342	344	458
Weight with ConvoClean system		including loading trolley						
with packaging	[kg]	230	296	266	332	420	428	540
without packaging	[kg]	183	243	208	288	350	352	466
Safety clearances [mm]								
Rear	[mm]	50						
Right-hand side	[mm]	50						
Left-hand side	[mm]	100						
Above	[mm]	500 (for ventilation)						

Electrical installed load ratings

The following table shows the electrical installed load ratings:

OGB		6.10	6.20	10.10	10.20	12.20	20.10	20.20
		Table-top appliances				Floor-standing appliances		
3/N/PE ~ 400V 50/60Hz								
Rated power consumption	[kW]	1,2	1,2	1,2	1,5	1,5	2,2	2,2
Convection power	[kW]	12,0	20,0	20,0	35,0	40,0	40,0	70,0
Steam power	[kW]	12,0	18,0	18,0	30,0	35,0	30,0	35,0
Rated current	[A]	2,9	2,9	2,9	3,6	3,6	5,1	5,4
Fuse	[A]	16,0	16,0	16,0	16,0	16,0	16,0	16,0
recommended wire cross-section*	[mm ²]	5x 1.5	5x 1.5	5x 1.5	5x 1.5	5x 1.5	5x 1.5	5x 1.5
3/PE ~ 230V 50/60Hz								
Rated power consumption	[kW]	1,4	1,4	1,4	1,8	1,8	2,6	2,7
Convection power	[kW]	12,0	20,0	20,0	35,0	40,0	40,0	70,0
Steam power	[kW]	12,0	18,0	18,0	30,0	35,0	30,0	35,0

OGB		6.10	6.20	10.10	10.20	12.20	20.10	20.20
		Table-top appliances				Floor-standing appliances		
Rated current	[A]	4,9	4,9	4,9	6,2	6,2	9,1	9,4
Fuse	[A]	16,0	16,0	16,0	16,0	16,0	16,0	16,0
recommended wire cross-section*	[mm ²]	5x 1.5	5x 1.5	5x 1.5	5x 1.5	5x 1.5	5x 1.5	5x 1.5
Heat output								
latent	[kJ/h]	2100	3500	3500	7100	11000	7100	11000
sensible	[kJ/h]	2500	4100	4100	7200	8200	8200	14100

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

Gas supply

The following table shows the conditions for the gas supply:

		6.10	6.20	10.10	10.20	12.20	20.10	20.20
		Table-top appliances				Floor-standing appliances		
Fuels		Natural gas, liquid gas						
Flue gas connection		Air conditioning system with safety shutdown						
Convection power	[kW]	12	20	20	35	40	40	70

Appliance technical standards

The following table shows the technical standards for the appliance:

		6.10	6.20	10.10	10.20	12.20	20.10	20.20
		Table-top appliances				Floor-standing appliances		
Degree of protection		IPX5						
Approval mark		TÜV, Gastec QA, DIN GOST TÜV, SVGW, WRAS, UL, NSF, JIA, AGA Approval marks are only present on the device based on country-specific regulations.						
Noise emission								
measured		< 70 dBA						

Water supply and water quality

The following table shows the values for the water supply and water quality:

		6.10	6.20	10.10	10.20	12.20	20.10	20.20
		Table-top appliances				Floor-standing appliances		
Water supply (cold only)								
Shut-off valve		with non-return valve and dirt filter						
Water intake		G 3/4", permanent connection optional with min. 3/8" supply pipe						
Flow pressure								
without ConvoClean system		2 - 6 bar						
with ConvoClean system		3 - 6 bar						
Drinking water quality (install water treatment unit if necessary)								
Overall hardness		5 - 15	°dH	(German degrees of hardness)				
		9 - 13	°fH	(French degrees of hardness)				

Design and function

	6.10	6.20	10.10	10.20	12.20	20.10	20.20
	Table-top appliances			Floor-standing appliances			
	6,3 - 8,8	°eH	(English degrees of hardness)				
	90 - 120	ppm	(USA)				
pH	6,5 - 8,5						
Conductivity	10 - 200 µS/cm						
Cl ⁻	max. 100 mg/l						
SO ₄ ⁻	max. 400 mg/l						
Fe	max. 0.1 mg/l						
Mn	max. 0.05 mg/l						
Cu	max. 0.05 mg/l						
Cl ₂	max. 0.1 mg/l						
Water drain							
Type	DN 50, permanent connection or funnel waste trap						

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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Summary of hazards	36
Hazards and safety precautions	38
Safety devices	42
Requirements to be met by personnel, working positions	44
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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.

Working with the user manual

Follow the instructions below:

- Read in full the Safety chapter and chapters that relate to your work.
- Always keep the user manual to hand for reference.
- Pass on the user manual 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, should 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 protective equipment.
- Only stand in the working positions specified.
- Do not make any changes to the combi steamer, e.g. removing parts or fitting un-approved parts. In particular, you must not disable any safety devices.

More on this

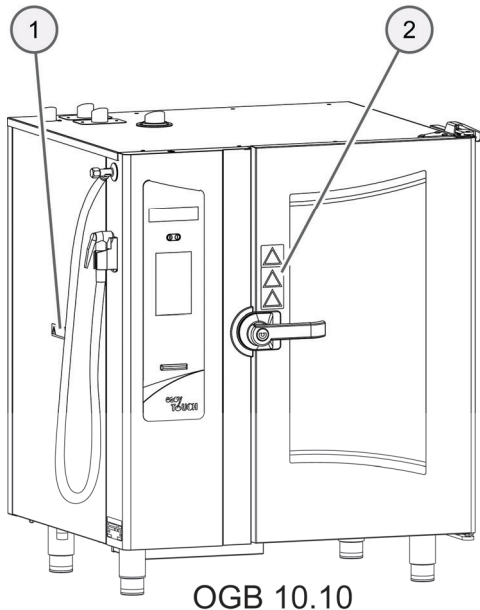
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Warning signs on the combi steamer




Where are the hazard signs fitted?

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




Warning signs on the oven door

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

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


Warning signs on the side cover of the combi steamer

The following warning signs are fitted on the side cover (1) of the combi steamer:

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

Warning signs on the loading trolley for floor-standing appliances

The following warning signs are fitted on the loading trolley of floor-standing appliances:

Warning sign	Description
 A yellow triangular warning sign with a black border. Inside the triangle, a black silhouette of a person is shown reaching up to a shelf. Above the person's hand, there are three wavy lines representing a spill of hot liquid.	<p>Warning of hot liquids</p> <p>Spillage of hot liquid foods can result in scalds if the upper shelves are loaded with liquids or foods that produce liquid during cooking. Shelves above the level marked by this warning sign (1.60 m) may not be seen by all users and should not, therefore, be used for liquids or foods that produce liquid during cooking.</p>

Summary of hazards

General rules for dealing with hazards and safety precautions

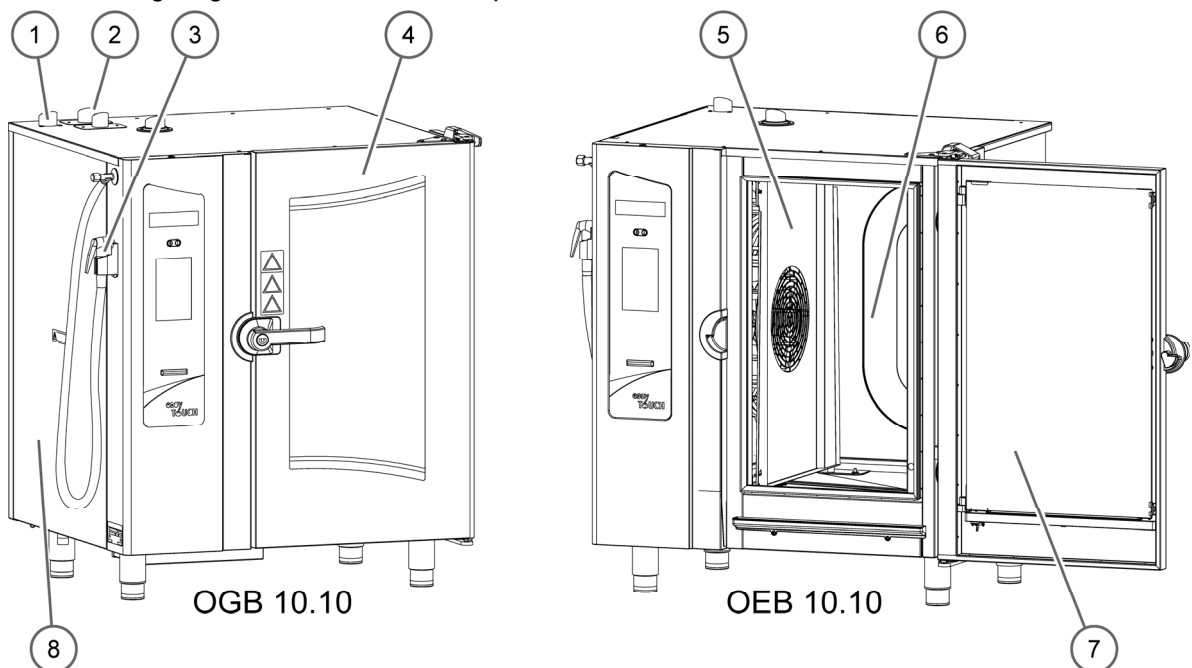
The combi steamer is designed to protect the user from all hazards that can reasonably be avoided by design measures.

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

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

Hazard points

The following diagram shows the hazard points:



Heat generation

The combi steamer becomes hot inside the oven (6) and on the inside (7) of the oven door. This poses:

- A fire risk from heat given off by the combi steamer
- a risk of burns on hot surfaces outside and inside the combi steamer, and also on hot appliance parts and food containers

Hot steam / vapor

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

- a risk of scalding from hot steam when the oven door (4) is opened. You will be protected from the hot steam by the oven door itself and its special functions (slow, stepwise opening speed), provided you use these functions and ensure that the oven door is intact.
- a risk of scalding from high temperatures at the air vent (1)

Hot liquids

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

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

Live components

The combi steamer contains live parts. This means:

- a risk from live parts if the cover (8) is not in place.
- a risk of electric shock if the combi steamer is cleaned externally using the hand shower (3).

Fan

The combi steamer contains a fan. This poses:

- a risk of hand injuries from the fan in the oven behind the suction panel (5) if the suction panel is not fitted in place properly.

Cleaning agents

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

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

Hand shower

There is a hand shower (3) on the combi steamer that can result in various hazards:

- a risk of scalding if water is sprayed into the hot oven using the hand shower, e.g. for cleaning.
- A risk of scalding when the combi steamer is located in the immediate vicinity of equipment for heating liquid fat, and water is sprayed into this equipment with the hand shower.
- a risk of scalding if a container of hot fat is standing in the oven into which water is sprayed with the hand shower.
- a risk of electric shock if the combi steamer is cleaned externally using the hand shower (3).

Gas

If you have a gas appliance (OGx yy.zz), this poses additional hazards:

- Explosion risk if a gas pipe is faulty or leaking
- a risk of burns from hot flue gas at the gas flue pipe (2)
- a fire risk from hot flue gas above the gas appliance
- a risk of CO build-up in the kitchen where burners are poorly adjusted, there is an insufficient supply of air for combustion and/or insufficient removal of flue gas.

