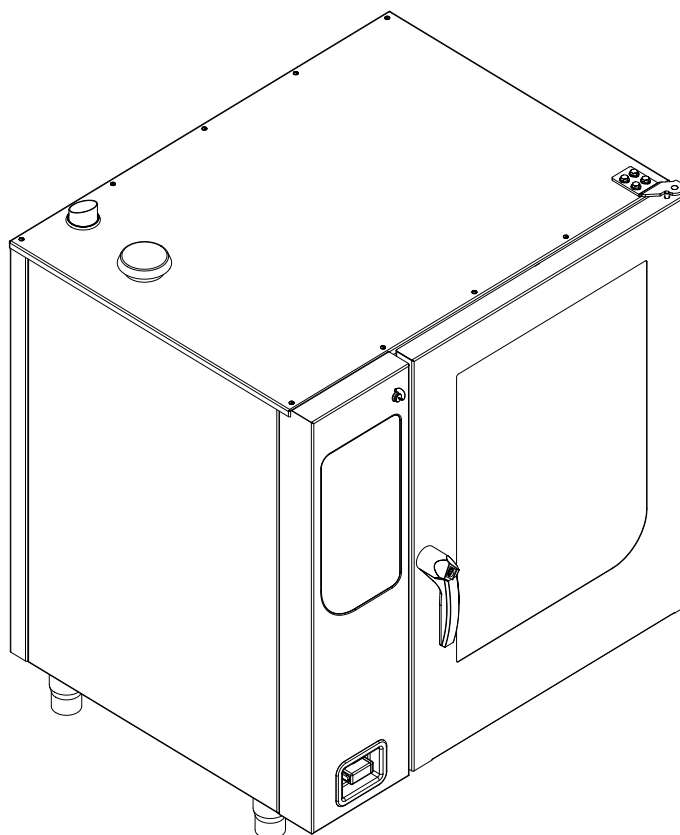




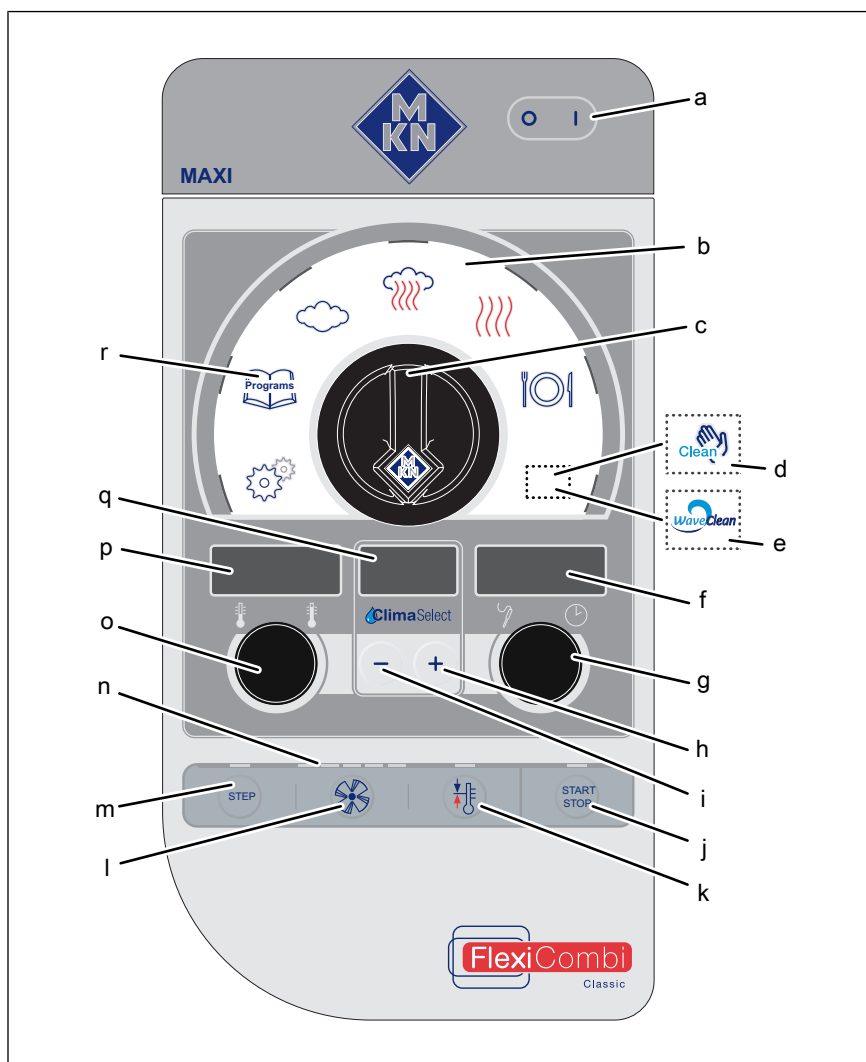
Operating instructions

Combisteamer



Unit	Model	Type of energy	Version
FlexiCombi Classic	6.15	Electric	HandClean
	6.21		WaveClean (optional)
	10.15		Door with rear-ventilated pane
	10.21		Door with hygiene glazing (optional)
	20.15		1-point core temperature sensor
	20.21		4-point core temperature sensor (optional)
			Sous-vide core temperature sensor (optional)

Operating and display elements



- | | | | |
|---|------------------|---|---------------------|
| a | On Off button | j | "START STOP" button |
| b | Selection range | k | Ready2Cook button |
| c | Select knob | l | Fan speed button |
| d | HandClean symbol | m | "STEP" button |
| e | WaveClean symbol | n | Indicator light |
| f | Right display | o | Left knob |
| g | Right knob | p | Left display |
| h | Plus button | q | Center display |
| i | Minus button | r | "Programs" button |

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1 Introduction

1.1 About this manual

The instruction manual is part of the unit and contains information:

- on safe operation
- on cleaning and care
- on remedial actions in case of faults

Observe and adhere to the following instructions:

- Read the instruction manual completely before operating the unit for the first time.
- Make the instruction manual available to the operator at all times at the operating site of the unit.
- Insert any supplements from the manufacturer.
- Preserve the instruction manual throughout the service life of the unit.
- Pass on the instruction manual to any subsequent operator of the unit.

Target group The target group of the instruction manual is the operator, who is entrusted with the operation, cleaning and care of the unit.

Figures All figures in this manual are intended as examples. Discrepancies between these and the actual unit can arise.

1.1.1 Explanation of signs



DANGER
Imminent threat of danger

Failure to comply will lead to death or very severe injuries.



WARNING
Possible threat of danger

Failure to comply can lead to death or very severe injuries.



CAUTION
Dangerous situation

Failure to comply can cause minor or moderate injuries.

ATTENTION
Material damage

Failure to comply can cause material damage.



Notes for better understanding and operation of the unit.

Symbol / sign	Meaning
•	Listing of information.
→	Action steps, which can be performed in any sequence.
1. 2.	Action steps, which must be performed in the prescribed sequence.
↳	Result of a listed action.

1.2 Intended use

This unit is intended to be used solely for commercial purposes, particularly in commercial kitchens.

This unit may only be used with suitable accessories and for the cooking of food.

It is forbidden to use the unit for purposes, which include the following:

- Washing dishes
- Storing supplies
- Drying cloths, paper or dishes
- Heating acids, alkaline solutions or other chemicals
- Heating preserved food
- Heating flammable liquids
- Heating rooms
- Cleaning air filters

This unit is not intended for the US and Canadian markets. It is not permitted to be used there.

1.3 Warranty

The warranty is void and safety is no longer assured in the event of:

- Modifications or technical changes to the unit,
- Improper use,
- Incorrect startup, operation or maintenance of the unit,
- Problems resulting from failure to observe these instructions.

2 Safety information

The unit complies with applicable safety standards. Residual risks associated with operation or risks resulting from incorrect operation cannot be ruled out and are mentioned specifically in the safety instructions and warnings.

The operator must be familiar with regional regulations and observe them.

Operation During operation, the following group of individuals must be supervised by an individual who is responsible for safety:

- Individuals with physical, sensory, or mental handicaps, or who lack the knowledge and experience to operate the unit properly.

The supervising individual must be familiar with the unit and the risks associated with it.

Hot surfaces Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.
- Allow surfaces to cool prior to cleaning.
- Remove hot cookware only with suitable protective gloves or potholders.
- Remove containers and baking sheets only with suitable protective gloves or potholders.

Hot liquids Risk of burns from hot liquids

- Protect arms and hands by wearing suitable protective gloves.
- Remove, transport and empty containers carefully.

Risk of chemical burns from evaporating cleaners

- Follow the instructions of the cleaning agent manufacturer.
- Allow the cooking so to clean to a temperature below 60 °C and then clean.

Risk of burns from steam

- Protect arms and hands by wearing protective gloves.
- Do not hold hands in front of the extractor hood.
- Dry unit completely after cleaning it.

Defective unit Risk of injury from a defective unit

- Disconnect a defective unit from the electric mains.
- Do not operate a defective unit.
- Allow only an authorized technician to repair the unit.

Fire prevention Risk of fire from dirt and grease accumulation.

- Clean the unit when finished using it.

- Do not use the unit as a deep fat fryer.
- Do not store any combustible objects or plastic containers in the cooking zone.

Firefighting

- In the event of a fire, disconnect the unit from the electric mains.
- Use a Fire Class F fire extinguisher, never water, to extinguish grease fires. Other fires, for instance, can be extinguished with fire extinguishers suitable for Fire Classes A, B, C, CO₂ fire extinguishers or extinguishing media suitable for the fire class confronted.

Unit on casters Risk of injury from a unit on casters

- Lock casters during operation.
- Only move an empty unit.

Risk of electric shock from live components

- Security electric power cable to the wall at the installation location by means of a chain as strain relief.

Improper cleaning Risk of chemical burns from cleaning agent

- Follow the instructions of the cleaning agent manufacturer.
- Take appropriate protective measures when handling aggressive cleaning agents.

Risk of falling on smooth floors

- Keep the floor in front of the unit clean and dry.

