



E 5110RS / 116526W

E 7110RS / 116528W

E10110RS / 116531W

ENGLISH
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Read this instruction manual before using and keep them available at all times!

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

Please keep these instructions and give them to future owners of the device.

1. Safety

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

All persons using the device must follow the recommendations and instructions in this instruction manual.

1.1 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



WARNING!

This symbol highlights hazards which could lead to injury.



WARNING!

This symbol highlights dangerous situations which could lead to injury or death.



HOT SURFACE!

This symbol is a warning that the device surface is hot when in use. Ignoring this warning may result in burns!



Hot liquid in the tank! Risk of burns!

When containers hold liquid or products that turn liquid during cooking, do not higher shelves to place the containers so that the operator can always look into the container inside.



CAUTION!

This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.



NOTE!

This symbol highlights recommendations and information aimed for effective and trouble-free device operation.

1.2 Important safety instructions

- The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Take care of children to keep them playing with or starting the device.
- **Never** leave the device unattended when in use.
- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. **Suffocation hazard!**

- Only use the device indoors.
- The device is not adapted for use with an external timer or remote control.
- The device must be operated only in perfect and safe condition. In case of malfunction immediately disconnect the device from the power supply and contact the service company.
- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.



DANGER! Electric shock hazard!

To avoid the hazard results please follow the safety instructions below.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled. Never place the device or other objects on the power cable.

- Do not cover the cable. Keep away the cable from operating range and do not dunk it into water.
- Inspect the power cable regularly for damage. Never use the device if the cable is damaged. If the power cable is damaged, have an authorised service center or qualified electrician replace it.
- Never open the housing of the device. If the electrical connections are damaged or electrical or mechanical design is changed, **there is a risk of electrical shock**.
- **Never** use abrasive agents and make sure no water gets into the device.
- Never handle the device with wet hands or while standing on the wet floor.
- Disconnect the device from the power supply:
 - when the device is not used,
 - in the case of interruptions during the operation of the device,
 - before cleaning the device.



HOT SURFACE! Danger of burns and injury!

To avoid the hazard results please follow the safety instructions below.

- During operation, the surface of the device becomes very hot! Do not touch the hot surface of the device with bare hands! Hold the device during operation only at the handles and control elements envisaged for this.
- Even after switching off the surface of the device and the cooking space as well as food in the containers remain hot for quite some time. In order to take out the food from the cooking space, always apply thermal gloves.

- In the course of opening the combi steamer door the hot steam can may escape, so be particularly careful.
- Let the device cool down sufficiently before cleaning it.



Hot liquid in the tank! Risk of burns!

To avoid the hazard results please follow the safety instructions below.

- During preparation of food or liquids in the containers pay attention to the possible spillage, either during cooking or during removing the container from the chamber.
- When the combi steamer is placed on another combi steamer or appropriate base **it is not recommended** to use the higher guides, preventing looking into the container.

Due to safety reasons after positioning the device place the



sticker “**Hot liquid in the tank!**” included in the delivery on the device **1.6 m** above the floor.



WARNING! Fire or explosion hazard!

To avoid the hazard results please follow the safety instructions below.

- Make sure before using the device that there are no objects, such as plastic bags, instruction manual and accessories, located in the cooking space. **Never** place during operation any kitchen utensils, towels, paper and similar into the cooking space and on the device.
- Make sure that the steam outlet is not blocked or plugged.

- **Never** operate the device in the vicinity of flammable, easily ignited (e.g. gasoline, spirit, alcohol, etc.). Due to the heat they evaporate and in case of contact with ignition sources it can come to explosionen, which lead to serious personal injury and property damage.
- Clean the cooking space regularly and keep it always clean: fats and baking residues which are not removed, can ignite.
- Should a fire occur, disconnect the device from the power supply initiate appropriate fire fighting measures.
Attention: Do not pour water onto the device still being under voltage: **danger of electric shock!**

1.3 Proper use



CAUTION!

This device has been designed and built for commercial use and can be operated in kitchens by the qualified personnel only!

The operational safety of the device is assured only in case of proper use, according to the operation manual.

All technical activities like installation and maintenance must be performed by the qualified service personnel only.

The combi steamer is intended only for preparation of appropriate food products.



CAUTION!

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.

Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.

The operator is liable for all damages resulting from inappropriate use.

2. General information

2.1 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.



CAUTION!

Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!

Manufacturer **is not liable** for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

2.2 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



NOTE!

The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.

2.3 Declaration of conformity



The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity. If required we will be glad to send you the according declaration of conformity.

3. Transport, packaging and storage

3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

3.3 Storage

Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- do not store outdoors,
- keep it dry and dust-free,
- do not expose it to aggressive media,
- do not expose it to direct sunlight,
- avoid mechanical shocks and vibration,
- in case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly, if required refresh or renew.

4. Technical data

4.1 Properties of combi steamers

- Accessories: Nickel-chrome steel
- Electronic control including 99 programs and possibility of programming up to 9 different cooking phases
- Capacity up to 5 x 1/1 GN, 7 x 1/1 GN, 10 x x 1/1 GN or with baking trays 600 x 400 mm with appropriate guides for using those trays
- **Functions:** thermaflow, sterwing, steam cooking, Delta-T cooking (temperature sensor available optionally) automatic 3-level cleaning system with drying program
- Reversible motor operation (clockwise/counterclockwise) to optimize the cooking climate
- 3 levels of fan speed control
- Steam generation with use of direct injection
- Adjustable steam outlet
- Steamer chamber illumination
- Useful transverse GN guide
- LED temperature, time, steam cooking, and internal temperature display
- Possibility of using the internal temperature sensor (**116009**).
- Possibility of placing the hand shower (**116005**).
- Double door glazing, easy opening of internal door for cleaning
- Removable rails for shelves

Protective devices

The device is equipped with the following protective systems:

Protective thermostat in the chamber: when the temperature in the steamer chamber reaches 350 °C the thermostat opens the supply circuit of the device heaters.



CAUTION!

Resetting of that protection element must be realized by the qualified personnel as inspections of other elements are required as well.

The **door switch** interrupts the device operation after opening the door: either the heating system and the fan are turned off.

4.2 Technical specification

| | |
|----------------------------------|---|
| Name | Combi steamer |
| Model: | E 5110RS |
| Code-no.: | 116526W |
| Capacity: | up to 5 x 1/1 GN or baking tray 5 x 600 x 400 mm |
| Distance between guides: | 74 mm |
| Amount of cooked food per guide: | max. 10 kg |
| Total amount of cooked food: | max. 25 kg |
| Temperature range: | 50 °C – 280 °C |
| Power supply: | 6,3 kW / 400 V 3 NAC / 50 Hz |
| Water connection: | 3/4" |
| Water pressure: | max. 3 bar |
| Dimensions: | W 890 x D 815 x H 635 mm |
| Weight: | 90,2 kg |
| Includes: | 1 grate 1/1 GN 1 tray 1/1 GN 1 water supply hose 1 PVC drainpipe 1 supply hose for cleaning agent |

We reserve the right to make technical changes!

| | |
|----------------------------------|---|
| Name | Combi steamer |
| Model: | E 7110RS |
| Code-no.: | 116528W |
| Capacity: | up to 7 x 1/1 GN or baking tray 7 x 600 x 400 mm |
| Distance between guides: | 74 mm |
| Amount of cooked food per guide: | max. 10 kg |
| Total amount of cooked food: | max. 35 kg |
| Temperature range: | 50 °C – 280 °C |
| Power supply: | 9,6 kW / 400 V 3 NAC / 50 Hz |
| Water connection: | 3/4" |
| Water pressure: | max. 3 bar |
| Dimensions: | W 890 x D 815 x H 815 mm |
| Weight: | 110,8 kg |
| Includes: | 1 grate 1/1 GN 1 tray 1/1 GN 1 water supply hose 1 PVC drainpipe 1 supply hose for cleaning agent |

We reserve the right to make technical changes!

| | |
|----------------------------------|---|
| Name | Combi steamer |
| Model: | E 10110RS |
| Code-no.: | 116531W |
| Capacity: | up to 10 x 1/1 GN or baking tray 10 x 600 x 400 mm |
| Distance between guides: | 74 mm |
| Amount of cooked food per guide: | max. 10 kg |
| Total amount of cooked food: | max. 45 kg |
| Temperature range: | 50 °C – 280 °C |
| Power supply: | 12,6 kW / 400 V 3 NAC / 50 Hz |
| Water connection: | 3/4" |
| Water pressure: | max. 3 bar |
| Dimensions: | W 890 x D 815 x H 1010 mm |
| Weight: | 125,2 kg |
| Includes: | 1 grate 1/1 GN 1 tray 1/1 GN 1 water supply hose 1 PVC drainpipe 1 supply hose for cleaning agent |

We reserve the right to make technical changes!

