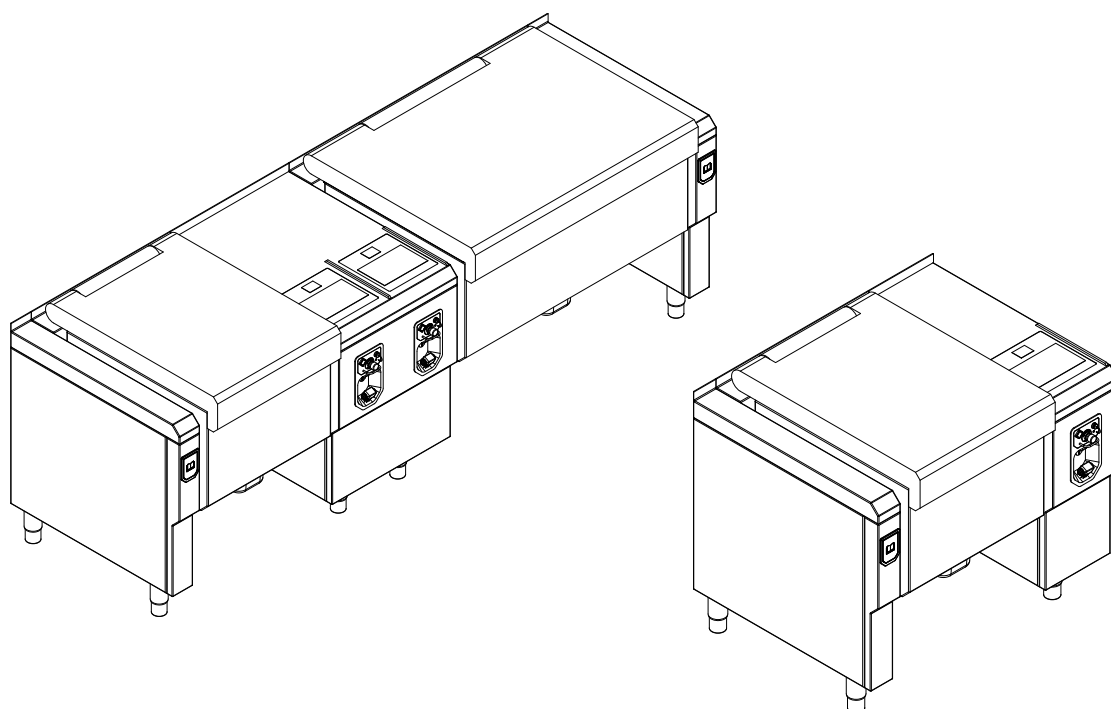




Read the operating instructions prior to  
commissioning

Operating instructions

## FlexiChef General information



Translation from the original document • 10000008612ABEBEA • 08/04/2020

Unit	Energy type	Design	Model
FlexiChef	Electric	Deep-frying High-speed cooking Automatic cleaning	FCEKMP1XXXX----G2...
FlexiChef Team			FCEKMP3XXXX----G2...
			FCEKMP2XXXX-XXXXG2...

10000008612ABEBEA

en-GB

# Operating and display elements

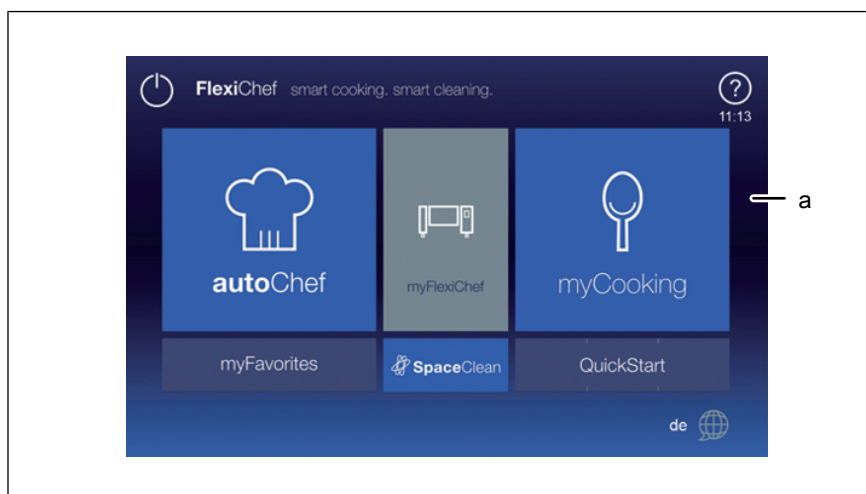


Image: Control unit

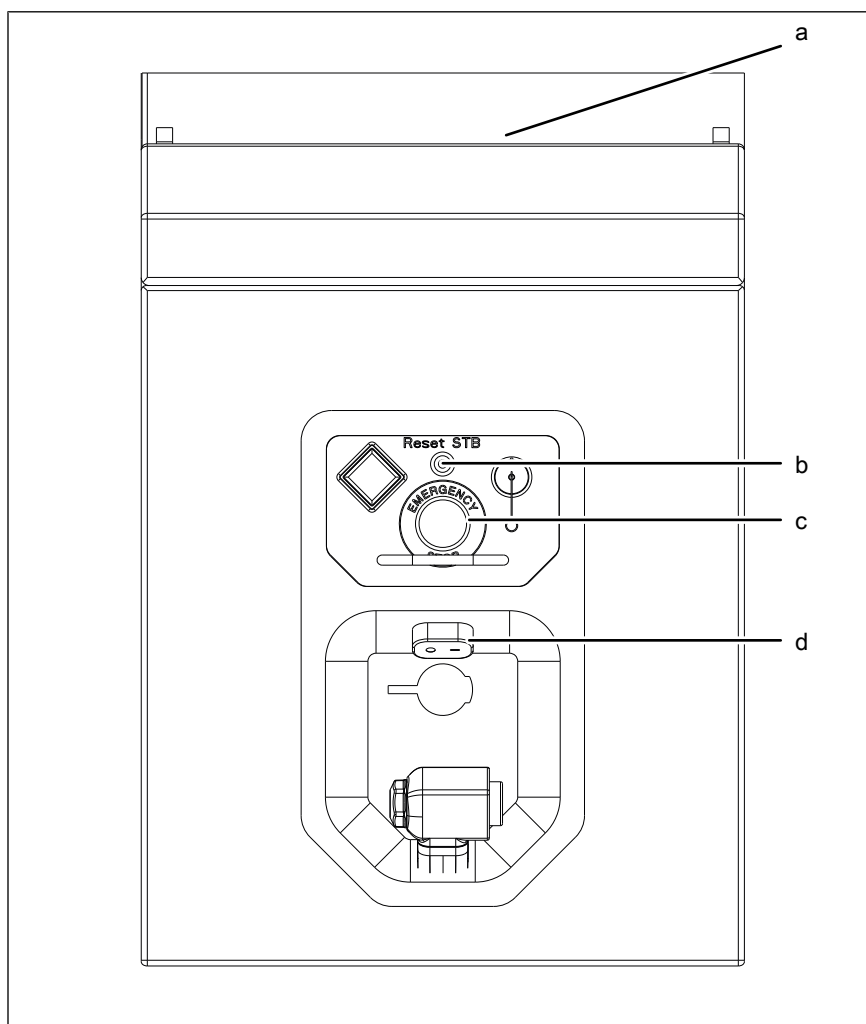


Image: Control unit front panel

- a Touchscreen
- b Contact for "Reset safety temperature limiter"
- c Emergency off switch (optional)
- d On Off switch ("I O")

**Manufacturer**

MKN Maschinenfabrik Kurt Neubauer GmbH & Co. KG  
Halberstädter Straße 2a  
38300 Wolfenbüttel  
Germany

Phone +49 5331 89-0  
Fax +49 5331 89-280  
Internet [www.mkn.com](http://www.mkn.com)

**Copyright**

All rights to text, graphics and pictures in this documentation are held by MKN Maschinenfabrik Kurt Neubauer GmbH & Co. KG. Distribution or duplication is only permitted with the prior written consent of MKN.

Copyright by MKN Maschinenfabrik Kurt Neubauer GmbH & Co. KG.



<b>1 Introduction .....</b>	<b>7</b>
<b>1.1 About this manual .....</b>	<b>7</b>
1.1.1 Explanation of signs .....	8
<b>1.2 Intended use .....</b>	<b>9</b>
<b>1.3 Warranty .....</b>	<b>9</b>
<b>2 Safety information .....</b>	<b>10</b>
<b>3 Description of the unit .....</b>	<b>14</b>
<b>3.1 Overview of the unit .....</b>	<b>14</b>
<b>3.2 Features .....</b>	<b>15</b>
3.2.1 Operating modes .....	15
3.2.2 Types of cooking .....	15
3.2.3 Core temperature measurement .....	17
3.2.4 USB port .....	17
3.2.5 HACCP logging .....	18
3.2.6 SpaceClean automatic cleaning (optional) .....	18
<b>3.3 Application .....</b>	<b>18</b>
3.3.1 Fill quantities .....	18
<b>3.4 MagicPilot equipment controls .....</b>	<b>19</b>
3.4.1 Main menu .....	19
<b>4 Operating the unit .....</b>	<b>20</b>
<b>4.1 Switching the unit on and off .....</b>	<b>20</b>
4.1.1 Switching on .....	20
4.1.2 Switching off .....	20
<b>4.2 Performing the basic control setting .....</b>	<b>21</b>
4.2.1 Opening the equipment settings menu .....	21
4.2.2 Retrieving equipment information .....	21
4.2.3 Setting the date and time .....	22
4.2.4 Select languages .....	23
4.2.5 Setting cookbook authorisation .....	24
4.2.6 Selecting a cookbook .....	25
<b>4.3 Basic functions .....</b>	<b>26</b>
4.3.1 Setting the cooking temperature .....	26
4.3.2 Setting the cooking time .....	28
4.3.3 Setting the level .....	31
4.3.4 Inserting and removing a USB flash drive .....	32
4.3.5 Exporting the HACCP log .....	32
4.3.6 Using the core temperature sensor .....	33
4.3.7 Using QuickStart function .....	36
<b>4.4 Emptying the pan .....</b>	<b>38</b>
<b>4.5 Pausing and finishing use .....</b>	<b>38</b>
4.5.1 Brief pauses .....	38

