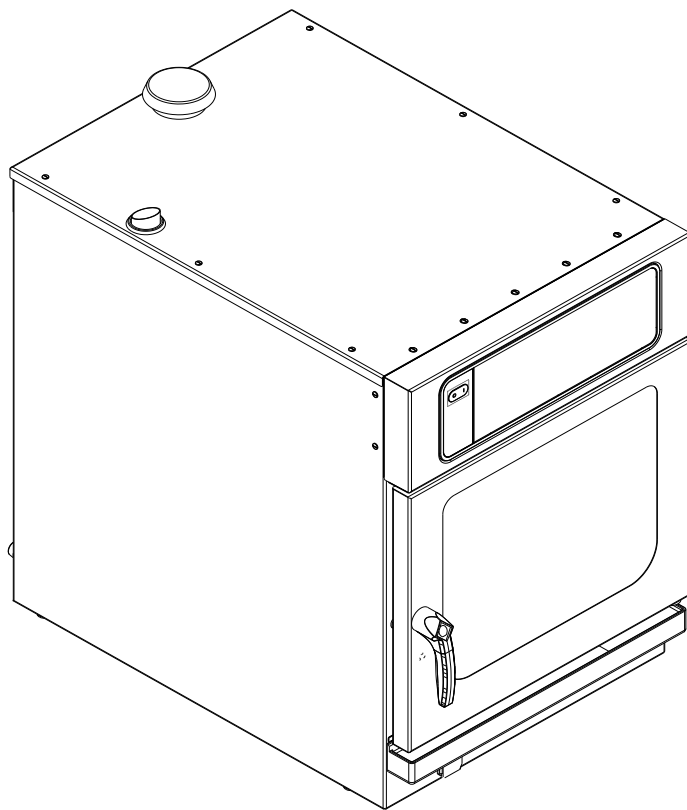Operating instructions

# Combisteamer

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

Unit	Model	Type of energy	Version
SpaceCombi Compact MagicPilot	6.10	Electric	HandClean
			WaveClean
SpaceCombi Junior MagicPilot	6.23		1-point core temperature sensor
			4-point core temperature sensor (optional)
			Software version: 1.49.0.0.

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Operating and display elements
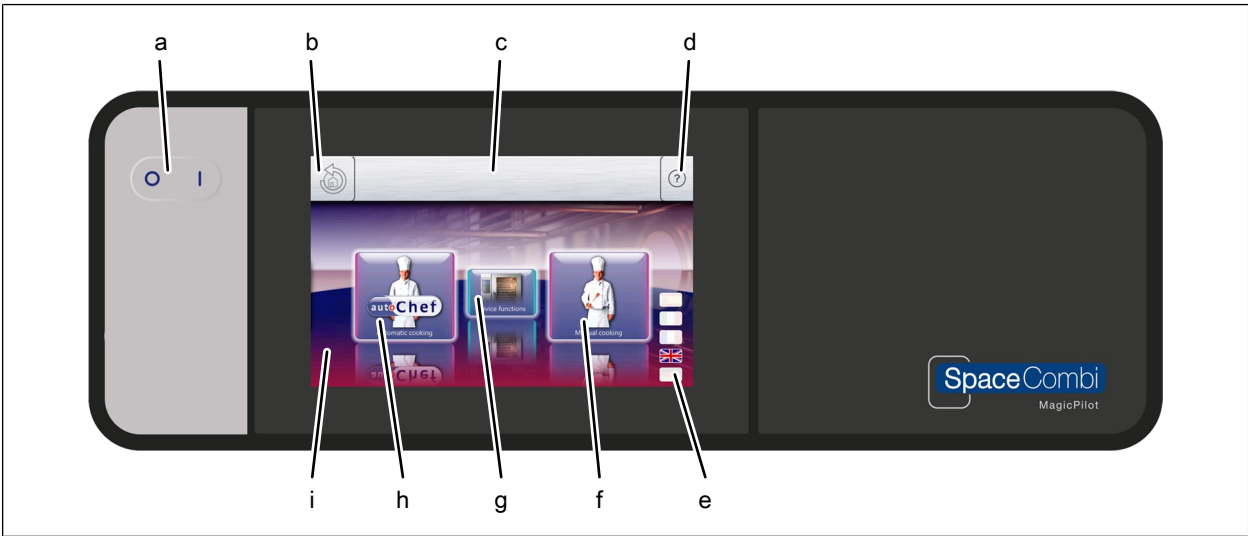
a	*On Off "I O"* button	f	"Manual cooking" button
b	*Back* button	g	"Equipment functions" button
c	Information bar	h	"Automatic cooking" button
d	*Help* button	i	Operating element with touch-screen
e	*Language selection* button		

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.

Operating instructions

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, CO_2 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.

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- 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
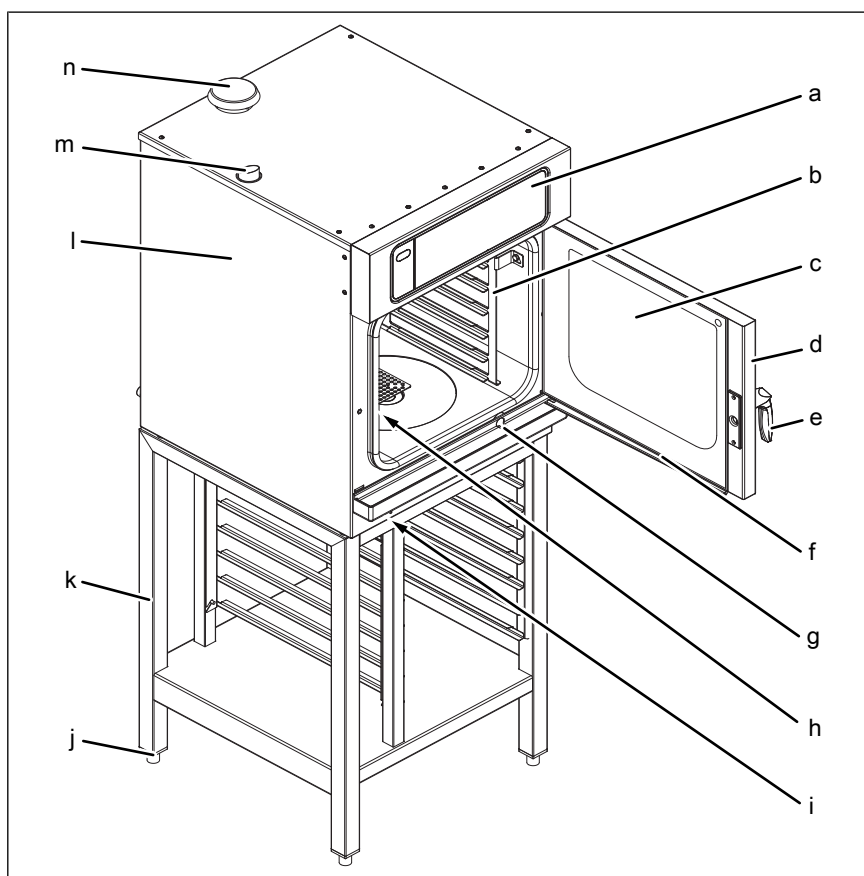
Image: SpaceCombi with base frame

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 optimisation system (optional)

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- Cooking zone door hinged at right
- Cooking zone door hinged at left (optional)
- WaveClean
- AutoShower
- Barcode scanner (optional)
- Steam Exhaust System (SES)

3.2.2 Operating modes

Manual cooking

In the Manual cooking mode, individual cooking modes and equipment functions can be actuated directly. The various cooking modes and equipment functions can be modified individually.

Automatic cooking (autoChef)

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

3.2.3 Types of cooking

Steaming

Steaming is a cooking mode where the food to be cooked is cooked gently in steam in a temperature range of 30 °C to 130 °C.

Combisteaming

Combisteaming is a cooking mode that can be used to cook large roasts, casseroles and baked goods in a temperature range of 30 °C to 250 °C.

Hot air

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

Perfection (regeneration)

Perfection is a cooking mode that can be used to prepare cooled cooked food quickly in a temperature range of 30 °C to 150 °C and then keep it warm.

Delta-T cooking

Delta-T cooking is a cooking mode where the cooking temperature depends on the core temperature of the food being cooked.

The cooking temperature is always higher than the current core temperature by the set value (Delta-T value, cooking temperature difference). The resulting cooking time is longer than with other cooking modes.

Delta-T cooking is especially well-suited for general cooking. The food being cooked remains tender and juicy with little weight loss.

Low-temperature cooking

Low-temperature cooking is a cooking mode where the food to be cooked is cooked in an especially gentle manner in a temperature range of 30 °C to 100 °C.

The cooking time is considerably longer than at higher temperatures, but no supervision is required and the cooking time can be extended considerably without any loss in quality.

The food being cooked remains tender and juicy with little weight loss.

Baking

Baking is a cooking mode where the food to be cooked is cooked and browned by hot air in a temperature range of 30 °C to 220 °C; this opens up the texture of the food. Humidification and an associated idle time may precede baking.

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:

PerfectHold

PerfectHold is a cooking function where the prepared food is held in the unit in a temperature range of 50 °C to 100 °C after the actual cooking process until it is ready to be served.

Ready2Cook (preheating)

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

With Ready2Cook, the cooking zone can automatically be heated or cooled to the correct starting temperature.

