



Combi oven

 Read instructions before use

Convotherm 4 table-top units

User manual - Original, ENG

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1 General

Purpose of this chapter

This chapter shows you how to identify your combi oven and provides guidance on using this manual.

1.1 EC Declaration of Conformity for electric appliances

Manufacturer

Convothem Elektrogeräte GmbH, Wellbitt, Talstraße 35, 82436 Eglfing, Germany

Validity of Declaration of Conformity

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

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

Declaration of Conformity with directives

The manufacturer declares that the combi oven specified above complies with the following directives:

- 2006/42/EC (Machinery Directive)
- 2014/30/EU (EMC Directive)
- 2011/65/EU (RoHS Directive)

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

Compliance of electric appliances with standards

The electric appliances comply with the requirements in the following European standards:

- DIN EN 60335-2-42: 2012
- EN 55014-1: 2006 + A1: 2009 + A2: 2011
- EN 61000-3-11: 2000
- EN 61000-3-12: 2011
- EN 62233: 2008
- EN 55014-2: 1997 + A1: 2001 + A2: 2008

Authorized body for documentation

The following body is authorized to compile the technical documentation in accordance with Annex II A Section 2 of Directive 2006/42/EC: Convothem Elektrogeräte GmbH, Wellbitt, Talstraße 35, 82436 Eglfing, Germany.

Eglfing, 06.03.2018



Reine Wasner
Managing Director



i.A. Lutz Isenhardt
Director Global Product Compliance



i.V. Gisela Rosenkranz
Manager Engineering / Technical
Documentation

1.2 EC Declaration of Conformity for gas appliances

Manufacturer

Convothem Elektrogeräte GmbH, Wellbilt, Talstraße 35, 82436 Eglfing, Germany

Validity of Declaration of Conformity

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

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

Declaration of Conformity with directives

The manufacturer declares that the combi oven specified above complies with the following directives:

- 2006/42/EC (Machinery Directive)
- 2014/30/EU (EMC Directive)
- 2011/65/EU (RoHS Directive)
- 2009/142/EC (Appliances Burning Gaseous Fuels)

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

Compliance of gas appliances with standards:

The gas appliances comply with the requirements in the following European standards:

- EN 203-1: 2014
- EN 203-2-2: 2006
- EN 203-3: 2009
- EN 60335-2-102:2006 + A1:2010
- EN 55014-1/A2:2011
- EN 55014-2:1997 + A1:2001 + A2:2008
- EN 61000-3-2/A2:2009
- EN 61000-3-3:2008
- EN 62233:2008

Type examinations carried out

Notified body for gas testing and electrical safety:

GASTECC Kiwa, P.O. Box 137, 7300 AC Apeldoorn, The Netherlands

- Report no.: 140602245

Authorized body for documentation

The following body is authorized to compile the technical documentation in accordance with Annex II A Section 2 of Directive 2006/42/EC: Convothem Elektrogeräte GmbH, Wellbilt, Talstraße 35, 82436 Eglfing, Germany.

Eglfing, 06.03.2018



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i.A. Lutz Isenhardt
Director Global Product Compliance



i.V. Gisela Rosenkranz
Manager Engineering / Technical
Documentation

1.3 Environmental protection

Statement of principles

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

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

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

This system satisfies the requirements of ISO 9001:2008 and ISO 14001:2004.

Environmental protection procedures

We observe the following procedures:

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

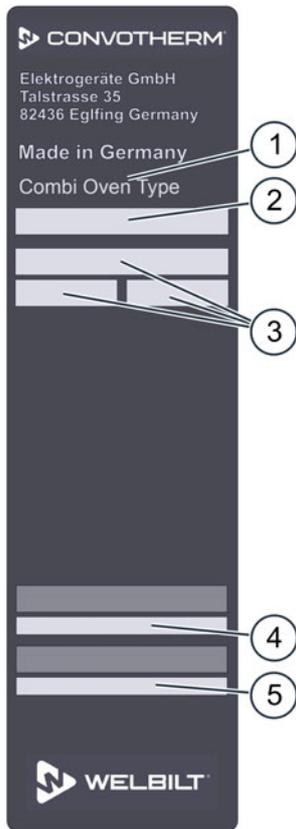
Join us in our commitment to protect the environment.

1.4 Identifying your combi oven

Position of type plate

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

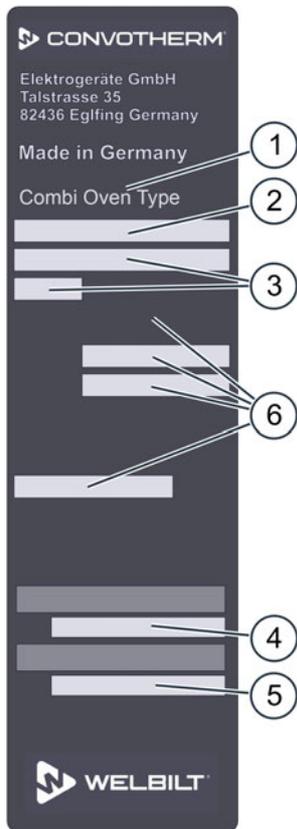
Layout and structure of the type plate on electric appliances



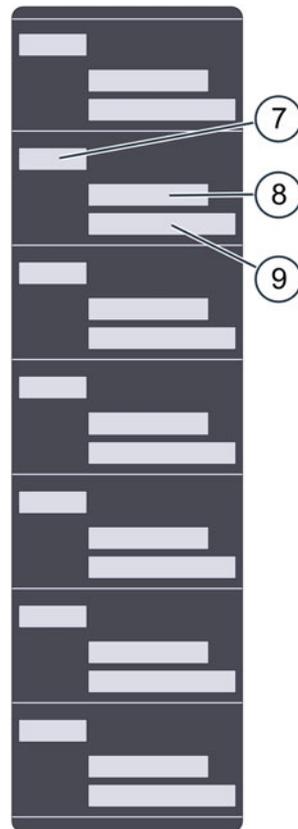
Item	Name	
1	Name of appliance Combi Oven	
2	Trade name	
	Element	Meaning
	C4	Convotherm 4 appliance series
	eT	easyTouch controls
	eD	easyDial controls
	numbers xx.yy	Appliance size
	EB	Electric appliance with boiler
	ES	Electric appliance with water injection
	-N	for appliances with an NSK certificate
3	Electrical values	
4	Serial number	
	Element	Meaning
	Heating method	Electric appliance (X, V)
	Steam generation method	<ul style="list-style-type: none"> ▪ Injection (S) ▪ Boiler (B)
	Appliance size	<ul style="list-style-type: none"> ▪ 6.10 (1) ▪ 6.20 (2) ▪ 10.10 (3) ▪ 10.20 (4)
	Year of manufacture	<ul style="list-style-type: none"> ▪ 2014 (14) ▪ 2015 (15) ▪ ...
	Month of manufacture	<ul style="list-style-type: none"> ▪ January (01) ▪ February (02) ▪ March (03) ▪ ...
	Sequential number	4 digits
5	Part number	

Layout and structure of the type plate on gas appliances

Type plate



Additional plate



Name

1	Name of appliance Combi Oven
2	Trade name
Element	Meaning
C4	Convotherm 4 appliance series
eT	easyTouch controls
eD	easyDial controls
numbers xx.yy	Appliance size
GB	Gas appliance with boiler
GS	Gas appliance with water injection
-N	for appliances with an NSK certificate
3	Electrical values
4	Serial number
Element	Meaning
Heating method	Gas appliance (Y, W)
Steam generation method	<ul style="list-style-type: none"> ▪ Injection (S) ▪ Boiler (B)
Appliance size	<ul style="list-style-type: none"> ▪ 6.10 (1) ▪ 6.20 (2) ▪ 10.10 (3) ▪ 10.20 (4)
Year of manufacture	<ul style="list-style-type: none"> ▪ 2014 (14) ▪ 2015 (15) ▪ ...
Month of manufacture	<ul style="list-style-type: none"> ▪ January (01) ▪ February (02) ▪ March (03) ▪ ...
Sequential number	4 digits
5	Part number
6	Gas data
7	Country ID
8	Gas category
9	Gas factory setting for the appliance

1.5 Structure of customer documentation

Contents of customer documentation

The customer documentation for the combi oven includes the following documents:

- Installation manual
- User manual (this document)
- easyTouch operating instructions (extract from the on-screen Help)
- On-screen Help integrated in easyTouch (full instructions on how to use the software)
- easyDial operating instructions

Topics in the installation manual

The installation manual is intended for trained professional staff; see 'Requirements to be met by personnel' in the installation manual.

It contains the following topics:

- **Design and function:** describes the components relevant to installing the combi oven
- **Safety:** describes all the hazards and appropriate preventive measures relevant to installation tasks
- **Moving the appliance:** contains necessary information on moving the combi oven
- **Setting up the appliance:** lists and describes the options for setting up the combi oven
- **Installation:** describes all the supply connections that are needed
- **Putting into service:** describes how to prepare the combi oven for use for the first time
- **Removal from service:** describes the tasks that need to be performed at the end of the combi oven life cycle
- **Technical data, connection diagrams:** contains all the relevant technical information for the combi oven
- **Checklists:** contains checklists for installing the combi oven in compliance with the warranty

Topics in the user manual

The user manual is intended for trained staff and trained professional staff; see 'Requirements to be met by personnel' on page 39 in the user manual.

It contains the following topics:

- **Design and function:** describes the components relevant to operating the combi oven
- **Safety:** describes all the hazards and appropriate preventive measures relevant to operating the combi oven
- **Cooking:** describes the rules, working procedures, operating steps and appliance usage instructions for cooking
- **Cleaning:** lists and describes cleaning methods, cleaning agents, working procedures, operating steps and appliance usage instructions for cleaning
- **Servicing:** contains warranty information, the servicing schedule, information about faults, errors and emergency use, plus working procedures, operating steps and appliance usage instructions for servicing

Topics in the operating instructions and the on-screen help (easyTouch only)

The operating instructions and the on-screen help (easyTouch only) are intended for suitably trained staff and qualified professional staff; see 'Requirements to be met by personnel' on page 39 in the user manual. For easyTouch models, the operating instructions are an extract from the On-screen help.

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

- **Layout of the user interface:** explains the combi oven user interface
- **Using the software:** contains instructions for entering and opening cooking profiles, for opening cleaning profiles, for starting cooking and cleaning processes; describes how to make settings and how to import and export data
- **Selected cooking profiles:** lists tried and tested cooking profiles

1.6 Essential reading relating to safety

Safety information in the customer documentation

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

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

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

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

Parts of this document that must be read without fail

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

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

- the chapter 'For your safety' on page 20
- the sections that describe the activity to be carried out

Hazard symbol

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

Form of warning signs

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

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

1.7 About this user manual

Purpose

This user manual is intended for all people who work with the combi oven, and provides them with the necessary information for carrying out operating tasks, cleaning jobs and minor servicing work properly and safely.

Who should read this manual

Name of target group	Tasks
Chef	Essentially performs organizational tasks such as <ul style="list-style-type: none"> ▪ Entering the cooking profile data ▪ Editing existing cooking profiles in the cookbook ▪ Developing new cooking profiles ▪ Adjusting appliance settings May also perform all user actions if applicable.
User	Performs specific operating tasks such as <ul style="list-style-type: none"> ▪ Loading the combi oven ▪ Starting cooking profiles ▪ Removing food ▪ Cleaning the combi oven ▪ Fitting accessories in the combi oven where needed for specific cooking operations ▪ Minor servicing tasks

Chapters in the user manual

Chapter/section	Purpose	Target group
General	<ul style="list-style-type: none"> ▪ Shows you how to identify your combi oven ▪ Provides guidance on using this user manual 	Chef
Design and function	<ul style="list-style-type: none"> ▪ Describes the functions of the combi oven ▪ Describes specific components of the combi oven and specifies their position 	Chef User
For your safety	<ul style="list-style-type: none"> ▪ Specifies the intended use of the combi oven ▪ Describes the hazards posed by the combi oven and suitable preventive measures <p>You should read this chapter carefully in particular.</p>	Chef User
Cooking procedures	<ul style="list-style-type: none"> ▪ Describes what loading options are available and the maximum loads allowed for the combi oven ▪ Explains how to switch on the combi oven ▪ Contains the instructions for working procedures during cooking and regenerating ▪ Contains the instructions for handling operations on the combi oven regularly performed during cooking and regenerating 	Chef User

Chapter/section	Purpose	Target group
Cleaning procedures	<ul style="list-style-type: none">▪ Explains the principles of the cleaning methods▪ Contains the cleaning instructions▪ Describes the cleaning agents and how to prepare them for use▪ Contains the instructions for working procedures during cleaning▪ Contains and refers to the instructions for handling operations on the combi oven regularly performed during cleaning	User
Servicing procedures	<ul style="list-style-type: none">▪ Contains the servicing schedule▪ Provides advice on what emergency mode is possible when faults occur▪ Contains a catalogue of possible errors and faults and specifies the required actions▪ Contains the instructions for servicing tasks that the user can personally carry out.▪ Refers to the instructions for handling operations on the combi oven required for servicing tasks	User

Notation for decimal points

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

2 Design and function

Purpose of this chapter

This chapter describes the design and construction of the combi oven and explains its functions.

2.1 The functions of the combi oven

The cooking operating modes

In your combi oven you can cook a range of food. The combi oven can work in the following operating modes to achieve this:

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

Standard cooking methods

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

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

Special cooking methods

By combining operating modes and extra functions you can perform the following special cooking methods with easyTouch:

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

The regenerating operating modes

In your combi oven you can regenerate a range of dishes. The combi oven can work in the following three operating modes to achieve this:

- à la Carte regenerating
- Banquet regenerating (easyTouch only)
- Plate regenerating (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'. You can also find ready-made cooking profiles in the 'Cookbook'.

Oven cleaning for an easyTouch appliance

There are two cleaning systems available for oven cleaning:

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

Oven cleaning for an easyDial appliance

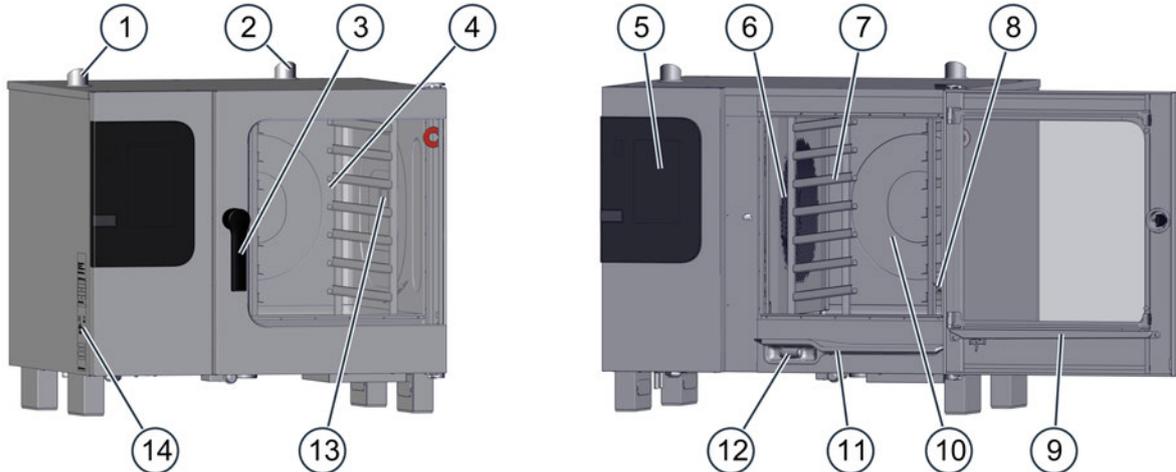
There are two cleaning systems available for oven cleaning:

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

2.2 Design and function of the combi oven

Components and function (electrical table-top units)

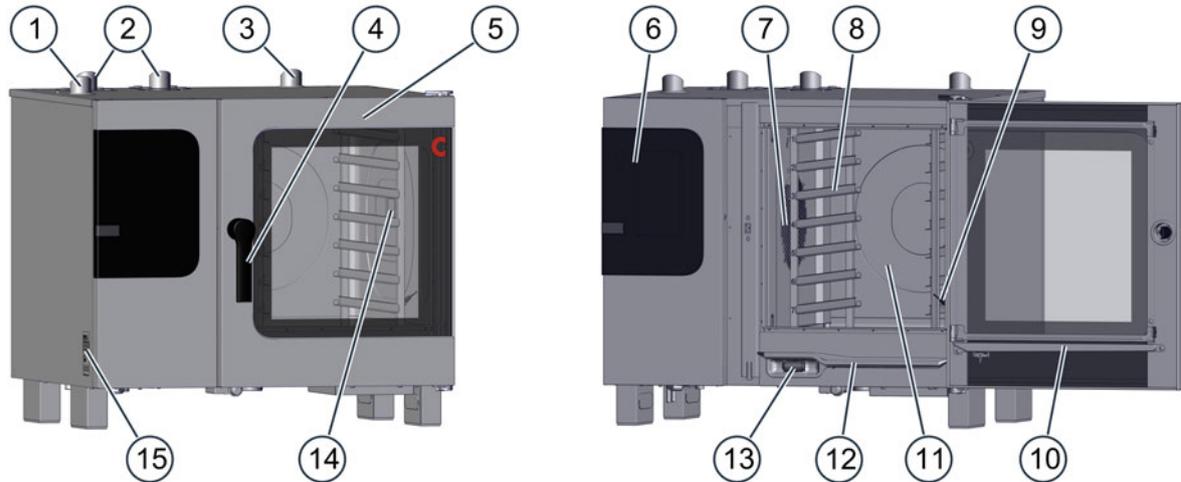
The following illustration shows a size 6.10 combi oven as an example of all electric table-top units:



Item	Name	Function
1	Ventilation port	<ul style="list-style-type: none"> External air intake for removing the moisture removal from the cooking chamber Smooths out any pressure fluctuations in the cooking chamber
2	Air vent	Allows hot vapour to escape
3	Door handle	<ul style="list-style-type: none"> Opens and closes the appliance door Venting position for opening the appliance safely ("safety catch") Sure-shut function Antibacterial material containing silver ions ("HygienicCare")
4	Appliance door	<ul style="list-style-type: none"> Closes the cooking chamber Can slide back beside the appliance when opened in order to save space ("disappearing door") (optional)
5	Operating panel	<ul style="list-style-type: none"> Used for operating the appliance Antibacterial ("HygienicCare")
6	Suction panel	<ul style="list-style-type: none"> Distributes the heat evenly inside the cooking chamber Separates the fan compartment from the cooking chamber
7	Rack	Holds standard-sized food containers
8	Core temperature probe, sous-vide sensor (optional)	<ul style="list-style-type: none"> Measures the core temperature of the food being cooked Available in two connection options: permanent internal connection or temporary external connection
9	Door drip tray	Collects condensate running down the inside of the appliance door
10	Cooking chamber	Contains the food during cooking operation
11	Appliance drip tray	Collects dripping liquid and condensate from the cooking chamber
12	Recoil hand shower (this is not fitted on certain appliances)	<ul style="list-style-type: none"> Intended solely for rinsing out the cooking chamber with water Retracts automatically into the holder after use Antibacterial ("HygienicCare")
13	Oven light	<ul style="list-style-type: none"> Illuminates the cooking chamber Program-controlled
14	Type plate	Identifies the appliance

Components and function (gas table-top units)

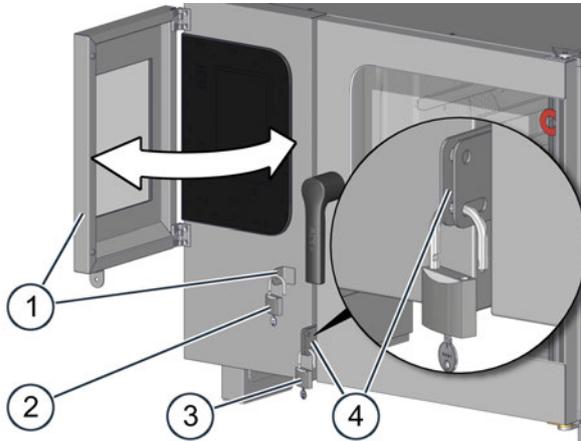
The following illustration shows a size 6.10 combi oven as an example of all gas table-top units:



Item	Name	Function
1	Ventilation port	<ul style="list-style-type: none"> External air intake for removing the moisture removal from the cooking chamber Smooths out any pressure fluctuations in the cooking chamber
2	Exhaust outlet	Takes away hot exhaust gases
3	Air vent	Allows hot vapour to escape
4	Door handle	<ul style="list-style-type: none"> Opens and closes the appliance door Venting position for opening the appliance safely ("safety catch") Sure-shut function Antibacterial material containing silver ions ("HygienicCare")
5	Appliance door	<ul style="list-style-type: none"> Closes the cooking chamber Can slide back beside the appliance when opened in order to save space ("disappearing door") (optional)
6	Operating panel	<ul style="list-style-type: none"> Used for operating the appliance Antibacterial ("HygienicCare")
7	Suction panel	<ul style="list-style-type: none"> Distributes the heat evenly inside the cooking chamber Separates the fan compartment from the cooking chamber
8	Rack	Holds standard-sized food containers
9	Core temperature probe, sous-vide sensor (optional)	<ul style="list-style-type: none"> Measures the core temperature of the food being cooked Available in two connection options: permanent internal connection or temporary external connection
10	Door drip tray	Collects condensate running down the inside of the appliance door
11	Cooking chamber	Contains the food during cooking operation
12	Appliance drip tray	Collects dripping liquid and condensate from the cooking chamber
13	Recoil hand shower (this is not fitted on certain appliances)	<ul style="list-style-type: none"> Intended solely for rinsing out the cooking chamber with water Retracts automatically into the holder after use Antibacterial ("HygienicCare")
14	Oven light	<ul style="list-style-type: none"> Illuminates the cooking chamber Program-controlled
15	Type plate	Identifies the appliance

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

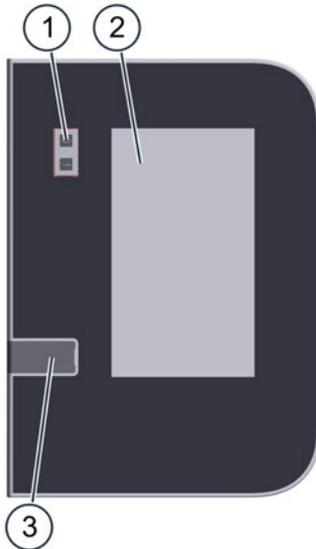
The following illustration shows the optional special security mechanism for a size 6.10 gas combi oven as an example of all appliance sizes:



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

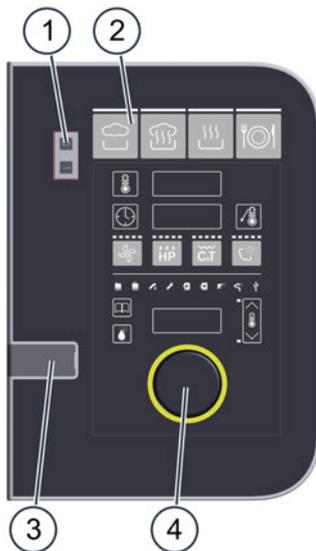
2.3 Layout and function of the operating panel

Layout and elements of the easyTouch operating panel



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

Layout and elements of the easyDial operating panel



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

3 For your safety

Purpose of this chapter

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

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

3.1 Basic safety code

Object of this safety code

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

Referring to the user manuals included in the customer documentation

Follow the instructions below:

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

Working with the combi oven

Follow the instructions below:

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

More on this ...

Related topics

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3.2 Intended use of your combi oven

Intended use

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

Restrictions on use

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

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

Requirements to be met by operating personnel

- The combi oven must only be operated by personnel who satisfy specific requirements. Please refer to 'Requirements to be met by personnel, working positions' on page 39 for the training and qualifications requirements.
- Personnel must be aware of the risks and regulations associated with handling heavy loads.

Requirements relating to the operating condition of the combi oven

- The combi oven must only be operated when all safety devices and protective equipment are fitted, in working order and fixed properly in place.
- The manufacturer regulations for operating and servicing the combi oven must be observed.
- The combi oven must not be loaded over the maximum permissible loading weight for the given model; see 'Loading capacity for the combi oven' on page 44.

Requirements relating to the operating environment of the combi oven

Specified operating environment for the combi oven

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

Specified properties of the installation location

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

Mandatory restrictions on use

- Shelter from rain and wind must be provided if operated outdoors
- Appliance must NOT be shifted or moved during use

Cleaning requirements

- Use only cleaning agents that have been approved by the manufacturer.
- High-pressure cleaners must NOT be used for cleaning.
- Water sprays must NOT be used for cleaning the exterior. The water spray from the recoil hand shower must only be used for cleaning the cooking chamber.
- The combi oven must NOT be treated with acids or exposed to acid fumes, except for the purpose of descaling the cooking chamber and the boiler by an authorized service company in accordance with the manufacturer's instructions.

