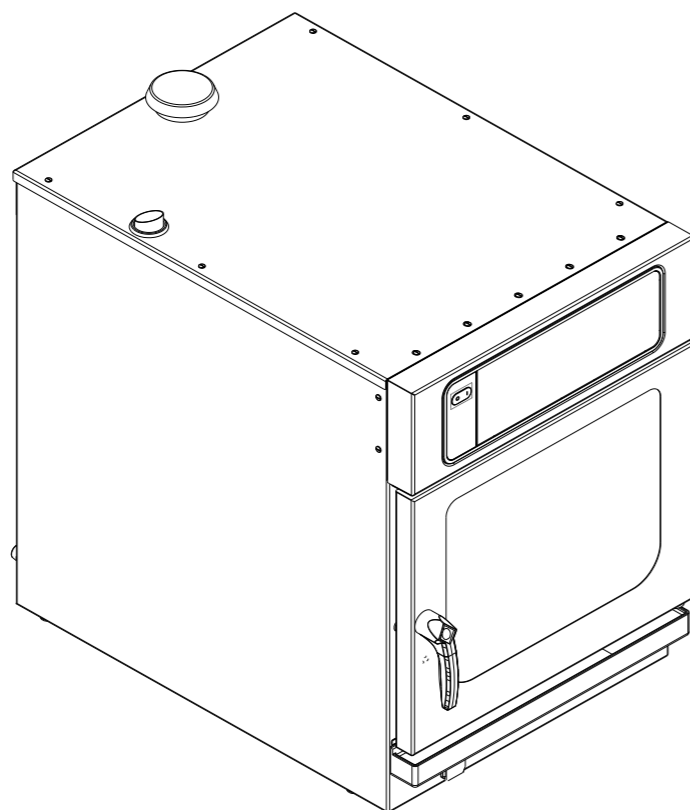




Operating instructions

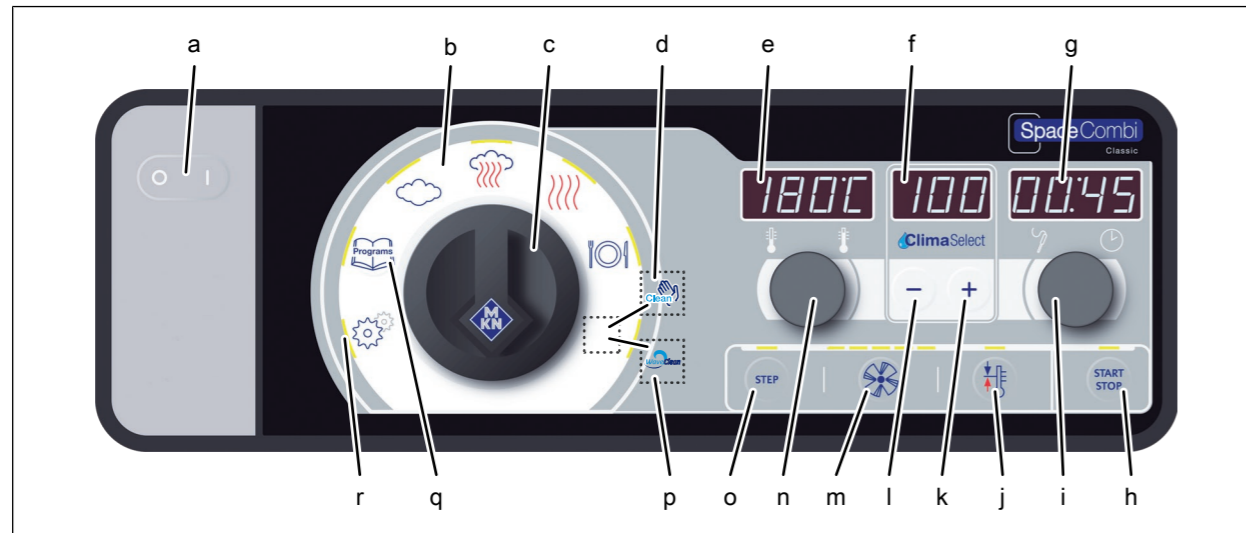
Combisteamer



Fold out the cover page to view the operating, control and display elements.

Unit	Model	Type of energy	Version
SpaceCombi Compact Classic	6.10	Electric	HandClean WaveClean (optional)
SpaceCombi Junior Classic	6.23		1-point core temperature sensor 4-point core temperature sensor (optional)

Operating and display elements



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

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1 Introduction

1.1 About this manual

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

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

Observe and adhere to the following instructions:

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

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

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

1.1.1 Explanation of signs



DANGER
Imminent threat of danger
Failure to comply will lead to death or very severe injuries.



WARNING
Possible threat of danger
Failure to comply can lead to death or very severe injuries.



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

ATTENTION
Material damage
Failure to comply can cause material damage.



Notes for better understanding and operation of the unit.

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

1.2 Intended use

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

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

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

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

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

1.3 Warranty

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

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

2 Safety information

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

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

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

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

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

Hot surfaces Risk of burns from hot surfaces

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

Hot liquids Risk of burns from hot liquids

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

Risk of chemical burns from evaporating cleaners

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

Risk of burns from steam

- Protect arms and hands by wearing protective gloves.
- Do not hold hands in front of the extractor hood.
- First open the cooking zone door slightly and allow the steam to escape. Then open the cooking zone door completely.
- Dry unit completely after cleaning it.

Defective unit Risk of injury from a defective unit

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

Fire prevention Risk of fire from dirt and grease deposits

- Clean the unit when finished using it.
- Do not use the unit as a deep fat fryer.

Risk of fire from overheating

- Do not store any combustible objects or plastic containers in the cooking zone.

Firefighting

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

Unit on casters Risk of injury from a unit on casters

- Move the unit only for cleaning or maintenance.
- Lock casters during operation.
- Only move an empty unit.