Risk of injury from improper cleaning

- Clean the cooking zone carefully. The cooking zone sensor protrudes into the cooking zone.

Risk of physical damage from improper cleaning

- Clean the unit after using it.
- Do not clean the unit with a high-pressure cleaner.
- Do not clean the housing with highly abrasive or chemically aggressive cleaning agents.
- Do not clean the housing with highly abrasive sponges.
- Follow the instructions of the cleaning agent manufacturer.
- Do not cool shock the unit by cooling it abruptly.
- Clean the cooking zone carefully. The cooking zone sensor protrudes into the cooking zone.
- Do not use any bleaching or chlorine-containing cleaners.
- Remove rust spots with an abrasive.
- Keep the unit free of calcium deposits.

Health risk from insufficient hygiene

- Observe applicable regional hygiene regulations.

Core temperature measurement Risk of injury from overheated core temperature sensor.

- Do not heat the core temperature sensor over an open flame.

Improper use Risk of physical damage from improper use

- Use only original accessories.
- Train operators regularly.
- Do not heat food warmer plates or tins of preserved food.
- Do not cover air inlet and outlet openings.
- Do not operate the unit at temperatures below 4° C.
- Remove the core temperature sensor before the cooked food is removed.
- Insert the core temperature sensor back into the holder after use.

3 Description of the unit

3.1 Overview of the unit

3.1.1 Countertop unit

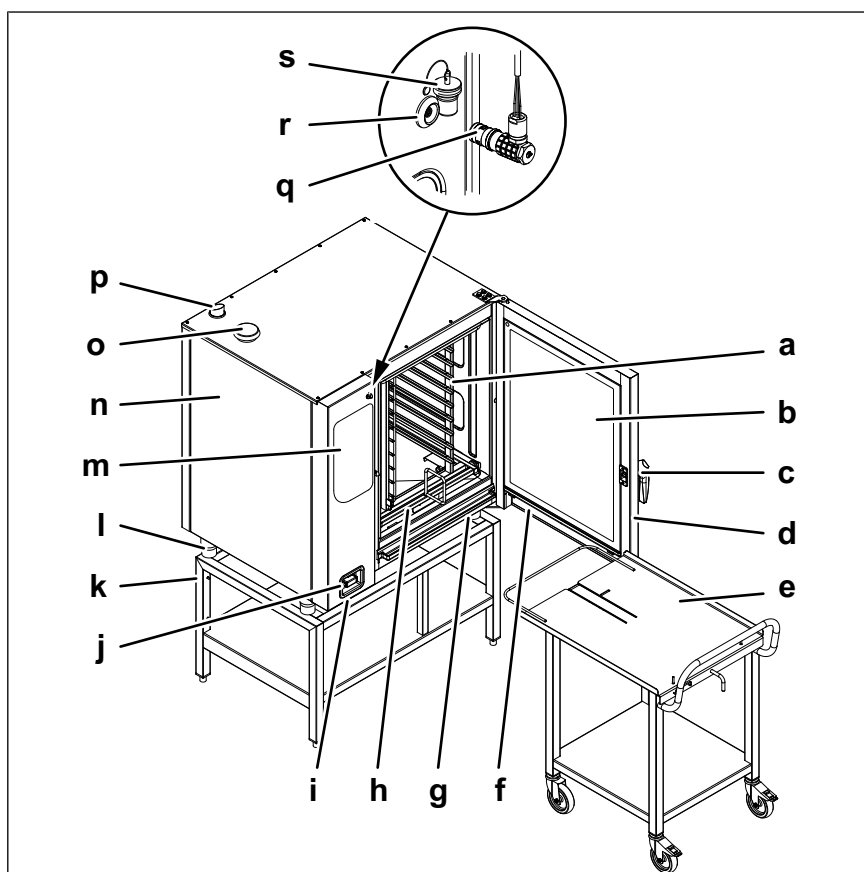


Image: FlexiCombi with tray rack trolley

- | | |
|---------------------------------------|--------------------------------------|
| a Tray rack | k Base frame (optional) |
| b Insulated window | l Equipment foot |
| c Door handle | m Operating control |
| d Cooking zone door | n Housing |
| e Tray rack trolley (optional) | o Air intake connection fitting |
| f Steam drain channel, door | p Steam outlet connection fitting |
| g Steam drain channel, unit | q Core temperature sensor (optional) |
| h Guide rail for tray rack (optional) | r Connection (optional) |
| i USB port (covered) | s Protective cap (optional) |
| j Hand shower (optional) | |

3.1.2 Floor-standing unit

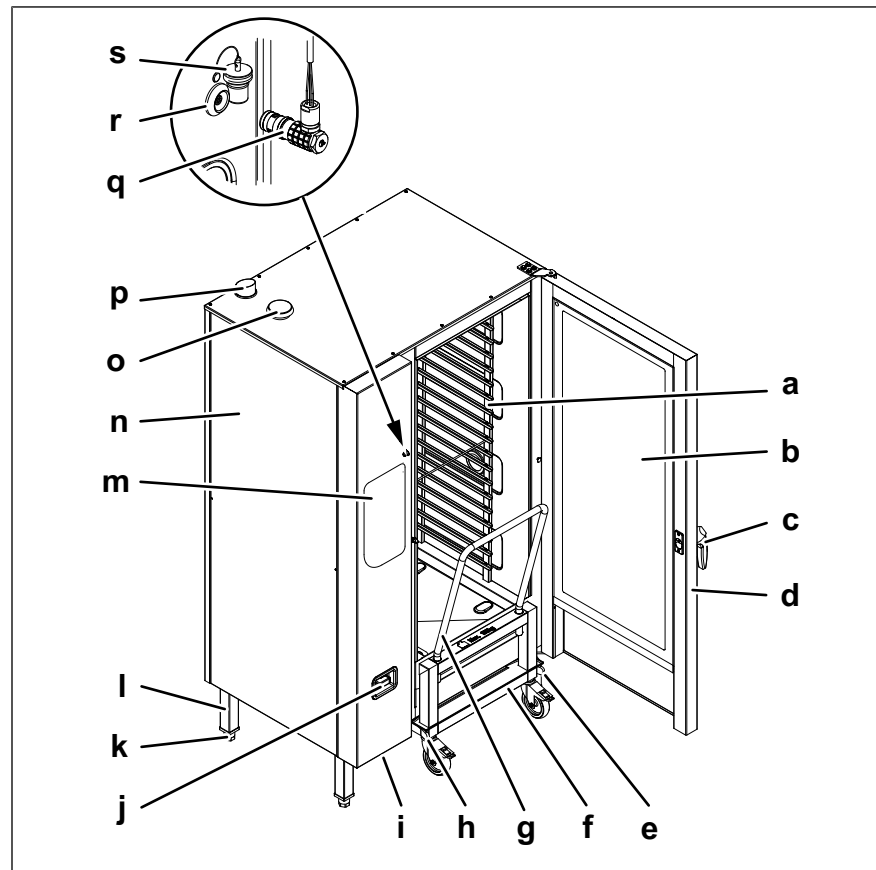


Image: FlexiCombi with tray trolley

- | | |
|----------------------|--------------------------------------|
| a Tray rack | k Equipment leg |
| b Insulated window | l Equipment foot |
| c Door handle | m Operating control |
| d Cooking zone door | n Housing |
| e Guide rail (right) | o Air intake connection fitting |
| f Tray trolley | p Steam outlet connection fitting |
| g Push handle | q Core temperature sensor (optional) |
| h Guide rail (left) | r Connection (optional) |
| i USB port (covered) | s Protective cap (optional) |
| j Hand shower | |

3.2 Features

3.2.1 Characteristics

- 1-point core temperature sensor
- 4-point core temperature sensor (optional)
- Sous-vide core temperature sensor (optional)
- Hand shower (optional)
- Back-ventilated cooking zone door
- Cooking zone door with hygienic glazing (optional)

- Single-stage door latch
- Two-stage door latch (optional); this feature is standard on size 20 units
- Power optimizing system (optional)
- Cooking zone door hinged at right
- Cooking zone door hinged at left (optional)
- HandClean
- WaveClean (optional)

3.2.2 Operating modes

- Manual cooking
- Automatic cooking

Manual cooking In the manual cooking mode, individual cooking programs and equipment functions can be actuated directly. The various types of cooking and equipment functions can be adapted individually.

Automatic cooking In the automatic cooking mode, stored cooking programs can be actuated and adapted as necessary.

3.2.3 Types of cooking

- Steaming
- Hot air
- Combisteaming
- Regeneration

Steaming Steaming is a type of cooking in which the food to be cooked is cooked gently with the aid of steam in a temperature range of 30 °C to 130 °C.

Hot air Hot air is a type of cooking in which the food to be cooked is cooked without additional moisture in a temperature range of 30° to 300° C.

Combisteaming Combisteaming is a type of cooking in which large roasts, casseroles and baked goods can be cooked in a temperature range of 30° C to 250° C.

Regeneration Regeneration is a type of cooking in which the food to be cooked can be kept warm and prepared in a temperature range of 30° C to 150° C.

3.2.4 Expanded cooking functions

Expanded cooking functions can be used to adapt individual cooking steps to the particular food being cooked.

The following expanded cooking functions are available:

- Manual humidification
- Start time delay

- Preheating

Manual humidification Manual humidification allows the cooking zone humidity to be increased during operation.

Manual humidification can be used with all types of cooking.

Start time delay



When using the start time delay, temperatures that promote the growth of harmful microorganisms on the food being cooked can occur in the cooking zone. Observe food processing regulations.

The start time delay can be used to set a waiting period until the program starts.

In this way, bottlenecks in production and preparation can be avoided.

The prepared food can be loaded into the unit and the desired cooking program selected.

Preheating (Ready2Cook)



This function can be started manually as necessary.

For many cooking programs such as baking, for instance, the correct starting temperature is important.

The preheating function can be used to warm the cooking zone to the correct starting temperature.

3.2.5 Core temperature measurement

When using core temperature measurement, the temperature inside the food being cooked is measured by means of a sensor.

