

Convotherm maxx pro

high definition



Combi oven
Convotherm maxx pro

Table-top units
User manual - Original, ENG

Advancing Your Ambitions

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1 General information

1.1 EC Declaration of Conformity for electric appliances

Manufacturer

Welbilt Deutschland GmbH, Talstraße 35, 82436 Eglfing, Germany

Authorized representative UK

Welbilt UK Limited, Provincial Park, Nether Lane, Ecclesfield, Sheffield, S35 9ZX, United Kingdom

Validity of Declaration of Conformity

This Declaration of Conformity applies to the following electric appliance models:

C4 6.10 ES	C4 6.20 ES	C4 10.10 ES	C4 10.20 ES
C4 6.10 EB	C4 6.20 EB	C4 10.10 EB	C4 10.20 EB

Valid range for serial numbers

Conformity applies to the following range of serial numbers in conjunction with the part-number revision ID and the combi oven model:

- Serial number range starting on May 2021 (YYMM): **X##2105####**
- Part number and revision number: **X#(1,2,3,4)#####P3####; X#(1,2,3,4)#####A3####**

Declaration of Conformity with directives and standards

The manufacturer declares that the combi oven specified above complies with the following directives and the requirements in the following European standards:

2006/42/EC (EC/CE) (Machinery Directive)

- EN 60335-1:2012+AC:2014+A11:2014
- EN 60335-2-42: 2003+A1:2008-A11:2013

The safety objectives of European Directive 2014/35/EU (Low Voltage Directive) have been met in accordance with Annex I, Section 1.5.1 of the Machinery Directive.

2014/53/EU (CE) (Radio Equipment Directive)

- EN 300 328 V2.2.2: 2019 (Common User Interface)
- ETSI EN 300 440 V 2.2.1: 2016 (Common User Interface)
- ETSI EN 301 893 V 2.1.1: 2017 (Common User Interface)

The safety objective of European Directive **2014/30/EU (EMC Directive)** has been met in accordance with Article 3.1b of the Radio Equipment Directive.

- ETSI EN 301 489-1 V2.2.3: 2019
- ETSI EN 301 489-17 V3.2.2: 2019
- EN 55014-1: 2006 + A2: 2011
- EN 55014-2: 1997 + A2: 2008
- EN 61000-3-2: 2014 (6.10)
- EN 61000-3-12: 2011 (6.20, 10.10, 10.20)
- EN 61000-3-11: 2000
- EN 62233: 2008

2011/65/EU (RoHS Directive) and Directive (EU) 2015/863 amending Annex II of the RoHS Directive:

EN 63000: 2019

Notified body: TÜV Süd Product Service GmbH, Daimlerstr. 11, 85748 Garching, Germany;
Registration No.: D PL-11321-13-00,
Report no.: 20157660

Authorized body for documentation

The following person is authorized to compile the technical documentation:

- EU: Welbilt Deutschland GmbH, Talstraße 35, 82436 Eglfing, Germany
- UK: Welbilt UK Limited, Provincial Park, Nether Lane, Ecclesfield, Sheffield, S35 9ZX, United Kingdom

1.2 EC Declaration of Conformity for gas appliances

Manufacturer

Welbilt Deutschland GmbH, Talstraße 35, 82436 Eglfing, Germany

Authorized representative UK

Welbilt UK Limited, Provincial Park, Nether Lane, Ecclesfield, Sheffield, S35 9ZX, United Kingdom

Validity of Declaration of Conformity

This Declaration of Conformity applies to the following types of gas appliances:

C4 6.10 GS	C4 6.20 GS	C4 10.10 GS	C4 10.20 GS
C4 6.10 GB	C4 6.20 GB	C4 10.10 GB	C4 10.20 GB

Valid range for serial numbers

Conformity applies to the following range of serial numbers in conjunction with the part-number revision ID and the combi oven model:

- Serial number range from YYMM onwards: **Y##2105####**
- Part number and revision number: **Y#(1,2,3,4)#####P3####; Y#(1,2,3,4)#####A3####**

Declaration of Conformity with directives and standards

The manufacturer declares that the combi oven specified above complies with the following directives and the requirements in the following European standards:

2006/42/EC (EC/CE) (Machinery Directive)

- EN 60335-1:2012+AC:2014+A11:2014+A12:2017
- EN 60335-2-102:2016

The safety objectives of European Directive 2014/35/EU (Low Voltage Directive) have been met in accordance with Annex I, Section 1.5.1 of the Machinery Directive.

2016/426/EU (CE) (appliances burning gaseous fuels)

- EN 203-1: 2014
- EN 203-2-2: 2006
- EN 203-3: 06-2009

Notified body: KIWA Nederland B.V., Postbus 137, 7300 AC Apeldoorn, Netherlands:

- Report no.: 140602245

2014/53/EU (CE) (Radio Equipment Directive)

- EN 300 328 V2.2.2: 2019 (Common User Interface)
- ETSI EN 300 440 V 2.2.1: 2016 (Common User Interface)
- ETSI EN 301 893 V 2.1.1: 2017 (Common User Interface)

The safety objective of European Directive **2014/30/EU (EMC Directive)** has been met in accordance with Article 3.1b of the Radio Equipment Directive.

- ETSI EN 301 489-1 V2.2.3:2019
- ETSI EN 301 489-17 V3.2.2: 2019
- EN 55014-1: 2006 + A2: 2011
- EN 55014-2: 1997 + A2: 2008
- EN 61000-3-2: 2014
- EN 61000-3-3: 2013
- EN 62233: 2008

2011/65/EU (RoHS Directive) and Directive (EU) 2015/863 amending Annex II of the RoHS Directive:
EN 63000: 2019

Notified body: TÜV Süd Product Service GmbH, Daimlerstr. 11, 85748 Garching, Germany;
Registration No.: D PL-11321-13-00,
Report no.: 20157660

Authorized body for documentation

The following person is authorized to compile the technical documentation:

- EU: Welbilt Deutschland GmbH, Talstraße 35, 82436 Eglfing, Germany
- UK: Welbilt UK Limited, Provincial Park, Nether Lane, Ecclesfield, Sheffield, S35 9ZX, United Kingdom

1.3 Environmental protection

Statement of principles

Our customers' expectations, the legal regulations and standards and our company's own reputation set the quality and service for all our products.

We have an environmental management policy that not only ensures compliance with all environmental regulations and laws, but also commits us to continuous improvement of our green credentials.

We have developed a quality and environmental-management system in order to guarantee the continued manufacture of high-quality products, and to be sure of meeting our environmental targets.

This system satisfies the requirements of ISO 9001:2015 and ISO 14001:2015.

Environmental protection procedures

We observe the following procedures:

- Use of residue-free compostable wadding materials
- Use of RoHS-compliant products
- REACH chemical law
- Recommendation and use of bio-degradable cleaning agents
- Recycling of electronic waste
- Environmentally friendly disposal of old appliances via the manufacturer

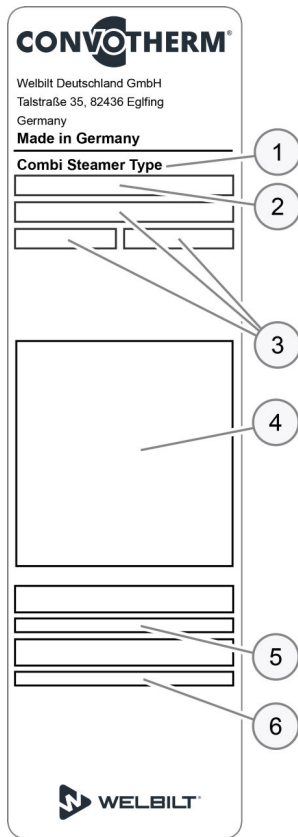
Join us in our commitment to protect the environment.

1.4 Identifying your combi oven

Position of type plate

The type plate is located on the left-hand side of the combi oven.

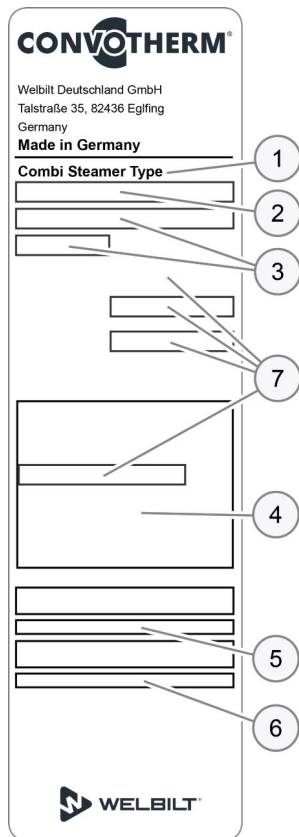
Layout of the type plate on electric appliances



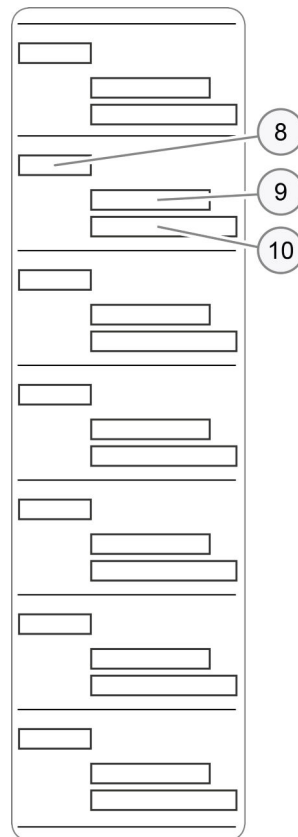
Item	Name	
1	Name of appliance Combi Steamer	
2	Trade name	
	Element	
	Meaning	
	C4	Convotherm maxx pro appliance series
	eT	easyTouch controls
	eD	easyDial controls
	numbers xx.yy	Appliance size
	EB	Electric appliance with boiler
	ES	Electric appliance with water injection
	-N	for appliances with an NSF certificate
3	Electrical values	
4	Certification marks	
5	Serial number	
	Element	Meaning
	Heating method	Electric appliance (X)
	Steam generation method	<ul style="list-style-type: none"> ▪ Injection (S) ▪ Boiler (B)
	Appliance size	<ul style="list-style-type: none"> ▪ 6.10 (1) ▪ 6.20 (2) ▪ 10.10 (3) ▪ 10.20 (4)
	Year of manufacture	<ul style="list-style-type: none"> ▪ 2023 (23) ▪ 2024 (24) ▪ ...
	Month of manufacture	<ul style="list-style-type: none"> ▪ January (01) ▪ February (02) ▪ March (03) ▪ ...
	Sequential number	4 digits
6	Part number	

Layout of the type plate on gas appliance

Type plate



Additional plate



Name

1	Name of appliance	Combi Steamer	
2	Trade name	Element	Meaning
		C4	Convotherm maxx pro appliance series
		eT	easyTouch controls
		eD	easyDial controls
		numbers xx.yy	Appliance size
		GB	Gas appliance with boiler
		GS	Gas appliance with water injection
		-N	for appliances with an NSF certificate
3	Electrical values		
4	Certification marks		
5	Serial number	Element	Meaning
		Heating method	Gas appliance (Y)
		Steam generation method	<ul style="list-style-type: none"> ▪ Injection (S) ▪ Boiler (B)
		Appliance size	<ul style="list-style-type: none"> ▪ 6.10 (1) ▪ 6.20 (2) ▪ 10.10 (3) ▪ 10.20 (4)
		Year of manufacture	<ul style="list-style-type: none"> ▪ 2023 (23) ▪ 2024 (24) ▪ ...
		Month of manufacture	<ul style="list-style-type: none"> ▪ January (01) ▪ February (02) ▪ March (03) ▪ ...
		Sequential number	4 digits
6	Part number		
7	Gas data		
8	Country code		
9	Gas category		
10	Gas factory setting for the appliance		

1.5 Structure of customer documentation

Contents of the appliance documentation

Book type	Contents
Installation manual	<ul style="list-style-type: none">▪ Describes how to move, set up and install the appliance, and how to put the appliance into service▪ Describes the hazards and appropriate preventive measures relevant to all installation tasks▪ Contains the technical data
User manual	<ul style="list-style-type: none">▪ Describes the working procedures and operating steps for cooking and cleaning▪ Contains the servicing schedule and information on troubleshooting▪ Describes the hazards and appropriate preventive measures relevant to operation
Operating instructions	<ul style="list-style-type: none">▪ Describes the appliance user interface▪ Contains instructions on how to use the software

Documentation for accessories

Please refer to the relevant instructions for the accessory concerned (e.g. recoil hand shower, hood, stand on castors, stacking kit) for information on how to use the accessory.

1.6 About this user manual

Who should read this manual

Name of target group	Tasks
Owner of the combi oven or owner's member of staff who is responsible for the appliance and for the operating personnel	<ul style="list-style-type: none">▪ Bears the responsibility for transferring knowledge to all other users about how to work safely and correctly with the appliance during operation, cleaning and servicing.▪ Is responsible for ensuring that the appliance is in an operational state prior to use. See 'Owner obligations' on page 19 for details
Chef	Essentially performs organizational tasks such as <ul style="list-style-type: none">▪ Entering the cooking profile data▪ Editing existing cooking profiles in the cookbook▪ Developing new cooking profiles▪ Adjusting appliance settings May also perform all user tasks if applicable.
User	Essentially performs specific operating tasks such as <ul style="list-style-type: none">▪ Loading the combi oven▪ Starting cooking profiles▪ Removing food▪ Cleaning the combi oven▪ Minor servicing tasks

Notation for decimal points

A decimal point is always used in order to achieve international standardization.

1.7 Essential reading relating to safety

Safety information in the customer documentation

Safety information relating to the combi oven appears only in the installation manual and the user manual.

The installation manual contains the safety information for the tasks covered by the manual and which are performed when moving, setting up and installing the appliance and when putting the appliance into service and removing the appliance from service.

The user manual contains the safety information for the tasks covered by the manual and which are performed during cooking, cleaning and servicing work.

The safety information contained in the user manual and installation manual must always be considered to be part of the operating instructions. The safety information contained in the user manual and installation manual must always be observed when performing tasks that go beyond merely operating the software.

Parts of this document that must be read without fail

If you do not follow the information in this document, you risk potentially fatal injury and property damage.

To guarantee safety, all people who work with the combi oven must have read and understood the following parts of this document before starting any work:

- the chapter 'For your safety' on page 17
- the sections that describe the activity to be carried out




Danger symbol

Danger symbol	Meaning
	Warns of potential injuries. Heed all the warning notices that appear after this symbol to avoid potential injuries or death.



Form of warning notices

The warning signs are categorized according to the following hazard levels:

Hazard level	Consequences	Likelihood
 DANGER	Death / serious injury (irreversible)	Immediate risk
 WARNING	Death / serious injury (irreversible)	Potential risk
 CAUTION	Minor injury (reversible)	Potential risk
NOTICE	Damage to property	Potential risk

2 Design and function

2.1 The functions of the combi oven

The cooking modes

You can cook a range of food in your combi oven. The combi oven is able to do this by working in the following cooking modes:

- Steam
- Combi-steam
- Convection
- Smoker (optional)

Standard cooking methods

You can use the Custom cooking operating mode in conjunction with the extra functions HumidityPro, Crisp&Tasty, fan speed and BakePro to perform the following cooking methods for instance:

- | | | |
|--------------|----------------------|--------------|
| ▪ Cooking | ▪ Steaming | ▪ Stew |
| ▪ Blanching | ▪ Poaching | ▪ Braising |
| ▪ Roasting | ▪ Grilling | ▪ Baking |
| ▪ Scalloping | ▪ Gratinate | ▪ Defrosting |
| ▪ Preserving | ▪ Smoking (optional) | |

'Regenerate' operating mode

You can regenerate a range of dishes with the 'Regenerate' operating mode. The combi oven is able to do this by working in the following cooking modes:

- À la Carte regenerating
- Banquet regenerating (easyTouch only)
- Plate regenerating (easyTouch only)

The Press&Go operating mode (easyTouch only)

When using the 'Press&Go' mode, the user works with preset cooking profiles that they can select and start automatically.

The ConvoSense operating mode (easyTouch only, optional)

When using the 'ConvoSense' mode, the user works with preset cooking profiles that the assistance system will recognize directly when food is loaded so that it can cook this food fully automatically.

Cooking profiles and cookbook

A cooking profile is a combination of cooking parameters such as cooking temperature and cooking time. You can create your own cooking profiles and manage them in the 'Cookbook'. You can also find ready-made cooking profiles in the 'Cookbook'.

Cleaning the cooking chamber for an easyTouch appliance

There are two cleaning systems available for oven cleaning:

- ConvoClean+ fully automatic oven cleaning:
 - any combination can be selected from 4 cleaning levels, 3 cleaning-program lengths plus the extra steam-disinfection and drying functions
 - Oven cleaning without using cleaning agents; rinsing with water
 - Oven cleaning using only ConvoCare rinse aid
- Semi-automatic oven cleaning

Cleaning the cooking chamber for an easyDial appliance

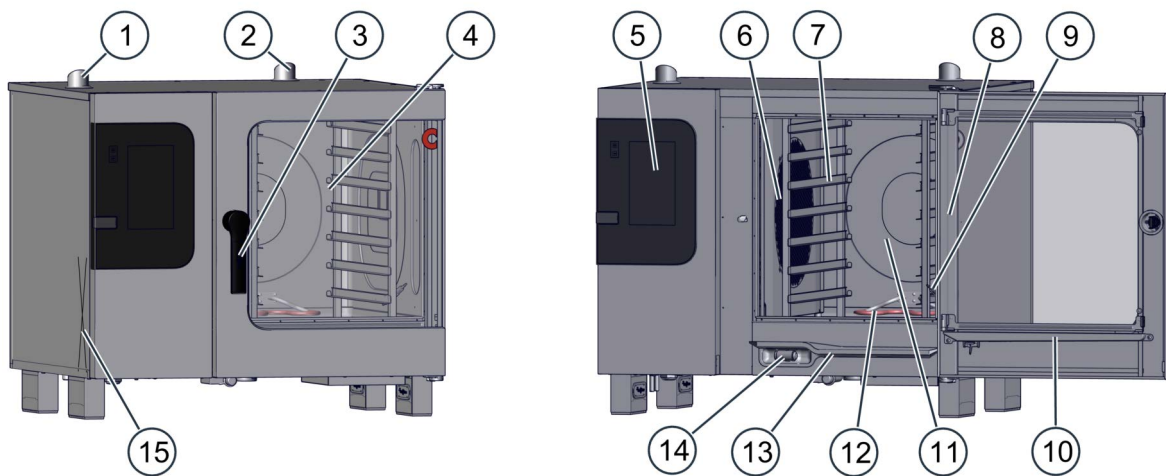
There are two cleaning systems available for oven cleaning:

- ConvoClean fully automatic oven cleaning:
 - eight cleaning profiles can be selected for different levels of soiling, some including steam disinfection and drying
 - Oven cleaning without using cleaning agents; rinsing with water
- Semi-automatic oven cleaning

2.2 Design and function of the combi oven

Components and function (electric appliances)

The following illustration shows a size 6.10 combi oven as an example for all electric appliances:

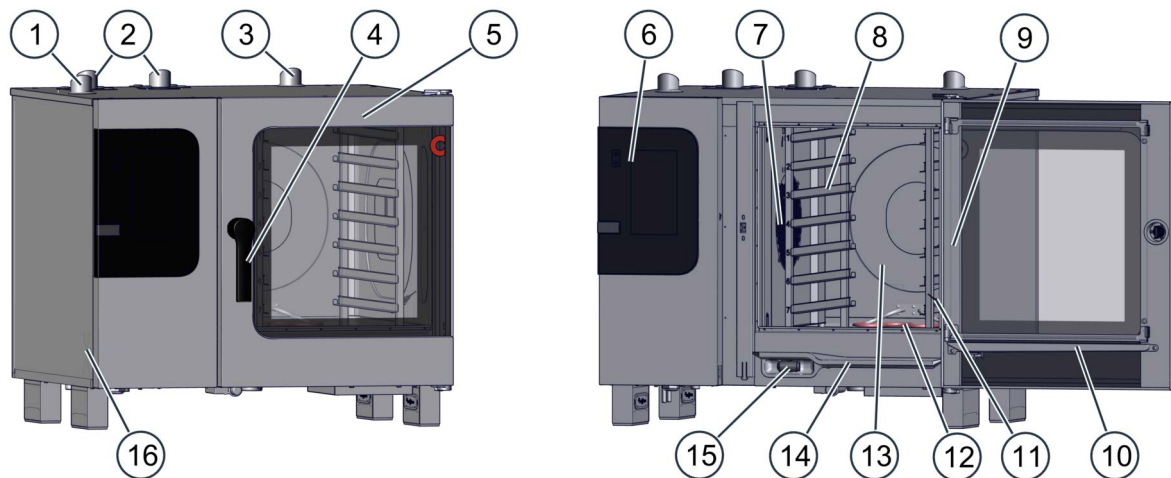


Item	Name	Function
1	Ventilation port	<ul style="list-style-type: none"> ▪ External air intake for removing the moisture from the cooking chamber ▪ Smooths out any pressure fluctuations in the cooking chamber
2	Air vent	Allows hot vapour to escape
3	Door handle	<ul style="list-style-type: none"> ▪ Opens and closes the appliance door ▪ Venting position for opening the appliance safely ("safety catch") ▪ Sure-shut function ▪ Antibacterial material containing silver ions ("HygieniCare")
4	Appliance door	<ul style="list-style-type: none"> ▪ Closes the cooking chamber ▪ Can slide back beside the appliance when opened in order to save space ("disappearing door") (optional)
5	Operating panel	<ul style="list-style-type: none"> ▪ Used for operating the appliance ▪ Antibacterial ("HygieniCare")
6	Suction panel	<ul style="list-style-type: none"> ▪ Distributes the heat evenly inside the cooking chamber ▪ Separates the fan compartment from the cooking chamber
7	Rack	Holds standard-sized food containers
8	Oven light	<ul style="list-style-type: none"> ▪ Illuminates the cooking chamber ▪ Program-controlled
9	Core temperature probe, sous-vide sensor (optional)	<ul style="list-style-type: none"> ▪ Measures the core temperature of the food being cooked ▪ Available in two connection options: permanent internal connection or temporary external connection
10	Door drip tray	Collects condensate running down the inside of the appliance door
11	Cooking chamber	Contains the food during cooking operation
12	Smoker heater (ConvoSmoke only)	Used to heat the smoker drawer

Item	Name	Function
13	Appliance drip tray	Collects dripping liquid and condensate from the cooking chamber
14	Recoil hand shower (this is not fitted on certain appliances)	<ul style="list-style-type: none"> Intended solely for rinsing out the cooking chamber with water Retracts automatically into the holder after use Antibacterial ("HygieniCare")
15	Type plate	Identifies the appliance
16	Camera (not shown)	Recognizes the food to be cooked with the ConvoSense assistance system (optional)

Components and function (gas appliances)

The following illustration shows a size 6.10 combi oven as an example for all gas appliances:

