



Combi Oven

Convotherm 4 Table-Top Models

Operating manual UL, USA – Original, ENG

FOR THE INSTALLER, OPERATOR, RESPONSIBLE OWNER

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other unit.



WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury and death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.



WARNING

Disconnect power at the main external power switch before servicing or repairing a combi oven.



WARNING

To reduce the risk of electric shock, do not remove or open cover.
No user serviceable parts inside. Refer servicing to qualified personnel.
Disconnect power supply before servicing.

IMPORTANT

IT IS COMPULSORY TO POST INSTRUCTIONS WHICH ARE TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS. THESE INSTRUCTIONS MUST BE LOCATED IN A PROMINENT LOCATION, AND BE FULLY UNDERSTOOD BY ALL USERS OF THIS EQUIPMENT. THIS INFORMATION NEED TO BE OBTAINED FROM YOUR LOCAL GAS SUPPLIER.

ALL SERVICE MUST BE PERFORMED BY A QUALIFIED CONVOTHERM AUTHORIZED TECHNICIAN.

KEEP AREA FREE AND CLEAR OF COMBUSTIBLES.

Installation

- Installation of this appliance must be done by a licensed professional when installed in the Commonwealth of Massachusetts.
- The wiring diagram is located on the inner part of the side panel.

Customer documentation

- The customer documentation is part of the combi oven.
- Keep the customer documentation manuals handy at all times so that you can look up any required information.
- Keep the customer documentation manuals for the entire life of the unit.
- Carefully read the installation manual, the operating manual, and the operating instructions before using, handling, and working on this unit.
- If you transfer the combi oven to a new owner, make sure to give the new owner the customer documentation manuals as well.

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1 General

Purpose of this section

This section provides information on how to identify your combi oven and how to use this manual.

1.1 Environmental Protection

Policy statement

Our customers' expectations, the legal regulations and standards we have to follow, and our company's reputation are what drives the quality and service behind all our products.

Our environmental management policy is not only designed to ensure that we are always in full compliance with all environmental laws and regulations, but also reflects our commitment to the environment and to continuously improving our performance in this field.

In order to ensure that we meet all of our environmental goals while maintaining the high quality of our products, and that things stay this way, we have developed a quality and environmental management system.

This system meets the requirements set forth in ISO 9001:2008 and ISO 14001:2004.

Environmental protection measures

The following measures apply to this product:

- Uses fully compostable packing products
- Uses RoHS-compliant products
- Complies with the REACH regulation
- Recommends and uses biodegradable cleaning agents
- E-waste recycling
- Environmentally friendly disposal of old units through the manufacturer

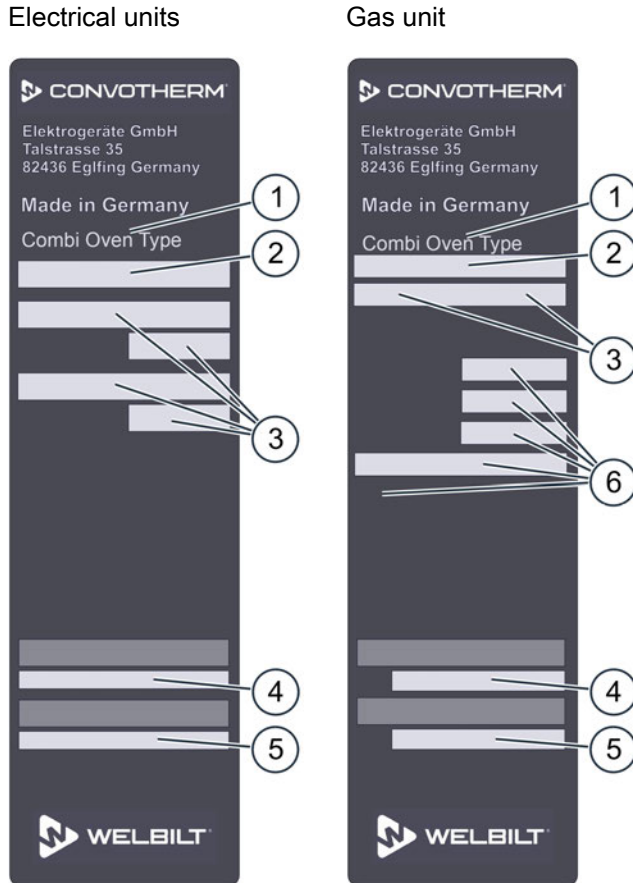
Join us in our commitment to protecting the environment!

1.2 Identifying Your Combi Oven

Nameplate location

The nameplate is found on the left side of the combi oven.

Nameplate layout and structure



Designation

1	Unit name Combi Oven
2	Trade name
	Letters Meaning
	C4 Convotherm 4 line of units
	eT easyTouch controls
	eD easyDial controls
	xx.yy numbers Unit size
	EB Electrical units with boiler
	ES Electrical units with water injection
	GB Gas unit with boiler
	GS Gas unit with water injection
	-N On units with NSF certification
3	Electrical specifications
4	Serial number
	Letters Meaning
	Heating method ■ Electrical units (X, V) ■ Gas unit (Y, W)
	Steam generation method ■ Sprayer (S) ■ Boiler (B)
	Unit size ■ 6.10 (1) ■ 6.20 (2) ■ 10.10 (3) ■ 10.20 (4)
	Year of manufacture ■ 2014 (14) ■ 2015 (15) ■ ...
	Month of manufacture ■ January (01) ■ February (02) ■ March (03) ■ ...
	Consecutive number 4-digit
5	Item number
6	Gas specifications

1.3 Customer Documentation Structure

Customer documentation parts

The customer documentation for the combi oven is made up of the following:

- Installation manual
- Operating manual (this manual)
- easyTouch operating instructions (extract from the on-screen help pages)
- On-screen help integrated into easyTouch (complete instructions for using the software)
- easyDial Operating Instructions

Installation manual topics

The installation manual is intended for trained qualified personnel; see 'Staff Requirements' in the installation manual.

It covers the following topics:

- **Configuration and functions:** Describes the parts that are relevant when installing the combi oven
- **Safety:** Goes over all the hazards involved in the various installation activities and how to prevent and/or counter them
- **Transportation:** Contains important information on transporting the combi oven
- **Setup:** Lists and describes the various setup options for the combi oven
- **Installation:** Goes over all the necessary utility and hose connections
- **Placing into operation:** Explains how to put the combi oven into operation for the first time
- **Removal from service:** Goes over the activities that need to be carried out at the end of the combi oven's lifecycle
- **Technical data, connection diagrams:** Contain all the required technical information concerning the combi oven
- **Checklists:** Includes checklists for the combi oven's installation and warranty

Operating manual topics

The operating manual is intended for briefed staff and trained qualified staff; see 'Staff Requirements' on page 40 in the operating manual.

It covers the following topics:

- **Configuration and functions:** Describes the parts that are relevant when using the combi oven
- **Safety:** Goes over all the hazards involved in using the combi oven and how to prevent and/or counter them
- **Cooking:** Goes over the various rules, workflows, operating steps, and actions required for cooking
- **Cleaning:** Lists and describes the cleaning methods, cleaning agents, workflows, operating steps, and actions required for cleaning
- **Maintenance:** Contains warranty information; the maintenance schedule; information on faults, errors, and emergency mode; and the workflows, operating steps, and actions required for maintenance

Operating instructions and on-screen help (easyTouch only) topics

The operating instructions and the on-screen help (easyTouch only) are intended for briefed staff and trained qualified staff; see 'Staff Requirements' on page 40 in the operating manual. For units with easyTouch, the operating instructions will be an extract from the on-screen help pages.

The operating instructions and the on-screen help (easyTouch only) cover the following topics:

- **User interface layout:** Goes over the combi oven's user interface
- **Using the software:** Contains instructions on how to enter and access cooking profiles, access cleaning profiles, and start cooking and cleaning sequences; describes the various settings and goes over how to import and export data
- **Select cooking profiles:** Lists tried-and-true cooking profiles

1.4 Safety Information That Must Be Read without Exception

Safety information found in the documentation for the customer

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

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

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

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

Parts of this document that must be read without exception

Failure to take the information in this document into account may result in death, injury, or property damage.

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

- The section 'For Your Safety' on page 19
- The sections describing the work that will be carried out

Danger symbol

Danger symbol




Meaning



Used to warn of potential injury. Observe all the precautionary statements following this symbol in order to avoid injury or death.

Precautionary statements

The precautionary statements in this manual are categorized using the following hazard levels:

Hazard level	Consequences	Likelihood
 DANGER	Death / severe injury (irreversible)	Imminent
 WARNING	Death / severe injury (irreversible)	Potential
 CAUTION	Minor injury (reversible)	Potential
NOTICE	Property damage	Potential

1.5 About This Operating manual

Purpose

The purpose of this operating manual is to provide everyone working with/on the combi oven with the information they will need to carry out operation, cleaning, and limited maintenance work safely and correctly.

Target groups

Name of target group (user)	Tasks
Combi oven owner or the owner's employee who is responsible for the unit and for the staff operating it	<p>Is responsible for instructing all other users on how to safely and correctly operate, clean, and maintain the unit. Is also responsible for ensuring that the unit is ready for operation before use. These responsibilities include:</p> <ul style="list-style-type: none"> ▪ Briefing all users on all of the combi oven's safety-relevant functions, mechanisms, and devices ▪ Showing all users how to operate or otherwise work with the unit as required by their tasks and training them as required by the 'Parts of this document that must be read without exception' on page 10 section. ▪ Being the person to whom all problems and other issues related to the unit are reported and taking appropriate measures to correct them or arranging for said measures to be taken. ▪ Being responsible for ensuring that the unit and its components are maintained at the required intervals.
Cook	<p>Primarily takes care of organizational tasks, such as:</p> <ul style="list-style-type: none"> ▪ Entering cooking profile data ▪ Editing existing cooking profiles in the cookbook ▪ Coming up with new cooking profiles ▪ Configuring the unit's settings <p>and takes care of all operator tasks as well if necessary.</p>
Operator	<p>Actually operates the combi oven, taking care of tasks such as:</p> <ul style="list-style-type: none"> ▪ Putting food into the combi oven ▪ Starting cooking profiles ▪ Taking out the food once it has been cooked ▪ Cleaning the combi oven ▪ Changing equipment inside the combi oven if required for specific cooking sequences ▪ Limited maintenance work

Operating Manual Outline

Section / sub-section	Purpose	Target group
General	<ul style="list-style-type: none"> ▪ Helps identify your combi oven ▪ Explains how to use this operating manual 	Cook
Configuration and Functions	<ul style="list-style-type: none"> ▪ Describes the combi oven's functions ▪ Describes specific combi oven components and indicates where they are located 	Cook Operator
For Your Safety	<ul style="list-style-type: none"> ▪ Describes the combi oven's intended use ▪ Describes all the risks and hazards posed by the combi oven, as well as appropriate instructions on how to prevent and/or counter them <p>Read this section very carefully!</p>	Cook Operator

Section / sub-section	Purpose	Target group
How to Cook with Your Combi Oven	<ul style="list-style-type: none"> ▪ Describes the combi oven's options for loading food and the maximum loads that are allowed to be put inside ▪ Explains how to turn on the combi oven ▪ Includes instructions regarding the work sequences involved in cooking and rethermalizing food ▪ Includes instructions regarding the combi oven steps that are required repeatedly when cooking and rethermalizing food 	Cook Operator
How to Clean the Combi Oven	<ul style="list-style-type: none"> ▪ Goes over the general cleaning method ▪ Includes the cleaning schedule ▪ Describes the cleaning agents and how they must be supplied ▪ Includes instructions regarding the work sequences involved in cleaning the combi oven ▪ Includes and refers to instructions regarding the combi oven steps that will be required repeatedly when cleaning the oven 	Operator
How to Perform Maintenance on the Combi Oven	<ul style="list-style-type: none"> ▪ Includes the maintenance schedule ▪ Provides information on how to use the emergency mode if faults or malfunctions occur ▪ Includes a list of potential faults, malfunctions, and errors and what to do if they occur ▪ Includes instructions for the maintenance work that the user is allowed to carry out themselves ▪ Refers to instructions regarding the combi oven steps that will be required when performing maintenance work on the oven 	Operator

Decimal mark used

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

2 Configuration and Functions

Purpose of this section

This section describes the combi oven's configuration and explains its functions.

2.1 The Combi Oven's Functions

Cooking operating modes

Your combi oven can be used to cook a variety of food. To do this, the combi oven can be run in any of the following operating modes:

- Steam
- Combi-steam
- Hot air
- Smoker (optional)

Standard cooking methods

By using the cooking operating modes together with the HumidityPro, Crisp&Tasty, Fan speed, and BakePro ACS+ extra functions, you can do the following, for example:

- | | | |
|--------------|----------------------|----------------|
| ▪ Boiling | ▪ Steaming | ▪ Stewing |
| ▪ Blanching | ▪ Poaching | ▪ Braising |
| ▪ Roasting | ▪ Broiling | ▪ Baking |
| ▪ Scalloping | ▪ Cooking au gratin | ▪ Thawing food |
| ▪ Preserving | ▪ Smoking (optional) | |

Special cooking methods

If you are using easyTouch, you can do the following in combination with the operating modes and extra functions:

- | | | |
|---------------------------|----------------------|---------------------------|
| ▪ Low-temperature cooking | ▪ ΔT cooking | ▪ ecoCooking |
| ▪ Cook&Hold | ▪ Overnight cooking | ▪ Low-oxygen slow cooking |

Rethermalization operating modes

Your combi oven can be used to rethermalize a variety of food. To this end, the combi oven can be run in any of the following three operating modes:

- à la Carte rethermalization
- Banquet rethermalization (with easyTouch only)
- Plate rethermalization (with easyTouch only)

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'. In addition, the 'Cookbook' also comes with predefined cooking profiles.

Oven cleaning with easyTouch

There are two cleaning systems available for cleaning the oven:

- ConvoClean+ fully automatic cleaning:
 - any combination of four cleaning levels, three cleaning durations, and the extra 'steam disinfection' and 'drying' functions
 - Oven cleaning without using cleaning agents, rinsing with water
 - Oven cleaning with ConvoCare rinse aid only
- Semi-automatic oven cleaning

Oven cleaning with easyDial

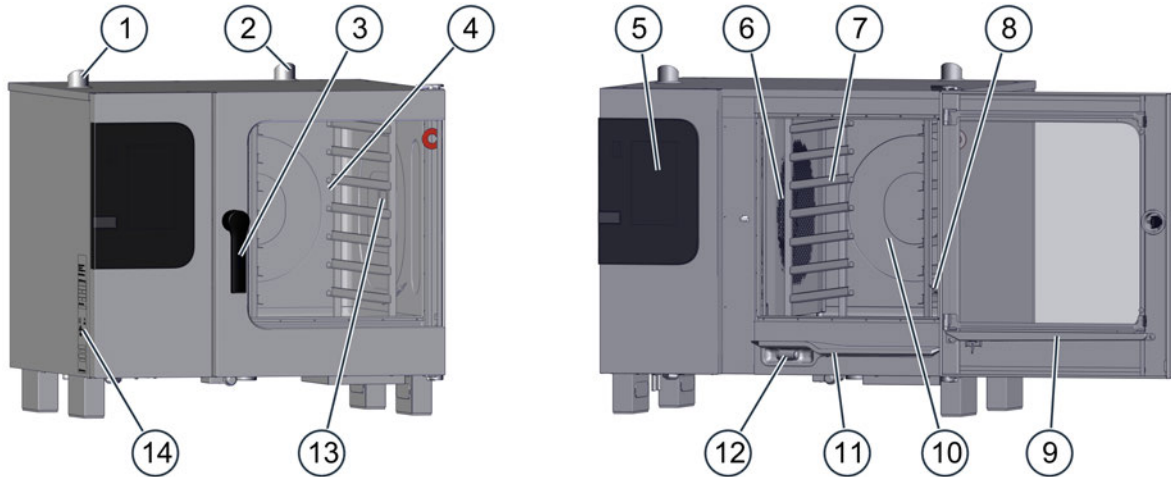
There are two cleaning systems available for cleaning the oven:

- ConvoClean fully automatic cleaning:
 - Eight cleaning profiles for varying levels of soiling available, with some of them including steam disinfection and drying
 - Oven cleaning without using cleaning agents, rinsing with water
- Semi-automatic oven cleaning

2.2 The Combi Oven's Configuration and Functions

Parts and functions (electrical table-top models)

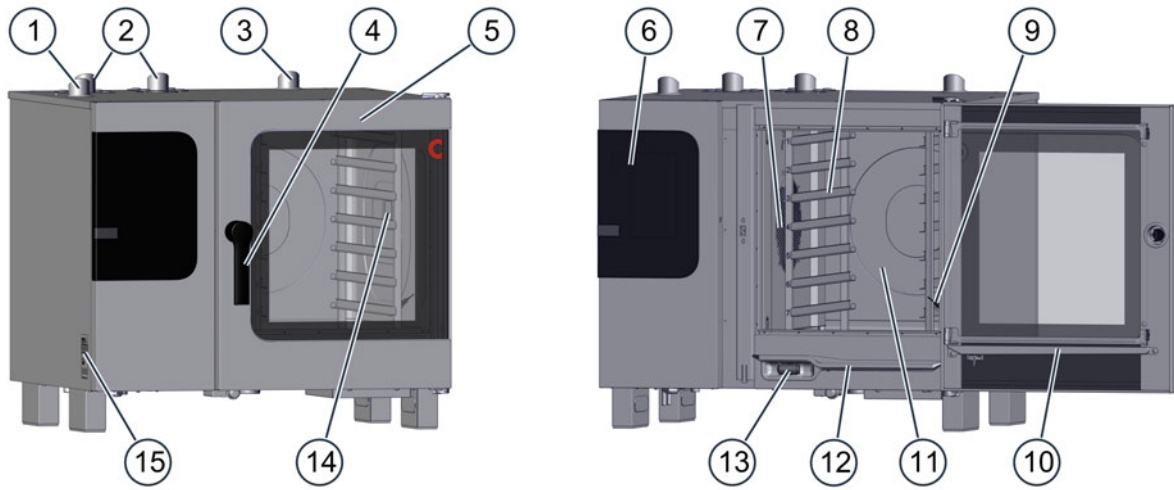
The figure below shows a size 6.10 combi oven used as an example representing all electrical table-top models:



No.	Designation	Function
1	Ventilation port	<ul style="list-style-type: none"> Draws in ambient air in order to remove moisture from the oven cavity Compensates for pressure fluctuations inside the oven cavity
2	Air vent	Lets hot steam escape
3	Door handle	<ul style="list-style-type: none"> Used to open and close the unit door Cracked-open position for safely opening the unit ('safety lock') Closing-shut function Antibacterial material with silver ions ("HygienicCare")
4	Unit door	<ul style="list-style-type: none"> Seals the oven cavity When opened, it can be slid backwards along the unit's side in order to save space ('disappearing door') (optional)
5	Operating panel	<ul style="list-style-type: none"> Used to operate the unit Antibacterial ("HygienicCare")
6	Suction panel	<ul style="list-style-type: none"> Used to distribute heat uniformly within the oven cavity Separates the fan compartment from the oven cavity
7	Rack	Used to hold standard-size bakeware
8	Core temperature probe, sous vide probe (optional)	<ul style="list-style-type: none"> Used to measure the food's internal temperature Available as an internal version that is permanently connected inside the oven and/or as an external version that can be temporarily connected
9	Door drip tray	Collects the condensate that runs down the inside of the unit door
10	Oven cavity	Is where food is placed while it is being cooked
11	Unit drip tray	Collects liquids and condensate dripping from the oven cavity
12	Recoil hand shower (not included in certain units)	<ul style="list-style-type: none"> Meant exclusively for rinsing the oven cavity with water Is retracted automatically into its holder after being used Antibacterial ("HygienicCare")
13	Oven light	<ul style="list-style-type: none"> Illuminates the oven cavity Program-controlled
14	Nameplate	Used to identify the unit

Parts and functions (gas table-top models)

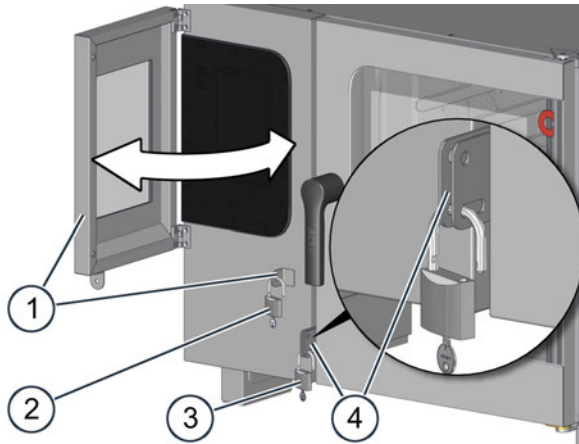
The figure below shows a size 6.10 combi oven used as an example representing all gas table-top models:



No.	Designation	Function
1	Ventilation port	<ul style="list-style-type: none"> Draws in ambient air in order to remove moisture from the oven cavity Compensates for pressure fluctuations inside the oven cavity
2	Exhaust outlet	Discharges hot exhaust gases
3	Air vent	Lets hot steam escape
4	Door handle	<ul style="list-style-type: none"> Used to open and close the unit door Cracked-open position for safely opening the unit ('safety lock') Closing-shut function Antibacterial material with silver ions ("HygienicCare")
5	Unit door	<ul style="list-style-type: none"> Seals the oven cavity When opened, it can be slid backwards along the unit's side in order to save space ('disappearing door') (optional)
6	Operating panel	<ul style="list-style-type: none"> Used to operate the unit Antibacterial ("HygienicCare")
7	Suction panel	<ul style="list-style-type: none"> Used to distribute heat uniformly within the oven cavity Separates the fan compartment from the oven cavity
8	Rack	Used to hold standard-size bakeware
9	Core temperature probe, sous vide probe (optional)	<ul style="list-style-type: none"> Used to measure the food's internal temperature Available as an internal version that is permanently connected inside the oven and/or as an external version that can be temporarily connected
10	Door drip tray	Collects the condensate that runs down the inside of the unit door
11	Oven cavity	Is where food is placed while it is being cooked
12	Unit drip tray	Collects liquids and condensate dripping from the oven cavity
13	Recoil hand shower (not included in certain units)	<ul style="list-style-type: none"> Meant exclusively for rinsing the oven cavity with water Is retracted automatically into its holder after being used Antibacterial ("HygienicCare")
14	Oven light	<ul style="list-style-type: none"> Illuminates the oven cavity Program-controlled
15	Nameplate	Used to identify the unit

Parts and functions for special locking feature (security model only)

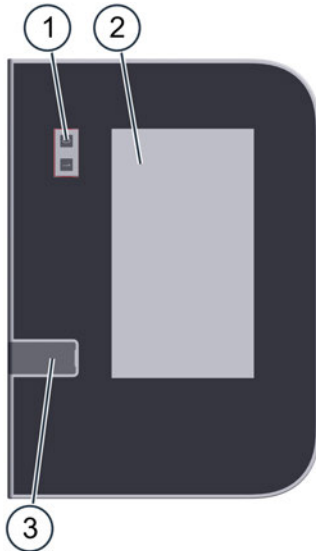
The figure below shows a special locking feature for enhanced security on a size 6.10 combi oven used as an example representing all unit sizes:



No.	Designation	Function
1	Lockable operating panel cover	The cover can be swung in and secured onto the unit case so that it covers the operating panel, preventing unauthorized users from operating the combi oven.
2	Padlock	<ul style="list-style-type: none"> ▪ Used to secure the operating panel cover onto the unit case ▪ Not included
3	Padlock	<ul style="list-style-type: none"> ▪ Used to secure the unit door onto the unit case ▪ Not included
4	Unit door hasp	<p>Features two different slots that can be used to lock the unit door in order to prevent unauthorized users from opening and closing it</p> <p>Unit door action:</p> <ul style="list-style-type: none"> ▪ If the unit door is locked using the upper slot, the door will always be fully closed. ▪ If the unit door is locked using the lower slot, it will be possible to open the door all the way to the cracked-open position

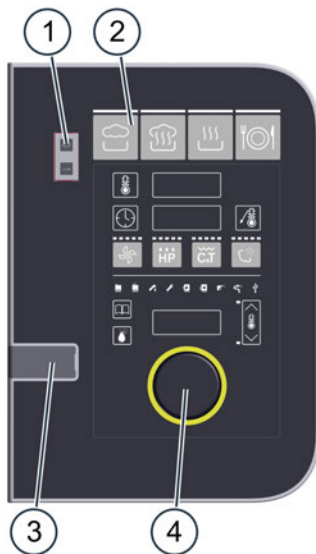
2.3 Operating Panel Layout and Functions

Operating panel layout and parts in easyTouch



No.	Designation	Function
1	Unit ON/OFF switch	Used to turn the combi oven on and off
2	Full-touch display	The unit's central control interface <ul style="list-style-type: none"> ▪ Used by touching the icons on the full-touch display ▪ Status indicators
3	USB port	Used to plug in a USB stick

Operating panel layout and parts in easyDial



No.	Designation	Function
1	Unit ON/OFF switch	Used to turn the combi oven on and off
2	Control panel	The unit's central control interface <ul style="list-style-type: none"> ▪ Buttons used to enter cooking programs ▪ Displays used to indicate configured values ▪ Prompt indicators for the operator
3	USB port	Used to plug in a USB stick
4	C-Dial	Used to set cooking parameters by turning and pressing the encoder.

3 For Your Safety

Purpose of this section

The purpose of this section is to provide you with all the information you will need in order to safely work with/on the combi oven without putting yourself and others at risk.

Read this section very carefully!

3.1 Basic Safety Instructions

Purpose of these instructions

The purpose of these instructions is to ensure that everyone working with and on the combi oven will be fully aware of all the risks, hazards, and safety requirements involved and will observe the warnings in the operating manual and on the combi oven. Failure to follow these instructions may result in death, injury, or property damage.

Customer documentation manuals

Follow the instructions below:

- Fully read the 'For Your Safety' section, as well as the section that applies to the way you will be interacting with the combi oven.
- Keep the customer documentation manuals handy at all times so that you can look up any required information.
- If you transfer the combi oven to a new owner, make sure to give the new owner the customer documentation manuals as well.

Working with/on the combi oven

Follow the instructions below:

- Only people who meet all the requirements specified in this operating manual should be allowed to use and otherwise work with/on the combi oven.
- Only use the combi oven for its intended use as described in this manual. Never, under any circumstance, use the combi oven for other purposes, even if they seem obvious.
- Observe all the safety measures specified in this operating manual and on the combi oven. This applies especially to wearing the required personal protective equipment.
- Make sure to always stay in the specified work areas when working with/on the combi oven.
- Do not make any alterations to the combi oven. This includes removing components and adding components that have not been expressly approved. Above all, however, make sure not to disable any safety devices or guards.

For more information...

Related subjects

▷ Your Combi Oven's Intended Use	20
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3.2 Your Combi Oven's Intended Use

The combi oven's intended use

- The combi oven has been designed and built exclusively for cooking a variety of food in standard-size bakeware (steam table pans, sheet pans, etc.). Steam, convection, and combi-steam (steam superheated without pressure) are used for this purpose.
- The bakeware can be made of stainless steel, ceramic, plastic, aluminum, enameled steel, or glass. Glass bakeware must not be damaged.
- The combi oven is intended exclusively for professional commercial use.

Limitations on use

The combi oven should not be used to heat up the following materials:

- Dry powders or granular products
- Readily flammable substances or objects with a flashpoint lower than 518 °F, such as readily flammable oils, fats, and plastics
- Food in sealed cans

Staff requirements

- The combi oven must be operated exclusively by staff meeting the specified requirements. For the corresponding training and qualifications requirements, please refer to 'Staff and Work Area Requirements' on page 40.
- All staff must be familiar with the risks, hazards, and rules involved in handling heavy loads.

Requirements concerning the combi oven's functional capability

- Do not operate the combi oven unless it has been properly transported, set up, installed, and placed into operation as indicated in the installation manual and the person responsible for placing it into operation has confirmed this.
- The combi oven should only be used if all safety devices and guards are present, working properly, and correctly locked in place.
- All manufacturer specifications concerning how to run and service the combi oven must be observed.
- The load placed inside the combi oven must never exceed the maximum permissible loading weight; please refer to 'Combi Oven Loading Capacity' on page 46.

Requirements concerning the combi oven's surroundings

Required combi oven surroundings

- Ambient temperature between 40 °F and 95 °F
- No toxic or potentially explosive atmospheres
- Do not use or store gasoline or other flammable vapors, gases, or liquids in the vicinity of a combi oven
- Dry kitchen floor in order to reduce the risk of accidents occurring

Required installation location characteristics

- NO fire alarms or sprinkler system directly above the unit
- NO flammable materials, gases, or liquids above, on, under, or close to the unit

Limitations on use

- When used outdoors, the unit must be protected from rain and wind
- Do NOT shift or move the unit during operation

Prerequisites for cleaning

- Only use the cleaning agents approved by the manufacturer.
- Do NOT use a pressure washer to clean the unit.
- Do NOT use a water jet to clean the outside of the unit. Do not use the recoil hand shower for anything other than cleaning the oven cavity.
- Do NOT use bases or acids to clean the combi oven and make sure it is not exposed to acid fumes. The only exception is when the oven cavity and the boiler are descaled by an authorized service company following the manufacturer's instructions.

