



# CONVOTHERM

OES minis



ENG User manual

Translation of the original



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## Table of Contents

<b>1</b>	<b>General information</b>	<b>5</b>
	▶ EC Declaration of Conformity in compliance with Directive 2006/42/EC, Annex II A	6
	▶ Environmental protection	7
	▶ Identifying your combi steamer	8
	▶ About this user manual	10
<b>2</b>	<b>Design and function</b>	<b>12</b>
	▶ Intended use of your combi steamer	13
	▶ Design and function of the combi steamer	14
	▶ Technical data	16
<b>3</b>	<b>For your safety</b>	<b>19</b>
	▶ Basic safety code	20
	▶ Warning signs on the combi steamer	21
	▶ Summary of hazards	22
	▶ Hazards and safety precautions	24
	▶ Safety devices	26
	▶ Requirements to be met by personnel, working positions	27
	▶ Personal protection equipment	28
<b>4</b>	<b>Layout of the control panel</b>	<b>29</b>
	▶ Layout of the control panel	30
	▶ The controls	31
	▶ The Functions menu	33
	▶ The Cookbook menu	36
	▶ The Write/Edit menu	37
<b>5</b>	<b>How to operate the control panel</b>	<b>38</b>
<b>5.1</b>	<b>First operating steps</b>	<b>39</b>
	▶ Turning the combi steamer on and off	40
	▶ Cooking with Press&Go	41
<b>5.2</b>	<b>Cooking and regenerating</b>	<b>43</b>
5.2.1	Basic procedures	44
	▶ Basic working procedure for cooking	45
	▶ Basic working procedure for regenerating	45
	▶ Basic working procedure in emergency mode	46
5.2.2	Entering the cooking data	47
	▶ Basic procedure for entering the cooking data	48
	▶ Entering a cooking program	49
	▶ Entering the regenerating program	50
	▶ Entering a multi-step cooking or regenerating program	51
	▶ Setting the start-time preset	52

5.2.3	Selecting extra functions and special programs	54
	▶ Basic procedure for selecting extra functions and special programs	55
	▶ Selecting Crisp&Tasty (moisture removal)	57
	▶ Selecting the preheat option	58
	▶ Setting Delta-T cooking	59
	▶ Setting Cook & Hold	60
	▶ Including a beep signal in a cooking program	61
	▶ Setting overnight cooking	62
	▶ Applying the keypad lock	63
5.2.4	Performing cooking and regenerating	66
	▶ Cooking as part of the daily routine	67
	▶ Regenerating as part of the daily routine	69
	▶ Manual steaming during cooking and regenerating	71
	▶ Using Tray Timer (additional timer) during cooking and regenerating	72
<b>5.3</b>	<b>Working with the cookbook</b>	<b>74</b>
	▶ Retrieving a recipe from the cookbook	75
	▶ Creating a cooking recipe	75
	▶ Recording a cooking program	77
	▶ Transferring a recipe to the cookbook	78
	▶ Editing, deleting and copying recipes	79
	▶ Inserting, appending and deleting cooking steps	81
	▶ Working with Press&Go	84
<b>5.4</b>	<b>Adjusting the default settings</b>	<b>86</b>
	▶ Accessing the default settings	87
	▶ Setting the beep signal	88
	▶ Adjusting the volume	89
	▶ Setting the time	90
	▶ Setting the date	91
	▶ Sorting alphabetically or numerically	92
	▶ Changing the Expert default values and selecting to use last-used values	93
	▶ Select temperature display	95
	▶ Configuring the network address	96
	▶ Saving / loading the cookbook	97
	▶ Setting the language	98
<b>6</b>	<b>Your combi-steamer cooking programs</b>	<b>99</b>
	▶ Steaming	100
	▶ supersteam	102
	▶ convection	103
	▶ Regenerating	104
	▶ Core temperature control	105
	▶ Delta-T cooking	107
	▶ Cook & Hold	109
	▶ Overnight cooking	111
<b>7</b>	<b>Using the cooking programs</b>	<b>114</b>
	▶ Side dishes	115
	▶ Fish	116
	▶ Meat, game, poultry	117
	▶ Pastries and baked desserts	119

<b>8</b>	<b>Cleaning and Maintenance</b>	<b>120</b>
	▶ Cleaning and maintenance schedule	121
	▶ Semi-automatic oven cleaning	124
	▶ Fully automatic oven cleaning (CONVOClean system option)	126
	▶ Cleaning agents	128
	▶ Troubleshooting	129
	▶ Rectifying faults - Irregularities during operation	130
<b>9</b>	<b>How to do it correctly</b>	<b>131</b>
	▶ Opening the appliance door safely	132
	▶ Opening and closing the appliance door safely (ship model)	133
	▶ Inserting and removing racks	135
	▶ Fitting the air guide panel to rack (mini 6.10 and mini 10.10)	136
	▶ Loading / removing food	137
	▶ Stowing away the core temperature sensor	139
	▶ Removing and fitting the suction panel	140
	▶ Cleaning the double glass door	141
	▶ Cleaning the hygienic plug-in gasket	143
	▶ Cleaning the armature	144
	▶ Filling the cleaning drawer with CONVOClean forte	145
	▶ Fill the detergent drawer with CONCOCare	146
	▶ Removing the cleaning drawers	147
	▶ Operating the CONVOVent mini	148

# 1 General information

## **Purpose of this chapter**

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

## **Contents**

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This chapter includes the following topics:

	<b>Page</b>
EC Declaration of Conformity in compliance with Directive 2006/42/EC, Annex II A	6
Environmental protection	7
Identifying your combi steamer	8
About this user manual	10

## ► **EC Declaration of Conformity in compliance with Directive 2006/42/EC, Annex II A**

### **Manufacturer**

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CONVOTHERM Elektrogeräte GmbH  
Talstraße 35  
82436 Eglfing  
Germany

### **Condition when placed on market**

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This declaration applies only to the machine in the condition in which it was placed on the market. It does not cover any subsequent modifications and/or parts fitted later by the end user. This declaration is invalidated if the product is converted or modified without approval.

### **Appliances**

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This Declaration of Conformity applies to the following combi steamers:

<b>OES electric appliances</b>	<b>6.06 mini</b>	<b>6.10 mini</b>	<b>10.10 mini</b>
<b>OES electric appliances</b>			

### **Declaration of Conformity with directives**

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The manufacturer declares that its combi steamers, as listed above, comply with European Directive 2006/42/EC (Machinery Directive, Official Journal of the European Union L 157/24 dated 9.6.2006) and with the following directives.

The safety objectives of European Directive 2006/95/EC (Low Voltage Directive, Official Journal of the European Union L 374/10 dated 27.12.2006) have been met in accordance with Annex I, Section 1.5.1 of the Machinery Directive.

### **Compliance with other Directives**

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The combi steamer complies with the following European directives:

2004/108/EC Official Journal of the European Union L 390/24 dated 31.12.2004	RoHS 2002/95/EC Official Journal of the European Union L 37/19 dated 13.2.2003
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### **Type examinations carried out**

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The following type examinations have been carried out:

Notified body for **EMC testing**:

mikes-testingpartners gmbh, Ohmstr. 2-4, 94342 Strasskirchen, Germany

- Report no. E33304-00-00HP / E33304-00-02HP / E33313-00-00HP / E33313-00-02HP
- Reference no. BNetzA-bs EMV-07/61-07

Notified body for **Electrical safety**

TÜV Süd Management Service GmbH, Ridlerstr. 65, 80339 Munich, Germany

- Report no. 028-71343718-000
- Certificate registration no. Z1A 09 09 18434 032

Notified body for **Water testing**:

SVGW Schweizerischer Verein Gas- und Wasserfach, Gütliststr. 44 8027 Zurich, Switzerland

- Report no. / Certificate no. 0606-5085

## **Quality and environmental management**

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CONVOTHERM Elektrogeräte GmbH employs a certified quality management system in accordance with EN ISO 9001:2008 and a certified environmental management system in accordance with EN ISO 14001:2004.

Notified body for quality management system and environmental management system:  
TÜV Süd Management Service GmbH, Ridlerstr. 65, 80339 Munich, Germany

- Report no. 70007041
- Certificate registration no. 12100/104 14754 TMS

## **Authorized representative**

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The following person is authorized to compile the technical documentation in accordance with Annex II A Section 2 of Directive 2006/42/EC

CONVOTHERM Elektrogeräte GmbH, Gisela Rosenkranz, Abteilung technische Redaktion, Talstraße 35, 82436 Eglfing, Germany

Eglfing, dated 29.12.2009



ppa. Lutz Riefenstein  
Bereichsleiter Technik / General Manager Engineering

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## **► Environmental protection**

### **Statement of principles**

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Our customers' expectations, the legal regulations and standards and our company's own reputation set the quality and service for all our products.

We have an environmental management policy that not only ensures compliance with all environmental regulations and laws, but also commits us to continuous improvement of our green credentials.

We have developed a quality and environmental-management system in order to guarantee the continued manufacture of high-quality products, and to be sure of meeting our environmental targets.

This system satisfies the requirements of ISO 9001:2008 and ISO 14001:2004.

### **Environmental protection procedures**

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We observe the following procedures:

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

**Join us in a commitment to environmental protection.**

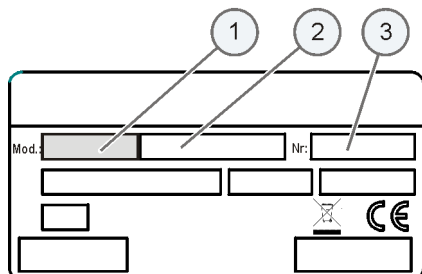
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## ► Identifying your combi steamer

### Position and layout of the type plate

You can use the type plate to identify your combi steamer. The type plate is located on the left-hand side of the combi steamer. The type plate has the following layout on electric appliances:



The following table lists the relevant items on the type plate:

Item number	Meaning
1	trade name
2	Part number
3	serial number

### Code making up the trade name

The code making up the trade name (1) in the type plate identifies your appliance:

Elements of the trade name	Meaning
Letters	
1. letter	O = Eco (always present)
2. letter	E = Electric appliance
3. letter	S = Appliance with injection
Numerical values	
xx.yy	Unit size
Letters	
mini	table-top appliance

### Identification using the display

If a type plate is no longer legible or has disappeared, you can find the appliance data from the combi steamer display.

**Table-top appliances**

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

Model	No. of shelves				Optional shelves	
	Capacity 65 mm GN*		Capacity ≤ 40 mm GN*		Number of plates	
	2/3 GN	1/1 GN	2/3 GN	1/1 GN	Ø 26 cm	Ø 28 cm
OES 6.06 mini	4	-	6	-	4	4
OES 6.10 mini	-	4	-	6	8	4
OES 10.10 mini	-	6	-	10	12	6

\* Standard-sized containers. Only use GN containers, GN shelf grills and GN baking grills with standard measurements.

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## ▶ About this user manual

### Purpose

This user manual provides answers to the following questions:

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

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

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

### Who should read this manual

This user manual is aimed at the following groups:

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

### Documents included in the Customer documentation

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

- Installation manual
- User manual (this document)

### Chapters in the user manual

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

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

### Symbols used for safety instructions

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Safety instructions are categorized according to the following hazard levels:

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

---

## 2 Design and function

### Purpose of this chapter

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

### Contents

This chapter includes the following topics:

	<b>Page</b>
Intended use of your combi steamer	13
Design and function of the combi steamer	14
Technical data	16

## ► Intended use of your combi steamer

### Intended use

The combi steamer must only be used for the purposes specified below:

- The combi steamer is designed and built solely for cooking different foodstuffs. Steam, convection and superheated (non-pressurized) steam are used for this purpose.
- The combi steamer is intended solely for professional, commercial use.
- Do not exceed the maximum permissible loading weight per combi steamer.

In addition, the combi steamer is only being used as intended when the following conditions are met:

- To avoid accidents and damage to the combi steamer, the owner must train staff regularly.
- The manufacturer regulations for operation and maintenance of the combi steamer must be observed.

### Restrictions on use

The following restrictions on use must be observed:

- The combi steamer must not be operated in toxic or potentially explosive atmospheres.
- The combi steamer must only be operated at ambient temperatures between +4°C and +35°C.
- The combi steamer must only be used by trained personnel.
- The combi steamer must be suitably sheltered from the rain and wind if operated outdoors.
- The combi steamer must not be loaded over the maximum permissible loading weight for the given model.

See *Technical data* on page 16 for maximum permissible loading weights for each model.

- The combi steamer must only be operated when all safety devices are fitted and in working order.
- Dry powder or granulated material must not be heated in the combi steamer.
- Highly flammable objects with a flash point below 270 °C must not be heated in the combi steamer. These include items such as highly flammable oils, fats or cloths (kitchen cloths).
- Food in sealed tins or jars must not be heated in the combi steamer.

### Requirements to be met by personnel

The following requirements must be met by personnel:

- The combi steamer must only be operated by trained personnel.
- Personnel must be aware of the risks and regulations associated with handling heavy loads.

### Requirements relating to the operating condition of the combi steamer

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

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

### Requirements relating to the operating environment of the combi steamer

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

- The combi steamer must not be operated in the vicinity of flammable materials, gases or liquids.
- The combi steamer must not be operated in toxic or potentially explosive atmospheres.
- The combi steamer must be sheltered from the rain and wind if operated outdoors.
- The combi steamer must be installed so that it cannot slide about or tip over.
- The kitchen floor must be kept dry to reduce the risk of accidents.
- The appliance must not be installed directly under a fire alarm or sprinkler system.
- The combi steamer must not be transported in a moving vehicle during cooking.

### Cleaning requirements

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The following requirements must be met during cleaning:

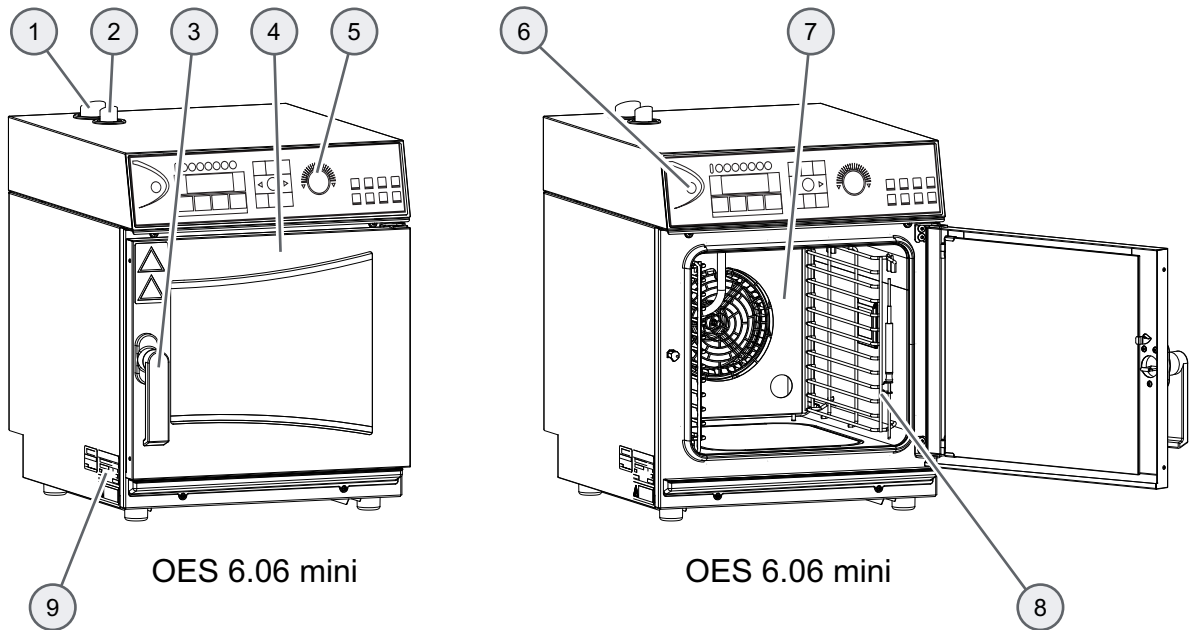
- Only original cleaning agents must be used.
  - High-pressure cleaners or water jets must not be used for cleaning.
  - The combi steamer must not be treated with acids or exposed to acid fumes.
- 

## ► Design and function of the combi steamer

### Layout of the combi steamer


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The following diagram shows the combi steamer:



### **Components of the combi steamers and their function**

The components of the combi steamer have the following function:

No.	Name picture	Function
1	Ventilation pipe	External air intake for removing the moisture from the oven compartment
2	Air vent	Lets vapor escape
3	Door handle	Has the following functions depending on its position: <ul style="list-style-type: none"> <li>▪ Pointing vertically downwards: combi steamer closed</li> <li>▪ Pointing to the right: combi steamer open or in venting position (option)</li> </ul> Also has the following function: <ul style="list-style-type: none"> <li>▪ Antibacterial with silver ions</li> </ul>
4	Appliance door:	Closes the oven compartment
5	Standard controls	Central control of combi steamer <ul style="list-style-type: none"> <li>▪ Appliance operated by pressing the membrane keypad (labeled with pictograms) and by turning the tilt selector switch</li> <li>▪ Status displays</li> </ul>
6		Switches the combi steamer on and off
7	Oven	Contains the food during cooking.
8	Rack	Used to hold GN containers or baking trays
9	Type plate	Used for identifying the combi steamer

### **Basic principle of operation**

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

- steam
- convection
- Superheated steam (not under pressure).

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

- |             |                |                           |
|-------------|----------------|---------------------------|
| ▪ Steaming  | ▪ Braising     | ▪ Low-temperature cooking |
| ▪ Blanching | ▪ Baking       | ▪ Defrosting              |
| ▪ Poaching  | ▪ scalloping   | ▪ Sous-vide cooking       |
| ▪ Stew      | ▪ Grilling     | ▪ ΔT cooking              |
| ▪ Cooking   | ▪ Gratinate    | ▪ Cook & Hold             |
| ▪ Roasting  | ▪ Regenerating | ▪ Overnight cooking       |

### **Basic procedure for working with your combi steamer**

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

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



## ► Technical data

### Dimensions and weights

The following table shows appliance dimensions and weights:

OES mini		6.06 mini	6.10 mini	10.10 mini
<b>Table-top appliances</b>				
<b>Width</b>				
including packaging	[mm]	580	580	580
excluding packaging	[mm]	515	515	515
<b>Depth</b>				
including packaging	[mm]	740	910	910
excluding packaging	[mm]	599	777	777
<b>Height with CONVOClean system</b>				
including packaging	[mm]	970	970	1205
without packaging (easy-TOUCH controls)	[mm]	762	762	992
<b>Weight with CONVOClean system</b>				
including packaging	[kg]	68	82	97
excluding packaging	[kg]	56	69	84
<b>Safety clearances</b>				
Rear	[mm]	50	50	50
scroll right	[mm]	50	50	50
scroll left	[mm]	50	50	50
Above*	[mm]	500	500	500

\* for ventilation

### Maximum permissible loading weight

The following table shows the maximum permissible loading weight per combi steamer. These values are based on the condition that each shelf can take a maximum load of 5 kg:

Maximum permissible loading weight		OES 6.06 mini	OES 6.10 mini	OES 10.10 mini
per combi steamer	[kg]	13	20	30
per shelf	[kg]	5	5	5

### Electrical connected load ratings

The following table shows the electrical installed load ratings:

OES		6.06 mini	6.10 mini	10.10 mini
<b>Table-top appliances</b>				
3N~ 400V 50/60Hz (3/N/PE)				
Rated power consumption	[kW]	5,7	7,1	10,5
Convection power	[kW]	5,4	6,8	10,2
Motor power	[kW]	0,25	0,25	0,25
Rated current	[A]	11,8	14,8	15,7
Fuse	[A]	16	16	20
recommended conductor cross-section*	[mm <sup>2</sup> ]	5G2.5	5G2.5	5G2.5
<b>Heat output</b>				
latent	[kJ/h]	1000	1330	1850
sensible	[kJ/h]	1100	1450	2030

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

### Appliance technical standards

The following table shows the technical standards for the appliance:

OES mini		6.06 mini	6.10 mini	10.10 mini
<b>Table-top appliances</b>				
Degree of protection		IPX4		
Approval mark*		TÜV/GS, DIN GOST TÜV, SVGW		
<b>Noise emission</b>				
measured	[dBA]	≤ 60		

\*The appliance only displays those approval marks relevant to the country of use.