Additional equipment (not included with device)



Core temperature sensor set STL

The set includes the core temperature sensor and relevant handle to fix it at the combi steamer

- Cord length: approx. 1.8 m
- Magnetic handle: W 130 x D 35 x H 30 mm
- Weight: 0.57 kg

Code-no.: 116009



Hand sprayer

Hose length: 2 m
with the cut-off valve for the 1/2" rigid water supply
and the handle to fix it at the combi steamer

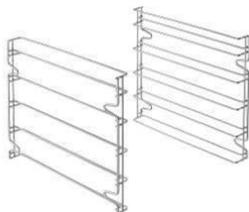
Code-no.: 116005



Safety pressure stop for convection ovens and combi steamer

- Made of chromed brass
- 3/4" connector
- Initial setting at 3 bar, adjustable from 1 to 6 bar
- Input pressure max. 16 bar
- Maximum working temperature 65 °C

Code-no.: 533051



1 pair of standardised rails for bakeries

to use with 5 bakery trays 600 x 400
for combi steamer 11652W

Code-no.: 116001



1 pair of standardised rails for bakeries

to use with 7 bakery trays 600 x 400
for combi steamer 116528W

Code-no.: 116002



1 pair of standardised rails for bakeries

to use with 10 bakery trays 600 x 400
for combi steamer 116531W

Art.-Nr.: 116003

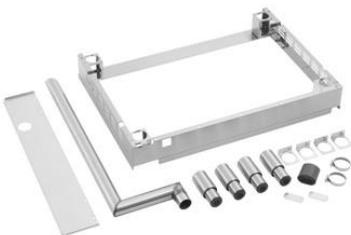


Watering set for combi steamer

Not complicated alternative: watering set allows for watering also in case of no permanent water supply.

- The set includes:
 - plastic can (5l)
 - pump
 - fixing elements
- 2 connecting hoses:
 - 150 cm (can - pump)
 - 80 cm (pump – moisturing pipe)

Code-no.: 116011



Connecting set for combi steamer "M+E"

Compact solution for large kitchens.
The connecting set allows for one-on-another arrangements of

2 electric combi steamer 1/1 GN

- Material: stainless steel
- The set includes:
 - frame (W 876 x D 622 x H 114 mm), 4 feet,
 - pipe and fixing steel sheet for steam outlet,
 - connecting hose, fixing band, screws

Code-no.: 116012



Support for combi steamer 10 x 1/1 GN

- Material: CNS 18/10
- Number of rail pairs: 10
- Rail format: GN 1/1
- Rail type: longitudinal
- Feet adjustable height 741 mm to 790 mm
- Dimensions: W 850 x D 700 x H 741 mm
- Weight: 25 kg

Code-no. 115069



Support ME 10E11640

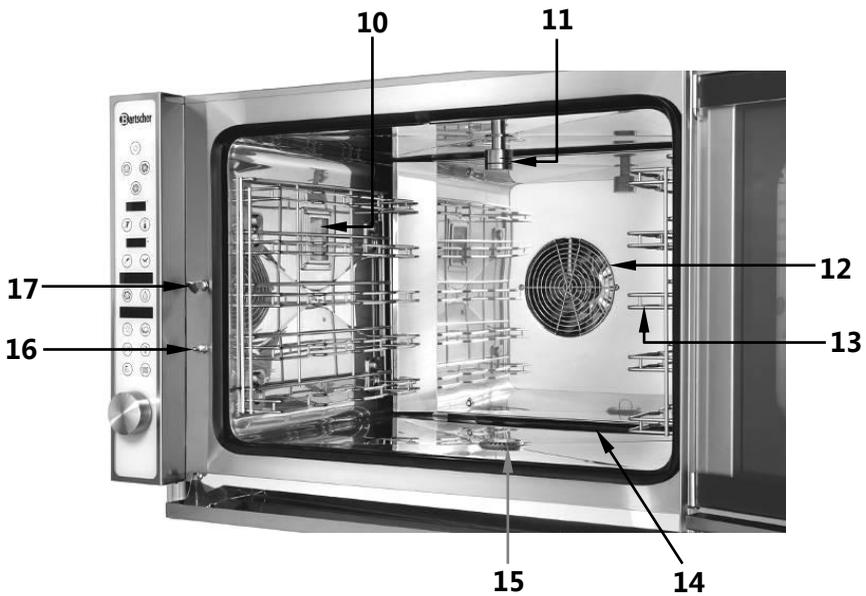
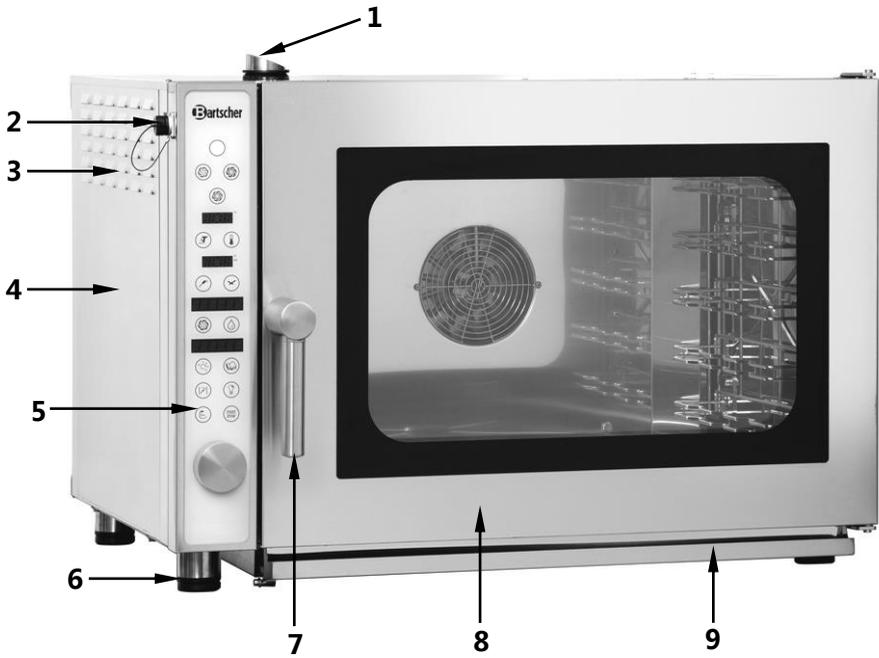
- Material: CNS 18/10
- Number of rail pairs: 10
- Rail format: 1/1 GN, 600 x 400 mm
- Rail type: longitudinal
- Feet adjustable height 745 mm to 790 mm
- Dimensions: W 950 x D 700 x H 745 mm
- Weight: 24 kg

Code-no. 115079

4.3 Overview of parts

Description of drawings on page 58

- | | |
|---------------------------------------|-------------------------------|
| 1 Extraction connection | 10 Internal lighting |
| 2 Temperature probe connection | 11 Cleaning nozzle |
| 3 Ventilation holes | 12 Fan |
| 4 Body | 13 Rails for shelves |
| 5 Control panel | 14 Cooking compartment |
| 6 Adjustable feet | 15 Drain |
| 7 Door handle | 16 Door latch |
| 8 Door | 17 Switch |
| 9 Drain trough | |



5. Installation and operation

5.1 Instructions for the installer



CAUTION!