Risk of electric shock from live components

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

Improper cleaning Risk of chemical burns from cleaning agent

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

Risk of falling on smooth floors

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

Risk of injury from improper cleaning

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

Risk of physical damage from improper cleaning

- Clean the unit after using it.
- Do not clean the unit with a high-pressure cleaner.
- Do not clean the housing with highly abrasive or chemically aggressive cleaning agents.
- Do not clean the housing with highly abrasive sponges.

- Follow the instructions of the cleaning agent manufacturer.
- Do not cool shock the unit by cooling it abruptly.
- Clean the cooking zone carefully. The cooking zone sensor protrudes into the cooking zone.
- Do not use any bleaching or chlorine-containing cleaners.
- Remove rust spots with an abrasive.
- Keep the unit free of calcium deposits.

Hygiene Health risk from insufficient hygiene

- Observe applicable regional hygiene regulations.

Core temperature measurement Risk of injury from overheated core temperature sensor

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

Improper use Risk of physical damage from improper use

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

3 Description of the unit

3.1 Overview of the unit

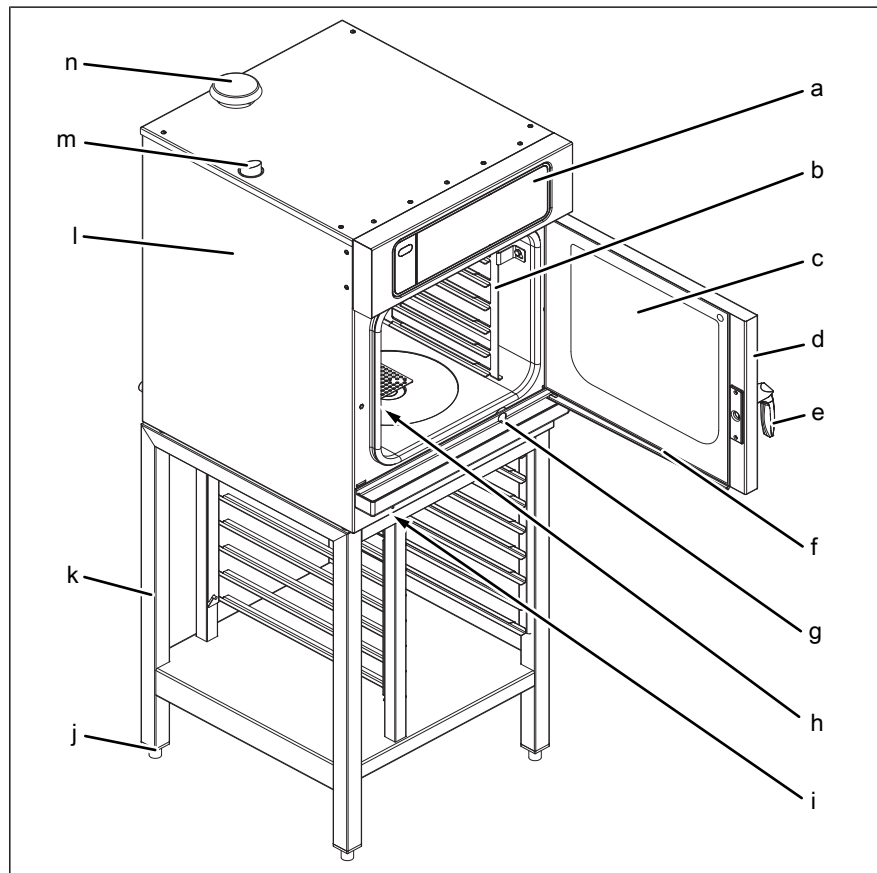


Image: SpaceCombi with base frame

a	Operating control	h	Core temperature sensor (covered)
b	Support rack	i	USB port (covered)
c	Insulated window	j	Frame foot (adjustable)
d	Cooking zone door	k	Base frame (optional)
e	Door handle	l	Housing
f	Discharge chute, door	m	Steam outlet connection fitting
g	Discharge chute, unit	n	Air intake connection fitting

3.2 Features

3.2.1 Characteristics

- 1-point core temperature sensor
- 4-point core temperature sensor (optional)
- Cooking zone door with hygienic glazing
- Single-stage door latch

- Power optimizing system (optional)
- Cooking zone door hinged at right
- Cooking zone door hinged at left (optional)
- HandClean
- WaveClean (optional)
- AutoShower

3.2.2 Operating modes

- Manual cooking
- Automatic cooking

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

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

3.2.3 Types of cooking

- Steaming
- Combisteaming
- Hot air
- Regeneration

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

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

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

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

3.2.4 Expanded cooking functions

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

The following expanded cooking functions are available:

- Manual humidification
- Start time delay
- Heat (Ready2Cook)

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

Start time delay



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

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

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

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

Heat (Ready2Cook)



The function can be selected when starting the cooking program.

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

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

3.2.5 Core temperature measurement

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

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

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

The use of core temperature measurement offers the following benefits:

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

The following core temperature sensors are available:

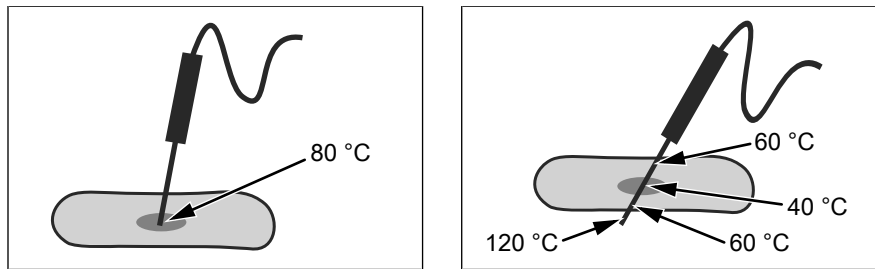


Image: Core temperature measurement with 1- or 4-point core temperature sensor

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

3.2.6 USB port

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

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

3.2.7 HACCP log

All cooking steps are recorded with a log number in the HACCP log.

A single log or several logs can be exported in a certain area.

The data are exported via the USB port.

3.2.8 WaveClean automatic cleaning (optional)

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

3.2.9 AutoShower automatic rinsing
















With AutoShower automatic rinsing, the cooking zone is rinsed between two cooking programs to remove minor soiling or after decalcification.








