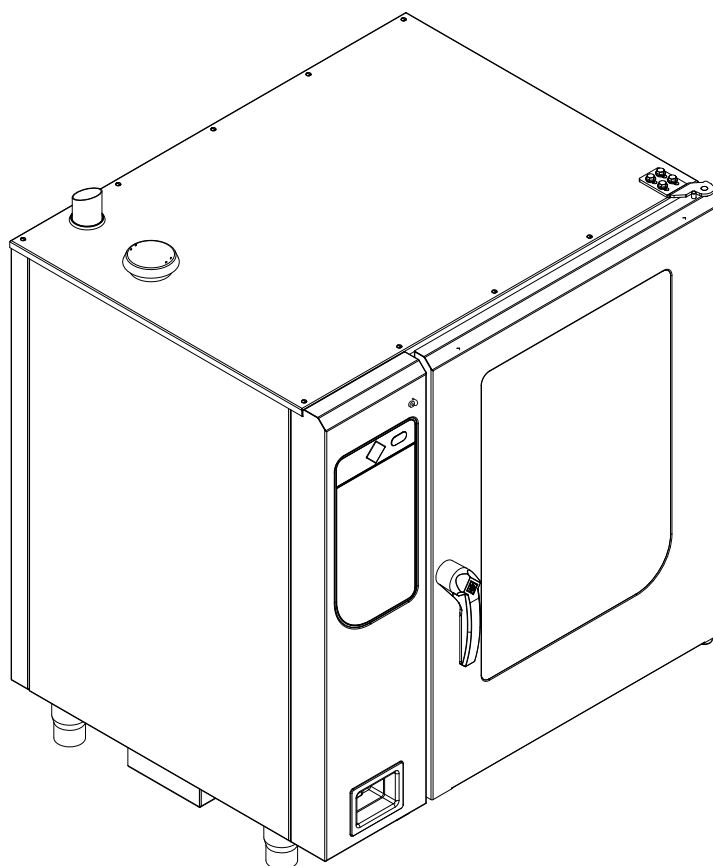




Read the operating instructions prior to  
commissioning

Installation instructions

## Combisteamer



| Unit                  | Energy type | Type of unit        | Model                                                                                        |
|-----------------------|-------------|---------------------|----------------------------------------------------------------------------------------------|
| FlexiCombi MagicPilot | Electric    | Countertop unit     | FKECOD <b>615</b> G2<br>FKECOD <b>621</b> G2<br>FKECOD <b>115</b> G2<br>FKECOD <b>121</b> G2 |
|                       |             | Floor-standing unit | FKECOD <b>215</b> G2<br>FKECOD <b>221</b> G2                                                 |

10000025650AINBE-

en-GB

**Manufacturer**

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# 1 Introduction

## 1.1 About this manual

The instruction manual is part of the unit and contains information on safe installation of the unit.

Observe and adhere to the following instructions:

- Read the instruction manual in its entirety prior to installation.
- Make the instruction manual available to the installer at the operating site at all times.
- Preserve the installation manual throughout the service life of the unit.
- Insert any supplements from the manufacturer.
- Pass on the installation manual to any subsequent operator of the unit.

**Target group** The target group for the installation manual is trained technical personnel that is familiar with installing and operating 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 lead to slight or moderately severe injuries.

---

---

**ATTENTION**  
**Physical damage**

Failure to comply can cause physical 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.<br>2.      | Action steps, which must be performed in the specified sequence.  |
| ↳             | Result of an action performed or additional information about it. |

## 1.2 Staff qualification

### Explanation of qualification

|               |                                                                                                                                                                                                                                                                           |
|---------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Skilled staff | <ul style="list-style-type: none"> <li>• Skilled staff are those, who due to their professional training, knowledge and experience as well as their knowledge of the relevant standards can assess the tasks given to them and recognize any possible dangers.</li> </ul> |
|---------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

| Type of activity      | Qualification                                                                                                                                                               |
|-----------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Power connection      | <ul style="list-style-type: none"> <li>• Electrician</li> <li>• Specific professional training</li> <li>• Employee of the specialist company concerned</li> </ul>           |
| Water connection      | <ul style="list-style-type: none"> <li>• Plumber</li> <li>• Specific professional training</li> <li>• Employee of the specialist company concerned</li> </ul>               |
| Wastewater connection | <ul style="list-style-type: none"> <li>• Wastewater specialist</li> <li>• Specific professional training</li> <li>• Employee of the specialist company concerned</li> </ul> |

## 1.3 Use of the unit

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

### The use of the unit is prohibited in the following countries:

- USA
- Canada

## 1.4 Warranty

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

- Improper conversion or technical modifications of 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 installer must be familiar with regional regulations and observe them.

The installer must observe the safety instructions in these mounting instructions and in the "Safety information" chapter of the operating instructions.

### **Ensuring conformity with standards**

Observe applicable international, European and national laws, regulations, standards and directives for the unit when transporting, setting up and connecting it.

### **Improper installation**

#### **Risk of property damage and personal injury from improper installation**

- Install the unit only as specified in these installation instructions.
- Do not add anything to the unit or modify the unit.
- Use only original spare parts.

### **Transportation and storage**

#### **Risk of personal injury and property damage from improper transportation and improper storage**

- Store the unit in a dry, frost-free environment.
- Observe the safety regulations for the lifting gear used.
- Attach the unit to the lifting gear securely during transport and setup, and prevent it from dropping.
- Transport the unit in an upright position, do not tilt or stack.
- Pay attention to protruding parts when transporting the unit without packaging.

### **Fire prevention**

#### **Risk of fire from combustible surfaces**

- Observe general fire prevention regulations.

### **Organisational measures**

#### **Risk of property damage and personal injury from lack of organizational measures**

- Identify hazard areas when transporting, setting up and connecting the unit.
- Prior to starting the installation work, notify any operators present about the procedure.
- Prior to starting the installation work, discuss how to behave in an emergency.
- Use equipment and protective gear suitable for the activity.
- Brace housing components to prevent them from falling over and dropping.

**Setup Risk of property damage and personal injury from improper setup**

- Ensure that the installation area has adequate load-bearing capacity.
- Wear safety shoes and protective gloves.

**Electrical connection Risk of fire from improper connection**

- Observe applicable regional regulations of the electrical utility.
- Ensure that only electricians licensed by the electric utility connect the unit.
- Ensure that the electrical system is earthed by a protective earthing conductor.
- Note the information on the nameplate.

**Risk of electric shock from live components.**

- Prior to working on the electrical system, switch off the unit, disconnect the electrical system from the mains and prevent power from being switched on again. Check to ensure absence of voltage.
- Use only insulated tools.

**Unit on castors or rollers Risk of the supply cable tearing off with units on rollers or cylinders**

- The securing device must be designed for a tensile force of at least 0.6 kN.
- The safety cable must be shorter than the connecting cable of the appliance.
- Do not fit castors under a standard base frame with adjustable appliance legs.

**Commissioning Risk of property damage and personal injury from improper commissioning**

- Read the operating instructions prior to commissioning. Observe the safety instructions in this installation manual and in the "Safety information" chapter of the operating instructions.
- Put the unit into service only after a successful function test following assembly.
- Put the unit into service only after it has reached room temperature.
- Observe the units during operation.

## 3 Description of the unit

### 3.1 Overview of the unit

#### 3.1.1 Countertop unit

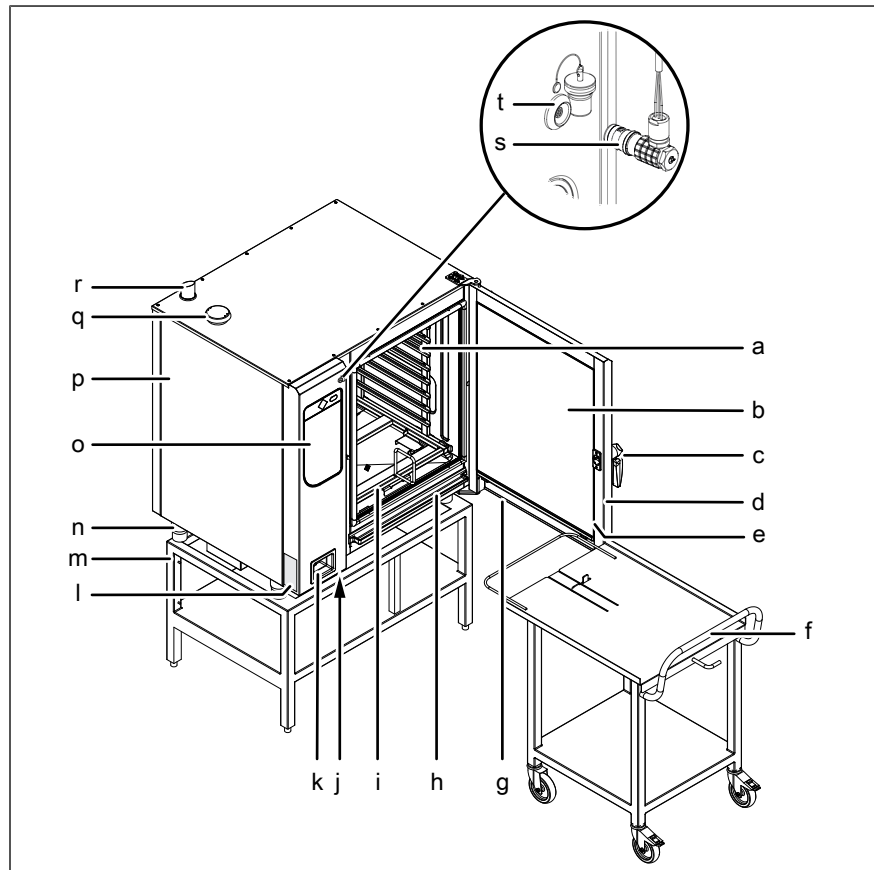


Image: Unit with tray rack trolley

- |                                       |                                                     |
|---------------------------------------|-----------------------------------------------------|
| a Tray rack                           | k Hand shower (optional)                            |
| b Insulated window                    | l Nameplate                                         |
| c Door handle                         | m Base frame (optional)                             |
| d Cooking zone door                   | n Equipment leg                                     |
| e Lighting (door)                     | o Control unit                                      |
| f Tray rack trolley (optional)        | p Housing                                           |
| g Steam drain channel, door           | q Air inlet                                         |
| h Steam drain channel, unit           | r Steam outlet                                      |
| i Guide rail for tray rack (optional) | s Core temperature sensor (optional)                |
| j USB port (covered)                  | t Connection for core temperature sensor (optional) |

### 3.1.2 Floor-standing unit

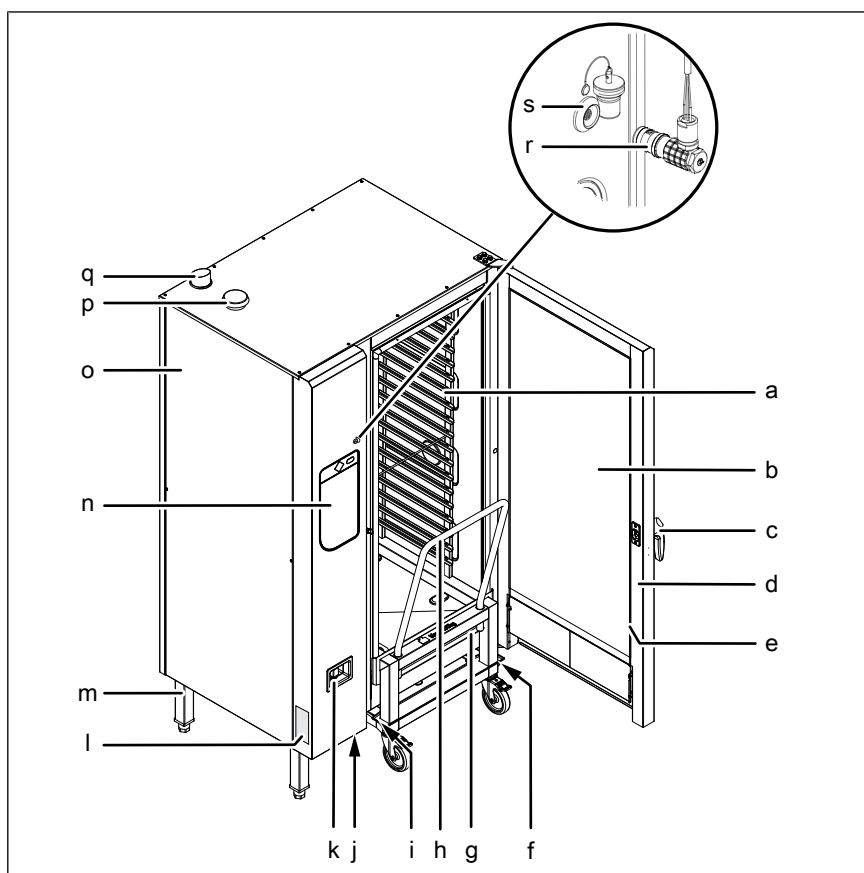


Image: Unit with tray trolley

- |   |                    |   |                                                   |
|---|--------------------|---|---------------------------------------------------|
| a | Tray rack          | k | Hand shower (optional)                            |
| b | Insulated window   | l | Nameplate                                         |
| c | Door handle        | m | Equipment leg                                     |
| d | Cooking zone door  | n | Control unit                                      |
| e | Lighting (door)    | o | Housing                                           |
| f | Guide rail (right) | p | Air inlet                                         |
| g | Tray trolley       | q | Steam outlet                                      |
| h | Push handle        | r | Core temperature sensor (optional)                |
| i | Guide rail (left)  | s | Connection for core temperature sensor (optional) |
| j | USB port (covered) |   |                                                   |