## Water connection

The following table shows the values for the water supply:

OES mini	6.06 mini	6.10 mini	10.10 mini
<b>Table-top appliances</b>			
Water supply (cold only)			
Shut-off valve	with non-return valve (type EA) and dirt filter		
Water supply			
without CONVOClean system	1 x G 3/4", permanent connection recommended		
with CONVOClean system	1 x G 3/4", permanent connection recommended		
Flow pressure			
without CONVOClean system	[kPa]	200 - 600 (2 - 6 bar)	
with CONVOClean system	[kPa]	300 - 600 (3 - 6 bar)	
Water drain*			
Type	DN	40	40

\* Permanent connection (recommended) or funnel waste trap

## Water quality

The following table shows the values for the water quality:

OES mini	Table-top appliances	
Injection, condenser, cleaning		
Drinking water quality (install water treatment unit if necessary)		
Total hardness (German degrees of hardness)	[°dH]	4 - 7
(French degrees of hardness)	[TH]	7 - 13
(English degrees of hardness)	[°e]	5 - 9
	[ppm]	70 - 125
	[mmol/l]	0,7 - 1,3
temperature (T)	[°C]	max. 40
conductivity	[µS/cm]	min. 20
pH		6,5 - 8,5
Cl-	[mg/l]	max. 100
SO <sub>4</sub> <sup>2-</sup>	[mg/l]	max. 150
Fe	[mg/l]	max. 0.1

## 3 For your safety

### Purpose of this chapter

This chapter provides you with all the information you need in order to use the combi steamer safely without putting yourself or others at risk.

**This is a particularly important chapter that you should read through carefully.**

### Contents

This chapter includes the following topics:

	<b>Page</b>
Basic safety code	20
Warning signs on the combi steamer	21
Summary of hazards	22
Hazards and safety precautions	24
Safety devices	26
Requirements to be met by personnel, working positions	27
Personal protection equipment	28

## ► Basic safety code

### Object of this safety code

This safety code aims to ensure that all persons who use the combi steamer have a thorough knowledge of the hazards and safety precautions, and that they follow the safety instructions given in the user manual and on the combi steamer. If you do not follow this safety code, you risk potentially fatal injury and property damage.

### Referring to the user manuals included in the customer documentation

Follow the instructions below:

- Read in full the chapter "For Your Safety" and the chapters that relate to your work.
- Always keep to hand the user manuals included in the customer documentation for reference.
- Pass on the user manuals included in the customer documentation with the combi steamer if it changes ownership.

### Working with the combi steamer

Follow the instructions below:

- Only those persons who satisfy the requirements stipulated in this user manual are permitted to use the combi steamer.
- People (including children) who, because of their physical, sensory or intellectual capabilities, or because of their lack of experience or knowledge, are incapable of using the appliance safely, must not use this equipment without the supervision or guidance of a responsible person.
- Only use the combi steamer for the specified use. Never, under any circumstances, use the combi steamer for other purposes that may suggest themselves.
- Take all the safety precautions specified in this user manual and on the combi steamer. In particular, use the prescribed personal protection equipment.
- Only stand in the working positions specified.
- Do not make any changes to the combi steamer, e.g. removing parts or fitting un-approved parts. In particular, you must not disable any safety devices.

### More on this

#### **Related topics**

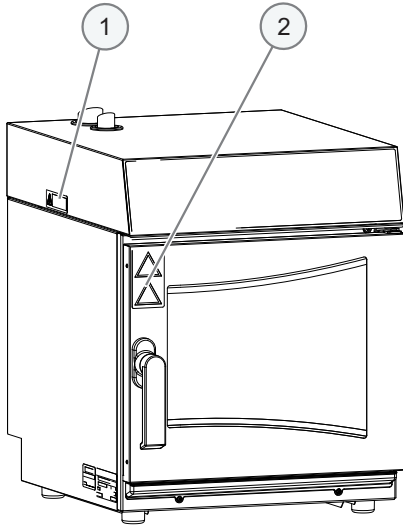
□ Intended use of your combi steamer.....	13
□ Warning signs on the combi steamer.....	21
□ Summary of hazards.....	22
□ Hazards and safety precautions.....	24
□ Safety devices.....	26
□ Requirements to be met by personnel, working positions.....	27
□ Personal protection equipment.....	28

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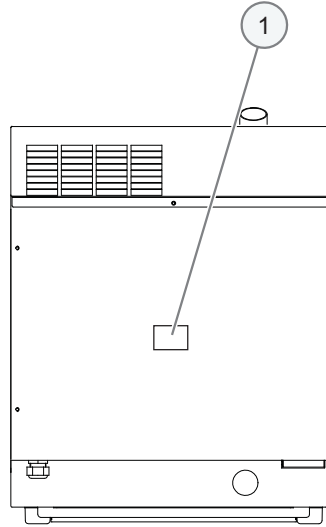
## ► Warning signs on the combi steamer

### Where are the hazard signs fitted?

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






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OES 6.06 mini


### Warnings on the appliance door

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

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

### Warning signs on the side cover and rear panel of the combi steamer

The following warnings are located on the side cover and rear panel (1) of the combi steamer:

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

## ► Summary of hazards

### General rules for dealing with hazards and safety precautions

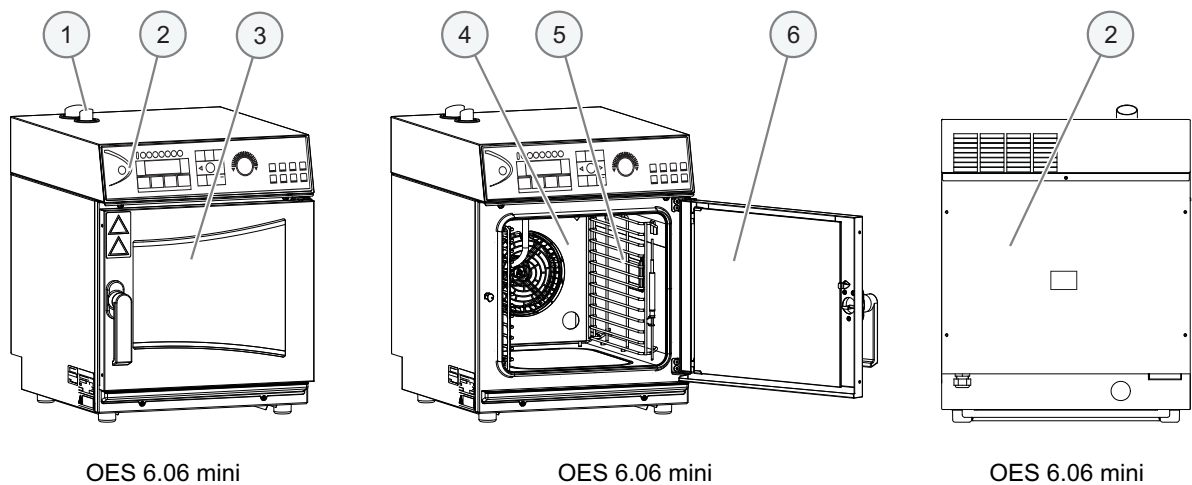
The combi steamer is designed to protect the user from all hazards that can reasonably be avoided by design measures.

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

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

### Hazard points

The following diagram shows the hazard points:



### Heat generation

The combi steamer becomes hot inside the oven (5) and on the inside (6) of the appliance door. This poses:

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

### Hot steam / vapor

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

- A risk of scalding from hot steam when the appliance door (3) is opened. You are protected from the hot steam by the appliance door, provided you make sure that the appliance door is intact.
- Risk of scalding from hot steam if water is sprayed into hot fat (5).
- a risk of scalding from high temperatures at the air vent (1)

### Hot liquids

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

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

### **Live components**

---

The combi steamer contains live parts. This means:

- a risk from live parts if the cover (2) to the electrical compartment is not in place.

### **Fan**

---

The combi steamer contains a fan. This poses:

- a risk of hand injuries from the fan in the oven behind the suction panel (4) if the suction panel is not fitted in place properly.

### **Cleaning agents**

---

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

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

### **Loading the oven in advance**

---

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

- a risk to your guests from microbiological contamination of foodstuffs

### **Risk of hands being pinched**

---

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

---



## ► Hazards and safety precautions

### Operating the combi steamer

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

Hazard	Where or in what situations does the hazard arise?	Preventive action	Safety device
A fire risk from heat given off by the combi steamer	When flammable materials, gases or liquids are stored near the combi steamer.	Do not store flammable materials, gases or liquids near the combi steamer.	None
Risk of burns from hot surfaces	Outside of appliance door	Do not touch surfaces for any length of time	None
	<ul style="list-style-type: none"> <li>▪ Inside the whole interior, including all parts that are inside during cooking, such as                             <ul style="list-style-type: none"> <li>▪ Racks</li> <li>▪ Suction panel</li> <li>▪ Core temperature sensor</li> <li>▪ Shelf-grills etc.</li> <li>▪ On the inside of the appliance door</li> </ul> </li> </ul>	Wear specified protective clothing, in particular protective gloves	None
Risk of scalding from water jet	If a container of hot fat is standing in the oven into which water is sprayed through a water jet.	Do not spray into liquid fat	None
Risk of scalding from hot liquid	<ul style="list-style-type: none"> <li>▪ inside the holding chamber</li> <li>▪ Outside the combi steamer</li> </ul>	<ul style="list-style-type: none"> <li>▪ Only load containers holding liquid or liquefying food into shelf levels that allow a proper view inside the container, and always hold horizontally when removing</li> <li>▪ Wear protective gloves</li> </ul>	None
Risk of scalding from hot steam	In front of the combi steamer	Check safety device	Appliance door:
	In front of the appliance door	<ul style="list-style-type: none"> <li>▪ use safety device</li> <li>▪ Check safety device</li> <li>▪ Do not put your head inside the oven</li> </ul>	Door-catch setting
Risk of burns from hot vented air	Air vent on top of combi steamer	Do not get near it	None
Risk from live parts	Under the cover	Check safety device	Cover
Risk of hand injuries from fan	In oven	Check safety device	<ul style="list-style-type: none"> <li>▪ Suction panel</li> <li>▪ Electrical cutout for appliance door</li> </ul>
Risk from microbiological contamination of food	When the food cold-chain is broken by loading the oven in advance	Make sure that the cold chain is not broken: <ul style="list-style-type: none"> <li>▪ Do not store food temporarily in combi steamer</li> <li>▪ Only allow qualified staff to perform low-temperature cooking (&lt; 65 °C)</li> </ul>	None
Risk of hand injuries from crushing	<ul style="list-style-type: none"> <li>▪ When closing the appliance door</li> </ul>	Exercise caution when performing these tasks	None

## Cleaning

---

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

Hazard	Where or in what situations does the hazard arise?	Preventive action	Safety device
Risk of burns from hot surfaces	Inside the whole interior, including all parts that are inside during cooking, such as <ul style="list-style-type: none"> <li>▪ Racks</li> <li>▪ Suction panel</li> <li>▪ Core temperature sensor</li> <li>▪ Shelf-grills, racks, etc.</li> </ul>	Wait until the interior has cooled to below 60 °C before cleaning	None
Risk of hand injuries from crushing	<ul style="list-style-type: none"> <li>▪ When cleaning the appliance door</li> <li>▪ When cleaning the interior appliance door</li> </ul>	Exercise caution when performing these tasks	None
Risk from cleaning agents	During fully automatic cleaning: ▪ In front of the appliance door	Check safety device	<ul style="list-style-type: none"> <li>▪ Forced rinsing</li> <li>▪ Spray-guard</li> </ul>
	During all cleaning tasks	<ul style="list-style-type: none"> <li>▪ Do not breathe in spray</li> <li>▪ Wear personal protection equipment</li> </ul>	None
	When handling the cleaning canisters	Wear personal protection equipment	None
	When corrosive cleaning agents are used	Only use original cleaning agents	None

## Maintenance

---

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

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

---

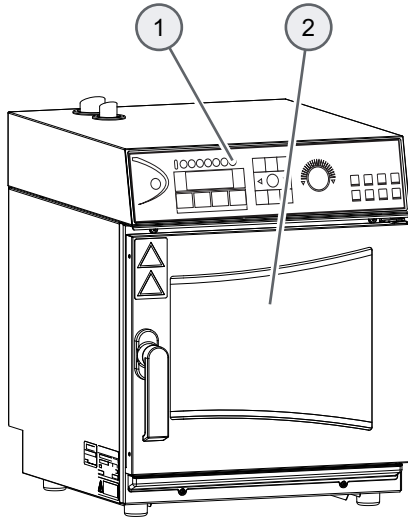
## ► Safety devices

### Meaning

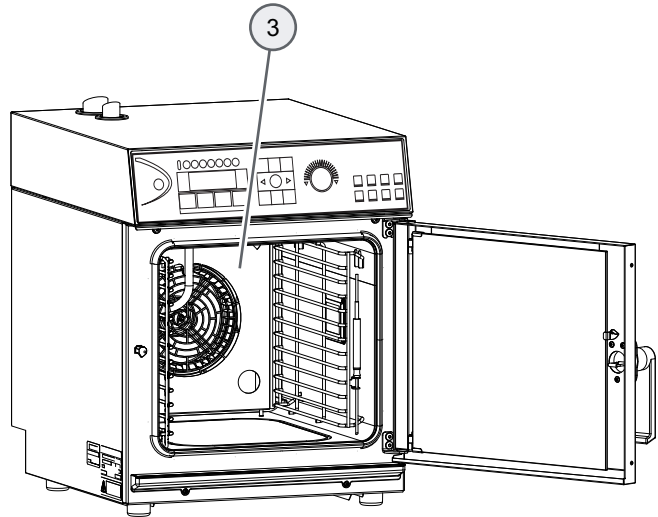
The combi steamer has a number of safety devices to protect the user from hazards. It is absolutely essential that all safety devices are fitted and in working order when operating the combi steamer

### Position

The following diagrams show the location of the safety devices:



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OES 6.06 mini

### Functions

The following table enumerates all the safety devices on the combi steamer, explains their function and describes the check procedure:

No.	Safety device	Function	Check
1	Covers can only be re-removed using a tool	Prevents live parts from being touched accidentally	Check that the covers are in place
2	Appliance door:	Protects the operator and outside environment from hot steam	Check regularly for scratches, cracks, indentations etc. and replace door if any are found
3	Suction panel in oven; can only be removed using tool	Prevents access to the moving fan and ensures good heat distribution.	Removing and fitting the suction panel
4 (no picture)	Magnetic door switch: electrical door sensor in appliance door	Switches off the fan and heater when the appliance door is opened	Check magnetic door switch at low temperature: <b>Action:</b> ▪ Open the appliance door fully ▪ Press Start <b>Result:</b> Motor must not start up
5 (no picture)	Automatic rinsing after power failure in case cleaning agent left in combi steamer	Re-starts fully automatic cleaning in a defined state after power failure	This test is a software function. There is no need for the operator to perform a test.

No.	Safety device	Function	Check
6 (no picture)	Spray-guard	Stops the cleaning agent being injected during fully automatic cleaning when the appliance door is opened Prompt to close the appliance door	The operability of the magnetic door switch is checked by the software at the beginning of each cleaning program

## ► Requirements to be met by personnel, working positions

### Requirements to be met by personnel

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

Staff qualifications	Tasks	Personal protection equipment required	Chapter to read before task
<b>Chef</b> <ul style="list-style-type: none"> <li>▪ Has relevant professional training</li> <li>▪ Knows relevant national food legislation and regulations, plus hygiene legislation and regulations</li> <li>▪ Must keep records in accordance with HACCP</li> <li>▪ Trained in how to operate the combi steamer</li> </ul>	<b>Chef</b> <ul style="list-style-type: none"> <li>▪ Entering cooking program data</li> <li>▪ Editing recipes in the cookbook</li> <li>▪ Managing default settings</li> </ul>	None	<ul style="list-style-type: none"> <li>▪ Design and function</li> <li>▪ For your safety</li> <li>▪ Layout of the control panel</li> <li>▪ How to operate the control panel</li> <li>▪ Your combi-steamer cooking programs</li> <li>▪ Using the cooking programs</li> <li>▪ How to customize the default settings</li> </ul>
<b>User</b> <ul style="list-style-type: none"> <li>▪ Semiskilled</li> <li>▪ Trained in how to operate the combi steamer</li> </ul>	<b>User</b> <ul style="list-style-type: none"> <li>▪ Loading / removing food</li> <li>▪ Cleaning the combi steamer</li> <li>▪ Fitting accessories in the combi steamer</li> </ul>	As specified in <i>Personal protection equipment</i> on page 28	<ul style="list-style-type: none"> <li>▪ Design and function</li> <li>▪ For your safety</li> <li>▪ The instructions for "Switching the combi steamer on and off" in the chapter "How to operate the control panel"</li> <li>▪ Cleaning and Maintenance</li> <li>▪ How to do it correctly</li> </ul>

### Working positions during operation

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

### Working positions during cleaning and maintenance

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

## ► Personal protection equipment

### Operation

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

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

### Cleaning

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

Activity	Materials used	Protection equipment
<ul style="list-style-type: none"> <li>▪ Cleaning the combi steamer</li> <li>▪ Handling cleaning canisters</li> </ul>	CONVOClean new	<ul style="list-style-type: none"> <li>▪ To protect against aerosols and mist created by cleaning fluid, breathing mask with type P2 / P3 particle filter</li> <li>▪ Close-fitting safety goggles</li> <li>▪ Nitrile-rubber gloves (rubber thickness 0.35 mm) recommended</li> </ul>
<ul style="list-style-type: none"> <li>▪ Cleaning the combi steamer</li> <li>▪ Handling cleaning canisters</li> </ul>	CONVOClean forte	<ul style="list-style-type: none"> <li>▪ To protect against aerosols and mist created by cleaning fluid, breathing mask with type P2 particle filter</li> <li>▪ Close-fitting safety goggles</li> <li>▪ Butyl-rubber gloves (rubber thickness 0.5 mm); nitrile-rubber gloves (rubber thickness 0.35mm); penetration time &gt; 480 min</li> <li>▪ Alkali-resistant protective clothing</li> </ul>
<ul style="list-style-type: none"> <li>▪ Cleaning the combi steamer</li> <li>▪ Handling cleaning canisters</li> </ul>	CONVOCare K	<ul style="list-style-type: none"> <li>▪ To protect against aerosols and mist created by cleaning fluid, breathing mask with type P2 particle filter</li> <li>▪ Close-fitting safety goggles</li> <li>▪ Butyl-rubber gloves (rubber thickness 0.5 mm); penetration time &gt; 480 min</li> </ul>

## 4 Layout of the control panel

### Layout of the control panel on your combi steamer

Your combi steamer is operated using a membrane keypad. This means that all the combi-steamer functions can be selected either directly using a button in the membrane keypad or via icons presented in the control-panel display.

In this chapter we show you the membrane keypad. We describe the icons (buttons) provided on the control panel and what they do.