3.3 Warning Labels on the Combi Oven

Stationary base

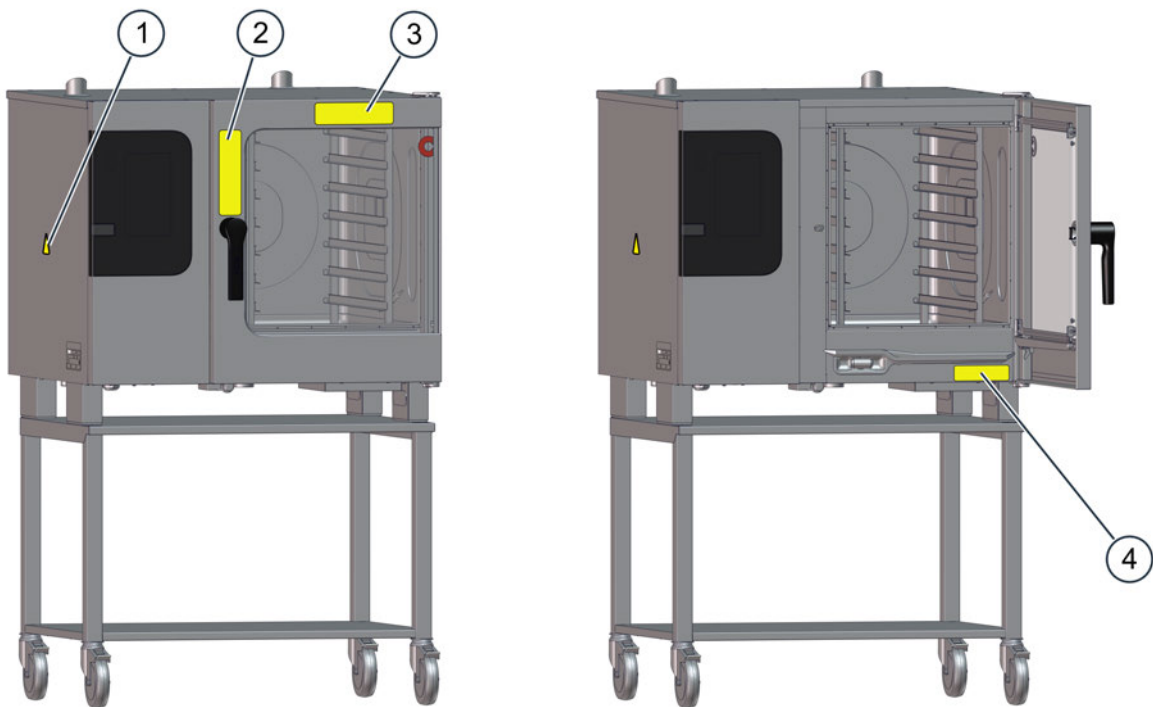
The term 'stationary base' refers to a stationary work table or stand for the combi oven. These bases are not intended to move and accordingly do not feature any components that would enable them to do so.

Moving base

The term 'moving base' refers, for example, to a work table or stand on casters or to a stacking kit with casters for the combi oven.


Warning label locations on the unit







The figure below shows a size 6.10 electrical combi oven with a moving base used as an example representing all table-top models:



Required warning labels on the unit




The following warning labels must always be clearly visible on the combi oven at the locations shown in the previous figure.

Location	Warning label	Description
1 and 4		<p>WARNING To reduce the risk of electric shock, do not remove or open cover. No user serviceable parts inside. Refer servicing to qualified personnel. Disconnect power supply before servicing.</p> <p>AVERTISSEMENT Afin de réduire le risque d'électrocution, ne pas retirer ou ouvrir le capot. Aucune pièce réparable ne se trouve à l'intérieur. Confier le dépannage à du personnel qualifié. Débrancher l'alimentation électrique avant réparation.</p>

Location	Warning label	Description
2		Hot steam warning There is a risk of scalding posed by the hot steam coming out when the unit door is opened.
2		Hot food, hot bakeware, and hot liquid warning Hot food and hot bakeware can pose a burn hazard if bakeware topples over and out of the shelf levels or if food slides off from bakeware being held in an inclined position. The risk of this occurring is particularly high in the case of shelf levels located above the operator's field of view. Risk of scalding when liquid food is spilled. This hazard exists when liquids, or food that becomes liquefied during cooking, are placed on the upper shelf levels. Do not use shelf levels located above your field of view to hold liquids or food that will become liquefied.
2		Combi oven tip-over hazard warning for when the combi oven is placed on a base with casters There is a risk of the combi oven toppling over when being moved. Exercise extreme caution when moving the combi oven. When moving the combi oven, look out for obstacles and uneven surfaces.
2		Unit connection damage and disconnection warning for when the combi oven is placed on a base with casters There is a risk of the unit's hookups being damaged or disconnected when the combi oven is moved. Exercise extreme caution when moving the combi oven and take the connections' length into account. Every time after moving it, secure the combi oven so that it cannot roll away by accident.
3		CAUTION Do not open combi door during smoking. Outside air entering the combi may cause wood bisquettes to ignite. WARNING The use of improper materials for smoke mode may result in equipment damage or hazards or may shorten the life of the combi. Only use materials listed for smoke mode in the operator's manual.
3		CAUTION Surface(s) and Handle(s) may be hot. ATTENTION Surface(s) et poignée(s) chaudes

Required warning labels on the optional transport trolley (does not apply to ConvoSmoke)

The following warning labels must always be clearly visible on the transport trolley at the location shown in the figure below.

Location 5	Warning label	Description
		<p>Hot food, hot bakeware, and hot liquid warning Hot food and hot bakeware can pose a burn hazard if bakeware topples over and out of the shelf levels or if food slides off from bakeware being held in an inclined position. The risk of this occurring is particularly high in the case of shelf levels located above the operator's field of view. Risk of scalding when liquid food is spilled. This hazard exists when liquids, or food that becomes liquefied during cooking, are placed on the upper shelf levels. Do not use shelf levels located above your field of view to hold liquids or food that will become liquefied.</p>
		<p>Transport trolley tip-over hazard warning There is a risk of the transport trolley toppling over when being moved. Exercise extreme caution when moving the transport trolley. When moving the transport trolley, look out for obstacles and uneven surfaces.</p>

3.4 Overview of Hazards

General rules on how to deal with hazards and safety measures

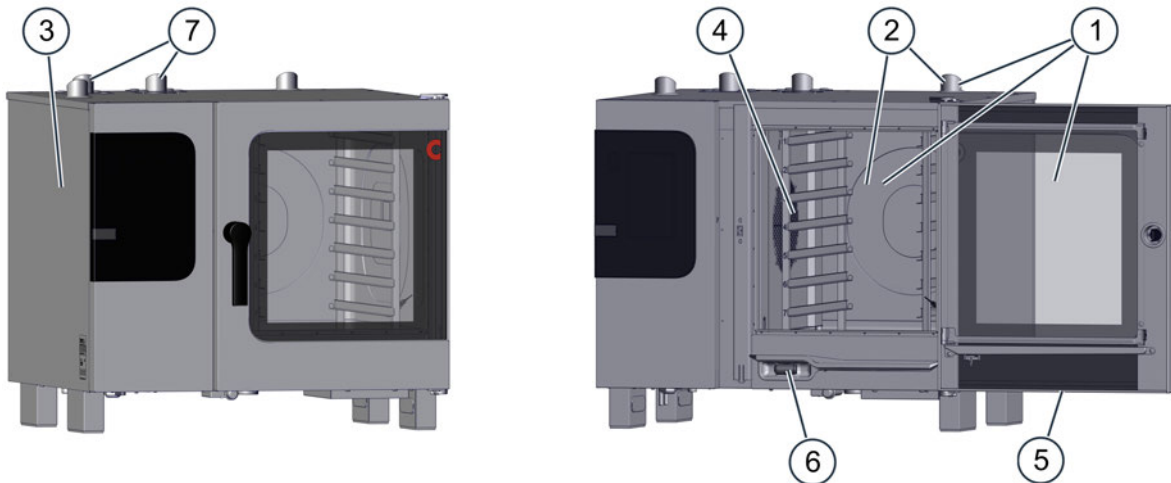
The combi oven has been designed in such a way as to ensure that users will be protected from all hazards that can be reasonably prevented using design-based measures.

However, the combi oven's intended use entails a series of residual risks that will require you to take precautions in order to avoid them. The safety devices and guards on the unit may protect you from some of these risks to a certain extent. However, in order for the safety devices and guards to protect you, you must make sure that they are in place and working properly.

Following is a description of these residual risks and what kinds of hazards they pose.

Danger areas

The figure below shows a size 6.10 gas combi oven used as an example representing all table-top models:



Heat build-up (1)

During operation, the following combi oven areas will become hot: the inside of the oven cavity, the inside of the unit door, and the vents on top of the unit. This will result in the following:

- Fire hazard posed by the combi oven's heat loss
- Risk of burns posed by hot surfaces on the outside and inside of the combi oven, as well as by hot unit parts, bakeware, and other cooking accessories on the inside
- Risk of burns posed by the vents on top of the unit
- Risk of burns posed by hot accessories used for cooking if they are removed from the unit after cooking and put down elsewhere. This applies to mobile shelf racks (not on ConvoSmoke) or the smoker box (ConvoSmoke only) in particular.

Hot steam (2)

The combi oven generates hot steam that will escape when the unit door is opened and that will come out through the air vents on top of the combi oven when the unit door is closed. This will result in the following:

- Risk of scalding posed by hot steam when the unit door is opened. The unit door and its safety lock will protect you from hot steam if you use the cracked-open position when opening the door and generally make sure that the door is intact. Exercise extreme caution if you are opening the unit door in a setup in which the upper edge of the door is below your field of view, as will be the case when using a stacking kit.
- Risk of scalding posed by hot steam and fat whenever water is sprayed into hot fat
- Risk of scalding posed by high temperatures on the vents found on top of the unit

Hot liquids

The purpose of the combi oven is to cook food inside it. This food can also be liquid or become liquefied during the cooking process. This will result in the following:

- Risk of scalding posed by hot liquids that may be spilled if handled incorrectly

Live parts (3)

The combi oven has live parts in it. This will result in the following:

- Hazard posed by live parts when the cover is not in its place
- Electric shock hazard when the combi oven's outside is cleaned using a spray head

Fan wheel (4)

The combi oven has either one fan or two fans inside, depending on the unit size. This will result in the following:

- Risk of hand injuries caused by the fan behind the suction panel in the oven cavity when the suction panel is not properly installed in its place

Contact with cleaning agents

The combi oven needs to be cleaned with special cleaning agents. This will result in the following:

- Hazard posed by cleaning agents (some of them caustic)

Parts moving against each other (5)

Hands and fingers can get pinched, crushed, cut, or severed while performing various actions, such as closing/opening the unit door and cleaning the unit door.

Spray head (6)

The combi oven comes with a spray head that can pose a number of hazards:

- Risk of scalding if the spray head is used to spray water into the hot oven cavity, e.g., to clean it.
- Risk of scalding if the combi oven is in the immediate vicinity of units used to heat up liquid fat and the spray head is used to spray water into these units
- Risk of scalding whenever there is bakeware containing liquid fat inside the oven cavity and the spray head is used to spray water into it
- Electric shock hazard posed whenever the combi oven's outside is cleaned using the spray head

Break in the cold chain

The cold chain for refrigerated food can be broken if food is placed inside the oven cavity too early (e.g., if a wrong cooking program start time is pre-selected) or if the cooking process is interrupted.

This will result in the following:

- A hazard for your guests in the form of microbiological food contamination

Gas (7)

This combi oven is a gas unit, which poses additional hazards and risks:

- Explosion hazard if the gas line is faulty or leaking
- Risk of burns posed by the hot exhaust gas coming out of the exhaust outlet
- Fire hazard posed by the hot exhaust gas above the unit
- Risk of lack of oxygen in the kitchen if the burner is not set up properly, if there is insufficient combustion air, and/or if exhaust gas is not properly discharged away from the kitchen

3.5 Hazards and Safety Measures During Operation

Safety hazard: heat – hot surfaces

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do
Risk of burns posed by hot surfaces	On the outside of the unit door	Do not touch the surfaces for extended periods of time
	<ul style="list-style-type: none"> ▪ Inside the entire oven cavity. This includes all parts that are or have been inside the oven cavity during cooking, such as: ▪ On the inside of the unit door 	Wear the required personal protective equipment, especially protective gloves
	On top of electrical units : <ul style="list-style-type: none"> ▪ Air vent ▪ Ventilation port 	
	On top of gas units : <ul style="list-style-type: none"> ▪ Air vent ▪ Exhaust outlet ▪ Ventilation port 	

Safety hazard: heat – hot steam

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do
Risk of scalding posed by hot steam	In front of the unit if the unit door is not intact	Check the unit door's condition
	In front of the unit when the oven cavity is cooled down with the 'Cool down' function	<ul style="list-style-type: none"> ▪ Step away from the unit, as hot steam will come out through the open unit door ▪ Do not put your head inside the oven cavity
	When the unit door is opened	<ul style="list-style-type: none"> ▪ Use the unit door's cracked-open position ▪ Do not put your head inside the oven cavity ▪ Check that the cracked-open position works properly
	For electrical units : <ul style="list-style-type: none"> ▪ Above the air vent 	Do not move any body parts close to the air vent
	In gas units : <ul style="list-style-type: none"> ▪ Above air vents and exhaust outlets 	Do not move any body parts close to air vents or exhaust outlets

Safety hazard: heat – hot liquids

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do
Risk of scalding posed by hot liquid	<ul style="list-style-type: none"> ▪ Inside the unit ▪ Outside the unit 	<p>Use bakeware (steam table pans) with matching standard dimensions only</p> <p>If using a plate rack (does not apply to ConvoSmoke):</p> <ul style="list-style-type: none"> ▪ Use permissible plates with the appropriate diameter only <p>Do not exceed the maximum load weight</p> <p>Slide in the bakeware correctly according to the rules on for size X.10 units or the rules on for size X.20 units, as applicable.</p> <p>When handling bakeware or plates with liquid food or food that will become liquefied during cooking, make sure to only slide them into fully visible shelf levels, as well as to pull them out in a completely horizontal position</p> <p>Wear appropriate protective gloves</p> <p>When using racks:</p> <ul style="list-style-type: none"> ▪ Lock the racks correctly in place <p>When using a mobile shelf rack / plate rack and transport trolley (does not apply to ConvoSmoke):</p> <ul style="list-style-type: none"> ▪ Engage the mobile shelf rack / plate rack latch when loading or moving the transport trolley ▪ Lock the transport trolley's tray guard bar in place when moving the transport trolley ▪ If you will be using the transport trolley to move hot liquids, make sure that the corresponding bakeware is covered ▪ Make sure that the transport trolley does not topple over. The transport trolley is at risk of toppling over when being moved across an inclined surface, when it runs into an obstacle, or when it is top-heavy.

Safety hazard: heat – hot food and hot bakeware

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do
Burn hazard posed by hot food and hot bakeware	Inside the oven cavity and outside the unit if bakeware is placed as follows: <ul style="list-style-type: none"> ▪ On L-rails ▪ On the upper flange of U-rails ▪ On an oven rack that has been slid in 	Use bakeware (wire racks, sheet pans) with matching standard dimensions only Do not exceed the maximum load weight Slide in the bakeware correctly according to the rules on for size X.10 units or the rules on for size X.20 units, as applicable. When taking out bakeware, take it out in a horizontal position and do not pull it forward too much, as it may topple over Wear appropriate protective gloves When using racks: <ul style="list-style-type: none"> ▪ Lock the racks correctly in place When using a mobile shelf rack and transport trolley (does not apply to ConvoSmoke): <ul style="list-style-type: none"> ▪ Engage the mobile shelf rack latch when loading or moving the transport trolley ▪ Lock the transport trolley's tray guard bar in place when moving the transport trolley ▪ Make sure that the transport trolley does not topple over. The transport trolley is at risk of toppling over when being moved across an inclined surface, when it runs into an obstacle, or when it is top-heavy.

Safety hazard: heat – smoker operation

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do
Risk of burns caused by the ignition of smoking chips, pellets, bisquettes, etc. and smoke; risk of smoke inhalation	<ul style="list-style-type: none"> ▪ Whenever the unit door is opened and the air that flows into the oven cavity causes the smoking bisquettes and/or the smoke to combust explosively ▪ Whenever smoke is inhaled while opening the unit door 	Never open the unit door during smoking
Risk of burns and fire hazard posed by flying sparks	<ul style="list-style-type: none"> ▪ Whenever air comes into contact with hot smoking bisquettes 	<ul style="list-style-type: none"> ▪ Do not remove the smoker box's cover until the box has cooled down completely in a fireproof location that is not exposed to wind ▪ Always keep the cover on the smoker box during smoking. ▪ Do not dispose of ashes or used bisquettes until they are cold

Safety hazard: heat – other

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do
Fire hazard posed by the unit's heat loss	Whenever flammable materials, gases, or liquids are stored on or next to the unit	Do not store any flammable materials, gases, or liquids on or next to the unit
Risk of scalding posed by water being sprayed	Whenever there is bakeware containing liquid fat inside the oven cavity and water is sprayed into it	Do not spray water into liquid fat

Safety hazard: microbiological food contamination

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do
Risk of microbiological food contamination	When the food's cold chain is broken by putting the food in the oven cavity prematurely	<p>Make sure not break the cold chain:</p> <ul style="list-style-type: none"> ▪ Do not use the oven cavity to temporarily store the food being cooked ▪ Low-temperature cooking (< 150 °F) should be performed by qualified staff only.
	When the cooking process is manually interrupted	<ul style="list-style-type: none"> ▪ Never interrupt the cooking process on purpose ▪ Do not use the oven cavity to temporarily store the food being cooked
	When the cooking process is interrupted by a power outage	Once the unit starts up again, take into account the time that will be necessary to restart the cooking process while taking the food's condition into account
Risk of microbiological food contamination in hot ambient conditions within a temperature range of 85 to 150 °F.	When rethermalizing, using low-temperature cooking, or keeping food warm and then proceeding to move cold food into the unit during the process	Do not move cold food into the unit while rethermalizing food, cooking food at low temperatures, or keeping food warm
	Whenever using low-temperature cooking or keeping food warm in general	<ul style="list-style-type: none"> ▪ Low-temperature cooking (< 150 °F) should be performed by qualified staff only. ▪ Reduce the amount of microorganisms on the food before cooking it at low temperatures (by searing it, for example).

Safety hazard: moving units on bases with casters

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do
Pinch point hazard (for multiple body parts)	When units are being moved on a base with casters	<ul style="list-style-type: none"> ▪ Do not pull the base with casters forward unless you are cleaning the combi oven case or the floor/surface below the units, in which case you should make sure not to pull it forward by more than the 20" allowed by the attached retaining element ▪ Make sure to always lock the casters wheels when the units are running ▪ Every day before using the units, check to make sure that the casters' wheels are locked
Pinch point hazard (hand and foot hazard)		
Risk of scalding posed by hot wastewater		
Risk of scalding posed by hot, liquid food		
Risk of electric shock posed by live parts		
Gas explosion hazard		
Skin and eye irritation hazard as a result of contact with cleaning agents		

Safety hazard: electricity

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do
Risk of electric shock posed by live parts	If the units are on a base with casters and the electrical connection breaks as a result of the units rolling away by accident	<ul style="list-style-type: none"> ▪ Before running the unit, check to make sure that the retaining element designed to limit how much the base can move with the unit is attached. ▪ Make sure to always lock the casters wheels when the units are running ▪ Every day before using the units, check to make sure that the casters' wheels are locked

Safety hazard: water

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do
Fall hazard as a result of floors being wet	If the units are on a base with casters and the water connection breaks as a result of the units rolling away by accident	<ul style="list-style-type: none"> ▪ Before running the unit, check to make sure that the retaining element designed to limit how much the base can move with the unit is attached. ▪ Make sure to always lock the casters wheels when the units are running ▪ Every day before using the units, check to make sure that the casters' wheels are locked

Safety hazard: gas

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do
Gas explosion hazard	Whenever the unit is moved	<p>Do not move the unit during operation</p> <p>In the case of units on a base with casters that are connected using a flexible connecting hose:</p> <ul style="list-style-type: none"> ▪ Do not pull the base with casters forward unless you are cleaning the combi oven case or the floor/surface below the units, in which case you should make sure not to pull it forward by more than the 20" allowed by the attached retaining element ▪ Make sure to always lock the casters wheels when the unit is running ▪ Every day before using the units, check to make sure that the casters' wheels are locked
Suffocation hazard due to lack of oxygen	At the unit's installation location	<ul style="list-style-type: none"> ▪ Do not block or otherwise obstruct the area below the unit ▪ Operate the unit in windless environments only ▪ Make sure that the installed ventilation equipment works properly and follow all the ventilation rules specified by the gas installation engineer. ▪ Arrange for the unit to be serviced once a year

Safety hazard: mechanical unit components

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do
Risk of injury posed by rotating fan	Whenever the oven cavity is cooled down with the 'Cool down' function while the unit door is open and the fan is accessible due to the suction panel not being in place.	Make sure that the suction panel is locked in its place
Slip hazard posed by drained condensate	In front of the unit	Always keep the floor around the unit dry
Pinch point hazard (hand hazard)	When moving the transport trolley	Always use the transport trolley's handlebar when moving the transport trolley
	When sliding the mobile shelf rack in	Always use the mobile shelf rack's handles to slide the rack in and out of the oven cavity

3.6 Hazards and Safety Measures During Cleaning

Safety hazard: cleaning agents

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do
Skin, eye, and respiratory tract irritation hazard as a result of contact with cleaning agents and their vapors	During fully automatic cleaning: In front of the unit door	<ul style="list-style-type: none"> ▪ If using the canisters, do not open the unit door during the fully automatic oven cleaning process ▪ If using single-measure dispensing, do not open the unit door during the fully automatic oven cleaning process until asked to do so by the software
	During all cleaning tasks	<ul style="list-style-type: none"> ▪ Do not let your eyes or skin come into contact with cleaning agents ▪ Do not heat up the unit when there are cleaning agents in it. Doing so is only permitted when running the semi-automatic or fully automatic cleaning process under supervision. ▪ Do not spray cleaning agents into the unit until prompted to do so by the software or unless the oven temperature is equal to or lower than 140 °F ▪ Do not inhale the spray mist ▪ Wear the required personal protective equipment
	Whenever handling the cleaning agent canisters	Wear the required personal protective equipment
	Whenever handling the bottles for single-measure dispensing	Wear the required personal protective equipment
	Whenever using aggressive cleaning agents	Only use the cleaning agents specified under 'Cleaning Agents' on page 92

Safety hazard: microbiological food contamination

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do
Risk of food being contaminated by cleaning agents	Whenever cleaning agent and rinse aid single-measure dispensing bottles are handled improperly.	<ul style="list-style-type: none"> ▪ Make sure that the work surface does not come into contact with cleaning agent or rinse aid ▪ Do not put empty single-measure dispensing bottles down on the work surface, as drops of cleaning agent or rinse aid may run down along the outside of the bottles
Risk of food being contaminated by cleaning agents	Whenever the oven cavity is not completely rinsed out after semi-automatic cleaning in units without a pullout spray head	Instead of the pullout spray head, use an external water jet to rinse out the unit or rinse the oven cavity, the accessories, and the area behind the suction panel thoroughly with plenty of water and wipe them clean with a soft cloth

Safety hazard: heat

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do
Risk of burns posed by hot surfaces	<p>On the outside of the unit door</p> <ul style="list-style-type: none"> ▪ Inside the entire oven cavity. This includes all parts that are or have been inside the oven cavity during cooking, such as: ▪ On the inside of the unit door <hr/> <p>On top of electrical units:</p> <ul style="list-style-type: none"> ▪ Air vent ▪ Ventilation port <hr/> <p>On top of gas units:</p> <ul style="list-style-type: none"> ▪ Air vent ▪ Exhaust outlet ▪ Ventilation port 	<ul style="list-style-type: none"> ▪ Before performing any cleaning work, wait until the oven cavity has cooled down to a temperature lower than 140 °F ▪ Wear the required personal protective equipment, especially protective gloves
Risk of scalding posed by hot steam whenever water is sprayed into the hot oven cavity	Inside the entire oven cavity	<ul style="list-style-type: none"> ▪ Before performing any cleaning task, wait until the oven cavity has cooled down to a temperature lower than 140°F ▪ Wear the required personal protective equipment, especially protective gloves
Risk of scalding posed by hot steam	In front of the unit when the oven cavity is cooled down with the 'Cool down' function	<ul style="list-style-type: none"> ▪ Step away from the unit, as hot steam will come out through the open unit door ▪ Do not put your head inside the oven cavity
Risk of scalding posed by water being sprayed	Whenever bakeware containing liquid fat is inside the oven cavity and water is sprayed into it	Do not spray water into liquid fat

Safety hazard: moving units on bases with casters

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do
All the risks and hazards listed below	When units are being moved on a base with casters	<ul style="list-style-type: none"> ▪ Before moving the unit (to clean the combi oven's case or the floor, for example), check to make sure that the retaining element designed to limit how much the base can move with the unit is attached. ▪ De-energize the unit before moving it ▪ When moving the unit, make sure not to roll over any connection lines (electrical, gas, and water)
Pinch point hazard (for multiple body parts)	When units are being moved on a base with casters	<ul style="list-style-type: none"> ▪ Pay attention to the utility and hose connections. ▪ Use at least two people to move the unit
Pinch point hazard (hand and foot hazard)	When units are being moved on a base with casters	Keep the unit doors shut
Risk of scalding posed by hot wastewater	When units are being moved on a base with casters	<ul style="list-style-type: none"> ▪ Let the units cool down ▪ Immediately wipe or mop up any water that has leaked ▪ Wear appropriate protective clothing
Risk of scalding posed by hot, liquid food	When units are being moved on a base with casters	Do not move units if there is any food still in them
Risk of electric shock posed by live parts	When units are being moved on a base with casters	Pay attention to the utility and hose connections
Gas explosion hazard	When units are being moved on a base with casters	Pay attention to the gas supply line
Skin and eye irritation hazard as a result of contact with cleaning agents	When units are being moved on a base with casters	<ul style="list-style-type: none"> ▪ Make sure that the connections are long enough ▪ When moving the base, keep the cleaning agent canisters closed
Trip hazard as a result of utility and hose connections routed in the open	When cleaning behind units that have been pulled forward	Exercise caution when performing maintenance work
Fall hazard as a result of floors being wet with wastewater	<ul style="list-style-type: none"> ▪ When cleaning behind units that have been pulled forward ▪ In front of the unit 	<ul style="list-style-type: none"> ▪ Immediately wipe or mop up any water that has leaked ▪ Make sure that the connections are long enough
Fall hazard as a result of floors being wet with cleaning agents	<ul style="list-style-type: none"> ▪ When cleaning behind units that have been pulled forward ▪ In front of the unit 	When moving the units, keep the cleaning agent canisters closed

Safety hazard: electricity

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do
Risk of electric shock due to short circuit	If the unit comes into contact with water	<ul style="list-style-type: none"> ▪ Do not hose down the outer case ▪ Always keep the USB port closed during cleaning
Risk of electric shock posed by live parts	If the units are on a base with casters and the electrical connection breaks as a result of the units rolling away by accident	<ul style="list-style-type: none"> ▪ Before running the unit, check to make sure that the retaining element designed to limit how much the base can move with the unit is attached. ▪ Make sure to always lock the casters wheels when the units are running ▪ Every day before using the units, check to make sure that the casters' wheels are locked

Safety hazard: gas

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do
Gas explosion hazard	Whenever the unit is moved	<p>In the case of units on a base with casters that are connected using a flexible connecting hose:</p> <ul style="list-style-type: none"> ▪ When cleaning the case or the floor/surface below it, do not pull the unit forward beyond its limit. This limit (usually 20") will be defined by the retaining element used to mechanically secure the unit. ▪ Do not pull or otherwise subject the connections to any tension

Safety hazard: mechanical unit components

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do
Risk of injury posed by rotating fan	Whenever the oven cavity is cooled down with the 'Cool down' function while the unit door is open and the fan is accessible due to the suction panel not being in place.	Make sure that the suction panel is locked in its place
Pinch point hazard (hand hazard) and cut/sever hazard (finger hazard)	When opening and closing the double glass door	Exercise caution when performing maintenance work

3.7 Hazards and Safety Measures During Maintenance

Safety hazard: heat

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do
Risk of burns posed by hot surfaces	<p>On the outside of the unit door</p> <ul style="list-style-type: none"> ▪ Inside the entire oven cavity. This includes all parts that are or have been inside the oven cavity during cooking, such as: ▪ On the inside of the unit door <p>On top of electrical units:</p> <ul style="list-style-type: none"> ▪ Air vent ▪ Ventilation port <p>On top of gas units:</p> <ul style="list-style-type: none"> ▪ Air vent ▪ Exhaust outlet ▪ Ventilation port 	<ul style="list-style-type: none"> ▪ Before performing any maintenance work, wait until the oven cavity has cooled down to a temperature lower than 140 °F ▪ Wear the required personal protective equipment, especially protective gloves

Safety hazard: electricity

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do
Risk of electric shock posed by live parts	<ul style="list-style-type: none"> ▪ Under the cover ▪ Under the operating panel ▪ On the power cable 	<ul style="list-style-type: none"> ▪ Maintenance work under the cover, under the operating panel, and on the power cable should be performed exclusively by a qualified electrician from an authorized service company. ▪ Do not remove the cover or operating panel

Safety hazard: mechanical unit components

Risk / hazard	Where and in which situations will the risk/hazard exist?	What to do
Risk of cut injuries posed by sharp edges	When performing maintenance work	<ul style="list-style-type: none"> ▪ Exercise caution when performing maintenance work ▪ Wear the required personal protective equipment

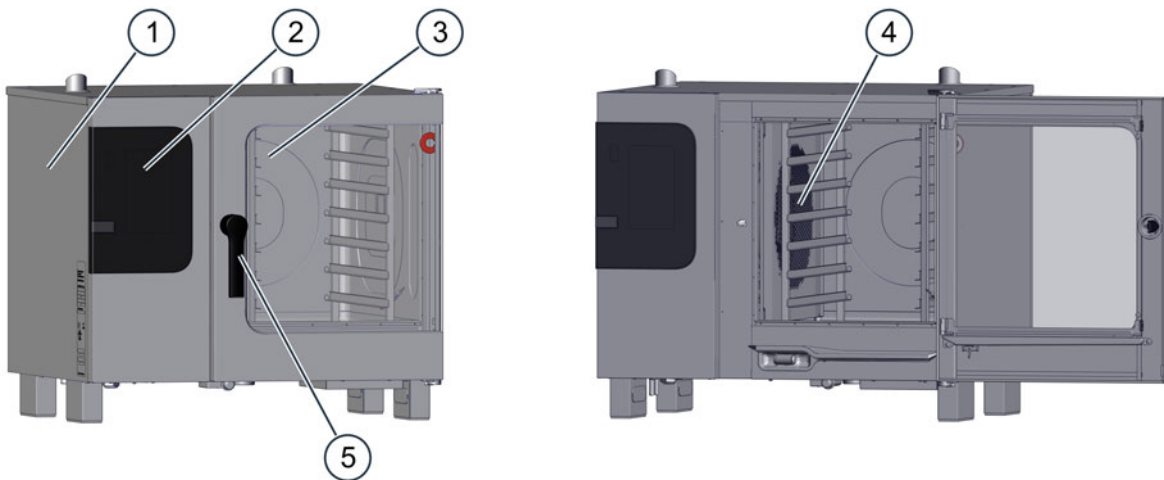
3.8 Safety Devices

Meaning

The combi oven features a series of safety devices and guards that protect the user from a variety of hazards. All safety devices and guards must be present and fully functional without exception when the combi oven is being used.

