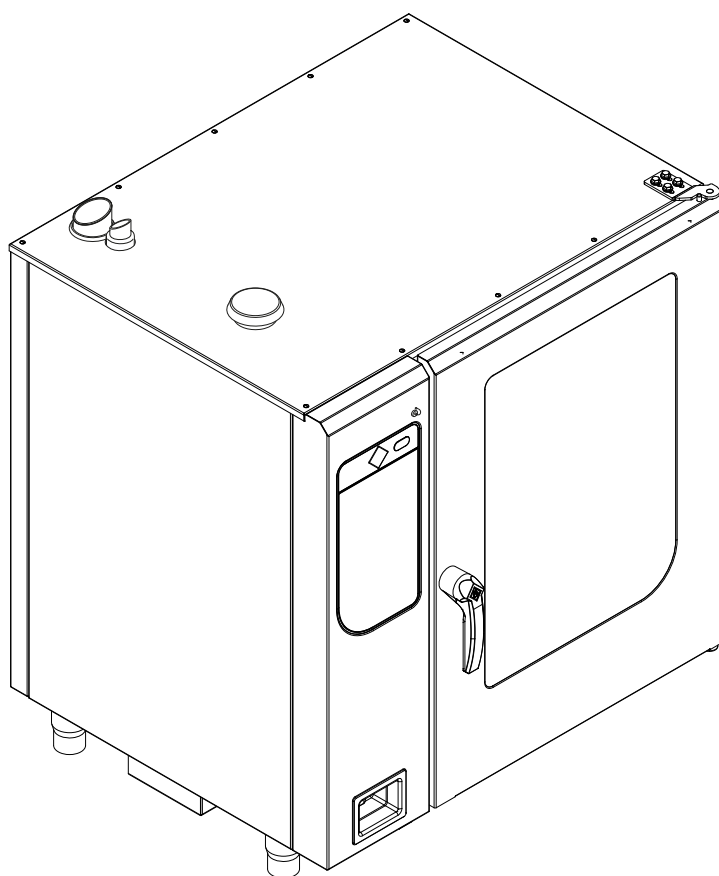




Read the operating instructions prior to
commissioning

Installation instructions

Combisteamer



Unit	Energy type	Type of unit	Model
FlexiCombi MagicPilot	Gas	Countertop unit	FKGCOD615G2 FKGCOD621G2 FKGCOD115G2 FKGCOD121G2
		Floor-standing unit	FKGCOD215G2 FKGCOD221G2

10000025666AINBE-

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. 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	• 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.
Expert	• An expert is a person, who has sufficient professional knowledge on the basis of his training and experience, and who is sufficiently familiar with the relevant regulations, guidelines and rules covering the particular technology, that he can assess the safe operating condition of the system. • The person must be named in writing by the specialist company concerned, and the remit of his authorised tasks must also be stated.

Type of activity	Qualification
Power connection	• Electrician • Specific professional training • Employee of the specialist company concerned
Gas connection	• Gas expert • Specific professional training • Employee, who is named in writing, of the specialist company concerned
Water connection	• Plumber • Specific professional training • Employee of the specialist company concerned
Wastewater connection	• Wastewater specialist • Specific professional training • Employee of the specialist company concerned

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:

- Canada
- USA

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.
- Sealed parts must not be modified.
- 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.
- When setting up the unit in close proximity to heat-sensitive substances or substances that pose a risk of fire, observe fire prevention regulations.
- Ceilings above the unit must be noncombustible.

Risk of fire from objects

- Keep exhaust paths clear.

Risk of fire from combustion gases and hot surfaces

- Maintain an adequate distance from grease filters on ventilation systems.

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.

Gas connection Risk of explosion and fire from improper connection

- Observe applicable regional regulations of the gas utility.
- Ensure that only a tradesman licensed by the gas supplier connects the unit to the gas supply.
- Prior to working on the gas system, switch off the unit, close the gas supply from the gas system and secure it against being reopened. When bleeding air or degassing, ensure that the air and gas are discharged to the outside in a technically correct manner and without creating a risk.
- Observe the information on the nameplate and *Gas type* supplemental label.

- Check for leaks.
- When working on the gas system and units in buildings, ensure that a hazardous gas-air mixture cannot form in the rooms.

Risk of poisoning from exhaust gases

- Ensure that exhaust gases are discharged properly and that the necessary amount of combustion air is supplied.
- Ensure that a maximum CO content of < 0.1 vol. % or < 1000 ppm is achieved in undiluted exhaust gas.

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.

Additional connection work Risk of physical damage and personal injury from improper connection

- Prior to working on the unit, switch off the unit, disconnect the unit from the mains and prevent power from being switched on again. Check to ensure absence of voltage.
- Prior to working on the unit, switch off the unit, close the gas supply and secure it against being reopened.
- Route connection lines such that they cannot be damaged from heat.

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

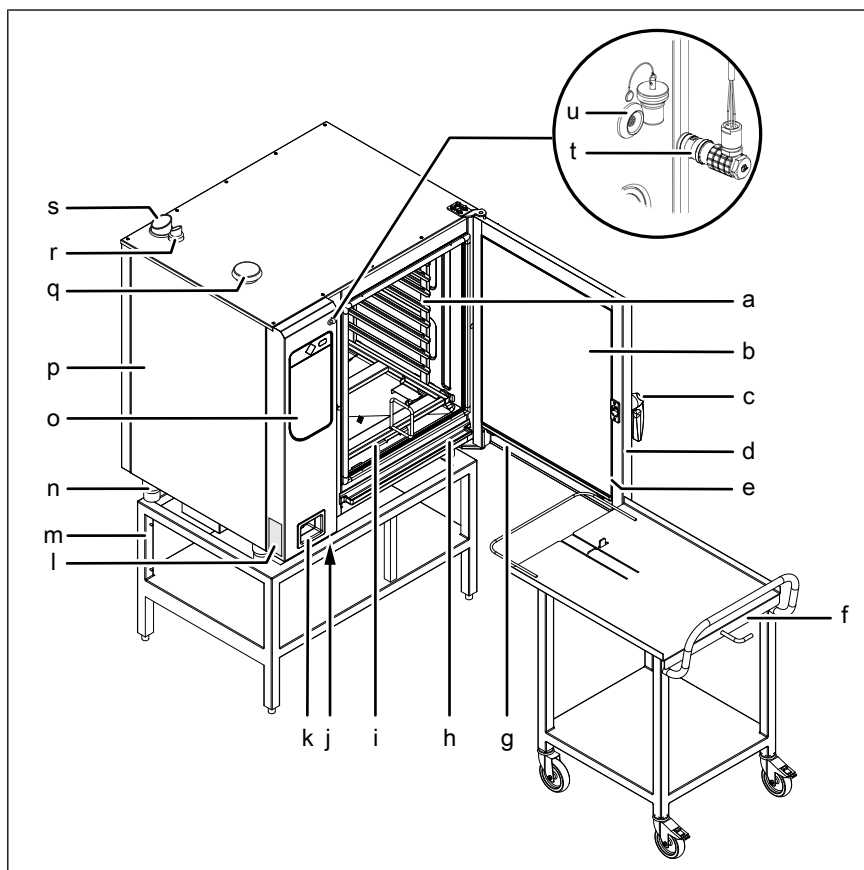


Image: Unit with tray rack trolley

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

3.1.2 Floor-standing unit

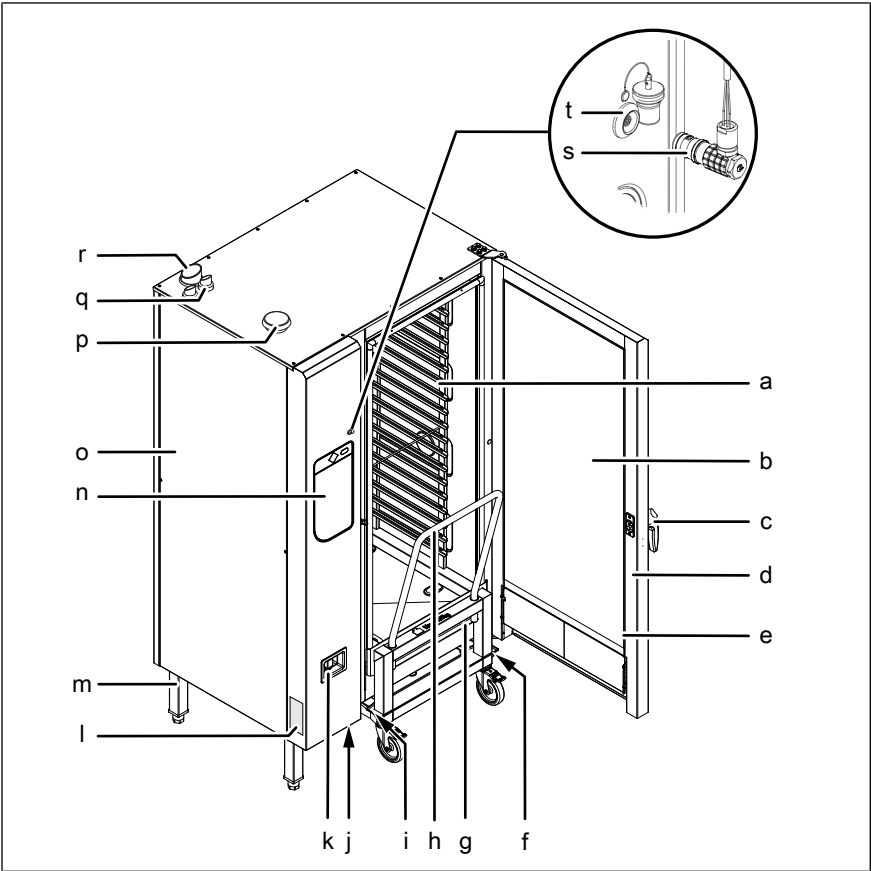


Image: Unit with tray trolley

- a

Tray rack
- b

Insulated window
- c

Door handle
- d

Cooking zone door
- e

Lighting (door)
- f

Guide rail (right)
- g

Tray trolley
- h

Push handle
- i

Guide rail (left)
- j

USB port (covered)
- k

Hand shower
- l

Nameplate
- m

Equipment leg
- n

Control unit
- o

Housing
- p

Air inlet
- q

Waste gas connection
- r

Steam outlet
- s

Core temperature sensor (optional)
- t

Connection for core temperature sensor (optional)

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.

Unit size	615	621	115	121	215	221
Dimensions						



Unit size	615	621	115	121	215	221
Unit Length x Width x Height (mm)	1020 x 799 x 790		1020 x 799 x 1060		1075 x 813 x 1960	1115 x 999 x 1960
Dimensions of the unit on casters						
Unit Length x Width x Height (mm)					1246 x 935 x 1960	1366 x 1126 x 1960
Weight						
Unit ≈ (kg)	127	132	155	165	307	379
Weight of the unit on casters						
Unit ≈ (kg)					327	411
Emissions						
Sound 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)	1560	3135	2385	4575	4755	9135
With condensation hood						
Steam output (g/h)	830	1660	1260	2420	---	
Steam output (m³/h)	1,4	2,8	2,1	4,1	---	
Latent heat (W)	562	1129	859	1647	---	
Sensible heat (W)	1560	3135	2385	4575	---	
Operating environment						
Temperature (°C)	5 — 40					
Relative humidity (%) non-condensing	95					
Cooking zone light						
Light bulb	LED module					
Power connection						
Protection class	IPX5					
Type of connection	1NPE / AC 50/60 Hz					
Voltage (V)	100					
Connected load (kW)	0.6				1.0	
Recommended fuse (A)	16					
Voltage (V)	120					
Connected load (kW)	0.6				1.0	
Recommended fuse (A)	16					
Type of connection	1NPE / AC 50/60 Hz, 2PE / AC 50/60 Hz					
Voltage (V)	220 — 240					
Connected load (kW)	0.6				1.0	
Recommended fuse (A)	16					

Description of the unit

Unit size	615	621	115	121	215	221
Softened tap water connection						
Water type	Softened tap water, cold					
Temperature (°C)	< 30					
Residual hardness CaCO ₃ (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)					
Connection size (")	R 3/4					
Tap water connection						
Water type	Tap water, cold					
Temperature (°C)	< 30					
Carbonate hardness CaCO ₃ (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 size (")	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					
Dimension (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						
Dimension (mm)	53				73	
Maximum length (m)	2,5					
Temperature resistance (°C)	180					
Gas connection						
Rated heat input (kW)	11	17	18	26	36	52
Gas type	The gas type, for which the unit is set, is indicated on the gas type supplemental label.					
Connection dimension in accordance with EN10226-1 (")	R 3/4					

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Unit size	615	621	115	121	215	221
Dimension (only US version) (")	3/4 NPT					
Connection pressure (hPa (mbar)) Natural gas 2H, 2E, 2L, 2LL *	20					
Connection pressure (hPa (mbar)) Liquefied gas 3B/P, 3P *	50					
Natural gas E/H, G20 (m³/h) **	1,14	1,76	1,87	2,7	3,74	5,4
Natural gas LL/L, G25 (m³/h) **	1,33	2,05	2,17	3,14	4,35	6,28
Natural gas K, G25.3 (m³/h) **	1,33	2,05	2,17	3,14	4,35	6,28
Natural gas 13A, G21 (kcal/h)	9500	14600	15500	22400	31000	44700
Natural gas, Gas A(m³/h) **	1,14	1,76	1,87	2,7	3,74	5,4
Natural gas G20, NG174, NGN(m³/h) **	1,14	1,76	1,87	2,7	3,74	5,4
Liquefied gas B, G30 (kg/h)	0,87	1,34	1,42	2,05	2,84	4,1
Liquefied gas P G31 (kg/h)	0,85	1,32	1,4	2,02	2,8	4,04
LP Gas B/P G30/G31 (kg/h)	0,87	1,34	1,42	2,05	2,84	4,1
LP Gas B/P Gas E (kg/h)	0,87	1,34	1,42	2,05	2,84	4,1
LP Gas B/P G30/G31, FL50, BP29, PX275 (kg/h)	0,87	1,34	1,42	2,05	2,84	4,1
Combustion air (m³/h) **	15	23	23	33	45	65
Supply air and exhaust gas routing						
Required delivery pressure B _{13BS} (Pa)	0 — 5					
Exhaust gas temperature B _{13BS} (°C)	170	230	195	240	205	250
Exhaust gas mass flow rate B _{13BS} (kg/h)	30	47	49	71	99	142
Dimension (mm)	103 x 1	103 x 1	103 x 1	103 x 1	155 x 1	155 x 1
* Information is country-specific and applies to Germany; for further information, see "Checking the connection pressure"						
** Information applies at 15 °C and 1013,25 hPa (mbar)						

