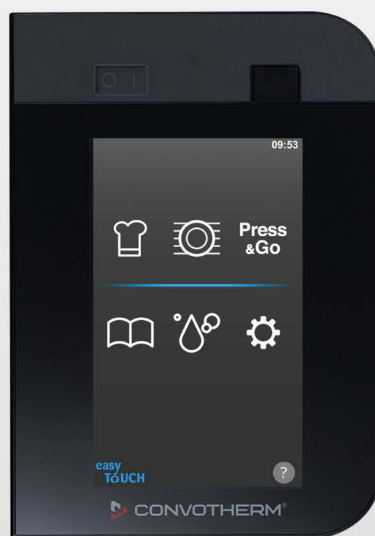


Convotherm maxx pro

high definition



Combi Oven
Convotherm maxx pro easyTouch ConvoSense

C4 eT 6.10 ES
Operating instructions - Original, ENG

Table of Contents

1	General	5
1.1	About These Operating Instructions	5
1.2	Safety Information That Must Be Read without Exception	6
2	The User Interface at a Glance	7
2.1	How the User Interface Works	7
2.2	Software Layout	8
2.3	Main Menu	10
2.4	Navigation Menu	12
2.5	Energy Saver Mode	13
3	Custom Cooking Made Easy	14
3.1	Custom Cooking at a Glance	14
3.2	The 'Individual Cooking' Menu	15
3.3	How to Set Up a Cooking Profile	20
3.4	Saving a Cooking Profile in the Cookbook	21
3.5	The 'Individual Cooking' Process Menu	22
3.6	The 'Individual Cooking' Workflow	26
3.7	The 'Smoker' Cooking Workflow	27
4	Custom Cooking – Special Cooking Methods	28
4.1	Special Cooking Methods at a Glance	28
4.2	The Delta-T Cooking Method	29
4.3	The Low-Temperature Cooking Method	30
5	Rethermalization	32
5.1	Rethermalization at a Glance	32
5.2	The 'Rethermalization' Menu	33
6	Automatic Cooking with ConvoSense	37
6.1	How ConvoSense Works	37
6.2	The 'ConvoSense' Menu	38
6.3	Selecting Shelf Levels in ConvoSense	40
6.4	The 'ConvoSense' Cooking Workflow	41
6.5	Canceling a Cooking Sequence	42
6.6	Error Indicators During the Cooking Workflow with ConvoSense	43
6.7	Changing an Incorrectly Recognized Cooking Profile	45
7	Fast Cooking with Press&Go	46
7.1	How Press&Go Works	46
7.2	The 'Press&Go' Menu	47
7.3	Selecting Shelf Levels in Press&Go	49
7.4	The 'Press&Go' Cooking Workflow	50
7.5	Canceling a Cooking Sequence	51
8	Using the Cookbook	52
8.1	How the Cookbook Works	52
8.2	The 'Cookbook' Menu	53
8.3	Creating New Product Groups	55

8.4	Deleting a Cooking Profile from the Cookbook	56
9	Cleaning	57
9.1	The Cleaning Sequences at a Glance	57
9.2	The 'Cleaning' Menu	58
9.3	How to Set Up a Cleaning Profile	62
9.4	Creating a Cleaning Favorite	63
9.5	The 'Cleaning' Process Menu	64
9.6	Fully Automatic Oven Cleaning Workflow	67
9.7	Semi-Automatic Oven Cleaning Workflow	68
9.8	Error Indicators During Cleaning Processes	70
10	Making Unit Settings in 'Settings'	71
10.1	Overview of Unit Settings	71
10.2	The 'Settings' Menu	72
11	Operating the Combi Oven in the Event of a Malfunction	75
11.1	Working with the Combi Oven in the Event of a Malfunction	75
11.2	The 'Error Messages' Menu	76

1 General

1.1 About These Operating Instructions

Purpose

The purpose of these operating instructions is to provide everyone working with/on the combi oven with an overview of its easyTouch software and how to use it, as well as to enable them to carry out basic tasks with the software.

Target groups

Name of target group	Tasks
Company operating the combi oven or The company's employee who is responsible for the unit and for the staff operating it (store manager)	<ul style="list-style-type: none">Is responsible for instructing all other users on how to safely and correctly operate, clean, and maintain the unit.Is also responsible for ensuring that the unit is ready for operation before use. See 'Operator duties' in the operating manual for details
Cook	Primarily takes care of organizational tasks, such as: <ul style="list-style-type: none">Entering cooking profile dataEditing existing cooking profiles in the cookbookComing up with new cooking profilesConfiguring the unit settings And takes care of all operator tasks as well if necessary
Operator	Actually operates the combi oven, taking care of tasks such as: <ul style="list-style-type: none">Selecting cooking profilesStarting cooking profilesSelecting cleaning profiles

Customer documentation parts

Document type	Contents
Installation manual	<ul style="list-style-type: none">Describes how to transport, set up, install, and put the unit into operationGoes over all the hazards involved in the various installation activities and how to prevent and/or counter themContains technical specifications
Operating manual	<ul style="list-style-type: none">Describes the work sequences and operating steps when cooking and cleaningIncludes the maintenance schedule and troubleshooting informationGoes over all the hazards involved when operating the unit and how to prevent and/or counter them
Operating instructions	<ul style="list-style-type: none">Describes the unit's user interfaceIncludes the instructions for using the software

Decimal mark used

In order to ensure that all numbers can be properly understood internationally, a decimal point is always used.

1.2 Safety Information That Must Be Read without Exception

Safety information found in the documentation for the customer

Only the installation manual and operating manual provide safety information for the combi oven.

The installation manual provides safety information for the transportation, setup, installation, placing-into-operation, and removal-from-service tasks it describes.

The operating manual provides safety information for the cooking, cleaning, and maintenance tasks it describes.

When using the operating instructions, the operating manual or installation manual should always be consulted in order to obtain the relevant safety information. When performing activities that go beyond simply using the software, the safety information in the operating manual and installation manual must always be observed.

Parts of the customer documentation that must be read without exception

These operating instructions are exclusively limited to describing how to use the unit's user interface. The various sets of instructions all end when a process in which warnings need to be observed (cooking and cleaning, for example) starts. For instructions on how carry out the corresponding process, please refer to the installation manual or to the operating manual.

In order to ensure their safety and the safety of others, everyone working with/on the combi oven must read and understand the following customer documentation sections before starting any work:

- The 'For Your Safety' section in the installation manual or in the operating manual, depending on the task being carried out
- The sections in the installation manual or operating manual describing the work that will be carried out

Failure to take the safety information in the installation and operating manuals into account may result in death, injury, or property damage.

2 The User Interface at a Glance

2.1 How the User Interface Works

How it works

easyTouch is the name of the control interface for your combi oven. You can use the touch screen to easily operate the corresponding software with your finger.

All of the combi oven's functions can be accessed using the easyTouch user interface's various menus. These menus will provide the functions in the form of buttons.

After selecting functions, both user information and prompts are used to guide the operator in process menus. If necessary, the operator can make changes to sequences in these process menus.

The process menu will show a sequence's progress with a progress bar, as well as the relevant time and temperature information. An acoustic signal, combined with the appropriate user information, will be used by the unit to signal the end of the sequence.

Software start

After you turn on your combi oven using the easyTouch control panel, the unit will run a self-diagnostic routine. If the software is ready for use, the main menu for selecting an operating mode will appear.

For more information, please refer to 'Main Menu.' on page 10

The following operating modes will be available here:

- Custom cooking
- Rethermalization
- ConvoSense
- Press&Go (optional)
- Cookbook
- Cleaning

If 'ConvoSense' mode is set in the software, the combi oven will start the pre-heat function immediately; please refer to 'Automatic Cooking with ConvoSense' on page 37 as well.

What do I need for cooking?

To cook food with your combi oven, you will need a cooking profile that is appropriate for the food being cooked. You can enter a new cooking profile via the 'Custom cooking' menu or via the 'Rethermalization' menu. You can also select a suitable cooking profile from the ones available in the 'Cookbook' menu and start it.

If 'ConvoSense' mode is set in the software, all you have to do is place your food inside and start. All cooking profiles available in 'ConvoSense' are defined in advance in the 'Cookbook' and cannot be modified by the operator.

Before starting a cooking sequence, read and understand the rules, risks, and hazards associated with safely using the unit (as described in the operating manual) and follow all the corresponding instructions.

2.2 Software Layout





The software's layout



- | | |
|---|-----------|
| 1 | Header |
| 2 | Main pane |
| 3 | Footer |









Top bar

The software's top bar will show various displays depending on the specific menu and function that are selected:

	Selected cooking profile	Shows a selected cooking profile, e.g., croissant, with a picture and text
	KitchenConnect®	Shows whether there is a connection to the cloud
	WLAN	Shows whether there is a connection to the Internet
	Time	Shows the current time






Main pane

The software's main pane will show various buttons and displays depending on the specific menu and function that are selected:

	Light gray button	Function available / selected, e.g., core temperature
	Dark gray button	Function not available / not usable
	Green checkmark	Button / function selected
	Scrollbar	Used for vertical scrolling in order to view additional menu contents
	Slider on	Function on
	Slider off	Function off
	Used to close the menu	Closes the menu without saving any changes
	Used to close the menu	Closes the menu. Applies the changes made

Buttons and displays in the bottom bar

The software's bottom bar will show various buttons and displays depending on the specific menu and function that are selected:

	Back	Navigation buttons
	Navigation menu	Used to access the navigation menu with all available operating modes
	Notifications	Indicates notifications, as well as how many of them there are Used to access the 'Notifications' menu
	Clock timer	Indicator shown when a time-controlled cooking profile or cleaning profile is active
	Error list	Indicates errors, as well as how many of them there are Used to access the 'Error list' menu

2.3 Main Menu

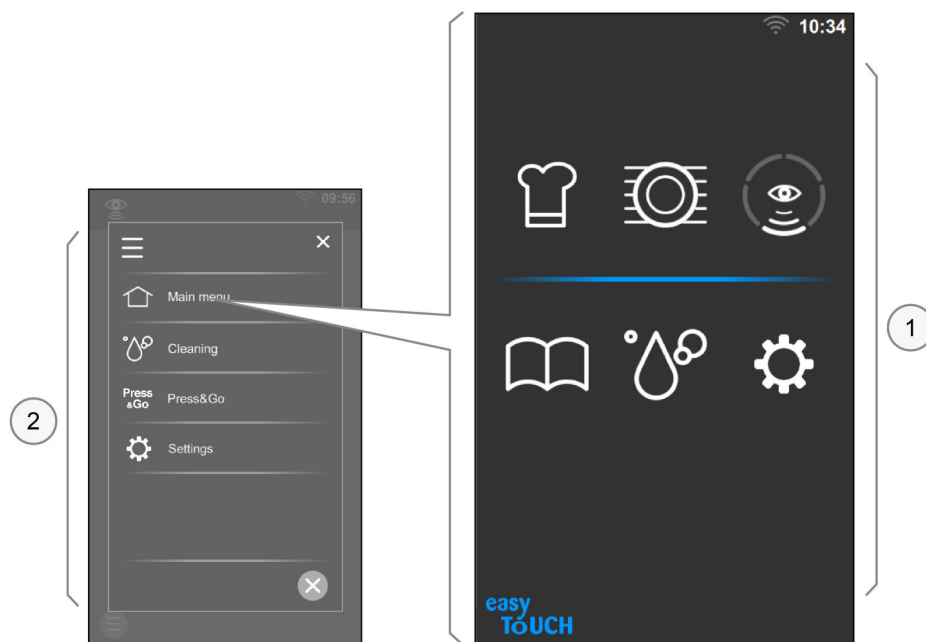
Accessing the main menu

This menu is password-protected and can only be accessed by specific operators in order to make changes to existing cooking profiles if necessary.

Main menu functions

- Provides access to all available operating modes








Main menu layout



- 1 Main menu
 - 2 Navigation menu
-





Main menu buttons

When this menu is active, the main pane will show the main functions available for selection:

	Custom cooking	'Custom cooking' operating mode Used to access the 'custom cooking' menu Can be used to manually enter cooking profiles; access is password-protected
	Rethermalization	'Rethermalization' operating mode Used to access the 'Rethermalization' menu Can be used to manually enter cooking profiles
	ConvoSense	'ConvoSense' operating mode Used to access the 'ConvoSense' menu Fully automatic cooking with automatic food recognition
	Cookbook	'Cookbook' operating mode Used to access the 'Cookbook' menu Can be used to manage cooking profiles; access is password-protected
	Cleaning	'Cleaning' operating mode Used to access the 'cleaning' menu Used to select cleaning profiles for cleaning the oven
	Settings	Used to access the 'Settings' menu Used to change unit settings; access is password-protected
	Help	QR code for accessing the Download Center

Navigation menu buttons

The navigation menu shows all available main functions that can currently be selected.

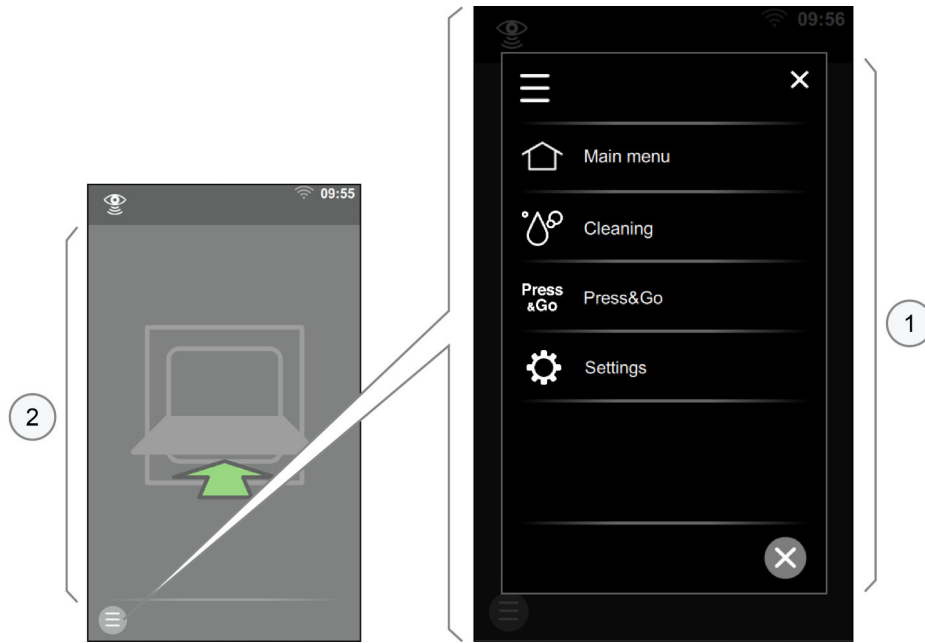
	Main menu	Used to access the main menu Access is password-protected and for specific user profiles
	Cleaning	Used to access the 'cleaning' menu Used to select cleaning profiles for cleaning the oven
	Press&Go	Used to access the 'Press&Go' menu Press for automatic cooking with quick-select options Available if cooking with ConvoSense is not working
	Settings	Used to access the 'Settings' menu Used to change unit settings; access is password-protected

2.4 Navigation Menu

Navigation menu functions

- Provides access to all available operating modes, may be password protected.