3.3 Operating, control and display element functions



Fold out the cover page to view the operating, control and display elements.

Symbol	Operating and display element	Function
	On Off "I O" button	<ul style="list-style-type: none"> • Switch unit on "I" • "O" switches off the unit

Symbol	Operating and display element	Function
	Select knob	<ul style="list-style-type: none"> Selects the cooking mode, cooking programs, cleaning and settings
	Steaming symbol	<ul style="list-style-type: none"> Indicates that the Steaming cooking mode can be selected here
	Combisteam symbol	<ul style="list-style-type: none"> Indicates that the Combisteam cooking mode can be selected here
	Hot air symbol	<ul style="list-style-type: none"> Indicates that the Hot air cooking mode can be selected here
	Regeneration symbol	<ul style="list-style-type: none"> Indicates that the Regeneration cooking mode can be selected here
	Programs symbol	<ul style="list-style-type: none"> Selects a cooking program
	"Programs" button	<ul style="list-style-type: none"> Saves a cooking program
	HandClean symbol	<ul style="list-style-type: none"> Indicates that the semi-automatic HandClean program can be selected here
	WaveClean symbol	<ul style="list-style-type: none"> Indicates that the automatic WaveClean program can be selected here
	Settings symbol	<ul style="list-style-type: none"> Selects the settings and service functions
	Left display	<ul style="list-style-type: none"> Displays the cooking temperature
	Cooking temperature symbols	<ul style="list-style-type: none"> Indicate that settings for the temperature can be made here
		
	Left knob	<ul style="list-style-type: none"> Sets the temperature
	Middle display	<ul style="list-style-type: none"> Shows the cooking zone humidity
	ClimaSelect symbol	<ul style="list-style-type: none"> Indicates that settings for the cooking zone humidity can be made here
	Minus button	<ul style="list-style-type: none"> Reduces the cooking zone humidity
	Plus button	<ul style="list-style-type: none"> Increases the cooking zone humidity
	Right display	<ul style="list-style-type: none"> Shows the cooking time or core temperature

Symbol	Operating and display element	Function
	Core temperature symbol	<ul style="list-style-type: none"> Indicates that settings for the core temperature can be made here
	Cooking time symbol	<ul style="list-style-type: none"> Indicates that settings for the time can be made here
	Right knob	<ul style="list-style-type: none"> Sets the cooking time or core temperature
	"STEP" button	<ul style="list-style-type: none"> Advances to the next step in the cooking program Acknowledges an error message
	Fan speed button	<ul style="list-style-type: none"> On Model 6.10: Sets the fan speed
	Ready2Cook button	<ul style="list-style-type: none"> Starts and stops the heating or cooling process
	"START STOP" button	<ul style="list-style-type: none"> Starts and stops the cooking programs or the cleaning
	Indicator light	<ul style="list-style-type: none"> Illuminates if active Confirms the setting or selection

3.4 Application

3.4.1 Abbreviations in the displays

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

Abbreviation	Explanation
CAr	Cleaning cartridge
CLA	AutoShower (rinsing)
CLE	Manual cleaning (HandClean)
CL1	Cleaning for about 1 hour (WaveClean)
CL2	Cleaning for about 2 hours (WaveClean)
CL3	Cleaning for about 3 hours (WaveClean)
dLAY	Start time delay
dIA	Diagnostic error display
End	End
Err	Error
HAC	HACCP
HOt	Too hot
OPn	Open
OPt	Option
PASS	Password entry



Abbreviation	Explanation
Prot	Log number
Pro	Program number
rdY	Ready
SEr	Service
SFL	Software update
SHo	Trade show mode
SOF	Software
SPU	Forced rinse
StEP	Step
Sto	Saving completed
USb	USB
X-Y	Step X of Y

3.4.2 Temperature standard setting

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

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

3.4.3 Cooking zone humidity standard setting

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

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

3.4.4 Core temperature standard-setting

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

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

3.4.5 Plate capacity during regeneration

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

Version	Plate diameter
	26-32 cm
6.10	12
6.23	6

4 Putting the unit into service

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

1. Clean the unit.
 2. Record the information from the nameplate, (see "Nameplate").
 3. Switch on the unit and select the *Combisteam* cooking program in the Manual cooking mode.
 4. Set temperature to 200 °C, (see "Setting the cooking temperature").
- ↳ Operate the unit for 20 minutes.

5 Operating the unit

5.1 Switching the unit on and off

5.1.1 Switching on

- Press the *On Off "I O"* button to "I".
- ↳ The unit is now on.

5.1.2 Switching off

- Press the *On Off "I O"* button to "O".
- ↳ The unit is now off.

5.2 Opening and closing the cooking zone door

5.2.1 Open

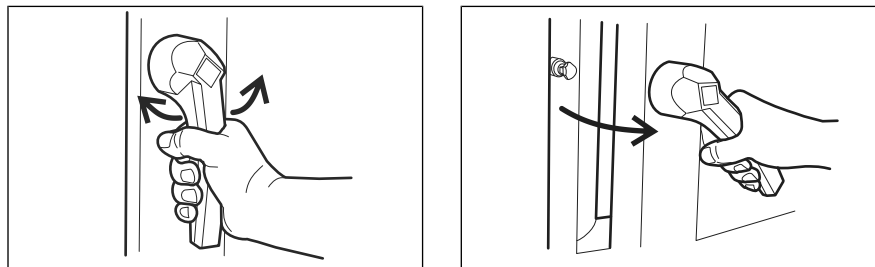


Image: Opening the single-stage door latch

1. Rotate the door handle anti-clockwise or clockwise.
- ↳ The cooking zone door opens.



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

2. Open the cooking zone door completely.

5.2.2 Close

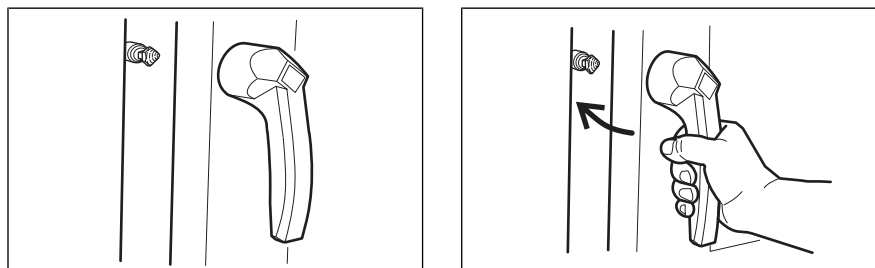


Image: Closing the single stage door latch

Requirement Door handle in initial position

- Close the cooking zone door with pressure.
- ↳ The cooking zone door is closed.