The core temperature sensor measures the core temperature at one or more points, depending on the version. The temperature measured at the coldest spot is used to control the cooking process.

As soon as the target core temperature has been reached, the cooking process is ended automatically or, in the case of a multi-step cooking program, advances to the next cooking step.

The use of core temperature measurement offers the following benefits:

- Reduced energy and water consumption
- No overcooking
- Less weight lost by the food being cooked

The following core temperature sensors are available:

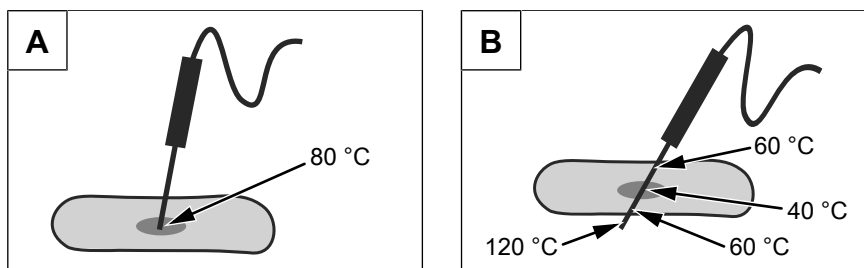


Image: Core temperature measurement with 1- or 4-point core temperature sensor

- 1-point core temperature sensor
- 4-point core temperature sensor (optional)

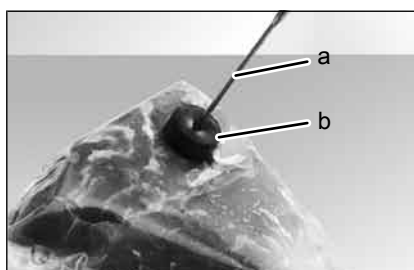


Image: Core temperature measurement with Sous-Vide core temperature sensor

- a Sous-vide core temperature sensor b Foam rubber

- Sous-vide core temperature sensor (optional)

3.2.6 HACCP log

All cooking steps are recorded with a log number in the HACCP log. A single log or several logs can be exported in a certain area. The data are exported via the USB port.

3.2.7 USB port

The unit is equipped with a USB port (USB 2.0).

HACCP logs can be exported to the USB flash drive and archived on an external PC as necessary.

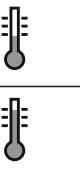
3.2.8 WaveClean automatic cleaning (optional)

With WaveClean automatic cleaning, the cooking zone is cleaned with the aid of a cleaning cartridge intended specifically for the program and then rinsed clean.

3.3 Operating, control and display element functions



To see the operating and display elements, fold out the page.

Sym- bol	Operating and display element	Function
	<i>On Off</i> button	"I" switches on the unit
		"O" switches off the unit
	<i>Select</i> knob	Selects the type of cooking, programs, cleaning and settings
	<i>Steaming</i> symbol	Indicates that the <i>Steaming</i> program can be selected here
	<i>Combisteaming</i> symbol	Indicates that the <i>Combisteaming</i> program can be selected here
	<i>Hot air</i> symbol	Indicates that the <i>Hot air</i> program can be selected here
	<i>Regeneration</i> symbol	Indicates that the <i>Regeneration</i> program can be selected here
	"Programs" button	Saves the programs
	<i>HandClean</i> symbol	Indicates that the semi-automatic <i>HandClean</i> program can be selected here
	<i>WaveClean</i> symbol	Indicates that the automatic <i>WaveClean</i> program can be selected here
	<i>Settings</i> symbol	Selects the settings and service functions
	Left display	Displays the cooking temperature
	Cooking temperature symbols	Indicate that settings for the temperature can be made here
	Left knob	Sets the temperature
	Center display	Shows the cooking zone humidity
	<i>ClimaSelect</i> symbol	Indicates that settings for the cooking zone humidity can be made here
	<i>Minus</i> button	Reduces the cooking zone humidity
	<i>Plus</i> button	Increases the cooking zone humidity
	Right display	Shows the cooking time or core temperature

Sym- bol	Operating and display element	Function
	Core temperature temperature	Indicates that settings for the temperature can be made here
	Cooking time symbol	Indicates that settings for the time can be made here
	Right knob	Sets the cooking time or core temperature
	"STEP" button	Advances to the next step in the cooking program Acknowledges a fault message
	Fan speed button	Sets the fan speed
	Ready2Cook button	Starts and stops the preheating or cooling temperature
	"START STOP" button	Starts and stops the cooking programs or the cleaning
	Indicator light	Illuminates if active Confirms the setting or selection

3.4 Application

3.4.1 Abbreviations in the displays

Information appears in the displays only in the form of abbreviations.

Abbreviation	Explanation
Calc	Calcium deposit removal
CAr	Cartridge
CLE	Manual cleaning
CL1	Cleaning for about 1 hour
CL2	Cleaning for about 2 hours
CL3	Cleaning for about 3 hours
dLAY	Start time delay
dIA	Diagnostic error display
End	End
Err	Error
HAC	HACCP
HOt	Too hot
OPn	Open
OPt	Option
PASS	Password entry

Abbreviation	Explanation
Prot	Log number
Pro	Program number
rdY	Ready
SEr	Service
SHO	Rinse
SOF	Software
SPr	Spray
SPU	Forced rinse
STEP	Step
USb	USB
X-Y	Step X of Y

3.4.2 Temperature standard setting

The setting range for the cooking zone temperature depends on the type of cooking.

Type of cooking	Standard value (°C)	Setting range (°C)	Change increments (°C)
Steaming	100	30 - 130	1-steps
Combisteam	150	30 - 250	1-steps
Hot air	180	30 - 300	1-steps
Regeneration	50	30 - 150	1-steps

3.4.3 Cooking zone humidity standard setting

The setting range for the cooking zone humidity depends on the type of cooking.

Type of cooking	Standard value (%)	Setting range (%)	Change increments (%)
Steaming	100	90 - 110	90 - 100 - 110
Combisteam	90	20 - 100	20 - 40 - 70 - 90 - 100
Hot air	100	0 - 100	0 - 25 - 50 - 75 - 100
Regeneration	100	0 - 100	0 - 25 - 50 - 75 - 100

3.4.4 Core temperature standard-setting

The setting range for the core temperature depends on the type of cooking.

Type of cooking	Standard value (°C)	Setting range (°C)	Change increments (°C)
Steaming	70	0 - 99	1-steps

Type of cooking	Standard value (°C)	Setting range (°C)	Change increments (°C)
Combisteaming	70	0 - 99	1-steps
Hot air	70	0 - 99	1-steps
Regeneration	50	20 - 99	1-steps

3.4.5 Loading capacity

Tray rack trolley and tray trolley

Version	Max. per tray (kg)	Max. per unit (kg)
6.15	15	50
6.21	15	50
10.15	15	80
10.21	15	80
20.15	15	150
20.21	15	150

3.4.6 Plate capacity during regeneration

Cooking time and cooking temperature depend on the number of plates.

Version	Plate diameter		
	26 cm	28 cm	32 cm
6.15	30	24	22
6.21	30	24	22
10.15	50	40	40
10.21	50	40	40
20.15	100	80	80
20.21	120	120	80
on	1/1 GN grate		Tray rack or tray trolley

4 Putting the unit into service

Requirement Any remaining packaging removed from the cooking zone
Protective film pulled off the housing

1. Clean the unit.
2. Record the information from the nameplate.

5 Operating the unit

5.1 Switching the unit on and off

5.1.1 Switching on

→ Press "I" on the *On Off* button.

↳ The unit is now on.

5.1.2 Switching off

→ Press "O" on the *On Off* button.

↳ The unit is now off.

5.2 Opening and closing the cooking zone door



The single-stage door latch is standard on sizes 6 and 10.



The two-stage door latch is standard on size 20, and optional on sizes 6 and 10.

5.2.1 Opening the single-stage door latch

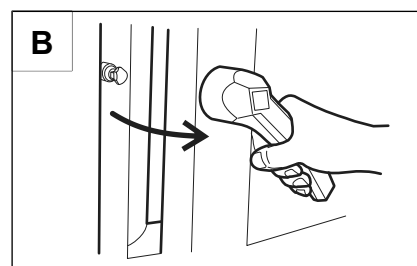
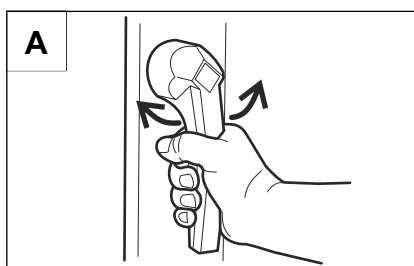


Image: Opening the single-stage door latch

1. Rotate the door handle anti-clockwise or clockwise.

↳ The cooking zone door opens.



If the door handle is released, it returns automatically to its initial position.

2. Open the cooking zone door completely.

5.2.2 Closing the single stage door latch

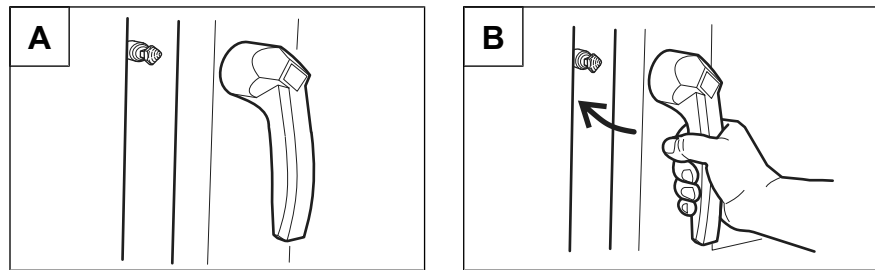


Image: Closing the single stage door latch

Requirement Door handle in initial position

→ Close the cooking zone door with pressure.

↳ The cooking zone door is closed.