Navigation menu layout



- 1 Navigation menu
 - 2 Prompt to put food inside the oven
-

Navigation menu buttons

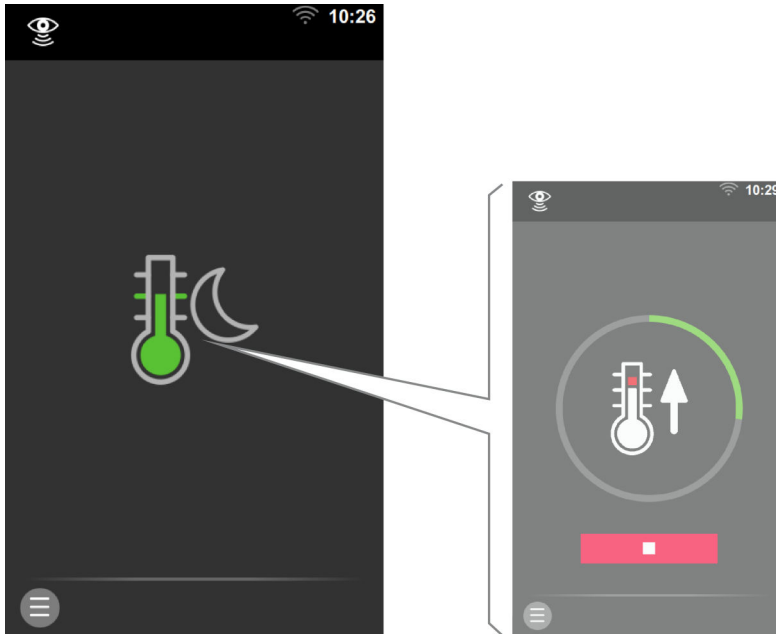
The navigation menu shows all available main functions that can currently be selected.

	Main menu	Used to access the main menu Access is password-protected and for specific user profiles
	Cleaning	Used to access the 'cleaning' menu Used to select cleaning profiles for cleaning the oven
	Settings	Used to access the 'Settings' menu Access is password-protected and for specific user profiles

2.5 Energy Saver Mode

Energy saver mode display

If the combi oven is not used for about 30 minutes, it will automatically switch to standby mode and the 'energy saver mode' display will appear. To resume operation, simply tap the button at the center of the display.



3 Custom Cooking Made Easy

3.1 Custom Cooking at a Glance

Accessing the 'Custom cooking' menu

This menu is password-protected and can only be accessed by specific operators in order to make changes to existing cooking profiles if necessary.

The Cooking Methods

The 'custom cooking' menu can be used to enter your cooking profiles with the following cooking modes:

- Steam
- Combi-steam
- Hot air
- Smoker

Once you select the basic cooking parameters, such as the cooking temperature and cooking time, you can save the cooking profiles in the 'Cookbook' so that you can use them again later on with 'Press&Go.'

Cooking methods you can use

The aforementioned operating methods are suitable for the following cooking methods:

Steam	Combi-steam	Hot air	Smoker
<ul style="list-style-type: none"> ▪ Boiling ▪ Steaming ▪ Blanching ▪ Poaching ▪ Preserving 	<ul style="list-style-type: none"> ▪ Roasting ▪ Baking ▪ Braising 	<ul style="list-style-type: none"> ▪ Roasting ▪ Baking ▪ Cooking au gratin ▪ Grilling ▪ Dry roasting 	<ul style="list-style-type: none"> ▪ Smoking

Available cooking functions

Specific cooking functions will be available based on the cooking mode used:

Steam	Combi-steam	Hot air	Smoker
<ul style="list-style-type: none"> ▪ Fan speed 	<ul style="list-style-type: none"> ▪ Fan speed ▪ HumidityPro 	<ul style="list-style-type: none"> ▪ Fan speed ▪ Crisp&Tasty 	-

Available extra functions

The extra functions for your cooking profiles available on the 'Extra functions' window will depend on the cooking mode you are using:

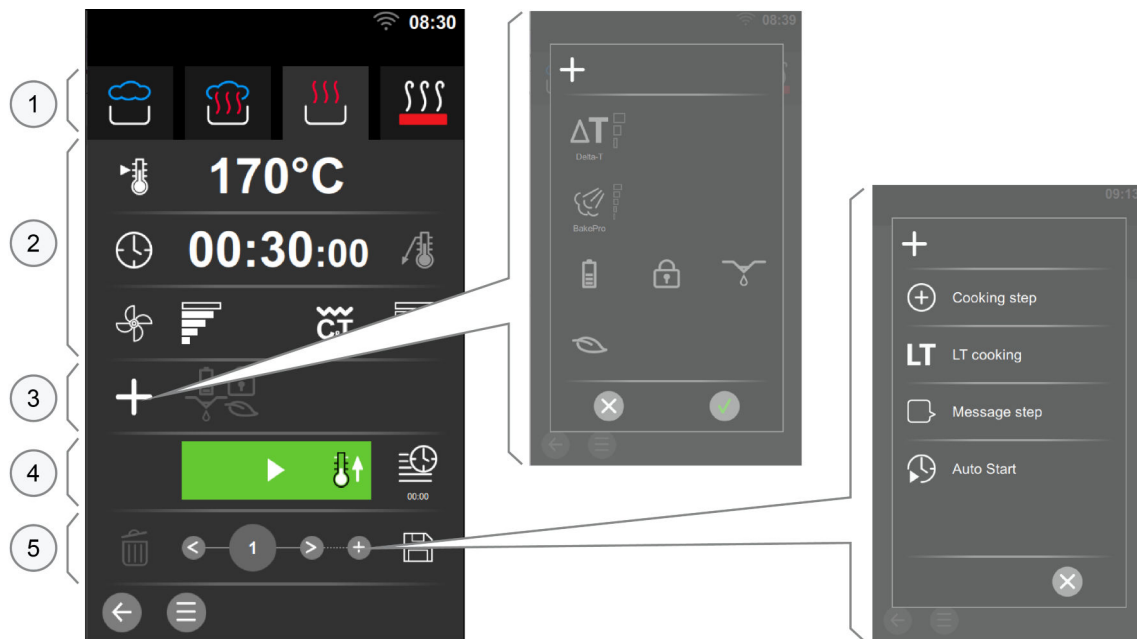
Steam	Combi-steam	Hot air	Smoker
<ul style="list-style-type: none"> ▪ Delta-T cooking ▪ Reduced power ▪ Program lock 	<ul style="list-style-type: none"> ▪ Delta-T cooking ▪ Reduced power ▪ Program lock ▪ ecoCooking 	<ul style="list-style-type: none"> ▪ Delta-T cooking ▪ BakePro ▪ Reduced power ▪ Program lock ▪ ecoCooking 	-

3.2 The 'Individual Cooking' Menu

'Individual cooking' menu functions





- Manually entering cooking data for your individual cooking profile. For more information, please refer to page 20
- Changing the cooking data for an opened cooking profile from the Cookbook
- Changing cooking parameters during a cooking sequence

'Custom cooking' menu layout











- | | |
|---|--------------------------------------|
| 1 | Cooking mode |
| 2 | Cooking parameters |
| 3 | Extra functions and special programs |
| 4 | Start / Stop |
| 5 | Cooking step navigation |










Cooking mode buttons

	Steam	Steam cooking mode Temperature range: 30 °C to 130 °C
	Combi-steam	Combi-steam cooking mode Temperature range: 30 °C to 250 °C
	Hot air	Hot air cooking mode Temperature range: 30 °C to 250 °C
	Smoker	Smoker cooking mode







Cooking parameter buttons

	Cooking temperature	Used to enter the cooking temperature in °C or °F
	Cooking time	Used to enter the cooking time in hh:mm:ss
	Core temperature	Used to enter the core temperature in °C or °F
	Fan speed	Used to control the flow speed inside the oven. 5 settings
	HumidityPro	Used to control the moisture level inside the oven AUTO or 5 settings, Can only be used in combination with combi-steam
	Crisp&Tasty	Used to control moisture removal from the oven cavity 5 settings Can only be used in combination with hot air
	Hot smoke	Used for smoking in combination with other cooking methods
	Smoke	Smoking with time in hh:mm:ss







Extra function buttons

	Extra functions	Used to select extra functions and special cooking methods
	Delta-T cooking	Cooking method in which the oven temperature increases depending on the food's core temperature. Features three settings For more information, please refer to 'The Delta-T Cooking Method' on page 29
	BakePro	Baking function with 5 settings Can only be used in combination with hot air
	Reduced power	Function that reduces heat output in order to prevent load peaks during the cooking sequence
	Program lock	Function that prevents a connected energy optimization system from interrupting the sequence of a cooking profile
	ecoCooking	Cooking method in which the heat output in the finishing cooking phase is controlled using cycles in order to reduce energy consumption levels.
	Steam	Used to combine the smoking cooking method with the steam cooking method
	Combi-steam	Used to combine the smoking cooking method with the combi-steam cooking method
	Hot air	Used to combine the smoking cooking method with the hot air cooking method









Start / Stop buttons

	Start	Starting a Cooking Sequence
	Start with pre-heating	If the unit door is closed, the oven cavity will be heated up to the set cooking temperature after starting
	Start with Cool down	If the unit door is open and the fan is running, the oven cavity will be cooled down to the set cooking temperature after starting
	Stop	Stops the cooking sequence
	Manual steaming	Used to add moisture to the oven cavity during the cooking sequence. Available only during the cooking sequence.
	TrayTimer	Timer that can be set for individual shelf levels in order to be able to use unoccupied shelf levels during a cooking sequence








Cooking step navigation and special program step buttons

	Delete cooking step	Deletes all the data for the current cooking step
	Previous cooking step	Moves back one step in the cooking profile
	Cooking steps view	<ul style="list-style-type: none"> Shows the current cooking step / total number of cooking steps Open a window with details on all defined cooking steps, see 'The Cooking Steps View buttons' on page 18
	Next cooking step	<ul style="list-style-type: none"> Adds a new cooking step after the last cooking step in the cooking profile Moves forward one step in the cooking profile
	Add cooking step	<p>Opens a window used to select a new step in order to add it after the last cooking step in the cooking profile:</p> <ul style="list-style-type: none"> Cooking step Low-temperature cooking; please refer to 'Low-temperature cooking buttons' on page 18 Step prompt; please refer to 'Step prompt buttons' on page 19 Auto Start; please refer to 'Auto Start buttons' on page 19
	Save cooking steps	Saves the entered cooking steps as a cooking profile in the Cookbook





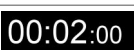


The Cooking Steps View buttons

	Cooking step number	Number of all defined cooking steps
	Cooking parameters indicator	Display of cooking parameters for each defined cooking step
	Edit	Edit cooking step
	Delete	Delete cooking step from the cooking profile
	Press to scroll down	Change the order of the cooking steps
	Press to scroll up	Change the order of the cooking steps
	Add	Add new cooking step
	Confirm	Confirm changes





Low-temperature cooking buttons

	LT cooking (low-temperature cooking)	Cooking method in which food is cooked at low temperatures; preset cooking profiles For more information, please refer to 'The Low-Temperature Cooking Method' on page 30
	Steam	Low-temperature cooking with the steam cooking method
	Combi-steam	Low-temperature cooking with the combi-steam cooking method
	Hot air	Low-temperature cooking with the hot air cooking method
	Low-temperature cooking	Cooking method in which food is cooked at low temperatures. Features three settings
	Core temperature	Core temperature display
	Smoker	Combine low-temperature cooking with the smoking cooking method

Step prompt buttons

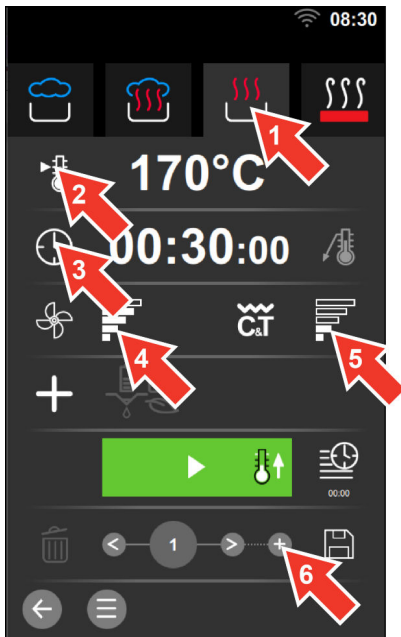
	Step prompt	Function used to show messages during a cooking sequence
	Text box	Used to enter a text prompt that should be displayed during the cooking sequence
	Pause	Used to set the display duration for a prompt, i.e., until it is confirmed by the operator or until the cooking sequence ends
	Repeat	Repeat last cooking step
	Display duration	Set display duration of a message in hh:mm:ss
	Acoustic signal	Play a beep signal during a message
	Start	Used to start the cooking sequence with a step prompt

Auto Start buttons

	Auto Start	Function that can be used to set the start time for a cooking sequence to a defined time in the future
	Start time	Used to set the planned time for starting a cooking profile
	End time	Used to set the planned time for ending a cooking profile
	Start	Starts Auto Start

3.3 How to Set Up a Cooking Profile

How to set up a cooking profile using the 'custom cooking' menu



1. Select a cooking method, e.g. 'Hot air'.
2. Enter the cooking temperature you want.
3. Enter the cooking time you want.
4. Select a 'fan speed' setting.
5. Select a 'Crisp&Tasty' setting.
6. Add another cooking step if necessary.
7. **Caution:** Do not start the cooking profile without first familiarizing yourself with the corresponding hazards and safety measures and the steps and instructions in the operating manual.

Next steps:

- Saving the cooking profile in the cookbook. For more information, go to page 21
- The 'custom cooking' workflow. For more information, please refer to page 26

3.4 Saving a Cooking Profile in the Cookbook

Prerequisites

- You must have entered a new cooking profile in the 'individual cooking' menu.

How to save a new cooking profile in the Cookbook



1. Press the 'Save cooking steps' button in the 'Custom cooking' menu.
2. Enter a new cooking profile name.
3. Confirm by pushing on the knob.
4. Select an icon for the new cooking profile.
5. Confirm by pushing on the knob.