### Contents

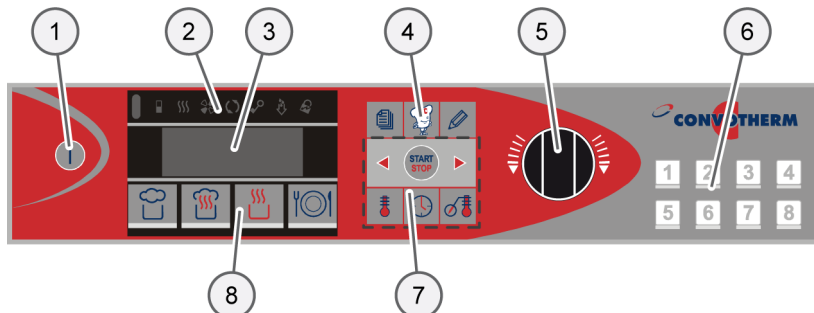
This chapter includes the following topics:

	<b>Page</b>
Layout of the control panel	30
The controls	31
The Functions menu	33
The Cookbook menu	36
The Write/Edit menu	37

## ► Layout of the control panel

### Layout of the control panel

The following diagram shows the layout of the control panel:

















No.	Name	Function
1	ON/OFF switch	Switches the combi steamer on and off
2	Function indicators	The indicator lights up when the function is selected.
3	Display	In normal operating mode: Displays <ul style="list-style-type: none"> <li>▪ date, time, oven temperature, cooking time etc.</li> </ul> In programming mode: Displays <ul style="list-style-type: none"> <li>▪ plain text, storage location number etc.</li> <li>▪ icons of extra functions, special programs and default settings</li> </ul>
4	Expert choice	<ul style="list-style-type: none"> <li>▪ For retrieving saved recipes</li> <li>▪ For opening the selection submenu</li> <li>▪ For creating/saving a recipe</li> </ul>
5	Tilt selector switch	<ul style="list-style-type: none"> <li>▪ For setting the temperature, time etc.</li> <li>▪ For selecting icons of extra functions, special programs and default settings</li> <li>▪ For selecting program names, program numbers and recipes</li> </ul>
6	Press&Go	Selects and displays the quick selection. The supplied recipe stickers can be fixed to these buttons.
7	Data input	<ul style="list-style-type: none"> <li>▪ Program start/stop</li> <li>▪ Scrolling in programming mode</li> <li>▪ Selecting the temperature, time etc.</li> </ul>
8	Main selection	Selects the main cooking program or regenerating program

## ► The controls

### The buttons and what they do









The buttons in the control panel have the following meanings and functions:

Button	Meaning	Function
<b>Main selection</b>		
	steam	Selects the Steam cooking program.
	supersteam	Selects the Superheated steam cooking program.
	convection	Selects the Convection cooking program.
	Regenerating	Selects the regenerating program.
<b>Expert choice</b>		
	Cookbook menu	<ul style="list-style-type: none"> <li>▪ Opens the list of saved recipes.</li> <li>▪ Opens the cookbook menu.</li> </ul>
	Functions menu	Opens the Functions menu. Selection of <ul style="list-style-type: none"> <li>▪ Extra functions</li> <li>▪ Special programs</li> <li>▪ Default settings</li> </ul>
	Write/Edit menu	<ul style="list-style-type: none"> <li>▪ Opens the Write/Edit menu.</li> <li>▪ Confirms entries in the Cookbook menu.</li> </ul>
<b>Data input</b>		
	Start / Stop	<ul style="list-style-type: none"> <li>▪ Starts the stops the cooking program.</li> <li>▪ Starts the recipes from the cookbook.</li> <li>▪ Closes the Functions menu.</li> </ul>
	Cooking temperature	<ul style="list-style-type: none"> <li>▪ Opens the menu for setting the temperature.</li> <li>▪ Displays the actual and target cooking temperature.</li> </ul>
	Cooking time	<ul style="list-style-type: none"> <li>▪ Opens the menu for setting the cooking time.</li> <li>▪ Displays the cooking time.</li> </ul>
	Core temperature	<ul style="list-style-type: none"> <li>▪ Opens the menu for setting the core temperature.</li> <li>▪ Displays the core temperature.</li> </ul>
	Scroll left	Goes back one step in programming mode.
	Scroll right	Goes forward one step in programming mode.
	Tilt selector switch	<ul style="list-style-type: none"> <li>▪ Adjusts the oven temperature, cooking time and core temperature.</li> <li>▪ Selects the program name, program number and recipe.</li> <li>▪ Selects the extra functions and editing functions.</li> </ul>



### The operating indicators and function indicators

The following table shows you the various operating indicators and function indicators. These are illuminated when the relevant function is active.

Display	Meaning	Function
	None	No function.
	Reduced power	No function.
	Heat required	The burner or electric heater is running.
	Lower fan speed	The fan is running at reduced speed.
	Cooking	The appliance is running.
	Keypad lock	The keypad lock is enabled. <ul style="list-style-type: none"><li>▪ Illuminated as soon as one key is locked</li><li>▪ Flickers when a locked key is pressed.</li></ul>
	Crisp&Tasty	Moisture removal is enabled.
	Programlock	No function.

---

## ► The Functions menu















### The Functions menu

The icons in the Functions menu are shown in the display. The Functions menu can be opened using the following button:



### The icons and what they do




The icons in the Functions menu have the following meanings and run the following functions:

Icon	Meaning	Function/program
	Crisp&Tasty	Opens the Crisp&Tasty submenu.
	Preheating	Program for preheating the oven.
	$\Delta T$ cooking	Cooking program in which the oven temperature increases according to the core temperature. Not possible in conjunction with the superheated steam cooking program.
	Semi-automatic cleaning	Starts semiautomatic cleaning
	CONVOclean system	Starts fully automatic cleaning
	Overnight cooking	Opens the Overnight Cooking submenu.
	Reduced fan speed (optional)	Reduces the air-flow speed inside the oven.
	Beep signal	Outputs an audible signal to remind the operator to perform a required action. Can only be included in recipes.
	Keypad lock	Blocks use of buttons in the control panel.
	Vapor reducer	Reduces the amount of vapor produced around the appliance. Can only be selected during cooking mode. Cannot be included in a recipe.
	Tray Timer (additional timer)	Sets a specific cooking time for each shelf. Can only be selected during cooking operation.
	Manual steaming	Adds moisture manually during cooking. Can only be selected during cooking using convection or superheated steam. Cannot be included in a recipe.
	Cook & Hold	2-stage program that adds a finishing (holding) phase to the cooking phase. Can only be included in recipes.
	Default settings	Opens the Default Settings submenu.

### The Crisp&Tasty submenu

---

The icons in the Crisp&Tasty submenu have the following meanings and functions:

Icon	Meaning	Function
	Low moisture removal	Crisp&Tasty level; specifying the amount of excess moisture removed from the oven.
	Medium moisture removal	Not possible in conjunction with the Steam cooking program.
	Strong moisture removal	

### The Cleaning submenu

---




The references used in the Cleaning submenu have the following meanings and functions:

Name	Meaning	Function
Q	Quick clean	Starts the quick-clean cycle.
1	Cleaning level 1: light soiling	Starts fully automatic cleaning.
2	Cleaning level 2: moderate soiling	Starts fully automatic cleaning.
3	Cleaning level 3: Heavy soiling	Starts fully automatic cleaning.
4	Cleaning level 4: Heavy soiling with Shine+	Starts fully automatic cleaning.

### The Overnight Cooking submenu

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






The icons in the Overnight cooking submenu have the following meanings and functions:

Icon	Meaning	Function
	Medium	Multi-step slow program for preserving the quality when roasting large joints.
	Well done	
	Cooking	

### The Default settings submenu

---

The icons in the Default settings submenu have the following meanings and functions:

Icon	Meaning	Function
	Beep signal	Selects the beep signal.
	Volume	Sets the volume
	Time	Sets the time.
	Date	Sets the date.
	Sorts the cookbook	Selects the recipe sorting option for the cookbook: <ul style="list-style-type: none"> <li>▪ Alphabetical</li> <li>▪ Numerical based on the memory-location number</li> </ul>
	Expert default values or last-used values	Selects Expert default values or last-used values
	Temperature display	Selects °C or °F.
	Network address	Sets the network address.
	Saving the cookbook	Saves your cookbook on an ID module (IDM).
	Loading the cookbook	Loads your cookbook from an ID module (IDM).
	Language	Sets the language of the user interface

---

## ► The Cookbook menu

### The Cookbook menu

---

The icons in the Cookbook menu are shown in the display. The Cookbook menu can be opened using the following buttons:



### The icons and what they do

---

The icons in the Cookbook menu have the following meanings and functions:

Icon	Meaning	Function
	New recipe	Creates a new recipe.
	Edit recipe	Opens the submenu for editing a recipe.
	Delete recipe	Deletes a recipe.
	Copy recipe	Copies a recipe.

### The submenu for editing a recipe

---

The submenu for editing a recipe can be opened using the following buttons:



The icons in the submenu for editing a recipe have the following meanings and functions:

Icon	Meaning	Function
	Insert step	Inserts a new recipe step.
	Append step	Appends an extra recipe step.
	delete step	Deletes a recipe step.

---

## ► The Write/Edit menu

### The Write/Edit menu

---




The icons in the Write/Edit menu are shown in the display. The Write/Edit menu can be opened using the following button:



### The icons and what they do

---

The icons in the Write/Edit menu have the following meanings and functions:

Icon	Meaning	Function
	New recipe	Creates a new recipe.
	Recording	Records changes in cooking program, temperature and time in up to 20 cooking steps.
	Transfer	Transfers to the cookbook the last recipe you created or recorded.

---

## 5 How to operate the control panel

### Operating your combi steamer

---

This chapter contains step-by-step instructions for basic operations using the combi steamer. We show you how to switch the combi steamer on and off, the easy way to make your first cooked products, and the correct procedure to follow when cooking.

### Contents

---

This chapter contains the following sections:

	<b>Page</b>
First operating steps	39
Cooking and regenerating	43
Working with the cookbook	74
Adjusting the default settings	86

## 5.1 First operating steps

### First operating steps

---

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

### Contents

---

This section contains the following topics:



	<b>Page</b>
Turning the combi steamer on and off	40
Cooking with Press&Go	41



## ► Turning the combi steamer on and off


### Switching on the combi steamer

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

Step	Action	Button
1	Switch on the combi steamer. <b>Result:</b> <ul style="list-style-type: none"><li>▪ Self-test performed</li><li>▪ The oven light will turn on.</li></ul>	
2	Select your cooking program. <b>Result:</b> the selected cooking program will start immediately.	

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

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

Step	Action	Button
1	Perform the necessary cleaning tasks as specified in the cleaning and maintenance schedule.	
2	Switch off the combi steamer. <b>Result:</b> The combi steamer is in standby mode and displays just the date and time.	

### Switching off the combi steamer before prolonged breaks in use

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

### More on this ...

#### Related topics

- Basic working procedure for cooking .....45
- Basic working procedure for regenerating .....45

## ▶ Cooking with Press&Go

### Hot steam / vapor

#### **▲WARNING**

#### **Risk of scalding from hot steam and vapor**

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

- ▶ Open the appliance door as specified in the instructions. Never put your head inside the oven.

### Objective

You wish to start a recipe directly.



### Requirements

Check that the following requirements have been met:

- The combi steamer is cleaned properly.
- The suction panel is properly locked in place.
- The racks are secured.
- The air guide panels are in place (on mini 6.10 and mini 10.10)
- You are already conversant with the operating steps listed under "How to do it correctly".


### Cooking

To cook, follow the steps below:

Step	Action	Button
1	Preheat your combi steamer.	
2	Place the food inside the oven as soon as preheating has finished.	
3	Select the recipe (Press&Go) you want, such as Rolls.	
4	Close the appliance door. <b>Result:</b> <ul style="list-style-type: none"><li>▪ Your recipe starts running.</li><li>▪ An audible signal is given as soon as the recipe is finished.</li></ul>	
5	Open the appliance door and remove the finished product.	

### Canceling programs before they have finished

To cancel programs before they have finished, follow the steps below:

Step	Action	Button
1	Press the "Start/Stop" button.	

**More on this ...**

---

**How to do it**

- Selecting the preheat option .....58

**How to do it correctly**

- Opening the appliance door safely ..... 132
  - Loading / removing food..... 137
  - Removing and fitting the suction panel ..... 140
  - Fitting the air guide panel to rack (mini 6.10 and mini 10.10) ..... 136
  - Inserting and removing racks ..... 135
  - Stowing away the core temperature sensor ..... 139
-

## 5.2 Cooking and regenerating

### Cooking in detail

---

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

### Contents

---

This section contains the following topics:

	<b>Page</b>
Basic procedures	44
Entering the cooking data	47
Selecting extra functions and special programs	54
Performing cooking and regenerating	66

## 5.2.1 Basic procedures

### Basic principles of operation

---

This section shows you how the basic steps for operating your combi steamer.

### Contents

---

This section contains the following topics:

	<b>Page</b>
Basic working procedure for cooking	45
Basic working procedure for regenerating	45
Basic working procedure in emergency mode	46

## ▶ Basic working procedure for cooking

### How to do it

---

Using the combi steamer for cooking is very simple and only involves these 6 steps:

Step	Action	How to do it:
1	Switch on the combi steamer.	<i>Turning the combi steamer on and off on page 40</i>
2	Preheat your combi steamer if required.	<i>Selecting the preheat option on page 58</i>
3	Select or enter your cooking program.	<i>Retrieving a recipe from the cookbook on page 75</i> <i>Entering a cooking program on page 49</i>
4	Place the food in the combi steamer and start the cooking program.	<i>Cooking as part of the daily routine on page 67</i>
5	You can use various extra functions during the cooking program.	<i>Manual steaming during cooking on page 71</i> <i>Using Tray Timer (additional timer) during cooking on page 72</i>
6	Remove the finished product.	

---

## ▶ Basic working procedure for regenerating

### How to do it

---

Using the combi steamer for regenerating is very simple and only involves these 6 steps:

Step	Action	How to do it:
1	Switch on the combi steamer.	<i>Turning the combi steamer on and off on page 40</i>
2	Preheat your combi steamer if required.	<i>Selecting the preheat option on page 58</i>
3	Select or enter your regenerating program.	<i>Entering the regenerating program on page 50</i>
4	Place the food in the combi steamer and start the regenerating program.	<i>Regenerating as part of the daily routine on page 69</i>
5	You can use various extra functions during the regenerating program.	<i>Using Tray Timer (additional timer) during cooking on page 72</i>
6	Remove the finished product.	

---

## ▶ Basic working procedure in emergency mode

### Limitations

---


You need to note the following limitations:

- The cooking times may change significantly. So pay particular attention to the cooking process and the cooked condition of your product.
- The water consumption may rise significantly.
- Not all functions can be selected.

### How to do it

---

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

Step	Action	How to do it:
1	The appliance is on fault mode. <b>Result:</b> A signal sounds and the error code is shown in the display.	<i>Troubleshooting</i> on page 129 Contact customer service
2	Press the "Start / Stop" button. <b>Result:</b> Only those cooking programs unaffected by the error are available.	
3	Place the food in the combi steamer and start the cooking program or regenerating program.	<i>Cooking as part of the daily routine</i> on page 67 <i>Regenerating as part of the daily routine</i> on page 69
4	You can use various extra functions while the available cooking program or regenerating program is running.	
5	Remove the finished product.	

---

## 5.2.2 Entering the cooking data

### Basic principles of operation

---

This section shows you how the basic steps for operating your combi steamer.

### Contents

---

This section contains the following topics:

	<b>Page</b>
Basic procedure for entering the cooking data	48
Entering a cooking program	49
Entering the regenerating program	50
Entering a multi-step cooking or regenerating program	51
Setting the start-time preset	52







## ▶ Basic procedure for entering the cooking data

### Entering the cooking data

---

To enter your cooking temperature, cooking time or core temperature, follow the steps below:











Step	Action	Button
1	Press the "Oven temperature", "Cooking time" or "Core temperature" button. <b>Result:</b> The display shows the values to be set.	 or  or 
2	Use the tilt selector switch to set the desired value. <b>Result:</b> <ul style="list-style-type: none"><li>▪ Your value is entered.</li><li>▪ You do not need to confirm the value you have entered.</li></ul>	

---

## ▶ Entering a cooking program

### Entering a cooking program

To enter a cooking program, follow the steps below:

Step	Action	Button
1	Select a main cooking program.	
2	Enter the cooking temperature.	
3	Define the switch-off criteria: <ul style="list-style-type: none"> <li>▪ Cooking time or</li> <li>▪ Core temperature</li> </ul>	 or 
4	Press the "Functions menu" button to select an extra function or a special cooking program.	
5	Select one of the following extra functions if required: <ul style="list-style-type: none"> <li>▪ Crisp&amp;Tasty</li> <li>▪ Lower fan speed</li> <li>▪ Vapor reducer</li> <li>▪ ΔT cooking</li> <li>▪ Overnight cooking</li> </ul> <p><b>Result:</b>                      You have now finished entering your cooking program, which is held in the temporary memory.</p>	    

### Saving a cooking program

When entering a cooking program, the program is saved in a temporary memory. Whenever a new program is entered, it overwrites this temporary memory and wipes the original cooking program. If you wish to use a cooking program again later, you can transfer it to the cookbook as a recipe.

### More on this ...








#### Next steps

□ Cooking as part of the daily routine.....	67
---	----

## ▶ Entering the regenerating program

### Entering the regenerating program

To enter your regenerating program, follow the steps below:

Step	Action	Button
1	Select a regenerating program.	
2	Enter the regenerating temperature.	
3	Define the switch-off criteria: <ul style="list-style-type: none"> <li>▪ Cooking time or</li> <li>▪ Core temperature</li> </ul>	 or 
4	Press the "Functions menu" button to select an extra function.	
5	Select one of the following extra functions if required: <ul style="list-style-type: none"> <li>▪ Lower fan speed</li> <li>▪ Vapor reducer</li> </ul> <p><b>Result:</b> You have now finished entering your regenerating program, which is held in the temporary memory.</p>	 

### Saving a cooking program

When entering a cooking program, the program is saved in a temporary memory. Whenever a new program is entered, it overwrites this temporary memory and wipes the original cooking program. If you wish to use a cooking program again later, you can transfer it to the cookbook as a recipe.

### More on this ...

#### How to do it

Selecting extra functions and special programs .....54

#### Next steps



Regenerating as part of the daily routine .....69

---

## ▶ Entering a multi-step cooking or regenerating program

### Entering a multi-step cooking or regenerating program

To create a multi-step cooking program, follow the steps below:

Step	Action	Button
1	<p>Press and hold the required cooking program or regenerating program for 3 seconds.</p> <p><b>Result:</b> The display shows the following items</p> <ul style="list-style-type: none"> <li>▪ top: 01/01 for the first cooking step</li> <li>▪ bottom: the time and temperature values</li> </ul>	
2	<p>Enter the cooking step. To do this, follow the instructions for entering a cooking program.</p> <p><b>Result:</b> Once you have entered the extra functions, you have finished entering step 1 of your cooking program.</p>	
3	<p>Press and hold the required cooking program or regenerating program for 3 seconds.</p> <p><b>Result:</b> The display shows the following items</p> <ul style="list-style-type: none"> <li>▪ top: 02/02 for the second cooking step</li> <li>▪ bottom: the time and temperature values</li> </ul>	
4	<p>Enter the cooking step. In this cooking step you can select the Cook&amp;Hold program if you wish.</p> <p><b>Result:</b> Once you have entered the extra functions, you have finished entering step 2 of your cooking program.</p>	
5	<p>Enter further cooking steps by repeating steps 3 and 4. You can enter up to 20 cooking steps.</p> <p><b>Result:</b> You have now finished entering your multi-step cooking program, which is held in the temporary memory.</p>	

### Saving a cooking program

When entering a cooking program, the program is saved in a temporary memory. Whenever a new program is entered, it overwrites this temporary memory and wipes the original cooking program. If you wish to use a cooking program again later, you can transfer it to the cookbook as a recipe.

**More on this ...**

---

**How to do it**

- Entering a cooking program .....49
- Setting Cook & Hold .....60
- Including a beep signal in a cooking program.....61

**Next steps**

- Cooking as part of the daily routine.....67
  - Regenerating as part of the daily routine .....69
- 

**▶ Setting the start-time preset**

**Objective**

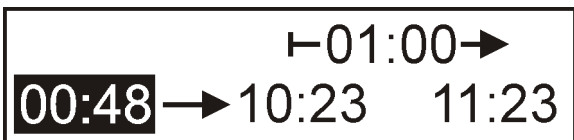
---

You wish to use the start-time preset to specify when the combi steamer will automatically start the required cooking or regenerating program. This helps you to avoid bottlenecks in production and preparation, and lets you make the most of low-usage periods.

**Time settings for the start-time preset**

---

The illustration below shows the adjustable time settings in the display:










The time settings have the following meanings:

Position	Meaning	When value is displayed
top	Total cooking time: 01:00 hour	only in cooking-time mode
bottom left	The combi steamer starts in 48 minutes	in cooking-time and core-temperature mode
bottom center	Start time: 10:23 am	in cooking-time and core-temperature mode
bottom right	Cooking end time: 11:23 am	only in cooking-time mode

**Setting the start-time preset**

---

To enter the start-time preset, follow the steps below:


Step	Action	Button
1	Press and hold the "cooking time" button while operating the tilt selector switch. <b>Result:</b> The display shows the time settings for the start-time preset.	 
2	Press and hold the "cooking time" button while using the tilt selector switch to move the display cursor to the start-time position.	 
3	Release the "cooking time" button. <b>Result:</b> The combi steamer automatically switches to start-time preset mode.	
4	Press and hold the "cooking time" button while using the tilt selector switch to adjust the start time to the value you require. <b>Result:</b> The set cooking program starts automatically when the start time is reached.	 