4.5.2 Longer pauses and end of use .....	39
<b>5 Cleaning and caring for the unit .....</b>	<b>40</b>
5.1 Preventing corrosion .....	40
5.2 Remove rust spots .....	41
5.3 Cleaning the housing .....	41
5.4 Cleaning the operating elements .....	41
5.5 Cleaning the touchscreen .....	42
5.6 Cleaning the seal .....	42
5.7 Cleaning the pan manually .....	42
5.8 Inserting and removing the cleaning lance (optional) .....	43
5.8.1 Inserting the cleaning lance .....	43
5.8.2 Removing the cleaning lance .....	44
5.9 Cleaning the pan automatically with SpaceClean (optional) .....	44
5.9.1 Starting automatic cleaning .....	45
5.9.2 Ending automatic cleaning .....	46
5.10 Decalcifying the cleaning system (optional) .....	46
5.10.1 Starting decalcification .....	47
5.10.2 Cancelling decalcification .....	48
5.10.3 Ending decalcification .....	48
<b>6 Troubleshooting .....</b>	<b>49</b>
6.1 Causes of errors and remedies .....	49
6.1.1 Deactivating emergency off .....	51
6.2 Nameplate .....	51
<b>7 Carrying out maintenance .....</b>	<b>52</b>
7.1 Carrying out required maintenance .....	52
7.1.1 Performing a visual inspection .....	52
7.1.2 Checking the safety valve .....	54
7.1.3 Filling out the maintenance certificate .....	55
<b>8 Dispose of unit in an environmentally responsible manner .....</b>	<b>57</b>
<b>9 Manufacturer's declaration .....</b>	<b>58</b>
<b>Keyword index .....</b>	<b>59</b>



# 1 Introduction

## 1.1 About this manual

The operating instructions are part of the unit and contain information:

- On safe operation,
- On cleaning and care,
- On remedies in case of faults.

Be aware of the following notes and adhere to them:

- Read the operating instructions completely before operating the unit for the first time.
- Make the operating instructions available to the operator at all times at the operating site of the unit.
- Insert any supplements from the manufacturer.
- Keep the operating instructions throughout the service life of the unit.
- Pass on the operating instructions 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 comply can lead to slight or moderately severe injuries.

---

---

**ATTENTION**  
**Physical damage**

Failure to comply can cause physical damage.

---



Notes for better understanding and operation of the unit.

---

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



## 1.2 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:**

- Storing supplies
- Drying cloths, paper or dishes
- Heating acids, alkaline solutions or other chemicals
- Heating rooms
- For smoking fish or meat
- For heating cooking utensils on the frying surface
- For cleaning dishes
- As set-down area or working surface
- As seat
- As a basin for keeping things warm

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

- USA
- Canada

## 1.3 Warranty

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

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

## 2 Safety information

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

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

**Operation** Individual below 16 years of age are not allowed to operate the unit.

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.

Children are not allowed to operate the unit or play with it.

### **Hot surfaces Risk of burns from hot surfaces**

- Protect arms and hands by wearing suitable protective gloves.
- Do not touch heating elements, hot surfaces or accessories immediately after use.
- Allow surfaces to cool prior to cleaning.
- Remove containers 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.
- Remove, transport and empty baskets carefully.
- Use heat-resistant containers with handles and locking lids to transport cooked foods.
- Observe the maximum filling quantity.

### **Risk of scalding from hot oil**

- Protect arms and hands by wearing suitable protective gloves.
- Prior to deep frying, remove excess ice from frozen foods to be cooked.
- Prior to deep frying, dry wet foods to be cooked.
- To transport deep-frying oil, use only containers that are suitable for transporting deep-frying oil and can accommodate the entire amount of deep-frying oil.
- Observe the maximum filling quantity.

### **Risk of chemical burns from evaporating cleaners**

- Follow the instructions of the cleaning agent manufacturer.

### **Risk of burns from steam**

- Protect arms and hands by wearing protective gloves.
- Do not hold your hand under the outlet connection of the air vent and safety valve.
- Maintain a safe distance from the unit. Hot steam escapes when the lid is opened.

### **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.
- When the oil starts to become rancid, replace the deep-frying oil completely; do not add oil.

### **Risk of fire from overheating**

- Do not store any combustible objects or plastic containers in the cooking zone.
- Observe the maximum filling quantity.
- Observe the minimum filling quantity.
- Use only deep-frying oil for deep frying.
- Use only the *Deep-frying* cooking mode with a filling level of 5 mm deep-frying oil or more.

### **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<sub>2</sub> fire extinguishers or extinguishing media suitable for the fire class confronted.

### **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 or slippery floor**

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

### **Risk of physical damage from improper cleaning**

- Clean the unit after using it.
- Do not clean the unit with a high-pressure cleaner or water jet.
- 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.
- Do not use any bleaching or chlorine-containing cleaners or disinfectants.
- Keep the unit free of calcium deposits.
- Clean the unit regularly.
- Only clean the unit with the socket covers closed.

### **Hygiene Hygiene risk from rancid oil**

- When the oil starts to become rancid, replace the deep-frying oil completely; do not add oil.

### **Health risk from insufficient hygiene**

- Observe applicable regional hygiene regulations.
- Follow the cleaning instructions.
- Observe food processing regulations when keeping food warm.

### **Danger to health from using the hand shower incorrectly**

- Only use the hand shower for cleaning.
- Only use the hand shower if the hose winder is functioning properly.

### **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**

- Do not operate the unit outdoors.
- Use only original accessories.
- Train operators regularly.
- Do not heat food warmer plates or tins of preserved food.
- Do not melt solid deep-frying oil in the deep-frying pan.
- Do not use or cook any aggressive or caustic substances.
- Use only commercially available deep-frying oils when operating the unit.
- Only fill the unit to the maximum fill mark.
- Operate the unit only by hand.
- Do not operate the unit continuously at high temperatures.
- Do not empty large amounts of oil via the drain.
- 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.
- Do not connect any mobile phones or USB devices such as USB printers, external hard drives, WLAN adapters, UMTS adapters or Bluetooth adapters. Exempted from this are approved MKN genuine accessories for the unit.
- Do not connect PCs or notebooks.
- Do not use force to insert USB memory sticks.
- Always insert USB memory sticks before copying or saving data and do not remove until the data has been transferred completely.
- Leave the USB port closed while operating the unit.

### 3 Description of the unit

The multi-function unit is intended for universal use in commercial kitchens for cooking food.

Possible uses include cooking, intensive simmering, frying, braising, boiling, high-speed cooking, deep-frying.

#### 3.1 Overview of the unit

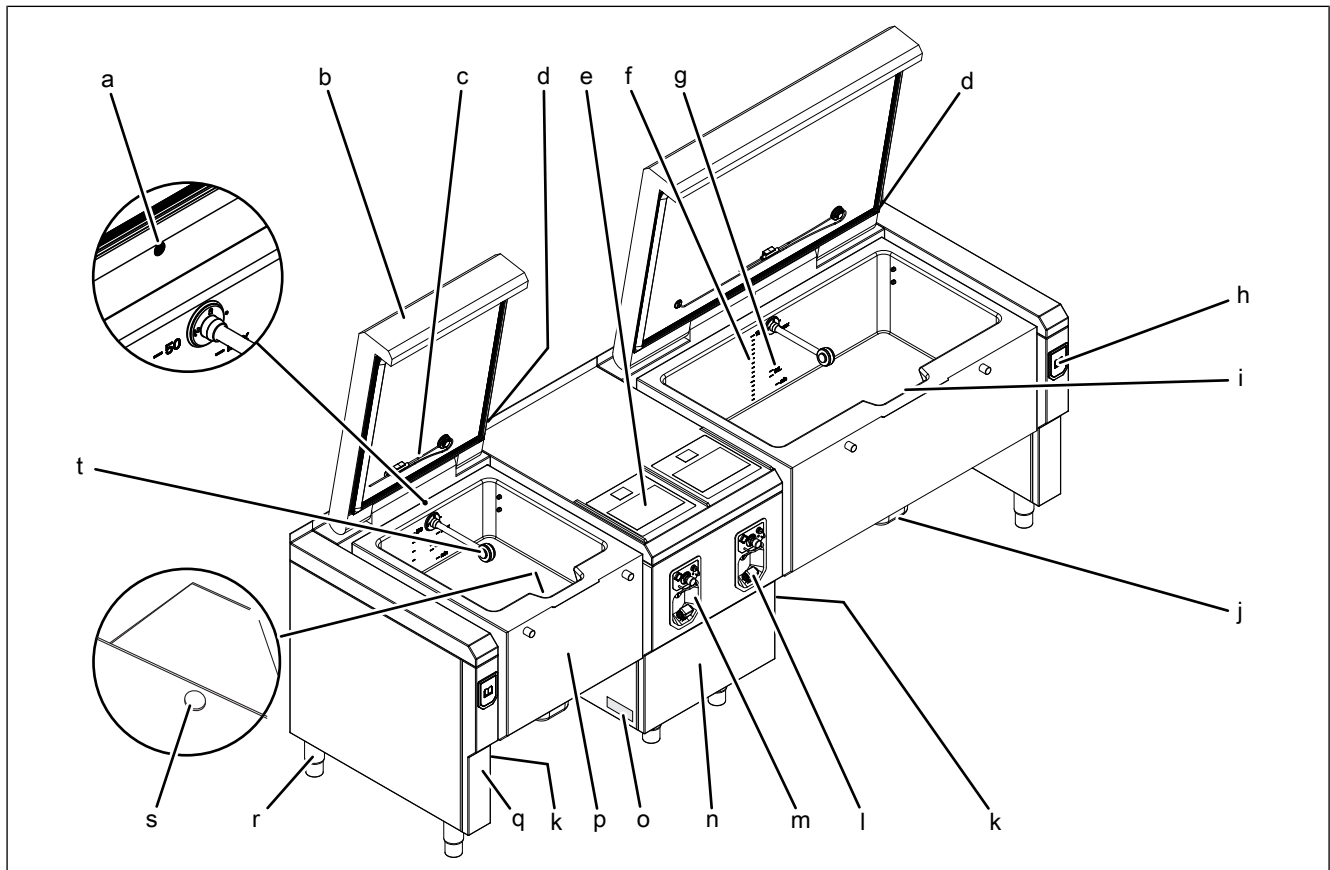


Image: Unit with high-speed cooking and automatic cleaning

- |                                |  |
|--------------------------------|--|
| a Water supply                 | k Steam outlet safety valve (optional) |
| b Lid                          | l Hand shower (optional)               |
| c Core temperature sensor      | m Control unit front panel             |
| d Filling nozzle (optional)    | n Control arm                          |
| e Control unit                 | o Nameplate                            |
| f Fill level mark              | p Pan                                  |
| g "OIL" fill level mark        | q Side arm                             |
| h Socket (optional)            | r Equipment leg                        |
| i Spout                        | s Drain                                |
| j Storage container (optional) | t Cleaning lance (optional)            |

## 3.2 Features

### 3.2.1 Operating modes

#### Overview of the operating modes

- Manual cooking: myCooking
- Automatic cooking: autoChef



#### Manual cooking (myCooking)

In the Manual cooking mode, individual cooking processes and equipment functions can be actuated directly. The various cooking modes can be adapted individually. All cooking modes, equipment functions and information can be compiled and stored as cooking processes.