Any operation related to installation, assembly, operation and maintenance must be performed by the specialized personnel who has appropriate qualifications (manufacturer' or seller's authorisation). The required activities need to be performed while taking into account the installation regulations valid in a given country as well as the product safety legislation and health and safety regulations.

5.1.1 Installation instructions

- Before the installation and the use of the device, read carefully these operating instructions.
- Defective installation, mistakes during the operation, conservation and cleaning, as well as possible changes and modifications may cause improper operation, damages and injuries.
- Manufacturer will not assume any liability for personal injuries or material damages resulting from the failure to observe the aforementioned regulations or tampering with single components of the device or using non-original spare parts.
- Immediately after receiving the device, make sure that it has not been damaged in transit, and that the packaging is not damaged. In the case of damage or missing components, immediately notify the shipper or vendor/manufacturer providing the **code-no. and serial numbers** (nameplate is on the back of the unit) and attaching photo evidence.
- Make sure that there are no obstacles on the path to the installation site limiting access through doors, corridors or other communication routes.
- **NOTE:** During the transport of the device, it may turn over, which might result in the damage to the device itself or other objects or in personal injuries. During the device's transport, use the measures appropriate for its weight. The device should not be pulled or tipped, but lifted perpendicularly to the floor and moved horizontally.

5.1.2 Installation place

- The device must be installed in closed and well ventilated rooms (not outdoor).
- Check the dimensions and the exact position of connections for electricity, water and extractor connections before installation of the combi steamer.
- We recommend to install the device under an extractor or to ensure the discharge outside the hot vapours and odours which emerge from the cooking space.
- The device must be installed on a flat surface in order to prevent it from slipping or tipping.
- The installation surface of the combi steamer must be suitable for the weight of the device at maximum load.
- Place the device unit on a firm, dry, water-resistant and heat-resistant surface. The installation surface must be well accessible and big enough to be able to operate freely with the device and to ensure good air circulation.
- Install the device in such manner that the rear part is easily accessible in order to allow the electricity and water connections and maintenance.
- Never place the device directly against walls, kitchen furniture or other flammable objects. Proceed according to relevant fire safety regulations.
- Keep a minimum of **100 mm** between the device and walls/other objects on the left and right sides and at the rear, and **150 mm** from the top.
- **The device is not designed to be built-in!**

5.1.3 Preparing for Installation

- Remove the external packaging (wooden box and / or carton) and dispose them in accordance with the applicable provisions of the installation country.
- Before first use, remove the protective foil from the device. Peel the foil off slowly, so as not to leave any glue. If some glue remains, remove it using an appropriate solvent.
- Remove from the internal accessories, all information materials and plastic bags.



CAUTION!

Never remove the nameplate and warning notes from the device.

Adjustment of the feet

- The adjustable feet are enclosed to the device and must be screwed under the device. The correct flatness of the device ensures a smooth operation. This flatness is obtained by adjusting the feet and verification by a spirit level. It is sufficient, to screw them in or screw out to change their settings.



CAUTION!

Do not use the device without adjustable feet!

- If the device is operated without adjustable feet, no air passage for cooling the electronic components and the external walls of the housing is ensured, this could cause overheating and result in damage of the components of this device.

5.1.4 Electrical connection



DANGER! Danger from electric current!

Improper installation of the device may result in injuries!

Prior to installation, compare specification of the local power network with the technical specifications of the device (see nameplate).

Connect the device only in case of conformity!

- Before connecting the device to an electricity source, ensure that the voltage and frequency values given on the panel correspond to those of the electrical network.
The maximum permissible voltage difference is $\pm 10\%$.
- Check if there is an SL connection fulfilling legal requirements. Use an appropriately cut cable when connecting the device to electricity.
- A multipolar breaker must be installed between the device and the electricity supply. The distance between contacts should be at least 3 mm, and it should be located in an easily-accessible place.
- Connect the device to the electricity supply in compliance with all international, domestic and local regulations.

Potential difference connection

- Installation for connection of device of different potentials using the clip indicated as . The clip is located at the rear of the device.
- The clip is used to connect the potential difference wire (yellow-green) of a diameter from 4 to 10 mm².
- The device should be connected to the potential difference circuit of the efficiency according to the recommendations included in the current legal regulations.

5.1.5 Water connection

- The potable water connection must be positioned in the vicinity of the device.
- During connection to the new system drain sufficient amount of water before connecting the device to the water network to prevent penetration of impurities to the magnetic valves.
- Connect included hose at 90° to the device connection pipe (3/4"). Connection pipe location: under the device, on the right side, at the back. Another hose end should be connected to cold water network with use of cut-off valve.



WARNING!

Water pressure should be max. 3 bar.

In case of higher pressure use the pressure reducer (page 60).

- To assure failure-free operation of the device and prevent scale deposits in the chamber use potable water of hardness of do 7° d.H.



WARNING!

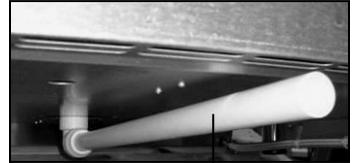
In case of water hardness above 7° d.H it is required to install appropriate water softening system.

5.1.6 Connecting to the drain

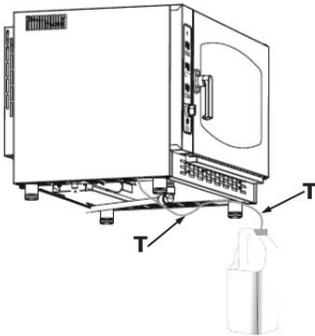
- In the water drain tank in front of the device there is the drain hose (internal diameter 10 mm) used for removing excess of liquid from the tank and installed at the back, under the device (**A** – fig. on the right).

To connect to appropriate drain system properly extend the included hose.

- Included drain pipe (**B**) should be fixed to the drain hole under the device to assure liquid flow from the chamber. Drain pipe must be connected with use of appropriate hose (Ø 22 mm) and led to the drain system.



5.1.7 Connecting supply hose for cleaning agents



The supply hose for cleaning agents is permanently connected to the pump in the lower part of the device.

The supply hose for cleaning agents (**T**) should be immersed as deep as possible in the container with appropriate cleaning agent (fig. on the right).

5.1.8 Start-up and acceptance

Prior to **activation** of electrical devices, all inspections must be thoroughly conducted in order to confirm compliance of the device and its installation with all legal, technical and safety norms.

The following conditions **must** be fulfilled:

- The temperature around the installation must be above + 4 °C.
- The cooking compartment must be empty.
- All packing elements must be completely removed, together with the protective film on the internal walls.
- Ventilation ducts cannot be blocked in any way.
- Any elements of the device disassembled during installation must be reassembled.
- The main electric switch must be turned on, and the water stopcock installed by the device must be open.

Prior to **approving** the electrical equipment for the use you must run it in a test mode to ensure it operates properly, has no damages or problems.

- Turn the oven on by pressing **T 1** switch.
- Set the cooking/baking mode:

time: 10 minutes temperature: 50° – 150°C steam generation: level 1

Press **T 16** to set **START/STOP** mode.

The following checklist requirements must be met to approve the oven for the use:

- The oven light is turned on by pressing the corresponding button and turns off automatically after 45 seconds if it has not been turned off earlier by pressing the button again.
- The oven shuts off as soon as the door is opened and restarts when the door is closed again.
- The thermostat regulating the temperature inside the oven starts operating as soon as the desired temperature is reached. The heating element (s) is/are turned on and off from time to time.
- The fan(s) motor changes the direction of rotation automatically every 3 minutes.
- In ovens with two fans in the compartments, the motors rotate in the same direction.
- Check whether water from the pipe comes to the humidification inlet (located in the cooking compartment) towards the fan
- At the end of a cooking/baking cycle a beep signal sounds for about 15 seconds.

CAUTION!