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.

Steam Exhaust System (SES)

This function is activated by default for all cooking programs that have a cooking time longer than 6 minutes.

The Steam Exhaust System (SES) is activated automatically shortly before the end of cooking.

After the cooking time, the Steam Exhaust System (SES) extracts the steam from the cooking zone. It is then possible to open the cooking zone door without risk of injury.

RackControl

With the expanded cooking function RackControl, different foods such as potatoes, cauliflower, peas, carrots and meat can be cooked simultaneously for different times.

RackControl monitors the various cooking times in one process. When one cooking time has elapsed, a signal sounds and the food being cooked can be removed. RackControl is ideal for rolling cooking.

FamilyMix

With the expanded cooking function FamilyMix, the appropriate cooking programs are displayed in the *Automatic cooking (autoChef)* menu for the currently set cooking mode. The cooking programs displayed have the same cooking climate and an identical or shorter cooking time. Tapping the individual suggestions transfers the cooking times for the individual products to the RackControl function and these can then be started when desired during the cooking process.

Manual humidification

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

Manual humidification can be used only in the hot air and Delta-T hot air cooking modes.

Idle time

With the idle time expanded cooking function, a cooking step can be inserted during which the heating and the fans are programmed to switch off for a certain period of time.

The info step can be used to display addition information while a cooking program is running.

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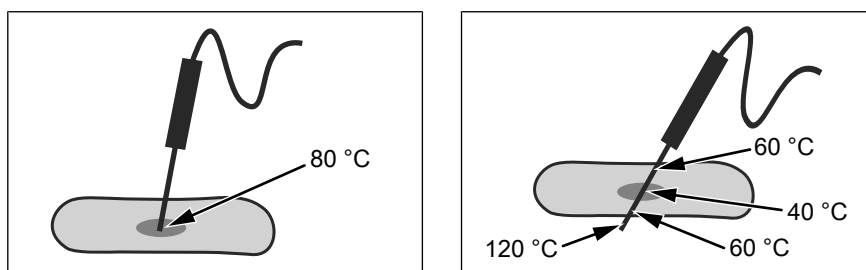
Image: Core temperature measurement with 1- or 4-point core temperature sensor

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

3.2.6 Barcode scanner

The barcode scanner scans the barcode on the packaging of the food to be cooked and transmits it to the unit. The unit then searches for the appropriate cooking program for the food to be cooked. If several appropriate cooking programs are found, they are displayed in a list.

A prerequisite is that the cooking programs are assigned a corresponding identification when saved.

3.2.7 USB port

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

HACCP logs can be exported via the USB port.

A wireless or corded barcode scanner (optional) can be connected to the USB port.

3.2.8 HACCP logging

All cooling programs run are recorded in the HACCP log.

The data are exported via the USB port.

3.2.9 VideoAssist

VideoAssist can be used to display videos with additional explanations regarding operation.

3.2.10 WaveClean automatic cleaning

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.

3.2.11 CombiDoctor (self-diagnostic program)

CombiDoctor uses a selectable self-diagnostic program to check the components used for climate control and cleaning.

3.3 Operating, control and display element functions

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

Symbol	Operating and display element	Function
O I	*On Off "I O"* button	• Switch unit on "I" • "O" switches off the unit
autoChef	"Automatic cooking" button	• Opens the *Automatic cooking* menu for selection of programs
	"Manual cooking" button	• Opens the *Manual cooking* menu for selection of the cooking modes
	"Equipment functions" button	• Opens the *Equipment function* menu for selection of cleaning and settings

Symbol	Operating and display element	Function
	Language selection button	• Indicates that the operating language for the unit can be selected here by tapping a country's flag Selection and the number of selectable languages can be specified in the *Equipment functions* menu in the "Languages" settings field.
	Back button	• Tapping once returns the user to the previous menu • Tapping twice returns the user directly to the main menu
	Help button	• Displays the help texts for the active menu or window.

3.4 Application

3.4.1 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

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
Combisteaming	150	30 - 250	1
Hot air	180	30 - 300	1
Regeneration	50	30 - 150	1

3.4.3 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 incre- ments (°C)
Steaming	70	0 - 99	1
Combisteaming	70	0 - 99	1
Hot air	70	0 - 99	1
Regeneration	50	20 - 99	1

3.5 MagicPilot equipment controls
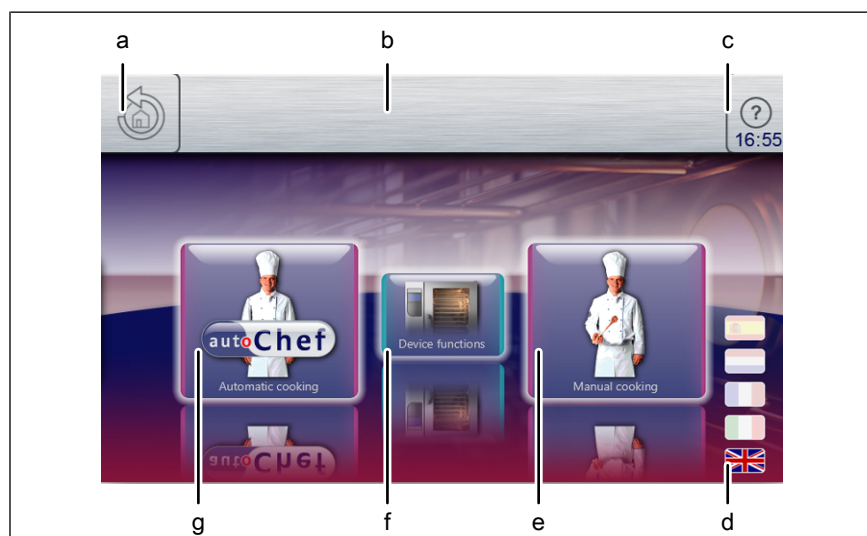
Image: Main menu

a	*Back* button	e	"Manual cooking" button
b	Information bar	f	"Equipment functions" button
c	*FlexiHelp* button	g	"Automatic cooking" button
d	*Language selection* button		
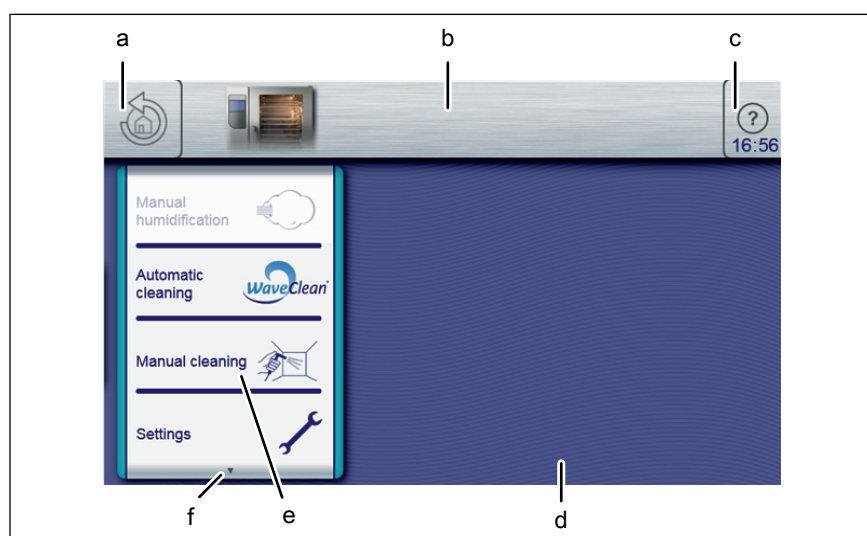
Image: Equipment functions menu

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a	*Back* button	d	Window
b	Information bar	e	*Manual cleaning* field
c	*Help* button	f	N*ext page* arrow symbol
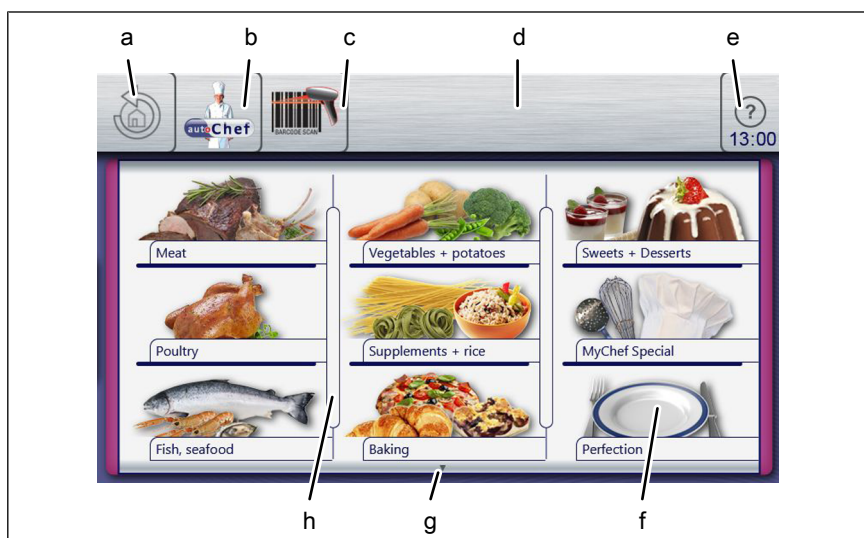
Image: Automatic cooking, AutoChef menu