Next steps:

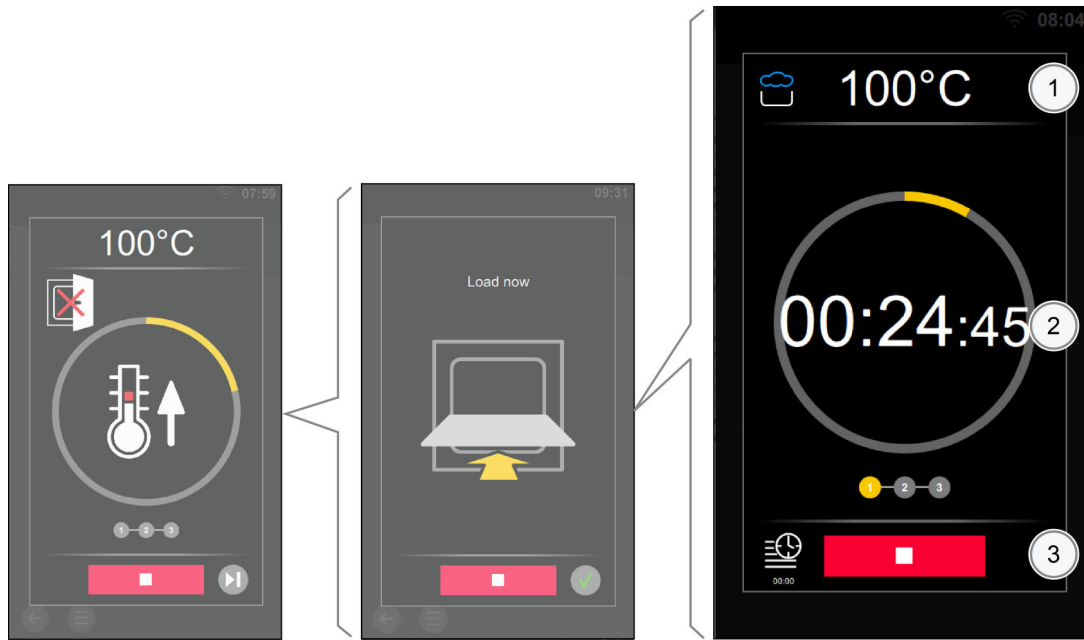
- Deleting a cooking profile from the cookbook. For more information, please refer to page 56

3.5 The 'Individual Cooking' Process Menu

Cooking workflow functions



- Changing the cooking temperature
- Press to use TrayTimer
- Canceling a Cooking Sequence

'Custom cooking' process menu layout



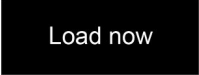
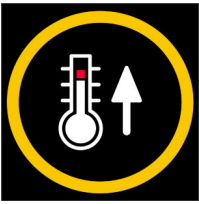
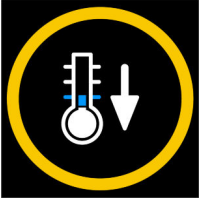
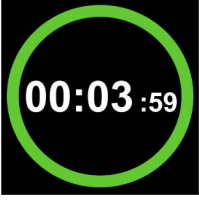
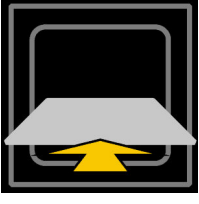
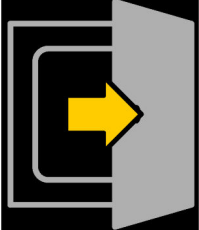


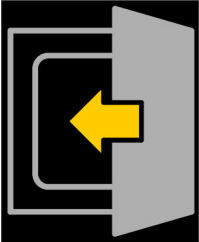


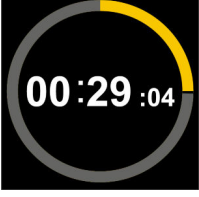
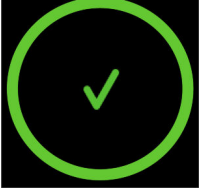



- 1 Cooking settings
- 2 Progress and action display
- 3 Action bar

Cooking setting buttons

	Cooking mode	Shows the cooking mode for the cooking profile, e.g., hot air
	Temperature value	Shows the set cooking temperature for the cooking profile

Progress and action display buttons

	Do not open the unit door	Indicates that the unit door should not be opened during the sequence
	Unit door open	Indicates that the unit door must be opened during the sequence
	Prompt	Text prompt, e.g. 'Put food inside now'
	Pre-heat	Pre-heats the oven cavity to the set cooking temperature
	Cool down	Cools down the oven cavity to the set cooking temperature
	Hold	Holds the oven temperature for a specific time after pre-heating or cooling down The holding time is adjustable (default: 20 s)
	Loading	Prompt asking the user to put food on the shelf levels
	Open	Prompt asking the user to open the unit door

	Close	Prompt asking the user to close the unit door
	Placing the smoker drawer inside the oven cavity	Prompt for placing the smoker drawer inside the oven cavity
	Removing the smoker drawer from the oven cavity	Prompt for removing the smoker drawer from the oven cavity
	Cooking sequence	Cooking sequence in progress It will continue to run until the cooking time being displayed elapses.
	End	Used to confirm the end of the cooking sequence
	Cooking step indicator	Shows the number of cooking steps
	Active cooking step Yellow indicator	Shows which cooking step is active
	Cooking step done Green indicator	Shows which cooking step is done

Action bar buttons



Stop

Stops the running cooking sequence



Skip

Skips pre-heating / cooling down



Confirm

Used to confirm the prompt or the end of cooking



TrayTimer

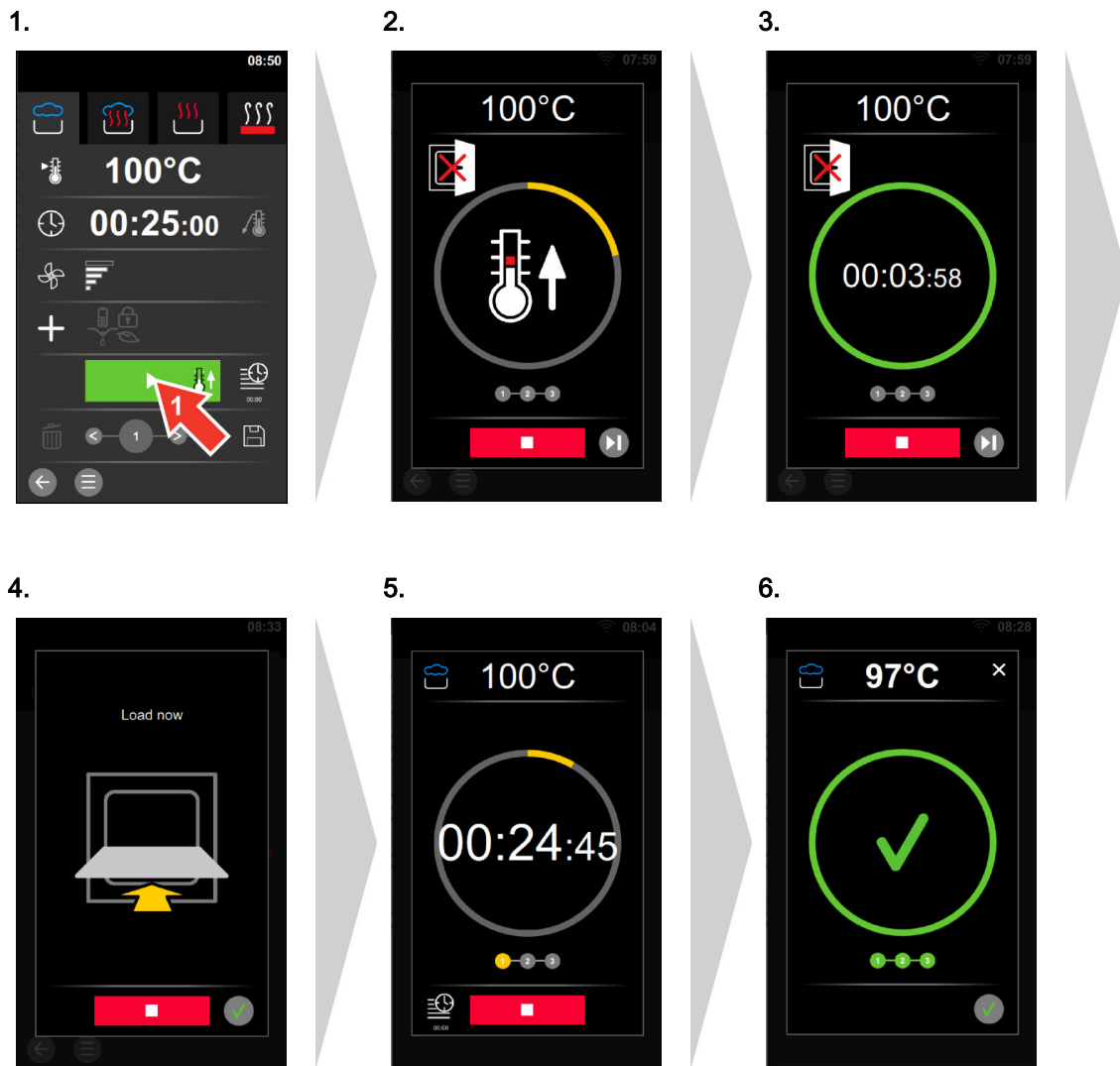
For using unoccupied shelf levels

3.6 The 'Individual Cooking' Workflow

Prerequisites

- You must have already familiarized yourself with the corresponding hazards and safety measures, as well as with the steps and cooking sequences.
- You must have entered a new cooking profile in the 'custom cooking' menu. For more information, please refer to page 20.
- The oven temperature is too low.

The cooking workflow

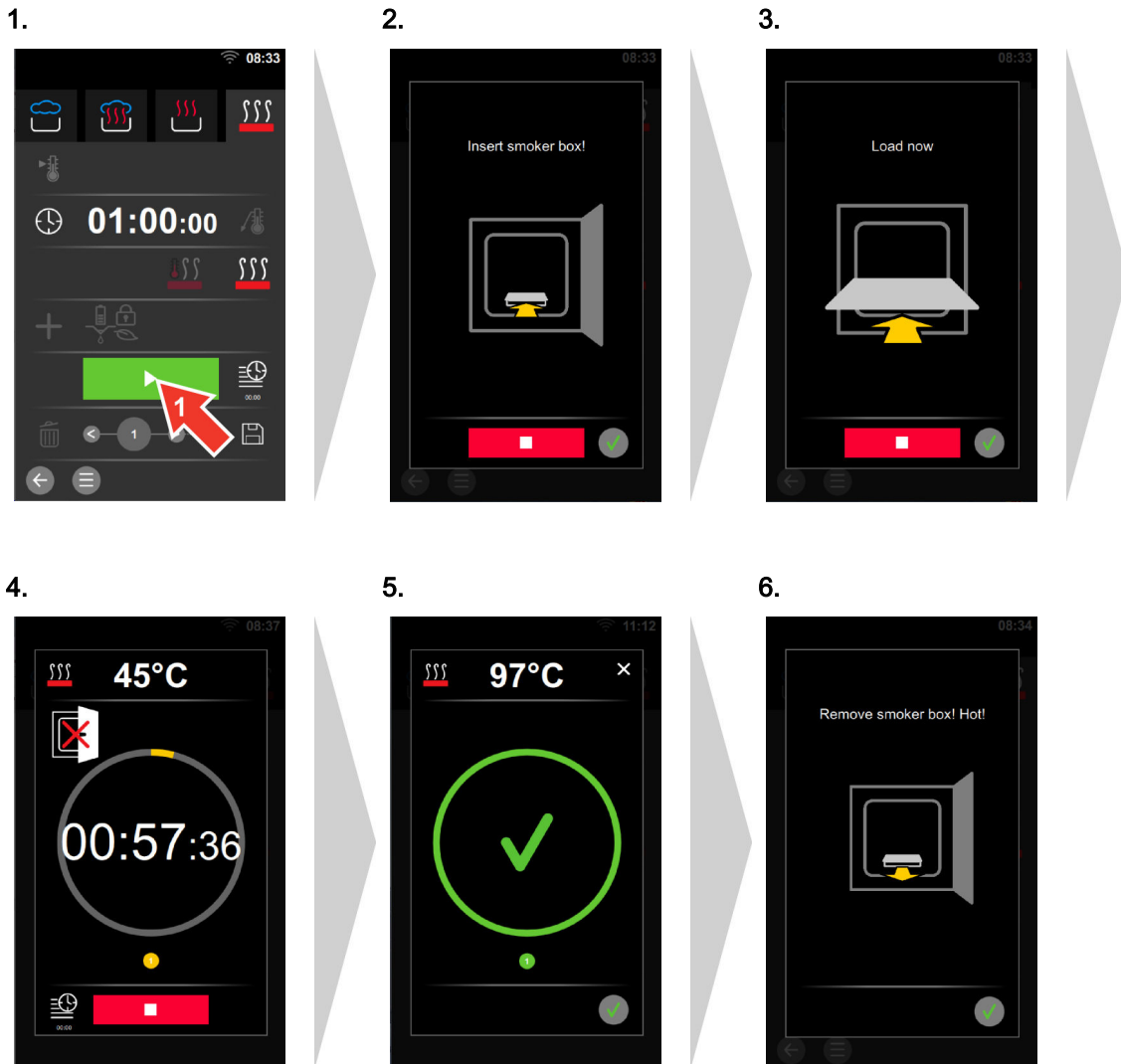


3.7 The 'Smoker' Cooking Workflow

Prerequisites

- You must have already familiarized yourself with the corresponding hazards and safety measures, as well as with the steps and cooking sequences.
- You must have entered a cooking profile in the 'Smoker' cooking method in the 'Individual cooking' menu.

The cooking workflow



4 Custom Cooking – Special Cooking Methods

4.1 Special Cooking Methods at a Glance

The Cooking Methods

You can use the 'custom cooking' menu to create cooking profiles for the following cooking methods in order to meet the special requirements involved in preparing your food:

- Delta-T cooking
- Low-temperature cooking

The system already has pre-defined cooking profiles with specific cooking data and multiple cooking steps, with the profiles depending on the cooking method being used and the desired doneness.

These pre-defined cooking profiles can be modified before saving the cooking profile in the 'Cookbook' and under 'Press&Go' so that you can use them again later on.

4.2 The Delta-T Cooking Method

Applications

Delta-T cooking is a cooking method in which the oven temperature increases depending on the food's core temperature. When using this method, you will always have to use the core temperature probe.

Delta-T cooking is particularly well-suited to cooking boiled ham, whole fish, galantine, and custard royale.

You can change the preset core temperature and delta temperature as necessary for your own cooking profile.

Preset cooking data

Cooking mode	Doneness	Difference in °C	Cooking time in min.	Core temperature in °C	Extra Function
Steam	Well-done	40	-	72	-
	Medium	40	-	54	-
	Rare	40	-	48	-
Combi-steam	Well-done	40	-	72	-
	Medium	40	-	54	-
	Rare	40	-	48	-
Hot air	Well-done	40	-	72	-
	Medium	40	-	54	-
	Rare	40	-	48	-

4.3 The Low-Temperature Cooking Method







Applications

Low-temperature cooking is a cooking method in which food is cooked at low temperatures. This means that a longer cooking time will be required. When using this method, you will always have to use the core temperature probe.