#### Automatic cooking (autoChef)

In the Automatic cooking mode, saved cooking processes can be performed and adjusted if necessary.

### 3.2.2 Types of cooking

#### Overview of the cooking modes

- ReadyXpress high-speed cooking (optional)
- Cooking
- Frying
- Soft Cooking
- Deep frying (optional)
- Regenerate
- Delta-T Cooking
- FlexiZone frying
- FlexiZone cooking
- SmartBoiling
- Sous-vide cooking (optional)

ReadyXpress

#### High-speed cooking ReadyXpress

In the High-speed cooking mode, water is poured into the pan whilst taking into account the minimum fill quantity. This water evaporates and creates positive pressure in the pan.

The higher temperatures shorten the cooking time and reduce the amount of energy required.

The cooking level and pressure release can be set according to the robustness of the food being cooked.



### Cooking

Cooking mode enables food to be cooked at various boiling strengths in a temperature range of 90 °C to 100 °C. The food is heated to boiling temperature at maximum output, and it then continues to be cooked with the selected boiling strength.



### Frying

Frying mode enables food to be fried at various output levels in a temperature range of 100 °C to 275 °C.



### Soft cooking

Soft cooking mode enables food to be heated and brought to the boil slowly in a temperature range of 30 °C to 100 °C. The heating output is limited depending on the output level.



### Deep-frying

Deep-frying mode enables food to be deep-fried in hot fat in a temperature range of 140 °C to 180 °C.

The pan is divided into four different zones. Each zone can be operated with its own cooking time. The cooking temperature is the same for all zones.



### Regenerating

Regenerating mode enables food with different levels of robustness to be kept warm and prepared in a temperature range of 50 °C to 100 °C.



### Delta-T cooking

The cooking and frying preparation styles are both available in the Delta-T cooking mode.

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



### FlexiZone frying

The FlexiZone frying mode enables food to be fried in several zones. The frying surface is divided into up to three different zones.

Each zone can be operated with its own output and cooking time in a temperature range of 60 °C to 250 °C.





### FlexiZone cooking

FlexiZone cooking mode enables food to be cooked in a temperature range of 90 °C to 100 °C. The pan is divided into four different zones.

Each zone can be operated with its own cooking time. The output and cooking temperature are the same for all zones.



### SmartBoiling

SmartBoiling cooking mode enables water to be brought to the boil with energy saving. The set amount of water is introduced automatically, brought to the boil with the lid closed and then held at temperature with low energy consumption. When the lid is opened, water is available with the set boiling strength for further use.



### Sous-vide cooking

Sous-vide cooking mode enables food to be cooked with a special vacuum cooking process. This requires an external sous-vide core temperature sensor as special equipment.

## 3.2.3 Core temperature measurement

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

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

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
- High HACCP safety

The following core temperature sensors are available:

- 4-point core temperature sensor

and

- external sous-vide core temperature sensor (optional)

## 3.2.4 USB port

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

A USB flash drive can be used to export and import cooking processes and images.

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

### 3.2.5 HACCP logging

All cooking processes performed are recorded in the HACCP log.

The data are exported via the USB port.

### 3.2.6 SpaceClean automatic cleaning (optional)

With automatic cleaning, the pan cleaning process is fully automated.

The entire pan is sprayed down with high-pressure water. There is no need to use an additional cleaning agent.

## 3.3 Application

### 3.3.1 Fill quantities



The maximum fill quantity with the High-speed cooking mode and Cooking mode is always the filled liquid plus the food to be cooked.

FlexiChef	Size 1, flat	Size 2, flat	Size 2, deep	Size 3, flat	Size 3, deep
Minimum fill quantity of deep-frying oil (l)	19	26	26	38	38
Maximum fill quantity of deep-frying oil (l)	25	35	35	49	49
Maximum fill quantity (l) • With the High-speed cooking mode	50 35	75 60	100 85	100 85	150 130
Minimum fill quantity (l) • With the Cooking mode • With the High-speed cooking mode	15 15	20 20	20 20	30 30	30 30
Maximum weight load (kg)	60	85	110	110	160

### 3.4 MagicPilot equipment controls

#### 3.4.1 Main menu

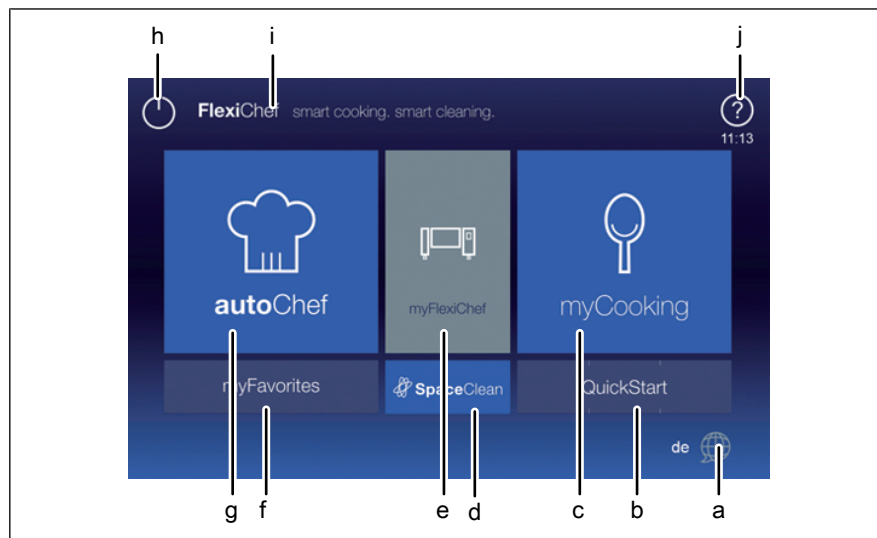


Image: Main menu

- |   |                           |   |                       |
|---|---------------------------|---|-----------------------|
| a | Language selection button | f | "myFavourites" button |
| b | "QuickStart" button       | g | "autoChef" button     |
| c | "myCooking" button        | h | Standby button        |
| d | "SpaceClean" button       | i | Information bar       |
| e | "myFlexiChef" button      | j | FlexiHelp button      |

## 4 Operating the unit

---

### ATTENTION

#### Risk of physical damage from fouling

- Keep the touchscreen free of unusually heavy fouling.
  - Mop up any drips immediately.
- 

---

### ATTENTION

#### Risk of physical damage from excessively high load

Excessively high load can damage the lid mechanism.

- Do not place anything on the lid.
- 

## 4.1 Switching the unit on and off

### 4.1.1 Switching on



---

The power-on process for the touchscreen is around 45 seconds.

---

**Requirement** Emergency off deactivated  
Unit switched off

→ Press the *On Off* ("I O") switch to "I".

↳ The unit is switched 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 and the unit is ready for use.

### 4.1.2 Switching off

**Requirement** Unit switched on  
Processes ended

→ Press the *On Off* ("I O") switch to "O".

↳ The unit is off.

## 4.2 Performing the basic control setting

### 4.2.1 Opening the equipment settings menu

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

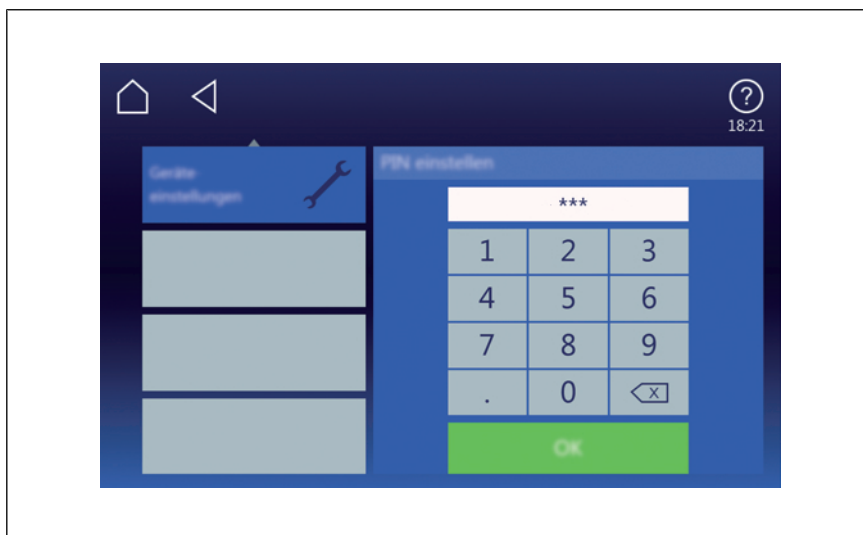


Image: PIN window

#### Requirement Main menu displayed

1. Tap the "myFlexiChef" button.  
↳ *Equipment function* menu is displayed.
2. Tap the "Equipment settings" field.  
↳ The *PIN* window opens.
3. Enter the PIN.
4. Tap on "OK" button.  
↳ *Equipment settings* menu is displayed.  
↳ Basic settings can be changed.



If an incorrect PIN is entered, access can only be gained to the equipment information in the *Equipment settings* menu.

### 4.2.2 Retrieving equipment information



The equipment information contains details about the software and hardware version, the serial number of the unit and contact details.