Floor attachment

Mandatory for the following types of unit	
FKG COD615G2	Only in conjunction with base cabinet and base frame
FKG COD621G2	
FKG COD115G2	
FKG COD121G2	
FKG COD121G2-621G2	Only in conjunction with stacking kit
FKG COD115G2-621G2	
FKG COD121G2-615G2	
FKG COD115G2-615G2	

Description of the unit

Mandatory for the following types of unit		
FKG COD215G2	Unit on casters	
FKG COD221G2		

Transformer voltage

Type of connection	1NPE / AC 50/60 Hz			
Voltage range (V)	100 — 120			
Transformer	T1		T2 / T3	
Marking or colour of the cores	Blue	Red	Blue	Red
Voltage measured (V)	Voltage at the transformer (V)			
90 — 100	0	110	-20	120
101 — 110	0	110	0	120
111 — 120	0	120	0	120

Type of connection	1NPE / AC 50/60 Hz, 2PE / AC 50/60 Hz			
Voltage range (V)	200 — 240			
Transformer	T1		T2 / T3	
Marking or colour of the cores	Blue	Red	Blue	Red
Voltage measured (V)	Voltage at the transformer (V)			
190 — 200	0	200	0	200
201 — 220	0	220	0	220
221 — 230	0	230	0	230
231 — 240	0	240	20	220
241 — 250	0	250	20	230

Gas connection pressure

Gas type	Connection pressure (hPa (mbar))	Connection pressure range (hPa (mbar))
Germany:		
Natural gas 2H, 2E, 2L	20	17 — 25
Natural gas 2LL	20	18 — 25
Liquefied gas 3B/P, 3P	50	42,5 — 57,5
Europe:		
Natural gas 2E, 2H	20	17 — 25
Natural gas 2L	25	20 — 30
Natural gas 2K	25	20 — 30
Liquefied gas 3B/P, 3P	50	42,5 — 57,5
Liquefied gas 3B/P	29	25 — 35
Liquefied gas 3P	30	25 — 35
Liquefied gas 3+	28 — 30 / 37	20 — 35 / 25 — 45
Liquefied gas 3P	37	25 — 45

Gas type	Connection pressure (hPa (mbar))	Connection pressure range (hPa (mbar))
Liquefied gas 3B	29	20 — 35
Asia:		
Natural gas 13A	20	10 — 25
LP gas B/P	28	23 — 33
America:		
Natural gas, Gas A	20	17 — 25
LP Gas B/P Gas E	30	25 — 35

Gas blower speed

Equipment size	Gas blower speed (rpm)	
	High output (High)	Low output (Low)
615	5050 *	4800
621	6700	4800
115	5050	2800
121	6700	2800
215	5050	2800
221	6700	2800

* Contrary to the table, the gas blower speed on the 615 model is **5500 1/min** at the described setting after the rated heat input has been checked.

Exhaust gas values

Gas type	Output	Equipment size	CO ₂ (Vol %) *		p _{offset} (hPa (mbar)) **		CO (ppm) ***	
			Range	Optimum	Range	Optimum	Range	Optimum
Natural gas	High	All sizes	8.6 — 9.6	9.2	---	---	0 — 1000	< 100
	Low	615, 621	0.5 — 1.2	0.6	-0,8 — 0	-0,55		
	Low	115, 121, 215, 221	0.5 — 1.2	0.6	-0,4 — 0	-0,15		
Liquefied gas, propane	High	All sizes	10.0 — 10.6	10.3	---	---		
	Low	615, 621	0.5 — 1.2	1.0	-0,8 — 0	-0,55		
	Low	115, 121, 215, 221	0.5 — 1.2	1.0	-0,4 — 0	-0,15		
Liquefied gas, butane	High	All sizes	11.5 — 12.5	11.8	---	---		
	Low	615, 621	0.5 — 1.2	1.0	-0,8 — 0	-0,55		
	Low	115, 121, 215, 221	0.5 — 1.2	1.0	-0,4 — 0	-0,15		

* At partial load (Low) 0.5 — 1.2 lower than at full load (High)

** Offset pressure adjustment aid applies only at low output (Low)

*** In undiluted exhaust gas

Description of the unit

Gas orifice size for natural gas

	E/H	LL/L	L	K	13A	Gas A	NGN, NG174
Test gas	G20	G25	G25	G25.3	G21	G20	G20,
Wobbe Index (kWh/m ³)*	15.0	12.4	12.4	12.5	16.1	15.0	15.0
Wobbe Index range (kWh/m ³)*	12.0 — 16.1	10.1 — 13.1	11.5 — 13.1	12.7 — 13.3	14.5 — 16.3	12.0 — 16.1	12.0 — 16.1
Connection pressure (hPa (mbar))	20	20	25	25	20	20	20
Primary air gap (mm)	30 — 50						
CO content (ppm) ***	< 1000 (optimum < 100)						
Unit size	Orifice size (1/100 (mm))						
615	650	720	720	720	N/A**	680	650
621	590	670	670	670	N/A**	590	590
115	565	650	650	650	N/A**	590	565
121	565	640	640	640	N/A**	580	565
215	565	650	650	650	N/A**	590	565
221	565	640	640	640	N/A**	580	565
* Upper Wobbe Index, information applies at 0 °C and 1013,25 hPa (mbar)							
** For manually setting the rated heat input (see "Adjusting the basic gas setting").							
*** In undiluted exhaust gas							

Gas orifice size for liquefied gas

	B/P	B/P	P	LP gas B/P	LP Gas B/P Gas E	LP Gas B/P FL50, BP29, PX275
Test gas	G30/G31	G30/G31	G31	G30/G31	G30/G31	G30/G31,
Wobbe Index (kWh/m ³)*	25.7 / 22.5	25.7 / 22.5	22.5	23.5	25.7 / 22.5	25.7 / 22.5
Wobbe Index range (kWh/m ³)*	21.4 — 25.7	21.4 — 25.7	21.4 — 22.5	21.4 — 25.7	21.4 — 25.7	21.4 — 25.7
Connection pressure (hPa (mbar))	50	30	37	28	30	50
Primary air gap (mm)	30 — 50					
CO content (ppm)**	< 1000 (optimum < 100)					
Unit size	Orifice size (1/100 (mm))					
615	470	470	470	470	470	470
621	430	430	430	430	430	430
115	420	420	420	420	420	420
121	400	400	400	400	400	400
215	420	420	420	420	420	420
221	400	400	400	400	400	400

	B/P	B/P	P	LP gas B/P	LP Gas B/P Gas E	LP Gas B/P FL50, BP29, PX275
* Upper Wobbe Index, information applies at 0 °C and 1013,25 hPa (mbar)						
** In undiluted exhaust gas						

Basic control setting

Basic setting	Parameter s	Standard value	Adjustment range	Explanation
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 1 = Active	Indicates whether the Kitchen management system is being used.
	659	Ethernet	0 = Ethernet 1 = Serial	Type of signal transmission (interface)
	653	1188	0 — 65535	TCP port setting
	654	254	0 — 254	Unit address
Settings parameters				1. Set parameters via the roller. 2. Tap the "Read" button to display the set value. 3. Specify another value via the button panel. 4. Press the "Write" button to save the new value.

Basic control setting (Advanced)

Basic setting	Parameters	Standard value	Adjustment range	Explanation
Time extension for condensation hood	5	60	0 – 600 s	Time extension for the condensation hood, after the cooking zone door has been opened
HoodIn (Vapour elimination)	48	1	0 = Lower water consumption, large amount of steam in the unit when the cooking chamber door is opened	Setting of the strength of the vapour elimination level . Depending on the setting, cooking method and cooking product, water consumption may be increased.
			1 = Normal	
			2 = Higher water consumption, greatly reduced amount of steam in the unit when the cooking chamber door is opened	
Time format	675	0	0 = 24 h	Sets the 12 h or 24 h time format
			1 = 12 h	
Format for cooking program times	676	0	0 = hh:mm 1 = mm:ss 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

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

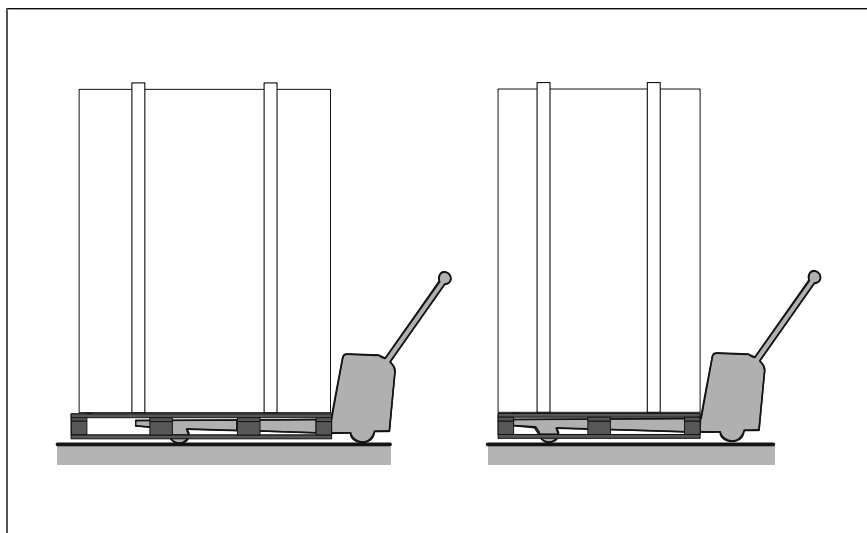


Image: Lengthwise and crosswise transport on pallet

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



DANGER

Risk of poisoning

- Do not connect the unit to networks that contain gases with carbon monoxide or other toxic components.

Supply air and exhaust gas openings

The supply air and exhaust gas openings in the unit must not be obstructed or closed.



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

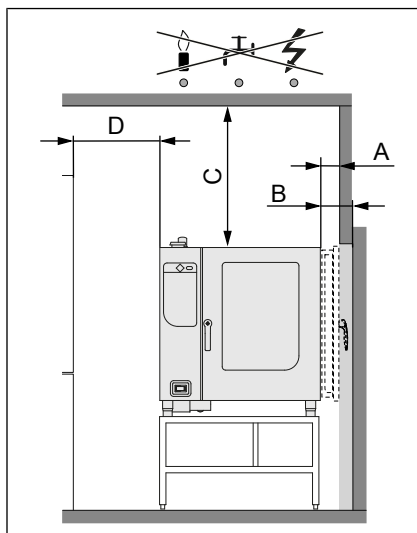


Image: Minimum clearances to walls, ceiling or units

A	B	C *	D **
50	100	500	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.
- There must be no water, gas or electric lines in the ceiling above the unit.

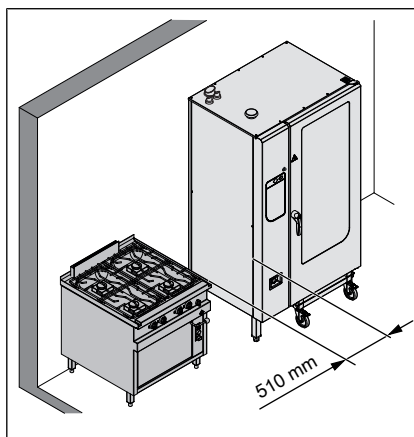


Image: Minimum distance to devices with high heat radiation

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

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

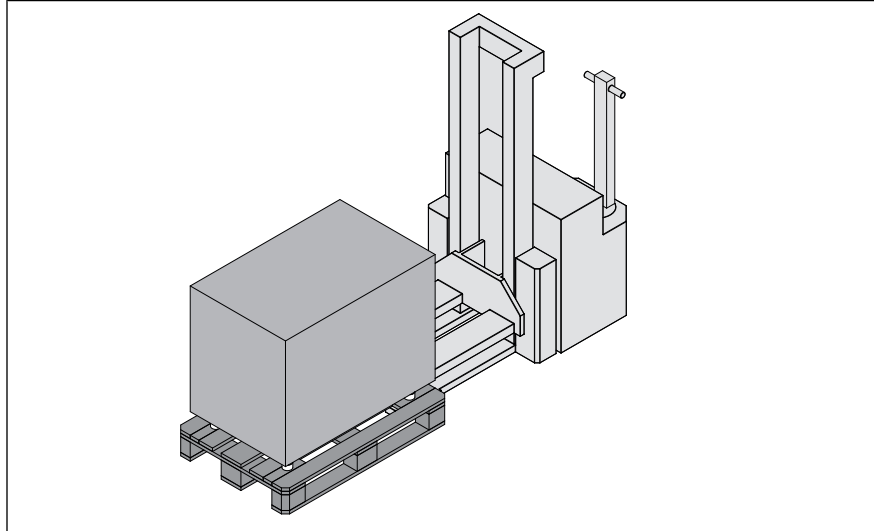


Image: Lifting the unit off the pallet

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

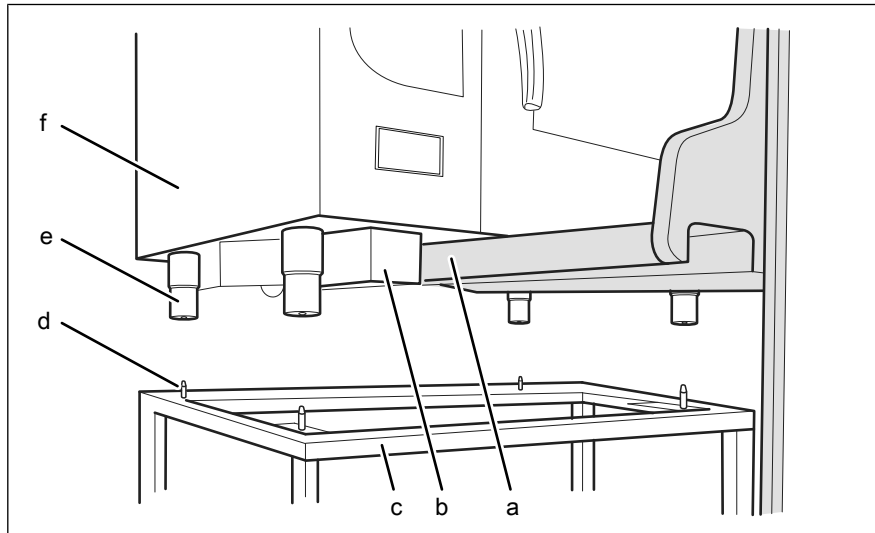


Image: Setting up the unit on a base frame

- | | |
|--------------------------|-----------------|
| 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.

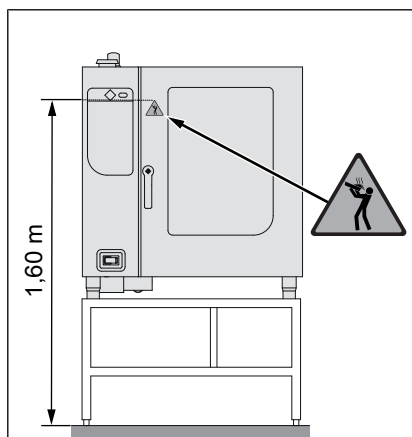


Image: Attach a warning sign about the shelf height

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.