**Exiting the start-time preset mode**

---

You can leave start-time preset mode at any time, but the start-time preset will be deleted.

To exit start-time preset mode, follow the steps below:

Step	Action	Button
1	Press the "Start/Stop" button.	

**Entering the end of cooking time instead of the start time**

---

In cooking-time mode you can enter the end of cooking time instead of the start time.

**More on this ...**

---

**Next steps**

- Cooking as part of the daily routine.....67
  - Regenerating as part of the daily routine .....69
-

## 5.2.3 Selecting extra functions and special programs

### Basic principles of operation

---

This section shows you how the basic steps for operating your combi steamer.

### Contents

---

This section contains the following topics:

	<b>Page</b>
Basic procedure for selecting extra functions and special programs	55
Selecting Crisp&Tasty (moisture removal)	57
Selecting the preheat option	58
Setting Delta-T cooking	59
Setting Cook & Hold	60
Including a beep signal in a cooking program	61
Setting overnight cooking	62
Applying the keypad lock	63

## ▶ Basic procedure for selecting extra functions and special programs

### Objective






You wish to select an extra function or a special program to go with the chosen cooking program.

### Restriction

Only those extra functions and special programs that are logical to use with the selected cooking program are available and displayed as icons.

### Basic procedure for selecting extra functions and special programs

Follow the steps below to select an extra function or a special program:

Step	Action	Button
1	Press the "Functions menu" button. <b>Result:</b> The display shows the function icons.	
2	Use the tilt selector switch to choose an extra function or a special program.	
3	Press the "Functions menu" button to confirm. <b>Result:</b> The Confirm menu appears in the display.	
4	Use the tilt selector switch to choose "YES".	 YES
5	Press the "Functions menu" button to confirm. <b>Result:</b> The extra function or special program is enabled.	

### Rules relating to extra functions

The following rules apply to the use of extra functions:

- You can enable or disable the extra functions at any time during cooking operation by pressing the "Functions menu" button.
- You can combine extra functions in any way.
- When the cooking program has finished, your combi steamer automatically resets the selected extra function (except for the keypad lock) back to the default setting.

These rules do not apply to the following special programs:

- Preheating
- ΔT cooking
- Cook & Hold
- Overnight cooking




### Closing the Functions menu

---

You can exit the Functions menu whenever you wish.

To exit the functions menu, follow the steps below:

Step	Action	Button
1	Press the "Start/Stop" button.	

---

## ▶ Selecting Crisp&Tasty (moisture removal)

### Objective

You wish to remove excess moisture from an item of food.












### Requirements

To do this, the following requirements must be satisfied:

- You have selected one of the "superheated steam" or "convection" programs.
- You are in the Functions menu.

### Selecting Crisp&Tasty (moisture removal)

Follow the steps below to work with the Crisp&Tasty function:

Step	Action	Button
1	Use the tilt selector switch to choose the "Crisp&Tasty" icon.	 
2	Press the "Functions menu" button to confirm. <b>Result:</b> The Confirm menu appears in the display.	
3	Use the tilt selector switch to choose "YES".	 YES
4	Press the "Functions menu" button to confirm. <b>Result:</b> A selection menu appears in the display.	
5	Use the tilt selector switch to choose the degree of moisture removal:  low, moderate or high	   
6	Press the "Functions menu" button to confirm.  <b>Result:</b> ▪ The Crisp&Tasty extra function is enabled. ▪ The function indicator lights up.	  

### More on this ...

#### How to do it

- Basic procedure for selecting extra functions and special programs.....55

## ▶ Selecting the preheat option

### Objective

For optimum production reliability, you can preheat your combi steamer for dish production.








### Requirements

To do this, the following requirements must be satisfied:

- You are in the Functions menu.

### Selecting the preheat option

Follow the steps below to preheat your combi steamer:

Step	Action	Button
1	Use the tilt selector switch to choose the "Preheat" icon.	
2	Press the "Functions menu" button to confirm. <b>Result:</b> The Confirm menu appears in the display.	
3	Use the tilt selector switch to choose "YES".	 YES
4	Press the "Functions menu" button to confirm.  <b>Result:</b> The combi steamer starts the preheat program using the following factory setting: ▪ Cooking temperature: 190°C ▪ Cooking time: 10min The "Preheat" icon appears in the display.	  
5	Press the "Cooking temperature" button and set a different preheat temperature.	
6	Press the "Cooking time" button and set a different preheat time.	

### More on this ...

#### How to do it

- Basic procedure for selecting extra functions and special programs.....55

## ▶ Setting Delta-T cooking

### Objective

You wish to roast a large joint particularly carefully to preserve its quality.









### Requirements

To do this, the following requirements must be satisfied:

- You have a core temperature sensor.
- You have selected one of the "steam" or "convection" programs.
- You are in the Functions menu.

### Setting Delta-T cooking

Follow the steps below to specify  $\Delta T$  cooking:

Step	Action	Button
1	Use the tilt selector switch to choose the " $\Delta T$ cooking" icon.	 $\Delta T$
2	Press the "Functions menu" button to confirm. <b>Result:</b> The Confirm menu appears in the display.	
3	Use the tilt selector switch to choose "YES".	 YES
4	Press the "Functions menu" button to confirm.	
5	Press the "Cooking temperature" button.	
6	Use the tilt selector switch to set the $\Delta T$ temperature you require.	 20°C
7	Press the "Core temperature" button.	
8	Use the tilt selector switch to set the final core temperature you require.	 75°C

### More on this ...

#### How to do it

- Basic procedure for selecting extra functions and special programs.....55

## ▶ Setting Cook & Hold

### Objective

Long before you need the finished dish, you can make use of periods of low activity to prepare food as usual.







### Requirements

To do this, the following requirements must be satisfied:

- You have a core temperature sensor.
- You are in the process of entering a multi-step cooking program.
- You have reached at least at the second cooking step.
- You have selected one of the cooking programs "steam", "superheated steam" or "convection".
- You are in the Functions menu.



### Setting Cook & Hold

Follow the steps below to specify the Cook & Hold option:

Step	Action	Button
1	Use the tilt selector switch to choose the "Cook & Hold" icon.	 cook & hold
2	Press the "Functions menu" button to confirm. <b>Result:</b> The Confirm menu appears in the display.	
3	Use the tilt selector switch to choose "YES".	 YES
4	Press the "Functions menu" button to confirm.	
5	Press the "Cooking temperature" button.	
6	Use the tilt selector switch to set the Hold temperature you require.	 65°C
7	Continue entering the recipe or start the recipe.	

### Final step for saving the Cook & Hold information entered

Depending on where you started from, you will need to use different buttons to complete the input procedure and save the Cook & Hold function:

Objective	Button
To save the input in the temporary memory	
To save the input as part of a recipe you are creating	

**More on this ...**

---

**How to do it**

- Basic procedure for selecting extra functions and special programs.....55
  - Entering a multi-step cooking or regenerating program.....51
- 

**▶ Including a beep signal in a cooking program**

**Objective**

---

To be reminded to perform an action, such as adding liquid, at the end of a cooking program, you can include a beep signal in the recipe.

After the beep sounds, you can then open the oven door and perform the required action. When you re-close the oven door, the recipe continues with the next cooking step.

**Requirements**





---

- To do this, the following requirements must be satisfied:
- You are in the process of entering a multi-step cooking program.
  - You are in the Functions menu.

**Including a beep signal in a cooking program**

---



Follow the steps below to include a beep signal:

Step	Action	Button
1	Use the tilt selector switch to choose the "beep signal" icon.	
2	Press the "Functions menu" button to confirm. <b>Result:</b> The Confirm menu appears in the display.	
3	Use the tilt selector switch to choose "YES".	
4	Press the "Functions menu" button to confirm.	
5	Continue entering the cooking program. <b>Result:</b> The beep signal sounds for 3 minutes after the end of a recipe step. The recipe continues to run while it sounds.	

**Final step for saving the extra function of the beep signal**

---

Depending on where you started from, you will need to use different buttons to complete the input procedure and save the extra function for the beep signal:

Objective	Button
To save the input in the temporary memory	
To save the input as part of a recipe you are creating	

**More on this ...**

**How to do it**

- Basic procedure for selecting extra functions and special programs.....55
- Entering a multi-step cooking or regenerating program.....51

**▶ Setting overnight cooking**

**Objective**











Long before you need the finished dish, you can make use of periods of low activity to prepare food as usual, place it in the combi steamer and start Overnight cooking.

**Requirements**

- To do this, the following requirements must be satisfied:
- You need the core temperature sensor.
  - You are in the Functions menu.

**Setting overnight cooking**

Follow the steps below to specify overnight cooking:

Step	Action	Button
1	Use the tilt selector switch to choose the "Overnight cooking" icon.	 
2	Press the "Functions menu" button to confirm. <b>Result:</b> The Confirm menu appears in the display.	
3	Use the tilt selector switch to choose "YES".	 YES
4	Press the "Functions menu" button to confirm. <b>Result:</b> A selection menu appears in the display.	
5	Use the tilt selector switch to choose the overnight cooking program:  medium, well-done or boil	   
6	Press the "Functions menu" button to confirm. <b>Result:</b> The program starts running.	

**More on this ...**

**How to do it**

- Basic procedure for selecting extra functions and special programs.....55

## ▶ Applying the keypad lock






### Objective

You can block the use of almost all the controls on your combi steamer. You can use this lock to prevent unauthorized people from changing settings on your combi steamer.

You need to enter a PIN code to apply the lock.

### Limitations

You cannot block use of the following controls:

Control	Button
On / Off	
Start / Stop	
"Next" and "Back"	
Tilt selector switch	
Press&Go buttons	

### Preset PIN code and changing the PIN code

The PIN code "PIN 001" is preset in the factory. Please contact an approved customer service engineer if you wish to change the PIN code.






### Requirements

To do this, the following requirements must be satisfied:





- The combi steamer is not running.
- You are in the Functions menu.

### Locking

Follow the steps below to lock the buttons on your combi steamer:










Step	Action	Button
1	Use the tilt selector switch to choose the "Keypad lock" icon.	 
2	Press the "Functions menu" button to confirm. <b>Result:</b> The Confirm menu appears in the display.	
3	Use the tilt selector switch to choose "YES".	 YES
4	Press the "Functions menu" button to confirm. <b>Result:</b> "PIN 000" appears in the display.	



Step	Action	Button
5	Use the tilt selector switch to choose the PIN code.	 001
6	Press the "Functions menu" button to confirm. <b>Result:</b> "all keys unlocked" appears in the display.	
7	Press each button to be locked in turn. <b>Result:</b> The display shows "key locked".	
8	Press the "Start / Stop" button.  <b>Result:</b> <ul style="list-style-type: none"> <li>▪ The keypad lock is enabled.</li> <li>▪ The function indicator lights up.</li> </ul>	  

## Unlocking




Follow the steps below to unlock the buttons on your combi steamer:

Step	Action	Button
1	Use the tilt selector switch to choose the "Keypad lock" icon.	 
2	Press the "Functions menu" button to confirm. <b>Result:</b> The Confirm menu appears in the display.	
3	Use the tilt selector switch to choose "YES".	 YES
4	Press the "Functions menu" button to confirm. <b>Result:</b> "PIN 000" appears in the display.	
5	Use the tilt selector switch to choose the PIN code.	 001
6	Press the "Functions menu" button to confirm.  <b>Result:</b> <ul style="list-style-type: none"> <li>▪ All buttons are unlocked.</li> <li>▪ The function indicator is no longer illuminated.</li> </ul>	  
7	Press the "Start/Stop" button to exit the Functions menu.	

### Entering the PIN code when the Functions menu is locked

---

Follow the steps below to unlock the buttons on your combi steamer:

Step	Action	Button
1	Switch off your combi steamer using the "On/Off" button. <b>Result:</b> The time and date appear in the display.	
2	Press the "Functions menu" button. <b>Result:</b> "PIN 000" appears in the display.	
3	Use the tilt selector switch to choose the PIN code. <b>Result:</b> All buttons are unlocked.	 001

### More on this

---

#### How to do it

- Basic procedure for selecting extra functions and special programs.....55
-

## 5.2.4 Performing cooking and regenerating

### Basic principles of operation

---

This section shows you how the basic steps for operating your combi steamer.

### Contents

---

This section contains the following topics:

	<b>Page</b>
Cooking as part of the daily routine	67
Regenerating as part of the daily routine	69
Manual steaming during cooking and regenerating	71
Using Tray Timer (additional timer) during cooking and regenerating	72

## ▶ Cooking as part of the daily routine

### Hot steam / vapor

---

#### **▲WARNING**

##### **Risk of scalding from hot steam and vapor**

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

- ▶ Open the appliance door as specified in the instructions. Never put your head inside the oven.

### Break in the cold chain

---

#### **▲WARNING**

##### **Risk from microbiological contamination of food**

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

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

### Requirements

---





Check that the following requirements have been met:

- The combi steamer is cleaned properly.
- The suction panel is properly locked in place.
- The racks are secured.
- The air guide panels are in place (on mini 6.10 and mini 10.10)
- You are already conversant with the operating steps listed under "How to do it correctly".

### Cooking

---

To cook, follow the steps below:

Step	Action	Button
1	Preheat your combi steamer if required.	
2	Enter the cooking program you require or retrieve it from the cookbook. <b>Result:</b> A cooking program is available.	
3	Load the oven.	
4	Start the cooking program. <b>Result:</b> <ul style="list-style-type: none"><li>▪ The cooking program starts running.</li><li>▪ The function indicator lights up.</li><li>▪ An audible signal is given as soon as the cooking program is finished.</li></ul>	 
5	Open the appliance door and remove the cooked product.	

### Start the cooking program later


---

You can use the start-time preset to start the cooking program at a later time.

## **Canceling programs before they have finished**

---

To cancel programs before they have finished, follow the steps below:

Step	Action	Button
1	Press the "Start/Stop" button.	

---

## **What you can do while the program is running**

---

You can perform the following actions while the program is running:

- You cannot change the cooking parameters. Press the "Cooking temperature", "Cooking time" or "Core temperature" buttons and correct the values.
- You can retrieve the cooking parameters. To display the actual oven temperature, the required cooking time and the required core temperature, press the relevant button one or two times.

You can get your approved customer service engineer to set up a beeping signal that sounds when the appliance door is opened during the program. This will ensure the door cannot be opened without you knowing.

## **More on this ...**

---

### **How to do it**

<input type="checkbox"/> Entering a cooking program .....	49
<input type="checkbox"/> Entering a multi-step cooking or regenerating program.....	51
<input type="checkbox"/> Retrieving a recipe from the cookbook .....	75
<input type="checkbox"/> Setting the start-time preset .....	52

### **Next steps**

<input type="checkbox"/> Using Tray Timer (additional timer) during cooking and regenerating .....	72
<input type="checkbox"/> Manual steaming during cooking and regenerating .....	71

### **How to do it correctly**

<input type="checkbox"/> Opening the appliance door safely .....	132
<input type="checkbox"/> Removing and fitting the suction panel .....	140
<input type="checkbox"/> Loading / removing food.....	137
<input type="checkbox"/> Fitting the air guide panel to rack (mini 6.10 and mini 10.10) .....	136
<input type="checkbox"/> Inserting and removing racks .....	135

---

## ▶ Regenerating as part of the daily routine

### Hot steam / vapor

**▲WARNING**

**Risk of scalding from hot steam and vapor**

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

- ▶ Open the appliance door as specified in the instructions. Never put your head inside the oven.

### Break in the cold chain

**▲WARNING**

**Risk from microbiological contamination of food**

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

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





### Requirements

Check that the following requirements have been met:

- The combi steamer is cleaned properly.
- The suction panel is properly locked in place.
- The racks are secured.
- The air guide panels are in place (on mini 6.10 and mini 10.10)
- You are already conversant with the operating steps listed under "How to do it correctly".

### Regenerating

For regenerating, follow the steps below:

Step	Action	Button
1	Preheat your combi steamer if required.	
2	Enter the regenerating program you require or retrieve it from the cookbook. <b>Result:</b> A regenerating program is available.	
3	Load the oven.	
4	Start the regenerating program.  <b>Result:</b> <ul style="list-style-type: none"><li>▪ The regenerating program starts running.</li><li>▪ The function indicator lights up.</li><li>▪ An audible signal is given as soon as the regenerating program is finished.</li></ul>	 
5	Open the appliance door and remove the cooked product.	


### Start the regenerating program later

You can use the start-time preset to start the regenerating program at a later time.

## **Canceling programs before they have finished**

---

To cancel programs before they have finished, follow the steps below:

Step	Action	Button
1	Press the "Start/Stop" button.	

---

## **What you can do while the program is running**

---

You can perform the following actions while the program is running:

- You cannot change the cooking parameters. Press the "Cooking temperature", "Cooking time" or "Core temperature" buttons and correct the values.
- You can retrieve the cooking parameters. To display the actual oven temperature, the required cooking time and the required core temperature, press the relevant button one or two times.

You can get your approved customer service engineer to set up a beeping signal that sounds when the appliance door is opened during the program. This will ensure the door cannot be opened without you knowing.

## **More on this ...**

---

### **How to do it**

- Entering the regenerating program ..... 50
- Entering a multi-step cooking or regenerating program..... 51
- Retrieving a recipe from the cookbook ..... 75
- Setting the start-time preset ..... 52

### **Next steps**

- Using Tray Timer (additional timer) during cooking and regenerating ..... 72

### **How to do it correctly**

- Opening the appliance door safely ..... 132
  - Loading / removing food..... 137
  - Removing and fitting the suction panel ..... 140
  - Fitting the air guide panel to rack (mini 6.10 and mini 10.10) ..... 136
  - Inserting and removing racks ..... 135
-

## ▶ Manual steaming during cooking and regenerating

### Objective

---

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

### Requirements

---





To do this, the following requirements must be satisfied:

- You have selected one of the "superheated steam" or "convection" programs.
- One of these programs is running.
- You are in the Functions menu.

### Manual steaming during cooking

---

Follow the steps below to steam the food during cooking:

Step	Action	Button
1	Use the tilt selector switch to choose the "manual steaming" icon.	
2	Press the "Functions menu" button to confirm. <b>Result:</b> The Confirm menu appears in the display.	
3	Use the tilt selector switch to choose "YES"	
4	Press the "Functions menu" button to confirm. <b>Result:</b> The food is steamed for 10 seconds.	

### More on this ...

---

#### How to do it

- Basic procedure for selecting extra functions and special programs.....55



## ► Using Tray Timer (additional timer) during cooking and regenerating

### Hot steam / vapor

**⚠WARNING**

**Risk of scalding from hot steam and vapor**

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

- Open the appliance door as specified in the instructions. Never put your head inside the oven.

### Objective

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



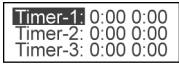


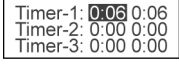


### Requirements

To do this, the following requirements must be satisfied:

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

### Using Tray Timer (additional timer) during cooking and regenerating

Follow the steps below to work with the additional timer:

Step	Action	Button
1	Use the tilt selector switch to choose the "Tray Timer (additional timer)" icon.	
2	Press the "Functions menu" button to confirm. <b>Result:</b> The display shows the specified time and remaining time for the Tray Timer:	 
3	Use the "Next" button to switch to the specified time, and use the tilt selector switch to adjust the cooking time for this timer. <b>Result:</b> The selected timer starts running as soon as you enter a time greater than 0:00.	  
4	Press the "Functions menu" button or the "Start/Stop" button to exit the Timer function.	 or 
5	Place the food in the oven and close the oven door. <b>Result:</b> As soon as the additional timer has timed out, "Timer xy" is displayed and a signal sounds.	
6	Open the appliance door and remove the cooked product from this shelf. <b>Please note:</b> ▪ Resetting a timer to 0:00 stops the timer function. ▪ Please also note that the selected cooking program continues to run even after the signal sounds.	