5.2.3 Opening the two-stage door latch

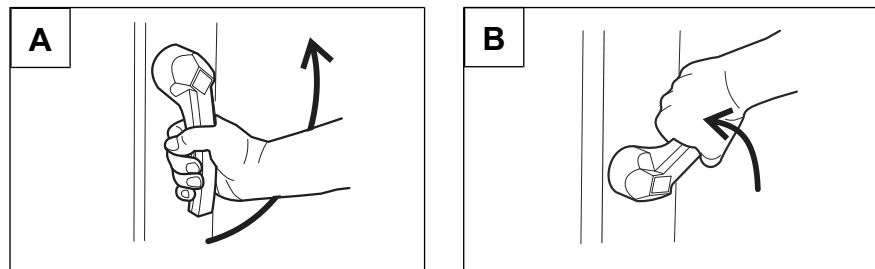


Image: Opening the two-stage door latch



On size 6 and size 10, first rotate the door handle anti-clockwise.

1. Rotate the door handle to a horizontal position.
↳ The cooking zone door opens, but is still held.
2. Continue rotating the door handle upwards.
↳ The cooking zone door is no longer held.



If the door handle is released, it returns automatically to its initial position.

3. Open the cooking zone door completely.

5.2.4 Closing the two-stage door latch

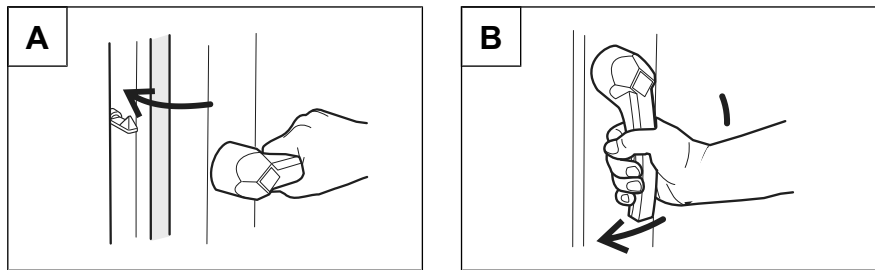


Image: Closing the two-stage door latch

Requirement Door handle in initial horizontal position

1. Close the cooking zone door with pressure.
↳ The cooking zone door latches.
2. Rotate the door handle downwards.
↳ The cooking zone door is closed.

5.3 Loading and emptying the unit



CAUTION

Risk of burns from hot liquid

- Never insert a food-carrying tray with cooking liquid above eye level.
- Use only suitable trays to hold food. The food-containing trays must rest securely on the support brackets.
- Always insert the food-containing trays into the U-rails.



CAUTION

Risk of physical damage and personnel injury from exceeding the loading capacity

- Do not exceed the maximum loading capacity.

5.3.1 Loading and emptying

Loading

1. Open the cooking zone door.
2. Insert food-containing trays into the support racks.
3. Close the cooking zone door.
4. Start the cooking process.

Emptying

1. Open the cooking zone door.
2. Remove the food-containing trays.
3. Remove all food residues from the drain screen.
4. Leave the cooking zone door slightly ajar.
↳ This extends the service life of the door seal.
↳ No moisture builds up in the cooking zone.

5.3.2 Loading and emptying with a tray rack trolley

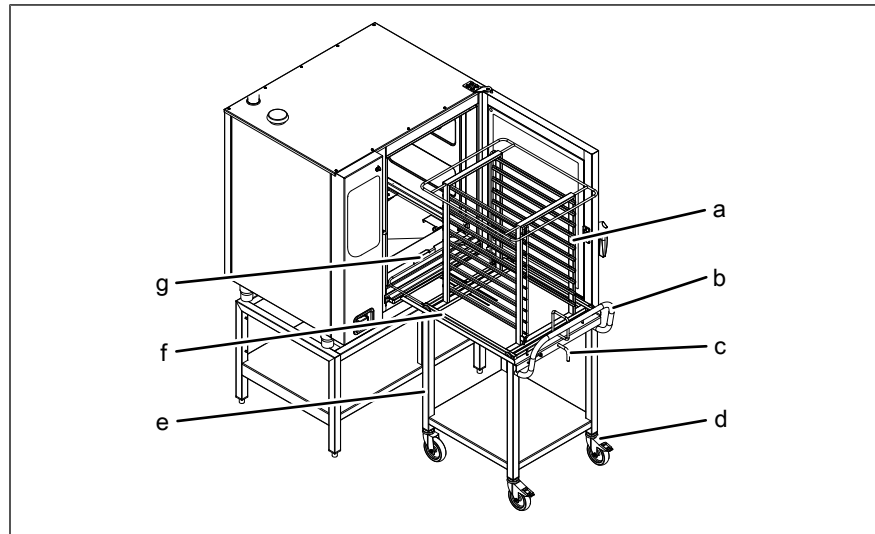


Image: Loading and emptying with a tray rack trolley

- | | |
|------------------|---------------------------|
| a Tray rack | e Tray rack trolley |
| b Push handle | f Tray rack support plate |
| c Lever | g Guide rail |
| d Locking caster | |

Loading with a tray rack trolley

Requirement Remove support racks and place guide rails on pins
Food-containing trays resting securely on the tray rack

1. Open the cooking zone door.
2. Rotate the lever on the tray rack trolley.
 - ↳ The tray rack is secured to prevent its rolling down.
 - ↳ Check that the tray rack is locked in place by pulling on it slightly.
3. Load the tray rack.
4. Position the tray rack trolley at the unit.
 - ↳ Lock the casters to prevent the trolley's rolling away.
5. Rotate the lever.
 - ↳ The tray rack is now free to move.
6. Insert the tray rack completely until the rollers rest in the openings in the guide rail.
7. Retract the tray rack support plate and secure in place with the lever.
8. Move the tray rack trolley away from the unit.
9. Close the cooking zone door.
10. Start the cooking process.

Emptying with a tray rack trolley

1. Open the cooking zone door.

2. Position the tray rack trolley at the unit.
↳ Lock the casters to prevent the trolley's rolling away.
3. Insert the tray rack support plate and secure the tray rack on the plate.
4. Pull the tray rack onto the tray rack trolley and secure in place.
5. Release locked casters and move tray track trolley away from the unit.
6. Remove all food residues from the drain screen.
7. Leave the cooking zone door slightly ajar.
↳ This extends the service life of the door seal.
↳ No moisture builds up in the cooking zone.

5.3.3 Loading and emptying with a tray trolley

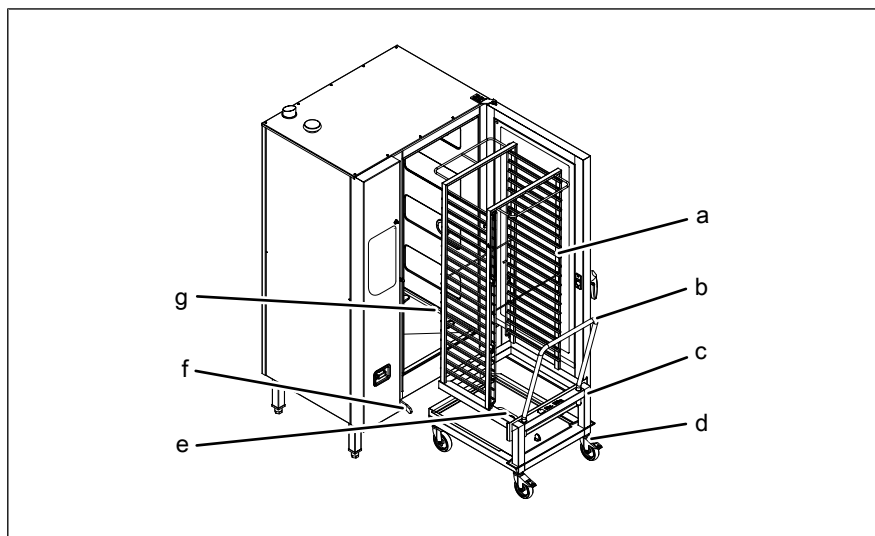


Image: Loading and emptying with a tray trolley

- | | |
|-------------------|-----------------------------|
| a Tray rack | e Cleaning cartridge holder |
| b Push handle | f Guide rail (left) |
| c Tray trolley | g Guide rail (right) |
| d Locking casters | |

Loading with a tray trolley

Requirement Food-containing trays resting securely on the tray trolley

1. Load the tray trolley.
2. Insert the tray trolley completely.
3. Remove push handle from the tray trolley.
4. Close the cooking zone door.
5. Start the cooking process.

Emptying with a tray trolley

1. Open the cooking zone door.
2. Insert push handle into the tray trolley.
3. Retract the tray trolley.
4. Remove all food residues from the drain screen.

5. Leave the cooking zone door slightly ajar.
 - ↳ This extends the service life of the door seal.
 - ↳ No moisture builds up in the cooking zone.

5.4 Using the core temperature sensor



WARNING

Risk of injury from a bursting core temperature sensor

- The core temperature sensor can burst as the result of overheating of the measuring tip.
- Never heat a core temperature sensor with a cigarette lighter or other heat source.



Measuring the core temperature is recommended for all types of cooking to achieve an optimal result.

The unit has a core temperature sensor in the cooking zone and can be equipped with an optional connection for an external core temperature sensor.

5.4.1 Measuring with the 1- and 4-point core temperature sensor

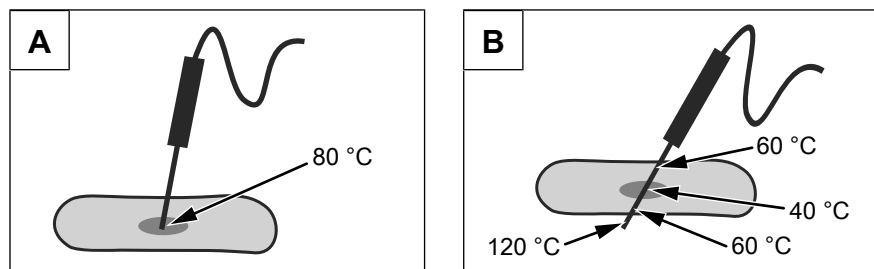


Image: Core temperature sensor with one and four measuring points

- Completely insert the core temperature sensor into the food to be cooked.
- Insert the core temperature sensor into the thickest section of the food to be cooked.
- When cooking food with a bone, insert the core temperature sensor close to the bone.
- When cooking longer pieces of food, insert the core temperature sensor across the food to avoid a hole in the centre of the slice.
- When cooking fowl, insert the core temperature sensor into the inside of the leg.