Location and functions (table-top models)

The figure below shows a size 6.10 electric combi oven used as an example representing all table-top models:



No.	Safety device	Function	Check
1	Cover; can only be removed with tools	<ul style="list-style-type: none"> Prevents staff from accidentally touching live parts Prevents staff from reaching into the moving fan inside the wiring compartment 	Check to make sure that the cover is in its proper place
2	Operating panel; can only be removed with tools	Prevents staff from accidentally touching live parts	Check to make sure that the operating panel is in its proper place
3	Unit door with door solenoid switch	<p>Unit door: Protects the operator and the surroundings from hot steam</p> <p>Door solenoid switch (electrical door sensor):</p> <ul style="list-style-type: none"> Stops/turns off the following when the unit door is opened: <ul style="list-style-type: none"> Fan (will stop after a few seconds) Heating element Cleaning agent spraying in the fully automatic oven cleaning process Prompts the user to close the unit door 	<p>Check the pane for scratches, cracks, and other damage on a regular basis and replace it if you detect any damage</p> <p>Test the door solenoid switch with the combi oven at a low temperature</p> <p>Procedure:</p> <ul style="list-style-type: none"> Fully open the unit door Press Start <p>Result: The motor must not start running.</p>
4	Suction panel inside the oven cavity; can only be removed with tools	Prevents staff from reaching into the moving fan and ensures proper heat distribution	Please refer to 'Releasing the Suction Panel and Locking it Back in Place' on page 121

No.	Safety device	Function	Check
5	Unit door cracked-open position	Prevents steam coming out from scalding the operator's face and hands	With the combi oven at a low temperature, check the door positions as described in 'Safely Opening and Closing the Unit Door' on page 60.
6 (not shown)	Safety thermostat <ul style="list-style-type: none"> ▪ Boiler ▪ Oven cavity 	Turns off the unit if the temperature exceeds the allowable limit	An error code will be output in the event of a fault (Contact a service company that is authorized to reset the safety thermostat)
7 (not shown)	Resuming after a power outage if there was cleaning agent inside the unit when the power went out	Starts the fully automatic oven cleaning process again, from a defined state, after a power outage	None
8 (installed by the customer)	Disconnecter	Used to de-energize the unit during cleaning, repairs, and maintenance work, as well as in hazardous situations	The operator does not need to check anything.
9 (installed by the customer)	Gas shut-off device	Used to disconnect the unit from the gas supply during cleaning, repair, and maintenance work, as well as in hazardous situations	The operator does not need to check anything.
10 (not shown)	Only for setups involving a stand with casters: Retaining element	Limits how much the entire setup (base and unit) can move from its location	Check to make sure that the retaining element is properly attached

3.9 Staff and Work Area Requirements

Staff requirements

The table below specifies the qualifications needed for each role. Provided that they have the required qualifications, a single person can take over more than one role if necessary.

Role	Required qualifications	Tasks
Cook	<ul style="list-style-type: none"> ▪ Has relevant training ▪ Is familiar with all country-specific food and hygiene laws and regulations ▪ Must maintain documentation as required by HACCP ▪ Has been briefed on how to operate the combi oven 	Primarily takes care of organizational tasks, such as: <ul style="list-style-type: none"> ▪ Entering cooking profile data ▪ Editing existing cooking profiles in the cookbook ▪ Coming up with new cooking profiles ▪ Configuring the unit's settings And takes care of all operator tasks as well if necessary
Operator	<ul style="list-style-type: none"> ▪ Is semi-skilled ▪ Has been briefed on how to operate the combi oven ▪ Works under supervision ▪ Is familiar with the rules involved in handling heavy loads 	Actually operates the combi oven, taking care of tasks such as: <ul style="list-style-type: none"> ▪ Putting food into the combi oven ▪ Starting the cooking profile ▪ Taking out the food once it has been cooked ▪ Cleaning the combi oven ▪ Changing equipment inside the oven cavity if required for specific cooking sequences ▪ Limited maintenance work

Work areas during operation

During operation, the work area for staff is in front of the unit door.

Work areas during cleaning and maintenance

During cleaning and maintenance, the work area for staff is the entire area occupied by the unit and its surroundings.

3.10 Personal Protective Equipment

Operation and Maintenance

Task	Tools used	Personal Protective Equipment
Placing food inside / taking food out	None	Wear appropriate work clothes for kitchen work as required by your country-specific standards and regulations, especially: <ul style="list-style-type: none"> ▪ Protective clothing ▪ Heat-resistant gloves ▪ Safety footwear
Handling the core temperature probe	None	Wear appropriate work clothes for kitchen work as required by your country-specific standards and regulations, especially: <ul style="list-style-type: none"> ▪ Protective clothing ▪ Heat-resistant gloves
Removing and installing parts	Tools and equipment necessary for the specific task at hand	Wear appropriate work clothes for kitchen work as required by your country-specific standards and regulations, especially: <ul style="list-style-type: none"> ▪ Protective clothing ▪ Heat-resistant gloves

Cleaning

Task	Cleaning agents used	Personal Protective Equipment
Cleaning the oven cavity (all methods) Handling cleaning agent containers	<ul style="list-style-type: none"> ▪ ConvoClean forte ▪ ConvoClean new ▪ ConvoCare K (concentrate) ▪ ConvoClean forte S ▪ ConvoClean new S ▪ ConvoCare S 	<p>The required protective equipment will depend on the cleaning agents being used and the selected cleaning method, and may include:</p> <ul style="list-style-type: none"> ▪ Respirator ▪ Safety eyewear ▪ Protective gloves ▪ Protective clothing/apron <p>More detailed specifications regarding this equipment can be found in the EC safety data sheets for the cleaning agent(s) being used. For the latest version of these data sheets, please contact the manufacturer.</p> <p>Always follow the instructions and observe all warnings found on the labels used for the cleaning agent(s).</p>
Cleaning the double glass door	Common household glass cleaner	Observe the cleaning agent manufacturer's instructions and other information
Cleaning components and accessories as specified in the corresponding instructions	Common household alkali-free, pH-neutral, odorless dishwashing liquid	Observe the cleaning agent manufacturer's instructions and other information
Cleaning the outside of the unit case	Common household stainless steel cleaner	Observe the cleaning agent manufacturer's instructions and other information

4 How to Cook with Your Combi Oven

Purpose of this section

This section shows how you should place food inside your combi oven. It covers how to handle and use the combi oven when cooking and what kind of steps you need to follow when cooking or rethermalizing food.

'General Cooking Instructions' provides a step-by-step guide on how to cook and rethermalize food. This section does not explicitly explain how to use the software or the unit components.

To learn more about how to use the software and its workflows, please consult the combi oven's operating instructions.

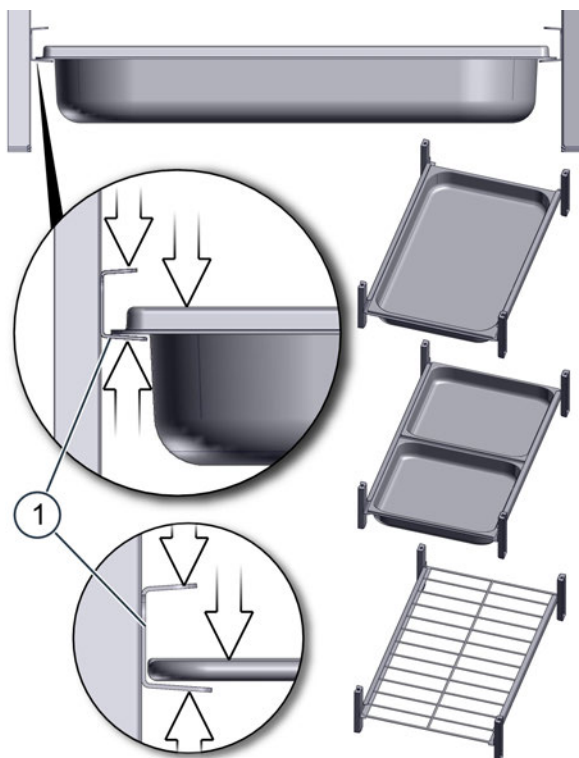
'Specific Cooking Instructions' goes over specific actions that must be carried out when using the combi oven and the corresponding accessories.

4.1 Basic Guidelines for Putting Food Into the Combi Oven

4.1.1 Placing Bakeware in Size X.10 Units

Steam table pans; half-size wire rack, in U-rails (standard model)

The following figure shows how to set up a steam table pan (12" x 20" x X"), two steam table pans (12" x 10" x X"), and a half-size wire rack (13" x 20") in the U-rails (standard version) in size X.10 units:

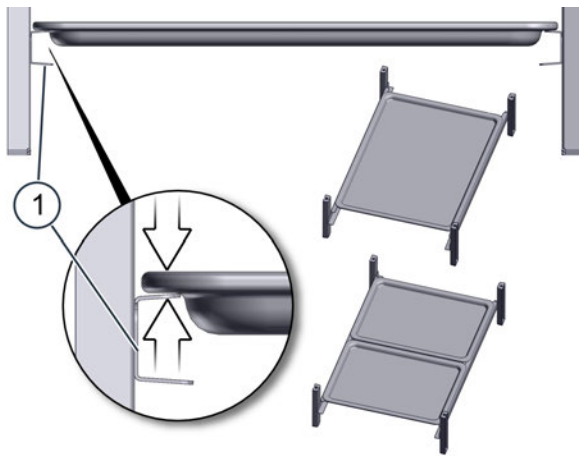


Placement rules

- Bakeware and oven racks must be slid in **BETWEEN** the two flanges on the U-rails (1) all the way in.
- The bakeware / oven racks must be slid in at the same height on both sides.
- **NEVER** place bakeware or oven racks on top of a U-rail's upper flange.
- Do not place bakeware on top of shelf grills.

Sheet pans, in U-rails (standard model)

The following figure shows how to set up a half-size sheet pan (13" x 18") and quarter-size sheet pans (13" x 9.5"), in the U-rails (standard version) in size X.10 units:



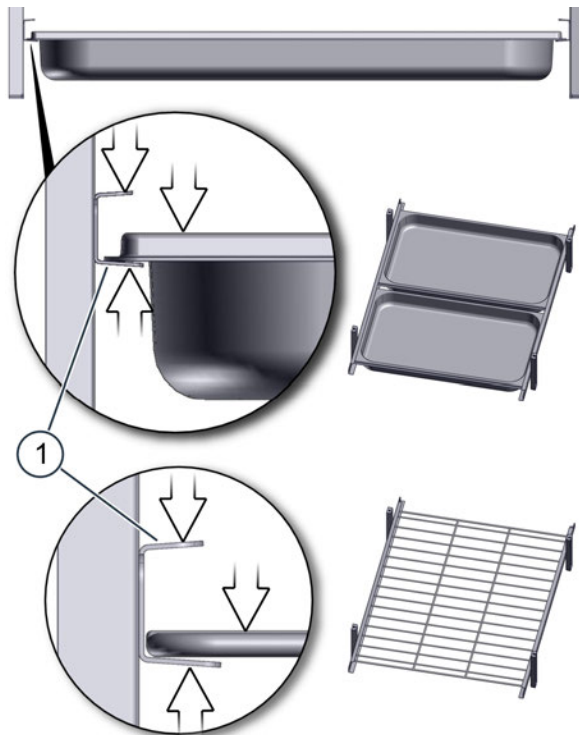
Placement rules

- Sheet pans must be slid in ON TOP of the U-rail's (1) upper flange.
- The sheet pans must be slid in at the same height on both sides.
- Do NOT slide in the sheet pans BETWEEN the two flanges on the U-rails.
- Do not put liquids or food that will become liquefied during cooking in the sheet pans.
- The method shown is intended exclusively for sheet pans (and, if applicable, oven racks), NOT for bakeware.
- Do not place bakeware on top of sheet pans.

4.1.2 Placing Bakeware in Size X.20 Units

Steam table pans; full-size wire rack, in U-rails (standard model)

The following figure shows how to set up two steam table pans (12" x 20" x X") and a full-size wire rack (20" x 26") in the U-rails (standard version) in size X.20 units:

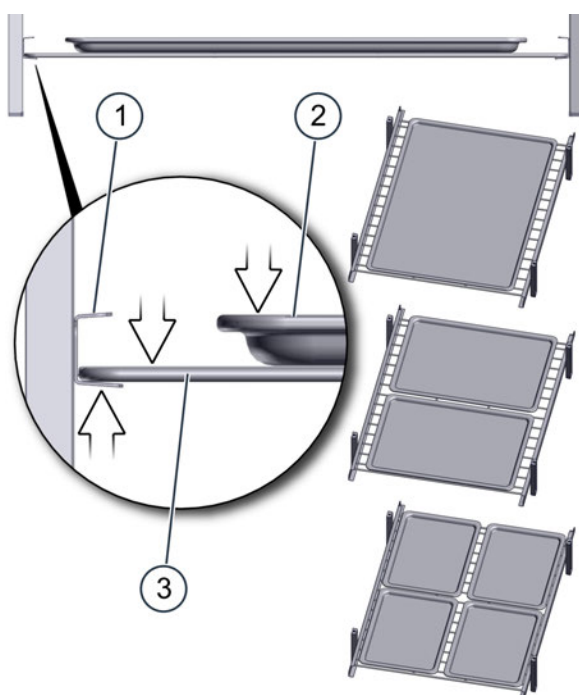


Placement rules

- Bakeware and oven racks must be slid in BETWEEN the two flanges on the U-rails (1) all the way in.
- The bakeware / oven racks must be slid in at the same height on both sides.
- NEVER place bakeware or oven racks on top of a U-rail's upper flange.
- Do not place bakeware on top of shelf grills.

Sheet pans, in U-rails (standard model)

The following figure shows how to set up a full-size sheet pan (18" x 26"), half-size sheet pans (13" x 18"), and quarter-size sheet pans (13" x 9.5"), in the U-rails (standard version) in size X.20 units:

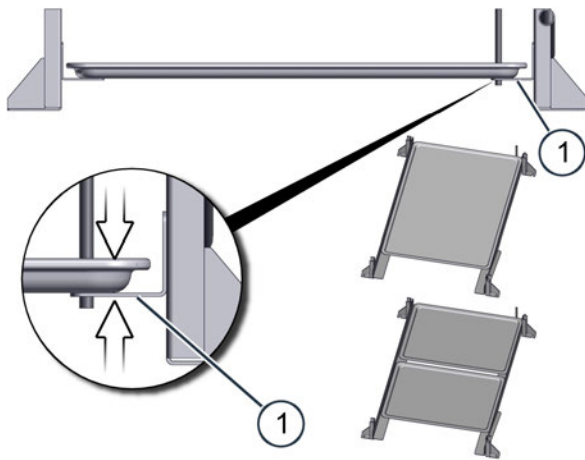


Placement rules

- Oven racks (3) must be slid in BETWEEN the two flanges on the U-rails (1).
- The shelf grills must be slid in at the same height on both sides.
- NEVER place oven racks on top of a U-rail's upper flange.
- Do not place steam table pans on top of shelf grills.
- The sheet pans (2) must be placed, one after the other, on top of the shelf grills that are already in place.
- Do NOT slide in the sheet pans BETWEEN the two flanges on the U-rails.
- Do not put liquids or food that will become liquefied during cooking in the sheet pans.
- Do not place bakeware on top of sheet pans.

Sheet pans, on L-rails (bakery model)

The following figure shows how to set up a full-size sheet pan (18" x 26") and two half-size sheet pans (13" x 18") on L-rails (bakery model) in a rack in UL models in size X.20 units:



Placement rules

- The sheet pan must be slid all the way in on top of the L-rails (1).
- The sheet pan must be slid in at the same height on both sides.
- Do not put liquids or food that will become liquefied during cooking in the sheet pan.
- The method shown is intended exclusively for sheet pans (and, if applicable, oven racks), NOT for bakeware.
- Do not place bakeware on top of sheet pan.

4.1.3 Combi Oven Loading Capacity

Maximum weight that can be placed inside the combi oven for cooking

C4		6.10	6.20	10.10	10.20
Applies to standard-size bakeware (steam table pans, sheet pans etc.)					
Maximum load weight per unit	[lbs]	66	132	110	220
Maximum load weight per shelf	[lbs]	33	33	33	33

Maximum weight that can be placed inside the combi oven for rethermalizing

C4		6.10	6.20	10.10	10.20
Applies to standard-size bakeware (steam table pans, sheet pans etc.)					
Maximum load weight per unit	[lbs]	20	40	33	66
Maximum load weight per bakeware (12" x 20" x 2.5" steam table pan)	[lbs]	3.3	3.3	3.3	3.3
Applies to plates					
Maximum number of plates per unit	[pcs]	15	27	26	48
Maximum load weight per plate	[oz]	12.7	12.7	12.7	12.7

Maximum number of bakeware when cooking and rethermalizing food

C4		6.10	6.20	10.10	10.20
Number of shelves (max. shelf spacing: 2.68")	[pcs]	7	7	11	11
Steam table pans (12" x 20" x 1")	[pcs]	6	12	10	20
Steam table pans (12" x 20" x 2.5")	[pcs]	6	12	10	20
Half-size wire racks (13" x 20")	[pcs]	6	-	10	-
Half-size sheet pans (13" x 18") - on wire racks	[pcs]	6	12	10	20
Full-size wire racks (20" x 26")	[pcs]	-	6	-	10
Full-size sheet pans (18" x 26") - on wire racks	[pcs]	-	6	-	10
Frying baskets (12"x20")	[pcs]	6	12	10	20
Plates (optional plate rack) - no wire racks needed	[pcs]	15	27	26	48

Maximum number of bakeware when smoking

C4 ES / EB		6.10	6.20	10.10	10.20
Number of shelves (max. shelf spacing: 2.68")	[pcs]	7	7	11	11
Steam table pans (12" x 20" x 1")	[pcs]	5	10	9	18
Steam table pans (12" x 20" x 2.5")	[pcs]	4	8	8	16
Half-size wire racks (13" x 20")	[pcs]	5	-	9	-
Half-size sheet pans (13" x 18") - on wire racks	[pcs]	5	10	9	18
Full-size wire racks (20" x 26")	[pcs]	-	5	-	9
Full-size sheet pans (18" x 26") - on wire racks	[pcs]	-	5	-	9
Frying baskets (12"x20")	[pcs]	5	10	9	18

During smoking, the bottommost shelf level must remain free due to the smoker box – do not put anything in it!

4.2 General Cooking Instructions

4.2.1 Safely Using the Unit

For your and your employees' safety

Every person (user) must read and understand the contents in the 'For Your Safety' on page 19 section before they work with or on the combi oven for the first time. In addition, every user must follow the instructions and warnings in said section at all times.

As the combi oven's owner, or as the owner's employee responsible for the staff who will be using the combi oven, set the necessary rules and brief all new employees.

Every user must read and understand the safe work rules specified in this section before starting any work and follow them without exception.

Every user must read and understand the risks and hazards described in this section and in the following instructions before starting any work and follow the corresponding safety instructions without exception.

Personal protective equipment for all users

As a user, you must wear the personal protective equipment specified for your work in the 'Personal Protective Equipment' on page 41 section of 'For Your Safety.'

What to do if you smell gas

If you smell gas, follow the steps below without exception:

- Immediately shut off the gas.
- Thoroughly ventilate the room.
- Do not operate any electrical devices or equipment. Make sure not to cause any sparks.
- Evacuate the building.
- Call the gas utility and, if necessary, the fire department on a telephone found outside the hazardous area.

Basic rules for safe operation

If the combi oven is moved in an impermissible manner after installation (on purpose or by accident), do not continue to operate the unit unless all the following requirements are met:

- The unit and the accessories being used do not have any obvious damage.
- The supply lines installed for electrical power, water, wastewater, and cleaning agents do not have any obvious damage, have a secure fit, are not dripping anywhere, and appear to be safe and fully functional after a visual inspection.
- The 'Requirements concerning the combi oven's functional capability' on page 20 are being met.
- The 'Requirements concerning the combi oven's surroundings' on page 20 are being met.
- All warning labels are at their intended location.

Gas units only:

- A service technician has checked all the components in the combi oven that convey gas in order to make sure that there are no leaks at any of their connection points. Moreover, the technician has checked to make sure that none of the specified points outside and inside the unit have any leaks.

Rules for safely running table-top models

In order to avoid hazards, follow the rules below when running the unit:

- Make sure to only use your hands when using the unit's controls (buttons, switches, control panels).
- Do not cover, obstruct, or block the exhaust vents, exhaust outlets, or ventilation ports at the top of the unit or the ventilation openings at the bottom.
- The racks need to be locked in place.
- The bakeware must be slid in correctly according to the rules on for size X.10 units or the rules on for size X.20 units, as applicable.
- The suction panel needs to be properly locked in place.

Additional rules for the safe use of table-top models on moving bases

In order to avoid hazards, follow the rules below when running units on a base with casters:

- The retaining element used to limit how much the base can move with the unit must be attached at all times.
Every day before using the unit, check to make sure that the retaining element is attached.
- Make sure to always lock the front casters' wheels when the units are running
- Every day before using the units, check to make sure that casters' wheels are locked

Hot surfaces

▲WARNING

Risk of burns posed by high temperatures inside the oven cavity and on the inside of the unit door

Touching any interior oven cavity parts, the inside of the unit door, or any parts that are or were found inside the oven cavity during cooking may result in burns.

- ▷ Wear the required personal protective equipment.

Hot steam

▲CAUTION

Risk of scalding posed by hot steam

Hot steam coming out from the unit may scald your face, hands, feet, and/or legs.

- ▷ When opening the unit door, make sure to always use the cracked-open position as per the instructions on how to safely open the unit door. Do not, under any circumstance, stick your head inside the oven cavity.
- ▷ When cooling down the oven with the 'Cool down' function, step away from the unit, as hot steam will come out through the open unit door.

Break in the cold chain

▲WARNING

Risk of food being contaminated with microbiological contamination due to the cold chain being broken

The cold chain for refrigerated food can be broken if food is placed inside the oven cavity too early or if the cooking process is interrupted.

- ▷ When scheduling the time when you will be putting food in the oven cavity, e.g., when pre-selecting the start time for the cooking program, always make sure that the cold chain will be maintained.
- ▷ Never use the unit to store food temporarily.
- ▷ Never interrupt the cooking process on purpose.
- ▷ Once the unit starts up again after a power outage, take into account the time that will be necessary to restart the cooking process while taking the food's condition into account.
- ▷ Low-temperature cooking (< 150 °F) should be performed by qualified staff only.

Microorganism growth at 85 – 150 °F

▲WARNING

Risk of food spoilage due to microorganism growth at hot ambient conditions (temperature range of 85 – 150 °F)

Putting cold food into the oven cavity while rethermalizing food, keeping food warm, or cooking food at low temperatures may cause the oven temperature to drop to a point where critical microorganism growth may occur.

- ▷ Do not put cold food into the unit while rethermalizing food, cooking food at low temperatures, or keeping food warm.
- ▷ Reduce the amount of microorganisms on the food before cooking it at low temperatures (by searing it, for example).
- ▷ Low-temperature cooking (< 150 °F) should be performed by qualified staff only.

Leaking gas

▲DANGER

Explosion hazard posed by gas leaks

Gas leaks may result in an explosion in the presence of an ignition source.

- ▷ Do not move the unit during operation.
- ▷ If using a unit that is placed on a base with casters and is connected using a flexible connecting hose, check to make sure that the retaining element designed to limit how much the base can move with the unit is attached so that the unit will be mechanically secured.

Lack of oxygen

▲DANGER

Suffocation hazard due to lack of oxygen

Inadequate ventilation at the installation location may result in suffocation when the unit is run.

- ▷ Do not block or otherwise obstruct the area below the unit.
- ▷ Operate the unit in windless environments only.
- ▷ Make sure that the installed ventilation equipment works properly and follow all the ventilation rules specified by the gas installation engineer.
- ▷ Arrange for the unit to be serviced once a year.

4.2.2 Turning the Combi Oven On and Off (Lighting Instructions)

⚠ For your safety when working with/on the combi oven


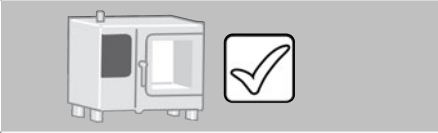

Before starting work, read and understand the rules, risks, and hazards specified in 'Safely Using the Unit' on page 47 and follow all the corresponding instructions without exception.

Checks before turning on the unit

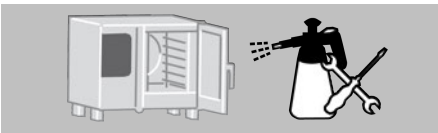
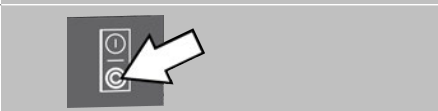

Before turning on the combi oven, check whether the prerequisites below are being met. Do not place the unit into operation unless all specified prerequisites are met.

- The unit does not have any obvious damage.
- The accessories being used do not have any obvious damage.
- The installed water connections do not have any obvious damage and are not dripping at any point.
- The drain pipe is connected to the unit and does not have any obvious damage. The end of the drain pipe conveys the wastewater from the unit into the sewer system. The drain pipe is not dripping at any point and there are no indications of it being clogged.
- The electrical connection does not have any obvious damage and looks like it is safe and working properly when subjected to a visual inspection.
- The gas supply line and the system used to remove exhaust gases do not have any obvious damage and look like they are safe and working properly when subjected to a visual inspection.
- There is nothing being stored inside the oven cavity and there is nothing inside the oven cavity other than required cooking accessories (bakeware, for example).
- The 'Requirements concerning the combi oven's functional capability' on page 20 are being met.
- The 'Requirements concerning the combi oven's surroundings' on page 20 are being met.
- All warning labels are at their intended location.

Turning the combi oven on

- | | | |
|----|---|---|
| 1. |  | Turn the combi oven on. |
| 2. |  | Check whether the oven becomes illuminated while the unit is running its self-diagnostic routine. |
| 3. |  | Wait until the software is ready to start working. |

Turning off the combi oven when you are done

- | | | |
|----|---|--|
| 1. |  | Carry out all necessary cleaning work as per the cleaning schedule and maintenance schedule. |
| 2. |  | Turn the combi oven off. |
| 3. |  | Leave the unit door ajar in order to let moisture escape. |

Turning off the combi oven before extended periods of nonuse

Before extended periods of nonuse, disconnect the unit from the water, gas, and power supplies.

4.2.3 Cooking Procedures

⚠ For your safety when working with/on the combi oven

Before starting work, read and understand the rules, risks, and hazards specified in 'Safely Using the Unit' on page 47 and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door 60
- Placing Food Inside and Taking It Out 62
- Putting Food Into the Mobile Shelf Rack / Plate Rack (Does Not Apply to ConvoSmoke) 64
- Using the Transport Trolley to Put Food Inside the Oven and Take It Out (Does Not Apply to ConvoSmoke) 71
- Putting Away and Removing the Core Temperature Probe 76
- Using a USB Stick 79

Rules

Putting plates inside the combi oven is only allowed when rethermalizing food.

Prerequisites

- You must be familiar with how to use the software to such an extent that you will be able to access the stored cooking profiles you will need for your food or enter a new cooking profile and start it (please refer to the operating instructions).
- The combi oven and the accessories being used must have been cleaned properly.
- There must not be any foreign objects inside the oven cavity.
- The oven drain must be clear. It must not be clogged or blocked by any residues. The strainer on the oven drain must be in place.
- The unit door's inner glass door must be properly locked in place.
- The suction panel is properly locked in place.
- The USB cover must be covering the USB port.
- If the unit is on top of an open stand: There must not be any hot, steaming food inside the stand.
- If using the grill version: The used grease canister must be empty and connected to the combi oven.



When using racks:

- The racks have been installed and are locked in place.
- You must have the food that will be put inside the combi oven ready to go.

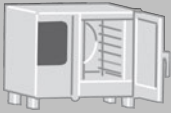






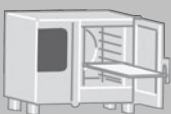
When using a mobile shelf rack / plate rack (does not apply to ConvoSmoke):

- The racks must have been removed.
- The roll-in frame for the mobile shelf rack / plate rack must be installed inside the oven cavity.
- The core temperature probe must be in its holder.
- You must have the food that will be put inside the combi oven ready to go in the mobile shelf rack / plate rack on the transport trolley.

Cooking Procedures

- | | | |
|----|---|--|
| 1. |  | Open a cooking profile from the cookbook or enter a new cooking profile. |
| 2. |  | Follow the software's prompts. |

4 How to Cook with Your Combi Oven

3.		Open the unit door.
4.		Place the food inside the combi oven.
5.		Close the unit door.
6.		Start the cooking sequence.
7.		Wait until the cooking sequence is done.
8.		Once the cooking sequence is done, the unit will make an acoustic signal to let you know. Follow the software's prompts.
9.		Open the unit door.
10.		Take out the food.
11.		Close the unit door.

4.2.4 Smoking Procedures

⚠ For your safety when working with/on the combi oven

Before starting work, read and understand the rules, risks, and hazards specified in 'Safely Using the Unit' on page 47 and follow all the corresponding instructions without exception.

Opening the unit door

⚠ WARNING

Risk of burns caused by the ignition of smoking chips, pellets, bisquettes, etc. and smoke; risk of smoke inhalation

Air flowing into the oven cavity may cause smoking bisquettes and/or smoke to combust explosively. Inhaling smoke may result in trouble breathing.

- ▷ Under no circumstance open the unit door during smoking.

Procedures that you must be familiar with

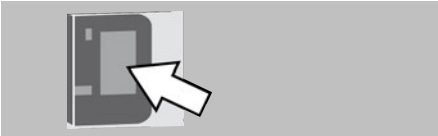

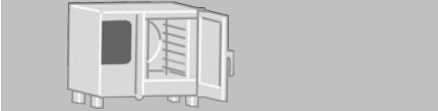
You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door 60
- Placing Food Inside and Taking It Out 62
- Using a USB Stick 79











Prerequisites

- You must be familiar with how to use the software well enough so that you will be able to access the stored cooking profiles you will need for your food or enter a new cooking profile for smoking and start it. (see operating instructions).
- The combi oven and the accessories being used must have been cleaned properly.
- The oven drain must be clear. It must not be clogged or blocked by any residues.
- The unit door's inner glass door must be properly locked in place.
- The smoker box must be properly filled and ready to go.
- The suction panel is properly locked in place.
- The racks have been installed and are locked in place.
- The USB cover must be covering the USB port.
- If the unit is on top of an open stand: There must not be any hot, steaming food inside the stand.
- You must have the food that will be put inside the combi oven ready to go.
- If using the grill version: The used grease canister must be empty and connected to the combi oven.