**More on this ...**

---

**How to do it**

- Basic procedure for selecting extra functions and special programs.....55
-

## 5.3 Working with the cookbook

### The combi steamer cookbook

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

#### Contents

This section contains the following topics:

	<b>Page</b>
Retrieving a recipe from the cookbook	75
Creating a cooking recipe	75
Recording a cooking program	77
Transferring a recipe to the cookbook	78
Editing, deleting and copying recipes	79
Inserting, appending and deleting cooking steps	81
Working with Press&Go	84

## ▶ Retrieving a recipe from the cookbook

### Objective



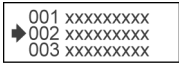
---

You wish to retrieve one of the saved recipes from the cookbook.

### Retrieving a recipe from the saved recipes

---

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

Step	Action	Button
1	Press the "Cookbook menu" button. <b>Result:</b> A list of saved recipes appears in the display.	
2	Use the tilt selector switch to choose the recipe you require.	 

### More on this ...

---

#### Next steps

- Cooking as part of the daily routine.....67
  - Regenerating as part of the daily routine .....69
- 

## ▶ Creating a cooking recipe

### Objective






---





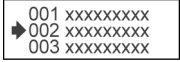

You wish to create a new recipe. You can save up to 250 recipes in the cookbook.

### Creating a cooking recipe

---

To create a cooking recipe, follow the steps below:


Step	Action	Button
1	Press the "Write/Edit menu" button. <b>Result:</b> The "Write/Edit menu" appears in the display.	
2	Use the tilt selector switch to choose the "New recipe" icon. <b>Result:</b> The cooking program buttons flash and 01/01 appears in the display.	 
3	Enter the single-step or multi-step cooking program you require, confirming each new cooking step with the "Write/Edit menu" button.	
4	To close the input process for the new cooking program, press the "Write/Edit menu" button when the cooking-program buttons are flashing. <b>Result:</b> You can now enter the name of the recipe.	

Step	Action	Button
5	Use the tilt selector switch to select the letters, and the "Next" and "Back" buttons to switch between the respective placeholders.	 
6	Press the "Write/Edit menu" button to confirm the finished recipe name.	
7	Use the tilt selector switch to choose a spare memory location. <b>Please note:</b> You can also select and overwrite a memory location that is already occupied.	 
8	Press the "Write/Edit menu" button to confirm. <b>Result:</b> The recipe is saved in the cookbook.	

### Closing the recipe

---




To exit the recipe, follow the steps below:

Step	Action	Button
1	Press the "Start/Stop" button.	

### More on this ...

---

#### How to do it

 Basic procedure for entering the cooking data .....	48
 Entering a cooking program .....	49
 Basic procedure for selecting extra functions and special programs.....	55

---

## ▶ Recording a cooking program

### Objective

When recording a cooking program, you can save any changes made to the cooking program, temperature and timings in up to 20 cooking steps in the temporary memory. During the recording process, all the changes you make at the control panel during cooking are recorded, except for manual steaming and any cooking steps lasting less than one minute. You can press the "Start/Stop" button during the cooking process without your cooking steps being lost or overwritten.

To save permanently the cooking program you have created, you can transfer it to the cookbook as a recipe when you have finished recording it.






### Recording procedure

Recording a cooking program involves 3 steps:

Step	Description
1	Start recorder.
2	Start the cooking/regenerating program.
3	Stopping the recorder





### Starting the recorder

Follow the steps below to start the recorder:

Step	Action	Button
1	Press the "Write/Edit menu" button. <b>Result:</b> The "Write/Edit menu" appears in the display.	
2	To start the recording, use the tilt selector switch to choose the "Recording" icon.	 
3	Press the "Write/Edit menu" button to confirm. <b>Result:</b> <ul style="list-style-type: none"> <li>▪ The recorder starts recording until stopped.</li> <li>▪ "Recorder ON" appears in the display</li> <li>▪ The "Recording" icon appears in the display.</li> </ul>	 Recorder ON  

### Stopping the recorder

Follow the steps below to stop the recorder:

Step	Action	Button
1	Press the "Write/Edit menu" button to stop the recording.	
2	Use the tilt selector switch to choose the "Recording" icon.	 
3	Press the "Write/Edit menu" button to confirm. <b>Result:</b> <ul style="list-style-type: none"> <li>▪ Recording is stopped.</li> <li>▪ "Recorder OFF" appears in the display</li> <li>▪ The "Recording" icon disappears from the display.</li> </ul>	 Recorder OFF

**More on this ...**

---

**Next steps**

- Transferring a recipe to the cookbook.....78
- 

▶ **Transferring a recipe to the cookbook**

**Objective**

---

You can save particularly successful dishes in the cookbook. This lets you produce this dish time and time again with the same quality. You can use this facility to transfer to the cookbook the last recipe you created or recorded.

**Requirements**








---

- To do this, the following requirements must be satisfied:
- You have a cooking program in the temporary memory.

**Transferring a cooking program to the cookbook as a recipe**

---

Follow the steps below to transfer a cooking program to the cookbook as a recipe:

Step	Action	Button
1	Press the "Write/Edit menu" button. <b>Result:</b> The "Write/Edit menu" appears in the display.	
2	Use the tilt selector switch to choose the "Transfer" icon.	
3	Press the "Write/Edit menu" button to confirm. <b>Result:</b> You can now enter the name of the recipe.	
4	Use the tilt selector switch to select the letters, and the "Next" and "Back" buttons to switch between the respective placeholders.	
5	Press the "Write/Edit menu" button to confirm the finished recipe name.	
6	Use the tilt selector switch to choose a spare memory location. <b>Please note:</b> You can also select and overwrite a memory location that is already occupied.	 119
7	Press the "Write/Edit menu" button to confirm the selection. <b>Result:</b> The cooking program is saved in the cookbook as a recipe.	

---

## ▶ Editing, deleting and copying recipes

### Objective







You wish to change the cooking steps in a recipe that has been created, or delete or copy a created recipe.

### Requirements

- To do this, the following requirements must be satisfied:
- You have retrieved a recipe from the cookbook.





### Editing a recipe

To edit a recipe, follow the steps below:

Step	Action	Button
1	Press the "Write/Edit menu" button. <b>Result:</b> The "Cookbook menu" appears in the display.	
2	Use the tilt selector switch to choose the "Edit recipe" icon.	 
3	Press the "Write/Edit menu" button to confirm. <b>Result:</b> The individual cooking steps in the recipe are displayed.	
4	Use the "Next" and "Back" buttons to select the cooking step that you wish to change.	
5	Correct the recipe or change the cooking data.	
6	Press the "Write/Edit menu" button to confirm. <b>Result:</b> The recipe step is modified.	

### Deleting a recipe

To delete a recipe, follow the steps below:







Step	Action	Button
1	Press the "Write/Edit menu" button. <b>Result:</b> The "Cookbook menu" appears in the display.	
2	Use the tilt selector switch to choose the "Delete recipe" icon.	 
3	Press the "Write/Edit menu" button to confirm. <b>Result:</b> <ul style="list-style-type: none"> <li>▪ The recipe is deleted.</li> <li>▪ The memory location number of the deleted recipe is now available again.</li> </ul>	



## Copying a recipe

---


To copy a cooking recipe, follow the steps below:

Step	Action	Button
1	Press the "Write/Edit menu" button. <b>Result:</b> The "Cookbook menu" appears in the display.	
2	Use the tilt selector switch to choose the "Copy recipe" icon.	 
3	Press the "Write/Edit menu" button to confirm. <b>Result:</b> The memory locations are displayed.	
4	Use the tilt selector switch to choose a spare memory location. <b>Please note:</b> You can also select and overwrite a memory location that is already occupied.	 005
5	Press the "Write/Edit menu" button to confirm the selection. <b>Result:</b> The recipe is copied and saved in the cookbook.	

## Closing the recipe

---

To exit the recipe, follow the steps below:

Step	Action	Button
1	Press the "Cookbook menu" button	

## More on this ...

---

### How to do it

- Retrieving a recipe from the cookbook ..... 75

### Next steps

- Basic procedure for entering the cooking data ..... 48
  - Entering a cooking program ..... 49
  - Basic procedure for selecting extra functions and special programs ..... 55
-

## ▶ Inserting, appending and deleting cooking steps

### Objective

You wish to insert a cooking step in a saved recipe, append a cooking step to a saved recipe or delete a cooking step from a saved recipe.










### Requirements

To do this, the following requirements must be satisfied:

- You have retrieved a recipe from the cookbook.
- The recipe contains less than 20 cooking steps.

### Insert cooking step










To insert a cooking step in a recipe, follow the steps below:

Step	Action	Button
1	Press the "Write/Edit menu" button. <b>Result:</b> The "Cookbook menu" appears in the display.	
2	Use the tilt selector switch to choose the "Edit recipe" icon.	
3	Press the "Write/Edit menu" button to confirm. <b>Result:</b> The individual cooking steps in the recipe are displayed.	
4	Use the "Next" and "Back" buttons to select the cooking step in front of which you wish to insert a new cooking step.	
5	Press the "Functions menu" button to confirm. <b>Result:</b> The submenu for editing a recipe appears in the display.	
6	Use the tilt selector switch to choose the "Insert step" icon.	
7	Press the "Functions menu" button to confirm.	
8	Use the tilt selector switch to choose "YES".	
9	Press the "Functions menu" button to confirm. <b>Result:</b> <ul style="list-style-type: none"> <li>▪ A new cooking step is inserted at the selected point.</li> <li>▪ All subsequent cooking steps are re-numbered.</li> <li>▪ The new cooking step is highlighted and all cooking program buttons flash.</li> </ul>	
10	Now enter the cooking data for the new cooking step.	

### Appending a cooking step

---










To append a cooking step to a recipe, follow the steps below:

Step	Action	Button
1	Press the "Write/Edit menu" button. <b>Result:</b> The "Cookbook menu" appears in the display.	
2	Use the tilt selector switch to choose the "Edit recipe" icon.	
3	Press the "Write/Edit menu" button to confirm. <b>Result:</b> The individual cooking steps in the recipe are displayed.	
4	Use the "Next" button to select the final cooking step.	
5	Press the "Functions menu" button to confirm. <b>Result:</b> The submenu for editing a recipe appears in the display.	
6	Use the tilt selector switch to choose the "Append step" icon.	
7	Press the "Functions menu" button to confirm.	
8	Use the tilt selector switch to choose "YES".	
9	Press the "Functions menu" button to confirm. <b>Result:</b> <ul style="list-style-type: none"> <li>▪ A new cooking step is appended to the recipe.</li> <li>▪ The new cooking step is highlighted and all cooking program buttons flash.</li> </ul>	
10	Now enter the cooking data for the new cooking step.	

### Deleting a cooking step

---


To delete a cooking step from a recipe, follow the steps below:

Step	Action	Button
1	Press the "Write/Edit menu" button. <b>Result:</b> The "Cookbook menu" appears in the display.	
2	Use the tilt selector switch to choose the "Edit recipe" icon.	
3	Press the "Write/Edit menu" button to confirm. <b>Result:</b> The individual cooking steps in the recipe are displayed.	
4	Use the "Next" and "Back" buttons to select the cooking step that you wish to delete.	
5	Press the "Functions menu" button to confirm. <b>Result:</b> The submenu for editing a recipe appears in the display.	
6	Use the tilt selector switch to choose the "Delete step" icon.	
7	Press the "Functions menu" button to confirm.	
8	Use the tilt selector switch to choose "YES".	
9	Press the "Functions menu" button to confirm. <b>Result:</b> The cooking step is deleted.	

### Closing the recipe

---

To exit the recipe, follow the steps below:

Step	Action	Button
1	Press the "Cookbook menu" button	

### More on this ...

---

#### How to do it

- Retrieving a recipe from the cookbook .....75

#### Next steps

- Entering a cooking program .....49
- Basic procedure for entering the cooking data .....48
- Basic procedure for selecting extra functions and special programs.....55

## ▶ Working with Press&Go

### Objective

The combi steamer lets you assign cookbook recipes and the cleaning program to Press&Go buttons (icons). You can start the assigned recipe or cleaning program at any time with a single touch of the relevant Press&Go button.










### Advantages








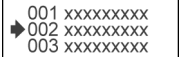

You enjoy the following benefits:

- The Press&Go buttons make your work quick and easy, because you do not need to enter any settings.
- The Press&Go buttons are ideal for dishes that you prepare regularly, such as crisping up pretzels, or heating up rolls and croissants. This means that you achieve top-quality results every time, even when leaving this job to semi-skilled staff.
- By locking the control panel, you can achieve a high level of production reliability when working with the Press&Go buttons, because your staff cannot change any settings.
- You can pre-heat the combi steamer for meal production quickly and easily by assigning the preheat program to a Press&Go button.

### Adding the automatic cleaning program (CONVOClean system) to the cookbook.



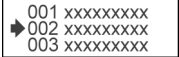

Follow the steps below to add the automatic cleaning program (CONVOClean system) to the cookbook:

Step	Action	Button
1	Press the "Write/Edit menu" button. <b>Result:</b> The "Write/Edit menu" appears in the display.	
2	Use the tilt selector switch to choose the "New recipe" icon. <b>Result:</b> The cooking program buttons flash and 01/01 appears in the display.	 
3	Press the "Functions menu" button. <b>Result:</b> The display shows the function icons.	
4	Use the tilt selector switch to choose the "Automatic cleaning" icon.	 
5	Press the "Functions menu" button to confirm. <b>Result:</b> The Confirm menu appears in the display.	
6	Use the tilt selector switch to choose "YES".	 YES
7	Press the "Functions menu" button to confirm. <b>Result:</b> "Cleaning 01" appears in the display.	

Step	Action	Button
8	Use the tilt selector switch to choose the cleaning level you require. Q = quick clean 1 = light soiling 2 = normal soiling 3 = heavy soiling 4 = heavy soiling with Shine+	 Q, 1, 2, 3, 4
9	Press the "Write/Edit menu" button to confirm. <b>Result:</b> You can now enter the name of the recipe.	
10	Use the tilt selector switch to select the letters, and the "Next" and "Back" buttons to switch between the respective placeholders.	  
11	Press the "Write/Edit menu" button to confirm the finished recipe name.	
12	Use the tilt selector switch to choose a spare memory location. <b>Please note:</b> You can also select and overwrite a memory location that is already occupied.	 
13	Press the "Write/Edit menu" button to confirm. <b>Result:</b> Automatic cleaning is saved in the cookbook.	

### Assigning a recipe or cleaning program to a Press&Go button

Follow the steps below to assign a recipe or a cleaning program to a Press&Go button:

Step	Action	Button
1	Press the "Cookbook menu" button. <b>Result:</b> A list of saved recipes appears in the display.	
2	Use the tilt selector switch to choose the recipe or cleaning program you require.	 
3	Hold down the required button of the Press&Go keypad for 3 seconds. <b>Result:</b> <ul style="list-style-type: none"> <li>An audible signal is given.</li> <li>The recipe or cleaning program is assigned to the Press&amp;Go button.</li> </ul>	

## 5.4 Adjusting the default settings

### The default settings of your combi steamer

This chapter presents the default settings of your combi steamer and explains each of the functions they provide.

### Contents

This chapter contains the following topics:

	<b>Page</b>
Accessing the default settings	87
Setting the beep signal	88
Adjusting the volume	89
Setting the time	90
Setting the date	91
Sorting alphabetically or numerically	92
Changing the Expert default values and selecting to use last-used values	93
Select temperature display	95
Configuring the network address	96
Saving / loading the cookbook	97
Setting the language	98

## ▶ Accessing the default settings

### Objective







---

You wish to modify the default settings to suit your needs.

### Accessing the default settings

---


Follow the steps below to access the selection menu for the default settings:

Step	Action	Button
1	Press the "Functions menu" button. <b>Result:</b> The display shows the function icons.	
2	Use the tilt selector switch to choose the "default settings" icon.	 
3	Press the "Functions menu" button to confirm. <b>Result:</b> The Confirm menu appears in the display.	
4	Use the tilt selector switch to choose "YES".	 YES
5	Press the "Functions menu" button to confirm. <b>Result:</b> The display shows the icons for the default settings.	

### Closing the functions menu

---

To exit the functions menu, follow the steps below:

Step	Action	Button
1	Press the "Start/Stop" button.	

---



## ▶ Setting the beep signal

### Objective

---

You can use the "Beep signal" default setting to set the audible signal.

### Requirements





---

The display shows the icons for the default settings.

### Setting the beep signal

---

Follow the steps below to set the beep signal:

Step	Action	Button
1	Use the tilt selector switch to choose the "Beep signal" icon.	
2	Press the "Functions menu" button to confirm. <b>Result:</b> Various options appear in the display.	
3	Use the tilt selector switch to choose the audible signal you require.	
4	Press the "Functions menu" button to confirm. <b>Result:</b> The beep signal is set.	

---

## ▶ Adjusting the volume

### Objective

---

You can use the "Volume" default setting to adjust the volume.

### Requirements





---

The display shows the icons for the default settings.

### Adjusting the volume

---

Follow the steps below to set the volume:

Step	Action	Button
1	Use the tilt selector switch to choose the "Volume" icon.	
2	Press the "Functions menu" button to confirm. <b>Result:</b> Various options appear in the display.	
3	Use the tilt selector switch to choose your desired volume level.	 1-5
4	Press the "Functions menu" button to confirm. <b>Result:</b> The volume is set.	

---

## ▶ Setting the time

### Objective

---

If the combi steamer is disconnected from the power supply for more than three days, you will need to set the date and time again.

You can use the "Time" default setting to set and save the current time.

### Requirements








---

The display shows the icons for the default settings.

### Setting the time

---

Follow the steps below to set the time:

Step	Action	Button
1	Use the tilt selector switch to choose the "Time" icon.	 
2	Press the "Functions menu" button to confirm. <b>Result:</b> A selection list of optional time formats appears in the display.	
3	Use the tilt selector switch to choose the time format you require.	 15:00 03:00 pm
4	Use the "Next" and "Back" buttons to toggle between hours and minutes.	
5	Enter the current time using the tilt selector switch.	 16:51 04:51 pm
6	Press the "Functions menu" button to confirm. <b>Result:</b> The current time is saved.	

---

## ▶ Setting the date

### Objective

---

If the combi steamer is disconnected from the power supply for more than three days, you will need to set the date and time again.

You can use the "Date" default setting to set and save today's date.

### Requirements








---

The display shows the icons for the default settings.

### Setting the date

---

Follow the steps below to set the date:

Step	Action	Button
1	Use the tilt selector switch to choose the "Date" icon.	 
2	Press the "Functions menu" button to confirm. <b>Result:</b> A selection list of optional date formats appears in the display.	
3	Use the tilt selector switch to choose the date format you require.	 20.05.2009 05-20-2009
4	Use the "Next" and "Back" buttons to scroll between day, month and year.	
5	Enter today's date using the tilt selector switch.	 28.05.2009 05-28-2009
6	Press the "Functions menu" button to confirm. <b>Result:</b> Today's date is saved.	

---

## ▶ **Sorting alphabetically or numerically**

### **Objective**

You can use the "Sort alphabetically" default setting to specify whether recipes are sorted alphabetically by name or numerically by storage location.





Depending on how many recipes are saved, changing from alphabetical to numerical sorting or vice versa can take some time.

### **Requirements**

The display shows the icons for the default settings.





### **Sorting alphabetically**

Follow the steps below to sort the recipes in the cookbook alphabetically:

Step	Action	Button
1	Use the tilt selector switch to choose the "Alphabetic cookbook" icon.	
2	Press the "Functions menu" button to confirm. <b>Result:</b> The Confirm menu appears in the display.	
3	Use the tilt selector switch to choose "YES".	
4	Press the "Functions menu" button to confirm. <b>Result:</b> Alphabetical sorting is set as the sorting method.	

### **Sorting numerically**

Follow the steps below to sort the storage locations numerically:





Step	Action	Button
1	Use the tilt selector switch to choose the "Alphabetic cookbook" icon.	
2	Press the "Functions menu" button to confirm. <b>Result:</b> The Confirm menu appears in the display.	
3	Use the tilt selector switch to choose "NO".	
4	Press the "Functions menu" button to confirm. <b>Result:</b> Numerical sorting is set as the sorting method.	