a	*Back* button	e	*FlexiHelp* button
b	"autoChef" button	f	"Perfection" field
c	*Barcode scanner* button	g	*Next page* arrow symbol
d	Information bar	h	Separating bar
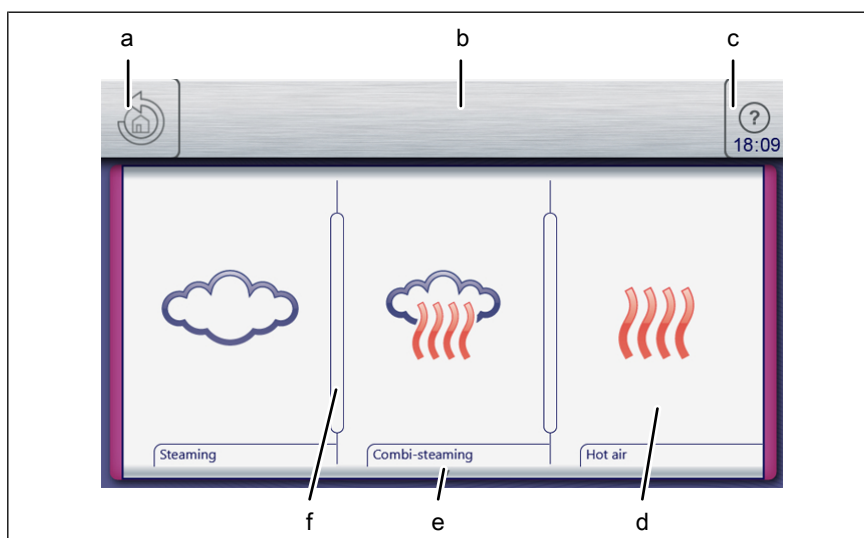
Image: Manual cooking menu

a	*Back* button	d	"Hot air" field
b	Information bar	e	*Next page* arrow symbol
c	*FlexiHelp* button	f	Separating bar

3.5.1 Touchscreen operation
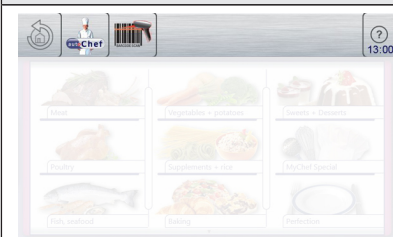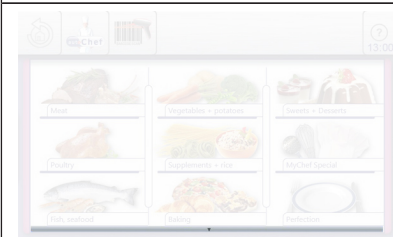
The touchscreen can be operated with latex gloves.
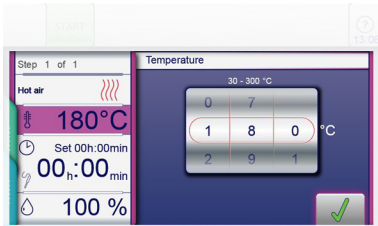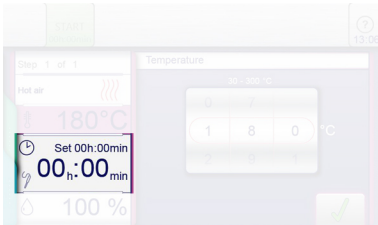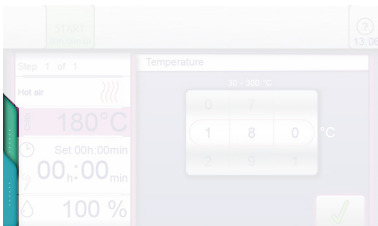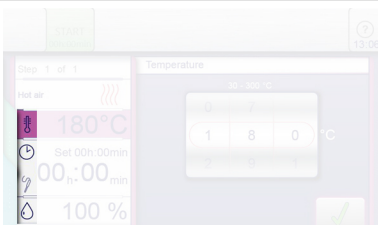
Tapping on the touchscreen executes commands that operate the unit.

Action	Function
Tap	To select or activate display elements such as buttons, fields, tabs.
Tap twice	To execute special functions by tapping a button twice rapidly
Wiping gesture	To change the page or the set value by moving up, down, to the left or to the right with the fingertip after first tapping and then maintaining contact with the field to be changed.

3.5.2 Display elements

The following table lists the basic display elements of the unit's control system with examples.

Symbol	Display element	Function
	Information bar	The information bar is the uppermost bar on the touchscreen and visible at all times.
		The information bar is used to display current information, for instance, categories or cooking programs.
	Menu	Menus have a coloured border that identifies the associated subject.
		• Blue for equipment functions
		and
		• Violet for cooking functions.
		Menus frequently contain vertical separating bars to simplify wiping gestures.
		Menus represent central entry points and provide an overview of the selectable functions and submenus.
	Page	Pages are the areas with content in windows and menus. Several pages can follow one another in sequence.
		An arrow symbol displays further pages. Changing to the next or the previous page is accomplished by wiping up or down.

Symbol	Display element	Function
	Window	Windows have a coloured border and are opened from menus or higher-level windows.
		Functions are executed and settings displayed in windows.
		Depending on the function, there are several window types, for instance, Find.
	Field	Fields are areas in windows or menus defined by separating bars.
		Tapping fields opens functions and settings.
	Button	Buttons are areas enclosed by borders in windows or menus.
		Tapping buttons confirms settings. Buttons control functions and are used to navigate in menus and windows.
	Tab	A *blue* and a *green* tab are located on the left side of the touchscreen. The tabs are available only in the cooking step display.
		Tapping the tabs offers quick access to equipment functions and cooking program functions.
	Display	Displays are information-containing areas in windows.
		Displays show entries and current information some of which may be operated by tapping.
	Symbol	Symbols are graphical elements in windows and in the toolbar.
		Symbols indicate current states and possible functions some of which may be operated by tapping.
	Roller	Rollers are areas where settings can be made by means of wiping gestures.

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Symbol	Display element	Function
	Lock	This symbol indicates that screen lock has been activated. Only the lock symbol is active. If the operator taps on the lock symbol, a numeric keypad appears. The screen is unlocked by entering a specific combination of numbers.

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 *Combisteaming* 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

> ℹ️ Explanatory video clips can be selected under VideoAssist by press the Help button.

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.

  ↪ The control system starts the power-on process automatically. The progress bar at the lower edge of the touchscreen displays the status of the process.

↪ The main menu appears after 1 minute and the unit is ready for use.

5.1.2 Switching off

> ℹ️ Fans may continue to run for cooling; the unit's control system is disconnected from power.

→ 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
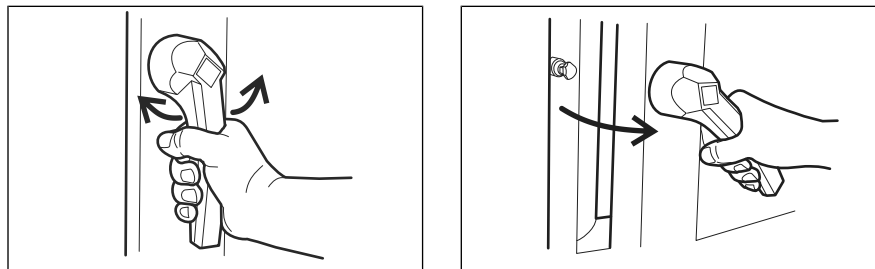
Image: Opening the single-stage door latch

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

  ↪ The cooking zone door opens.

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

2. Open the cooking zone door completely.

5.2.2 Close
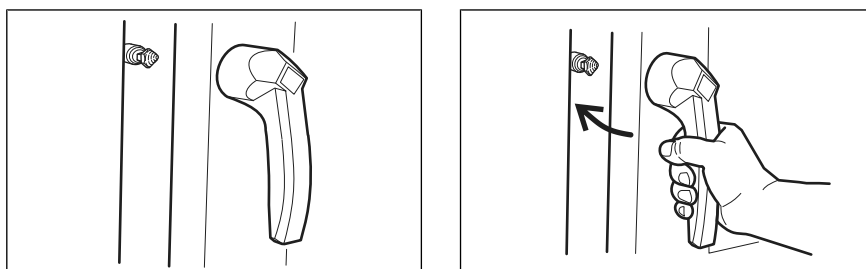
Image: Closing the single stage door latch

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.