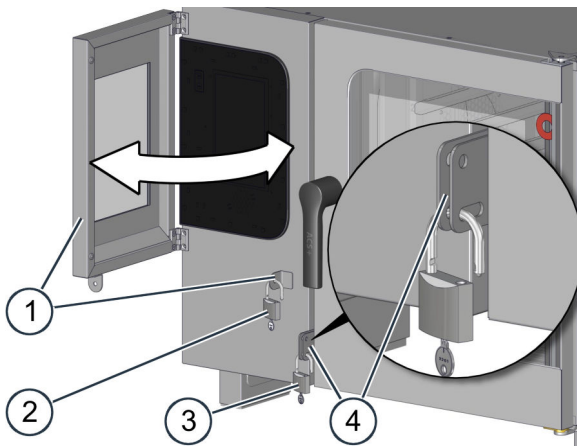


Item	Name	Function
1	Ventilation port	<ul style="list-style-type: none"> External air intake for removing the moisture from the cooking chamber Smooths out any pressure fluctuations in the cooking chamber
2	Exhaust outlet	Takes away hot exhaust gases
3	Air vent	Allows hot vapour to escape
4	Door handle	<ul style="list-style-type: none"> Opens and closes the appliance door Venting position for opening the appliance safely ("safety catch") Sure-shut function Antibacterial material containing silver ions ("HygieniCare")
5	Appliance door	<ul style="list-style-type: none"> Closes the cooking chamber Can slide back beside the appliance when opened in order to save space ("disappearing door")
6	Operating panel	<ul style="list-style-type: none"> Used for operating the appliance Antibacterial ("HygieniCare")
7	Suction panel	<ul style="list-style-type: none"> Distributes the heat evenly inside the cooking chamber Separates the fan compartment from the cooking chamber
8	Rack	Holds standard-sized food containers
9	Oven light	<ul style="list-style-type: none"> Illuminates the cooking chamber Program-controlled
10	Door drip tray	Collects condensate running down the inside of the appliance door
11	Core temperature probe, sous-vide sensor (optional)	<ul style="list-style-type: none"> Measures the core temperature of the food being cooked Available in two connection options: permanent internal connection or temporary external connection
12	Smoker heater (ConvoSmoke only)	Used to heat the smoker drawer

Item	Name	Function
13	Cooking chamber	Contains the food during cooking operation
14	Appliance drip tray	Collects dripping liquid and condensate from the cooking chamber
15	Recoil hand shower (this is not fitted on certain appliances)	<ul style="list-style-type: none"> ▪ Intended solely for rinsing out the cooking chamber with water ▪ Retracts automatically into the holder after use ▪ Antibacterial ("HygieniCare")
16	Type plate	Identifies the appliance

Components and function of the special security mechanism (prison model only)

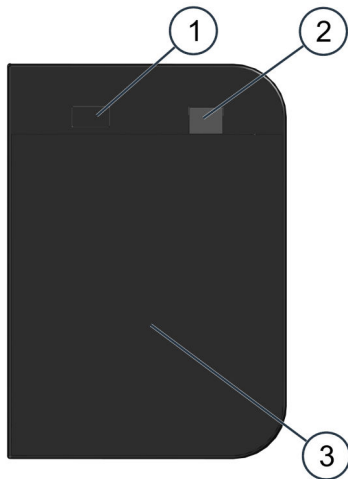
The following illustration shows the optional special security mechanism for a size 6.10 gas combi oven as an example of all appliance sizes:



Item	Name	Function
1	Lockable cover to the operating panel	The hinged cover can be closed over the operating panel and locked to the appliance case in order to prevent unauthorized use of the combi oven.
2	Padlock	<ul style="list-style-type: none"> ▪ To lock the operating panel cover to the appliance case ▪ Not supplied
3	Padlock	<ul style="list-style-type: none"> ▪ To lock the appliance door to the appliance case ▪ Not supplied
4	Locking mechanism for the appliance door	<p>Provides a two-stage lock for the appliance door to prevent unauthorized opening and closing of the appliance door</p> <p>Behaviour of the appliance door:</p> <ul style="list-style-type: none"> ▪ When the top locking position is used, the appliance door remains fully closed. ▪ When the bottom locking position is used, the appliance door can be opened as far as the venting position.

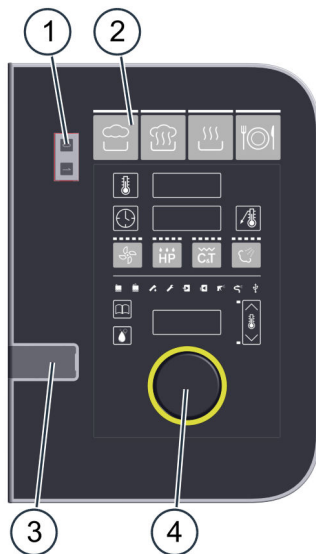
2.3 Layout and function of the operating panel

Layout and elements of the easyTouch operating panel



Item	Name	Function
1	Appliance ON/OFF switch	Switches the combi oven on and off
2	USB port	For connecting a USB stick
3	Full touch screen display	Central controls for appliance <ul style="list-style-type: none"> ▪ Appliance operated by touching icons on the control panel (full touch screen display) ▪ Status displays

Layout and elements of the easyDial operating panel



Item	Name	Function
1	Appliance ON/OFF switch	Switches the combi oven on and off
2	Control panel	Central controls for appliance <ul style="list-style-type: none"> ▪ Buttons for entering the cooking programs ▪ Displays showing the values you have set ▪ Prompts for the user
3	USB port	For connecting a USB stick
4	C-Dial	Combined rotary knob and pushbutton for adjusting and setting the cooking parameters.

3 For your safety

Purpose of this chapter

This chapter provides you with all the information you need in order to use the combi oven safely without putting yourself or others at risk.

This is a particularly important chapter that you should read through carefully.

3.1 Basic safety code

Object of this safety code

This safety code aims to ensure that all persons who use the combi oven have a thorough knowledge of the hazards and safety precautions, and that they follow the warning notices given in the user manual and on the combi oven. If you do not follow this safety code, you risk potentially fatal injury and property damage.

Referring to the user manuals included in the customer documentation

Follow the instructions below:

- Read in full the chapter 'For Your Safety' and the chapters that relate to your work.
- Always keep to hand the manuals included in the customer documentation for reference.
- Pass on the user manuals included in the customer documentation with the combi oven if it changes ownership.

Working with the combi oven

Follow the instructions below:

- Only those persons who satisfy the requirements stipulated in this user manual are permitted to use the combi oven.
- Only use the combi oven for the specified use. Never, under any circumstances, use the combi oven for other purposes that may suggest themselves.
- Take all the safety precautions specified in this user manual and on the combi oven. In particular, use the prescribed personal protective equipment.
- Only stand in the working positions specified.
- Do not make any changes to the combi oven, e. g. removing parts or fitting unapproved parts. In particular, you must not disable any safety devices.

3.2 Intended use of your combi oven

Intended use

- The combi oven is designed and built solely for cooking different foodstuffs in standard-sized food containers (e.g. Gastronorm containers, standard baking trays). Steam, convection and combi-steam (non-pressurized superheated steam) are used for this purpose.
- The food containers can be made of stainless steel, ceramic, plastic, aluminium, enamelled steel or glass. Glass food containers must not exhibit any form of damage.
- The combi oven is intended solely for professional, commercial use.

Restrictions on use

Some materials are not allowed to be heated in the combi oven:

- NO dry powder or granulated material
- NO highly flammable objects with a flash point below 270 °C, such as highly flammable oils, fats, plastics, cleaning products or alcohol-based fluids
- NO food in sealed tins or jars

Requirements to be met by operating personnel

- The combi oven must only be operated by personnel who satisfy specific requirements. Please refer to 'Requirements to be met by personnel, working positions' on page 28 for the training and qualifications requirements.
- Personnel must be aware of the risks and regulations associated with handling heavy loads.

Requirements relating to the operating condition of the combi oven

- The combi oven must only be operated when all safety devices and protective equipment are fitted, in working order and fixed properly in place.
- The manufacturer regulations for operating and servicing the combi oven must be observed.
- The combi oven must not be loaded over the maximum permissible loading weight for the given model; see 'Loading capacity for the combi oven' on page 32.

Requirements relating to the operating environment of the combi oven

Specified operating environment for the combi oven

- The ambient temperature lies between +4 °C and +35 °C
- NOT a toxic or potentially explosive atmosphere
- A hygienic environment
- A dry kitchen floor to reduce the risk of accidents

Specified properties of the installation location

- NO fire alarm, NO sprinkler system directly above the appliance
- NO flammable materials, gases or liquids above, on, beneath or in the vicinity of the appliance

Mandatory restrictions on use

- Shelter from rain and wind must be provided if operated outdoors
- Appliance must NOT be shifted or moved when in the installed state or during use

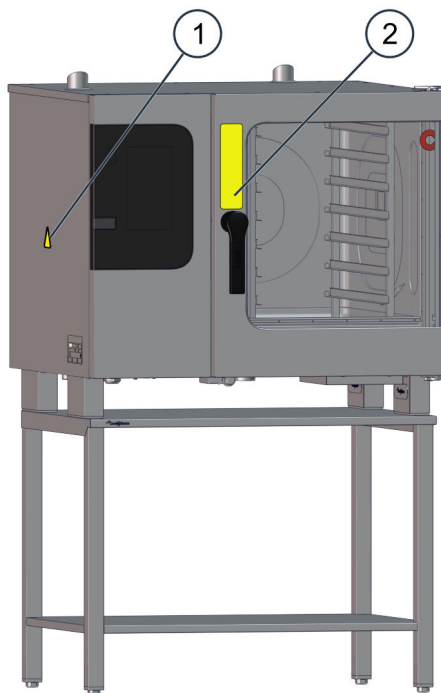
Cleaning requirements

- Use only cleaning agents that have been approved by the manufacturer.
- Use only materials specified by the manufacturer for cleaning; see 'Cleaning instructions' on page 57.
- High-pressure cleaners must NOT be used for cleaning.
- Water jets must NOT be used for cleaning the exterior. The water spray of the recoil hand shower or an external water spray is permitted solely for cleaning the cooking chamber.
- The combi oven must NOT be treated with acids or exposed to acid fumes, except for the purpose of descaling the cooking chamber by an authorized service company in accordance with the manufacturer's instructions.

3.3 Warning signs on the combi oven

Positioning of warning signs

The following illustration shows a size 6.10 electric combi oven as representative of all table-top units:



Obligatory warning signs

The following warning signs must be attached to the combi oven and optional accessories in the area indicated so as to be easily visible at all times.

Range	Warning sign	Description
1		High voltage / electric shock hazard warning There is a risk of electric shock from live parts if the safety cover is opened.
2		Hot steam and vapour hazard warning There is a risk of scalding from hot steam and vapour escaping when the appliance door is opened.
2		Standard model Warning of hot liquids Spillage of hot liquid foods can result in scalds if the upper shelf levels are loaded with liquids or with foods that produce liquid during cooking. Do not use shelf levels that lie above your sightline for liquid foodstuffs or food that will liquefy during cooking.
2		Bakery model Warning of hot food, hot food containers There is a risk of burns from hot food and hot food containers if food containers tip out of the shelf levels or food slips off food containers that are not held level. This risk is particularly high for shelf levels that lie above the sightline of the user.

3.4 Owner obligations

Owner obligations in summary

The owner bears the responsibility for transferring knowledge to all other users about how to work safely and correctly with the appliance during operation, cleaning and servicing. The owner is responsible for ensuring that the appliance is in an operational state prior to use.

These obligations include the following actions

- Training of all users in all safety-related functions and devices of the combi oven
- Providing all users with suitable guidance and instruction for the work they perform with the appliance
- Gathering reports from all users on problems and irregularities relating to the appliance and its use, and carrying out, or giving instructions on, relevant corrective measures.
- Observing all necessary servicing cycles for the appliance or appliance components
- Ensuring cybersecurity

Personnel for working at the combi oven

The owner must ensure that operating or cleaning tasks on the combi oven are performed solely by qualified personnel as specified in 'Requirements to be met by personnel, working positions' on page 28.

Staff training

The owner must train and instruct his staff with regard to the following points:

- Dealing with the hazards that generally exist in the kitchen environment in accordance with national regulations and requirements; please refer to 'General hazards' on page 20
- Working with the safety devices; see 'Safety devices' on page 27
- Using personal protective equipment; see 'Personal protective equipment' on page 29
- Hygiene requirements, respecting national regulations and requirements
- Dealing with the hazards arising specifically from this combi oven; see 'Hazards arising from the combi oven' on page 22
- What to do if you smell gas; see 'What to do if you smell gas' on page 33

Your safety and the safety of your staff

Before your personnel start working with the combi oven for the first time, familiarize yourself as the owner with the information contained in the chapter 'For your safety' (this chapter) and make relevant safety arrangements.

Instruct your personnel to familiarize themselves with the hazard warnings listed in this chapter and in further instructions below, and instil in them the importance of taking the specified precautions.

Instruct your personnel to learn the safe-working rules and requirements given in the following instructions before they start work, and to follow them strictly.

Personal protective equipment for your personnel

Instruct your personnel to wear the correct personal protective equipment specified in the section 'Personal protective equipment' on page 29 of the 'For your safety' chapter for the relevant tasks.

Cybersecurity

The owner must ensure that the measures they take in order to ensure cybersecurity are always up to date with the latest developments.

3.5 General hazards

General rules for working in the kitchen

In general a huge range of hazards can arise in the kitchen. You must therefore wear the prescribed protective clothing in the kitchen, and in particular wear protective gloves when working with the kitchen appliances.

The following section describes the nature of these hazards, what effect they have and how you can avoid them.

Spraying into hot fat

In the kitchen, water spray and splashing, for instance when using a water jet or spray, can cause the following hazards:



Projectile-like dispersal of fat-and-water mixture

When?

- If water is sprayed into containers holding hot fat, causing the water to vaporize rapidly

How can I avoid the hazard?

- ▷ Do not spray into hot fat
- ▷ Wear specified protective clothing, in particular protective gloves

Spraying water onto hot surfaces

In the kitchen, water spray and splashing, for instance when using a water jet or spray, can cause the following hazards:



Risk of scalding from splashing water

When?

- If water is sprayed onto hot surfaces, e.g. into a cooking chamber

How can I avoid the hazard?

- ▷ Do not spray onto hot surfaces
- ▷ Wear specified protective clothing, in particular protective gloves

Damp kitchen floor

In the kitchen, condensate running out during cooking, for instance, can cause the following hazards:



Risk of slipping on damp kitchen floor

Where?

- In front of the appliances

How can I avoid the hazard?

- ▷ Always keep the floor around the appliances dry

Risk of poisoning

In the kitchen, gas appliances can cause the following hazards:



Danger of carbon monoxide poisoning

Where?

- At the appliance installation site

How can I avoid the hazard?

- ▷ Do not obstruct lower area of equipment.
- ▷ Only operate appliance in a draught-free environment.
- ▷ Ensure that the fitted ventilation equipment is working properly, and that the ventilation requirements stipulated by the gas installation engineer are met.
- ▷ Have the appliance serviced annually.

Contact with cleaning agents

Cleaning products are used in the kitchen. This can cause the following hazards:



Risk of chemical burns or irritation to skin, eyes and respiratory system from contact with cleaning agents and their vapours.

When?

- For all cleaning actions
- When handling cleaning-fluid canisters
- When abrasive cleaning products are used

How can I avoid the hazard?

- ▷ Wear personal protective equipment
- ▷ Do not let cleaning agents come into contact with your skin or eyes
- ▷ Do not breathe in spray
- ▷ Always use the specified cleaning products

Moving heavy loads

In the kitchen, lifting heavy weights can result in tiredness, discomfort and problems with the moving equipment.



Risk of injury from overstressing your body

When?

- When lifting heavy containers and other heavy loads

How can I avoid the hazard?

- ▷ Observe the rules associated with handling heavy loads

3.6 Hazards arising from the appliance

General rules for working with the appliance

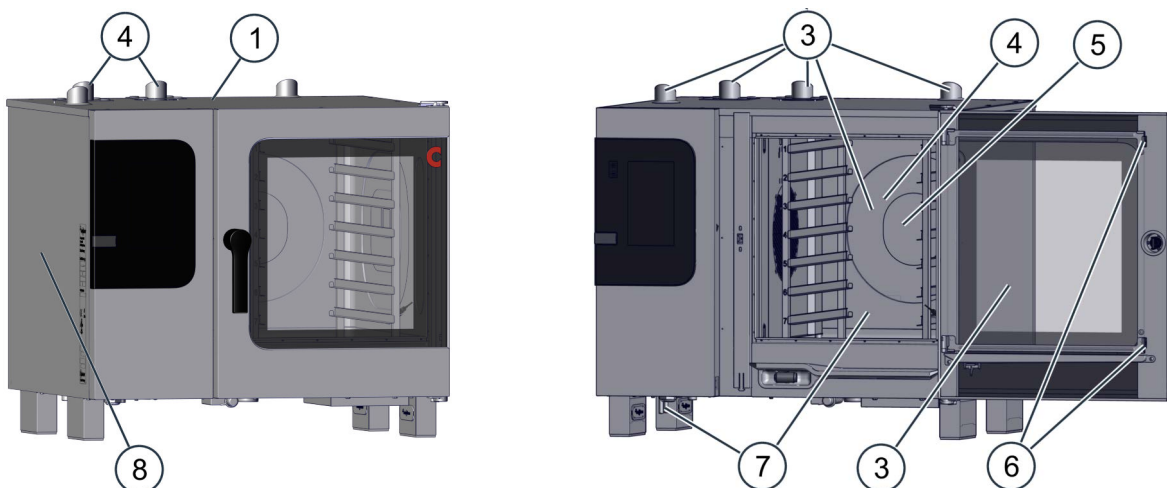
The combi oven is designed to protect the user from all hazards that can reasonably be avoided by design measures.

The actual purpose of the combi oven, however, means that there are still residual risks; you must therefore take precautions to avoid them. A safety device can provide you with a certain degree of protection against some of these hazards. You must always ensure, however, that these safety devices are in place and in working order.

The nature of these residual risks and what effect they have are described below.

Hazard points (gas appliances)

The following illustration shows a size 6.10 gas appliance as an example for all appliances:



Item	Safety hazard	Hazard locations
1	Proximity to flammable materials	On top of the appliance
2	Leaking gas (gas appliances only)	(no picture)
3	Hot surfaces	Air vent, ventilation port, exhaust outlet, appliance door, cooking chamber
4	Hot steam / vapour	Air vent, ventilation port, cooking chamber
5	Hot liquids	Cooking chamber
5	Hot food and hot food containers (bakery model)	Cooking chamber
6	Parts moving against each other	Appliance door
7	Contact with cleaning agents	Cooking chamber, cleaning agent connection
8	Spraying down the appliance with water	Appliance case (cover for electrical parts)
9	Break in the cold chain	(no picture)
10	Food that is not fully cooked (only electric appliances with ConvoSense)	(no picture)
11	Spoilt food as a result of growth of micro-organisms in a warm environment	(no picture)

Proximity to flammable materials

Heat produced in the appliance during cooking operations can cause the following hazards:



Fire hazard from heat given off by the appliance

What can cause this?

- By storing flammable materials, gases or liquids on the appliance

How can I avoid the hazard?

- ▷ Do not store flammable materials, gases or liquids on top of the appliance
- ▷ Do not store gas canisters immediately beside the appliance

Escaping gas during operation

The following hazards can result due to gas escaping when operating the appliance:



Explosion hazard from gas

What can cause this?

- If the appliance is moved and connections become leaky as a result
- If the gas pipe is damaged.

How can I avoid the hazard?

- ▷ Never move the appliance during use or cleaning
- ▷ For appliances on a wheeled platform, see the corresponding documentation for accessories
- ▷ If you smell gas, take the appropriate steps; see 'What to do if you smell gas' on page 33

Hot surfaces

During and after the cooking operation, heat produced by the appliance can cause the following hazards:



A risk of burns from hot surfaces

Where?

- Externally on the appliance door
- On the top of the appliance, in particular on the air vent, the ventilation port, and the exhaust outlet
- Internally on the appliance door
- Inside the entire cooking chamber, including all parts that are or were inside during cooking mode

How can I avoid the hazard?

- ▷ Do not touch surfaces for any length of time
- ▷ Wear specified protective clothing, in particular protective gloves

Hot steam / vapour

Operating and otherwise working with the combi oven can lead to the following hazards:



Risk of scalding from hot steam/vapour

Where? When?

- On the air vent, the ventilation port, and the exhaust outlet on top of the appliance
- When opening the appliance door during and after cooking

How can I avoid the hazard?

- ▷ Do not get close to the air vent or ventilation port
- ▷ Always open the appliance door slowly and carefully
- ▷ Use the appliance door's venting position
- ▷ When cooling takes place during the cooking or cleaning operation, expect to face a stronger blast of steam than usual, and make sure any bystanders step back from the appliance.
- ▷ Wear specified protective clothing, in particular protective gloves

Hot liquids

When loading the appliance with food that involves hot liquids, the following hazards can arise:



Risk of scalding from hot liquids

When?

- When taking hot, liquid food out of the cooking chamber

How can I avoid the hazard?

- ▷ Make sure that the racks are fixed in place properly.
- ▷ Do not exceed the maximum loading weight
- ▷ Only use containers of appropriate size (GN dimensions for U-rails; baking sheet dimensions for L-rails)
- ▷ Only load containers holding liquid or liquefying food into shelf levels that allow a proper view inside the container, and always hold horizontally when removing
- ▷ Do not place any containers with liquids or liquefying food on a baking sheet for cooking
- ▷ Insert the food containers correctly as stipulated in 'Positioning the food containers' on page 31.
- ▷ To prevent spillage of hot liquid, place a cover on food containers after removing from the appliance and before moving them further.
- ▷ Wear specified protective clothing, in particular protective gloves

Hot food and hot food containers (bakery model)

The following hazards can arise when handling food containers:



Risk of burns from hot food and hot food containers

What can cause this?

- Food containers being placed on L-rails

How can I avoid the hazard?

- ▷ Make sure that the racks are fixed in place properly.
- ▷ Only use food containers (baking trays, shelf grills) of the correct size to fit
- ▷ Do not exceed the maximum loading weight
- ▷ Insert the food containers correctly as stipulated in 'Positioning the food containers' on page 31
- ▷ When removing food containers, do not pull them forwards too far or they might tip out of the shelf levels
- ▷ Wear specified protective clothing, in particular protective gloves

Parts moving against each other

Operating and otherwise using the appliance can result in the following hazards:



Risk of hands being pinched

Where?

- On accessories used to load food into the appliance
- On appliance door parts during cleaning

How can I avoid the hazard?

- ▷ Wear specified protective clothing, in particular protective gloves
- ▷ Exercise caution when using the appliance

Contact with cleaning agents

The following hazards can arise during cleaning of the appliance:



Risk of chemical burns or irritation to skin, eyes and respiratory system from contact with cleaning agents and their fumes

What can cause this?

- If the cooking chamber has not been cooled sufficiently
- If the appliance door is opened during the fully automatic cleaning process
- When cleaning-fluid canisters are replaced
- If cleaning agents are added to the cooking chamber
- If cleaning agents are added to the cooking chamber with single-measure dispensing bottles

How can I avoid the hazard?

- ▷ Let the cooking chamber cool to below 60 °C before any cleaning tasks
- ▷ Do not open the appliance door until prompted by the software
- ▷ After cleaning has finished, visually check that all cleaning product residues have been removed by thorough rinsing.
- ▷ Exercise caution when handling the cleaning-fluid canisters, cleaning agents, and single-measure dispensing bottles

Spraying down the appliance with water

Cleaning tasks performed on the appliance can cause the following hazards:



Risk of electric shock caused by a short-circuit

When?

- If the appliance comes into contact with water

How can I avoid the hazard?

- ▷ Do not wash down the outer case with water
- ▷ Disconnect the appliance from the power supply when cleaning the outside of the appliance

Break in the cold chain

A break in the cold chain can cause the following hazards if food is eaten:



Risk from microbiological contamination of food

When?