## ▶ Changing the Expert default values and selecting to use last-used values

### Objective

When selecting a cooking program, you can use the default setting "Expert default values" to specify whether you wish the Expert default values or the last-used values to appear in the display for the cooking time and oven temperature.

In addition, you can customize the following factory-preset Expert default values to suit your needs:

Cooking program	Cooking temperature	Core temperature	Cooking time
	100°C	70°C	25 min
	150°C	70°C	70 min
	170°C	70°C	30 min
	135°C	70°C	5 min

### Advantages

You enjoy the following benefits:








- Using Expert default values helps to cut operating mistakes, especially when you are working with semi-skilled staff. Whenever a cooking program is selected, it is backed by the values that you have specified.
- Last-used values are the ideal option when you regularly cook several batches one after the other. You can then start the cooking program immediately without needing to select the time and temperature values.


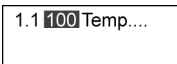

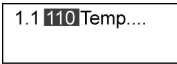

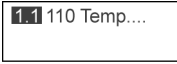

### Requirements

The display shows the icons for the default settings.

### Changing Expert default values







Follow the steps below to change the Expert default values:

Step	Action	Button
1	Use the tilt selector switch to choose the "Expert default value" icon.	 
2	Press the "Functions menu" button to confirm. <b>Result:</b> The Confirm menu appears in the display.	
3	Use the tilt selector switch to choose "YES".	 YES
4	Press the "Functions menu" button to confirm. <b>Result:</b> The display shows a selection list containing the Expert default values that have been set.	
5	Use the tilt selector switch to choose the "Expert default value" that you wish to modify.	 

Step	Action	Button
6	Use the "Next" button to scroll to the numerical value.	 
7	Use the tilt selector switch to set the desired value. e. g. the value of the cooking temperature for steaming.	 
8	Scroll back using the "Back" button in order to save the value.	 
9	Repeat steps 6 and 7 to edit other Expert default values.	
10	Press the "Functions menu" button to confirm the settings you have made. <b>Result:</b> The Expert default values are set to new values.	

### Selecting to use last-used values

Follow the steps below to select to use last-used values:

Step	Action	Button
1	Use the tilt selector switch to choose the "Expert default value" icon.	 
2	Press the "Functions menu" button to confirm. <b>Result:</b> The Confirm menu appears in the display.	
3	Use the tilt selector switch to choose "NO".	 
4	Press the "Functions menu" button to confirm. <b>Result:</b> The combi steamer now uses the last-used values.	

## ► Select temperature display

### Objective

---

You can use the default setting "Temperature in °C" to select between °C or °F for the temperature display.

### Restriction

---

When the temperature display is changed, there is **no** change to the data in the cookbook. These values must be changed manually.

### Requirements





---

The display shows the icons for the default settings.

### Setting the temperature display to °C

---





Follow the steps below to set the temperature display to °C:

Step	Action	Button
1	Use the tilt selector switch to choose the "Temperature in °C" icon.	
2	Press the "Functions menu" button to confirm. <b>Result:</b> The Confirm menu appears in the display.	
3	Use the tilt selector switch to choose "YES".	
4	Press the "Functions menu" button to confirm. <b>Result:</b> The temperature display is set to °C.	

### Setting the temperature display to °F

---

Follow the steps below to set the temperature display to °F:

Step	Action	Button
1	Use the tilt selector switch to choose the "Temperature in °C" icon.	
2	Press the "Functions menu" button to confirm. <b>Result:</b> The Confirm menu appears in the display.	
3	Use the tilt selector switch to choose "NO".	
4	Press the "Functions menu" button to confirm. <b>Result:</b> The temperature display is set to °F.	

---



## ► Configuring the network address

### Objective

---

The network address is needed in order to use PC-Control, PC-HACCP and Convotherm Service System.

You can use the "Network address" default setting to set the network address.

### Requirements

---





To do this, the following requirements must be satisfied:

- The display shows the icons for the default settings.
- The network address intended for the appliance must not already be in use by another appliance.

### Configuring the network address

---

Follow the steps below to set the network address:

Step	Action	Button
1	Use the tilt selector switch to choose the "network address" icon.	
2	Press the "Functions menu" button to confirm. <b>Result:</b> The currently set network address is displayed.	
3	Use the tilt selector switch to choose the desired network address.	 01-120
4	Press the "Functions menu" button to confirm. <b>Result:</b> The network address is set.	

---

## ▶ Saving / loading the cookbook

### Objective

---

You can use the "Save / load cookbook" default setting to save or load the cookbook.

### Requirements





---

The display shows the icons for the default settings.

### Saving the cookbook

---





Follow the steps below to save the cookbook:

Step	Action	Button
1	Use the tilt selector switch to choose the "Save cookbook" icon.	
2	Press the "Functions menu" button to confirm. <b>Result:</b> The Confirm menu appears in the display.	
3	Use the tilt selector switch to choose "YES".	 YES
4	Press the "Functions menu" button to confirm. <b>Result:</b> The cookbook has been saved.	

### Loading the cookbook

---

Follow the steps below to load the cookbook:

Step	Action	Button
1	Use the tilt selector switch to choose the "Load cookbook" icon.	
2	Press the "Functions menu" button to confirm. <b>Result:</b> The Confirm menu appears in the display.	
3	Use the tilt selector switch to choose "YES".	 YES
4	Press the "Functions menu" button to confirm. <b>Result:</b> The cookbook has been loaded.	

---

## ▶ Setting the language

### Objective

---

You can use the "Language" default setting to set the language.

### Requirements





---

The display shows the icons for the default settings.

### Setting the language

---

Follow the steps below to set the language:

Step	Action	Button
1	Use the tilt selector switch to choose the "Language" icon.	
2	Press the "Functions menu" button to confirm. <b>Result:</b> Various options appear in the display.	
3	Use the tilt selector switch to choose the language you require.	
4	Press the "Functions menu" button to confirm. <b>Result:</b> The language is set.	

---

## 6 Your combi-steamer cooking programs

### The cooking programs

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

- Steaming
- supersteam
- convection
- Regenerating

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

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

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

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

### General advantages of your combi steamer

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

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

### Developing your own recipes

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

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

### Contents

This chapter includes the following topics:

	<b>Page</b>
Steaming	100
supersteam	102
convection	103
Regenerating	104
Core temperature control	105
Delta-T cooking	107
Cook & Hold	109
Overnight cooking	111

## ► Steaming

### Temperature range

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

The steaming process is classified according to temperature

- Low-temperature steaming (30 - 99°C)
- Steaming (100°C)
- Quick steaming (101 - 120°C)

### Usage

The "Steam" cooking program is suitable for the cooking methods

- Cooking
- Steaming
- Blanching
- Poaching
- Preserving

Special programs in which "steaming" is used are

- low-oxygen slow cooking
- Low-temperature cooking
- Overnight cooking

### Advantages of steaming at 100 °C

You enjoy the following benefits:

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

### Examples of use for steaming at 100 °C

The cooking program is suitable for instance for

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

### Advantages of low-temperature steaming between 30 °C and 99 °C

You enjoy the following benefits:

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

### **Examples of use for low-temperature steaming between 30 °C and 99 °C**

The cooking program is suitable for instance for

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

### **Advantages of quick steaming between 101 °C and 120 °C**

You enjoy the following benefits:

- You save time

### **Examples of use for quick steaming between 101 °C and 120 °C**

The cooking program is suitable for less sensitive foods such as

- Jacket potatoes
- Beetroot
- Turnips
- Pulses
- Cabbage

The cooking program is also particularly good for food for which slight browning is required with steaming, such as

- Rolls of beef
  - Stuffed cabbage
  - Beef goulash
-

## **supersteam**

### **Temperature range**

---

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

### **Usage**

---

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

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

### **Advantages**

---

You enjoy the following benefits:

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

### **Making optimum use of the cooking program**

---

You should remember the following points:

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

### **Examples of use**

---

The cooking program is suitable for

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

## **convection**

### **Temperature range**

---

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

### **Usage**

---

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

- Roasting
- roasting bones
- Baking
- Grilling
- scalloping

### **Advantages**

---

You enjoy the following benefits:

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

### **Making optimum use of the cooking program**

---

You should remember the following points:

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

### **Examples of use**

---

The cooking program is suitable for

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



## ▶ Regenerating

### Usage

---

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

### Temperature range and regeneration time

---

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

### Advantages

---

You enjoy the following benefits:

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

### Making optimum use of the cooking program

---

You should remember the following points:

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

### Examples of use

---

The regenerate program is suitable for

- almost all types of dishes

### Recommended values for regenerating

---

Follow these rules for regenerating:

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

## ► Core temperature control

### The principle

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

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

### Usage

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

### Advantages

You enjoy the following benefits:

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

### Making optimum use of the cooking method

You should remember the following points:

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

**Recommended values for the core temperature**

Please follow the recommended values below:

<b>Food</b>	<b>Degree of cooking</b>	<b>Core temperature</b>
<b>Beef</b>		
Fillet of beef, roast beef	Medium	50 - 54 °C
Braised beef	Well done	82 - 90 °C
Rolled beef, topside	Well done	82 - 95 °C
<b>Veal</b>		
Saddle of veal	Medium	54 - 58 °C
Breast of veal, shoulder of veal	Well done	75 - 80 °C
Leg of veal	Well done	76 - 78 °C
<b>Pork</b>		
Loin of pork	Medium	68 - 72 °C
Neck of pork	Medium	68 - 72 °C
Belly of pork, knuckle of pork	Well done	72 - 78 °C
Cured pork	Medium	65 - 68 °C
<b>Lamb</b>		
Leg of lamb	Medium	54 - 64 °C
Saddle of lamb	Medium	52 - 56 °C
<b>Poultry</b>		
Whole chicken	Well done	75 - 82 °C
Breast of chicken	Well done	75 - 77 °C
Chicken leg	Well done	75 - 82 °C
<b>Fish</b>		
Cuts of salmon	Medium	63 - 65 °C

---


## ▶ Delta-T cooking

### The principle

$\Delta T$  cooking is a cooking program in which the oven temperature increases according to the core temperature. This option must always be used with the core temperature sensor.

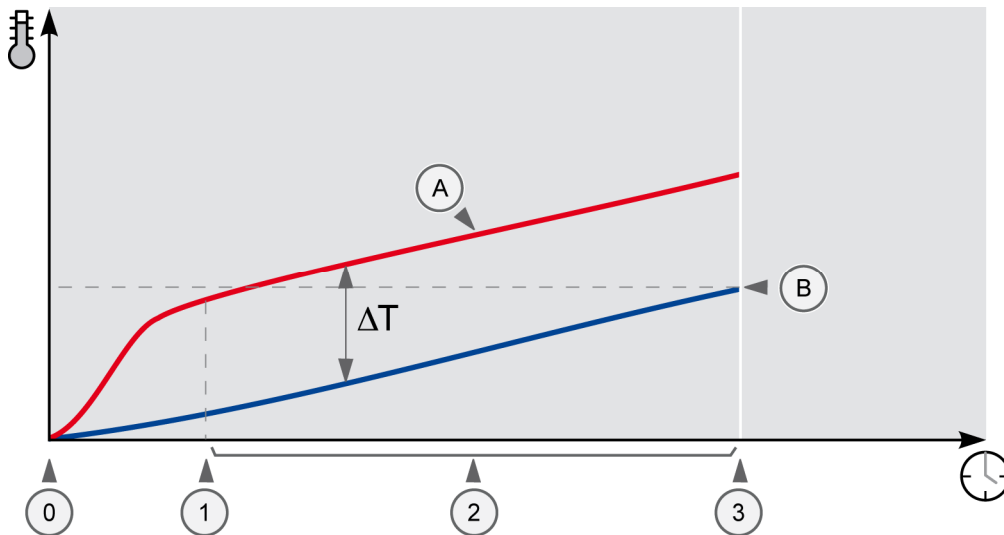
### The Delta-T cooking program

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




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

### The cooking process

The following diagram shows the cooking process:



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

No.	Meaning	Description	Temperature inside the oven <sup>(A)</sup>
0	Start of phase 1	Program start: the core temperature and oven temperature rise.	Heating-up phase
1	End of phase 1	The oven temperature equals the sum of the $\Delta$ temperature and the actual core temperature.	$\Delta T +$  at that moment
2	Phase 2	The oven temperature continues to rise in line with the instantaneous core temperature until the core temperature has reached the specified value.	$\Delta T +$  at that moment
3	End of phase 2	End of program: The core temperature <sup>(B)</sup> is reached.	$\Delta T +$ 

### Usage

$\Delta T$ -cooking is particularly suitable for gentle cooking of boiled ham, entire fish, galantines and egg royale.

### Advantages

You enjoy the following benefits:

- Meat stays juicy and tender and suffers little shrinkage during roasting.
- Use the start time preset to make the most of low-usage periods when performing  $\Delta T$  cooking (for instance at night).

### Making optimum use of the cooking method

You should remember the following points:

- The higher the  $\Delta$  temperature the greater the loss in weight and the higher the level of browning of the food.

## ▶ Cook & Hold

### The principle

Cook&Hold is a 2-stage cooking program containing a Cook phase and a Hold phase, in which the temperature is held at a specified level.

It requires the following settings

- a cooking program: superheated steam or convection
- a switch-over core temperature
- a final core temperature

This option must always be used with the core temperature sensor.

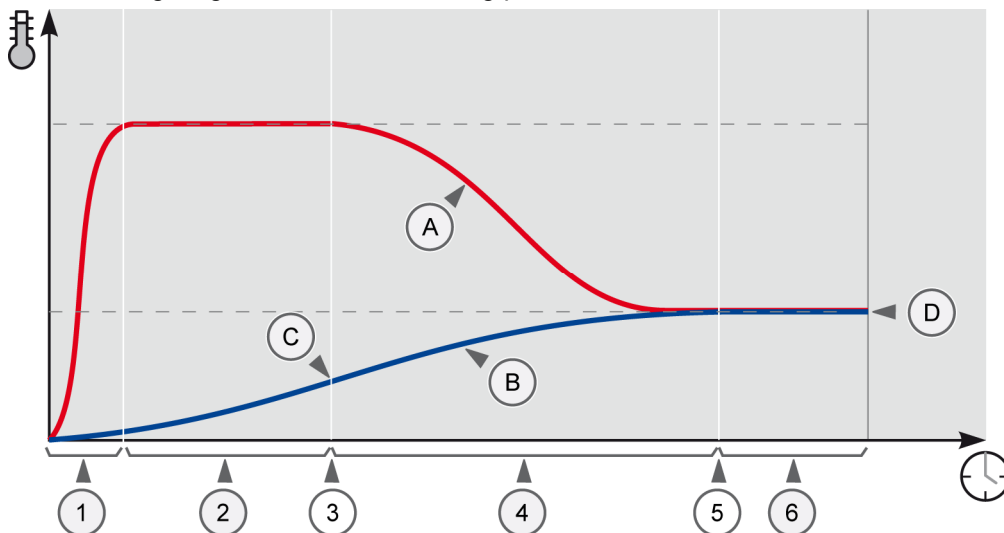
### The Cook & Hold cooking program

You must enter the following values:

Program step	Meaning	Function
1	Cooking temperature	Required cooking temperature in the Cook phase
	Core temperature = switch-over core temperature	Defines the end of the Cook phase and the start of the Hold phase.
2	Cooking temperature = hold core temperature	The required hold temperature equals the final core temperature

### The cooking process

The following diagram shows the cooking process:



No.	Meaning	Description
Ⓐ	Temperature inside the oven	Temperature curve inside the oven
Ⓑ	Core temperature of the food	Change in the core temperature of the food
Ⓒ	Switch-over core temperature	Value entered for the switch-over core temperature
Ⓓ	Hold temperature	Value entered for the final core temperature

No.	Meaning	Description	Temperature inside the oven Ⓐ
1	Phase 1	Heating-up phase: The temperature inside the food and inside the oven rises.	Oven temperature rises
2	Phase 2 (Cook)	The cooking program runs until the core temperature reaches the switch-over level Ⓒ.	The oven temperature has reached the value entered for the cooking temperature
3	End of phase 2	The core temperature has reached the switch-over temperature Ⓒ.	The oven temperature has reached the value entered for the cooking temperature
4	Phase 3 (Hold)	The cooking program runs at the hold temperature. <b>Result:</b> <ul style="list-style-type: none"> <li>▪ The oven temperature falls.</li> <li>▪ The product gradually finishes its cooking.</li> </ul>	The oven temperature falls
5	End of phase 3	As soon as the oven temperature reaches the hold temperature Ⓓ, the product is ready to serve.	Hold temperature reached
6	Phase 4 (Hold)	The oven can be kept at the hold temperature Ⓓ up to the maximum keep-warm time.	Oven kept at hold temperature

### Usage

Long before you need the finished dish, you can make use of periods of low activity to prepare food as usual, place it in the combi steamer and start Cook & Hold.

Cook & Hold can also be used for overnight cooking.

### Advantages

You enjoy the following benefits:

- In the Cook phase, meat is cooked in convection or superheated-steam cooking modes.
- In the Hold phase, the product finishes cooking very gradually, preserving its quality.

### Making optimum use of the cooking method

You should remember the following points:

- In the Cook phase, a temperature range of 120°C to 150°C is best for the convection and superheated-steam cooking programs.
- The temperature for switching into the Hold phase depends on the amount of food in the oven, the type of meat and the size of the piece of meat.
- Set the hold temperature to the target core temperature you require so that the food cannot be overcooked.

## ► Overnight cooking

### The principle

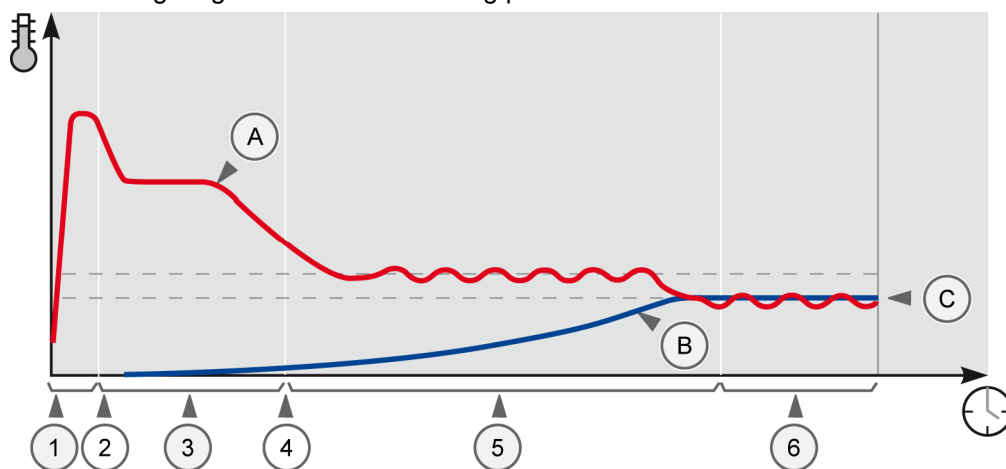
Overnight cooking is a multi-step, slow-cooking program containing multiple cooking steps and a final hold phase during which the product finishes cooking gradually.