5.4.2 Measuring with a sous-vide core temperature sensor

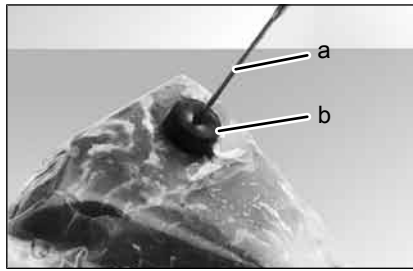


Image: Sous-vide core temperature sensor with sous-vide pads

- Attach foam rubber or expanded rubber sous-vide pads to the vacuum-packed food to be cooked.
- Always insert the sous-vide core temperature sensor through the sous-vide pads completely into the food to be cooked.
- Insert the sous-vide core temperature sensor into the thickest section of the food to be cooked.
- When cooking food with a bone, insert the sous-vide core temperature sensor close to the bone.
- When cooking longer pieces of food, insert the sous-vide core temperature sensor across the food to avoid a hole in the centre of the slice.
- When cooking fowl, insert the sous-vide core temperature sensor into the inside of the leg.

5.4.3 Measuring the core temperature when cooking frozen food



When cooking frozen food, measuring with a sous-vide core temperature sensor is not possible.

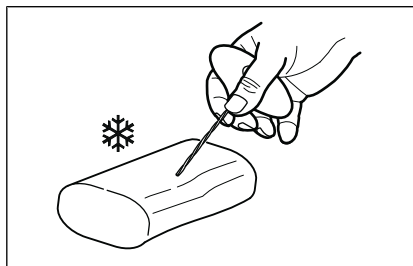


Image: Drilling a hole with a hand drill

1. Use a hand drill to make a hole for inserting the sensor.
2. Place the food to be cooked on the baking sheet or into the cooking pan.
3. Place the cooking sheet or cooking pan into the unit.
4. Insert the core temperature sensor into the food being cooked.

5.5 Making the basic settings

The basic settings for operation can be displayed and changed by entering the password "111".

5.5.1 Opening the Setting menu



Each basic setting of the unit is stored under a number that can be displayed.

Requirement The unit is on

1. Turn the *Select* knob to the *Settings* symbol.
 - ↳ The indicator light illuminates.
 - ↳ The left display shows "PASS".
 - ↳ The right display flashes "0000".
 2. Use the right knob to select the password.
 - ↳ The right display shows the selected password.
 3. Press the "START STOP" button.
 - ↳ The left display flashes "HAC".
 4. Use the left knob to select OPt.
 - ↳ The left display flashes "OPt".
- ↳ The basic settings can be changed.

5.5.2 Changing the basic setting

1. Press the "START STOP" button.
 - ↳ The left display flashes the first number of the basic setting; refer to the list of basic settings.
 - ↳ The centre display shows "OPt".
 - ↳ The right display shows the first set value.
2. Turn the left knob.
 - ↳ Select a number.
3. Press the "START STOP" button.
 - ↳ The basic setting can be adapted.
4. Turn the right knob.
 - ↳ Select a new value.
5. Press the "START STOP" button.
 - ↳ Accept changes or in order to change the basic settings.
6. Press and hold the "STEP" button for 3 seconds.
 - ↳ The changes are saved.
 - ↳ The left display flashes "OPt".
 - ↳ The centre display shows "Stor".
7. Press the "STEP" button to leave the Settings menu.

List of basic settings

The unit has default settings when it is delivered.

The values in the following list can be modified.

Basic setting	No.	Standard value	Setting range	Explanation
Temperature display	1	°C	°C or °F	The temperature can be displayed in °C or °F.
Altitude	2	0	0 - 3	Request the altitude (above sea level) from the closest weather station. If the altitude is unknown, enter 0 – 500 m. • 0 = 0 – 500 m • 1 = 501 – 1000 m • 2 = 1001 – 1500 m • 3 = > 1500 m
Preset, fan run time	3	Off	On, Off	If the "On" setting is selected, the fan runs in intervals during the preset time period. If the "Off" setting is selected, the fan remains off during the preset time period.
Preheat temperature in percent	4	15	0 – 30 %	When the unit is fully loaded with large masses (roasts, loaves of bread), increase the preheat time so that the cooking zone temperature does not drop too suddenly.
Condensation hood time delay after opening the cooking zone door	5	60	0 – 600 s	Condensation hood time delay
Alarm time	6	20	0 – 180 s	Duration of audible signal 0 = Signal off
Password	7	111	0 - 500	Individual passwords can be set in this area.
Multi-step cooking programs	8	0	0	free
			1	blocked
			2	fully blocked
Steaming temperature	9	100	30 – 130 °C	The cooking temperature for this type of cooking can be selected within this range of settings.
Combisteam temperature	10	150	30 – 250 °C	The cooking temperature for this type of cooking can be selected within this range of settings.
Hot air temperature	11	180	30 – 250 °C	The cooking temperature for this type of cooking can be selected within this range of settings.
Regeneration temperature	12	120	30 – 200 °C	The cooking temperature for this type of cooking can be selected within this range of settings.

5.6 Basic functions

5.6.1 Starting the cooking program

Requirement The unit is on

1. Use the *Select* knob to select the type of cooking desired.
 - ↳ The indicator light above the selected type of cooking illuminates.
 - ↳ The left display flashes the preset cooking time.
 - ↳ The centre display flashes the preset cooking zone humidity.
 - ↳ The right display flashes the cooking time.
2. Set the cooking temperature.
3. Set the cooking time or core temperature.
 - ↳ The right display shows the standard value.
4. Set the cooking zone humidity level.
5. Set the fan speed.
6. Load the unit.
7. Insert the core temperature sensor into the food being cooked.
8. Press the "START STOP" button.
 - ↳ The indicator light for the "START STOP" button flashes.
 - ↳ The number of indicator lights above the *Fan speed* button shows the speed level.
 - ↳ The left display shows the set cooking temperature.
 - ↳ The centre display shows the cooking zone humidity.
 - ↳ The right display shows the cooking time remaining or the core temperature.

5.6.2 Ending the cooking program



The cooking program ends once the cooking time has elapsed or the core temperature has been reached.

1. The cooking program ends automatically.
 - ↳ A signal sounds.
 - ↳ "End" appears on the right display.
 - ↳ The indicator lights go off.
2. Press the "START STOP" button or open the cooking zone door.
 - ↳ The signal is switched off.

5.6.3 Cancelling the cooking program

1. Press the "START STOP" button.
 - ↳ The cooking program is cancelled.
 - ↳ The cooking zone light comes on.
 - ↳ The indicator light for the selected type of cooking illuminates.
 - ↳ The left display shows the preset cooking temperature.
 - ↳ The right display shows the preset cooking time.
2. Open the cooking zone door.

5.6.4 Saving the cooking program

1. Press the "Programs" button for 3 seconds.
 - ↳ "Pro" appears on the left display.
 - ↳ The indicator light for the type of cooking flashes.
 - ↳ The centre display is off.
 - ↳ The right display shows the first free program position.
2. Turn the right knob and select the number of the program position.
 - ↳ The centre display does not show anything if the program position is free, or it shows "===" if the program location is occupied.
3. Press the "Programs" button for 3 seconds.
 - ↳ A signal sounds.
 - ↳ The centre display shows "===".
- ↳ The cooking program is saved.

5.6.5 Selecting the cooking program

1. Rotate the *Selector switch* knob to the "Programs" button.
 - ↳ "Pro" appears on the left display.
 - ↳ The right display shows the number of the saved cooking program or it shows "1" if no cooking program is saved.
2. Turn the right knob and select the number of the program position.
 - ↳ The centre display does not show anything if the program position is free, or it shows "===" if the program location is occupied.
3. Press the "START STOP" button.
 - ↳ The program is loaded and starts.
- or
4. Press the *Ready2Cook* button.
 - ↳ The program is loaded and starts with preheating or with cooling.
- or

5. Press the "STEP" button.
 - ↳ The program is loaded.
 - ↳ The indicator light for the loaded type of cooking illuminates.

5.6.6 Changing the cooking program while cooking



The cooking time, cooking zone humidity, fan speed, cooking temperature and target core temperature can be changed during cooking. These changes apply only to the currently running cooking program and are not retained as presets.



In the case of multi-step cooking programs, press the "STEP" button repeatedly until the centre display shows the desired cooking step.

1. Press the "STEP" button.
 - ↳ The indicator light for the type of cooking illuminates.
 - ↳ The left display flashes the set cooking temperature.
 - ↳ The centre display flashes the set cooking zone humidity.
 - ↳ The right display flashes the set cooking time.
 - ↳ The number of indicator lights above the *Fan speed* button shows the speed level.
2. Set the cooking time, cooking zone humidity level, fan speed, cooking temperature or target core temperature.
 - ↳ The displayed values are saved automatically after 2 seconds.

5.6.7 Setting the cooking temperature



The setting range can be adjusted to each type of cooking.

- Turn the left knob.
 - ↳ Turning to the left lowers the cooking temperature.
 - ↳ Turning to the right raises the cooking temperature.

5.6.8 Setting the cooking time



The cooking time can be set for up to 23 hours, 59 minutes in 1-minute increments. The hours and minutes appear in the display.

1. Turn the right knob to the left.
 - ↳ The time display switches to continuous mode, and reads "- :-".
2. Turn the right knob to the right.
 - ↳ The right display reads "00:00".

5.6.9 Setting the core temperature



The setting range can be adjusted to each type of cooking.

Requirement Cooking time set to the continuous mode

- Turn the right knob.
 - ↳ Turning counterclockwise changes operation from continuous mode to core temperature.
 - ↳ The right display shows the standard value for the core temperature.
 - ↳ Turning clockwise increases the core temperature.
 - ↳ Turning anti-clockwise lowers the core temperature.

5.6.10 Setting the fan speed



The fan speed is adjusted in steps. Each step is displayed by an indicator light.

The number of steps depends on the type of cooking.