#### Requirement *Equipment settings* menu displayed

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

### 4.2.3 Setting the date and time

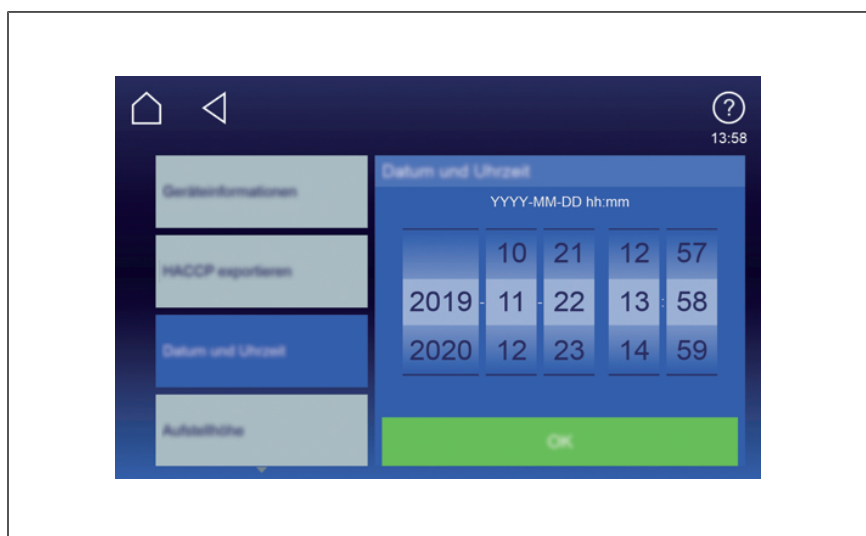


Image: Setting the date and time

**Requirement** *Equipment settings* menu displayed

1. Tap the "Set date and time" field.  
↳ *Setting* window is displayed.
2. Set date and time with wiping gesture.
3. Tap on "OK" button.  
↳ Date and time are set.

## 4.2.4 Select languages

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

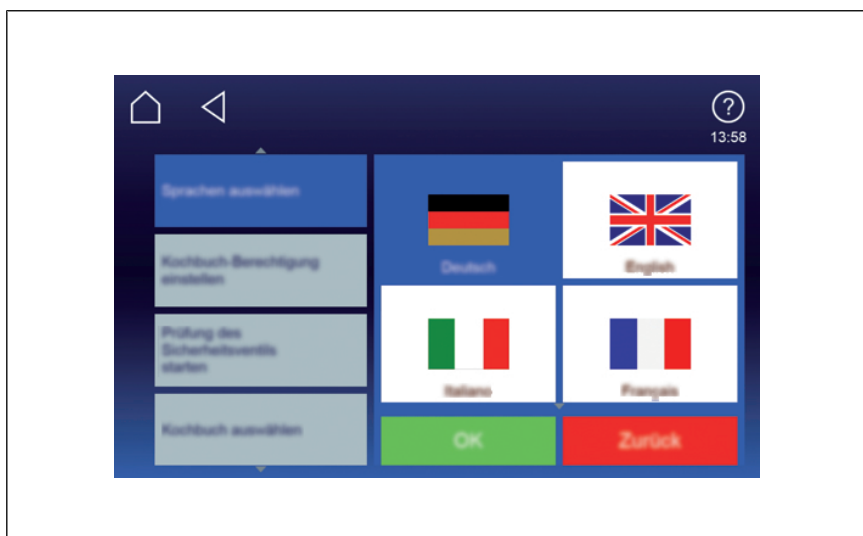


Image: Selecting languages



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.

### Requirement *Equipment settings* menu displayed

1. Tap on "Select languages" field.  
↳ *Languages* menu is displayed.
2. Select or deselect the language by tapping the fields.
3. After selecting all required languages, tap the "OK" button.  
↳ The languages are available in the Language selection of the main menu.

### 4.2.5 Setting cookbook authorisation

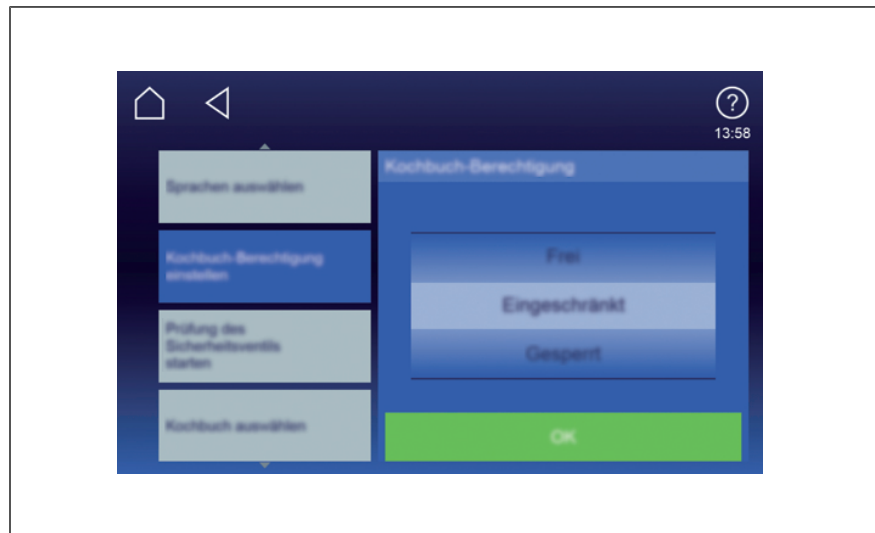


Image: Setting cookbook authorisation



The following authorisation levels are available for selection:

Free: No restrictions.

Restricted: Saving or deleting cooking processes is not permitted.

Locked: Changing the cooking processes is not permitted.

**Requirement** *Equipment settings* menu displayed

1. Tap the "Set cookbook authorisation" field.  
↳ *Setting* window is displayed.
2. Set the cookbook authorisation with a wiping gesture.
3. Tap on "OK" button.  
↳ Cookbook authorisation is set.



#### 4.2.6 Selecting a cookbook

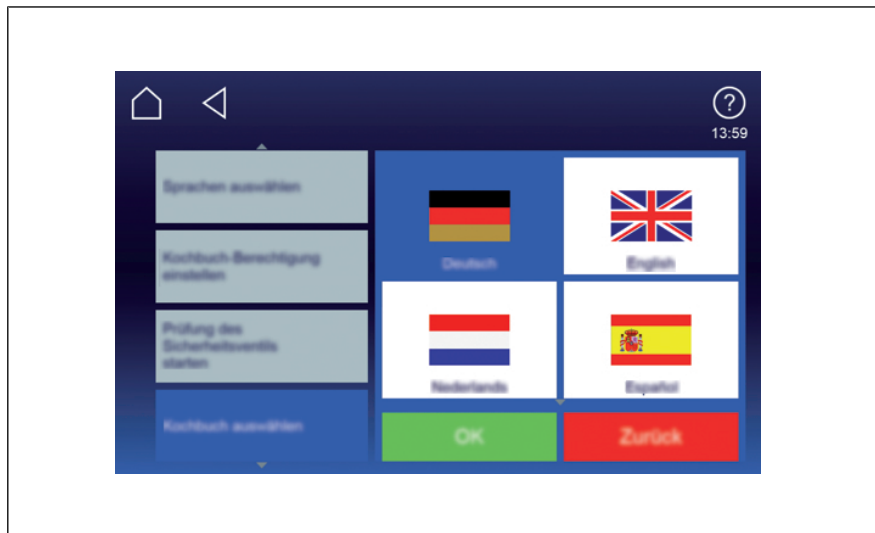


Image: Select the cookbook

**Requirement** *Equipment settings* menu displayed

1. Tap the "Select cookbook" field.  
↳ *Languages* menu is displayed.
2. Tap a national flag to select the cookbook.  
↳ Cookbook is selected.
3. Tap on "OK" button.  
↳ Cookbook is selected.

## 4.3 Basic functions

### 4.3.1 Setting the cooking temperature



The temperature range differs, depending on the cooking mode. At a temperature outside the allowed temperature range, the display for the allowed temperature range turns red and the temperature cannot be confirmed.



To set the cooking temperature:

- If a cooking process has not been started: Tap the *Cooking temperature* symbol in the *Cooking temperature* field.
- If a cooking process has been started: Tap the degree value in the *Cooking temperature* field.

#### Setting a constant cooking temperature



Image: Setting the cooking temperature, frying mode

a *Setting window*

b *Rollers*

c *"OK" button*

d *Cooking temperature field*

#### Requirement Cooking process selected

*Step window displayed*

1. Tap the *Cooking temperature* field.

↳ *Setting window* is displayed.

2. Swipe to set the cooking temperature.

3. Tap on "OK" button.

↳ *Setting window* is closed.

↳ *Step window* displays the set cooking temperature.

↳ The cooking temperature is set.

## Setting the cooking temperature difference

The cooking temperature difference is set in the Delta-T cooking mode.



Image: Setting the cooking temperature difference, Delta-T cooking mode

- |   |                |   |                                      |
|---|----------------|---|--------------------------------------|
| a | Setting window | c | "OK" button                          |
| b | Rollers        | d | Cooking temperature difference field |

**Requirement** Cooking process selected  
Step window displayed

1. Tap the *Cooking temperature difference* field.  
↳ *Setting* window is displayed.
2. Swipe to set the cooking temperature difference.
3. Tap on "OK" button.  
↳ *Setting* window is closed.  
↳ *Step* window displays the set cooking temperature difference.  
↳ The cooking temperature difference is set.

### 4.3.2 Setting the cooking time



Once a cooking mode has been selected from the *Manual cooking* menu, the cooking time is set to "Continuous operation" as standard.

#### Setting continuous operation



Image: Setting continuous operation, cooking mode

- |   |                |   |                             |
|---|----------------|---|-----------------------------|
| a | Setting window | d | Continuous operation button |
| b | Rollers        | e | Cooking time field          |
| c | "OK" button    |   |                             |

**Requirement** Cooking process selected  
Step window displayed

1. Tap the *Cooking time* field.  
↳ *Setting* window is displayed.
  2. Tap the *Continuous operation* button.  
↳ "Continuous operation" is displayed over the rollers.
  3. Tap on "OK" button.  
↳ *Setting* window is closed.  
↳ *Step* window shows the set cooking time.
- ↳ The cooking time is set to continuous operation and ends after 24 hours.



Continuous operation is limited to 24 hours. To set a longer cooking time, create a cooking process with multiple steps.

## Setting a time-controlled cooking time



Image: Setting a time-controlled cooking time, Cooking mode

- |   |                |   |                     |
|---|----------------|---|---------------------|
| a | Setting window | d | Cooking time button |
| b | Rollers        | e | Cooking time field  |
| c | "OK" button    |   |                     |

**Requirement** Cooking process selected  
Step window displayed

1. Tap the *Cooking time* field.  
↳ *Setting* window is displayed.
  2. Tap the *Cooking time* button.  
↳ The rollers used to set the cooking time are displayed.
  3. Swipe to set a time-controlled cooking time.
  4. Tap on "OK" button.  
↳ *Setting* window is closed.  
↳ *Step* window shows the set cooking time.
- ↳ The time-controlled cooking time is set.

