Read the operating instructions prior to commissioning

Operating instructions

FlexiChef application

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

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Operating and display elements
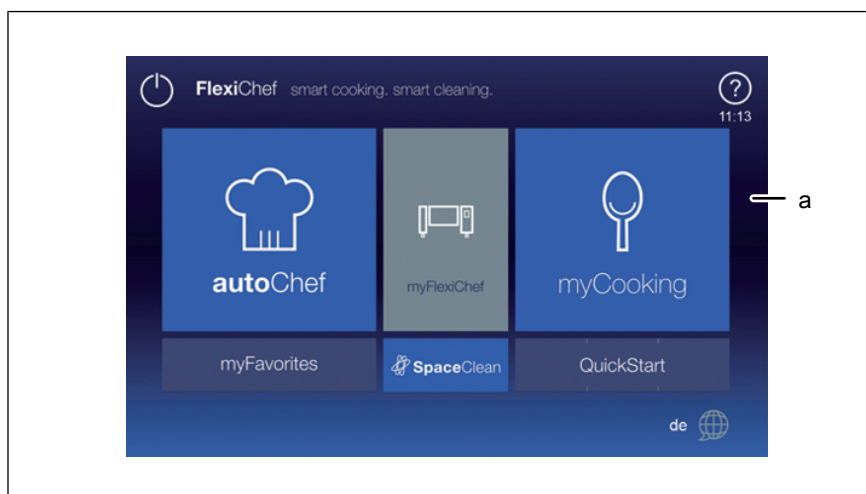
Image: Control unit
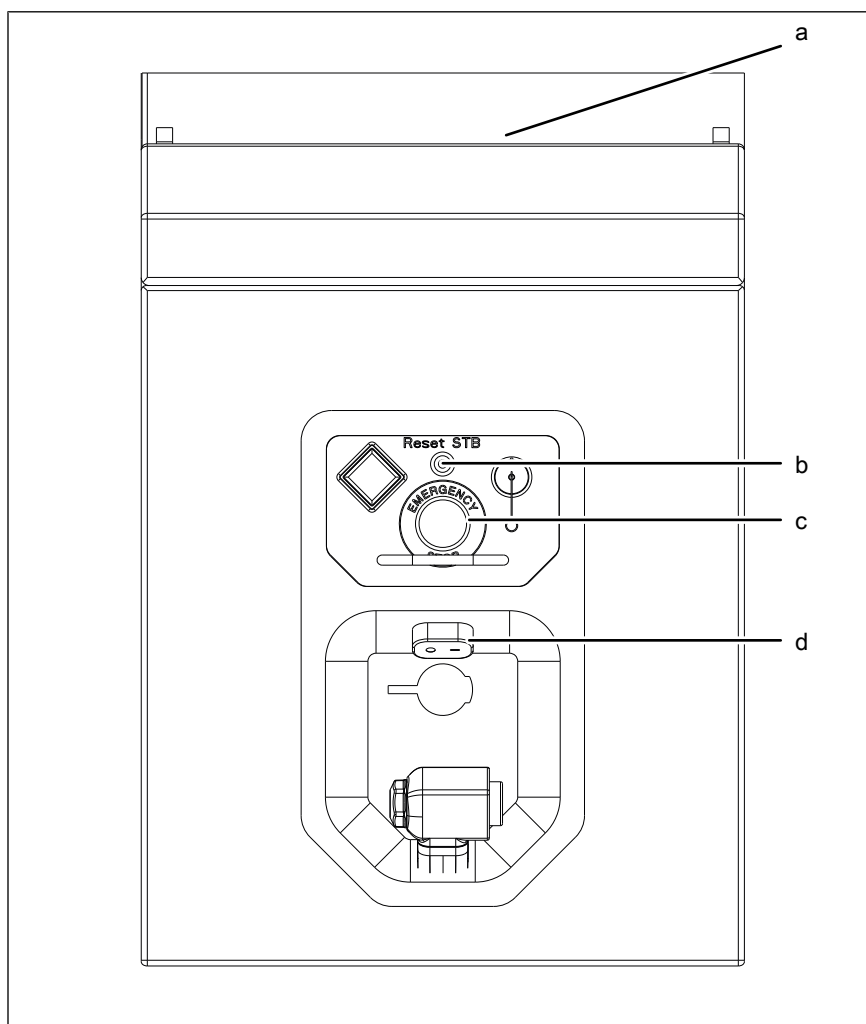
Image: Control unit front panel

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

Manufacturer

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1 Introduction

1.1 About this manual

This part of the operating instructions contains information about the application of the unit.

It is assumed that the general operating instructions have been read and understood.

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

- On safe operation,
- On cleaning and care,

Observe adhere to the following instructions:

- 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.
- 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.

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 observe the safety information given in the general operating instructions.

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

3 Basic functions

3.1 Setting the cooking temperature

ℹ️ 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.

ℹ️ 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.

3.1.1 Setting a constant cooking temperature

Image: Setting the cooking temperature, frying mode

a	*Setting* window	c	"OK" button
b	Rollers	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.

3.1.2 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.

3.2 Setting the cooking time

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

3.2.1 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.

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

3.2.2 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.

3.2.3 Setting a core temperature-controlled cooking time

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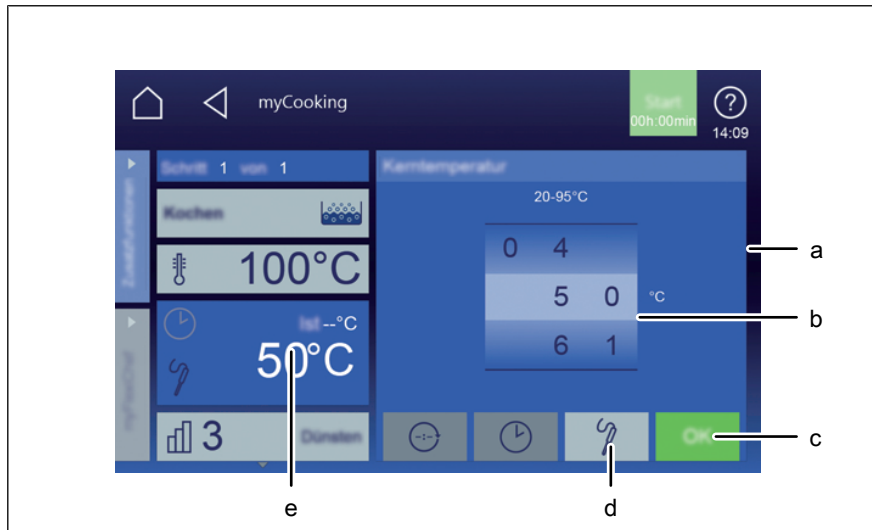
Image: Setting a core temperature-controlled cooking time, Cooking mode

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

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.

3.3 Setting the level

Image: Setting the level, soft cooking mode

a	*Setting* window	c	"OK" button
b	Roller	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.

3.4 Inserting and removing a USB flash drive

3.4.1 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.

3.4.2 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.

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.
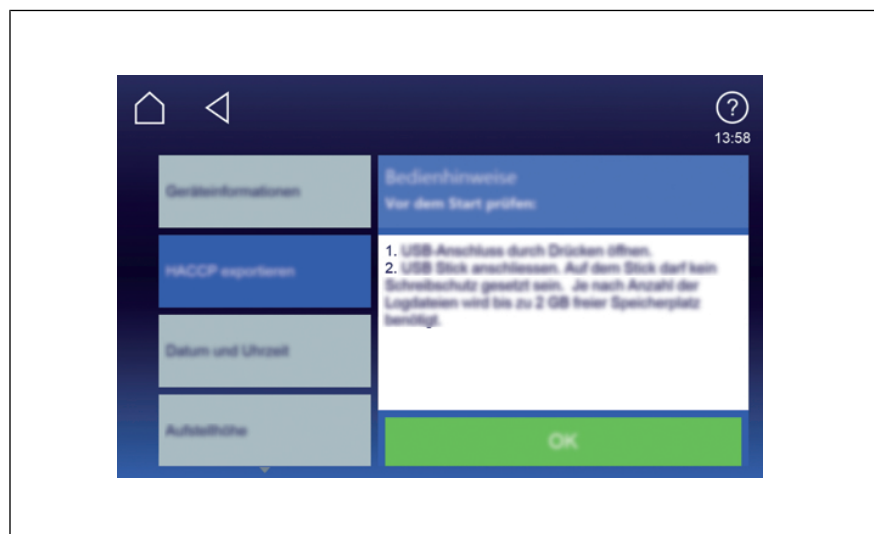
↳ *Operating instructions* window is displayed.
4. Read displayed operating instructions.

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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.

3.6 Using the QuickStart function

3.6.1 Assigning the 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.

3.6.2 Using QuickStart button
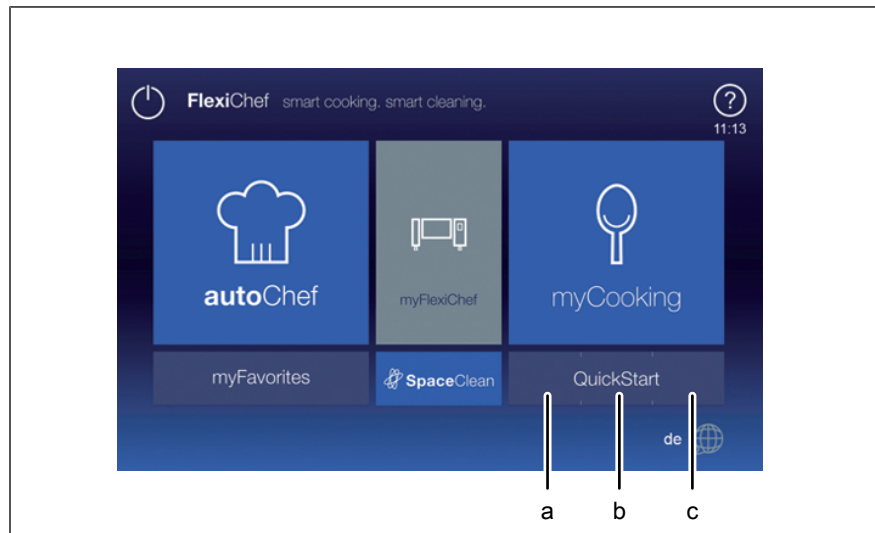
Image: Using QuickStart

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

> **i** 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 Equipment functions (myFlexiChef)

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

(i) *Equipment function* menu is disabled for further operation, while an equipment function is running.

4.1 Opening the equipment functions menu

Requirement   Unit switched on

Main menu displayed

→ Tap the "myFlexiChef" button.

↪ *Equipment function* menu is displayed.

(i) All equipment functions can also be accessed during a cooking process by tapping the "myFlexiChef" tab.

(i) *Equipment function* menu is disabled for further operation, while an equipment function is running.

4.2 Opening and closing the lid

⚠ **CAUTION**
Risk of crushing when closing the lid

• Keep hands away from the opening and closing area of the lid when closing the lid.

ATTENTION
Physical damage due to objects slipping

The lid opens automatically during the cooking process.

• Do not place any objects on the lid.
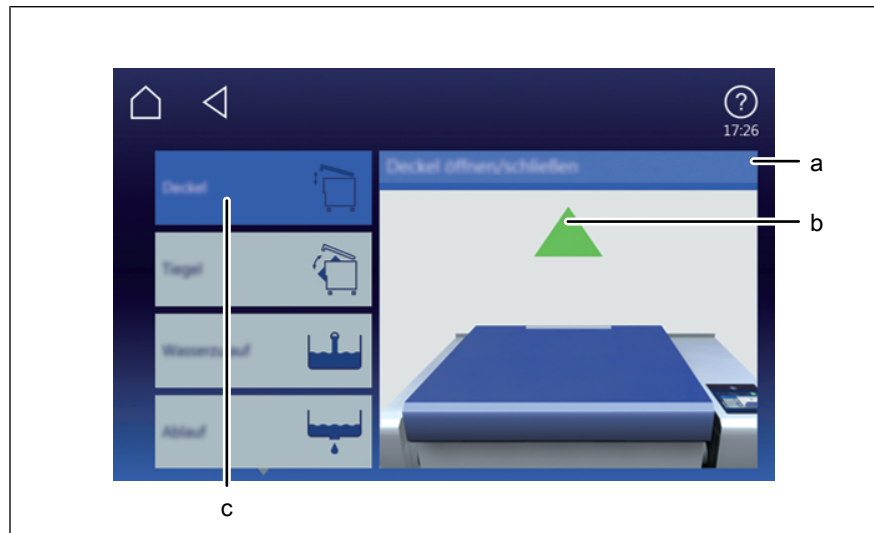
Image: Opening lid

a *Actuate* window   c "Lid" field
b *Open* symbol

4.2.1 Opening the lid

Requirement Pan in the operating position

Lid not fully open

Equipment function menu is displayed

1. Tap the "Lid" field.
   ↳ *Actuate* window is displayed.
2. Tap the *Open* symbol.
   ↳ The signal sounds.
   ↳ Lid is being opened.
   ↳ *Open* symbol disappears and the "Stop" button is displayed.

> ℹ The process can be interrupted at any time by tapping the "Stop" button. The process ends automatically once the lid reaches the end position.

3. Wait for the lid to reach the end position.
   ↳ The lid is fully open.

4.2.2 Closing the lid

The unit has a crush protection feature. The lid stops closing when an object is detected between the edge of the unit and the lid.

Requirement Pan in the operating position

Lid not closed

Equipment function menu is displayed

1. Tap the "Lid" field.
   ↳ *Actuate* window is displayed.
2. Tap the *Close* symbol.
   ↳ The signal sounds.
   ↳ Lid is being closed.
   ↳ *Close* symbol disappears and the "Stop" button is displayed.

The process can be interrupted at any time by tapping the "Stop" button. The process ends automatically once the lid reaches the end position.

3. Wait for the lid to reach the end position.
↳ The lid is closed.

4.3 Tilting or tilting back the pan

The pan can be tilted to any angle between the operating position and the emptying position.