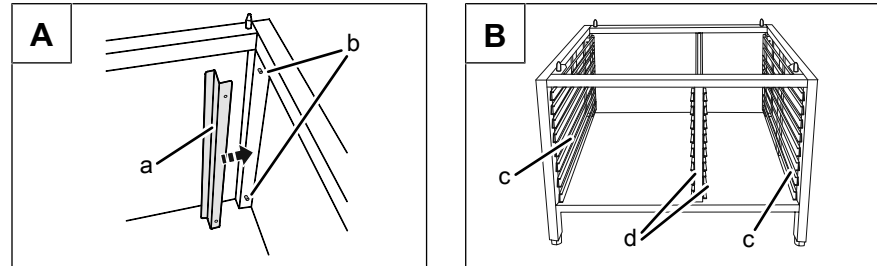


Image: A Stop profile, B Support rack

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 units

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 tray trolley with insertion system

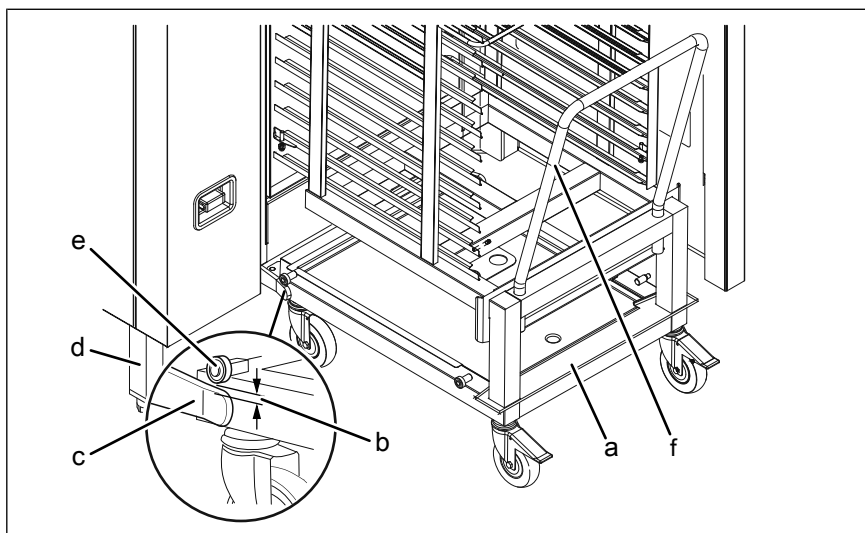


Image: Aligning the tray trolley with the insertion system

- | | |
|----------------|-----------------|
| 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").

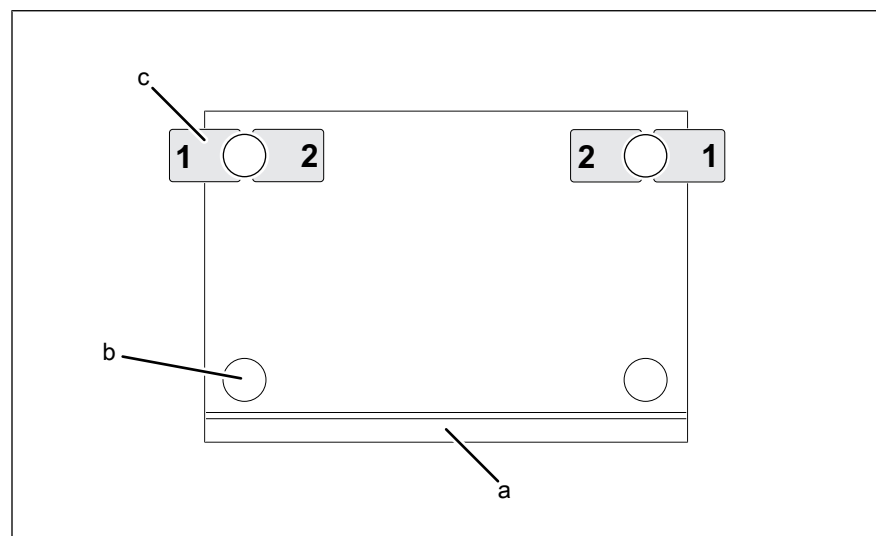


Image: Arrangement of the base plates (view from above)

- | | | | |
|---|-----------------------------|---|-------------|
| 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.

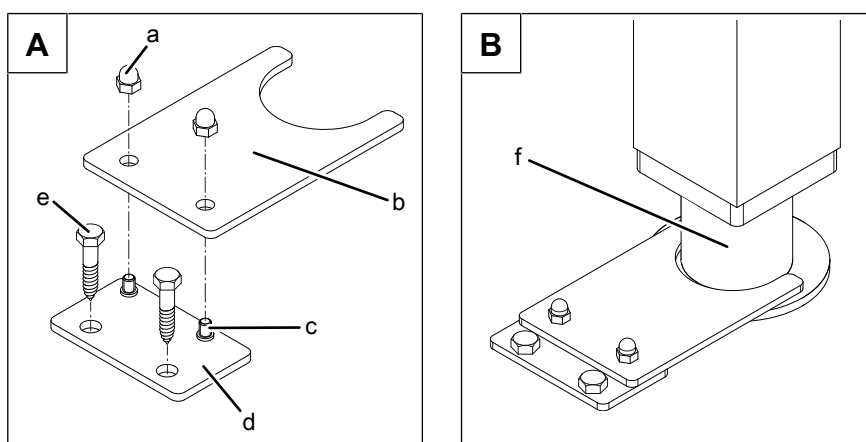


Image: A: Position of the floor plate; B: Floor plate screwed to the floor

- | | | | |
|---|---------------|---|---------------|
| 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.

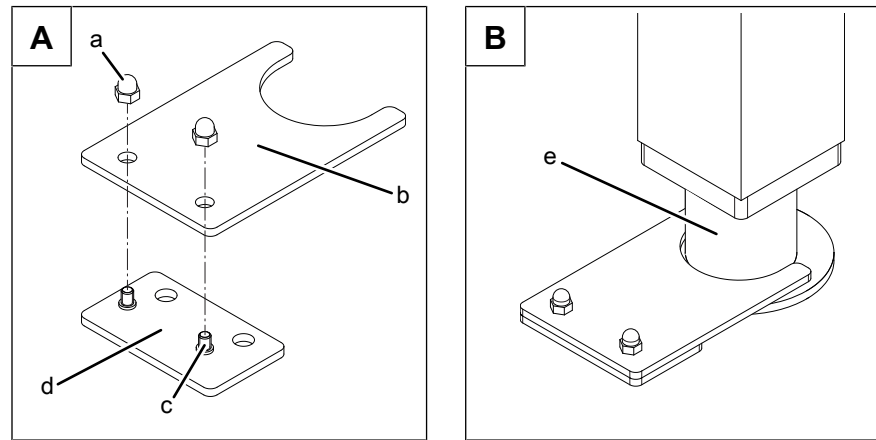


Image: A: Position of the floor plate; B: Floor plate glued to the floor

- 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).

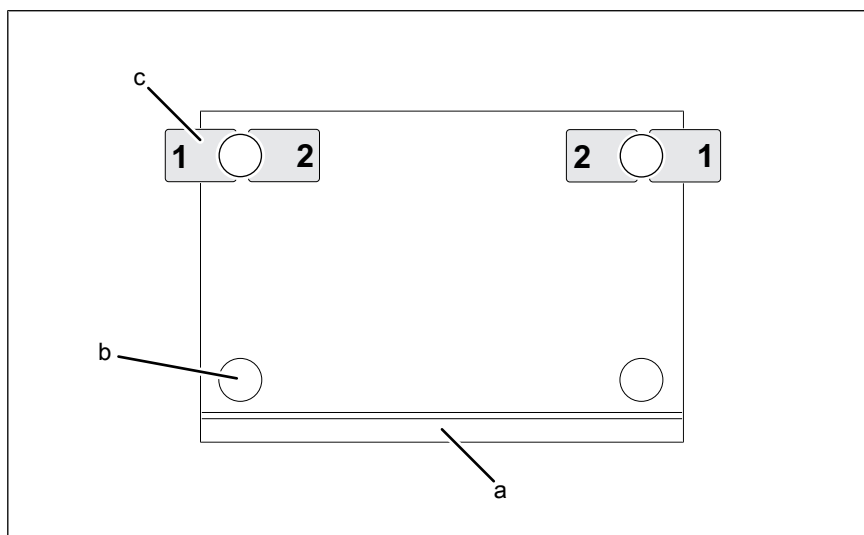


Image: Arrangement of the base plates (view from above)

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

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.

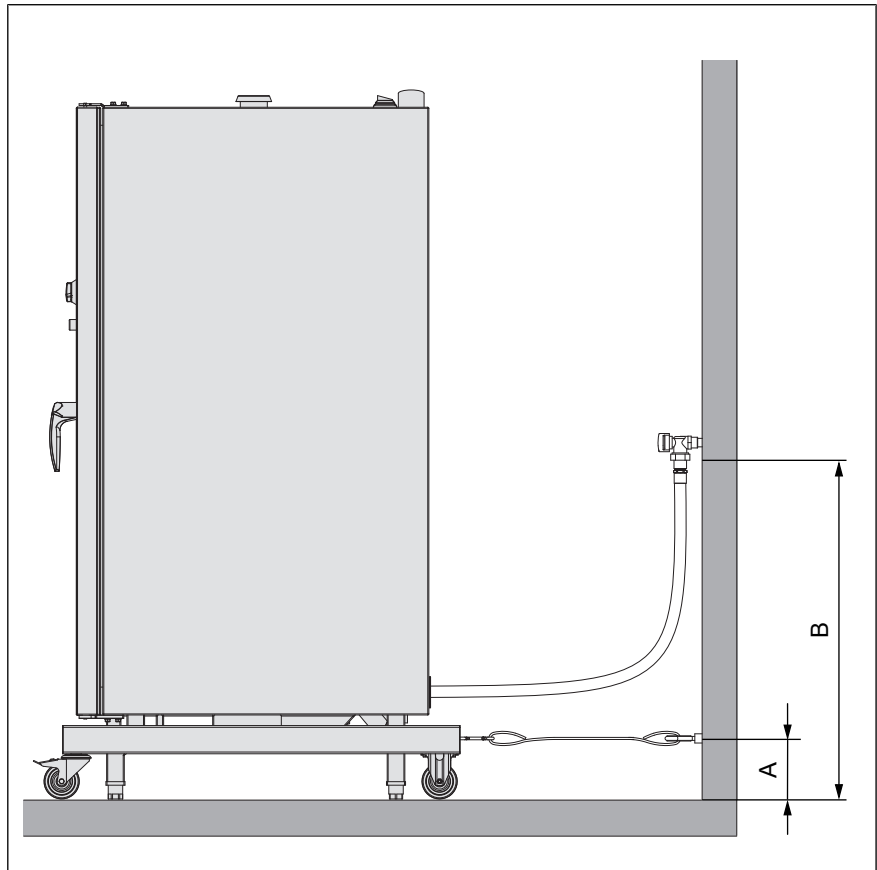


Image: Height. connection and securing

A max. 200 mm

B max. 1000 mm

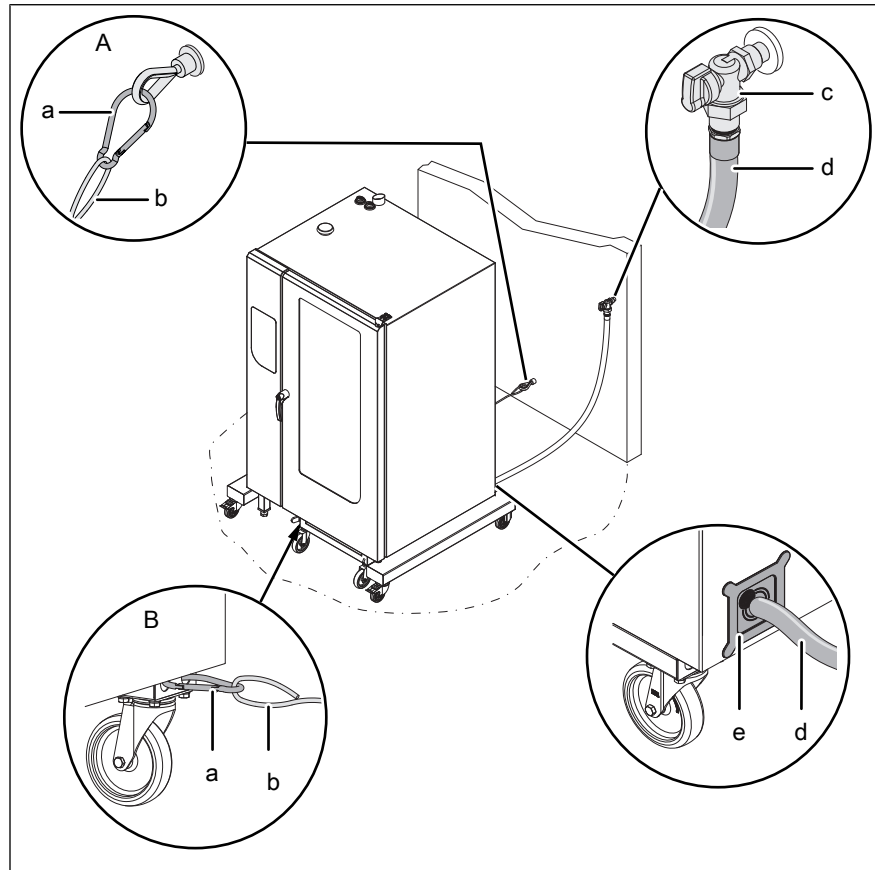


Image: Securing the metal hose line (unit with casters or rollers)

- | | |
|---|--|
| A Fastening wall (provided by the customer) | B Fastening to the unit |
| a Carabiner | d Metal hose line |
| b Safety wire | e Breakthrough (rear side, left/right) |
| c Gas shut-off device | |

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

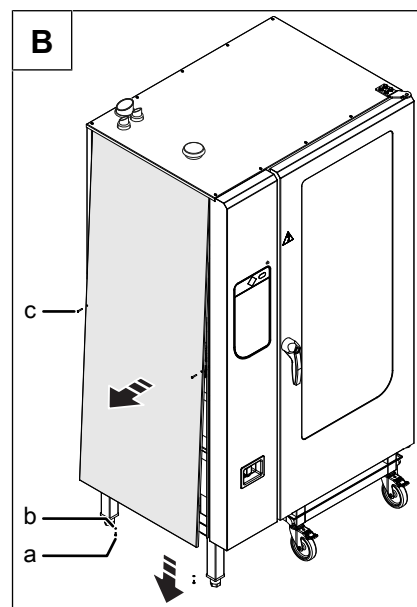
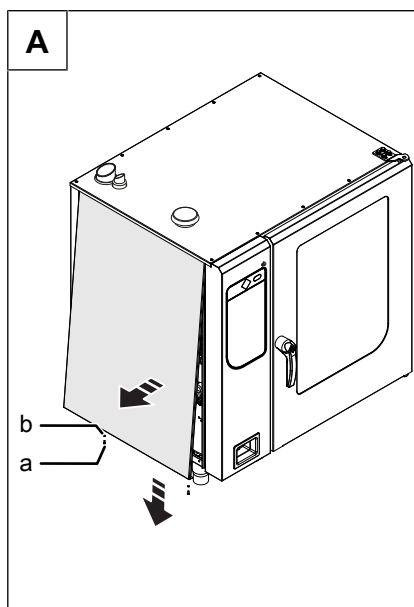


Image: A Size 6XX and 1XX; B Size 2XX

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

Attaching the 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 Checking the supply air routing and exhaust gas routing

Routing of the supply air and exhaust gas must comply with the national and regional laws, regulations, standards and directives.