5.3 Loading and emptying the unit



CAUTION

Risk of burns from hot liquid

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



CAUTION

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

- Do not exceed the maximum loading capacity.

5.3.1 Loading

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

5.3.2 Emptying

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

5.4 Using the core temperature sensor



WARNING

Risk of injury from a bursting core temperature sensor

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



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

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

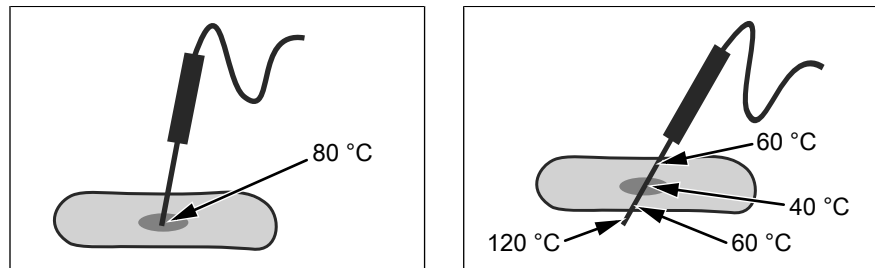


Image: Core temperature sensor with one and four measuring points

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

5.4.2 Measuring the core temperature when cooking frozen food

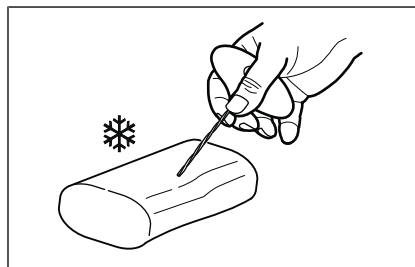


Image: Drilling a hole with a hand drill

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

5.5 Making the basic settings

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

5.5.1 Opening the Setting menu



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



Settings can be made in displays that flash.



The display changes to "- -" shortly after the password is set. The set password remains on the display.

Requirement The unit is on

1. Turn the *Select* knob to the *Settings* symbol.
 - ↳ The indicator light illuminates.
 - ↳ The left display shows "PASS".
 - ↳ The right display flashes "0000".
 2. Use the right not to set the password.
 - ↳ The right display shows the set password.
 3. Press the "START STOP" button.
 - ↳ The left display flashes "HAC".
 4. Use the left knob to select OPT.
 - ↳ The left display flashes "OPt".
- ↳ The basic settings can be changed.

5.5.2 Changing the basic setting

1. Press the "START STOP" button.
 - ↳ The left display flashes the first number of the basic setting; refer to the basic settings table.
 - ↳ "OPt" appears on the centre display.
 - ↳ The right display shows the first set value.
2. Turn the left rotary knob.
 - ↳ Set number.
3. Press the "START STOP" button.
 - ↳ The basic setting can be adapted.
4. Turn the right knob.
 - ↳ Set new value.
5. Press the "START STOP" button.
 - ↳ The change is accepted.

6. Press and hold the "STEP" button for 3 seconds.
 - ↳ The change is saved.
 - ↳ "OPT" flashes on the left display.
 - ↳ "Sto" appears on the center display.
 - ↳ A signal sounds.
7. Press the "STEP" button to leave the Settings menu.

List of basic settings

The unit has default settings when it is delivered.

The values in the following list can be modified.

Basic setting	No.	Standard value	Setting range	Explanation
Temperature display	1	0	0 = °C	The temperature can be displayed in °C or °F.
			1 = °F	
Heating temperature in percent	4	15	0 – 30 %	When fully loaded with large masses (roasting, loaf of bread) increase the heating temperature, so that oven temperature does not collapse severely.
Condensation hood time delay after opening the cooking zone door	5	60	0 – 600 s	Condensation hood time delay
Continuous signal output	6	20	0 – 180 s	Duration of audible signal 0 = Signal off
Password	7	111	0 – 500	Sets the password for operator settings.
Steaming temperature	9	100	30 – 130 °C	The cooking temperature for this type of cooking can be selected within this range of settings.
Combisteam temperature	10	150	30 – 250 °C	The cooking temperature for this type of cooking can be selected within this range of settings.
Hot air temperature	11	180	30 – 250 °C	The cooking temperature for this type of cooking can be selected within this range of settings.
Regeneration temperature	12	120	30 – 200 °C	The cooking temperature for this type of cooking can be selected within this range of settings.
Default time setting for the fan	13	0	0	If the "0" setting is selected, the fan remains off during the preset time period.
			1	If the "1" setting is selected, the fan runs in intervals during the preset time period.
Volume	33	0	0	Loudness low
			1	Loudness high
Unit volume of water	34	0	0	Millilitre (ml)
			1	Liquid ounce (fl. Oz) / gal (gal)

Basic setting	No.	Standard value	Setting range	Explanation
Selection system of measurement liquid ounce	35	0	0	Imperial system of measurement
			1	American system of measurement
Selection system of measurement - gallon	36	0	0	Imperial system of measurement
			1	American system of measurement
Waiting time after Ready2Cook	37	120	0–300 min.	Maximum waiting time after Ready2Cook

5.6 Basic functions

5.6.1 Select cooking mode

Prerequisite The unit is on

- Use the *Select* knob to select the type of cooking desired.
 - ↳ The indicator light above the selected type of cooking illuminates.
 - ↳ The left display flashes the preset cooking time.
 - ↳ The right display flashes the cooking time.
 - ↳ The centre display shows the cooking zone humidity for the selected cooking mode.