An audible alarm can be heard when the oven is turned on. This is normal and it will turn off automatically after a few seconds.



CAUTION!

Should the process be blocked during the setting of a cooking/baking phase or should the control panel not respond for other reasons, this can be corrected by repeatedly pressing T 15 button.

5.2 Instructions for the user



CAUTION!

Read the following instructions carefully, because it provides notes concerning safety and use of the combi steamer.

Keep the instruction manual carefully for later use.

Any incorrect installation, operation, maintenance and cleaning as well as possible changes and modifications may cause malfunctions, damages or injuries.

5.2.1 Safety notes

- **Never** place the device near heat sources such as grill or fryer.
- **Never** allow easily flammable materials lying or stand in the vicinity of the device.
Fire hazard!
- The temperatures of the food containers or other objects during and after cooking can be very high; be highly attentive in handling in order to avoid burns. Grasp them only with suitable protective gloves. **Danger of burns!**
- Avoid. Salting the food in the oven the combi steamer if it cannot be avoided, ensures timely cleaning, otherwise it may cause damage to the oven.
- Be extremely attentive when opening the oven door: **burn hazard** in the course of emerging of hot vapours.
- Do not place any flammable objects and any food based on alcohol in the combi steamer: they cause spontaneous combustion and fires, which can lead to explosive phenomena.
- Avoid salting the food in the cooking space of the combi steamer. If it cannot be avoided, ensure timely cleaning, otherwise it can lead to damage at the cooking space.



The external parts of the combi steamer may not exceed the temperature of 60 °C. In order to avoid burns, the areas or parts which are marked with the adjacent symbol may not be touched.

- Damages or breakage of components made of glass, from which the door is made up should be remedied without delay (contact the customer service).
- In the course of non-using of the combi steamer (e.g.12 hours) leave the combi steamer door open.
- In case of prolonged non-use (for example for several days), close the water supply and disconnect the device from the power supply.
- Should the combi steamer be installed on table of stainless steel or other combi steamer, it is **not recommendable**, to use the higher insertions than those, at which the user can look into the container.



- For safety reasons, after installation of the device, the label **„Hot liquid in container! Danger of burns! “**, which is located in the package must be attached to the combi steamer at a height of 1,6 m from the floor.

5.2.2 Operation

- Clean the oven and its accessories carefully before use (see 6 **„Cleaning and maintenance“**).
- Before approving the oven for the use ensure it is installed properly and placed in stable and level place and that the electrical and cold water supply connections are properly set up.



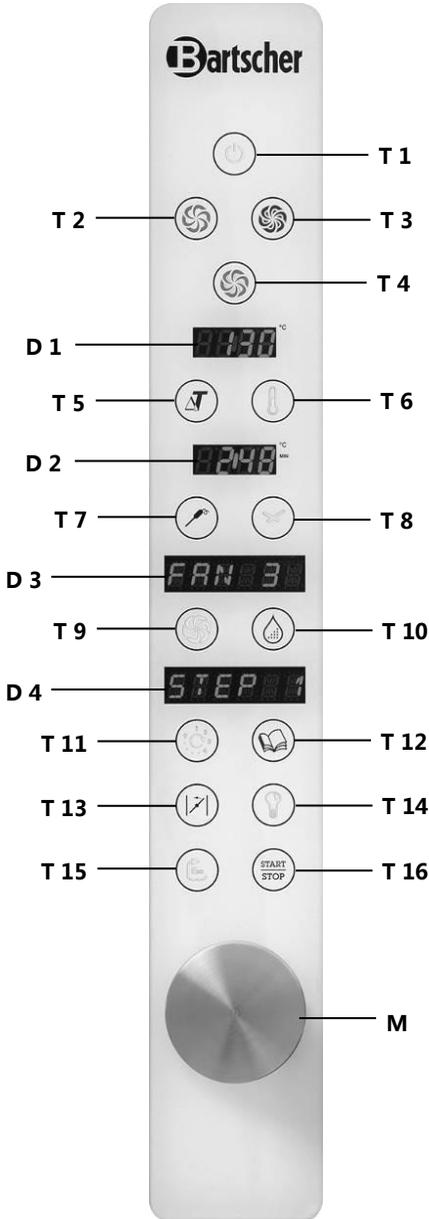
CAUTION!

Preheat the oven before cooking/baking using its preheat mode (see chapter „Preheating“, page 80).

- Once the device is connected to the power supply, it will remain in standby mode.
- The device's control panel is equipped with a dial **M**.

To set the desired parameters, turn the dial **M**; to confirm the values entered, press the dial **M**.

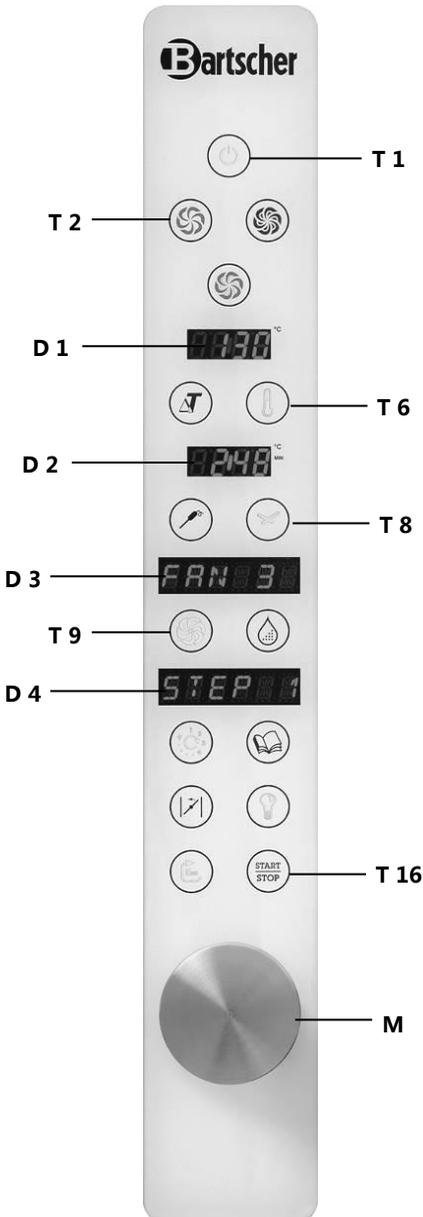
5.2.3 Functions of the control elements and displays



| | |
|-------------|--|
| T 1 | ON/OFF button |
| T 2 | Convection cooking/baking button |
| T 3 | Steaming button |
| T 4 | Combi steaming button |
| T 5 | Delta-T cooking ΔT |
| T 6 | Temperature setting |
| T 7 | Core temperature sensor setting |
| T 8 | Time setting |
| T 9 | Fan speed setting |
| T 10 | Steam generation setting |
| T 11 | Activate/Deactivate cooking and pre-heating phases |
| T 12 | Programming |
| T 13 | Steam extractor |
| T 14 | Internal light button |
| T 15 | Cancel button/Cleaning |
| T 16 | START/STOP button |
| D 1 | Temperature / Delta T LED display |
| D 2 | Time / core temperature/ LED display |
| D 3 | Fan speed/steam injection LED display |
| D 4 | Cooking mode/program LED display |
| M | Function dial |

5.2.4 Settings

Convection cooking/baking



To turn the device on, press the button **T 1**.

The function buttons **T 2 – T 3 – T 4** will flash, and the device is ready to accept function settings. The LED display **D 4** will read "**MANUAL**".

To set up **CONVECTION** cooking/baking press **T 2** button.

The desired **temperature** is set by pressing **T 6** button.

When **T 6** is flashing, you may the cooking/baking temperature using **M** dial (50°C - 280°C).

Now confirm your selection by pressing **T 6** button or using **M** dial. The selected temperature is displayed on LED **D 1**.

The device will automatically pass to the **time** setting mode (**T 8** button flashes).

The desired time is set by turning **M** dial and the selection confirmed by pressing **T 8** button or **M** dial.

The selected time is displayed on LED **D 2**.