3.3 Warning signs on the combi oven

Fixed platform

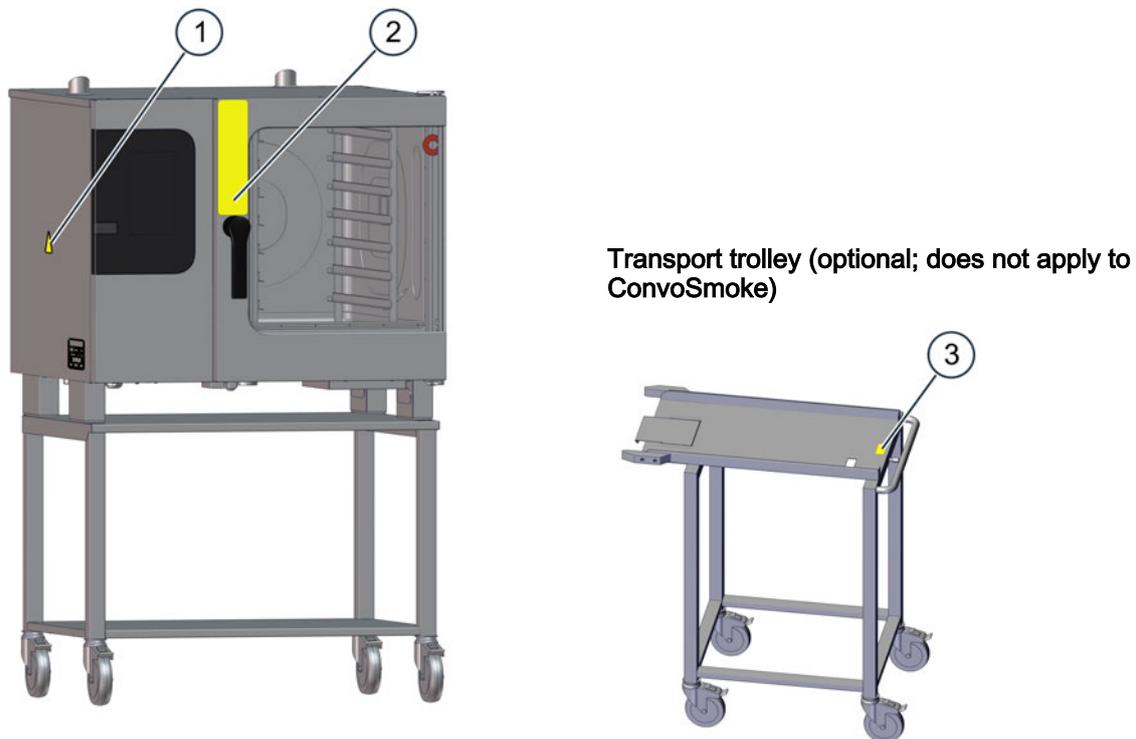
A fixed platform for the combi oven is a permanently fixed worktable or stand. These platforms are not intended to be mobile and so are not equipped with features that would help to move them.

Mobile platform

A mobile platform for the combi oven is, for example, a wheeled worktable or a stand on castors or stacking kit on castors.

Positioning of warning signs

The following illustration shows a size 6.10 electric combi oven on a mobile platform as an example of all table-top units:



Obligatory warning signs

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

Area	Warning sign	Description
1		High voltage / electric shock hazard warning There is a risk of electric shock from live parts if the safety cover is opened.
2		Hot steam and vapour hazard warning There is a risk of scalding from hot steam and vapour escaping when the appliance door is opened.

Area	Warning sign	Description
<p>2 and 3 3 does not apply to Convo-Smoke</p>		<p>Warning of hazard from hot food, hot food containers and hot liquids There is a risk of burns from hot food and hot food containers if containers tip out of the shelf levels or food spills from containers that are not held level. This risk is especially high for shelf levels that lie above the sightline of the user. Spillage of hot liquid foods can result in scalds if the upper shelf levels are loaded with liquids or foods that produce liquid during cooking. Do not use the higher shelf levels that lie above your sightline for liquid foodstuffs or food that will liquefy during cooking.</p>
<p>2 only for a mobile platform</p>		<p>Tip-over hazard warning for the combi oven There is a risk of the combi oven toppling over if moved. Always take great care when moving the combi oven.</p>
<p>3 does not apply to Convo-Smoke</p>		<p>Tip-over hazard warning for the transport trolley There is a risk of the transport trolley toppling over if moved. Always take great care when moving the transport trolley. When moving the transport trolley, watch out for objects in the way or unevenness in the floor.</p>
<p>2 only for a mobile platform</p>		<p>Damage or detachment warning for appliance connections There is a risk of the appliance connections being damaged or detached if the combi oven is moved. Always ensure there is enough length in the supply cables and pipes when moving the combi oven. After moving, always secure the combi oven against rolling away.</p>

3.4 Summary of hazards

General rules for dealing with hazards and safety precautions

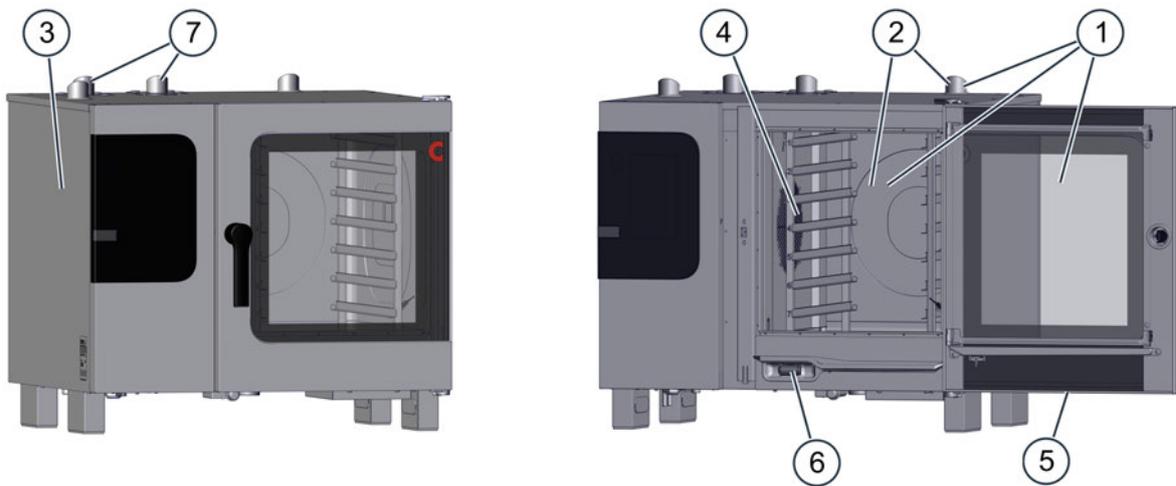
The combi oven is designed to protect the user from all hazards that can reasonably be avoided by design measures.

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

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

Hazard points

The following illustration shows a size 6.10 gas combi oven as an example of all table-top units:



Heat generation (1)

The combi oven becomes hot inside the cooking chamber, on the inside of the appliance door and on the vents and pipes on the top of the combi oven. This poses:

- A fire risk from heat given off by the combi oven
- A risk of burns on hot surfaces outside and inside the combi oven, and also on hot appliance parts, food containers and other accessories used for cooking
- A risk of burns on the vents and pipes on the top of the appliance
- Risk of burns on hot accessories and fittings used during cooking if they have been removed from the appliance after cooking and set down elsewhere. This applies in particular to mobile shelf racks (not applicable to ConvoSmoke) or to smoker boxes (only applicable to ConvoSmoke)

Hot steam/vapour (2)

The combi oven generates hot steam and vapour, which escapes when the appliance door is opened, and which is removed through the air vent on the top of the combi oven when the appliance door is sitting closed. This poses:

- A risk of scalding from hot steam when the appliance door is opened. You are protected from the hot steam by the appliance door and its safety catch, provided you use the venting position when opening the appliance door and generally make sure that the appliance door is intact. Take particular care when opening the appliance door if the top door edge is below your field of vision, which is the case for an appliance in a stacking kit.
- A risk of scalding from hot steam and hot fat if a water spray is sprayed into hot fat
- A risk of scalding from the high temperatures of the vents and pipes on the top of the appliance

Hot liquids

Foodstuffs are cooked in the combi oven. These foodstuffs may also be liquid, or liquefy during cooking. This poses:

- A risk of scalding from hot liquids, which may be spilled if not dealt with properly

Live parts (3)

The combi oven contains live parts. This poses:

- A risk from live parts if the cover is not in place
- A risk of electric shock if the combi oven is cleaned externally using a hand shower

Fan (4)

The combi oven contains either one or two fan wheels, depending on the appliance size. This poses:

- A risk of hand injuries from the fan wheel in the cooking chamber behind the suction panel if the suction panel is not fitted in place properly

Contact with cleaning agents

The combi oven must be cleaned using special cleaning agents. This poses:

- A risk from cleaning agents, some of which can cause skin burns

Parts moving against each other (5)

For various actions, such as opening/shutting the appliance door or cleaning the appliance door, there is the risk that you will crush or cut your hand.

Hand shower (6)

There is a hand shower on the combi oven that can result in various hazards:

- A risk of scalding if water is sprayed into the hot cooking chamber using the hand shower, e.g. for cleaning
- A risk of scalding when the combi oven is located in the immediate vicinity of equipment for heating liquid fat, and water is sprayed into this equipment with the hand shower
- A risk of scalding if a container of hot fat is standing in the cooking chamber into which water is sprayed with the hand shower
- A risk of electric shock if the combi oven is cleaned externally using the hand shower

Break in the cold chain

The cold chain of chilled food may be broken if food is placed in the cooking chamber ahead of time, e.g. when using a start time preset for the cooking program, or if cooking is interrupted. This poses:

- A risk to your guests from microbiological contamination of foodstuffs

Gas (7)

This combi oven is a gas appliance. This poses additional hazards:

- Explosion hazard if a gas pipe is faulty or leaking
- A risk of burns from hot exhaust gas at the exhaust outlet
- A fire risk from hot exhaust gas above the gas appliance
- A risk of lack of oxygen in the kitchen if a burner is poorly adjusted, there is an insufficient supply of air for combustion and/or insufficient removal of exhaust gas extraction system.

3.5 Hazards and safety precautions during operation

Safety hazard: heat - hot surfaces

Danger	Where or in what situations does the hazard arise?	Preventive action
A risk of burns from hot surfaces	Outside of appliance door	Do not touch surfaces for any length of time
	<ul style="list-style-type: none"> ▪ Inside the entire cooking chamber, including all parts that are or were inside during cooking mode ▪ On the inside of the appliance door 	Wear specified protective clothing, in particular protective gloves
	On top of electric appliances : <ul style="list-style-type: none"> ▪ Air vent ▪ Ventilation port 	
	On top of gas appliances : <ul style="list-style-type: none"> ▪ Air vent ▪ Exhaust outlet ▪ Ventilation port 	

Safety hazard: heat - hot steam/vapour

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of scalding from hot steam	In front of the combi oven if the appliance door is not intact	Check the condition of the appliance door
	In front of the appliance if the cooking chamber is being cooled by the 'Cool down' function	<ul style="list-style-type: none"> ▪ Step back from the appliance to avoid the hot steam and vapour escaping through the open appliance door ▪ Do not put your head inside the cooking chamber
	When opening the appliance door	<ul style="list-style-type: none"> ▪ Use the venting position of appliance door ▪ Do not put your head inside the cooking chamber ▪ Check that the venting position is working correctly
	For electric appliances : <ul style="list-style-type: none"> ▪ Above the air vent 	Do not move parts of the body into the vicinity of the air vent
	For gas appliances : <ul style="list-style-type: none"> ▪ Above the air vent and exhaust outlet 	Do not move parts of the body into the vicinity of the air vent or exhaust outlet

Safety hazard: heat - hot liquid

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of scalding from hot liquid	<ul style="list-style-type: none"> ▪ Inside the chamber ▪ Outside the appliance 	<p>Only use containers with suitable GN dimensions</p> <hr/> <p>When using a plate rack (does not apply to ConvoSmoke):</p> <ul style="list-style-type: none"> ▪ Use only plates of the correct diameter to fit <hr/> <p>Do not exceed the maximum loading weight</p> <hr/> <p>Insert the food containers correctly in accordance with the rules on page 41 for an appliance of size X.10 or on page 43 for an appliance of size X.20</p> <hr/> <p>Containers or plates holding liquids or food that will liquefy during cooking must be placed solely on shelf levels that allow a clear view, and must always be kept horizontal on removal</p> <hr/> <p>Wear protective gloves</p> <hr/> <p>When using racks:</p> <ul style="list-style-type: none"> ▪ Clip racks correctly in place <hr/> <p>When using the mobile shelf rack / plate rack and transport trolley (does not apply to ConvoSmoke):</p> <ul style="list-style-type: none"> ▪ Make sure that the transport securing mechanism on the mobile shelf rack / plate rack is engaged during loading and when pushing the transport trolley ▪ Fix the shelf-securing bar in place on the mobile shelf rack when pushing the transport trolley ▪ Always cover hot liquids when conveying them on the transport trolley ▪ Take care not to let the transport trolley tip over. This may occur if the transport trolley is moved on a steep slope, bumps into an obstacle or has a top-heavy load.

Safety hazard: heat - hot food and hot food containers

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of burns from hot food and hot food containers.	In the cooking chamber and outside the appliance if the food containers are positioned on L-rails	<p>Only use food containers (baking trays, shelf grills) of the correct size to fit</p> <p>Do not exceed the maximum loading weight</p> <p>Insert the food containers correctly in accordance with the rules on page 42 for an appliance of size X.10 or on page 43 for an appliance of size X.20</p> <p>When removing food containers, do not pull them forwards too far or they might tip out of the shelf levels</p> <p>Wear protective gloves</p> <p>When using racks:</p> <ul style="list-style-type: none"> ▪ Clip racks correctly in place <p>When using the mobile shelf rack and transport trolley (does not apply to ConvoSmoke):</p> <ul style="list-style-type: none"> ▪ Make sure that the transport securing mechanism on the mobile shelf rack is engaged during loading and when pushing the transport trolley ▪ Take care not to let the transport trolley tip over. This may occur if the transport trolley is moved on a steep slope, bumps into an obstacle or has a top-heavy load.

Safety hazard: heat - smoker operation

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of burns from ignition of smoker material and smoke gas; risk of breathing difficulties from inhaling smoke	<ul style="list-style-type: none"> ▪ When the appliance door is opened, air flows into the cooking chamber, causing the smoker material and/or smoke gas to ignite explosively ▪ If smoke is inhaled when opening the appliance door 	Never open the appliance door during smoking
Risk of burns or fire from flying sparks	<ul style="list-style-type: none"> ▪ If air meets the hot smoker material 	<ul style="list-style-type: none"> ▪ Do not remove the lid from the smoker drawer until the smoker drawer has cooled down completely in a fireproof location sheltered from the wind. ▪ Always keep the lid on the smoker drawer during smoking ▪ Always leave the smoker-material ashes to cool before disposal

Safety hazard: heat - miscellaneous

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of fire from heat given off by the appliance	If flammable materials, gases or liquids are stored near or on the appliance	Do not store flammable materials, gases or liquids beside or on top of the appliance
Risk of scalding from water spray	If a container of hot fat is standing in the cooking chamber into which water is sprayed from a water spray.	Do not spray into hot fat

Safety hazard: contamination of foodstuffs

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk from microbiological contamination of food	When the food cold-chain is broken by loading the cooking chamber in advance	<p>Make sure that the cold chain is not broken:</p> <ul style="list-style-type: none"> ▪ Do not store food temporarily in the appliance ▪ Only allow qualified staff to perform low-temperature cooking (< 65 °C)
	When cooking is manually interrupted	<ul style="list-style-type: none"> ▪ Never deliberately interrupt the cooking process ▪ Do not store food temporarily in the appliance
	When cooking is interrupted because of a power failure	Once the appliance is running again, consider how the length of time taken to resume operation will affect the food condition.
Risk from microbiological contamination of food in a warm environment in the temperature range 30 - 65 °C.	If cold food is placed in the appliance when in use for low-temperature cooking or holding food at temperature	Never place additional cold food in the appliance while it is in use for low-temperature cooking or for holding food at temperature
	In general during low-temperature cooking or when holding food at temperature	<ul style="list-style-type: none"> ▪ Only allow qualified staff to perform low-temperature cooking (< 65 °C) ▪ Reduce the number of micro-organisms on the food before low-temperature cooking, for instance by searing.

Safety hazard: moving appliances supported on a wheeled platform

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of crushing to multiple body parts	While appliances are being moved on a wheeled platform	<ul style="list-style-type: none"> ▪ Only move appliances forward for the purpose of cleaning the case of the combi ovens or the floor under the appliances. Do not move appliances forward by more than the distance permitted by the retaining device on the wheeled platform (0.5 m max.). ▪ When operating the appliances, always engage the parking brake on the wheels ▪ Check that wheel brakes are on before operation each day
Risk of hands and feet being pinched		
Risk of scalding from hot wastewater		
Risk of scalding from hot liquid food		
Risk of electric shock from live parts		
Explosion hazard from gas		
Risk of skin and eye irritation from contact with cleaning agents		

Safety hazard: electricity

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of electric shock from live parts	If appliances on wheeled stands start moving unintentionally and the power supply is pulled off	<ul style="list-style-type: none"> ▪ Before operation, check that the retaining device is connected, which restricts the range of movement of the platform plus appliance. ▪ When operating the appliances, always engage the parking brake on the wheels ▪ Check that wheel brakes are on before operation each day

Safety hazard: water

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of falling on wet floor	If appliances on wheeled platforms start moving unintentionally and the water supply is pulled off	<ul style="list-style-type: none"> ▪ Before operation, check that the retaining device is connected, which restricts the range of movement of the platform plus appliance. ▪ When operating the appliances, always engage the parking brake on the wheels ▪ Check that wheel brakes are on before operation each day

Safety hazard: gas

Danger	Where or in what situations does the hazard arise?	Preventive action
Explosion hazard from gas	If the appliance is moved	<p>Never move appliance during use</p> <p>For appliances on a wheeled platform and with a flexible connection pipe:</p> <ul style="list-style-type: none"> ▪ Only move appliances forward for the purpose of cleaning the case of the combi ovens or the floor under the appliances. Do not move appliances forward by more than the distance permitted by the retaining device on the wheeled platform (0.5 m max.). ▪ Before operating the appliance, always engage the parking brake on the wheels ▪ Check that wheel brakes are on before operation each day
Risk of suffocation from lack of breathable air	Where appliance is installed	<ul style="list-style-type: none"> ▪ Do not obstruct lower area of equipment ▪ Only operate appliance in a draught-free environment ▪ Ensure that the fitted ventilation equipment is working properly, and that the ventilation requirements stipulated by the gas installation engineer are met. ▪ Have the appliance serviced annually

Safety hazard: mechanical parts of the appliance

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of injuries from rotating fan	If the cooking chamber is being cooled using 'Cool down' with the appliance door open and the fan wheel is exposed because the suction panel is not fitted	Make sure that the suction panel is fitted and secured in place
Risk of slipping from escaping condensate	In front of the appliance	Ensure that the floor around the appliance is dry at all times
Risk of hands being pinched	When pushing the transport trolley	Always use the transport-trolley handle when moving the transport trolley
	When inserting the mobile shelf rack	Always use the handles when moving the mobile shelf rack into or out of the cooking chamber

3.6 Hazards and safety precautions during cleaning

Safety hazard: cleaning agent

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of chemical burns or irritation to skin, eyes and respiratory system from contact with cleaning agents and their fumes	During fully automatic cleaning: In front of the appliance door	<ul style="list-style-type: none"> Do not open the appliance door during fully automatic oven cleaning using connected canisters. During fully automatic oven cleaning using single-measure dispensing, only open the appliance door after being prompted by the software
	For all cleaning actions	<ul style="list-style-type: none"> Do not let cleaning agents come into contact with your skin or eyes Do not heat up the appliance if there are cleaning agents inside. This is only permitted under the control of a cleaning program for semi-automatic or fully automatic cleaning. Wait for a prompt by the software or until the cooking chamber temperature is less than or equal to 60 °C before spraying cleaning products into the appliance. Do not breathe in spray Wear personal protective equipment
	When handling the cleaning-fluid canisters	Wear personal protective equipment
	When handling the single-measure dispensing bottles	Wear personal protective equipment
	When corrosive cleaning agents are used	Only use those cleaning agents specified under 'Cleaning agents' on page 92

Safety hazard: contamination of foodstuffs

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of food contamination from cleaning agents	If the single-measure dispensing bottles for the cleaning agent and rinse aid are not handled correctly	<ul style="list-style-type: none"> Take care not to get cleaning agent or rinse aid on the work surface Do not place empty single-measure dispensing bottles on the work surface, because the cleaning agent or rinse aid could drip down the outside
Risk of food contamination from cleaning agents	If the cooking chamber has not been rinsed out properly after semi-automatic cleaning on appliances without a hand shower.	Instead of the hand shower, use an external water spray to rinse out the appliance interior or else wipe down the cooking chamber, fittings and the area behind the suction panel thoroughly with plenty of water and a soft cloth.

Safety hazard: heat

Danger	Where or in what situations does the hazard arise?	Preventive action
A risk of burns from hot surfaces	<p>Outside of appliance door</p> <ul style="list-style-type: none"> ▪ Inside the entire cooking chamber, including all parts that are or were inside during cooking mode ▪ On the inside of the appliance door <hr/> <p>On top of electric appliances:</p> <ul style="list-style-type: none"> ▪ Air vent ▪ Ventilation port <hr/> <p>On top of gas appliances:</p> <ul style="list-style-type: none"> ▪ Air vent ▪ Exhaust outlet ▪ Ventilation port 	<ul style="list-style-type: none"> ▪ Wait until the cooking chamber has cooled to below 60 °C before starting cleaning work ▪ Wear specified protective clothing, in particular protective gloves
Risk of scalding from hot steam if water is sprayed into the hot cooking chamber	In the entire cooking chamber	<ul style="list-style-type: none"> ▪ Wait until the cooking chamber has cooled to below 60 °C before starting cleaning work ▪ Wear specified protective clothing, in particular protective gloves
Risk of scalding from hot steam	In front of the appliance if the cooking chamber is being cooled by the 'Cool down' function	<ul style="list-style-type: none"> ▪ Step back from the appliance to avoid the hot steam and vapour escaping through the open appliance door ▪ Do not put your head inside the cooking chamber
Risk of scalding from water spray	If a jet of water is sprayed into the appliance in which a container of hot fat is standing.	Do not spray into hot fat

Safety hazard: moving appliances supported on a wheeled platform

Danger	Where or in what situations does the hazard arise?	Preventive action
All specified hazards	While appliances are being moved on a wheeled platform	<ul style="list-style-type: none"> ▪ Before moving appliances with a fixed wastewater connection, disconnect the drain pipe ▪ Disconnect the appliance from the electrical supply before moving it ▪ Before moving (for instance to clean the case of the combi ovens or to clean the floor), check whether the retaining device which restricts the radius of movement of the platform plus appliance is connected. ▪ When moving the appliance, take care not to wheel over the electrical supply cables or the gas and water pipes
Risk of crushing to multiple body parts	While appliances are being moved on a wheeled platform	<ul style="list-style-type: none"> ▪ Watch out for the connecting cables and pipes. ▪ Use at least two people to move it
Risk of hands and feet being pinched	While appliances are being moved on a wheeled platform	Keep the appliance doors closed
Risk of scalding from hot wastewater	While appliances are being moved on a wheeled platform	<ul style="list-style-type: none"> ▪ Let the appliance cool down ▪ Wipe up immediately any water spillages ▪ Wear protective clothing
Risk of scalding from hot liquid food	While appliances are being moved on a wheeled platform	Always remove any food from the appliances before moving them
Risk of electric shock from live parts	While appliances are being moved on a wheeled platform	Watch out for connected electrical cables and water pipes
Explosion hazard from gas	While appliances are being moved on a wheeled platform	Watch out for the gas supply line
Risk of skin and eye irritation from contact with cleaning agents	While appliances are being moved on a wheeled platform	<ul style="list-style-type: none"> ▪ Make sure that the connecting lines and pipes are long enough ▪ Keep cleaning-agent canisters closed when moving the base
Risk of tripping from exposed cables and pipes	While cleaning behind appliances when pulled forward	Exercise caution when performing this action
Risk of falling on wet floor caused by wastewater	<ul style="list-style-type: none"> ▪ While cleaning behind appliances when pulled forward ▪ In front of the appliances 	<ul style="list-style-type: none"> ▪ Wipe up immediately any water spillages ▪ Make sure that the connecting lines and pipes are long enough
Risk of falling on wet floor caused by cleaning agents	<ul style="list-style-type: none"> ▪ While cleaning behind appliances when pulled forward ▪ In front of the appliances 	Keep the cleaning-agent canisters closed when moving appliances

Safety hazard: electricity

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of electric shock caused by a short-circuit	If the appliance comes into contact with water	<ul style="list-style-type: none"> ▪ Do not wash down the outer case with water ▪ Always keep the USB cover closed during cleaning
Risk of electric shock from live parts	If appliances on wheeled stands start moving unintentionally and the power supply is pulled off	<ul style="list-style-type: none"> ▪ Before operation, check that the retaining device is connected, which restricts the range of movement of the platform plus appliance. ▪ When operating the appliances, always engage the parking brake on the wheels ▪ Check that wheel brakes are on before operation each day

Safety hazard: gas

Danger	Where or in what situations does the hazard arise?	Preventive action
Explosion hazard from gas	If the appliance is moved	<p>For appliances on a wheeled platform and with a flexible connection pipe:</p> <ul style="list-style-type: none"> ▪ Do not move the appliance forward beyond its range of movement when cleaning the case or the floor. The range of movement is set by the retaining device used to secure the appliance in place (typically 0.5 m). ▪ Never strain the connecting cables or pipes.