ℹ️

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
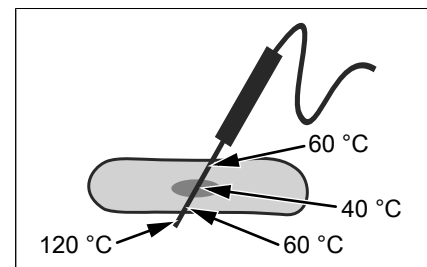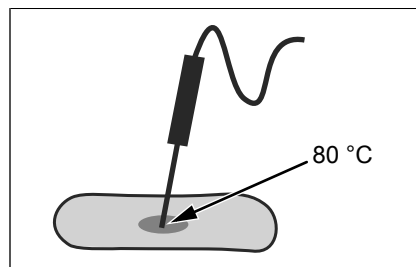
Image: Core temperature sensor with one and four measuring points

→ 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 a void 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
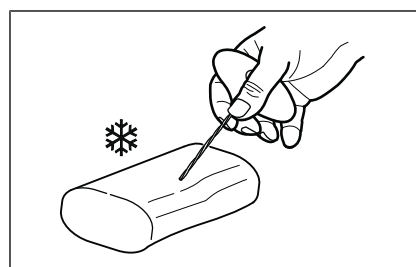
Image: Drilling a hole with a hand drill

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

Image: PIN entry window

Requirement The unit is on

The main menu is displayed

1. Tap the "Equipment functions" button.
   ↳ The *Equipment functions* menu is displayed.
2. Tap the "Settings" field.
   ↳ The *PIN* window opens.
3. Enter the password.
4. Tap the *Confirm* button.
   ↳ The *Equipment settings* menu is displayed.

↳ The basic settings can be changed.

The unit has default settings when it is delivered.

These fields can be modified in the " Setting" window:

- Equipment information (may only be opened)
- Export HACCP
- Settings for favourites
- CombiDoctor

- Select languages
- Audio settings
- Select signal tones
- Date and time
- Select cookbook
- Import the manufacturer's cookbook
- Cookbook lock
- Import HansDampf programs
- Software update
- Import additional content
- Export log data
- Set units

These fields are switched on or off in the "Setting" window:

- Water filter maintenance on or off
- QualityControl on or off
- Eco display on or off
- Inhibit operation on or off

5.5.2 Retrieving equipment information

(i) The equipment information contains data on the software and hardware version, the serial number of the unit and contact data.

Requirement The *Setting* menu is displayed

→ Tap the "Equipment information" field.
  ↳ The *Equipment information* window is displayed.
↳ Equipment information can now be read.

5.5.3 Setting the date and time

ℹ️   Observe the displayed date and time format carefully. If values are invalid, the entry is not accepted.

Image: Date and time setting window

Requirement   The *Settings* menu is displayed

1. Tap the "Set date and time" field.
   ↳ The *Setting* window opens.
   ↳ The *Keypad* opens.
2. Enter the date and time.
3. Tap the Confirm button.
   ↳ The *Keypad* closes.

↳ The date and time are set.

5.5.4 Presetting the language selection

ⓘ A maximum of 5 languages can be specified for language selection in the main menu.

ⓘ Highlighted fields represent the specified languages.

Fields that are not highlighted are languages that have not been specified.

ⓘ The currently set language cannot be deselected.

Image: Language setting window

Requirement The *Setting* menu is displayed

1. Tap the "Select language" field.
   ↪ The *Languages* menu is displayed.
2. Select or deselect the language by tapping the fields with the country's flag.
   ↪ The selected languages are displayed.
3. Tap the "OK" button.
↪ Languages have been preset for language selection and are available in the main menu.

5.5.5 Activating and cancelling inhibit operation

Activating inhibit operation

Requirement The "Inhibit operation ON" function is activated in the *Setting* menu

→ Tap and hold the centre of the information bar for 3 seconds.
↳ The FlexiHelp button disappears and the lock symbol appears in the information bar.

↳ The touchscreen is locked.

Cancelling inhibit operation

Image: Unlock the main menu by entering the PIN

Requirement The touchscreen is locked

1. Tap the lock symbol.
   ↳ The Keypad opens.
2. Enter the password.
   ↳ Inhibit operation is cancelled by entering the password "369".

↳ The lock symbol and the keypad disappear. The *FlexiHelp* button appears in the information bar and the touchscreen is unlocked.

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5.6 Basic functions

5.6.1 Setting the cooking temperature

i   The temperature range differs, depending on the cooking mode. At a cooking temperature outside the allowed temperature range, the display turns red.
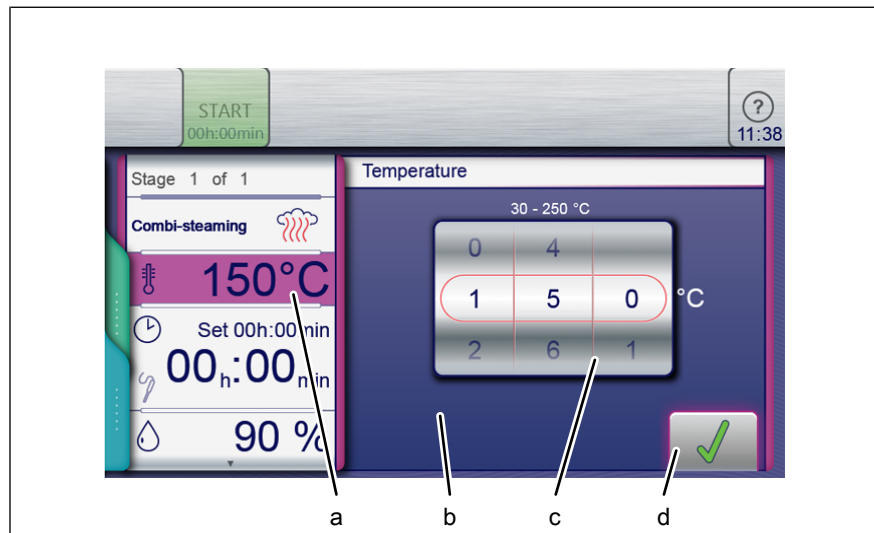
Image: Cooking temperature setting window

a	*Temperature* field	c	Roller
b	*Setting* window	d	*Confirm* button

Requirement   Cooking program selected

→ Tap the *Cooking temperature* field.

  ↪ The *Setting* window is displayed.

→ Tap the *Temperature* field.

→ Using a wiping gesture, set the rollers to the desired temperature.

  ↪ Wipe up / down to increase / decrease the cooking temperature.

→ Tap the *Confirm* button.

  ↪ The *Setting* window closes.

  ↪ The *Cooking mode* window displays the set cooking temperature.

↪ The cooking temperature is set.

5.6.2 Setting the cooking time and continuous operation
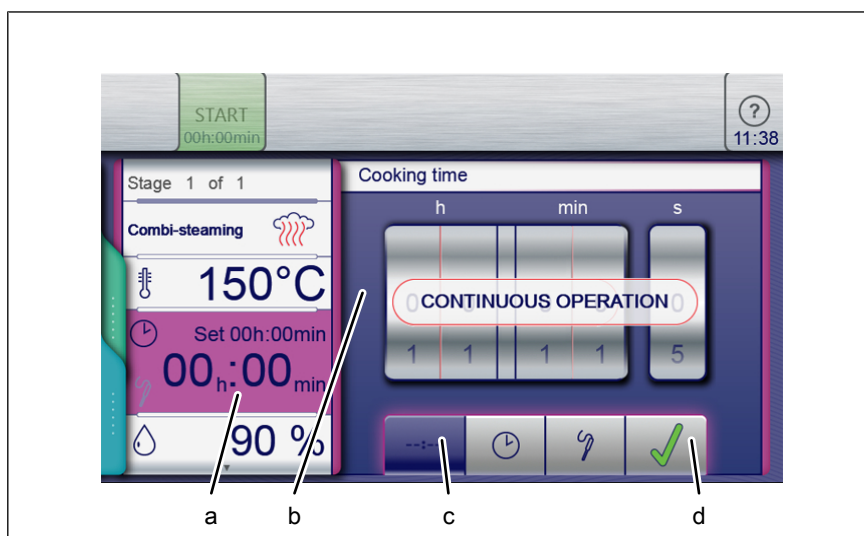
Image: Setting the cooking time to continuous operation

a	*Cooking time* field	c	*Continuous operation* button
b	*Setting* window	d	*Confirm* button

Requirement Cooking program selected

1. Tap the *Cooking time* field.
   ↳ The *Setting* window is displayed.
2. Tap the *Continuous operation* button.
3. Tap the *Confirm* button.
   ↳ The *Setting* window closes.
   ↳ The *Cooking mode* window displays the cooking time.

↳ The cooking time is set to continuous operation and will end after 24 hours.

Setting the cooking time
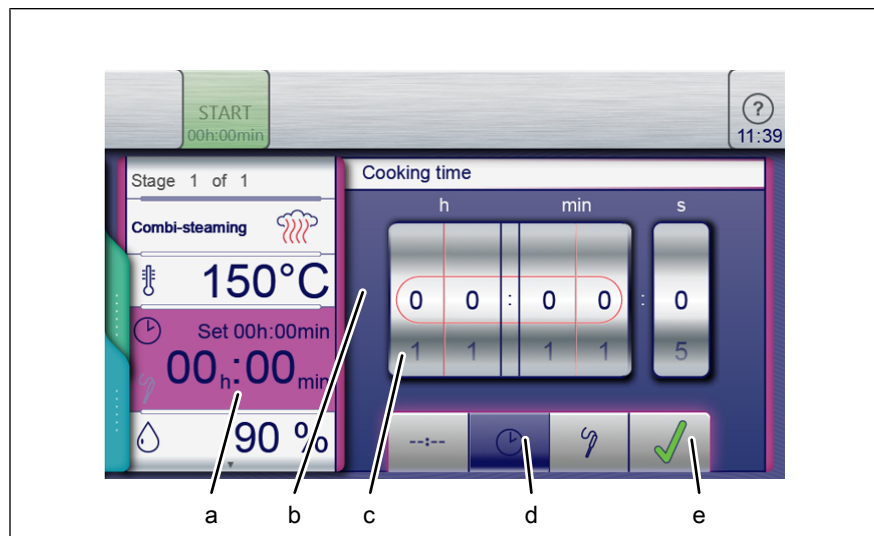
Image: Setting the cooking time

a	*Cooking time* field	d	*Cooking time* button
b	*Setting* window	e	*Confirm* button
c	Roller		

Requirement Cooking program selected

1. Tap the *Cooking time* field.
   ↪ The *Setting* window is displayed.
2. Tap the *Cooking time* button.
3. Using a wiping gesture, set the rollers to the desired temperature.
   ↪ Wipe up / down to increase / decrease the cooking time.
4. Tap the *Confirm* button.
   ↪ The *Setting* window closes.
   ↪ The *Cooking mode* window displays the cooking time.
↪ The cooking time is set.