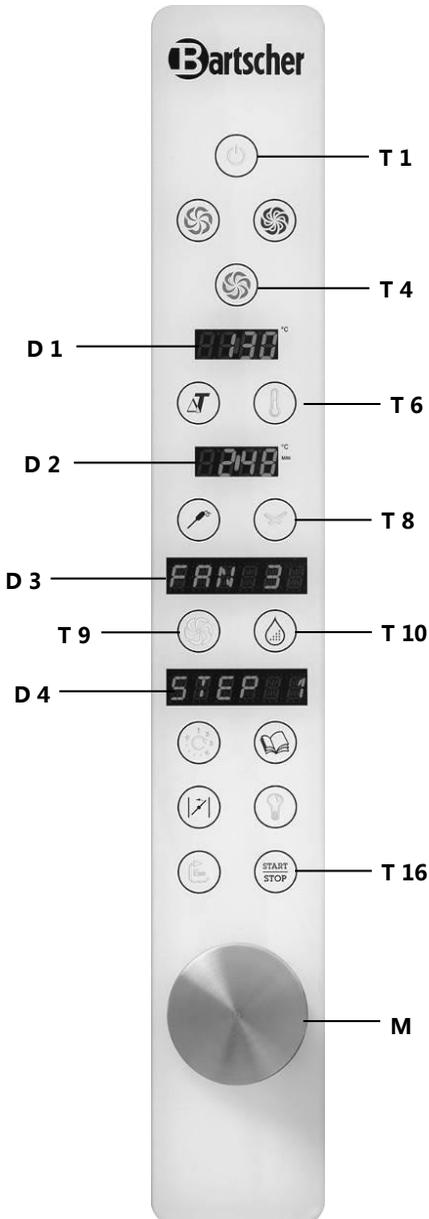
The device will automatically pass to the **fan speed** setting mode (**T 9** button flashes).

Select the desired fan speed with dial **M** (there are 3 speed available) and confirm your selection by pressing button **T 9** or dial **M**.

The selected fan speed is displayed on LED **D 3**.

To start the device, press **T 16**.

Combi steam cooking/baking



To turn the device on, press the button **T1**.

The function buttons **T2 – T3 - T4** will flash, and the device is ready to accept function settings. The LED display **D4** will read **"MANUAL"**.

To select **COMBI STEAM COOKING** press button **T4**.

The desired **temperature** is set by pressing **T6** button. If button **T6** is flashing use dial **M** to set the desired temperature (50 °C - 270 °C).

Now confirm your selection by pressing **T6** button or using **M** dial. The selected temperature is displayed on LED **D1**.

The device will automatically pass to the **time** setting mode (**T8** button flashes).

Set the desired time turning dial **M** and then confirm your selection pressing button **T8** or dial **M**.

The selected time is displayed on LED **D2**.

The device will automatically pass to the **fan speed** setting mode (**T9** button flashes).

Select the desired fan speed with dial **M** (there are 3 speed available) and confirm your selection by pressing button **T9** or dial **M**.

The selected fan speed is displayed on LED **D3**.

The device will automatically adjust to the **Moisture** setting. Button **T10** will flash.

Press this button and select the desired moisture setting using the dial **M**: **1-10** in manual mode and **0 - 100** (10 levels) in programmed mode. Confirm your choice using the button **T10** or dial **M**.

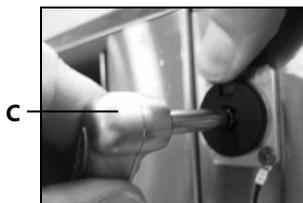
To start the device, press **T16**.

Cooking/baking with a core temperature sensor

Securing / removing the core temperature sensor



To connect the core temperature sensor take out the plug **A** (image on the left) from the opening at the top left side of the oven, press and hold the red detent **B** and insert the core temperature sensor **C** into the opening provided.



Release the red detent **B**. To remove the probe press the detent **B** again, pull the core temperature sensor **C** and release the detent **B**.

Push the plug **A** in again.



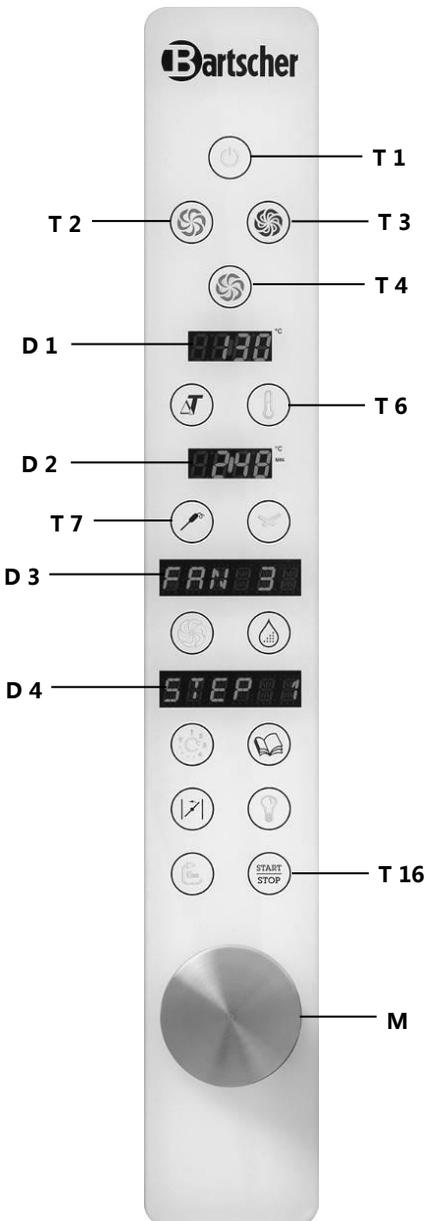
CAUTION!

To avoid damaging the core temperature sensor, insert it into the device only above the glass door.



NOTE!

The core temperature sensor is placed by inserting it into the product to be cooked so that its tip is located right in the middle of the product (part of greatest thickness).



To turn the device on, press the button **T 1**.

The function buttons **T 2 – T 3 - T 4** will flash, and the device is ready to accept function settings. The LED display **D 4** will read "**MANUAL**".

To select the desired cooking/baking mode press the correct button **T 2** or **T 3** or **T 4**.

To set the desired **temperature** press button **T 6**. If button **T 6** is flashing use dial **M** to set the desired temperature (50 °C - 280 °C).

Now confirm your selection pressing button **T 6** or dial **M**. The selected temperature is displayed on LED **D 1**.

The device will automatically pass to the **time setting mode**. The time set cannot be set now but you have to select cooking/baking with **CORE TEMPERATURE SENSOR** by pressing **T 7** button.

Set the desired **internal temperature** of the product from 20 °C – 110 °C using the dial **M**. **(Important: the temperature inside the oven must be set at least 5°C higher than the core temperature sensor).**

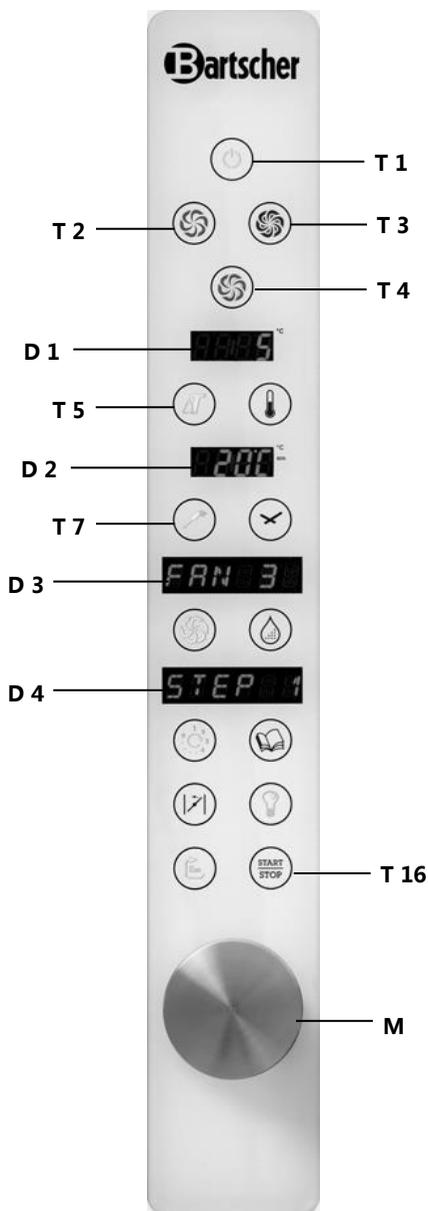
Now confirm your selection pressing button **T 7** or dial **M**.