5.6.2 Setting the cooking temperature

Prerequisite Cooking mode selected

- Turn the left rotary knob.
 - ↳ Turning to the left lowers the cooking temperature.
 - ↳ Turning to the right raises the cooking temperature.
 - ↳ The left display shows the cooking temperature.



Image: Cooking temperature set

5.6.3 Setting the cooking zone humidity level

Prerequisite Cooking mode selected

- Press the *Plus* button or the *Minus* button.
 - ↳ The cooking zone humidity level is increased or decreased.
 - ↳ The centre display shows the cooking zone humidity.



Image: Cooking zone humidity set

5.6.4 Setting the cooking time



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

Continuous operation is stopped automatically after 23 hours and 59 minutes.

The hours and minutes appear in the display.

Prerequisite Cooking mode selected

→ Turn the right knob.

↳ The right display shows the cooking time.

↳ Rotate to the left, unit switches to continuous operation, right display indicates "- - - -".

↳ Rotate to the right, increase cooking time.



Image: Cooking time set

5.6.5 Setting the core temperature

Prerequisite Cooking mode selected

→ Turn the right knob to the left beyond continuous operation to core temperature.

↳ The right display shows the standard value for the core temperature.

→ Turn the right knob.

↳ Turning clockwise increases the core temperature.

↳ Turning anti-clockwise lowers the core temperature.

↳ The right display shows the core temperature.



Image: Core temperature set

5.6.6 Setting the fan speed



The fan speed can be set only on Model 6.10.



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

The number of steps depends on the type of cooking.

→ Press the *Fan speed* button several times until the desired speed is reached.

↳ The indicator lights illuminate.

5.6.7 Displaying actual values



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

Temperature setpoint

→ Turn the left knob.

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

Remaining time or actual core temperature

→ Turn the right knob.

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

5.6.8 Inserting and removing a USB flash drive

Inserting a USB flash drive

Requirement USB flash drive with a minimum of 2 GB and maximum of 32 GB available storage capacity (not included with delivery)

USB flash drive not write-protected

→ Insert the USB flash drive.

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

Removing the USB flash drive

Requirement Exporting or importing of data completed

→ Remove the USB flash drive.

5.6.9 Displaying the HACCP log number

Requirement The cooking process is running

1. Press the Minus button.
↳ The current log number is displayed for 3 seconds.
2. Record the log number.

5.6.10 Exporting the HACCP log

Prerequisite USB flash drive inserted
Registered with password under Settings

1. Turn the left rotary knob.
↳ The left display flashes "HAC".
2. Press the "START STOP" button.
↳ The left display shows the lowest log number.
↳ "HAC" appears on the centre display.
↳ The right display flashes the highest log number.
3. Turn the left and right knobs and select the log range.
4. Press the "START STOP" button.
↳ "HAC" appears on the left display.
↳ The centre display shows USB".
↳ The right display shows a continuous stream of characters.
↳ The HACCP log is exported to the USB flash drive.
5. Press the "STEP" button.
↳ This returns you to the Setting menu.

5.7 Manual cooking

5.7.1 Starting the type of cooking

Prerequisite The unit is on

1. Use the *Select* knob to select the type of cooking desired.
↳ The indicator light above the selected type of cooking illuminates.
↳ The left display flashes the preset cooking time.
↳ The centre display flashes the preset cooking zone humidity.
↳ The right display flashes the cooking time.
2. Set the cooking temperature.
3. Set the cooking time or core temperature.
4. Set the cooking zone humidity level.
5. On Model 6.10: Set the fan speed.
6. Load the unit.
7. If necessary, insert the core temperature sensor into the food being cooked.

8. Press the "START STOP" button.
 - ↳ The indicator light for the "START STOP" button flashes.
 - ↳ On Model 6.10: The number of indicator lights above the *Fan speed* button shows the speed level.
 - ↳ The left display shows the set cooking temperature.
 - ↳ The centre display shows the set cooking zone humidity.
 - ↳ The right display shows the cooking time remaining or the core temperature.

5.7.2 Ending the cooking mode



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

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

5.7.3 Cancelling the cooking mode

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

5.7.4 Changing the cooking mode

1. Press the "STEP" button.
 - ↳ The indicator light for the type of cooking illuminates.
 - ↳ The left display flashes the set cooking temperature.
 - ↳ The centre display flashes the set cooking zone humidity.
 - ↳ The right display flashes the set cooking time.
 - ↳ On Model 6.10: The number of indicator lights above the *Fan speed* button shows the speed level.
2. Set the cooking time, cooking zone humidity level, cooking temperature, and target core temperature, or on Model 6.10 the fan speed.
 - ↳ The displayed values are adopted automatically after 2 seconds.

5.8 Multi-step cooking program created by customer

5.8.1 Creating a program

Prerequisite The unit is on

1. Use the *Select* knob to select the cooking mode for the first cooking step.
 - ↳ The indicator light illuminates.
 - ↳ The displays flash the preset standard values.
2. Set the cooking temperature.
3. Set the cooking zone humidity level.
4. On Model 6.10: Set the fan speed.
5. Set the cooking time or core temperature.
6. Press the "STEP" button.
 - ↳ The indicator light illuminates.
 - ↳ "StEP" appears on the left display for step.
 - ↳ The centre display shows "2" for the second cooking step.
7. Use the *Select* knob to select the cooking mode for the second cooking step.
 - ↳ The indicator light illuminates.
 - ↳ The displays flash the preset standard values.
8. Set the cooking temperature.
9. Set the cooking zone humidity level.
10. On Model 6.10: Set the fan speed.
11. Set the cooking time or core temperature.
12. Add more cooking steps as needed.



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

5.8.2 Save

Prerequisite Cooking program entered

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

5.8.3 Checks

1. Rotate the *Select* knob to the *Programs* symbol.
 - ↳ "Pro" appears on the left display.
 - ↳ The right display shows the number of the saved cooking program or it shows "1" if no cooking program is saved.
2. Turn the right knob and select the number of the program position.
 - ↳ The centre display does not show anything if the program position is unoccupied, or it shows "===" if the program location is occupied.
3. Press the "STEP" button.
 - ↳ The cooking program is displayed. The indicator lights and displays show information about the first cooking step.
 - ↳ The indicator light above the "STEP" button illuminates if the cooking program consists of more than one cooking step.
4. Press the "STEP" button to switch between cooking steps.
 - ↳ The indicator lights and displays show information about the selected cooking step.