5.6.3 Setting the core temperature
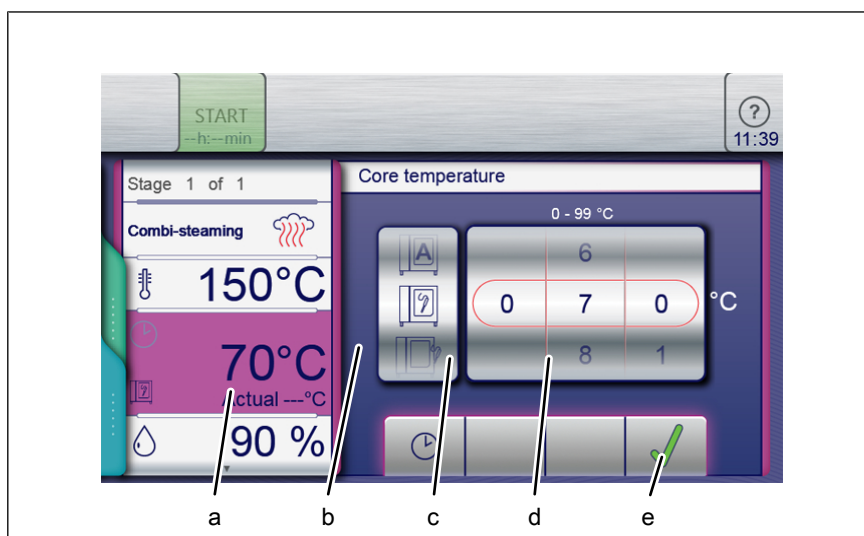
Image: Core temperature setting window for internal and external display

a	*Core temperature* field	d	*Temperature* roller
b	*Setting* window	e	*Confirm* button
c	*(optional)* roller		

Requirement Cooking program selected

Cooking time set

1. Tap the *Cooking time* field.
   ↪ The *Cooking time* setting window is displayed.
2. Tap the *Core temperature* button.
   ↪ The *Core temperature* setting window is displayed.
3. Using a wiping gesture, set the rollers to the desired temperature.
   ↪ Wipe up / down to increase / decrease the core temperature.
4. Tap the *Confirm* button.
   ↪ The *Setting* window closes.
   ↪ The *Cooking time* field changes to the *Core temperature* field.

5.6.4 Setting the fan speed and direction of rotation
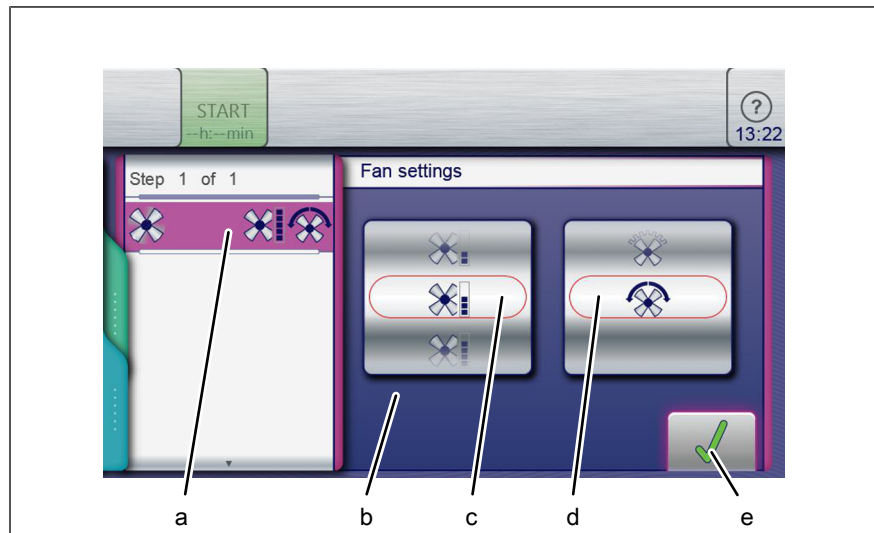
Image: Setting the fan speed and direction of rotation

a	*Fan setting* field	d	*Fan rotation direction* roller
b	*Setting* window	e	*Confirm* button
c	*Fan speed* roller		

Requirement Cooking program selected

1. Tap the *Fan setting* field.
   ↳ The Setting window opens.
2. Using a wiping gesture, set the *Fan speed* roller to the desired value.
3. Using a wiping gesture, set the *Fan rotation direction* roller to the desired value.
4. Tap the *Confirm* button.
↳ The fan speed and fan rotation direction are set.

5.6.5 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.

5.6.6 Exporting the HACCP log

Requirement USB flash drive inserted

User logged in with password under equipment settings

1. Tap the "Export HACCP" field.
   ↳ The *Operating instructions* window opens.
2. Tap the *Confirm* button.
   ↳ The HACCP log is exported to the USB flash drive.
   ↳ The *Confirm* window opens.
3. Tap the *Confirm* button.
   ↳ the *Confirm* window closes.
↳ The HACCP log is exported to the USB flash drive.

5.7 Equipment functions

Various functions or settings can be selected in the "Equipment functions" menu.

5.7.1 Opening the Equipment function menu

i All equipment functions can also be accessed from within a cooking program by tapping the *blue* tab.

Requirement The unit is on

The main menu is displayed

→ Tap the Equipment functions button.
   ↳ The Equipment functions menu is displayed.

5.8 Manual cooking

Cooking modes and other functions are available in the manual cooking mode. Selecting one of the components automatically creates a single-step cooking program.

5.8.1 Opening the Manual cooking menu

Requirement The unit is on

The main menu is displayed

→ Tap the "Manual cooking" button.
   ↳ The *Manual cooking* menu is displayed.

5.8.2 Creating a cooking program

Requirement The unit is on

The *Manual cooking* menus is displayed

Cooking mode selected

1. Tap the *Cooking temperature* field.
   ↳ The *Setting* window is displayed.
2. Using a wiping gesture, set the rollers to the desired value.
3. Tap the *Confirm* button.
   ↳ The *Setting* window closes.
4. Tap the *Cooking time* field.
   ↳ The *Setting* window is displayed.
5. Tap the *Continuous operation* button or the *Cooking time* button or the *Core temperature* button.
6. Using a wiping gesture, set the rollers to the desired value.
7. Tap the *Confirm* button.
   ↳ The *Setting* window closes.
8. Tap cooking zone humidity.
   ↳ The *Setting* window is displayed.
9. Using a wiping gesture, set the roller to the desired value.
10. Tap the *Confirm* button.
    ↳ The *Setting* window closes.
11. Use a wiping gesture to change to the next page and make further settings.
12. Tap the *Fan* field.
    ↳ The *Setting* window is displayed.
13. Set the fan speed and direction of rotation.
14. Using a wiping gesture, set the rollers to the desired value.
15. Tap the *Confirm* button.
    ↳ The *Setting* window closes.
16. Tap the *green* tab.
    ↳ The *green* tab opens.
17. Save or start the cooking program.

5.9 User's own cooking programs

Cooking modes and other functions are available in the *Manual cooking* menu. Using these components, users can create their own programs.

5.9.1 Creating a cooking program

Requirement The *Manual cooking* menu opens

1. Tap the field for the desired cooking mode.
   ↳ The first step of the cooking program is created.
   ↳ The cooking program step display reads "Step 1 of 1".

2. Modify the desired settings for the first step.
   ↳ The first step of the cooking program has been created.

Adding cooking program steps

ℹ Up to 20 steps can be added to a cooking program.
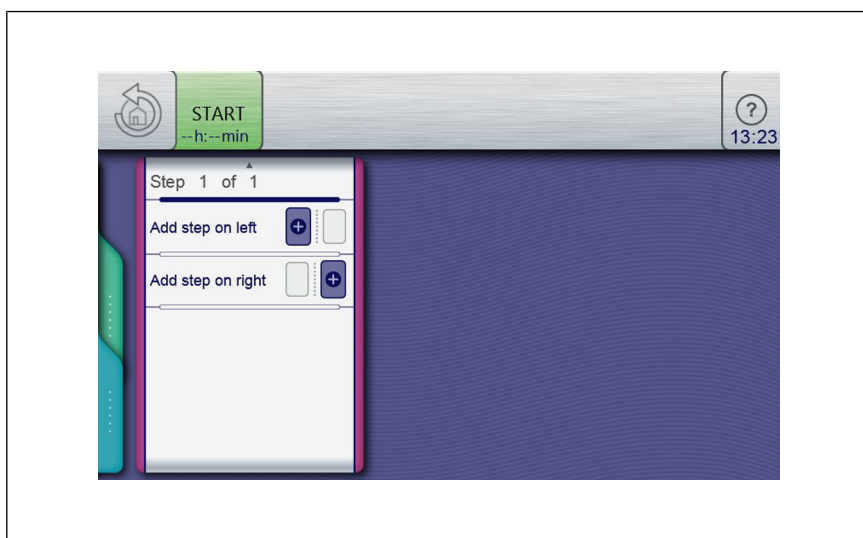
Image: Adding a step in the menu item

Requirement Cooking program is created and is open

1. A wiping gesture upward opens the next page.
   ↳ The next page is displayed.
2. Tap the field " Add step at the left".

or

3. the field "I had step at the right".
   ↳ The "New step" window opens.
4. Select the cooking mode or function in the window by tapping it.
   ↳ The cooking program step display in the window shows the current position of the new step in the cooking program.
5. Modify the settings for the step.