### 3.2 Equipment and connection data



- All voltages listed below are technically available.
- For some voltages, however, the implementation must be agreed with the manufacturer.
- The voltage for which the device is designed is indicated on the nameplate.

| Size                                                                                                                                                                                | 615                                   | 621  | 115               | 121  | 215                  | 221                      |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------|------|-------------------|------|----------------------|--------------------------|
| Dimensions                                                                                                                                                                          |                                       |      |                   |      |                      |                          |
| Unit<br>Length x Width x Height (mm)                                                                                                                                                | 997 x 799 x 790                       |      | 997 x 799 x 1060  |      | 1075 x 813<br>x 1960 | 1115 x 999<br>x 1960     |
| Dimensions of the unit on casters                                                                                                                                                   |                                       |      |                   |      |                      |                          |
| Unit<br>Length x Width x Height (mm)                                                                                                                                                | 1151 x 926 x 792                      |      | 1151 x 926 x 1062 |      | 1246 x 935<br>x 1962 | 1366 x<br>1126 x<br>1962 |
| Weight                                                                                                                                                                              |                                       |      |                   |      |                      |                          |
| Unit ≈ (kg)                                                                                                                                                                         | 120                                   | 125  | 145               | 150  | 295                  | 368                      |
| Weight of the unit on casters                                                                                                                                                       |                                       |      |                   |      |                      |                          |
| Unit ≈ (kg)                                                                                                                                                                         | 144                                   | 149  | 171               | 176  | 315                  | 400                      |
| Emissions                                                                                                                                                                           |                                       |      |                   |      |                      |                          |
| Noise level (db (A))                                                                                                                                                                | < 70                                  |      |                   |      |                      |                          |
| Steam output (g/h)                                                                                                                                                                  | 2760                                  | 5540 | 4210              | 8080 | 8400                 | 16140                    |
| Steam output (m³/h)                                                                                                                                                                 | 4,7                                   | 9,4  | 7,1               | 13,7 | 14,2                 | 27,4                     |
| Latent heat (W)                                                                                                                                                                     | 1872                                  | 3762 | 2862              | 5490 | 5706                 | 10962                    |
| Sensible heat (W)                                                                                                                                                                   | 1248                                  | 2508 | 1908              | 3660 | 3804                 | 7308                     |
| With condensation hood                                                                                                                                                              |                                       |      |                   |      |                      |                          |
| Steam output (g/h)                                                                                                                                                                  | 830                                   | 1660 | 1260              | 2430 | 2520                 | 4840                     |
| Steam output (m³/h)                                                                                                                                                                 | 1,4                                   | 2,8  | 2,1               | 4,1  | 4,3                  | 8,2                      |
| Latent heat (W)                                                                                                                                                                     | 562                                   | 1129 | 859               | 1647 | 1712                 | 3289                     |
| Sensible heat (W)                                                                                                                                                                   | 1248                                  | 2508 | 1908              | 3660 | 3804                 | 7308                     |
| The sensible and latent heat amounts are determined in Germany on the basis of VDI 2052 at a connection voltage of 400 V. Regulations applying in other regions may vary from this. |                                       |      |                   |      |                      |                          |
| Operating environment                                                                                                                                                               |                                       |      |                   |      |                      |                          |
| Temperature (°C)                                                                                                                                                                    | 5 — 40                                |      |                   |      |                      |                          |
| Relative humidity (%)<br>Non-condensing                                                                                                                                             | 95                                    |      |                   |      |                      |                          |
| Cooking zone light                                                                                                                                                                  |                                       |      |                   |      |                      |                          |
| Light bulb                                                                                                                                                                          | LED module                            |      |                   |      |                      |                          |
| Power connection                                                                                                                                                                    |                                       |      |                   |      |                      |                          |
| Protection class                                                                                                                                                                    | IPX5, IPX6 (optional)                 |      |                   |      |                      |                          |
| Type of connection                                                                                                                                                                  | 3PE / AC 50/60 Hz, 3NPE / AC 50/60 Hz |      |                   |      |                      |                          |

| Size                                               | 615                      | 621    | 115    | 121     | 215     | 221     |
|----------------------------------------------------|--------------------------|--------|--------|---------|---------|---------|
| <b>Voltage (V)</b>                                 | <b>200</b>               |        |        |         |         |         |
| Connected load (kW)                                | 10.1                     | 16.3   | 14.7   | 25.5    | 29.4    | 50.9    |
| Fuse (A)                                           | 3 x 35                   | 3 x 50 | 3 x 50 | 3 x 80  | 3 x 100 | 3 x 180 |
| <b>Voltage (V)</b>                                 | <b>208</b>               |        |        |         |         |         |
| Connected load (kW)                                | 10.2                     | 17.4   | 15.7   | 27.3    | 31.4    | 54.6    |
| Fuse (A)                                           | 3 x 35                   | 3 x 50 | 3 x 50 | 3 x 80  | 3 x 100 | 3 x 180 |
| <b>Voltage (V)</b>                                 | <b>220</b>               |        |        |         |         |         |
| Connected load (kW)                                | 11.6                     | 19.7   | 17.7   | 30.8    | 35.4    | 61.4    |
| Fuse (A)                                           | 3 x 35                   | 3 x 63 | 3 x 63 | 3 x 100 | 3 x 125 | 3 x 180 |
| <b>Voltage (V)</b>                                 | <b>230</b>               |        |        |         |         |         |
| Connected load (kW)                                | 12.6                     | 21.4   | 19.3   | 33.6    | 38.6    | 67      |
| Fuse (A)                                           | 3 x 35                   | 3 x 63 | 3 x 63 | 3 x 100 | 3 x 125 | 3 x 180 |
| <b>Voltage (V)</b>                                 | <b>240</b>               |        |        |         |         |         |
| Connected load (kW)                                | 13.7                     | 23.3   | 21     | 36.5    | 42      | 72.9    |
| Fuse (A)                                           | 3 x 35                   | 3 x 63 | 3 x 63 | 3 x 100 | 3 x 125 | 3 x 180 |
| <b>Voltage (V)</b>                                 | <b>380</b>               |        |        |         |         |         |
| Connected load (kW)                                | 9.4                      | 18.9   | 14.4   | 27.6    | 28.7    | 55      |
| Fuse (A)                                           | 3 x 16                   | 3 x 35 | 3 x 25 | 3 x 50  | 3 x 50  | 3 x 100 |
| <b>Voltage (V)</b>                                 | <b>400</b>               |        |        |         |         |         |
| Connected load (kW)                                | 10.4                     | 20.9   | 15.9   | 30.5    | 31.7    | 60.9    |
| Fuse (A)                                           | 3 x 16                   | 3 x 35 | 3 x 25 | 3 x 50  | 3 x 50  | 3 x 100 |
| <b>Voltage (V)</b>                                 | <b>415</b>               |        |        |         |         |         |
| Connected load (kW)                                | 11.2                     | 22.5   | 17.1   | 32.8    | 34.1    | 65.5    |
| Fuse (A)                                           | 3 x 16                   | 3 x 35 | 3 x 25 | 3 x 50  | 3 x 50  | 3 x 100 |
| <b>Voltage (V)</b>                                 | <b>440</b>               |        |        |         |         |         |
| Connected load (kW)                                | 10.4                     | 20.9   | 15.8   | 30.5    | 31.5    | 60.9    |
| Fuse (A)                                           | 3 x 16                   | 3 x 35 | 3 x 25 | 3 x 50  | 3 x 50  | 3 x 100 |
| <b>Voltage (V)</b>                                 | <b>480</b>               |        |        |         |         |         |
| Connected load (kW)                                | 12.3                     | 20.9   | 18.9   | 32.6    | 37.6    | 65.1    |
| Fuse (A)                                           | 3 x 16                   | 3 x 35 | 3 x 25 | 3 x 50  | 3 x 50  | 3 x 100 |
| <b>Softened tap water connection</b>               |                          |        |        |         |         |         |
| Water type                                         | Softened tap water, cold |        |        |         |         |         |
| Temperature (°C)                                   | < 30                     |        |        |         |         |         |
| Residual hardness CaCO <sub>3</sub> (mmol/l (°dH)) | < 1 (5,6)                |        |        |         |         |         |
| Chloride Cl (mg/l)                                 | < 100                    |        |        |         |         |         |
| Iron FE (mg/l)                                     | < 0.2                    |        |        |         |         |         |
| Connection pressure (kPa (bar))                    | 200 (2) — 600 (6)        |        |        |         |         |         |

## Description of the unit

| Size                                                                                                        | 615                                | 621 | 115 | 121 | 215 | 221  |
|-------------------------------------------------------------------------------------------------------------|------------------------------------|-----|-----|-----|-----|------|
| Connection (")                                                                                              | R 3/4                              |     |     |     |     |      |
| Tap water connection                                                                                        |                                    |     |     |     |     |      |
| Water type                                                                                                  | Tap water, cold                    |     |     |     |     |      |
| Temperature (°C)                                                                                            | < 30                               |     |     |     |     |      |
| Carbonate hardness CaCO <sub>3</sub> (mmol/l (°dH))                                                         | < 4 (22,2)                         |     |     |     |     |      |
| Connection pressure (kPa (bar))                                                                             | 200 (2) — 600 (6)                  |     |     |     |     |      |
| A pressure reducer must be installed upstream in the following countries: Denmark, Sweden, Norway, Finland. |                                    |     |     |     |     |      |
| Connection (")                                                                                              | R 3/4                              |     |     |     |     |      |
| Water consumption, steaming                                                                                 |                                    |     |     |     |     |      |
| Softened tap water (l/h)                                                                                    | 16                                 | 21  | 18  | 24  | 36  | 48   |
| Water consumption, combisteaming                                                                            |                                    |     |     |     |     |      |
| Softened tap water (l/h)                                                                                    | 3,5                                | 4,6 | 4   | 5,3 | 8   | 10,6 |
| Water consumption, WaveClean cleaning program                                                               |                                    |     |     |     |     |      |
| Softened tap water (l)                                                                                      | 3                                  |     |     |     |     |      |
| Tap water (l)                                                                                               | 32                                 |     |     |     |     |      |
| Wastewater connection                                                                                       |                                    |     |     |     |     |      |
| Wastewater type                                                                                             | Dirty water, maximum 80 °C         |     |     |     |     |      |
| Connection to unit (mm)                                                                                     | 50                                 |     |     |     |     |      |
| Maximum length (m)                                                                                          | 1 with a drop of at least 5% or 3° |     |     |     |     |      |
| Temperature resistance (°C)                                                                                 | 95                                 |     |     |     |     |      |
| Maximum volume flow (l/min)                                                                                 | 10                                 |     |     |     |     |      |
| Exhaust air connection                                                                                      |                                    |     |     |     |     |      |
| Connection to unit (mm)                                                                                     | 53                                 |     |     |     | 73  |      |
| Maximum length (m)                                                                                          | 2,5                                |     |     |     |     |      |
| Temperature resistance (°C)                                                                                 | 180                                |     |     |     |     |      |

## Floor attachment

| Mandatory for the following types of unit |                                                      |
|-------------------------------------------|------------------------------------------------------|
| FKECOD615G2                               | Only in conjunction with base cabinet and base frame |
| FKECOD621G2                               |                                                      |
| FKECOD115G2                               |                                                      |
| FKECOD121G2                               |                                                      |
| FKECOD121G2-621G2                         | Only in conjunction with stacking kit                |
| FKECOD115G2-621G2                         |                                                      |
| FKECOD121G2-615G2                         |                                                      |
| FKECOD115G2-615G2                         |                                                      |

| Mandatory for the following types of unit |                 |
|-------------------------------------------|-----------------|
| FKECOD215G2                               | Unit on casters |
| FKECOD221G2                               |                 |