⚠️ **CAUTION**
Risk of crushing from the pan moving

- Make sure that no one is standing between the pan and the rear panel.
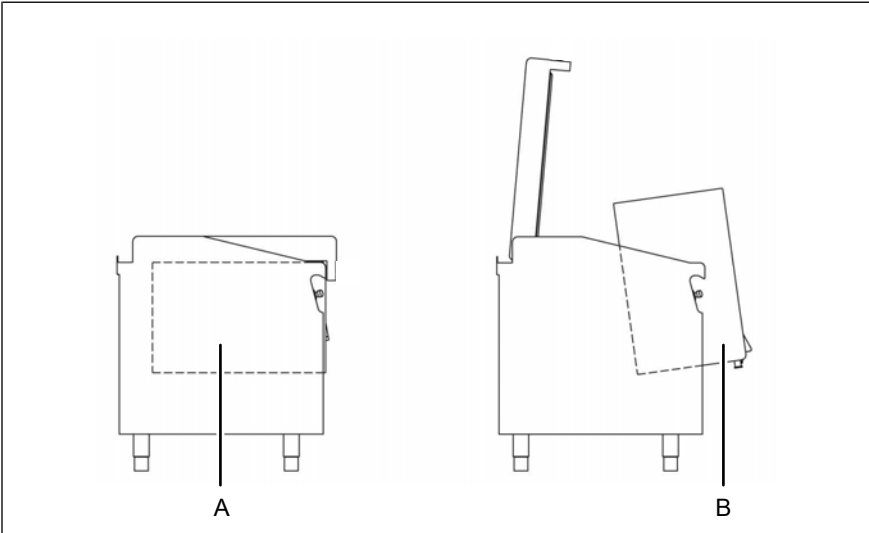
Image: Pan positions

A Operating position   B Emptying position
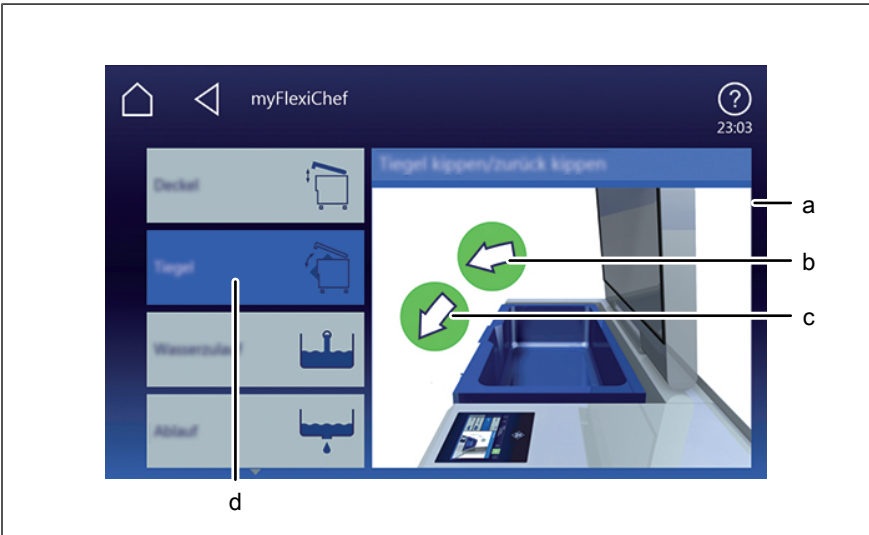
Image: Tilting the pan

a *Actuate* window   c Arrow symbol for *Maximum speed*
b Arrow symbol for *Optimum speed*   d "Pan" field

ℹ | All that appears during a cooking process is a prompt to tilt the pan or tilt it back. The equipment functions can be reached via the "myFlexiChef" tab.

4.3.1 Tilting the pan

Requirement   Pan not in emptying position

Lid completely opened

Equipment function menu is displayed

1. Tap the "Pan" field.
    ↪ *Actuate* window is displayed.
2. Tap and hold the particular *Arrow* symbol for the desired speed.
    ↪ The signal sounds.
    ↪ The pan is tilted.

ℹ | The "Total" water meter in the water inlet equipment function is reset to zero as soon as the pan reaches the end position.

4.3.2 Tilting back the pan

Requirement   Pan tilted

Lid completely opened

Equipment function menu is displayed

1. Tap the "Pan" field.
    ↪ *Actuate* window is displayed.
2. Tap and hold the *Arrow* symbol, until the pan reaches the operating position.
    ↪ The signal sounds.
    ↪ The pan is tilted back.
↪ Pan is in the operating position.

4.4 Opening and closing the water inlet

ATTENTION
Risk of physical damage through overflowing water

• Monitor the water inlet and do not leave the unit unattended.
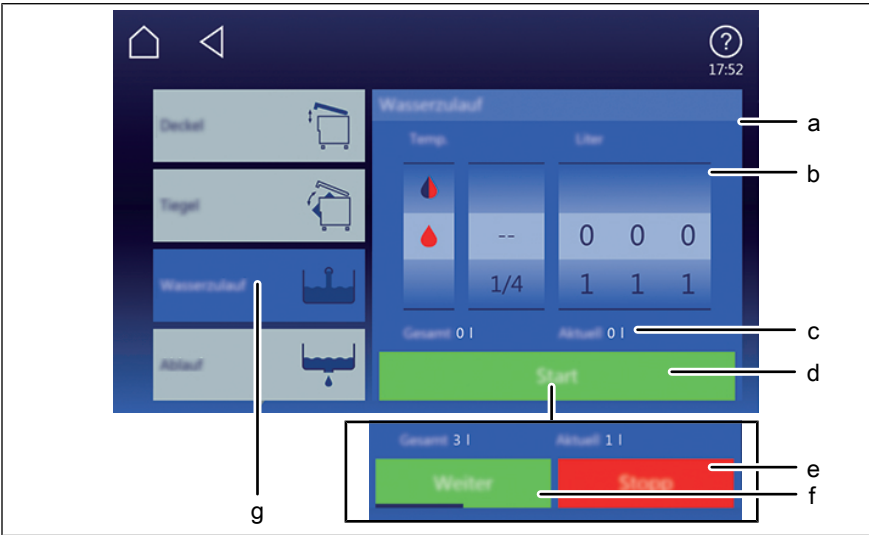
Image: Opening and closing the water inlet

a	*Actuate* window	e "Stop" button
b	Rollers	f "Continue" button
c	*Water quantity* display	g "Water inlet" field
d	"Start" button	

Water quantity display	Function
"Current" water meter	• Shows the inlet quantity for the current process

"Total" water meter	• Shows the total quantity for all processes
	• Reset to zero when
	  – the pan is tilted to the end position
	  – the drain is open

ℹ️ If not used for more than a day, the water inlet or hand shower must be flushed. Flush the hot water and cold water lines with at least 5 litres of water each.

Requirement Pan in the operating position

Lid completely opened

Equipment function menu is displayed

1. Tap the "Water inlet" field.
   ↳ *Setting* window is displayed.
2. Swipe to set the water temperature.

> ℹ️ The water quantity can be entered directly in litres or as a fill quantity. The "ReadyXpress" selection provides the optimum water quantity in the High-speed cooking mode.
>
> If no water quantity is set ("000" litres), the water inlet must be controlled manually.

3. Swipe to set the water quantity.
4. Tap the "Start" button.

    ↪ The drain closes, if it was open.

    ↪ Water runs into the pan.

    ↪ The "Start" button is replaced with the "Pause" and "Stop" buttons.

    ↪ *Water quantity* display is updated.

> ℹ️ The process can be cancelled at any time by tapping the "Stop" button or interrupted by tapping the "Pause" button. When the process is paused, the "Pause" button is replaced with the "Continue" button.
>
> The process ends automatically when the set water quantity has run into the pan or when the "Total" water meter reaches the maximum fill quantity.

5. Wait for the set water quantity to be supplied or tap the "Stop" button.

    ↪ The water inlet stops.

↪ The pan is filled with the set water quantity.

4.5 Opening and closing the drain

ATTENTION
Risk of property damage from improper use

- Do not empty out deep-frying oil via the drain.
- Do not empty out hot products (over 105 °C) via the drain.
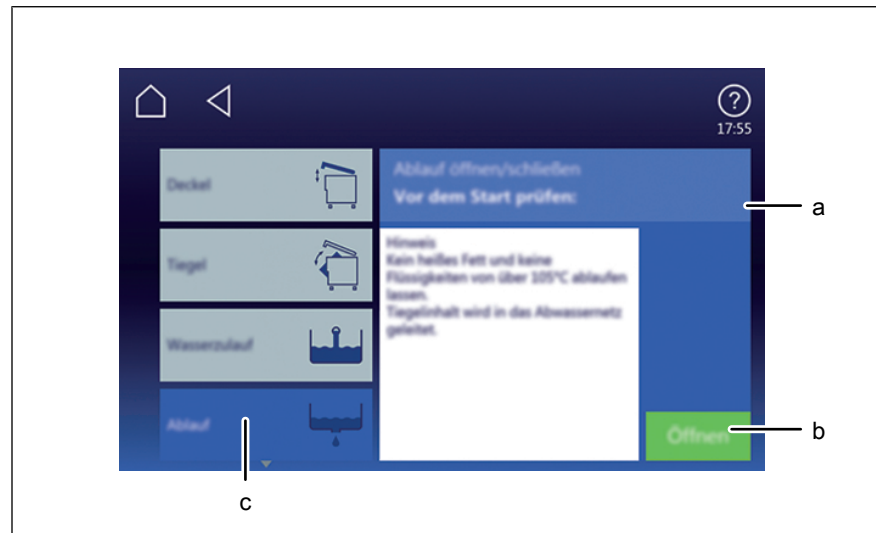
Image: Opening the drain

a   *Actuate* window   c   "Drain" field
b   "Open" button

ℹ️   The drain is closed automatically as soon as a cooking process is started.

ℹ️   The "Total" water meter in the water inlet equipment function is reset to zero as soon as the drain is open.

ℹ️   When the drain is open, the pan can be tilted slightly to support the process.

Requirement   Pan in the operating position

Solid food remains removed from pan

Equipment function menu is displayed

1. Tap the "Drain" field.
    ↳ *Actuate* window is displayed.
2. Tap the "Open" button.
    ↳ The signal sounds.
    ↳ The drain opens.
    ↳ The "Open" button is replaced with the "Close" button.
3. Wait for the pan to empty.
4. Tap the "Close" button.
    ↳ Drain is being closed.
    ↳ The "Close" button is replaced with the "Open" button.
↳ The pan is completely empty.

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4.6 Portioning

The portion quantity can be set in litres or as a GN dimension.
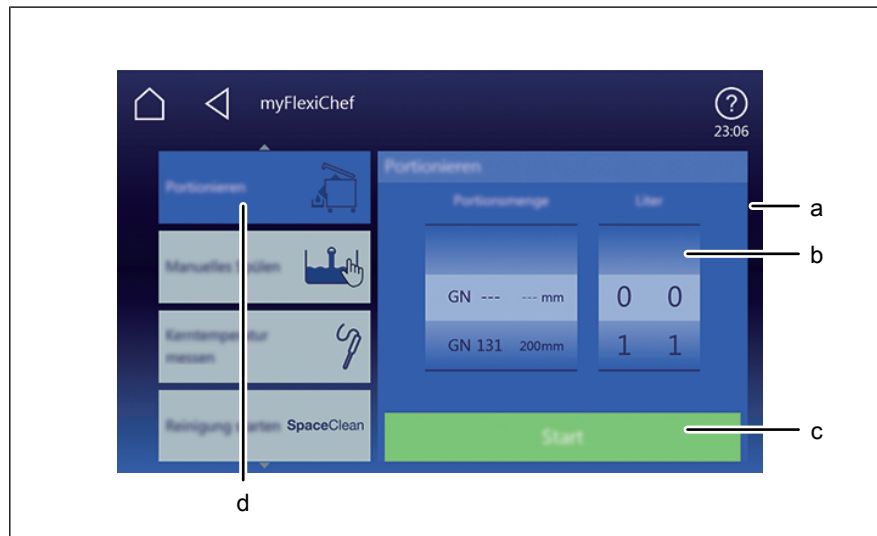
Image: Portioning

a	*Actuate* window	c	"Start" button
b	Rollers	d	"Portion" field

ℹ Depending on the nature of the food to be cooked, the portioned quantity may differ from the set quantity. Therefore, the container underneath the pan must not be filled completely.

ℹ The process can start again.

Requirement Pan in the operating position

Suitable container placed underneath the pan to collect the portion quantity

Equipment function menu is displayed

1. Tap the "Portion" field.
   ↪ *Actuate* window is displayed.
2. Swipe to set the portion quantity.
3. Tap the "Start" button.
4. Tilt the pan, until the content is just about to overflow.
5. Tap the "New portion" button.
   ↪ The pan is lowered.
   ↪ The portion quantity runs into the container.

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ⓘ	The process can be cancelled at any time by tapping the "Stop" button. When the process has been cancelled, the pan must once again be tilted until the contents are just about to overflow.
The process ends automatically when the set portion quantity is reached and the pan tilts back slightly to prevent the contents from overflowing.

6. Wait for the pan to tilt back slightly.

↳ The container has been filled with the portion quantity.

4.7 Clean pan

ATTENTION
Risk of physical damage through overflowing water

• Monitor the water inlet and do not leave the unit unattended.

The water inlet and drain can be operated simultaneously to flush the pan manually. The two functions are next to each other in the *Actuate* window to ensure quick access.
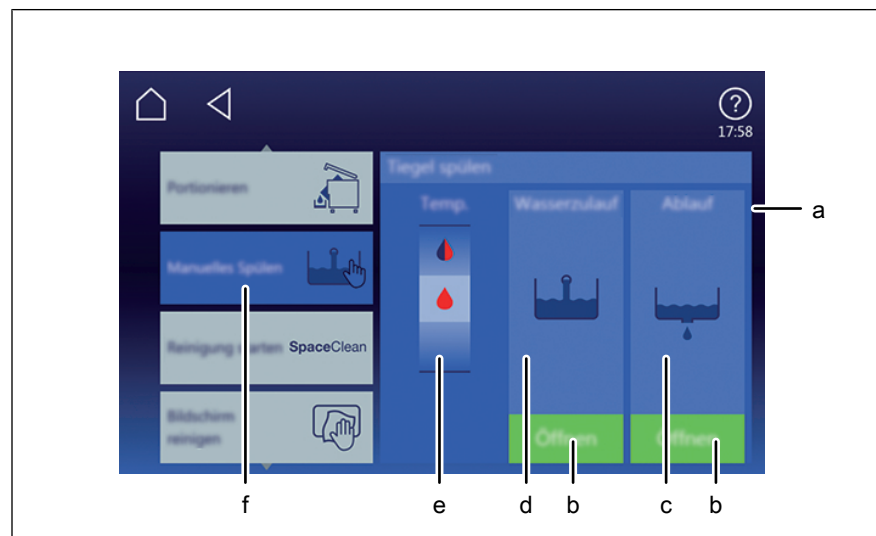
Image: Flushing the pan

a	*Actuate* window	d	"Water inlet" area
b	"Open" button	e	Rollers
c	"Drain" area	f	"Manual flush" field

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Requirement Pan in the operating position

Lid completely opened

Drain closed

Equipment function menu is displayed

1. Tap the "Manual flush" field.

   ↪ *Actuate* window is displayed.
2. Swipe to set the water temperature for the water inlet.
3. Tap the "Open" button in the "Water inlet" area.

   ↪ Water runs into the pan.

   ↪ The "Open" button is replaced with the "Close" button.
4. Tap the "Open" button in the "Drain" area.

   ↪ The drain opens.

   ↪ The "Open" button is replaced with the "Close" button.
5. Control the water inlet and drain manually according to the requirements of the flushing process.
6. Once the flushing process is complete, close the water inlet and drain by tapping the "Close" buttons.

   ↪ The water inlet and drain close.

↪ The pan has been flushed.

ⓘ Make sure that the pan is empty at the end of manual flushing. The "Total" water meter in the water inlet equipment function is reset to zero as soon as the drain is open.

4.8 Measuring core temperature

⚠️ **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.

This equipment function and the core temperature sensor are used to display the current core temperature of the food being cooked.
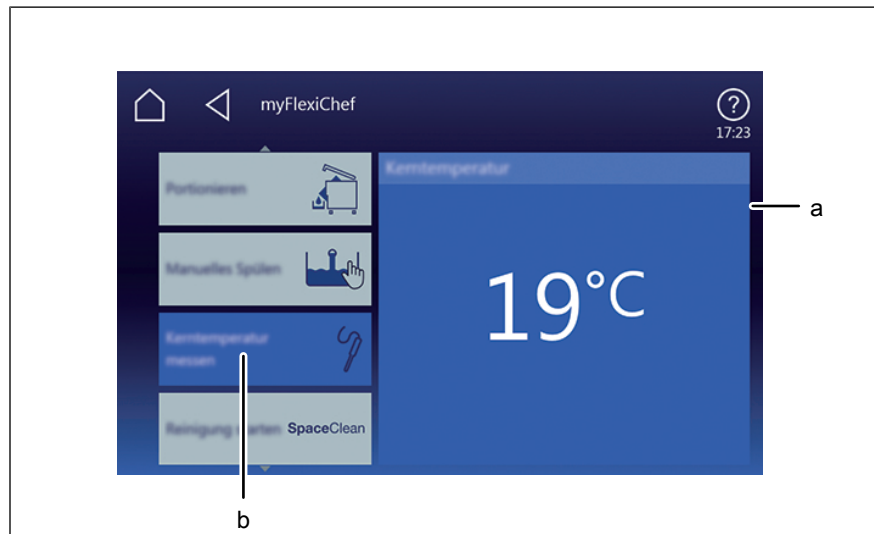
Image: Measuring the core temperature

a *Display* window   b "Measuring core temperature" field

Requirement Lid completely opened

Equipment function menu is displayed

1. Tap the "Measuring core temperature" field.
   ↳ *Display* window is shown.
2. Release the core temperature sensor from the holder on the lid.
3. Insert core temperature sensor into the food being cooked.
   ↳ *Display* window shows the measured core temperature.
4. Clean the core temperature sensor.
5. Press the core temperature sensor into the holder on the lid.