- When cooking is manually interrupted
- When the food cold-chain is broken by loading the cooking chamber in advance
- When cooking is interrupted because of a power failure

How can I avoid the hazard?

- ▷ Make sure that the cold chain is not broken
- ▷ Never interrupt cooking for so long that micro-organism growth can occur
- ▷ Do not store food temporarily in the appliance
- ▷ Do not place cold food in the oven when cooking at low temperatures
- ▷ Once the appliance is running again, consider how the length of time taken to resume operation will affect the food condition.

Food that is not cooked properly

When cooking with the ConvoSense assistance system, the following hazards can occur as a result of erroneous food recognition, which is always statistically possible:



Hazard posed by eating food that is not cooked properly

When?

- When the ConvoSense assistance system's food recognition makes a mistake

How can I avoid the hazard?

- ▷ Check the ConvoSense assistance system to ensure that it is working properly
- ▷ Correct the incorrectly recognized cooking profile
- ▷ Clean the camera from the outside
- ▷ If necessary, use Press&Go for cooking
- ▷ Check the end product to make sure it is suitable for consumption
- ▷ Exercise the care required by HACCP

Micro-organism growth at 30 - 65 °C

Cooking within a low temperature range can result in the following hazards:



Risk of food going bad as a result of micro-organism growth in a warm environment (temperature range 30 – 65 °C)

When?

- If cold food is placed in the appliance when in use for regeneration, low-temperature cooking, or holding food at temperature
- In general during low-temperature cooking or when holding food at temperature

How can I avoid the hazard?

- ▷ Never place additional cold food in the appliance while it is in use for regenerating, low-temperature cooking or holding food at temperature.
- ▷ Only allow qualified staff to perform low-temperature cooking (< 65 °C)
- ▷ Reduce the number of micro-organisms on the food before low-temperature cooking, e. g. by searing.
- ▷ Check the end product to make sure it is suitable for consumption
- ▷ Exercise the care required by HACCP

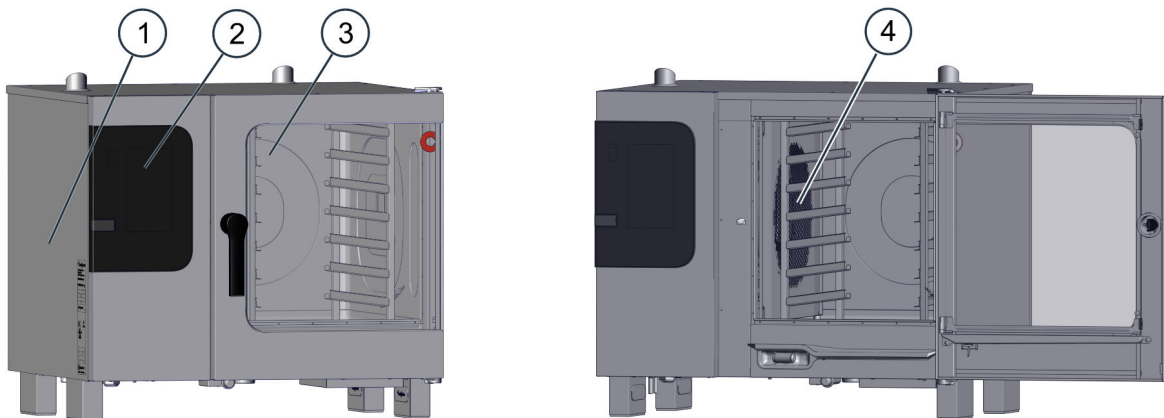
3.7 Safety devices

Meaning

The combi oven has a number of safety devices to protect the user from hazards. It is absolutely essential that all safety devices are fitted, secured correctly and in working order when operating the combi oven.

Position and function

The following illustration shows a size 6.10 electric combi oven as representative of all table-top units:



Item	Protective device	Function	Check
1	Cover can only be removed using tool	<ul style="list-style-type: none"> ▪ Prevents live parts from being touched accidentally ▪ Prevents access to the moving fan from the wiring compartment 	Check that the cover is in place
2	Operating panel can only be removed using a tool	Prevents live parts from being touched accidentally	Ensure that the operating panel is in place
3	Appliance door	Protects the user and outside environment from hot steam	Check the door pane regularly for scratches, cracks, indentations etc. and replace it if any are found

Item	Protective device	Function	Check
4	Suction panel in cooking chamber; can only be removed using a tool	Prevents access to the moving fan and ensures good heat distribution	See 'Releasing and securing the suction panel' on page 72
5 (no picture)	Safety thermostat <ul style="list-style-type: none"> Boiler Cooking chamber 	Switches off the appliance if temperature too high	An error code is output in the event of a fault (Please contact an authorized service company to reset the safety thermostat)
6 (installed by customer)	Disconnecter	Used to disconnect the appliance from the power supply during cleaning, repair and servicing work and in a hazardous situation	There is no need for the user to perform a test
7 (installed by customer)	Gas shut-off device	Used to disconnect the appliance from the gas supply during cleaning, repair and servicing work and in a hazardous situation	There is no need for the user to perform a test

Safety measures

The following measures increase the safety additionally:

Measure	Function	Check
Magnetic switch for appliance door (electric door sensor)	<ul style="list-style-type: none"> When the appliance door is opened, the switch stops: <ul style="list-style-type: none"> rotation of the fan wheel (comes to a stop after a few seconds) operation of the heating element Distribution of the cleaning products by the fully automatic oven cleaning system Prompt to close the appliance door 	Check magnetic door switch at low temperature Action: <ul style="list-style-type: none"> Open the appliance door fully Press Start Result: Motor must not start up.
Appliance door handle with venting position	<ul style="list-style-type: none"> Prevents scalding of user's face and hands from escaping steam 	When appliance is cool, check door positions as described in 'Opening and closing the appliance door safely' on page 41
Restart after power failure in case cleaning agent was left in the appliance	<ul style="list-style-type: none"> Restarts fully automatic and semi-automatic oven cleaning in a defined state after a power failure 	None

3.8 Requirements to be met by personnel, working positions

Requirements to be met by operating personnel

The table shows the skills required to perform the specified roles. One person may perform more than one role depending on need and organization of work, provided this person has the skills required for the role concerned.

Role	Skills required	Tasks
Chef Store manager Person in authority in the kitchen environment	<ul style="list-style-type: none"> ▪ Has relevant professional training ▪ Knows relevant national food legislation and regulations, plus hygiene legislation and regulations ▪ Must keep records in accordance with HACCP ▪ Trained in how to operate the combi oven ▪ Is informed of the risks posed by the ConvoSense assistance system and must train users. 	<p>The owner's member of staff who is responsible and personally fulfils the owner obligations (see 'Owner obligations' on page 19)</p> <p>Essentially performs organizational tasks such as</p> <ul style="list-style-type: none"> ▪ Entering the cooking profile data ▪ Editing existing cooking profiles in the cookbook ▪ Developing new cooking profiles ▪ Adjusting appliance settings <p>May also perform all user actions if applicable</p>
User	<ul style="list-style-type: none"> ▪ Semi-skilled ▪ Trained in how to operate the combi oven ▪ Is trained in using the ConvoSense assistance system ▪ Works under supervision ▪ Knows the regulations associated with handling heavy loads 	<p>Essentially performs specific operating tasks such as</p> <ul style="list-style-type: none"> ▪ Loading the combi oven ▪ Starting the cooking profile ▪ Removing food ▪ Cleaning the combi oven ▪ Fitting accessories where needed for specific cooking operations ▪ Minor servicing tasks

Working positions during operation

The working position for personnel when operating the combi oven is in front of the appliance door.

Working positions during cleaning and servicing

The working position for staff during cleaning and servicing is the entire appliance area.

3.9 Personal protective equipment

Operation and servicing

Activity	Materials used	Personal protective equipment
Loading / removing food	None	<p>Work wear as specified in country-specific standards and directives (BGR 111 in Germany) for kitchen work, in particular:</p> <ul style="list-style-type: none"> ▪ Protective clothing ▪ Heat protective gloves (compliant with EN 407 in European Union) ▪ Safety boots
Handling the core temperature probe (option)	None	<p>Work wear as specified in country-specific standards and directives (BGR 111 in Germany) for kitchen work, in particular:</p> <ul style="list-style-type: none"> ▪ Protective clothing ▪ Heat protective gloves (compliant with EN 407 in European Union)
Removing and fitting parts	Tools and equipment depend on the task	<p>Work wear as specified in country-specific standards and directives (BGR 111 in Germany) for kitchen work, in particular:</p> <ul style="list-style-type: none"> ▪ Protective clothing ▪ Heat protective gloves (compliant with EN 407 in European Union)

Cleaning

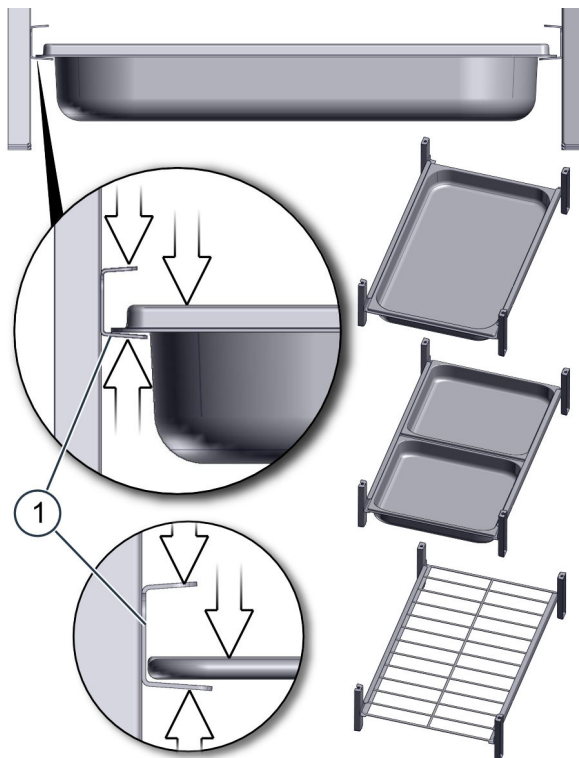
Activity	Used cleaning agents	Personal protective equipment
Oven cleaning of any kind Handling cleaning agent containers	<ul style="list-style-type: none"> ▪ ConvoClean forte ▪ ConvoClean new ▪ ConvoCare (ready-to-use) ▪ ConvoCare K (concentrate) ▪ ConvoClean forte S ▪ ConvoClean new S ▪ ConvoCare S 	<p>The protective equipment required will depend on the cleaning products being used and the selected cleaning method, and may include:</p> <ul style="list-style-type: none"> ▪ Breathing mask ▪ Safety goggles ▪ Protective gloves ▪ Protective clothing/apron <p>The EC safety datasheet for the relevant cleaning agent contains a more precise specification of these items. An up-to-date copy can be obtained from the manufacturer. Refer to the label on the cleaning agent concerned.</p>
<ul style="list-style-type: none"> ▪ Cleaning the triple glass door ▪ Cleaning the operating panel 	Common household glass cleaner	Follow the instructions given by the manufacturer of the cleaning agent you are using
<ul style="list-style-type: none"> ▪ Cleaning the outside of the appliance case including operating panel outside ▪ Cleaning components and accessories according to relevant instructions 	Common household detergent: mild on skin, alkali-free, pH-neutral and odourless	Follow the instructions given by the manufacturer of the cleaning agent you are using
Cleaning the stand	Standard household stainless steel cleaner	Follow the instructions given by the manufacturer of the cleaning agent you are using

4 Cooking procedures

4.1 Basic principles for loading the combi oven

4.1.1 Positioning the food containers

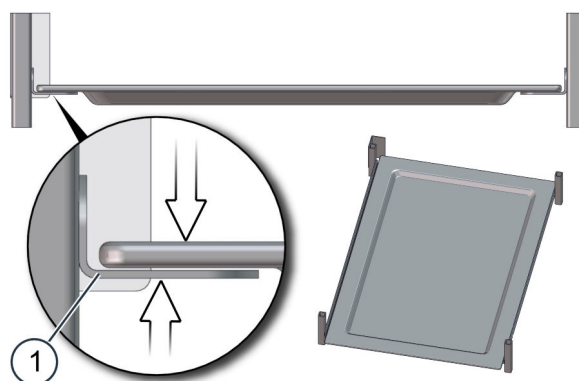
GN containers/baking tray sizes 1/1, 1/2; shelf grill; in U-rails (standard model)



Rules for handling

- The containers or the shelf grill must be inserted as far as they will go **BETWEEN** the two arms of each U-rail (1).
- The containers or the shelf grill must be inserted in the U-rails at the same height on the left and right sides.
- The containers or shelf grill must **NOT** rest on the top arm of a U-rail.
- Containers must not be placed on the shelf grill.

600 x 400 baking tray in L-rails (bakery model)



Rules for handling

- The baking tray must be inserted on the arm of each L-rail (1) as far as it will go.
- The baking tray must be inserted on the L-rails at the same height on the left and right sides.
- The baking tray must not be used to hold liquids or food that liquefies during cooking.
- The method shown for placing trays in the oven must be used solely for baking trays (and if applicable shelf grills), **NOT** for containers.
- Containers must not be placed on the baking tray.

4.1.2 Loading capacity for the combi oven

Maximum load for cooking

C4		6.10	6.20	10.10	10.20
Applies to GN containers and for standard-sized baking trays					
Maximum load per appliance	[kg]	30	60	50	100
Maximum load per shelf	[kg]	15	15	15	15

Maximum load for regenerating

C4		6.10	6.20	10.10	10.20
Applies to GN containers and for standard-sized baking sheets					
Maximum load per appliance	[kg]	9	18	15	30
Maximum load per food container GN 1/1 (65 mm)	[kg]	1.5	1.5	1.5	1.5
Applies to plates of diameter Ø 32 cm					
Maximum number of plates per appliance	[Qty]	20	33	32	57
Maximum load per plate	[g]	360	360	360	360

Maximum number of food containers for cooking and regenerating

C4		6.10	6.20	10.10	10.20
GN rack, shelf spacing 68 mm					
Number of GN 1/1 food containers	[Qty]	7	14	11	22
Number of GN 1/1 food containers when making full use of the shelf spacing	[Qty]	6	12	10	20
Number of GN 2/1 food containers	[Qty]	-	7	-	11
Number of GN 2/1 food containers when making full use of the shelf spacing	[Qty]	-	6	-	10
Rack for standard baking sheet 600 x 400, shelf spacing 94 mm					
Number of baking trays	[Qty]	5	10	8	16

Maximum number of food containers when smoking food

C4 ES / EB		6.10	6.20	10.10	10.20
GN rack, shelf spacing 68 mm					
Number of GN 1/1 food containers	[Qty]	5	11	9	19
Number of GN 1/1 food containers when making full use of the shelf spacing	[Qty]	4	9	8	17
Number of GN 2/1 food containers	[Qty]	-	5	-	9
Number of GN 2/1 food containers when making full use of the shelf spacing	[Qty]	-	4	-	8

The lowest shelf level in the rack must remain empty during smoking because of the smoker drawer.

4.2 Instructions for cooking

4.2.1 Turning the combi oven on and off

For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

On smelling gas

If you smell gas, take the following actions:

- Cut off the gas supply immediately.
- Ventilate the room carefully.
- Do not operate any electrical equipment. Do not create a spark.
- Evacuate the building.
- Notify the gas utility company and if necessary the fire brigade using a phone located outside the hazardous area.

Basic rules for safe operation

If it is known or evident that the combi oven has been moved after installation without authorization (whether intentionally or unintentionally), the appliance must not be put back into service until all the following requirements have been met:

- The appliance and fittings or accessories being used show no signs of damage.
- The installed electrical power cables, water supply pipes and pipes for wastewater and cleaning products show no signs of damage, are fixed securely, are not leaking from any point and appear safe and in working order on visual inspection.
- The 'Requirements relating to the operating condition of the combi oven' on page 18 are met.
- The 'Requirements relating to the operating environment of the combi oven' on page 18 are met.
- All warning signs are in their designated position.

On gas appliances only:

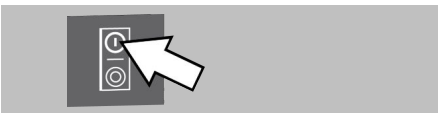
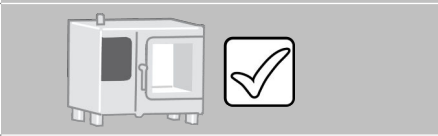

- A gas service engineer has leak-tested all the gas components in the combi oven and confirmed that all connection and supply points for these gas components, inside and outside the appliance, are gastight.

Rules for safe operation of the appliance

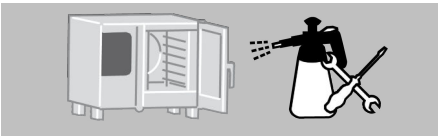


To avoid hazards, the following rules must be observed during operation:

- The air vent and exhaust outlet and the ventilation port on the top of the appliance, and the ventilation holes in the appliance base must not be covered, obstructed or blocked.
- The racks must be attached securely.
- The food containers must be inserted correctly as stipulated in 'Positioning the cooking containers' on page 31.
- The suction panel must be secured properly in place.

Switching on the combi oven

- | | | |
|----|---|--|
| 1. |  | Switch on the combi oven. |
| 2. |  | Check that the oven light comes on while the appliance is running the self-diagnostics test. |
| 3. |  | Wait until the software is ready for use. |

Switching off the combi oven at the end of the working day

1.  Perform the necessary cleaning tasks as specified in the cleaning and servicing schedule.
2.  Switch off the combi oven.
3.  Leave the appliance door ajar in order to let moisture escape.

Switching off the combi oven before prolonged breaks in use

Switch off the water, gas and electricity on site before prolonged breaks in use.

4.2.2 How to cook with the ConvoSense assistance system

⚠ For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely 41
- Loading and removing food (standard model) 43
- Loading and removing food (bakery model) 44
- Putting away and retrieving the core temperature probe 46
- Using a USB stick 48

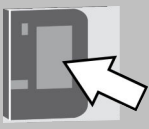





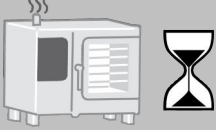
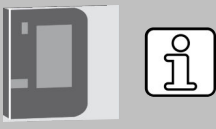

Rules


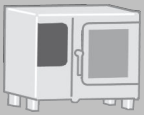
Using plates in the combi oven is only permitted for regenerating.

Requirements

- You are sufficiently familiar with using the software to be able to select saved cooking profiles or enter new cooking profiles that are suitable for the food you wish to cook, and to run these profiles, see operating instructions
- The combi oven and accessories and fittings used have been cleaned properly.
- There are no foreign objects in the cooking chamber.
- The oven drain is not blocked or clogged with any residues. The filter is fitted in place on the oven drain.
- The interior and intermediate glass panels of the appliance door are fitted properly.
- The suction panel is fitted and secured in place.
- The USB cover is covering the USB port.
- If the appliance sits on an open stand, there is no hot food in the stand giving off steam.
- The racks are fitted and secured.
- The network connection and the camera are working.
- You have the food prepared ready to place in the combi oven.

How to cook

1.		Use the function for cooking with the assistance system.
2.		<p>Follow the prompts displayed by the software.</p> <ul style="list-style-type: none"> ▪ If the oven is being preheated, wait for the process to finish and then proceed with step 4. ▪ If the oven is being cooled, proceed with step 3.
3.		<p>⚠ CAUTION</p> <p>Risk of scalding from hot steam and vapour</p> <ul style="list-style-type: none"> ▪ Expect to face a larger blast of steam than normal. ▪ Make sure that any bystanders step back from the appliance. ▪ Open the appliance door slowly and carefully.
4.		Open the appliance door and wait for the process to finish.
5.		<p>⚠ WARNING</p> <p>Hazard posed by eating food that is not cooked properly</p> <ul style="list-style-type: none"> ▪ Make sure that the automatic food recognition function is working correctly and, if applicable, correct the cooking profile if it is not the correct one. ▪ If necessary, use Press&Go for cooking <p>Make sure that the automatic food recognition function selects the right cooking profile. If the wrong food is recognized, correct the mistake.</p>
6.		<p>Close the appliance door again.</p> <p>Result: The cooking operation will start automatically.</p>
7.		Wait for the cooking operation to finish.
8.		<p>An audible signal is given when the cooking operation is finished. Follow the prompts displayed by the software.</p>
9.		Open the appliance door.

10.		<div style="border: 1px solid black; padding: 2px; display: inline-block;">⚠ WARNING</div> <p>Hazard posed by eating food that is not cooked properly</p> <ul style="list-style-type: none"> ▪ Check the cooked food before clearing it for consumption. ▪ Exercise the care required by HACCP. <ul style="list-style-type: none"> ▪ Take out the food. ▪ Check the cooked food.
11.		<p>Close the appliance door again.</p>

4.2.3 How to cook

⚠ For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- | | |
|--|----|
| ▪ Opening and closing the appliance door safely | 41 |
| ▪ Loading and removing food (standard model) | 43 |
| ▪ Loading and removing food (bakery model) | 44 |
| ▪ Putting away and retrieving the core temperature probe | 46 |
| ▪ Using a USB stick | 48 |

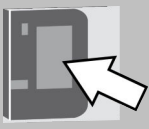




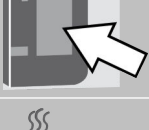





Rules

Using plates in the combi oven is only permitted for regenerating.

Requirements

- You are sufficiently familiar with using the software to be able to select saved cooking profiles or enter new cooking profiles that are suitable for the food you wish to cook, and to run these profiles, see operating instructions
- The combi oven and accessories and fittings used have been cleaned properly.
- There are no foreign objects in the cooking chamber.
- The oven drain is not blocked or clogged with any residues. The filter is fitted in place on the oven drain.
- The interior and intermediate glass panels of the appliance door are fitted properly.
- The suction panel is fitted and secured in place.
- The USB cover is covering the USB port.
- When using ConvoGrill: The grease collecting canister is empty and connected to the combi oven.
- If the appliance sits on an open stand, there is no hot food in the stand giving off steam.
- The racks are fitted and secured.
- You have the food prepared ready to place in the combi oven.

How to cook

1.		<p>Select a cooking profile from the cookbook or enter a new cooking profile. Start the cooking operation.</p>
2.		<p>Follow the prompts displayed by the software.</p> <ul style="list-style-type: none"> ▪ If the oven is being preheated, wait for the process to finish and then proceed with step 4. ▪ If the oven is being cooled, proceed with step 3.
3.		<p>⚠ CAUTION</p> <p>Risk of scalding from hot steam and vapour</p> <ul style="list-style-type: none"> ▪ Expect to face a larger blast of steam than normal. ▪ Make sure that any bystanders step back from the appliance. ▪ Open the appliance door slowly and carefully. <p>Open the appliance door and wait for the process to finish.</p>
4.		<p>Place the prepared food in the combi oven.</p>
5.		<p>Close the appliance door.</p>
6.		<p>Start the cooking operation.</p>
7.		<p>Wait for the cooking operation to finish.</p>
8.		<p>An audible signal is given when the cooking operation is finished. Follow the prompts displayed by the software.</p>
9.		<p>Open the appliance door.</p>
10.		<p>Take out the food.</p>
11.		<p>Close the appliance door again.</p>

4.2.4 How to smoke

⚠ For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Prior knowledge required

You need to know these operations

- Loading and removing food (standard model) 43
- Using a USB stick 48
- Filling, inserting and removing the smoker drawer (only applies to ConvoSmoke) 52

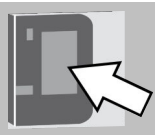

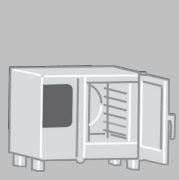

Rules










Using plates in the combi oven is only permitted for regenerating.