Safety hazard: mechanical parts of the appliance

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of injuries from rotating fan	If the cooking chamber is being cooled using 'Cool down' with the appliance door open and the fan wheel is exposed because the suction panel is not fitted	Make sure that the suction panel is fitted and secured in place
Risk of crushing to hands and pinching of fingers	When opening and closing the double glass door	Exercise caution when performing this action

3.7 Hazards and safety precautions during servicing

Safety hazard: heat

Danger	Where or in what situations does the hazard arise?	Preventive action
A risk of burns from hot surfaces	<p>Outside of appliance door</p> <ul style="list-style-type: none"> ▪ Inside the entire cooking chamber, including all parts that are or were inside during cooking mode ▪ On the inside of the appliance door <hr/> <p>On top of electric appliances:</p> <ul style="list-style-type: none"> ▪ Air vent ▪ Ventilation port <hr/> <p>On top of gas appliances:</p> <ul style="list-style-type: none"> ▪ Air vent ▪ Exhaust outlet ▪ Ventilation port 	<ul style="list-style-type: none"> ▪ Wait until the cooking chamber has cooled to below 60 °C before starting servicing tasks ▪ Wear specified protective clothing, in particular protective gloves

Safety hazard: electricity

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of electric shock from live parts	<ul style="list-style-type: none"> ▪ Under the cover ▪ Under the operating panel ▪ On the mains power lead 	<ul style="list-style-type: none"> ▪ Servicing work carried out under the cover, behind the operating panel or on the power supply cable must only be performed by qualified electricians from an authorized service company ▪ Do not remove the cover or the operating panel

Safety hazard: mechanical parts of the appliance

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of cuts from sharp edges	During servicing work	<ul style="list-style-type: none"> ▪ Exercise caution when performing this action ▪ Wear personal protective equipment

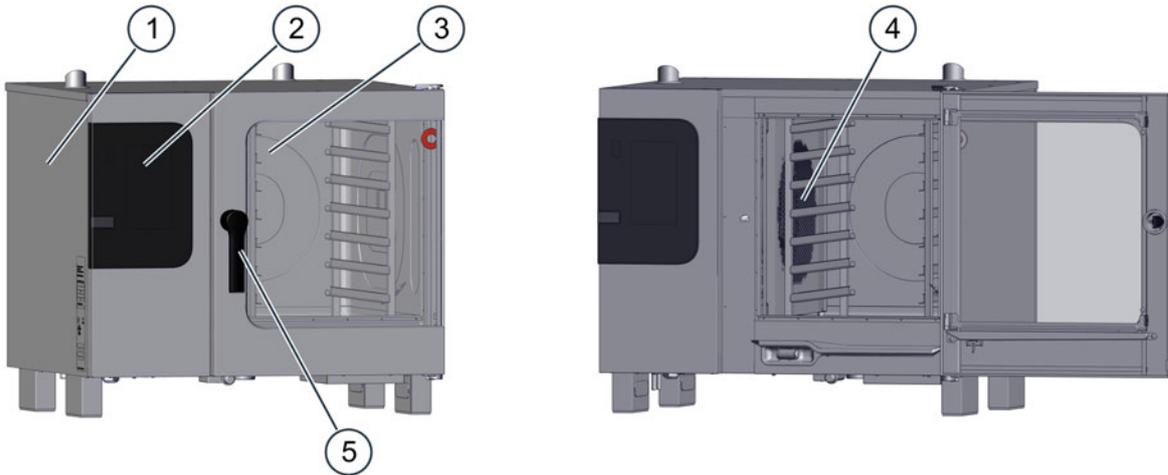
3.8 Safety devices

Meaning

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

Position and function (table-top units)

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



Item	Safety device	Function	Check
1	Cover can only be removed using tool	<ul style="list-style-type: none"> Prevents live parts from being touched accidentally Prevents access to the moving fan from the wiring compartment 	Check that the cover is in place
2	Operating panel can only be removed using a tool	Prevents live parts from being touched accidentally	Ensure that the operating panel is in place
3	Appliance door with magnetic door switch	<p>Appliance door: Protects the user and outside environment from hot steam</p> <p>Magnetic door switch (electrical door sensor):</p> <ul style="list-style-type: none"> When the appliance door is opened, the switch stops: <ul style="list-style-type: none"> rotation of the fan wheel (comes to a stop after a few seconds) operation of the heating element Distribution of the cleaning agents by the fully automatic oven cleaning system Prompt to close the appliance door 	<p>Check the door pane regularly for scratches, cracks, indentations etc. and replace it if any are found</p> <p>Check magnetic door switch at low temperature</p> <p>Action:</p> <ul style="list-style-type: none"> Open the appliance door fully Press Start <p>Result: Motor must not start up.</p>
4	Suction panel in cooking chamber; can only be removed using a tool	Prevents access to the moving fan and ensures good heat distribution	See 'Releasing and securing the suction panel' on page 120

Item	Safety device	Function	Check
5	Venting position of appliance door	Prevents scalding of user's face and hands from escaping steam	When appliance is cool, check door positions as described in 'Opening and closing the appliance door safely' on page 58
6 (no picture)	Safety thermostat <ul style="list-style-type: none"> ▪ Boiler ▪ Cooking chamber 	Switches off the appliance if temperature too high	An error code is output in the event of a fault (Please contact an authorized service company to reset the safety thermostat)
7 (no picture)	Restart after power failure in case cleaning agent was left in the appliance	Restarts fully automatic oven cleaning in a defined state after power failure	None
8 (installed by customer)	Disconnection device	Used to disconnect the appliance from the power supply during cleaning, repair and servicing work and in a hazardous situation	There is no need for the user to perform a test.
9 (installed by customer)	Gas shut-off device	Used to disconnect the appliance from the gas supply during cleaning, repair and servicing work and in a hazardous situation	There is no need for the user to perform a test.
10 (no picture)	Only when installing on a wheeled stand: Retaining device	Restricts the range of movement of the assembly (platform plus appliance) at the customer's site.	Check that the retaining device is connected

3.9 Requirements to be met by personnel, working positions

Requirements to be met by operating personnel

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

Role	Skills required	Tasks
Chef	<ul style="list-style-type: none"> ▪ Has relevant professional training ▪ Knows relevant national food legislation and regulations, plus hygiene legislation and regulations ▪ Must keep records in accordance with HACCP ▪ Trained in how to operate the combi oven 	Essentially performs organizational tasks such as <ul style="list-style-type: none"> ▪ Entering the cooking profile data ▪ Editing existing cooking profiles in the cookbook ▪ Developing new cooking profiles ▪ Adjusting appliance settings May also perform all user actions if applicable
User	<ul style="list-style-type: none"> ▪ Semi-skilled ▪ Trained in how to operate the combi oven ▪ Works under supervision ▪ Knows the regulations associated with handling heavy loads 	Performs specific operating tasks such as <ul style="list-style-type: none"> ▪ Loading the combi oven ▪ Starting the cooking profile ▪ Removing food ▪ Cleaning the combi oven ▪ Fitting accessories where needed for specific cooking operations ▪ Minor servicing tasks

Working positions during operation

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

Working positions during cleaning and servicing

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

3.10 Personal protective equipment

Operation and servicing

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

Cleaning

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

4 Cooking procedures

Purpose of this chapter

This chapter shows you the correct way to place food in the combi oven. It shows you how to operate the combi oven for cooking and what procedures to follow for cooking and regenerating.

The 'Operating principles and instructions for cooking' is a step-by-step guide to the cooking and regenerating procedures. This chapter does not explicitly discuss using the software or handling the appliance parts.

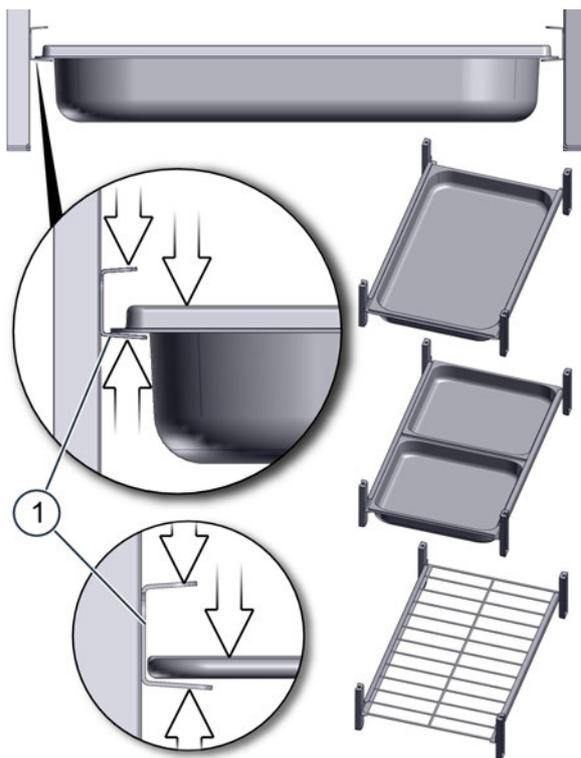
Please read the operating instructions for the combi oven to find out about using the software and the software routines.

'Specific Cooking Instructions' explains the specific actions that must be carried out when using the combi oven and the relevant accessories.

4.1 Basic principles for loading the combi oven

4.1.1 Placing food containers in appliances of size X.10

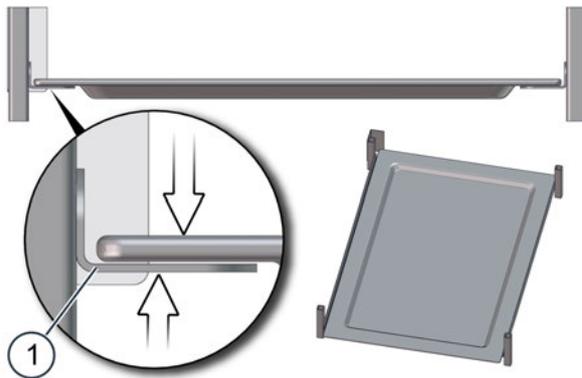
GN containers/baking tray sizes 1/1, 1/2; shelf grill; in U-rails (standard design)



Rules for handling

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

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

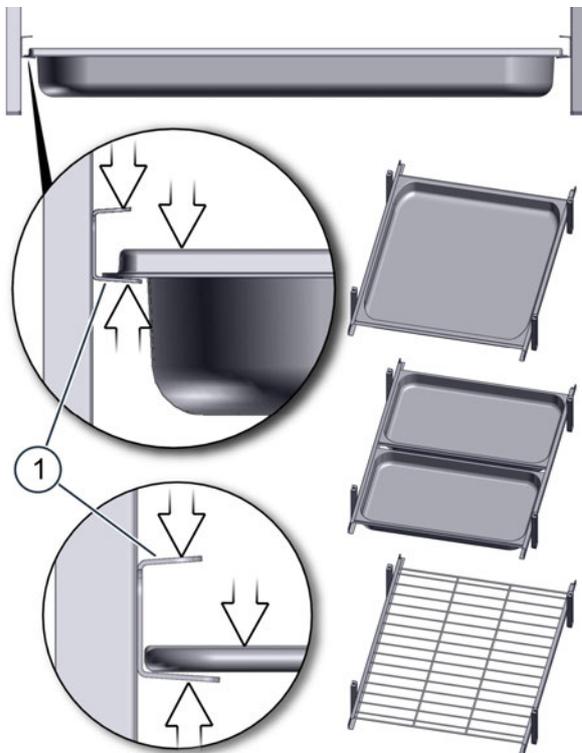


Rules for handling

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

4.1.2 Placing food containers in appliances of size X.20

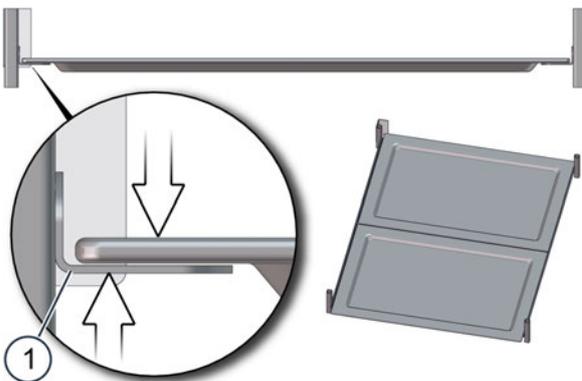
GN containers/baking tray sizes 2/1, 1/1; shelf grill; in U-rails (standard design)



Rules for handling

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

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



Rules for handling

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

4.1.3 Loading capacity for the combi oven

Maximum load for cooking

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

Maximum load for regenerating

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

Maximum number of food containers for cooking and regenerating

C4		6.10	6.20	10.10	10.20
GN 1/1 rack, shelf spacing 68 mm					
Number of GN containers / baking trays	[Qty]	7	14	11	22
Number of GN containers / baking trays when shelf spacing fully utilized	[Qty]	6	12	10	20
GN 1/1 mobile shelf rack, shelf spacing 67 mm					
Number of GN containers / baking trays	[Qty]	6	12	10	20
GN 2/1 rack, shelf spacing 68 mm					
Number of GN containers / baking trays	[Qty]	-	7	-	11
Number of GN containers / baking trays when shelf spacing fully utilized	[Qty]	-	6	-	10
GN 2/1 mobile shelf rack, shelf spacing 67 mm					
Number of GN containers / baking trays	[Qty]	-	6	-	10
600x400 standard baking sheet rack, shelf spacing 94 mm					
Number of baking trays	[Qty]	5	10	8	16
600 x 400 baking-sheet mobile shelf rack, shelf spacing 80 mm					
Number of baking trays	[Qty]	5	-	8	-
Plate rack, ring spacing 66 mm					
Number of plates, maximum diameter 32 cm	[Qty]	20	33	32	57
Plate rack, ring spacing 80 mm					
Number of plates, maximum diameter 32 cm	[Qty]	15	27	26	48

Maximum number of food containers when smoking food

C4 ES / EB	6.10	6.20	10.10	10.20
GN 1/1 rack, shelf spacing 68 mm				
Number of GN containers / baking trays [Qty]	6	12	10	20
Number of GN containers / baking trays when shelf spacing fully utilized [Qty]	5	10	9	18
GN 2/1 rack, shelf spacing 68 mm				
Number of GN containers / baking trays [Qty]	-	6	-	10
Number of GN containers / baking trays when shelf spacing fully utilized [Qty]	-	5	-	9

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

4.2 Operating principles and instructions for cooking

4.2.1 Working safely with the appliance

Your safety and the safety of your staff

Before your personnel start working with the combi oven for the first time, familiarize yourself with the information contained in the chapter 'For your safety' on page 20 and make relevant safety arrangements.

Instruct your personnel to learn the safe-working rules given in this section before starting work, and to follow them strictly.

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

Personal protective equipment for your personnel

Instruct your personnel to wear the correct personal protective equipment specified in the section 'Personal protective equipment' on page 40 of the 'For your safety' chapter for the relevant tasks.

On smelling gas

If you smell gas, take the following actions:

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

Basic rules for safe operation

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

- The appliance and fittings or accessories being used show no signs of damage.
- The installed electrical power cables, water supply pipes and pipes for wastewater and cleaning products show no signs of damage, are fixed securely, are not leaking from any point and appear safe and in working order on visual inspection.
- The 'Requirements relating to the operating condition of the combi oven' on page 21 are met.
- The 'Requirements relating to the operating environment of the combi oven' on page 21 are met.
- All warning signs are in their designated position.

On gas appliances only:

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

Rules for safe operation of table-top units

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

- The air vent and exhaust outlet and the ventilation port on the top of the appliance, and the ventilation holes in the appliance base must not be covered, obstructed or blocked.
- The racks must be attached securely.
- The food containers must be inserted correctly in accordance with the rules on page 41 for an appliance of size X.10 and on page 43 for an appliance of size X.20.
- The suction panel must be locked properly in place.

Additional rules for safe operation of table-top units on a mobile platform

To avoid hazards, the following rules must be observed when operating appliances positioned on a wheeled platform:

- The retaining device for restricting the range of movement of the assembly (platform plus appliance) must be connected at all times.
Check every day before use that the retaining device is connected.
- The parking brakes on the front wheels must always be engaged when operating the appliances.
- Check that the wheel brakes are on before operation each day.

Hot surfaces

▲ WARNING

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

You may get burnt if you touch any of the interior parts of the cooking chamber, the inside of the appliance door or any parts that are or were inside the oven during cooking mode.

- ▷ Wear personal protective equipment.

Hot steam / vapour

▲ WARNING

Risk of scalding from hot steam and vapour

Escaping hot steam and vapour can cause scalding to face, hands, feet and legs.

- ▷ When opening the appliance door, always use the venting position as specified in the instructions for safe opening, and never put your head inside the cooking chamber.
- ▷ When cooling the cooking chamber using the 'Cool down' function, step back from the appliance to avoid the hot steam and vapour that escape through the open appliance door.

Break in the cold chain

▲ WARNING

Risk of microbiological contamination of foods by breaking the cold chain

If the food is placed in the cooking chamber ahead of time or if cooking is interrupted, the cold chain of chilled foodstuffs may be broken.

- ▷ When planning the time at which food is placed in the cooking chamber, e.g. when using a start time preset for the cooking program, always ensure there is no break in the cold chain.
- ▷ Never use the appliance for temporary storage of food.
- ▷ Never intentionally interrupt the cooking process.
- ▷ Once the appliance is running again after a power failure, consider how the length of time taken to resume operation will affect the food condition.
- ▷ Only qualified staff are allowed to perform low-temperature cooking (< 65 °C).

Micro-organism growth at 30 - 65 °C

▲ WARNING

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

When the appliance is being used for holding food at temperature or low-temperature cooking, placing cold food in the cooking chamber may reduce the temperature in the cooking chamber so far that micro-organisms can grow to a critical level.

- ▷ Never place cold food in the appliance while it is in use for low-temperature cooking or for holding food at temperature.
- ▷ Reduce the number of micro-organisms on the food before low-temperature cooking, for instance by searing.
- ▷ Only qualified staff are allowed to perform low-temperature cooking (< 65 °C).

Escaping gas

⚠ DANGER

Risk of explosion from escaping gas

Escaping gas can ignite and cause an explosion.

- ▷ Never move the appliance during use
- ▷ For appliances on a wheeled platform with flexible supply pipe, in order to secure the appliance in place, make sure that the retaining device which restricts the range of movement of the platform plus appliance is connected.

Lack of oxygen

⚠ DANGER

Risk of suffocation from lack of breathable air

Inadequate ventilation at the installation location can lead to suffocation while the appliance is running.

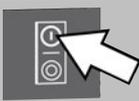
- ▷ Do not obstruct lower area of appliance.
- ▷ Only operate the appliance in a draught-free environment
- ▷ Make sure that the installed ventilation equipment is working properly and meets all the ventilation regulations specified by the gas installation engineer.
- ▷ Have the appliance serviced annually.

4.2.2 Turning the combi oven on and off

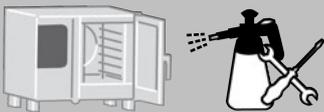
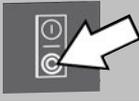
⚠ For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Working safely with the appliance' on page 46, and follow the instructions given there.

Switching on the combi oven

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

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

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

Switching off the combi oven before prolonged breaks in use

Switch off the water and power on site before prolonged breaks in use.

4.2.3 How to cook

⚠ For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Working safely with the appliance' on page 46, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely 58
- Loading and removing food 60
- Placing food in the mobile shelf rack / plate rack (does not apply to ConvoSmoke) 64
- Taking food in and out using the transport trolley (does not apply to ConvoSmoke) 72
- Putting away and retrieving the core temperature probe 77
- Using a USB stick 80

Regulations

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

Requirements

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

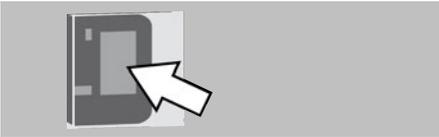
When using racks:

- The racks are fitted and secured.
- You have the food prepared ready to place in the combi oven.

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

- The racks are removed.
- The roll-in frame for the mobile shelf rack / plate rack is installed in the cooking chamber.
- The core temperature probe is put away in the holder.
- You have provided the food in the mobile shelf rack / plate rack on the transport trolley ready to place in the combi oven.

How to cook

1.  Select a cooking profile from the cookbook or enter a new cooking profile.
 2.  Follow the prompts displayed by the software.
-

4 Cooking procedures

3.		Open the appliance door.
4.		Place the prepared food in the combi oven.
5.		Close the appliance door again.
6.		Start the cooking operation.
7.		Wait for the cooking operation to finish.
8.		An audible signal is given when the cooking operation is finished. Follow the prompts displayed by the software.
9.		Open the appliance door.
10.		Take out the food.
11.		Close the appliance door again.

4.2.4 How to smoke

⚠ For your safety when using the combi oven

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Working safely with the appliance' on page 46, and follow the instructions given there.

Opening the appliance door

⚠ WARNING

Risk of burns from ignition of smoker material and smoke gas; risk of breathing difficulties from inhaling smoke

Air flowing into the cooking chamber can result in explosive ignition of the smoker material and/or the smoke gas; inhaling smoke can result in breathing difficulties.

- ▷ Never open the appliance door during the smoking process.

Prior knowledge required

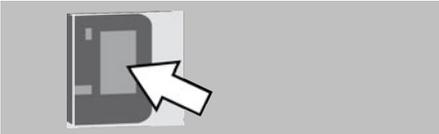
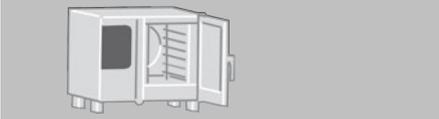
You need to know these operations

- Opening and closing the appliance door safely 58
- Loading and removing food 60
- Using a USB stick 80

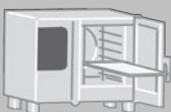
Requirements

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

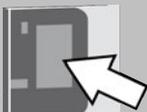
How to smoke if your cooking profile contains only smoking

- | | | |
|----|---|--|
| 1. |  | Select a cooking profile from the cookbook or enter a new cooking profile. |
| 2. |  | Follow the prompts displayed by the software. |
| 3. |  | Open the appliance door. |
-

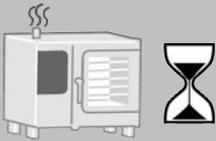
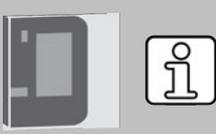
4 Cooking procedures

4.		Insert the prepared smoker drawer.
5.		Place the prepared food in the combi oven. The lowest shelf level must remain empty because of the smoker drawer.
6.		Close the appliance door again.
7.		Start the smoker process.
8.		Wait for the smoker process to finish.
9.		An audible signal is given when the smoking process is finished. Follow the prompts displayed by the software.
10.		Open the appliance door.
11.		Remove the smoked food.
12.		Remove the smoker drawer.
13.		Close the appliance door again.

How to smoke if your cooking profile contains cooking and smoking

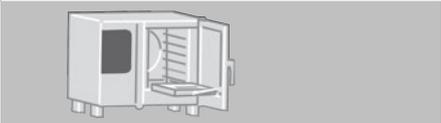
1.		Select a cooking profile from the cookbook or enter a new cooking profile.
2.		Follow the prompts displayed by the software.
3.		Open the appliance door.

4 Cooking procedures

4.		Place the prepared food in the combi oven. The lowest shelf level must remain empty because the smoker drawer will be inserted later.
5.		Close the appliance door again.
6.		Start the cooking operation.
7.		Wait for the cooking operation to finish.
8.		A signal beeps once the cooking steps prior to smoking have finished. Follow the prompts displayed by the software: <ul style="list-style-type: none"> ▪ The cooking chamber is cooled using 'Cool down'. ▪ You are prompted to insert the smoker drawer.
9.		Open the appliance door.
10.		Insert the prepared smoker drawer.
11.		Close the appliance door again.
12.		Start the smoker process.
13.		Wait for the smoker process to finish.
14.		An audible signal is given when the smoking process is finished. Follow the prompts displayed by the software.
15.		Open the appliance door.
16.		Remove the smoked food.

4 Cooking procedures

17.



Remove the smoker drawer.

18.



Close the appliance door again.

4.3 Specific Cooking Instructions

4.3.1 Working safely with the appliance

Your safety and the safety of your staff

Before your personnel start working with the combi oven for the first time, familiarize yourself with the information contained in the chapter 'For your safety' on page 20 and make relevant safety arrangements.

Instruct your personnel to learn the safe-working rules given in this section before starting work, and to follow them strictly.

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

Personal protective equipment for your personnel

Instruct your personnel to wear the correct personal protective equipment specified in the section 'Personal protective equipment' on page 40 of the 'For your safety' chapter for the relevant tasks.

On smelling gas

If you smell gas, take the following actions:

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

Handling heavy loads

Inform your personnel that lifting heavy containers and moving heavy transport trolleys may result in tiredness and discomfiture, and faults may occur with the moving equipment.

Hot surfaces

WARNING

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

You may get burnt if you touch any of the interior parts of the cooking chamber, the inside of the appliance door or any parts that are or were inside the oven during cooking mode.

- ▷ Wear personal protective equipment.

Hot steam / vapour

WARNING

Risk of scalding from hot steam and vapour

Escaping hot steam and vapour can cause scalding to face, hands, feet and legs.

- ▷ When opening the appliance door, always use the venting position as specified in the instructions for safe opening, and never put your head inside the cooking chamber.
- ▷ When cooling the cooking chamber using the 'Cool down' function, step back from the appliance to avoid the hot steam and vapour that escape through the open appliance door.

Damp kitchen floor

▲ CAUTION

Risk of slipping from escaping condensate

Condensate that drips onto the floor when the appliance door is opened can cause the user to slip in front of the appliance.

- ▷ Always keep the floor dry around the appliance

Escaping gas

▲ DANGER

Risk of explosion from escaping gas

Escaping gas can ignite and cause an explosion.

- ▷ Never move the appliance during use
- ▷ For appliances on a wheeled platform with flexible supply pipe, in order to secure the appliance in place, make sure that the retaining device which restricts the range of movement of the platform plus appliance is connected.