5 Manual cooking (myCooking)

Cooking modes, equipment functions and information are available in the Manual cooking mode. Selecting one of the components automatically creates a single-step cooking process.

Settings such as cooking mode, cooking temperature and cooking time are specified, and the cooking process step can either be started directly or saved.

In this chapter all processes are depicted as a single-step cooking process. Please refer to "User's own cooking processes" for information on how to use multi-step cooking processes.

The following components are available as a cooking program step:

Type	Step
Cooking mode	• 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)
Equipment function	• Lid • Pan • Water supply • Drain
Information	• ChefsHelp

5.1 Opening the Manual cooking menu
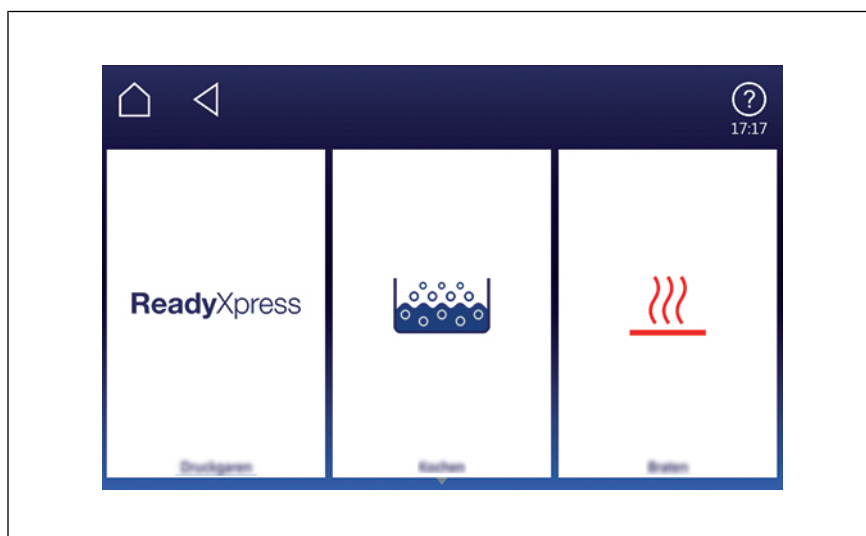
Image: *Manual cooking* menu

Requirement   Unit switched on

Main menu displayed

→ Tap the "myCooking" button.

↳ *Manual cooking* menu is displayed.

5.2 Cooking process sequence

5.2.1 Setting and starting

A single-step cooking process is created by selecting a cooking mode or equipment function.

Settings such as level, cooking temperature or cooking time are specified, and the cooking process can be started directly.

5.2.2 Heating

The unit is heated to the set cooking temperature.

The heating process is displayed in the *Step* window. The temperature setpoint and the actual temperature are displayed as the unit heats up.

The window can be closed at any time by tapping the "Continue" field; the window closes automatically 1 minute at the latest after the temperature setpoint is reached.

Once the unit has heated up, the cooking time starts. The cooking time for the zones must be started manually in the Deep-frying, FlexiZone frying and FlexiZone cooking modes.

5.2.3 Cooking process

The cooking process operates on a time-controlled or core temperature-controlled basis with the selected settings or in continuous operation. The settings can be adapted without ending the cooking process.

5.2.4 Ending

The cooking process ends automatically, once the set time has elapsed or the core temperature has been reached.

The cooking process can be ended manually at any time by tapping the "Stop" button.

5.3 Using ReadyXpress high-speed cooking (optional)
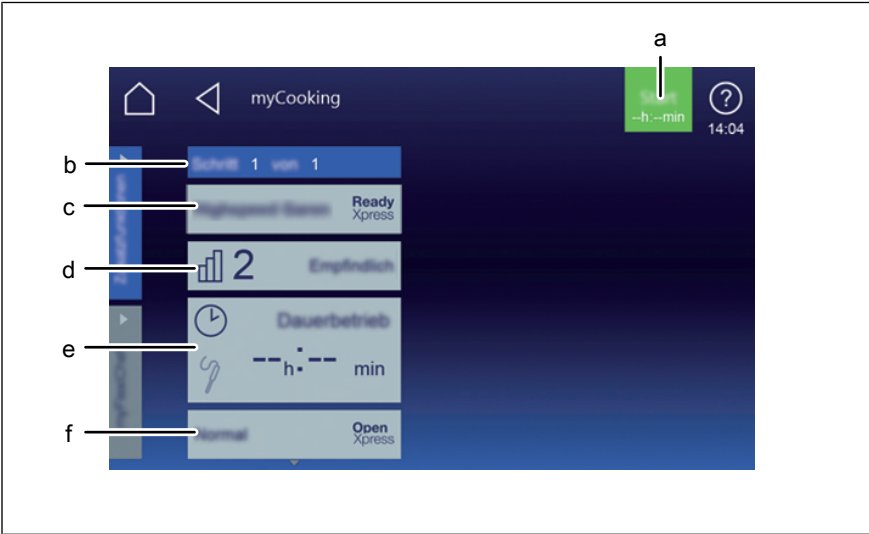
Image: High-speed cooking mode

a	"Start" button	d	*Level* field
b	*Step* window	e	*Cooking time* field
c	*Cooking mode* field	f	"OpenXpress" field

Possible settings for the High-speed cooking mode:

Setting	Possible setting	Explanation
Level	Sensitive	Setting for the robustness of the food to be cooked; the higher the level, the higher the positive pressure in the pan
	Tender	
	Normal	
	Robust	
	Maximum	
Cooking time NON-STOP	*Continuous operation* button or 00:00:0 h:min:s	Ends after 24 hours
Cooking time Time-controlled	*Cooking time* button 00:00:5 — 29:59:55 h:min:s	In 5-second increments
Cooking time Core temperature-controlled	*Core temperature* button 20 – 99 °C	In 1-degree steps
OpenXpress (speed of the steam release)	Soft	Viscous, delicate food
	Normal	Robust food with low viscosity, pan fully loaded
	Express	Robust food, pan not fully loaded

5.3.1 Starting high-speed cooking

⚠️ **CAUTION**
Risk of scalding from overflowing food being cooked
- Observe the maximum fill quantity.

ℹ️ During high-speed cooking loud operating noises may occur.

Requirement Food placed in unit

Lid closed and locked

Manual cooking menu displayed

1. Tap the High-speed cooking mode.
   ↳ *Step* window is displayed.
2. Make settings.
   ↳ *Step* window shows the configured settings.
3. Tap on "Start" button in the information bar.
   ↳ The pan heats up.
   ↳ "Start" button is replaced by "Stop" button.
4. Wait for the pan to heat up.
   ↳ Steam build-up begins.
   ↳ The progress of the steam build-up is displayed via the three bars in the *OpenXpress* field.
5. Wait for the steam to build up completely (three bars).
   ↳ Steam build-up complete: Cooking time is updated in the *Step* window.
   ↳ High-speed cooking is started.

5.3.2 Ending high-speed cooking

⚠️ **CAUTION**
Risk of scalding from overflowing food
- Do not open the lid until prompted to do so by the touchscreen.

Requirement High-speed cooking started

Cooking time has not elapsed

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

or

2. Wait for the cooking time to end.
   ↳ The heating of the pan is ended.
   ↳ *Steam release* window is displayed.

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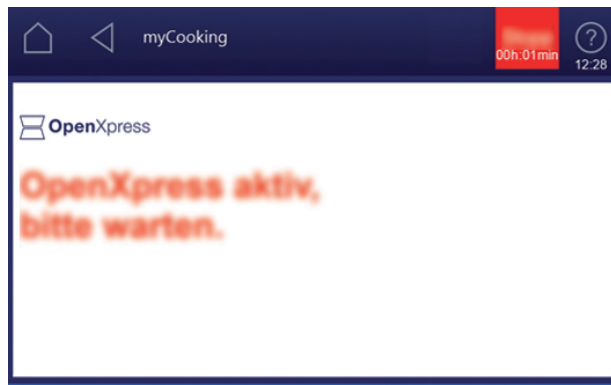
Image: Steam release message

ℹ The steam release lasts between 1 and 5 minutes.

The pressure setpoint and the actual pressure of the pan are displayed during the steam release. When normal pressure is reached, the prompt to open the lid is displayed.

3. Wait for the prompt to open the lid.

↳ Steam release ended.
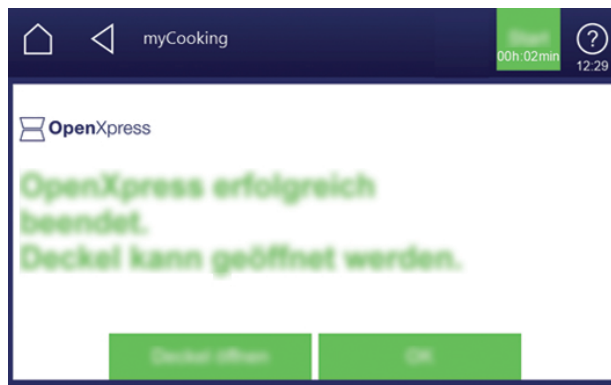
Image: Message: Steam released

↳ *Step* window is displayed.

↳ The cooking time is reset.

4. Open the lid with a slight gap.

↳ The steam escapes.

5. Open the lid completely.

↳ High-speed cooking is ended.

5.4 Using cooking
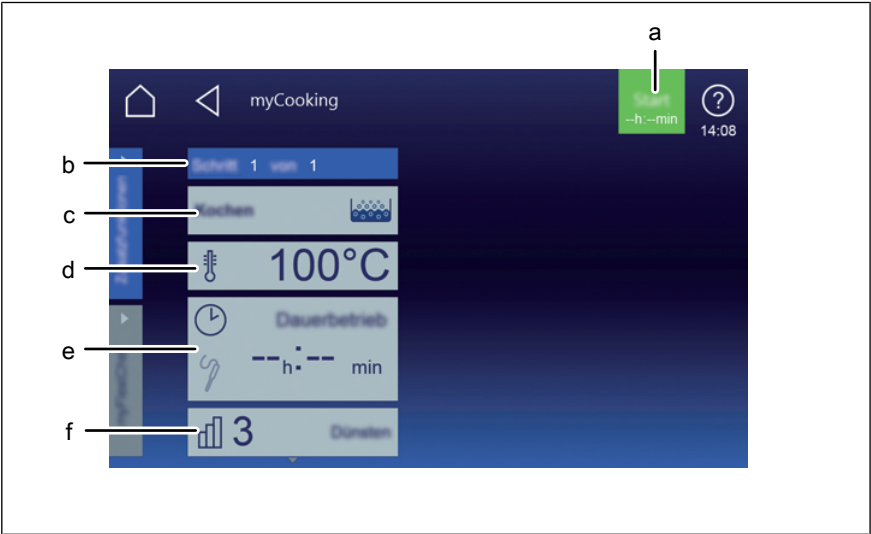
Image: Cooking mode

a	"Start" button	d	*Cooking temperature* field
b	*Step* window	e	*Cooking time* field
c	*Cooking mode* field	f	*Level* field

Possible settings for the cooking mode:

Setting	In level	Possible setting	Explanation
Level Boiling strength	-	Lightly simmering	These settings relate to sauces; for water, set a higher boiling strength
		Simmering	
		Intensive simmering	
		Boiling	
		Boiling	
		Intensive boiling	
Level Heating intensity	-	Low power	Heats up with the selected level
		High power	Heats up with full power
Cooking temperature	All levels	90 – 100 °C	In 1-degree steps
Cooking time Continuous operation	All levels	*Continuous operation* button or 00:00:0 h:min:s	Ends after 24 hours
Cooking time Time-controlled	All levels	*Cooking time* button 00:00:5 — 29:59:55 h:min:s	In 5-second increments

Setting	In level	Possible setting	Explanation
Cooking time Core temperature-controlled	Lightly simmering	*Core temperature* button 20 – 95 °C	In 1-degree steps
	Simmering		
	Intensive simmering		
	Boiling		
	Boiling		
	Intensive boiling	*Core temperature* button 20 – 99 °C	

5.4.1 Starting cooking

⚠️ **CAUTION**
Risk of scalding from overflowing food being cooked

- Observe the maximum fill quantity.

ℹ️ Keep the lid closed during operation in order to save energy.

ℹ️ When the lid is closed, cooking temperatures over 97 °C are automatically lowered to 97 °C. When the lid is opened again, the original cooking temperature is set automatically.

Requirement   *Manual cooking* menu displayed

1. Tap cooking mode.
   ↳ *Step* window is displayed.
2. Make settings.
   ↳ *Step* window shows the configured settings.
3. Load in the food to be cooked.
4. Tap on "Start" button in the information bar.
   ↳ The pan heats up.
   ↳ "Start" button is replaced by "Stop" button.
5. Tap the "Continue" field.
   ↳ The cooking time is updated in the *Cooking mode* window.

↳ Cooking starts.

ℹ️ Long cooking times – cooking overnight, for example – may result in steam removal.

5.4.2 Ending cooking

Requirement Cooking has started

Cooking time has not elapsed

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

or

2. Wait for the cooking time to end.

   ↳ The heating of the pan is ended.

   ↳ The "Stop" button is replaced with the "Start" button.

   ↳ The cooking time is reset.

3. If the lid is closed: open the lid with a slight gap.

   ↳ The steam escapes.

4. Open the lid completely.

↳ Cooking has ended.

5.5 Using frying

Image: Frying mode

a	"Start" button	d	*Cooking temperature* field
b	*Step* window	e	*Cooking time* field
c	*Cooking mode* field	f	*Level* field

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Possible settings for the frying mode:

Setting	Possible setting	Explanation
Level	Long time frying	Output setting
	Short time frying	
	Searing	
Cooking temperature	100 – 275 °C	In 1-degree steps
Cooking time NON-STOP	*Continuous operation* button or 00:00:0 h:min:s	Ends after 24 hours
Cooking time Time-controlled	*Cooking time* button 00:00:5 — 29:59:55 h:min:s	In 5-second increments
Cooking time Core temperature-controlled	*Core temperature* button 20 – 99 °C	In 1-degree steps

5.5.1 Starting frying

ⓘ Do not exceed the maximum oil level of 5 mm when using frying mode. For higher oil levels, select deep-frying mode.

ⓘ Leave the lid open when frying.

When the lid is closed, cooking temperatures over 200 °C are automatically lowered to 200 °C. When the lid is opened again, the original cooking temperature is set automatically.

Requirement *Manual cooking* menu displayed

1. Tap frying mode.
   ↳ *Step* window is displayed.
2. Make settings.
   ↳ *Step* window shows the configured settings.
3. Brush the frying surface thinly with commercially available frying fat.
4. Tap on "Start" button in the information bar.
   ↳ The pan heats up.
   ↳ "Start" button is replaced by "Stop" button.
5. Tap the "Continue" field.
   ↳ The cooking time is updated in the *Cooking mode* window.
6. Place the food to be cooked on the frying surface.
↳ Frying starts.