Loading the oven in advance

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

- a risk to your guests from microbiological contamination of foodstuffs

Risk of hands being crushed

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

Hazards and safety precautions

Operation of electric and gas appliances

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

Hazard	Where or in what situations does the hazard arise?	Preventive action	Safety device
A fire risk from heat given off by the combi steamer	When flammable gases or liquids are stored near the combi steamer.	Do not store flammable gases or liquids near the combi steamer.	None
Risk of burns from hot surfaces	Outside of oven door	Do not touch surfaces for any length of time	None
	<ul style="list-style-type: none"> ▪ Inside the whole interior, including all parts that are inside during cooking, such as <ul style="list-style-type: none"> ▪ Racks ▪ suction panel ▪ Core temperature probe ▪ Shelf-grills etc. ▪ On the inside of the oven door ▪ On the transport trolley ▪ On the loading trolley 	Wear specified protective clothing, in particular protective gloves	None
Risk of scalding from water jet from hand shower	If a container of hot fat is standing in the oven into which water is sprayed with the hand shower.	Do not spray into liquid fat	None
Risk of scalding from hot liquid	<ul style="list-style-type: none"> ▪ Inside oven ▪ Outside the combi steamer 	<ul style="list-style-type: none"> ▪ Only load containers holding liquid or liquefying food into shelf levels that allow a proper view inside the container, and always hold horizontally when removing ▪ Wear protective gloves ▪ Engage the transport securing mechanism of the shelf rack on the transport trolley ▪ Always cover hot liquids when conveying them on the transport trolley or loading trolley. ▪ Take care not to tilt the transport trolley or loading trolley. This may occur if the trolley is moved over an uneven surface or collides with an obstacle. 	None

Hazard	Where or in what situations does the hazard arise?	Preventive action	Safety device
Risk of scalding from hot steam	In front of the combi steamer	Check safety device	Oven door
	In front of the oven door	<ul style="list-style-type: none"> ▪ use safety device ▪ Check safety device ▪ Do not put your head in the oven 	On-latch position of oven door
	In front of the oven door	On floor-standing appliances: use safety device	Preheat bridge
Risk of burns from hot vented air	Air vent on top of combi steamer	Do not get near it	None
Risk from live parts	Under the cover	Check safety device	Cover
Risk of hand injuries from fan	In oven	Check safety device	<ul style="list-style-type: none"> ▪ suction panel ▪ Electrical cutout in oven door
Risk from microbiological contamination of food	When the food cold-chain is broken by loading the oven in advance	Make sure that the cold chain is not broken: <ul style="list-style-type: none"> ▪ Do not store food temporarily in combi steamer ▪ Only allow qualified staff to perform low-temperature cooking (< 65 °C) 	None
Risk of hand injuries from crushing	<ul style="list-style-type: none"> ▪ When inserting the transport trolley ▪ When closing the oven door 	Exercise caution when performing these tasks	None

Operation of gas appliances

When operating gas appliances, be aware of the following additional hazards and take the specified preventive actions:

Hazard	Where or in what situations does the hazard arise?	Preventive action	Safety equipment
Risk of explosion from gas	Where combi steamer is installed	On smelling gas: <ul style="list-style-type: none"> ▪ Cut off the gas supply ▪ Ventilate room ▪ Do not operate any electrical equipment ▪ Do not create naked flames ▪ Get help 	ventilation system
Risk of burns from flue gas	<ul style="list-style-type: none"> ▪ At the gas flue pipe ▪ On the cover 	Do not touch	None
Fire risk from hot flue gas	Above the gas appliance	Do not any place any flammable materials above the combi steamer	None
Risk of CO build-up	Where combi steamer is installed	<ul style="list-style-type: none"> ▪ Do not obstruct the lower area of the appliance (device setup) ▪ Ensure that a ventilation system is in place ▪ Perform yearly maintenance on the appliance ▪ Turn off the appliance when not in use 	ventilation system

Cleaning

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

Hazard	Where or in what situations does the hazard arise?	Preventive action	Safety device
Risk of electric shock	On the combi steamer	Do not clean the outside of the case with the hand shower	None
Risk of burns from hot surfaces	Inside the whole interior, including all parts that are inside during cooking, such as <ul style="list-style-type: none"> ▪ Racks ▪ suction panel ▪ Core temperature probe ▪ Shelf-grills, racks, etc. ▪ Loading trolley 	Wait until the interior has cooled to below 60 °C before cleaning	None
Risk of scalding from hot steam if water is sprayed into the hot oven using the hand shower	Inside the entire oven	Wait until the interior has cooled to below 60 °C before cleaning	None
Risk from cleaning agents	During fully automatic cleaning: <ul style="list-style-type: none"> ▪ In front of the oven door 	Check safety device	<ul style="list-style-type: none"> ▪ Automatic rinsing ▪ Spray-guard
	For all cleaning tasks	<ul style="list-style-type: none"> ▪ Do not breathe in spray ▪ Wear personal protective equipment 	None
	When handling the cleaning canisters	Wear personal protective equipment	None
	When corrosive cleaning agents are used	Only use original cleaning agents	None
Risk of hand injuries from crushing	<ul style="list-style-type: none"> ▪ When cleaning the oven door ▪ When cleaning the interior oven door 	Exercise caution when performing these tasks	None

Maintenance

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

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

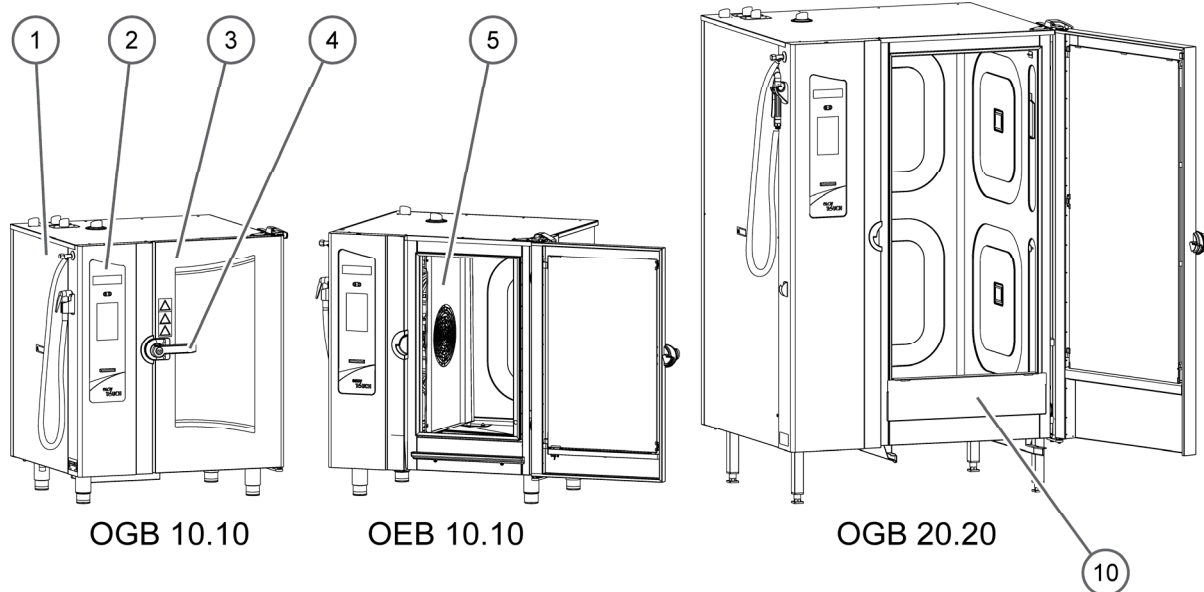
Safety devices

Meaning

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

Position

The following diagrams show the location of the safety devices:



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	Cover can only be removed using tool	<ul style="list-style-type: none"> Prevents live parts being touched accidentally. Prevents access to the moving fan from the wiring compartment. 	Check that cover is fitted.
2	Control panel can only be removed using a tool	Prevents live parts being touched accidentally.	Ensure that the control panel is fitted.
3	Oven door	Protects the operator and outside environment from hot steam.	Check regularly for scratches, cracks, dents etc. and replace door if any are found.
4	On-latch position of oven door	Prevents scalding of user's face and hands from escaping steam.	Check door positions at low temperature as described in <i>Opening the oven door safely</i> on page 142 in the user manual.
5	suction panel in oven can only be removed using tool	Prevents access to the moving fan .	See <i>Removing and fitting the suction panel</i> on page 155 in the user manual for further details.
6 (no picture)	Magnetic door switch: electrical door sensor in oven door	Switches off the fan and heater when the oven door is opened.	Check magnetic door switch at low temperature: Action

No.	Safety device	Function	Check
			<ul style="list-style-type: none"> ▪ Opening the oven door fully ▪ Press Start <p>Result Motor must not start up.</p>
7 (no picture)	In-Out function of oven door; Prevents anyone being locked inside the oven accidentally	Oven door in on-latch position: Allows the oven door to be pushed open from the inside after shutting the door.	<p>Check at low temperature: put the oven door in the on-latch position (see <i>Opening the oven door safely</i> on page 142 in user manual)</p> <p>Action From the outside, pull forcefully on the top left of the oven door</p> <p>Result Oven door must open.</p>
8 (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. The test is not performed by the operator.
9 (no picture)	Spray-guard	Stops the cleaning agent being injected during fully automatic cleaning when the oven door is opened Prompt to close the oven door.	The operability of the magnetic door switch is checked by the software at the beginning of each cleaning program
10	Preheat bridge	Prevents scalding from escaping steam when the loading trolley is not in the floor-standing appliance during preheating.	See <i>Inserting and removing the preheat bridge (floor-standing appliances only)</i> on page 144 in the user manual for further details

Requirements to be met by personnel, working positions

Requirements to be met by personnel

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

Staff qualifications	Tasks	Personal protective equipment required	Chapter to read before task
<p>Chef</p> <ul style="list-style-type: none"> ▪ Has relevant professional training ▪ Knows relevant national food legislation and regulations, plus hygiene legislation and regulations ▪ Must keep records in accordance with HACCP ▪ Trained in how to operate the combi steamer 	<p>Chef</p> <ul style="list-style-type: none"> ▪ Entering cooking program data ▪ Editing recipes in the cookbook ▪ Managing settings 	None	<ul style="list-style-type: none"> ▪ Design and function ▪ For your Safety ▪ Layout of the touch-screen pages ▪ How to operate the touchscreen ▪ Your combi-steamer cooking programs ▪ Using the cooking programs
<p>User</p> <ul style="list-style-type: none"> ▪ Semiskilled ▪ Trained in how to operate the combi steamer 	<p>User</p> <ul style="list-style-type: none"> ▪ Loading / removing food ▪ Cleaning the combi steamer ▪ Fitting accessories in the combi steamer 	As specified in <i>Personal protective equipment</i> on page 45	<ul style="list-style-type: none"> ▪ Design and function ▪ For your Safety ▪ The instructions for "Switching the combi steamer on and off" in the chapter "How to operate the touchscreen" ▪ Cleaning and Maintenance ▪ How to do it correctly

Working positions during operation

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

Working positions during cleaning and maintenance

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

Personal protective equipment

Operation

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

Activity	Materials used	Protection equipment
Loading / removing food	None	Work wear as specified in country-specific standards and directives (BGR 111 in Germany) for kitchen work, in particular: <ul style="list-style-type: none"> ▪ Protective clothing ▪ Protective gloves ▪ Safety boots
Fitting accessories in the combi steamer	None	Work wear as specified in country-specific standards and directives (BGR 111 in Germany) for kitchen work, in particular: <ul style="list-style-type: none"> ▪ Protective clothing ▪ Protective gloves ▪ Safety boots

Cleaning

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

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

4 Layout of the touchscreen pages

The touchscreen and its control buttons

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

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

Contents

This chapter includes the following topics:

	Page
The work pages	47
The cookbook	57
The Settings	67

4.1 The work pages

The touchscreen functions for cooking, regenerating and cleaning

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

Contents

This section contains the following topics:

	Page
Layout of the work pages	48
The Start page	49
The Cook page	50
The Press&Go page	53
The Regenerate page	54
The Clean page	56

Layout of the work pages

Layout of the touchscreen pages for everyday tasks

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

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

Buttons common to all pages and what they do

The individual buttons are described separately for each page.

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

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

The display icons and what they mean

The display icons are the inverse representation of the buttons used to open the pages concerned. The display icons have the following meanings, for instance:

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







The Start page

Appearance



The buttons and what they do

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

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

The Cook page






How to access the 'Cook' page



The buttons and what they do





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

Button	Meaning	Function
Main selection		
	Steam	Selects the Steam cooking program.
	Superheated steam	Selects the Superheated steam cooking program.
	Convection	Selects the Convection cooking program.
Data input		
	Cooking temperature	Displays the keypad for entering the cooking temperature.
	Cooking time	Displays the keypad for entering the cooking time.
	Core temperature	Displays the keypad for entering the core temperature.
	Extra functions	Opens the 'Extra cooking functions' page.
	Crisp&Tasty	Opens the 'Crisp&Tasty' page.
Program		
	Start with intelligent preheating	Starts the cooking program with preheating.
	Start	Starts the cooking program.
	Stop	Stops the cooking program.
Management		
	Back one cooking step (during program entry)	Goes back one step of the cooking program.
	Tray Timer (while the cooking program is running)	Starts the use of empty trays (shelves) while the main cooking program is running.
	Forward one cooking step	Goes forward one step of the cooking program.
	Insert cooking step	Inserts an extra step after the last step in the cooking program.

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




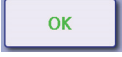

The keypad for entering cooking temperature and core temperature

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

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





The keypad for entering the cooking time

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

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





The 'Extra cooking functions' page

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

Button	Meaning	Function
	Program protection	Prevents a connected energy optimization system from stopping cooking programs that are running.
	Lower fan speed	Reduces the air-flow speed inside the oven.
	Reduced power	Reduces the power consumption, e.g. to cut peak power levels. May prolong the cooking time.
	ΔT cooking	Cooking program in which the oven temperature increases according to the core temperature. Not possible in conjunction with the superheated steam cooking program.