5.9 Automatic cooking

5.9.1 Starting the cooking program

Prerequisite No cooking program selected

- Rotate the *Select* knob to the *Programs* symbol.
 - ↳ "Pro" appears on the left display.
 - ↳ The right display shows the number of the saved cooking program or it shows "1" if no cooking program is saved.
- Turn the right knob and select the number of the program position.
 - ↳ The centre display does not show anything if the program position is unoccupied, or it shows "===" if the program location is occupied.
- For immediate start: Press the "START STOP" button. To start Ready2Cook: Press the *Ready2Cook* button.
 - ↳ The program is loaded and starts.

5.9.2 Ending the cooking program



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

1. The cooking program ends automatically.
 - ↳ A signal sounds.
 - ↳ "End" appears on the right display.
 - ↳ The indicator lights go off.

2. Press the "START STOP" button or open the cooking zone door.
 - ↳ The signal is switched off.

5.9.3 Cancelling the cooking program

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

5.9.4 Changing the cooking program while cooking



The cooking time, cooking zone humidity, cooking temperature, and target core temperature, or on Model 6.10 the fan speed, can be changed during cooking. These changes apply only to the currently running cooking program and are not retained as presets.



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

1. Press the "STEP" button.
 - ↳ The indicator light for the type of cooking illuminates.
 - ↳ The left display flashes the set cooking temperature.
 - ↳ The centre display flashes the set cooking zone humidity.
 - ↳ The right display flashes the set cooking time.
 - ↳ On Model 6.10: The number of indicator lights above the *Fan speed* button shows the speed level.
2. Set the cooking time, cooking zone humidity level, cooking temperature, and target core temperature, or on Model 6.10 the fan speed.
 - ↳ The displayed values are adopted automatically after 2 seconds.

5.9.5 Saving the cooking program

Prerequisite Cooking program entered

1. Press the "Programs" button for 3 seconds.
 - ↳ "Pro" appears on the left display.
 - ↳ The indicator light flashes.
 - ↳ The centre display is off.
 - ↳ The right display shows the first free program position.

2. Turn the right knob and select the number of the program position.
 - ↳ The centre display does not show anything if the program position is unoccupied, or it shows "===" if the program location is occupied.
 3. Press the "Programs" button for 3 seconds.
 - ↳ A signal sounds.
 - ↳ The centre display shows "===".
- ↳ The cooking program is saved.

5.10 Expanded cooking functions

5.10.1 Manual humidification



This function is not programmable.

Prerequisite Cooking program selected and started

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

5.10.2 Setting the start time delay



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

Prerequisite Cooking program selected or a manual cooking program set

1. Press the "START STOP" button for 3 seconds.
 - ↳ "dLAY" appears on the left display.
 - ↳ The right display flashes "00:01".
 2. Turn the right knob anti-clockwise or clockwise.
 - ↳ The right display shows the selected time until the unit starts.
 3. Press the *Fan speed* button.
 - ↳ The centre indicator light above the *Fan speed* button illuminates.
 4. Press the "START STOP" button.
 - ↳ The start time delay starts.
 - ↳ The indicator light for the "START STOP" button illuminates.
 - ↳ The right display shows the remaining time before the unit starts and the colon in the time display flashes.
 - ↳ The cooking zone light goes out.
- ↳ After the start time delay has elapsed, the set cooking program starts automatically.

5.10.3 Cancelling the start time delay

- Press the "START STOP" button.
 - ↳ The start time delay is cancelled.
 - ↳ The cooking zone light illuminates.

5.10.4 Starting Ready2Cook



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

Preselected temperature

Prerequisite Cooking program selected or a manual cooking program set

1. Briefly press the *Ready2Cook* button.
 - ↳ Temperature of the cooking chamber is set at 15% via set-up start temperature.
 - ↳ The indicator light for the *Ready2Cook* button flashes.
 - ↳ The indicator light for the "START STOP" button flashes.
 - ↳ The left display shows the current cooking zone temperature.
 - ↳ The right display shows the starting temperature.
 - ↳ A signal sounds when the starting temperature is reached.
 - ↳ "rdY" appears on the left display.
2. Open cooking zone door.
 - ↳ The signal is switched off.
 - ↳ The indicator light for the *Ready2Cook* button goes out.
 - ↳ The displays show the current settings for the selected cooking program.
3. Load the unit.
4. Close the cooking zone door.
 - ↳ The set cooking program starts automatically.

Maximum heat-up temperature

Prerequisite Cooking program selected or a manual cooking program set

1. Press and hold the *Ready2Cook* button for 3 seconds.
 - ↳ The cooking zone will now be heated to 275 °C.
 - ↳ The indicator light for the *Ready2Cook* button flashes.
 - ↳ The indicator light for the "START STOP" button flashes.
 - ↳ The left display shows the current cooking zone temperature.
 - ↳ The right display shows the starting temperature.
 - ↳ A signal sounds when the starting temperature is reached.
 - ↳ "rdY" appears on the left display.

2. Open cooking zone door.
 - ↳ The signal is switched off.
 - ↳ The indicator light for the *Ready2Cook* button goes out.
 - ↳ The displays show the current settings for the selected cooking program.
3. Load the unit.
4. Close the cooking zone door.
 - ↳ The set cooking program starts automatically.