Requirements



- You are sufficiently familiar with using the software to be able to select saved cooking profiles or enter new cooking profiles for smoking that are suitable for the food you wish to cook, and to run these profiles. (See operating instructions)
- The combi oven and accessories and fittings used have been cleaned properly.
- There are no foreign objects in the cooking chamber.
- The oven drain is not blocked or clogged with any residues.
- The interior and intermediate glass panels of the appliance door are fitted properly.
- The smoker drawer has been filled and prepared properly.
- The room ventilation system is running.
- The suction panel is fitted and secured in place.
- The USB cover is covering the USB port.
- When using ConvoGrill: The grease collecting canister is empty and connected to the combi oven.
- If the appliance sits on an open stand, there is no hot food in the stand giving off steam.
- The racks are fitted and secured.
- You have the food prepared ready to place in the combi oven.

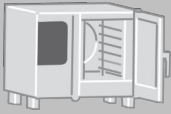



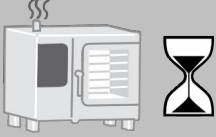





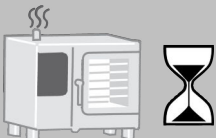
How to smoke if your cooking profile contains only smoking


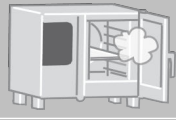



1.		Select a cooking profile from the cookbook or enter a new cooking profile.
2.		Follow the prompts displayed by the software. <ul style="list-style-type: none"> ▪ If the cooking chamber is being preheated, wait for the process to finish and then proceed with step 4. ▪ If the cooking chamber is being cooled, proceed with step 3.
3.		<div style="border: 1px solid black; padding: 2px; display: inline-block;">⚠ CAUTION</div> <p>Risk of scalding from hot steam and vapour</p> <ul style="list-style-type: none"> ▪ Expect to face a larger blast of steam than normal. ▪ Make sure that any bystanders step back from the appliance. ▪ Open the appliance door slowly and carefully.
4.		Open the appliance door and wait for the process to finish. Insert the prepared smoker drawer.

5.		Load the prepared food into the combi oven. The lowest shelf level must remain empty because of the smoker drawer.
6.		Close the appliance door again.
7.		Start the smoker process.
8.		<p>⚠ WARNING</p> <p>Risk of burns from ignition of smoker material and smoke gas; risk of breathing difficulties from inhaling smoke</p> <ul style="list-style-type: none"> ▪ Never open the appliance door during the smoking process. <p>Wait for the smoker process to finish.</p>
9.		An audible signal is given when the smoking process is finished. Follow the prompts displayed by the software.
10.		Open the appliance door.
11.		Remove the smoked food.
12.		Remove the smoker drawer.
13.		Close the appliance door again.

How to smoke if your cooking profile contains cooking and smoking

1.		Select a cooking profile from the cookbook or enter a new cooking profile.
2.		<p>Follow the prompts displayed by the software.</p> <ul style="list-style-type: none"> ▪ If the cooking chamber is being preheated, wait for the process to finish and then proceed with step 4. ▪ If the cooking chamber is being cooled, proceed with step 3.

<p>3.</p>		<p>⚠ CAUTION</p> <p>Risk of scalding from hot steam and vapour</p> <ul style="list-style-type: none"> ▪ Expect to face a larger blast of steam than normal. ▪ Make sure that any bystanders step back from the appliance. ▪ Open the appliance door slowly and carefully. <p>Open the appliance door and wait for the process to finish.</p>
<p>4.</p>		<p>Load the prepared food into the combi oven. The lowest shelf level must remain empty because the smoker drawer will be inserted later.</p>
<p>5.</p>		<p>Close the appliance door again.</p>
<p>6.</p>		<p>Start the cooking operation.</p>
<p>7.</p>		<p>Wait for the cooking operation to finish.</p>
<p>8.</p>		<p>A signal beeps once the cooking steps prior to smoking have finished. Follow the prompts displayed by the software:</p> <ul style="list-style-type: none"> ▪ The cooking chamber is cooled using 'Cool down'. ▪ You are prompted to insert the smoker drawer.
<p>9.</p>		<p>⚠ CAUTION</p> <p>Risk of scalding from hot steam and vapour</p> <ul style="list-style-type: none"> ▪ Expect to face a larger blast of steam than normal. ▪ Make sure that any bystanders step back from the appliance. ▪ Open the appliance door slowly and carefully. <p>Open the appliance door and wait for the process to finish.</p>
<p>10.</p>		<p>Insert the prepared smoker drawer.</p>
<p>11.</p>		<p>Close the appliance door again.</p>
<p>12.</p>		<p>Start the smoker process.</p>
<p>13.</p>		<p>⚠ WARNING</p> <p>Risk of burns from ignition of smoker material and smoke gas; risk of breathing difficulties from inhaling smoke</p> <ul style="list-style-type: none"> ▪ Never open the appliance door during the smoking process. <p>Wait for the smoker process to finish.</p>

14.		An audible signal is given when the smoking process is finished. Follow the prompts displayed by the software.
15.		Open the appliance door.
16.		Remove the smoked food.
17.		Remove the smoker drawer.
18.		Close the appliance door again.

Cleaning the smoker drawer

The smoker drawer should be thoroughly cleaned after every use; see 'Cleaning instructions' on page 57.

4.3 Specific Cooking Instructions

4.3.1 Opening and closing the appliance door safely

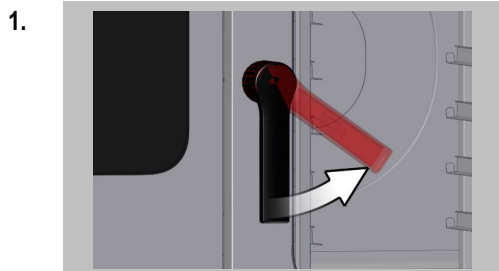
For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Requirements

- Make sure that the appliance is secured against slipping if placed on a work surface.

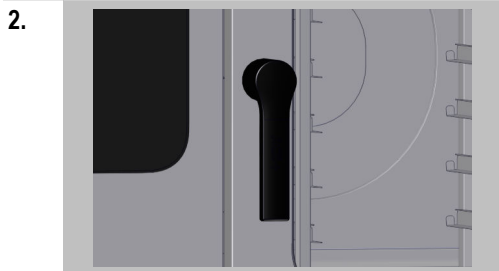
Opening the appliance door safely



Turn the door handle to the right.

Result:

The appliance door goes into the venting position and the door handle automatically returns to the latch position.

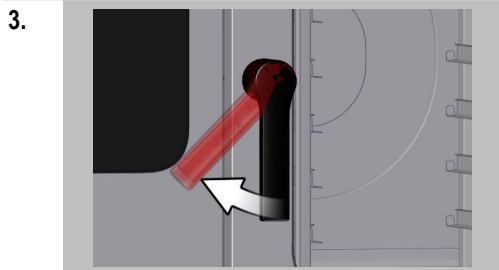


⚠ WARNING

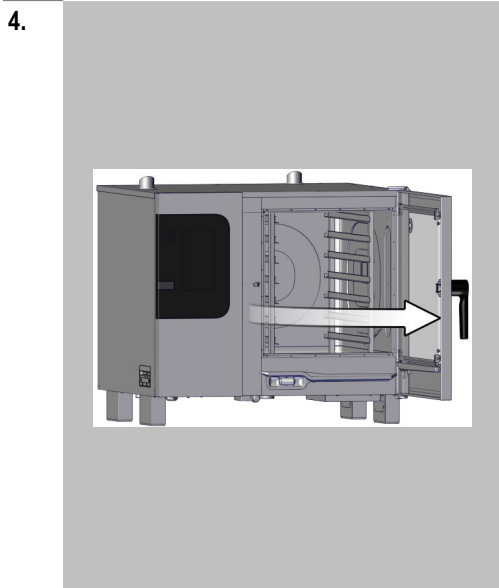
Risk of scalding from hot steam and vapour

- Always open the appliance door slowly and carefully.
- Always use the venting position of the appliance door.

Wait a moment to make sure that all the steam can escape.



Turn the door handle to the left and open the appliance door slowly.



For appliances with a right-hinged door stop:

Open the appliance door fully.

For appliances with a disappearing door:

Slide the appliance door back along the side of the combi oven.

For appliances with a right-hinged door, marine version:

⚠ WARNING

Risk of burns from touching the door holder

- Wear personal protective equipment when setting up the door holder.

Open the appliance door fully. This requires a slight force because of the door holder, which prevents the appliance door accidentally swinging open or shutting during a sea voyage.

For appliances with a disappearing door, marine version:

Slide the appliance door back along the side of the combi oven until you can feel the double-ball catch travel over the retaining device on the appliance case. This prevents the appliance door from running forwards accidentally during a sea voyage.

Closing the appliance door safely

For appliances with a right-hinged door stop:

- Close the appliance door with a gentle slam.

For appliances with a right-hinged door, marine version:

- Use a little force to push the appliance door against the resistance of the door holder. The door holder prevents the appliance door accidentally swinging open or shutting while on a sea voyage.
- You can make sure that the appliance door is properly closed when a cooking profile or cleaning profile is in progress by checking that the cooking profile or cleaning profile is still running.

For appliances with a disappearing door:

- Pull the appliance door forwards vertically along the side of the combi oven and then close it with a gentle slam.

For appliances with a disappearing door, marine version:

- Pull the appliance door forwards along the side of the combi oven and at right angles to the front of the appliance, using slight force to disengage the double ball catch.
- You can make sure that the appliance door is properly closed when a cooking profile or cleaning profile is in progress by checking that the cooking profile or cleaning profile is still running.

4.3.2 Loading and removing food (standard model)

⚠ For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely

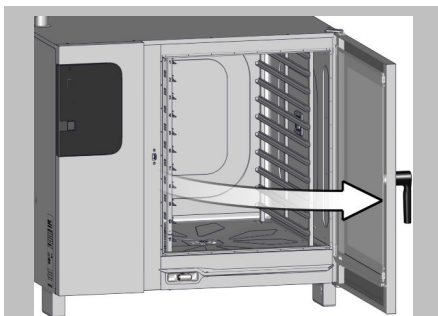
41

Requirements

- The racks are fitted and secured.
- The weight of the food does not exceed the maximum loading weight.
- The food containers have the correct GN dimensions to fit.

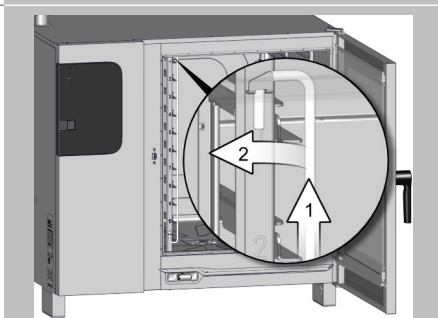
Placing food in the combi oven

1.



Open the appliance door.

2.



Only for standard model:

Continue with step 3.

Marine model only:

Open the shelf retaining bar on the left-hand rack by lifting the locking bar and then turning it 180° to the left.



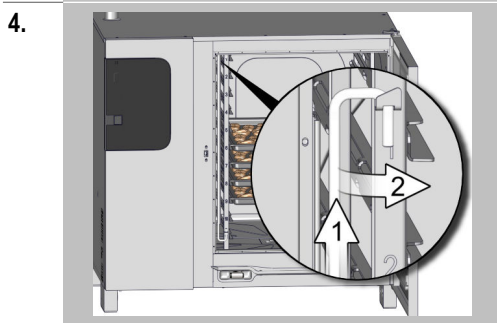
⚠ WARNING

Risk of scalding from hot liquids

- Makes sure you insert the containers, baking trays and shelf grills correctly into the right rails as specified in 'Positioning the food containers' on page 31.

Place the food onto the required shelf levels.

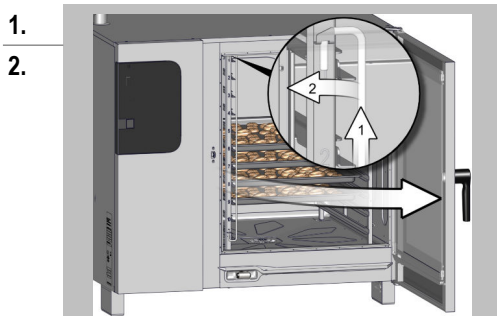
- Start from the bottom.
- Always slide in containers, baking trays or shelf grills as far as they will go.



Marine model only:

Re-close the shelf retaining bar by lifting the locking bar, turning it 180° to the right, and letting it fall into place.

Removing food



Open the appliance door.

Marine model only:

Open the shelf retaining bar on the left-hand rack by lifting the locking bar and then turning it 180° to the left.



Keep the food containers horizontal when removing.

Marine model only:

Re-close the shelf retaining bar by lifting the locking bar, turning it 180° to the right, and letting it fall into place.

4.3.3 Loading and removing food (bakery model)

⚠ For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

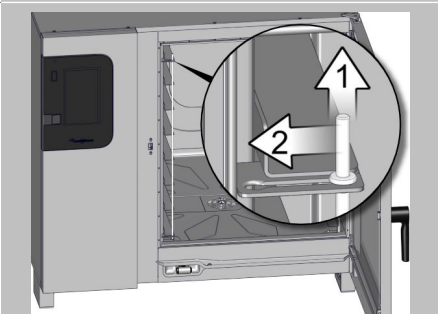
- Opening and closing the appliance door safely

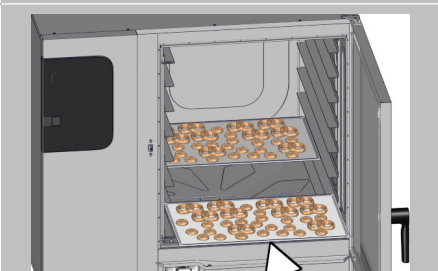
Requirements

- The racks are fitted and secured.
- The weight of the food does not exceed the maximum loading weight.
- The food containers have the correct dimensions to fit.

Placing food in the combi oven (bakery model)

1.  Open the appliance door.

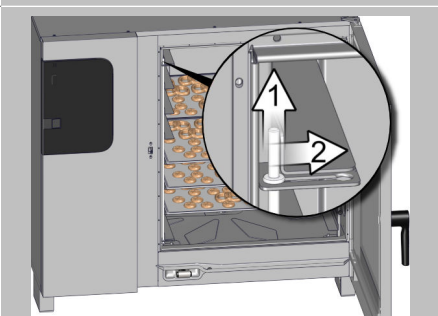
2.  **Marine model only:**
Open the shelf retaining bar on the left-hand rack by lifting the locking bar and sliding it to the left as far as it will go.

3.  **⚠ WARNING**
Risk of burns from hot food and hot food containers

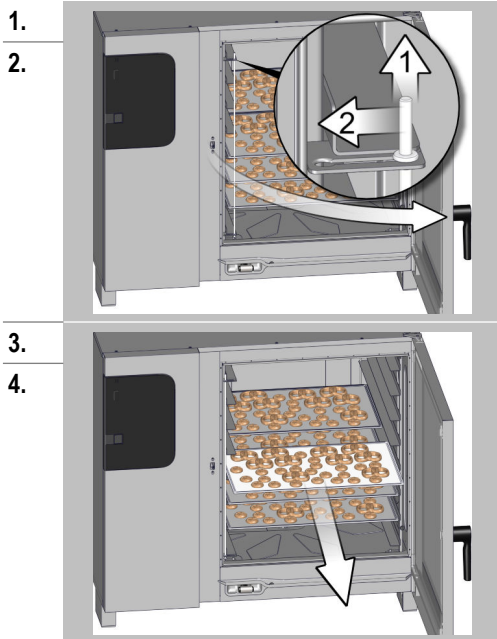
- Make sure you insert the baking trays correctly into the right rails as specified in 'Positioning the food containers' on page 31.

Place the food onto the required shelf levels.

- Start from the bottom.
- Always insert the baking trays as far as they will go.

4.  **Marine model only:**
Re-close the shelf retaining bar by lifting the locking bar, sliding it to the right as far as it will go, and letting it fall into place.

Removing food



1. Open the appliance door.

Marine model only:

2. Open the shelf retaining bar on the left-hand rack by lifting the locking bar and sliding it to the left as far as it will go.

3. Keep the food containers horizontal when removing.

Marine model only:

4. Re-close the shelf retaining bar by lifting the locking bar, sliding it to the right as far as it will go, and letting it fall into place.

4.3.4 Putting away and retrieving the core temperature probe

For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

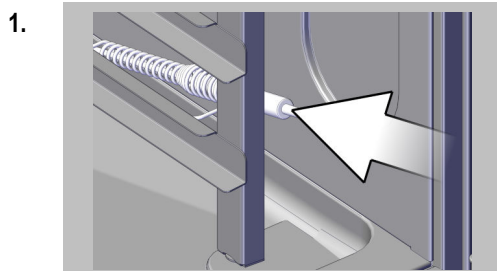
- Opening and closing the appliance door safely

41

Purpose

The core temperature probe must be stowed away when it is not needed for the cooking operation. Otherwise the probe risks getting damaged.

Putting away the core temperature probe



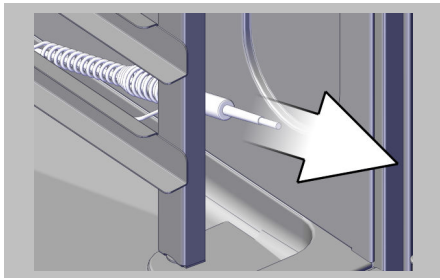
1. Slide the core temperature probe into the spiral holder on the right-hand rack.

NOTICE! Keep the cable tidy.

Do not let the cable get trapped between the appliance door and the hygienic plug-in gasket when closing the appliance door.

Retrieving the core temperature probe

1.



CAUTION

Risk of stab wounds from sharp-ended parts

- Take care when handling the core temperature probe.

Pull the core temperature probe out of the holder on the right-hand rack.

4.3.5 Using the external core temperature probe or sous-vide sensor

▲ For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely 41
- Putting away and retrieving the core temperature probe 46

Principle

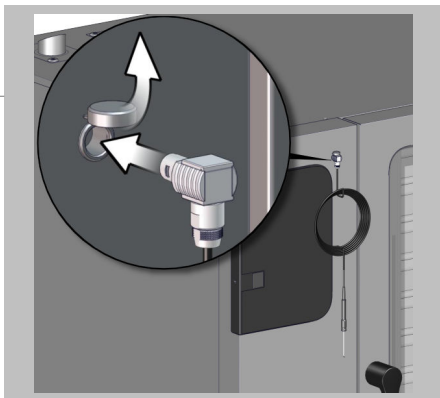
In addition to the internal core temperature probe, which is permanently connected inside the cooking chamber, you can also temporarily connect an auxiliary external core temperature probe or sous-vide sensor to an external connector on the outside of the appliance case. The internal core temperature probe is disabled as soon as a sensor is plugged into this external connector. In other words, the software gives priority to the external core temperature probe or sous-vide sensor for a cooking operation. It is NOT possible to use the external core temperature probe and/or sous-vide sensor at the same time as the internal core temperature probe in a cooking operation, or to use the internal core temperature probe if an external core temperature probe or sous-vide sensor is connected.

Requirements

- The external core temperature probe or sous-vide sensor is clean, in working order and placed ready near the appliance.
- The food has been placed correctly in the cooking chamber.

Connecting and using the external core temperature probe or sous-vide sensor

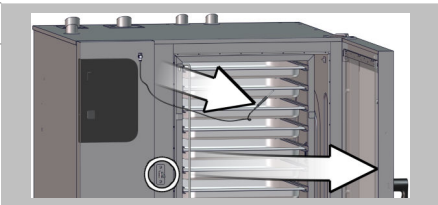
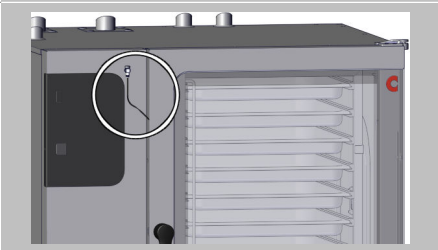
1.




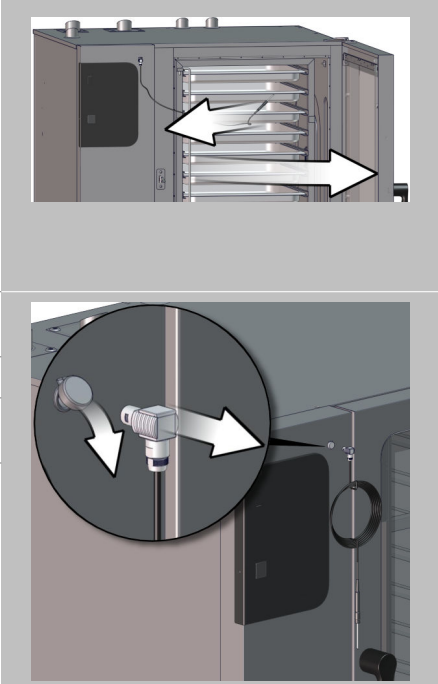
2.

Open the protective cap on the connecting socket for the external core temperature probe or sous-vide sensor, located on the right above the operating panel on the appliance case.

Connect the external core temperature probe or sous-vide sensor to the appliance by plugging it into the socket.

3.		Open the appliance door.
4.		Insert the core temperature probe or sous-vide sensor in the food.
5.		Close the appliance door. Make sure you feed the sensor cable through a suitable point in the door: the cable must not be fed into the cooking chamber in the area around door-handle closing mechanism; it can be fed into the cooking chamber at any other position and clamped between the appliance door and hygienic plug-in gasket.

Remove and store the external core temperature probe or sous vide sensor

1.		Open the appliance door.
2.		<div style="border: 1px solid black; padding: 2px; display: inline-block;">⚠ WARNING</div> <p>Risk of burns from high temperatures inside the cooking chamber on all parts that are or were inside during cooking mode</p> <ul style="list-style-type: none"> ▪ Wear personal protective equipment. ▪ Let the core temperature probe or sous-vide sensor cool down outside the cooking chamber after use before disconnecting and cleaning it.
3.		Take the core temperature probe or sous-vide sensor out of the food before removing the food from the cooking chamber.
4.		Disconnect the external core temperature probe or sous-vide sensor from the appliance case.
5.		Close the protective cap on the connecting socket.
6.		Clean and rinse off the core temperature probe or sous-vide sensor using a soft cloth, household detergent and water.
		Once it is dry, put the core temperature probe or sous-vide sensor away in a suitable place where it is protected from damage and dirt.