Lack of oxygen

▲ DANGER

Risk of suffocation from lack of breathable air

Inadequate ventilation at the installation location can lead to suffocation while the appliance is running.

- ▷ Do not obstruct lower area of appliance.
- ▷ Only operate the appliance in a draught-free environment
- ▷ Make sure that the installed ventilation equipment is working properly and meets all the ventilation regulations specified by the gas installation engineer.
- ▷ Have the appliance serviced annually.

4.3.2 Opening and closing the appliance door safely

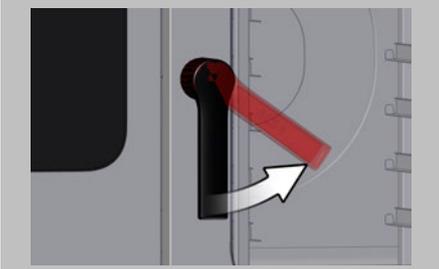
⚠ For your safety when using the appliance

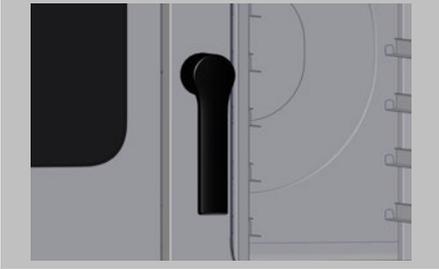
Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Working safely with the appliance' on page 56, and follow the instructions given there.

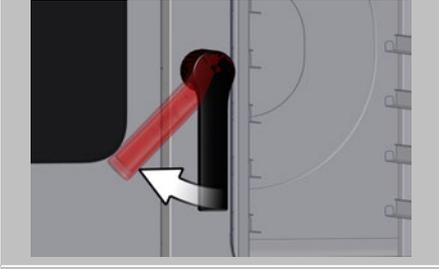
Requirements

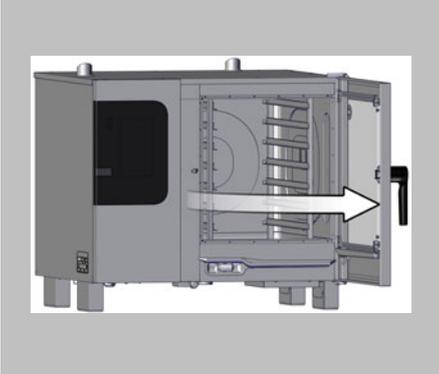
Make sure that the appliance is secured against slipping if placed on a work surface.

Opening the appliance door safely

1. 

Turn the door handle to the right.
Result:
The appliance door goes into the venting position and the door handle automatically returns to the latch position.
2. 

Wait a moment to make sure that all the steam can escape.
3. 

Turn the door handle to the left and open the appliance door slowly.
4. 

For appliances with a right-hinged door:
Open the appliance door fully.
(Marine model only: This requires a slight force because of the door holder, which prevents the appliance door accidentally swinging open or shutting during a sea voyage.)

For appliances with a disappearing door:
Slide the appliance door back along the side of the combi oven.
(Marine model only: Slide the appliance door back along the side of the combi oven until you can feel the double-ball catch travel over the retaining device on the appliance case. This prevents the appliance door from running forwards accidentally during a sea voyage.)

Closing the appliance door safely

For appliances with a right-hinged door:

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

For appliances with a disappearing door:

- Pull the appliance door forwards along the side of the combi oven and then close it with a gentle slam.
- You can make sure that the appliance door is properly closed when a cooking profile or cleaning profile is in progress by checking that the cooking profile or cleaning profile is still running.

4.3.3 Loading and removing food

⚠ For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Working safely with the appliance' on page 56, and follow the instructions given there.

Hot liquids

⚠ WARNING

Risk of scalding from hot liquids

Spilling liquid foods can result in scalds to face and hands.

- ▷ During loading, make sure that the racks are fixed in place properly.
- ▷ Do not exceed the maximum loading weight during loading.
- ▷ Only use containers that have GN dimensions designed to fit the appliance.
- ▷ Insert the food containers correctly in accordance with the rules on page 41 for an appliance of size X.10 or on page 43 for an appliance of size X.20.
- ▷ Always place containers holding liquids or holding food that will liquefy during cooking on shelf levels that allow a proper view into the container for all users. Always take out horizontally any containers holding liquids or holding food that will liquefy during cooking.
- ▷ Wear personal protective equipment.

Hot food and hot food containers

⚠ WARNING

Risk of burns from hot food and hot food containers.

Food containers placed on L-shaped rails can tip off the shelf levels. This can result in burns to the entire body, but particularly to the face and hands.

- ▷ During loading, make sure that the racks are fixed in place properly.
- ▷ Do not exceed the maximum loading weight during loading.
- ▷ Only use food containers (baking trays, shelf grills) of the correct size to fit.
- ▷ Insert the food containers correctly in accordance with the rules on page 42 for an appliance of size X.10 or on page 43 for an appliance of size X.20.
- ▷ Always keep food containers horizontal when removing them from the oven, and do not pull food containers too far forward in the shelf levels.
- ▷ Wear personal protective equipment.

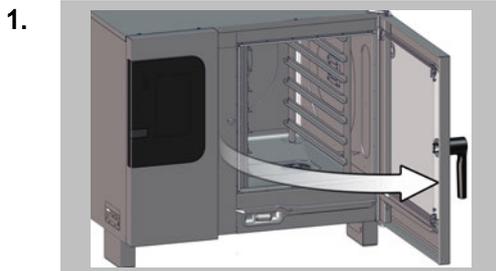
Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely

58

Placing food in the combi oven (standard model, fitted with racks)



Open the appliance door.

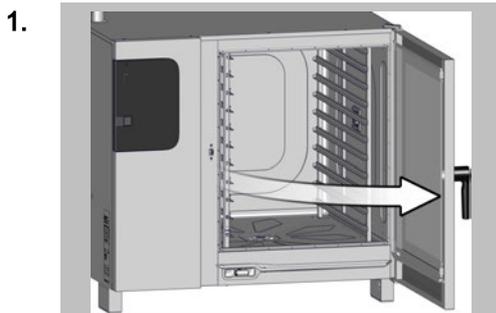


Place the food onto the required shelf levels.

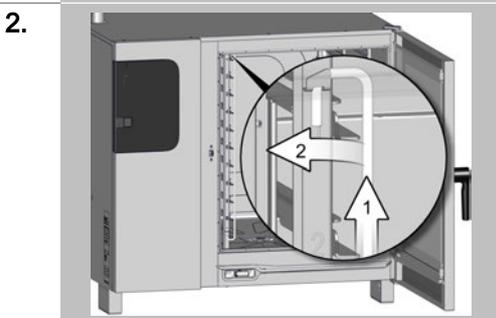
- Start from the bottom.
- Always slide in containers, baking trays or shelf grills as far as they will go.

Check that you have inserted the containers, baking trays and shelf grills correctly, as specified in 'Placing food containers in appliances of size X.10' on page 41 or 'Placing food containers in appliances of size X.20' on page 43.

Placing food in the combi oven (marine model, fitted with racks)



Open the appliance door.



Open the shelf retaining bar on the left-hand rack

When using U-rails:

By lifting the bar and then pivoting it through 180° to the left.

When using L-rails:

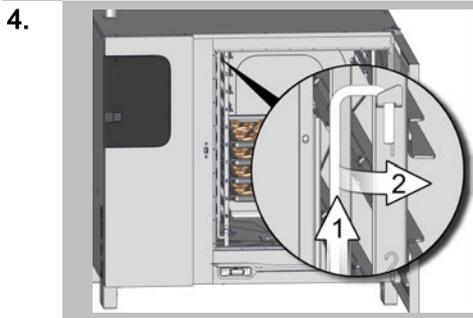
By lifting the bar and then pushing it to the left as far as it will go.



Place the food onto the required shelf levels.

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

Check that you have inserted the containers, baking trays and shelf grills correctly, as specified in 'Placing food containers in appliances of size X.10' on page 41 or 'Placing food containers in appliances of size X.20' on page 43.



Re-close the shelf retaining bar

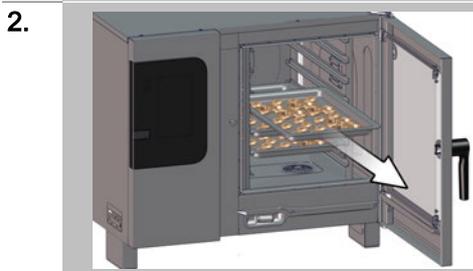
When using U-rails:
By lifting the bar then pivoting it through 180° to the right before letting it drop back into place.

When using L-rails:
By lifting the bar then pushing it to the right as far as it will go before letting it drop back into place.

Removing food (standard model, fitted with racks)



Open the appliance door.



Hold the food horizontally when removing it.

Removing food (marine model, fitted with racks)



Open the appliance door.

Open the shelf retaining bar on the left-hand rack

When using U-rails:
By lifting the bar and then pivoting it through 180° to the left.

When using L-rails:
By lifting the bar and then pushing it to the left as far as it will go.

3.

4.



Hold the food horizontally when removing it.

Re-close the shelf retaining bar

When using U-rails:

By lifting the bar then pivoting it through 180° to the right before letting it drop back into place.

When using L-rails:

By lifting the bar then pushing it to the right as far as it will go before letting it drop back into place.

4.3.4 Placing food in the mobile shelf rack / plate rack (does not apply to ConvoSmoke)

For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Working safely with the appliance' on page 56, and follow the instructions given there.

Hot liquids

WARNING

Risk of scalding from hot liquids

Spilling liquid foods can result in scalds to face and hands.

- ▷ Make sure that the transport securing mechanism on the mobile shelf rack / plate rack is engaged while you are taking food in or out.
- ▷ Do not exceed the maximum loading weight during loading.
- ▷ Only use containers with the correct GN dimensions or approved plates of the correct diameter to fit.
- ▷ Insert the food containers correctly in accordance with the rules on page 41 for an appliance of size X.10 or on page 43 for an appliance of size X.20.
- ▷ Always place containers or plates holding liquids or holding food that will liquefy during cooking on shelf levels that allow a proper view into the container for all users. Always take out horizontally any containers or plates holding liquids or holding food that will liquefy during cooking.
- ▷ Wear personal protective equipment.

Hot food and hot food containers

WARNING

Risk of burns from hot food and hot food containers.

Food containers placed on L-shaped rails can tip off the shelf levels. This can result in burns to the entire body, but particularly to the face and hands.

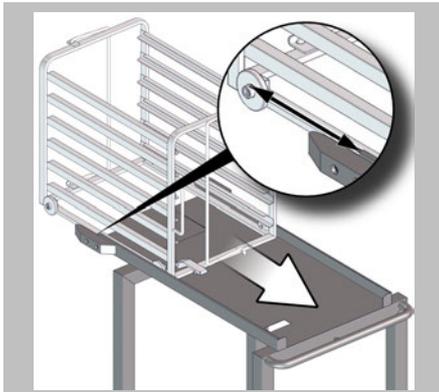
- ▷ Make sure that the transport securing mechanism on the mobile shelf rack is engaged while you are taking food in or out.
- ▷ Do not exceed the maximum loading weight during loading.
- ▷ Only use food containers (baking trays, shelf grills) of the correct size to fit.
- ▷ Insert the food containers correctly in accordance with the rules on page 42 for an appliance of size X.10 or on page 43 for an appliance of size X.20.
- ▷ Always keep food containers horizontal when removing them from the oven, and do not pull food containers too far forward in the shelf levels.
- ▷ Wear personal protective equipment.

Requirements before loading with food

- The mobile shelf rack / plate rack has been cleaned properly.
- The transport trolley is ready.
- All parking brakes on the transport trolley are engaged.

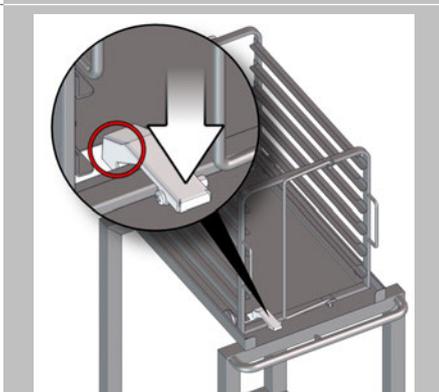
Placing food in the mobile shelf rack

1.



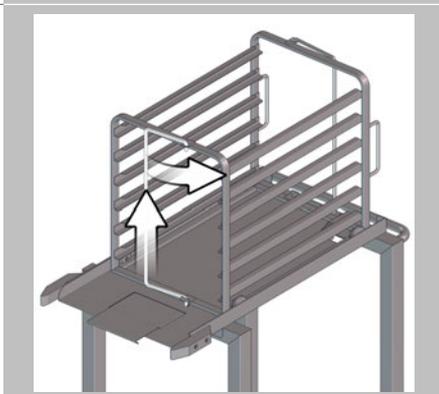
Push the mobile shelf rack from behind onto the transport trolley, guiding the wheel axles to run under the lip of the transport trolley as you do so.

2.



Engage the transport securing mechanism.

3.



Lift up and rotate to the right the shelf-securing bar on the rear of the mobile shelf rack.

4.



Load mobile shelf rack with food.

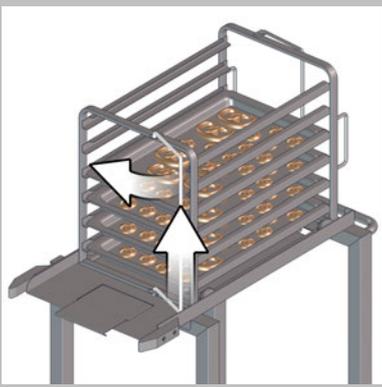
- Start from the bottom.
- Always slide in containers, baking trays or shelf grills as far as they will go against the other shelf-securing bar.

Check that you have inserted the containers, baking trays and shelf grills correctly, as specified in 'Placing food containers in appliances of size X.10' on page 41 or 'Placing food containers in appliances of size X.20' on page 43.

WARNING Risk of scalding from hot liquids

- Do not make the mobile shelf rack top-heavy by placing too much food at the top, because the transport trolley might then topple over when moved.

5.



Lock the opened shelf-securing bar back in place.

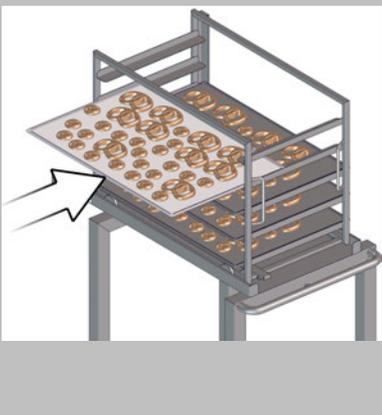
Placing food in the bakery mobile shelf rack for appliances of size 6.10 and 10.10.

1.



Position the bakery mobile shelf rack on the transport trolley in the same way as for the standard mobile shelf rack, and engage the transport securing mechanism (see 'Placing food in the mobile shelf rack' on page 65)

2.



Load mobile shelf rack with food.

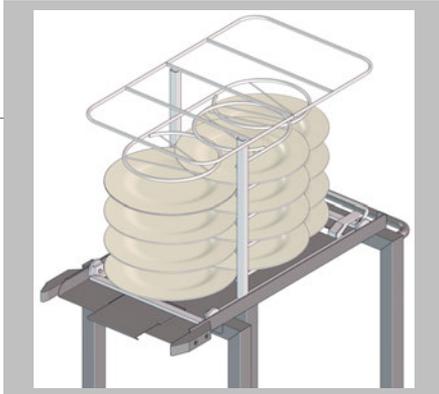
- Start from the bottom.
- Always insert the baking trays as far as they will go.
- Check that you have inserted the baking trays correctly, as specified in 'Placing food containers in appliances of size X.10 on' page 42 or 'Placing food containers in appliances of size X.20 on' page 43.

WARNING Risk of burns from hot food and hot food containers

- Do not make the mobile shelf rack top-heavy by placing too much food at the top, because the transport trolley might then topple over when moved.

Placing food in the plate rack

1.



2.

Position the plate rack on the transport trolley in the same way as for the mobile shelf rack, and engage the transport securing mechanism, see 'Placing food in the mobile shelf rack' on page 65.

Load plate rack with food.

- Start from the bottom.
- Always use plates only of the correct size and shape and place them carefully in the rings.

WARNING Risk of scalding from hot liquids

- Do not make the plate rack top-heavy by placing too much food at the top, because the transport trolley might then topple over when moved.

4.3.5 Removing food from the mobile shelf rack / plate rack (does not apply to ConvoSmoke)

For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Working safely with the appliance' on page 56, and follow the instructions given there.

Hot liquids

WARNING

Risk of scalding from hot liquids

Spilling liquid foods can result in scalds to face and hands.

- ▷ Make sure that the transport securing mechanism on the mobile shelf rack / plate rack is engaged while you are taking food in or out.
- ▷ Do not exceed the maximum loading weight during loading.
- ▷ Only use containers with the correct GN dimensions or approved plates of the correct diameter to fit.
- ▷ Insert the food containers correctly in accordance with the rules on page 41 for an appliance of size X.10 or on page 43 for an appliance of size X.20.
- ▷ Always place containers or plates holding liquids or holding food that will liquefy during cooking on shelf levels that allow a proper view into the container for all users. Always take out horizontally any containers or plates holding liquids or holding food that will liquefy during cooking.
- ▷ Wear personal protective equipment.

Hot food and hot food containers

WARNING

Risk of burns from hot food and hot food containers.

Food containers placed on L-shaped rails can tip off the shelf levels. This can result in burns to the entire body, but particularly to the face and hands.

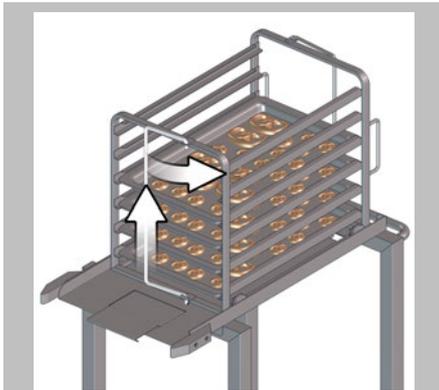
- ▷ Make sure that the transport securing mechanism on the mobile shelf rack is engaged while you are taking food in or out.
- ▷ Do not exceed the maximum loading weight during loading.
- ▷ Only use food containers (baking trays, shelf grills) of the correct size to fit.
- ▷ Insert the food containers correctly in accordance with the rules on page 42 for an appliance of size X.10 or on page 43 for an appliance of size X.20.
- ▷ Always keep food containers horizontal when removing them from the oven, and do not pull food containers too far forward in the shelf levels.
- ▷ Wear personal protective equipment.

Requirements before removing food

- The mobile shelf rack / plate rack is set down securely in a suitable position.
- If the mobile shelf rack / plate rack is still on the transport trolley, ensure that:
 - The transport securing mechanism on the mobile shelf rack / plate rack is engaged in the transport trolley.
 - All parking brakes on the transport trolley are engaged.

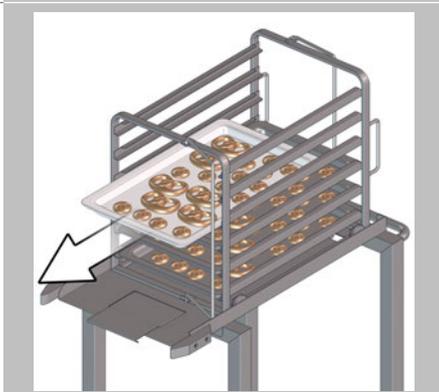
Removing food from the mobile shelf rack (standard model)

1.



Lift up and rotate to the right the shelf-securing bar on the rear of the mobile shelf rack.

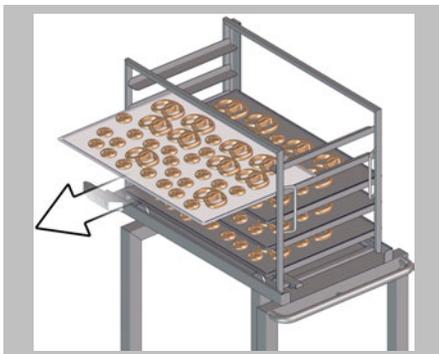
2.



Hold the food horizontally when removing it.

Removing food from the bakery mobile shelf rack for appliances of size 6.10 and 10.10.

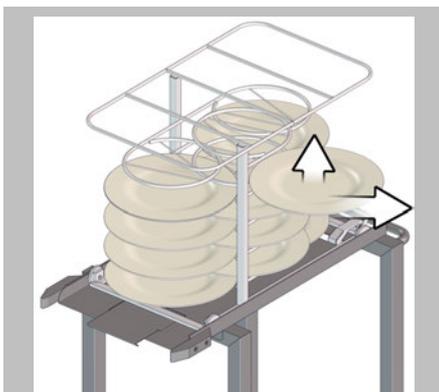
1.



Hold the food horizontally when removing it.

Removing food from the plate rack

1.



Lift the plates slightly in the rings and then hold the plates horizontally while removing.

4.3.6 Fitting the roll-in frame for the mobile shelf rack / plate rack (does not apply to ConvoSmoke)

For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Working safely with the appliance' on page 56, and follow the instructions given there.

Hot surfaces

WARNING

Risk of burns from high temperatures on interior and exterior parts of the appliance

You may get burnt if you touch any of the interior parts of the cooking chamber, the inside of the appliance door or any parts that are or were inside the oven during cooking mode.

- ▷ Wait until the cooking chamber has cooled to below 60 °C before fitting accessories.
- ▷ Wear personal protective equipment.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely 58
- Inserting and removing racks 81

Accessories required

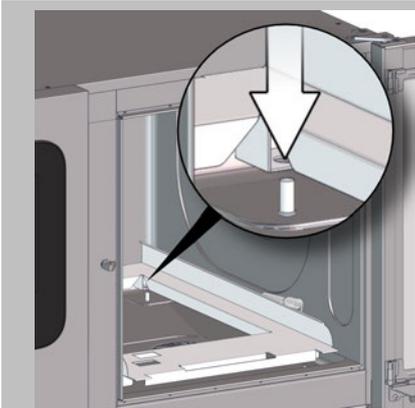
- Roll-in frame

Requirements

- The racks are removed.
- The appliance door is open.

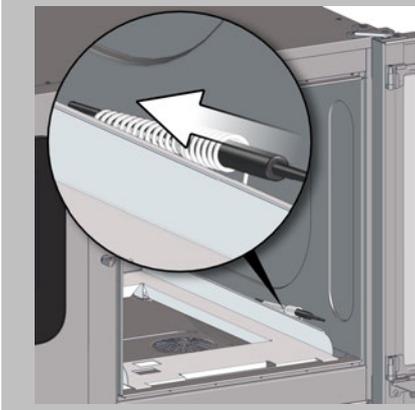
Fitting the roll-in frame for the mobile shelf rack / plate rack

1.



Fix the roll-in frame in the cooking chamber by locating the holes in the base struts of the frame over the pins on the appliance floor.

2.



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

4.3.7 Taking food in and out using the transport trolley (does not apply to ConvoSmoke)

For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Working safely with the appliance' on page 56, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Placing food in the mobile shelf rack / plate rack (does not apply to ConvoSmoke) 64
- Fitting the roll-in frame for the mobile shelf rack / plate rack (does not apply to ConvoSmoke) 70

Accessories required

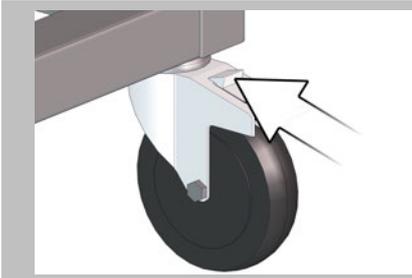
- Transport trolley
- Mobile shelf rack or plate rack

Requirements

- The roll-in frame for the mobile shelf rack / plate rack is installed in the cooking chamber.
- The combi oven was installed at the same height as the loading height of the transport trolley. The roll-in frame inserted in the cooking chamber and the surface on which the mobile shelf rack / plate rack sits on the transport trolley must be at the same height when the transport trolley is attached to the combi oven.
- The appliance door is open.
- The food is provided properly in the mobile shelf rack / plate rack on the transport trolley:
 - The transport securing mechanism on the mobile shelf rack / plate rack is engaged.
 - The shelf-securing bar on the mobile shelf rack is locked in place.

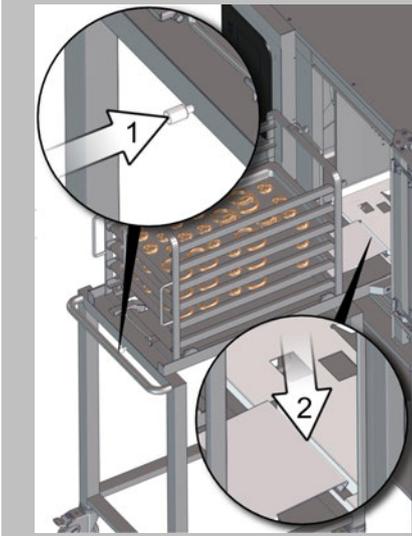
Loading food using the transport trolley

1.



Release the parking brake on the transport trolley and wheel the transport trolley in front of the combi oven.

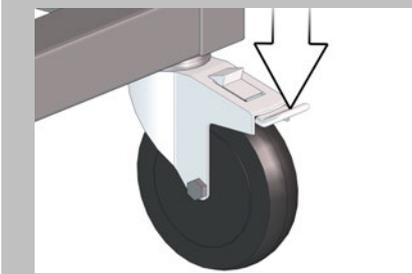
2.