WARNING

Risk of poisoning from exhaust gases

- Ensure that exhaust gases are routed to the outside.
 - Install the unit below the ventilation ceilings or ventilation hoods.
 - Ensure that the unit can be operated only when the ventilation system is switched on.
 - Ensure that a maximum CO content of $< 0.1 \text{ vol. } \%$ or $< 1000 \text{ ppm}$ is achieved in undiluted exhaust gas.
-



WARNING

Risk of burns and fire from the high temperature of the exhaust gas

The temperature of the exhaust gas can be up to $400 \text{ }^{\circ}\text{C}$.

- Do not touch the exhaust gas opening or its cover.
 - Do not place any objects in close proximity to the exhaust gas opening or on the unit.
-

Installation room requirements

- Sufficient combustion air supply is ensured.
- Safe exhaust gas discharge is ensured.
- The supply air and exhaust gas ducting must not impair proper operation (for example, due to negative pressure or strong wind drop).
- A safety device must ensure, that gas can only be supplied when the ventilation system is switched on.
- How the exhaust gas is routed depends on the unit type:
 - Type A unit: Indirect routing of exhaust gas via ventilation systems such as a ventilated ceiling or ventilation hood.

- Type B unit: Direct routing of exhaust gas via ventilation system or chimney or indirect routing of exhaust gas via ventilation systems such as ventilated ceiling or ventilation hood.

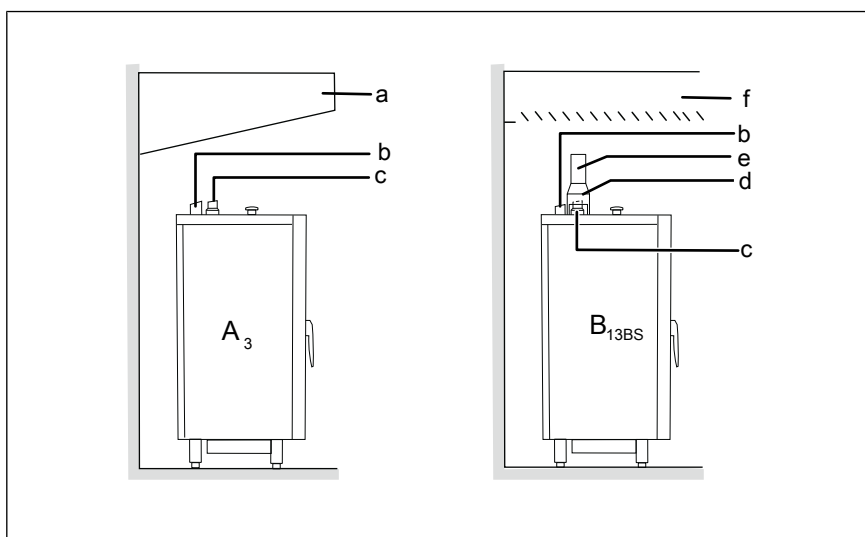


Image: Indirect exhaust gas routing

- | | |
|-----------------------------------|----------------------|
| a Ventilation hood | d Flow control |
| b Steam outlet connection fitting | e Exhaust gas duct |
| c Waste gas connection | f Ventilated ceiling |

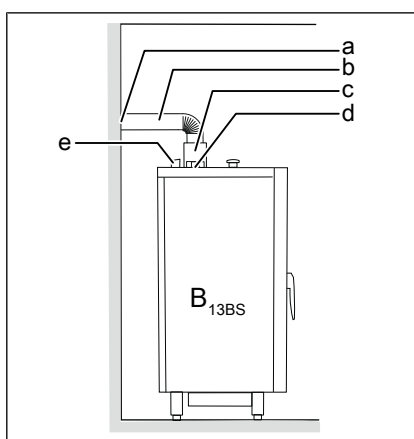


Image: Direct exhaust gas routing

- | | |
|---------------------------------|---------------------------|
| a Ventilation system or chimney | d Waste gas connection |
| b Exhaust gas duct | e Steam outlet connection |
| c Flow control | |

1. Ensure that all conditions in this section are satisfied.
2. Ensure that the supply air and exhaust gas routing is unobstructed.
3. Ensure that supply air and exhaust gas routing functions properly.
4. Fill out the commissioning report.

6.3 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.

ATTENTION

Risk of physical damage from incorrect connection voltage

- Before making the connection, measure the connection voltage and check the set voltage on the transformers in the unit.

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

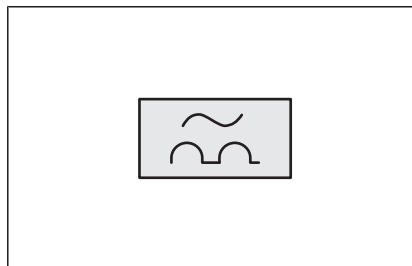


Image: RCD switch type A, circuit symbol

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

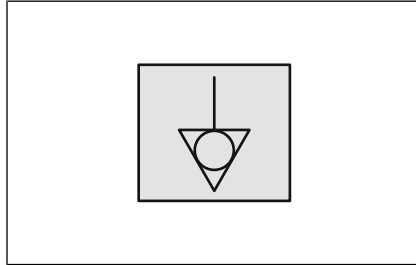


Image: Symbol for potential equalisation

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

6.3.1 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.
-

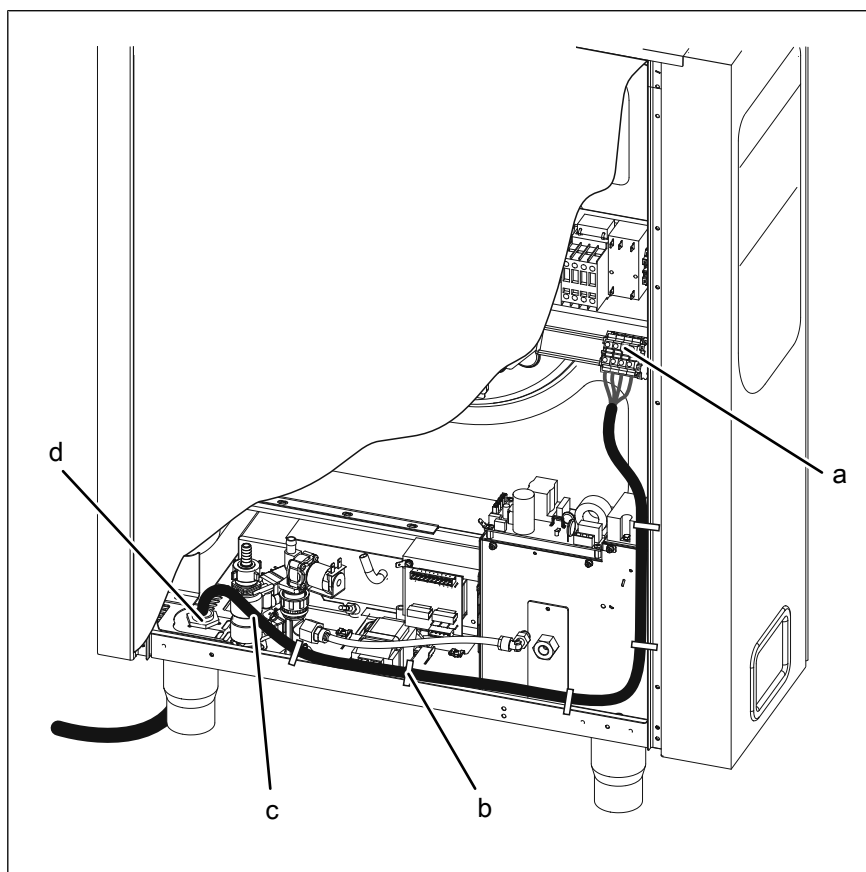


Image: Connecting the electric power cable

- | | |
|------------------------|------------------------|
| 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.

6.3.2 Connecting to the potential equalisation circuit

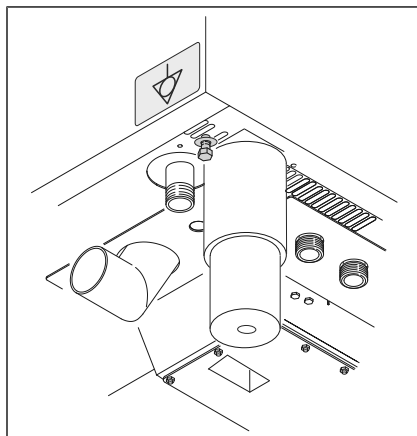


Image: Connecting the potential equalisation circuit

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

6.4 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 Cat-5 S/FTP
Connection to unit	Shrouded RJ45 plug

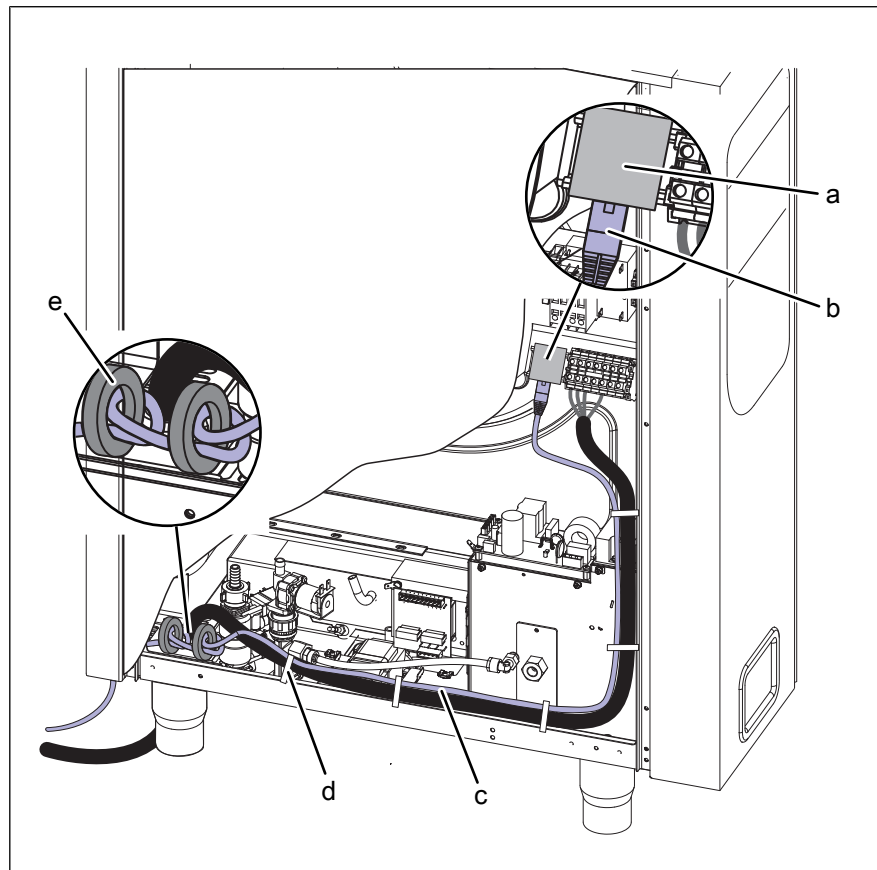


Image: Connecting the kitchen management system

- | | |
|-----------------|----------------|
| a RJ45 socket | d Cable tie |
| b RJ45 plug | e Ferrite ring |
| c Network cable | |

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.

6.5 Making the basic control setting

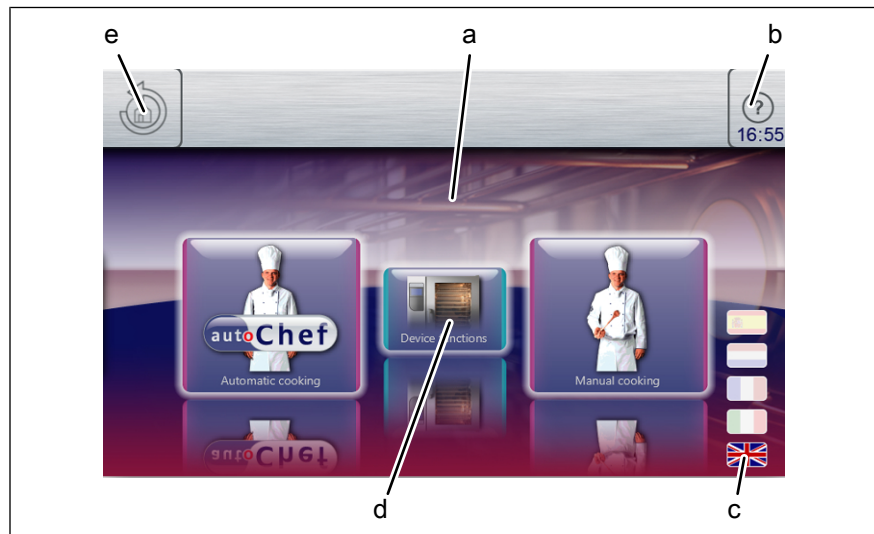


Image: Main menu

- | | |
|---------------------------|--------------------------------|
| a Main menu | d "Equipment functions" button |
| b <i>FlexiHelp</i> button | e <i>Back</i> button |
| c Language selection | |

6.5.1 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.

6.6 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.

6.6.1 Connecting the tap water connection line

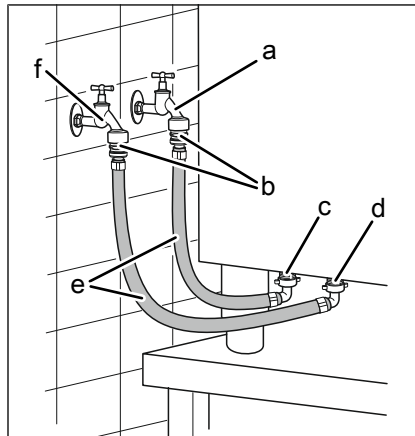


Image: Water connection

- | | |
|-------------------------|-----------------------------|
| 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.