4.3.6 Using a USB stick

⚠ For your safety when using the combi oven

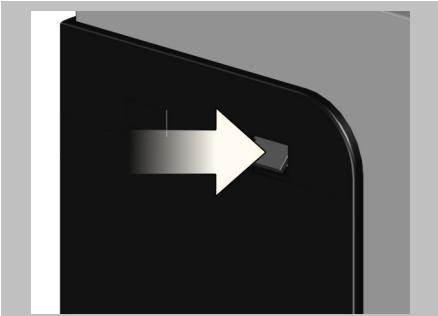
Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

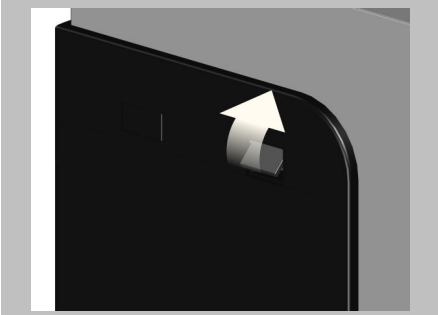
Purpose of the USB sliding cover

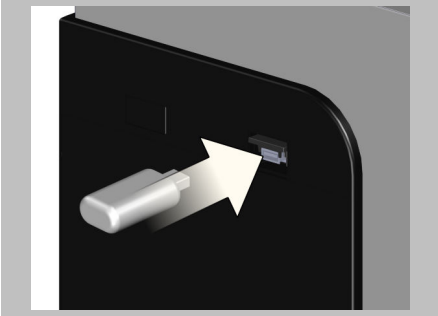
The sliding cover protects the USB port so that no water vapour can get into the control electronics during cooking or cleaning.

During cooking and cleaning, make sure that any USB stick has been removed and that the USB port is closed by the sliding cover.

Inserting the USB stick for easyTouch

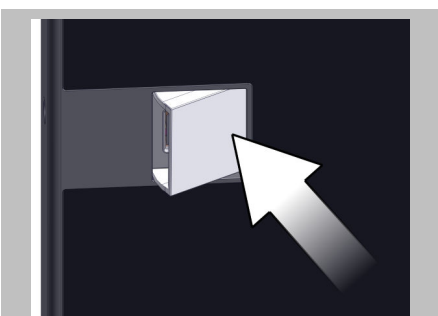
- 

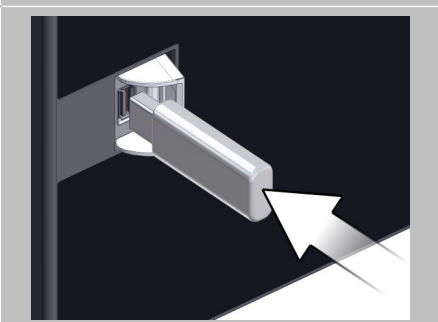
1. Open the cover to the USB port on the operating panel.
- 

2. Push the cover to the USB port on the operating panel up.
- 

3. Plug in the USB stick.
If the USB stick is too large, use a standard commercial adapter cable.

Inserting the USB stick for easyDial

- 

1. Open the cover to the USB port on the operating panel.
- 

2. Plug in the USB stick.
If the USB stick is too large, use a standard commercial adapter cable.

4.3.7 Inserting and removing racks

⚠ For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

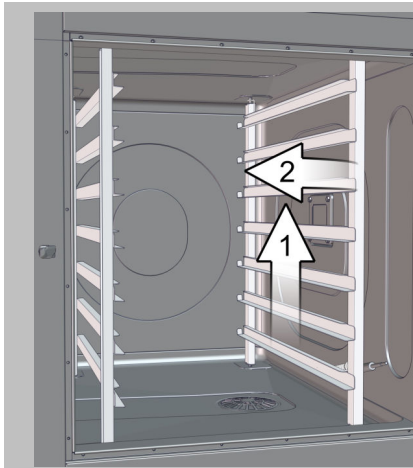
- Opening and closing the appliance door safely 41
- Putting away and retrieving the core temperature probe 46

Requirements

- All food containers and other accessories used for cooking have been removed from the cooking chamber.

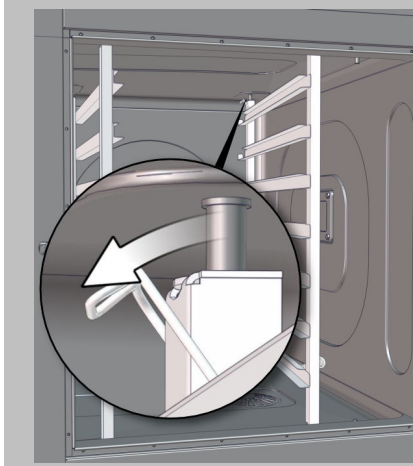
Removing the rack (standard model)

1.



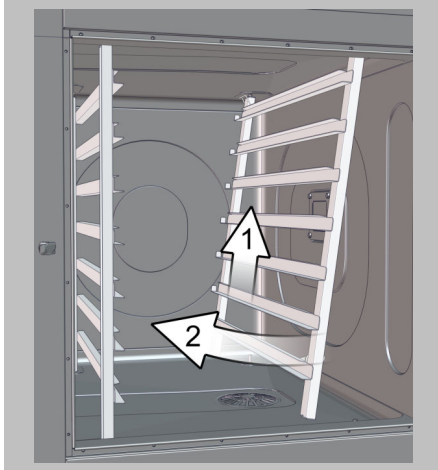
Lift up (1) the rack and pivot it (2) into the cooking chamber.

2.



Release the top rear retaining clip on the rack.

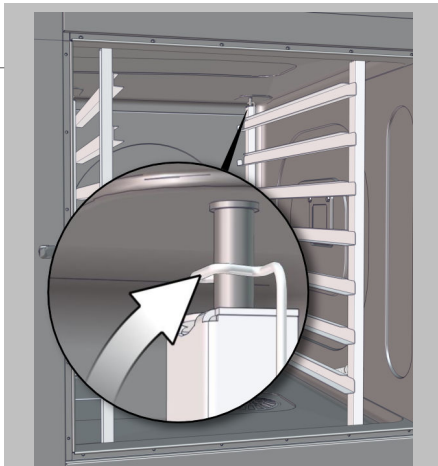
3.



Push (1) the rack upwards and detach (2) it.

Fitting the rack (standard model)

1.

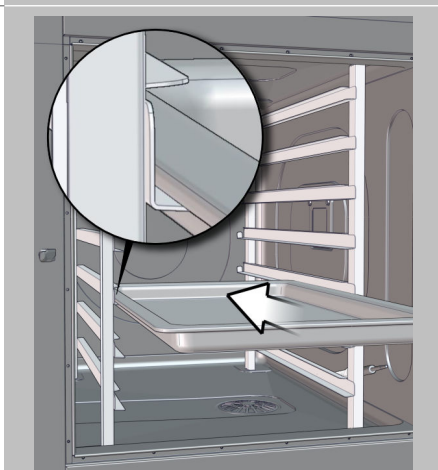


2.

To fit the two racks, follow the steps for removing the racks in the reverse order.

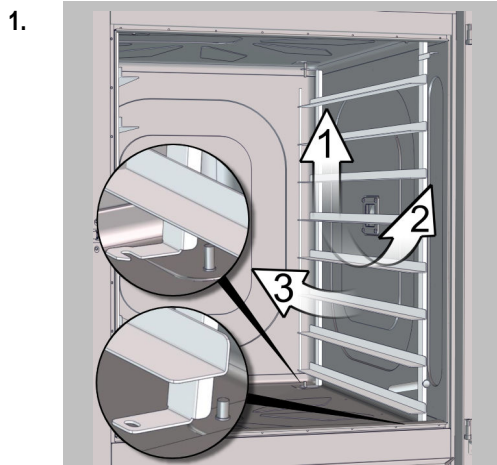
Check that the top rear retaining clip on each rack has been fixed in place so that the racks are attached properly.

3.

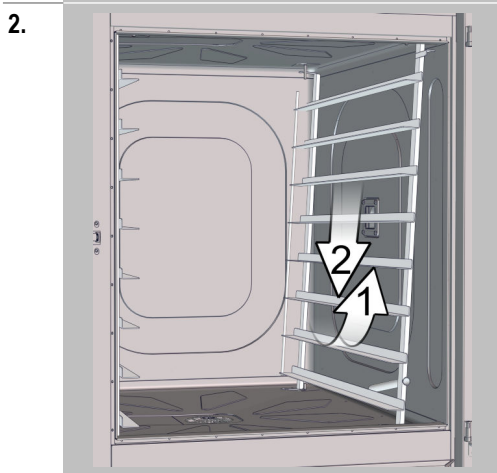


- Insert a food container just to check that you have fitted both racks correctly.
- Check that you have inserted the food containers correctly in or on the rails as specified in 'Placing the food containers in appliances of size X.10' or 'Placing the food containers in appliances of size X.20'.

Removing the rack (bakery model)

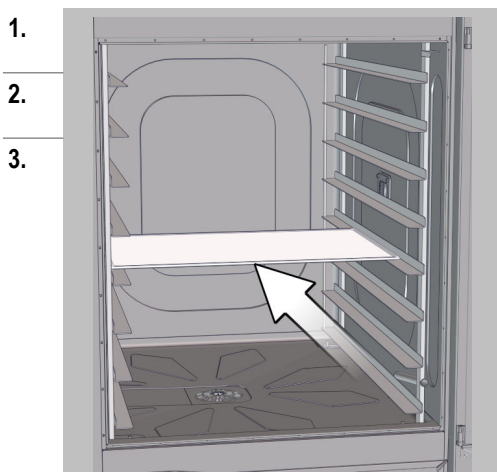


Lift up (1) the rack slightly.
Pivot it forwards slightly (2) towards the appliance door and slightly inwards (3) into the cooking chamber in order to release the rack from the pins at the bottom of the cooking chamber.
Let the rack drop down to rest on the floor of the cooking chamber.



Disengage the rack from the two top pins in the cooking chamber by again tilting the rack forwards slightly (1) towards the appliance door and then carefully releasing it downwards (2) from the last pin (top front of the cooking chamber).

Fitting the rack (bakery model)



To fit the two racks, follow the steps for removing the racks in the reverse order.

Check that all eight studs (four on each side) are engaged correctly in the guides for the racks.

- To check that you have fitted both racks correctly, insert a baking tray.
- Check that you have inserted the baking tray correctly on the rails as specified in 'Placing the food containers in appliances of size X.10' or 'Placing the food containers in appliances of size X.20'.

4.3.8 Filling, inserting and removing the smoker drawer (only applies to ConvoSmoke)

For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Prior knowledge required

You need to know these operations

- Opening and closing the appliance door safely

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Smoker material

Always use as smoker material only briquettes made of hardwood chips intended for this purpose.

The manufacturer recommends using the brand "BRADLEY FLAVOUR BISQUETTES" as smoker pucks, which you can obtain online (<http://www.bradleysmoker.co.uk>) or from relevant dealers.

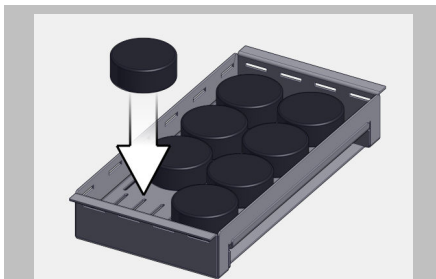
Smoker materials such as loose saw dust, loose wood shavings, loose wood chips or wooden slats must NOT be used.

Requirements

- The cooking chamber has cooled down to ambient temperature after its last use.
or:
While a cooking profile is running, the software prompts you to insert the smoker drawer. In this case, the software automatically runs 'cool down' to cool the cooking chamber before prompting to insert the smoker drawer.
- The smoker heater is fitted in the cooking chamber.
- The racks are fitted and secured.
- The case, including smoker grille and lid to the smoker drawer, have been cleaned and dried properly.

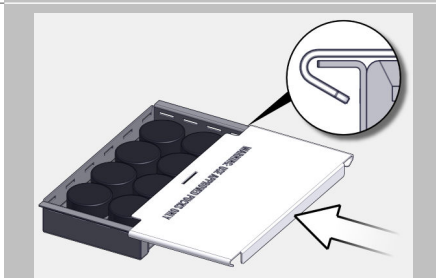
Filling the smoker drawer

1.



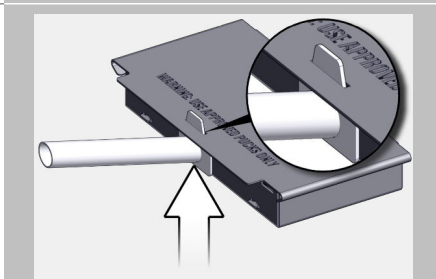
To fill the smoker drawer, place up to eight smoker pucks on the smoker grille in the smoker drawer.

2.



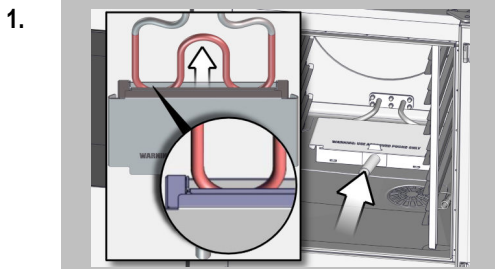
Slide the lid from the rear onto the smoker drawer as far as it will go. Make sure you guide the lip on the case in the folded edge of the lid.

3.

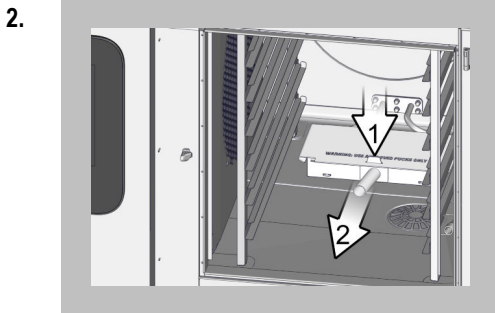


Fit the handle on the front of the smoker drawer.

Inserting the smoker drawer



Hold the filled smoker drawer by the handle and slide the smoker drawer onto the smoker heater in the cooking chamber as far as it will go. Make sure that the heating coil is guided into the slot for the smoker heater on the smoker drawer.



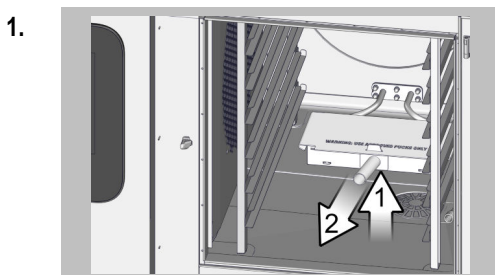
⚠ WARNING

Risk of burns from high temperatures inside the cooking chamber, on the inside of the appliance door and on the smoker drawer

- Wear personal protective equipment.
- After inserting the smoker drawer, take the smoker-drawer handle out of the cooking chamber so that the smoker drawer can be taken out again using a cool handle.

Detach the handle from the smoker drawer.

Removing the smoker drawer



Fit the handle on the smoker drawer and pull the smoker drawer down from the smoker heater.

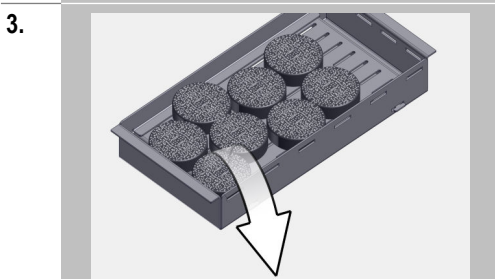


⚠ WARNING

Risk of burns or fire from flying sparks

- Do not remove the lid from the smoker drawer until the smoker drawer has cooled down completely in a fireproof location sheltered from the wind. Always keep the lid on the smoker drawer during smoking.
- Always leave the smoker-material ashes to cool before disposal.

Leave the smoker drawer to cool down completely outside the cooking chamber in a fireproof location sheltered from the wind.



Empty the ashes of the smoker pucks from the smoker drawer and clean all the parts in the smoker drawer thoroughly.

5 Cleaning procedures

5.1 Basic principles for cleaning the combi oven

5.1.1 Cleaning method

Cleaning method

Cleaning method	Description	Criteria for use
Oven cleaning without using cleaning agents	<ul style="list-style-type: none"> A fully automatic process in which the temperature and program length are software-controlled. The cooking chamber is rinsed solely with water without using cleaning agents 	<ul style="list-style-type: none"> To remove very light soiling or odours between separate cooking operations To remove dust, for instance, from the intensively cleaned combi oven after a prolonged period out of use
Fully automatic oven cleaning using connected canisters (ConvoClean for easyDial or ConvoClean+ for easyTouch)	<ul style="list-style-type: none"> A fully automatic process in which the temperature, program length, use of cleaning agents and rinsing are software-controlled. The cleaning agents are dispensed automatically by the software into the cooking chamber from connected canisters or are added to the cooking chamber by the user from single-measure dispensing bottles after prompting by the software 	<ul style="list-style-type: none"> Daily cleaning after all cooking operations are finished for the day Before putting the combi oven into operation for the first time, to clean the cooking chamber of all dirt accumulated during transportation, setting-up and installation. After servicing work on the combi oven to remove all dirt from the cooking chamber
Semi-automatic oven cleaning	<ul style="list-style-type: none"> A semi-automatic process in which the temperature and program length of individual wash cycles are software-controlled. The cleaning agents are sprayed into the cooking chamber by hand. The cooking chamber is rinsed out manually using the hand shower or alternatively wiped out thoroughly using plenty of water and a soft cloth 	<ul style="list-style-type: none"> Daily cleaning after all cooking operations are finished for the day As an extra cleaning process after fully automatic oven cleaning if some of the dirt still remains Before putting the combi oven into operation for the first time, to clean the cooking chamber of all dirt accumulated during transportation, setting-up and installation. After servicing work on the combi oven to remove all dirt from the cooking chamber
Oven cleaning only using rinse aid from connected canister or by single-measure dispensing	<ul style="list-style-type: none"> Only for easyTouch: ConvoCare cleaning profile A fully automatic process in which the temperature, program length, use of rinse aid and rinsing are software-controlled. The rinse aid is either dispensed automatically into the cooking chamber from connected canisters or is added to the cooking chamber by the user from single-measure dispensing bottles after prompting by the software. 	<ul style="list-style-type: none"> As an extra cleaning process after fully automatic or semi-automatic oven cleaning if some of the dirt still remains If there is a white deposit or dark discoloration in the cooking chamber
Oven cleaning by hand	<ul style="list-style-type: none"> An entirely manual process without software support <ul style="list-style-type: none"> The cooking chamber is not heated The user controls how long the cleaning agents are left to act. The cleaning agents are sprayed into the cooking chamber by hand. The cooking chamber is rinsed out manually using the hand shower or alternatively wiped out thoroughly using plenty of water and a soft cloth 	<ul style="list-style-type: none"> To remove dirt or odours between separate cooking operations after the cooking chamber has cooled down As an extra cleaning process after fully automatic or semi-automatic oven cleaning if some of the dirt still remains For cleaning specific areas of the cooking chamber such as the oven drain If there is a white deposit or dark discoloration in the cooking chamber

Visual check for no residues after cleaning

After completion of any of the specified cleaning methods, always carry out a visual inspection to check that no residues have been left by the cleaning process.

5.1.2 Cleaning agent delivery for fully automatic cleaning processes

Cleaning agent delivery variants

The type of cleaning agent delivery method for the combi oven's fully automatic cleaning processes is determined by a setting in the software. This software setting defines whether it is possible or NOT possible to deliver cleaning agent from single-measure dispensing bottles. A qualified service engineer from an authorized service company can change this setting at any time.

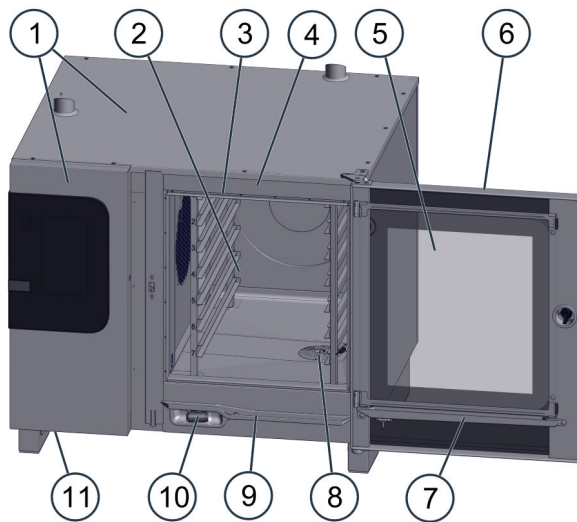
The following applies to the cleaning agent delivery for fully automatic cleaning processes depending on the setting:

	Single-measure dispensing bottle software setting ON	Single-measure dispensing bottle software setting OFF
Fully automatic cleaning processes in general	<ul style="list-style-type: none"> ▪ Cleaning agent will be delivered exclusively via single-measure dispensing bottles. ▪ Even if there are connected canisters, NO cleaning agent or rinse aid will be drawn from the canisters. 	<ul style="list-style-type: none"> ▪ Canisters with cleaning agent and rinse aid must be connected to the combi oven. <p>On easyDial only:</p> <ul style="list-style-type: none"> ▪ It will NOT be possible to instead deliver cleaning agents or rinse aid from single-measure dispensing bottles.
Fully automatic oven cleaning (ConvoClean for easyDial or ConvoClean+ for easyTouch)	At certain times in the cleaning process, the user will be prompted by the software to put one or more single-measure dispensing bottles with cleaning agent or rinse aid in the cooking chamber.	<ul style="list-style-type: none"> ▪ The software will control how much cleaning agent and rinse aid are dispensed and delivered fully automatically into the cooking chamber from the connected canisters. <p>Only for easyTouch:</p> <ul style="list-style-type: none"> ▪ It will NOT be possible to instead deliver cleaning agents or rinse aid from single-measure dispensing bottles.
Oven cleaning using only ConvoCare rinse aid	<ul style="list-style-type: none"> ▪ Only for easyTouch: ConvoCare cleaning profile ▪ The software will only offer this cleaning profile for the single-measure dispensing bottle variant. The user will be prompted by the software to put single-measure dispensing bottles with rinse aid in the cooking chamber. 	<ul style="list-style-type: none"> ▪ The software will offer this cleaning profile for both the canister variant and the single-measure dispensing bottle variant. ▪ For the canister variant, the software will control how much rinse aid is dispensed and delivered fully automatically into the cooking chamber from the connected canisters. ▪ For the single-measure dispensing bottle variant, the user will be prompted by the software to put single-measure dispensing bottles with rinse aid in the cooking chamber.
Oven cleaning without using cleaning agents	This cleaning profile is not influenced by the software setting.	This cleaning profile is not influenced by the software setting.

5.1.3 Cleaning instructions

Overview

The following illustration shows a size 6.10 electric combi oven as representative of all table-top units:



Item	Name
1	Outside of appliance case
2	Cooking chamber
3	Camera only with the ConvoSense assistance system (not pictured)
4	Hygienic plug-in gasket
5	Triple glass door
6	Appliance door
7	Door drip tray
8	Oven drain with filter
9	Appliance drip tray
10	Recoil hand shower
11	Fan grille

Daily cleaning tasks

More frequent cleaning may be necessary depending on the degree of soiling.