- Press the *Fan speed* button.
 - ↳ The indicator light illuminates.

5.6.11 Displaying actual values



The actual cooking zone temperature, elapsed cooking time or actual core temperature can be displayed during cooking.

Temperature setpoint

- Turn the left knob.
 - ↳ The left display shows the current cooking zone temperature for 5 seconds. Then, the temperature setpoint is displayed.

Remaining time or actual core temperature

- Turn the right knob.
 - ↳ The right display shows the elapsed cooking time for 5 seconds. Then, the remaining time or actual core temperature is displayed.

5.6.12 Inserting and removing a USB flash drive

Inserting a USB flash drive

Requirement USB flash drive with a maximum of 2 GB available storage capacity (not included in delivery)

USB flash drive not write-protected

→ Insert the USB flash drive.

↳ The USB flash drive is ready after at most 20 seconds.

Removing the USB flash drive

Requirement Exporting or importing of data completed

→ Remove the USB flash drive.

5.6.13 Displaying the HACCP log number

Requirement The cooking process is running

1. Press the Minus button.

↳ The current log number is displayed for 3 seconds.

2. Record the log number.

5.6.14 Exporting the HACCP log

Requirement USB flash drive inserted

Registered with password under Settings

1. Turn the left knob.

↳ The left display flashes "HAC".

2. Press the "START STOP" button.

↳ The left display shows the lowest log number.

↳ "HAC" appears on the centre display.

↳ The right display flashes the highest log number.

3. Turn the left and right knobs and select the log range.

4. Press the "START STOP" button.

↳ "HAC" appears on the left display.

↳ "USb" appears on the centre display.

↳ The right display shows a continuous stream of characters.

↳ The HACCP log is exported to the USB flash drive.

5. Press the "STEP" button.

↳ This returns you to the Setting menu.

5.7 Creating and starting a multi-step cooking program

5.7.1 Creating a program

Requirement The unit is on

1. Select a type of cooking with the *Select* knob.
 - ↳ The indicator light illuminates.
 - ↳ The displays flash the preset standard values.
2. Set the cooking temperature.
3. Use the *Plus* button or *Minus* button to set the cooking zone humidity.
4. Set the fan speed.
5. Set the cooking time or core temperature.
6. Press the "STEP" button.
 - ↳ The indicator light illuminates.
 - ↳ "STEP" appears on the left display for step.
 - ↳ The centre display shows "2" for the second cooking step.
7. Select a second type of cooking with the *Select* knob.
 - ↳ The indicator light illuminates.
 - ↳ The displays flash the preset standard values.
8. Set the cooking temperature.
9. Use the *Plus* button or *Minus* button to set the cooking zone humidity.
10. Set the fan speed.
11. Set the cooking time or core temperature.



To correct the settings, press the "STEP" button to return to the previous cooking step. Set the values again.

5.7.2 Starting

Requirement Multi-step cooking program entered

- Press the "START STOP" button to start the cooking program.
 - ↳ The *START STOP* indicator light flashes until the end of the last program step.
 - ↳ The *STEP* indicator light illuminates.
 - ↳ The indicator light for the type of cooking used in the currently active program step illuminates.
 - ↳ The left display shows the cooking temperature for the currently active program step.
 - ↳ The right display shows the total cooking time or "--;--L if a later cooking step with core temperature follows.
 - ↳ The right display shows the actual core temperature if the core temperature is selected for the currently active program step.

5.8 Manual cooking

5.8.1 Starting the type of cooking

Requirement The unit is on

1. Turn the *Select* knob to the symbol for the type of cooking desired.
 - ↳ The indicator light illuminates.
 - ↳ The left display flashes the preset cooking time.
 - ↳ The right display flashes the cooking time.
2. Set the cooking temperature.
3. Use the *Plus* button or *Minus* button to set the cooking zone humidity.
4. Set the fan speed.
5. Set the cooking time or core temperature.
6. Load the unit.
7. Insert the core temperature sensor into the food being cooked.
8. Press the "START STOP" button.
 - ↳ The indicator light for the "START STOP" button flashes.
 - ↳ The left display shows the set cooking temperature.
 - ↳ The right display shows the cooking time remaining or the actual core temperature.

5.9 Expanded cooking functions

5.9.1 Manual humidification



This function is not programmable.

Manual humidification may be used with all types of cooking.

Requirement Cooking program selected and started

- Press and hold the *Plus* button or the *Minus* button.
 - ↳ The centre display shows a slowly increasing bar. The cooking zone humidity level is increased.

5.9.2 Setting the start time delay



If the fan option is selected at the start time delay, the fan switches on in short intervals.

Requirement Cooking program selected or a manual cooking program set

1. Press and hold the "START STOP" button for 3 seconds.
 - ↳ "dLAY" appears on the left display.
 - ↳ The right display flashes "00:01".

2. Turn the right knob anti-clockwise or clockwise.
 - ↳ The right display shows the selected time.
 3. Press the *Fan speed* button.
 - ↳ The centre indicator light above the *Fan speed* button illuminates.
 4. Press the "START STOP" button.
 - ↳ The start time delay starts.
 - ↳ The indicator light for the "START STOP" button illuminates.
 - ↳ The indicator light in the cooking zone goes off.
 - ↳ The right display shows the remaining time before starting and the colon in the time display flashes.
- ↳ After the start time delay has elapsed, the set cooking program starts automatically.

5.9.3 Cancelling the start time delay

- Press the "START STOP" button.
- ↳ The start time delay is cancelled.
 - ↳ The indicator light in the cooking zone comes on.

5.9.4 Starting Ready2Cook



The unit is brought to the correct starting temperature with Ready2Cook.

Requirement Cooking program selected or a manual cooking program set

1. Briefly press the *Ready2Cook* button.
 - ↳ The temperature of the cooking zone is set 15% higher than the starting temperature; this is not possible with Steaming.
- or
2. Press and hold the *Ready2Cook* button for 3 seconds.
 - ↳ The cooking zone will now be heated to 275 °C.
 - ↳ The indicator light for the *Ready2Cook* button flashes.
 - ↳ The indicator light for the "START STOP" button flashes.
 - ↳ The left display shows the current cooking zone temperature.
 - ↳ The right display shows the starting temperature.
 - ↳ A signal sounds when the starting temperature is reached.
 - ↳ "rdY" appears on the left display.
3. Open the cooking zone door.
 - ↳ The signal is switched off.
 - ↳ The indicator light for the *Ready2Cook* button goes out.
 - ↳ The displays show the current settings for the selected cooking program.

4. Load the unit.
5. Close the cooking zone door.
 - ↳ The set cooking program starts automatically.

5.9.5 Cancelling Ready2Cook

- Briefly press the *Ready2Cook* button.
 - ↳ Preheating is ended.
 - ↳ The indicator light for the *Ready2Cook* button goes out.
 - ↳ The set cooking program starts automatically.

5.9.6 Setting the cooking zone humidity level

Requirement The unit is on

1. Use the *Select* knob to select the type of cooking desired.
 - ↳ The indicator light above the selected type of cooking illuminates.
 - ↳ The left display flashes the preset cooking time.
 - ↳ The right display flashes the cooking time.
 - ↳ The centre display shows the cooking zone humidity for the selected type of cooking.
2. Press the *Plus* button or the *Minus* button.
 - ↳ The cooking zone humidity level is increased or decreased.

5.10 Pausing and finishing use

- Switch off the unit during pauses and when finished using it.

5.10.1 Perform a hygiene flush after an extended period of idleness

For reasons of hygiene, flush the water lines in the unit and on-site water lines before using the unit.

Period of idleness last more than 2 days

Requirement GN containers, baking sheets and grates removed from the cooking zone

No food to be cooked in the cooking zone

1. Operate the hand shower for 1 minute.
2. Run the unit in the Steaming mode for 7 minutes at 100 °C.

Period of idleness lasting more than 7 days

Requirement GN containers, baking sheets and grates removed from the cooking zone

No food to be cooked in the cooking zone

1. Operate the hand shower for 5 minutes.
2. Run the unit in the Steaming mode for 1 hour at 100 °C.

6 Cleaning and caring for the unit

**CAUTION****Risk of burns from hot surfaces**

- Allow surfaces to cool prior to cleaning.

ATTENTION**Risk of physical damage from extremely abrupt cooling**

- Do not cool shock the unit by cooling it abruptly.

ATTENTION**Risk of physical damage from improper cleaning**

- Do not clean the unit with a high-pressure cleaner.

6.1 Preventing corrosion

- Keep the surfaces of the unit clean, with access to air.
- Remove lime, grease, starch and protein deposits.
- Remove salt accumulations.
- Expose parts made from non-rusting steel only briefly to contact with highly acidic foods, spices, salts or the like.
- Avoid damaging the stainless steel surface with other metal items, for instance, steel spatulas or steel wire brushes.
- Prevent contact with iron and steel, for instance, steel wool and steel spatulas.
- Do not use bleaching or chlorine-containing cleaning agents.
- Clean contact surfaces with water.

6.2 Remove rust spots

- Remove fresh rust spots with a mild abrasive or fine sandpaper.
- Always remove rust spots completely.
- Expose treated areas to fresh air for at least 24 hours. During this time, do not allow any contact with greases, oils or foods so that a new protective layer can form.

6.3 Cleaning the housing

Requirement Unit switched off and cool

ATTENTION

Risk of physical damage from improper cleaning

- Do not clean the housing with highly abrasive or chemically aggressive cleaning agents.
 - Do not clean the housing with highly abrasive sponges.
-

→ Clean the housing with warm water and a commercially available detergent.

6.4 Cleaning the door handle, operating elements and control panel

ATTENTION

Risk of physical damage from improper cleaning

- Do not clean the surface with highly abrasive or chemically aggressive cleaning agents.
 - Do not clean the surface with highly abrasive sponges.
-

Requirement Unit switched off

→ Clean the door handle, operating elements and control panel with a damp cloth and commercially available detergent.

6.5 Cleaning the door seal

ATTENTION

Risk of physical damage from improper cleaning

Animal fats in combination with high temperatures can damage the door seal very quickly if it is not maintained properly.