## Basic control setting

| Basic setting                   | Parameter s | Standard value    | Adjustment range           | Explanation                                                                                                       |
|---------------------------------|-------------|-------------------|----------------------------|-------------------------------------------------------------------------------------------------------------------|
| Actual voltage                  | 14          | 400               | 100 — 500 V                | Set the local, mean voltage between the line conductors.                                                          |
| Date/time                       |             |                   | yyyy - mm - dd             | Year - Month - Day                                                                                                |
|                                 |             |                   | hh : mm                    | Hour : Minute                                                                                                     |
| Altitude                        | 2           | 0 — 999           | 0 — 999 m                  | Request the altitude above sea level from the closest weather station. If the altitude is unknown, set 0 — 999 m. |
|                                 |             |                   | 1000 m — 1999 m            |                                                                                                                   |
|                                 |             |                   | 2000 m — 2499 m            |                                                                                                                   |
|                                 |             |                   | 2500 m or higher           |                                                                                                                   |
| Volume of audible signal        |             | Medium            | Individual                 | Sets the volume.                                                                                                  |
| Temperature unit setting        | 1           | °C                | °C                         | Celsius (°C)                                                                                                      |
|                                 |             |                   | °F                         | Fahrenheit (°F)                                                                                                   |
| Unit of volume                  | 34          | ml                | (ml)                       | Millilitre (ml)                                                                                                   |
|                                 |             |                   | (fl.oz.)                   | Fluid ounce (fl.oz.)                                                                                              |
|                                 | 35          | Imperial (fl.oz.) | Imperial (fl.oz.)          | Imperial fluid ounce                                                                                              |
|                                 |             |                   | U.S. (fl.oz.)              | U.S. fluid ounce                                                                                                  |
| Water filter maintenance        | 44          | 0                 | 0 — 99900 l                | Water quantity up to the maintenance message.                                                                     |
|                                 |             |                   |                            | 0 = No maintenance message                                                                                        |
| Network                         |             | DHCP              | Network address and DHCP   | Select and set interface.                                                                                         |
| Kitchen control system          | 652         | Disabled          | 0 = Disabled<br>1 = Active | Indicates whether the Kitchen management system is being used.                                                    |
|                                 | 659         | Ethernet          | 0 = Ethernet<br>1 = Serial | Type of signal transmission (interface)                                                                           |
|                                 | 653         | 1188              | 0 — 65535                  | TCP port setting                                                                                                  |
|                                 | 654         | 254               | 0 — 254                    | Unit address                                                                                                      |
| 80 % power                      | 3           | 100               | 80 %                       | Power can be limited to 80 % (for special applications).                                                          |
|                                 |             |                   | 100 %                      |                                                                                                                   |
| Power optimisation system (LOA) | 42          | Off               | On                         | If an energy optimization system is connected, "On" must be selected for the unit to heat.                        |
|                                 |             |                   | Off                        |                                                                                                                   |

## Description of the unit

| Basic setting       | Parameter<br>s | Standard<br>value | Adjustment<br>range | Explanation                                                                                                                                                                                                                                                         |
|---------------------|----------------|-------------------|---------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Settings parameters |                |                   |                     | <ol style="list-style-type: none"> <li>1. Set parameters via the roller.</li> <li>2. Tap the "Read" button to display the set value.</li> <li>3. Specify another value via the button panel.</li> <li>4. Press the "Write" button to save the new value.</li> </ol> |

### Basic control setting (Advanced)

| Basic setting                       | Parameter<br>s | Standard<br>value | Adjustment<br>range                                                                                                                                                                                                                                         | Explanation                                                                                                                                                             |
|-------------------------------------|----------------|-------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Generator operation                 | 45             | 0                 | 0 = No<br>1 = Yes                                                                                                                                                                                                                                           | If a generator is used to supply electricity                                                                                                                            |
| HoodIn<br>(Vapour elimination)      | 48             | 1                 | 0 = Lower water consumption,<br>large amount of steam in the unit<br>when the cooking chamber door is<br>opened<br>1 = Normal<br>2 = Higher water consumption,<br>greatly reduced amount of steam<br>in the unit when the cooking<br>chamber door is opened | Setting of the strength of the vapour<br>elimination level .<br>Depending on the setting, cooking method<br>and cooking product, water consumption<br>may be increased. |
| Time format                         | 675            | 0                 | 0 = 24 h<br>1 = 12 h                                                                                                                                                                                                                                        | Sets the 12 h or 24 h time format                                                                                                                                       |
| Format for cooking<br>program times | 676            | 0                 | 0 = hh:mm<br>1 = mm:ss<br>2 = Automatic                                                                                                                                                                                                                     | Display format for cooking program times                                                                                                                                |

## 4 Transporting the unit



### CAUTION

**Risk of property damage and personnel injury from tipping equipment**

- Do not linger next to or behind raised equipment.
- Move raised equipment carefully.



### CAUTION

**Risk of property damage and personnel injury from tipping unit**

- Do not drive the unit with castors to the installation site on the castors.
- ⇒ Only move the unit to the installation site using a suitable means of transport.

### ATTENTION

**Risk of physical damage from improper transport**

- Transport the unit upright.
- Do not tilt or stack the unit.
- Pay attention to protruding parts when transporting the unpacked unit.

Prior to transporting the unit to the installation site, ensure that:

- The roadway has adequate load-bearing capacity.
- Wall openings are large enough.

### 4.1 Transporting the unit to the installation site

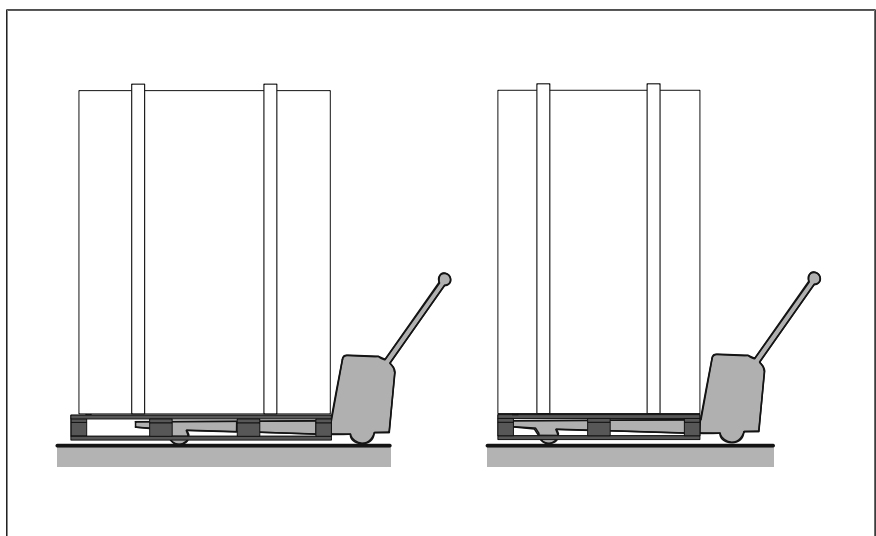


Image: Lengthwise and crosswise transport on pallet

→ Use suitable transport means to move the unit to the installation site.

## 4.2 Unpacking the unit



---

### CAUTION

#### Risk of injury from sharp edges

- Wear protective gloves.
- 



---

When unpacking the unit, inspect it for transport damage.

Do not install damaged units or put into service.

---

1. Remove the packaging.
2. Pull the protective film off the unit.
3. Remove the packaging material from the cooking zone completely.
4. Clean the unit (See Operating instructions).
5. Enter the information from the nameplate into the Commissioning report.
6. Enter the information from the nameplate into the Operating instructions.

## 5 Setting up the unit



### **WARNING**

#### **Risk of burns from spraying hot fat**

- Set up deep fat fryers outside the range of the hand shower.



### **WARNING**

#### **Danger of the unit tipping over on castors**

If the unit is tilted on castors, it may tip over and seriously injure you.

- Do not tip the unit on castors.



### **CAUTION**

#### **Risk of crushing from improper setup**

- Protect the unit and work area during setup and alignment.



### **CAUTION**

#### **Risk of fire from failure to observe applicable regional fire prevention regulations**

- Observe applicable regional fire prevention regulations.

### **ATTENTION**

#### **Risk of physical damage from overheating of the unit**

- Do not set up the unit close to heat sources.

### **ATTENTION**

#### **Property damage caused by overturning equipment during extreme heeling of a vessel.**

When installing on ships, it must be ensured that the device cannot slip or tip due to the movements of the ship.

The different operating conditions of each ship must be taken into account.

If necessary, the device must be additionally fixed to the wall or ceiling.

### **Planning drawing**

The planning drawing and additional documents are available on the manufacturer's Internet page by entering the equipment number (see Impressum).

5.1 Maintaining minimum clearances

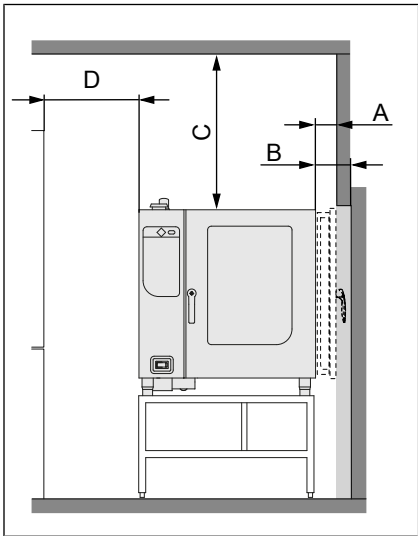


Image: Minimum clearances to walls, ceiling or units

| A                                                                                         | B   | C * | D ** |
|-------------------------------------------------------------------------------------------|-----|-----|------|
| 50                                                                                        | 100 | --- | 50   |
| All dimensions in mm                                                                      |     |     |      |
| * Depending on the kitchen ventilation system and the material composition of the ceiling |     |     |      |
| ** Recommended for service work 500 mm                                                    |     |     |      |

The following clearances from walls, ceilings or other equipment must be maintained when setting up the unit:

- Left, right and rear at least 50 mm.
- For service work, 500 mm on the left is recommended.
- For parking the tray trolley, 800 mm on the left.
- Clearance from heat sources (baking oven), 500 mm on the left.
- Clearance to deep-fat fryers, at least one length of the hand shower on the left and right.

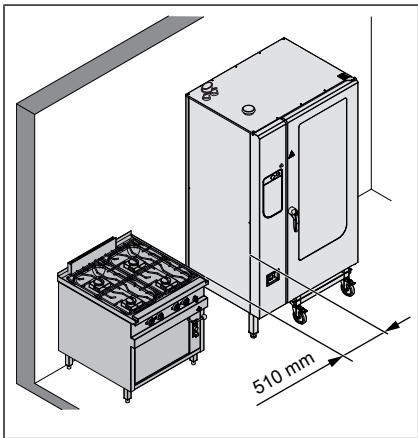


Image: Minimum distance to devices with high heat radiation



### ATTENTION

#### Material damage to the device control due to excessive ambient temperatures

Minimum distance to devices with large heat radiation 510 mm.

These include, for example:

- Gas stoves
- Gas griddle plates
- Grills
- Deep fryers



If the specified distances to units with high heat radiation cannot be implemented, a heat protection panel can also be used for the following units.

- FKECOD615G2
- FKECOD621G2
- FKECOD115G2
- FKECOD121G2

This heat protection panel is offered as an accessory by the manufacturer and is fixed directly to the Combisteamer.

The necessary distance to units with high heat radiation is therefore reduced.

## 5.2 Lifting the unit off the pallet



### CAUTION

#### Risk of property damage and personnel injury from tipping equipment

- Do not linger next to or behind raised equipment.
- Move raised equipment carefully.

### ATTENTION

#### Risk of physical damage from lifting the unit incorrectly

- Place the forks of the lift truck next to the waste trap.

- Requirement** Unit unpacked  
Protective film removed  
Unit cleaned  
Locking brake fixed

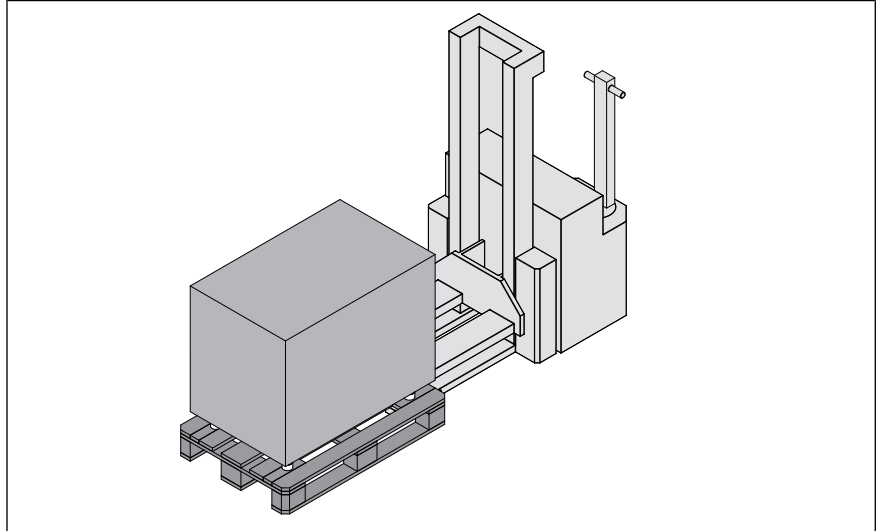


Image: Lifting the unit off the pallet

1. Slide the forks of the pallet truck under the unit and to the right of the waste trap.
2. Lift the unit off the pallet.