### Setting a core temperature-controlled cooking time



The temperature range differs, depending on the cooking mode. At a temperature outside the allowed temperature range, the display for the allowed temperature range turns red and the temperature cannot be confirmed.

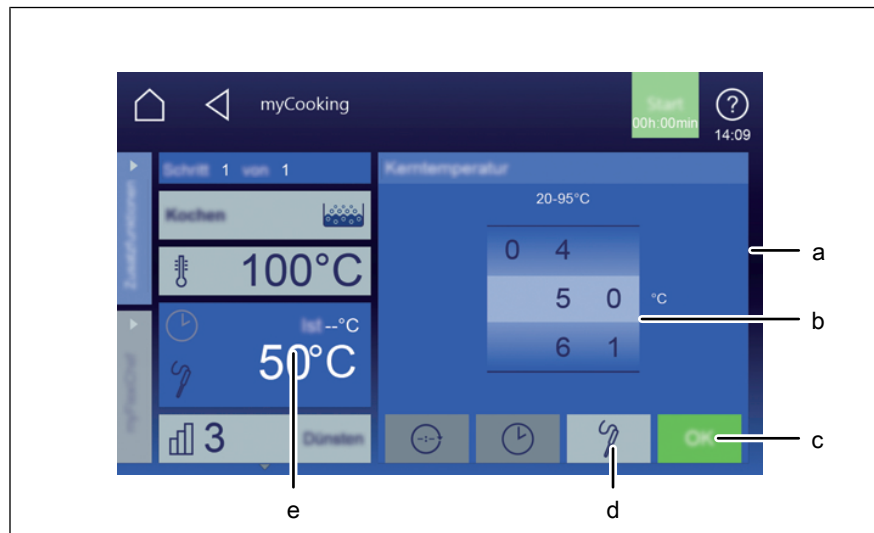


Image: Setting a core temperature-controlled cooking time, Cooking mode

- |   |                |   |                         |
|---|----------------|---|-------------------------|
| a | Setting window | d | Core temperature button |
| b | Rollers        | e | Cooking time field      |
| c | "OK" button    |   |                         |

#### Requirement Cooking process selected Step window displayed

1. Tap the *Cooking time* field.  
↳ *Setting* window is displayed.
  2. Tap the *Core temperature* button.  
↳ The rollers used to set the core temperature are displayed.
  3. Swipe to set the core temperature.
  4. Tap on "OK" button.  
↳ *Setting* window is closed.  
↳ *Step* window shows the set cooking time.
- ↳ The core temperature-controlled cooking time is set.

### 4.3.3 Setting the level



Image: Setting the level, soft cooking mode

a *Setting* window  
b Roller

c "OK" button  
d *Level* field

**Requirement** Cooking process selected  
*Step* window displayed

1. Tap the *Level* field.  
↳ *Setting* window is displayed.
2. Swipe to set the level.
3. Tap on "OK" button.  
↳ *Setting* window is closed.  
↳ *Step* window displays the set level.
- ↳ The level is set.

### 4.3.4 Inserting and removing a USB flash drive

#### Inserting the 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 is not write-protected

1. Open the cover of the USB port.
2. Insert the USB flash drive.
  - ↳ The USB flash drive will be ready after around 5 seconds.
  - ↳ USB flash drive inserted.

#### Removing the USB flash drive

**Requirement** Exporting or importing of data completed

1. Remove the USB flash drive.
2. Close the cover of the USB port.
  - ↳ USB flash drive removed.

### 4.3.5 Exporting the HACCP log

The unit logs operation in an HACCP log. The HACCP logs can be exported via the USB port with a USB flash drive.

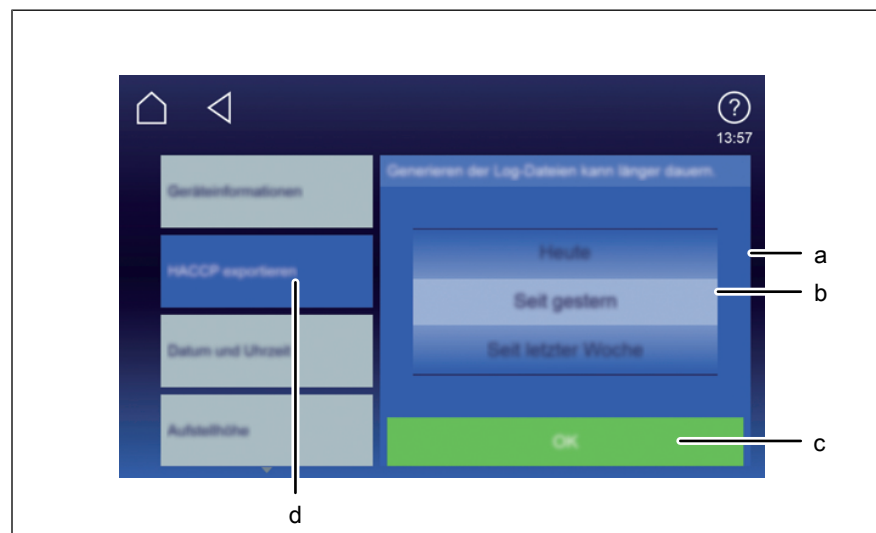


Image: Exporting HACCP, specifying time period

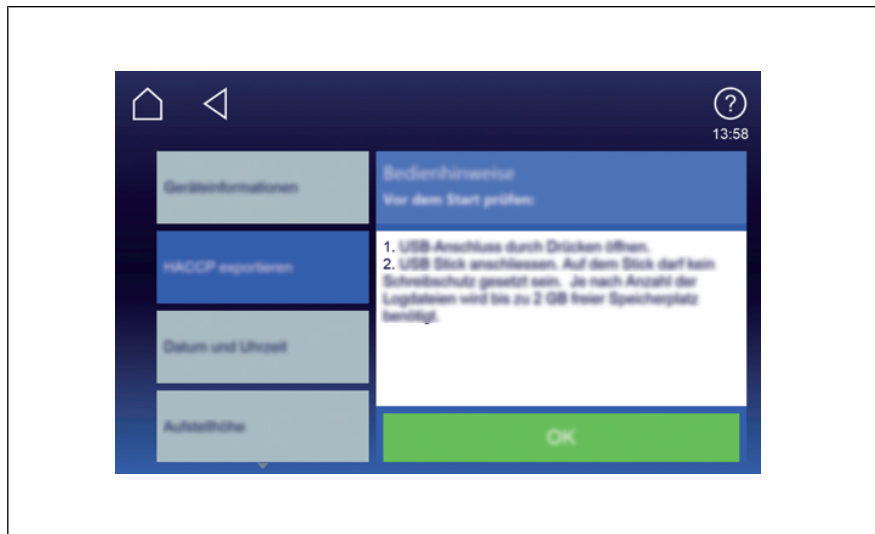
- |   |                |   |                      |
|---|----------------|---|----------------------|
| a | Setting window | c | "OK" button          |
| b | Roller         | d | "Export HACCP" field |

**Requirement** USB flash drive  
Equipment settings menu displayed

1. Tap the "Export HACCP" field.
  - ↳ Setting window is displayed.
2. Set the log time period with a wiping gesture.



3. Tap on "OK" button.



↳ *Operating instructions* window is displayed.

4. Read displayed operating instructions.

5. Tap on "OK" button.

↳ HACCP protocol is exported to the USB flash drive.

↳ *Confirmation* window is displayed.

6. Tap on "OK" button.

↳ *Confirmation* window is closed.

↳ The HACCP log is exported.

#### 4.3.6 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 an open flame or other heat source.



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



To ensure that the target core temperature is reached reliably, the cooking temperature must be set at least 5 °C higher.

### Inserting 4-point core temperature sensor

The core temperature sensor measures the temperature at four measuring points. The sensor can determine the middle of the food being cooked, and this value is used to control the cooking process. The tip of the core temperature sensor can protrude out of the core of the food.

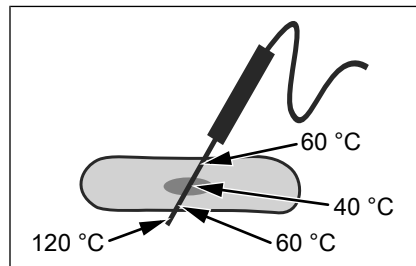


Image: Core temperature sensor with 4 measuring points

- 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 center of the slice.
- When cooking poultry, insert the core temperature sensor into the inside of the leg.

### Measuring the core temperature when cooking frozen food

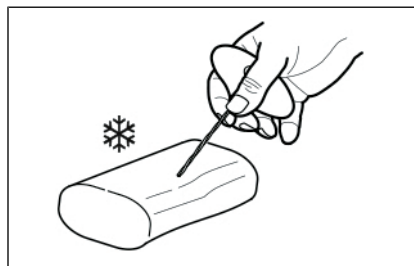


Image: Drilling an insertion channel with a hand drill

1. Use a hand drill to make an insertion channel.
2. Put the food to be cooked into the pan.
3. Insert core temperature sensor into the food being cooked.

### Inserting external sous-vide core temperature sensor (optional)



The sous-vide core temperature sensor, which is available as special equipment, is connected to the *external core temperature sensor* connection on the unit.

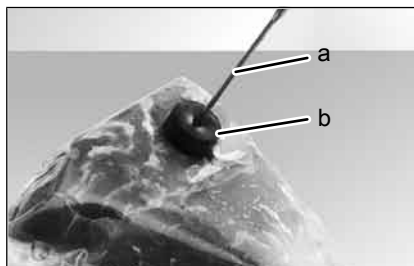


Image: Sous-vide core temperature sensor with sous-vide pads

- Attach foam rubber or expanded rubber sous-vide pads to the vacuum-packed food to be cooked.
- Always insert the core temperature sensor through the sous-vide pads completely into the food to be cooked.
- Insert the core temperature sensor into the thickest section of the food to be cooked.
- When food with a bone is being cooked, insert the core temperature sensor close to the bone.
- When elongated pieces of food are being cooked, insert the core temperature sensor across the food to avoid a hole in the centre of the slice.
- When cooking poultry, insert the core temperature sensor into the inside of the leg.