6.6.2 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.

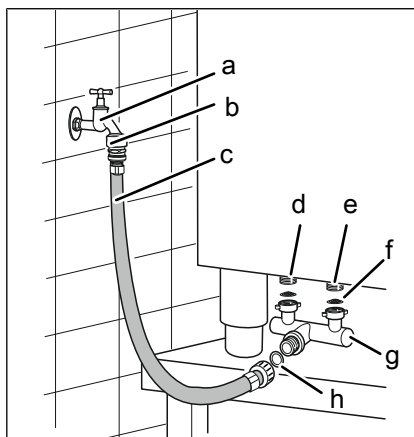


Image: Connecting softened tap water to both connections

- | | |
|---------------------------------|------------------------|
| 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.

6.7 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.

6.7.1 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
 Automatic cleaning system	• Permanent connection • Free discharge
 Manual cleaning system	• Free discharge

6.7.2 Connecting the wastewater line to a permanent connection

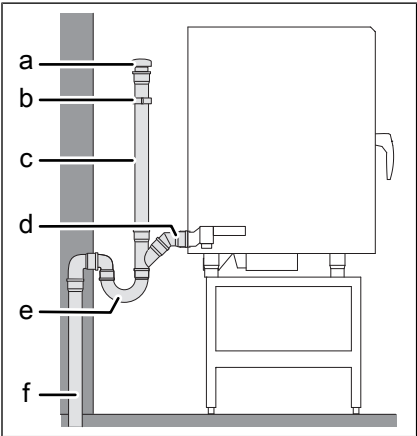


Image: Wastewater line to a permanent connection

- a Vacuum breaker

b Pipe clamp

c Wastewater line
- d Wastewater connection

e Siphon

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.

6.7.3 Connecting a wastewater line with an unobstructed discharge

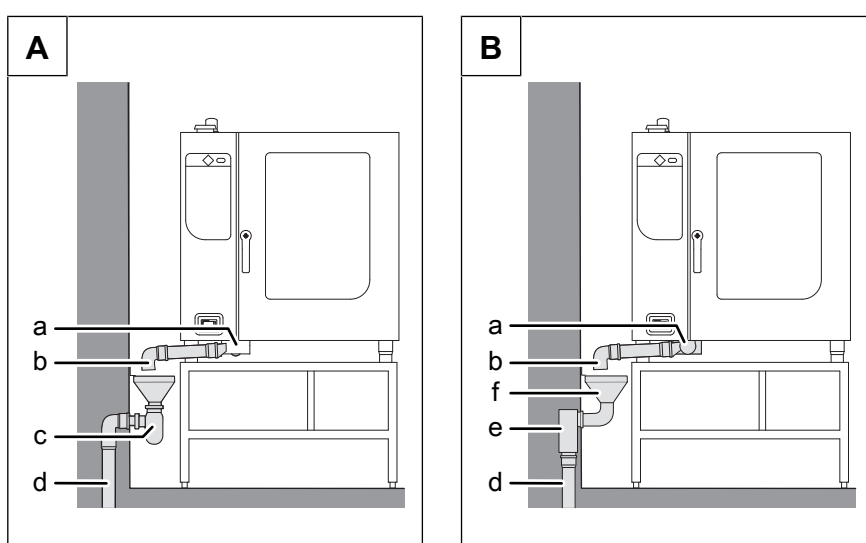


Image: Connecting a wastewater line with an unobstructed discharge

- | | |
|-------------------------|---------------------------|
| 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.



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

6.8 Making the gas connection

Gas installation work

Gas installation work on the gas system and the unit may only be performed by a specialist company, which is approved by the gas 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 gas utility company responsible.

Professional qualification for gas installation work

Gas installation work on the gas system and unit may only be performed by an expert, who is approved by the gas utility, from the specialist company assigned to the work.



DANGER

Risk of fatal injury from operating the unit with the wrong gas type

- Ensure that the gas type for which the unit is set (see gas type supplemental label) matches the gas type available at the site.
 - Ensure that the unit is suitable for the available gas type (see nameplate).
-

The unit is a Category II multi-gas unit and is intended for operation with natural gas or liquefied gas (LPG).

The unit must be connected on the basis of the information on the nameplate, gas type supplemental label and this manual.

Nameplate and gas type supplemental label

The gas type for which the unit is set is indicated on the gas type supplemental label.

The connection pressure and the category are indicated on the nameplate. The gas types for which the unit is intended can be identified from the category.

Conditions

Before the gas connection line can be connected to the unit, the following conditions must be satisfied:

- The gas type for which the unit is set must match the gas type available at the site. If this is not the case, the unit must be converted to the gas type available (see "Converting the gas type"). Based on the category, check whether the unit is intended for the gas type available.
- All parts of the gas system must be approved for use with gas.
- The gas shut-off valve for the unit must be readily accessible.

- The diameter of the gas connection line must not be smaller than that of the connection on the unit.
- The gas connection and the gas connection line must be positioned such that they cannot be damaged by heat.

Permanent connection

The unit is intended for a permanent connection. The connection line must be flexible. Route the flexible gas connection line or gas hose line in accordance with the manufacturer's information and without it being stressed, kinked or twisted.

Shut-off device

The device must be equipped with a connection fitting with a thermally triggered shut-off device.

6.8.1 Description of the gas connection

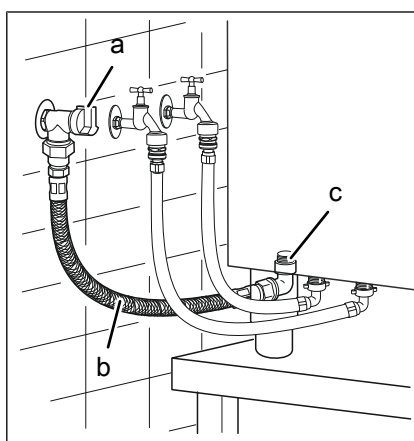


Image: Gas connection

- a Gas shut-off valve
- b Gas connection line

- c Gas connection

6.8.2 Connecting the gas connection line



DANGER

Risk of personal injury and physical damage from electric shock

- Inspection and adjustment work that can be carried out only with the housing open and the unit under power must be performed only by electrically trained technical personnel.

ATTENTION

Risk of physical damage from improper gas connection

- Do not mix up the gas connection with a tap water connection.
- If the gas connection has been mixed up with a tap water connection, contact Customer service.

Requirement Gas shut-off valve closed
Unit not live
Left side wall removed

1. Connect the unit to the gas connection line.

ATTENTION

Risk of physical damage from excessively high pressure

- When opening the gas shut-off valve on the unit, ensure that the pressure in the gas connection line is < 100 hPa (mbar).
- If the pressure is > 100 hPa (mbar), close the gas supply, reduce the pressure in a proper manner and notify the gas utility company.

2. Open the gas shut-off valve on the unit, while paying attention to the pressure in the gas connection line.



DANGER

Risk of explosion and fire from escaping gas

- When bleeding air from or degassing the gas system and the unit, ensure that the air and gas are discharged to the outside in a technically correct manner and without creating a risk.

3. Bleed the air from the gas system and unit in a proper manner.
4. Check for leaks outside the unit (see "Checking for leaks").



WARNING

Risk of poisoning from exhaust gases

- Ensure that exhaust gases are discharged properly and that the necessary amount of combustion air is supplied.
- Ensure that a maximum CO content of < 0.1 vol. % or < 1000 ppm is achieved in undiluted exhaust gas.

5. Switch on the unit.
6. Check the connection pressure (see "Checking the connection pressure").
7. Check for leaks inside the unit (see "Checking for leaks").
8. Check the ignition behaviour (see "Checking the ignition behaviour").
9. Check the flame pattern (see "Checking the flame pattern").
10. Check the basic gas setting (see "Checking the basic gas setting").
11. Switch off the unit.
12. Close the housing (see "Opening and closing the housing").
13. Fill out the Commissioning report.

6.8.3 Checking for leaks



DANGER

Risk of personal injury and physical damage from electric shock

- Inspection and adjustment work that can be carried out only with the housing open and the unit under power must be performed only by electrically trained technical personnel.



DANGER

Risk of explosion and fire from leaking, gas-conducting parts

- Check the gas connection line and all gas-conducting parts for leaks at the operating pressure.
- Use only bubble-forming agents and gas leak detectors approved for use with gas.

ATTENTION

Risk of physical damage from electrical short-circuits

- Do not spray bubble-forming agents onto electrical components and wires.



Gas leak detectors respond to almost all combustible gases, even CO.

For this reason, ensure that the zero-point calibration of the gas leak detector was performed in fresh air, free of combustible gases. Observe the manufacturer's information.

Requirement Gas connection line connected

Left side wall removed

1. Check for leaks outside the unit.
2. Check for leaks inside the unit.

Checking for leaks outside the unit

1. Open the gas shut-off valve.
2. Before putting the unit into service at operating pressure, check the gas connection line and all gas-conducting parts outside the unit for leaks with a bubble-forming agent or gas leak detector in accordance with the Technical Regulations for Gas Installations.
3. Fill out the commissioning report.

Checking for leaks inside the unit

Requirements Connection pressure checked

1. Switch on the unit.
2. Call up the *CO2 setting* display (see "Checking the basic gas setting").
3. Set the "Output" field to high output ("High").

4. In the case of models with two burners, set the Cooking zone field to "cooking zone 1" for burner 1.
5. Press the "Start" button.
 - ↳ The burner status "Gas demand" appears in green.
 - ↳ The burner status "Flame detected" appears in green.
 - ↳ The unit operates at full load.
6. Check all gas-conducting parts within the unit for leaks under operating pressure, using a bubble-forming agent or gas leak detector in accordance with the Technical Regulations for Gas Installations.
7. Press the "Stop" button.
 - ↳ The flame goes out.
 - ↳ The burner is off.
8. On models with two burners: Repeat the procedure for the second burner.
9. Press the *Back* button twice.
 - ↳ The main menu appears.
10. Switch off the unit.
11. Fill out the Commissioning report.

6.8.4 Checking the connection pressure



DANGER

Risk of personal injury and physical damage from electric shock

- Inspection and adjustment work that can be carried out only with the housing open and the unit under power must be performed only by electrically trained technical personnel.

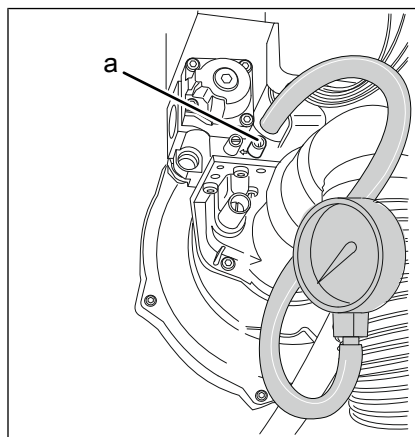


Image: Connection pressure measuring point

- a Connection pressure measuring point

Requirement Gas connection line connected

Checked for leaks outside the unit

Measuring accuracy of the pressure measuring device at least 0,1 hPa (mbar)

Left side wall removed

1. Close the gas shut-off valve on the unit.
2. Unscrew the sealing plug at the connection pressure measuring point.
3. Connect the pressure measuring device.

ATTENTION

Risk of physical damage from excessively high pressure

- When opening the gas shut-off valve on the unit, ensure that the pressure in the gas connection line is < 100 hPa (mbar).
- If the pressure is > 100 hPa (mbar), close the gas supply, reduce the pressure in a proper manner and notify the gas utility company.

4. Open the gas shut-off valve on the unit, while paying attention to the pressure in the gas connection line.



DANGER

Risk of explosion and fire from escaping gas

- When bleeding air from or degassing the gas system and the unit, ensure that the air and gas are discharged to the outside in a technically correct manner and without creating a risk.

5. Bleed the air from the gas system and unit in a proper manner.
6. Switch on the unit.
7. Call up the *CO2 setting* display (see "Checking the basic gas setting").
8. Set the "Output" field to high output ("High").
9. In the case of models with two burners, set the Cooking zone field to "cooking zone 1" for burner 1.
10. Press the "Start" button.
 - ↳ The burner status "Gas demand" appears in green.
 - ↳ The burner status "Flame detected" appears in green.
 - ↳ The unit operates at full load.
11. Measure the connection pressure.



DANGER

Risk of fatal injury from operating the unit at a connection pressure outside the specified range

- Do not put the unit into service.
- Notify the gas utility.

12. Check whether the measured connection pressure is within the specified range (see "Equipment and connection data").
13. Press the "Stop" button.
 - ↳ The flame goes out.
 - ↳ The burner is off.
14. Press the *Back* button twice.
 - ↳ The main menu appears.
15. Switch off the unit.
16. Close the gas shut-off valve on the unit.
17. Remove the pressure measuring device.
18. Screw the sealing plug tightly into the connection pressure measuring point.
19. Open the gas shut-off valve on the unit.
20. Check the connection pressure measuring point for leaks (see "Checking for leaks").
21. On models with two burners: Repeat the procedure for the second burner.
22. Fill out the Commissioning report.

6.8.5 Checking the basic gas setting



DANGER

Risk of personal injury and physical damage from electric shock

- Inspection and adjustment work that can be carried out only with the housing open and the unit under power must be performed only by electrically trained technical personnel.



WARNING

Risk of poisoning from insufficient supply of combustion air

- Ensure that the necessary amount of combustion air is supplied.



Some measurements on the unit require it to be at a warm operating temperature.

- The unit reaches a warm operating temperature, when the temperature in the cooking zone is between 130 °C — 180 °C.

- Requirement**
- Gas connection line connected
 - Checked for leaks outside the unit
 - Connection pressure checked
 - Checked for leaks inside the unit
 - Left side wall removed
1. Check the rated heat input at full load.

2. Check the rated heat input at partial load.
3. Check the primary air quantity.
4. Check the exhaust gas values.

Preparations

1. Switch on the unit.
2. Tap the "Equipment functions" button.
↳ The *Equipment functions* menu is displayed.
3. Tap the "Settings" field.
↳ The *PIN* window opens.
4. Set password "999".
5. Tap the *Confirm* button.
↳ The *CO2 setting* display appears.