- Clean the door seal regularly.
 - Do not use aggressive cleaners.
-



During automatic cleaning and semi-automatic cleaning, the outside surface of the door seal is not cleaned.

The door seal must be cleaned separately after each semi-automatic and automatic cleaning.

→ When finished using the unit, clean the door seal with warm water and a commercially available detergent.



If the unit is used primarily for roasting, also clean the door seal during pauses in use.

6.6 Cleaning the cooking zone door



CAUTION

Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.

ATTENTION

Risk of physical damage from improper cleaning of the surface

- Do not use abrasive cleaners or cloths.
- Do not use grill cleaners.

6.6.1 Cleaning the door with hygienic glazing

→ Remove residual calcium deposits from the glass window with vinegar or citric acid.

6.6.2 Cleaning the door with a back-ventilated window

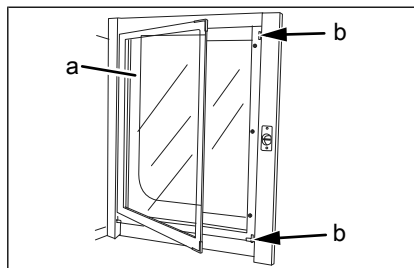


Image: Swing open the inner window on the cooking zone door

a Inner window

b Retaining spring

1. Open the cooking zone door 90°.
2. Release the retaining spring and swing open the inner window 90°. Do not lift the inner window when swinging it open. Do not swing the inner window open completely. Hold the inner window securely during cleaning.
3. Remove residual calcium deposits from the glass window with vinegar or citric acid.
4. After cleaning the inner window, swing it in again and engage the retaining spring.

6.7 Cleaning the steam outlet

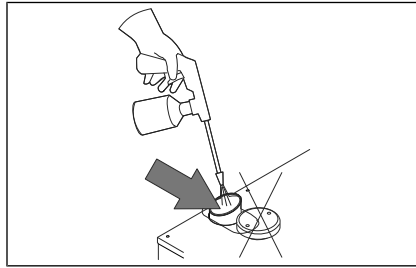


Image: Cleaning the steam outlet

ATTENTION

Risk of physical damage from deposits

- Check the steam outlet and connected piping for deposits.



Use a liquid cleaner containing at most 20% sodium or potassium hydroxide.

Flushing with water is not necessary.

-
1. Examine the steam outlet and connected piping for deposits.
 2. Spray liquid cleaner into the steam outlet.

6.8 Cleaning the condensation hood (optional)



CAUTION

Risk of fire from dirt and grease accumulation

- Clean the hood after use.
- Follow the cleaning instructions.



CAUTION

Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.



CAUTION

Risk of injury from sharp edges

- Wear protective gloves.

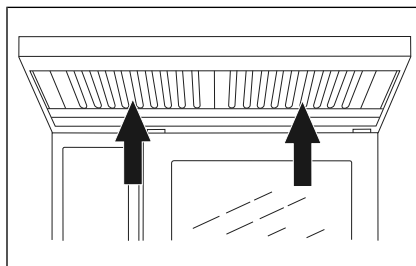


Image: Cleaning the condensation hood

Requirement Unit and hood disconnected from the electric mains
Unit and hood cool

1. Clean housing daily with warm water and a commercially available detergent.
2. Push the grease filter upwards.
3. Pull the grease filter on the underside of the hood forward to remove it.
4. Clean the grease filter and hood with a commercially available cleaning agent.
5. Rinse and dry the grease filter, and replace it in the hood.

6.9 Removing calcium deposits from the unit



To remove calcium deposits manually, fill a manual spray gun with a special decalcifier.

Requirement Cooking zone temperature less than 40 °C
Cooking zone cleaned

1. Dilute special decalcifier with water in a ratio of 1:2.
2. Open the air diverter.
3. Spray the diluted special decalcifier into the cooking zone.
4. Allow to act for 30 minutes.
5. Rinse the cooking zone thoroughly.
6. Examine the cooking zone for any remaining calcium deposits.
7. If necessary, repeat the decalcification.
8. Open the cooking zone door and leave it ajar until the unit is used again.
 - ↳ This extends the service life of the door seal.
 - ↳ No moisture builds up in the cooking zone.

6.10 Cleaning the cooking zone automatically

6.10.1 Preparing for cleaning

ATTENTION

Risk of physical damage from improper cleaning

- Do not clean the unit with a high-pressure cleaner.

Requirement GN containers, baking sheets and grates removed from the cooking zone

1. Remove any food remains from the cooking zone.
 - ↳ The drain screen is not obstructed.
2. Leave only the support rack in the cooking zone in countertop units and the tray trolley in the cooking zone in floor-standing units.
3. Close the cooking zone door.

6.10.2 Selecting the cleaning level



Despite different cleaning times, all cleaning levels required the same amount of water.

Requirement The unit is on

1. Turn the *Select* knob to the *WaveClean* symbol.
 - ↳ The indicator light illuminates.
 - ↳ The left display flashes "CL1".
2. Turn the left knob clockwise and select a cleaning level.
 - ↳ The left display shows the selected cleaning level.
3. Press the "START STOP" button.
 - ↳ The cooking zone is heated or cooled until the cleaning temperature of 60° C is reached.
 - ↳ If the cooking zone temperature is too high, "HOT" appears on the right display; if the cooking zone temperature is too low, "--:--" appears on the right display.
 - ↳ The indicator light for the *Ready2Cook* button flashes.
 - ↳ Once the cleaning temperature is reached, a signal sounds.
 - ↳ "CAr" appears on the right display.

6.10.3 Inserting the cleaning cartridge

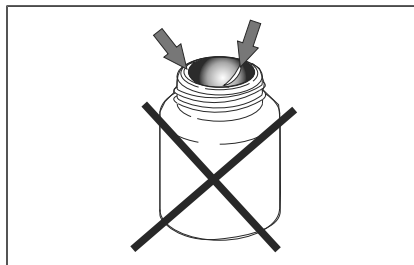


Image: Wax seal on the cartridge damaged



Use only cleaning cartridges with an undamaged wax seal.

If the wax seal is damaged, the cleaner can enter the cleaning circuit prematurely or not dissolve completely, so that complete cleaning is no longer assured.

Insert the cleaning cartridges only when requested to do so.

Requirement Cleaning cartridges sealed and undamaged

1. Open the cooking zone door.
2. Open the cover on the cartridge.

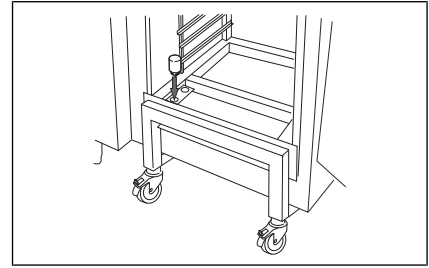
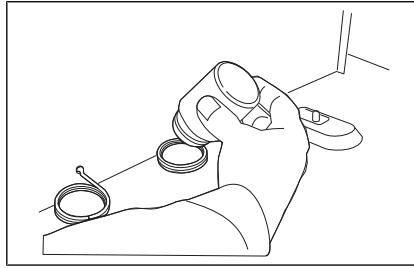


Image: Inserting the cartridge into the countertop unit or the floor-standing unit

3. Place the cartridge into the holder on the air diverter or into the holder on the tray trolley.



Never operate the unit in the automatic cleaning mode without a cleaning cartridge.

If soiling is severe, select the cleaning level "CL3" and use 2 cleaning cartridges.

4. Close the cooking zone door.
 - ↳ The centre display shows the selected cleaning level.
 - ↳ "CAr" appears on the right display.

6.10.4 Starting automatic cleaning

Requirement Water connection is opened

The unit is on

Cooking zone temperature at 60 °C

- Press the "START STOP" button.
- ↳ The button's indicator light flashes.
 - ↳ The centre display shows the selected cleaning level.
 - ↳ The right display shows the remaining time.

6.10.5 Cancelling automatic cleaning



Automatic cleaning is cancelled in the event of a power failure.

- Press the "START STOP" button.
 - ↳ A signal sounds.
 - ↳ The cleaning program is cancelled. The cooking zone is rinsed automatically for 12 minutes.
 - ↳ The *Ready2Cook* button's indicator light goes out.
 - ↳ The "START STOP" button's indicator light comes on.
 - ↳ "SPU" appears on the left display.
 - ↳ The centre display shows the selected cleaning level.
 - ↳ The right display reads "00:12". After the rinse time has elapsed, the displays change.
 - ↳ "End" appears on the left display.
 - ↳ The centre display shows the selected cleaning level.
 - ↳ "CAr" flashes on the right display.
- ↳ Automatic cleaning is cancelled.

6.10.6 Ending automatic cleaning

Requirement Automatic rinsing has stopped after the cleaning program was cancelled or the cleaning time has elapsed

1. Open the cooking zone door.



CAUTION

Risk of injury from remaining cleaning agent

- Wear protective gloves to remove the cleaning cartridge.
-

2. Remove the empty cleaning cartridge.
3. Use the hand shower to thoroughly rinse away any remaining cleaner or rinse aid.
4. Open the cooking zone door and leave it ajar until the unit is used again.
 - ↳ This extends the service life of the door seal.
 - ↳ No moisture builds up in the cooking zone.

6.11 Cleaning the cooking zone semi-automatically

6.11.1 Preparing the cooking zone

ATTENTION

Risk of physical damage from improper cleaning

- Do not clean the unit with a high-pressure cleaner.
-

Requirement GN containers, baking sheets and grates removed from the cooking zone

1. Remove any food remains from the cooking zone.
 - ↳ The drain screen is not obstructed.

2. Leave only the support rack in the cooking zone in countertop units and the tray trolley in the cooking zone in floor-standing units.
3. Close the cooking zone door.

6.11.2 Starting the cleaning program



CAUTION **Dangerous situation**

Failure to observe precautions can result in slight to moderately severe injuries.

- Wear protective clothing.
- Wear breathing protection.