### 4.3.7 Using QuickStart function

#### Assigning QuickStart button

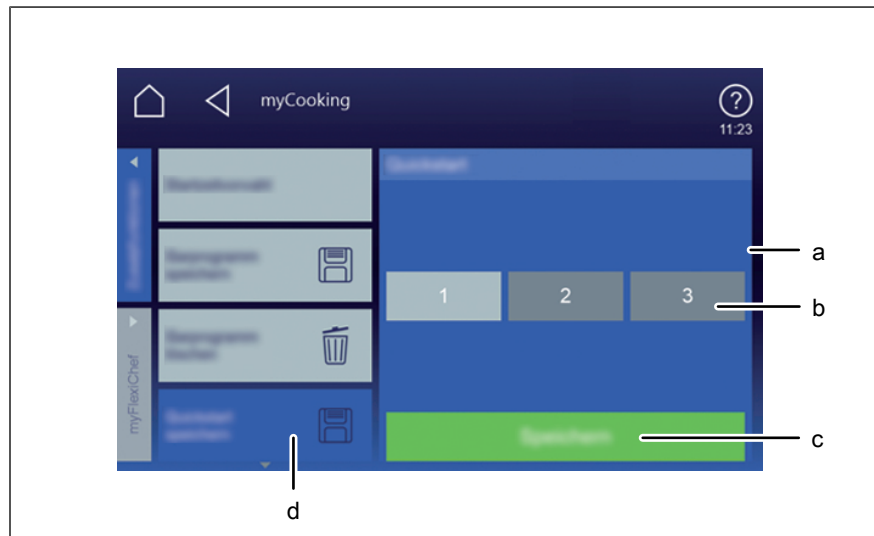


Image: Save QuickStart

- |   |                          |   |                       |
|---|--------------------------|---|-----------------------|
| a | Save window              | c | "Save" button         |
| b | QuickStart button fields | d | Save QuickStart field |

#### **Requirement** Manual cooking menu displayed

1. Tap the desired step.  
↳ *Step* window is displayed.
2. Make settings.  
↳ *Step* window displays settings.
3. Tap the "Auxiliary functions" tab.  
↳ *Auxiliary functions* window is displayed.
4. Tap the "Save QuickStart" field.  
↳ *Save* window is displayed.
5. Tap the field for the desired QuickStart button.  
↳ If the QuickStart button is already assigned, there is a query, whether the QuickStart place should be overwritten.
6. Tap the "Save" button.  
↳ QuickStart button is assigned.

## Using QuickStart button

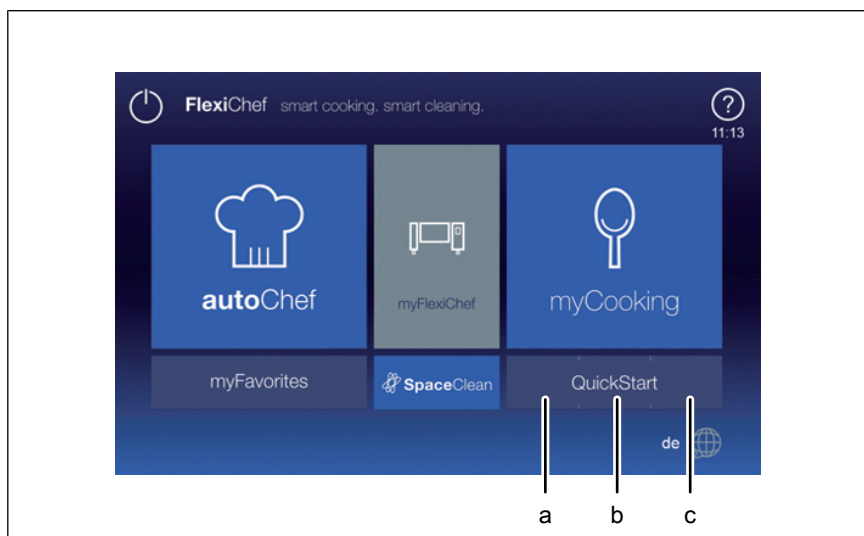


Image: Using QuickStart

- a QuickStart button 1
- b QuickStart button 2
- c QuickStart button 3



Press and hold the particular QuickStart button to display the saved QuickStart function.

### Requirement Main menu displayed

1. Tap the desired QuickStart button.
  - ↳ QuickStart button not assigned: Audible signal sounds.
  - ↳ QuickStart button assigned: *Step* window is displayed.
2. Check the settings and change if necessary.
3. Tap the "Start" button.
  - ↳ QuickStart function is started.

### 4.4 Emptying the pan



#### CAUTION

##### Risk of scalding from hot liquids

- Protect arms and hands by wearing suitable protective gloves.
- Use heat-resistant containers with handles and lockable lids for transportation.

**Requirement** Cooking process ended  
Lid completely opened

→ Remove the food being cooked from the pan with a suitable kitchen utensil.

or

→ Divide stocks or sauces into portions (see "Portioning").

or

→ Empty the cooking water into the drain (see "Opening and closing the drain").

↳ The pan is emptied.

### 4.5 Pausing and finishing use

#### 4.5.1 Brief pauses

**Requirement** Process ended  
Main menu displayed

→ Tap the *Standby* button and hold it for 3 seconds.

↳ Touchscreen becomes dimmed.

↳ Stand-by mode activated.

## Deactivating stand-by mode



Image: Stand-by screen lock

**Requirement** Stand-by mode activated

- Tap the touchscreen.
  - ↳ Screen lock is displayed.
- Unlock the screen lock with a swipe movement.
  - ↳ Stand-by mode is deactivated.

### 4.5.2 Longer pauses and end of use

Switch off the unit during pauses and at end of use.

**Requirement** Process ended

Pan emptied

1. Press the *On Off* ("I O") switch to "O".
  - ↳ The unit is off.

## 5 Cleaning and caring for the unit



---

**CAUTION****Risk of burns from hot surfaces**

- Allow surfaces to cool prior to cleaning.
- 



---

**CAUTION****Risk of crushing between pan and rear panel**

- Switch off the unit before 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 or water jet.
- 

**Requirement** Unit switched off and cooled down

→ Clean the unit after use.

### 5.1 Preventing corrosion

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



## 5.2 Remove rust spots

- Remove fresh rust spots immediately 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.

## 5.3 Cleaning the housing

**Requirement** Unit switched off and cooled down

→ Clean the housing with warm water and commercially available washing-up liquid.

## 5.4 Cleaning the operating elements

---

### ATTENTION

#### Risk of property 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.
- 

**Requirement** Unit switched off

→ Clean the operating elements with a damp cloth and commercially available cleaning agent.

### 5.5 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 10 seconds is provided. The touchscreen cannot be operated during this time.

---

**Requirement** *Equipment function* menu displayed

1. Tap the "Clean touchscreen" field.
    - ↳ Touchscreen no longer reacts to tapping.
    - ↳ *Cleaning* window is displayed.
    - ↳ Cleaning time is updated.
  2. Clean the touchscreen within 10 seconds.
    - ↳ *Cleaning* window is closed.
    - ↳ *Equipment function* menu is displayed.
- ↳ Touchscreen is cleaned.

### 5.6 Cleaning the seal

- After using the unit, clean the seal on the lid with warm water and a commercially available cleaning agent.

### 5.7 Cleaning the pan manually

**Requirement** Unit switched off and cooled down

- Clean the pan with warm water and a commercially available cleaning agent.
  - If necessary, cook food remains away at low temperature.
  - Remove contamination with a stainless steel spatula or stainless steel sponge.
  - For unit with high-speed cooking: Rinse the opening of the steam relief line at the rear left edge of the pan.
  - Rinse out the pan thoroughly and wipe dry.
  - Grease the frying surface with cooking fat or oil.
- ↳ Pan is clean.

## 5.8 Inserting and removing the cleaning lance (optional)



Use the cleaning lance that belongs to the unit.

### 5.8.1 Inserting the cleaning lance

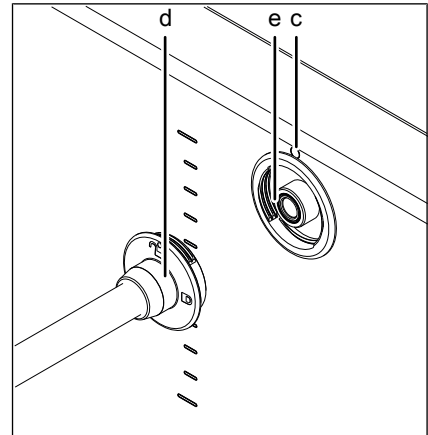
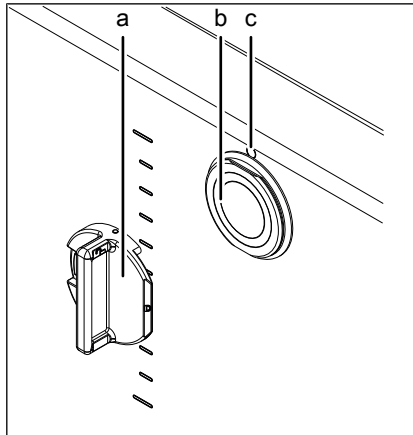


Image: Inserting the cleaning lance

- |                                    |                          |
|------------------------------------|--------------------------|
| a Tool                             | d Cleaning lance         |
| b Cover for cleaning lance opening | e Cleaning lance opening |
| c Lock marking                     |                          |

#### Requirement Pan empty

Pan in the operating position

Lid completely opened

1. Remove the cleaning lance and tool from the storage container.
  2. Push the tool onto the lid for the cleaning lance holder.
    - ↳ The tool should be firmly attached to the lid for the cleaning lance holder.
  3. Turn the tool 90° to the right.
    - ↳ The cleaning lance opening cover is unlocked.
  4. Remove the tool with the lid for the cleaning lance holder and stow it in the storage container.
    - ↳ The cleaning lance opening is open.
  5. Insert the cleaning lance into the cleaning lance opening.
  6. Turn the cleaning lance 90° to the left.
    - ↳ The cleaning lance's *Locked* symbol is below the *Lock* marking.
    - ↳ Cleaning lance is locked.
- ↳ Cleaning lance is inserted.

### 5.8.2 Removing the cleaning lance



#### CAUTION

##### Risk of injury from clogged cleaning lance

Water can escape from the cleaning lance holder.

- Remove the cleaning lance carefully.