Low-temperature cooking is particularly well-suited to meat, poultry, and fish. In fact, the reason food benefits so much from low-temperature cooking is that it loses much less juice and ends up being significantly juicier and more tender.

You can modify the preset cooking data and cooking steps as necessary for your own cooking profile.










Preset steam cooking data

Doneness	Cooking step	Cooking mode	Cooking temperature in °C	Cooking time in min.	Core temperature in °C	Extra Function
Well-done	1	Steam	100	10	-	-
	2	Steam	85	-	79	 1
	3	Steam	77	-:-	-	 1
Medium	1	Steam	100	10	-	-
	2	Steam	60	-	54	 1
	3	Steam	52	-:-	-	 1
Rare	1	Steam	100	10	-	-
	2	Steam	54	-	48	 1
	3	Steam	46	-:-	-	 1

Preset combi-steam cooking data

Doneness	Cooking step	Cooking mode	Cooking temperature in °C	Cooking time in min.	Core temperature in °C	Extra Function
Well-done	1	Hot air	130	10	-	-
	2	Hot air	78	20	-	 3
	3	Combi-steam	78	-	72	 1
	4	Combi-steam	70	-:-	-	 1
Medium	1	Hot air	130	10	-	-
	2	Hot air	60	20	-	 3
	3	Combi-steam	60	-	54	 1
	4	Combi-steam	52	-:-	-	 1
Rare	1	Hot air	130	10	-	-
	2	Hot air	54	20	-	 3
	3	Combi-steam	54	-	48	 1
	4	Combi-steam	46	-:-	-	 1

Preset hot air cooking data

Doneness	Cooking step	Cooking mode	Cooking temperature in °C	Cooking time in min.	Core temperature in °C	Extra Function
Well-done	1	Hot air	130	10	-	-
	2	Hot air	78	20	-	 C.T 3
	3	Hot air	78	-	72	 1
	4	Hot air	70	-:-	-	 1
Medium	1	Hot air	130	10	-	-
	2	Hot air	60	20	-	 C.T 3
	3	Hot air	60	-	54	 1
	4	Hot air	52	-:-	-	 1
Rare	1	Hot air	130	10	-	-
	2	Hot air	54	20	-	 C.T 3
	3	Hot air	54	-	48	 1
	4	Hot air	46	-:-	-	 1

5 Rethermalization

5.1 Rethermalization at a Glance

Accessing the 'Rethermalization' menu

Access to this menu may be password protected and available only to certain operators so they can edit existing cooking profiles.

Available rethermalization functions

The 'Rethermalization' menu can be used to enter your cooking profiles with the following rethermalization functions:

- À la carte rethermalization
- Banquet regenerating
- Plate regenerating

Once you select the basic cooking parameters, such as the cooking temperature and cooking time, you can save the cooking profiles in the 'Cookbook' so that you can use them again later on with 'Press&Go.'

Available cooking functions

Specific cooking functions will be available based on the cooking mode used:

À la Carte rethermalization	Banquet regenerating	Plate regenerating
<ul style="list-style-type: none">▪ Fan speed	<ul style="list-style-type: none">▪ Fan speed	<ul style="list-style-type: none">▪ Fan speed

Available extra functions

The extra functions for your cooking profiles available on the 'Extra functions' window will depend on the cooking mode you are using:

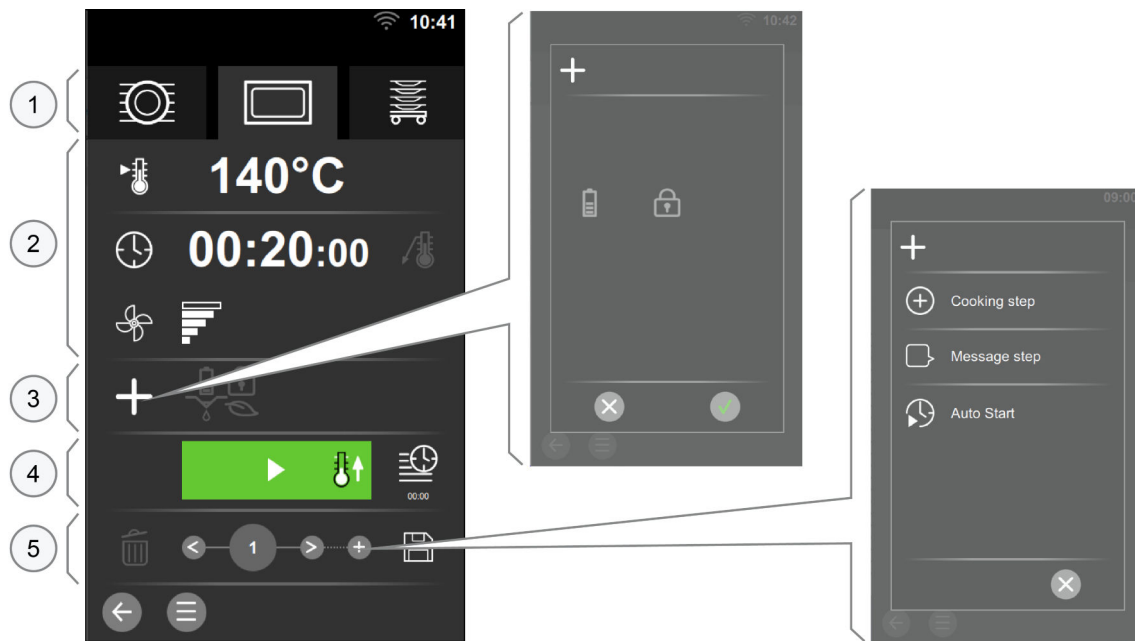
À la carte rethermalization	Banquet regenerating	Plate regenerating
<ul style="list-style-type: none">▪ Reduced power▪ Program lock	<ul style="list-style-type: none">▪ Reduced power▪ Program lock	<ul style="list-style-type: none">▪ Reduced power▪ Program lock

5.2 The 'Rethermalization' Menu

'Rethermalization' menu functions

- Manually entering cooking data for your individual cooking profile. For more information on a similar procedure, please refer to page 20
- Changing the cooking data for an opened cooking profile from the Cookbook
- Changing cooking parameters during a cooking sequence

'Rethermalization' menu layout








- | | |
|---|--------------------------------------|
| 1 | Rethermalization function |
| 2 | Cooking parameters |
| 3 | Extra functions and special programs |
| 4 | Start / Stop |
| 5 | Cooking step navigation |




Rethermalization function buttons

	À la carte rethermalization	À la Carte rethermalization function Temperature range: 120 °C to 160 °C
	Banquet regenerating	Banquet rethermalization function Temperature range: 120 °C to 160 °C
	Plate regenerating	Plate rethermalization function Temperature range: 120 °C to 160 °C






Cooking parameter buttons

	Cooking temperature	Used to enter the cooking temperature in °C or °F
	Cooking time	Used to enter the cooking time in hh:mm:ss
	Core temperature	Used to enter the core temperature in °C or °F
	External core temperature	Used to enter the core temperature in °C or °F, external core temperature probe
	Fan speed	Used to control the flow speed inside the oven. 5 settings







Extra function buttons

	Extra functions	Used to select extra functions and special cooking methods
	Reduced power	Function that reduces heat output in order to prevent load peaks during the cooking sequence
	Program lock	Function that prevents a connected energy optimization system from interrupting the sequence of a cooking profile


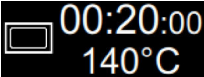






Start / Stop buttons

	Start	Starting a Cooking Sequence
	Start with pre-heating	If the unit door is closed, the oven cavity will be heated up to the set cooking temperature after starting
	Start with Cool down	If the unit door is open and the fan is running, the oven cavity will be cooled down to the set cooking temperature after starting
	Stop	Stops the cooking sequence
	TrayTimer	Timer that can be set for individual shelf levels in order to be able to use unoccupied shelf levels during a cooking sequence








Cooking step navigation and special program step buttons

	Delete cooking step	Deletes all the data for the current cooking step
	Previous cooking step	Moves back one step in the cooking profile
	Cooking steps view	<ul style="list-style-type: none"> Shows the current cooking step / total number of cooking steps Open a window with details on all defined cooking steps, see 'The Cooking Steps View buttons' on page 35
	Next cooking step	<ul style="list-style-type: none"> Adds a new cooking step after the last cooking step in the cooking profile Moves forward one step in the cooking profile
	Add cooking step	<p>Opens a window used to select a new step in order to add it after the last cooking step in the cooking profile:</p> <ul style="list-style-type: none"> Cooking step Step prompt; please refer to 'Step prompt buttons' on page 36 Auto Start; please refer to 'Auto Start buttons' on page 36
	Save cooking steps	Saves the entered cooking steps as a cooking profile in the Cookbook





The Cooking Steps View buttons

	Cooking step number	Number of all defined cooking steps
	Cooking parameters indicator	Display of cooking parameters for each defined cooking step
	Edit	Edit cooking step
	Delete	Delete cooking step from the cooking profile
	Press to scroll down	Change the order of the cooking steps
	Press to scroll up	Change the order of the cooking steps
	Add	Add new cooking step
	Confirm	Confirm changes

Step prompt buttons

	Step prompt	Function used to show messages during a cooking sequence
	Text box	Used to enter a text prompt that should be displayed during the cooking sequence
	Pause	Used to set the display duration for a prompt, i.e., until it is confirmed by the operator or until the cooking sequence ends
	Repeat	Repeat last cooking step
	Display duration	Set display duration of a message in hh:mm:ss
	Acoustic signal	Play a beep signal during a message
	Start	Used to start the cooking sequence with a step prompt

Auto Start buttons

	Auto Start	Function that can be used to set the start time for a cooking sequence to a defined time in the future
	Start time	Used to set the planned time for starting a cooking profile
	End time	Used to set the planned time for ending a cooking profile
	Start	Starts Auto Start

6 Automatic Cooking with ConvoSense

6.1 How ConvoSense Works

Automatic Cooking with ConvoSense

When cooking with the ConvoSense assistance system, specific preset cooking profiles are automatically recognized by the unit during loading and the food is then cooked fully automatically.

The operator places the food into the oven cavity and the cooking sequence is started immediately after the appliance door is closed.

Cooking profiles that should be available for automatic cooking must be defined in the cookbook in advance.

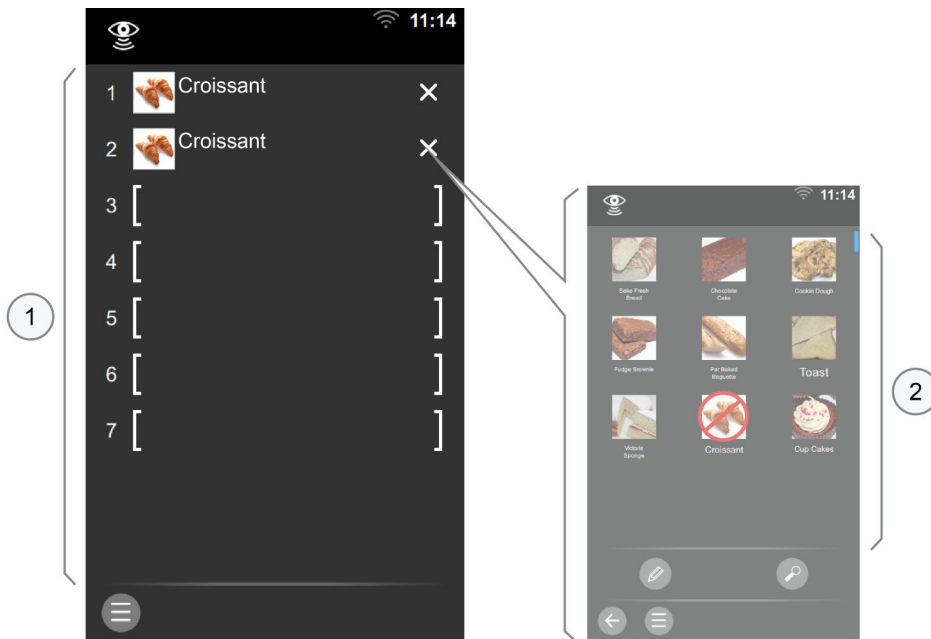
If food is recognized incorrectly, this can be easily corrected with the software.

During the cooking sequence, both user information and prompts are used to guide the operator through the various successive process pages.

An acoustic signal, combined with the appropriate user information, will be used by the unit to signal the end of the cooking sequence.

6.2 The 'ConvoSense' Menu

'ConvoSense' menu layout

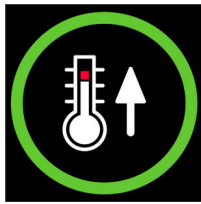


- 1 Shelf levels
- 2 Cooking profiles

Shelf level buttons

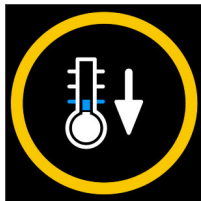
	No.	Shows the number for the available shelf levels
	Free	No food recognized for this shelf level
	Recognized	Food recognized for this shelf level Shows the cooking profile, including the following: <ul style="list-style-type: none"> ▪ Image ▪ Cooking profile name
	Cooking	Shelf level in use, cooking sequence in progress Shows the cooking profile, including the following: <ul style="list-style-type: none"> ▪ Image ▪ Cooking profile name ▪ Remaining cooking time
	End	Indicates that the cooking sequence for the corresponding shelf level has been completed
	Discard	Used to change an incorrectly recognized cooking profile
	Cannot be selected	Cooking profile cannot be selected

Progress and action display buttons



Pre-heat

Pre-heats the oven cavity to the set cooking temperature



Cool down

Cools down the oven cavity to the set cooking temperature



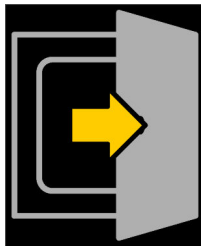
Ready

The unit is ready for loading



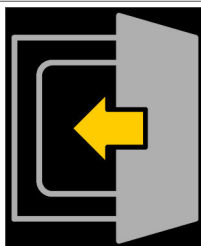
Loading

Prompt asking the user to put food on the shelf levels for recognition



Open

Prompt asking the user to open the unit door



Close

Prompt asking the user to close the unit door

Action buttons



Confirm

Used to confirm a sequence or action

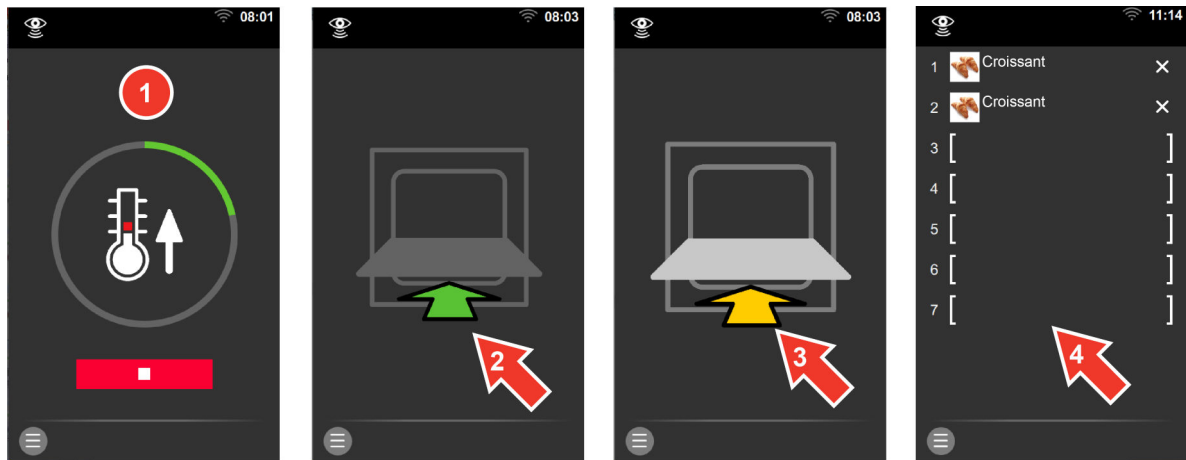


Cancel

Used to cancel a sequence or action

6.3 Selecting Shelf Levels in ConvoSense

How to select shelf levels for cooking in ConvoSense



1. Wait until the oven cavity has been pre-heated.
2. Follow the prompt for placing food inside.
3. Place food on a shelf level.
4. Check whether the correct cooking profile and the desired shelf level have been recognized automatically.
5. **Caution:** The cooking sequence will start immediately after you close the unit door. Make sure to first familiarize yourself with the corresponding hazards and safety measures and the steps and instructions in the operating manual.