How to smoke food when your cooking profile only includes smoking














- | | | |
|----|---|--|
| 1. |  | Open a cooking profile from the cookbook or enter a new cooking profile. |
| 2. |  | Follow the software's prompts. |
| 3. |  | Open the unit door. |
-

4 How to Cook with Your Combi Oven

4.		Place the smoker box inside.
5.		Place the food inside the combi oven. The bottommost shelf level must remain free due to the smoker box – do not put anything in it!
6.		Close the unit door.
7.		Start the smoking sequence.
8.		Wait until the smoking sequence is done.
9.		Once the smoking sequence is done, the unit will make an acoustic signal to let you know. Follow the software's prompts.
10.		Open the unit door.
11.		Remove the smoked food.
12.		Remove the smoker box.
13.		Close the unit door.

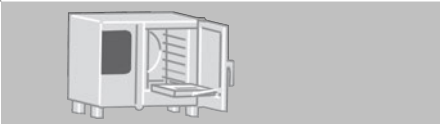
How to smoke food when your cooking profile includes cooking and smoking

1.		Open a cooking profile from the cookbook or enter a new cooking profile.
2.		Follow the software's prompts.
3.		Open the unit door.

4.		<p>Place the food inside the combi oven. The bottommost shelf level must remain free due to the smoker box that will go in later on – do not put anything in it!</p>
5.		<p>Close the unit door.</p>
6.		<p>Start the cooking sequence.</p>
7.		<p>Wait until the cooking sequence is done.</p>
8.		<p>Once the cooking steps before smoking are done, the unit will make an acoustic signal to let you know. Follow the software's prompts:</p> <ul style="list-style-type: none"> ▪ The oven cavity will be cooled down with a 'Cool down' sequence. ▪ You will then be prompted to put the smoker box inside.
9.		<p>Open the unit door.</p>
10.		<p>Place the smoker box inside.</p>
11.		<p>Close the unit door.</p>
12.		<p>Start the smoking sequence.</p>
13.		<p>Wait until the smoking sequence is done.</p>
14.		<p>Once the smoking sequence is done, the unit will make an acoustic signal to let you know. Follow the software's prompts.</p>
15.		<p>Open the unit door.</p>
16.		<p>Remove the smoked food.</p>

4 How to Cook with Your Combi Oven

17.



Remove the smoker box.

18.



Close the unit door.

4.3 Specific Cooking Instructions

4.3.1 Safely Using the Unit

For your and your employees' safety

Every person (user) must read and understand the contents in the 'For Your Safety' on page 19 section before they work with or on the combi oven for the first time. In addition, every user must follow the instructions and warnings in said section at all times.

As the combi oven's owner, or as the owner's employee responsible for the staff who will be using the combi oven, set the necessary rules and brief all new employees.

Every user must read and understand the safe work rules specified in this section before starting any work and follow them without exception.

Every user must read and understand the risks and hazards described in this section and in the following instructions before starting any work and follow the corresponding safety instructions without exception.

Personal protective equipment for all users

As a user, you must wear the personal protective equipment specified for your work in the 'Personal Protective Equipment' on page 41 section of 'For Your Safety.'

What to do if you smell gas

If you smell gas, follow the steps below without exception:

- Immediately shut off the gas.
- Thoroughly ventilate the room.
- Do not operate any electrical devices or equipment. Make sure not to cause any sparks.
- Evacuate the building.
- Call the gas utility and, if necessary, the fire department on a telephone found outside the hazardous area.

Handling heavy loads

Please keep in mind that lifting heavy bakeware and moving heavy transport trolleys can result in fatigue, discomfort, and musculoskeletal system issues.

Hot surfaces

WARNING

Risk of burns posed by high temperatures inside the oven cavity and on the inside of the unit door

Touching any interior oven cavity parts, the inside of the unit door, or any parts that are or were found inside the oven cavity during cooking may result in burns.

- ▷ Wear the required personal protective equipment.

Hot steam

CAUTION

Risk of scalding posed by hot steam

Hot steam coming out from the unit may scald your face, hands, feet, and/or legs.

- ▷ When opening the unit door, make sure to always use the cracked-open position as per the instructions on how to safely open the unit door. Do not, under any circumstance, stick your head inside the oven cavity.
- ▷ When cooling down the oven with the 'Cool down' function, step away from the unit, as hot steam will come out through the open unit door.

Wet kitchen floors

CAUTION

Slip hazard posed by drained condensate

Condensate dripping onto the floor when the unit door is opened may cause the operator to slip in front of the unit.

- ▷ Always keep the floor around the unit dry

Leaking gas

DANGER

Explosion hazard posed by gas leaks

Gas leaks may result in an explosion in the presence of an ignition source.

- ▷ Do not move the unit during operation.
- ▷ If using a unit that is placed on a base with casters and is connected using a flexible connecting hose, check to make sure that the retaining element designed to limit how much the base can move with the unit is attached so that the unit will be mechanically secured.

Lack of oxygen

DANGER

Suffocation hazard due to lack of oxygen

Inadequate ventilation at the installation location may result in suffocation when the unit is run.

- ▷ Do not block or otherwise obstruct the area below the unit.
- ▷ Operate the unit in windless environments only.
- ▷ Make sure that the installed ventilation equipment works properly and follow all the ventilation rules specified by the gas installation engineer.
- ▷ Arrange for the unit to be serviced once a year.

4.3.2 Safely Opening and Closing the Unit Door

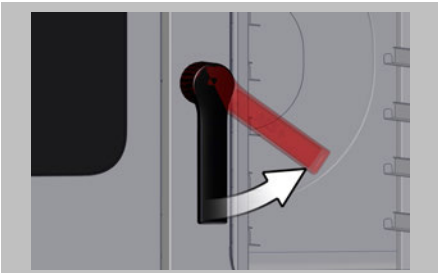
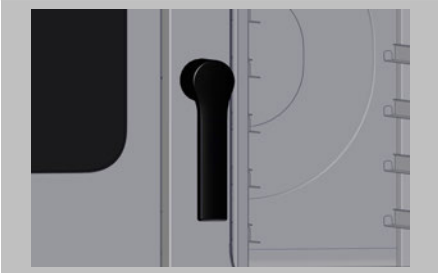
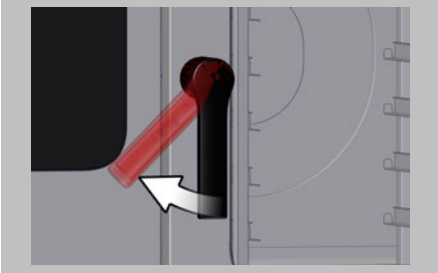
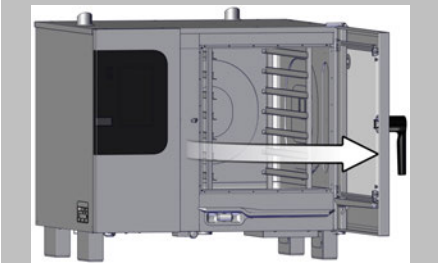
⚠ For your safety when using the unit

Before starting work, read and understand the rules, risks, and hazards specified in 'Safely Using the Unit' on page 58 and follow all the corresponding instructions without exception.

Prerequisites

When placed on top of a work table, the unit must be secured in such a way that it will not slide out of place.

Safely opening the unit door

- 1. 2. 3. 4.

Turn the door handle to the right.
Result:
The unit door will open into its cracked-open position and the door handle will swing back to its resting position.

Wait a moment to make sure that all steam is allowed to escape.

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

On units with a right-hinged door:
Fully open the unit door.
On units with a disappearing door:
Slide the unit door backwards along the combi oven's side.

Safely closing the unit door

On units with a right-hinged door:

- Close the unit door with a little momentum.
- If a cooking or cleaning profile is running, make sure that the unit door is closed properly by checking that the profile actually resumes.

On units with a disappearing door:

- Pull the unit door all the way to the front along the combi oven's side and close it with a little momentum.
- If a cooking or cleaning profile is running, make sure that the unit door is closed properly by checking that the profile actually resumes.

4.3.3 Placing Food Inside and Taking It Out

For your safety when using the unit

Before starting work, read and understand the rules, risks, and hazards specified in 'Safely Using the Unit' on page 58 and follow all the corresponding instructions without exception.

Hot liquids

WARNING

Risk of scalding posed by hot liquids

Spilling liquid food can result in scalding to the face and hands.

- ▷ When moving the food into the oven cavity, make sure that the racks are correctly locked in place.
- ▷ Take the maximum loading weight into account.
- ▷ Use bakeware (steam table pans) with matching standard dimensions only.
- ▷ Slide in the bakeware correctly according to the rules on for size X.10 units or the rules on for size X.20 units, as applicable.
- ▷ Bakeware containing liquids or food that will become liquefied during cooking must be placed only in shelf levels that will allow all operators to easily look in. When taking out bakeware containing liquids or food that will become liquefied during cooking, make sure it is in a perfectly horizontal position.
- ▷ Wear the required personal protective equipment.

Hot food and hot bakeware

WARNING

Burn hazard posed by hot food and hot bakeware

Bakeware that is placed on L-rails, on the upper flange of U-rails, or on oven racks can topple over and out of the shelf levels. This may result in burns on your whole body – especially on your face and hands.

- ▷ When moving the food into the oven cavity, make sure that the racks are correctly locked in place.
- ▷ Take the maximum loading weight into account.
- ▷ Use bakeware (wire racks, sheet pans) with matching standard dimensions only.
- ▷ Slide in the bakeware correctly according to the rules on for size X.10 units or the rules on for size X.20 units, as applicable.
- ▷ Always take out bakeware in a horizontal position and make sure not to pull bakeware on shelf levels too far forward.
- ▷ Wear the required personal protective equipment.

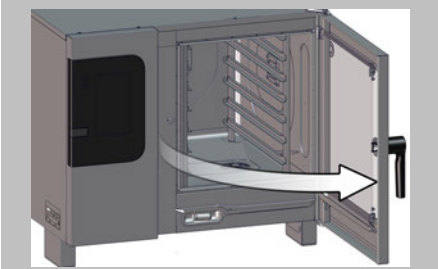
Procedures that you must be familiar with

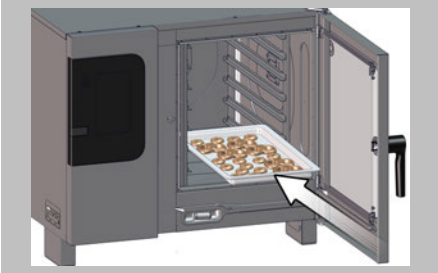
You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door

60

Putting food into the combi oven (racks, standard version)

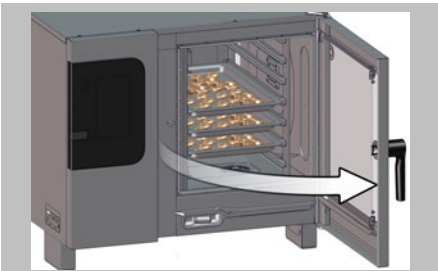
1.  Open the unit door.

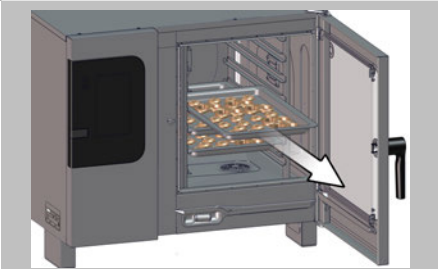
2.  Move the food into the shelf levels you want.

- Start from the bottom.
- Always slide bakeware, sheet pans, and shelf grills in all the way to the stop.

Check to make sure that the bakeware, sheet pans, and shelf grills have been slid in correctly as indicated in 'Placing Bakeware in Size X.10 Units' on page 42 or 'Placing Bakeware in Size X.20 Units' on page 44 (as applicable).

Taking food out

1.  Open the unit door.

2.  Take out bakeware in a horizontal position

4.3.4 Putting Food Into the Mobile Shelf Rack / Plate Rack (Does Not Apply to ConvoSmoke)

For your safety when using the unit

Before starting work, read and understand the rules, risks, and hazards specified in 'Safely Using the Unit' on page 58 and follow all the corresponding instructions without exception.

Hot liquids

WARNING

Risk of scalding posed by hot liquids

Spilling liquid food can result in scalding to the face and hands.

- ▷ Make sure that the mobile shelf rack's / plate rack's latch is engaged when putting food inside or taking it out.
- ▷ Take the maximum loading weight into account.
- ▷ Use bakeware (steam table pans) with matching standard dimensions only or permissible plates with the appropriate diameter only.
- ▷ Slide in the bakeware correctly according to the rules on for size X.10 units or the rules on for size X.20 units, as applicable.
- ▷ Bakeware or plates with liquids or food that will become liquefied during cooking must be placed only in shelf levels that will allow all operators to easily look in. When taking out bakeware or plates with liquids or food that will become liquefied during cooking, make sure they are in a perfectly horizontal position.
- ▷ Wear the required personal protective equipment.

Hot food and hot bakeware

WARNING

Burn hazard posed by hot food and hot bakeware

Bakeware that is placed on L-rails, on the upper flange of U-rails, or on oven racks can topple over and out of the shelf levels. This may result in burns on your whole body – especially on your face and hands.

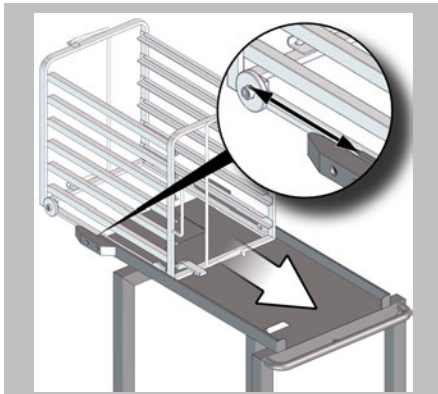
- ▷ Make sure that the mobile shelf rack's latch is engaged when putting food inside or taking it out.
- ▷ Take the maximum loading weight into account.
- ▷ Use bakeware (wire racks, sheet pans) with matching standard dimensions only.
- ▷ Slide in the bakeware correctly according to the rules on for size X.10 units or the rules on for size X.20 units, as applicable.
- ▷ Always take out bakeware in a horizontal position and make sure not to pull bakeware on shelf levels too far forward.
- ▷ Wear the required personal protective equipment.

Prerequisites that must be met before placing food in the mobile shelf rack

- The mobile shelf rack / plate rack must have been properly cleaned.
- The transport trolley must be ready.
- All the transport trolley's parking brakes must be locked.

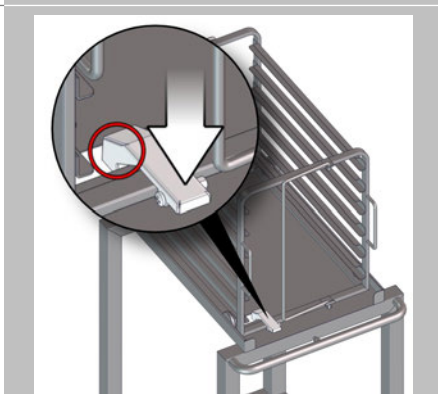
Putting Food Inside the Mobile Shelf Rack

1.



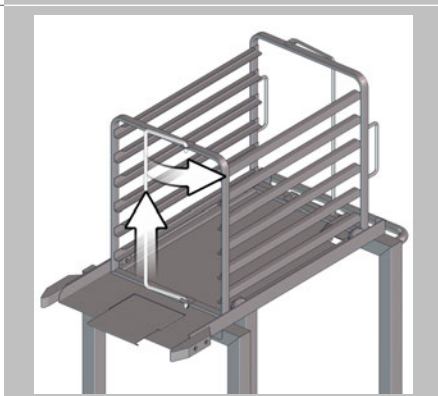
Slide the mobile shelf rack onto the transport trolley from behind. Make sure that the wheel axles go under the transport trolley's hem.

2.



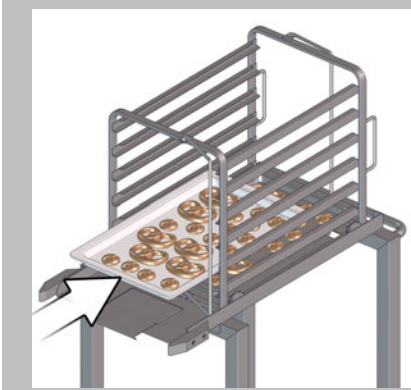
Engage the latch.

3.



Lift the tray guard bar at the back of the mobile shelf rack and swing it to the right side.

4.



Place the food inside the mobile shelf rack.

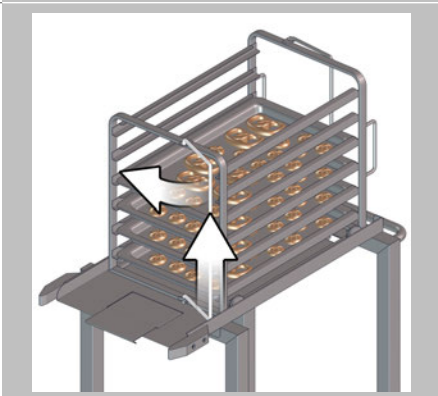
- Start from the bottom.
- Make sure to always slide bakeware, sheet pans, and shelf grills in all the way to the other tray guard bar.

Check to make sure that the bakeware, sheet pans, and shelf grills have been slid in correctly as indicated in 'Placing Bakeware in Size X.10 Units' on page 42 or 'Placing Bakeware in Size X.20 Units' on page 44 (as applicable).

WARNING! Risk of scalding posed by hot liquids

- Make sure not to load the mobile shelf rack in such a way that it will be top-heavy, as the transport trolley may otherwise topple over when moving.

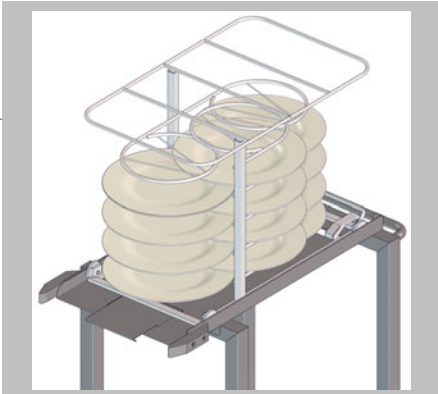
5.



Lock the tray guard bar you previously opened back in place.

Putting Food Inside the Plate Rack

1.



Place the plate rack on the transport trolley the same way as with the mobile shelf rack and engage the latch (please refer to 'Putting Food Inside the Mobile Shelf Rack' on page 65).

2.

Place the food inside the plate rack.

- Start from the bottom.
- Only use plates with the appropriate size and shape and carefully place them in the rings.

WARNING! Risk of scalding posed by hot liquids

- Make sure not to load the plate rack in such a way that it will be top-heavy, as the transport trolley may otherwise topple over when moving.

4.3.5 Taking Food Out from the Mobile Shelf Rack / Plate Rack (Does Not Apply to ConvoSmoke)

For your safety when using the unit

Before starting work, read and understand the rules, risks, and hazards specified in 'Safely Using the Unit' on page 58 and follow all the corresponding instructions without exception.

Hot liquids

WARNING

Risk of scalding posed by hot liquids

Spilling liquid food can result in scalding to the face and hands.

- ▷ Make sure that the mobile shelf rack's / plate rack's latch is engaged when putting food inside or taking it out.
- ▷ Take the maximum loading weight into account.
- ▷ Use bakeware (steam table pans) with matching standard dimensions only or permissible plates with the appropriate diameter only.
- ▷ Slide in the bakeware correctly according to the rules on for size X.10 units or the rules on for size X.20 units, as applicable.
- ▷ Bakeware or plates with liquids or food that will become liquefied during cooking must be placed only in shelf levels that will allow all operators to easily look in. When taking out bakeware or plates with liquids or food that will become liquefied during cooking, make sure they are in a perfectly horizontal position.
- ▷ Wear the required personal protective equipment.

Hot food and hot bakeware

WARNING

Burn hazard posed by hot food and hot bakeware

Bakeware that is placed on L-rails, on the upper flange of U-rails, or on oven racks can topple over and out of the shelf levels. This may result in burns on your whole body – especially on your face and hands.

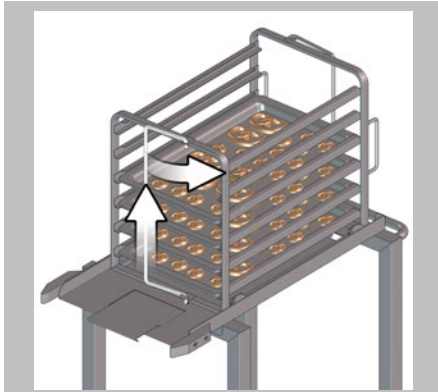
- ▷ Make sure that the mobile shelf rack's latch is engaged when putting food inside or taking it out.
- ▷ Take the maximum loading weight into account.
- ▷ Use bakeware (wire racks, sheet pans) with matching standard dimensions only.
- ▷ Slide in the bakeware correctly according to the rules on for size X.10 units or the rules on for size X.20 units, as applicable.
- ▷ Always take out bakeware in a horizontal position and make sure not to pull bakeware on shelf levels too far forward.
- ▷ Wear the required personal protective equipment.

Prerequisites that must be met before taking food out

- The mobile shelf rack / plate rack must be safely resting on a suitable surface.
- If the mobile shelf rack / plate rack is still on top of the transport trolley:
 - The mobile shelf rack's / plate rack's latch must be engaging the transport trolley.
 - All the transport trolley's parking brakes must be locked.

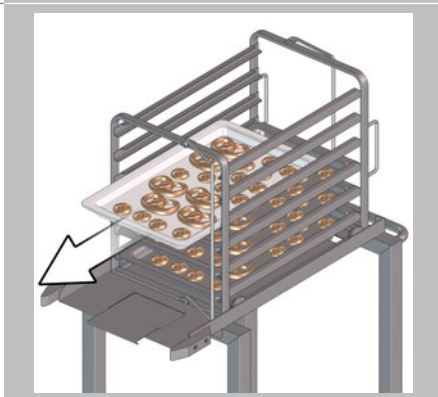
Taking food out from the mobile shelf rack (standard model)

1.



Lift the tray guard bar at the back of the mobile shelf rack and swing it to the right side.

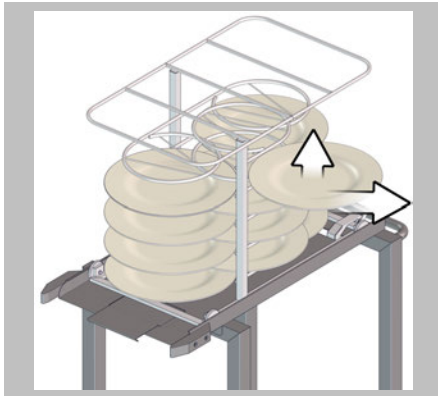
2.



Take out the food, making sure the container is in a horizontal position.

Taking food out from the plate rack

1.



Slightly lift the plates out from the rings and hold them in a horizontal position while taking them out.

4.3.6 Placing the Roll-In Frame for the Mobile Shelf Rack / Plate Rack Inside the Oven Cavity (Does Not Apply to ConvoSmoke)

For your safety when using the unit

Before starting work, read and understand the rules, risks, and hazards specified in 'Safely Using the Unit' on page 58 and follow all the corresponding instructions without exception.

Hot surfaces

WARNING

Risk of burns posed by high temperatures on the unit's interior and exterior parts.

Touching any interior oven cavity parts, the inside of the unit door, or any parts that are or were found inside the oven cavity during cooking may result in burns.

- ▷ Before changing the equipment inside the oven cavity, wait until the oven cavity has cooled down to a temperature lower than 140 °F.
- ▷ Wear the required personal protective equipment.

Procedures that you must be familiar with

You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door 60
- Removing and Installing the Racks 80

Required accessories

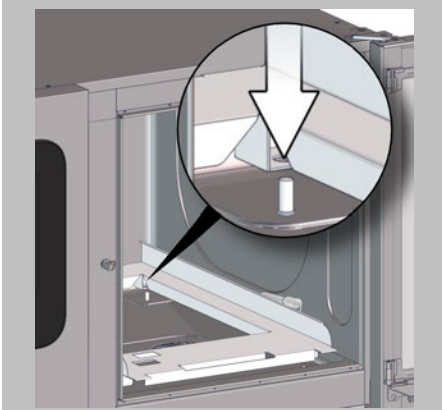
- Roll-in frame

Prerequisites

- The racks must have been removed.
- The unit door must be open.

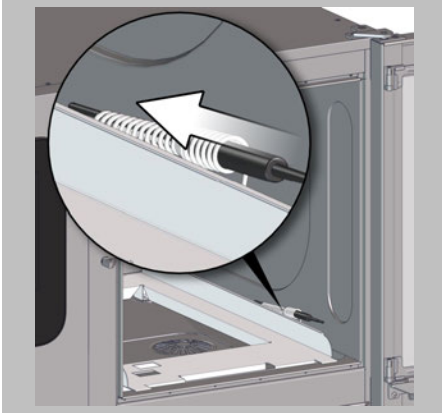
Placing the roll-in frame for the mobile shelf rack / plate rack inside the oven cavity

1.



Secure the roll-in frame inside the oven cavity by guiding the holes on the roll-in frame's foot angle brackets onto the pins on the bottom of the oven cavity.

2.



Slide the core temperature probe into the spiral holder on the right side of the roll-in frame.

4.3.7 Using the Transport Trolley to Put Food Inside the Oven and Take It Out (Does Not Apply to ConvoSmoke)

▲ For your safety when using the unit

Before starting work, read and understand the rules, risks, and hazards specified in 'Safely Using the Unit' on page 58 and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

You will need to be familiar with the following steps:

- Putting Food Into the Mobile Shelf Rack / Plate Rack (Does Not Apply to ConvoSmoke) 64
- Placing the Roll-In Frame for the Mobile Shelf Rack / Plate Rack Inside the Oven Cavity (Does Not Apply to ConvoSmoke) 69

Required accessories

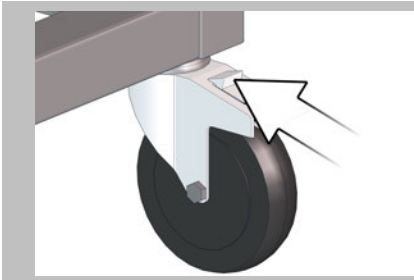
- Transport trolley
- Mobile shelf rack or plate rack

Prerequisites

- The roll-in frame for the mobile shelf rack / plate rack must be installed inside the oven cavity.
- The combi oven must have been set up at the right height for the transport trolley. The roll-in frame inside the oven cavity and the mobile shelf rack's / plate rack's support surface on the transport trolley must be at the same height if the transport trolley is secured to the combi oven.
- The unit door must be open.
- The food must already be ready to go inside the mobile shelf rack / plate rack on the transport trolley:
 - The mobile shelf rack's / plate rack's latch must be engaged.
 - The mobile shelf rack's tray guard bar must be locked in place.

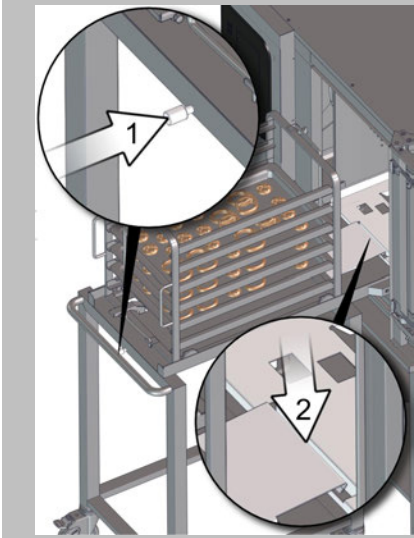
Using the transport trolley to put food inside the oven cavity

1.



Release the transport trolley's parking brakes and move the trolley in front of the combi oven.

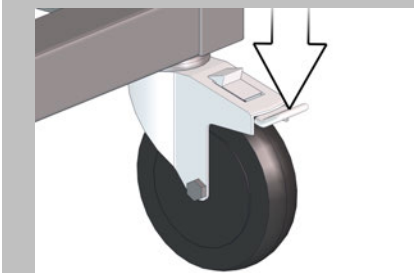
2.



Secure the transport trolley on the combi oven.

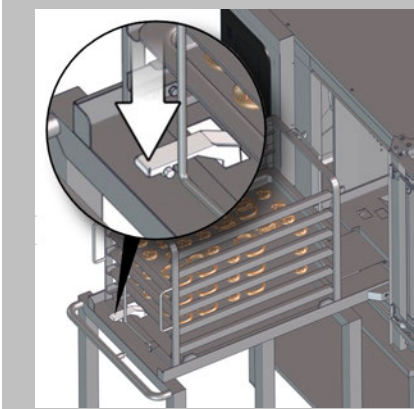
- Press the button underneath the transport trolley's handlebar so that the engaging mechanism on the back of the trolley will be raised.
- Then release the button so that the engaging mechanism will be lowered and engage the oven cavity opening.

3.



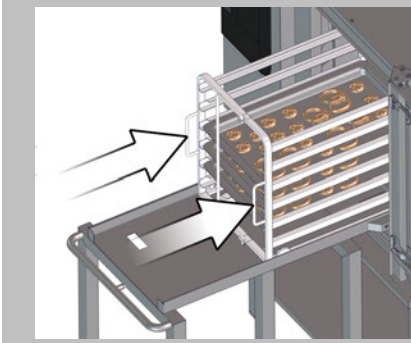
Lock all the transport trolley casters' wheels.

4.



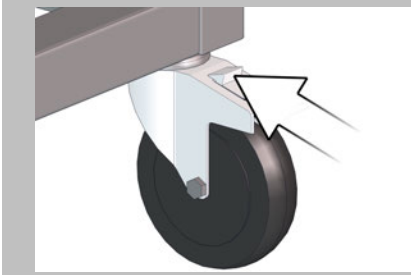
Release the mobile shelf rack's / plate rack's latch.

5.



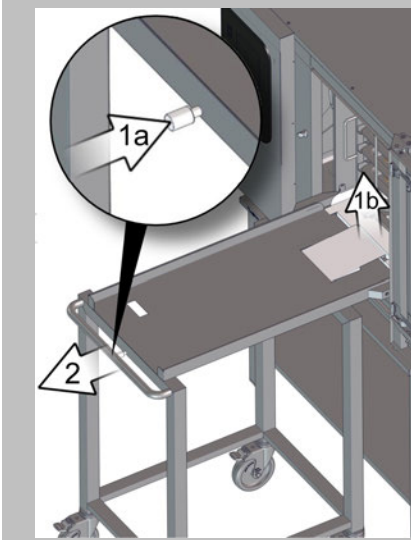
Slide the mobile shelf rack / plate rack away from the transport trolley and into the oven cavity.

6.



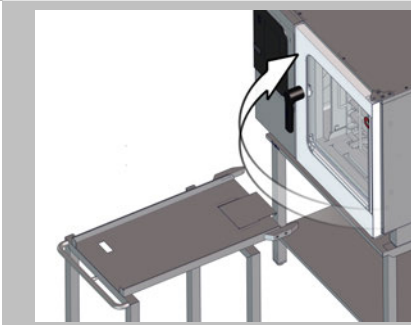
Release the transport trolley's parking brakes.