Fix the transport trolley onto the combi oven.

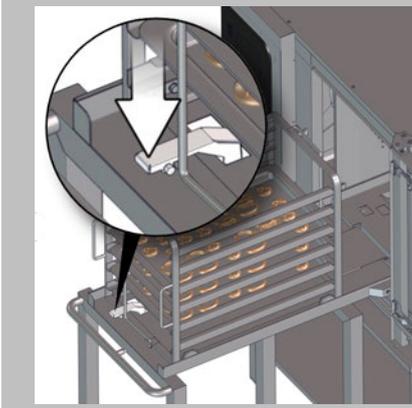
- Push back the knob under the transport trolley handle to raise up the securing plate on the back of the transport trolley.
- Then release the button again to let the baking tray drop down so that it engages on the mouth of the cooking chamber.

3.



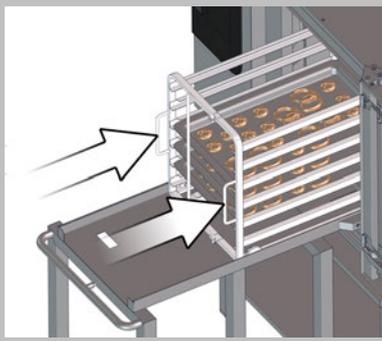
Reapply the brake on all the transport trolley casters.

4.



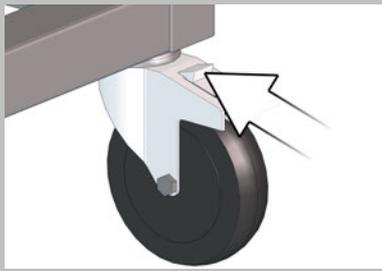
Release the transport securing mechanism of the mobile shelf rack / plate rack.

5.



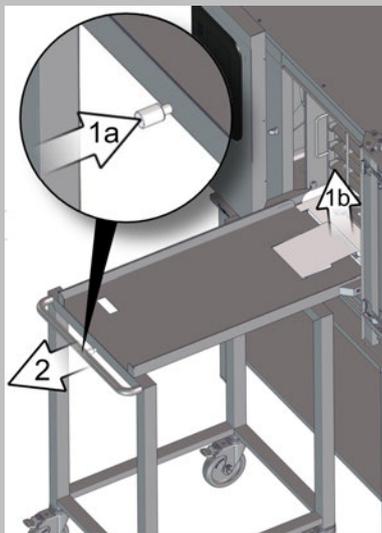
Slide the mobile shelf rack / plate rack from the transport trolley into the cooking chamber.

6.



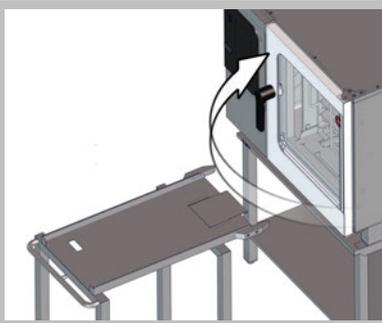
Release the parking brake on the transport trolley.

7.



Detach the transport trolley from the mouth of the cooking chamber and move the transport trolley away.

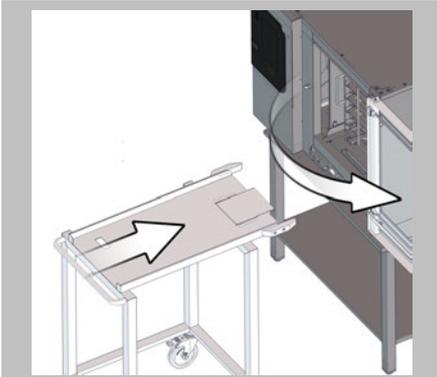
8.



Close the appliance door.

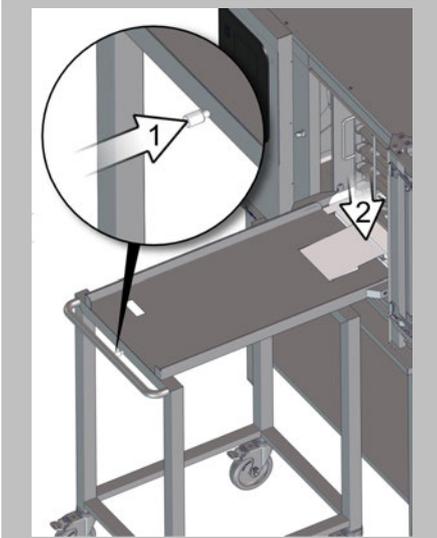
Taking food out using the transport trolley

1.



Open the appliance door and wheel the transport trolley in front of the combi oven.

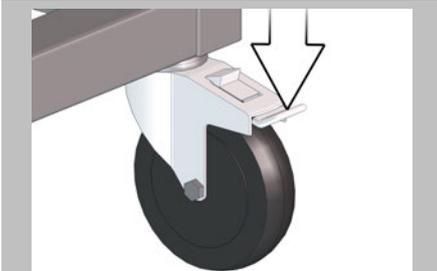
2.



Fix the transport trolley onto the combi oven.

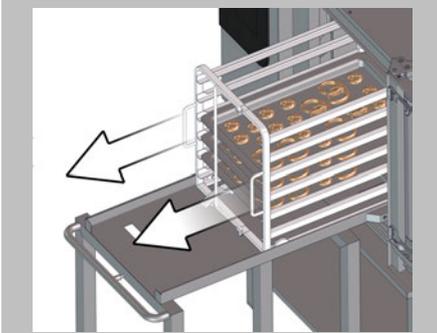
- Push back the knob under the transport trolley handle to raise up the securing plate on the back of the transport trolley.
- Then release the button again to let the baking tray drop down so that it engages on the mouth of the cooking chamber.

3.



Apply the brake on all the transport trolley casters.

4.

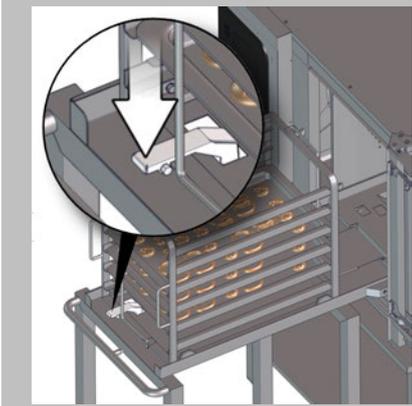


Pull the mobile shelf rack / plate rack out of the cooking chamber onto the transport trolley.

WARNING Risk of burns from high temperatures inside the cooking chamber, on the inside of the appliance door and on the mobile shelf rack / plate rack.

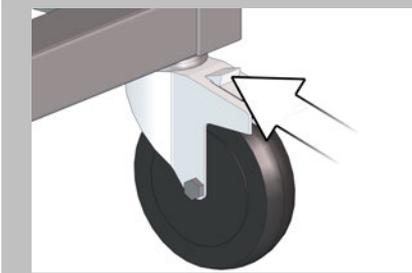
- Wear personal protective equipment.
- Use the handles to pull the mobile shelf rack / plate rack out of the cooking chamber.

5.



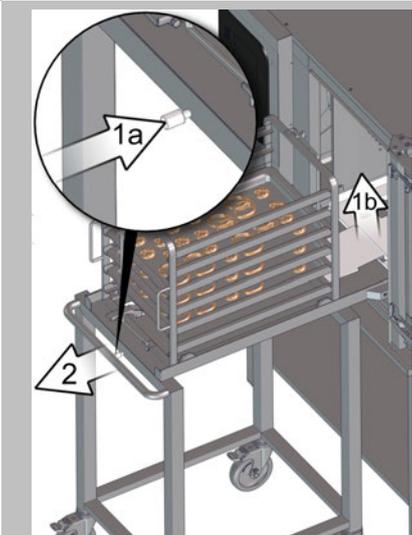
Engage the transport securing mechanism.

6.



Release the parking brake on the transport trolley.

7.

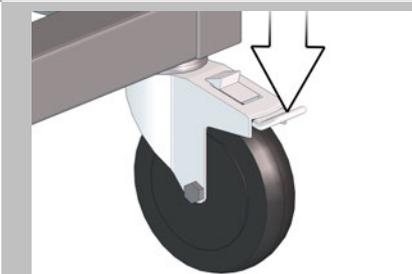


Detach the transport trolley from the mouth of the cooking chamber and move the transport trolley away.

WARNING Risk of scalding from hot liquids

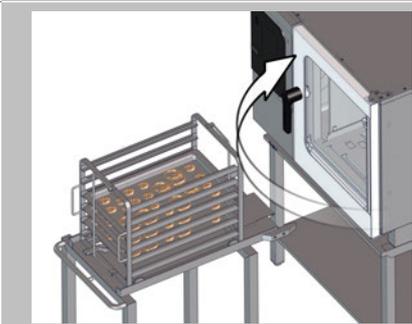
- During movement, cover containers or plates holding hot liquids.
- Make sure that the transport trolley containing the mobile shelf rack / plate rack does not tip up. This may occur if the transport trolley is moved on a steep slope or bumps into an obstacle.

8.



Apply the brake on all the transport trolley casters.

9.



Close the appliance door.

4.3.8 Putting away and retrieving the core temperature probe

⚠ For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Working safely with the appliance' on page 56, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely

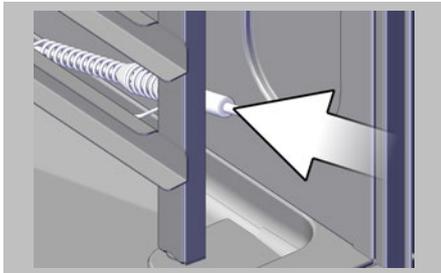
58

Purpose

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

Putting away the core temperature probe

1.



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

NOTICE Keep the cable tidy.

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

Retrieving the core temperature probe

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

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

⚠ For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Working safely with the appliance' on page 56, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely 58
- Putting away and retrieving the core temperature probe 77

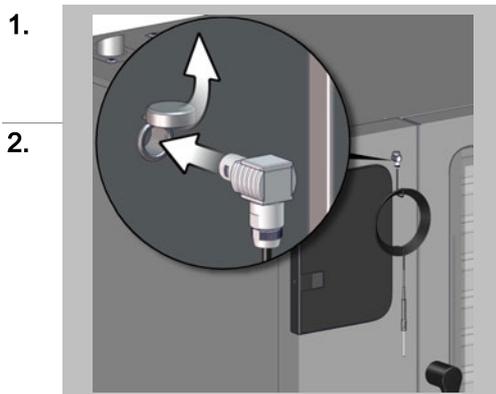
Principle

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

Requirements

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

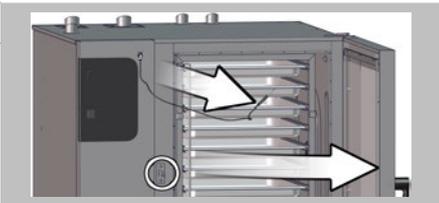
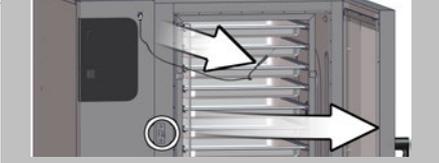
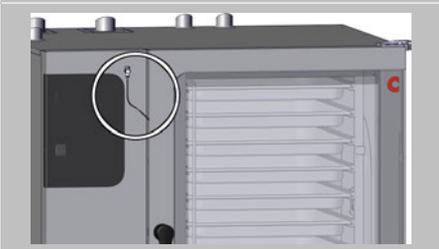
Connecting and using the external core temperature probe or sous-vide sensor



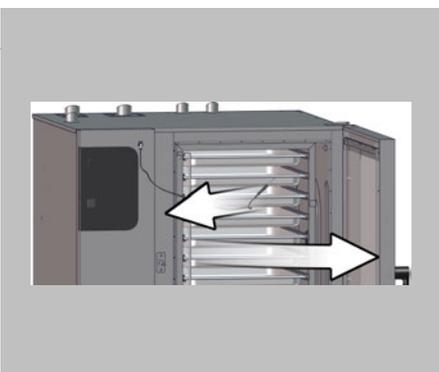
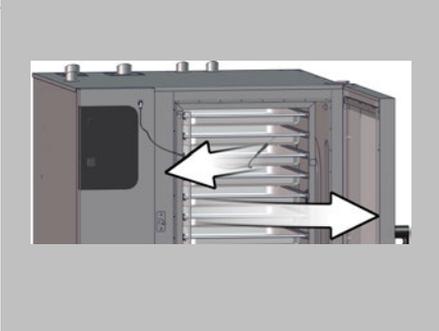
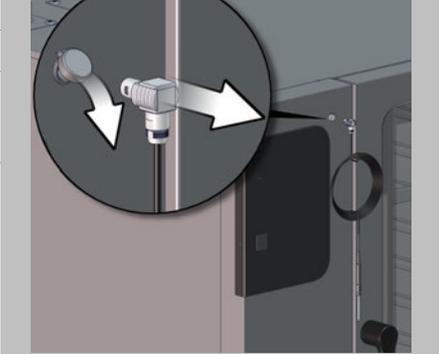
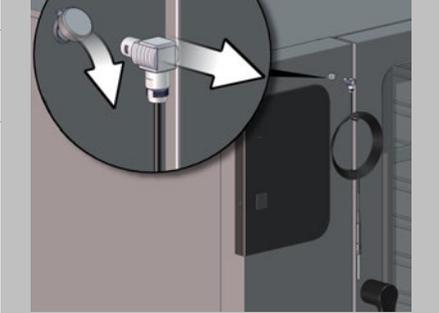
- 1.
- 2.

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

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

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

Disconnecting and putting away the external core temperature probe or sous-vide sensor

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

4.3.10 Using a USB stick

⚠ For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Working safely with the appliance' on page 56, and follow the instructions given there.

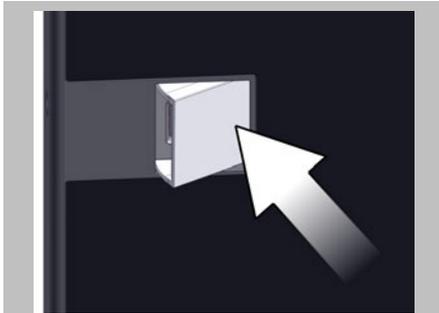
Purpose of the USB cover

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

During cooking and cleaning, there must not be a USB stick inserted and the USB port must be closed by the cover.

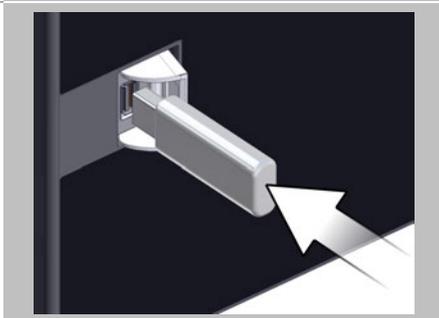
Inserting the USB stick

1.



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

2.



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

4.3.11 Inserting and removing racks

For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Working safely with the appliance' on page 56, and follow the instructions given there.

Hot surfaces

WARNING

Risk of burns from high temperatures on interior and exterior parts of the appliance

You may get burnt if you touch any of the interior parts of the cooking chamber, the inside of the appliance door or any parts that are or were inside the oven during cooking mode.

- ▷ Wait until the cooking chamber has cooled to below 60 °C before fitting accessories.
- ▷ Wear personal protective equipment.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely

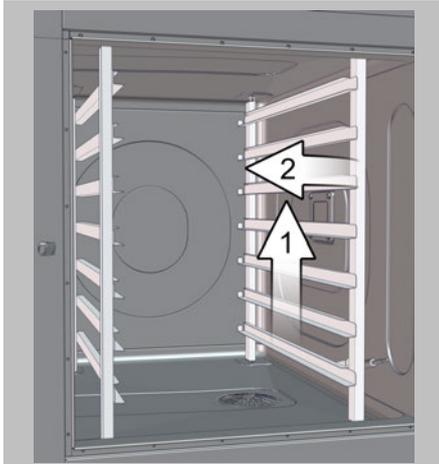
58

Requirements

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

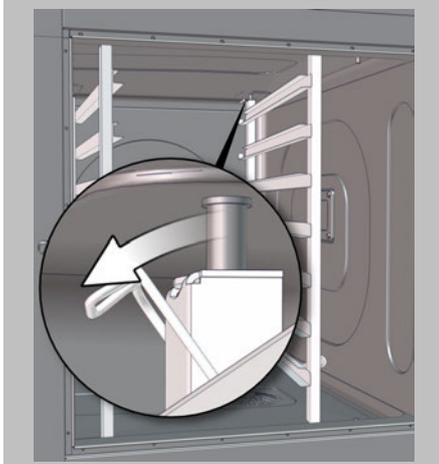
Removing the rack (standard model)

1.



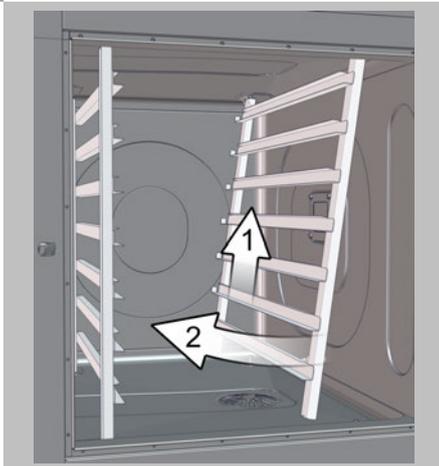
Lift up (1) the rack and pivot it (2) into the cooking chamber.

2.



Release the top rear clip on the rack.

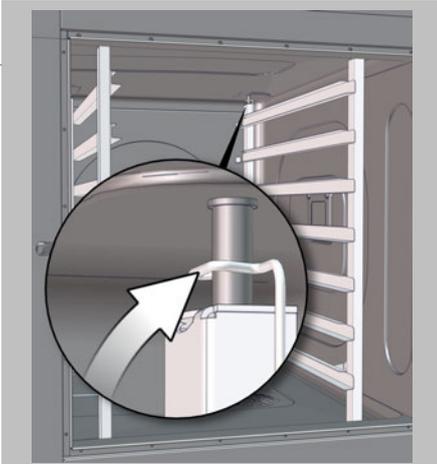
3.



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

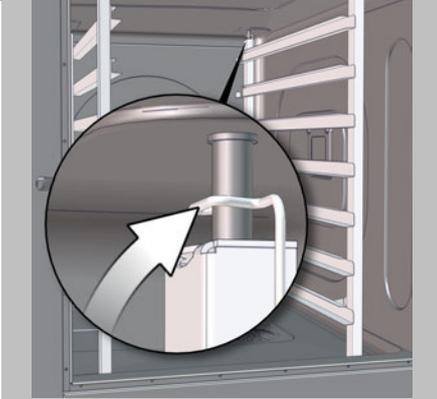
Fitting the rack (standard model)

1.



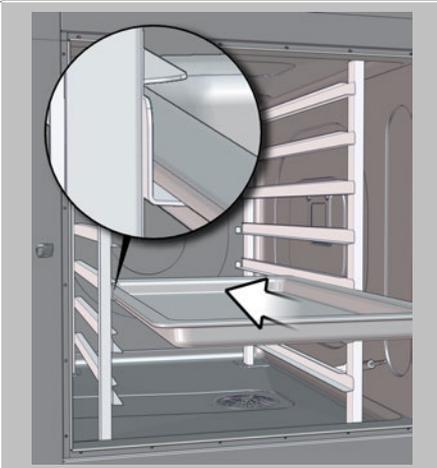
To fit the two racks, follow the steps for removing the racks in the reverse order.

2.



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

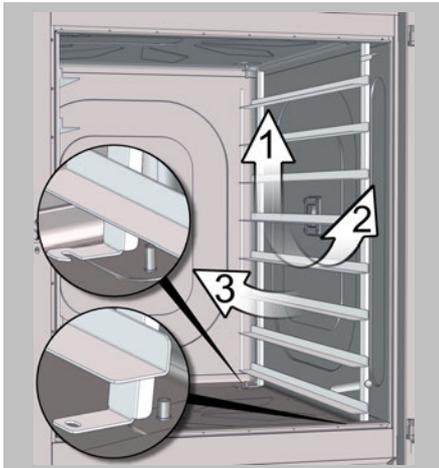
3.



- To check that you have fitted both racks correctly, insert a baking tray.
- Check that you have inserted the baking tray correctly in or on the rails as specified in 'Placing the food containers in appliances of size X.10' on page 41 or 'Placing the food containers in appliances of size X.20' on page 43.

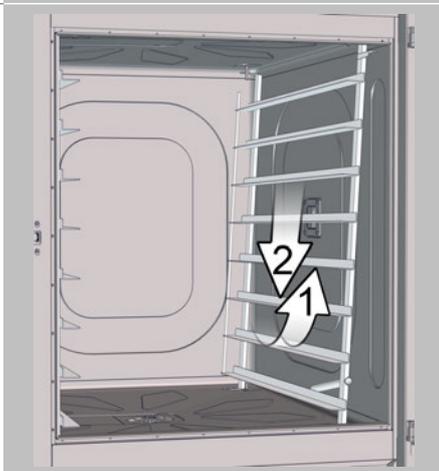
Removing the rack (bakery model)

1.



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

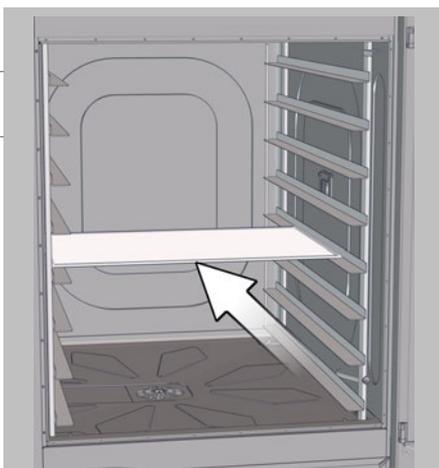
2.



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

Fitting the rack (bakery model)

1.



2.

3.

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

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

- To check that you have fitted both racks correctly, insert a baking tray.
- Check that you have inserted the baking tray correctly in or on the rails as specified in 'Placing the food containers in appliances of size X.10' on page 41 or 'Placing the food containers in appliances of size X.20' on page 43.

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

For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Working safely with the appliance' on page 56, and follow the instructions given there.

Inflowing air

WARNING

Risk of burns or fire from flying sparks

Air flowing onto the hot smoker material can result in flying sparks.

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

Prior knowledge required

You need to know these operations

- Opening and closing the appliance door safely

58

Smoker material

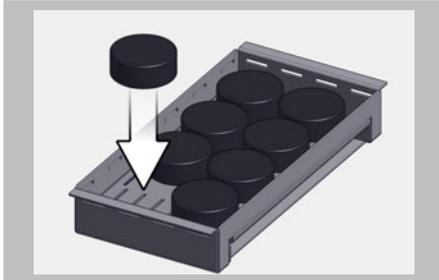
Always use as smoker material only briquettes made of hardwood chips intended for this purpose. The manufacturer recommends using the brand "BRADLEY FLAVOUR BISQUETTES" as smoker pucks, which you can obtain online (<http://www.bradleysmoker.co.uk>) or from relevant dealers. Smoker materials such as loose saw dust, loose wood shavings, loose wood chips or wooden slats must NOT be used.

Requirements

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

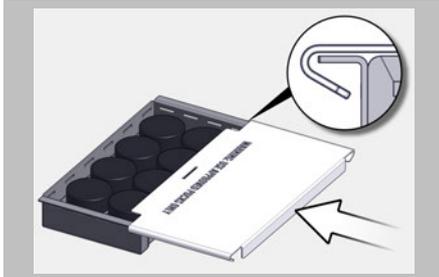
Filling the smoker drawer

1.



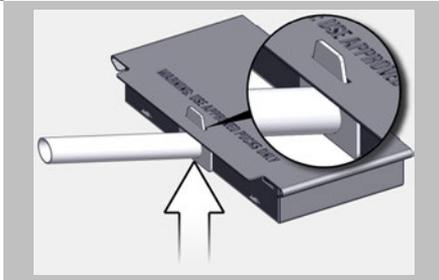
To fill the smoker drawer, place up to eight smoker pucks on the smoker grille in the smoker drawer.

2.



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

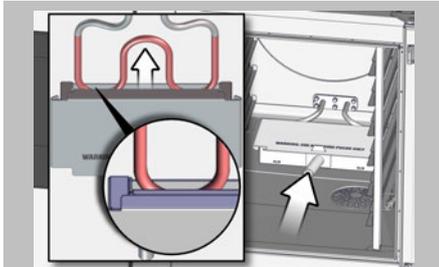
3.



Fit the handle on the front of the smoker drawer.

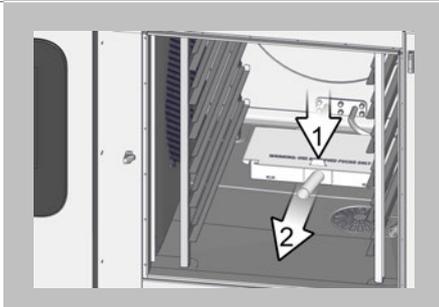
Inserting the smoker drawer

1.



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

2.



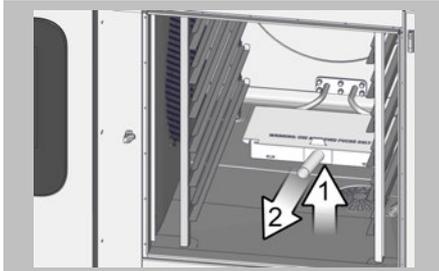
Detach the handle from the smoker drawer.

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

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

Removing the smoker drawer

1.



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

2.



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

3.