The 'Crisp&Tasty' page

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

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



The Press&Go page

How to access the 'Press&Go' page



The buttons and what they do

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

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













The Regenerate page

How to access the 'Regenerate' page






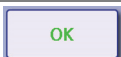
The buttons and what they do

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

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




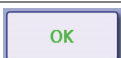

The keypad for entering the regeneration temperature

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

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


The keypad for entering the regeneration time

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

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

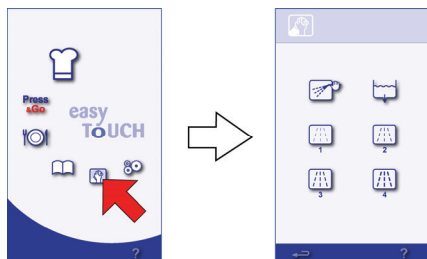
The 'Extra regenerating functions' page

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

Button	Meaning	Function
	Program protection	Prevents a connected energy optimization system from stopping cooking programs that are running.







The Clean page

How to access the 'Clean' page



The buttons and what they do

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

Button	Meaning	Function
Program		
	Semi-automatic cleaning	Starts semiautomatic cleaning.
	Steam-generator rinsing	Starts steam generator rinse cycle.
Program <i>CONVOClean system</i>		
	Cleaning level 1: light soiling	Starts fully automatic cleaning.
	Cleaning level 2: moderate soiling	Starts fully automatic cleaning.
	Cleaning level 3: Heavy soiling	Starts fully automatic cleaning.
	Cleaning level 4: Heavy soiling with Shine+	Starts fully automatic cleaning.

4.2 The cookbook

The cookbook

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

Contents

This section contains the following topics:

	Page
Layout of the cookbook pages	58
The Favorites page	60
The recipe groups page	62
The recipes page	65

Layout of the cookbook pages

Layout of the main cookbook pages

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

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

Layout of the cookbook sub-pages





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

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

Buttons common to all pages and what they do








The individual buttons are described separately for each page.

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

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

The display icons and what they mean

The display icons are the inverse representation of the buttons used to open the pages concerned. The display icons have the following meanings, for instance:

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








The Favorites page

How to access the 'Favorites' page












The buttons and what they do

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

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

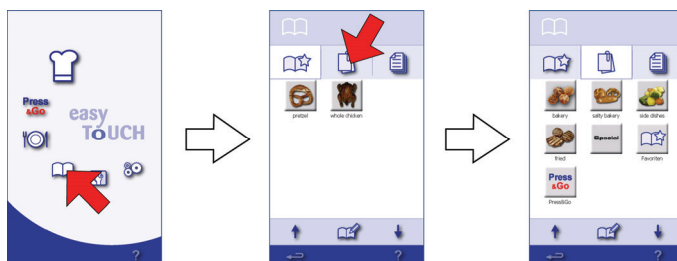
The 'Edit Favorites' page

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

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








The recipe groups page

How to access the 'Recipe groups' page










The buttons and what they do

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

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

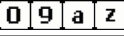


The 'Manage recipe groups' page

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

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










The 'Create recipe group' page

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

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






The 'Edit recipe group' page

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

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

The 'Manage pictures' page

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

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








The recipes page

How to access the 'Recipes' page







The buttons and what they do

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

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






The 'Manage recipes' page

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

Button	Meaning	Function
Main selection		
<input type="text" value="bread roll"/>	Edit text	Displays the keypad for text input
	Down	Scroll up
	Down	Scroll down
	Manage pictures	Opens the 'Manage pictures' page
	Clear	Removes the selected recipe from the system

The 'Manage pictures' page

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

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

4.3 The Settings

The Settings

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

Contents

This section contains the following topics:

	Page
The Settings page	68
The General menu	69
The Import/Export page	70











The Settings page

How to access the 'Settings' page



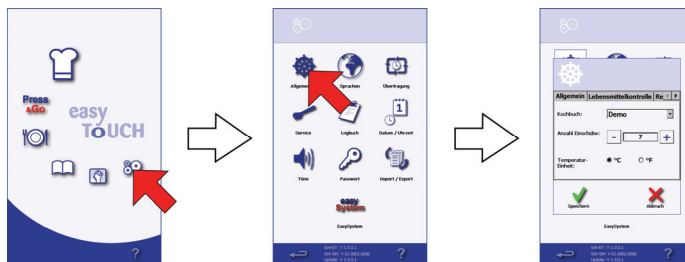
The buttons and what they do

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

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

The General menu

How to access the 'General' menu



The 'General' tab

The 'Misc' tab contains the following functions:

Menu type	Meaning	Function
<input type="text" value="▼"/>	Cookbook	Selects the cookbook
<input type="text" value="− ... +"/>	Number of shelves	Selects the number of shelves that can be used
<input type="radio"/>	Temperature units	Selects °C or °F as the temperature units

The 'Food inspection' tab

The 'Food inspection' tab contains the following functions:

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

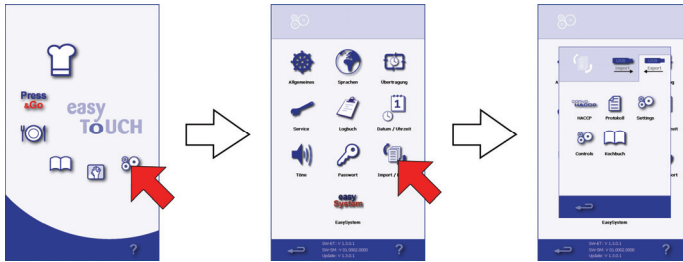
The 'Cleaning' tab

The 'Cleaning' tab contains the following functions:

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











The Import/Export page

How to access the 'Import/Export' page



The buttons and what they do

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

Button	Meaning	Function
	Import	Selects the 'Import' tab: <ul style="list-style-type: none"> Data transfer from USB stick to appliance
	Export	Selects the 'Export' tab: <ul style="list-style-type: none"> Transfer from appliance to the USB stick
'Import' tab		
	Cookbook	The cookbook is imported.
	Start page logo	Custom logo for the start page is imported.
	Update	Update is run.
'Export' tab		
	HACCP	HACCP data are exported.
	Log	Log is exported.
	Settings	Settings can be exported for import into another appliance.
	Controls	Appliance settings (control parameter settings) are exported.
	Cookbook	The cookbook can be exported for import into another appliance.

5 How to operate the touchscreen

Basic operating principles for the touchscreen

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

Contents

This chapter includes the following topics:

	Page
First operating steps	72
Boiling	77
Regenerate	86
Working with the cookbook	93

5.1 First operating steps

First operating steps

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

Contents

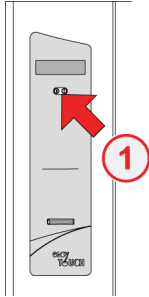
This section contains the following topics:

	Page
Turn the combi steamer on / off	73
Cooking with Press&Go	75

Turn the combi steamer on / off




Switching on the combi steamer

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

Step	Action	Illustration
1	Switch on the combi steamer.	


What happens when you switch on the combi steamer

The combi steamer performs the following routine when switched on:

Phase	Description	Button
1	Switch on the combi steamer. Result: <ul style="list-style-type: none"> ▪ Self-test performed ▪ The oven light will turn on. ▪ The Start page is displayed. 	
2	Select your cooking program.	
3	Start the cooking program. Result: <ul style="list-style-type: none"> ▪ for OES/OGS appliances whatever the cooking program, and for all other appliances for the convection program: The selected cooking program will start immediately. ▪ In specific cases: If it is an OEB or OGB appliance and you have started one of the steam, superheated steam or regenerate cooking programs, the steam generator is first filled and heated automatically. As soon as this process is completed, the selected cooking program begins for the cooking time set in the program. 	

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

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

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

Switching off the combi steamer before prolonged breaks in use

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

More on this ...

Related topics

- > Basic working procedure for cooking78
 - > Basic working procedure for regenerating87
 - > Emptying and rinsing the steam generator 137
-

Cooking with Press&Go

Hot steam / vapor

▲WARNING

Risk of scalding from hot steam and vapor

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

- ▶ Open the oven door as specified in the safety regulations and never put your head into the oven.
- ▶ For floor-standing appliances, insert the preheat bridge when the loading trolley is not in the combi steamer during preheating.

Contamination risk

▲WARNING

Risk from microbiological contamination of food

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

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

Requirements

Check that the following requirements have been met:


- The combi steamer is cleaned properly.
- The suction panel is properly locked in place.
- For table-top appliances: the rack or shelf rack are fixed in place.
- For floor-standing appliances: the preheat bridge is fitted.
- You are already conversant with the instructions listed under "How to do it correctly".

How to access the 'Press&Go' page




Cooking

To cook, follow the steps below:

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

Canceling programs before they have finished

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

More on this ...

How to do it correctly

- > Opening the oven door safely 142
 - > Inserting and removing the preheat bridge (floor-standing appliances only) 144
 - > Removing and fitting the racks (table-top appliances only) 145
 - > Loading table-top appliances / removing food from table-top appliances 147
 - > Loading table-top appliances using the transport trolley 149
 - > Loading floor-standing appliances 152
 - > Removing and fitting the suction panel 155
-

5.2 Boiling

Cooking in detail

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

Contents

This section contains the following topics:

	Page
Basic working procedure for cooking	78
Entering a cooking program	79
Entering the Delta-T cooking program	80
Boiling	81
Manual steaming during cooking	83
Using spare shelves during cooking	84

Basic working procedure for cooking

How to do it

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

Step	Action	How to do it:
1	Switch on the combi steamer.	<i>Turn the combi steamer on / off on page 73</i>
2	Select or enter your cooking program.	<i>Retrieving a recipe from the cookbook on page 94</i> <i>Entering a cooking program on page 79</i> <i>Entering the Delta-T cooking program on page 80</i>
3	Place the food in the combi steamer and start the cooking program.	<i>Boiling on page 81</i>
4	You can use various extra functions during the cooking program.	<i>Cooking with manual steaming on page 83</i> <i>Using spare shelves during cooking on page 84</i>
5	Remove your finished product.	














Entering a cooking program

How to access the 'Cook' page



Entering a cooking program

To enter a cooking program, follow the steps below:

Step	Action	Button
1	Select a main cooking program.	 or  or 
2	Enter the cooking temperature.	
3	Define the switch-off criteria: ▪ Cooking time or ▪ Core temperature	 or 
4	Select the 'Extra cooking functions' page.	
5	Select one of the following 3 extra functions if required: ▪ Program protection ▪ Lower fan speed ▪ Reduced power For ΔT cooking follow the instructions under <i>Entering the Delta-T cooking program</i> on page 80	  
6	Select the Crisp&Tasty level. Result: You have now finished entering the program information if the program is only meant to have one step, or if this was the last cooking step.	
7	If you want to add another cooking step to this cooking program, go to step 8.	
8	Add a cooking step.	
9	Repeat steps 1 to 7. You can open the page containing a summary of the cooking steps using:	

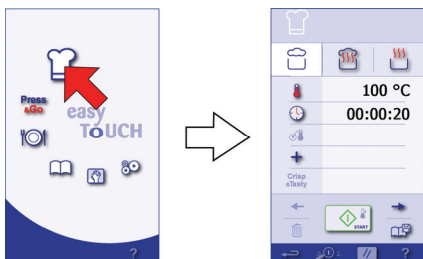
More on this ...

Next steps

> Boiling.....81

Entering the Delta-T cooking program

How to access the 'Cook' page












Requirements

To do this, the following conditions must be satisfied:

- Your combi steamer comes with a core temperature probe.

Action

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

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

More on this ...

Next steps

- > Boiling.....81

Boiling

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 oven door as specified in the safety regulations and never put your head into the oven.
- ▶ For floor-standing appliances, insert the preheat bridge when the loading trolley is not in the combi steamer during preheating.

Contamination risk

⚠ WARNING

Risk from microbiological contamination of food

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

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




Requirements

Check that the following requirements have been met:

- The combi steamer is cleaned properly.
- The suction panel is properly locked in place.
- For table-top appliances: the rack or shelf rack are fixed in place.
- For floor-standing appliances: the preheat bridge is fitted.
- You are already conversant with the instructions listed under "How to do it correctly".

Cooking with preheating




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

Step	Action	Button
1	Enter the cooking program you require or retrieve it from the cookbook. How to do it: <ul style="list-style-type: none"> ▪ <i>Entering a cooking program</i> on page 79 ▪ <i>Entering the Delta-T cooking program</i> on page 80 ▪ <i>Retrieving a recipe from the cookbook</i> on page 94 Result: <ul style="list-style-type: none"> ▪ A cooking program appears on the 'Cook' page. 	 or 
2	Start the cooking program. Result: <ul style="list-style-type: none"> ▪ Your combi steamer will preheat. 	
3	Place the food inside the oven as soon as the appliance is preheated (you will be prompted to do so).	
4	Close the oven door. Result: <ul style="list-style-type: none"> ▪ Your cooking program runs, with the remaining cooking time displayed in the page header. ▪ An audible signal is given as soon as the cooking program is finished. 	


Step	Action	Button
5	Open the oven door and remove the cooked product.	