5.10.5 Cancelling Ready2Cook

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

5.11 Pausing and finishing use

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

6 Cleaning and caring for the unit



CAUTION

Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.
-

ATTENTION

Risk of physical damage from extremely abrupt cooling

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

ATTENTION

Risk of physical damage from improper cleaning

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

6.1 Preventing corrosion

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

6.2 Remove rust spots

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

6.3 Cleaning the housing

Prerequisite Unit disconnected from the electric mains and cooled

ATTENTION

Risk of physical damage from improper cleaning

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

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

6.4 Cleaning the door handle, operating elements and control panel

ATTENTION

Risk of physical damage from improper cleaning

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

Prerequisite Unit disconnected from the electric mains

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

6.5 Cleaning the door seal

ATTENTION

Risk of physical damage from improper cleaning

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

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



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

The door seal must be cleaned separately.



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

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

6.6 Cleaning the cooking zone door



CAUTION

Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.
-

ATTENTION

Risk of physical damage from improper cleaning of the surface

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

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

6.7 Cleaning the steam outlet

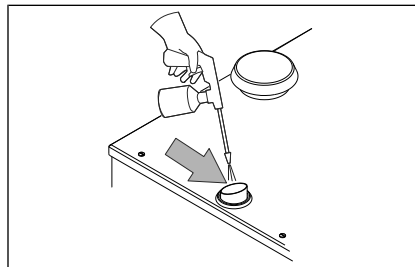


Image: Cleaning the steam outlet

ATTENTION

Risk of physical damage from deposits

- Check the steam outlet and connected piping for deposits.
-



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

Flushing with water is not necessary.

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

6.8 Removing calcium deposits from the unit



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

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

1. Dilute special decalcifier with water in a ratio of 1:2.

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

6.9 Cleaning the cooking zone automatically



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



On cancellation, automatic rinsing of the cooking zone is initiated.



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

6.9.1 Preparing for cleaning

ATTENTION

Risk of physical damage from improper cleaning

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

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

1. Remove any food remains from the cooking zone.
 - ↳ The drain screen is not obstructed.
2. Leave only the support rack in the cooking zone.
3. Close the cooking zone door.

6.9.2 Selecting the cleaning level

Prerequisite The unit is on

1. Turn the *Select* knob to the *WaveClean* symbol.
 - ↳ The indicator light illuminates.
 - ↳ The left display flashes the last selected cleaning level.

2. Turn the left knob and select a cleaning level.
 - ↳ For cleaning level 1 with a cleaning time of approx. 1 hour, the display shows "CL1".
 - ↳ For cleaning level 2 with a cleaning time of approx. 2 hour, the display shows "CL2".
 - ↳ For cleaning level 3 with a cleaning time of approx. 3 hour, the display shows "CL3".
- ↳ The left display shows the selected cleaning level.
3. Press the "START STOP" button.
 - ↳ If the cooking zone temperature is too high, "HOT" appears on the right display; if the cooking zone temperature is too low, "--:--" appears on the right display.
 - ↳ The indicator light for the *Ready2Cook* button flashes.
 - ↳ Once the cleaning temperature is reached, a signal sounds.
 - ↳ The centre display shows the cleaning level.
 - ↳ "CAr" appears on the right display.



Image: Cleaning level selected

6.9.3 Inserting the cleaning cartridge



Use only cleaning cartridges with an undamaged wax seal.

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

Insert the cleaning cartridges only when requested to do so.

Prerequisite Cleaning cartridges sealed and undamaged

1. Open cooking zone door.
2. Remove the lid from the cleaning cartridge.

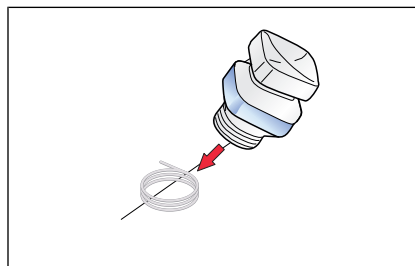


Image: Inserting a cartridge

3. Place the cleaning cartridge in the holder on the air diverter.



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

For heavy soiling, select cleaning level "CL3".

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

6.9.4 Starting automatic cleaning

Prerequisite Water connection is opened
 The unit is on
 Cooking zone temperature at 60 °C

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



Image: Automatic cleaning started

6.9.5 Cancelling automatic cleaning



If the cleaning program is cancelled, rinsing of the cooking zone may occur automatically.

"SPU" appears on the left display.

The centre display shows the selected cleaning level.

The right display shows the remaining time. After the automatic rinse time has elapsed, the displays change.

- Press the "START STOP" button.
- ↳ The cleaning program is cancelled.
 - ↳ "End" appears on the left display.
 - ↳ The centre display shows the selected cleaning level.
 - ↳ "CAr" flashes on the right display.
- ↳ Automatic cleaning is cancelled.

6.9.6 Ending automatic cleaning

Prerequisite Automatic rinsing has ended

1. Open cooking zone door.



CAUTION

Risk of injury from remaining cleaning agent

- Wear protective gloves to remove the cleaning cartridge.
-

2. Remove the empty cleaning cartridge.
3. Thoroughly rinse away any remaining cleaner or rinse aid.
4. Leave the cooking zone door open slightly until the unit will be used again.
 - ↳ This extends the service life of the door seal.
 - ↳ No moisture builds up in the cooking zone.

6.10 Cleaning the cooking zone semi-automatically



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

6.10.1 Preparing the cooking zone

ATTENTION

Risk of physical damage from improper cleaning

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

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

1. Remove any food remains from the cooking zone.
 - ↳ The drain screen is not obstructed.
2. Leave only the support rack in the cooking zone.
3. Close the cooking zone door.

6.10.2 Starting the cleaning program



CAUTION Dangerous situation

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

- Wear protective clothing.
- Wear breathing protection.