↳ The new step is added.

Deleting a cooking program step

ⓘ If a cooking program has only one step, it cannot be deleted. The function is not active.
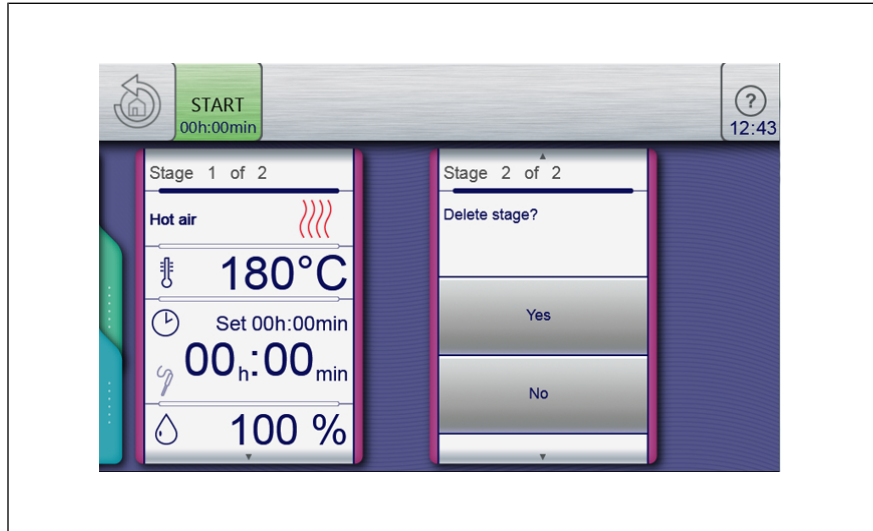
Image: Deleting a step

Requirement Cooking program is created and is open

1. Select the step.
2. A wiping gesture upward opens the next page.
   ↳ The next page for the step is displayed.
3. Tap the "Delete step" field.
   ↳ The *Delete* window is displayed.
4. Tap the "Yes" button.
   ↳ This deletes the step.
   ↳ The positions of the remaining steps in the cooking program are updated.

↳ The step is deleted.

5.9.2 Saving the cooking program

i Cooking programs that have been created can be saved prior to starting or after completion of the cooking program.

i To save a cooking program, at least one cooking program name and one category must be specified.
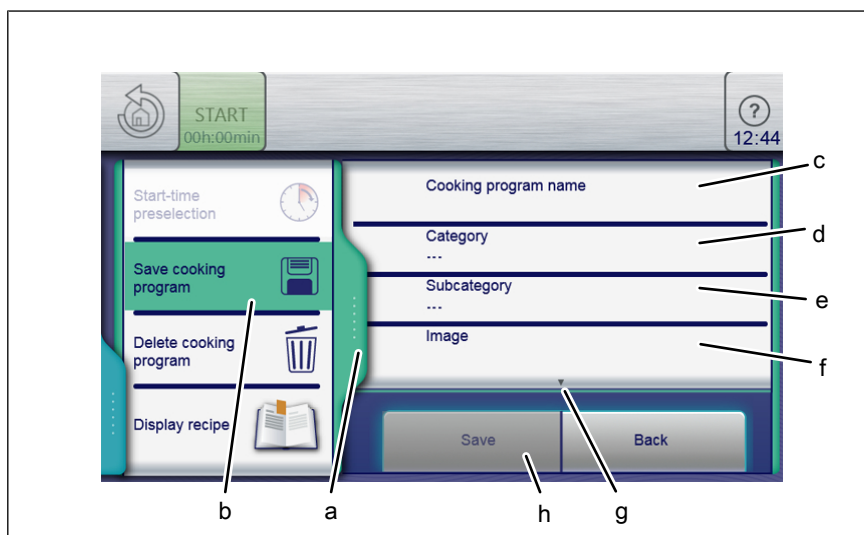
Image: Green tab and cooking program in the Save window

a	*Green* tab	e	"Subcategory" field
b	"Save cooking program" field	f	"Image" field
c	"Cooking program name" field	g	*Next page* arrow symbol
d	"Category" field	h	"Save" button

Requirement Cooking program is created and displayed

1. Tap the *green* tab.
   ↳ The *Tab* window is open.
2. Tap the "Save cooking program" field.
   ↳ The *Save* window is open.
↳ Save after making the entries.

Saving the cooking program name
1. Tap the "Cooking program name" field.
   ↳ The *Keypad* menu is displayed.
2. Views the keys to enter the desired program name.
3. Tap the *Confirm* button.
   ↳ The *Keypad* menu closes.
   ↳ The program name is displayed in the *Save* window.

Entering a category

1. Tap the "Category" field.
   ↳ The *Automatic cooking (autoChef)* menu is displayed.
2. Tap the field with the desired *Category*.
   ↳ The category is set.
   ↳ The *Automatic cooking (autoChef)* menu closes.
   ↳ The category is displayed in the *Save* window.

Entering a subcategory (optional)

1. Tap the "Subcategory" field.
   ↳ The *Subcategory* menu is displayed.
2. Tap the field with the desired *Subcategory*.
   ↳ The subcategory is set.
   ↳ The *Subcategory* menu closes.
   ↳ The subcategory is displayed in the *Save* window.

Assigning an image (optional)

1. Tap the "Image" field.
   ↳ The *Image* menu is displayed.
2. Select a photo by tapping it.
3. Select the location to save the photo.
4. Tap the "Photos in unit" button or the "Photos on USB flash drive" button.
   ↳ The photo is selected.
   ↳ The *Image* menu closes.
   ↳ The name of the photo is displayed in the Save window.

Assigning a recipe (optional)

1. Tap the "Recipe" field.
   ↳ The *Recipe* menu is displayed.
2. Tap the "Empty recipe" field.
3. Select the save location.
4. Tap the "Recipes in unit" button or the "Recipes on USB flash drive" button.
   ↳ The recipe is set.
   ↳ The *Recipe* menu closes.
   ↳ The name of the recipe is displayed in the *Save* window.

Selecting favourites (optional)

1. Tap the "Show favourites" field.
   ↳ The *Show favourites* menu is displayed.
2. Tap the "Yes" button or the "No" button.
   ↳ Tapping Yes displays the cooking program in the Favourites menu.

Selecting characteristics of the food to be cooked (optional)

1. Tap the "Frozen food" field.
   ↳ The *Frozen food* menu is displayed.
2. Tap the "Yes" button or the "No" button.
   ↳ Tapping Yes selects the food to be cooked as a frozen food.

Assigning an identification (optional)

1. Tap the "Identification" field.
   ↳ The *Identification* menu is displayed.
2. Tap the *Barcode scanner* button.
   ↳ Scan the barcode and assign to a cooking program or to food to be cooked.

Selecting QualityControl

1. Tap the "QualityControl" field.
   ↳ The *QualityControl* menu is displayed.
2. Tap the "No" button.
   ↳ QualityControl is deactivated for the cooking program.
3. Tap the "Yes" button.
   ↳ Tapping Yes sets the cooking program for a minimal amount of food to be cooked.

↳ QualityControl automatically adjusts the cooking time for a larger charge.

5.9.3 Exporting a cooking program

ⓘ   Previously exported cooking programs on the USB flash drive will be overwritten.

Requirement Cooking program open
Cooking program saved
USB flash drive inserted

1. Tap the *green* tab.
   ↳ The *Tab* window is open.
2. Tap the "Export cooking programs" field.
   ↳ The *Operating instructions* window opens.
3. Read the displayed operating instructions.
4. Tap the *Confirm* button.
   ↳ The cooking program is exported to the USB flash drive.
   ↳ The *Confirm* window is displayed.
5. Tap the *Confirm* button.
   ↳ The *green tab* window closes.

↳ The cooking program is exported.

5.10 Automatic cooking (autoChef)

In the "Automatic cooking" mode, all cooking programs stored in the unit are available. The cooking program is selected in the *Automatic cooking* menu.

5.10.1 Opening the Automatic cooking menu

Requirement The unit is on

The main menu is displayed

→ Tap the "Automatic cooking" button.
  ↳ The *Automatic cooking (autoChef)* menu is displayed.

5.10.2 Finding and opening a cooking program

Finding and opening a cooking program by category

Cooking programs can be found in the *Automatic cooking* menu by category and subcategory.