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5.5.2 Ending frying

Requirement Frying has started

Cooking time has not elapsed

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

or

2. Wait for the cooking time to end.

   ↪ The heating of the pan is ended.

   ↪ The "Stop" button is replaced with the "Start" button.

   ↪ The cooking time is reset.
3. If the lid is closed: open the lid with a slight gap.

   ↪ The steam escapes.
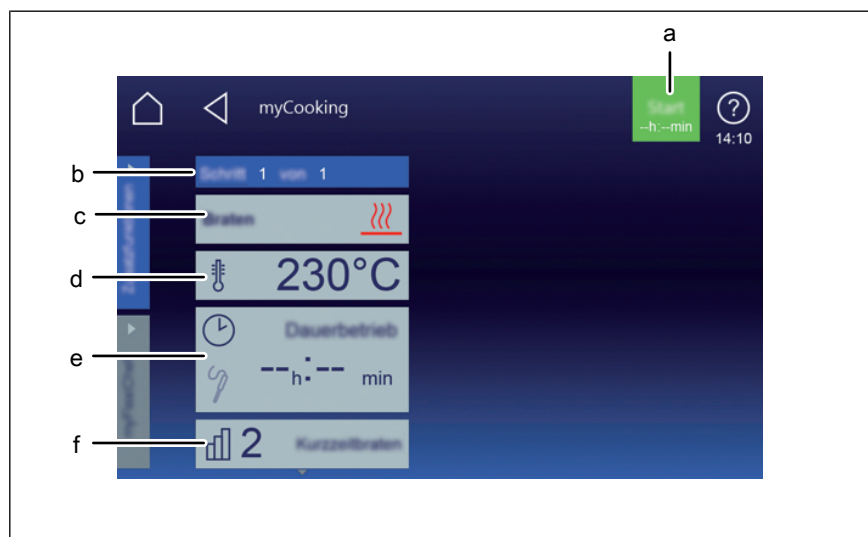4. Open the lid completely.

↪ Frying has ended.

5.6 Using soft cooking
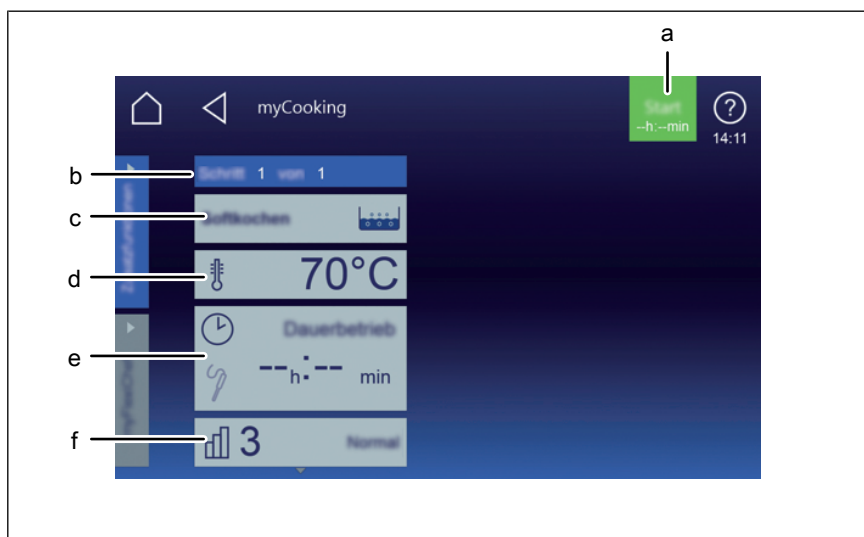
Image: Soft cooking mode

a	"Start" button	d	*Cooking temperature* field
b	*Step* window	e	*Cooking time* field
c	*Cooking mode* field	f	*Level* field

Possible settings for the soft cooking mode:

Setting	In level	Possible setting	Explanation
Level	-	Very tender	Robustness of the food to be cooked
		Tender	
		Normal	
		Robust	
		Very robust	
		Maximum	
Cooking temperature	Very tender	30 – 95 °C	In 1-degree increments
	Tender		
	Normal		
	Robust		
	Very robust	30 – 100 °C	
	Maximum		
Cooking time Continuous operation	All levels	*Continuous operation* button or 00:00:0 h:min:s	Ends after 24 hours
Cooking time Time-controlled	All levels	*Cooking time* button 00:00:5 — 29:59:55 h:min:s	In 5-second increments
Cooking time Core temperature-controlled	Very tender	*Core temperature* button 20 – 95 °C	In 1-degree increments
	Tender		
	Normal		
	Robust		
	Very robust	*Core temperature* button 20 – 99 °C	
	Maximum	*Core temperature* button 30 – 100 °C	

5.6.1 Starting soft cooking

⚠ **CAUTION**
Risk of scalding from overflowing food being cooked
• Observe the maximum fill quantity.

ⓘ Observe the minimum fill quantity of 4 cm to ensure that the temperature measurement works correctly.

Requirement Food placed in unit

Lid closed

Manual cooking menu displayed

1. Tap soft cooking mode.
   ↳ *Step* window is displayed.
2. Make settings.
   ↳ *Step* window shows the configured settings.
3. Tap on "Start" button in the information bar.
   ↳ The pan heats up.
   ↳ "Start" button is replaced by "Stop" button.
4. Tap the "Continue" field.
   ↳ The cooking time is updated in the *Step* window.
↳ Soft cooking starts.

5.6.2 Ending soft cooking

Requirement Soft cooking has started

Cooking time has not elapsed

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

or

2. Wait for the cooking time to end.
   ↳ The heating of the pan is ended.
   ↳ The "Stop" button is replaced with the "Start" button.
   ↳ The cooking time is reset.
3. Open the lid with a slight gap.
   ↳ The steam escapes.
4. Open the lid completely.
↳ Soft cooking has ended.

5.7 Using deep frying (optional)

⚠ **CAUTION**
Risk of fire from deep-frying oil

If the deep-frying oil level drops below the minimum fill quantity, it may ignite.
- Refill deep-frying oil after use.
- Observe the unit during operation.

⚠ **CAUTION**
Risk of fire due to low ignition point

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

The water inlet and drain equipment functions are locked in deep-frying mode.

The lid may only be closed to an angle of 45°.

ⓘ **Reduction of acrylamide level**

Regulation EU 2017/2158 applies in Europe with effect from 2018-04-11.

This requires that the lowest possible acrylamide level must be achieved when cooking potato products, for example in a deep-fat fryer.

MKN therefore recommends the following for potato products:
- Do not exceed a deep-frying temperature of 175 °C, as long as the food manufacturer states, that this is safe for his product.
- Avoid excessive deep-frying.
- In the case of lower deep-frying temperatures, reduce the quantity of food to be cooked, so that you prevent excessive absorption of fat by the food being cooked.
- If possible, use pre-blanched products.
- Observe the cooking instructions on the product packaging or otherwise stated by the food manufacturer.
- Check regularly that the desired oil temperatures in the deep-fat fryer are being maintained.
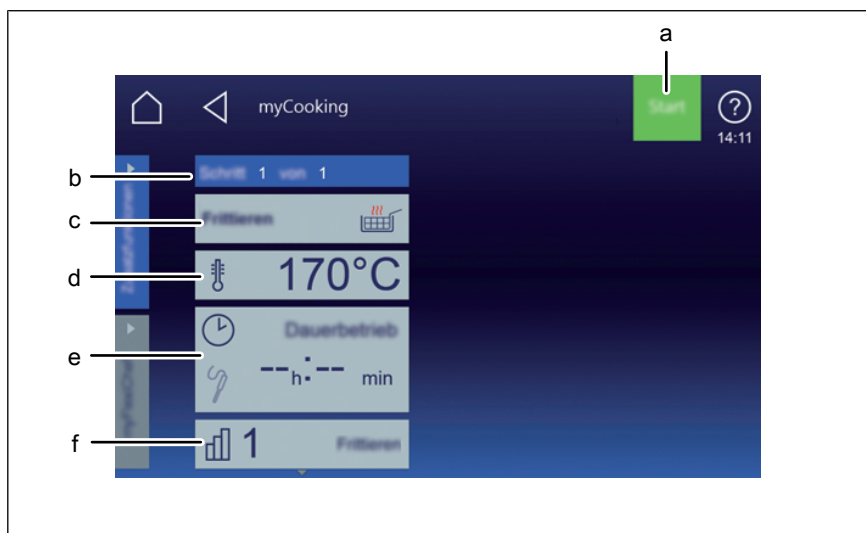
Image: Deep-frying mode

a	"Start" button	d	*Cooking temperature* field
b	*Step* window	e	*Cooking time* field
c	*Cooking mode* field	f	*Level* field
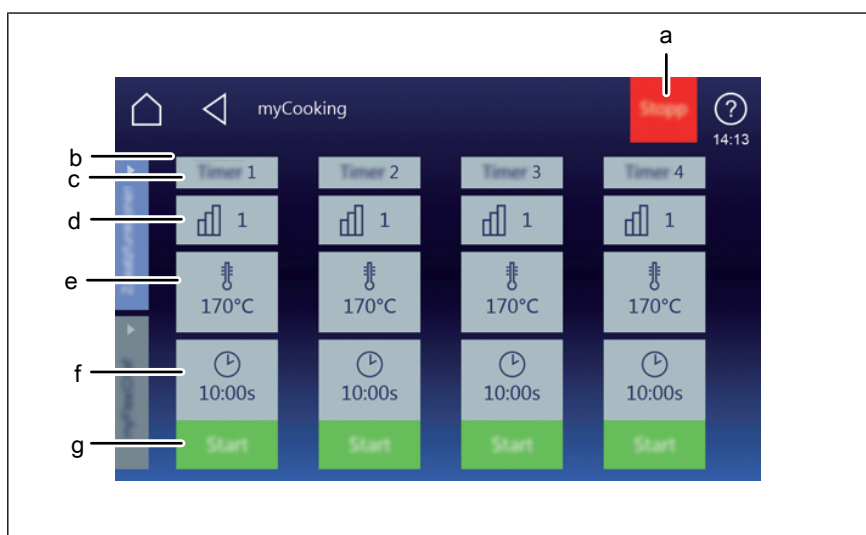
Image: Timers for deep-frying mode

a	"Stop" button	e	*Cooking temperature* field
b	*Timer* windows	f	*Cooking time* field
c	*Operating temperature* display	g	*Start/Stop* field
d	*Level* field		

Possible settings for the deep-frying mode:

Setting	Possible setting	Explanation
Level	Deep frying	Setting applies to all zones
Cooking temperature	140 – 180 °C	In 1-degree increments, setting applies to all zones
Cooking time Continuous operation	*Continuous operation* button or 00:00:0 h:min:s	Ends after 24 hours, set individually for each zone
Cooking time Time-controlled	*Cooking time* button 00:00:5 — 29:59:55 h:min:s	In 5-second increments, set individually for each zone
Cooking time Core temperature-controlled	*Core temperature* button 20 – 99 °C	In 1-degree increments, the cooking time can be controlled according to core temperature within a zone

5.7.1 Ensuring food is fit for consumption

CAUTION
Hygiene risk from rancid oil

- When the oil starts to become rancid, replace the deep-frying oil completely; do not add oil.
- Observe the manufacturer's information regarding the duration of use of the deep-frying oil.

Deep-frying oil counts as food. It must be fit for human consumption.

The suitability of the deep-frying oil for human consumption can be checked with quick-tests from specialist shops (e.g. 3M oil test strip).

The suitability of the deep-frying oil for human consumption can be extended by the following measures:

- Shake loose breadcrumbs from breaded food, before the food is fried.

- Do not overheat deep-frying oil (160 – 180 °C is sufficient).

- Cover the unit with the lid during pauses.

- Do not reduce the temperature of the deep-frying oil below 100 °C during longer interruptions in operation.

- Deep-frying oil that has been consumed during operation should be supplemented by the amount consumed.

- Replace the deep-frying oil before it becomes rancid.

- Filter the deep-frying oil.

- Clean the unit carefully.

- Empty, clean and cover the unit when unused.

- If the deep-frying oil is not being used, store it hermetically sealed and cool away from light.

Collect rancid deep-frying oil in suitable containers and dispose of it properly in accordance with the regulations.

5.7.2 Filling the unit with deep-frying oil

(**i**) Observe the minimum and maximum fill quantities for deep-frying oil (see "Fill quantities").

Refill deep-frying oil after use.

(**i**) Do not exceed a food to deep-frying oil ratio of 1:10. Do not exceed the maximum fill quantity for the pan.

Observe the "OIL" fill level marks.

Requirements Unit has cooled down

Lid fully open

Drain closed

1. Liquefy solidified deep-frying oil in a saucepan before pouring into the pan.
2. Fill the unit with the appropriate amount of deep-frying oil for the quantity of food.

↪ Unit has been filled with deep-frying oil.

5.7.3 Starting deep frying

⚠ **CAUTION**
Risk of scalding from overflowing food being cooked

- Observe the maximum fill quantity.

⚠ **CAUTION**
Risk of injury from deep-frying oil foaming over

- Protect arms and hands by wearing suitable protective gloves.
- If the food to be cooked is frozen, thaw briefly and dry off.
- If the food to be cooked is wet, dry it off.
- Do not use a hand shower.

Tap the "Start" button in the information bar to start the cooking mode. The individual zones are pre-heated to the set temperature.

Tap the "Stop" button in the information bar to end the cooking mode.

Use the *Start/Stop* field for the timers to start and end the timers for each zone.

The timer has a timing function only and does not end the cooking mode.

Requirement	Lid completely opened
	Filled with deep-frying oil
	Level of deep-frying oil is between the "OIL" fill level marks
	Manual cooking menu displayed

1. Tap deep-frying mode.

  ↳ *Step* window is displayed.

---

i The cooking time and cooking temperature are applied for all timers. The cooking time can then be adjusted individually.

---

2. Make settings.

  ↳ *Step* window shows the configured settings.

3. Tap on "Start" button in the information bar.

  ↳ The pan heats up.

  ↳ "Start" button is replaced by "Stop" button.

4. Tap the "Continue" field.

  ↳ *Timer* windows are displayed.

5. Adjust the timers if necessary by tapping the relevant *Timer* field.

6. Wait for the zone to reach the cooking temperature.

  ↳ The signal sounds.

  ↳ *Operating temperature* display for the zone turns blue.

7. Place the deep-frying basket containing the food to be cooked into the zone.

8. Tap the *Start/Stop* field for the timers.

  ↳ The zone timer starts.

  ↳ *Start/Stop* field turns red and displays "Stop".

↳ Deep frying has started.

---

i All timers can be started independently of each other. Deep frying can be carried out in the whole pan without starting the timers.

In zones where deep frying has started, the actual temperature of the deep-frying oil can be displayed by tapping the *Cooking temperature* field.

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5.7.4 Stopping timers

Requirement Deep frying has started

→ Tap the *Start/Stop* field for the timer that has started.

↳ The cooking time on the timer is reset.

↳ The *Start/Stop* field turns green and displays "Start".

↳ The pan continues to heat.

→ Remove the deep-frying basket from the zone and allow the oil to drip off.

↳ The zone timer is stopped.

ℹ️ To continue deep frying in the zone, the timer can be restarted at any time.

ℹ️ If there is no timer active, ECO mode is activated after 30 minutes.