What must be cleaned?	Procedure	Cleaning agents
Cooking chamber	'How to perform semi-automatic oven cleaning' on page 68	ConvoClean new or forte
	'How to perform fully automatic oven cleaning using connected canisters' on page 61	ConvoClean new or forte and ConvoCare
	'How to perform fully automatic oven cleaning using single-measure dispensing' on page 62	ConvoClean new S or forte S and ConvoCare S
Recoil hand shower	Rinse thoroughly at least once with water	-
Oven drain	<ul style="list-style-type: none"> ▪ Remove any residues ▪ Rinse out to prevent blockage ▪ Spray cleaning agent into the drain and rinse with water 	<ul style="list-style-type: none"> ▪ With a water jet ▪ ConvoClean new or forte
Hygienic plug-in gasket around appliance door	<ul style="list-style-type: none"> ▪ Wipe all around by hand with a soft cloth and cleaning agent ▪ Wipe off thoroughly with a soft cloth and clean water ▪ Dry with a soft cloth ▪ To let the hygienic plug-in gasket dry, leave the appliance door ajar (do not shut it tight) 	Common household detergent

What must be cleaned?	Procedure	Cleaning agents
Outside of appliance case including control panel exterior	Clean by hand with a soft cloth Rules to be observed: <ul style="list-style-type: none"> Never clean the outer case of the appliance with a water jet or water spray. Disconnect the appliance from the power supply when cleaning the outside of the appliance 	Common household detergent / glass cleaner
Outside of camera (only for ConvoSense)	Clean by hand with a soft cloth	Common household detergent
Containers, baking trays, shelf grills and other accessories used for cooking	<ul style="list-style-type: none"> Clean by hand using a soft, non-abrasive sponge Rinse off after with water 	Common household detergent
Smoker drawer (only for ConvoSmoke)	<ul style="list-style-type: none"> Clean manually with a brush with soft bristles Rinse off after with water 	Common household detergent
Check the cooking chamber daily for signs of a white deposit or dark discoloration <ul style="list-style-type: none"> Clean only when needed 	<ul style="list-style-type: none"> By hand: <ul style="list-style-type: none"> Spray on cleaner when oven is cold Leave to work for 10 minutes Polish with a soft, non-abrasive sponge Rinse out or <ul style="list-style-type: none"> Refer to 'How to perform oven cleaning using only rinse aid with the ConvoCare cleaning profile (only available with easyTouch)' on page 66 	ConvoCare
Grease collecting canister (for ConvoGrill only)	'Emptying and cleaning the grease collecting canister' on page 78	Common household detergent

Weekly cleaning tasks

What must be cleaned?	Procedure	Cleaning agents
Inside of triple glass door and LED strip	'How to clean the inner panes and LED strip on the triple glass door' on page 71	Common household detergent / glass cleaner
Cooking chamber behind suction panel	'How to clean the cooking chamber behind the suction panel' on page 70	ConvoClean new or forte
Appliance door, door drip tray and appliance drip tray	<ul style="list-style-type: none"> Clean by hand using a soft cloth and cleaning agent Wipe off thoroughly with a soft cloth and clean water Dry with a soft cloth 	Common household detergent
Fan grille, left side of oven floor	Clean by hand with a damp cloth	Common household detergent
Stand (optional)	Clean by hand with a soft cloth	Standard household stainless steel cleaner

Monthly cleaning tasks

What must be cleaned?	Procedure	Cleaning agents
Intensive cleaning of hygienic plug-in gasket	'How to perform intensive cleaning of the hygienic plug-in gasket' on page 72	Common household detergent

Additional stipulated cleaning tasks

The following cleaning tasks are stipulated in addition to the regular cleaning tasks:

- The appliance must be cleaned before first use.
- The appliance must be cleaned before and after any periods out of use.
- The appliance must be cleaned after any servicing work.

5.1.4 Cleaning agents

Cleaning agents

Use solely the cleaning agents specified here to clean the combi oven and its accessories.

Product	Use	Container
ConvoClean new for light soiling ▪ Not intended for cleaning containers, baking trays, shelf grills or other accessories	Oven cleaning <ul style="list-style-type: none"> ▪ By hand ▪ Semi-automatic 	Spray bottle
	Fully automatic oven cleaning	Cleaning-fluid canisters located under the combi oven and connected to the cleaning system
ConvoClean forte for normal to heavy soiling ▪ Not intended for cleaning containers, baking trays, shelf grills or other accessories	Oven cleaning <ul style="list-style-type: none"> ▪ By hand ▪ Semi-automatic 	Spray bottle
	Fully automatic oven cleaning	Cleaning-fluid canisters located under the combi oven and connected to the cleaning system
ConvoCare K (concentrate)	For mixing a ready-to-use ConvoCare solution in the specified mixture ratio	-
ConvoCare (ready-to-use) Rinse aid in the specified mixing ratio ▪ Not intended for cleaning containers, baking trays, shelf grills or other accessories	<ul style="list-style-type: none"> ▪ Fully automatic oven cleaning ▪ Oven cleaning using rinse aid only (only available with the easyTouch ConvoCare cleaning profile) 	Cleaning-fluid canisters located under the combi oven and connected to the cleaning system
	Manual aftercare of cooking chamber interior	Spray bottle
ConvoClean new S for light soiling	Fully automatic oven cleaning	125 ml single-measure dispensing bottle
ConvoClean forte S for normal to heavy soiling	Fully automatic oven cleaning	125 ml single-measure dispensing bottle
ConvoCare S	<ul style="list-style-type: none"> ▪ Fully automatic oven cleaning ▪ Oven cleaning using rinse aid only (only available with the easyTouch ConvoCare cleaning profile) 	125 ml single-measure dispensing bottle
Common household glass cleaner	<ul style="list-style-type: none"> ▪ Cleaning the operating panel ▪ Cleaning the triple glass door 	-
Common household detergent: mild on skin, alkali-free, pH-neutral and odourless	<ul style="list-style-type: none"> ▪ Cleaning the outside of the appliance case including operating panel outside ▪ Cleaning components and fittings according to relevant instructions ▪ Cleaning containers, baking trays, shelf grills and other accessories used for cooking 	-
Standard household stainless steel cleaner	Cleaning the stand (optional)	-

Using cleaning agents

You must wear personal protective equipment when using certain cleaning agents.

Follow the instructions given in the chapter 'Personal protective equipment' on page 29 and the current EC safety datasheets pertaining to the ConvoClean forte, ConvoClean new, ConvoCare K (concentrate), ConvoClean forte S, ConvoClean new S and ConvoCare S cleaning agents.

Personnel must be trained regularly by the owner of the combi oven.

5.1.5 Preparing the cleaning agents

Preparing the cleaning agents

Preparation form	Handling / Usage	Cleaning agents
Spray bottle	<ul style="list-style-type: none"> ▪ Never leave the spray bottle unused under pressure for prolonged periods. Open the pump head slowly to release the pressurized air. ▪ Rinse out the spray bottle weekly. ▪ Rinse out the nozzle, nozzle extension and nozzle pipe after each use. ▪ Do not store the spray bottles containing cleaning agents in the immediate vicinity of the combi oven but keep in dedicated storage areas away from food. 	<ul style="list-style-type: none"> ▪ ConvoClean new ▪ ConvoClean forte ▪ ConvoCare
Canister	<ul style="list-style-type: none"> ▪ Connect the canisters containing the cleaning agents to the combi oven cleaning system. ▪ Before every fully automatic oven cleaning program, check that there is enough cleaning agent in each canister. ▪ Do not store the spare canisters containing cleaning agents in the immediate vicinity of the combi oven but keep in dedicated storage areas away from food. 	<ul style="list-style-type: none"> ▪ ConvoClean new ▪ ConvoClean forte ▪ ConvoCare
125 ml single-measure dispensing bottle	<ul style="list-style-type: none"> ▪ Only use ConvoCare K (concentrate) for mixing the ready-to-use ConvoCare solution (in the specified mixture ratio) in an empty canister. ▪ Do not store canisters containing ConvoCare K in the immediate vicinity of the combi oven but keep in dedicated storage areas away from food. 	<ul style="list-style-type: none"> ▪ ConvoCare K (concentrate)
	<ul style="list-style-type: none"> ▪ Do not take the bottles out of the storage box in which they were supplied until just before using the cleaning agent. ▪ Do not screw the cap onto the bottle until just before using the cleaning agent. ▪ After rinsing out with water and replacing the cap, place the empty bottle in the recycling. ▪ Always store spare bottles containing cleaning agent in the box they were supplied in. Do not store the boxes containing the cleaning agents in the immediate vicinity of the combi oven but keep them in dedicated storage areas away from food. 	<ul style="list-style-type: none"> ▪ ConvoClean new S ▪ ConvoClean forte S ▪ ConvoCare S

5.2 Instructions on how to proceed with fully automatic cleaning processes

5.2.1 How to perform fully automatic cooking chamber cleaning using connected canisters

For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely 41
- Replacing the rinse aid and cleaning agent canisters 78



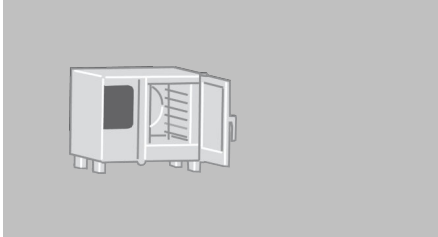
Handling canisters


- Make sure that the canisters are in the intended position

Requirements

- You are sufficiently familiar with using the software to be able to select and run different cleaning profiles; please refer to the Operating instructions for the combi oven.
- The appliance and fittings or accessories being used show no signs of damage.
- The installed electrical power cables, water supply pipes and pipes for wastewater show no signs of damage, are fixed securely, are not leaking from any point and appear safe and in working order on visual inspection.
- No food has been left in the cooking chamber. There are no foreign objects in the cooking chamber.
- All containers, baking trays, shelf grills and any other accessories have been removed from the cooking chamber.
- The oven drain is not blocked or clogged with any residues. The filter is fitted in place on the oven drain.
- The inner panes of the appliance door are properly locked.
- The suction panel is properly locked in place.
- The appliance door is closed.
- You have provided the necessary cleaning resources for your cleaning program; see 'Preparing the cleaning agents' on page 60.

How to perform fully automatic cooking chamber cleaning using connected canisters




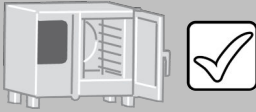
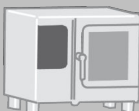
1.  Select the cleaning profile and start the cleaning process.
2.  Follow the prompts displayed by the software.
 - If the oven is being preheated, wait for the process to finish and then proceed with step 4.
 - If the oven is being cooled, proceed with step 3.
3. 

 CAUTION

Risk of scalding from hot steam and vapour

 - Expect to face a larger blast of steam than normal.
 - Make sure that any bystanders step back from the appliance.
 - Open the appliance door slowly and carefully.

Open the appliance door and wait for the process to finish.

4.		<p>Close the appliance door. Result: Cleaning process in progress.</p>
5.		<p>⚠ CAUTION</p> <p>Risk of skin and eye irritation or chemical burns</p> <ul style="list-style-type: none"> Do not open the appliance door during the cleaning operation until prompted by the software. <p>Wait for the cleaning process to finish.</p>
6.		<p>An audible signal is given when the cleaning process is finished. Follow the prompts displayed by the software.</p>
7.		<ul style="list-style-type: none"> Open the appliance door and check the cleaning result. The cooking chamber should look clean and not smell of leftover food or cleaning agents. Check the cooking chamber for any foreign matter that may have entered with the rinse water. Remove any foreign matter. If the cleaning result is not good enough, either clean and rinse the cooking chamber manually or run a cleaning profile again.
8.		<p>Leave the appliance door ajar to let the cooking chamber dry out.</p>

5.2.2 How to perform fully automatic oven cleaning using single-measure dispensing bottles

⚠ For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely 41
- Adding cleaning agent from single-measure dispensing bottles to the cooking chamber 81

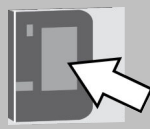


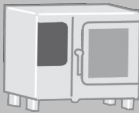


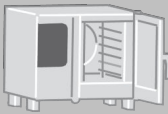
Handling single-measuring dispensing bottles

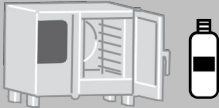








- Take care not to get cleaning agent or rinse aid on the work surface
- Do not place empty single-measure dispensing bottles on the work surface, because the cleaning agent or rinse aid could drip down the outside
- Wear personal protective equipment

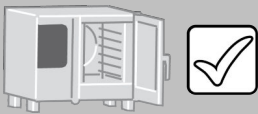

Requirements

- You are sufficiently familiar with using the software to be able to select and run different cleaning profiles; please refer to the Operating instructions for the combi oven.
- The appliance and fittings or accessories being used show no signs of damage.
- The installed electrical power cables, water supply pipes and pipes for wastewater show no signs of damage, are fixed securely, are not leaking from any point and appear safe and in working order on visual inspection.
- No food has been left in the cooking chamber. There are no foreign objects in the cooking chamber.
- All containers, baking trays, shelf grills and any other accessories have been removed from the cooking chamber.
- The oven drain is not blocked or clogged with any residues. The filter is fitted in place on the oven drain.
- The inner panes of the appliance door are properly locked.
- The suction panel is properly locked in place.
- The appliance door is closed.
- You have provided the necessary cleaning resources for your cleaning program; see 'Preparing the cleaning agents' on page 60.

How to perform fully automatic oven cleaning using single-measure dispensing

1.		Select the cleaning profile and start the cleaning process.
2.		<p>On easyDial only: Continue with step 5.</p> <p>Only for easyTouch: Follow the prompts displayed by the software.</p> <ul style="list-style-type: none"> ▪ If the cooking chamber is being preheated, wait for the process to finish and then proceed with step 4. ▪ If the cooking chamber is being cooled, proceed with step 3.
3.		<p>⚠ CAUTION</p> <p>Risk of scalding from hot steam and vapour</p> <ul style="list-style-type: none"> ▪ Expect to face a larger blast of steam than normal. ▪ Make sure that any bystanders step back from the appliance. ▪ Open the appliance door slowly and carefully. <p>Open the appliance door and wait for the process to finish.</p>
4.		<p>Close the appliance door.</p> <p>Result: Cleaning process in progress.</p>
5.		Wait for the soak cycle to finish (about 5 to 10 minutes depending on the cleaning profile).
6.		<ul style="list-style-type: none"> ▪ An audible signal is given when the soak cycle is finished. ▪ You are prompted to add the cleaning agent. ▪ The software displays for you the number of single-measure dispensing bottles required.
7.		Open the appliance door.

<p>8.</p>		<p>⚠ WARNING</p> <p>Risk of chemical burns or irritation to skin, eyes and respiratory system</p> <ul style="list-style-type: none"> Do not let the cleaning agent or rinse aid from single-measure dispensing bottles come into contact with skin, eyes or mucous membranes. During fully automatic oven cleaning, open the appliance door ONLY after being prompted by the software. Wear personal protective equipment. <p>Add the cleaning agent from the single-measure dispensing bottles to the cooking chamber.</p>
<p>9.</p>		<p>Close the appliance door.</p>
<p>10.</p>		<p>Wait for the wash cycle to finish (about 30 to 60 minutes depending on the cleaning profile).</p>
		<p>Only for easyTouch: If the 'Express' cleaning program has been selected in the cleaning profile, skip steps 11 to 15 of these instructions.</p>
<p>11.</p>		<ul style="list-style-type: none"> An audible signal is given when the wash cycle is finished. You are prompted to add the rinse aid. The software displays for you the number of single-measure dispensing bottles required. <p>In exceptional cases, you may be able to skip this step of adding rinse aid depending on the water hardness and the amount of limescale in the appliance.</p>
<p>12.</p>		<p>Open the appliance door.</p>
<p>13.</p>		<p>Add the rinse aid from the single-measure dispensing bottles to the cooking chamber.</p>
<p>14.</p>		<p>Close the appliance door.</p>
<p>15.</p>		<p>Wait for the final wash cycle to finish (about 20 to 30 minutes depending on the cleaning profile).</p>
<p>16.</p>		<ul style="list-style-type: none"> An audible signal is given when the final wash cycle is finished. Follow the prompts displayed by the software.

<p>17.</p>		<ul style="list-style-type: none"> ▪ Open the appliance door and check the cleaning result. The cooking chamber should look clean and not smell of leftover food or cleaning agents. ▪ Check the cooking chamber for any foreign matter that may have entered with the rinse water. Remove any foreign matter. ▪ If the cleaning result is not good enough, either clean and rinse the cooking chamber manually or run a cleaning profile again.
<p>18.</p>		<p>Leave the appliance door ajar to let the cooking chamber dry out.</p>

5.2.3 How to clean the cooking chamber without using cleaning agents

For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Prior knowledge required

You need to know these operations:






- Opening and closing the appliance door safely

41

Requirements

- You are sufficiently familiar with using the software to be able to select and run different cleaning profiles; please refer to the Operating instructions for the combi oven.
- No food has been left in the cooking chamber. There are no foreign objects in the cooking chamber.
- The oven drain is not blocked or clogged with any residues. The filter is fitted in place on the oven drain.
- The inner panes of the appliance door are properly locked.
- The suction panel is properly locked in place.
- The appliance door is closed.

How to clean the cooking chamber without using cleaning agents

<p>1.</p>		<p>Select the cleaning profile and start the cleaning process.</p>
<p>2.</p>		<p>Wait for the cleaning process to finish.</p>
<p>3.</p>		<p>An audible signal is given when the cleaning process is finished. Follow the prompts displayed by the software.</p>
<p>4.</p>		<ul style="list-style-type: none"> ▪ Open the appliance door and check whether the expected cleaning result has been achieved. ▪ Check the cooking chamber for any foreign matter that may have entered with the rinse water. Remove any foreign matter. ▪ If necessary, either clean and rinse the cooking chamber manually or run another cleaning profile.
<p>5.</p>		<p>Leave the appliance door ajar to let the cooking chamber dry out.</p>

5.2.4 How to perform oven cleaning using only rinse aid from connected canisters (easyTouch only)

For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely 41
- Replacing the rinse aid and cleaning agent canisters 78

Requirements

- You are sufficiently familiar with using the software to be able to select and run different cleaning profiles; please refer to the Operating instructions for the combi oven.
- The appliance and fittings or accessories being used show no signs of damage.
- The installed electrical power cables, water supply pipes and pipes for wastewater show no signs of damage, are fixed securely, are not leaking from any point and appear safe and in working order on visual inspection.
- No food has been left in the cooking chamber. There are no foreign objects in the cooking chamber.
- All containers, baking trays, shelf grills and any other accessories have been removed from the cooking chamber.
- The oven drain is not blocked or clogged with any residues. The filter is fitted in place on the oven drain.
- The inner panes of the appliance door are properly locked.
- The suction panel is properly locked in place.
- The appliance door is closed.
- You have provided the necessary cleaning resources for your cleaning program; see 'Preparing the cleaning agents' on page 60.

How to perform cooking chamber cleaning using only rinse aid from connected canisters

The cleaning workflow for the ConvoCare cleaning profile using connected canisters is identical to the cleaning workflow described under 'How to perform fully automatic oven cleaning using connected canisters' on page 61.

5.2.5 How to perform oven cleaning using only rinse aid from single-measure dispensing bottles (easyTouch only)

For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Prior knowledge required









You need to know these operations:

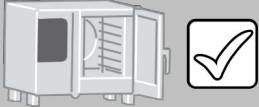

- Opening and closing the appliance door safely 41
- Adding cleaning agent from single-measure dispensing bottles to the cooking chamber 81

Requirements

- You are sufficiently familiar with using the software to be able to select and run different cleaning profiles; please refer to the Operating instructions for the combi oven.
- The appliance and fittings or accessories being used show no signs of damage.
- The installed electrical power cables, water supply pipes and pipes for wastewater show no signs of damage, are fixed securely, are not leaking from any point and appear safe and in working order on visual inspection.
- No food has been left in the cooking chamber. There are no foreign objects in the cooking chamber.
- All containers, baking trays, shelf grills and any other accessories have been removed from the cooking chamber.
- The oven drain is not blocked or clogged with any residues. The filter is fitted in place on the oven drain.
- The inner panes of the appliance door are properly locked.
- The suction panel is properly locked in place.
- The appliance door is closed.
- You have provided the necessary cleaning resources for your cleaning program; see 'Preparing the cleaning agents' on page 60.

How to perform oven cleaning using only rinse aid

1.		Select the ConvoCare S cleaning profile with single-measure dispensing and start the cleaning process.
2.		Wait for the first wash cycle to finish (about 10 minutes).
3.		<ul style="list-style-type: none"> ▪ An audible signal is given when the first wash cycle is finished. ▪ You are prompted to add the rinse aid. ▪ The software displays for you the number of single-measure dispensing bottles required.
4.		Open the appliance door.
5.		Add the rinse aid from the single-measure dispensing bottles to the cooking chamber.
6.		Close the appliance door.
7.		Wait for the last wash cycle to finish (about 10 minutes).
8.		<ul style="list-style-type: none"> ▪ An audible signal is given when the final wash cycle is finished. ▪ Follow the prompts displayed by the software.

9.		<ul style="list-style-type: none"> ▪ Open the appliance door and check the cleaning result. The cooking chamber should look clean and not smell of leftover food or cleaning agents. ▪ Check the cooking chamber for any foreign matter that may have entered with the rinse water. Remove any foreign matter. ▪ If the cleaning result is not good enough, either clean and rinse the cooking chamber manually or run a cleaning profile again.
10.		<p>Leave the appliance door ajar to let the cooking chamber dry out.</p>

5.3 Instructions on how to proceed with user-assisted cleaning processes

5.3.1 How to perform semi-automatic cooking chamber cleaning

For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Prior knowledge required

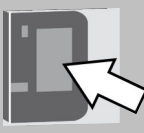


You need to know these operations:

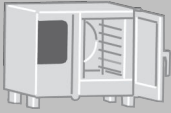
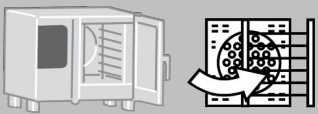
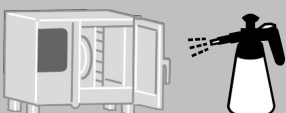






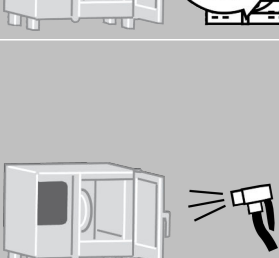

- Opening and closing the appliance door safely 41
- Releasing and securing the suction panel 72

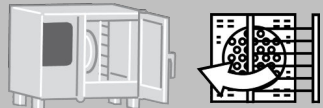

Requirements

- You are sufficiently familiar with using the software to be able to select and run different cleaning profiles; please refer to the Operating instructions for the combi oven.
- No food has been left in the cooking chamber. There are no foreign objects in the cooking chamber.
- All containers, baking trays, shelf grills and any other accessories have been removed from the cooking chamber.
- The oven drain is not blocked or clogged with any residues. The filter is fitted in place on the oven drain.
- The inner panes of the appliance door are properly locked.
- The suction panel is properly locked in place.
- The appliance door is closed.
- The hand shower (optional) has been thoroughly rinsed.
- You have provided the necessary cleaning resources for your cleaning program; see 'Preparing the cleaning agents' on page 60.

How to perform semi-automatic cooking chamber cleaning

1.		<p>Select the cleaning profile and start the cleaning process.</p>
2.		<p>Wait for the soak cycle to finish (about 10 minutes).</p>
3.		<p>An audible signal is given when the soak cycle is finished. You are prompted to spray in the cleaning agent.</p>

4.		Open the appliance door.
5.		Hinge the rack and suction panel outwards into the cooking chamber.
6.		Use the spray bottle to spray cleaning agent around the cooking chamber, the suction panel and the area behind the suction panel, the rack and the oven drain.
7.		Clip the suction panel and rack back into place.
8.		Close the appliance door.
9.		Wait for the wash cycle to finish (about 10 minutes).
10.		An audible signal is given when the wash cycle is finished. You are prompted to rinse off the cooking chamber.
11.		Open the appliance door.
12.		Hinge the rack and suction panel outwards again into the cooking chamber.
13.		<p>⚠ WARNING</p> <p>Risk of food contamination from cleaning agent or rinse aid resulting from inadequate rinsing</p> <ul style="list-style-type: none"> ▪ If the appliance does not have a hand shower, use an external water spray instead of the hand shower or wipe down the cooking chamber, fittings and the area behind the suction panel thoroughly with plenty of water and a soft cloth. <p>Use a water spray to rinse out thoroughly the area behind the suction panel, the suction panel, the rack, the entire cooking chamber and the oven drain.</p>
14.		Check the cleaning result. The cooking chamber should look clean and not smell of leftover food or cleaning agents. If the cleaning result is not good enough, either clean and rinse the cooking chamber manually or run a cleaning profile again.