ℹ️ Arrow symbols in a window always display the next or previous page. A wiping gesture upward or downward opens the corresponding window.
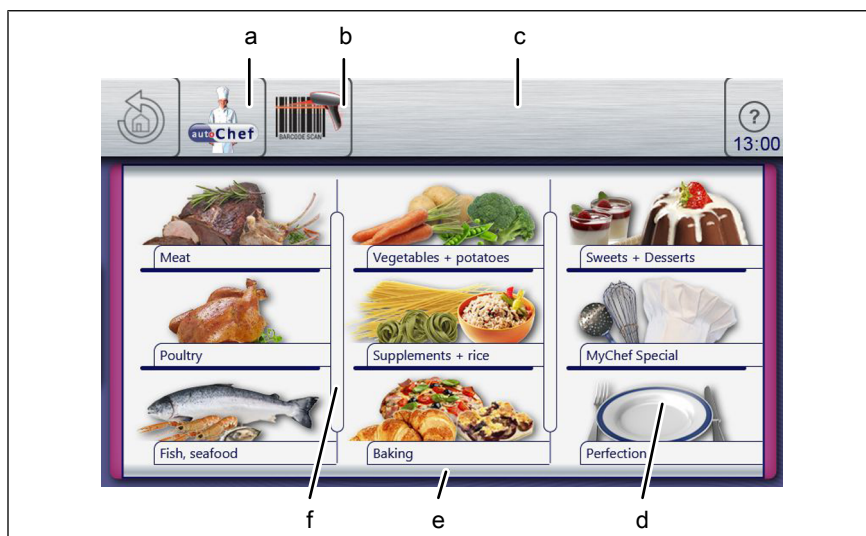
Image: *Automatic cooking* menu

a	"autoChef" button	d	*Category* field
b	*BarcodeScan* button	e	*Next page* arrow symbol
c	Information bar	f	Separating bar

Requirement The unit is on

Main menu is displayed

1. Tap the "Automatic cooking" button.
  ↳ The *Automatic cooking* menu is displayed.

2. Tap the field with the desired category.
   ↪ The Subcategory menu is displayed.
3. Tap the field with the desired subcategory.
   ↪ The Recipe menu with all recipes in the subcategory is displayed.
4. Tap the field with the desired recipe.
   ↪ The cooking program is selected and being loaded.
   ↪ The cooking program steps are displayed.

↪ The cooking program is open.

Finding and opening a cooking program in the cookbook

All cooking programs are saved in the cookbook in alphabetical order.
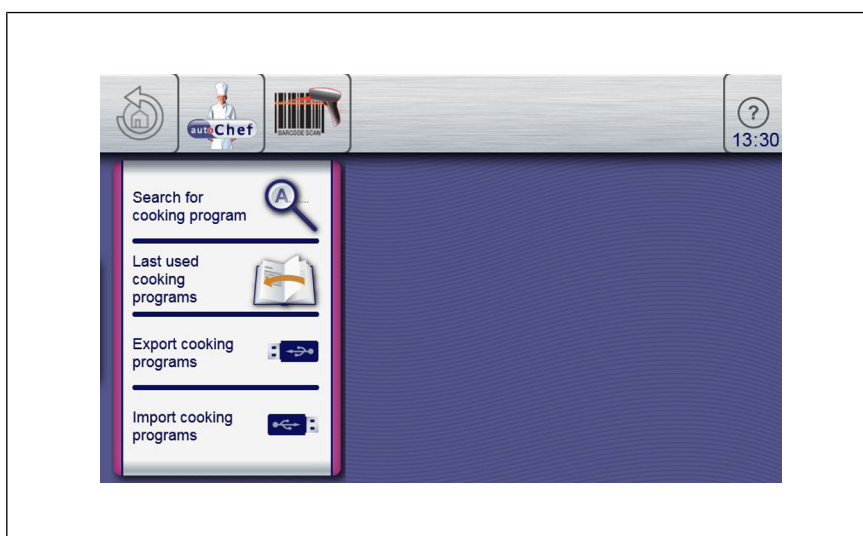
Image: Find cooking program window

Requirement The unit is on

Main menu is displayed

1. Tap the "Automatic cooking" button.
   ↪ The Category menu is displayed.
2. Tap the "autoChef" button in the information bar.
   ↪ The *autoChef* window is displayed.
3. Tap the *Find cooking program* field.
   ↪ The *Entry* window is displayed.
4. Using the keypad, enter the letters for the name to be found.
   ↪ A filtered list is displayed in the *Result* window.
5. Tap the field with the name found.
   ↪ The cooking program is selected and being loaded.
   ↪ The cooking program steps are displayed.

↪ The cooking program is open.

5.10.3 Starting the cooking program

The current step in the cooking program is highlighted. Upon completion, the following step automatically appears in the display.

Requirement Cooking program open

1. Tap the "START" button in the information bar.
   ↳ The cooking program starts.
   ↳ The "START" button in the information bar changes to the "STOPP" button.
   ↳ The remaining cooking program time is displayed in the "STOPP" button.
↳ The cooking program is started.

5.10.4 Ending the cooking program

Requirement Cooking program started

Cooking program time has not elapsed

1. Tap the "STOPP" button in the information bar.

or

2. Wait for the cooking time to end.
   ↳ Cooking program has ended.
   ↳ The "STOPP" button in the information bar changes to the "START" button
↳ The cooking program has ended.

ℹ If the cooking zone door is not opened, the fan continues to run at a low speed at intervals. This achieves even cooking.

5.10.5 Modifying the cooking program

ℹ Tabs available only within cooking programs or the cooking step display. Tapping the tabs provides faster access to their functions.

ℹ The current step in the cooking program is highlighted and can be modified. All settings of a step can be modified.

ℹ After the settings are made, the modified cooking program can be saved. The cooking program is overwritten if a new cooking program name is not specified.

Modifying a cooking program after the program has started

Requirement Cooking program started

Cooking program has not elapsed

1. Modify the settings for the current step.
   ↳ The modifications of the step become active immediately.
   ↳ The modifications of the step are displayed.
2. Tap the "Continue" field.
   ↳ The active step is being ended.
   ↳ The next step is being started.
   ↳ Steps advance in the *Settings* window.
↳ The cooking program is modified.

Modifying a cooking program before the program has started

Requirement Cooking program open

Cooking program not started

1. Modify various steps.
2. Use a wiping gesture to reach the individual step to be modified.
3. Modify the settings for the step.
   ↳ The modifications of the step are displayed.
   ↳ The cooking program can be started without being saved.
   ↳ If the modifications are to be saved, continue with the next step.
4. Tap the *green* tab.
   ↳ The *Tab* window is open.

5. Save the cooking program.
    ↳ All modifications to the cooking program are saved.
↳ The saved cooking program is modified.

5.10.6 Deleting a cooking program

Requirement Cooking program open

Cooking program not started

1. Tap the *green* tab.
2. The *Tab* window is open.
3. Tap the "Delete cooking program" field.
    ↳ The *Delete* window is displayed.
4. Tap the "Yes" button.
    ↳ The cooking program is being deleted.
    ↳ The *Confirm* window is displayed.
5. Tap the *Confirm* button.
    ↳ The *green* tab closes.
↳ The cooking program is deleted.

5.10.7 Exporting and importing cooking programs

Exporting a cooking program

When exporting, all user-created cooking programs in the cookbook are exported.

ℹ   Previously exported cooking programs on the USB flash drive will be overwritten.

Image: Export cooking program window

Requirement USB flash drive inserted

Automatic cooking open

User-created cooking programs are saved in the cookbook

1. Tap the "autoChef" button in the information bar.
    ↳ The *autoChef* window opens.
2. Tap the "Export cooking programs" field.
    ↳ The *Operating instructions* window opens.
    ↳ Read the displayed operating instructions.
3. Tap the *Confirm* button.
    ↳ All user-created cooking programs are exported to the USB flash drive from the cookbook.
    ↳ The *Confirm* window is displayed.
4. Tap the *Confirm* button.
    ↳ The *Confirm* window closes.
↳ The cooking programs are exported.

Import cooking programs

When importing, new cooking programs are added to the cookbook.

Existing cooking programs can be overwritten or the file names of the imported cooking programs can have a supplement added.

Requirement USB flash drive inserted

Automatic cooking menu open.

1. Tap the "autoChef" button in the information bar.
    ↳ The *autoChef* window opens.
2. Tap the "Import cooking programs" field.
    ↳ The *Operating instructions* window opens.
    ↳ Read the displayed operating instructions.
3. Tap the *Confirm* button.
    ↳ All cooking programs on the USB flash drive are imported to the cookbook.
    ↳ The *Operating instruction* window is displayed.
4. Tap the "OK" button.
↳ The cooking programs are imported.

5.11 Pausing and finishing use

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

Period of idleness lasting more than 2 days

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

No food to be cooked in the cooking zone

1. Use AutoShower to rinse for 1 minute (see Starting AutoShower).
2. Run the unit in the Steaming mode for 7 minutes at 100 °C.

Period of idleness lasting more than 7 days

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

No food to be cooked in the cooking zone

1. Use AutoShower to rinse for 5 minutes (see Starting AutoShower).
2. Run the unit in the Steaming mode for 1 hour at 100 °C.