### 5.3 Setting up the unit on the equipment legs

- Requirement** The floor must carry the weight of the unit

1. Lift the unit with the pallet truck.
2. Move the unit to the installation site.
3. Place the unit on the floor.
4. Set up the unit in accordance with the planning drawing (see "Planning drawing").

## 5.4 Setting up the unit on a base frame

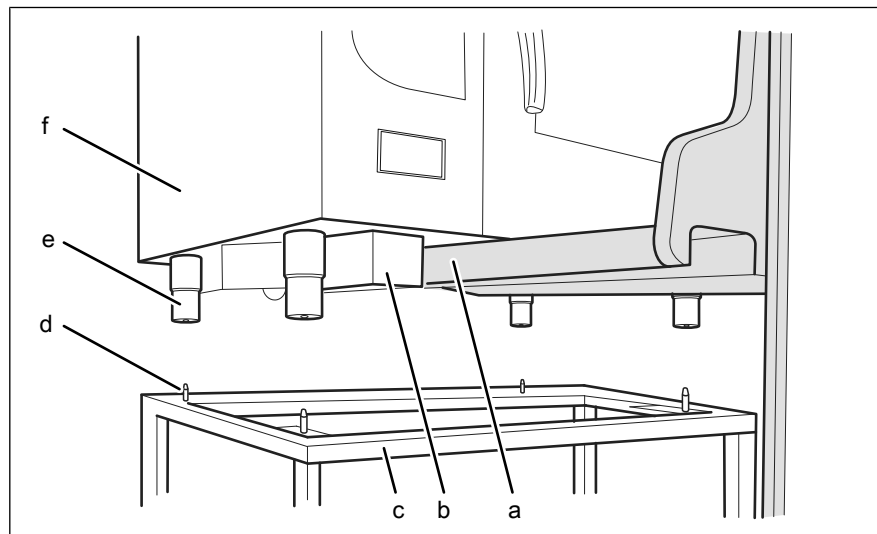


Image: Setting up the unit on a base frame

- |                          |                 |
|--------------------------|-----------------|
| a Lifting fork           | d Stud bolt     |
| b Waste trap on the unit | e Equipment leg |
| c Base frame             | f Unit          |

- Requirement** The base frame must carry the weight of the unit  
 Base frame levelled  
 Base frame must be set up in accordance with the planning drawing
1. Lift the unit.
  2. Place the unit over the stud bolts and onto the base frame.



### CAUTION

#### Risk of scalding due to spillage of hot cooked food

- Attach sticker if the upper slide-in rails are higher than 1,6 m.

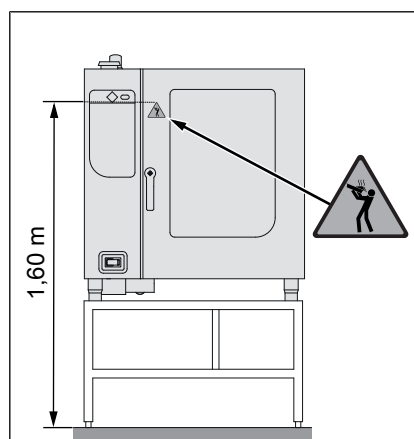


Image: Attach a warning sign about the shelf height

3. Clean the adhesive surface for the sticker.
4. Attach the sticker to the cooking zone door at a height of 1,6 m.

### 5.4.1 Installing the support rack

Depending on the version, the base frame can be equipped with a support rack.

The support rack is used to hold containers, metal trays and grates.

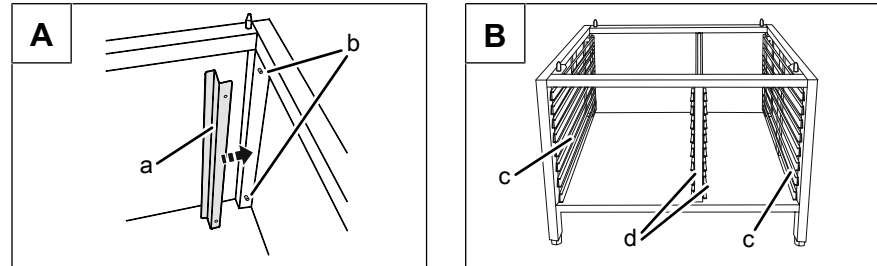


Image: A Stop profile, B Support rack

a Stop profile  
b Pin

c Outboard support rack  
d Inboard support rack

**Requirement** Pins installed in the uprights of the base frame

1. Place the stop profiles on the pins (at the back).
2. Install the support racks.

## 5.5 Aligning the unit

### 5.5.1 Aligning countertop unit

**Requirement** Base frame levelled

- Level the unit by screwing the equipment legs in or out.
- Fill out the Commissioning report.

### 5.5.2 Aligning floor-standing units

#### ATTENTION

#### Risk of water discharge from leaking cooking zone

The cooking zone will leak if the tray trolley is not aligned.

- Operate a floor-standing unit only with the tray trolley.
- Align the tray trolley carefully.



Align unit on castors by placing washers between castors and unit.



The tray trolley is needed to align a floor-standing unit.  
Prepare the tray trolley.

## Aligning tray trolley

**Requirement** The floor under and in front of the unit is flat

1. Level the unit by screwing the equipment legs in or out.
2. If the floor conditions are poor, insert spacers on the casters of the tray trolley.
3. Open the cooking zone door.
4. Move the tray trolley into the unit until it stops and check the alignment.
5. Close the cooking zone door.
  - ↳ The sheet metal seal on the tray trolley should make full contact (no gaps) with the door seal.
  - ↳ The shelves in the unit should be horizontal.
6. Fill out the Commissioning report.

## Aligning the tray trolley with the EasyIn insertion system

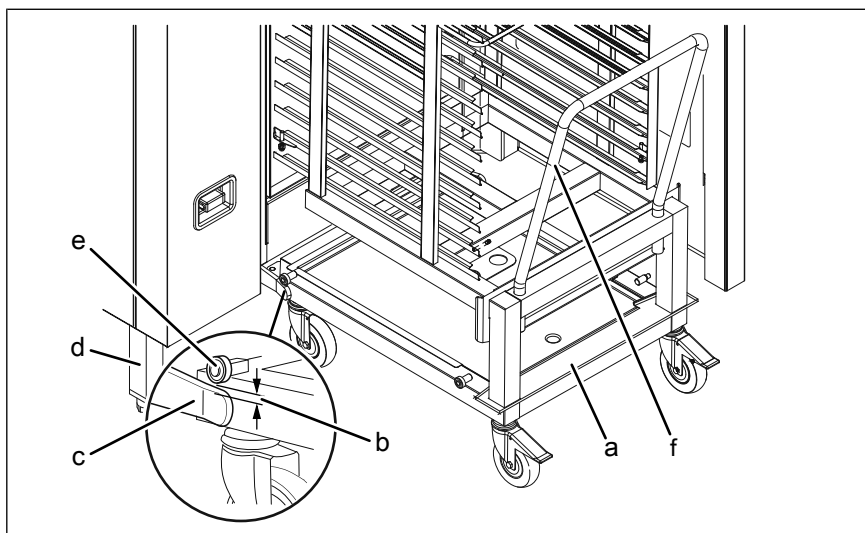


Image: Aligning the tray trolley with the insertion system

- |                |                 |
|----------------|-----------------|
| a Tray trolley | d Equipment leg |
| b Distance     | e Roller        |
| c Support rail | f Push handle   |

1. Level the unit by screwing the equipment legs in or out.
2. Open the cooking zone door.
3. Place the tray trolley against the support rails.
4. Screw the equipment legs in or out, until the support rollers are 1 mm — 5 mm above the guide rails.
5. Retract the tray trolley.
6. Level the support rails.
7. Move the tray trolley into the unit until it stops and check the alignment.
  - ↳ The casters of the inserted tray trolley should no longer have floor contact.
8. Remove the push handle.

9. Close the cooking zone door.
10. Fill out the Commissioning report.

## 5.6 Fastening the unit to the floor

### 5.6.1 Securing the unit against tilting



#### **WARNING**

##### **Risk of accidents from inadequate fastening**

The unit may tip over

- The unit must be fastened to the floor by suitable methods depending on the type of unit.
- Observe the requirements for the condition of the floor.
- Observe the requirements for the type of fastening.
- Note the instructions from the manufacturer of the fastenings.

Depending on the size, it is mandatory that certain types of Combisteamers are secured against tilting, and this also applies to Combisteamers in conjunction with a stacking kit, air recirculation hood, base frame or base cabinet.

Types of units, which must be secured against tilting (see "Unit and connection data").

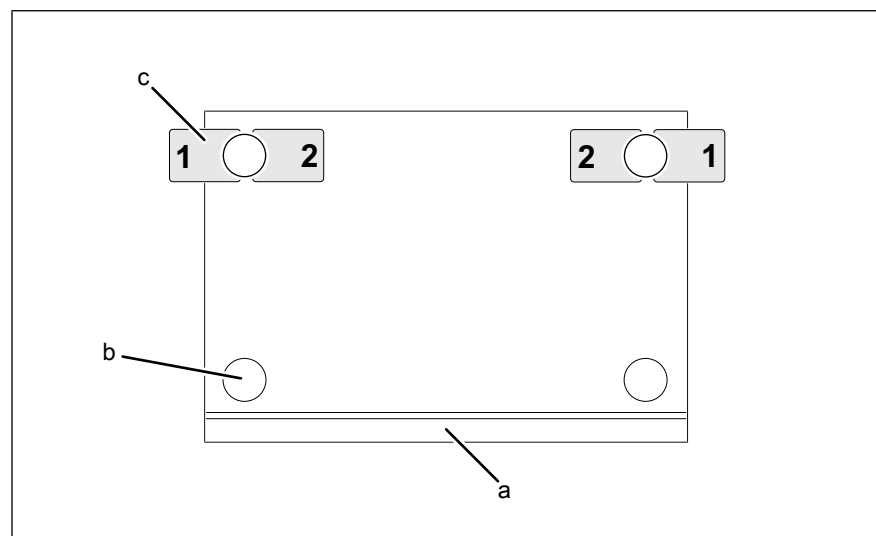


Image: Arrangement of the base plates (view from above)

- |   |                             |   |             |
|---|-----------------------------|---|-------------|
| a | Cooking zone door           | c | Base plates |
| b | Equipment leg or base frame |   |             |

A special fastening set, which secures the unit against tilting, is supplied by the manufacturer or is available as an accessory.

The fastening set comprises two floor fastenings and all the necessary components for screwing or bonding them to the floor.

The unit or base frame is fastened with two floor fastenings as shown in the drawing.

## Floor without steam barrier

In the case of floors without a steam barrier, the floor plates are screwed to the floor with the enclosed screws.

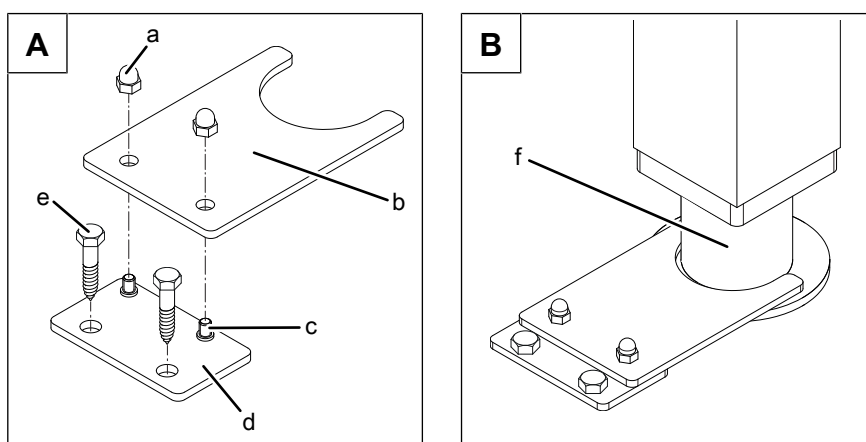


Image: A: Position of the floor plate; B: Floor plate screwed to the floor

- |   |               |   |               |
|---|---------------|---|---------------|
| a | Cap nut       | d | Floor plate   |
| b | Holding plate | e | Wood screw    |
| c | Stud bolt     | f | Equipment leg |

**Requirement** The floor must be capable of taking the weight of the unit  
 The floor must be clean and suitable for the type of fastening  
 The unit is set up and levelled in accordance with the planning drawing

1. Insert the base plate of the fastening set into the holding plate in accordance with the drawing.
2. Screw the cap nuts on hand-tight.
3. Align the floor fastening in accordance with the drawing in position 1-1 or 2-2 on the equipment leg or base frame and then mark the fastening holes on the floor.
4. Mark the position of all the equipment legs or base frame on the floor.
5. Using suitable lifting equipment, move the unit away until the drill holes can be made in the floor.
6. Drill the holes in the diameter of the dowel sufficiently deep into the floor.
7. Carefully move the unit to the installation position.
8. Unscrew the cap nuts and remove the holding plate from the base plate.
9. Screw the base plate to the floor using the enclosed dowels and fastening screws.
10. Ensure that, after the fastening screws have been inserted, the floor seal is restored again.
11. Put the holding plate onto the base plate and fasten it with the cap nuts.
12. Fill out the Commissioning report.