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

5 Cleaning procedures

Purpose of this chapter

This chapter summarizes the cleaning methods, the cleaning agents and how to handle them, and the cleaning instructions. It explains how to handle the combi oven for cleaning and the correct procedure to follow during cleaning.

The 'Operating principles and instructions for cleaning' is a step-by-step guide to the various cleaning procedures. This chapter does not explicitly discuss using the software or handling the appliance parts.

Please read the operating instructions for the combi oven to find out about using the software and the software routines.

'Specific Cleaning Instructions' explains specific actions that must be carried out when using the combi oven and the relevant accessories.

5.1 Basic principles for cleaning the combi oven

5.1.1 Cleaning methods

Cleaning methods

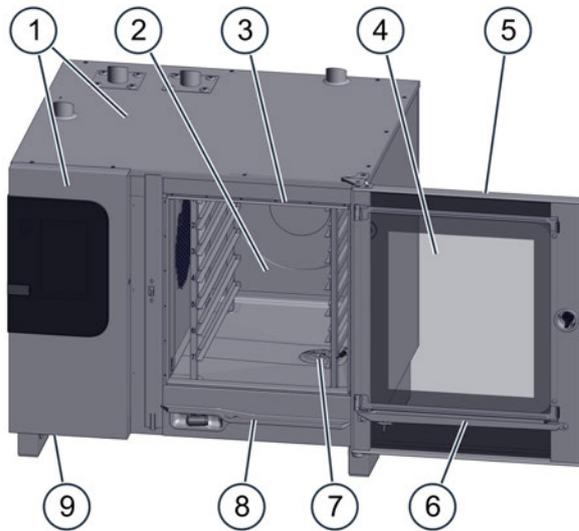
Cleaning methods	Description	Criteria for use
Oven cleaning without using cleaning agents	<ul style="list-style-type: none"> ▪ A fully automatic process in which the temperature and program length are software-controlled. ▪ The cooking chamber is rinsed solely with water without using cleaning agents ▪ For easyDial: use CL0 cleaning profile ▪ For easyTouch: use H2O cleaning profile 	<ul style="list-style-type: none"> ▪ To remove very light soiling or odours between separate cooking operations ▪ To remove dust, for instance, from the intensively cleaned combi oven after a prolonged period out of use
Fully automatic oven cleaning using connected canisters (ConvoClean for easyDial or ConvoClean+ for easyTouch)	<ul style="list-style-type: none"> ▪ A fully automatic process in which the temperature, program length, use of cleaning agents and rinsing are software-controlled. ▪ The software controls how much cleaning agent is dispensed, with the cleaning fluids supplied automatically to the cooking chamber from connected canisters. ▪ For easyDial (ConvoClean): <ul style="list-style-type: none"> ▪ select one of eight preconfigured cleaning profiles: CL1 to CL4 and CL1d to CL4d ▪ For easyTouch (ConvoClean+): <ul style="list-style-type: none"> ▪ Select a cleaning level: 1 to 4 ▪ Select a cleaning program length: eco, regular, express ▪ Optionally select: Steam disinfection and/or cooking-chamber drying 	<ul style="list-style-type: none"> ▪ Daily cleaning after all cooking operations are finished for the day ▪ Before putting the combi oven into operation for the first time, to clean the cooking chamber of all dirt accumulated during transportation, setting-up and installation. ▪ After servicing work on the combi oven to remove all dirt from the cooking chamber

Cleaning methods	Description	Criteria for use
Fully automatic oven cleaning using single-measure dispensing (ConvoClean for easyDial or ConvoClean+ for easyTouch)	<ul style="list-style-type: none"> ▪ A fully automatic process in which the temperature, program length, use of cleaning agents and rinsing are software-controlled. ▪ The software prompts the user to supply cleaning agents to the cooking chamber from single-measure dispensing bottles. ▪ For easyDial (ConvoClean): <ul style="list-style-type: none"> ▪ select one of eight preconfigured cleaning profiles: CL1 to CL4 and CL1d to CL4d ▪ For easyTouch (ConvoClean+): <ul style="list-style-type: none"> ▪ Select a cleaning level: 1 to 4 ▪ Select a cleaning program length: eco, regular, express ▪ Optionally select: Steam disinfection and/or cooking-chamber drying 	<ul style="list-style-type: none"> ▪ Daily cleaning after all cooking operations are finished for the day ▪ Before putting the combi oven into operation for the first time, to clean the cooking chamber of all dirt accumulated during transportation, setting-up and installation. ▪ After servicing work on the combi oven to remove all dirt from the cooking chamber
Semi-automatic oven cleaning	<ul style="list-style-type: none"> ▪ A semi-automatic process in which the temperature and program length of individual wash cycles are software-controlled. ▪ The cleaning agents are sprayed into the cooking chamber by hand. ▪ The cooking chamber is rinsed out manually using the hand shower or alternatively wiped out thoroughly using plenty of water and a soft cloth 	<ul style="list-style-type: none"> ▪ Daily cleaning after all cooking operations are finished for the day ▪ As an extra cleaning process after fully automatic oven cleaning if some of the dirt still remains ▪ Before putting the combi oven into operation for the first time, to clean the cooking chamber of all dirt accumulated during transportation, setting-up and installation. ▪ After servicing work on the combi oven to remove all dirt from the cooking chamber
Oven cleaning only using rinse aid from connected canister or by single-measure dispensing	<ul style="list-style-type: none"> ▪ Only for easyTouch: ConvoCare cleaning profile ▪ A fully automatic process in which the temperature, program length, use of rinse aid and rinsing are software-controlled. ▪ The rinse aid is either dispensed automatically into the cooking chamber from connected canisters or is added to the cooking chamber by the user from single-measure dispensing bottles after prompting by the software. 	<ul style="list-style-type: none"> ▪ As an extra cleaning process after fully automatic or semi-automatic oven cleaning if some of the dirt still remains ▪ If there is a white deposit or dark discolouration in the cooking chamber
Oven cleaning by hand	<ul style="list-style-type: none"> ▪ An entirely manual process without software support <ul style="list-style-type: none"> ▪ The cooking chamber is not heated ▪ The user controls how long the cleaning agents are left to act. ▪ The cleaning agents are sprayed into the cooking chamber by hand. ▪ The cooking chamber is rinsed out manually using the hand shower or alternatively wiped out thoroughly using plenty of water and a soft cloth 	<ul style="list-style-type: none"> ▪ To remove dirt or odours between separate cooking operations after the cooking chamber has cooled down ▪ As an extra cleaning process after fully automatic or semi-automatic oven cleaning if some of the dirt still remains ▪ For cleaning specific areas of the cooking chamber such as the oven drain ▪ If there is a white deposit or dark discolouration in the cooking chamber

5.1.2 Cleaning instructions

Overview

The following illustration shows a size 6.10 gas combi oven as an example of all table-top units:



Item	Name
1	Appliance case exterior
2	Cooking chamber
3	Hygienic plug-in gasket
4	Double glass door
5	Appliance door
6	Door drip tray
7	Oven drain with filter
8	Appliance drip tray
9	Fan grille

Daily cleaning tasks

What must be cleaned?	Procedure	Cleaning agents
Cooking chamber	<ul style="list-style-type: none"> 'How to perform semi-automatic oven cleaning (racks)' on page 101 'How to perform semi-automatic oven cleaning (mobile shelf rack / plate rack)' on page 103 	ConvoClean new or forte
	'How to perform fully automatic oven cleaning using connected canisters' on page 97	ConvoClean new or forte and ConvoCare
	'How to perform fully automatic oven cleaning using single-measure dispensing' on page 99	ConvoClean new S or forte S and ConvoCare S
Oven drain	<ul style="list-style-type: none"> Remove any residues Rinse out to prevent blockage Spray cleaning agent into the drain and rinse with water 	<ul style="list-style-type: none"> Use the recoil hand shower ConvoClean new or forte
Appliance case exterior	Clean by hand with a soft cloth	Common household stainless steel cleaner
Containers, baking trays, shelf grills and other accessories used for cooking	<ul style="list-style-type: none"> Clean by hand with a soft non-abrasive sponge Rinse off with water 	Common household detergent

What must be cleaned?	Procedure	Cleaning agents
Check the cooking chamber daily for signs of a white deposit or dark discolouration <ul style="list-style-type: none"> ▪ Clean only when needed 	<ul style="list-style-type: none"> ▪ By hand: <ul style="list-style-type: none"> ▪ Spray on cleaner when oven is cold ▪ Leave to work for 10 minutes ▪ Polish with a soft, non-abrasive sponge ▪ Rinse out or <ul style="list-style-type: none"> ▪ Refer to 'How to perform oven cleaning using only rinse aid with the ConvoCare cleaning profile (only available with easyTouch)' on page 107 	ConvoCare
When using the Grill model: <ul style="list-style-type: none"> ▪ Grease collecting canister 	'Emptying and cleaning the grease collecting canister' on page 124	Common household detergent

Weekly cleaning tasks

What must be cleaned?	Procedure	Cleaning agents
Interior double glass door	'How to clean the double glass door' on page 109	Common household glass cleaner
Cooking chamber behind suction panel	'How to clean the cooking chamber behind the suction panel' on page 110	ConvoClean new or forte
Hygienic plug-in gasket around appliance door	<ul style="list-style-type: none"> ▪ Wipe all around by hand with a soft cloth and cleaning agent ▪ Wipe off thoroughly with a soft cloth and clean water ▪ Dry with a soft cloth ▪ To let the hygienic plug-in gasket dry, leave the appliance door ajar (do not shut it tight) 	Common household detergent
Appliance door, door drip tray and appliance drip tray	<ul style="list-style-type: none"> ▪ Clean by hand using a soft cloth and cleaning agent ▪ Wipe off thoroughly with a soft cloth and clean water ▪ Dry with a soft cloth 	ConvoClean new or forte
Fan grille, left side of oven floor	Clean by hand with a damp cloth	Common household detergent

Monthly cleaning tasks

What must be cleaned?	Procedure	Cleaning agents
Intensive cleaning of hygienic plug-in gasket	'How to perform intensive cleaning of the hygienic plug-in gasket' on page 111	Common household detergent
Stand (optional)	Clean by hand with a soft cloth	Common household stainless steel cleaner

5.1.3 Cleaning agents

Cleaning agents

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

Product	Use	Container
ConvoClean new for light soiling ▪ Not intended for cleaning containers, baking trays, shelf grills or other accessories	Oven cleaning ▪ By hand ▪ Semi-automatic	Spray bottle
	Fully automatic oven cleaning	Cleaning-fluid canisters located under the combi oven and connected to the cleaning system
ConvoClean forte for normal to heavy soiling ▪ Not intended for cleaning containers, baking trays, shelf grills or other accessories	Oven cleaning ▪ By hand ▪ Semi-automatic	Spray bottle
	Fully automatic oven cleaning	Cleaning-fluid canisters located under the combi oven and connected to the cleaning system
ConvoCare K (concentrate)	For mixing a ready-to-use ConvoCare solution in the specified mixture ratio	-
ConvoCare Rinse aid in the specified mixing ratio ▪ Not intended for cleaning containers, baking trays, shelf grills or other accessories	▪ Fully automatic oven cleaning ▪ Oven cleaning using rinse aid only (only available with the easyTouch ConvoCare cleaning profile)	Cleaning-fluid canisters located under the combi oven and connected to the cleaning system
	Manual aftercare of cooking chamber interior	Spray bottle
ConvoClean new S for light soiling	Fully automatic oven cleaning	125 ml single-measure dispensing bottle
ConvoClean forte S for normal to heavy soiling	Fully automatic oven cleaning	125 ml single-measure dispensing bottle
ConvoCare S	▪ Fully automatic oven cleaning ▪ Oven cleaning using rinse aid only (only available with the easyTouch ConvoCare cleaning profile)	125 ml single-measure dispensing bottle
Common household stainless steel cleaner	Caring for the external surfaces of the combi oven	-
Common household glass cleaner	Cleaning the double glass door	-
Common household detergent: mild on skin, alkali-free, pH-neutral and odourless	▪ Cleaning components and fittings according to relevant instructions ▪ Cleaning containers, baking trays, shelf grills and other accessories used for cooking	-

Handling the cleaning agents

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

Follow the instructions given in the chapter 'Personal protective equipment' on page 40 and the current EC safety datasheets pertaining to the ConvoClean forte, ConvoClean new, ConvoCare K (concentrate), ConvoClean forte S, ConvoClean new S and ConvoCare S cleaning agents.

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

5.1.4 Preparing the cleaning agents

Preparing the cleaning agents

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

5.2 Operating principles and instructions for cleaning

5.2.1 Safe working when cleaning

Your safety and the safety of your staff

Before your personnel start working with the combi oven for the first time, familiarize yourself with the information contained in the chapter 'For your safety' on page 20 and make relevant safety arrangements.

Instruct your personnel to learn the safe-working rules given in this section before starting work, and to follow them strictly.

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

Personal protective equipment for your personnel

Instruct your personnel to wear the correct personal protective equipment specified in the section 'Personal protective equipment' on page 40 of the 'For your safety' chapter for the relevant tasks.

Basic rules for safe operation

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

- The appliance and fittings or accessories being used show no signs of damage.
- The installed electrical power cables, water supply pipes and pipes for wastewater and cleaning products show no signs of damage, are fixed securely, are not leaking from any point and appear safe and in working order on visual inspection.
- The 'Requirements relating to the operating condition of the combi oven' on page 21 are met.
- The 'Requirements relating to the operating environment of the combi oven' on page 21 are met.
- All warning signs are in their designated position.

On gas appliances only:

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

Rules for moving and setting up the wheeled base safely

To avoid hazards, the following rules must be observed when moving the wheeled base that carries the appliances:

- Before moving, the drain pipe must be disconnected if a fixed wastewater connection is used.
- Watch out for all connecting cables and pipes when moving appliances. Never wheel over the connecting cables or pipes. Never stretch let alone pull off the connecting cables or pipes. The lengths of the electrical supply cables and gas and water pipes are chosen to accommodate the range of movement of the retaining device. Even so, it is essential to watch out for the position and run of all connecting cables and pipes when moving appliances.
- The appliances must be disconnected from the electrical supply before moving the stacking kit.
- The appliances must be left to cool down on the base before being moved.
- There must not be any food left in the appliances.
- The appliance doors must be closed.
- Protective clothing must be worn when moving the base that carries the appliances.
- At least two people must be used to move the base that carries the appliances.
- It is important to ensure that the appliance is level once is back in place.
- Once the unit is back in place, the parking brakes must be engaged again.
- Whatever the position, care must be taken to ensure that the base carrying the appliance does not tip over.

Spraying down the appliance with water

⚠ DANGER

Risk of electric shock from live parts

Water on the exterior of the appliance can cause a short-circuit, which may result in electric shock on touching the appliance.

- ▷ Do not spray the exterior of the appliance with water.
- ▷ Always keep the USB cover closed during cleaning.

Hot surfaces

⚠ WARNING

Risk of burns from high temperatures on interior and exterior parts of the appliance

You may get burnt if you touch any of the interior parts of the cooking chamber, the inside of the appliance door or any parts that are or were inside the oven during cooking mode. In addition, touching the air vent can result in burns.

- ▷ Wait until the cooking chamber has cooled to below 60 °C before starting cleaning tasks.
- ▷ Wear personal protective equipment.

Spraying water into a hot cooking chamber

⚠ WARNING

Risk of scalding from hot steam

If water is sprayed into the hot cooking chamber (e.g. using the hand shower), steam will be produced that may scald.

- ▷ Wait until the cooking chamber has cooled to below 60 °C before starting cleaning tasks.

Contact with cleaning agents

⚠ WARNING

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

Direct contact with the ConvoClean new (S) cleaning agent or ConvoCare (S) rinse aid will irritate the skin, eyes and respiratory system. Direct contact with the ConvoClean forte (S) cleaning agent will result in chemical burns to the skin, eyes and respiratory organs.

- ▷ Do not inhale the vapours or spray mist from the cleaning agent and rinse aid.
- ▷ Do not let the cleaning agent or rinse aid come into contact with skin, eyes or mucous membranes.
- ▷ Do not spray cleaning agent or rinse aid into a cooking chamber that is at a temperature of higher than 60° C, because this will increase the caustic and irritating vapours given off by the cleaning fluid.
- ▷ Do not open the appliance door during fully automatic oven cleaning using connected canisters.
- ▷ During fully automatic oven cleaning using single-measure dispensing, only open the appliance door after being prompted by the software
- ▷ Wear personal protective equipment.

Contamination with cleaning agents

▲WARNING

Risk of food contamination from cleaning agent or rinse aid

The ConvoClean new and ConvoClean forte cleaning agents and the ConvoCare rinse aid (whether in cleaning-fluid canisters or in single-measure dispensing bottles) will contaminate food through direct contact or indirect contact from evaporation. This also applies to common household detergents, common household glass cleaners and common household stainless-steel cleaners.

- ▷ When using ConvoClean new and ConvoClean forte cleaning agents and ConvoCare rinse aid in spray bottles, only spray inside the cooking chamber.
- ▷ For manual cleaning tasks, use a water spray to rinse out again thoroughly any cleaning agent or rinse aid introduced into the cooking chamber. Alternatively for manual cleaning tasks, use plenty of clean water and a soft cloth to wipe out thoroughly any cleaning agent or rinse aid introduced into the cooking chamber.
- ▷ Use plenty of clean water to wipe off all residues of any cleaning agents used on the inside of the appliance door, on the hygienic plug-in gasket or on accessories used for cooking.
- ▷ After manual cleaning tasks, use plenty of clean water to wipe down all the surfaces outside the cooking chamber on which food will subsequently be prepared and which might have been in contact with cleaning agents or rinse aid, e.g. by the cleaning agent container being placed on the surface.

Escaping gas

▲DANGER

Risk of explosion from escaping gas

Escaping gas can ignite and cause an explosion.

- ▷ For appliances on a wheeled platform and with a flexible connection pipe, you can move the appliance forward within its range of movement when cleaning the case or the floor. The range of movement is set by the retaining device used to secure the appliance in place (typically 0.5 m).
- ▷ Never strain the connecting cables or pipes.

5.2.2 How to perform fully automatic oven cleaning using connected canisters

For your safety when cleaning

Before starting cleaning work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Safe working when cleaning' on page 94, and follow the instructions given there.

Prior knowledge required

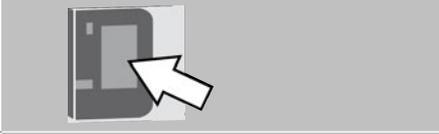
You need to know these operations:

- Opening and closing the appliance door safely 58
- Taking food in and out using the transport trolley (does not apply to ConvoSmoke) 72
- Replacing the rinse aid canister 114
- Replacing the cleaning agent canister 116

Requirements

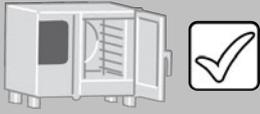
- You are sufficiently familiar with using the software to be able to select and run different cleaning profiles; please refer to the Operating instructions for the combi oven.
- No food has been left in the cooking chamber. There are no foreign objects in the cooking chamber.
- All containers, baking trays, shelf grills and any other accessories have been removed from the cooking chamber.
- The oven drain is not blocked or clogged with any residues. The filter is fitted in place on the oven drain.
- The interior glass door of the appliance door is secured properly in place.
- The suction panel is properly locked in place.
- The appliance door is closed.
- You have provided the necessary cleaning resources for your cleaning program; see 'Preparing the cleaning agents' on page 93.
- **For appliances with mobile shelf rack / plate rack (does not apply to ConvoSmoke):** The roll-in frame is fitted in place and the empty mobile shelf rack / plate rack is in the cooking chamber.

How to perform fully automatic oven cleaning using connected canisters

- | | | |
|----|---|--|
| 1. |  | Select the cleaning profile and start the cleaning process. |
| 2. |  | Wait for the cleaning process to finish. |
| 3. |  | An audible signal is given when the cleaning process is finished.
Follow the prompts displayed by the software. |

5 Cleaning procedures

4.



- Open the appliance door and check the cleaning result. The cooking chamber should look clean and not smell of leftover food or cleaning agents.
- Check the cooking chamber for any foreign matter that may have entered with the rinse water. Remove any foreign matter.
- If the cleaning result is not good enough, either clean and rinse the cooking chamber manually or run a cleaning profile again.

5.



Leave the appliance door ajar to let the cooking chamber dry out.

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

For your safety when cleaning

Before starting cleaning work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Safe working when cleaning' on page 94, and follow the instructions given there.

Prior knowledge required

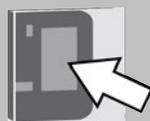
You need to know these operations:

- Opening and closing the appliance door safely 58
- Taking food in and out using the transport trolley (does not apply to ConvoSmoke) 72
- Adding cleaning agent from single-measure dispensing bottles to the cooking chamber 118

Requirements

- You are sufficiently familiar with using the software to be able to select and run different cleaning profiles; please refer to the Operating instructions for the combi oven.
- No food has been left in the cooking chamber. There are no foreign objects in the cooking chamber.
- All containers, baking trays, shelf grills and any other accessories have been removed from the cooking chamber.
- The oven drain is not blocked or clogged with any residues. The filter is fitted in place on the oven drain.
- The interior glass door of the appliance door is secured properly in place.
- The suction panel is properly locked in place.
- The appliance door is closed.
- You have provided the necessary cleaning resources for your cleaning program; see 'Preparing the cleaning agents' on page 93.
- **For appliances with mobile shelf rack / plate rack (does not apply to ConvoSmoke):** The roll-in frame is fitted in place and the empty mobile shelf rack / plate rack is in the cooking chamber.

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

1.		Select the cleaning profile and start the cleaning process.
2.		Wait for the soak cycle to finish (about 5 to 10 minutes depending on the cleaning profile).
3.		<ul style="list-style-type: none"> ▪ An audible signal is given when the soak cycle is finished. ▪ You are prompted to add the cleaning agent. ▪ The software displays for you the number of single-measure dispensing bottles required.
4.		Open the appliance door.
5.		Add the cleaning agent from the single-measure dispensing bottles to the cooking chamber. If necessary for this procedure, pull the mobile shelf rack / plate rack out of the cooking chamber and then push it back into the cooking chamber after adding the cleaning agent.

5 Cleaning procedures

6.		Close the appliance door.
7.		Wait for the wash cycle to finish (about 30 to 60 minutes depending on the cleaning profile).
8.		<p>For easyTouch controls, selecting the 'Express' cleaning program length will skip steps 8 to 12 of these instructions.</p> <ul style="list-style-type: none"> ▪ An audible signal is given when the wash cycle is finished. ▪ You are prompted to add the rinse aid. ▪ The software displays for you the number of single-measure dispensing bottles required. <p>In exceptional cases, you may be able to skip this step of adding rinse aid depending on the water hardness and the amount of limescale in the appliance.</p>
9.		Open the appliance door.
10.		<p>Add the rinse aid from the single-measure dispensing bottles to the cooking chamber.</p> <p>If necessary for this procedure, pull the mobile shelf rack / plate rack out of the cooking chamber and then push it back into the cooking chamber after adding the rinse aid.</p>
11.		Close the appliance door.
12.		Wait for the final wash cycle to finish (about 20 to 30 minutes depending on the cleaning profile).
13.		<ul style="list-style-type: none"> ▪ An audible signal is given when the final wash cycle is finished. ▪ Follow the prompts displayed by the software.
14.		<ul style="list-style-type: none"> ▪ Open the appliance door and check the cleaning result. The cooking chamber should look clean and not smell of leftover food or cleaning agents. ▪ Check the cooking chamber for any foreign matter that may have entered with the rinse water. Remove any foreign matter. ▪ If the cleaning result is not good enough, either clean and rinse the cooking chamber manually or run a cleaning profile again.
15.		Leave the appliance door ajar to let the cooking chamber dry out.

5.2.4 How to perform semi-automatic oven cleaning (racks)

⚠ For your safety when cleaning

Before starting cleaning work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Safe working when cleaning' on page 94, and follow the instructions given there.

Prior knowledge required

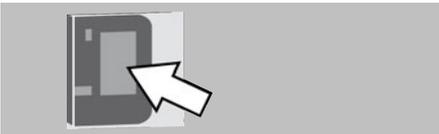
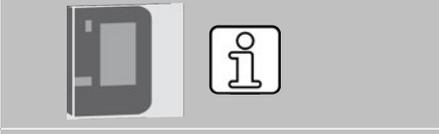
You need to know these operations:

- Opening and closing the appliance door safely 58
- Inserting and removing racks 81
- Releasing and securing the suction panel 120

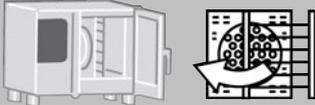
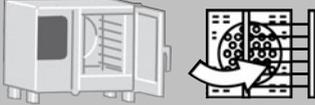
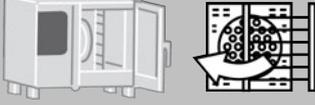
Requirements

- You are sufficiently familiar with using the software to be able to select and run different cleaning profiles; please refer to the Operating instructions for the combi oven.
- No food has been left in the cooking chamber. There are no foreign objects in the cooking chamber.
- All containers, baking trays, shelf grills and any other accessories have been removed from the cooking chamber.
- The oven drain is not blocked or clogged with any residues. The filter is fitted in place on the oven drain.
- The interior glass door of the appliance door is secured properly in place.
- The suction panel is properly locked in place.
- The appliance door is closed.
- You have provided the necessary cleaning resources for your cleaning program; see 'Preparing the cleaning agents' on page 93.