7.



Release the transport trolley's engaging mechanism from the oven cavity opening and move the trolley away.

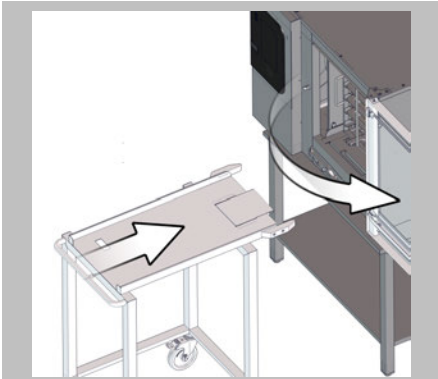
8.



Close the unit door.

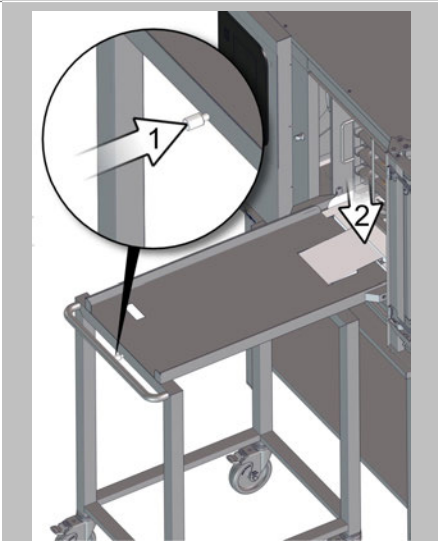
Using the transport trolley to take food out

1.



Open the unit door and move the transport trolley in front of the combi oven.

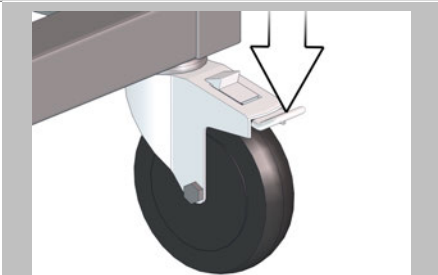
2.



Secure the transport trolley on the combi oven.

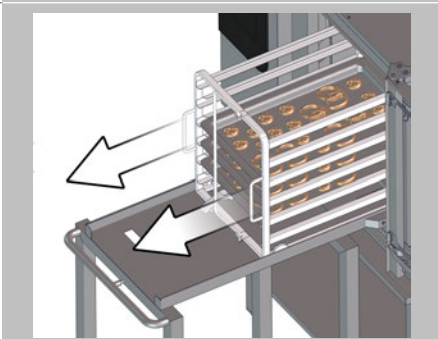
- Press the button underneath the transport trolley's handlebar so that the engaging mechanism on the back of the trolley will be raised.
- Then release the button so that the engaging mechanism will be lowered and engage the oven cavity opening.

3.



Lock all the transport trolley casters' wheels.

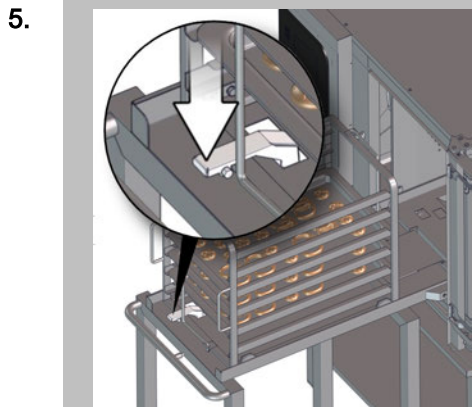
4.



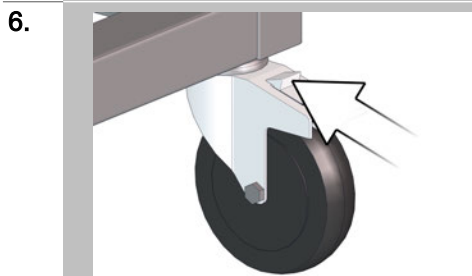
Pull the mobile shelf rack / plate rack out from the oven cavity and onto the transport trolley.

WARNING! Risk of burns posed by high temperatures inside the oven cavity, on the inside of the unit door, and on the mobile shelf rack / plate rack

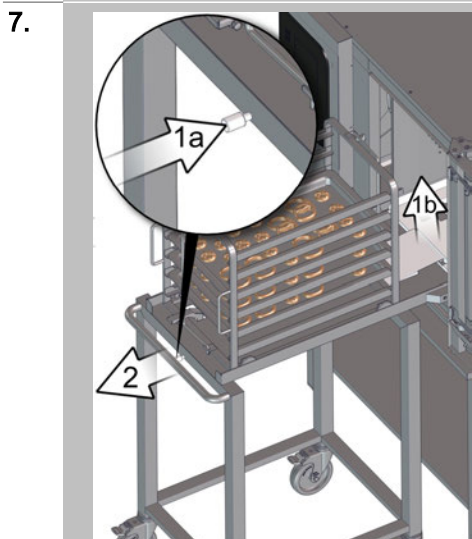
- Wear the required personal protective equipment.
- Use the handles to pull the mobile shelf rack / plate rack out of the oven cavity.



Engage the latch.



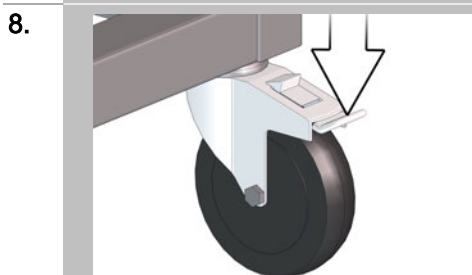
Release the transport trolley's parking brakes.



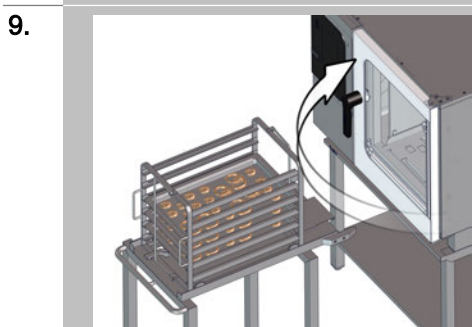
Release the transport trolley's engaging mechanism from the oven cavity opening and move the trolley away.

WARNING! Risk of scalding posed by hot liquids

- When moving bakeware or plates containing hot liquids, make sure to cover the bakeware / plates.
- Make sure that the transport trolley with the mobile shelf rack / plate rack does not topple over. The transport trolley is at risk of toppling over when being moved across an inclined surface or when it runs into an obstacle.



Lock all the transport trolley casters' wheels.



Close the unit door.

4.3.8 Putting Away and Removing the Core Temperature Probe

⚠ For your safety when using the unit

Before starting work, read and understand the rules, risks, and hazards specified in 'Safely Using the Unit' on page 58 and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door

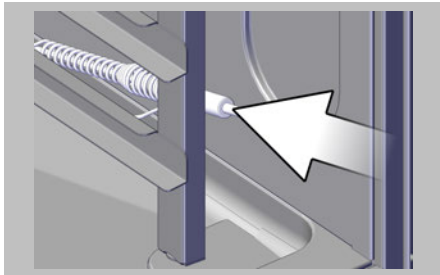
60

Purpose

If you will not be needing the core temperature probe for the cooking sequence you will be using, make sure to put it away. Not doing so may result in the probe being damaged.

Putting away the core temperature probe

1.



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

NOTICE! Pay attention to the cable!
The cable must not get pinched in between the unit door and the hygienic plug-in gasket when the door is closed.

Removing the core temperature probe

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

4.3.9 Using the external core temperature probe or sous vide probe

⚠ For your safety when using the unit

Before starting work, read and understand the rules, risks, and hazards specified in 'Safely Using the Unit' on page 58 and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door 60
- Putting Away and Removing the Core Temperature Probe 76

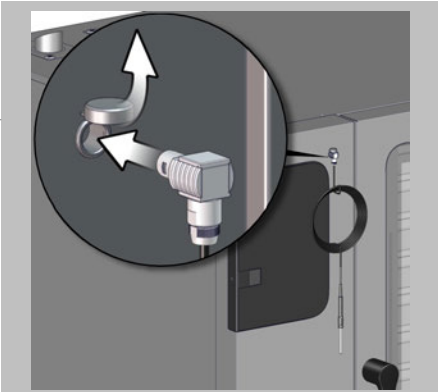
How it works

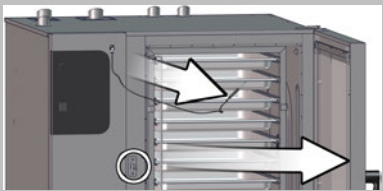

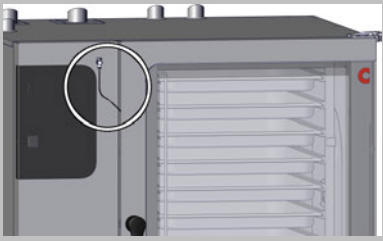
In addition to the internal core temperature probe that is permanently connected inside the oven, you can temporarily connect an additional external core temperature probe or sous vide probe on the outside of the unit case. The internal core temperature probe will be deactivated the moment the external connector is used. In other words, the unit's software will give priority to the external core temperature probe or sous vide probe when cooking. The internal core temperature probe CANNOT be used simultaneously with the external core temperature probe and/or sous vide probe when cooking. Likewise, you will not be able to use the internal core temperature probe when an external core temperature probe or sous vide probe is connected.

Prerequisites

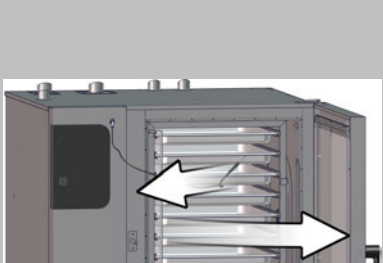
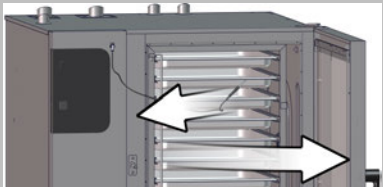

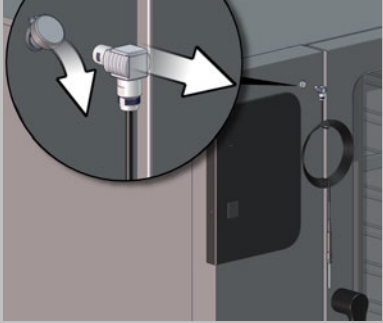

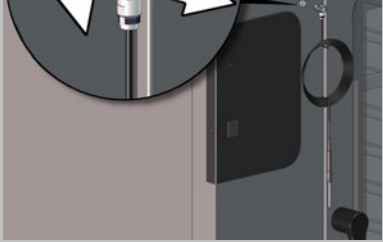
- The external core temperature probe or sous vide probe must have already been cleaned. Moreover, it must be fully functional and ready to go.
- The food being cooked must have already been placed properly inside the oven cavity.

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

1.  Open the protective cap on the connector for the external core temperature probe or sous vide probe. The connector is located on the right above the operating panel on the unit case.
2. Plug the external core temperature probe or sous vide probe into the unit using the connector.

3.		Open the unit door.
4.		Insert the core temperature probe or sous vide probe into the food.
5.		Close the unit door. Pay attention to the cable when doing so. When being routed into the oven, the cable must not go through the door handle locking mechanism's area. Instead, it can be routed through any other point so that it will be held in place between the unit door and the hygienic plug-in gasket.

Disconnecting and storing the external core temperature probe or sous vide probe

1.		Open the unit door.
2.		Remove the core temperature probe or sous vide probe from the food before removing the food from the oven. WARNING! Risk of burns due to high temperatures inside the oven cavity. This includes all parts that are or have been inside the oven cavity during cooking. <ul style="list-style-type: none"> ▪ Wear the required personal protective equipment. ▪ Once you are done using the external core temperature probe or sous vide probe, let it cool down outside the oven before unplugging and cleaning it.
3.		Unplug the external core temperature probe or sous vide probe from the unit case.
4.		Close the connector's protective cap.
5.		Clean and rinse the core temperature probe or sous vide probe with a soft cloth, common household dishwashing liquid, and water.
6.		Store the dried core temperature probe or sous vide probe in a suitable place in order to protect it from being damaged or soiled.

4.3.10 Using a USB Stick

⚠ For your safety when using the unit

Before starting work, read and understand the rules, risks, and hazards specified in 'Safely Using the Unit' on page 58 and follow all the corresponding instructions without exception.

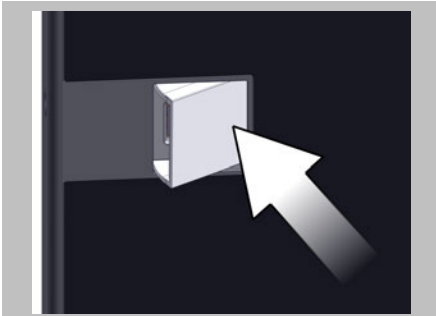
USB cover function

The USB cover protects the USB port so that no steam will be able to enter the control system electronics during cooking or cleaning.

Make sure that there is no USB stick plugged in and that the port is sealed off by the cover during cooking and cleaning.

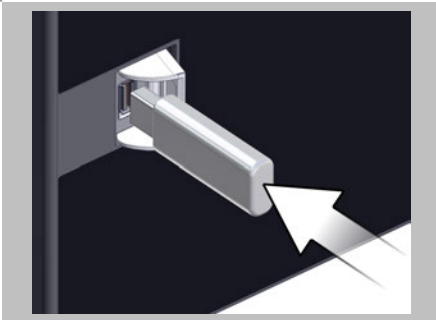
Plugging in the USB stick

1.



Open the USB port cover on the operating panel.

2.



Plug in the USB stick.
If the USB stick is too big, use an adapter cable.

4.3.11 Removing and Installing the Racks

⚠ For your safety when using the unit

Before starting work, read and understand the rules, risks, and hazards specified in 'Safely Using the Unit' on page 58 and follow all the corresponding instructions without exception.

Hot surfaces

⚠ WARNING

Risk of burns posed by high temperatures on the unit's interior and exterior parts.

Touching any interior oven cavity parts, the inside of the unit door, or any parts that are or were found inside the oven cavity during cooking may result in burns.

- ▷ Before changing the equipment inside the oven cavity, wait until the oven cavity has cooled down to a temperature lower than 140 °F.
- ▷ Wear the required personal protective equipment.

Procedures that you must be familiar with

You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door

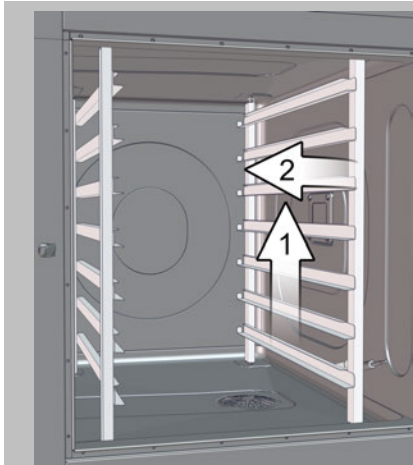
60

Prerequisites

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

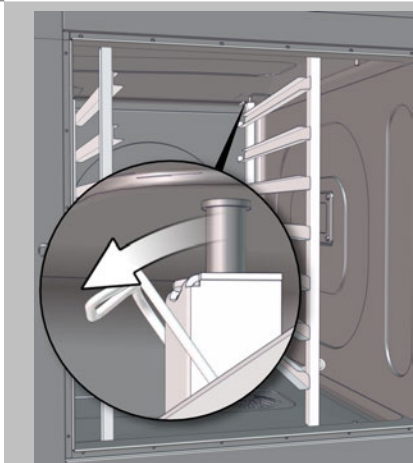
Removing the racks (standard model)

1.



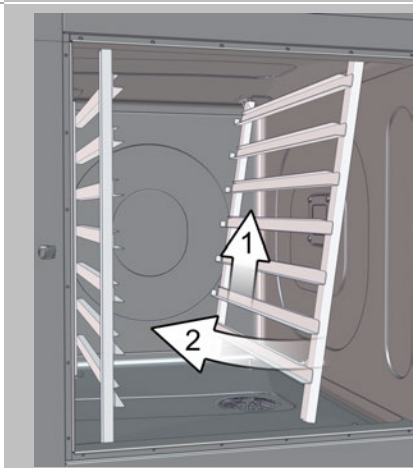
Lift (1) the rack and swing it (2) towards the inside of the oven cavity.

2.



Release the retainer on the rear top corner that is holding the rack in place.

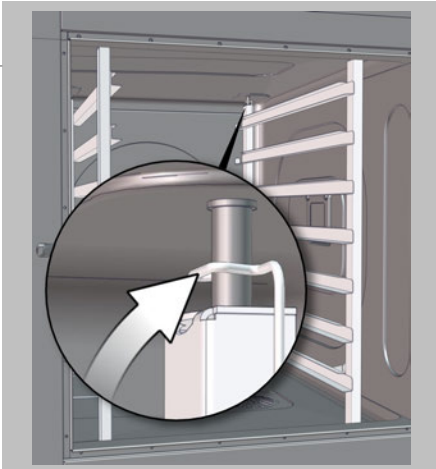
3.



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

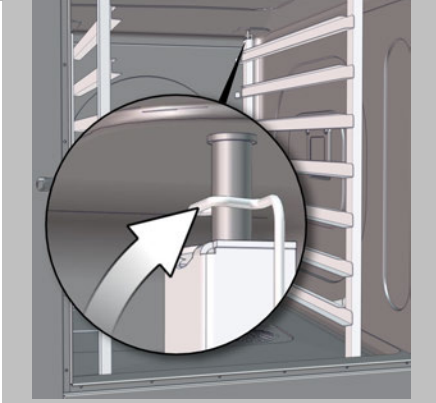
Installing the racks (standard model)

1.



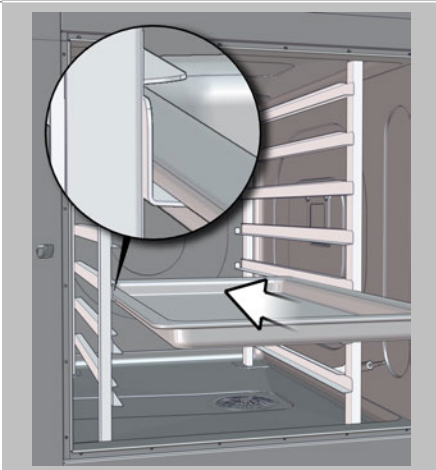
Follow the same steps used to remove the racks, but in opposite order.

2.



Check to make sure that the retainers on the rear top corners are engaging the racks properly so that the latter are correctly secured.

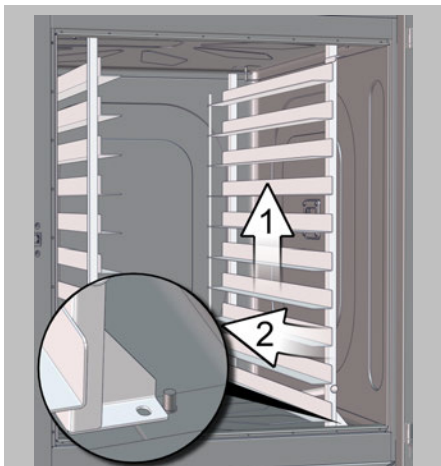
3.



- To check that both racks are properly installed, slide a sheet pan in.
- Check to make sure that the sheet pan is correctly in place in or on the rails as indicated in 'Placing Bake-ware in Size X.10 Units' on page 42 or 'Placing Bake-ware in Size X.20 Units' on page 44 (as applicable).

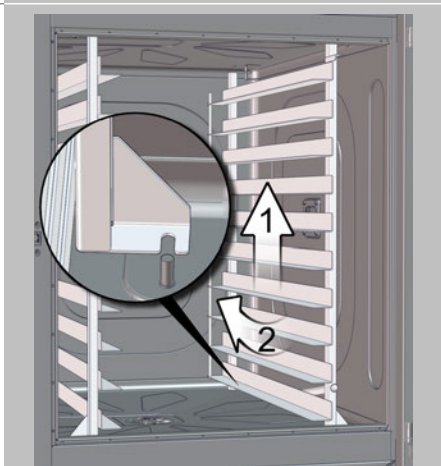
Removing the racks (bakery model)

1.



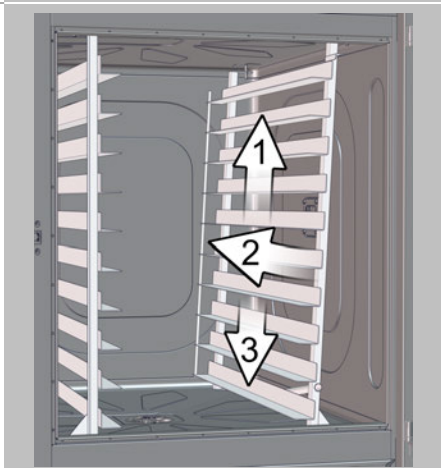
Lift (1) the rack and swing it (2) towards the inside of the oven cavity a little bit in order to remove it from the pin in the oven's front lower area.

2.



Slightly lift (1) the rack again and swing it (2) a little bit to the side in order to remove it from the pin in the oven cavity's lower rear area.

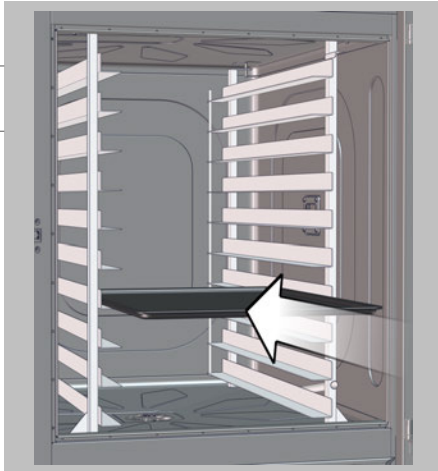
3.



Remove the rack from the two upper pins inside the oven cavity by slightly lifting the rack again (1), swinging it towards the inside of the oven a little bit (2), and then letting it down (3).

Installing the racks (bakery model)

1.



2.

3.

Follow the same steps used to remove the racks, but in opposite order.

Check to make sure that all eight pins (four on each side) are properly engaging the racks' guides.

- To check that both racks are properly installed, slide a sheet pan in.
- Check to make sure that the sheet pan is correctly in place in or on the rails as indicated in 'Placing Bake-ware in Size X.10 Units' on page 42 or 'Placing Bake-ware in Size X.20 Units' on page 44 (as applicable).

4.3.12 Filling the Smoker Box, Placing It Inside the Unit, and Removing It from the Unit (ConvoSmoke Only)

For your safety when using the unit

Before starting work, read and understand the rules, risks, and hazards specified in 'Safely Using the Unit' on page 58 and follow all the corresponding instructions without exception.

Air flowing in

WARNING

Risk of burns and fire hazard posed by flying sparks

Flying sparks may be produced if air flows into hot smoking bisquettes

- ▷ Do not remove the smoker box's cover until the box has cooled down completely in a fireproof location that is not exposed to wind. Always keep the cover on the smoker box during smoking.
- ▷ Do not dispose of ashes or used bisquettes until they are cold.

Procedures that you must be familiar with

You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door

60

Smoking bisquettes

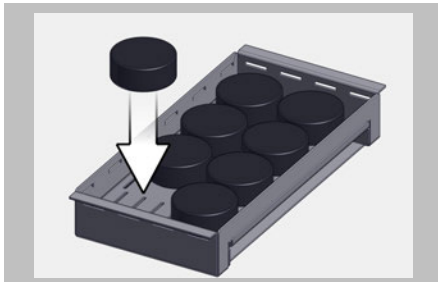
Only use smoking bisquettes that are made of hardwood chips and are intended for this purpose. The manufacturer recommends using BRADLEY SMOKING BISQUETTES, which can be bought on the Internet (<http://www.bradleysmoker.com>) or at appropriate specialty retailers. Do NOT use smoking materials such as loose sawdust, loose wood shavings, loose wood chips, or small pieces of wood.

Prerequisites

- The oven cavity must have cooled down to the ambient temperature since the last time it was used.
or:
The software must have prompted you to put the smoker box inside as part of the cooking profile that is running. In this case, the software will automatically run a 'Cool down' sequence to cool down the oven cavity before prompting you to put the smoker box inside.
- The smoker heater must be in place inside the oven cavity.
- The racks have been installed and are locked in place.
- The smoker box's bisquette support lid, cover, and actual box must have been properly cleaned and dried.

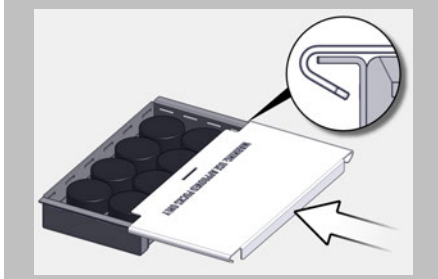
Filling the smoker box

1.



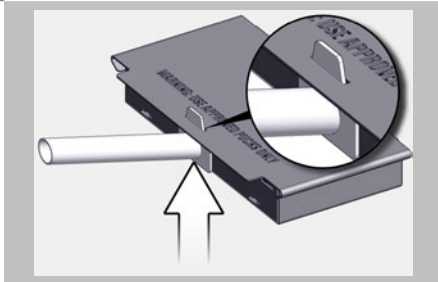
To fill the smoker box, place a maximum of eight bisquettes on the bisquette support lid inside it.

2.



Starting from the back of the box, slide the cover onto the smoker box as far as it will go. Make sure that the folds on the sides of the cover slide along the wings on the sides of the box (as shown in the diagram to the left).

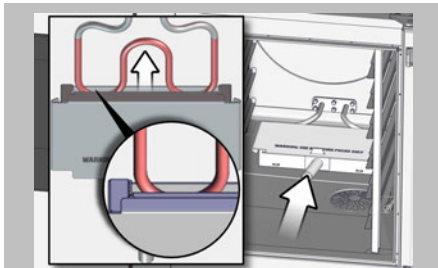
3.



Insert the handle into the front of the smoker box.

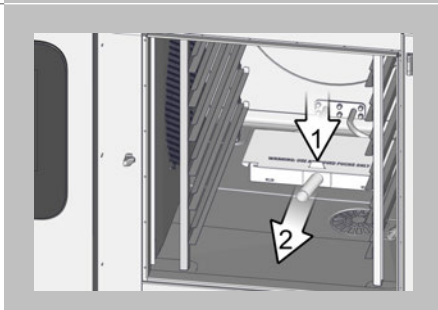
Placing the smoker box inside the oven cavity

1.



Grab the smoker box containing the bisquettes from the handle and slide it all the way onto the smoker heater inside the oven cavity. Make sure that the heating element goes into the smoker box opening meant for the smoker heater.

2.

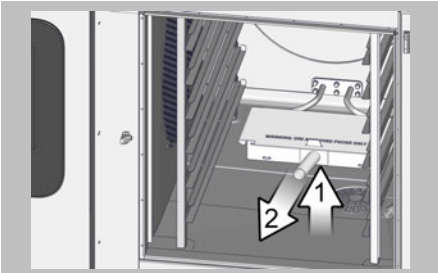



Remove the smoker box's handle.


WARNING! Risk of burns posed by high temperatures inside the oven cavity, on the inside of the unit door, and on the smoker box

- Wear the required personal protective equipment.
- Once you have placed the smoker box inside the oven cavity, take the box's handle out of the compartment so that the handle will be cold when you take out the box later on.

Removing the smoker box from the oven cavity

1. 

Insert the handle into the smoker box and pull the box out from the smoker heater.
2. 

Let the smoker box fully cool down outside of the oven cavity in a fireproof location that is not exposed to wind.
3. 

Empty the smoker box of ashes and the remains of the bisquettes you used and thoroughly clean all of the smoker box's parts.

5 How to Clean the Combi Oven

Purpose of this section

This section provides an overview of the cleaning methods, cleaning agents (and how to handle them), and cleaning schedule for the combi oven. It goes over how to handle and use the combi oven when cleaning it and what kind of steps you need to follow.

'General Cleaning Instructions' provides a step-by-step guide through the various cleaning sequence workflows. This section does not explicitly explain how to use the software or the unit components.

To learn more about how to use the software and its workflows, please consult the combi oven's operating instructions.

'Specific Cleaning Instructions' goes over specific actions that must be carried out when using the combi oven and the corresponding accessories.