### Floor with steam barrier

In the case of floors with a steam barrier, the floor plates are not screwed to the floor but glued with the enclosed adhesive.

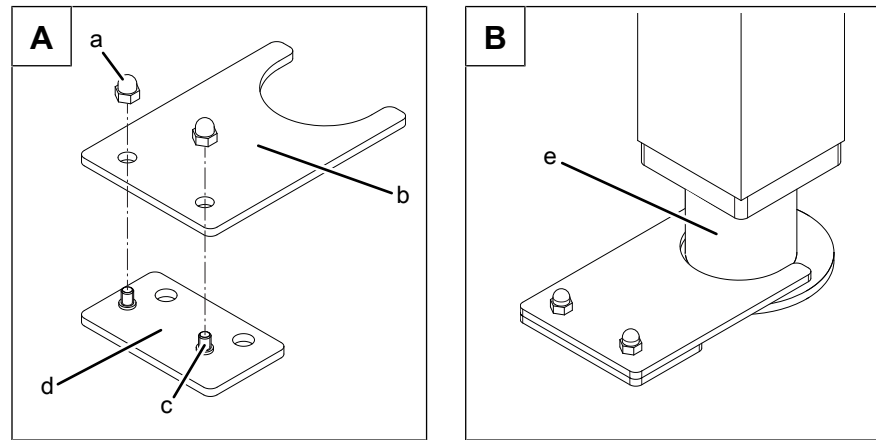


Image: A: Position of the floor plate; B: Floor plate glued to the floor

- a Cap nut
- b Holding plate
- c Stud bolt

- d Floor plate
- e Equipment leg

**Requirement** The floor must be capable of taking the weight of the unit  
The floor must be clean and suitable for the type of fastening  
The unit is set up and levelled in accordance with the planning drawing

1. Insert the base plate of the fastening set into the holding plate in accordance with the drawing.
2. Screw the cap nuts on hand-tight.
3. Align the floor fastening in accordance with the drawing in position 1-1 or 2-2 on the equipment leg or base frame and then mark it on the floor.
4. Unscrew the cap nuts and remove the holding plate from the base plate.
5. Fasten the base plates to the floor with the enclosed adhesive.
  - ↳ Note the manufacturer's instructions for the adhesive.
  - ↳ Apply the adhesive in accordance with the manufacturer's instructions.
  - ↳ Observe the drying time in accordance with the manufacturer's instructions.
6. Put the holding plate onto the base plates and fasten with the cap nuts.
7. Fill out the Commissioning report.

### 5.6.2 Securing the unit against sliding

If required, a Combisteamer size 2XX can be secured against sliding (optional).

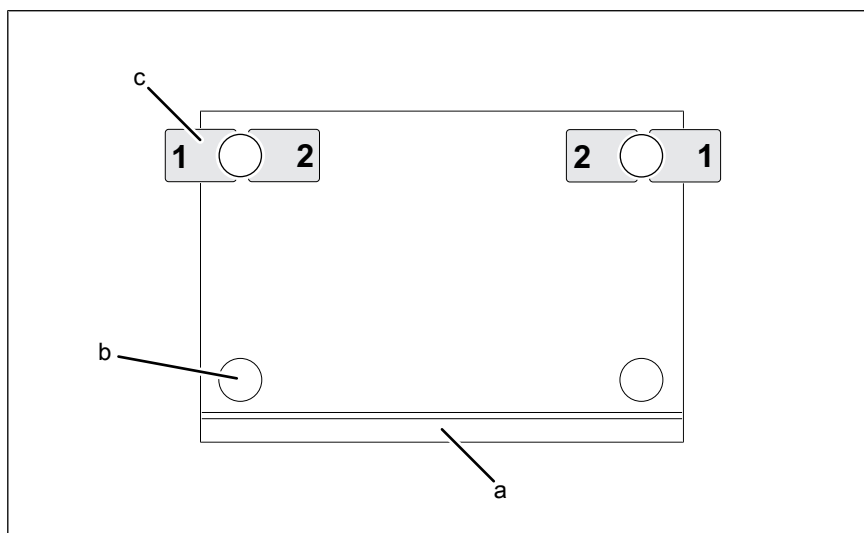


Image: Arrangement of the base plates (view from above)

- a Cooking zone door
- b Equipment leg or base frame
- c Base plates

A special fastening set with floor plates for securing the unit against sliding is available from the manufacturer as an accessory.

The fastening kit contains two bottom plates and all components required to bolt or bond to the bottom.

The unit is fastened by means of two bottom plates, as indicated in the drawing.

## Floor without steam barrier

In the case of floors without a steam barrier, the floor plates are screwed to the floor with the enclosed screws.

**Requirement** The floor must be capable of taking the weight of the unit  
The floor must be clean and suitable for the type of fastening  
The unit is set up and levelled in accordance with the planning drawing

1. Align the bottom plates in position 1-1 or 2-2 on the equipment leg as shown in the drawing and mark the fastening holes on the bottom.
2. Mark the position of all equipment legs on the floor.
3. Using suitable lifting equipment, move the unit away until the drill holes can be made in the floor.
4. Drill the holes in the diameter of the dowel sufficiently deep into the floor.
5. Carefully move the unit to the installation position.
6. Using the anchors and fastening screws provided, screw the bottom plates to the bottom.
7. Ensure that, after the fastening screws have been inserted, the floor seal is restored again.
8. Fill out the commissioning report.

### Floor with steam barrier

In the case of floors with a steam barrier, the floor plates are not screwed to the floor but glued with the enclosed adhesive.

**Requirement** The floor must be capable of taking the weight of the unit  
The floor must be clean and suitable for the type of fastening  
The unit is set up and levelled in accordance with the planning drawing

1. Align the bottom plates in position 1-1 or 2-2 on the equipment leg as shown in the drawing and mark the bottom.
2. Fasten the base plates to the floor with the enclosed adhesive.
  - ↳ Note the manufacturer's instructions for the adhesive.
  - ↳ Apply the adhesive in accordance with the manufacturer's instructions.
  - ↳ Observe the drying time in accordance with the manufacturer's instructions.
3. Fill out the commissioning report.

### 5.6.3 Unit on castors: Attach both castor stops to the floor

**Requirement** The floor must be capable of taking the weight of the unit  
The floor must be clean and suitable for the type of fastening

1. Place the unit in the intended position.
2. Place castor stops on the rear castors.
3. Mark the position of the castor stops on the floor.
4. Remove the unit.
5. Fix the castor stops to the floor using the appropriate material for the floor in question.
6. Observe the manufacturer's specifications for the fastening material.

## 5.7 Securing the unit on casters or rollers to the wall



### CAUTION

**Risk of the supply cable being torn off if the unit is on castors or rollers**

The securing device must be designed for a tensile load of at least 0.6 kN.

The securing cable must be shorter than the connection line of the unit.



To connect the units, supply cables in accordance with 60245 IEC 57 (at least H05RN-F) or DIN VDE 0282-4 with a surface easy to clean and a maximum length of 2 metres must be used.



If a unit is set up and operated flexibly on castors or rollers within the company, it must be secured to a wall to prevent the supply cable from being torn off.

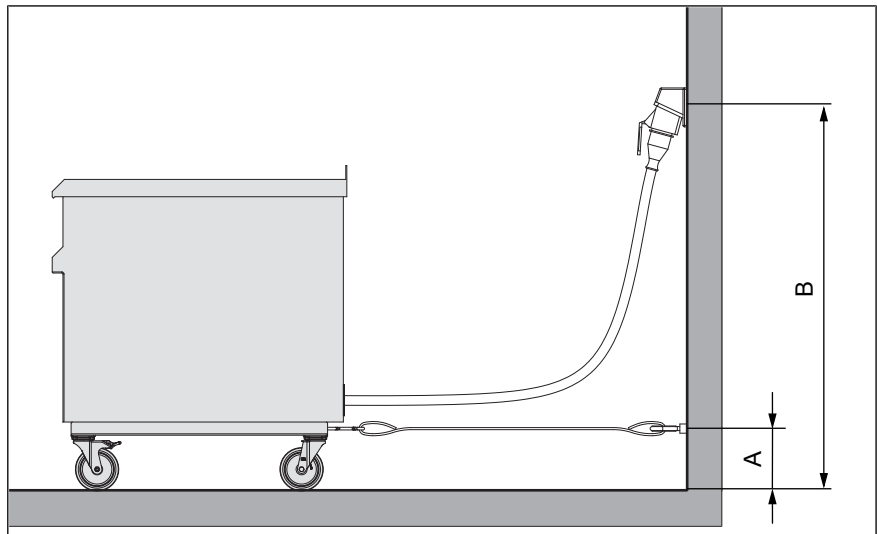


Image: Height: connection and securing (example)

A max. 200 mm

B max. 1000 mm

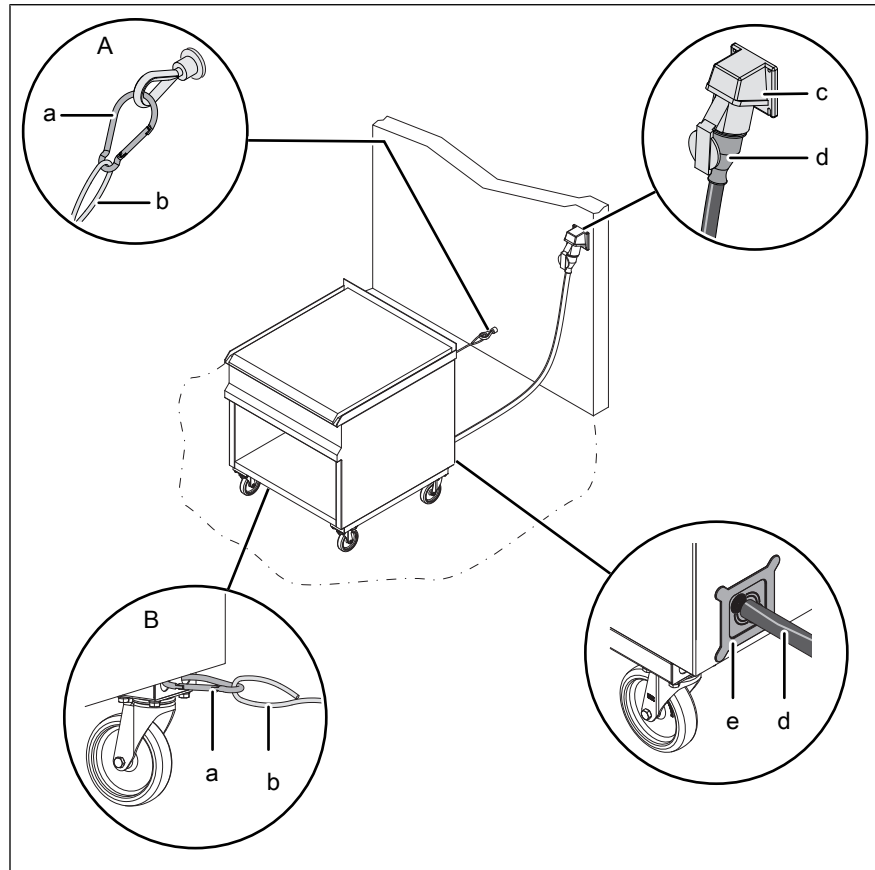


Image: Securing the unit (unit on castors or rollers)

A Securing to the wall (provided by the customer)

a Carabiner

b Safety wire

c Socket (on-site)

B Fastening to the unit

d Supply line with plug

e Breakthrough with diaphragm (rear side, left/right)

1. Move the unit to the intended position or into the castor stops.
2. Guide the safety line along the wall and determine the position of the wall fastening.
  - ↳ The safety wire and wall attachment are not included in the scope of supply.
3. Hook the safety wire and carabiner onto the unit.
  - ↳ Observe the correct position of the carabiner. The carabiner must be closed.
4. Mark the position of the wall attachment.
5. Secure the wall attachment to the wall using the material suitable for the respective wall.
6. Note the manufacturer's instructions for the attachment material.
7. After completing work, check the safe function of the safety wire.