Next steps:

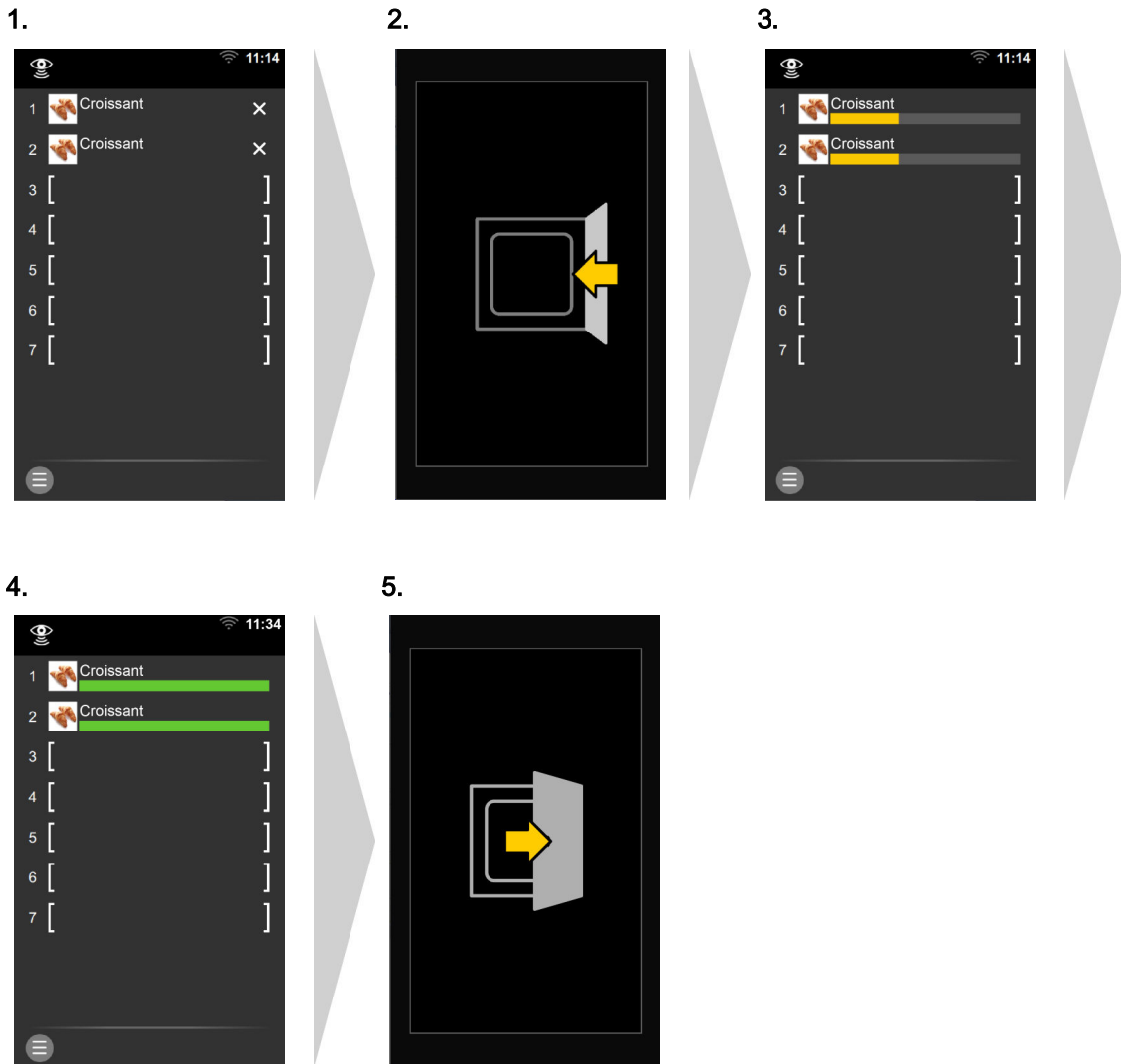
- Cooking workflow in ConvoSense. For information on the workflow, please refer to page 41
- Canceling the cooking sequence. For more information, refer to page 42

6.4 The 'ConvoSense' Cooking Workflow

Prerequisites

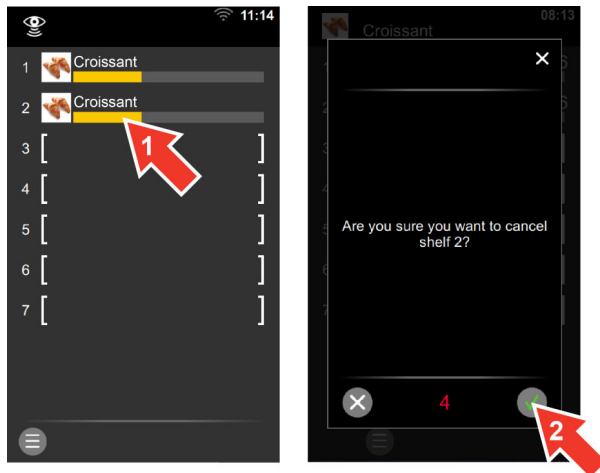
- You must have already familiarized yourself with the corresponding hazards and safety measures, as well as with the steps and cooking sequences.
- You must have followed the software prompt for placing food inside.
- The correct cooking profile is being shown for the shelf levels with food on them.

The cooking workflow



6.5 Canceling a Cooking Sequence

How to cancel a cooking sequence

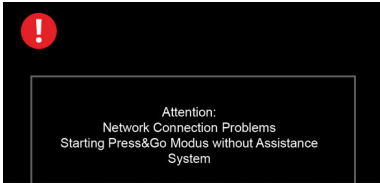

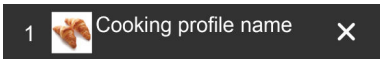
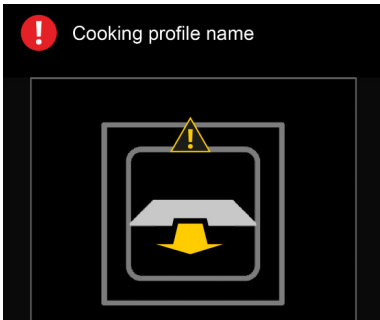
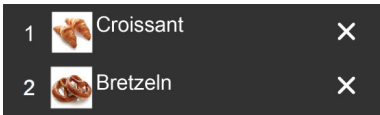
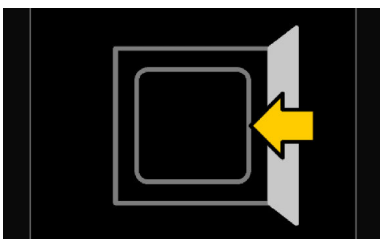


1. Select one or more shelf levels.
 2. Confirm within five seconds.
-

6.6 Error Indicators During the Cooking Workflow with ConvoSense

Error indicators

The following errors can be displayed when cooking using the 'ConvoSense' operating mode:

Error message	Error reason	Troubleshooting
	Connection to the camera for food recognition interrupted	Check connection. Cooking only possible via Press&Go A message is displayed when the connection is re-established
	Opening the unit door during preheating	Close the unit door again and wait until pre-heating is completed before loading.
	Rolling loading during cooking not possible	Close the unit door again and wait until the cooking is completed before loading.
	Food recognized incorrectly, i.e. product photo and cooking profile name are displayed incorrectly	See instructions 'Edit cooking profile' on page 45
	When loading, the food does not match the previously loaded food	Remove unsuitable food from the oven cavity
	Next food recognized incorrectly, i.e. product photo and cooking profile name 2 are displayed incorrectly	See instructions 'Edit cooking profile' on page 45
	Opening the unit door during cooking	Close the unit door again at once
Please put in again!	Bakeware in sensor range too long without movement	Repeat insertion of the bakeware
Loaded prematurely	Pre-heating was a prerequisite	-
Please clean camera lens	Decreasing image quality, i.e. reliability of food recognition is decreasing	Clean camera, see cleaning schedule in the operating manual

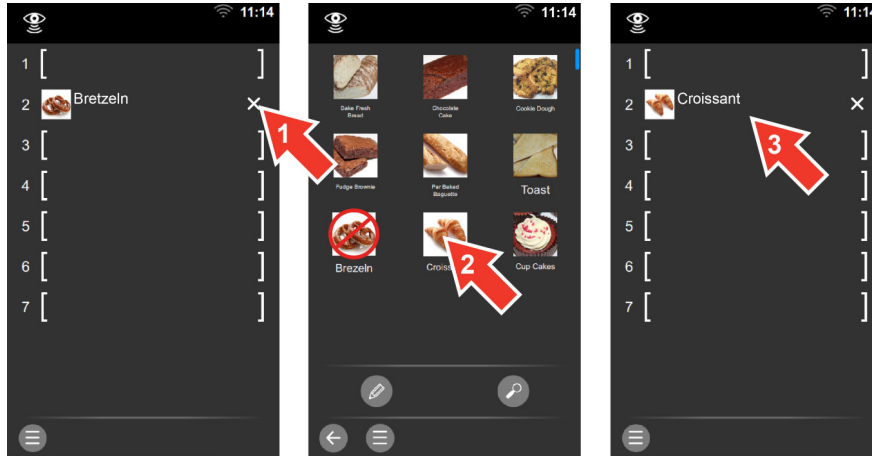
Error message	Error reason	Troubleshooting
Unknown product	Food is not recognized	<ul style="list-style-type: none">▪ Select the cooking profile via Press&Go▪ Create a new cooking profile for new product

6.7 Changing an Incorrectly Recognized Cooking Profile

Prerequisites

- Food, e.g. croissants, has been inserted into the oven cavity.
- The food was recognized incorrectly.

Changing an Incorrectly Recognized Cooking Profile



1. Select the 'Cancel' button located after the incorrectly recognized cooking profile.
2. Select the correct cooking profile.
3. Check whether the correct cooking profile is displayed.
4. **Caution:** The cooking sequence will start immediately after you close the unit door. Make sure to first familiarize yourself with the corresponding hazards and safety measures and the steps and instructions in the operating manual.

Next steps:

- Cooking workflow in ConvoSense. For information on the workflow, please refer to page 50
- Canceling the cooking sequence. For more information, refer to page 51

7 Fast Cooking with Press&Go

7.1 How Press&Go Works

Fast cooking with Press&Go

You can use the 'Press&Go' feature to provide operators with specific pre-defined cooking profiles that they will be able to select, but not modify. Once an operator selects the cooking profile they want, the corresponding cooking sequence will start immediately. You can set up a password for access to the 'main menu,' and to the entire user interface as a result, so that 'Press&Go' users will only be able to access the user interface if they have the corresponding password.

For cooking profiles to be available on the 'Press&Go' menu, they first need to be added to product groups in the 'Cookbook' menu.

You can also limit the oven cleaning profiles available on 'Press&Go.'

Cooking with multiple cooking profiles simultaneously

The 'Press&Go' feature makes it possible to cook multiple product batches (consisting either of the same product or of multiple products from a single product group) on different shelf levels simultaneously.

However, only cooking profiles that have the exact same cooking temperature, cooking functions, and extra functions will be available for selection when attempting to use them simultaneously. This means that the only parameter that can vary among cooking profiles being used simultaneously is the cooking time.

As soon as you open the unit door to place another product batch into the oven, any cooking sequences in progress will be paused. As soon as you close the unit door, they will resume.

The system will monitor all cooking sequences and automatically let the operator know when each product can be taken out.

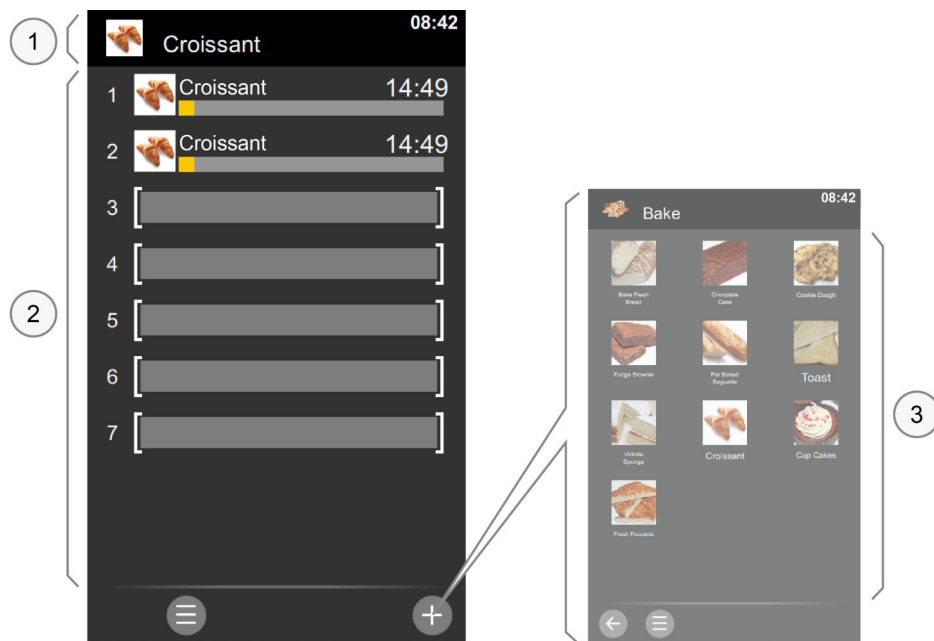
You can cancel a cooking profile's cooking sequence for one or more product batches without affecting the remaining cooking sequences.