The selected core temperature is displayed on LED **D 2**.

Set other parameters according to the type of food prepared.

To start the device, press **T 16**.

Delta-T (ΔT) cooking/baking



To turn the device on, press the button **T1**.

The function buttons **T2 – T3 – T4** will flash, and the device is ready to accept function settings. The LED display **D4** will read **"MANUAL"**.

To select the desired cooking/baking mode press the correct button **T2** or **T3** or **T4**.

Using ΔT cooking/baking mode:

ΔT mode is particularly suitable for making medium/ large size roasts. We recommend to use lower temperature than in conventional cooking/baking. The cooking/baking time is extended in this mode and the food is delicate. At the same time the weight loss of the food is reduced.

To activate **Delta-T (ΔT)** working mode, press button **T5**. If the button flashes, select the desired **temperature difference** between the cooking temperature and internal temperature of the dish being prepared using the dial **M**.

Recommended ΔT setting: 30 - 40 °C

Confirm your selection with button **T5** or dial **M**.

The LED display **D1** will show the temperature difference as set.

The device will automatically proceed to setting the **internal temperature** (button **T7** flashes).

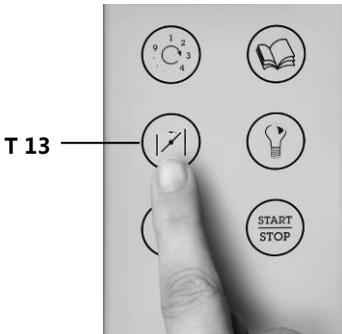
Set it using dial **M**. Confirm your choice with button **T7** or dial **M**.

The LED display **D2** will show the internal temperature as set.

Set other parameters according to the type of food prepared.

To start the device, press **T16**.

Steam extractor



The **steam extractor** removes the moisture that may accumulate during cooking/baking in the oven compartment.

When the oven is turned on the steam extractor is always closed. At the end of cooking/baking time the steam extractor remains in the position in which it finds itself at the very moment.

The steam extractor is opened or closed by pressing **T 13** button.

When the steam extractor aligns itself (**T 13** button flashes), no other task can be executed.

To open the steam extractor change the position of **T 13** button:

ON: STEAM EXTRACTOR OPEN

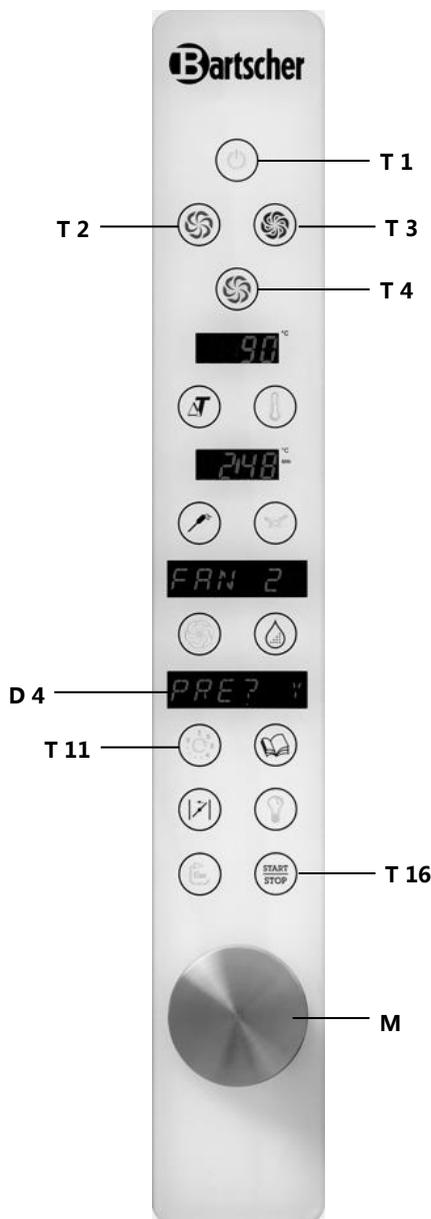
OFF: STEAM EXTRACTOR CLOSED

Even when the steam extractor is closed there is no risk of excessive pressure inside the oven since it always controlled by the exhaust itself

In the **COMBI STEAMING** mode the steam extractor is controlled automatically. But it can be controlled manually.

In the **STEAM** mode the steam extractor is always closed.

Preheating



To turn the device on, press the button **T1**.

The function buttons **T2 – T3 – T4** will flash, and the device is ready to accept function settings. The LED display **D4** will read "**MANUAL**".

To select the desired cooking/baking mode press the corresponding button: **T2** or **T3** or **T4** and set the desired parameters.

Pre-heating is turned off in basic settings.

To activate pre-heating, press button **T11**, and turn dial **M** to the left. The LED display **D4** will read "**PRE? N**" (**N** – no).

Turn dial **M** to the right, until the LED display **D4** reads "**PRE? Y**" (**Y** – yes).

To confirm, press dial **M**. Turn dial **M** to the right in order to return to programming the recipe.

If we activate the cooking programme by pressing button **T16**, the LED displays **D3** and **D4** will read "**PRE**" and "**HEAT**".

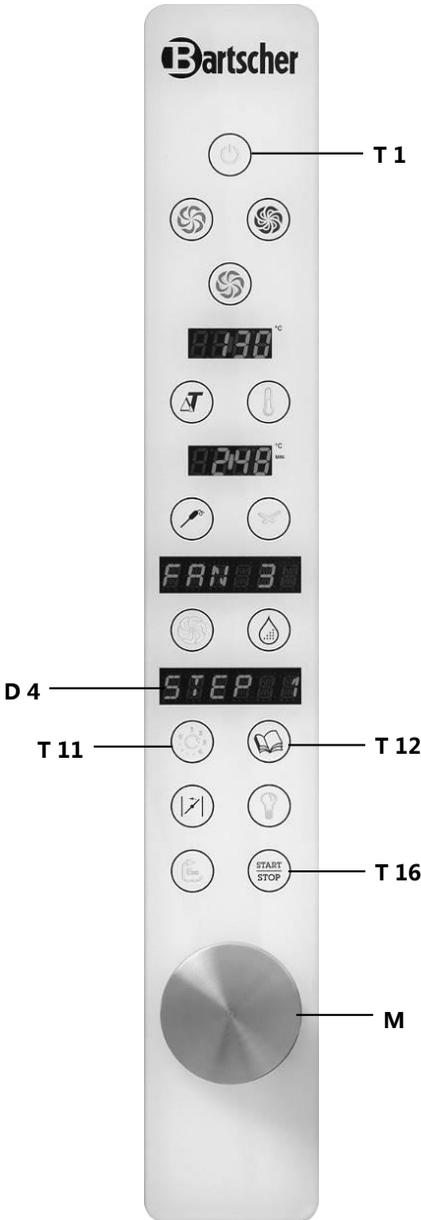
After pressing **T16** button the oven will automatically begin preheating at a temperature 20% higher than the set for the first phase of cooking. Once the pre-heating process is complete, an acoustic signal sounds. Now the food may be placed in the oven for cooking.

Note:

For best results, the food should always be placed in the oven compartment the when preheating is completed.

In addition, the pre-heating can always be used when the power of the oven is to be increased (with some specific exceptions where the cooking needs to be started at "cold").

Navigation between the stored programs



To select a stored program, use **T 12** button and select the desired program number by turning **M** dial clock or counter-clockwise.