How to perform semi-automatic oven cleaning (racks)

- | | | |
|----|---|--|
| 1. |  | Select the cleaning profile and start the cleaning process. |
| 2. |  | Wait for the soak cycle to finish (about 10 minutes). |
| 3. |  | An audible signal is given when the soak cycle is finished. You are prompted to spray in the cleaning agent. |
| 4. |  | Open the appliance door. |
| 5. |  | Hinge the rack and suction panel outwards into the cooking chamber. |
| 6. |  | Use the spray bottle to spray cleaning agent around the cooking chamber, the suction panel and the area behind the suction panel, the rack and the oven drain. |

5 Cleaning procedures

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

5.2.5 How to perform semi-automatic oven cleaning (mobile shelf rack / plate rack; does not apply to ConvoSmoke)

For your safety when cleaning

Before starting cleaning work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Safe working when cleaning' on page 94, and follow the instructions given there.

Prior knowledge required

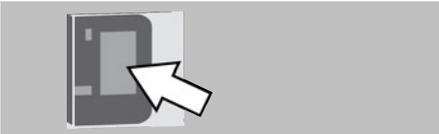
You need to know these operations:

- Opening and closing the appliance door safely 58
- Taking food in and out using the transport trolley (does not apply to ConvoSmoke) 72
- Releasing and securing the suction panel 120

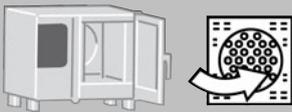
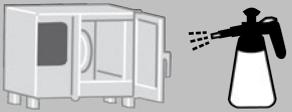
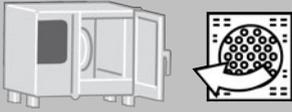
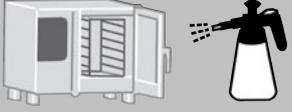
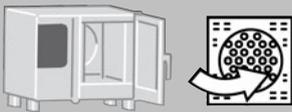
Requirements

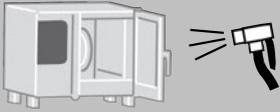
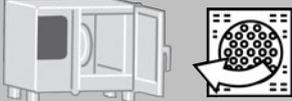
- The roll-in frame is fitted in place and the empty mobile shelf rack / plate rack is in the cooking chamber.
- You are sufficiently familiar with using the software to be able to select and run different cleaning profiles; please refer to the Operating instructions for the combi oven.
- No food has been left in the cooking chamber. There are no foreign objects in the cooking chamber.
- All containers, baking trays, shelf grills and any other accessories have been removed from the cooking chamber.
- The oven drain is not blocked or clogged with any residues. The filter is fitted in place on the oven drain.
- The interior glass door of the appliance door is secured properly in place.
- The suction panel is properly locked in place.
- The appliance door is closed.
- You have provided the necessary cleaning resources for your cleaning program; see 'Preparing the cleaning agents' on page 93.

How to perform semi-automatic oven cleaning (mobile shelf rack / plate rack)

1.		Select the cleaning profile and start the cleaning process.
2.		Wait for the soak cycle to finish (about 10 minutes).
3.		An audible signal is given when the soak cycle is finished. You are prompted to spray in the cleaning agent.
4.		Open the appliance door.
5.		Take out the mobile shelf rack / plate rack and the roll-in frame.

5 Cleaning procedures

6.		Hinge out the suction panel into the cooking chamber.
7.		Use the spray bottle to spray cleaning agent around the cooking chamber, the suction panel and the area behind the suction panel, and the oven drain.
8.		Secure the suction panel back in place.
9.		Fit the roll-in frame and slide back in the mobile shelf rack / plate rack.
10.		Use the spray bottle to spray the mobile shelf rack / plate rack and the roll-in frame with cleaning agent.
11.		Close the appliance door.
12.		Wait for the wash cycle to finish (about 10 minutes).
13.		An audible signal is given when the wash cycle is finished. You are prompted to rinse off the cooking chamber.
14.		Open the appliance door.
15.		Use the hand shower to rinse off thoroughly the mobile shelf rack / plate rack and the roll-in frame.
16.		Take out the mobile shelf rack / plate rack and the roll-in frame.
17.		Hinge out the suction panel into the cooking chamber.

18.		<p>Use the hand shower to rinse out thoroughly the cooking chamber, the suction panel and the area behind it, and the oven drain.</p> <p>WARNING Risk of food contamination from cleaning agent or rinse aid resulting from inadequate rinsing</p> <ul style="list-style-type: none">▪ If the appliance does not have a hand shower, use an external water spray instead of the hand shower or wipe down the cooking chamber, fittings and the area behind the suction panel thoroughly with plenty of water and a soft cloth.
19.		<p>Secure the suction panel back in place.</p>
20.		<p>Fit the roll-in frame and slide back in the mobile shelf rack / plate rack.</p>
21.		<p>Check the cleaning result. The cooking chamber should look clean and not smell of leftover food or cleaning agents.</p> <p>If the cleaning result is not good enough, either clean and rinse the cooking chamber manually or run a cleaning profile again.</p>
22.		<p>Leave the appliance door ajar to let the cooking chamber dry out.</p>

5.2.6 How to clean the cooking chamber without using cleaning agents

For your safety when cleaning

Before starting cleaning work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Safe working when cleaning' on page 94, and follow the instructions given there.

Prior knowledge required

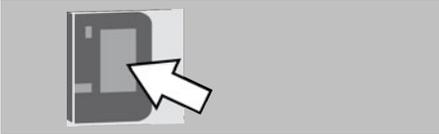
You need to know these operations:

- Opening and closing the appliance door safely 58
- Taking food in and out using the transport trolley (does not apply to ConvoSmoke) 72

Requirements

- You are sufficiently familiar with using the software to be able to select and run different cleaning profiles; please refer to the Operating instructions for the combi oven.
- No food has been left in the cooking chamber. There are no foreign objects in the cooking chamber.
- The oven drain is not blocked or clogged with any residues. The filter is fitted in place on the oven drain.
- The interior glass door of the appliance door is secured properly in place.
- The suction panel is properly locked in place.
- The appliance door is closed.
- **For appliances with mobile shelf rack / plate rack (does not apply to ConvoSmoke):** The roll-in frame is fitted in place and the mobile shelf rack / plate rack is in the cooking chamber.

How to clean the cooking chamber without using cleaning agents

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

5.2.7 How to perform oven cleaning using only rinse aid with the ConvoCare cleaning profile (only available with easyTouch)

For your safety when cleaning

Before starting cleaning work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Safe working when cleaning' on page 94, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely 58
- Taking food in and out using the transport trolley (does not apply to ConvoSmoke) 72
- Adding cleaning agent from single-measure dispensing bottles to the cooking chamber 118

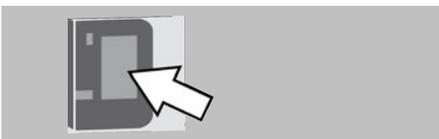
Requirements

- You are sufficiently familiar with using the software to be able to select and run different cleaning profiles; please refer to the Operating instructions for the combi oven.
- No food has been left in the cooking chamber. There are no foreign objects in the cooking chamber.
- All containers, baking trays, shelf grills and any other accessories have been removed from the cooking chamber.
- The oven drain is not blocked or clogged with any residues. The filter is fitted in place on the oven drain.
- The interior glass door of the appliance door is secured properly in place.
- The suction panel is properly locked in place.
- The appliance door is closed.
- You have provided the necessary cleaning resources for your cleaning program; see 'Preparing the cleaning agents' on page 93.
- **For appliances with mobile shelf rack / plate rack (does not apply to ConvoSmoke):** The roll-in frame is fitted in place and the empty mobile shelf rack / plate rack is in the cooking chamber, provided these parts are meant to be cleaned as well.

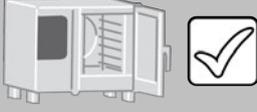
How to perform oven cleaning using only rinse aid from connected canisters

The cleaning workflow for the ConvoCare cleaning profile using connected canisters is identical to the cleaning workflow described under 'How to perform fully automatic oven cleaning using connected canisters' on page 97.

How to perform oven cleaning using only rinse aid from single-measure dispensing bottles

- | | | |
|----|---|--|
| 1. |  | Select the ConvoCare cleaning profile with single-measure dispensing and start the cleaning process. |
| 2. |  | Wait for the first wash cycle to finish (about 10 minutes). |
| 3. |  | <ul style="list-style-type: none"> ▪ An audible signal is given when the first wash cycle is finished. ▪ You are prompted to add the rinse aid. ▪ The software displays for you the number of single-measure dispensing bottles required. |

5 Cleaning procedures

4.		Open the appliance door.
5.		Add the rinse aid from the single-measure dispensing bottles to the cooking chamber. If necessary for this procedure, pull the mobile shelf rack / plate rack out of the cooking chamber and then push it back into the cooking chamber after adding the rinse aid.
6.		Close the appliance door.
7.		Wait for the last wash cycle to finish (about 10 minutes).
8.		<ul style="list-style-type: none">▪ An audible signal is given when the final wash cycle is finished.▪ Follow the prompts displayed by the software.
9.		<ul style="list-style-type: none">▪ Open the appliance door and check the cleaning result. The cooking chamber should look clean and not smell of leftover food or cleaning agents.▪ Check the cooking chamber for any foreign matter that may have entered with the rinse water. Remove any foreign matter.▪ If the cleaning result is not good enough, either clean and rinse the cooking chamber manually or run a cleaning profile again.
10.		Leave the appliance door ajar to let the cooking chamber dry out.

5.2.8 How to clean the double glass door

⚠ For your safety when cleaning

Before starting cleaning work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Safe working when cleaning' on page 94, and follow the instructions given there.

Prior knowledge required

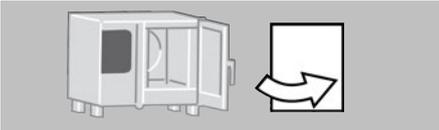
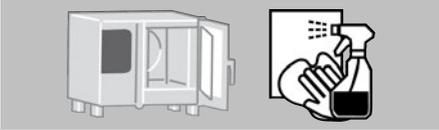
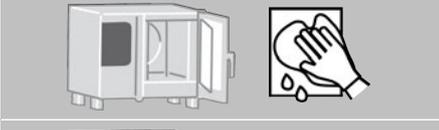
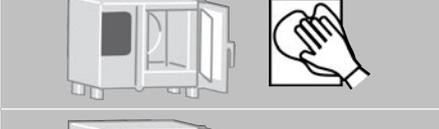
You need to know these operations:

- Opening and closing the appliance door safely 58
- Releasing and securing the interior glass door. 123

Requirements

- You have household glass cleaner available as the necessary cleaning product.
- You have several (at least three) soft clean cloths available for use.
- The appliance door has cooled to room temperature after the last operation.

How to clean the double glass door

- | | | |
|----|---|---|
| 1. |  | Open the appliance door and hinge the interior glass panel away from the double glass door. |
| 2. |  | Use a soft clean cloth and the cleaning product to clean each side of both the interior and exterior glass panels of the double glass door.
Take care not to scratch the glass as you clean. |
| 3. |  | Use a soft clean cloth and clean water to wipe off each side of both the interior and exterior glass panels of the double glass door. |
| 4. |  | Use a soft clean cloth to dry off each side of both the interior and exterior glass panels of the double glass door. |
| 5. |  | Hinge the interior glass panel of the appliance door back and secure in place. |

5.2.9 How to clean the cooking chamber behind the suction panel

⚠ For your safety when cleaning

Before starting cleaning work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Safe working when cleaning' on page 94, and follow the instructions given there.

Prior knowledge required

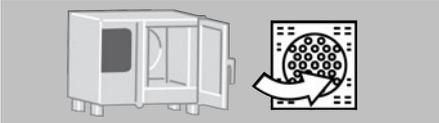
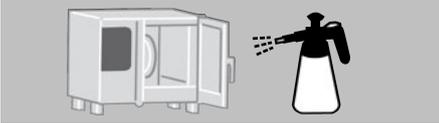
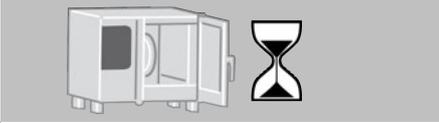
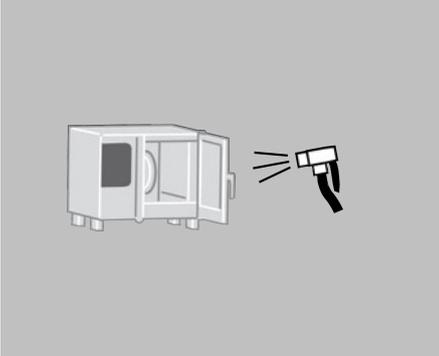
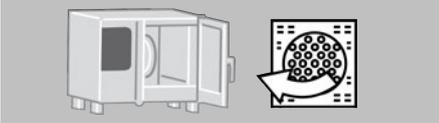
You need to know these operations:

- Opening and closing the appliance door safely 58
- Inserting and removing racks 81
- Taking food in and out using the transport trolley (does not apply to ConvoSmoke) 72
- Releasing and securing the suction panel 120

Requirements

- You have the required cleaning agent available for use: spray bottle containing ConvoClean new or ConvoClean forte; see 'Preparing the cleaning agents' on page 93
- The oven drain is not blocked or clogged with any residues.
- **For appliances with a rack:** the left-hand rack has been removed.
- **For appliances with mobile shelf rack / plate rack (does not apply to ConvoSmoke):** The mobile shelf rack / plate rack and the roll-in frame have been removed from the cooking chamber.

How to clean the cooking chamber behind the suction panel

- | | | |
|----|---|---|
| 1. |  | Hinge out the suction panel into the cooking chamber. |
| 2. |  | Use the spray bottle to spray the cleaning agent onto all sides of the suction panel and onto the area behind the suction panel. |
| 3. |  | Leave the cleaning agent to work for 10 to 20 minutes. |
| 4. |  | Use the hand shower to rinse off thoroughly the suction panel from all sides, the area behind the suction panel, and the entire cooking chamber.
For heavy soiling, you can repeat the cleaning process. |
| 5. |  | Secure the suction panel back in place. |
| 6. |  | Leave the appliance door ajar to let the cooking chamber dry out. |

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

⚠ For your safety when cleaning

Before starting cleaning work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Safe working when cleaning' on page 94, and follow the instructions given there.

Prior knowledge required

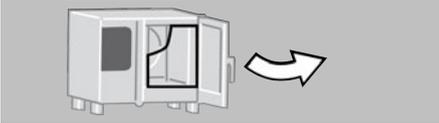
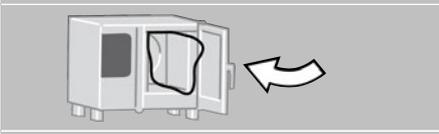
You need to know these operations:

- Opening and closing the appliance door safely 58
- Removing and fitting the hygienic plug-in gasket 122

Requirements

- You have household detergent available as the necessary cleaning product.
- You have several (at least three) soft clean cloths available for use.

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

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

5.3 Specific Cleaning Instructions

5.3.1 Working safely with the appliance

Your safety and the safety of your staff

Before your personnel start working with the combi oven for the first time, familiarize yourself with the information contained in the chapter 'For your safety' on page 20 and make relevant safety arrangements.

Instruct your personnel to learn the safe-working rules given in this section before starting work, and to follow them strictly.

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

Personal protective equipment for your personnel

Instruct your personnel to wear the correct personal protective equipment specified in the section 'Personal protective equipment' on page 40 of the 'For your safety' chapter for the relevant tasks.

Hot surfaces

WARNING

Risk of burns from high temperatures on interior and exterior parts of the appliance

You may get burnt if you touch any of the interior parts of the cooking chamber, the inside of the appliance door or any parts that are or were inside the oven during cooking mode. In addition, touching the air vent can result in burns.

- ▷ Wait until the cooking chamber has cooled to below 60 °C before starting cleaning tasks.
- ▷ Wear personal protective equipment.

Contact with cleaning agents

WARNING

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

Direct contact with the ConvoClean new (S) cleaning agent or ConvoCare (S) rinse aid will irritate the skin, eyes and respiratory system. Direct contact with the ConvoClean forte (S) cleaning agent will result in chemical burns to the skin, eyes and respiratory organs.

- ▷ Do not inhale the vapours or spray mist from the cleaning agent and rinse aid.
- ▷ Do not let the cleaning agent or rinse aid come into contact with skin, eyes or mucous membranes.
- ▷ Do not spray cleaning agent or rinse aid into a cooking chamber that is at a temperature of higher than 60° C, because this will increase the caustic and irritating vapours given off by the cleaning fluid.
- ▷ Do not open the appliance door during fully automatic oven cleaning using connected canisters.
- ▷ During fully automatic oven cleaning using single-measure dispensing, only open the appliance door after being prompted by the software
- ▷ Wear personal protective equipment.

Escaping gas

▲ DANGER

Risk of explosion from escaping gas

Escaping gas can ignite and cause an explosion.

- ▷ For appliances on a wheeled platform and with a flexible connection pipe, you can move the appliance forward within its range of movement when cleaning the case or the floor. The range of movement is set by the retaining device used to secure the appliance in place (typically 0.5 m).
- ▷ Never strain the connecting cables or pipes.

5.3.2 Replacing the rinse aid canister

⚠ For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Working safely with the appliance' on page 112, and follow the instructions given there.

Materials required

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

Mix up the ConvoCare rinse aid in the canister

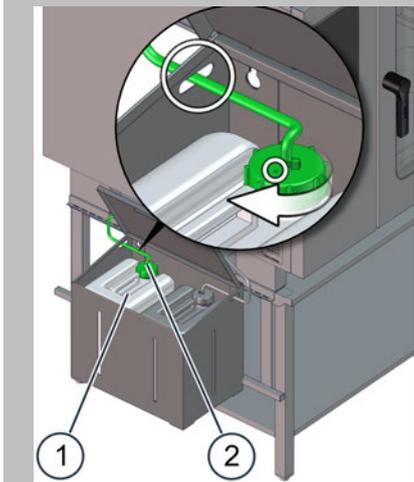
To avoid excessive foaming, follow the procedure below when mixing the ConvoCare K concentrate with soft water to produce the rinse aid:

1.		Open the empty canister (1).
2.		Fill the canister with soft water (2) until it reaches just below the 10 litre mark (4).
3.		Then pour 0.33 l of the ConvoCare K concentrate (3) carefully into the canister (1).
4.		Check the fluid level in the canister: <ul style="list-style-type: none"> ▪ If the level is below the 10 litre mark (4), carefully add the extra amount of soft water (2) required. ▪ If the level is above the 10 litre mark (4), the rinse aid is a little less concentrated than specified. You can still use the rinse aid at the lower concentration.
5.		Replace the cap on the canister and tip it up to mix the liquids together thoroughly.

Replacing the rinse aid canister

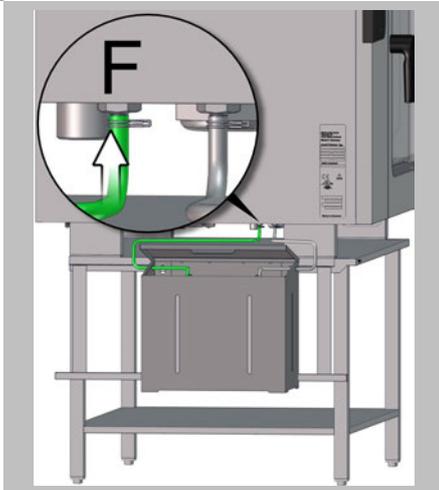
1.		Remove the cap from the ConvoCare rinse aid mixing canister.
2.		<ul style="list-style-type: none"> ▪ Locate the canister that is connected by the (green) tube to the rinse aid connector (F) underneath the appliance on the left-hand side. ▪ Unscrew the (green) supply tube (2) plus suction nozzle from the located canister. ▪ Remove the empty rinse aid canister.

3.



- Place ready the new canister (1) filled with rinse aid.
- Feed the (green) supply tube plus suction nozzle (2) into the full canister (1) and screw it on.
- Make sure that there are no kinks in the tube and that the vent hole on the canister cap is unobstructed.

4.



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

5.3.3 Replacing the cleaning agent canister

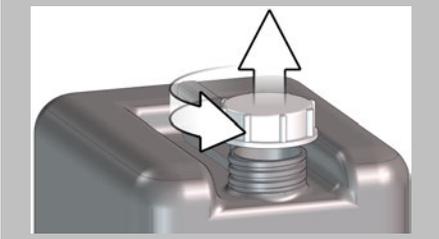
⚠ For your safety when using the appliance

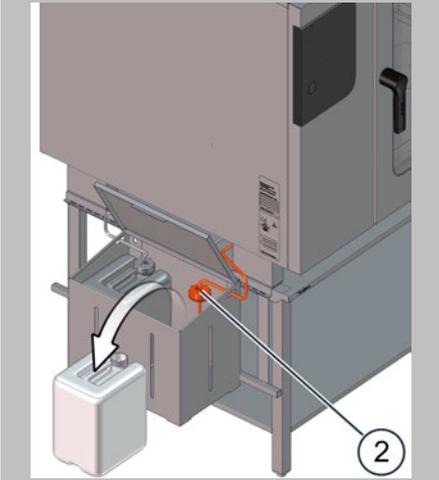
Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Working safely with the appliance' on page 112, and follow the instructions given there.

Materials required

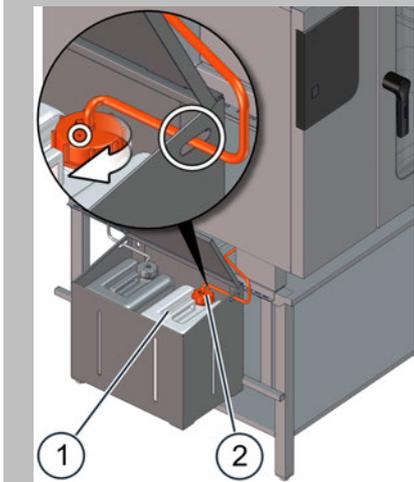
- ConvoClean new or ConvoClean forte replacement canister

Replacing the cleaning agent canister

- 

Remove the seal on the replacement canister for the ConvoClean new or ConvoClean forte cleaning agent.
- 
 - Locate the canister that is connected by the (red) tube to the cleaning agent connector (G) underneath the appliance on the left-hand side.
 - Unscrew the (red) supply tube (2) plus suction nozzle from the located canister.
 - Remove the empty cleaning agent canister.

3.



- Place ready the new canister (1) filled with cleaning agent.
- Feed the (red) supply tube plus suction nozzle (2) into the full canister (1) and screw it on.
- Make sure that there are no kinks in the tube and that the vent hole on the canister cap is unobstructed.

4.



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

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

For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Working safely with the appliance' on page 112, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

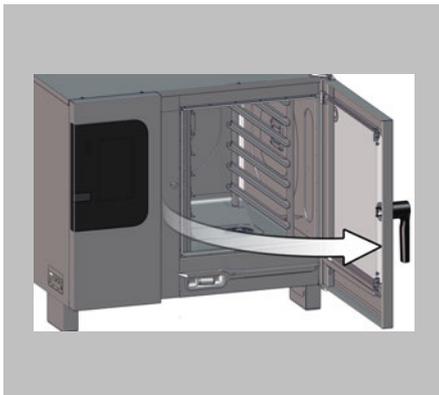
- Opening and closing the appliance door safely 58
- Preparing the cleaning agents 93

Requirements

- You have started a cleaning profile for fully automatic oven cleaning using single-measure dispensing. The software is prompting you to add either cleaning agent or rinse aid from the single-measure dispensing bottles to the cooking chamber.
- You have provided the necessary single-measure dispensing bottles containing cleaning agent and rinse aid for your cleaning program; see 'Preparing the cleaning fluids' on page 93.

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

1.

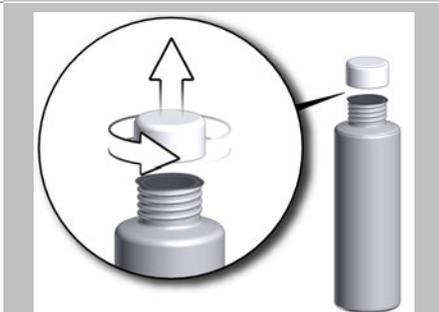


- Do not open the appliance door until the software prompts you to do so during the fully automatic oven cleaning process.
- Follow the guidance displayed by the software.
- Depending on where you are in the cleaning process, pick up a single-measure dispensing bottle containing either cleaning agent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

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

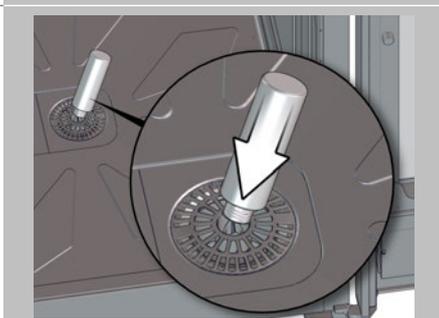
- Take care not to come into contact with cleaning agent or rinse aid when adding the contents of the single-measure dispensing bottles to the cooking chamber.
- Wear personal protective equipment.

2.



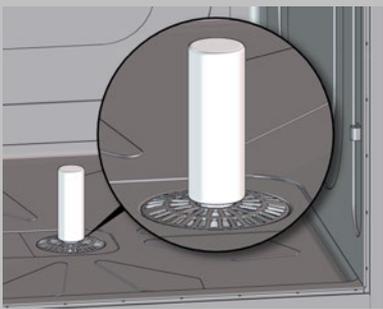
- Unscrew the cap from the single-measure dispensing bottle.
- Take care not to damage the foil seal on the bottle.

3.