Cooking without preheating

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

Step	Action	Button
1	<p>You do not need to perform this step if you wish to use the same cooking program as you just used. Otherwise:</p> <p>Enter the cooking program you require or retrieve it from the cookbook.</p> <p>How to do it:</p> <ul style="list-style-type: none"> ▪ <i>Entering a cooking program on page 79</i> ▪ <i>Entering the Delta-T cooking program on page 80</i> ▪ <i>Retrieving a recipe from the cookbook on page 94</i> <p>Result:</p> <p>A cooking program appears on the 'Cook' page.</p>	 or 
2	Place the food in the oven and close the oven door.	
3	<p>Start the cooking program.</p> <p>Result:</p> <ul style="list-style-type: none"> ▪ Your cooking program runs, with the remaining cooking time displayed in the page header. ▪ An audible signal is given as soon as the cooking program is finished. 	
4	Open the oven door and remove the cooked product.	

Canceling programs before they have finished

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

More on this ...

Next steps

- > Manual steaming during cooking 83
- > Using spare shelves during cooking 84

How to do it correctly

- > Opening the oven door safely 142
- > Inserting and removing the preheat bridge (floor-standing appliances only) 144
- > Removing and fitting the racks (table-top appliances only) 145
- > Loading table-top appliances / removing food from table-top appliances 147
- > Loading table-top appliances using the transport trolley 149
- > Loading floor-standing appliances 152
- > Removing and fitting the suction panel 155

Manual steaming during cooking

Objective

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


Requirements

To do this, the following conditions must be satisfied:

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

Action

Follow the steps below to steam the food during cooking:

Step	Action	Button
1	Select the Manual steaming function on the 'Cook' page. Result: <ul style="list-style-type: none">▪ The food is steamed.	

Using spare shelves during cooking

Hot steam / vapor

⚠ WARNING

Risk of scalding from hot steam and vapor

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

- ▶ Open the oven door as specified in the safety regulations and never put your head into the oven.
- ▶ For floor-standing appliances, insert the preheat bridge when the loading trolley is not in the combi steamer during preheating.

Objective

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




Requirements

To do this, the following conditions must be satisfied:


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

Action

Follow the steps below to use spare shelves during cooking:

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

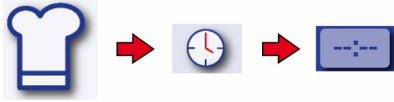
Canceling programs before they have finished

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

Optimizing the process by setting continuous operation

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

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



5.3 Regenerate

Regenerating in detail

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

Contents

This section contains the following topics:

	Page
Basic working procedure for regenerating	87
Entering the regenerating program	88
Regenerate	89
Using spare shelves during regenerating	91

Basic working procedure for regenerating

How to do it

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

Step	Action	How to do it:
1	Switch on the combi steamer.	<i>Turn the combi steamer on / off on page 73</i>
2	Select or enter your regenerating program.	<i>Retrieving a recipe from the cookbook on page 94</i> <i>Entering the regenerating program on page 88</i>
3	Place the food in the combi steamer and start the regenerating program.	<i>Regenerate on page 89</i>
4	You can use various extra functions during the regenerating program.	<i>Using spare shelves during regenerating on page 91</i>
5	Remove your finished product.	









Entering the regenerating program

How to access the 'Regenerate' page



Entering the regenerating program

To enter your regenerating program, follow the steps below:

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

More on this ...

Next steps

> Regenerate.....89

Regenerate

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 oven door as specified in the safety regulations and never put your head into the oven.
- ▶ For floor-standing appliances, insert the preheat bridge when the loading trolley is not in the combi steamer during preheating.

Contamination risk

⚠ WARNING

Risk from microbiological contamination of food

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

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




Requirements

Check that the following requirements have been met:

- The combi steamer is cleaned properly.
- The suction panel is properly locked in place.
- For table-top appliances: the rack or shelf rack are fixed in place.
- For floor-standing appliances: the preheat bridge is fitted.
- You are already conversant with the instructions listed under "How to do it correctly".

Regenerating with preheating




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

Step	Action	Button
1	Enter the regenerating program you require or retrieve it from the cookbook. How to do it: <ul style="list-style-type: none"> ▪ <i>Entering the regenerating program</i> on page 88 ▪ <i>Retrieving a recipe from the cookbook</i> on page 94 Result: <ul style="list-style-type: none"> ▪ A regenerating program appears on the 'Regenerate' page. 	 or 
2	Start the regenerating program. Result: <ul style="list-style-type: none"> ▪ Your combi steamer will preheat. 	
3	Place the food inside the oven as soon as the appliance is preheated (you will be prompted to do so).	
4	Close the oven door. Result: <ul style="list-style-type: none"> ▪ Your regenerating program runs, with the remaining regeneration time displayed in the page header. ▪ An audible signal is given as soon as the regenerating program is finished. 	

Step	Action	Button
5	Open the oven door and remove the regenerated product.	

Regenerating without preheating

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

Step	Action	Button
1	<p>You do not need to perform this step if you wish to use the same regenerating program as you just used. Otherwise:</p> <p>Enter the regenerating program you require or retrieve it from the cookbook.</p> <p>How to do it:</p> <ul style="list-style-type: none"> ▪ <i>Entering the regenerating program on page 88</i> ▪ <i>Retrieving a recipe from the cookbook on page 94</i> <p>Result:</p> <ul style="list-style-type: none"> ▪ A regenerating program appears on the 'Regenerate' page. 	 or 
2	Place the food in the oven and close the oven door.	
3	<p>Start the regenerating program.</p> <p>Result:</p> <ul style="list-style-type: none"> ▪ Your regenerating program runs, with the remaining regeneration time displayed in the page header. ▪ An audible signal is given as soon as the regenerating program is finished. 	
4	Open the oven door and remove the regenerated product.	

Canceling programs before they have finished

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

More on this ...

Next steps

- > Using spare shelves during regenerating91

How to do it correctly

- > Opening the oven door safely 142
- > Inserting and removing the preheat bridge (floor-standing appliances only) 144
- > Removing and fitting the racks (table-top appliances only) 145
- > Loading table-top appliances / removing food from table-top appliances 147
- > Loading table-top appliances using the transport trolley 149
- > Loading floor-standing appliances 152
- > Removing and fitting the suction panel 155

Using spare shelves during regenerating

Hot steam / vapor

WARNING

Risk of scalding from hot steam and vapor

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

- ▶ Open the oven door as specified in the safety regulations and never put your head into the oven.
- ▶ For floor-standing appliances, insert the preheat bridge when the loading trolley is not in the combi steamer during preheating.

Objective

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




Requirements

To do this, the following conditions must be satisfied:

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

Action

Follow the steps below to use spare shelves during regeneration:

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

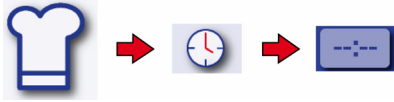
Canceling programs before they have finished

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

Optimizing the process by setting continuous operation

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

Path to continuous operation:



5.4 Working with the cookbook

The combi steamer cookbook

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

Contents

This section contains the following topics:

	Page
Retrieving a recipe from the cookbook	94
Creating a cooking recipe	96
Changing the name and picture of a recipe	97
Removing a recipe from the cookbook	98
Saving / removing a recipe under Favorites	99
Creating a new recipe group	101
Changing the name and picture of a recipe group	102
Saving / removing a recipe in a Recipe group	103
Deleting a recipe group	105






Retrieving a recipe from the cookbook

How to access the 'Favorites' page

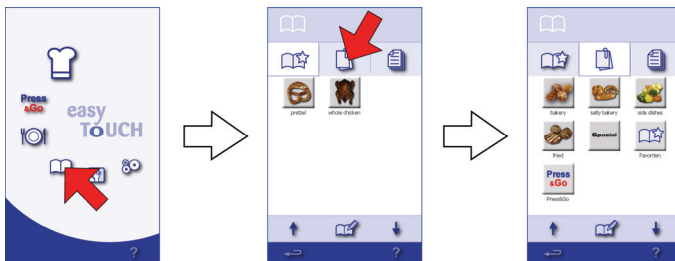


Retrieving a recipe from Favorites

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








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

How to access the 'Recipe groups' page



Retrieving a recipe from a recipe group

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






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

How to access the 'Recipes' page



Retrieving a recipe from the saved recipes

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

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

Were you unable to find your recipe?

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

More on this ...

Next steps










> Boiling.....81

> Regenerate.....89

Creating a cooking recipe










Creating a cooking recipe

To create a cooking recipe, follow the steps below:

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

Creating a regenerating recipe

To create a regenerating recipe, follow the steps below:

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

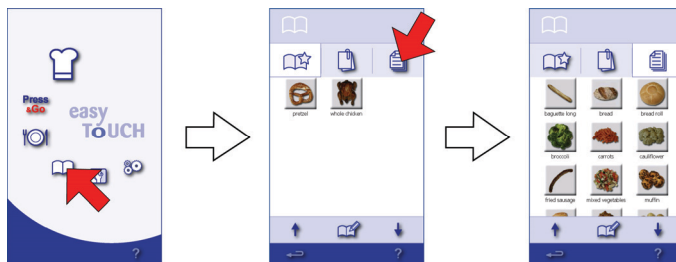
More on this ...

Next steps

- > Saving / removing a recipe under Favorites 99
- > Saving / removing a recipe in a Recipe group 103







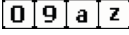










Changing the name and picture of a recipe

How to access the 'Recipes' page



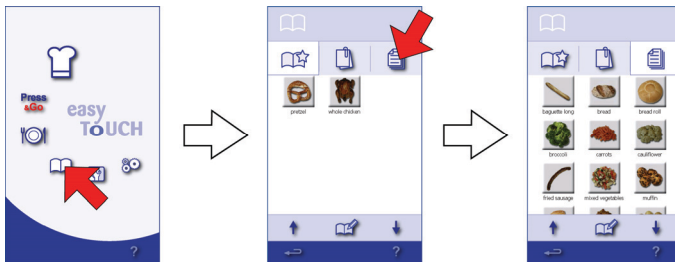
Changing the name and picture of a recipe

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

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








Removing a recipe from the cookbook

How to access the 'Recipes' page



Removing a recipe from the cookbook

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

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












Saving / removing a recipe under Favorites

How to access the 'Favorites' page










Saving a recipe under Favorites

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

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









Removing a recipe from Favorites

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

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

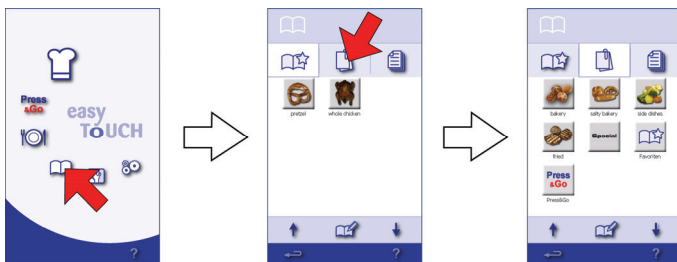
Removing a recipe from the cookbook

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

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










Creating a new recipe group

How to access the 'Recipe groups' page



Creating a new recipe group

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

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

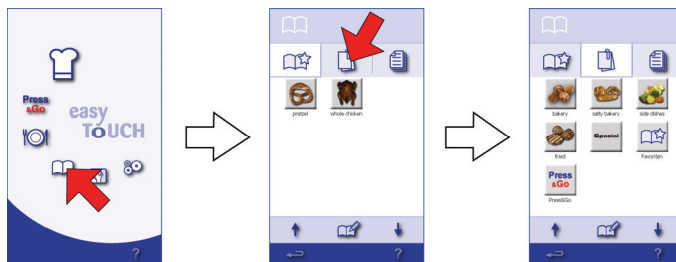
More on this ...

Next steps

- > Saving / removing a recipe in a Recipe group 103










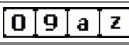










Changing the name and picture of a recipe group

How to access the 'Recipe groups' page



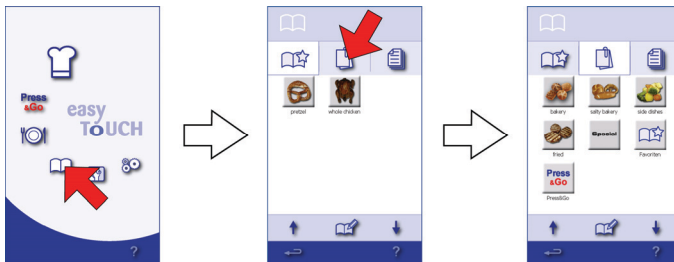
Changing the name and picture of a recipe group

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

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

















Saving / removing a recipe in a Recipe group

How to access the 'Recipe groups' page













Saving a recipe in a Recipe group



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

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

Removing a recipe from a recipe group









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

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

Step	Page	Field	Action	Button
5			Remove the recipe from the recipe group.	