7.2 The 'Press&Go' Menu

'Press&Go' menu functions








- Accessing tried-and-true cooking profiles and cooking them immediately
- Selecting shelf levels. For more information, please refer to page 49

'Press&Go' menu layout





- 1 Shows the selected cooking profile
- 2 Shelf levels
- 3 Additional cooking profiles

Shelf level buttons

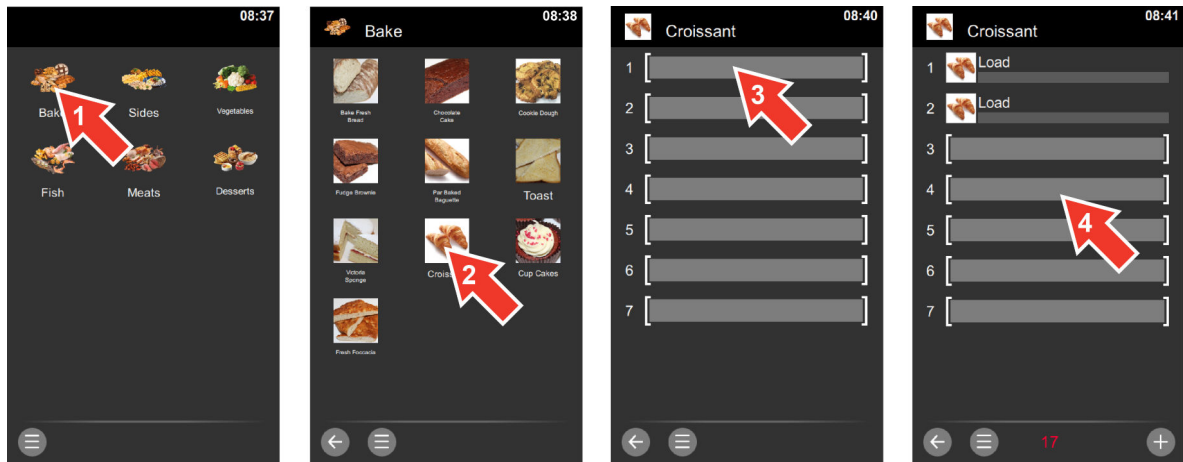
	No.	Shows the number for the available shelf levels
	Free	Indicates that the corresponding shelf level is not currently being used
	Selected	Indicates that the corresponding shelf level is selected Shows the cooking profile, including the following: <ul style="list-style-type: none"> ▪ Image ▪ Cooking profile name
	Cooking	Shelf level in use, cooking sequence in progress Shows the cooking profile, including the following: <ul style="list-style-type: none"> ▪ Image ▪ Cooking profile name ▪ Remaining cooking time
	End	Indicates that the cooking sequence for the corresponding shelf level has been completed
	Scrollbar	Used for vertical scrolling in order to view additional shelf levels
	Additional cooking profile	Used to select another cooking profile with identical cooking parameters for simultaneous cooking

Action buttons

	Confirm	Used to confirm a sequence or action
	Cancel	Used to cancel a sequence or action

7.3 Selecting Shelf Levels in Press&Go

How to select shelf levels for cooking in Press&Go



1. Select a product group in the 'Press&Go' menu.
2. Select a cooking profile.
3. Select one or more shelf levels.
4. **Caution:** The cooking sequence will start immediately after you place food on the shelf levels. Make sure to first familiarize yourself with the corresponding hazards and safety measures and the steps and instructions in the operating manual.

Next steps:

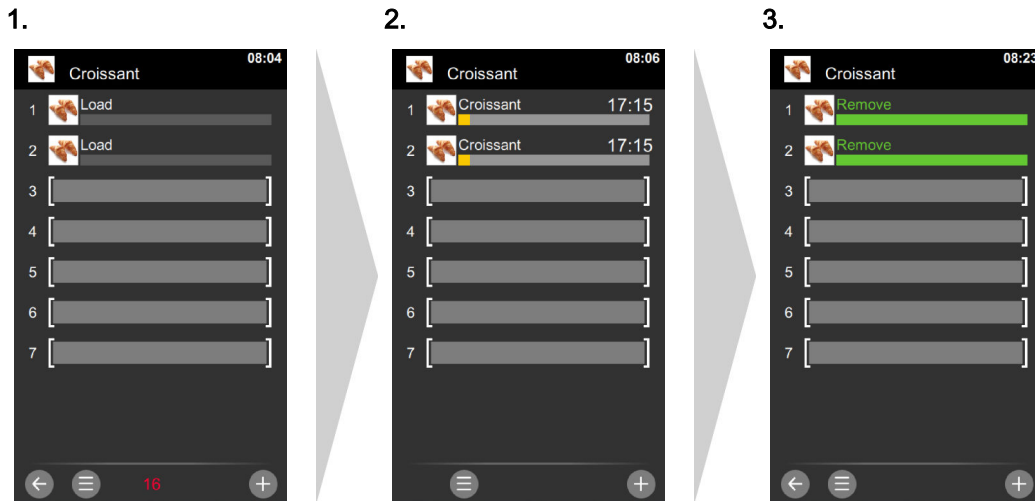
- Cooking workflow in Press&Go. For information on the sequence, please refer to page 50
- Canceling the cooking sequence. For more information, refer to page 51

7.4 The 'Press&Go' Cooking Workflow

Prerequisites

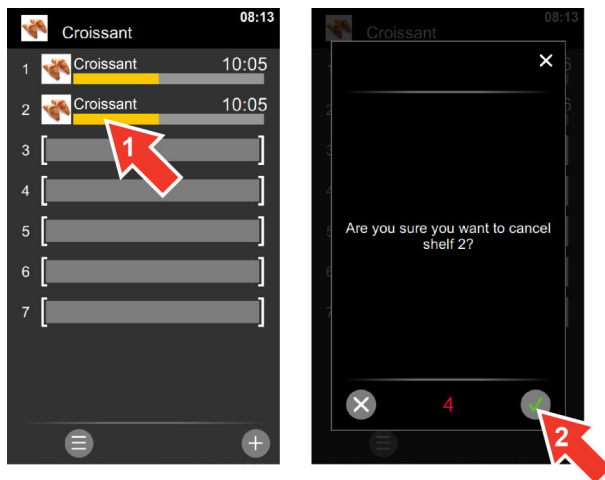
- You must have already familiarized yourself with the corresponding hazards and safety measures, as well as with the steps and cooking sequences.
- You must have selected a cooking profile in the 'Press&Go' menu, selected the corresponding shelf levels, and followed the software prompt for placing food inside.

The cooking workflow



7.5 Canceling a Cooking Sequence

How to cancel a cooking sequence



1. Select one or more shelf levels.
 2. Confirm within five seconds.
-

8 Using the Cookbook

8.1 How the Cookbook Works

Accessing the 'Cookbook' menu

Access to this menu is password protected and only available to certain operators to make changes to existing cooking profiles, product groups and favorites.

The cooking profiles in the Cookbook

A cooking profile is a combination of cooking parameters, such as cooking temperature and cooking time.

New cooking profiles are entered using the 'Custom cooking' menu and can be saved in the 'Cookbook.' You can save up to 399 cooking profiles in this cookbook, each containing up to 20 cooking steps.

Saved cooking profiles can be accessed in the 'Cookbook' menu at any time in order to start cooking.

The 'custom cooking' menu can be used to edit cooking profiles and save them after making changes. And, of course, you can also delete cooking profiles entirely from the 'Cookbook' as necessary.

In addition, you can group cooking profiles into product groups in order to keep things more manageable. When you do so, the product groups will also be available in 'Press&Go.'

Cooking profiles that you want to use for cooking in the 'ConvoSense' operating mode cannot be modified in the cookbook.

Switching between cookbooks

Use the 'Settings' menu to manage your cookbooks. For instance, you can select a different cookbook and modify the cooking profiles or add new ones.

If you have a cookbook that you are using with other Convotherm combi ovens and would like to use it with this one as well, you can simply export and import the cookbook using the units' USB ports.

8.2 The 'Cookbook' Menu

'Cookbook' menu functions




- After opening cooking profiles, the 'individual cooking' menu can be used to edit and save them after making changes.
- Grouping similar cooking profiles into product groups and managing them
- Defining favorites for cooking with 'Press&Go'

'Cookbook' menu layout







- | | |
|---|--|
| 1 | Basic selection |
| 2 | Product group / cooking profile selection pane |
| 3 | Action bar |










Basic selection buttons

	Favorites	Selected cooking profiles
	Product groups	Cooking profiles grouped together in groups
	Cooking profiles	All the cooking profiles in the cookbook, max. 399 cooking profiles with up to 20 cooking steps each

Product group / cooking profile selection pane buttons

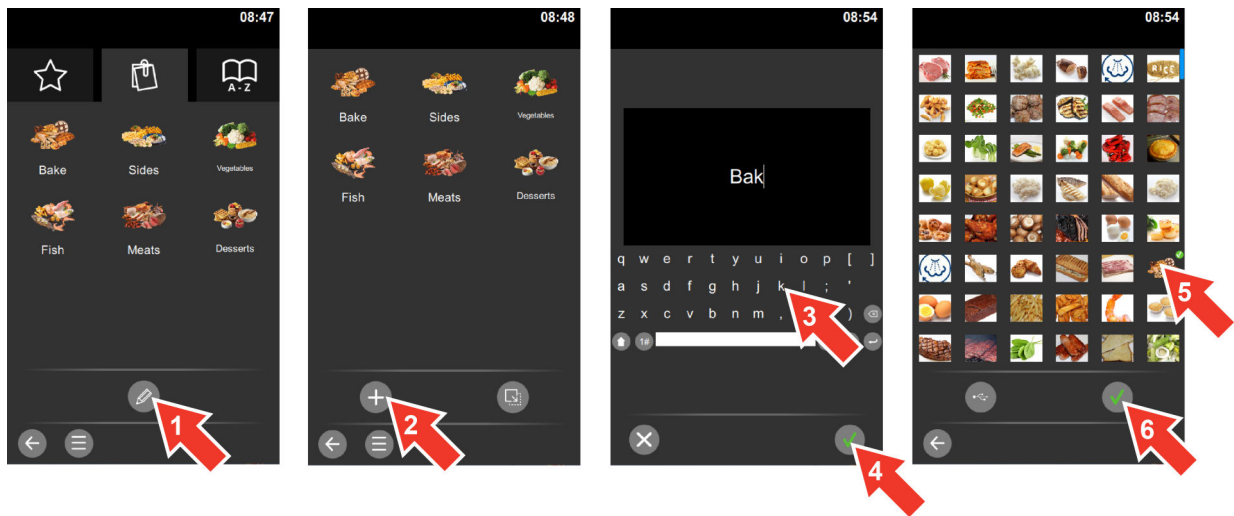
	Product group, e.g., baking	Icons for all available product groups
	Cooking profile, e.g., croissant	Icons for all available cooking profiles
	Checkmark	Used to make selections
	Scrollbar	Used for vertical scrolling in order to view additional menu contents On the side of the menu

Action bar buttons

	Edit	Used to edit favorites, product groups, or cooking profiles
	Search	Searching for a Cooking Profile in the Cookbook
	Sort	Used to sort cooking profiles or product groups
	Rename	Used to enter / change product group or cooking profile names
	USB	Used to download icons from a USB drive
	Confirm	Press to confirm your selection
	Cancel	Used to cancel a sequence or action
	Add	Used to add a new product group
	Delete	Used to delete a product group or cooking profile from the Cookbook

8.3 Creating New Product Groups

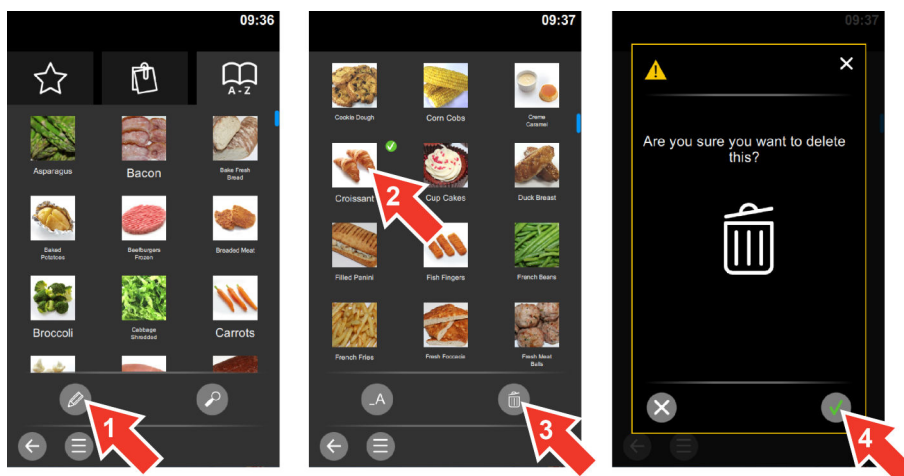
How to create a new product group in the Cookbook



1. In the 'individual cooking' menu, tap the 'Edit' button after selecting the 'Product groups' basic selection option.
2. Tap the 'Add' button.
3. Enter a new product name.
4. Confirm by pushing on the knob.
5. Select an icon for the new product group.
6. Confirm by pushing on the knob.

8.4 Deleting a Cooking Profile from the Cookbook

How to delete a cooking profile from the Cookbook



1. In the 'individual cooking' menu, tap the 'Edit' button after selecting the 'Cooking profiles' basic selection option.
2. Select the cooking profile.
3. Tap the 'Delete' button.
4. Confirm by pushing on the knob.

9 Cleaning

9.1 The Cleaning Sequences at a Glance

What do I need for cleaning?

To clean the inside of your combi oven, you will need to use a cleaning profile that is adequate for the degree of soiling. You can create this profile in the 'Cleaning' menu or select a profile that is already ready for use.

Before starting a cleaning sequence, read and understand the rules, risks, and hazards associated with safely cleaning the unit (as described in the operating manual) and follow all the corresponding instructions.

During the cleaning sequence, both user information and prompts are used to guide the operator in the process menu.

An acoustic signal, combined with the appropriate user information, will be used by the unit to signal the end of the cleaning sequence.