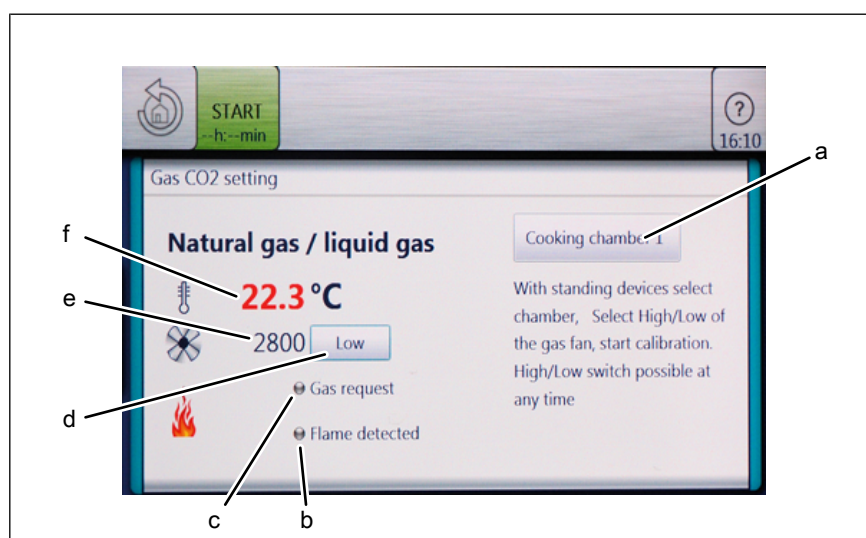


Image: CO2 setting

- | | |
|-------------------------|----------------------------|
| a Cooking zone (burner) | d Output |
| b Flame status detected | e Gas blower speed |
| c Gas demand status | f Cooking zone temperature |

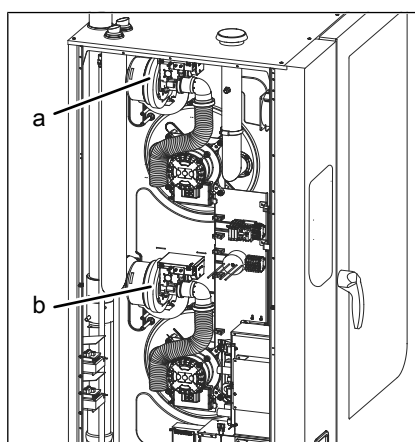


Image: Size 2XX

- | | |
|-----------------------------|-----------------------------|
| a Burner 1 (cooking zone 1) | b Burner 2 (cooking zone 2) |
|-----------------------------|-----------------------------|

Checking the rated heat input at full load

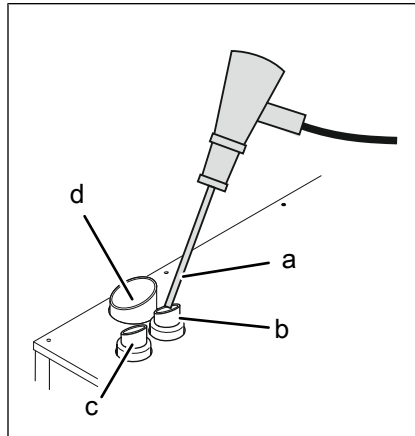


Image: Measurement in the exhaust gas

- | | |
|----------------------------------|---|
| a Exhaust gas measuring device | c Waste gas connection for burner 2 (only size 2XX) |
| b Waste gas connection, burner 1 | d Steam outlet |

1. Switch on the unit.
2. Call up the *CO₂ setting* display (see "Checking the basic gas setting").
3. Set the "Output" field to high output ("High").
4. In the case of models with two burners, set the Cooking zone field to "cooking zone 1" for burner 1.
5. Press the "Start" button.
 - ↳ The burner status "Gas demand" appears in green.
 - ↳ The burner status "Flame detected" appears in green.
 - ↳ The unit operates at full load.
 - ↳ The current cooking zone temperature is displayed.
 - ↳ The burner's gas blower speed is displayed.
6. Check whether the displayed speed corresponds to the specified speed for the model (see "Equipment and connection data").
 - ↳ If the displayed speed does not match the specified speed for the model, contact Customer service.
7. Measure the exhaust gas values in the waste gas connection with an approved exhaust gas measuring device, while the unit is at a warm operating temperature.
 - ↳ In order to regulate the cooking zone temperature, open the cooking zone door with a slight gap.
8. Check whether the measured CO₂ content is within the specified range (see "Equipment and connection data").
 - ↳ If the CO₂ content is not within the specified range, adjust the basic gas setting (see "Adjusting the basic gas setting").
9. On models with two burners: Repeat the procedure for the second burner.

10. Press the "Stop" button.
 - ↳ The flame goes out.
 - ↳ The burner is off.
11. Press the *Back* button twice.
 - ↳ The main menu appears.
12. Switch off the unit.
13. Fill out the Commissioning report.

Checking the rated heat input at partial load

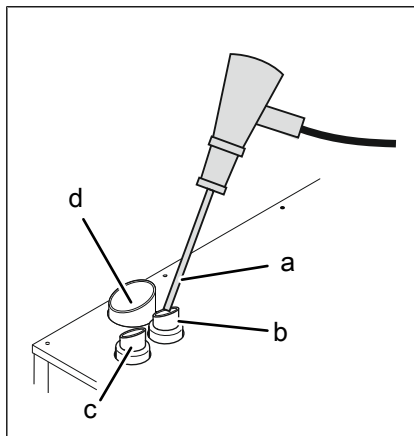


Image: Measurement in the exhaust gas

- | | |
|----------------------------------|---|
| a Exhaust gas measuring device | c Waste gas connection for burner 2 (only size 2XX) |
| b Waste gas connection, burner 1 | d Steam outlet |

1. Switch on the unit.
2. Call up the *CO₂ setting* display (see "Checking the basic gas setting").
3. Set the "Output" field to low output ("Low").
4. In the case of models with two burners, set the Cooking zone field to "cooking zone 1" for burner 1.
5. Press the "Start" button.
 - ↳ The burner status "Gas demand" appears in green.
 - ↳ The burner status "Flame detected" appears in green.
 - ↳ The unit operates at partial load.
 - ↳ The current cooking zone temperature is displayed.
 - ↳ The burner's gas blower speed is displayed.
6. Check whether the displayed speed corresponds to the specified speed for the model (see "Equipment and connection data").
 - ↳ If the displayed speed does not match the specified speed for the model, contact Customer service.

7. Measure the exhaust gas values in the waste gas connection with an approved exhaust gas measuring device, while the unit is at a warm operating temperature.
 - ↳ In order to regulate the cooking zone temperature, open the cooking zone door with a slight gap.
8. Check whether the measured CO₂ content is within the specified range (see "Equipment and connection data").
 - ↳ If the CO₂ content is not within the specified range, adjust the basic gas setting (see "Adjusting the basic gas setting").
9. On models with two burners: Repeat the procedure for the second burner.
10. Press the "Stop" button.
 - ↳ The flame goes out.
 - ↳ The burner is off.
11. Press the *Back* button twice.
 - ↳ The main menu appears.
12. Switch off the unit.
13. Fill out the Commissioning report.

Checking the primary air quantity



DANGER

Risk of personal injury and physical damage from electric shock

- Inspection and adjustment work that can be carried out only with the housing open and the unit under power must be performed only by electrically trained technical personnel.

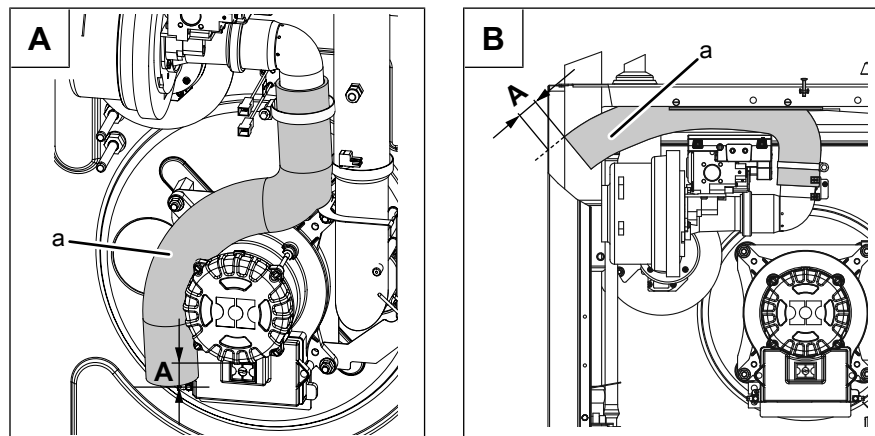


Image: A Size 1XX and 2XX; B Size 6XX

- a Suction hose
- A Primary air gap

Requirements Left side wall removed

1. Check the suction hose for position and condition.
 - ↳ The suction hose must be routed without kinks.
 - ↳ The suction hose is routed in the shape and position as shown in the figure.
 - ↳ The suction hose does not have any damage.
 - ↳ The opening of the suction hose is unobstructed and not blocked.
 - ↳ If the position and condition are not OK, adjust the primary air gap (see "Adjusting the basic gas setting").
2. Measure the primary air gap (A).
3. Check whether the measured primary air gap is within the specified range (see "Equipment and connection data").
 - ↳ If the measured primary air gap is not within the specified range, adjust the primary air quantity (see "Adjusting the basic gas setting").
4. Check the ignition behaviour (see "Checking the ignition behaviour").
 - ↳ The ignition behaviour is OK.
 - ↳ If the ignition behaviour is not OK, adjust the primary air quantity (see "Adjusting the basic gas setting").
5. Check the flame pattern.
 - ↳ Flame pattern OK.
 - ↳ If the flame pattern is not OK, adjust the primary air quantity (see "Adjusting the basic gas setting").
6. On models with two burners: Repeat the procedure for the second burner.
7. Fill out the Commissioning report.

Checking the exhaust gas values**DANGER**

Risk of personal injury and physical damage from electric shock

- Inspection and adjustment work that can be carried out only with the housing open and the unit under power must be performed only by electrically trained technical personnel.

**WARNING**

Risk of poisoning from insufficient supply of combustion air

- Ensure that the necessary amount of combustion air is supplied.

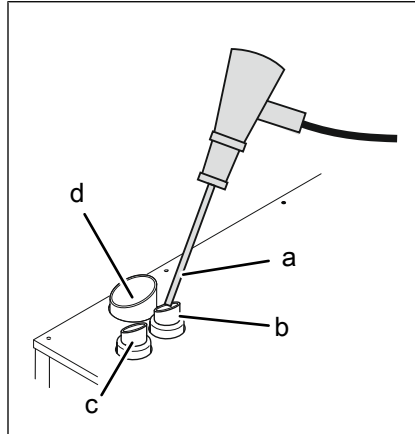


Image: Measurement in the exhaust gas

- | | |
|----------------------------------|---|
| a Exhaust gas measuring device | c Waste gas connection for burner 2 (only size 2XX) |
| b Waste gas connection, burner 1 | d Steam outlet |

Requirements

Gas connection line connected
 Checked for leaks outside the unit
 Connection pressure checked
 Checked for leaks inside the unit
 Rated heat input checked
 Primary air quantity checked
 Left side wall removed

1. Switch on the unit.
2. Call up the *CO₂ setting* display (see "Checking the basic gas setting").
3. Set the "Output" field to high output ("High").
4. In the case of models with two burners, set the Cooking zone field to "cooking zone 1" for burner 1.
5. Press the "Start" button.
 - ↳ The burner status "Gas demand" appears in green.
 - ↳ The burner status "Flame detected" appears in green.
 - ↳ The unit operates at full load.
6. Measure the exhaust gas values in the waste gas connection with an approved exhaust gas measuring device, while the unit is at a warm operating temperature.
 - ↳ In order to regulate the cooking zone temperature, open the cooking zone door with a slight gap.
7. Check whether the measured CO content is within the specified range (see "Equipment and connection data").
 - ↳ If the CO content is not within the specified range, adjust the basic gas setting (see "Adjusting the basic gas setting").
8. On models with two burners: Repeat the procedure for the second burner.

9. Press the "Stop" button.
 - ↳ The flame goes out.
 - ↳ The burner is off.
10. Press the *Back* button twice.
 - ↳ The main menu appears.
11. Switch off the unit.
12. Fill out the Commissioning report.

6.8.6 Adjusting the basic gas setting



DANGER

Risk of personal injury and physical damage from electric shock

- Inspection and adjustment work that can be carried out only with the housing open and the unit under power must be performed only by electrically trained technical personnel.



WARNING

Risk of poisoning from insufficient supply of combustion air

- Ensure that the necessary amount of combustion air is supplied.



Some measurements on the unit require it to be at a warm operating temperature.

- The unit reaches a warm operating temperature, when the temperature in the cooking zone is between 130 °C — 180 °C.

Adjusting the rated heat input at partial load



The offset pressure can be measured with the adjustment aid at partial load (see "Adjusting the basic gas setting"). This does not replace the basic gas setting.

Requirement Gas connection line connected
 Checked for leaks outside the unit
 Connection pressure checked
 Checked for leaks inside the unit
 Basic gas setting checked
 Left side wall removed

→ If the rated heat input is not OK when checked, adjust the rated heat input.

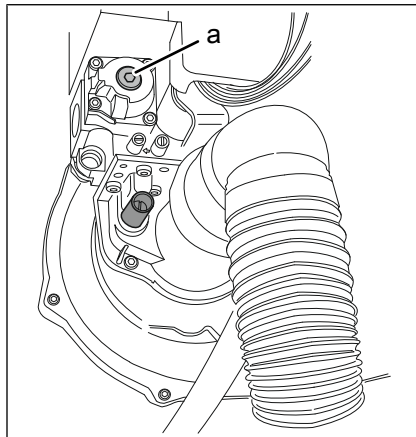


Image: Adjusting the rated heat input

a Adjusting screw for partial load (TX40)

1. Switch on the unit.
2. Call up the *CO₂ setting* display (see "Checking the basic gas setting").
3. Set the "Output" field to low output ("Low").
4. In the case of models with two burners, set the Cooking zone field to "cooking zone 1" for burner 1.
5. Press the "Start" button.
 - ↳ The burner status "Gas demand" appears in green.
 - ↳ The burner status "Flame detected" appears in green.
 - ↳ The unit operates at partial load.
6. Measure the exhaust gas values in the waste gas connection with an approved exhaust gas measuring device, while the unit is at a warm operating temperature.
 - ↳ In order to regulate the cooking zone temperature, open the cooking zone door with a slight gap.
7. Check whether the measured CO₂ content is within the specified range (see "Equipment and connection data").
8. Using the adjusting screw for partial load, adjust the CO₂ content to the specified range for low output (setting is very sensitive).
 - ↳ Turning anti-clockwise: CO₂ content is decreased.
 - ↳ Turning clockwise: CO₂ content is increased.
9. Set the "Output" field to high output ("High").
 - ↳ The unit operates at full load.
10. Check whether the measured CO₂ content is within the specified range (see "Equipment and connection data").
 - ↳ If necessary, repeat the adjustment procedure until the CO₂ value at high and low output is within the specified range.
 - ↳ If the CO₂ content at high output is still outside the specified range, the rated heat input must be adjusted manually (see "Adjusting the basic gas setting").
11. On models with two burners: Repeat the procedure for the second burner.