Confirm the selection by pressing **T 12** button when the desired program „**PRG 04**“ is displayed.

When **T 11** button is flashing the settings of this coking/baking phase may be displayed. Set position 1 of the phase ("**STEP 1**") and press **T 16** to start the program.

The cooking process can be also started with any phase after phase 1 by selecting the number of the desired phase and pressing **T16** to start the oven.

In this case, the oven will not pre-heat, even if it is included in the program.

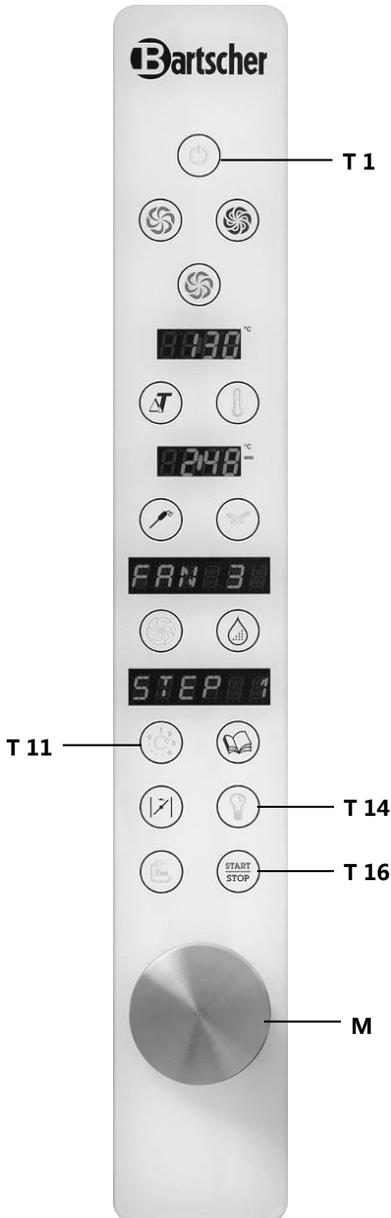
Changing/deleting a cooking/baking program

To introduce changes to a saved programme, select the number of the desired programme (see "**Selecting saved programmes**"). Next, choose the cooking phase to be changed and programme the cooking phase as desired.

After finishing, the changed programme can be saved by pressing and holding button **T 12** for several seconds, until LED display **D 4** reads "**MEM**".

Part or all of a given program can also be deleted.

In order to delete a particular cooking phase from a defined program, set the program information to the phase you wish to delete, then press and hold button **T 11** for several seconds until the LED **D 4** reads "**dEL?N**".



Turn the dial **M** to the left. When the LED **D 4** display reads "**dEL?Y**", press button **M**.

The LED **D 4** display will read "**dEL**". Beginning with the cooking phase that the program was set to, all following phases of the given program will be deleted (e.g. choosing cooking phase 3 will remove phases 3, 4, 5, etc.).

It is not possible to remove only one cooking phase from between other phases (e.g. cooking phase 3 cannot be deleted without removing phases 4, 5, etc.).

To remove an entire program, select cooking phase 1 (**STEP1**) then press and hold button **T 11** until the LED **D 4** display reads "**dEL?N**".

Turn dial **M** to the left. When the LED **D 4** display reads "**dEL?Y**", press the dial. The LED **D 4** display will read "**dEL**".

Illumination of the compartment

To turn on the light in the cooking compartment, press **T 14** button.

The light will turn on for 45 seconds. It is also possible to turn off the light before it automatically switches off by pressing **T 14** button again.

Turning off the oven

To end a cooking/baking program set for an unlimited time or before the set time, press **T 16** button.

To turn off the oven, press and hold **T 1** button for a few seconds.

COOLING DOWN function (cooling the baking chamber)

- The device is additionally equipped with a "**COOLING DOWN**" function.
- If it is necessary to cool the device down for lower-temperature cooking after it has operated at a higher temperature, activate this function by pressing button **T 15**, then **T 16**. The LED display **D 4** will read "**COOLING DOWN**".
- To speed up the cooling down process, you can also open the device's door. This will not deactivate the device, and the cooling-down process will continue uninterrupted.
- **In manual mode** this function **is not** automatically deactivated. When the desired lower temperature is reached (the temperature is displayed on LED display **D 1**) press button **T 15** to interrupt the process, or the device will cool down to the factory-set temperature of 50 °C .
- **In programme mode** the device will automatically shut off when the baking chamber cools by approx. 40 °C. If the desired temperature in the baking chamber is still not reached, repeat the entire process.
- The exhaust automatically opens when this function is activated.

Cooking / baking with larger numbers of cooking phases in manual mode

- It is also possible **in manual mode** to execute a programme with a larger number of cooking phases (max. 9 cooking phases).
- To turn the device on, press button **T1**.
Function buttons **T 2 – T 3 - T 4** will flash and the device is ready for setting functions. The LED display **D 4** will read "**MANUAL**".
- Set individual parameters depending on the type of food product to be prepared:
 - cooking / baking mode,
 - temperature or cooking ΔT ,
 - time or internal food temperature,
 - fan speed,
 - moisturising.
- After the desired programme is performed, press and hold for several seconds button **T 12**. The LED display **D 4** will show the number of the first free space in memory (e.g. if 3 programmes are already saved in positions 1, 2 and 3, the first free place in memory will display as "**PRG 04**").

- Now proceed to programming individual cooking phases in the programme by pressing button **T 11**. The LED display **D 4** will show the number of the cooking phase "**STEP 1**". Set the parameters for this cooking phase.
- To enter the next cooking phase, again press button **T 11**. The LED display **D 4** will show the number of the cooking phase "**STEP 2**". Set the desired parameters for this cooking phase as well.
- After entering all cooking phases, press button **T 16** and the selected programme with cooking phases will be performed.



NOTE!

After the programme has finished, the device turns off. After the device has turned off, this programme cannot be activated again as a programme cannot be saved in the device's memory during manual operation.

5.2.5 Instructions and advices



Hot liquid in the tank! Risk of burns!

During preparation of food or liquids in the containers pay attention to the possible spillage, either during cooking or during removing the container from the chamber.

It is not recommended to use the higher guides, preventing looking into the container.

- During cooking or baking it is required to put the dripping tray for oil and juices on the chamber bottom.
- For perfect and uniform cooking it is recommended to use GN trays or containers of appropriate height to assure good and sufficient air circulation. There must be distance of minimum 2 cm between the upper tray and food.
- Do not overfill GN trays and containers, place food uniformly to obtain satisfactory results.
- Pay attention to correct use of the internal temperature sensor. Introduce it in the thickest place of food from above until reaching the centre by the sensor tip.
- To balance the heat losses due to door opening for food introduction we recommend the initial heating (**section "Initial heating", page 80**).

6. Cleaning and maintenance



WARNING!

Before cleaning separate the device from the power supply and allow to cool down completely.

Never clean the device with water jets or steam under pressure!

Make sure that no water penetrates into the device.