It requires the following settings

- a cooking program: MEDIUM overnight cooking, WELL DONE overnight cooking or BOIL overnight cooking

### The "MEDIUM overnight cooking" and "WELL DONE overnight cooking" process

The following diagram shows the cooking process:



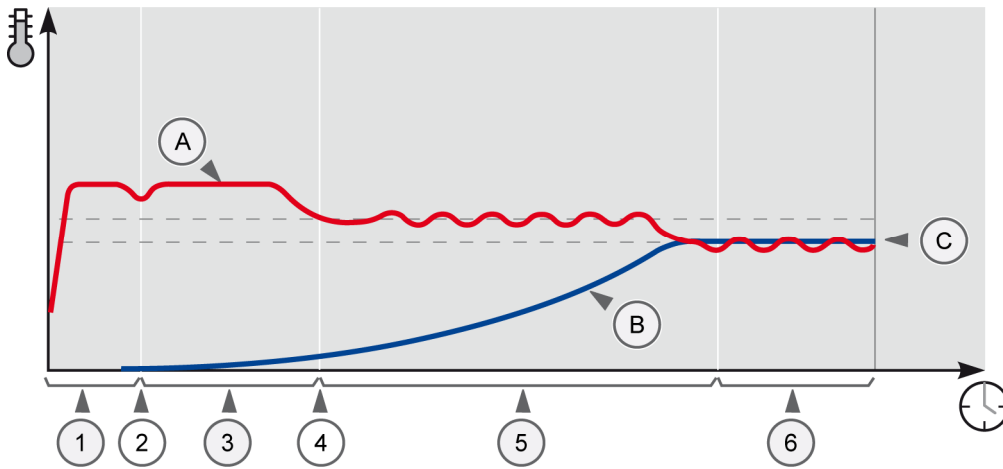
No.	Meaning	Description
Ⓐ	Temperature inside the oven	Temperature curve inside the oven
Ⓑ	Actual core temperature	Curve showing core temperature of product
Ⓒ	Hold temperature	Final core temperature

No.	Meaning	Description	Oven temperature <sup>Ⓐ</sup>	
			WELL DONE	MEDIUM
1	Preheating	The oven preheats. Oven temperature rises. 2 minutes hold time.	150°C	150°C
2	Loading	Loading the oven. A mixed load is also possible		
3	Searing phase	Product is seared for 10 minutes.	130°C	130°C
4	Temperature drop	Oven temperature is lowered. Time period depends on product.		
5	Gradual cooking phase	Product cooked gradually until the final core temperature is reached.	78°C	65°C
6	Hold time	Hold phase for up to 15 hours	72°C	52°C



**The "BOIL overnight cooking" process**

The following diagram shows the cooking process:



No.	Meaning	Description
Ⓐ	Temperature inside the oven	Temperature curve inside the oven
Ⓑ	Actual core temperature	Curve showing core temperature of product
Ⓒ	Hold temperature	Final core temperature

No.	Meaning	Description	Oven temperature Ⓐ
1	Preheating	The oven preheats. Oven temperature rises. 2 minutes hold time.	100°C
2	Loading	Loading the oven. A mixed load is also possible	
3	Boiling phase	Product is boiled for 10 minutes.	100°C
4	Temperature drop	Oven temperature is lowered. Time period depends on product.	
5	Gradual cooking phase	Product cooked gradually until the final core temperature is reached.	80°C
6	Hold time	Hold phase for up to 15 hours	72°C

## **Usage**

---

Long before you need the finished dish, you can make use of periods of low activity to prepare food very slowly, e.g. overnight, to preserve its goodness.

You can use overnight cooking for the following products:

- MEDIUM overnight cooking: particularly suitable for roast beef
- WELL DONE overnight cooking particularly suitable for roast pork and rolled beef
- BOIL overnight cooking: particularly suitable for topside

## **Advantages**

---

You enjoy the following benefits:

- You achieve a juicy product with little loss in weight compared with conventional preparation
- Slow, gradual cooking ensures extremely even cooking of the product

## **Making optimum use of the cooking method**

---

You should remember the following points:

- The hold phase cannot exceed 15 hours
  - Where different types or sizes of joints of meat are being cooked, insert the core temperature sensor in the smallest joint
-

## 7 Using the cooking programs

### Tried and tested recipes to inspire you

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

### Contents



















This chapter includes the following topics:

	<b>Page</b>
Side dishes	115
Fish	116
Meat, game, poultry	117
Pastries and baked desserts	119

## ▶ Side dishes

### Recipes for side dishes
















Typical recipes for side dishes:

Dish					Points to note
		°C	min	°C	
Eggs		100	8-16	-	<ul style="list-style-type: none"> <li>No need to skewer</li> <li>soft-boiled after approx. 10 min</li> <li>hard-boiled after approx. 15 min</li> </ul>
Royale		85	20-25	-	
Fresh vegetables		100	5-15	-	<ul style="list-style-type: none"> <li>Diced</li> </ul>
Frozen vegetables		100	8-15	-	
Potatoes (halved)		100	25-35	-	<ul style="list-style-type: none"> <li>Soak in salted water or sprinkle with fine salt 15 minutes before cooking</li> </ul>
Dumplings/dough balls		100	25-30	-	<ul style="list-style-type: none"> <li>Place on greased baking sheet; cover immediately after cooking</li> </ul>
Pasta (durum wheat semolina)		120	10-15	-	<ul style="list-style-type: none"> <li>use unperforated containers; no need to stir</li> <li>1 part pasta, min. 5 parts cold water</li> </ul>
Frozen omelette		85	15-20	-	
Jacket potatoes		110	30-35	-	
French fries		200	8-12	-	<ul style="list-style-type: none"> <li>use frying basket</li> <li>for larger quantities in the oven, switch on Crisp&amp;Tasty (level 2)</li> </ul>
Rice		100	25-30	-	<ul style="list-style-type: none"> <li>Soak for 20 minutes</li> <li>use unperforated containers</li> <li>1 part rice</li> <li>1.5 to 2 parts cold water or stock</li> </ul>
Fresh scrambled egg		160	5-10	-	<ul style="list-style-type: none"> <li>select lower fan speed</li> </ul>
Frozen scrambled egg		85	15-20	-	
Wedges		210	10-12	-	<ul style="list-style-type: none"> <li>use frying basket</li> <li>do not fill appliance</li> <li>for larger quantities in the oven, switch on Crisp&amp;Tasty (level 2)</li> </ul>

## ► Fish

### Recipes for fish

































Typical recipes for fish

Dish					Points to note
		°C	min	°C	
Fish wrapped in cabbage		89	-	69	
Breaded fish fillet		200	10-13	-	<ul style="list-style-type: none"> <li>▪ do not fill appliance</li> <li>▪ use non-stick baking tray</li> <li>▪ switch on Crisp&amp;Tasty (level 2)</li> </ul>
Fish quenelles		78	5-12	-	
Fish pâté		78	-	65	
Baked trout		220	8-12	-	<ul style="list-style-type: none"> <li>▪ do not fill appliance</li> <li>▪ switch on Crisp&amp;Tasty (level 2)</li> </ul>
Baked prawns		200	4-8	-	<ul style="list-style-type: none"> <li>▪ do not fill appliance</li> </ul>
Steamed prawns		80	4-8	-	
Baked salmon fillet		220	6-12	-	<ul style="list-style-type: none"> <li>▪ do not fill appliance</li> </ul>
Steamed salmon fillet		78	5-10	-	
Baked plaice		225	7-10	-	<ul style="list-style-type: none"> <li>▪ switch on Crisp&amp;Tasty (level 2)</li> </ul>
Baked sole		225	10-12	-	<ul style="list-style-type: none"> <li>▪ switch on Crisp&amp;Tasty (level 2)</li> </ul>






















## ► Meat, game, poultry

### Recipes for meat, game and poultry

Typical recipes for meat, game and poultry

Dish					Points to note
		°C	min	°C	
Fried sausage		210	7-12	-	
Cordon Bleu		200	10-13	-	▪ switch on Crisp&Tasty (level 2)
Duck		150	-	85	▪ Stuff with apples and onions if required
Breast of duck		225	-	50	
Fillet steak 200g		220	-	47	
Meat kebab - barbecue		210	8-12	-	
Rissoles		180	-	78	▪ Grease baking sheets
Goose		135	-	90	▪ Add liquid occasionally
Meat loaf		135	-	85	▪ shape into a loaf or firm into baking tin
Leg of hare		135	-	72	▪ Dot with fat or braise in stock if required
Roast venison		135	-	68	▪ Place joint in deep container and top up with stock gradually
Knuckle of veal		135	-	78	▪ steam first for 10 minutes, then score the rind
Rolled roast veal		135	-	78	
Veal steak 180g		225	-	47	
Cured pork cutlet		180	10-12	-	▪ Grease baking sheets
Boiled ham		78	-	65	▪ Cooking time depends on weight
Rolled cabbage		135	-	82	
Breaded cutlet		200	10-12	-	▪ switch on Crisp&Tasty (level 2)
Roast lamb		130	-	78	
Lamb carrée, medium		200	-	48	
Leg of lamb, medium		125	-	50	
Liver loaf, fresh sausage-meat		125	-	68	
Sliced liver		210	4-6	-	▪ do not coat in flour
Stuffed peppers		130	-	82	
Turkey		125	-	72	▪ Fill with stuffing and herbs if required
Baked turkey breast		180	-	72	▪ Fill with stuffing and herbs if required
Steamed turkey breast		89	-	72	
Turkey escalope		200	9-13	-	▪ switch on Crisp&Tasty (level 2)




















## Using the cooking programs

Dish					Points to note
		°C	min	°C	
Venison trimmed off bone		135	-	72	▪ Rub with fat or marinate if required
Venison pie		150	-	72	▪ Always use pie funnels
Fillet of beef, medium		125	-	50	
Fillet of beef Wellington		150	-	48	▪ brush pastry lightly with egg, sauté fillet first
Braised beef		130	-	82	
Roast beef, medium		125	-	50	
Rump steak 200g		200	-	48	
Escalope		200	8-11	-	▪ switch on Crisp&Tasty (level 2)
Roast pork		130	-	78	
Pork fillet joint		200	-	53	
Pork fillet medallion		200	-	48	
Neck of pork		135	-	78	
Loin of pork joint		135	-	72	
Knuckle of pork		135	-	72	▪ steam first for 10 minutes, then score the rind
Veal sausage		65	10-20	-	
Wiener sausage / Frankfurter		75	10-20	-	
Leg of boar		135	-	72	

## ► Pastries and baked desserts

### Pastries and baked desserts

Typical recipes for pastries and baked desserts:

Dish					Points to note
		°C	min	°C	
Apple strudel		175	12-20	-	<ul style="list-style-type: none"> <li>do not fill appliance</li> <li>Number on sheet depends on size</li> <li>Do not place items too close together on sheet</li> </ul>
Frozen baguette		165	6-15	-	<ul style="list-style-type: none"> <li>Number on sheet depends on size</li> <li>Do not place items too close together on sheet</li> </ul>
Sponge bases		150	15-20	-	<ul style="list-style-type: none"> <li>select lower fan speed</li> </ul>
Baked slices		165	25-35	-	<ul style="list-style-type: none"> <li>do not fill appliance</li> </ul>
Pretzels		155	12-15	-	<ul style="list-style-type: none"> <li>Number on sheet depends on size</li> <li>Do not place items too close together on sheet</li> </ul>
Frozen rolls		165	10-12	-	<ul style="list-style-type: none"> <li>Number on sheet depends on size</li> <li>Do not place items too close together on sheet</li> </ul>
Crème Brûlée		80	10-15	-	<ul style="list-style-type: none"> <li>select lower fan speed</li> </ul>
Crème caramel		80	15-25	-	<ul style="list-style-type: none"> <li>select lower fan speed</li> </ul>
Frozen croissants		165	15-22	-	<ul style="list-style-type: none"> <li>Number on sheet depends on size</li> <li>Do not place items too close together on sheet</li> </ul>
Cheesecakes		145	30-40	-	<ul style="list-style-type: none"> <li>do not fill appliance</li> <li>select lower fan speed</li> </ul>
Shortcrust pastry		165	10-15	-	<ul style="list-style-type: none"> <li>Number on sheet depends on size</li> <li>Do not place items too close together on sheet</li> <li>select lower fan speed</li> </ul>
fruit tarts		165	25-35	-	<ul style="list-style-type: none"> <li>do not fill appliance</li> </ul>
Frozen flaky pastry		165	14-20	-	<ul style="list-style-type: none"> <li>Number on sheet depends on size</li> <li>Do not place items too close together on sheet</li> </ul>
Madeira cake		165	20-35	-	<ul style="list-style-type: none"> <li>do not fill appliance</li> </ul>
Small biscuits and cakes		165	8-13	-	<ul style="list-style-type: none"> <li>Number on sheet depends on size</li> <li>Do not place items too close together on sheet</li> <li>select lower fan speed</li> </ul>



## 8 Cleaning and Maintenance

### Cleaning and maintaining the combi steamer

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

### Contents

This chapter includes the following topics:

	<b>Page</b>
Cleaning and maintenance schedule	121
Semi-automatic oven cleaning	124
Fully automatic oven cleaning (CONVOClean system option)	126
Cleaning agents	128
Troubleshooting	129
Rectifying faults - Irregularities during operation	130

## ► Cleaning and maintenance schedule

### Hot steam

---

**▲WARNING**

**Risk of scalding from hot steam**

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

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

### Contact with cleaning agents

---

**▲WARNING**

**Risk of skin and eye irritation or chemical burns**

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

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

### Requirements

---

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

- You are already conversant with the operating steps listed under "How to do it correctly".
- The appliance is disconnected from the electrical supply before cleaning the various internal and external parts.

### Daily cleaning tasks

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

What must be cleaned?	Procedure	Cleaning agents
Oven	<i>Semi-automatic oven cleaning</i> on page 124	CONVOClean new for slightly soiled ovens or CONVOClean forte for normal to heavily soiled ovens
	<i>Fully automatic oven cleaning (CONVOClean system option)</i> on page 126	CONVOClean forte and CONVOCare
Fan compartment behind suction panel	<i>Semi-automatic oven cleaning</i> on page 124	CONVOClean new for slightly soiled ovens or CONVOClean forte for normal to heavily soiled ovens
	<i>Fully automatic oven cleaning (CONVOClean system option)</i> on page 126	CONVOClean forte and CONVOCare
Hygienic gasket also around appliance door	<i>Cleaning the hygienic plug-in gasket</i> on page 143	using a commercial detergent
Outside of appliance	Clean by hand with a soft cloth	Commercial stainless steel cleaner
Oven interior if a white deposit or dark discoloration is visible	In this case <ul style="list-style-type: none"> <li>▪ Spray on cleaner when oven is cold</li> <li>▪ Leave to work for 10 minutes</li> <li>▪ polish with a soft, non-abrasive sponge</li> <li>▪ Rinse out</li> </ul>	CONVOCare

### Weekly cleaning tasks

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

What must be cleaned?	Procedure	Cleaning agents
Interior double glass door	<i>Cleaning the double glass door</i> on page 141	Commercial glass cleaner
Door and appliance drip tray	Clean by hand	CONVOClean new or CONVOClean forte

### Monthly cleaning tasks

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

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

### Carrying out maintenance tasks

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

### **Daily maintenance tasks that you must perform yourself**

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

<b>What must be serviced?</b>	<b>Procedure</b>	<b>Materials / tools</b>
Water treatment must be re-adjusted if you can see a white deposit inside the oven	Call customer service	-

### **Maintenance tasks that Customer Services must perform**

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

<b>How often?</b>	<b>What must be serviced?</b>
Annually	General maintenance

### **More on this ...**

---

#### **How to do it correctly**

- Cleaning the double glass door..... 141
- Cleaning the hygienic plug-in gasket ..... 143
- Cleaning the armature..... 144
- Filling the cleaning drawer with CONVOClean forte ..... 145

#### **Related topics**

- Cleaning agents ..... 128
  - Semi-automatic oven cleaning ..... 124
  - Fully automatic oven cleaning (CONVOClean system option) ..... 126
-

## ▶ Semi-automatic oven cleaning

### Contact with cleaning agents

**⚠WARNING**

**Risk of skin and eye irritation or chemical burns**

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

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

### Requirements

Check that the following requirements have been met:

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

### Materials required

You need the following materials:

- CONVOClean new / forte cleaning agent in the spray bottle


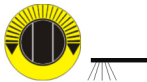

### Using the spray bottle



Please follow this guidance when using the spray bottle:

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

### Semi-automatic oven cleaning

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

Step	Action	Button
1	Remove the larger items of burnt food residues from the oven.	
2	Close the appliance door.	
3	Select the functions menu:	
4	Use the tilt selector switch to choose the "semi-automatic cleaning" icon.	
5	Press the "Functions menu" button to confirm. <b>Result:</b> Semi-automatic cleaning starts.	
6	As soon as a signal sounds, remove the rack and suction panel.	

Step	Action	Button
7	Spray inside the oven, including behind the suction panel, and into the drain in the floor using the spray bottle (1) of CONVOClean new or CONVOClean forte.	
8	Refit the suction panel and rack.	
9	Close the appliance door. <b>Result:</b> The program continues running automatically.	
11	Remove the cleaner from behind the suction panel as soon as the next signal sounds. <b>Caution:</b> Risk of burns from hot surfaces.	
12	As soon as you hear the next audible signal, switch off the combi steamer and let the combi steamer cool down.	
13	Use a soft cloth to wipe out thoroughly the oven interior, the fittings and the area behind the suction panel (2). For heavy soiling, you can repeat the cleaning program.	
14	Do not close the appliance door, but leave it just ajar.	

**More on this ...**

**Next steps**

- Basic procedure for selecting extra functions and special programs.....55

**How to do it correctly**

- Removing and fitting the suction panel ..... 140
- Inserting and removing racks ..... 135
- Fitting the air guide panel to rack (mini 6.10 and mini 10.10) ..... 136

**Related topics**

- Cleaning agents ..... 128
- Cleaning and maintenance schedule ..... 121

## ► Fully automatic oven cleaning (CONVOClean system option)

### Requirements

Check that the following requirements have been met:

- No food has been left in the oven.
- The two drawers are filled correctly.
- The drawers contain enough cleaner.
- You are already conversant with the operating steps listed under "How to do it correctly".








### Materials required

You need the following materials:

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

### Fully automatic oven cleaning

For fully automatic oven cleaning, follow the steps below:

Step	Action	Button
1	Turn the armature nozzle on the top of the over through one complete turn to ensure that it moves freely.	
2	Remove the larger items of burnt food residues from the oven.	
3	Close the appliance door.	
4	Select the functions menu:	
5	Use the tilt selector switch to choose the "fully automatic cleaning" icon.	
6	Press the "Functions menu" button to confirm. <b>Result:</b> The Confirm menu appears in the display.	
7	Use the tilt selector switch to choose "YES".	 YES
8	Press the "Functions menu" button to confirm. <b>Result:</b> A selection menu appears in the display.	
9	Use the tilt selector switch to choose the soiling level. Q = quick clean 1 = light soiling 2 = normal soiling 3 = heavy soiling 4 = heavy soiling with Shine+	 Q, 1, 2, 3, 4
10	Press the "Functions menu" button to confirm. <b>Result:</b> Fully automatic cleaning starts.	

Step	Action	Button
11	<p>Open the appliance door when prompted by the system, ensure that the oven is empty and close the appliance door.</p> <p><b>Result:</b> The combi steamer starts the fully automatic cleaning program.</p> <p><b>Caution:</b> Never interrupt this cycle. Do not open the appliance door.</p>	

---

### Oven aftercare

---

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

### Faults that may occur

---

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

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

---

### More on this ...

---

#### Next steps

- Basic procedure for selecting extra functions and special programs.....55

#### How to do it correctly

- Inserting and removing racks ..... 135
- Fitting the air guide panel to rack (mini 6.10 and mini 10.10) ..... 136
- Removing and fitting the suction panel ..... 140
- Cleaning the armature..... 144
- Filling the cleaning drawer with CONVOClean forte ..... 145

#### Related topics

- Cleaning and maintenance schedule ..... 121
  - Cleaning agents ..... 128
  - Semi-automatic oven cleaning ..... 124
-



## ► Cleaning agents

### Cleaning agents

Use only original cleaning agents to clean the oven interior.

**Please note:**

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

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

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

### Using cleaning agents

You must wear protective gear as specified in *Personal protection equipment* on page 28 when using cleaning agents.

Follow guidance on EU safety datasheets.