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

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

Prerequisite The unit is on

1. Using the *Select* knob, select *HandClean* or *WaveClean*.
2. The left display flashes the last selected cleaning program.
3. Use the left knob to select CLE on the display.
 - ↳ The indicator light illuminates.
 - ↳ "CLE" flashes on the centre display.
4. Press the "START STOP" button.
 - ↳ The cleaning program starts. The cooking zone is heated or cooled.
 - ↳ "HOt" appears on the right display while cooling or "--:--" appears on the right display while heating.
 - ↳ Until the cooking zone temperature is reached.
5. The softening process starts automatically.
 - ↳ The right display shows the remaining softening time.
6. Softening time elapsed.
 - ↳ "SPr" flashes on the right display.
 - ↳ "CLE" appears on the left display.
7. Put on protective clothing, safety goggles and protective gloves.
8. Open cooking zone door.
9. Spray the cooking zone, heat register and fan wheel with cleaner.
10. Close the cooking zone door.
11. The acting time starts automatically.
 - ↳ The right display shows the remaining acting time of the cleaner.
 - ↳ The indicator light for the "START STOP" button flashes.
12. The acting time of the cleaner has elapsed.
13. The cleaning time starts automatically.
 - ↳ The right display shows the remaining cleaning time.
 - ↳ Cleaning time expired.
 - ↳ "SHO" appears on the right display.

14. Press the "START STOP" button.
 - ↳ Rinse the cooking zone thoroughly.
15. Press the "START STOP" button.
 - ↳ Cleaning stops.

6.10.3 Drying the cooking zone

Requirement Cooking his own door closed

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



The cooking zone is heated.

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

6.11 Rinsing the cooking zone door with AutoShower

6.11.1 Starting AutoShower

Prerequisite The unit is on
Cooking zone temperature less than 70 °C

1. Using the *Select* knob, select *HandClean* or *WaveClean*.
 - ↳ The indicator light illuminates.
 - ↳ The left display flashes the last selected cleaning level.
2. Use the left knob to select CLA.
 - ↳ "CLA" appears on the centre display.
 - ↳ "OFF" appears on the right display.
3. Press the "START STOP" button.
 - ↳ "ON" appears on the right display.
 - ↳ AutoShower starts.

6.11.2 Stopping AutoShower

1. Press the "START STOP" button.
 - ↳ AutoShower stops.
2. Press the "STEP" button.

6.12 Removing and installing the air diverter



CAUTION

Pinch hazard from rotating fan

- Prior to working on the unit, ensure that the unit has been disconnected from the mains.
- Do not operate the unit without the air diverter.

Removing the air diverter

Prerequisite Unit disconnected from power

1. Remove core temperature sensor from holder.
2. Remove right and left support racks.
3. Use tool to remove water supply pipe.
4. Use tool to remove upper fasteners.
5. Use tool to remove lower fasteners.
6. Remove the air diverter from the pins.

Installing the air diverter

1. Place the air diverter on the pins.
2. Use tool to close upper fastener.
3. Use tool to close lower fasteners.
4. Use tool to install water supply pipe.
5. Insert right and left support racks.
6. Insert core temperature sensor into holder.

6.13 Inspecting the unit

6.13.1 Performing a visual inspection

ATTENTION

Risk of physical damage from improper inspection

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

Prerequisite Unit disconnected from power

Unit empty and cleaned

Cooking zone door opened completely

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

↳ Visual inspection has been performed.

7 Troubleshooting

7.1 Emergency mode

In order to allow limited use in case of error, the unit has several different emergency programs. Emergency operation is activated automatically and displayed. After elimination of the error indicated, the controls switch back into normal operation automatically. A reset is not necessary.



Emergency programs handle the limited further operation of the appliance until servicing. Deviating cooking results and temperature deviations are possible.

7.2 Causes of errors and remedies



Image: Left, centre and right displays

If an error occurs during operation, the error group and the error number within the group are displayed.

- The left display shows the error group.
- The right display flashes the error number.

For a remedy, give customer service the error group and error number displayed.

Error group	Error no.	Error	Possible causes	Remedy
07	13	Chamber sensor faulty.	Sensor failure	<ul style="list-style-type: none"> Switching to emergency mode. The core temperature sensor takes over the function of the cooking zone sensor Core temperature sensor must remain in cooking zone Contact customer service
	50	Electronics too hot	<ul style="list-style-type: none"> Cooling defective Ambient temperature around the electronics too hot Heat sources in the vicinity of the air intake connection Air intake connection clogged or blocked 	<ul style="list-style-type: none"> Check access to air intake connection Set lower temperatures Contact customer service
	70	Water pressure too low	<ul style="list-style-type: none"> Water valve closed Water pressure too low Unit defective 	<ul style="list-style-type: none"> Open the water valve Contact customer service
	71	WaveClean cancelled	<ul style="list-style-type: none"> Water valve closed Water pressure too low Power failure during WaveClean Unit defective 	<ul style="list-style-type: none"> Open the water valve Contact customer service

7.3 Nameplate

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

Serial number (SN)	
Type number (TYP)	

8 Dispose of unit in an environmentally responsible manner

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

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

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

9 Manufacturer's declaration

EC Declaration of Conformity for Combi Steamer



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

We hereby declare, that the product

Unit type: Combi steamer for cooking food, to be used in commercial sector
Device type: Electric hot air steamer 'SPACE COMBI'
Unit numbers: - 610, 623 „MAGICPILOT“ SKECOD610TXXXX, SKECOD623TXXXX „CLASSIC“ SKECOD610CXXXX, SKECOD623CXXXX (X: equipment feature)

complies with the relevant provisions of the following directives:

- Directive 2006/42/EC of 17 May 2006 on machinery and Amendment of Directive 95/16/EC (redraft)
- Directive 2004/108/EC of 15 December 2004 on electromagnetic compatibility
- Directive 2002/95/EC (RoHS) of January 27 2002
- REGULATION (EC) Nr. 1935/2004 of 27 October 2004 on materials and objects intended to come into contact with foods

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


• EN 60335-1:2002+A11:2004+A12:2006+A2:2006+A13:2008+A14:2010+A15:2012	• EN ISO 12100:2010
• EN 60335-2-42:2003 + A1:2008	• EN 55014-2:1997 + Corrigendum:1997 + A1:2001 + A2:2008
• EN 55014-1:2006 + A1:2009 + A2:2011	

Affixing of the **CE** mark: 14

This EC Declaration of Conformity becomes invalid in the case of changes not coordinated with us.

10015159--KOBEE--

Wolfenbüttel, the 2014-09-25


p.p. Peter Helm
Head of Design and Development

This EC Declaration of Conformity affirms compliance with the named directives but does not contains assurance of properties.





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