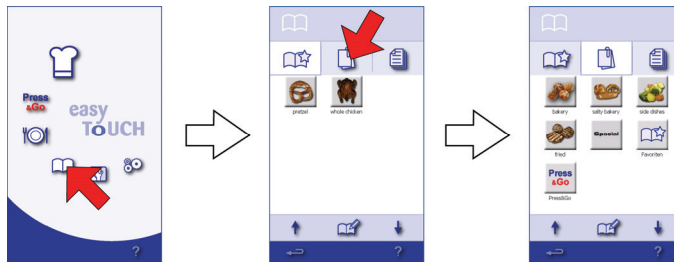
Removing a recipe from the cookbook

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

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









Deleting a recipe group

How to access the 'Recipe groups' page



Deleting a recipe group

To delete a recipe group, follow the steps below:

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

6 Your combi-steamer cooking programs

The cooking programs

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

- Steam
- Superheated steam
- Convection
- Regenerate

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

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

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

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

General advantages of your combi steamer

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

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

Developing your own recipes

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

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

Contents

This chapter includes the following topics:

	Page
Steam	107
Superheated steam	109
Convection	110
Regenerate	111
Core temperature control	113
Delta-T cooking	115

Steam

General uses

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

The Steam cooking program is suitable for the cooking methods

- Boiling
- Steam
- Blanching
- Poaching
- Preserving

Special programs in which convection is used are

- low-oxygen organic cooking
- low-temperature cooking
- overnight cooking

Advantages of steaming at 100 °C

You enjoy the following benefits:

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

Examples of use for steaming at 100 °C

In this temperature range, the cooking program is suitable for foods such as

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

Advantages of steaming between 30 °C and 99 °C

You enjoy the following benefits:

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

Examples of use for steaming between 30 °C and 99 °C

In this temperature range, the cooking program is suitable for foods such as

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

Advantages of steaming between 101 °C and 120 °C

You enjoy the following benefits:

- You save time.

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

In this temperature range, the cooking program is suitable for less sensitive foods such as

- Jacket potatoes
- Beetroot
- Turnips
- Pulses
- Cabbage

In this temperature range, the cooking program is also particularly good for food for which slight browning is required with steaming, such as

- Rolls of beef
 - Stuffed cabbage
 - Beef goulash
-

Superheated steam

Temperature range

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

Usage

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

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

Special programs in which convection is used are

- low-oxygen organic cooking
- low-temperature cooking
- overnight cooking

Advantages

You enjoy the following benefits:

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

Making optimum use of the cooking program

You should remember the following points:

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

Examples of use

The cooking program is suitable for

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

Convection

Temperature range

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

Usage

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

- roasting
- roasting bones
- baking
- grilling
- scalloping

Special programs in which convection is used are

- low-oxygen organic cooking
- low-temperature cooking
- overnight cooking

Advantages

You enjoy the following benefits:

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

Making optimum use of the cooking program

You should remember the following points:

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

Examples of use

The cooking program is suitable for

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

Regenerate

Usage

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

Temperature range and regeneration time

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

Advantages

You enjoy the following benefits:

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

Making optimum use of the cooking program

You should remember the following points:

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

Examples of use

The regenerate program is suitable for

- almost all types of dishes

Recommended values for regenerating

Follow these rules for regenerating:

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

The following recommended values are for a full load:

OEB, OGB OES, OGS	Regenerating racks ø 26 cm	Plate capacity up to ø 32 cm	Preheat tem- perature with superheated steam	Preheat time	Regenera- ting temperature	Regenera- ting time
6.10	-	20	180 °C	10 min	125 - 135 °C	4 - 8 min
6.20	30	-	180 °C	10 min	125 - 135 °C	4 - 8 min
10.10	-	32	180 °C	10 min	125 - 135 °C	4 - 8 min
10.20	50	-	250 °C	20 min	135 - 140 °C	6 - 10 min
12.20	60	74	250 °C	20 min	135 - 140 °C	6 - 10 min
20.10	-	61	250 °C	20 min	135 - 140 °C	6 - 10 min
20.20	100	122	250 °C	20 min	135 - 140 °C	6 - 10 min

Core temperature control

The principle

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

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

Usage

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

Advantages

You enjoy the following benefits:

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

Making optimum use of the cooking method

You should remember the following points:

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

Recommended values for the core temperature

Please follow the recommended values below:

Food	Degree of cooking	Core temperature
Beef		
Filet of beef, roast beef	Medium	55 - 58 °C
Braised beef	Well done	85 - 90 °C
Rolled beef, topside	Well done	90 - 95 °C
Veal		
Saddle of veal	Medium	57 - 62 °C
Breast of veal, shoulder of veal	Well done	75 - 80 °C
Leg of veal	Well done	76 - 78 °C
Pork		
Loin of pork	Medium	65 - 68 °C
Neck of pork	Medium	74 - 77 °C
Belly of pork, knuckle of pork	Well done	82 - 85 °C
Cured pork	Medium	65 - 68 °C
Lamb		

Your combi-steamer cooking programs

Food	Degree of cooking	Core temperature
Leg of lamb	Medium	58 - 62 °C
Saddle of lamb	Medium	52 - 56 °C
Poultry		
Whole chicken	Well done	88 - 92 °C
Breast of chicken	Well done	75 - 77 °C
Chicken leg	Well done	85 - 89 °C
Fish		
Cuts of salmon	Medium	63 - 65 °C



Delta-T cooking

The principle

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

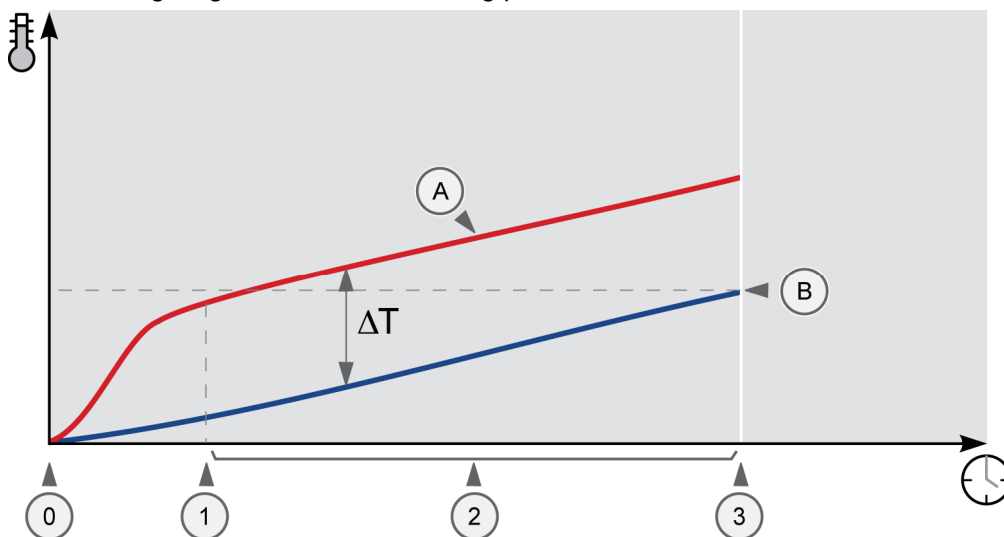
The Delta-T cooking program

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





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



The cooking process

The following diagram shows the cooking process:



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

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

No.	Meaning	Description	Temperature inside the oven (A)
3	End of phase 2	End of program: Core temperature (B) is reached.	 + 

Usage

ΔT cooking is particularly suitable for obtaining excellent results when roasting large joints.

Advantages

You enjoy the following benefits:

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

Making optimum use of the cooking method

You should remember the following points:

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

7 Using the cooking programs

Tried and tested recipes to inspire you

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

Contents








This chapter includes the following topics:

	Page
Vegetables, side dishes, egg dishes	118
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Meat, sausage products, large roasting joints	121
Meat, sausage products, small roasting cuts	123
Game and poultry	124
Baked dishes and desserts	126
Potato products, Oriental food, finger food	127

Vegetables, side dishes, egg dishes











Boiling

Typical settings for boiling:

Dish					Points to note
		°C	min	°C	
Pasta (durum wheat semolina)		100-115	10-14	–	<ul style="list-style-type: none"> Use unperforated containers; no need to stir 1 part pasta, min. 5 parts cold water
Long-grain rice		95	30	–	<ul style="list-style-type: none"> Soak for 20 minutes
Short-grain rice			35-40		<ul style="list-style-type: none"> Use unperforated containers
Basmati rice			25		<ul style="list-style-type: none"> 1 part rice 1.5 to 2 parts cold water or stock Lid advisable above 100 °C
Fresh vegetables cauliflower, carrots, asparagus		100	8-15	–	<ul style="list-style-type: none"> Diced






Steaming / blanching

Typical settings for steaming / blanching

Dish					Points to note
		°C	min	°C	
Frozen vegetables (small pieces)		100	10-15	–	
Frozen vegetables (large pieces)		100	15-20	–	
Potatoes (quartered)		100	35-45	–	<ul style="list-style-type: none"> Soak in salted water or sprinkle with fine salt 15 minutes before cooking
Dumplings		100	20-25	–	<ul style="list-style-type: none"> Place on greased baking sheet; cover immediately after cooking
Eggs		100	8-15	–	<ul style="list-style-type: none"> No need to skewer soft-boiled after approx. 10 min hard-boiled after approx. 15 min
Cabbage/kale/pulses		110-115	20-45	–	
Jacket potatoes			25-40		
Turnips			20-40		






Poaching

Typical settings for poaching

Dish					Points to note
		°C	min	°C	
Royale		90	20-25	–	
Frozen scrambled eggs					
Frozen omelet					

Baking









Typical settings for baking

Dish					Points to note
		°C	min	°C	
Vegetable casserole		165	35	–	▪ Steam vegetables before preparing

Fish, shellfish, sous-vide techniques






Roasting

Typical settings for roasting

Dish					Points to note
		°C	min	°C	
Trout Plaice Whole sole		220-140	12-15	–	Use every other shelf
Salmon steak		210-230	6-12	–	Use every other shelf
Frozen breaded fish filet		210-230	12-16	–	Use every other shelf Use non-stick baking tray
Prawns		180-200	4-8	–	Use every other shelf













Steam

Typical settings for steaming

Dish					Points to note
		°C	min	°C	
Lobster Crayfish		100	12	–	Use every other shelf

Poaching




















Typical settings for poaching

Dish					Points to note
		°C	min	°C	
Mussels		96	10-12	–	
Trout		72	12-15	–	<ul style="list-style-type: none"> Place trout with stomach flaps opened out onto sheet or use the CONVOFish tray
Prawns		72 - 80	4-8	–	
Salmon portions		65-72	4-8	–	
Fish pâté		65-72	60 - 70	60-65	Use every other shelf
Fish dumplings		72	8-12	–	
Stuffed vegetables					
Vacuum-packed trout		65	18-24	–	
Terrines, galantines in vacuum packs (sous vide)		65-70	60-120.	60-65	

Meat, sausage products, large roasting joints







Roasting

Typical settings for roasting

Dish					Points to note
		°C	min	°C	
Neck of pork Roast pork Loin of pork		130-160	60-90	65-78	
Knuckle of pork Knuckle of veal		130-160	70-90	78	▪ after steaming for 10 minutes, score the rind
Neck of pork	1. 	100	20	–	▪ 5-step recipe
Roast pork	2. 	190	15	–	
Knuckle of pork	3. 	160	–	75	
Knuckle of veal	4. 	210	10	–	
	5. 	80 to keep warm	–	–	
Liver loaf, fresh sausagemeat, 4 kg		110-120	60-90	68-72	
Leg of lamb Roast lamb		130-160	60-70	62	
Meat loaf		140-160	70-80	80-85	▪ Shape into a brick or firm into baking tin
Rolled roast veal Roast veal		130-145	80-100	80	
Beef Wellington		140-180	20-25 35-40	50-55	▪ Brush pastry lightly with egg, sauté fillet first
Roast beef / fillet of beef, veal fillet		110-160	25-30	48-55	
Baked ham	1. 	78	–	60	▪ Score rind
	2. 	180	–	65	▪ 2-step recipe




Braising

Typical settings for braising

Dish					Points to note
		°C	min	°C	
Rolled cabbage Stuffed peppers		120-150	60-0	–	
Rolled beef Braised beef		130-145	40-60 70-90	–	

Poaching
















Typical settings for poaching

Dish					Points to note
		°C	min	°C	
Boiled ham		78	1-4 hours	65	▪ Cooking time depends on weight

Meat, sausage products, small roasting cuts








Grilling

Typical settings for grilling

Dish					Points to note
		°C	min	°C	
Fillet steak, beef 180 g		210	7	44-48 49-55 56-62	
Rump steak 180-200 g		210	8	44-48 49-55 56-62	
Veal steak 160 g		190-230	8-10	56-62	
Pork fillet 80 g		190-230	5-8	56-62	
Sliced liver		200-220	4-6	–	▪ Do not coat in flour
Rissoles 150 g		180-200	12-15	–	▪ Grease baking sheets
Cured pork cutlet 160 g		200-220			
Lamb carrée		150-180	10-15	–	
Meat kebab		180-210	15-20	–	CONVOSkewer
Breaded cutlet or escalope		180-220	10-15	–	
Cordon bleu					
Turkey escalope 200 g		180-215	12-16	–	
Sausages		180-210	10-15	–	