15.		Clip the suction panel and rack back into place.
16.		Leave the appliance door ajar to let the cooking chamber dry out.

5.3.2 How to clean the cooking chamber behind the suction panel

For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Prior knowledge required

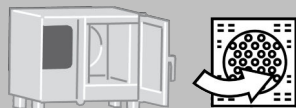
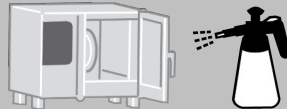



You need to know these operations:

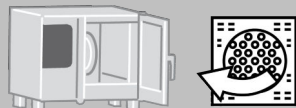

- Opening and closing the appliance door safely 41
- Inserting and removing racks 50
- Releasing and securing the suction panel 72

Requirements

- The appliance is off and entirely without power.
- The cooking chamber has cooled down to < 60 °C after its last use.
- You have the required cleaning agent in the spray bottle available for use; see 'Preparing the cleaning agents on page 60'.
- The oven drain is not blocked or clogged with any residues.
- The left-hand rack has been removed.

How to clean the cooking chamber behind the suction panel

1.		Hinge out the suction panel into the cooking chamber.
2.		Use the spray bottle to spray the cleaning agent onto all sides of the suction panel and onto the area behind the suction panel.
3.		Leave the cleaning agent to work for 10 to 20 minutes.
4.		<div style="border: 1px solid black; padding: 2px; margin-bottom: 5px;"> WARNING</div> <p>Risk of food contamination from cleaning agent or rinse aid resulting from inadequate rinsing</p> <ul style="list-style-type: none"> ▪ If the appliance does not have a hand shower, use an external water spray instead of the hand shower or wipe down the cooking chamber, fittings and the area behind the suction panel thoroughly with plenty of water and a soft cloth. <p>Use a water spray to rinse out thoroughly the suction panel from all sides, the area behind the suction panel, the entire cooking chamber and the oven drain. For heavy soiling, you can repeat the cleaning process.</p>

5.		Secure the suction panel back in place.
6.		Leave the appliance door ajar to let the cooking chamber dry out.

5.3.3 How to clean the inner panes and LED strip on the triple glass door

⚠ For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Prior knowledge required


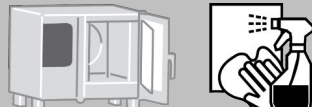
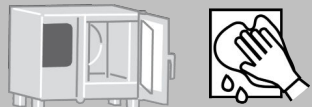


You need to know these operations:

- Opening and closing the appliance door safely 41
- Releasing and locking the inner pane and intermediate pane of the triple glass door 75

Requirements

- The cooking chamber has cooled down to ambient temperature after its last use.
- You have household glass cleaner available as the necessary cleaning product.
- You have several (at least three) soft clean cloths available for use.

How to clean the inner panes and LED strip on the triple glass door

1.		Open the appliance door and hinge off the inner panes of the triple glass door.
2.		Use a soft clean cloth and the cleaning agent to clean both sides of the inner panes and the LED strip of the triple glass door. Take care not to scratch the glass as you clean.
3.		Use a soft clean cloth and the cleaning agent to wipe both sides of the inner panes and the LED strip of the triple glass door clean.
4.		Use a soft clean cloth to dry both sides of the inner panes and the LED strip of the triple glass door.
5.		<ul style="list-style-type: none"> ▪ Hinge the inner panes of the triple glass door back and secure in place. ▪ Exercise caution when performing this action in order to prevent crushing or cutting your hands and fingers.

5.3.4 How to perform intensive cleaning of the hygienic plug-in gasket

⚠ For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Prior knowledge required

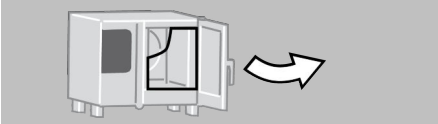



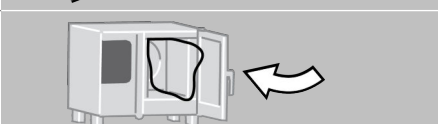

You need to know these operations:

- Opening and closing the appliance door safely 41
- Removing and fitting the hygienic plug-in gasket 74

Requirements

- The cooking chamber has cooled down to < 60 °C after its last use.
- You have household detergent available as the necessary cleaning product.
- You have several (at least three) soft clean cloths available for use.

How to perform intensive cleaning of the hygienic plug-in gasket

1.		Open the appliance door and remove the hygienic plug-in gasket.
2.		Use a soft clean cloth and the cleaning product to clean the hygienic plug-in gasket in a sink.
3.		Use a soft clean cloth and clean water to rinse off the hygienic plug-in gasket in a sink.
4.		Use a soft clean cloth to dry the hygienic plug-in gasket thoroughly.
5.		Refit the hygienic plug-in gasket around the mouth of the cooking chamber.
6.		Leave the appliance door open to let the hygienic plug-in gasket dry off completely.

5.4 Specific Cleaning Instructions

5.4.1 Releasing and securing the suction panel

⚠ For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely
- Inserting and removing racks

41
50

Materials required

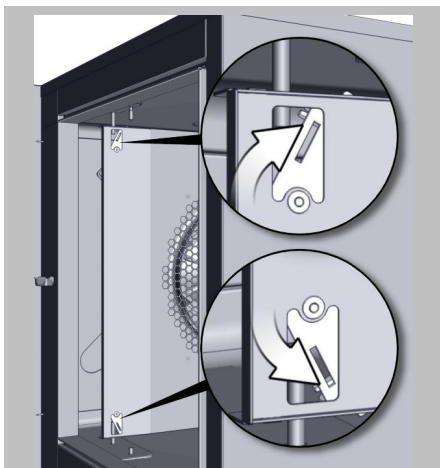
Wide flat-blade screwdriver

Requirements

- The appliance is off and entirely without power.
- The cooking chamber has cooled down to < 60 °C after its last use.
- The left-hand rack has been removed.

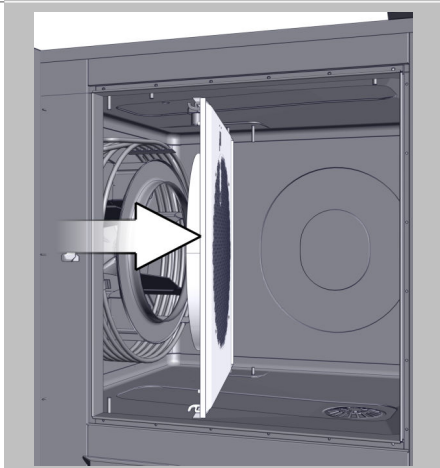
Releasing and hinging out the suction panel

1.



Use the tool to release the fasteners, top and bottom.

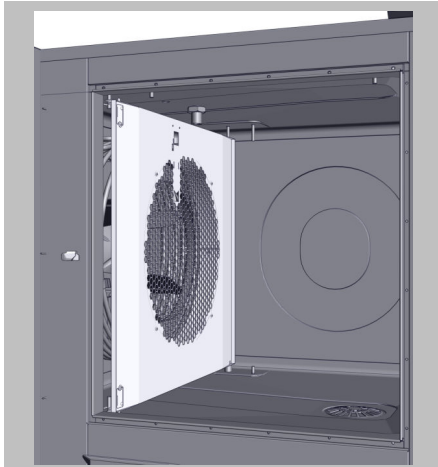
2.



Hinge out the suction panel into the cooking chamber.

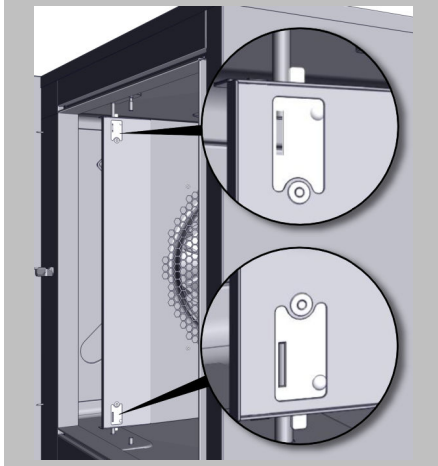
Securing the suction panel

1.



To secure the suction panel, follow the steps in the reverse order that you performed to release it.

2.



Make sure that the top and bottom fasteners are secured in place.

5.4.2 Removing and fitting the hygienic plug-in gasket

⚠ For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely

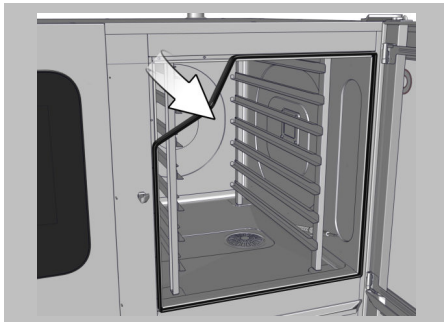
41

Requirements

- The cooking chamber has cooled down to < 60 °C after its last use.
- The appliance door is open.

Removing the hygienic plug-in gasket

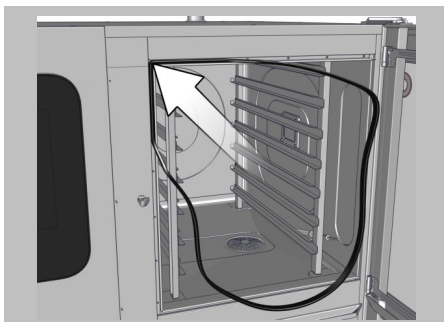
1.



Pull off the hygienic plug-in gasket from around the mouth of the appliance door, starting from the corners.

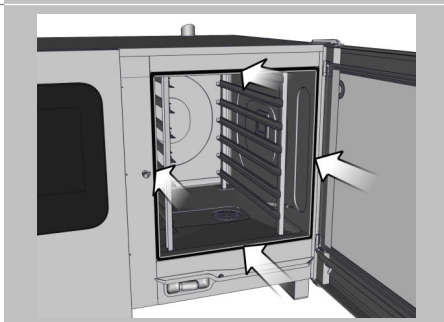
Fitting the hygienic plug-in gasket

1.



Refit the hygienic plug-in gasket first in the four corners, starting from one of the top corners.

2.



Once all the corner sections are fitted, press the hygienic plug-in gasket carefully into the straight sections of the guide. Make sure that the hygienic plug-in gasket is seated tightly against the door and does not contain any kinks or curves.

5.4.3 Releasing and locking the inner pane and intermediate pane of the triple glass door

⚠ For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely

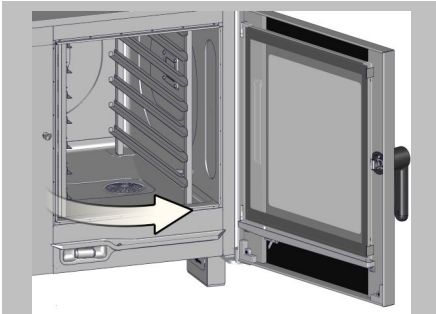
41

Requirements

The cooking chamber has cooled down to a temperature of < 60 °C after its last use.

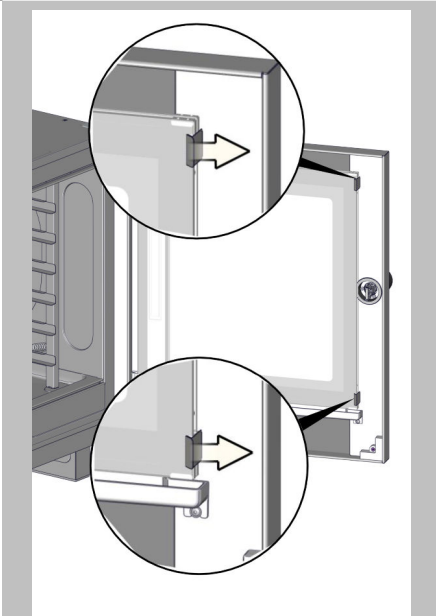
Releasing and hinging out the inner pane and intermediate pane

1.



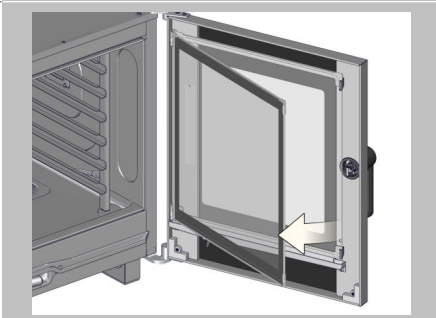
Open the appliance door.

2.

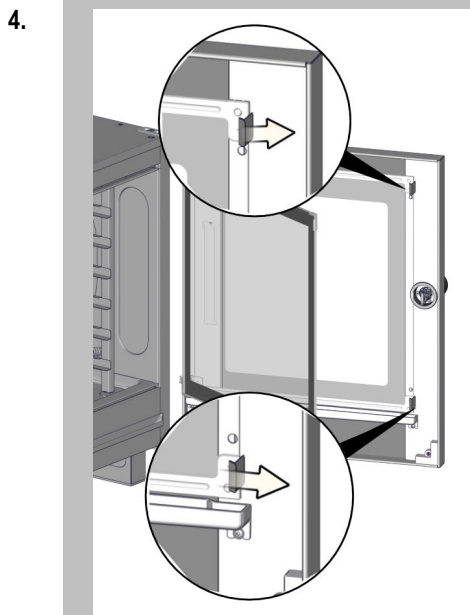


Release the inner pane by pushing the upper right and lower right spring clips to the side.

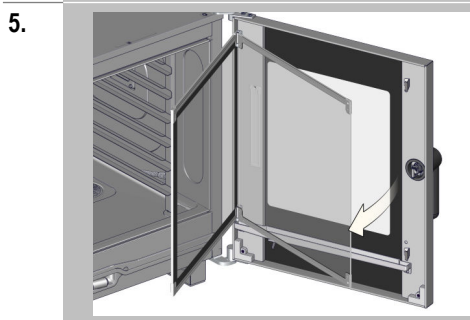
3.



Carefully hinge the inner pane out from the holder.

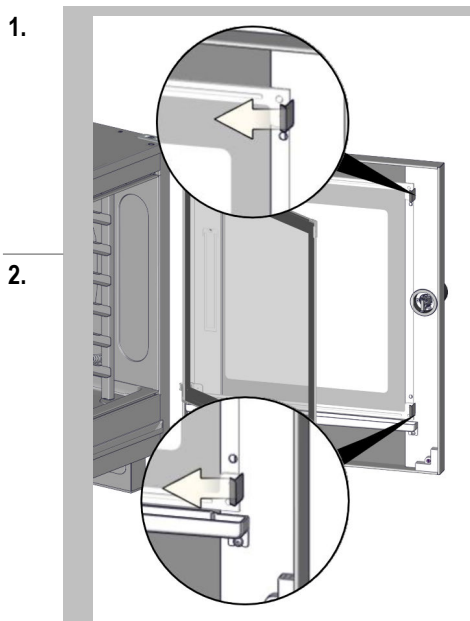


Release the intermediate pane by pushing the upper right and lower right spring clips to the side.



Carefully hinge the intermediate pane out from the holder.

Locking the inner pane and intermediate pane



⚠ WARNING

Risk of hands being pinched

- Be sure to exercise caution when performing this action.
- Wear personal protective equipment.

To fit the interior glass panel, follow the steps for removal in the reverse order.

Check that the spring clips are securing the interior glass panel again correctly at the top left and right, and that the catch on the top right bracket is closed. The appliance door cannot close until this is the case.

5.4.4 Emptying and cleaning the grease collecting canister (only applies to ConvoGrill)

⚠ For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Dealing with extracted grease/used grease

- Used oil and used grease must be disposed of in accordance with national laws and regulations and in accordance with regulations from local disposal companies and authorities.
- Used grease must not be disposed of via the drain into the sewerage system.
- Extracted grease/used grease must not be reused for food processing.
- Collect the used grease in suitable collecting containers and take it to waste recycling.
- Personnel must be trained by the owner of the combi oven.

Materials required

- Large bottle brush
- Common household detergent
- Suitable collecting container for extracted grease (capacity > 10 litres)

Properties of the grease collecting canister

Only the original grease collecting canister supplied must be used, because it is made of a material that meets the requirements for receiving hot fat.

Emptying and cleaning the grease collecting canister

- | | | |
|----|--|---|
| 1. | | Remove the screw cap (1) and attached tube from the grease collecting canister (2). |
| 2. | | Suspend the screw cap (1) and attached tube, with the tube mouth up-permost, from the forked bracket (3). This prevents grease running out onto the floor, making it dirty and slippery. |
| 3. | | Take care when handling the grease collecting canister (2) to avoid grease spilling onto the floor, making it dirty and slippery. This is particularly important when carrying the open grease collecting canister (2) when it is full. |
| 4. | | Pour the extracted grease out of the grease collecting canister (2) into the collecting container for extracted grease. When doing this, empty the grease collecting canister (2) from the side to avoid the grease slopping over. |
| 5. | | Clean the inside of the grease collecting canister (2) using cleaning agent, plenty of hot water and the bottle brush. |
| 6. | | Rinse out the grease collecting canister (2) with water and let it drain well. |
| 7. | | Screw the screw cap (1) and attached tube for the grease removal system back onto the grease collecting canister (2). |
| | | Place the grease collecting canister (2) upright beside the appliance on a flat surface. The surface on which the canister (2) sits must not lie more than 15 cm above the surface supporting the appliance. The user's work area must not be obstructed. |

5.4.5 Replacing the rinse aid and cleaning agent canisters

⚠ For your safety when using the combi oven

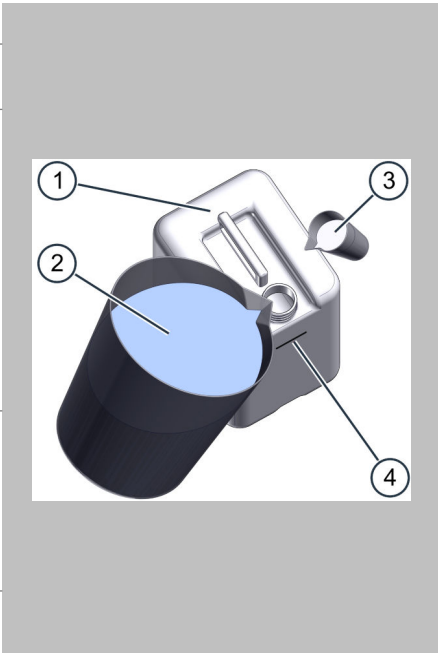
Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Materials required

- One empty canister (10 litres) for the ConvoCare rinse aid
- Enough soft water (approx. 10 litres); (for specification see the 'Water quality' section of the 'Technical data' in the Installation manual)
- ConvoCare K concentrate (0.33 l)
- ConvoClean new or ConvoClean forte replacement canister

Mix up the ConvoCare rinse aid in the canister

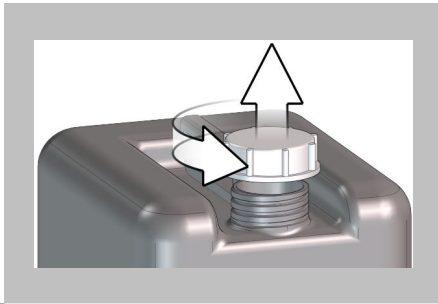
To avoid excessive foaming, follow the procedure below when mixing the ConvoCare K concentrate with soft water to produce the rinse aid:

- | | | |
|----|--|---|
| 1. |  | Open the empty canister (1). |
| 2. | | Fill the canister with soft water (2) until it reaches just below the 10 litre mark (4). |
| 3. | | ⚠ WARNING
Risk of irritation to skin, eyes and respiratory system <ul style="list-style-type: none">▪ Do not let the rinse aid come into contact with skin, eyes or mucous membranes.▪ Do not inhale vapours from the rinse aid.▪ Wear personal protective equipment. |
| 4. | | Then pour 0.33 l of the ConvoCare K concentrate (3) carefully into the canister (1).

Check the fluid level in the canister: <ul style="list-style-type: none">▪ If the level is below the 10 litre mark (4), carefully add the extra amount of soft water (2) required.▪ If the level is above the 10 litre mark (4), the rinse aid is a little less concentrated than specified. You can still use the rinse aid at the lower concentration. |
| 5. | | Replace the cap on the canister and tip it up to mix the liquids together thoroughly. |

Replacing the rinse aid and cleaning agent canisters

1.



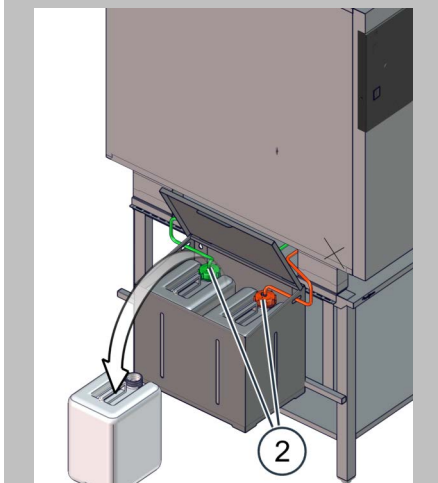
⚠ WARNING

Risk of chemical burns or irritation to skin, eyes and respiratory system

- Do not let the contents of the respective canister come into contact with skin, eyes or mucous membranes.
- Do not inhale escaping vapours.
- Wear personal protective equipment.

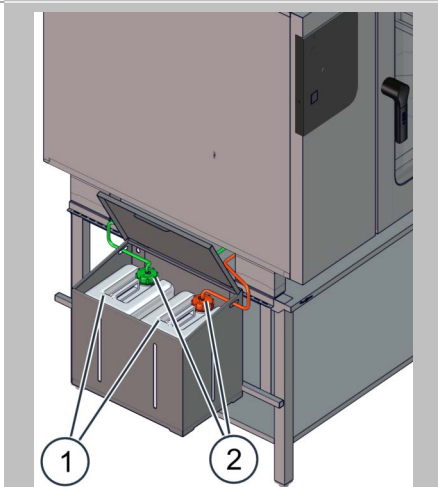
Remove the cap from the new canister.

2.



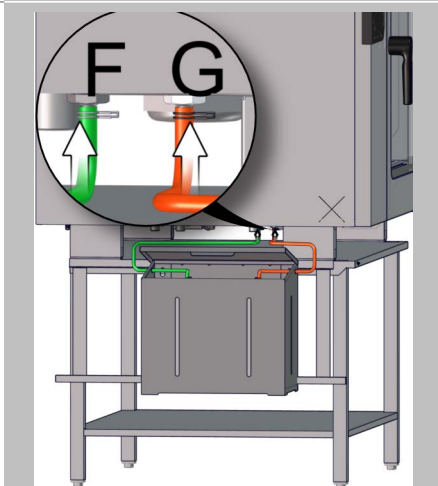
- Identify the canister that is connected to the associated connection at the bottom left side of the appliance by means of the coloured tube.
 - Cleaning agent: red hose, connection G
 - Rinse aid: green hose, connection F
- Unscrew the supply tube (2) plus suction nozzle from the respective canister.
- Remove the empty canister.

3.



- Put the new, filled canister (1) in place.
- Feed the coloured supply tube plus suction nozzle (2) into the full canister (1) and screw it in place.
 - Cleaning agent: red
 - Rinse aid: green
- Make sure that there are no kinks in the tube and that the vent hole on the canister cap is unobstructed.