**Requirement** Cleaning or decalcification ended  
Lid completely opened

1. Turn the cleaning lance 90° to the right.
  - ↳ The cleaning lance's *Unlocked* symbol is below the *Lock* marking.
  - ↳ Cleaning lance is unlocked.
2. Remove the cleaning lance from the cleaning lance holder.
  - ↳ The cleaning lance opening is open.
3. Attach the tool to the lid for the cleaning lance holder.
4. Turn the tool 90° to the left.
  - ↳ The lid of the cleaning lance holder is locked.
5. Remove the tool.
6. Stow the cleaning lance and tool in the storage container.
  - ↳ The cleaning lance is removed.

### 5.9 Cleaning the pan automatically with SpaceClean (optional)

The SpaceClean cleaning system cleans the pan in a fully automated process. The entire interior is sprayed down with high-pressure water.

There is no need to use an additional cleaning agent.

Cleaning is carried out by a cleaning lance which is inserted into the rear panel of the pan.

Start-time preselection can be activated for automatic cleaning.



#### CAUTION

##### Risk of injury from escaping water jet

- Ensure that the lid seal is undamaged before starting the cleaning system.

#### ATTENTION

##### Risk of property damage from improper cleaning

- Make sure that there are no objects in the pan before starting the cleaning system.

Cleaning program	Duration	Note
short	2 minutes	Forced cleaning, rinsing the pan.  Do not use additional cleaning agent.
fast	5 minutes	
intensive	80 minutes	A non-foaming alkaline liquid cleaning agent may be used.  Maximum quantity: 0.5 l.

## 5.9.1 Starting automatic cleaning



Water pressure that is too low can adversely affect the cleaning performance.

### Requirement

Cleaning lance inserted

Leftover food removed

Core temperature sensor in the holder

Main menu displayed

1. Tap the "SpaceClean" button.  
↳ *Operating instructions* window is displayed.
  2. Close the *Operating instructions* window by tapping the "OK" button.  
↳ *Notification* window is displayed.
  3. Swipe to set the cleaning program.  
↳ *Cleaning time* display shows the duration of the cleaning program.
  4. Intensive cleaning program: If the use of a cleaning agent is required, close the drain and pour cleaning agent into the pan.
  5. To activate start-time preselection: Tap the "Start time" button and set the start time with a wiping gesture.
  6. Tap the "Start" button.  
↳ Without start-time preselection: Cleaning program is started. *Cleaning time* display is updated.  
↳ With start-time preselection: *Start-time preselection* display is shown. When the start time is reached, the cleaning program is started. *Cleaning time* display is updated.
- ↳ Automatic cleaning has started.

### 5.9.2 Ending automatic cleaning

**Requirement** Automatic cleaning started

1. Wait until the cleaning time has finished.
  - ↳ The prompt to open the lid is displayed.
2. Open the lid.
  - ↳ The pan is tilted slightly to allow the residual water to drain.
  - ↳ Automatic cleaning has ended.

### 5.10 Decalcifying the cleaning system (optional)

Decalcifying the cleaning system is essential for proper functioning of the automatic cleaning.

The special "Care & Protection" decalcifier is tailored to the cleaning system and has corrosion-inhibiting properties. Decalcifying prevents a build-up of calcium deposits within the cleaning system, and the pan is similarly decalcified, while the agent used also has a germ-killing effect inside the cleaning system.

If used correctly, it should be possible to use the special decalcifier without spilling it thanks to the sealing film. If however some of the special decalcifier is spilt, the blue colouring helps to identify the special decalcifier.

In the case of a Team unit or two FlexiChefs installed beside each other, take care to ensure that the filling nozzle is arranged correctly.



---

#### **CAUTION**

##### **Risk of chemical burns from the decalcifier**

Droplet quantities can contain caustic constituents.

- Wear protective gloves and take suitable measures.
  - Mop up any droplets with plenty of water or rinse them away.
- 

#### **ATTENTION**

##### **Risk of physical damage from improper decalcification**

Calcium can become deposited in the cleaning system.

- Decalcify the cleaning system properly.
- 

#### **ATTENTION**

##### **Risk of physical damage from particles in the cleaning system**

Particles can damage the cleaning system.

- Keep the cover of the filling nozzle closed.
  - Use a suitable special decalcifier.
-

### ATTENTION

#### Risk of physical damage from unsuitable decalcifying agents

- Corrosion can form, use a special decalcifier.



A note is displayed at the time period for decalcification.

If the decalcification is not performed at the right time, the automatic cleaning is disabled in the equipment control. Automatic cleaning can only be enabled again, if decalcification is performed.



Observe the notes on proper storage of the "Care & Protection" special decalcifier.

Store the special decalcifier between 0 and 50 °C. The maximum storage time is 1 year.

Components of the decalcifier can separate out, if it is stored improperly (<0 °C). If this occurs, the bottle should be shaken until the liquid is completely clear again.

### 5.10.1 Starting decalcification



During decalcification loud operating noises may occur.

#### Requirement

Cleaning lance inserted

Leftover food removed

Core temperature sensor in the holder

*Equipment function* menu is displayed

Decalcifier available

1. Tap the "Start decalcifying" field.

↳ *Operating instructions* window is displayed.

2. Close the *Operating instructions* window by tapping the "OK" button.

↳ *Notification* window is displayed.

3. Tap the "Start" button.

↳ *Cleaning time* display shows the duration of decalcifying.

↳ Lid is being closed.

↳ *Operating instructions* window is displayed.

4. Open the cover of the filling nozzle.

5. Remove the lid of the decalcifier bottle, but do not damage or remove the sealing film.

6. Insert the decalcifier bottle vertically downwards into the filling nozzle.
  - ↳ The sealing film is opened.
  - ↳ The decalcifier drains out.
7. Tap on "OK" button.
  - ↳ Decalcification is started.

### 5.10.2 Cancelling decalcification



After decalcification is cancelled, automatic forced rinse is performed.

If the automatic forced rinse is cancelled, it starts again from the beginning.

It is not possible to start a cooking process, before the forced rinse is ended.

1. Tap the "Stop" button.
  - ↳ Decalcification cancelled.
  - ↳ Automatic forced rinse is started.
2. Wait for forced rinse to end.
3. Remove the empty decalcifier bottle.
4. Close the cover of the filling nozzle.

### 5.10.3 Ending decalcification

**Requirement** Decalcification program ended

1. Remove the empty decalcifier bottle.
  2. Close the cover of the filling nozzle.
- ↳ Decalcification is ended.



## 6 Troubleshooting



### **DANGER**

#### **Danger to life due to electric shock**

- Repairs to the unit may only be performed by qualified technical personnel.

### **ATTENTION**

#### **Risk of physical damage from improper intervention**

- Do not open the unit.
- Do not tamper with the unit.

### 6.1 Causes of errors and remedies

Failure	Possible causes	Remedy
On Off ("I O") switch does not respond Touchscreen is not displaying anything	Emergency off activated	• See "Deactivating emergency off".
	Electrical supply interrupted or fuse defective	• Check fuses.
Touchscreen does not respond	Stand-by activated	• Deactivating stand-by: <ul style="list-style-type: none"> <li>– Tap the touchscreen.</li> <li>– Unlock the screen lock with a swipe movement.</li> </ul>
The unit does not heat up	Cleaning lance inserted	• Remove the cleaning lance. • Push up and lock the lid of the cleaning lance holder.
	Lid of the cleaning lance holder not locked	• Push up and lock the lid of the cleaning lance holder.
	Pan not in the operating position	• Tilt back the pan to the operating position.
	Lid opened over 45°	• Close the lid.
	Safety temperature limiter tripped	• Resetting safety temperature limiter: <ul style="list-style-type: none"> <li>– Hold solenoid on the contact for "Reset safety temperature limiter".</li> </ul> • Contact the Customer service authorised by the manufacturer.
	Electrical supply interrupted or fuse defective	• Check fuses.
	Unit is defective	• Contact the Customer service authorised by the manufacturer.
Water does not drain properly	Drain clogged	• Checking the drain <ul style="list-style-type: none"> <li>– Unscrew the lid from the drain.</li> <li>– Check the drain for clogging and clean if necessary.</li> </ul> • Have the drain at the building checked for clogging by authorised technical personnel. • Contact the Customer service authorised by the manufacturer.

10000008612ABEBEA



## Troubleshooting

Failure	Possible causes	Remedy
Lid closing is interrupted Lid opens again	Object between lid and pan	<ul style="list-style-type: none"> <li>Remove object.</li> <li>Start equipment function again.</li> </ul>
	Collision with the locking pin	<ul style="list-style-type: none"> <li>Have the unit realigned.</li> <li>Contact the Customer service authorised by the manufacturer.</li> </ul>
Lid or pan moves jerkily or squeakily	Unit aligned incorrectly	<ul style="list-style-type: none"> <li>Have the unit realigned.</li> <li>Contact the Customer service authorised by the manufacturer.</li> </ul>
With high-speed cooking, the cooking time does not elapse	Steam can not be built up completely	<ul style="list-style-type: none"> <li>Check whether there is water in the pan.</li> <li>Observe the minimum fill quantity.</li> <li>Have the lid seal checked for damage and replace if necessary.</li> <li>Contact the Customer service authorised by the manufacturer.</li> </ul>
With high-speed cooking, steam escapes from the pan.	Seal defective	<ul style="list-style-type: none"> <li>Have the lid seal checked for damage and replace if necessary.</li> </ul>
	Unit aligned incorrectly	<ul style="list-style-type: none"> <li>Have the unit realigned.</li> <li>Contact the Customer service authorised by the manufacturer.</li> </ul>
Automatic cleaning is cancelled or restarts	Shortage of water, water pressure is not sufficient	<ul style="list-style-type: none"> <li>Check whether the water inlet is opened.</li> <li>Contact the Customer service authorised by the manufacturer.</li> </ul>
Inadequate cleaning result with automatic cleaning	Warm water pressure is not sufficient	<ul style="list-style-type: none"> <li>Have the warm water pressure checked by authorised technical personnel.</li> </ul>
	Water filter at the building is clogged	<ul style="list-style-type: none"> <li>Rinse the water filter at the building.</li> </ul>
The unit smells unpleasant	Waste trap dry	<ul style="list-style-type: none"> <li>For unit with automatic cleaning: <ul style="list-style-type: none"> <li>Start brief cleaning (2 minutes).</li> </ul> </li> <li>For unit without automatic cleaning: <ul style="list-style-type: none"> <li>Open the "Water inlet" equipment function.</li> <li>Allow 15 litres of water to flow in.</li> <li>If the drain is closed, open the drain.</li> </ul> </li> </ul>

## 6.1.1 Deactivating emergency off



Activating the *Emergency off* switch interrupts the electrical supply.