Steaming / poaching












Typical settings for steaming / poaching

Dish					Points to note
		°C	min	°C	
Bottled sausage (230g)		100	90	72	
Bottled liver loaf		75	30		
Boiled sausage		75	70		
Tinned sausage 200 g		100	65	–	▪ Pour in bottled weight + 15g
Tinned sausage 400 g			90		▪ Close lid; cool down afterwards
Veal sausage		depend- ing on skin	12-20	–	
Wiener sausage		approx. 78	12-20		

Game and poultry






Roasting

Typical settings for roasting:

Dish					Points to note
		°C	min	°C	
Leg of boar approx. 2-2.5 kg		130-160	100-120	approx. 65	
Venison trimmed off bone		130-160	70-80	60-68	▪ Rub with fat or marinate if required
Duck		130-180	50-65	–	▪ Stuff with apples and onions if required
Goose approx. 4.5 kg		130-180	3-3.5 hours	–	▪ Add liquid occasionally
Turkey approx. 3-4 kg		120-180	110-120	approx. 80	▪ Fill with stuffing and herbs if required
Turkey breast		120-180	40-50	approx. 60	▪ Fill with stuffing and herbs if required
Saddle of hare		120- 16	15-20	60-65	▪ Rub with fat or marinate if required






Roasting / braising

Typical settings for roasting / braising:

Dish					Points to note
		°C	min	°C	
Leg of hare		120-160	45-50	68	▪ Dot with fat or braise in stock if required






Braising

Typical settings for braising:

Dish					Points to note
		°C	min	°C	
Roast venison		130-160	70-90	55-60	▪ Place joint in deep container and top up with stock gradually







Baking

Typical settings for baking:

Dish					Points to note
		°C	min	°C	
Venison pie		1. 160 2. 120	1. 15 2. 60	–	▪ Always use pie funnels ▪ 2-step recipe

Grilling

















Typical settings for grilling:

Dish					Points to note
		°C	min	°C	
Chicken		160-200	35-40	–	<ul style="list-style-type: none">▪ Special chicken grill with fat collecting tray▪ Rub in seasoning well
Chicken leg		160-210	25	–	

Baked dishes and desserts






Baking

Typical settings for baking:

Dish					Points to note
		°C	min	°C	
Baked slices		160-170	40-50	–	▪ Use every other shelf
Sponge bases		140-160	15-30	–	
Cheesecakes		1. 105 2. 160 3. 80	1. 20 2. 35 3. 5	–	▪ Use every other shelf ▪ 3-step recipe
Madeira cake fruit tarts		140-160	50-60	–	▪ Use every other shelf
Small biscuits and cakes Shortcrust pastry Pretzels		140-160	12-18	–	▪ Number on sheet depends on size ▪ Do not place items too close together on sheet
Apple strudel		140-170	40-50	–	▪ Use every other shelf ▪ Number on sheet depends on size ▪ Do not place items too close together on sheet
Brown bread		150-170	30-40	–	▪ Use every other shelf ▪ Number on sheet depends on size ▪ Do not place items too close together on sheet
Buns/rolls Puff pastry Flaky pastry		150-180	15-25	–	▪ Number on sheet depends on size ▪ Do not place items too close together on sheet
Croissants		140-165	12-15	–	▪ Number on sheet depends on size ▪ Do not place items too close together on sheet
Bun twist		140-160	25-35	–	▪ Use every other shelf ▪ Number on sheet depends on size ▪ Do not place items too close together on sheet
Frozen buns/rolls		150-180	6-12	–	▪ Number on sheet depends on size ▪ Do not place items too close together on sheet
Frozen baguettes		150-180	6-12	–	▪ Number on sheet depends on size ▪ Do not place items too close together on sheet

Poaching













Typical settings for poaching:

Dish					Points to note
		°C	min	°C	
Crème caramel Crème Brûlée Crème Catalane		90	35-50	–	

Potato products, Oriental food, finger food







Baking without fat using the Crisp&Tasty function (moisture removal)

Typical settings for baking without fat:

Dish					Points to note
		°C	min	°C	
French fries		210	8-12	–	<ul style="list-style-type: none"> Using the CONVOTHERM frying basket Max. 2kg on every other shelf
Potato wedges / cubes		210	10-12	–	<ul style="list-style-type: none"> Using the CONVOTHERM frying basket Every other shelf
Gaufrettes (potato waffles)		210	8-10	–	<ul style="list-style-type: none"> Using the CONVOTHERM frying basket
Mini spring rolls		210	8-10	–	<ul style="list-style-type: none"> Using the CONVOTHERM frying basket May need to use combi-phase
Shrimp roll		210	8-10	–	<ul style="list-style-type: none"> Using the CONVOTHERM frying basket May need to use combi-phase
Cheese nuggets		210	8-10	–	<ul style="list-style-type: none"> Using the CONVOTHERM black plate
Vegetable tempura		200	8-10	–	<ul style="list-style-type: none"> Using the CONVOTHERM black plate
Samosa		210	8-10	–	<ul style="list-style-type: none"> Using the CONVOTHERM frying basket May need to use combi-phase







Steam

Typical settings for steaming:

Dish					Points to note
		°C	min	°C	
Dim Sum		100	8-12	–	<ul style="list-style-type: none"> Using the CONVOTHERM black plate
Sushi rice		100	30-35	–	<ul style="list-style-type: none"> Use a 65 mm Gastronorm container

Frying using the Crisp&Tasty function (moisture removal)

Typical settings for frying with Crisp&Tasty:

Dish					Points to note
		°C	min	°C	
Chicken fingers Chicken wings Chicken sticks		210	10-14	–	▪ Using the CONVOTHERM black plate or shelf-grill
BBQ ribs		180	–	75-78	▪ Place on shelf-grill

8 Cleaning and Maintenance

Cleaning and maintaining the combi steamer

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

Contents

This chapter includes the following topics:

	Page
Cleaning and maintenance schedule	130
Semi-automatic oven cleaning	133
Fully automatic oven cleaning (CONVOClean system option)	135
Emptying and rinsing the steam generator	137
Cleaning agents	138
Troubleshooting	139

Cleaning and maintenance schedule

Hot steam

▲WARNING

Risk of scalding from hot steam

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

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

Skin and eye irritation

▲WARNING

Risk of skin and eye irritation

The CONVOClean new and CONVOCare cleaning agents will irritate the skin and eyes if there is any direct contact, and care must be exercised when handling the cleaning canisters.

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

Skin burns

▲WARNING

Risk of skin burns

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

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

Requirements

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

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

Daily cleaning tasks

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

What must be cleaned?	Procedure	Cleaning agents
Oven compartment	<i>Semi-automatic oven cleaning on page 133</i>	CONVOClean new for slightly soiled ovens or CONVOClean forte for normal to heavily soiled ovens
	<i>Fully automatic oven cleaning (CONVOClean system option) on page 135</i>	CONVOClean forte and CONVOCare
Fan compartment behind suction	<i>Semi-automatic oven cleaning on</i>	CONVOClean new for slightly

What must be cleaned?	Procedure	Cleaning agents
panel	page 133	soiled ovens or CONVOClean forte for normal to heavily soiled ovens
	<i>Fully automatic oven cleaning (CONVOClean system option) on page 135</i>	CONVOClean forte and CONVOCare
Removable hygienic seal around oven door	<i>Cleaning the removable hygienic plug-in gasket on page 159</i>	Commercial detergent in the dishwasher
Oven drain	Rinse out to prevent blockage	with the hand shower
Demoisturising tray	<i>Cleaning the demoisturising tray on page 162</i>	CONVOClean new or CONVOClean forte
Drip tray in loading trolley (floor-standing appliances)	Empty and clean by hand	CONVOClean forte
Outside of appliance	Clean by hand with a soft cloth	Commercial stainless steel cleaner
Oven interior if a white deposit or dark discoloration is visible	In this case <ul style="list-style-type: none"> ▪ Spray on cleaner when oven is cold ▪ Leave to work for 10 minutes ▪ polish with a soft, non-abrasive sponge ▪ Rinse out 	CONVOCare

Weekly cleaning tasks

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

What must be cleaned?	Procedure	Cleaning agents
Interior double glass door	<i>Cleaning the double glass door on page 157</i>	Commercial glass cleaner
Bypass measuring hole	<i>Cleaning the bypass measuring hole on page 160</i>	CONVOClean new or CONVOClean forte
Door and appliance drip tray (table-top appliances) Door drain step (floor-standing appliances)	Clean by hand	CONVOClean new or CONVOClean forte
Armature (only for fully automatic cleaning option)	<i>Cleaning the armature on page 164</i>	CONVOClean forte
Fluff filter/fan, left side of oven floor	Clean by hand with a damp cloth	Commercial detergent

Monthly cleaning tasks

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

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

Carrying out maintenance tasks

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

Daily maintenance tasks that you must perform yourself

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

What must be maintained?	Procedure	Materials / tools
Steam generator (OEB & OGB only)	<i>Emptying and rinsing the steam generator on page 137</i>	Automatic
Water softener must be re-adjusted if you can see a white deposit inside the oven	Call Customer Services	-

Monthly maintenance tasks that you must perform yourself

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

What must be maintained?	Procedure	Materials / tools
Runner for oven door	clean	-

Maintenance tasks that Customer Services must perform

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

How often?	What must be maintained?
Annually	General maintenance

More on this ...

How to do it correctly

- > Cleaning the double glass door..... 157
- > Cleaning the removable hygienic plug-in gasket 159
- > Cleaning the bypass measuring hole..... 160
- > Cleaning the demoinsturising tray..... 162
- > Cleaning the armature..... 164

Related topics

- > Semi-automatic oven cleaning 133
 - > Fully automatic oven cleaning (CONVOClean system option) 135
 - > Emptying and rinsing the steam generator 137
 - > Cleaning agents 138
-

Semi-automatic oven cleaning

Skin and eye irritation

⚠ WARNING

Risk of skin and eye irritation

The CONVOClean new and CONVOCare cleaning agents will irritate the skin and eyes if there is any direct contact, and care must be exercised when handling the cleaning canisters.

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

Skin burns

⚠ WARNING

Risk of skin burns

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

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

Requirements

Check that the following requirements have been met:

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

Materials required

You need the following materials:

- CONVOClean new / forte cleaning agent in the spray bottle


Using the spray bottle



Please follow this guidance when using the cleaning agents:

- Never leave the spray bottle unused under pressure for prolonged periods. Open the pump head slowly to release the pressurized air.
- Rinse out the spray bottle weekly.
- Rinse out the nozzle, nozzle extension and nozzle pipe after each use.

Semi-automatic oven cleaning

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

Step	Action	Button
1	Remove the larger items of burnt food residues from the oven.	
2	Open the Cleaning page on the control panel and start the semi-automatic cleaning program.	

Step	Action	Button
3	As soon as a signal sounds, hinge out the rack and suction panel.	
4	Spray inside the oven, including behind the suction panel, and into the drain in the floor using the spray bottle of CONVO-Clean new / forte (1).	
5	Clip the suction panel and rack back into place.	
6	Close the oven door. Result: The program continues running automatically. If your combi steamer is an electric appliance, go to Step 8.	
7	If your combi steamer is a gas appliance, use the hand shower to rinse out behind the suction panel thoroughly as soon as you hear the next signal.	
8	Switch off the combi steamer as soon as you hear the next signal.	
9	Use the hand shower to rinse out thoroughly the oven interior, the fittings and the area behind the suction panel (2). For heavy soiling, you can repeat the cleaning program.	
10	Do not close the oven door, but leave it ajar.	

More on this ...

How to do it correctly

- > Removing and fitting the suction panel 155
- > Removing and fitting the racks (table-top appliances only) 145

Related topics

- > Cleaning and maintenance schedule 130
- > Cleaning agents 138

Fully automatic oven cleaning (CONVOClean system option)

Requirements

Check that the following requirements have been met:

- For floor-standing appliances: the preheat bridge is fitted.
- No food has been left in the oven.
- The two canisters containing the cleaning agents have been connected correctly.
- The canisters contain enough fluid and the suction nozzle is in the fluid.
- You are already conversant with the instructions listed under "How to do it correctly".






Materials required

You need the following materials:

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

Fully automatic oven cleaning

For fully automatic oven cleaning, follow the steps below:

Step	Action	Button
1	Turn the armature nozzle through one complete turn to ensure that it moves freely.	
2	Remove the larger items of burnt food residues from the oven.	
3	Close the door.	
4	Open the Cleaning page on the control panel. Result: The combi steamer prompts you to make sure that the oven is empty.	
5	Start the fully automatic cleaning program by selecting the level of cleaning.	 1 or  2 or  3 or  4
6	Open the oven door when prompted by the system, ensure that the oven is empty and close the door. Result: The combi steamer starts the fully automatic cleaning program. Caution: Never interrupt this cycle. Do not open the door.	