12. Check the exhaust gas values (see "Checking the basic gas setting").
13. Press the "Stop" button.
 - ↳ The flame goes out.
 - ↳ The burner is off.
14. Press the *Back* button twice.
 - ↳ The main menu appears.
15. Switch off the unit.
16. Fill out the Commissioning report.

Adjusting the primary air quantity



DANGER

Risk of personal injury and physical damage from electric shock

- Inspection and adjustment work that can be carried out only with the housing open and the unit under power must be performed only by electrically trained technical personnel.

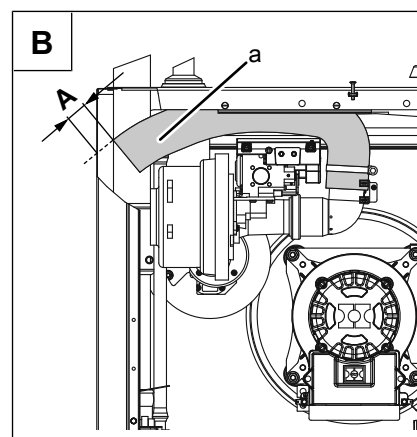
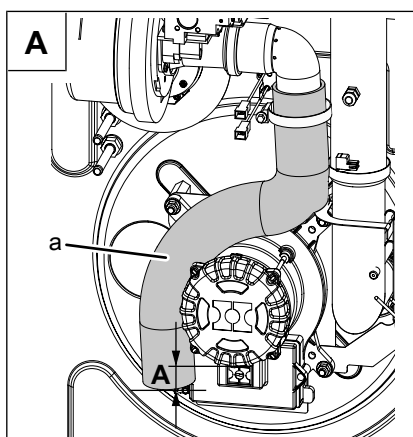


Image: A Size 1XX and 2XX; B Size 6XX

- a Suction hose
- A Primary air gap

- If the primary air quantity is not OK when checked, adjust the primary air quantity.
1. Check the suction hose for position and condition.
 - ↳ If the suction hose is routed with kinks, replace the suction hose.
 - ↳ If the suction hose is not routed in the shape and position as shown in the figure, correct the position and shape.
 - ↳ If the suction hose is damaged, replace it.
 - ↳ If the opening of the suction hose is blocked, clean the suction hose.
 2. Adjust the primary air gap to within the specified range (A) by aligning the suction hose (see "Equipment and connection data").

3. Check the basic gas setting (see "Checking the basic gas setting").
4. On models with two burners: Repeat the procedure for the second burner.
5. Switch off the unit.
6. Fill out the commissioning report.

Manually adjusting the rated heat input



DANGER

Risk of personal injury and physical damage from electric shock

- Inspection and adjustment work that can be carried out only with the housing open and the unit under power must be performed only by electrically trained technical personnel.



The offset pressure can be measured with the adjustment aid at partial load (see "Adjusting the basic gas setting"). This does not replace the basic gas setting.

Requirement Gas connection line connected
Checked for leaks outside the unit
Connection pressure checked
Checked for leaks inside the unit
Basic gas setting checked
Left side wall removed

1. Remove the gas orifice (see "Converting the gas type").
2. Screw in the adjusting screw for full load 10 mm (basic setting).
3. Manually adjust the rated heat input at partial load.
4. Manually adjust the rated heat input at full load.

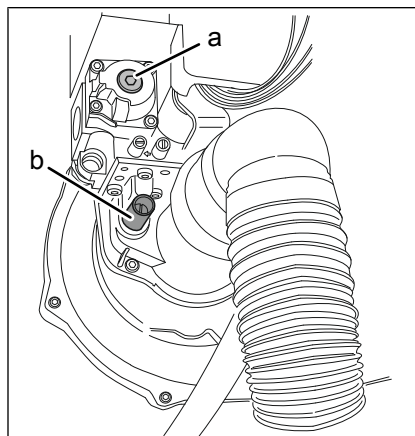


Image: Adjusting screws on the burner

a Adjusting screw for partial load (TX40)

b Adjusting screw for full load (4 mm Allen key or 1.2 x 6.5 mm screwdriver)

Manually adjusting the rated heat input at partial load

1. Switch on the unit.
2. Call up the *CO₂ setting* display (see "Checking the basic gas setting").
3. Set the "Output" field to low output ("Low").
4. In the case of models with two burners, set the Cooking zone field to "cooking zone 1" for burner 1.
5. Press the "Start" button.
 - ↳ The burner status "Gas demand" appears in green.
 - ↳ The burner status "Flame detected" appears in green.
 - ↳ The unit operates at partial load.
6. Measure the exhaust gas values in the waste gas connection with an approved exhaust gas measuring device, while the unit is at a warm operating temperature.
 - ↳ In order to regulate the cooking zone temperature, open the cooking zone door with a slight gap.
7. Check whether the measured CO₂ content is within the specified range (see "Equipment and connection data").
8. Using the adjusting screw for partial load, adjust the CO₂ content to the specified range for low output (setting is very sensitive).
 - ↳ Turning anti-clockwise: CO₂ content is decreased.
 - ↳ Turning clockwise: CO₂ content is increased.
 - ↳ If necessary, repeat the adjustment procedure for full load until the CO₂ value at full load and partial load is within the specified range.
9. On models with two burners: Repeat the procedure for the second burner.
10. Check the exhaust gas values (see "Checking the basic gas setting").
11. Press the "Stop" button.
 - ↳ The flame goes out.
 - ↳ The burner is off.
12. Press the *Back* button twice.
 - ↳ The main menu appears.
13. Switch off the unit.
14. Fill out the Commissioning report.

Manually adjusting the rated heat input at full load

1. Switch on the unit.
2. Set the unit to high output (see "Checking the basic gas setting").
 - ↳ The unit operates at full load.
3. Measure the exhaust gas values in the waste gas connection with an approved exhaust gas measuring device, while the unit is at a warm operating temperature.
 - ↳ In order to regulate the cooking zone temperature, open the cooking zone door with a slight gap.

4. Check whether the measured CO₂ content is within the specified range (see "Exhaust gas values").
5. Using the adjusting screw for full load, adjust the CO₂ content to the specified range for high output.
 - ↳ Turning anti-clockwise: CO₂ content is increased.
 - ↳ Turning clockwise: CO₂ content is decreased.
 - ↳ If necessary, repeat the adjustment procedure for partial load until the CO₂ value at full load and partial load is within the specified range.
6. On models with two burners: Repeat the procedure for the second burner.
7. Check the exhaust gas values (see "Checking the basic gas setting").
8. To end the CO₂ measurement, press the *Back* button twice.
 - ↳ The main menu appears.
9. Switch off the unit.
10. Fill out the Commissioning report.

Checking the offset pressure



DANGER

Risk of personal injury and physical damage from electric shock

- Inspection and adjustment work that can be carried out only with the housing open and the unit under power must be performed only by electrically trained technical personnel.
-

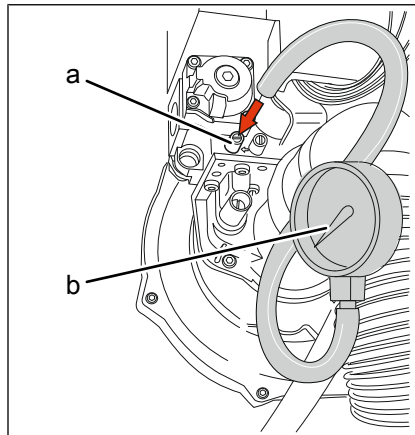


Image: Checking the offset pressure

- a Offset pressure measuring point
- b Pressure measuring device

Requirement Basic gas setting checked and not OK

Gas connection line connected

Checked for leaks outside the unit

Connection pressure checked

Checked for leaks inside the unit

Left side wall removed

Measuring accuracy of the pressure measuring device at least 0,01 hPa (mbar)

1. Unscrew the sealing plug at the offset pressure measuring point.
2. Connect the pressure measuring device.
3. Switch on the unit.
4. Call up the *CO2 setting* display (see "Checking the basic gas setting").
5. Set the "Output" field to low output ("Low").
6. In the case of models with two burners, set the Cooking zone field to "cooking zone 1" for burner 1.
7. Press the "Start" button.
 - ↳ The burner status "Gas demand" appears in green.
 - ↳ The burner status "Flame detected" appears in green.
 - ↳ The unit operates at partial load.
8. Measure the offset pressure.
9. Check whether the measured offset pressure is within the specified range (see "Equipment and connection data").
10. Press the "Stop" button.
 - ↳ The flame goes out.
 - ↳ The burner is off.
11. Press the *Back* button twice.
 - ↳ The main menu appears.
12. Switch off the unit.
13. Remove the pressure measuring device.
14. Screw the sealing plug tightly into the offset pressure measuring point.
15. Check the offset pressure measuring point for leaks (see "Checking for leaks").
16. On models with two burners: Repeat the procedure for the second burner.
17. Fill out the Commissioning report.

6.9 Converting the gas type

6.9.1 Changing the gas orifice



DANGER

Risk of personal injury and physical damage from electric shock

- Before working on the unit, ensure that the unit has been disconnected from the power supply.
-



DANGER

Risk of explosion and fire from escaping gas

- When bleeding air from or degassing the gas system and the unit, ensure that the air and gas are discharged to the outside in a technically correct manner and without creating a risk.
-



DANGER

Risk of explosion or fire from operating the unit with the wrong gas type because of missing or incorrect gas type supplemental label

- When converting to a different gas type, replace the gas type supplemental label on the unit with the appropriate gas type supplemental label for the gas type available.
-



DANGER

Risk of personal injury and physical damage from electric shock

- Inspection and adjustment work that can be carried out only with the housing open and the unit under power must be performed only by electrically trained technical personnel.
-

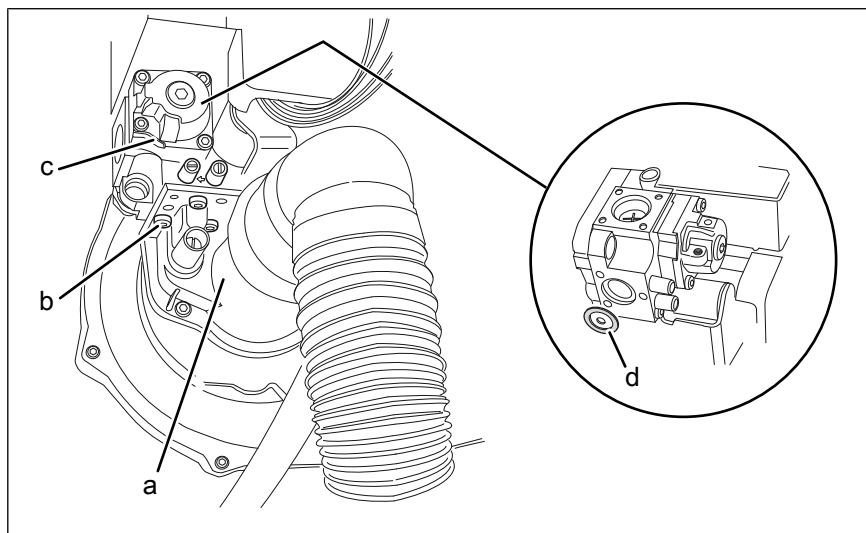


Image: Changing the gas orifice

- | | |
|-----------------|-------------------------|
| a Burner | c Gas solenoid valve |
| b Screws (TX25) | d Gas orifice with seal |

Requirement Unit not live
 Gas shut-off valve on the unit is closed
 Left side wall removed

1. If the unit is already filled with gas, degas the unit in a proper manner.
2. Unscrew the screws from the gas solenoid valve.
3. Remove the gas solenoid valve.
4. Remove the gas orifice with seal.



DANGER

Risk of asphyxiation and explosion from damaged seals

- Check seals for damage
- Replace damaged seals
- Use only seals that are approved for use with gas

5. Select the gas orifice specified for the gas type available and insert it with the seal (see "Equipment and connection data").
6. Replace the gas type supplemental label on the unit with the appropriate supplemental label for the gas type available.
7. Put the gas solenoid valve back on and fasten it with the screws.
8. On models with two burners: Repeat the procedure for the second burner.
9. Fill out the Commissioning report.
10. Connect the unit to the gas connection line (see "Connecting the gas connection line").

ATTENTION

Risk of physical damage from excessively high pressure

- When opening the gas shut-off valve on the unit, ensure that the pressure in the gas connection line is < 100 hPa (mbar).
 - If the pressure is > 100 hPa (mbar), close the gas supply, reduce the pressure in a proper manner and notify the gas utility company.
-

11. Open the gas shut-off valve on the unit, while paying attention to the pressure in the gas connection line.
-



DANGER

Risk of explosion and fire from escaping gas

- When bleeding air from or degassing the gas system and the unit, ensure that the air and gas are discharged to the outside in a technically correct manner and without creating a risk.
-

12. Bleed the air from the gas system and unit in a proper manner.
 13. Check for leaks outside the unit (see "Checking for leaks").
-



WARNING

Risk of poisoning from exhaust gases

- Ensure that exhaust gases are discharged properly and that the necessary amount of combustion air is supplied.
 - Ensure that a maximum CO content of < 0.1 vol. % or < 1000 ppm is achieved in undiluted exhaust gas.
-

14. Switch on the unit.
15. Check the connection pressure (see "Checking the connection pressure").
16. Check for leaks inside the unit (see "Checking for leaks").
17. Check the ignition behaviour (see "Checking the ignition behaviour").
18. Check the flame pattern (see "Checking the flame pattern").
19. Check the basic gas setting (see "Checking the basic gas setting").
20. Switch off the unit.
21. Close the housing (see "Opening and closing the housing").
22. Fill out the Commissioning report.

6.10 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.

6.10.1 Connecting the exhaust air line

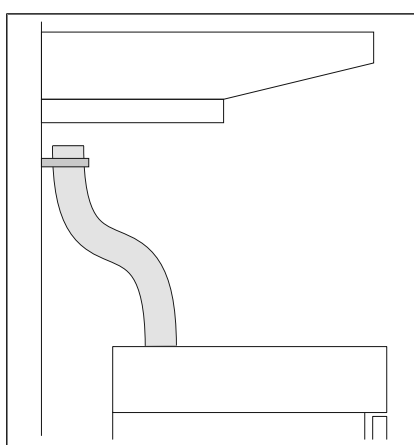


Image: Connecting the exhaust air line

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

Supply air routing and exhaust gas routing checked and switched on

Gas connection line connected

Checked for leaks outside the unit

Connection pressure checked

Checked for leaks inside the unit

Basic gas setting checked

Unit cleaned

7.1 Checking the exhaust gas routing for leaks



DANGER

Risk of personal injury and physical damage from electric shock

- Inspection and adjustment work that can be carried out only with the housing open and the unit under power must be performed only by electrically trained technical personnel.