## 6 Connecting the unit



### DANGER

**Risk of personal injury and physical damage from electric shock**

- Prior to working on the unit, ensure that the unit has been disconnected from the mains.
- Do not operate the unit with the housing open.



### CAUTION

**Risk of injury from sharp edges**

- Wear protective gloves.

### ATTENTION

**Risk of physical damage from damage to the lines**

- Remove and attach housing components carefully.

## 6.1 Opening and closing the housing

### 6.1.1 Removing and attaching side wall

#### Removing the side wall

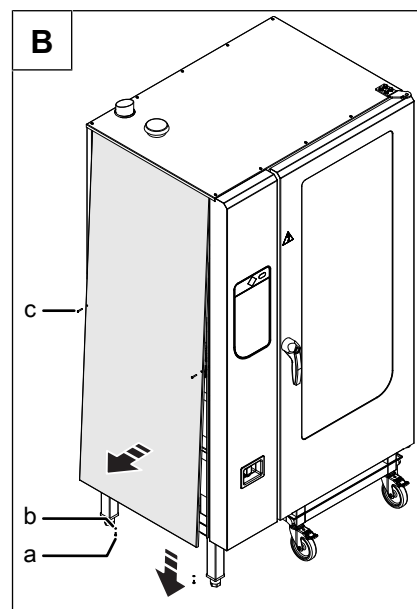
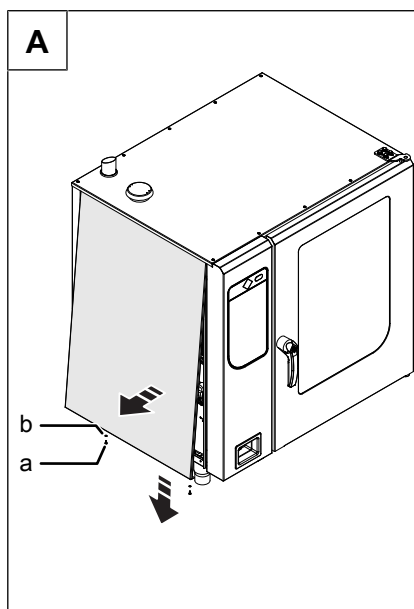


Image: Remove the side wall: A: size 6.x and 10.x, B: size 20.x

- a Screw  
b Washer

- c Screw

1. Unscrew the screws on the side wall.
2. Pull the bottom edge of the side wall forwards.
3. Remove the side wall.

### Attaching side wall

#### ATTENTION

##### Risk of physical damage from leaky housing

- Check seals when attaching the housing parts.
- Replace damaged gaskets.

1. Insert the top edge of the side wall.
2. Carefully push the bottom of the side wall inwards.
3. Fasten the side wall with the screws.
4. Check that the side wall is in contact with the unit on all sides.

## 6.2 Making the power connection

### Electrical installation work

Electrical installation work on the electric system and the unit may only be performed by a specialist company, which is approved by the electric utility company in the particular region. The applicable regional regulations, standards and guidelines must be observed, as well as the connection conditions imposed by the electric utility company responsible.

### Professional qualification for electrical installation work

Electrical installation work on the electrical system and the unit may only be carried out by an electrician from the specialist company assigned to the work.

The unit must be connected on the basis of the information on the nameplate and this manual.

### Wiring diagram

The wiring diagram is included with the unit.

The wiring diagram and additional documents are available on the manufacturer's Internet page by entering the serial number of the unit (see Impressum).

### Power connection cable

Minimum requirements for the unit's power connection cable to the electric mains:

| Connection                                                                                                   | Power connection cable                                                                                           |
|--------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|
| Permanent connection for fixed installation with a cable from the unit to a separate connection box.         | Rubber sheath cable, oil-resistant, shrouded and flexible in accordance with IEC 60245-57 (for example H05RN-F). |
| Connection of the unit with a plug.                                                                          |                                                                                                                  |
| Permanent connection for fixed installation with a permanently laid cable and direct connection to the unit. | PVC sheathed cable for permanent ducting in buildings or damp and wet rooms.                                     |

### Permanent connection



#### CAUTION

**Risk of property damage and personal injury from improper installation**

- In the case of a permanent electrical connection, install an all-phase disconnect switch with at least 3 mm contact opening before the unit.

Install an all-phase disconnect switch if the unit will be connected permanently to the electric mains.



#### CAUTION

**Risk of property damage and personal injury from improper installation**

- The plug-in connection must be readily accessible.

### Plug-in connection

If the unit is connected with a plug to the power-supply mains, use plugs and sockets according to IEC60309.

The socket must be readily accessible so that the unit can be disconnected from the electric mains at any time.

### Insulation monitoring

If there is an unearthed network (IT network), the unit can be incorporated into the insulation monitoring.

### Fault current device

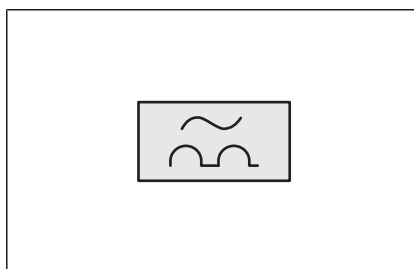


Image: RCD switch type A, circuit symbol

The unit can be connected to a fault current device.

If a fault current device is used, a fault current device type A (RCD type A) must be installed, to ensure that AC fault currents and pulsating DC currents are detected.

If the unit is connected to an electric mains system without a neutral conductor, a type B fault current circuit breaker (RCD type B), which is sensitive to all types of current, must be installed.

Due to special electronic components, the unit generates a small fault current. To ensure that the residual current device does not trip during normal operation, each unit must have its own residual current device.

### Potential equalisation

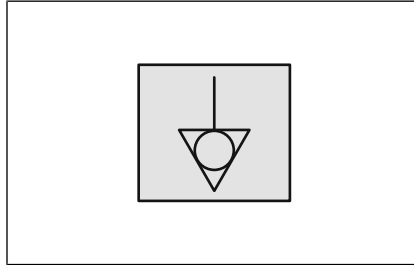


Image: Symbol for potential equalisation

The unit can be included in a potential equalisation system by means of appropriately sized wiring.

### 6.2.1 Connecting the power connection cable



---

#### **DANGER**

**Risk of personal injury and physical damage from electric shock**

- Prior to working on the unit, ensure that the unit has been disconnected from the mains.
  - Do not operate the unit with the housing open.
- 



---

#### **DANGER**

**Risk of personal injury and physical damage from electric shock**

- Before connecting, ensure that the power connection cable has been disconnected from the power supply.
  - Ensure that the power connection cable is undamaged.
-

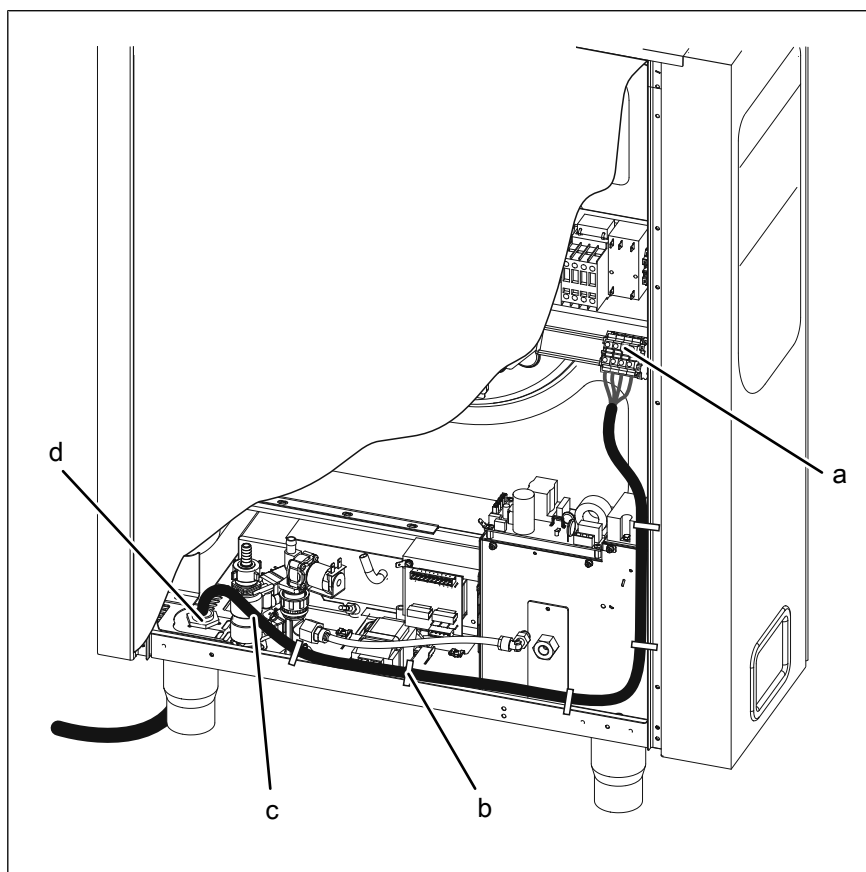


Image: Connecting the electric power cable

- |                        |                        |
|------------------------|------------------------|
| a Connection terminals | c Electric power cable |
| b Cable tie            | d Cable gland          |

## Requirement Unit not live

Power connection cable not live

Unit matched to the connection voltage

Side wall open

1. Route the power connection cable into the unit through the cable gland.
2. Connect the power connection cable in accordance with the wiring diagram.
3. Secure the power connection cable with cable ties.
4. Tighten the cable gland securely to provide strain relief.
5. Close the housing (see "Opening and closing the housing").
6. Fill out the Commissioning report.

### 6.2.2 Connecting the power optimisation system (LOA)



---

**DANGER**

**Risk of personal injury and physical damage from electric shock**

- Prior to working on the unit, ensure that the unit has been disconnected from the mains.
  - Do not operate the unit with the housing open.
- 



---

**DANGER**

**Risk of personal injury and physical damage from electric shock**

- Before connecting, ensure that the power connection cable has been disconnected from the power supply.
  - Ensure that the power connection cable is undamaged.
- 



---

When integrating the unit into a power optimisation system, observe the information in the operating manual of the power optimisation system.

---

The unit can be connected to a power optimisation system designed according to DIN 18875 with a potential-free contact. The floating contact is used for logging the unit onto the control system.

**Requirement** Unit is disconnected  
Connection line dead  
Housing opened

1. Pull the power connection cable into the unit through the cable passage.
2. Bring the connection cable to the connection terminals.
3. Connect the connecting cable according to the circuit diagram.
4. Fix the connection line with cable ties.
5. Log on the power optimisation system in the basic control setting (see "Making the basic control setting").
6. Fill in the commissioning report.

### 6.2.3 Connecting to the potential equalisation circuit

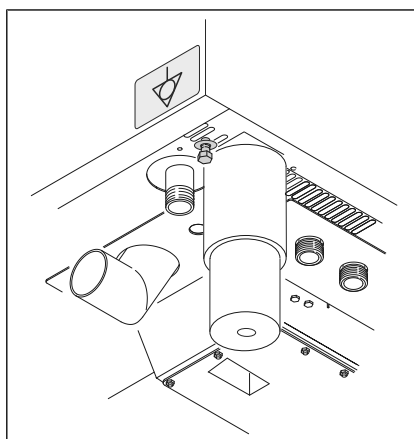


Image: Connecting the potential equalisation circuit

1. Run and attach potential equalisation line to the identified terminal.
2. Fill out the commissioning report.

## 6.3 Connecting the kitchen management system

The units can be connected with a RJ45 plug to a kitchen management system.



### **DANGER**

**Risk of personal injury and physical damage from electric shock**

- Prior to working on the unit, ensure that the unit has been disconnected from the mains.
- Do not operate the unit with the housing open.