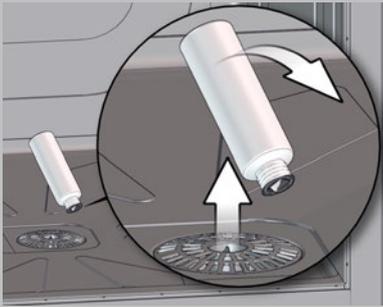
Press the bottle approximately vertically onto the spike in the centre of the oven drain in order to pierce the foil.

4.



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

5.

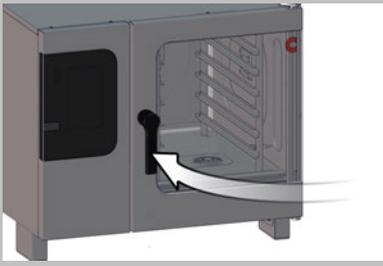


- Then pull the bottle carefully off the spike.
- Remove the bottle from the cooking chamber.
- Repeat steps 2 to 5 if the software prompts you to add more than one single-measure dispensing bottle of cleaning agent or rinse aid.

WARNING Risk of food contamination from cleaning agent or rinse aid

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

6.



Close the appliance door.

5.3.5 Releasing and securing the suction panel

⚠ For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Working safely with the appliance' on page 112, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely 58
- Inserting and removing racks 81
- Taking food in and out using the transport trolley (does not apply to ConvoSmoke) 72

Materials required

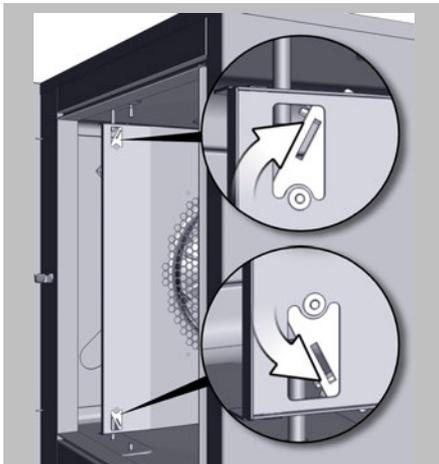
Suitable tool for undoing the fasteners e.g. flat-blade screwdriver

Requirements

- The cooking chamber has cooled down to a temperature of $< 60\text{ }^{\circ}\text{C}$ after its last use.
- **For appliances with a rack:** the left-hand rack has been removed.
- **For appliances with mobile shelf rack / plate rack (does not apply to ConvoSmoke):** The mobile shelf rack / plate rack and the roll-in frame have been removed from the cooking chamber.

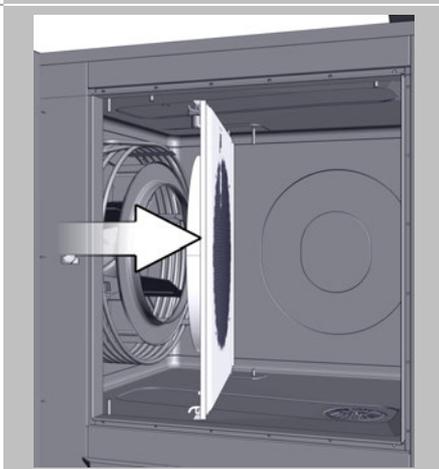
Releasing and hinging out the suction panel

1.



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

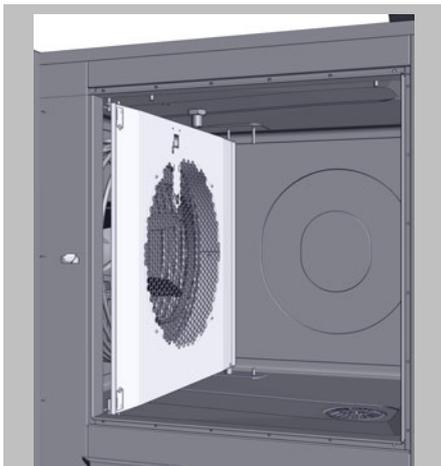
2.



Hinge out the suction panel into the cooking chamber.

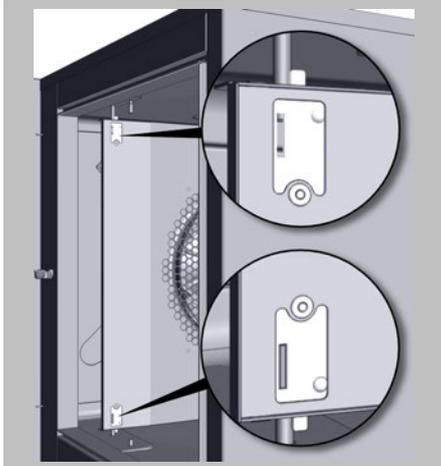
Securing the suction panel

1.



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

2.



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

5.3.6 Removing and fitting the hygienic plug-in gasket

⚠ For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Working safely with the appliance' on page 112, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

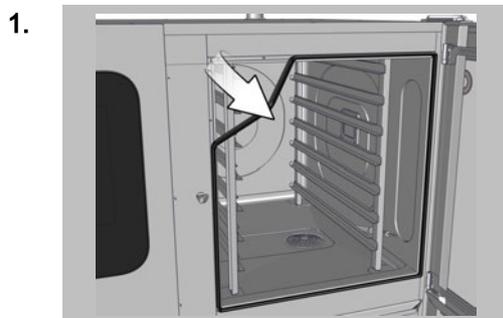
- Opening and closing the appliance door safely

58

Requirements

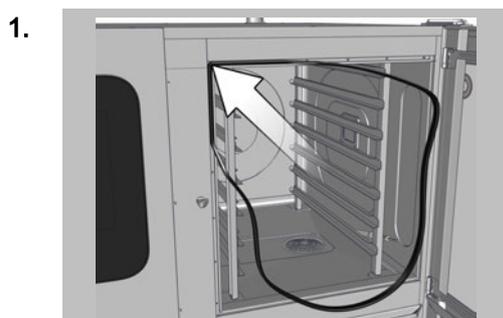
- The combi oven has cooled down to < 60 °C after its last use.
- The appliance door is open.

Removing the hygienic plug-in gasket

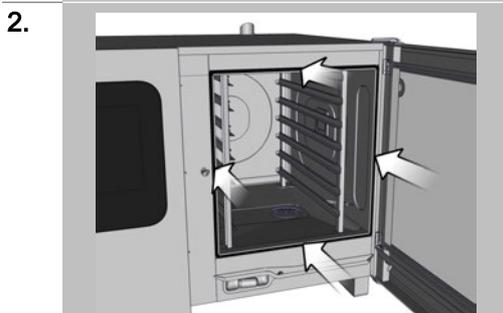


Pull off the hygienic plug-in gasket from around the mouth of the appliance door. starting from the corners.

Fitting the hygienic plug-in gasket



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



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

5.3.7 Releasing and securing the interior glass door.

⚠ For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Working safely with the appliance' on page 112, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

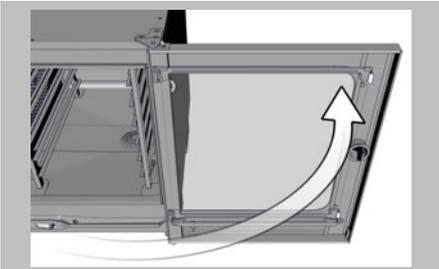
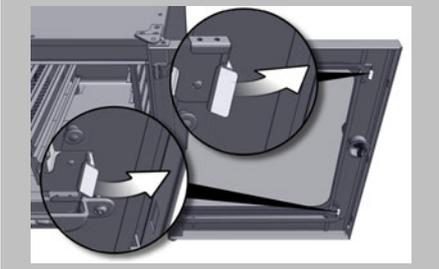
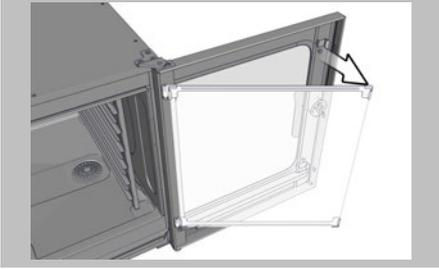
- Opening and closing the appliance door safely

58

Requirements

The cooking chamber has cooled down to a temperature of $< 60\text{ }^{\circ}\text{C}$ after its last use.

Releasing and hinging away the interior glass door

-  1. Open the appliance door.
-  2. Push back the top and bottom spring clips.
-  3. Hinge the interior glass panel away.

Securing the interior glass door

-  1. To secure the interior glass door, follow the steps in the reverse order that you performed to release it.
-  2. Check that the spring clips are securing the interior glass again correctly at top and bottom. The appliance door cannot close until this is the case.

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

▲ For your safety when using the appliance

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Working safely with the appliance' on page 112, and follow the instructions given there.

Dealing with extracted grease/used grease

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

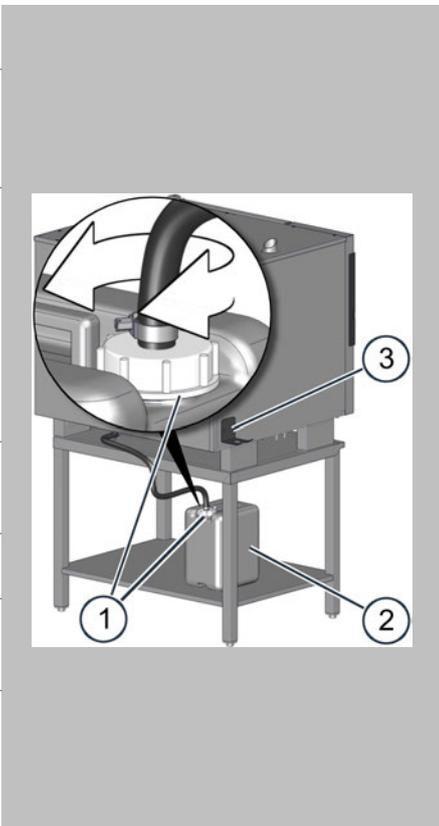
Materials required

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

Properties of the grease collecting canister

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

Emptying and cleaning the grease collecting canister

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

6 Servicing procedures

Purpose of this chapter

This chapter shows you what servicing tasks need to be carried out on the combi oven at what intervals. It explains how to handle the combi oven for servicing and the correct procedure to follow during servicing. It also summarizes possible faults with the appliance and errors that may arise during operation.

6.1 Basic principles for servicing

6.1.1 Warranty information and contacting customer service

Warranty information

Warranty claims involving your combi oven will only be honoured if the unit has been installed by a qualified Service Engineer from an authorized service company in accordance with the instructions in the installation manual. The manufacturer must be in receipt of a fully completed checklist from the Installation manual before a warranty claim can be dealt with.

The warranty does not cover damage resulting from improper setup, installation, use, cleaning, use of cleaning agents, servicing, repair or descaling.

To extend the spare parts warranty to 2 years, you need to register the appliance on the manufacturer's homepage (www.convotherm.de) after installing the appliance.

Required information

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

- Part number of your appliance (see 'Identifying your combi oven' on page 8)
- Serial number of your appliance (see 'Identifying your combi oven' on page 8)

Contact data

Convotherm Elektrogeräte GmbH

Welbilt
Talstraße 35
82436 Eglfing
Germany

Reception

Phone (head office) (+49) (0) 8847 67 - 0

Fax (+49) (0) 8847 414

e-mail info@convotherm.de

Internet www.convotherm.com
www.welbilt.com

Application support

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

e-mail convotherm.chefshotline@welbilt.com

Sales

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

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

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

6 Servicing procedures

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
Service documents download centre (spare-parts lists, circuit diagrams, Service manuals)	www.convotherm.com

6.1.2 Servicing schedule

Rules for servicing the appliance

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

Servicing tasks that the user can perform

What must be serviced?	When?	Parts required
Replacing the hygienic plug-in gasket	If the hygienic plug-in gasket is cracked or greasy	As listed in the spare parts list: 1 hygienic plug-in gasket
Replacing the halogen lamp for the oven light	If the halogen lamp does not come on in any operating mode	As listed in the spare parts list: 1 halogen lamp 12V
Correct operation of core temperature probe and sous-vide sensor	Perform a weekly test in boiling water, checking the reading on the temperature display	-

Servicing tasks that Customer services must perform

What must be serviced?	How often / When?
General servicing	Annually
Water treatment must be adjusted correctly	If there is a white deposit in the cooking chamber
Boiler descaling	When prompted

6.2 Troubleshooting

6.2.1 Error codes

Errors and required responses

The following table lists the errors that you may be able to resolve yourself. If the combi oven continues to display the error after you have tried to resolve it, please contact customer service. Always contact customer service for help if any error messages appear that are not listed here.

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

6.2.2 Emergency mode

Operating the combi oven in emergency mode

Your combi oven has an emergency mode that lets you continue to use it when it has a fault that cannot be resolved quickly.

This gives you continued but limited use of the appliance even though it has a fault.

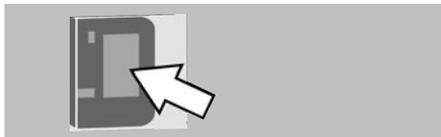
Always notify your customer service office however.

Requirements

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

Operating the appliance in emergency mode

1.



Confirm the displayed error and start a cooking profile or a cleaning profile that is based on an available operating mode.

Limitations

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

Functions available in emergency mode

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

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

Error no.	E B	E S	G B	G S	Functions available in emergency mode	Limitations / Action
E05.2.x	#	#	x	#	<ul style="list-style-type: none"> ▪ Convection ▪ Delta-T cooking Convection ▪ Cook&Hold Convection ▪ Smoker ▪ Crisp&Tasty ▪ ecoCooking Convection 	<ul style="list-style-type: none"> ▪ No preheating of boiler ▪ Cleaning not possible
E10	x	x	x	x	All functions	-
E21.1	x	-	x	-	<ul style="list-style-type: none"> ▪ Steam at exactly 100 °C ▪ Smoker 	<ul style="list-style-type: none"> ▪ Longer cooking time ▪ Uneven cooking results possible ▪ Heating element only available for boiler not cooking chamber ▪ Cleaning not possible
E21.3	x	x	x	x	<ul style="list-style-type: none"> ▪ Steam at exactly 100 °C ▪ Smoker 	Cleaning not possible
E22.1.x E22.2.x E22.3.x E22.4.x	x	x	x	x	<ul style="list-style-type: none"> ▪ All functions, EXCEPT: <ul style="list-style-type: none"> ▪ Delta-T cooking Steam ▪ Delta-T cooking Combi-steam ▪ Delta-T cooking Convection 	No functions that use the core temperature probe or sous-vide sensor when fewer than two measuring points available
E22.5.x	x	x	x	x	<ul style="list-style-type: none"> ▪ All functions, EXCEPT: <ul style="list-style-type: none"> ▪ Delta-T cooking Steam ▪ Delta-T cooking Combi-steam ▪ Delta-T cooking Convection 	No functions that use the core temperature probe or sous-vide sensor
E23.1 E23.3	x	#	x	#	<ul style="list-style-type: none"> ▪ Convection ▪ Delta-T cooking Convection ▪ Cook&Hold Convection ▪ Smoker ▪ Crisp&Tasty ▪ ecoCooking Convection 	<ul style="list-style-type: none"> ▪ No preheating of boiler ▪ Cleaning not possible
E24.1 E24.3	x	x	x	x	<ul style="list-style-type: none"> ▪ Convection ▪ Delta-T cooking Convection ▪ Cook&Hold Convection ▪ Smoker ▪ Crisp&Tasty ▪ ecoCooking Convection 	Cleaning not possible
E25.1 E25.3	x	x	x	x	<ul style="list-style-type: none"> ▪ Convection at up to 140 °C ▪ Delta-T cooking Convection at up to 140 °C ▪ Cook&Hold Convection at up to 140 °C ▪ Smoker ▪ ecoCooking Convection at up to 140 °C 	<ul style="list-style-type: none"> ▪ Increased water consumption through constant cooling of the collector box ▪ Cleaning not possible
E26.1 E26.3	x	#	x	#	<ul style="list-style-type: none"> ▪ Convection ▪ Delta-T cooking Convection ▪ Cook&Hold Convection ▪ Smoker ▪ Crisp&Tasty ▪ ecoCooking Convection 	<ul style="list-style-type: none"> ▪ No preheating of boiler ▪ Cleaning not possible
E27.1 E27.3 E27.4	x	x	x	x	All functions	-
E28.1.x	x	-	#	#	<ul style="list-style-type: none"> ▪ Steam below 100 °C ▪ Delta-T cooking Steam below 100 °C ▪ Cook&Hold Steam below 100 °C ▪ Manual steaming 	Cleaning not possible

Error no.	E B	E S	G B	G S	Functions available in emergency mode	Limitations / Action
E28.2.1 E28.2.3	x	#	#	#	<ul style="list-style-type: none"> ▪ Convection ▪ Delta-T cooking Convection ▪ Cook&Hold Convection ▪ Smoker ▪ Crisp&Tasty ▪ ecoCooking Convection 	Cleaning not possible
E30.1 E30.3	x	x	x	x	<ul style="list-style-type: none"> ▪ All functions, EXCEPT: ▪ Fully automatic oven cleaning 	Only affects the cleaning process
E33.0	x	#	x	#	<ul style="list-style-type: none"> ▪ Convection ▪ Cook&Hold Convection ▪ Smoker ▪ Crisp&Tasty ▪ ecoCooking Convection 	<ul style="list-style-type: none"> ▪ No preheating of boiler ▪ Cleaning not possible
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"> ▪ Boiler not rinsed ▪ Affects the cleaning process
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 the cleaning process and Crisp&Tasty
E58.0	x	x	x	x	All functions	Error only affects fully automatic oven cleaning using connected canisters
E59.0	x	x	x	x	All functions	Error only affects fully automatic oven cleaning using connected canisters
E61.0	x	x	x	x	<ul style="list-style-type: none"> ▪ All functions, EXCEPT: ▪ Fully automatic oven cleaning ▪ Semi-automatic oven cleaning 	Only affects the cleaning process
E62.0	x	x	x	x	<ul style="list-style-type: none"> ▪ All functions, EXCEPT: ▪ Fully automatic oven cleaning ▪ Semi-automatic oven cleaning 	Only affects the cleaning process
E63.0	#	x	#	x	<ul style="list-style-type: none"> ▪ Convection ▪ Delta-T cooking Convection ▪ Cook&Hold Convection ▪ Smoker ▪ Crisp&Tasty ▪ ecoCooking Convection 	<ul style="list-style-type: none"> ▪ No preheating of boiler ▪ Cleaning not possible
E72.x	x	x	x	x	All functions	-
E73.1	x	x	x	x	All functions	-
E91.x	x	x	x	x	All functions	-
E92.x	x	x	x	x	All functions	-
E200.x	x	x	x	x	All functions	-

x Emergency mode available

- Emergency mode unavailable

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

6.2.3 Problems during use

Problems with the food being cooked

Problem	Possible cause	Required response
Uneven browning	Suction panel not closed correctly	'Releasing and securing the suction panel' on page 120
	Cooking chamber not preheated	Preheat the cooking chamber
	Oven temperature too high	Select a lower oven temperature and extend the cooking time
	Heater has failed completely or part of heater is faulty	Contacting customer service

Problems with the appliance

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

Problems with cleaning

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

6.3 Servicing tasks

6.3.1 Safe working when servicing the appliance

Your safety and the safety of your staff

Before your personnel start working with the combi oven for the first time, familiarize yourself with the information contained in the chapter 'For your safety' on page 20 and make relevant safety arrangements.

Instruct your personnel to learn the safe-working rules given in this section before starting work, and to follow them strictly.

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

Personal protective equipment for your personnel

Instruct your personnel to wear the correct personal protective equipment specified in the section 'Personal protective equipment' on page 40 of the 'For your safety' chapter for the relevant tasks.

Basic rules for safe operation

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

- The appliance and fittings or accessories being used show no signs of damage.
- The installed electrical power cables, water supply pipes and pipes for wastewater and cleaning products show no signs of damage, are fixed securely, are not leaking from any point and appear safe and in working order on visual inspection.
- The 'Requirements relating to the operating condition of the combi oven' on page 21 are met.
- The 'Requirements relating to the operating environment of the combi oven' on page 21 are met.
- All warning signs are in their designated position.

On gas appliances only:

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

Rules for replacing appliance parts

Always use only original spare parts from the manufacturer when replacing appliance parts to guarantee continued appliance reliability.

Live parts



Risk of electric shock from live parts

Touching live parts under the cover and behind the operating panel can result in electric shock.

- ▷ Make sure that the cover and operating panel are fitted.
- ▷ Make sure that any servicing work carried out under the covers, behind the operating panel or on the power cord is performed solely by a qualified electrician from an authorized service company.

Hot surfaces

▲WARNING

Risk of burns from high temperatures on interior and exterior parts of the appliance

You may get burnt if you touch any of the interior parts of the cooking chamber, the inside of the appliance door or any parts that are or were inside the oven during cooking mode. In addition, touching the air vent and exhaust outlet can result in burns.

- ▷ Wait until the cooking chamber has cooled to below 60 °C before starting servicing tasks.
- ▷ Wear personal protective equipment.

Sharp-edged sheet-metal parts

▲WARNING

Risk of cuts from sharp-edged sheet-metal parts

Working with or behind sharp-edged sheet-metal parts may result in cuts to hands.

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

6.3.2 Replacing the hygienic plug-in gasket

⚠ For your safety when performing servicing work

Before starting servicing work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Safe working when servicing the appliance' on page 134, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely 58
- Removing and fitting the hygienic plug-in gasket 122

Spare parts contents

Spare part required as listed in the spare parts list:

- 1 hygienic plug-in gasket

Requirements

Check that the following requirements have been met:

- The combi oven has cooled down to $< 60\text{ °C}$ after its last use.
- The appliance door is open.
- The newly supplied gasket has been checked for damage and is intact.

Replacing the hygienic plug-in gasket

To remove the old hygienic plug-in gasket and to fit the new hygienic plug-in gasket, follow the instructions given in 'Removing and fitting the hygienic plug-in gasket' on page 122.

6.3.3 Replacing the halogen lamp for the oven light

⚠ For your safety when performing servicing work

Before starting servicing work, it is essential that you familiarize yourself with the rules and hazard warnings specified in 'Safe working when servicing the appliance' on page 134, and follow the instructions given there.

Prior knowledge required

You need to know these operations:

- Opening and closing the appliance door safely 58
- Inserting and removing racks 81
- Taking food in and out using the transport trolley (does not apply to ConvoSmoke) 72

Spare parts contents

Spare part required as listed in the spare parts list:

- 1 halogen lamp 12V

Materials required

You will need the following materials:

- Socket wrench, size 8

Handling the halogen lamp

Always wear clean gloves or use a cloth to handle the working halogen lamp. Never touch the glass bulb of new or reusable halogen lamps with bare fingers.

If it is not possible to remove the halogen lamp intact e.g. the contact pins are left behind, contact a service engineer immediately.

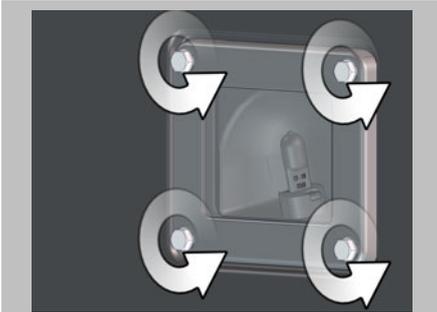
Requirements

Check that the following requirements have been met:

- The combi oven has been disconnected from the power supply and protective measures taken to ensure the power cannot be switched on again.
- The cooking chamber has cooled down to a temperature of < 60 °C after its last use.
- **For appliances with a rack:** the right-hand rack has been hinged into the cooking chamber.
- **For appliances with mobile shelf rack / plate rack (does not apply to ConvoSmoke):** The mobile shelf rack / plate rack and the roll-in frame have been removed from the cooking chamber.
- The halogen lamp has cooled down.
- The new halogen lamp has been checked for damage and is intact.

Removing the halogen lamp

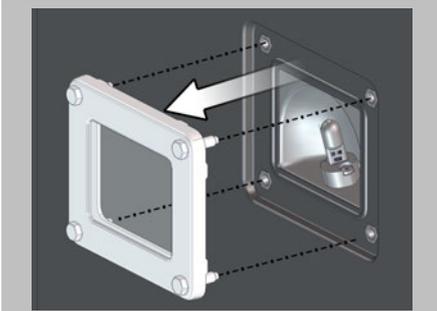
1.



Use the socket wrench to remove the four hex bolts on the oven light.

The special construction means that the assembly of screws, trim, glass panel and gasket including mount remains in one piece when the screws are undone.

2.



Take the complete assembly off the cooking-chamber wall .

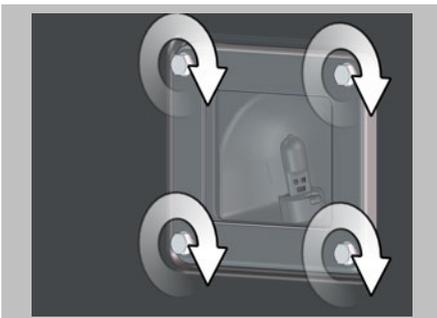
3.



Reach through the hole in the cooking-chamber wall into the reflector housing and pull the halogen lamp out upwards in a straight line.

Fitting the halogen lamp

1.



- To fit the halogen lamp, follow the steps in the reverse order that you performed when removing it. Do not overtighten the screws when refitting, because this may break the moisture-tight seal for the reflector housing. (Overtightening the screws may crack the glass.)
- When you have finished the job, remove all objects from the cooking chamber and wipe down or rinse out the cooking chamber.

Combi oven Convotherm 4 table-top units

Serial no.

Item no.

Order no.

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



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