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

## ▶ Troubleshooting

### Errors and required responses

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

Error code	Description of error	Required response
<b>E01.0</b>	Not enough water: Water pressure is less than 0.5 bar 5 seconds after valve activation	1. Open watersupply 2. Contact customer service
<b>E02.0</b>	Wiring compartment too hot The secondary fan is turned on at temperatures > 45°C. The error threshold is 80°C.	1. Clean fluff filter on the rear of the appliance 2. Contact customer service
<b>E03.0</b>	Fan fault / Motor thermal protection (thermal cutout) has tripped or fault in frequency converter	1. Check fuse 2. Contact customer service
<b>E04.0</b>	Secondary-fan fault in electrical compartment	1. Clean fluff filter on the rear of the appliance 2. Contact customer service
<b>E11.0</b>	Over-temperature detected by oven sensor (B6)	Contact customer service
<b>E12.0</b>	Over-temperature detected by core temperature sensor (CTS)	Correct the sensor position
<b>E15.0</b>	Over-temperature detected by condenser sensor (B3)	Contact customer service
<b>E16.0</b>	Dehumidifier flap error: the dehumidifier flap cannot be initialized	1. Restart the appliance 2. Contact customer service
<b>E21.0</b>	Oven sensor (B6) open circuit	Contact customer service
<b>E22.0</b>	Core temperature sensor (CTS) open circuit	Contact customer service
<b>E25.0</b>	Condenser sensor (B3) open circuit	Contact customer service
<b>E29.0</b>	Core temperature sensor (CTS) is touching the appliance housing	Contact customer service
<b>E83.0</b>	The cooking program is not recognized	1. Re-enter the cooking program 2. Contact customer service
<b>E96.0</b>	Communication error between SM and BM	1. Unplug the appliance for approx. 10 seconds and restart 2. Contact customer service
<b>E99</b>	General initialization error	Unplug the appliance for approx. 10 seconds and restart
	IDM Error (IDM = identification module)	1. Switch the appliance off and back on again. 2. If the error is still displayed: contact customer service.
	Fatal IDM Error (IDM = identification module)	Contact customer service

## ▶ Rectifying faults - Irregularities during operation

### Errors and required responses

The following table contains a list of possible irregularities during operation and how to rectify them:

Irregularity	Possible cause	Required response
Uneven browning	Suction panel not closed correctly	<i>Removing and fitting the suction panel</i> on page 140
	Air guide panel not fitted correctly or not fitted at all	<i>Fixing the air guide panel to the rack</i> on page 136
	Oven compartment not preheated	Preheat the oven compartment
	Oven temperature too high	Select a lower oven temperature and extend the cooking time
Appliance does not respond to any inputs on the screen	Software has crashed	Press ON/OFF for 5 seconds or disconnect the appliance from the mains supply for 5 seconds
No longer able to switch the appliance on or off	ON/OFF is blocked for 3 seconds	Try again after 3 seconds.
Water runs out underneath the appliance when closing the door	Whatever the cause	<b>Caution: risk of contamination:</b> Discard any food that has come into contact with this water.
	<ul style="list-style-type: none"> <li>▪ Complete or partial blockage of waste water pipe</li> <li>▪ Permanent drain connection on appliances with CONVOClean system</li> </ul>	Check customer's drain system and clean if necessary Use permanent connection if applicable
	Air vent blocked or covered	Remove obstruction
	Appliance drain clogged	Clean out the drain
Water standing in oven compartment	Appliance drain clogged	Rinse out the drain
White marks in the oven compartment Limescale on oven compartment wall	Water too hard	Adjust water hardness, see <i>Technical data</i> on page 16
Black marks in the oven compartment	Incorrect cleaning agent	Use CONVOClean forte for automatic cleaning Use CONVOClean forte or CONVOClean new for semi-automatic cleaning
Poor cleaning result	Water pressure too low	Testing the water pressure If necessary, increase the customer's water pressure
	Incorrect soiling level set	Select a higher cleaning level
	Incorrect cleaning agent used	Use CONVOClean forte for automatic cleaning Use CONVOClean forte or CONVOClean new for semi-automatic cleaning

## 9 How to do it correctly

### Main handling operations for the combi steamer

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

### Contents

This chapter includes the following topics:

	<b>Page</b>
Opening the appliance door safely	132
Opening and closing the appliance door safely (ship model)	133
Inserting and removing racks	135
Fitting the air guide panel to rack (mini 6.10 and mini 10.10)	136
Loading / removing food	137
Stowing away the core temperature sensor	139
Removing and fitting the suction panel	140
Cleaning the double glass door	141
Cleaning the hygienic plug-in gasket	143
Cleaning the armature	144
Filling the cleaning drawer with CONVOClean forte	145
Fill the detergent drawer with CONCOCare	146
Removing the cleaning drawers	147
Operating the CONVOVent mini	148

## ▶ Opening the appliance door safely

### Hot surfaces

#### ⚠ CAUTION

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

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

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

### Hot steam / vapor

#### ⚠ WARNING


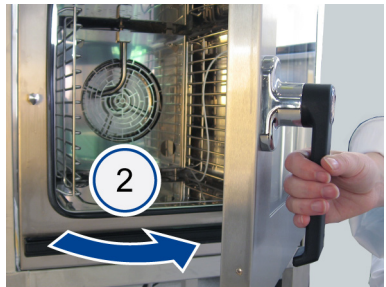
##### **Risk of scalding from hot steam and vapor**

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

- ▶ Open the appliance door as specified in the instructions. Never put your head inside the oven.


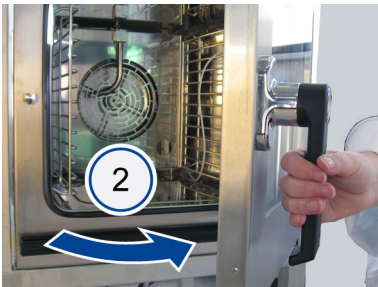
### Opening the appliance door safely (standard design)

To open the appliance door, follow the steps below:

Step	Action	Illustration
1	Turn the door handle upwards to the right (1).	
2	Open the door slowly (2).	

### Opening the appliance door safely (safety catch option)

To open the appliance door, follow the steps below:

Step	Action	Illustration
1	Turn the handle upwards to the right (1) and wait for a moment to allow steam to escape.	
2	Turn the door handle again upwards to the right (1).	
3	Open the door slowly (2).	

### ▶ Opening and closing the appliance door safely (ship model)

#### Hot surfaces

---

**⚠ CAUTION**

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

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

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

#### Hot steam / vapor

---

**⚠ WARNING**

**Risk of scalding from hot steam and vapor**

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

- ▶ Open the appliance door as specified in the instructions. Never put your head inside the oven.

#### Parts moving against each other

---

**⚠ CAUTION**


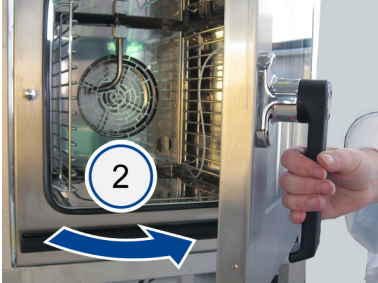
**Risk of cuts to fingers**

Lift up the door locker before closing the appliance door. Your risk cutting your fingers when closing the door.

- ▶ Exercise caution when performing this action.
- ▶ Wear personal protection equipment as specified in safety regulations.

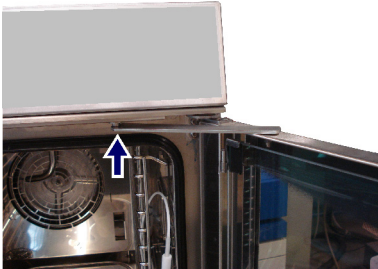
### Opening the appliance door safely (ship model)

To open the appliance door, follow the steps below:

Step	Action	Illustration
1	Turn the door handle to the right upwards (1).	
2	Open the door slowly (2) until the door locker engages at the top.	

### Closing the appliance door safely (ship model)

To close the appliance door, follow the steps below:

Step	Action	Illustration
1	Lift the door locker.	
2	Close the appliance door carefully.	

---

## ▶ Inserting and removing racks

### Hot surfaces

**⚠ CAUTION**

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

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

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

### Removing racks

To remove a rack, follow the steps below:

Step	Action	Illustration
1	<b>OES 6.06 mini and OES 6.10 mini</b> Swing the rack gently into the oven and slide it upwards (1). <b>OES 10.10 mini</b> Push the rack upwards.	
2	Un-hook the rack (2). <b>Caution:</b> Take care not to bend the rails, otherwise shelf-grills, baking trays and containers will no longer be held securely.	

### Fitting racks

To fit a rack, follow the steps in the reverse order. Make sure that the rack is secured properly.

### More on this ...

#### How to do it correctly

- Fitting the air guide panel to rack (mini 6.10 and mini 10.10) ..... 136



## ► Fitting the air guide panel to rack (mini 6.10 and mini 10.10)

### Hot surfaces

---

#### ⚠ CAUTION

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

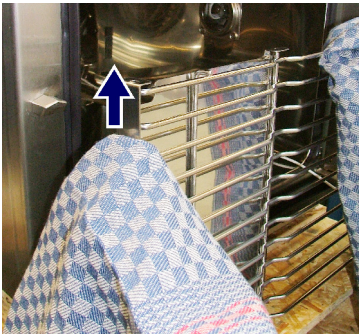

You may get burnt if you touch any of the interior parts of the oven, the inside of the appliance door or any parts that were inside the oven during cooking.

- Wear personal protection equipment as specified in safety regulations.

### Removing the air guide panel

---

To remove an air guide panel, follow the steps below:

Step	Action	Illustration
1	Slide the air guide panel upwards.	
2	Tilt the air guide panel backwards and disconnect the shelf rack from the air guide panel.	

### Fitting the air guide panel

---

To fit the air guide panel, follow the steps in the reverse order. Make sure that the air guide panel is always in place during cooking, otherwise food is cooked unevenly.

### More on this ...

---

#### How to do it correctly

- Inserting and removing racks ..... 135

## ▶ Loading / removing food

### Hot surfaces

---

#### **▲ CAUTION**

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

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

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

### Hot steam / vapor

---

#### **▲ WARNING**

#### **Risk of scalding from hot steam and vapor**

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

- ▶ Open the appliance door as specified in the instructions. Never put your head inside the oven.

### Hot liquids

---

#### **▲ WARNING**

#### **Risk of scalding from hot liquids**

Spilling liquid foods can result in scalds to face and hands.

- ▶ Those containers holding liquids or food that will liquefy during cooking must only be placed on shelves that are below a height of 1.60 m, indicated by the warning sign "Hot Liquids" on the appliance or loading trolley. Only these shelves can be seen by all users.
- ▶ During loading, make sure that the racks are fixed in place properly.
- ▶ During movement, cover containers holding hot liquids.

### Requirements

---

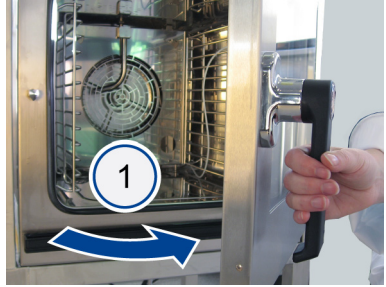

Check that the following requirements have been met:

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

## Loading

---

To load the oven, follow the steps below:

Step	Action	Illustration
1	Open the appliance door (1).	
2	<p>Place the food onto the required shelf levels (2). Start from the bottom.</p> <p>When using shelf racks to place the food in the oven, leave the lowest shelf level empty. Do not exceed the <i>maximum loading weight</i> on page 16.</p> <p><b>WARNING</b> Please note that containers holding liquids or food that will liquefy during cooking must be placed on shelf levels that allow a proper view inside the container.</p>	

## Removing food

---

To remove the food, follow the steps below:

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

## More on this ...

---

### How to do it correctly

- Opening the appliance door safely ..... 132
-

## ► Stowing away the core temperature sensor

### Hot surfaces

---

**▲ CAUTION**

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

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

- Wear personal protection equipment as specified in safety regulations.

### Requirements

---

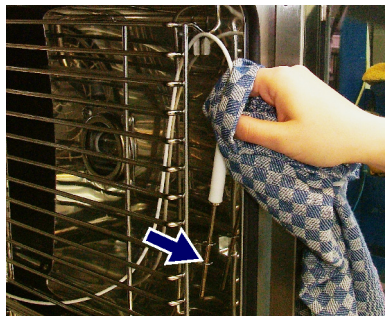
Check that the following requirements have been met:

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

### Stowing away

---

To stow away the core temperature sensor when it is not needed for the cooking process, follow the steps below:

Step	Action	Illustration
1	Slide the sensor into the holder. Otherwise the sensor risks getting damaged.	

### More on this ...

---

#### How to do it correctly

- Opening the appliance door safely ..... 132
  - Loading / removing food..... 137
-

## ▶ Removing and fitting the suction panel

### Hot surfaces

#### ⚠ CAUTION

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

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

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

### Materials required

You need the following materials:

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

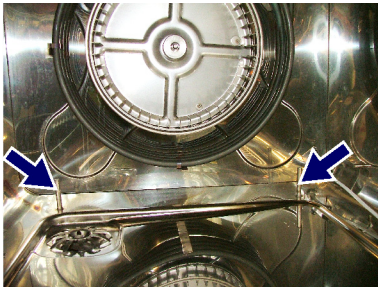
### Removing the suction panel

To remove the suction panel, follow the steps below:

Step	Action	Illustration
1	Use the tool to release the left (1) and right (1) clips.	
2	Push the suction panel upwards and remove it (2).	

### Fitting the suction panel

To fit the suction panel, follow the steps below:

Step	Action	Illustration
1	To fit the suction panel, follow the steps in the reverse order. Note that the suction panel must engage in the pins on the floor of the appliance.	

**More on this ...**

---

**How to do it correctly**

□ Inserting and removing racks .....	135
□ Fitting the air guide panel to rack (mini 6.10 and mini 10.10) .....	136
□ Stowing away the core temperature sensor .....	139

---

**▶ Cleaning the double glass door**

**Washing down with water spray**

---

**⚠ DANGER**

**Risk of electric shock caused by a short-circuit**

Washing down the outside of the case with water can cause a short circuit, which will result in an electric shock if the appliance is touched.

- ▶ Do not spray the appliance outer case with water.
- ▶ Protect from rain if operated outdoors.

**Closing the appliance door**

---

**⚠ CAUTION**

**Risk of hand injuries from pinching**

When cleaning the appliance door and interior door there is the risk that you will pinch your hand.

- ▶ Make sure that you don't place your hand between the door and door stop.

**Materials required**

---

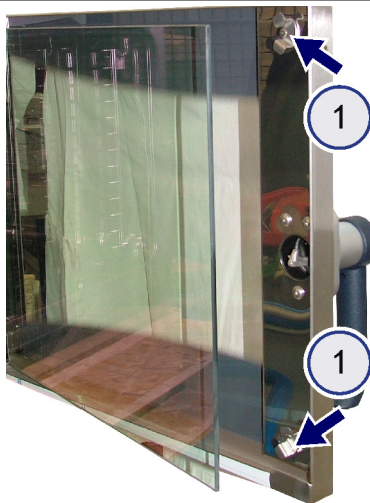
You need the following materials:

- Commercial glass cleaner

**Cleaning the double glass door**

---

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

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

**More on this ...**

---

**Related topics**

□ Cleaning and maintenance schedule .....	121
□ Cleaning agents .....	128
□ Semi-automatic oven cleaning .....	124
□ Fully automatic oven cleaning (CONVOClean system option) .....	126
□ Cleaning the hygienic plug-in gasket .....	143
□ Filling the cleaning drawer with CONVOClean forte .....	145

---

## ► Cleaning the hygienic plug-in gasket

### Hot steam

---

**▲WARNING**

**Risk of scalding from hot steam**

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

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

### Washing down with water spray

---

**▲DANGER**

**Risk of electric shock caused by a short-circuit**

Washing down the outside of the case with water can cause a short circuit, which will result in an electric shock if the appliance is touched.

- ▶ Do not spray the appliance outer case with water.
- ▶ Protect from rain if operated outdoors.

### Materials required

---

You need the following materials:

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

### Cleaning the removable hygienic plug-in gasket

---

To clean the removable hygienic gasket, follow the steps below:

Step	Action
1	Clean the hygienic plug-in gasket with detergent.
2	Dry the hygienic plug-in gasket thoroughly.

### More on this ...

---

**Related topics**

□ Cleaning and maintenance schedule .....	121
□ Cleaning agents .....	128
□ Semi-automatic oven cleaning .....	124
□ Fully automatic oven cleaning (CONVOClean system option) .....	126
□ Cleaning the double glass door.....	141
□ Filling the cleaning drawer with CONVOClean forte .....	145

---



## ► Cleaning the armature

### Hot surfaces

---

**▲ CAUTION**

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

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

- Wear personal protection equipment as specified in safety regulations.

### Materials required

---

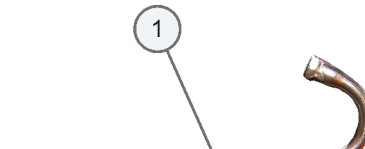
You need the following materials:

- None

### Cleaning the armature

---

To clean the armature, follow the steps below:

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

### More on this ...

---

#### Related topics

<input type="checkbox"/> Cleaning and maintenance schedule .....	121
<input type="checkbox"/> Cleaning agents .....	128
<input type="checkbox"/> Fully automatic oven cleaning (CONVOClean system option) .....	126
<input type="checkbox"/> Cleaning the double glass door.....	141
<input type="checkbox"/> Cleaning the hygienic plug-in gasket .....	143

---

## ► Filling the cleaning drawer with CONVOClean forte

### Contact with cleaning agents

---

**▲WARNING**

#### Risk of skin burns

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

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

### Materials required

---


You need the following materials:

- CONVOClean forte cleaning-agent canister
- Funnel or similar item for pouring cleaning agent into the drawers

### Filling the cleaning drawer with CONVOClean forte

---

To fill the cleaning drawer with CONVOClean forte, follow the steps below:

Step	Action	Illustration
1	Remove the cap from the CONVOClean forte cleaning-agent canister.	
2	Open the tank of the cleaning-agent drawer.	
3	Fill the tank with CONVOClean forte.	

### More on this ...

---

#### Related topics

- Fully automatic oven cleaning (CONVOClean system option) ..... 126
-

## ► Fill the detergent drawer with CONCOCare

### Contact with cleaning agents

---

#### **▲WARNING**

#### **Risk of skin and eye irritation or chemical burns**

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

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

### Materials required

---

You need the following materials:

- an empty CONVOCare canister
- CONVOCare concentrate (0.3 l)
- a sufficient amount of soft water (9.7 l)
- Funnel or similar item for pouring cleaning agent into the drawers

### Mixing the CONVOCare solution

---


To avoid excessive foaming, follow the procedure below when mixing the CONVOCare concentrate with water:

Step	Action
1	Open the empty canister and first of all add 9.7l of soft water to the empty canister.
2	Add 0.3l of CONVOCare concentrate to the water.
3	Replace the cap on the canister and tip it up to mix the two liquids together thoroughly.

### Fill the detergent drawer with CONCOCare

---

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

Step	Action	Illustration
1	Remove the cap from the CONVOCare canister.	
2	Open the tank of the detergent drawer.	
3	Fill the tank with the mixed CONVOCare.	

**More on this ...**

---

**Related topics**

- Fully automatic oven cleaning (CONVOClean system option) ..... 126
- 

**▶ Removing the cleaning drawers**

**Contact with cleaning agents**

---

**⚠WARNING**

**Risk of skin and eye irritation or chemical burns**


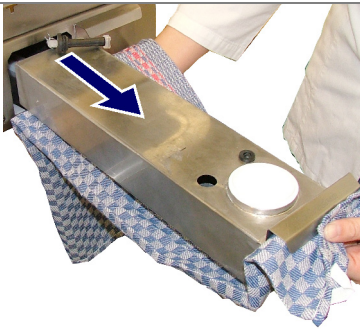
Direct contact with the CONVOClean new and CONVOCare cleaning agents will irritate the skin and eyes. Direct contact with CONVOClean forte will result in chemical burns.

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

**How to do it**

---

To remove the cleaning drawer, follow the steps below:

Step	Action	Illustration
1	Pull out the cleaning drawer slowly as far as it will come.	
2	Disconnect the cleaning agent supply hose.	
3	Lift up the drawer and slide it out of the appliance.	

---

## ▶ Operating the CONVOVent mini

### Front panel

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Fit the front panel in front of the condensation hood.

The front panel must be removed at regular intervals and washed in the dishwasher. Observe manufacturer's data.

### Operation

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

### Waste water temperature

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The average temperature of the waste water from the combi steamer is 68°C. In order to reduce the amount of cold water used, the temperature of the waste water can be adjusted locally to 80°C maximum in the Service level.

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# CONVOTHERM

OES minis

Subject to technical changes.