5.7.5 Deactivating ECO mode

If there is no timer active, ECO mode is activated after 30 minutes.
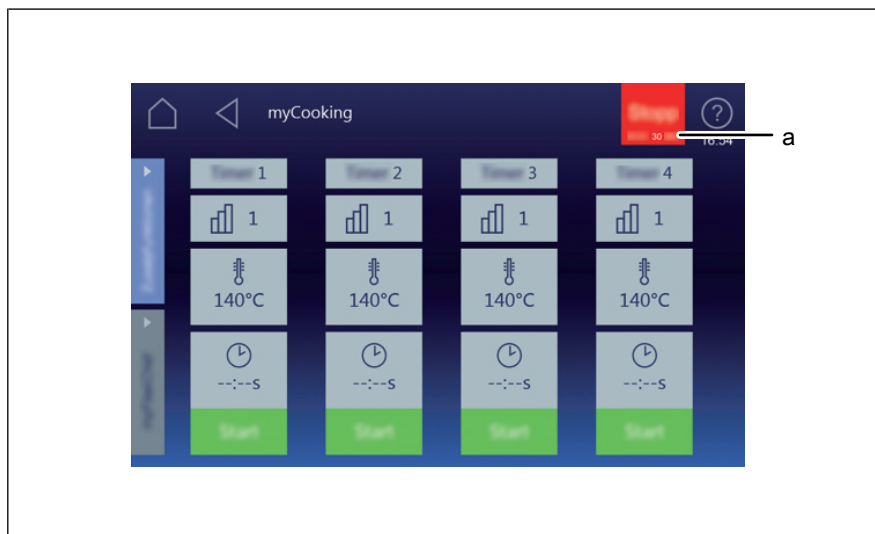
Image: Timer for deep-frying mode

a   *ECO mode* display

The *ECO mode* display shows the time at which ECO mode is activated.
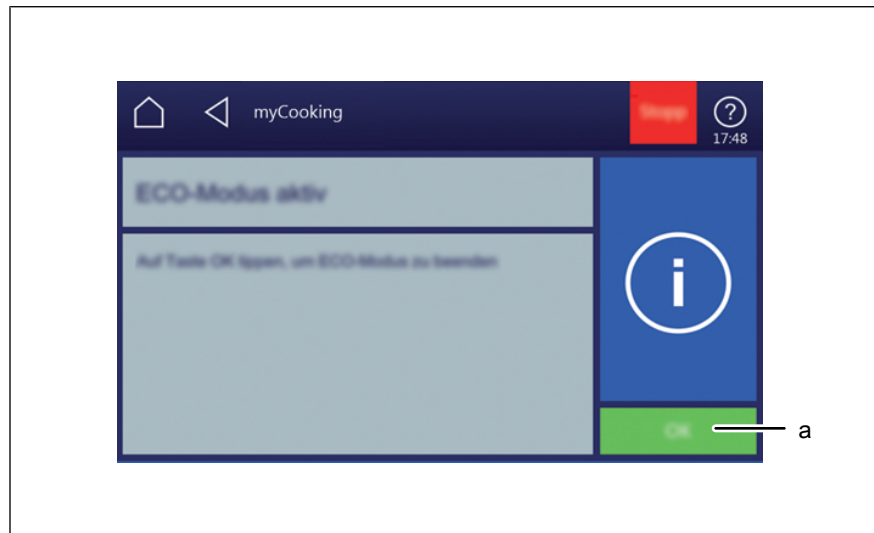
Image: Note: ECO mode activated

a   "OK" button

If the ECO mode is activated, the *Notification* window is displayed. The cooking temperature is lowered to 120 °C.

Requirement ECO mode activated

→ Tap on "OK" button.

↪ *Notification* window is closed.

↪ *Timer* windows are displayed.

↪ The pan heats back up to the set cooking temperature.

↪ ECO mode is deactivated.

5.7.6 Ending deep frying

Requirement Deep frying has started

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

   ↪ The heating of the pan is ended.

   ↪ All timers are stopped.

   ↪ The "Stop" button is replaced with the "Start" button.

ℹ The timer settings are saved until the cooking mode is exited. If the cooking mode is restarted, the timers are preset.

2. Remove the deep-frying baskets from the pan and allow the oil to drip off.

↪ Deep frying has ended.

5.7.7 Emptying out the deep-frying oil

⚠️ **CAUTION**
Risk of scalding from hot oil

- Protect arms and hands by wearing suitable protective gloves.
- Use heat-resistant containers with handles and lockable lids for transportation.
- Observe the maximum fill quantity for the unit.

ℹ️ Only use containers that are suitable for transporting deep-frying oil and can accommodate the entire amount of deep-frying oil.

ℹ️ To reduce the risk of burns, let the deep-frying oil cool to 100 °C.

Requirements Deep frying has ended

Deep-frying oil is liquid

Lid fully open

Suitable container placed underneath the pan

1. Empty out the deep-frying oil by tilting the pan.
2. Collect rancid oil in suitable containers in accordance with regulations on harmful substances and dispose of it correctly.

↳ The deep-frying oil has been emptied out.
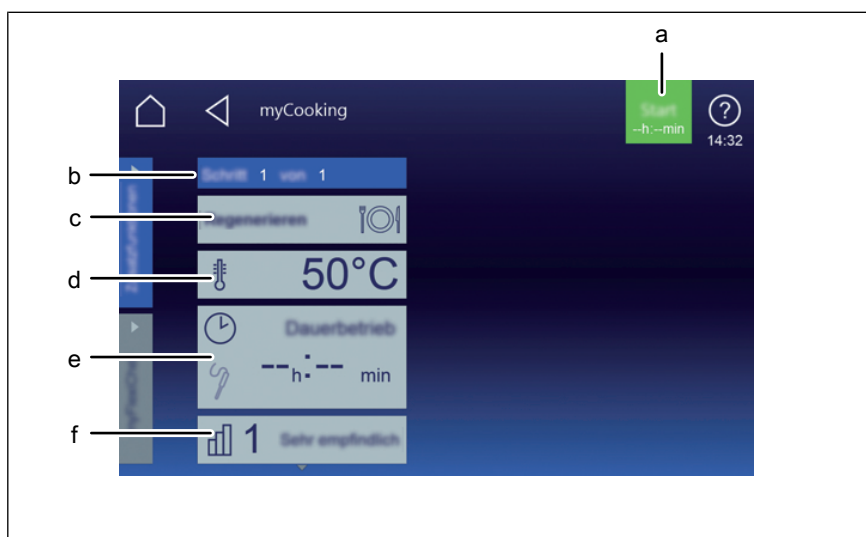
5.8 Using regeneration

Image: Regenerating mode

a	"Start" button	d	*Cooking temperature* field
b	*Step* window	e	*Cooking time* field
c	*Cooking mode* field	f	*Level* field

Possible settings for the regeneration mode:

Setting	In level	Possible setting	Explanation
Level	-	Very tender	Robustness of the food to be cooked
		Tender	
		Normal	
		Robust	
		Very robust	
		Maximum	
Cooking temperature	Very tender	30 – 95 °C	In 1-degree increments
	Tender		
	Normal		
	Robust		
	Very robust	50 – 100 °C	
	Maximum		
Cooking time Continuous operation	All levels	*Continuous operation* button or 00:00:0 h:min:s	Ends after 24 hours
Cooking time Time-controlled	All levels	*Cooking time* button 00:00:5 — 29:59:55 h:min:s	In 5-second increments
Cooking time Core temperature-controlled	Very tender	*Core temperature* button 20 – 70 °C	In 1-degree increments
	Tender		
	Normal		
	Robust		
	Very robust		
	Maximum	*Core temperature* button 20 – 99 °C	

5.8.1 Starting regeneration

Requirement Food to be cooked is in the pan

Lid closed

Manual cooking menu displayed

1. Tap regeneration mode.
   ↳ *Step* window is displayed.
2. Make settings.
   ↳ *Step* window shows the configured settings.
3. Tap on "Start" button in the information bar.
   ↳ The pan heats up.
   ↳ "Start" button is replaced by "Stop" button.

4. Tap the "Continue" field.

↳ The cooking time is updated in the "Stop" button.

↳ Regeneration has started.

5.8.2 Ending regeneration

Requirement Regeneration has started

Cooking time has not elapsed

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

or

2. Wait for the cooking time to end.

↳ The heating of the pan is ended.

↳ The "Stop" button is replaced with the "Start" button.

↳ The cooking time is reset.

3. Open the lid completely.
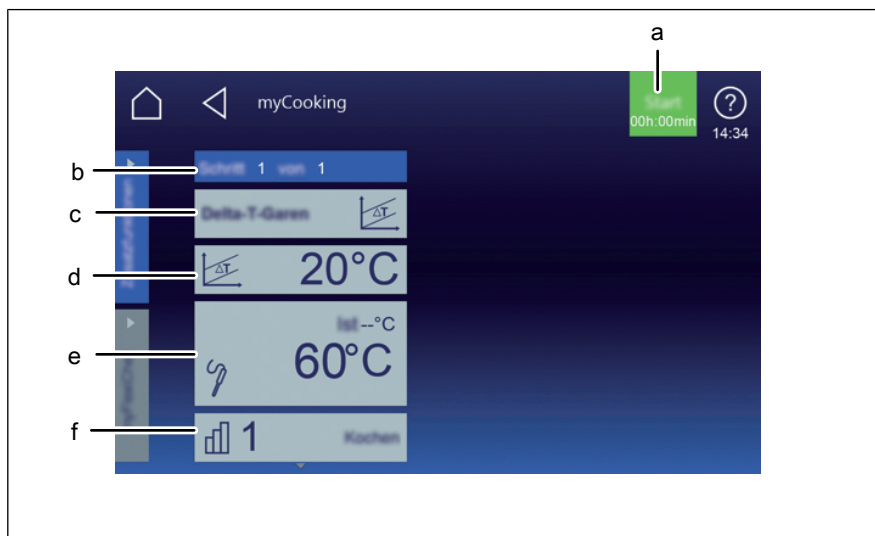
↳ Regeneration has ended.

5.9 Using Delta-T cooking

Image: Delta-T cooking mode

a "Start" button

b *Step* window

c *Cooking mode* field

d *Cooking temperature difference* field

e *Cooking time* field

f *Level* field

Possible settings for the Delta-T cooking mode:

Setting	Possible setting	Explanation
Level	Cooking	Preparation style setting
	Frying	
Cooking temperature difference	20 – 100 °C	In 1-degree increments
Cooking time	*Core temperature* button	In 1-degree increments
Core temperature-controlled	20 – 100 °C	

5.9.1 Starting Delta-T cooking

Requirement Food to be cooked is in the pan

Core temperature sensor set

Lid closed

Manual cooking menu displayed

1. Tap Delta-T cooking mode.
   ↳ *Step* window is displayed.
2. Make settings.
   ↳ *Step* window shows the configured settings.
3. Tap on "Start" button in the information bar.
   ↳ The pan heats up.
   ↳ "Start" button is replaced by "Stop" button.
   ↳ The cooking time is updated in the "Stop" button.
↳ Delta-T cooking has started.

5.9.2 Ending Delta-T cooking

Requirement Delta-T cooking has started

Cooking time has not elapsed

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

or
2. Wait for the cooking time to end.
   ↳ The heating of the pan is ended.
   ↳ The "Stop" button is replaced with the "Start" button.
   ↳ The cooking time is reset.
3. Open the lid completely.
↳ Delta-T cooking has ended.
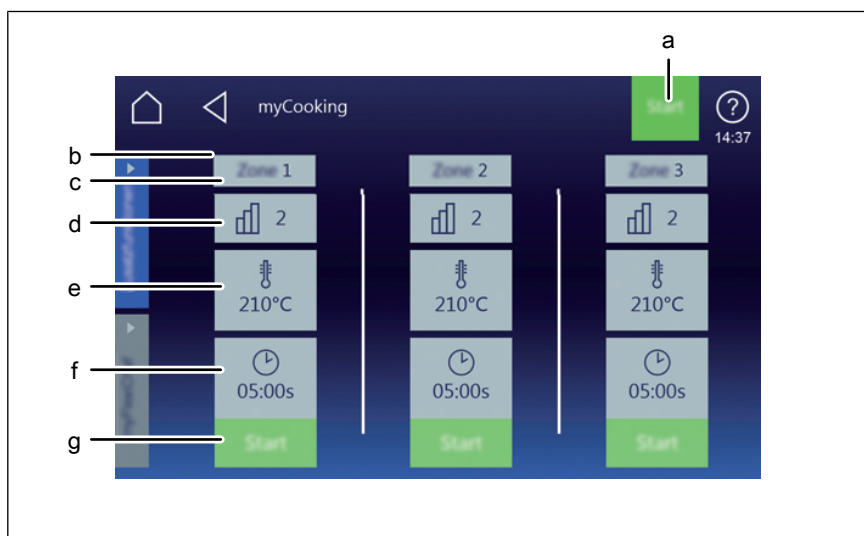
5.10 Using FlexiZone frying

Image: FlexiZone frying mode

a   "Start" button
b   *Zone* window
c   *Operating temperature* display
d   *Level* field

e   *Cooking temperature* field
f   *Cooking time* field
g   *Start/Stop* field

Tap the "Start" button in the information bar to start the cooking mode. The individual zones are pre-heated to the set temperature.

Tap the "Stop" button in the information bar to end the cooking mode.

Use the *Start/Stop* field for the timers to start and end the timers for each zone.

The timer has a timing function only and does not end the cooking mode.

Possible settings for the FlexiZone frying mode:

Setting	Possible setting	Explanation
Level	Zone off	Output setting, set individually for each zone
	Long time frying	
	Short time frying	
	Searing	
Cooking temperature	60 – 275 °C	In 1-degree increments, set individually for each zone
Cooking time NON-STOP	*Continuous operation* button or 00:00:0 h:min:s	Ends after 24 hours, set individually for each zone
Cooking time Time-controlled	*Cooking time* button 00:00:5 — 29:59:55 h:min:s	In 5-second increments, set individually for each zone

Setting	Possible setting	Explanation
Cooking time	*Core temperature* button	In 1-degree increments, the cooking time can be controlled according to core temperature within a zone
Core temperature-controlled	20 – 99 °C	

5.10.1 Starting FlexiZone frying

ⓘ The level, cooking time and cooking temperature can be set individually for each zone. Zones that have been started must be stopped first.

ⓘ In order to achieve the best possible results, the temperature differences between adjacent zones should not exceed 30 °C.

Requirement Lid opened

Manual cooking menu displayed

1. Tap the FlexiZone frying mode.
   ↳ *Zone selection* menu is displayed.
2. Tap the zones to be heated.
   ↳ *Zones* windows are displayed.
3. Configure the settings for all zones.
   ↳ *Zones* windows show the configured settings.
4. Tap on "Start" button in the information bar.
   ↳ The pan heats up.
   ↳ "Start" button is replaced by "Stop" button.
   ↳ *Start/Stop* fields are activated.
5. Wait for the zone to reach the cooking temperature.
   ↳ The signal sounds.
   ↳ *Operating temperature* display for the zone turns blue.

ⓘ All zones can be started independently of each other.

In zones where frying has started, the actual temperature of the frying surface in the zone can be displayed by tapping the *Cooking temperature* field.

6. Tap the *Start/Stop* field for the zone.
   ↳ *Start/Stop* field turns red and displays "Stop".
   ↳ The cooking time is updated.
7. Place the food to be cooked on the frying surface.
↳ FlexiZone frying is started.

5.10.2 Stopping a zone

Requirement FlexiZone frying started

→ Tap the *Start/Stop* field for the zone that has started.
  ↪ The cooking time for the zone is reset.
  ↪ *Start/Stop* field turns green and displays "Start".
  ↪ The pan continues to heat.
→ Remove the food from the zone.
↪ The zone is stopped.

> **i** To continue frying in the zone, the zone can be restarted at any time.