With the High-speed cooking mode: Steam in the pan is not released.

### Requirement Emergency off activated

- With the High-speed cooking mode: Press the *On Off* ("I O") switch to "O".
- Turn the *Emergency off* switch to the right.
  - ↳ *Emergency off* switch is unlocked.
  - ↳ With the High-speed cooking mode: Steam is released.
  - ↳ Touchscreen starts power-on process.
- ↳ Unit is ready for use as soon as the main menu is displayed on the touchscreen.

## 6.2 Nameplate

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

Serial number (SN)	
Type number (TYP)	

## 7 Carrying out maintenance

### 7.1 Carrying out required maintenance

#### 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.

Maintenance	Maintenance interval
Performing a visual inspection	<ul style="list-style-type: none"> <li>• Annually</li> <li>• For unit with ReadyXpress high-speed cooking: every 3 months</li> <li>• For unit with SpaceClean cleaning system: every 3 months</li> </ul>
For unit with ReadyXpress high-speed cooking: Check the safety valve	<ul style="list-style-type: none"> <li>• Every 6 months</li> </ul>

#### 7.1.1 Performing a visual inspection

#### For units without high-speed cooking and automatic cleaning

Part of the unit	Inspection	Inspection interval
Housing	Inspect for deformation and cracks.	Annually
Lid	Inspect for deformation and cracks.	Annually
Pan	Inspect for deformation and cracks.	Annually

**Requirement** Pan empty and cleaned  
Lid fully open

1. Perform inspections in accordance with the inspection interval.
  2. Fill out the maintenance certificate.
- ↳ Visual inspection has been performed.

## For units with high-speed cooking and/or automatic cleaning



The unit with ReadyXpress high-speed cooking has a positive operating pressure of maximum 49 kPa.

Observe national regulations.



The inspection intervals depend on the frequency of high-speed cooking. The specified inspection intervals are based on two high-speed cooking processes per day.

Part of the unit	Inspection	Inspection interval
Housing	Check that the locking pin is secure.	Every 3 months
Lid	Inspect for deformation and cracks.	Every 3 months
	Check that the lock is free-moving.	Every 3 months
Pan	Inspect for deformation and cracks.	Every 3 months
	Check that the locking pin is secure	Every 3 months

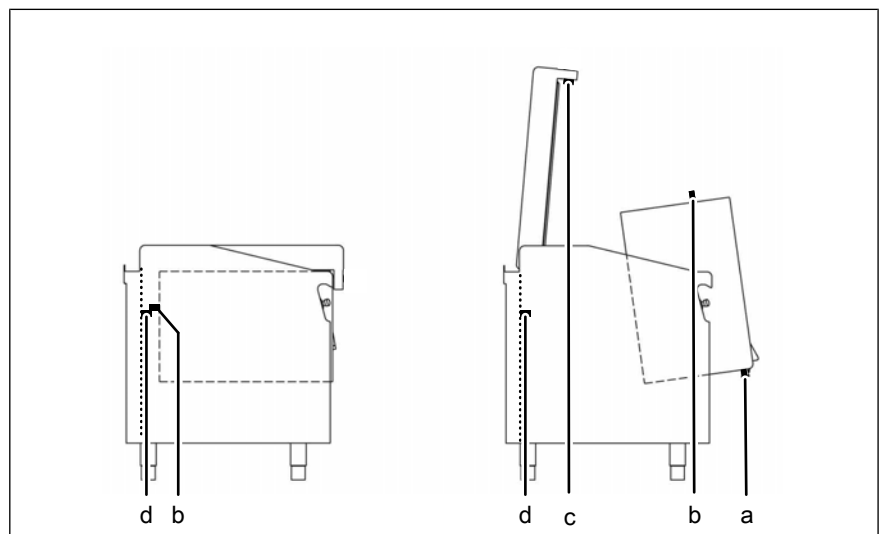


Image: Visual inspection of locking pin

- a Locking pin for pan and lid
- b Locking pin for pan (2 pins)
- c Locking pin for lid (2 pins)
- d Locking pin for housing (2 pins)

**Requirement** Pan empty and cleaned  
Lid completely opened

1. Perform inspections in accordance with the inspection interval.
  - ↳ If any abnormalities are detected during inspection, do not use high-speed cooking and/or automatic cleaning and contact Customer service.

2. Fill out the maintenance certificate.

↳ Visual inspection is performed.

### 7.1.2 Checking the safety valve

When checking the safety valve, steam should be built up and released several times.



One week before the test date is due to elapse, a note is displayed after the unit has been switched on. This note is displayed until the test has been successfully performed.

If the test has not been successfully performed by the test date, the high-speed cooking function is disabled in the equipment control. High-speed cooking can only be enabled again, if a successful test is performed.



The test lasts approx. 30 minutes and can be cancelled at any time with the "Stop" button.



Steam will escape suddenly and noise will be emitted during the test.

**Requirement** Pan empty and cleaned

Lid completely opened

Pan in the operating position

Drain closed

*Equipment settings* menu is displayed (see "Opening the *Equipment settings* menu")

1. Tap the "Start safety valve test" field.

↳ *Test* window is opened.

2. Tap the "Start" button.

↳ The test is started.

↳ The pan is filled with water automatically.

↳ The lid closes automatically.

↳ The progress and status of the current test are displayed.

↳ Test successful: High-speed cooking is enabled and the date of the next test is increased by 180 days.

↳ Test unsuccessful: High-speed cooking remains disabled.

3. Empty the pan.

4. Fill out the maintenance certificate.

↳ The safety valve test is complete.

### 7.1.3 Filling out the maintenance certificate

The regular maintenance of the unit must be performed and logged in accordance with the maintenance instructions.

Signing in the table below after completing the maintenance provides confirmation of the following:

- The maintenance has been carried out in accordance with the "FlexiChef maintenance instructions" checklist.
- All activities performed are fully logged in the "FlexiChef maintenance instructions" checklist.
- The completed "FlexiChef maintenance instructions" checklist can be accessed at the unit location.

Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature

10000008612ABEBA



Carrying out maintenance

Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature





## 8 Dispose of unit in an environmentally responsible manner

The unit has been designed to provide a lifetime of 10 years or 15,000 pressure cycles.

Do not dispose of unit or the unit's components together with non-recyclable waste. If the unit is disposed of together with non-recyclable waste or treated improperly, toxic substances contained in the unit can damage health and pollute the environment.

Dispose of the unit in accordance with local regulations for used appliances. Clarify any open questions with the responsible agencies (for instance, solid waste management).

We are a registered manufacturer at the **elektro-altgeräte** register foundation, and we are listed in the **ear** directory. If required, please contact one of the foundation's disposal agents. (WEEE-Reg.-Nr.DE 19459438)

**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



#### Manufacturer

MKN Maschinenfabrik Kurt Neubauer GmbH & Co. KG • Halberstädter Straße 2a • 38300 Wolfenbüttel, Germany

We hereby declare, that the following product:

Description of the unit	
Unit for cooking food in commercial applications	
Unit type	
FlexiChef electric multifunction unit	
Type number	
FlexiChef	FCEKMP1XX-X-----G2...
	FCEKMP3XX-X-----G2...
FlexiChef Team	FCEKMP2XX-X-XX-XG2...
X: Equipment feature	

complies with the relevant provisions of the following directives and regulations, but does not contain any assurance of properties:

- Directive 2006/42/EC dated 17 May 2006 on machinery
- Directive 2011/65/EU (RoHS) dated 08 June 2011
- Directive 2014/30/EU dated 26 February 2014 on electromagnetic compatibility
- REGULATION (EC) No. 1935/2004 dated 27 October 2004 on materials and objects, which are intended to come into contact with food

Added basis for verification
DIN EN 55014-1:2012-05
EN 55014-2:2015
EN 60335-1:2012
EN 60335-2-36:2002/A11:2012
EN 60335-2-37:2002/A11:2012
EN 60335-2-39: 2003 + A1: 2004 + A2:2008
EN 60335-2-47: 2003 + A1: 2008 + A11:2012
EN 60335-2-47:2003/A11:2012
EN 61000-3-2:2014
EN 61000-3-3:2013
EN 61000-4-16:1998 + A1 :2004 + A2:2011
EN ISO 12100:2010

The manufacturer bears the sole responsibility for issuing this Declaration of Conformity. This Declaration of Conformity becomes invalid, if changes are made which are not agreed with us.

Wolfenbüttel, 31/03/2020

Person authorised to compile the technical documents:

ppa. Peter Helm, Chief Technical Officer (address as manufacturer)

1 / 1

10000008612ABEBA

en-GB

Translation from the original document • 10000008612ABEBA

10000008612ABEBA



## C

### Cleaning

Clean touchscreen .....	42
Decalcifying cleaning system .....	47
Inserting the cleaning lance .....	43
Lock touchscreen .....	42
Manual cleaning .....	42
Removing cleaning lance .....	44
SpaceClean automatic cleaning .....	44

### Cooking

Description .....	16
-------------------	----

### Cooking time

Setting a time-controlled cooking time .....	29
Setting continuous operation .....	28
Setting core temperature-controlled cooking time .....	30

### Core temperature

Measuring with a 4-point core temperature sensor .....	34
Setting core temperature-controlled cooking time .....	30

### Core temperature sensor

Core temperature measurement .....	17
------------------------------------	----

## D

### Deep-frying

Description .....	16
-------------------	----

### Delta-T cooking

Description .....	16
-------------------	----

## E

Environmentally friendly disposal .....	57
---	----

## F

### FlexiZone cooking

Description .....	17
-------------------	----

### FlexiZone frying

Description .....	16
-------------------	----

### Frying

Description .....	16
-------------------	----

## H

### HACCP

Exporting log .....	32
---------------------	----

### High-speed cooking

Description .....	15
-------------------	----

## L

Language selection .....	23
--------------------------	----

## Q

### QuickStart

Assign button .....	36
Use of .....	37

## R

### Regenerating

Description .....	16
-------------------	----

Retrieving equipment information .....	21
--	----

## S

### Safety temperature limiter

Resetting .....	49
-----------------	----

### SmartBoiling

Description .....	17
-------------------	----

### Soft cooking

Description .....	16
-------------------	----

### Sous-vide cooking

Description .....	17
-------------------	----

SpaceClean .....	44
------------------	----

## U

### USB

Connection .....	17
Inserting flash drive .....	32
Removing flash drive .....	32









[www.mkn.com](http://www.mkn.com)