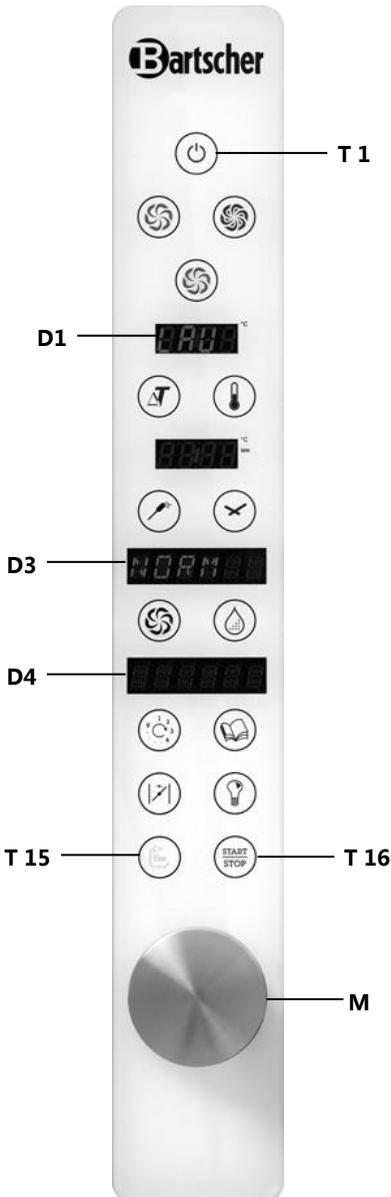
Regular cleaning by the user

- To ensure the device's proper functioning, hygiene and power, clean it at the end of every work day.
- Before cleaning, disconnect the device power supply, close the water valve and leave it to cool.
- Remove the rails from the device and wash them thoroughly with warm water and a mild cleaning agent; rinse in clean water and dry.
- For washing the cooking compartment, use lukewarm water and appropriate cleaning agents. Rinse the compartment thoroughly with clean water and ensure no residue remains. Dry the cooking compartment.
- Use only special **stainless steel cleaning agents** as inappropriate chemicals may cause corrosion.
- Do not use cleaners containing chlorine (whiteners, hydrochloric acid, etc.).
- After cleaning use a soft, dry cloth to dry and polish the surface.

Automatic cleaning

- The devices are equipped with the automatic cleaning system offering 3 different cleaning programs: "**SOFT**", "**NORMAL**", and "**STARK**", as well as drying program.
- The cleaning agent is pumped to the device chamber with use of permanently connected supply hose. The cleaning agent is pumped with water with use of cleaning nozzle in the upper part of the device chamber.
- Before activating the automatic cleaning:
 - open the door and remove filter from the drain in the chamber bottom;

- check if appropriate hose supplying the cleaning agent has been correctly connected and introduced to the container with appropriate cleaning agent;
- start the device with **T1** button.



- At the same time press **T15** button (Clean) and knob **M**.
- The digital display **D3** shows the cleaning type. By turning knob **M** it is possible to select the required program **SOFT** (delicate), **NORMAL** (medium) or **STARK** (intensive), depending on the device chamber contamination level.
- After selecting the appropriate program press **T16** button (Start). The automatic cleaning begins. Cleaning begins only when the door is closed.
- During cleaning the digital display **D3** shows the following messages:

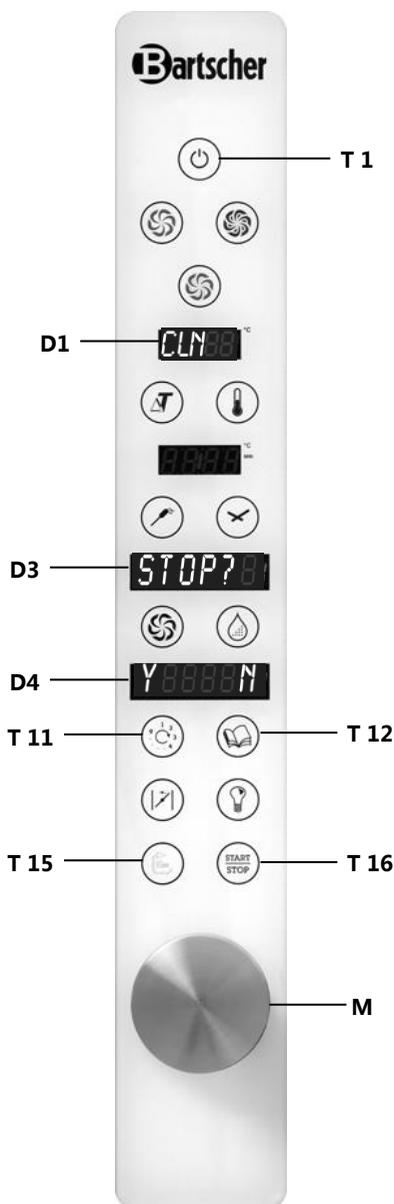
WASCH Initial cleaning - cleaning

SPULEN Rinsing

TROCKN Drying

FERTIG Cleaning finished

- Before new baking cycle rinse the device chamber manually with use of hand shower. It removes residuals of the cleaning agent.
- Install the drain filter in the chamber bottom.



- To stop the automatic cleaning before the cycle end:
 - Press **T16** button (Stop).
 - The digital display **D3** shows **“STOP?”** and the digital display **D4** shows **“Y---N”**.
 - Press **T11** to stop cleaning or **T12** to continue.
 - When cleaning is to be continued after interrupting the device switches automatically to the previous cleaning phase.
- Before new baking cycle rinse the device chamber manually with use of hand shower. It removes residuals of the cleaning agent.
- Install the drain filter in the chamber bottom.



WARNING

Use only dedicated cleaning agents for the combi steamers.
Use of unsuitable cleaning agent may lead to damages of the cleaning system and device chamber, moreover the warranty will be void.

Cleaning glass door



①

- The double glazing makes the device door cleaning easier. You can half-open the inner glass or remove it if necessary.
- To do so, loosen the upper and lower locks that block the inner glass. Turn the locks clockwise (fig. ①).



②

- Open the inner glass (fig. ②).
- Clean both sides of the inner glass and the door of the device using relevant cleaning agents.
- **Do not** use aggressive or abrasive cleaning agents.
- Clean and dry the draining edge (A) that drains away the water condensing between the inner and outer glass.
- After cleaning, close or refit (if removed) the inner glass and block the locks turning them anti-clockwise to reach their initial position.

A

B



CAUTION!

When refitting the inner glass make sure that the drain edge (B) is directed towards the cooking compartment, otherwise the door will not close tight.

Maintenance provided by the service technician

- Request regularly (**at least once a year**) the device maintenance performed by a qualified expert service technician. Contact the service office to do so.
- Before any maintenance work, disconnect the device from the power supply and close the water supply. Wait to let the device cool down.
- Before moving the device to another place make sure that the power supply and water supply are correctly disconnected.
- If the device is placed on a wheeled base, make sure that the electric wires, pipes or other elements are not damaged.
- After the operation has been performed and the device placed on a new place, make sure the electric and water supplies are connected in accordance with the legal requirements.

7. Possible Malfunctions

In case of a disturbance disconnect the device from the power supply and close the water supply. Before contacting customer service, check the possible malfunctions of the device in the table below.

| Problem | Possible solution |
|--|--|
| The device does not turn on. | <ul style="list-style-type: none"> • Check the power supply • Check if the device's fuses are damaged. • Check if the device's door is closed properly. • Check if the cooking / baking parameters are properly set. • Check if the device does not display any error messages. |
| If the device does not turn on after trying some of the above solutions, contact customer service. | |
| The ventilator stops working while the device is in use | <ul style="list-style-type: none"> • Turn the device off and wait until the motor overheating safety device turns itself on again. • Check if ventilation ducts are blocked. |
| If the problem occurs again, contact customer service. | |
| Internal lighting does not work. | <p>Use only temperature-resistant light bulbs!</p> <p>Change the light bulb as follows:</p> <ul style="list-style-type: none"> • Check if the multipolar switch is open and the device has cooled. • Open the internal glass panel (see chapter 6 „Cleaning and maintenance“). • Remove the protective glass cover. • Change the light bulb. |
| If the problem occurs again, contact customer service. | |
| Water does not reach the hose. | <ul style="list-style-type: none"> • Check if the water flow stopcock is open. |
| If the problem occurs again, contact customer service. | |

If you cannot remove the malfunctions:

- do not open the housing,
- notify the customer service point or contact the sales agent, while providing the following information:
 - type of malfunction;
 - article and serial number (rating plate at the rear of the device).

8. Waste disposal

Old devices



The electric devices are marked with this symbol. You must not dispose of electric devices with household waste. When the device may not be longer used each consumer is obliged to dispose of the device at the dedicated local collection point, separately from household waste.



NOTE!

Electric devices should be used and disposed of properly to prevent the impact on the environment.

- Disconnect the device from the power supply and remove the power cord from the device.