4.



- Check the position of the canisters:
 - The surface on which the canisters sit must not lie above the level at which the appliance feet meet the appliance case.
 - The surface on which the canisters sit must not lie more than 1 metre below this level.
- Check that you have connected the tube to the correct connector.
 - The rinse aid must be attached to appliance connector F. (The colour green is used throughout.)
 - The cleaning agent must be attached to appliance connector G. (The colour red is used throughout.)

5.4.6 Adding cleaning agent from single-measure dispensing bottles to the cooking chamber

For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Prior knowledge required

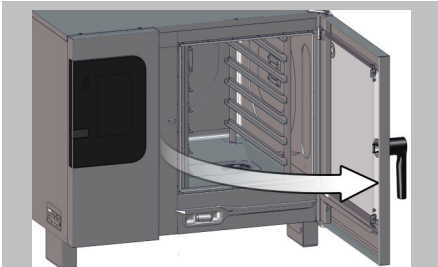
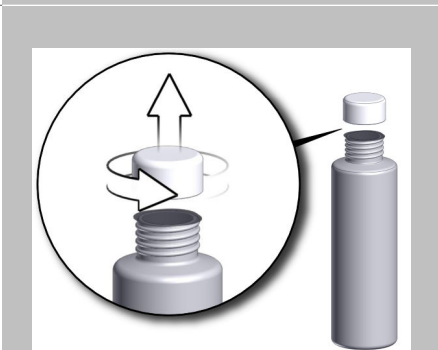
You need to know these operations:


- Opening and closing the appliance door safely 41
- Preparing the cleaning agents 60

Requirements

- You have started a cleaning profile for fully automatic oven cleaning using single-measure dispensing. The software is prompting you to add either cleaning agent or rinse aid from the single-measure dispensing bottles to the cooking chamber.
- You have provided the necessary single-measure dispensing bottles containing cleaning agent and rinse aid for your cleaning program; see 'Preparing the cleaning fluids' on page 60.

Adding cleaning agent from single-measure dispensing bottles to the cooking chamber

1. 
 - Do not open the appliance door until the software prompts you to do so during the fully automatic oven cleaning process.
 - Follow the guidance displayed by the software.
 - Depending on where you are in the cleaning process, pick up a single-measure dispensing bottle containing either cleaning agent or rinse aid.
2. 

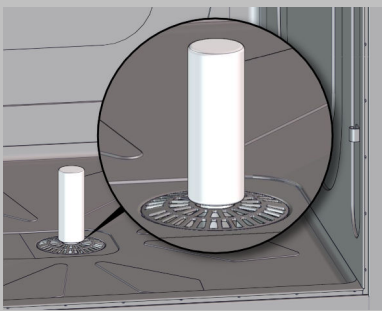
 WARNING

Risk of chemical burns or irritation to skin, eyes and respiratory system

 - Do not let the cleaning agent or rinse aid from single-measure dispensing bottles come into contact with skin, eyes or mucous membranes.
 - During fully automatic oven cleaning, open the appliance door ONLY after being prompted by the software.
 - Wear personal protective equipment.
 - Unscrew the cap from the single-measure dispensing bottle.
 - Take care not to damage the foil seal on the bottle.
3. 

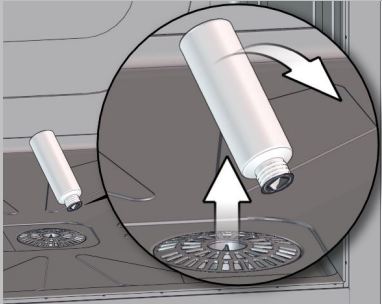
Press the bottle approximately vertically onto the spike in the centre of the oven drain in order to pierce the foil.

4.



- Leave the bottle sitting upright on the spike for about 10 seconds so that the liquid drains out completely.
- Look to check that the fluid has drained out completely. The single-measure dispensing bottle is made of a transparent material so that you can see how much fluid is left inside.
- If necessary, squeeze the rest of the fluid out of the single-measure dispensing bottle while the bottle is still on the spike.

5.

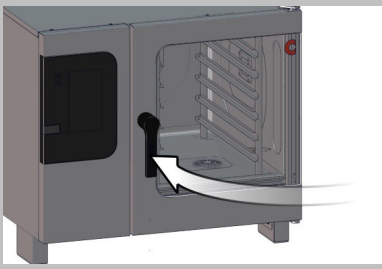


⚠ WARNING

Risk of food contamination from cleaning agent or rinse aid

- Do not place empty single-measure dispensing bottles on the work surface, because the cleaning agent or rinse aid could drip down the outside
- Use plenty of clean water to wipe down all the surfaces outside the cooking chamber on which food will subsequently be prepared and which might have been in contact with cleaning agents or rinse aid.
- Then pull the bottle carefully off the spike.
- Remove the bottle from the cooking chamber.
- Repeat steps 2 to 5 if the software prompts you to add more than one single-measure dispensing bottle of cleaning agent or rinse aid.

6.



Close the appliance door.

6 Servicing procedures

6.1 Basic principles for servicing

6.1.1 Contact customer service

Required information

Please have the following appliance data to hand when contacting our customer service:

- Part number of your appliance (see 'Identifying your combi oven' on page 7)
- Serial number of your appliance (see 'Identifying your combi oven' on page 7)

Contact details for Convotherm Germany

Welbilt Deutschland GmbH
 Talstraße 35
 82436 Eglfing
 Germany

Head office	
Phone	(+49) (0) 8847 67 - 0
Fax	(+49) (0) 8847 414
e-mail	info@convotherm.de
Internet	www.convotherm.com www.welbilt.com
Application support	
Hotline	(+49) (0) 8847 67 - 899
e-mail	convotherm.chefshotline@welbilt.com
Sales	
Phone (appliances/accessories)	(+49) (0) 8847 67 - 890
e-mail (appliances/accessories)	convotherm.order@welbilt.com
Phone (spare parts)	(+49) (0) 8847 67 - 880
e-mail (spare parts)	convotherm.spares@welbilt.com
Customer service	
Technical hotline (office hours)	(+49) (0) 8847 67 - 541
Technical Hotline (outside office hours)	(+49) (0) 175 405 41 09
e-mail	convotherm.service@welbilt.com
Documents download centre (spare-parts lists, circuit diagrams, service manuals, brochures, instructions)	www.convotherm.com/resources www.convotherm.com/Service#Service

Contact details for Welbilt Asia

SEA Region	
Welbilt Asia Pacific	627A Aljunied Road, #05-03 Biztech Centre, Singapore 389842
Phone	+65 6420 0800
e-mail	info.apac@welbilt.com
CHINA	
Welbilt Shanghai	255 Yangzhai Road, Bldg 5, 5A, Changning District, Shanghai, China 200051
Phone	+86 21 61526100
JAPAN	
Welbilt Japan	Hibiya Eisen Building 707, 1-6-3 Yurakucho, Chiyoda-ku, Tokyo 100-0006
Phone	+81 03 6550 8234
Fax	+81 03 6550 8235
INDIA	
Welbilt Foodservice India	3rd Floor, Plot no. 117 , Sector 44. Gurugram -122003 Haryana, India
Phone	+91 124 4763700
e-mail	sales.india@welbilt.com

6.1.2 Warranty information

Warranty information

For warranty information, see the chapter 'Putting into service' in the installation manual.

Further information on the warranty conditions can be found on the Internet at www.convotherm.com

6.1.3 Servicing schedule

Rules for servicing the appliance

The combi oven must be serviced regularly to ensure it can operate safely and reliably. Servicing includes maintenance tasks that can be performed by the user as well as maintenance work that must be carried out by a qualified Service Engineer from an approved customer service office.

Whenever servicing is performed:

- The appliance must be cleaned after any servicing work.

Servicing tasks that the user can perform

What must be serviced?	When?	Parts required
Replacing the hygienic plug-in gasket	If the hygienic plug-in gasket is cracked or greasy	As listed in the spare parts list: 1 hygienic plug-in gasket
Correct operation of core temperature probe and sous-vide sensor	Perform a weekly test in boiling water, checking the reading on the temperature display	-

Service tasks that Customer services must perform

What must be serviced?	How often / When?
General servicing	Annually
Water treatment must be adjusted correctly	If there is a white deposit in the cooking chamber
Boiler descaling	After being prompted by the appliance
Calibration of the optional core temperature probe	Annually

6.2 Troubleshooting**6.2.1 Error codes****Errors and required responses**

The following table lists the errors that you may be able to resolve yourself. If the combi oven continues to display the error after you have tried to resolve it, please contact customer service.

Always contact customer service for help if any error messages appear that are not listed here.

Error no.	Description of error	Required response
E01.x	Low water	Switch on water supply / both water supplies
E02	Temperature in wiring compartment too high	<ul style="list-style-type: none"> ▪ Clean the fan grille located outside at the bottom of the appliance ▪ Clear air intake in base of appliance
E05	no gas	Open the gas shut-off device and restart the appliance
E10	Error from water filter	Replace the water treatment cartridge
E34.0	Boiler pump error	Unplug the appliance for approx. 10 seconds then restart
E58.0	Error from cleaning-agent dispensing pump	<ul style="list-style-type: none"> ▪ Fill canister with the correct cleaning agent and restart the appliance ▪ Repeat as necessary until the tubes are filled with cleaning agent
E59.0	Error from rinse-aid dispensing pump	<ul style="list-style-type: none"> ▪ Fill canister with rinse aid and restart the appliance ▪ Repeat as necessary until the tubes are filled with rinse aid
E81.0	Cooking mode error	Download cooking profile again
E99	Communication lost	Unplug the appliance for approx. 10 seconds then restart
E99.9	Initialization error	Unplug the appliance for approx. 10 seconds then restart

Errors and required responses for ConvoSense

The following table lists the errors that you may be able to resolve yourself when cooking with the ConvoSense assistance system. If the combi oven continues to display the error after you have tried to resolve it, please contact customer service.

Always contact customer service for help if any error messages appear that are not listed here.

Error no.	Description of error	Required response
E40.99.1	Communication error between easyTouch and the ConvoSense module	Unplug the appliance for approx. 2 minutes and restart
E40.99.2	Communication error between easyTouch and cloud server	Check cable connection
E40.99.3	Communication error between ConvoSense module and cloud server	Check cable connection
E40.99.4	Communication error between easyTouch and cloud server	Unplug the appliance for approx. 2 minutes and restart
E40.99.5	Connection to the cloud provider offline	Unplug the appliance for approx. 2 minutes and restart
E40.99.6	WiFi connection lost	Turn off WLAN router and then turn it back on
E42.1.1	Brightness is inadequate for camera	Clean the camera
E42.1.2	Ambient brightness, reflection too high for camera	Avoid reflections
E42.1.3	Camera image not recognizable	Clean the camera
E42.1.4	Camera not functional	Unplug the appliance for approx. 2 minutes and restart
E42.3.0	Camera over-temperature	Close the appliance door and wait until the camera has cooled down

Further information

For further information on error codes and their remedies, 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:



6.2.2 Emergency mode

Operating the combi oven in emergency mode

Your combi oven has an emergency mode that lets you continue to use it when it has a fault that cannot be resolved quickly. This gives you continued but limited use of the appliance even though it has a fault.

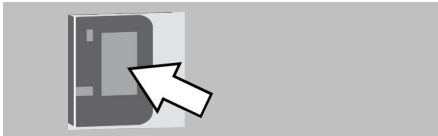
Always notify your customer service office however.

Requirements

- The appliance is in emergency mode.
- An audible signal is given.
- An error code is shown in the display.

Operating the appliance in emergency mode

1.



Confirm the displayed error and start a cooking profile or a cleaning profile that is available.

Limitations

- Cooking times may be longer and uneven cooking may result. So pay particular attention to the cooking operation and the cooked condition of your product.
- Water consumption may increase.
- Fully automatic and semi-automatic oven cleaning may not be possible or only have limited functions available.
- The core temperature probe and the optional sous-vide sensor may not work.
- Only those functions can be selected that will not be impaired by the active fault in question.

Functions available in emergency mode

The following table lists the errors under which the appliance can still work, albeit with limitations, in emergency mode when the error cannot be resolved quickly.

Error no.	E B	E S	G B	G S	Functions available in emergency mode	Limitations / Action
E00.0	x	x	x	x	All functions	Previous fault no longer exists
E01.x	x	x	x	x	<ul style="list-style-type: none"> ▪ Convection at up to 140 °C ▪ Delta-T cooking Convection at up to 140 °C ▪ Cook&Hold Convection at up to 140 °C ▪ Smoker ▪ ecoCooking Convection at up to 140 °C 	<ul style="list-style-type: none"> ▪ No preheating of boiler ▪ Cleaning not possible
E03.x	x	-	x	-	<ul style="list-style-type: none"> ▪ Steam at exactly 100 °C ▪ Smoker 	<ul style="list-style-type: none"> ▪ Longer cooking time ▪ Uneven cooking results possible ▪ Heating element only available for boiler not cooking chamber ▪ Cleaning not possible
E05.1.x E05.3.x	#	#	x	-	<ul style="list-style-type: none"> ▪ Steam at exactly 100 °C ▪ Smoker 	Cleaning not possible
E05.2.x	#	#	x	#	<ul style="list-style-type: none"> ▪ Convection ▪ Delta-T cooking Convection ▪ Cook&Hold Convection ▪ Smoker ▪ Crisp&Tasty ▪ ecoCooking Convection 	<ul style="list-style-type: none"> ▪ No preheating of boiler ▪ Cleaning not possible
E10	x	x	x	x	All functions	-
E21.1	x	-	x	-	<ul style="list-style-type: none"> ▪ Steam at exactly 100 °C ▪ Smoker 	<ul style="list-style-type: none"> ▪ Longer cooking time ▪ Uneven cooking results possible ▪ Heating element only available for boiler not cooking chamber ▪ Cleaning not possible

Error no.	E B	E S	G B	G S	Functions available in emergency mode	Limitations / Action
E21.3	x	x	x	x	<ul style="list-style-type: none"> ▪ Steam at exactly 100 °C ▪ Smoker 	Cleaning not possible
E22.1.x E22.2.x E22.3.x E22.4.x	x	x	x	x	<ul style="list-style-type: none"> ▪ All functions, EXCEPT: <ul style="list-style-type: none"> ▪ Delta-T cooking Steam ▪ Delta-T cooking Combi-steam ▪ Delta-T cooking Convection 	No functions that use the core temperature probe or sous-vide sensor when fewer than two measuring points available
E22.5.x	x	x	x	x	<ul style="list-style-type: none"> ▪ All functions, EXCEPT: <ul style="list-style-type: none"> ▪ Delta-T cooking Steam ▪ Delta-T cooking Combi-steam ▪ Delta-T cooking Convection 	No functions that use the core temperature probe or sous-vide sensor
E23.1 E23.3	x	#	x	#	<ul style="list-style-type: none"> ▪ Convection ▪ Delta-T cooking Convection ▪ Cook&Hold Convection ▪ Smoker ▪ Crisp&Tasty ▪ ecoCooking Convection 	<ul style="list-style-type: none"> ▪ No preheating of boiler ▪ Cleaning not possible
E24.1 E24.3	x	x	x	x	<ul style="list-style-type: none"> ▪ Convection ▪ Delta-T cooking Convection ▪ Cook&Hold Convection ▪ Smoker ▪ Crisp&Tasty ▪ ecoCooking Convection 	Cleaning not possible
E25.1 E25.3	x	x	x	x	<ul style="list-style-type: none"> ▪ Convection at up to 140 °C ▪ Delta-T cooking Convection at up to 140 °C ▪ Cook&Hold Convection at up to 140 °C ▪ Smoker ▪ ecoCooking Convection at up to 140 °C 	<ul style="list-style-type: none"> ▪ Increased water consumption through constant cooling of the collector box ▪ Cleaning not possible
E26.1 E26.3	x	#	x	#	<ul style="list-style-type: none"> ▪ Convection ▪ Delta-T cooking Convection ▪ Cook&Hold Convection ▪ Smoker ▪ Crisp&Tasty ▪ ecoCooking Convection 	<ul style="list-style-type: none"> ▪ No preheating of boiler ▪ Cleaning not possible
E27.1 E27.3 E27.4	x	x	x	x	All functions	-
E28.1.x	x	-	#	#	<ul style="list-style-type: none"> ▪ Steam below 100 °C ▪ Delta-T cooking Steam below 100 °C ▪ Cook&Hold Steam below 100 °C ▪ Manual steaming 	Cleaning not possible
E28.2.1 E28.2.3	x	#	#	#	<ul style="list-style-type: none"> ▪ Convection ▪ Delta-T cooking Convection ▪ Cook&Hold Convection ▪ Smoker ▪ Crisp&Tasty ▪ ecoCooking Convection 	Cleaning not possible
E30.1 E30.3	x	x	x	x	<ul style="list-style-type: none"> ▪ All functions, EXCEPT: <ul style="list-style-type: none"> ▪ Fully automatic oven cleaning 	Only affects the cleaning process
E33.0	x	#	x	#	<ul style="list-style-type: none"> ▪ Convection ▪ Cook&Hold Convection ▪ Smoker ▪ Crisp&Tasty ▪ ecoCooking Convection 	<ul style="list-style-type: none"> ▪ No preheating of boiler ▪ Cleaning not possible

Error no.	E B	E S	G B	G S	Functions available in emergency mode	Limitations / Action
E34.0	x	#	x	#	<ul style="list-style-type: none"> ▪ All functions, EXCEPT: <ul style="list-style-type: none"> ▪ Fully automatic oven cleaning ▪ Semi-automatic oven cleaning 	<ul style="list-style-type: none"> ▪ Boiler not rinsed ▪ Affects the cleaning process
E35.0	x	x	x	x	<ul style="list-style-type: none"> ▪ All functions, EXCEPT: <ul style="list-style-type: none"> ▪ Crisp&Tasty ▪ Fully automatic oven cleaning ▪ Semi-automatic oven cleaning 	Affects the cleaning process and Crisp&Tasty
E58.0	x	x	x	x	All functions	Error only affects fully automatic oven cleaning using connected canisters
E59.0	x	x	x	x	All functions	Error only affects fully automatic oven cleaning using connected canisters
E61.0	x	x	x	x	<ul style="list-style-type: none"> ▪ All functions, EXCEPT: <ul style="list-style-type: none"> ▪ Fully automatic oven cleaning ▪ Semi-automatic oven cleaning 	Only affects the cleaning process
E62.0	x	x	x	x	<ul style="list-style-type: none"> ▪ All functions, EXCEPT: <ul style="list-style-type: none"> ▪ Fully automatic oven cleaning ▪ Semi-automatic oven cleaning 	Only affects the cleaning process
E63.0	#	x	#	x	<ul style="list-style-type: none"> ▪ Convection ▪ Delta-T cooking Convection ▪ Cook&Hold Convection ▪ Smoker ▪ Crisp&Tasty ▪ ecoCooking Convection 	<ul style="list-style-type: none"> ▪ No preheating of boiler ▪ Cleaning not possible
E72.x	x	x	x	x	All functions	-
E73.1	x	x	x	x	All functions	-
E91.x	x	x	x	x	All functions	-
E92.x	x	x	x	x	All functions	-
E200.x	x	x	x	x	All functions	-

x Emergency mode available

- Emergency mode unavailable

This error message does not exist for this type of appliance and therefore this fault does not restrict the use of the available functions (the restrictions listed in the table only apply to the other appliance types).

6.2.3 Problems during use

Problems with the food being cooked

Problem	Possible cause	Required response
Uneven browning	Suction panel not closed correctly	'Releasing and securing the suction panel' on page 72
	Cooking chamber not preheated	Preheat the cooking chamber
	Oven temperature too high	Select a lower oven temperature and extend the cooking time
	Heater has failed completely or part of heater is faulty	Contacting customer service

Problems with the appliance

Problem	Possible cause	Required response
Appliance does not respond to any input for 10 - 20 seconds	Software crash	Press ON/OFF for 5 seconds or disconnect the appliance from the mains supply for 5 seconds
For ConvoSense only: Appliance does not recognize food	For ConvoSense only: The camera is not working	For ConvoSense only: <ul style="list-style-type: none"> Check the network connection Clean the outside of the camera
No longer able to switch the appliance on or off	ON/OFF is blocked for 3 seconds	Try again after 3 seconds.
Water runs out underneath the appliance when closing the appliance door	Whatever the cause	CAUTION! Contamination hazard Discard any food that has come into contact with this water.
	Blockage or constriction in the drain pipe or wastewater system	<ul style="list-style-type: none"> Check the drain pipe and customer's wastewater system and clean out if necessary Fit funnel waste trap if necessary
	Permanent drain connection on appliances equipped with fully automatic or semi-automatic oven cleaning	
	Air vent blocked or covered	Remove obstruction
	Appliance drain clogged	Clean appliance drain
For EB/GB: Water is being sprayed into the cooking chamber during operation	For EB/GB: Automatic boiler rinsing system has not been run every day	For EB/GB: Emptying and rinsing the boiler
Water standing in cooking chamber	Oven drain is blocked	Rinse out oven drain
Steam is escaping from the ventilation port on top of the appliance	Faulty valve in ventilation port	WARNING Risk of scalding from hot steam and vapour Contact customer service
A lot of steam is coming out from the side of the closed appliance door during operation.	Faulty door gasket	<ul style="list-style-type: none"> Check the hygienic plug-in gasket for damage and replace it if necessary If there is no obvious reason for the problem, contact customer service

Problems with cleaning

Problem	Possible cause	Required response
Black marks in the cooking chamber	Incorrect cleaning agent	<ul style="list-style-type: none"> Use ConvoClean forte for fully automatic oven cleaning using connected canisters Use ConvoClean forte S for fully automatic oven cleaning using single-measure dispensing Use ConvoClean forte or ConvoClean new for semi-automatic oven cleaning
	Water too hard	Adjust water hardness; see 'Technical data' in the installation manual
Poor cleaning result	Incorrect soiling level set	Select a higher cleaning level
	Incorrect cleaning agent used	<ul style="list-style-type: none"> Use ConvoClean forte or ConvoClean new for fully automatic oven cleaning using connected canisters Use ConvoClean forte S or ConvoClean new S for fully automatic oven cleaning using single-measure dispensing Use ConvoClean forte or ConvoClean new for semi-automatic oven cleaning

What to do in the event of a power failure

During a cooking operation:

- After a power failure, the cooking process resumes automatically if the downtime is less than 5 min. Any build-up of bacteria in the food is prevented.

During a fully automatic cleaning operation:

- After a power failure, the cleaning process resumes automatically in a defined state. Automatic safety rinsing takes place to ensure that no cleaning agent mixture remains in the cooking chamber.
- If the operation is cancelled manually, you will need to rinse the oven manually.

6.3 Servicing tasks

6.3.1 Replacing the hygienic plug-in gasket

For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 17' and in this instruction manual, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely 41
- Removing and fitting the hygienic plug-in gasket 74

Spare parts contents

Spare part required as listed in the spare parts list:

- 1 hygienic plug-in gasket

Requirements

- The cooking chamber has cooled down to < 60 °C after its last use.
- The appliance door is open.
- The newly supplied gasket has been checked for damage and is intact.

Replacing the hygienic plug-in gasket

To remove the old hygienic plug-in gasket and to fit the new hygienic plug-in gasket, follow the instructions given in 'Removing and fitting the hygienic plug-in gasket' on page 74.

Combi oven
Convotherm maxx pro

Table-top units

Serial no.

Item no.

Order no.

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



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