### Minimum requirements for the network cable

|                    |                                             |
|--------------------|---------------------------------------------|
| Type of network    | Ethernet                                    |
| Cable quality      | 4-pair, shrouded patch cable<br>Cat-5 S/FTP |
| Connection to unit | Shrouded RJ45 plug                          |

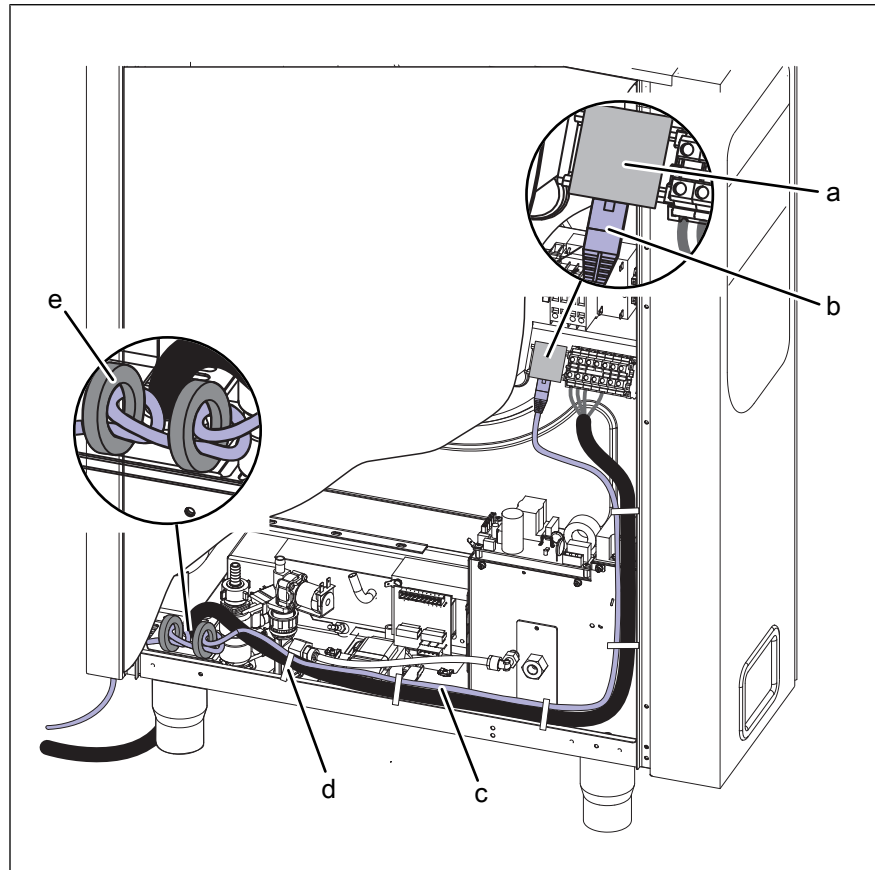


Image: Connecting the kitchen management system

a RJ45 socket  
b RJ45 plug  
c Network cable

d Cable tie  
e Ferrite ring

**Requirement** Unit not live

Housing opened

1. Pull the network cable into the unit through the cable gland.
2. Lead the network cable through the two ferrite rings, with one winding through each.
3. Connect the network cable to the unit with the RJ45 plug.
4. Register the network in the basic control setting (see "Making the basic control setting").
5. Fill out the Commissioning report.

## 6.4 Making the basic control setting

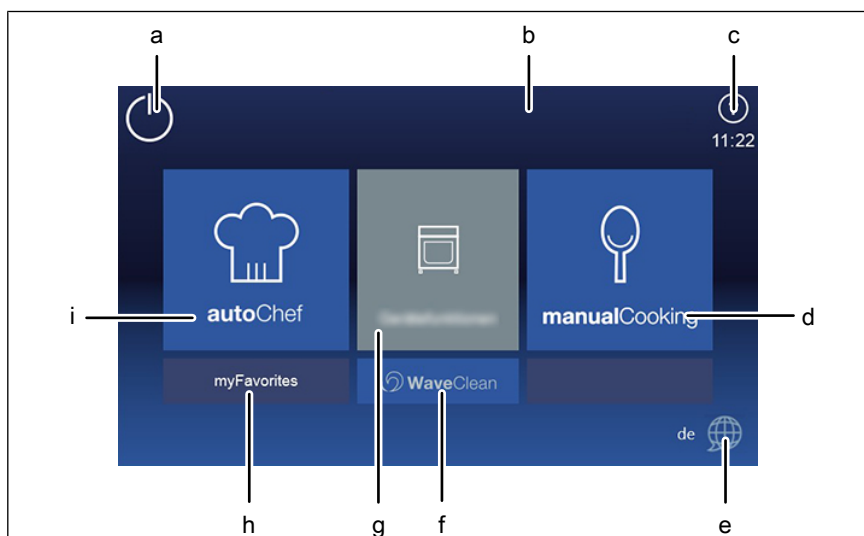


Image: Main menu

- |                                          |                                                   |
|------------------------------------------|---------------------------------------------------|
| a <i>Standby</i> button                  | f "WaveClean" button for fully automatic cleaning |
| b Information bar                        | g "Unit functions" button                         |
| c <i>Help</i> button                     | h "myFavorites" favourites button                 |
| d "Manual cooking" manual cooking button | i "autoChef" automatic cooking button             |
| e <i>Language selection</i> button       |                                                   |

### 6.4.1 Changing the basic control setting

By entering the password "2100", the basic settings for the installation can be displayed and changed.



The basic settings are made in the dialogue.

Advanced settings are made via the parameters for the settings.

**Requirement** The unit is switched on  
The Main menu is displayed

1. Tap the "Equipment functions" button.  
↳ The *Equipment functions* menu is displayed.
2. Tap the "Equipment settings" field.  
↳ The *PIN* window opens.
3. Enter the password.
4. Tap the *Confirm* button.  
↳ The *Equipment settings* menu is displayed.  
↳ The basic settings can be changed (see "Equipment and connection data").
5. Fill out the Commissioning report.

### 6.5 Making the water connection

#### Installation work with tap water

Installation work on tap water lines and the unit may only be performed by a specialist company, which is approved by the water utility company in the particular region. The applicable regional regulations, standards and guidelines must be observed, as well as the connection conditions imposed by the water utility company responsible.

#### Professional qualification for tap water installation work

Installation work on the tap water lines and the unit may only be carried out by a plumber from the specialist company assigned to the work.

The unit has a connection for permanent attachment the drinking water system.

The unit is equipped with a permanent connection for:

- Softened drinking water for steam generation
- Drinking water for cooling, rinsing and cleaning



---

#### CAUTION

##### Hygiene risk from contaminated drinking water

- In the UK: For the drinking water installation, the specifications of the EN 1717 must be observed.
  - Other countries: The connection to the drinking water supply must be equipped with a backflow preventer type EA.
- 

#### ATTENTION

##### Risk of physical damage from the wrong water quality

- Ensure that the water quality complies with the equipment and connection data.
- 



The unit can be connected to a reverse osmosis system.

The material of the connection line from the reverse osmosis system to the unit must be suitable.

---



Always connect both water connections to the unit.

---

## 6.5.1 Connecting the tap water connection line

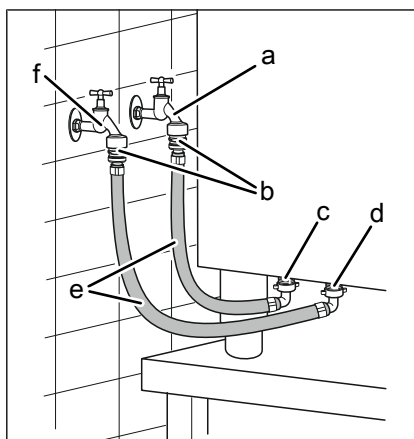


Image: Water connection

- |                         |                             |
|-------------------------|-----------------------------|
| a Soft water            | d Tap water connection      |
| b Backflow preventer    | e Tap water connection line |
| c Soft water connection | f Tap water                 |

**Requirement** Water pressure complies with the specified range (see "Equipment and connection data")

Backflow preventer installed

The connection lines are pressure-tight and suitable for tap water

1. Connect the connection lines to the tap water valves using seals.
2. Flush the connection lines thoroughly.
3. Insert dirt filters into the water connections on the unit.
4. Connect the tap water connection line to the unit.
5. Connect the soft water connection line to the unit.
6. Open the tap water valves and check the threaded connectors for leaks.
7. Fill out the Commissioning report.

### 6.5.2 Connecting softened tap water to both connections

If only softened tap water is available at the installation site, use a T-piece to connect both water connections on the unit to each other.

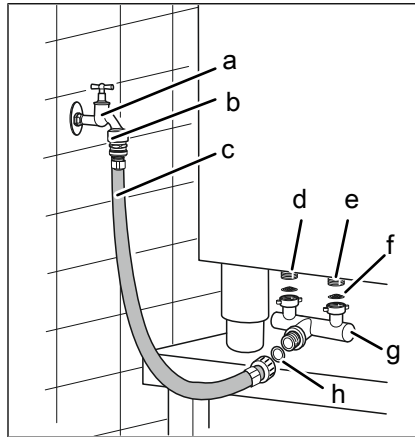


Image: Connecting softened tap water to both connections

- |                                 |                        |
|---------------------------------|------------------------|
| a Softened tap water            | e Tap water connection |
| b Backflow preventer            | f Dirt filter          |
| c Connection line               | g T-piece              |
| d Softened tap water connection | h Seal                 |

**Requirement** Water pressure complies with the specified range (see "Equipment and connection data")

Backflow preventer installed

The connection line is pressure-tight and suitable for tap water

1. Connect the connection line to the tap water valve for soft water using a seal.
2. Flush the connection line thoroughly.
3. Insert dirt filters into the water connections on the unit.
4. Connect the T-piece to the unit.
5. Connect the connection line for soft water to the T-piece using a seal.
6. Open the tap water valve and check the threaded connectors for leaks.
7. Fill out the Commissioning report.

## 6.6 Making the wastewater connection

### ATTENTION

#### Overflow of the device through an externally mounted siphon

Combi steamers have an integrated siphon.

An additional, external siphon without ventilation of the drain line will cause the unit to overflow in these combi steamers.

Therefore, do not connect an external siphon without ventilation to the waste water connection.

The wastewater connection needs a free outlet or vent.

The only exception:

- FlexiCombi Classic **without WaveClean**

### Installation work with wastewater

Installation work on wastewater lines and the unit may only be performed by a specialist company, which is responsible for wastewater systems. The applicable regional regulations, standards and guidelines must be observed, as well as the connection conditions imposed by the wastewater system operator responsible.

### Professional qualification for wastewater specialist

Installation work on wastewater lines and the unit may only be carried out by a wastewater specialist from the specialist company assigned to the work.

### 6.6.1 Determining the type of connection to the sewer system

The units can be equipped with either an automatic or manual cleaning system. The symbol on the control unit indicates which cleaning system is installed.

| Cleaning system                                                                                                  | Type of sewer system connection                                                                    |
|------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|
| <br>Automatic cleaning system | <ul style="list-style-type: none"> <li>• Permanent connection</li> <li>• Free discharge</li> </ul> |
| <br>Manual cleaning system    | <ul style="list-style-type: none"> <li>• Free discharge</li> </ul>                                 |

### 6.6.2 Connecting the wastewater line to a permanent connection

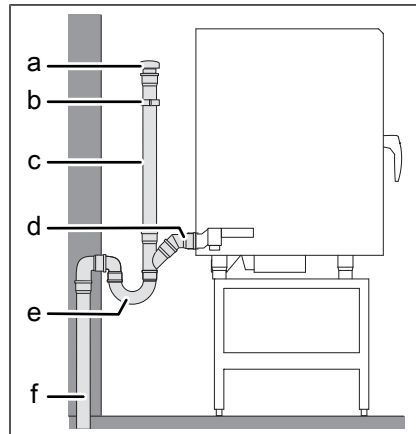


Image: Wastewater line to a permanent connection

- |                   |                         |
|-------------------|-------------------------|
| a Vacuum breaker  | d Wastewater connection |
| b Pipe clamp      | e Siphon                |
| c Wastewater line | f Wastewater system     |



If a waste trap is installed in the wastewater system, a vacuum breaker must be installed in the wastewater line.

**Requirement** Wastewater line complies with the specifications (see "Equipment and connection data")

1. Install the wastewater line up to the connection at the sewer system.
2. Secure the wastewater line with pipe clamps.
3. Fill the waste trap on the unit with tap water.
4. Fill out the Commissioning report.

### 6.6.3 Connecting a wastewater line with an unobstructed discharge



Connect only the discharge funnel if a wastewater trap is installed in the wastewater system.

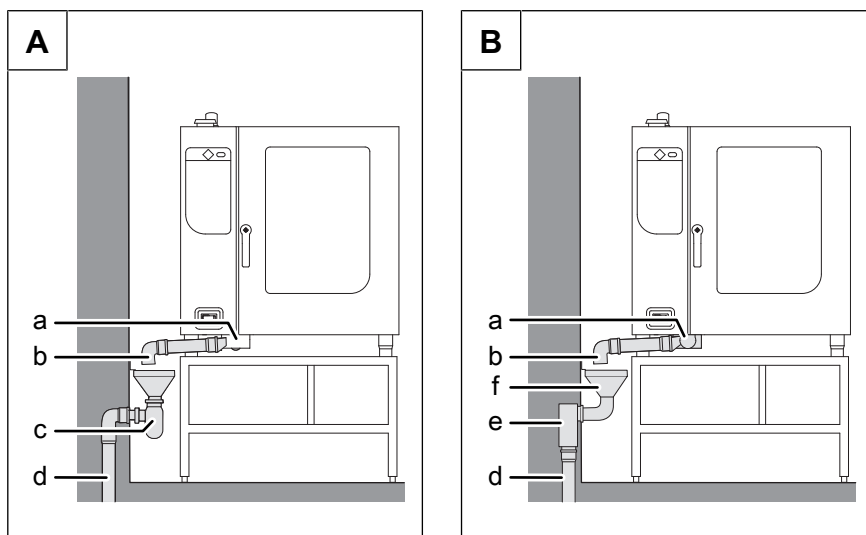


Image: Connecting a wastewater line with an unobstructed discharge

- |                         |                           |
|-------------------------|---------------------------|
| a Wastewater connection | d Sewer system            |
| b Wastewater line       | e Sewer system waste trap |
| c Funnel waste trap     | f Discharge funnel        |

**Requirement** Wastewater line complies with the specifications (see "Equipment and connection data")

1. Connect the discharge funnel with waste trap to the sewer system.
2. Connect the wastewater line to the unit and route it as far as the discharge funnel.
3. Secure the wastewater line with pipe clamps.
4. Install the outlet of the wastewater line 20 mm above the discharge funnel.
5. Fill the discharge funnel with tap water.
6. Fill out the Commissioning report.