Available cleaning profiles

The 'Cleaning' menu has various cleaning profiles available for oven cleaning:

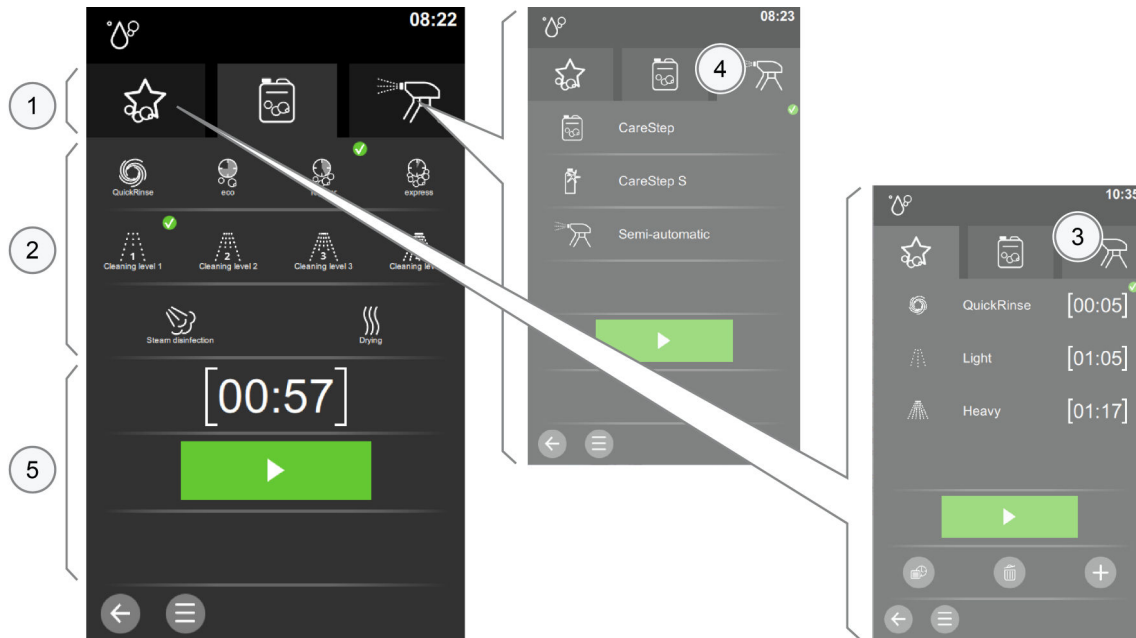
- Rinsing with water only
- Fully automatic cleaning: Adjustable cleaning profiles for varying levels of soiling and various cleaning times, with steam disinfection and drying functions available
- Cleaning with rinse aid only
- Semi-automatic cleaning

9.2 The 'Cleaning' Menu

'Cleaning' menu functions

- Selecting and starting cleaning profiles

'Cleaning' menu layout



- | | |
|---|---|
| 1 | Basic selection |
| 2 | Selection of cleaning profile ConvoClean+ |
| 3 | Cleaning favorites |
| 4 | Cleaning Options |
| 5 | Action bar |

Basic selection buttons



Favorites

- Cleaning profiles for Quick select
- Cleaning schedule for cleaning favorites



ConvoClean+












- Selection of fully automatic cleaning profiles for connected canisters or single-measure dispensing bottles; the cleaning levels and cleaning agent quantity can be set individually
- Rinsing with water only
- Express cleaning






Options

- CareStep, brief cleaning with rinse aid
- CareStep S, brief cleaning with rinse aid from single-measure dispensing bottles
- Semi-automatic oven cleaning





The ConvoClean+ cleaning profile selection buttons

	QuickRinse	Rinsing with water only
	eco	Environmentally sustainable cleaning duration
	regular	Normal cleaning duration
	express	Short cleaning duration
	Cleaning level 1	Light cleaning setting
	Cleaning level 2	Medium cleaning setting
	Cleaning level 3	Strong cleaning setting
	Cleaning level 4	Very strong cleaning setting
	Steam disinfection	Oven cavity disinfection with hot steam
	Drying	Oven cavity drying
	Checkmark	Used to make selections









Cleaning favorite buttons

	Cleaning favorite	Saved cleaning profile for Quick select; icon and name can be freely selected
	Checkmark	Used to make selections
	Scrollbar	Used for vertical scrolling in order to view additional menu contents On the side of the menu






Cleaning option buttons

	ConvoCare	Cleaning only with rinse aid from connected canisters
	ConvoCare S	Cleaning with rinse aid from single-measure dispensing bottles only
	Semi-automatic	Semiautomatic oven cleaning with operator guidance
	Checkmark	Used to make selections

Action bar buttons

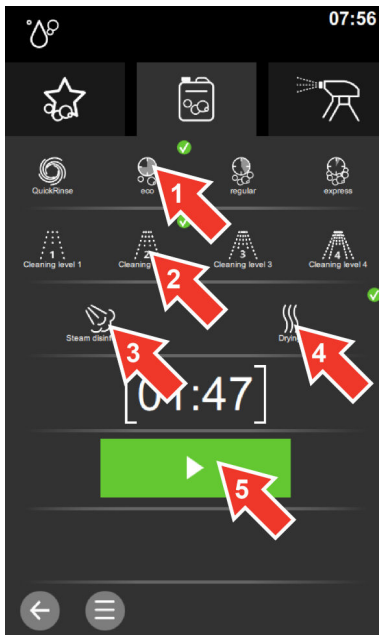
	Add	Used to add a cleaning favorite
	Confirm	Press to confirm your selection
	Cancel	Used to cancel a sequence or action
	Delete	Used to delete a cleaning favorite
	Schedule	Used to create a weekly schedule for cleaning profiles; please refer to 'Schedule buttons' on page 61
	Cleaning time	Shows the cleaning duration
	Start Gray button	Starting is not possible because a cleaning profile has not been selected
	Start Green button	Starts the selected cleaning profile

Schedule buttons

	Weekday	Used to set the weekday on which the cleaning profile will start automatically
	Alarm time	Used to set an alarm time
	Start time	Used to set the scheduled time when a prompt for starting a cleaning profile will be displayed
	Duration	Used to set the time interval (10 min)
	Slider on	Used to activate the schedule

9.3 How to Set Up a Cleaning Profile

How to set up a cleaning profile using the 'Cleaning' menu



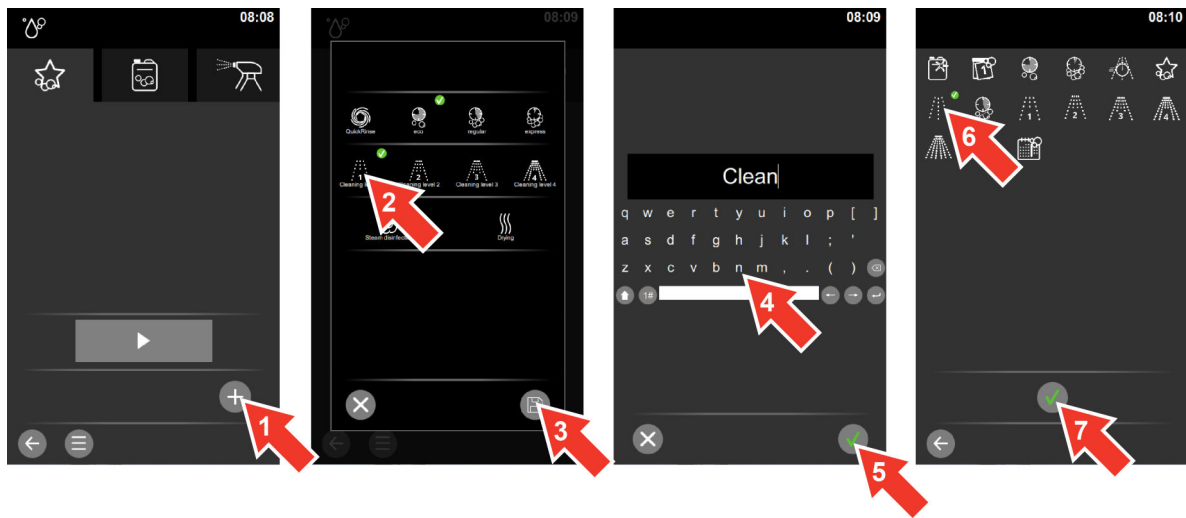
1. In the 'Fully automatic cleaning' basic selection, select a cleaning mode, e.g. 'eco'.
2. Select a cleaning level, e.g. 'Cleaning level 2'.
3. Select the 'steam disinfection' extra function.
4. Select the 'drying' extra function.
5. **Caution:** Do not start the cleaning profile without first familiarizing yourself with the corresponding hazards and safety measures and the steps and instructions in the operating manual.

Next steps:

- 'Fully automatic cleaning' cleaning process; please refer to page 67

9.4 Creating a Cleaning Favorite

How to create a new cleaning favorite



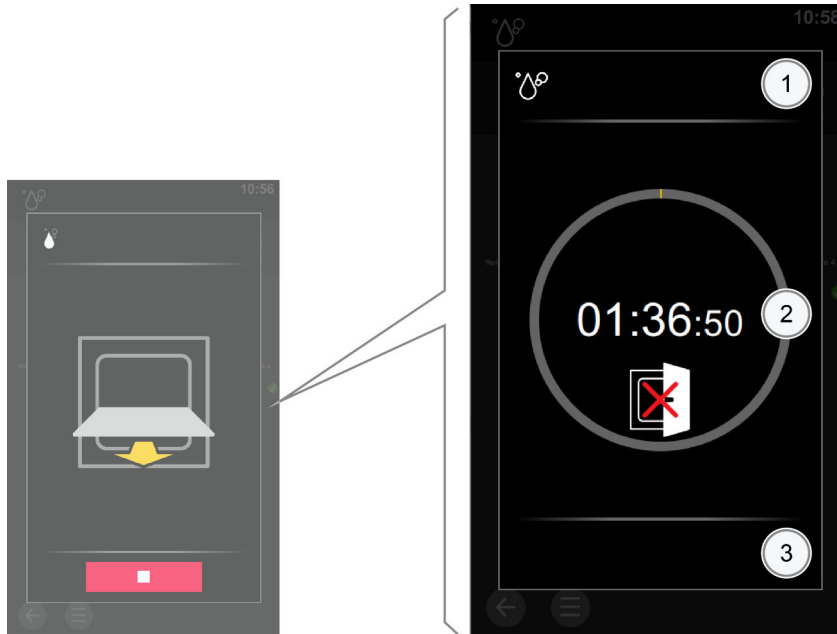
1. In the 'cleaning' menu, tap the 'Add' button after selecting the 'Favorites' basic selection option.
2. Select the cleaning parameters for the new cleaning favorite.
3. Confirm by pushing on the knob.
4. Enter a name for the cleaning favorite.
5. Confirm by pushing on the knob.
6. Select an icon for the cleaning favorite.
7. Confirm by pushing on the knob.

9.5 The 'Cleaning' Process Menu

Cleaning process functions

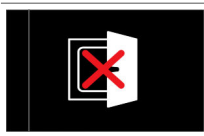

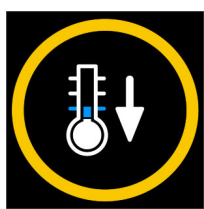
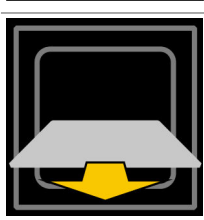
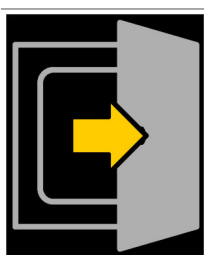
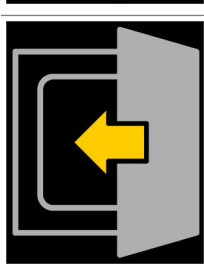
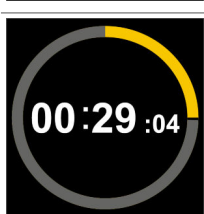
- Canceling a cleaning sequence

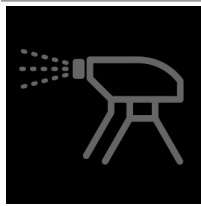
'Cleaning' process menu layout



- | | |
|---|-----------------------------|
| 1 | Indicator area |
| 2 | Progress and action display |
| 3 | Action bar |

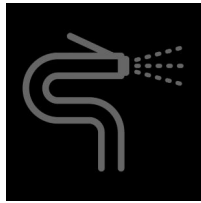
Progress and action display buttons

	<p>Do not open the unit door</p>	<p>Indicates that the unit door should not be opened during the sequence</p>
	<p>Unit door open</p>	<p>Indicates that the unit door must be opened during the sequence</p>
<p>Add cleaning ag</p>	<p>Prompt</p>	<p>Text prompts for the cleaning sequence</p>
	<p>Cool down</p>	<p>Cools the oven cavity for the cleaning sequence</p>
	<p>Take out</p>	<p>Prompt asking the user to check the oven and take food out if applicable</p>
	<p>Open</p>	<p>Prompt asking the user to open the unit door</p>
	<p>Close</p>	<p>Prompt asking the user to close the unit door</p>
	<p>Cleaning sequence</p>	<p>Cleaning sequence started. It will continue to run until the cleaning time being displayed elapses. Do not open the unit door.</p>



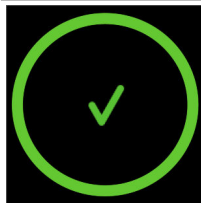
Spraying

Prompt for spraying cleaning agent inside the oven cavity



Rinse out

Prompt for rinsing the oven cavity with water



End

Used to confirm the end of the cleaning sequence

Action bar buttons



Stop

Stops the running cleaning sequence



Confirm

Used to confirm a sequence or action



Cancel

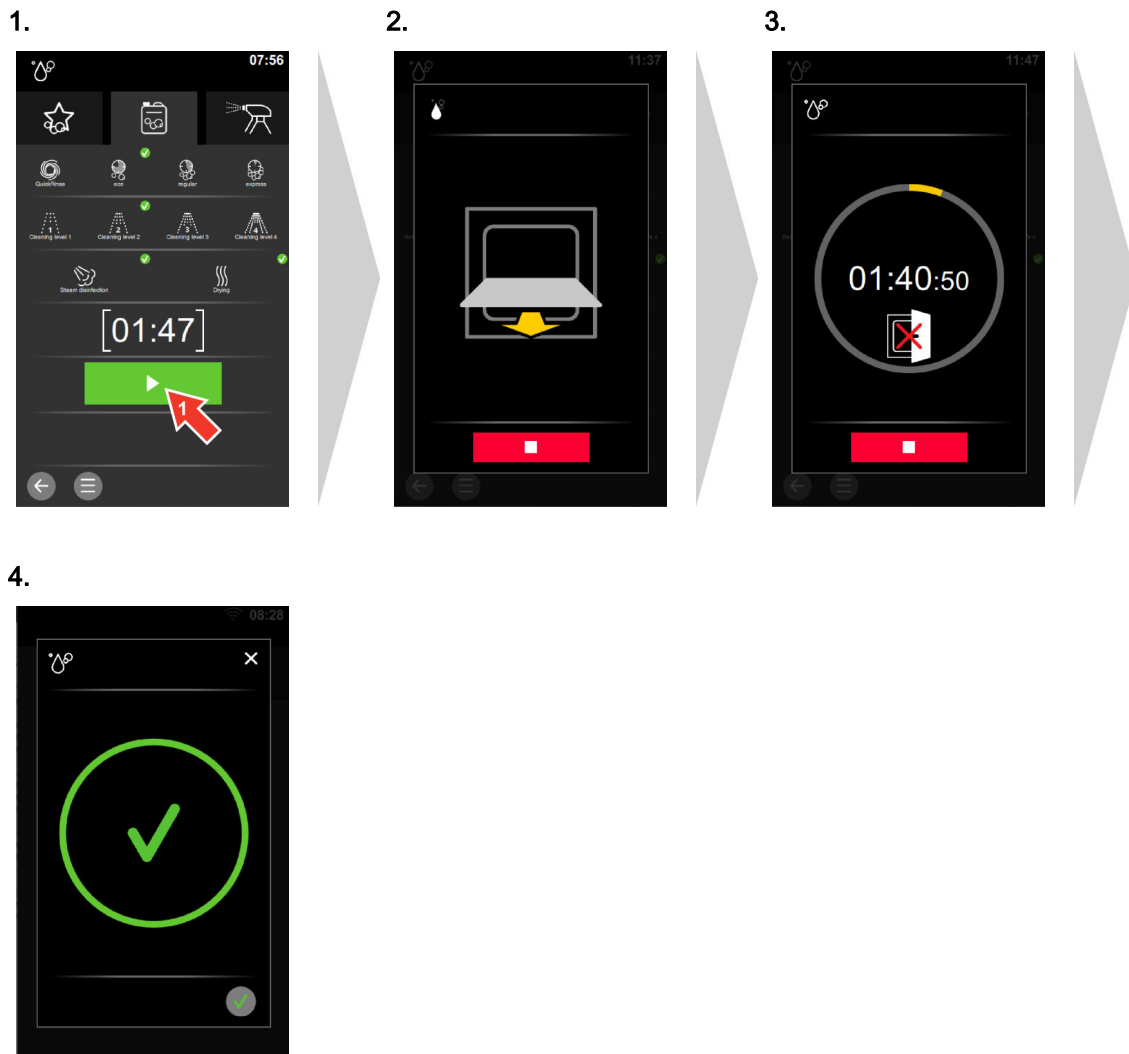
Used to cancel a sequence or action

9.6 Fully Automatic Oven Cleaning Workflow

Prerequisites

- You must have already familiarized yourself with the corresponding hazards and safety measures, as well as with the steps and cleaning processes.
- The unit door must be closed.
- A fully automatic oven cleaning profile must have been selected.