5.1 Combi Oven Cleaning Basics

5.1.1 Cleaning Methods

Cleaning Methods

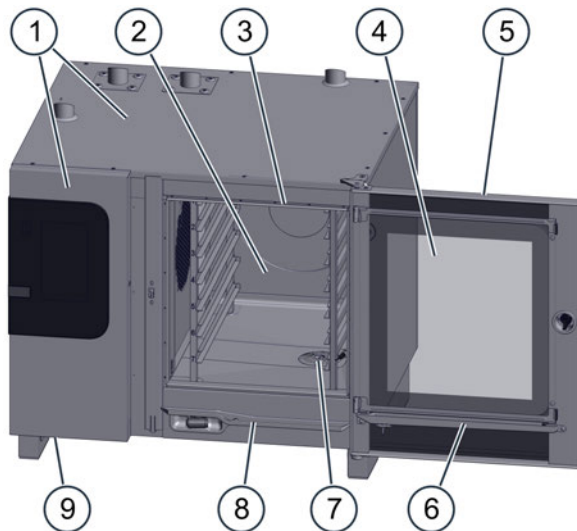
Cleaning Methods	Description	When to use
Oven cleaning without cleaning agents	<ul style="list-style-type: none"> ▪ Is a fully automatic process in which the temperature and duration are controlled by the software ▪ The oven cavity is rinsed with water only (without using any cleaning agents) ▪ With easyDial: CL0 cleaning profile ▪ With easyTouch: H2O cleaning profile 	<ul style="list-style-type: none"> ▪ For cleaning very light soiling or eliminating odors between individual cooking sequences ▪ After prolonged periods of nonuse (to remove dust, for example), provided the combi oven has been thoroughly cleaned before this
Fully automatic oven cleaning with connected canisters (ConvoClean for easyDial or ConvoClean+ for easyTouch)	<ul style="list-style-type: none"> ▪ Is a fully automatic process in which the temperature, duration, use of cleaning agents, and rinsing are controlled by the software ▪ Cleaning agents are dosed by the software and automatically conveyed from the connected canisters into the oven cavity ▪ With easyDial (ConvoClean): <ul style="list-style-type: none"> ▪ Choice of eight preconfigured cleaning profiles: CL1 to CL4 and CL1d to CL4d ▪ With easyTouch (ConvoClean+): <ul style="list-style-type: none"> ▪ Selecting a cleaning setting: 1 to 4 ▪ Selecting a cleaning duration: eco, regular, express ▪ Optionally selecting: Steam disinfection and/or oven drying 	<ul style="list-style-type: none"> ▪ Daily cleaning after finishing all cooking for the day ▪ Before placing the combi oven into operation for the first time in order to get rid of all oven cavity soiling and impurities accumulated during transit, setup, and installation ▪ After performing maintenance on the combi oven in order to get rid of all oven cavity soiling and impurities

Cleaning Methods	Description	When to use
Fully automatic oven cleaning with single-measure dispensing (ConvoClean for easyDial or ConvoClean+ for easyTouch)	<ul style="list-style-type: none"> ▪ Is a fully automatic process in which the temperature, duration, use of cleaning agents, and rinsing are controlled by the software ▪ The software will prompt the operator to apply cleaning agents from single-measure dispensing bottles into the oven cavity ▪ With easyDial (ConvoClean): <ul style="list-style-type: none"> ▪ Choice of eight preconfigured cleaning profiles: CL1 to CL4 and CL1d to CL4d ▪ With easyTouch (ConvoClean+): <ul style="list-style-type: none"> ▪ Selecting a cleaning setting: 1 to 4 ▪ Selecting a cleaning duration: eco, regular, express ▪ Optionally selecting: Steam disinfection and/or oven drying 	<ul style="list-style-type: none"> ▪ Daily cleaning after finishing all cooking for the day ▪ Before placing the combi oven into operation for the first time in order to get rid of all oven cavity soiling and impurities accumulated during transit, setup, and installation ▪ After performing maintenance on the combi oven in order to get rid of all oven cavity soiling and impurities
Semi-automatic oven cleaning	<ul style="list-style-type: none"> ▪ Is a semi-automatic process in which the temperature and duration of individual cleaning phase are controlled by the software ▪ The cleaning agents are manually sprayed into the oven cavity ▪ The oven cavity is rinsed out manually using the recoil hand shower or, alternatively, is wiped thoroughly with plenty of clean water and a soft cloth 	<ul style="list-style-type: none"> ▪ Daily cleaning after finishing all cooking for the day ▪ For further cleaning after fully automatic oven cleaning if the latter did not get rid of all soiling and impurities ▪ Before placing the combi oven into operation for the first time in order to get rid of all oven cavity soiling and impurities accumulated during transit, setup, and installation ▪ After performing maintenance on the combi oven in order to get rid of all oven cavity soiling and impurities
Oven cleaning using only rinse aid from a connected canister or single-measure dispensing	<ul style="list-style-type: none"> ▪ Available only with the easyTouch ConvoCare cleaning profile ▪ Is a fully automatic process in which the temperature, duration, use of rinse aid, and rinsing are controlled by the software ▪ Rinse aid will either be automatically added to the oven cavity from connected canisters in the right proportion or the software will prompt the operator to apply rinse aid from single-measure dispensing bottles into the oven cavity 	<ul style="list-style-type: none"> ▪ For further cleaning after fully automatic or semi-automatic oven cleaning if the latter did not get rid of all soiling and impurities ▪ If there is a white film or dark discolorations inside the oven cavity
Manual oven cleaning	<ul style="list-style-type: none"> ▪ Is an exclusively manual process without any software assistance <ul style="list-style-type: none"> ▪ The oven cavity remains unheated ▪ The operator monitors the time during which the cleaning agents are allowed to work. ▪ The cleaning agents are manually sprayed into the oven cavity ▪ The oven cavity is rinsed out manually using the recoil hand shower or, alternatively, is wiped thoroughly with plenty of clean water and a soft cloth 	<ul style="list-style-type: none"> ▪ For cleaning soiling or eliminating odors between individual cooking sequences after the oven cavity has been cooled down ▪ For further cleaning after fully automatic or semi-automatic oven cleaning if the latter did not get rid of all soiling and impurities ▪ For cleaning specific spots or areas inside the oven cavity, such as the oven drain ▪ If there is a white film or dark discolorations inside the oven cavity

5.1.2 Cleaning schedule

Overview

The figure below shows a size 6.10 gas combi oven used as an example representing all table-top models:



No.	Designation
1	Outside of unit case
2	Oven cavity
3	hygienic plug-in gasket
4	Double glass door
5	Unit door
6	Door drip tray
7	Oven drain with strainer
8	Unit drip tray
9	Fan screen

Daily cleaning

What needs to be cleaned?	Procedure	Cleaning agents
Oven cavity	<ul style="list-style-type: none"> 'How to Semi-Automatically Clean the Oven Cavity (Racks)' on page 101 'How to semi-automatically clean the oven cavity (mobile shelf rack / plate rack)' on page 103 	ConvoClean new or forte
	'How to Fully Automatically Clean the Oven Cavity Using Canisters' on page 97	ConvoClean new or forte and ConvoCare
	'How to Fully Automatically Clean the Oven Cavity Using the Single-Measure Dispensing Mode' on page 99	ConvoClean new S or forte S and ConvoCare S
The oven drain	<ul style="list-style-type: none"> Remove any residues Rinse out in order to prevent clogging Spray cleaning agent inside and rinse with water 	<ul style="list-style-type: none"> With the recoil hand shower ConvoClean new or forte
Outside of unit case	Clean by hand with a soft cloth	Common household stainless steel cleaner
Bakeware, sheet pans, shelf grills, and other accessories used for cooking	<ul style="list-style-type: none"> Clean by hand using a soft, non-abrasive sponge Rinse with water 	Common household dishwashing liquid

What needs to be cleaned?	Procedure	Cleaning agents
The oven cavity needs to be checked daily to see if there is any white film or dark discolorations <ul style="list-style-type: none"> Clean only if necessary 	<ul style="list-style-type: none"> Manually: <ul style="list-style-type: none"> Spray cleaning agent on the film/discolorations while the combi oven is not warm Let the cleaning agent work for 10 minutes Polish using a soft, non-abrasive sponge Rinse out or 'How to Clean the Oven Cavity Using Rinse Aid Only and the ConvoCare Cleaning Profile (easyTouch Only)' on page 107 	ConvoCare
If using the grill version: <ul style="list-style-type: none"> Grease collection canister 	'Emptying and Cleaning the Grease Collection Canister' on page 126	Common household dishwashing liquid

Weekly cleaning

What needs to be cleaned?	Procedure	Cleaning agents
The double glass door on the inside	'How to Clean the Double Glass Door' on page 109	Common household glass cleaner
The oven cavity section behind the suction panel	'How to Clean the Oven Cavity Section Behind the Suction Panel' on page 110	ConvoClean new or forte
Hygienic plug-in gasket around unit door	<ul style="list-style-type: none"> Wipe all around by hand using a soft cloth and cleaning agent Thoroughly wipe clean with a soft cloth and water Dry with a soft cloth Leave the unit door ajar so that the hygienic plug-in gasket will dry off 	Common household dishwashing liquid
Unit door, door drip tray, and unit drip tray	<ul style="list-style-type: none"> Clean by hand using a soft cloth and cleaning agent Thoroughly wipe clean with a soft cloth and water Dry with a soft cloth 	ConvoClean new or forte
Fan screen, oven bottom on the left side	Clean by hand with a slightly damp cloth	Common household dishwashing liquid

Monthly cleaning

What needs to be cleaned?	Procedure	Cleaning agents
The hygienic plug-in gasket, thoroughly	'How to Clean the Hygienic Plug-In Gasket Thoroughly' on page 112	Common household dishwashing liquid
Stand (optional)	Clean by hand with a soft cloth	Common household stainless steel cleaner

5.1.3 Cleaning agents

Cleaning agents

Only use the cleaning agents specified here when cleaning the combi oven and its accessories.

Product	Use for	Container
ConvoClean new For light soiling ▪ Not for cleaning bakeware, sheet pans, shelf grills, or other accessories	Oven cleaning ▪ By hand ▪ Semi-automatic Fully automatic oven cleaning	Spray bottle Cleaning agent canisters connected to the cleaning system underneath the combi oven
ConvoClean forte For normal to heavy soiling ▪ Not for cleaning bakeware, sheet pans, shelf grills, or other accessories	Oven cleaning ▪ By hand ▪ Semi-automatic Fully automatic oven cleaning	Spray bottle Cleaning agent canisters connected to the cleaning system underneath the combi oven
ConvoCare K (concentrate)	For preparing ready-to-use ConvoCare solution with a defined mix ratio	-
ConvoCare Rinse aid with defined mix ratio ▪ Not for cleaning bakeware, sheet pans, shelf grills, or other accessories	▪ Fully automatic oven cleaning ▪ Oven cleaning with rinse aid only (available only with the easyTouch ConvoCare cleaning profile) Manually cleaning the oven cavity further	Cleaning agent canisters connected to the cleaning system underneath the combi oven Spray bottle
ConvoClean new S For light soiling	Fully automatic oven cleaning	125-ml single-measure dispensing bottles
ConvoClean forte S For normal to heavy soiling	Fully automatic oven cleaning	125-ml single-measure dispensing bottles
ConvoCare S	▪ Fully automatic oven cleaning ▪ Oven cleaning with rinse aid only (available only with the easyTouch ConvoCare cleaning profile)	125-ml single-measure dispensing bottles
Common household stainless steel cleaner	Taking care of the combi oven's outer surfaces	-
Common household glass cleaner	Cleaning the double glass door	-
Common household alkali-free, pH-neutral, odorless dishwashing liquid	▪ Cleaning components and accessories as specified in the corresponding instructions ▪ Cleaning bakeware, sheet pans, shelf grills, and other accessories used for cooking	-

5.1.4 Supplying Cleaning Agents

Supplying Cleaning Agents

Container	Handling / Use	Cleaning agents
Spray bottle	<ul style="list-style-type: none"> ▪ Never leave the spray bottle pressurized for an extended period of time if you are not using it. Slowly open the pump head so that the compressed air can escape. ▪ Rinse the spray bottle weekly. ▪ Rinse the nozzle, the nozzle extension, and the nozzle fitting after every use. ▪ Do not store spray bottles containing cleaning agents in the immediate vicinity of the combi oven. Instead, store them in special storage rooms where they will not be close to nor come into contact with 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's cleaning system. ▪ Before every fully automatic oven cleaning sequence, check whether the canisters still have enough cleaning agent in them. ▪ Do not store reserve canisters containing cleaning agents in the immediate vicinity of the combi oven. Instead, store them in special storage rooms where they will not be close to nor come into contact with food. 	<ul style="list-style-type: none"> ▪ ConvoClean new ▪ ConvoClean forte ▪ ConvoCare
	<ul style="list-style-type: none"> ▪ Use ConvoCare K (concentrate) only to prepare ready-to-use ConvoCare solution (with the defined mix ratio) in an empty canister. ▪ Do not store canisters containing ConvoCare K in the immediate vicinity of the combi oven. Instead, store them in special storage rooms where they will not be close to nor come into contact with food. 	<ul style="list-style-type: none"> ▪ ConvoCare K (concentrate)
125-ml single-measure dispensing bottles	<ul style="list-style-type: none"> ▪ Do not remove the bottle from the shipping and storage box until right before using the cleaning agent. ▪ Do not open the bottle's cap until right before using the cleaning agent. ▪ Once the bottles are empty, rinse them out with water and close them again, then throw them into the recycling bin. ▪ Store the reserve bottles containing cleaning agents exclusively in the box in which they were shipped. Do not store the boxes in the immediate vicinity of the combi oven. Instead, store them in special storage rooms where they will not be close to nor come into contact with food. 	<ul style="list-style-type: none"> ▪ ConvoClean new S ▪ ConvoClean forte S ▪ ConvoCare S

5.2 General Cleaning Instructions

5.2.1 Working Safely When Cleaning

For your and your employees' safety

Every person (user) must read and understand the contents in the 'For Your Safety' on page 19 section before they work with or on the combi oven for the first time. In addition, every user must follow the instructions and warnings in said section at all times.

As the combi oven's owner, or as the owner's employee responsible for the staff who will be using the combi oven, set the necessary rules and brief all new employees.

Every user must read and understand the safe work rules specified in this section before starting any work and follow them without exception.

Every user must read and understand the risks and hazards described in this section and in the following instructions before starting any work and follow the corresponding safety instructions without exception.

Personal protective equipment for all users

As a user, you must wear the personal protective equipment specified for your work in the 'Personal Protective Equipment' on page 41 section of 'For Your Safety.'

Basic rules for safe operation

If the combi oven is moved in an impermissible manner after installation (on purpose or by accident), do not continue to operate the unit unless all the following requirements are met:

- The unit and the accessories being used do not have any obvious damage.
- The supply lines installed for electrical power, water, wastewater, and cleaning agents do not have any obvious damage, have a secure fit, are not dripping anywhere, and appear to be safe and fully functional after a visual inspection.
- The 'Requirements concerning the combi oven's functional capability' on page 20 are being met.
- The 'Requirements concerning the combi oven's surroundings' on page 20 are being met.
- All warning labels are at their intended location.

Gas units only:

- A service technician has checked all the components in the combi oven that convey gas in order to make sure that there are no leaks at any of their connection points. Moreover, the technician has checked to make sure that none of the specified points outside and inside the unit have any leaks.

Rules for safely moving and parking bases with casters

In order to avoid hazards, follow the rules below when moving bases with casters with the units:

- Pay attention to all utility and hose connections when moving the unit. Make sure not to roll over any connection lines. Do not subject the connections to any tension whatsoever. In addition, make sure that they do not break off. The length of the utility and hose connections (electrical, gas, and water) will already account for the maximum distance that the base can move when the retaining element is attached. Nevertheless, it is necessary to always make sure that all connections are in the right position and routed properly both during and after moving the unit
- De-energize the units before moving them.
- Let the units on the base cool down before moving them.
- There must not be any food left inside the units.
- The unit doors must be closed.
- When moving the base with the units, make sure to wear appropriate protective clothing.
- The base with the units must always be moved by at least two people.
- The unit must be level once it is pushed back into place.
- Lock the casters wheels after pushing the unit back into place.
- Make sure that the base will not topple over in any position.

Hosing down the unit with water

DANGER

Risk of electric shock posed by live parts

Water on the unit's exterior parts may produce a short circuit and result in electric shock upon touching the unit.

- ▷ Do not spray water onto the unit's exterior parts.
- ▷ Always keep the USB cover closed during cleaning.

Hot surfaces

WARNING

Risk of burns posed by high temperatures on the unit's interior and exterior parts.

Touching any interior oven cavity parts, the inside of the unit door, or any parts that are or were found inside the oven cavity during cooking may result in burns. Touching the air vent and exhaust outlet may also result in burns.

- ▷ Before performing any cleaning task, wait until the oven cavity has cooled down to a temperature lower than 140 °F.
- ▷ Wear the required personal protective equipment.

Spraying water into the oven cavity while the latter is hot

WARNING

Risk of scalding posed by hot steam

If you spray water into oven cavity while the latter is hot (e. g., with a spray head), the steam produced inside the oven cavity may result in scalding.

- ▷ Before performing any cleaning task, wait until the oven cavity has cooled down to a temperature lower than 140°F.

Contact with cleaning agents

WARNING

Chemical burn hazard and skin, eye, and respiratory tract irritation hazard

The ConvoClean new (S) cleaning agent and the ConvoCare (S) rinse aid will cause skin, eye, and respiratory tract irritation upon direct contact. The ConvoClean forte (S) cleaning agent will result in chemical burns to the skin, eyes, and respiratory tract upon direct contact.

- ▷ Do not inhale the cleaning agents' and rinse aid's vapors or mist.
- ▷ Do not let the cleaning agents or rinse aid come into contact with your eyes, skin, or mucous membranes.
- ▷ Do not spray cleaning agents or rinse aid into a oven cavity that is at a temperature higher than 140 °F, as doing so will cause more caustic and/or irritating cleaning agent fumes to be produced.
- ▷ If the canisters are connected, do not open the unit door during the fully automatic oven cleaning process.
- ▷ If using single-measure dispensing, do not open the unit door during the fully automatic oven cleaning process UNTIL asked to do so by the software.
- ▷ Wear the required personal protective equipment.

Contamination with cleaning agents

▲WARNING

Risk of food being contaminated by cleaning agent or rinse aid

ConvoClean new cleaning agent, ConvoClean forte cleaning agent, and ConvoCare rinse aid (both in cleaning agent canisters and single-dose dispensing bottles) will contaminate any food that they come into direct contact with, as well as any food that they come into indirect contact with as a result of evaporation. This will also be the case with common household dishwashing liquids, glass cleaners, and stainless steel cleaners.

- ▷ When using ConvoClean new cleaning agent, ConvoClean forte cleaning agent, or ConvoCare rinse aid with the spray bottle, make absolutely sure to only spray them inside the oven cavity.
- ▷ If you perform any manual cleaning tasks, make sure to use a water jet to thoroughly rinse out any cleaning agents and rinse aid previously applied to the inside of the oven cavity. Alternatively, use plenty of clean water and a soft cloth to thoroughly wipe off any cleaning agents and rinse aid previously applied to the inside of the oven cavity.
- ▷ Use plenty of clean water to wipe off any cleaning agents used on the unit door, the hygienic removable gasket around the unit door, and any accessories used for cooking.
- ▷ After performing any manual cleaning tasks, use plenty of clean water to wipe clean all surfaces outside the oven cavity that may have cleaning agents or rinse aid on them – e.g., as a result of cleaning agent containers being placed on them – and on which food will be prepared afterwards.

Leaking gas

▲DANGER

Explosion hazard posed by gas leaks

Gas leaks may result in an explosion in the presence of an ignition source.

- ▷ In the case of units on a base with casters that are connected using a flexible connecting hose, you can pull the unit forward up to its limit to clean the case or the floor/surface below it. This limit (usually 20") will be defined by the retaining element used to mechanically secure the unit.
- ▷ Do not pull or otherwise subject the connections to any tension

5.2.2 How to Fully Automatically Clean the Oven Cavity Using Canisters

⚠ For your safety when cleaning

Before starting any cleaning work, familiarize yourself with the rules, risks, and hazards specified in 'Working Safely When Cleaning' on page 94 and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

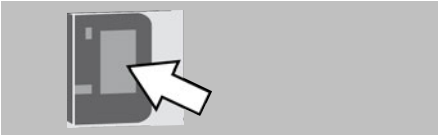


You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door 60
- Using the Transport Trolley to Put Food Inside the Oven and Take It Out (Does Not Apply to ConvoSmoke) 71
- Replacing the Rinse Aid Canister 115
- Replacing the Cleaning Agent Canister 117

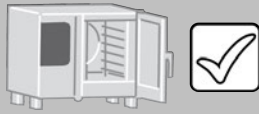
Prerequisites

- You must be familiar with how to use the software to such an extent that you will be able to access and start the various cleaning profiles, please refer to the combi oven's operating instructions.
- All food must have been taken out from the oven cavity. There must not be any foreign objects inside the oven cavity.
- All bakeware, sheet pans, and shelf grills, as well as any other accessories, must have been taken out from the oven cavity.
- The oven drain must be clear. It must not be clogged or blocked by any residues. The strainer on the oven drain must be in place.
- The unit door's inner glass door must be properly locked in place.
- The suction panel is properly locked in place.
- The unit door must be closed.
- You must supply the fluids required by the cleaning program you will be using. Please refer to 'Supplying Cleaning Agents' on page 93.
- **In the case of units with a mobile shelf rack / plate rack (does not apply to ConvoSmoke):** The roll-in frame must be in place and the empty mobile shelf rack / plate rack must be inside the oven cavity.

How to Fully Automatically Clean the Oven Cavity Using Canisters

- | | | |
|----|---|---|
| 1. |  | Open the cleaning profile and start the cleaning sequence. |
| 2. |  | Wait until the cleaning sequence is done. |
| 3. |  | Once the cleaning sequence is done, the unit will make an acoustic signal to let you know. Follow the software's prompts. |

4.



- Open the unit door and check to make sure that everything has been cleaned properly. The oven cavity should be visibly clean and should not give off any smells typical of food leftovers or cleaning agents.
- Check the oven cavity to make sure that no foreign objects got in during rinsing. If there are any foreign objects, remove them.
- If additional cleaning is required, clean and rinse the oven cavity manually or by running a cleaning profile once again.

5.



Leave the unit door ajar in order to let the oven cavity dry out.

5.2.3 How to Fully Automatically Clean the Oven Cavity Using the Single-Measure Dispensing Mode

For your safety when cleaning

Before starting any cleaning work, familiarize yourself with the rules, risks, and hazards specified in 'Working Safely When Cleaning' on page 94 and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

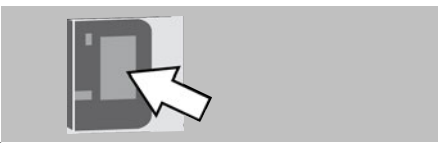
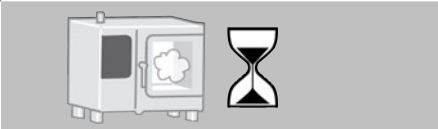

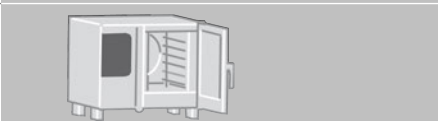
You will need to be familiar with the following steps:










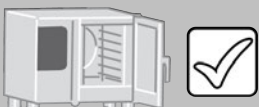

- Safely Opening and Closing the Unit Door 60
- Using the Transport Trolley to Put Food Inside the Oven and Take It Out (Does Not Apply to ConvoSmoke) 71
- Adding Cleaning Agent from Single-Measure Dispensing Bottles to the Inside of the Oven Cavity 119

Prerequisites

- You must be familiar with how to use the software to such an extent that you will be able to access and start the various cleaning profiles, please refer to the combi oven's operating instructions.
- All food must have been taken out from the oven cavity. There must not be any foreign objects inside the oven cavity.
- All bakeware, sheet pans, and shelf grills, as well as any other accessories, must have been taken out from the oven cavity.
- The oven drain must be clear. It must not be clogged or blocked by any residues. The strainer on the oven drain must be in place.
- The unit door's inner glass door must be properly locked in place.
- The suction panel is properly locked in place.
- The unit door must be closed.
- You must supply the fluids required by the cleaning program you will be using. Please refer to 'Supplying Cleaning Agents' on page 93.
- **In the case of units with a mobile shelf rack / plate rack (does not apply to ConvoSmoke):** The roll-in frame must be in place and the empty mobile shelf rack / plate rack must be inside the oven cavity.

How to Fully Automatically Clean the Oven Cavity Using the Single-Measure Dispensing Mode

1.		Open the cleaning profile and start the cleaning sequence.
2.		Wait for the soaking phase to be done (approx. 5 – 10 minutes depending on the selected cleaning profile).
3.		<ul style="list-style-type: none"> ▪ Once the soaking phase is done, the unit will make an acoustic signal to let you know. ▪ You will be prompted to add cleaning agent to the inside. ▪ The software will indicate how many single-measure dispensing bottles are needed.
4.		Open the unit door.

5.		<p>Add cleaning agent from the single-measure dispensing bottles to the inside of the oven cavity. If necessary, remove the mobile shelf rack / plate rack from the oven cavity to do so and then slide the shelf rack back in.</p>
6.		<p>Close the unit door.</p>
7.		<p>Wait for the cleaning phase to be done (approx. 30 – 60 minutes depending on the selected cleaning profile).</p>
<p>If you are using easyTouch controls and you select the 'Express' cleaning duration, skip steps 8 through 12.</p>		
8.		<ul style="list-style-type: none"> ▪ Once the cleaning phase is done, the unit will make an acoustic signal to let you know. ▪ You will be prompted to add rinse aid to the inside. ▪ The software will indicate how many single-measure dispensing bottles are needed. <p>In exceptional cases, you can skip adding rinse aid depending on the water hardness and the degree of scale build-up in the unit.</p>
9.		<p>Open the unit door.</p>
10.		<p>Add rinse aid from the single-measure dispensing bottles to the inside of the oven cavity. If necessary, remove the mobile shelf rack / plate rack from the oven cavity to do so and then slide the shelf rack back in.</p>
11.		<p>Close the unit door.</p>
12.		<p>Wait for the last cleaning phase to be done (approx. 20 – 30 minutes depending on the selected cleaning profile).</p>
13.		<ul style="list-style-type: none"> ▪ Once the last cleaning phase is done, the unit will make an acoustic signal to let you know. ▪ Follow the software's prompts.
14.		<ul style="list-style-type: none"> ▪ Open the unit door and check to make sure that everything has been cleaned properly. The oven cavity should be visibly clean and should not give off any smells typical of food leftovers or cleaning agents. ▪ Check the oven cavity to make sure that no foreign objects got in during rinsing. If there are any foreign objects, remove them. ▪ If additional cleaning is required, clean and rinse the oven cavity manually or by running a cleaning profile once again.
15.		<p>Leave the unit door ajar in order to let the oven cavity dry out.</p>

5.2.4 How to Semi-Automatically Clean the Oven Cavity (Racks)

⚠ For your safety when cleaning

Before starting any cleaning work, familiarize yourself with the rules, risks, and hazards specified in 'Working Safely When Cleaning' on page 94 and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

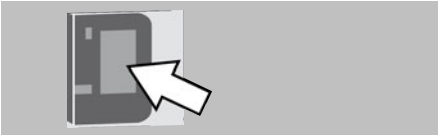





You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door 60
- Removing and Installing the Racks 80
- Release the suction panel and lock it back in place 121








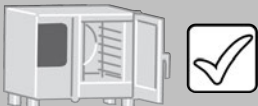
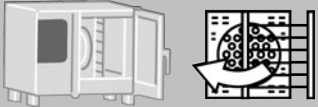

Prerequisites

- You must be familiar with how to use the software to such an extent that you will be able to access and start the various cleaning profiles, please refer to the combi oven's operating instructions.
- All food must have been taken out from the oven cavity. There must not be any foreign objects inside the oven cavity.
- All bakeware, sheet pans, and shelf grills, as well as any other accessories, must have been taken out from the oven cavity.
- The oven drain must be clear. It must not be clogged or blocked by any residues. The strainer on the oven drain must be in place.
- The unit door's inner glass door must be properly locked in place.
- The suction panel is properly locked in place.
- The unit door must be closed.
- You must supply the fluids required by the cleaning program you will be using. Please refer to 'Supplying Cleaning Agents' on page 93.

How to Semi-Automatically Clean the Oven Cavity (Racks)

1.		Open the cleaning profile and start the cleaning sequence.
2.		Wait for the soaking phase to be done (approx. 10 minutes).
3.		Once the soaking phase is done, the unit will make an acoustic signal to let you know. You will be prompted to spray cleaning agent inside.
4.		Open the unit door.
5.		Swing the rack and the suction panel towards the inside of the oven cavity.
6.		Spray the oven cavity, the suction panel and the area behind it, the racks, and the oven drain with the cleaning agent inside the spray bottle.

5 How to Clean the Combi Oven

7.		Lock the suction panel and the racks back in place.
8.		Close the unit door.
9.		Wait for the cleaning phase to be done (approx. 10 minutes).
10.		Once the cleaning phase is done, the unit will make an acoustic signal to let you know. You will be prompted to rinse out the oven cavity.
11.		Open the unit door.
12.		Swing the rack and the suction panel towards the inside of the oven cavity once again.
13.		<p>Thoroughly rinse the oven cavity, all accessories, the area behind the suction panel, and the oven cavity drain with the spray head.</p> <p>WARNING! Risk of food being contaminated by cleaning agent or rinse aid if the unit is not completely rinsed out</p> <ul style="list-style-type: none"> ▪ If the unit does not have a pullout spray head, use an external water jet to rinse out the unit or thoroughly wipe the oven cavity, the accessories, and the area behind the suction panel with plenty of water and a soft cloth.
14.		<p>Check to make sure that everything has been cleaned properly. The oven cavity should be visibly clean and should not give off any smells typical of food leftovers or cleaning agents.</p> <p>If additional cleaning is required, clean and rinse the oven cavity manually or by running a cleaning profile once again.</p>
15.		Lock the suction panel and the racks back in place.
16.		Leave the unit door ajar in order to let the oven cavity dry out.

5.2.5 How to Semi-Automatically Clean the Oven Cavity (Mobile Shelf Rack / Plate Rack; Does Not Apply to ConvoSmoke)

For your safety when cleaning

Before starting any cleaning work, familiarize yourself with the rules, risks, and hazards specified in 'Working Safely When Cleaning' on page 94 and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

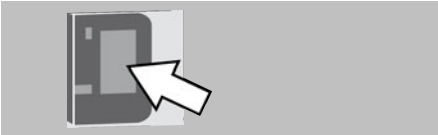
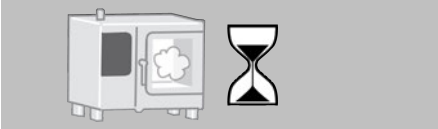

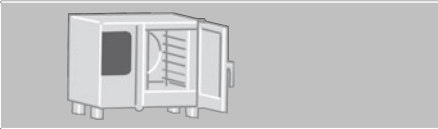

You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door 60
- Using the Transport Trolley to Put Food Inside the Oven and Take It Out (Does Not Apply to ConvoSmoke) 71
- Release the suction panel and lock it back in place 121


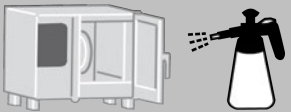
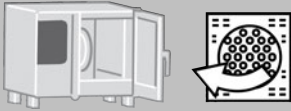

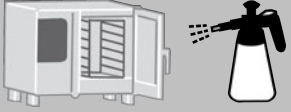







Prerequisites

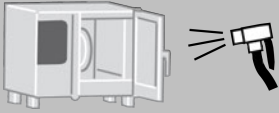




- The roll-in frame must be in place and the empty mobile shelf rack / plate rack must be inside the oven cavity.
- You must be familiar with how to use the software to such an extent that you will be able to access and start the various cleaning profiles, please refer to the combi oven's operating instructions.
- All food must have been taken out from the oven cavity. There must not be any foreign objects inside the oven cavity.
- All bakeware, sheet pans, and shelf grills, as well as any other accessories, must have been taken out from the oven cavity.
- The oven drain must be clear. It must not be clogged or blocked by any residues. The strainer on the oven drain must be in place.
- The unit door's inner glass door must be properly locked in place.
- The suction panel is properly locked in place.
- The unit door must be closed.
- You must supply the fluids required by the cleaning program you will be using. Please refer to 'Supplying Cleaning Agents' on page 93.

How to semi-automatically clean the oven cavity (mobile shelf rack / plate rack)

1.		Open the cleaning profile and start the cleaning sequence.
2.		Wait for the soaking phase to be done (approx. 10 minutes).
3.		Once the soaking phase is done, the unit will make an acoustic signal to let you know. You will be prompted to spray cleaning agent inside.
4.		Open the unit door.
5.		Remove the mobile shelf rack / plate rack and the roll-in frame.