ATTENTION

Risk of physical damage from exceeding the recommended acting time of the cleaner

- Do not allow the cleaner to act longer than specified by the program.

Requirement The unit is on

1. Turn the *Select* knob to the *HandClean* symbol.
 - ↳ The indicator light illuminates.
 - ↳ The left display flashes "CLE".
2. Press the "START STOP" button.
 - ↳ The cleaning program starts. The cooking zone is heated or cooled.
 - ↳ "HOt" appears on the right display while cooling or "--:--" appears on the right display while heating.
 - ↳ The cooking zone temperature of 60° C is reached.
 - ↳ The right display shows the remaining acting time of the cleaner.
3. The acting time of the cleaner has elapsed.
 - ↳ A signal sounds.
 - ↳ "SPr" flashes on the right display.
 - ↳ "CLE" appears on the left display.

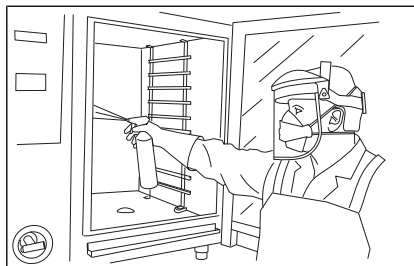


Image: Spraying the cooking zone

4. Put on protective clothing.
5. Open the cooking zone door.
6. Spray the cooking zone, heat register and fan wheel with cleaner.
7. Close the cooking zone door.
 - ↳ The indicator light for the "START STOP" button flashes.
 - ↳ Press the "START STOP" button.
 - ↳ The cleaning process starts.

6.11.3 Rinsing the cooking zone

Requirement The cleaning process has completed
"SHO" appears on the right display

1. Open the cooking zone door.
2. Using the hand shower, thoroughly rinse through the openings in the air diverter.
3. Thoroughly rinse the cooking zone with the hand shower for 3 minutes.
4. Close the cooking zone door.

6.11.4 Drying the cooking zone

Requirement Cooking his own door closed

1. The drying process starts automatically.
 - ↳ The indicator light over the *Hot air* symbol illuminates.
 - ↳ The right display shows the remaining time.



The cooking zone is heated for 5 minutes.

2. After the end of the drying process, a signal sounds.
 - ↳ "End" appears on the right display.
3. Open the cooking zone door and leave it ajar until the unit is used again.
 - ↳ This extends the service life of the door seal.
 - ↳ No moisture builds up in the cooking zone.

6.12 Swinging the air diverter open and closed



CAUTION
Pinch hazard from rotating fan

- Do not operate the unit without the air diverter.
-

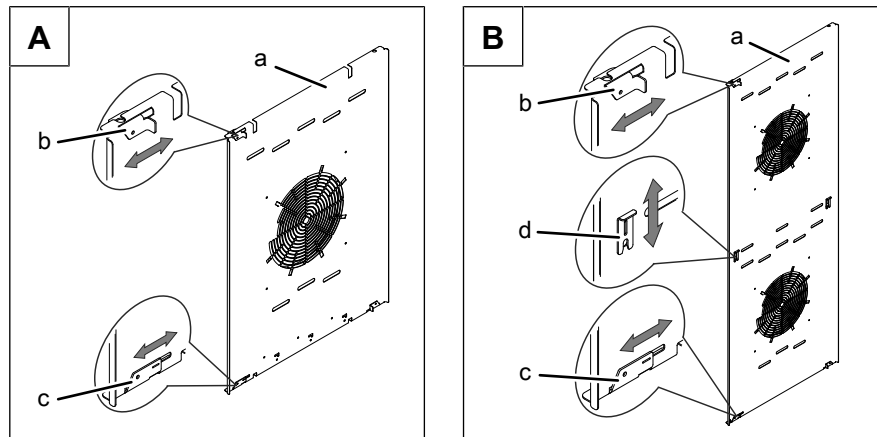


Image: Air diverter fasteners on countertop and floor-standing units

a Air diverter
b Upper fastener

c Lower fastener
d Centre fastener

Swinging the air diverter open

Requirement Unit switched off

1. Remove the left support rack; present only in size 6 and size 10.
2. Loosen the upper fastener.
3. Loosen the lower fastener.
4. Loosen the centre fastener; present only in size 20.
5. Swing the air diverter toward the back wall.

Swinging the air diverter closed

1. Swing back the air diverter along the side wall.
2. Close the upper fastener.
3. Close the lower fastener.
4. Close the centre fastener; present only in size 20.
5. Check the fasteners.
6. Insert the left support rack; present only in size 6 and size 10.

6.13 Inspecting the unit

6.13.1 Performing a visual inspection

ATTENTION

Risk of physical damage from improper inspection

- Inspect in accordance with the inspection intervals.
- Have inspections performed by a capable user.
- In the event of damage or signs of wear, contact customer service immediately and stop using the unit.

Requirement Unit empty and cleaned

Cooking zone door opened completely

→ Inspect housing, cooking zone door and cooking zone yearly for deformation and cracks.

↳ Visual inspection has been performed.

7 Troubleshooting

7.1 Causes of errors and remedies

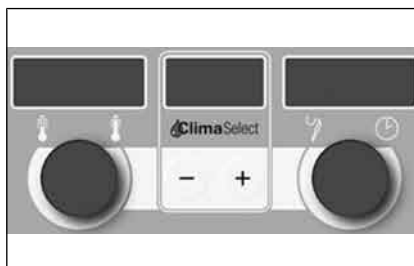


Image: Control panel detail – Left, centre, right display

If an error occurs during operation, the error group appears in the left display and the error number within the group flashes in the right display.

Error group	Error no.	Error	Possible causes	Remedy
03	02	Electronics too hot	- Cooling defective - Ambient temperature too high	- Stop using the unit - Check the cooling air intake - Contact customer service
	02	Electronics too warm	- Heat sources close to the cooling air intake - Cooling air intake clogged or blocked - Ambient temperature too high	- Check the cooling air intake - Set lower temperatures - Contact customer service
	72	Risk of frost	Temperature below 0 °C	Observe ambient conditions for use
	73	Cooking his own overheated	Unit defective	- Stop using the unit - Contact customer service
04	01	Vapour sensor failure	- Faulty wastewater temperature measurement - Vapour condensation is always on	- Unit can be used in the emergency mode - Contact customer service

Error group	Error no.	Error	Possible causes	Remedy
07	02	Fan does not start	- Fan does not rotate - Phase missing - Unit defective	- Restart once - Follow safety instructions - Contact customer service
	03	Cooking zone sensor 1 defective	Sensor failure	- Core temperature sensor is used as substitute sensor - Do not insert core temperature sensor into food to be cooked - Core temperature sensor must remain in cooking zone - Contact customer service
	03	Cooking zone sensor 2 defective (only in floor-standing units)	Sensor failure	
	05	Core temperature sensor defective	Sensor failure	- Use cooking programs without core temperature measurement - Contact customer service
	09	No water	- Water valve closed - Unit defective	- Open the water valve - Contact customer service
-	"-C-"	Configure the unit	Necessary configuration not performed	- Configure the unit - Contact customer service

7.2 Nameplate

When contacting customer service, please always provide the data from the nameplate:

Serial number (SN)	
Type number (TYP)	

8 Dispose of unit in an environmentally responsible manner

Did not dispose of the unit in normal trash. These materials damage your health and the environment when disposed of in normal trash or treated improperly. Dispose of the unit in accordance with local regulations for used appliances. If you have questions, please contact the responsible agencies (for instance, waste disposal).

Unit In addition to valuable materials, used electrical and electronic equipment also contains harmful substances that were needed for their operation and safety.

Cleaning agents Dispose of leftover cleaning agents and cleaning agent containers in accordance with the information provided by the cleaning agent's manufacturer. Observe applicable regional regulations.

9 Manufacturer's declaration



EC Declaration of Conformity for Combi Steamer



Manufacturer:	MKN Maschinenfabrik Kurt Neubauer GmbH & Co. KG Halberstädter Strasse 2a, D-38300 Wolfenbüttel
Person authorised to compile the technical documents:	Peter Helm, Technical Head of Design and Development Halberstädter Strasse 2a, D-38300 Wolfenbüttel

We hereby declare, that the product

Type of unit: Combi steamer for the cooking of food, to be used in the commercial sector
Model of unit: 'FLEXI COMBI' electric combi steamer

Unit numbers:

- 615, 621 "TOUCH" FKECOD615TXXXX, FKECOD621TXXXX
"CLASSIC" FKECOD615CXXXX, FKECOD621CXXXX
- 115, 121 "TOUCH" FKECOD115TXXXX, FKECOD121TXXXX
"CLASSIC" FKECOD115CXXXX, FKECOD121CXXXX
- 215, 221 "TOUCH" FKECOD215TXXXX, FKECOD221TXXXX
"CLASSIC" FKECOD215CXXXX, FKECOD221CXXXX

(X: equipment feature)

complies with the relevant provisions of the following directives:

- Directive 2006/42/EC of 17 May 2006 on machinery and Amendment of Directive 95/16/EC (redraft)
- Directive 2004/108/EC of 15 December 2004 on electromagnetic compatibility
- Directive 2002/95/EC (RoHS) of 27 January 2002
- REGULATION (EC) No. 1935/2004 of 27 October 2004 on materials and articles, which are intended to come into contact with food

The following harmonised standards were used for the assessment of conformity:

- | | |
|---|--|
| • EN 60335-1 : 2002 + A11: 2004 + A1: 2004 + A12: 2006 + A2: 2006 + A13: 2008 + A14: 2010 + A15: 2012 | • EN ISO 12100:2010 |
| • EN 60335-2-42:2003 + A1:2008 | • EN 55014-2:1997 + Corrigendum:1997 + A1:2001 + A2:2008 |
| • EN 55014-1:2006 | |

Affixing of the CE mark: 13

This EC Declaration of Conformity becomes invalid in the case of alterations, which are not agreed with us.

10013864-KOBE--

Wolfenbüttel, 15.10.2013

p.p. Peter Helm
Head of Design and Development

This EC Declaration of Conformity affirms compliance with the named directives but contains no assurance of properties.

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