Requirement Left side wall removed

1. Switch on the unit
2. Start any cooking program with the maximum temperature (see Operating instructions).
 - ↳ The burner ignites.
 - ↳ The flame burns stably.
 - ↳ The unit operates at full load.
3. Using a condensation mirror or approved backflow testing device, check all those parts, which conduct exhaust gas, for leaks in a proper manner.
4. Check at the flow control that the exhaust gas is being routed without problems (only B_{13BS} type units).
5. End the cooking program.
 - ↳ The flame goes out.
 - ↳ The burner is off.

6. Switch off the unit.
7. Fill out the Commissioning report.

7.2 Checking the monitoring of the exhaust gas routing

1. Switch on the unit
2. Start any cooking program with the maximum temperature (see Operating instructions).
 - ↳ The burner ignites.
 - ↳ The flame burns stably.
3. Switch off the ventilation.
 - ↳ The gas supply is disabled.
 - ↳ The flame goes out.
 - ↳ The burner is off.
 - ↳ The unit attempts to ignite.
 - ↳ The safety device trips after 1 second.
 - ↳ An error message appears on the display.
 - ↳ An audible signal sounds.
 - ↳ The monitoring of the exhaust gas routing is functioning.
4. Switch on the ventilation.
5. Acknowledge the error message by pressing the *Confirm* button.
6. The cooking program starts again.
 - ↳ The burner ignites within 5 seconds.
 - ↳ The flame burns stably.
7. Press the "Stop" button.
 - ↳ The cooking program is ended.
 - ↳ The flame goes out.
 - ↳ The burner is off.
8. Switch off the unit.
9. Fill out the Commissioning report.

7.3 Checking the ignition behaviour



DANGER

Risk of personal injury and physical damage from electric shock

- Inspection and adjustment work that can be carried out only with the housing open and the unit under power must be performed only by electrically trained technical personnel.

Requirements Left side wall removed

1. Switch on the unit.
2. Call up the *CO2 setting* display (see Checking the basic gas setting).
3. Set the "Output" field to high output ("High").

4. In the case of models with two burners, set the Cooking zone field to "cooking zone 1" for burner 1.
5. Press the "Start" button.
 - ↳ The burner ignites.
 - ↳ The flame burns stably.
6. Press the "Stop" button.
 - ↳ The flame goes out.
 - ↳ The burner is off.
7. Repeat the procedure several times.
8. On models with two burners: Repeat the procedure for the second burner.
9. Switch off the unit.
10. Fill out the Commissioning report.

7.4 Checking the flame monitoring

Requirements Ignition behaviour checked

1. Switch on the unit.
2. Call up the *CO2 setting* display (see "Checking the basic gas setting").
3. Set the "Output" field to high output ("High").
4. In the case of models with two burners, set the Cooking zone field to "cooking zone 1" for burner 1.
5. Press the "Start" button.
 - ↳ The burner status "Gas demand" appears in green.
 - ↳ The burner status "Flame detected" appears in green.
 - ↳ The unit operates at full load.
6. Close the gas shut-off valve on the unit.
 - ↳ The flame goes out.
 - ↳ The unit attempts to ignite 3 times.
 - ↳ The safety device trips.
 - ↳ An error message appears on the display.
 - ↳ An audible signal sounds.
 - ↳ The flame monitoring is functioning.
7. Open the gas shut-off valve on the unit.
8. Acknowledge the error message by pressing the *Confirm* button.
9. Press the "Start" button.
 - ↳ The burner ignites within 5 seconds.
 - ↳ The flame burns stably.
10. Press the "Stop" button.
 - ↳ The flame goes out.
 - ↳ The burner is off.
11. On models with two burners: Repeat the procedure for the second burner.

12. Switch off the unit.
13. Fill out the Commissioning report.

7.5 Checking the controls

Requirements Ignition behaviour checked

1. Switching on the unit
2. Select any cooking program (see Operating instructions).
 - ↳ Set the cooking zone temperature to a higher temperature than the current cooking zone temperature.
3. Start the cooking program.
 - ↳ The burner ignites.
 - ↳ The flame burns stably.
 - ↳ Once the set cooking zone temperature is reached, the controls switch off the burner.
 - ↳ The flame goes out.
 - ↳ The burner is off.
 - ↳ The controls are functioning.
4. End the cooking program.
5. Switch off the unit.
6. Fill out the Commissioning report.

7.6 Checking the monitoring of the cooking zone door

1. Switch on the unit
2. Start any cooking program (see Operating instructions).
 - ↳ The burner ignites.
 - ↳ The flame burns stably.
3. Open the cooking zone door during operation.
 - ↳ The flame goes out.
 - ↳ The burner is off.
 - ↳ The fan comes to a stop.
 - ↳ The monitoring of the cooking zone door is functioning.
4. Close the cooking zone door.
5. Switch off the unit.
6. Fill out the Commissioning report.

7.7 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**
- Supply air and exhaust gas routing checked
 - Power connection made
 - Gas connection made
 - Water connection made
 - Wastewater connection made
 - Exhaust air connection made (if required by the customer)
 - Function successfully tested
 - Housing closed
1. Instruct operator
 2. Filling out the Commissioning report

8.1 Nameplate

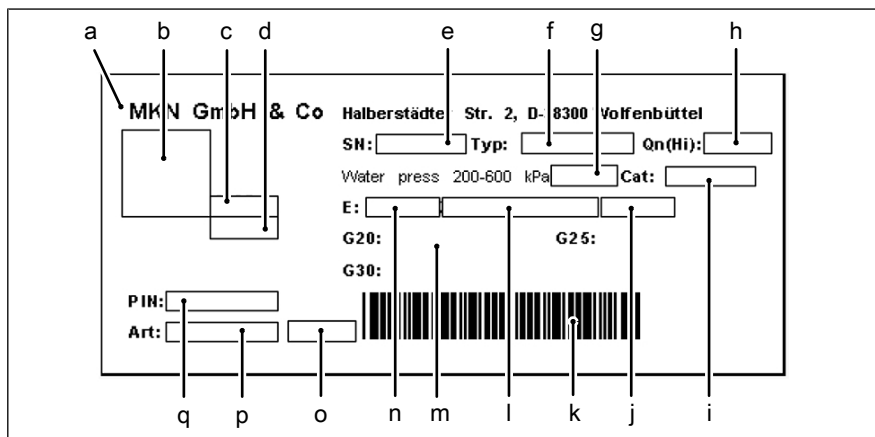


Image: Nameplate information

- | | |
|------------------------|-----------------------------|
| a Manufacturer | j Frequency |
| b CE mark | k Barcode |
| c Testing authority | l Type of connection |
| d Year of manufacture | m Gas type |
| e Serial number | n Electrical connected load |
| f Type number | o Country of destination |
| g Protection class | p Construction type |
| h Gas connection value | q PIN |
| i Category | |

8.2 Filling out the Commissioning report

General	Yes	No
Enter the data of the type plate SN: _____ Type _____ Heat load (calorific value) _____ Electrical connection _____ Item no.: _____ (if available)		
Obvious damage to the unit? What and where? _____	☐	☐
Unit levelled?	☐	☐

General	Yes	No						
Is it necessary to secure the unit against tipping or slipping? If so, how was it secured?	☐	☐						
<table border="1"> <thead> <tr> <th>Secured against tilting</th> <th>Secured against sliding</th> </tr> </thead> <tbody> <tr> <td>☐ Floor screw fitting</td> <td>☐ Floor screw fitting</td> </tr> <tr> <td>☐ Floor bonding</td> <td>☐ Floor bonding</td> </tr> </tbody> </table>	Secured against tilting	Secured against sliding	☐ Floor screw fitting	☐ Floor screw fitting	☐ Floor bonding	☐ Floor bonding		
Secured against tilting	Secured against sliding							
☐ Floor screw fitting	☐ Floor screw fitting							
☐ Floor bonding	☐ Floor bonding							

Supply air and exhaust gas routing	Yes	No
Supply air and exhaust gas routing complies with regulations?	☐	☐
Supply air and exhaust gas routing connected in a technically correct manner?	☐	☐
Supply air and exhaust gas routing is functioning properly?	☐	☐
Supply air and exhaust gas paths unobstructed?	☐	☐
Unit connected to monitoring of the exhaust gas routing in a technically correct manner?	☐	☐
The monitoring of the exhaust gas routing is functioning?	☐	☐

Power connection	Yes	No
Power connection made properly?	☐	☐
☐ Equipotential bonding ☐ Power optimisation system (LOA)		
☐ Floating contact ☐ _____		
Electrical connections made properly?	☐	☐
Residual-current protective device connected immediately before this unit?	☐	☐
Measured supply voltage: _____ (V)		
The set transformer voltage 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?	☐	☐

10000025666AINBE-



Basic control setting		Yes	No
Set unit of temperature			
☐ °C	☐ °F		
Have date and time been set?		☐	☐
current software version _____			
set installation altitude			
☐ 0 — 999 m	☐ 1000 m — 1999 m		
☐ 2000 m — 2499 m	☐ 2500 m or higher		
Set volume unit			
☐ ml	☐ fl.oz. (Imperial)		
☐ fl.oz. (U.S.)			
Set water filter maintenance			
☐ No maintenance message	☐ maintenance message at _____ l		
Has kitchen management system been set?		☐	☐
Unit address: _____			

Water connection		Yes	No
Connection pressure within indicated range?		☐	☐
Connection pressure: _____ (_____) kPa (bar)			
Water connection made properly?		☐	☐
Lines and connections leak-tight?		☐	☐
☐ Only connect to softened tap water	☐ Only connect to tap water		
Water connections connected with T-piece?		☐	☐

Wastewater connection		Yes	No
Wastewater connection made in a technically correct manner?		☐	☐
☐ On-site waste trap	☐ Vacuum breaker		
☐ Funnel drain	☐ Floor gutter		
Diameter of the sewage pipe _____ mm			

Gas connection		Yes	No
Does the information on the gas type supplemental label match the gas type available?		☐	☐

Putting the unit into service

Gas connection		Yes	No
Information from the gas type supplemental label entered?		☐	☐
☐ Natural gas E/H, G20, 20 hPa (mbar) ☐ Natural gas LL/L, G25, 20 hPa (mbar) ☐ Natural gas L, G25, 25 hPa (mbar) ☐ Natural gas K, G25.3, 25 hPa (mbar) ☐ Natural gas E+, G20/G25, 20 hPa (mbar)/25 hPa (mbar) ☐ Natural gas 13A, G21, 20 hPa (mbar) ☐ Natural gas A, 20 hPa (mbar) ☐ Natural gas G20, NG174, NGN, 20 hPa (mbar)	☐ Liquefied gas P, G31, 37 hPa (mbar) ☐ Liquefied gas B/P, G30/G31, 50 hPa (mbar) ☐ Liquefied gas B/P, G30/G31, 30 hPa (mbar) ☐ Liquefied gas LP, gas B/P, G30/G31, 28 hPa (mbar) ☐ Liquefied gas B/P, gas E, 30 hPa (mbar) ☐ Liquefied gas B/P, G30/G31, FL50, BP29, PX275, 50 hPa (mbar)		
☐ other gas type: _____ hPa (mbar) Connection pressure _____ hPa (mbar)			
Is the gas connection made in a technically proper manner? For unit on rollers or rolls: corrugated metal hose line connected properly? Connection dimension of gas connection at the unit: _____ ☐ mm or ☐ inches Connection dimension of gas connection line: _____ ☐ mm or ☐ inches		☐	☐
Is the thermally activated shut-off installed?		☐	☐
Is the gas connection line leak-free?		☐	☐
Are the gas-conducting parts inside the unit leak-free?		☐	☐
Connection pressure OK? Connection pressure _____ hPa (mbar)		☐	☐
Primary air gap unobstructed?		☐	☐
Offset pressure OK? ☐ Measured: _____ hPa (mbar)		☐	☐
Are exhaust gas values at full load OK?		☐	☐
☐ Measured CO ₂ : _____ Vol % ☐ Measured CO: _____ ppm	☐ Set CO ₂ : _____ Vol % ☐ Set CO: _____ ppm		
Are exhaust gas values at partial load OK?		☐	☐
☐ Measured CO ₂ : _____ Vol % ☐ Measured CO: _____ ppm	☐ Set CO ₂ : _____ Vol % ☐ Set CO: _____ ppm		

Conversion of gas type (if necessary)		Yes	No
Burner nozzle / gas orifice exchanged?		☐	☐
Before conversion: Number of nozzles / gas orifices: _____	After conversion: Number of nozzles / gas orifices: _____		
Coefficient: _____	Coefficient: _____		
Has the appropriate gas type supplemental label been attached after conversion?		☐	☐
Has information from the gas type supplemental label been entered after conversion?		☐	☐
☐ Natural gas E/H, G20, 20 hPa (mbar) ☐ Natural gas LL/L, G25, 20 hPa (mbar) ☐ Natural gas L, G25, 25 hPa (mbar) ☐ Natural gas K, G25.3, 25 hPa (mbar) ☐ Natural gas E+, G20/G25, 20 hPa (mbar)/25 hPa (mbar) ☐ Natural gas 13A, G21, 20 hPa (mbar) ☐ Natural gas A, 20 hPa (mbar) ☐ Natural gas G20, NG174, NGN, 20 hPa (mbar)	☐ Liquefied gas P, G31, 37 hPa (mbar) ☐ Liquefied gas B/P, G30/G31, 50 hPa (mbar) ☐ Liquefied gas B/P, G30/G31, 30 hPa (mbar) ☐ Liquefied gas LP, gas B/P, G30/G31, 28 hPa (mbar) ☐ Liquefied gas B/P, gas E, 30 hPa (mbar) ☐ Liquefied gas B/P, G30/G31, FL50, BP29, PX275, 50 hPa (mbar)		
☐ Other gas type: _____ hPa (mbar) Connection pressure: _____			

Exhaust air connection	Yes	No
Setting up below ventilation system?	☐	☐
Connected to exhaust air duct?	☐	☐
Diameter of exhaust air line _____ mm		
Length of exhaust air line: _____ mm		

Function check	Yes	No
Set steaming at 90 °C. Start cooking process. Unit reaches the preset values.	☐	☐
Exhaust gas routing is functioning properly?	☐	☐
Exhaust gas routing is leak-free?	☐	☐
The monitoring of the exhaust gas routing is functioning?	☐	☐
Ignition behaviour OK?	☐	☐
Flame monitoring is functioning?	☐	☐
Start the convection heating. Open the cooking zone door. Does the fan stop if you open the cooking zone door while the unit is running?	☐	☐
Unit heated up and rinsed out?	☐	☐

Putting the unit into service

Final notes	Yes	No
Was the unit put into service?	☐	☐
Comments:		
Operator trained?	☐	☐

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

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

The gas was connected 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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