5.10.3 Switching off a zone

Requirement FlexiZone frying started
The zone is stopped

→ Tap the *Level* field for the zone.
  ↪ *Setting* window is displayed.
→ Swipe to select the "Zone off" level.
→ Tap on "OK" button.
  ↪ The heating of the zone is ended.
  ↪ *Setting* window is closed.
  ↪ *Level* field displays "0".
  ↪ *Start/Stop* field turns white and displays "Zone off".
↪ The zone is switched off.

5.10.4 Ending FlexiZone frying

Requirement Zone frying has started

1. Tap the "Stop" button in the information bar.
  ↪ The heating of the pan is ended.
  ↪ The "Stop" button is replaced with the "Start" button.
  ↪ The *Start/Stop* fields for all started zones turn green and display "Start".
  ↪ The cooking time is reset.
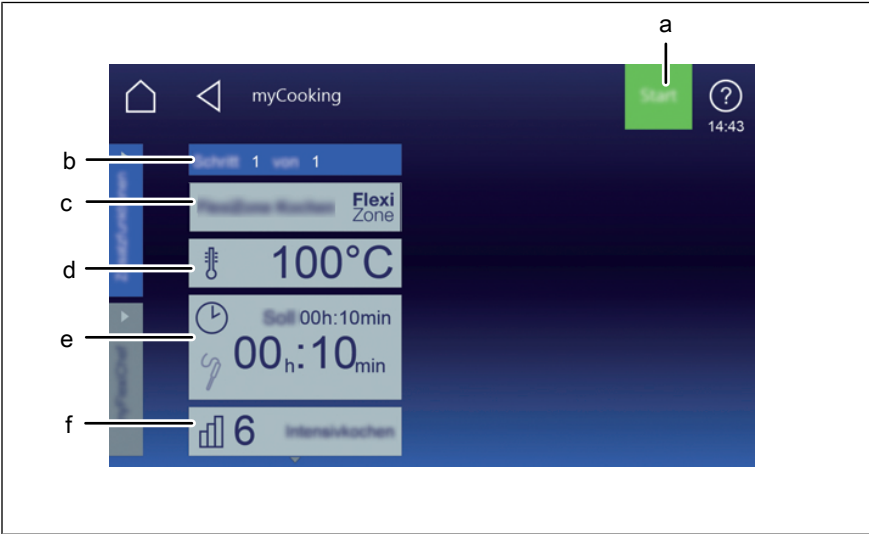↪ Zone frying has ended.

5.11 Using FlexiZone cooking

Image: FlexiZone cooking mode

a	"Start" button	d	*Cooking temperature* field
b	*Step* window	e	*Cooking time* field
c	*Cooking mode* field	f	*Level* field

Possible settings for the FlexiZone cooking mode:

Setting	In level	Possible setting	Explanation
Level	-	Lightly simmering	Boiling strength setting applies to all zones, boiling strengths relate to sauces; for water, set a higher boiling strength
		Medium simmering	
		Intensive simmering	
		Light boiling	
		Medium boiling	
		Intensive boiling	
Cooking temperature	All levels	90 – 100 °C	In 1-degree increments, setting applies to all zones
Cooking time NON-STOP	All levels	*Continuous operation* button or 00:00:0 h:min:s	Ends after 24 hours
Cooking time Time-controlled	All levels	*Cooking time* button 00:00:5 — 29:59:55 h:min:s	In 5-second increments, setting initially applies to all zones, timers can be changed subsequently for each zone

Setting	In level	Possible setting	Explanation
Cooking time Core temperature-controlled	Lightly simmering	*Core temperature* button 20 – 95 °C	In 1-degree increments, the cooking time can be controlled according to core temperature within a zone
	Medium simmering		
	Intensive simmering		
	Light boiling		
	Medium boiling		
	Intensive boiling	*Core temperature* button 20 – 99 °C	

5.11.1 Starting FlexiZone cooking

CAUTION
Risk of scalding from overflowing food being cooked
• Observe the maximum fill quantity.

Keep the lid closed during operation in order to save energy.

Requirement *Manual cooking* menu displayed

1. Tap the FlexiZone cooking mode.
   ↳ *Step* window is displayed.

The level, cooking time and cooking temperature are applied for all timers. The cooking time can then be adjusted individually.

2. Make settings.
   ↳ *Step* window shows the configured settings.
3. Load in the food to be cooked.
4. Tap on "Start" button in the information bar.
   ↳ The pan heats up.
   ↳ "Start" button is replaced by "Stop" button.
5. Tap the "Continue" field.
   ↳ *Timer* windows are displayed.
6. Adjust the cooking time on the timers if necessary by tapping the relevant *Timer* field.
7. Wait for the zone to reach the cooking temperature.
   ↳ *Operating temperature* display for the zone turns blue.
8. Load in the food to be cooked.
9. If possible, close the lid.
10. Tap the *Start/Stop* field for the timers.
   ↳ The zone timer starts.
   ↳ *Start/Stop* field turns red and displays "Stop".
↳ FlexiZone cooking is started.

> ℹ️ All timers can be started independently of each other. Cooking can be carried out in the whole pan without starting the timers.
>
> In zones where cooking has started, the actual temperature of the water can be displayed by tapping the Cooking temperature field.

5.11.2 Stopping timers

Requirement FlexiZone cooking started

→ Tap the *Start/Stop* field for the timer that has started.

  ↳ The cooking time on the timer is reset.

  ↳ *Start/Stop* field turns green and displays "Start".

  ↳ The pan continues to heat.

↳ The zone timer is stopped.

> ℹ️ To continue cooking in the zone, the timer can be restarted at any time.

5.11.3 Ending FlexiZone cooking

Requirement FlexiZone cooking started

Cooking time has not elapsed

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

  ↳ The heating of the pan is ended.

  ↳ All timers are stopped.

  ↳ *Step* window is opened.

  ↳ The "Stop" button is replaced with the "Start" button.

> ℹ️ The timer settings are saved until the cooking mode is exited. If the cooking mode is restarted, the timers are preset.

2. If the lid is closed: open the lid with a slight gap.

  ↳ The steam escapes.

3. Open the lid completely.

↳ FlexiZone cooking is ended.
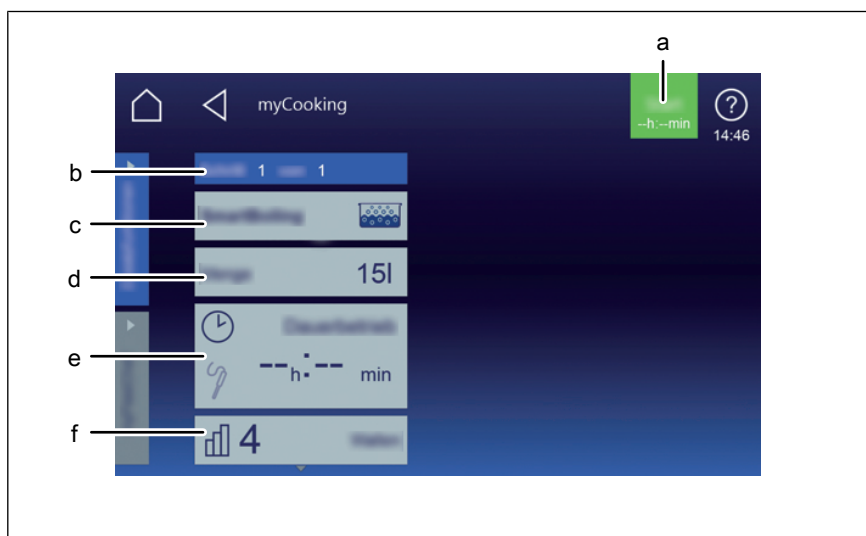
5.12 Using SmartBoiling

Image: SmartBoiling mode

a "Start" button   d *Water quantity* field

b *Step* window   e *Keeping warm time* field

c *Cooking mode* field   f *Level* field

Possible settings for the SmartBoiling mode:

Setting	Possible setting	Explanation
Water quantity	10 — 35 litres	In 1-litre increments
Water temperature	Cold	Temperatures correspond to the on-site conditions
	Medium	
	Warm	
Level	Lightly simmering	Boiling strength
	Medium simmering	
	Intensive simmering	
	Light boiling	
	Medium boiling	
	Intensive boiling	
Keeping warm time NON-STOP	*Continuous operation* button or 00:00:0 h:min:s	Ends after 24 hours
Keeping warm time Time-controlled	*Cooking time* button 00:00:5 — 29:59:55 h:min:s	In 5-second increments
Keeping warm time Core temperature-controlled	*Core temperature* button 20 – 95 °C	In 1-degree steps

5.12.1 Starting SmartBoiling

Requirement Pan emptied

Manual cooking menu displayed

1. Tap the SmartBoiling mode.
   ↪ *Step* window is displayed.
2. Make settings.
   ↪ *Step* window shows the configured settings.
3. Tap on "Start" button in the information bar.
   ↪ *Operating instructions* window is displayed.
4. Tap on "OK" button.
   ↪ "Start" button is replaced by "Stop" button.
   ↪ The pan is filled.
   ↪ The lid is closed.
   ↪ The pan heats up.
5. Tap the "Continue" field.
   ↪ Keeping warm time is updated in the "Stop" button.
↪ SmartBoiling is started.

5.12.2 Ending SmartBoiling

Requirement SmartBoiling started

Cooking time has not elapsed

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

or

2. Wait for the cooking time to end.
   ↪ The heating of the pan is ended.
   ↪ The "Stop" button is replaced with the "Start" button.
   ↪ The cooking time is reset.
3. Open the lid with a slight gap.
   ↪ The steam escapes.
4. Open the lid completely.
↪ SmartBoiling is ended.
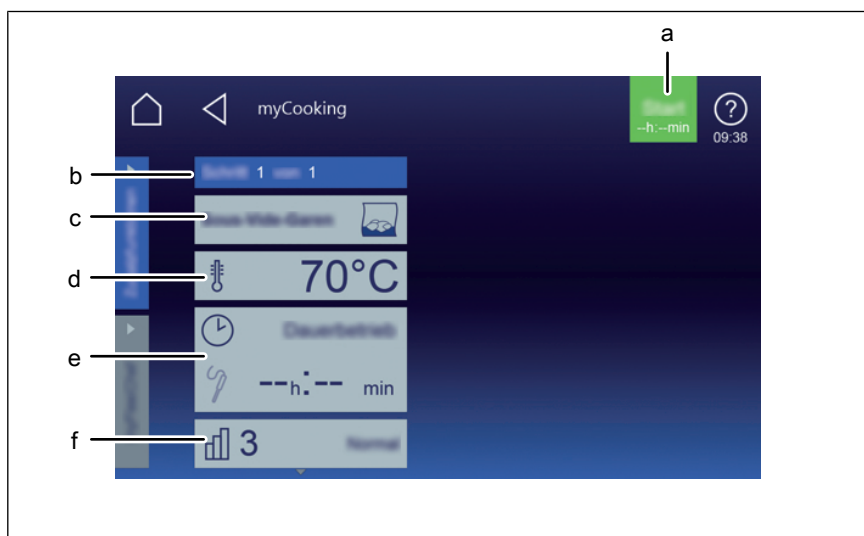
5.13 Using sous-vide cooking

Image: Sous-vide cooking

a	"Start" button	d	*Cooking temperature* field
b	*Step* window	e	*Cooking time* field
c	*Cooking mode* field	f	*Level* field

Possible settings for the Sous-vide cooking mode:

Setting	In level	Possible setting	Explanation
Level	-	Very sensitive	Robustness of the food to be cooked
		Tender	
		Normal	
		Robust	
		Very robust	
		Maximum	
Cooking temperature	Very sensitive	30 – 95 °C	In 1-degree steps
	Tender		
	Normal		
	Robust		
	Very robust	50 – 100 °C	
	Maximum		
Cooking time NON-STOP	All levels	*Continuous operation* button or 00:00:0 h:min:s	Ends after 24 hours
Cooking time Time-controlled	All levels	*Cooking time* button 00:00:5 — 29:59:55 h:min:s	In 5-second increments

Setting	In level	Possible setting	Explanation
Cooking time Core temperature-controlled	Very sensitive	*Core temperature* button 30 – 80 °C	In 1-degree steps
	Tender		
	Normal		
	Robust		
	Very robust		
	Maximum	*Core temperature* button 20 – 95 °C	

5.13.1 Starting sous-vide cooking

Requirement Food to be cooked is in the pan

External sous-vide core temperature sensor connected and inserted

Lid closed

Manual cooking menu displayed

1. Tap the Sous-vide cooking mode.
   ↪ *Step* window is displayed.
2. Make settings.
   ↪ *Step* window shows the configured settings.
3. Tap on "Start" button in the information bar.
   ↪ The pan heats up.
   ↪ "Start" button is replaced by "Stop" button.
4. Tap the "Continue" field.
   ↪ The cooking time is updated in the "Stop" button.
↪ Sous-vide cooking is started.

5.13.2 Ending sous-vide cooking

Requirement Sous-vide cooking started

Cooking time has not elapsed

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

or

2. Wait for the cooking time to end.
   ↪ The heating of the pan is ended.
   ↪ The "Stop" button is replaced with the "Start" button.
   ↪ The cooking time is reset.
3. Open the lid completely.
↪ Sous-vide cooking is ended.

5.14 Using an equipment function

Possible settings for the equipment functions:

Equipment function	Setting	Possible setting	Explanation
Lid	Lid function	Open lid	-
		Close lid	-
	Control	Manual mode	Perform via "myFlexiChef" tab
		Automatic	Automatic execution
Pan	Pan function	Tilt the pan	-
		Tilt the pan back	-
	Control	Manual mode	Perform via "myFlexiChef" tab
Water supply	Water temperature	Cold	Temperatures correspond to the on-site conditions
		Medium	
		Warm	
	Water quantity	1/4	Proportion of maximum fill quantity
		2/4	
		3/4	
		4/4	
		ReadyXpress	Optimal water quantity in the pressure cooking mode
		000 litres	Control the water inlet manually
		001 litres and above	Quantity to the nearest litre up to the maximum fill quantity
	Control	Manual mode	Perform via "myFlexiChef" tab
		Automatic	-
Drain	Drain function	Open drain	-
		Close drain	-
	In the case of the "Open drain" setting: opening time	00:00 min:sec	Continuous
		00:01 — 99:59 min:sec	In 1-second increments
	Control	Manual mode	Perform via "myFlexiChef" tab
		Automatic	-

5.14.1 Starting an equipment function

Requirement *Manual cooking* menu displayed

1. Tap the desired equipment function.
2. *Step* window is displayed.
3. Make settings.

    ↪ *Step* window shows the configured settings.
4. Tap on "Start" button in the information bar.

    ↪ The equipment function is executed.

    ↪ "Start" button is replaced by "Stop" button.

    ↪ With the "Automatic" control mode: "Stop" field is displayed in the *Step* window.

↪ The equipment function has started.

ℹ️ With the "Manual operation" control mode: "myFlexiChef" tab is used to operate the equipment functions manually, while the cooking process is being performed.

5.14.2 Ending an equipment function

Requirement Equipment function has started

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

    ↪ The entire cooking process is ended.

or
2. Tap the "Stop" field in the *Step* window.
3. Tap the "Continue" field in the *Step* window.

    ↪ The equipment function ends.

    ↪ With the "Automatic" control mode: "Stop" field in the *Step* window disappears.

    ↪ The "Stop" button is replaced with the "Start" button.

↪ The equipment function has ended.