Oven aftercare

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

Faults that may occur

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

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

More on this ...

How to do it correctly

- > Changing the cleaning canisters 165
- > Removing and fitting the suction panel 155
- > Inserting and removing the preheat bridge (floor-standing appliances only) 144
- > Removing and fitting the racks (table-top appliances only) 145

Related topics

- > Cleaning and maintenance schedule 130
 - > Semi-automatic oven cleaning 133
 - > Cleaning the armature 164
 - > Cleaning agents 138
-

Emptying and rinsing the steam generator

Requirements




- Check that the following requirements have been met:
- You have an OEB or OGB appliance

Materials required

- You need the following materials:
- None

Emptying and rinsing the steam generator

To empty and rinse the steam generator, follow the steps below:

Step	Action	Button
1	Switch on the combi steamer. Result: <ul style="list-style-type: none">▪ Self-test performed▪ The oven light comes on. The Start page is displayed.	
2	Select the 'Clean' page.	
3	Start the steam generator rinse program. Result: <ul style="list-style-type: none">▪ The steam generator is emptied, rinsed, re-filled and heated. This process can take up to 5 minutes. The combi steamer is then ready for use.	

More on this ...

Related topics

- > Cleaning and maintenance schedule 130
-

Cleaning agents

CONVOTHERM cleaning agents

Use only original cleaning agents to clean the oven interior.

Please note:

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

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

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

Using cleaning agents

You must wear protective gear as specified in *Personal protective equipment* on page 45 when using cleaning agents.

Follow guidance on EU safety datasheets.

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

Troubleshooting

Errors and required responses

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

Error code	Description of fault	Required response
33	OEB: Not enough water in the steam generator: The water level could not be reached within 3 minutes <hr/> OES: Not enough water: Water pressure is less than 0.5 bar 3 seconds after valve activation	1. Open the water intake 2. Contact customer service
34	Steam generator filling time is too long	1. Open the water intake 2. Contact customer service
24	Wiring compartment too hot The secondary fan is turned on at temperatures > 45°C. The error threshold is 80°C.	1. Clean fluff filter (oven floor) 2. Contact customer service
72	Oven fan error: motor winding too hot	1. Check fuse 2. Contact customer service
36	Secondary-fan fault in electrical compartment	Contact customer service
23	Excess temperature detected by oven sensor	Contact customer service
25	Excess temperature detected by core temperature probe	Correct the probe position
26		
27		
28		
20	Excess temperature detected by steam generator sensor	Contact customer service
22	Excess temperature detected by bypass sensor	1. Check water supply 2. Contact customer service
21	Excess temperature detected by condenser sensor	Contact customer service
5	Oven sensor B6 disconnected	Contact customer service
14	Sensor B6 in front of the fan wheel has a ground fault	Contact customer service
6	Core temperature probe disconnected	Contact customer service
7		
8		
9		
2	Steam generator sensor B4 disconnected	Contact customer service
11	Sensor B4 in the boiler has a ground fault	Contact customer service
4	Bypass sensor B5 disconnected	Contact customer service
13	Sensor B5 in the bypass cable has a ground fault	Contact customer service
3	Condenser sensor B3 disconnected	Contact customer service
12	Sensor B3 in the condenser has a ground fault	Contact customer service
1	Safety temperature limiter B8 in the boiler (in the heater) is disconnected	Contact customer service

Error code	Description of fault	Required response
10	Safety temperature limiter B8 in the boiler has a ground fault	Contact customer service
19	Excess temperature detected by safety temperature limiter	Contact customer service
15 16 17 18	Core temperature probe is touching the appliance housing	Contact customer service
50	Steam generator malfunction	1. Reset the safety temperature limiter N7 2. Contact customer service
46	Pump fault: pump does not turn on	1. Unplug the appliance for approx. 10 seconds and restart 2. Deactivate steam generator rinse program 3. Contact customer service
47	The cooking program is not recognized	1. Re-enter the cooking program 2. Contact customer service
48	Invalid data in IDM	1. Unplug the appliance for approx. 10 seconds and restart 2. Contact customer service
30	Communication error between SM and BM	1. Unplug the appliance for approx. 10 seconds and restart 2. Contact customer service
32	General initialization error	Unplug the appliance for approx. 10 seconds and restart

9 How to do it correctly

Main handling operations for the combi steamer

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

Contents

This chapter includes the following topics:

	Page
Opening the oven door safely	142
Inserting and removing the preheat bridge (floor-standing appliances only)	144
Removing and fitting the racks (table-top appliances only)	145
Loading table-top appliances / removing food from table-top appliances	147
Loading table-top appliances using the transport trolley	149
Loading floor-standing appliances	152
Removing and fitting the suction panel	155
Cleaning the double glass door	157
Cleaning the removable hygienic plug-in gasket	159
Cleaning the bypass measuring hole	160
Cleaning the demohumidifying tray	162
Cleaning the armature	164
Changing the cleaning canisters	165

Opening the oven door safely

Hot surfaces

⚠ WARNING

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

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

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

Hot steam / vapor

⚠ WARNING



Risk of scalding from hot steam and vapor

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

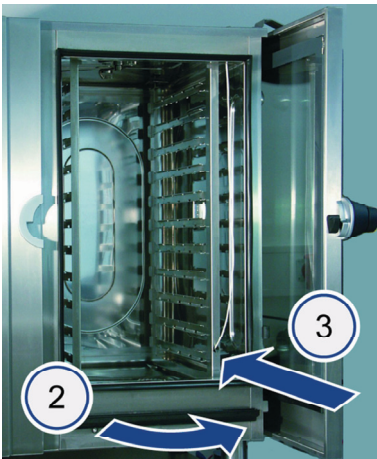
- ▶ Open the oven door as specified in the safety regulations and never put your head into the oven.
- ▶ For floor-standing appliances, insert the preheat bridge when the loading trolley is not in the combi steamer during preheating.

Opening the oven door safely

To open the oven door safely, follow the steps below:

Step	Action	Illustration
1	Move the handle into a horizontal position (1) and wait for a moment to allow steam to escape.	
2	Turn the door handle further upwards (2) and open the door slowly.	

How to do it correctly

Step	Action	Illustration
3	Open the door (2) and slide it back (3) along the side of the combi steamer.	 The illustration shows a stainless steel combi steamer with its door open. A blue arrow labeled '2' points to the door handle, indicating the opening action. Another blue arrow labeled '3' points to the door's edge, indicating it should be slid back along the side of the unit. The interior of the steamer is visible, showing several metal racks.

Inserting and removing the preheat bridge (floor-standing appliances only)



Purpose of the preheat bridge

The preheat bridge is required in floor-standing appliances for the following procedures:

- When preheating without loading trolley, because escaping hot steam may otherwise scald feet and legs
- During automatic cleaning without the loading trolley, because otherwise cleaning agent or steam may escape.

Insert preheat bridge

To insert the preheat bridge, follow the steps below:

Step	Action	Illustration
1	Attach the preheat bridge (1).	
2	Swing the preheat bridge up (2).	

Removing the preheat bridge

To remove the preheat bridge, follow the steps in the reverse order.

More on this ...

Related topics

- > Loading floor-standing appliances 152

Removing and fitting the racks (table-top appliances only)

Hot surfaces

⚠ WARNING

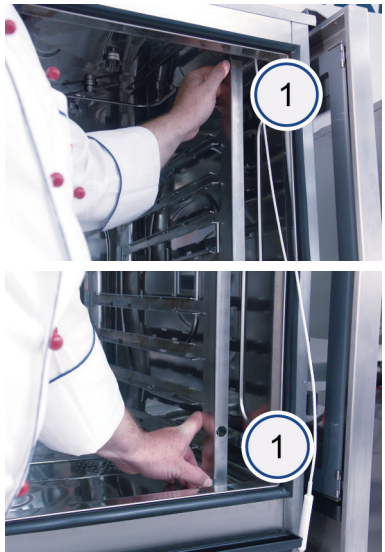
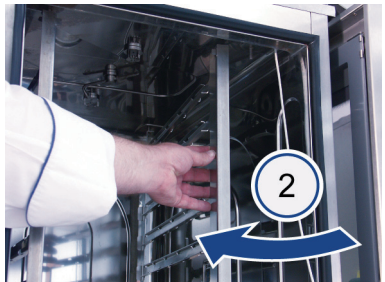

Risk of burns from high temperatures inside the oven and on the inside of the oven door

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

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

Removing racks

To remove a rack, follow the steps below:

Step	Action	Illustration
1	Release the clips at the top and bottom (1).	
2	Swing the rack into the oven (2).	
3	Push the rack upwards and remove it (3). Caution: Take care not to bend the rails, otherwise shelf-grills, baking trays and containers will no longer be held securely.	

How to do it correctly

Fitting racks

To fit a rack, follow the steps in the reverse order.

Loading table-top appliances / removing food from table-top appliances

Hot surfaces

▲WARNING

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

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

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

Hot steam / vapor

▲WARNING

Risk of scalding from hot steam and vapor

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

- ▶ Open the oven door as specified in the safety regulations and never put your head into the oven.
- ▶ For floor-standing appliances, insert the preheat bridge when the loading trolley is not in the combi steamer during preheating.

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.
- ▶ Insert the containers correctly into the U-rail of the rack. Do not place containers on the top rail.
- ▶ Engage the transport securing mechanism of the shelf rack on the transport trolley.
- ▶ During movement, cover containers holding hot liquids.
- ▶ Always cover hot liquids when conveying them on the transport trolley or loading trolley.
- ▶ Take care not to tilt the transport trolley carrying the shelf rack, or the loading trolley.



Requirements

Check that the following requirements have been met:

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

Loading

To load the oven, follow the steps below:

Step	Action	Illustration
1	Open the oven door (1).	
2	Place the food onto the required shelf levels (2). WARNING Please note that containers holding liquids or food that will liquefy during cooking must be placed on shelf levels that allow a proper view inside the container.	

Removing food

To remove the food, follow the steps below:

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

More on this ...

How to do it correctly

- > Opening the oven door safely 142

Related topics

- > Loading table-top appliances using the transport trolley 149
-

Loading table-top appliances using the transport trolley

Hot surfaces

⚠ WARNING

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

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

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

Hot steam / vapor

⚠ WARNING

Risk of scalding from hot steam and vapor

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

- ▶ Open the oven door as specified in the safety regulations and never put your head into the oven.
- ▶ For floor-standing appliances, insert the preheat bridge when the loading trolley is not in the combi steamer during preheating.

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.
- ▶ Insert the containers correctly into the U-rail of the rack. Do not place containers on the top rail.
- ▶ Engage the transport securing mechanism of the shelf rack on the transport trolley.
- ▶ During movement, cover containers holding hot liquids.
- ▶ Always cover hot liquids when conveying them on the transport trolley or loading trolley.
- ▶ Take care not to tilt the transport trolley carrying the shelf rack, or the loading trolley.

Requirements

Check that the following requirements have been met:

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

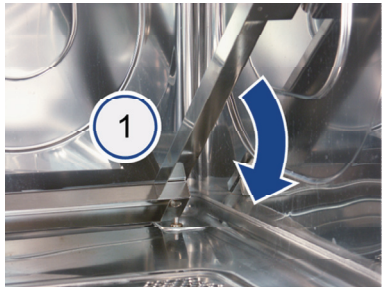
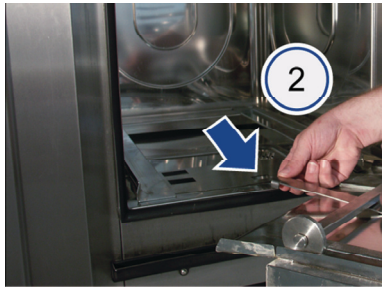
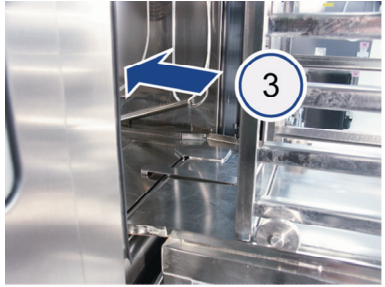

Accessories required

You need the following accessories:

- Transport trolley
- Shelf rack or plate rack
- Slide-in frame

Loading using the transport trolley



To load the oven using the transport trolley, follow the steps below:

Step	Action	Illustration
1	Remove the rack.	
2	Secure the slide-in frame (1) and attach it to the floor of the appliance.	
3	Position the shelf rack on the transport trolley.	
4	Engage the transport securing mechanism.	
5	Load shelf rack with food. WARNING Please note that containers holding liquids or food that will liquefy during cooking must be placed on shelf levels that allow a proper view inside the container.	
6	Open the oven door.	
7	Fix the transport trolley onto the combi steamer (2) and engage the handbrake.	
8	Slide the shelf rack into the oven (3).	
9	Release the fastener (4) and move the transport trolley away from the appliance.	
10	Close the oven door.	