5 How to Clean the Combi Oven

6.		Swing the suction panel towards the inside of the oven cavity.
7.		Spray the oven cavity, the suction panel, the area behind the suction panel, and the oven drain with the cleaning agent inside the spray bottle.
8.		Lock the suction panel back in place.
9.		Place the roll-in frame back in and move the mobile shelf rack / plate rack back in.
10.		Spray the mobile shelf rack / plate rack and the roll-in frame with the cleaning agent inside the spray bottle.
11.		Close the unit door.
12.		Wait for the cleaning phase to be done (approx. 10 minutes).
13.		Once the cleaning phase is done, the unit will make an acoustic signal to let you know. You will be prompted to rinse out the oven cavity.
14.		Open the unit door.
15.		Thoroughly rinse the mobile shelf rack / plate rack and the roll-in frame with the spray head.
16.		Remove the mobile shelf rack / plate rack and the roll-in frame.
17.		Swing the suction panel towards the inside of the oven cavity.

18.		<p>Thoroughly rinse the oven cavity, the suction panel, the area behind the suction panel, and the oven cavity drain with the spray head.</p> <p>WARNING! Risk of food being contaminated by cleaning agent or rinse aid if the unit is not completely rinsed out</p> <ul style="list-style-type: none">▪ If the unit does not have a pullout spray head, use an external water jet to rinse out the unit or thoroughly wipe the oven cavity, the accessories, and the area behind the suction panel with plenty of water and a soft cloth.
19.		<p>Lock the suction panel back in place.</p>
20.		<p>Place the roll-in frame back in and move the mobile shelf rack / plate rack back in.</p>
21.		<p>Check to make sure that everything has been cleaned properly. The oven cavity should be visibly clean and should not give off any smells typical of food leftovers or cleaning agents.</p> <p>If additional cleaning is required, clean and rinse the oven cavity manually or by running a cleaning profile once again.</p>
22.		<p>Leave the unit door ajar in order to let the oven cavity dry out.</p>

5.2.6 How to Clean the Oven Cavity Without Using Cleaning Agents

For your safety when cleaning

Before starting any cleaning work, familiarize yourself with the rules, risks, and hazards specified in 'Working Safely When Cleaning' on page 94 and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

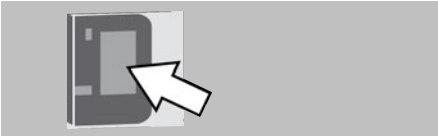


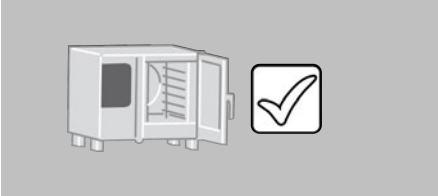

You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door 60
- Using the Transport Trolley to Put Food Inside the Oven and Take It Out (Does Not Apply to ConvoSmoke) 71

Prerequisites

- You must be familiar with how to use the software to such an extent that you will be able to access and start the various cleaning profiles, please refer to the combi oven's operating instructions.
- All food must have been taken out from the oven cavity. There must not be any foreign objects inside the oven cavity.
- The oven drain must be clear. It must not be clogged or blocked by any residues. The strainer on the oven drain must be in place.
- The unit door's inner glass door must be properly locked in place.
- The suction panel is properly locked in place.
- The unit door must be closed.
- **In the case of units with a mobile shelf rack / plate rack (does not apply to ConvoSmoke):** The roll-in frame must be in place and the mobile shelf rack / plate rack must be inside the oven cavity.

How to Clean the Oven Cavity Without Using Cleaning Agents

- | | | |
|----|---|--|
| 1. |  | Open the cleaning profile and start the cleaning sequence. |
| 2. |  | Wait until the cleaning sequence is done. |
| 3. |  | Once the cleaning sequence is done, the unit will make an acoustic signal to let you know. Follow the software's prompts. |
| 4. |  | <ul style="list-style-type: none"> ▪ Open the unit door and check to make sure that everything has been cleaned properly. ▪ Check the oven cavity to make sure that no foreign objects got in during rinsing. If there are any foreign objects, remove them. ▪ If necessary, clean and rinse the oven cavity manually or by running a different cleaning profile. |
| 5. |  | Leave the unit door ajar in order to let the oven cavity dry out. |

5.2.7 How to Clean the Oven Cavity Using Rinse Aid Only and the ConvoCare Cleaning Profile (easyTouch Only)

For your safety when cleaning

Before starting any cleaning work, familiarize yourself with the rules, risks, and hazards specified in 'Working Safely When Cleaning' on page 94 and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door 60
- Using the Transport Trolley to Put Food Inside the Oven and Take It Out (Does Not Apply to ConvoSmoke) 71
- Adding Cleaning Agent from Single-Measure Dispensing Bottles to the Inside of the Oven Cavity 119

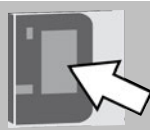


Prerequisites

- You must be familiar with how to use the software to such an extent that you will be able to access and start the various cleaning profiles, please refer to the combi oven's operating instructions.
- All food must have been taken out from the oven cavity. There must not be any foreign objects inside the oven cavity.
- All bakeware, sheet pans, and shelf grills, as well as any other accessories, must have been taken out from the oven cavity.
- The oven drain must be clear. It must not be clogged or blocked by any residues. The strainer on the oven drain must be in place.
- The unit door's inner glass door must be properly locked in place.
- The suction panel is properly locked in place.
- The unit door must be closed.
- You must supply the fluids required by the cleaning program you will be using. Please refer to 'Supplying Cleaning Agents' on page 93.
- **In the case of units with a mobile shelf rack / plate rack (does not apply to ConvoSmoke):** The roll-in frame must be in place and the empty mobile shelf rack / plate rack must be inside the oven cavity, provided these parts also need to be cleaned.






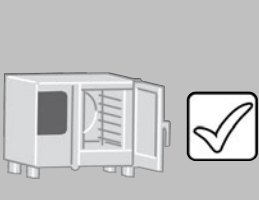

How to clean the oven cavity only using rinse aid from connected canisters

The cleaning process for the ConvoCare cleaning profile using connected canisters is exactly the same as that outlined in 'How to Fully Automatically Clean the Oven Cavity Using Canisters' on page 97.

How to clean the oven cavity only using rinse aid from single-dose dispensing bottles

1.		Open the ConvoCare cleaning profile that uses single-dose dispensing and start the cleaning sequence.
2.		Wait for the first cleaning phase to be done (approx. 10 minutes).
3.		<ul style="list-style-type: none"> ▪ Once the first cleaning phase is done, the unit will make an acoustic signal to let you know. ▪ You will be prompted to add rinse aid to the inside. ▪ The software will indicate how many single-measure dispensing bottles are needed.

5 How to Clean the Combi Oven

4.		Open the unit door.
5.		Add rinse aid from the single-measure dispensing bottles to the inside of the oven cavity. If necessary, remove the mobile shelf rack / plate rack from the oven cavity to do so and then slide the shelf rack back in.
6.		Close the unit door.
7.		Wait for the last cleaning phase to be done (approx. 10 minutes).
8.		<ul style="list-style-type: none">▪ Once the last cleaning phase is done, the unit will make an acoustic signal to let you know.▪ Follow the software's prompts.
9.		<ul style="list-style-type: none">▪ Open the unit door and check to make sure that everything has been cleaned properly. The oven cavity should be visibly clean and should not give off any smells typical of food leftovers or cleaning agents.▪ Check the oven cavity to make sure that no foreign objects got in during rinsing. If there are any foreign objects, remove them.▪ If additional cleaning is required, clean and rinse the oven cavity manually or by running a cleaning profile once again.
10.		Leave the unit door ajar in order to let the oven cavity dry out.

5.2.8 How to Clean the Double Glass Door

⚠ For your safety when cleaning

Before starting any cleaning work, familiarize yourself with the rules, risks, and hazards specified in 'Working Safely When Cleaning' on page 94 and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

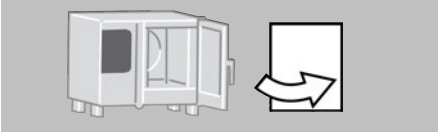
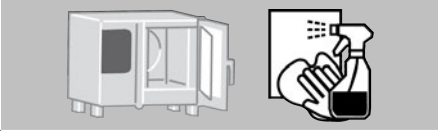
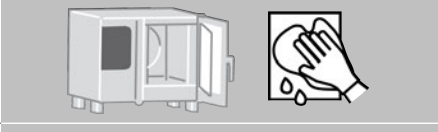
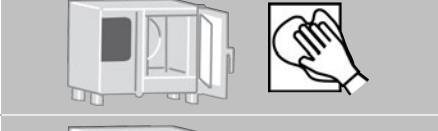
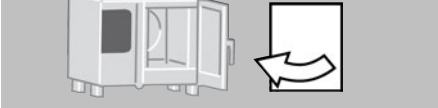
You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door 60
- Releasing the Inner Glass Door and Locking it Back in Place 125

Prerequisites

- You must have the necessary cleaning agent, common household glass cleaner, ready.
- You must have several (at least three) clean, soft cloths ready.
- The unit door must have already cooled down to room temperature.

How to Clean the Double Glass Door

- | | | |
|----|---|--|
| 1. |  | Open the unit door and swing the double glass door's inner pane out. |
| 2. |  | Clean both sides of the double glass door's inner pane and outer pane with a soft, clean cloth and the cleaning agent
Make sure not to scratch the glass. |
| 3. |  | Wipe both sides of the double glass door's inner pane and outer pane with a soft, clean cloth and water. |
| 4. |  | Dry both sides of the double glass door's inner pane and outer pane with a soft, clean cloth. |
| 5. |  | Swing the unit door's inner pane back in place and lock it into place. |

5.2.9 How to Clean the Oven Cavity Section Behind the Suction Panel

⚠ For your safety when cleaning

Before starting any cleaning work, familiarize yourself with the rules, risks, and hazards specified in 'Working Safely When Cleaning' on page 94 and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

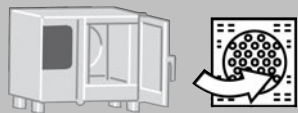
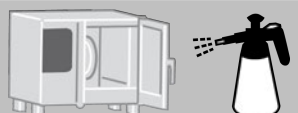

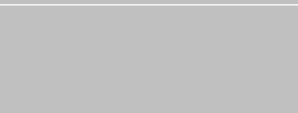
You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door 60
- Removing and Installing the Racks 80
- Using the Transport Trolley to Put Food Inside the Oven and Take It Out (Does Not Apply to ConvoSmoke) 71
- Release the suction panel and lock it back in place 121

Prerequisites

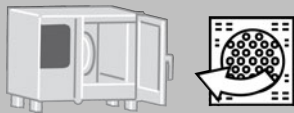
- You must supply the required cleaning agent, ConvoClean new or ConvoClean forte, in the spray bottle. Please refer to 'Supplying Cleaning Agents' on page 93.
- The oven drain must be clear. It must not be clogged or blocked by any residues.
- **In the case of units with a rack:** The left rack must have been removed.
- **In the case of units with a mobile shelf rack / plate rack (does not apply to ConvoSmoke):** The mobile shelf rack / plate rack and the roll-in frame must have been taken out from the oven cavity.

How to Clean the Oven Cavity Section Behind the Suction Panel

- | | | |
|----|---|--|
| 1. |  | Swing the suction panel towards the inside of the oven cavity. |
| 2. |  | Spray the suction panel on all sides and the area behind it with the cleaning agent in the spray bottle. |
| 3. |  | Let the cleaning agent work for 10 – 20 minutes. |
| 4. |  | <p>Thoroughly rinse the suction panel on all sides, the area behind it, and the entire oven cavity with the spray head. You can repeat the cleaning sequence if there is heavy soiling.</p> <p>WARNING! Risk of food being contaminated by cleaning agent or rinse aid if the unit is not completely rinsed out</p> <ul style="list-style-type: none"> ▪ If the unit does not have a pullout spray head, use an external water jet to rinse out the unit or thoroughly wipe the oven cavity, the accessories, and the area behind the suction panel with plenty of water and a soft cloth. |

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5.



Lock the suction panel back in place.

6.



Leave the unit door ajar in order to let the oven cavity dry out.

5.2.10 How to Clean the Hygienic Plug-In Gasket Thoroughly

⚠ For your safety when cleaning

Before starting any cleaning work, familiarize yourself with the rules, risks, and hazards specified in 'Working Safely When Cleaning' on page 94 and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

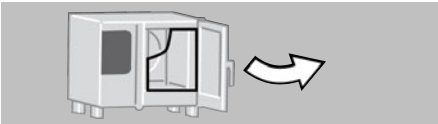
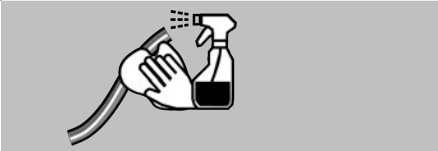


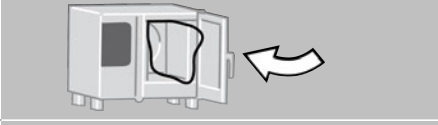

You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door 60
- Removing and Installing the Hygienic Plug-In Gasket 124

Prerequisites

- You must have the necessary cleaning agent, common household dishwashing liquid, ready.
- You must have several (at least three) clean, soft cloths ready.

How to Clean the Hygienic Plug-In Gasket Thoroughly

1.		Open the unit door and remove the hygienic plug-in gasket.
2.		Clean the hygienic plug-in gasket with a soft, clean cloth and cleaning agent in a sink.
3.		Rinse the hygienic plug-in gasket with a soft, clean cloth and water in a sink.
4.		Thoroughly dry the hygienic plug-in gasket with a soft, clean cloth.
5.		Put the hygienic plug-in gasket back around the oven cavity.
6.		Leave the unit door ajar in order to let the hygienic plug-in gasket dry out completely.

5.3 Specific Cleaning Instructions

5.3.1 Safely Using the Unit

For your and your employees' safety

Every person (user) must read and understand the contents in the 'For Your Safety' on page 19 section before they work with or on the combi oven for the first time. In addition, every user must follow the instructions and warnings in said section at all times.

As the combi oven's owner, or as the owner's employee responsible for the staff who will be using the combi oven, set the necessary rules and brief all new employees.

Every user must read and understand the safe work rules specified in this section before starting any work and follow them without exception.

Every user must read and understand the risks and hazards described in this section and in the following instructions before starting any work and follow the corresponding safety instructions without exception.

Personal protective equipment for all users

As a user, you must wear the personal protective equipment specified for your work in the 'Personal Protective Equipment' on page 41 section of 'For Your Safety.'

Hot surfaces

WARNING

Risk of burns posed by high temperatures on the unit's interior and exterior parts.

Touching any interior oven cavity parts, the inside of the unit door, or any parts that are or were found inside the oven cavity during cooking may result in burns. Touching the air vent and exhaust outlet may also result in burns.

- ▷ Before performing any cleaning task, wait until the oven cavity has cooled down to a temperature lower than 60 °C.
- ▷ Wear the required personal protective equipment.

Contact with cleaning agents

WARNING

Chemical burn hazard and skin, eye, and respiratory tract irritation hazard

The ConvoClean new (S) cleaning agent and the ConvoCare (S) rinse aid will cause skin, eye, and respiratory tract irritation upon direct contact. The ConvoClean forte (S) cleaning agent will result in chemical burns to the skin, eyes, and respiratory tract upon direct contact.

- ▷ Do not inhale the cleaning agents' and rinse aid's vapors or mist.
- ▷ Do not let the cleaning agents or rinse aid come into contact with your eyes, skin, or mucous membranes.
- ▷ Do not spray cleaning agents or rinse aid into a oven cavity that is at a temperature higher than 140 °F, as doing so will cause more caustic and/or irritating cleaning agent fumes to be produced.
- ▷ If the canisters are connected, do not open the unit door during the fully automatic oven cleaning process.
- ▷ If using single-measure dispensing, do not open the unit door during the fully automatic oven cleaning process UNTIL asked to do so by the software.
- ▷ Wear the required personal protective equipment.

Leaking gas

▲ DANGER

Explosion hazard posed by gas leaks

Gas leaks may result in an explosion in the presence of an ignition source.

- ▷ In the case of units on a base with casters that are connected using a flexible connecting hose, you can pull the unit forward up to its limit to clean the case or the floor/surface below it. This limit (usually 20") will be defined by the retaining element used to mechanically secure the unit.
- ▷ Do not pull or otherwise subject the connections to any tension

5.3.2 Replacing the Rinse Aid Canister

⚠ For your safety when using the unit

Before starting work, read and understand the rules, risks, and hazards specified in 'Safely Using the Unit' on page 113 and follow all the corresponding instructions without exception.

Required tools

- One empty canister (2.64 gallons) for ConvoCare rinse aid
- Enough (around 2.64 gallons) soft water (for specifications, please refer to the 'Water Quality' sub-section of the 'Technical Data' section in the installation manual)
- ConvoCare K concentrate (0.7 pints)

Preparing ConvoCare rinse aid in the canister

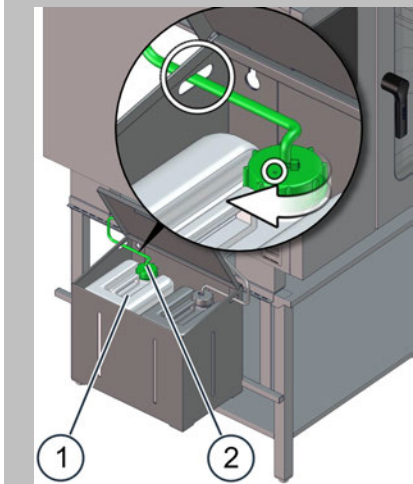
To prevent undesired foaming, follow the steps below when preparing rinse aid with ConvoCare K concentrate and soft water:

1.		Open the empty canister (1).
2.		Fill the canister with soft water (2) all the way to just under the 2.64-gallon marking (4).
3.		Then carefully pour 0.7 pints of ConvoCare K concentrate (3) into the canister (1).
4.		Check the liquid level inside the canister: <ul style="list-style-type: none"> ▪ If the level is below the 2.64-gallon marking (4), carefully add the required amount of soft water (2). ▪ If the level is above the 2.64-gallon marking (4), the rinse aid's concentration will be lower than specified. You can still use the rinse aid if this is the case!
5.		Close the canister and mix the liquids thoroughly by shaking it.

Replacing the Rinse Aid Canister

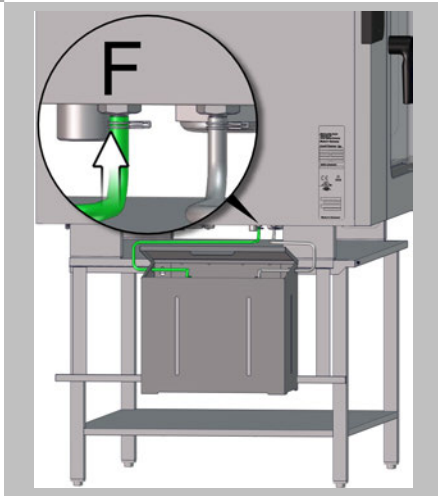
1.		Remove the cap from the canister in which you prepared ConvoCare rinse aid.
2.		<ul style="list-style-type: none"> ▪ Find the canister that is connected to the rinse aid connection (F) with a (green) tube and that is located on the bottom left side of the unit. ▪ Unscrew the (green) supply tube (2), together with the wand, from the canister you just identified. ▪ Remove the empty rinse aid canister.

3.



- Put the new, full canister (1) containing rinse aid in place.
- Insert the (green) supply tube, together with the wand (2), into the full canister (1) and screw it in place.
- Make sure that the tube is routed without any kinks and that the vent opening on the canister's cap is open and clear.

4.



- Check to make sure that the canisters are set up correctly:
 - The canisters' supporting surface must not be higher than the edge where the feet and the unit case meet.
 - The canisters' supporting surface must not be more than 1 m below this edge.
- Check to make sure that the tube is connected to the right connection.
 - The rinse aid must go to unit connection F. (indicated by a green color).

5.3.3 Replacing the Cleaning Agent Canister

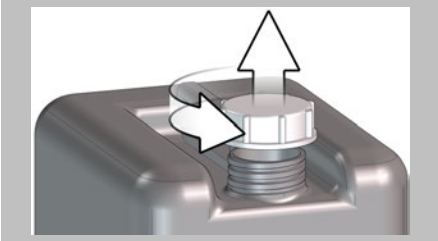
⚠ For your safety when using the unit

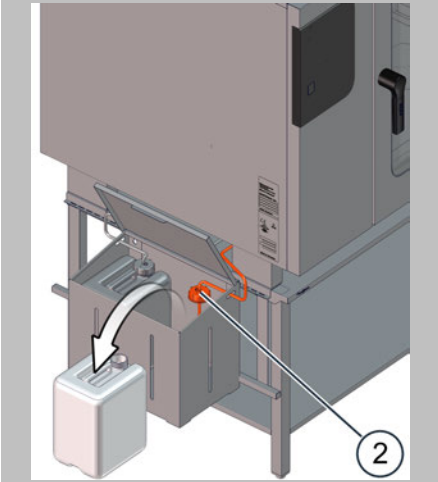
Before starting work, read and understand the rules, risks, and hazards specified in 'Safely Using the Unit' on page 113 and follow all the corresponding instructions without exception.

Required tools

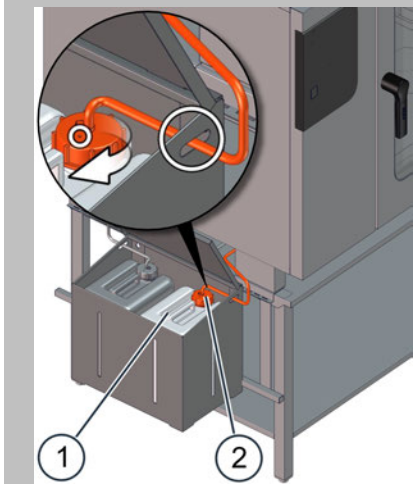
- Replacement ConvoClean new or ConvoClean forte canister

Replacing the Cleaning Agent Canister

- 

1. Remove the cap from the ConvoClean new or ConvoClean forte replacement canister.
- 
 - Find the canister that is connected to the cleaning agent connection (G) with a (red) tube and that is located on the bottom left side of the unit.
 - Unscrew the (red) supply tube (2), together with the wand, from the canister you just identified.
 - Remove the empty cleaning agent canister.

3.



- Put the new, full canister (1) containing cleaning agent in place.
- Insert the (red) supply tube, together with the wand (2), into the full canister (1) and screw it in place.
- Make sure that the tube is routed without any kinks and that the vent opening on the canister's cap is open and clear.

4.



- Check to make sure that the canisters are set up correctly:
 - The canisters' supporting surface must not be higher than the edge where the feet and the unit case meet.
 - The canisters' supporting surface must not be more than 40 inches below this edge.
- Check to make sure that the tube is connected to the right connection.
 - The cleaning agent must go to unit connection G. (indicated by a red color).

5.3.4 Adding Cleaning Agent from Single-Measure Dispensing Bottles to the Inside of the Oven Cavity

▲ For your safety when using the unit

Before starting work, read and understand the rules, risks, and hazards specified in 'Safely Using the Unit' on page 113 and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

You will need to be familiar with the following steps:

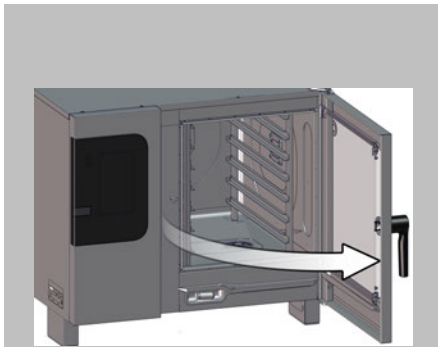
- Safely Opening and Closing the Unit Door 60
- Supplying Cleaning Agents 93

Prerequisites

- You must have started a cleaning profile that uses fully automatic oven cleaning with single-measure dispensing. The software has prompted you to add either cleaning agent or rinse aid from a single-measure dispensing bottle to the inside of the oven cavity.
- You must have the necessary single-measure dispensing bottles containing cleaning agent and rinse aid ready to go as required by the cleaning program you are using. Please refer to 'Supplying Cleaning Agents' on page 93.

Adding Cleaning Agent from Single-Measure Dispensing Bottles to the Inside of the Oven Cavity

1.

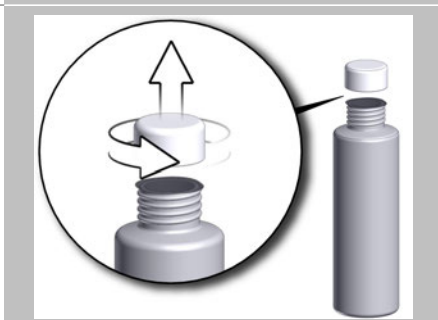


- Do not open the unit door until you are prompted to do so by the software during the fully automatic oven cleaning sequence.
- Follow the software's prompts.
- Depending on where in the cleaning sequence you are, grab a single-measure dispensing bottle with cleaning agent or a single-measure dispensing bottle with rinse aid.

WARNING! Chemical burn hazard and skin, eye, and respiratory tract irritation hazard

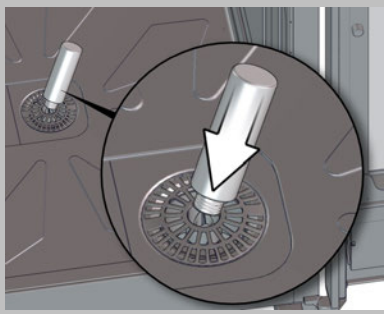
- Be careful not to come into contact with cleaning agent or rinse aid when dispensing the contents of the single-measure dispensing bottles into the oven cavity.
- Wear the required personal protective equipment.

2.



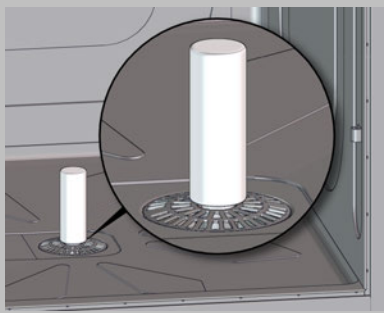
- Unscrew the single-measure dispensing bottle's cap.
- Make sure that the seal on the bottle remains undamaged.

3.



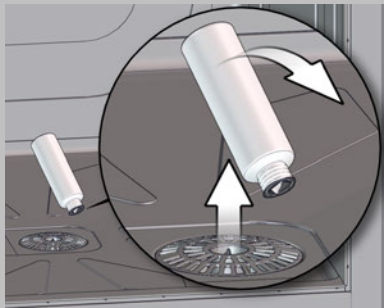
Vertically push the bottle into the pointed tip at the center of the oven drain so that the tip will pierce the seal.

4.



- Let the bottle sit vertically on the pointed tip for about 10 seconds so that there will be enough time for all the liquid to come out.
- Visually check whether all the liquid has come out. The single-measure dispensing bottle is made of a transparent material that makes it possible to see whether there is any liquid still inside.
- If necessary, squeeze the remaining liquid out of the single-measure dispensing bottle while it is still on the pointed tip.

5.

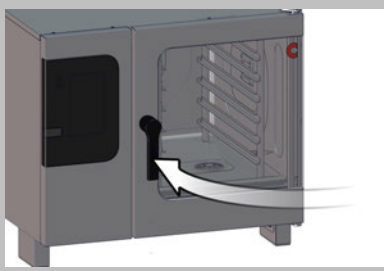


- Once you are done, carefully remove the bottle from the pointed tip.
- Remove the bottle from the oven cavity.
- Repeat steps 2 through 5 if the software prompts you to use more than one single-measure dispensing bottle to add cleaning agent or rinse aid to the inside of the oven cavity.

WARNING! Risk of food being contaminated by cleaning agent or rinse aid

- Make sure that the work surface does not come into contact with cleaning agent or rinse aid.
- Do not put empty single-measure dispensing bottles down on the work surface, as drops of cleaning agent or rinse aid may run down along the outside of the bottles.

6.



Close the unit door.

5.3.5 Release the suction panel and lock it back in place

⚠ For your safety when using the unit

Before starting work, read and understand the rules, risks, and hazards specified in 'Safely Using the Unit' on page 113 and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door 60
- Removing and Installing the Racks 80
- Using the Transport Trolley to Put Food Inside the Oven and Take It Out (Does Not Apply to ConvoSmoke) 71

Required tools

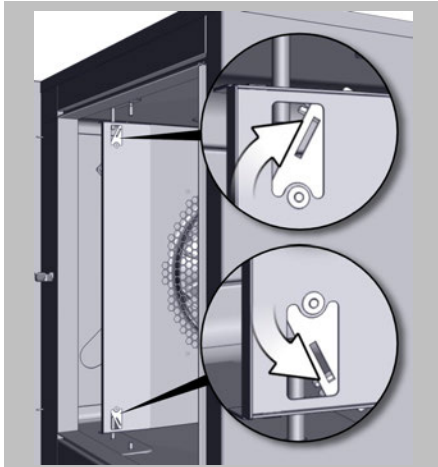
A suitable tool, e.g., a flat blade screwdriver for releasing the latches

Prerequisites

- The oven cavity must have cooled down to a temperature of less than 140 °F since the last time it was used.
- **In the case of units with a rack:** The left rack must have been removed.
- **In the case of units with a mobile shelf rack / plate rack (does not apply to ConvoSmoke):** The mobile shelf rack / plate rack and the roll-in frame must have been taken out from the oven cavity.

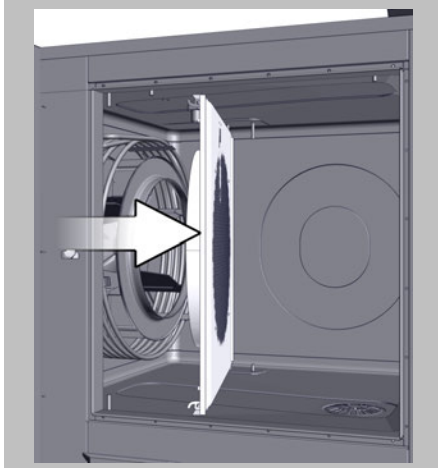
Releasing and swinging out the suction panel

1.



Release the upper and lower latches with the tool.