5.15 Using information

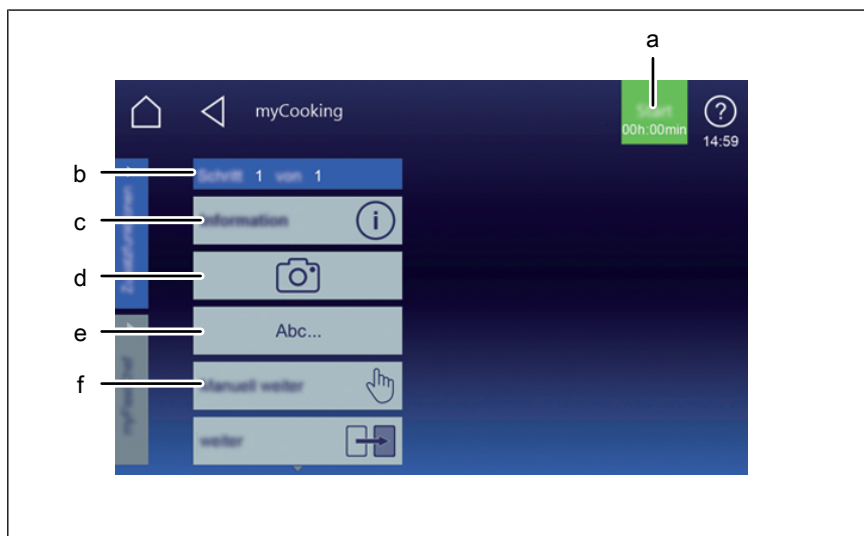This function opens a window, which displays information to the operator during a cooking process.

Image: ChefsHelp information

a	"Start" button	d	*Screen* field
b	*Step* window	e	*Description* field
c	*Information* field	f	*Control mode* field

Possible settings for ChefsHelp information:

Setting	Possible setting	Explanation
Image	Images in the unit	No image, or select an image saved in the unit
	Images on USB stick	Import an image from the USB flash drive
Description	Text	Enter text via the *Keypad* menu
Control	Manual	Press the "Continue" field to switch to the next step
	Automatic	The next step is executed automatically after 30 seconds, the process can be paused

5.15.1 Starting information

Requirement *Manual cooking* menu displayed

1. Tap ChefsHelp.
   ↳ *Step* window is displayed.
2. Make settings.
   ↳ *Step* window shows the configured settings.
3. Tap on "Start" button in the information bar.
   ↳ *Information* window is displayed.
   ↳ "Start" button is replaced by "Stop" button.
↳ Information has started.

5.15.2 Ending information

Requirement Information has started

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

or

ℹ️ | In the case of "Continue automatically" control: if the "Pause" field is tapped within 30 seconds, information must be ended manually by tapping the "Continue" field.

2. With the "Continue automatically" control mode: The cooking process is automatically continued after 30 seconds.

or
3. With the "Continue manually" control mode: Tap the "OK" button in the *Information* window.
4. Tap the "Continue" field in the *Information* window.

   ↪ Information ends.

   ↪ The "Stop" button is replaced with the "Start" button.

↪ Information has ended.

Operating instructions

6 User's own cooking processes

In the *Manual cooking* menu there are cooking modes, equipment functions and information, which can be used to create your own cooking processes. A cooking process can comprise any number of steps, which proceed automatically as far as possible according to the desired cooking process.

The following components are available as a cooking program step:

Type	Step
Cooking mode	• 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)
Equipment function	• Lid • Pan • Water supply • Drain
Information	• ChefsHelp

6.1 Creating a cooking process

6.1.1 Creating a cooking process step

Requirement *Manual cooking menu* opened

1. Tap the field for the desired cooking mode, equipment function or information.
   ↳ The first step of the cooking process is created.
   ↳ *Cooking process step* display shows "Step 1 of 1".
2. Configure the desired settings for the first step.
↳ Cooking process with one step is created.

6.1.2 Adding a cooking process step

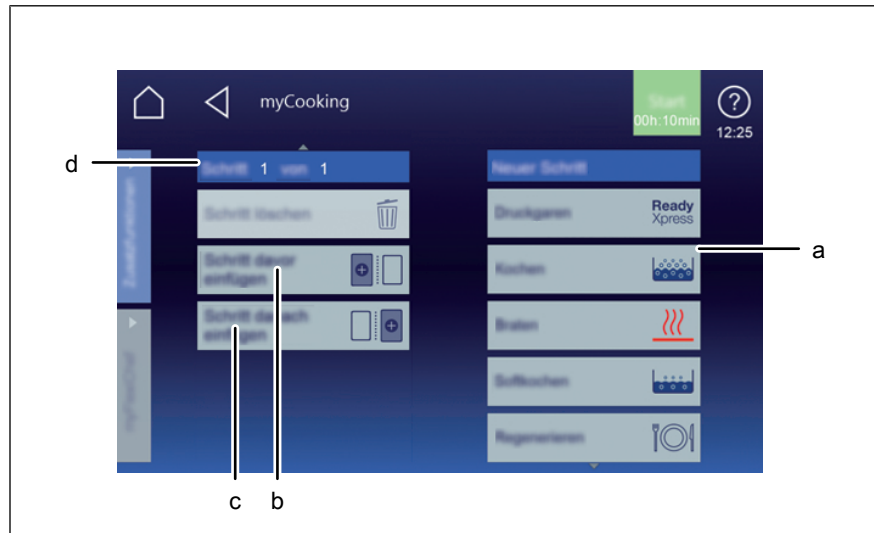Up to 20 steps can be added to a cooking process.

Image: Adding a step

a	*New step* window	c	"Add step after" field
b	"Add step before" field	d	*Cooking process step* display

Requirement Cooking process created and opened

1. Swipe upwards to switch to the next page for the step.
   ↳ The next page for the step is displayed.
2. Tap on "Add prior step" field.

or

3. Tap the "Add step after" field.
   ↳ The "New step" window is displayed.
   ↳ Tap the field for the desired cooking mode, equipment function or information.
   ↳ The window's *Cooking process step* display shows the current position of the new step in the cooking process.
4. Configure the desired settings for the step.

↳ New step is added.

6.1.3 Deleting a cooking process step

ⓘ If a cooking process has only one step, it can not be deleted. The function is not active.
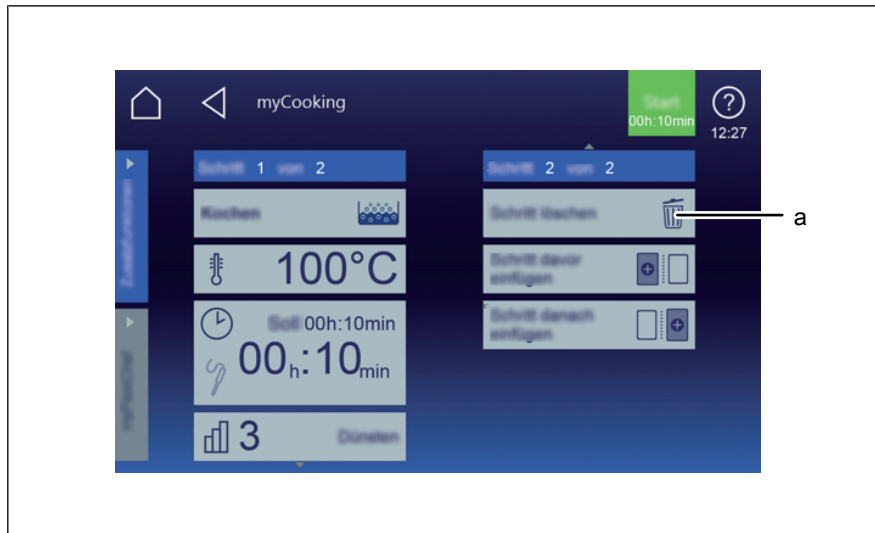

Image: Deleting a step

    a   "Delete step" field

Requirement Cooking process created and opened

1. Select the step.
2. Swipe upwards to display the next page.
   ↳ The next page for the step is displayed.
3. Tap the "Delete step" field.
4. *Delete* window is displayed.
5. Tap on "Yes" button.
   ↳ This deletes the step.
   ↳ The positions of the remaining steps in the cooking process are updated.
↳ The step is deleted.

6.2 Saving a cooking process

A cooking process can be saved, if it has not been started. "Auxiliary functions" tab deactivated, if cooking process started.

All saved cooking processes are stored in the Cookbook and can be accessed via the *Automatic cooking* menu.

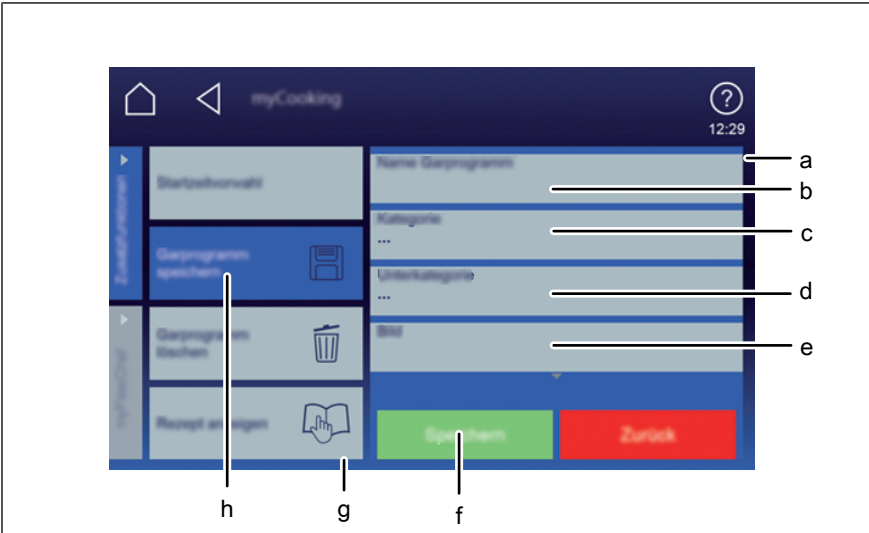An existing cooking process with the same name will be overwritten.

Image: Saving a cooking process

a *Save* window	e "Screen" field
b "Cooking program name" field	f "Save" button
c "Category" field	g *Auxiliary functions* window
d "Subcategory" field	h "Save cooking program" field

Storage setting	Use
Cooking programme name	Required
Category	Required
Subcategory	Optional
Image	Optional
Recipe	Optional
Displaying in favourites	Optional

Requirement Cooking process opened

1. Tap the "Auxiliary functions" tab.
   ↳ *Auxiliary functions* window is displayed.
2. Tap on "Save cooking program" field.
   ↳ *Save* window is displayed.
3. Tap on "Cooking program name" field.
   ↳ *Keypad* menu is displayed.
4. Enter the name of the cooking process as text.

5. Tap on "OK" button.

   ↪ *Keypad* menu is closed.

   ↪ The name of the cooking process is displayed in the *Save* window.

6. Tap on "Category" field.

   ↪ *Category* menu is displayed.

7. Tap on field with the desired Category.

   ↪ Category is set.

   ↪ *Category* menu is closed.

   ↪ Category is displayed in the *Save* window.

   ↪ The "Save" button is activated.

8. Configure additional storage settings as necessary.

9. Tap the "Save" button in the *Save* window.

   ↪ The cooking process is saved.

   ↪ *Confirmation* window is displayed.

10. Tap on "OK" button.

   ↪ "Auxiliary functions" tab is closed.

↪ The cooking process is saved.

6.2.1 Selecting a subcategory

A suitable subcategory can be chosen for the previously selected category. If no subcategory is selected, the cooking process can only be found in the *Automatic cooking* menu through the "All category" selection or via a search.

Requirement *Save* window displayed

Required storage settings configured

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.

6.2.2 Assigning an image

An image can be assigned to the cooking process. The operator can access a selection of images in the unit, or he can select his own image by means of a USB flash drive. This image is adopted into the unit's selection.

Requirement *Save* window displayed

Required storage settings configured

1. Tap the "Image" field.

   ↪ The *Image* menu is displayed.

2. Tap the "Images in the unit" button or the "Images on USB flash drive" button.

↪ The *Image* menu is updated.

3. Tap the desired image.

↪ Image is set.

↪ The *Image* menu closes.

↪ The name of the image is displayed in the *Save* window.

6.2.3 Assigning a recipe

A recipe (HTML file) can be assigned to the cooking process. A selection of recipes that are on the unit can be displayed. The operator can also download a recipe from a USB flash drive. This recipe is copied to the unit.

Requirement *Save* window displayed

Required storage settings configured

1. Tap the "Recipe" field.

↪ The *Recipe* menu is displayed.

2. Tap the "Recipes in unit" button or the "Recipes on USB flash drive" button.

↪ The *Recipe* menu is updated.

3. Tap the desired recipe.

↪ The recipe is set.

↪ The *Recipe* menu closes.

↪ The name of the recipe is displayed in the *Save* window.

6.2.4 Displaying in favourites

The selection is "No" as standard. If the operator wants the cooking process to be displayed in the favourites, he must change the setting to "Yes".

Requirement *Save* window displayed

Required storage settings configured

1. Tap the "Display in favourites" field.

↪ *Selection* menu is displayed.

2. Tap on "Yes" button.

↪ Favourites display is set.

↪ *Selection* menu is closed.

↪ Favourites display is shown in the *Save* window.

6.3 Exporting the cooking process

A cooking process can be exported, if it has not been started. "Auxiliary functions" tab is deactivated, if cooking process started.

ⓘ When exporting cooking processes, already exported cooking processes on the USB flash drive will be overwritten.

Requirement Cooking process opened

Cooking process saved

USB flash drive

1. Tap the "Auxiliary functions" tab.
   ↪ *Tab* window is displayed.
2. Tap on "Export Cooking programs" field.
   ↪ *Operating instructions* window is displayed.
3. Read displayed operating instructions.
4. Tap on "OK" button.
   ↪ The cooking process is exported to the USB flash drive.
   ↪ *Confirmation* window is displayed.
5. Tap on "OK" button.
   ↪ "Auxiliary functions" tab is closed.
   ↪ The cooking process is exported.

7 Automatic cooking (autoChef)

In the "Automatic cooking" mode, all cooking processes saved in the unit can be accessed. The cooking processes are selected in the *Automatic cooking* menu.

7.1 Opening the Automatic cooking menu
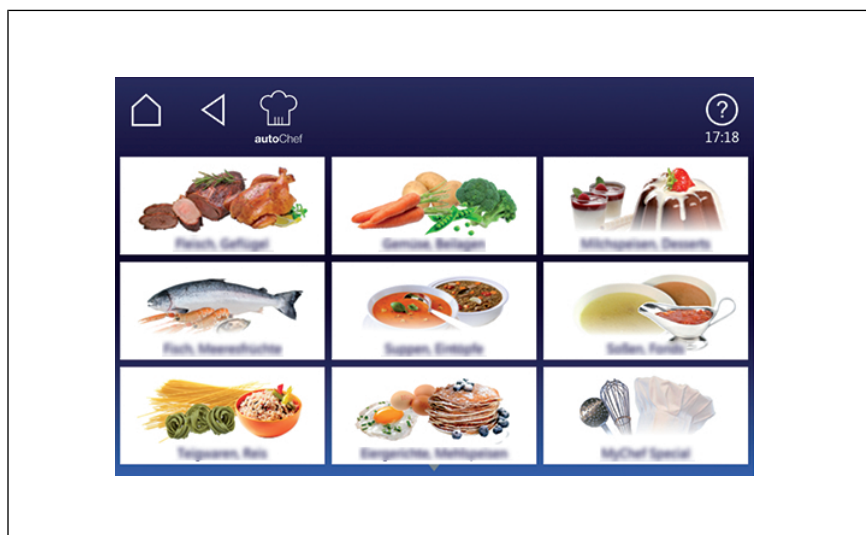
Image: Automatic cooking menu

Requirement Unit switched on

Main menu displayed

→ Tap on "autoChef" button.

↳ *Automatic cooking* menu is displayed.

7.2 Finding and opening a cooking process

7.2.1 Selecting a cooking process via category

Cooking processes can be searched in the *Automatic cooking* menu by category and subcategory.