ConvoClean+ cleaning process

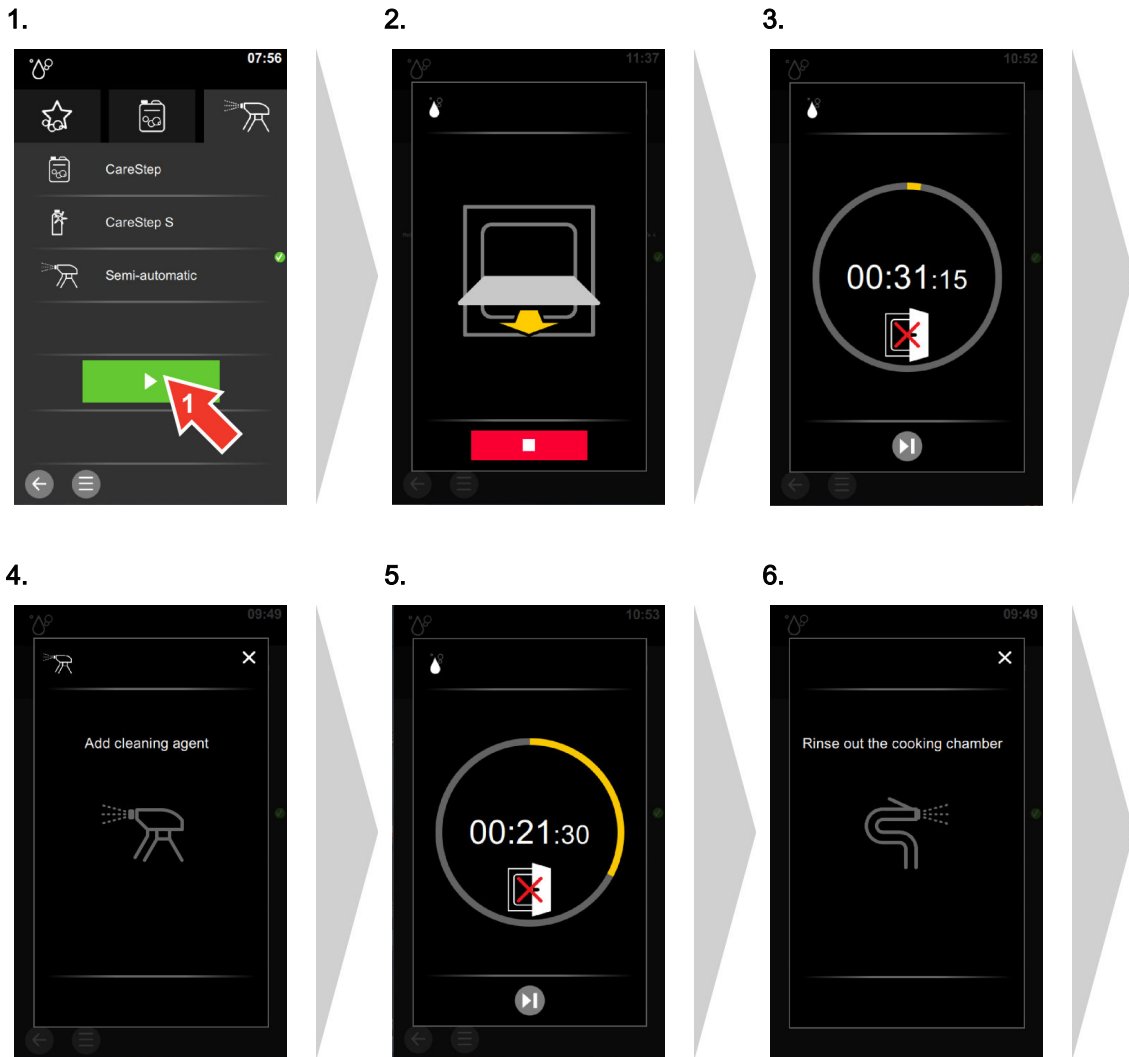


9.7 Semi-Automatic Oven Cleaning Workflow

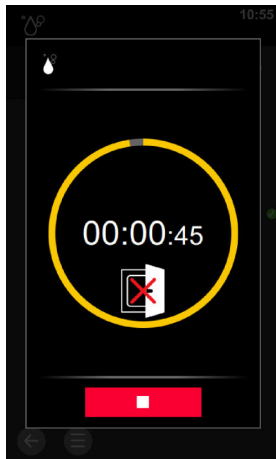
Prerequisites

- You must have already familiarized yourself with the corresponding hazards and safety measures, as well as with the steps and cleaning processes.
- The unit door must be closed.
- Semi-automatic oven cleaning must have been selected.

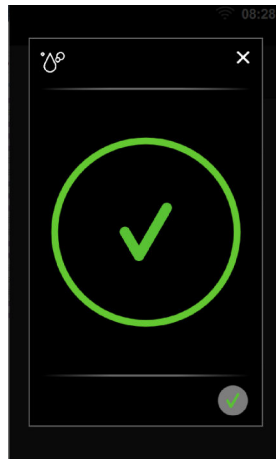
The semi-automatic cleaning workflow



7.



8.



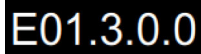
9.8 Error Indicators During Cleaning Processes

Error indicators



Caution

Used to indicate a warning for the cleaning process



Error code

Shows the error number



Problem cleaning!
Please rinse manually!

Indicates that a cleaning sequence has been canceled

No water

Indicates that a cleaning sequence has been interrupted because no water is being supplied

Further information

For more detailed information on error codes and their resolutions, visit our service page on the Internet at '<https://pim.myconvotherm.de/online-help/index.html>'.

Or scan the QR code below to access the page:



10 Making Unit Settings in 'Settings'




10.1 Overview of Unit Settings

Configuration options and access permissions

Use the 'Settings' menu to check the unit settings of your combi oven and make changes.

The setting options shown depend on the operator and are linked to access permissions, meaning they can only be accessed with a password.

The following user profiles are available and they are displayed in the header of the 'Settings' menu:

Button	User profile	Access permissions
	Operator	Restricted display and setting options
	Cook, store manager	Advanced setting options, may be password protected
	Service technician	All unit settings, password protected

Please note that the 'Service' page can only be accessed by service technicians!

Using the USB port

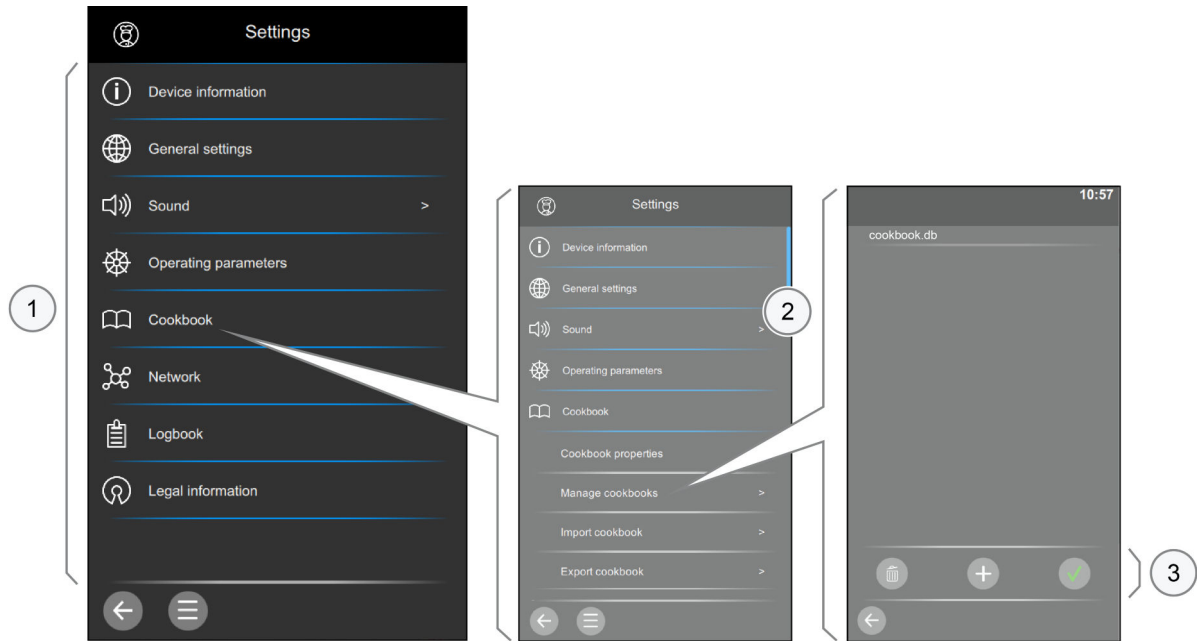
Some of the 'Settings' menu areas will require use of your combi oven's USB port. The port is located on the easyTouch control panel. For instructions on how to use the USB port correctly, please refer to the operating manual.

10.2 The 'Settings' Menu

Access to the 'Settings' menu









Access to this menu may be password protected and only accessible to certain users so they can make changes to the appliance settings.

The layout of the 'Settings' menu








-
- 1 Settings
 - 2 Selection
 - 3 Action bar
-

Cooking 'Settings' buttons

	Unit information	Information about the unit and the software version
	General settings	<ul style="list-style-type: none"> ▪ Used to select the language for the user interface ▪ Used to set the date and time ▪ Used to select whether the temperature will be shown in °C or °F
	Sound	Used to select the tone and volume for acoustic signals
	Operating parameters	<ul style="list-style-type: none"> ▪ General unit settings for cooking and cleaning ▪ Used to configure the software interface ▪ Used to set a password for Press&Go
	Cookbook	<ul style="list-style-type: none"> ▪ Used to select a cookbook ▪ Used to select the properties for the cookbook ▪ Used to import and export cookbooks
	Network	Used to set up the network settings for Ethernet/LAN, Wi-Fi, KitchenConnect®
	Logbook	<ul style="list-style-type: none"> ▪ List with logged control interface actions and error messages ▪ Used to export HACCP data
	Legal notices	License agreements

Selection buttons

	Scrollbar	Used for vertical scrolling in order to view additional menu contents On the side of the menu
	Arrow	Used to access the submenus
	Button	Selects the function
	Cross	Deselects the function
	Slider	Sets the function

Action bar buttons



Cancel

Used to cancel a sequence or action



Delete

Used to delete the selected cookbook



Add

Add new



Confirm

Press to confirm your selection

11 Operating the Combi Oven in the Event of a Malfunction

11.1 Working with the Combi Oven in the Event of a Malfunction

What to do in the event of a malfunction

If a system error occurs while your combi oven is running, the 'System error' display will appear. At the same time, a malfunction will be indicated on the bottom bar of every easyTouch software menu with the 'Error list' button. This button will continue to be displayed as long as there is a system error.

First, check whether you can fix the system error yourself. Otherwise, call the Service phone number provided or contact Customer Service so that they can assist you further. For additional information on the errors and faults that you can fix, please refer to the 'Error codes' topics in the operating manual.

Further information

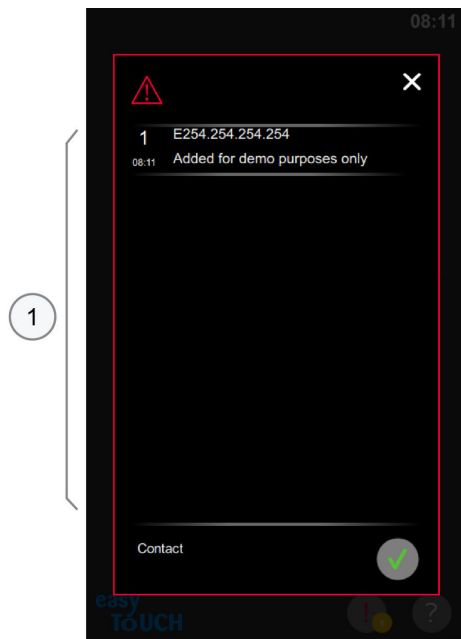
For more detailed information on error codes and their resolutions, visit our service page on the Internet at '<https://pim.myconvotherm.de/online-help/index.html>'.

Or scan the QR code below to access the page:



11.2 The 'Error Messages' Menu

'Error messages' menu layout



- 1 Display area for errors, with error code and error description
-

Combi Oven
Convotherm maxx pro easyTouch ConvoSense
C4 eT 6.10 ES

Serial No.

Item no.

Order No.

Additional technical documentation can be found in the download center at :
www.convotherm.com



Welbilt's portfolio of award-winning brands includes **Cleveland™**, **Convotherm®**, **Crystal Tips®**, **Delfield®**, **Frymaster®**, **Garland®**, **Lincoln™**, **Merco®**, **Merrychef®**, **Multiplex®** and **Wmaxx™**. Supported by service brands: **KitchenCare®**, aftermarket service and **KitchenConnect®**, cloud-based open platform.

Bringing innovation to the table • welbilt.com