## 6.7 Making the exhaust air connection

When setting up the unit under a ventilation system, observe the regional regulations for heating, ventilation and air conditioning systems.

### ATTENTION

**Risk of physical damage from fouling of the exhaust air ducts**

- Do not connect the exhaust air line directly to the ventilation system.

### ATTENTION

**Risk of corrosion damage from condensate**

- Install the exhaust air line such that condensate cannot collect.

### 6.7.1 Connecting the exhaust air line

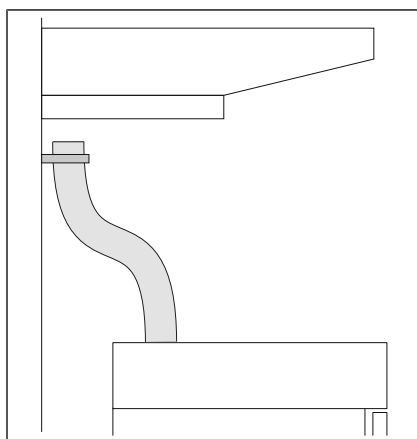


Image: Connecting the exhaust air line

**Requirement** Exhaust air line complies with the specifications (see "Equipment and connection data")

1. Connect the exhaust air line to the steam outlet.
2. Route the exhaust air line with a 3° rise as far as the ventilation system.
3. Fasten the end of the exhaust air line 50 mm — 200 mm underneath the ventilation system.
4. Fill out the Commissioning report.

## 7 Testing the function



### **DANGER**

**Risk of personal injury and physical damage from unsuccessful operational check**

- Do not put the unit into service.
- Contact customer service.

**Requirement** Power connection made  
 Water connection made  
 Wastewater connection made  
 Unit is aligned  
 Unit cleaned

### 7.1 Checking the controls

1. Switch on the unit and start any cooking program (see Operating instructions).
  - ↳ Set the cooking zone temperature to a higher temperature than the current cooking zone temperature.
  - ↳ The unit heats up.
  - ↳ Once the set temperature is reached, heating switches off.
  - ↳ The temperature no longer increases.
  - ↳ The controls are functioning.
2. Switch off the unit.
3. Fill out the Commissioning report.

### 7.2 Checking the monitoring of the cooking zone door

1. Switch on the unit and start any cooking program (see operating instructions).
  - ↳ The unit starts to heat.
  - ↳ The fan wheel is turning.
2. Open the cooking zone door during operation.
  - ↳ The unit shuts off the heating function.
  - ↳ The fan wheel comes to a stop.
  - ↳ The monitoring of the cooking zone door is functioning.
3. Close the cooking zone door.
4. Switch off the unit.
5. Fill out the commissioning report.

### 7.3 Heating the unit up and rinsing it out

1. Switch on the unit.

2. Tap the "Manual cooking" button.  
↳ Manual cooking menu is displayed.
3. Run the "Steaming" cooking mode for 15 minutes at 100 °C.
4. Rinse out the cooking zone thoroughly with clear water.
5. Run the Convection cooking mode for 5 minutes at 180 °C.
6. Open the cooking zone door and leave it open with a slight gap until the unit is used again.
7. Fill out the commissioning report.

## 8 Putting the unit into service



If the unit is not put into service immediately after being connected and the function check, all inspections must be repeated.

- Requirement**
- Power connection made
  - Water connection established
  - Wastewater connection established
  - Exhaust connection made (if required by the customer)
  - Operation successfully checked
  - Housing closed
1. Instruct the operator.
  2. Fill out the commissioning report.

### 8.1 Nameplate

The diagram shows a nameplate with the following fields and labels:

- a**: Manufacturer (MKN Maschinenfabrik Kurt Neubauer GmbH & Co. KG)
- b**: CE mark
- c**: Electrical connected load
- d**: Serial number
- e**: Equipment abbreviation
- f**: Type number
- g**: Equipment designation
- h**: Item number
- i**: Frequency
- j**: Barcode
- k**: Country of destination
- l**: Type of connection
- m**: Protection class
- n**: Barcode
- o**: Weight

Image: Nameplate information

- |                             |                          |
|-----------------------------|--------------------------|
| a Manufacturer              | i Frequency              |
| b CE mark                   | j Barcode                |
| c Electrical connected load | k Country of destination |
| d Serial number             | l Type of connection     |
| e Equipment abbreviation    | m Protection class       |
| f Type number               | n Barcode                |
| g Equipment designation     | o Weight                 |
| h Item number               |                          |

## 8.2 Filling out the Commissioning report

| General                                                                                                                                        | Yes                      | No                       |
|------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|--------------------------|
| Enter the data on the nameplate.<br>SN: _____ Type _____<br>Electrical connection _____<br>Designation _____<br>Item no.: _____ (if available) |                          |                          |
| Obvious damage to the unit?<br>What and where? _____                                                                                           | <input type="checkbox"/> | <input type="checkbox"/> |
| Unit levelled?                                                                                                                                 | <input type="checkbox"/> | <input type="checkbox"/> |

| General                                                                                                                                                                                                                                                                             | Yes                      | No                       |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|--------------------------|
| Is it necessary to secure the unit against tipping or slipping?<br>If so, how was it secured?                                                                                                                                                                                       | <input type="checkbox"/> | <input type="checkbox"/> |
| <div> <b>Secured against tilting</b><br/> <input type="checkbox"/> Floor screw fitting<br/> <input type="checkbox"/> Floor bonding </div> <div> <b>Secured against sliding</b><br/> <input type="checkbox"/> Floor screw fitting<br/> <input type="checkbox"/> Floor bonding </div> |                          |                          |

| Power connection                                                                                        | Yes                      | No                       |
|---------------------------------------------------------------------------------------------------------|--------------------------|--------------------------|
| Power connection made properly?                                                                         | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> Equipotential bonding <input type="checkbox"/> Power optimisation system (LOA) |                          |                          |
| <input type="checkbox"/> Floating contact                                                               |                          |                          |
| Electrical connections made properly?                                                                   | <input type="checkbox"/> | <input type="checkbox"/> |
| Residual-current protective device connected immediately before this unit?                              | <input type="checkbox"/> | <input type="checkbox"/> |
| Measured supply voltage: _____ (V)                                                                      |                          |                          |
| The set transformer voltage<br>T1: blue 0 V   red _____ V; T2/T3: blue 0 V   red _____ V                |                          |                          |

| Kitchen management system                                  | Yes                      | No                       |
|------------------------------------------------------------|--------------------------|--------------------------|
| Has the kitchen management system been connected properly? | <input type="checkbox"/> | <input type="checkbox"/> |

| Basic control setting                                                              | Yes                      | No                       |
|------------------------------------------------------------------------------------|--------------------------|--------------------------|
| Set unit of temperature                                                            |                          |                          |
| <input type="checkbox"/> °C <input type="checkbox"/> °F                            |                          |                          |
| Have date and time been set?                                                       | <input type="checkbox"/> | <input type="checkbox"/> |
| current software version _____                                                     |                          |                          |
| set installation altitude                                                          |                          |                          |
| <input type="checkbox"/> 0 — 999 m <input type="checkbox"/> 1000 m — 1999 m        |                          |                          |
| <input type="checkbox"/> 2000 m — 2499 m <input type="checkbox"/> 2500 m or higher |                          |                          |

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| Basic control setting                           |                                                         | Yes                      | No                       |
|-------------------------------------------------|---------------------------------------------------------|--------------------------|--------------------------|
| Voltage set in the control.                     |                                                         |                          |                          |
| Voltage: _____ V                                |                                                         |                          |                          |
| Set volume unit                                 |                                                         |                          |                          |
| <input type="checkbox"/> ml                     | <input type="checkbox"/> fl.oz. (Imperial)              |                          |                          |
| <input type="checkbox"/> fl.oz. (U.S.)          |                                                         |                          |                          |
| Power optimisation system (LOA) set?            |                                                         | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> On                     | <input type="checkbox"/> Off                            |                          |                          |
| Set water filter maintenance                    |                                                         |                          |                          |
| <input type="checkbox"/> No maintenance message | <input type="checkbox"/> maintenance message at _____ l |                          |                          |
| Has kitchen management system been set?         |                                                         | <input type="checkbox"/> | <input type="checkbox"/> |
| Unit address: _____                             |                                                         |                          |                          |

| Water connection                                            |                                                    | Yes                      | No                       |
|-------------------------------------------------------------|----------------------------------------------------|--------------------------|--------------------------|
| Connection pressure within indicated range?                 |                                                    | <input type="checkbox"/> | <input type="checkbox"/> |
| Connection pressure: _____ ( _____ ) kPa (bar)              |                                                    |                          |                          |
| Water connection made properly?                             |                                                    | <input type="checkbox"/> | <input type="checkbox"/> |
| Lines and connections leak-tight?                           |                                                    | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> Only connect to softened tap water | <input type="checkbox"/> Only connect to tap water |                          |                          |
| Water connections connected with T-piece?                   |                                                    | <input type="checkbox"/> | <input type="checkbox"/> |

| Wastewater connection                                       |                                         | Yes                      | No                       |
|-------------------------------------------------------------|-----------------------------------------|--------------------------|--------------------------|
| Wastewater connection made in a technically correct manner? |                                         | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> On-site waste trap                 | <input type="checkbox"/> Vacuum breaker |                          |                          |
| <input type="checkbox"/> Funnel drain                       | <input type="checkbox"/> Floor gutter   |                          |                          |
| Diameter of the sewage pipe _____ mm                        |                                         |                          |                          |

| Exhaust air connection                |  | Yes                      | No                       |
|---------------------------------------|--|--------------------------|--------------------------|
| Setting up below ventilation system?  |  | <input type="checkbox"/> | <input type="checkbox"/> |
| Connected to exhaust air duct?        |  | <input type="checkbox"/> | <input type="checkbox"/> |
| Diameter of exhaust air line _____ mm |  |                          |                          |
| Length of exhaust air line: _____ mm  |  |                          |                          |

| Function check                                                                                                                                 |  | Yes                      | No                       |
|------------------------------------------------------------------------------------------------------------------------------------------------|--|--------------------------|--------------------------|
| Set steaming at 90 °C.<br>Start cooking process.<br>Unit reaches the preset values.                                                            |  | <input type="checkbox"/> | <input type="checkbox"/> |
| Start the convection heating.<br>Open the cooking zone door.<br>Does the fan stop if you open the cooking zone door while the unit is running? |  | <input type="checkbox"/> | <input type="checkbox"/> |
| Unit heated up and rinsed out?                                                                                                                 |  | <input type="checkbox"/> | <input type="checkbox"/> |

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## Putting the unit into service

| Final notes                    | Yes                      | No                       |
|--------------------------------|--------------------------|--------------------------|
| Was the unit put into service? | <input type="checkbox"/> | <input type="checkbox"/> |
| Comments:                      |                          |                          |
| Operator trained?              | <input type="checkbox"/> | <input type="checkbox"/> |

|                                          |           |            |           |
|------------------------------------------|-----------|------------|-----------|
| Electrical installation was provided by: |           |            |           |
| Company                                  | Installer | City, date | Signature |

|                                                            |           |            |           |
|------------------------------------------------------------|-----------|------------|-----------|
| The connection to a kitchen management system was made by: |           |            |           |
| Company                                                    | Installer | City, date | Signature |

|                                                        |           |            |           |
|--------------------------------------------------------|-----------|------------|-----------|
| The water and wastewater installation was provided by: |           |            |           |
| Company                                                | Installer | City, date | Signature |

|                                         |           |            |           |
|-----------------------------------------|-----------|------------|-----------|
| Exhaust air connection was provided by: |           |            |           |
| Company                                 | Installer | City, date | Signature |

|                                      |           |            |           |
|--------------------------------------|-----------|------------|-----------|
| The function check was performed by: |           |            |           |
| Company                              | Installer | City, date | Signature |

|                                    |           |            |           |
|------------------------------------|-----------|------------|-----------|
| Operator training was provided by: |           |            |           |
| Company                            | Installer | City, date | Signature |



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