ℹ Arrow symbols in a window always display the next or previous page. A wiping gesture upward or downward opens the corresponding window.

Requirement *Automatic cooking* menu displayed

1. Tap on field with the desired Category.
   ↳ *Subcategory* menu is displayed.
2. Tap the field with the desired subcategory.
   ↳ *Cooking process* menu with all cooking processes in the subcategory are displayed.
3. Tap the field with the desired cooking process.
   ↳ Cooking process is selected and being loaded.
   ↳ Cooking process steps are displayed.
↳ Cooking process is opened.

7.2.2 Selecting a cooking process from Cookbook

All cooking processes are saved in the Cookbook in alphabetical order.

ℹ When swiping up or down to navigate to the desired field, use the vertical separating bars wherever possible.

Requirement *Automatic cooking* menu displayed

1. Swipe to navigate to the "Cookbook – all categories" category and tap the field.
   ↳ *Cooking process* menu with all saved cooking processes is displayed.
2. Using a wiping gesture, navigate to the desired cooking process and tap the field.
   ↳ Cooking process is selected and being loaded.
   ↳ Cooking process steps are displayed.
↳ Cooking process is opened.

7.2.3 Searching for a cooking process
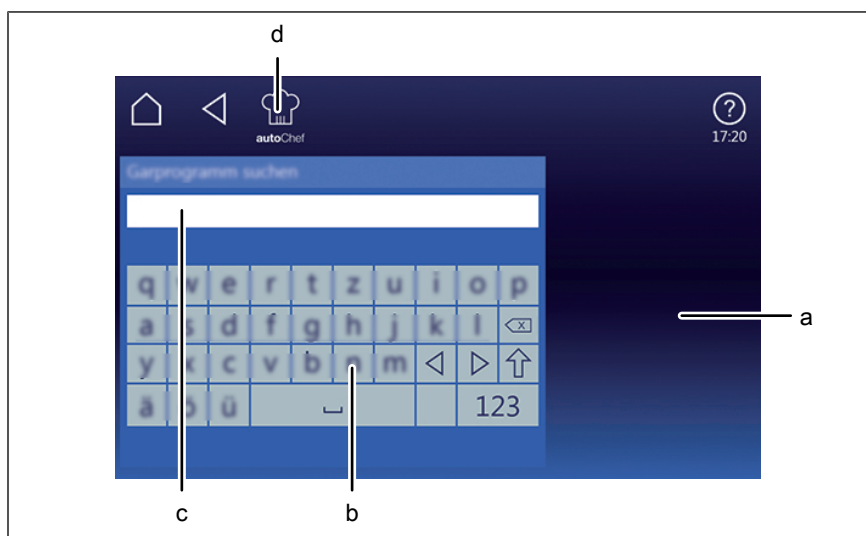
Image: Search window

a	*Result* display	c	*Text input* display
b	*Keypad* button	d	"autoChef" button

Requirement *Automatic cooking* menu displayed

1. Tap on "autoChef" button.

   ↪ The *autoChef* window is displayed.
2. Tap the "Find cooking program" field.

   ↪ *Find* window is displayed.
3. Enter the name of the cooking process.

   ↪ The cooking processes found are shown in the *Result* display.

The search only finds cooking processes with names, which begin with the characters entered.

Result display updates automatically when a character is entered.
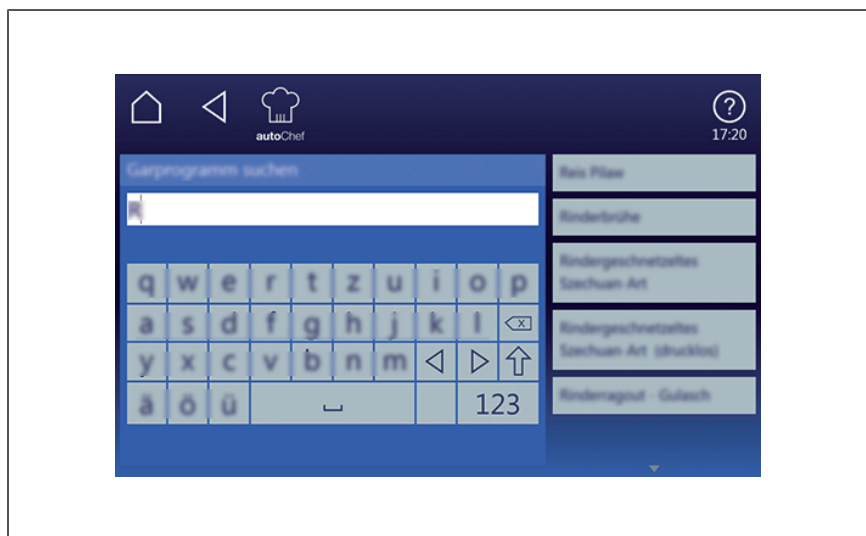
Image: Searching for a cooking process

4. Tap the field with the desired cooking process in the *Result* display.

   ↪ Cooking process is selected and being loaded.

   ↪ Cooking process steps are displayed.

↪ Cooking process is opened.

7.3 Starting the cooking process

Requirement Cooking process opened

1. If required, display recipe: Open the "Auxiliary functions" tab and tap the "Display recipe" field.

   ↪ The recipe is displayed.
2. Tap the "Start" button in the information bar.

   ↪ Cooking process starts.

   ↪ "Start" button is replaced by "Stop" button.

   ↪ The remaining cooking process time is displayed in the "Stop" button.

↪ Cooking process is started.

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

7.4 Adapting the cooking process

7.4.1 Adapting a cooking process that is started

All the settings of the current step can be adapted.

Requirement Cooking process started

Cooking process time 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. To cancel or skip the current step: tap the "Continue" field for the current step.

   ↪ The active step ends.

   ↪ The following step starts.

   ↪ The following steps move up in the touchscreen display.

↪ The cooking process is adapted.

ⓘ After the cooking process is ended, the adapted cooking process can be saved.

7.4.2 Adapting a cooking process that is not started

All settings of all steps can be modified.

Requirement Cooking process opened

Cooking process not started

1. Swipe to navigate to the relevant step and tap the step.
2. Adjust the settings of the step.
   ↳ The modifications of the step are displayed.
↳ The cooking process is adapted.

ℹ️   The cooking process can be started without being saved.

ℹ️   The adapted cooking process can be saved.

Saving under the current cooking process name will overwrite the current cooking process.

Saving under a new cooking process name will create a new cooking process.

7.5 Ending the cooking process

Requirement Cooking process started

Cooking process time has not elapsed

→ Tap the "Stop" button in the information bar.

or

→ Wait for the cooking process time to end.
   ↳ Cooking process ended.
   ↳ The "Stop" button is replaced with the "Start" button.
↳ The cooking process is ended.

7.6 Deleting the cooking process
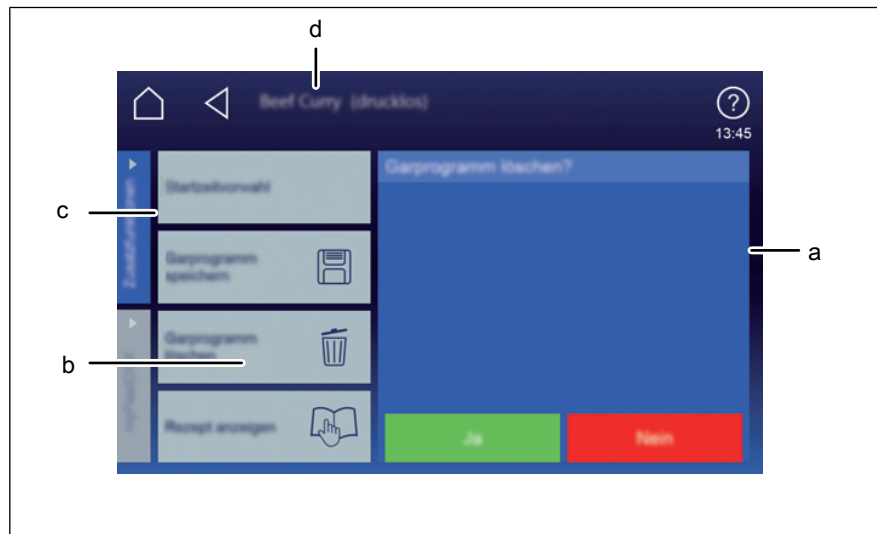
Image: Deleting the cooking process

a	*Delete* window	c	*Tab* window
b	"Delete cooking program" field	d	Cooking process to be deleted

Requirement Cooking process opened

Cooking process not started

1. Tap the "Auxiliary functions" tab.
2. *Tab* window is displayed.
3. Tap on "Delete Cooking program" field.
   ↪ *Delete* window is displayed.
4. Tap on "Yes" button.
   ↪ The cooking process is deleted.
   ↪ *Confirmation* window is displayed.
5. Tap the *Confirmation* button.
   ↪ "Auxiliary functions" tab is closed.
↪ The cooking process is deleted.

7.7 Exporting and importing cooking processes

7.7.1 Exporting cooking processes

When being exported, all user-created cooking processes in the Cookbook are exported.

> ℹ️ Already exported cooking processes on the USB flash drive are overwritten.
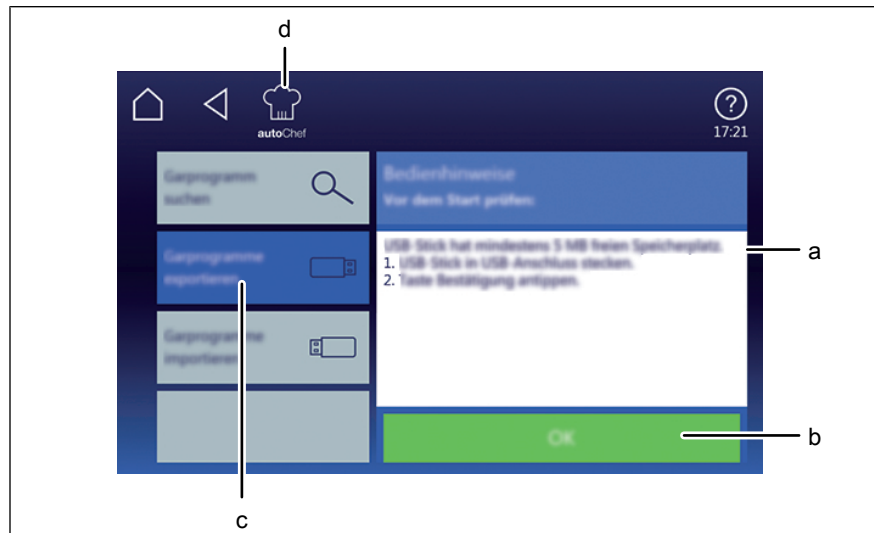
Image: Exporting cooking processes

a	*Operating instructions* window	c	"Export cooking programs" field
b	"OK" button	d	"autoChef" button

Requirement USB flash drive

Automatic cooking menu displayed

User-created cooking processes are saved in the Cookbook

1. Tap on "autoChef" button in the information bar.
   ↳ The *autoChef* window is displayed.
2. Tap on "Export Cooking programs" field.
   ↳ *Operating instructions* window is displayed.
3. Read displayed operating instructions.
4. Tap on "OK" button.
   ↳ All self-created cooking processes from the Cookbook are exported to the USB flash drive.
   ↳ *Confirmation* window is displayed.
5. Tap on "OK" button.
   ↳ *Confirmation* window is closed.
↳ The cooking processes are exported.

7.7.2 Importing cooking processes

When being imported, the new cooking processes are added to the existing Cookbook.
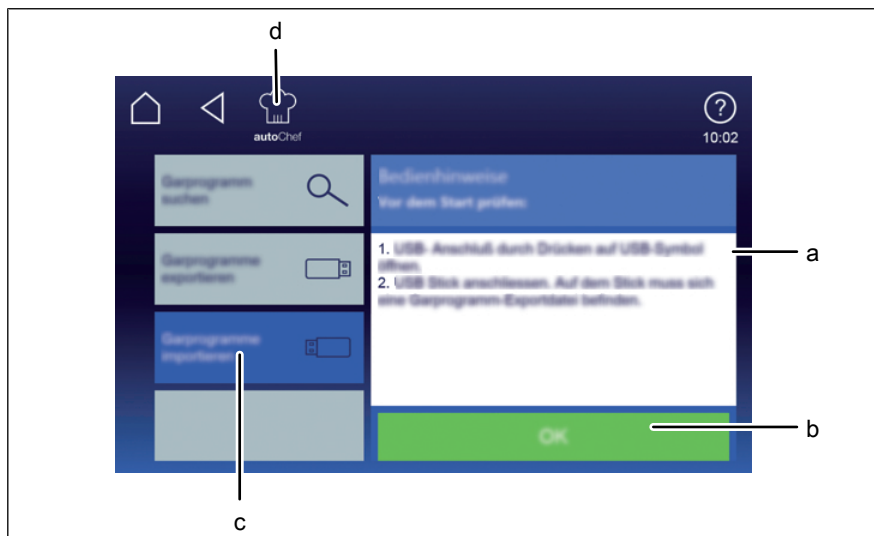

Image: Importing cooking processes

a	*Operating instructions* window	c	"Import cooking programs" field
b	"OK" button	d	"autoChef" button

Requirement USB flash drive

Automatic cooking menu displayed

1. Tap on "autoChef" button in the information bar.
   ↳ The *autoChef* window is displayed.
2. Tap on "Import Cooking programs" field.
   ↳ *Operating instructions* window is displayed.
3. Read displayed operating instructions.
4. Tap on "OK" button.
   ↳ If there are cooking processes with the same name: *Overwrite* window is displayed.

ⓘ Cooking processes with the same name can be overwritten, or an underscore and a serial number can be added to the names of the imported cooking processes.

5. For cooking processes with the same name: Tap the "Yes" button or the "No" button
   ↳ All cooking processes on the USB flash drive are imported to the Cookbook.
   ↳ *Confirmation* window is displayed.
6. Tap on "OK" button.
   ↳ *Confirmation* window is closed.
↳ The cooking processes are imported.

8 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.
fast	5 minutes	Do not use additional cleaning agent.
intensive	80 minutes	A non-foaming alkaline liquid cleaning agent may be used. Maximum quantity: 0.5 l.

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8.1 Inserting the cleaning lance

ℹ️ Use the cleaning lance that belongs to the unit.
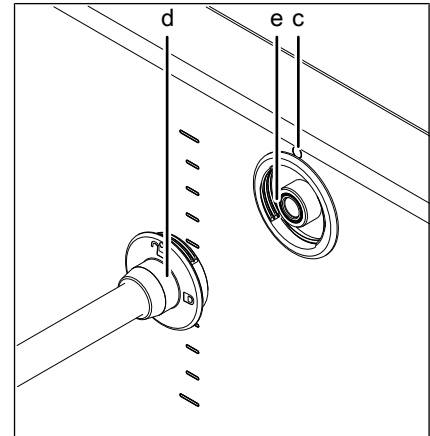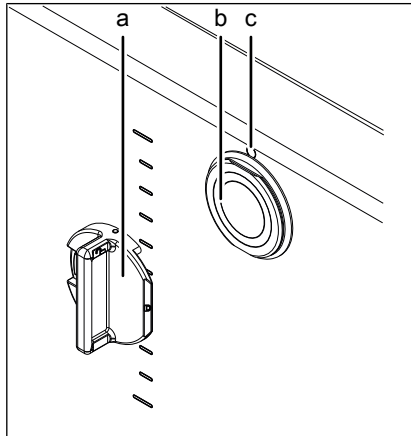
Image: Inserting the cleaning lance

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.

8.2 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.

8.3 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.

8.4 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.

Keyword index

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