6 Cleaning and caring for the unit

⚠️ **CAUTION**
Risk of burns from hot surfaces
• Allow surfaces to cool prior to cleaning.

ATTENTION
Risk of physical damage from extremely abrupt cooling
• Do not cool shock the unit by cooling it abruptly.

ATTENTION
Risk of physical damage from improper cleaning
• Do not clean the unit with a high-pressure cleaner.

6.1 Preventing corrosion

• Keep the surfaces of the unit clean, with access to air.

• Remove lime, grease, starch and protein deposits.

• Remove salt accumulations.

• Expose parts made from non-rusting steel only briefly to contact with highly acidic foods, spices, salts or the like.

• Avoid damaging the stainless steel surface with other metal items, for instance, steel spatulas or steel wire brushes.

• Prevent contact with iron and steel, for instance, steel wool and steel spatulas.

• Do not use bleaching or chlorine-containing cleaning agents.

• Clean contact surfaces with water.

6.2 Remove rust spots

• Remove fresh rust spots with a mild abrasive or fine sandpaper.

• Always remove rust spots completely.

• Expose treated areas to fresh air for at least 24 hours. During this time, do not allow any contact with greases, oils or foods so that a new protective layer can form.

6.3 Cleaning the housing

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 touchscreen

> **ATTENTION**
> **Risk of physical damage from improper cleaning**
> - Do not clean the touchscreen with highly abrasive or chemically aggressive cleaning agents.
> - Do not clean the touchscreen with highly abrasive sponges.

🛈 A cleaning time of 20 seconds is provided. During this time, the touchscreen cannot be operated.

Requirement Equipment function menu displayed

1. Tap the "Clean touchscreen" field.
   ↪ The touchscreen no longer reacts when touched.
   ↪ The *Clean* window opens.
   ↪ The cleaning time is updated.
2. Clean the touchscreen within 20 seconds.
   ↪ The Clean window closes.
   ↪ The equipment function menu is displayed.
   ↪ The touchscreen is clean.

6.6 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.

6.7 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.

6.8 Cleaning the steam outlet
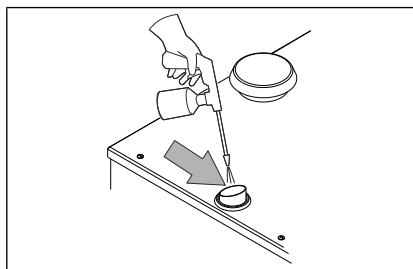
Image: Cleaning the steam outlet

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.

6.9 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.

6.10 Cleaning the cooking zone automatically with WaveClean

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

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

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

6.10.1 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.

6.10.2 Selecting the cleaning level

Requirement The unit is on

Main menu is displayed

1. Tap equipment function.
2. Tap the *WaveClean* symbol.
3. Select the cleaning level.
   ↳ The *Operating instruction* window is displayed.
4. Tap the *Confirm* button.
   ↳ The *Select cleaning level* window is displayed.
5. Tap the "START STOPP" button.
   ↳ If necessary, the cooling zone cools until the cleaning temperature of 60 °C is reached.

6.10.3 Inserting the cleaning cartridge

> ℹ Use only cleaning cartridges with an undamaged wax seal.
>
> If the wax seal is damaged, the cleaner can enter the cleaning circuit prematurely or not dissolve completely, so that complete cleaning is no longer assured.
>
> Insert the cleaning cartridges only when requested to do so.

Requirement Cleaning cartridges sealed and undamaged

1. Open cooking zone door.
2. Remove the cover from the cartridge.
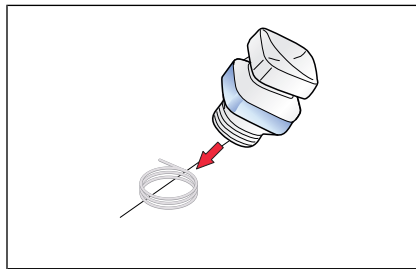
Image: Inserting a cartridge

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

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

4. Close the cooking zone door.

6.10.4 Starting automatic cleaning

Requirement Water connection is opened

The unit is on

Cleaning level selected

Cooking zone temperature at 60 °C

→ Tap the "START STOPP" button.
↪ The display shows the remaining time.

6.10.5 Cancelling automatic cleaning

1. Tap the "STOPP" button.

↪ Automatic cleaning is cancelled.

↪ Automatic rinsing starts and cannot be cancelled.

↪ Upon completion, a request appears to remove the cartridge.

2. Remove the cartridge.

6.10.6 Ending automatic cleaning

Requirement   Automatic rinsing has ended or cleaning time has elapsed

1. Open cooking zone door.
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.

6.11 Cleaning the cooking zone manually

6.11.1 Preparing the cooking zone

ATTENTION
Risk of physical damage from improper cleaning
- Do not clean the unit with a high-pressure cleaner.

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.

6.11.2 Starting the cleaning program

Requirement   The unit is on

→ Tap manual cleaning.

6.11.3 Spraying the cleaner

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.

1. The menu field displays the instruction "Spray cleaner"
2. Put on protective clothing, safety goggles and protective gloves
3. Open cooking zone door.
4. Spray the cooking zone, heat register and fan wheel with cleaner.

6.11.4 Allowing the cleaner to act

→ Close the cooking zone door.
   ↳ The acting time starts.
   ↳ The display shows the remaining acting time.

6.11.5 Starting cleaning

→ The acting time has elapsed, the cleaning process starts automatically.
   ↳ The cooking zone is heated.
   ↳ The display shows the remaining time.

6.11.6 Drying the cooking zone

Requirement Cooking his own door closed

1. The drying process starts automatically.

The cooking zone is heated.

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

6.12 Rinsing the cooking zone door with AutoShower

6.12.1 Starting AutoShower

Image: Starting AutoShower

Requirement The unit is on

Main menu is displayed

Cooking zone temperature less than 70 °C

1. Tap the "Equipment functions" button.
   ↳ The *Equipment functions* menu is displayed.
2. A wiping gesture upward opens the next page.
   ↳ The next page is displayed.
3. Tap the "AutoShower" field.
4. Using a wiping gesture, set the roller to the desired duration.
5. Tap the "Start" button.
   ↳ The "Start" button changes to the "STOPP" button.
   ↳ AutoShower starts.

6.12.2 Stopping AutoShower

1. Press the "STOPP" button or allow time to elapse.
   ↳ AutoShower stops.

6.13 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.

6.14 Inspecting the unit

6.14.1 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 allows 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

If an error occurs during operation, the CombiDoctor self-diagnostic program must be run.

7.3 Running CombiDoctor (self-diagnostic program)

ⓘ Incorrect results are displayed when the unit is warm. Allow the unit to cool.

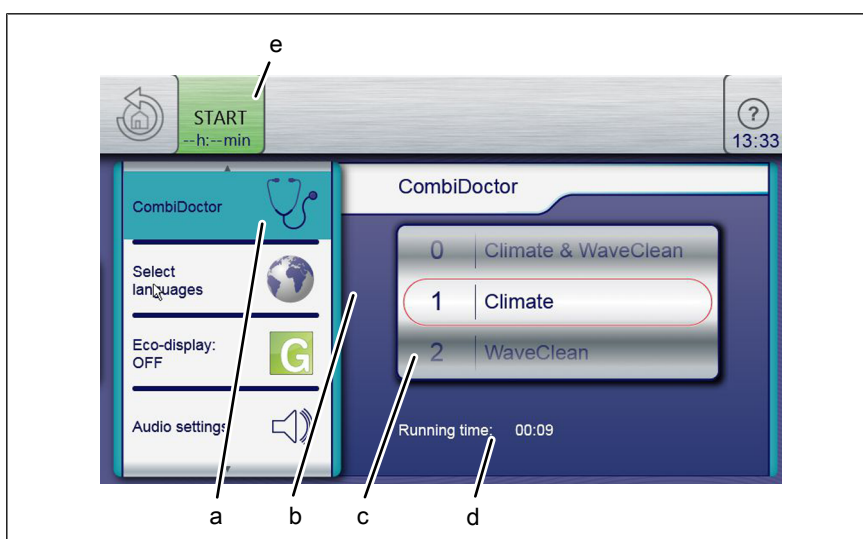

Image: Select the self-diagnostic program setting

a	CombiDoctor field	d	Remaining time
b	Setting window	e	START button
c	Roller		

Requirement Water connection is opened

Power optimisation system deactivated (optional)

Cooking zone empty, no grates and no containers, with support rack or tray trolley

The unit is on

No errors displayed

Equipment functions displayed

1. Open the *Settings* menu.
2. Enter the password.
3. Tap the "CombiDoctor" field.
4. Using a wiping gesture, set the roller to the desired self-diagnostic program.
   ↪ The set self-diagnostic program displays the elapsed time.
5. Press the "START" button.
   ↪ A help text is displayed.
6. Open the cooking zone door briefly and then close it.
   ↪ The self-diagnostic program continues automatically.

↪ On completion of self-diagnosis, the result is displayed. Note the error message and forwarded to your local customer service.

7.4 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

The unit has been designed to provide a lifetime of 10 years with average use.

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.

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9 Manufacturer's declaration

EC Declaration of Conformity for Combi Steamer

CE

MKN

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

Affixing of the CE mark: 14
This EC Declaration of Conformity becomes invalid in the case of changes not coordinated with us.

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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