Removing food

You can either remove the containers individually or use the transport trolley.

To remove food using the transport trolley, follow the steps below:

Step	Action	Illustration
1	Open the oven door.	
2	Fix the transport trolley onto the combi steamer (2) and engage the handbrake.	
3	Pull the shelf rack onto the transport trolley.	
4	Engage the transport securing mechanism. WARNING If the transport securing mechanism is not engaged the shelf rack may tip off the trolley.	
5	Release the fastener (4) and move the transport trolley away from the appliance.	
6	Remove the cooked product from the transport trolley.	

More on this ...

How to do it correctly

- > Opening the oven door safely 142
- > Removing and fitting the racks (table-top appliances only) 145

Related topics

- > Loading table-top appliances / removing food from table-top appliances 147

Loading floor-standing appliances

Hot surfaces

▲WARNING

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

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

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

Hot steam / vapor

▲WARNING

Risk of scalding from hot steam and vapor

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

- ▶ Open the oven door as specified in the safety regulations and never put your head into the oven.
- ▶ For floor-standing appliances, insert the preheat bridge when the loading trolley is not in the combi steamer during preheating.

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.
- ▶ Insert the containers correctly into the U-rail of the rack. Do not place containers on the top rail.
- ▶ Engage the transport securing mechanism of the shelf rack on the transport trolley.
- ▶ During movement, cover containers holding hot liquids.
- ▶ Always cover hot liquids when conveying them on the transport trolley or loading trolley.
- ▶ Take care not to tilt the transport trolley carrying the shelf rack, or the loading trolley.


Requirements

Check that the following requirements have been met:

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

Loading floor-standing appliances using the loading trolley

To load the oven using the loading trolley, follow the steps below:

Step	Action	Illustration
1	Place food on loading trolley. WARNING Please note that containers holding liquids or food that will liquefy during cooking must be placed on shelf levels that allow a proper view inside the container.	
2	Open the oven door.	
3	Remove the preheat bridge.	
4	Push the loading trolley in as far as the back stop (1) and fix it in place (2).	
5	Remove the handle and hang it on the left-hand side wall.	
6	Close the oven door.	

Removing food

To remove the food, follow the steps below:

Step	Action	Illustration
1	Open the oven door.	
2	Attach the handle and pull the trolley out.	
3	Close the oven door.	

More on this ...

How to do it correctly

- > Opening the oven door safely 142
 - > Inserting and removing the preheat bridge (floor-standing appliances only) 144
-

Removing and fitting the suction panel

Hot surfaces

⚠ WARNING

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

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

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

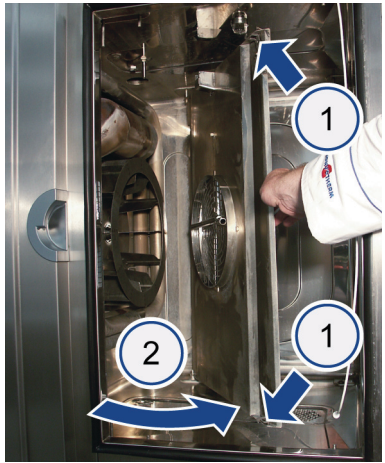

Materials required

You need the following materials:

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

Removing the suction panel

To remove the suction panel, follow the steps below:

Step	Action	Illustration
1	Release the clips top (1) and bottom (1) using the tool, and hinge out the suction panel into the oven (2).	
2	Push the suction panel upwards and remove it (3).	

Fitting the suction panel

To fit the suction panel, follow the steps in the reverse order.

More on this ...

Related topics

- > Cleaning the bypass measuring hole 160
 - > Cleaning the demoisturising tray 162
-

Cleaning the double glass door

Hot steam

⚠ WARNING

Risk of scalding from hot steam

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

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

Electric shock

⚠ DANGER

Risk of electric shock from live parts

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

- ▶ Do not spray the exterior of the combi steamer with water.
- ▶ Protect from rain if operated outdoors.

Risk of crushing

⚠ CAUTION

Risk of hand injuries from crushing

When cleaning the oven door and interior door there is the risk that you will crush your hand.

- ▶ Take care not to place hand between door and end stop on the right-hand side of the oven door or interior door.


Materials required

You need the following materials:

- Commercial glass cleaner

Cleaning the double glass door

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

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

More on this ...

Related topics

- > Cleaning and maintenance schedule 130
- > Cleaning agents 138
- > Semi-automatic oven cleaning 133
- > Fully automatic oven cleaning (CONVOClean system option) 135
- > Cleaning the removable hygienic plug-in gasket 159
- > Cleaning the bypass measuring hole 160
- > Cleaning the demisting tray 162
- > Cleaning the armature 164

Cleaning the removable hygienic plug-in gasket

Hot steam

⚠ WARNING

Risk of scalding from hot steam

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

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

Electric shock

⚠ DANGER

Risk of electric shock from live parts

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

- ▶ Do not spray the exterior of the combi steamer with water.
- ▶ Protect from rain if operated outdoors.


Materials required

You need the following materials:

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

Cleaning the removable hygienic plug-in gasket

To clean the removable hygienic plug-in gasket, follow the steps below:

Step	Action	Illustration
1	Pull off the hygienic seal from around the oven door, starting from the corners.	
2	Clean the hygienic plug-in gasket with detergent.	
3	Dry the hygienic plug-in gasket thoroughly.	
4	Refit the hygienic plug-in gasket, starting from the corners.	

More on this ...

Related topics

- > Cleaning and maintenance schedule 130
- > Cleaning agents 138
- > Semi-automatic oven cleaning 133
- > Fully automatic oven cleaning (CONVOClean system option) 135
- > Cleaning the double glass door 157
- > Cleaning the bypass measuring hole 160
- > Cleaning the demineralising tray 162
- > Cleaning the armature 164

Cleaning the bypass measuring hole

Hot steam

⚠ WARNING

Risk of scalding from hot steam

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

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

Skin and eye irritation

⚠ WARNING

Risk of skin and eye irritation

The CONVOClean new and CONVOCare cleaning agents will irritate the skin and eyes if there is any direct contact, and care must be exercised when handling the cleaning canisters.

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

Skin burns

⚠ WARNING

Risk of skin burns

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

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

Electric shock

⚠ DANGER

Risk of electric shock from live parts

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

- ▶ Do not spray the exterior of the combi steamer with water.
- ▶ Protect from rain if operated outdoors.

Requirements

Check that the following requirements have been met:

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

Materials required

You need the following materials:

- CONVOClean forte cleaning agent in the spray bottle
- Bottle brush



Using the spray bottle

Please follow this guidance when using the cleaning agents:

- Never leave the spray bottle unused under pressure for prolonged periods. Open the pump head slowly to release the pressurized air.
- Rinse out the spray bottle weekly.
- Rinse out the nozzle, nozzle extension and nozzle pipe after each use.

Cleaning the bypass measuring hole

To clean the bypass measuring hole, follow the steps below:

Step	Action	Illustration
1	Remove the suction panel or hinge it down.	
2	Spray the bypass measuring hole with CONVOClean forte.	
3	Use the bottle brush to clean the bypass measuring hole.	
4	Rinse off with the hand shower.	
5	Refit the suction panel.	
6	Do not close the oven door, but leave it ajar.	

More on this ...

How to do it correctly

- > Removing and fitting the suction panel 155

Related topics

- > Cleaning and maintenance schedule 130
 - > Semi-automatic oven cleaning 133
 - > Fully automatic oven cleaning (CONVOClean system option) 135
 - > Cleaning agents 138
 - > Cleaning the double glass door 157
 - > Cleaning the removable hygienic plug-in gasket 159
 - > Cleaning the demohumidifying tray 162
 - > Cleaning the armature 164
-

Cleaning the demoinsturising tray

Skin and eye irritation

▲WARNING

Risk of skin and eye irritation

The CONVOClean new and CONVOCare cleaning agents will irritate the skin and eyes if there is any direct contact, and care must be exercised when handling the cleaning canisters.

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

Skin burns

▲WARNING

Risk of skin burns

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

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

Hot surfaces

▲WARNING

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

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

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

Requirements

Check that the following requirements have been met:

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

Materials required

You need the following materials:

- CONVOClean new / forte cleaning agent in the spray bottle

Caution: never use any other cleaning agent.


Using the spray bottle

Please follow this guidance when using the cleaning agents:

- Never leave the spray bottle unused under pressure for prolonged periods. Open the pump head slowly to release the pressurized air.
- Rinse out the spray bottle weekly.
- Rinse out the nozzle, nozzle extension and nozzle pipe after each use.

Cleaning the demoisturising tray

To clean the demoisturising tray, follow the steps below:

Step	Action	Illustration
1	Remove the suction panel or hinge it down.	
2	Take the cover off the demoisturising tray.	
3	Clean the demoisturising tray and outflow of any food residues.	
4	Spray the demoisturising tray and cover with CONVOClean new / forte and leave it to take effect.	
5	Rinse off the demoisturising tray and the cover using the hand shower.	
6	Replace the cover on the demoisturising tray.	
7	Refit the suction panel or hinge it back up.	
8	Do not close the oven door, but leave it ajar.	

More on this ...

How to do it correctly

- > Removing and fitting the suction panel 155

Related topics

- > Cleaning and maintenance schedule 130
- > Semi-automatic oven cleaning 133
- > Fully automatic oven cleaning (CONVOClean system option) 135
- > Cleaning agents 138
- > Cleaning the double glass door 157
- > Cleaning the removable hygienic plug-in gasket 159
- > Cleaning the bypass measuring hole 160
- > Cleaning the armature 164

Cleaning the armature

Hot surfaces

⚠ WARNING

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

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

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

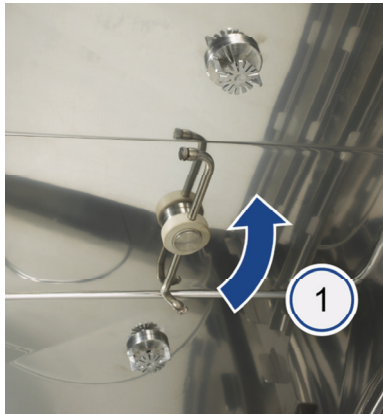
Materials required

You need the following materials:

- None

Cleaning the armature

To clean the armature, follow the steps below:

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

More on this ...

Related topics

- > Cleaning and maintenance schedule 130
- > Cleaning agents 138
- > Fully automatic oven cleaning (CONVOClean system option) 135
- > Cleaning the double glass door..... 157
- > Cleaning the removable hygienic plug-in gasket 159
- > Cleaning the bypass measuring hole 160
- > Cleaning the demoinsturising tray 162

Changing the cleaning canisters

Skin and eye irritation

⚠ WARNING

Risk of skin and eye irritation

The CONVOClean new and CONVOCare cleaning agents will irritate the skin and eyes if there is any direct contact, and care must be exercised when handling the cleaning canisters.

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

Skin burns

⚠ WARNING

Risk of skin burns

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

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

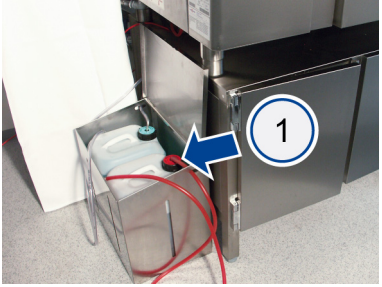
Materials required

You need the following materials:

- Replacement canister of CONVOClean forte
- CONVOCare K concentrate (1 l) in refill container

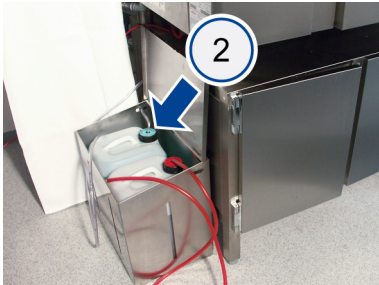
Changing the cleaning canisters containing CONVOClean forte

To change the cleaning canisters containing CONVOClean, follow the steps below:

Step	Action	Illustration
1	Remove the seal on the replacement canister of CONVOClean forte (1).	
2	Unscrew the supply pipe plus suction nozzle from the empty canister.	
3	Feed the supply tube plus suction nozzle into the replacement canister and screw it on.	

Changing the cleaning canisters containing CONVOCare K

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

Step	Action	Illustration
1	Unscrew the supply pipe plus suction nozzle from the empty canister of CONVOCare K (2).	
2	Pour the CONVOCare K concentrate (1 l) into the empty canister.	
3	Fill the canister with 9 l of softened water.	
4	Feed the supply tube plus suction nozzle into the canister and screw it on.	

More on this ...

Related topics

- > Fully automatic oven cleaning (CONVOClean system option) 135
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Subject to technical changes.