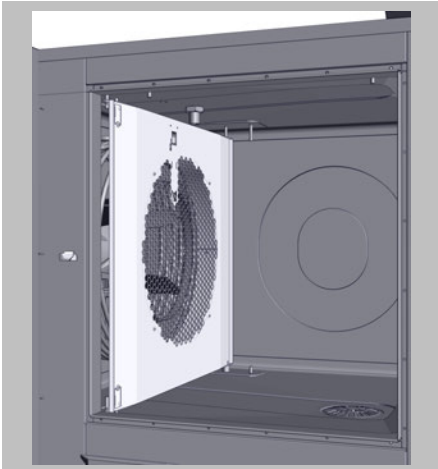
2.



Swing the suction panel towards the inside of the oven cavity.

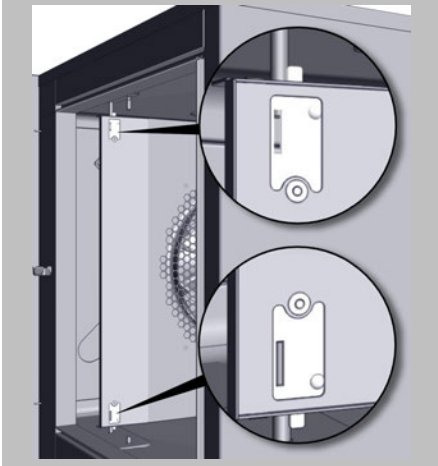
Locking the suction panel in place

1.



Follow the same steps used to release and swing out the suction panel, but in opposite order.

2.



Check to make sure that the upper and lower latches are engaged.

5.3.6 Removing and Installing the Hygienic Plug-In Gasket

⚠ For your safety when using the unit

Before starting work, read and understand the rules, risks, and hazards specified in 'Safely Using the Unit' on page 113 and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door

60

Prerequisites

- The combi oven must have cooled down to a temperature of less than 140 °F since the last time it was used.
- The unit door must be open.

Removing the hygienic plug-in gasket

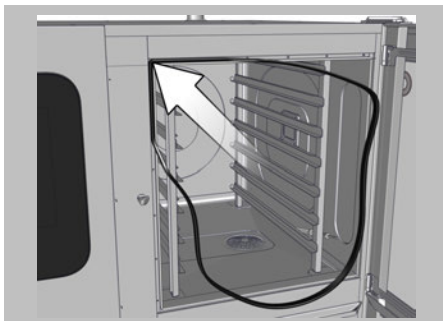
1.



Pull out the hygienic plug-in gasket around the unit door opening. Start from the corners.

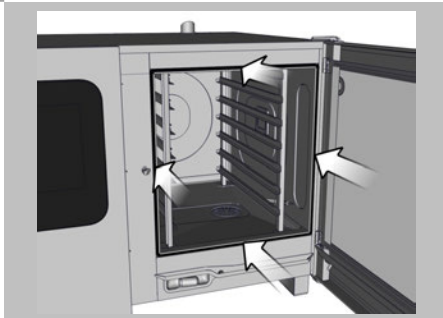
Installing the hygienic plug-in gasket

1.



Start by putting the hygienic plug-in gasket back in place at all four corners. Start from one of the upper corners.

2.



Once all four corners are in place, meticulously press the hygienic plug-in gasket into the rest of the guide. Make sure that the hygienic plug-in gasket is resting solidly against the guide and that there are no bends or kinks in it.

5.3.7 Releasing the Inner Glass Door and Locking it Back in Place

⚠ For your safety when using the unit

Before starting work, read and understand the rules, risks, and hazards specified in 'Safely Using the Unit' on page 113 and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door

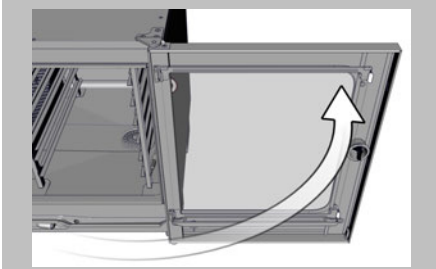
60

Prerequisites

The oven cavity must have cooled down to a temperature of less than 140 °F since the last time it was used.

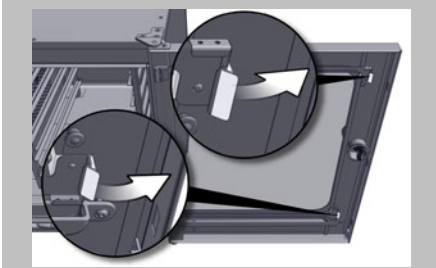
Releasing and swinging out the inner glass door

1.



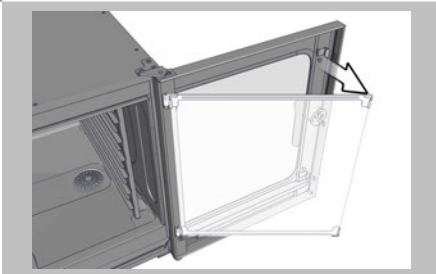
Open the unit door.

2.



Push the upper and lower spring clips back.

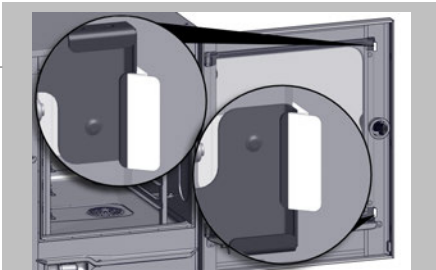
3.



Swing the inner pane out.

Locking the inner glass door in place

1.



Follow the same steps used to release and swing out the inner glass door, but in opposite order.

2.

Check to make sure if the upper and lower spring clips are holding the inner glass correctly in position. Do not close the unit door until they are!

5.3.8 Emptying and Cleaning the Grease Collection Canister (ConvoGrill Only)

▲ For your safety when using the unit

Before starting work, read and understand the rules, risks, and hazards specified in 'Safely Using the Unit' on page 113 and follow all the corresponding instructions without exception.

Handling pumped-out grease / used grease

- Used oil and used grease must be disposed of in compliance with the relevant country-specific laws and regulations, as well as in compliance with all applicable rules and regulations set forth by the relevant local disposal companies and authorities.
- Do not pour used grease or used oil down the drain and into the sewer system.
- Do not use pumped-out grease / used grease to prepare meals.
- Collect used grease in appropriate containers and take it to the appropriate facility.
- The company operating the combi oven must brief all staff accordingly.

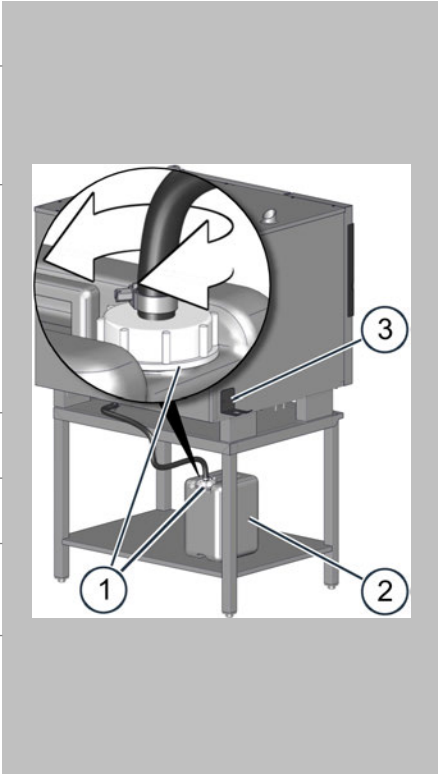
Required tools

- Large bottle brush
- Common household dishwashing liquid
- Container suitable for pumped-out grease (capacity >> 2.64 gallons)

Grease collection canister characteristics

Do not use any grease collection canisters other than the one included, as the included canister's material is designed to meet the requirements involved in holding hot grease.

Emptying and Cleaning the Grease Collection Canister

- | | | |
|----|---|---|
| 1. |  | Remove the screw closure (1) with the connected tube from the grease collection canister (2). |
| 2. | | Place the screw closure (1) with the connected tube – with the opening facing upward – in the forked holder (3). This will prevent grease from flowing out and falling onto the floor, creating a slip hazard. |
| 3. | | When handling the grease collection canister (2), make sure that no grease falls onto the floor, creating a slip hazard. This is especially important when moving the grease collection canister (2) while it is full and open. Pour the pumped-out grease from the grease collection canister (2) into the container for pumped-out grease. To do so, tip the grease collection canister (2) gradually in order to prevent the grease from sloshing. |
| 4. | | Clean the inside of the grease collection canister (2) with cleaning agent, plenty of hot water, and the bottle brush. |
| 5. | | Rinse the grease collection canister (2) with water and let the water drip out fully. |
| 6. | | Screw the screw closure (1) with the connected grease management tube back onto the grease collection canister (2). |
| 7. | | Place the grease collection canister (2) in an upright position on a flat, level surface next to the unit. The canister's (2) supporting surface must not be more than 6" above the contact point between the unit and its base. The operator's working area must be kept clear. |

6 How to Perform Maintenance on the Combi Oven

Purpose of this section

This section goes over the maintenance work that needs to be performed on the combi oven, as well as the corresponding intervals. It goes over how to handle and use the combi oven when performing maintenance on it and what kind of steps you need to follow. In addition, it provides an overview of potential unit faults and errors that can occur during operation.

6.1 Maintenance Basics

6.1.1 Warranty Information / How to Contact Customer Service

Warranty information

Warranty claims involving your combi oven will only be honored if the unit has been installed by a qualified service technician from an authorized service company as per the instructions in this installation manual. Please note that warranty claims will only be honored if the manufacturer has a copy of the fully completed checklist from the installation manual.

The warranty will be void if there is any damage that can be traced back to improper setup, installation, use, cleaning, use of cleaning agents, maintenance, repair, or descaling.

In order to get a two-year extended warranty for spare parts, the unit needs to be registered on the manufacturer's website (www.convotherm.de) after installation.

Required information

Please have the following unit information ready when contacting Customer Service:

- The unit's item number (please refer to 'Identifying Your Combi Oven' on page 8)
- The unit's serial number (please refer to 'Identifying Your Combi Oven' on page 8)

Contact information

Convotherm Elektrogeräte GmbH

Welbilt
Talstraße 35
82436 Eglfing
Germany

Reception Desk

Phone (headquarters) (+49) (0) 8847 67 - 0

Fax (+49) (0) 8847 414

e-mail info@convotherm.de

Website www.convotherm.com
www.welbilt.com

Application Support

Hotline (+49) (0) 8847 67 - 899

e-mail convotherm.chefshotline@welbilt.com

Sales

Phone (units/accessories) (+49) (0) 8847 67 - 890

e-mail (units/accessories) convotherm.order@welbilt.com

Phone (spare parts) (+49) (0) 8847 67 - 821
(+49) (0) 8847 67 - 822
(+49) (0) 8847 67 - 827

6 How to Perform Maintenance on the Combi Oven

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
Download Center for service documents (spare parts lists, circuit diagrams, service manuals)	www.convotherm.com

6.1.2 Maintenance Schedule

Rules for maintaining the unit

In order to be able to safely operate the combi oven, maintenance must be performed on it on a regular basis. This includes both maintenance work that can be performed by the operator and maintenance work that should be performed exclusively by a qualified service technician from an authorized service company (Customer Service).

Maintenance work that can be carried out by the operator.

What needs to be serviced?	When?	Required parts
Replacing the hygienic removable gasket	When the hygienic plug-in gasket has cracks or is greasy	As specified in the parts list: One (1) hygienic plug-in gasket
Replacing the oven light halogen lamp	When the halogen lamp does not light up anymore in any operating state	As specified in the parts list: One (1) 12 V halogen lamp
The core temperature probe's and sous vide probe's proper functioning	Put the probes in boiling water and check the temperature display once a week	-

Maintenance that must be performed by Customer Service

What needs to be serviced?	How often? / When?
General maintenance	Annually
The water treatment system needs to be readjusted	If there is a white film inside the oven cavity
Boiler descaling	Upon request

6.2 Troubleshooting

6.2.1 Error codes

Errors and required responses

The following table lists the errors that you will be able to fix yourself under certain circumstances. If the combi oven keeps showing the error even after you attempt to fix it, contact Customer Service. If any error messages other than the ones listed here appear, contact Customer Service.

Error No.	Error description	Required response
E01.x	Not enough water	Open the water connection valve(s)
E02	El. temperature too high	<ul style="list-style-type: none">▪ Clean the fan screen on the bottom of the unit▪ Clear the area around the air intake on the bottom of the unit
E05	No gas	Open the gas shut-off device and re-start the unit
E10	Water filter fault	Replace the water treatment system cartridge
E34.0	Boiler pump fault	Disconnect the unit from the outlet for approx. 10 seconds and restart it
E58.0	Cleaning agent dispensing pump fault	<ul style="list-style-type: none">▪ Fill the canister with the appropriate cleaning agent and restart the unit▪ If necessary, repeat until the lines are filled with cleaning agent
E59.0	Rinse aid dispensing pump fault	<ul style="list-style-type: none">▪ Fill the canister with rinse aid and re-start the unit▪ If necessary, repeat until the lines are filled with rinse aid
E81.0	Cooking mode error	Write the cooking profile again
E99	Communications dropped out	Disconnect the unit from the outlet for approx. 10 seconds and restart it
E99.9	Initialization error	Disconnect the unit from the outlet for approx. 10 seconds and restart it

6.2.2 Emergency Mode

Running the combi oven in emergency mode

The combi oven features an emergency mode in order to allow you to keep using it if there is an error or fault that cannot be fixed right away.

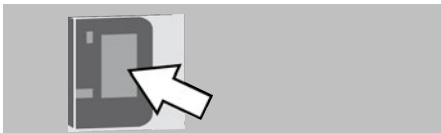
This mode will let you keep running the unit (with a number of limitations) even when there is a malfunction.

Always notify Customer Service!

Prerequisites

- The unit is malfunctioning.
- An acoustic signal is emitted.
- An error code is shown on the display.

Running the unit in emergency mode

- 

Confirm the error being displayed and start a cooking or cleaning profile that uses an available operating mode.

Limitations

- Cooking times may be longer and cooking results may be uneven. Because of this, pay special attention to the cooking sequence and to how well-cooked your product is.
- The unit may need to use more water than usual.
- Fully automatic and semi-automatic cleaning may not be available or may only be possible to a limited extent.
- It may not be possible to use the core temperature probe and the optional sous vide probe in certain cases.
- The only functions available will be those not affected by the fault, error, or malfunction that has occurred.

Functions available in emergency mode

The following table lists the errors after which the unit can still be used in emergency mode if the error cannot be fixed right away.

Error No.	E B	E S	G B	G S	Functions available in emergency mode	Limitations / Procedure
E00.0	x	x	x	x	All functions	The previous error has been fixed or is no longer present
E01.x	x	x	x	x	<ul style="list-style-type: none"> ▪ Hot air at up to 284 °F ▪ Hot air Delta-T cooking at up to 284 °F ▪ Hot air Cook&Hold at up to 284 °F ▪ Smoker ▪ Hot air ecoCooking at up to 284 °F 	<ul style="list-style-type: none"> ▪ No boiler pre-heating ▪ Cleaning will not be possible
E03.x	x	-	x	-	<ul style="list-style-type: none"> ▪ Steam at exactly 212 °F ▪ Smoker 	<ul style="list-style-type: none"> ▪ Longer cooking time ▪ Uneven cooking results are possible ▪ Boiler heating element only, no oven heating element ▪ Cleaning will not be possible

Error No.	E B	E S	G B	G S	Functions available in emergency mode	Limitations / Procedure
E05.1.x E05.3.x	#	#	x	-	<ul style="list-style-type: none"> ▪ Steam at exactly 212 °F ▪ Smoker 	Cleaning will not be possible
E05.2.x	#	#	x	#	<ul style="list-style-type: none"> ▪ Hot air ▪ Hot air Delta-T cooking ▪ Hot air Cook&Hold ▪ Smoker ▪ Crisp&Tasty ▪ Hot air ecoCooking 	<ul style="list-style-type: none"> ▪ No boiler pre-heating ▪ Cleaning will not be possible
E10	x	x	x	x	All functions	-
E21.1	x	-	x	-	<ul style="list-style-type: none"> ▪ Steam at exactly 212 °F ▪ Smoker 	<ul style="list-style-type: none"> ▪ Longer cooking time ▪ Uneven cooking results are possible ▪ Boiler heating element only, no oven heating element ▪ Cleaning will not be possible
E21.3	x	x	x	x	<ul style="list-style-type: none"> ▪ Steam at exactly 212 °F ▪ Smoker 	Cleaning will not be 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"> ▪ Steam Delta-T cooking ▪ Combi-steam Delta-T cooking ▪ Hot air Delta-T cooking 	No functions with core temperature probe or sous-vide probe if there are less 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"> ▪ Steam Delta-T cooking ▪ Combi-steam Delta-T cooking ▪ Hot air Delta-T cooking 	No functions with core temperature probe or sous-vide probe
E23.1 E23.3	x	#	x	#	<ul style="list-style-type: none"> ▪ Hot air ▪ Hot air Delta-T cooking ▪ Hot air Cook&Hold ▪ Smoker ▪ Crisp&Tasty ▪ Hot air ecoCooking 	<ul style="list-style-type: none"> ▪ No boiler pre-heating ▪ Cleaning will not be possible
E24.1 E24.3	x	x	x	x	<ul style="list-style-type: none"> ▪ Hot air ▪ Hot air Delta-T cooking ▪ Hot air Cook&Hold ▪ Smoker ▪ Crisp&Tasty ▪ Hot air ecoCooking 	Cleaning will not be possible
E25.1 E25.3	x	x	x	x	<ul style="list-style-type: none"> ▪ Hot air at up to 284 °F ▪ Hot air Delta-T cooking at up to 284 °F ▪ Hot air Cook&Hold at up to 284 °F ▪ Smoker ▪ Hot air ecoCooking at up to 284 °F 	<ul style="list-style-type: none"> ▪ Increased water consumption due to continuous collector cooling ▪ Cleaning will not be possible
E26.1 E26.3	x	#	x	#	<ul style="list-style-type: none"> ▪ Hot air ▪ Hot air Delta-T cooking ▪ Hot air Cook&Hold ▪ Smoker ▪ Crisp&Tasty ▪ Hot air ecoCooking 	<ul style="list-style-type: none"> ▪ No boiler pre-heating ▪ Cleaning will not be possible
E27.1 E27.3 E27.4	x	x	x	x	All functions	-

Error No.	E B	E S	G B	G S	Functions available in emergency mode	Limitations / Procedure
E28.1.x	x	-	#	#	<ul style="list-style-type: none"> ▪ Steam at less than 212 °F ▪ Steam Delta-T cooking at less than 212 °F ▪ Steam Cook&Hold at less than 212 °F ▪ Manual steaming 	Cleaning will not be possible
E28.2.1 E28.2.3	x	#	#	#	<ul style="list-style-type: none"> ▪ Hot air ▪ Hot air Delta-T cooking ▪ Hot air Cook&Hold ▪ Smoker ▪ Crisp&Tasty ▪ Hot air ecoCooking 	Cleaning will not be possible
E30.1 E30.3	x	x	x	x	<ul style="list-style-type: none"> ▪ All functions, EXCEPT: ▪ Fully automatic oven cleaning 	Only affects cleaning
E33.0	x	#	x	#	<ul style="list-style-type: none"> ▪ Hot air ▪ Hot air Cook&Hold ▪ Smoker ▪ Crisp&Tasty ▪ Hot air ecoCooking 	<ul style="list-style-type: none"> ▪ No boiler pre-heating ▪ Cleaning will not be possible
E34.0	x	#	x	#	<ul style="list-style-type: none"> ▪ All functions, EXCEPT: ▪ Fully automatic oven cleaning ▪ Semi-automatic oven cleaning 	<ul style="list-style-type: none"> ▪ No boiler rinsing ▪ Affects cleaning
E35.0	x	x	x	x	<ul style="list-style-type: none"> ▪ All functions, EXCEPT: ▪ Crisp&Tasty ▪ Fully automatic oven cleaning ▪ Semi-automatic oven cleaning 	Affects cleaning and Crisp&Tasty
E58.0	x	x	x	x	All functions	Fault relevant only to fully automatic cleaning with connected canisters
E59.0	x	x	x	x	All functions	Fault relevant only to fully automatic cleaning with connected canisters
E61.0	x	x	x	x	<ul style="list-style-type: none"> ▪ All functions, EXCEPT: ▪ Fully automatic oven cleaning ▪ Semi-automatic oven cleaning 	Only affects cleaning
E62.0	x	x	x	x	<ul style="list-style-type: none"> ▪ All functions, EXCEPT: ▪ Fully automatic oven cleaning ▪ Semi-automatic oven cleaning 	Only affects cleaning
E63.0	#	x	#	x	<ul style="list-style-type: none"> ▪ Hot air ▪ Hot air Delta-T cooking ▪ Hot air Cook&Hold ▪ Smoker ▪ Crisp&Tasty ▪ Hot air ecoCooking 	<ul style="list-style-type: none"> ▪ No boiler pre-heating ▪ Cleaning will not be 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 unit model does not feature this error message, meaning that the corresponding error/fault will not limit the available functions or their parameters (the restrictions in the table apply exclusively to the other unit models).

6.2.3 Problems During Operation

Problems with the food being cooked

Problem	Possible cause	Required response
Irregular browning	The suction panel is not closed properly	'Release the suction panel and lock it back in place' on page 121
	The oven cavity is not pre-heated	Pre-heat the oven cavity
	The oven temperature is too high	Select a lower cooking temperature and cook the food longer
	The heating system is malfunctioning partially or entirely	Contact Customer Service

Problems with the unit

Problem	Possible cause	Required response
The unit does not respond to input for 10 – 20 seconds	Program crash	Press and hold the ON/OFF button for five seconds or disconnect the unit from the outlet for five seconds
The unit cannot be turned on or off anymore	The ON/OFF button is locked for three seconds	Try again after three seconds.
Water is coming out from under the unit when the unit door is closed	Regardless of the cause	CAUTION! Contamination hazard Destroy all food that has been in contact with the water.
	The drain pipe or wastewater system is clogged or constricted	<ul style="list-style-type: none"> ▪ Check the drain pipe and the on-site wastewater system and clean if necessary ▪ Use a funnel waste trap if necessary
	Non-detachable drain connection in units with fully automatic, automatic, or semi-automatic oven cleaning	
	The air vent is clogged or covered	Remove the object clogging or covering it
	The unit drain is clogged	Clean the unit drain
In EB models: Water is sprayed into the oven cavity during operation	In EB models: The automatic boiler rinsing system has not been run on a daily basis	In EB models: Empty and rinse out the boiler
There is water inside the oven cavity	The oven drain is clogged	Flush the oven drain
Steam comes out from the dry air intake on top of the unit.	Malfunctioning valve in dry air intake	WARNING! Risk of scalding posed by hot steam Contact Customer Service

Problems during cleaning

Problem	Possible cause	Required response
Black spots inside the oven cavity	Wrong cleaning agent	<ul style="list-style-type: none"> ▪ Use ConvoClean forte for fully automatic oven cleaning with canisters ▪ Use ConvoClean forte S for fully automatic oven cleaning with single-measure dispensing ▪ Use ConvoClean forte or ConvoClean new for semi-automatic oven cleaning
	The water is too hard	Adjust the water hardness; see 'Technical Data' in the installation manual
Poor cleaning results	The wrong soiling level has been set	Select a higher cleaning level
	The wrong cleaning agent was used	<ul style="list-style-type: none"> ▪ Use ConvoClean forte or ConvoClean new for fully automatic oven cleaning with canisters ▪ Use ConvoClean forte S or ConvoClean new S for fully automatic oven cleaning with single-measure dispensing ▪ Use ConvoClean forte or ConvoClean new for semi-automatic oven cleaning

6.3 Maintenance Work

6.3.1 Working Safely When Performing Maintenance

For your and your employees' safety

Every person (user) must read and understand the contents in the 'For Your Safety' on page 19 section before they work with or on the combi oven for the first time. In addition, every user must follow the instructions and warnings in said section at all times.

As the combi oven's owner, or as the owner's employee responsible for the staff who will be using the combi oven, set the necessary rules and brief all new employees.

Every user must read and understand the safe work rules specified in this section before starting any work and follow them without exception.

Every user must read and understand the risks and hazards described in this section and in the following instructions before starting any work and follow the corresponding safety instructions without exception.

Personal protective equipment for all users

As a user, you must wear the personal protective equipment specified for your work in the 'Personal Protective Equipment' on page 41 section of 'For Your Safety.'

Basic rules for safe operation

If the combi oven is moved in an impermissible manner after installation (on purpose or by accident), do not continue to operate the unit unless all the following requirements are met:

- The unit and the accessories being used do not have any obvious damage.
- The supply lines installed for electrical power, water, wastewater, and cleaning agents do not have any obvious damage, have a secure fit, are not dripping anywhere, and appear to be safe and fully functional after a visual inspection.
- The 'Requirements concerning the combi oven's functional capability' on page 20 are being met.
- The 'Requirements concerning the combi oven's surroundings' on page 20 are being met.
- All warning labels are at their intended location.

Gas units only:

- A service technician has checked all the components in the combi oven that convey gas in order to make sure that there are no leaks at any of their connection points. Moreover, the technician has checked to make sure that none of the specified points outside and inside the unit have any leaks.

Rules when replacing unit components

In order to ensure that the unit will run safely and reliably, only use genuine spare parts provided by the manufacturer when replacing unit components.

Live parts

WARNING

Risk of electric shock posed by live parts

Touching live parts underneath the cover or underneath the operating panel may result in electric shock.

- ▷ Make sure that the cover and the operating panel are properly installed.
- ▷ Make sure that all maintenance work under the covers, under the operating panel, and on the power cable is performed exclusively by a qualified electrician from an authorized service company.

Hot surfaces

WARNING

Risk of burns posed by high temperatures on the unit's interior and exterior parts.

Touching any interior oven cavity parts, the inside of the unit door, or any parts that are or were found inside the oven cavity during cooking may result in burns. Touching the air vent and exhaust outlet may also result in burns.

- ▷ Before performing any maintenance work, wait until the oven cavity has cooled down to a temperature lower than 140 °F.
- ▷ Wear the required personal protective equipment.

Sheet metal parts with sharp edges

WARNING

Cut hazard posed by sheet metal parts with sharp edges

Working with or behind sheet metal parts with sharp edges poses a cut hazard for hands.

- ▷ Exercise caution.
- ▷ Wear the required personal protective equipment.

6.3.2 Replacing the hygienic removable gasket

⚠ For your safety when performing maintenance

Before starting any maintenance work, familiarize yourself with the rules, risks, and hazards specified in 'Working Safely When Performing Maintenance' on page 137 and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door 60
- Removing and Installing the Hygienic Plug-In Gasket 124

Spare parts included

As indicated in the spare parts list, the required spare part is:

- One (1) hygienic plug-in gasket

Prerequisites

Check whether the following prerequisites are met:

- The combi oven must have cooled down to a temperature of less than 140 °F since the last time it was used.
- The unit door must be open.
- The new gasket has been inspected for damage and is not damaged.

Replacing the hygienic removable gasket

To remove the old hygienic plug-in gasket and install the new one, follow the steps described in 'Removing and Installing the Hygienic Plug-In Gasket' on page 124.

6.3.3 Replacing the oven light halogen lamp

⚠ For your safety when performing maintenance

Before starting any maintenance work, familiarize yourself with the rules, risks, and hazards specified in 'Working Safely When Performing Maintenance' on page 137 and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door 60
- Removing and Installing the Racks 80
- Using the Transport Trolley to Put Food Inside the Oven and Take It Out (Does Not Apply to ConvoSmoke) 71

Spare parts included

As indicated in the spare parts list, the required spare part is:

- One (1) 12 V halogen lamp

Required tools

You will need the following tools:

- Socket wrench with a width across flats of 8 mm

Handling the halogen lamp

Always wear clean gloves when grabbing halogen lamps (alternatively, you can use a cloth). Do not touch the bulb in new halogen lamps, or halogen lamps that you will be reusing, with your bare fingers.

If the halogen lamp cannot be removed completely, e.g., the terminals are stuck, contact a service technician immediately.

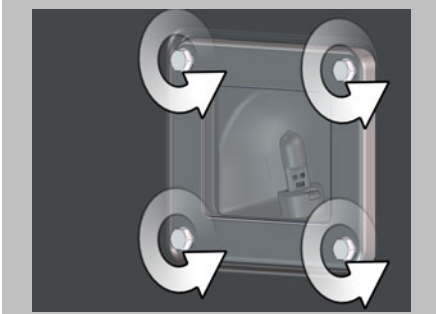
Prerequisites

Check whether the following prerequisites are met:

- The combi oven has been de-energized and locked and tagged out.
- The oven cavity must have cooled down to a temperature of less than 140 °F since the last time it was used.
- **In the case of units with a rack:** The right-hand side rack has been swung towards the inside of the oven cavity.
- **In the case of units with a mobile shelf rack / plate rack (does not apply to ConvoSmoke):** The mobile shelf rack / plate rack and the roll-in frame must have been taken out from the oven cavity.
- The halogen lamp has already cooled down.
- The new halogen lamp has been inspected for damage and is not damaged.

Removing the halogen lamp

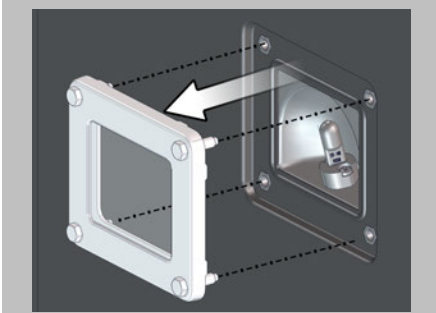
1.



Remove the four oven light hex screws using the socket wrench.

Due to its design, the assembly consisting of the screws, bezel, glass pane, seal, and bracket will remain together when the screws are unscrewed.

2.



Remove the entire assembly from the oven wall .

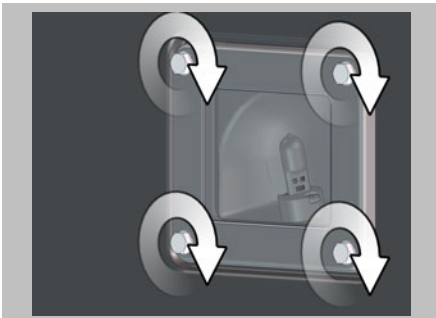
3.



Reach into the reflector housing through the opening on the oven wall and pull out the halogen lamp upwards in a straight line.

Installing the halogen lamp

1.



- Follow the same steps used to remove the halogen lamp, but in opposite order. When doing so, tighten the screws without applying too much force so that the reflector housing will be sealed against moisture (the glass may jump out from its place if you tighten the screws too tightly).
- Once you are done, remove all objects from the oven cavity. Then rinse or wipe the oven cavity clean.

Combi Oven Convotherm 4 Table-Top Models

Serial No.

Item no.

Order No.

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



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